

Catering

MENU

Central
College®
— 1853 —

CATERING

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CATERING

GENERAL INFORMATION AND POLICIES

We are pleased to present our catering guide. If you have difficulty finding just the right menu, our team of experienced professionals will design a menu which will fit your budget and needs. We use the best ingredients and locally grown items if they are available. We are also able to design menus to meet special dietary needs. We respect the planet, so we always strive to incorporate sustainable practices into our service, including biodegradable paper products.

For on and off-campus events, we are closed on Sundays. For off-campus events, our business hours will be Monday through Friday, 7am – 4:30pm. Events outside of this time range and under \$2000 that can be accommodated will be assessed a 25% fee. For more information, please refer to pages 21 and 22.

BOOKING PROCEDURE

- + Please contact the catering department at least 10 business days prior to your event. Any orders with less notice may not be able to be accommodated due to catering availability. Late orders (within 24 hours) may be subject to a 10% charge of your total bill.
- + Estimated numbers will be provided during the initial contact, and final guaranteed numbers are required five (5) business days before the event. Your bill will be charged for your final guaranteed number or the total of people that attended, whichever is higher.
- + For any event that serves alcohol, you are required to review and sign our alcohol policy.
- + Cancellation notices must be made no later than five (5) business days prior to the event to avoid a cancellation fee. If cancelled within 48 hours of the event, 75% of the total bill will be invoiced to the customer. There will be no charge for cancellation due to severe weather. We reserve the right to cancel orders due to inclement weather.

In compliance with the State of Iowa Regulations, all leftover food is to remain the property of Central College.

CONTACT

Please email catering@central.edu or call 641-628-5788 with all orders and questions regarding your catering needs.

CATERING

BILLING POLICIES

- + All items ordered will be charged in full.
- + Children ages 4 to 8 are half-priced.
- + All Central College groups will be billed through our billing process with your 15-digit budget number. Please include this with all your orders!
- + Off-campus customers are to contact the Catering Office for additional billing information.
- + All pricing is subject to change due to seasonal availability and market prices.
- + \$25 per order delivery fee outside of Pella City limits during regular business hours.
- + Deliveries after 4:45 PM are subject to a 25% service charge. Orders over \$2000 are not subject to service charge.
- + Prices and availability subject to change.

SPECIAL DIETARY REQUESTS

- + Our chefs are happy to prepare and honor your special dietary requests including vegan, vegetarian and gluten free, as well as any allergenic dietary request. To best serve you, we require that you notify Central College Catering of these requests five (5) business hours prior to your event. Additional charges apply for Gluten Free items.

TASTE TESTING

- + Taste tests are only available for wedding receptions and by appointment only.
- + You are allowed to taste three main entrees and three sides. Any additional items requested will come with an extra charge.
- + Some items are not available for testing.
- + There will be a \$25/person fee for a taste testing. That amount will be credited to your account after booking your event with Central Catering.
- + Please limit guests at the tasting to six.

Please check the back of the menu for on-campus and off-campus catering policies.

CATERING

BREAKFAST

Minimum of 15 guests. Prices are per person.

The Big Red Breakfast – \$12.50

Scrambled eggs, grilled hash browns, bacon or sausage, fresh cut fruit, one bakery item, orange juice and coffee

Quiche – \$11.50

Quiche Lorraine (ham and swiss) or three cheese and spinach Served with fresh cut fruit, one bakery item, orange juice and coffee

Fluffy Biscuits and Country Style Sausage Gravy – \$11.50

Two buttermilk biscuits, scrambled eggs and country gravy Served with fresh cut fruit, orange juice and coffee

Breakfast Casserole – \$15.50 (Minimum 12 people)

Bacon and egg, sausage and egg or Denver

Served with fresh cut fruit, one bakery item, orange juice and coffee

Gluten Free option – \$17.00

Breakfast Croissant Sandwich – \$11.50

Bacon, sausage or ham with egg and cheese

Served with fresh cut fruit, one bakery item, orange juice and coffee

Yogurt Bar – \$10.50

Two kinds of yogurt, granola, fruit and slivered almonds Served with one bakery item, orange juice, and coffee

Breakfast Burrito – \$12.50

Scrambled eggs, ham or sausage, mushrooms, peppers, onions and cheese rolled in a tortilla Served with fresh cut fruit, hashbrowns, salsa, sour cream, orange juice and coffee

Breakfast Pizza – \$18 (14 squares)

Choice of sausage, bacon, ham or veggie.

