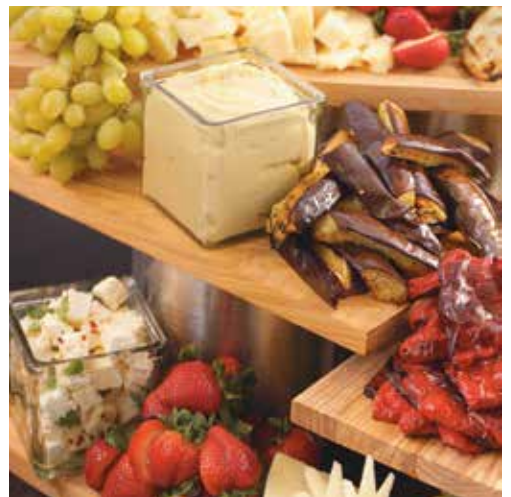




2017 Chef Menu for Your Gathering

# The Gathering







# Welcome to Edgewood College Catering Services

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let Edgewood Catering Services guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow our culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to Edgewood Catering Services, the food will be unmatched, the service spectacular, and the event will be unforgettable!





# The morning start

10 person minimum

## Continental breakfast 8.29 per person

Assorted breakfast pastries and bagels with cream cheese  
Seasonal fresh fruit display  
Colectivo regular and decaffeinated Coffee  
Tazo assorted hot teas  
Orange juice and fruit-infused water

## Cold breakfast 10.79 per person

Fresh fruit skewers with creamy yogurt dipping sauce  
Hard-boiled, cage-free eggs  
Assorted muffins  
Colectivo regular and decaffeinated Coffee  
Tazo assorted hot teas  
Orange juice and fruit-infused water

## Energy breakfast 9.79 per person

Egg white scramble with potato, spinach and tomato  
Fresh baked muffins  
Seasonal fresh fruit and yogurt bar with house-made granola  
Colectivo regular and decaffeinated Coffee  
Tazo assorted hot teas  
Orange juice and fruit-infused water

## Traditional breakfast 11.79 per person

Scrambled eggs with finely shredded cheddar cheese  
Bacon, pork sausage or turkey sausage  
Seasoned breakfast potatoes  
Seasonal fresh fruit display  
Assorted muffins  
Colectivo regular and decaffeinated Coffee  
Tazo assorted hot teas  
Orange juice and fruit-infused water

## Hot breakfast 10.49 per person

Savory ham and fresh garden vegetable frittata  
Fresh fruit skewers with creamy yogurt dipping sauce  
Assorted muffins  
Colectivo regular and decaffeinated Coffee  
Tazo assorted hot teas  
Orange juice and fruit-infused water

# The morning start A la carte

|                                   |                 |
|-----------------------------------|-----------------|
| Assorted bagels with cream cheese | 15.39 per dozen |
| Freshly baked breakfast breads    | 12.80 per dozen |
| Assorted house baked danish       | 13.99 per dozen |
| Freshly baked muffins             | 12.99 per dozen |
| Freshly baked mini muffins        | 9.79 per dozen  |
| Assorted donuts                   | 11.29 per dozen |
| Assorted donut holes              | 9.69 per dozen  |
| Assorted scones                   | 13.72 per dozen |

Yogurt parfait with fresh berries and granola  
3.49 per person

Gourmet stuffed French toast with berry compote  
4.99 per person

Bacon, pork sausage, turkey sausage or ham  
2.29 per person

Seasoned breakfast potatoes  
1.99 per person

Seasonal fresh fruit display  
2.99 per person

## Hand crafted breakfast sandwiches

Bacon and cage-free egg on a fresh English muffin  
24.79 per dozen / 12.99 per half dozen

Cage-free egg and cheese on a fresh English muffin  
21.79 per dozen / 10.99 per half dozen

Tomato and cage-free egg on a whole wheat bagel  
21.79 per dozen / 10.99 per half dozen

Cage-free egg and bacon on a croissant  
39.79 per dozen / 19.99 per half dozen

Hot ham and cheese on an English muffin  
24.79 per dozen / 12.99 per half dozen


Cage-free egg whites, spinach and diced tomatoes served  
in a wrap  
48.99 per dozen / 24.59 per half dozen

Chorizo, cheddar cheese, scrambled eggs, shredded  
hashbrowns, and pico, served in a wrap  
48.99 per dozen / 24.59 per half dozen



