Armstrong Catering is committed to making your event a success. Our team of catering professionals are available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of budgets and tastes, including regional ingredients, local favorites, and specialty items. Should you desire a customized menu for your event, we will be happy to meet with you to create a special menu for your specific needs. Our goal is to provide you with the freshest selections of food items, beautifully displayed, and served professionally by our highly trained staff as we strive to exceed the expectations of every single guest.

Our culinary professionals take great pride in using sustainable and local foods to create fresh, healthy and delicious menus. We are committed to sustainable practices. We seek out the best possible seasonal ingredients. Budget permitting, most menu items can be organic and/or sustainable. We make ocean-friendly choices and are committed to sourcing 100% Marine Stewardship Council or Best Aquaculture Practice certified seafood by 2015.

This menu will guide you through the planning process for a catered event. Should you require a customized menu, we will be happy to design one for you. We look forward to serving you!
MORNING FAKE

These menus are presented buffet style. Services include set up with linens on the buffet and clean up after your event. A high quality plastic service ware or eco-friendly service ware is provided; eco-friendly service ware or china service is available upon request for a nominal charge. Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas with Hot Water are included. Minimum number of guests for these services is 15.

THE CLASSIC CONTINENTAL $8.99 per person
Seasonal Cubed Fresh Fruit Display
Baker’s Choice of Two: Assorted Breakfast Breads, Coffee Cake, Danish, Donuts, Cinnamon Rolls or Assorted Bagels
Butter, Cream Cheese and Assorted Jellies
Chilled Bottled Juice

THE HEALTHY START $12.99 per person
Seasonal Cubed Fresh Fruit Display
Low-fat Yogurt Parfaits made with Berries and Low-Fat Granola
Balanced Way Breakfast Cookies
Bagels, Cream Cheese and Assorted Jellies
Chilled Bottled Juice

ARMSTONG BREAKFAST BUFFET $14.99 per person
Seasonal Cubed Fresh Fruit Display
Baker’s Choice of Two: Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Donuts, Butter and Assorted Jellies
Hash browns or Home Fries
Choose 2: Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage, or Country Ham
Choose 1: Fluffy Scrambled Eggs, Garden Vegetable Quiche or Broccoli Cheddar Quiche
Choose 1: Pancakes or Traditional French Toast with warm Maple Syrup and Melted Butter
Chilled Bottled Juice

OMELET STATION $5.99 per person
The following item can be added on to any of the Morning Fare breakfast menus. Minimum group size of 25 guests.

Fluffy Eggs and Egg Whites, Sweet Peppers, Smoked Ham, Shredded Cheddar, Dice Tomatoes, Feta Cheese, Bacon, Sausage and Scallions
All prepared by one of our talented culinarians – Chef cost $30 per hour – two hour minimum
ALA CARTE SELECTIONS

These menus are presented buffet style. Services include set up with linens on the buffet and clean up after your event. A high quality plastic service ware or eco-friendly service ware is provided; eco-friendly service ware or china service is available upon request for a nominal charge. Waited Service is available upon request for a nominal charge.

FROM THE SUNRISE BAKERY
Per Dozen

ASSORTED FRESH BAKED MUFFINS $17.99 per dozen
ASSORTED BREAKFAST BREADS and COFFEE CAKES $19.99 per dozen
ASSORTED DANISH $17.99 per dozen
ASSORTED BAGELS with CREAM CHEESE and JELLIES $22.99 per dozen
COUNTRY BISCUITS with BUTTER and JELLIES $12.99 per dozen
ASSORTED DOUGHNUTS $21.99 per dozen
ASSORTED MINI SCONES $20.99 per dozen
CINNAMON ROLLS $20.99 per dozen

MORNING STARTERS
Please Order By The Item

INDIVIDUAL ASSORTED YOGURTS $1.59 each
INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA $2.59 each

