



C A T E

R I N G



AT LYCOMING  
COLLEGE





# Our Menu



WELCOME LETTER

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This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



# Welcome

From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff and a wide range of resources available from our international network.



This brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide your guests with an unforgettable experience. Always discuss any dietary needs and/or concerns with your catering manager when planning your event. Catering Services reserves the right to substitute items in the event of product unavailability. We will make every attempt to inform you of this change as far in advance as possible.



We look forward to the opportunity to work with you!





# A GREAT START

## BREAKFAST BUFFETS

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs.

### SIMPLE START CONTINENTAL

Freshly Brewed Coffee, Brewed Decaf and Assorted Teas, Served with Assorted Breakfast Pastries and Bottled Juices \$3.15pp

### SIMPLE START PLUS

Freshly Brewed Coffee, Brewed Decaf and Assorted Teas, Served with Assorted Breakfast Pastries, Sliced Seasonal Fruit and Bottled Juices \$3.85pp

### HEALTHY START

Freshly Brewed Coffee, Brewed Decaf and Assorted Teas, Served with Sliced Seasonal Fruit, Yogurt Parfait, Scones, Bagels and Bottled Juices, Cream Cheese, Butter and Jellies \$5.85pp

### THE GRAND BREAKFAST BUFFET

Freshly Brewed Coffee, Brewed Decaf and Assorted Teas  
Assorted Bottled Juices  
Medley of Seasonal Fruit

- Choice of Scrambled Eggs, Spinach & Mushroom Quiche or Double Cheese Strata
- Choice of Bacon, Link Sausage or Buffet Ham
- Choice of Lyonnaise Potatoes, Home Fries or Hash Brown Patties
- Choice of Muffins, Bagels or Bunker Hill Biscuits

\$7.05pp

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

# B R E A K F A S T





## LUNCH TIME

### SANDWICH BUFFETS

\*\*\* Also, available: a low fat brownie dessert option for an additional \$.50 per person

#### HOAGIE BUFFET

The hoagie buffet includes your choice of our deli fresh hoagies, cut and presented on platters with onions, sweet and hot peppers, mustard, mayonnaise and Italian dressing on the side. Individual bags of chips, cookie and brownie platter, assorted canned soda and bottled water are also included. Also includes choice of two salads (see salad selections to the right)

- Hoagie Selections  
(Choice of three with hoagie buffet)  
Turkey with American Cheese  
Roast Beef with Provolone Cheese  
Ham and Swiss Cheese  
Italian and Provolone Cheese  
Tuna Salad  
Chicken Salad  
Roasted Vegetable
- \$7.65pp

#### DELI BOARD

The Deli Board includes platters of Sliced Roast Beef, Ham, Turkey, American Cheese, Swiss Cheese and Provolone Cheese. Accompanied by Breads and Rolls, Your Choice of Side Salad, Tray of Lettuce, Tomato, Onions and Pickles, Condiments, Potato Chips, Cookies, Gourmet Bar and Assorted Canned Soda or Bottled Water.

\$6.25pp

#### DELI BOARD PLUS

The Deli Board includes platters of Sliced Roast Beef, Ham, Turkey, American Cheese, Swiss Cheese and Provolone Cheese. Accompanied by Breads and Rolls, Your Choice of Side Salad, Tray of Lettuce, Tomato, Onions and Pickles, Condiments, Potato Chips, Cookies, Gourmet Bar and Assorted Canned Soda or Bottled Water. Plus A Choice of Sandwich Salad: Tuna, Chicken or Egg

\$6.85pp

- Salad Selections  
(Choice of two with Hoagie Buffet -  
Choice of one with Deli Boards)  
Mixed Green Garden Salad  
Greek Salad  
Traditional Potato Salad  
Fresh Vegetable Pasta Salad  
Calico Coleslaw  
Caesar with Garlic Croutons  
Fresh Fruit Salad  
Marinated Vegetable Salad
  - Add Soup de Jour
- \$.55pp

