



*Champlain College Conference & Event
Catering Guide
2011*

Welcome to Champlain College Catering

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.

As a catering service our main function is food! Our trained professional staff is dedicated to providing the highest level of catering services. The quality of your food, however; does not rest upon the chefs alone. Every member of the catering department receives monthly training on food and beverage services, as well as day to day experience on the job.

This brochure provides you with fresh, contemporary menus made with local Vermont products when available. Please remember that this is merely a guide; please feel free to make special requests, and we will do our best to accommodate them.

We look forward to the opportunity to work with you!

Champlain College Conference and Event Center & Champlain College Dining Services
To contact us please call: (802) 651-5957 or email us at eventcenter@champlain.edu.

A GREAT START

SUNRISE BREAKFAST

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. All prices are per person.

EARLY RISER \$7.35

An assorted breakfast pastry basket, a bottled juice assortment, and Green Mountain coffee, decaf, and hot tea.

EYE OPENER \$9.10

An assorted breakfast pastry basket, a bottled juice assortment, sliced seasonal fresh fruit, and Green Mountain coffee, decaf, and hot tea.

SUNRISE START \$13.20

An assortment of bagels with cream cheese, scones, muffins, sliced fruit, bottled juice, and Green Mountain coffee, decaf, and hot tea.

ENERGIZER \$12.95

Individual Quiche, Yogurt and Fresh Berries Parfait, Green Mountain coffee, decaf, and hot tea, and bottled juice.

VERMONT MORNING \$9.80

Maple Cinnamon Rolls, Vermont Ham & Cheese Croissants, Spinach and Feta Croissants, Green Mountain coffee, hot tea, apple cider or juice.

CHAMPLAIN COFFEE BREAK \$3.95

Freshly brewed Green Mountain Coffee, decaf, hot tea, and bottled water.



Please see our Catering Director about creating a customized breakfast buffet or our Cooked to Order Omelet Bar.

BREAKFAST

A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the Sunrise Breakfast menus to create a custom menu for any occasion.

ENTREES, PER PERSON

• Assorted Quiche	\$4.20
• Ham & Potato Frittata	\$3.95
• Cereal with Milk	\$1.90
• Yogurt with Granola	\$2.80
• Assorted Seasonal Sliced Fruit	\$2.40
• Scrambled Eggs	\$2.60
• Bacon	\$3.50
• Sausage Links	\$3.50
• French Toast	\$3.50
• Crispy French Toast	\$4.50
• Blueberry Pancakes	\$3.50
• Home Fried Potatoes	\$1.45
• Vermont Maple Syrup	\$1.20

• Blueberry Coffee Cake	\$2.60
• Poppy seed Bread	\$1.80
• Pumpkin Chocolate Chip Bread	\$1.80
• Assorted Local Donuts (per dozen)	\$16.60
• Breakfast Burrito	\$3.88



A LA CARTE, PER PERSON

(10 Person Minimum)

• Assorted Bagels with Cream Cheese	\$2.20
• Croissants	\$2.20
• Mini Pastries	\$1.70
• Assorted Scones	\$2.20
• Assorted Muffins	\$1.70
• Banana Bread	\$1.80
• Boxed Cereal and Milk	\$1.90
• Seasonal Fresh Fruit Cup	\$2.40
• Fruit Smoothies	\$3.10
• Granola or Cereal Bars	\$1.50
• Coffee Cake	\$2.60
• Assorted Mini Quiche	\$4.10
• Sour Cream Coffee Cake	\$1.80
• Lemon Poppy seed Bread	\$1.80

BEVERAGES, A LA CARTE, PER PERSON

• Green Mountain Coffee	\$2.40
• Green Mountain Decaf Coffee	\$2.40
• Iced or Hot Tea	\$1.90
• Hot Chocolate	\$2.20
• Apple Cider	Market Value
• Fruit Juice	\$2.40
• Lemonade	\$2.40
• Eggnog	Market Value
• Bottled Iced Tea	\$2.40
• Assorted Canned Soft Drinks	\$2.40
• Assorted Bottled Juices	\$2.40
• Bottled Water	\$2.40
• Water Service	\$0.60
• Sparkling Water	\$2.40
• Milk	\$2.20
• Pitcher (Iced Tea, Soda, Lemonade)	\$1.40*

