



The Gourmet Cuisine

AT ROLLINS COLLEGE



C A T E R I N G





Our Menu

WELCOME LETTER

MENU CHAPTERS:

A GREAT START

LUNCH TIME

LUNCHEON SALADS

BOUNTIFUL BUFFETS

MOVABLE FEASTS

CULINARY CLASSICS

MENU ACCOMPANIMENTS

FINISHING TOUCHES

GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

HORS D'OEUVRES

BEVERAGES





A GREAT START

BREAKFAST

These selections are all presented buffet style. If a served breakfast is desired an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaffeinated and hot tea.

EARLY RISER

Assorted pastries and mini muffins served with butter and jelly
Assorted bottled juices

EYE OPENER

Assorted pastries, mini scones and morning breads served with butter and jelly
Fresh seasonal fruit tray
Assorted bottled juices

HEALTHY START

Assorted bagels, mini scones and morning breads served with cream cheese, butter and jelly
Fresh seasonal fruit tray
Fruit yogurt with granola
Assorted bottled juices

HEART HEALTHY BREAKFAST

Fresh seasonal fruit tray
Light yogurt
Granola bars
Assorted bottled juices

SUNNY SIDE OF TOWN

Choice of sliced ham, bacon or sausage
Scrambled eggs
Breakfast potatoes
Assorted mini muffins, morning breads and scones served with butter and jelly
Fresh seasonal fruit tray
Assorted bottled juices

SOUTHWEST BREAKFAST

Scrambled eggs
Breakfast potatoes with sautéed peppers and onions
Sausage trio (kielbasa, andouille and chorizo)
Soft tortillas and salsa
Assorted mini pastries served with butter and jelly
Fresh seasonal fruit tray
Assorted bottled juices

BREAKFAST



A GREAT START

BREAKFAST

The following items can be added to any breakfast menu to create a custom menu for any occasion.

ENTRÉES

- Potato pancakes
- Ham and potato frittata
- Lo-carb platter (assorted cheeses, hard-boiled eggs and assorted meats)
- Cereal with milk
- Yogurt with granola
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- Turkey sausage
- Lox and condiments
- French toast
- Quiche (lorraine, broccoli and cheese, mushroom and onions)
- Waffles
- Pancakes
- Home fried potatoes
- Hash browns
- Cheese grits

BEVERAGES (14 SERVINGS PER GALLON)

- Iced tea
- Assorted canned soft drinks
- Assorted juices - by the gallon or bottle
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Hot water with assorted tea bags
- Hot chocolate

BAKERY A LA CARTE (SOLD BY THE DOZEN)

- Assorted bagels with condiments
- Mini croissants
- Mini pastries
- Mini sticky buns
- Assorted scones
- Biscuits
- Assorted mini muffins

BREAKFAST



LUNCH TIME

EXPRESS LUNCHES (5 GUEST MINIMUM, PER SELECTION)

Limited time for a lunch? Our signature boxed lunches can be packaged to go, or pre-set along with beverages and dessert.

THE FRESHMAN

Choices of roast turkey, smoked ham, roast beef or vegetarian sandwich on a Kaiser roll, chips, cookie and soft drink or bottled water.

THE SOPHOMORE

Choice of roast turkey, smoked ham, roast beef, chicken salad, tuna salad or vegetarian sandwich on fresh assorted breads, Chef's choice salad of the day, chips, brownie and soft drink or bottled water.

THE GRADUATE

Choice of the following sandwiches, served with Chef's salad of the day, chips, brownie and soft drink or bottled water.

Italian Stack

Grilled zucchini, squash, peppers, tomato and breaded eggplant sandwich with olive tapenade on focaccia bread.

Chili Crusted Flank Steak

Grilled chili rubbed thin sliced flank steak served with caramelized onions, tomato, arugula and swiss cheese on ciabatta bread.

Grilled Chicken

Grilled chicken breast served with provolone cheese, tomato, roasted peppers and sundried tomato pesto mayonnaise on ciabatta bread.

Asian Chicken Wrap

Crispy sesame chicken, basmati rice, shredded carrots, matchstick cucumbers, crispy noodles and Szechuan dressing wrapped in a wheat tortilla.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS (5 GUEST MINIMUM, PER SELECTION)

Limited time for a luncheon? Our signature specialty salads can be pre-set along with beverage and dessert to keep your program on time, or packaged to go. All luncheon salads include a dinner roll and butter, brownie, iced tea and water.

ASIAN CHICKEN SALAD

A bed of spring mix and romaine lettuce topped with green onions, shredded carrots, mandarin oranges, candied walnuts and orange soy marinated chicken breast served with orange-ginger vinaigrette.

CHICKEN CAESAR SALAD

Fresh cut romaine lettuce topped with shaved asiago cheese, focaccia croutons and marinated grilled chicken breast served with Caesar dressing.

CHUNKY CHICKEN SALAD

Diced grilled chicken, grapes, walnuts and celery tossed with Dijon aioli served with parmesan crusted pita wedge.

WARM LEMON CHICKEN SALAD

A bed of mixed greens topped with crisp lemon marinated chicken, hard boiled eggs, baby carrots and cherry tomatoes served with warm lemon dressing.

