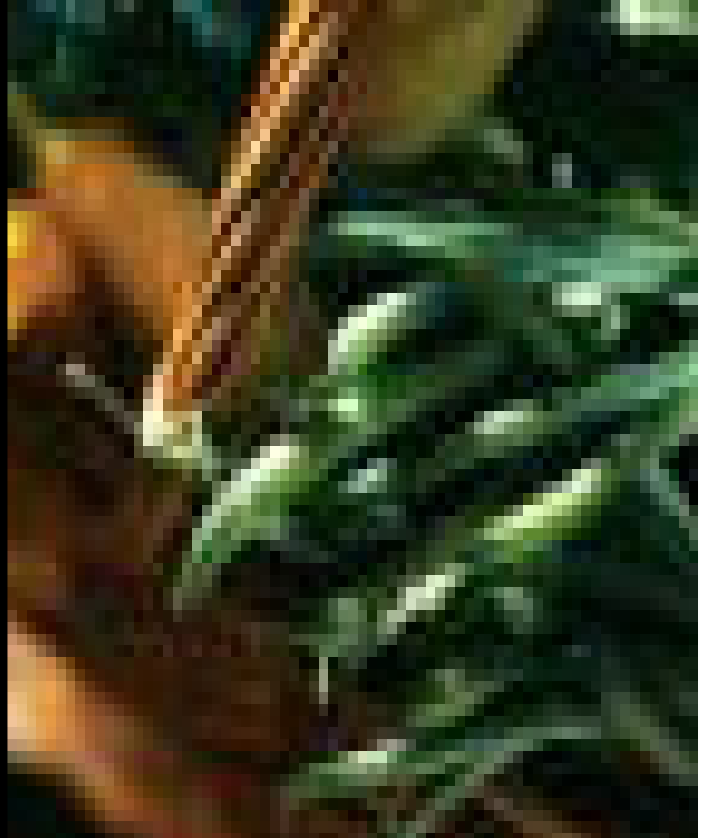




C A T E



R I N G



**DOANE  
COLLEGE  
2009-2010**





# Our Menu



**WELCOME LETTER**

**MENU CHAPTERS:**

**A GREAT START**

**LUNCH TIME**

**BOUNTIFUL BUFFETS**

**MOVABLE FEASTS**

**CULINARY CLASSICS**

**FINISHING TOUCHES**

**HORS d'OEUVRES**

**BEVERAGES**

**MENU PRICE LIST**

**PLANNING YOUR EVENT**

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



## Welcome

Thank you for choosing Doane Dining Services for your special event. We specialize in creative cuisines with elegant presentations and are committed to providing the finest service and consistent, high-quality food. From the moment you call, until your last guest leaves, we will take care of every detail.

When reviewing our menus, please note that this menu incorporates several new items with a focus on lighter and healthier choices, as well as the traditional favorites. Our menus represent popular items that appeal to all, from an informal coffee service to an elaborate dinner; we strive to cater to you. We welcome the opportunity to customize a menu that will make your event extraordinary. It would be our pleasure to organize your next event, whether it is on or off campus. You may visit our website at [www.doanedining.com](http://www.doanedining.com) . You may contact Denise Wilcox, Catering Manager, [denise.wilcox@doane.edu](mailto:denise.wilcox@doane.edu) at the Dining Services office located in the Perry Campus Center. Our phone number is 402.826.8225. Let's get started!



Anthony Hayes  
Sodexo Dining Services, GM



## A GREAT START

### **SUNRISE BREAKFAST SERVICE**

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set-ups include freshly brewed coffee, decaf, and iced tea, and other items are available for an additional amount.

### **CONTINENTAL BREAKFAST**

Freshly brewed coffee, chilled orange juice, whole fresh fruit, and assorted pastries.

**\$5.95 pp**

### **CONTINENTAL DELIGHT**

Freshly brewed coffee; seasonal fresh fruit tray, assorted pastries, bagels with flavored cream cheese, assorted juices.