**Priced per person, pitcher serves 8*

BREAKFAST

LUNCH TIME

EXPRESS LUNCHEs: (5 GUESTS MINIMUM PER SELECTION)

Our Signature sandwiches can be prepared to suit your event. They can be served on platters buffet style or they can be boxed for events that require travel.

All prices are per person.

ALBUQUERQUE CHICKEN \$11.90

Southwestern chicken sandwich with peppers, onions, and guacamole. Served with a side salad, condiments, potato chips, cookies or brownies, and a canned soda or water.

BISTRO GRILL \$11.90

Grilled herb chicken breast with mozzarella and pesto mayonnaise on focaccia bread. Served with a side salad, condiments, potato chips, cookies or brownies, a canned soda or bottled water.

GRILLED VEGETABLE BAGUETTE \$10.70

Grilled vegetables with hummus and Swiss cheese on a baguette. Served with a side salad, condiments, potato chips, cookies or brownies, a canned soda or bottled water.

GRILLED PORTOBELLO \$10.70

Grilled Portobello mushroom sandwich on focaccia bread with provolone cheese. Served with a side salad, condiments, potato chips, cookies or brownies, a canned soda or bottled water.

OPEN FACE STEAK PANINI \$15.00

A 6-ounce grilled steak on a toasted Panini finished with fried onion rings.

CLASSIC CLUB \$13.00

This is an old time favorite with turkey, bacon, lettuce and tomato toasted on your choice of bread.

ROAST BEEF & HAVARTI PANINI \$11.90

Roast beef and Havarti cheese on a baguette with grilled onions, romaine, and Dijon mustard. Served with a side salad, condiments, potato chips, cookies or brownies, and a canned soda or water.

TURKEY CHEDDAR WRAP \$11.90

Turkey and cheddar with cranberry mayo on a flour tortilla. Served with a side salad, condiments, potato chips, cookies or brownies, and a canned soda or water.

ITALIAN PANINI \$11.90

Salami, ham, provolone, and roasted red peppers, on a baguette with garlic mayo. Served with a side salad, condiments, potato chips, cookies or brownies, and a canned soda or water.

PICNIC LUNCH \$9.30

Assorted deli sandwiches on a roll, wrap or choice of sliced bread. Featuring roast turkey breast, ham, tuna, and more. Served with condiments, potato chips, cookies or brownies, and a canned soda or water.

SMOKEY BBQ PULLED PORK \$11.70

Our smokey BBQ pulled pork on a whole wheat Kaiser roll. Served with a side salad, condiments, potato chips, cookies or brownies, a canned soda or bottled water.

EXPRESS LUNCH

LUNCH TIME

LUNCHEON SALADS: (5 GUESTS MINIMUM PER SELECTION)

Our signature specialty salads can be prepared to suit your events. They can be pre-set along with beverages and desserts to keep your program on time, or if you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a roll, cookies or a brownie, and choice of canned soda or bottled water. All are priced per person.

CHEF SALAD \$12.00

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing.

CAESAR SALAD \$10.80

Fresh cut romaine lettuce with shredded parmesan cheese, croutons and Caesar dressing.

- With Grilled Chicken \$12.70
- With Beef Strips \$12.70
- With Shrimp \$13.20
- With Roasted Vegetables \$12.70
- With Grilled Salmon \$13.20

COBB SALAD \$12.00

A bed of mixed greens with smoked turkey, honey ham, tomato, avocado, egg, bacon, and crumbled blue cheese. Served with blue cheese dressing.

ASIAN CHICKEN SALAD \$12.70

Peanut glazed chicken on a bed of Asian noodles with Mandarin oranges, celery and carrots.

