



Dining & Catering Services

ON THE CAMPUS OF ASBURY THEOLOGICAL SEMINARY



Weddings at Asbury

Welcome to the special event side of Pioneer College Caterers on the campus of Asbury Theological Seminary. We are pleased that you have chosen us for your event. Successful events start with early planning. Our service-oriented staff stands ready to ensure superb catering tastefully presented in our facilities.

Whatever your needs, our catering department can provide served banquets, buffets, receptions, picnics and meeting breaks from casual to formal. We have created this catering guide to serve as a comprehensive menu of options for your event. We realize there will be special requests and welcome the opportunity to customize a menu for you.

Please take a moment in your planning to review the catering guidelines section detailing our responsibilities as your caterer and your responsibilities as the host of the event. We will take every measure to provide a flawless event and want to ensure that all details are dealt with in advance of your special occasion.

If you have any questions/concerns, please contact our office and our staff will happily assist you.

Following your event, you may receive a survey from our food service director. Please take a moment and complete this survey as this feedback is essential to helping us serve you, and others, better in the future.

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Asbury Theological Seminary



SOMETHING TO GET YOU STARTED...

A GREAT WAY TO COMPLEMENT YOUR RECEPTION,
TO ENHANCE THE HOURS OF GETTING READY
OR TO WELCOME YOUR GUESTS TO DINNER

Snacks

Domestic cheese and crackers	\$1.75 per person
Fresh vegetable crudités with ranch dip	\$1.85 per person
Sliced seasonal fresh fruit	\$2.75 per person

Hors d'oeuvres

(Minimum of 35 guests)

Choose from one of the following packages or let us help you create a custom package to suit your needs.
All packages are refreshed for 1.5 hours and include coffee service, lemonade or iced tea, and water

RUBY <i>Little smokies, chicken tenders and savory meatballs</i>	\$5.95 per person
EMERALD <i>Domestic cheese and cracker display, vegetable crudités and seasonal fresh fruit display</i>	\$7.55 per person
OPAL <i>Seasonal fresh fruit display, mini chicken cordon bleu, assorted mini quiches, crab cakes and spinach dip with gourmet crackers</i>	\$9.45 per person
SAPPHIRE <i>Choose your favorite five hors d'oeuvres selections</i>	\$14.25 per bowl
DIAMOND <i>Seasonal fresh fruit display, brie in puff pastry, vegetable crudités, bacon-wrapped scallops, cheese and cracker display and stuffed mushroom caps</i>	\$18.45 per person

HORS D'OEUVRES A LA CARTE SELECTIONS (Pricing based on 3 pieces per person)

Mini crab cakes with remoulade	\$1.90 per person
Spanakopita	\$2.70 per person
Savory meatballs (Swedish, barbeque, sweet 'n sour or Italian)	\$1.20 per person
Assorted mini quiches	\$1.20 per person
Chicken tenders	\$1.75 per person
Mini egg rolls (vegetable or pork with sweet 'n sour sauce)	\$1.40 per person
Sausage in puff pastry	\$1.20 per person
Brie in puff pastry	\$4.95 per person
Stuffed mushroom caps	\$3.90 per person
Bacon-wrapped scallops	\$4.50 per person
Mini chicken cordon bleu	\$3.00 per person
Mixed nuts	\$6.25 per pound
Chicken salad in pastry puffs	\$1.60 per person
Tea sandwiches	\$1.50 per person
Assorted canapés	\$2.25 per person
Deli spirals	\$1.25 per person
Spinach dip	\$1.00 per person
Assorted dry snacks <i>(choice of Chex Mix, Goldfish, pretzels, popcorn, potato chips with dip or tortilla chips with salsa)</i>	\$0.50 per person
Shrimp cocktail	\$5.00 per person
Chocolate covered strawberries	market price

BEVERAGE SELECTIONS

Lemonade (by the gallon)	\$3.95 per gallon
Iced Tea (by the gallon)	\$3.75 per gallon
Punch (by the gallon)	\$4.95 per gallon
Specialty Punch (by the gallon)	\$5.95 per gallon
Sparkling Grape Juice	\$7.95 per bottle

A La Carte Reception Package

A la carte prices for starters and hors d'oeuvres are offered as an addition to a meal or reception package. If individual items are chosen without a package, an additional charge will be added for labor and supplies.

