Catering Guide

2024-2025

Treat yourself and dazzle your guests at your next event with catering by Gordon State College catering services.

Offering everything from morning breakfast baskets to full event planning, our catering professionals will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs and take care of all the details to make your next event memorable.

Gordon State College catering services has achieved the

reputation of being one of the premiere catering services in this region. We continue our tradition by offering only the freshest ingredients and creative menus, on and off campus. We are privileged to extend our services to the rest of the community. As you plan your next fund-raiser, social event, cocktail party, wedding, holiday party, business event, or other event of any size, consider Gordon State College catering services.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.



General Information

Catering Services

Our catering service requests vary widely. Tabletop linens for the food table(s), disposable ware (unless otherwise specified) plus delivery, set up and retrieval are included in all delivered continental breakfast, business lunches, coffee & beverage breaks and other side-table, drop-off type requests. Waiter/waitress service is not included in drop-off services. Your order will be delivered and retrieved at the times indicated on your signed Catering Event Order. Events requiring table service will be served on china using stainless flatware and glassware with all dining tables being linen-covered. Consult with one of our Catering Coordinator to add additional services.

Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge. All orders of less than \$50.00 will be charged a \$25.00 surcharge. To avoid the minimum order charge of \$25 please consider picking up your order directly from the dining hall. All off-campus services will include a \$100.00 delivery charge.

Confirmations & Guarantees

All Catering Event Order Forms must be signed and sent back to the catering office within 72 hours of your event. Final guarantees for the number of attendants at the event must be received at least 3 business days prior to your function so that we can make final arrangements. For your convenience, we will prepare to serve 10% over the guaranteed number. In the event thatthe guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Event Order. It is the client's responsibility to check dates, times, locations and number of guests before returning a signed quote back to dining. In the event a location is not correct on a signed quote, a \$25 change of location fee will be added to the final invoice.

Staffing Fees

Staffing is included in service events that include china table service, full buffet service or formal receptions. You may request to have a server present to attend to your event in which service personnel are not normally included. The Catering Coordinator will advise you when there will be a \$30 per server per hour fee (from stated delivery to pick up times). Please inquire when booking your function. Staffing fees will be added on to all events in the months of June and July.

Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement with Physical Plant or other campus representatives or by direct contact with a local rental company, prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client-left to or requested of catering services-will be subject to additional service charges. On campus personnel are required to adhere to the campus policy of completing and submitting orders using the Catering Event Order Form, including providing the appropriate P-Card Visa number for advance approval. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

General Information

Linen

We provide food and beverage house table linens for all full-service catering events. Standard table linens (120" round) are available for guest tables with full service plated meal events. Linens for non plated services are available at an additional charge. To ensure availability, linen requests need to be confirmed at least 7 days in advance. Specialty linen options can be provided at an additional rental charge.

Payment

Type of payment accepted include Visa, MasterCard, American Express, Cash and Check. For

all internal GSC groups payment type, whether GSC funds, department accounts, or approved PDA funds, are required at time of booking. Gordon State's Catering Manager must receive an email authorization for all PDA funds directly from the account holder at least three business days prior to the event to confirm a catering order.

Food Safety I Removal Policy

Due to health regulations, it is the policy of Aladdin at Gordon State College that excess food items from events cannot be removed by guests from the event site. To ensure product quality and safety, fullservice event food and beverage items will be removed 1.5 to 2 hours maximum, after the specified set up time. Items purchased for pick-up should be properly stored prior to the event and removed or disposed of correctly by the event host.

BREAKFAST

Breakfast Buffets

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, linens for buffet tables, thermal beverage servers and serving utensils.

Deluxe Continental Breakfast

- Freshly Baked Breakfast Pastries
- Fresh Sliced Fruit
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas

\$9.00 per person

Hot Breakfast Buffet

\$14.00 per person (20 guest minimum)

Served with seasonal sliced fruit, assorted juices, dark roast regular and decaffeinated coffee and assorted hot teas.

