



Emmanuel College
Catering

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Welcome

Welcome...the following has been designed by your Emmanuel College Dining & Catering Staff. The menus have been developed based on the tastes of the Emmanuel College Community and will likely contain many familiar options as well as some fresh ideas. In the case that your event requires a specialized menu, we will be happy to create one for you. The guidelines and information you will find in the following pages will help you easily reserve and confirm your catering event requests and will help to ensure its success. Our goal is to create the event you have in mind, so just let us know what we can do to make it happen. If you should have any inquiries, do not hesitate to call your Emmanuel College caterers at 706.245.7226, ext. 2655.

Sincerely,

John G. Lyons

Director of Dining Services

Catering Guidelines

Ordering and Deadlines

Preferred notice is two weeks for all parties to ensure appropriate levels of staffing and availability of your chosen menu items. Five days notice is the minimum required for us to appropriately accommodate your requests.

Confirmations

Final guestcounts are due by noon, two days in advance of the event. (i.e. if the event is on Wednesday, you will be invoiced for the guest count as of Monday at noon)

General Guidelines

To ensure the success of your event, please provide us with the following information:

1. Name or Purpose of the Event
2. Where the Event is Located
3. Time Event Starts
4. Guest Count
5. Menu Choice

Breakfast

Emmanuel College Country Breakfast

Scrambled Eggs, Fresh Cut Fruit, Grits, Buttermilk Biscuits

Your choice of Bacon or Sausage

Regular & Decaf Coffee and Hot Tea

\$6.49 per person

The Continental Breakfast

Your two favorite choices from the A la Carte Menu below with

Juice, Regular or Decaf coffee and Hot Tea

\$5.99 per person

A la Carte Selections

\$7.29 per dozen

Assorted Fresh Baked Muffins

Cherry, Blueberry, Apple & Cheese Danish

Assorted Breakfast Breads

Assorted Doughnuts

Buttermilk Biscuits

with Butter & Jelly

\$9.99 per dozen

Bacon or Sausage Biscuits

\$13.99 per dozen

Gourmet on the Go

*Our convenient gourmet boxed meals are a great value.
They come with an entree, dessert and utensils*

Honey Baked Ham

Thinly sliced Honey Baked Ham with Cheddar Cheese, Dijon Mustard, Lettuce and Tomato on Focaccia Bread

\$7.99 per person

Southern Chicken Salad

Traditional Chicken Salad served on a bed of Greens accompanied by Fresh Cut Seasonal Fruit (Tuna may be substituted for Chicken Salad)

\$8.49 per person

Smoked Turkey

Smoked Turkey with Swiss Cheese, Lettuce, Tomato and Mayonnaise on a Wheat Roll

\$7.99 per person

Greek Salad

The distinct flavors of Feta Cheese, Ripe Olives, and Romaine Lettuce tossed with a Greek Vinaigrette dressing combine for a spectacular flavorful salad.

\$7.99 per person

Tender Roast Beef

Tender Roast Beef with Provolone Cheese, Lettuce, Tomato, Onions and Horseradish Mayonnaise on a Kaiser Roll

\$7.99 per person

Reception Platters

Medley of Gourmet Cubed Cheeses

A selection of the finest Domestic and Imported Cheeses garnished with Seasonal Fruit (served with assorted Crackers)

Small (serves 25)	\$49.00
Medium (serves 50)	\$99.00
Large (serves 75)	\$149.00

Assorted Seasonal Fruit and Berries

Fresh Fruit, ripe from the fields and freshly in season

Petite (serves 10)	\$15.50
Small (serves 20)	\$31.00
Medium (serves 30)	\$47.00
Large (serves 50)	\$76.00

Fresh Array of Seasonal Vegetables

Only the Freshest vegetables artfully arranged and served with your choice of Ranch, Dill or Sun-dried Tomato Dips

Small (serves 25)	\$49.00
Medium (serves 50)	\$99.00
Large (serves 75)	\$149.00

Hors d' Oeuvres

Carved Roast Turkey **\$2.99**
Includes Mini Rolls, Mayonnaise and Spicy Mustard
Carver needed

Carved Top Round **\$3.99**
Includes Mini Rolls, Mayonnaise and Spicy Mustard
Carver needed.

