

CATERING MENU

Colby-Sawyer Dining & Hospitality

WELCOME

From the on-trend creations of our talented chefs to the support and service of our staff, Colby-Sawyer Catering produces memorable events at a wide range of budgets while creating a welcoming environment for event guest.

We believe:

*in nourishing the body
*in being stewards of our shared natural resources and the future of our planet
*in the adventure of healthy food and the comforts of gathering
*in constantly exploring the new

We know a better tomorrow is possible through the choices and actions we take today. As your partner, we collaborate to set goals and create solutions to ensure the positive impact of our actions and make a difference.

NAVIGATING FOOD ALLERGIES AND SPECIAL DIETARY NEEDS

Colby-Sawyer Catering is committed to providing safe and inclusive food for guests. Please be aware that our options are made in a facility that uses peanuts, tree nuts, wheat, shellfish, sesame, milk, eggs, and soy. If you have food allergies, please reach out to your Event Coordinator.

Prices and menu items subject to change.

Updated: 3/1/2026



MORNING BUFFETS

MORNING BUFFETS

CLASSIC CONTINENTAL BREAKFAST *$10.50 per person (12 Guest Minimum)*

Fresh fruit, coffee and hot tea, choice of two pastries, butter & assorted jam

Sliced Fresh Fruit Platter (cantaloupe, honeydew melon, pineapple & blueberries-3 oz | 35 cal) VG G*

Coffee and Hot Tea (10 oz | 0-5 cal)

Choice of One

- Muffins (1 each | 160-230 cal) V
- Mini Croissants (1 each | 200 cal) V
- Mini Scones (1 each | 190-200 cal) V
- Mini Danish (1 each | 290 cal V
- Assorted Coffee Cakes & Breakfast Breads (1 each | 180-250) V

HEALTHY WAY CONTINENTAL BREAKFAST *$15.00 per person (12 Guest Minimum)*

Sliced Fresh Fruit, Coffee and Hot tea, Chobani Vanilla Nonfat Greek yogurt, Granola, and Granola Bars.

Sliced Fresh Fruit Platter (cantaloupe, honeydew melon, pineapple & blueberries-(3 oz | 35 cal) VG G*

Coffee and Hot Tea (10 oz | 0-5 cal)

Nonfat Vanilla Greek Yogurt (4 oz | 80 cal) V G*

Chocolate Chip Granola Bars (1 bar | 120 cal) V

Choice of One:

Old Fashion Oatmeal (8oz |170 cal)

Steel Cut Oatmeal (8oz | 170 cal)

Served with:

2% Milk 1 tbsp | 10cal

Unsweetened Almond Milk 1 tbsp | 0 cal

Sweetened Dried Cranberries 1 tbsp | 30 cal

Pecan Pieces 1 tbsp | 50 cal

Fresh Whole Strawberries 1 tbsp | 5 cal

Fresh Blueberries 1 tbsp | 5 cal

Mini Chocolate Chips 1 tsp | 35 cal

MORNING BUFFETS

HOT BREAKFAST BUFFET

$18.00 per person (12 Guest Minimum)

Served with seasonal fresh fruit, breakfast pastries, and then customize your buffet with your favorite starches, protein, and an egg/egg substitute dish. Includes coffee, hot tea, and accoutrements.

Fresh Fruit Platter (canatolope, honeydew melon, pineapple & blueberries-3 oz | 35 cal) VG G*

Choice of Two:

Plain Bagel each | 360 cal
Mini Butter Croissants each | 80 cal
Mini Danish each | 130-170 cal
Mini Scones each | 190-200 cal
Muffins each | 160-230 cal
Mini Chocolate Croissants each | 190-200 cal

Cream Cheese 1 oz | 70 cal, Light Cream Cheese 1oz | 60 cal and Strawberry Cream Cheese 1oz | 70 cal

Coffee and Hot Tea (10 oz | 0-5 cal) V

Choice of One

Potato Roesti with Chives and Parsley (1/4 cup | 70 cal) V G*
Hash Browned Potato (1/2 cup | 170cal) VG G*
Home Fried Potato (1/2 cup | 90 cal) V G*
Classic Grits (4 oz | 70 cal) VG
Grits with Cheese (1/2 cup | 200 cal)

Choice of Two

Bacon Slices (1 slice | 35 cal)
Turkey Bacon (1 slice | 25 cal)
Turkey Sausage Link (1 link | 45 cal)
Canadian Bacon Slices (1 slice| 25 cal)
Pork Sausage Links (1 link | 70 cal)

Choice of One

Seasoned Scrambled Cage-free Eggs (1/2 cup | 180 cal) V G*
Scrambled Tofu (1/2 cup | 130 cal) VG G*
Seasoned Scrambled Egg Whites (1/2 cup | 90 cal) V G*
Cage-Free Hard-Boiled Egg (each | 80 cal) V G*

Add Choice of 2nd Egg $3.00 per person

Colby Sawyer On-Campus partners will receive a 20% discount on their food and non-alcoholic beverage selections.

BREAKFAST A LA CARTE *minimum of 12*

Upgrade Your Breakfast with A La Carte Selections House-Baked Pastries, Parfaits, Oatmeal & More.

WHOLE FRUIT Fresh Whole Fruit (1 each | 60-100 cal) $2.00each VG G*

BREAKFAST BAKERY V *Minimum of 1 dozen*

Muffins 1 each | 160 cal-230 cal $17.00 per dozen
Mini Danish 1 each | 130-170 cal $21.50 per dozen
Mini Croissants 1 each | 80-100 cal $18.00 per dozen
Croissants 1 each | 200 cal $37.00 per dozen
Mini Scones 1 each | 190-300 cal $17.00 per dozen
Coffee Cake Slices (1 each | 110-430 cal) $20.00 per dozen
Breakfast Breads 1 each | 250 cal $20.00 per dozen
Cinnamon Roll Flats 1 each | 120 cal $22.50 per dozen
Glazed Cinnamon Roll 1 each | 130 cal $19.50 per dozen
Apple Cider Donuts (Seasonal) $24.00 per dozen
Yeast Raised Donuts (1 each | 280 cal) $24.00 per dozen

BAGELS AND SCHMEARS *$3.50 per person (12 Guest Minimum)*
Assorted bagels with plain cream cheese along with your choice of chef-prepared schmears.

