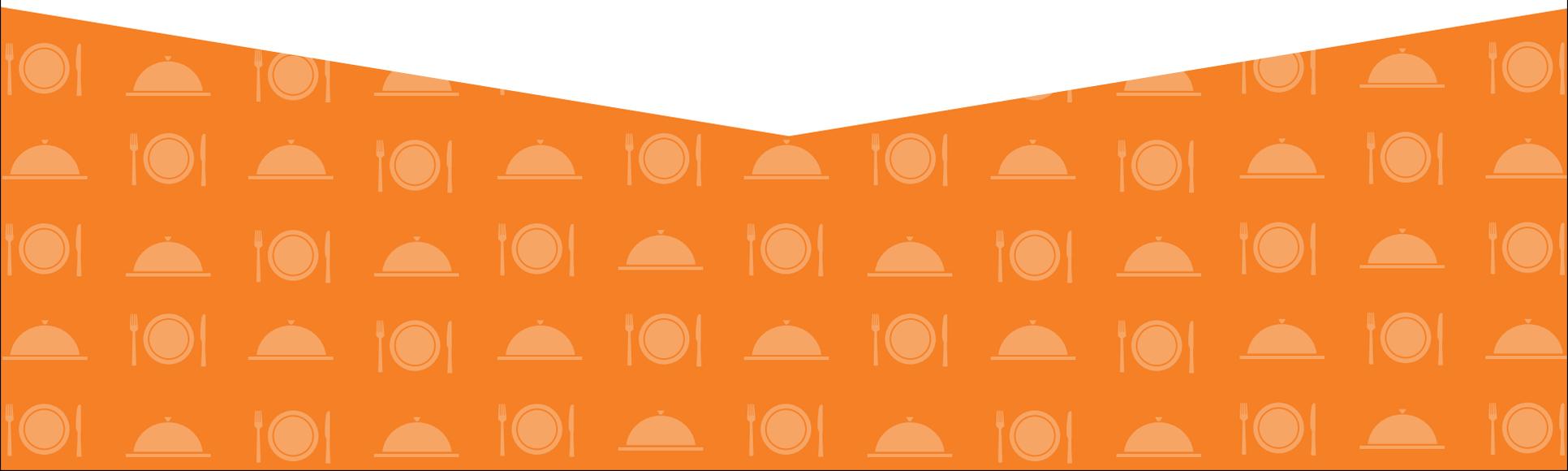




HENDRIX

CATERING





COMMITMENT TO QUALITY

Whether your event is an intimate dinner for eight or a lavish reception for 200, it is our pledge to you that it will receive personal attention, top-notch service, and a fresh, appealing menu.