Finger Sandwiches **\$1.99**
Chicken Salad, Tuna Salad, Pimento Cheese and Herb Cream Cheese selections

Spring Rolls **\$1.79**
Served with Oriental Dipping Sauce

Chicken Wings **\$2.29**
 Teriyaki, BBQ or Buffalo
Includes Celery, Carrots and Bleu Cheese Dressing

Chicken Tenders **\$1.49**
Accompanied by Honey Mustard and BBQ Sauce

French Onion Dip **\$1.49**
Served with Potato Chips

Chilled Spinach Dip **\$1.49**
Served with Garlic Toast Rounds

Hot Buffets

Our popular buffets include china and linens. Attendants set the dining room, serve beverages and provide assistance as required. Buffets may be purchased with one or two entrees. All buffets require a minimum of 20 guests.

Hot Buffets includes House Salad, choice of Three Sides, Rolls and Butter, Dessert, Coffee and Fresh Brewed Iced Tea

Prices:

\$ 9.99 per person for one Entree Buffet

\$ 11.99 per person for two Entree Buffet

Entrees

Baked Ham and Pineapple

Baked Pork Chops

Herb Roasted Chicken

Roasted Turkey

Sliced Roast Beef Au Jus

Beef Tips with Peppers

Baked Lasagna

Baked Vegetable Lasagna

BBQ Chicken

Chicken Pot Pie

Chicken Marsala

Meat Loaf

Baked Ziti

Southern Fried Chicken

Chicken Parmesan

Country Fried Steak w/ White Gravy

Lemon Pepper Chicken

Teriyaki Glazed Chicken

Choice of Sides (Choose Three)

Baked Apples

Buttered Broccoli Spears

Macaroni and Cheese

Parsley New Potatoes

Southern Style Green Beans

Baked Potatoes

Buttered Egg Noodles

Green Bean Casserole

Potatoes Au Gratin

Oven Baked Sweet Potato

Garlic Mashed Potatoes

Broccoli Casserole

Herb Roasted Potatoes

Okra with Tomatoes

Sauteed Seasonal Vegetables

Mashed Potatoes

Desserts (Choose One)

Cheesecake with Strawberry
Sauce

Key Lime Pie

Pecan Pie

Apple Pie

Red Velvet Cake

Chocolate Cake

Plated Meals

*Prices are based on 15 guests or more
Entree selections may be served as either a buffet or plated meal.
Meal includes a Choice of House Salad, freshle Baked Rolls,
Iced Tea, Coffee (decaffeinated and regular) and choice of Dessert*

Prime Rib

*Prime Rib roasted to perfection and served with
Au Jus Rosemary Mahed Potatoes and
Seasonal Vegetables
\$18.99*

Herb Roasted Pork Loin

*Sauced and served with Wild Rice and
Seasonal Vegetables
\$15.99*

Pork Chops

*Roasted to perfection and served with
warm Honey Apple Chutney accompanied by
Pesto Mashed Potatoes and Seasonal Vegetables
\$15.99*

Theme Buffets

*All served with Iced Tea, Coffee (regular and decaffeinated)
The prices below are per person and are based on 30 guests or more.*

Southern BBQ and Fried Chicken

BBQ Pork Roast, Fried Chicken, Seasoned Baked Beans,
Your choice of Potato Salad or Cole Slaw and Buns for Sandwiches.
A selection of Apple Lattice Pie or Georgia Peach Cobbler for Dessert
\$11.99 Per Person

Cookout Buffet

Hamburgers and Hot Dogs, Potato Salad or Pasta Salad, Potato Chips,
Lettuce, Tomato, Pickle Spears and Condiments
A selection of Cookies or Brownies for dessert.
\$9.99 Per Person

American Deli Board

Roast Beef, Ham, Turkey fresh carved meats with sliced
Assorted Cheese, Lettuce, Tomato, Pickles and Condiments
Accompanied with Potato Salad or Pasta Salad, Potato Chips with
A selection of Cookies or Brownies
\$8.99 Per Person

Chef Salad Sensation

Fresh tossed assorted greens with an
Array of carved meat selections,
Tuna Salad, Chicken Salad and
A selection of Cookies or Brownies
\$8.99 Per Person

Sweet & Savory

Fudge Brownies

\$ per dozen

Gourmet Cookies

Chocolate Chip, Oatmeal Raisin or Sugar Cookies

\$7.99 per dozen

Trail Mix

per pound

Cheddar Goldfish

per pound

Tortilla Chips

\$ per pound

Beverages

Coffee, Decaffeinated Coffee and Hot Tea Service

(minimum of 10 people)

\$1.00 per person

Punch

\$6.25 per gallon

Lemonade

\$6.25 per gallon

Iced Tea

Unsweetened and Sweet Tea

\$1.00 per person

Canned Soda

\$1.00 per can

Juice

Apple, Orange, Grape, Cranberry

\$1.50 per person

Bottled Water

16 oz Bottle

\$1.50 per person