COLBY COLLEGE CATERING

Welcome to catering services at Colby College. These menus have been designed to assist you in your event planning. However, every function is unique and we will be happy to create a customized menu for your event, large or small. To provide you with the highest level of service while minimizing cost, we have established the following guidelines to assist you. Please review this menu and place your orders with the Special Programs staff at 207-859-4730 or at summer@colby.edu.

BREAKFAST
(Minimum of 15 guests)

Colby Breakfast $5.95/Person
Assorted fresh baked bagels, muffins and mini Danish served with cream cheese, butter and preserves. Includes carafes of orange, apple and cranberry juice and complete locally roasted coffee service.

- add yogurt bar - $1.50
- add steel cut oatmeal with toppings (minimum 15 people) - $1.50
- add scrambled eggs - $1.95
- add buttermilk pancakes with maple syrup - $1.95
- add challah French toast with maple syrup - $1.95
- add vegetable quiche (minimum 8 people) - $2.50
- add O’Brien potatoes - $.75
Maine Continental $6.95/Person
Fresh fruit tray accompanied with assorted fresh baked bagels, muffins and mini Danish served with cream cheese, butter and preserves. Includes carafes of orange, apple and cranberry juice and complete locally roasted coffee service.

- add yogurt bar - $1.50
- add steel cut oatmeal with toppings (minimum 15 people) - $1.50
- add scrambled eggs - $1.95
- add buttermilk pancakes with maple syrup - $1.95
- add challah french toast with maple syrup - $1.95
- add vegetable quiche (minimum 8 people) - $2.50
- add o’brien potatoes - $.75

European Continental $9.95/Person
Freshly-baked croissants, scones and mini artisan rolls with butter and fruit preserves, local artisan cheeses, and fresh fruit salad. Includes carafes of orange, apple and cranberry juice and complete locally roasted coffee service.

The Farm $9.95/Person
Fluffy scrambled eggs with cheddar cheese, your choice of Applewood smoked bacon, pork sausage links or grilled ham steaks. Accompanied with O’Brien potatoes, mini croissants and fresh fruit tray. Includes carafes of orange, apple and cranberry juice and complete locally roasted coffee service.

- add yogurt bar - $1.50/person
- add steel cut oatmeal with toppings (minimum 15 people) - $1.50/person
- add buttermilk pancakes with maple syrup - $1.95/person
- add challah French toast with maple syrup - $1.95/person
- add vegetable quiche (minimum 8 people) - $2.50/person

Omelet Station $15.95/Person
Made to order omelet station with assorted toppings, fresh fruit salad, your choice of hickory smoked bacon, turkey sausage or pork sausage; home fries, fresh baked pastries, a fresh fruit bowl, complete coffee service and fruit juice. Sauté chef fee will be an additional charge.
**Breakfast Sandwich Buffet**  $9.50/Person  
Grilled egg and cheese served on an English muffin with bacon, sausage or ham. Served with breakfast potatoes and seasonal fresh fruit tray. Includes carafes of orange, apple and cranberry juice and complete locally roasted coffee service.  
- breakfast sandwich choice  
  o bacon, egg and cheese  
  o sausage, egg and cheese  
  o ham, egg, and cheese  

**Healthy Start Breakfast**  $8.95/Person  
Steel cut oatmeal and a build your own parfait bar. Toppings include fresh fruit, crunchy granola, cranberries, raisins, brown sugar, and cinnamon. Includes carafes of orange, apple and cranberry juice and complete locally roasted coffee service.  

**Border Breakfast**  $9.95/Person  
Breakfast burritos filled with scrambled eggs, chorizo sausage, breakfast potatoes and cheese rolled in warm tortillas and served with house-made pico de gallo. Accompanied with seasonal fresh fruit and carafes of orange, apple and cranberry juice and complete locally roasted coffee service.  

**Breakfast Frittata**  $9.95/Person  
An egg based Italian dish with your choice of fresh vegetables and cheddar cheese or have it with ham and cheese served with a fresh fruit tray, mini Danish, and O’Brien potatoes. Carafes of orange, apple and cranberry juice and complete locally roasted coffee service.  

