Sodexho Campus Services
Catering Department
at
Carleton College
has prepared this Catering Guide for your convenience to assist you in the planning of your event. If you have any questions regarding your menu, please call the Catering Department for assistance.

Sodexho Campus Services Catering
Carleton College
One North College Street
Northfield MN, 55057
(507) 646-5430
Event Planning and Policies

At Carleton College, our experienced staff is ready to assist you in creating the right menu and atmosphere for your event. To help us make sure your event is successful, **we require that you provide us at least ten (10) working days notice.**

**Room Reservations**
Contact the Campus Activities Office at 646-4462 to reserve the location/room for your event. We will not be able to book your event until a space has been secured.

Contact the Catering Office at 646-5430 to order your catering needs. Please have the following information available:
- Name of department or organization
- Name and number of contact person
- Budget number
- Location of event (pre-approved)

**Guaranteed Number**
We require a final guaranteed number 48 hours prior to events under 150, and 72 hours for events over 150. The guaranteed number for events on Monday, Tuesday and Wednesday must be made by 12:00 noon the proceeding Friday. This guaranteed number would provide the count for minimum billing unless the number present exceeds the figure.

**Billing/Payment**
Payment of all events not billed through a Carleton College department number will be due prior to the conclusion of the event.

**Cancellations**
In the event you require a cancellation; 48 hours notice should help avoid charges for the incurred expense. You may be subject to a service charge and/or costs incurred. Cancellations should be made to our office to the attention of our catering manager.

**Delivery Charges**
Any catering event outside the Sevy, Burton, Davis complex and Alumni Guest House will be assessed a delivery and pickup charge of $1.00 per person. If china is desired over paper, an additional per person charge will be assessed. If you wish to defer the delivery charge, arrangements may be made to pick-up your order between the hours of 8:00am and 7:00pm. There will be a $35.00 delivery charge for any catering event off campus.

**Buffet/Entrée Selection**
Buffets are priced to accommodate groups of 25 people or more. If a buffet is requested for a smaller group, only one entrée will be available. Requests for additional entrees will be charged based on selection.

For served meals, a single entrée selection is strongly recommended. If a second selection is necessary, the exact number of each entrée must be guaranteed 72 hours prior to the event.

**Leftovers**
We try to help plan your event so that there will be little food left. However, because of health regulations inherent in our catering license, leftovers may not be taken after a catered event.

**Pricing**
Food prices quoted in this guide include set-up, service, cleanup, labor, and table linens. 1½ hours for lunch and 2½ hours for dinner have been allocated for service and program in the menu pricing. Any event that requires service beyond this allocated time will be subject to additional labor charges. Prices are figured for groups of 25 or more. For groups of 20-24 add 5%. For groups of 15-19 add 15%. Groups of 10-14 add 25%. Groups of less than 10 add 50%.
BREAKFAST

CONTINENTAL BREAKFAST

BAGELS AND ENGLISH MUFFINS
BUTTER, MARGARINE, CREAM CHEESE, JAM AND HONEY

CHOOSE TWO OF THE FOLLOWING:
(Danish, Muffins, Coffee Cake, Croissants, Fruit Strudel, Cinnamon Rolls, Fruit and Nut Bread, Scones)

CHILLED ORANGE JUICE

FRESHLY BREWED PREMIUM COFFEE, CREAM, SUGAR, ASSORTED TEA, AND ICE WATER
BREAKFAST

CARLETON EXECUTIVE BUFFET

SELECT TWO OF THE FOLLOWING ENTREES:

SOFTLY SCRAMBLED EGGS
With Cheese and Fresh Herbs

QUICHE
QUICHE LORRAINE, PROVENÇAL TOMATO QUICHE, OR SPINACH, RED PEPPER AND FETA QUICHE

CHEESE SOUFFLÉ
A Light Egg Dish Blended with Sharp Cheddar and Parmesan Cheeses

EGGS INTERALLIES
Scrambled Eggs and Mushrooms Gratinee

CHOICE OF TWO:
(Sausage, Bacon, Ham, Turkey Sausage, Turkey Bacon, Turkey Ham, Canadian Bacon)

CHEF'S BREAKFAST POTATOES

SEASONAL FRESH FRUIT

BAGELS AND ENGLISH MUFFINS
(Butter, Margarine, Cream Cheese, Jam and Honey)

CHOOSE TWO OF THE FOLLOWING:
(Danish, Muffins, Coffee Cake, Croissants, Fruit Strudel, Cinnamon Rolls, Fruit and Nut Bread, Scones)

CHILLED ORANGE JUICE

FRESHLY BREWED PREMIUM COFFEE, CREAM, SUGAR, ASSORTED TEA, AND ICE WATER

(Also Available as a Served Meal)
LUNCH

CARLETON EXECUTIVE BUFFET

Executive lunch buffet includes your choice of vegetable and potato, rice, or pasta, fresh fruit salad, rolls and butter and your choice of dessert.

