



# Indulge

catering and events

Indulge in the food

Indulge in the service

Indulge in the peace of mind

Welcome to **Indulge**. We are pleased to present to you our catering guide. For your convenience, we have put together a selection of frequently requested and popular menu items. Please, realize that these menu items are just a sampling of what we offer. We will be more than happy to custom develop an event menu specifically designed to meet your needs. Whether your plans call for a small reception or a gourmet dinner, our Catering Director and Executive Chef will work with you every step of the way from menu selection to floral arrangements. The following information should help answer most of your questions. However, if you have any additional questions, or desire consultations please do not hesitate to call our Indulge office at 912-344-3296 or e-mail us at [catering@armstrong.edu](mailto:catering@armstrong.edu)

### **Room Reservations**

We work regularly with facilities on campus and in the community. We are equipped to handle events of any size. Indulge is not responsible for room or table set-up. Please verify your table and chair needs with your facility coordinator. This will ensure adequate space for the catering package selected. It is the host\hostess responsibility to have a rain plan for all outdoor events.

### **Menu Planning and Booking**

In order to ensure your event is perfect, please book your event at least (7) working days prior to the day of the event. This allows us to make sure we are able to provide appropriate staffing, order linen and provide the highest quality product. Events scheduled less than 72 hours may be charged a 25% late booking fee. Please let us know your final numbers of guest at least 72 hours prior to the event. You should also notify the event location to ensure proper room arrangement. If the final count is not received, we will consider the number indicated on the original order as the guarantee.

## **Payment**

We must have a signed contract from the department in charge of payment a week before service or 75% deposit due a week before the event. Remaining balance is due on the day of event. Services may be paid with cash, check or credit card (Visa or MasterCard).

## **Late arrivals or Cancellations**

In the event your group will be arriving later than scheduled, please notify the Catering Director as soon as possible. All cancellations of food service should be made no less than 72 hours prior to your event. Cancellations made less than 72 hours prior to the event will be charged for any incurred cost. Cancellations made within twenty four hours will be charged in full.

## **Delivery**

Minimum of \$50 dollars for any delivered service. A \$10.00 fee will be assessed to any delivered order. Orders outside our delivery area may be subject to an additional charge

## **Service**

Indulge will set up your event and pick up your event in a timely manner. If service staff is required for your event you will be charged \$25.00 an hour with a four hour minimum. All events with china require service staff. Your Catering Director will work with you on recommending how many service staff your event would require. As a standard, we provide tablecloths for food and beverage tables only. Linen for sitting, registration or any additional tables are an additional cost.

## **Liability**

Please note, due to Georgia health code regulations concerning proper storage temperatures of food. Food and beverages may not be removed from the premises following a catering event.

**Breakfast**  
**Minimum of 15 guests**

**Small Bite**

6.49

Regular and Decaffeinated Coffee

Your choice of two from the following:

Muffins

Danish

Banana Bread

Assorted Scones

Bagels with jam, butter, and cream cheese

**Savannah Sunrise**

7.99

Fresh Fruit Tray

Assorted Juices

Regular and Decaffeinated Coffee

Your choice of two from the following:

Muffins

Danish

Assorted Scones

Banana Bread

Bagels with jam, butter, and cream cheese

**Orleans**

10.99

Scrambled Eggs

Your choice of meat: bacon, sausage, or ham

Breakfast Potatoes or Grits

Fruit Tray

Assorted Danishes

Assorted Juices

Regular and Decaffeinated Coffee

**Oglethorpe**

12.49

Egg Strata, Vegetable Quiche, or Scrambled Eggs

Breakfast Potatoes or Grits

Waffles or French Toast

Bacon and Sausage

Fruit Salad

Assorted Juices

Regular and Decaffeinated Coffee

**Breakfast Sandwich Break**

7.99

Bacon and Cheese, Sausage and cheese, Egg and Cheese, Ham and cheese

On a biscuit, croissant, or mini bagel.