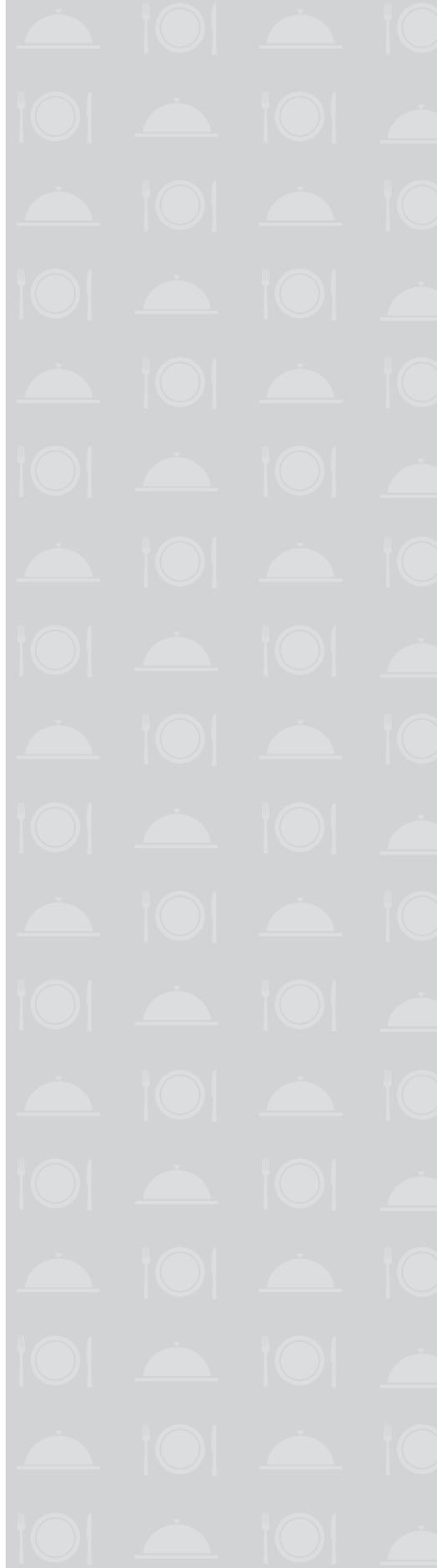
COMMITMENT TO A DELICIOUS EXPERIENCE

We want all of our guests to come away from an event feeling content, including those who may require special attention in their meals. If any guests have a food allergy or other special dietary need, our chef and dietitian will work to accommodate them while striving to give them the same delicious experience.

COMMITMENT TO SATISFACTION

At Hendrix College Catering, we focus on providing fresh, delicious, attractive menus with friendly and efficient service. Whether the meal chosen is from one of our standard menus or has been tailored specifically to the customer's event, our staff's talent and attention to detail will prove our commitment to excellence for every affair.

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LUNCH

SOUPS

SALADS

SANDWICH ENTREES



SALADS

All salads are served with fresh bread, herb butter, iced tea, water and coffee, and the chef's choice of dessert

BEEF TENDERLOIN SALAD

\$21.10 PER PERSON

Fanned tenderloin over gourmet greens and garden fresh vegetables, served with choice of dressing.

SURF AND TURF SALAD

\$25.25 PER PERSON

Grilled beef tenderloin and jumbo shrimp served on a bed of fresh garden vegetables with choice of dressing.

CHICKEN COBB SALAD

\$14.70 PER PERSON

Chicken, bacon, hard cooked eggs, mixed salad greens, tomato, avocado, blue cheese and green onions with vinaigrette dressing.

CHEF'S CHICKEN SALAD

\$16.75 PER PERSON

Served in a fromage bowl with fresh garden vegetables.

GRILLED CHICKEN CAESAR SALAD

\$16.45 PER PERSON

Grilled Chicken breast fanned on a fresh bed of chopped greens, tomatoes, olives served with freshly made Caesar dressing, croutons and grated parmesan cheese.

MEDITERRANEAN SALAD

\$15.70 PER PERSON

Grilled chicken breast, marinated artichokes, sundried tomatoes, Kalamata olives, green peppers, and red onions on a bed of mixed greens with Chef's vinaigrette dressing, served with grilled flatbread.

SOUP ENTREES

\$9.15 PER PERSON

Freshly prepared soups served with 1/2 sandwich and crackers, iced tea, coffee and Chef's choice of dessert.

HOT SOUPS:

Seafood Bisque
Potato Corn Chowder
Portabella and Shiitake Mushroom
Tomato Basil Soup
Butternut Squash

CHILLED SOUPS:

Butternut Squash
Cucumber Dill
Gazpacho
Vichyssoise



SANDWICH ENTREES

Sandwich lunch includes chips, chef's choice of dessert, iced tea, water, and coffee.

GRILLED CHICKEN CAESAR

\$13.90 PER PERSON

Charcoal grilled chicken breast, lettuce, tomato, and grated parmesan cheese served on a fresh bread with Chef's Caesar dressing., accompanied by seasonal fruit.

MUFFALETTA

\$15.70 PER PERSON

A New Orleans specialty with our own twist served with olive salad on Ciabatta bread.

BEEF TENDERLOIN

\$17.80 PER PERSON

Sliced tenderloin, caramelized shallots and mushrooms on locally baked bread with Blue Cheese Remoulade, accompanied by seasonal fruit.

YUCATAN CHICKEN

\$13.15 PER PERSON

Marinated grilled chicken breast with lettuce and tomato on fresh baked bread with avocado spread, accompanied by fresh crudite.

CHICKEN SALAD

\$12.90 PER PERSON

Chef Scott's signature chicken salad served on a croissant, accompanied by cheese and a grape bundle.

MEAT OR VEGGIE WRAP

\$13.35 PER PERSON

Choice of Boar's Head beef, chicken, turkey, ham or veggie, served with fresh fruit salad.