Gluten free pizza – \$15 (Serves 8)

Bakery Items Options

Assorted muffins, mini cinnamon rolls & mini turnover

Continental Breakfast – \$10.50/person

Assorted muffins, mini cinnamon rolls, and apple turnovers, cut fruit, coffee and orange juice

Healthy Choice – \$9.50/person

Fresh cut fruit, yogurt, granola, berries, slivered almonds, coffee and orange juice

CATERING

A LA CARTE BREAKFAST ITEMS

Muffins	\$2.00 (1 ea)
Donut Holes	\$2.50 (3 ea)
Mini Cinnamon Rolls	\$2.00 (2 ea)
Mini Apple Turnovers	\$2.00 (2 ea)
Assorted Mini Scones	\$3.00 (2 ea)
Bagels w/ Cream Cheese and Butter	\$2.50 (1 ea)
Bakery Pastries	\$3.00 (1 ea)
Breakfast Breads	\$2.00 (1 ea)
Granola Bar	\$1.25 (1 ea)
Cupcakes	\$2.00 (1 ea)

SNACKS

Assorted Cookies	\$1.50 (1 ea)
Homemade Bars	\$2.50 (1 ea)
(Caramel, Almond, Brownies, Scotcheroots & Lemon)	
Snack or Trail Mix	\$2.50 per person
Popcorn	\$2.50 per person
(With M&M's, marshmallows and seasonings)	

DRINKS

Coffee – Regular, Decaf or Dark Roast ...	\$15 per gallon
Hot Chocolate	\$20 per gallon
Hot Tea (various flavors available)	\$1.50 per person
Iced Tea	\$13 per gallon
Lemonade	\$13 per gallon
Orange Juice	\$15 per gallon
Sparkling Punch	\$19 per gallon
Hot or Cold Apple Cider	\$19 per gallon
Bottled Soda, Juice or Water, Iced Tea ...	\$3.00 ea

*Central College offers Coca-Cola products.

CATERING

LUNCH BUFFET

Minimum of 15 guests. Pricing is per person. Includes iced tea or lemonade.

Comfort Lunch – \$16.00

One meat, one starch, one veggie and rolls

Lasagna – \$15.00

Our homemade lasagna with tossed salad and breadsticks or garlic bread

Asian Lunch – \$16.00

Choose from: sweet & sour chicken, General Tso chicken, orange chicken, Mongolian beef or beef and broccoli
Served with jasmine rice and an egg roll

Potato Bar – \$13.00

Baked potato with taco meat, salsa, cheese sauce, broccoli, bacon bits, sour cream and butter Includes dinner rolls

Taco Bar – \$15.00

Seasoned beef, flour and corn shells, lettuce, cheese, tomatoes, salsa and sour cream. Served with Mexican rice and refried beans. Add chicken for \$2 per person

Pasta Bar – \$16.00

(Two pastas, three sauces)

Served with penne and bow tie pasta, marinara, alfredo and meat sauce. Add chicken or meatballs for an additional \$2 per person

Deli Buffet – \$18.00

A tray of turkey, ham, roast beef, swiss and cojack cheese served on assorted deli breads with one side option and assorted cookies

CATERING

CAFÉ MEALS

Minimum of 15 guests. Includes one sandwich choice, two sides, cookie, tea or lemonade. Additional sandwich selections are available for orders of 20 or more, \$3/person.

Assorted Deli Croissants – \$13.00

Assorted Deli Wraps – \$14.50

BBQ Pulled Pork on Bakery Bun – \$14.50

Grilled Chicken on Sour Dough – \$14.00

Chicken breast, provolone cheese and honey mustard

French Dip with Au Jus – \$15.00

Shaved beef on a hoagie roll

Dutch Spiced Beef on Bakery Bun – \$15.00

Tender chunks of spiced beef

Philly Steak or Chicken – \$14.00

Tender slices of beef or chicken with grilled sweet bell peppers and onions with provolone cheese

Gourmet BLT Wrap – \$14.00

Crispy bacon, lettuce, tomato, red onion and garlic mayo

Steak & Stilton Hoagie – \$16.00

Steak slices, Stilton cheese and fried onions

Chicken Caesar Wrap – \$14.00

Chicken with romaine, Caesar dressing and parmesan cheese

SIDE OPTIONS

- + Chips
- + Garden Rotini
- + Mixed Cut Up Fruit
- + Potato Salad

CATERING

SOUPS

Sold by the gallon.