Choice of Two:
Everything Schmear 1/2 oz | 70 cal
Honey Walnut Schmear 1/2 oz | 80 cal
Blueberry Schmear 1/2 oz | 70 cal
Furikake Schmear 1/2 oz | 60 cal

MINI YOGURT PARFAITS $3.50 per person *(12 guest minimum)*
Banana, Nutella, & Granola Yogurt Parfait 1 mini parfait | 100cal
Tropical Fruit & Granola Yogurt Parfait 1 mini parfait | 70 cal
Blueberry, Lemon & Granola Parfait 1 mini parfait | 60 cal

BREAKFAST A LA CARTE -continued

BREAKFAST SANDWICHES, ROLLS & BURRITOS *(12 guest minimum)*

Breakfast Rolls *$5.00 each*

Sausage & Cheddar Cheese Roll 1 roll | 320 cal
Mushroom, Asparagus, Goat Cheese Roll 1 roll | 220 cal
Ham & Swiss Cheese Roll 1 roll | 300 cal
Spinach & Feta Cheese Roll 1 roll | 230 cal

Breakfast Sandwiches *$3.50 each*

Egg, Cheese Bagel 1 each | 200 cal
Ham, Egg & Cheese Bagel 1 each | 230 cal
Bacon, Egg & Cheese Bagel 1 each | 240 cal
Sausage, Egg & Cheese Bagel 1 each | 390 cal

Egg, Cheese Biscuit 1 each | 280 cal
Ham, Egg & Cheese Biscuit 1 each | 310 cal
Bacon, Egg & Cheese Biscuit 1 each | 310 cal
Sausage, Egg & Cheese Biscuit 1 each | 470 cal

Breakfast Burritos *$5.00 each*

Served with sour cream and salsa
Roasted Vegetable Burrito 1 each | 400 cal
Egg, Cheese & Potato Burrito 1 each | 470 cal

BOXED BREAKFAST *$12.00 each (12* guest minimum)

Includes a Breakfast Sandwich, Chobani Greek Yogurt, Whole Fruit, Granola Bar, Bottle of Juice or Water

Choice of One Breakfast Sandwich

Egg, Cheese Bagel 1 each | 200 cal
Ham, Egg & Cheese Bagel 1 each | 230 cal
Bacon, Egg & Cheese Bagel 1 each | 240 cal
Sausage, Egg & Cheese Bagel 1 each | 390 cal

Egg, Cheese Biscuit 1 each | 280 cal
Ham, Egg & Cheese Biscuit 1 each | 310 cal
Bacon, Egg & Cheese Biscuit 1 each | 310 cal
Sausage, Egg & Cheese Biscuit 1 each | 470 cal

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BREAKFAST A LA CARTE-continued

minimum of 12

GREEK YOGURT BAR- $5.00 per person *(12 guest minimum)*
INCLUDES:

Low Fat Granola 1 tbsp | 25 cal
Fresh Whole Strawberries 1 tbsp | 5 cal
Seedless Raisins 1 tbsp| 25 cal
Sweetened Dried Cranberries 1 tbsp | 30 cal
Toasted Almonds 1 tbsp | 60 cal
Pumpkins Seeds 1 tbsp | 60 cal
Walnut Pieces 1 tbsp | 50 cal

Choice of Two Yogurts:

Chobani NonFat Strawberry Greek Yogurt 1/2 cup | 90 cal
Non Fat Plain Greek Yogurt 1/2 cup | 60 cal
So Delicious Plain vegan Yogurt 1/2 cup | 60 cal

OATMEAL BAR *$5.00 per person (12 guest minimum)*

Warm oatmeal served with a Choice of Six Toppings

Oatmeal (8 oz | 170 cal)

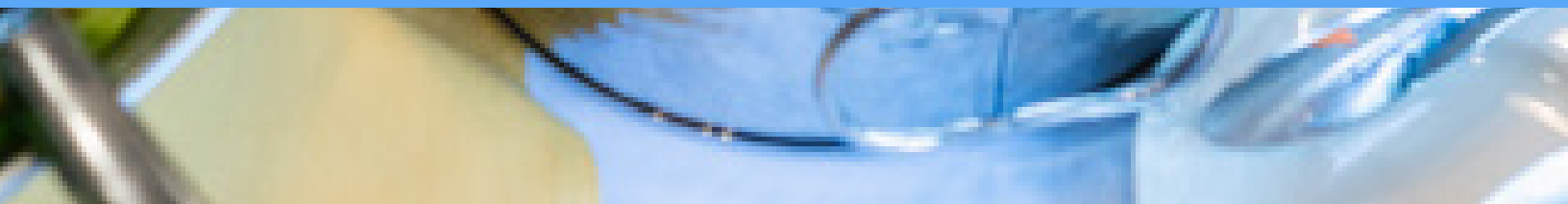
Toppings:

Cinnamon (1 tsp | 5 cal)
Brown Sugar (1 tbsp | 45 cal) **G***
Sweetened Dried Cranberries 1 tbsp | 30 cal
Toasted Almonds 1 tbsp | 60 cal
Pumpkins Seeds 1 tbsp | 60 cal
Shredded Coconut 1 tbsp | 25 cal
Walnut Pieces 1 tbsp | 50 cal
Raisins (1 tbsp | 25 cal)
Peanut Butter (1 tbsp | 90 cal)
2% Milk 1 tbsp | 10cal
Unsweetened Almond Milk 1 tbsp | 0 cal

OVERNIGHT OATS $3.00 per person *(12 guest minimum)*
Maple Oats with Spiced Apples Parfait 1 mini parfait | 100 cal
Coconut Oats with Strawberry Parfait 1 mini parfait | 60 cal
Nutella Oats with Banana Parfait 1 mini parfait | 260 cal



COLD BUFFETS



COLD BUFFETS

EXECUTIVE BUFFET

$20.00 per person (12 Guest Minimum)

Our Executive Buffet includes a choice of mini sandwiches, side salad dinner roll with butter, sliced fresh fruit platter, dessert, condiments, salad dressings and selection of cold beverages

Choice of Three

Classic Turkey Club (1 each | 270 cal)
Grilled Chicken Caesar Wrap (1 each | 280 cal)
Italian Tuna and Provolone Wrap (1 sandwich | 550 cal)
Grilled Chicken & Gruyere Slider (1 each | 260 cal)
Turkey, Cheddar & Chipotle Mayo (1 each | 270 cal)
Tandoori Cauliflower & Pepper Wrap (1 each | 150 cal) VG
Smoked Ham, Brie & Apple (1 each | 300 cal)
Lemon Basil Roasted Vegetable Slider (1 sandwich | 290 cal) V
Flank Steak, Cheddar & Chipotle Slider (1 sandwich | 300 cal)
Roast Beef, Gruyere & Arugula Slider (1 sandwich | 230 cal)
Lemon Chive Shrimp Salad Slider (1 sandwich | 190 cal)

