

R **Catering**

PLANNING INFORMATION

Presbyterian College Catering Services is pleased to present our catering guide. We offer services ranging from the simplest of coffee breaks and lunch deliveries to elegantly served receptions and dinners. Catering Services is ready to assist with every detail to ensure the success of your event.

Menu Planning

Your menu, room set up (head table) and any special requests (candles, special dietary requirements) for full service events should be arranged with Catering Services no less than 10 business days prior to your event. If you prefer menu choices, which are not included in this guide, we will be happy to customize a menu to suit your needs. For floral arrangements, we suggest Carolina Beautiful Florist at (864) 833-5341. When planning your meal and program, remember that when your program begins the servers will leave the dining area to avoid noise and distractions that may disturb your guests.

Final Guest Guarantees

A final guest guarantee is required three business days prior to your event. This time is required to ensure an adequate staff of attendants and sufficient quantities of food for your guests. If no guarantee is received, we will plan according to the estimated guest count. If the actual guest count exceeds the guaranteed count, you will be billed for the actual guest count.

Booking Deadlines

We prefer to be notified of an upcoming event at least one week prior to the event date. We understand that schedules and plans change and we are willing to work with you on last-minute events. However, any event booked less than 72 hours prior to event date may incur additional service charges.

Delivery Service

Arrangement for pick up or delivery services should be made with Catering Services no less than seven days in advance. An additional charge of \$35.00 for off campus (within a 20 mile radius) will be added to your invoice for deliveries. If you would rather Sodexo set up or break down your event, a fee will be added. Pick up orders should be paid for when received unless they are to be charged to a college account.

Cancellations

Events or menu items canceled less than two full working days prior to the event will result in a charge of the actual costs incurred by Catering Services. Actual costs may include food or other items purchased specifically for your event. Events booked on the same day will be charged an additional 20 % late fee.

Service Charges

Any events totaling less than \$500.00 or for less than 50 people will include a 10% service charge. Special orders or events requiring extensive set-up may incur additional service charges.

Breakfast Served

Scrambled eggs, bacon, grits and assorted fresh fruit	\$7.00
Breakfast sandwich filled with egg, meat and cheese, served with hash browns and assorted fresh fruit. Choose from a bagel, English muffin, or croissant, bacon, ham or sausage patties	\$6.00
Omelet, bacon or sausage, hash browns, and fresh fruit	\$7.25
Quiche, bacon or sausage, O'Brien potatoes and fresh fruit	\$6.75

Buffet

Scrambled eggs, bacon or sausage, grits, fruit Buttermilk biscuits and gravy, assorted breakfast Pastries.	\$8.00
Cold cereal station, assorted breakfast Pasties, bagels And yogurt	\$6.00
Breakfast Frittata, hash browns, bacon & sausage, fresh fruit & yogurt	\$8.00
Omelet station with cheese, choice of one meat and two Vegetable fillings	\$6.75
An omelet station may be added to buffets over 15 guests For an additional \$2.50 per person	

Breakfast Beverages

Charges reflect a per person rate

Coffee	\$.99
Orange Juice	\$1.25
Cranberry Juice	\$1.25
Apple Juice	\$1.25
Tomato Juice	\$1.25

FROM THE BAKERY

Purchased by the dozen

Assorted Muffins & Danish	\$ 8.50
Assorted Bagels With cream cheese and honey butter	\$ 11.95
Breakfast Biscuits With preserves and butter And a choice of ham or sausage	\$ 5.50 \$ 9.75
Cinnamon Buns	\$14.75
Gourmet Cookies Chocolate chips, peanut butter, double chocolate, Oatmeal raisin and macadamia nut	\$6.50
Dessert Bars An assortment of brownies, Blondie's, and cheesecake bars And lemon bars	\$8.25
Gourmet Dessert Bars Hazelnut, coconut chocolate chip, raspberry and Caramel Pecan	\$8.95

Lunch - Served Salads

Served salads to include home baked breads and rolls, choice of house dessert & tea

Classic Cobb Salad Finely chopped turkey, bacon, hard cooked eggs, tomatoes, Avocado and cheddar cheese served on a bed of Lettuce with choice of dressings	\$ 9.95
Tuna Salad Plate Fresh made Tuna Salad served on a bed of Spring Mix Greens with Tomatoes, Cucumbers and Saltine Crackers on the side.	\$ 9.95

Lunch - Served Salads (cont.)

