Berea College Catering is committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of budgets and tastes, including regional ingredients, Berea College favorites, and specialty items. Should you desire a customized menu for your event, we will be happy to meet with you to create a special menu for your specific needs. Our goal is to provide you with the freshest selections of food items, beautifully displayed, and served professionally by our highly trained staff as we strive to exceed the expectations of every single guest.

Our culinary professionals take great pride in using sustainable and local foods to create fresh, healthy and delicious menus. We are committed to sustainable practices. We seek out the best possible seasonal ingredients. Budget permitting, most menu items can be organic and/or sustainable. We make ocean-friendly choices and are committed to sourcing 100% Marine Stewardship Council or Best Aquaculture Practice certified seafood by 2015.

This brochure will guide you through the planning process for a catered event. Should you require a customized menu, we will be happy to meet with you. Contact us at 859-985-3665, email us at BC_Catering@berea.edu, or visit our website: www.bereadining.sodexomyway.com/catering.
MORNING FARE

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. Freshly Brewed Fair Trade Aspretto Coffee, Aspretto Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water are included. These menus are available for groups of 15 or more.

THE CLASSIC CONTINENTAL
Seasonal Cubed Fresh Fruit Tray
**Baker’s Choice of Two:** Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels
Butter, Cream Cheese, and Assorted Jellies
Chilled Carafes of Orange and Cranberry Juice

THE HEALTHY START
Seasonal Cubed Fresh Fruit Tray
Low-Fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola
Multi-Grain Bars and Granola Bars
Whole Wheat Bagels, Low-Fat Cream Cheese and Assorted Jellies
Chilled Carafes of Orange and Cranberry Juice

MOUNTAINEER BREAKFAST BUFFET
Seasonal Cubed Fresh Fruit Tray
**Baker’s Choice of Two:** Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Biscuits
Hashbrowns or Home Fries
**Choose Two:** Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage or Frizzled Ham
**Choose One:** Fluffy Scrambled Eggs, Garden Vegetable Quiche or Broccoli Cheddar Quiche
**Choose One:** Buttermilk Pancakes or Traditional French Toast with Warm Maple Syrup and Melted Butter
Chilled Carafes of Orange and Cranberry Juice

OMELET STATION

Upon request, the following items can be added to any of the Morning Fare breakfast menus. These menus are available for groups of 25 or more.

Fluffy Eggs, Ham, Bacon, Pork Sausage Links, Shredded Cheddar, Feta Cheese, Diced Tomatoes, Seasonal Garden Vegetables, and Turkey Bacon upon request. All will be prepared by one of our talented culinarians.
## À LA CARTE SELECTIONS

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. Waited Service is available, upon request.

### FROM THE SUNRISE BAKERY

| ASORTED FRESHLY BAKED MUFFINS: | ASSORTED DANISH |
| Cranberry Orange, Lemon Poppy Seed, Blueberry, or Apple Cinnamon | ASSORTED BAGELS with CREAM CHEESE and JELLIES |

| ASSORTED BREAKFAST BREADS and COFFEE CAKES |
| Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream Coffee Cake, Apple Streusel Coffee Cake | COUNTRY BISCUITS with BUTTER and JELLIES |

| ASSORTED DOUGHNUTS |

### MORNING STARTERS

| INDIVIDUAL ASSORTED YOGURTS |
| INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA |
| SEASONAL CUBED FRESH FRUIT TRAY |

| SMALL 15-25 |
| MEDIUM 25-50 |
| LARGE 50-100 |

| BREAKFAST SANDWICH |
| Choice of One: Toasted English Muffins, Biscuits, Bagels or Croissants |
| Choice of One: Egg, Egg and Cheese |
| Choice of One: Pork or Turkey Sausage Patty, Country Ham or Bacon |
Beverage Service

Eco-friendly serviceware is included; china is also available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Appropriate accoutrements provided.

Morning Coffee and Tea Service

Our Morning Coffee Service includes Freshly Brewed Fair Trade Aspretto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water.

