



**SPRING
2026**



WELCOME

Treat yourself and dazzle your guests at your next event. We offer everything from morning breakfast baskets to full event planning, our catering professionals will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs, and our professionals will take care of all the details to make your next event memorable.

We have achieved the reputation of being one of the premiere catering services in this region. We continue our tradition by offering only the freshest ingredients and creative menus, on and off campus. We are privileged to extend our services to the rest of the community as you plan your next fund-raiser, social event, cocktail party, wedding, holiday party, business event, or other event of any size.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.



GENERAL INFORMATION

Catering Services

Our catering service requests vary widely. Tabletop linens for the food table(s), disposable ware (unless otherwise specified) plus delivery, set up and retrieval are included in all delivered continental breakfast, business lunches, coffee & beverage breaks and other side-table, drop-off type requests. Waiter/waitress service is not included in drop-off services. Consult with our Catering Coordinator to add additional services.

Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge. All orders of less than \$35.00 will be charged a \$20.00 surcharge. All off-campus services will include a delivery charge based on event location.

* \$5.99 per person upcharge on all plated meals.

Confirmations & Guarantees

All Catering Event Order Forms sent to the catering office within 72 hours of your event. Final guarantees for the number of attendants at the event must be received at least 3 business days prior to your function so that we can make final arrangements. For your convenience, we will prepare to serve 10% over the guaranteed number. In the event that the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Event Order.

Staffing Fees

Staffing is included in service events that include china table service, full buffet service or formal receptions. You may request to have a server present to attend to your event in which service personnel are not normally included. The Catering Coordinator will advise you when there will be a

\$20 per server per hour fee (from stated delivery to pick up times). Please inquire when booking your function.

Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement with Physical Plant or other campus representatives or by direct contact with a local rental company, prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. On campus personnel are required to adhere to the campus policy of completing and submitting orders using the Catering Event Order Form, including providing the appropriate P-Card Visa number for advance approval. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

Linens

All standard buffet tables include white linen. 2 weeks notice required for special linen requests.

Contact Information

Melissa Krell - Director

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Sondra Walker - Catering Coordinator

706.934.4915

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BREAKFAST



BAKERY

All items priced per person. All items served with appropriate accompaniments—butter, cream cheese, assorted jellies, etc.

Bagels | \$1.50

An assortment of bagels.

Scones | \$1.50

An assortment of fresh baked scones.

Glazed Donuts | \$1.29

Breakfast Bread | \$1.50

Sliced assortment of fruit or nut breakfast breads.

Cinnamon Rolls | \$1.99

Danish | \$1.50

Assorted Flavors

Assorted Muffins | \$1.50

Note: A \$20 delivery fee is applicable to orders under \$35.



BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, linens for buffet tables, thermal beverage servers and serving utensils. All priced per person.

Breakfast on the Run | \$6.99

Freshly Baked Breakfast Pastries
Granola Bar
Muffin
Dark Roast Regular Coffee

Continental Breakfast | \$3.99

Assorted Breakfast Pastries
Dark Roast Regular Coffee

Deluxe Continental Breakfast | \$5.99

Assorted Breakfast Pastries
Fresh Sliced Seasonal Fruit
Dark Roast Regular Coffee

New Yorker | \$5.99

Bagels with cream cheese and fruit preserves
Fresh Sliced Seasonal Fruit
Dark Roast Regular Coffee

Healthy Start | \$6.99

Assorted Muffins
Whole Fresh Seasonal Fruit
Yogurt
Granola
Dark Roast Regular Coffee

Note: A \$20 delivery fee is applicable to orders under \$35.



PICK TWO BREAKFAST BUFFET

The following breakfast is setup buffet style (self-service). All tables are linen covered.

Pick Two Breakfast Buffet **\$6.99 per person**

MINIMUM OF 25 GUESTS

Served with breakfast breadbasket and coffee.

Choice of two:

Scrambled Eggs
Biscuits & Gravy
Quiche
Southern Grits

Choice of two:

Sausage Patty 2 ea
Sliced Bacon 3 ea
Pancakes 2 ea
Tatar Tot Potatoes

Add a Fresh Seasonal Fruit Tray for \$2.25 per person.

Note: A \$20 delivery fee is applicable to orders under \$35.

BOXED LUNCH



EXPRESS BOX LUNCHES

All box lunches include sandwich, condiments and two sides. Side choices include chips, cookie, and bottled water.

