

# Pioneer Presents



*Custom Catering for Your Special Events*

## **WELCOME**

Welcome to the special event side of Pioneer College Caterers. We are pleased that you are considering us as your caterer. Food and service play an important role in the success of your event and we pledge to do everything in our power to provide the very finest in food and service at a reasonable price.

Pioneer Presents was created to serve as a comprehensive menu of options for your event. We realize there will be special requests for items not found on this menu and we welcome the opportunity to customize a menu that fits your needs. Our food service director has many corporate resources at his/her disposal to assist with this process. Please feel free to discuss your special requests with the director.

Many items in this menu fluctuate in price due to seasonal influences. We have priced this menu based on in-season pricing. We will attempt to honor the pricing whenever possible, but reserve the right to adjust pricing if market conditions change.

Please take a moment in your planning to review the Catering Guidelines section of Pioneer Presents. These guidelines detail our responsibilities as your caterer and your responsibilities as the host of the event. We will take every measure to provide a flawless event, and want to ensure that all details are dealt with in advance of your special occasion.

Following your event, you may receive a Special Event Survey from the food service director. Please take a moment and complete this survey as this feedback is essential to helping us serve you better in the future.

# CATERING GUIDELINES

## **Service Time**

Two hours of service is provided for your event. If the duration of your event exceeds two hours, additional labor fees will be charged.

## **Unused Portions**

To ensure that the food for your event is bountiful, we prepare knowing that there will be food left over. For this reason and due to state health regulations, food may not be taken from the event and will not be packaged for removal from the premises. Pioneer College Caterers will not be held responsible for food items removed from the catered event.

## **Rentals**

Your food service director will discuss the availability of, or need for rental service wares. While we attempt to have adequate supplies of service wares, there are times when we do not have enough to accommodate large groups. If there is a need for renting additional service wares, the cost of such rentals will be added to the cost of your event. This would be quoted in advance of the event so there are no misunderstandings.

You may also choose to upgrade the service wares by using a rental service. The director can provide further details about this.

## **Same Day Event Additions**

We will make every effort to accommodate your specific requests and needs. However, please understand that changes requested the same day of your event may not be feasible. Additional charges may be required to accommodate your request.

## **Pricing**

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be reconfirmed 60 days prior to the event. Any events booked within 60 days will be billed as quoted.

## **Payment & Billing**

When booking an event, we must have a departmental account number to reference on our invoice. Some campuses may require pre-approval or a purchase order prior to booking an event. For non-college sponsored events, or events without a campus departmental account number, approval may be required. For non-college events, a 50% deposit will be required 10 days prior to the event; payment in full will be required the day of the event.

## **Additional Fees**

Events served out of the dining center are subject to an additional fee. This fee covers the additional cost of labor to transport food and supplies. Should a school vehicle not be available, we will also include a charge for vehicle rental.

- Add \$0.75 per person to meal service events.
- Add \$10.00 per function to breaks and receptions.
- Add an additional \$10.00 per 100 guests above when function exceeds 100.

Prices for all meals include the use of standard linen service, cafeteria china, glassware, and flatware. Receptions and coffee breaks will be served on disposable products unless otherwise requested. China and glassware are available for an additional charge. Any rental needs for an event will be provided at an additional charge.

# HOST RESPONSIBILITIES

## **Event Space**

On most campuses, we are not responsible for reserving the event space or moving tables and chairs. Please make arrangements with the appropriate department to ensure the space is set up for your event. We require the room to be set up a minimum of two hours prior to the event start time to ensure catering set up for your event is ready on time. Buffets and served meals require setup to be completed four hours prior to event. This allows us adequate time for table and buffet settings. We will need a minimum of two hours at the end of the event to clean and reset the room.

## **Building Access**

Please ensure that facilities are unlocked to allow delivery, set up, and clean up for each event as noted above.

## **Trash**

We do not supply trash or recycling receptacles outside of our dining facilities. If you need additional trash or recycling receptacles at your location, please make the appropriate arrangements prior to the event.

## **Changes and Guarantees**

To ensure that your event is successful, all changes regarding the menu, guaranteed guest count, and event arrangements must be confirmed three business days prior to the event. If you do not contact us with a final guarantee three business days prior to the event, we will use your estimated number as your guarantee and charge accordingly. We will be prepared to serve as many as 5% more than your guarantee. We will bill for the actual number in attendance or the guarantee, whichever is greater.

## **Cancellation**

On the rare occasion that a cancellation occurs, we will not bill for expenses if the cancellation occurs three business days prior to the event. If cancellation occurs within three business days of the event, you will be billed for any expenses we incur related to preparation for the event.