Frittata choice:  
- vegetable and cheddar cheese  
- vegetable, cheddar cheese, and ham  

**Breakfast à la Carte**  
- Assorted fresh bagels w/ cream cheese butter & preserves  $21.95/Dozen  
- Assorted fresh baked muffins  $14.95/Dozen  
- Fresh baked cinnamon rolls  $14.95/Dozen  
- Fresh baked Danish  $14.95/Dozen  
- Fresh baked pecan rolls  $16.95/Dozen  
- Fresh baked tea breads tray  $14.95/Dozen  
- Mini assorted scones  $9.95/Dozen  
- Assorted doughnuts  $8.95/Dozen
**Breakfast Add-Ons**

Individual assorted yogurts  
$1.65 each

Individual fruit and vanilla yogurt parfaits with granola  
$2.75 each

Seasonal fresh fruit tray
- small (serves 15-25)  
  $45.00
- medium (serves 25-50)  
  $95.00
- large (50-100)  
  $145.00

Seasonal whole fresh fruit  
$1.50/Piece

Yogurt bar  
$1.50/Person

Steel cut oatmeal with toppings (minimum 15 people)  
$1.50/Person

Buttermilk pancakes with maple syrup  
$1.95/Person

Challah French toast with maple syrup  
$1.95/Person

Vegetable quiche (minimum 8 people)  
$2.50/Person

Vegetarian frittata  
$2.50/Person

Home fried potatoes or O’Brien potatoes  
$.75/Person

**BEVERAGES**

**Hot Beverage (Gallon Serves 15)**

Complete coffee set up  
$2.75/Person

(Locally roasted coffee, decaf, assorted numi teas, and condiments)

Locally roasted coffee  
$20.00/Gallon

Fair trade decaf coffee  
$20.00/Gallon

Hot tea  
$18.00/Gallon

Hot chocolate  
$19.00/Gallon

Hot apple cider  
$19.00/Gallon
**Cold Beverages (Gallon serves 15)**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Assorted canned soda</td>
<td>$1.95/Each</td>
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<tr>
<td>Carafe of juice – (orange, cranberry, apple)</td>
<td>$11.00/Each</td>
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<tr>
<td>Milk – whole or skim</td>
<td>$2.30/Each</td>
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<tr>
<td>Soy milk</td>
<td>$2.30/Each</td>
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<tr>
<td>Sweetened iced tea</td>
<td>$20.00/Gallon</td>
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<tr>
<td>Unsweetened iced tea</td>
<td>$20.00/Gallon</td>
</tr>
<tr>
<td>Iced tea/lemonade blend - per gallon</td>
<td>$20.00/Gallon</td>
</tr>
<tr>
<td>Iced coffee</td>
<td>$20.00/Gallon</td>
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<tr>
<td>Apple cider (hot or cold)</td>
<td>$19.50/Gallon</td>
</tr>
<tr>
<td>Lemonade - per gallon</td>
<td>$20.00/Gallon</td>
</tr>
<tr>
<td>Fruit juice (orange, apple or cranberry)</td>
<td>$18.00/Gallon</td>
</tr>
<tr>
<td>Sparkling strawberry punch</td>
<td>$25.00/Gallon</td>
</tr>
<tr>
<td>Non-alcoholic mimosa punch</td>
<td>$25.00/Gallon</td>
</tr>
<tr>
<td>Aqua fresca</td>
<td>$9.00/Gallon</td>
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<tr>
<td>Bulk ice water with lemonade</td>
<td>$5.00/Gallon</td>
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**LUNCH**

**Sandwich and Salad Buffets**

$13.50/Person

Assorted sandwiches or wraps (your choice of 3 or 4), choice of one side, assorted fresh baked cookies, and assorted canned soda