ASIAN SHRIMP SALAD \$15.00

Peanut glazed shrimp on a bed of Asian noodles with Mandarin oranges, celery and carrots.

PAD THAI NOODLE SALAD \$12.00

Lime marinated beef, chicken, or tofu, tossed with pad Thai noodles, Chinese cabbage, fresh spinach, basil, mint, and peanuts. Served over a bed of baby greens with Thai dressing.

BABY SPINACH SALAD \$10.80

Fresh baby spinach tossed with red onions, toasted pecans and oranges tossed with a raspberry chive dressing.

BIG GREEK SALAD \$10.80

Crisp mixed greens with tabbouleh, roasted red peppers, olives, crumbled feta cheese and falafel. Served with pita wedges.

CHICKEN FAJITA SALAD \$11.40

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips. Served with ranch dressing.

AFTERNOON BREAKS

AFTERNOON BREAKS: (10 GUESTS MINIMUM PER SELECTION)

Afternoon breaks are all served buffet style and are ideal for those snack times between lunch and dinner. All prices are per person.

VERMONT SNACK BREAK \$6.00

Vermont Apple Cider, Vermont Cheese and Cracker Display, with Vermont Apple Slices.

CHIPS AND DIP \$7.15

Tortilla Chips, Pita Chips, Potato Chips, Pretzels, Salsa, Hummus, Guacamole, and Ranch Dip.

CHILLIN' TIME \$6.00

Root Beer and Vanilla Ice Cream to make your own Root Beer Floats or Root Beer and Ice Cream Novelties.

HIT ONE OUT OF THE PARK \$7.15

Hot Pretzels with Honey Mustard and Cheese Dipping Sauces, Popcorn, and assorted Soft Drinks.

COOKIES AND MILK \$4.80

An assortment of freshly baked cookies and cold milk.

SPECIALTY CUPCAKES \$13.80

A dozen cupcakes of your choice: chocolate, white and yellow cake with either chocolate or butter-cream frosting.

A LA CARTE SNACKS

- Veggie and Dip Platter \$2.60
- Cheese and Cracker Platter \$3.90
- Assorted Whole Fresh Fruit \$1.60
- Fresh Fruit and Cheese Platter \$6.00
- Spinach Dip with Chips \$3.50
- Spring Rolls with Dipping Sauce \$3.60
- Trail Mix \$2.50



BOUNTIFUL BUFFETS

SPECIALTY BUFFETS: (10 GUESTS MINIMUM)

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

SLICERS DELI BUFFET \$11.85

Sliced roast beef, ham, and turkey, Swiss, American, and provolone cheeses, accompanied by assorted breads and rolls. Served with a lettuce, tomato, onion, pickles, condiments, potato chips, cookies or brownies and canned soda or bottled water.

OPTIONS:

- With Pasta Salad \$13.95
- With Potato Salad \$13.95
- With Garden Salad \$13.95
- With Caesar Salad \$13.95

CAESAR BAR \$10.80

Romaine lettuce, tossed with parmesan cheese, croutons, and Caesar dressing. Served with rolls, dessert bars and a canned soda or bottled water.

OPTIONS:

- With Grilled Chicken \$13.20
- With Grilled Steak \$13.20
- With Grilled Shrimp \$14.60
- With Grilled Salmon \$14.60
- With Grilled Vegetables \$13.20



ROMA ITALIAN \$11.95

Mixed green salad with Italian dressing and antipasto. Choice of pasta with marinara. Served with breadsticks, shredded parmesan cheese, dessert bars and canned soda or bottled water.

OPTIONS:

- Add Vegetable Lasagna \$16.85
- Add Chicken Parmesan \$17.20
- Add Pesto Sauce \$14.55
- Add Sundried Tomato Sauce \$14.55
- Add Meat Sauce \$16.15

MOVABLE FEASTS

MOVABLE FEASTS: (20 GUESTS MINIMUM)

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

CLASSIC BBQ \$11.15

Hamburgers, hot dogs, veggie burgers, cheese, potato or macaroni salad, lettuce, tomato, onion, pickles, condiments, potato chips, cookies, brownies, and lemonade, iced tea, water, or canned soda.

