GENERAL INFORMATION AND GUIDELINES

Florida Tech Catering is devoted exclusively to serving the needs of the Florida Tech community. The success of your event is our primary goal. Our dedicated and knowledgeable staff is ready to assist you with all of your catering needs. In order to provide you with a professional and personalized event, please review the following guidelines. To ensure the highest quality service please plan and confirm your event at least TWO WEEKS in advance. Email catering@fit.edu to get started.

ROOM RESERVATIONS

Email Conference and Event Services at conference@fit.edu to select and reserve your room. The pricing in this guide applies to functions held in university catering rooms. Events held at other campus locations may require additional fees.

FOOD AND BEVERAGE

To place your order or schedule an appointment for event planning, email you request to catering@fit.edu. The menus in this guide feature some of our most popular items, but we are happy to arrange any menu that suits your needs, theme or budget. The prices for each served or buffet meal in this guide includes beverage, standard linen and tables seating eight, culinary and wait staff when the event is held in one of our banquet facilities. Served events when more than one entrée is selected will be charged at the rate of the higher priced entrée. These events require additional staff and an additional surcharge will apply.

DELIVERY SERVICE

There are no fees when party trays are picked up by a member of your group or for deliveries totaling over $60.00. Service fees do apply when deliveries occur or require staff outside standard business hours (8:00am-5:00pm Monday-Friday) or require extensive set up. Please have tables in place at least 30 minutes before service time. If additional tables are required please contact Facilities Services at facilities@fit.edu. Disposal fees may apply for a la carte items.
SERVICE

Standard served and buffet meals include two hours of service. If your event extends beyond the two hours or requires extensive set up/breakdown additional service fees apply. Wait staff and bartenders for non-inclusive events are billed $20.00 per hour, per wait staff.

Our general guidelines for staffing are as follows:
Light Bar Service: 1 Bartender per 50 guests, beer, wine & soft drinks service
Full Bar Service: Offering mixed drinks 2 Bartenders per 50 guests
Served Meals: 2 Wait staff per 24 guests
Buffet Service: 1 Wait staff per 24 guests

GUARANTEE

While planning your event we will ask for an estimated number of guests. To assure adequate food and staff we must have your guaranteed attendance three business days before your event. (A 10% service fee applies when changes occur after that date.) This number is not subject to reduction and is the minimum number of guests for which you will be charged. The room will be set and service provided for the guaranteed number. We will prepare food for approximately 5% more than your guarantee (up to an additional 10 servings). This extra food is only for spillage or other damage; please do not factor it into your attendance.

CONFIRMATION, CANCELLATION AND PAYMENT

Your event will be confirmed after we receive your signed contract and either Workday billing information or a cash deposit. Cancellations will be accepted three business days prior to your event. After that time you will be billed for actual costs incurred. ALL EVENTS MUST BE PAID IN FULL 7 business days prior to event with the exception of those hosted by a University department using Workday internal billing. For tax-exempt clients, please forward a copy of your tax exemption certificate with your deposit. All functions are subject to Florida State Sales Tax. You may pay by cash, cashier’s check, money order, Visa, MasterCard, or American Express.

ALCOHOL SERVICE

Florida Tech Catering may offer an open or cash bar service within the banquet facilities located in the Denius Student Union Building. Events requesting alcohol service in other areas of campus will be required to obtain a special alcohol permit from the Department of Business and Professional Regulation.

Alcohol services are subject to prior approval by University administration. Our event planners will assist in that process.

EVENT DÉCOR AND SET UP

We can help you find many items to enhance your event including floral arrangements, ice carvings, pipe and drape, lighting and party tents.

