Complete Catering Solutions

Making Your Event Memorable at Camden County College
Planning Your Event

Welcome to Sodexo Catering Services at Camden County College. We are pleased to be considered for your upcoming event. The key to any successful function begins with planning and we are fully equipped to assist you in preparing for your special affair. Camden County College is an excellent facility to host events of various sizes.

For more information please contact our office at (856) 374-4965 or via e-mail at Sodexo@camdencc.edu. As rooms are available on a first come first serve basis, space for your function should be booked as soon as you are aware you will be hosting an event.
Placing Your Order

All food orders must be placed through the catering office at (856) 374-4965.
The schedule for planning your event is as follows:

<table>
<thead>
<tr>
<th>Event Size</th>
<th>Schedule</th>
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</thead>
<tbody>
<tr>
<td>49 Guests or less</td>
<td>7 Business days prior to event</td>
</tr>
<tr>
<td>50 Guests or more</td>
<td>10 Business days prior to event</td>
</tr>
<tr>
<td>Special Occasions*</td>
<td>3 Weeks prior to event</td>
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* The following are considered special occasions:
Receptions, Orientations, Graduations, Convocations, Retirement Parties, Conferences, Seminars, and major campus events.

Please have the following information readily available when you contact our offices:
Date of event
Number of expected guests
Event location
The time for which you would like your food served and when we can clean up
The price range you are working with for your event

Note: The minimum for a catered event is 10 guests.
See Catering Policies for additional information.
Breakfast Offerings

Standard minimum order is 10 guests. Table linen, plates, napkins, cups and utensils are included with service for 10 or more. Please contact our office at (856) 374-4965 or via e-mail at Sodexo@camdencc.edu concerning smaller events.

Start Your Day Coffee Service -
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Service

Simple Starts Continental -
Mix and Match Pastries: Donuts, Muffins, or Danishes
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Service
Add Bagels, Cream Cheese, Butter and Jelly, or Pastries

Continental Eye Opener -
Freshly Baked Muffins and Danishes (Large or Mini),
Bagels with Cream Cheese and Jelly
Assorted Juice
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Service
Add Fresh Seasonal Sliced Fruit Tray

Smart Starts -
Bagels (Large Or Mini) with Assorted Cream Cheese, Butter and Jelly
Mini Muffins
Assorted Flavors Of Yogurt with Side of Granola
Seasonal Sliced Fruit Tray
Assorted Juice
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Service
Invoicing and Payment
Once the event is completed an invoice will be sent to your attention. Please sign the invoice, note the purchase order, requisition number, and/or event number, then forward the invoice to accounts payable for payment.

Cancellations
Cancellations must be received three (3) business days prior to the date of your event. If this time frame has expired and you must cancel, you will be subject to charges incurred for food purchases and rental equipment.

Delivery Services and Fees
Orders not on the Blackwood Campus will be charged a delivery fee. This charge will cover delivery and set-up, as well as clean up of the event. Please let our office know when your function will end so that we may schedule the clean up. If you require servers present at your event (in addition to the set-up and food preparation staff), or during non-business hours, we will be pleased to provide a server at an additional charge with a two-hour minimum.

Equipment
We appreciate your cooperation in protecting our equipment from abuse or theft. In the case of unusual abuse or theft, you may be charged the replacement value of the equipment items.

Customizing Your Event
Our creative team is constantly increasing its repertoire of programs. If you have an idea and do not see it in this catering guide, please ask our catering staff about other options. We may be able to offer you an alternative with customized menus that would better suit your needs and tastes. We are available to answer any questions you may have.
**Specialty Items**
Our catering department provides quality paper and plastic products at no additional charge. China service can also be arranged for an additional fee. White table linens and napkins are also included in the price of the meal or reception. However, we can provide special linen and china, floral services, ice carvings and rental equipment to add a unique touch to your event, at an additional cost. Simply speak with our catering staff about your needs, and allow plenty of time for ordering these items.

**Confirmation of Events**
Once the details of your catered event have been completed, you will be sent an event confirmation. Please review this carefully to verify the time, location, guest count and food order. Then process a purchase order requisition through your departmental account and write the purchase order number on the event confirmation. Upon acceptance of the terms outlined in your confirmation, please sign and return a copy to our office.

