



Catering Solutions

Office Hours

Monday - Friday

8 a.m. - 5 p.m.

Bookings & Arrangements

(919) 760-8186

catering@meredith.edu

Welcome!

Meredith Campus Dining Services is pleased to present our 2008 Catering Guide. We pride ourselves in offering a variety of foods and beverages which make each and every event special.

The goal of this guide is to provide a starting point as you plan your functions as well as to assist you in taking the necessary steps to host a successful event. We invite you to take a moment to familiarize yourself with the event planning procedures as well as our most popular menu selections.

Our service capabilities range from the simplest of coffee breaks to elegantly served receptions and dinners. You can call on us for virtually any event and every level of food and service. From setting up a coffee break that can get a morning meeting off to a delicious start, to planning and executing a wedding reception or dinner party that involves a four course dinner for a hundred guests, Meredith College Campus Dining Services can do it all.

Our Professional Catering staff is ready to assist you in all aspects of event planning. We draw upon a wealth of experience as we orchestrate each event with personal attention. We realize that there is a wide divergence of food preferences and can assist you with planning customized menus especially for your event.

We look forward to the opportunity to serve you with flair and expertise!

Sincerely,

Thad O'Briant

Food Service Director
Meredith Campus Dining Services

Event Planning

Follow the steps outlined below when planning your events. Quoted prices are for events planned during our regular operating schedule. Additional fees will be charged for events hosted during campus breaks and in locations other than Belk Dining Hall. Prices do not include sales tax.

1 - RESERVE THE EVENT LOCATION

(2 week minimum)

Secure a room location for the date you have selected by contacting the Campus Events Office at (919) 760-8533.

2 - PLACE A CATERING ORDER

(12 day minimum)

Contact Tracy Rhodes at (919) 760-8186 to book your event on our calendar.

Orders may be e-mailed to us at catering@meredith.edu.

Menu selections may be limited on orders placed without sufficient notice.

When placing an order, please be prepared to provide the following information:

Group Name

Billing Information

Function

Campus Department

Location of Service

Start and End Times

Anticipated Number of Guests

Contact Person and Phone #

3 - ESTIMATES AND GUARANTEES

The anticipated number of guests is requested when an order is placed. A guaranteed number of guests is required three business days (M-F) prior to the event.

Should the number of guests exceed the guarantee, you will be billed accordingly.

4 - ROOM ARRANGEMENT AND SPECIAL NEEDS

Please discuss special needs and details regarding menus, room arrangements, linens, etc. when placing your order. Meredith Campus Dining has tables and chairs for events held in Belk Dining Hall. For other campus locations, tables and chairs must be ordered through the Campus Facilities Office at (919) 760-8560. Campus Dining Services has overhead projectors and lecterns for use in Belk Hall. Additional audio-visual needs should be arranged through Media Services at (919) 760-8444.

5 - ADDITIONAL INFORMATION

Meredith Campus Dining Services is the contracted food provider for all events held on campus. Buffet, luncheon and dinner prices are based on china service (where indicated) in the Wainright Suites and Belk Dining Hall. For service outside these locations, add \$3.00 per person for china. For campus deliveries, it is the client's responsibility to ensure that facilities are unlocked for delivery, set-up and retrieval of supplies. Deliveries are not available to the second floor Joyner Hall. An additional \$1.50 per guest is charged for meals beginning after 7:00 p.m. It is the policy of Meredith College that alcoholic beverages are not served on campus. For health and liability reasons, the removal of any unused foods from an event is prohibited.

Please note room capacities for Belk Dining Hall:

Belk, West End 225
Dogwood A or B 36
Azalea Room 14

Oak Room 60
Dogwood A and B 75

Refreshment Breaks

These menus include appropriate disposable serviceware and supplies and are available for delivery throughout the campus. Please inquire about special needs and requests.

SIGNATURE SUNRISE

An assortment of Freshly-Baked Breakfast Pastries served with Regular & Decaffeinated Coffee, Hot Tea and Orange Juice.

\$3.50 per person

MORNING AGENDA

An assortment of Freshly-Baked Breakfast Pastries served with Seasonal Fruit Salad, Regular & Decaffeinated Coffee, Hot Tea and Assorted Juices

\$4.75 per person

SNACK ATTACK

Freshly-Baked Cookies served with Snack Mix and Assorted Soft Drinks and Bottled Water.

