



introducing

GO! CATERING



General Information

All menu items will be served in aluminum foil pans, trays or individual lunch boxes. Cold beverages will be served in individual bottles, and hot drinks will be served in “Joe box” beverage containers.

All meals will be accompanied by compostable eco-ware utensils for no extra charge, or non-compostable upscale black utensils for an additional fee.

Guaranteed Guest Count and Billing

A final guaranteed guest count is due at least 3 business days prior to the event. The Catering Department will plan and make food purchases accordingly. You will be billed for the guaranteed number, or the actual number of guests, whichever is greater. If a guaranteed number is not provided by the due date, once confirmed your last estimate will be used as your final guest count. Catering will not be responsible for under-producing food if the guest count exceeds the guaranteed amount.

Confirmations

It is the responsibility of the person booking the event to verify that all information on the catering sales order is correct and to contact the Catering Department if any changes are required.

Cancellations

All cancellations must be made 3 business days prior to the event. Events cancelled with less than the required notice will be assessed and billed based on the costs incurred.

Billing

All catered events must be paid for using a college account number. No other forms of payment will be accepted. The prices listed in this guide are for college sponsored events only. All outside organizations are subject to sales tax, service charges, and any additional fees incurred.

Delivery, Set Up, and Clean Up

All prices listed include delivery, set up, and clean up services for your event on campus. Please notify the Catering Department if the location of your event has specific hours of operation that would dictate clean up or set up times. Due to the COVID-19 pandemic, we will be doing pick-up, and drop-off catering only to ensure the safety of event attendees, and our staff. Adding table linens will be discussed on case-by-case basis and will depend on current COVID-19 restrictions.

Container options: Aluminum foil containers, round, rectangular, half pans & full pans, disposable trays. All pastry and dessert items will be individually wrapped.

Utensil options: Compostable eco-ware or upscale black plastic

Beverage options: Water or individual bottled juice and sodas. Hot beverages will be served in Joe boxes and accompanied by portioned sugar and creamers.

Orders may be placed for the following quantities of guests: 6-10 people, 10-15 people, or 20-25 people.

Pick-up Hours

Orders are available for pick-up from 8:00 a.m. to 4:00 p.m. Pick-ups before or after the designated hours will incur additional labor charges. Orders during all college-designated holidays will also be subject to additional charges. If the college closes due to inclement weather, it is the responsibility of the client to notify the catering office of the status of your pick-up and rescheduling information. Drop-offs will be assessed on a case-by-case basis and will be available depending on Catering Department staff availability. We will follow all COVID-19 safety guidelines to ensure the wellbeing of event attendants during the drop-off process. Before your event, please confirm the time and date of your catering order by speaking with a representative of the Catering Department. All drop-off orders will be handled individually, and with care.

All orders must be booked in CaterTrax using the custom order box to create your orders.

We look forward to serving you.

LAFAYETTE
CATERING

LIGHT FARE LUNCHES

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Light Fare Lunches | \$11.95 per guest

All lunch buffets include choice of dessert: house-made cookies, brownies or dessert bars. Drink options include lemonade, iced tea, bottled water and assorted soda. All light fare offerings can be packaged individually, please inform the catering department if this is your preference.

Minimum of 10 guests

The Sandwich Selection

Choice of 3 premade sandwiches accompanied by 2 sides, pickles and potato chips.

Cranberry Turkey Ciabatta turkey, cranberry mayonnaise, leaf lettuce, tomatoes and red onion on ciabatta

Boursin Grilled Chicken with arugula and red onion on baguette

California Turkey Club house-roasted turkey, crisp applewood bacon, lettuce, tomatoes and avocado with chipotle mayonnaise on focaccia

Italian Rustica salami, prosciutto, capicola ham, provolone with roasted red pepper, pepperoncini and herb garlic mayonnaise

Pub Roast Beef roast beef and Swiss on an onion roll with horseradish cream sauce

Apple Walnut Tuna Salad crisp apples, tuna and toasted walnut with lettuce and chive aioli on multigrain roll