BBQ GLAZED CHICKEN

\$13.65 PER PERSON

Marinated and glazed chicken breast with avocado on fresh baked bread, served with cole slaw.

"TO GO" BOX LUNCH

\$10.25 PER PERSON

Your choice of Boar's Head turkey, ham, or roast beef on fresh bread with chips, apple, and cookies packed in a disposable box. Bottled water or soft drink included.

Side dishes available with additional charge: Broccoli Salad, Spinach or Artichoke Dip, Black Bean and Corn Dip

BUFFETS

BEEF

PORK

POULTRY

SEAFOOD



Buffets include salad, fresh baked bread with herb butter, iced tea, water, and coffee.

Our chef will choose the appropriate vegetable, starch and dessert to accompany your meal.

BEEF

ROAST BEEF WITH MUSHROOM SAUCE

\$21.20 PER PERSON

Charcoal grilled inside round, sliced and served with a brown mushroom sauce.

CARVING STATION

MARKET PRICE

Slow roasted beef carved and served with accommodating sauces.

NEW ENGLAND POT ROAST

\$21.90 PER PERSON

Braised beef served with potatoes, carrots, onion, and celery.

ROAST BEEF AND KABOB-STYLE VEGETABLES

\$22.60 PER PERSON

Served over rice.

PORK

GLAZED PORK LOIN

\$21.00 PER PERSON

Roasted pork loin served with apricot glaze.

HERBED ROAST OF PORK

\$21.55 PER PERSON

Boneless pork slow roasted with blended herbs and spices.

CARIBBEAN PORK LOIN

\$21.10 PER PERSON

Roasted pork loin served with mango pineapple chutney.

PORK LOIN

\$21.40 PER PERSON

Seared pork served with rum raisin sauce.

POULTRY

CHICKEN MORNAY

\$19.35 PER PERSON

Sauteed skinless breast of chicken with Mornay sauce.

CHICKEN MARYLAND

\$20.35 PER PERSON

Sauteed skinless breast of chicken with ham, Swiss cheese and mushrooms covered with Bechamel sauce.

CHICKEN PARMESAN

\$20.25 PER PERSON

Breaded chicken breast with grated parmesan and marinara sauce served over garlic butter fettuccine.

SOUTHWEST FRIED CHICKEN

\$20.25 PER PERSON

Breaded chicken breast with a spicy flair.

HAWAIIAN CHICKEN SHISH KABOB STYLE

\$20.55 PER PERSON

Grilled chicken breast and vegetables served with Hawaiian tropical sauce over rice.

TROPICAL COCONUT CHICKEN

\$20.25 PER PERSON

Coconut breaded chicken breast served with orange marmalade.

APPLE GLAZED CHICKEN

\$19.65 PER PERSON

Grilled chicken breast served with a savory chutney.

CHICKEN TENDERS

\$17.95 PER PERSON

Breaded white meat chicken strips served with choice of sauces.

MEXICAN CHICKEN

\$19.65 PER PERSON

Spicy marinated chicken breast with sauteed peppers and onions.

CLASSIC ROAST TURKEY

\$19.65 PER PERSON

Served with garlic mashed potatoes and pan gravy.

SEAFOOD

GRILLED SALMON

\$21.60 PER PERSON

Grilled center cut salmon fillet served with citrus herb butter and wild rice pilaf.

BREADED COCONUT SHRIMP

\$21.10 PER PERSON

Jumbo butterflied coconut shrimp served with tails and accompanied by orange marmalade.

CATFISH PLATTER BUFFET

\$21.60 PER PERSON

Southern style catfish with all the fixings.

HERB GRILLED SHRIMP

\$21.10 PER PERSON

Shrimp grilled Hawaiian style served with island rice pilaf.

STIR FRY SHRIMP

\$21.60 PER PERSON

Asian stir fry shrimp and vegetables served over rice.



BREAKFAST BUFFETS



THE CONTINENTAL*

\$6.95 PER PERSON

Chilled juice, breakfast pastries, coffee and hot tea.

THE CONTINENTAL SUPREME*

\$10.50 PER PERSON

Chilled juice, breakfast pastries, bagels, cream cheese, assorted yogurts, seasonal fruit display, coffee and hot tea.

