



REINHARDT COLLEGE

CATERING



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# Catering Arrangements

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## **Considerations:**

Will you need any of the following for your event? Podium, Head Table, Decorations, Candles, Receiving Table, Music. You will also want to consider the color of the linen when planning your event. Linen must be ordered 10 days prior to event.

When arranging your catered event you have 2 options regarding the pricing of the function:

## **Guaranteed Number of Guests: For buffets, plate service, receptions, and attended breaks.**

You decide in advance the minimum number of guests you are expecting. The Catering Director will guarantee enough food, supplies, and seating to cover that number. Any surplus food or supplies left after the event will remain the property of Reinhardt Catering. If less than the guaranteed number is present payment in full is expected. If more than the guaranteed number attends you will be billed for the actual number of guests. In this last case Reinhardt Catering will make every effort to accommodate extra guests, but it cannot be guaranteed, nor should be assumed.

## **Agreed upon Amounts of Product: For buffets, pick-ups, receptions, and breaks.**

In co-operation with the Catering Director, you decide in advance how much food and supplies that you will need for your event. Any unused food and supplies become your property after the event. It is the client's responsibility to arrange prompt collection of the unused product (if desired) at the end of the event. The Catering Director can only suggest amounts of product that you may need, and can not guarantee that you will have enough or not too much for your event.

## **Menu Selection:**

To assure high quality and availability, we ask that you submit your menu selections at least 2 weeks in advance for buffets and Receptions. 1 week notice is needed for Coffee breaks and other pick-up items. Please have information (date, time, location, number of guests, budget) available when you call. Orders received less than 3 business days prior to the event will be accepted but could be subject to a late fee.

When deciding on a menu, please keep in mind the space where the event will be held. Adequate kitchen facilities, workrooms, electricity, running water, etc. help us to give you the best possible service.

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# Catering Arrangements

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## **Guarantee Number of Guests:**

Our catering department must have the final number of guests 3 business days prior to the event. Events planned for less than 30 guests will incur an additional labor fee.

## **Cancellations:**

Cancellations must be made 3 business days prior to the event. Cancellations must be made directly to the Catering Director during normal business hours. A 50% charge will be assessed if cancellations are made 48 hours prior to the event. If cancellation is made within 24 hours of the event the client is responsible for payment of the full amount of the event. (Inclement weather is a possible exception)

## **Service:**

Event service times are 2 hours from beginning to end. Extend service is available with advance notice for \$20 per service person per hour. Late running events will be charged \$1.00 per person per  $\frac{1}{2}$  hour.

## **Delivery:**

There is a 15% off-campus delivery fee. This is for events that require clean up after the event. A 10% fee will be for any services that only require a drop-off.

## **Linen Service:**

Linens are included for all service tables. All other table cloths will be charged at \$7.00 per cloth. We provide a variety of standard linen colors with white tablecloths as our base for all events.

## **Payment:**

A 100% deposit is required from all off-campus organizations at least 2 weeks prior to the event. All functions are subject to sales tax. Tax exempt customers must provide a copy of their tax exemption certificate at the time of booking. Any approved billing will be assessed a 1% late charge if not paid in 30 days. A 1% late charge will be added for each additional 30 days thereafter.



# Breakfast Buffets

Disposable unless china is requested - Please add 50¢ per person for china

## **Presidential Buffet**

\$7.99 per person

Biscuits, Scrambled Eggs, Butter and Jelly and your choice of two - Bacon, Sausage, or Ham, and your choice of Hashbrowns, Grits or Cheese Grits. Served with Fresh Cut Fruit.

## **From The Griddle Buffet**

\$8.99 per person

Fluffy Pancakes or Texas Style French Toast with Warm Maple Syrup, Scrambled Eggs, Bacon, Sausage, and Freshly Cut Fruit.



## **Heart Healthy Breakfast Buffet**

\$7.99 per person

Cereal Bar featuring Granola Cereal, Raisin Bran, Cornflakes, Vanilla and other flavored Yogurts. In addition, choose either a Fresh Fruit selection of Citrus Sections or Fresh Cut Fruit, or choose a continental selection of Bagels, Blueberry Streusel Muffins, Morning Glory Muffins or Biscuits.

## **Omelet Station**

\$9.49 per person

Ham, Cheese, Onions, Green Peppers, Salsa, and Bacon Crumbles combine to make this made to order Omelet station a hit. Have it all the way or have it just the way you like it.

