

CONNECTICUT COLLEGE CAMEL CATERING GUIDE



GUESTS OF
CONNECTICUT
COLLEGE

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Connecticut College Catering strives to be the campus caterer of choice. We pride ourselves on culinary choices, customer care and creative cuisine. The Office of Events and Catering staff is available to assist you in menu selection and event planning and is always willing to work with you to customize your particular event and menu. We hope you enjoy the suggestions found within this guide but if you are looking for something particular that you do not find within, please call our office at 860-439-2236 or email us at events@conncoll.edu.

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AM BREAK & BREAKFAST

All pricing listed is for a compostable service buffet and requires a minimum of 12 people. Smaller groups will be gladly accommodated and billing adjusted accordingly.

Coffee Service

A selection of globally sustainable, fair trade coffee and decaf from *Sun Coffee Roasters* and a variety of herbal and caffeinated teas with all necessary condiments provided being portion-control packaging, unless bulk items are requested.

\$2.00 / Person

Bottled Beverage Service

An assortment of bottled juices and waters (sodas may also be added to this selection, if desired)

\$1.50 / Person

Bulk Beverage Service

Orange and/or cranberry juice and ice water, plain or infused

\$0.65 / Person

Coffee & Pastry Service

- Coffee, decaf and tea with appropriate condiments
- Choice of pastry with appropriate condiments

\$4.25 / Person

Juice & Pastry Service

- Bottled juices and waters
- Choice of pastry with appropriate condiments

\$4.00 / Person

AM Refresh

Refresh an earlier coffee service.....\$1.50 / Person

Refresh bottled beverages..... \$1.25 / Person

Add additional pastries to a refresh service.....\$1.50 / Person

CC Continental Breakfast

- Coffee, decaf and tea
- Assorted bottled juices and water
- Choice of pastry

\$5.75 / Person

Camel Continental Breakfast

- Coffee, decaf and tea
- Assorted bottled juices and water
- Choice of pastry
- Fresh cut fruit tray or fresh fruit salad

\$7.25 / Person

Additions

Add vanilla, plain or Greek yogurt and granola+\$1.75 / Person

Add whole fruit..... +\$0.80 / Person

Substitutions

Substitute bottled beverages for bulk beverages +\$0.70 / Person

Substitute whole fruit for fresh cut fruit.....-\$0.75 / Person

New London Breakfast

- Selection of breakfast pastry and appropriate condiments
- Scrambled eggs
- Choice of breakfast potatoes
- Choice of breakfast meat
- Assorted bottled juices and water
- Coffee, decaf and tea

\$9.50 / Person

Lighthouse Point Breakfast

- Selection of breakfast pastry and appropriate condiments
- Choice of breakfast frittata or quiche
- Choice of breakfast potatoes
- Choice of breakfast meat
- Assorted bottled juices and water
- Coffee, decaf and tea

\$10.95 / Person

Long Island Sound Breakfast

- Selection of breakfast pastry and appropriate condiments
- Scrambled eggs
- Choice of breakfast potatoes
- Choice of breakfast meat
- Choice of waffles, french toast or pancakes with syrup
- Assorted bottled juices and water
- Coffee, decaf and tea

\$11.25 / Person

Hot Breakfast Buffet Additions

- Add a variety of cold cereals and milk..... +\$0.80 / Person
- Add individual yogurts+\$1.10 / Person
- Add fresh cut fruit or fruit salad+\$1.75 / Person
- Add mini quiche +\$2.50 / Person
- Add fresh berries +\$2.50 / Person
- Add steel cut oatmeal..... +\$1.25 / Person

Breakfast Menu Selections

- **Pastries:** bagels, fruit breads, muffins, scones, mini danishes, filled croissants, coffee cake, mini donuts, strudel bites, mini muffins
- **Potatoes:** red bliss home fries, shredded hash browns, scalloped potatoes, hash brown patties
- **Meats:** apple wood bacon, Canadian bacon, sausage links or patties, apple maple chicken sausage

i We're also available to discuss extensive brunch menus. Have a menu item in mind that you do not see listed? Give us a call!

LUNCH

All sandwich lunch buffets come with a choice of one salad, appropriate condiments and *Deep River* chips. All sandwiches can be made on wraps or a variety of artisan breads. All lunches come with an assortment of bottled and canned beverages. All lunches require a minimum of 10 people for listed pricing but smaller groups will be gladly accommodated and billing adjusted accordingly.

