Thank you for choosing the Coastal Georgia Center for your upcoming event. Our goal is to provide for you the highest quality catering experience. This menu is a sampling of the services available. We can customize your catering needs to meet any expectations. Please ask for more information if you would like to have something at your event that is not on this catering menu.
## Catering Menu A

### REFRESHMENTS

#### BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>$2.50/person</td>
</tr>
<tr>
<td>Individual Assorted Sodas</td>
<td>$1.00/person</td>
</tr>
<tr>
<td>Individual Assorted Juices</td>
<td>$1.50/person</td>
</tr>
<tr>
<td>Individual Bottled Water</td>
<td>$1.00/person</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$6.00/gallon (Serves 10)</td>
</tr>
<tr>
<td>Tea (Sweetened/Unsweetened)</td>
<td>$6.00/gallon (Serves 10)</td>
</tr>
</tbody>
</table>

#### SWEET SNACKS AND SALTY SNACKS

<table>
<thead>
<tr>
<th>Snack</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Doughnuts &amp; Pastries</td>
<td>$2.35/person</td>
</tr>
<tr>
<td>Assorted Sweet Croissants</td>
<td>$2.50/person</td>
</tr>
<tr>
<td>Assorted Savory Croissants</td>
<td>$2.75/person</td>
</tr>
<tr>
<td>Bagels with Cream Cheese</td>
<td>$3.00/person</td>
</tr>
<tr>
<td>Homestyle Cookies</td>
<td>$1.95/person</td>
</tr>
<tr>
<td>Snack Mix</td>
<td>$1.05/person</td>
</tr>
<tr>
<td>Individual Bags of Assorted Chips</td>
<td>$1.15/bag</td>
</tr>
<tr>
<td>Assorted Snack Bars</td>
<td>$1.35/each</td>
</tr>
</tbody>
</table>

### FRUIT TRAY

<table>
<thead>
<tr>
<th>Tray</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Fruit Tray</td>
<td>$51.00/tray (Serves 10-12)</td>
</tr>
<tr>
<td>Medium Fruit Tray</td>
<td>$62.00/tray (Serves 20-25)</td>
</tr>
<tr>
<td>Large Fruit Tray</td>
<td>$76.00/tray (Serves 30-50)</td>
</tr>
</tbody>
</table>
Catering Menu B

BREAKFAST BUFFET OPTIONS

**STANDARD BUFFET**
($11.25/person)
- includes:
  - Scrambled Eggs
  - Grits
  - Sausage (Links or Patties)
  - Bacon
  - Biscuits

Includes:
- Decaf/Regular Coffee

**DELUXE BUFFET**
($12.75/person)
- includes:
  - Scrambled Eggs
  - Grits or Hash Browns
  - Sausage (Links or Patties)
  - Biscuits
  - Fresh Fruit or Muffins

Includes:
- Decaf/Regular Coffee

**PREMIUM BUFFET**
($16.25/person)
- includes:
  - Scrambled Eggs
  - Bacon
  - Grits
  - Hash Browns
  - Sausage (Links or Patties)
  - Biscuits
  - Fresh Fruit
  - Muffins

Includes:
- Decaf/Regular Coffee
- Orange Juice
BOX LUNCH OPTIONS
($14.00/person)

Selections can be wraps or sandwiches.

CHOOSE 1 OR 2

Turkey
Roast Beef
Club
Ham
Chicken Sandwich
Grilled Veggie
Mediterranean Veggie
Chicken Salad
BBQ Sandwich
Tuna Salad

CHOOSE 1

Chips
Fruit Cup
Pasta Salad
Cole Slaw
Garden Salad

CHOOSE 1

Fresh Baked Cookie
Homemade Brownie

Included:
Sweet/Unsweet Tea, Water or Lemonade and Condiments
Catering Menu D

SOUTHERN STYLE BUFFET

STANDARD ENTRÉES
- Southern Fried Chicken
- Baked Chicken
- Fried Fish
- Home-Style Meatloaf with Gravy
- BBQ Chicken
- Homemade Lasagna
- Grilled Tilapia
- Baked Spaghetti
- Hamburger Steak
- Seasoned Grilled Chicken Breast
- Sliced Ham
- Pulled Pork
- Chicken Alfredo
- *Eggplant Parmesan
- *Meatless Baked Spaghetti
- *Grilled Tofu with Vegetables
- Sliced Roast Beef

