Whether entertaining guests on the CCBC Catering Services, or sharing a meal with your colleagues, Sodexo knows the Community College of Baltimore County is the best qualified to welcome your guests and make them feel at home. Food and Service They are why we are hear!

Our chefs and culinary team are professionally trained and keep up on local dining trends. We use high quality, fresh ingredients and purchase locally to provide the best flavors and attractive food displays for your event.

Care differentiates our service. Our service team know your guests, and they take pride in delivering on the details!

Our goal is to make you a relaxed and confident host. It is our honor and pleasure to serve you!

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call Maria Flanagan at 443-840-2402 or 443-840-1600 or e-mail at Catering@CCBCMD.EDU

We look forward to serving you
MORNINGFARE

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. Freshly Brewed Fair Trade Aspretto Coffee, Aspretto Decaffeinated Coffee and Herbal and Non-Herbal Numi Teas to include Decaffeinated Numi Tea with Hot Water are included. These menus are available for groups of 15 or More.

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>THE CLASSIC CONTINENTAL</td>
<td>$7.75</td>
</tr>
<tr>
<td>Seasonal Sliced Fresh Fruit Tray</td>
<td></td>
</tr>
<tr>
<td>Baker’s Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels, Butter, Cream Cheese, and Assorted Jellies, Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>THE HEALTHY START</td>
<td>$9.00</td>
</tr>
<tr>
<td>Seasonal Sliced Fresh Fruit Tray</td>
<td></td>
</tr>
<tr>
<td>Low-Fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola, Well Balanced Breakfast Cookies, Whole Wheat Bagels, Low-Fat Cream Cheese and Assorted Jellies, Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLASSIC BREAKFAST BUFFET</td>
<td>$11.75</td>
</tr>
<tr>
<td>Seasonal Sliced Fresh Fruit Tray</td>
<td></td>
</tr>
<tr>
<td>Baker’s Choice of Two: Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Mini Scones, Butter and Assorted Jellies, Hash browns or Home Fries, Choose Two: Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage or Country Ham, Choose One: Fluffy Scrambled Eggs, Egg White Frittata, Garden Vegetable Quiche or Broccoli, Cheddar Quiche, Choose One: Pancakes or Traditional French Toast with Warm Maple Syrup and Melted Butter, Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice</td>
<td></td>
</tr>
</tbody>
</table>
À LA CARTE SELECTIONS

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. Waited Service is available, upon request.

FROM THE SUNRISE BAKERY

<table>
<thead>
<tr>
<th>ASSORTED FRESHLY BAKED MUFFINS</th>
<th>ASSORTED DANISH</th>
<th>ASSORTED BAGELS with CREAM CHEESE</th>
</tr>
</thead>
<tbody>
<tr>
<td>$12.25 per dozen</td>
<td></td>
<td>$16.50 per dozen</td>
</tr>
<tr>
<td>Blueberry, Chocolate or Apple Cinnamon</td>
<td></td>
<td>COUNTRY BISCUITS with BUTTER and JELLIES</td>
</tr>
<tr>
<td>$13.95 per dozen</td>
<td>$9.55 per dozen</td>
<td>$12.95 per dozen</td>
</tr>
<tr>
<td>Banana Nut Bread, Cranberry Nut, Blueberry</td>
<td></td>
<td>ASSORTED MINI SCONES</td>
</tr>
<tr>
<td>CINNAMON BUN</td>
<td></td>
<td>$19.95 per doz</td>
</tr>
</tbody>
</table>

MORNING STARTERS

<table>
<thead>
<tr>
<th>INDIVIDUAL ASSORTED YOGURTS</th>
<th>$1.29 per item</th>
<th>BREAKFAST SANDWICHES</th>
<th>$3.59 per item</th>
</tr>
</thead>
<tbody>
<tr>
<td>INDIVIDUAL FRUIT YOGURT PARFAITS</td>
<td>$2.99 per item</td>
<td>CHOICE OF ONE: Toasted English Muffin, Biscuit or bagel</td>
<td></td>
</tr>
<tr>
<td>With low-fat granola</td>
<td></td>
<td>CHOICE OF ONE: Egg, Egg &amp;Cheese or Egg Whites</td>
<td></td>
</tr>
<tr>
<td>SEASONAL SLICED FRUIT TRAY</td>
<td>$2.49 per guest</td>
<td>CHOICE OF ONE: Pork or Turkey Sausage, County Ham or Bacon</td>
<td></td>
</tr>
</tbody>
</table>

ADD ON MORNING STARTERS

The following items can be added on to any of the Morning Fare breakfast meals to create a custom menu for any occasional. These menus are available for groups of 15 or more.

| HOME FRIES with CARAMELIZED ONIONS | ROASTED SWEET POTATOES |
BEVERAGE SERVICE
BEVERAGE SERVICE

High quality plastic serviceware is included; both eco-friendly serviceware and china is also available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Appropriate accoutrements provided.

MORNING COFFEE AND TEA SERVICE

- Our Morning Coffee Service includes Freshly Brewed Fair Trade Asprettto Coffee fee, Decaffeinated Coffee and Herbal and Non-Herbal Numi Teas to include Decaffeinated Numi Tea with Hot Water.