## BUFFETS



## LUNCH TIME

### SERVED SANDWICHES

\*\*\*All sandwiches Served with Soup de Jour or Salad, Your Choice of: our Homemade Potato Chips, Coleslaw, or a Fruit Cup Dessert Choice from the Menu Accompaniments Ice Water, Iced Tea and Coffee and Tea Service

#### CHICKEN BRUSCHETTA SANDWICH

A Grilled Chicken Sandwich topped with traditional Bruschetta on an Artisan Roll

\$8.95pp

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#### LOUISIANA CLUB SANDWICH

A Grilled Chicken Sandwich with Tasso Ham, Pepperjack Cheese and Cajun Mayonnaise

\$9.95pp

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#### TURKEY SUPREME SANDWICH

Thinly sliced Turkey Sandwich with Swiss Cheese, Coleslaw and Thousand Island Dressing on Marbled Rye Bread

\$9.25pp

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#### HAM & BRIE SANDWICH

Grilled Ham Sandwich with Brie, Asparagus and Orange Mayonnaise on a Baguette

\$10.95pp

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#### ROAST BEEF & SWISS SANDWICH

Roast Beef with Caramelized Onions, Swiss Cheese and Horseradish Mayonnaise on a Kaiser Roll

\$9.95pp

#### GRILLED PORTABELLA MUSHROOM SANDWICH

Grilled Portabella Mushrooms and Roasted Red Peppers Topped with Pesto Mayo on a Focaccia Roll – V

\$8.95pp

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#### APPLE WALNUT SANDWICH

Apples and Walnut Sandwich with Cream Cheese on Whole Wheat Bread – V

\$7.95pp

## BUFFETS



# LUNCH TIME

## SERVED SALADS

\*\*\*All Salads are entrée size and come with Your Choice of : Soup de Jour or Fruit Cup Rolls & Butter Dessert Choice from the Menu Accompaniments Ice Water, Iced Tea and Coffee and Tea Service

### TURKEY BACON RANCH SALAD

Smoked Turkey, Bacon and Cherry Tomatoes Tossed in Peppercorn Ranch and Topped with Cheddar Cheese \$9.25pp

### SOUTHWESTERN CAESAR SALAD

Traditional Caesar Salad topped with your choice of Blackened Salmon, Chicken, or Steak and Fried Tortillas \$10.95pp

### FILLED TOMATO SALAD

A Tomato Stuffed with Your Choice of Tuna Salad or Chicken Salad with Melted Swiss Cheese Over A Bed of Greens, Black Olives, Bermuda Onions and a Balsamic Drizzle \$8.95pp

### CRAB STUFFED MUSHROOM SALAD

Crab Stuffed Mushrooms over Spinach and Roasted Red Peppers Finished with a Lemon Basil Vinaigrette and Parmesan Crostinis \$9.95pp

### VEGETARIAN DELIGHT

Seasonal Roasted Vegetable Medley with a Balsamic Reduction – V \$7.95pp

### THAI CHICKEN SALAD

Grilled Chicken over Greens with Bell Pepper, Celery, Carrot and Snow Peas Tossed in a Spicy Peanut Dressing and Topped with Chow Mein Noodles \$8.95pp

### GREEK SALAD

Mixed Greens Tossed with Feta Cheese, Tomatoes and Black Olives Drizzled with a Lemon Oregano Vinaigrette – V \$8.45pp

### LUNCH “TO GO”

\*\*\* Also, available: a low fat brownie dessert option for an additional \$.50 per person

### CLASSIC SANDWICH BOXED LUNCH

This includes freshly prepared deli sandwich, or wrap, with choice of turkey, ham, roast beef, tuna or veggie, bag of chips, fresh seasonal fruit, 2 cookies and canned soda or bottled water. Packed and ready to travel with napkin, straw and condiments. \$4.00pp

### EXECUTIVE SANDWICH OR SALAD BOXED LUNCH

This includes your choice of sandwich: Chicken Artichoke on Focaccia, Roast Beef & Cheddar with a Scallion Cream Cheese Spread, or Grilled Portobello Mushroom; or Entrée Salad: Orange Balsamic Chicken, Greek Salad, or Chicken Caesar Salad. To be accompanied by Pasta, Fruit or Potato Salad, Bar Cookie and Canned Soda, Bottled Juice or Bottled Water. \$7.50pp