**Guarantee of Guest Count**
A final number of guest attendance is required three (3) business days prior to the event. Clients will be billed for the number guaranteed or the actual number of guests served, whichever is greater.

Non-college sponsored events: For events not sponsored directly by the College, a deposit of 50% of the event total is expected at the time of booking, and payment in full is expected no later than three (3) business days prior to your event. If you are eligible for a tax exemption, please provide us with a copy of your tax identification number and authorization.
The Hot One
Fluffy Scrambled Eggs, Crispy Bacon or Sausage Links (Pork or Turkey)
Hash Brown Potatoes with Red Peppers and Onions,
Mini Corn Muffins
Assorted Bottled Juice
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Service
Add French Toast or Pancakes with Syrup

*Note: Add Quiche to the full breakfast menus, minimum 8 guests.*

Breakfast a la Carte
Fresh Fruit Salad
Seasonal Sliced Fresh Fruit
Individual Fruit Yogurt
Assorted Individual Boxes of Cereal with 2% Milk
Individual Boxes of Oatmeal
Granola Bars
Assorted Fresh Baked Muffins with Butter and Jellies
Assorted Fresh Bagels with Butter, Assorted Plain
and Filled Croissants with Assorted Fresh Baked Donuts

Breakfast Beverages
Freshly Brewed Coffee
Freshly Brewed Decaf
Tropicana Fruit Juice (10 oz. Bottle)
CCC Bottled Water (16.9 oz)
Lipton Iced Teas (16 oz Bottle)

*Note: Beverage breaks do not include linens.*
Cold Hors d’Oeuvres Menu

Fresh Vegetable Crudité with Dip
Domestic Cheese Display
Imported Cheese Display
Fresh Seasonal Sliced Fruit
Asparagus Wrapped with Prosciutto
Shrimp Cocktail
Smoked Salmon Canapés
Assorted Vegetable Canapés
Fresh Tomato Bruschetta with Crostini
Roasted Vegetable Pinwheels
Silver Dollar Sandwiches
Antipasto Platter
Hummus with Pita Chips
Simple Luncheons

Traditional Boxed or Trayed Lunches
Your choice of the following sandwiches on assorted flavors of kaiser rolls, (or assorted wraps) chips, whole fruit, cookies and a soda:
Roast Beef & Cheddar Cheese
Turkey & Swiss
Ham & American
Roasted Vegetables & Provolone

Deli Buffet
Sliced Roast Beef, Ham, and Turkey
Sliced Swiss, Provolone and Cheddar Cheese
Choice Of Assorted Deli Breads, Assorted Wraps, Mini Rolls Or Croissants
Relish Tray and Condiments
Penne Pasta Salad
Potato Chips
Freshly Baked Cookies
Assorted Soda
Add Tuna or Chicken Salad and Fresh Garden Salad with choice of two dressings

Linens for food service tables are provided for orders of 10 or more guests.
Standard minimum order is 10 guests. Please contact our office at (856) 374-4965 or via e-mail at Sodexo@CamdenCC.edu concerning smaller events.

Camden County College
Catering Services
Complete Sandwich and Salad Choices

A complete lunch choice
All sandwich and salad plates are served with coffee or tea and a choice of cookie or brownie. To substitute soda and bottled water for coffee and tea,

**The Italiano**
Italian Cold Cuts (Salami, Capicola, Provolone, Roasted Peppers, Grilled Onions with a special pesto spread), served on Foccacia bread.

**California Club**
Ham or Turkey with Lettuce, Tomato and Bacon served on your choice of bread.

**Deli Bagel Sandwich**
Choice of Roast Beef, Ham or Roasted Turkey
Served on a fresh Bagel with Lettuce, Tomato and Cheese.

**Classic Croissant**
Choice of sliced Ham and Swiss Cheese or Breast of Turkey and Provolone Cheese with Lettuce and Tomato.