HOT BEVERAGES

16 servings per gallon

- Freshly Brewed Fair Trade Asprettto Coffee and Decaffeinated Coffee $18.00 per gallon
- Freshly Brewed Fair Trade Flavored Asprettto Coffee and Decaffeinated Coffee $18.00 per gallon
- Herbal and Non-Herbal Numi Teas to include Decaffeinated Numi Tea with Hot Water $16.00 per gallon

COLD BEVERAGES

16 servings per gallon

- Orange Juice $18.50 per gallon
- Cranberry Juice $18.50 per gallon
- Apple Juice $18.50 per gallon
- Freshly Brewed Iced Tea $18.00 per gallon
- Lemonade $18.00 per guest
- Iced Water Service $0.50 per guest

CANNED AND BOTTLED BEVERAGES

- Bottled Fruit Juice: Apple, Orange, and Cranberry $1.55 per item
- Bottled Water $1.15 per item
- Assorted Canned Soft Drinks, Regular and Diet $1.15 per item
ALL DAY ON CCBC
ALL DAY ON CCBC

Designed for full-day conferences or meetings, this service simplifies your event planning requirements. Menu offerings are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. China is also available, upon request. These menus are available for groups of 20 or more.

All Day Package for $27.50 per guest

CLASSIC CONTINENTAL BREAKFAST

Seasonal Sliced Fresh Fruit Tray

Baker’s Choice of Two Pastry Items: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels with Cream Cheese, Butter and Assorted Jellies

Chilled Bottled Orange Juice and Apple or Cranberry Juice

Freshly Brewed Fair Trade Aspretto Coffee, Decaffeinated Coffee, and Herbal and Non-Herbal Numi Teas with Hot Water

Iced Water Station

MID-MORNING BREAK

Refresh Coffee Service

Assorted Granola Bars

Assorted Canned Pepsi Soft Drinks, Regular and Diet

Iced Water Station

LUNCH BUFFET

Our menu offerings change daily and include a Salad, Entrée, Dessert and Beverage. Please contact our Catering Office for more details on our Chef's featured recommendations.

AFTERNOON SNACK

Choose One: Assorted Individual Bags of Chips, Assorted Fresh Baked Cookies, Carrots and Celery Sticks with Ranch Dressing, Whole Fruit—Bananas, Apples, Oranges.

Choose One: Iced Water Station, Freshly Brewed Iced Tea and Lemonade, Assorted Canned Pepsi Soft Drinks, Regular and Diet.
GRAB—AND—GO BOXED SALADS

SIGNATURE SALADS

All Salads are served with a Crusty Roll and Butter, Large Cookie or Brownie, and a Canned Pepsi Soft Drink (Regular or Diet) or Bottled Water. High quality plastic serviceware is included. Services include delivery and set up.

5 Guest Minimum per Menu Selection

CAESAR SALAD

$6.25 per guest
Fresh romaine Lettuce topped with Grated Parmesan Cheese, Croutons and served with traditional Caesar Dressing.
Add Grilled Breast of Chicken $3.25 per guest
Add Grilled Portobello Mushrooms $2.25 per guest

COBB SALAD

$10.25 per guest
Strips of Turkey Breast, Diced Tomatoes, Chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Blue Cheese Dressing.

GREEK SALAD

$8.50 per guest
Mixed Greens with Kalamata Olives, Ripe Tomatoes and Feta Cheese Drizzled with Lite Vinaigrette.

TRIO-SALAD COMBO

$10.50 per guest
Tossed Greens topped with Choice of three of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad.

CHICKEN SOUTHWEST SALAD

$11.25 per guest
Grilled Chicken with Black Bean Salsa, Cheddar Jack Cheese and Baked Corn Tortilla Chips served with an Avocado Chipotle Dressing.

ANTIPASTO SALAD

$11.25 per guest
A Salad Lover’s Dream: Grilled Balsamic Eggplant, Zucchini, Red Peppers and Mushrooms with Pesto Pasta and Lemony Asparagus.
GRAB-AND-GO BOXED SANDWICHES

All Box Lunches include choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, Large Cookie or Brownie, and a Canned Pepsi Soft Drink (Regular or Diet). High quality plastic serviceware is included; eco-friendly serviceware and china are also available upon request. Services include delivery, linen-draped service tables, set up and clean up. 5 Guest Minimum per Menu Selection.

SIGNATURE SANDWICHES

SPICY ITALIAN BAGUETTE $11.25 per guest
Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

TURKEY and SHARP CHEDDAR $11.25 per guest
Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, Sliced Tomato on a Kaiser Roll

ROAST BEEF and CHEDDAR $13.25 per guest
Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

GRILLED TUSCAN CHICKEN BREAST $12.75 per guest
Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread

HONEY-BBQ CHICKEN SANDWICH $12.75 per guest
Balsamic Grilled Chicken with Honey-BBQ Ranch Dressing, Roasted Onions, Lettuce and Tomato on a Multigrain Roll

BUFFALO CHICKEN WRAP $12.75 per guest
Grilled Chicken with Buffalo Sauce, Bleu Cheese Crumbles, Diced Tomatoes, Celery and Low-Fat Ranch Dressing served in a Flour Tortilla

