

GEORGETOWN

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C O L L E G E

*Five-Star Catering*



## *Welcome*

*Georgetown College Dining Services utilizes their culinary expertise to provide professional, friendly service and a wide selection of gourmet foods. This guide will be a useful tool as you plan your unique occasion. Relax...planning your event will be an enjoyable experience with the help of our dedicated staff. We are ready and willing to assist you. Please contact us at 502-863-8142.*

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# Frequently Asked Questions



## *How Do I Make a Room Reservation?*

Georgetown College offers several locations throughout the campus with a variety of atmospheres to best meet the needs of your event. Reservations are required for all banquet and meeting rooms and can be made by calling Facilities Management for the College at (502) 863-8639.

## *What about Menu and Services?*

Please call our Catering Department at least three weeks prior to your event. Simple menus such as boxed lunches, served meals, buffets, or receptions from this guide may be easily arranged with a phone call. If your event requires a custom menu or special service, please contact our catering department at 502-863-8142 for a personal appointment.

Menus or services may be limited if less than one week notice is given.

## *What is a Guarantee?*

When making your reservations, please tell us approximately how many guests to expect. A guaranteed number must be received 3 business days prior to the event.

If the guaranteed number of guests increases within three days of the event every effort will be made to serve all guests. However, we may need to substitute menu items. We will be prepared to serve 5% over the guaranteed number, up to a maximum of 15 meals.

## *How Am I Billed?*

For events priced per person, you will be billed for the guaranteed number of guests, plus any additional guests served. If the event is priced A la Carte, you will be billed for the prearranged amount, plus any additional food ordered. All prices listed are subject to change. Prices may be guaranteed, but not more than sixty days prior to the event. The method of payment is cash or check. All college affiliated groups must provide an account number before the start of the event or no services will be rendered. For all non-college affiliated events: ½ payment due seven days prior to the event and payment in full at the time of the event. If your event is canceled within ten business days of the scheduled event, you may be billed 50% of the estimated price.

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*Who is the Contact Person?*

We recommend that one person representing your group coordinate all event plans and business with our office. This helps keep confusion to a minimum, guaranteeing a successful event.

*Are There Any Other Charges to be Considered?*

A minimum charge of \$50 and a 15% service charge will be applied to any event located off the Georgetown College Campus. A \$25 service charge will be applied to all deliveries on the Georgetown College Campus.

*Are there any Miscellaneous Charges?*

Special decorations and flowers are not included in our price, but may be arranged through our catering department. If equipment, china, glassware, or tables are required, we will rent the needed items for you and the rental charges added to your bill. Linen will be provided for all appropriate food tables. There will be an additional charge for linen on any additional non-food tables. You will be made aware of this additional expense when the final arrangements for the event are made.

*What about Service Charges and Sales Tax?*

For non-college affiliated events or individuals a 15% service charge and a 6% sales tax will be applied to all events.

*What If You Are Late?*

If your group will be arriving later than scheduled, please notify the catering department as soon as possible. We will make every effort to accommodate you, however, we are not responsible for the quality of food if we hold it longer than fifteen minutes.

*Can I Bring My Own Food, Beverages, or Decorations?*

No food or beverages may be brought in by a client and served at the event. You may bring your own decorations but Dining Services are not responsible for any losses or damages. Please consult our catering department on affixing your decorations to avoid any charges for damages to walls, floors, fixtures, or ceilings.

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# *Breakfast*

*Jump start your day with selections from a simple continental breakfast to a full brunch buffet.*

## **Continental Breakfast**

Fresh Brewed Coffee and Assorted Pastries

\$3.95 per person

Fresh Fruit Juice, Fresh Brewed Coffee, Hot Tea, and an Assortment of Pastries

\$4.95 per person

## **Hot Plated Breakfasts**

*All hot breakfasts served with coffee and water (orange juice may be added for \$1.00 per person)*

**Early Riser**

Scrambled Eggs, your choice of Bacon, Ham, or Sausage, and Breakfast Potatoes

Served with a Fresh Fruit Garnish

\$6.95 per person

**Texas French Toast**

French Style Texas Toast with a Hint of Cinnamon,  
Breakfast Potatoes and your choice of Bacon, Ham, or Sausage

