



Bethel College  
Catering Brochure



## BREAKFAST

***The Light & Healthy*** \$4.00 per guest  
Assorted Individual Yogurts, Fresh Fruit Salad,  
Pitchers of Juice and Coffee Service.  
\*add mini-bagels and cream cheese for \$1 more per guest

***Continental Breakfast*** \$5.00 per guest  
Assorted Mini-Pastries, Mini-Bagels with Cream Cheese and Whole Fruit or Fruit  
Salad. Pitchers of Juice and Coffee Service.

***The Bagel Spread*** \$6.50 per guest  
Fresh Bagels with Strawberry Jam, Honey, Peanut Butter,  
Cream Cheese and Hickory-Smoked Ham.  
Also Included is a Platter of Seasonal Fresh Fruit,  
Pitchers of Juice and Coffee Service.

\* The above menus include a clothed and skirted buffet; extra linen are an additional cost.

## HOT BREAKFAST

***Eggs and More*** \$7.50 per guest  
Scrambled Eggs, French Toast Sticks with Maple Syrup and  
Bacon or Sausage Links, Pitchers of Juice and Coffee Service.

***Apple Waffles*** \$7.50 per guest  
Waffles with Hot Apple Topping, Grilled Sliced Ham,  
Fresh Fruit Salad, Pitchers of Juice and Coffee Service.

***Cheddar Scramble*** \$8.00 per guest  
Scrambled Eggs with Cheddar Cheese, Bacon or Sausage Links,  
Grilled Hash Browns & Mini-Muffins,  
Pitchers of Juice and Coffee Service.

***La Casserole*** \$8.00 per guest  
Crème Brûlée or Apple Cinnamon French Toast Casserole,  
Bacon or Sausage Links, Fresh Fruit Salad,  
Pitchers of Juice and Coffee Service.

\* Coffee service includes regular, decaf, hot water and tea bags

\*\*These are buffet prices, served events will have different pricing.

\*\*\*Hot breakfast options include clothed and skirted buffet table and guest table linen.

## LIGHT LUNCHESES

***Boxed Lunch*** \$6.95 per box

This Includes a Ham or Turkey Croissant Sandwich, a Cup of Pasta Salad, Whole Fresh Fruit, a Bag of Chips, a Freshly Baked Cookie and a Water or Soda to drink. Ideal for on-the-go groups.

***Deli Buffet*** \$7.95 per guest

Ham and Turkey Slices, two types of Cheese, Assorted Fresh Breads, Lettuce, Tomatoes, Red Onions, Pickles, Green Peppers, Mayonnaise and Mustard. Your Choice of a Side Salad: Potato, Pasta or Fruit Salad; Potato Chips, and Cookies.

\* Additional Salad Option: \$8.50 per person

***Chicken Salad Croissant*** \$8.95 per guest (buffet)

Traditional Chicken Salad made with All White Meat, Served in a Flaky, Buttery Croissant with Vinaigrette Pasta Salad, Chips and Fresh Fruit. Cookies for Dessert

\*Make it a Served Meal for \$9.95 per guest

***Grilled Chicken Caesar Salad*** \$9.95 per guest (served)

Romaine Lettuce Tossed with Caesar Dressing, Grilled Chicken Strips, Crisp Croutons, Topped with Parmesan Cheese, and Served with Breadsticks. Freshly Baked Brownies for Dessert.

\*Substitute Shrimp for Chicken for \$11.95 per guest

***The "Roast Beef"*** \$9.95 per guest (served)

Roast Beef Slices Layered on Herbed Focaccia Bread with Provolone Cheese, Red Onions, Lettuce, and Tomatoes with a Creamy Herbed Dressing. Served with Terra or Potato Chips and Freshly Cut Fruit, Chocolate Chip Brownies for Dessert.

\*Substitute Chicken and Bacon for Roast Beef for \$10.95 per guest

***Bistro Chicken Salad*** \$11.95 per guest (served)

Grilled Chicken Breast on a Bed of Freshly Tossed Field Greens, Tossed with Grape Tomatoes, Crumbled Bacon, Ripe Avocado and Topped with Pecans and Bleu Cheese. Served with French Dressing and French Bread, Gourmet Brownies for Dessert.

***Savory Mushroom Bread Pudding (Vegetarian Option)*** \$11.95 per guest (served)

Wild Mushrooms Baked with Toasted French Bread, Sautéed Vegetables, Heavy Cream, and Parmesan Cheese. Served with a Freshly Tossed Salad and Dressings, Fresh Fruit for Dessert. This Dish is Elegant & Delicious!