Cheese Grit Casserole

Fresh Fruit Salad

Regular and Decaffeinated Coffee

## **Breakfast A la Carte**

### **Items are sold by the dozen**

Assorted Breakfast Bread \$18.00

Muffins \$15.95

Danish \$16.95

Bagels with assorted jams, whipped butter and cream cheese \$19.95

Fresh Donuts \$14.50

Assorted Gourmet Donuts \$20.00

Scones \$20.99

Croissants with whipped butter and assorted jams \$24.00

Coffee cake \$19.99

Biscuits with whipped butter and assorted jams \$12.00

Biscuit Sandwiches \$22.00

Served with cheese and your choice of bacon, ham, and sausage

Croissant Sandwiches \$24.00

Served with cheese and your choice of bacon, ham, and sausage

Bagel Sandwiches \$24.00

Served with cheese and your choice of bacon, ham, and sausage

Chicken Biscuits \$27.00

### **Sold Individually**

Yogurt \$1.29

Cereal and milk \$2.29

Whole fresh fruit \$.99

Granola or Cereal bars 1.39

Assorted Bottled Juices \$1.49

## **Sandwiches**

**These selections can be served as a buffet, plated, or packaged individually. There is a minimum of five per selections. These selections include choice of one side, chip, cookies or a brownie, and bottled water. Please choose from the following sides: fruit cup, pasta salad, coleslaw, potato salad, Waldorf salad, and macaroni salad.**

### **Turkey Club \$10.29**

Smoked turkey, crisp bacon, Provolone Cheese, Lettuce, & Tomatoes on multigrain bread

### **Tuna Salad \$10.19**

Fresh Tuna Salad with lettuce, tomatoes, and Wasabi Mayonnaise on Ciabatta

### **Tuscan Chicken \$10.99**

Grilled Chicken Breast topped with melted Provolone Cheese, Roasted Red Peppers, & Pesto mayonnaise on Focaccia

### **Roast Beef \$10.99**

Beef sliced thin with lettuce, tomatoes, Cheddar Cheese, Horseradish Mayonnaise piled high on a Hoagie Roll

### **Grilled Vegetable \$10.29**

Thinly sliced marinated vegetables grilled to perfection served with Herb Cheese Spread on Ciabatta Bread

### **Portobello and Spinach \$10.29**

Grilled Portobello mushroom layered with wilted spinach and roasted red peppers on Focaccia

### **Ham and Cheese on Croissant \$10.29**

Flaky Croissant stuffed with Shaved Honey Ham, Swiss cheese, Lettuce, Tomatoes, & Dijon Mustard

### **Chunky Chicken Salad \$10.99**

Tender Chicken tossed with dill, candied almonds, and grapes. Served on a croissant with leaf Lettuce

### **Turkey and Apple \$10.99**

Thinly sliced turkey, sliced apples, brie, and arugula, on Rye bread. The sandwich is grilled and is served with apple butter spread.

## **Wraps**

**These selections can be served as a buffet, plated, or packaged individually. There is a minimum of five per selections. These selections include choice of one side, chip, cookies or a brownie, and bottled water. Please choose from the following sides: fruit cup, pasta salad, coleslaw, potato salad, and macaroni salad.**

### **Chicken Caesar Wrap \$9.29**

A flour tortilla stuffed with Grilled Chicken, Romaine Lettuce, Parmesan Cheese, and a side of Caesar dressing

### **Turkey, Bacon, Cheddar, and Ranch \$9.49**

All wrapped in a flour tortilla with a side of Ranch dressing

### **Portobello Red Pepper \$9.49**

Grilled Portobello mushroom, julienne red pepper, lettuce, and a side of balsamic dressing

### **Tuna Wrap \$9.29**

With lettuce and tomatoes in a flour tortilla

### **Blackened Shrimp \$9.99**

Lettuce, Diced Tomato, Shredded Cheddar Cheese, Blackened Shrimp, and Cajun Mayonnaise

### **Cobb Wrap \$9.29**

Diced Chicken, Bacon Crumbles, Tomatoes, Blue Cheese, Cheddar Cheese, And a Guacamole spread

### **Hummus \$9.29**

A flour tortilla stuffed with red pepper hummus, shredded carrots, black olives, Diced Tomatoes, and lettuce

### **South Georgia "Caviar" \$9.29**

A spinach tortilla stuffed with South Georgia "Caviar" (black-eyed peas, corn, diced tomatoes, green chilies, red peppers, and onions), fresh spinach, and Swiss cheese.