Create a custom reception package by paying a base cost per person in addition to the a la carte hors d'oeuvres, tray, snack or beverage options of your choice.

1-100	\$2.35 per person
101-125	\$2.25 per person
126-150	\$2.20 per person
151-175	\$2.05 per person
176 and above	\$1.90 per person

Carving Station

(\$50 carvers fee in addition to carvery selection)

All selections are served with appropriate condiments and rolls

ROAST BEEF	\$3.00 per person
PRIME RIB OR BEEF TENDERLOIN <i>Served with horseradish and au jus</i>	\$5.00 per person
LEG OF LAMB <i>Served with mint jelly</i>	\$5.00 per person
PORK LOIN <i>Served with apple chutney</i>	\$4.00 per person
HONEY CURED SPIRAL SLICED HAM	\$4.00 per person
TURKEY <i>Choice of whole roasted or fried. Served with a cranberry marmalade</i>	\$3.00 per person

SIT, RELAX, ENJOY...

Served Entrées

(Minimum of 20 guests)

All entrées include choice of garden salad with two dressings, spinach salad or caesar salad, rolls with butter, one standard dessert selection, iced tea, water and coffee

Seafood

BAKED POLLACK <i>Filet lightly dusted with Panko, topped with a lemon butter cream sauce Served with wild rice and fresh seasonal vegetables</i>	\$15.15 per person
SHRIMP SCAMPI <i>Plump shrimp sauteed with garlic, herbs and lemon butter served over angel hair pasta with fresh seasonal vegetables</i>	\$19.55 per person

Pasta

STUFFED SHELLS <i>Oversized shells stuffed with cheeses, baked in a marinara sauce and topped with mozzarella Served with garlic bread and fresh seasonal vegetables</i>	\$12.95 per person
CLASSIC LASAGNA <i>Lasagna layered with ricotta and mozzarella cheeses in a meaty sauce Served with garlic bread and fresh seasonal vegetables</i>	\$12.95 per person
VEGETABLE LASAGNA <i>Spinach and seasonal vegetables baked in layers of lasagna noodles and alfredo cream sauce Served with garlic bread and fresh seasonal vegetables</i>	\$12.95 per person

Chicken

CHICKEN CORDON BLEU <i>Boneless breast of chicken stuffed with ham and swiss cheese, breaded and baked, then topped with a cream sauce and served with choice of starch and vegetables</i>	\$16.25 per person
HUNTER-STYLE CHICKEN BREAST <i>Boneless breast of chicken lightly battered, topped with a sauce of sautéed mushrooms, carrots and onions. Served with choice of starch and vegetables</i>	\$16.80 per person
SPRING CHICKEN <i>Boneless breast of chicken grilled and topped with an orange cranberry marmalade Served with choice of starch and vegetables</i>	\$16.80 per person
CHILD'S MEAL (ages 3 to 10) <i>Chicken tenders served with french fries and vegetables</i>	\$9.95 per person

Pork

HERB ENCRUSTED PORK LOIN (2 SAUCE OPTIONS) <i>Choice of oven roasted pork loin with a dijon cream sauce or an apple raisin glaze Served with choice of starch and vegetables</i>	\$15.95 per person
SMOTHERED PORK CHOPS <i>Center cut boneless pork chops baked in a brown mushroom sauce Served with choice of starch and vegetables</i>	\$18.95 per person

Beef

SLICED ROAST BEEF \$18.95 per person
*Slow roasted beef with a mushroom demi glaze
Served with choice of starch and vegetables*

BEEF MEDALLIONS \$27.95 per person
*Grilled tenderloin fillets
Served with baked potatoes and vegetables*

Buffets

*(Minimum of 35 guests)
Includes rolls with butter, coffee, iced tea and water*

SALADS

Spinach salad
Garden salad (with two dressings)
Caesar salad

ENTRÉES

Baked Tilapia Provencal
Country Fried Steak
Pepper Steak
Old Fashioned Meatloaf
Caribbean Pork
Chicken Santa Fe
Chicken Parmesan
Lemon Butter Herb Chicken
Sliced Roast Beef (Mushroom Demi Glaze)

STARCHES

Herb roasted redskin potatoes
Roasted garlic mashed potatoes
Au gratin potatoes
Parsley new potatoes
Baked potatoes
Sweet potatoes
Cornbread stuffing
Wild rice pilaf
Macaroni and cheese
Pasta

