



Rosemary & Thyme

CATERING

College of Central Florida

Where fresh ingredients and gracious hospitality
create memorable “thymes.”

Conference & Food Services – Ocala Campus



3001 S.W. College Road
Ocala, FL 34474-4415
www.cf.edu/conferences
352-854-2322, ext. 1377



Breakfast Menu



The Café Coffee Cart

(minimum of 10 guests)

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

\$1.75 per Guest

The Patriot

(minimum of 10 guests)

Bagels with Cream Cheese, Butter and Preserves

Chilled Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

\$3.25 per Guest

The Continental

(minimum of 10 guests)

Assorted Pastries, Muffins and Fresh Fruit

Chilled Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

\$6.25 per Guest

À la Carte

Cinnamon Rolls	\$1.50 each or \$18 /dozen	Freshly Cut Fruit Cup	\$2
Assorted Danish	\$1.50 each or \$18 /dozen	Buttermilk Biscuit, Egg & Cheese	\$2.50
Assorted Muffins	\$1.50 each or \$18 /dozen	Add Bacon or Sausage	\$1.75
Vanilla Yogurt Parfait with Fresh Fruit and Granola		Small \$1.50 or Large	\$3

Let Them Eat Quiche

(minimum of 20 guests)

Quiche Choices:

Lorraine (Bacon, Onion and Cheddar)

Florentine (Ham, Swiss Cheese and Spinach)

Vegetarian (Assorted Veggies)

Flakey Croissants with Butter and Preserves

Fresh Seasonal Fruits

Chilled Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

\$7.50 per Guest

Southern Charm

(minimum of 40 guests)

Fluffy Scrambled Eggs

Potato Casserole

Country Bacon

Biscuits, Pastries and Muffins,

Fresh Seasonal Fruits

Chilled Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

\$9.85 per Guest

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Revised 7/1/2017



Boxed Lunches

(Served 11 a.m.-2 p.m.)



Sandwiches Served with: Lettuce, Tomato, Mayonnaise, Mustard and Bag of Assorted Chips

Beverage Selections: Pepsi, Diet Pepsi, Mountain Dew or Bottled Water

Dessert Selections: Freshly Baked Cookie or Brownie

All American Sandwich

Choice of:

Deli Sliced Ham, Smoked Turkey Breast or
Tuna, Chicken or Egg Salad

Choice of: American, Swiss or Provolone Cheese

Served on Fresh Kaiser

\$7.75 per Guest

Deli Wrap

Choice of:

Deli Sliced Ham, Smoked Turkey Breast or
Tuna, Chicken or Egg Salad

Choice of: American, Swiss or Provolone Cheese

Wrapped in a Flour Tortilla

\$7.75 per Guest

Classic Club Croissant

Deli Sliced Ham, Smoked Turkey Breast and Bacon

Choice of: American, Swiss or Provolone Cheese

Served on Fresh Croissant

\$8.95 per Guest

Salad Selections

Beverage Selection: Pepsi, Diet Pepsi, Mountain Dew or Bottled Water

Dessert Selection: Freshly Baked Cookie or Brownie

Garden Salad

Fresh Garden Greens with
Fresh Sliced Vegetables
and Crackers

Choice of Dressing

\$6.75 per Guest

Chef Salad

Fresh Garden Greens
Topped with Julienne Turkey and Ham
American Cheese

Tomato, Hard Boiled Egg and Crackers

Choice of Dressing

\$6.75 per Guest

Chicken Caesar Salad

Grilled Chicken Breast Served on bed
of Romaine Lettuce

Tossed with Caesar Dressing,
Croutons and Parmesan Cheese

\$6.75 per Guest

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Themed Lunch Buffets



(Served 11 a.m.-2 p.m.)

All Selections below are Served with

Salad Selections: Fresh Garden Salad (with Assorted Dressings), Caesar, Pasta Salad or Potato Salad

Soup Selections: Homemade Tomato Basil, Hearty Vegetable, Chicken with Rice or Potato Cheddar

Also served with Dessert, Freshly Brewed Sweet and Unsweet Iced Tea

Soup, Salad and Breadsticks

(minimum of 20 guests)

Choice of Salad (listed above)

and

Soup (listed above)

Breadsticks

Cookies and Brownies

\$7.95 per Guest

Flakey Pot Pie Buffet

(minimum of 20 guests)

Choice of Salad (listed above)

Homemade Chicken Pot Pie and/or

Homemade Vegetarian Pot Pie

Dinner Rolls with Butter

Apple Crisp

\$7.95 per Guest

Assorted Sandwiches

(minimum of 20 guests)

Choice of two sides:

Salads and/or Soups (listed above)

Sandwich Assortment: Sliced Ham, Smoked Turkey Breast, Tuna, Chicken and Egg Salad

Cheese Assortment: American, Swiss or Provolone Cheese

Lettuce, Tomato, Pickles, Mayonnaise and Mustard

Served on Assorted Breads and Rolls

Individual Bag of Assorted Chips

Cookies and Brownies

\$8.95 per Guest

Backyard BBQ Buffet

(minimum of 20 guests)

Choice of Salad (listed above)

Choice of one: Pulled Pork, Fried Chicken,

Pulled Chicken or BBQ Chicken Quarter

(additional entrée selection \$2)

Whole Kernel Corn, Baked Beans

Dinner Rolls with Butter

Cookies and Brownies

\$9.95 per Guest

Dinner Option - (after 4 p.m.)

