

ANTIOCH DINING SERVICES CATERING MENU

795 LIVERMORE STREET
YELLOW SPRINGS, OHIO 45387\

937-769-1095

Greetings...

We are pleased to present you with our new catering guide. This booklet highlights our catering menus and pricing for events and meetings. If your event requires special needs, we would be delighted to customize menus for you that will compliment your particular event and budget.

Our goal is to provide you with the individual attention that will ensure a pleasant dining experience. If you have any questions, please contact Dining Services at 937-769-1095, 1096, 1059.

Events @ The Inn:

All lunch or dinners held at The Inn will be served using China dinnerware, linen, flatware, glasses and linens.

Minimum Guarantee:

A \$40 server fee will apply to all events not meeting the minimum number of guests noted on the menu (i.e. buffet breakfasts...minimum 25 people).

Catering Order:

Catering orders must be submitted at least 7 calendar days (168 hours) prior to your event. Although, we understand that meetings and events are sometimes planned at the last minute we also recognize that orders placed less than 7 calendar days (168 hours) create additional costs...accordingly, a 10% late fee will be assessed. Additionally, a 10% surcharge, based on the cost per person, will be assessed for each additional place setting added the day of the event. We must have the final count 72 hours prior to the event.

Meal Service Times:

Our staff will provide complete food service to your guests of the pre-selected menu with the style of service you have chosen. It is our policy to completely clear all dining tables immediately following the meal, before any program begins. Please allow 1 1/2 hours (90 minutes) for meal service times. If we are not permitted to do so, you will be charged \$14 per hour, or any portion thereof, for each staff member affected by this delay. We will also allow you up to a 30-minute delay from your scheduled serving time. If you exceed this time, the same charges will apply. For buffet luncheons and dinners, unless specifically requested, your buffet table will be available for one hour from your scheduled serving time. Service Charges will apply for events accruing before or after normal service times 8 Am – 8 Pm

Placing an Order:

Complete an Event Catering Order form and submit it to Ann Thomason athomason@antioch-college.edu or Greg Frederick gfrederick@antioch-colleg.edu of Antioch Dining Services via e-mail or fax (937) 769-1097. This form must include a university account number for billing purposes. All university orders receive a 10% discount.

An Event Confirmation form will be faxed to you with your event details and pricing listed for your signature. Note: your event will not be considered “definite” until Dining Services has received the completed form, signed and returned.

All orders must be processed through Antioch Dining Services; all non-university catering must have a \$200.00 deposit along with complete billing information before events will be confirmed. On all non-university catering, full payment will be due at end of event...

Please have a contact person available when the food arrives to check in and verify the order and sign a delivery receipt. The signed receipt will verify that your order is complete.

The use of the Inn for non-food functions will be assessed a \$200.00 fee. Plus a \$250.00 deposit against clean up.

For RESERVATIONS at The Inn, please call 937-769-1095

*******Please, Note*******

1. When planning a sit down served lunch or dinner and you wish to mix entrees, we require a minimum of 10 per item, plus a \$2.00 service charge pr person, Vegan and Vegetarian meals not meeting minimum will be served as our choice. We always have a top quality vegetarian and vegan entrée available which we serve our student population.
2. Served lunches, dinners and butlered appetizers are labor intensive; this and the quality of service you desire will determine the amount of the service charge added to your bill.
3. All university events not in the café or Inn must have the rooms cleaned and ready for our arrival. Please, make sure arrangements have been made to have doors unlocked and tables in place. We will need times for pick-up of food and equipment. All additional services or having to come back at later times to do cleaning will be subject to additional charges.
4. All food left over after service in the Inn or café remain the property of the dining services and cannot be removed in accordance with café policies and the “4 hour health code rule”. Food served off premises with the idea of the buyer keeping the leftovers must be ordered as such and will be packaged on disposable containers. Any additional charges accrued will be added.

Please Note: Policies, menus, pricing and procedures are subject to change with prior notification.

