





Cornell College

Sodexo Catering at Cornell College is committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event. Our culinary team has designed a varied menu to fit a wide range of budgets and tastes. Should you desire a customized menu for your event, we will be happy to meet with you to create a special menu for your specific needs. Our goal is to provide you with the freshest selections of food items, beautifully displayed, and professionally served by our highly trained staff. We strive to exceed the expectations of every single guest.

Our culinary professionals take great pride in using sustainable and local foods to create fresh, healthy and delicious menus. We seek out the best possible seasonal ingredients.

This brochure will guide you through the planning process for a catered event. Should you require a customized menu, we will be happy to meet with you. Contact Sam Kolner at (319) 895-4470, e-mail at skolner@cornellcollege.edu, or visit our web site: <http://www.cornellcollege.edu/food-services/catering.html>.

Morning Fare



MORNING FARE

These menus are presented buffet style. Services include: delivery, set up with clean up after your event, linens on the buffet and high quality plastic serviceware. Brewed Coffee, Decaffeinated Coffee and Teas with Hot Water are included. Buffets are for groups 20 and over. Buffet set-up for smaller groups will incur a set-up fee of \$15.00.

THE CLASSIC CONTINENTAL

\$5.00 per person

Seasonal Fresh Fruit
Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish,
Cinnamon Rolls or Assorted Bagels
Butter, Cream Cheese and Assorted Jellies
Assorted Juices

THE HEALTHY START

\$6.00 per person

Seasonal Fresh Fruit
Low-fat Yogurt and Low-Fat Granola
Breakfast Cookies
Whole Wheat Bagels, Low-fat Cream Cheese
Assorted Juices

CORNELL BREAKFAST BUFFET

\$8.50 per person


Seasonal Fresh Fruit
Baker's Choice of Two: Muffins, Breakfast Breads, Coffee Cake or Mini Scones
Butter and Assorted Jellies
Hashbrowns or Home Fries
Choose 2: Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage or Country Ham
Choose 1: Fluffy Scrambled Eggs, Egg White Frittata, Garden Vegetable Quiche or
Broccoli Cheddar Quiche
Choose 1: Pancakes or Traditional French Toast with warm Syrup and Melted Butter
Assorted Juices

OMELET STATION

\$4.00 per person

The following item can be added on to any of the Morning Fare breakfast menus.
Minimum group size of 20.

Fluffy Eggs and Egg Whites, Sweet Peppers, Smoked Ham, Shredded Cheddar, Diced Tomatoes, Feta Cheese, Bacon, Pork Sausage Links, and Scallions or Turkey Bacon upon request. All prepared by one of our talented culinarians.



Ala Carte Selections

ALA CARTE SELECTIONS

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. Waited Service is available upon request for a nominal charge.

FROM THE SUNRISE BAKERY

(Per Dozen)

ASSORTED FRESH BAKED MUFFINS	\$10.99 per dozen
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Banana Nut, Blueberry, or Apple Cinnamon

ASSORTED BREAKFAST BREADS and Scones	\$11.99 per dozen
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Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Scones, Raspberry White Chocolate Scones, and Apple Cinnamon Scones

ASSORTED DANISH	\$10.99 per dozen
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ASSORTED BAGELS with CREAM CHEESE and JELLIES	\$12.99 per dozen
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COUNTRY BISCUITS with BUTTER and JELLIES	\$11.99 per dozen
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ASSORTED DOUGHNUTS	\$11.99 per dozen
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MORNING STARTERS

(Please Order By The Each)

INDIVIDUAL ASSORTED YOGURTS	\$1.50 each
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INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA	\$2.25 each
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SEASONAL FRUIT TRAY per Tray

SMALL 15-25 \$15.99 tray

MEDIUM 25-50 \$29.99 tray

LARGE 75 -100 \$59.99 tray

BREAKFAST SANDWICH (Each) \$2.99 Each

Choice of One: Toasted English Muffins, Biscuits, Bagels or Croissants

Choice of One: Fluffy Scrambled Egg or Egg and Cheese

Choice of One: Pork or Turkey Sausage Patty, Country Ham or Bacon

Beverage Service



BEVERAGE SERVICE

Services include delivery, linen on service table, set up and clean up. Appropriate condiments are provided.

MORNING COFFEE AND TEA SERVICE

\$2.25 per person

Our Morning Coffee Service includes Freshly Brewed Coffee, Decaffeinated Coffee and Teas to include Decaffeinated Tea with Hot Water.

HOT BEVERAGES

16 servings per gallon

Freshly Brewed Coffee and Decaffeinated Coffee	\$12.50 gallon
Freshly Brewed Hazelnut Aspreto Coffee and Decaffeinated Coffee	\$14.50 gallon
Herbal and Non Herbal Teas to include Decaffeinated Tea with Hot Water	\$9.99 gallon
Fresh Brewed Starbucks® Premium Coffee and Decaffeinated Coffee	\$19.99 gallon
Tazo® Herbal and Non Herbal Teas to include Decaffeinated Tazo® Tea with Hot Water	\$17.99 gallon

COLD BEVERAGES

16 servings per gallon

Orange Juice	\$12.50 gallon
Cranberry Juice	\$12.50 gallon
Apple Juice	\$12.50 gallon
Fresh Brewed Iced Tea	\$10.00 gallon
Lemonade	\$10.00 gallon
Specialty Cranberry Punch	\$12.50 gallon
Iced Water Service (Choice of Fresh Oranges, Lemons or Limes For an additional \$1.00/gallon)	\$1.75 gallon

CANNED AND BOTTLED BEVERAGES

Bottled Fruit Juice: Apple, Orange and Cranberry	\$1.75 each
Bottled Water	\$1.69 each
Assorted Canned or Bottled Soft Drinks, Regular and Diet	\$1.75 each
“Naked”® Juice Smoothies – Assorted Bottles	\$3.49 each

All Day at
Cornell College



ALL DAY AT CORNELL

Designed for full day conference or meetings, this service simplifies your event planning requirements. These offerings are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. A high quality plastic serviceware or china service is available upon request for a nominal charge. Minimum number of guests for these services is 20 guests.