- Grilled chicken with sage pesto and apples on ciabatta
- Apricot almond chicken salad on focaccia
- Buffalo chicken wrap
- Chicken caesar salad on whole wheat wrap
- Chicken salad on multigrain baguette
- Pesto chicken sandwich with artichokes, roasted peppers and provolone on multigrain baguette
- Chicken with cucumber, red bell pepper, and blue cheese dressing on sourdough
- Tandoori chicken wrap
Grilled chicken with caramelized onions, field greens and paprika aioli
Grilled chicken with sun-dried tomatoes and goat cheese on multigrain baguette
Maple mustard turkey on rye
Cranberry turkey ciabatta
Southwest turkey wrap
Turkey, bacon and cucumber with cumin scented mayonnaise on ciabatta
Turkey Cobb on whole wheat wrap
Turkey, cranberry and pecan salad croissant
Turkey walnut waldorf on multigrain baguette
Smoked turkey sandwiches with bleu cheese and red onions on ciabatta
BLT wrap
Ham and swiss with dijon mustard on marble rye
Italian combo on sub roll
Muffeletta on ciabatta
Tex-mex ham ciabatta
House roasted roast beef and bleu cheese on whole wheat wrap
Roast beef with tomato relish, field greens and red pepper aioli on ciabatta
Roast beef with pepper jack cheese and chili mayonnaise wrap
Roast beef with olive tapenade, grilled tomatoes and lettuce on ciabatta
Roast beef with lemon-basil mayonnaise and roasted red onions on foccacia
Corned beef with cole slaw on marble rye
Cheese sandwich on hearty multigrain bread (vegetarian)
Beefsteak tomatoes with fresh mozzarella, basil, field greens, and balsamic drizzle on multigrain baguette (vegetarian)
Roasted garden vegetables with house made hummus on multigrain wrap (vegan)
Grilled portobello mushroom with roasted red peppers and house made hummus on multigrain baguette (vegan)
Channa masala rice and chickpea burrito (vegan)
Moroccan garbanzo bean and feta on multigrain wrap (vegetarian)
Southwestern tofu wrap (vegan)
Side salad (choose one)

- Southern style cole slaw
- Garden salad with two dressings
- Caesar salad
- Greek pasta salad
- Red skin potato salad
- Fresh fruit salad
- Mediterranean barley salad
- Cape cod chips
- Cider glazed carrots and quinoa salad

Dessert Choice (choose one)

- cookies
- brownies

- sandwiches can be made celiac-friendly
- add house made soup du jour - $1.50 per person
- additional side - $1.25 per person
- you may request box lunches at no extra charge

The Chaplin $10.95/Person
Classic Caesar salad with grilled chicken breast, artisan dinner roll and butter, fresh baked cookies, and assorted canned soda

The Boardman $10.95/Person
Spinach salad with toasted almonds, cranberries, grilled chicken breast topped with a sesame/poppy seed dressing, artisan dinner roll and butter, fresh baked cookies, and assorted canned soda

The Waterville $10.95/Person
Thai-style salad with chicken or tofu, shredded napa cabbage, cilantro, mint, lemongrass dressing, green onions, and lime wedges, artisan dinner roll and butter, fresh baked cookies, and assorted canned soda
The mayflower hill  $10.95/Person
Cobb salad with turkey, bacon, hard boiled egg, avocado, tomatoes and bleu cheese, artisan dinner roll and butter, fresh baked cookies, and assorted canned soda

The Colby  $10.95/Person
Firecracker spinach salad with orange sesame dressing topped with tofu, artisan dinner roll and butter, fresh baked cookies, and assorted canned soda

Mini Pot Pies  $14.95/Person
Your choice of chicken, beef, or vegetarian mini pot pies served with tossed salad, dinner rolls, assorted cookies, and assorted canned soda.

