CAMEL CATERING GUIDE

FOR GUESTS OF
Connecticut College
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 860-439-2236 or email us at events@conncoll.edu.

## CONTENTS

<table>
<thead>
<tr>
<th>AM Break &amp; Breakfast Offerings</th>
<th>4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee Service</td>
<td>4</td>
</tr>
<tr>
<td>Bottled Beverage Service</td>
<td>4</td>
</tr>
<tr>
<td>Bulk Beverage Service</td>
<td>4</td>
</tr>
<tr>
<td>AM Refresh</td>
<td>4</td>
</tr>
<tr>
<td>Coffee &amp; Pastry Service</td>
<td>4</td>
</tr>
<tr>
<td>Juice &amp; Pastry Service</td>
<td>5</td>
</tr>
<tr>
<td>CC Continental Breakfast</td>
<td>5</td>
</tr>
<tr>
<td>Camel Continental Breakfast</td>
<td>5</td>
</tr>
<tr>
<td>New London Breakfast</td>
<td>5</td>
</tr>
<tr>
<td>Lighthouse Point Breakfast</td>
<td>6</td>
</tr>
<tr>
<td>Long Island Sound Breakfast</td>
<td>6</td>
</tr>
<tr>
<td>Breakfast Menu Selections</td>
<td>6</td>
</tr>
<tr>
<td>Lunch Offerings</td>
<td>7</td>
</tr>
<tr>
<td>Bag Lunch</td>
<td>7</td>
</tr>
<tr>
<td>Design Your Sandwich Buffet (Choose 4)</td>
<td>7</td>
</tr>
<tr>
<td>CC Design-Your-Sandwich Buffet (Choose 3)</td>
<td>7</td>
</tr>
<tr>
<td>Pre-Designed Sandwich or Wraps Buffet (Choose 4)</td>
<td>7</td>
</tr>
<tr>
<td>Soup and Salad Buffet</td>
<td>9</td>
</tr>
<tr>
<td>Calzone Buffet</td>
<td>9</td>
</tr>
<tr>
<td>Pasta Bar</td>
<td>10</td>
</tr>
<tr>
<td>Fajita Bar</td>
<td>10</td>
</tr>
<tr>
<td>Plated Salad Lunch Options</td>
<td>10</td>
</tr>
<tr>
<td>Barbecue Selections</td>
<td>13</td>
</tr>
<tr>
<td>Basic BBQ</td>
<td>13</td>
</tr>
<tr>
<td>Camel BBQ</td>
<td>13</td>
</tr>
<tr>
<td>Deluxe Camel BBQ</td>
<td>13</td>
</tr>
<tr>
<td>Chicken and Ribs BBQ</td>
<td>13</td>
</tr>
<tr>
<td>Dinner Offerings</td>
<td>16</td>
</tr>
<tr>
<td>Poultry Selections</td>
<td>16</td>
</tr>
<tr>
<td>Seafood Selections</td>
<td>17</td>
</tr>
<tr>
<td>Meat Selections</td>
<td>18</td>
</tr>
<tr>
<td>Pasta &amp; Vegetarian Selections</td>
<td>18</td>
</tr>
<tr>
<td>Salad Choices</td>
<td>19</td>
</tr>
<tr>
<td>Vegetable Choices</td>
<td>19</td>
</tr>
<tr>
<td>Starch Choices</td>
<td>20</td>
</tr>
</tbody>
</table>
## AM BREAK & BREAKFAST OFFERINGS

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 per person

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

$1.50 per person

### Bulk Beverage Service
Orange and/or cranberry juice and ice water with lemon

$0.65 per person

### Coffee & Pastry Service
- Coffee, decaf & tea with appropriate condiments
- Choice of pastry with appropriate condiments

$4.25 per person

### Juice & Pastry Service
- Bottled juices and waters
- Choice of pastry with appropriate condiments

$4.00 per person

### AM Refresh
- $1.50 per person to refresh an earlier coffee service
- $1.25 per person to refresh bottled beverages
- $1.50 per person to add additional pastry, such as mini muffins, to a refresh service