\$7.50 per person

**Breakfast Buffet**

Fresh Fruit, Assorted Breakfast Pastries, Quiche or Scrambled Eggs,  
French Toast, and your choice of Bacon, Ham, or Sausage

\$7.95 per person

**Brunch Buffet**

Fresh Fruit, Assorted Breakfast Pastries, Choice of Pasta or Marinated Garden Salad,  
Fried or Baked Chicken, Rice Pilaf, Denver Scrambled Eggs, French Toast, Breakfast Potatoes,  
and Your Choice of Bacon, Sausage, or Ham

\$10.95 per person

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## *Lunch*

### Hot Plated Lunches

Entrées include salad, two side items, dessert, luncheon basket of rolls with butter, and beverage.

#### Chicken Napoleon

Chicken breast topped with portabella mushroom, spinach and provolone

#### Chicken Picatta

with roasted potatoes, leeks and tomatoes

#### Bacon Wrapped Chicken Breast

on chipotle mashed potatoes and cherry sauce

#### Chicken Breast Pillard

with caper lemon sauce

#### Grilled Herbed Flank Steak

with soy sauce demi glace

#### Stuffed Pork Tenderloin

with mashed potatoes and seasonal vegetables  
\$14.95

#### Asian Style Pork Tenderloin

with herb rice and crispy carrots  
\$14.95

#### Pork Milanese

Breaded pork in a lemon cream sauce  
\$14.95

#### Peppercorn Glazed Pork

with aromatic rice and vegetable melange

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## *Lunch*

Entrées include salad, two side items, dessert, luncheon basket of rolls with butter, and beverage.

### *Side Orders*

Whipped Potatoes: plain, garlic, basil,  
roasted tomatoes or blue cheese

Caribbean Rice

Risotto: mushroom, basil or tomato

Risotto Cake

Roasted Potatoes

Potato Cake

Potato Croquette

Seasonal Vegetables

Corn Pudding

### *Desserts*

Pecan Pie

Strawberry Parfait

Creme Brule

Chocolate Amaretto Mousse

Chocolate Tart

Fruit Tar

Fresh Fruit

Poached Pear

Pumpkin Pie

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## Lunch or Dinner Platters

### *Americana*

An all American platter with tuna salad, egg salad and garden salad. Accompanied by assorted breads and rolls. Large platter includes cookies.

Small \$50 serves 10 people  
Large \$75 serves 20 people

### *Cheese Platter*

Our Cheese Platter includes five different kinds of domestic cheese and cheese spread. Accompanied by French bread and gourmet crackers, grapes and fresh strawberries.

Serves 10 people at \$85

### *Italian Antipasti Platter*

A beautiful platter with artichokes, olives, roasted red peppers, grilled zucchini and squash with a wide variety of cured meat including, salami, country ham, pepperoni and mozzarella cheese. Accompanied by assorted breads.

Serves 10 people at \$80

### *Charcuterie Platter*

An assortment of at least three cheeses and three meats accompanied by seasonal fruits and breads.

Serves 10 people at \$100

### *Crudite Platter*

A colorful selection of beautifully arranged seasonal vegetables accompanied by our delicious dips.

### *Wrap Sandwiches Platter*

Hummus and roasted vegetables, ham and cheese, tuna and Gouda, turkey and swiss, roasted chicken and provolone with roasted red peppers accompanied by a homemade salad.

Serves 24 people at \$175

### *Classic Sandwich Platter*

Your choice of deli meat, turkey, ham and roast beef one cheese and a homemade salad accompanied by a variety of bread and croissants.





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# Lunch Buffet

Available 10:30 am – 2:30 pm

Create your own buffet by choosing from the selections below.

If your party is under thirty, there will be a two dollar surcharge per person.