EGG ENTRÉE (ONE)

SIDES (TWO) Pancakes

Creamy Grits

Cheese Grits

Home Fried Potatoes

Shredded Hashbrowns

Waffles

Scrambled Eggs Hashbrown Egg Casserole Garden Vegetable Frittata Spinach and Cheese Quiche Bacon Onion Frittata Ham Tomato Frittata **Breakfast Meat (ONE)** Bacon

Turkey Bacon Vegetarian Sausage

Pork Sausage Turkey Sausage Country Ham

ADD ON: Breakfast Options

Additional Egg Entree | **\$3.00 per guest** Additional Breakfast Side | **\$3.00 per guest** Additional Breakfast Meat | **\$4.00 per guest** Biscuits & SausageGravy | **\$4.00 per guest** Yogurt Bar or Individual Yogurt Parfaits | **\$5.00 per guest** (vanilla yogurt with granola & seasonal fruit)



Bakery

Breakfast Basket

Baker's choice of a fresh assortment of muffins, croissants, scones, cinnamon rolls or sliced breakfast bread. \$24.00 per dozen (\$2.00 each)

Bagels

An assortment of fresh baked bagels. \$27.50 per dozen (\$2.25 each)

Scones

An assortment of fresh baked scones. \$27.50 per dozen (\$2.25 each)

Donuts

Assorted Selection \$24.00 per dozen (\$2.00 each)

Breakfast Bread

Sliced assortment of fruit or nut breakfast breads. \$24.00 per dozen slices (\$2.00 each)

Cinnamon Rolls

\$29.40 per dozen (\$2.45 each)

Danish

Assorted Flavors \$29.40 per dozen (\$2.45 each)

Assorted Muffins

Assorted Flavors \$27.50 per dozen (\$2.25 each) *All items served with appropriate accompaniments -butter, cream cheese, assorted jellies, etc.

****** Note: A \$20 delivery fee is applicable to orders under \$35.



BOXED LUNCH



CLASSIC BOXED LUNCHES

\$13.00 per person

All box lunches include assorted chips, a choice of side, assorted cookies or house-made brownie, condiment packets and soda or bottled water.

Roasted Turkey

Roasted Turkey Breast, Swiss Cheese, Leaf Lettuce, Tomato, Onion

Honey Ham

Ham, Mild Cheddar Cheese, Leaf Lettuce, Tomato, Onion

Roast Beef

Roast Beef, Provolone Cheese, Leaf Lettuce, Tomato, Onion

Grilled Veggie Wrap

Grilled Vegetables include Bell Pepper, Onions, Zucchini, Squash with Classic Hummus Spread and Leaf Lettuce in a choice of Tortilla Wrap

SIDES (ONE)

Vegetable Pasta Salad Homestyle Potato Salad Whole Fruit Vegetable Crudité w/ Ranch BREADS Sliced Wheatberry Sliced Sourdough Sliced Marble Rye White Sub Roll Wheat Sub Roll Flour Tortilla Wrap Wheat Tortilla Wrap Spinach Tortilla Wrap

ADD ON: Bread Options

Butter Croissant | **\$1.00 per guest** Ciabatta Roll | **\$1.00 per guest**



DELUXE BOXED LUNCHES

\$15.00 per person

All box lunches include assorted chips, a choice of side, dessert and soda or bottled water.