VEGETARIAN SANDWICHES

HUMMUS, AVOCADO and ROASTED VEGETABLE WRAP $11.25 per guest
Creamy Hummus, Ripe Avocado, and Roasted Eggplant, Zucchini, Red Peppers, Red Onions marinated in a Lite Balsamic Vinaigrette rolled in a soft Flour Tortilla

ROASTED VEGETABLE MULTIGRAIN SANDWICH $10.75 per guest
Roasted Vegetables with Herbed Goat Cheese and Field Greens on a Multigrain Roll

** We can modify a boxed lunch to your event—please contact Catering Services.
SERVED LUNCHEONS AND DINNERS
SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners include a choice of Salad, Two Accompaniments, Freshly Baked Dinner Rolls and Butter and choice of Dessert, Freshly Brewed Fair Trade Asprettta Coffee, Decaffeinated Coffee, Herbal and Non-HERBAL Numi Teas with Hot Water and Freshly Brewed Iced Tea. China service is also available. Services include delivery, linen on guest tables, set up and clean up.

POULTRY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SESAME CHICKEN BREAST</td>
<td>$16.85 per guest</td>
</tr>
<tr>
<td>Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions</td>
<td></td>
</tr>
<tr>
<td>TRADITIONAL CHICKEN PICCATA</td>
<td>$16.35 per guest</td>
</tr>
<tr>
<td>Seared Breast of Chicken in a Lemon Caper White Wine Sauce</td>
<td></td>
</tr>
<tr>
<td>LEMON BASIL CHICKEN</td>
<td>$16.50 per guest</td>
</tr>
<tr>
<td>Chicken Marinated in Fresh Basil, Lemon Juice and Lemon Pepper Seasoning</td>
<td></td>
</tr>
<tr>
<td>GRILLED CHICKEN with BRUSCHETTA TOPPING</td>
<td>$16.50 per guest</td>
</tr>
<tr>
<td>Balsamic Grilled Chicken Breast topped with a Fresh Tomato Basil Bruschetta</td>
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<tr>
<td>ZIA'S NUTTY CHICKEN</td>
<td>$17.35 per guest</td>
</tr>
<tr>
<td>Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote</td>
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BEEF AND PORK

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BRAISED SHORT RIBS</td>
<td>Market Price</td>
</tr>
<tr>
<td>Beef Short Ribs braised in a Tarragon and Red Wine Reduction</td>
<td></td>
</tr>
<tr>
<td>BEEF TENDERLOIN STUFFED with SPINACH</td>
<td>Market Price</td>
</tr>
<tr>
<td>Roasted Beef Tenderloin stuffed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce</td>
<td></td>
</tr>
<tr>
<td>BALSAMIC GRILLED FLANK STEAK with ROSEMARY MUSHROOM SAUCE</td>
<td>Market Price</td>
</tr>
<tr>
<td>Balsamic Grilled Flank Steak served with Mushrooms Sautéed with Fresh Rosemary, Garlic and Tomatoes</td>
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</tr>
<tr>
<td>PAN-SEARED PORK TENDERLOIN with APPLES &amp; ONIONs</td>
<td>$18.95 per guest</td>
</tr>
<tr>
<td>Pan-Seared Pork Tenderloin with Granny Smith Apples, Diced Red Onions and Orange Marmalade</td>
<td></td>
</tr>
<tr>
<td>CRANBERRY PORK with BRAISED CABBAGE</td>
<td>$18.95 per guest</td>
</tr>
<tr>
<td>Tender Pork Loin Cutlets with Sweetened and Tangy Cranberry Glaze and Braised Red Cabbage</td>
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</tbody>
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## Served Luncheons and Dinners (continued)

### Lamb

**Roasted Rosemary Rack of Lamb with Demi-Glace**  
Market Price  
Delectable Lamb Medallions Roasted until tender with Fresh Rosemary and Garlic served with a Demi-Glace.

### Combination Plate

**Grilled Beef Tenderloin & Maryland Style Crab Cake**  
Market Price  
A Wonderful Mixed Grill of Beef Tenderloin & Crab Cake served with a Stone Ground Mustard Sauce.

### Seafood

**Seafood and Spinach Lasagna with Roasted Red Pepper Coulis**  
Market Price  
Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce.

**Blackened Cod with Salsa Verde**  
Market Price  
Blackened Cod served over Watercress Salad, and garnished with Pickled Onions and Crisp Tortilla Chips.

**Broiled Salmon with Two Salsas**  
Market Price  
Broiled Salmon with Lemony Zucchini with Mint and Pine Nuts, and Fresh Red and Yellow Cherry Tomato Salsa.

**Parmesan-Crusted Tilapia with Chive Butter Sauce**  
Market Price  
Sautéed Tilapia with Crusted Parmesan and Chive Butter Sauce.

**Garlic Shrimp Skewers**  
Market Price  
Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest.

### Vegetarian

**Chevre, Orzo and Basil Stuffed Portobello**  
$17.25 per guest  
Portobello Mushroom Cap stuffed with Chevre Cheese, Tri-colored Orzo and Fresh Basil.

**Spaghetti Squash**  
$15.95 per guest  
Spaghetti Squash with Sofrito and Vegan Pinto Beans.

**Balsamic Marinated Portobello Mushrooms**  
$16.95 per guest  
Marinated Grilled Portobello Mushrooms stuffed with Garden Vegetable Quinoa and garnished with a Balsamic Vinegar Drizzle.