\$2.50 per person

AFTERNOON BREAK

Freshly-Baked Cookies and Dessert Bars served with a Seasonal Fresh Fruit Tray, Snack Mix and assorted Soft Drinks and Bottled Water.

\$3.75 per person

Breakfast Selections

(Minimum of 12 guests)

The menus below are presented buffet style with appropriate serviceware.

If a served breakfast is desired, a suitable menu can be tailored to fit your needs.

CONTINENTAL

Assortment of Breakfast Pastries
Fresh Fruit Salad
Yogurt with Granola Cereal
Coffee, Decaffeinated Coffee, Hot Tea and Orange Juice

\$5.25 per person

BREAKFAST DELUXE

Scrambled Eggs
Sausage Links or Bacon (both if 25 guests or more)
Hash Brown Potatoes or Cheese Grits
Fresh Fruit Salad
Assorted Breakfast Pastries
Coffee, Decaffeinated Coffee, Hot Tea and Orange Juice

\$6.75 per person

Bistro Boxes

An assortment of Soft Drinks and Bottled Water are included with each delivery.

TRADITIONAL

Includes your choice of Sandwich, Pretzels or Chips, Fresh Baked Cookie and Condiments
Smoked Turkey and Gouda
Roast Beef and Cheddar
Smoked Ham and Swiss
Grilled Vegetable and Herbed Cream Cheese
All served on a Fresh Kaiser Roll.

\$7.00 per person

DELUXE

Includes your choice of Sandwich, Olives, Dessert Bar and Fruit Salad.
All Sandwiches are made with Herbed Cream Cheese, tomatoes, lettuce
and rolled up in a soft bread known as Lavash.
Turkey * Roast Beef * Ham * Vegetarian

\$8.00 per person

Bar None

The following menus include Iced Tea and Water.

ICE CREAM SOCIAL

Vanilla Ice Cream served with Chocolate and Caramel Sauces, Strawberries, Whipped Cream and Nuts. Includes disposables and can be delivered campus-wide.

\$3.75

FAJITA BAR

Choice of Chicken or Beef (both with groups of 25 or more),
Warm Flour Tortillas, Spanish Rice, Refried Beans,
assorted toppings, and Cherry Pie for dessert.

\$7.75

ONE POTATO, TWO POTATO

Hot Baked Potatoes (Sweet Potatoes available upon request), Sour Cream, Veggie or Beef Chili,
Cheddar Cheese, Steamed Broccoli, Whipped Butter, Bacon Bits and Chives.
Includes Garden Salad with your choice of dressing and Oreo Pie for dessert.

\$7.75

TACO – TACO

Lightly seasoned Taco Meat and Vegetarian Refried Beans
served with assorted toppings, Taco Shells and Flour Tortillas
with Angel Food Cake and Fresh Fruit for dessert.

\$7.75

ROMA ITALIANO

You choose two Pastas (Penne, Cheese Tortellini, Spaghetti, etc)
and two Sauces (Marinara, Meat, Alfredo or Creamy Pesto)
Italian Squash Medley, Caesar Salad, Breadsticks and Cheesecake for dessert.

\$8.75

Plated Lunches

All choices are served on china and come with Sweet Tea and a dessert selection.
Water and Unsweetened Tea are available upon request.
The event host should choose one selection for the entire party.

FOCCACIA SANDWICH

Choose from Turkey and Swiss with Chutney, Ham and Provolone with Honey Mustard,
Roast Beef and Cheddar with Garlic Aioli or Grilled Vegetables with Herbed Cream Cheese.
All served on an Herbed Italian Bread.

\$7.00

INDIVIDUAL POTPIE

Served with Mixed Green Salad and Rolls.
Choose from either Chicken or Vegetable

\$7.50

TRIO SALAD

Chunky Chicken Salad, Fresh Fruit Salad, Potato Salad,
Tomato Slices and Lettuce served with an assortment of Rolls.

\$7.75

ASIAN CHICKEN SALAD

Crunchy Chicken Tenders served over crisp vegetables with a Thai Peanut Sauce.
Served with or without noodles.