### CC Continental Breakfast
- Coffee, decaf and tea
- Assorted bottled juices and water
- Choice of pastry

$5.75 per 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 per person

### AM BREAK ADDITIONS/SUBSTITUTIONS
+$1.75 per person to add yogurt and granola
+$0.80 per person to add whole fruit
-$0.85 per person to choose bulk beverages instead of bottled
-$0.90 to substitute whole fruit for fresh cut fruit

### 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 & tea

$9.50 per 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 & tea
$10.75 per 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 & tea
$11.25 per person

ADDITIONS TO ANY HOT BREAKFAST BUFFET
+$0.80 per person to add a variety of cold cereals and milk
+$1.10 per person to add individual yogurts
+$1.75 per person to add fresh cut fruit or fruit salad
+$2.50 per person to add mini-quiche

Breakfast Menu Selections
- **PASTRY**: bagels, fruit breads, muffins, scones, danish, filled croissants, coffee cake, donuts, strudel bites, etc.
- **POTATOES**: red bliss home fries, shredded hash browns, scalloped potatoes, hash brown patties, etc.
- **MEAT**: pecan or apple wood bacon, Canadian bacon, sausage links or patties, apple maple chicken sausage, etc.

Connecticut College Catering is available to discuss extensive brunch menus should that need arise for your particular event.

LUNCH OFFERINGS

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 requires 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, ham or vegetarian sandwich on a Kaiser roll, 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
+$1.25 per person to add a side salad
+$15.00 fee if delivered

Design Your Sandwich Buffet (Choose 4)
- Apple wood smoked turkey, ham,
- Roast beef, Genoa salami, corned beef,
- Tuna salad, egg salad, hummus,
- Seafood salad, raisin orchard chicken salad
$9.50 per person

CC Design-Your-Sandwich Buffet (Choose 3)
- Crasin orchard tuna, seasoned flank steak,
- Chicken salad with grapes & almonds,
- Dilled shrimp salad, flavored hummus,
- Sliced, grilled chicken breast, carved pitt ham
$11.75 per person

Pre-Designed Sandwich or Wraps Buffet (Choose 4)
- **CHICKEN CAESAR**: diced tomatoes, romaine lettuce
- **CILANTRO CHICKEN PESTO**: provolone, tomatoes and romaine lettuce
CRISPY MANDARIN CHICKEN: mandarin oranges, Chinese noodles, shredded cabbage and orange ginger sauce

GREEK CHICKEN: lemon-oregano chicken, mesclun greens, feta cheese, kalamata olives, Greek vinaigrette

CHICKEN SALAD: with grapes and almonds and romaine lettuce

THE PILGRIM: smoked turkey, cheddar cheese, cranberry chutney & romaine lettuce

CALIFORNIA TURKEY: applewood smoked turkey, sliced avocado, tomato, red onion, sprouts & a honey dijonaise

CC CLUB: applewood smoked turkey and bacon with romaine lettuce, tomato and mayo

CRAISIN ORCHARD TUNA: tuna salad with diced tart apples, dried cranberries and celery with romaine lettuce

CORNED BEEF: shredded Napa cabbage, deli pickles and swiss cheese with a grainy mustard horseradish sauce

ROAST BEEF: romaine lettuce, tomatoes, provolone cheese & horseradish cream sauce

ENGLISH BEEF AND CHEESE: roast beef, sharp cheddar cheese, roasted onion chutney and romaine lettuce

BLACK AND BLUE: seasoned flank steak, blue cheese spread, romaine lettuce and tomato

FRENCH PEASANT: brie, honey cured ham, mesclun greens, mango chutney

HAM AND HAVARTI: maple mustard with romaine lettuce

ROMA MOZZARELLA: buffalo mozzarella, roma tomatoes, fresh basil, roasted peppers, olive oil & balsamic vinegar

GOUDA ENOUGH FOR YOU: gouda cheese, tomato, romaine lettuce, artichoke hearts and pesto mayo

GARDEN VARIETY: hummus, shredded carrots, romaine lettuce, tomatoes, sprouts

ROASTED GARDEN: roasted vegetables, roasted red pepper hummus, romaine lettuce

TOFU GARDEN: piquillo pepper and artichoke tapenade with tomato and romaine lettuce

$12.25 per person

---

Soup and Salad Buffet

Choice of green salad and one soup served with hearty rolls and sliced breads.