All Day Package for \$25.99 per person

CLASSIC CONTINENTAL BREAKFAST

Seasonal Fresh Fruit

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels with Cream Cheese, Butter and Assorted Jellies

Chilled Bottled Orange Juice and Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal and Non Herbal Teas to Include Decaffeinated Tea with Hot Water

Iced Water Station

MID-MORNING BREAK

Refresh Coffee Service

Assorted Granola Bars

Assorted Canned or Bottled Soft Drinks, Regular and Diet, and Iced Water Station

LUNCH BUFFET

Select from One of Our Daily Menus to Include:

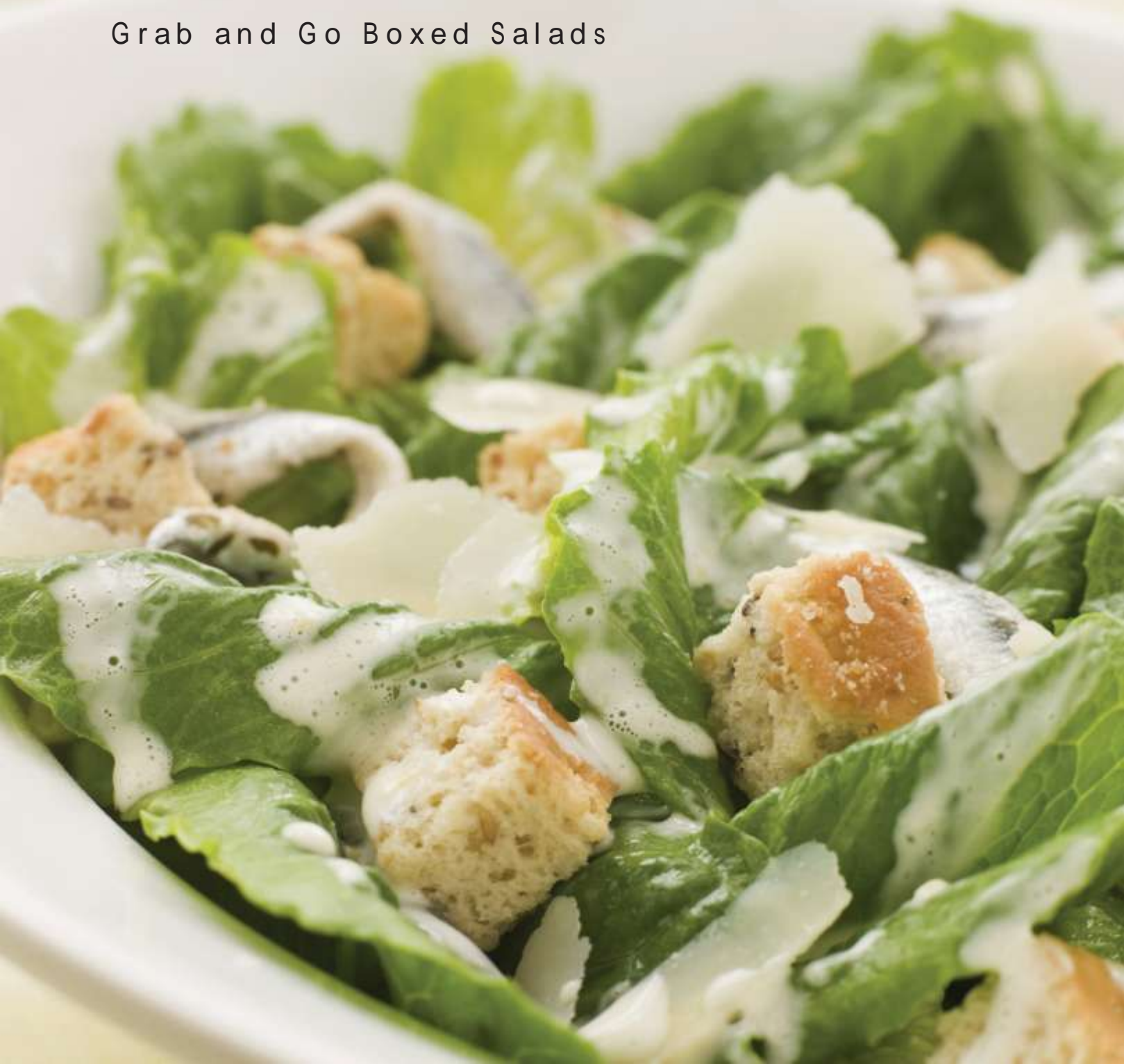
A Salad, Entrée Selection, Dessert and Beverage. Our Menu Offerings Change Daily.

AFTERNOON SNACK

Choose 2: Assorted Individual Bags of Chips, Mini Candy Bars, Assorted Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Grapes

Iced Water Station, Freshly Brewed Iced Tea, Lemonade and Assorted Canned or Bottled Soft Drinks, Regular and Diet

Grab and Go Boxed Salads



GRAB AND GO BOXED SALADS

Signature Salads

All Salads are served with a Crusty Roll and Butter, Large Cookie or Brownie, and a Canned or Bottled Soft Drink (Regular or Diet), or Bottled Water. Our catering department provides high quality plastic serveware as a standard for all events and menus. Services include delivery, linen on service table, set up and clean up. We will do as a served meal for an additional \$2.50 per person. 5 Guest Minimum per Menu Selection.

