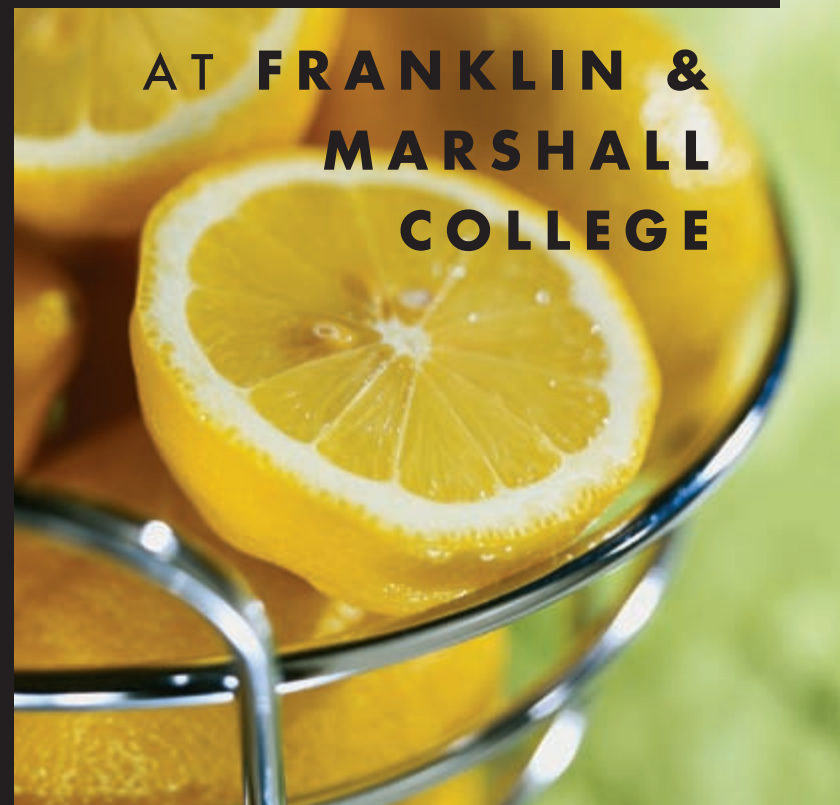




C A T E R I N G



AT FRANKLIN &
MARSHALL
COLLEGE



Our Menu

MENU CHAPTERS:



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

In the following pages you will find an array of options and ideas for your event. Whether you are planning a meeting, a fundraiser, or a barbecue, we are delighted to work with you to create a perfect event for the occasion.



We can serve your guests a gourmet and environmentally friendly meal! Our culinary professionals take great pride in using sustainable and organic foods to create fresh, healthy and delicious menus. We use certified organic produce, grown locally whenever possible. Our fresh meat, lamb, pork and poultry is hormone and antibiotic free. As your budget permits, most any menu item can be organic and/or sustainable.



To plan your event, or for further assistance, please contact your Catering Department at (717) 291-4322 or email us at catering@fandm.edu and visit our website: <http://www.fandmdining.com/catering.html>





A GREAT START

5 GUEST MINIMUM

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 set ups include freshly brewed coffee, decaf and hot tea.

EARLY RISER

An assorted pastry basket of mini danish, donuts, or mini muffins, and a bottled juice assortment of orange, apple and cranberry.

EYE OPENER

An assorted pastry basket of mini danish, donuts, or mini muffins, a bottled juice assortment of orange, apple and cranberry bottled water and an assortment of fresh seasonal sliced fruit.

SUNRISE START

An assortment of New York bagels and scones with accompaniments of fruit yogurt with granola, a bottled juice assortment of orange, apple and cranberry bottled water and an assortment of fresh seasonal sliced fruit.

MORNING BREAKS A LA CARTE

Seasonal fresh fruit salad
Seasonal whole fresh fruit
Seasonal fresh cut fruit

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



A GREAT START

5 GUEST MINIMUM

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

ENTRÉES

- Mushroom cheese strata
 - Ham and potato frittata
 - Tortilla with cilantro, chorizo, potato and onion
 - Cereal with milk
 - Yogurt with granola
 - Assorted seasonal sliced fruit
 - Scrambled eggs
 - Bacon
 - Ham steak
 - Sausage links
 - Turkey sausage
 - Lox and condiments
 - French toast
 - Waffles
 - Pancakes
 - Home fried potatoes
 - Hash browns
-

BAKERY A LA CARTE, PER PERSON

- Assorted bagels with condiments
- Assorted donuts
- Mini croissants
- Assorted mini pastry
- Mini sticky rolls
- Assorted scones
- Tea breads/pound cake
- Biscuit
- Biscotti
- Assorted muffins

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: 3 GUEST MINIMUM

Our signature specialty sandwiches can be prepared to suit your event. They can be preset along with a side, chips, pickles, dessert and beverage to keep your program on time. *Limited boxed lunches can be packaged as a Boxed Lunch with condiments, potato chips, cookies, fresh fruit salad and canned soda, lemonade, iced tea or bottled water.