Hot Beverages

16 servings per gallon

Freshly Brewed Fair Trade Aspretto Coffee and Decaffeinated Coffee
Freshly Brewed Fair Trade Flavoured Aspretto Coffee and Decaffeinated Coffee
Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water

Cold Beverages

16 servings per gallon

Orange Juice
Cranberry Juice
Apple Juice
Freshly Brewed Iced Tea
Lemonade
Citrus Punch
Local Climax Water Station
Sparkling White Grape Punch
Iced Water Service with Fresh Quartered Oranges, Lemons and Limes

Canned and Bottled Beverages

Bottled Fruit Juice: Apple, Orange, and Cranberry
Local Climax Water Station Set Up
Assorted Canned Pepsi Soft Drinks, Regular and Diet
ALL DAY AT BEREA COLLEGE
ALL DAY AT BEREAL COLLEGE

Designed for full-day conferences or meetings, this service simplifies your event planning requirements. Menu offerings are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. These menus are available for groups of 15 or more.

CLASSIC CONTINENTAL BREAKFAST

Seasonal Cubed Fresh Fruit Tray

Baker’s Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels with Cream Cheese, Whipped Butter and Assorted Jellies
Chilled Carafes of Orange Juice and Apple or Cranberry Juice
Freshly Brewed Fair Trade Asprettco Coffee, Decaffeinated Coffee, and Numi Herbal and Non-Herbal Teas to Include Decaffeinated Numi Tea with Hot Water
Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

MID-MORNING BREAK

Refresh Coffee Service
Seasonal Cubed Fresh Fruit Tray
Assorted Granola Bars
Assorted Canned Pepsi Soft Drinks, Regular and Diet
Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

LUNCH BUFFET

Our menu offerings change daily and include a Salad, Entrée, Dessert and Beverage. Please contact our Catering Office for more details on our Chef’s featured recommendations.

AFTERNOON SNACK

Choose Two: Assorted Chips, Assorted Mini Candy Bars, Gourmet Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes
Iced Water Station, Freshly Brewed Iced Tea and Lemonade
Assorted Canned Pepsi Soft Drinks, Regular and Diet
GRAB-AND-GO BOXED SALADS
GRAB-AND-GO BOXED SALADS

SIGNATURE SALADS
All Salads are served with a Crusty Roll and Butter, Cookie or Brownie, and a Canned Pepsi Soft Drink (Regular or Diet) or Bottled Water. Eco-friendly serviceware is included; china is also available upon request. Services include delivery, linen-draped service tables, set up and clean up. 5 guest Minimum per Menu Selection Guest Minimum per Menu Selection.

CAESAR SALAD
Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing
Add Grilled Breast of Chicken
Add Grilled Marinated Steak

GREEK SALAD
Mixed Greens with Kalamata Olives, Ripe Tomatoes, and Feta Cheese drizzled with a Lite Vinaigrette

CHEF’S SALAD
Julienne Buffet Ham, Breast of Turkey, Swiss and Cheddar Cheeses served on a bed of Mixed Greens with Tomato Wedges, Hard Boiled Egg Slices and Ripe Olives, with choice of Ranch, Balsamic Vinaigrette or Low-Fat Dressing

GARDEN SALAD
Crispy Mixed Greens Tossed with Carrots, Cucumber, Mushrooms, Red Onion, Raisins, Almonds with choice of Ranch, Balsamic Vinaigrette or Low-Fat Dressing
GRAB-AND-GO BOXED SANDWICHES
SIGNATURE SANDWICHES

THE DELI
Deli Sandwich with choice of White or Whole Wheat Bread or Croissant, choice of Provolone, American or Swiss Cheese, Leaf Lettuce and Sliced Tomato, Stacked High with Choice of Oven Roasted Turkey Breast, Roast Beef, Buffet Ham, Tuna Salad or Grilled Provencal Vegetable Sandwich

SPICY ITALIAN BAGUETTE
Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

TURKEY and SHARP CHEDDAR
Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, Sliced Tomato on a Kaiser Roll

ROAST BEEF and CHEDDAR
Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

GRILLED TUSCAN CHICKEN BREAST
Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread

VEGETARIAN SANDWICHES

HUMMUS, AVOCADO and ROASTED VEGETABLE WRAP
Creamy Hummus, Ripe Avocado, and Roasted Eggplant, Zucchini, Red Peppers, Red Onions marinated in a Lite Balsamic Vinaigrette rolled in a soft Flour Tortilla