BUFFET AND THEMED PACKAGES

Menu du Jour  $16.95/Person
chef’s choice of meat and vegetarian entrée with companied sides, garden salad with two dressings, fresh baked dinner rolls, dessert, and beverages

Pasta du Jour  $15.95/Person
Chef’s choice pasta entrée with a meat and vegetarian option, fresh vegetable, Caesar salad, garlic bread sticks, dessert, and beverages

Taste of New England Buffet  $22.95/Person
New England Clam Chowder; garden salad with apple cider vinaigrette, cranberry bread and parker house rolls, Yankee pot roast with roasted root vegetables, baked scrod with Ritz cracker crumbs, gnocchi with sage and butter sauce; choice of Boston cream pie, whoppie pies, or strawberry rhubarb pie and complete beverage set up

Taste of Tuscany Buffet  $19.95/Person
Classic Caesar salad, fresh mozzarella, basil and tomato salad, parmesan and sage bread with butter, your choice of entrees, tiramisu and complete beverage set up

Choose one:
- Chicken medallions with portabella mushrooms and oven roasted tomatoes
- Grilled salmon with red wine reduction and herbs
- Chicken breast stuffed with prosciutto, fontina, and spinach
- Linguini in white clam sauce
- Calamari fra diavolo over pasta
Choose One:
- Eggplant parmesan (vegetarian)
- Gnocchi with house made marinara (vegan)
- Pasta al pomodoro (vegan)
- Butternut squash ravioli with sage-brown butter sauce (vegetarian)

**BBQ Menu**  
$18.95/Person

Choice of three house made salads, fresh baked corn bread with honey butter, bbq beef brisket with Texas and Carolina style BBQ sauce, grilled chicken with ancho cherry BBQ sauce, choice of vegetarian option, peach cobbler and compete beverage set up

**Salad Options**
- Fireworks cole slaw
- Two potato salad with mustard dressing
- Three bean salad
- Home-style macaroni salad
- Home-style traditional cole slaw
- Home-style traditional potato salad
- Tomato, cucumber and onion salad

**Vegetarian Options**  
$14.50/Person

- Grilled eggplant parmesan
- Grilled tofu and vegetable kabobs
- America’s backyard BBQ

Home-style cole slaw, home-style potato salad, grilled hamburgers, house made vegetable burgers, hot dogs, Boston baked beans, watermelon, brownies, and lemonade, iced tea and ice water

**Gastro Pub Menu**  
$19.95/Person

Potato salad skewers, roasted butternut squash salad with sherry maple vinaigrette, your choice of three small plates, sticky toffee pudding, beverage set up

**Small plate options**
- Buffalo chicken wings
- Band mash
- Shepherd’s pie
- Steamed mussels
- Mushroom cassoulet
- Turkey burgers with capers & cheddar
- Fish and chips
- Eggplant and tomato stacks
- Lobster macaroni and cheese
Plated dinner options
We specialize in designing custom menus for all occasions. We offer fresh ingredients, creative presentation, and professional hands-on service. Call our catering office and let us design a menu just for your occasion. Following are menus to use as a starting point.

Prices are based on a minimum of 25 people. All served dinners include artisan rolls, whipped butter, olive oil, tossed salad, and dessert.

Pan Roasted Statler Chicken Breast $22/Person
With crisp potato cake, wilted greens, and lemon-herb compound butter

Chili-garlic seared diver scallops Market price
With snow peas, lotus root, finger lakes fresh bok choy, and steamed black rice

Prosciutto-wrapped pork tenderloin medallions $22/Person
With chianti-sage risotto, crumbled gorgonzola, and natural jus

Grilled center-cut filet mignon Market price
With potato pavé, steamed baby vegetables, and green peppercorn demi-glace

Pan-seared wild salmon Market price
With maple-mustard glaze, French beans, and fork-mashed potatoes

Roast breast of duck $24/Person
With cabernet bing cherry reduction, sweet potato puree, and sautéed haricots verts

Roasted vegetable napoleon (vegan) $20/Person
With spiced carrot puree, crispy shallot, and chive oil

Wild mushroom risotto cake with roasted butternut squash $21/Person
With creamy leeks, sautéed chard, and brown butter–sage emulsion

Dessert Selections
- Key lime pie
- Tiramisu
- New York style cheesecake
- Hazelnut chocolate mouse
- Flourless chocolate cake (additional $2 per person)
PIZZA

