



CATERING GUIDE

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Greetings!

The Catering Service of Lynchburg College exists for the convenience and use of the students, faculty, staff, and officially sponsored organizations of Lynchburg College. We look forward to providing you and your guests with culinary experiences that are imaginative, elegant and distinctive.

The Catering Service is by no means restricted to the suggestions made within these pages. This catering guide is designed as a basic planning tool for your functions. We will be glad to custom design a menu that will meet your special needs or requests. The Catering Service provides a wide variety of services, ranging from formal banquets and receptions to informal office breaks and luncheons to casual outdoor events.

The professional staff of the Lynchburg College Catering Service is dedicated to the concept of fine dining in the tradition of Virginia hospitality.

We look forward to being of service to you.

Bon Appetit!

Jimmy Stamey
Director of Dining Services

STEPS TO PLANNING YOUR EVENT

ROOM RESERVATIONS

1. Lynchburg College faculty and staff are to use the following steps; all other parties please contact LC Dining Services at (434) 544-8248.

The process of confirming space availability and the reservation of rooms is done electronically. **Please review the current College Calendar to determine if the space requested is available.**

Open your web browser and type: <http://www.lynchburg.calendar.html>

If the space is available, then proceed with your request by reserving the room electronically. If the space **IS NOT** available, please determine what alternative space is available before proceeding. If help is needed in determining an alternate location, please contact us.

To reserve a room electronically, open your web browser and type:

<http://www.lynchburg.edu/roomrequest.html>

Please fill all the requested information, including a room arrangement and any Audio/Visual needs.

2. **Two Weeks Prior** to the event, all event details and menu development is required to be finalized with L.C. Dining Services. Please contact Chef Michial Neal at 544-8248 to discuss the details of your event. Please have the following information available when you call:

- The location, date & time of your event
- An idea of how much you would like to spend on your event
- The type of meal desired (buffet, served, reception or delivery)
- An estimated guest count
- A college account number to be charged

Please do not hesitate to call with last minute catering requests. We will make every effort to accommodate your needs.

3. An event confirmation will be sent to you outlining details of the arrangements you have made. Please review it and call us immediately if you would like to make any changes.

4. A guaranteed number of expected guests will be needed **three** working days prior to the event. Once a guaranteed count is given, charges will be invoiced on the guaranteed numbers or the actual number of people served whichever is greater.

5. Dining Services reserves the right to move groups to a room more suitable if the anticipated attendance increases or decreases.

SPECIAL INFORMATION

DECORATIONS:

You may wish to consider the addition of flowers, candles, centerpieces and other special services to enhance the appearance of your special event. To ensure the aesthetic nature of the room for future guests, you are welcome to decorate your room using the following guidelines:

- No decorations can be attached or placed on painted walls or pillars.
- Decorations on other surfaces can only be attached using masking tape.
- Plastic fishing line may not be used to hang decorations from the ceiling.
- No confetti, sparkles or rice is permitted.
- All decorations must be removed immediately following the event.
- Please consult Dining Services on the use of balloons in the Burton Student Center.

VEGETARIAN MEALS:

For served meals, we offer an alternate menu entrée if requested. Requests for alternate menu selections must be made at the time of event guarantee. (72 hours prior) Vegetarian entrees are the same price as the selected entrée.

CANCELLATIONS:

In the event of a cancellation, notification is required a minimum of 48 hours prior to the event. If cancellations are made after this time period, any expenses incurred by catering may be billed. In the event the College closes due to weather conditions, all scheduled catered events are canceled.

EXCESS FOOD:

Due to Health Department regulations, the customer cannot take food and beverages not consumed during an event catered by LC Dining Services from the event site.

SERVICES PROVIDED:

China, glassware, silverware, and linens are included in the cost of your event. Paper products will be used for deliveries and pick-ups, and whenever services are agreeable to both the client and LC Dining Services.

EXCLUSIVITY:

Lynchburg College Dining Services caters all food and beverages served at the College. Other individuals or catering firms may not bring food and beverages into Lynchburg College campus facilities.

Breakfast Buffet Fare - A Great Day Starts Here

B-1 Coffee Service

Brewed Coffee, Decaf, and Tea.

