



FOOD SERVICE CONSULTANTS, INC.
Serving You With Pride

Food Service Consultants at Jefferson College

Catering Guide 2018-2019

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Introducing Food Service Consultants Catering

FSC Catering would like to thank you for choosing us to be your caterer. We are located in the Student Center Building on the beautiful Jefferson College Campus. It is an ideal place for your breakfast, luncheon, dinner banquet or any other special occasion. We have seating available for up to 600 guests and meeting rooms that will accommodate 20 to 200. We are also available to serve you at any other location on the college campus.

FSC Catering has prepared this special event catering menu guide in order to present some examples of the unlimited variety of food items we have to offer. We are happy to help you plan your special event in order to meet your exact needs. Although we pride ourselves on being flexible and can serve events on short notice, we normally request a seventy-two (72) hour advance notice to insure that all arrangements are made.

FSC Catering reminds you that the prices indicated on these menus are to be used only as a guide in planning your budget. The actual number of guests and any special requests may affect the final price. The prices do include an attractive buffet presentation with linen table covers on the food line, skirting, all service equipment, floral or theme accents, high quality disposables and a uniformed professional staff to prepare and serve your meal. We will be happy to serve the meal to your guests at their table and provide for the rental of china, silverware, glassware, linen tablecloths, linen napkins and other items for a reasonable additional charge upon request. **Linens for guest tables, if requested, will be supplied for \$5.00 each.** Billing will be based on the guaranteed number of guests provided forty-eight (48) hours in advance of the event or the actual attendance, whichever is greater. Unless advance arrangements have been made, payment in full will be expected upon completion of event. **Deliveries can be made on campus for a minimum order of \$100.00. If we do not cater the meal, we cannot deliver "Drinks Only".** There is no gratuity required and if your group is tax exempt, please supply us with a copy of the tax exempt letter.

All prices are based on the event occurring during normal business hours. If your event is in the evening or on the weekend, additional labor charges may be incurred.

FSC Catering is proud to be associated with Jefferson College and looks forward to serving you. Please feel free to call with any questions. We are eager to work with you and to make your "SPECIAL EVENT" a truly memorable one!

Revised 07/23/2018



Breakfast Menus

Breakfasts Include Delivery & Set Up. (20 Guest Minimum). Ala Carte Menu May Incur an Additional Delivery Charge or Can Be Picked Up at the Cafeteria.

Deluxe Continental Breakfast (9.25 per person)

Seasonal Fresh Fruit Compote or Fresh Fruit Tray
Assorted Danish, Muffins, Donuts, and Bagels
Whipped Butter & Cream Cheese
Freshly Brewed Regular Coffee
Assorted Chilled Breakfast Juices

Harvest Breakfast (12.25 per person)

Fresh Fruit Compote
Fluffy Scrambled Eggs
Sliced Bacon and Sausage Links
Hash Brown Potatoes
Biscuits and Country Gravy
Freshly Brewed Regular or Decaf Coffee
Assorted Chilled Breakfast Juices

Assorted Breakfast Pastries - \$14.25 per dozen

Fresh Brewed Regular or Decaf Coffee - \$10.50 per gallon (16 cups)

Orange Juice - \$10.50 per gallon (16 cups)

Fresh Fruit - \$9.00 per dozen



Luncheon Menus

Luncheon Meals Include Your Choice of Salad, Entrée, Two Accompaniments, Dinner Rolls, Dessert, Iced Tea & Coffee. (20 Guest Minimum) Thank You! \$13.75 per person

Salads

House Salad
St. Louis Hill Salad
Country Ranch Salad
Bistro Potato Salad
Homemade Pasta Salad
Cole Slaw
Fresh Fruit Salad

Entrees

Chicken Pasta Alfredo
Cheddar Chicken Supreme
Grilled Honey Chicken Breast
Braised Beef Tips & Gravy
Italian Special (Manicotti or Lasagna Roll)
BBQ Grill Special
Deli Meat & Cheese Tray
Chicken Parmesan
Homemade Meatloaf

Accompaniments

Mashed Potatoes
Homemade Macaroni & Cheese
Buttered Broccoli
Parsley Buttered Potatoes
Rice Pilaf
Pasta Con Broccoli
Potato Chips
Buttered Baby Bakers

Green Bean Casserole
Seasoned Green Beans
Buttered Corn
Peas & Mushrooms
Italian Vegetables
Glazed Carrots
Fiesta Corn
Baked Beans

Desserts

Brownie & Cookie Tray
Apple or Peach Cobbler
Assorted Pie
Chocolate or Carrot Cake



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Box Lunch Menus

Sandwich Box Lunches include your choice of two accompaniments plus a dessert.