**\$5.95 pp**

### **TIGER BREAKFAST**

Scrambled eggs, choice of bacon, sausage patties, or biscuits & gravy; hash browned potatoes, seasonal fresh fruit tray, chilled fruit juice.

**\$7.50 pp**

### **TRADITIONAL ALL THE WAY**

Seasonal fresh fruit, fluffy scrambled eggs, choice of bacon or sausage patty, sautéed breakfast potatoes, assorted pastries, and breakfast breads, chilled fruit juice, freshly brewed coffee.

**\$6.95 pp**

### **BREAKFAST BURRITO**

Soft fluffy tortilla filled with scrambled eggs, diced peppers, onions, cheddar cheese, salsa, sour cream, and crumbled sausage. Served with hash browned potatoes, seasonal fruit medley, chilled fruit juice, & freshly brewed coffee.

**\$7.95 pp**

### **TIGER EARLY START**

Your choice of main entrée (French toast, pancakes, or biscuits and gravy) and meat (bacon, sausage patties, or ham), fluffy scrambled eggs, hash browns, an assortment of breakfast pastries, a seasonal fruit tray, and an assortment of chilled bottled juices

**\$8.99 pp**

# B R E A K F A S T



## A GREAT START

### SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

#### BREAKFAST A LA CARTE, PER PERSON, FOR AN ADDITIONAL FEE

- Cereal with milk
- Yogurt
- Assorted seasonal sliced fruit
- Scrambled eggs
- Bacon
- Sausage links
- French toast
- Waffles
- Pancakes
- Home-fried potatoes
- Hash browns
- Grits

#### BAKERY A LA CARTE, BY THE DOZEN

- Assorted bagels with cream cheese **\$9.35/doz**
- Assorted Danish **\$7.00/doz**
- Assorted Mini-Danish **\$6.00/doz**
- Assorted Muffins **\$6.50/doz**
- Assorted Mini-Muffins **\$5.00/doz**
- Assorted Donuts **\$6.00/doz**
- Cinnamon Rolls **\$6.50/doz**

#### BEVERAGES, 16 SERVINGS PER GALLON

- Assorted juice **\$11.50 (\$1.50/bottle)**
- Fresh brewed coffee **\$6.50**
- Fresh brewed decaffeinated coffee **\$6.50**
- Hot water for tea  
Tea bags **\$0.50 ea**

# B R E A K F A S T



## LUNCH TIME

### EXPRESS LUNCHES

Our signature specialty sandwiches and salads can be prepared to suit your event. Limited time for a lunch? They can be present along with beverages and dessert to keep your program on time. Desserts are sold separately.

#### GRILLED CHICKEN CAESAR SALAD

Crisp romaine lettuce, marinated chicken breast, red onion, grated parmesan cheese, and tangy Caesar dressing

**\$7.50 pp**

#### GRILLED TURKEY SANDWICH

Turkey breast grilled with onions and a blend of Asia go, parmesan, and mozzarella chesses on a Kaiser bun, with sliced tomatoes and lettuce, served along side pasta salad

**\$7.50 pp**

#### TIGER WRAP

Herbed tortilla stuffed with marinated chicken breast, tomatoes, roasted red peppers, spinach, feta cheese, and warm bacon vinaigrette, served with pasta salad

**\$7.50 pp**

#### BOXED LUNCHES

##### TRADITIONAL BOXED LUNCH

Your choice of deli-sliced turkey breast, chicken salad, roast beef, ham, or salami with lettuce, tomato, and cheese on a white or wheat hoagie bun, served with a bag of potato chips, whole fruit, and your choice of either two cookies or a brownie

**\$6.00 pp**

##### EXECUTIVE BOXED LUNCH

A croissant stuffed with ham, turkey, Swiss cheese, bacon, lettuce, and tomato, served with your choice of pasta or potato salad and 2 cookies

