

Greek Life Service Catering

Catering Guide

Booking an event with GLS is easy. Simply speak with your chef about your interest and we can handle the rest. Billing of your event will be added to your regular food service invoice or billed separately.

Please use these questions as a guide:

- What is the date of the event?
- What is the time of the event?
- How many people will be attending your event?
- Is there a theme or tradition for the event?
- What is your budget?

Breakfast/Brunch Menus

European Breakfast: Fresh Assorted Pastries & Scones, Bagels and Cream Cheese, Fresh Cut Fruit Display, Butter & Fruit Preserves, Coffee, Chilled Orange & Apple Juices - \$6.00/person

Deluxe European Breakfast: Fresh Assorted Pastries & Scones, Bagels and Cream Cheese, Whole Grain Breads, Fresh Cut Fruit Display, Yogurt and Granola Parfaits, Butter & Fruit Preserves, Coffee, Chilled Orange & Apple Juices - \$7.75/person

Good Morning Breakfast: Fresh Assorted Pastries, Bagels and Cream Cheese, Breakfast Potatoes, Fresh Cut Fruit Display, Coffee, Chilled Orange & Apple Juices. Choose from one EACH of the following items - \$9.75/person

- Bacon or Sausage
- Quiche (Meat or Veggie), Egg & Cheese Strata, French Toast, Biscuits and Gravy, or Buttermilk Pancakes

Farmhouse Breakfast: (Mix and Match): Fresh Assorted Pastries, Fresh Cut Fruit Display, Assorted Bagels & Coffee Cake, Butter & Fruit Preserves, Coffee, Chilled Orange & Apple Juices. Choose one EACH of the following items: - \$12.50/person

- Fresh Garden or Caesar Salad
- Bacon or Sausage
- Quiche (Meat or Veggie), Egg & Cheese Strata, French Toast, Biscuits and Gravy, or Buttermilk Pancakes
- Marinated Grilled Chicken Breast, Buttermilk Fried Chicken, Roasted Turkey Breast, Maple Glazed Pork Loin, or Pasta Primavera

A La Carte Trays:

Small Tray (Serves 10-15), Large Tray (Serves 20-25) – Fresh Fruit Tray, Assorted Muffin Tray, Assorted Pastry Tray, Biscuits w/Butter & Preserves, Bagels and Cream Cheese Tray. (Pricing

Upon Request)

- Cinnamon Rolls (+3.25) – minimum order for 20
- Biscuits & Gravy (+4.25) – minimum order for 20
- Mini Chocolate Croissants (+3.50) – minimum order for 20

Appetizer Event Menu

Appetizer Pricing Per Person (priced upon request):

Light Appetizers (choice of 4 items)

Medium Appetizers (choice of 7 items)

Heavy Appetizers (choice of 10 items)

Individual Trays (36 pieces per tray, Serves 20-25 people)

Cold Items: Grilled Jumbo Shrimp, Fresh Fruit Skewers, Veggie Display, Assorted Cheese, Veggie Wraps, Mini Gourmet Sandwiches, Pita Chips & Hummus, Assorted Mini Desserts

Hot Items: Bourbon Chicken Skewers, Stuffed Mushroom Caps, Buffalo Chicken Dip, Crab & Artichoke Dip, BBQ Meatballs, Mini Crab Cakes, Mini Gourmet Pizza's, Chicken & Pineapple Skewers, Thai Chicken Skewers, Chicken Tenders, Pretzel Bites, Spinach Artichoke Dip with Chips.

Traditional Boxed Lunch - Select up to Three (3) – \$8.75

Sandwiches

- Smoked Turkey with Dill Havarti on Marble Rye Bread
- Honey Ham and Swiss on Whole Wheat Bread
- Grilled Vegetables, Hummus or Multi-Grain Bread

Wraps

- Classic grilled chicken Caesar with parmesan and romaine on tomato-basil wrap
- Roast beef with dill coleslaw and Colby jack cheese on garlic-herb wrap
- Greek Salad with cous-cous, mint, feta, olives, cucumbers, parsley, tomatoes, and lemon wedge vinaigrette on a whole-wheat wrap

Choose two (2) sides for all Boxes:

Potato Salad, Pasta Salad, Cole Slaw, Whole Fruit, Deli-Style Potato Chips, Seasonal Fruit Cup, or a Fresh Baked Cookie (Chocolate Chip Blondies, Caramel Sea Salt, Double Chocolate Chuck – choose 1)

- *Assorted Sodas and Bottled Water*
- *Plastic Flatware & Napkins*
- *Gluten-Free Wrap or Bread available upon request*

Buffett Menus – The Perfect Answer to a Large Function!

Bar-B-Que

Pick your favorites to create a crowd-pleasing BBQ! All BBQ meals come with a choice of

Lemonade and Iced Tea - \$14.95/Person

Entrée (choose 1 or 2): Roasted BBQ Chicken, Beef Brisket, Pulled Pork, BBQ Ribs (add \$2.00)

Sides (choose 2): Coleslaw, Baked Beans, Chef Inspired Mac & Cheese, Green Beans, Mashed Potatoes & Gravy, Kettle Chips, Pasta Salad with Fresh Pesto and Reggiano, Homemade Potato Salad, Organic Mixed Field Greens, Corn on the Cob.