# LUNCH



## SPECIALTY BREAKS

### CHOCOLATE LOVERS' BREAK

Chocolate Dipped Pretzel Rods, Turtle Brownies,  
Assorted Chocolate Covered Nuts & Raisins.  
Served with Assorted Canned Sodas and Bottled  
Water. \$3.95pp

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### HALL OF FAME BREAK

Soft Pretzels with Dijon Mustard, Crackerjacks,  
Peanuts and Miniature Candy Bars, Served with  
Assorted Sodas and Bottled Water \$3.95pp

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### WINTER WARMER BREAK

Hot Chocolate with Whipped Cream, Warm  
Apple Cider with Cinnamon Sticks, Assorted  
Cookies and Snickerdoodles. \$2.25pp

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### AFTERNOON TEA

Mini Scones, Sugar Cookies, Petite Fours and  
Dessert Bars, Served with a Selection of Regular,  
Decaf and Herbal Teas, Fresh Brewed Ice Tea and  
Lemonade. \$3.45pp

# BREAKS



# BAKED GOODS & SNACKS

## BAKED GOODS

### Fresh Baked Cookies

- Oatmeal Raisin
- Peanut Butter
- Chocolate Chip
- Sugar
- Chocolate Macadamia Nut
- Cowboy
- Turtle

Fudge Brownies \$4.60doz.

### Gourmet Brownies

- Blonde
  - Walnuts
  - Chocolate Chips
  - M & M s
- \$5.30doz.

Low-Fat Chocolate Chip Brownies \$10.95doz.

Rice Krispy Treats  
Original or Chocolate \$5.30doz.

## DESSERT BARS

- Lemon
  - Raspberry
  - Peanut Butter Swirl
  - 7 Layer
- \$4.60doz.

## DELUXE BARS

- Marble Cheese
  - Chocolate Pecan
  - S'mores
- \$8.95doz.

## SNACKS

- Potato Chips with Dip \$\$.55pp
- Pretzels \$.55pp
- Chex Mix \$.65pp

## SPECIALTY MINIATURE DESSERTS

- Cream Puffs
- Eclairs
- Petite Fours
- Mini Cheesecakes
- Chocolate Belgium Cups  
with Flavored Mousse \$10.95doz.

## CLASSIC LAYER CAKES

- Cake Cake Cake
- Flavors Fillings Icing
- Vanilla Custard Vanilla Buttercream
- Chocolate Chocolate Chocolate Buttercream
- Marble Cherry Whipped Cream
- Lemon Banana Custard
- Strawberry Preserves
- Raspberry Preserves

## SERVINGS

- 10" Round (filled) serves 14 \$15.70
- 1/2 Sheet (filled) serves 25 \$21.90
- Full Sheet (filled) serves 50 \$43.00

## SPECIALTY CAKES

- Hazelnut Cappuccino Torte
- Banana Chocolate Chip Cake
- Strawberry Amaretto Torte
- Kentucky Pie
- Snickers Chocolate Caramel Pie
- Reese's Chocolate Peanut Butter Pie \$31.00ea.

S N A C K S



# B O U N T I F U L B U F F E T S

## SPECIALTY BUFFETS: (15 GUEST MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

### CLASSIC HOT BUFFET

Our Home-style Buffet of Slow Roasted Chicken Quarters, Shaved Hot Roast Beef Au Jus with Horseradish and Bakery Fresh Rolls for Sandwiches, Fluffy Mashed Potatoes and Buttered Baby Carrots, Garden Salad with Assorted Dressings, Dinner Rolls and Butter, Unsweetened Ice Tea, Coffee, Decaf and Hot Tea, Deep Dish Apple Pie \$13.85pp

### PASTA BUFFET

Tossed Garden Salad with Italian Dressing, Ziti and Broccoli with Chicken in Creamy Garlic and Butter Sauce, Cavatelli Marinara with Fresh Basil, Meatballs Marinara, Assorted Rolls and Butter Fresh Fruit Salad, Assorted Cookies and Brownies Assorted Canned Sodas and Bottled Water \$9.95pp