Express Box Lunches

\$8.99 per person

NO SUBSTITUTIONS

Choice of meat:

Smoked Turkey Breast
Smoked Lean Ham
Hummus Wraps

Choice of cheese:

Swiss
Provolone
American
Cheddar
Pepper Jack

Choice of bread:

White
Wheat
Sourdough
Rye

Note: A \$20 delivery fee is applicable to orders under \$35.

BOX LUNCHES

All box lunches include chips, a choice of side salad, a choice of dessert, and a bottled water.

Side Salad Options: Fruit Salad | Pasta Salad | Tossed Green Salad

Dessert Options: Cookie | Brownie | Rice Krispie Treat



Chicken BLT Wrap | \$12.99

Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

Italian Gobbler | \$12.99

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on 6" Hoagie bun.

Grilled Chicken | \$12.99

Grilled chicken breast with Munster cheese and sautéed red onions and peppers.

Portobello | \$12.99

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on an Onion Roll.

Italian Sub | \$15.95

Genoa salami, ham, and provolone cheese on a hoagie sub roll with sliced tomato, lettuce and Italian dressing.

Turkey Club | \$9.99

Smoked turkey, ham, cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

Roast Beef | \$13.99

Roast beef sandwich with cheddar cheese, lettuce and tomato on Sourdough bread.

Chicken Salad Croissant | \$11.99

Chicken breast chunks combined with white seedless grapes and nuts in a mayonnaise base served on a flaky croissant.

TBLT | \$10.99

Sliced turkey breast, smoked bacon, cheddar, leaf lettuce, tomato and sundried tomato mayo served on Sourdough bread.

Dressing Choices

Ranch
Bleu Cheese
Italian
Caesar
Balsamic Vinaigrette
Raspberry Vinaigrette

Note: A \$20 delivery fee is applicable to orders under \$35.



BOX LUNCH SALADS

All box lunch salads include dinner roll and butter, choice of dessert, napkins, cutlery, and condiments.

Ranger Cobb Salad

\$15.25 per person

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg, and diced tomato with your choice of dressing.

Chef Salad

\$14.99 per person

Mixed greens topped with diced turkey, ham, swiss cheese, cheddar cheese, sliced egg, bacon, and tomato with your choice of dressing.

Cajun Chicken Salad

\$12.99 per person

Mixed greens tossed with roasted red pepper, tomato wedges, red onion, carrots and blackened chicken with your choice of dressing.

Apple Pecan Chicken Salad

\$12.99 per person

Mixed greens, grilled chicken, honey-toasted pecans, apple slices, cranberries, and blue cheese crumbles with your choice of dressing.

Dressing Choices

Ranch
Bleu Cheese
Italian
Caesar
Balsamic Vinaigrette
Raspberry Vinaigrette

Dessert Choices

Cookies
Lemon Tarts
Brownies
Dessert Bars

Note: A \$20 delivery fee is applicable to orders under \$35.

DELI BUFFET

Deluxe Deli Buffet

\$14.95 per person

Assorted sliced breads, assorted sliced cheese, lettuce, tomatoes, pickles, onions, condiments, dessert and assorted sodas or bottled water.

Choice of three:

Smoked Turkey Breast
Chicken Salad
Ham
Roast Beef
Salami
Egg Salad
Tuna Salad
Roasted Vegetables

Choice of two:

Seasonal Fruit Salad
Potato Salad
Tossed Salad
Pasta Salad
Assorted Chips

Dressing Options: Ranch, Bleu Cheese, Italian, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette

Dessert Options: Cookies, Lemon Tarts, Brownies, or Dessert Bars

Note: A \$20 delivery fee is applicable to orders under \$35.



APPETIZERS & HORS D'OEUVRES

APPETIZERS

All priced per person.

Fresh Seasonal Fruit Platter | \$3.25

Sliced fresh seasonal fruit display.

Fresh Garden Vegetables | \$2.75

A platter of seasonal vegetables served bite-sized.

Domestic Cheese Tray | \$3.95

Cubed Cheddar, Jalapeno Jack, and Swiss, served with crackers.

Imported Cheese Selection | \$4.99

Brie, Garlic Herb Boursin, Bleu Cheese, Goat Cheese and Feta served with Naan Bread Points.

Antipasto Platter | \$4.99

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with hummus and Naan Bread Points.

Blue Cheese Bacon Dip | \$2.25

Served with crackers.

Spinach & Artichoke Dip | \$2.99

Served with tortilla chips.

Southwestern Dip | \$2.25

Creamy melted cheese with rotel served with tortilla chips.

Garlic Hummus Dip | \$2.25

Served with Naan Bread Points.