B-2 Continental Breakfast

Assorted Juices, Fresh Seasonal Fruit, Petit Danish, Brewed Coffee, Decaf, and Tea.

B-3 Buffet Breakfast

Begin your Morning with Traditional Delights.

Choose One: Mini Danish or Cinnamon Rolls

Fresh Fruit Tray

Choose One: Fluffy Scrambled Eggs or Egg & Cheese Soufflé

Choose Two: Crisp Bacon
Sausage Patties
Grilled Ham
Sausage Links
Country Gravy

Choose One: Hash Browns, Home Fries or Baked Apples

Choose One: Fresh Baked Biscuits or English Muffins

Beverage Service

B-4 Wholesome Start

A Good Tasting, Healthy Option

Choose One: Yogurt
Low-Fat Granola
Assorted Cereals
Skim and 2% Milk
Fresh Baked Muffins or Bagels
Fresh Fruit and Berries
Selected Fruit Juices
Beverage Service

Breakfast Served to You - Begin your Day with a Friendly Smile

B-5

Chilled Juice
Two Eggs - Cooked to your Liking
Crisp Bacon
Hash Browns
Fresh Baked Biscuits or Toast
Butter & Jelly
Beverage Service

B-6

Chilled Juice
Ham & Two Cheese Omelet
Cinnamon Apples
Fresh Baked Biscuits or Toast
Beverage Service

B-7

Choose One: Chilled Juice
Orange and Honey French Toast or Blueberry Pancakes
Maple Syrup
Fresh Fruit
Beverage Service

B-8

Chilled Juice
Quiche Lorraine
Sliced Seasonal Melon
English Muffins
Beverage Service

Buffets for Lunch or Dinner

Make it Yours Buffet

BF-1

YOU SELECT YOUR FAVORITES

(Will include Rolls, Butter and Beverage Service)

Salads - Choose One:

Tossed Salad
Caesar Salad
Spinach Salad
Pasta Salad
Potato Salad
Cole Slaw

Vegetables - Choose One:

Broccoli Florets
Seasoned Green Beans
Buttered Corn
Sautéed Zucchini & Yellow Squash
Roasted Corn & Peppers
Honey Glazed Carrots
Creamed Corn
Vegetable Medley

Starches - Choose One:

Garden Rice Pilaf
Oven Roasted Potatoes
Macaroni & Cheese
Mashed Potatoes
Herb Stuffing
Potatoes Au Gratin
Pasta & Alfredo Sauce

Entrees - Choose One:

Sliced Roast Beef
Baked Chicken
Sliced Baked Ham
Fried Chicken
Roasted Pork Loin
Beef Tips & Portabella Mushrooms
Lasagna – 5 Cheese, Vegetable or Meat

Desserts - Choose One: Fresh Baked Pies, Cakes or Cookies

Street Side Deli

BF-2

FOR THE WORKING LUNCH OR DINNER

Pasta Salad and Potato Salad
Cole Slaw and Potato Chips
An Assortment of Breads and Rolls
Mustard, Mayonnaise, Stone Ground Mustard
Lettuce, Tomato Slices, Dill Pickle Spears
Swiss, Cheddar, and American Cheese Slices
Roast Beef, Smoked Turkey, Honey Ham, Corned Beef, and Pastrami
Beverage Service
Dessert Table

Country Flair

BF-3

DOWN HOME COOKING, WITH A PINCH OF MOTHER ADDED

Cucumber & Onion Salad
Cole Slaw
Seasoned Snap Beans
Macaroni & Cheese
Mashed Potatoes
Skillet Gravy
Fried Chicken
Baked Ham
Yeast Rolls & Sweet Butter
Beverage Service
Dessert Table

South of the Border

BF-4

MAKE YOUR OWN FAVORITE PLATE WITH THIS BUFFET

Flour Tortillas and Taco Shells
Seasoned Beef & Chicken Fajita Strips
Sautéed Onions & Peppers, Refried Beans
Diced Tomatoes & Onions
Shredded Lettuce & Cheese, Black Olives
Jalapenos, Salsa, Guacamole, Sour Cream
Beverage Service
Dessert Table