SEASONAL CUBED FRUIT DISPLAY
SMALL 15-25 $77.99 each
MEDIUM 25-50 $119.99 each
LARGE 50-100 $154.99 each

BREAKFAST SANDWICH $27.99 per dozen
Per Dozen
Choice of One: Toasted English Muffins, Biscuits, Bagels or Croissants
Choice of One: Egg, Egg and Cheese or Egg Whites
Choice of One: Sausage Patty, Country Ham, Bacon or Chicken
ADD ON MORNING STARTERS
The following items can be added on to any of the Morning Fare breakfast menus to create a custom menu for any occasion. Minimum group size of 15 guests

HOME FRIES with CARAMELIZED ONIONS $1.59 per person
CORNED BEEF HASH $2.19 per person
CHORIZO SAUSAGE $2.19 per person
MUSHROOM CHEESE STRATA $3.99 per person
HAM and POTATO FRITTATA $3.99 per person
SMOKED SALMON PLATTER with RED ONIONS, CAPERS, CREAM CHEESE, and BAGELS $14.99 per person

BEVERAGE SERVICE

Our Catering Department provides a high quality plastic service ware or eco-friendly service ware is provided; eco-friendly service ware or china service is available upon request for a nominal charge. Services include linen on service table, set up and clean up. Appropriate condiments are provided.

MORNING COFFEE AND TEA SERVICE $3.59 per person
Our Morning Coffee Service includes Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas with Hot Water.

HOT BEVERAGES
10 servings per gallon
Freshly Brewed Coffee and Decaffeinated Coffee $18.50 per gallon
Freshly Brewed Flavored Coffee and Decaffeinated Coffee $21.50 per gallon
Herbal Teas with Hot Water $18.50 per gallon

COLD BEVERAGES
10 servings per gallon
Orange Juice $17.50 per gallon
Cranberry Juice $17.50 per gallon
Apple Juice $17.50 per gallon
Fresh Brewed Iced Tea $15.00 per gallon
Lemonade $15.00 per gallon
Orange Blossom Punch $19.50 per gallon
Strawberry Lemonade $19.50 per gallon
Citrus Sunrise Punch $19.50 per gallon
Iced Water Service with Fresh Citrus $5.00 per gallon

CANNED AND BOTTLED BEVERAGES
Bottled Fruit Juice; Apple, Orange and Cranberry $1.65 each
Bottled Water $1.35 each
Assorted Canned Soft Drinks, Regular and Diet $1.35 each
ALL DAY ARMSTRONG $37.99 per person

Designed for full day conference or meetings, this service simplifies your event planning requirements. These offerings are presented buffet style. Services include set up with linens on the buffet and clean up after your event. A high quality plastic service ware or eco-friendly service ware is provided; eco-friendly service ware or china service is available upon request for a nominal charge. Minimum number of guests for these services is 15 guests.

CLASSIC CONTINENTAL BREAKFAST
Seasonal Cubed Fresh Fruit Display
Chef’s Choice of Two Breakfast Pastry Items
Chilled Bottled Juice
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas with Hot Water
Iced Water Station with Fresh Citrus

MID-MORNING BREAK
Refresh Coffee Service
Seasonal Cubed Fresh Fruit Display
Assorted Granola Bars
Assorted Canned Soft Drinks, Regular and Diet Iced Water Station with Fresh Citrus

LUNCH BUFFET
Selection from One of Our Daily Menus. To Include:
A Salad, Entrée Selection, Dessert and Beverage. Our Menu Offerings Change Daily.

AFTERNOON SNACK
Chef’s Choice of Two Snacks
Iced Water Station and Assorted Canned Soft Drinks, Regular and Diet
Grab And Go Boxed Salads

Signature Salads
All Salads are served with a Roll and Butter, Cookie or Brownie and a Canned Soft Drink, Regular or Diet, or Bottled Water. Our catering department provides high quality plastic as a standard for all events and menus. Eco-friendly service ware or china is available upon request for a nominal charge. Services include delivery, linen on service table, set up and clean up. 5 Guest Minimum per Menu Selection.