**MENU  
SELECTIONS**



# MEETING MAKERS

## Basic Beverage I

Coffee and Decaf Coffee  
Assorted Teas  
\$1.80 per person

## Basic Beverage II

Assorted Chilled Soft Drinks  
Coffee, Decaf Coffee, and  
Teas \$2.62 per person

## Basic Beverage III

Assortment of Chilled Fruit Juices  
Coffee, Decaf Coffee, and Teas  
\$3.42 per person

## Super Snacker

Assorted Chips, Pretzels, and Snacks  
Fresh Whole Fruit Basket  
Assorted Chilled Soft Drinks  
Coffee, Decaf Coffee, and Teas  
\$4.68 per person

## The Cookie Break

Assorted Fresh Baked Cookies  
Assorted Chilled Soft Drinks  
Coffee, Decaf Coffee, and  
Teas \$3.42 per person

## The Garden Party

Fresh Sliced Fruit Tray  
Fresh Vegetables and Dip  
Cheese and Crackers  
Assorted Bottled Juices  
Coffee, Decaf Coffee, and  
Teas \$6.36 per person

### Expand your Meeting Maker with one or more of these selections:

|                                     |        |
|-------------------------------------|--------|
| Pitcher of Iced Tea .....           | \$7.74 |
| Assorted Bottled Juices .....       | \$2.10 |
| Bottled Water .....                 | \$1.68 |
| Hot Chocolate .....                 | \$0.84 |
| Assorted Chilled Canned Sodas ..... | \$1.26 |
| Pitcher of Lemonade .....           | \$7.74 |
| Assorted Fresh Baked Cookies.....   | \$1.20 |
| Assorted Gourmet Cookies .....      | \$1.68 |
| Chocolate Brownies .....            | \$1.20 |
| Chips and Dip.....                  | \$0.84 |
| Assorted Candy Bars .....           | \$1.26 |

(Meeting Makers are a 30 minute break; additional charges will apply for extended breaks or replenishing.)

# CONTINENTALS

## The Basic

*Assorted Breakfast Breads and Pastries  
Coffee, Decaf Coffee, Assorted Teas, and Fruit Juices  
\$4.32 per person*

## A La Carte

***Expand your basic continental breakfast with one or more of the following selections:***

|                                    |        |                              |        |
|------------------------------------|--------|------------------------------|--------|
| Whole Fresh Fruit                  | \$1.20 | Assorted Bottled Soft Drinks | \$2.10 |
| Selection of Assorted Yogurts      | \$2.10 | Assorted Bottled Juices      | \$2.10 |
| Fresh Sliced Fruit Tray (Seasonal) | \$1.80 | Assorted Canned Soft Drinks  | \$1.26 |
| Bagels and Cream Cheese            | \$1.32 | Assorted Bottled Water       | \$1.68 |
| Croissants with Butter and Jelly   | \$1.56 | Hot Chocolate                | \$0.84 |
| Fresh Baked Cinnamon Rolls         | \$1.32 | Iced Water Pitchers          | N/C    |
| Fresh Baked Coffee Cake            | \$0.78 |                              |        |
| Fresh Baked Scones                 | \$1.32 |                              |        |

*(A La Carte prices are offered at additional cost as outlined above. If A La Carte items are provided without The Basic, a \$0.96 charge will be added for labor and supplies.)*



## SERVED BREAKFASTS

**All Served Breakfasts include:** Assorted Breakfast Pastry Basket  
Accompanied by Coffee, Decaf Coffee, Assorted Teas, and Orange Juice.

### **The Traditional**

Freshly Scrambled Eggs  
Crispy Bacon, Ham or Sausage Links  
Breakfast Potatoes  
Fresh Fruit Garnish  
\$13.92 per person

### **The Omeletfest**

Loaded Denver Omelet  
Crisp Bacon, Ham or Sausage Links  
Breakfast Potatoes  
Fresh Fruit Garnish  
\$14.52 per person

### **The Benedict**

Two Poached Eggs Served  
Over a Toasted English Muffin with  
Canadian Bacon topped with Hollandaise Sauce  
Breakfast Potatoes  
Fresh Fruit Garnish  
\$15.18 per person

### **The Country Breakfast**

Freshly Scrambled Eggs with Cheddar Cheese  
Fresh Baked Biscuit with Sausage Gravy  
Home Fried Potatoes  
Fresh Fruit Garnish  
\$15.54 per person

## **BREAKFAST BUFFETS**

(MINIMUM 25 PEOPLE)

**All Breakfast Buffets include:** Assorted Breakfast Pastry Platter  
Accompanied by Coffee, Decaf Coffee, Assorted Teas, and Orange Juice.

