



Sodexo Catering Services

Thank you for considering Sodexo Catering at Carroll College for your upcoming event. We provide complete service for all occasions, including wedding receptions, rehearsal dinners, luncheons, dinners, business meetings, seminars, workshops, appetizer receptions, and more. Our professional staff is always ready to assist you in planning your event. Sodexo Catering offers a variety of services and can provide specialized menus tailored to every client's needs.

If your event will be at the Carroll College campus, please contact Sarah Windmueller, Director of Campus Events & Conferencing Services, to reserve a room at (406) 447-4407 or email her at swindmueller@carroll.edu. You can also visit Conference Services' website at <http://www.carroll.edu/about/conference>.

To discuss your catering needs contact the following Sodexo staff. Also, visit our website at www.carrolldining.com.

<i>Melanie Reininghaus</i> Manager Carroll College Catering Phone: (406) 447-5191 Cell: (406) 461-0158 Fax: (406) 447-5197 Email: mreininghaus@carroll.edu	<i>Gail Babcock</i> General Manager Executive Chef Carroll College Catering Phone: (406) 447-5194 Fax: (406) 447-5197 Email: gbabcock@carroll.edu
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Consider the following questions when planning your event:

- Approximately how many people will be attending your event - keep in mind that we don't require a final guaranteed count until 3-working days prior to your event?
- Will your event be a served banquet, buffet style, or reception?
- What is your budget or per person maximum?
- Will you be using china or paper service and what are your linen needs (e.g. tablecloths, napkins, skirting)?

The Details

Payment

If you are a Carroll College faculty or staff member placing an order for a Carroll College event, Sodexo bills your department through the College directly. In this case, Sodexo must receive a signed copy of the catering contract prior to the event, and if the order is over \$250.00, we must also receive a PO# from the business office prior to your event.

Otherwise, Sodexo requires that each function be prepaid. All events must pay a deposit of 75% of the catering contract one week prior to your event, with the remaining 25% paid the day of the event. Sodexo Catering accepts cash, checks, and the following credit cards: AMEX, VISA, MC and Discover. Please make checks payable to the following:

Sodexo
Main Campus Center
1601 N. Benton Ave.
Helena, MT 59625

If a credit card will be used, your card will be charged on the Tuesday following your event. Please provide the credit card information to the catering office one week prior to your event. Credit card information required to process your transaction include, name on the card, card number, v-code (Visa/MC/Discover - 3 digits on the back of the signature pannel, Amex – 4 digits on the front of the card) and billing zip code.

Without prior payment, Sodexo Catering has no contractual obligations, and catering will not be provided on the day of the event. If requested, an itemized invoice & receipt will be sent after your event.

Guarantees

We require a final guaranteed count three (3) working days prior to your event. This count is your guaranteed number and may not be reduced. (Menus and service details should be finalized seven days prior to your event.)

Attendants

Events that require extra attendants or servers, such as a *served* meal, or if your event last longer than (2) hours you will be charged \$15.00 per hour per attendant.

Exclusivity

Sodexo Catering of Carroll College Dining Services caters all food and beverages on Campus at Carroll College. Food and beverages *may not* be brought into Carroll College's Campus without the written permission of the General Manager of Sodexo.

Alcohol

Alcoholic beverages may only be served on campus when permission has been granted by the Carroll College Director of Events and Conference Services. For information about the policy contact the Events and Conference Services office at (406) 447-4407. Sodexo services cannot purchase, provide, or serve any alcohol whatsoever.

Delivery Fees

Carroll College Campus orders delivered outside of the Main Campus will be charged and \$50.00 delivery fee. Deliveries to off-campus sites will be charged based on the distance from campus, the travel time required, and the complexity of the event. If your catering event is off site of Campus Center and you want china, you will be charged an additional \$3.00 per person. Additional table cloths and skirting that are not included with your event will be charged an additional \$16.00 per skirting and \$5.00 per table cloth

Floral Charges

All events include an appropriate centerpiece. We will be happy to order, receive and handle specific floral requests for an additional fee determined in accordance with your specific needs.

Food Safety

Due to safety liability, guests may not remove food from the function site.