### TASTE OF THE ORIENT BUFFET

Vegetable Stir Fry with Shrimp Fried Rice, Vegetable Spring Rolls. Cold Sesame Noodles with Vegetables and Peanut Dressing Salad of Mixed Baby Greens and Spinach, with Mandarin Oranges, Almonds and Soy Vinaigrette, Crispy Noodles, Fresh Fruit Salad, Pound Cake, Chocolate Sauce and Fortune Cookies Peach Iced Tea, Coffee, Decaf and Hot Tea \$10.95pp

- Add Chicken, Beef or Shrimp to the Stir Fry \$12.50pp

### CAESAR SALAD BUFFET

Romaine Lettuce, Fresh Parmesan Cheese, Seasoned Croutons, Cherry Tomatoes, Shredded Carrots and Caesar Dressing served with your choice of meat listed below, Fresh Baked Breadsticks, Angel Food Cake with Seasonal Berries, Assorted Canned Sodas and Bottled Water

- For Grilled Chicken \$8.85pp
- For Grilled Chicken and Blackened Steak \$9.95pp

### BAKED POTATO & SALAD BUFFET

Steaming Baked Potatoes with Cheddar Cheese, Bacon, Sour Cream, Chives, Salsa and Butter, Mixed Greens with Cherry Tomatoes, Carrots, Cucumbers, Croutons and Choice of Dressing, Cookies and Brownies, Assorted Canned Sodas and Bottled Water \$7.55pp

# B U F F E T



# CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, chef's choice of vegetable and starch, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert.

## BEEF

**MARINATED LONDON BROIL**  
Marinated London Broil Carved and Served with Au Jus \$12.50pp

**BEEF TIPS IN A MUSHROOM SAUCE**  
\$10.70pp

**FILLET MIGNON WITH MUSHROOMS & RED WINE SAUCE**  
Fillet Mignon wrapped in bacon, roasted with mushrooms and served with a red wine sauce  
MARKET PRICE

## PORK

**MEDALLIONS OF PORK**  
Sautéed Pork with Shallots and Dijon Cream Sauce \$11.25pp

## POULTRY

**CHICKEN FRANCAISE**  
Sautéed Breast of Chicken Finished with a Lemon Butter Sauce \$9.90pp

**CHICKEN NAPOLEON**  
Grilled Chicken Breast with Fresh Spinach, Tomato, Cheese and a Supreme Sauce \$9.70pp

**PECAN CRUSTED CHICKEN BREAST**  
Boneless Breast of Chicken Dusted with Pecan Breading and Finished with a Pecan Honey Butter \$10.45pp

**CHICKEN A LA LYCOMING**  
Grilled Boneless Breast of Chicken Napped in a Madeira Wine Sauce with Portabello Mushrooms \$11.25pp

**SEAFOOD ORIENTAL GRILLED SALMON FILLETS**  
Grilled Fillet of Salmon Marinated in Teriyaki Soy Sauce with Ginger and Green Onion \$11.35pp

**POACHED SEA BASS WITH JULIENNE VEGETABLES**  
Sea Bass poached in a Court Bouillon with Sautéed Julienne Carrots and Zucchini \$16.95pp

**SHRIMP AND PENNE PROVENCAL**  
Sautéed Shrimp, Spinach, Mushrooms, Black Olives and Diced Tomatoes with Garlic and Herbs, Tossed in a White Wine Sauce \$14.95pp

**CRAB CAKES**  
Crab Cakes served two to an order with a classic white wine and butter sauce \$14.35pp

**VEGGIE EGGPLANT PARMESAN**  
Golden Brown Batter Dipped Eggplant Layered with Spicy Tomato Sauce and Italian Cheeses \$9.20pp