Bag Lunch

All lunches include: choice of turkey, tuna, roast beef, chicken salad, ham or vegetarian sandwich on a Kaiser roll. Sandwiches are made with lettuce, tomato and cheese and lunches are served with a bag of *Deep River* chips, a piece of whole fruit, a large wrapped cookie and one bottled/canned drink.

\$7.25 each, picked up

- Add a side salad.....+\$1.25 / Person
- Delivery.....+\$15.00
- Substitute pre-designed menu choices +\$1.75 / Person

Design-Your-Sandwich Buffet (Choose 4)

- Smoked turkey, ham
- Roast beef
- Craisin orchard tuna salad
- Chicken salad with grapes and almonds
- Tuna salad, egg salad, hummus
- Seafood salad, craisin orchard chicken salad, curried chicken salad

\$10.00 / Person

CC Design-Your-Sandwich Buffet (Choose 3)

- Craisin orchard tuna, seasoned flank steak,
- Chicken salad with grapes & almonds,
- Dilled shrimp salad, flavored hummus, roasted vegetables
- Sliced, grilled chicken breast, carved pit ham (minimum of 10)
- Carved turkey breast (minimum of 10)

\$11.95 / Person

Pre-Designed Sandwich or Wrap Buffet (Choose 4)

- **Chicken Caesar:** tomatoes, green leaf lettuce
- **Cilantro Chicken Pesto:** provolone, tomatoes and green leaf lettuce
- **Crispy Mandarin Chicken:** mandarin oranges, Chinese noodles, Napa cabbage and orange ginger sauce
- **Greek Chicken:** lemon-oregano chicken, greens, feta cheese, kalamata olives, Greek vinaigrette
- **Chicken Salad:** with grapes and almonds and green leaf lettuce
- **The Pilgrim:** smoked turkey, cheddar cheese, cranberry chutney & green leaf lettuce
- **California Turkey:** turkey, sliced avocado, tomato, red onion, sprouts & a honey dijonnaise
- **CC Club:** applewood smoked turkey and bacon with green leaf lettuce, tomato and mayo
- **Craisin Orchard Tuna:** tuna salad with diced tart apples, dried cranberries and celery with green leaf lettuce
- **Roast Beef:** green leaf lettuce, tomatoes, provolone cheese & horseradish cream sauce
- **English Beef & Cheese:** roast beef, sharp cheddar cheese, dijon and green leaf lettuce
- **Black and Blue:** seasoned flank steak, blue cheese spread, green leaf lettuce and tomato
- **French Peasant:** brie, honey cured ham, greens, mango chutney
- **Ham & Havarti:** maple mustard with green leaf lettuce
- **Roma Mozzarella:** buffalo mozzarella, roma tomatoes, fresh basil, roasted peppers, balsamic glaze
- **Gouda Enough for You:** smoked gouda cheese, tomato, green leaf lettuce, artichoke hearts and pesto mayo
- **Garden Variety:** hummus, shredded carrots, green leaf lettuce, tomatoes, sprouts
- **Roasted Garden:** roasted vegetables, hummus, green leaf lettuce
- **Tofu Garden:** red peppers, artichoke tapenade with tomato and green leaf lettuce

\$12.75 / Person

Soup & Salad Buffet

Choice of one salad and one soup. Served with hearty rolls, sliced breads.

\$8.50 / Person

Salad Choices

Mixed green, Caesar, Greek, classic potato, fresh fruit, tortellini, oriental noodles, Iberian chickpea salad, Farroh salad, Greek pasta, coleslaw, edamame, tabouleh, spinach pasta salad, pasta primavera

Soup Choices

	Gluten Free	Low Fat	Dairy Free	Vegetarian	Vegan
Three bean chili	●	●	●	●	●
White chicken chili with cilantro	●				
Angus steak chili with beans	●		●		
Quinoa and sweet potato chili w/ black beans	●		●	●	●
Carrot ginger	●		●	●	●
Minestrone				●	
Lobster bisque					
Italian wedding					
Organic tomato garlic	●		●	●	●
Tomato soup with garden vegetables	●		●	●	●
Broccoli cheddar	●			●	
Thai chicken soup with red curry			●		
White bean and escarole			●	●	●
Yellow pea with roasted red peppers	●		●	●	●
Mediterranean grilled eggplant			●	●	●

i All listed soups are made by Kettle Cuisine, a local company in Chelsea, Mass., using hand prepared ingredients with natural proteins and no artificial ingredients. Other options are available upon request.