**Sesame Chicken Noodle Salad**
Served on a bed of crispy lettuce

**Fiesta Salad**
A crisp tortilla shell filled with spicy Beef or Chicken, Shredded Lettuce, Guacamole, Sour Cream, Cheddar Cheese, Salsa, sliced Olives and chopped Tomatoes.
Hot Hors d’Oeuvres Menu
Petite Quiche
Mini Spanikopita
Spinach Stuffed Mushroom Caps
Crab Stuffed Mushroom Caps
Buffalo Wings with Bleu Cheese Dressing
Cocktail Meatballs
(Choice Of Swedish, Sweet & Sour or Basil Marinara)
Mini Vegetarian Egg Rolls
Chicken Sate with Spicy Peanut Sauce
Petite Crab Cakes with Chili Cumin Sauce
Coconut Chicken Strips
Mini Hot Dogs Wrapped In Pastry
Toasted Ravioli with Marinara
Pierogies With Fried Onions & Sour Cream
Jamaican Beef Patties
Hot Buffet Entree Meals - Continued

**Pasta Abodonza -**
Pasta tossed with black Olives, diced Tomatoes, fresh Zucchini, yellow Squash, Onions, olive oil and fresh Romano Cheese

Accompaniments
- Oven Roasted Red Potatoes
- Almond Rice Pilaf
- Garlic Mashed Red Skin Potatoes
- Pasta Antwon

*The following entrées are served “complete,”
and do not include the vegetable du jour or a side dish:*

**Tortellini**
Tossed with Italian sausage, fresh basil and tomato cream sauce.

**Penne Pasta with Chicken**
Tossed with vegetables in a basil cream sauce.

**Roasted Vegetable Lasagna**

**Dessert Options** for Hot Buffet Entree Meals
- Carrot Cake New York Style Cheesecake
- Strawberry Shortcake Fresh Fruit Platter
Chicken Caesar Salad
The classic with crisp Romaine Lettuce, Croutons, our special Caesar dressing, and Parmesan Cheese.

Balsamic Basil Steak
Thinly sliced flank steak with carmelized Onions, Green Leaf Lettuce, and a Balsamic Basil dressing. Served on a fresh onion roll.

Chicken Cordon Bleu
Grilled chicken breast with Smoked Ham & Swiss with Sweet Honey Mustard dressing. Served on Foccacia.

The Roosevelt
Roast Beef, Turkey, American Cheese, Bacon, Lettuce, Tomato & Onions. Served on a fresh onion roll.

Vermont Lumberjack
Roast Beef, Ham, Cheddar Cheese, Lettuce, Tomato & Onion With Horseradish Mayonnaise. Served on a baguette.
Gourmet Sandwich and Salad Choices

The Gourmet Greens

15 person minimum
Create a salad buffet from two of the choices below:
Grilled or Blackened Fajita Steak Salad
Cobb Salad with Crispy Bacon
Chef Salad Extravaganza
Grilled or Blackened Steak Salad
Tomato & Fresh Mozzarella Cheese with Fresh Basil
Sesame Chicken Noodle Salad with Snow Peas
Crispy Buffalo Chicken Salad
Mandarin Orange Chicken Salad

Gourmet Green Salads are accompanied with fresh breads, rolls, crackers and salad dressing. Sodas, iced teas and water also included.
Add soup du jour

Sandwich Savvy Buffet

15 person minimum
The Sandwich Savvy Buffet includes your choice of gourmet sandwiches, cut in half and presented on trays. Individual bags of chips, cookie and brownie platter, canned soda and bottled water are also included. Also includes choice of two salads from the list that follows the sandwich choices.
Hot Buffet Entree Meals

**Chicken Marsala**
Breast of chicken with a Marsala wine and mushroom sauce.

**Chicken Piccata**
Sautéed breast of chicken with lemon caper sauce.

**Chicken Dijon**
Chicken breast coated with breadcrumbs and served with mustard cream sauce.

**Chicken Florentine**
Breast of chicken stuffed with spinach, mushrooms, and a blend of white cheeses. Served with Sauce Supreme.

**Pistachio Crusted Salmon**
Fresh Atlantic salmon with crunchy pistachio coating.

**Shrimp Scampi**
Sauteed Shrimp in a garlic white wine sauce.

**Eggplant Rollitini**
Simmered tender breaded eggplant rolled & stuffed with delicate ricotta cheese in marinara sauce.

*Prices include standard house linens. All meals are served with a garden fresh salad and two dressing choices, vegetable du jour, your choice of accompaniment from provided selection, bakery fresh rolls with butter, one dessert choice, and iced tea or bottled water and coffee, tea and decaf.*
Caesar Salad Buffet

Includes assorted sodas, ice teas and bottled water. Standard minimum order for buffets is 15 guests. Please contact our office at (856) 374-4965 or via e-mail at Sodexo@camdencc.edu concerning smaller events.