*Minimum 8 people*

\*These meals include pitchers of water and your choice of: lemonade or iced tea; served meals also include coffee

\*\* Desserts may be upgraded for an additional charge

\*\*\*Buffets include buffet tablecloth and skirt and guest tables linen.

## LUNCH AND DINNER BUFFETS

### ***Soup and Salad***

\$7.95 per guest

Two Homemade Soups: Soup du Jour and One of your Choice, accompanied by Choice of Caesar Salad or Garden Salad with Two Dressings, Rolls and Butter or Breadsticks, and Freshly Baked Cookies.

\*Add Another Soup Option for \$1.50 per guest

### ***Pasta Buffet***

\$7.95 per guest

Your Choice of Garden or Caesar Salad, Followed by an Herbed Pasta Served with Two Sauces: Creamy Alfredo and Garden Marinara, a Basket of Warm Breadsticks or Garlic Bread and assorted cookies for a Sweet Ending.

\*Substitute Baked Ziti for Pasta and Sauces

### ***Beef Fajitas***

\$9.95 per guest

Served with Traditional Flour Tortillas, Peppers and Onions, Mexican Blend Cheese, Sour Cream, and Salsa, Accompanied by Steamed White Rice and Refried Beans. ¡Olé! Cookies for Dessert.

### ***Chicken Teriyaki***

\$10.95 per guest

A Bethel Classic – Our Original Recipe of Boneless/Skinless Chicken Breast Served with a Sweet and Tangy Teriyaki Sauce, Accompanied by Rice Pilaf and Green Beans with Sweet Red peppers. A Garden Salad, Warm Rolls with Butter, and Chef's Choice of Freshly Baked Pies Complete Your Meal.

### ***Baked Salmon***

\$12.95 per guest

An Eight Ounce Filet Served your Choice of Baked, Barbeque, or Teriyaki Glazed with a Mushroom Rice Pilaf and Grilled Seasonal Vegetables.

Warm Dinner Rolls with Butter, a Tossed Garden Salad with Dressing, and Chef's Choice of Cake for Dessert.

\*Smaller Portion Available for Lunch only at \$10.95 per guest

### ***Polish Buffet***

\$13.95 per guest

A Local Specialty- consists of Lightly Breaded Chicken, Polish Sausage, Green Beans, Mashed Potatoes and Gravy, Noodles, Sweet and Sour Cabbage, Rolls and Butter and Assorted Fruit Pies to Top it off.

### ***Upscale Cutting Board Salad***

\$14.95 per guest (buffet only)

Two Choices of Protein: Marinated Shrimp, Baked Chicken, Roasted Turkey, or Sliced Flank Steak - All Beautifully Displayed on a Wooden Cutting Board and Served with a Mescaline Green Mix, Fresh Grilled Seasonal Vegetables, Two Dressings, Homemade Soup and Dinner Rolls. New York-style cheesecake is added to Compliment a Wonderful Meal.

\*These meals include pitchers of water, and your choice of two: lemonade, iced tea, regular or decaf coffee.

\*\*These include a clothed and skirted table for the buffet line and guest table linen.

\*\*\* These may be served for an additional \$1.00 per person

## FORMAL DINNERS

### ***Focaccia Chicken***

\$12.95 per guest

A Lightly Breaded Chicken Breast, Served with Creamy Scalloped Potatoes, and California Blend Vegetables. A Freshly Tossed Garden Salad with Dressing and Toasted Garlic Bread Along with a Dutch Apple Pie for Dessert Make this a Warm & Hearty Meal.

### ***Asiago Chicken***

\$13.95 per guest

Spinach and Asiago Cheese Stuffed Chicken on a Bed of Angel Hair Pasta, Accompanied by Steamed Asparagus and Topped with Marinara Sauce. Tossed Mescaline Field Green Salad with Chef's Choice of Dressing, Toasted Garlic Bread, and Assorted Pies for Dessert.

### ***Chicken Supreme***

\$13.95 per guest

A Boneless/Skinless Chicken Breast in a Creamy White Wine and Mushroom Sauce Served with a Dried Fruit and Wild Rice Medley and Buttered Green Beans. This is Accompanied with a Garden or Caesar Salad, French Baguette, and Assorted Freshly Baked Pies.

