Bethel College
Food Service
Catering Brochure

Policies and
Procedures

BREAKFAST

All breakfast menus include juice, a coffee, and a skirted buffet table. Served events will have a different pricing.

Continental Breakfast $5.00 per guest
Assorted Pastries, and Hand Fruit or Fresh Fruit Salad.

The Light & Fit $5.25 per guest
Yogurt with Granola, Fresh Fruit Tray,
Oatmeal with Brown Sugar & Raisins

Belgian Waffle Fair $5.25 per guest
Belgian Waffles, Apple and Strawberry Toppings, Whip Cream, Chocolate Chips,
Syrup and Butter.

Breakfast Strata $6.25 per guest
A Hearty Ham, Sausage, or Vegetarian Casserole. Scones and a Fresh Fruit Salad complete this meal.
Minimum of 8 guests

Quiches Lorraine $6.25 per guest
An elegant Quiche Lorraine accompanied by Fresh Fruit Tray and a Pecan Roll.

Eggs and More $7.25 per guest
Scrambled Eggs, and Choice of Two: French Toast, Waffles, Bacon, Sausage Links, Ham, Hash Browns, or O’Brien Potatoes. Fresh Fruit Salad to finish it off.

SANDWICHES
All lunch menus include table linens, pitchers of water and your choice of lemonade or iced tea. Coffee and Dessert upgrades will be an additional cost.

**Buffalo Chicken Wrap**  
$8.45 per guest  
Tempura Battered Chicken Strips tossed in our signature Buffalo Sauce, wrapped in a flour tortilla with bleu cheese, diced tomato, and ranch dressing. Served with coleslaw, chips, and cookies.

**Chicken Salad Croissant**  
$9.25 per guest  
Traditional Chicken Salad made with All White Meat, Served in a Flaky, Buttery Croissant with Vinaigrette Pasta Salad, Chips and Fresh Fruit. Cookies for Dessert.

**The “Roast Beef”**  
$9.95 per guest  
*Substitute Chicken and Bacon for Roast Beef for $10.95 per guest*

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**Is your event on the go? No time for a buffet?**

**Box Lunch**  
$6.95 per box  
This practical box includes a Ham or Turkey Sandwich, Hand Fruit, a Bag of Chips, Cookies, Water or Soda.

**Premium Box Lunch**  
$8.25 per box  
Chicken or Tuna Salad Croissant, Tortellini Salad, Fresh Fruit Salad, Chips, and a Gourmet Brownie all wrapped up in an elegant box make this ideal for working luncheons. Water or Soda to drink.

*Either of these box lunch options can be substituted with Roast Beef, or Roasted Vegetable & Hummus Sandwiches for $.75 more.*

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**SALADS**

All lunch menus include table linens, pitchers of water and your choice of lemonade or iced tea. Coffee will be an additional cost.

**Soup and Salad**  
$7.95 per guest  
Includes Two Soups and House Salad with choice of Dressings. Rolls, Butter and Fresh Baked Cookies.
* Minimum of 15 guests for buffet service.

**Chicken Caesar Salad** $9.95 per guest (served)
Romaine Lettuce tossed with Caesar Dressing, Grilled Chicken Breast, Croutons, and red onions, topped with Parmesan Cheese, and Served with Breadsticks. Freshly baked Brownies for dessert.

**Oriental Chicken Satay** $9.95 (served only)
Skewered Chicken marinated in Sesame Vinaigrette served with a sweet peanut sauce atop a filo bowl filled with Asian Chop Salad. Mandarin Orange Syrup over Vanilla Ice Cream and a Sesame Cookie make this meal complete.

**Bistro Salad** $11.95 per guest (served)
Grilled Chicken Breast on a bed of freshly tossed Field Greens, topped with Grape Tomatoes, Crumbled Bacon, Ripe Avocado, Pecans and Bleu Cheese. Served with a House Vinaigrette, French Bread, and Gourmet Brownies for Dessert.

