

Planning Your Event

This brochure contains a collection of culinary trends ranging from the very simple to the very stylish. This brochure is designed to help you in planning special events. Our entire staff stands ready to make your event an outstanding and memorable occasion. By following these simple steps you can ensure that your event is on the road to success.

First, a FACILITY REQUEST FORM must be completed, approved and submitted to the Department of Community Education Office no less than five business days prior to the event date. Questions may be directed to that office at 770-358-5123.

Second, you must contact Gordon College Dining Services to plan the food for your event at 770-358-5052.

Guidelines

Buffets, Luncheons and Dinners

Prices are based on china service in the Student Center. For service outside the Student Center, add \$1.00 per person for paperware and \$2.00 per person for chinaware. Time allocated for banquets and luncheons is 1-1.5 hours. Functions longer than that will incur an additional labor charge.

Equipment

If your event requires tables, chairs, tents, etc. a WORK ORDER must be submitted to the Gordon College Plant Operations Department.

Advance Payments

Organizations not affiliated with Gordon College must prepay 50% within 2 business days prior to the event. The balance is due at the time of service. If prepayment is not received, all preparations for the event will be canceled.

Ice Sculptures

A wide variety of ice sculptures are available. An advance notice of 1 to 3 weeks is needed depending on the model selected.

Guarantee

Final attendance must be confirmed with the Gordon College Dining office 48 hours in advance or the expected number will be used as the guarantee. This number will not be subject to reduction. We will always prepare for 5% over the guarantee. The final bill will be for the guaranteed number, or the actual attendance, whichever is greater. Please review these confirmations carefully and notify the Gordon College Dining office with any changes.

Pick-up and Delivery

Arrangements for pick-up or delivery should be made with the Gordon College Dining office when ordering. A charge of \$5.00 is made for each delivery and set-up for on-

campus catering. The individual signing for any equipment will be held responsible for its return and condition.

Alcoholic Beverages

Please refer to the Gordon College Alcohol Policy for specific details.

Security and Liability

Gordon College Dining Services will not assume any responsibility for damage due to loss of any merchandise or article left at the function prior to, or during the event. If valuable items are left in the banquet area, it is recommended that security patrol be retained.

Upon approval of a facility, it will be the responsibility of the person making the request to contact Gordon College Public Safety, Plant Operations and Gordon College Dining Services for individual needs. Please remember that under the contract between Gordon College and Gordon College Dining Services, Gordon College Dining has the first right of refusal for any on-campus event involving food services.

Pricing

Please contact the Gordon College Dining office for exact quotes and current market prices for each event.

Meetings & Breaks

Individual Items

Sweets

Sweet Rolls
Coffee Cake
Bagels
Cookies
Doughnuts
Muffins
Danish
Brownies

Beverages

Regular and/or Decaf Coffee
Hot Tea
Lemonade
Fruit Punch
Bottled Water
Hot Chocolate
Juice

Sweet and/or Unsweetened Iced Tea
Soft Drinks
Bar Mixers

Snacks

Assorted Whole Fruits
Pretzels
Mixed Nuts
Cheese Tray & Crackers
Veggie Tray & Dip
Deli Meat Tray
Potato Chips
Nacho Chips & Salsa
Fruit Tray
Fruit & Cheese Tray
Cheese Ball with Crackers

Preset Selections

Intermission

Fresh Veggie Tray
Cubed Cheese & Cracker Tray
Assorted Sodas
Iced Tea & Water

The Natural

Assorted Selection of Whole Fruits
Assorted Individual Fruit Yogurts
Granola Bars
Assorted Juices
Coffee

Morning Refresher

Bakery Fresh Pastries
Assorted Juices, Coffee and Tea

Afternoon Refresher

Cookies or Pastries
Assorted Soft Drinks, Bottled Water, Coffee & Tea

More Than a Meeting

Assorted Cookies, Brownies or Bars
Seasonal Fresh Fruit Tray
Chips & Dip
Bottled Juices, Assorted Soft Drinks, Coffee & Iced Tea

Ice Cream Extravaganza

Two Types of Ice Cream
Assorted Fruit Toppings
Chocolate Fudge
Vanilla Wafers
Whipped Cream
Assorted Soft Drinks & Coffee

Sundae Social

Three Gallon Tub of Ice Cream (serves 25 people)
Chocolate and Strawberry Syrup with Toppings & Fixing's

Breakfast Buffets

The Country Style

Fluffy Scrambled Eggs
Crisp Bacon or Sausage
Hash Browns
Fresh Flakey Croissants or Biscuits
Orange Juice
Coffee

The Classic

Fluffy Scrambled Eggs
Crisp Bacon or Sausage
Grits
Hash Browns
Buttermilk Pancakes with Maple Syrup
Cheese & Fruit Filled Danish
Assorted Muffins
Coffee