$8.00 per person

Salad Choices

Mixed green, Caesar, Greek, classic potato, fresh fruit, tomato tortellini, basil pesto twist pasta, Oriental noodle, macaroni, Greek pasta, coleslaw, cranberry quinoa couscous, olive antipasto, salsa, edamame, tabouleh, Caribbean black bean

Soup Choices

- Three bean chili †§3◊#
- White chicken chili with cilantro †
- Angus steak chili with beans †§
- Aztec chili with ancient grains †§0#
- Carrot ginger †§0#
- Minestrone #
- New England clam chowder
- Shrimp and sausage gumbo §
- Steak and ale soup
- Tomato soup with garden vegetables †§0#
- Cream of broccoli with Monterey jack
- Thai chicken soup with red curry §
- White bean and escarole §0#
- Yellow pea with roasted red peppers †§0#
- Mediterranean eggplant §0#

Legend: † Gluten free, § low fat, 3 dairy free, ◊ vegetarian, # vegan

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

Calzone Buffet

Mixed green salad with choice of dressings and a selection of calzones with marinara sauce for dipping.

$8.75 per 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, angel hair, farfalle, tortellini, ravioli, ziti, fettuccine, whole wheat penne
* SAUCES: marinara, alfredo, basil or sun-dried tomato pesto, tomato basil cream
$9.00 per person
+$0.60 per person to add broccoli florets
+$1.50 per person to add sliced grilled chicken or ground beef
+$2.50 per person to add shrimp

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 and guacamole.
$11.25 per person
+$1.50 per person to substitute seasoned flank steak as selected meat

Plated Salad Lunch Options
To include sliced breads and/or rolls with butter and margarine pc’s.
$14.50 per 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 breasts on a bed of romaine lettuce

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

Chef Salad
Turkey, ham, provolone cheese, grape tomatoes, cucumbers, shredded carrots croutons 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

*Lunch Additions* 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.

**LUNCH ADDITIONS**
* Choose a second salad for $1.50 per person.
* Mesclun greens or spinach salad may be chosen for an additional $0.75 per person.
* Add soup to any menu for an additional $2.50 per person.
* Coffee service may be added for $1.50 per person.
* Fresh whole fruit may be added for $0.95 per piece.
* Cookies, brownies or blondies may be added for an additional $1.25 per person.
**BARBECUE SELECTIONS**

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. 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
$9.25 per person

**Camel BBQ**
Add barbecued chicken pieces to the above menu
$10.75 per person

**Deluxe Camel BBQ**
Flavor choice of grilled, seasoned chicken breasts added to the Basic BBQ
$12.00 per person

**Chicken and Ribs BBQ**
- Marinated, grilled chicken breasts and barbecued beef or pork ribs
- Honey corn bread, corn on the cob, baked macaroni and cheese and a green salad
- Choice of 2: iced tea, fruit punch, lemonade, pink lemonade
$17.75 per person

**BARBECUE ADDITIONS**
- Tossed salad may be added for $1.50 per person
- Baked beans may be added for $1.25 per person
• Canned and bottled beverages may be substituted for bulk drinks for $1.00 per person
• Sliced watermelon may be added for $0.95 per person
• Cookies or brownies may be added for $1.25 per person
• Choice of fruit cobbler with vanilla ice cream may be added for $2.75 per person
• Fresh berry shortcake may be added for $3.75 per person
• Coffee service may be added for $1.50 per person
**DINNER OFFERINGS**