**Smoked Gouda Farfalle**  
$16.25 per guest  
Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach.
ENTRÉE ACCOMPANIMENTS

PEAR AND FRESH SPINACH SALAD

ROASTED ROOT VEGETABLES
ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS
Market House Salad with Homemade Croutons and Balsamic Vinaigrette
Iceberg Wedge with Maytag Blue Cheese
Caesar Salad with Homemade Croutons
Fresh Mozzarella and Tomato Stack with Fresh Basil
Pear and Fresh Spinach Salad with Cranberry Dressing
Caesar Salad
Greek Salad with Feta Cheese and Balsamic Vinaigrette

ACCOMPANIMENTS
Choice of One:
Glazed Carrots
Fresh Green Beans and Carrot Medley
Fresh Green Beans
Grilled Balsamic Zucchini
Sautéed Broccoli Rabe or Zucchini
Broccoli with Sautéed Carrots
Herb Crusted Broiled Tomato
Roasted Root Vegetables
Sautéed Mushrooms
Fresh Spinach and Garlic Sauté
Julienne of Carrots and Fennel with Pearl Onions
Roasted Fresh Seasonal Asparagus
Braised Red Cabbage
Chef’s Choice of Seasonal Vegetables

Choice of One:
Caramelized Onion Mashed Potatoes
Mashed Sweet Potatoes
Oven-Herbed Roasted Potatoes
Oven-Roasted Sweet Potatoes
Three Cheese Gratin Potatoes
Roasted Fingerling Potatoes
Israeli Couscous
Basil Orzo
Ginger Jasmine Rice
Lemon Rice
Fantina Risotto Cake
Black Beans and Rice
Vegetable Risotto
Chef’s Choice of Side Pairing

DESSERTS
Old Fashioned Chocolate Layer Cake
Traditional Cheesecake with Fresh Seasonal Berries
Chocolate Molten Cake
Lemon Raspberry Cake
Cora’s Red Velvet Cake

Additional Options:
Apple Caramel Bread Pudding $2.99 per guest
Strawberry Shortcake $2.99 per guest
Designer Key Lime Pie $2.99 per guest
Chocolate Almond Ganache Cake $2.99 per guest
White Chocolate Raspberry Crème Brûlée $2.99 per guest
SPECIALTY BUFFETS
SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Services include delivery, linen on service tables and guest tables, set up and clean up. High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. These menus are available for groups of 15 or more.

CCBC DELI BUFFET $11.00 per guest

Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing

Assorted Breads and Rolls
Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami Sliced Swiss, Provolone and American Cheeses

Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard

Assorted Individual Bags of Chips
Assorted Cookies or Brownies

Freshly Brewed Iced Tea and Freshly Brewed Sweet Tea

*Add Soup du jour with Crackers for an additional $3.29 per guest

FIESTA BUFFET $12.50 per guest

Cilantro Slaw
Southwestern Brown Rice
Cheese Enchiladas
Grilled Fajita Chicken
Grilled Fajita Vegetables
Shredded Cheddar Cheese, Sour Cream, Lettuce, Diced Tomato & Diced Onion
Soft Flour Tortillas
Churros with Cinnamon and Sugar

Freshly Brewed Iced Tea and Lemonade

* Add a chef for BBQs held outside, weather permitting

THE TRIO BUFFET $13.95 per guest

Soup du jour with Crackers

Choice of Two Side Salads: Country Potato Salad, Sweet Potato Salad with Toasted Peanuts, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and Balsamic Vinaigrette or Seasonal Fresh Fruit Salad

Assorted Individual Bags of Chips

Assorted Sandwich Platter to include Choice of Three Sandwiches:
Spicy Italian Baguette - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

Greek Vegetable Wrap - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing

Smoked Turkey Breast and Brie - Fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant

Roast Beef and Cheddar - Horseradish Cream Spread on a Ciabatta Roll

Grilled Tuscan Chicken Breast - Provolone Cheese and Pesto Mayonnaise on Foccacia Bread

Assorted Bars
Assorted Bottled Pepsi Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea

BACKYARD COOK OUT $12.25 per guest

Country Potato Salad and Cole Slaw
Potato Chips

Ranch-Style Baked Beans

Hamburger and Hot Dog Buns

Grilled Hamburgers, Veggie Burgers and Grilled Hot Dogs

Leaf Lettuce, Sliced Tomatoes, Pickles, Relish and Onions

Ketchup, Mustard and Mayonnaise

Assorted Cookies and Brownies

Assorted Canned Pepsi Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea

FIESTA D’ITALIA $13.35 per guest

Tomato and Mozzarella Salad

Caesar Salad with Homemade Croutons

Garlic Bread

Sauteed Fresh Zucchini and Red Peppers

Penne Pasta

Marinara Sauce and Pesto Cream Sauce

Home-Style Meatballs in Marinara Sauce or Traditional Chicken Parmesan

Parmesan Cheese

Tiramisu, Mini Cannolis or Assorted Fresh Baked Cookies and Brownies

Assorted Canned Pepsi Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea
SPECIALTY BUFFETS CONTINUED....