Choice of One

Classic Caesar Salad (2 cup | 510 cal) V
Garden Salad (1 cup | 10 cal) G* VG
Greek Salad (2 cup | 130 cal) V G*

Choice of Two

Rice Krispie Bars (1 each | 70 cal) G*
Chocolate Brownies (1 each | 220 cal) V
Blondie Bars (1 each | 60 cal) V
Lemon Bars (1 each | 100 cal) V
Peanut Butter Cookie (2 each | 320 cal)
Oatmeal Cookie (2 each | 300 cal)
Vegan Chocolate Chip Cookies (1 each | 190 cal) VG

Choice of Two

Brewed Iced Tea (8 oz | 0 cal) VG
Lemonade (8 oz | 15 cal) V
Cucumber Mint Infused Water (8 oz | 0 cal) VG
Citrus Infused Water (8 oz | 0 cal) VG

Add On

SOUP & CRACKERS $4.00 per person

Homemade Vegetarian
Soup of the Day

Colby Sawyer On-Campus partners will receive a 20% discount on their food and non-alcoholic beverage selections.

Boxed Meals-Minimum 12

Classic Boxed Sandwiches-includes a sandwich or wrap, regular potato chips, whole fruit, dessert and drink-$14.00 per person

Select Up To Three (4 each)

CLASSIC TURKEY CLUB each | 550 cal
Smoked Turkey with Swiss Cheese, Bacon, Lettuce, and Mayonnaise on Sourdough Bread

GRILLED CHICKEN CAESAR WRAP each | 560 cal
Grilled Chicken with Romaine, Parmesan, Caesar Dressing and Croutons in Hearty Grain Tortilla

TURKEY, CHEDDAR & CHIPOTLE MAYO SANDWICH each | 550 cal
Turkey, Cheddar Cheese, Lettuce, Tomato, and Chipotle Ranch on Wheat Berry Bread

CURRIED CHICKEN SALAD & ALMOND SANDWICH each | 510 cal
Oven Roasted Diced Chiken with Curry, Apples, Almonds, Celery, Grapes, Mayonnaise, and Lettuce on Wheat Berry Bread

HULI HULI CHICKEN CIABATTA each | 500 cal
Grilled Huli Huli Chicken with Lemon Scallion Mayonnaise, Lettuce and Tomato on a Ciabatta Roll

SMOKED HAM, BRIE AND APPLE ON SOURDOUGH each | 520 cal
Smoked Ham with Brie Cheese, Granny Smith Apple, Arugula and Dijonnaise on Sourdough Bread

VEGETABLE TARRAGON WRAP each | 400 cal
Grilled Zucchini, Provolone, Baby Spinach & Roasted Red Peppers with Herb Mayonnaise in a Hearty Grain Tortilla

LEMON BASIL ROASTED VEGETABLE SANDWICH: Roasted zucchini, squash, peppers and onions with provolone cheese, lemon basil aioli on wheat berry bread each | 530 cal

BASIL AIOLI TUNA SALAD each | 790 cal
Tuna Salad, Lettuce, Tomato, Provolone Cheese & Basil Aioli on Sourdough Bread

Choice of One:
Chocolate Brownie each | 220 cal
Blondie Bar each | 260 cal
Rice Krispie Bar each |280 cal
Two Chocolate Chip Cookies | 310 cal
Two Peanut Butter Cookies | 310 cal
Two Oatmeal Raisin Cookies each | 300 cal
Two Vegan Chocolate Chip Cookies | 190 cal

Assorted Beverage
Assorted Canned Beverages
Bottled Water

Boxed Meals-Minimum 12

Signature Boxed Sandwiches-includes a sandwich or wrap, regular potato chips, whole fruit, dessert and drink. $16.00 per person

Select Up To Three (4 each)

HAM & GRUYERE ON SOURDOUGH each | 620 cal
Smoked Ham with Gruyere Cheese, Lettuce, Tomato, and Dijonnaise on Sourdough

ROAST BEEF, GRUYERE & ARUGULA SANDWICH each | 600 cal
Roast Beef with Gruyere, Baby Arugula, Tomato & Roasted Pepper Garlic Aioli on Wheat Berry Bread

CITRUS FLANK STEAK & CHIMICHURRI SANDWICH each | 660 cal
Grilled Lime Marinated Flank Steak, Red Onion, Lettuce, Tomato with Chimichurri Sauce & Mayonnaise on Sourdough Bread

MEDITERRANEAN BAGUETTE each | 360 cal
Roasted Eggplant with Hummus and Roasted Red Peppers on a Baguette

HULI HULI CHICKEN CIABATTA each | 500 cal
Grilled Huli Huli Chicken with Lemon Scallion Mayonnaise, Lettuce and Tomato on a Ciabatta Roll

SMOKED HAM, BRIE AND APPLE ON SOURDOUGH each | 520 cal
Smoked Ham with Brie Cheese, Granny Smith Apple, Arugula and Dijonnaise on Sourdough Bread

TANDOORI CAULIFLOWER AND PEPPER WRAP each | 300 cal
Tandoori Spiced Cauliflower, Roasted Red Pepper Mayo, Spinach & Red Peppers in a Flour Tortilla

Choice of One:
Chocolate Brownie each | 220 cal
Blondie Bar each | 260 cal
Rice Krispie Bar each |280 cal
Two Chocolate Chip Cookies | 310 cal
Two Peanut Butter Cookies | 310 cal
Two Oatmeal Raisin Cookies | 300 cal
Two Vegan Chocolate Chip Cookies | 190 cal

Assorted Beverage
Assorted Canned Beverages
Bottled Watter

Colby Sawyer On-Campus partners will receive a 20% discount on their food and non-alcoholic beverage selections.

