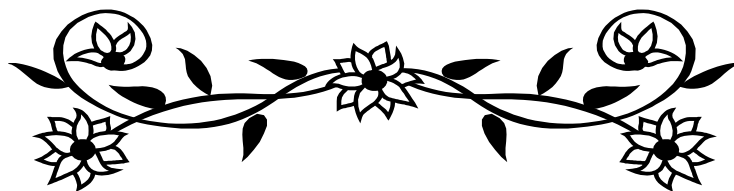


## *Catering Menu*



### *College of Central Florida Conference Services*



*Simple to sophisticated...  
allow us to design a memorable experience for you.*

CF Ocala Campus  
3001 S.W. College Road  
Ocala, FL 34474-4415  
[www.cf.edu/departments/centers](http://www.cf.edu/departments/centers)  
Telephone: 352-854-2322, extension 1648 or 1481.



## *Breakfast Menu*



### *Sunrise*

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Hot Teas  
\$1.25 per Guest

### *Rise and Shine*

Breakfast Breads  
Butter, Preserves  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Hot Teas  
\$3.25 per Guest

### *The Continental*

Assorted Pastries, Muffins, Bagels  
Butter, Preserves, Cream Cheese  
Chilled Orange Juice  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Hot Teas  
\$6.25 per Guest

### *Hot Off The Griddle*

Hot Buttermilk Pancakes OR Waffles  
Assorted Toppings  
Warm Maple Syrup  
Country Bacon/Sausage Links  
Fresh Fruit Cup  
Chilled Orange Juice  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Hot Teas  
\$8.75 per Guest

### *The Southern Charm*

*(minimum of 40 guests)*  
Fluffy Scrambled Eggs  
Country Bacon  
Sausage Link OR Sausage Gravy  
Potato Casserole  
Buttermilk Biscuits, Assorted Danish and Muffins  
Butter and Preserves  
Fresh Fruit Cup  
Chilled Orange Juice  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Hot Teas  
\$9.85 per Guest

### *Select from the Following to Enhance Your Buffet*

Freshly Cut Fruit Bowl \$1.75 per Guest  
Individual Vanilla Yogurt with Fresh Fruit and Granola \$2.00 per Guest



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## *Boxed Lunches*

*All sandwiches include lettuce, sliced tomato, mayonnaise and mustard.  
Also included are assorted individual bags of potato chips.*

*Choice of one: Pasta Salad or Fruit Cup.*

*Choice of one: Coke, Diet Coke, Sprite or Bottled Water.*

*Freshly baked cookie or brownie.*

### *All American*

Deli Sliced Ham, Smoked Turkey Breast,  
or Oven Roasted Beef  
Swiss, Provolone, or American Cheese  
served on Fresh Kaiser Roll  
\$7.25 per Guest

### *Deli Style Wrap*

Deli Sliced Ham, Smoked Turkey Breast,  
or Oven Roasted Beef  
Swiss, Provolone, or American Cheese  
wrapped in a Flour Tortilla  
\$7.75 per Guest

### *Classic Club Croissant*

Deli Sliced Ham and Smoked Turkey Breast  
Swiss, Provolone, or American Cheese  
folded into a Flaky Croissant  
\$7.25 per Guest

### *Pita Pocket*

Chilled Chicken Salad or Tuna Salad  
served in a Pita Pocket with Lettuce and Tomato  
\$7.45 per Guest

*(Sandwiches may be broken down on to platters for an additional \$1.50 per guest)*

### *Chicken or Tuna Salad*

Chilled Chicken Salad or Tuna Salad  
served on a Bed of Fresh Lettuce  
Crackers  
Beverage and Cookie  
\$5.95 per Guest

### *Chef Salad*

Fresh Garden Greens  
topped with Julienne Turkey and Ham  
Swiss and American Cheese,  
Sliced Tomato, Hard Boiled Egg and Crackers  
Choice of Dressing  
Beverage and Cookie  
\$6.75 per Guest