## Balanced breaks

 **Freshly popped popcorn** 2.19 per person  
*Served with assorted popcorn seasonings*

 **Hummus trio** 4.29 per person  
*Spinach hummus, roasted red pepper hummus and classic hummus. Served with fresh vegetable crudité for dipping.*

### A la cart

M&M's 9.99 per pound  
Greek yogurt pretzels 7.79 per pound  
Chocolate pretzels 6.99 per pound  
Yogurt raisins 6.99 per pound  
Assorted Hershey miniatures 10.99 per pound  
Starlight mints 3.79 per pound

**Nacho bar** 9.99 per person

- Homemade tortilla chips
- Seasoned ground beef
- Pinto or black beans
- Warm cheese sauce, shredded lettuce, fresh salsa, pico de gallo, sour cream, jalapeno peppers
- Fresh baked cookies
- Assorted mix of 20oz soda or bottled water

*\*If you would like to add any of the items below, please specify this in your special instructions:*

- Guacamole 0.99 per guest  
*(minimum of 12 guests per add on)*
- Tortillas (2 tortillas per guest) 0.99 per guest
- Additional tortilla chips 3.99 per pound
- Seasoned chicken 2.99 per guest  
*(minimum of 12 guests per add on)*

## Sweets & treats

Assorted freshly baked cookies 12.29 per dozen  
House-made fudge brownies 12.29 per dozen  
Rice krispie™ treats 12.29 per dozen  
Assorted dessert bars 16.35 per dozen  
Cupcakes (priced per dozen) 16.35 per dozen

Strawberry shortcake 3.79 per person  
Assorted Kind bars 1.99 each  
Kettle chips 1.99 each  
Fresh whole fruit 1.29 each

## Beverages

### Hot beverages

*Freshly brewed Colectivo coffee regular or decaffeinated coffee* 18.40 per gallon  
*Hot water and assorted Tazo teas* 1.05 per tea  
*Hot apple cider* 18.79 per gallon  
*Hot chocolate with marshmallows* 18.40 per gallon

### Cold beverages

*Freshly brewed iced tea* 18.40 per gallon  
*Housemade lemonade* 18.40 per gallon  
*Orange sherbet punch* 20.45 per gallon  
*Fruit-infused iced water* 2.79 per gallon

### Individual beverages

20oz bottle soda 1.99 each  
*Pepsi, Diet Pepsi, Mt. Dew, Sierra Mist, Diet Sierra Mist*  
12oz canned soda 1.35 each  
*Pepsi, Diet Pepsi, Mt. Dew, Sierra Mist, Diet Sierra Mist*  
Milk chug 16oz 1.59 each  
*2%, skim, chocolate*  
20oz Aquafina bottled water 1.99 each  
Tropicana bottle juice 2.35 each  
*(Orange juice, apple juice, cranberry juice)*



# Gluten free options

**Creamy vegan garlic pasta with roasted tomatoes  
\*(VE) 13.99 per person**

*A creamy pasta made with almond milk and infused with garlic and roasted tomatoes. Vegan/dairy free.*

*Garden salad, fresh fruit cup, dinner roll, bottled water*

**\*Gluten free lettuce wrap (GF) 10.99 per person**

*Includes a GLUTEN FREE dessert and a 20oz beverage.  
Pancho wrap - grilled chicken, guacamole (on the side),  
fresh pico di gallo, shredded lettuce in a lettuce wrap*

**Gluten free tofu stir-fry 12.99 per person**

*Tofu stir fry with plum sauce  
Plain white rice  
Gluten free cookie  
Bottled water*

**\*Tossed garden salad with grilled chicken  
(\*Grains free) 10.59 per person**

*Tossed garden salad: romaine, tomato, cucumber, broccoli,  
peppers, carrots.  
Served with balsamic vinaigrette.  
Fruit salad  
Bottled water*



# Lunch buffets

## Classic deli buffet

12.79 per person

Your choice of three deli classics, two fresh cheeses pairing, freshly-baked breads and house-made chips with a side salad and condiments.

**Pick 3**

Smoked ham, turkey, tuna salad, egg salad, chicken salad, roasted vegetables

**Pick 2**

American, Swiss, provolone, pepper jack, or cheddar

**Pick 1**

Fingerling potato salad, fruit salad, Caesar salad, herbed couscous, or garden salad with dressing

**Pick 1**

Brownies or cookies

The classic deli buffet is accompanied by fresh lettuce, tomato, onion, pickles, and the classic mayonnaise and mustard that make a sandwich great. Assorted freshly baked breads and rolls completed with signature house-made chips.