Quiche & Salad Buffet

Mixed green salad with choice of dressings and a selection of local Priscilla's quiche.

\$10.00 / Person

Pasta Bar

Choice of at least two pastas and sauces, depending on anticipated customer count, served with green salad and garlic bread.

- **Pastas:** penne, linguine, farfalle, cheese tortellini, cheese ravioli, fettuccine, whole wheat penne, gluten-free pasta
- **Sauces:** marinara, alfredo, basil or sun-dried tomato pesto, tomato basil cream, bolognese

\$9.00 / Person

Add broccoli florets+\$0.65 / Person
 Add sliced grilled chicken, Cuttleman's local meatballs+\$1.50 / Person
 or sausage and peppers
 Add shrimp.....+\$2.50 / Person
 Add specialty raviolis (available upon request as a dinner meal).....+\$2.15 / Person

Fajita Bar

Hard & soft shell tacos served with a choice of seasoned chicken or ground beef. Buffet comes with seasoned peppers and onions, refried beans, Spanish rice, diced tomatoes, shredded lettuce & cheese, salsa, sour cream, guacamole and tortilla chips.

\$11.25 / Person

Substitute seasoned flank steak as selected meat+\$1.50 / Person
 Add a second meat choice.....+\$1.25 / Person

This bar may also have a Thai theme: make-your-own Thai chicken tacos with coleslaw, jasmine rice and black beans.

Plated Salad Lunches

To include Mediterranean rolls with butter and margarine pc's.

\$14.50 / Person

Mediterranean Chicken Salad

Roasted eggplant, tomatoes, feta cheese, Greek olives, diced cucumbers, yellow peppers, marinated, sliced chicken breast on a bed of mesclun greens

Grilled Chicken Caesar Salad

Grape tomatoes, shaved parmesan, croutons and sliced, Caesar marinated, grilled chicken breast on a bed of romaine lettuce

Cobb Salad

Blue cheese crumbles, grape tomatoes, sliced egg, crumbled applewood bacon, diced avocado and seasoned sliced grilled chicken breast on a bed of chopped romaine lettuce

Salmon Salad

Grape tomatoes, diced cucumbers, candied pecans and marinated, grilled 4 oz. salmon filet on a bed of mesclun greens.

Chicken Salad

Chicken salad with grapes and almonds, grape tomatoes, cucumbers and shredded carrots on a bed of mesclun greens

Camel Catering Signature Salad

Candied nuts, crumbled feta, dried cherries or cranberries, seasonal fresh fruit on a bed of spinach

- ❗ Please note any selection may include an appropriate vegetarian option, such as marinated portabella mushrooms, grilled tofu, chickpeas, etc. All salads will be sent with a choice of dressings.

Salad Dressings

Gluten-free balsamic, classic caesar, gluten-free honey lime, buttermilk ranch, gluten-free blue cheese, oil and vinegar, golden Italian, French, Asian Sesame, Parmesan Peppercorn, Greek Citrus Vinaigrette, Honey Dijon

Additions

Add a second salad option.....+\$1.50 / Person
 Add mesclun greens or spinach salad+\$0.75 / Person
 Add soup (to any menu).....+\$2.50 / Person
 Add coffee service+\$1.50 / Person
 Add fresh whole fruit+\$1.00 / Piece
 Add cookies, brownies or blondies+\$1.25 / Person

Substitutions

Substitute chevre for feta or Gorgonzola+\$0.95 / Person
 Substitute canned/bottled beverages for bulk drinks+\$0.95 / Person

BARBECUES

All barbecue buffets come with a choice of one salad, appropriate condiments and chips, an assortment of bulk beverages and ice water. All pricing listed is for a compostable service buffet and requires a minimum of 20 people. There may be a fee to staff a chef on site. Smaller groups will be gladly accommodated and billing adjusted accordingly.