Trio Salad	\$10.75
Combination of chicken salad, pasta salad, and shrimp salad On a bed of assorted garden greens with fresh fruit, garnish	
Grilled Chicken Salad	\$9.75
Grilled breast of chicken on a bed of greens with Fresh fruit garnish, rolls and tea	

Lunch - Served Sandwiches

Served lunch sandwiches include choice of house dessert & iced tea

Smoked Turkey Club Croissant	\$ 9.75
Smoked turkey, bacon, lettuce, tomato and Swiss Cheese on an all butter croissant, served with chips And pickle spear	
French Dip	\$9.25
Thinly sliced roast beef on a French baguette, Served with au jus and honey Dijon mustard, Red skinned potato salad and pickle spear	
Grilled Reuben	\$8.95
Sliced Corned Beef, Swiss Cheese and Sauerkraut with 1000 Island Dressing on Rye Bread. Served w/ southern style potato salad & pickle spear.	
Grilled Portobello Sandwich	\$8.95
Grilled Portobello mushroom topped w/spring mix & Mozzarella cheese. Served w/ a marinated vegetable salad	
Grilled Crab cake Sandwich	\$market
Served w/ a side of lemon caper aioli, chips and a pickle	

Served Lunch

Served lunch plates include a mixed green salad, rolls with butter, your choice of house
dessert & tea

Grilled Honey Mustard Chicken	\$ 10.75	Served
with roasted red skinned potatoes and choice of vegetable		

Served Lunch (cont.)

Grilled Chicken Tortellini sliced chicken breast served on a bed of cheese tortellini with peas and red peppers and basil cream sauce	\$ 10.50
Teriyaki Chicken & Shrimp Served w/ an Asian pasta & veggies	\$ 11.50
Chicken Parmesan Boneless breast of chicken, breaded, sautéed and served over angel hair pasta and topped with marinara sauce and parmesan cheese	\$10.00

Lunch Buffets

Lunch buffets include iced tea & selection of brownies, blondies, or cookies.
Minimum of 25 people for lunch buffets. Soup may be added to any selection for \$1.50 per person

Deli Buffet Assorted cold meat selection with ham, turkey, roast beef, sliced cheeses, lettuce, tomatoes, chips, pasta salad, mayonnaise, mustard and fresh baked rolls and assorted breads	\$ 8.00
Southern Barbecue Buffet Southern fried chicken, chopped pork barbecue, corn O'Brien, baked beans, potato salad, coleslaw and rolls	\$ 10.25
Italian Buffet House made Lasagna served w/ tricolor cheese tortellini Tossed in marinara and alfredo sauce, sautéed vegetable medley And a garden salad	\$ 8.75

Lunch Buffets (cont.)

- P.C. Cookout** **\$8.00**
Choice of one salad, potato salad, Cole slaw, garden salad,
Hamburgers, hotdogs, corn on the cob, baked beans, condiments
& rolls
- Pasta & Salad Buffet** **\$8.25**
Mixed Green salad, bowtie pasta tossed w/ olive oil, garlic &
fresh vegetables, fusilli pasta w/ marinara and penne tossed in
A rich Alfredo sauce. Served w/ warm breadsticks
- Ultimate Nacho bar** **\$7.95**
Corn or tri colored tortilla chips served w/ sour cream, salsa,
lettuce, chopped tomatoes, cheese, seasoned ground beef,
refried beans and jalapeno peppers.

Boxed Lunches To-Go

Our boxed lunches are packaged to be delivered to your designated meeting location. All boxed lunches include a selection of soft drinks or bottled water. Minimum order of seven box lunches for delivery. \$8.75

Croissant

The Croissant Boxed Lunch includes your choice of tender turkey, medium rare roast beef, baked ham or our chicken salad served on a fluffy croissant, potato chips, pasta salad, fruit, house baked cookies, and condiments.

Sub

The Sub Boxed Lunch includes your choice of tender turkey, medium rare roast beef, baked ham on a 6" sub bun, potato chips, pasta salad, fruit, house baked cookies, and condiments.

Wrap

The Wrap Boxed Lunch includes your choice of tender turkey and Swiss, medium rare roast beef and cheddar, baked ham and Swiss wrapped in a soft flour tortilla with mayonnaise, potato chips, pasta salad, fruit, house baked cookies, and condiments.

Sandwich

The Sandwich Boxed Lunch includes your choice of tender turkey, medium rare roast beef, baked ham served on white or wheat bread, potato chips, pasta salad, fruit, house baked cookies, and condiments.