PREMIUM ENTRÉES
- Fried Flounder
- Fried Fantail Shrimp
- Beef Tips with Gravy
- Grilled Salmon
- Crab Cakes
- Country Fried Steak
- Shrimp and Grits
- Sliced Turkey

VEGETABLES
- Green Beans
- Vegetable Medley
- Broccoli Casserole
- Collard Greens
- Buttered Sweet Corn
- Sweet Peas & Carrots
- Steamed Broccoli
- Green Lima Beans
- Italian Green Beans
- Candied Yams
- Glazed Carrots
- Garden or Caesar Salad

SIDES
- Red Rice with Beef Sausage
- Yellow Rice
- Rice Pilaf
- Macaroni & Cheese
- Roasted New Potatoes
- Cornbread Dressing
- Corn Casserole
- Scalloped Potatoes
- Homemade Mashed Potatoes
- Potato Salad
- Tri-Colored Pasta Salad

BUFFET OPTIONS:

STANDARD ONE ENTRÉE - $17.75/PERSON
Includes (1) Standard Entrée, (2) Sides and/or Vegetables, (1) Dessert, and Sweet/Unsweet Tea

STANDARD TWO ENTRÉE - $20.75/PERSON
Includes (2) Standard Entrées, (3) Sides and/or Vegetables, (1) Dessert, and Sweet/Unsweet Tea

DELUXE - $29.75/PERSON
Includes (2) Entrees- (1) Standard and (1) Premium, (3) Sides and/or Vegetables, (1) Dessert, and Sweet/Unsweet Tea

PREMIUM - $32.75/PERSON
Includes (2) Premium Entrees, (3) Sides and/or Vegetables, (1) Dessert, and Sweet/Unsweet Tea

*All buffet options are self-serve. Full-service options can be requested for an additional charge.

301 Fahm Street Savannah, GA 31401 | Phone: 912-651-2005 | Web: GeorgiaSouthern.edu/CGC | CoastalGaCtr@georgiasouthern.edu

Prices are subject to change | Final food counts are due no later than 3 business days prior. Last Revised: 9/28/2016
LATIN FLAIR BUFFET

STANDARD ENTRÉES
Specialty Rotisserie Chicken
Saltado de Pollo (Sautéed Chicken in Wine Sauce with Onions & Tomatoes)
Roasted Pork (Pulled Pork in Mojo Sauce)

PREMIUM ENTRÉES
Ropa Vieja (Cuban Shredded Beef in Tomato Sauce and Bell Peppers)
Vaca Frita (Citrus Flavored Pulled Beef with Onions, Slightly Pan Sauteed)
Sautéed Pollo al Cilantro (Shredded Chicken in a Creamy Cilantro Sauce)

DRINKS
Includes: Soda or Sweet/Unsweet Tea

SIDES
Rice & Beans Mixed
Cabbage & Zucchini
Green Beans & Carrots
House Salad
Roasted Potatoes
White Rice or Yellow Rice
Black Beans or Red Beans
Fried Plantains
Fried Yucca
Garlic Green Beans & Broccoli
Garlic Mashed Potatoes & Wine Base Gravy

DESSERTS
Churros
Gluten-free Cornbread
Flan
Tres Leches Cake

BUFFET OPTIONS:

STANDARD - ONE ENTRÉE $15.25/PP, TWO $17.25/PP, THREE $19.25/PP
Includes Standard Entrée(s), (3) Sides and (1) Dessert, plus drinks

Includes Premium Entrée(s), (3) Sides and (1) Dessert, plus drinks

*Additional sides can be added for $0.75 per person
*All buffet options are self-serve. Full-service options can be requested for an additional charge.
# Catering Menu F

## HOR D’OEURVES

### STANDARD

$19.75/person

- Fresh Fruit & Vegetables with Dip
- Cheese & Crackers Display
- Sweet & Sour Meatballs
- Deviled Eggs
- Turkey Pinwheels
- Fruit Punch or Lemonade

### DELUXE

$25.75/person

- Fresh Fruit & Vegetables with Dip
- Domestic Cheese & Crackers Display
- Chicken Drummettes
- Jumbo Crab Stuffed Mushrooms
- Chicken Salad in Phyllo Cups
- Bacon Wrapped Beef Tips
- Fruit Punch or Lemonade

### PREMIUM

$31.75/person + staffing fee

- Fresh Fruit & Vegetables with Dip
- Imported Cheese & Crackers Display
- Crab Stuffed Jumbo Shrimp
- Thai Chicken Satay with Peanut Sauce
- Carved Roast Beef & Ham with Rolls & Condiments
- Spinach & Artichoke Dip with Toasted Pita Points
- Fruit Punch or Lemonade

*Note: 50 person minimum to order appetizers*
Catering Order Form | Client/Event Name:    Est # Date:

Catering Menu A - Refreshments

Beverages
- Coffee $2.50
- Assorted Bottle Sodas $1.00
- Assorted Juices $1.50
- Bottled Water $1.00
- Sweet/Unsweet Tea $6.00/gal.
- Lemonade $6.00/gal.