### *Chicken Caesar Salad*

Grilled Chicken Breast  
served on a Bed of Romaine Lettuce  
tossed with Croutons and Parmesan Cheese  
Caesar Dressing  
Beverage and Cookie  
\$6.50 per Guest

### *Garden Salad*

Fresh Garden Greens  
Freshly Sliced Vegetables  
(Cheese on request)  
Crackers  
Choice of Dressing  
Beverage and Cookie  
\$5.50 per Guest



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# Themed Lunch Buffets

## Assorted Mini Sandwiches

(minimum of 20 guests)

Choice of two salads:

- Tossed Garden Salad    ● Pasta Salad
- Potato Salad            ● Fruit Salad



Deli Sliced Ham, Smoked Turkey Breast  
and Oven Roasted Beef  
on Assorted Breads and Rolls  
with Provolone, Swiss, or American Cheeses  
Lettuce, Tomato, and Pickles (on the side)  
Mayonnaise and Mustard  
Individual Bags of Assorted Potato Chips  
Freshly Brewed, Iced Tea  
Dessert selection  
\$8.95 per Guest

## Lite Lunch Buffet

(minimum of 20 guests)

- Tuna Salad
- Chicken Salad
- Fresh Garden Tossed Salad  
(with Assorted Dressings)
- Rouge Salad  
(Fresh Garden Greens, Walnuts, Cranberries and  
Feta Cheese with Raspberry Vinaigrette)



Crackers and Assorted Breads and Rolls  
Freshly Brewed, Iced Tea  
Dessert selection  
Two-Salad Buffet....\$7.95 per Guest  
Three-Salad Buffet...\$8.95 per Guest

## Dessert Selections

(Select One)

- Warm Fruit Cobbler
- Homemade Chocolate and Vanilla Cake
- Home Style Seasonal Fruit Pie
- Freshly Baked Cookies and Brownies
- Sherbet
- Chocolate/Vanilla Pudding Parfait

## Backyard BBQ Buffet

(minimum of 20 guests)

Choice of one: Pulled Pork, BBQ Beef,  
Fried Chicken or BBQ Chicken Quarter



Corn Cobettes, Oven Baked Beans  
Home Style Potato Salad, Fresh Coleslaw  
Rolls and Butter  
Freshly Brewed, Iced Tea  
Dessert selection  
\$7.95 per Guest  
(additional entrée selection \$2.)

## Italian Pasta Buffet

(minimum of 35 guests)

Tossed Garden Salad (with Assorted Dressings)  
or Caesar Salad

Choice of two pastas:

Spaghetti, Ziti, Fettuccini or Shells



Marinara and Alfredo Sauces  
Meatballs and Grilled Chicken  
Sautéed Vegetables  
Warm Garlic Bread  
Freshly Brewed, Iced Tea  
Dessert selection  
\$8.95 per Guest

## Soup, Salad, & Baked Potato Bar

(minimum of 20 guests)

### SOUP

- Cream Potato & Bacon
- Vegetable
- Chicken & Rice
- Tomato & Basil

### SANDWICH

- Tuna Salad
- Chicken Salad
- Egg Salad



Crackers and Assorted Breads and Rolls  
Freshly Brewed, Iced Tea  
Dessert selection

Soup and Mini Sandwich.....\$7.95 per Guest  
Soup and Salad Bar.....\$8.95 per Guest  
Baked Potato Bar.....\$7.95 per Guest

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# Luncheon Menu



*(Buffet Service Only)*

*(11:00am-2:00pm)*

## Salad Selections

*(Select One)*

- Fresh Garden Salad *(with Assorted Dressings)*
- Caesar Salad with Croutons

## Entrée Selections

*(Select One)*

*Additional selections, add \$2 each*

- Roasted Breast of Turkey over Stuffing
- Rotisserie Chicken
- Parmesan Crusted Chicken Breast
- Chicken or Beef Fried Rice
- Baked Ziti with Meat Sauce
- Pasta Primavera with Chicken or Shrimp
- Baked Tilapia
- Fried Catfish
- Beef Stew
- Baked Lasagna (Meat or Vegetarian)

