

CATERING MENU

Breakfast

Everyone's Favorite Frittata - \$5 per slice

- Eggs, Greek yogurt, milk, cheese (goat, white cheddar, gruyere), meat (ham, bacon, sausage), vegetables (spinach, onion, sun dried tomatoes, leek, broccoli, mushrooms, peppers, asparagus, etc.)
- Choice of 1 cheese, 1 meat and 3 veggies. Specialty cheese and meats upon request for an additional charge.

Homemade Pastries - Price based on pastry

Scones – \$2.50 per scone

• Up to 2 fruits (cranberry, orange, blackberry, lemon, blueberry, etc.) with optional nuts (pecans, walnuts, almonds).

Cinnamon Rolls - \$3 per roll

Traditional

Muffins - \$3 per muffin

• Streusel with up to 2 fruits (cranberry, orange, blackberry, lemon, blueberry, etc.) with optional nuts (pecans, walnuts, almonds) and optional seeds (poppy).

Homemade Donuts - \$2 for frosted donuts (chocolate, maple, vanilla glaze) and \$3 per specialty donut. Minimum dozen.

- Cream filled, jelly filled, fruit jelly filled
- Toppings: Cookie chunks (Oreos, Chips Ahoy, etc.) bacon, crème brule, cinnamon sugar, sprinkles, any candy (M&M's, Butterfinger, Reeses, gummy worms etc.), fresh fruit, smore's, caramel, coconut, etc.



Lunch - \$11 per box

Sandwich or Wrap Boxes - sandwich, fruit and chips.

- Protein options: turkey, ham or hummus
- Cheese: cheddar, swiss or provolone
- Bread: gluten free, sourdough, multi-grain
- Toppings: tomato, greens and red onion with mayo and mustard packets. Other veggie options available upon request.
- Fruit: apple or orange.
- Chips: sea salt and vinegar, jalapeno, BBQ, sea salt

Peanut Butter and Jelly - \$3 per sandwich. Could be combined with lunch box of chips and fruit for \$7 per box.

Cookies

Specialty Cookies - \$2.50 per cookie (macaroons, whoopee pies, frosted cookies (with flavor options), etc.). Special requests can be considered.

Standard Cookies - \$2 per cookie (snickerdoodle, chocolate chip, monster, macadamia white chocolate, peanut butter)

Salad

Buffet Style - \$5 per person

Individual Boxes - \$7.50 per person

- Green salad, cobb salad, or ceaser salad. Check with chef for seasonal options.
- Protein: chicken, ham, turkey, bacon (\$1 per person extra)
- Special requests can be considered.

Pizza

12" Homemade Pizza - comes with 2 toppings, plus cheese (5 blend) and sauce (alfredo, pesto or red)

- Sausage, pepperoni, chicken, ham, bacon, Canadian bacon, peppers, onions, mushrooms, olives, spinach, pineapple, arugula, etc.
- Gluten free available but not homemade

CATERING MENU

continued

Charcuterie Board - \$5 per person

 Choice of 3 meats and 3 cheeses, plus crackers and bread

Veggie Board - \$3.50 per person

• Choice of 6-7 veggies plus choice of 2 dips

Beverages

Iced Tea - \$1.50 per person

Lemonade - \$1.50 per person

Coffee Service - Includes cups, stirrers, creamer, sugar

- Small serves 8 people \$18
- Medium serves 16 people \$29
- Large serves 24 people \$42

Juice (orange, apple, cranberry) - \$1.50 per person

Homemade Custom Cakes and Cupcakes

Prices include a two-layer round cake/single cupcake and frosted with flavored Italian buttercream frosting or cream cheese frosting .

- 6" Round (serves 2-6) \$39
- 8" Round (serves 8-12) \$50
- 10" Round (serves 15-25) \$82
- 12" Round (serves 35-45) \$110

Cupcakes - \$3.25 per cupcake (minimum order of a dozen)

- Cake flavor vanilla, chocolate, red velvet, lemon, coconut, carrot, pumpkin, almond, etc.
- Frosting flavor options caramel, chocolate, cream Cheese, brown butter, vanilla, lemon, raspberry, etc.
- Add filling to cake layer/cupcake additional \$0.50 per person
- Additional decorations and topping can be considered, but will be an additional charge.

SPECIAL CATERING REQUESTS NOT LISTED CAN BE CONSIDERED



For more information or to place your catering order, contact Dining Services Manager Kyran Neer at kneer@fvcc.edu.