## Artisan sandwich board

12.59 per person

Your choice of 2-sandwiches served with house-made chips, side salad and 20oz bottle water or canned soda

**Pick 2**

Muffuletta vegetarian sandwich  
Mediterranean grilled chicken ciabatta  
Roasted turkey, spinach, and roasted red pepper aioli  
Sicilian combo

**Pick 1**

Fingerling potato salad, fruit salad, Caesar salad, herbed couscous, or garden salad with dressing

**Pick 1**

Brownies or cookies



## Soup, salad and sandwiches

10.29 per person

Fresh whole wheat dinner rolls

**Pick 2**

Tuna salad on whole wheat  
Fresh turkey wraps  
Turkey breast and Swiss cheese  
Ham and Swiss cheese  
Grilled veggie wrap  
Egg salad

**Pick 1**

Caesar salad, classic garden salad with dressing

**Pick 1**

Chicken and dumpling  
Tomato bisque  
Chicken & noodle soup  
Five bean soup  
Harvest vegetable soup

**Pick 1**

Brownies or cookies





# Box lunches

## **Express box lunch** **10.25 per person**

*All sandwiches served on chef's selection of fresh bread with house made chips, fresh whole fruit, freshly baked cookie, 20oz bottle water or canned soda, and condiments.*

### **Sandwich selections**

*Turkey breast and Swiss cheese  
Ham and Swiss cheese  
Grilled veggie wrap  
Tuna salad  
Egg salad*

## **Artisan box lunch** **12.59 per person**

*All sandwiches served on chef's selection of fresh bread with house made chips, side salad, 12oz bottle water or canned soda, and dessert bar.*

### **Sandwich selections**

*Muffuletta vegetarian sandwich  
Mediterranean grilled chicken  
Roasted turkey with spinach and roasted red pepper aioli  
Sicilian with black forest ham, salami and pepperoni with tomato-olive tapenade*

### **Side salads**

*Fingerling potato salad  
Caesar salad  
Garden salad with dressing  
Herbed couscous*

## **Eagle wrap buffet (8 person minimum) 13.49 per person**

*The following is included in your buffet: pasta salad, Caesar salad, chips, cookies and brownies, and assorted 20oz canned beverages and 20oz bottled water*

### **Wrap selections**

*Classic chicken Caesar wrap: marinated and grilled chicken breast strips, romaine lettuce, sliced tomatoes, freshly shredded parmesan cheese, crunchy crouton crumbs and Caesar dressing*

*Turkey club wrap: roast turkey, bacon, American cheese, tomato, shredded lettuce, dijon mustard in a flour tortilla*

*Surf's up wrap: hummus, bell peppers, avocado, cucumber, tomato & mixed greens in tomato tortilla*

*Pesto chicken wrap: grilled chicken, grilled red onion, provolone cheese, pesto mayonnaise, spinach & mixed greens in a spinach tortilla*

*Pancho's wrap: grilled chicken, guacamole, pico di gallo & shredded lettuce and shredded cheese in a flour tortilla*

*Grilled vegetarian wrap: grilled vegetables including: zucchini, portabella mushrooms, red and green peppers with slices of fresh mozzarella cheese and fresh basil drizzled with balsamic vinaigrette in a tomato tortilla*





# Box salads

*All salads include freshly baked dinner roll, butter, dressing on the side, cookie, 20 oz bottle water or canned soda and disposable cutlery.*

**Turkey avocado cobb salad** **9.89 per person**  
*Mesclun greens, with turkey, applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons*

**Chicken Caesar salad** **9.89 per person**  
*Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing*

**Traditional chef's salad** **9.79 per person**  
*Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing*

**Greek salad with grilled chicken** **9.79 per person**  
*Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette*

**California salmon salad** **12.79 per person**  
*Mesclun greens with grilled salmon, red cabbage, celery, black olives, tomatoes, cucumbers, and avocado with balsamic vinaigrette*



# Theme meals

All theme buffets come with ice water, iced tea or lemonade

## Little Italy

14.29 per person

Fresh baked garlic bread, Caesar salad, homemade cookies

Pick 1

Lasagna, fettucini alfredo, or tortellini primavera

Pick 1

Choice of chicken piccata, chicken marsala, or chicken parmesan

Add an antipasto platter:

2.79 per person

## Pasta station

13.29 per person

Comes with your choice of garden salad or Caesar salad, breadsticks, iced tea or lemonade