* CHIPOTLE CHICKEN SALAD ON CHALLAH BREAD

* CHICKEN CAESAR SANDWICH

Grilled marinated chicken on focaccia
w/lettuce and tomato

CUCUMBER WHEAT WRAP

Cucumber & whipped cream w/alfalfa sprouts
and tomato.

*TURKEY BREAST ON FOCACCIA

Turkey breast sandwich with provolone cheese
and lettuce and tomato on focaccia.

* ANTIPASTO BEEF

Roast beef w/Italian dressing, olives, tomato on
a French Baguette.

* HAM AND SWISS SANDWICH

Ham w/Swiss, lettuce, and apple butter mustard on
pumpernickel bread.

GRILLED CHICKEN WRAP

Grilled chicken w/cucumber, lettuce, and spicy yogurt
in a tomato wrap.

* SOUTHWEST BEAN WRAP

Black bean salad, cheddar, artichokes, and tomato in a
spinach wrap.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: 3 GUEST MINIMUM

Our signature specialty salads can be prepared to suit your event. They can be pre-set along with iced tea or water, dessert and rolls to keep your program on time. *Limited salads are available as a Boxed Salad which includes condiments, breadsticks, cookies and a choice of a canned soda, lemonade, iced tea or bottled water.

*GREEK SALAD

Romaine lettuce w/kalamata olives, cucumber, cherry tomatoes, red onion, and feta cheese w/a lemon parsley vinaigrette.

NICIOSE SALAD

A bed of mixed greens w/fingerling potatoes, tomatoes, hard boiled egg, kalamata olives w/a tarragon vinaigrette.

- Choose tuna or salmon

*CAESAR SALAD

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

- * Add grilled chicken breast or grilled salmon
- * Add beef strips or grilled shrimp or grilled shrimp

MEDALLIONS OF BEEF TENDERLOIN

Napa cabbage and roasted beef tenderloin w/peanuts, fresh cilantro, red onion and a soy vinaigrette.

GRILLED SALMON OR SHRIMP FILET SALAD

A special mixture of fresh greens topped with salmon and served with crispy vegetable pho noodle salad and a spicy peanut dressing.

*BLACKEND CHICKEN SALAD

Baby spinach with black bean and corn salsa, pepper jack cheese, avocado, green onions, tomato wedges topped with a blackened breast of chicken

*THE F&M SALAD

Grilled chicken breast atop mesclun greens garnished with crumbled boursin cheese, dried cherries, toasted pin nuts drizzled with a tomato balsamic vinaigrette

LUNCHEON SALADS



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

SPECIALTY BUFFETS: 5 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.

SLICERS DELI BUFFET

Sliced roast beef, ham, turkey, American, swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion. Choice of roasted redskin potato salad, broccoli salad or pasta salad. condiments, snack bags, cookies, brownies and assorted sodas and bottled water.

OPTIONS

- Add soup

SANDWICH BOARD BUFFET

Roast beef sandwich with caramelized onions and horseradish on baguette, oven roasted turkey breast with bacon, lettuce, tomato with herb mayo on foccacia, tarragon chicken salad with lettuce on croissant, grilled portabella mushroom with lettuce and tomato on ciabatta. Tortellini, fresh fruit salad, snack bags, assorted gourmet dessert bar tray. Beverages to include assorted canned sodas and bottled water.

CAESAR BAR

Romaine lettuce tossed with parmesan cheese, foccacia croutons, and caesar dressing served with rolls and butter, dessert bars and assorted canned beverages.

OPTIONS: CHOOSE 2 TOPPINGS

- Add grilled chicken, grilled steak, grilled shrimp or grilled salmon

ASSORTED WRAP BUFFET

Turkey club wrap, Italian deli wrap, grilled chicken caesar salad wrap and grilled vegetables with hummus and crisp romaine. Choice of roasted redskin potato salad, broccoli salad or pasta salad. Snack bags, assorted cookie or brownie tray. Beverages to included assorted sodas and bottled water.

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: 5 GUEST MINIMUM

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

BACKYARD PICNIC

Hamburgers, hot dogs, veggie burgers, coleslaw and baked beans, potato chips, sliced cheese and relish tray with lettuce, tomato, pickles and onions, condiments, cookies, brownies, lemonade, iced tea and water bottled water.