## **Salads**

**These selections can be set up as a buffet, plated, or individually boxed. Salads include rolls & butter, cookies or a brownie, and bottled water.**

### **Caesar Salad**

Crisp Romaine Lettuce tossed with parmesan cheese and homemade croutons. Served with Caesar dressing on the side. Your Choice of Grilled Chicken \$11.99 or Blackened Salmon \$13.29

### **Strawberry Field Salad**

Grilled Chicken Breast, glazed Pecans, Strawberries, Gorgonzola crumbles arranged on a bed of baby greens served with Raspberry Balsamic Vinaigrette \$12.99

### **Southwestern Salad**

Grilled Chicken, Tortilla Strips, Tomato Wedges, Green Chilies, Cheddar Cheese, Roasted Corn & Black Bean Salsa, Black Olive Slices, and Green Onions served on a bed of greens with a Chipotle Ranch Dressing \$11.99

### **California Salad**

Grilled Chicken, Mango, Fresh Pineapple, Strawberries, & Grapes arranged on a Field Greens \$12.29

### **Southern Fried Chicken Salad**

Fried Chicken, Bacon, Chopped Eggs, Tomatoes, Black eye Pea Salsa served on a bed of mixed greens with Peppercorn Ranch Dressing \$12.29

### **Cobb Salad**

Diced Grilled Chicken, Bacon, Cheddar Cheese, Blue Cheese Crumbles, Olives, Tomatoes, Chopped Eggs, Green Onions, Shredded Carrots, and Avocado served on a bed of greens with a vinaigrette dressing \$11.99

### **Asian Steak Salad**

Marinated Grilled Flank Steak sliced and served cold over a bed of mixed greens. Topped with shredded carrots, snap peas, and crisp noodles served with an Orange Vinaigrette \$12.99

### **Marinated Tofu Salad**

Marinated Grilled Tofu served over a bed of greens with oven roasted vegetables and toasted pita points. Topped with dollop of hummus and Red Pepper Vinaigrette \$10.99

### **Basil Mozzarella Penne Salad**

Penne Pasta, Basil, Spinach, Plum Tomatoes, Fresh Mozzarella, parmesan cheese, and a Pesto Vinaigrette tossed together and served over a bed of field greens \$12.29

### **Crab and Shrimp Salad**

Fresh crab and baby shrimp salad served with bacon and green tomatoes. The salad is served over a bed of mixed baby greens that are tossed in herb vinaigrette. 14.99

### **Black and Blue Salad**

Blackened Steak, Crisp Romaine Lettuce topped with Roma Tomatoes, Crumbled Bleu Cheese, and Red Onions. Served with Herb Vinaigrette 14.99

## **Buffets**

**There is a 20 guest minimum for buffets.**

### **Salad Sampler \$13.29**

A sampling of the following favorites: egg salad, chicken salad, tuna salad, and fruit salad. They are served with a heaping bowl of mixed greens with assorted toppings. Salads are accompanied with assorted dinner rolls, dessert bars, and bottled water.

### **Little Italy \$14.99**

Caesar salad, Meat Lasagna, your choice vegetable lasagna, vegan pasta, or spaghetti and marinara, squash medley, garlic bread, assorted cannoli, and iced tea and water.

### **Down Home Buffet \$13.99**

Tossed salad, Cole slaw, baked beans with your choice of meat:

Beef Brisket, Grilled Chicken Breast, Pulled Chicken or Pulled Pork. Cherry and Apple Pie with Iced Tea or Lemonade

### **Grande Ole \$14.99**

Black bean salad, seasoned ground beef and southwestern chicken, refried beans, Spanish rice, sour cream, shredded cheese, salsa, onions, lettuce, jalapeño, tortilla chips, cinnamon crisps with Iced tea or lemonade.