(includes 2 entrées) \$14.95 per Guest

Italian Pasta Buffet

(minimum of 35 guests)

Choice of Salad: (listed above)

Choice of pasta: Bowtie or Penne Pasta

Served with Marinara and Alfredo Sauces

Meatballs and Grilled Chicken

Sautéed Vegetables

Warm Garlic Bread

Chocolate or Vanilla Coconut Cake

\$10.95 per Guest

Dinner Option - (after 4 p.m.)

\$14.95 per Guest

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Revised 7/1/2017



Luncheon Menu

(Served 11 a.m.-2 p.m.)

All lunches are a minimum of 40 guests



All Lunches are served with Salad, Dinner Rolls with Butter, Dessert,
Freshly Brewed Sweet and Unsweet Iced Tea

Salad Selections

(Select One)

Fresh Garden Salad *(with Assorted Dressings)*, Caesar Salad, Pasta Salad or Potato Salad

Add homemade soup to your menu for \$2 per person
(Tomato Basil, Hearty Vegetable, Chicken with Rice or Potato Cheddar)

Entrée Selections

(Select One) Additional Selections add \$2 each

Roasted Breast of Turkey

Rotisserie Chicken

Baked Lasagna (Meat or Vegetarian)

Honey Baked Ham

Parmesan Crusted Chicken Breast

Eggplant Parmesan

Side Dishes

(Select Two) Additional Selections add \$1.50 each

Oven Roasted New Potatoes

Whipped Potatoes with Gravy

Macaroni and Cheese

Wild Rice Blend

Green Beans Almandine

Key West Blend Vegetables

Sautéed Seasonal Vegetables

Dessert Selections

(Select One)

Warm Fruit Cobbler

Fresh Berries with Mascarpone Cream

Chocolate or Vanilla Coconut Cake

Freshly Baked Cookies and Brownies

One Entrée Selection

Two Entrée Selections

\$13 per guest

\$15 per guest

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Revised 7/1/2017



Dinner Menu

(Served 4 p.m.-9 p.m.)

All Dinners are for a minimum of 40 guests

All Dinners are served with Choice of Salad, Choice of Dessert, Dinner Rolls with Butter, Freshly Brewed Sweet and Unsweet Iced Tea, Regular and Decaffeinated Coffee

Salad Selections

(Select One)

Fresh Garden Salad *(with Assorted Dressings)*, Caesar Salad, Pasta Salad, Potato Salad or Rouge Salad *(Fresh Garden Greens, Walnuts, Cranberries and Feta Cheese with Raspberry Vinaigrette Dressing)*

****Add homemade soup to your menu for \$2 per person****

(Tomato Basil, Hearty Vegetable, Chicken with Rice or Potato Cheddar)

Entrée Selections

(Select One) Additional selections add \$2 each

Roasted Breast of Turkey

Herb Rubbed Roasted Pork Tenderloin

Carved Roast Sirloin of Beef Au Jus

Chicken Piccata

Beer Battered White Fish

Rotisserie Chicken

Carved Honey Glazed Baked Ham

Baked Lasagna (Meat or Vegetarian)

Parmesan Crusted Chicken Breast

Eggplant Parmesan

Accompaniment Dishes

(Select Two) Additional Selections add \$1.50 each

Smashed Garlic and Butter Potatoes

Whipped Potatoes with Gravy

Au Gratin Potatoes

White, Yellow or Wild Rice Blend

Green Beans Almandine

Seasonal Oven Roasted Vegetables

Creamed Spinach with Garlic and Feta

Seasoned Stuffing

Dessert Selections

(Select One)

Cheesecake with Fruit Topping

Seasonal Fruit with Mascarpone Cream

Chef's Choice

Chocolate or Coconut Layer Cake

Carrot Layer Cake

Key Lime, Apple, Pecan or Cherry Pie

One Entrée Selection \$22.95 per guest

Two Entrée Selections \$24.95 per guest

Includes china, glasses, flatware and linens for on campus events.