Standard tablecloths and napkins are included in the cost of your luncheon or dinner with china service. Linen for tables other than the food buffets, for extra tables (i.e. registration table) and specialty linens are available at additional costs.
QUALITY AND FOOD SAFETY

For every function, large or small, we will provide the finest service and food available. Our professional chefs use premium ingredients to make your meal a memorable experience. We follow industry mandated food handling procedures for your protection. Those procedures include: not serving food that isn’t produced by Panther Catering or one of our approved vendors; adhering to time and temperature limits for safely serving food; and not allowing the removal of foods from functions for later consumption. These procedures are to protect your guests and the University.

BEVERAGE BAR SERVICE

Complete Open Bar includes bartender (1), cocktails, wine, beer, soft drinks and bottled water. Set Up Fee $75.00. Additional bartender $15 per hour. Bar Service w/o cocktails set up fee $50. Cash Bar Service also available.

Wine (bottle) $19.95
Water/Bottle $1.50
Soft Drink/Can $1.25

Beer (import) $4.00
Premium Cocktails $6.00
Wine (glass) $5.00

A LA CARTE PARTY TRAYS, SNACKS AND BEVERAGES

Prices include paper items as required. All party trays serve approximately 20 people.

Meat and Cheese Tray $50
Cubed Swiss & Cheddar Cheeses
Sliced Genoa Salami & Pepperoni
Choice of Cheese Ball - Pineapple, Olive or Garlic
Cracker Selection

Domestic Cheese Selection $38
Cubed Swiss & Cheddar Cheeses
Choice of Cheese Ball – Pineapple, Olive or Garlic
Cracker Selection

Crisp Vegetable Selection with Dip $25
Fresh Fruit Kabobs $40
Grilled vegetable Platter $30
Seasonal Fruit Wedges $35
Finger Sandwiches (48 pcs) $35
Assorted Sandwich/Wraps 5.25 each

MIXED HORS D’OEUVRES PLATTER We’ve selected some of the most popular cold Hors d’oeuvres and offer them as a convenient platter, 60 pieces garnished with crisp greens and fresh vegetables. Platter includes: deviled eggs, tea sandwiches, meat & cheese triangles and seasoned pinwheels. $40

7 LAYER MEXICAN DIP served with corn tortilla chips $20

5 LAYER VEGGIE MEXICAN DIP served with corn tortilla chips $20

PARMESAN FONDUE served with Cuban bread, fresh apple slices & broccoli 30 servings $35

COURT-BULLION POACHED SALMON with an array of condiments Market Price

HUMMUS OR SPINACH DIP served with sliced breads & pita points per cup $6.50

ARTICHOKE DIP served warm with Tortilla Chips per serves up to 10 guests $15

DEVILED EGGS priced per dozen pieces $5

ANTIPASTO PLATTER serves up to 20 guests, green & black olives, pepperoncinis, salami, pepperoni, pepper jack & provolone cheeses, ricotta parmesan spread & garlic toast $40

MINI SANDWICHES roast beef, turkey & ham on silver dollar rolls served with condiments (12 rolls) $2
### CHIPS AND SNACKS

Includes paper food trays and napkins as required

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ruffles Potato Chips 16 ounce bag</td>
<td>$7</td>
<td>Nachos or Tortilla Chips 16 ounces</td>
<td>$7</td>
</tr>
<tr>
<td>French Onion Chip Dip, Per Cup</td>
<td>$3</td>
<td>Chunky Salsa, Per Cup</td>
<td>$3</td>
</tr>
<tr>
<td>Cheese Ball (1 pound) with Crackers</td>
<td>$17</td>
<td>Seasoned Snack Mix, Per Pound</td>
<td>$10</td>
</tr>
<tr>
<td>Mixed Nuts, Per Pound</td>
<td>$17</td>
<td>Mints, Per Pound</td>
<td>$5</td>
</tr>
<tr>
<td>Assorted Wraps priced each</td>
<td>$5.25</td>
<td></td>
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</tr>
</tbody>
</table>

### SWEETS AND HEALTHY OPTIONS

Priced Per Dozen  Includes butter, jelly and cream cheese, plastic knives and napkins as required