Beverages

	<i>per gallon</i>		<i>individually</i>
Fruit Juice (orange or apple)	\$19.12	Bottled Water	\$1.74
Lemonade	\$11.43	10 oz Bottled Juices	\$1.74
Fruit Punch	\$11.38	Bottled Flavored Iced Tea	\$1.86
Iced Tea	\$11.43	20 oz Bottled Pepsi Products	\$1.85
		12 oz Canned Pepsi Products	\$1.68
Celebration Punch	\$12.64	Tazo Tea Bags	\$1.09
Hot Cocoa or Hot Cider	\$11.74	Hot Chocolate Packets	\$0.49
Ice Water	\$2.31		
Starbucks Coffee	16.75		

Fresh From the Bakery

Breakfast Pastries

	<i>per dozen</i>
Pastries	\$12.34
Apple Dumpling ½ doz.	\$12.50
Mini Turnovers(apple ,cherry)	\$9.25
Bagels with Assorted Cream Cheese	\$11.05
Maple or Chocolate Bars	\$8.02
Coffee Cake Rounds	\$9.28
Fresh Baked Fruit Bread Slices	\$13.61
Assorted Muffins	\$12.80
Nature Valley Soft Granola Bars ½ doz.	\$8.97
Scones (small)	\$8.40
Cinnamon Rolls	\$14.62
Mini Strudel	\$12.81
Petite Croissants	\$12.37

Desserts

	<i>Per dozen</i>
Rice Krispie Treats	\$6.89
Assorted Dessert Bar	\$10.05
7 Layer Bars	\$8.62
Brownies	\$9.28
Gourmet Cookies	\$8.02
Full Sheet Cake	\$70.75
½ Sheet Cake	\$45.83

Chefs Pâtisserie

	<i>per dozen</i>		<i>per dozen</i>
Petits Fours	\$14.67	Chocolate Covered Strawberries	18.12
Tea Cookies	\$9.98	Mini Cheesecakes	\$17.25
Biscotti	\$7.02	Lemon Bars	\$14.19
Chocolate Mousse Cups	\$15.87	Blonde Brownies w/ Choc. Chunks	\$12.10
Ganache Brownies	\$15.44		

Breakfast Specialties

Continental Supreme ~ \$6.84 per person

Fresh Seasonal Fruit
Assorted Pastries
Assorted Fruit Bread
Bagels and Cream Cheese
Orange Juice
Fresh brewed coffee/decaf/assorted hot tea

Carroll Breakfast Sandwich ~ \$8.79 per person

Ham, Cheese, Egg on Croissant
Fresh Fruit
Fresh brewed coffee/decaf/assorted hot tea

A'la Carte

Individual Yogurt with Granola - \$1.55 each
Bulk Yogurt with Granola - \$1.33 per person
Whole Seasonal Fruit - \$0.85 each

Breakfasts outside the Campus Center are set up on paper supplies unless china is specified. China service outside the Main Campus Center will be charged an additional \$3.00 per person.

Breakfast Buffet Specialties

Carroll Breakfast ~ \$12.75 per person

Bake Cinnamon – Apple French toast
Fresh Seasonal Fruit
Choice of Bacon Strips, Sausage Links, or Ham
Home-style Potatoes
Orange Juice & Ice Water
Fresh brewed coffee/decaf/assorted hot tea

Mount Helena Buffet ~ \$10.15 per person

Frittata, Breakfast Quiche or Oven Omelet
Hash browns or O'Brien Potatoes
Choice of Ham, Bacon or Sausage
Fresh Cut Fruit
Assorted Pastries & Breakfast Breads
Orange Juice & Ice Water
Fresh brewed coffee/decaf/assorted hot tea

Breakfasts outside of the Campus Center are set up on paper supplies unless china is specified. China service outside the Main Campus Center will be charged an additional \$3.00 per person.

Served meals are also available upon request, at an additional cost.

Soup and Sandwiches

All sandwiches served with your choice of one of the following: pasta salad, potato salad, fruit medley or hearty soup of the day. Accompanied by iced tea and your choice of glazed brownies, carrot cake, or cookies for dessert.

Turkey Club Croissant ~ \$9.38 per person

Your choice of carved roast beef, shaved turkey breast, or ham topped with sliced big eye Swiss cheese, tomatoes, and green leaf lettuce on a flaky croissant.