**BROCCOLI SCAMPI**  
Fresh Broccoli Sautéed with Fresh Roasted Garlic Served Over a Bed of Angel Hair Pasta \$8.30pp

**ASPARAGUS & MUSHROOM STRUDEL**  
Mushrooms, Asparagus, Tomatoes and Mozzarella rolled in a Puff Pastry \$10.90pp

C L A S S I C S



## MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

### SALADS

#### TOSSed GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

#### CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

#### BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

#### MIXED FIELD GREENS

Orange sections, bleu cheese and vinaigrette

#### GREEK SALAD

Romaine, tomatoes, red onions, feta cheese, capers and olives

### GOURMET ENTRÉE DESSERTS

(May be Substituted as Entrée Dessert for an additional \$1.55 pp)

- Angel Food Cake with Seasonal Berries
- Tiramisu
- Deep Fried Cheesecake
- Deep Dish Caramel Apple Pie
- Chocolate Decadence Cake with Caramel Sauce
- Bourbon Street Pecan Pie
- White Chocolate Mousse in a Chocolate Cup

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### DESSERTS

#### PIES, CAKES, COBBLERS, ETC.

- Triple Layer Chocolate Cake
- Vanilla Buttercream Cake
- Carrot Cake
- Old Fashioned Apple Pie
- Chocolate Cream Pie
- Black Forrest Cake
- Cheesecake with Topping
- Lemon Meringue Pie
- Fresh Fruit with Crème
- Chocolate Mousse
- Peach Pie
- Fruits of the Forest Pie

# MENU ACCOMPANIMENTS



## TRAYS & DISPLAYS

SMALL (APPROX. 25 PEOPLE)/LARGE (APPROX. 50 PEOPLE)

### CRUDITES

Assorted Seasonal Vegetables and Flatbread Crackers. Served with choice of Confetti Ranch or Spinach Dip \$22.65/\$45.30

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### SEASONAL FRUIT WITH DIP

Seasonal Sliced Fresh Fruit Served with a Cinnamon Yogurt Dip \$31.90/\$63.80

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### DOMESTIC CHEESE & CRACKERS

A Selection of Cheddar, Swiss, Jalapeno Jack and Provolone Cheeses. Served with Mustard, Assorted Crackers and Fresh Fruit Garnish \$26.90/\$53.80

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### DOMESTIC & IMPORTED CHEESE

Wisconsin Cheddar, Baby Swiss, Brie and Stilton Served with Sliced Baguettes, Flatbreads, Crackers and Fresh Fruit Garnish \$55.35/\$110.70

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### FIESTA PLATTER

Salsa, Guacamole and Cilantro Dips with Tortilla Chips for Dipping \$24.20/\$48.40

### PARMESAN ARTICHOKE DIP

Served Warm with Pita Wedges and Sliced French Bread \$47.65/\$95.30

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### ANTIPASTO PLATTER

A Selection of Cubed Meats and Cheeses, Peppers and Olives . Served with Assorted Crackers \$32.00/\$64.00

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### MINI PINWHEELS

A Tray of Assorted Mini Pinwheel Sandwiches Prepared on a Variety of Breads \$29.60/\$59.20

# TRAYS AND DISPLAYS



# HORS D'OEUVRES

## PRICED BY 25 PIECES

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

### HOT

- Chicken Brochette  
with Peanut Sauce \$13.30
- Sweet & Sour Meatballs \$9.25
- Scallops Wrapped in Bacon \$23.95
- Crab Meat Stuffed Mushrooms \$13.25
- Mini Quiche - Assorted \$11.95
- Duck Tenderloins  
with Raspberry Sauce \$16.55
- Mini Beef Wellington \$38.10
- Vegetable Spring Rolls  
with Sweet & Sour Sauce \$29.00
- Brie in Phyllo Cups \$33.50
- Spanikopita \$33.50

### COLD

- Bruschetta \$11.95
- Smoked Salmon  
with Herbed Mayonnaise  
on Crostinis \$21.75
- Mini Cream Puff Shells Stuffed  
with Tarragon Chicken \$14.15
- Fruit Kabobs \$11.75
- Rare Roast Beef Canapes \$16.65
- Crostini with Goat Cheese  
& Mango Chutney \$12.90
- Salami Cornucopias  
with Cream Cheese \$12.85

H O R S D ' O E U V R E S



# B E V E R A G E S

## PUNCH AND OTHER BEVERAGES

(SERVES APPROXIMATELY 15 GUESTS PER GALLON)

- Mixed Fruit Punch \$4.80per gal.
- Citrus Punch \$4.80per gal.
- Lemonade \$4.80per gal.
- Fresh Brewed Unsweetened Ice Tea \$3.25per gal.
- Apple Cider (seasonal) (Served Hot or Cold) \$5.75per gal.
- Hot Chocolate \$6.30per gal.