**\$6.95 pp**

#### SMOKED TURKEY WRAP

Smoked turkey breast, guacamole, leaf lettuce, and tomatoes wrapped in an herb-floured tortilla, served with corn chips and salsa

**\$7.75 pp**

#### TRADITIONAL CHEF SALAD

Crisp salad greens topped with sliced turkey and ham, cheddar and Swiss cheeses, sliced egg, and tomato wedges, served with your choice of Dorothy Lynch, Italian, or ranch dressing

**\$7.50 pp**

#### Chicken or Tuna Salad Croissant

A buttery croissant filled with chicken/tuna salad and crisp lettuce, sliced tomato and red onion. Served with pasta salad and a pickle spear

**\$7.50 pp**

#### DELUXE BOXED LUNCH

Our traditional boxed lunch with your choice of a Kaiser roll or butter croissant, served with a vegetable crudité and fresh fruit salad

**\$6.50 pp**

# EXPRESS LUNCHES



# BOUNTIFUL BUFFETS

## SPECIALTY BUFFETS

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening, based on a 15 person minimum. (Smaller groups will be assessed an additional fee of \$2.00 per person.)

### FAJITA FIESTA

Flour tortillas, grilled beef and chicken fajitas, refried beans, Spanish rice, shredded lettuce, diced tomatoes, shredded cheese, sour cream, Pico de Gallo, cinnamon chips, water, and iced tea

**\$9.95 pp**

### WORK-A-HOLIC EXPRESS

Deli-sliced roast beef, ham, and turkey, sliced cheeses, sliced tomatoes, lettuce, onion, dill pickle slices, potato salad, cole slaw, assorted breads, cookies, brownies, water, and iced tea

**\$8.50 pp**

### MIDWESTERN BBQ

Your choice of two sides and two entrees, with dinner rolls or biscuits, butter, iced tea or lemonade, water, and cookies or brownies

**\$9.95 pp**

#### OPTIONS

##### Sides:

Fresh Green Salad (with two dressings)  
Classic Caesar Salad  
Potato Salad  
Pasta Salad  
Cole Slaw  
Baked Beans  
BBQ Beans  
Oven-Roasted Potatoes  
Fresh Green Beans

##### Entrees:

Garlic & Herb-Marinated or BBQ-Grilled  
Chicken Quarters  
  
BBQ Beef Marinated with Tangy BBQ  
Sauce  
  
Fried chicken

# BUFFETS



## MOVABLE FEASTS

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. (Buffets are based on a 15 person minimum. Smaller groups will be assessed an additional fee of \$2.00 per person. Premium dessert upgrades are available for an additional fee.)

### **LITTLE ITALY**

Your choice of one salad, one side, and two entrees, and one dessert, accompanied by garlic breadsticks or French bread, iced tea or lemonade, water

**\$8.95 pp**

#### **SALADS**

Fresh Greens (with your choice of two dressings)  
Classic Caesar

#### **SIDES**

Fresh Green Beans Sautéed with Garlic and Onions  
Fresh Squash Medley  
Steamed Broccoli

#### **ENTREES**

##### **Chicken Fettuccini Alfredo**

A fresh parmesan cheese and garlic cream sauce served over fettuccini pasta

##### **Spaghetti with Marinara Sauce**

Fresh herbs, garlic, onions, and tomatoes make up a delicious marinara sauce, served over spaghetti noodles

##### **Cheese Tortellini with Basil Cream Sauce**

A rich basil and garlic cream sauce, served over cheese tortellini pasta

##### **Cheese or Beef Ravioli**

A delicious three-cheese or beef ravioli, served with our special marinara sauce, topped with fresh parmesan cheese

##### **Vegetarian Lasagna**

Your choice of spinach, cheese, and a béchamel cream sauce or traditional lasagna with garden vegetables, cheese, and marinara sauce

##### **Traditional Meat Lasagna**

Season beef, mozzarella and parmesan cheese, along with our classic marinara sauce

# CLASSICS



## MOVABLE FEASTS

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. (Buffets are based on a 15 person minimum. Smaller groups will be assessed an additional fee of \$2.00 per person. Premium dessert upgrades are available for an additional fee.)