BBQ ENHANCEMENTS

- | | | | |
|--------------------|--------|---------------|--------|
| • BBQ Chicken | \$4.60 | • Chili | \$2.70 |
| • Pork Ribs | \$4.60 | • Baked Beans | \$2.00 |
| • Sirloin | \$4.60 | • Angus Beef | \$4.60 |
| • Teriyaki Chicken | \$4.60 | | |

FAJITA BAR \$13.30

Choice of chicken, beef, shrimp, or vegetable filled warm flour tortillas. Served with Spanish rice and traditional toppings, limeade and dessert.

MACARONI & CHEESE \$11.50

Home-style casserole made with elbow macaroni, Vermont Cheddar Cheese, and baked sliced ham.

PIZZA, per pizza \$14.50

Our Classic pizzas can be topped with the following.

FLATBREAD, per pizza \$12.70

PIZZA ENHANCEMENTS \$1.10

- Pepperoni
- Meatballs
- Ham
- Sausage
- Grilled Chicken
- Extra Cheese
- White Pizza
- Garlic
- Pineapple
- Mushrooms
- Olives
- Broccoli
- Jalapeno Peppers
- Pesto
- Red Peppers
- Green Peppers
- Roasted Red Peppers
- Spinach

LOBSTER BAKE Market Price

Broiled Maine lobsters with drawn butter. Served with red bliss potatoes, corn on the cob, Maine mussels, and a garden salad with dressing. Accompanied by strawberry shortcake, lemonade, and iced tea.

HOLIDAY DINNER \$15.60

Roast Turkey or Baked Ham with whipped potatoes and gravy, country stuffing, corn, cranberry sauce, rolls, pumpkin pie, coffee and hot tea. Accompanied by a tossed garden salad with dressing.

MEXICAN LASAGNA \$15.30

Salsa, VT Cheddar Cheese, and ground beef layered on flour tortilla and baked. Vegetarian option available by substituting veggie crumbles for ground beef.



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, choice of two accompaniments, fresh baked rolls, dessert, fresh brewed Green Mountain coffee, decaf, and hot tea. All selections can be customized to your expectations.

FILET MIGNON Market Price

Beef tenderloin filet with your choice of sauce

STEAK AU POIVRE \$ 26.00

Delicious beef tenderloin served with a classic brandy sauce with peppercorns.

GLAZED ASIAN CHICKEN THIGHS \$ 28.70

Hoisin marinated chicken thighs served on skewers.

CHICKEN SALTIMBOCCA \$ 19.90

Fresh mozzarella cheese, prosciutto and marsala wrapped in a pan seared chicken breast. Served in a mushroom cream sauce.

TEQUILA CHICKEN \$ 18.80

Boneless breast of chicken lightly floured and topped with a provocative margarita reduction sauce.

WALNUT CRUSTED PORK LOIN \$ 21.90

Crusted with fresh herbs, garlic and walnuts.

CHIPOTLE GLAZED PORK LOIN \$ 21.00

Carved and served with a zesty chipotle pepper sauce.

VERMONT PORK TENDERLOIN \$ 21.00

Sliced tenderloins of pork dressed with a Vermont apple glaze.

PORK TENDERLOIN \$ 21.00

Traditional carved pork tenderloin. Served with a savory Dijon sauce.

HALIBUT WITH SALSA Market Price

Tender and sweet halibut broiled and topped with fresh tomato salsa.

BROILED SALMON WITH DILL Market Price

Salmon filet broiled to perfection. Served with dill butter.

AHI TUNA Market Price

Pan Seared Ahi Tuna Steaks, served with your choice of sauce.