TRADITIONAL SANDWICH BUFFET

$11.00 per guest

Choose from the Following Sandwiches: Turkey & Cheese, Ham & Cheese, Bologna & Cheese & Seasonal Grilled Vegetables, Tuna Salad, Egg Salad. Choice of Bread: White, Wheat, Kaiser Roll or Wrap Choice of Cheese: American, Provolone or Cheddar Lettuce & Tomato will be provided on all sandwiches

Traditional Sandwich Buffets include the following:
Pickle Spears Whole Fruit Bag of Chips Fresh Baked Cookies—2 per guest Assorted Canned Soda or Bottled Water

Add Soup to your Buffet—$ 2.99 per guest

PREMIUM SANDWICH BUFFET

$12.50 per guest

Choose One of the Following Salads: Market House Salad, Caesar Salad, Pasta Salad, Potato Salad, Cole Slaw or Fresh Fruit Salad. Choice of Dressing: Ranch, Italian, Blue Cheese, Caesar

Choose 3 the Following Sandwiches:
Spicy Italian Baguette—Sliced Ham, Salami, Provolone Cheese & Roasted Red Peppers on French Roll with Garlic Mayonnaise Spread.

Ultimate Roast Beef Sandwich—Slow Roasted Beef, Cheddar Cheese, Caramelized Onions on a Ciabatta Roll with Horseradish Cream Spread.

Havarti Grilled Chicken Sandwich—Grilled Chicken Breast, Havarti Cheese, Leaf Lettuce, Sliced Tomato & Pesto Mayo on Ciabatta Roll

Grilled Tuscan Chicken Sandwich—Grilled Chicken Breast, Provolone, Leaf Lettuce, Sliced Tomato & Pesto Mayo on Ciabatta Bread.

Honey- BBQ Chicken Sandwich—Balsamic Grilled Chicken with Honey—BBQ Ranch Dressing, Roasted Onions, Lettuce & Tomato on a Roll

Buffalo Chicken Wrap—Grilled Chicken with Buffalo Sauce, Bleu Cheese Crumbles, Diced Tomatoes, & Ranch Dressing served in a Flour Tortilla

Hummus, Avocado & Roasted Vegetable Wrap—Creamy Hummus, Ripe Avocado, & Roasted Eggplant, Zucchini, Red Peppers, Red Onions Marinated in a Balsamic Vinaigrette

Roasted Vegetable Multigrain Sandwich—Roasted Vegetables with Herbed Goat Cheese & Field Greens on a Multigrain Roll

Premium Sandwich Buffet include the Following:
Pickle Spears Bag of Chips Fresh Baked Cookies—2 per guest Assorted Canned Soda or Bottled Water

Add Soup to your Buffet—$ 2.99 per guest

PIZZA BUFFET

$9.00 per guest

Garden Salad—Iceberg lettuce, Tomato, & Cucumbers

Choice of Dressing: Ranch, Italian, Blue Cheese, Caesar

Assorted Fresh Baked Cookies Assorted Canned Soda or Bottled Water

Add a Topping to Pizza $1.25 per pie

FAR EAST FUSION

$14.39 per guest

Asian Salad with Mandarin Oranges, Crispy Noodles, and Oriental Dressing.

Asian Stir Fry Vegetables, Teriyaki Chicken

Sticky White Rice or Fried Rice, Fortune Cookies

Freshly Brewed Iced Tea or Lemonade

SOUTHERN STYLE BUFFET

$12.50 per guest

Cole Slaw

Southern Style Baked Beans

Crispy Fried Chicken

Baked Macaroni & Cheese

Cornbread or Biscuits

Assorted Fresh Baked Cookie

Freshly Brewed Iced Tea or Lemonade

SOUP AND SALAD BUFFET

$9.00 per guest

Soup de jour with Crackers

Choice of Salad: Market House Salad, Caesar Salad, Greek Salad

Add Grilled Chicken $3.25 per guest

Add Grilled Portobello Mushrooms $2.25 per guest

Choice of Dressing: Ranch, Italian, Blue Cheese, Caesar

Fresh Baked Cookies—2 per guest

Freshly Brewed Iced Tea or Lemonade
BUILD YOUR OWN BUFFET

LEMON PARMESAN CHICKEN

APRICOT GLAZED ROASTED TURKEY
BUILD YOUR OWN BUFFET

Selections from these menus are presented buffet style. Services include linen on service tables and guest tables, set up and clean up. High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Build Your Own Buffet by selecting - One Salad, Two Entrées, Two Accompaniments, One Dessert and Two Beverages. These menus are available for groups of 15 or more.

SALADS
Choose One Salad from the Following:
Market House Salad with a choice of two dressings: Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing
Greek Salad
Caesar Salad
Includes Assorted Dinner Rolls with Butter

ENTRÉES

POULTRY
Chicken Marsala $16.00 per guest
Lemon Parmesan Chicken with Chive Sauce $16.00 per guest
Rotisserie Chicken $16.75 per guest

BEEF
Braised Beef Sicilian Market Price
Caramelized Onion Meatloaf $15.95 per guest

PORK
Mustard Herb Pork Loin $15.25 per guest
Asian Marinated Pork Loin with Honey and Soy Glaze $16.95 per guest

SEAFOOD
Broiled Salmon with Dill Butter Market Price
Citrus Crusted Baked Tilapia Market Price
Garlic Shrimp Skewers Market Price