### **SOUTH OF THE BORDER BUFFET**

Your choice of one salad, two sides, and two entrees, accompanied by tortilla chips and salsa, iced tea or lemonade, iced water, and sopapillas

**\$10.75 pp**

#### **SALADS**

Mixed Greens with Cilantro and Lime Dressing

Classic Caesar

Tomato Salad with Red Onions and Cilantro in Light Vinaigrette

#### **SIDES**

Spanish Rice

Vegetarian Refried Beans

Black Beans with Cilantro and Onions

#### **ENTREES**

##### **Chicken Enchiladas**

Roasted chicken and cheese enchiladas baked in a zesty Mexican sauce

##### **Cheese Enchiladas**

Three-cheese enchiladas baked in a zesty Mexican sauce

##### **Bean & Cheese Burritos**

Refried beans, Monterey jack and cheddar cheeses, and Mexican spices baked in a flour tortilla, topped with shredded cheese

##### **Beef Burritos**

Beef, cheddar cheese, and green chili baked in a flour tortilla, topped with shredded cheese

##### **Taco Bar**

Grilled chicken, taco beef, and corn tortillas with shredded cheese and lettuce, chopped tomatoes, black olives, red onions, sour cream, and salsa

## CLASSICS



# MOVABLE FEASTS

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. (Buffets are based on a 15 person minimum. Smaller groups will be assessed an additional fee of \$2.00 per person. Premium dessert upgrades are available for an additional fee.)

## EXECUTIVE DELI BUFFET

Roast beef, ham, turkey, sliced tomatoes, lettuce, onions, pickles, iced tea and water, along with your choice of cookies and brownies and two sides

**\$10.95 pp**

### SIDES

- Soup du Jour
- Potato Salad
- Pasta Salad
- Traditional Green Salad
- Caesar Salad
- Cole Slaw
- Seasonal Fruit

# Picnic Fare

## THE ALL-AMERICAN

Hot-off-the grill hamburgers and hot dogs accompanied with coordinating condiments, your choice of two sides, cookies or brownies, iced tea, and lemonade

**\$7.00 pp**

## BBQ Buffet

Tender barbequed beef and barbequed chicken with your choice of two sides, cookies or brownies, ice tea and lemonade

**\$9.95 pp**

## THE CHUCKWAGON

Tangy barbequed beef sandwich, served with your choice of two sides, cookies or brownies, iced tea, and lemonade

**\$7.50 pp**

## COUNTRY CLASSIC

Tempting chicken – barbequed or fried – served with your choice of two sides, cookies or brownies, iced tea, and lemonade

**\$7.75 pp**

### SIDES

- Potato Chips
- Pasta Salad
- Baby Red Potato Salad
- Corn-on-the-Cob
- Baked Beans

# CLASSICS



## CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea, and your choice of dessert.

### **BEEF BBQ BRISKET**

Tender slices of brisket served with our own recipe of spicy barbeque sauce

**\$9.75 pp**

### **TENDERLOIN**

Herb-rubbed, marinated tenderloin roasted to perfection and sliced on the bias

**Market Price**

### **CHOICE CUT Filet**

A bacon-wrapped filet, herb-rubbed and marinated, then grilled perfectly

**6, 8, or 10 oz. Market Price**

### **NEW YORK STEAK**

An 8oz choice sirloin steak, herbed and marinated, grilled to your specification

**8, 12, or 14 oz. Market Price**

### **SURF 'N TURF**

Chef's choice of strip steak, perfectly grilled and served along side three battered coconut shrimp

**Market Price**

### **TOP ROUND ROAST**

Roasted beef in our blend of nine spices and seasonings, served with au jus

**\$8.75 pp**

### **PRIME RIB**

Choice cut rib-eye slow oven roasted with our special seasoning rub, served with au jus.