Custom and seasonal menus are available upon request.



# Breakfast Service

## Build Your Own Breakfast

Bagels and Cream Cheese  
Cinnamon Rolls  
Biscuits with Butter and Jelly

Assorted Mini Danish  
Croissants with Jelly  
Mini Ham Biscuits

Assorted Mini Muffins  
Assorted Yogurt  
Fresh Cut Fruit

## Your Selection:

All selections are served with fresh Coffee: Regular and Decaf, assorted Juice, Water

One item from above	\$3.99 per person
Two items from above	\$4.99 per person
Three items from above	\$5.99 per person
Four items from above	\$6.99 per person
Five items from above	\$7.99 per person



## Fresh Bagel Platter

\$16.99 per dozen

Assorted Bagels served with Cream Cheese, Butter and Jelly.

## Mini Danish Platter

\$11.99 per dozen

A wide assortment of Jelly and Cheese filled Pastries, Croissants and other delicate selections.

## Mini Ham Biscuits

\$11.99 per dozen

## Breakfast Beverages

Includes Cream, Sugar, Stirrs, Cups & Napkins (one gallon serves 15-20 people)

House Premium Blended Coffee (Regular or Decaf) \$ 9.99 per gallon

Gourmet Coffee (Regular or Decaf) \$ 12.99 per gallon  
(Includes different flavorings for Coffee)

Minute Maid Juices \$11.99 per gallon  
Your choice of fresh Juices from Orange, Cranberry, Apple Berry, Strawberry-Kiwi.

Custom and seasonal menus are available upon request.



# Break Time

All breaks include disposable service, set-up, delivery, and linen for the food table - Additional linen charges are on page 3.  
China service is available at 50¢ per person.

Cookies & Coffee	\$2.99 per person
Cookies & Punch	\$2.99 per person
Cookies & Sodas	\$3.29 per person
Cookies, Coffee, & Sodas	\$3.99 per person
Fruit Tray, Cookies, & Punch	\$4.29 per person
Whole Fruit Basket	\$1.99 per person
Bottled Waters	\$1.09 per person
Sodas, Assorted	\$1.09 per person
Sweet Sampler	\$1.79 per person
Mini Brownies, Lemon Bars, Cookies	



<b>Fruit &amp; Cheese Display</b>	\$5.29 per person
Crackers, Assorted Pastries, Punch	

<b>Pretzel Time</b>	\$3.99 per person
Warm Jumbo Pretzel with Assorted Toppings: Pizza Sauce, Cheese Sauce, & Assorted Mustards Canned Sodas	

<b>Salty Days</b>	\$2.99 per person
Assorted Bags of Chips, Mixed Nuts, & Canned Sodas	

Custom and seasonal menus are available upon request.



## Gourmet to Go

Choice of a Selection Served with a Canned Beverage, Pasta Salad or Fresh Fruit Salad and a choice of Fresh Baked Cookies or Brownies.

\$8.99 Per Person

### **Chicken Caesar Wrap**

Strips of Grilled Chicken, Romaine Lettuce, Parmesan Cheese and Caesar Dressing, Wrapped in a Tortilla

### **Turkey Club Wrap**

Roasted Turkey, Lettuce, Tomato, Smoked Bacon and Creamy Ranch Dressing, Wrapped in a Tortilla

### **Grilled Chicken Caesar Salad**

Strips of spicy Cajun chicken on a bed of Romaine Lettuce topped with Croutons and a zesty Caesar Dressing

Minimum order: 6 of each type.



### **All American**

Sliced Ham and Swiss Cheese with Lettuce and Tomato on a Fresh Hoagie Roll

### **Tuna Salad**

Tuna Salad with Lettuce and Tomato on a Fresh Hoagie Roll

### **Chicken Salad**

Chicken Salad with Lettuce and Tomato on a Flaky Croissant

### **Take one for the Team:**

\$4.99 per person

Value pack for the teams on the go. 2 Ham or Turkey Sandwiches on loaf Bread, Fruit, Cookie and Canned Soda. Perfect for that large group or school outing.

Minimum of 20

Custom and seasonal menus are available upon request.



# Meal Time

Additional entrees may be available - please contact our Catering Director if you would like to customize your menu.

**Single Specialty Entrée** \$16.99

Includes one Specialty Entrée, one Salad Selection, a Starch, two Vegetable selections and a fresh dinner Roll.

