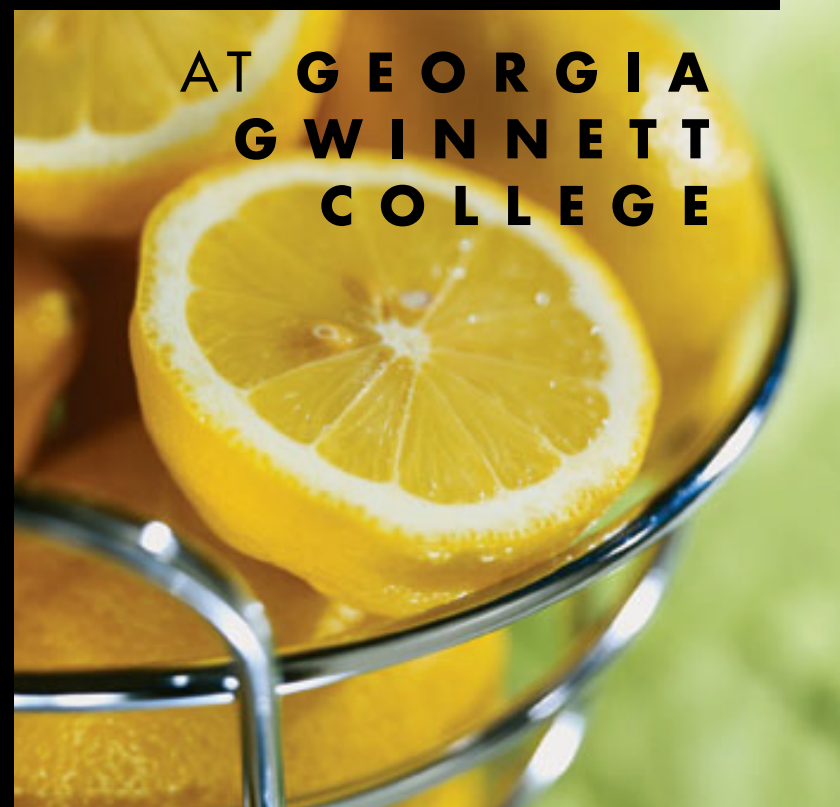




C A T E R I N G



AT GEORGIA
GWINNETT
COLLEGE



Our Menu

MENU CHAPTERS:



This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



Welcome to Georgia Gwinnett College

We are excited to provide you with our catering menus to assist you in planning your event. All menus are only suggestions. Our commitment is to customize menus for your occasion. From a formal dinner to meeting break refreshments, we will offer creative menus, elegant presentations, and thoughtful service to provide your guests with a memorable dining experience.



To plan your next event, or for further assistance, please contact your Event Planner, Larry Morris at 678-407-5806 or email us at larry.morris@ggc.usg.edu and visit our website: www.georgiagwinnettdining.com.





A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee.

EARLY RISER

An assorted pastry tray of mini danish, donuts, or mini muffins, and a bottled juice assortment of orange and apple.

EYE OPENER

An assorted pastry tray of mini danish, donuts, or mini muffins, a bottled juice assortment of orange and apple with an assortment of fresh seasonal diced fruit.

SUNRISE START

An assortment of bagels and scones with accompaniments of yogurt with granola, a bottled juice assortment of orange and apple with an assortment of fresh seasonal diced fruit.

MORNING BREAKS A LA CARTE

Cereal with milk
Seasonal fresh cut fruit
Seasonal whole fresh fruit

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

ENTRÉES

- Mushroom cheese strata
- Ham and potato frittata
- Lo-carb breakfast, assorted cheeses, hard-boiled eggs, and assorted meats platter
- Cereal with milk
- Yogurt with granola
- Assorted seasonal sliced fruit
- Bacon
- Ham steak
- Sausage links
- Turkey sausage
- Lox and condiments
- French toast
- Pancakes
- Home fried potatoes
- Hash browns
- Grits

BEVERAGES, 16 SERVINGS PER GALLON

- Hot chocolate
- Assorted soft drinks (12 oz. can)
- Assorted juice - by the gallon or bottle
- Hot water for tea
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee

BAKERY A LA CARTE, SOLD BY THE DOZEN

- Assorted bagels with condiments
- Assorted donuts
- Mini scones
- Cinnamon rolls
- Mini bagels
- Mini cinnamon rolls
- Mini croissants
- Mini muffins
- Mini danish
- Biscuits

B R E A K F A S T



LUNCH TIME

EXPRESS BOXED LUNCHES: 10 GUEST MINIMUM

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be preset along with beverages and dessert to keep your program on time. Each are combined with condiments, potato chips, cookies and a 12 oz canned soda or bottled water.

ALBUQUERQUE CHICKEN

Chicken sandwich with a Southwest flair served with side salad of the day.

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with the side salad of the day.