Freshly brewed premium coffee, cream, sugar, assorted tea, and ice water.

House salad
(Ranch, House Vinaigrette, Bleu Cheese, and French Dressing)

Choice of one entrée:
- Traditional Lasagna
- Dijon Chicken
- Stuffed Chicken Breast Provençal
- Beef Tenderloin with Cabernet Demi-Glaze
- Marinated Pork Tenderloin
- Broiled Salmon with Champagne Sauce
- Hazelnut Baked Walleye
- Chicken Sausage Lasagna
- Chicken Sauté
- Coq au Vin
- Beef Bourguignon
- Stuffed Pork Loin
- Shrimp and Scallop Primavera

Choice of one vegetarian entrée:
- Broccoli, or Wild Mushroom Strudel
- Polenta with Egg Plant and Mushroom Sauce
- Spinach Artichoke Supreme
- Eggplant Parmesan

Vegetable
- Fresh Broccoli Spears
- Honey Glazed Carrots
- Whole Green Beans with Red Peppers
- Chef’s Seasonal Vegetables

Potato/Rice/Pasta
- Herb Roasted New Potatoes
- Chef’s Potato
- Herb Lemon Rice
- Herbed Farfalle

Dessert
- Assorted Bars
- Apple Crisp
- Fudge Brownies
- Sorbet
- Carrot Cake
- Assorted Gourmet Cookies

(Available Served)
LUNCH

COMPOSED LUNCHEON

SOUP OF THE DAY
A BED OF ASSORTED MIXED GREENS AND FRESH VEGETABLES
CHOICE OF MARINATED CHICKEN, BEEF TENDERLOIN, OR FRESH VEGETABLES
ASSORTED ROLLS, BUTTER AND MARGARINE, AND DESSERT
FRESHLY BREWED PREMIUM COFFEE, CREAM AND SUGAR, ASSORTED TEAS, AND ICE WATER

(Available Served or Buffet)

LAVOCHE LUNCHEON

A LARGE FLOUR TORTILLA, SPREAD WITH A CREAM CHEESE BLEND, ROLLED, SLICED, AND FILLED
WITH YOUR CHOICE OF:
(Sliced Turkey, Pastrami, Roast Beef, Ham, or Vegetarian)
HOUSE SALAD
(Ranch, House Vinaigrette, Bleu Cheese, and French Dressing)
ASSORTED BARS OR COOKIES
FRESHLY BREWED PREMIUM COFFEE, CREAM AND SUGAR, ASSORTED TEAS, AND ICE WATER

(Available Served or Buffet)

MILANAISE LUNCHEON

LAYERED SMOKED TURKEY, EGGS, RED PEPPER, SPINACH, AND SWISS CHEESE
BAKED IN A PUFF PASTRY AND SERVED WITH A DOLLOP OF HOLLANDAISE SAUCE
HOUSE SALAD
(Ranch, House Vinaigrette, Bleu Cheese, and French Dressing)
ASSORTED BARS OR COOKIES
FRESHLY BREWED PREMIUM COFFEE, CREAM AND SUGAR, ASSORTED TEAS, AND ICE WATER

(Available Served Only)
LUNCH

CONVOCATION LUNCHEON

SOUP OF THE DAY
CHEF SALAD
MIXED GREENS, JULIENNE HAM, TURKEY, AND ROAST BEEF
JULIENNE SWISS, CHEDDAR, AND MONTEREY JACK CHEESE
(Ranch, House Vinaigrette, Bleu Cheese, and French Dressing)
TWO SIDE SALADS
CRUDITÉS BASKET
FRESH FRUIT SALAD
ASSORTED ROLLS
ASSORTED BARS OR COOKIES

FRESHLY BREWED PREMIUM COFFEE, CREAM AND SUGAR, ASSORTED TEAS, AND ICE WATER

BUTCHER BLOCK BUFFET

SOUP OF THE DAY
A VARIETY OF FRESHLY BAKED BREADS
SHAVED TURKEY, HAM, AND ROAST BEEF
SLICED SWISS, CHEDDAR, AND PROVOLONE CHEESE
LEAF LETTUCE, SLICED TOMATOES, AND SLICED RED ONION
MAYONNAISE, TRADITIONAL AND DIJON MUSTARDS, HORSERADISH, BUTTER AND MARGARINE
RELISH TRAY
WHOLE BLACK OLIVES, PICKLE WEDGES, STUFFED GREEN OLIVES,
PEPPERONCINIS, AND CHERRY PEPPERS
FRESH FRUIT SALAD
TWO SIDE SALADS
ASSORTED BARS OR COOKIES