Cheese pizza $10.00
Pepperoni pizza $11.25
Italian sausage pizza $11.25
Vegetable pizza – peppers, onions, mushrooms and broccoli $11.25
   Create your own ($1.25 per topping)
   Pepperoni
   Italian sausage
   Ground beef
   Mushrooms
   Onions
   Green pepper
   Ham
   Black olives
   Broccoli
   Hot peppers
   Chicken
   Bacon
   Artichokes
   Canadian bacon

Gourmet pizza $12.50

Buffalo chicken – pizza dough topped with our house made bleu cheese dressing, grilled chicken tossed in hot sauce topped with mozzarella and celery
Margarita pizza – olive oil, fresh garlic, basil, and sliced tomatoes topped with mozzarella and parmesan
BBQ chicken – chicken tossed in our house made bbq sauce, red onions, and cilantro topped with mozzarella and gouda cheese
Mediterranean – olive oil base, zucchini, roasted eggplant, sun-dried tomato, fresh garlic, oregano, and feta cheese
Mexican – refried beans, ground beef, onions, chili peppers, and jalapenos topped with a cheddar/monterey jack blend. Finished with fresh crisp lettuce, chopped tomatoes and sour cream
Tropical Hawaiian – house made pizza sauce with canadian bacon, smoked bacon, and pineapple topped with cheese
Florentine – olive oil base with fresh spinach, garlic, chopped tomatoes, ricotta and Monterey jack cheese
Pesto - basil pesto with mozzarella, tomatoes, peppers, red onions, pepperoncini and feta
Bacon Cheeseburger – ground beef, smoked bacon, chopped tomatoes, and onions topped with a cheddar/mozzarella cheese blend
**Chicken Fajita** – house made salsa, marinated chicken breast, red onions, green peppers, and diced tomatoes topped with cheddar cheese

**Chicken Broccoli** - Alfredo sauce, marinated chicken breast with fresh cut broccoli florets topped with mozzarella and cheddar cheese

**Italian** – prosciutto, salami, pepperoni, and Italian sausage with diced tomatoes, onions, basil over our house made pizza sauce topped with ricotta, mozzarella and provolone cheese

**Steak and Gorgonzola** – a light cream sauce topped with tender grilled steak, gorgonzola, sun-dried tomato, and spinach with mozzarella, provolone and parmesan cheese

*Add garden salad or caesar salad for $20 per 10 quests*

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**HORS D’OEUVRES**
(Hot Hors d’Oeuvres Priced 50 Pieces or 50 Servings)

- **Spanakopita (Vegetarian)** $65.00/50 Pieces
- **Crab stuffed mushrooms** $130.00/50 Pieces
- **Florentine stuffed mushrooms (vegan)** $95.00/50 Pieces
- **Mini sweet potato pancakes with cranberry chutney (Veg)** $75.00/50 Pieces
- **Samosa with mint cilantro dipping sauce (vegan)** $60.00/50 Pieces
- **Vegetable pokora with tamarind dipping sauce (vegan)** $65.00/50 Pieces
- **Chicken saltimbocca bites** $90.00/50 Pieces
  (Marinated chicken wrapped in prosciutto and sage)
- **Sesame chicken with a tomato-chipotle dipping sauce** $65.00/50 Pieces
- **Chicken satay with peanut dipping sauce** $65.00/50 Pieces
- **Brie en croûte with toast points** $50.00/50 People
- **Mini crab cakes with remoulade** $95.00/50 Pieces
- **Wild mushroom empanadas with chimichurri dipping sauce** $85.00/Pieces
- **Hot artichoke dip with pita chips** $65.00/50 People
- **Hot crab and spinach dip with pita chips** $85.00/50 People
- **Lamb kofte with minted yogurt sauce** $85.00/50 People
COLD HORS D’OEUVRES
(A variety of hors d’oeuvres priced per 50 pieces or 50 servings)