**Pork Loin Stacker** $11.95 per guest (served only)
This is sure to be an eye catcher. Pork Medallions and Beefsteak Tomatoes Slices are interlaid atop a bed of Mescaline Greens. We finish this plate with a Sherry-Shallot Dressing and Shoestring Sweet Potatoes. Apple Brown Betty Parfait to finish it off.

**Upscale Cutting Board Salad** $14.95 per guest (buffet only)
Two choices of protein: Grilled Chicken, Grilled Beef, or Grilled Shrimp - all beautifully displayed on a cutting board and served with Gourmet Mescaline Greens, Fresh Grilled Vegetables, choice of Two Dressings, Soup of the Day, and Dinner Rolls. New York-style Cheesecake compliments this wonderful meal.

*Minimum of 15 guests

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**LUNCH AND DINNER BUFFETS**

All lunch and dinner buffets include table linens, pitchers of water, and choice or lemonade or iced tea. Coffee will be an additional charge. Pricing based upon a minimum of 25 guests.

**Deli Buffet** $7.95 per guest
This “create-your-own” sandwich lunch includes Ham and Turkey, Cheese, Assorted Fresh Breads, Lettuce, Tomatoes, Red Onions, Pickles, Mayonnaise and Mustard. Your Choice of a Deli Salad: Potato, Pasta, or Cole Slaw; Potato Chips, and Cookies.
* Additional Salad Option: $8.50 per person

**Pasta Buffet** $7.95 per guest
Your Choice of House, Spinach, or Caesar Salad, followed by an Herbed Pasta served with two sauces: Creamy Alfredo and Garden Marinara, Warm Breadsticks, and Assorted Cookies

*Substitute Baked Ziti for Pasta and Sauces

** Add Meatballs, Meat Sauce, or Italian Sausage for $1.75 per guest

**Baked Potato Bar** $7.95 per guest
Baked Potatoes with the works: Broccoli, Chili, Bacon Crumbles, Shredded Cheese, Sour Cream, and Butter. Caesar Salad, choice of Corn Muffins or Rolls, and Cookies complete this meal.

**Pizza Party** $8.25 per guest
Pizzas with your choice of 3 toppings. Breadsticks with Marinara, Cheese Sauce, and a House Salad.

**The Tailgater** $9.25 per guest
Grilled Hamburgers, and choice of Hot Dogs or Brats, Relish Tray and Condiments, Slaw, Potato Salad, Chips, Cookies, Water or Soft Drinks.
*Add Pulled Pork or Chicken Breasts for $1.25 per person

**Beef Fajitas** $9.95 per guest
Served with Flour Tortillas, Peppers and Onions, Jack Cheese, Sour Cream, and Salsa, accompanied by Spanish Rice, Refried Beans and finished with Cookies.

**Home-Style Dinner** $13.95 per guest
Bone-In Chicken (baked or fried), Lasagna, Mashed Potatoes and Gravy, Green Beans, Rolls and Butter, and Assorted Fruit Pies.

**FULL SERVICE ENTREES**

Meals include Table Linen, Pitchers of Water, Coffee, and Choice of Lemonade or Iced Tea.

*Please select one from each section. The entrée choice will determine the price per person. (Buffet service available at additional cost)*

**Entrees:**

**Baked Lasagna** $8.95
Your choice of our home-style Meat or Vegetarian Lasagna—this entrée does not include an additional starch selection.

**Chicken Breast** $12.95
A 6 ounce Chicken Breast with Choice of Supreme, Mesquite, Mediterranean, Tarragon, and Marsala Sauces.

**Roast Beef**  $12.95  
Succulent Roast Beef with a Bordelaise Sauce

**Roast Pork Loin**  $12.95  
Your Choice of Seasonal Fruit Chutney and Red Onion Confit

**Stuffed Chicken** (served only)  $13.95  
Spinach and Parmesan Cheese Stuffed Chicken  
Let us suggest the Angel Hair Pasta to accompany this meal

**Salmon Fillet**  $13.95  
A 6 ounce either served Blackened with Strawberry Salsa or Grilled with Lemon Pepper Butter

**Prime Rib**  $18.45  
Beef Prime Rib dipped in Au Jus  
*Minimum of 25 guests

**Duck Framboise**  $19.45  
Escaloped Duck Breast with Raspberry Coulis  
*Minimum of 12 guests and must be a served meal.