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Appetizers

Hot Selections

(per 50 pieces)

Bruschetta served on Toasted French Bread.....	\$25
Bourbon or Swedish Meatballs.....	\$30
Mini Chinese Egg Rolls with Sweet-and-Sour Sauce.....	\$30
Potato Skins with Cheese and Bacon.....	\$40
Stuffed Mushrooms.....	\$40
Spanakopita Triangles.....	\$50
Mini Phyllo Taco Bites.....	\$50
Lemon Chicken Kabobs on Rosemary Skewers.....	\$80
Shrimp Skewers.....	\$80

Cold Selections

(per 50 pieces)

Fresh Fruit Kabobs.....	\$30
Tortellini Skewers (Cheese Tortellini, Provolone, Tomato and Olive).....	\$30
Caprese Kabobs (Fresh Tomatoes, Basil and Mozzarella).....	\$50
Assorted Finger Sandwiches (Chicken, Tuna & Egg Salad, Cucumber).....	\$60
Turkey and Ham Pinwheels.....	\$60
Smoked Salmon (Crackers, Cream Cheese, Capers, and Dill).....	\$80

Dips and Spreads

(Serves 25 people)

Homemade Salsa and Chips.....	\$25
Spinach Artichoke Dip (served hot or cold) with Crackers.....	\$35
Fresh Garlic Hummus with Pita Chips.....	\$35
“Everyone Loves This Recipe” Hot Dip Served with Crackers (Cheddar and Cream Cheese, Sour Cream, Green Onion and Garlic).....	\$40

Service Packs for Appetizers and Platters:

Plastic plates, plastic utensils, napkins and plastic cups \$1.49 per person

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Platters

Assorted Platters

Fresh Vegetable Crudités (serves 8-12).....	\$35
Fresh Vegetable Crudités (serves 16-20).....	\$55
Fresh Seasonal Fruit Platter (serves 8-12).....	\$39
Fresh Seasonal Fruit Platter (serves 16-20).....	\$59
Assorted Cheese Platter with Crackers (serves 8-12).....	\$39
Assorted Cheese Platter with Crackers (serves 16-20).....	\$59
Combination Seasonal Fruit and Cheese Platter (serves 8-12).....	\$39
Combination Seasonal Fruit and Cheese Platter (serves 16-20).....	\$59

Deli Platters

Build your own Sandwich

Combination or Choice of: Deli Sliced Ham or Smoked Turkey Breast

Assorted Cheeses: American, Swiss and Provolone Cheese

Served with Lettuce, Pickles, Tomatoes, Mayonnaise and Mustard with Assorted Subs and Rolls

Small Platter (Serves 8-12)	\$32
Medium Platter (Serves 16-20)	\$45
Large Platter (Serves 26-30)	\$70

By The Dozen

Freshly Baked Cookies.....	\$8.50
Freshly Baked Brownies.....	\$8.50
Flakey Croissants (Large).....	\$18
Assorted Danish (Large).....	\$18
Cinnamon Roll.....	\$18
Yogurt Parfait with Fresh Fruit and Granola.....	\$36 Large/\$18 Small
Bagels with Cream Cheese.....	\$18
Freshly Baked Assorted Muffins (Large).....	\$18
Potato Chips or Pretzels Individually Bagged.....	\$12

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Additional Menu Items



Make Your Own Sundae Bar

(Minimum 40 people)

One scoop of Vanilla Ice Cream

Topped with Fresh Berries, Granola, Hot Fudge,
Caramel Sauce, Sprinkles, Nuts and Whipped Cream

\$3.50 per Guest

Pizza Party

(All Pizzas are 16 inches and cut into 8 slices. Includes paper plates and napkins)

Cheese Pizza.....	\$9
Vegetable Pizza.....	\$10.50
Pepperoni Pizza.....	\$10.50
Chicken Alfredo Pizza.....	\$12
White Pizza (Ricotta, Garlic, Spinach and Tomato).....	\$12
Meat Lovers Pizza.....	\$12

Beverages

Assorted Sodas (each).....	\$1.25
Bottled Water (each).....	\$1.25
Freshly Chilled Orange, or Apple Juice (serves 25-30).....	\$15
Iced Tea (serves 25-30).....	\$15
Fruit Punch with Fresh Fruit Garnish (serves 25-30).....	\$15
Iced Cold Lemonade (serves 25-30).....	\$15
Fruit Infused Water (serves 25-30).....	\$15
Freshly Brewed Regular or Decaffeinated Coffee (serves 8).....	\$18

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Catering Request Form

Contact _____ Business Name/ Event _____

Address _____ City _____ Zip Code _____

Contact Number _____ Ext. _____ Email _____

Facility Being Utilized: Webber Center Klein Center Strategic Planning Center

Teleconference Center _____ Offsite Location-Address _____

Event Day and Date _____ Anticipated Number of Guest _____

Set-up Time _____ Event Start Time _____ Event End Time _____

Menu Selection:

Special Notes/Requests:

Please fax requests no later than 72 hours prior to event to 352-291-4430, attention: Conference Services.

College of Central Florida offers equal access and opportunity in employment, admissions and educational activities. The college will not discriminate on the basis of race, color, ethnicity, religion, gender, age, marital status, national origin, genetic information or disability status in its employment practices or in the admission and treatment of students. Recognizing that sexual harassment constitutes discrimination on the basis of gender and violates this policy statement, the college will not tolerate such conduct. The following person has been designated to handle inquiries regarding the nondiscrimination policies: Equity Officer, Ocala Campus, Ewers Century Center, Room 201C, 3001 S.W. College Road, 352-854-2322, ext. 1437.

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