



## *Chesapeake College Catering Menu*

### *Planning Your Event*

Contact Michael George at 410-822-5400 x-2390 for **catering order form**, which will be sent by E-mail. Contact Michael at [foodservices@chesapeake.edu](mailto:foodservices@chesapeake.edu). Catering Order Forms should be confirmed by the manager approximately 10 days prior to your event. Large functions may require a planning appointment, which allows us time to sit down and discuss all the details of your event, helping you make all the necessary decisions to determine which of our services best suit your need. Our business office hours are Monday through Friday, 8:00 am – 3:00 p.m. Rooms should be booked in advance by calling the Event Coordinator at 410-827-5813.

### *Guarantees*

To ensure proper service, we must have a final number guarantee no later than 3 business days prior to your event. Final guarantee's for weekend functions should be e-mailed or called in with confirmation response by the prior Wednesday at noon. The guaranteed number of guests represents the minimum billing. Should the number of guests in attendance exceed the number guaranteed, we will bill accordingly. If we are not contacted with a final count by the above stated times, we will prepare for the estimated number of guests and bill accordingly. Last minute increases are not usually a problem.

### *Billing Procedure*

College departments must include a Purchase Order Number when submitting a Catering Order Form. All catering associated with College Accounts will receive an Invoice from Sodexo at the end of the event week. The invoice must be received through "Goods and Services" receiving in Datatel. The invoice must be printed, stamped, signed and given to Eileen Bishop in the Business office for processing. Invoices past 30 days are subject to interest penalties.

If your catered function will be paid through personal or private funds, please call the Catering Director at 410-822-5400 X-2390 to make arrangements and be prepared to present a 50% deposit at least one week in advance of your event. If your non-college function is tax exempt, please forward a Tax Exemption Certification to the Food service office. The balance will be due before 4:00 p.m. the last business day before your function.

### *Cancellations*

All cancellations must be made no later than three business days prior to the event. If you find it necessary to cancel a function, any expenses incurred by Sodexo becomes the responsibility of the patron. Weather related cancellations will be given special consideration.

### *Alcohol Policy*

Organizations wishing to use or sell alcohol of any sort must first seek written permission from the College President. Sodexo will not serve any alcoholic beverages.

## *Flowers*

For an additional fee we will be happy to order, receive and handle specific floral and decorative requests. Otherwise, an arrangement of silk flowers is usually provided on the Main Buffet Table.

## *Linen and China*

Tablecloths will be provided for all buffet tables at no additional cost. Linen for guest tables will be charged as follows:

52" square tablecloth (Overlay) . . . . . \$4 each  
85" square tablecloth (For Large Round) . . . . . \$5 each  
Banquet tablecloth (Classroom Style) . . . . . \$5 each  
Linen napkins . . . . . \$0.50 each

Quality paper products are included at no additional cost with every event. Upgraded plastic-ware is available for a small fee. China, glass and silverware are available for events at an additional charge of \$6 per person. Consult the Food Service Manager for further details.

## *Delivery Fees*

Orders may be picked up at the catering office located in the Caroline Center. Orders above \$50.00 are available for campus delivery at no extra charge. **There will be a \$20.00 delivery charge for all campus deliveries not meeting the \$50.00 minimum.** For these smaller events, we encourage you to take advantage of our Voucher program in the Skipjack Cafe. See the Catering Director for more details.

## *Evening and Weekend Charges*

Sodexo operates Monday through Friday. Catered events scheduled for weekends or nights will be subject to 15% surcharge, or a minimal fee in the case of smaller events to off-set overtime labor.

## *Food Removal Policy*

Due to Health Regulations; it is our policy that excess food items from events can not be removed from the event site. Items purchased for pick-up should be stored properly (cold food 41 degrees or below, and Hot Food 135 degrees or above) prior to the event and removed and disposed of by the host of the event.

## *Equipment and Supplies*

As host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged equipment or supplies will be charged to your account, at replacement cost.