PORTOBOLE ROUSTICO
Roasted Balsamic Portobello with Fresh Mozzarella, Roasted Tomato Salsa, Baby Spinach and Tomato on a Multigrain Roll
SERVED LUNCHEONS AND DINNERS
Served Luncheons and Dinners

All Served Luncheons and Dinners include a choice of Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls and Butter and choice of Dessert, Freshly Brewed Fair Trade Aspretto Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Numi Teas with Hot Water and Freshly Brewed Iced Tea. China service is also available. Services include delivery, linen on guest tables, set up and clean up.

<table>
<thead>
<tr>
<th>POULTRY</th>
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<tr>
<td>TRADITIONAL CHICKEN PICCATA</td>
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<tr>
<td>Seared Breast of Chicken in a Lemon Caper Sauce</td>
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<tr>
<td>ROASTED CHICKEN FLORENTINE</td>
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<tr>
<td>Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella</td>
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<tr>
<td>GRILLED CHICKEN with BRUSCHETTA TOPPING&lt;GERMANY&gt;</td>
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<tr>
<td>Balsamic Grilled Chicken Breast topped with a Fresh Tomato Basil Bruschetta</td>
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<tr>
<td>ZIA’S NUTTY CHICKEN</td>
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<tr>
<td>Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote</td>
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<th>BEEF AND PORK</th>
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<tr>
<td>BRAISED SHORT RIBS</td>
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<tr>
<td>Beef Short Ribs braised in a Tarragon and Red Wine Reduction</td>
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<tr>
<td>FLANK STEAK ROULADE</td>
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<tr>
<td>Rolled Flank Steak Stuffed with Fresh Spinach and Red Bell Peppers served with a Cabernet Sauvignon Demi-Glace Sauce</td>
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<tr>
<td>PAN-SEARED PORK TENDERLOIN with APPLES &amp; ONIONS</td>
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<tr>
<td>Pan-Seared Pork Tenderloin with Granny Smith Apples, Diced Red Onions and Orange Marmalade</td>
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<tr>
<td>ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE</td>
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<tr>
<td>Slow-Roasted Pork Tenderloin served with a Sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce</td>
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SERVED LUNCHEONS AND DINNERS
SERVED LUNCHEONS AND DINNERS (continued)

COMBINATION PLATE

GRILLED BEEF TENDERLOIN & LOUISIANA STYLE CRAB CAKE
A Wonderful Mixed Grill of Beef Tenderloin & Crab Cake served with a Stone Ground Mustard Sauce

SEAFOOD

BLACKENED COD with SALSA VERDE<br>(GF)
Blackened Cod served over Watercress Salad, and garnished with Pickled Onions and Crisp Tortilla Chips

BROILED SALMON with TWO SALSAS<br>(GF)
Broiled Salmon with Lemony Zucchini with Mint and Pine Nuts, and Fresh Red and Yellow Cherry Tomato Salsa

GARLIC SHRIMP SKEWERS<br>(GF)
Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest

PARMESAN-CRUSTED TILAPIA with CHIVE BUTTER SAUCE
Sautéed Tilapia with Crusted Parmesan and Chive Butter Sauce

VEGETARIAN

SPAGHETTI SQUASH<br>(V)
Spaghetti Squash with Sofrito and Vegan Pinto Beans

PORTOBELLO MUSHROOM NAPOLEON<br>(V, GF)
Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on Roasted Tomato Coulis

SMOKED GOUDA FARFALLE<br>(V)
Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach
ENTRÉE
ACCOMPANIMENTS

ROASTED ROOT VEGETABLES

WHITE CHOCOLATE BREAD PUDDING
## E N T R É E A C C O M P A N I M E N T S

### SALADS AND STARTERS
- Market House Salad with Homemade Croutons and Balsamic Vinaigrette
- Iceberg Wedge with Maytag Blue Cheese
- Caesar Salad with Homemade Croutons
- Fresh Mozzarella and Tomato Stack with Fresh Basil
- Pear and Fresh Spinach Salad with Cranberry Dressing
- Greek Salad with Feta Cheese and Balsamic Vinaigrette