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large Muffin</td>
<td>$15</td>
</tr>
<tr>
<td>Banana Bread-</td>
<td>$8</td>
</tr>
<tr>
<td>Sliced Bagels, 12 Halves</td>
<td>$15</td>
</tr>
<tr>
<td>Otis Spunkmeyer Cookies</td>
<td>$8</td>
</tr>
<tr>
<td>Iced Cookies</td>
<td>$10</td>
</tr>
<tr>
<td>Mini Bear Claws</td>
<td>$17</td>
</tr>
<tr>
<td>Coffee Danish</td>
<td>$15</td>
</tr>
<tr>
<td>Coffee Cake</td>
<td>$10</td>
</tr>
<tr>
<td>Brownies</td>
<td>$10</td>
</tr>
<tr>
<td>Bar Cookies</td>
<td>$10</td>
</tr>
<tr>
<td>Mini Muffins</td>
<td>$8</td>
</tr>
<tr>
<td>Scones</td>
<td>$15</td>
</tr>
</tbody>
</table>

### BEVERAGES BY THE GALLON

Serves approximately 12-14. Includes condiments, ice, paper cups and beverage napkins as required.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>$15</td>
</tr>
<tr>
<td>100 % Orange Juice</td>
<td>$15</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$10</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$8</td>
</tr>
<tr>
<td>Hot Brewed Tea</td>
<td>$8</td>
</tr>
<tr>
<td>Tropical Fruit Punch</td>
<td>$17</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$5</td>
</tr>
<tr>
<td>Red Fruit Punch</td>
<td>$6</td>
</tr>
</tbody>
</table>

### BEVERAGES BY THE POT/PITCHER/EACH

Serves approximately 6-8. Includes condiments, ice, paper cups and beverage napkins as required.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>$10</td>
</tr>
<tr>
<td>100 % Orange Juice</td>
<td>$8</td>
</tr>
<tr>
<td>Hot Brewed Tea</td>
<td>$5</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$5</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$3</td>
</tr>
<tr>
<td>Tropical Fruit Punch</td>
<td>$8</td>
</tr>
<tr>
<td>Bottled Water priced each</td>
<td>$1.50</td>
</tr>
<tr>
<td>Red Fruit Punch</td>
<td>$3</td>
</tr>
<tr>
<td>Bottled Iced Tea priced each</td>
<td>$2.00</td>
</tr>
<tr>
<td>Soft Drinks, can</td>
<td>$1.25</td>
</tr>
</tbody>
</table>

### BOXED LUNCHES

Perfect for business lunch meetings. Entrees provided with disposable containers and utensils. Salad entrees are served with crackers and all include soft drinks.

**Choice of Sandwich or Wrap** with chips and cookies $8.50

**Grilled Chicken Breast** over garden greens w/ sliced egg & choice of dressing $8.50

**Chicken Caesar Salad** julienne of grilled chicken breast on a bed of romaine lettuce topped with croutons, grated parmesan cheese and traditional Caesar dressing $8.50
**Greek Salad** crisp romaine lettuce topped with feta cheese, fresh tomato wedges, sweet red onions, ripe olives, pepperoncini and finished with a classic Greek vinaigrette $8.50

**Chef Salad** julienne of ham, turkey breast, Swiss and American cheeses over a bed of mixed greens with tomato wedges and hard boiled egg slices with your choice of dressing $8.50

**Seasonal Fresh Fruits** w/ choice of cottage cheese, tuna or chicken salad $8.50

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**Deli Buffet**

A crowd favorite! Self-serve beverage service includes iced tea or lemonade and water. $11.50

<table>
<thead>
<tr>
<th>Trays of the following</th>
<th>Choice of Two Salads</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Roast Beef, Turkey and Ham</td>
<td>Tossed w/ Dressing Assortment or Caesar Salad</td>
</tr>
<tr>
<td>Swiss, American &amp; Cheddar Cheeses</td>
<td>New Potato Summer Salad or Classic Potato Salad</td>
</tr>
<tr>
<td>Topping and Condiment Selection</td>
<td>Feta &amp; Vegetable Rotini Salad</td>
</tr>
<tr>
<td>A Variety of Breads</td>
<td>Creamy or Oil Based Italian Pasta Salad</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>Mixed Fruit</td>
</tr>
</tbody>
</table>

**Signature Entrees**

The price for served meals includes Beverage Service (iced tea, water, coffee and hot tea), Fresh Baked Rolls and a choice of “Starter Soup or Salad”.