## *Attendants*

If your event requires an attendant, such as chef or waitress, there is a \$50 per hour, per attendant charge for this service.

## EARLY RISER ALA CARTE

### *VIP Coffee Service*

Freshly Brewed Coffee, Decaf,  
Herbal and Regular Hot Teas  
\$2.50 per guest

### *Assorted Beverages*

Bottled Juices  
Soft Drinks & Bottled Waters  
\$2.50 per guest

### *Seasonal Fruit Platter*

Arranged, Sliced Fresh Fruit  
\$3.00 per guest

### *Sweets*

Assorted Danish, Breakfast Breads  
Muffins, Bagels, Cinnamon Streusel  
\$2.75 per guest

### *Extended Hot Beverage Service*

\$2 per guest

## BREAKFAST SELECTIONS

### *Healthy Start*

Freshly Brewed Coffee, Decaf and Hot Tea  
Choice of One: Chilled Orange Juice, or Apple Juice  
Mini Bagel, Fruit Salad (Seasonal)\*, Yogurt & Granola  
\$6.50

Add Mixed Berries \$7.50

Add Assorted Bottled Juice & Water  
\$8.50

### *Quick Start*

Freshly Brewed Coffee, Decaf and Hot Tea  
Choice of One: Chilled Orange Juice or Apple Juice,  
Choice of Two Bakery Items: Assorted Muffins,  
Coffee Cake, Mini Bagels, or Assorted Danishes  
\$5

### *Continental Delight*

Freshly Brewed Coffee, Decaf and Hot Tea  
Choice of One: Chilled Orange Juice, Apple Juice,  
Fruit Salad (Seasonal)\*  
Choice of Two Bakery Items: Assorted Muffins,  
Coffee Cake, Mini Bagels, or Assorted Danishes  
\$ 6

### *Assorted Quiche*

Freshly Brewed Coffee, Decaf and Hot Tea  
Choice of One: Chilled Orange Juice, or Apple Juice,  
Fruit Salad (Seasonal)\*  
Pastries  
Homemade Assorted Quiche  
\$ 9

### *Eastern Shore Favorite*

*(Minimum 25 People)*

Freshly Brewed Coffee, Decaf and Hot Tea  
Chilled Orange Juice  
Fruit Salad (Seasonal)\*  
Scrambled Eggs  
Crisp Bacon, Sausage Links  
Golden Home Fried Potatoes  
French Toast, Maple Syrup  
Pastries  
\$12

\*Tropical Fruit Salad will be served when fresh fruit is out of season, or poor quality

## EXPRESS LUNCHEON SALADS

All Luncheon Salads Include Roll and Butter or Crackers, Cookies and Brownies,  
Fresh Brewed Iced Tea & Ice Water.

**Assorted Soda & Bottled Water Add \$0.50**

Served in Plastic hinged Salad Containers, or Buffet Style for larger groups

Side Salads may be added for an additional \$2.00pp

(Minimum of 10 People)

### *Classic Chef Salad*

Sliced ham, turkey, cheddar, and swiss served on a bed of Mixed Greens and topped  
with Hard Cooked Eggs, Tomatoes, and shredded carrots.

Served with a Choice of Salad Dressings

\$10

### *Asian Chicken Salad*

Boneless Breast of Chicken Marinated in Sesame Oil, Soy Sauce,  
Ginger, Garlic, and Crushed Red Peppers

Includes Water Chestnuts, Red Onions,

Pepper Slices over a Bed of Fresh Mixed Greens

Served with a Choice of Salad Dressings & Chow Mein Noodles

\$10.00

### *Chicken Salad*

#### *Supreme*

Herb Roasted Chicken Breast, Toasted Almonds, Tomatoes,  
Hard Boiled Egg, Carrots and Seedless Grapes

Served with Assorted Dressings on a Bed of Fresh Mixed Greens

\$9.50

### *Grilled Chicken or Steak*

#### *Caesar Salad*

Grilled Tender Strips of Chicken or Marinated Flank Steak on a Bed of Fresh Romaine,