All listed dinner menus are compostable service buffets and come with a choice of one salad, bread/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 Selections
- Florentine or cranberry & sage carved chicken roulades
- Carved, roast turkey
- Honey stung fried chicken
  $10.50 per person
- Creamy garlic grilled chicken
- Maple Dijon chicken
- Asian-sesame grilled chicken
- Ginger peanut chicken
- Citrus-tarragon chicken
- Greek chicken with lemon & garlic
- Apricot bourbon grilled chicken
- Balsamic grilled chicken
- Tequila lime chicken
  $11.50 per person
- Breaded, broccoli-cheese stuffed chicken
- Breaded chicken cordon bleu
- Herb bread stuffed chicken
- Chicken kiev
- Chicken Marsala
- Chicken cacciatore
  $13.25 per person
- Chicken chardonnay with artichoke hearts and mushrooms
- Chicken saltimbocca
- Florentine stuffed chicken
- Parmesan-crusted chicken
- Crème de brie and apple stuffed chicken
  $15.60 per person
- Sous vide duck leg quarter with cherry demi sauce
- Duck breasts with orange, honey and tea sauce
- Duck breasts with ginger and red currant sauce
- Smoked cheddar stuffed chicken with green apple slaw
  $20.75 per person

### Seafood Selections

*May fluctuate with market prices.*
- Crab and scallop stuffed sole
- Potato crusted cod
- Chipotle lime crusted tilapia
- Coconut crusted tilapia
- Maple cedar salmon
  $10.25 per person
- Mediterranean crusted salmon
- Maple Dijon grilled salmon
- Ginger sesame salmon
- Applewood smoky salmon
- Baked salmon with lemon dill sauce
  $11.50 per person
- Grilled tequila lime shrimp
- Basil-crusted cod loin
- Honey soy grilled salmon with edamame
  $14.00 per person
- Oven-roasted cilantro-lime Alaska halibut
- Charbroiled swordfish with citrus salsa
- Swordfish with lime ginger glaze
  $19.50 per person
**Meat Selections**
- Balsamic marinated flank steak
- Beef stir-fry
- Beef stroganoff
  $11.25 per person
- Carved roast sirloin
- Apricot bourbon pork roast
- Rosemary garlic roast pork
  $14.00 per person
- Carved prime rib, au jus
- Veal parmesan
- Maple-garlic marinated pork tenderloin
  $17.75 per person
- Basil crusted veal chop
- Veal chops with tomato orange basil sauce
- Spice-rubbed beef tenderloin
- Beef tenderloin steaks with smoky bacon-bourbon sauce
- Herb-encrusted beef tenderloin with cabernet sauce
- Pistachio crusted lamb chops
  $23.25 per person

**Pasta & Vegetarian Selections**
- White vegetable lasagna
- Cheese lasagna
- Meat lasagna
- Baked macaroni and cheese
  $9.00 per person
- Fettuccini broccoli alfredo
- Tofu stir fry
- Cheese tortellini or ravioli with choice of sauce
- Potato gnocchi with choice of sauce
- Eggplant parmesan
  $9.25 per person
- Penne Primavera
- Baked polenta with garden marinara
- Eggplant Napoleon
  $10.00 per person
- Heirloom tomato, mozzarella, basil stack
- Rice and craisin stuffed squash
- Quinoa stuffed portabella mushrooms
- Five cheese jumbo wheat ravioli with choice of sauce
- Shrimp garlic ravioli with choice of sauce
  $10.50 per person

**Sauce Choices**
Alfredo, pesto, pesto cream, marinara, tomato basil cream, red pepper pesto, Bolognese

**Salad Choices**
- **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
- **GREEK SALAD**: romaine lettuce, kalamata olives, cucumbers, tomatoes, feta cheese
- **FRESH FRUIT SALAD**
  Mesclun greens may be substituted for an additional $1.00 per person.