THE BREAKFAST BUFFET

\$12.80 PER PERSON

Chilled juice, scrambled eggs, bacon or sausage, oven roasted potatoes, fresh baked biscuits with pepper gravy and butter chips, assorted pastries, fruit salad, coffee and hot tea. All supplies included.

BREAKFAST FRITTATA

\$12.30 PER PERSON

An Italian Omelet cooked over low heat and served with biscuits and fresh fruit.

Choices include:

- ▶ Asparagus tips, herbs, cheese and potatoes
- ▶ Tomatoes, potatoes, caramelized onions and cheese
- ▶ Smoked ham, Swiss cheese and potato

BREAKFAST QUICHE

\$12.00 PER PERSON

Farm fresh eggs and savory fillings baked in a light flaky crust. Served with fresh fruit.

*** A packaged alternative of these options is available through The Burrow:**

- ▶ Continental \$47.99 (serves 10)
- ▶ Continental Supreme \$89.99 (serves 10)

BUSINESS MEETING BUFFETS



Meeting buffets include salad, fresh baked bread with herb butter, Chef's choice of dessert, iced tea and coffee.

SOUTHWEST CHICKEN PASTA/ SOUTHWEST VEGETABLE PASTA

\$16.20 PER PERSON

LASAGNA/VEGETARIAN LASAGNA

\$16.20 PER PERSON

HAM QUICHE/VEGETARIAN QUICHE

\$15.20 PER PERSON

ASIAN CHICKEN STIR-FRY/VEGETARIAN STIR-FRY

\$16.50 PER PERSON

MARINATED BEEF KABOB/VEGETARIAN KABOB

\$17.25 PER PERSON

PENNE CHICKEN AND PUMPKIN/PENNE PUMPKIN

\$16.20 PER PERSON

CHICKEN POT PIE/VEGETABLE POT PIE

\$16.20 PER PERSON

BACON FRITTATA/VEGETARIAN FRITTATA

\$15.20 PER PERSON

SERVED ENTREES

BEEF

PORK

POULTRY

SEAFOOD



Served meals include salad, fresh baked bread with herb butter, iced tea, water, and coffee. Our chef will choose the appropriate vegetable, starch and dessert to accompany your meal.

BEEF

HERB CRUSTED BEEF TENDERLOIN

\$25.70 PER PERSON

Charcoal grilled tenderloin filet with smoked Gouda and herb crust.

BEEF TENDERLOIN

\$25.95 PER PERSON

Grilled tenderloin served with mushroom ratatouille.

BEEF TENDERLOIN

\$25.95 PER PERSON

Gilled tenderloin served with choice of sauce:

- › Gorgonzola cream sauce
- › Espangole sauce
- › Burgundy sauce
- › Demi-glace sauce

PORK

ARTICHOKE STUFFED PORK LOIN

\$25.00 PER PERSON

Pork loin stuffed with artichoke mousseline and served with classic Mornay sauce.

HERB CRUSTED PORK TENDERLOIN

\$24.45 PER PERSON

Prime tenderloin crusted with a house blend of herbs and spices.

ASPARAGUS STUFFED TENDERLOIN

\$25.20 PER PERSON

Roasted pork tenderloin stuffed with fresh asparagus spears and served with rosemary béchamel sauce.

PORK TENDERLOIN

\$23.15 PER PERSON

Tenderloin roasted and served with mango chutney.

PORK MEDALLION

\$24.70 PER PERSON

Prosciutto wrapped pork medallion served with cherry port sauce.

POULTRY

CHICKEN FRANCAIS

\$20.90 PER PERSON

Boneless breast of chicken, sautéed Francais style served with penne prima vera and Parmesan cream sauce.

CHICKEN FLORENTINE

\$22.00 PER PERSON

Baked chicken breast stuffed with baby leaf spinach and ricotta cheese, served with Mornay sauce.

ARTICHOKE

STUFFED CHICKEN

\$22.30 PER PERSON

Butterflied chicken breast stuffed with artichoke mousseline and served with supreme sauce.

CHICKEN MARSALA

\$21.20 PER PERSON

Sautéed breast of chicken with mushrooms and Marsala sauce.