\$30.00 per gallon — 16-8oz servings per gallon

- + Cheeseburger Chowder
- + Chicken and Rice
- + Chicken Noodle
- + Chili
- + Cream of Broccoli
- + Cream of Potato
- + Vegetable Beef

Soup & Deli – \$18.00

Includes a deli tray with bread, condiments and one soup. Add a second soup for an additional \$2 per person.

Soup & Salad – \$17.00

Includes one soup and one salad. Add a second soup or salad for an additional \$2 per person.

SALADS

Minimum of 15 guests. Prices are per person.

An additional salad choice is available for groups of 20 or more for an additional \$3/person.

Box Salad Lunch – \$13.00

1 individual specialty salad, breadstick and homemade bar.

OPTIONS

- + Chef Salad on Mixed Greens with Dressing
- + Crunchy or Grilled Chicken on Mixed Greens with Dressing
- + Harvest Salad – choose grilled chicken or crunchy chicken, with apples, feta cheese, candied pecans, dried cranberries and apple vinegar dressing on mixed greens
- + Chicken Caesar Salad
- + Strawberry Chicken Romaine with Raspberry Vinaigrette
- + Taco Salad

CATERING

BOX LUNCHES

Minimum 15 meals. Prices are per person.

2 sandwich choices available for groups of 20 or more for an additional \$3/person.

Box lunch 1 – Cold Sandwich – \$11.00, Hot Sandwich – \$13.00

Includes chips, banana or apple and cookie.

Box lunch 2 – Cold Sandwich – \$13.00, Hot Sandwich – \$15.00

Includes chips, 1 side and homemade bar.

Box Lunch 3 – Cold Sandwich – \$15.00, Hot Sandwich – \$17.00

Includes chips, two sides and homemade bar.

Bread Options: Croissants, Hoagies, Wraps, or Sliced Multigrain, Gluten Free available for an additional \$2/sandwich

COLD SANDWICH OPTIONS

Bread Options: Croissants, Hoagies, Wraps, or Sliced Multigrain

- + Central Club
- + Ham and Cheese
- + Italian – Ham, Salami and Pepperoni
- + Mayo, Green Peppers, Lettuce and Onion
- + Roast Beef and Cheese
- + Turkey and Cheese

HOT SANDWICH OPTIONS

- + BBQ Pulled Pork on Bakery Bun
- + Dutch Spiced Beef on Bakery Bun
- + French Dip with Au Jus on Hoagie
- + Grilled Chicken on Sourdough
- + Philly Steak or Chicken on Hoagie
- + Parmesan Chicken with Marinara
- + Santa Fe Chicken

SIDE OPTIONS

- + Coleslaw
- + Fruit Cup
- + Pasta Salad
- + Potato Salad

CATERING

PEACE STREET PIZZA

Add a tossed salad with two dressings and a cookie – \$5/person

Large 16" Pizza – 12 slices

- + Cheese – blend of mozzarella, cheddar and parmesan cheese – \$18
- + Pepperoni – \$19
- + Vegetable – mushrooms, onions, green and red bell peppers and black olives – \$19
- + Big Red – Pella bologna, pepperoni, sausage, Canadian bacon, onions, mushrooms, green bell peppers and black olives – \$23
- + Meat Lovers – Pella bologna, pepperoni, sausage, Canadian bacon – \$22
- + Supreme – Pepperoni, sausage, Canadian bacon, bell peppers, onions and mushrooms – \$22
- + Gluten Free-Cheese – \$15 (serves 8)

Additional Toppings – \$2 each

- | | | |
|----------------|--------------------|------------------|
| + Sausage | + Mushrooms | + Canadian Bacon |
| + Ground Beef | + Onions | + Green Olives |
| + Pepperoni | + Green Peppers | |
| + Black Olives | + Red Bell Peppers | |

PICNIC

One meat & one side – \$16/person

Two meats & 1 side – \$25/person

Assorted cookies, tea or lemonade. Paper products provided.

Choose One Meat:

Grilled hamburgers, grilled chicken breasts, brats, hot dogs or pulled pork.
Comes with bakery buns and condiments.

Choose Two Meats:

Grilled hamburgers, grilled chicken breasts, brats, hot dogs or pulled pork.
Comes with bakery buns and condiments.

Choose Two Sides:

Baked beans, potato salad, pasta salad, cole slaw or mixed fruit.

SUB SANDWICHES

Three Foot Sub – \$37 (Serves 15)

Choose Two Meats: Turkey, ham, roast beef, Pella bologna or salami.