**Double Specialty Entrées** \$19.99

Includes two Specialty Entrées, one Salad Selection, a Starch, two Vegetable selections and a fresh dinner Roll.

**Double Combination Entrées** \$18.99

Includes one Classic Entrée and one Specialty Entrée, one Salad Selection, a Starch, two Vegetable selections and a fresh dinner Roll.

**Single Classic Entrée** \$13.99

Includes one Classic Entrée, one Salad Selection, a Starch, a Vegetable selection and a fresh dinner Roll.

**Double Classic Entrées** \$15.99

Includes two Classic Entrées, one Salad Selection, a Starch, two Vegetable selections and a fresh dinner Roll.



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## Specialty Entrée Selections

- |                                   |                              |                       |
|-----------------------------------|------------------------------|-----------------------|
| Prime Rib of Beef Au Jus          | Broiled New York Strip Steak | Shrimp Scampi         |
| Pan Fried Rainbow Trout Almondine | Stuffed Roasted Pork loin    | Marinated Flank Steak |
| Chicken Cordon Bleu               |                              |                       |

## Classic Entrée Selections

- |                         |   |
|-------------------------|---|
| Beef Selections:        | Sirloin Beef Tips with Sherry Mushroom Sauce        |
| Roast Top Round of Beef | Carved Steamship Round of Beef (Minimum 150 guests) |

## Poultry Selections:

- |                  |                 |                         |
|------------------|-----------------|-------------------------|
| Chicken Marsala  | Chicken Piccata | Italian Grilled Chicken |
| Chicken Parmesan | Chicken Alfredo | Lemon Pepper Chicken    |

## Pork Selections:

- |                        |                                  |                |
|------------------------|----------------------------------|----------------|
| Carved Pork Tenderloin | Center Cut of Broiled Pork Chops | Pork Dijonaise |
|------------------------|----------------------------------|----------------|



# Meal Time

## Gourmet Entrée Salad Selections:

Watercress & Fennel Salad served with Balsamic Vinaigrette  
Tomato, Fresh Basil & Mozzarella Salad served with Balsamic Vinaigrette

Italian Antipasta Salad  
Fresh Sliced Fruit Salad

## Vegetarian Selections:

Cheese Quesadillas with Black Bean Salsa      Linguini Primavera  
Vegetable or Cheese Quiche

Vegetarian Lasagna

## Side Selections

### Salad Selections:

Cucumber Salad      Tri-Colored Pasta Salad  
New Potato Salad      Creamy Cole Slaw  
Spring Mix with Bleu Cheese  
and pecans drizzled with Balsamic Vinaigrette

Tossed Garden Salad



### Starch Selections:

Oven Browned Potatoes      Parsley Potatoes  
Au Gratin Potatoes      Baked Potatoes  
Seasoned Rice      Rice Pilaf  
Roasted Red Potatoes

Whipped Potatoes  
Wild Rice  
Buttered Noodles

### Vegetable Selections:

Honey Dill Glazed Carrots      German Vegetable Blend  
Sautéed Seasonal Vegetables      Green Beans  
Squash Medley

Broccoli Spears  
Corn

### Dessert Selections

Pound Cake with Glaze      Banana Pudding  
Peach Cobbler      Peach Crisp  
Lemon Chiffon Pie      Dutch Apple Pie  
Chocolate French Silk Pie      Peanut Butter Silk Pie  
Key Lime Pie      White or Yellow Layer Cake  
with Chocolate Icing

Apple or Cherry Pie  
Apple Cobbler  
Pecan Pie  
Classic Cheese Cake  
Chocolate Layer Cake  
with Chocolate Icing

### Specialty Dessert Selections (an additional \$1.99 per person)

Chocolate Cheesecake      Turtle Cheese Cake  
Black Forrest Cake      Chocolate Mousse Cake  
Carrot Cake      Tiramisu

Chocolate Pecan Pie  
Strawberry Shortcake  
Amaretto Cake



## Theme Buffets

All buffets come with your choice of Iced Tea, Coffee or Water.

