

Fitz,Vogt Catering Manual



**PREPARED BY:
Fitz, Vogt & Associates**

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An Invitation to:

FINE DINING



Welcome ...

to Fitz,Vogt Catering. These catering suggestions have been designed to assist you in planning your special event and to give you an idea of the flexibility, variety and service available through your school.

We offer you the following menu suggestions to give you an idea of our catering capabilities. We would also be happy to custom design a menu especially for your tastes, just ask, and our creative culinary team will deliver fresh and exciting ideas.

Although you will find several standardized plans, pricing and menus to fit different celebrations and occasions, we know that every event needs its own personality and atmosphere. That's why our team is willing to work with you to achieve the right ambiance, the perfect menu and the best setting for your event.

Take a few moments to browse through these pages, and then be sure to contact our Dining Services to discuss your catering needs.

GENERAL INFORMATION

Pricing and Hours of Operation are available any day of the week. Prices quoted in this catering guide are for regular operating hours (Monday through Friday).

Special Diets

We are pleased to offer and arrange special diets and/or vegetarian meals upon request.

Notification

Dining Services will need at least 5 working days' notice in order to prepare for your function and to ensure the availability of items. Ten working days will be required for events of 100 guests or more.

We understand that last minute meetings, etc., do occur. Given adequate notice we can guarantee an event will have the proper attention to detail. Events that occur last minute require special handling, increased labor costs through last minute scheduling and often higher food cost. To recoup some of these costs, any catering request submitted within less than 48 hours notice will be subject to a 15% surcharge or \$25.00, whichever is higher. We apologize for any inconvenience this may cause.

Guarantees

We will need a guaranteed person count 48 hours prior to your event. We will provide service for 5% above the guarantee in case of last minute additions. You will be responsible for the full cost of the guaranteed number or actual number, whichever is greater. A budgeted figure will assist us in organizing your event.

Cancellations

We will need a minimum of three (3) working days advance notice in case of cancellations. Catering requests cancelled less than 3 working days in advance will be charged for the guaranteed number of guests. Events cancelled due to extreme weather or circumstances can be rescheduled for the next business day.

Service Periods

Unless otherwise specified, all meals and functions are planned for a maximum of 2 hours.

Additional Information

- Linen, delivery and set up charges will be determined by individual events. Due to demand, we priced most items in this catering guide for pick-up service and cost per item.
- If linens are required for your event or if you would like to rent some from us for a special event, the following price structure will apply for standard colors and styles:
 - a. \$4.65 per table cloth
 - b. \$.55 per napkin

We look forward to serving you!

BREAKFAST



MORNING BREAK

\$3.85 per person

Assorted Pastries, Fresh Muffins, Bagels and Cream Cheese, Fresh Brewed Coffee and Tea, Chilled Assorted Juices

CONTINENTAL BREAKFAST

\$4.90 per person

Fresh Cut Fruit, Assorted Pastries, Fresh Muffins, Bagels with Cream Cheese, Jelly and Butter, Fresh Brewed Coffee and Tea, Chilled Assorted Juices

SUNRISE BREAKFAST BUFFET

\$6.70 per person (minimum of 15 guests)

Fresh Muffins, Bagels with Cream Cheese, Jelly and Butter, Scrambled Eggs with Cheese Topping, Crisp Bacon or Sausage Links, Home Fried Potatoes, Fresh Brewed Coffee and Tea, Chilled Assorted Juices

BREAKFAST SANDWICH BUFFET

\$5.40 per person

Assorted Breakfast Sandwiches Consisting of Scrambled Eggs, Meat and Cheese on Bagels, English Muffins and Croissants, Breakfast Potatoes, Fresh Brewed Coffee and Tea, Chilled Assorted Juices

A LA CARTE BREAKFAST ITEMS

Assorted Muffins - \$10.30 per dozen

Assorted Deluxe Pastries - \$15.45 per dozen

Fresh Cut Fruit Bowl or Platter (honeydew, cantaloupe, pineapple, strawberry)

3 pounds - \$12.40 (serves up to 10 people)

BEVERAGE SERVICES

HOT BEVERAGE SERVICE

Coffee and Tea Service

Available per Pump Pot (serves 8 people)

Rates based per gallon with paper goods, cream, sugar and teas

2.00 PER PERSON

COLD BEVERAGE SERVICE

Punch, Lemonade, Iced Tea

Available per gallon

Rates based per gallon with paper goods

\$2.00 per person

(We suggest ordering one gallon for every 15 guests)

Bottled Water - \$1.00 each

Bulk Water Service - \$2.10 per gallon

Bottled Juice - \$1.50 each



Prices are based on pick-up service. Additional charge will be determined by individual event.