VEGETARIAN
Vegetable Whole Wheat Pasta Primavera $15.95 per guest
Stuffed Peppers with Herbed Tomato Sauce $16.95 per guest
*Vegetarian Pad Thai *contains peanuts $16.95 per guest

ACCOMPANIMENTS
Choose One from the Following:
Oven-Roasted Herbed Potatoes
Garlic-Mashed New Potatoes
White Rice
Olive Oil and Garlic Spaghetti

Choose One from the Following:
Fresh Roasted Vegetable Medley
Lemon Garlic Broccoli
Sautéed Zucchini
Glazed Carrots
Fresh Green Beans
Variety of Seasonal Vegetables

DESSERTS
Choose One Dessert from the Following:
Chocolate Layer Cake
Chocolate Mousse
Cora’s Red Velvet Cake
Apple Crisp
Assorted Cookies and Brownies
Chocolate Fudge Cake

BEVERAGES
Freshly Brewed Fair Trade Asprettto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water

Choose Two from the Following:
Iced Water Station, Lemonade or Freshly Brewed Iced Tea
HOT
HORS D’OEUVRES
# HOT HORS D’OEUVRES

From Platters to Passed

High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Waited Service is available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 50 pieces.

## CHICKEN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRILLED JERK CHICKEN SKEWERS with BANANA MANGO KETCHUP</td>
<td>$75.00 per 50 pieces</td>
</tr>
<tr>
<td>CHIPOTLE MAPLE BACON-WRAPPED CHICKEN</td>
<td>$59.00 per 50 pieces</td>
</tr>
<tr>
<td>COCONUT CHICKEN with ORANGE DIPPING SAUCE</td>
<td>$75.00 per 50 pieces</td>
</tr>
<tr>
<td>BLACKENED CHICKEN SLIDERS</td>
<td>$75.00 per 50 pieces</td>
</tr>
<tr>
<td>LEMON PEPPER CHICKEN SKEWERS with SPICY MUSTARD DIPPING SAUCE</td>
<td>$75.00 per 50 pieces</td>
</tr>
</tbody>
</table>

## PORK

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PORK POT STICKERS with GARLIC SOY SAUCE</td>
<td>$65.00 per 50 pieces</td>
</tr>
<tr>
<td>MINI HAM BISCUITS with MUSTARD SAUCE</td>
<td>$58.00 per 50 pieces</td>
</tr>
<tr>
<td>SAUSAGE BITES with DIJON MUSTARD</td>
<td>$66.95 per 50 pieces</td>
</tr>
<tr>
<td>MAPLE-GLAZED APPLE RUMAKI</td>
<td>$75.00 per 50 pieces</td>
</tr>
<tr>
<td>HAM and CHEESE PINWHEELS</td>
<td>$50.00 per 50 pieces</td>
</tr>
<tr>
<td>SAUSAGE-STUFFED MUSHROOMS</td>
<td>$75.00 per 50 pieces</td>
</tr>
</tbody>
</table>

continued on next page >
# HOT HORS D’OEUVRES (continued)

## SEAFOOD
- BACON-WRAPPED SCALLOPS: Market Price
- MINI CRAB CAKES with CAJUN RÉMOULADE SAUCE: Market Price
- CRAB and RISOTTO BALLS: Market Price

## BEEF
- CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME: $75.00 per 50 pieces
- MINI COCKTAIL MEATBALLS:
  - Choice of Swedish, Barbecue or Sweet & Sour
- BEEF SATAY with SWEET & SPICY SAUCE: $110.00 per 50 pieces
- CHICKEN QUESADILLA: $65.00 per 50 pieces
- PETITE BEEF WELLINGTON: $110.00 per 50 pieces

## VEGETARIAN
- SPANAKOPITA: $75.00 per 50 pieces
- MINI GREEK PIZZAS: $65.00 per 50 pieces
- MINI VEGETABLE SAMOSAS: $65.00 per 50 pieces
- FRIED or BAKED MINI EGG ROLLS with SPICY DIPPING SAUCE: $65.00 per 50 pieces
- VEGETARIAN MAC N’ CHEESE MELTS: $70.00 per 50 pieces
# COLD HORS D’OEUVRES

High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Waited service is available upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 50 pieces.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED FINGER SANDWICHES</td>
<td>$69.50 per 50 pieces</td>
</tr>
<tr>
<td>Choose up to two from the following:</td>
<td></td>
</tr>
<tr>
<td>Ham Salad, Chicken Salad, Tuna Salad and Egg Salad on White, Wheat Bread or Silver Dollar Rolls</td>
<td></td>
</tr>
<tr>
<td>SHRIMP COCKTAIL with CAJUN RÉMOULADE and COCKTAIL SAUCE</td>
<td>$125.00 per 50 pieces</td>
</tr>
<tr>
<td>PROSCIUTTO-WRAPPED MELON with DIJON DIPPING SAUCE</td>
<td>$65.00 per 50 pieces</td>
</tr>
<tr>
<td>ROASTED GARLIC HUMMUS and SMOKED SALMON BRUSCHETTA</td>
<td>$75.00 per 50 pieces</td>
</tr>
<tr>
<td>COOL SALMON CANAPÉS</td>
<td>$65.00 per 50 pieces</td>
</tr>
<tr>
<td>FRUITY FETA BRUSCHETTA</td>
<td>$58.00 per 50 pieces</td>
</tr>
<tr>
<td>CHERRY TOMATO and SWISS TARTLETTE</td>
<td>$65.00 per 50 pieces</td>
</tr>
<tr>
<td>BEEF TENDERLOIN with HORSERADISH MAYO and DILL on a CROSTINI</td>
<td>Market Price</td>
</tr>
<tr>
<td>CRISPY ASPARAGUS</td>
<td>$95.00 per 50 pieces</td>
</tr>
<tr>
<td>GOAT CHEESE and HONEY PHYLLO CUPS</td>
<td>$78.00 per 50 pieces</td>
</tr>
</tbody>
</table>
# GOURMET DIPS AND MORE