\$8.00

GRILLED CHICKEN SALAD

A boneless chicken breast that has been marinated in fresh herbs, garlic and lemon,
grilled to perfection, sliced and served over salad greens with a drizzle of Lemon Vinaigrette.
Served with Gourmet Rolls.

\$8.25

MEDITERRANEAN

A wonderful light lunch option, perfect for vegetarians-
with hummus and pita wedges, tabbouleh salad,
fresh feta cheese, grape leaves stuffed with rice, marinated olives, spicy peppers
and a vegetable Lavash sandwich.

\$8.25

A Cup of Soup may be added to any meal for \$1.50 per guest.

Broccoli and Cheddar

Tomato-Basil

Chicken and Rice

Black Bean

Vegetable Beef

Clam Chowder

Potato Chowder

French Onion

Casual Luncheons

These menus are presented buffet style and include Sweet Tea.
Water and Unsweetened Tea available on request.
China and table linens are provided. Please inquire about additional selections.

MAKE IT QUICHE

Your choice of Quiche or Breakfast Casserole
served with Fresh Fruit Salad, Hash Brown Potatoes,
Broiled Tomatoes and Assorted Bakery Selections.

\$7.75

DELI SANDWICH BUFFET

Roast Beef, Ham and Turkey
Assorted Sliced Cheeses
Assorted Breads and Sandwich Rolls
Sliced Tomatoes, Onions, Lettuce Leaves
Potato Chips and Pickles.
Choice of Fruit or Green Salad and Cookies or Iced Brownies

\$6.75

SPECIALTY SALADS

Your choice of five salads served with
Tomato Slices, Lettuce, Assorted Rolls and Breads.
Includes Cookies or Iced Brownies.

Chunky Chicken Salad
Polynesian Chicken Salad
Tuna Salad with Dill
Marinated Vegetable Salad
Black-eyed Pea and Corn Salad
Fresh Fruit Salad
Potato Salad
Broccoli and Raisin Salad
Pasta Salad
Cole Slaw
Tabbouleh Salad

\$7.75

Buffet Standards

The menus below are presented buffet-style and include your choice of a Tossed Garden or Caesar Salad, three Side Selections and Dessert.

Served with Iced Tea, Decaffeinated Coffee, Water and Dinner Rolls.

Selections are available for lunch or dinner.

Please inquire about additional entrées and side selections.

Entrée Selections

LASAGNA

BEEF, CHEESE, VEGETABLE OR SPINACH

The traditional Italian favorite with layers of Cheeses, rich Tomato Sauce and tender Lasagna Noodles.

EGGPLANT PARMESAN

Lightly breaded fresh Eggplant slices topped with Marinara Sauce and Mozzarella Cheese.

HERB ROASTED CHICKEN

Tender Chicken seasoned with herbs and roasted to a golden brown.

FRIED CHICKEN

Chicken coated with seasoned flour and fried to a crisp golden brown.

ROAST TURKEY AND DRESSING

Tender sliced Turkey Breast and Herb Dressing served with Cranberry Sauce and Gravy.

ROAST EYE OF ROUND

Tender slices of Beef Eye of Round served with au jus.

MARINATED LONDON BROIL

Marinated Flank Steak, thinly sliced and served with a Mushroom Gravy.

GLAZED PORK LOIN

Tender Pork Loin slices basted with a Honey-Citrus Glaze.

SMOKED HAM WITH FRUIT COMPOTE

Smoked Ham served with a warm Fruit Compote.

Side Selections

Mashed Potatoes with Garlic or Caramelized Onions
Wild Rice with dried Cranberries & Almonds
Sweet Potato Soufflé
Green Bean Almondine
Broccoli with Cheese
Green Peas with Onions
Roasted Cherry Tomatoes

Rice Pilaf
Au Gratin Potatoes
Corn Pudding
Vegetable Medley
Buttered Corn
Honey Baby Carrots
Oven Roasted Vegetables

Dessert Selections

Lemon Chess Pie
Chocolate Chess Pie
Chocolate Tollhouse Pie
Red Velvet Cake
Triple Chocolate Cake
Lemon Poppyseed Cake
Chocolate Cake

Apple or Cherry Pie
Lemon Icebox Pie
Pecan Pie
Fruit Cobbler
Angel Food Cake
Brownie Pie
Yellow Cake

Please inquire about Reduced Calorie and Low-Fat Desserts

Buffet Standards Pricing:

One Entrée Selection

\$10.50 per person

Two Entrée Selections

\$12.00 per person

Three Entrée Selections

\$13.00 per person

Dinner Classics

The following menus are served buffet style and include a fresh Green Salad, choice of three Side Selections and Dessert.

