



C A T E

R I N G



AT THE GEORGE
WASHINGTON
UNIVERSITY



Our Menu



WELCOME LETTER

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PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



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.



This brochure provides you with fresh, contemporary menus. However, this represents only 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

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.

EARLY RISER

An assorted pastry basket of mini danish, donuts, or mini muffins, and a bottled juice assortment of orange, apple and cranberry.

EYE OPENER

An assorted pastry basket of mini danish, donuts, or mini muffins, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

SUNRISE START

An assortment of bagels and scones with accompaniments of fruit yogurt with granola, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

MORNING BREAKS A LA CARTE

Cereal with milk
Seasonal fresh fruit salad
Seasonal whole fresh fruit
Seasonal fresh cut fruit

B R E A K F A S T



BREAKFAST BUFFETS

Our Breakfast Buffets are a hearty way to start the day. Appropriate service staff will be assigned to meet the requirements of your event. If a plated and served breakfast is desired, our sales coordinators can custom design your menu. Dress up your buffet with china service!

THE PRESIDENT

Scrambled eggs, sausage and bacon, home style potatoes, an assortment of premium pastries, bagels with flavored cream cheeses, with assorted bottled juices, regular and decaffeinated coffee, and tea


THE AMERICAN

Scrambled eggs, sausage and bacon, home style potatoes, an assortment of premium pastries, bagels with flavored cream cheeses, with regular and decaffeinated coffee, and tea

THE HOMECOMING BRUNCH

Assorted sliced fresh fruit, a selection of premium pastries, bagels with flavored cream cheeses, mixed baby greens salad with buttermilk ranch dressing, Texas French toast, buttermilk griddle cakes, sausage and bacon, sliced roast beef au jus, lemon sole saffron beurre blanc, balsamic roasted vegetable salad, garlic rosemary red bliss potatoes, mini French dessert pastries, with assorted bottled juices, regular and decaffeinated coffee and tea

B R E A K F A S T



WORKING LUNCHES

Perfect for the working lunch or dinner meeting, the following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

THE SIGNATURE SANDWICH EVENT

Indulge in a variety of our signature sandwiches, served with a seasonal tossed greens salad, a choice of side salad, grilled seasonal vegetables, chips, decadent dessert bars, cookies, sodas, and bottled waters

THE CLASSIC SANDWICH COLLECTION

An assortment of our classic sandwiches, served with a seasonal tossed greens salad, a choice of side salad, chips, decadent dessert bars, cookies, sodas, and bottled waters

SLICERS DELI BUFFET

Sliced roast beef, ham, turkey, American, swiss, and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, decadent dessert bars, cookies, sodas, and bottled waters

SIGNATURE SALAD AND SANDWICH BUFFET

Select two of our signature sandwiches and one of our entrée salads and enjoy it with whole fresh fruit, decadent dessert bars, cookies, sodas, and bottled waters

LUNCHES



WORKING LUNCHES

CLASSIC SANDWICHES

THE TRADITIONAL DELI SANDWICH

with choice of whole wheat, rye or sourdough, provolone or Swiss cheese, leaf lettuce and sliced tomato, stacked high with choice of turkey, roast beef, or ham

CRANBERRY TURKEY BAGEL

layered with slices of smoked turkey breast, provolone cheese, leaf lettuce, and cranberry cream cheese

CALIFORNIA CLUB SUB

A hoagie roll filled with shaved turkey, ham, crisp bacon, Swiss cheese, leaf lettuce, and tomato

SWEET BEEF CROISSANT

roast beef, caramelized onions, leaf lettuce, and tomato, finished with a Dijon mayonnaise in a croissant

CHICKEN CAESAR WRAP

tender chicken breast, romaine lettuce, Caesar dressing, and parmesan cheese, in a soft tortilla

ALBACORE TUNA SALAD

on a fresh multigrain roll with lettuce and tomato

STUFFED GREEK SALAD PITA

feta cheese, cucumber, tomato, red onion, tossed with a lemon oregano dressing, served in a pita

THE VEGGIE GRILLER

fresh bagel layered with grilled vegetables, herbed havarti cheese, and leaf lettuce

SIGNATURE SANDWICHES

OVEN ROASTED TURKEY BAGUETTE

with apple chutney, shaved cucumbers and peppery watercress

SMOKED TURKEY FOCCACIA

with provolone cheese, leaf lettuce, and Dijon mustard.