### **The Eye Opener**

Scrambled Eggs with Cheddar Cheese  
Sliced Seasonal Fresh Fruit Display  
Cinnamon French Toast  
Crispy Bacon and Sausage Links  
Breakfast Potatoes  
Hot Cereal  
\$13.38 per person

### **The Country Buffet**

Scrambled Eggs with Cheddar Cheese  
Sliced Seasonal Fresh Fruit Display  
Pancakes  
Crispy Bacon and Sliced Ham  
Fresh Baked Biscuits with Country Gravy  
Home Fried Potatoes  
Cheese Grits or Oatmeal  
\$13.86 per person

### **The Executive Buffet**

Scrambled Eggs with Cheese and Mushrooms  
Sliced Seasonal Fresh Fruit Display  
Eggs Benedict  
Belgian Waffles  
Breakfast Potatoes  
Crispy Bacon and Sausage Links  
Bagels and Cream Cheese  
Fresh Seasonal Fruit Display  
\$16.02 per person

### **Omelet Station**

Enhance your Breakfast Buffet with a made-to-order Omelet Station.  
Our chef will prepare a variety of omelets to order for your guests.  
\$3.78 per person, added to price above

*(Substitutions may be made on any breakfast buffet for an additional charge.)*

## EXPRESS CATERING

*EXPRESS CATERING is an excellent solution to your casual event. Express Boxes are a great answer for your working lunch or dazzle your reception guests with one of our Express Party Platters. All EXPRESS CATERING is for pick up unless other arrangements have been made.*

### **Express Boxes**

\$10.86 each

#### **Build Your Own Sandwich...**

##### **Select One Of the Following:**

- Hoagie Roll
- Kaiser Roll
- Croissant
- Multi Grain Sliced Bread
- Marble Rye Sliced Bread

##### **Select One Of the Following:**

- Sliced Smoked Turkey Breast
- Shaved Smoked Pit Ham
- Chunky Chicken Salad
- Italiano (Salami, Ham, Pepperoni)
- Vegetarian

#### **...Or Select a Specialty Wrap**

- **BLT Wrap** – Bacon, Lettuce and Tomato with Ranch Dressing
- **Chicken Caesar Wrap** – Romaine and Grilled Chicken with Caesar Dressing
- **Vegetable Wrap** – Greens, Cheddar Cheese and Marinated Vegetables

##### **Select One Of the Following:**

- Fresh Seasonal Fruit Cup
- Pasta Salad
- Potato Salad
- Coleslaw

##### **Select One Of the Following:**

- Banana
- Granny Smith Apple
- Red Delicious Apple
- Orange

*Express Boxes are served in an attractive box and include bottled water, potato chips, two chocolate chip cookies, utensils, napkins, and appropriate condiments.*

## **Express Party Platters**

(EACH TRAY SERVES 15-20 PEOPLE)

### **Fresh Baked Cookie Tray**

*Four Dozen Freshly Baked Cookies Including  
Chocolate Chip, Sugar, Peanut Butter, and Oatmeal Raisin  
\$24.00 each*

### **Vegetable Crudités with Dips**

*An Array of Freshly Cut Vegetables Attractively Displayed  
Served with Ranch Dip  
\$40.86 each*

### **Sliced Fresh Fruit Platter**

*A Bountiful Variety of Sliced Fresh Fruits in Season  
\$72.54 each*

### **Deli Platter**

*A Variety of Sliced Meats, Cold Cuts and Cheeses  
Served with Sliced Breads, Lettuce, Tomato,  
Mayonnaise and Mustard  
\$77.52 each*

### **Chocolate Lovers**

*Three Dozen Fudge Brownies Topped with Chocolate Frosting  
\$24.48 each*

*All Express Party Platters are served on disposable platters. Pricing does not include serving supplies or beverages.*

**Suggestion:** *Talk to the food service director to arrange for serving supplies and beverages to complete your Express Party Platter order. These are available at an additional charge.*

## SERVED MEAL SELECTIONS

### **All Served Meal Selections Include:**

*Choice of Side Salad  
Fresh Baked Dinner Rolls  
Choice of Standard Dessert  
Coffee, Decaf Coffee, Iced Tea, and Ice Water*

### **Salad Selections**

(Select One)

#### **House Salad**

*Mixed Salad Greens  
Tomatoes  
Sliced Cucumbers  
Ranch Dressing  
Croutons*

#### **Classic Caesar Salad**

*Crisp Romaine Lettuce  
Caesar Salad Dressing  
Parmesan Cheese and Croutons*

#### **Spinach Salad**

*Fresh Spinach  
Tomatoes, Eggs, Bacon  
Sliced Mushrooms, Red Onions  
Honey Mustard or Hot Bacon Dressing  
Croutons*

#### **Fresh Fruit Cup**

*Seasonal Medley of Fresh Fruit  
Yogurt and Honey Dressing*

## **☞ Dessert Selections ☞**

### **Standard Desserts**

(Select One)