Grilled Chicken
Grilled Chicken and Blackened Steak
Grilled Chicken, Blackened Steak and Shrimp

Romaine Lettuce, Fresh Parmesan Cheese, Seasoned Croutons, Cherry Tomatoes, Shredded Carrots, and Caesar Dressing served with choice of Meat listed above.

Fresh Baked Garlic Knots
**Gourmet Sandwich Selections**  
*(Choice of two with Sandwich Savvy Buffet)*
- Turkey Croissant Club – Turkey and Swiss Cheese with Tarragon Mayonnaise
- Chicken Caesar on Focaccia.
- Rare Roast Beef and Cheddar Cheese on a Sourdough Roll, with Caramelized Onions, Grainy Mustard and Leaf Lettuce.
- Tuna Salad on a Multi Grain Roll with Shredded Carrots, Cucumber and Leaf Lettuce finished with a Lemon Caper Mayonnaise.
- Grilled Vegetables (Eggplant, Zucchini and Red Peppers) topped with Provolone Cheese, Fresh Greens and Herb Vinaigrette on a Crusty French Baguette.
- Turkey & Roasted Vegetables served on Sourdough with Provolone and Garlic Mayonnaise
- Balsamic Basil Steak - Thinly sliced Flank Steak with caramelized Onions, Green Leaf Lettuce, and a Balsamic Basil dressing. Served on a Fresh Onion Roll.
- Chicken Cordon Bleu - Grilled Chicken Breast with Smoked Ham & Swiss with Sweet Honey Mustard dressing. Served on Foccacia.

**Gourmet Salad Selections**  
*(Choice of two with Sandwich Savvy Buffet.)*
- Mixed Green Garden Salad
- Greek Salad
- Potato, Artichoke & Red Pepper Salad
- Spinach Salad
- Fresh Vegetable Pasta Salad
- Carrot Raisin Salad
- Caesar with Garlic Croutons
- Fresh Fruit Salad
- Country Red Potato Salad
- Tortellini Salad with Sun-Dried Tomatoes and Walnuts
- Raspberry Vinaigrette Rice Salad with Spinach & Almonds
Afternoon Snacks

Cookie & Soda Break
Brownie, Cookie & Soda Break
Brownie & Cookie Platter
Soda (Canned)
Bottled Water
Tortilla Chips and Salsa
Sliced Fruit Tray
Cheese & Cracker Tray
Pepperoni & Cheese & Cracker Tray
Fresh Vegetable Crudite with Dip
Granola Bars
Assorted Candy Bars
Whole Fresh Fruit
Cookie & Coffee Break
Brownies
Super Pretzels (with yellow mustard, of course!)

Standard minimum order for snacks is 15 guests. Please contact our office at (856) 374-4965 or via e-mail at Sodexo@CamdenCC.edu concerning smaller events.
Hot Buffets

**Mexican Fiesta**
Marinated and Grilled Strips of Chicken  
Seasoned Ground Beef  
Flour Tortillas and Taco Shells  
Sautéed Peppers and Onions, Fresh Pico de Gallo, Guacamole,  
Sour Cream and Shredded Cheddar Cheese  
Spanish Rice and Refried Beans  
Chips and Salsa

**A Taste of Italy**
Fresh Tossed Garden Salad (with two dressing choices)  
Garlic Linguine and Penne Pasta  
Marinara and Alfredo Sauce  
Garlic Knots  
Assorted Gourmet Dessert Bars  
(Add Italian Sausage or Meatballs)

**Baked Potato & Salad Buffet**
Steaming Baked Potatoes with Cheddar Cheese, Bacon, Sour Cream,  
Chives, Salsa and Butter  
Mixed Greens with Tomatoes, Carrots, Cucumbers,  
Croutons and choice of Dressing  
Cookies and Brownies

Hot buffets include assorted sodas, ice teas and bottled water. Standard minimum order for buffets is 15 guests. Please contact our office at (856) 374-4965 or via e-mail at Sodexo@CamdenCC.edu concerning smaller events.