**Vegetable Choices**
- Lemon rosemary green beans
- Green beans amandine
- Garlic and basil green beans
- Steamed broccoli
- Roasted cauliflower
- Sautéed peas and spring onions
- Orange-glazed baby carrots
- Sugar peas and carrots in lime butter
- Roasted beets
• Sautéed summer & zucchini squashes
• Mixed, grilled seasonal vegetables
• Swiss chard with garlic
• Mashed or roasted winter squash

Starch Choices
• Roasted red bliss or Yukon gold potatoes
• Ranch roasted potatoes
• Mashed or roasted sweet potatoes
• Steamed red potatoes with dill
• Garlic mashed potatoes
• Basmati rice
• Red beans and rice
• Brown rice
• Wild rice pilaf
• Parmesan Risotto
• Quinoa and tri color cous cous blend

DINNER ADDITIONS
• Bottled and canned cold beverages may be selected for an additional $1.50 per person.
• Bulk beverage options, such as iced tea, may be selected for an additional $1.75 per person.
• Coffee service may be added for $1.50 per person.

DESSERT OPTIONS
• Apple crisp, berry cobbler, chocolate cream pie, peach pie, blueberry pie, pumpkin pie $2.50 per person
• Chocolate cake, carrot cake, Italian lemon cream cake, German chocolate cake $3.00 per person
• NY Cheesecake, strawberry shortcake, caramel pecan cheesecake, black forest cake $3.75 per person
• Assorted mini pastries, mini chocolate ganache filled bundt cakes, 4 layer red velvet cake, $5.00 per person
• Dulche de leche cheesecake, crème brulee cheesecake, chocolate lovin’spoonzful cake, $5.50 per person

Camel catering can suggest many other desserts in any of the above price ranges if you are not finding your preference in the list provided.
AFTERNOON BREAKS AND RECEPTION SERVICES

All pricing listed is for a plastic 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 per person
+$1.00 per person to substitute canned and bottled beverages
+$1.50 per person to add coffee service
+$1.00 per person to substitute camel cookies
+$1.50 to add fresh fruit salad

Camel Snack Attack
- Fresh-baked pretzels with dipping sauces
- Potato chips and dip or tortilla chips and salsa
- Assorted bottled and canned beverages
$3.25 per person

Simple CC Reception
- Assorted cheese and crackers, fresh crudités with ranch and hummus dips
- Presidential punch and ice water with lemon
$4.95 per person
-$0.50 per person to substitute lemonade or iced tea for presidential punch

Simple CC Reception with Fruit
- Assorted cheese and crackers, fresh crudités with ranch and hummus dips
- An assortment of fresh-cut, seasonal fruit
- Presidential punch and ice water with lemon
$7.00 per person
+$0.75 per person to substitute canned and bottled beverages
Chocolate Fondue Display
- Choice of white or milk chocolate
- Assorted fresh & dried fruits, pretzels, marshmallows and pound cake for dipping
$8.00 per person

Ice Cream Social
- 2-4 Flavors of ice cream depending on guest count
- Hershey chocolate sauce, whipped cream
- Cherries, chopped walnuts, sprinkles
$3.50 per person
+$0.75 per person to add a candy topping
+$0.50 per person to add butterscotch sauce or substitute hot fudge for Hershey's

Bar Service
Billed on consumption, unless other accommodations are made ahead of time
- $3.50 per house-level beer, $4.50 per premium-level beer
- $5.50 per mixed drink
- 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 ITEMS