CAESAR SALAD	\$7.49 per person
Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Croutons and served with traditional Caesar Dressing	
Add Grilled Breast of Chicken	\$1.50 per person
Add Grilled Marinated Steak	\$2.00 per person

GREEK SALAD	\$8.99 per person
Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel with Flat Bread Croutons	
Add Grilled Breast of Chicken	\$1.50 per person
Add Grilled Marinated Steak	\$2.00 per person

CHEF'S SALAD	\$9.99 per person
Julienne Buffet Ham, Sliced Turkey Breast, Swiss and Cheddar Cheeses served on a bed of Mixed Greens with Tomato Wedges, Hard Boiled Egg Slices and Ripe Olives, with your choice of Dressing	

GARDEN SALAD	\$7.49 per person
Crispy Mixed Greens Tossed with Carrots, Cucumber, Mushrooms, Red Onion, Almonds and your choice of Ranch, Balsamic Vinaigrette or Low-Fat Dressing	

Grab and Go
Boxed Sandwiches



GRAB AND GO BOXED SANDWICHES

All Box Lunches include your choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, a Large Cookie or Brownie and a Canned or Bottled Soft Drink, Regular or Diet, or Bottled Water. These sandwiches may be used as a buffet option for "Build Your Own Buffet." You may make any Sandwich a Wrap. We will do as a served meal for an additional \$2.50 per person. 3 Person Minimum per Menu Selection.

Signature Sandwiches

\$9.99/Person

THE DELI

Deli Sandwich with choice of White or Whole Wheat Bread, choice of Provolone, American or Swiss Cheese, Leaf Lettuce and Sliced Tomato, Stacked High with choice of Oven Roasted Turkey Breast, Roast Beef, Buffet Ham, Tuna Salad or Grilled Vegetables on a Croissant

SPICY ITALIAN BAGUETTE

Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

TURKEY and SHARP CHEDDAR

Turkey Breast, Cheddar Cheese, Leaf Lettuce, Sliced Tomato on a Kaiser Roll with Mayonnaise

GRILLED TUSCAN CHICKEN BREAST

Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread

ROAST BEEF and CHEDDAR

Roast beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

Vegetarian Sandwiches

GRILLED PORTOBELLOS with PROVOLONE

Grilled Marinated Portobello Mushrooms on Focaccia with Provolone, Leaf Lettuce, Tomato and Pesto

ROASTED VEGGIE CLUB

Roasted Eggplant, Zucchini and Red Pepper with fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll

Served Luncheons
and Dinners



SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners Include a choice of a Salad or Starter, Two Accompaniments, Fresh Baked Dinner Rolls and Butter, choice of Dessert, Coffee, Decaffeinated Coffee, Tea and Iced Tea. China service is also available for a nominal charge (standard if event is at the Commons Building). Services include: delivery, linen on guest tables, set up and clean up. You may substitute any item from the "Build Your Own Buffet" section of the menu for your served meal.

POULTRY

CHICKEN MARSALA \$13.50 per person
Chicken Breast Sautéed in Olive Oil and Served with a Rich Mushroom Marsala Sauce

ROASTED CHICKEN FLORENTINE \$14.50 per person
Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

CHICKEN SALTIMBOCCA \$14.50 per person
Golden Brown Breast of Chicken Topped with Prosciutto, Sage, and a White Wine Sauce

BALSAMIC GRILLED CHICKEN \$13.50 per person
Marinated and Baked Breast of Chicken with Balsamic Vinegar, Lime, Red Wine, Oregano, and Garlic

BEEF AND PORK

BRAISED SHORT RIBS \$17.75 per person
Beef Short Ribs braised in a Tarragon and Red Wine Reduction

FLANK STEAK ROULADE \$17.75 per person
Rolled Flank Steak Stuffed with Fresh Spinach and Red Bell Peppers served with a Demi Glace Sauce

LONDON BROIL \$15.25 per person
An All Time Classic, Beef Top Round Seared then Roasted then Sliced Thin with Onion Gravy

ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE \$13.50 per person
Roasted Pork Tenderloin served with a sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce

continued next page >

SERVED LUNCHEONS AND DINNERS

COMBINATION PLATE

BEEF and SALMON FILETS Market
Tenderloin Medallion & Salmon Filet on caramelized Onion Mashed Potatoes and Demi-Glace

SEAFOOD

SALMON with LEEKS and CAPER SAUCE \$17.25 per person
Grilled Salmon Filet topped with Fried Leeks and Caper Sauce

HALIBUT SALTIMBOCCA \$16.75 per person
Halibut topped with shaved Pecorino Romano Cheese wrapped with Prosciutto and lightly sautéed until Golden Brown

GRILLED TUNA STEAK \$15.75 per person
Grilled Tuna Steak with a Lemon Caper Sauce

PARMESAN CRUSTED TILAPIA with CHIVE BUTTER SAUCE \$13.50 per person
Sautéed Tilapia with crusted Parmesan and Chive Butter Sauce

VEGETARIAN

VEGETARIAN LASAGNA – SPINACH BLANCO \$13.50 per person
Lasagna filled with Creamy Ricotta and Fontina Cheeses, Fresh Spinach, and Tomato

PORTOBELLO MUSHROOM NAPOLEON \$16.50 per person
Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on roasted Tomato Coulis

SMOKED GOUDA FARFALLE \$12.25 per person
Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach

ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS

Market House Salad with Croutons and a Balsamic Vinaigrette
Iceberg Wedge with Maytag Blue Cheese
Caesar Salad with Croutons
Fresh Mozzarella and Tomato Caprese with Fresh Basil - Seasonal
Spring Berry Salad with Strawberries, Red Onions, and Candied Pecans
Greek Salad with Feta Cheese and Balsamic Vinaigrette

ACCOMPANIMENTS

Choice of One:

Glazed Carrots
Fresh Green Beans and Carrot Medley
Grilled Balsamic Zucchini
Herb Crusted Broiled Tomato
Roasted Root Vegetables
Julienne of Carrots and Fennel with Pearl Onion
Roasted Fresh Seasonal Asparagus
Roasted Butternut Squash
Chef's Choice of Seasonal Vegetable

Choice of One:

Horseradish Mashed Potatoes
Caramelized Onion Mashed Potatoes
Mashed Sweet Potatoes
Oven Roasted Sweet Potatoes
Oven Herbed Roasted Potatoes
Polenta Cake
Basil Orzo
Fontina Risotto Cake
Black Beans and Rice
Vegetable Risotto
Chef's Choice

