



Montreat College





breakfast

breakfast collections

All prices are per person and available for 12 guests or more

BASIC BEGINNINGS \$7.19

Assorted Danish, Gourmet Coffee, Decaf and Hot Tea

MINI CONTINENTAL \$8.99

Includes Miniature Muffins, Danish, Croissants and Bagels served with Butter, Fruit Preserves, Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

QUICK START \$8.99

Assorted Muffins, Danish and Scones with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Preserves

\$1.99 per person

Basket of Miniature Muffins, Danish and Scones **\$1.99 per person**

Fresh Seasonal Sliced Fruit **\$2.99 per person**

Assorted Donuts **\$1.59**



hot breakfast

All prices are per person and available for 12 guests or more

AMERICAN BREAKFAST \$9.99

Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage and Danish with Condiments, Gourmet Coffee, Decaf and Hot Tea

FRENCH TOAST BREAKFAST \$9.99

Orange Cinnamon French Toast served with your choice of Breakfast Potato, Crisp Bacon, Breakfast Sausage, Condiments, Gourmet Coffee, Decaf and Hot Tea

SILVER DOLLAR BREAKFAST BUFFET \$9.99

Silver Dollar Pancakes (three per person) served with Butter, Syrup, Breakfast Potatoes, Bacon, Breakfast Sausage, Gourmet Coffee, Decaf and Hot Tea

Egg Whites available on request - nominal fee may apply

breakfast enhancements

All prices are per person and available for 12 guests or more

YOGURT PARFAIT BAR \$6.99

Choose from two Low-fat Yogurts, Granola, three Seasonal Fruits, and two Toppings served with Banana Bread Croutons to build your ideal Parfait

GRITS BAR \$6.99

Traditional Grits, Bacon and Cinnamon Sugar served with Raisins, Cheddar Cheese, Scallions and Butter

HOME-STYLE BISCUITS AND GRAVY \$2.99

Egg Whites available on request - nominal fee may apply



lunch & buffet

classic collections

DELI EXPRESS \$9.99

Sliced Oven-roasted Turkey, Sliced Roast Beef, Deli Ham; Swiss, American and Provolone Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls, 2 Side Salads, and Cookies

With Choice of Two Salads, Ice Water and Iced Tea

CLASSIC SELECTIONS \$13.99

Please choose three (3) of the following

Deli Sliced Turkey And Swiss On Hearty Wheat Bread

Greek Salad Wrap With Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes And Red Onion

Roast Beef With Tarragon Horseradish Spread On Wheatberry Bread

Deli Sliced Ham With Honey Mustard Dressing On Ciabatta Bread

Honey Mustard Ham And Swiss Cheese With Lettuce And Pickles On A Sub Roll

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salads

CLASSIC BOX LUNCH \$8.99

Your choice of Smoked Turkey with Havarti, Ham and Swiss, Roast Beef and Provolone or Roasted Vegetables - served with Potato Chips, Whole Fruit, and a Cookie

plated lunches

All prices are per person and available for 12 guests or more

GRILLED CHICKEN CHEF SALAD \$12.49

Grilled Chicken, Ham, Swiss, Cheddar over Mixed Greens with seasonal Fresh Vegetables

TRADITIONAL COBB SALAD \$13.49

Grilled Chicken over Chopped Greens with Diced Bacon, Fresh Avocado and Blue Cheese Crumbles

CHICKEN CAESAR SALAD \$12.99

Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons over Fresh Romaine

VEGETABLE AND MOZZARELLA PANINI \$11.99

Grilled Squash, Mushrooms and Zucchini with Basil and Red Pepper Tapenade on Ciabatta. Includes Salt and Pepper Potato Chips