**Assorted sushi and sashimi with wasabi and soy sauce**  Market price
**Caprese skewers** (fresh mozzarella with fresh basil and tomatoes)  **75.00/50 Pieces**
**Fresh vegetable spring with peanut sauce and sweet chili sauce**  **$90.00/50 Pieces**
  Add shrimp  **$150.00**
**Five spice chicken salad in wonton cup**  **$75.00/50 Pieces**
**Profiteroles with smoked chicken salad**  **$75.00/50 Pieces**
**Crostini with Sicilian eggplant caponata and fresh basil**  **$75.00/Pieces**
**Bruschetta with Greek olive tapenade and basil pesto**  **$75.00/50 Pieces**
**Fresh fruit kabobs**  **$100.00/50 Pieces**
**Shrimp cocktail**  Market price

PARTY TRAYS

**Fresh fruit mosaic with yogurt dip**
Small serves 5-10 - $16.50  Medium serves 11-20 - $32.50  Large serves 20-30 - $48.50

**Crudités tray**
Small serves 5-10 - $16.50  Medium serves 11-20 - $32.50  Large serves 20-30 - $48.50

**Grilled vegetable tray with herb dipping sauce**
Small serves 5-10 - $22.50  Medium serves 11-20 - $38.50  Large serves 20-30 - $54.50

**Domestic cheese tray with crackers**
Small serves 5-10 - $30.00  Medium serves 11-20 - $60.00  Large serves 20-30 - $90.00

*Local & international artisan cheeses with crackers
Market price
Assortment of exceptional handmade local cheeses
*48 hours notice required
Antipasto
Pepperoni, genoa salami, prosciutto, fresh mozzarella, marinated artichoke hearts, grilled vegetables, marinated mushrooms and cured olives with toasted crostini
Medium serves 10-20 – $80.00
Large serves 21-35 - $155.00

Mediterranean platter
Hummus, baba ganoush, local feta cheese, stuffed grape leaves and kalamata olives with cumin scented pita chips
Medium serves 10-20- $75.00
Large serves 21-35 - $145.00

Hummus with pita chips
House made traditional, black bean or roasted red pepper hummus with cumin scented pita chips
Medium serves 10-20– $52.00
Large serves 21-35 - $87.50

Tri-color tortilla chips with house made salsa
Medium serves 10-20- $35.00
Large serves 21-35 - $50.00
Add guacamole and sour cream
Medium serves 10-20- $45.00
Large serves 21-35 - $65.00

Pinwheels
An assortment of your favorite sandwich fillings in bite size mini wraps
Medium serves 10-18 (approximately 50 mini wraps) - $60.00
Large serves 15-27 (approximately 70 mini wraps) - $80.00

SWEETS (Price Per Dozen)
Assorted fresh baked cookies $5.95
Assorted dessert bars $11.95
Chocolate brownies $7.95
Assorted mini pastries $14.95
Assorted petit fours $14.95
Baklava $14.95
Jumbo decorated cupcakes $18.00
Whoppie pies $18.00
Ice Cream Sundae Bar (20 guest minimum)  $6.90/Person
Maraschino cherries, and whipped cream are included
Choice of ice cream flavors (one per 45 guest): – chocolate, vanilla, strawberry
Choice of two sauces: choocoalet, strawberry or caramel
Choice of three toppings: sprinkles, cookie crumbs, crushed peanuts, heath bar pieces, M&M’s, special occasion cakes

Cakes
Quarter sheet cake (serves approximately 12)  $15.00
(Chocolate, vanilla, red velvet, or marble)
Half sheet cake (serves approximately 40)  $30.00
(Chocolate, vanilla, red velvet, or marble)
Full sheet cake (serves approximately 80)  $60.00
(Chocolate, vanilla, red velvet, or marble)
Single layer round  $12.00
Double layer round  $18.00
(Cakes require a notice of 3 business days)

ALCOHOLIC BEVERAGES
Open Bar
If you wish to have an open bar at your reception or dinner, please let us know in advance. A set up charge of $100.00 fee will be charged. We require one bar tender for every 100 guests. If additional bar tenders are needed, the charge is $15.00 per hour for a 2 hour minimum. The state of Maine and the city of Waterville require an off premise alcohol permit. A fee of $45.00 will be added to your contract for the alcohol permit.