Continental Breakfast

The Warm-up \$4.50

Assorted Juice, Assorted Danish, Muffins and Bagels
Butter, cream cheese and jelly
Coffee, Decafe and Hot Water for Tea

Sunrise Surprise \$5.50

Assorted Juice, Assorted Danish, Muffins, and Bagels
Fresh Fruit Display, Assorted Yogurts
Butter, cream cheese and jelly
Butter, cream cheese and jelly

Add Seasonal fresh fruit bowl \$.50 per person
Add cereal and milk \$.50 per person

Breakfast Buffets

Minimum of 25 Guests for buffets

The West Hall \$4.25

Scrambled eggs, Crispy bacon, grilled hash browns and biscuits
Orange Juice, and Coffee

The Rise and Shine Buffet \$5.75

Fresh Seasonal Fruit Bowl
Scrambled Eggs, Crispy Bacon Slices
Grilled Hash Browns, Assorted Muffins and Danish
or Biscuits & Gravy
Assorted Juices and Coffee

The Healthy Start \$6.50

Fresh Seasonal Fruit Bowl, Assorted yogurt
Egg Beaters, with Turkey Sausage Links
Assorted Bagels with Light Cream Cheese
Orange Juice and Coffee

Gourmet Quiche Brunch \$7.50

Fresh Baked Four Cheese Quiche and Quiche Lorraine
Assorted Fresh Pastries
Grilled Hash Browns
Fresh Fruit Tray
Assorted Juices and Coffee

*Hot or Cold Cereals can be added for \$.50 per person

**Vegetarian Bacon, Sausage and Tofu Scramble are available

Sack Lunches \$4.95

Choice of Extra Lean Roast Beef, Deli Style Ham, 98% Fat Free Breast of Turkey, Tuna Salad, Chicken Salad, Vegetarian Turkey, Hummus or Egg Salad served with cheese on choice of bread. Includes chips, fresh fruit, cookie and can of soda or bottled water

Boxed Lunches \$6.25

Choice of Extra Lean Roast Beef, Deli Style Ham, 98% Fat Free Breast of Turkey, Tuna Salad, Chicken Salad, Vegetarian Turkey, Hummus or Egg Salad served with cheese on choice of bread. Includes chips, Choice of potato, black bean, fresh cut fruit salad, tossed green or pasta salad, choice of cookie, brownie, dessert bars and can of soda or bottled water.

Choice of bread: white, wheat, rye, soft Kaiser, croissant or wrap.

Lunch Buffets

Minimum of 25 guests for buffets

The Golf Course Deli \$6.95

Roast Breast of Turkey, Extra Lean Roast Beef, Deli Style Ham, Veggie Turkey, Hummus American, Swiss and Provolone Cheese, Chefs Selection of Breads and Rolls
With relish tray, condiments and two sides.
Red Eye Potato Salad, Bowtie Pasta Salad, or Tossed Salad with Dressings
Assorted Cookies, Coffee and Iced Water

The Horseshoe \$7.50**

Beer Bratwurst and Grilled marinated chicken, soft Kaiser rolls
Served with Pasta salad, and Potato Salad, Brownie bars, Coffee and water

The Italian Classic \$9.25**

Caesar Salad with Croutons and Creamy Caesar Dressing
Roasted Italian Sausage, Baked Manicotti, or Toasted Ravioli with marinara
Italian Vegetable Medley, Parmesan Bread Sticks, Éclairs, Coffee and Iced Water

Here's to Your Health \$9.00**

Mixed Green Salad with Fat Free Dressings
Lemon Pepper seasoned Broiled Chicken, Roasted Red Potatoes, Steamed Vegetables Du Jour
Angel Food caked topped with raspberry sauce, Coffee and water

South of the Border \$9.00**

Fill your warm flour tortillas with Seasoned taco meat, shredded lettuce, cheese, diced tomatoes, and sour cream. Served with refried beans, Spanish rice and Nacho chips with cheese and salsa.
Assorted cookies, Coffee and water

Picnic Buffet \$10.40**

Baked Chicken and Pork BBQ served with our homemade potato salad, corn cobbettes, soft Kaiser Rolls and assorted cookies. Coffee and water

The Fresh Grill Buffet \$9.30**

Grilled _ quarter pound Sizzler, Grilled Marinated Breast of Chicken or Shredded BBQ Pork (choice of 2) served with

Kaiser Rolls, Red Potato Salad, Boston Baked Beans, Assorted cheese, Relish Tray Assorted Cookies,
Coffee and Water