Basic BBQ

- Hamburgers, hot dogs and veggie burgers on request, all with appropriate rolls. Pasta, potato or macaroni salad or coleslaw.
- Choice of 2: iced tea, fruit punch, lemonade, pink lemonade (includes ice water)

\$9.25 / Person

Camel BBQ

Add barbecued chicken pieces to the above menu

\$10.95 / Person

Deluxe Camel BBQ

Flavor choice of grilled, seasoned, creamy garlic, BBQ, Italian or Greek chicken breasts added to the Basic BBQ

\$12.20 / Person

Chicken & Ribs BBQ

- Marinated, grilled chicken breasts and barbecued beef or pork ribs
- Corn bread or muffins, corn on the cob, baked macaroni and cheese and a green salad
- Choice of 2: iced tea, fruit punch, lemonade, pink lemonade (includes ice water)

\$18.15 / Person



Additions

Tossed Salad.....	+\$1.50 / Person
Baked Beans	+\$1.20 / Person
Macaroni and Cheese	+\$1.25 / Person
Corn on the Cob.....	+\$1.25 / Person
Sliced Watermelon	+\$1.25 / Person
Cookies or Brownies.....	+\$1.00 / Person
Choice of Fruit Cobbler with Vanilla Ice Cream.....	+\$3.15 / Person
Fresh Berry Shortcake.....	+\$5.00 / Person
Coffee Service	+\$1.50 / Person

Substitutions

Substitute canned/bottled beverages for bulk drinks +\$0.95 / Person



DINNER

All listed dinner menus are compostable service buffets and come with a choice of one salad, rolls, one vegetable, one starch (with the exception of the pasta menus) and ice water. Additional entrees or side dishes may be selected and the new menu will be priced accordingly. All appropriate condiments are included. All listed dinners require a minimum of 15 people at existing pricing but of course smaller groups will be gladly accommodated and billing adjusted accordingly. Should you wish to offer a modification of any of these menu offerings as a luncheon buffet we would be glad to assist and price the chosen menu accordingly.

Poultry

- Florentine or cranberry & sage carved chicken roulades
- Carved, roast turkey
- Honey stung fried chicken

\$10.95 / Person

- Asian-sesame grilled chicken
- Balsamic grilled chicken
- BBQ chicken
- Citrus-tarragon chicken
- Creamy garlic grilled chicken
- Greek chicken
- Honey ginger chicken
- Maple Dijon chicken
- Teriyaki chicken

\$11.50 / Person

- Breaded, broccoli-cheese stuffed chicken
- Breaded chicken cordon bleu
- Chicken Parmesan
- Herb bread stuffed chicken

\$13.50 / Person

- Chicken cacciatore
- Chicken chardonnay with artichoke hearts and mushrooms

- Chicken saltimbocca
- Crème de brie and apple stuffed chicken
- Florentine stuffed chicken
- Parmesan-cruste chicken

\$15.95 / Person

- **i** Additional poultry menu items are available, including duck and turkey entrees. We'll be more than happy to discuss these menu options with you if you are interested!

Seafood

May fluctuate with market prices.

- Breaded 4 oz. flounder filet
- Chipotle lime crusted tilapia
- Crab and scallop or garlic shrimp stuffed sole
- Potato crusted cod

\$10.25 / Person

- Baked salmon with lemon dill sauce
- Balsamic salmon
- Ginger sesame salmon
- Maple Dijon grilled salmon
- Maple smoked salmon

\$11.50 / Person

- Basil-cruste cod loin
- Grilled tequila lime or garlic shrimp
- Honey soy grilled salmon with edamame

\$14.75 / Person

- Charbroiled swordfish with citrus salsa
- Oven-roasted cilantro-lime Alaska halibut
- Swordfish with lime ginger glaze

\$20.25 / Person

- **i** We have a working relationship with Sea 2 Table, who is willing to source locally-caught, sustainable fish options. Please note: some seafood costs fluctuate based on season and availability.

Meat

- Balsamic marinated flank steak
- Beef stroganoff
- Spice-rubbed flank steak

\$11.75 / Person

- Apricot bourbon pork roast
- Carved roast sirloin
- Rosemary garlic roast pork

\$14.75 / Person

- Carved prime rib, au jus
- Maple-garlic marinated pork tenderloin
- Veal parmesan

\$18.75 / Person

- Basil crusted veal chop
- Beef tenderloin steaks with smoky bacon-bourbon sauce
- Herb-encrusted beef tenderloin with cabernet sauce
- Pistachio crusted lamb chops
- Spice-rubbed beef tenderloin

\$23.50 / Person

Pasta & Vegetarian

- Baked macaroni and cheese
- Cheese lasagna
- Meat lasagna
- White vegetable lasagna

\$9.00 / Person

- Cheese tortellini or ravioli with choice of sauce
- Eggplant Parmesan
- Fettuccini broccoli alfredo
- Potato gnocchi with choice of sauce
- Tofu stir fry