BISTRO GRILLED CHICKEN SALAD

Fresh mixed greens topped with marinated grilled chicken breast, grapes, candied pecans and bleu cheese served with citrus cilantro dressing.

TACO SALAD

A crisp tortilla shell filled with your choice of spicy chicken, beef or refried beans topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.

LUNCHEON SALADS



LUNCHEON SALAD BAR

LUNCHEON SALAD BAR: (5 GUEST MINIMUM)

Our signature specialty salad bars offer the flexibility for guests to prepare their own salad using a variety of toppings. All luncheon salads include a dinner roll and butter, brownie, iced tea and water.

COBB SALAD BAR

Mixed greens with your choice of grilled chicken, shrimp or steak served with bleu cheese crumbles, bacon, diced tomatoes, green onions, avocado, hard boiled eggs, balsamic vinaigrette and bleu cheese dressing.

TEX MEX SALAD BAR

Mixed salad greens with your choice of grilled chicken or steak served with diced tomatoes, green onions, shredded cheese, sour cream, guacamole, jalapenos, tortilla chips and salsa.

SOUP AND SALAD BAR

Your choice of two soups and one salad

Soup choices: Lobster bisque, broccoli and cheese, roasted red pepper and gouda cheese, chicken noodle, Santa fe black bean, chicken tortilla.

Salad choices: Caesar or Garden.

LUNCHEON SALAD BAR



BOUNTIFUL BUFFETS

SPECIALTY BUFFETS: (15 GUEST MINIMUM)

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

AMERICAN HARVEST BUFFET

Sliced roast beef, ham, turkey

American, Swiss and provolone cheese

Assorted bread and rolls

Lettuce, tomato, pickles, onions, condiments

Potato chips, cookies, brownies, iced tea, water and your choice of two salads: mixed greens with balsamic vinaigrette and ranch dressing, pasta salad, fresh fruit salad, cucumber, tomato and red onion salad, home style potato salad

BAKED POTATO BAR

Idaho baked potatoes with the following toppings: chili, grilled onions and peppers, butter, bacon, cheese sauce, green onions and sour cream served with mixed green salad and ranch dressing, dinner rolls, butter, cookies, brownies, iced tea and water.

BASIC BBQ

Hamburgers, hot dogs, veggie burgers

Lettuce, tomato, pickles, onions, cheese, condiments, potato chips, cookies, brownies, iced tea, iced water and your choice of two sides: mixed green salad, macaroni salad, potato salad, baked beans, macaroni and cheese, coleslaw.

BUFFETS



MOVABLE FEASTS

MOVABLE FEASTS: (15 GUEST MINIMUM)

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

SOUTHERN STYLE BBQ

Your choice of two entrées served with corn on the cob, macaroni and cheese, black eyed peas, corn bread, key lime pie, sweet iced tea and water.

Entrées: BBQ pulled pork, beef brisket, BBQ chicken breast, pork ribs.

ITALIAN BUFFET

Caesar salad with shaved parmesan cheese, tomato, basil and fresh mozzarella salad, vegetarian baked ziti, meat lasagna, garlic breadsticks, tiramisu, iced tea and water.

CARIBBEAN SPICE

Jamaican jerk beef with tropical sauce and grilled chicken with pineapple glaze, tossed salad with tomatoes, cucumbers, red onions, croutons and citrus vinaigrette, red beans and rice, fried plantains, dinner rolls, butter, caramel flan, iced tea and water

MEDITERRANEAN FARE

Your choice of lamb or lime chicken, served with garbanzo salad, Mediterranean salad, flat bread, tabouleh, hummus, tzatziki sauce, pita chips, baklava, iced tea and water.

FIESTA FEAST

Your choice of two entrées, served with warm flour tortillas, Mexican rice, black beans, tortilla chips, salsa, traditional toppings (sour cream, shredded cheese, guacamole, jalapenos, chopped tomatoes, shredded lettuce), cinnamon crisps, iced tea and water.

Entrées: chicken fajitas, beef fajitas, vegetable fajitas, chicken enchiladas, cheese enchilada casserole.

CLASSICS



CULINARY CLASSICS

Build Your Own Buffet. All buffets come with rolls, butter, iced tea and water.

Choice of one, two or three entrées

BEEF

CARVED LONDON BROIL
GRILLED CHURRASCO STEAK
FILLET MIGNON
BEEF MEDALLIONS
ROAST TOP ROUND OF BEEF
BEEF WELLINGTON

POULTRY

CHICKEN PICCATA
ROSEMARY CHICKEN
ORANGE CHIPOTLE CHICKEN
CHICKEN ROSAMARIA
CHICKEN MARSALA
HERB MARINATED CHICKEN BREAST
ROASTED TURKEY

SEAFOOD

PARMESAN CRUSTED TILAPIA
GRILLED SALMON
SEARED BLACK GROUPER

PORK

PORK TENDERLOIN
PORK CHOPS

VEGETARIAN

VEGETARIAN LASAGNA
EGGPLANT NAPOLEON
ROASTED VEGETABLE ORZO
MUSHROOM RAVIOLI
STUFFED PORTOBELLO MUSHROOM
CAPS

CLASSICS



SALADS

Build Your Own Buffet - Salad Choices

Choice of one salad with one entrée selection, one salad with two entrée selections, or two salads with three entrée selections.