**Market Price**

## **PORK**

### **STUFFED PORK LOIN**

Slow roasted pork loin stuffed with apple raisin cornbread stuffing

**\$9.95 pp**

### **ORANGE CRANBERRY PORK CHOPS**

Pork Chops marinated in orange and cranberry vinaigrette, then roasted, finished with warm cranberry sauce

**\$8.75 pp**

### **SWEET 'n SOUR PORK MEDALLIONS**

Medallions of tender pork loin marinated with our homemade sweet 'n sour sauce, served on a bed of steamed white rice

**\$8.75 pp**

## **POULTRY**

### **CHICKEN PARMESAN**

A breast of herb-marinated chicken, crusted in herbs, bread crumbs, parmesan and Asia go cheeses, then pan-seared and topped with marinara sauce, accented with mozzarella cheese and julienne basil

**\$9.50 pp**

### **CILANTRO-LIME GRILLED CHICKEN BREAST**

Marinated grilled chicken breast served with pineapple and roasted pepper relish

**\$8.75 pp**

### **CARIBBEAN JERK CHICKEN**

Marinated chicken breast, sprinkled in Caribbean jerk seasoning, then encrusted in toasted coconut and bread crumbs

**\$9.25 pp**

### **BALSAMIC MARINATED CHICKEN BREAST**

Chicken breast marinated in balsamic vinaigrette, grilled and accented with fresh basil and parmesan cheese

**\$8.75 pp**

# CLASSICS



## CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, iced tea, and your choice of dessert.

### POULTRY

#### LONDON BROIL TURKEY

A whole turkey breast, marinated in balsamic vinaigrette, broiled to perfection and served on a bed of sautéed spinach

**\$8.75 pp**

#### SESAME CHICKEN

Chicken breast marinated in sesame oil, encrusted in toasted sesame seeds and baked to a perfect golden brown

**\$8.75 pp**

#### PESTO CHICKEN

Marinated chicken breast, grilled, served with a pesto cream sauce

**\$8.95 pp**

### VEGETARIAN

#### VEGETABLE KABOBS

Onions, mushrooms, zucchini, peppers, tomatoes, and eggplant brushed with herbs olive oil and grilled until tender, served over a bed of lemon thyme scented rice

**\$9.49 pp**

### VEGETARIAN

#### STUFFED SUMMER SQUASH

Fresh summer squash stuffed with cornbread stuffing, carrots, celery, onions, and raisins, topped with toasted walnuts and drizzled with butter

**\$8.95 pp**

#### SPINACH ROULADE

A delicious savory spinach roll stuffed with mozzarella cheese and fresh vegetable, served with a tomato basil sauce

**\$9.25 pp**

#### VEGETABLE WELLINGTON

A flaky puff pastry filled with fresh sautéed vegetables and chickpeas baked golden brown, served with rich burgundy gravy

**\$9.95 pp**

# CLASSICS



# FINISHING TOUCHES

## BAKER'S DELIGHT, BY THE DOZEN

- Assorted Cookies **\$6.25**
- Brownies **\$6.25**
- Lemon Bars **\$10.75**
- 7-Layer Bars **\$10.75**

### Sheet Cakes

- Coffee **\$35.00**
- White **\$35.00**
- Chocolate **\$35.00**
- Yellow **\$35.00**

## DESSERT SELECTION

Top your favorite sheet cake with chocolate, white, or peanut butter icing

- Yellow Cake
- White Cake
- Chocolate Cake
- Coffee Cake
- Apple Pie
- Cherry Cobbler
- Assorted Cookies
- Brownies
- Lemon Bars