Pizzeria

BF-5

HOT & FRESH OUT OF THE OVEN

Tossed Salad
Assorted Dressings
Cheese Pizza, Pepperoni Pizza, and Vegetable Pizza
Garlic Breadsticks
Marinara Sauce
Parmesan Cheese
Beverage Service
Dessert Table

Mama Mia's

BF-6

STRAIGHT FROM THE MEDITERRANIAN, DISHES YOU LOVE

Fresh Chopped Romaine
Assorted Dressings
Mixed Italian Vegetables
Meat Lasagna or Vegetable Lasagna
Spaghetti or Stuffed Shells
Marinara
Italian Bread
Beverage Service
Dessert Table

Orient Express

BF-7

ARRIVING IN FROM THE FAR EAST, RIGHT ON TRACK

Fried Rice
Stir-Fry Vegetables
Lo Mein Noodles
Strips of Chicken
Peppered Beef
Steamed Shrimp
Sesame Teriyaki and Sweet-n-Sour Sauces
Chow Mein Noodles
Fortune Cookies
Beverage Service
Dessert Table

Lone Star Bar-B-Q
BF-8
SIX SHOOTER SPREAD, TEXAN STYLE

Fresh Cut Vegetables
Ranch Dip
Cole Slaw
Corn on the Cob
Chuckwagon Beans
Bar-B-Q Chicken Quarters
Bar-B-Q Beef Brisket
Sweet Corn Muffins
Beverage Service
Dessert Table

Fisherman's Table
BF-9
FRESH FROM THE OCEANS AND BAYS, SEAFOOD AT ITS BEST

Iced Shrimp
Cocktail Sauce
Salad of Mixed Greens
Assorted Dressings
Baby Carrots, Broccoli, and Cauliflower Florets
Rice Pilaf
Hush Puppies
Braised Scallops
Broiled Filet of Flounder
Hot Rolls and Butter
Beverage Service
Dessert Table

Backwater Bayou

BF-10

SAVOR THE TASTES OF A CAJUN HOEDOWN FEAST

Cajun Macaroni Salad
Sweet and Seasoned Potato Salad
Black-Eyed Peas
Corn Maque Chox
Smothered Potatoes
Dirty Rice
Crawfish Etouffee
Chicken Gumbo
Corn Bread and Sweet Rolls
Beverage Service
Bread Pudding with Chantilly Cream
Peach Sweet Dough Pie

Colonial Tidings

BF-11

FROM OUR AMERICAN HERITAGE

Tavern Slaw
Corn Pudding
Zucchini with Walnuts
Sweet Potatoes
Baked Chicken with Almonds
Virginia Ham with Brandied Peaches
Spoon Bread
Beverage Service
Cherry Trifle

Served Lunches or Dinners

When the occasion requires the need for special attention, our catering staff is at your service to make your event memorable. In the following listings you will find some of our Chef's favorite Specialties. The Chef also invites you to request one of your favorites or a new dish that you want to experience.

Chicken, Turkey and Duck

P-1 Broiled Chicken -

A Boneless/Skinless 7 oz. Breast Broiled in Wine, Butter and Selected Herbs - Choice of Sauce

P-2 Chicken Cordon Bleu -

A Bread Crumb Coated Breast of Chicken Stuffed with Ham and Swiss Cheese

P-3 Floridian Chicken -

A Boneless/Skinless Breast of Chicken Stuffed with Shrimp and Scallops Served with a Supreme Sauce

P-4 Chicken California -

A Boneless/Skinless Breast of Chicken Stuffed with Artichokes, Spinach and Cheese - Choice of Sauce

P-5 Aztec Chicken -

A Boneless/Skinless Breast of Chicken Char-Broiled and Topped with a Black Bean Salsa

P-6 Chicken Salad Veronique -

Chicken Salad Lightly Tossed with Grapes and Almonds, Served on a Croissant with Potato or Pasta Salad and Lettuce, Tomato Slice, and a Dill Pickle Spear

P-7 Grilled Chicken Chef's Salad -

A Salad of Mixed Greens, Tomato Wedges, Cucumber Slices, Shredded Carrot, and Topped with Strips of Grilled Chicken Breast and White Cheddar Cheese

Chicken, Turkey and Duck – cont.