Served with hard Cooked Eggs, Tomatoes, & Carrots

Caesar Dressing, Parmesan Cheese and Crisp Croutons

Chicken - \$ 10

Steak - \$13

### *Greek Salad*

Fresh Romaine Lettuce Tossed with Feta Cheese, Pepperoncini, Red Onion, Tomatoes

Fresh Peppers and Olives Served with Assorted Dressings

\$ 9

## EXPRESS LUNCHEON SANDWICHES

All Express Lunches Include a Choice of Side Salad, Potato Chips, Cookies and Brownies,  
Fresh Brewed Iced Tea and Ice Water

**Assorted Soda & Bottled Water Add \$0.50**

### *Skipjack Deluxe*

Sandwiches may include: Roasted Turkey Breast, Roast Beef, Deli Style Ham, Vegetarian,  
Chicken Salad or Tuna Salad on your choice of White Bread, Whole  
Wheat Bread, Rye Bread, Pumpernickel Bread, Kaiser Roll

**\$10.75**

This buffet can be presented "Tortilla Wraps" style if you wish. Add \$0.50

Add Soup \$2.25

### *Classic Croissant Club*

Fresh Croissant Sandwich with Roast Turkey Breast or Deli Ham,  
Crisp Strips of Bacon, and Cheese  
Lettuce and Sliced Tomatoes

**\$ 12**

### *Honey Dijon Chicken Deluxe*

Grilled Chicken Breast Marinated in our Own Honey Dijon Sauce, Served Chilled with  
Provolone Cheese, Lettuce and Sliced Tomatoes on a Kaiser Roll

**\$11**

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### *Boardroom Box Lunch*

Choice of Ham and Turkey, or vegetarian Sandwich  
Bag of Chips, Whole Fruit, Package of Cookies, and Soda

**\$8.75**

### *Executive Box Lunch*

Choice of Ham, Turkey, Roast Beef, Chicken, Tuna Salad, and Vegetarian  
Served on your choice of Bread or Kaiser Roll  
Large bag of Lays Chips

Whole Fruit or Choice of Potato, Pasta, or Cole Slaw Salads  
Fresh Baked Otis Spunkmeyer Cookie, and Soda

**\$10**

Croissant or Wraps Add \$0.50

# HEALTHY LIVING BUFFETS

Each of the Healthy Option Entrées Includes a Mixed Green Salad with a Variety of Low Cal Dressings; Choice of Rice, Pasta or Red Bliss Potatoes.

Steamed Vegetable; Rolls, Brownies & Cookies

Fresh Brewed Iced Tea & Ice Water

**Assorted Soda & Bottled Water Add \$0.50**

*Minimum 25*

## *Grilled Chicken Breast*

Grilled Breast of Chicken Marinated with Fresh Lemon and Herbs

*141 Cal / 4 gm Fat / 25 gm Protein / 6 gm Carbohydrates / 70 mg Cholesterol*

**\$14**

## *Pasta with Chunky Vegetable Sauce*

Fresh Vegetables in a Chunky Tomato Sauce over Pasta Noodles

*441 Cal / 6 gm Fat / 3 gm Protein / 5 gm Carbohydrates / 0 mg Cholesterol*

**\$10**

## *Herb Marinated Steak*

Grilled Flank Steak Marinated in Fresh Herbs, Garlic and Sliced Onions

*159 Cal / 5 gm Fat / 23 gm Protein / 4 gm Carbohydrates / 59 mg Cholesterol*

**\$16**

*Above Entrees are Prepared Using Nutritional Culinary Techniques*

## THEME BUFFETS

### *The Picnic*

(Minimum 25)

Hamburgers and All Beef Hot Dogs  
Tray of Fresh Shredded Lettuce, Sliced Tomatoes, Sliced Onions and Pickles  
Ranch Style Baked Beans, Sliced Cheese Tray, Creamy Cole Slaw  
Potato Chips & Assorted Cookies  
Fresh Brewed Iced Tea & Ice Water

