

Catering Menus



305 Fahm St. • Savannah, GA 31401 • 912-651-2005
CoastalGeorgiaCenter@SavannahState.edu

Catering Menu A

REFRESHMENTS

BEVERAGES

Coffee	\$2.50/person
Individual Assorted Sodas	\$1.00/person
Individual Assorted Juices	\$1.50/person
Individual Bottled Water	\$1.00/person
Lemonade	\$6.00/gallon (Serves 10)
Tea (Sweetened/Unsweetened)	\$6.00/gallon (Serves 10)

SWEET SNACKS AND SALTY SNACKS

Assorted Doughnuts & Pastries	\$2.35/person
Assorted Sweet Croissants	\$2.50/person
Assorted Savory Croissants	\$2.75/person
Bagels with Cream Cheese	\$3.00/person
Homestyle Cookies	\$1.95/person
Snack Mix	\$1.05/person
Individual Bags of Assorted Chips	\$1.15/bag
Assorted Snack Bars	\$1.35/each

FRUIT TRAY

Small Fruit Tray	\$51.00/tray (Serves 10-12)
Medium Fruit Tray	\$62.00/tray (Serves 20-25)
Large Fruit Tray	\$76.00/tray (Serves 30-50)

Catering Menu B

BREAKFAST BUFFET OPTIONS

STANDARD BUFFET

(\$11.25/person)

includes:

Scrambled Eggs

Grits

Sausage (Links or Patties)

Bacon

Biscuits

Includes:

Decaf/Regular Coffee

DELUXE BUFFET

(\$12.75/person)

includes:

Scrambled Eggs

Grits or Hash Browns

Sausage (Links or Patties)

Biscuits

Fresh Fruit or Muffins

Includes:

Decaf/Regular Coffee

PREMIUM BUFFET

(\$16.25/person)

includes:

Scrambled Eggs

Bacon

Grits

Hash Browns

Sausage (Links or Patties)

Biscuits

Fresh Fruit

Muffins

Includes:

Decaf/Regular Coffee

Orange Juice

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Catering Menu C

BOX LUNCH OPTIONS

(\$14.00/person)

Selections can be wraps or sandwiches.

CHOOSE 1 OR 2

Turkey
Roast Beef
Club
Ham
Chicken Sandwich
Grilled Veggie
Mediterranean Veggie
Chicken Salad
BBQ Sandwich
Tuna Salad

CHOOSE 1

Chips
Fruit Cup
Pasta Salad
Cole Slaw
Garden Salad

CHOOSE 1

Fresh Baked Cookie
Homemade Brownie

Included:

Sweet/Unsweet Tea, Water or Lemonade and Condiments

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Catering Menu D

SOUTHERN STYLE BUFFET

STANDARD ENTRÉES

Southern Fried Chicken
Baked Chicken
Fried Fish
Home-Style Meatloaf with Gravy
BBQ Chicken
Homemade Lasagna
*Vegetarian Lasagna
Grilled Tilapia
Baked Spaghetti
Hamburger Steak
Seasoned Grilled Chicken Breast
Sliced Ham
Pulled Pork
Chicken Alfredo
*Eggplant Parmesan
*Meatless Baked Spaghetti
*Grilled Tofu with Vegetables
Sliced Roast Beef

*Denotes vegetarian option

PREMIUM ENTRÉES

Fried Flounder
Fried Fantail Shrimp
Beef Tips with Gravy
Grilled Salmon
Crab Cakes
Country Fried Steak
Shrimp and Grits
Sliced Turkey

SIDES

Red Rice with Beef Sausage
Yellow Rice
Rice Pilaf
Macaroni & Cheese
Roasted New Potatoes
Cornbread Dressing
Corn Casserole
Scalloped Potatoes
Homemade Mashed Potatoes
Potato Salad
Tri-Colored Pasta Salad

VEGETABLES

Green Beans
Vegetable Medley
Broccoli Casserole
Collard Greens
Buttered Sweet Corn
Sweet Peas & Carrots
Steamed Broccoli
Green Lima Beans
Italian Green Beans
Candied Yams
Glazed Carrots
Garden or Caesar Salad