VEGETABLES

Honey glazed carrots
Sweet peas
Squash medley
Broccoli
Buttered Corn
Seasonal vegetable blend
Green beans (almandine or southern style)

BUFFET OPTION \$17.35 per person
*One salad, one entrée, one starch, one vegetable, one standard dessert
(Child age 3-10: \$9.95)*

ADDITIONS

*Add an additional salad, starch, vegetable or dessert option for \$1.00 more per person.
Add an additional entrée selection for \$2.00 more per person*

Themed Buffets

*(Minimum of 35 guests)
Includes coffee, tea and water*

ITALIAN PASTA BUFFET \$14.15 per person
*Spaghetti, fettuccine and penne pastas; marinara and alfredo sauces;
choice of meatballs or italian sausage; Served with house salad and garlic bread*

ASIAN BUFFET \$15.25 per person
Beef and broccoli, chicken chow mein, fried rice, jasmine rice and egg rolls

HOLIDAY TRADITION BUFFET (Available in November and December only) \$18.55 per person
*Roasted turkey breast with cornbread stuffing, glazed sliced ham, mashed potatoes
and gravy, sweet potatoes, choice of green bean casserole or corn pudding,
Grandma's dinner rolls and pumpkin pie*

DESSERT BUFFET (Minimum of 20 guests) \$9.95 per person
A variety of 5 desserts presented display style; Includes punch and coffee service

CATERING GUIDELINES

SERVICE TIME

Four hours of service is provided for your wedding reception. If the duration of your event exceeds four hours, additional labor fees will be charged. Any event held on Saturday or Sunday as well as any meal, reception or break service scheduled to begin prior to 7:30am or after 7:30pm Monday thru Friday may be subject to an additional service charge.

UNUSED PORTIONS

To ensure that the food for your event is bountiful, we prepare knowing that there will be food left over. For this reason and due to liability insurance issues and state health regulations, food may not be taken from the event and will not be packaged for removal from the premises. Pioneer College Caterers will not be held responsible for food items removed from the catered event.

RENTALS AND ADDITIONAL FEES

Our food service director will discuss the need for rental service wares. While we attempt to have adequate supplies of service wares, there are times when we do not have enough to accommodate large groups, upgrades or special requests. If there is a need for renting additional items the cost of such rentals will be added to the cost of your event. Events served out of the Dining Hall are subject to an additional fee for the cost of labor to transport food and supplies. Should a seminary vehicle not be available, we will also include a charge for vehicle rental. Any additional fees would be quoted in advance of the event so there are no misunderstandings.

SAME DAY ADDITIONS

We will make every effort to accommodate your specific requests and needs. However, please understand that changes requested the same day of your event may not be feasible and additional charges may be required to accommodate your request.

PRICING

Many items in the menu fluctuate in price due to the influences of seasons and market conditions. We have priced our menu based on current in-season pricing and market conditions. We will attempt to honor the pricing whenever possible, but reserve the right to adjust pricing if market conditions make changes necessary. Price quotations will be reconfirmed 30 days prior to the event. Any events booked within 30 days will be billed as quoted.

SERVICE FEES AND TAXES

A 15% service fee and 6% sales tax will be added to all catering selections.

INCLUSIONS

Prices for all catered meals include appropriate staff for your event along with the use of standard linen service, china, glassware and flatware. Events served outside of the dining hall will be served on disposable products unless otherwise requested; which may result in additional fees.

CHANGES AND GUARANTEES

To ensure that your event is successful, all changes regarding the menu, guaranteed guest count and event arrangements must be confirmed one week prior to the event. We will allow increases in guest counts up to 24 hours prior to the event. If you do not contact us with a final guarantee one week prior to the event, we will use your estimated number as your guarantee and charge accordingly. We will be prepared to serve as many as 5% more than your guarantee. We will bill for the actual number in attendance or the guarantee, whichever is greater.

MULTIPLE ENTRÉES

If you wish to offer your guests a choice of two entrées or a special diet menu, you must provide a breakdown of the count for each entrée (or item) with your final count one (1) week prior to the catered event(s). You, as the client, must provide color-coded (or other clearly marked) place cards or nametags indicating entrée selection to be placed at each seat.

CANCELLATION

On the rare occasion that a cancellation occurs, we will not bill for expenses if the cancellation occurs three business days prior to the event. If cancellation occurs within three business days of the event, you will be billed for any expenses we incur related to preparation for the event.