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**Sterling College Catering Guide**

**Fall-Winter 2014-2015**

Thank you for choosing Chartwells Catering at Sterling College. We’re honored to assist you in planning your catered event and we’ll work closely with you to ensure the successful execution of your plan.

Our fall and winter catering guide highlights the best seasonal options available. If you would like to explore other options, we’ll be happy to provide you with a customized menu and service to meet both your style and your budget.

**Contact Information**

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**Beverages**

**Hot Beverage Break $2.50**

Includes S&D shade grown, fair trade French roast and house blend regular and decaf coffee and an assortment of tea bags with hot water, creamers, sweeteners, a table linen for the beverage station and set up service.

**Canned Soda $1.00**

**Bottled Water $1.00**

**Bottled Juice $1.50**

**Pitcher of Iced Tea or Sweet Tea 2Qt $3.00**

**Pitcher of Lemonade or Fruit Punch 2 Qt $4.00**

**A La Carte Breakfast**

**Whole Fruit: apples, oranges, bananas $1.00**

**Sliced Fresh Fruit Platter: melons, pineapple, grapes and seasonal fruit**

**Serves 12 people $24.00**

**Serves 13-24 people $48.00**

**Serves 25-36 people $72.00**

**Serves 37-48 people $96.00**

**House made Breakfast Breads by the Dozen**

**Muffins, scones, quick breads $12.00**

**Cinnamon rolls $18.00**

**Bagels with cream cheese $24.00**

**Mini Breakfast Burrito with Salsa $36.00**

**Quiche $36.00**

**Yogurt with granola and fresh fruit toppings**

**Serves 12 people $24.00**

**Serves 13-24 people $48.00**

**Serves 25-36 people $72.00**

**Serves 37-48 people $96.00**

**Hot Breakfast**

**Buffet Breakfast without Service $7.00**

**Your buffet table will be set in your meeting space early in the morning or the evening before your event if possible with a table linen, chafing dishes and disposable tableware. We’ll drop off the hot food and beverages at your pre-arranged time and return in two hours to pick up.**

**Buffet Breakfast with Service $9.00**

**Your buffet table will be set in your meeting space early in the morning or the evening before if possible with a table linen, chafing dishes and china. We’ll deliver the hot food at your pre-arranged time and will have a catering attendant on hand to keep the room tidy. Your tables will be preset with place settings and water. Initial beverage service will be a beverage station then refills will be tableside. Table linens are not included in pricing.**

**Plated Breakfast with Service $11.00**

**Initial beverage service will be a beverage station then refills will be tableside. Your tables will be set early on the morning of your event or the night before if possible. Your meal will be plated and served and our staff will remain throughout your meal to attend to your guests. Table linens are not included in pricing.**

**Choose from the following menus:**

**Your choice of one egg dish**

**Scrambled eggs with sundried tomatoes, spinach and goat cheese**

**Scrambled eggs with cheddar cheese**

**Simply scrambled eggs**

**Quiche**

**Creamed eggs-sliced hard cooked eggs in cream gravy**

**Tofu scramble-diced tofu sautéed with sweet bell peppers, onions and mushrooms**

**Your choice of one meat option:**

**Crispy bacon**

**Sliced baked ham**

**Grilled pork sausage links**

**Grilled pork sausage patties**

**Corned beef hash**

**Vegetarian sausage patty**

**Sausage Gravy**

**We’ll plan for 3 pieces per person. If you know that your group will prefer extra servings, you may order them for an addition of $2 each.**

**Your choice of one starch option:**

**Oven roasted red potatoes**

**Hash browned potatoes**

**Fried sliced potatoes**

**Hash brown casserole**

**Your choice of one bread option:**

**Biscuits with butter**

**Cinnamon rolls**

**Bran muffins**

**Grilled Texas toast**

**You may choose to add specialty items to your menu for an additional $2.**

**Pancakes with butter and real maple syrup**

**Waffles with butter and real maple syrup**

**French toast with butter and real maple syrup**

**All breakfast options include a hot beverage break with S&D shade grown, fair trade French roast and house blend regular and decaf coffee and an assortment of tea bags with hot water, creamers, sweeteners, a table linen for the beverage station and set up service.**