## **Buffet One - \$12.95 per person**

Choice of: One Entrée  
Two Salads  
One Starch  
Two Vegetables  
One Desert

### ***Salads***

Mixed Greens Salad with House Dressing  
Caesar Salad, Spinach Salad  
Greek Salad

### ***Entrées***

Roast Beef  
Fried or Baked Chicken  
Pesto Pasta Primavera  
Asian Pork Loin  
Fried Cod

### ***Vegetables***

Sautéed Green Beans with Pearl Onions  
Steamed Array of Fresh Vegetables  
Corn O'Brien  
Glazed Fresh Carrots

## **Buffet Two - \$12.95 per person**

Choice of: Two Entrée  
Two Salads  
One Starch  
Two Vegetables  
One Desert

### ***Starches***

Confetti Rice  
Herbed Orzo  
Garlic Mashed Potatoes  
Roasted Rosemary Potatoes

### ***Desserts***

Pecan Pie  
Apple Pie  
Fruit Cobbler  
Chocolate Cake  
Cheese Cake

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If you would like your entrée to be carved, you may add a carving station to your buffet for a \$25.00 per hour carving fee (min of 2 hours)

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## ***Box Lunches***

### **Box Lunch 1 - \$6.95**

Your Choice of:  
Turkey and Provolone  
Ham and Swiss  
Roast Beef and Cheddar  
(Served on a Baguette)  
Veggie Pita

### **Box Lunch 2 - \$6.95**

Your Choice of:  
Chef Salad  
*Ham, Turkey, Cheese, Lettuce, Tomato,  
Cucumber, & Hard Boiled Egg*  
Chicken Caesar Salad  
*Crisp Hearts of Romaine with Creamy Caesar Dressing*

### **Executive Box Lunch - \$14.95**

Your Choice of:  
Beef Tenderloin with Horseradish spread or Foccacia  
Marinated Grilled Chicken Breast Sandwich on French Roll with basis mayo  
Smoked Salmon with capers, scallio creamcheese and steamed onions

### **Sandwich Box Lunches Include:**

Whole Fresh Fruit, Pasta Salad, or Potato Salad, Chips, a Cookie, and Soda.

### **Salad Box Lunches Include:**

Breadstick, Cookie, and Soda.





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## *Dinner*

*All dinner entrées are served with beverage, basket of fresh baked rolls with butter, your choice of salad, appropriate starch and vegetable, and choice of dessert.*

### ***Menu 1 \$16.95***

Portabella Napoleon  
Portabella mushroom topped with  
roasted red pepper, swiss cheese,  
wild greens and roasted shallots  
sauce.

Mozzarella stuffed chicken wrapped  
in bacon, herbed mashed potatoes  
and glazed carrots.

Cheese Cake

### ***Menu 2 \$23.95***

Steamed asparagus with wild  
mushroom ragout

Grilled beef fillet crusted with  
blue cheese and pecan, Yukon gold  
mashed potatoes  
and haricot vert

Roasted Pear Tatin

### ***Menu 3 \$18.95***

Mango salad with peanuts and lime  
leaves

Glazed pork medallion, herbed rice  
and vegetables ribbons

Lemon Grass Parfait

### ***Menu 4 \$16.95***

Tomato mozzarella napoleon with  
basil and balsamic reduction

Lemon scented roasted chicken with  
garlic mashed potatoes  
and asparagus

Caramel Tart

### ***Menu 5 \$23.95***

Grilled scallops on sauce  
Veracruzana and wilted argula

Grilled beef fillet, lemon shitake  
risotto and squash noodles with a  
red wine sauce

Tiramisu

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## *Dinner Buffet*

*Create your own buffet by choosing from the selections below.  
All buffets include fresh baked rolls with butter and beverage services.*

### ***Buffet One - \$14.95 per person***

Choice of: One Entrée  
Two Salads  
One Starch  
Two Vegetables  
One Dessert

### ***Buffet Two - \$16.95 per person***

Choice of : Two Entrées  
Two Salads  
Two Starches  
Two Vegetables  
Two Desserts

#### ***Salads***

Mixed Greens Salad with House Dressing  
Caesar Salad, Spinach Salad  
Greek Salad

#### ***Entrées***

Orange Glazed Pork  
Cuban Style Pork Shoulder  
Peppercorn Glazed Pork  
Roast Beef  
Flank Steak  
Whole Lemon Roasted Chicken  
Chicken Roulade  
Whole Poached Salmon (1 week advance)

