



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 butch.exley@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 25. Ask about served breakfast option.

Standard Breakfast

Fluffy scrambled eggs, crisp bacon or sausage patties, grits or hash browns, and biscuits with gravy. \$12.99/person



Pancake Breakfast

Buttermilk pancakes served with warm maple syrup and whipped butter, crisp bacon or sausage patties, fluffy scrambled eggs, and hash browns. \$13.99/person



Grits Bar

House-made grits served with toppings including: bacon, garlic shrimp, sausage, whipped butter, and 3 cheeses. Served with fluffy scrambled eggs. \$11.99/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. \$15.99/person





Coffee Breaks

Coffee Breaks include regular and decaffeinated coffees and condiments. A minimum attendance of 25 is required. The following choices are priced per person.

Coffee Only \$2.00

Coffee & Water \$3.00

Coffee & Hot Tea \$4.50

*Coffee, water, and hot tea served with
assorted pastries and breakfast
breads* \$7.00

Add a fruit tray for \$2.00/person





Favorites

Anthony's Pizza

Fresh-baked 16" single-topping pizzas

Extra Cheese \$10.50

Pepperoni \$12.50



Additional Toppings Available (upcharge)

Onion

Caramelized Onion

Green Peppers

Hamburger Meat

Black Olives

Artichoke Hearts

Mushrooms

Fire-roasted Peppers

BBQ Chicken

Feta Cheese

Specialty Pizzas \$15.00

BBQ Chicken

Bacon Cheeseburger

Vegetarian



Chicken Tender Tray

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

\$59.95



Chicken Wing Tray

House-made chicken wings served with ranch dressing. 40 pieces.

Market Price when available

Buffalo Hot

Garlic Parmesan

Buffalo Mild

Honey Chipotle

Kickin' Bourbon

Honey Citrus

Korean BBQ

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, cookies, and a canned beverage. \$9.00/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 for an upcharge. \$12.99/person





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, fried pickle ranch dip, and salsa served with tortilla chips.

\$9.95/person



Assorted Cookies & Brownies Tray \$49.95

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

Sweet Street Homestyle Bars Tray \$49.95

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.

\$18.95



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. **\$17.95**



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**

Add chicken tenders or brunswick stew

\$19.95



Receptions

All receptions are served with regular and decaffeinated coffees, iced tea, and water. Minimum 25 attendees. Contact us for pricing.

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.



Fruit & Veggie

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



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.

Antipasto

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



Low Country Boil

Boiled shrimp with andouille sausage, corn on the cob, potatoes, and onion. Served with choice of side and rolls.



Carving Stations

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



Boar's Head® Maple Glazed Honey Coat® Ham

Carved Boar's Head® Maple Glazed Honey Coat® Ham with silver dollar rolls and condiments.



Boar's Head® Ovengold® Roasted Turkey Breast

Carved Boar's Head® Ovengold® Roasted Turkey Breast with silver dollar rolls and condiments.



Salzburger Select Pork Tenderloin

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

Salzburger Select Beef Tenderloin

Carved Salzburger Select Smoked Beef Tenderloin served with Turkish horseradish and silver dollar rolls.



Beverages

*Coffee, Regular and
Decaffienated* \$2.00/person

Iced Tea \$1.75/person

Lemonade \$1.75/person

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

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

Bottled Water, .5L bottle \$1.50/ea

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