P-8 Turkey Medallions -

6 oz. of Tenderized Sliced Turkey Breast, Lightly Dusted in Seasoned Flour, Sautéed Lightly, and Topped with Garlic Butter

P-9 Cornish Game Hen -

The Hen is Split in Half and Baked with Butter and Choice Herbs - Served with Bigarade Sauce

P-10 European Stuffed Quail -

A 4 oz. Quail Stuffed with Herb Dressing - Served with Hunter Sauce

P-11 Roasted Breast of Duck -

Boneless Breast of Duck, Roasted with Thyme and Rosemary -Served with a Orange Champagne Sauce

Beef and Pork

BP-1 Tournedos of Beef -

Sautéed Medallions of Beef Tenderloin -
Served with the Chef's own Bourbon Morel Sauce

BP-2 Prime Rib of Beef -

Seasoned Prime Rib, Slow-Roasted - Served Medium Rare - Served with Au Jus

BP-3A-F Steaks to Order -

Your Choice of Steak, Char-Broiled to Your Specifications

A New York Strip8oz.

B Ribeye.....8oz.

C Filet Mignon.....6oz.

D Filet Mignon.....8oz.

E T-Bone.....12oz.

F Porterhouse16oz.

Beef and Pork – cont.

BP-4 Peppered Beef Chef's Salad -

A Salad of Mixed Greens, Tomato Wedges, Cucumber Slices, Shredded Carrot, and Topped with Sautéed Strips of Peppered Tenderloin and Aged Swiss Cheese

BP-5 Broiled Veal Chops -

Veal Chops, Seasoned and Broiled to Your Specifications

BP-6 Five Star Flank Steak-

Fully Marinated Flank Steak, Grilled to Medium Rare, Thinly Sliced and Served with Hunter Sauce

BP-7 Veal Oscar -

Tenderized Leg Slice, Lightly Floured and Sautéed, then Topped with Asparagus, Hollandaise Sauce, and Back Fin Crab Meat

BP-8 New Zealand Lamb Chops -

Lamb at its Best, Chops Seasoned with Rosemary and Grilled to Perfection

BP-9 Roasted Loin of Pork -

The Other White Meat, the Loin is Roasted Whole, then Sliced to Order - Choice of Sauce

Seafood

S-1 Seafood Au Gratin -

Jumbo Shrimp and Scallops Poached in Court Bouillon, the Stock is Reduced, Cream is Added, then Reduced Again, Then topped with Provolone and Parmesan Cheeses

S-2 Jamaican Spiced Fish -

Island Filet, Lightly Seasoned and Sautéed, Topped with Banana Mango Chutney

S-3 Back Yard Salmon -

Fresh Off the Grill, the Filet is Served with an Orange Dill Cream

Seafood – cont.

S-4 Chesapeake Bay Crab Cakes -

Back Fin Crab Meat, Toasted Bread Crumbs, Celery, Onion, Scallions, and Old Bay Seasoning, Grilled to a Golden Brown - Served with a Lemon-Lime Tartar Sauce

S-5 Shrimp Etouffee -

Bayou Classic, a Thick Spicy Stew of Shrimp, Vegetables and Spices – Served over Rice

S-6 Shrimp Chef's Salad -

A Salad of Mixed Greens, Tomato Wedges, Cucumber Slices, Shredded Carrot, Topped with Chilled Spiced Shrimp and Mozzarella Cheese

S-7 New Zealand Orange Roughy Fillet -

The Fish for Non-Fish Eaters, Light Flavor and Flaky, Broiled and Topped with a Lemon-Herb Butter

Market Fresh Seafood

S-8 Direct From the Coast, Your Choice of Seasonal Fish and Shellfish, Grilled, Baked, Broiled, or Steamed to Perfection

Favorite Choices are:

Swordfish, Salmon, Flounder, Tuna, Grouper, Red Snapper, Mahi Mahi, Shark, Sea Scallops, Blue and Soft-shell Crabs, Oysters, and Clams - Current Market Price

S-9 A-B Lobster -

Maine or Rock Lobster, Broiled or Steamed, Served with Lemon Wedges and Clarified Butter

A Fresh Maine Lobster - Current Market Price

B Rock Lobster - Current Market Price

Vegetarian

Dishes minus the meat, but not the flavor.