Pick 1

Penne, fettucini, whole wheat penne, spaghetti, macaroni

Pick 1

Grilled chicken, meatballs, grilled tofu, Italian sausage, roasted vegetable

Pick 1

Broccoli, spinach, roasted mushrooms, roasted carrots, roasted squash and zucchini

Pick 1

Roasted vegetable marinara, bolognese sauce, alfredo, pesto alfredo, marinara

Pick 1

Shredded cheddar, shredded parmesan, bleu cheese crumbles, or crumbled feta

## Taste of the south

13.99 per person

Classic Carolina pulled pork with slider rolls

Buttermilk fried chicken

BBQ baked beans

Macaroni & cheese

Summertime fruit salad

Creamy coleslaw

Cornbread

Seasonal cobbler

Iced tea or lemonade



## Homestyle spread

13.99 per person

Chile-and-beer braised brisket

Farro couscous with brussels sprouts

Balanced macaroni & cheese

Fresh green beans

Tossed garden salad with low-calorie creamy ranch dressing

Wheat dinner rolls

Two-bite brownies

Iced tea or lemonade

## Picnic buffet

9.99 per person

Includes assorted buns, American cheese, lettuce, tomatoes, pickles, onions, condiments.

Add GF Buns:

0.99 per person

Pick 3

Hamburgers, garden burgers, hot dogs, barbequed chicken, or brats

Pick 2

Potato salad, pasta salad, coleslaw or macaroni salad

Pick 1

Fresh baked cookies or brownies

Pick 2

Freshly brewed iced tea, fruit infused water, or lemonade



# Theme meals

## Create your own pizza **10.79 each**

Our pizzas are 16 inch rounds. Each pizza serves 4-5 guests. Pizzas are cut Chicago style (squares) unless otherwise specified.

### Pizza toppings (choice of 1)

Sausage, pepperoni, cheese, green peppers, fresh tomatoes, mushrooms, onions, black olives, fresh spinach

### Additional toppings **1.50 per pizza**

Sausage, pepperoni, cheese, green peppers, fresh tomatoes, mushrooms, onions, black olives, fresh spinach

## Taco bar **12.99 per person**

Choice of beef or grilled chicken fajitas  
Vegetable fajitas  
Cilantro rice and spicy black beans  
Flour tortillas, pico de gallo, sour cream, tortilla chips, shredded cheese  
Cinnamon-sugar churros with caramel topping  
Iced tea or lemonade

## **Balanced southwestern **13.49 per person****

Grilled baja fish tacos  
Grilled chicken skewers with soft corn tortillas  
Black bean and corn salad  
Mexican spiced rice  
Fresh, house-made guacamole, salsa, and baked corn tortilla chips  
Iced tea or lemonade

## Asian buffet **12.99 per person**

General Tso's chicken  
Mongolian beef  
Vegetable lo mein  
Vegetable fried rice  
Vegetable egg rolls  
Freshly baked cookies and brownies  
Iced tea or lemonade

## Salad buffet **12.79 per person**

**Pick 2**  
Kale, spring, spinach, romaine

**Pick 2**  
Quinoa, couscous, barley

**Pick 2**  
Grilled chicken, sesame-grilled tofu, blackened salmon, or mango grilled shrimp

**Pick 2**  
Shredded cheddar, bleu cheese crumbles, or crumbled feta

### Accompaniments Included

Roasted seasonal vegetables, multigrain croutons, whole grain rolls, and flatbreads

### Choice of two dressings

Buttermilk ranch, bleu cheese, Italian, Caesar, or balsamic vinaigrette





# Hors D'oeuvres

## Domestic cheese display

Served with crostini, crackers and fresh fruit garnish

|                       |               |
|-----------------------|---------------|
| Half size (serves 10) | <b>21.79</b>  |
| Small (serves 25)     | <b>45.79</b>  |
| Medium (serves 50)    | <b>89.49</b>  |
| Large (serves 75)     | <b>129.29</b> |

## Crudité display

Seasonal vegetables served with ranch dipping sauce

|                       |               |
|-----------------------|---------------|
| Half size (serves 10) | <b>19.79</b>  |
| Small (serves 25)     | <b>43.65</b>  |
| Medium (serves 50)    | <b>79.99</b>  |
| Large (serves 75)     | <b>116.99</b> |

