



CATERING GUIDE



Menu items offered in this guide represent a sample of what is available. Our culinary staff can customize a menu to fit your needs and provide your guests with an unforgettable experience. Ask about our gluten-free and vegetarian options.

We look forward to serving you!



Planning Your Special Event

We pride ourselves in being able to meet every group's catering needs. The following information will help you organize your special event.

Arranging and Reserving a Date

Please make arrangements with food services at least 14 days prior to your event so that we can reserve your preferred event time. Location, minimum number of guests, and the time of the event will be required. Menu selection should be confirmed no later than 7 business days before the event. Increases to guest numbers will be accepted until 24 hours before event start. Linen and china rentals are available upon request. To reserve your event time, please email us at catering-gvl@ung.edu.



Payment for Services

All UNG catered functions must be secured by providing detailed billing information, which must include whether the responsible group will be utilizing UNG Foundation funds.





Breakfast

The offerings below are presented buffet-style. All breakfasts include freshly-brewed coffee and water. Minimum attendance is 20. Ask about served breakfast option.

Standard Breakfast

Fluffy scrambled eggs, crisp bacon or sausage patties, grits or hash browns, and biscuits with gravy. \$9.50/person

“Skinny” option available for \$1.00/person upcharge.



Pancake Breakfast

Buttermilk pancakes served with warm maple syrup and whipped butter, crisp bacon or sausage patties, fluffy scrambled eggs, and hash browns. \$9.95/person



Grits Bar

House-made grits served with toppings including: bacon, garlic shrimp, sausage, whipped butter, and 3 cheeses. Served with fluffy scrambled eggs. \$10.95/person



French Toast Breakfast

Freshly prepared french toast with maple syrup, maple nut topping, and choice of fruit topping. Served with fluffy scrambled eggs and choice of: chicken tenders, sausage patties, or bacon and fluffy scrambled eggs. Non-dairy whipped topping available upon request. \$11.95/person



Coffee Breaks

Coffee Breaks include regular and decaffeinated coffees and condiments. A minimum attendance of 20 is required. The following choices are priced per person.

Coffee Only \$2.00

Coffee plus assorted can sodas \$3.00

Coffee plus assorted can sodas and cookies \$4.25

Coffee plus assorted muffins \$3.00

Coffee plus assorted fruit danishes and muffins \$4.25



Coffee and an assortment of breakfast pastries, including coffee cake, fruit turnovers, cinnamon rolls, and seasonal breakfast breads \$4.50



Coffee with assorted fruit juices and hot tea served with breakfast breads \$5.50

Coffee with assorted fruit juices and hot tea served with a sliced seasonal fruit display. Also includes coffee cake, fruit turnovers, cinnamon rolls, and seasonal breakfast bread \$6.75





Club Favorites

These items are available only to UNG-sponsored clubs at these prices. Please inquire for additional options.

Anthony's Pizza

Fresh-baked 16" single-topping pizzas (pepperoni or extra cheese) **\$9.00**

additional topping available for upcharge:

Onion	Caramelized Onion
Green Peppers	Hamburger Meat
Black Olives	Artichoke Hearts
Mushrooms	Fire-roasted Peppers
BBQ Chicken	Feta Cheese



Specialty Pizzas **\$13.50**

BBQ Chicken

Bacon Cheeseburger

Vegetarian



Chicken Tender Tray

Hand-breaded chicken tenders served with honey mustard, bbq sauce, and ranch dressing. 40 pieces. **\$40.00**

Chicken Wing Tray

House-made chicken wings served with ranch dressing. 40 pieces. **\$45.00**

Buffalo Hot

Buffalo Mild

Kickin' Bourbon

Korean BBQ

Garlic Parmesan

Honey Chipotle

Honey Citrus

Traditional BBQ





Express Lunches

Our signature sandwiches can be prepared to suit your event. We package these to go for you.

Brown Bag Lunch

Smoked turkey or deli ham with American cheese on your choice of white or wheat bread, a bag of chips, whole fruit, cookies, and a canned beverage. **\$7.00/person**



Lunch Box

Choice of deli sub, sandwich, or wrap; choice of a bag of chips, pasta salad or potato salad, and a fresh-baked sweet. *All boxes in the order will contain the same selected side.

\$8.95/person



Deluxe Lunch Box

Choice of deli sub, sandwich or wrap; includes chips, fresh fruit, choice of pasta or potato salad, and a fresh-baked sweet. *Deluxe boxes may be customized for each individual's side preference.