GRILLED VEGETABLE BAGUETTE

Grilled vegetables with monterrey jack cheese on a baguette with side salad of the day.

GRILLED PORTOBELLO ON FOCACCIA

Grilled portobello mushroom sandwich with provolone cheese served with side salad.

SWEET BEEF

Roast beef with caramelized onion and dijon mayonnaise on a baguette served with side salad of the day.

ITALIAN PANINI

Salami, ham, provolone, roasted red peppers on a french roll with garlic mayonnaise.

TURKEY CHEDDAR WRAP

Turkey and cheddar with horseradish cream cheese on a flour tortilla.

PICNIC LUNCH

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna salad, roast turkey breast, ham & swiss.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: 10 GUEST MINIMUM

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies, and a choice of a 12oz. canned soda or water.

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing.

TRI-SALAD COMBO

A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad and ham salad.

COBB SALAD

A bed of mixed greens with smoked turkey, guacamole, egg, bacon and crumbled blue cheese served with blue cheese dressing.

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

* Add grilled balsamic chicken breast

* Add beef strips

VEGETARIAN HUMMUS PLATE

Hummus with pita and vegetable sticks. A traditional hummus served with black olives, carrot, celery sticks and pita wedges.

FRUIT AND COTTAGE CHEESE

Red seedless grapes, cantaloupe, honeydew and a strawberry garnish served with cottage cheese.

LUNCHEON SALADS



LUNCHEON SALADS

LUNCHEON SALADS: 15 GUEST MINIMUM

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies, and a choice of a 12oz. canned soda or bottled water.

ANTIPASTO SALAD

Cubed salami, ham, sliced olives, diced tomatoes, julienne provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

THAI BEEF AND NOODLE JAZZ SALAD

Lime marinated beef tossed with Lo Mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens and with a Thai dressing.

VEGETARIAN HUMMUS PLATE

Hummus with pita & vegetable sticks. A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

BIG GREEK SALAD

Crisp mixed greens with Tabbouleh, roasted red pepper, crumbled feta cheese and falafel in a flat bread cone.

LUNCHEON SALADS



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: GUEST MINIMUM 15

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

SLICERS DELI BUFFET

Sliced roast beef, ham, turkey, American, swiss and provolone cheese accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies and a pitcher of lemonade, iced tea or water.

OPTIONS

- 12 oz canned sodas
- Healthy Choice® meats sliced roast beef, ham, turkey, American, swiss, and provolone cheese
- Pasta salad, potato salad, garden salad, caesar salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons

SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings all accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, and onion, condiments, potato chips, cookies, brownies and a 12oz canned soda or water.

CAESAR BAR

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing served with rolls and butter, dessert bars and a 12oz canned soda or water.

OPTIONS:

- Add grilled chicken, grilled steak, grilled shrimp or grilled salmon

ROMA ITALIAN

Mixed green salad with Italian dressing and antipasto. Choice of two: penne, tri-color rotini or rigatoni with marinara sauce. Served with breadsticks, foil butter, shredded parmesan cheese, Italian cookies and a pitcher of lemonade, iced tea or water.

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: 25 GUEST MINIMUM

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

BASIC BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad, coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, lemonade, iced tea and water.

SOUTHERN BBQ (CHOOSE 2 MEATS)

Pulled BBQ pork, BBQ chicken breasts, with BBQ sauce, corn on the cob, baked beans, hamburgers, cheeseburgers, beef hot dogs, vegetable burgers, potato salad, cole slaw, macaroni salad, relish tray with lettuce, tomato, pickles, onion, condiments, cookies, brownies and lemonade, iced tea, and water.

OPTIONS

- 12 oz bottled beverage
- Watermelon (seasonal)

HOLIDAY DINNER

Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with your choice of two dressings.

Roast turkey, with whipped potatoes and giblet gravy, country stuffing, corn, cranberry sauce, rolls and butter, pumpkin pie. Served with coffee, decaffeinated coffee, hot tea or ice tea.

FAJITA BAR

Choice of chicken, beef, shrimp or vegetable fajitas warm flour tortillas accompanied with spanish rice and traditional toppings with lemonade, ice tea, 20 oz bottled beverages and Xangos™
...Sweet Street™ original cheesecake.

WINGS AND THINGS

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks, Select two: vegetable supreme pizza, cheese pizza, pepperoni pizza and Caesar salad with assorted 12oz canned sodas.

C L A S S I C S



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert.

