



Catering by Chartwells

In Any Event Catering has an exceptionally experienced staff that is dedicated to fulfilling your every catering request. For your convenience, we have created a selection of frequently requested popular menu items. Please realize that these items are just a sampling of what we can offer.

Our culinary staff can customize a menu to fit your needs. Whether your plan calls for a small reception or a gourmet dinner, our Catering Director and staff will work with you every step of the way to exceed your expectations. All events are artistically prepared, presented and served with an attention to detail that has genuinely become our hallmark. Thank you for choosing In Any Event Catering and enjoy planning your event!

CORPORATE SOCIAL RESPONSIBILITY

Zero Trans Fat - All oils used in our kitchens have been transitioned to Zero Trans-Fat oils. This move has reduced the amount of trans-fatty acids consumed by our customers by 2 million lbs. nation wide.

Ocean Friendly Seafood - We have partnered with the Monterey Bay Aquarium's Seafood Watch program to assure that all seafood served in our locations comply with strict sustainability requirements.

Cage Free Eggs - We are the only catering provider to take a stand on animal welfare by offering only HFC certified cage free shell eggs.



BRIGHT BEGINNINGS *minimum of 10 guests*

Coffee Service *1.50 per person*

Fresh brewed regular and decaffeinated coffee.

Beverage Service *2.75 per person*

Fresh brewed regular and decaffeinated coffee, hot tea, apple or orange juice and iced water.

Deluxe Beverage Service *4.00 per person*

Fresh brewed regular and decaffeinated coffee, hot tea, apple or orange juice and bottled water.

Setups include disposables and all coffee accompaniments.

All beverage services are setup for self-service.

A'LA CARTE BREAKFAST ITEMS

Assorted Bagels with Cream Cheese, Jam & Butter

15.25 \mathcal{A} dozen

Fresh Baked Muffins

18.50 \mathcal{A} dozen

Assorted Danish

22.50 \mathcal{A} dozen

Fresh Baked Scones

20.00 \mathcal{A} dozen

Fresh Baked Cinnamon Rolls

20.00 \mathcal{A} dozen

Yogurts

1.75 \mathcal{E} ach

Granola Bars

1.50 \mathcal{E} ach

Cereal

1.75 \mathcal{E} ach

SUN-UP SELECTIONS minimum of 5 guests

The Continental 8.95 per person

Choice of chilled orange or apple juice, seasonal fruits, assorted muffins & Danish, creamery butter, jam & signature coffee.

The Continental Supreme 10.95 per person

Choice of chilled orange or apple juice, assorted muffins, bagels & Danish, seasonal fruit medley, assorted yogurts, creamery butter, jam, cream cheese & signature coffee.

Chartwells Breakfast Buffet 11.95 per person

Choice of chilled orange or apple juices, fluffy scrambled eggs, crisp bacon or sausage, breakfast potatoes, southern style grits, homemade buttermilk biscuits with country gravy, assorted breakfast pastries, seasonal fruit medley & signature coffee.

Breakfast Beverages

Regular Coffee - 15.25 per gallon

Decaf Coffee - 15.25 per gallon

Freshly Squeezed Orange Juice - 15.25 per gallon

Cranberry Juice - 15.25 per gallon

Apple Juice - 15.25 per gallon

Bottled Juice - 1.85 each

Bottled Water - 1.50 each

Assorted Can Drinks - 1.50 each

For per gallon beverages, we recommend 1 gallon for every 8 - 10 guests

SALADS

Summer Salad *6.95 per person*

Garden fresh spring mix, turkey, mandarin oranges, strawberries, red onions, crumbled gorgonzola cheese and sugared pecans, served with an herb citrus dressing

Oriental Chicken Salad *6.25 per person*

Garden fresh romaine mix, marinated chicken breast, lo mein noodles and fresh pineapple chunks, served with a teriyaki dressing

Grilled Chicken Caesar Salad *6.25 per person*

Crisp romaine lettuce, red peppers, croutons and shaved Parmesan cheese tossed in creamy Caesar dressing and topped with a flame-grilled chicken breast