Boxed Meals-Minimum 12

Signature Boxed Salads-includes a salad, dinner roll/butter, whole fruit, dessert and drink-$16.00 per person

Select Up To Three (4 each)

CAESAR SALAD WITH GRILLED CHICKEN each |670 cal
Romaine Lettuce topped with Grilled Chicken, Homestyle Croutons, Shredded Parmesan & Served with Caesar Dressing

CAESAR SALAD WITH GRILLED STEAK each | 710 cal
Romaine Lettuce topped with Grilled Steak, Homestyle Croutons, Shredded Parmesan & Served with Caesar Dressing

CAESAR SALAD WITH GRILLED SHRIMP each | 650 cal
Romaine Lettuce topped with Grilled Shrimp, Homestyle Croutons, Shredded Parmesan & Served with Caesar Dressing

GARDEN SALAD WITH GRILLED CHICKEN each | 200 cal
Romaine Lettuce & Spring Mix topped with Grilled Chicken, Grape Tomatoes, Cucumbers and Shredded Carrots (choice of dressing)

GARDEN SALAD WITH GRILLED STEAK each | 240 cal
Romaine Lettuce & Spring Mix topped with Grilled Steak, Grape Tomatoes, Cucumbers and Shredded Carrots (choice of dressing)

GARDEN SALAD WITH GRILLED SHRIMP each | 190 cal
Romaine Lettuce & Spring Mix topped with Grilled Shrimp, Grape Tomatoes, Cucumbers and Shredded Carrots (choice of dressing)

ASIAN RICE NOODLE SALAD each | 450 cal
Rice Noodles tossed with Carrots, Red Peppers and Green Onions with Sesame Oil and Soy Sauce

BLT SALAD each | 290 cal
Iceberg Lettuce topped with Crispy Bacon and Grape Tomatoes, served with Green Goddess Dressing

Choice of One:
Chocolate Brownie each | 220 cal
Blondie Bar each | 260 cal
Rice Krispie Bar each |280 cal
Two Chocolate Chip Cookies | 310 cal
Two Peanut Butter Cookies | 310 cal
Two Oatmeal Raisin Cookies | 300 cal
Two Vegan Chocolate Chip Cookies | 190 cal

Assorted Beverage
Assorted Canned Beverages
Bottled Water

Colby Sawyer On-Campus partners will receive a 20% discount on their food and non-alcoholic beverage selections.



HOT BUFFETS



HOT BUFFETS

Selections from these menus are presented buffet style. Services include, linen-draped service tables, service ware, set up and clean up.

TRADITIONS HOT BUFFET

$22.00 per person (12 Guest Minimum)

Choice of salad & dressing, entrée, cold side, hot side, dessert, and beverages served with rolls and butter and accoutrements.

Assorted Rolls with Butter (1 roll | 110 cal) V

Choice of One

Garden Salad (1 cup | 10 cal) VG G*
Classic Caesar Salad (1 cup | 180 cal) V
Spinach & Mandarin Salad (1 cup | 80 cal) VG G*
Greek Salad (1 cup | 20 cal) V G*
BLT Green Goddess Salad (1 cup | 130 cal)

Choice of One

Ranch Dressing 1 oz | 140 cal
Golden Italian Dressing 1 oz | 120 cal
Blue Cheese Dressing 1 oz | 80 cal
Balsamic Dressing 1 oz | 20 cal
Fat Free Italian Dressing 1 oz | 180 cal
Oregano Balsamic Dressing 1 oz | 160 cal
Greek Style Lemon Vinaigrette 1 oz | 90 cal

Choice of One

Baked Ziti with Italian Sausage entree | 650 cal
Chicken & Andouille Sausage Gumbo 4oz | 170 cal
Herb Roasted Pork Loin with Pan Gravy serving | 310 cal
Kansas City BBQ Chicken Quarter each | 430 cal
Grilled Jerk Chicken Breast each | 170 cal
Buttermilk Fried Chicken Thigh each | 610 cal
Rotisserie Style Chicken with Gravy each | 600 cal
Beef & Mushroom Meatloaf 4oz | 280 cal
Braised Pot Roast 4oz | 450 cal
Lean Meat Lasagna each | 350 cal
Crispy Baked Catfish 1 fillet | 180 cal
Grilled Salmon 1 fillet | 180 cal
Flounder Piccata 1 entree | 250 cal
Vegetarian Lentil Shepard's Pie each | 300 cal
Stuffed Zucchini with Apple Couscous each | 140 cal

ADD an additional entree for $7.00 per guest

Colby Sawyer On-Campus partners will receive a 20% discount on their food and non-alcoholic beverage selections.

Choice of One Cold Side

German Potato Salad 4 oz | 140 cal
Country Potato Salad 4 oz | 180 cal
Classic Carolina Cole Slaw 4 oz | 160 cal
Balsamic Broccoli Pasta Salad 4 oz | 120 cal
Classic Macaroni Salad 4 oz | 280 cal
Brussels Sprout Slaw with Almonds 4 oz | 190 cal

Choice of One Side

Roasted Rosemary Red Bliss Potatoes 4 oz | 120 cal
Garlic Mashed Potatoes 4 oz | 170 cal
Macaroni and Cheese 4 oz | 140 cal
Whipped Sweet Potatoes 4 oz | 150 cal
Au Gratin Potato 4 oz | 200cal
Steamed Brown Rice 4 oz | 100 cal
Wild Rice Pilaf 4 oz | 170 cal

Choice of One Dessert

Dutch Apple Pie 1 slice | 430 cal
Southern Pecan Pie 1 slice | 540 cal
Chocolate cream Pie 1 slice | 300 cal
Lemon Meringue Pie 1 slice | 340 cal
New York Cheesecake 1 slice | 400 cal
Double Chocolate Layer Cake 1 slice | 410 cal
Maple Cinnamon Chocolate Bread Pudding 1 pudding | 360 cal
Dark Chocolate Chia Pot each | 130 cal

Choice of Two Beverages

Brewed Iced Tea 8 oz | 0 cal
Sweet Iced Tea 8 oz | 15 cal
Minute Maid Lemonade 8 oz | 15 cal
Orange Infused Water 8 oz | 0cal
Cucumber Mint Infused water 8 oz | 0 cal

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HOT BUFFETS

ASIAN BUFFET

$24.00 per person (12 Guest Minimum)

Served with entrée, sides, fortune cookies, canned beverages, and accoutrements.

Sweet and Sour Chicken (1 cup | 470 cal)
Cantonese Stir-Fry with Snow Peas (1 cup | 110 cal) **G*** VG
Jasmine Steamed Rice (1/2 cup | 100 cal)
Sesame Ginger Green Beans (1/2 cup | 70 cal) **G***
Tangy Asian Slaw (1/2 cup | 250 cal)
Vegetable Egg Rolls (1 egg roll | 180 cal)

Low Sodium Soy Sauce (2 tbsp | 20 cal)
Sweet Thai Chili Sauce (2 tbsp | 80 cal)

Chinese Hot Mustard (2 tsp | 15 cal)
Mango Mint Mousse Sweet Shots each | 220 cal

Choice of Two Beverages

SOUTHERN BBQ BUFFET

$23.00 per person (12 Guest Minimum)

Served with entrées, sides, salad, dessert, canned beverages, and accoutrements.

