Whether entertaining guests on the Colby-Sawyer College Campus, or sharing a meal with your colleagues, knows Colby-Sawyer College and is the best qualified to welcome your guests and make them feel at home. Food and Service they are why we are here!

Our chefs and culinary team are professionally trained and keep up on local dining trends. We use high quality, fresh ingredients and purchase locally to provide the best flavors and attractive food displays for your event.

Care differentiates our service. Our service team knows your guests, and they take pride in delivering on the details!

Our goal is to make you a relaxed and confident host. It is our honor and pleasure to serve you!

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call your Catering Manager at 603-526-3088 or email us at dennis.keon@colby-sawyer.edu.

We look forward to serving you.
MORNING FARE

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. Freshly Brewed Fair Trade Aspretto Coffee, Aspretto Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water are included. These menus are available for groups of 15 or more.

THE CLASSIC CONTINENTAL  $3.65 per guest

Seasonal Cubed Fresh Fruit Tray
Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels
Butter, Cream Cheese, and Assorted Jellies
Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice

THE HEALTHY START  $4.05 per guest

Seasonal Sliced Fresh Fruit Tray
Low-Fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola
Well Balanced Breakfast Cookies
Whole Wheat Bagels, Low-Fat Cream Cheese and Assorted Jellies
Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice

SUNRISE BREAKFAST BUFFET  $6.25 per guest

Seasonal Sliced Fresh Fruit Tray
Baker's Choice of Two: Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Mini Scones
Butter and Assorted Jellies
Hashbrowns or Home Fries
Choose Two: Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage or Country Ham
Choose One: Fluffy Scrambled Eggs, Egg White Frittata, Garden Vegetable Quiche or Broccoli Cheddar Quiche
Choose One: Pancakes or Traditional French Toast with Warm Maple Syrup and Melted Butter
Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice

OMELETT STATION  $5.25 per guest

Upon request, the following items can be added to any of the Morning Fare breakfast menus. These menus are available for groups of 15 or more.

Fluffy Eggs and Egg Whites, Smoked Ham, Bacon, Pork Sausage Links, Turkey Sausage, Turkey Bacon, Shredded Cheddar, Feta Cheese, Diced Tomatoes, Sweet Peppers and Scallions. All will be prepared by one of our talented culinarians.
À LÀ C A R T E S E L E C T I O N S

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. Waited Service is available, upon request.

FROM THE SUNRISE BAKERY

ASSORTED FRESHLY BAKED MUFFINS:
Cranberry Orange, Lemon Poppy Seed, Blueberry, Cappuccino Chocolate or Apple Cinnamon

$1.10 per guest

ASSORTED BREAKFAST BREADS
and COFFEE CAKES
Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream Coffee Cake, Apple Streusel Coffee Cake or Chocolate Espresso Coffee Cake

$1.00 per guest

ASSORTED DANISH
ASSORTED BAGELS with CREAM CHEESE and JELLIES

$1.25 per guest

$0.95 per guest

COUNTRY BISCUITS with BUTTER and JELLIES

$1.00 per guest

ASSORTED DOUGHNUTS

$1.00 per guest

ASSORTED MINI SCONES

$0.85 per guest

CINNAMON ROLLS

$1.25 per guest

FROM THE SUNRISE BAKERY

ASSORTED DANISH
ASSORTED BAGELS with CREAM CHEESE and JELLIES

$1.25 per guest

$0.95 per guest

COUNTRY BISCUITS with BUTTER and JELLIES

$0.85 per guest

ASSORTED DOUGHNUTS

$1.00 per guest

ASSORTED MINI SCONES

$0.85 per guest

CINNAMON ROLLS

$1.25 per guest

M O R N I N G S T A R T E R S

INDIVIDUAL ASSORTED YOGURTS

$1.25 per item

INDIVIDUAL FRUIT YOGURT PARFAITS
with LOW-FAT GRANOLA

$1.75 per item

SEASONAL SLICED FRESH FRUIT TRAY

$27.75 per tray

MEDIUM 25-50

$55.50 per tray

LARGE 50-100

$148.00 per tray

BRE﻿KFEAST SANDWICH

Choice of One:
Toasted English Muffins, Biscuits, Bagels or Croissants

$1.75 per item

Choice of One:
Egg, Egg and Cheese or Egg Whites

Choice of One:
Pork or Turkey Sausage Patty, Country Ham or Bacon

ADD ON MORNING STARTERS

The following items can be added on to any of the Morning Fare breakfast menus to create a custom menu for any occasion. These menus are available for groups of 10 or more.

HOME FRIES with Caramelized Onions

$0.85 per guest

CORNED BEEF HASH

$1.30 per guest

CHORIZO SAUSAGE

$1.40 per guest

MUSHROOM CHEESE STRATA

$1.15 per guest

HAM and POTATO FRITTATA

$1.20 per guest

CHEESE or FRUIT BLINTZ served with SOUR CREAM

$1.25 per guest

SMOKED SALMON PLATTER with RED ONIONS, CAPERS, CREAM CHEESE,
and MINI BAGELS

$1.85 per guest
BEVERAGE SERVICE
**BEVERAGE SERVICE**

Eco-friendly serviceware is included; china is also available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Appropriate accoutrements provided.

