



C A T E



R I N G



AT **CCBC**





# Our Menu



WELCOME LETTER

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LUNCH TIME

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# Welcome

From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff and a wide range of resources available from our international network.



As a catering service, our main function is Food! Our trained, professional staff is dedicated to providing the highest level of catering services. The quality of your food, however, does not rest upon the chefs alone. Every member of the Catering Department receives monthly training on food and beverage services, as well as day-to-day experience on the job.



Our fresh, contemporary menus only represent a starting point. Our commitment is to customize and create whatever is required to provide your guests with an unforgettable experience.



We look forward to the opportunity to work with you!



## A GREAT START

FRESH START \$5.25 per person

Assorted Mini Muffins  
Assorted Mini Danish  
Orange Juice  
Freshly Brewed Regular, Decaf Coffee, & Hot Tea

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EYE OPENER \$7.25 per person

Fresh Sliced Seasonal Fruit  
Assorted Mini Danish  
Bagels with Cream Cheese, Jelly, and Butter  
Assorted Bottled Juices  
Freshly Brewed Regular, Decaf Coffee, & Hot Tea

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THE GRAND CONTINENTAL \$8.75 per person

Fresh Sliced Seasonal Fruit  
Assorted Bagels and Mini Danish  
Fresh Baked Assorted Muffins with Yogurts, Cream Cheese, Jelly, and Butter  
Bottled Water  
Assorted Bottled Juices  
Freshly Brewed Regular, Decaf Coffee, & Hot Tea

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THE CLASSIC BREAKFAST BUFFET \$8.00 per person

Includes Orange Juice & Apple Juice, Freshly Brewed Regular, Decaf Coffee, & Hot Tea

Fluffy Scrambled Eggs  
Home Fried Potatoes  
Crisp Bacon & Country Sausage  
Assorted Breakfast Bakery Items  
Fresh Seasonal Fruit Salad

\*\*\*GREAT START Breakfast Packages  
Minimum Guest Count of 15 Guests\*\*\*

B R E A K F A S T



## A GREAT START

A LA CARTE BAKERY, PRICING IS PER DOZEN

Mushroom Cheese Strata	\$5.95
Mini Danish	\$9.50
Cinnamon Buns	\$12.50
Individual Plain or Fruit Yogurts	\$12.00
Multigrain or Granola Bars	\$12.00
Individual Cold Cereal with 1/2 pint of milk	\$21.00
Assorted Whole Fruit	\$11.40
Assorted Bagels <i>With Cream Cheese, Jelly, and Butter</i>	\$15.75
Fudge Brownies or Blondies	\$7.25
Assorted Dessert Bars	\$12.50
Freshly Baked Cookies <i>Chocolate Chip, Oatmeal Raisin, Butter Sugar, Double Chocolate, Carnival</i>	\$7.25

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# BREAKFAST



# LUNCH TIME

## EXPRESS LUNCHES:

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be preset along with beverages and dessert to keep your program on time.

### GOURMET BOXED LUNCH \$12.50 each

\*\*Also available as Sandwich Lunch Buffet\*\*

#### Select Two Sandwiches:

(one sandwich per boxed lunch)

- Slow Roasted Beef with Provolone Cheese With Caramelized Onions on Panini Bread Garnished with Leaf Lettuce & Sliced Tomato
- Black Forest Ham with Smoked Gouda Cheese With Grainy Mustard on Sour Dough with Leaf Lettuce & Sliced Tomato
- Veggie Wrap: Balsamic Vegetables, Hummus, Feta Cheese, and Roasted Red Pepper Wrapped in a Spinach Tortilla
- Tender Turkey Breast with Provolone Cheese With Pesto Cream on Focaccia Roll with Leaf Lettuce & Sliced Tomato
- Grilled Cilantro Lime Chicken Breast with Monterey Jack Cheese With Roasted Red Peppers & Chipotle Mayonnaise on a French Baguette with Leaf Lettuce & Sliced Tomato
- Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on Focaccia bread
- Grilled vegetables with fontina cheese on a baguette
- Grilled Portobello mushroom sandwich with provolone cheese on Focaccia