\$10.95/person



Deli Trays

Economy Club Tray (sub sandwiches only, turkey or ham). 10-12 people. **\$31.95**

Premium Tray (includes wraps and deli sandwiches). 18-25 people. **\$79.95**

Includes bulk chips.



Lunch Buffets

Our lunch buffets are served with your choice of standard dessert and iced tea. Minimum attendance of 20. Prices listed are per person.

Deli Buffet

Choice of 3: smoked turkey, chicken salad, ham, roast beef, and roasted red pepper hummus; three cheeses, assorted breads, lettuce, tomatoes, onion, and pickles.

Choice of 2: pasta salad, potato salad, fruit salad, potato chips, veggie tray. \$9.50



Lots of Salad

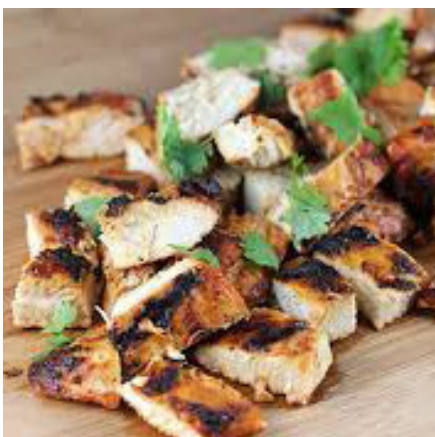
Fresh garden salad, caesar salad, and mixed green salad served with sliced grilled chicken breast, assorted dressings, tomatoes, onions, cucumbers, shredded cheese, black olives, bacon crumbles, and croutons. Served with fresh-baked parmesan rolls. \$12.50



Substitute grilled shrimp, grilled salmon, pork tenderloin or beef tenderloin \$15.50

Italian Buffet

Chicken marsala and vegetarian pesto penne pasta served with seasonal vegetable medley, caesar salad, and fresh-baked parmesan rolls. \$13.95



Cookout

Grilled 100% beef hamburgers and Nathan's beef hot dogs served with potato chips, coleslaw, pasta salad, buns, and condiments. \$9.95



Lunch Buffets (cont.)

Soup & Salad

Choice of Italian chopped salad with tomato, red onions, carrots, black olives, and pepperoncini tossed with Italian dressing; Caesar salad, or Harvest salad (toasted pecan, blueberry, apples, balsamic, goat cheese by request) and choice of 2 freshly-prepared soups: broccoli cheese, tomato bisque, chicken noodle, chicken & rice, and Lumberjack vegetable. \$10.50



Crowned Crab and Shrimp Salad

Alaskan snow crab and Canadian Bay shrimp mixed with fresh dill, celery, onion, red bell pepper, and house dressing on a bed of mixed greens \$12.50



Smokin' BBQ Buffet

Applewood smoked pulled pork served with choice of green beans or bbq baked beans, roasted rosemary potatoes, coleslaw, brunswick stew, and rolls/buns. \$14.95

Custom Buffet

As always, we are able to accommodate specific buffet requests. We have served summer camps, competitions, and a variety of institution and community special interest events. Our buffet options can include a wide variety of specialty and international options.. Pricing varies by request and advance notice is required.





Premium Lunch Entrees

Our premium lunch entree selections are served with a tossed salad, vegetable, starch, rolls, your choice of a homestyle dessert, iced tea, and water. All prices are per person.

Chicken Marsala

Breaded boneless chicken breast with a savory sauce of mushrooms, garlic and marsala wine. Served with rice pilaf and steamed summer blend vegetables. \$13.50



Pesto Chicken Penne Pasta

Grilled breast of chicken on a bed of pesto penne pasta paired with fresh asparagus. \$13.50



Roast Beef & Mushrooms

Tender, sliced roast beef with au jus, mashed potatoes, gravy, and southern style green beans. \$13.50

Blackened Grilled Chicken

Blackened breast of chicken paired with seasonal vegetable medley and dirty rice. \$13.50



Stone-Ground Mustard-Crusted Pork Roast

Slow-roasted pork tenderloin rubbed with stone-ground mustard, white wine, and cracked black pepper topped with a mustard cream sauce and served with rosemary potatoes and steamed haricot verts. \$15.50



Homestyle Desserts

These dessert selections are for Lunch Buffets and Entrees that include choice of desserts.

Triple Chocolate Brownies

Banana Pudding

Old-Fashioned Apple Cobbler

Cherry Pecan Cobbler

Eleanor's Favorite (Peach Cranberry) Cobbler

Chocolate Pudding Pie





Afternoon Breaks & Trays

Breaks include bottled water or coffee service.