*Chocolate Cream Pie*

*Apple Pie*

*Cherry Pie*

*Pumpkin Pie*

*Chocolate Layer Cake*

*Carrot Cake*

*Lemon Meringue Pie*

*Fresh Strawberries and Whipped Cream*

*Chocolate Mousse with Raspberry Sauce*

*Coconut Cream Pie*

*Brownie Ala Mode \**

*Ice Cream Parfait \**

### **Premium Desserts**

(Available for an additional \$1.80 per person)

*Pecan Pie*

*French Silk Pie*

*Premium Carrot Cake*

*Lemon Layer Cake*

*Chocolate Mousse Cake with Raspberry Sauce*

*Coconut Pecan Ice Cream Balls*

*with Chocolate Sauce \**

*New York Cheesecake with Strawberries*

*Strawberry Shortcake*

*Black Forest Cake*

*Key Lime Pie*

*\*Unavailable as preset desserts or for off-premise functions.*

**Note:** *Elegant specialty desserts are available and will require custom pricing. An allowance of \$1.26 per person will be applied to dessert selections other than those offered in this menu.*

## SERVED MEAL SELECTIONS

(CONTINUED)

### **☞ Entrée Salads ☞**

(DOES NOT INCLUDE SIDE SALADS)

#### **Chef's Salad**

*A Medley of Greens served with  
Strips of Ham, Turkey Breast, Cheddar and Swiss Cheeses  
Accompanied by Sliced Egg and Tomato  
Garnished with Black Olives, Cucumber, Red Onion, and Croutons  
Choice of Dressings  
\$15.36 per person*

#### **Chicken Caesar Salad**

*Crisp Romaine Lettuce tossed with  
Parmesan Cheese, Toasted Croutons and Caesar Dressing  
Topped with Marinated and Grilled Chicken Breast  
\$15.18 per person  
(Substitute Shrimp or Steak for Chicken, add \$2.28)*

#### **Asian Chicken Salad**

*Chicken Marinated in Asian Spices and Grilled  
Served on a bed of Mixed Greens and Thinly Sliced Cabbage  
Garnished with Julienne of Carrot, Sprouts, Pineapple Chunks  
and Sesame Seeds Drizzled with a Soy Vinaigrette  
\$15.48 per person*

#### **California Cobb Salad**

*Bay Shrimp Top this West Coast Favorite with  
Field Greens, Mandarin Oranges, Avocado, Thinly Sliced Red  
Onions, Tomatoes and Crumbled Bleu Cheese  
Tossed in a Balsamic Vinaigrette  
\$15.48 per person*

## **☞ Sandwich Plates ☞**

(DOES NOT INCLUDE SIDE SALADS)

### **Buffalo Chicken Wrap**

*Flour Tortilla Filled with Spicy Breaded Chicken Tenders,  
Cheddar Cheese, Shredded Lettuce, Diced Tomatoes  
Spicy Ranch Dressing  
Served with Homemade Potato Chips  
\$15.48 per person*

### **Black and Blue Panini**

*Grilled Panini Sandwich with  
Thinly Sliced Roast Beef, Sautéed Onions, Roasted Red  
Peppers, and Creamy Bleu Cheese Sauce  
Served with Zesty Cole Slaw, Deli Pickle, and  
Homemade Potato Chips  
\$18.90 per person*

### **Double Decker Club**

*Sliced Turkey Breast with Crispy Bacon  
Layered with Swiss Cheese on  
Toasted Bread  
Served with Lettuce, Tomato and Mayonnaise  
Homemade Potato Chips  
\$16.14 per person*

### **Grilled Chicken Sandwich**

*Marinated and Grilled Chicken Breast  
Served with Melted Monterey Jack Cheese,  
Bacon, Lettuce and Tomato  
Garnished with Creamy Barbecue Sauce  
Served with Homemade Potato Chips  
\$16.80 per person  
(Crispy chicken can be substituted at no additional cost.)*



**SERVED MEAL SELECTIONS**  
(CONTINUED)

***Poultry***

**Citrus Grilled Chicken**

*Lemon Marinated Chicken Breast Served with a Creamy Citrus Sauce  
Accompanied by Seasoned Cous Cous and  
Fresh Seasonal Vegetable  
\$17.46 per person*

**Hawaiian Chicken**

*Teriyaki Glazed Chicken Breast Served with Grilled Pineapple Slice  
Over a bed of Jasmine Rice and Fresh Seasonal Vegetables  
\$17.28 per person*

**Chicken Dijonnaise**

*Sautéed Breast of Chicken with  
Dijonnaise Cream Sauce  
Served with Orzo Pasta and Fresh Seasonal Vegetables  
\$17.88 per person*