**** Vegetarian and Vegan alternatives and selections are available, Please ask.**

Served Luncheons

Minimum of 25 Guests for served menus

Chicken Cordon Bleu

\$9.50

Handmade with sliced Ham and Swiss cheese, topped with Supreme Sauce, this is a classic Served with Herbed Rice Pilaf and Seasonal Fresh Vegetable

Sun Dried Tomato Chicken

\$9.50

Baked Boneless, Skinless Breast of Chicken topped with a Sun dried Tomato sauce, Served with Orzo Provencal and Whole Green Beans

Beef Tenderloin

\$12.35

Medallions of Beef Tenderloin with Brandied Peppercorn sauce Served with Garlic Mashed Potatoes and Steamed Broccoli

Roast Top Round of Beef

\$9.50

Slow Roasted and sliced thin for tenderness served with Mushroom Demi Glaze Roasted Garlic Whipped Potatoes and Baby Carrots

Roast Pork Loin

\$9.50

Juicy, Tender Pork Loin Sliced served with Rosemary Garlic Sauce Oven Brown Red Skin Potatoes and Broccoli, Cauliflower, Baby Carrot Blend

Lemon Pepper Orange Roughy

\$10.50

Orange Roughy baked with lemon pepper butter sauce, served with Scalloped Potatoes and Fresh Vegetable Medley

Chicken Marsala

\$9.75

Boneless, Skinless Breast of Chicken simmered in a Marsala wine sauce, served with Garden Rice Pilaf and Ratatouille

Oven Fried Chicken Marie Louise

\$9.75

Roasted Quarter Chicken Breast topped with a Vesuvio sauce, served with Garlic Mashed Potatoes and Roasted Vegetable Medley

Pasta Primavera

\$9.00

Bed of pasta topped with fresh seasonal vegetables and white Parmesan sauce

Pasta with Black Beans and Artichoke Hearts

\$8.50

Pasta shells tossed with garlic tomato sauce, black beans and artichoke hearts (vegan)

Seitan and Mushroom Stroganoff

\$9.50

Seitan, Portabella & Button Mushrooms sautéed Served over Hot Noodles and Peas & Carrots (vegan)

Tamara Tofu Stir Fry

\$9.75

Marinated Tofu stir fried with Japanese Vegetables served with Basmati Rice (Vegan)

Indonesian Curry Tempeh

\$9.75

Sautéed Tempeh with Sweet Potatoes, Peppers, Onions, Curry and Soy served with Jasmine Rice

If you don't see what you are looking for, please ask and let us work with you to make the best possible event.

All Served entrees Include Tossed Salad with House Dressing, Dinner Rolls and Butter, Coffee and Water.

*Note: There will be a \$40 server fee for all events not meeting the above noted minimum guarantee

Dessert Options:

Apple Dumpling, Assorted Fruit or Cream Pies, Pound cake with raspberry sauce,

Chocolate or Carrot Cake (add \$1.25 per person)

Chocolate Mousse Cup with Raspberries (add \$1.80 per person)

Cheesecake with topping (add \$1.80 per person)

Addition Dessert Selections are available, please ask.

*Note: There will be a \$40 server fee for all events not meeting the above noted minimum guarantee

Served Dinners

Minimum 25 guests for served dinners Prime Rib \$19.55 Slow Roasted Prime Rib of au jus, Served Medium Baked Potato and served with Green Beans Almandine

Chicken Cordon Bleu

\$15.50

Handmade with sliced Ham and Swiss cheese, topped with Supreme Sauce, this is a classic Served with Herbed Rice Pilaf and Seasonal Fresh Vegetable

Sun Dried Tomato Chicken

\$16.10

Baked Boneless, Skinless Breast of Chicken topped with a Sun dried Tomato sauce, Served with Orzo Provencal and Whole Green Beans

Beef Tenderloin

\$19.15

Medallions of Beef Tenderloin with Brandied Peppercorn sauce Served with Garlic Mashed Potatoes and Steamed Broccoli

Roast Top Round of Beef

\$16.75

Slow Roasted and Sliced Thin for tenderness served with Mushroom Demi Glaze Roasted Garlic Whipped Potatoes and Baby Carrots