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**MORNING COFFEE AND TEA SERVICE**

Our Morning Coffee Service includes Freshly Brewed Fair Trade Asprettto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water.

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**HOT BEVERAGES**

16 servings per gallon

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Fair Trade Asprettto Coffee and Decaffeinated Coffee</td>
<td>$1.75</td>
</tr>
<tr>
<td>Freshly Brewed Fair Trade Flavoured Asprettto Coffee and Decaffeinated Coffee</td>
<td>$1.75</td>
</tr>
<tr>
<td>Numi Herbal and Non Herbal Teas to include Decaffeinated Numi Tea with Hot Water</td>
<td>$1.75</td>
</tr>
</tbody>
</table>

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**COLD BEVERAGES**

16 servings per gallon

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange Juice</td>
<td>$0.95</td>
</tr>
<tr>
<td>Cranberry Juice</td>
<td>$0.95</td>
</tr>
<tr>
<td>Apple Juice</td>
<td>$0.95</td>
</tr>
<tr>
<td>Freshly Brewed Iced Tea</td>
<td>$1.25</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$1.25</td>
</tr>
<tr>
<td>Sparkling White Grape Punch</td>
<td>$1.15</td>
</tr>
<tr>
<td>Iced Water Service with Fresh Quartered Oranges, Lemons and Limes</td>
<td>$1.05</td>
</tr>
</tbody>
</table>

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**CANNED AND BOTTLED BEVERAGES**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Fruit Juice: Apple, Orange, and Cranberry</td>
<td>$0.85</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$0.75</td>
</tr>
<tr>
<td>Assorted Canned Coca-Cola Soft Drinks, Regular and Diet</td>
<td>$0.85</td>
</tr>
</tbody>
</table>
CLASSIC CONTINENTAL BREAKFAST

Seasonal Sliced Fresh Fruit Tray

**Baker’s Choice of Two:** Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls
or Assorted Bagels with Cream Cheese, Butter and Assorted Jellies

Chilled Bottled Orange Juice and Apple or Cranberry Juice

Freshly Brewed Fair Trade Aspretto Coffee, Decaffeinated Coffee, and Numi Herbal and Non Herbal Teas to Include Decaffeinated Numi Tea with Hot Water

Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

MID-MORNING BREAK

Refresh Coffee Service

Seasonal Sliced Fresh Fruit Tray

Assorted Granola Bars

Assorted Canned Coca-Cola Soft Drinks, Regular and Diet

Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

LUNCH BUFFET

Our menu offerings change daily and include a Salad, Entrée, Dessert and Beverage. Please contact our Catering Office for more details on our Chef’s featured recommendations.

AFTERNOON SNACK

**Choose Two:** Assorted Individual Bags of Chips, Assorted Mini Candy Bars, Gourmet Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes

Iced Water Station, Freshly Brewed Iced Tea and Lemonade

Assorted Canned Coca-Cola Soft Drinks, Regular and Diet
GRAB-AND-GO
BOXED SALADS
# Grab-and-Go Boxed Salads

### Signature Salads

All Salads are served with a Crusty Roll and Butter, Large Cookie or Brownie, and a Canned Coca Cola Soft Drink (Regular or Diet) or Bottled Water. High quality plastic serviceware is included; china is also available, as is plated service, upon request. Services include delivery, linen-draped service tables, set up and clean up. 15 Guest Minimum per Menu Selection.

<table>
<thead>
<tr>
<th>Salad Name</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad</td>
<td>$5.95</td>
</tr>
<tr>
<td>Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td>Add Grilled Breast of Chicken</td>
<td>$7.25</td>
</tr>
<tr>
<td>Add Grilled Marinated Steak</td>
<td>$7.50</td>
</tr>
<tr>
<td>Cobb Salad</td>
<td>$6.25</td>
</tr>
<tr>
<td>Strips of Turkey Breast, Diced Tomatoes, Chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Blue Cheese Dressing</td>
<td></td>
</tr>
<tr>
<td>Greek Salad</td>
<td>$6.15</td>
</tr>
<tr>
<td>Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone</td>
<td></td>
</tr>
<tr>
<td>Trio-Salad Combo</td>
<td>$7.15</td>
</tr>
<tr>
<td>Tossed Greens topped with Choice of three of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad</td>
<td></td>
</tr>
<tr>
<td>Chinese Chicken Salad</td>
<td>$5.95</td>
</tr>
<tr>
<td>Mixed Greens with Red Leaf Lettuce tossed with Oriental Sesame Dressing and Grilled Chicken Breast served with Sesame Wonton Chips</td>
<td></td>
</tr>
<tr>
<td>Antipasto Salad</td>
<td>$7.15</td>
</tr>
<tr>
<td>A Salad Lover's Dream: Grilled Balsamic Eggplant, Zucchini and Red Peppers &amp; Mushrooms with Pesto Pasta &amp; Lemony Asparagus</td>
<td></td>
</tr>
</tbody>
</table>
GRAB-AND-GO
BOXED SANDWICHES
**GRAB-AND-GO BOXED SANDWICHES**

All Box Lunches include choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, Large Cookie or Brownie, and a Canned Coca Cola Soft Drink (Regular or Diet) or Bottled Water. Eco-friendly serviceware is included; china is also available, as is plated service, upon request. Services include delivery, linen-draped service tables, set up and clean up. 15 Guest Minimum per Menu Selection.

