

# Catering

## Guide

Atlanta Metropolitan  
State College



University System of Georgia







# Welcome

Treat yourself and dazzle your guests at your next event with our catering services.

Offering everything from morning breakfast baskets to full event planning, our catering professionals will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs, and take care of all the details to make your next event memorable.

Atlanta Metropolitan State catering services has achieved the reputation of being one of the premiere catering services in this region. We continue our tradition by offering only the freshest ingredients and creative menus, on and off campus. We are privileged to extend our services to the rest of the community.

As you plan your next fund-raiser, social event, cocktail party, wedding, holiday party, business event, or other event of any size, consider Atlanta Metropolitan State catering services.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.



# General Information

## Catering Services

Our catering service requests vary widely. Tabletop linens and skirting for the food table(s), disposable ware (unless otherwise specified) plus delivery, set up and retrieval are included in all delivered continental breakfast, business lunches, coffee & beverage breaks and other side-table, drop-off type requests. Waiter/waitress service is not included in drop-off services. Your order will be delivered and retrieved at the times indicated on your signed Catering Event Order. Events requiring table service will be served on china using stainless flatware and glassware with all dining tables being linen-covered. Consult with one of our Catering Coordinator to add additional services.

## Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge. All off-campus services will include a \$35.00 delivery charge.

## Confirmations & Guarantees

All catering event order forms must be signed and sent back to the catering office within 72 hours of your event. Final guarantees for the number of attendants at the event must be received at least 3 business days prior to your function so that we can make final arrangements. For your convenience, we will prepare to serve 10% over the guaranteed number. In the event that the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Event Order. Orders received at least five working days in advance of the booking date will earn a 10% discount off your total food bill.

## Staffing Fees

You may request to have a server present to attend to your event in which service personnel are not normally included. The Catering Coordinator will advise you when there will be a \$20 per server per hour fee (from stated delivery to pick up times). Please inquire when booking your function.

## Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement with Physical Plant or other campus representatives or by direct contact with a local rental company, prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. On campus personnel are required to adhere to the campus policy of completing and submitting orders using the Catering Event Order Form. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

## Contact Information

Direct Line: (678) 623-1279

Cell: (404) 456-3702

Email: [rebecca.lamontagne@elior-na.com](mailto:rebecca.lamontagne@elior-na.com)

**Rebecca Lamontagne, Food Service  
Director**



A top-down view of a breakfast spread. In the upper left, a brown ceramic cup is filled with dark coffee. To its right is a piece of white fabric with a brown and tan plaid pattern. Below these, a wooden cutting board holds several cinnamon rolls. The rolls are golden-brown with a thick, white, slightly cracked glaze. A cinnamon stick is visible in the bottom left corner.

Breakfast





# BAKERY

## BAKERY

All items served with appropriate accompaniments –butter, cream cheese, assorted jellies, etc.

**Note:** A \$20 delivery fee is applicable to orders under \$35.

### Breakfast Basket

Baker's choice of a fresh assortment of muffins, croissants, scones, cinnamon rolls or sliced breakfast bread.

### Bagels

An assortment of fresh baked bagels.

### Scones

An assortment of fresh baked scones.

### Donuts

Assorted selection.

### Cinnamon Rolls

### Danish

Assorted flavors.

### Assorted Muffins

Featuring our low fat variety of the day!

• Breakfast •



# BREAKFAST BUFFET

## BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, thermal beverage servers and serving utensils.

### Breakfast on the Run

- Bagel with cream cheese
- Granola bar
- Blueberry muffin
- Fruit cup
- Assorted juices

### Continental Breakfast

- Freshly baked breakfast pastries
- Assorted juices
- Dark roast regular and decaffeinated coffee
- Assorted hot teas

