

Vermont Technical College **Catering**

www.vermonttechdining.com



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Making every day a better day

INTRODUCTION

Welcome to *Vermont Technical College* Catering!

We are excited to provide you with our catering menu guide to assist you in planning your event. We are happy to accommodate dietary and menu requests to suit your particular event or special occasion.

Our catering staff has designed a variety of menus to fit a wide range of tastes specializing in the college favorites. Vermont Technical College Conference & Events and Sodexo Dining Services are committed to making your event a success. With our team of catering professionals and our attention to detail, we are available to assist you with planning every aspect of your event. From a formal dinner to meetings or refreshments, we offer creative menus, drop and go buffet presentations along with thoughtful service to provide guests with a positive and memorable dining experience.

We appreciate your business and will do whatever we can to make your event extraordinary from start to finish. To plan your next event or for further assistance please contact Mary Jeanne Taylor, our Conference & Events Coordinator, at 802-728-1607 or email mjtaylor@vtc.edu.

Thank You

Vermont Technical College Conference & Events and Sodexo Dining Services



MORNING FARE

Breakfast Favorites

Morning Fare is presented as a drop and go buffet with eco-friendly paper products. If your breakfast is formal, our catering staff can help you with the accommodations needed. China service is available for \$2.00/per person.

The Classic Continental

Two Pastry Selections, Green Mountain Coffee Service, and Bottled Juices.
\$9.25/per person

Pastry Selections

- Coffee Cake
- Assorted Scones
- Cinnamon Rolls
- Blueberry & Corn Muffins (GF upon request)
- Assorted Bagels

The Healthy Start Continental

Seasonal Fresh Fruit Salad, Low-Fat Yogurt with Granola, Healthy Breakfast Cookie, Green Mountain Coffee Service, and Bottled Juices.
\$12.50/per person

A la Carte

Start your day off right by creating your own.

Menu Selections

- **Green Mountain Coffee Service includes Tea & Fruited Water**
\$3.10/per person
- **Assorted Bottled Juices/Water**
\$2.25/per person
- **Fruited Water**
\$1.50/per person
- **Our Signature Cinnamon Swirl Bread**
\$3.60/per person
- **Whole Fruit Basket** (Apples, Bananas, and Oranges)
\$1.25/per person
- **Muffins Blueberry or Corn** (GF upon request)
\$2.65/per person
- **Assorted Scones**
\$2.65/per person
- **Breakfast Breads** (Banana or Blueberry)
\$2.60/per person
- **Low-Fat Yogurt with Granola**
\$3.25/per person
- **Fresh Fruit Salad**
\$4.25/per person
- **Bagels and Donuts**
\$3.50/per person
- **Breakfast Cookie**
\$3.00/per person

GF= Gluten Free

V=Vegetarian

VG=Vegan

BREAKFAST BUFFET

All orders are presented as a drop and go buffet with appropriate condiments and are served with eco-friendly coffee cups, plates, and napkins. China service is available for \$2.00/per person.

Green Mountain Sunrise

Seasonal Fresh Fruit Salad, Blueberry & Corn Muffins,
Choice of one Entree, one Breakfast Meat, one Breakfast
Potato, Green Mountain Coffee Service,
and Bottled Juices.
\$15.00/per person



Breakfast Selections

Entrees

- **Scrambled Eggs**
- **Frittata** (Ham or Seasonal Vegetable)
Pancakes (Plain, Chocolate Chip, or Blueberry)
(GF upon request)
- **French Toast**
(GF upon request)

We use Maple Syrup made by our VT Tech Students

Sides

- **Bacon**
- **Sausage Breakfast Links**

- **Hash Browns**
- **Home Fried Potatoes**
- **Tater Tots**



Morning Start

House Made Quiche two selections, Fresh Fruit Salad,
and Yogurt with Granola, Green Mountain Coffee
Service, and Bottled Juices.
\$13.00/per person

Quiche Selections

- **Lorraine**
Ham, Broccoli, Red Peppers, and Swiss Cheese
- **Florentine**
Bacon, Onion, Baby Spinach, Grape Tomato, and
Cheddar Cheese
- **Garden (V)**
Zucchini, Tomato, and Baby Spinach

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DELI LUNCH

Our signature deli sandwiches can be prepared to accommodate your event and dietary needs. All orders are presented as a drop and go buffet with appropriate condiments and served with an eco-friendly cups, plates, & napkin paper service. China service is available for \$2.00/per person.

Deli Luncheon

Choice of three Deli Selections, Assorted Chips, Pickle Spears, Fresh Baked Brownies & Cookies, and Assorted Beverages.
\$15/per person



Deli Selections

- **Roast Beef, Provolone, Lettuce, and Tomato on Whole Wheat Bread**
- **Turkey, Cheddar, Lettuce, and Tomato on Marble Rye Bread**
- **Ham, Swiss, Lettuce, and Tomato on Hearty White Bread**
- **Tuna Salad, Lettuce, and Tomato on a Bulky Roll**
- **Vegetable Wrap with Hummus (V)**

Wraps are \$1.00/extra per person

(GF Bread upon request)

A la Carte

Great way to complement your Deli Luncheon.