CAESAR SALAD $9.99 per person
Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing
Add Grilled Breast of Chicken $3.50 per person
Add Grilled Marinated Steak $4.00 per person

COBB SALAD $12.29 per person
Strips of Turkey Breast, Diced Tomatoes, chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Bleu Cheese Dressing

GREEK SALAD $11.99 per person
Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone

TRIO-SALAD COMBO $13.99 per person
Tossed Greens topped with Choice of 3 of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad

CHINESE CHICKEN SALAD $12.99 per person
Mixed Greens with Red Leaf Lettuce tossed with Oriental Sesame Dressing and Grilled Chicken Breast served with Sesame Wonton Chips

ANTIPASTO SALAD $12.99 per person
A Salad Lover’s Dream: Grilled Balsamic Eggplant, Zucchini and Red Peppers & Mushrooms with Pesto Pasta & Lemony Asparagus
GRAB AND GO BOXED SANDWICHES

All Box Lunches include your choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, a Cookie or Brownie and a Canned Soft Drink, Regular or Diet, or Bottled Water. Our catering department provides high quality plastic as a standard for all events and menus. Eco-friendly service ware or china is available upon request for a nominal charge. Services include linen on service table, set up and clean up. 5 Guest Minimum per Menu Selection.

Signature Sandwiches

SPICY ITALIAN BAGUETTE $11.99 per person
Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

TURKEY and SHARP CHEDDAR $11.99 per person
Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce and sliced Tomato on a Kaiser Roll

ROAST BEEF and CHEDDAR $11.99 per person
Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

GRILLED TUSCAN CHICKEN BREAST $11.99 per person
Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Foccacia Bread

SOUTHWESTERN BBQ $11.99 per person
Sliced BBQ Pork Roast piled high on a Ciabatta Roll with Pepper Jack Cheese, Caramelized Onions and Molasses BBQ Sauce

BUFFALO CHICKEN WRAP $10.99 per person
Grilled Chicken with Buffalo Sauce, Blue Cheese Crumbles, Diced Tomatoes, Celery and Low-Fat Ranch Dressing served in a Flour Tortilla

Vegetarian Sandwiches

ROASTED VEGGIE CLUB $11.99 per person
Roasted Eggplant, Zucchini and Red Pepper with fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll

HUMMUS and ROASTED VEGETABLE WRAP $9.99 per person
Creamy Hummus, Crisp Shredded Lettuce, and Tomato rolled in a petite soft Flour Tortilla
SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners include a Choice of a Salad or Starter, Two Accompaniments, Fresh Baked Dinner Rolls and Butter, Choice of Dessert, Brewed Iced Tea and Ice Water. China service is also available for a nominal charge. Services includes set up and clean up.

POULTRY

SESAME CHICKEN BREAST $15.99 per person
Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions

TRADITIONAL CHICKEN PICCATA $15.99 per person
Seared Breast of Chicken in a Lemon Caper White Wine Sauce

ROASTED CHICKEN FLORENTINE $15.99 per person
Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

APRICOT and GOAT CHEESE CHICKEN BREAST $18.99 per person
Lightly breaded Breast of Chicken rolled with dried Apricots and Goat Cheese served with a Brown Sauce

ZIA’S NUTTY CHICKEN $18.99 per person
Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote

BEEF AND PORK

BRAISED SHORT RIBS $25.99 per person
Beef Short Ribs braised in a Tarragon and Red Wine Reduction

BEEF TENDERLOIN STUFFED with SPINACH $31.99 per person
Roasted Beef Tenderloin stuf fed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce

GORGONZOLA ENCRUSTED FILET with CABERNET DRIZZLE $31.99 per person
Gorgonzola Encrusted Filet with Cabernet Drizzle

PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS $17.99 per person
Pan-Seared Pork Tenderloin with Granny Smith Apples, diced Red Onions and Orange Marmalade

ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE $17.99 per person
Slow-Roasted Pork Tenderloin served with a sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce

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SERVED LUNCHEONS AND DINNERS

LAMB
ROASTED LAMB with RISOTTO $34.99 per person
Thick Lamb Medallions served with Risotto and a drizzle of White Wine Cream Sauce

COMBINATION PLATE
BEEF and SALMON FILETS $37.99 per person
Tenderloin Medallion & Salmon Filet on caramelized Onion Mashed Potatoes and Demi-Glace Sauce

SEAFOOD
SEAFOOD and SPINACH LASAGNA with ROASTED RED PEPPER COULIS
$25.99 per person
Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce

SALMON with LEEKS and CAPER SAUCE $21.99 per person
Grilled Salmon Fillet topped with Fried Leeks and Caper Sauce

HALIBUT SALTIMBOCCA $29.99 per person
Halibut topped with shaved Pecorino Romano Cheese and wrapped with Prosciutto and lightly sautéed until Golden Brown

PARMESAN CRUSTED TILAPIA with CHIVE BUTTER SAUCE $18.99 per person
Sautéed Tilapia with crusted Parmesan and Chive Butter Sauce

GARLIC SHRIMP SKEWERS $22.99 per person
Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest

VEGETARIAN
CHÈVRE, ORZO and BASIL STUFFED PORTOBELLO $16.99 per person
Portobello Mushroom Cap stuffed with Chèvre Cheese, Tri-colored Orzo and fresh Basil

SPAGHETTI SQUASH $19.99 per person
Spaghetti Squash with Sofrito and Vegan Pinto Beans

PORTOBELLO MUSHROOM NAPOLEON $18.99 per person
Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on roasted Tomato Coulis

SMOKED GOUDA FARFALLE $17.99 per person
Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach
ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS
Market House Salad with Homemade Croutons and a 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
Roasted Beets with soft Goat Cheese and Balsamic Glaze
Greek Salad with Feta Cheese and a Balsamic Vinaigrette

ACCOMPANIMENTS
Choice of One:
Glazed Carrots
Fresh Green Beans and Carrot Medley
Fresh Green Beans
Grilled Balsamic 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 Onions
Roasted Fresh Seasonal Asparagus
Roasted Butternut Squash
Sautéed Brussels Sprouts
Red Cabbage Braised
Horseradish Mashed Potatoes
Caramelized Onion Mashed Potatoes
Mashed Sweet Potatoes
Oven Herb Roasted Potatoes
Oven Roasted Sweet Potatoes
Potatoes O'Gratin
Roasted Fingerling Potatoes
Israeli Cous Cous
Basil Orzo
Ginger Jasmine Rice
Lemon Rice
Fontina Risotto Cake
Black Beans and Rice
Vegetable Risotto

DESSERT
Old Fashion Chocolate Layer Cake
Traditional Cheesecake
Seasonal Fresh Fruit
Lemon Layer Cake
Carrot Cake
Cora’s Red Velvet Cake

Additional Options:
additional $2.00 per person
Apple Caramel Bread Pudding
Assorted Fruit Tarts
Chocolate Bundt Cakes
Designer Key Lime Pie
SPECIALTY BUFFETS

These menus are presented buffet style. Services include set up with linens on the buffet tables and clean up. Our catering department provides high quality plastic service ware or eco-friendly service ware as a standard for all of our events. Eco-friendly service ware or china is available upon request for a nominal charge. Minimum group size of 15 guests.