<table>
<thead>
<tr>
<th>Signature Sandwiches</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPICY ITALIAN BAGUETTE</td>
<td>$6.75 per guest</td>
</tr>
<tr>
<td>Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread</td>
<td></td>
</tr>
<tr>
<td>TURKEY and SHARP CHEDDAR</td>
<td>$6.85 per guest</td>
</tr>
<tr>
<td>Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, Sliced Tomato on a Kaiser Roll</td>
<td></td>
</tr>
<tr>
<td>ROAST BEEF and CHEDDAR</td>
<td>$7.10 per guest</td>
</tr>
<tr>
<td>Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread</td>
<td></td>
</tr>
<tr>
<td>GRILLED TUSCAN CHICKEN BREAST</td>
<td>$6.95 per guest</td>
</tr>
<tr>
<td>Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread</td>
<td></td>
</tr>
<tr>
<td>SOUTHWESTERN BBQ</td>
<td>$7.30 per guest</td>
</tr>
<tr>
<td>Sliced BBQ Pork Roast piled high on a Ciabatta Roll with Pepper Jack Cheese, Caramelized Onions and Molasses BBQ Sauce</td>
<td></td>
</tr>
<tr>
<td>BUFFALO CHICKEN WRAP</td>
<td>$7.25 per guest</td>
</tr>
<tr>
<td>Grilled Chicken with Buffalo Sauce, Blue Cheese Crumbles, Diced Tomatoes, Celery and Low-Fat Ranch Dressing served in a Flour Tortilla</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vegetarian Sandwiches</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROASTED VEGGIE CLUB</td>
<td>$6.95 per guest</td>
</tr>
<tr>
<td>Roasted Eggplant, Zucchini and Red Pepper with Fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll</td>
<td></td>
</tr>
<tr>
<td>HUMMUS, AVOCADO and ROASTED VEGETABLE WRAP</td>
<td>$6.75 per guest</td>
</tr>
<tr>
<td>Creamy Hummus, Ripe Avocado, and Roasted Eggplant, Zucchini, Red Peppers, Red Onions marinated in Lite Balsamic Vinaigrette rolled in a soft Flour Tortilla</td>
<td></td>
</tr>
</tbody>
</table>
SERVED LUNCHEONS AND DINNERS
SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners include a choice of Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls and Butter and choice of Dessert, Freshly Brewed Fair Trade Aspretto Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Numi Teas with Hot Water and Freshly Brewed Iced Tea. China service is also available. Services include delivery, linen on guest tables, set up and clean up.

POULTRY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SESAME CHICKEN BREAST</td>
<td>$19.50 per guest</td>
</tr>
<tr>
<td>Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions</td>
<td></td>
</tr>
<tr>
<td>TRADITIONAL CHICKEN PICCATA</td>
<td>$19.95 per guest</td>
</tr>
<tr>
<td>Seared Breast of Chicken in a Lemon Caper White Wine Sauce</td>
<td></td>
</tr>
<tr>
<td>ROASTED CHICKEN FLORENTINE</td>
<td>$19.95 per guest</td>
</tr>
<tr>
<td>Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella</td>
<td></td>
</tr>
<tr>
<td>APRICOT and GOAT CHEESE CHICKEN BREAST</td>
<td>$20.25 per guest</td>
</tr>
<tr>
<td>Lightly breaded Breast of Chicken rolled with dried Apricots and Goat Cheese served with a Brown Sauce</td>
<td></td>
</tr>
<tr>
<td>ZIA’S NUTTY CHICKEN</td>
<td>$21.25 per guest</td>
</tr>
<tr>
<td>Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote</td>
<td></td>
</tr>
</tbody>
</table>

BEEF AND PORK

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BRAISED SHORT RIBS</td>
<td>$18.35 per guest</td>
</tr>
<tr>
<td>Beef Short Ribs braised in a Tarragon and Red Wine Reduction</td>
<td></td>
</tr>
<tr>
<td>BEEF TENDERLOIN STUFFED with SPINACH</td>
<td>$23.65 per guest</td>
</tr>
<tr>
<td>Roasted Beef Tenderloin stuffed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce.</td>
<td></td>
</tr>
<tr>
<td>GORGONZOLA ENCRUSTED FILET with CABERNET DRIZZLE</td>
<td>$25.00 per guest</td>
</tr>
<tr>
<td>Tender Filet Mignon with a Savory Roasted Gorgonzola Crust with a Cabernet Glaze.</td>
<td></td>
</tr>
<tr>
<td>PAN-SEARED PORK TENDERLOIN with APPLES &amp; ONIONS</td>
<td>$20.25 per guest</td>
</tr>
<tr>
<td>Pan-Seared Pork Tenderloin with Granny Smith Apples, Diced Red Onions and Orange Marmalade</td>
<td></td>
</tr>
<tr>
<td>ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE</td>
<td>$20.95 per guest</td>
</tr>
<tr>
<td>Slow-Roasted Pork Tenderloin served with a Sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce</td>
<td></td>
</tr>
</tbody>
</table>
SERVED LUNCHEONS AND DINNERS
## Served Luncheons and Dinners (continued)