- Salami, ham, provolone, roasted red peppers on a French roll with garlic mayonnaise
- Albuquerque Chicken - Chicken sandwich with a Southwest flair

#### Select Two Sides:

- Pesto Pasta Salad
- Roasted Red Bliss Potato Salad
- Cole Slaw
- Fruit Salad

#### Select One Dessert:

- Assorted Cookies
- Blondies

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### COLLEGE BOXED LUNCH \$7.30 each

#### Select Two Sandwiches:

- Ham & Cheese
- Roast Turkey & Cheese
- Tuna Salad
- Roast Beef & Cheese
- Vegetarian Wrap

Boxed Lunches are served with One sandwich, Lettuce, Tomato, Mustard & Mayonnaise, Whole Fruit, Potato Chips, and Cookies Assorted Sodas & Bottled Water

# EXPRESS LUNCHES



# B O U N T I F U L B U F F E T S

## SPECIALTY BUFFETS:

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. (Minimum Order 10 Guests)

All Buffets include standard linens, delivery and set, and pick up. If your event is greater than 20 attendees, an attendant will be added at the rate of \$20.00 per hour from the start to the end of your event time. For additional enhancements please contact our catering department.

## DELI LUNCH PLATTERS \$7.95 per person

Select Three Deli Meats:

- Lean Roast Beef
- Roast Turkey
- Ham
- Chicken Salad
- Tuna Salad

Select Two Cheeses:

- Swiss
- American
- Provolone

Select One Side:

- Potato Salad
- Cole Slaw
- Pasta Salad

The Deli Buffet Includes Assorted Rolls & Breads, Sliced Tomato & Leaf Lettuce, Mayonnaise & Mustard, Potato Chips, Pickle Spears, Assorted Cookies, Assorted Sodas and Bottled Water

# B U F F E T S



# B O U N T I F U L B U F F E T S

## SOUP AND SALAD BUFFET \$9.50 per person

### Select One Entrée Salad:

- Thai Sesame Noodle Salad
- Salad Nicoise
- Traditional Greek Salad
- Grilled Chicken Caesar Salad
- Southwest Steak Salad
- Oriental Chicken Salad
- Cheese Tortellini Primavera Salad
- Chef Salad - bed of mixed greens with julienne ham and turkey, cheddar cheese, hard-boiled egg and honey mustard dressing.
- Cobb Salad-Bed of mixed greens with smoked turkey, avocado, egg bacon and crumbled blue cheese.
- Taco Salad-Crisp tortillas shells filled w/ spicy chicken, beef or refried beans with all the toppings.
- Antipasto Salad-cubed salami, ham, sliced olives, diced tomatoes, cubed provolone, tossed w/fresh greens
- Vegetarian Hummus Plate-Hummus w/ pita and vegetable sticks
- Chicken Teriyaki Salad - Fresh mixed greens, teriyaki chicken, tomatoes, onions, cucumber, shredded cheddar cheese, crumbled bacon and fried tortilla strips served with honey mustard dressing

### Select One Side Salad:

- Roasted Vegetable Salad
- Garden Salad
- Apple & Chicken Salad
- Cajun Potato Salad
- Mexican Salad
- Mixed Field Greens Salad

The Soup and Salad Buffet Includes The Chef's Soup of The Day, Gourmet Rolls and Butter, Assorted Cookies & Brownies, and Assorted Sodas & Bottled Water. Bottled juices are available for an additional charge.

# B U F F E T S



## B O U N T I F U L B U F F E T S

SANDWICH BUFFET \$8.99 per person

Assortment of Wraps, Panini and Focaccia Sandwiches. Served with pasta salad or potato salad, pickle spears, chips and soft drinks. Bottled juices are available for an additional charge.