Pulled BBQ Chicken (3 oz | 140 cal) **G***
Cattleman's BBQ Sauce (2 tbsp | 50 cal) VG **G***
Baked Beans (1/2 cup | 160 cal) VG **G***
Carolina Slaw (1/2 cup | 30 cal) V **G***
Country-Style Potato Salad (1/2 cup | 190 cal) V **G***
Cornbread (1 piece | 200 cal) V
Chocolate Brownies (1 piece | 60 cal) V
Choice of Two Beverages

Choice of One

Pulled BBQ Pork (3 oz | 80 cal) **G***
BBQ Beef Brisket (3 oz | 120 cal) **G***

HOT BUFFETS

TEX MEX BUFFET

$23.00 per person (12 Guest Minimum)

Served with choice of protein, sides, dessert, beverages, and accoutrements.

Cumin Grilled Chicken (3 oz | 150 cal) **OR** Beef Taco Meat (3 oz | 160 cal) **G***

6” Pressed Flour Tortillas (2 tortillas | 170 cal) VG

6” Corn Taco Shells (2 tortillas | 90 cal) VG **G***

Spanish Rice (1/4 cup | 80 cal) VG **G***

Tex Mex Veggies (1/2 cup | 80 cal) VG **G***

Shredded Lettuce (1/4 cup | 0 cal) VG **G***

Pico De Gallo (1 tbsp | 0 cal) VG **G***

Sour Cream (2 tbsp. | 60 cal) V **G***

Shredded Cheddar Cheese (2 tbsp | 60 cal) V **G***

Guacamole (2 tbsp | 80 cal) VG **G***

Jalapeño Peppers (1 oz | 10 cal) VG **G***

Mexican Chocolate Chili Cookies (2 cookies | 210 cal)

Choice of Two Beverages

SOUTHEAST ITALIAN BUFFET

$23.00 per person (12 Guest Minimum)

Served with entrées, salad, sides, dessert, beverages, and accoutrements.

Orecchiette Puttanesca (1 cup | 200 cal) VG

Calabrian Chile Roasted Chicken (4 oz | 180 cal) **G***

Caponata (3 oz | 60 cal) V **G***

Cannellini Beans with Tomato and Rosemary (1/2 cup | 80 cal) V **G***

Fennel, Arugula and Ricotta Salad (3 oz | 120 cal) V **G***

Herb Focaccia Bread (1 piece | 240 cal) V

Tiramisu Sweet Shot (each | 240 cal) V

Choice of Two Beverages

Colby Sawyer On-Campus partners will receive a 20% discount on their food and non-alcoholic beverage selections.

Specialty Stations-Chef Attended ($150 per chef)

THE PERFECT ADDITION TO A BUFFET OR RECEPTION, CHEF ATTENDED STATIONS GIVE YOUR GUESTS SOMETHING EXTRA SPECIAL TO ENJOY

CHEF-MADE CAESAR $9.00 PER GUEST-25 GUEST MINIMUM

Chopped Romaine Lettuce 2 cups| 15 cal
Fresh Baby Kale 2 cups | 15 cal
Caesar Salad Dressing 1oz | 130 cal
Lemon Tahini Dressing 2 TBSP | 100 cal
Shredded Parmesan Cheese 1/2 TBSP | 10 cal
Fried Capers & Lemon Zest Topping 1/2 TBSP | 40 cal
Hardboiled Eggs 1/2 TBSP | 10 cal
Seasoned Croutons 1/2 oz | 60 cal

CHOICE OF ONE PROTEIN:
Grilled Chicken Breast 1/4 cup | 80 cal
Balsamic Marinated Portobello Mushrooms 1/4 cup | 80 cal
Grilled Shrimp 2 shrimp | 60 cal +$1.00per guest
Grilled Flank Steak 1/4 cup | 100 cal +$2.00per guest

RAMEN $10.00 PER GUEST-25 GUEST MINIMUM

Amoy Ramen Noodles 3oz | 110 cal
Char Siu Marinated Egg 1/2 egg | 40 cal
Steamed Fresh Spinach 1 TBSP | 0 cal
Corn 1 TBSP | 10cal
Pickled Button Mushrooms 1 TBSP | 0 cal
Fresh Napa Cabbage 1 TBSP | 0 cal
Roasted Black Seaweed Nori Furikake 1 TSP | 15 cal
Fresh Green Onions 1 TSP | 0 cal
Toasted Sesame Seeds 1 TSP | 15 cal

CHOICE OF ONE BROTH:
Tonkotsu Shoyu Broth 6oz | 50 cal
Miso broth 6oz | 70 cal

CHOICE OF ONE RAMEN CHAR SIU:
Chicken Char Siu 1 oz | 45 cal
Pork Char Siu 1 oz | 80 cal
Tofu Char Siu 10z | 30 cal

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Specialty Stations-Chef Attended ($150 per chef)

THE PERFECT ADDITION TO A BUFFET OR RECEPTION, CHEF ATTENDED STATIONS GIVE YOUR GUESTS SOMETHING EXTRA SPECIAL TO ENJOY

STUFFED PASTAS $11.00 PER GUEST-25 GUEST MINIMUM

Roasted Wild Mushrooms 1 oz | 10 cal
Grissini each | 70 cal
Baby Spinach 1/4 cup | 0 cal
Fresh Tomatoes 2 TBSP | 0 cal
Parmesan Toasted Bread Crumbs 1 TBSP | 35 cal
Parmesan Cheese 1 TBSP | 10cal

CHOICE OF ONE PASTA:
Cheese Tortellini 1/2 cup | 150 cal
Cheese Ravioli 3 ravioli | 90 cal
Wild Mushroom Ravioli 3 ravioli | 140 cal
Spinach Cheese Ravioli 3 ravioli | 230 cal
Penne Pasta 1/2 cup |

CHOICE OF ONE SAUCE:
Parmesan Cream Sauce 1 oz | 120cal
Basil Marinara Sauce 2 oz | 10cal
Basil Pesto 1 TBSP | 80 cal

THE CARVERY BEEF CARVING STATION-SERVED WITH ROASTED POTATOES, GREEN ALMANDINE, CAESAR SALAD AND DINNER ROLLS WITH BUTTER. INCLUDES HORSERADISH MAYONNAISE AND WHOLE GRAIN MUSTARD-25 GUEST MINIMUM