TEXAS STYLE BBQ

Pulled BBQ pork, BBQ chicken breasts, vegetable burgers, hamburgers and hot dogs, assorted rolls, corn on the cob, potato salad, broccoli slaw, cheese and relish tray with lettuce, tomato, pickles, onion, condiments, Chef's choice of seasonal desserts and lemonade, iced tea and bottled water.

OPTIONS

- Angus burgers or vegetable kabobs
- Watermelon, baked potatoes with condiments

HOLIDAY DINNER

Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with your choice of two dressings.

Roast beef or turkey and marinated chicken breast with roasted peppers, whipped potatoes and giblet gravy, country stuffing, corn, cranberry sauce, rolls and butter, Chef's choice of dessert, assorted sodas and bottled water.

SOUTHWESTERN BUFFET

Garden salad with choice of 2 dressings. Choice of meat and vegetarian chili with toppings bar or chicken and beef tacos with toppings bar. Both include rice and beans. Tortilla chips, cornbread muffins and cookies or brownies, assorted sodas and bottled water.

ROMA ITALIANO

Garden salad with choice of 2 dressings. Fresh mozzarella and tomato salad. Penne bolognese and tri-colored tortellini with roasted garlic alfredo and fresh vegetables. Garlic bread, cannolis and assorted sodas and bottled water.



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 and butter.

BEEF

FILET DIANE

Beef Tenderloin w/a tangy mushroom sauce

MARINATED LONDON BROIL

Broiled flank steak marinated for extra flavor and tenderness.

BRAISED SHORT RIBS

Hearty short ribs slow cooked in a roasted garlic sauce

STEAK AU POIVRE

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

PORK

SOUTHWESTERN PORK LOIN

Jack Daniels glazed pork loin roasted on a cedar plank

ANISE ROAST PORK

Oven roasted pork stuffed with savory figs and apples with a hint of anise

BLUE CHEESE PORK LOIN

Pork loin stuffed w/whipped blue cheese and topped w/a dried fruit compote

GINGER PORK TENDERLOIN

Grilled pork tenderloin w/a ginger shitake brown butter

POULTRY

CHICKEN PROVENCALE

Seared breast of chicken w/fresh vegetable and olive tomato sauce

CHICKEN FLORENTINE

Roulade of chicken w/spinach and pinenuts and a roasted garlic cream sauce

CHICKEN SORRENTO

Boneless breast of chicken lightly breaded with prosciutto and mozzarella topped with a light tomato sauce

CHICKEN MADEIRA

Grilled breast of chicken w/a wild mushroom madeira sauce

CHICKEN CHESAPEAKE

Boneless breast of chicken seasoned with lump crabmeat and provolone in a shallot, tomato basil sauce.

C L A S S I C S



CULINARY CLASSICS

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over angel hair pasta

THAI SALMON

Pan seared crispy salmon served with a red curry coconut sauce

AHI TUNA

Ahi Tuna grilled and served with a charred jalapeno and mango relish

JUMBO LUMP MARYLAND STYLE CRAB CAKES

Maryland jumbo lump crab cakes

FLOUNDER OSCAR

Flounder stuffed with crabmeat and dijon hollandaise sauce and asparagus

SEARED DIVER SCALLOPS MEUNIERE

Pan seared and finished with lemon butter, parsley and capers

VEGETARIAN

VEGETABLE STRATA

Marinated and grilled vegetables wrapped in paper thin zucchini topped with parmesan served with a caper and tomato vegetable reduction

VEGETARIAN PAD THAI

Rice noodles, tofu, bean sprouts in a tamarind peanut sauce garnished with ground peanuts, cilantro and lime

CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

RAVIOLI PORCINI MOREL

Ravioli stuffed with porcini and morels in a light plum tomato sauce

VEGETARIAN MANICOTTI

Manicotti with a blend of ricotta parmesan and mozzarella cheeses and baked in a basil, tomato cream sauce

BUTTERNUT SQUASH RISOTTO

Fried risotto cakes topped with crumbled pecans.



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All served meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT 2

- Chef's choice
- Roasted red bliss potatoes
- Garlic redskin mashed potatoes
- Baked sweet potatoes
- Baby bok choy
- Mashed potatoes
- Saffron rice pilaf
- Sticky rice
- Wild and long grain rice
- Whipped sweet potatoes
- Couscous
- Basil orzo
- Aged parmesan risotto
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Vegetable medley
- Glazed baby carrots
- Baby squash

DESSERTS

PIES AND COBBLERS

- Baker's choice
- Blueberry crisp
- Peach cobbler
- Dutch apple pie
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie

CAKES

- Baker's choice
- Lemon raspberry
- Black forest cake
- German chocolate cake
- Carmel granny apple
- Chocolate cake
- Assorted pound cake
- Angel food cake with seasonal berries
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting
- Bailey's iced chocolate cake

SALAD

- Caesar
- Garden
- F&M House
- Spinach salad

A close-up photograph of a white ceramic teacup and saucer with a yellow teabag, set against a blue background.