The Eye Opener

Assorted Muffins
Cheese & Fruit Filled Danish
Assorted Juices

Coffee

Breakfast Meeting Menus

Bagel Breakfast

Assorted Bagels
Cream Cheese
Assorted Jellies

Classic Continental

Choice of Muffins, Bagels or Danish
Cream Cheese and Jellies

Early Bird Breakfast Buffet (minimum of 25 people)

Fluffy Scrambled Eggs
Choice of Two Juices (Apple, Orange or Cranberry)
Choice of Two Meats (Bacon, Sausage Links, Sausage Patties or Canadian Bacon)
Choice of One Bread (Biscuits, Croissants or Toast)
Choice of One Side (Hash Browns or Grits)

Breakfast Buffets (build your own)

Buffet Choices

Assorted Danish
Biscuits
Fruit Wedges
Grapefruit Halves
Fluffy Scrambled Eggs
Omelets
Sausage, Bacon or Ham
Grits
Oatmeal
Hash Browns
Bagels with Cream Cheese
French Toast
Waffles
Doughnuts
Assorted Cold Cereals
Breakfast Quiche
Crepes with Fruit Toppings

Beverages

Juices

Orange
Cranberry
Grape
Apple
Strawberry Kiwi
Peach

Regular or Decaf Coffee
Hot or Iced Tea

Scholar's Choice

Fruit
Quiche
Coffee

The Continental

Assorted Muffins
Fresh Sliced Seasonal Fruit
Orange Juice
Coffee

All American

Scrambled Eggs
Choice of Meat
Biscuits
Fruit
Juice & Coffee

The American

Assorted Muffins or Danish
Orange Juice
Coffee

Lunch Salads

Hot

Stuffed Jalapenos
Egg Rolls with Sauces

Roast Beef with Rolls
Cocktail Smoked Sausage
Chicken Tenders with Sweet & Sour Sauce
Meatballs (Swedish, Barbecue and Marinara)
Cheese Sticks with Marinara Sauce
Hot Wings
Carved Tenderloin of Beef with Rolls
Mini Burritos
Mini Quiche
Mini Chimichangas
Frank in Blankets
Chicken Pineapple Brochettes with Teriyaki Glaze
Mini Crabcakes
Crab Ragoon
Chicken Wings (Buffalo, Honey Mustard, Barbeque, Chinese Teriyaki or Fried)
Hot Chicken Drumettes
Crab Dip with Toast Points
Baked Brie with Toasted Baguettes

Cold

Mints
Salami Coronets
Peanuts
Stuffed Celery
Assorted Cookies
Ham Biscuits
Marinated Vegetables
Marinated Mushrooms
Cucumber Sandwiches
Finger Sandwiches
Party Mix
Stuffed Cherry Tomatoes
Fruit & Cheese Tray
Petit Fours
Assorted Canapes
Fruit Baskets
Individual Shrimp Cocktail
Cold Shrimp Bowl
Meat Tray
Vegetable Tray

Luncheons

All American Deli

Assorted Deli Meats
Variety of Breads & Rolls
Lettuce
Assorted Cheeses
Sliced Tomatoes
Condiments
Cole Slaw
Potato Chips
Iced Tea or Coffee

5-Foot Party Sandwich

Three Meats of Your Choice, Cheese and all the Toppings
Cuts into 20 3x7 inch sandwiches

Barbecue Buffets

Priced per person and based on which meat you choose.

Includes Tea, Lemonade, Water, Rolls, Condiments and three Accompaniments

Hamburgers or Cheeseburgers
Barbecue Chicken
Ribeye Steaks
Hot Dogs
Barbecue Ribs
Pork BBQ
New York Strip Steaks
Beef Tenderloin

Accompaniments

Corn on the Cob
Baked Beans
Cole Slaw
Texas Style Chili
Baked Potatoes
Tossed Salad
Pasta Salad
Potato Salad
Potato Chips
Macaroni Salad
Egg Salad
Spinach Salad
Mixed Vegetables
Hush Puppies

Entrees

*Priced per person and based on which entree you choose.
Includes Tea, Lemonade, Water, Rolls, Condiments and two Accompaniments*

Fried ¼ Breast of Chicken
Baked Herb ¼ Breast of Chicken
Lasagna
Fried, BBQ or Grilled Pork Chops
Roast Beef Au Jus
BBQ Ribs
Grilled Chicken Breast
Chicken Cashew
Chicken Parmesan
Jumbo Grilled or Fried Shrimp
Beef Tips