Deli Selections

- **Fresh Market Salad with Ranch & Vermont Tech Maple Balsamic Dressing**
\$3.50/per person
- **Fresh Fruit Salad**
\$4.25/per person
- **Potato Salad**
\$3.00/per person
- **Pasta Salad**
\$3.00/per person
- **Soup du Jour**
\$3.50/per person
- **Caesar Salad**
\$4.00 /per person

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BUFFETS

Buffets

All orders are presented as a drop and go buffet with appropriate condiments and are served with eco-friendly paper service. China service is available for \$2.00/per person. Buffets are served at Lunch or Dinner.

Classic BBQ

Hamburgers, Hot Dogs, Veggie Burgers (V) with Lettuce, Tomato, Onion, Cheese, Pickles, and Condiments. Served with Potato Salad, Cookies & Brownies and Assorted Beverages

\$15/per person

Pasta Bar

Fresh Market Salad, Penne Pasta, Marinara & Alfredo Sauce, Meatballs, Grilled Chicken, Seasonal Vegetables, and Garlic Bread. Served with Assorted Dessert Bars and Beverages

\$16/per person (GF

Pasta upon request)

Market Salad Bar (V)

Choices of all of your favorite Garden Vegetables, Toppings, Cheeses, Lettuces, Croutons and More. Served with two Dressings, Assorted Dessert Bars, and Beverages

\$14/per person

Add Chicken \$2.50/per person or Beef \$3/per person

Pizza

(1 Pizza cut with 8 slices)

Choices

Plain Cheese \$12 /per pie
Pepperoni \$14/per pie
Vegetable \$13/per pie

GF Pizza
(upon request)

The Far East

Asian Salad with Sesame Ginger Dressing, Vegetable Lo Mein, Grilled Teriyaki Steak, Chicken, or Tofu, Garlic & Lemon Broccoli, Steamed Jasmine Rice, and Fresh Pineapple Slices. Served with Assorted Cookies and Beverages

\$17/per person

Vermont Mac & Cheese

Home-style casserole made with Elbow Macaroni and Cheddar Cheese Sauce. Served with Fresh Market Salad, Fresh Baked Dinner Rolls Assorted Dessert Bars and Beverages.

\$13/per person

Taco Bar

Fresh Tortilla Chips with Salsa, Hard and Soft Taco Shells. Seasoned Ground Beef or Chicken, Shredded Lettuce, Tomato, Onion, Cheese, Sour Cream & Salsa, Refried Beans and Spanish rice. Served with Assorted Cookies & Brownies and Beverages.

\$17/per person

VT Tech Backyard Party

Creamy Cole Slaw, Country Potato Salad, Cheddar Cornbread, New England Style Baked Beans, BBQ Chicken Quarters, Grilled Sweet Italian Sausage. Served with Watermelon

Wedges, Brownies and Assorted Beverages
Veggie Burgers upon request (V)
\$22/ per person

Additional Toppings \$0.50

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SNACKS & DRINKS

Beverages

Bottled Juices / Water

Apple, Cranberry, Orange
Sparkling Water, Spring Water
\$2.25/per person

Canned Soft Drinks/Soda (Beverages)

Pepsi, Sierra Mist, Ice Tea, Root Beer, Diet Pepsi, Diet
Sierra Mist, Lemonade, and Ginger Ale
\$2.10/per person

Champlain Orchard Apple Cider

\$3.25/per person (seasonal)

Green Mountain Coffee Service

Regular, Decaf, Tea & Fruited Water
\$3.10/per person

Refresh Service
\$1.55/per person

Hot Chocolate Service

\$2/per person

Milk

Whole, Skim 2%
\$2/per person
Almond Milk or Soy Milk by request

Fruited Water

\$1.50/per person

Snack Break

Potato Chips

With French Onion Dip

\$3.25/per person

Potato Chip Bag

\$1.75/per person

Pretzel Bag

\$1.75/per person

Mixed Nuts

\$3.15/per person

Tortilla Chips with Salsa

\$3/per person

Cupcakes

\$2.10/per person

Cookies/Brownies

\$2.60/per person

Trail Mix

\$3/per person

Ice Cream Bar Service

Vanilla & Chocolate Ice Cream with Chocolate Syrup,
Caramel Sauce, Strawberry Topping, Whipped Cream,
Chopped Nuts, and Rainbow Sprinkles.

\$8.25/per person



EVENING ENTREES

Dinner

Menu items are presented as a buffet. If your evening is formal, a plated meal is an excellent choice. Entrées include your choice of one Salad, two Sides, and one Dessert. Served with Baked Rolls & Butter and Assorted Beverages, and a Eco-Friendly Paper service. China service is available for \$2.00/per person.