Iced Tea, Decaffeinated Coffee, Water and Dinner Rolls are included.

A second entrée may be selected for an additional \$1.50 per guest.

If a served meal is desired, an appropriate menu can be tailored to fit your needs.

Entrée Selections

CHICKEN MARSALA

A boneless Breast of Chicken served in a classic Marsala Wine and Mushroom Sauce.

\$11.50

CHICKEN CORDON BLEU

A boneless Breast stuffed with tender Ham and Swiss Cheese.

\$11.50

CHICKEN PARMESAN

Boneless Breast of Chicken breaded and baked with Marinara Sauce and Mozzarella Cheese. Served with Herb Noodles.

\$11.50

PECAN CHICKEN

A boneless Breast of Chicken coated with crushed Pecans and served with a Dijon Mustard Sauce.

\$12.00

CHICKEN DIVAN

Boneless Breast of Chicken topped with Broccoli and Cheese served on a bed of Rice Pilaf.

\$12.00

FRUIT STUFFED PORK LOIN

Boneless Pork Loin stuffed with Dried Cranberries and Apricots.

\$12.00

PORK TENDERLOIN MEDALLIONS

Sliced Citrus-Soy Tenderloin of Pork served with Roasted Sweet Potato Wedges.

\$12.00

Carved-To-Order-Options

A wonderful way for you and your guests to feel special when our staff is stationed at the buffet, carving and serving exactly what you want!

ROAST TURKEY BREAST

A boneless turkey breast, cooked to perfection and served with Gravy
\$11.00

GLAZED PORK LOIN

Basted with a Honey-Citrus Glaze and served with a warm Fruit Sauce
\$11.00

PEPPER-CRUSTED PRIME RIB

Prime Rib of Beef coated with cracked pepper and garlic served with Au Jus
\$15.50

TENDERLOIN OF BEEF

Lightly seasoned Tenderloin of Beef served with a Port Wine and Cherry Reduction
\$16.00

Side Selections

Spinach Salad with Strawberries, Red Onion, Bleu or Feta Cheese
Greek Salad
Marinated Vegetable Salad

Caesar Salad
Fresh Fruit Salad

Rice Pilaf
Wild Rice
Rice and Gravy
Corn Pudding
Asparagus Spears
Broiled Tomatoes
Vegetable Medley
Fresh Green Beans with Pearl Onions
Honey Baby Carrots
Green Peas with Pearl Onions

Garlic Mashed Potatoes
Sweet Potato Soufflé
Au Gratin Potatoes
Roasted New Potatoes
Green Bean Almondine
Summer Squash Blend
Broccoli with Cheese
Zucchini with Garlic
Roasted Vegetables
Buttered Corn

Dessert Selections

Red Velvet Cake
Lemon Chess Pie
Chocolate Chess Pie
Carrot Cake
Chocolate Tollhouse Pie
Triple Chocolate Cake
Lemon Poppy Seed Cake
Angel Food Cake
Pound Cake

Pecan Pie
Strawberry Shortcake
Apple or Cherry Pie
Classic Cheesecake
Lemon Icebox Pie
Fruit Cobbler
Oreo Cream Pie
Key Lime Pie
German Chocolate Pie

Reception Collections

(for 25 or more)

To assist you in your event planning, we offer the following menu options.
Please inquire about additional selections.

