



Services

Food Service

Food services are priced per person. You may choose from our regular menus or customize a menu for your event.

Delivery and Pick-up

For local deliveries using all disposable paper products and containers that are considered "drop off" only, we charge \$25.00. For local deliveries using our equipment that requires set up and pick up, we charge \$50.00. For deliveries outside of Eugene/Springfield area, we charge an additional \$.75 per mile round trip plus \$15.00 per hour for each staff member required to work the event.

Staffing

For events that require Campus Catering staff to be on site, delivery and pick-up charges will not be assessed, but the following staffing rates will be charged from time of departure to time of return to the preparation site.

Servers/Prep help - \$15.00/ hour Bartenders - \$20.00/hour Chefs - \$20.00/ hour

Beverage Service

Campus Catering is fully licensed and carries liability insurance for any event requesting alcoholic beverages. Beverage charges are based upon consumption. Our catering staff can provide approximate cost projections for your event. We offer a wide variety of non-alcoholic beverages, beer, wine, champagne, and cocktail service. There is a \$150 set up fee for full cocktail service.

Equipment

We offer the following items at competitive prices.

Disposable table service - \$.75 per person

Linen napkins - \$.50 per person

China with plastic glasses - \$3.25 per person

China with glass glasses - \$4.25 per person

White table linens - \$4.50 each

In addition, we can order serving tables, portable bars, canopies, guest tables, chairs and other items needed through local rental companies. Clients will pay the rental company directly for all rental fees.

Deposit to Hold

A \$500 non-refundable deposit is required to book your event. The \$500 deposit is deducted from your final bill, but is not refundable in the event of cancellation.

Guest Count and Payment

1. When you schedule your event and pay your deposit, an estimated guest count will be determined.
2. 2 weeks prior to your event a final guest count is required. This count is the guaranteed number of guests that Campus Catering prepares and charges for.
3. 2 weeks prior to the event 50% of the event balance is due.
4. 2 days prior to the event the remaining balance is due.

Gratuity percentage

A 12% service charge is added to all food and beverage service.

A 15% service charge is added to all food and beverage service for sit down dinners.

Event Estimate

We can provide you with a detailed event estimate once your menu, beverage, and equipment needs are selected. We'll enter into an event contract when you make your deposit.

Wedding Menus

Appetizers

\$9.95 per person for any 5 items

For each additional selection, add \$1.50 per person

- | | | |
|-------------------------------|--|-------------------------------|
| • Swedish Meatballs | • Baked Brie, crackers, fruit | • Mini Quiche |
| • Tortilla chips/salsa | • Stuffed mushrooms | • Barbeque chicken wings |
| • Spinach dip in bread bowl | • Chicken fingers, dipping sauce | • Deviled eggs |
| • Smoked salmon dip, crackers | • Shrimp/crab dip, baguette | • Baked beans |
| • Vegetable tray, ranch dip | • Veggie Pasta salad | • Spring rolls, dipping sauce |
| • Fruit platter | • Chicken vegetable potstickers, sweet chili dipping sauce | • Hummus, pita bread or chips |
| • Meat platter, crackers | • Chinese barbeque pork, sesame seeds, mustard, red sauce | • Mini sandwiches |
| • Cheese platter, crackers | | • Brushetta, pesto dip |

Suggested Menus

For an additional \$2.00 per person you may add two of the appetizers listed above to the menu option you select

Option One \$10.00 per guest

Traditional Homemade Lasagna
Penne Primavera
Fresh Seasonal Vegetable
Caesar or Garden Salad
Choice of bread and butter

OR

Homemade Lasagna
with Cream Sauce
Chicken Alfredo
with White Wine Sauce
Steamed Broccoli
with Roasted Red Peppers
Caesar or Garden Salad
Choice of bread and butter

Option Three \$12.00 per guest

Stuffed Pork Chops
with Homemade Gravy
Roasted Potatoes
Green Beans Almandine
Spinach Salad
Baguette with Butter

OR

Chicken Cordon Blue
with Honey Mustard
White Wine Sauce
Almond Rice Pilaf
Steamed Broccoli
with Roasted Red Peppers
Caesar or Garden Salad
Wheat Baguette with Butter

Or work with our chefs to
create your own custom menu!

Option Two \$11.00 per guest

Stuffed Chicken Breast
with Berry Sauce
Almond Rice Pilaf
Spinach Salad
Choice of bread and butter

OR

Glazed Honey Baked Ham
Garlic Mashed Potatoes
Steamed Broccoli
with Roasted Red Peppers
Choice of bread and butter

Option Four \$15.00 per guest

Poached Salmon
with Caper Dill Sauce
Almond Rice Pilaf
Seasonal Vegetables
Spinach, Candied Walnut
& Gorgonzola Salad
Choice of Bread and Butter

OR

Marinated Petite Sirloin
with Portobello Mushrooms
Garlic Mashed Potatoes
Dill French Carrots
Caesar or Garden Salad
Wheat Baguette with Butter

OR

Herb and Onion Crusted
Baked Halibut
Almond Rice Pilaf
Ginger Glazed Carrots
Caesar or Garden Salad
Wheat Baguette with Butter