### ***Roast Loin of Pork***

\$14.95 per guest

Marinated in a Special Blend of Spices and Topped with an Apple Chutney, Served with Roasted Red-Skin Potatoes and Baby Carrots in a Brown Butter and Rosemary Sauce. Tossed Garden Salad, Chef's Choice of Two Dressings, Warm Rolls with Butter, and Assorted Fruit Pies to Accompany this Delightful Meal. Minimum of 15 people

\*Have Your Own Carver for an Additional Price

### ***Roast Beef Marsala***

\$18.95 per guest

Well Seasoned Sliced Roast Beef Topped with Wild Mushrooms and Drizzled with a Superb Marsala Wine Sauce, Accompanied with Garlic Mashed Potatoes and Herbed Sliced Carrots. Mescaline Tossed Garden Salad with Dressing, Warm Rolls and Butter, and a New York-Style Cheesecake make this Meal Complete.

We Can Personalize Any Meal to Fit Your Needs!

\*These meals include pitchers of water, and your choice of two: lemonade, iced tea, regular or decaf coffee.

\*\*All dinners can be served or buffet style

\*\*\*Pricing includes guest tablecloths, cloth napkins and china.

\*\*\*\* Menu based on a 15 guest minimum. Additional charges may apply for smaller groups.

## A LA CARTE

### Beverages:

Sufficient Grounds		Sherbet Punch	\$.75 per guest
Gourmet Coffee	\$10 per pot	Hot Chocolate	\$6.00 per gal
Coffee	\$6.50 per gal	Orange Juice	\$6.50 per gal
Decaf	\$6.50 per gal	Apple Juice	\$6.50 per gal
Iced Tea	\$6.00 per gal	Canned Soda	\$.75 each
Lemonade	\$6.00 per gal	Bottled Juice	\$.75 each
Hot Apple Cider (seasonal)	\$7.00 per gal	Bottled Water 16oz	\$.75 each
Sparkling Citrus Punch	\$.75 per guest	Bottled Water 8oz	\$.50 each

### Bakery:

Cookies	\$3.00 per dzn	Cupcakes	\$5.50 per dzn
Brownies	\$4.00 per dzn	Full Sheet Cake	\$35.00
Gourmet Brownies	\$4.50 per dzn	Half Sheet Cake	\$20.00
Rice Krispy Bars	\$5.50 per dzn	Petit Fours	\$9.00 per dzn
Danish	\$6.50 per dzn	Frost your own Cookies	\$5.00 per dzn
Mini-danish	\$5.00 per dzn	Assorted Doughnuts	\$6.00 per dzn
Scones	\$7.00 per dzn	Bagels w/Cream Cheese	\$6.00 per dzn
Mini-Muffins	\$4.00 per dzn	Mini Bagels w/ C.C.	\$3.50 per dzn
Muffins-Regular	\$6.00 per dzn	Add. C.C. Flavors	\$.25 per person
Jumbo Muffins	\$13.00 per dzn	Pecan Rolls	\$7.50 per dzn
Cake Bites	\$5.00 per dzn		

### Miscellaneous:

Mixed Nuts	\$5.00 per lb
Chips – Small Bags	\$.50 each
Chips – Bulk	\$3.00 per lb
Chex Mix	\$4.00 per lb
Pretzels	\$3.00 per lb
Terra Chips	\$8.00 per lb
Whole Fresh Fruit	\$.75 each

### Linen/China with catering:

Skirt	\$10.00 each
Tablecloth	\$2.50 each
Napkins	\$.50 each
China-outside of DC	\$1.00 per person

### Linen without catering:

Skirt	\$15.00 each
Tablecloth	\$5.00 each

### Hors d'oeuvres:

Cheese & Cracker Platter	\$1.25 per person
Hummus with Pita Chips & Celery	\$1.00 per person
Vegetable Tray	\$1.00 per person
Seasonal Fruit Tray	\$1.50 per person
Chips and Salsa	\$1.25 per person
Chicken Quesadillas	\$.50 each
Wings with Ranch & Celery	\$.50 each
Assorted Mini-Quiche	\$.50 each
Egg Rolls	\$.65 each
Spring Rolls (Vegetarian)	\$1.00 each
Tea Sandwiches (assortment)	\$.50 each
Shrimp Cocktail	\$.50 each

*More Options Available Upon Request*

## RECEPTIONS

### *Dessert Reception*

\$6.00 per guest  
Assorted Cookies  
Seasonal Fresh Fruit Tray  
With Honey Yogurt Dip  
Mixed Nuts  
Cake Bites (carrot cake, lemon bars, brownies)  
Sparkling Punch & Ice Water  
Coffee Service

### *Fiesta Reception*

\$6.00 per guest  
Nacho Chips  
Cheese Sauce & Sour Cream  
Lettuce, Tomato, Black Olives, Green Onions  
Cinnamon Churros & Chocolate Sauce  
Lemonade & Ice Water