Highlander Club

Grilled Chicken Breast, Sliced Apples, Wisconsin Cheddar Cheese and Smoked Bacon served on Butter Croissant with Sweet & Spicy Honey Mustard

Smoked Turkey BLT

Sliced Turkey Breast, Smoked Bacon, Swiss Cheese, Tomato, Leaf Lettuce served on Butter Croissant with Sun-Dried Tomato Aioli Buffalo Chicken Salad Wrap

Homestyle Chicken Salad, Crumbled Bleu Cheese, Diced Tomato, Leaf Lettuce wrapped in a Flour Tortilla with Spicy Buffalo Sauce Portobello Mushroom

Grilled Portobello Mushrooms, Roasted Onions, Tomato, Seasonal Peppers, Provolone Cheese stacked on a Ciabatta Roll with Chef's Garlic Aioli

SIDES (ONE) Vegetable Pasta Salad Homestyle Potato Salad Whole Fruit Vegetable Crudité w/ Ranch

DESSERT (ONE)

Homestyle Cookies House-made Brownies Luscious Lemon Bars Chocolate Chip Blondies



Boxed Lunch Salads

\$11.00 per person

All box lunch salads include dinner roll and butter, choice of dessert, beverage, napkins, cutlery and condiments.

Cobb Salad

Mixed greens topped with grilled chicken breast, crumbled bacon, shredded cheese, sliced egg and diced tomato with ranch dressing.

Chef Salad

Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon and tomato with

ranch dressing.

Cajun Chicken Salad

Romaine and mixed greens tossed with roasted red pepper, romatomato wedges, red onion, julienned carrots and blackened chicken with honey dijon dressing.

Classic Caesar Salad

Crisp romaine lightly tossed with shredded parmesan cheese, herb toasted croutons with classic Caesar dressing.

ADD ON: Salad Entrée Toppings Crumbled Smoked Bacon | **\$3.00 per guest** Sliced Honey Ham | **\$3.00 per guest** Sliced Grilled Chicken | **\$4.00 per guest** Sliced Roasted Turkey | **\$4.00 per guest** Grilled Shrimp | **\$5.00 per guest**



APPETIZERS & HORS D'OEUVRES



Appetizers

Seasonal Fruit Platter

\$3.00 per person

Sliced fresh seasonal fruit display served with sweet yogurt dip.

Garden Crudité Platter

\$3.00 per person

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

Domestic Cheese Tray

\$4.00 per person

Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

Imported Cheese Selection

\$5.00 per person Brie wedge, garlic herb boursin, bleu cheese,

mozzarella, smoked gouda and dill Havarti served with crackers and apricot preserve.

Gourmet Charcuterie Board

\$8.00 per person

Assortment of cured Italian sausage, Genoa salami, capicola, honey drizzled brie wedge, aged cheddar, roasted red peppers, Greek olives, grapes, dried apricots and Georgia pecans served with crackers and crostini.

Antipasto Platter

\$4.00 per person

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostinis.



Appetizers Continued

Buffalo Blue Cheese Chicken Dip **\$5.00 per person** Served hot with crackers.

Queso with Chorizo

\$5.00 per person Served hot with tortilla chips.

Spinach & Artichoke Dip

\$4.00 per person Served hot or cold with crackers. Tomato Basil Bruschetta Dip

\$4.00 per person Served cold with baked crostini. Southwest Black Bean & Corn Salsa

\$3.00 per person Served cold with tortilla chips.

Garlic Hummus Dip

\$3.00 per person Served cold with toasted pita chips. Caramelized Onion Dip

\$3.00 per person Served cold with potato chips.



COLD HORS D'OEUVRES

(Items priced per 25 or 50 pieces)

25 pieces / 50 pieces

Roasted Red Pepper, Feta& Basil Bruschetta\$25.00 / \$47.00Cheesecake Stuffed Strawberries\$25.00 / \$47.00Caprese Skewer\$25.00 / \$47.00

\$25.00 / \$47.00 tomato, mozzarella, basil with balsamic drizzle

Spinach Artichoke Dip Phyllo Cups\$25.00 / \$47.00Buffalo Chicken Salad Phyllo Cup\$25.00 / \$47.00Antipasto & Cheese Skewer\$35.00 / \$65.00Italian sausage, mozzarella, roasted red pepper

Assorted Finger Sandwiches \$35.00 / \$65.00 turkey, ham, pimento cheese Assorted Deli Pinwheels Italian, club, rainbow veggie Shrimp Cocktail Smoked Salmon Canapés Assorted Cheese & Fruit Skewers