BEEF

FILET MIGNON

Beef Tenderloin filet with your choice of sauce

ROAST TOP ROUND OF BEEF

Sliced roast top sirloin of beef carved and served with au jus

BEEF WELLINGTON

Tenderloin of beef wrapped in puff pastry with foie gras and cooked until golden brown

STEAK AU POIVRE

Delicious beef tenderloin served with a classic brandy sauce with green peppercorns

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

ANISE ROAST PORK

Oven roasted pork stuffed with savory figs and apples with a hint of anise

STUFFED PORK CHOP

Center cut pork chop stuffed with Cornbread and apple stuffing

PORK TENDERLOIN

Sliced tenderloins of pork dressed with a savory Dijon sauce

POULTRY

CHICKEN PICCATA

Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

CHICKEN CORDON BLEU

Boneless breast of chicken rolled with imported ham and swiss cheese

CHICKEN SORRENTO

Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce

ROSEMARY CHICKEN

Chicken breast with rosemary and garlic

ITALIAN CHICKEN

Boneless breast of chicken seasoned with Italian marinade and grilled

VEAL

VEAL PICCATA

A classic! Scaloppini of veal sautéed and flavored with lemons and capers

VEAL OSCAR

Veal cutlets topped with asparagus, lump crab and drizzled with hollandaise sauce

CLASSIC VEAL CHOP

Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions

ITALIAN STYLE STUFFED VEAL CHOP

Veal chop stuffed with prosciutto, fresh mozzarella, roasted red peppers, and basil

C L A S S I C S



CULINARY CLASSICS

LAMB

LAMB CHOPS

Broiled lamb chops served with mint jelly

ROAST LEG OF LAMB

Boneless roast leg of lamb served with lavender, rosemary and garlic

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

CHILEAN SEA BASS WITH SALSA

Tender and sweet sea bass grilled and topped with fresh tomato salsa

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

AHI TUNA

Ahi Tuna grilled and served with a caponata relish

MARYLAND CRAB CAKES

Mouthwatering Maryland lump crab cakes

ALMOND COCONUT TILAPIA

Baked tilapia fillet crusted with coconut, almonds and cuban seasonings

GARLIC ORANGE CHILI SHRIMP

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

VEGETARIAN

VEGETABLE NAPOLEON

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

EGGPLANT ROLLARD

Eggplant rollard stuffed with wild mushrooms and tofu, with roasted plum tomato sauce and polenta

CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

SPAGHETTI SQUASH

Spaghetti squash with sofrito and vegan pinto beans

RAVIOLI PORCINI MOREL

Ravioli stuffed with porcini and morels in a light plum tomato sauce

VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce

C L A S S I C S



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

SALADS

TOSSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

FRESH MESCLUN

Baby vegetables with balsamic vinaigrette

BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

SPINACH SALAD WITH WARM BACON DRESSING

ARUGULA WITH ROASTED PEPPER VINAIGRETTE

THAI CUCUMBER SALAD

ORZO

THAI PASTA SALAD WITH SNOW PEAS

ICEBERG WEDGE WITH MAYTAG BLEU CHEESE

PEAR AND TOASTED WALNUT SPRING SALAD

MENU ACCOMPANIMENTS



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT TWO

- Baked potato bar
- Country mashed potatoes
- Baked sweet potatoes
- Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Olive couscous
- Basil orzo
- Risotto with mushrooms
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Carrots vichy
- Baby carrots
- Baby squash

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Boston cream pie
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie

CAKES

- Chocolate cake
- Carrot cake
- Black forest cake
- German chocolate cake
- Carmel granny apple
- Raspberry white chocolate cheese Brûlé
- Chocolate pyramid anglaise
- Angel food cake with seasonal berries
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting
- Bread pudding

SPECIALTY

- Sorbet
- Parfaits
- Tiramisu
- Crème Brûlé

MENU ACCOMPANIMENTS



FINISHING TOUCHES

DESSERT BARS, BY THE DOZEN

Have your dessert bars cut into triangles, logs and squares to create an attractive platter

- Chocolate brownies
- Marble brownies
- Lemon bars
- Square petite fours
- Marshmallow krispies

COOKIES, PER DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Sugar

ICE CREAM SUNDAE BAR, 25 GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch

Select 3 from the following toppings:

- Cashew nuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping
- Gummy bears
- M & M's

SNACKS, BY THE POUND

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars
- Trail mix
- Soft pretzels

FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS, PER PERSON

Served with crackers

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Crab dip
- Shrimp dip

TRAYS AND DISPLAYS, SMALL (25- 45) MEDIUM (50-75), LARGE (75-100), PER PERSON

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese
- Smoked salmon with condiments
- Fresh seasonal fruit

CARVING STATION, PER PERSON

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey with giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef with au jus
- Roast tenderloin of beef

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



H O R S D ' O E U V R E S

PRICED PER PERSON, BY THE DOZEN, 50'S or 100'S

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

HOT

- Spanakopita (Spinach, feta in phyllo)
- Fried chicken tenders
- Coconut shrimp
- Honey drizzled chicken drumettes
- Southwest black bean rolls
- Sausage bites with champagne mustard and white wine dip
- Mini quiche
- Vegetable spring rolls
- Stuffed mushroom
- Scallops wrapped in bacon
- Potstickers
- Vegetable samosas
- Parmesan artichoke hearts
- Mini crab cakes
- Mini frankfurter in puff pastry
- Honey ginger chicken satay
- Mini chicken or beef brochettes