### Lamb

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Roasted Lamb Chops</strong></td>
<td>$13.85</td>
</tr>
<tr>
<td>French cut Lamb Chops seasoned and roasted to perfection</td>
<td></td>
</tr>
</tbody>
</table>

### Combination Plate

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beef and Salmon Filets</strong></td>
<td>$28.50</td>
</tr>
<tr>
<td>Tenderloin Medallion &amp; Salmon Filet on Caramelized Onion Mashed Potatoes and Demi-Glace Sauce</td>
<td></td>
</tr>
</tbody>
</table>

### Seafood

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Seafood and Spinach Lasagna with Roasted Red Pepper Coulis</strong></td>
<td>$22.85</td>
</tr>
<tr>
<td>Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Salmon with Leeks and Caper Sauce</strong></td>
<td>$23.85</td>
</tr>
<tr>
<td>Grilled Salmon Filet topped with Fried Leeks and Caper Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Broiled Salmon with Two Salsas</strong></td>
<td>$23.50</td>
</tr>
<tr>
<td>Broiled Salmon with Lemony Zucchini with Mint and Pine Nuts, and Fresh Red and Yellow Cherry Tomato Salsa</td>
<td></td>
</tr>
<tr>
<td><strong>Parmesan-Crusted Tilapia with Chive Butter Sauce</strong></td>
<td>$22.85</td>
</tr>
<tr>
<td>Sautéed Tilapia with Crusted Parmesan and Chive Butter Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Garlic Shrimp Skewers</strong></td>
<td>$23.70</td>
</tr>
<tr>
<td>Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest</td>
<td></td>
</tr>
</tbody>
</table>

### Vegetarian

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chevre, Orzo and Basil Stuffed Portobello</strong></td>
<td>$18.30</td>
</tr>
<tr>
<td>Portobello Mushroom Cap stuffed with Chevre Cheese, Tri-colored Orzo and Fresh Basil</td>
<td></td>
</tr>
<tr>
<td><strong>Spaghetti Squash</strong></td>
<td>$19.95</td>
</tr>
<tr>
<td>Spaghetti Squash with Sofrito and Vegan Pinto Beans</td>
<td></td>
</tr>
<tr>
<td><strong>Portobello Mushroom Napoleon</strong></td>
<td>$18.30</td>
</tr>
<tr>
<td>Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on Roasted Tomato Coulis</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Gouda Farfalle</strong></td>
<td>$19.25</td>
</tr>
<tr>
<td>Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach</td>
<td></td>
</tr>
</tbody>
</table>
ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS
Market House Salad with Homemade Croutons and Balsamic Vinaigrette
Iceberg Wedge with Maytag Blue Cheese
Caesar Salad with Homemade Croutons
Fresh Mozzarella and Tomato Stack with Fresh Basil
Pear and Fresh Spinach Salad with Cranberry Dressing
Roasted Beets with Soft Goat Cheese and Balsamic Glaze
Greek Salad with Feta Cheese and Balsamic Vinaigrette

ACCOMPANIMENTS
Choice of One:
- Glazed Carrots
- Fresh Green Beans and Carrot Medley
- Fresh Green Beans
- Grilled Balsamic Zucchini
- Sautéed Broccoli Rabe or Zucchini
- Broccoli with Sautéed Carrots
- Herb Crusted Broiled Tomato
- Roasted Root Vegetables
- Sautéed Mushrooms
- Fresh Spinach and Garlic Sauté
- Julienne of Carrots and Fennel with Pearl Onions
- Roasted Fresh Seasonal Asparagus
- Roasted Butternut Squash
- Roasted Caramelized Brussels Sprouts with Fennel
- Braised Red Cabbage
- Chef’s Choice of Seasonal Vegetables

Choice of One:
- Caramelized Onion Mashed Potatoes
- Mashed Sweet Potatoes
- Oven-Herbed Roasted Potatoes
- Oven-Roasted Sweet Potatoes
- O’Brien Potatoes
- Roasted Fingerling Potatoes
- Israeli Cous Cous
- Basil Orzo
- Ginger Jasmine Rice
- Lemon Rice
- Fontina Risotto Cake
- Black Beans and Rice
- Vegetable Risotto
- Chef’s Choice of Side Pairing
- Three Cheese Gratin Potatoes

DESSERT
Old Fashioned Chocolate Layer Cake
Traditional Cheesecake with Fresh Seasonal Berries
Chocolate Molten Cake
Lemon Coconut Snowball Cupcakes
Cora’s Red Velvet Cake

Additional Options:
- Apple Caramel Bread Pudding $1.25 per guest
- Tropical Fruit Napolean $1.75 per guest
- Designer Key Lime Pie $2.25 per guest
- Chocolate Almond Ganache Cake
- White Chocolate Raspberry Crème Brûlée $3.25 per guest
# SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Services include delivery, linen on service tables and guest tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. These menus are available for groups of 15 or more.

