Catering Menus
## Catering Menu A

### REFRESHMENTS

#### BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>$2.50/person</td>
</tr>
<tr>
<td>Individual Assorted Sodas</td>
<td>$1.00/person</td>
</tr>
<tr>
<td>Individual Assorted Juices</td>
<td>$1.50/person</td>
</tr>
<tr>
<td>Individual Bottled Water</td>
<td>$1.00/person</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$6.00/gallon (Serves 10)</td>
</tr>
<tr>
<td>Tea (Sweetened/Unsweetened)</td>
<td>$6.00/gallon (Serves 10)</td>
</tr>
</tbody>
</table>

### SWEET SNACKS AND SALTY SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Doughnuts &amp; Pastries</td>
<td>$2.35/person</td>
</tr>
<tr>
<td>Assorted Sweet Croissants</td>
<td>$2.50/person</td>
</tr>
<tr>
<td>Assorted Savory Croissants</td>
<td>$2.75/person</td>
</tr>
<tr>
<td>Bagels with Cream Cheese</td>
<td>$3.00/person</td>
</tr>
<tr>
<td>Homestyle Cookies</td>
<td>$1.95/person</td>
</tr>
<tr>
<td>Snack Mix</td>
<td>$1.05/person</td>
</tr>
<tr>
<td>Individual Bags of Assorted Chips</td>
<td>$1.15/bag</td>
</tr>
<tr>
<td>Assorted Snack Bars</td>
<td>$1.35/each</td>
</tr>
</tbody>
</table>

### FRUIT TRAY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Fruit Tray</td>
<td>$51.00/tray (Serves 10-12)</td>
</tr>
<tr>
<td>Medium Fruit Tray</td>
<td>$62.00/tray (Serves 20-25)</td>
</tr>
<tr>
<td>Large Fruit Tray</td>
<td>$76.00/tray (Serves 30-50)</td>
</tr>
</tbody>
</table>
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
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
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

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.
LATIN FLAIR BUFFET

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

PREMIUM ENRÉES
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 ENRÉE $15.25/PP, TWO $17.25/PP, THREE $19.25/PP
Includes Standard Entrée(s), (3) Sides and (1) Dessert, plus drinks

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.

Coastal Georgia Center
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CoastalGeorgiaCenter@SavannahState.edu
Catering Menu F

HOR D’OEUVRES

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 Drummettes
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
# Catering Order Form

## 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
- Standard: $11.25
  - Includes scrambled eggs, grits, sausage (links & patties), bacon, biscuits, and coffee

### Deluxe
- Deluxe: $12.75
  - Includes scrambled eggs, grits or hash browns, sausage (links or patties), biscuits, fresh fruit or muffins, and coffee

### Premium
- 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)
- Turkey: $7.00
- Roast Beef: $7.00
- Club: $7.50
- Ham: $7.50
- Chicken Sandwich: $6.00
- BBQ Sandwich: $6.00
- Tuna: $5.00

### Sides (Choose 1)
- Chips: $2.50
- Fruit Cup: $3.00
- Pasta Salad: $4.00
- Cole Slaw: $4.00
- Garden Salad: $5.00

### Desserts (Choose 1)
- Fresh Baked Cookie: $2.00
- Homemade Brownie: $2.50

## Catering Menu D - Southern Style Buffet

### Standard One Entrée
- Standard One Entrée: $17.75

### Standard Two Entrée
- Standard Two Entrée: $20.75

### Deluxe Two Entrée
- Deluxe Two Entrée: $29.75

### Premium Two Entrée
- 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.

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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’OEUVRES

- **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 Drummettes
  - 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

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**ADDITIONAL ITEMS UPON REQUEST**
- Table Linens & Skirts
- Full Service Buffet
- Wait Staff
- China and Glasses
- Silverware
- Bar Service

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All items are priced per person unless otherwise noted.