**Chicken Cordon Bleu**

*Boneless Breast of Chicken Stuffed with  
Smoked Ham and Swiss Cheese  
Served with Supreme Sauce  
Served with a Wild Rice Blend and Fresh Seasonal Vegetables  
\$18.90 per person*

**Chicken Seattle**

*Grilled Breast of Chicken Topped with  
Shrimp and Béarnaise Sauce  
Served with Steamed Herbed Rice and Fresh Seasonal Vegetables  
\$19.74 per person*

## **☚ Seafood ☛**

### **Shrimp Scampi**

*Plump Shrimp Sautéed with Garlic, Herbs, and  
Lemon Butter Served over  
Angel Hair Pasta and Fresh Seasonal Vegetables  
\$17.88 per person*

### **Grilled Salmon**

*Salmon Filet Brushed with a Honey Barbecue Glaze then Grilled  
Served with Garlic Mashed Potatoes and Grilled Asparagus  
\$19.74 per person*

## **☚ Beef and Pork ☛**

### **Caribbean Jerk Pork**

*Jerk Seasoned Pork Loin Roasted to Perfection,  
Topped with Mango Salsa  
Served with Saffron Rice and Fresh Seasonal Vegetables  
\$16.98 per person*

### **New York Strip Au Poivre**

*8 oz. Grilled NY Strip Steak with a Green Peppercorn Sauce  
Served with Roasted Rosemary Potatoes and  
Fresh Seasonal Vegetables  
\$26.52 per person*

**SERVED MEAL SELECTIONS**  
(CONTINUED)

**Herb Roasted Prime Rib**

*Generous cut of Slow Roasted Prime Rib with  
a side of Horseradish Sauce  
Served with Garlic Mashed Potatoes and  
Fresh Seasonal Vegetables  
\$23.58 per person*

**Stuffed Pork Chop**

*Thick Boneless Loin Chop stuffed with  
Apple Almond Dressing and Demi Glaze  
Yukon Gold Mashed Potatoes  
Fresh Seasonal Vegetables  
\$18.90 per person*

**Petite Filet Mignon**

*6 oz. Grilled Tenderloin Filet served with  
a Mushroom Demi Glaze  
Roasted Rosemary Potatoes  
Fresh Seasonal Vegetables  
\$28.08 per person*

## ***œ Pasta & Vegetarian œ***

### **Classic Baked Lasagna**

*Generous Portion of Lasagna Layered with  
Ricotta and Mozzarella Cheeses and  
Tangy Meat Sauce Served with  
a Garlic Breadstick and  
Fresh Sautéed Vegetables  
\$18.30 per person*

### **Asiago Chicken Farfalle**

*Grilled Chicken, Sundried Tomatoes and  
Asiago Cheese Tossed with Farfalle  
Served with a Garlic Breadstick and  
Fresh Sautéed Vegetables  
\$19.74 per person*

### **Cheese Manicotti**

*Baked Cheese Manicotti in Marinara Sauce topped with  
Melted Mozzarella Cheese  
Served with a Garlic Breadstick and Fresh Sautéed Vegetables  
\$17.58 per person*

### **Vegetable Lasagna**

*Grilled Seasonal Vegetables and Spinach baked  
between layers of Lasagna Noodles  
With an Alfredo Cream Sauce  
Served with a Garlic Breadstick and  
Fresh Sautéed Vegetables  
\$18.30 per person*

# BUFFET SELECTIONS

(MINIMUM 25 PEOPLE)

## **All Buffets Include:**

*Assorted Bread Basket (Preset); Choice of Three Prepared Salads  
Choice of One Standard Dessert (Preset)  
Coffee, Decaf Coffee, Iced Tea, and Water*

## **Prepared Salads**

|                             |                                |
|-----------------------------|--------------------------------|
| <i>Tossed Garden Salad</i>  | <i>Classic Caesar Salad</i>    |
| <i>Italian Pasta Salad</i>  | <i>Deli Style Potato Salad</i> |
| <i>Marinated Vegetables</i> | <i>Cucumber Salad</i>          |
| <i>Fresh Fruit Salad</i>    | <i>Thai Noodle Salad</i>       |
| <i>Zesty Cole Slaw</i>      | <i>Antipasto Salad</i>         |

## **Standard Desserts**

(Select One)

*Chocolate Cream Pie  
Apple Pie  
Cherry Pie  
Pumpkin Pie  
Chocolate Layer Cake  
Carrot Cake  
Lemon Meringue Pie  
Fresh Strawberries with Cream  
Chocolate Mousse with  
Raspberry Sauce  
Coconut Cream Pie  
Brownie Ala Mode \*  
Ice Cream Parfait \**

