



## CATERING AND EVENTS

### **PLATED LUNCHES**

(20-Person Minimum)

We are happy to customize any menu for you to reflect your personal style.

Lunch entrees include freshly baked rolls with butter, salad and dessert.

### **SALAD SELECTIONS**

**(choose one)**

Mixed Greens with Cherry Tomatoes, Sliced Cucumber, Shaved Carrots, and Red Onion

Caesar Salad with Crisp Romaine Lettuce, Croutons, Parmesan

\*\* Ask your catering contact about our seasonal salad \*\*

Dressing Choices:

Ranch, Balsamic Vinaigrette, Italian, Blue Cheese, House Champagne Vinaigrette

### **ENTRÉE SELECTIONS**

**(choose one)**

#### **Grilled Lemon and Herb Chicken...\$15**

Red Bliss Roasted Potatoes and Sautéed Seasonal Vegetables

#### **Chicken Parmesan...\$15**

Topped with Mariana, Mozzarella Cheese and Served with Angel Hair Pasta

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#### **Roast Sirloin...\$18**

Roasted Red Potatoes and Sautéed Vegetables

#### **Ginger Honey Flank Steak...\$16**

Basmati Rice and Seasonal Vegetables

#### **Boston Baked Cod...\$16**

Herbed Rice Pilaf and Seasonal Vegetables

#### **Stuffed Cabbage...\$15**

Toasted Organic Faro, Tofu, Mushrooms, Carrots, Celery Root in a Sweet and Sour Tomato Ragù

#### **Grilled Vegetable Stack...\$15**

Layers of Portobello Mushrooms, Eggplant, Roasted Peppers, Squash and Wilted Spinach with Butternut White Truffle Coulis

### **Vegetable Risotto**

Seasonal vegetables in a creamy blend of arborio rice, white wine, parmesan cheese and cream.

### **DESSERT SELECTIONS**

**(choose one)**

Bread Pudding

New York Style Cheesecake

Death by Chocolate Brownie with Vanilla Ice Cream

Seasonal Cobbler with Vanilla Ice Cream

Key Lime Pie

Your catering contact can advise you with additional dessert selections that may be available through our culinary baking program.

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### **LUNCH BUFFETS**

Option 1 for \$14: Choose 1 Salad, 1 Entree, 2 Sides and 1 Dessert

Option 2 for \$18: Choose 1 Salad, 2 Entrees, 2 Sides and 1 Dessert

Option 3 for \$22: Choose 1 Salad, 3 Entrees, 2 Sides and 1 Dessert

### **SALAD SECTIONS**

***\$3 Per Person Charge For Each Additional Salad***

Green Edge Assorted Field Greens with Red Onion, Tomatoes, Cucumbers and Carrots  
accompanied by 2 salad dressings

Hearts of Romaine Caesar Salad with Grape Tomatoes, Parmesan Cheese and Croutons

Tomato and Laurel Valley Local Curd Mozzarella Salad Tossed with Pesto Vinaigrette

Mediterranean Orzo Pasta Salad

Housemade Potato Salad

Dressing Choices:

Ranch, Balsamic Vinaigrette, Italian, Blue Cheese, Caesar, House Champagne Vinaigrette

### **ENTRÉE SELECTIONS**

Grilled or BBQ Chicken Breasts

Chicken Parmesan with Mozzarella and Marina Sauce

Chicken Picatta with White Wine, Lemon and Capers Sauce

Sautéed Chicken Breast with Mushrooms in a Creamy Marsala Wine Sauce

Honey Baked Sliced Ham (Seasonal)

Sliced Vermont Tom Turkey with Gravy (Seasonal)

Grilled Lemon Pepper Pork Loin

Braised Beef Brisket

Baked Salmon with a Honey Ginger Sauce

Lemon and Herb Crusted Cod  
Farfalle Pasta Alfredo with Chicken (Substitute Shrimp Add \$3.00)  
Penne alla Pomodoro  
House Smoked Pulled Pork

### **SIDE SELECTIONS**

Smashed Garlic Potatoes  
Garlic Roasted Red Skin Potatoes  
Thyme Scented Basmati Rice  
Baked Beans  
Sautéed Seasonal Vegetables  
Garlic Green Beans  
Steamed Garlic and Lemon Broccoli  
Roasted Asparagus with Lemon Butter  
Glazed Carrots  
Four-Cheese Macaroni  
Wild Rice Pilaf  
Thyme Scented Basmati Rice