\$9.75 / Person

- Baked polenta with garden marinara
- Eggplant Napoleon
- Penne Primavera

\$10.25 / Person

- Five cheese jumbo ravioli with choice of sauce
- Heirloom tomato, mozzarella, basil stack
- Quinoa stuffed portabella mushrooms
- Rice and raisin stuffed squash
- Shrimp garlic ravioli with choice of sauce

\$11.75 / Person

Sauce Choices

Alfredo, pesto, pesto cream, marinara, tomato basil cream, red pepper pesto, bolognese

Salads

- **Mixed Green Salad:** romaine and green leaf lettuces, tomatoes, cucumbers and shredded carrots
- **Caesar Salad:** romaine lettuce, shredded parmesan cheese, croutons
- **Spinach Salad:** mandarin oranges and mushrooms
- **Super Foods Salad:** Kale, brussel sprouts, Napa cabbage and radicchio with dried cherries and pumpkin seeds
- **Greek Salad:** romaine lettuce, kalamata olives, cucumbers, tomatoes, feta cheese
- **Fresh Fruit Salad**

Substitutions

Substitute mesclun greens..... +\$0.95 / Person

Vegetables

- Lemon rosemary green beans
- Green beans amandine
- Garlic and basil green beans
- Steamed broccoli
- Roasted cauliflower
- Snow peas sautéed with garlic or Asian sesame sauce
- Orange-glazed baby carrots

- Sugarsnap peas and carrots in lime butter
- Roasted beets
- Roasted root vegetables
- Sautéed summer and zucchini squashes
- Mixed, grilled seasonal vegetables
- Swiss chard with garlic
- Mashed or roasted winter squash

Starches

- Roasted red bliss or Yukon gold potatoes
- Ranch roasted potatoes
- Mashed or roasted sweet potatoes
- Steamed red potatoes with dill
- Plain or herbed garlic mashed potatoes
- Aztec rice blend
- Basmati rice
- Spanish rice
- Brown rice
- Israeli cous cous
- Wild rice pilaf
- Parmesan risotto
- Quinoa and tri color cous cous blend

Additions

- Pasta as second entrée instead of vegetarian +\$2.50 / Person
- Bottled/canned cold beverages+\$1.50 / Person
- Bulk beverages (e.g. iced tea)..... +\$0.65 / Person
- Coffee service.....+\$1.50 / Person

DESSERTS

- Cookies, brownies, blondies \$1.25 / Person
- Apple crisp; assorted cupcakes; apple, peach, blueberry, pecan, apple raspberry, cherry or cookies and cream pie \$2.50 / Person
- Coconut, 2-layer chocolate, carrot, lemoncello, marscapone or red velvet cake \$3.15 / Person
- Assorted cheesecake, flourless chocolate torte, Italian lemon cream cake, triple chocolate mousse cake \$3.75 / Person
- Assorted mini pastries, crème brulee cheesecake, 3 layer Swiss chalet cake, sweet potato maple layered cheesecake, honey thyme goat cheesecake, fresh berry shortcake, vanilla caramel salted crunch cake \$5.00 / Person

i Can't find what you're looking for? We'll help suggest other dessert options in your price range.



AFTERNOON BREAKS & RECEPTIONS

All pricing listed is for a compostable service buffet and requires a minimum of 15 people. Smaller groups will be gladly accommodated and billing adjusted accordingly.

CC Cookie Break

Assorted fresh-baked cookies and a choice of iced tea, lemonade or fruit punch and ice water

\$2.00 / Person

Substitute canned/bottled beverages	+\$0.95 / Person
Add coffee service	+\$1.50 / Person
Substitute camel cookies.....	+\$0.95 / Person
Add fresh fruit salad	+\$1.50 / Person

Camel Snack Attack

- Fresh-baked pretzels with dipping sauces
- Potato chips and dip or tortilla chips and salsa
- Assorted bottled and canned beverages

\$3.45 / Person

Simple CC Reception

- Assorted cheese and crackers, fresh crudité's with ranch and hummus dips
- Presidential punch and ice water with lemon

\$4.95 / Person

Substitute lemonade or iced tea for presidential punch	-\$0.50 / Person
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Simple CC Reception with Fruit

- Assorted cheese and crackers, fresh crudité's with ranch and hummus dips
- An assortment of fresh-cut, seasonal fruit
- Presidential punch and ice water with lemon