VEGETABLE NAPOLEON \$ 15.60

Vegan napoleon with Portobello mushroom, eggplant, peppers, zucchini and yellow squash.

STUFFED PORTOBELLO \$ 15.60

Portobello mushroom caps stuffed with Chevre cheese, orzo, and fresh basil.

CARVING STATION, PER PERSON

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

- Roast Turkey & Gravy \$22.75
- Maple Mustard Glazed Ham \$22.75
- Roast Pork Loin \$23.95
- Carved Roast Beef with Au Jus \$23.95
- Roast Tenderloin of Beef Market Price

CULINARY CLASSICS

MENU ACCOMPANIMENTS

Menu accompaniments for Culinary Classic meals. Feel free to substitute or add any of the items listed to your menu. Additional fees may apply.

SALADS

TOSSED GARDEN SALAD

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

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy Caesar dressing.

FRESH MESCLUN

Baby vegetables and balsamic vinaigrette on a bed of fresh Mesclun.

SPINACH SALAD

Our classic spinach salad made with a Vermont maple dressing.

ON THE SIDE

- Baked Potato with butter and sour cream
- Country mashed potatoes
- Potatoes au gratin
- Oven roasted garlic potatoes
- Rice pilaf
- Long grain and wild rice
- Olive couscous
- Fresh broccoli spears
- Asparagus spears
- Zucchini with garlic and basil.
- Green bean almandine
- Baby carrots

DESSERTS

- Chocolate cake
- Caramel apple pie
- Cheesecake with seasonal berries
- Strawberry shortcake
- Carrot cake
- Tiramisu
- Truffles
- Dessert bars
- Assorted seasonal pies

BEVERAGES,

Culinary classics include coffee and tea. Other beverages available a la carte.

See page 4.



SALADS, SIDES, & DESSERT

HORS D'OEUVRES

HOT HORS D'OEUVRES, per dozen

- Maryland Crab Cake with Remoulade Market price
- Chicken Fingers with Buffalo or Honey Mustard \$13.90
- Asian Vegetable Spring Rolls \$13.90
- Chicken Satay \$16.70
- Bacon Wrapped Scallops Market price
- Veggie Stuffed Mushrooms \$18.40
- Meatballs (Swedish or Marinara) \$13.15
- Coconut Shrimp Market price
- Brie & Almond Puff \$14.70
- Coconut Peach Salsa \$11.50
- Firecracker Chicken \$14.50
- Sausage en Croute \$13.70
- Veggie Won Ton \$13.70

COLD HORS D'OEUVRES, per dozen

- Sushi \$17.15
- Shrimp Cocktail Market price
- Prosciutto wrapped Cantaloupe \$11.95
- Fruit Skewers \$11.35
- Deviled Eggs \$18.70
- Tomato Caprese Skewer \$13.80
- Mediterranean Bruschetta \$15.00
- Antipasto \$13.60
- Vietnamese Salad Roll \$13.30

TRAYS AND DISPLAYS, per person

- Crudités and Dip \$2.60
- Domestic Cheese and Crackers \$3.90
- Specialty Cheeses and Gourmet Crackers \$5.70
- Fresh Seasonal Fruit & Cheese \$6.00
- Chips & Salsa \$3.40
- Hummus & Pita Chips \$3.10
- Roasted Veggie Platter \$3.00
- Artichoke Dip \$3.40

DESSERTS & SNACKS

- Cookie & Brownie Platter \$2.75
- French Onion Dip \$2.50
- Garden Vegetable Dip \$2.50

HAAGEN DASZ ICE CREAM ON A GRANITE SLAB \$9.50

25 GUEST MINIMUM

Includes a selection of Häagen-Dazs flavors.

Please ask us about our extensive list of toppings that we can fold into your favorite ice cream on our frozen slab of Vermont granite.

BASIC ICE CREAM SUNDAE BAR \$3.50

10 GUEST MINIMUM

Includes ice cream, sprinkles, nuts, cones and bowls.