Roast Pork Loin

\$17.95

Juicy, Tender Pork Loin Sliced served with Rosemary Garlic Sauce Oven Brown Red Skin Potatoes and Broccoli, Cauliflower, Baby Carrot Blend

Lemon Pepper Orange Roughy

\$16.10

Orange Roughy baked with lemon pepper butter sauce Served with Scalloped Potatoes and Fresh Vegetable Medley

Chicken Marsala

\$13.50

Boneless, Skinless Breast of Chicken simmered in a Marsala wine sauce, served with Garden Rice Pilaf and Ratatouille

Roasted Chicken Vesuvio

\$13.50

Roasted Quarter Chicken Breast topped with a Vesuvio sauce, served with Garlic Mashed Potatoes and Roasted Vegetable Medley

Beef Wellington

\$13.50

Tender Beef wrapped in puff pastry topped with glaze Served with Oven browned Red Skin Potatoes and Fresh vegetable Du Jour

Pasta Primavera

\$11.50

Bed of pasta topped with fresh seasonal vegetables and white Parmesan sauce

Oven Fried Chicken Marie Louise

\$13.75

Roasted Quarter Chicken Breast topped with a Vesuvio sauce, served with Garlic Mashed Potatoes and Roasted Vegetable Medley

Pasta Primavera

\$11.00

Bed of pasta topped with fresh seasonal vegetables and white Parmesan sauce

Pasta with Black Beans and Artichoke Hearts

\$10.50

Pasta shells tossed with garlic tomato sauce, black beans and artichoke hearts (vegan)

Seitan and Mushroom Stroganoff

\$12.50

Seitan, Portabella & Button Mushrooms sautéed Served over Hot Noodles and Peas & Carrots (vegan)

Tamara Tofu Stir Fry

\$13.75

Marinated Tofu stir fried with Japanese Vegetables served with Basmati Rice (Vegan)

Indonesian Curry Tempeh

\$13.75

Sautéed Tempeh with Sweet Potatoes, Peppers, Onions, Curry and Soy served with Jasmine Rice

All served entrees Include Tossed Salad with House Dressing, Dinner Rolls and Butter, Dessert Selection, Coffee and Water

If you don't see what you are looking for, please ask and let us work with you to make the best possible event.

Dessert Options:

Apple Dumpling, Assorted fruit Pies, Pound cake with raspberry sauce,
Chocolate or Carrot Sheet Cake

Chocolate Mousse Cup with Raspberries (add \$1.80 per person)

Cheesecake with topping (add \$1.80 per person)

*Note: There will be a \$40 server fee for all events not meeting the above noted minimum guarantee

Dinner Buffets

*Minimum 25 guests

The American Melting Pot \$15.50

Tossed salad with choice of dressing, Pot roast, herbed baked chicken,
Mostaccioli with Marinara sauce, Fresh sautéed green beans, Apple Dumpling,
Coffee and Iced water

Traditional Classic \$15.50

Tri colored bow tie Pasta Salad, Italian Beef with Au Jus, Oven fried chicken, Eggplant Parmesan,
Whipped potatoes and gravy, fresh sweet whole kernel corn, cheesecake with strawberry sauce,
Coffee and Iced water

Holiday Buffet \$15.50

Tossed Salad with choice of dressing, Sliced Roast Turkey breast, Roast beef au jus, Sesame Tofu,
Cornbread stuffing, Whipped potatoes and gravy, Cranberry sauce, Seasonal vegetable medley,
Pecan Pie, Coffee and Iced water.

On the Healthier Side \$17.50

Tossed salad with low fat dressing, Hunter style chicken, Tamara Stir fry
Wild mushroom and garlic rice, fresh seasonal vegetable medley, angel food cake topped with raspberry
sauce, Coffee and Iced water

American Bounty \$19.90

Tossed Salad with choice of dressing, Tri-colored Bowtie Pasta Salad,
Baked chicken, Sliced Roast Beef with Au Jus, Baked Stuffed Shells with Marinara,
Whipped potatoes with gravy, Rice Pilaf, Fresh seasonal vegetable medley,
Bakery fresh dinner rolls with butter
Assorted Desserts, Coffee and Iced water

Family Classic \$19.55

Tossed Salad with choice of dressing
Spinach Lasagna
Baked chicken, Sliced Roast Beef with Demi Glaze
Whipped Potatoes & Gravy, Seasoned Green Beans
Fresh Dinner rolls with butter,
Chocolate Torte
Coffee and Iced Water.