\$7.25 / Person

Substitute canned/bottled beverages	+\$0.65 / Person
Remove crudité's or cheese.....	-\$1.50 / Person
Remove Presidential punch	-\$0.50 / Person



Chocolate Fondue Display

- Choice of dark or milk chocolate
- Assorted fresh & dried fruits, pretzels, marshmallows and pound cake for dipping

\$8.15 / Person

Ice Cream Social

- 2-4 Flavors of ice cream depending on guest count
- Hershey's chocolate sauce, whipped cream
- Cherries, chopped walnuts, sprinkles

\$3.75 / Person

Add a candy topping+\$0.65 / Person

Add butterscotch or caramel sauce or substitute..... +\$0.30 / Person
hot fudge for Hershey's

Bar Service

Billed on consumption, unless other accommodations are made ahead of time

- \$3.75 per house-level beer, \$4.25 per premium-level beer
- \$6.75 per mixed drink (all brand alcohols)
- Wine/champagne billed per bottle consumed, price dependent upon selection
- \$30.00 bar labor fee per bartender, per hour block of service for beer/wine bars
- \$45.00 bar labor fee per bartender, per hour block of service for full bars



A LA CARTE

Pastries

Muffins	\$10.25 / Dozen
Mini Muffins	\$6.25 / Dozen
Mini Danish	\$8.75 / Dozen
Mini Cinnamon Rolls (Plain)	\$6.25 / Dozen
Mini Cinnamon Rolls with Cream Cheese Icing.....	\$7.50 / Dozen
Scones.....	\$11.25 / Dozen
Assorted Mini Cake Donuts	\$8.50 / Dozen
Assorted Bagels	\$13.75 / Dozen
Strudel Bites (Strawberry or Apple).....	\$3.25 / Dozen
Croissants, All Butter [3 oz.]	\$15.15 / Dozen
Assorted Filled Croissants [1.4 oz.].....	\$16.75 / Dozen
Assorted Fruit Breads.....	\$7.50 / Loaf
Coffee Cake (10" Blueberry or Cinnamon Walnut)	\$23.10 Each
Assorted Cookies	\$8.15 / Dozen
Giant Chocolate Chunk Cookies.....	\$13.75 / Dozen
Large Camel Cookies.....	\$17.50 / Dozen
Large Decorated Camel Cookies	\$20.00 / Dozen
Camel Cookies	\$10.00 / Dozen
Decorated Camel Cookies	\$10.75 / Dozen
Chocolate Camel Cookies.....	\$11.25 / Dozen
Macaroons	\$9.50 / Dozen
Half Chocolate Dipped Macaroons	\$10.75 / Dozen
Blondies	\$11.75 / Dozen
Brownies	\$11.75 / Dozen
Lemon Squares	\$18.75 / Dozen
<i>Sweet Street</i> Dessert Bars	\$18.75 / Dozen
Mini Vanilla Filled Cream Puffs.....	\$5.75 / Dozen
Bavarian Cream-Filled Chocolate Iced Cream Puffs.....	\$14.50 / Dozen
Mini Eclairs.....	\$6.95 / Dozen
Assorted Gourmet Cupcakes	\$27.50 / Dozen
Petit Fours.....	\$10.00 / Dozen
Gourmet Petit Fours	\$21.25 / Dozen
Biscotti.....	\$15.65 / Dozen
Baklava	\$16.50 / Dozen

Mini Cheese Cakes	\$15.65 / Dozen
French Macarons	\$21.25 / Dozen
Mini Italian Pastries.....	\$13.15 / Dozen
Chocolate Covered Strawberries	Market Price

Beverages

Assorted Sodas	\$1.25 Each
Bottled Water.....	\$0.95 Each
Sparkling Waters/Seltzers.....	\$1.50 Each
Assorted Bottled Juices	\$1.50 Each
Assorted Bottled Iced Teas.....	\$2.00 Each
Vitamin Waters.....	\$2.15 Each
Powerades	\$1.50 Each
Orange Juice	\$9.05 / Gallon
Cranberry Juice.....	\$8.15 / Gallon
Iced Tea	\$5.60 / Gallon
Lemonade	\$4.50 / Gallon
Fruit Punch.....	\$4.50 / Gallon
Presidential Punch	\$6.95 / Gallon
Flavored/Infused Waters	\$2.50 / Gallon
Cider (Seasonal).....	\$10.00 / Gallon
Coffee, Decaf, Tea	\$15.00 / Gallon
Hot Chocolate	\$9.50 / Gallon
Hot Mulled Cider.....	\$12.50 / Gallon
5-Gallon Water Dispenser (Includes CC Tumblers)	\$20.00