FINISHING TOUCHES

OTHER DESSERT OPTIONS

- Chocolate brownies
- Marble brownies
- Lemon bars
- Cream puffs
- Marshmallow krispies
- Mini cheesecakes
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Square petit fours

COOKIES

- Assorted
- Shortbread
- Snicker doodles
- Chocolate chip
- Macaroons
- Assorted biscotti

ICE CREAM SUNDAE BAR, 25 GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch

Select 3 from the following toppings:

- Cashew nuts
- Sprinkles
- Crushed oreos
- Cherries
- Bananas
- Whipped topping
- Gummy bears
- M & M's

SNACKS

- Individual snack bags - chips, pretzels or popcorn
- Whole fruit
- Assorted individual candies
- Mixed or spiced nuts
- Granola bars
- Power bars
- Candy bars
- Soft pretzels

FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS

ASSORTED DIPS, PER PERSON

Served with crackers, pita bread, baguettes and/or tortilla chips

- Hot spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Crab dip
- Hummus
- Pico de gallo

DISPLAY PLATTERS, PER PERSON

- Vegetable crudité and dip
- Domestic cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Chips and salsa
- Lox with condiments
- Bruschetta and tapenade display
- Tea sandwiches with assorted fillings: (Select 2,3 types)
tuna salad, egg salad,
chicken salad, seafood salad
- Fresh seasonal fruit with yogurt dip
- Antipasta

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



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

PRICED PER PERSON

Depending on the style of your event the following hors d'oeuvres can be served, passed on trays or set up as stationary buffets This is a sample of what we offer.

WE CAN CREATE MORE OPTIONS SPECIFICALLY FOR YOU!

HOT

- Feta & spinach quiche
- Mojito chicken salad in cucumber round
- Panchetta crisp with herb goat cheese and pear slice
- Grilled flank steak with hoisin sauce, scallion and cucumber
- Mini crab cakes with roasted red pepper, chive and creole tarter sauce
- Chorizo stuffed dates
- Mini caesar salad on skewers
- Stuffed mushroom
- Assorted mini quiche
- Potstickers
- Southwest chicken and pepperjack tart
- Wild mushroom tart
- Sweet potato wrapped in bacon
- Shrimp and pork wontons
- Mini pizzas
- Chicken satay with spicy peanut sauce
- Assorted mini canapes
- Chicken cornucopias
- Vegetable spring rolls with sweet chili sauce
- Sushi or sashimi with accompaniments
- Tomato and mozzarella skewer
- Shrimp and tomato bruschetta
- Deviled egg salad on pumpernickel
- Yukon gold potato cakes w/chive sour cream
- Broiled shrimp wrapped in prosciutto with boursin and asparagus tip
- Tomato bruschetta on crostini
- Mini chipolte beef skewer
- Prosciutto melon balls
- Smoked salmon mouse on puff pastry with fried capers
- Skewered fruit with yogurt dressing
- Black bean chip
- Pigs in a blanket
- Vietnamese pork meatballs with hoisen sauce

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



BEVERAGES

HOT, 16 SERVINGS PER GALLON

- Brewed coffee
- Hot Lipton tea
- Hot apple cider
- Hot cocoa

COLD

- Assorted canned soda
- Bottled waters
- Bottled juices; apple, cranberry, orange
- Perrier with lime
- Bottled iced tea and lemonade
- Water setup for speakers
- 1 Case of F&M water
- White sparkling or fruit punch
- Milk
- Sports drinks
- Cold apple cider
- Beverage bar
- Beer & wine bar
- Full bar

BEVERAGES



Planning Your Special Event

Reserving a Location

Whether the event is to take place on or off campus, the location needs to be confirmed by you before we can deliver.



Room arrangements and inquiries regarding the use of event spaces on the Franklin and Marshall College Campus should be directed to the College's Reservation desk at least 2 weeks prior to the event. Please call 717-291-4287 to make these arrangements and they will determine the space availability according to your requirements.



After booking a room on the Franklin Marshall Campus for an event in the Steinman College Center, please contact their Building Manager at 358-4492 to make arrangements for tables, chairs, trashcans and other furniture pieces and any audio/visual equipment for the room set up. For all other event space on Franklin and Marshall Campus, contact Facilities and Operations' coordinator of Conference and Events at 291-3900 to make these arrangements for these items.