High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Services include delivery, linen-draped service tables, set up and clean up.

## HOT DIPS
Sold per guest

<table>
<thead>
<tr>
<th>Dip</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Parmesan Artichoke Dip with Bagel or Pita Chips</td>
<td>$2.25</td>
</tr>
<tr>
<td>Spinach and Crab Dip with Baguette Rounds</td>
<td>$4.15</td>
</tr>
</tbody>
</table>

## COLD DIPS
Sold per guest

<table>
<thead>
<tr>
<th>Dip</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips</td>
<td>$2.25</td>
</tr>
<tr>
<td>Vegetable Layer Dip with Tortilla Chips</td>
<td>$2.25</td>
</tr>
</tbody>
</table>

## COLD DISPLAYS
Small (1-25), Medium (25-50) and Large (50-100)

<table>
<thead>
<tr>
<th>Display</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Farm Fresh Crudites with Ranch Dip</td>
<td>$53.75 Small/ $107.50 Medium/ $161.25 Large</td>
</tr>
<tr>
<td>Seasonal Sliced Fresh Fruit Tray</td>
<td>$53.75 Small/ $107.50 Medium/ $161.25 Large</td>
</tr>
<tr>
<td>Domestic Cheeses with Crackers</td>
<td>$53.75 Small/ $107.50 Medium/ $161.25 Large</td>
</tr>
<tr>
<td>Artisan Cheese with Crackers</td>
<td>$78.25 Small/ $154.50 Medium/ $256.75 Large</td>
</tr>
<tr>
<td>Antipasto Platter with Crackers</td>
<td>$82.28 Small/ $164.50 Medium/ $246.75 Large</td>
</tr>
</tbody>
</table>

## SAVORY CHEESECAKES
Please order by the Cheesecake and Torte. Both served with Crackers and Baguette Rounds.

<table>
<thead>
<tr>
<th>Cheesecake / Torte</th>
<th>Price per each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Vegetable Cheesecake - serves 15 - 20 guests</td>
<td>$25.95</td>
</tr>
<tr>
<td>Savory Pesto and Sun Dried Tomato Torte - serves 50 - 75 guests</td>
<td>$75.00</td>
</tr>
</tbody>
</table>
SPECIALTY AND CARVING STATIONS
SPECIALTY AND CARVING STATIONS

High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef-attended action or bar stations and watch your event come alive!

SLIDER STATION

Choice of Two: Cheeseburger, Hamburger, Pork BBQ, Veggie or Buffalo Chicken
Served with Pickles, Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy Mustard, Honey Mustard and Homemade Potato Chips with Ranch Dip

$10.25 per guest

FAJITA SMALL PLATE STATION

Classic chicken, beef or veggie fajitas accompanied with Mexican rice, refried beans, house fried tortilla chips and appropriate toppings

$8.50 per guest

CARVING STATIONS

Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef. Served with wonderful Sauces and Condiments, as well as assorted Mini Rolls.

Roast Breast of Turkey with Cranberry and Orange Compote and Creamy Dijon Mustard

$7.95 per guest

Roasted Beef Top round with Horseradish Aioli and Stone Ground Mustard Sauce

$9.95 per guest

Mustard Apricot Glazed Ham with Honey Mustard Sauce

$7.95 per guest

Roast Pork Loin with Chipotle Mayonnaise

$7.95 per guest
# SWEET AND SALTY

High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Services include delivery, linen-draped service tables, set up and clean up.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED HOME-STYLE COOKIES (Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut or Double Chocolate with White Chips)</td>
<td>$7.77 per dozen</td>
</tr>
<tr>
<td>BROWNIES (Plain, Blondie or Fudge)</td>
<td>$12.00 per dozen</td>
</tr>
<tr>
<td>GOURMET DESSERT BARS (Linzi Bar, Luscious Lemon Bar, Raspberry Almond Bar, Pecan Chocolate Chunk, or Oreo)</td>
<td>$13.30 per dozen</td>
</tr>
<tr>
<td>ASSORTED MINI PETIT FOURS and PASTRIES</td>
<td>$13.35 per guest</td>
</tr>
<tr>
<td>MULTI-GRAIN BARS and GRANOLA BARS</td>
<td>$1.29 each</td>
</tr>
<tr>
<td>INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS</td>
<td>$1.05 each</td>
</tr>
<tr>
<td>MIXED NUTS with PEANUTS</td>
<td>$6.25 per guest</td>
</tr>
<tr>
<td>TRAIL MIX</td>
<td>$3.59 per guest</td>
</tr>
</tbody>
</table>

**DECORATED SHEET CAKES**

**DESSERT STATION**
Choice of Four: Assorted Cupcakes, Assorted Mini Cookies, Gourmet Bars, or Seasonal Cubed Fresh Fruit, Chocolate Cake, Lemon Cake, Cheese Cake, Red Velvet Cake, Carrot Cake, German Chocolate Cake, Lemon Coconut Cake and Strawberry Dream Cake.

