



FOOD SERVICE CONSULTANTS, INC.  
*Serving You With Pride*

# **Food Service Consultants at Jefferson College**

## **Catering Guide 2011-2012**

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## Introducing Food Service Consultants Catering

FSC Catering would like to thank you for choosing us to be your caterer. We are located in the Student Center Building on the beautiful Jefferson College Campus. It is an ideal place for your breakfast, luncheon, dinner banquet or any other special occasion. We have seating available for up to 600 guests and meeting rooms that will accommodate 20 to 200. We are also available to serve you at any other location on the college campus.

FSC Catering has prepared this special event catering menu guide in order to present some examples of the unlimited variety of food items we have to offer. We are happy to help you plan your special event in order to meet your exact needs. Although we pride ourselves on being flexible and can serve events on short notice, we normally request a seventy-two (72) hour advance notice to insure that all arrangements are made.

FSC Catering reminds you that the prices indicated on these menus are to be used only as a guide in planning your budget. The actual number of guests and any special requests may affect the final price. The prices do include an attractive buffet presentation with linen table covers on the food line, skirting, all service equipment, floral or theme accents, high quality disposables and a uniformed professional staff to prepare and serve your meal. We will be happy to serve the meal to your guests at their table and provide for the rental of china, silverware, glassware, linen tablecloths, linen napkins and other items for a reasonable additional charge upon request. **Linens for guest tables, if requested, will be supplied for \$3 each.** Billing will be based on the guaranteed number of guests provided forty-eight (48) hours in advance of the event or the actual attendance, whichever is greater. Unless advance arrangements have been made, payment in full will be expected upon completion of event. **Deliveries can be made on campus for a minimum order of \$100. If we do not cater the meal, we cannot deliver "Drinks Only".** There is no gratuity required and if your group is tax exempt, please supply us with a copy of the tax exempt letter.

**All prices are based on the event occurring during normal business hours. If your event is in the evening or on the weekend, additional labor charges may be incurred.**

FSC Catering is proud to be associated with Jefferson College and looks forward to serving you. Please feel free to call with any questions. We are eager to work with you and to make your "SPECIAL EVENT" a truly memorable one!



## Breakfast Menus

*Breakfasts include delivery & set up (20 guest minimum).  
Items from the Ala Carte menu may incur an additional delivery charge  
(if \$100 minimum is not met) or may be picked up in the cafeteria.*

### **Deluxe Continental Breakfast** (\$7.10 per person)

Seasonal Fresh Fruit Compote or Whole Fruit Basket  
Assorted Caramel Rolls, Muffins and Bagels  
Whipped Butter & Cream Cheese  
Freshly Brewed Regular or Decaf Coffee  
Assorted Chilled Breakfast Juices

### **Harvest Breakfast** (\$9.50 per person)

Fresh Fruit Compote  
Fluffy Scrambled Eggs  
Sliced Bacon & Sausage Links  
Hash Brown Potatoes  
Biscuits & Country Gravy  
Freshly Brewed Regular or Decaf Coffee  
Assorted Chilled Breakfast Juices

### **Breakfast A la Carte**

Assorted Breakfast Pastries - \$12.95 per dozen  
Fresh Brewed Regular or Decaf Coffee - \$10 per gallon (16 cups)  
Orange Juice - \$10 per gallon (16 cups)  
Fresh Fruit - \$8.75 per dozen

### Other A la Carte Items

#### **Desserts**

Cookies by the dozen (\$6.75 per dozen)

#### **Fruit**

Seasonal Fruit Tray (\$1.45 per person)

#### **Beverages** (\$10 per gallon (16 cups))

Fruit Punch  
Iced Tea  
Lemonade



## Luncheon Menus

*Luncheon meals include your choice of salad, entrée, two accompaniments, dinner rolls, dessert, iced tea & coffee (20 guest minimum). Thank You! \$10.95 per person.*

### **Salads**

House Salad  
St. Louis Hill Salad  
Country Ranch Salad  
Bistro Potato Salad  
Homemade Pasta Salad  
Sweet & Sour Cole Slaw  
Fresh Fruit Salad

### **Entrees**

Chicken Pasta Alfredo  
Chicken Cheddar Supreme  
Grilled Honey Chicken Breast  
Braised Beef Tips & Gravy  
Italian Special  
BBQ Grill Special  
Deli Meat & Cheese Tray

### **Accompaniments**

Mashed Potatoes  
Garlic Smashed Potatoes  
Au Gratin Potatoes  
Parsley Buttered Potatoes  
Smothered Mashed Potatoes  
Rice Pilaf  
Pasta Con Broccoli  
Potato Chips  
Buttered Baby Bakers

Green Bean Casserole  
Seasoned Green Beans  
Buttered or Corn on the Cob  
Peas & Mushrooms  
Mixed Vegetables  
Normandy Vegetables  
Glazed Carrots  
Fiesta Corn  
Baked Beans

### **Desserts**

Assorted Sweet Tray  
Apple or Peach Cobbler  
Pecan Pie  
Chocolate or Carrot Cake



## **Box Lunch Menus**

*Sandwich box lunches include your choice of two accompaniments plus a dessert.*

*Salads include a breadstick or crackers.*

*(12 guest minimum for delivery or may be picked up at the cafeteria). \$8.85 per person.*

### **Sandwiches**

Turkey Breast Club on Croissant  
Deli Roast Beef & Cheddar Cheese on Onion Roll  
Smoked Ham & Swiss Cheese on Kaiser  
Oven-Roasted Turkey Wrap  
FSC Special Party Sandwich  
Chicken Salad on Croissant  
Wasabi Tuna Salad on Croissant

### **Salads**

Grilled Chicken Caesar Salad  
Treasure Island Salad  
Chef Salad

### **Accompaniments**

Bistro or Mustard Potato Salad  
Homemade Pasta Salad  
Sweet & Sour or Creamy Cole Slaw  
Fresh Fruit Compote  
Potato Chips

### **Dessert**

Fresh Baked Cookies  
Chocolate Brownie

### **Beverages**

Canned Soda - \$1.25 per can  
Bottled Beverage - \$1.55 per bottle



## Dinner Menus

*Dinner meals include your choice of salad, entrée, three accompaniments, dinner rolls, dessert, iced tea & coffee (30 Guest Minimum). Thank You!*

*One Entrée - \$13.35 per person. Two Entrées - \$15.45 per person.*

### **Salads**

Classic Caesar Salad  
Italian Salad  
Country Ranch Salad  
Spinach & Pear Salad  
Key West Salad  
House Salad

### **Entrees**

Hand Carved Roast Beef  
Hand Carved Turkey Breast  
Rosemary Pork Loin  
Parmesan-Crumbled Chicken Breast  
Grilled Honey Mustard Chicken Breast  
Chicken Prima-Rosa  
Braised Beef Tips & Gravy  
Baked Ham

### **Accompaniments**

Pasta Con Broccoli  
Twice Baked Potatoes  
Hot Baked Potato  
Wild Rice Florentine  
Buttered Baby Bakers  
Rice Pilaf  
Continental Potatoes  
Roasted Rosemary New Potatoes

Green Beans Almondine  
Buttered Broccoli or Broccoli with Cheese  
Honey Pecan Baby Carrots  
Fresh Garden Medley  
Buttered Corn  
Southwestern Roasted Corn  
Peas, Mushrooms & Pearl Onions  
Seasoned Green Beans

### **Desserts**

Assorted Cakes  
Assorted Pies  
Peach, Apple or Cherry Cobbler

### **Special Desserts** *(Additional \$1.50 per person)*

Turtle Cheesecake  
or  
New York Cheesecake with assorted toppings