## Accompaniment Dishes

*(Select Two)*

*Additional Selections, add \$1.50 each*

- Seasoned Yellow Rice
- Whipped Potatoes with Gravy
- Herb Buttered Noodles
- Au Gratin Potatoes
- Seasoned Stuffing
- Steamed White Rice
- Green Beans Almandine
- Petite Peas with Pearl Onions
- Steamed Broccoli and Carrots
- Broccoli Au Gratin
- Black Beans
- Vegetable Medley

## Dessert Selections

*(Select One)*

- Warm Fruit Cobbler
- Home Style Seasonal Fruit Pie
- Sherbet
- Homemade Chocolate and Vanilla Cake
- Freshly Baked Cookies and Brownies
- Chocolate/Vanilla Pudding Parfait
- Sponge Cake with Seasonal Fruit Chutney

*Beverage Selections include Freshly Brewed, Iced Tea, Regular and Decaffeinated Coffee  
Dinner Rolls with Butter*

One Entrée Selection.....\$9.75 per guest

Two Entrée Selections.....\$11.75 per guest

All buffets are a minimum of 40 guests.

Includes white tablecloths.

Add \$3 per guest for china, glassware, flatware and linen napkin.

Prices do not include 18 percent service charge or 6 percent state sales tax.  
Orders must be confirmed with number of attendees 72 hours prior to event.  
To customize your menu, please call 352-854-2322, extension 1648, or 1481.





# Dinner Menu



*(Buffet Service Only)*

*(3:00pm-9:00pm)*

## Salad Selections

*(Select One)*

- Greek Salad
- Fresh Garden Tossed Salad  
*(with Assorted Dressings)*
- Caesar Salad with Croutons
- Rouge Salad  
*(Fresh Garden Greens, Walnuts, Cranberries and Feta Cheese with Raspberry Vinaigrette)*

## Entrée Selections

*(Select One)*

*Additional Selections, add \$2 each*

- Carved Roasted Breast of Turkey
- Roast Pork Tenderloin
- Carved Cherry Glazed Baked Ham
- Parmesan Crusted Chicken
- Herb Crusted Chicken Breast
- Baked or Blackened Salmon
- Shrimp Scampi
- Carved Roast Sirloin of Beef Au Jus
- Beef Tips over Buttered Noodles
- Baked Lasagna (Meat or Vegetarian)

## Accompaniment Dishes

*(Select Two)*

*Additional Selections, add \$1.50 each*

- Steamed White Rice
- Twice Baked Potato
- Whipped Potatoes with Gravy
- Roasted New Potato
- Au Gratin Potatoes
- Seasoned Stuffing
- Green Bean Casserole
- Petite Peas with Pearl Onions
- Steamed Broccoli and Carrots
- Steamed Mixed Vegetables
- Italian Sautéed Vegetables

## Dessert Selections

*(Select One)*

- Cheesecake with Fruit Topping
- Seasonal Fruit Pie
- Sherbet or Vanilla Ice Cream
- Chef's Selection
- Chocolate Layer Cake
- Carrot Cake
- Key Lime Pie

*Beverage Selections include Freshly Brewed, Iced Tea, Regular and Decaffeinated Coffee  
Dinner Rolls with Butter*

One Entrée Selection.....\$17.95 per guest

Two Entrée Selections.....\$19.95 per guest

All buffets are a minimum of 40 guests.

Includes white tablecloths.

Add \$3 per guest for china, glassware, flatware and linen napkin.

Prices do not include 18 percent service charge or 6 percent state sales tax.