### **Southern Belle Bar-B-Q**

\$13.99 per person

Pride of Reinhardt...Slow Roasted Chopped Pork BBQ. Served with Cole Slaw, Potato Chips, Baked Beans, Cornbread, and Apple Crisp

Add Bar-B-Q Chicken for \$2.00 per person

### **South of the Border Buffet**

\$13.99 per person

Your choice of: Tacos or Burritos filled with Spicy Shredded Chicken & Seasoned Ground Beef with an array of toppings including Cheese, Lettuce, Tomatoes, Salsa, Sour Cream and Guacamole with Refried Beans, Spanish Rice, Mexican Corn, Tortilla Chips with Salsa. Your choice of Key Lime Pie or Cinnamon Churros

### **Italian Feast**

\$14.99 per person

Select Two of the Following Pastas: Baked Ziti, Lasagna (Meat or Vegetarian), Chicken Parmesan with Pasta and Marinara Sauce, or Fettuccini Primavera

Accompanied with Italian Seasoned Vegetables, Tossed Garden Salad and Garlic Bread Sticks and your choice of Tiramisu or Cheesecake for Dessert

### **Deli Buffet**

\$12.99 per person

Roasted Turkey, Ham, Roast Beef, Cheddar, Swiss and Provolone Cheese. Served with Relish and bread platter and accompanied by Penne Pasta salad, Old Fashioned Potato Salad and Homemade Brownies.

### **Chef Salad Buffet**

\$13.99 per person

Mixed Greens, Grilled Chicken, Julienne Cheese and an Array of Fresh Toppings to make your own salads. Accompanied with Garlic Bread sticks. Served with Balsamic Vinaigrette and Creamy Ranch. Topped off with Cheesecake.

### **Salad Time**

\$12.99 per person

Chicken Salad, Tuna Salad, Pasta Salad, and Fruit salad served with assorted breads and potato chips Topped off with Strawberry Shortcake.

Add Croissants for 1.00 per person

Custom and seasonal menus are available upon request.





# Receptions

## Cold Hors d'oeuvres

Chilled Cocktail Shrimp \$17.99 per doz.  
with Remoulade or Cocktail Sauce Minimum 4 dozen

Assorted Finger Sandwiches \$ 6.99 per doz.  
Choice of three: Pimento Cheese, Tuna Spread, Chicken Spread, Egg Salad

Baguette Display \$1.99 per person  
Served with Pesto, Sundried Tomato, and Roasted Garlic Spreads



## Hot Hors d'oeuvres

Scallops Wrapped in Bacon \$16.49 per dozen  
Mini Egg Roll with Dip \$9.99 per dozen  
Mini Quiche \$11.49 per dozen  
Chicken Fingers \$9.99 per dozen  
Choice of 2 Sauces - BBQ Sauce, Sweet & Sour Sauce or Honey Mustard  
Swedish Meatballs \$12.99 per dozen  
with BBQ Sauce, Sweet & Sour Sauce or Spicy Brown Sauce  
Chicken Drumettes \$9.99 per dozen  
Buffalo Hot Wings with Blue Cheese \$10.99 per dozen  
BBQ Cocktail Franks \$6.99 per dozen  
Pigs In A Blanket \$7.49 per dozen  
Mini Pizzas \$12.49 per dozen  
Spanakopita \$12.49 per dozen

Custom and seasonal menus are available upon request.



# Receptions

## Dips and Spreads

Spinach Dip	\$ 1.29 per person
Spinach Artichoke Dip	\$ 1.49 per person
Mexican Seven Layer Dip	\$ .99 per person
Cheese Ring, Pecans and Strawberry Preserves	\$ 1.29 per person
Assorted Dessert Bars	\$ 1.79 per person
Choice of three - Brownies, Lemon Squares, Pecan Bars, Apple Caramel Bars, Cheesecake Squares, or Chocolate Coconut Squares	
Savory Cheese cake with crackers	\$1.79 per person
Pizza Dip– Served hot with breadsticks	\$1.49 per person



## Cold Displays

Fresh Fruit Display	\$ 1.99 per person
With Yogurt Dip	\$ 2.29 per person
With Chocolate Fondue	\$ 2.99 per person
Fresh Vegetable Display with Ranch Dip	\$ 1.79 per person

## Imported and Domestic Cheese Display

With Assorted Crackers	\$ 2.29 per person
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## Marinated Vegetable Display

Includes Zucchini, Yellow Squash, Tomato Onion, Eggplant, and Asparagus (in season)	\$ 2.79 per person
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## Fruit and Cheese Display

\$ 3.29 per person

## Smoked Salmon

Served with Onions, Capers, Tomatoes, Water Crackers, and Cream Cheese	\$ 5.99 per person
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Custom and seasonal menus are available upon request.