Toppings: Lettuce, tomato, pickles and onions, American cheese and Swiss cheese.

CATERING

CENTRAL PLATED/SERVED DINNERS

Choose one meat, one starch, one vegetable, tossed salad with two dressings, bread and iced tea or lemonade. Adding a meat entrée is an additional fee.

Includes the use of china dishes for events at Central. Additional cost for the use of china for off-campus events.

BEEF

Slow Cooked Roast Beef – \$25

Slow Cooked Prime Rib – \$36

Served with sautéed mushrooms and creamy horseradish sauce

Filet Mignon with Bourbon Cream Sauce – \$45

Beef Tenderloin Medallions – \$45

Served with robust red wine and mushroom sauce

Beef Wellington – \$46

Tender beef tenderloin wrapped in a puff pastry with madeira wine

PORK

Roast Pork Loin – \$23

Roast Pork Loin with Cream of Onion Sauce – \$25

Stuffed Boneless Pork Loin – \$26

Apple walnut stuffing with apple cider reduction and topped with herbed cream sauce

Iowa Honey Pork Chop – \$26

Braised Pork Tenderloin Medallions – \$28

SEAFOOD

Grilled Salmon Filet – \$36

Grilled salmon marinated with garlic and herbs

Shrimp Skewer – \$7

Add a shrimp skewer to any entree for an additional \$7

Hickory Smoked Country Ham – \$24

Ginger Sesame Glazed Chicken Breast – \$24

Parmesan Crusted Baked Chicken – \$24

Dutch Chicken – \$24

Filled with gouda cheese and dried beef, wrapped in bacon

Garlic Chicken – \$25

Lightly breaded chicken breast with garlic butter

Chicken with Mushroom and Wine Sauce – \$25

Marinated chicken breast with sliced mushrooms and dry, white wine

Chicken Florentine – \$26

Stuffed with gouda cheese and fresh spinach and topped with herbed cream sauce

POULTRY

Oven Roasted Turkey Breast – \$24

CATERING

DINNER BUFFET

Minimum of 25 guests.

Includes the use of china dishes for events at Central College with an additional cost for off-campus events.

BUFFET 1 – \$22

- + Meat Entrée (1)
- + Starch (1)
- + Vegetable (1)
- + Salads (2)
- + Bread
- + Iced Tea or Lemonade

BUFFET 2 – \$24

- + Meat Entrées (1)
- + Casserole (1)
- + Starch (1)
- + Vegetables (2)
- + Salads (2)
- + Bread
- + Iced Tea or Lemonade

BUFFET 3 – \$27

- + Meat Entrées (2)
- + Casserole (1)
- + Starch (1)
- + Vegetables (2)
- + Salads (2)
- + Bread
- + Iced Tea or Lemonade



CATERING

OPTIONS

CARVED MEAT ENTRÉES

- + Carved Prime Rib (\$10 extra per guest)
- + Dutch Spiced Beef
- + Glazed Chicken Breast
- + Glazed Country Ham
- + Oven Roasted Turkey Breast
- + Roasted Pork Loin
- + Slow Cooked Roast Beef

CASSEROLES

- + Beef and Noodles
- + Chicken and Rice
- + Hot Chicken Salad
- + Lasagna
- + Pasta Bar (\$1 extra per guest)

STARCHES

- + Baked Potatoes
- + Cheddar Parmesan Potatoes
- + Orzo with Shiitake Mushrooms
- + Mashed Red Potatoes
- + Mashed Yukon Gold Potatoes
- + Party Potatoes
- + Roasted Red Potatoes
- + Twice Baked Potato Casserole
- + Wild Rice

VEGETABLES

- + Asparagus with Parmesan
- + Baked Beans
- + Balsamic Whole Roasted Carrots
- + Broccoli Au Gratin
- + Buttery Corn
- + Green Bean Almondine
- + Green Bean Casserole
- + Honey Glazed Baby Whole Carrots
- + Spicy Garlic Broccoli

SALADS

- + Basil Tomatoes
- + Broccoli Crunch
- + Caprese Salad
- + Chilled Relish Tray with Ranch Dip
- + Garden Rotini
- + Homemade Cole Slaw
- + Marinated Cucumbers and Tomatoes
- + Mixed Cut Up Fresh Fruit
- + Mixed Greens Salad
- + Potato Salad
- + Romaine with Strawberries
- + Seven Layer Salad
- + Waldorf

- + Breadsticks
- + Cloverleaf
- + Dutch Apple Bread
- + Garlic Bread
- + Soft Egg Rolls (wheat or white)

Additional options are available to meet special dietary needs. Please share these requirements with catering staff during the planning process.