Accompaniments

Steamed California Blend of Vegetables
Green Beans
Glazed Carrots
Twice Baked Potato
Fettuccini
Macaroni & Cheese
Baked Potato
Broccoli
Applesauce
Scalloped Potatoes
Cauliflower
Rice Pilaf
Au Gratin Potatoes
Zucchini & Carrots
Roasted New Potatoes
Mashed Potatoes
Mixed Vegetables
Candied Yams
Corn O'Brien

Cold Plate

Includes Coffee, Tea & Water

Grilled Chicken Salad
Mounds of Chicken Salad on a Bed of Fresh Greens

Lunch Sandwiches

Croissant Club

Breast of Turkey, Ham, Crisp Bacon & Swiss Cheese with choice of Potato Salad, Cole Slaw or Pasta Salad

Portabella Club

A Jumbo Portabella Mushroom Cap Marinated in a Balsamic & Herb Vinaigrette, topped with Boursin Cheese, Grilled Red Onions, Lettuce & Tomato on a Toasted Kaiser Roll

Deli Junction

Assortment of two Deli Meats and two Cheeses, Choice of Pasta salad, Potato Salad or Cole Slaw, Appropriate Condiments, Assorted Breads and Rolls & Cream Cheese Brownies

Roast Beef Hero

A Sweet French Roll filled with thin slices of Roast Beef and Provolone Cheese, garnished with Leaf Lettuce and Tomato Slices, accompanied by fresh Cole Slaw and Chips

Lunch Salads

Chicken Caesar

Sliced Marinated Chicken Breast on a Bed of Fresh Romaine Lettuce with Caesar Dressing, Fresh Croutons, Diced Roma Tomatoes and Fresh Parmesan Cheese, served with Cheese Toast

Fresh Garden Chef Salad

Iceberg Lettuce with Feta and Cheddar Cheeses, Hard Boiled Eggs, Tomato, Cucumber, Olives and Croutons, served with your choice of Dressing

Salmon Salad Supreme

Grilled Salmon served on a Bed of Romaine Lettuce with Freshly Grated Parmesan Cheese, Red Onion, Tomatoes, Artichokes and Basil Vinaigrette Dressing

Oriental Chicken or Tofu

Teriyaki Chicken Breast or Tofu, tossed with Mixed Greens, Snow Peas & Carrots, served with Mixed Rice Noodles, Mandarin Orange Slices and Teriyaki Sesame Dressing, garnished with Cashew Nuts

Chef Salad

Featuring Julienne Breast of Turkey, Ham, Swiss and American Cheese garnished with Tomatoes, Egg Wedges and Bacon Bits, served with assorted Rolls

Magnolia Chicken Salad

Chicken Strips crown a springtime-fresh salad of Crisp Spinach and Lettuce, Mushrooms, Walnuts and Mandarin Orange Segments, served with Strawberry Muffins and a Savory Apricot Dressing

Dinner Entrees

Stuffed Pork Chops

8oz. Bone in Pork Chop filled with Herbed Bread Stuffing and served with Apple Cider Demi-Glace

Glazed Brown Sugar Ham

Smoked Ham Glazed with Honey, Brown Sugar and Orange, Slow Cooked and Sliced Thin

Carved Beef Tenderloin

Whole Tenderloin, Marinated in Red Wine, Rosemary and Garlic, Seared, Roasted and Sliced Thin with Wild Mushroom Demi-Glace

Filet Mignon

6oz. Center Cut Filet, seasoned with Old Montreal Spices, Grilled to Perfection and Served with Red Wine Demi-Glace

Tuna

8oz. Tuna Steak, prepared your way, Grilled, Cajun, Citrus, Herb Garlic Butter or Teriyaki

Salmon

8oz. Salmon Steak, prepared your way, Grilled, Cajun, Citrus, Herb Garlic Butter or Teriyaki

New York Strip Steak

10oz. Steak, seasoned, grilled and served with Maitre d'hotel butter

Prime Rib

Tender, seasoned Prime Rib, slow cooled and served with Au Jus and Horseradish Cream Sauce

Sliced Pork Loin

Whole Pork Loin, marinated in Herb Vinaigrette, cooked rotisserie style and sliced thin, served with Pork Au Jus

Grilled Pork Tenderloin

Pork Tenderloin, seasoned, grilled and basted with Orange Marmalade

Roast Eye Round of Beef

Flavored with Salt, Pepper, Garlic and Rosemary, slow roasted and served with Green Peppercorn Au Jus

Marinated London Broil

Flank Steak is marinated for 3 days, then seasoned and grilled to perfection and served with Mushroom Demi-Glace

Marinated Chicken Breast

Choice of 6oz. Boneless Skinless Breast grilled or Bone in Breast Quarter Baked

Chicken Cordon Bleu

Whole, Boneless, Skinless Breast stuffed with Swiss Cheese and Ham, breaded and then baked