LEMON

GLAZE CHICKEN

\$22.00 PER PERSON

Seasoned chicken breast with baby spinach stuffing.

CHICKEN PICCATA

\$21.20 PER PERSON

Seasoned and floured chicken breast, sautéed and served with a sauce made from pan drippings, lemon juice and chopped parsley.

SEASONED CHICKEN

\$22.25 PER PERSON

Chicken breast stuffed with mushroom and pepper mousseline, served with a cream sauce.

HERB ROASTED

CORNISH HEN

\$23.45 PER PERSON

Served with mushroom wild rice.

ROASTED

MUSCOVY DUCK

MARKET PRICE

SEAFOOD

SALMON NICOISE

\$27.60 PER PERSON

Center cut salmon fillet, sautéed, and served with saffron infused pasta primavera.

SALMON FILLET

\$26.75 PER PERSON

Sautéed salmon served with creme fraiche champagne sauce.

TRIO OF HERB GRILLED SEAFOOD

\$27.15 PER PERSON

Scallops, Shrimp, and Salmon served with garlic butter risotto.

BLACKENED TILAPIA

\$25.40 PER PERSON

Served with chipotle aioli and fruit salsa.

GRILLED HALIBUT

\$26.40 PER PERSON

Served with a Key Lime butter sauce.

SEA BASS

\$29.80 PER PERSON

Sautéed in herb butter and served with a classic Beurre Blanc.



HOT AND COLD HORS D'OEUVRES



HOT HORS D'OEUVRES

PORK CARNITAS STATION

\$7.95 PER PERSON

Served with pico de gallo, salsa, fresh cilantro and lime wedges.

PIGS IN A BLANKET

\$2.50 PER PERSON

Cocktail sausage wrapped in pastry.

HERBED MEATBALLS

\$3.60 PER PERSON

Served with bechamel or marinara sauce.

STUFFED MUSHROOMS

\$3.55 PER PERSON

Fresh mushroom caps with Chef's choice of stuffing.

GLAZED CHICKEN SATAY

\$3.05 PER PERSON

Marinated chicken and pineapple on skewers

COCONUT SHRIMP

\$4.70 PER PERSON

Breaded and served with a marmalade sauce.

MINI CORDON BLEU

\$3.05 PER PERSON

MINI EGG ROLLS

\$3.05 PER PERSON

Served with a sweet sauce.

HAM BITES

\$4.80 PER PERSON

Cubed and grilled with a fruit sauce.

BRIE

\$4.80 PER PERSON

Topped with pecan bourbon sauce, served with ginger snaps.

COLD HORS D'OEUVRES

ROAST BEEF CARVING STATION

MARKET PRICE

Served with rustic rolls, horseradish sauce, and mustard sauce.

SMOKED HAM CARVING STATION

\$8.95 PER PERSON

Served with party rolls and honey dijon.

JUMBO SHRIMP COCKTAIL

\$9.50 PER PERSON

Served with cocktail sauce and party crackers.

SAVORY HAM BITES

\$4.80 PER PERSON

Grilled ham served with fruit sauce.

IMPORTED AND DOMESTIC CHEESE DISPLAY

\$4.65 PER PERSON

Served with baguette slices and gourmet crackers.

CHEESE CUBE TRAY

\$2.50 PER PERSON

Served with party crackers.

MINI CHEESECAKE DISPLAY

\$3.15 PER PERSON

An assortment of cheesecake rounds.

SPANISH BRUSCHETTA BITES

\$2.45 PER PERSON

Garlic and olive oil toasted baguettes topped with tomato, olive and cilantro.

SPINACH OR ARTICHOKE DIP

\$3.00 PER PERSON

Served with toasted pita chips.

SOUTHWEST BLACK BEAN AND CORN DIP

\$3.00 PER PERSON

Served with tortilla chips.

MINI QUICHE

\$3.40 PER PERSON

Farm fresh eggs with a savory filling baked in a light flaky crust.

SHRIMP OR CRAB SALAD

\$3.95 PER PERSON

Served with gourmet crackers and sliced baguettes.

CAPRESE SKEWER

\$2.65 PER PERSON

Mozzarella, grape tomato and basil served on bamboo pick.

ZUCCHINI ROUNDS

\$3.10 PER PERSON

Rounds topped with savory cream cheese and vegetables.