BREADS

CATERING

STUDENT CATERING

No Student ID's will be used.

You must have a budget number when placing your order. All orders must be picked up in and returned to the Catering Kitchen. Delivery available during regular business hours, 7:30 a.m.-4:45 p.m., fee is \$25.

MEAL DEALS – includes a cookie and paper products. No substitutions.

Lasagna with breadstick – \$8/person

Peace Tree Pizza – \$12/pizza (14 pieces)

Cheese, Veggie, Sausage or Pepperoni

Gluten Free – \$15/pizza

Deli Sandwich with assorted chips – \$8/person

Ham or Turkey, cheese, lettuce, tomato, mayo and mustard

Soup – \$4/person

Vegetable or Chicken Noodle

Side Salad – \$3/person

Mixed greens, 2 dressings and croutons

Mac and Cheese – \$8/person

CATERING

APPETIZERS/HORS D'OEUVRES COLD

(Price is per person.)

Pita Wedges and Humus – \$2.00

Chilled Vegetables with Dip – \$2.00

Basic Fruit Tray with Dip – Honeydew, Cantaloupe, Watermelon and Pineapple – \$2.50

Stuffed Cherry Tomatoes BLT (includes 2) – \$3.00

Crackers and Spreads – Garden Cheese Spread, Ham Spread and Bar Cheese – \$2.50

Layered Mexican Dip with Homemade Tortilla Chips – \$2.50

Supreme Fruit Tray with Dip – Basic Fruit with Strawberries and Grapes – \$3.00

Relish Tray – \$2.00

Tomato Basil Bruschetta (includes 2) – \$3.00

Rollups – Mexican, Cranberry Feta and Veggie (includes 2) – \$3.00

Deviled Eggs (2 halves) – \$2.00

Dutch Treats – Pella Dried Beef, Gouda and Sweet Gherkin Pickle (includes 2) – \$4.00

Domestic Cheese and Cracker – Colby Jack, Cheddar, Swiss and Pepper Jack – \$2.50

Shrimp Cocktail (2 shrimp each) – \$3.00

Plantain Chips with Fruit Salsa – \$3.00

Chef Hang's Fantastic Homemade Spring Rolls: Beef and Shrimp, Pork, Chicken
or Veggie (2 halves) – \$5.00

Nibbler Tray and Crackers – Domestic Cheese, Pella Bologna, Salami and Summer Sausage – \$5.00



CATERING

APPETIZERS/HORS D'OEUVRES HOT

(Price is per person.)

Mini Quiche (2 pc) – \$2.00

Chili con Queso with Homemade Tortilla Chips – \$2.50

Spinach Artichoke Dip with Baguettes – \$2.50

Cocktail Mushrooms (2 pc) – \$2.50

Meatballs — pick one: BBQ, Marinara, Sweet and Sour (3 pc) additional flavor \$2/person – \$3.00

Bacon Wrapped Water Chestnuts (2 pc) – \$3.50

Hawaiian Chicken Kabobs (2 pc) – \$4.50

Chicken Satay (2 pc) – \$4.50

Chef Hang's Homemade Mini Egg Rolls with Plum Sauce (1 pc) – \$4.50

Chef Hang's Homemade Crab Rangoons (1 pc) – \$4.50

Naked Wings – (3pc) dipping sauces: Buffalo, Sweet Chili and Ranch – \$4.00

Petite Beef Kabobs (2 pc) – \$5.00

Beef Tenderloin tips with Signature sauce (1 pc) –\$5.00

DESSERT – RECEPTIONS

(Price is per person.)

Raspberry, Chocolate, White Chocolate Mousse in Chocolate Cups – Bite Size (1 ea) – \$3.00

Homemade Bars – (1 ea) – \$2.50

Pecan Tarts – Bite Size (2 ea) – \$3.00

Mocha Mini Cream Puffs (2 ea) – \$3.00

Rum Balls (2 ea) – \$3.00

Crème de Menthe – Chocolate Pot-A-Creams (2 ea) – \$4.00

Crème Brulee (1 ea) – \$5.00

Triple Berry Crumble in Ramekins (1 ea) – \$4.00

Mini Cheesecakes (2 ea) – \$4.00

CATERING

CARRY OUT

Available for pick up only.