Select Three:

- Italian Riviera Wrap
- Gold Coast Beef Wrap
- California Veggie Wrap
- Roast Eggplant Panini
- Far East Focaccia Chicken
- Sliced Pesto Chicken Panini
- Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on Focaccia bread
- Grilled vegetables with fontina cheese on a baguette
- Grilled Portobello mushroom sandwich with provolone cheese on Focaccia
- Salami, ham, provolone, roasted red peppers on a French roll with garlic mayonnaise
- Albuquerque Chicken - Chicken sandwich with a Southwest flair

## B U F F E T S



## MOVABLE FEASTS

### MOVABLE FEASTS:

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. (Minimum order 15 guests)

All Feasts include standard linens, delivery and set, and pick up. If your event is greater than 20 attendees, an attendant will be added at the rate of \$20.00 per hour from the start to the end of your event time. For additional enhancements please contact our catering department.

#### CCBC BBQ \$7.50 per person

All Beef Hot Dogs, Hamburgers, and Veggie Burgers Served with Assorted Rolls, Buns, Lettuce, Tomato, Onion, Pickles, Cheese, and Appropriate Condiments.

The BBQ also Includes Potato Chips, Assorted Cookies, Lemonade, and Choice of Pasta Salad, Potato Salad or Cole Slaw.

#### BACKYARD BBQ \$10.95 per person

All Beef Hot Dogs, Hamburgers, Veggie Burgers, and BBQ Chicken Quarters Served with Assorted Rolls, Buns, Lettuce, Tomato, Onion, Pickles, Cheese, And Appropriate Condiments.

The BBQ also Includes Watermelon (in season), Potato Chips, Assorted Cookies & Brownies, and Lemonade

Choose Two BBQ Accompaniments:

- Creamy Cole Slaw
- Potato & Egg Salad
- New Potato Salad
- Macaroni Salad
- Rotini Pasta Salad
- Corn on the Cob
- Red River Baked Beans

\*\* Grill Outdoors for an Additional Charge,  
Please Contact the Catering Office for Details\*\*

## CLASSICS



## MOVABLE FEASTS

### FIESTA D'ITALIA \$12.95 per person

Fresh Garlic Bread  
Tomato, Basil, and Mozzarella Salad  
Traditional Caesar Salad with Croutons  
Chicken Parmesan  
Vegetable Lasagna  
Tiramisu  
Assorted Sodas

### SOUTHERN STYLE BUFFET \$10.50 per person

Cole Slaw  
Southern Style Baked Beans  
Crispy Fried Chicken  
Baked Macaroni & Cheese  
Cornbread or Biscuits  
Peach Pie  
Assorted Soft Drinks

### SOUTH OF THE BORDER \$10.50 per person

Mexican Chopped Salad  
Chicken Fajitas  
Cheese Enchiladas with Red Chili Sauce  
Salsa, Sour Cream, Guacamole  
Southwestern Rice  
Apple Cinnamon Churros  
Assorted Soft Drinks

### FAR EAST FUSION \$13.50 per person

Asian Green Salad  
with Mandarin Oranges, Crispy Noodles,  
and Oriental Dressing  
Asian Stir Fry Vegetables  
Teriyaki Chicken or Szechwan Beef  
Sticky White Rice or Fried Rice  
Fortune Cookies  
Assorted Soft Drinks

#### OPTIONS:

Items available for an additional charge

- 20 oz. bottled beverage
- Watermelon (market availability)

# CLASSICS



## DINNER BUFFETS

\*\*All Dinner Buffets include standard linens for buffet tables, delivery and set-up, plastic ware, and pick-up. China can be added for an additional charge of \$2.50 per person. For events greater than 50 attendees, additional china rental charges may be incurred. . If your event is greater than 20 attendees, an attendant will be added at the rate of \$20.00 per hour from the start to the end of your event time. For additional enhancements please contact our catering department. (Minimum order 15 guests)\*\*

\*\* All Dinner Buffets include Rolls & Butter, Dessert, Coffee, Decaf, Tea, and Iced Water\*\*

\*\* Canned soda and bottled beverages are available for an additional charge\*\*