DELI BUFFET $12.99 per person
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 Individual Bags of Chips
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 Cookies, Bars or Brownies
Freshly Brewed Iced Tea
*Add Soup du Jour with Crackers

THE TRIO BUFFET $14.50 per person
Soup du Jour with Crackers
Choice of Two Side Salads: Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette or Seasonal Fresh Fruit Salad
Assorted Individual Bags of Chips
Assorted Sandwich Platter to include Choice of Three Sandwiches:
Italian Spicy 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 Cheese with fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant
Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread
Grilled Tuscan Chicken Breast with Provolone Cheese and Pesto Mayonnaise on Foccacia Bread
Assorted Bars
Assorted Canned Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea

OLD FASHIONED BBQ $19.99 per person
Seasonal Fresh Fruit Salad
Roasted Vegetable Bow Tie Salad
Country Potato Salad
Cornbread, Rolls and Butter
Ranch Style Baked Beans
Barbecued Chicken
Barbecued Beef Brisket
Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Bars
Freshly Brewed Iced Tea
* Add a chef for BBQ’s held outside, weather permitting
LITTLE ITALY $16.99 per person
Antipasto Platter
Caesar Salad with Homemade Croutons
Assorted Rolls and Butter
Sautéed Fresh Zucchini
Penne Pasta
Marinara Sauce or Pesto Cream Sauce
Home-style Meatballs in Marinara Sauce or Traditional Chicken Cacciatore
Parmesan Cheese
Tiramisu or Mini Cannolis
Assorted Canned or Bottled Soft Drinks, Regular and Diet or Freshly Brewed Iced Tea

ASIAN FUSION $15.99 per person
Asian Salad
Garlic Lemon Ginger Broccoli
Vegetable Lo Mein
Cilantro Breast of Chicken
Almond Gourmet Bars and Fortune Cookies
Assorted Canned Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea
BUILD YOUR OWN BUFFET

These menus are presented buffet style. Services include set up with linens on the buffet tables and clean up. Our catering department provides high quality plastic service ware as a standard for all of our events. Eco-friendly service ware or china is available upon request for a nominal charge. Create Your Own Buffet; please choose - One Salad, One Entrée (second Entrée is an additional $6.00-$7.00 per person), Two Accompaniments, One Dessert and Two Beverages. Minimum group size of 15 guests.

SALADS
Choose One from the Following:
Market House Salad with a choice of 2 dressing; Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing
Greek Salad
Includes Assorted Dinner Rolls with Butter

ENTRÉES
POULTRY
Chicken Marsala $14.99 per person
Lemon Parmesan Chicken with White Wine Chive Sauce $17.99 per person
Rotisserie Chicken $13.99 per person

BEEF
Braised Beef Sicilian $18.25 per person
Caramelized Onion Meatloaf $14.99 per person
Beef Stroganoff $15.99 per person

PORK
Mustard Herb Pork Loin $17.50 per person
Asian Marinated Pork Loin with Honey and Soy Glaze $17.99 per person

SEAFOOD
Cornmeal Tilapia with Cilantro Cream Sauce $16.99 per person
Charleston Crab Cake with a Remoulade Sauce $21.99 per person
Garlic Shrimp Skewers $22.99 per person

VEGETARIAN
Baked Pasta with Seasonal Vegetables $16.99 per person
Stuffed Peppers with Herbed Tomato Sauce $17.99 per person
ACCOMPANIMENTS

Choose One from the Following:
Oven Herbed Roasted Potatoes
Garlic Mashed New Potatoes
Rice Pilaf
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 from the Following:
Chocolate Layer Cake
Lemon Layer Cake
Fresh Fruit Salad
Cora’s Red Velvet Cake
Choice of One Pie: Dutch Apple, Blueberry, Designer Key Lime, or Pecan Pie
Assorted Cookies and Bars

BEVERAGES

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

From Platters to Passed

Our catering department provides high quality plastic or eco-friendly service ware as a standard for all of our events. Eco-friendly service ware, china, waited or butlered service is available upon request for a nominal charge. Services include set up with linen on service table and clean up. Minimum of 3 per dozen