Salads include a breadstick or crackers.

(12 guest minimum for delivery or may be picked up at the Cafeteria)

\$10.75 per person, now includes a bottled beverage

(\$10.00 without the beverage)

Sandwiches

Turkey Breast on Whole Wheat Bun
Deli Roast Beef & Cheddar Cheese on Onion Roll
Smoked Ham & Cheese on Kaiser
Oven-Roasted Turkey Wrap
Grilled Chicken Caesar Wrap
Chicken Salad on Croissant
Tuna Salad on Croissant

Salads

Grilled Chicken Caesar Salad
Garden Salad
Chef Salad

Accompaniments

Bistro or Mustard Potato Salad
Homemade Pasta Salad
Creamy Cole Slaw
Fresh Fruit Compote
Potato Chips

Dessert

Fresh Baked Cookies
Chocolate Brownie



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Dinner Menus

Dinner Meals Include Your Choice of Salad, Entrée, Three Accompaniments, Dinner Rolls, Dessert, Iced Tea & Coffee. (30 Guest Minimum) Thank You!
One Entrée - \$16.25 per person. Two Entrées - \$18.25 per person

Salads

Classic Caesar Salad
Italian Salad
Country Ranch Salad
St. Louis Hill Salad
House Salad

Entrees

Hand Carved Roast Beef
Hand Carved Turkey Breast
Hand Carved Baked Ham
Parmesan-Crumbled Chicken Breast
Grilled Honey Mustard Chicken Breast
Three-Cheese Chicken Parmesan
Braised Beef Tips & Gravy
Country Fried Steak with Pepper Gravy
Mostaccioli with Meat Sauce

Accompaniments

Pasta Con Broccoli
Twice Baked Potatoes
Hot Baked Potato
Wild Rice Florentine
Buttered Baby Bakers
Rice Pilaf
Mashed Potatoes
Roasted Rosemary New Potatoes

Green Beans Almondine
Buttered Broccoli or Broccoli with Cheese
Honey Pecan Baby Carrots
Fresh Garden Medley
Buttered Corn
Southwestern Roasted Corn
Peas, Mushrooms & Pearl Onions
Seasoned Green Beans

Desserts

Assorted Cakes
Assorted Pies
Peach, Apple or Cherry Cobbler

Special Desserts *(Additional \$2.00 per person)*

Cheesecake - New York or Assorted



À la carte Items

*a la carte menu may incur an additional delivery charge (if \$100.00 minimum is not met)
or may be picked up at the cafeteria.*

Desserts

Cookies per dozen

Small - \$7.50/dozen

Jumbo - \$9.00/dozen

Beverages \$10.50 per gallon (16 cups)

Fruit Punch

Iced Tea

Lemonade

Bottled Soda/Water \$1.95 each

Fruit or Vegetable Tray

Small (up to 35 people) - \$52.50

Medium (35 to 60 people) - \$90.00

Large (60 to 100 people) - \$150.00

Cheese & Cracker Tray

Small (up to 35 people) - \$52.50

w/sausage - \$70.00

Medium (35 to 60 people) - \$90.00

w/sausage - \$120.00

Large (60 to 100 people) - \$150.00

w/sausage - \$200.00

Salad

Salad \$2.00/person - Choice of House, Caesar or Ranch

Deli Tray

\$8.95/person - Includes meat, cheese, bread, condiments, toppings, & disposables



Pizzas

All pizzas are 14" large pizzas (serves 8)

Cheese	\$12.00	
Pepperoni	\$12.00	
Supreme	\$16.00	(Pepperoni, Pork Sausage, Onion, Black Olive, Mushroom)
Veggie	\$16.00	(Onion, Mushroom, Black Olive, Green Pepper, Tomato)

Try our other Specialty Pizzas such as Chicken Alfredo or BBQ Chicken

Add toppings for \$2.00 each

Available Toppings:

Pepperoni
Pork Sausage
Hamburger
Bacon
Onion
Mushroom
Black Olive
Green Pepper
Tomato

Add Salad (House, Caesar, or Ranch) for \$2.00/person

On-campus delivery available on orders of 10 pizzas or more.

All prices are based on the event occurring during normal business hours. If your event is in the evening or on the weekend, additional labor charges may be incurred.