**Pastry**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muffins</td>
<td>$6.25 per dozen</td>
</tr>
<tr>
<td>Mini muffins</td>
<td>$6.25 per dozen</td>
</tr>
<tr>
<td>Mini Danish</td>
<td>$8.75 per dozen</td>
</tr>
<tr>
<td>Mini cinnamon rolls</td>
<td>$8.75 per dozen</td>
</tr>
<tr>
<td>Scones</td>
<td>$11.00 per dozen</td>
</tr>
<tr>
<td>Assorted cake donuts</td>
<td>$8.25 per dozen</td>
</tr>
<tr>
<td>Donut holes</td>
<td>$1.95 per dozen</td>
</tr>
<tr>
<td>Assorted bagels</td>
<td>$13.75 per dozen</td>
</tr>
<tr>
<td>Strudel bites</td>
<td>$3.00 per dozen</td>
</tr>
<tr>
<td>Croissants, all butter, 3oz</td>
<td>$15.00 per dozen</td>
</tr>
<tr>
<td>Assorted filled croissants</td>
<td>$20.00 per dozen</td>
</tr>
<tr>
<td>Assorted fruit breads</td>
<td>$7.50 per loaf</td>
</tr>
<tr>
<td>Assorted cookies</td>
<td>$8.00 per dozen</td>
</tr>
<tr>
<td>Giant chocolate chunk cookies</td>
<td>$13.75 per dozen</td>
</tr>
<tr>
<td>Large camel cookies</td>
<td>$16.00 per dozen</td>
</tr>
<tr>
<td>Camel cookies</td>
<td>$10.00 per dozen</td>
</tr>
<tr>
<td>Decorated camel cookies</td>
<td>$10.50 per dozen</td>
</tr>
<tr>
<td>Chocolate camel cookies</td>
<td>$11.00 per dozen</td>
</tr>
<tr>
<td>Macaroons</td>
<td>$9.25 per dozen</td>
</tr>
<tr>
<td>Half chocolate dipped macaroons</td>
<td>$10.50 per dozen</td>
</tr>
<tr>
<td>Blondies</td>
<td>$11.75 per dozen</td>
</tr>
<tr>
<td>Brownies</td>
<td>$11.75 per dozen</td>
</tr>
<tr>
<td>Lemon Squares</td>
<td>$15.50 per dozen</td>
</tr>
<tr>
<td><em>Sweet Street</em> dessert bars</td>
<td>$15.50 per dozen</td>
</tr>
<tr>
<td>Mini vanilla filled cream puffs</td>
<td>$7.50 per dozen</td>
</tr>
<tr>
<td>Chocolate iced cream puffs</td>
<td>$12.75 per dozen</td>
</tr>
<tr>
<td>Mini eclairs</td>
<td>$9.25 per dozen</td>
</tr>
<tr>
<td>Assorted gourmet cupcakes</td>
<td>$23.50 per dozen</td>
</tr>
<tr>
<td>Petit fours</td>
<td>$9.25 per dozen</td>
</tr>
<tr>
<td>Gourmet petit fours</td>
<td>$15.50 per dozen</td>
</tr>
<tr>
<td>Biscotti</td>
<td>$15.50 per dozen</td>
</tr>
<tr>
<td>Baklava</td>
<td>$16.50 per dozen</td>
</tr>
<tr>
<td>Mini cheese cakes</td>
<td>$15.50 per dozen</td>
</tr>
</tbody>
</table>

**Cheesecake pops** ........................................................ $16.25 per dozen
**Chocolate covered strawberries** ................................ market price

### Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted sodas</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Bottled water</td>
<td>$1.00 each</td>
</tr>
<tr>
<td>Poland Spring sparkling waters</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Assorted bottled juices</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Assorted bottled iced teas</td>
<td>$1.95 each</td>
</tr>
<tr>
<td>Vitamin waters</td>
<td>$1.85 each</td>
</tr>
<tr>
<td>Orange juice</td>
<td>$8.00 per gallon</td>
</tr>
<tr>
<td>Cranberry juice</td>
<td>$8.00 per gallon</td>
</tr>
<tr>
<td>Iced tea</td>
<td>$5.60 per gallon</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$4.25 per gallon</td>
</tr>
<tr>
<td>Fruit punch</td>
<td>$4.25 per gallon</td>
</tr>
<tr>
<td>Presidential punch</td>
<td>$6.75 per gallon</td>
</tr>
<tr>
<td>Cider (seasonal)</td>
<td>$8.25 per gallon</td>
</tr>
<tr>
<td>Coffee, decaf, tea</td>
<td>$15.00 per gallon</td>
</tr>
<tr>
<td>Hot chocolate</td>
<td>$9.25 per gallon</td>
</tr>
<tr>
<td>Hot mulled cider</td>
<td>$10.00 per gallon</td>
</tr>
</tbody>
</table>