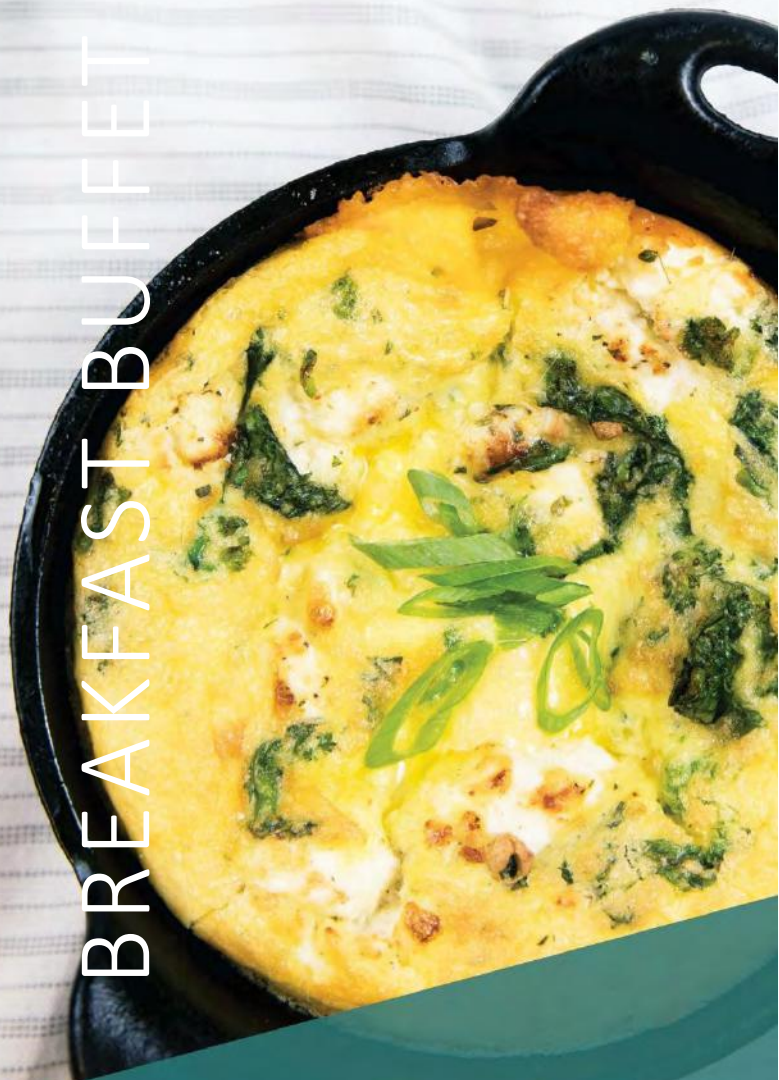
### Deluxe Continental Breakfast

- Freshly baked breakfast pastries
- Fresh sliced fruit
- Assorted juices
- Dark roast regular and decaffeinated coffee
- Assorted hot teas

• Breakfast •



# BREAKFAST BUFFET



• Breakfast •

## Healthy Start

Fresh baked low fat muffins  
Whole fresh fruit 2% and skim milk  
Granola and assorted yogurts  
Assorted juices  
Assorted teas  
Dark roast regular and decaffeinated coffee

## Pick Two Breakfast Buffet

(minimum of 25 guests)

Setup buffet style (self-service) china, flatware and glassware are on the buffet. All tables are linen covered. Served with breakfast breads basket, juice, coffee and tea.

### CHOICE OF ONE

French toast  
Scrambled eggs  
Pancakes  
Biscuits and gravy  
Western frittata

### CHOICE OF TWO

Turkey sausage links  
Thick sliced bacon  
Country ham slices  
Home fried potatoes  
Hash brown potatoes  
Cheesy Southern Grits



A wooden crate filled with sandwiches. The sandwiches are made with long, crusty bread and filled with lettuce, tomato, and meat. They are arranged in rows, with some sandwiches in the foreground being more in focus than others in the background. The crate is made of dark wood and has a handle on the side.

# Boxed Lunch





# BOXED LUNCHES

## BOXED LUNCHES

All box lunches include a choice of side salad, dessert and soda or bottled water.

### SIDE SALAD

Vegetable pasta salad  
Potato salad  
Fruit salad  
Pasta salad  
Tossed green salad

### DESSERT

Cookie  
Brownie Rice  
krispie treat  
Lemon bars

### Italian Gobbler

Smoked turkey breast, choice of cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh choice of wrap or sub roll.

### Grilled Chicken

Grilled chicken breast with choice of cheese and sautéed red onions and peppers.

• Boxed Lunch •





# BOXED LUNCHES

## BOXED LUNCHES<sup>Continued</sup>

### Italian Sub

Genoa salami, ham, capicola and choice cheese on a sub roll with sliced tomato, lettuce and Italian dressing.

### Turkey Club

Smoked turkey, ham, cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

### Chicken Salad Wrap

Chicken breast chunks combined with white seedless grapes served in a fresh wrap

### TBLT (Turkey, Bacon, Lettuce, Tomato)

Sliced turkey breast, smoked bacon, choice of cheese, lettuce, tomato, and mayonnaise served on choice of bread.

• Boxed Lunch •





# EXPRESS BOX LUNCHES

• Boxed Lunch •

## EXPRESS BOXED LUNCHES

All box lunches include sandwich, chips, cookie, condiments, bottled soda, or bottled water and disposable cutlery packaged in a lunch box.

### CHOICE OF MEAT

Smoked Turkey Breast  
Smoked Lean Ham  
Tender Roast Beef  
Roasted Vegetables

### CHOICE OF CHEESE

Swiss  
Provolone  
American  
Cheddar  
Pepper Jack

### CHOICE OF BREAD

White  
Wheat  
Sourdough  
Choice of wrap





# BOXED LUNCH SALADS

• Boxed Lunch •

## BOXED LUNCH SALADS

All box lunch salads include dinner roll and butter, choice of dessert, bottled soda or water, napkins, cutlery and condiments.

