



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

\$2.25 per Guest

The Continental

(minimum of 10 guests)

Assorted Pastries and Bagels with Butter, Cream Cheese and Jelly

Fresh Seasonal Fruit

Chilled Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

\$6.75 per Guest

À la Carte

Cinnamon Rolls	\$1.50 each or \$18 /dozen	Seasonal Fresh 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 Jelly

Fresh Seasonal Fruits

Chilled Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

\$8.25 per Guest

Southern Charm

(minimum of 40 guests)

Fluffy Scrambled Eggs

Potato Casserole

Country Bacon

Biscuits and Assorted Pastries,

Fresh Seasonal Fruits

Chilled Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

\$10.25 per Guest

To customize your menu, please call 352-854-2322, ext. 1377.

To ensure food quality, our buffets are for one hour or less based on serving time.

Prices do not include service charges or 7 percent state sales tax.
Orders must be confirmed with number of attendees 72 hours prior to event.

Revised 8/29/2018



Boxed Lunches

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



All American Sandwich

Choice of:

Sliced Ham, Roasted Turkey Breast or
Tuna, Chicken or Egg Salad

Choice of: American, Swiss or Provolone Cheese

Served on Fresh Kaiser

\$7.95 per Guest

Deli Wrap

Choice of:

Sliced Ham, Roasted Turkey Breast or
Tuna, Chicken or Egg Salad

Choice of: American, Swiss or Provolone Cheese

Wrapped in a Flour Tortilla

\$7.95 per Guest

Tangy Quinoa Veggie Wrap

Red Quinoa and Rice Blend with Roasted Vegetables,
Spinach, Edamame, Apple Slices, Walnuts, Sweet Potatoes
with Blood Orange Vinaigrette
\$8.95 per Guest

Sandwiches served with: Lettuce, Tomato, Mayonnaise, Mustard, Bag of Chips, Cookie
Beverage Selections for Sandwiches and Salads: Pepsi, Diet Pepsi, Mountain Dew or Bottled Water

Salad Selections

Garden Salad

Fresh Garden Greens with
Fresh Sliced Vegetables,
Crackers and Cookie
Choice of Dressing
\$6.95 per Guest

Chef Salad

Fresh Garden Greens
Topped with Julienne Turkey and Ham
American Cheese
Tomato, Hard Boiled Egg, Crackers
and Cookie
Choice of Dressing
\$7.95 per Guest

Chicken Caesar Salad

Grilled Chicken Breast served on bed
of Romaine Lettuce,
Caesar Dressing, Croutons and
Parmesan Cheese, Cookie
\$7.95 per Guest

Proudly Featuring



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Themed Luncheon Buffets

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

Rice Bowl

(minimum of 20 guests)

Choice of Salad or Soup (listed below)

Brown Rice, Grilled Chicken, Roasted Vegetables,
Black Beans, Sweet Potato Bites topped with an
Apple Vinaigrette Cream Sauce
Cookie
\$8.95 per Guest

Flakey Pot Pie Buffet

(minimum of 20 guests)

Choice of Salad or Soup (listed below)

Homemade Chicken Pot Pie and/or
Homemade Vegetarian Pot Pie
Dinner Rolls with Butter
Apple Crisp
\$8.95 per Guest

Assorted Sandwiches

(minimum of 20 guests)

Choice of two sides:

Salads and/or Soups (listed below)

Sandwich Assortment: Sliced Ham, Roasted 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

\$9.95 per Guest

Backyard BBQ Buffet

(minimum of 20 guests)

Choice of Salad (listed below)

Choice of one: Pulled Pork, Fried Chicken,
Pulled Chicken or BBQ Chicken Quarter
(additional entrée selection \$2)

Fresh Green Beans, Baked Beans

Dinner Rolls with Butter

Banana Pudding

\$10.95 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 below)

Penne Pasta

Served with Marinara and Alfredo Sauces

Meatballs and Grilled Chicken

Sautéed Vegetables

Warm Garlic Bread

Cookies and Brownies

\$10.95 per Guest

Dinner Option - (after 4 p.m.)

\$14.95 per Guest

All selections served with your choice of salad or soup

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

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

Freshly Brewed Sweet and Unsweet Iced Tea

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Luncheon Buffet

(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

****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
Lemon Pepper Chicken Breast	Parmesan Crusted Chicken Breast
Baked Lasagna (Meat or Vegetarian)	Pasta Primavera

Side Dishes

(Select Two) Additional Selections add \$1.50 each

Red Quinoa with Roasted Vegetables	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
Banana Pudding	Freshly Baked Cookies and Brownies

One Entrée Selection	\$13 per guest
Two Entrée Selections	\$15 per guest

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Dinner Buffet

(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 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

Carved Roast Sirloin of Beef Au Jus

Chicken Piccata

Beer Battered White Fish

Carved Honey Glazed Baked Ham

Baked Lasagna (Meat or Vegetarian)

Parmesan Crusted Chicken Breast

Accompaniment Dishes

(Select Two) Additional Selections add \$1.50 each

Smashed Garlic and Butter Potatoes

Whipped Potatoes with Gravy

Au Gratin Potatoes

Red Quinoa with Roasted Vegetables

Green Beans Almandine

Seasonal Oven Roasted Vegetables

Key West Vegetable Blend

Seasoned Stuffing

Dessert Selections

(Select One)

Cheesecake with Fruit Topping

Chocolate or Coconut Layer Cake

Carrot Layer Cake

Seasonal Fruit with Mascarpone Cream

Key Lime, Apple, Pecan or Cherry Pie

Chef's Choice

One Entrée Selection \$19.95 per guest

Two Entrée Selections \$21.95 per guest

Includes tablecloths and nice plastic serviceware.

Add \$3 per guest for china, glassware, flatware and linen napkins.

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Appetizers

Hot Selections

(per 50 pieces)

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
Chicken Tenders with Honey Mustard, BBQ Sauce, Ranch Dressing.....	\$65

Cold Selections

(per 50 pieces)

Bruschetta served on Toasted French Bread.....	\$25
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: Sliced Ham or Roasted 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



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/ Event Name _____

Address _____ City _____ Zip Code _____

Contact Number _____ Ext. _____ Email _____

Facility Being Utilized: Webber Center _____ Klein Center _____ Strategic Planning Center _____

Teleconference Center _____ Other Location _____

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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