Hors d'Oeuvres

Mini Franks in a Blanket.....	\$0.95 Each
Assorted Mini Quiche	\$1.25 Each
Mini Spanikopita Triangle.....	\$1.25 Each
Fig & Marscape Phyllo	\$1.25 Each
Feta & Sundried Tomato Phyllo	\$1.25 Each
Artichoke Phyllo	\$1.50 Each
Asparagus & Asiago Phyllo.....	\$1.25 Each
Pear & Roquefort Phyllo Star	\$1.50 Each
Mini Cheese Quesadilla.....	\$1.95 Each

Mini Chicken Quesadilla	\$1.95 Each
Vegetable Egg Roll	\$0.95 Each
Chicken Lemongrass, Edamame, Kale or Pork Dumplings	\$1.50 Each
Chicken or Parmesan Puff Pastry.....	\$1.25 Each
Potato & Pea Samosa	\$1.25 Each
Seafood or Sausage Stuffed Mushroom.....	\$1.50 Each
Parmesan Breaded Artichoke	\$1.50 Each
Mini Beef Wellington	\$2.00 Each
Scallops Wrapped in Bacon	\$2.05 Each
Beef Teriyaki Skewer.....	\$2.20 Each
Thai Peanut Chicken Satay Skewer	\$1.65 Each
Chicken Coconut Skewer	\$1.65 Each
Chicken Lemongrass Satay	\$1.95 Each
Mini Crab Cakes with Remoulade	\$2.20 Each
Assorted Sushi	Market Price*
Smoked Salmon Cucumber Round.....	\$2.20 Each
Endive with Garlic Herb Cheese.....	\$1.65 Each
Boursin Stuffed Pea Pod	\$2.30 Each
Chicken Salad Stuffed Cherry Tomato	\$2.20 Each
Antipasto Mozzarella Vegetable Skewer	\$1.65 Each
Prosciutto Wrapped Asparagus Spear.....	\$2.00 Each
Apple Walnut Gorgonzola Bite	\$1.65 Each
Cucumber Tea Sandwich	\$1.50 Each
Assorted Salad Finger Sandwiches	\$1.65 Each
Assorted Deli Finger Sandwiches.....	\$2.20 Each
Chicken Wings (Teriyaki, Buffalo, BBQ).....	\$93.75 / 25 Portions
Chicken Tenders with Sauces.....	\$93.75 / 25 Portions
Stroganoff, Sweet & Sour, BBQ, Marinara Meatballs.....	\$25.00 / 25 Portions
Baked Artichoke Dip	\$50.00 / 50 Portions
Baked Brie, 2.2# Wheel.....	\$50.00 / 40 Portions
Baked Brie With Raspberry & Almonds.....	\$56.25 / 40 Portions
Seven Layer Dip.....	\$43.75 / 45 Portions
Battered Green Beens with Wasabi Dip	\$25.00 / 20 Portions
Fresh Cut Fruit Tray	\$2.50 / Portion
Assorted Cheese & Crackers	\$3.15 / Portion

Gourmet Cheese & Crackers	\$4.75 / Portion
Dried Fruits & Nuts	\$2.50 / Portion
Assorted Fruit, Cheese & Crackers	\$3.75 / Portion
Crudités with Ranch & Hummus Dips.....	\$1.85 / Portion
Antipasto Platter with Breads & Oils	\$5.30 / Portion
Tortilla Chips & Salsa	\$0.65 / Portion
Guacamole	\$0.95 / Portion
Potato Chips & Onion Dip	\$0.75 / Portion

** dependent upon selection*

PAPER GOODS & BULK SUPPLIES

Camel Catering is available to provide bulk supplies and paper goods for you to host your own event. Some of the available items are listed and priced below. Please contact the office if you need information on additional products and their costs.