BARBEQUED CHICKEN WRAP

ginger barbecued fried chicken tenders with caramelized onions, smoked gouda, and leaf lettuce, in a tomato tortilla

ARMENIAN BAGUETTE WITH BEEF

roast beef rolled between layers of spinach, tomatoes, and horseradish cream cheese in a soft spinach tortilla

THE STEAK KAISER

thinly sliced, marinated flank steak with leaf lettuce, onions, sliced tomatoes, and Dijon mustard, on a Kaiser roll

GRILLED CHICKEN WITH CRISP ARUGALA

with caramelized onions

SMOKEY HAM ON SOURDOUGH

with spicy olive spread and mozzarella cheese

THE ROASTED VEGETARIAN

Italian focaccia bread stacked with roasted red peppers, grilled portabella mushrooms, provolone cheese, leaf lettuce, with an olive tapenade

SIDE SALADS

- Southern Style Cole slaw
- Roasted Vegetable Pasta Salad
- Red Bliss Potato Salad



EXPRESS MEALS

Sometimes your events will require portability. These complete meals are packaged to get up and go! Each includes a soda or bottled water, cookie, and fresh fruit.

BOXED SANDWICHES

ALBUQUERQUE CHICKEN

Chicken Sandwich with a Southwest flair with the side salad of the day, cookies or brownies, and a canned soft drink or bottled water

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with the side salad of the day, cookies or brownies, and a canned soft drink or bottled water

GRILLED VEGETABLE BAGUETTE

Grilled vegetables with fontina cheese on a baguette with the side salad of the day, cookies or brownies, and a canned soft drink or bottled water

GRILLED PORTOBELLO ON FOCACCIA

Grilled Portobello mushroom sandwich with provolone cheese with the side salad of the day, cookies or brownies, and a canned soft drink or bottled water

SWEET BEEF

Roast beef with caramelized onions and Dijon mayonnaise on a baguette with the side salad of the day, cookies or brownies, and a canned soft drink or bottled water

ITALIAN PANINI

Salami, ham, provolone, and roasted red peppers on a fresh roll with garlic mayonnaise, with the side salad of the day, cookies or brownies, and a canned soft drink or bottled water

TURKEY CHEDDAR WRAP

Turkey and cheddar with horseradish cream cheese on a flour tortilla, with the side salad of the day, cookies or brownies, and a canned soft drink or bottled water



EXPRESS MEALS

Sometimes your events will require portability. These complete meals are packaged to get up and go! Each includes a soda or bottled water, and a cookie.

BOXED SALADS

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg, and honey mustard dressing with a dinner roll and butter

COBB SALAD

A bed of mixed greens with smoked turkey, avocado, egg, bacon, and crumbled blue cheese served with blue cheese dressing

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons, and Caesar dressing

- Add grilled balsamic chicken breast
 - Add beef strips
-

FRUIT AND COTTAGE CHEESE

Red seedless grapes, wedges of apples and oranges, and sliced cantaloupe served with cottage cheese

TRI-SALAD COMBO

A special mixture of fresh greens topped with a choice of three salads, chicken salad, egg salad, tuna salad, and ham salad

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese, and fried tri-color tortilla chips served with ranch dressing

BIG GREEK SALAD

Crisp mixed greens with tabbouleh, roasted red pepper, crumbled feta cheese, and falafel in a flat bread cone



PLATED LUNCHEONS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, beverage, and choice of dessert. Appropriate service staff will be assigned to meet the requirements of your event. China and linen charges will apply.

ROAST TOP ROUND OF BEEF

Sliced roast top sirloin of beef carved and served with au jus

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

CHICKEN PICCATA

Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

ROSEMARY CHICKEN

Chicken breast with rosemary and garlic

MARYLAND CRAB CAKE

Mouth watering Maryland lump crab cake sautéed golden brown

VEGETARIAN LASAGNA

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

PLATED LUNCHEONS



PLATED DINNERS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, beverage, and choice of dessert. Appropriate service staff will be assigned to meet the requirements of your event. China and linen charges will apply.

FILET MIGNON

Beef tenderloin filet with your choice of sauce

STEAK AU POIVRE

Delicious beef tenderloin served with a classic brandy sauce with green peppercorns

PORK TENDERLOIN

Sliced tenderloin of pork dressed with a savory Dijon sauce

CHICKEN CORDON BLEU

Boneless breast of chicken rolled with imported ham and swiss cheese

ITALIAN CHICKEN

Boneless breast of chicken seasoned with Italian marinade and grilled

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

MARYLAND CRAB CAKES

Two mouth watering Maryland lump crab cakes sautéed to a golden brown

VEGETABLE NAPOLEON

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

VEGETARIAN PENNE PRIMAVERA

An assortment of marinated and grilled vegetables, penne pasta, and a light plum tomato sauce