### Hors d’Oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini franks in a blanket</td>
<td>$0.95 each</td>
</tr>
<tr>
<td>Mini pizza bagels</td>
<td>$1.00 each</td>
</tr>
<tr>
<td>Assorted mini quiche</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Mini spanakopita triangle</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Fig and fontina with lavender phyllo</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Feta and sundried tomato phyllo</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Portabella and sundried tomato phyllo</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Pear and Roquefort phyllo star</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Mini cheese quesadilla</td>
<td>$1.85 each</td>
</tr>
<tr>
<td>Mini chicken quesadilla</td>
<td>$1.85 each</td>
</tr>
<tr>
<td>Vegetable egg roll</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Chicken cashew spring roll</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Chicken lemongrass dumpling</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Item</td>
<td>Price</td>
</tr>
<tr>
<td>----------------------------------------------------------------------</td>
<td>----------</td>
</tr>
<tr>
<td>Chicken or pork potsticker</td>
<td>$1.30</td>
</tr>
<tr>
<td>Potato and pea samosa</td>
<td>$1.25</td>
</tr>
<tr>
<td>Seafood or sausage stuffed mushroom</td>
<td>$1.50</td>
</tr>
<tr>
<td>Parmesan breaded artichoke</td>
<td>$1.50</td>
</tr>
<tr>
<td>Mini beef wellington</td>
<td>$1.85</td>
</tr>
<tr>
<td>Scallops wrapped in bacon</td>
<td>$1.85</td>
</tr>
<tr>
<td>Beef teriyaki skewer</td>
<td>$1.85</td>
</tr>
<tr>
<td>Thai peanut chicken satay skewer</td>
<td>$1.85</td>
</tr>
<tr>
<td>Tandoori chicken skewer</td>
<td>$1.85</td>
</tr>
<tr>
<td>Chicken coconut skewer</td>
<td>$2.00</td>
</tr>
<tr>
<td>Roasted root vegetable kabob</td>
<td>$2.15</td>
</tr>
<tr>
<td>Steak and cilantro empanada</td>
<td>$1.85</td>
</tr>
<tr>
<td>Mini crab cakes with remoulade</td>
<td>$2.15</td>
</tr>
<tr>
<td>Chili lime salmon satay</td>
<td>$2.50</td>
</tr>
<tr>
<td>Assorted sushi</td>
<td>Market</td>
</tr>
<tr>
<td>Smoked salmon rose</td>
<td>$2.15</td>
</tr>
<tr>
<td>Endive with garlic herb cheese</td>
<td>$1.85</td>
</tr>
<tr>
<td>Boursin stuffed pea pod</td>
<td>$2.25</td>
</tr>
<tr>
<td>Chicken salad stuffed cherry tomato</td>
<td>$2.15</td>
</tr>
<tr>
<td>Antipasto kabob, vegetarian</td>
<td>$1.85</td>
</tr>
<tr>
<td>Antipasto kabob with prosciutto</td>
<td>$2.15</td>
</tr>
<tr>
<td>Prosciutto wrapped melon</td>
<td>$1.85</td>
</tr>
<tr>
<td>Prosciutto wrapped asparagus spear</td>
<td>$2.00</td>
</tr>
<tr>
<td>Apple walnut gorgonzola bite</td>
<td>$1.85</td>
</tr>
<tr>
<td>Cucumber tea sandwich</td>
<td>$1.50</td>
</tr>
<tr>
<td>Assorted salad finger sandwiches</td>
<td>$1.85</td>
</tr>
<tr>
<td>Assorted deli finger sandwiches</td>
<td>$2.15</td>
</tr>
<tr>
<td>Chicken wings (teriyaki, buffalo, BBQ)</td>
<td>$93.75</td>
</tr>
<tr>
<td>Chicken tenders w/sauces</td>
<td>$93.75</td>
</tr>
<tr>
<td>Stroganoff meatballs</td>
<td>$25.00</td>
</tr>
<tr>
<td>Sweet and sour meatballs</td>
<td>$25.00</td>
</tr>
<tr>
<td>Baked artichoke dip</td>
<td>$50.00</td>
</tr>
<tr>
<td>Baked brie, 2.2# wheel</td>