V-1 Chick Pea Crepes

V-2 Whole Braised Garlic

V-3 Stuffed Artichokes

V-4 Marinated Mushrooms

V-5 Green Bean and Tomato Salad

V-6 Squash and Shallots in Champagne Vinaigrette

Vegetarian – cont.

V-7 Leek and Zucchini Soup

V-8 Mixed Mushrooms in Broth

- V-9 Spicy Red Pepper Soup
- V-10 Veggie Pate'
- V-11 Boca Burger
- V-12 Garden Jambalaya
- V-13 Black Bean Tostados
- V-14 Baked Spinach in Puff Pastry
- V-15 Thai Noodle Salad
- V-16 5 Spice Tofu
- V-17 Toasted Cucumber and Herb Cheese Squares
- V-18 Fruit Sherbets

Etceteras

E-1 Soup and Sandwich -

Choose Your Favorite Soup and Sandwich Combo. Sandwich is Served with Lettuce, Tomato, Pickle, and Your Choice of Potato Salad, Pasta Salad, or Potato Chips

E-2 Fresh Baked Quiche -

Classic Quiche Lorraine, Broccoli and Cheddar, or Try One of Our Specialty Quiches

E-3 Hornet Burger -

6 Ounces of Hand Formed Choice Lean Beef, Grilled To Perfection, Toasted Onion Roll, Topped with Your Choice of the Following Toppings:

Cheddar Cheese, Swiss Cheese, Monterey Jack Cheese, Blue Cheese, Bacon, Sautéed Onions, Green Peppers, or Mushrooms, or Chili. All Burgers are Served with Lettuce, Tomato, Onion, Pickle Slices, and Steak Fries

E-4 Blueridge Club -

A Twist on the Classic Club, Honey Ham, Oven Roasted Turkey, Applewood Smoked Bacon, Lettuce and Tomato, Served between Two Slices of Texas Toast. Your Choice of Potato Salad, Pasta Salad, or Potato Chips

E-5 Spa Plate -

Tomato Stars Filled with Tuna and Chicken Salad, Fresh Sliced Fruit Topped with a Honey Cream

On The Go Meals

BL-1 Delicatessen

Ham & Swiss or Turkey & Provolone Sandwich (choose one)

Potato Chips

Fresh Fruit

Cookie
Soft Drink

BL-2 Gardener

6" Vegetable & Cheese Sub
Pasta Salad
Fresh Diced Fruit
Cookie
Soft Drink

BL-3 Parisian

Wedges of Brie and Gouda
Sliced French Bread
Fresh Carrots and Celery
Grapes
Bottled Water

BL-4 Morning Intermission

Bagel & Cream Cheese
Fresh Diced Fruit
Yogurt Cup
Fruit Juice

BL-5 Calorie Watcher

Garden Salad
Crackers
Fat Free Dressing
Fruit Juice or Bottled Water

BL-6 Parkway

Chicken Salad on Croissant
Pasta Salad
Fresh Fruit
Cookie
Soft Drink

(Boxed Meals will contain necessary Condiments)

Accompaniments

Appetizers

Shrimp Cocktail, Oysters Rockefeller, Clams Casino, Scallops Seviche, Baked Brie in Puff Pastry

Salads

Tossed, Mixed Greens, Hydro Bibb, Caesar, Spinach, Romaine Heart, Pasta, and Potato

Dressings

French, Creamy Italian, 1000 Island, Ranch, Blue Cheese, and Vinaigrettes

Soups

Chicken Noodle, Chili with Beans, NE Clam Chowder, Cream of Asparagus, Cream of Broccoli, Cream of Mushroom, Cream of Potato, French Onion, Garden Vegetable and Pasta, Gazpacho, Minestrone, Peanut, Vegetable, Vegetable Beef, and Vichyssoise

Vegetables, Rice, Potatoes and Pasta

Baby Peas and Pearl Onions, Green Beans Amandine, Sautéed Mixed Squash, Honey Glazed Carrots, Vegetable Melange, Broccoli, Cauliflower, Kernel and Cob Corn

Steamed Rice, Rice Pilaf, Mixed Wild Rice, and Pine Nut Rice

Red Bliss Potatoes, Parsley Potatoes, Twice Baked Potatoes, Oven Roasted Potatoes, Duchess Potatoes, Sweet Potatoes and Bourbon