Cobb Salad *6.25 per person*

Ham, turkey, bleu cheese, bacon and chopped eggs atop a bed of fresh greens and served with your choice of dressing

Fried Chicken Salad *6.25 per person*

Fried chicken strips on a bed of greens, tossed with tomatoes, thinly sliced red onions and served with a Cajun ranch dressing

All salads are served with dressings and fresh baked rolls with butter

SIGNATURE SANDWICHES & WRAPS

Box Lunch Selections

All box lunch selections come with chips, cookie, fruit, canned soda or bottled water and are garnished with lettuce, tomato and onion. Sandwiches come with your choice of the following:

Cheese: American, Cheddar, Swiss or Provolone

Bread: Wheat, White, Sourdough, White or Wheat

Sub Rolls or Plane, Wheat, Spinach or Sundried Tomato

Basil Wraps

Gourmet Box Lunch 9.95 per person

Traditional: *Choice of ham, turkey or roast beef*

The Southeasterner: *Flaky croissant filled with our famous chicken salad.*

Turkey Club Croissant: *Sliced turkey breast on a fresh croissant topped with bacon, lettuce, tomato and cheese*

Chicken Caesar Wrap: *Grilled chicken strips tossed with Parmesan cheese and Caesar dressing wrapped in a tortilla*

Deli Buffet 12.95 per person

Assorted meats, cheeses & condiments (ham, turkey, roast beef, salami, Swiss, Provolone or American cheese. Lettuce, tomato, onion, pickles, mustard and mayonnaise) served with pasta or potato salad, chips, cookie or brownie & beverage

LUNCH BUFFETS *minimum 25 people*

Includes house salad, bread rolls and choice of two accompaniments, house dessert, iced tea & coffee. Includes buffet linen and disposable service ware

Pasta Buffet *14.95 per person*

Choice of: Cheese Lasagna, Baked Ziti, Tortellini Primavera, Fettuccini Alfredo with Broccoli, Bowtie pasta with Sun-Dried Tomato Pesto or Eggplant Parmesan.

** Chicken may be added for an additional \$2.00 per person*

One Meat Entrée Buffet *16.95 per person*

Choice of: Grilled Italian Chicken breast, Pesto Alfredo Chicken, Chicken Parmesan, B.B.Q Chicken, Chicken Florentine, Chicken Piccata, Oven Roast Turkey, Sliced Hawaiian Ham, Sliced Roast Beef, Blackened Chicken or Teriyaki Pork Loin.

Southern Cooking *17.95 per person*

Southern Fried Chicken served with Mashed Potatoes and Gravy, Collard Greens, Bourbon Baked Beans, Steamed Carrots and Corn on the Cob.

Cookout Lunch *18.95 per person*

Hamburgers, Hot Dogs and B.B.Q Chicken served with Baked Beans, Corn on the Cob, Potato Salad, Cole Slaw and condiments. Pulled Pork or Fried Chicken may be substituted for Hamburgers for an additional \$3.00 per person.

DINNER BUFFETS *minimum 25 people*

Includes house salad, bread rolls, two accompaniments, house dessert, iced tea & coffee. Includes buffet linen and disposable service ware.

Chicken

Marinated Grilled Chicken *18.95 per person*

Chicken Parmesan *18.95 per person*

Sesame-Seed Encrusted Chicken

18.95 per person

Chili Lime Chicken

18.95 per person

Beef

Fire Grilled Rib Eye *24.95 per person*

Grilled New York Strip *24.95 per person*

Grilled Beef Filets *33.95 per person*

Pork

Marinated Pork Loin *16.95 per person*

Smoked Pork Loin *16.95 per person*

Barbecued Pork Chops *18.95 per person*

Pasta

Fettuccini Primavera *15.95 per person*

Pesto Tortellini *15.95 per person*

Classic Cheese Lasagna *15.95 per person*

Seafood

Flounder stuffed with Crab Meat

19.95 per person

Crab Cakes

22.95 per person

Grilled Salmon

22.95 per person

Grilled Salmon

22.95 per person

Coconut Marinated Swordfish

23.95 per person

Grilled Tuna

23.95 per person

Note: Due to the seasonal nature of seafood, price & availability will vary. We will be able to provide an exact quote as we plan your event.