Chicken Club Sandwich ~ \$11.24 per person

Grilled chicken breast served on a toasted Ciabotta, topped with bacon, tomato, spinach, avocado & spicy sauce

Italian Turkey Peste on Ciabotta ~ \$10.31 per person

A delightfully light combination of shaved turkey, roma tomatoes, provolone, lettuce, pesto & mayonnaise on ciabotta.

Mykonos Chicken ~ \$9.87 per person

Grilled chicken breast marinated in a blend of lemon, olive oil and herbs
Served on Focaccia bread with mayonnaise Tapenade, roasted peppers,
Feta cheese and leaf lettuce

French Dip ~ \$12.75 per person

Tender Medium cooked beef piled on a toasted bun served with homemade au jus

Sandwiches outside the Main Campus Center are set up on paper supplies unless china is specified. Extra charge of \$3.00 per person for china service

Served meals are also available upon request at an additional cost.

Salads

All salads served with fresh baked rolls and butter, iced tea, and your choice of glazed brownies, carrot cake, or cookies. Salads available as pre-set or served.

Thai Beef & Basil Yaki Soba Salad ~ 12.45 per person

Lime marinated beef tossed with noodles, Chinese cabbage, fresh spinach, basil, peanuts, greens w/ Thai dressing.

Marinated Flank Steak Salad ~ \$12.25 per person

Asian marinated grilled flank steak strips on top of a bed of crisp greens with julienne fresh vegetables accompanied by vinaigrette dressing.

Shrimp Louie Salad ~ \$11.13 per person

Bay shrimp piled high on crisp greens topped with cherry tomatoes, eggs, olives, avocado and our classic Louie dressing.

Southwestern Chicken Salad ~ \$11.08 per person

Southwest marinated grilled breast of chicken on a bed of crisp greens topped with cheddar cheese, diced tomatoes, and garnished with olives served with salsa, guacamole, and sour cream. Complemented by tri-colored corn chips and topped with a fiesta vinaigrette.

Trio Salad ~ \$10.34 per person

Choice of three: Almond Chicken Salad, Seafood Salad, Tuna Salad,
Fruit Salad, Potato Salad, Tossed Garden Salad garnished with tomato wedges, egg slices and croutons
Served with choice of two (2) dressings

Grilled Chicken Caesar Salad ~ \$10.24 per person

Grilled chicken strips on a bed of gently tossed romaine lettuce with Parmesan cheese croutons,
and creamy Caesar dressing.

Hawaiian Chicken Salad ~ \$10.24 per person

Savory chicken salad with pineapple, a croissant and pasta salad.

Cobb Salad ~ \$9.40 per person

Diced roasted turkey, eggs, tomatoes, crumbled blue cheese,
Crumbled bacon, fresh sliced avocado and black olives
Served on a bed of mixed garden greens
Ranch and Italian dressing

Salads outside the Main Campus Center are set up on paper supplies unless china is specified. China service outside the Main Campus Center will be charged an additional \$3.00 per person.

Luncheon Entrees

All buffet luncheon entrees include fresh baked rolls, butter and iced tea. Choice of one salad and sides can be chosen from our "accompaniments" below. Dessert choices are blonde brownie, glazed chocolate brownie, lemon bar or cookie or upgrade to an exclusive specialty dessert. Two-entree buffets available upon request for an additional charge. Luncheons outside of the Campus Center are set up on paper supplies unless china is specified. Served meals are also available upon request

Chicken Cynthia ~ \$11.96 per person

Boneless breast of chicken with sautéed mushrooms displayed in a white wine sauce.

Chicken Parmesan - \$11.50

Boneless chicken breast with light season breading. Topped with marinara sauce and mozzarella & parmesan cheese

Chicken or Beef Fajitas ~ \$11.75 per person

Tender strips of chicken breast or beef flank steak sautéed with freshly cut strips of peppers and onions, served with salsa, sour cream, guacamole, flour tortillas, diced tomatoes, cheddar cheese and lettuce.

Taco Bar ~ \$11.50 per person

Seasoned ground beef served with: Soft tortilla or hard taco shells,
Mexican rice, Refried beans, Shredded lettuce, Diced tomatoes,
Shredded cheese and Served with salsa, sour cream and guacamole.