For special occasions you may upgrade your selection to our “Signature Soups & Salads”

See page 6 to add one of our “Dessert Selections” to complete your meal

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**Starter Soup or Salad**

<table>
<thead>
<tr>
<th>Vegetable Barley</th>
<th>Classic Caesar Salad</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 Onion Soup w/ Asiago Crouton</td>
<td>Garden Salad w/ Dressing Assortment</td>
</tr>
<tr>
<td>Pasta Fagioli</td>
<td>Field Greens with Choice of Vinaigrette</td>
</tr>
</tbody>
</table>

**Signature Soups & Salads:** Add $1.25 per guest

<table>
<thead>
<tr>
<th>Wild Mushroom &amp; Smoked Gouda</th>
<th>Chophouse w/ chopped Fresh Vegetables</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seafood Bisque</td>
<td>Spinach &amp; Spicy Pecans</td>
</tr>
<tr>
<td>Corn &amp; Crab Chowder</td>
<td>Wedge Salad</td>
</tr>
</tbody>
</table>

**Chicken**

$19.95 **Sweet Georgia Chicken** Pecan crusted chicken breast with peach burre blanc served with Vidalia onion pilaf & candied carrots

$19.95 **Chicken Barcinni** Marinated tomato, fresh mozzarella & sage cream on herbed linguini, chicken & broccoli florets

$19.95 **Chicken Lorraine** Chicken breast stuffed with caramelized onion, bacon & Swiss w/ wilted spinach sauce, roasted garlic mashed red potatoes and chef’s choice seasonal vegetable
$19.95 **Chicken Marsala** Tender chicken breast sautéed with fresh mushrooms in a Marsala wine sauce accompanied with parsleyed potatoes and fresh seasonal vegetables.

$19.95 **Bourbon Street Chicken** Sautéed chicken breast w/ Cajun shrimp & crab sauce served with roasted corn & red pepper pilaf, green beans w/ toasted pecans

**BEEF**

$19.95 **Black Pepper Roast Sirloin** with cabernet gorgonzola sauce, horseradish mashed potatoes and chef’s choice of seasonal vegetable

$24.95 **Garlic Roasted Tenderloin** with port wine & wild mushroom demi-glaze, duchess potatoes & chef’s choice of seasonal vegetable

$27.95 **Petite Beef Tenderloin Filet** with sundried tomato béarnaise, fire roasted potatoes & chef’s choice of seasonal vegetable

$27.95 **Grilled New York Strip** with roasted shallot demi-glaze, scallion mashed Yukon gold potatoes and chef’s choice seasonal vegetables.

**PORK/DUCK/LAMB**

$19.95 **Herbed Roasted Pork Loin** with pommery mustard sauce, scallion mashed potatoes and seasonal vegetable

$21.95 **Grilled Pork Tenderloin** with cherry port wine glaze, red duchess potatoes and seasonal vegetables

$24.95 **Maple Leaf Duck** with cranberry Grand Marnier glaze, candied almond rice and snow peas

$27.95 **Dijon & Herb Lamb Chops** with mint lamb jus, garlic angel hair pasta and seasonal vegetable

**SEAFOOD**

$19.95 **Garlic Horseradish Crusted Salmon** with pinot grigio sauce, pesto mashed potatoes and seasonal vegetable

$24.95 **Shrimp Pesto** with chili garlic angel hair pasta and julienne vegetables