#### ***Vegetables***

Sautéed Green Beans with Pearl Onions  
Steamed Array of Fresh Vegetables  
Corn O'Brien  
Glazed Fresh Carrots

#### ***Starches***

Confetti Rice  
Herbed Orzo  
Garlic Mashed Potatoes  
Roasted Rosemary Potatoes

#### ***Desserts***

Pecan Pie  
Apple Pie  
Fruit Cobbler  
Chocolate Cake

*If your party is under thirty, there will be a two dollar surcharge per person.*

*If you would like your entrée to be carved, you may add a carving station to your buffet for a \$25.00 per hour carving fee (min of 2 hours)*

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## *À la carte items*

### Beverages:

Freshly Brewed Coffee.....regular or decaf \$10.00 per gallon (16 8oz. servings)

Hot Chocolate.....\$10.00 per gallon

Iced Tea with Lemon.....\$10.00 per gallon

Sparkling Golden Punch.....\$12.00 per gallon

Fruit Punch.....\$10.00 per gallon

Fruit Juice.....\$11.50 per gallon

Canned Soda.....\$1.00 each

Bottled Water.....\$1.50 each

### From the bakery

Gourmet Cookies.....\$8.50 per dozen

Brownies.....\$6.00 per dozen

Sweet Bars.....\$7.00 per dozen

Mini Cheesecake Bites.....\$7.00 per dozen

### Snack items

Peanut M&M's.....\$5.00 per pound

G'town Snack Mix.....\$4.50 per pound

Granola Bars.....\$1.50 each

Potato chips with Dip.....\$7.00 per pound

Tortilla chips with Salsa.....\$7.00 per pound

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## *Receptions/ hors d'oeuvres*

Fresh Fruit.....\$1.95 per person  
Cheese and Crackers.....\$2.25 per person  
Fresh Cut Vegetables.....\$1.75 per person  
Anti-pasto.....\$2.50 per person

### Cold Appetizers

Ham Biscuits.....\$27.50 per 50  
Tea Sandwiches.....\$20.00 per 50  
Smoked Salmon Platter (serves 50).....Market Price  
Tomato Basil Croustade.....\$40.00 per 50  
Curry Chicken Salad with Flatbread Crackers.....\$7.00 per pound  
Large Shrimp Cocktail with Lemon Wedges.....Market price

### Hot Appetizers

Pecan Chicken.....\$75.00 Per 50  
Spinach Artichoke Dip.....\$25.00 Per Gallon  
Hot Broccoli Dip.....\$25.00 Per Gallon  
Meatballs.....\$22.00 Per 50  
Mini Egg Rolls.....\$50.00 Per 50  
Chicken Fingers.....\$60.00 Per 50  
Chicken Hibacho with Peppers & Cheese.....\$65.00 Per 50

### Carved To Order

*All Carved Items are served with petite rolls and appropriate condiments*

Turkey.....20-22 lb. avg. \$45.00  
Top Round.....20-22 lb. avg. \$90.00  
Beef Tenderloin.....6 lb. avg. \$125.00  
Pork Loin.....8 lb. avg. \$60.00

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# *No Frills Catering*

Our no frills guide provides options for customers on the tightest of budgets.  
These items are prepared on disposable service items and are available for pick-up only.  
*All Trays feed approximately 25 people*

Deli Tray.....\$25.00

Vegetable Tray.....\$20.00

Fruit Tray.....\$25.00

Cheese Tray.....\$30.00

Pinwheel Tray.....\$25.00

Chips by the Bag.....\$3.25

Cookies.....\$5.00 dozen

Brownies.....\$5.00 per dozen

Punch & Cookies Package.....\$75.00 per 50

Full Sheet Cake and Punch.....\$90.00 per 50

Disposable Cups 12oz.....\$6.00 per 50

Disposable Plates 9 in.....\$5.50 per 50

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# GEORGETOWN

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C O L L E G E

*Thank you for  
letting us serve you!*

For more information, please contact:

Catering Manager

502-863-7923

Georgetown College

400 East College Street

Georgetown, Kentucky 40324