Pasta Bar ~ \$12.75 per person

Linguine, and Penne pasta with basil cream sauce and tomato and olive marinara sauce
Fresh vegetables
Ceaser Salad
Parmesan bread sticks

Lasagna ~ \$10.58 per person

Layers of pasta baked in a marinara or white alfredo sauce.
Your choice of Italian sausage, chicken

*BYO Sandwich Buffet ~ \$10.75 per person
25 or more guest*

Sliced roast beef, ham and turkey
Cheddar, Swiss and provolone cheese
Assorted deli breads
Sandwich toppings: Lettuce, Sliced tomato, Pickles, Onions
Condiments – mayonnaise & yellow mustard

Potato Bar ~ \$10.14 per person

Baked potato with the following toppings: Chili, Steamed broccoli, Bacon bits, Shredded cheddar cheese, Cheese sauce,
Diced tomatoes, Olives, Green onions, Sour cream, Whipped butter

Linguini Primavera ~ 9.97 per person

Variety of fresh julienne vegetables steamed to perfection and served in a cream sauce over delicately prepared linguini.
Available cooked to order (buffet)

Specialty Boxed Lunches

Basic Boxed Lunch ~ \$8.05 per person

Basic Box Lunch includes one sandwich, one beverage, chips, one whole fruit, cookie and all the appropriate condiments
and paper supplies.

Deluxe Boxed Lunch ~ \$10.58 per person

The Deluxe Box Lunch includes the Basic Boxed Lunch + receives two additional *miscellaneous* selections.
Choice of one meat, cheese & bread.

Breads

White
Wheat

Sourdough
Rye
Whole Grain

Cheese

Big Eye Swiss
Cheddar
American
Provolone

Drinks

Can Soda
Bottled Water
Bottled Juice

Meat/Spreads

Shaved Turkey
Sliced Ham
Roast Beef
Tuna Spread

Peanut Butter and Jelly

Miscellaneous

Fruit Salad
Pasta Salad
Potato Salad
Candy Bar
Bag of Peanuts
Snack Mix

Brownies
Rice Crispy Treat



Picnic

All picnics include choice of two sides: Creamy Coleslaw, Potato Salad, Marinated Pasta Salad, Fresh Fruit, and Baked Beans. Dessert choices are blonde brownie, glazed chocolate brownie, lemon bar or cookie or upgrade to an exclusive specialty dessert. All Picnics's come with water, Choice of two beverages': Ice Tea or, Lemonade. Picnics are set up on Bio degradable Bamboo Plates unless china is specified. China is an additional charge of \$3.00 per person.

Saints Favorite

BBQ Beef w/ Buns

Hot Dogs or Italian Sausage w/ Buns

Condiments include: Mustard, Ketchup, and Relish

Kraut w/ Italian Sausage

\$12.65

All American

Hamburgers w/ Buns

Hot Dogs or Italian Sausage w/ Buns

Condiments include: Mustard, Ketchup, Relish, Lettuce,

Sliced Tomatoes, Red Onion, Pickles

Kraut w/ Italian Sausage

\$13.65

Classic Picnic

Grilled Chicken Breast w/ Buns

Hot Dogs or Italian Sausage w/ Buns

Condiment include: Mustard, Ketchup, Relish

Kraut w/ Italian Sausage

\$14.65

Nelson Stadium

Carved Prime Rib & Craved Turkey Breast w / Focaccia Bread

Condiments include: Lettuce, Sliced Tomatoes,

Cranberry Mayo, Mayo, Dijon Mustard, Honey Mustard, Horseradish, Red Onion,

Corn on Cob

Min. 35 people

\$24.65

Wild West Picnic

NY Strip Steaks

Bourbon Chicken Breast

Corn on Cob \$19.50

Dinner Entrees

All buffet entrees include fresh baked rolls with butter and iced tea. Choice of two salad and one sides can be chosen from our "accompaniments" below. Dessert choices are Chocolate Fudge Cake or Carrot Cake w/ caramel sauce or you can upgrade to an exclusive specialty dessert. Two-entree buffets available upon request with an additional charge. Dinner buffets outside of the Main Campus Center are set up on paper unless china is requested for a fee of \$3.00 per person. Served meals are also available upon request.