# Receptions

## Carved Items

Price includes carver for 2 hours and rolls

Beef Tenderloin with Horseradish With Green Peppercorn Spread	\$175.00 Serves 30 – 40
Top Round of Beef with BBQ Sauce, Horseradish, Mustard	\$195.00 Serves 180 – 220
Steamship of Beef with Spicy Mustard, Horseradish, BBQ Sauce	\$350.00 Serves 300 – 450
Bone-In Smoked Ham with Honey Mustard Dijon Sauce	\$125.00 Serves 100 – 120
Smoked Turkey Breast with Cranberry Chutney	\$85.00 Serves 40
Roast Pork Loin with Apple Chutney, Dijon Mustard, Corn Relish	\$115.00 Serves 60 – 80



## Display Cooking Receptions 50 Person Minimum

Want to do Display Cooking in Addition to Your Current Menu? ...with \$ 9.79 Minimum

Pasta Station	\$ 3.79 per person
Stir Fry Station	\$ 4.49 per person

### Pasta Station

Two Pastas, Red Sauce, White Sauce Choice of 2:

Shrimp, Ham, Ground Beef, Pepperoni, Sausage, Chicken, Peppers, Onions, Garlic, Mushrooms, Fresh Parmesan, Red Pepper Flakes, Oregano, Breadsticks

### Stir Fry Station

Rice, Choice of Two Flavors: Szechwan, Sweet & Sour, Ginger Garlic, Chili Lime, or Black Bean Sauce  
Chicken, Beef, Peppers, Onions, Garlic, Mushrooms, Carrots, Celery, Water Chestnuts & Bean Sprouts,  
Soy Sauce, Teriyaki Sauce, Chili Sauce, Chow Mein Noodles

Custom and seasonal menus are available upon request.



# To Go with Style

All prices are for pick up orders and do not include paper products. Delivery and setup available for an additional charge. Some additional bakery items are available upon request.

**Cakes:**

Sheet Cake	Whole Size (serves 90)	\$79.99
	Half Size (serves 40)	\$39.99
Brownies (2 x 2)		\$5.99 dozen
Lemon bars (1 x 1)		\$7.29 dozen
Petite Fours		\$10.99 dozen

**Cookies:**

Petite Party Cookies	\$3.99 dozen
Sugar, Peanut Butter, Oatmeal or Chocolate Chip	\$4.49 dozen



Cheese Straws	\$7.29 dozen
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**Pastries:**

Danish	\$5.49 dozen
Mini Muffins	\$2.79 dozen

**Pies:** Nine inch 8 - 10 servings

Cherry Crumb	\$8.99
Pecan	\$11.29
Coconut Cream Pie	\$7.79
Apple Crumb	\$8.99
French Silk Chocolate Pie	\$12.99

**Cheesecakes:** 14 Servings

Plain New York	\$19.99
Chocolate	\$21.99
Chocolate Chip	\$21.49
Turtle	\$23.49



## Noshes and Nibbles

All prices are for pick up orders only.

### Seasonal Fruit Tray

10 people:	\$24.99
25 people:	\$39.99
40 people:	\$49.99

### Classic Vegetable Tray with Ranch Dip

10 people:	\$12.99
25 people:	\$24.99
40 people:	\$34.99



### Domestic Cheese Tray with assorted Crackers

10 people:	\$19.99
25 people:	\$29.99
40 people:	\$39.99

Trail Mix	\$7.99 per pound
Tortilla Chips	\$4.99 per pound
Chips	\$4.99 per pound
Dips (Salsa, French Onion, Thick Ranch)	\$7.99 per quart
Pretzles	\$4.99 per pound
Fancy Mixed Nuts	\$10.99 per pound
Starlight Mints	\$6.49 per pound

Serviceware available for all above items for 75¢ per person.



# Beverages

## **Coke Products**

\$1.09 each , canned

## **Bottled Water**

\$ 1.09 each

## **Coffee**

\$1.29 per person

OR

\$9.99 per gallon

## **Hot Chocolate**

\$1.99 per person

## **Individual Juices**

\$1.69 each

## **Cranberry Punch**

\$ 12.99 per gallon

## **Fruit Punch**

\$8.99 per gallon

## **Sparkling Cider Punch**

\$ 13.99 per gallon

## **Lemonade**

\$8.99 per gallon

## **Fresh Brewed Iced Tea**

Sweetened or Unsweetened

\$9.99 per gallon