Compostable Forks	\$2.50 Per 50, \$46.00 / Case of 1,000
Compostable Knives	\$2.50 Per 50, \$46.00 / Case of 1,000
Compostable Teaspoons	\$2.50 Per 50, \$46.00 / Case of 1,000
Compostable Soup Spoons	\$2.50 Per 50, \$46.00 / Case of 1,000
6" Compostable Plates	\$7.00 / Sleeve of 125
10.5" Compostable Plates.....	\$17.75 / Sleeve of 125
7 oz. CC Tumblers.....	\$4.75 / Sleeve of 50
10 oz. White Hot Cups.....	\$4.00 / Sleeve of 50
Navy or White Cocktail Napkins	\$5.65 / Box of 250
Navy or White Dinner Napkins	\$6.25 / Sleeve of 125
Black Plastic Trays	\$1.50 Each
16.9 oz. Poland Springs Bottled Water.....	\$11.50 / Case Of 24
8 oz. Poland Springs Bottled Water	\$20.95 / Case Of 48
16.9 oz. Spring Reflections Water	\$5.00 / Case Of 24
Linen Napkins	\$0.40 Each (for house color)
Linen Banquet Tablecloths	\$6.50 Each (for house color)
Linen 87x87" Tablecloths	\$8.75 Each (for house color)
Linen 54x54" Tablecloths	\$5.00 Each (for house color)
Bag of Charcoal	\$13.25 / 20# bag
Sterno Fuel.....	\$1.25 Each
Coffee Packets.....	\$1.95 Each
Decaf Coffee Packets	\$1.25 Each

POLICIES & PROCEDURES

Camel Catering is committed to sourcing local, quality foods in keeping with the sustainability efforts of the college. Where applicable we have chosen local products or vendors for our standard menu items, such as *Kettle Cuisine* soups and *Deep River* potato chips. In some cases local can be cost-prohibitive to the basic event needs of some groups so please ask if you wish sustainability to be a priority for your event.

For any function, Connecticut College Catering offers four levels of service. Listed pricing includes eco-friendly *Greenwave* disposable service and all necessary service utensils as well as linens on all food stations. China and glassware may be added to any chosen menu for an additional \$2.00 per person. Customers may also opt for Premiere China service, which includes place settings, a simple centerpiece per seating table and the option of a serving or presetting the first course and dessert and coffee. A Premiere China Service upgrade is \$3.50 per person. Catering has a wide variety of linen colors and patterns to choose from for seating tablecloths which are an additional fee. Customers may also choose a fully served meal and this service averages an additional \$5.50 per person on listed pricing. Experience, however, dictates that these are often the menus and events that are not planned from the catering guide so please contact us directly if you are planning this type of event and not finding what you are looking for in the guide.

To place an order with Camel Catering, please contact the Office of Events and Catering at 860-439-5356 at least two (2) weeks before your event. Considerable planning, ordering and organizing go into every successful event, so while Camel Catering may be able to accommodate last-minute requests, placing your orders in a timely manner will guarantee services and avoid potential late fees. Additionally, it is expected that all equipment provided by Camel Catering to service and set up your event will be present at the time of pick up. Should you borrow a tray or utensil, it is the expectation of Camel Catering that these items will be returned promptly to the Smith Kitchen. If items are not returned or are missing at the time of pick up, customers may be billed.

Camel Catering requires a minimum of 48-hours notice for cancellations for any reason. While we understand that events do change at the last minute, charges may be incurred if cancellations are made with

less than 48-hours' notice. With few exceptions, Catering cancels when the college is closed.

All menus in this guide list intended minimums. Camel catering can certainly provide food and service for smaller groups but there may be related service charges.

Camel Catering can assist you with linen rentals and bulk paper or plastic supplies but will not rent china or equipment for any function, unless we are the primary caterer. However, should this need arise, the Events Office staff will direct you to local rental companies that will be able to meet your needs.

The 6.35% Connecticut sales tax will be assessed on all personal food and beverage sales, all cash-bar alcohol sales and all sales to those outside the College community. Additionally, this tax applies to lodging, custodial services, security services and leased computer equipment required by outside groups using the College. If meals and lodging are tax exempt, it is understood that the customer will provide to the Office of Events and Catering a signed CERT-112 or CERT-123 from the Department of Revenue Services.

We look forward to assisting you with all of your event needs!

Merrill Collins, <i>Director</i>	860-439-2236
John Dillon, <i>Catering Manager</i>	860-439-4025
Michele Miller, <i>Catering Supervisor</i>	860-439-2204
Joan Ainscough, <i>Event Coordinator</i>	860-439-5356
Marilyn Burrige, <i>Conference & Event Coordinator</i>	860-439-5064
Elaine Jones, <i>Scheduler/Bookkeeper</i>	860-439-5344



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