Prime Rib ~ Market Price

Tender cut of prime rib, oven roasted and served with a side of au jus.
Available carved to order (buffet)

Filet Mignon ~ Market Price

Beef tenderloin topped with mushroom duxell.
Available carved to order (buffet)

Roasted Beef Tenderloin ~ Market Price

Slow roast beef tenderloin medallions topped with a bordelaise sauce.
Available carved to order (buffet)

Bay Shrimp and Scallop Pasta ~ \$17.59 per person

Freshly prepared bay shrimp and scallops tossed together with pasta in a roasted spicy pepper sauce.

Northwest Citrus Salmon ~ Market Price

Grilled fresh salmon with citrus hollandaise sauce.

Pecan Crusted Salmon with Cranberry Reduction Sauce ~ Market Price

Fresh grilled salmon with a light doree sauce.

Chicken Parmesan - \$15.50

Boneless chicken breast with light season breading. Topped with marinara sauce and mozzarella & parmesan cheese

Chicken Alabama ~ 17.70 per person

Breast of chicken with sun dried tomatoes, two types of cheese, selected herbs and olive oil.

Chicken Cordon Bleu ~ \$16.71 per person

Lightly breaded chicken breast stuffed with Swiss cheese and ham.

Stuffed Pork Loin ~ \$17.75 per person

Honey glazed roasted pork loin stuffed with apples and cherries complemented by a maderia sauce.

Dijon Chicken ~ \$15.11 per person

Tender breast of chicken marinated in teriyaki sauce and grilled to perfection.

Vegetarian options available

Accompaniments

Salads

Caesar Salad
Spinach Salad
Cole Slaw
Fresh Fruit Salad

Potato Salad
Marinated Pasta Salad

Sides

Rice Pilaf
Wild Rice
Spanish Rice
Roasted Baby Red Potatoes
Garlic Mashed Potatoes
Pasta
Lemon Parsley Orzo

Vegetables

Seasonal Vegetables

Exclusive Specialty Desserts

Cheesecake with Assorted Toppings
Lemon Poppy Seed Dream Cake

Fresh Strawberry Short Cake
German Chocolate Cake w/ warm
Macadamia nut Carmel

Black Forest Cake

Upgrade to an exclusive specialty dessert for an additional \$2.75 per person.

Trays and Displays

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Imported and Domestic Cheese Tray with Assorted Crackers	\$41.54	\$65.71	\$120.36
Meat and Cheese Tray with Petite Rolls and Condiments	\$59.75	\$110.24	\$192.57
Antipasto Tray with Crackers	\$54.93	\$89.03	177.08
Fresh Fruit Platter	\$43.20	\$67.87	\$122.16
Fresh Vegetable Tray with Ranch Dip	\$35.18	\$56.79	\$104.90
Smoked Salmon with condiments	\$4.05	Per person	

(Available in small (25 people), medium (50 people), and large (75 people) size trays.)

Cold Hors d'oeuvres

Spinach Dip with Sliced Baguettes		<i>serves 25 people</i> \$18.51
Jumbo Cocktail Prawns		<i>per dozen</i> \$36.57
Deviled Eggs with Capers		10.36
Roasted Bell Pepper & Garlic Brush Bruschetta		\$16.21
Canapés (<i>Minimum 5 Dozen</i>)		\$15.05
Mini Cheese-cakes		\$15.46
Mini Creampuffs		\$15.44

Hot Hors d'oeuvres

	<i>per quart</i>
Artichoke Dip with Sliced Baguettes	\$12.95
Crab Dip with Sliced Baguettes (Sirimi)	\$17.35
	<i>per dozen</i>
Herbed Cheese Stuffed Mushrooms	\$14.31
Mini Egg Rolls with Plum Sauce or Sweet and Sour Sauce	\$12.75
Sweet and Sour, or BBQ Meatballs	\$9.28
Teriyaki Chicken Kabobs	\$17.20
Honey Glazed Drummettes	\$14.19
Wings of Fire	\$11.74
Bacon Wrapped Scallops	\$21.83
Bacon Wrapped Water Chestnuts	\$10.55
Spanikopita	\$16.54
Mini Chicken Wellingtons	\$18.54

Snacks

	<i>serves 25 people</i>
Pretzels	\$8.62
Potato Chips and Dip	\$8.62
Tortilla and Salsa	\$8.62
Deluxe Mixed Nuts	\$8.62

We look forward to your business.

Sodexo – Making Every Day a Better Day