Snacks
- Assorted Doughnuts $2.35
- Sweet Croissants $2.50
- Savory Croissants $2.75
- Bagels (with Cream Cheese) $3.00
- Homestyle Cookies $1.95
- Snack Mix $1.05
- Assorted Chips $1.15
- Assorted Snack Bars $1.35

Fruit Trays
- Small Fruit Tray $51/tray (Serves 10-12)
- Medium Fruit Tray $62/tray (Serves 20-25)
- Large Fruit Tray $76/tray (Serves 30-35)

Catering Menu B - Breakfast Buffet

- Standard $11.25
  Includes scrambled eggs, grits, sausage (links & patties), bacon, biscuits, and coffee

- Deluxe $12.75
  Includes scrambled eggs, grits or hash browns, sausage (links or patties), biscuits, fresh fruit or muffins, and coffee

- Premium $16.25
  Includes scrambled eggs, bacon, grits, hash browns, sausage (link or patties), biscuits, fresh fruit, muffins, coffee and orange juice

Catering Menu C - Boxed Lunches

Meat Selection (Choose 1 or 2) $14.00
- Turkey
- Roast Beef
- Club
- Ham
- Chicken Sandwich
- BBQ Sandwich
- Tuna

Sides (Choose 1)
- Chips
- Fruit Cup
- Pasta Salad
- Cole Slaw
- Garden Salad

Desserts (Choose 1)
- Fresh Baked Cookie
- Homemade Brownie

Catering Menu D - Southern Style Buffet

- Standard One Entrée $17.75
- Standard Two Entrée $20.75
- Deluxe Two Entrée $29.75
- Premium Two Entrée $32.75

Entrée Selection(s)
1.
2.

Side/Vegetable Selections
1.
2.
3.

Dessert Selection
1.

Note: Refer to Catering Menu D for buffet descriptions and food choices.

Intials ________

All items are priced per person unless otherwise noted.  Last Revised: 9/28/2016
# Catering Order Form

**CATERING MENU E - LATIN FLAIR BUFFET**

### Standard Entrée Buffets
- One Entrée $15.25
- Two Entrées $17.25
- Three Entrées $19.25

### Premium Entrée Buffets
- One Entrée $20.25
- Two Entrées $24.25
- Three Entrées $26.25

**Entrée Selection(s)**
1. 
2. 
3.

**Side/Vegetable Selections**
1. 
2. 
3.

**Dessert Selection**
1. 

*Note: Refer to Catering Menu - E for buffet descriptions and food choices.*

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**CATERING MENU F - HORS D'OEUVRIVES**

- **Standard Sampler** $19.75
  - Fresh Fruits & Vegetables with Dip
  - Cheese & Crackers Display
  - Sweet & Sour Meatballs
  - Deviled Eggs
  - Turkey Pin Wheels

- **Deluxe Sampler**
  - Fresh Fruits & Vegetables with Dip
  - Domestic Cheese & Crackers Display
  - Chicken Drummettes
  - Jumbo Crab Stuffed Mushrooms
  - Chicken Salad in Phyllo Cups
  - Bacon Wrapped Beef Tips

- **Premium Sampler**
  - Fresh Fruit & Vegetables with Dip
  - Imported Cheese & Crackers Display
  - Crab Stuffed Jumbo Shrimp
  - Thai Chicken Satay with Peanut Sauce
  - Carved Roast Beef & Ham with Rolls
  - Spinach & Artichoke Dip with Pita Points

**Notes:**
- All options include Fruit Punch or Lemonade
- 50 person minimum to order Hors d’Oeuvres

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**ADDITIONAL ITEMS UPON REQUEST**
- Table Linens & Skirts
- Full Service Buffet
- Wait Staff
- China and Glasses
- Silverware
- Bar Service

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Intials _______

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All items are priced per person unless otherwise noted. 

Last Revised: 9/28/2016