Vegetable Platter with Dip – \$3/person

Basic Fruit Tray with Dip – Honeydew, Cantaloupe, Watermelon & Pineapple – \$3.50/person

Supreme Fruit Tray with Dip – Basic Fruit with Strawberries and Grapes – \$4/person

Potato Salad, Pasta Salad or Coleslaw – \$9/lb.

Baked Beans or Green Bean Casserole – \$7/lb.

Broccoli Crunch, Waldorf or Snickers Salad – \$10/lb.

Pulled Pork or Spiced Beef – \$12/lb.

Lasagna – Full Pan (24 Servings) – \$75

Gluten Free Lasagna (24 Servings) – \$85

Hot Chicken Salad (24 Servings) – \$75

Breakfast Egg Casserole (24 Servings) – \$65

Breakfast G/F Casserole (24 Servings) – \$75

Bars (full pan) – \$140

**Four servings per pound on salads and sides.

**Extra charge for Gluten Free items

CATERING

BAR SERVICE

ON CAMPUS

\$100 set-up fee.

\$25/hour per bartender.

Includes: Domestic Beers, Seltzers and House or Premium Wine.

Add Craft Beer – \$25.

OFF CAMPUS

\$225 Set Up Fee.

\$25/hour per bartender.

Includes: Domestic Beers, Seltzers and House or Premium Wine.

Add Craft Beer – \$40

CATERING

ON-CAMPUS EVENT POLICIES

AVAILABILITY

- + We reserve the right to refuse an event, based on our availability. Please notify us of upcoming events as soon as possible to avoid conflicts.
- + We are closed on Sundays.

DISHWARE

- + The use of our china is included in the price of all full banquet dinners that are held at the college.
- + Any breakfast or lunch events wanting to use China will be charged an additional fee of \$3 per place setting for additional labor.
- + Our reflection (hard plastic) dishes are available for your event at an additional \$2 per place setting.
- + Paper products are included in the menu price for all breakfast, lunch and appetizer/snack events.

LINENS

- + Tablecloths and napkins are included in the price for all full banquets and for all food buffet tables.
- + Additional charges apply for linens when catering order is under \$400

CAKE POLICY

- + You are allowed to provide your cake from a caterer outside of Central Catering.
- + There is a \$50 labor charge for our staff to cut and serve the cake.

ORDERING

- + We are able to accommodate requests that are not listed on our menu. Please contact the catering office to inquire about the availability and cost of your request.
- + Orders under \$150 will be pick up only. Delivery orders after regular business hours may be subject to a service charge.
- + All beverage service only orders will be pick up only.

CATERING

OFF-CAMPUS EVENT POLICIES

AVAILABILITY

- + We reserve the right to refuse any event, based on our availability. Please notify us of an upcoming event as soon as possible to avoid conflicts.

DELIVERIES

- + Orders for groups fewer than 15 guests are not available for delivery. Exemptions may apply. Please contact our catering manager for more information.
- + For pick up items, all the non-disposable items will need to be returned to the Central Market the next day.

DISHWARE AND LINENS

- + The use of our china is available for groups outside of campus if we are doing the catered meal at an additional charge of \$5 per place setting. This is to cover additional labor and transportation. China may not be rented for events we don't cater.
- + Our reflection (hard plastic) dishes are available for your event at an additional \$2 per place setting.
- + Paper products are included in the menu price.
- + Linens can be rented for \$5 per tablecloth and 50 cents per napkin. Linens may not be rented or supplied for events we don't cater.
- + We will provide tablecloths for food buffet tables, which is included in the price.

IN-HOME CATERING

- + When we deliver to your home please make sure that you have the space cleared and ready for us to set up your catering.
- + Please let us know if you will need a chafer to keep food warm throughout your event, as additional charges may apply. The alternative option is for food to be kept in a pan carrier that's included in the menu price.

LABOR

- + Labor for full banquets will be included in the menu price.
- + Any staff required to stay at events for service will be charged \$25/hr. per supervisor and \$15/hr. per part-time staff member.

ORDERING

- + We can accommodate requests that are not listed on our menu. Please contact the catering office to inquire about the availability and cost of your request.
- + Our regular business hours are Monday through Friday, 7 a.m. – 4:30 p.m. We will be closed on Sundays. Events outside of this time range can be accommodated as our schedule allows. Any events that can be accommodated will be subject to a 25% service charge on the total balance for the event. If an event begins during our regular business hours but ends after hours; we can schedule a pick-up of our items the next day, plan for items to be returned by the customer, or, if scheduling allows, provide a pick-up after-hours for a fee.