$21.95 **Citrus Scented Mahi-Mahi** with orange cilantro relish, thyme scented orzo pasta

$19.95 **Tilapia Portafino** with mushroom, tomato & shrimp served with lemon basil orzo

$24.95 **Pan Seared Giant Scallops** with saffron sauce, angel hair and snow peas

**PASTAS & VEGETARIAN**

$19.95 **Classical Lasagna** choose beef or vegetarian lasagna, layers of pasta, provolone, parmesan and ricotta in either red or white sauce

$19.95 **Roasted Vegetable stuffed Pepper** with plum tomato sauce

$19.95 **Stuffed Portabella** stuffed with sun-dried tomato & feta w/ roasted garlic sauce

**PERFECT PARINGS**

$31.95 **Petite Fillet & Pesto Shrimp** filet is topped with buttermilk blue cheese & cognac demi-glaze, pesto shrimp w/ golden garlic sauce served w/ roasted red pepper duchess potatoes and fresh asparagus
$24.95 Tuscan Salmon & Chicken Athena salmon is topped w/ pine nuts & roasted garlic tomato broth, sautéed chicken topped w/ spinach, feta & caramelized onions served w/ orzo au gratin & grilled zucchini

$27.95 Black Pepper Roast Sirloin & Chicken Chesapeake carved sirloin w/ shallot shitake au jus, blue crab & spinach stuffed chicken w/ lobster sauce served with lemon thyme angel hair & broccoli

**DESSERT SELECTIONS** Priced Per Person

$3.50
- Chocolate Layer Cake
- Cheesecake w/ Fruit Sauce
- Crème Brulee
- Lemon Layer Cake
- Tiramisu

$5.00
- Chocolate Lovin’ Spoon Cake
- Carmel Apple Pie
- Carrot Cake
- Key Lime Pie
- Mango Mousse Cake

**TRADITIONAL BUFFETS**

**CREATE YOUR OWN LUNCH AND DINNER BUFFETS**

$21.95 PER GUEST

Buffets are available for groups with a minimum of 25 guests; it includes buffet service for one hour, fresh baked breads, whipped butter, iced tea, coffee and water.

**ENTREES** Choose Two

**BEEF & PORK**
- Garlic Roasted Sirloin w/ Caramelized Shallot & Merlot Sauce
- Roasted Pork Loin w/ Pommeray Onion Sauce
- Apple & Walnut stuffed Pork w/ Rum Raisin Glaze
- Hickory Pit Ham w/ Dijon Gingersnap Glaze
- Pork Loin w/ Cranberry Port Wine Sauce

**POULTRY**
- Thyme Seared Sautéed Chicken w/ Balsamic Mushroom Glaze
- Sautéed Chicken w/ Sun-dried Tomato Cream
- Grilled Chicken w/ Orange Cilantro Burre Blanc
- Chicken Chasseur w/ Tomato Mushroom Demi-glaze
- Roasted Chicken w/ Tomato Olive Caper Relish
- Chicken Almondine w/ Amaretto Sauce
- Mesquite Rubbed Turkey w/ Sweet Pepper Sauce

**SEAFOOD MARKET PRICED**
- Salmon w/ Chardonnay & Leeks
- Butter Poached Cod w/ Tomato Caper relish
- Grouper w/ Roasted Garlic & Wilted Spinach
- Tilapia Portafino

**CARVED ENTREES**
- Honey Glazed Ham w/ Molasses Mustard Sauce
- Turkey Breast w/ Cranberry Glaze
- Top Round Au Jus w/ Horseradish Sauce

**VEGETARIAN**
- Roasted Vegetable stuffed Peppers w/ Plum Tomato Sauce
- Roasted Ratatouille Penne
SIDE DISHES Choose Two
Jasmine Rice
Rice Pilaf
Spanish Rice
Garlic Roasted Potatoes
Parsley Buttered Potatoes
Parsley Buttered Bowtie Pasta
Scalloped Potatoes
Scallion Garlic Mashed Potatoes
Roasted Red Skin Potatoes
Seasonal Vegetable