*Note: There will be a \$40 server fee for all events not meeting the above noted minimum
guarantee

Hors d' oeuvres Selections

As a general rule, when ordering Hors d' oeuvres you should estimate 4 pieces per person before dinner
and 10 pieces per person when there is no meal following.

The following prices are based on 25 pieces each. .

Hot Selections

Chicken Satay (Marinated Skewered chicken)	\$31.50
Teriyaki Chicken Skewers	\$31.50
Crab Rangoon	\$30.60
Miniature Egg Rolls	\$18.50
Chicken Quesadillas	\$24.25
Buffalo Wings (Spicy)	\$24.25
Sausage Stuffed Mushroom Caps	\$29.00
Rumaki	\$27.00
Toasted Ravioli with marinara	\$18.50
Spanikopita (Spinach wrapped in filo dough)	\$26.25
Mini Quiche	\$31.50
Meatballs (Italian, Swedish, or BBQ)	\$8.50
Fried Mozzarella sticks with marinara	\$20.50
Pork Pot Stickers	\$25.25
Chicken Drummies (fried)	\$18.50
Jalapeno Poppers	\$20.50
Vegetable Quesadillas	\$26.75

Cold Selections

Assorted Mini Bagel Sandwiches	\$25.00
Assorted Mini Croissant Sandwiches	\$29.00
Salami Coronets	\$23.50
Fresh Fruit Kabobs	\$30.00
Assorted Canapés	\$37.25
Finger Sandwiches	\$25.00
Silver Dollar sandwiches	\$25.00
Mozzarella with tomato and basil	\$25.00
Cheese Ball	\$21.35
Salmon & cream cheese mousse tartlet	\$31.50
Petit Fours	\$26.55
Iced jumbo shrimp with cocktail sauce	Market

Party Trays

Fresh Seasonal Fruit

Small for 25 to 30 people	\$40.00
Large for 50 to 60 people	\$70.00

Vegetable Tray with Dip

Small for 25 to 30 people	\$32.50
Large for 50 to 60 people	\$65.00

Domestic Cheese Tray with crackers

Small for 25 to 30 people	\$40.00
Large for 50 to 60 people	\$75.00

Snacks and Such

As a rule when ordering snacks, plan on approximately 15 servings
Per pound. When ordering dips, plan on approximately 25 servings per pound.

Fresh Whole Fruit \$.95 each
Potato Chips with Dip \$6.25 per pound
Tortilla Chips with Salsa \$7.45 per pound
Mini Pretzel Twists \$6.00 per pound
Pepperidge Farm Gold Fish \$6.00 per pound
Snack Mix \$6.90 per pound
Trail Snack Mix \$6.90 per pound
Fancy Mixed Nuts \$11.15 per pound
Dry Roasted Peanuts \$5.60 per pound
Tortilla Chips with Guacamole \$7.45 per pound
Bag of chips \$.70 each

Beverage Service

Coffee	\$10.00/Gallon
Decaffeinated Coffee	\$10.00/Gallon
Orange or Apple Juice	\$12.00/Gallon
Citrus Punch	\$12.00/Gallon
Lemonade	\$10.00/Gallon
Hot Spiced Cider	\$14.40/Gallon
Iced tea	\$10.00/Gallon
Soda or Tea	\$. 90/ each
Bottled Water	\$1. 50/ bottled Juices

Pastries

Apple or Cherry Turnovers	\$11.20/Dozen
Cookies	\$11.95/Dozen
Brownie Bars	\$10.90/Dozen
Brownie Bites	\$5.00/Dozen
Fudge Nut Bars	\$11.50/Dozen
Fudge Nut Bites	\$6.30/Dozen
Lemon Bars	\$10.50/Dozen
Lemon Bites	\$5.30/Dozen
Decorated sheet cakes	available upon request

Any vegetable or starch added to a meal is \$1.00 extra per person
Any meat or entrée added to a meal is \$1.50 extra person.