CRUDITIES DISPLAY

\$3.10 PER PERSON

Assortment of crisp vegetables with our signature ranch dip.

SANDWICH TRIANGLES

\$3.75 PER PERSON

Choose 2: cucumber and cream cheese, tuna salad, ham salad or pimiento cheese.

MINI CROISSANT DISPLAY

\$4.65 PER PERSON

Choose 2 Boar's Head meats: beef, ham, turkey, or chicken

FRESH FRUIT DISPLAY

\$3.60 PER PERSON

A selection of fresh fruits served with fruit dip.



DRINKS



COFFEE
\$1.25 PER CUP

PEET'S COFFEE
\$1.90 PER CUP
(for events with
less than 100 guests)

HOT CHOCOLATE
\$1.25 PER CUP

FRUIT PUNCH
\$1.25 PER CUP

HOT APPLE CIDER
\$1.25 PER CUP

ORANGE JUICE
\$1.30 PER CUP

ICED TEA PUNCH
\$1.25 PER CUP

LEMONADE
\$1.25 PER CUP

**WHITE GRAPE
SPRITZER**
\$1.55 PER CUP

ICED TEA
\$1.25 PER CUP

SOFT DRINK
\$1.55 EACH

**SAN PELLEGRINO
SPARKLING WATER**
\$1.55 EACH

BOTTLED WATER
\$1.50 EACH

ICED WATER
\$1.00 PER CUP

HOT TEA
\$1.25 PER CUP

THE SWEETER SIDE



BRIE

\$4.80 PER PERSON

Served warm with a rich flavored Bourbon sauce.

MINI CHEESECAKES

\$3.15 PER PERSON

A display of assorted mini cakes.

CHOCOLATE

DIPPED STRAWBERRIES

\$4.25 PER PERSON

A platter of fresh strawberries dipped in milk chocolate and white chocolate decadence.

DESSERT BAR DISPLAY

\$4.25 PER PERSON

Assortment of granny apple, melt away, chocolate pecan, lemon and brownie bars.

PETIT FOUR DISPLAY

\$3.60 PER PERSON

Assortment of petit fours on cascading display

TRAIL MIX

\$2.65 PER PERSON

Nuts, dried fruit and candies.

MAGGIE'S COOKIES

COOKIES \$1.10 EACH

BROWNIES

\$2.90 EACH

JULIE'S SWEET SHOPPE COOKIES

\$0.85 EACH

HAPPY FACE COOKIES

\$1.10 EACH

SCONES

\$2.70 EACH

STRAWBERRY CREAM CHEESE CROISSANT

\$1.80 EACH



PLAN YOUR EVENT

The first step in the planning process is to secure a location for your event by contacting the Master Calendar Coordinator at llong@hendrix.edu or 450-1428. Once this is confirmed, consider the type of service and/or meal type desired for the event. Browse our online menus to get ideas on presentation, selections, and cost. You may contact Mendy Nichols, our Catering Manager, to set up a personalized consultation for your event.

MENU

The menu should be confirmed no later than ten (10) working days prior to the event.

GUEST COUNT

A final guest count is required three (3) working days prior to the event unless the menu dictates otherwise. If no final count guarantee is given, we will plan according to the estimated guest count, plus prepare an additional 5% to serve as a buffer. If the actual guest count exceeds the guaranteed count, you will be billed for the actual guest count.

CHARGES

Labor (receptions): \$20 per hour per staff,
minimum 2 hours per staff.

Bartenders: \$45 per hour,
minimum 2 hours per staff

SETUP/DELIVERY

All meal prices are predicated on services in SLTC standard catering facilities (Worsham Hall and Campbell Dining Room). Additional costs may be assessed for other locations based on the size of the event. There is no charge for campus delivery Monday-Friday 6:30 a.m. to 3:00 p.m. Deliveries outside this time frame are subject to a \$25 fee.

CANCELLATIONS

There is no charge for cancellations made at least three (3) working days prior to the event. Cancellations made thereafter are subject to charges of costs already incurred.

REMOVAL OF FOOD

Due to the regulation of the Health Department and catering industry standards, any food not consumed at the event may not be removed, except by Hendrix Catering.



HENDRIX
CATERING