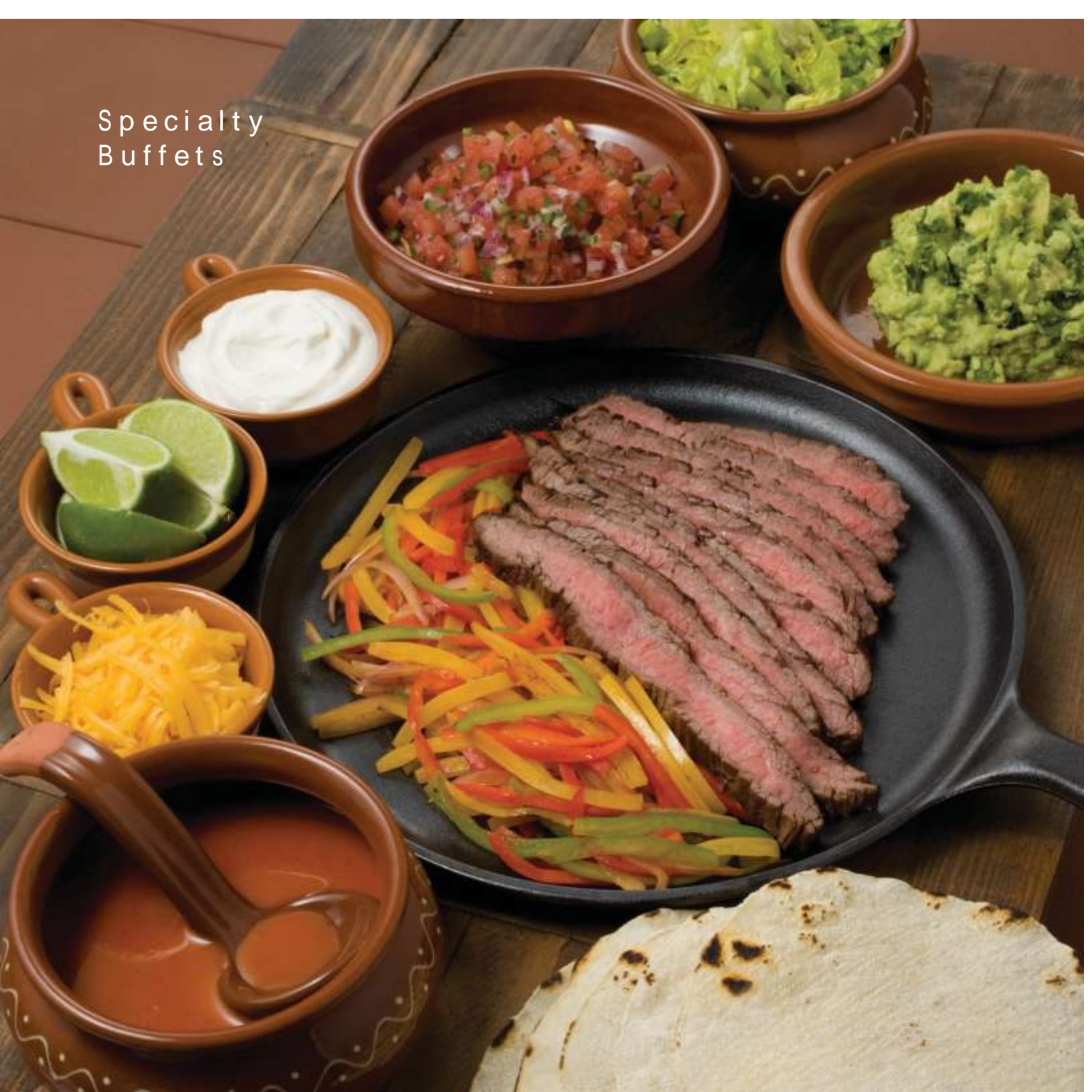
DESSERT

Red Velvet Cake
Assorted Pies: Dutch Apple, Blueberry, Key Lime
Old Fashion Chocolate Layer Cake
Carrot Cake
Traditional Cheesecake with Fresh Seasonal Berries
Berry Trifle

Additional Options:

Specialty Cheesecake
\$2.50 per person
German Chocolate Cake
\$2.00 per person
Molten Chocolate Lava Cake
\$2.00 per person

Specialty
Buffets



SPECIALTY BUFFETS

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and guest tables and clean up. Our catering department provides high quality plastic serviceware for all of our events. China is available upon request for a nominal charge (standard in the Commons Building). Minimum group size of 20 guests.

DELI BUFFET

\$12.00 per person

Choice of Two Salads: Creamy Cole Slaw, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Croutons and Balsamic Vinaigrette and Low-Fat Ranch Dressing