Cash Bar
If you wish to have a cash bar at your reception or dinner, please let us know in advance. A $100.00 fee will be charged for guest counts up to 100 guests. The state of Maine and the city of Waterville require an off premise alcohol permit. A fee of $45.00 will be added to your contract for the alcohol permit.

Beer and Wine (Open Bar)
Beer  $3.00/Bottle
Wine  $18.00/Bottle

Beer and Wine (Cash Bar)
Beer  $4.00/Bottle
Wine  $5.00/Glass
**Alcohol procedure and policy**
All alcoholic beverages must be served by our personnel and consumed in designated areas. Proof of age will be required. Colby college catering reserves the right to refuse service of alcoholic beverages to any person. All beverages are to remain within the facility. Beverages not consumed will remain the property of Colby College in accordance with the laws of the state of Maine. Any specialty alcohol is purchased in fill through colby college catering by the customer and unopened bottled can be taken off premise by the customer at the end of the event.

**Alcohol Service/Policy**
A full bar setup (if liquor is planned) at a dinner or reception is dollar amount per person/guest. All necessary bar items, except the alcohol, are provided with this charge, including nonalcoholic beverages, ice mixers, napkins and plastic cups. An additional fee for glassware will be applied to the final bill based cost. We recommend at least one server for every 75 -100 guests for beer and wine service, if full bar one server per 50-75 guests.

**Service Levels**
Our catering department offers four distinct service levels to fit your event’s needs.

**Drop-off**
Drop-off service is recommended for beverage, continental breakfast, and deli buffets. it does not include any attendants. Your order will be dropped off and picked up at the times specified on your event order.

**Self-service buffet**
A self-service option is recommended for informal affairs or business meetings where less than 25 guests will be in attendance. Attendants will not be provided with this service level. This service level includes paper or disposable service ware is recommended. Your buffet will be beautifully presented and ready to start at your convenience.

**Waited-service buffet**
This service level is recommended for receptions, luncheons, dinners, and cocktail receptions serving more than 25 guests. Linens are included for banquet tables and guest seating tables. All steps of service (hors d’oeuvres, entrées, etc.) will be presented as buffet service. Depending on your menu, an onsite carver maybe required for a $20 service charge.

**Formal table service**
This service level includes full-service wait-staff for formal sit-down luncheons, dinners and tray-passed cocktail receptions. Linens are also included. Depending on Your menu, an onsite carver maybe required for a $20 service charge per hour.

**Service ware**
Linens are included with lunches, dinners, and cocktail receptions, served or buffet formats. Additional linens are available at $3 each, and table drops are available at $15 per 8 foot table. Floral centerpieces are available for your event. Prices for floral arrangements are priced per item.
Guarantee
We ask that you give us a final attendance number at least 48 hours prior to your event so that we may make final arrangements. If no final guarantee is received, we will consider the number indicated on the original booking forms to be the correct and guaranteed number. The guarantee is not subject to reduction after 48 hours.

Menus are based on a minimum of 25 guests. We are happy to accommodate smaller events; however, final billing will be based on actual costs incurred.

Cancellations
Cancellations must be made no later than 48 hours prior to your reserved event. For cancellations made within 48 hours of your planned event, a 50% service charge of estimated cost will be applied. If a group finds it necessary to cancel a function, any expenses incurred by Bon Appétit becomes the responsibility of the patron.

Delivery
There is a $50.00 minimum for deliveries. If your event does not meet the minimum, there is a $20.00 delivery charge.

Leftovers
Due to health regulations, perishable leftovers may not be taken from the event and will not be packaged for removal. Bon appétit will not be held responsible for food items removed without our knowledge.

Removal of equipment
Catering equipment may not be removed from the event. In cases where it is removed, replacement charges will be applied to the final bill. Replacement charges vary depending on item removed.

Billing for private events
All catered functions must be secured by payment before they incur. A college department number must be given at the time the order is placed. A 25% surcharge for all non-Colby events will be charged. A pick-up order from Roberts dining hall can be arranged using the express menu. Pick up orders include all eco-friendly paper products for your event.