**Nibbles**

**Hot Pretzel with Honey Mustard or Cheese Dip**

**By the Dozen $24.00**

**Cheddar, Swiss and Jack Cheese Cubes with Crackers**

**Serves 12 people $30.00**

**Serves 13-24 people $60.00**

**Serves 25-36 people $90.00**

**Serves 37-48 people $120.00**

**Artisan Cheese Platter with Assorted Crisps and Crackers**

**Serves 12 people $36.00**

**Serves 13-24 people $72.00**

**Serves 25-36 people $108.00**

**Serves 37-48 people $144.00**

**Sliced Deli Meat Platter with Mini Breads and Rolls, Mustard, Mayonnaise, Horseradish Sauce**

**Serves 12 people $48.00**

**Serves 13-24 people $96.00**

**Serves 25-36 people $144.00**

**Serves 37-48 people $192.00**

**Casual Lunch and Dinner**

**Boxed or Plattered Lunch $7.00**

**Our boxed lunches include your choice of sandwich, wrap or entrée salad and crackers, baked chips, whole fruit or vegetable sticks, a cookie, bottled water, and a mint all nicely boxed for meals on the go, trips to the airport or on platters for a small informal meeting.**

**Choose from the following for your salad, wrap or sandwich:**

**BLT, Roasted Turkey and Cheddar, Egg Salad, Chicken Salad, Ham and Swiss, Hummus and Feta, Italian Cold Cuts with Provolone, Tomato and Pepperoncini**

**Buffet Lunch without Service $8.00 Dinner $10.00**

**Your buffet table will be set in your meeting space early in the day with a table linen, chafing dishes and disposable tableware. We’ll drop off the hot food and cold canned soda and bottled water at your pre-arranged time and return in two hours to pick up.**

**Buffet Lunch with Service $11.00 Dinner $13.00**

**Your buffet table will be set in your meeting space early in the day with a table linen, chafing dishes and china. We’ll deliver the hot food at your pre-arranged time and will have a catering attendant on hand to keep the room tidy. Your tables will be preset with place settings, iced tea and water instead of canned soda and bottled water. Table linens are not included in pricing.**

**Plated Lunch with Service $13.00 Dinner $15.00**

**Initial beverage service will be a beverage station then refills will be tableside. Your tables will be set early on the morning of your event or the night before if possible. Your meal will be plated and served and our staff will remain throughout your meal to attend to your guests. Table linens are not included in pricing.**

**Italian Pasta Bar**

**Tossed Salad with Italian Dressing, Penne with Marinara, Linguini with Alfredo Sauce, Grilled Italian Sausages with Peppers and Onions, (dinner option is Tuscan Pork Roast) Garlic Bread Sticks, Lemon Bars (dinner option is Lemon Meringue Pie)**

**Southwest Fajita Bar**

**Grilled Boneless Lime Cilantro Chicken Thigh Strips, (dinner option is Baja Chicken Breast) Mexican Rice, Black Bean, Corn and Roasted Squash Medley, Warm Cheesy Tortilla Fans, Snickerdoodle Cookies (dinner option is Caramel Flan)**

**Soup and Salad-no dinner option**

**Chicken Caesar Salad and Turkey BLT Salad with Ranch Dressing, Creamy Potato or Lentil Soup, Hot Breadsticks, Pumpkin Cookies**

**Mediterranean Bar**

**Greek Chopped Salad, Herbed Grilled Chicken Thigh Strips, (dinner option is Chicken Kebabs) Rice Pilaf, Char-grilled Peppers and Onions, Hummus, Tsadziki (yogurt cucumber sauce), Warm Pita and Bread and Baklava (dinner option is Crisp Pear Strudel with Whipped Cream)**

**BBQ**

**Coleslaw, Barbecued Pulled Pork, (dinner option is Sliced BBQ Beef Brisket) Creamy Baked Macaroni and Cheese, Baked Beans, Corn Bread with Honey Butter, Fudge Brownies (dinner option is Sweet Potato Pie with Cinnamon Whipped Cream)**

**Home Style**

**Tossed Salad, Chicken Fried Steak, (dinner option is Pot Roast) Mashed Potatoes, Country or Beef Gravy, Green Beans with Bacon and Onions, Warm Rolls with Butter, Assorted Cookies, (dinner option is Salted Caramel Apple Crisp with Whipped Cream)**