PREMIUM ICE CREAM SUNDAE BAR \$5.75

10 GUEST MINIMUM

Includes ice cream, sprinkles, nuts, cones bowls, hot fudge, caramel sauce and assorted specialty toppings.

DESSERT BARS, per dozen

- Chocolate Brownies \$10.30
- Marble Brownies \$10.30
- Lemon Bars \$16.75
- Seven Layer Bars \$16.75
- Marshmallow Krispies \$10.30

COOKIES, per dozen

- Chocolate Chip \$9.60
- Oatmeal Raisin \$9.60
- Peanut Butter \$9.60
- Chocolate Chocolate Chip \$9.60
- Sugar \$9.60

SNACKS, per person

- Pretzels, Chips, or Goldfish \$1.60
- Chex Mix \$2.50
- Trail Mix \$2.50
- Popcorn \$1.60

BAR SERVICE

All alcoholic beverages must be served by our personnel, and consumed in designated areas. Alcohol should not be served if students are attending the event. Proof of age will be required. Champlain Dining Services reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed appropriate training courses for alcohol service. Bar service is available for all spaces in the IDX Student Life Center. Service in other buildings requires 4 weeks notice to obtain the proper permits.

BAR CHARGES:

Bartenders are \$115 per bartender for a two hour bar event, and \$28.80 per hour per bartender after the first two hours. We recommend one bartender per 75 guests.

Any bar service offered outside of the IDX Student Life Center Building is subject to a \$75.00 setup fee.

OPEN BAR SERVICE:

\$2.30 per person bar set up fee applies. This fee includes all ice, mixers, tonics, garnishes and service ware. All beer, wine, water, and soft drinks will be charged by consumption.

CASH BAR SERVICE:

All cash bars need to generate \$75 per hour or the client will pay the difference.

CASH BAR PRICES:

Wine - \$6.00

Beer - \$5.00

Water - \$2.30

Soda - \$2.30

Different charges may apply for any special drink request, mixed drinks, micro-brews, or wines.

*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*

EVENT CONFIRMATION AND GUARANTEE:

A guarantee is required three business days before your catered event. Please contact the Event Center to confirm and guarantee the exact times, location, number of guests, menu choices and room setup. If you do not contact us with a final count three days in advance, we will prepare for the estimated number and charge accordingly.

CANCELLATIONS:

If your event is cancelled you are responsible for contacting the Event Center and canceling your event. All cancellations must take place at least three business days prior to your function. You will be liable for 75% of your food bill for any event that is cancelled within three business days. If the campus is closed due to inclement weather, all catering events will be automatically cancelled and no charges will be assessed.

MINIMUM CHARGES:

There will be a minimum order of \$50 for food and/or beverage orders, not including delivery fees. Arrangements for orders less than the minimum amount can be made if they are picked up from the dining hall during normal business hours.

LATE FEES:

A late charge of 20% will be assessed for any event booked with less than 8 hours notice.

DELIVERY FEES:

There is a delivery fee for catering services within the campus of \$20. Deliveries outside the campus will be subject to a \$50-\$100 delivery fee, depending on distance from the campus.

CATERING EQUIPMENT:

As the host of the catered event, you are responsible for the equipment we have provided for the services of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.

*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.*

CHINA SERVICE CHARGES

Our catering department provides high quality plastic products as our standard. We also offer china service, and biodegradable paper ware service for any event at an additional charge.

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.

FOOD REMOVAL POLICY

Due to health regulations, it is the policy of Champlain 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.

WATER SERVICE

Any catered event can choose you have bulk water service as a replacement to bottled or canned beverage service. A nominal charge may be assessed based on the event.

LINENS AND SKIRTING

Linens and skirting for food and beverage tables are included in delivery fees. If you would like additional linen to be placed on tables for banquets, receptions, breaks, meeting tables and boxed lunches there will be a \$6.00 fee for each tablecloth. If you would like to have a full table setting with a cloth, linen topper, and cloth napkins there is a fee of \$8.00 per table.