### Select One Salad:

- Garden Salad With Cherry Tomato, Sliced Cucumber, and Shredded Carrot with Choice of Two Dressings
- Mixed Field Greens With Balsamic Vinaigrette or Raspberry Walnut Vinaigrette
- Spinach Salad With Crumbled Bacon, Egg and Sliced Red Onion with Creamy Poppy Seed Dressing
- Traditional Caesar Salad With Garlic Croutons
- Buffalo mozzarella with fresh plumb tomatoes, fresh basil and garlic vinaigrette
- Arugula with roasted pepper vinaigrette
- Thai cucumber salad
- Sautéed Spinach and Feta
- Pear and toasted walnut spring salad
- Iceberg wedge with Maytag blue cheese

### Select One Vegetable:

- Fresh Seasonal Vegetable Sautee
- Steamed Broccoli with Red Pepper
- Ginger Honey Carrots
- Sesame Green Beans
- Grilled Marinated Vegetables
- Buttered Herbed Corn
- Seasonal baby vegetables
- Grilled asparagus
- Snow peas

### Select One Starch:

- Roasted Garlic Smashed Potatoes
- Roasted Red Potatoes with Herbs
- White or Wild Rice with Mushrooms
- Golden Rice Pilaf with Raisins and Almonds
- Rice Florentine
- Potatoes Au Gratin
- Basmati Rice
- Basil orzo
- Whipped sweet potatoes
- Baked Potato with butter, sour cream and chives

# DINNER BUFFETS



## DINNER BUFFETS

Select Two Entrees:

**HOMESTYLE LASAGNE** \$12.95 per person  
Layers of Tender pasta Baked with Fresh Italian Cheeses, Your Choice of Meat Sauce or Vegetable in Alfredo Sauce

**BAKED ZITI** \$11.95 per person  
Ziti Noodles Baked in a Creamy Tomato Sauce with Mozzarella and Parmesan Cheeses

**PENNE PASTA** \$11.25 per person  
With Seasonal Vegetables in a Creamy Alfredo Sauce

**CHEESE TORTELLINI** \$11.95 per person  
Served in Marinara Sauce

**BOWTIE CHICKEN CARBONARA** \$13.95 per person  
Bow Tie Pasta Tossed with Grilled Chicken, Bacon, Fresh Basil and Peppercorns in a Rich Garlic Alfredo Sauce

**RAVIOLI BOLOGNESE** \$14.95 per person  
Plump Cheese Ravioli Tossed with a Rich Tomato Sauce Blended with Caramelized Beef & Onions

**CHICKEN PARMESAN** \$13.95 per person  
Boneless Breast of Chicken Lightly Breaded, Sautéed and Baked With Mozzarella Cheese & Marinara Sauce

**CHICKEN PECAN** \$13.95 per person  
Boneless Breast of Chicken Lightly Coated with Crushed Pecans and Baked until Golden Brown, Served with a Dijon Mustard Sauce

**CHICKEN TUSCANY** \$14.95 per person  
Boneless Brest of Chicken with Fresh Tomatoes, Black Olives, Garlic & Artichoke Hearts

**CHICKEN PICCATA** \$13.95 per person  
Boneless Breast of Chicken lightly sautéed and served in a light lemon sauce with capers

**ROSEMARY CHICKEN** \$13.95 per person  
Grilled Boneless Breast of Chicken Marinated with Rosemary & Garlic

**LONDON BROIL** \$17.95 per person  
Sliced and Marinated Southern Style, or Served with a Mushroom Gravy

**BEEF BOURGUIGNONNE** \$15.95 per person  
Tender Beef Tips Served with Mushrooms & Pearl Onions

**ATLANTIC SALMON** \$17.50 per person  
Grilled Salmon Medallions Brushed with a Tangy Lemon Dill Butter sauce

**CRISPY COD** \$16.95 per person  
Deep Fried Battered Cod Topped with Fresh Tomato & Caper Relish

**CAJUN STYLE CATFISH** \$17.95 per person  
Baked Cajun Marinated Catfish Served with a Creamy Mustard Sauce

## DINNER BUFFETS



## CULINARY CLASSICS

\*\*All Served Dinners Include China Service and Standard Linen up to parties of 50 people. For events greater than 50 attendees, additional china rental charges may be incurred. For additional enhancements please contact our catering department. \*\*

\*\*Additional labor charges not included\*\*

\*\* All Dinners include Salad, Starch, Vegetable, Rolls and Butter, Dessert, Coffee, and Iced Tea\*\*