Assorted Individual Bags of Premium Chips

Assorted Breads and Rolls

Sliced Roasted Turkey, Ham, Roast Beef, Salami

Sliced Swiss, Provolone and American Cheeses

Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill

Pickles, Mayonnaise, Dijon Mustard

Assorted Cookies and Brownies

Iced Tea and Water

*Add Soup du Jour with Crackers for \$1.50 per person

OLD FASHIONED BBQ

\$15.75 per person

Seasonal Fresh Fruit Salad

Roasted Vegetable Bow Tie Salad

Potato Salad

Cornbread, Rolls and Butter

Ranch Style Baked Beans

Barbecued Chicken

Barbecued Beef Brisket

Hot Apple Crisp, Peach Cobbler or Assorted

Cookies and Brownies

Iced Tea and Lemonade

* Add a chef for BBQ's held outside, weather permitting for \$50.00

FIESTA BUFFET

\$14.75 per Person

Cilantro Slaw or Fiesta Fruit Salad

Black Bean, Corn and Rice Salad

Cheese Enchiladas

Grilled Fajita Beef or Chicken and Grilled Vegetables

Shredded Cheese and Lettuce, Sour Cream, Black

Olives, Diced Tomatoes and Onions Served with soft Flour Tortillas,

Churros with Cinnamon & Sugar,

Assorted Canned or Bottled Soft Drinks, Regular and

Diet or Iced Tea

* Add Nacho Chips with Guacamole, Salsa, Sour Cream and Jalapeños

-\$2.00/person

BACKYARD COOK OUT \$14.75 per person

Country Potato Salad

Cole Slaw

Ranch Style Baked Beans

Hamburger and Hot Dog Buns

Grilled Hamburgers

Grilled Hotdogs

Veggie Burgers

Assorted Individual Bags of Premium Chips

Leaf Lettuce, Sliced Tomatoes, Dill Pickles, Relish and Onions

Ketchup, Mustard and Mayonnaise

Assorted Cookies and Brownies

Iced Tea and Lemonade

* Add a chef for BBQ's held outside, weather permitting for \$50.00

LITTLE ITALY

\$14.75 per person

Caesar Salad with Croutons

Caprese Salad

Assorted Rolls and Butter

Choice of One: Chicken Alfredo, Pasta with Meat/No Meat Marinara Sauce, Pasta Primavera, or Cheese Tortellini with Marinara or Alfredo Sauce

Traditional Chicken Cacciatore

Sautéed Fresh Zucchini

Tiramisu

Iced Tea

Add Chef Action Pasta Station: \$4.00/person

Farfalle and Tortellini Pasta

Choice of Boursin Cheese Sauce

and Marinara; Italian Sausage or

Grilled Chicken, and Roasted

Garlic, Artichoke Hearts,

Asparagus, Sun-Dried Tomatoes,

Olives, and Pesto

Parmesan Cheese

BUILD YOUR OWN BUFFET

Create Your Own Buffet; please choose - One Salad, Two Entrées, Two Accompaniments, One Dessert and Two Beverages.

Minimum group size of 20 guests.

SALADS

Choose One from the Following:

Market House Salad with a choice of 2 dressings; Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing
Greek Salad or Caesar Salad

Includes Assorted Dinner Rolls with Butter

ENTREES

POULTRY

Chicken Piccata	\$13.50 per person
Lemon Parmesan Chicken with White Wine Chive Sauce	\$14.50 per person
Italian Chicken Breast	\$13.50 per person

BEEF

BBQ Beef Brisket	\$15.25 per person
Prime Rib	Market
Asian Beef and Vegetables	\$14.25 per person

PORK

Mustard Herb Pork Loin	\$14.25 per person
Asian Marinated Pork Loin with Honey and Soy Glaze	\$14.25 per person

SEAFOOD

Broiled Salmon with Dill Butter	\$16.50 per person
Cornmeal Tilapia with Cilantro Cream Sauce	\$14.25 per person
Garlic Shrimp Skewers	\$16.50 per person

VEGETARIAN

Vegetarian Lasagna	\$13.50 per person
Stuffed Peppers with Herbed Tomato Sauce	\$13.50 per person
*Vegetarian Pad Thai	\$13.50 per person

*contains peanuts

ACCOMPANIMENTS

Choose One from the Following:

Oven Herbed Roasted Potatoes
Garlic Mashed New Potatoes
Rice Pilaf
White Rice
Olive Oil and Garlic Spaghetti

Choose One from the Following:

Fresh Roasted Vegetable Medley
Lemon Garlic Broccoli
Sautéed Zucchini
Glazed Carrots
Fresh Green Beans
Variety of Seasonal Vegetables

DESSERTS

Choose One from the Following:

Chocolate Layer Cake
Chocolate Mousse
Red Velvet Cake
Apple Crisp
Assorted Cookies and Brownies
Assorted Pies: Dutch Apple, Blueberry or Pecan Pie

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas with Hot Water

Choose Two from the Following:

Iced Water Station, Lemonade and Iced Tea

PIZZA

BUILD YOUR OWN

16" Large Cheese Pizza \$9.99 each
Add Toppings for \$0.50 per Topping: Pepperoni, Sausage, Chicken, Buffalo Chicken, Olives, Onion, Green Peppers, Mushrooms, Tomatoes, Feta Cheese

SPECIALTY PIZZA

SUPREME \$13.99 each

CHICKEN ALFREDO \$12.99 each

BBQ CHICKEN \$12.99 each

CHICKEN BACON RANCH \$13.99 each

HAWAIIAN \$13.99 each
Canadian Bacon and Pineapple

VEGETARIAN \$13.99 each
Peppers, Mushrooms, Olives, Onions, Tomatoes, Feta Cheese

Pizza Party – minimum of 12 people \$5.00 per person
Includes: Bowl of Garden Salad with Ranch, Fat Free Ranch, or Italian Dressing, Breadsticks, Assorted Cookies, Assorted Bottled Soda, and Choice of 2 Pizzas from the selections above (Build Your Own or Specialty).

Hot Hors D'oeuvres



HOT HORS D'OEUVRES

From Platters to Passed

Our catering department provides high quality plastic serviceware as a standard for all of our events. China, waited or butlered service are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up. Minimum of 4 Dozen pieces.