DESSERTS

Banana Pudding
Peach Cobbler
Apple Crisp
Old Fashioned Bread Pudding
Strawberry Trifle
Fresh Baked Brownies
Fruit Salad

BUFFET OPTIONS:

STANDARD ONE ENTRÉE - \$17.75/PERSON

Includes (1) Standard Entrée, (2) Sides and/or Vegetables, (1) Dessert, and Sweet/Unsweet Tea

STANDARD TWO ENTRÉE - \$20.75/PERSON

Includes (2) Standard Entrées, (3) Sides and/or Vegetables, (1) Dessert, and Sweet/Unsweet Tea

DELUXE - \$29.75/PERSON

Includes (2) Entrees- (1) Standard and (1) Premium, (3) Sides and/or Vegetables, (1) Dessert, and Sweet/Unsweet Tea

PREMIUM - \$32.75/PERSON

Includes (2) Premium Entrees, (3) Sides and/or Vegetables, (1) Dessert, and Sweet/Unsweet Tea

*All buffet options are self-serve. Full-service options can be requested for an additional charge.

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Catering Menu E

LATIN FLAIR BUFFET

STANDARD ENTRÉES

Specialty Rotisserie Chicken
Saltado de Pollo (Sautéed Chicken in Wine
Sauce with Onions & Tomatoes)
Roasted Pork (Pulled Pork in Mojo Sauce)

PREMIUM ENTRÉES

Ropa Vieja (Cuban Shredded Beef in Tomato
Sauce and Bell Peppers)
Vaca Frita (Citrus Flavored Pulled Beef with
Onions, Slightly Pan Sauteed)
Sautéed Pollo al Cilantro (Shredded Chicken
in a Creamy Cilantro Sauce)

DRINKS

Includes: Soda or Sweet/Unsweet Tea

SIDES

Rice & Beans Mixed
Cabbage & Zucchini
Green Beans & Carrots
House Salad
Roasted Potatoes
White Rice or Yellow Rice
Black Beans or Red Beans
Fried Plantains
Fried Yucca
Garlic Green Beans & Broccoli
Garlic Mashed Potatoes & Wine Base Gravy

DESSERTS

Churros
Gluten-free Cornbread
Flan
Tres Leches Cake

BUFFET OPTIONS:

STANDARD - ONE ENTRÉE \$15.25/PP, TWO \$17.25/PP, THREE \$19.25/PP
Includes Standard Entrée(s), (3) Sides and (1) Dessert, plus drinks

PREMIUM - ONE ENTRÉE \$20.25/PP, TWO \$24.25/PP, THREE 26.25/PP
Includes Premium Entrée(s), (3) Sides and (1) Dessert, plus drinks

**Additional sides can be added for \$0.75 per person*

**All buffet options are self-serve. Full-service options can be requested for an additional charge.*

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Catering Menu F

HOR D'OEURVES

STANDARD

\$19.75/person

Fresh Fruit & Vegetables with Dip
Cheese & Crackers Display
Sweet & Sour Meatballs
Deviled Eggs
Turkey Pinwheels
Fruit Punch or Lemonade

DELUXE

\$25.75/person

Fresh Fruit & Vegetables with Dip
Domestic Cheese & Crackers Display
Chicken Drumettes
Jumbo Crab Stuffed Mushrooms
Chicken Salad in Phyllo Cups
Bacon Wrapped Beef Tips
Fruit Punch or Lemonade

PREMIUM

\$31.75/person + staffing fee

Fresh Fruit & Vegetables with Dip
Imported Cheese & Crackers Display
Crab Stuffed Jumbo Shrimp
Thai Chicken Satay with Peanut Sauce
Carved Roast Beef & Ham with Rolls & Condiments
Spinach & Artichoke Dip with Toasted Pita Points
Fruit Punch or Lemonade

Note: 50 person minimum to order appetizers

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Catering Menu A - Refreshments

Beverages

- Coffee \$2.50
- Assorted Bottle Sodas \$1.00
- Assorted Juices \$1.50
- Bottled Water \$1.00
- Sweet/Unsweet Tea \$6.00/gal.
- Lemonade \$6.00/gal.