CHICKEN

GATOR CAKES with BAYOU REMOULADE SAUCE $19.99 per dozen
CHIPOTLE MAPLE BACON wrapped CHICKEN $20.99 per dozen
COCONUT CHICKEN with ORANGE DIPPING SAUCE $20.99 per dozen
GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE $20.99 per dozen
CHICKEN DIABLO EMPANADAS with CHIPOTLE RANCH SAUCE $26.99 per dozen

PORK

PORK POT STICKERS with GARLIC SOY SAUCE $15.29 per dozen
MINI HAM BISCUITS with MUSTARD SAUCE $15.99 per dozen
SAUSAGE BITES with WHITE WINE and DIJON MUSTARD $16.99 per dozen
MAPLE-GLAZED APPLE RUMAKI $17.99 per dozen
HAM and CHEESE PINWHEELS $14.99 per dozen
SAUSAGE STUFFED MUSHROOMS $19.99 per dozen
HOT HORS D’OEUVRES, continued

SEAFOOD

BACON WRAPPED SCALLOPS $23.99 per dozen
MINI CRAB CAKES with CAJUN REMOULADE SAUCE $23.99 per dozen
CRAB and RISOTTO BALLS $23.99 per dozen

BEEF

CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME $23.99 per dozen
MINI MEATBALLS: Choice of Swedish, BBQ or Sweet & Sour $17.99 per dozen
BEEF SATAY with SWEET & SPICY SAUCE $23.99 per dozen
MINI REUBEN SANDWICHES $19.99 per dozen
PETITE BEEF WELLINGTON $27.99 per dozen

VEGETARIAN

SPANAKOPITA $24.99 per dozen
BROWN SUGAR BRIE with PECANS $17.99 per dozen
MINI GREEK PIZZAS $17.99 per dozen
MINI VEGETABLE SAMOSAS $17.99 per dozen
FRIED or BAKED MINI EGG ROLLS with SPICY DIPPING SAUCE $16.99 per dozen
COLD HORS D’OEUVRES
Our catering department provides high quality plastic or eco-friendly serviceware as a standard for all of our events. Eco-friendly serviceware, china, waited or butlered service are available upon request for a nominal charge. Services include set up with linen on service table and clean up. Minimum 3 dozen per item

ASSORTED FINGER SANDWICHES with two of the FOLLOWING:
Ham Salad, Chicken Salad, Tuna Salad and Egg Salad $16.99 per dozen

SHRIMP COCKTAIL with CAJUN REMOULADE and COCKTAIL SAUCE $22.99 per dozen

PROSCIUTTO WRAPPED MELON with DIJON DIPPING SAUCE $14.99 per dozen

ROASTED GARLIC HUMMUS and SMOKED SALMON BRUSCHETTA $23.99 per dozen

COOL SALMON CANAPÈS $22.99 per dozen

MINI CURRIED CHICKEN TART $20.50 per dozen

CORN BLINI with SMOKED SALMON and CHIVE BUTTER $22.99 per dozen

CUCUMBER ROUNDS with FETA and TOMATOES $17.99 per dozen

CROSTINI with SPICY MANGO SHRIMP SALSA $22.99 per dozen

SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA $17.99 per dozen

WHITE BEAN CROSTINI $17.99 per dozen
GOURMET DIPS
Our catering department provides high quality plastic or eco-friendly serviceware as a standard for all of our events. Eco-friendly serviceware, china and attendant are available upon request for a nominal charge. Services include set up with linen on service table and clean up.