CHICKEN

HIBACHI CHICKEN SKEWER	\$20.00 per dozen
CHIPOTLE MAPLE BACON wrapped CHICKEN	\$22.00 per dozen
COCONUT CHICKEN with ORANGE DIPPING SAUCE	\$15.50 per dozen
GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE	\$26.50 per dozen
CHICKEN DIABLO EMPANADAS with CHIPOTLE RANCH DIPPING SAUCE	\$24.00 per dozen

PORK

PORK POT STICKERS with GARLIC SOY SAUCE	\$7.75 per dozen
MINI HAM BISCUITS with MUSTARD SAUCE	\$10.00 per dozen
SAUSAGE BITES with WHITE WINE and DIJON MUSTARD	\$16.75 per dozen
PORK EGGROLLS	\$11.50 per dozen

continued next page >

HOT HORS D'OEUVRES, continued

SEAFOOD

BACON WRAPPED SCALLOPS	\$33.00 per dozen
MINI CRAB CAKES with CAJUN REMOULADE SAUCE	\$25.50 per dozen
CRAB RANGOON WITH SWEET AND SOUR SAUCE	\$21.00 per dozen

BEEF

CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME	\$19.00 per dozen
MINI COCKTAIL MEATBALLS: Choice of Swedish, Barbecue or Sweet & Sour	\$12.50 per dozen
MINI BEEF WELLINTONS	\$24.00 per dozen
MINI REUBEN SANDWICHES	\$24.00 per dozen

VEGETARIAN

SPANAKOPITA	\$17.25 per dozen
BROWN SUGAR BRIE with PECANS	\$17.50 per dozen
MINI GREEK PIZZAS	\$12.50 per dozen
JALAPEÑO POPPERS with RANCH DIPPING SAUCE	\$9.00 per dozen
FRIED or BAKED MINI EGG ROLLS with SPICY DIPPING SAUCE	\$11.50 per dozen

Cold Hors D'oeuvres



COLD HORS D'OEUVRES

Our catering department provides high quality plastic serveware as a standard for all of our events. China, waited or butlered service are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up. Minimum of 3 dozen pieces.

ASSORTED FINGER SANDWICHES with TWO of the FOLLOWING: MINI CROISSANTS or SILVER DOLLAR ROLLS Ham Salad, Chicken Salad, Tuna Salad and Egg Salad	\$12.00 per dozen
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PROSCIUTTO WRAPPED MELON with DIJON DIPPING SAUCE	\$12.00 per dozen
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ASSORTED PINWHEEL SANDWICHES	\$11.00 per dozen
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CUCUMBER ROUNDS with FETA and TOMATO	\$9.00 per dozen
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CROSTINI with SPICY MANGO SHRIMP SALSA	\$12.00 per dozen
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SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA	\$10.00 per dozen
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CUCUMBER SANDWICHES	\$9.00 per dozen
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Gourmet Dips



GOURMET DIPS

Our catering department provides high quality plastic service ware as a standard for all of our events. China and attendant are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up.

HOT DIPS

Sold per pound (about 10 people/pound)

Warm Parmesan Artichoke Dip with Bagel or Pita Chips \$6.00 per pound

Spinach and Crab Dip with Baguette Rounds \$10.00 per pound

COLD DIPS

Sold per pound (about 10 people/pound)

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips \$13.50 pound

Tortilla Chips with Guacamole and Salsa \$10.00 pound

WINGS AND THINGS BAR

\$7.50 per person

Choose Two of the following wing styles:

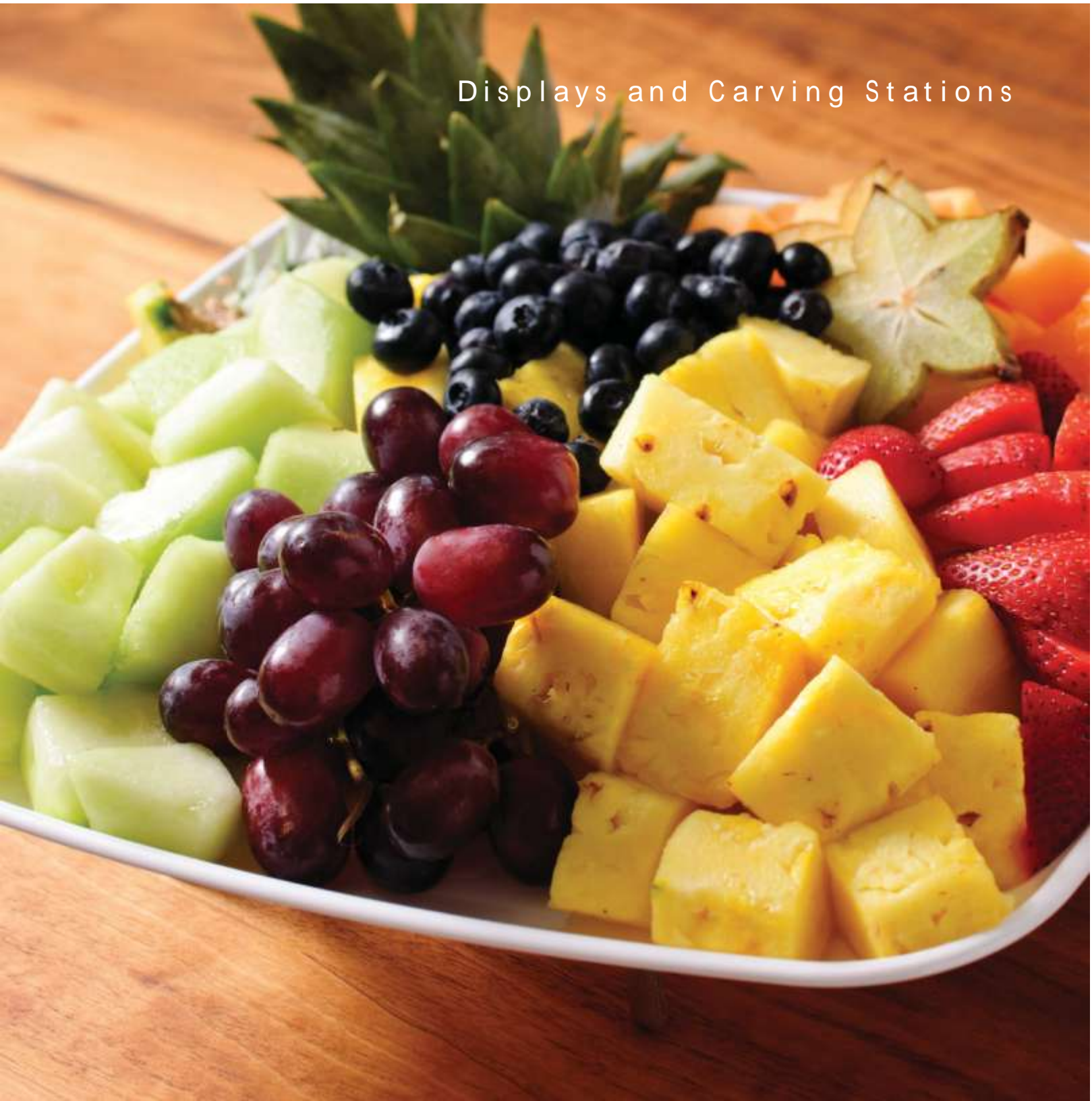
Buffalo, BBQ, Honey, Teriyaki or Cajun Style Wings