### **All American Picnics \$11.29**

Hamburgers, hot dogs, buns, baked beans, old fashioned macaroni salad, potato chips, relish tray, assorted cookies and brownies, iced tea or lemonade.

### **Southern Feast \$13.99**

Roasted Corn Salad or tossed salad, fried chicken, mashed potato with gravy, southern style green beans, cornbread muffins, peach cobbler, iced tea or lemonade.

### **Asian Delight \$13.99**

Asian Infused Salad, Sesame Chicken, or Beef and Broccoli. Served with fried rice and a blend of oriental mixed vegetables. Fortune cookies, oranges, iced tea.

### **Low Country Boil \$14.49**

Cole Slaw, Cheddar Biscuits, Shrimp, Smoked Sausage, Ears of Sweet corn, New Potatoes, and Red Rice. Iced Tea and Assorted Dessert Bars

## **Entrees**

Served with your choice of salad (Caesar, Garden, or Tossed Salads), rolls & butter, iced tea, and water. Prices are based on a minimum of 15 guests.

### **Chicken Marsala 12.49**

Oven roasted potatoes and seasonal mixed vegetables

### **Lemon Garlic Chicken 12.99**

Basil risotto and asparagus with oven dried tomatoes

### **Pecan Crusted Chicken Breast 14.99**

With a blackberry sauce and butternut squash and haricot vert

### **Chicken Aristotle 13.49**

Wild rice with cranberries and vegetable medley

### **Herb Roasted Turkey 13.99**

Red bliss mashed potatoes and rustic vegetables

### **Pork Loin 13.49**

Topped with Grilled Peaches

scalloped potatoes and sautéed green beans

### **Pan Seared Center Cut Pork Chops 15.49**

Praline smashed sweet

potatoes and fresh vegetable medley

### **Bourbon and Brown Sugar Marinated Flank Steak 13.29**

Oven roasted potatoes with grilled mixed vegetables

### **Sliced Roast Beef 12.99**

Smashed potatoes and oven roasted vegetables

### **Sirloin Steak 21.99**

With a burgundy sauce, Delmonico Potato, tender baby carrots and broccoli crowns

**Oven Roasted Filet 29.99**

With a Madeira cream sauce, Asiago stuffed potatoes and grilled asparagus

**Slow Roast Prime Rib 25.99**

Twice baked potatoes and baby vegetables

**Salmon filet 15.99**

With dill tomato relish  
lightly sautéed spinach and aromatic rice

**Steamed Grouper 16.99**

With a sweet Wheat grass sauce paired with herbed couscous and sautéed mixed vegetables