### **DESSERT SELECTIONS**

Bread Pudding  
Bars (choose one):Lemon, Caramel or Raspberry  
Seasonal Cobbler with Crème Fraiche  
Death by Chocolate Brownies  
Chunky Blondies  
Cookies (Choose one): CHocolate Chip, Peanut Butter or Oatmeal Raisin

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## **DESIGN A DELI BUFFET**

### **\$14.95 per person**

Choose (1) salad, (2) meats, (2) breads, (2) cheeses, (1) dessert  
Includes lettuce, sliced tomatoes, sliced red onions, pickles,  
\* Add soup or extra items below for an additional \$2 per item \*

### **SALAD SELECTIONS**

Hocking College House Salad with Tomatoes, Cucumbers, Carrots, Red Onion and Croutons  
Local Amish Potato Salad  
Italian Pasta Salad  
Tortellini  
Sliced Seasonal Fruit  
Hocking Hills Cole Slaw  
Macaroni Salad

### **MEAT SELECTIONS**

Slow Roasted Beef  
Smoked Turkey Breast  
Honey Baked Ham  
Genoa Salami  
Corned Beef  
Pepperoni

### **BREAD SELECTIONS**

Italian White  
Whole Wheat  
Kaiser Roll  
Rye  
Pumpnickel

Croissants

**CHEESE SELECTIONS**

Cheddar  
American  
Swiss  
Monterey Jack  
Provolone  
Colby

**DESSERT SELECTIONS**

Cookies (choose one): Chocolate Chip, Peanut Butter or Oatmeal Raisin  
Assorted Dessert Bars: Raspberry, Lemon, Caramel  
Death by Chocolate Brownies  
Chunky Blondies

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**EXECUTIVE BOXED LUNCHES**

**(Maximum of 75 guests for boxed lunches)**

**\$10 per person**

Includes a sandwich, salad, bag of chips and cookie, brownie or apple.  
Served with Plastic Wrapped Cutlery, Napkin and Appropriate Condiments.

Hocking College catering can deliver to your office for an additional fee.

**SALAD SELECTION**

Housemade Potato Salad  
Italian Pasta Salad  
Hocking Hills Cole Slaw  
Fruit Salad  
Macaroni Salad

**SANDWICH SELECTION**

Turkey on Whole Wheat Kaiser Roll  
Amish Butter Cheese, Crisp Lettuce, Sliced Tomato, Pickled Red Onions with  
Cranberry Mayonnaise and Mustard

Honey Smoked Ham on Brioche  
Amish Cream Cheddar, Butter Lettuce, Sliced Tomato with  
Herbed Sweet Mustard and Mayonnaise

Roast Beef on Marbled Rye  
Swiss Cheese, Butter Lettuce, Sliced Red Onion with Horseradish Mayonnaise and Mustard

Grilled Vegetable on Sun Dried Tomato Focaccia  
Grilled Vegetables Layered with Provolone Cheese, Black Olive Tapenade,  
Crisp Lettuce with Pesto Mayonnaise

Hummus Vegetarian Wrap  
Whole Wheat Tortilla with Roasted Red Pepper, Cucumber, Red Onion,  
Alfalfa Sprouts and Crisp Lettuce

Chicken Caesar on Kaiser Roll  
Sliced and Marinated Chicken Breast, Romaine Lettuce,  
Caesar dressing and Shredded Parmesan Cheese

Corned Beef on Rye  
Thinly sliced corned beef with swiss cheese, crisp lettuce and tomatoes. Accompanied by a side of  
sauerkraut for a traditional reuben. Whole grain mustard and a dill pickle

Pastrami Reuben  
Pastrami with swiss cheese and sauerkraut served on rye bread. Whole grain mustard and a dill  
pickle

Traditional Sandwich  
Tom Turkey, Slow Roasted Beef or Honey Smoked Ham with Sliced Tomato,  
Red Onion, Crisp Lettuce and Cheese

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## **BEVERAGE SELECTIONS**

### **Iced Tea**

\$8.95 / Gallon

### **Lemonade**

\$8.95 / Gallon

### **Tropical Fruit Punch**

\$8.95 / Gallon

### **Orange, Apple, Cranberry or Grapefruit Juice**

\$8.00 / Gallon

### **Assorted Canned Sodas**

\$1.50 each

### **Bottled Water**

\$1.50 each

### **Regular and Decaffeinated Coffee**

\$10.95 / Gallon

### **Hot Water with Assorted Herbal Teas**

\$5.00 / Gallon

\* Beverages by the gallon serve 20 guests \*

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