SALAD SELECTIONS Choose Two
Caesar
Tossed w/ Dressing Assortment
New Potato Summer Salad
Feta & Vegetable Rotini Salad
Creamy Italian Pasta Salad
Classic Potato Salad
Cilantro Black Bean & Rice Salad
Mediterranean Pasta Salad
Parmesan & Vegetable Rotini
Mixed Fruit

SIGNATURE BUFFETS

Buffets are available for groups with a minimum of 25 guests. They include buffet service for one hour beverage service includes iced tea & water.

$19.00 ITALIAN TRATTORIA

Choose one Salad: Antipasto or Caesar Salad
Roasted Vegetables
Chicken Roma
Baked Ziti – Choose from Italian Sausage or Traditional Meat Sauce
Sliced Italian Bread with Basil-Garlic Butter
Tiramisu

$19.00 PANTHER’S FAVORITE

Choice of Tossed Salad, Caesar or Mediterranean Pasta Salad
Chicken Pommery (mustard & chive)
Roast Beef w/ Peppercorn Sauce
Oven Roasted Reds
Vegetable Du Jour
Choice of White, Yellow or Chocolate Layer Cake

$19.00 FUN IN THE SUN

Choice of Tossed Salad, Caesar or Mediterranean Pasta Salad
Chicken Fresca w/ Tomato Basil & Parmesan
Seafood Cavatapi w/ Tarragon Cream Sauce
Rice Pilaf
Vegetable Du Jour
Choice of White, Yellow or Chocolate Layer Cake

$19.00 FALL HARVEST

Choice of Tossed Salad, Caesar or Mediterranean Pasta Salad
Roast Pork Loin w/ Cranberry Demi Glaze
Chicken Almondine w/ Roasted Almond Cream Sauce
Wild Rice Blend
Vegetable Du Jour
Choice of White, Yellow or Chocolate Layer Cake

**ALTERNATE ENTREES:** Chicken Breast w/ Sun-dried Tomato Cream Sauce, Broccoli & Cheese Frittata, Fettuccini Alfredo, Pasta Primavera, Chicken w/ Caper Cream Sauce, Baked Ziti

**SOUP SELECTION**
Soups may be added to any entree, salad or sandwich, served with crackers add $2.50

<table>
<thead>
<tr>
<th>Choice</th>
<th>Choice</th>
<th>Choice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corn Chowder</td>
<td>Minestrone</td>
<td>3 Onion Soup w/ Asiago Crouton</td>
</tr>
<tr>
<td>Cream Potato with Bacon</td>
<td>Pasta Fagioli</td>
<td>Tomato Bisque</td>
</tr>
</tbody>
</table>

**RECEPTIONS**

**HORS D’OEUVRES**
Priced A la Carte *(Items marked with an asterisk are market-priced – prices subject to change)*

**$7.50 PER DOZEN**
- Cocktail Meatballs
- Bruschetta
- Feta or Onion Asiago Puffs
- Mini Margarita Pizza
- Mini Hummus Pizza

**$12.50 PER DOZEN**
- Chicken Sate w/ Peanut Sauce
- Blue Cheese & Walnut Canapés
- Smoked Salmon Profiteroles
- Ham wrapped Asparagus
- Mini Vegetable Egg Rolls
- Fried Five Cheese Ravioli
- Sesame Tuna on Toast Points
- Large Butterflied Breaded Shrimp

**$17.50 PER DOZEN**
- Fried Chicken Wings
- Roasted Garlic Shrimp Puffs
- Curried Crab Puffs
- Spinach & Artichoke stuffed Mushrooms
- Spinach & Smoked Gouda stuffed Mushrooms
- Sausage Stuffed Mushrooms

**Signature Items**
- Steak and Cilantro Empanadas $24
- Bacon Wrapped Scallops $30
- Spanakopita $22