\*\* Canned soda and bottle beverages are available for an additional charge\*\*

### BEEF

#### OVEN ROASTED BEEF TENDERLOIN

\$19.95 per person

Crusted with Tri-Color Peppercorns & Fresh Herbs,  
Served with a Brandied Mushroom Sauce

#### PRIME RIB OF BEEF

\$22.95 per person

Slow Roasted to Perfection and Served with  
Traditional Au Jus

#### THAI MARINATED LONDON BROIL

\$22.95 per person

A Ginger and Soy Marinated, Thinly Carved,  
Roasted Flank Steak with a Hint of Garlic

#### BEEF WELLINGTON

\$28.95 per person

Tenderloin of beef wrapped in puff pastry with  
fois gras and cooked to golden brown

#### STEAK AU POIVRE

\$24.95 per person

Delicious 8oz NY strip served with a classic  
brandy sauce with Cognac Peppercorn sauce

### POULTRY CHICKEN MARSALA

\$13.95 per person

Lightly Dusted Boneless Breast Of Chicken  
sautéed with Marsala Wine & Mushrooms

#### CHICKEN CORDON BLEU

\$17.95 per person

Chicken Breast Stuffed with Ham & Swiss  
Cheese, finished with Breadcrumbs

#### APRICOT ALMOND CHICKEN

\$17.95 per person

Chicken Breast Topped with Tangy Apricot  
Puree and Toasted Almonds

#### CHICKEN SORRENTO

\$17.95 per person

Boneless breast of chicken lightly breaded  
with prosciutto and eggplant topped with a  
light tomato sauce

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C L A S S I C S



## CULINARY CLASSICS

### PORK

#### ANISE PORK LOIN

\$19.95 per person

Oven roasted pork stuffed with figs and apples with just a hint of anise served with Apple Brandy Sauce

#### BAKED STUFFED PORK CHOP

\$21.95 per person

Center Cut Pork Chop filled with Cornbread and Andouille Sausage Stuffing, Sauced with Bourbon Cream

#### SOUTHWESTERN GLAZED PORK LOIN

\$18.95 per person

Carved and served with a zesty chipotle pepper sauce

### LAMB

#### RACK OF LAMB

\$27.95 per person

Middle Eastern Rubbed Rack of Lamb with Apricot Mint Demi Glace

#### LEG OF LAMB

\$19.95 per person

Crusted with Rosemary, Mint, and Lavender, Served with Roasted Garlic Cabernet Sauce

#### LAMB CHOPS-CENTERCUT

\$23.95 per person

Broiled lamb chops served with mint jelly

C L A S S I C S



## CULINARY CLASSICS

### SEAFOOD

#### SHRIMP SCAMPI

\$19.95 per person

Succulent Shrimp Sautéed with Garlic, Lemon & White Wine, Served atop a Bed of Herbed Rice

#### STUFFED FLOUNDER

\$18.95 per person

Flounder Filet Stuffed with Shrimp and Crab Meat, Finished with a Lemon Herb Cream

#### GRILLED LEMON PEPPER SALMON

\$20.95 per person

Served with a Creamy Dill Sauce

#### ROASTED ASIAN BBQ SEA BASS

\$26.95 per person

Lacquered with a Smoky Hoisin BBQ sauce

#### MARYLAND CRAB CAKES

Market Price

Mouthwatering Maryland lump crab cakes

#### ALMOND COCONUT TILAPIA

\$20.95 per person

Baked tilapia filet crusted with coconut, almonds and Cuban seasoning

#### GARLIC ORANGE CHILI SHRIMP

\$21.95 per person

Shrimp stir-fry with Asian vegetables, ginger, and green onions in garlic orange sauce

### VEGETARIAN

#### SPINACH RAVIOLI

\$17.95 per person

Ravioli Stuffed with Spinach and Roasted Garlic, Tossed in a Creamy Tomato Vodka Sauce served w /toasted pine nuts and grated parmesan.