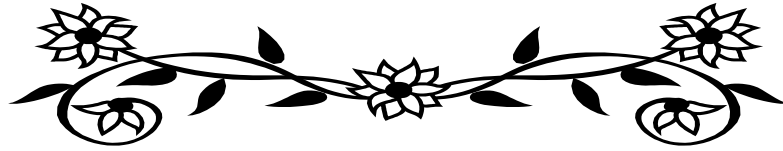
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*International Fare*  
*Dinner or Evening*  
*Reception*



✧ *Greece* ✧

Greek Salad

*(A delicious blend of Tomatoes, Red Onion, Olives and Feta Cheese, blended with an assortment of fresh garden greens, tossed in a Seasoned Oil and Vinaigrette Dressing)*

✧ *Italy* ✧

Spaghetti and Fettuccini Pasta  
 Marinara Sauce - Alfredo Sauce  
 Meatballs – Grilled Chicken Breast  
 Garlic Bread

*China*

Egg Drop Soup  
 Wonton Soup

Served with Crispy Noodles

*France*

Assorted Pastries and Cakes  
 Chocolate Confections

✧ *Mexico* ✧

Hand Wrapped Burritos  
 Grilled Chicken or Beef  
 Mexican Rice  
 Lettuce, Tomato, Cheese  
 Sour Cream, Salsa, Guacamole

*Beverages*

Freshly Brewed, Iced Tea with Lemons  
 Freshly Brewed Regular and Decaffeinated Coffee  
 Selection of Hot Teas  
 Flavored Creamers

All areas are decorated in theme for the country represented.

✧ Denotes an action station ✧

All countries will be open for one and a half hours based on the beginning time of your event.

\$25.95 per guest  
 (Minimum of 50 guests.)

Includes white table linens, china, glassware and flatware.

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# *Snack Time Themed Breaks*



## *Grandma's Cookie Jar*

Assorted Freshly Baked Cookies  
Iced Tea or Lemonade  
(Pints of White 2% Milk available upon request.)  
\$3 per Guest

## *Wholesome and Healthy*

Granola Bars  
Assorted Low Fat Yogurt  
Fresh, Assorted Seasonal Whole Fruit  
Iced Tea or Lemonade  
\$5.25 per Guest

## *Did I Hear...Chocolate*

Snickers  
Plain and Peanut M&Ms  
Freshly Baked Chocolate Chip Cookies  
Freshly Baked Brownies  
Iced Tea or Lemonade  
\$5.25 per Guest

## *Munchie Madness*

Assorted Individually Bagged Chips  
Individually Bagged Pretzels  
Granola Bars  
Freshly Baked Assorted Cookies  
Iced Tea or Lemonade  
\$5.25 per Guest

## *Make Your Own Sundae*

Vanilla Ice Cream  
Chocolate, Strawberry and Caramel Toppings  
Chocolate and Rainbow Sprinkles  
Nuts and Whipped Cream  
Iced Tea or Lemonade  
\$5.25 per Guest

*Whole Pizza . . . . . starting at \$8.50 each*

### *By The Dozen*

Homemade Cookies .....	\$ 8.50
Homemade Brownies .....	\$ 8.50
Assorted Fruit Yogurts .....	\$12.00
Potato Chips or Pretzels Individually Bagged .....	\$12.00
Freshly Baked Assorted Muffins .....	\$18.00
Bagels with Cream Cheese .....	\$18.00
Assorted Danish .....	\$18.00
Assorted Whole Fresh Fruit .....	\$18.00

### *Beverages*

Assorted Sodas (each).....	\$ 1.25
Bottled Water (each).....	\$ 1.25
White 2% Milk Pint (each).....	\$ 1.25
Chocolate 2% Milk Pint (each).....	\$ 1.25
Freshly Chilled Orange, or Apple Juice (per gallon) .....	\$15.00
Iced Tea (per gallon) .....	\$15.00
Fruit Punch with Fresh Fruit Garnish (per gallon) .....	\$15.00
Ice Cold Lemonade (per gallon) .....	\$15.00
Freshly Brewed Regular or Decaffeinated Coffee (per gallon) .....	\$18.00