HOT DIPS
Sold per guest

Warm Parmesan Artichoke Dip with Bagel or Pita Chips $1.79 per person
Spinach and Crab Dip with Baguette Rounds $2.29 per person

COLD DIPS
Sold per guest

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips $1.79 per person
Creamy Mediterranean Dip with Bagel or Pita Chips $2.29 per person

COLD DISPLAYS
Sold per guest

Farm Fresh Crudités with Ranch Dip $3.50 per person
Seasonal Cubed Fresh Fruit Display $3.50 per person
Domestic Cheeses Display with Crackers $2.99 per person
Artisan Cheese Display with Crackers or Baguette Rounds $3.99 per person
Antipasto Platter Display with Crackers or Baguette Rounds $4.50 per person
California Roll Display with Soy Sauce and Wasabi $3.99 per person

SAVORY CHEESECAKES
Sold by the Cheesecake and Torte. All served with Crackers and Baguette Rounds

Roasted Vegetable Cheesecake - serves 15 - 20 guests $34.99 each
Savory Pesto and Sun Dried Tomato Torte – serves 50 - 75 guests $94.99 each
SPECIALTY AND CARVING STATIONS

Our catering department provides high quality plastic service ware or eco-friendly service ware as a standard for all of our events. Services include set up with linen on service table and clean up. An eco-friendly service ware, china and attendant are available upon request for a nominal charge. Minimum 25 guests.

SLIDER STATION $7.29 per person
Choice of Two Sliders:
Cheeseburger, Hamburger, Pork BBQ, Crab Cake or Buffalo Chicken.
Served with Appropriate Condiments
Homemade Potato Chips with Ranch Dip

MASHED POTATO MARTINI BAR $5.99 per person
Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream

CHOOSE FIVE of the FOLLOWING:
Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown Gravy, Caramelized Onions, Fried Onion Crisps, Grated Parmesan Cheese, Crumbled Gorgonzola Cheese, Toasted Pecans or Horseradish Sauce

CARVING STATIONS
All Carved Items are sold by the Whole Piece, Per Person/Guest, Carved by a Uniform Chef and served with Assorted Mini Rolls or Baguettes and Appropriate Condiments.

Roast Breast of Turkey with Cranberry and Orange Mayonnaise and Creamy Dijon Mustard $5.99 per person
Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce $11.99 per person
Mustard Apricot Glazed Ham with Honey Mustard Sauce $5.99 per person
Roast Pork Loin with Chipotle Mayonnaise $5.99 per person
SWEET AND SALTY

Our catering department provides high quality plastic or eco-friendly service ware as a standard for all of our events. An eco-friendly service ware, china and attendant are available upon request for a nominal charge. Services include set up with linen on service table and clean up.

ASSORTED HOME STYLE COOKIES $12.50 per dozen

BROWNIES $14.50 per dozen

GOURMET DESSERT BARS $15.50 per dozen

ASSORTED MINI PETIT FOURS and PASTRIES $23.99 per dozen

ASSORTED MINI CANDY BARS $5.95 per dozen

MULTI-GRAIN BARS and GRANOLA BARS $1.49 each

INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS $1.29 each

MIXED NUTS with PEANUTS $1.79 per person

TRAIL MIX $1.50 per person

DECORATED SHEET CAKES (call for pricing)
Full, Half, or Quartered

DESSERT STATION $4.50 per person
15 guest minimum
Choose Three of the Following:
Assorted Cupcakes, Assorted Mini Cookies, Gourmet Bars, or Seasonal Cubed Fresh Fruit Display

ICE CREAM SUNDAE BAR $6.50 per person
25 guest minimum
Choice of Two Ice Cream Flavours: Chocolate, Vanilla, Strawberry
Choice of Two Sauces: Chocolate, Strawberry or Butterscotch
Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar™ Pieces, M&M’s. Maraschino Cherries and Whipped Topping are included.
ARMSTRONG CATERING POLICIES

We pride ourselves in being able to meet everyone’s catering needs. The following steps will help you through the process of organizing your special function.

ARRANGING AND RESERVING A DATE

Even if the date or guest count of your event is only tentative, please notify your catering sales office of your event so that we can make preliminary plans to ensure a memorable occasion. Our catering specialists are here to assist you in person with your event details just call our office to make an appointment. You may also order by phone at 912-344-3296 or through email at Armstrong.Catering@Armstrong.edu.