Choose Regular or Boneless Wings

Celery and Carrot Sticks with Bleu Cheese and Ranch Dressings

Steak Fries

Displays and Carving Stations



DISPLAYS AND CARVING STATIONS

Our catering department provides high quality plastic serviceware as a standard for all of our events. China and attendant are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up.

COLD DISPLAYS

Small (15-25), Medium (25-50) and Large (50-75)

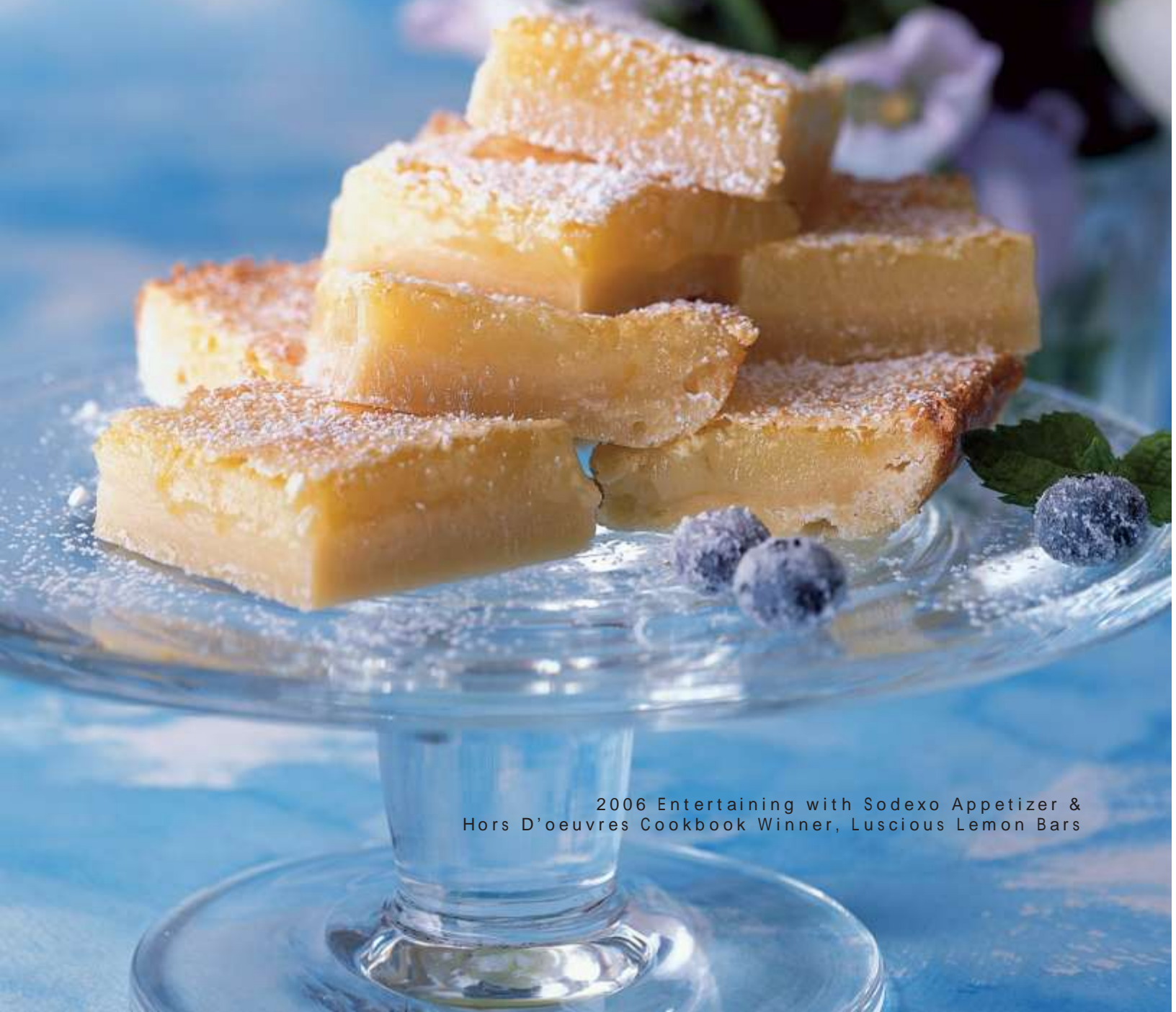
Farm Fresh Crudités with Ranch Dip	\$17.00 Small/\$35.00 Medium/\$55.00 Large
Seasonal Fresh Fruit Display	\$20.00 Small/\$38.00 Medium/\$58.00 Large
Domestic Cheeses Display with Crackers	\$20.00 Small/\$45.00 Medium/\$60.00 Large
Artisan Cheese Display with Crackers and/or Baguette Rounds	\$25.00 Small/\$50.00 Medium/\$65.00 Large
Antipasto Platter with Crackers and/or Baguette Rounds	\$35.00 Small/\$60.00 Medium/\$75.00 Large

CARVING STATIONS

All Carved Items are sold Per Person, Carved by an Attendant and served with Assorted Mini Rolls and/or Baguettes and Appropriate Condiments.