### Mariner Cobb Salad

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato with your choice of dressing.

### Chef Salad

Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon and tomato with your choice of dressing.

### Chicken Salad

Romaine and mixed greens tossed with roasted red pepper, tomato, onion, carrots and grilled chicken with honey dijon dressing.

#### DRESSING CHOICES

Buttermilk ranch  
Fat free Italian  
French  
Balsamic vinaigrette

Bleu cheese  
Fat free ranch  
Caesar  
Raspberry vinaigrette





# Appetizers

& Hors d'Oeuvres



# APPETIZERS

A wooden platter filled with appetizers including red grapes, sliced apples, crackers, and fresh rosemary. The platter is set on a light-colored surface, and the background is a soft-focus outdoor setting.

## APPETIZERS

### Fresh Fruit Platter

Sliced fresh seasonal fruit display served with yogurt dip.

### Fresh Garden Vegetable Platter

Selection of seasonal vegetables, with a ranch-style dipping sauce.

### Domestic Cheese Tray

Cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

### Antipasto Platter

Assortment of Italian meats, variety of roasted and grilled vegetables, artichokes and olives served with dipping sauce and crackers.

### Spinach & Artichoke Dip

Served with crackers.

### Garlic Hummus Dip

Served with toasted pita chips.

### Pinwheels

Smoked ham, swiss cheese, chipotle sauce, chipotle sauce

• Appetizers •



# Buffets







# DINNER BUFFET

## DINNER BUFFET

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, and iced tea or lemonade.

### ENTREES

#### Choice of One

Roast top round of beef

Vegetarian lasagna

*Alfredo or marinara*

Grilled Italian chicken breast

Southern style meatloaf

Fried Chicken Roast

pork loin

*with an apple brandy sauce*

Roast Turkey Breast

### ADD ONS

#### SALADS

*per person*

House garden Classic caesar

Fruit salad

Potato salad

### VEGETABLES

*per person*

Vegetable medley Corn

Green beans

Rice

Broccoli

Baby carrots

### POTATO

*per person*

Scalloped

Garlic mashed

Herb roasted

### DESSERTS

*per person*

Hot fruit cobblers

Cream pies

Assorted cake

Banana pudding

• Buffets •





# THEME BUFFETS

## THEME BUFFETS

(minimum of 25 guests required)

### Hawaiian Buffet

Tiki hut beef  
Grilled vegetable  
Steamed rice  
Tropical fruit salad  
Mango tea

### Tex Mex

Chicken, beef or veggie fajitas  
Spanish rice Corn and black beans  
Southwestern salad  
Sour cream and salsa Churro  
Iced tea

### Southern Comfort

Rotisserie chicken quarters  
Country collard greens  
Sweet potato casserole  
Fried green tomatoes  
Mango tea

• Buffets •



# THEME BUFFETS



• Buffets •

## THEME BUFFETS Continued

(minimum of 25 guests required)

### Italian

Beef or cheese lasagna  
Vegetable medley  
Breadsticks  
Caesar salad  
Cheesecake bars  
Iced tea

### Italian Pasta Buffet

Choice of pasta  
Marinara, alfredo  
Meatballs or Italian sausage  
Steamed broccoli  
Sautéed mushrooms  
Tossed garden salad  
Fruit salad  
Garlic bread sticks  
Iced tea

### Pizza Buffet

Choice of pizza  
Tossed green salad  
Garlic breadsticks  
Chocolate cake  
Iced tea



A close-up photograph of several brownies. The brownies are dark brown and fudgy, with a thick layer of melted chocolate drizzled over the top in a zig-zag pattern. They are resting on a piece of light brown parchment paper. The background is dark and out of focus.

# Sweets & Snacks





SWEETS

## Assorted Cookies

Chocolate chip  
Sugar  
M&M  
Oatmeal raisin

## Assorted Brownies

Chocolate chunk  
M&M sprinkled

## Lemon Bars

## Miniature Cheesecake

NY style  
Blueberry  
Strawberry

## Rice Krispie Treats

• Sweets •



# BEVERAGES & SNACKS

## SNACKS

Snack Mix

Pretzels

Tortilla Chips with Salsa

Fresh Whole Fruit

Individual Bags of Chips

## BEVERAGES<sup>5 gal</sup>

Iced tea, lemonade & fruit punch

### Bottled sodas

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Orange  
Crush

### Bottled water

### Bottled juice

### Bottled iced tea

### Freshly brewed coffee

Dark roast regular

• Snacks •



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