Fettuccini, Tortellini, Rotini, Angel Hair, Linguine, Bow Ties, Seashells, Rigatoni, Penne & Ziti

Sauces

Veloute, Bercy, Béarnaise, Bigarade, Bordelaise, Chasseur, Choron, Espagnole, Hollandaise, Madeira, Mint, Mornay, Mushroom, Nantua, Newburg, Provencal

Desserts

D-1 Ice Cream Sundae Bar

D-2 Cheesecake Bar

D-3 Fresh Baked Fruit Pies

D-4 Carrot Cake

D-5 Fresh Fruit over Angel Food Cake

Desserts – cont.

D-6 Mini Pastries

D-7 Fresh Baked Cookies

D-8 Mountain Berry Flan

D-9 Peanut Butter Pie

D-10 Apple or Cherry Turnovers

- D-11** Chocolate Fudge Cake
- D-12** Chocolate Creme Puffs
- D-13** Carmel Apple Pie
- D-14** European Personal Desserts
- D-15** Key Lime Pie

Picnics

The All American

PC-1

- Potato Salad
- Vegetables and Dip
- Baked Beans
- Hamburgers
- Hot Dogs
- Buns and Condiments
- Tomato, Lettuce & Onions
- Assorted Sodas or Lemonade & Iced Tea (choose one)
- Cookies

Down South Table

PC-2

- Potato Salad and Cole Slaw
- Fried Chicken
- Dinner Rolls & Butter
- Assorted Sodas or Lemonade & Iced Tea (choose one)
- Brownies

Bar-B-Que Bash

PC-3

- Pasta Salad & Cole Slaw
- Vegetables & Dip
- BBQ Chicken Quarters
- Smoked Beef Brisket
- Dinner Rolls & Butter
- Assorted Sodas or Lemonade & Iced Tea (choose one)
- Strawberry Shortcake

Reception Fare

Cold

- RC-1** Finger Sandwiches (Ham, Tuna and Chicken)
- RC-2** Garden Sandwiches
- RC-3** Salami & Swiss Kabobs

- RC-4** Sugared Grapes
- RC-5** Iced Shrimp
- RC-6** Ham Biscuits
- RC-7** Petit Fours
- RC-8** Mini Pastries
- RC-9** Canapés
- RC-10** Seven Layer Dip Platter
- RC-11** Party Mix
- RC-12** Mixed Nuts
- RC-13** Roasted Peanuts
- RC-14** Sliced Fruit Tray
- RC-15** Vegetable Tray with Dip
- RC-16** Cheese and Cracker Tray
- RC-17** Boursin Cheeseball & Flatbread
- RC-18** Tortilla Chips and Salsa
- RC-19** Potato Chips and Dip
- RC-20** Pretzels
- RC-21** Deli Tray – Meats, Cheeses, Rolls & Condiments

Hot

- RH-1** Mini Quiche
- RH-2** Mini Beef Wellingtons
- RH-3** Chicken Drumettes
- RH-4** Chicken Tenders
- RH-5** Mini Burritos
- RH-6** Meatballs (Teriyaki, Swedish, and Sweet-n-Sour)
- RH-7** Buffalo Wings
- RH-8** Mini Eggrolls
- RH-9** Artichoke & Spinach Dip
- RH-10** Coconut Shrimp
- RH-11** Jalapeno Poppers
- RH-12** Carving Station (Roast Beef, Pit Ham, Turkey Breast or Beef Tenderloin – Pricing is determined on selection)

Delicious Deliveries

- DD-1** Whole Bean Brewed Regular, & Decaf Coffee
- DD-2** Hot Water and Tea Selection
- DD-3** Hot Chocolate
- DD-4** Soft Drinks
- DD-5** Lemonade

- DD-6** Iced Tea
- DD-7** Punch
- DD-8** Fruit Juices
- DD-9** Bottled Waters
- DD-10** Cookies
- DD-11** Danish
- DD-12** Coffee Cake
- DD-13** Brownies
- DD-14** Mini Muffins
- DD-15** Donuts
- DD-16** Dessert Bars
- DD-17** Whole Fresh Fruit