#### PORTABELLA STACK

\$18.95 per person

Grilled Balsamic Marinated Portabella Mushrooms Layered with Roasted Peppers, and a three cheese risotto

#### EGGPLANT ROLLETINI

\$18.95 per person

Eggplant rolletini stuffed with ricotta and mozzarella with roasted plum tomato sauce and polenta

#### VEGETARIAN LASAGNA

\$17.95 per person

Lasagna noodles layered with fresh ricotta, mozzarella, and parmesan cheese topped with a marinara sauce.

C L A S S I C S



## CULINARY CLASSICS

### DESSERTS - SELECT ONE

#### PIES AND COBBLERS

Dutch apple pie  
Blueberry crisp  
Peach cobbler  
Boston cream pie  
Pumpkin pie  
Key Lime pie  
Lemon meringue pie

#### SPECIALTY

Sorbet  
Parfaits  
Tiramisu  
Crème Brûlée

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#### CAKES

Chocolate cake  
Carrot cake  
Black forest cake  
German chocolate cake  
Caramel granny apple  
Chocolate pyramid anglaise  
Angel food cake with seasonal berries  
Cheesecake with strawberries  
Carrot cake with cream cheese frosting  
Bread pudding

C L A S S I C S



## FINISHING TOUCHES

All Breaks include standard linens for buffet tables, delivery and set-up, and pick-up. China can be added for an additional charge of \$2.50 per person. For events greater than 50 attendees, additional china rental charges may be incurred. . If your event is greater than 20 attendees, an attendant will be added at the rate of \$20.00 per hour from the start to the end of your event time. For additional enhancements please contact our catering department.

### BREAKS

#### THE COOKIE MONSTER

**\$5.50 per person**

Assorted Fresh Baked Cookies (2 per person)  
Fudge Brownies (1 per person)  
Freshly Brewed Regular, Decaf Coffee, & Hot Tea  
Assorted Sodas or Bottled Juices  
Bottled Water

#### TAILGATE PARTY

**\$4.50 per person**

Tortilla Chips served with Nacho Cheese & Salsa  
Hot Dogs served with Appropriate Rolls and Condiments  
Potato Chips with Onion Dip  
Assorted Sodas

\*\*Add Chicken Tenders for an Additional \$2.50 per Person\*\*

\*\*Please call the Catering Office to inquire about Customizing your Tailgate Party\*\*\*

#### ANY DAY'S A SUNDAE

**\$5.15 per person**

Choice of Two Ice Cream Flavors:  
*Vanilla, Chocolate, or Strawberry*  
Carmel & Chocolate Sauces  
Rainbow Sprinkles  
M&M Candies & Oreo Cookie Crumbles  
Whipped Cream & Maraschino Cherries

#### A LA CARTE BAKERY

*Pricing is Per Dozen*

Mini Muffins	\$5.95
Mini Danish	\$9.50
Cinnamon Buns	\$12.50
Fudge Brownies or Blondies	\$7.25
Assorted Dessert Bars	\$12.50
Freshly Baked Cookies	\$7.25

*Chocolate Chip, Oatmeal Raisin,  
Butter Sugar, Double Chocolate, Carnival*

#### SPECIAL OCCASION SHEET CAKES

Celebrate a Birthday, Retirement or any other Special Occasion with a Personalized Cake!

Available in your choice of Flavors.

• 1/4 Sheet Cakes	\$26.00
• 1/2 Sheet Cake	\$36.00
• Full Sheet Cake	\$60.00



# DIPS, TRAYS & DISPLAYS & RECEPTION STATIONS

## RECEPTION STATIONS

### CARVERY \$7.95 per person

Carving station comes with your choice of:

(Select One)

- Roasted Round of Beef with Silver Dollar Rolls, Horseradish Cream Sauce and Au Jus
- Roast Turkey with Honey Mustard, Cranberry Relish and Silver Dollar Rolls
- Bourbon Glazed Ham with Grainy Mustard and Silver Dollar Rolls

### ASIAN STIR FRY \$9.50 per person

Your Choice of Beef, Chicken or Scallops accompanied with Steamed White Rice, Fresh Vegetables, & Petite Egg Rolls with Duck Sauce