PREMIUM BOX LUNCH

Vegetable & Boursin Sandwich with Apricot Couscous \$10.99

Asian Chicken Wrap with Peanut-Lime Noodles \$12.79

Mediterranean Roast Beef with Tabbouleh Salad \$13.49

Grilled Chicken Salad with a Fresh Roll \$13.99

Marinated Tofu Salad with a Fresh Roll \$12.99

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert



classic collections

THE EXECUTIVE LUNCHEON \$17.29

Please choose three (3) of the following

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta

Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

Buffalo Chicken Sub with Lettuce, Tomato, and Blue Cheese Crumbles

Honey Mustard Ham and Swiss Cheese with Lettuce and Pickles on a Sub Roll

Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce

Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato

With Choice of Two Salads, Cookies, Potato Chips, Pickles, Condiments, Ice Water and Iced Tea

SALAD SELECTIONS

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Pepper Slaw with Red, Green and Yellow Peppers tossed in Jalapeño Chile-Lime Cream

Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing

Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapeños, Fresh Cilantro and Fresh Garlic

Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning

Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing

Chilled Dill Cucumber Salad with Red Onions tossed in Italian Dressing

Red Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing



lunch & buffet

buffets

*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(10 Person Minimum)*

HARVEST BOUNTY \$18.99

Traditional Mixed Green Salad, Buttermilk Mashed Potatoes, Sautéed Dill Green Beans, Herb Roasted Turkey, Baked Ham, Honey Biscuits and Apple Pie

TRADITIONAL AMERICAN \$14.99

Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables, Grilled Lemon Rosemary Chicken and Whole Wheat Rolls with Peach Cobbler

TASTY TEX MEX \$16.99

Chips and Fresh Salsa, Tortillas, Pico De Gallo, Mexican Rice, Refried Beans, Beef or Chicken Fajitas, and Cinnamon Crisps

BASIC ITALIAN BUFFET \$15.99

Italian House Salad, Home-style Lasagna with Parmesan Cheese, Baked Ziti, Garlic Bread Sticks, Cookies and Brownies

THE SICILIAN \$16.99

Romaine Salad with Parmesan Peppercorn Dressing and Homemade Seasoned Croutons, Roasted Broccoli, Confetti Rice, Grilled Garlic Ciabatta, Chicken Marsala, Rigatoni and Meatballs, and Chocolate Dipped Biscotti



buffets

*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(10 Person Minimum)*

BBQ PICNIC \$13.99

Grilled Hamburgers and Hotdogs with all the Toppings (Lettuce, Tomato, Cheese, Onions, Pickles, Ketchup, Mustard, and Relish), Home-style Potato Salad, and Fresh Country Coleslaw; Served with House-made Kettle Chips, Cookies and Brownies

A TASTE OF ITALY \$20.99

Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Tortellini, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Italian Ices



lunch & buffet

buffet starters

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

BUFFET STARTERS

Seasonal Garden Salad With Balsamic Vinaigrette
Classic Caesar Salad
Baby Spinach Salad With Bacon, Hard Boiled Eggs And Gorgonzola Vinaigrette
Greek Salad With Crumbled Feta
Traditional Hummus With Toasted Pita
Seasonal Fresh Fruit Salad

BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade **\$16.99**
Herbed Fried Chicken with Marjoram and Thyme **\$14.49**
Roasted Turkey with Cranberry Relish **\$16.99**
Chipotle Roasted Pork Loin **\$17.79**
Beef Pot Roast with Dijon Shallot Sauce **\$17.29**
Seasoned Roast Beef with Portobello Demi Glace **\$18.79**
Farfalle with Sun-dried Tomatoes and Sautéed Broccoli **\$14.99**

BUFFET SIDES

Sweet Herbed Corn Pudding
Italian Seasoned Green Beans
Goat Cheese and Roasted Garlic Mashed Potatoes
Pan Roasted Vegetables with Herb Vinaigrette
Herb-Roasted Mushrooms
Penne with Marinara Sauce
Brussel Sprouts with Almond Butter

BUFFET FINISHES

Dutch Apple Pie
Bread Pudding with Caramel Apple Sauce
New-York Style Cheesecake
Cinnamon Cherry Pear Crisp
Warm Peach Cobbler
Spiced Carrot Cake