Roasted Rosemary Red Bliss Potatoes 4oz | 120 cal
Fresh Green Beans Almandine 5 oz | 60 cal
Classic Caesar Salad 1/2 cup | 90 cal
White Dinner Roll 1 roll | 80 cal
Au Jus 2 TBSP | 0 cal
Horseradish Mayonnaise 1 TBSP | 80 cal
Whole Grain Mustard 1 TBSP | 20 cal

CHOICE OF ONE BEEF SELECTION:
Beef Tenderloin with Herb Crust 3 oz | 240 cal
Roasted Strip Loin 3 oz | 200 cal

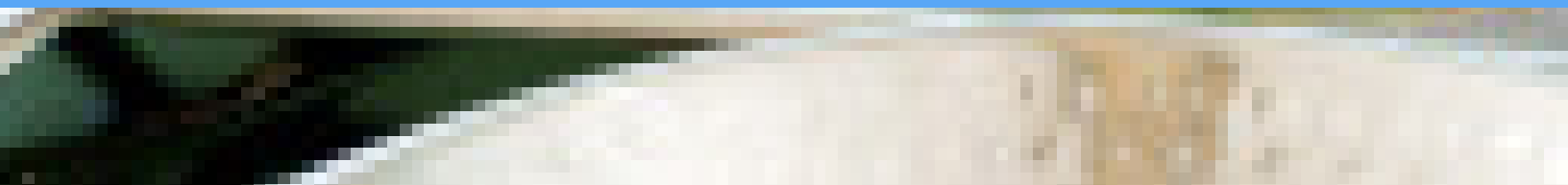
THE CARVERY TURKEY CARVING STATION-SERVED WITH GRAVY, CHUTNEY, WHIPPED SWEET POTATOES, BRAISED COLLARD GREENS, DINNER ROLLS AND BUTTER-25 GUEST MINIMUM

Roasted Turkey Breast 3 oz | 90 cal
Whipped Sweet Potatoes 1/2 cup | 150 cal
Braised Collard Greens 1/2 cup | 90 cal
Cranberry Chutney 1 TBSP | 20 cal
White Dinner Roll 1 roll | 80 cal
Turkey Gravy 2 TBSP | 10 cal
Whole Grain Mustard 1 TBSP | 20 cal

Colby Sawyer On-Campus partners will receive a 20% discount on their food and non-alcoholic beverage selections.



PLATTERS, DESSERTS AND SNACKS



PLATTERS, SNACKS & DESSERTS-minimum 12 guests

FRESH FRUIT TRAY $3.50 per guest 3 oz | 35 cal VG G*
A seasonal array of sweet melon, pineapple, oranges, grapes & berries

CRUDITE PLATTER $3.50 per guest 3 oz | 20-160 cal V G*
Seasonal Vegetable Crudite served with Dip

FRUIT & CHEESE PLATTER $4.50 per guest 3oz fruit + 1oz Cheese | 140-190 cal
Platter heaped with Cubed Cheese, Cheddar, Swiss & Provolone, an Arrangement of Fresh Melon, Berries, & Grapes. Served with Crisp Bread

IMPORTED & DOMESTIC CHEESE PLATTER $6.00 per guest 3oz | 280 cal V
Wedges of Imported & Domestic Cheeses with Clusters of Grapes & Whole Wheat Crackers 3oz | 280 cal

MEZZE $8.00 per guest 1 serving | 0-40 cal V
A Middle Eastern Selection of Dishes Including Tabbouleh, Hummus, Baba Ghanoush, Cucumbers, Plum Tomatoes, Stuffed Grapes Leaves, Olives, Feta Cheese & Pickled Red Onions & served with Pita Bread

CHEESE & CHARCUTERIE PLATER $13.50 per guest 1 serving | 5-180
Domestic & Imported Cheese with Cured Meats, Olives, Whole Grain Mustard, Fig Spread, Grissini & Crostini

TOP YOUR OWN CROSTINI BAR $8.00 per guest

Grilled Garlic Crostini 1 slice | 80 cal
Capers 1 TSP | 0 cal
Smoked Ham 1/4oz | 30 cal
Fresh Radishes 1 TBSP | 0 cal
Cherry Tomatoes 1/2 Tomato | 0 cal
Everything Bagel Seasoning 1/2 TSP | 5 cal
Lemon Wedge 1 Wedge | 0 cal
Baba Ghanoush 1 TBSP | 15 cal
Hummus 1 TBSP | 35 cal
Cage Free Hard Cooked Eggs 1/2oz | 20 cal
Avocado 1/2oz | 25 cal
Crushed Red Pepper Flakes 1/2 TSP |) cal
Olive Oil 1/2 TSP | 20 cal

DIPS AND CHIPS BAR $6.50 per guest

INCLUDES: Crudite Platter 3 oz | 20 cal
SELECTION OF CHIPS: House made Tortilla Chips 12 chips | 90 cal
Pita Chips 2oz | 150 cal
Sea Salt Dusted Deli Chips 2oz | 90 cal
CHOICE OF THREE DIPS: Dijon Ranch Dip 2 TBSP | 190 cal
Onion Cheese Dip 2 TBSP | 70 cal
Roasted Red Pepper Hummus 2 TBSP | 60 cal
Baba Ghanoush 2 TBSP | 30 cal
House-Made Salsa 2oz | 10 cal
Guacamole 2oz | 80 cal

DIPS:
7 Layer Dip & Tortilla Chips $3.75 per guest serving | 310 cal
Spinach & Artichoke Dip $3.50 per guest serving | 270 cal
Tortilla Chips & Buffalo Chicken Dip $3.75 per guest serving | 770 cal
House Fried Tortilla Chip Basket with Guacamole & Salsa $3.75 per guest serving | 315 cal

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PLATTERS, DESSERTS, AND SNACKS-*Minimum 12 Guests*

COOKIES $13.50 per dozen
Peanut Butter 1 cookie | 150 cal V
Oatmeal Raisin 1 cookie | 150 cal V
Butter Sugar 1 cookie | 160 cal V
Chocolate Chip 1 cookie | 160 cal V
Double Chocolate Chip 1 cookie | 160 cal V
Vegan Chocolate Chip 1 cookie | 190 cal
Vegan Oatmeal Raisin 1 cookie | 110 cal

PETITE BROWNIES & BARS
Blondie Bar $12.00 per dozen 1 piece | 60 cal V
Chocolate Brownie $11.00 per dozen 1 piece | 60 cal V
7 Layer Dessert Bar $12.00 per dozen 1 piece | 160 cal V
Lemon Bar $12.00 per dozen 1 piece | 100 cal V
Tartlets (Assorted) per dozen 1 piece