## PREMIUM DESSERTS\*

\*Additional Fee of \$3.75 pp

- Black Forest Cake
- Red Velvet Cake
- Carrot Cake
- Chocolate Supreme Cake
- Key Lime Pie with Raspberry Sauce
- German Chocolate Cake
- New York Cheesecake with your choice of Cherry or Strawberry Topping
- Turtle Cheesecake
- Strawberry Shortcake
- Tiramisu
- Amaretto Biscotti Torte

## SNACKS, BY THE POUND

- Tri-Colored Tortilla Chips **\$6.95**
- Peanuts **\$6.50**
- Mixed Nuts **\$10.50**
- Pretzels **\$6.20**
- Potato Chips **\$6.60**
- Gold Fish **\$8.40**
- Tortilla Chips with Guacamole Dip **\$12.00**
- Tortilla Chips with Salsa **\$12.00**
- Potato Chips with Onion Dip **\$11.50**

## PER PERSON

- Chex Mix **\$0.75**
- Big Grab Chips **\$0.75**



## HORS d'OEUVRES

### PRICED PER DOZEN

The following hors d'oeuvres can be served passed on trays or set up on stationary buffets depending on the style of your event.

#### HOT, BY THE DOZEN

- Meatballs: Swedish, BBQ, Sweet `n Sour, Pineapple Orange  
**\$9.50**
- Artichoke Dip (1/2 gallon) with Herbed Pita Chips  
**\$10.50**
- Quesadillas: Steak, Chicken, Cheese  
**\$10.50**
- Buffalo Wings with Bleu Cheese and Ranch Dressings  
**\$12.00**
- Beef or Chicken Sate with Peanut Sauce  
**\$12.50**
- Water Chestnuts Wrapped in Bacon  
**\$16.75**
- Egg Rolls with Sweet `n Sour Sauce  
**\$13.00**
- Assorted Mini Quiche  
**\$16.75**

#### COLD, BY THE DOZEN

- Tiger Bite Sandwiches: Chicken Salad, Tuna Salad, Ham Salad or Turkey, Ham, Roast Beef with your choice of American or Swiss Cheese  
**\$10.50**
- Tomato Basil Bruschetta  
**\$8.50**
- Petit Fours  
**\$15.00**

#### BY PERSON

- Seasonal Fruit Tray with Brown Sugar and Honey Dip  
**\$3.50 pp**
- Fresh Vegetable Crudités with Ranch Dip  
**\$2.00 pp**
- Gourmet Cheese and Cracker Tray  
**\$1.65 pp**
- Sausage, Cheese, and Cracker Tray  
**\$3.00 pp**
- Jumbo Shrimp with Cocktail Sauce  
**Market Price**

# HORS d'OEUVRES



## BEVERAGES

### **HOT, SOLD BY THE GALLON** **16 SERVINGS PER GALLON**

- Brewed Regular and Decaf Coffee **\$6.50**
- Hot Cocoa **\$7.00**
- Hot Apple Cider **\$7.00**

### **COLD, SOLD BY THE GALLON** **16 SERVINGS PER GALLON**

- Juice: Orange, Apple, Grapefruit, Cranberry **\$11.00**
- Iced Tea **\$6.50**
- Lemonade **\$6.50**

### **PUNCHES, SERVED BY THE GALLON** **16 SERVINGS PER GALLON**

- Fruit Punch **\$7.00**
- Orange **\$7.00**
- Grape **\$7.00**
- Citrus **\$7.00**
- Sherbet Punch **\$10.75**

### **INDIVIDUAL BEVERAGES**

- Assorted Tea Bags **\$0.50**
- Assorted Soft Drinks **\$1.00**
- Bottled Water **\$1.00**

# BEVERAGES

# Planning Your Special Event

We pride ourselves in being able to meet everybody's catering needs. The following steps will help you through the process of organizing your special function.

## Reserving a Location

Location reservations must be made with Gerry Johnson (402.826.8225) or online at <http://www.doanedining.com> as soon as you have even a tentative date.