DON'T SEE WHAT YOU'D LIKE?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (828) 669-7118 to arrange a personal consultation, china and linen rentals, or for catering policies and information.

served meals





receptions

receptions

COLD HORS D'OEUVRES

Seared Beef Tenderloin with Sweet Onion Marmalade on Ficelle **\$4.79 per person**

Wild Mushroom and Goat Cheese Crostini **\$3.99 per person**

Spinach Dip with Pita Chips **\$2.99 per person**

Eggplant Caponata with Fresh Pita **\$3.29 per person**

Bacon Blue Cheese Guacamole with Chips **\$3.99 per person**

Shrimp Cocktail **\$5.29 per person**

HOT HORS D'OEUVRES

Goat Cheese and Spinach Stuffed Cremini Mushrooms **\$3.29 per person**

Spanikopita **\$3.49 per person**

Maryland Crab Cakes with Cajun Rémolade **\$4.79 per person**

Parmesan Artichoke Heart with Goat Cheese **\$3.99 per person**

Crispy Pork Pot Stickers **\$3.49 per person**

Baked Crab Rangoon **\$3.29 per person**

Barbecue Meatballs **\$3.49 per person**

Crispy Buffalo Wings **\$3.99 per person**

All prices are per person and available for 12 guests or more

ADDITIONS

Classic Cheese Tray Served with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini **\$3.29 per person**

Fresh Garden Crudités Served with Veggie Neufchatel or Artichoke Olive Spread, and Pita Chips **\$2.99 per person**

Fresh Seasonal Fruit **\$3.99 per person**

Antipasto Platter Served with Marinated Vegetables, Italian Meats and Assorted Cheeses **\$5.99 per person**

Grilled Vegetables With Balsamic Vinaigrette **\$2.49 per person**



reception stations

*Add one of the following stations to your reception
All prices are per person and available for 12 guests or more*

MEDITERRANEAN \$8.99

Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

AMERICAN TEA \$9.99

Assorted Gourmet Tea Sandwiches and Scones served with Jam, Honey, Cream Cheese, Assorted Petits Fours and Shortbread Cookies

CHEF'S PASTA \$14.99

Penne, Cavatappi and Assorted Sauces and Toppings - cooked to order by our Chef!

TRADITIONAL CARVING \$14.99

Roasted Turkey, Honey Ham or Slow-cooked Beef served with Condiments and Fresh Rolls

breaks

All prices are per person and available for 12 guests or more

ENERGY BREAK \$3.49

Raise the bar with an assortment of Granola, Fruit Filled Bars or Breakfast Bars

THE HEALTHY ALTERNATIVE \$7.99

Get healthy with Assorted Apples, Oranges, Bananas and Pears along with Yogurt Cups, Trail Mix and Granola Bars

SNACK ATTACK \$5.99

Enjoy Assorted Chips, Honey Peanuts, Trail Mix and Specialty Cookies and Brownies



beverages



ecoGrounds Regular and Decaffeinated Coffee, Tea **\$2.29 per person**

Hot Apple Cider **\$1.99 per person**

Hot Chocolate **\$1.99 per person**

Iced Tea **\$1.79 per person**

Lemonade **\$1.79 per person**

Fruit Punch **\$1.79 per person**

Infused Water **\$1.49 per person**

Bottled Water **\$1.99 per person**

Assorted Sodas (Can) **\$1.79**

Assorted Individual Fruit Juices **\$2.29**

desserts

Assorted Gourmet Cookies **\$1.79 per person**

Bakery-fresh Brownies **\$1.99 per person**

Gourmet Dessert Bars **\$2.29 per person**

Traditional Apple Pie **\$10.99 each**

Chocolate Covered Strawberries **\$2.99 per person**

contact us today

828.669.7118

Randall-Sharon@Aramark.com

www.montreat.edu

Prices effective until 06/30/2016