### ACCOMPANIMENTS

#### Choice of One:
- Glazed Carrots
- Fresh Green Beans and Carrot Medley
- Grilled Balsamic Zucchini
- Herb Crusted Broiled Tomato
- Roasted Root Vegetables
- Fresh Spinach and Garlic Sauté
- Julienne of Carrots and Fennel with Pearl Onions
- Roasted Fresh Seasonal Asparagus
- Roasted Butternut Squash
- Sautéed Fennel and Brussels Sprouts
- Braised Red Cabbage
- Sautéed Zucchini
- Chef’s Choice of Seasonal Vegetable

#### Choice of One:
- Country Creamy Potatoes
- Horseradish Mashed Potatoes
- Caramelized Onion Mashed Potatoes
- Mashed Sweet Potatoes
- Oven-Herbed Roasted Potatoes
- Oven-Roasted Sweet Potatoes
- Roasted Fingerling Potatoes
- Israeli Couscous
- Basil Orzo
- Black Beans and Rice
- Vegetable Risotto
- Chef’s Choice of Side Pairing
- Berea College Farm Wheat Berries (when available)

### DESSERTS
- Cora’s Red Velvet Cake
- Assorted Pies: Apple, Blueberry, Lemon Meringue Pie
- Old Fashioned Chocolate Layer Cake
- Fudge Chocolate Cake
- Traditional Cheesecake with Fresh Seasonal Berries

#### Additional Options:
- Bread Pudding with Bourbon Sauce
- Cookies and Cream Cheesecake
- German Chocolate Pecan Tart
- Bananas Foster Crème Brûlée
SPECIALTY BUFFETS
SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Services include delivery, linen on service tables and guest tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. These menus are available for groups of 15 or more.

MOUNTAINEER DELI BUFFET
Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing
Assorted Breads and Rolls
Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami Sliced Swiss, Provolone and American Cheeses
Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard
Bulk Chips
Assorted Cookies, Bars or Brownies
Freshly Brewed Iced Tea
*Add Soup du jour with Crackers for an additional $3.00 per guest

FIESTA BUFFET
Cilantro Slaw or Fiesta Fruit Salad
Black Bean, Corn and Rice Salad
Cheese Enchiladas
Grilled Fajita Beef or Chicken and Grilled Vegetables
Shredded Cheese and Lettuce, Sour Cream, Black Olives, Diced Tomatoes and Onions
Soft Flour Tortillas
Churros with Cinnamon & Sugar
Freshly-brewed Iced Tea
*Add Nacho Chips with Guacamole, Salsa, Sour Cream and Jalapeños for an additional $3.99 per guest

OLD FASHIONED BBQ
Seasonal Fresh Fruit Salad
Roasted Vegetable Bow Tie Pasta Salad
Country Potato Salad
Cornbread, Rolls and Butter
Ranch-Style Baked Beans
Barbecued Chicken
Barbecued Beef Brisket
Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Brownies
Assorted Canned Coca-Cola Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea
* Add a chef for BBQs held outside, weather permitting

BACKYARD COOK OUT
Country Potato Salad and Cole Slaw
Potato Chips
Ranch-Style Baked Beans
Hamburger and Hot Dog Buns to include Whole Wheat Grilled Hamburgers, Veggie Burgers and Grilled Hot Dogs
Leaf Lettuce, Sliced Tomatoes, Dill Pickles, Relish and Onions
Ketchup, Mustard and Mayonnaise
Assorted Cookies and Brownies
Assorted Canned Pepsi Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea

LITTLE ITALY
Antipasto Platter
Caesar Salad with Homemade Croutons
Assorted Rolls and Butter
Sautéed Fresh Zucchini
Pasta Bar with Cheese Tortellini and Penne Pasta
Marinara Sauce and Pesto Cream Sauce
Home-Style Meatballs in Marinara Sauce or Traditional Chicken Cacciatore
Parmesan Cheese
Tiramisu
Assorted Bottled Pepsi Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea
BUILD YOUR OWN BUFFET
BUILD YOUR OWN BUFFET

Selections from these menus are presented buffet style. Services include delivery, linen on service tables and guest tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request.