\$32.00 / \$67.00



HOT HORS D'OEUVRES

(Items priced per 25 or 50 pieces)	25 pieces / 50 pieces
Chicken Wings (Hot or BBQ) with ranch	\$30.00 / 57.50
Cocktail Meatballs	\$25.00 / \$47.00
in BBQ, marinara or sweet & sour saud Sausage Stuffed Mushrooms	ce
stuffed with sausage & cream cheese Mini Vegetarian Spring Rolls	\$25.00 / \$47.00
with garlic ginger dipping sauce	\$25.00 / \$47.00
Crispy Tofu with sweet Thai chili sauce	\$25.00 / \$47.00
Buffalo Style Chicken Tenders Chicken Satay	\$30.00 / \$57.50
with yum yumsauce	
Pot Stickers (Chicken or Pork) Mini Maryland Style Crab Cakes	\$35.00 / \$65.00
with lemon garlic aioli	\$35.00 / \$65.00
Fried Ravioli with marinara	\$60.00 / \$110.00
Mini Quiche	
	\$60.00 / \$110.00

\$60.00 / \$110.00



ASSORTED BUFFETS



Build Your Own Buffet

\$18.00 Per Person –One Entrée \$22.00 Per Person –Two Entrée

(minimum of 20 guests required) All buffets include choice of salad, side, vegetable, dinner rolls and butter, dessert, iced tea and iced water.

POULTRY ENTREES Southern Fried Chicken BBQ Grilled Chicken Breast Italian Herb Chicken Breast Chicken Piccata Chicken Marsala Parmesan Chicken Chicken Cacciatore

Balsamic Glazed Chicken Orange Glazed Chicken Creamy Dijon Chicken Breast Chicken Cordon Bleu Roast Turkey Breast **PORK ENTREES**

Glazed Pit Ham Roast Pork Loin with apple Brandy sauce Sweet & Sour Pork **BEEF ENTREES** Salisbury Steak Classic Meatloaf Beef Lasagna Braised Beef Tips Beef Top Round with mushroom sauce Ginger Beef Teriyaki Beef Pepper Steak

SEAFOOD ENTREES

Shrimp Scampi Baked Tilapia *with lemon basil* Creamy Seafood Pasta **VEGETARIAN ENTREES** Roasted Vegetable Lasagna Baked Cheese Tortellini Wild Mushroom Stroganoff Quinoa Stuffed Peppers Tofu Tikka Masala Asian Garlic Tofu



Continued

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, infused water and iced tea. SALADS (ONE) Classic Caesar Chef Salad Watermelon Feta Salad Southwestern Salad Strawberry Spinach Salad SIDES (ONE) Garlic Mashed Potatoes Herb Roasted Potatoes Au Gratin Potatoes

Candied Sweet Potatoes Chipotle Sweet Potato Wedges Seasoned Basmati Rice Long Grain & Wild Rice Pilaf Arroz Rojo (*Mexican rice*) Asian Fried Rice Caribbean Rice & Beans Arroz y Frijoles(*rice & black beans*) Baked Macaroni & Cheese Pasta Primavera *with fresh roasted vegetables* Lemon Herb Orzo Pasta Garlic Butter Linguini Roasted Tomato Couscous Creamy Grits Cheesy Southern Grits



VEGETABLES (ONE) Ratatouille Squash Medley with roasted red peppers Seasonal Vegetable Medley Southern Style Green Beans Green Bean Amandine Lemon Garlic Broccoli Herb Butter Broccoli **Roasted Brussel Sprouts Grilled Asparagus Spears Braised Collard Greens** Roasted Whole Kernel Corn with peppers & onions Petite Corn Cob Glazed Baby Carrots with ginger & rosemary **Roasted Butternut Squash DESSERTS (ONE)** Homestyle Cookies House-made Brownies Luscious Lemon Bars **Chocolate Chip Blondies Cinnamon Sugar Churros** Chocolate Brown Parfaits **Assorted Cupcakes Banana** Pudding Seasonal Fruit Cobblers Fruit Parfaits

Deli Buffet

\$14.00 per person (minimum of 20 guests)

Choice of sandwich meats, assorted sliced breads, cheeses, leaf lettuce, sliced tomatoes, onions, pickle spears, condiments, assorted chips, a choice of

salad side, assorted cookies or house-made brownies and iced tea and infused water.