Bread (Choose 1): Texas Toast, Cornbread or Biscuits

Dessert (Choose 1): Apple Cobbler, Peach Cobbler, Cherry Cobbler, Chocolate Cookies, Cake

All American

Pick from a variety of time-tested event favorites - \$8.95/Person

Entrée (Choose 1 or 2): Hamburgers/Cheeseburgers, Bratwurst, 100% Beef Jumbo Hot Dogs

Sides (choose 2): Potato Chips, Baked Beans, Sweet Potato Fries, Fresh Fruit Salad, Pasta Salad with Fresh Pesto and Reggiano, Homemade Potato Salad, Organic Mixed Field Greens

Dessert (choose 1): Assorted Cookies (Chocolate Chip, Caramel Sea Salt, Chocolate Chip Blondies), Chocolate Brownies, Sheet Cake

- Each meal comes complete with all the necessary condiments.
- *Plastic Flatware & Napkins.*

Sandwich Assortment

Build your own Deli Sandwich with a variety of sliced meats, cheeses, and breads. Garden Salad with choice of dressings, assorted cookies, and lemonade - \$8.95/person

Artisanal Comida Mexicana

Enjoy authentic chef-inspired Elote, Quesadillas, Taco's and Queso when heading south of the border with this Mexican themed option (our chefs are the best) - \$10.95/person

Entrée (Choose 1 or 2): Chicken/Cheese Quesadillas, Taco Bar, Beef Burritos, Chicken Enchiladas

Sides (Choose 3): Chips & Rainbow Salsa, Chips & Queso, Black Beans, Refried Beans, Pico De Gallo, Latin Rice, Tex-Mex Guacamole, Extra Cheesy Taquitos, Elote (in season)

Dessert (Choose 1): Churro Chips, Sugar Cookies, Empanadas, Sopapillas

- Tres Leche Cake (+3.25/person)

Traditional Rustic Italian

Italian is always a great choice to make your function shine! Enjoy great Italian dishes made with the best sauces, meats, and pasta! Includes 1 Entrée, 3 Side Dishes, and Dessert - \$12.95/person (Two Meats – add \$2.00/person)

Entrée (Choice of 1): Italian Roast Beef -served in a light gravy with crusty buns, Chicken Parmigiano – lightly breaded, marinara sauce and cheese, Sicilian Chicken – charbroiled, Italian breadcrumbs, olive oil, garlic and lemon sauce

Salad (Included) – Iceberg & Romaine Lettuce sweet diced red peppers, red onions, Parmigiano and cheese tossed in a house Italian dressing made with extra virgin olive oil and red wine vinegar

Sides (Choose 3): Cavatelli Con Broccoli – creamy Parmigiano cheese sauce, broccoli, and mushrooms, Penne Marinara – penne noodles in a meatless tomato sauce, Mostaccioli – tubular oodles in a meat sauce, Rigatoni Alfredo – classic butter and Parmigiano cheese sauce, Cavatelli Creamy Butter & Garlic – served with creamy butter and garlic sauce, Rosemary Roasted Potatoes – roasted with virgin olive oil, rosemary, and spice, Italian Fried Potatoes – Sautéed with onions, black olives, and sweet red peppers, Fresh Green Beans – served in a butter sauce, Fresh Broccoli – served in a butter sauce, Fresh Vegetable Medley – fresh broccoli, cauliflower, carrots, and zucchini in a butter sauce, Roasted Vegetables, Italian Style Green Beans – Sautéed with prosciutto ham and red onions.

Dessert (Assorted Mini Desserts – choose any combination of desserts below – all deserts are served on a decorated serving tray) Fudge Brownies, Jumbo Chocolate Chip Cookie, Jumbo Oatmeal Raisin Cookie, Lemon Bars, Homemade Mini Cannoli, Old Fashioned Cheesecake.

Gourmet Desserts (An additional \$3.25/person)

- Tiramisu – espresso-soaked sponge-cake layered with mascarpone cheese filling
- Homemade Large Cannoli – pastry shell stuffed with ricotta sweetened with sugar, chocolate chips, and coffee liqueur
- Italian Cookies
- Cheesecake – New York, Strawberry (Raspberry or Chocolate Sauce)

Plated Dinner

Our plated steak dinner includes assorted breads and spreads, choice of salad, choice of starch, choice of vegetable, choice of entrée(s), choice of dessert, and iced tea and water (priced upon request).

Salad (Choice of One): Wedge Salad with Bacon, Blue Cheese, Tomatoes and Roquefort Dressing, Mixed organic Field Greens with Pecans, Cranberries, Goat Cheese and Champagne Dressing, Spinach Salad with Black Garlic Vinaigrette.

Starch (Choice of One): Garlic Mashed Potatoes, Whipped Potatoes, Maple Roasted Sweet Potatoes, Garlic Scalloped Potatoes, Horseradish Mashed Potatoes, Brown/Basmati/White Rice

Vegetable (Choice of 1): Baby Dill Carrots, Fresh Green Beans, Braised Carrots with Ginger, Balsamic Marinated Grilled Portobello Mushrooms

Entrée (Choose 1 or 2): Grilled Salmon, Grilled Tilapia with Olive Butter, New York Strip, Petite Filet, Sautéed Parmesan Chicken, Pork Tenderloin

Dessert (Choice of One): Red Velvet Cake, Key Lime Tart, Tiramisu, Fresh Fruit with Crème