Build Your Own Buffet by selecting - One Salad, Two Entrées, Two Accompaniments, Two Desserts and Two Beverages. These menus are available for groups of 20 or more.

SALADS
Choose One Salad from the Following:
Market House Salad with a choice of two dressings: Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing
Greek Salad
Caesar Salad
Includes Assorted Dinner Rolls with Butter

ENTRÉES
POULTRY
Chicken Marsala
Lemon Parmesan Chicken with White Wine Chive Sauce
Rotisserie Chicken

BEEF
Braised Beef Sicilian
Caramelized Onion Meatloaf
Beef Stroganoff

PORK
Mustard Herb Pork Loin
Asian Marinated Pork Loin with Honey and Soy Glaze

SEAFOOD
Broiled Salmon with Dill Butter
Citrus Crusted Baked Tilapia
Barbecued Shrimp with Bacon-Cheddar Grits

VEGETARIAN
Vegetarian Lasagna
Stuffed Peppers with Herbed Tomato Sauce
*Vegetarian Pad Thai *contains peanuts

ACCOMPANIMENTS
Choose One from the Following:
Oven-Roasted Herbed Potatoes
Garlic-Mashed New Potatoes
White Rice
Olive Oil and Garlic Spaghetti

Choose One from the Following:
Fresh Roasted Vegetable Medley
Lemon Garlic Broccoli
Sautéed Zucchini
Glazed Carrots
Fresh Green Beans
Variety of Seasonal Vegetables

DESSERTS
Choose Two Desserts from the Following:
Chocolate Layer Cake
Chocolate Mousse
Cora’s Red Velvet Cake
Apple Crisp
Tropical Rice Pudding
Assorted Cookies and Brownies
Assorted Pies: Dutch Apple, Blueberry, Lemon Meringue or Pecan Pie

BEVERAGES
Freshly Brewed Fair Trade Aspretti Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water

Choose Two from the Following:
Iced Water Station, Lemonade or Freshly Brewed Iced Tea
HOT HORS D’OEUVRES
HOT HORS D’OEUVRES
From Platters to Passed
Eco-friendly serviceware is included; china is also available, upon request. Waited Service is available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 1 dozen.

CHICKEN

GATOR CAKES with BAYOU RÉMOULADE SAUCE
CHIPOTLE MAPLE BACON-WRAPPED CHICKEN
COCONUT CHICKEN with ORANGE DIPPING SAUCE
GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE
BLACKENED CHICKEN SLIDERS

PORK

PORK POT STICKERS with GARLIC SOY SAUCE
MINI HAM BISCUITS with MUSTARD SAUCE
SAUSAGE BITES with DIJON MUSTARD
MAPLE-GLAZED APPLE RUMAKI
HAM and CHEESE PINWHEELS
SAUSAGE-STUFFED MUSHROOMS

continued on next page >
HOT HORS D’OEUVRES
HOT HORS D’OEUVRES (continued)

SEAFOOD

BACON-WRAPPED SCALLOPS

MINI CRAB CAKES with CAJUN RÉMOULADE SAUCE

BEEF

CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME

MINI COCKTAIL MEATBALLS:
Choice of Swedish, Barbecue or Sweet & Sour

BEEF SATAY with SWEET & SPICY SAUCE

MINI REUBEN SANDWICHES

VEGETARIAN

SPANAKOPITA

MINI GREEK PIZZAS

MINI VEGETABLE SAMOSAS

BAKED MINI EGG ROLLS with SPICY DIPPING SAUCE

BLEU CHEESE STUFFED MUSHROOM CAPS
COLD HORS D’ŒUVRES
COLD HORS D’OEUVRES

Eco-friendly serviceware is included; china is also available, upon request. Waited service is available upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 1 dozen.

ASSORTED FINGER SANDWICHES
Choose up to two from the following: Ham Salad, Chicken Salad, Tuna Salad and Egg Salad on White or Wheat Rolls

PROSCIUTTO-WRAPPED MELON with DIJON DIPPING SAUCE GF

COOL SALMON CANAPÉS

CUCUMBER ROUNDS with FETA and TOMATOES V GF

CROSTINI WITH SPICY MANGO SHRIMP SALSA

SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA V

WHITE BEAN CROSTINI V
GOURMET DIPS AND MORE
GOURMET DIPS AND MORE

Eco-friendly serviceware is included; china is also available, upon request. Services include delivery, linen-draped service tables, set up and clean up.