Arrangements and seating options for the Catering Suite are done Directly with the Catering Department.

All Catered Set ups and Break downs

Allow 2 hour set up and clean up

Contact the Catering Office

Please contact the catering office at least 10 days prior to the event. We will either make arrangements with you by telephone, fax, email, and website or by appointment. For more complex events, we will set up an appointment time with the Catering Director.



Office Hours	8:00 AM - 4:30 PM
Telephone Number	(717) 291 - 4322
Fax Number	(717) 358 - 4469
Email Address	catering@fandm.edu
Website	http://www.fandmdining.com/catering.html



Planning Your Special Event

Food and Beverage Orders

Food and beverage orders require a minimum of 10 days notice. The Catering Department will try to accommodate requests for services within reason, but unfortunately can not guarantee service of all short-term events.



To determine your food and beverage needs, please review the enclosed menus. If you would like to design a special menu with our chef, we will be happy to customize one with you. Once your selections are made, a Function Sheet will be prepared and provided to you.

Confirmation of Details

After finalizing the details of your event, you will receive a Contract confirming all the details of the event. Please carefully review all the information for accuracy and completeness; sign and fax to the Catering Office at (717) 358 -4469. For all campus events please include Account Number to be billed.



Menu Changes

Any requests for changes to menu items must be made as follows:

Weekdays

3 business days prior to the event.

Weekends

Noon on Wednesday for weekend events.



These changes are not considered approved until a revised Catering Contract is completed and sent to you for your approval. The revised Catering Contract needs to be signed and returned to the Catering Office.

In the event we are unable to provide you with a particular menu item, we will notify you as soon as we are aware of the situation and make recommendations for substitutions appropriate to your event and budget.



Planning Your Special Event

Guarantee Policy

To ensure proper service, final guarantees of guest must be confirmed with the Catering Office 3 business days prior to the event. For all weekend functions, the final guarantee of guests is required by 12 noon Wednesday prior to the event. Charges will be billed for the guaranteed number or actual attendance, whichever is higher. If a final guarantee is not confirmed within 3 business days, we will prepare for the estimated number and charge accordingly.



Cancellations

There is no charge for events cancelled at least 3 business days prior to the event. Cancellations made less than 3 business days prior to the event will be charged for costs to that point. Cancellations made the day of the event will incur 50% of the charges.

Payment

All catered events must have a secured payment method prior to the function. Account Numbers, Visa, Mastercard and Cash are all acceptable methods of payment. Non-College groups are required to make a deposit of 75% of the estimated total when the Function Sheet is signed with 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.





Planning Your Special Event

The following taxes are additional to the prices for non-college groups:

6% State Tax

Minimum Charges

These apply to a few services including but not limited to the following functions. There is a minimum order of \$40.00 to avoid an additional charge up to \$40.00. All deliveries will incur a \$15.00 delivery fee.

A \$25.00 charge will incur for any catering events beyond the normal service hours of 7:00 AM - 8:00 PM.



Service Equipment

Our Catering Department provides high quality disposable products as standard for all events and menus.

If you require China service, the following fees apply:

- \$2.00 per person
- Preset sandwiches, salads and served dinners include china at no additional charge.

To ensure orderliness at events when China is used, it is our policy to provide wait staff for a charge.

See service staff section for a breakdown of charges.



Linens

We will provide basic linens for food and beverage tables at no charge when the package is chosen from the guide only. If you would like basic linens to be placed on guests tables for seating purposes, receptions, breaks, meeting tables, boxed lunches and any other table that will not be used for guest set up there will be an additional charged based on the size of your tablecloth. We can also provide napkins to suit your color scheme. Specialty linens including placemats are available upon request for an additional charge.

The Catering Department can discuss these options with you.





Planning Your Special Event

Floral

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

Service Staff

Continental breakfasts, breaks, receptions and buffets are priced for self-service(set/clean). Served functions (attended) include 1 wait staff for every 20 guest's which are included in the per person price.



The charge for each staff member is:

Attendants	\$22.00 per hour (minimum 4 hours)
Bartenders	\$25.00 per hour (minimum 4 hours)
Station Chefs	\$26.00 per hour (minimum 4 hours)

Catering Equipment Loss

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



Sustainable and Organic Menus

Our culinary staff is happy to produce a sustainable and/or organic menu for your event. We can create fresh and healthy meals using local products that are free of pesticides, hormones and antibiotics. Some items may be limited based on availability. Please plan on paying an additional 35% per person for orders over \$14.00 per person only.



Food Removal Policy

Due to health regulations, 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.