**Tilapia 14.49**

With a Balsamic cream sauce with Goat cheese mashed potatoes and sugar snap peas

**Georgia Rainbow Trout 15.99**

Butter bean succotash and rapini & Vidalia onion

**Palermo Shrimp 17.89**

Sicilian style shrimp with parmesan orzo and sautéed broccoli

**Roasted Tomato Tart 13.99**

Oven roasted potatoes & grilled asparagus

**5 Spice Tofu Stir-Fry 15.49**

Over sticky rice

**Mozzarella Stuffed Grilled Portobello Mushroom 16.99**

Haricot Verts and caramelized onions

**Fallen Grit Soufflés 15.49**

Tomatoes and goat cheese and vegetarian  
Southern style green beans

## **Beverages**

### **Regular Coffee**

Gallon \$17.50

Carafe \$9.00

### **Decaffeinated Coffee**

Gallon \$17.50

Carafe \$9.00

### **Hot Tea**

Gallon \$16.00

Carafe \$8.00

### **Hot Chocolate Package**

\$.99

### **Bottled water**

\$1.25

### **Canned sodas**

\$1.25

### **Bottled juice**

\$1.50

### **Iced tea**

\$15.00 Gallon

### **Lemonade**

\$15.00 Gallon

### **Fruit Punch**

\$15.00 Gallon

### **Cranberry Punch**

\$17.50 Gallon

### **Orange Blossom Punch**

\$17.50 Gallon

### **Hot Apple Cider**

\$17.50 Gallon

## **Desserts**

Savannah Chocolate Cream Layer Cake \$2.99

Chatham Lemon Layer Cake \$2.99

Carrot Cake with Cream Cheese Icing \$3.29

Strawberry Layer Shortcake \$3.29

Cheesecake with Fruit Topping or Chocolate Sauce \$3.99

Pecan Pie \$2.49

Apple Pie \$2.49

Cherry Pie \$2.49

Key Lime Pie \$3.99

## **By the dozen**

Cookies 12.00

Brownies 13.50

Lemon Bars 14.50

Petite Fours 14.50

Dessert Bars 14.50

Rice Crispy Bars 15.00

7 Layer Bar 15.00

Pecan Diamond 15.00

**We pride ourselves in making your event one of a kind.  
We can make a dessert to reflect any theme. Please  
contact our sales office for information.**

## **Hors D'oeuvres**

**Items are sold by the dozen. (Three dozen minimum)**

Smoked Chicken Cheddar Quesadilla 18.99

Chicken Wellington 18.99

Chicken Wings 10.99

Honey Drizzled Chicken Drumettes 12.99

Thai Chicken Sate 19.99

Sesame Chicken Tenders 17.99

Pot stickers 12.99

Mini Beef Wellington 19.99

Beef Hibachi Skewers 21.99

Bourbon Meatballs 7.99

Crab Cakes 21.99

Mushrooms stuffed with crabmeat 18.99

Pesto Shrimp on spinach and cheese toast 22.99

Shrimp Cocktail market price

Vegetarian Spring Rolls 16.99

Spanikopita 17.99

Vegetables in Phyllo \$16.99

Assorted Mini Quiche 16.99

Crisp Potato with Goat cheese 14.99

Corn Cup filled with Guacamole 12.99

Fruit Skewers with Yogurt Dip 14.99

Finger Sandwiches 16.99

Dollar Bun Sandwiches 15.99

**Dips**  
**20 Guest Minimum**

Spinach and Artichoke Dip with Tortilla Chips \$1.49 per person  
Creamy Crab and Cheese Dip with Toasted French Bread 1.99 per person

7 Layer Dip with Tortilla Chips \$1.49 per person  
Red Pepper Hummus with Toasted Pita Points \$1.29 per person  
Tomato and Basil Bruschetta \$1.29 per person

**Trays**

**Fruit Platter**

Small 75 Large 125

**Domestic Cheese Platter**

Small 65 Large 130

**Imported Cheese Platter**

Small 90 Large 180

**Fresh Vegetable Crudités**

Small 50 Large 95

**Grilled Vegetable Platter**

Small 75 Large 125

**Antipasto Platter**

Small 80 Large 145

**Pinwheel Platter**

Small 70 Large 140

## **Breaks**

**Pricing is per person, based on a minimum of 15 guests**

### **Charlie and the Chocolate Break**

Chocolate covered pretzels

Chocolate covered nuts

Mini Candy Bars

Chocolate covered Oreos

Chocolate and Whole Milk

6.49

### **Un Poquito Ole**

Queso dip with flour tortilla

7 layer dip

Cinnamon crisp

Limeade

5.99

### **Bakers Dozen**

Assorted cookies

Brownies

Lemon bars

Assorted sodas and bottled water

3.69

### **Energy Infused Break**

Grapes & Strawberries

Granola bars

Assorted Yogurts

Water and bottled juices

4.89

## **I Scream You Scream for Ice Cream**

Your choice of vanilla or chocolate ice cream

Whipped cream

Chocolate syrup

Strawberry topping

Chopped nuts

Sprinkles

Cherries

Bottled water

5.49

## **Movie Break**

Buttered Popcorn

Mini Candy Bars

Red Licorice

Soft Pretzels

Assorted Sodas

6.29

## **Snack Mix Break**

Pretzel Snack Mix

Mixed Nuts

Gold Fish

Yogurt Covered Pretzels

Assorted Sodas

4.29

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From your simplest event to the most prestigious, we can handle it all.

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