Sandwich Meats (TWO):

- Smoked Turkey Breast
- Honey Ham
- Roast Beef
- Chicken Salad

Optional Vegetarian Addition:

Grilled Vegetables

Salad Sides (ONE):

- Fresh Fruit Salad
- Homestyle Potato Salad
- Caesar Salad
- Garden Salad
- Pasta Salad

ADD-ON: Cup of Soup (Choose One) \$3.00 per guest Classic Minestrone Tomato Basil Soup Loaded Baked Potato Cream of Broccoli

Pre-made Sandwich Buffet

\$16.00 per person (minimum of 20 guests)

Includes pre-made gourmet sandwiches beautifully displayed on a platter with condiments, assorted chips, a choice of salad side, dessert iced tea and infused water.

SANDWICHES (TWO)

Crusader Club Smoked Turkey BLT Buffalo Chicken Salad Wrap Roasted Turkey Honey Ham Roast Beef OPTIONAL VEGETARIAN ADDITION Grilled Veggie Wrap SALAD SIDES (ONE) Garden Salad Caesar Salad Vegetable Pasta Salad Homestyle Potato Salad Seasonal Fruit Salad DESSERT (ONE) Homestyle Cookies House-made Brownies Luscious Lemon Bars Chocolate Chip Blondies

THEME BUFFETS (minimum of 20 guests)

Southern

\$20.00 per person

Enjoy both Southern Fried and Herb Baked Mixed Chicken Chef Salad Macaroni & Cheese Collard Greens Honey Buttered Corn Muffins Banana Pudding Iced Tea and Iced Water

Taco Bar

\$20.00 per person

Build your own Soft Flour or Hard-Shell Tacos with Diced Chicken Breast and Seasoned Ground Beef. Top with Shredded Cheese, Diced Tomatoes, Lettuce, Onions, and Sour Cream Southwestern Salad Cheese Enchilada Casserole Arroz Rojo (Mexican Rice) Tortilla Chips & Salsa Churros Iced Tea and Iced Water

Classic Picnic

\$16.00 per person

Crowd pleasers include Grilled Hamburger, Veggie Burgers, and All Beef Hot Dogs Leaf Lettuce, Sliced Tomato, Diced Onion, & Pickles Vegetarian Pasta Salad Assorted Chips Hamburger and Hot Dog Buns Cookies

Iced Tea and Iced Water



Theme Buffets Continued (minimum of 25 guests required) Bar-B-Que

\$20.00 per person

Pick two favorites from Honey BBQ Chicken Breast, BBQ Pulled Pork, or Sliced Smoked Turkey Grove Salad Macaroni & Cheese Vegetarian Baked Beans Hamburger Buns Brownies Iced Tea and Iced Water

Italian Chicken

\$20.00 per person Choose two traditional Italian style recipes: Chicken Piccata, Chicken Marsala, or Chicken Parmesan Caesar Salad Garlic Butter Linguini

Squash Medley *with roasted red peppers* Breadsticks Mini Italian Cream Cannoli Iced Tea and Iced Water

Pasta Bar

\$16.00 per person

Build your Herb Penne Pasta with Marinara, Alfredo Sauce, Meatballs, and Italian Sausage Peppers & Onions Garden Salad Seasonal Vegetable Medley Breadsticks Cookies Iced Tea and Iced Water

Pizza Buffet \$11.95 per person

- Assortment of Pizza
- Tossed Green Salad
- Garlic Breadsticks with Marinara Sauce
- Crushed Red Pepper
- Parmesan Cheese
- Choice of Dessert
- Assortment of Sodas



Simply Salad Buffet

\$11.00 Per person

(minimum of 20 guests)

Choice of one salad green, Chef's selection of six salad buffet toppings, with balsamic vinaigrette and ranch dressings, bread rolls, assorted cookies or house-made

brownie, iced tea and iced water.