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COLD HORS D'OEUVRES

Items priced per person.

Assorted Finger Sandwiches | \$1.25

**Cream Cheese & Cucumber Tortilla
Pinwheels | \$1.50**

Crostini with Sun-Dried Tomato Jam | \$1.25

Cheese & Seasonal Fruit Skewers | \$2.99

**Herbed & Spiced Goat Cheese served with
crackers | \$2.99**

**Smoked Salmon Filet Sliced on
Pumpernickel | \$96.00 Serves 50**

HOT HORS D'OEUVRES

Items priced per person.

Crab Stuffed Mushrooms | \$2.99

Mini Quiche | \$1.50

Buffalo Style Chicken Tenders (2pp) | \$3.50

Chicken Satays | \$2.50

Sweet & Sour OR BBQ Meatballs | \$1.50

Chicken Wings Hot OR BBQ (3pp) | \$4.99

**Large Fried Cheese Ravioli (1pp) | \$1.50
with marinara**

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ENTREES

ALL ENTREES ARE SERVED WITH 2 SIDES, ROLLS, AND BUTTER.

BEEF ENTREES

Beef Tenderloin

\$31.99 (6oz) per person

Meat Lasagna

\$14.99 (7oz) per person

Marinated Beef Tips

\$19.95 (6oz) per person

Carved Roast Beef Auju

\$21.99 (6oz) per person

Sides – Choice of Two:

Fresh Vegetable Medley

Butter Corn

Fresh Green Beans

Rice Pilaf

Broccoli Florets

Glazed Baby Carrots

Mashed Potatoes

Garlic Mashed Potatoes

Herbed Red Skin Potatoes

Buttered Yukon Gold Potatoes

Baked Sweet Potato



POULTRY ENTREES

Grilled Chicken

with bacon, mushroom, and wilted spinach

\$17.95 per person

Baked Chicken

Marinated in lemon, fresh herbs, and garlic

\$15.95 per person

Grilled Chicken Tortellini

\$15.25 per person

Chicken Parmesan

\$16.95 per person

Chicken Bruschetta

\$14.99 per person

Sliced Turkey Breast

\$14.99 per person

Sides – Choice of Two:

Fresh Vegetable Medley

Butter Corn

Fresh Green Beans

Rice Pilaf

Broccoli Florets

Glazed Baby Carrots

Mashed Potatoes

Garlic Mashed Potatoes

Herbed Red Skin Potatoes

Buttered Yukon Gold Potatoes

Baked Sweet Potato

Note: A \$20 delivery fee is applicable to orders under \$35.





SEAFOOD ENTREES

Fire Roasted Chili Salmon

\$20.00 (6oz) per person

Lemon Dill Tilapia

\$12.99 (6oz) per person

Shrimp Scampi

\$25.00 (6 shrimp) per person

PORK ENTREES

Apple Glazed Roast Pork Loin

\$14.99 per person

Honey Glazed Pit Ham

\$14.99 per person

VEGETARIAN ENTREES

Vegetarian Napoleon

Marinated Grilled Zucchini, Squash, Portobello
Mushrooms & Tomatoes

\$13.99 per person

Portobello Mushroom

Stuffed with braised spinach, goat cheese and grilled
tomato served with red pepper

\$16.50 per person

Roasted Vegetable Lasagna

\$16.50 per person

Tortellini OR Manicotti

Stuffed with feta cheese and served with alfredo,
marinara, OR basil pesto

\$16.50 per person

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SWEETS & SNACKS



SWEETS

Assorted Baker Street | \$0.99 per person

Cookies | \$1.99 per person

Chocolate Chip
Sugar
Oatmeal Raisin
Peanut Butter

Brownies | \$1.69 per person

Lemon Bars | \$1.99 per person

Chocolate Layer Cake | \$2.99 per person

Carrot Layer Cake | \$2.99 per person

New York Style Cheesecake | \$3.99 per person

Cobbler | \$12.95 feeds 12

Apple OR Peach

Iced Cupcakes | \$9.99 per dozen

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BEVERAGES

Iced Tea, Lemonade & Fruit Punch

\$7.99 per gallon

Single Serving Sodas

\$1.75 per can

Coke, Diet Coke, Sprite

Bottled Water | \$1.49 per bottle

Freshly Brewed Coffee

\$1.50 per person

Regular or Decaffeinated

Freshly Brewed Coffee Bar

\$4.50 per person

Regular or Decaffeinated

Infused Water

\$10.99 per gallon

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