Mediterranean

Lavash Sandwiches, Hummus and Pita wedges, Stuffed Grape Leaves,
warm Spinach Spanikopita triangles and Herb Marinated olives

Asian

Mini Vegetarian Egg Rolls, Sweet & Sour Meatballs, Pork or Vegetable Potstickers,
Spring Rolls and Chicken Satay skewers with a Thai Peanut Dip

Warm & Cozy

Baked Brie en Croute with either Pesto or Chutney baked inside,
Artichoke and / or Crab Dip served with Toast Rounds,
Spinach Dip with Crackers and a Fruit Display with Warm Chocolate
and Caramel Dipping Sauces

Italian

Toasted baguette slices served with the following toppings:
Grilled Vegetable * Sundried Tomato * Olive Tapenade
served with an Antipasti Display and a layered Pesto and Cream Cheese Torte

Desserts Galore!

Gourmet Dessert squares, mini Cupcakes and Cookies
served with a Fruit Display and Dipping Sauce

Bite Size

Assorted Mini Quiche, Finger Sandwiches, Chicken Salad in Pastry Shells,
mini Ham Biscuits and Sausage-Cream Cheese puffs

All-American

Chicken Tenders with Honey Mustard, BBQ Meatballs,
Baked Pimento Cheese and Pigs in a Blanket with a Dipping Sauce

Reception Selections

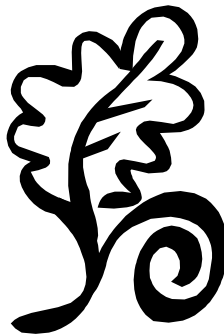
By combining a variety of items, you can create a bountiful hors d'oeuvres buffet.
A limited list is shown . . . the possibilities are endless.
Please inquire about pricing and additional selections.

Hot Hors d'oeuvres

Petite Quiche Assortment
Mini Meatballs – BBQ or Sweet and Sour
Spinach and Cheese Spanikopita
Hot Krab Imperial with Toast Rounds
Chicken Tenders with Honey Mustard
Mini Eggrolls with Dipping Sauce
Quesadillas with Cool Salsa Dip
Onion Tartlettes
Mozzarella Sticks with Marinara Sauce
Baked Brie en Croute
Warm Artichoke Dip with Toast Rounds
Sausage Cream Cheese Puffs
Mini Ham Biscuits
Phyllo-wrapped Asparagus

Cold Hors d'oeuvres

Seasonal Fruit Tray
Cubed Cheese Tray with Crackers
Fresh Vegetable Tray with Ranch Dip
Citrus Marinated Shrimp
Cheese Ball (Bleu or Cheddar) with Crackers
Chicken Salad in Pastry Shells
Petite Sandwich Assortment
Asparagus wrapped with Prosciutto
Mozzarella and Tomato Brushetta
Antipasto Platter
Tomato-Basil Crostini
Dessert Bar Assortment
Petite Fruit Kabobs with Dipping Sauce



Beverages

Pricing is per person and includes buffet table linens,
disposable cups, napkins and ice.

CHILLED JUICES
(Orange, Apple or Cranberry)
ICED TEA WITH LEMON SLICES
FRUIT OR MANGO PUNCH
LEMONADE
Classic or Raspberry
SPICED CIDER
RUSSIAN TEA
ASSORTMENT OF HOT TEAS
COFFEE - REGULAR AND DECAFFEINATED
BOTTLED WATERS AND ASSORTED SODAS

One Selection **\$1.50**
Two Selections **\$2.00**
Three or more **\$2.75**

From the Bakery

HOMEMADE CHEESE STRAWS
\$3.75 per dozen

MINI COUNTRY HAM BISCUITS
\$6.25 per dozen

SAUSAGE BISCUITS
\$6.75 per dozen

ICED CHOCOLATE BROWNIES
\$6.75 per dozen

ASSORTED COOKIES
\$5.00 per dozen

MARSHMALLOW TREATS
\$7.25 per dozen

ICED CUPCAKES
Regular or mini
\$7.25 per dozen

HOMEMADE BREAKFAST BREADS
Banana, Cranberry Nut and Pumpkin
\$7.00 per loaf

POUND CAKE
\$7.00 per loaf

10" DECORATED CAKE
(serves 15-20)
\$15.50

TWO LAYER HALF SHEET CAKE
(serves 25-40)
\$41.00

FULL SHEET CAKE
(serves 50-90)
\$61.00

FRESHLY BAKED PIES
Assorted Varieties
\$11.00 each