### *Hors D'oeuvres Reception*

\$7.00 per guest  
Cheese and Cracker Platter  
Vegetable Tray with Dip  
Seasonal Fresh Fruit Tray  
Buffalo Wings with Ranch & Celery  
Freshly Baked Cookies  
Sparkling Punch & Ice Water  
Coffee Service

### *Extended Hors D'oeuvres Reception*

\$14.00 per guest

(Minimum of 25 guests)

Tea Sandwiches  
Baked Brie and Crackers  
Shrimp Cocktail  
Stuffed Mushrooms  
Barbecue Meatballs  
Fruit Kabobs  
Vegetable Tray  
Petit Fours  
Chocolate Dipped Cookies and Pretzels  
Punch Fountain & Ice Water  
Coffee Service

**We Would be Happy to Help Personalize a Reception!**

\*Above pricing is for plastic ware, it does not include china service.

\*\*All pricing includes linen for food tables, any additional is an extra charge.

\*\*\*Please note above food items can be substituted, but price may change.

## Policies and Procedures

Thank you for planning your event with us! We look forward to working with you to insure you have a wonderful experience and fabulous event. Please make sure you read over the Policies and Procedures. Feel free to call or e-mail to our address below with any questions or concerns. Again, Thank you for your Business!

This represents only a starting point. Our commitment is to customize and create whatever is required to provide you and your guests with an unforgettable experience.

\* Once you have reserved your location, please call Catering Services at (574)257-3497, or e-mail [cateringservices@bethelcollege.edu](mailto:cateringservices@bethelcollege.edu), to let us know when and what type of event you will be hosting.

\* There is no such thing as planning too early. For planning and ordering purposes, we will ask you for an estimated number of guests. You can give us your guarantee as we get closer to your event. A final guarantee will be required 72 business hours prior to your event. Cancellations and changes after that date may incur additional charges.

\* We ask that you schedule your event with us 2 weeks prior. We understand that this might not always be an option due to un-foreseen needs, but please, if you are aware that an event is approaching, give us as much notice as possible. Because of scheduling restrictions and availability of food, there may be additional charges and/ or restrictions applied to your event, if your event is booked with less than 2 weeks notice.

\* You will be sent a contract that outlines the details of your event. Please review the information, sign the contract and send it back to us. Fax: (574)257-3220. We must have your signed contract with College Department Account Code in our office prior to your event.

\* Billing will be sent out after your event and you will be billed for your final guarantee or guest count, whichever is greater.

\* Cancellations must be made 3 business days prior to any event. Any cancellations made 3 business days prior to an event will incur a 25% charge of the estimated billing, 2 business days will be 50%, 24 hours or less will be 100%.

**\* Meals outside of the Dining Commons, the President's Room, and the Trustee's Board Room will be served on disposables. For china and cloth napkins it will be an additional \$1.00 per person.**

\* Sodexo Campus Services has the exclusive food license on the campus of Bethel College. This is for your safety and ours. We ask that you not bring in any outside food or beverages for your event. Due to Health Department regulations and liability issues, prepared foods that are not consumed will remain the property of Sodexo Campus Services.

\* If you request linens for tables for registration, name tags, head tables, meeting tables and any additional table that will not be used directly for food service, there will be a \$2.50 fee for each cloth, \$10.00 for each skirt.

\* Events under \$50.00 will be charged a \$15.00 delivery fee. Any event over \$50.00 in price will NOT be charged a delivery fee. This will not include events requiring additional needs for a Truck & Driver. Those events will incur additional Charges to cover cost of Truck Rental and labor for the Driver.

\* We have bulk pricing for when you pick up your order to eliminate delivery charges. This is an attempt to help campus groups stay within their budgets and manage their time.

\* All events are priced for a 2 hour event time. If your event is delayed or if the event lasts longer than two hours, there will be an additional labor charge added to your bill. This includes programs after dinner and if room needs to be cleared by catering staff.

\*Centerpieces are not included in the prices; however, we have a few items on hand and can order floral arrangements for an additional fee.

\*These menus and prices are based on a minimum of 15 guests. Additional charges may apply for groups smaller than this.

Also Remember to Check with our Catering Department for Seasonal Menus!

**\* THESE PRICE ARE FOR ON-CAMPUS GROUPS ONLY\***



Please come see me, or email at [CateringServices@bethelcollege.edu](mailto:CateringServices@bethelcollege.edu), and I'll be happy to help you plan your event!

Stephanie Hazen  
Catering Supervisor  
(574)-257-3497