PLATED LUNCHEONS



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

SALADS

TOSSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

FRESH MESCLUN

Baby vegetables with balsamic vinaigrette

BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

SPINACH SALAD WITH WARM BACON DRESSING

ARUGULA WITH ROASTED PEPPER VINAIGRETTE

THAI CUCUMBER SALAD

ORZO

Sautéed spinach and feta

THAI PASTA SALAD WITH SNOW PEAS

ICEBERG WEDGE WITH BLEU CHEESE DRESSING

PEAR AND TOASTED WALNUT SPRING SALAD

MENU ACCOMPANIMENTS



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT TWO

- Baked potato served with butter sour cream and chives
- Country mashed potatoes
- Baked sweet potatoes
- Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Olive couscous
- Basil orzo
- Risotto with mushrooms
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Carrots vichy
- Baby carrots
- Baby squash

DESSERTS

PIES AND COBBLERS

- Apple pie
- Cherry pie
- Peach cobbler
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie

CAKES

- Apple cake
- Black forest cake
- Carrot cake
- Coconut cake
- Chocolate fudge cake
- German chocolate cake
- Golden fudge cake
- Lemon cake

SPECIALTY

- Bailey's Irish Cream cake
- Banana chocolate fudge cake
- Chocolate Chambord cake
- Chocolate mousse cake
- Chocolate truffle cake
- Italian rum cake
- Strawberry Romanoff cake
- Tiramisu cake
- White chocolate mousse cake



THEMED BUFFETS

These themed buffets have been created to make menu planning a snap. They require a minimum of 25 guests. You may also contact a sales coordinator to design your own buffet. Appropriate service and kitchen staff will be assigned to meet the requirements of your event.

ASIAN BUFFET

- Pepper steak
- Sweet and sour chicken
- Fried rice
- Vegetable lo-mein
- Stir fried vegetables
- Asian Salad w/ sesame ginger dressing
- Sliced fresh fruit

MEXICAN BUFFET

- Soft and Hard tacos
- Fajitas (Beef and Chicken)
- Fiesta Rice
- Refried Beans
- Stuffed Jalapenos
- Black bean and corn salad
- Cinnamon Nachos w/ Chocolate, berries and whipped Cream.

SOUTHERN BUFFET

- Fried Chicken
- Smoked Beef Brisket
- Macaroni and Cheese
- Country whipped Potatoes
- Collard Greens
- Tossed Salad
- Potato salad
- Country biscuits
- Corn bread
- Strawberry shortcake

ITALIAN BUFFET

- Eggplant parmesan
- Chicken Marsala
- Linguini with olive oil and garlic
- Sautéed spinach and mushrooms
- Garlic Bread
- Caesar salad
- Fresh fruit
- Tiramisu

LATIN BUFFET

- Island Roasted Chicken
- Cuban Steak
- Spanish rice
- Fried sweet Plantain
- Jerk vegetables
- Tropical Fruit salad
- Key lime Pie

BUFFETS



P I C N I C S

These themed buffets have been created to make menu planning a snap. They require a minimum of 25 guests. You may also contact a sales coordinator to design your own buffet. Appropriate service and kitchen staff will be assigned to meet the requirements of your event.

ALL AMERICAN BBQ

- Garden Salad
- Red Skin Potato Salad
- Summer Vegetable Rainbow Salad
- Fire-roasted Jalapeno Cheddar Corn Bread
- Classic 6-oz. Burgers
- All Beef 4-oz. Hot Dogs
- Baked Beans
- Corn on the Cob
- Assorted cookies or brownies

LOW COUNTRY BBQ

- Garden Salad
- Southern Slaw
- Fire-roasted Jalapeno Cheddar Corn Bread
- Lazy Sunday Chicken
- Pulled Pork BBQ
- Kickin' Pinto Beans
- Mac and Cheese
- Tabasco Greens
- Decadent Dessert Bars

MID-WEST STYLE BBQ

- Garden Salad
- Cowboy Cole Slaw
- Fire-roasted Jalapeno Cheddar Corn Bread
- Slow-roasted Beef Brisket
- BBQ Pork Ribs
- Kickin' Pinto Beans
- Mac and Cheese
- Fresh Green Beans
- Decadent Dessert Bars



GOURMET DIPS, DISPLAYS AND CARVING STATIONS

The following items are priced per person and are available as an accompaniment to a meal or can be combined to create a customized reception. Highlight the atmosphere by adding china, specialty linen, and service staff.

