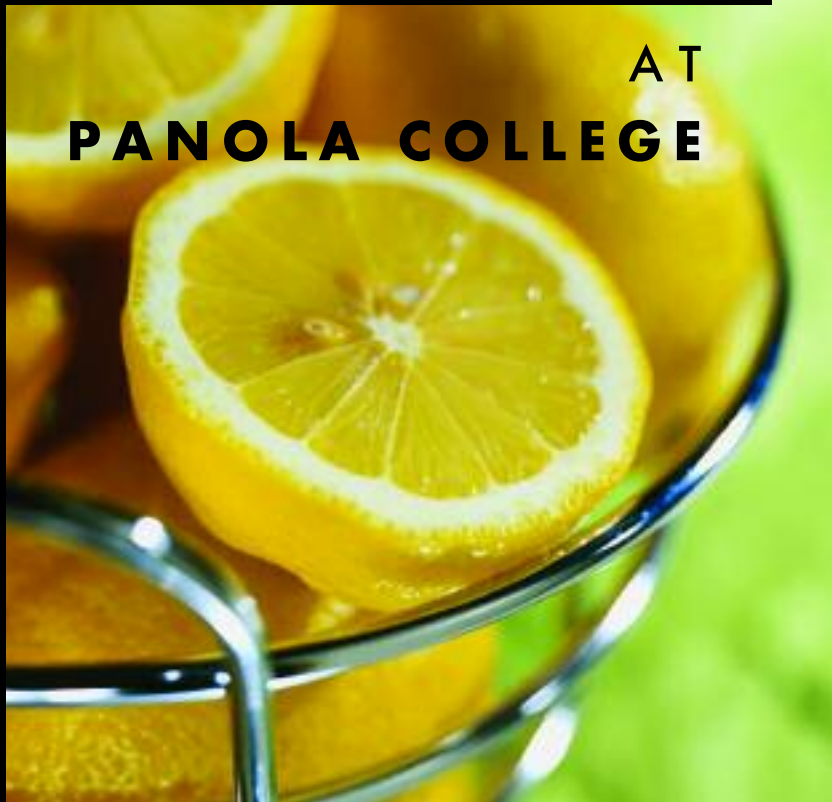




C A T E

R I N G



AT  
PANOLA COLLEGE



# Our Menu



WELCOME LETTER

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PLANNING YOUR EVENT

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

We are delighted to share our catering brochure. From morning breakfast baskets and freshly brewed coffee to casual feast, and elegant hors d'oeuvres, these pages are filled with fresh and contemporary menus. These represent only a starting point, however. Our commitment to you is to customize menus as needed for any occasion. Whatever your event - a breakfast meeting, a faculty luncheon, a retirement party, you will find that we offer fresh ingredients, creative preparations, elegant presentation, and thoughtful service. We would be pleased to help you design a menu for your next event. If we can offer you more information, or if you would like to make an appointment, please contact us at 903-693-2015 or email us at [cafe@panola.edu](mailto:cafe@panola.edu) or visit our website: [panoladining.com](http://panoladining.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, decaf and hot tea.

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### EARLY RISER

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

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### EYE OPENER

An assorted pastry basket of mini danish, donuts, or mini muffins, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

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### SUNRISE START

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

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### MORNING BREAKS A LA CARTE

Cereal with milk  
Seasonal fresh fruit salad  
Seasonal whole fresh fruit  
Seasonal fresh cut fruit

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

# BREAKFAST



# 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.

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### ENTRÉES, SOLD PER PERSON

- 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
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- Turkey sausage
- Lox and condiments
- French toast
- Waffles
- Pancakes
- Home fried potatoes
- Hash browns
- Grits

### BEVERAGES, 16 SERVINGS PER GALLON

- Bottled iced tea
- Assorted bottled soft drinks (20 oz or can)
- Assorted juice - by the gallon or bottle
- Assorted carafe juice
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Hot water for tea (includes decaffeinated)
- Hot chocolate

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### BAKERY A LA CARTE, SOLD PER DOZEN

- Assorted bagels with condiments
- Assorted donuts
- Mini croissants
- Mini pastry
- Mini sticky rolls
- Assorted scones
- Low carb bakery basket
- Tea breads/pound cake
- Biscuit
- Biscotti
- Assorted muffins

# B R E A K F A S T



## LUNCH TIME

### EXPRESS LUNCHES: 3 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 pre-set along with beverages and dessert to keep your program on time. They can be preset with condiments, potato chips, cookies or brownies and a bottled water.

#### ALBUQUERQUE CHICKEN

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

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#### BISTRO GRILL

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

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#### GRILLED VEGETABLE BAGUETTE

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

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#### 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.

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#### ITALIAN PANINI

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

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#### TURKEY CHEDDAR WRAP

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

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#### PICNIC LUNCH

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

EXPRESS LUNCHES



## LUNCHEON SALADS

### LUNCHEON SALADS: 3 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 or a brownie, a choice of a 20oz. bottled Soda or water.

#### CHEF SALAD

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

#### 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, avocado, 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

#### MICHIGAN SALAD

Fresh mixed greens, pecan crusted chicken breast, Michigan dried cherries, shredded provolone cheese, and toasted pecans served with raspberry vinaigrette.

#### FRUIT AND COTTAGE CHEESE

Red seedless grapes, wedge of apples and oranges, sliced cantaloupe served with cottage cheese.



## LUNCHEON SALADS

### LUNCHEON SALADS: 3 GUEST MINIMUM

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#### ANTIPASTO SALAD

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

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#### 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.

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#### VEGETARIAN HUMMUS PLATE

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

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#### 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: 15 GUEST MINIMUM

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 accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies and pitcher of lemonade, iced tea or water.