RESERVING A LOCATION

Whether the event is to take place on or off campus, you need to have a confirmed reservation for the location before we will be able to make deliveries. For on campus events, please contact the Conferencing Department at 912-344-2894 to arrange a room reservation. They will also be able to assist you in arranging tables, chairs, and other equipment will need.

BOOKING/PLANNING AN EVENT

Please contact us at least 7 business days before your event at 912-344-3296, by emailing us at Armstrong.Catering@armstrong.edu, or through our on-line ordering at aasu.catertrax.com. Some arrangements can be made by phone, email or on-line, others may require an appointment with our Sales coordinator. This will be the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions and to determine which of our services best fit your needs. Our new on-line catering access adds convenience and control. To get started with the on-line ordering you may give us a call and we can walk you through the process, or you may go aasu.catertrax.com and get started! It is accessible from your desktop and will make ordering easier than ever. Our on-line catering programs allow guests to save and review order history, place recurring orders and favorites without re-keying and provides documentation for every step of the process.

EVENT CONFIRMATIONS AND FINAL GUARANTEES

After we have finalized all the details for your special event, you will receive a confirmation email listing the details of your event. In that email you will be asked to confirm your order. We ask that you ensure we have this confirmation 5 business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and billing for your event.
PAYMENT

All catered functions must be secured by payment before they occur. Type of payments we accept are: Department Billing, Visa, MasterCard, American Express, Cash, Check, and Foundation Account Numbers and are all valid payment methods. Non-University related groups are required to make a deposit of 75% two weeks prior to the event with the balance due on the day of the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date. Non-University groups to sales tax (7%) for all food events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event.

CHANGING/CANCELLING AN EVENT

All cancellations and final changes must take place at least 5 business days before your function. If you do not contact us with a final count within the 5 business days allowed, we will prepare for the estimated number and charge accordingly. If you cancel or change an event after this deadline, some of the expenses already incurred cannot be absorbed and will have to be billed.

DELIVERY FEES

We do charge a delivery fee of $10.00 for all on campus events. If meeting all day in The Armstrong Center, where you have several catered events on the same day (ex: breakfast, lunch, snack break, etc) only ONE delivery fee will be charged for the entire day. Deliveries of campus will be subject to a $30.00 fee or 10% of their entire order, whichever is greater, and will not to exceed $150.00.

SERVICE STAFF

To ensure that your event is a success attendants may be required. To ensure that your event is a success, our catering staff will be provided for all served meals and some buffets. If additional time is needed, a fee of $30.00 per hour, per attendant, will apply. When attendants are needed, services are at an additional charge of $30.00 per hour, per server, with a minimum of four hours. Servers are required for all china events. The number of servers is at the discretion of our Catering Manager.

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. Any missing or damaged catering equipment or supplies will be charged to your account at a replacement cost. For very large events, specialty equipment may need to be rented at an additional charge.
CHINA CHARGES

Our Catering Department provides high quality plastic products or an eco-friendly service-ware unless otherwise requested or noted. We offer china service for any event at an additional charge.
Full Meal Service and Silverware for up to 75 guests $4.50 per guest
Coffee or Beverage Service for up to 75 guests $3.50 per guest
For events over 75 guests or for bar service, please call 912-344-3296 or email Armstrong.Catering@armstrong.edu for pricing.

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

We will provide linens for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches, there will be a $10.00 fee for each tablecloth. Other tables may be covered at $10.00 price per tablecloth. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup. We can also provide napkins to meet your color scheme for $3.00 each. Specialty linens are available upon request for an additional charge.

FOOD REMOVAL POLICY

Due to health regulations, it is the policy of Armstrong Catering that excess food items from events cannot be removed from the event site. Items purchased for pick-up should be properly stored prior to the event and removed and disposed of by the host of the event.