<td>$50.00</td>
</tr>
<tr>
<td>Baked brie with raspberry &amp; almonds</td>
<td>$56.25</td>
</tr>
<tr>
<td>Seven layer dip</td>
<td>$43.15</td>
</tr>
<tr>
<td>Fresh cut fruit tray</td>
<td>$2.50</td>
</tr>
<tr>
<td>Assorted cheese and crackers</td>
<td>$3.00</td>
</tr>
<tr>
<td>Crudités with ranch &amp; hummus dips</td>
<td>$1.85</td>
</tr>
<tr>
<td>Antipasto platter with breads &amp; oils</td>
<td>$3.75</td>
</tr>
<tr>
<td>Tortilla chips and salsa</td>
<td>$0.75</td>
</tr>
<tr>
<td>Guacamole</td>
<td>$1.00</td>
</tr>
<tr>
<td>Potato chips and onion dip</td>
<td>$0.80</td>
</tr>
</tbody>
</table>
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.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Compostable forks</td>
<td>$2.50 per 50, $45 per case of 1000</td>
</tr>
<tr>
<td>Compostable knives</td>
<td>$2.50 per 50, $45 per case of 1000</td>
</tr>
<tr>
<td>Compostable teaspoons</td>
<td>$2.50 per 50, $45 per case of 1000</td>
</tr>
<tr>
<td>Compostable soup spoons</td>
<td>$2.50 per 50, $45 per case of 1000</td>
</tr>
<tr>
<td>6” Compostable plates</td>
<td>$7.00 per sleeve of 125</td>
</tr>
<tr>
<td>9.5” Compostable plates</td>
<td>$17.00 per sleeve of 125</td>
</tr>
<tr>
<td>7 Oz. Cc tumblers</td>
<td>$4.50 per sleeve of 50</td>
</tr>
<tr>
<td>10 Oz. White hot cups</td>
<td>$4.00 per sleeve of 50</td>
</tr>
<tr>
<td>Navy or white cocktail napkins</td>
<td>$5.60 per box of 250</td>
</tr>
<tr>
<td>Cc seal dinner napkins</td>
<td>$6.25 per sleeve of 125</td>
</tr>
<tr>
<td>Black plastic trays</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>16.9 oz. Poland Springs bottled water</td>
<td>$11.50 per case of 24</td>
</tr>
<tr>
<td>8 oz. Poland Springs bottled water</td>
<td>$18.00 per case of 48</td>
</tr>
<tr>
<td>16.9 oz Spring Reflections water</td>
<td>$6.00 per case of 24</td>
</tr>
<tr>
<td>Paper banquet tablecloths</td>
<td>$2.50 each</td>
</tr>
<tr>
<td>Linen banquet tablecloths</td>
<td>$6.50 each for house color</td>
</tr>
<tr>
<td>Linen 87x87” tablecloths</td>
<td>$10.00 each for house color</td>
</tr>
<tr>
<td>Linen 54x54” tablecloths</td>
<td>$5.00 each for house color</td>
</tr>
<tr>
<td>Bag of charcoal</td>
<td>$13.00 per 20# bag</td>
</tr>
<tr>
<td>Sterno fuel</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Wire chafing racks</td>
<td>$1.75 each</td>
</tr>
<tr>
<td>Foil pans</td>
<td>$1.25 each</td>
</tr>
</tbody>
</table>
Policies and 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 presenting 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 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 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 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.

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, janitorial 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, Director .................................................. 860-439-2236
Leo T. Duyan, Catering Manager ..................................... 860-439-4025
Joan Ainscough, Event Coordinator ................................. 860-439-5356
Marilyn Burnett, Conference & Event Coordinator ............ 860-439-5064
Elaine Jones, Scheduler/Bookkeeper ............................... 860-439-5344