SALAD GREENS (ONE)

Crisp Romaine Mixed Field Greens Baby Spinach Grove Mix (Kale, Romaine, & Field Greens) CHEF'S CHOICE OF SIX SALAD BUFFET TOPPINGS:

Cherry Tomatoes Cucumbers Shredded Carrots Onions Mushroom Black Olives **Bell Peppers Chopped Nuts** Herb Croutons Cheese Garbanzo Beans Black Beans Seasonal Fresh Fruit Dried Fruit **ADD ON: Salad Entrée Toppings** Crumbled Smoked Bacon | \$3.00 per guest Sliced Honey Ham | \$3.00 per guest Sliced Grilled Chicken | \$4.00 per guest Sliced Roasted Turkey | \$4.00 per guest Grilled Shrimp | \$5.00 per guest



SERVED ENTRÉE OPTIONS

SERVED ENTREES

All plated entrees are served on in-house chinawith a salad, one side, one vegetable, roll and butter, one dessert, iced tea and iced water. Chef suggested pairings are identified with each entrée. Standard guest table linens are included.

SALAD (ONE)

Grove Salad Strawberry Spinach Salad Classic Caesar Salad

Iceberg Wedge Salad

SIDE OPTIONS

Garlic Mashed Potatoes Herb Roasted Potatoes Fingerling Potatoes Sweet Potato Mash Sweet Potato Wedges Wild Rice Pilaf Seasoned Long Grain Rice Butter Linguini Penne Pasta Lemon Herb Orzo Polenta Grit Cake **DESSERT (ONE)**

Traditional Cheesecake with Seasonal Berry Compote of Chocolate & Caramel Drizzle Layered Chocolate Mousse Strawberry Shortcake Trifle Bistro Layer Cake Red Velvet, Tiramisu, or Key Lime

VEGETABLES

Roasted Garlic Broccoli

Herb Butter Broccoli Roasted Brussel Sprouts Garlic Green Beans Haricots Verts Green Bean Amandine Braised Collard Greens Seasonal Vegetable Medley Grilled Asparagus Spears Glazed Baby Carrots Roasted Root Vegetables Green Bean & Carrot Medley



Served Chicken Entrées

\$25 Per Person

Plated entrees include choice of one entrée with a side and vegetable, rolls and butter, a choice of salad, dessert, iced tea and iced water.

Grilled Cordon Bleu

Baked Chicken Parmesan

Chicken Marsala

Sautéed Breast of Chicken with bacon, mushroom and wilted spinach

Georgia Pecan Glazed Chicken

Spinach & Gouda Stuffed Chicken

Rosemary Soy Chicken Chicken Breast marinated in lemon, fresh kan and garlic with a cilantro pesto.

Southern Glazed Chicken Breast

with bacon onion relish

Grilled Honey Dijon Chicken Breast

Chicken Cavatelli with broccoli, mushroom and parmesan cream



Served Pork & Beef

Entrées

Plated entrees include choice of one entrée with a side and vegetable, rolls and butter, a choice of salad, dessert, iced tea and iced water.