Caprese farm fresh tomatoes, buffalo mozzarella, spinach and pesto spread on ciabatta

Roasted Vegetable seasonal roasted vegetables with garlic hummus spread on baguette

Side Salad Selections

Mixed Greens With Herb Vinaigrette

Asian Style Coleslaw

Pasta And Roasted Vegetable Salad

Fresh Fruit Salad

Black Bean And Corn Quinoa

Pesto Tortellini

Mexican Salad

Signature Salad | \$12.95 per guest

Includes choice of 2 entrée salads (see executive salad selections), dinner rolls with butter, fresh fruit salad, and choice of 1 side.

Sides

Roasted Garlic Bread Sticks

House Made Local Potato Chips

Fresh Fruit Salad

Warm Pita Wedges

DESIGN YOUR OWN BUFFET



All buffets include chef's choice of seasonal vegetable, dinner rolls and butter, a choice of lemonade, iced tea, water, and assorted sodas. Prices include table linens, and eco-friendly service ware.

This buffet line will be set up with sneeze guards and must be staff attended. The client will be billed additionally for service staff. Catering will follow social distancing protocol during all buffet service.

All meals on the design your own buffet can be packaged individually. Please inform the catering department if this is your preference.

The availability of Light Fare Lunches is dependent on current COVID-19 restrictions in place on campus.

Minimum of 15 guests.

Classic | \$16.95 per guest • **Premium** | \$18.95 per guest

SALAD | choice of one

House Garden Salad with Herb Vinaigrette

Tossed Caesar Salad with Shaved Parmesan

Spinach Salad with Caramelized Onion, Plum Tomatoes And Citrus Vinaigrette

Chef's Seasonal Creation

CLASSIC ENTREES | choice of two

Pesto Grilled Wild Salmon with olive oil and rosemary

Lemon Grass marinated Flank Steak

Gremolata Grain Mustard Crusted Pork Loin

Lemon Parmesan Chicken with white wine chive sauce

Tuscan Style Chicken topped with sun dried tomatoes, eggplant, squash, zucchini and onions

STARCH | choice of one

Whipped Local Potatoes

Wild Rice Pilaf

Brown Sugar Glazed Lafarm Sweet Potatoes

Herb Roasted Red Potatoes

DESSERT | choice of one

Chocolate Layer Cake with fudge icing

Fruit Tart

Pound-Cake with chocolate drizzle

Seasonal Cheesecake

Assorted Cookies and Bars

Chef's Seasonal Creation

DESIGN YOUR OWN BUFFET CONTINUED



Additional Items

Minimum 10 people, max 25 items. All prices are per person.

Baked Ziti	\$6.75
Baked Lasagna Vegetarian Regular	\$7.35 \$8.35
Macaroni & Cheese	\$2.11
Pasta Salad	\$1.75
Chicken Wings	\$2.65
Chicken Tenders	\$2.85

Variety Quiche – whole (Pies will be cut and individually portioned)

Roasted Vegetable and Cheddar Quiche	\$25.00
Ham Gruyere and Caramelized Onion Quiche	\$25.75
Spinach, Roasted Tomato and Feta Quiche	\$25.00
Sausage, Roasted Red Peppers and Goat Cheese Quiche	\$28.00

DESSERTS



Whole Cakes 10”	\$21.50
Cheesecake 10” carrot, chocolate, vanilla, pound cake, marble cake, or cheesecake	\$26.50
Muffins	\$9.85/dozen
Danish Pastries	\$10.55/dozen
Assorted Pies (seasonally available)	\$14.95 each
Assorted Cookies	\$5.95/dozen
Assorted Gourmet Cookies	\$8.95/dozen
Assorted Cupcakes	\$4.20/dozen
Ice Cream & Fruit Bars	\$3.25 each

All items are subject to availability at the time of ordering.

Cookies will be individually packaged (two per packet).

Whole cakes will be sliced and placed in individual containers.

Seasonal items will be available and will be introduced during the discussion of your event.