$5.65 per guest

**ICE CREAM SUNDAE BAR**
25 guest minimum
Choice of Ice Cream Flavors (One per 45 guests): Chocolate, Vanilla, Strawberry and Local Favorite
Choice of Two Sauces: Chocolate, Strawberry or Caramel
Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, M&M’s.
Maraschino Cherries and Whipped Topping are included.

$5.65 per guest

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Call Catering Department for Pricing
PLANNING YOUR SPECIAL EVENT WITH FLAVOURS BY SODEXO
Planning Your Special Event with Flavours by Sodexo

Flavours by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion!

Please use this guide to understand processes, procedures and expectations as we work together to achieve a smoothly executed and memorable catered event.

Our experienced event planning specialists are very consultative and will be happy to answer all of your questions and concerns and assist you in planning every detail. We look forward to serving you!

How to contact Flavours by Sodexo
When you have a catered event in mind, please contact us as soon as possible. Even if you are not yet sure of such details as the exact event date, event location and number of guests that will be in attendance, it’s a good idea to touch base with us as early on in the process as possible.

Some catering arrangements through Flavours by Sodexo can be made by phone, email or online; other catering arrangements require an in-person appointment with one of our event planning specialists. It’s easy to get in touch with Flavours by Sodexo about your catering needs. Here are the options:

Give us a Call: You may speak with an event planning specialist by calling 443-840-2402.

Send us an Email: You may email us at Catering@CCBCMD.EDU.

Event Location Reservation
You must make arrangements to secure a location for your event though CCBC. You will need to officially “reserve” the space in order for us to be permitted to serve you in this location. To reserve a room for an event, please contact CCBC Events Planner.

Event Tables, Chairs & Other Equipment
You must make arrangements to secure tables, chairs and other equipment you may need for your event. Please contact CCBC Events Planner.

Event Confirmation & Guarantees
No less than Three (3) business days from the scheduled catered event, you must sign or confirm via Email a Catering Event Order/Banquet Event Order. You will also be asked to provide us with a “final” number of guests that will attend your event; the “estimated” number will be used if you don’t know the “final” number. This document will outline the terms of your agreement with our Catering Office and include all event details and requirements, including time, date, location, menu selections, number of attendees, professional services, equipment, and staffing. If you do not provide us with a final number, we use the estimated number.

Event Changes & Cancellations
No less than Three (3) business days from the scheduled catered event, please make us aware of any event changes (including increases or decreases in the number of attendees) or if your event needs to be canceled. Please be advised that if we are notified of your changes or cancellation after this deadline, you will be responsible for expenses already incurred by the Catering Office.

Event Payment
Payment must be received prior to the execution of your catered event. Accepted forms of payment include Visa, Master Card, American Express, cash, check, purchase order, department accounts and foundation accounts.

If your group is not a university, college or school:
- A deposit of 75% is required two weeks prior to your scheduled event with the balance due on the day of the event.

If you are a tax-exempt organization:
- You must submit a copy of your tax exemption certificate prior to the date of your scheduled event.

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Delivery Fees
There is no delivery fee for catering services held within normal business hours of the CCBC (Catonsville, Essex & Dundalk) Campuses. Deliveries outside the stated campus will be subject to a dollar amount delivery fee.

Service Staff and Attendants
To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. Continental breakfasts, breaks, and receptions are priced for self-service. Buffet-style functions are staffed with one attendant for every 50 guests. Served meals are priced on an individual basis.

The charge for each staff member is:
- Attendants/Waitstaff: $20.00 per hour (minimum 4 hours)
- Station Chefs: $25.00 per hour (minimum 4 hours)

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. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account. For very large events, specialty equipment may need to be rented at an additional charge.

China Charges
We provide high quality plastic products or eco-friendly serveware unless otherwise requested. We offer china service for any event at an additional charge.

- Full Meal Service and Silverware: $3.50 per guest
- Coffee or Beverage China Service: $2.25 per guest
- Full Bar Glass Service: $2.25 per guest
- Reception China and Silveware: $3.50 per guest

Floral Charges
We will be happy to order, receive, and handle floral arrangements for you. For decorative requests, an additional fee will be determined in accordance with your specific needs.

Linens and Skirting
We provide linens for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, brocks, meeting tables and boxed lunches, there will be a $2.99 fee for each tablecloth. Other tables may be skirted and covered at $15.00 per tablecloth and skirt. Skirting can be done on any table that does not exceed one inch in thickness. We can also provide napkins to meet your color scheme for $1.50 each. Specialty linens are available upon request for an additional charge.

Food Removal Policy
Due to health regulations, it is the policy of Flavours, Name of Catering Operation that excess food items from events cannot be removed from the event site. Items purchased for pickup should be properly stored prior to the event and removed and disposed of by the host of the event.