COLD

- Vegetarian sushi roll
- Sushi
- Shrimp cocktail
- Silver dollar sandwiches
- Cantaloupe wrapped with prosciutto
- Skewered fruit with yogurt dressing
- Tomato, mozzarella and basil crostini
- Tuscan bruschetta
- Belgium endive and herbed goat cheese

H O R S D ' O E U V R E S



BEVERAGES

HOT, SOLD BY THE GALLON: 16 SERVINGS PER GALLON

- Brewed regular and decaf coffee
- Hot Lipton tea
- Herb Tazo - celestial tea
- Hot cocoa (seasonal)

COLD

- Canned soda (12 oz)
- Bottled waters
- Bottled juices
- Milk (pint)
- Sports drinks
- Bottled teas

PUNCHES, SOLD BY THE GALLON: 16 SERVINGS PER GALLON

- Lemonade
- Apple juice
- Iced tea
- Cranberry punch
- Orange blossom
- Guava punch
- Fruit punch

BEVERAGES



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.



Arranging and Reserving a Date

Even if the date is only tentative, please make arrangements with the Catering Department so that we can at least get you on our records. You may contact the Catering Department at 678-407-5860 or email us at larry.morris@ggc.usg.edu as well as through our website at www.georgiagwinnettdining.com.



Catering arrangements and menu selections should be confirmed at least:

- 10 days in advance for groups under 100
- 3 weeks in advance for groups of 100 people or more

While we can sometimes accommodate your needs with less lead-time, sufficient notice allows us to schedule production and staffing needs, and eliminate any late changes to you.




After we have finalized all the details of your special event, you will receive a Catering Proposal to confirm with a signature. Please carefully review all information on this event order form for accuracy and completeness before signing. Make any necessary changes, sign, and return via fax at 678-407-5079.




Planning Your Special Event

Changes, Guarantees, and Cancellations




All cancellations and/or changes referring to the menu, count and event arrangements must be confirmed by 72 business hours prior to the event time. Any event that is not cancelled within this time frame will result in a 60% being due as contracted on the event form. If you do not contact us with a final count at least 2 business days prior to the event, we will prepare for the estimated number and charge accordingly.

Payment



All catered functions must have a secured payment before they occur. A signed Catering Proposal must be submitted prior to service. are all valid payment methods. Non-University related groups are required to make a deposit of 75% one week prior, with the balance due at the conclusion of the event. Non-University groups are subject to an 18% service charge and 6% sales tax for all food and beverages events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.





Planning Your Special Event

Linen

As a standard, we provide table cloths and table skirting for all food and beverage tables. Linens for guest tables are only included with full service plated meals. Linens for guest tables at receptions, continental breakfast, breaks, and boxed lunches can be provided at an additional charge. The same applies to registration tables, nametag tables, head tables, and any additional tables that will not be directly used for food and beverage set up.



Linen Charges

Square for round tables	- \$10.00
Square for small tables or as overlays	- \$10.00
Rectangle for 6' and 8' banquets tables	- \$10.00
Cloth and Skirt	- \$10.00 per table
Napkins	- \$2.00 per napkin





Planning Your Special Event

China Charge

Quality plastic and paper products are included with all events. We also offer china service for any event at an additional charge.



Coffee or Beverage Service	\$1.50
Full Bar Glass Service	\$2.50
Reception China and Silverware Service	\$3.50
Full Meal China and Silverware Service	\$4.50

All of the above are charged per person



Attendants

Attendants are included for all served/buffet breakfast, lunch and dinner entrée meals for the first two hours of service. If additional time is needed, a fee of \$20.00 per hour, per attendant, will apply. Servers for reception & coffee services are at an additional charge. Server fee of \$25.00 per hour, per server, plus one hour before and after the event, for set up and clean up will apply. To ensure that your event is a success, attendants are required for:

- All functions over 50 people (excluding coffee services)
- All China service events





Planning Your Special Event

Late Charges

If you contact the catering office less than 48 business hours in advance and we are able to book your events, a surcharge of \$25.00 or 10% over the original selling price, whichever is greater, will apply. This surcharge is necessary due to the additional cost of planning for last minute events.



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. Any missing, or damaged, catering equipment or supplies will be charged to your account at replacement cost.



Sustainable and Organic Menus

Our culinary staff is happy to produce a sustainable and/or organic menu for your event. We can create fresh and healthy meals using local products that are free of pesticides, hormones and antibiotics. Some items may be limited based on availability. Please plan on paying an additional 15 per person.



Food Safety

Due to health regulations, it is the policy of Gwinnett County 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.