HOT DIPS
Sold per guest

Warm Parmesan Artichoke Dip with Bagel or Pita Chips
Spinach and Crab Dip with Baguette Rounds

COLD DIPS
Sold per guest

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips
Tortilla Chips with Guacamole and Salsa

SAVORY CHEESECAKES
Please order by the Cheesecake and Torte. Both served with Crackers and Baguette Rounds.

Roasted Vegetable Cheesecake - serves 15 - 20 guests
Crawfish Rémoulade Cheesecake – serves 15 - 20 guests
Savory Pesto and Sun Dried Tomato Torte – serves 50 - 75 guests

WINGS AND THINGS BAR
Choose Two from the Following: Buffalo, BBQ, Honey or Cajun Style Wings Celery and Carrot Sticks with Bleu Cheese and Ranch Dressings Steak Fries
SPECIALTY AND CARVING STATIONS
DISPLAYS AND CARVING STATIONS

Eco-friendly serviceware is included; china is also available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef-attended action or bar stations and watch your event come alive!

COLD DISPLAYS

Small (15-25), Medium (25-50) and Large (50-100)

Farm Fresh Crudités with Ranch Dip
Seasonal Cubed Fresh Fruit Tray
Domestic Cheeses with Crackers
Artisan Cheese with Crackers
Antipasto Platter with Crackers or Baguette Rounds

CARVING STATIONS

Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed attendant. Served with wonderful Sauces and Condiments, as well as assorted Mini Rolls or Baguettes. Local and sustainably-raised meats are available upon request and for additional cost (please order local meats at least two weeks in advance). Minimum 20 Guests.

Roast Breast of Turkey with Cranberry and Orange Compote and Creamy Dijon Mustard
Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce
Mustard Apricot Glazed Ham with Honey Mustard Sauce
Roast Prime Rib of Beef with Horseradish Cream and Roasted Garlic Au Jus
Roast Beef with Horseradish Cream and Roasted Garlic Au Jus
Roast Pork Loin with Chipotle Mayonnaise
**SWEET AND SALTY**

Eco-friendly serviceware is included; china is also available, upon request. Services include delivery, linen-draped service tables, set up and clean up.

**ASSORTED HOME-STYLE COOKIES**
Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut or Double Chocolate with White Chips

**BROWNIES**
Cream Cheese, Plain, Blondie, Fudge or M&M's

**GOURMET DESSERT BARS**
Linzi Bar, Luscious Lemon Bar, Ooey Gooey Pumpkin Square, Cran Scotch Bar, Raspberry Almond Bar, Gooey Chocolate Peanut Butter Bar or Chocolate Chess Bar

**ASSORTED MINI PETIT FOURS and PASTRIES**

**ASSORTED MINI CANDY BARS**

**MULTI-GRAIN BARS and GRANOLA BARS**

**INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS**

**MIXED NUTS with or without PEANUTS**

**TRAIL MIX**

**DECORATED SHEET CAKES**
Full  Half  Quartered
Single  or Double Layer

**DESSERT STATION**
Choice of Four: Assorted Cupcakes, Mini Red Velvet Whoopi Pies, Assorted Mini Cookies, Gourmet Bars, or Seasonal Cubed Fresh Fruit

**ICE CREAM SUNDAE BAR**
25 guest minimum
*Choice of Ice Cream Flavors (One per 45 guests)*: Chocolate, Vanilla, Strawberry and Local Favorite
*Choice of Two Sauces*: Chocolate, Strawberry or Butterscotch
*Choice of Three Toppings*: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar Pieces, M&M's. Maraschino Cherries and Whipped Topping are included.
Berea College Catering has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion!

Please use this guide to understand processes, procedures and expectations as we work together to achieve a smoothly executed and memorable catered event.

Our experienced event planning specialists will be happy to answer all of your questions and concerns and assist you in planning every detail. We look forward to serving you!