Snacks

- Assorted Doughnuts \$2.35
- Sweet Croissants \$2.50
- Savory Croissants \$2.75
- Bagels (with Cream Cheese) \$3.00
- Homestyle Cookies \$1.95
- Snack Mix \$1.05
- Assorted Chips \$1.15
- Assorted Snack Bars \$1.35

Fruit Trays

- Small Fruit Tray \$51/tray
(Serves 10-12)
- Medium Fruit Tray \$62/tray
(Serves 20-25)
- Large Fruit Tray \$76/tray
(Serves 30-35)

Catering Menu B - Breakfast Buffet

- Standard** \$11.25
Includes scrambled eggs, grits, sausage (links & patties), bacon, biscuits, and coffee
- Deluxe** \$12.75
Includes scrambled eggs, grits or hash browns, sausage (links or patties), biscuits, fresh fruit or muffins, and coffee
- Premium** \$16.25
Includes scrambled eggs, bacon, grits, hash browns, sausage (link or patties), biscuits, fresh fruit, muffins, coffee and orange juice

Catering Menu C - Boxed Lunches

Meat Selection (Choose 1 or 2) \$14.00

- Turkey
- Roast Beef
- Club
- Ham
- Chicken Sandwich
- BBQ Sandwich
- Tuna

Sides (Choose 1)

- Chips
- Fruit Cup
- Pasta Salad
- Cole Slaw
- Garden Salad

Desserts (Choose 1)

- Fresh Baked Cookie
- Homemade Brownie

Catering Menu D - Southern Style Buffet

- Standard One Entrée \$17.75
- Standard Two Entrée \$20.75
- Deluxe Two Entrée \$29.75
- Premium Two Entrée \$32.75

Entrée Selection(s)

- 1.
- 2.

Side/Vegetable Selections

- 1.
- 2.
- 3.

Dessert Selection

- 1.

Note: Refer to Catering Menu D for buffet descriptions and food choices.

All items are priced per person unless otherwise noted.



CATERING MENU E - LATIN FLAIR BUFFET

Standard Entrée Buffets

- One Entrée \$15.25
- Two Entrées \$17.25
- Three Entrées \$19.25

Premium Entrée Buffets

- One Entrée \$20.25
- Two Entrées \$24.25
- Three Entrées \$26.25

Entrée Selection(s)

- 1.
- 2.
- 3.

Side/Vegetable Selections

- 1.
- 2.
- 3.

Dessert Selection

- 1.

Note: Refer to Catering Menu - E for buffet descriptions and food choices.

CATERING MENU F - HORS D'OEURVES

Standard Sampler \$19.75

- Fresh Fruits & Vegetables with Dip
- Cheese & Crackers Display
- Sweet & Sour Meatballs
- Deviled Eggs
- Turkey Pin Wheels

Deluxe Sampler

- Fresh Fruits & Vegetables with Dip
- Domestic Cheese & Crackers Display
- Chicken Drumettes
- Jumbo Crab Stuffed Mushrooms
- Chicken Salad in Phyllo Cups
- Bacon Wrapped Beef Tips

Premium Sampler

- Fresh Fruit & Vegetables with Dip
- Imported Cheese & Crackers Display
- Crab Stuffed Jumbo Shrimp
- Thai Chicken Satay with Peanut Sauce
- Carved Roast Beef & Ham with Rolls
- Spinach & Artichoke Dip with Pita Points

Notes:

- All options include Fruit Punch or Lemonade
- 50 person minimum to order Hors d'Oeuvres

ADDITIONAL ITEMS UPON REQUEST

- Table Linens & Skirts
- Full Service Buffet
- Wait Staff
- China and Glasses
- Silverware
- Bar Service

Initials _____