TOSSED 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

Spring mix with baby vegetables and balsamic vinaigrette

FRESH BUFFALO MOZZARELLA

Tomato and fresh basil with basil oil

PEAR AND TOASTED WALNUT SPRING SALAD

CUCUMBER, RED ONION AND TOMATO SALAD

MENU ACCOMPANIMENTS



SIDES AND DESSERTS

Build Your Own Buffet - Sides and Dessert Choices

SIDES

(Choice of two sides with one entrée selection, three sides with two entrée selections or three sides with three entrée selections)

- Boursin cheese mashed potatoes
- Country mashed potatoes
- Roasted corn mashed potatoes
- Vegetable medley
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Roasted vegetable couscous
- Basil orzo
- Risotto with mushrooms
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Baby carrots
- Baby squash

DESSERTS (choice of one)

- Chocolate cake
- Chocolate marquis
- Black forest cake
- Lemon cake
- Angel food cake with seasonal berries
- Cheesecake with strawberry sauce
- Carrot cake with cream cheese frosting
- Bread pudding
- Caramel apple crisp
- Pecan pie
- Pumpkin pie
- Key Lime pie
- Dark chocolate mousse
- Crème Brule
- Tiramisu
- Balsamic seasonal berries with crème fresh
- Tropical Papaya and Mango Delight
- White chocolate and passion fruit mousse

MENU ACCOMPANIMENTS



FINISHING TOUCHES

DESSERT BARS BY THE DOZEN

Have your dessert bars cut into triangles, logs or squares to create an attractive platter

- Chocolate brownies
- Gourmet dessert bars
- Lemon bars
- Petit fours

COOKIES BY THE DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter
- Sugar

PACKED SNACKS BY THE DOZEN

- Granola bars
- Power bars
- Candy bars
- Trail mix
- Peanuts

SWEET AND SALTY BREAK PER PERSON

Assorted snack sized candy, individual bags of assorted salty snacks and assorted soft drinks or bottled water.

ICE CREAM SUNDAE BAR

25 GUEST MINIMUM

Includes one 3 gallon tub of ice cream, your choice of vanilla, chocolate or strawberry

Select two sauces

- Chocolate
- Hot fudge
- Butterscotch

Select 3 toppings

- Cashew nuts
- Sprinkles
- Crushed Oreos
- Cherries
- Whipped topping
- Reese's pieces
- M & M's

SNACKS BY THE POUND

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Mixed nuts

FINISHING TOUCHES



GOURMET DIPS / TRAYS AND DISPLAYS / CARVING STATIONS

ASSORTED DIPS BY THE POUND

Served with crackers

- Spinach and artichoke
- French onion
- Garden vegetable
- Seven layer dip with tortilla chips

TRAYS AND DISPLAYS

SMALL (serves up to 30 people)

MEDIUM (serves up to 60 people)

LARGE (serves up to 90 people)

- Crudités with dip
- Cheese and crackers
- Fresh seasonal fruit and cheese
- Fresh seasonal fruit

CARVING STATION

Includes an assortment of miniature rolls, condiments and sauces

- Roast turkey with giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef with au jus
- Roast tenderloin of beef

GOURMET DIPS TRAYS AND DISPLAYS CARVING STATIONS



HORS D'OEUVRES

PRICED BY THE DOZEN

The following hors d'oeuvres can be passed or set as stationary buffets

HOT

- Spanakopita
- Coconut chicken tenders
- Coconut shrimp
- Mini crab cakes
- Mini beef wellington
- Sausage bites
- Chicken satay
- Vegetable spring rolls
- Assorted stuffed mushrooms
- Scallops wrapped in bacon
- Potstickers
- Asparagus rollups
- Parmesan artichoke hearts
- Raspberry and brie en croute
- Chicken & mushroom quesadilla tapas
- Shrimp wrapped in pancetta
- Mini beef empanadas
- Beef satay
- Mini quiche

COLD

- Shrimp cocktail
- Assorted canapés
- Cantaloupe wrapped with prosciutto
- Skewered fruit with yogurt dressing
- Assorted pinwheel sandwiches
- Tomato, mozzarella and basil crostini
- Belgium endive and herbed goat cheese
- Tuscan mushroom bruschetta

HORS D'OEUVRES



BEVERAGES

HOT (SOLD BY THE GALLON) 14 SERVINGS PER GALLON

- Brewed starbucks regular and decaffeinated coffee
- Hot Tazo tea
- Hot cocoa (seasonal)

COLD

- Canned soft drinks (coke products)
- Bottled waters
- Bottled juices
- Milk (pint)
- Bottled sport drinks

PUNCHES (SOLD BY THE GALLON) 14 SERVINGS PER GALLON

- Apple
- Cranberry
- Orange blossom
- Guava
- Mocktails (virgin cocktails)
- Strawberry lemonade
- Lemonade
- Iced tea

BEVERAGES