CUPCAKES $23.50 per dozen
Carrot Cupcake 1 cupcake | 260 cal V
Yellow Cupcake with Fudge Icing 1 cupcake | 300 cal V

FRUIT
Mixed Fruit Cup each | 35 cal $3.50 each
Seasonal Sliced Fruit Platter 3oz | 35 cal $3.50 per guest
Apples each | 90 cal $1.00 each
Bananas each | 140 cal $1.00 each
Oranges each | 70 cal $1.00 each

GRANOLA BARS
Chocolate Chip Granola Bars 1 bar | 90 cal $15.50 per dozen V
Peanut Butter Granola Bars 1 bar | 100 cal $15.50 per dozen V
Oats & Honey Granola Bars 1 bar | 90 cal $15.50 per dozen V

CRISPS $22.00 per dozen (packaged)
Potato chips serving | 140-230 cal
Baked Potato Chips serving | 140 cal
Pretzels serving | 110 cal
Sunchips serving | 210 cal

TRAIL MIX $18.00 per pound 1 oz | 150 cal V
MIXED NUTS $22.50 per pound 1 oz | 170 cal V
CANDIED CINNAMON PECANS $24.00 per pound 1 oz | 160 cal V
SPICED WALNUTS $20.00 per pound 1 oz | 170 cal V

Colby Sawyer On-Campus partners will receive a 20% discount on their food and non-alcoholic beverage selections.



HORS D’OEUVRES A LA CARTE

HORS D'OEUVRES A LA CARTE

HOT HORS D'OEUVRES

1 Dozen Minimum

A SELECTION OF HORS D' OEUVRES BY THE DOZEN. MIX AND MATCH TO CREATE THE PERFECT EVENT. PAIRED WITH CHEF-SELECTED SAUCE WHERE APPROPRIATE

POULTRY
Santa Fe Chicken Egg Roll $29.00 per dozen 1/2 Egg Roll | 100 cal
Coconut Chicken Satay $19.50 per dozen each | 30 cal
Teriyaki Chicken Potsticker $19.50 per dozen 1 Skewer | Sauce | 90 cal
Lemon Pepper Chicken Skewer $16.50 per dozen 1 Skewer | Sauce | 50 cal
Peking Duck Spring Rolls $37.00 per dozen each | 110 cal
Greek Turkey Meatball $19.50 per dozen each | 50 cal

PORK
Bacon, Fig & Smoked Gouda Tartlet $20.00 per dozen each | 60 cal
Minature Cuban Sandwich $20.00 each | 90 cal
Prosciutto Wrapped Asparagus $22.00 per dozen each | 50 cal

SEAFOOD
Crispy Coconut Shrimp $26.00 per dozen each | 80 cal
Gochunjang Tempura Shrimp $22.00 per dozen each | 60 cal
Crab, Artichoke & Spinach Tartlet $22.00 per dozen each | 70 cal
Fried Lobster Mac & Cheese $26.00 per dozen each | 70 cal
Maryland Style Crab Cake $40.00 per dozen each | 70 cal

BEEF
Center Cut Filet of Beef Crostini $25.00 per dozen each | 50 cal
Asian Beef Satay $22.00 per dozen each | 45 cal
Cheeseburger Slider $29.00 per dozen each | 190 cal
Burger Slider $29.00 per dozen each | 180 cal
Barbeque Meatball $17.00 per dozen 1 meatball + sauce | 70 cal
Pastrami on Rye Canape $17.00 per dozen each | 50 cal
Churrasco Beef Satay $25.00 per dozen each | 50 cal
Beef Short Rib Canape $20.00 per dozen each | 70 cal

VEGETARIAN
Sicilian Arancini $22.00 per dozen each | 90 cal
Vegetable Samosas $29.00 per dozen 1 dumpling | 45 cal
Crispy Falafels $19.50 per dozen 1 falafel | 60 cal
Vegetable Egg Roll $22.00 per dozen 1/2 Egg Roll | 180 cal
Tomato, Vidalia Onion & Goat Cheese Tart $19.50 per dozen 1 tart | 100 cal
Fried Ravioli $19.50 per dozen 1 ravioli | 90 cal

Colby Sawyer On-Campus partners will receive a 20% discount on their food and non-alcoholic beverage selections.

COLD HORS D'OEUVRES

1 Dozen Minimum

A SELECTION OF HORS D' OEUVRES BY THE DOZEN. MIX AND MATCH TO CREATE THE PERFECT EVENT. PAIRED WITH CHEF-SELECTED SAUCE WHERE APPROPRIATE

Spring Roll with Hoisin Sauce $18.00 per dozen each | 70 cal
Shrimp Cocktail with Cocktail Sauce $40..00 per dozen each |
Prosciutto Wrapped Cantaloupe $30.00 per dozen 1 wedge + 1 sauce | 110 cal
Cool Smoked Salmon Canape $18.00 per dozen 1 Canape | 60 cal
Curried Chicken & Golden Raisin Tart $25.00 1 Phyllo Cup | 140 cal
Cucumber Rounds with Feta & Tomato $22.00 per dozen 1 piece | 40 cal
Caramelized Onion & White Bean Crostini $18.00 per dozen 1 slice | 120 cal
Goat Cheese & Honey Phyllo Cup $25.00 per dozen 1 Phyllo Cup | 90 cal

WINGS & PIZZA OPTIONS

Boneless Chicken Wings $21.00 per dozen (each | 440 cal-650 cal)
Crispy Boneless Buffalo Wings with Ranch or Blue Cheese Dressing
BBQ Boneless Chicken Wings with Ranch or Blue Cheese Dressing
Honey Mustard Boneless Wings with Ranch or Blue Cheese Dressing
Parmesan Herb Boneless Wings with Ranch or Blue Dressing
Fried Boneless Chicken Wings with Ranch or Blue Dressing

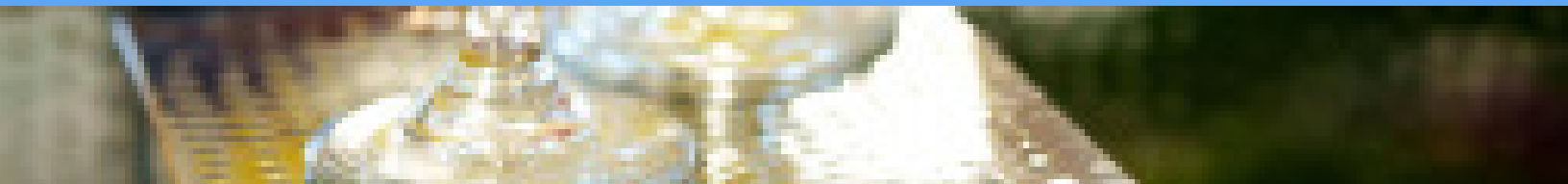
PIZZA OPTIONS
Each 16 inch pie is cut in 8 slices