## THE CHARGER DELI BUFFET $11.95 per guest

**Choice of Two Salads:** Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing  
Assorted Breads and Rolls  
Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami  
Sliced Swiss, Provolone and American Cheeses  
Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard  
Assorted Individual Bags of Chips  
Assorted Cookies, Bars or Brownies  
Freshly Brewed Iced Tea  
*Add Soup du jour with Crackers

## OLD FASHIONED BBQ $18.75 per guest

Soup du jour with Crackers  
Seasonal Fresh Fruit Salad  
Roasted Vegetable Bow Tie Pasta Salad  
Country Potato Salad  
Cornbread, Rolls and Butter  
Ranch-Style Baked Beans  
Barbecued Chicken  
Barbecued Beef Brisket  
Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Bars  
Freshly Brewed Iced Tea or Lemonade  
* Add a chef for BBQs held outside, weather permitting

## THE TRIO BUFFET $12.05 per guest

Soup du jour with Crackers  
**Choice of Two Side Salads:** Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and Balsamic Vinaigrette or Seasonal Fresh Fruit Salad  
Assorted Individual Bags of Chips  
Assorted Sandwich Platter to include Choice of Three Sandwiches:  
**Spicy Italian Baguette** - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread  
**Greek Vegetable Wrap** - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing  
**Smoked Turkey Breast and Brie** - Fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant  
**Roast Beef and Cheddar** - Horseradish Cream Spread on a Ciabatta Roll  
**Grilled Tuscan Chicken Breast** - Provolone Cheese and Pesto Mayonnaise on Foccacia Bread  
Assorted Bars  
Freshly Brewed Iced Tea or Lemonade

## LITTLE ITALY $20.25 per guest

Antipasto Platter  
Caesar Salad with Homemade Croutons  
Assorted Rolls and Butter  
Sautéed Fresh Zucchini  
Pasta Bar with Cheese Tortellini and Penne Pasta  
Marinara Sauce and Pesto Cream Sauce  
Home-Style Meatballs in Marinara Sauce or Traditional Chicken Cacciatore  
Parmesan Cheese  
Tiramisu or Mini Cannolis  
Freshly Brewed Iced Tea or Lemonade

## ASIAN FUSION $22.50 per guest

Asian Salad  
Garlic Lemon Ginger Broccoli  
Sticky Rice  
Vegetable Lo Mein  
Cilantro Breast of Chicken  
Teriyaki Glazed Salmon Filet  
Almond Gourmet Bars or Tropical Rice Pudding and Fortune Cookies  
Freshly Brewed Iced Tea or Lemonade
BUILD YOUR OWN BUFFET
BUILD YOUR OWN BUFFET

Selections from these menus are presented buffet style. Services include delivery, linen on service tables and guest tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. Build Your Own Buffet by selecting - One Salad, One Entrée, Two Accompaniments, Two Desserts and Two Beverages. These menus are available for groups of 20 or more. Add an additional Entrée for $9.85 per guest.

**SALADS**

*Choose One from the Following:*

- Market House Salad with a choice of two dressings: Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing
- Greek Salad
- Caesar Salad
- Includes Assorted Dinner Rolls with Butter

**ENTRÉES**

**POULTRY**

- Chicken Marsala $15.85 per guest
- Lemon Parmesan Chicken with White Wine Chive Sauce $15.75 per guest
- Rotisserie Chicken $13.85 per guest

**BEEF**

- Braised Beef Sicilian $16.75 per guest
- Caramelized Onion Meatloaf $14.50 per guest
- Beef Stroganoff $16.85 per guest

**PORK**

- Mustard Herb Pork Loin $16.25 per guest
- Asian Marinated Pork Loin with Honey and Soy Glaze $16.50 per guest

**SEAFOOD**

- Cornmeal Tilapia with Cilantro Cream Sauce $15.30 per guest
- Charleston Crab Cake with a Remoulade Sauce $16.50 per guest
- Garlic Shrimp Skewers $16.35 per guest

**VEGETARIAN**

- Baked Pasta with Seasonal Vegetables $13.50 per guest
- Stuffed Peppers with Herbed Tomato Sauce $13.75 per guest
- Vegetarian Pad Thai *contains peanuts* $13.95 per guest

**ACCOMPANIMENTS**

*Choose One from the Following:*

- Oven-Roasted Herbed Potatoes
- Garlic-Mashed New Potatoes
- Rice Pilaf
- Olive Oil and Garlic Spaghetti

*Choose One from the Following:*

- Fresh Roasted Vegetable Medley
- Lemon Garlic Broccoli
- Sautéed Zucchini
- Glazed Carrots
- Fresh Green Beans
- Variety of Seasonal Vegetables

**DESSERTS**

*Choose Two from the Following:*

- Chocolate Layer Cake
- Chocolate Mousse
- Cora’s Red Velvet Cake
- Tropical Rice Pudding
- Assorted Pies: Dutch Apple, Blueberry, Designer Key Lime, Pecan Pie
- Assorted Cookies and Bars

**BEVERAGES**

Freshly Brewed Fair Trade Asprettto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water

*Choose Two from the Following:*

- Iced Water Station, Lemonade or Freshly Brewed Iced Tea
HOT HORS D’ŒUVRES
**HOT HORS D’OEUVRES**

*From Platters to Passed*

Eco-friendly serviceware is included; china is also available, upon request. Waited Service is available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 50 pieces.