Chicken Wellington

Whole, Boneless, Skinless Breast stuffed with sautéed Mushrooms and Onions, wrapped in Puff Pastry and served with a Creamy Mushroom Sauce

Swiss Chicken

Chicken Breast topped with Bacon, Swiss Cheese and Cream Sauce, wrapped in Puff Pastry and served with a Creamy Mushroom Sauce

Curried Chicken

Seasoned, Floured and Sautéed, served with a Curried Cream Sauce

T-Bone Steak

16oz. Choice T-Bone Steak, seasoned with Old Montreal Spices, Grilled and served with an A-1 Demi-Glace

Honey-Glazed Chicken

Chicken Breast served with a light Honey Glaze

Chicken Piccata

Breast of Chicken, lightly seasoned and sautéed with Lemons and Capers

Chicken Marsala

Lightly Breaded Chicken Breast with Mushrooms & Flamed in Marsala Wine

Beef Tips & Mushrooms

Tender Beef Tips served over Fettuccine Noodles

Chicken Divan

Oven Baked Chicken Breast topped with Broccoli Spears and Cheddar Cheese Sauce

Steak or Chicken Caesar Salad

Your Choice of Marinated Steak or Chicken Grilled and served on a Bed of Romaine Lettuce with Croutons and Caesar Dressing

Dinners & Banquets

Create Your Own

Includes Coffee, Tea, Water, Rolls & accompaniments

Choice of one Salad

House Salad
Tomato & Cucumber Salad
Mandarin Orange & Bib Lettuce with Walnuts
Carrot Raisin Salad
Marinated Mushroom Salad
Fresh Spinach Salad
Fresh Marinated Vegetables
Fresh Baby Greens

Choice of one Entree

Stuffed Pork Chop (8oz.)
Filet Mignon with Béarnaise (6oz.)
New York Strip
Grilled Pork Tenderloin
Marinated Chicken
Chicken Wellington
Glazed Brown Sugar Ham
Prime Rib
Carved Eye Round of Beef
Chicken Cordon Bleu
Swiss Chicken
Carved Beef Tenderloin
Porterhouse Steak
Sliced Pork Tenderloin
London Broil
Chicken Teriyaki
Curried Chicken
Tuna (Grilled, Cajun, Teriyaki, Citrus or Garlic Herb Butter)
Salmon (Grilled, Cajun, Teriyaki, Citrus or Garlic Herb Butter)
Ribeye Steak

Choose one Carved Meat in place of an Entrée

Extra per person charge applies. 25 person minimum

Baked Ham
Roast Turkey Breast
Roast Eye Round of Beef
Whole Tenderloin
Slow Roasted Prime Rib

Choose Two Vegetables

Glazed Carrots
Broccoli
Twice-Baked Potatoes

Wild Rice
Au Gratin Potatoes
Baked Potatoes
Rice Pilaf
Green Bean Casserole
Whole Green Beans
Steamed Broccoli & Cauliflower
Green Beans Almandine
Stir-Fry Vegetables
Mashed Potatoes
Scalloped Potatoes
Fettuccini Alfredo

Vegetarian Entrees

Herb Crusted Fish

Tender white Fish topped with and Herbed Crust and Baked to Flakey Tenderness, served with Rice Pilaf and Broccoli Cuts

Eggplant Parmesan

Lightly Breaded Eggplant, baked in a homemade Marinara and topped with Mozzarella Cheese

Steamed Vegetable Platter

An assortment of Fresh Vegetables with Cashews, served over Wild Rice in a warm Tarragon & Lime Vinaigrette

Desserts

Strawberry Shortcake

Lemon Crumb Bar

Fudge Brownies

Cream Cheese Brownies

Chocolate Brownies

Bananas Foster

Bread Pudding

Ice Cream with Fresh Fruit

Chocolate Cup with Marinated Strawberries

Tiramisu

Ice Cream

Ice Cream Social

Fried Ice Cream

Yogurt with Fresh Fruit

Fresh Fruit Tart

Fresh Fruit Cup

Cherry Pie

Caramel Apple Pie
Heath Bar Pie
Coconut Cream Pie
Apple Pie
Chocolate Cream Pie
Snickers Pie
Key Lime Pie
Kentucky Bourbon Pecan Pie
Oreo Cookie Pie
Blueberry Pie
Pecan Pie
Kentucky Nut Pie
Milky Way Pie
Cheese Cake
New York Cheese Cake
Chocolate Cheese Cake
Amaretto Cheese Cake
Chocolate Layer Cake
Coconut Layer Cake
Irish Cream Cake
Black Forest Cake
Yellow Layer Cake
Carrot Cake

Specialty Cakes Available Upon Request

9 inch Round Cake
Sheet Cake
Half Sheet Cake