### MEXICAN FIESTA \$7.95 per person

Build you own Tacos with Tortilla Shells, Spicy Chicken or Beef, Diced Tomatoes, Onions, Shredded Cheese & Lettuce. Served with Nacho Chips with Salsa, Sour Cream & Guacamole

### ITALIAN AFFAIR \$7.25 per person

Chef's Choice of Pasta with Choice of Two Sauces:

- Basil Pesto
- Marinara,
- Alfredo Crème Sauce

Served With Fresh Garlic Bread

\*\*Chef Attendant Fee of \$35 per Hour for Reception Stations\*\*

DIPS TRAYS &  
DISPLAYS &  
RECEPTION STATIONS



# DIPS, TRAYS & DISPLAYS & RECEPTION STATIONS

## PLATTERS & DISPLAYS

### DOMESTIC & INTERNATIONAL CHEESE

Assorted Cheeses with Gourmet Crackers & Sliced French Baguette Bread

- Small Party Platter (feeds 5-15) \$40.00
- Medium Party Platter (feeds 20-30) \$75.00
- Large Party Platter (feeds 35-50) \$150.00

### FRESH SLICED FRUIT DISPLAY

Fresh Sliced Seasonal Fruits to Include Melon Slices, Pineapple Chunks, Strawberries & Grapes

- Small Party Platter (feeds 5-15) \$30.00
- Medium Party Platter (feeds 20-30) \$60.00
- Large Party Platter (feeds 35-50) \$150.00

### VEGETABLE CRUDITES

Assorted Fresh Seasonal Vegetables with Ranch Dipping Sauce

- Small Party Platter (feeds 5-15) \$30.00
- Medium Party Platter (feeds 20-30) \$60.00
- Large Party Platter (feeds 35-50) \$125.00

### DOMESTIC CHEESE & FRUIT

Assorted Cheese with Gourmet Crackers & Sliced French Baguette Bread served with Fresh Sliced Seasonal Fruits

- Small Party Platter (feeds 5-15) \$50.00
- Medium Party Platter (feeds 20-30) \$100.00
- Large Party Platter (feeds 35-50) \$175.00

### ANTIPASTI PLATTER

A Selection of Italian Salami, Prosciutto, Roasted Red Peppers, Grilled Marinated Vegetables, Provolone & Fresh Mozzarella Cheeses, Marinated Artichoke Hearts & Mushrooms, and an assortment of Olives and Pepperoncini

- Small Party Platter (feeds 5-15) \$45.00
- Medium Party Platter (feeds 20-30) \$95.00
- Large Party Platter (feeds 35-50) \$150.00

### MEDITERRANEAN SAMPLER \$4.25 per person

Creamy Hummus, Roasted Eggplant Babaganoush, and Herbed Feta Cheese, Served with Pita Crisps & Gourmet Kalamata Olives

### MARYLAND CRAB DIP Market Price

Classic Baltimore Style Crab Dip Served with Sliced Baguette Bread and Crackers

### DIPPING DUET \$6.00 per person

Spinach & Artichoke Dip Served with Sliced Baguette Bread and Crackers & Sun Dried Tomato & Olive Tapenade with Toasted Focaccia Bread

### CHOCOLATE FONDUE \$4.75 per person

Warm Chocolate Sauce Served with Strawberries, Chunked Pineapple and Pound Cake for Dipping

DIPS TRAYS &  
DISPLAYS &  
RECEPTION STATIONS



## H O R S D ' O E U V R E S

**\*\*All Hors D' Oeuvres Priced Per 25 Pieces\*\***

**\*\* Please contact the catering office for Hors D' Oeuvre prices\*\***

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

### Chilled:

- Jumbo Shrimp on Ice with Lemon Wedges and Cocktail Sauce
- Tomato Mozzarella Skewers Drizzled with Basil Oil
- Tuscan Bruschetta
- Melon Wrapped Prosciutto
- Sushi
- Vegetarian Sushi
- Smoked Salmon Rosettes with Dill Sour Cream
- Rare Roast Beef on Crouton with Horseradish Cream