16 Inch Cheese Pizza: topped with tomato sauce and shredded mozzarella cheese
$14.00-250 cal / SLC
16 Inch Pepperoni Pizza: topped with tomato sauce, shredded mozzarella cheese and pepperoni
$16.00 280 cal / SLC
16 Inch Meat Lovers Feast Pizza: topped with pepperoni, sweet italian sausage, ground beef, ham and bacon
$18.00 310 cal / SLC
16 Inch Broccoli Cheddar Ranch Pizza: topped with buttermilk ranch dressing, tender broccoli, cheddar and mozzarella
$18.00 330 cal / SLC
16 Inch Vegetable Lovers Feast Pizza: topped with our vine ripe pizza sauce, mozzarella, roasted vegetables, and black olives
$18.00 290 cal / SLC
16 Inch The Hawaiian Pizza: topped with our vine ripe pizza sauce, mozzarella, ham and juicy pineapple
$18.00 290 cal / SLC
16 Inch Margherita Pizza: topped with fresh mozzarella cheese, roma tomato and sweet basil
$18.00 270 cal / SLC

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BEVERAGES



BEVERAGES

HOT BEVERAGES

Minimum 12 Servings

Served with accoutrements.

Regular Coffee, Decaf Coffee and Hot Tea 12 oz | 0-5 cal $3.75 per guest VG G*

Regular Coffee 12 oz | 0-5 cal $2.00 per guest VG G*

Decaffeinated Iced Coffee 12 oz | 0-5 cal $2.00 per guest VG G*

Hot Tea 12 oz | 0-5 cal $1.75 per guest VG G*

Hot Cocoa Mix with Hot Water 1 pack | 80 cal $1.75 per guest V G*

Hot Apple Cider 8 oz | 120 cal $1.75 per guest V G*

COLD BEVERAGES

Minimum 12 servings

CHILLED BEVERAGES

Brewed Iced Tea 8 oz | 0 cal $1.75 per guest VG

Brewed Iced Coffee 8 oz | 0 cal $2.25 per guest VG

Lemonade 8 oz | 240 cal $1.75 per guest V

Strawberry Lemonade 8 oz | 90 cal $2.00 per guest V

Chilled Apple Cider 8 oz | 140 cal $1.75 per guest VG

WATER STATION

Iced Water 8 oz | 0 cal) $.25 per guest VG G*

Citrus Infused Water (8 oz | 0 cal) $.75 per guest VG G*

Orange Infused Water (8 oz | 0 cal) $.75 per guest VG G*

Cucumber Mint Infused Water (8 oz | 0 cal) $.75 per guest VG G*

CANNED BEVERAGES

Assorted Juice each | 80-170 cal $3.50 each
Sparkling Water each | 0 cal $3.00 each
Assorted Sodas each | 5-160 cal $3.50 each
Assorted Teas each | 0-180 cal $3.50 each
Assorted Coffees each | 180-280 cal $4.00 each

Mocktail Options Available Upon Request

Colby Sawyer On-Campus partners will receive a 20% discount on their food and non-alcoholic beverage selections.

CATERING POLICIES

EVENT ORDERS

Please place all catering event orders through the catering office. Your final menu choices should be entered 10 business days prior to the event date. To reach our catering coordinators, email catering@colbysawyer.edu

If an order is placed within 10 business days of the event, we'll do our best to accommodate, but a late fee will apply. Any changes to food quantity or attendance should be communicated to the coordinator at least five business days prior to the event. Changes made after this time may not be able to be accommodated and could incur an additional fee. Orders must be canceled five business days prior to event. If the event is cancelled within five business days of the scheduled date, the client will be responsible for full payment of the order.

SERVICE STAFF AND ATTENDANTS

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. Continental breakfasts, breaks, and receptions are priced for self-service. Served meals are priced on an individual basis. Internal and external events will be charged attendant fees based upon need as determined by Colby-Sawyer Catering. We will work with you to understand your service expectations and provide an experience that meets those expectations.

We reserve the right to make a final determination about the staffing level to achieve seamless service and provide you with an outstanding experience.

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. The cost to replace any missing or damaged catering equipment or supplies will be charged to your event. For very large events, specialty equipment may need to be rented at an additional charge.

CHINA AND GLASSWARE CHARGES

We provide high quality, disposable service ware unless otherwise requested. China and glassware are available for an additional charge in approved spaces

LINENS AND SKIRTING

We provide linens for food and beverage tables at no charge. Dining table linens are not included in per person pricing.

If you would like linen to be placed on guest tables for there will be an additional charge for each tablecloth. Other tables may be skirted covered and have overlays at an additional cost per tablecloth and skirt. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup. Specialty linens are available upon request for an additional charge. While linen may be included in menu items, additional fees may be incurred to extend its use outside the service order time.

FOOD REMOVAL POLICY

Due to food safety and New Hampshire Department of Health bringing Tupperware containers is prohibited. Pick up orders will be properly stored in the refrigerator until service. Potentially hazardous food are not permitted to be removed from the function. Shelf stable product will be considered for removal on a case by case basis.

DIETARY ACCOMMODATIONS

Colby-Sawyer Dining is committed to providing safe and inclusive food for guests. Please be aware that our options are made in a facility that uses peanuts, tree nuts, wheat, shellfish, sesame, milk, eggs, and soy. Self-service buffets pose a high risk for cross-contact if you have anaphylactic food allergies. To view the full nutrition and allergen information please visit colby-sawyer.sodexomyway.com . If special dietary accommodations (food allergies, vegetarian/vegan, kosher/halal) are needed, additional charges may be assigned, depending on the need. Please contact our catering office at catering@colbysawyer.edu or Colby-Sawyer event coordinator, if you have further question or concerns.



Vegetarian - no meat products



Vegan - no meat or animal by-products, including white sugar and honey



Plant-based - no meat or animal by-products, but can include white sugar and honey

G* *Made without gluten. Please be aware that all items are prepared in a shared kitchen where contact with wheat or gluten may occur. These food items may not be safe for those with wheat allergies or Celiac Disease.*