\$11

### *Country Barbecue*

Minimum 25

Barbecue Chicken, Sliced Barbecue Beef  
Old Fashioned Potato Salad, Buttered Corn  
Ranch Style Baked Beans, Rolls & Butter  
Cookies

Fresh Brewed Iced Tea & Ice Water

\$16

### *Chicken Nicoise*

Baked Chicken Breast on a Bed of Wild Greens with Roasted Veggie Salad,  
Tomato Wedges, Hard Boiled Eggs, Herbed New Potato Salad and  
Olives Served with Assorted Dressing, Assorted Rolls & Butter  
Assorted Fresh Baked Cookies or Brownies  
Fresh Brewed Iced Tea & Ice Water

\$12.50

### *Taco Buffet*

Southwestern flavored Chicken & Beef  
Served with Flour Tortilla, Tortilla Chips, Cheddar Cheese  
Shredded Lettuce, Diced Tomatoes, Jalapenos, Salsa, and Sour Cream  
Choice of Side Salad

Assorted Fresh Baked Cookies and Brownies

Fresh Brewed Iced Tea & Ice Water

\$12.50

### *Pizza Party*

Fresh Baked Pizza with Choice of Toppings (Pepperoni, Sausage, Vegetarian)  
Served with Tossed Salad and Dressing  
Potato Chips, Cookies and Beverage

\$8.50

### *Panini Buffet*

Assorted Deli Meat Panini's Served Warm  
Assorted Chips, Side Salad of your Choice, Otis Spunkmeyer Cookies  
Fresh Brewed Ice Tea & Ice Water

**20 Person Maximum**

\$15

**Assorted Soda & Bottled Water Add \$0.50**



# CREATE YOUR OWN MENU

Each Buffet Includes Choice of Two Entrees, Salad, Starch, Vegetable (found on the following page)

Rolls & Butter, Brownies & Cookies

Fresh Brewed Iced Tea & Ice Water

**Assorted Soda & Bottled Water Add \$0.50**

(Minimum 25 People)

## **BEEF**

Bar-B-Que Top Round

Sliced Roast Beef Au Jus

Beef Lasagna

\*Roasted Beef Tenderloin

\*Prime Rib

\*London Broil Add \$2

**Additional charge for Carver**

## **PORK**

Roast Pork loin w/ Mushroom Sauce

\*Pork Tenderloin

Italian Sausage & Peppers (hot or mild)

## **POULTRY**

Fried Chicken

Baked Chicken-Whole Pieces

Marinated Breast of Chicken

Chicken Parmesan

Sweet & Sour Chicken Breast

Chicken Stir Fry

\*Chicken Normandy (Apple stuffing w/ Apricot glaze) Add \$1

Sliced Turkey & Gravy

## **SEAFOOD**

Baked Cod

Tilapia

Flounder Almandine

\*Seafood Linguine

\*Shrimp Scampi

\*Crab Cakes

\*Fresh Salmon Filet

## **VEGETARIAN**

Vegetable Lasagna

Stir Fried Rice w/ Fresh Veggies

Grilled Vegetables Au Gratin

Stuffed Shells w/ Marinara

Baked Ziti Marinara

Pasta with Chunky Roasted Vegetable Sauce

**\$16 per person**

**\* Additional Cost**

# MENU ACCOMPANIMENTS

Menu Accompaniments for Create Your Own Buffet  
All Meals Include One Salad, One Vegetable, One Starch and One  
Dessert

## Salads

Tossed Green Salad with Choice of Dressing  
Mixed Field Greens with Choice of Dressing\*  
Romaine Salad with Creamy Caesar Dressing  
Greek Salad  
Seasonal Fresh Fruit Salad (Seasonal)