Roast Breast of Turkey with Cranberry and Orange Mayonnaise and Creamy Dijon Mustard	\$12.00 per person
Roast Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce	Market
Mustard Apricot Glazed Ham with Honey Mustard Sauce	\$14.00 per person
Roast Prime Rib of Beef with Horseradish Cream and Garlic Au Jus	Market
Roast Beef with Horseradish Cream and Roasted Garlic Au Jus	\$15.00 per person
Roast Pork Loin with Chipotle Mayonnaise	\$11.00 per person

Sweet and Salty



2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres Cookbook Winner, Luscious Lemon Bars

SWEET AND SALTY

Our catering department provides high quality plastic serviceware as a standard for all of our events. China and attendant are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up.

ASSORTED GOURMET COOKIES	\$10.00 per dozen
BROWNIES	\$15.50 per dozen
GOURMET DESSERT BARS	\$24.00 per dozen
ASSORTED PETIT FOURS	\$12.00 per dozen
ICE CREAM NOVELTIES	\$1.25 per person
MULTI-GRAIN BARS and GRANOLA BARS	\$1.10 each
INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS	\$0.99 each
MS. VICKIES PREMIUM CHIPS	\$1.10 each
MIXED NUTS	\$18.00 by the pound
TRAIL MIX	\$7.00 by the pound
DECORATED SHEET CAKES Full \$60.00 each Half \$35.00 each	
ICE CREAM SUNDAE BAR 25 guest minimum Choice of Two Ice Cream Flavors: Chocolate, Vanilla, and Strawberry Choice of Two Sauces: Chocolate, Strawberry or Butterscotch Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar™ Pieces, M&M's. Maraschino Cherries and Whipped Topping are included.	\$3.00 per person

Alcoholic Beverages



ALCOHOLIC BEVERAGES

OPEN BAR

Sodexo at Cornell College cannot serve liquor per our liquor license. We can serve Beer and Wine only.

BEER AND WINE BAR

A \$25.00 fee will be charged for set-up of beer, wine and soft drinks at a reception of served meal or buffet. We recommend at least one bartender for every 75 - 100 guests for Beer and Wine service. The charge for a bartender is \$15.00 per hour for a 2 hour minimum.


House Wine - \$12.50 /bottle
Domestic Beer - \$3.00 /bottle
Import/Specialty Beer - \$4.00 /bottle

ALCOHOL PROCEDURE AND POLICY

All beverages are to remain within the facility. Beverages not consumed will remain the property of Sodexo Catering unless prior arrangements have been made with the Catering Manager.

It is the policy of Cornell College that no alcoholic beverages are brought on the premises for consumption without written permission. Sodexo Catering and Cornell College reserve the right to refuse service of alcoholic beverages to any person.

Please contact the Catering Manager, Sam Kolner: skolner@cornellcollege.edu or (319)895-4470, for a list of provided wines/beers.

A row of white plates with folded white napkins and a pink and orange plumeria flower on top, set on a white tablecloth. The flowers are in the foreground, and the plates recede into the background. The lighting is soft and warm, highlighting the textures of the fabric and the vibrant colors of the flowers.

We pride ourselves on being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

PLANNING YOUR SPECIAL EVENT

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

Arranging and Reserving a Date

Even if the date or guest count of your event is only tentative, please notify our catering sales office of your event so that we can make preliminary plans to ensure a memorable occasion. Our catering specialists are here to assist you with your event details or you may order by phone at (319-895-4470) or through -email at: skolner@cornellcollege.edu. The Catering Sales office is located in the Commons Building at: 600 1st St. W. Mount Vernon, IA 52314.

Reserving a Location

Whether the event is to take place on or off campus, you need to have a confirmed reservation for the location before we will be able to make deliveries. Tables, chairs, and other equipment will need to be arranged by you through Carol Stock for the Commons Building and Ruth Ann Scheer in the Business office (319)895-4242 for other locations.

Booking/Planning an Event

Contact Sodexo Catering at least (7) days before the event at 319-895-4470 by emailing us at skolner@cornellcollege.edu or stop by our office located in the Commons Building on floor 1 in the Main Kitchen. Some arrangements can be made by phone, email or on-line, others may require an appointment with our Event Manager. This will be the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions and to determine which of our services best fit your needs.

The office hours are Monday through Friday, 9:00 AM to 4:30 PM. We are closed on some holidays.

Event Confirmation and Guarantees

After we have finalized all the details for your special event, you will receive a confirmation function sheet to be signed and sent back to us. We ask that you ensure we have this signed guarantee number (3) business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup.

Payment

All catered functions must be secured by payment before they occur. Type of payment include Visa, MasterCard, American Express, Cash, and Check for Non-College guests. Departmental Accounts and Foundation Account Numbers and are all valid payment methods. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.

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Changing/Cancelling an Event

All cancellations and final changes must take place at least (3) business days before your function. If you do not contact us with a final count within the number business days allowed, we will prepare for the estimated number and charge accordingly. If you cancel or change an event after this deadline, some of the expenses already incurred cannot be absorbed and will have to be billed.

Delivery Fees

There is no delivery fee for catering services held within College Campus limits. Deliveries outside the Campus will be subject to \$25.00 delivery fee within Mt. Vernon city limits, with deliveries outside the city limits having a fee determined by the catering Manager at time of booking.

Service Staff

To ensure that your event is a success, our catering staff will be provided for all served meals and some buffets. If additional time is needed, a fee of \$11 per hour, per attendant, will apply.

Continental breakfasts, breaks and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 25 guests and are included with the per guest price. All waited meals servers are included. Served meals are priced on an individual basis.

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. For very large events, specialty equipment may need to be rented at an additional charge.

Floral Charges

We will be happy to order, receive, and handle floral arrangements for you. We are available for other decorative arrangements for an additional fee to be determined with your specific needs.

Linens

We will provide linens for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables, and boxed lunches, there will be a \$5 fee for each tablecloth. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup. We can also provide napkins to meet your color scheme for \$1 each. Specialty linens are available upon request for an additional charge.

Food Removal Policy

Due to health regulations, it is the policy of Sodexo Catering 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.



Cornell College



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