### CHICKEN

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN QUESADILLAS with BAYOU RÉMOULADE SAUCE</td>
<td>$37.51 per 50 pieces</td>
</tr>
<tr>
<td>MINI CHICKEN WELLINGTON</td>
<td>$45.01 per 50 pieces</td>
</tr>
<tr>
<td>CHIPOTLE MAPLE BACON wrapped CHICKEN</td>
<td>$60.01 per 50 pieces</td>
</tr>
<tr>
<td>COCONUT CHICKEN with ORANGE DIPPING SAUCE</td>
<td>$45.01 per 50 pieces</td>
</tr>
<tr>
<td>GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE</td>
<td>$52.51 per 50 pieces</td>
</tr>
<tr>
<td>CHICKEN DIABLO EMPANADAS with CHIPOTLE RANCH DIPPING SAUCE</td>
<td>$60.01 per 50 pieces</td>
</tr>
</tbody>
</table>

### PORK

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PORK POT STICKERS with GARLIC SOY SAUCE</td>
<td>$60.01 per 50 pieces</td>
</tr>
<tr>
<td>MINI HAM BISCUITS with MUSTARD SAUCE</td>
<td>$45.01 per 50 pieces</td>
</tr>
<tr>
<td>SAUSAGE BITES with WHITE WINE and DIJON MUSTARD</td>
<td>$45.01 per 50 pieces</td>
</tr>
<tr>
<td>MAPLE-GLAZED APPLE RUMAKI</td>
<td>$52.51 per 50 pieces</td>
</tr>
<tr>
<td>HAM and CHEESE PINWHEELS</td>
<td>$45.01 per 50 pieces</td>
</tr>
<tr>
<td>SAUSAGE-STUFFED MUSHROOMS</td>
<td>$52.51 per 50 pieces</td>
</tr>
</tbody>
</table>

continued on next page >
## HOT HORS D’OEUVRES (continued)

### SEAFOOD

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BACON-WRAPPED SCALLOPS</td>
<td>$67.51 per 50 pieces</td>
</tr>
<tr>
<td>MINI CRAB CAKES with CAJUN RÉMOULADE SAUCE</td>
<td>$60.01 per 50 pieces</td>
</tr>
<tr>
<td>CRAB and RISOTTO BALLS</td>
<td>$60.01 per 50 pieces</td>
</tr>
</tbody>
</table>

### BEEF

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME</td>
<td>$60.01 per 50 pieces</td>
</tr>
<tr>
<td>MINI COCKTAIL MEATBALLS:</td>
<td>$52.51 per 50 pieces</td>
</tr>
<tr>
<td>Choice of Swedish, Barbecue or Sweet &amp; Sour</td>
<td></td>
</tr>
<tr>
<td>BEEF SATAY with SWEET &amp; SPICY SAUCE</td>
<td>$60.01 per 50 pieces</td>
</tr>
<tr>
<td>MINI REUBEN SANDWICHES</td>
<td>$60.01 per 50 pieces</td>
</tr>
<tr>
<td>PETITE BEEF WELLINGTON</td>
<td>$67.51 per 50 pieces</td>
</tr>
</tbody>
</table>

### VEGETARIAN

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPANAKOPITA</td>
<td>$52.51 per 50 pieces</td>
</tr>
<tr>
<td>MINI GREEK PIZZAS</td>
<td>$45.01 per 50 pieces</td>
</tr>
<tr>
<td>JALAPEÑO-STUFFED SOFT PRETZEL BITES</td>
<td>$45.01 per 50 pieces</td>
</tr>
<tr>
<td>MINI VEGETABLE SAMOSAS</td>
<td>$52.51 per 50 pieces</td>
</tr>
<tr>
<td>FRIED or BAKED MINI EGG ROLLS with SPICY DIPPING SAUCE</td>
<td>$52.51 per 50 pieces</td>
</tr>
</tbody>
</table>
COLD HORS D’OEUVRES
COLD HORS D’OEUVRES

Eco-friendly serviceware is included; china is also available, upon request. Waited or butlered service is available upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 50 pieces.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per 50 pieces</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED FINGER SANDWICHES</td>
<td>$67.50</td>
</tr>
<tr>
<td>Choose up to two from the following: Ham Salad, Chicken Salad, Tuna Salad and Egg Salad on White or Wheat Rolls</td>
<td></td>
</tr>
<tr>
<td>SHRIMP COCKTAIL with CAJUN RÉMOULADE and COCKTAIL SAUCE</td>
<td>$67.50</td>
</tr>
<tr>
<td>PROSCIUTTO-WRAPED MELON with DIJON DIPPING SAUCE</td>
<td>$52.50</td>
</tr>
<tr>
<td>ROASTED GARLIC HUMMUS and SMOKED SALMON BRUSCHETTA</td>
<td>$45.00</td>
</tr>
<tr>
<td>COOL SALMON CANAPÉS</td>
<td>$60.00</td>
</tr>
<tr>
<td>MINI CURRIED CHICKEN TART</td>
<td>$52.50</td>
</tr>
<tr>
<td>CORN BLINI with SMOKED SALMON and CHIVE BUTTER</td>
<td>$62.75</td>
</tr>
<tr>
<td>CUCUMBER ROUNDS with FETA and TOMATOES</td>
<td>$48.60</td>
</tr>
<tr>
<td>CROSTINI with SPICY MANGO SHRIMP SALSA</td>
<td>$60.00</td>
</tr>
<tr>
<td>SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA</td>
<td>$52.50</td>
</tr>
<tr>
<td>WHITE BEAN CROSTINI</td>
<td>$52.50</td>
</tr>
</tbody>
</table>
GOURMET DIPS AND MORE
GOURMET DIPS AND MORE

Eco-friendly serviceware is included; china is also available, upon request. Services include delivery, linen-draped service tables, set up and clean up.