**ADD VEGETARIAN ENTRÉE SELECTION**

**Salads: (Select one)**

**House Salad**- Freshly Tossed Greens, Tomatoes, Cucumbers, and Croutons and Seasonal Dressings

**Caesar Salad**- Romaine Lettuce tossed with Croutons, Parmesan Cheese and Caesar Dressing

**Spinach Salad**: Spinach Salad with Bacon, Egg, Onions, topped with a house dressing

**Parisi Salad**: Mescaline Greens with Buffalo Mozzarella, Tomatoes, and Fresh Basil

**Wedge Salad**: Iceberg Wedge, topped with Bacon, Sun Dried Tomatoes, and Blue Cheese Crumbles, finished with a House Vinaigrette

**Asian Chop Salad**: Cabbage and Carrots with a sweet and spicy Oriental Dressing. Topped with Rice Noodles.
Starch (Select one):

- Roasted Red-Skin Potatoes
- Garlic Mashed Potatoes
- Whipped Sweet Potatoes
- Baked Potatoes
- Rice Pilaf
- Wild Rice
- Orzo
- Angel Hair Pasta (plated entrées only)
- Chef’s Choice Risotto (plated entrées only)

Vegetables (Select one):

- Green Beans
- Glazed Carrots
- Pan Roasted Carrots
- Grilled Zucchini & Squash Medley
- Broccoli Florettes
- Sugar Snap Peas
- Asparagus (served meals only-minimum of 15 guests)

Bread (Select one):

- Vienna Rolls
- Cheverny Rolls
- Breadsticks
- Garlic Bread
- French Baguette

Desserts (Select one):

- Cake (chocolate, white, marble, carrot)
- Pies (assorted fruit and cream pies available)
- Berry Trifle
- Key Lime Pie
- Oreo Pudding Parfait
- Strawberry Shortcake
- Apple Brown Betty Parfait

Want a Grande Finale?
You can upgrade your dessert to one of our Gourmet Selections for an additional cost of $1.50 per guest.

- Tiramisu
- Crème Brûlée
- Vanilla Bean Cheesecake
- Totally Turtle Cheesecake
- Chocolate Symphony Cheesecake
- Fried Cheesecake w/ Chocolate Sauce
- Bavarian Apple Tart
- Layered Carrot Cake
- Layered Lemon Chiffon Cake
- Layered German Chocolate Cake
- Wild-Berry & Passion Fruit Duo
- Chocolate Mousse w/ Pirouette

**RECEPTIONS**

Receptions include plastic ware, and linen for food table. Items may be substituted, price subject to change.

**Dessert Reception**

$6.00 per guest

- Assorted Cookies
- Seasonal Fresh Fruit Tray
- Honey Yogurt Dip
- Mixed Nuts
- Cheesecake Bites
- Sparkling Punch & Ice Water
- Coffee Service

**Hors D’oeuvres Reception**

$7.00 per guest

- Cheese and Cracker Platter
- Vegetable Tray with Dip
- Seasonal Fresh Fruit Tray
- Meatballs
Freshly Baked Cookies
Sparkling Punch & Ice Water
Coffee Service

**Extended Hors D’oeuvres Reception**  
(Minimum of 25 guests)  

- Baked Brie and Crackers
- Shrimp Cocktail
- Artichoke Dip w/ Breadpoints
- Stuffed Mushrooms
- Barbecue Meatballs
- Fruit Kabobs
- Vegetable Tray
- Chocolate Dipped Cookies and Pretzels
- Punch Fountain & Ice Water
- Coffee Service

$14.00 per guest

**A LA CARTE**

*La Carte pricing includes necessary disposable items. For delivery, set up and clean up of your event, a $15.00 per hour charge will be added to your total bill.*