## **Premium Desserts**

(Add \$1.80 per person) Pecan

*Pie  
French Silk Pie  
Premium Carrot Cake  
Lemon Layer Cake  
Chocolate Mousse Cake with  
Raspberry Sauce  
Coconut Pecan Ice Cream Balls  
with Chocolate Sauce \*  
New York Cheesecake with  
Strawberries  
Strawberry Shortcake  
Black Forest Cake  
Key Lime Pie*

*\*Unavailable as preset desserts or for off-premise functions.*

**Note:** *An allowance of \$1.26 per person will be applied for any dessert selections other than those offered in this menu.*

### **The Deli Spread**

*A Lunch Style Buffet Assortment of Sliced Deli Meats and Cheeses  
Variety of Breads and Rolls, Lettuce, Tomato, and Pickles  
A Selection of Spreads, Condiments, and Chips  
\$15.24 per person*

### **The BBQ**

*Fried or Barbecue Chicken  
Barbecue Pulled Pork with Kaiser Rolls  
Buttered Corn on the Cob, Baked Beans, Pickles, Potato Chips  
\$17.06 per person*

### **The South of the Border**

*Chicken Fajitas with Soft Flour Tortillas  
Beef Tacos with Crispy Corn Tortillas  
Sour Cream, Shredded Lettuce and Cheese, Diced Tomatoes  
Refried Beans, Spanish Rice, Chips and Salsa  
\$17.04 per person*

### **The Italiano**

*Classic Caesar, Antipasto Salad, One Additional Salad  
Choice of One Entrée:  
Chicken Parmesan, Italian Sausage & Peppers or Classic Lasagna  
Choice of One Pasta:  
Spaghetti Marinara, Fettuccini Alfredo or Baked Penn)  
Garlic Breadsticks  
\$16.50 per person*

### **The Orient Express**

*Choice of Two Entrées:  
Cashew Chicken, Sweet and Sour Chicken or Pork,  
Beef with Broccoli, or Curried Chicken  
Steamed White Rice and Vegetable Fried Rice  
Vegetable Egg Rolls with Dipping Sauce  
\$17.04 per person*

## **☞ Create Your Own Buffet ☞**

*Creating your own buffet is an excellent way to pair the entrées and sides that best fit the needs of your guests. Begin by choosing the number of entrées you want. Then select the entrées from the following menu. Choose your sides and don't forget to finish it with one of our great desserts.*

### **I Entrée Buffet**

**\$16.50 per person**

*Includes choice of (1) Entrée, (1) Starch, (2) Vegetables, and (1) Standard Dessert*

### **II Entrée Buffet**

**\$19.08 per person**

*Includes choice of (2) Entrées, (1) Starch, (2) Vegetables, and (1) Standard Dessert*

### **III Entrée Buffet**

**\$21.78 per person**

*Includes choice of (3) Entrées, (1) Starch, (2) Vegetables, and (1) Standard Dessert*

## **☞ Entrée Selections ☞**

### **Sliced Sirloin of Beef**

*Sliced Roast Sirloin with Mushroom Sauce*

### **Roasted Caribbean Pork Loin with Mango Salsa**

*Sliced Jerk Seasoned Pork Loin Topped with Mango Salsa*

### **Apple Almond Chicken with Apple Glaze**

*Grilled and Glazed Chicken Breast over Apple-Almond Dressing*

### **Chicken Dijonnaise**

*Sautéed Chicken Breast with Rich Dijon Mustard Sauce*

### **Teriyaki Chicken Breast**

*Grilled Chicken Breast marinated in Teriyaki Sauce*

### **Chicken Seattle**

*Grilled Chicken Breast topped with Shrimp and Béarnaise Sauce*

### **Baked Tilapia Provencal**

*Light White Fish Baked in Lemon Butter and Topped with  
Sautéed Onions, Peppers, Capers and Tomatoes*

### **Grilled Salmon Filet**

*Grilled Salmon Filet basted with Tangy Honey Barbecue Sauce*

### **Hearty Lasagna**

*Hearty Lasagna with Rich Meat Sauce and Mozzarella Cheese*

### **Baked Cheese Manicotti**

*Cheese Stuffed Pasta with Zesty Marinara Sauce*

### **Asiago Chicken Farfalle**

*Grilled Chicken Tossed with Sundried Tomatoes, Asiago Cheese,  
and Farfalle Pasta*



## **BUFFET SELECTIONS**

(CONTINUED)

### **Starch Selections**

(Select One)

*Seasoned Jasmine Rice*  
*Wild Rice Blend*  
*Garlic Mashed Potatoes*  
*Yukon Gold Mashed Potatoes*  
*Moroccan Cous Cous*  
*Scalloped Potatoes*  
*Penne Pasta with Garlic Butter*  
*Roasted Red Skin Potatoes*

### **Vegetable Selections**

(Select Two)