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## *Hors D'oeuvres Package*



### *Hot Selections*

*(per 50 pieces)*

Brochette served on Toasted French Bread .....	\$25
Cocktail or Swedish Meatballs .....	\$30
Mini Chinese Egg Rolls with Sweet and Sour Sauce .....	\$30
Stuffed Mushrooms .....	\$35
Petite Quiche .....	\$40
Chicken Drummetts .....	\$40
Bacon Wrapped Cocktail Sausages .....	\$65
Marinated Chicken and Vegetable Kabobs ..	\$80



### *Cold Selections*

*(per 50 pieces)*

Deviled Eggs .....	\$25
Gourmet Cheese Board with Assorted Crackers and Toast Points .	\$30
Assorted Finger Sandwiches .....	\$60
Turkey and Ham Pinwheels .....	\$60



### *Platters*

Fresh Vegetable Crudités (serves 16-20) .....	\$35
Fresh Vegetable Crudités (serves 36-40) .....	\$55
Fresh Seasonal Fruit Platter (serves 16-20) .....	\$39
Fresh Seasonal Fruit Platter (serves 36-40) .....	\$59
Assorted Cheese Platter with Crackers (serves 16-20) .....	\$39
Assorted Cheese Platter with Crackers (serves 36-40) .....	\$59



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## Frequently Asked Questions:

### *Klein Conference Center*

	<b>Theater</b>	<b>Banquet</b>	<b>Classroom</b>	<b>Reception</b>
<b>Room A</b>	190	120	95	300
<b>Room B</b>	130	96	60	200
<b>A &amp; B combined</b>	400	280	190	400

*Total space: 3,956 square feet of flexible meeting space.*

### *Webber Center*

<b>Conference Center</b>	190	160	125	200
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*Total space: 3,000 square feet. Room arrangements are not limited to the examples above. Clients may customize room set up as needed for their event.*

### **How do I reserve the meeting and banquet space?**

You may call 352-854-2322, ext. 1648, or ext. 1481, to make a reservation. This reservation will be tentative and must be followed by a completed application form within ten days.

### **May I bring items in for storage prior to my event?**

The conference centers have no storage facilities. Items may not be brought in earlier than the day of the event.

### **May I serve alcohol at my event?**

Generally, alcohol is not permitted on CF campuses. For specific events, an exemption may be requested to distribute wine, champagne or beer. The college is authorized to grant approval and may do so with certain restrictions and conditions. Any person or agency with authorization to distribute alcohol must provide the college with alcohol liability insurance coverage. The insurance should be in the amount of at least \$1 million and name the college as an additional insured. The renter shall assume all responsibility for compliance with any applicable State of Florida Division of Alcoholic Beverages and Tobacco licensing requirements.

### **How do I pay?**

Your completed application form must be submitted with a down payment of 25 percent of the estimated charges, as well as a two-hundred-fifty dollar damage deposit may also be required at the time of application. The damage deposit is fully refundable provided there is deemed no damage to the facility or its equipment by the college.

### **When must I make payment of the balance due?**

Payment in full for the balance of the estimated fees (including any damage deposit) must be submitted 10 working days prior to the event.

### **Where can I find a complete list of the conference center terms and polices?**

Page 4 of the application for use of the facility contains the General Terms and Conditions for License to Use Space and Facilities. Please read these carefully before signing the contract.

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# Catering Order Form

Contact \_\_\_\_\_ Business Name/ Event \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Telephone Number \_\_\_\_\_ Ext. \_\_\_\_\_ Fax \_\_\_\_\_

Facility Being Utilized: \_\_\_\_\_ Webber Center \_\_\_\_\_ Klein Center

\_\_\_\_\_ Strategic Planning Center \_\_\_\_\_ Teleconference Center

\_\_\_\_\_ Enterprise Classroom \_\_\_\_\_ Other: \_\_\_\_\_

Date of Your Event \_\_\_\_\_ Anticipated Attendance \_\_\_\_\_

Set Up Time \_\_\_\_\_ Event Start Time \_\_\_\_\_ Event End Time \_\_\_\_\_

Name of food service(s) requested and times you would like items delivered: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Special Notes/Requests: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Please fax requests no later than 72 hours prior to event to 352-291-4430, attention: Conference Services.



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