**Beverages:**

- Coffee Service – Minimum of 10 guests  
  *(Regular, Decaf & Hot Water/Teas)*  
  $1.35 per person

- Sufficient Grounds Gourmet Coffee
- Featuring Seattle’s Best  
  $10.00 per pot
  Coffee  
  $5.00 per pot
  Decaf  
  $5.00 per pot
  Hot Chocolate  
  $4.50 per pot
  Hot Water & Teas  
  $3.50 per pot
  Hot Apple Cider (seasonal)  
  $7.00 per gallon
  Iced Tea  
  $6.00 per gallon
  Lemonade  
  $6.00 per gallon
  Juice Pitchers  
  $7.50 per gallon
  Bottled Juice  
  $0.80 per bottle
  Bottled Water .5 L  
  $0.75 per bottle
  Canned Soda  
  $0.75 each
  Sherbet Punch *(15 guest minimum)*  
  $0.75 each
  Sparkling Citrus Punch  
  $0.75 per guest

*1 pot accommodates approximately 8 cups, 1 gallon for 16 cups.*

**Bakery Items:**
English Muffins (with Butter & Jelly) $4.75 per dozen
Cinnamon Rolls $6.00 per dozen
Muffins- Regular Size $6.00 per dozen
Bagels w/Cream Cheese $6.00 per dozen
Flavored Cream Cheese $.25 per person
Assorted Doughnuts $6.50 per dozen
Coffee Cake $7.00 per dozen
Mini-Danish $7.00 per dozen
Pecan Rolls $7.50 per dozen
Scones $8.50 per dozen
Cookies $3.00 per dozen
Brownies (2” portion) $4.50 per dozen
Gourmet Brownies $5.00 per dozen
Rice Krispie Treat (2” portion) $5.50 per dozen

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Cupcakes $5.50 per dozen
Petit Fours $6.50 per dozen
Mini-Cheesecake Bites $9.25 per dozen
Cheesecake (New York-16 slices) $21.00 per cheesecake
Pies-To-Go (Fruit or Cream) $5.50 per pie

Hors d’oeuvres:
Hummus with Pita Chip $1.00 per person
Cheese & Cracker Platter $1.25 per person
Chips and Salsa $1.25 per person
Vegetable Tray $1.50 per person
Antipasto Tray $1.50 per person
Fresh Fruit Tray $1.50 per person
Tea Sandwiches (assortment) $.50 each
Pin-Wheels $.50 each
Chicken Quesadillas $.50 each
Assorted Mini-Quiche $.50 each
Meatballs (BBQ, Teriyaki, Swedish) $.50 each
Soft Pretzels & Cheese Dip $.75 each
Shrimp Cocktail $.75 each
Hot Wings with Ranch & Celery $.75 each
Egg Rolls (Vegetarian available) $1.25 each
14” Cheese Pizza (8 slices) $7.50
*each additional pizza topping $.75
2-foot long Subs (Italian, Ham, or Turkey) $9.00 per sub

Linen with catering:
Skirt $10.00 each
Tablecloth $2.50 each
Napkins $.50 each
Linen without catering:
- Skirt $15.00 each

Tablecloths $5.00 each

Miscellaneous:
- Mixed Nuts $5.00 per lb
- Chips - Indiv. Bags $.50 each
- Lays- Large Bag $3.00
- Doritos- Large Bag $4.50
- Hand Fruit – Apple, Banana, Orange $.75 each
- Pretzels $3.00 per lb
- Chex Mix $4.00 per lb
- Trail Mix $6.00 per lb
- Yogurt Cups $1.15 each
- Granola Bars $.50 each
- Hand Fruit $.85 each

CASUAL CATERING

Sodexo has put together this menu for Bethel club meetings and committees that may have a restricted budget. The important thing is YOU pick it up. This is a special offer only for students, staff and faculty. Pricing includes necessary disposable goods.
This represents only a starting point. Our commitment is to customize and create whatever is required to provide you and your guests with an unforgettable experience.

Contact Stephanie or Chef Andy to help plan your perfect event. Offices are located in the Dining Commons. You may call or email to set up an appointment.

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