\* Additional Cost

Old Fashioned Potato Salad  
Dilled New Potato Salad  
Creamy Coleslaw  
Marinated Vegetable Salad  
Mexican Salad

## Vegetables

Roasted Turmeric Cauliflower  
Steamed Broccoli Florets  
Cauliflower Florets  
Glazed Baby Carrots  
Green Beans Almandine  
Spaghetti Squash

Sweet Peas  
Baked Herb Tomato \*  
Seasonal Sautéed Vegetables  
Steamed Vegetable Medley  
Sweet Corn

## Starch

Mashed New Potatoes  
Wild Rice  
Saffron Rice\*  
Savory Rice Pilaf  
Scalloped Potatoes  
Au Gratin Potatoes

Parsley New Potatoes  
Rosemary Roasted Potatoes  
Twice Baked Potatoes \*

## Desserts (All additional cost)

Apple Pie  
Pecan Pie  
Key Lime Pie  
Lemon Meringue Pie  
Chocolate Cream Pie  
Chocolate Layer Cake  
Cheesecake

Coconut Layer Cake  
Lemon Cake  
Black Forest Cake  
German Chocolate Cake  
Fudge Brownies  
Hot Apple Crisp  
Assorted Gourmet Cookies

## **SNACK TIME FAVORITES**

### **Fresh Crudité; Tray w/ Dip:**

Display of seasonal vegetables served with ranch dip  
\$2

### **Cheese and Cracker Tray:**

Assorted Domestic cheeses served with crackers and garnished with seasonal fruit  
\$4

### **Fresh Fruit Tray:**

Seasonal Melons, Pineapple, Strawberries and Grapes artfully displayed.  
\$3

### **Roasted Vegetables:**

Vegetables roasted to perfection, then served chilled  
\$2.50

### **Combination Platter**

Fresh seasonal fruit, assortment of domestic cheeses, served with crackers  
\$5

### **Mini Soft Pretzels:**

\$15 Doz

### **Snack Break**

Assorted Bagged chips, Cookies, Sodas, and bottled water  
\$4.75

### **High Energy Break**

Snack mix, Whole Fresh Fruit, Granola Bar, Bottled water, and Juice  
\$5.50

Add Hot Beverage Service (Coffee & Tea) to your Break  
\$2

*\* Please consult Food Service Manager for Custom Hot Food Receptions*

# BREAK PACKAGES

When you know you're going to need a substantial Break from that long conference or meeting, we have just what you need.

Minimum 25

## *Sweets & Treats*

Assorted varieties of fresh baked cookies (including chocolate chip, peanut butter, double chocolate chunk, sugar, and oatmeal raisin)

Whole Fresh Fruit

Fresh Brewed Coffee & Decaf

Assorted Hot Teas

Bottled Water

Assorted Sodas and Bottled Juices  
\$6

## *The Healthy Choice*

Granola

Whole Fresh Fruit

Yogurts

Whole Grain Bars

Bottled Water

Fruit Juices  
\$5

## *The Seventh Inning Stretch*

Minimum 25

Mini Cocktail Franks in Puff Pastry

Mini Soft Pretzel Bites

Nacho chips with Salsa and Nacho Cheese

Fresh Brewed Coffee & Decaf

Assorted Hot Teas

Bottled water

Assorted Sodas and Bottled Juices  
\$7

## *Ala Carte*

Fresh Cookies	\$6 per dozen
Brownies	\$15 per dozen
Whole Fruit	\$15 per Dozen

Punch, Iced Tea, or Lemonade	\$9 Gallon
Hot Beverage Service	\$2.00 per guest
Coffee Refresh	\$15 Air pot
Sodas & Bottled Water	\$1.30 per guest
Bottled juice	\$1.75 per guest
Milk	\$0.95 per guest

### **Pizza**

16" Cheese	\$13
16" Toppings	\$15

**Choose two toppings:** Pepperoni, sausage, diced or bbq chicken, ham, onions, peppers, olives, pineapple or mushrooms.