HOT DIPS
Sold per guest

Warm Parmesan Artichoke Dip with Bagel or Pita Chips $0.95 per guest
Spinach and Crab Dip with Baguette Rounds $1.25 per guest

COLD DIPS
Sold per guest

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips $0.85 per guest
Creamy Mediterranean Dip with Bagel Rounds $0.95 per guest

COLD DISPLAYS
Small (15-25), Medium (25-50) and Large (50-100)

Farm Fresh Crudités with Ranch Dip $18.75 Small/$62.50 Medium/$100.00 Large
Seasonal Sliced Fresh Fruit Tray $27.75 Small/$92.50 Medium/$148.00 Large
Domestic Cheeses with Crackers $41.25 Small/$137.50 Medium/$220.00 Large
Artisan Cheese with Crackers $45.75 Small/$152.50 Medium/$244.00 Large
Antipasto Platter with Crackers or Baguette Rounds $44.25 Small/$147.50 Medium/$236.00 Large
California Rolls with Soy Sauce and Wasabi $48.75 Small/$162.50 Medium/$260.00 Large

SAVORY CHEESECAKES
Please order by the Cheesecake and Torte. Both served with Crackers and Baguette Rounds.

Roasted Vegetable Cheesecake - serves 15 - 20 guests $38.70 each
Savory Pesto and Sun Dried Tomato Torte - serves 50 - 75 guests $68.50 each
SPECIALTY AND CARVING STATIONS
SPECIALTY AND CARVING STATIONS

Eco-friendly serviceware is included; china is also available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum Slider Station, Mashed Potato Bar 15 or more guests.

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SLIDER STATION

**Choice of Two:** Cheeseburger, Hamburger, Pork BBQ, Crab Cake or Buffalo Chicken

Served with Pickles, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy Mustard, Honey Mustard and Homemade Potato Chips with Ranch Dip

$2.25 per guest

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MASHED POTATO BAR

Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream

**Choice of Five:** Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown Gravy, Caramelized Onions, Fried Onion Crisps, Grated Parmesan Cheese, Crumbled Gorgonzola Cheese, Toasted Pecans or Horseradish Sauce

$3.65 per guest

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CARVING STATIONS

Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef. Served with wonderful Sauces and Condiments, as well as assorted Mini Rolls or Baguettes. Please order your Carving Station selections by the guest.

- **Roast Breast of Turkey with Cranberry and Orange Compote and Creamy Dijon Mustard**
  - $8.25 per guest
- **Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce**
  - $10.50 per guest
- **Mustard Apricot Glazed Ham with Honey Mustard Sauce**
  - $8.50 per guest
- **Roast Pork Loin with Chipotle Mayonnaise**
  - $8.50 per guest
### Sweet and Salty

*Eco-friendly serviceware is included; china is also available, upon request. Services include delivery, linen-draped service tables, set up and clean up.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ASSORTED HOME-STYLE COOKIES</strong></td>
<td>Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut or Double Chocolate with White Chips</td>
<td>$0.95</td>
</tr>
<tr>
<td><strong>BROWNIES</strong></td>
<td>Cream Cheese, Plain, Blondie, Fudge or M&amp;M’s</td>
<td>$1.10</td>
</tr>
<tr>
<td><strong>GOURMET DESSERT BARS</strong></td>
<td>Linzi Bar, Luscious Lemon Bar, Ooey Gooey Pumpkin Square, Cran Scotch Bar, Raspberry Almond Bar, Gooey Chocolate Peanut Butter Bar or Chocolate Chess Bar</td>
<td>$1.25</td>
</tr>
<tr>
<td><strong>ASSORTED MINI PETIT FOURS and PASTRIES</strong></td>
<td></td>
<td>$1.35</td>
</tr>
<tr>
<td><strong>ASSORTED MINI CANDY</strong></td>
<td></td>
<td>$1.25</td>
</tr>
<tr>
<td><strong>MULTI-GRAIN BARS and GRANOLA BARS</strong></td>
<td></td>
<td>$0.75</td>
</tr>
<tr>
<td><strong>INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS</strong></td>
<td></td>
<td>$0.65</td>
</tr>
<tr>
<td><strong>MIXED NUTS with PEANUTS</strong></td>
<td></td>
<td>$1.75</td>
</tr>
<tr>
<td><strong>TRAIL MIX</strong></td>
<td></td>
<td>$1.10</td>
</tr>
<tr>
<td><strong>DECORATED SHEET CAKES</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Full $57.60 each</td>
<td>Half $30.00 each</td>
<td>Quartered $18.00 each</td>
</tr>
<tr>
<td><strong>DESSERT STATION</strong></td>
<td></td>
<td>$4.25</td>
</tr>
<tr>
<td><strong>Choice of Three:</strong></td>
<td>Assorted Cupcakes, Mini Red Velvet Whoopie Pies, Assorted Mini Cookies, Gourmet Bars or Seasonal Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td><strong>ICE CREAM SUNDAE BAR</strong></td>
<td></td>
<td>$2.35</td>
</tr>
<tr>
<td><strong>50 guest minimum</strong></td>
<td><strong>Choice of Ice Cream Flavors (One per 45 guests):</strong> Chocolate, Vanilla, Strawberry and Local Favorite</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Choice of Two Sauces:</strong> Chocolate, Strawberry or Butterscotch</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Choice of Three Toppings:</strong> Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar Pieces, M&amp;M’s Maraschino Cherries and Whipped Topping are included.</td>
<td></td>
</tr>
</tbody>
</table>
Flavours by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion!
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Please use this guide to understand processes, procedures and expectations as we work together to achieve a smoothly executed and memorable catered event.