WORKING LUNCH PLATTERS



DELI PLATTER

\$4.50 per person

A platter of Assorted Meats and Cheese to include Rolls, Lettuce, Tomato, and Condiments

DELI SANDWICH TRAY

\$4.70 per person

Pre-Made Assorted Deli Sandwiches with Sliced Cheese, Lettuce, Sliced Tomatoes, Sliced Onion, and Pickles – Ready to Eat on Special Breads and Rolls. Served with Assorted Condiments and Sauces.

DELI WRAPS

\$4.95 per wrap

Assorted Deli Wraps with Sliced Cheese, Lettuce, Tomato and Pickles – Ready to eat in an Assortment of Flavored Wraps.

ASSORTED FINGER SANDWICHES

\$2.00 per sandwich

Choose Three of Our Signature Sandwiches to be Pre-Made and Assembled on a Deli Platter.

GOURMET SIDE DISHES

Add additional side dishes

\$1.00 per person

Tossed Salad
Broccoli Salad
Potato Salad
Baked Beans
Pasta Salad
Cole Slaw

A LA CARTE

Selections priced per person

\$1.00 per person

Fresh Fruit
(honeydew, cantaloupe,
pineapple, strawberry)
Bowl of Chips
Bags of Assorted Chips
Cookies (1.5 oz.)
Brownies

Please note our beverage menu - Page 6.

DELI-FRESH SANDWICHES

SIGNATURE SANDWICHES*

\$4.50 each

Chicken Caesar Wrap
Crispy Chicken Ranch
Pesto Chicken with Provolone
Grilled and Chilled Chicken Breast
Grilled and Chilled Chicken Breast Wrap
with Red Pepper Mayonnaise
Turkey Reuben
Smoked Turkey and Cheese Wrap
with Honey Mustard
Beef Bistro Wrap

Roast Beef and Swiss – Choice of Bread
or Wrap
Roast Beef, Cheddar and Bistro Sauce
Choice of Bread or Wrap
Italian Sub
BLT
Stacked Ham and Cheddar
Choice of Bread or Wrap
Tuna, Egg or Chicken Salad
Choice of Bread or Wrap
Mediterranean Vegetarian Wrap

Add beverage, side salad and dessert for an additional charge.

SANDWICH BOXED LUNCHES

\$9.25 (minimum order of 10)

Lunches are individually boxed and include a signature sandwich, one gourmet side dish, a pickle, cookie, a bag of chips and beverage.

Please limit selection to 3 sandwiches or less per event.

GOURMENT SIDE DISHES

Broccoli Salad
Potato Salad
Pasta Salad
Cole Slaw



***Signature sandwich pricing is for pick up only. Additional charges for added service to be determined by individual event.**

THE SOUP KETTLE

ADD YOUR CHOICE OF HOMEMADE SOUP TO ANY LUNCHEON

Selections may include:

Minestrone
Cream of Broccoli
Chicken Noodle
Italian Wedding

Served with assorted crackers.

\$2.75 per person



CREATE YOUR OWN BUFFET

\$10.25 per person

ENTRÉE SELECTIONS *(choose two: price based on one Entrée per person)*

Herb Roasted Chicken	Lasagna Roll-Ups
Rosemary Beef Pot Roast	Tender Beef Tips with Mushroom Gravy
Cajun Fried Chicken	Fish-n-Chips
Meatloaf	Roast Beef au Jus
Chicken Piccatta	Roast Turkey with Gravy
Eggplant Parmesan	Roast Ham with Sauce
Stuffed Chicken Breast	Roast Pork Loin with Sauce

SALAD SELECTION *(choose one)*

Tossed Salad (Dressing Choice)	Cole Slaw
Macaroni Salad	Marinated Cucumber, Tomato and Red Onion
Pasta Salad	Three-Bean Salad
Caesar Salad	
Potato Salad	

PASTA, POTATO, RICE *(choose two)*

Smashed Potatoes (Plain or Garlic)	Baked Pasta
Baked Potato	Penne Pasta (Alfredo, Marinara, or Pesto)
Rice Pilaf	Scalloped Potato
Boiled New Potato	Pasta Primavera
Herb Roasted Potato	Au Gratin Potato

VEGETABLE SELECTION *(choose one)*

Sautéed Fresh Vegetable Medley	Broccoli Spears with Lemon Butter
Glazed Carrots	Sweet Baby Peas
Seasoned Corn	Spinach

DESSERT *(choose one)*

Cookies and Brownies	White Cake with Frosting
Chocolate Cake with Frosting	Jell-O Cake with Whipped Cream
Yellow Cake with Frosting	Heavenly Pudding

Includes Rolls, Butter and Beverage.

Pick up service available.