Dinner

Served Dinners

Served dinners include choice of house salad, rolls and butter, choice of dressings, house dessert & tea. Ask us about our seasonally available vegetables.

House Salads

Mesculin Mixed Greens with choice of dressings
Garden Salad

Spinach Salad with chopped bacon, hard cooked egg slices, mushrooms, red onion with hot bacon dressing.

Fresh Fruit Salad

Soups

Soup of the day may be substituted for a salad or added for \$1.95 extra

Beef

London Broil \$15.25
Marinated flank steak grilled and
Sliced and served with a mushroom
Wine sauce

New York Strip \$19.50
10 oz. grilled New York strip served
With roasted garlic and thyme demiglaze
Or
Maitre d'hotel butter

Filet Mignon

Aged beef, char grilled and served market price
With a shitake port wine sauce

Herb and Peppercorn Encrusted Tenderloin

Encrusted in herbs and peppercorns, roasted market price
To medium rare perfection served with a madeira
Wine sauce and horseradish cream

Served Dinners (cont.)

Poultry

Chicken Francaise	\$15.75
Boneless chicken breast coated w/ egg and parmesan cheese. Finished in a creamy light brown butter sauce.	
CharGrilled Boneless Breast of Chicken	\$14.50
Boneless chicken breast, char-grilled to perfection.	
Pecan Chicken	\$15.25
Served w/ a hazelnut butter and choice of two sides	
Boneless Breast of Duck	\$18.50
Pan seared and served with a raspberry demiglace	
Jerk Chicken	\$14.25
Boneless breast of chicken coated w/ a spicy island marinade and grilled. Served w/ a mango salsa and served on a bed of black beans and rice with fried plantains.	

Pork and Lamb

Pork Tenderloin	\$18.95
Encrusted with thyme, roasted and sliced served on a bed of sautéed apples	
Pork Roulade	\$17.95
Sliced and pounded pork loin, stuffed and rolled with spinach, goat cheese, roasted red peppers. Finished with a raspberry demiglace.	
Rack of Lamb Mongolian	\$Market
Roasted rack of lamb w/ the bone removed and glazed w/ an Asian barbeque sauce	
Rosemary & Garlic Encrusted Pork loin Medallions	\$13.00
w/ a bourbon cinnamon glaze	

Served Dinners (cont.)
Seafood, Vegetarian and Pasta

North Atlantic Salmon Filet Grilled and served with a pineapple cilantro salsa	\$18.95
Crab Cakes Two large crab cakes served with coastal Carolina remoulade sauce	\$Market
Fettuccine Shrimp Primavera Fettuccine pasta tossed with Shrimp and fresh vegetables, in a light garlic and basil olive oil served with shredded parmesan cheese	\$14.25
Bow Tie Chicken Carbonara Bow tie pasta tossed with grilled chicken, bacon, fresh basil and peppercorns in a rich garlic alfredo sauce	\$11.95
Teriyaki Shrimp & Scallops Served over an Asian pasta and stir fried vegetables	\$14.50
Sauteed Grouper w/ a Tomato and Caper Buerre Blanc Served w/ choice of vegetables & starch	\$23.25

Dinner Buffets

Dinner buffets include choice of one salad, two vegetables, one starch,
One entrée, rolls with butter, house dessert & iced tea

One Entrée \$14.25 per person
Two Entrées \$17.75 per person

Salads

Mixed Green Salad with choice of dressings
Tomato, Basil and Cucumber Salad
Caesar Salad

Dinner Buffets (cont.)

Vegetables

Please ask us about locally sourced seasonal vegetables available for your buffet.

Glazed Baby Carrots

Green Beans

Broccoli, Cauliflower and Carrot Medley

Stir Fried Vegetables

Sautéed Yellow Squash and Zucchini

Peas with Mushrooms

Buttered Corn with red peppers

Steamed Asparagus

Ratatouille

Starches

Roasted Red skinned Potatoes

Mashed Potatoes with gravy

Rice with gravy

Rice Pilaf

Baked Beans

Candied Sweet Potatoes

Baked Potatoes

Macaroni and Cheese

Entrees

Beef

Beef Stroganoff

Sliced Top Round in Gravy

Beef Burgundy

Prime Rib (add \$6.25 per person)

Beef Tenderloin (add Market Price per person)

Seafood and Pasta

Crab Stuffed Flounder

Chicken Parmesan

Seafood Newburg with pastry shells (add \$2.50 per person)

Lasagna with red sauce

Dinner Buffets (cont.)