Our experienced event planning specialists are very consultative and will be happy to answer all of your questions and concerns and assist you in planning every detail. We look forward to serving you!

How to contact Flavours by Sodexo
When you have a catered event in mind, please contact us as soon as possible. Even if you are not yet sure of such details as the exact event date, event location and number of guests that will be in attendance, it’s a good idea to touch base with us as early on in the process as possible.

Some catering arrangements through Flavours by Sodexo can be made by phone, email or online; other catering arrangements require an in-person appointment with one of our event planning specialists. It’s easy to get in touch with Flavours by Sodexo about your catering needs. Here are the options:

Visit Our Office: You may visit us in person at Ware Campus Student Center. Our office hours are Monday through Friday, 9am - 4pm. Please be aware that we are closed on some holidays.

Visit us on the Web: You may contact us about your catering needs through our online catering Website at Colby-Sawyer College.edu.

Give us a Call: You may speak to the Catering Event Planner by calling 603.526.3720.

Send us an Email: kathryn.mitchell@colby-sawyer.edu

Event Location Reservation
You must make arrangements to secure a location for your event. Whether your event will be taking place on or off the campus, you will need to officially “reserve” the space in order for us to be permitted to serve you in this location. To reserve a room for an event, please contact 603.526.3720.

Event Tables, Chairs & Other Equipment
You must make arrangements to secure tables, chairs and other equipment you may need for your event. Please contact 603.526.3720 to make these arrangements.

Event Confirmation & Guarantees
No less than 21 days from the scheduled catered event, you must sign a Catering Event Order/Banquet Event Order. This document will outline the terms of your agreement with our Catering Office and include all event details and requirements, including time, date, location, menu selections, number of attendees, professional services, equipment, and staffing. If you do not provide us with a final number, we use the estimated number.

Event Changes & Cancellations
No less than 14 days from the scheduled catered event, please make us aware of any event changes (including increases or decreases in the number of attendees) or if your event needs to be canceled. Please be advised that if we are notified of your changes or cancellation after this deadline, you will be responsible for expenses already incurred by the Catering Office.

Event Payment
Payment must be received prior to the execution of your catered event. Accepted forms of payment include Visa, Master Card, American Express, cash, check, purchase order, department accounts and foundation accounts.

continued on next page
**Event Payment, continued**

If your group is not a university, college or school:
- A deposit of 50% is required when contract is signed for your scheduled event with the balance due on the day of the event.
- A service charge of 18% will be added to your bill.
- Rooms and Meals tax of 9% will be added to your bill.

If you are a tax-exempt organization:
- You must submit a copy of your tax exemption certificate prior to the date of your scheduled event.

**Delivery Fees**
There is no delivery fee for catering services held within Colby-Sawyer College Campus. Deliveries outside the Campus will be subject to a $20.00 or 10% delivery fee, which ever is greater, and not to exceed $50.00.

**Service Staff and Attendants**
To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 25 guest.

**The charge for each staff member is:**
- Attendants/Waitstaff $10.00 per hour (minimum 4 hours)
- Station Chefs $18.00 per hour (minimum 4 hours)

**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. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account. For very large events, specialty equipment may need to be rented at an additional charge.

**China Charges**
A charge for china service will occur when additional rentals are needed for your event.

**Floral Charges**
We will be happy to order, receive, and handle floral arrangements for you. For decorative requests, an additional fee will be determined in accordance with your specific needs.

**Linens and Skirting**
We provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest tables or service tables for receptions, breaks, meeting tables and boxed lunches, the range for tablecloth’s will range from $2.00 to $12.00 per table depending on the tablecloth’s chosen. Drop cloths that are 90 x 156 for 8-foot or 90 x 132 for 6-foot tables are available at $19.00 per drop cloth. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup. We can also provide napkins to meet your color scheme for $0.20 to $1.00 each. Specialty linens are available upon request for an additional charge.

**Food Removal Policy**
Due to health regulations, it is the policy of Flavours, Sodexo Dining Service 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.