FRESHLY BREWED PREMIUM COFFEE, CREAM AND SUGAR, ASSORTED TEAS, AND ICE WATER

SOUTHWESTERN BUFFET

FLOUR TORTILLA BOWL WITH CHICKEN, BEEF, OR TOFU
SHREDDED LETTUCE, DICED TOMATOES, SLICED BLACK OLIVES, CHOPPED ONION,
AND GRATED CHEDDAR CHEESE
SOUR CREAM, SALSA, AND GUACAMOLE
BLACK BEAN AND CORN SALAD WITH CILANTRO
JÍ’CAMA AND ORANGE SALAD IN A VINAIGRETTE
FRESH FRUIT SALAD
JALAPENO CORN BREAD WITH WHIPPED HONEY BUTTER, AND MARGARINE
MEXICAN BROWNIE
VIRGIN MARGARITAS

FRESHLY BREWED PREMIUM COFFEE, CREAM AND SUGAR, ASSORTED TEAS, AND ICE WATER
LUNCH

CAESAR BUFFET
SEASONED SLICED CHICKEN BREAST
FRESH ROMAINE LETTUCE
SLICED ROMA TOMATO WEDGES WITH FRESH BASIL, WHOLE CALAMATA OLIVES, FRESH CRACKED BLACK PEPPER, HOMEMADE CROUTONS, SHREDDED PARMESAN CHEESE
FRESH FRUIT SALAD
FOCCACIA BREAD
ASSORTED COOKIES OR BARS

FRESHLY BREWED PREMIUM COFFEE, CREAM AND SUGAR, ASSORTED TEAS, AND ICE WATER
(Available Served)

ITALIAN BUFFET
TOSSED CAESAR SALAD WITH HOMEMADE CROUTONS AND SHREDDED PARMESAN CHEESE
FETTUCINI AND ROTINI PASTA
TRADITIONAL MEAT SAUCE, PRONTO SAUCE (VEGETARIAN), ALFREDO SAUCE
SHREDDED PARMESAN CHEESE, BASIL PESTO
ITALIAN DESSERT

FRESHLY BREWED PREMIUM COFFEE, CREAM AND SUGAR, ASSORTED TEAS, AND ICE WATER

CHICAGO STYLE PIZZA BUFFET
TOSSED CAESAR SALAD WITH HOMEMADE CROUTONS AND SHREDDED PARMESAN CHEESE
CHICAGO STYLE PIZZA
(Italian Sausage, Pepperoni, and Vegetarian)
ASSORTED COOKIES OR BARS
VARIETY OF SODA

FRESHLY BREWED PREMIUM COFFEE, CREAM AND SUGAR, ASSORTED TEAS, AND ICE WATER

BOX LUNCH BUFFET
CHOICE OF ROAST BEEF, SMOKED TURKEY, HAM, PASTRAMI, OR TURKEY HAM SANDWICH
INDIVIDUAL YOGURT, WHOLE FRUIT, ASSORTED RAW VEGETABLES, CHIPS
BAR OR COOKIE
MAYONNAISE AND MUSTARD PACKETS, SALT AND PEPPER, FORK, KNIFE, SPOON, NAPKIN
CHOICE OF SODA, BOTTLED WATER, OR BOTTLED JUICE

FRESHLY BREWED PREMIUM COFFEE, CREAM AND SUGAR, ASSORTED TEAS, AND ICE WATER
CARLETON EXECUTIVE BUFFET

Executive Dinner Buffet includes one main entrée and one vegetarian entrée. Your choice of potato, rice, or pasta; vegetable; fresh fruit salad; rolls and butter and your choice of dessert.

Freshly brewed premium coffee, cream, sugar, assorted tea, and ice water

House Salad
(Ranch, House Vinaigrette, Bleu Cheese, and French Dressing)

Potato/Rice/Pasta

Herb Roasted New Potatoes  Rice Pilaf
Herb Baked Wild Rice  Herbed Lemon Rice
Baked Potato  Epicurian Wild Rice
Herb Farfalle  Chefs Potatoes

Vegetable

Fresh Broccoli Spears  Honey Glazed Baby Carrots
Whole Green Beans with Red Peppers  Harvest Blend
Chef’s Seasonal Vegetables

Dessert

Carrot Cake  Cheesecake with Fruit Topping
Gourmet Chocolate Cake  Sorbet
Ice Cream  Gourmet Brownie
DINNER