## Seasonal fresh fruit display

|                       |               |
|-----------------------|---------------|
| Half size (serves 10) | <b>25.79</b>  |
| Small (serves 25)     | <b>62.79</b>  |
| Medium (serves 50)    | <b>127.59</b> |
| Large (serves 75)     | <b>168.29</b> |

## Taco dip tray

|                       |                        |
|-----------------------|------------------------|
| Small (serves 6-8)    | <b>10.00</b>           |
| Medium (serves 10-12) | <b>16.00</b>           |
| Large (serves 16-20)  | <b>27.00</b>           |
| with tortilla chips   | <b>0.89 per person</b> |

## Homemade tortilla chips

|                |                        |
|----------------|------------------------|
|                | <b>5.49 per pound</b>  |
| with salsa     | <b>0.89 per person</b> |
| with guacamole | <b>0.99 per person</b> |

## Mediterranean tray

|                       |                        |
|-----------------------|------------------------|
| Small (serves 6-8)    | <b>12.00</b>           |
| Medium (serves 10-12) | <b>18.00</b>           |
| Large (serves 16-20)  | <b>29.00</b>           |
| with pita chips       | <b>0.99 per person</b> |
| with tortilla chips   | <b>0.89 per person</b> |

## Italian antipasti display

**4.89 per person**

Cappicola, prosciutto and salami, fresh mozzarella and shaved parmesan, pepperoncini, roasted red peppers, marinated artichokes, green olives, eggplant caponata, extra virgin olive oil and balsamic vinegar served with crostini

## Mediterranean market display

**4.79 per person**

Cumin marinated chicken skewers, roasted eggplant, roasted red pepper, hummus, kalamata olives, feta cheese Assorted flatbreads and crostini

## Hot (per dozen, 2 dozen minimum)

|   |              |
|---|--------------|
| Spanakopita   | <b>18.29</b> |
| Stuffed mushrooms   |              |
| Feta and spinach stuffed  | <b>18.29</b> |
| Bacon and fontina stuffed mushrooms   | <b>18.79</b> |
| Vegetable spring roll with Mongolian sweet & sour sauce                             | <b>18.29</b> |
| Chicken pot sticker with curry mustard sauce  | <b>23.99</b> |
| Beef empanadas with California avocado dip  | <b>18.49</b> |
| Grilled shrimp with salsa verde   | <b>27.29</b> |
| Tandoori chicken satays   | <b>20.28</b> |
| Thai chicken satay with spicy peanut sauce  | <b>20.28</b> |
| Mini quiche with apples, cheddar and cinnamon                                       | <b>18.49</b> |
| Crab rangoon with sweet and sour dipping sauce                                      | <b>22.59</b> |
| Beef sliders  | <b>24.99</b> |
| Topped with bacon and cheddar cheese and finished with spicy roasted tomato ketchup |              |

## Cold (per dozen, 2 dozen minimum)

|   |              |
|---|--------------|
| Watermelon and mozzarella skewer                          | <b>20.28</b> |
| Grilled shrimp with mango chipotle glaze                  | <b>27.29</b> |
| Caprese skewer  | <b>21.49</b> |
| Cherry tomato, fresh mozzarella, basil and balsamic glaze |              |
| Thai chicken lettuce wrap                                 | <b>24.99</b> |
| Shrimp ceviche with serrano chili                         | <b>27.29</b> |



# Hand crafted

## Carving station (priced per person, 25 person minimum)

*Comes with your choice of garden salad or Caesar salad, artisanal rolls, iced tea or lemonade*

### Your choice of...

|                                      |                         |
|--------------------------------------|-------------------------|
| <i>Prime rib of beef</i>             | <b>17.29 per person</b> |
| <i>Roasted pork loin</i>             | <b>12.59 per person</b> |
| <i>Tenderloin of beef</i>            | <b>19.79 per person</b> |
| <i>Boneless Virginia ham</i>         | <b>14.79 per person</b> |
| <i>Herb-roasted breast of turkey</i> | <b>12.29 per person</b> |

### Choose your accompanying sauce:

*Burgundy wine beef gravy, bordelaise sauce, horseradish, hollandaise sauce, roasted turkey gravy, pork gravy, au jus, apple and cranberry compote*

*Served with freshly baked dinner rolls and butter*

## A la carte side options

### Pick **2**

- Garlic mashed potato*
- Horseradish mashed potato*
- Mashed sweet potatoes with pecan butter*
- Rosemary roasted potatoes*
- Butternut squash risotto*
- Basmati rice pilaf*
- Potatoes au gratin*
- Macaroni and cheese*
- Grilled asparagus*
- Roasted Brussels sprouts with balsamic drizzle*
- Spinach casserole*
- Parmesan roasted carrots*
- Roasted squash with fresh herbs and garlic*