HOT DIPS AND CHEESES

Wheel of Baked Brie En Croute with Granny Smith apple slices, crostini and crackers
Warm Parmesan Artichoke Dip with Pita Chips
Hot Creamy Spinach Dip Served in a Bread Bowl
Chili Con Queso with Tortilla Chips

COLD DIPS

Seven Layer Dip with Tortilla Chips
Hummus with Pita Chips
Cucumber Yogurt Dip with Pita Chips
Tortilla Chips with Salsa

COLD DISPLAYS

Antipasto Platter
Fresh Vegetables with Ranch Dip
Fresh Fruit Display
Domestic Cheeses with Crackers
Imported Cheeses with Crackers
Poached Atlantic Salmon Display

CARVING STATIONS

Carving Stations require a minimum of 30 guest and include carving by a uniformed chef.
Roast Breast of Turkey
Roast Beef Tenderloin
Honey Glazed Ham
Roast Prime Rib of Beef
Roast Pork Loin
Roast Top Round of Beef
All selections served with miniature Rolls and appropriate condiments

PASTA STATIONS

A self serve selection of fresh pasta, specialty sauces, and various toppings to include; grilled chicken breast, sausage, grilled vegetables, and fresh parmesan cheese, served with garlic bread

DESERT STATIONS

A bountiful selection of mini pastries, cakes, tarts, and mousse displayed beautifully

GOURMET DIPS, DISPLAYS AND
CARVING STATIONS



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

These Hors D' Oeuvres are available butlered or stationary.

COLD HORS D' OEUVRES

Minimum 50 pieces of each selection

- Assorted Finger Sandwiches
- Ham Salad, Chicken Salad, Cucumber and Cream Cheese,
- Herb Cream Cheese, Tuna Salad, and Egg Salad
- Mini Stuffed Cream Puffs
- Chicken Salad, Ham Salad, Tuna Salad
- Fresh Fruit Kabob
- Prosciutto Wrapped Melon
- Artichoke Crowns Stuffed with Feta Cheese
- Artichoke Crowns Stuffed with Crab Dip
- Smoked Salmon Canapés
- Chilled Jumbo Shrimp with Cocktail Sauce
- Cucumber Rounds Stuffed with Boursin Cheese and Mango Garni
- Belgian Endive, Goat Cheese, Mandarin Orange, and Chives
- Roast Beef, Turkey, or Ham Rollers
- Cherry Tomatoes Stuffed with Herbed Cream Cheese
- Stuffed New Potatoes
Filled with Sour Cream and Topped with Choice of Walnut, Bacon or, Cheddar Cheese

HOT HORS D' OEUVRES

Minimum 50 pieces of each selection

CHICKEN

- Honey Drizzled Chicken Drumettes
- Buffalo Style Chicken Wings, Bleu Cheese Dip
- Spicy Cajun Chicken Bites
- Mini Chicken Wellington, Brown Sauce
- Sesame Chicken Bites, Apricot Marmalade
- Coconut Chicken
- Fried Chicken Tenders, Honey Mustard Sauce
- Chicken Pot Stickers, Garlic Soy Sauce
- Chicken Satay

BEEF

- Mini Cocktail Meatballs
- Choice of Swedish, Barbecue or Apricot
- Mini Beef Wellington, Demi-Glacé
- Beef Empañadas, Salsa
- Beef Franks in a Blanket, Dijon Mustard
- Beef Satay

PORK

- Pork Pot Stickers, Garlic Soy Sauce
- Sausage Bites with White Wine, Dijon Mustard
- Bacon Wrapped Water Chestnuts
- Quiche Lorraine

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



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

These Hors D' Oeuvres are available butlered or stationary.

VEGETARIAN

- Spanakopita
- Vegetable Spring Rolls, Plum Sauce
- Mini Spinach Quiche
- Cream Cheese Jalapeno Poppers, Salsa
- Mozzarella Sticks, Marinara Sauce
- Cheddar Cheese Straws
- Vegetable Quesadillas, Guacamole

SEAFOOD

- Mini Maryland Crab Cakes, Remoulade Sauce
- Seafood Stuffed Mushrooms
- Jumbo Bacon Wrapped Scallops
- Crab Rangoon, Asian Dipping Sauce
- Black Bean and Shrimp Quesadillas, Salsa

SAUSAGE

- Kielbasa En Croute
- Sausage Stuffed Mushroom Caps

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



CONFERENCE BREAKS

These pre-designed refreshment breaks make menu planning a snap. The following items are priced as twenty minute breaks during other scheduled events

THE EURO BREAKFAST BREAK

Assorted fresh baked Danish, croissants, hot cocoa, coffee, tea, and decaffeinated coffee

THE SECRETARY BREAK

Assorted filled croissants, fresh baked jumbo muffins, assorted yogurts, coffee, tea, and decaffeinated coffee

HEALTHY BREAK

Assorted seasonal whole fruit, assorted yogurt, granola bars, a selection of bottled juices, and bottled water

SOUTHWESTERN BREAK

Tortilla chips with nacho cheese sauce, salsa and fresh guacamole, assorted sodas, and bottled waters

CINEMA BREAK

Popcorn, potato chips, an assortment of candy bars and sweet treats, assorted sodas, and bottled waters

CONFERENCE BREAKS



A L A C A R T E

The items featured on this page are available ala carte as an accompaniment to your menu. Ala carte items ordered on their own, may require a delivery charge.