Accompaniments *choose two*

Roasted Rosemary Potatoes

Au Gratin Potatoes

Mashed Potatoes

Garlic Mashed Potatoes

Cheddar Mashed Potatoes

Sweet Potato Casserole

Wild Rice Pilaf

Red Beans & Rice

Oven Roasted New Potatoes

Basmati Rice

Baby Carrots

Green Bean Almandine

Fried Okra

Steamed Broccoli

Buttered Corn

Zucchini & Squash

Spaghetti Marinara

In Addition

Cheese, Fruit and Crudites Platters

A variety of Imported Cheeses, Sliced Seasonal Fruits, Seasonal Vegetable Medley and assorted Table Crackers.

16 - 20 people - 70.00

26 - 30 people - 105.00

36 - 40 people - 140.00

46 - 50 people - 175.00

Buffet Desserts

Assorted Cheesecake (ask for details)

Carrot Cake

Black Forest Cake

Lemon Cake

N.Y. Style Cheesecake

Tiramisu

German Chocolate Cake

Sweets and Such

Assorted Cookies and Punch *3.95 per person*

An assortment of freshly baked cookies and sparkling fruit punch.

Ice Cream Sundae Bar *9.95 per person*

Choice of two flavored ice creams and toppings to include: Chopped Peanuts, Maraschino Cherries, Rainbow Sprinkles, Chocolate Syrup, Caramel Syrup and Whipped Cream.

Fresh Baked Cookies or Brownies *9.95 per dozen*

Gourmet Confectionaries *23.95 per dozen*

Selections to include: Chocolate Eclairs, Mini Cheesecakes, Assorted Truffles, Chocolate Dipped Strawberries and Cream Puffs.

Cakes

Cakes are prepared with your choice of filling, icing and decorated to your liking

Nine inch round cake

21.95

Half Sheet cake

85.00

Full Sheet cake

130.00

Beverages

Hot

Coffee, Regular or Decafe 15.25 / Gallon

Hot Chocolate 10.95 / Gallon

Cold

Iced Tea 9.25 / Gallon

Fruit Punch 9.95 / Gallon

Orange Juice 15.25 / Gallon

Apple Juice 15.25 / Gallon

Cranberry Juice 15.25 / Gallon

Canned Soda 1.50 Each

Bottled Water 1.50 Each

Bottled Juice 1.85 Each

THE FACTS OF CATERING

RESERVING A DATE

We can help you make the necessary decisions to determine which service would best fit your needs. To reserve a tentative date contact the catering director at (863) 667-5392 or e-mail kdnazzaro@seuniversity.edu.

Once the details of your event have been settled you will receive an estimate form by e-mail. We ask you to review, approve and return the estimate back to the office to confirm your order. Any changes to the menu will require a new estimate for approval.

BILLING/GUARANTEE PROCEDURES

Please plan your event as far in advance as possible - the more time you have to plan, the better we can accommodate your event! To ensure precise production, a final guarantee for the number of guests to be served is required three business days prior to the event date. Your guaranteed number of guests represents the minimum billing price. Should the number of guests in attendance exceed the number of guests guaranteed; the final bill will be adjusted accordingly. Any additional charges, such as extended labor and others will be billed to you. In Any Event Catering adds an 18% service charge to all food and beverages served at your event.

LINEN & FLOWERS

In Any Event Catering will provide linen and skirting for buffet tables only. We will also provide linen for the appropriate amount of tables based on the number of guests guaranteed if requested at the cost of \$7.00 per table linen. We will be glad to order special floral arrangements or decorative requests for an additional fee.