## Cakes

*Includes: white, chocolate or marble cake  
Buttercream or whipped icing (white or chocolate)*

### Sheet cake price list

| <i>Size</i>            | <i>Servings</i> | <i>Flowers</i> | <i>Photo/Images</i> |
|------------------------|-----------------|----------------|---------------------|
| <b>8" Single Layer</b> | <b>8-10</b>     | <b>10.99</b>   | <b>16.99</b>        |
| <b>8" Double Layer</b> | <b>10-12</b>    | <b>18.99</b>   | <b>24.99</b>        |
| <b>1/8 Sheet</b>       | <b>6-8</b>      | <b>11.99</b>   | <b>17.99</b>        |
| <b>1/4 Sheet</b>       | <b>15-20</b>    | <b>20.99</b>   | <b>26.99</b>        |
| <b>1/2 Sheet</b>       | <b>30-40</b>    | <b>35.99</b>   | <b>41.99</b>        |
| <b>Full Sheet</b>      | <b>60-80</b>    | <b>59.99</b>   | <b>64.99</b>        |

*Cupcake Cake (24 ct) Iced*      **32.70**      **38.99**

*Decorated cookies*      **18.00 per dozen**

*All pictures, photos, edible images*      **6.00 extra**

*Detailed piping of images (call for specifics with our decorator)*      **2-10 per image**

*Cream cheese/German chocolate icing*      **2.00 per 1/4 Sheet**

*Specialty cake flavors\* (72 hour notice/consult baker)*      **1.50 per 1/4 Sheet**

*Specialty fillings*      **5.00 per 1/4 Sheet**

*Fresh fruit/berry fillings*      **10.00 per 1/4 Sheet**



# Plan Your Event

Welcome to the Edgewood College Catering! Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your special event Monday-Friday 7:00am - 3:00pm. Please contact our Catering office at 608-663-3202 for any questions or customized service and menus.

## **Policies & Procedures**

To ensure optimal selection and the best possible service we kindly ask that events be booked at least ten business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

## **Attendant Fees**

We have wait staff and bartenders available to serve our food and beverages to our customers. Edgewood College Catering reserves the right to determine how many servers are needed for each event.

Both servers and bartenders are available at a rate of \$17.50 per hour. There is a 2 hour minimum, which does not include a ½ hour set up and breakdown fee.

## **Delivery Fees**

Edgewood Campus:

A minimum order for 10 people is required or a \$50 fee could be added for delivery of food and beverage. Pick up is available from Phil's for requests not meeting the minimums.

Off campus/Deming Way Campus:

There is a \$29.99 delivery fee for all deliveries off campus.

## **Guest Counts**

We kindly request a confirmed number of guests be specified 5 business days prior to the event. This number is considered the guaranteed guest count. If guest counts change within 5 days of the event, a \$50 service fee will be charged.

## **Cancellation**

We kindly request that cancellations must be made five business days prior to the contracted event date. Cancellations made less than five days from event date, will be charged a service charge of \$50.

## **Service ware and China**

All disposable service ware will be furnished as an accompaniment to all items purchased. China and glassware is available for an additional charge of \$1.50 per person.

## **Linen**

Tablecloths are supplied for all food and beverages service tables at events. Tablecloths for non-food tables are available for an additional \$5.50 per tablecloth. Linen napkins are also available for \$.50 per napkin.

## **Water Setup**

Water stations are available for conferences, lectures and meetings on campus. The charge is \$.29 per person, with a minimum charge of \$2.90.

## **Billing & Payment**

A form of payment (department billing code or credit card) is kindly requested at the time that an event is booked.

## **Special Diets**

Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible so we can ensure we meet your needs.





### **Alcohol**

Alcohol served at all campus functions can only be purchased through Edgewood College Catering Services. It can only be served designated areas on Campus, and must be accompanied by a food order. If interested, please call for more info.

A licensed bartender is required to sell and check identification when charging for drinks on campus. If the event is not charging for drinks, the on-site event contact of the sponsoring department is responsible for carding individuals and assuming responsibility for any repercussions.

### **Safe Food Handling**

Safe food handling is a high priority for Edgewood College Catering Services. Therefore, we reserve the right to limit the removal of leftover food by the client. For your safety and that of our guests, a catering attendant will remove food from your event in a timely manner.