Coffee Rub Pork Loin Medallions

with apple compote \$26 Per Person

Stuffed Pork Loin

Stuffed with spinach, sun –dried tomatoes and goat cheese \$26.00 Per Person

Grilled Beef Tenderloin Medallions with mushroom au jus \$41.00 Per Person

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Roast Beef Strip Loin

京知外のかけしまである。 Grilled Filet Mignon \$41.00 Per Person



Served Seafood Entrées

Bourbon Glazed Salmon \$31.00 Per Person

Seafood Pasta Primavera

with shrimp and scallops \$29.00 Per Person

Grilled Shrimp and Pineapple

Skewers

topped with pineapple-mango salsa

\$31.00 Per Person

Served Vegetarian Entrées

Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes

served over pasta with a roasted red pepper sauce

Portobello Mushroom

stuffed with braised spinach, goat cheese and grilled tomato served with red pepper leek coulis

Gnocchi

with tomato and basil sauce and seasonal vegetables

Grilled Eggplant and Tomato Stack



Carved Specialties

(added entrée with minimum of 50 guests) A splendid addition to your buffet or a specialty carving station to enhance your formal reception. Each offering includes two sauces and bread. A \$60 chef attendant fee will be added for all carving stations.

Roast Breast of Turkey

\$5.00 Per Person chipotle honey and garlic aioli

Roast Strip Loin of Beef

\$8.00 Per Person teriyaki and yum yumsauce

Roast Tenderloin

\$15.00 per person creamy horseradish and au jus sauce

Herb Encrusted Roast Pork Loin

\$5.00 Per Person apricot Dijon and chimichurri sauce

Smoked Bone-in Country Style Ham

\$5.00 Per Peron Smoked bbqsauce and Honey Mustard



SWEETS & SNACKS

Sweets

Assorted Cookies

- Chocolate Chip
- Sugar
- M&M
- Oatmeal Raisin
- Peanut Butter
- \$11.50 per dozen

Homestyle Brownies \$14.00 per dozen

Lemon Bars

\$16.00 per dozen

Chocolate Chip Blondies

\$16.00 per dozen

Petit Fours

\$17.50 per dozen

Layered Dessert Parfaits

\$3.00 each Strawberry Shortcake Trifle Brownie Cookie Pudding Banana Pudding

Rice Crispy Treats

With chocolate candies \$17.50 per dozen



Sweets Continued

Cheesecake Dessert Cups

- BlueberryStrawberry
- New York
- Chocolate
- Candy Topping
- \$17.50 per dozen

Decorated Cupcakes

\$16.00 per dozen

Celebration Cakes

48-hour notice is required

Cakes for any occasion, decorated & specialized!

 Full Sheet Cake (serves 60) 	\$90.00
 Half Sheet Cake (serves 30) 	\$50.00
 ¼ Sheet Cake (serves 15) 	\$30.00
 8" Round Cake (Serves 12) 	\$25.00

Sundae Bar (25 people minimum)

Chocolate & Vanilla Ice Cream served with:

- Chocolate Syrup
- Strawberries
- Oreo Crumble
- Caramel Syrup
- Sprinkles
- Nuts
- Cherries
- Whipped Cream
- \$ 7.00 per person per hour



Snacks

Potato Chips with Dip	
• •	\$7.95
Mixed Nuts	\$24.00
Snack Mix	
Pretzels	\$14.00
Tortilla Chips with Salsa	\$6.25
•	\$14.00
Fresh Whole Fruit	\$17.00
Individual Bags of Chips	
8 1	\$2.00 e

Beverages

\$24.00 per lb. \$14.00 per lb. \$6.25 per lb. \$14.00 per lb. \$17.00 per dozen \$2.00 each

per

lb.

Iced Tea, Lemonade & Fruit Punch \$2.00 per serving

Single Serving Soda Coke, Diet Coke, Sprite \$1.75 per can \$1.75 per person

Bottled Water \$1.75 per bottle **Bottled Juice** \$2.25 per bottle

Milk

\$1.75 each

Coffee Bar

\$3.00 per person



Alcohol Beverage Service

Gordon State College Dining does not currently hold an alcohol license and will not be held responsible for any alcohol provided during any caterings. However, We do use several 3rdparty bar services, if requested.

Sous Chef Shanita Brown Shanita.brown@elior-na.com Administrative Assistant Yasmin King

Yasmin.king@elior-na.com