**These are samples of what we can do. Please speak with our
Chef Manager to customize the menu to your liking.**

MEETING BREAKS

DOMESTIC CHEESE TRAY

\$2.50 per person

Cubed Sharp Cheddar, Swiss, Provolone, and Pepper Jack Cheeses
Served with Assorted Crackers

IMPORTED CHEESE TRAY

\$4.65 per person

A Variety of Imported Cheeses
Served with Toasted Sliced Baguette Bread

FRESH VEGETABLE TRAY

\$1.75 per person

An Assortment of Garden Fresh Vegetables Served with Dill Dip

MEDITERRANEAN VEGETABLES

\$4.50 per person

Marinated Artichoke Hearts, Assorted Olives, Grilled and Marinated Mushrooms, Roasted Red Peppers and Sliced Roma Tomatoes with a Balsamic Vinaigrette Reduction

SOUTH OF THE BORDER

\$4.10 per person

Crisp Tortilla Chips with Salsa, Cheddar Cheese, Diced Tomatoes, Chopped Black Olives, Onions and Sour Cream

FRESH BAKED COOKIE TRAY

\$1.00 per person

A Selection of Fresh Baked Cookies

FRESH BAKED FUDGE BROWNIES

\$1.00 per person

FRESH FRUIT TRAY

\$2.00 per person

Assortment of Sliced Seasonal Fruit, Served on a Platter with Yogurt Dip

FRESH FRUIT BOWL

\$1.75 per person

Assortment of Fresh Cubed Seasonal Fruit, Served in a Bowl

Add beverage for an additional charge.

Meeting Break pricing is for pick up only.

Additional charges for added service to be determined by individual event.

All Meeting Break Trays are priced competitively with local stores.

FRESH BAKED DESSERTS

COCONUT PINEAPPLE CAKE

Market Price

Two Layer Yellow Cake Topped with Pineapple Whipped Cream Icing

CHOCOLATE RASPBERRY TORTE

Market Price

Triple Layer Devil's Food Cake with Raspberry Preserves Filling
Topped with Raspberry Whipped Cream Icing and Chocolate Curls

STRAWBERRY TORTE

Market price

Triple Yellow Cake with Fresh Strawberry Filling
Topped with Strawberry Flavored Whipped Cream Icing

STRAWBERRY OR FRESH SEASONAL BERRY SHORTCAKE

Market Price

PEANUT BUTTER PIE

Market Price

ASSORTED CREAM AND FRUIT PIES

Market price

THE FOLLOWING DESSERTS ARE FOR PICK-UP SERVICE.

(ADDITIONAL CHARGE FOR DELIVERY AND SETUP)

TRADITIONAL CAKES

\$1.25 per person

White, Yellow, Chocolate with Frosting

FRESH BAKED COOKIE TRAY

\$12.00 per dozen

FRESH BAKED FUDGE BROWNIES

14.00 per dozen



These are samples of what we
Please speak with our Chef Manager to customize

FUN PARTIES

PIZZANO

Price based on 2 slices of pizza per person

\$7.75 per person

(Plain and Pepperoni)

Our Very Own Fresh Dough Pizza

Tossed Salad With Two Dressings

Assorted Soft Drinks

Cookies and Brownies

WHOLE PIZZA PICK-UP

\$12.50

Plain Pizza

Add **\$1.10** per additional topping

TACO FIESTA

\$8.25 per person

Build Your Own Taco or Taco Salad

Seasoned Taco Meat

Tortilla Chips

Flour Tortilla

Shredded Cheddar Cheese

Shredded Lettuce

Salsa

Black Olives

Scallions

Sour Cream

Jalapeño Peppers

Refried Beans

Assorted Soft Drinks

Cookies and Brownies

POPPIE'S PASTA BAR

\$8.25 per person

2 kinds of Pasta

Marinara Sauce

Alfredo Sauce

Meatballs

Garlic Bread

Tossed Salad with Two Dressings

Assorted Soft Drinks

Cookies and Brownies



FUN PARTIES (CONTINUED)

WOK AND ROLL

\$8.25 per person

Vegetable Lo-Mein
Sweet-n-Sour Chicken or Sesame Beef and Broccoli
Fried and Steamed Rice
Egg Roll
Fortune Cookie
Assorted Soft Drinks

PICNIC – OPTION 1

\$8.50 per person

Burgers and Hot Dogs
Macaroni and Potato Salad
Potato Chips
Lettuce, Tomato, Onion, Cheese and Pickles
Appropriate Condiments
Salad (choose from our selection)
Watermelon (when in season) or Fruit
Cookies

PICNIC – OPTION 2

\$9.25 per person

Barbecued Chicken
Burgers or Hot Dogs
Baked Beans
Lettuce, Tomato, Onion, Cheese and Pickles
Appropriate Condiments
Garden Salad and Potato Salad
Watermelon (when in season) or Fruit
Cookies

PICNIC – OPTION 3

\$12.35 per person

Strawberry Shortcake is an Additional \$.60 per person

Add Strip Steaks (market price)

Fair Style Sausage with Onion and Peppers
Barbequed Chicken
Burgers and Hot Dogs
Baked Beans
Lettuce, Tomato, Onion, Cheese, Pickles
Appropriate Condiments
Salad (choose two from our selection)
Watermelon (when in season) or Fruit
Cookies and Brownies



Fun parties include set up and breakdown of buffet.