DIJON CHICKEN.....................................A lightly breaded chicken breast and accompanied with a creamy Dijon mustard sauce
CHICKEN SALTIMBOCCA..........................Seasoned chicken breast, sautéed with prosciutto mushrooms, sage and marsalla wine
CHICKEN WITH MUSHROOM TOMATO RAGOUT..................Lightly seasoned and sautéed chicken, blaised in Ragout of tomatoes, mushrooms, olives, capers and Fresh herbs
LEMON THYME ROASTED CHICKEN......Roasted Chicken scented with lemon and thyme
CHICKEN SAUSAGE LASAGNA ..............Layered pasta with red and white sauces
ROAST DUCK............................................................Roasted breast of farm raised duck, served with Flageolet beans and fresh rosemary
TURKEY SAUSAGE LASAGNA .............Lasagna made with turkey sausage, tomato, white Cream sauce and fresh herbs
TRADITIONAL LASAGNA .................Layered pasta with Italian sausage and red sauce
GRILLED LAMB CHOP .....................Grilled seasoned fresh lamb chop
BEEF TENDERLOIN..............................With cabernet demi-glaze
FILET MIGNON................................................Choice filet grilled to perfection
PRIME RIB WITH AU JUS....................Slow roasted served with au jus
BEEF BOURGUIGNONNE......................Braised Beef and fresh vegetables in a burgundy brown sauce
ROASTED PORK TENDERLOIN..........Served with orange rosemary sauce
WASABI GINGER PORK TENDERLOIN ....Roast pork tenderloin rubbed with wasabi and fresh Ginger and teriyaki glaze
PORK LOIN..................................................Filled with seasonal dried fruits and nuts served with A fruit compote
WALLEYE WITH CAPERS......................Broiled Walleye with caper butter sauce
PAN SEARED SALMON .................Filet of Salmon with champagne basil cream sauce
RED SNAPPER VERACRUZA..............Pan fried red snapper with sautéed tomatoes, capers Onions and olives
SHRIMP AND SCALLOP PRIMAVERA........Fresh vegetables and pasta tossed in a creamy alfredo Sauce

BROCCOLI STRUDEL .....................A savory broccoli and cheddar mix encased in a flaky Pastry shell

EGGPLANT PARMESAN..................Sliced Eggplant grilled and layered with marinara, mozzarella, and parmesan cheese

SPINACH ARTICHOCHE SUPREME ........Spinach and cream cheese bake finished with Artichoke hearts and herb croutons

POLENTA..................................Grilled polenta served with olive and mushroom Tomato sauce

HORS D’ OEUVRES

HOT HORS D’ OEUVRES
(Minimum of 3 dozen per type)

STUFFED MUSHROOM CAPS
PETITE QUICHE
BACON WRAPPED SCALLOPS
MEATBALLS WITH HORSERADISH OR SWEET AND SOUR SAUCE
CHICKEN WINGS WITH BUFFALO SAUCE
MUSHROOM STRUDEDEL
SPANIKOPITA TRIANGLES
POT STICKERS
CHICKEN SATAY
CROSTINI

COLD HORS D’ OEUVRES
(Minimum of 3 dozen per type)

BASIL TORTE
APRICOT PECAN CHEESE TORTE
CHERRY TOMATOES STUFFED WITH PASTINI AND PESTO
SNOW PEA WRAPPED SHRIMP WITH VINAIGRETTE
SMOKED SALMON CANAPES
CUCUMBER SHRIMP CANAPES
STUFFED BELGIAN ENDIVE
NEW YORK WHITE CHEDDAR TORTE WITH RASPBERRY SAUCE
CRAB DIP WITH FRENCH BAGUETTES
CREAM CHEESE AND CHIVES PETITE SANDWICH
COCKTAIL SHRIMP
PROSCIUTTO ROULADES
Prosciutto Wrapped Asparagus
TRAYS AND PLATTERS

VEGETABLE CRUDITE’S
Fresh seasonal vegetables artistically arranged, served with dip

FRESH FRUIT
Assorted fresh fruit in season

EXOTIC FRUIT TRAY
Fresh tropical fruit combined with assorted fruits in season

FRESH FRUIT AND CHEESE
Seasonal fresh fruit, assorted cheeses and crackers

GOURMET MEAT AND CHEESE
Assorted cheeses accompanied with a variety of sliced meats and crackers

DRIED FRUIT AND NUTS
An array of dried fruits and mixed nuts

GOURMET CHEESE PLATTERS
Select from an assortment of premium domestic and imported cheeses
BEVERAGES

Freshly brewed premium regular and decaffeinated coffee
Freshly brewed gourmet coffee
Assorted herbal teas
Hot chocolate
Apple cider
Lemonade
Iced tea
Lemonade punch
Champagne punch (non alcoholic available)
Cranberry wine punch
Orange juice
Canned soda
Mineral water
Assorted bottled juice
Bottled water
Milk (8oz. carton)

HOST BAR

Sodexho Marriott Services at Carleton College does not have a liquor license. All bar setups will be limited to the following:

Mineral water  Bulk ice
Assorted caned sodas  Appropriate glassware
Ice water  Service utensils
Lemons and limes  Cocktail napkins
                   Flowers, linen and skirting