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

Ala Carte
Cinnamon Rolls $1.50 each or $18 /dozen
Assorted Danish $1.50 each or $18 /dozen
Assorted Muffins $1.50 each or $18 /dozen
Vanilla Yogurt Parfait with Fresh Fruit and Granola
Freshly Cut Fruit Cup $2
Buttermilk Biscuit, Egg & Cheese $2.50
Add Bacon or Sausage $1.75
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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Revised 7/1/2017
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  Honey Baked Ham
Rotisserie Chicken  Parmesan Crusted Chicken Breast
Baked Lasagna (Meat or Vegetarian)  Eggplant Parmesan

**Side Dishes**
* (Select Two) Additional Selections add $1.50 each*

Oven Roasted New Potatoes  Green Beans Almandine
Whipped Potatoes with Gravy  Key West Blend Vegetables
Macaroni and Cheese  Sautéed Seasonal Vegetables
Wild Rice Blend

**Dessert Selections**
* (Select One)*

Warm Fruit Cobbler  Chocolate or Vanilla Coconut Cake
Fresh Berries with Mascarpone Cream  Freshly Baked Cookies and Brownies

One Entrée Selection  $13 per guest
Two Entrée Selections  $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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