Entrees

VTC Maple Glazed Pork Loin

Lightly seasoned and dry rubbed marinated in our very own VT Tech maple syrup.
\$18/per person buffet or \$23/per person plated

Creamy Ravioli and Pesto Gratin (V)

Fresh Cheese Ravioli, in a Heavy Cream and Pesto Sauce with grated Parmesan.
\$15/per person buffet or \$20/per person plated

Grilled Vegetable Stack (VG + GF)

Portobello Mushroom, Eggplant, Yellow Squash, Zucchini Olive Oil, Balsamic Vinegar, fresh Garlic, dried Thyme, Salt and ground Pepper, to taste.
\$16.50/per person buffet or \$21.50/per person plated

Chicken Marsala

With a rich Mushroom and Marsala Wine Sauce.
\$18/per person buffet or \$23/per person plated

Chicken Piccata

With a Lemon Caper White Wine Sauce.
\$18/per person buffet or \$23/per person plated

Sirloin Tips

With Cabernet Wine Mushroom Sauce.
\$20/per person buffet or \$25/per person plated

Traditional Roasted Turkey Dinner

With Mashed Potato, Roasted Butternut Squash, Stuffing, Steamed Green Beans, and Turkey Gravy. Served with Cranberry Sauce and Assorted Fruit Pies.
\$18/per person buffet or \$23/per person plated

If you would like more than one Entrée, add \$2.00 per person more to the most expensive Dinner Entree.

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Substitutions are subject to an extra charge

EVENING CHOICES

Salad Selections (choose one)

- Tossed Salad with Ranch and VTC Maple Balsamic Dressings
- Classic Caesar Salad with Caesar Dressing
- Kale & Cucumber Salad w/ Lemon Dressing

Dessert Selections (choose one)

- Assorted Dessert Bars
- Assorted Cookies
- Apple Pie
- Blueberry Pie
- Chocolate Cake with Fudge Icing
- Fresh Berries w/ Whipped Cream
- Carrot Cake
- **GF** Brownies or Cake
(Upon Request)

Side Selections (choose two)

- Country Mashed Potatoes
- Oven Roasted Red Bliss Potatoes
- Rice Pilaf
- Steamed Jasmine Rice
- Pasta Marinara

- Roasted Seasonal Vegetables
- Green Bean Almandine
- VTC Maple Glazed Carrots
- Fresh Steamed Broccoli



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TRAYS & DISPLAYS

A great way to complement your Lunch or Dinner. All orders include appropriate condiments and are served with eco-friendly paper service. China service is available for \$2.00 per person.

Hot Appetizers

Serves 10

**Mozzarella and Tomato
Crostoni (V)**
\$25

**Spinach Stuffed
Mushrooms (V)**
\$28

Spring Roll (V)
With Sweet & Sour Sauce
\$25

Spanakopita (V)
\$34

**Tenderloin of Beef on
Herbed Butter Toast**
\$40

Chicken Wings
\$36

**Scallops Wrapped with
Bacon**
Market Price

Cold Appetizers

Serves 10

Deviled Eggs (V)
\$24

**Caprese Salad Skewers
with Balsamic Glaze (V)**
\$32

Bruschetta Pomodoro
\$28

**Asparagus Wrapped with
Prosciutto**
\$34

**Shrimp Cocktail with
Classic Cocktail Sauce**
Market Price

Trays and Platters

Serves 10

Vegetable Platter
Assorted Fresh Cut Vegetables
with Ranch Dipping Sauce
\$32

Dessert Tray
Assorted Cookies and Dessert Bars
(GF upon request)
\$32

Cheese Platter
A selection of Domestic Cheeses
and Assorted Crackers
\$35
Add Vermont Local Cheese Selections \$70

Fresh Fruit Platter
One of our favorites!
Fresh Seasonal Fruit with a Honey Lemon Dip.
Perfect for any occasion or event
\$40

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Important Details

- **Guarantees:** We require a final guaranteed count seven days prior to your event. This count is your guaranteed number and cannot be reduced. Any additions to guest count or to services will be added to your final bill. Events will be set-up for the guaranteed count.
- **Cancellations:** There is no charge for cancellations made at least three working days prior to your event. Cancellations made less than three working days to your event will be subject to a service fee of 75% of the bill. Cancellations within one working day will be charged the full amount of the event.
- **Attendants:** Events that require extra attendants or servers will be charged at the rate of \$15.00/ per hour, per attendant. Minimum of two hours.
- **China Charges:** Our Catering Department provides high quality, eco-friendly products as our standard, unless otherwise requested. We also offer a China Service for any event outside of Morey Dining Hall at an additional charge of \$2.00/ per person.
- **Paper Products:** if you just need paper products or extra they are available for \$1.00/perperson.
- **Linens:** We will provide linens for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches there will be a \$5 fee for each tablecloth.
- **Service Charges:** All Non-Campus groups will be subject to a 20% Gratuity.
- **Alcohol Policy:** All events serving alcohol will require a Vermont permit cost \$30. Bar set-up fee is \$100.
- **Bartender:** All catering events that will be serving alcoholic beverages will be charged \$25 per hour per Bartender with a minimum of four hours. Price per Glass or Bottle, Beer: \$5 Local \$7, Wine: \$5 Local \$6, Full Bar: Top Shelf Liquor Market Price.

To Order

Contact Mary Jeanne Taylor, Conference & Events Coordinator at 802-728-1607 or by email mjtaylor@vtc.edu.