*Seasonal Fresh Vegetable Medley*  
*Honey Glazed Carrots*  
*Green Beans Almandine*  
*Buttered Corn*  
*Peas and Pearl Onions*  
*Fresh Herbed Zucchini*  
*Fresh Broccoli Spears*  
*Snap Peas and Baby Carrots*  
*Fresh Green Beans*

## ***œ Carving Stations œ***

*Carved items are offered a la carte and may be added to any buffet.*

*Roast Pork Loin with Rosemary Demi Glaze*

*\$3.48 per person*

*Roast London Broil with Herbed Au Jus*

*\$3.96 per person*

*Oven Baked Pit Ham with Brown Sugar and Honey Glaze*

*\$3.72 per person*

*Slow Roasted Prime Rib with Horseradish Sauce and Au Jus*

*\$8.58 per person*

*Tenderloin of Beef with Béarnaise Sauce*

*\$9.06 per person*

*Oven Roasted Turkey Breast with Cranberry Gravy*

*\$3.48 per person*

## ***œ Action Stations œ***

Add a new dimension a special touch that our guests won't soon forget - an Action Station! Food is freshly prepared by a chef professionally dressed in chef's jacket, apron, and hat.

### **Egg Skillet**

*Fresh Omelets Prepared with Choice of:  
Bacon, Sausage, Ham  
Onions, Peppers, Tomatoes, and Mushrooms  
Cheddar, Mozzarella and Swiss Cheeses  
Selection of Condiments and Seasonings  
\$3.96 per person*

### **Waffle Station**

*Belgian Waffles Freshly Topped To Order:  
Hot Maple Syrup  
Warm and Fresh Fruit Toppings  
Whipped Cream  
Whipped Butter  
\$3.72 per person*

**Pasta Sauté**

*Choice of Pastas (Select One):*

*Penne, Linguine or Angel Hair Pasta*

*Alfredo and Marinara Sauces*

*Assorted Meats (Select One):*

*Italian Sausage, Ham, Ground Beef, Marinated Chicken Breast*

*Assorted Fresh Seasonal Vegetables and Assorted Herbs and Spices*

*\$4.08 per person*

**Mashed Potato Bar**

*Yukon Gold and Roasted Garlic Mashed Potatoes*

*Served with the Following Toppings:*

*Crumbled Bacon, Diced Tomatoes, Shredded Cheddar Cheese, Blue  
Cheese Crumbles*

*And Fresh Herbs Made to Order and Served in a Tulip Glass*

*\$5.52 per person*

**œ Dessert Enhancements ☞**

**Dessert Crepes to Order**

*Dessert Crepes Made to Order with a Variety of Fruit and  
Confectionery Fillings and Toppings*

*\$3.54 per person*

**Ice Cream Social**

*Three Flavors of Ice Cream served with  
Assorted Syrups and Toppings,  
Nuts, Whipped Cream, etc.*

*\$2.22 per person*

# PICNICS

(MINIMUM 25 PEOPLE)

*All Picnics Include:*

*Appropriate Disposable Service Ware*

*Iced Tea, Lemonade, and Ice Water*

*(Upscale service ware and soft drinks are available at an additional charge.)*

## **The Tailgater**

*Choose Three Salads:*

*Pasta, Potato, Macaroni, Coleslaw, Marinated Vegetables, Vegetable Platter with Dip Fresh Fruit Medley, Cucumbers Salad, Broccoli Salad*

*Grilled Hamburgers and Hot Dogs*

*Relish Platter with*

*Sliced Onions, Dill Pickles Chips,*

*Sliced Tomatoes and Sweet Pickle Relish*

*Mustard, Mayonnaise and Ketchup*

*American Cheese*

*Baked Beans*

*Potato Chips*

*Corn on the Cob*

*Watermelon Platter (In Season)*

*Assorted Cookies or Fudge Brownies*

*\$13.50 per person*

*Add Barbecue or*

*Fried Chicken*

*\$2.22 per person*

*Add Barbecue Ribs*

*\$3.48 per person*

*Add Grilled Chicken Breast*

*\$2.52 per person*

*Add Italian Sausage, Polish*

*Sausage or Bratwurst*

*\$1.80 per person*

## RECEPTIONS

Receptions are designed to be more formal events than "Meeting Makers." The following description of what is included in the base cost reflects this. A reception may be tended or untended.

|                        |     |   |           |        |
|------------------------|-----|---|-----------|--------|
| Base Cost (per person) | 1   | - | 100       | \$3.72 |
|                        | 101 | - | 125       | \$3.54 |
|                        | 126 | - | 150       | \$3.42 |
|                        | 151 | - | 175       | \$3.24 |
|                        | 176 |   | and above | \$3.06 |

The base cost includes labor and service consisting of:

- Buffet tables draped in linen; topped with cloth
- Cocktail napkins
- Plastic punch or beverage cups
- Appropriate disposable utensils
- 6" disposable plates
- Appropriate trade dress

(Upscale disposable service ware is available at an additional charge.)