Arrangements for tables; chairs, audio/visual equipment; registration tables, etc. within the Doane Campus Area. If your event is being held in any other building on the Doane College campus, these arrangements must be made with the Gerry Johnson (402.826.8225). Whenever possible, room set-up should be completed the day prior to your event.

When considering the time, please allow an additional two hours each for set-up and clean-up. Also note that if your event's start time is delayed more than 30 minutes, be aware that the food quality could be impacted and there will be an hourly charge assessed based on the number of catering staff involved.

After completing your location reservation, contact Sodexo Dining Services if your event will require food and/or beverage services.

## Arranging and Reserving a Date

Please make arrangements with the catering department as soon as your location has been secured (even if your date is only tentative) so that we can at least get you on our records. Menu selections are required 7 business days prior to your event to ensure that your selections are available. A service fee of 15% or \$25.00 (whichever is greater) will be assessed to all events schedule with less than 1 week's notice and may be subject to limited menu options. Guarantees for your event must be communicated to Sodexo Dining Services no later than 72 Hours before the function. You may contact the catering manager by phone (402.826.8225) or email @ [denise.wilcox@doane.edu](mailto:denise.wilcox@doane.edu) or via our website ([www.doanedining.com](http://www.doanedining.com)).

## Event Confirmation and Guarantees

An attendance guarantee is required 5 business days before your catered event. (**NOTE: The guaranteed attendance number may not be reduced.**) If no guarantee is received by this time but all other catering requirements have been met, we will determine service and invoicing based on the estimated attendance given on the event form at the time of booking. Increases in your guaranteed attendance can typically be accommodated up to 5 days prior to your event. However, all menu, attendance, or service additions within this 72-hour period preceding your event will be subject to an additional late fee of 15% or \$25.00, whichever is greater.



## **Cancellations**

If your event is cancelled, you are responsible for contacting the catering department and canceling the event. Cancellations within 5 business days prior to your event will be processed at no charge unless expenses have been incurred on your behalf that we're unable to reverse. Cancellations within the 5 days prior to your function will incur fees of 50%, based on your guaranteed attendance. All cancellations must be confirmed in writing by the customer.



## **Payment**

Doane College events must be accompanied by a purchase order number from the booking department no later than the date of final guarantee. Catering requests will be considered as confirmed and booked with Sodexo Dining Services only with a purchase order provided, which must occur prior to the guarantee deadline date.

Non-Doane related groups are required to make 50% down payment on or before the date of the event. Acceptable forms of payment include: cashier's check, money order, business check, and cash. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.



## **Delivery Fees**

There is no delivery fee for catering services held within the Perry Campus Center. "Delivery only" meals outside of the Perry Campus Center on paper or plastic will incur a service charge of 15%, with a \$25.00 fee being assessed for refreshment deliveries. Pick-up orders are available and incur no additional fees.



## **Alcohol Policy**

There is alcohol service available through Doane College arranged by Gerry Johnston@ 404.826.8226.

## **Catering Equipment**

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account, at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.



**Linens and Skirting**

We will provide linens for food and beverage tables at no charge, with a variety of colors available for your choosing. (**NOTE:** A minimum of 7 business day's notice is required on special color or size orders.) If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches the following additional fees will be assessed.

Linen Napkins. . . . .	\$0.25 each
85 x 85 Square . . . . .	\$2.50 each
54 x 114 for 8' Table . . . .	\$3.60 each



**Food Removal Policy**

Due to health regulations, it is the policy of Sodexo Dining Services that excess food items from events cannot be removed from the event site. Items purchased for pick-up should be properly stored prior to the event, then removed and disposed of by the host of the event. (**NOTE:** Pick-up orders will require a signed Declaration of Waiver and Release regarding the removal of food from the Perry Campus Center and consumption at an off-site location).

**Buffet Service**

All buffet prices in this guide are based on a 15 person minimum. Buffet service can be provided for groups smaller than 15 for a \$2.00/person additional charge.



\*\*All Non-Doane events are subject to an additional charge of 9% for catered meals.