#### OPTIONS

- 20 oz bottled beverages
- Healthy Choice® meats sliced roast beef, ham, turkey, American, Swiss, and provolone
- 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 beverage.

### CAESAR BAR

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing served with rolls and butter, dessert bars and a beverage.

#### OPTIONS:

- Add grilled chicken, grilled steak, grilled shrimp or grilled salmon
- Action station with chef

### 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 pitchers of lemonade, iced tea and water.

# B U F F E T S



## MOVABLE FEASTS

### MOVABLE FEASTS: 15 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.

#### TEXAS STYLE BBQ

BBQ brisket, BBQ chicken breasts, with bacon, cheddar 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

- 20 oz bottled beverage
- Watermelon

#### 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, and cheesecake.

#### WINGS AND THINGS

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks, Select two: California vegetable pizza, cheese pizza, pepperoni pizza and Caesar salad with beverages.



## 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 fois 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

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

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### 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 soffrito 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

#### TOSSED 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



## M E N U   A C C O M P A N I M E N T S

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 served with butter sour cream and chives
- 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

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### SPECIALTY

Custom Desserts from mini desserts to very special cakes.



## FINISHING TOUCHES

### DESSERT BARS, PER PERSON

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

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- S'mores
- Chocolate fondue
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Square petit fours

### 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

### COOKIES, PER DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Macaroons
- Assorted biscotti

### DESSERTS

- Pies
- Cobblers
- Premium cakes
- Specialty cakes

### SNACKS, PER POUND

- Popcorn
- Potato chips and dip
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars
- Power bars
- Mini candy bars
- Soft pretzels



## GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

### ASSORTED DIPS, BY THE POUND

Served with crackers

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Crab dip
- Shrimp dip
- Seven layer dip with tortilla chips

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### TRAYS AND DISPLAYS, BY THE PERSON SMALL (25- 50), MEDIUM (50-75), LARGE (75-100)

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese
- Smoked salmon with condiments
- Mini rollers
- Tea sandwiches with assorted fillings: (Select 2,3 types)  
tuna salad, egg salad,  
chicken salad, seafood salad
- Fresh seasonal fruit

### CARVING STATION, BY THE POUND

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

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
- Honey drizzled chicken drumettes
- Fried chicken tenders
- Coconut shrimp
- Mini chicken wellington
- Sausage bites with champagne mustard and white wine
- Eggrolls
- Vegetable spring rolls
- Stuffed mushroom
- Scallops wrapped in bacon
- Potstickers
- Parmesan artichoke hearts
- Mini lamb chops
- Chicken & mushroom quesadilla tapas
- Crab rangoon
- Roasted red pepper and gouda quesadillas
- Potato latkes
- Honey ginger chicken satay
- Crab cakes
- Chicken chimichanga
- Vegetables in phyllo
- Mini quiche
- Thai beef roll

### COLD

- Vegetarian sushi roll
- Sushi
- Shrimp cocktail
- Crab claw cocktail
- Crenshaw or cantaloupe wrapped with prosciutto
- Skewered fruit with yogurt dressing
- Salmon pinwheel
- Tomato, mozzarella and basil crostini
- Belgium endive and herbed goat cheese
- Tuscan bruschetta



# B E V E R A G E S

PRICED BY THE GALLON / EACH

**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, bottled soda (20 ounce)
- Bottled waters
- Bottled juices
- Milk (pint)
- Sports drinks
- Bottled teas - sold per bottle

**PUNCHES, SOLD BY THE GALLON:**  
16 SERVINGS PER GALLON

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

B E V E R A G E S



# 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 of the event 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 903-693-2015 or email us at [cafe@panola.edu](mailto:cafe@panola.edu) as well as through our website at [panoladining.edu](http://panoladining.edu).



## **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 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 charges to you.

After we have finalized all the details of your special event, you will receive an Event Sheet 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 903-693-2081.





# 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 50% due as contracted on the event form. If you do not contact us with a final count at least 3 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 purchase order must be submitted prior to service. Checks and Cash are all valid payment methods. Non-College related groups are required to make a deposit of 75% one week prior, with the balance due at the conclusion of the event. Non-College groups are subject to a 15% service charge and 8.25% sales tax for all food and beverages. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.





# Planning Your Special Event

## **Linens**

As a standard, we provide table cloths and table skirting for all food and beverage tables. Linen for guests tables are included only with full service plated or buffet 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**

85 square for round tables - \$6.00

72 square for small tables or as overlays - \$3.75

114 rectangle for 6' and 8' banquets tables - \$6.00

Cloth skirt - \$13.00 per table

Napkins - \$20 per napkin



Other linen colors, depending on availability may be placed as special orders. Any additional cost for these colors will be charged accordingly. Specialty linens are also available for your food and guest tables for an additional cost, please set up an appointment to view the linens.





# Planning Your Special Event

## China Charges

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	\$0.75 pp
Full Bar Glass Service	\$1.00 pp
Reception China and Silverware Service	\$1.65 pp
Full Meal China and Silverware Service	\$3.00 pp

All of the above are charged per person.



## Attendants

Attendants are included for all served/buffet breakfast, lunch and dinner entree meals for the first two hours of service. If additional time is needed, a fee of \$18.00 per hour, per attendant, will apply. Servers for reception & coffee services are at an additional charge. Server fee of \$18.00 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 service)
- All china service events





# Planning Your Special Event

## **Late Charges**

If you contact the catering office less than 72 business hours in advance and we are able to book your events, a surcharge of \$20.00 or 5% 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 your 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.

## **Floral and Gift Charges**

We will be happy to order, receive and handle specific floral, gift baskets, and/or decorative requests that are determined in accordance with your specific needs.



## **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 5% per person.



## **Food Removal Policy**

Due to health regulations, it is the policy of Sodexo Catering Services 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.