## INDIVIDUAL SERVINGS

(PRICED PER PIECE)

- Sodas (12oz. can) \$1.00per can.
- Fruit Flavored Seltzers \$1.00per bottle
- Lycoming Bottled Water \$1.00per bottle
- Sparkling Bottled Water \$1.25per bottle
- Water Service\* \$.15per person

\*WHEN ADDED TO AN EXISTING EVENT IN ANY LOCATION OUTSIDE OF WERTZ STUDENT CENTER

# B E V E R A G E S



# Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

## **Reservations and Arrangements**

To reserve a room for your event, please contact the appropriate office. Tables, chairs and other equipment must be arranged by you by contacting Buildings and Grounds at 321-4042 before your event. Requests for room set-ups, including food tables, should be made at this time.

Once a scheduled room has been reserved, please contact the catering department at 329-1292 so that we can get your event on our records and begin the planning process. To provide quality service, we require a seven day notice of your event. With this notice, we will be able to place the necessary orders to offer you a wide range of menu options. Also, it will allow us sufficient time to schedule staff in order to provide you with the best service possible and a flawless event.





# Planning Your Special Event

## **Guest Count and Guarantee**

The expected count that you give us should be as accurate as possible. The catering department will plan, purchase and bill for all the guests you indicate will attend. Our guarantee policy works as follows:

Counts of all catered affairs are required 72 hours in advance Tuesday thru Saturday.

All events taking place on a Sunday or Monday must have a guest count confirmed by Noon on Thursday. Once received, the number will be considered a guarantee and not subject to reduction.

Cancellations up to 3 days prior to an event are without charge. After 3 days, but prior to 24 hours the charge will be 1/2 the cost of the event. Cancellations within 24 hours prior to the event will result in a charge for the entire event. In case of inclement weather, please discuss with the catering department a secondary plan to insure the success of your event and avoid any unnecessary cancellation fees.

## **Contact the Catering Office**

Stephanie Leek - Catering Manager

Telephone: 329-1292

Fax: 329-1294

E-mail: [leek@lycoming.edu](mailto:leek@lycoming.edu)





# Planning Your Special Event

## **Payment**

All catered functions must have a secured payment before they occur. Cash, Check and Departmental Accounts are all valid payment methods. Non-University related groups are required to make a deposit of 75% one week prior with the balance due at the conclusion of the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.



## **Meals**


There are various types of services available to you for your special event. You may choose to have a reception, a “plated” or “buffet” style meal or a combination of these options. The Catering Manager can provide you with the assistance in choosing which style best suits your event.



## **Catering Equipment**

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account, at replacement costs.

## **China Service**



China is provided for all catered events in the Wertz Student Center. Our tables for meals are traditionally set with 60” round tables, seating 8 guests each. For all other locations prices include disposable service ware. In these instances, china, linen and all other specialty items may be rented at an additional cost.

## **Floral Charges**

We will be happy to order, receive and handle specific floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.



# Planning Your Special Event

## **Linens and Skirting**

We will provide standard linens for food and beverage tables at no charge. If you would like linen to be placed on guests tables for receptions, breaks, meeting tables and boxed lunches there will be a \$3.50 fee for each tablecloth. Other tables may be skirted and covered at \$3.50 per tablecloth and \$6.00 per skirt. We can also provide napkins to meet your color scheme for \$ .25 each. Specialty linens may be available upon request for an additional charge.



## **Food Removal Policy**

Due to health regulations, it is the policy of Campus Dining services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.