How to contact Berea College Catering
When you have a catered event in mind, please contact us as soon as possible. Even if you are not yet sure of such details as the exact event date, event location and number of guests that will be in attendance, it’s a good idea to touch base with us as early on in the process as possible.

Some catering arrangements through BC Catering can be made by phone, email or online; other catering arrangements require an in-person appointment with one of our event planning specialists. It’s easy to get in touch with BC Catering about your catering needs. Here are the options:

Visit Our Office: You may visit us in person at the Mountaineer Dining Hall, on the 1st floor of the Berea College Alumni Building. Our office hours are Monday through Friday, 8:00 am - 5:00 pm. Please be aware that we are closed on some holidays, and an appointment is suggested. This is the time for a thorough discussion of all specifics and details, so we can help you make all the necessary decisions and to determine what services best fit your needs.

Visit us on the Web: You may contact us about your catering needs through our online catering Website at www.berea.dining.sodexomyway.com/catering. The ultimate in convenience, this site will enable you to easily view our catering menus.

Give us a Call: You may speak with an event planning specialist by calling the Catering Department at 859-985-3665.

Send us an Email: You may email us at BC_Catering@berea.edu.

Event Location Reservation
You must make arrangements to secure a location for your event. Whether your event will be taking place on or off the campus, you will need to officially “reserve” the space in order for us to be permitted to serve you in this location. Tables, chairs and other equipment such as tents will need to be arranged by you through Facilities Management by filling out an online form: http://www.berea.edu/sustainability/events/green-event/

To reserve an event space on Campus online, visit: http://www.berea.edu/campus-life/ad-asta/ or contact Berea College Properties and Events Manager Amanda Cobb at (859)985-3641.

Event Confirmation & Guarantees
Once the details of your event have been finalized, you will receive a Catering Event Order/Banquet Event Order (BEO), to be signed and sent back to us. You will also be asked to provide us with a “final” number of guests that will attend your event; the “estimated” number will be used if you don’t know the “final” number. This document will outline the terms of your agreement with our Catering Office and include all event details and requirements, including time, date, location, menu selections, number of attendees, professional services, equipment, and staffing. If you do not provide us with a final number, we use the estimated number.

Event Changes & Cancellations
No less than 3 days from the scheduled catered event, please make us aware of any event changes (including increases or decreases in the number of attendees) or if your event needs to be canceled. If you do not contact us with a final count 3 days prior to the event, we will prepare for the estimated number and charge accordingly. Please be advised that if we are notified of your changes or cancellation after this deadline, you will be responsible for expenses already incurred by the Catering Department.

Event Payment
Payment must be received prior to the execution of your catered event. Accepted forms of payment include Visa, Master Card, American Express, cash, check, and department accounts.

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Event Payment, continued
If your group is not a university, college or school:
• A deposit of 75% is required two weeks prior to your scheduled event with the balance due on the day of the event.
• Off-campus groups are subject to Sales tax of 9%.

If you are a tax-exempt organization:
• You must submit a copy of your tax exemption certificate prior to the date of your scheduled event.

Delivery Fees
There is no delivery fee for catering services held on campus. Deliveries off-campus will be subject to a per-mile rate or 10% delivery fee, which ever is greater, and not to exceed $150.00.

Service Staff and Attendants
To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 25 guests. Served meals are priced on an individual basis.

The charge for each staff member is:
Attendants/Waitstaff - Student $6.00 per hour
Station Chefs $13.00 per hour

Catering Equipment
As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account. For very large events, specialty equipment may need to be rented at an additional charge.

China Charges
We provide eco-friendly serviceware. We offer china service for any event at an additional charge. Please contact the Catering Department for details about your china service needs.

Floral Charges
We will be happy to order, receive, and handle floral arrangements for you. For decorative requests, an additional fee will be determined in accordance with your specific needs.

Linens and Skirting
We provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches, there will be a $6.00 fee for each tablecloth. Other tables may be skirted and covered at $6.00 per tablecloth and $6.00 per skirt. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup. Specialty linens are available upon request for an additional charge.

Food Removal Policy
Due to health regulations, it is the policy of Berea College Catering that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.