Summer Veggie Break

Fresh veggies and avocado served with a greek yogurt dip. \$4.00/person

Health Club Break

Fresh fruit display, assorted granola bars, and individual fruit yogurt. \$8.25/person

Chips & Dip Break

Spinach and artichoke dip, queso dip, and salsa served with tortilla chips. \$9.95/person



Brownie Bar

Triple chocolate brownies served with chocolate chips, whipped topping and choice of 4 additional toppings: caramel, chocolate syrup, nuts, candy bar crumbles, assorted dried fruits and fresh strawberries. \$6.95/person



Assorted Cookies & Brownies Tray \$39.95

Assorted cookies and Triple Chocolate Brownies. Serves 35 - 40.



Sweet Street Homestyle Bars Tray \$45.95

An assortment of bars, including Caramel Apple, Pecan Chocolate Chunk, Meltaways, and Gourmet Brownie Bash. Serves 35 - 40.
*Trays do not include beverages.



Dinner Buffets

The following buffets have been created with distinctive themes for your event planning convenience and are served with your choice of dessert, iced tea, and regular and decaffeinated coffees.

Traditional Southern

Buffet includes tossed seasonal green salad with choice of dressing, tomato and cucumber salad, fried chicken, garlic mashed potatoes, green beans, and fresh-baked rolls with butter.

\$14.95



Asian Flair

Wonton soup, fried rice, iceberg salad with ginger dressing, egg rolls, bourbon or sesame chicken, and sauteed green beans and carrots in a sweet and sour sauce.

\$15.95



Italian

The Italian buffet includes a classic Caesar salad, choice of 2 types of pasta, chicken parmesan, home-made marinara sauce, grilled Italian sausage and peppers.

\$15.95



Georgia Smokehouse

Enjoy regional applewood smoked pork with a variety of sauces, smoked beef brisket, bbq baked beans or green beans (or both), buttered corn on the cob or rosemary potatoes, coleslaw, and rolls.

\$16.95



Receptions

All receptions are served with regular and decaffeinated coffees, iced tea, and water. Minimum 20 attendees. Prices are per person.

Pork Tenderloin

Marinated and smoked pork tenderloin served with rolls and raspberry chipotle sauce, spinach artichoke dip with tortilla chips, chicken tenders with sauce, fruit and cheese display with crackers. \$16.95



Fruit & Veggie

Fresh vegetable display, sliced fresh seasonal fruit, domestic cheeses, and crackers. \$8.95



Garden Party

Fresh vegetable display, sliced fresh seasonal fruit, domestic cheese and crackers, cold spinach dip with fresh-fried tortilla chips, baked ham, and silver dollar rolls. \$12.95

Antipasto

Antipasto display, fresh fruit, and cheese display with crackers, shrimp and crab dip with garlic toast, and a premium nut assortment. \$13.95



Low Country Boil

Boiled shrimp with andouille sausage, corn on the cob, potatoes, and onion. Served with choice of side and rolls. \$24.95
With crab legs, add \$7/person



Carving Stations

The carving station options are offered as additions to dinner buffet selections and reception selections. Minimum 20 attendees. Carving station selections also incur a \$25 per hour surcharge for the services of a skilled meat carver at the station.



Boar's Head® Maple Glazed Honey Coat® Ham

Carved Boar's Head® Maple Glazed Honey Coat® Ham with silver dollar rolls and condiments. \$4.00/person

Boar's Head® Ovengold® Roasted Turkey Breast

Carved Boar's Head® Ovengold® Roasted Turkey Breast with silver dollar rolls and condiments. \$4.00/person



Salzburger Select Pork Tenderloin

Carved Salzburger Select Smoked Pork Tenderloin served with Ruth's Sweet Heat raspberry chipotle compote and silver dollar rolls. \$5.00/person



Salzburger Select Beef Tenderloin

Carved Salzburger Select Smoked Beef Tenderloin served with Turkish horseradish and silver dollar rolls. \$12.00/person



Beverages

Coffee, Regular and Decaffienated \$14.95/gal

Iced Tea \$8.00/gal

Hot Tea Packets \$1.00/ea

Cranberry Pineapple Sparkling Punch \$18.50/gal

Lemonade \$9.00/gal

Fruit Punch \$9.00/gal

Soft Drinks, 12 oz. can \$1.25/ea

Soft Drinks, 20 oz. bottle \$2.00/ea

Bottled Water, 8 oz. bottle \$.50/ea

Bottled Water, 20 oz. bottle \$2.00/ea

Ice Water Setup \$15.00

Assorted fruit juice, gallon \$17.95

Assorted fruit juice, bottle \$2.00/ea

Milk, pint \$2.00/ea