Pork

Marinated Pork Loin with peach salsa
Barbecued Pork Chops
Honey Glazed Ham

Poultry

Herb Roasted Chicken
Roasted Turkey with Dressing
Chicken Marsala
Southern Fried Chicken
Carolina Chicken (Grilled, boneless breast of chicken topped w/ ham & mozzarella cheese)
Honey Mustard Glazed Chicken
Jerk Chicken

House Dessert

House Desserts are included in the meal price

Pecan Pie
Chocolate Layer Cake
Key lime Pie
Strawberry Shortcake
Pound Cake with cream cheese frosting
Apple Pie
Peach Pie
Lemon Meringue Pie

Specialty Desserts

Chocolate Decadence with raspberry coulis	\$4.75
Grand Marnier Chocolate Mousse in Chocolate cup	\$3.25
Classic Cheesecake with Strawberry Coulis	\$2.50
Derby Pie	\$1.50
Fruit Cobbler with Chantilly cream	\$1.50

Action Stations

All stations include fresh baked silver dollar yeast rolls and appropriate condiments. There is a \$25.00/hr attendant charge for all Carving and Sautee Stations.

Carving Stations

Sliced Beef Tenderloin	\$13.50
Top Round of Beef	\$7.95
Roast Turkey	\$8.25
Herb Encrusted Pork Loin	\$8.25
Honey Glazed Pit Ham	\$7.25

Sautee Stations

Steak Diane	\$10.25
Shrimp and Grits	\$8.95
Mini Crab Cakes	\$7.95
Shrimp Scampi	\$7.95
Served over Rice Pilaf	
Cheese Tortellini or Ravioli	\$5.25
Served w/ Marinara and Alfredo	
Basin Street Chicken	\$2.75
Spicy sautéed medallions of chicken served on a bed of dirty rice.	

Receptions

Hot Selections

(Items priced per person or by the piece)

Petit Quiche	\$1.95
Chicken Tenderloins with honey mustard	\$1.35
Cheese stuffed mushrooms	\$1.75
Meatballs (BBQ, Sweet-n-Sour, Swedish)	\$1.50
Mini Egg Rolls with Sweet and Sour Sauce	\$1.50
Bacon Wrapped Jumbo Scallops	\$3.15
Mini Crab Cakes	\$Market
Coconut crusted shrimp w/ Asian dipping sauce	\$2.25
Red Potatoes stuffed with cream cheese, capers and onions	\$1.75
Brioche Encrusted Wheel of Brie (serves 75)	\$175.00 ea

Cold Selections

(Items priced per person or by the piece)

Deviled Eggs	\$0.75 ea
Deluxe Antipasto Display	\$6.75 pp
Vegetable Crudités with herb cheese dip	\$3.10 pp
Domestic Cheese Board w/ Gourmet Crackers	\$3.40
Assorted Cocktail Sandwiches	\$0.75
Classic Shrimp Bowl with Cocktail Sauce	\$1.25 ea
Beef tenderloin crostini w/ wasabi	\$2.95 ea
Fresh Fruit Tray with fruit dips	\$3.40
Salami Cornucopias	\$1.15
Marinated Fresh Mozzarella and Tomato Bruschetta	\$1.35 ea
Smoked Salmon Crostini	\$1.50 ea

Dips and Snacks

All dips are served with chips or crackers

Cold

Pasta Salad	\$2.55 per pound
Cole slaw	\$1.75 per pound
Potato Salad	\$2.00 per pound
Spinach Dip	\$2.25 per person
Herbal Vegetable Dip	\$.95 per person

Hot

(priced per pan, serves 30, unless otherwise noted)

Shrimp Dip	\$77.50
Artichoke Spinach Dip	\$67.50
Crab Dip	\$125.00
Chicken Wings (hot, med, mild)	\$12.00 a dozen
Southwestern 7 layer dip	\$65.00

Snacks

(priced per pound)

Pretzels	\$4.25
Potato Chips	\$5.25
Mixed Nuts	\$13.75
Popcorn	\$3.25
Mints	\$6.75

Beverages

Charges reflect a per person rate

Assorted Sodas	\$1.00 per person
Bottled Water	\$1.00 per person
Punch	\$.75 per person
Ice Tea	\$1.25 per person
Lemonade	\$1.25 per person
Orange Juice	\$1.25 per person
Cranberry Juice	\$1.25 per person
Hot Tea	\$.65 per tea bag
Coffee	\$.99 per person
Sparkling Grape Juice	\$7.75 per bottle

When placing orders please check with the catering services for specific quantities on food items.