- Seasonal Fresh Fruit Tray
- Assorted Decadent Dessert Bars and Cookies
- Our Famous Cinnamon Buns
- Fresh-Baked Cookies
- Chocolate Covered Strawberries
- Individual Fruit Tarts
- Potato Chips
- Tortilla Chips and Salsa
- Pretzels
- Popcorn

A L A C A R T E



B E V E R A G E S

HOT, PER PERSON

- Brewed regular and decaf coffee
- Hot Lipton tea
- Specialty tea
- Hot cocoa (seasonal)

COLD

- Canned soda, bottled soda (20 ounce)
- Bottled waters
- Bottled juices
- Milk (pint)
- Sports drinks
- Bottled teas

PUNCHES, SOLD IN 3 GALLON CONTAINERS: 16 SERVINGS PER GALLON

- Lemonade
- Iced tea
- Cranberry punch
- Orange blossom
- Guava punch
- Cappuccino ice cream punch

Colonial Catering can provide beer, wine, and full service bars and bartenders. All University policies and local ordinances must be followed. Please contact your sales coordinator for more details on this service.



Planning Your Special Event

Contact the Catering Office

You can reach us by phone at (202)994-7472, email gwcater@GWU.edu or visit our website at www.gwdining.gwu.edu.



Office hours are Monday through Friday 8:30 am – 5:00 pm or by special appointment with one of our Sales Coordinators. We look forward to speaking with you even if your date is tentative.

Marvin Center room reservations are taken by Marvin Center and University Conferences (202) 994-7470.

Event Confirmation, Guarantees, and Cancellation Policies

Please note catering requests are required 3 business days prior to the event. Larger events may require more time. We also require a guaranteed count of guests 3 business days prior to the event date. At this time the event time, location, menu choices, and room set up is also confirmed. If the attendance falls below the guaranteed, the customer will be billed for the guaranteed number of guests. If the attendance exceeds the guarantee, the customer will be charged for the number of guests served. When no such guarantee is given the estimated initial count will serve as the guarantee. Please review, sign, and fax back to us your contract. Services will be confirmed and rendered only upon receipt of this signed contract




All cancellations must be confirmed with the catering office in writing. A 50% payment fee occurs if the cancellation is within 2 business days of the event and 100% if the event is cancelled with in a day or the day of the event.






Planning Your Special Event

Payment




All catered functions must have a secured payment before they occur. Visa, MasterCard, American Express, Cash, Oracle Alias and Colonial Cash are all valid payment methods. Non-University related groups are required to make a deposit of 50% one week prior with the balance due at the conclusion of the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.

Delivery Fees



Deliveries outside of the Marvin Center will be subject to a \$45.00 or 10% delivery fee, whichever is greater, not to exceed \$150.00. Deliveries inside the Marvin Center may be charged a delivery fee for, ala carte orders, or events outside of normal business hours.

Alcohol Policy



All alcoholic beverages must be served by our personnel, and consumed in designated areas. Proof of age will be required. Colonial Catering reserves the right to refuse service of alcoholic beverages to any person. University Alcohol Policy must be adhered to at all times.

Attendants

To ensure that your event is a success, catering staff will be required for all applicable events. Please ask your sales coordinator to provide an estimate of the labor charge for your event. Charges will be based on a 4 hour minimum schedule to include set up, event length, and break down time. The cost for a four hour minimum shift is \$175 per staff member. If additional time is needed, a fee of \$40 per hour, per staff member will be charged.



Planning Your Special Event

China and Catering Equipment

Our Catering Department offers high quality plastic products as our standard unless otherwise requested. We also offer china service for any event. Please ask your sales coordinator to provide an estimate for this service. For larger events there could be an additional charge for extra needed equipment.



Floral Charges

We will be happy to order, receive and handle specific floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.



Linens and Skirting

We can provide you with many table covering options. We offer tasteful disposables, our standard house linens, or a multitude of specialty linen options. Please contact your sales coordinator to discuss your needs and to provide an estimate.

Food Removal Policy

Due to health regulations, it is the policy of Colonial Catering services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.