### Hot:

- Buffalo Wings with Blue Cheese
- Individual Beef Wellington
- Asiago Olives
- Mini Franks in a Blanket
- Mushroom Caps Stuffed with Andouille Sausage
- Scallops Wrapped in Bacon
- Spicy Beef Empanadas
- Chicken Sate with Peanut Sauce
- Teriyaki Chicken Skewers
- Coconut Shrimp with Mango Salsa
- Crab Stuffed Mushrooms
- Santa Fe Smoked Chicken Quesadillas
- Mini Crab Cakes with Cocktail Sauce and Lemons
- Vegetable Spring Rolls with Duck Sauce
- Assorted Mini Quiche
- Hibachi Beef Skewers
- Hibachi Chicken Skewers
- Spanikopita
- Mushroom Vol-au-Vent
- Assorted Mini Deep Dish Pizzas
- Crab Rangoon's
- Jalapeno Poppers

H O R S D ' O E U V R E S



# B E V E R A G E S

All Breaks include standard linens for buffet tables, delivery and set-up, and pick-up. If your event is greater than 20 attendees, an attendant will be added at the rate of \$20.00 per hour from the start to the end of your event time. For additional enhancements please contact our catering department.

(Minimum order of 15 guests)

**\*\* Additional charges for labor not included\*\***

**SIMPLY BEVERAGE AM**                      \$3.50 per person

Freshly Brewed Regular, Decaf Coffee, & Hot Tea  
Assorted Bottled Juices  
Bottled Water

**SIMPLY BEVERAGE PM**                      \$3.50 per person

Freshly Brewed Regular, Decaf Coffee, & Hot Tea  
Assorted Canned Sodas  
Bottled Water

## BEVERAGES ON CONSUMPTION

Bottled Water	\$1.29
Bottled Juices 10oz	\$1.29
Bottled Juice 16oz	\$1.59
Canned Sodas	\$1.00
Bottled Cappuccinos	\$2.29
Bottled Iced Tea 16oz	\$1.59

# B E V E R A G E S



## ADMINISTRATIVE DETAILS

**Maintaining Prices** to accommodate a customers needs is a specialty here at CCBC. Whatever your specific needs, we are here to serve our clients in the best possible way.



**Friendly, attentive and professional service.** We combine all of the personal touches that have made CCBC Catering Services one of the best in the Baltimore area with the outstanding facilities at CCBC to make events to remember. Our servers are trained in the art of personalized and professional service and our chefs are creative and inspired international culinarians.



**Arranging and Reserving a date.** At least 5 business days prior to your event please contact the Catering Office. Most arrangements can be made by phone; others may require an appointment with one of our Catering Personnel. We can help you make all the necessary decisions as to which of the services we offer best suits your needs. After we have finalized the details of your special event, you will receive an event confirmation form. A copy of this contract needs to be signed and returned back to us prior to your event.





## ADMINISTRATIVE DETAILS

**Guarantees.** To ensure proper service we must have a final guarantee of the number of guest to be served no later than 72 hours prior to your event. Your guaranteed number of guests represents the minimum billing. Should the number of guests in attendance exceed the number guaranteed, you will be billed accordingly. If you do not contact us with a final count within the 72 hours, we will prepare for the estimated number of guests and bill accordingly.



**Billing Procedure.** For all CCBC departments, a budget number is REQUIRED upon the finalization of the service to be provided. Catering requests must be signed and returned to the catering office a minimum of 72 hours before the event. **Any event booked with in 48 hours will be charged a \$25 service fee.**



If your catering event will be paid through private funds (**other than CCBC Budget Numbers**) a 75% deposit or Credit card at least one week in advance is necessary. The balance will be due the day of the event. A credit card can also be used to guarantee payment.

**Cancellations.** If you find it necessary to cancel your event later than the 72 hours prior to the event, any expense incurred will be billed to the provided Budget Number or credit card.

**China.** Enhancing your event with china will have an additional charge of \$2.50 per person. If your events are greater than 50 attendees, additional charges may be incurred.



**Bartender Fee.** Please contact the catering office.

**Flowers, Centerpieces, Candles and Linen Enhancements.** We are happy to order, receive and handle any requests.