Arrangements can be made for informal, semi-formal, or formal service and, in turn, the cost may vary. (The base cost above reflects "standard" to "semi-formal.")

Variations on anything included in this section can be arranged upon request. Requirements for these kinds of events vary so much that pricing for each individual event may need to be worked up independently of the pricing structure outlined herein.

Rental items are available at an additional cost. This will be in addition to the per person charge. Items available are: glassware, punch fountains, silver tea service, silver punch service, and special tables.

Also available at additional cost are ice molds and floral centerpieces.

## **Beverages**

*(Prices are on one gallon serving 15 people, allowing for seconds.)*

|  |                          |
|--|--------------------------|
| <i>Fruited Tea</i>                       | <i>\$0.66 per person</i> |
| <i>Punch (ginger ale or 7-Up base)</i>   | <i>\$0.96 per person</i> |
| <i>Punch (sherbet ice cream base)</i>    | <i>\$1.02 per person</i> |
| <i>Punch (water or fruit punch base)</i> | <i>\$0.72 per person</i> |
| <i>Spiced Apple Cider</i>                | <i>\$0.96 per person</i> |
| <i>Coffee &amp; Hot Tea Service</i>      | <i>\$1.80 per person</i> |

## **Display Platters**

### **Domestic Cheese and Cracker Display**

*A Medley of Cheeses arranged with  
A Variety of Crackers  
\$2.22 per person*

### **Sliced Fresh Fruit Display**

*An Assortment of Seasonal Fresh Fruits  
Arranged in a Bountiful Display  
\$2.64 per person*

### **Fresh Vegetable Crudité Display**

*A Variety of Crisp Vegetables, Pickles and Olives  
Served with Seasoned Dipping Sauce  
\$1.38 per person*

### **Shrimp Cocktail Display**

*(three pieces per person)  
Jumbo Shrimp Served with a Zesty Cocktail Sauce  
Garnished with Fresh Lemons  
\$5.52 per person*

**Suggestion:** *Select one or more of the following displays to create a focal point for any reception.*

**RECEPTIONS**  
(CONTINUED)

**Hors d'Oeuvres**

*An assortment of hot and cold hors d'oeuvres is offered a la carte to enhance any reception.*

*Prices based on three pieces of each selected item per person.*

***☞ Hot ☞***

|  |        |
|--|--------|
| <i>Herb Stuffed Mushrooms</i>              | \$6.00 |
| <i>Miniature Quiche</i>                    | \$3.24 |
| <i>Cocktail Sausages in Barbecue Sauce</i> | \$1.56 |
| <i>Barbecued Meatballs</i>                 | \$2.22 |
| <i>Swedish Meatballs</i>                   | \$2.22 |
| <i>Sesame Chicken Tenders</i>              | \$3.24 |
| <i>Chicken Wings (Crispy or Buffalo)</i>   | \$2.64 |
| <i>Jalapeno Poppers</i>                    | \$2.22 |
| <i>Franks in Blanket</i>                   | \$4.62 |
| <i>Fried Shrimp with Cocktail Sauce</i>    | \$2.64 |

***☞ Cold ☞***

|  |        |
|--|--------|
| <i>Fresh Fruit Kabobs</i>              | \$3.00 |
| <i>Assorted Finger Sandwiches</i>      | \$1.98 |
| <i>Assorted Canapés</i>                | \$3.24 |
| <i>Tuna Stuffed Cherry Tomatoes</i>    | \$2.22 |
| <i>Deviled Eggs</i>                    | \$2.22 |
| <i>Miniature Cheesecake Assortment</i> | \$3.00 |
| <i>Miniature Petite Fours</i>          | \$2.46 |
| <i>Assorted Cocktail Cookies</i>       | \$1.98 |
| <i>Assorted Cocktail Brownies</i>      | \$1.80 |

**Specialty Receptions**  
(NO SUBSTITUTIONS PLEASE)

**The Executive**

*Punch and Coffee Service  
Fresh Vegetable Crudité Display  
Tuna Stuffed Cherry Tomatoes  
Assorted Canapés  
Swedish Meatballs  
Sesame Chicken Tenders  
Miniature Petite Fours  
\$13.44 per person*

**The Presidential**

*Punch and Coffee Service  
Domestic Cheese and Cracker Display  
Sliced Fresh Fruit Display  
Herb Stuffed Mushrooms  
Assorted Miniature Quiche  
Deviled Eggs  
Assorted Finger Sandwiches  
Assorted Miniature Cheesecakes  
\$22.62 per person*



# **Notes**



Pioneer College Caterers  
at

Eastern Mennonite University  
1200 Park Road  
Harrisonburg, VA 22802