

MIDDLE GEORGIA STATE UNIVERSITY CONFERENCE CATERING



WELCOME

Treat yourself and dazzle your guests at your next event with catering by MGA Dining catering services.

Offering everything from morning breakfast baskets to full event planning, our catering professionals will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs, and our professionals will take care of all the details to make your next event memorable.

MGA Dining catering services has achieved the reputation of being one of the premiere catering services in this region. We continue our tradition by offering only the freshest ingredients and creative menus, on and off campus. We are privileged to extend our services to the rest of the community.

As you plan your next fundraiser, social event, cocktail party, wedding, holiday party, business event, or other event of any size, consider MGA Dining catering services.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.



GENERAL INFORMATION

Ordering

Catering can be ordered with the Hatcher Conference Center. To set up an appointment, plan an event or answer any questions you may contact: **(478) 471-2770**; hcc@mga.edu

MGA Student Life organizations can coordinate catering needs directly with MGA Dining's Catering Director, Randy Kittrell randy.kittrell@elior-na.com.

Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimums or delivery charge.

Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement with Physical Plant or other campus representatives or by direct contact with a local rental company, prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. On campus personnel are required to adhere to the campus policy of completing and submitting orders using the Catering Event Order Form, including providing the appropriate P-Card Visa number for advance approval. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

Confirmations & Guarantees

All Catering Event Order Forms must be signed and sent back to the Catering office within seven (7) business days of your event. Final guarantees for the number of guests must be received at least three (3) business days prior to your function. In the event the guarantee is not received within this time, the bill will be based on the initial number of guests on the signed Catering Event Order. While we strive to accommodate our customer needs, sufficient notice allows us to prepare products, schedule production and staff appropriately to ensure your event will be a success.

Delivery

Catering deliveries on Macon and Cochran campuses require a \$100 minimum order. Free pickup is always available at our Camelot Court or Georgia Hall sites during each location's regular business hours. For catering deliveries requested outside of Macon or Cochran campuses, a standard \$100 delivery and set-up fee will apply. MGA Dining reserves the right to impose and charge an additional \$2.00 per mile for catering deliveries exceeding a 25-mile radius of Macon or Cochran campuses.

Contact Information

Randy Kittrell

Catering Director

randy.kittrell@elior-na.com

Brad Brunsting

Food Service Director

bradley.brunsting@elior-na.com

GENERAL INFORMATION

Attendants | Service Staffing

Catering attendants are included in full-service events of 50 people or more. Full-service events are china table service, full dinner buffet service, or formal receptions. For events with less than 50 people, attendants can be included at a cost of \$40.00 per hour, per attendant with a 2-hour minimum. Additional fees apply to culinary stations and bars. Please let us know any additional service staff requested for your event.

Serveware & China

Our Catering Department offers high-quality disposable serveware unless otherwise requested. Premium disposable service ware and in-house China and glassware services for events are available at an upcharge. For larger groups, rental China can be coordinated at retail costs with a minimum notice of fourteen (14) business days prior to the event.

Linen

We provide food and beverage house table linens for all full-service catering events. Standard table linens (120" round) are available for guest tables with full service plated meal events. Linens for non plated services are available at an additional charge. To ensure availability, linen requests need be confirmed at least seven (7) days in advance. Specialty linen options can be provided at an additional rental charge.

Payment

Type of payments accepted include Visa, MasterCard, American Express, Cash and Check. For all internal MGA University groups payment type, whether University Funds, Purchase Orders, Departmental Accounts, or Approved DCB Funds, are required at time of booking. MGA Dining's Catering Manager must receive an email authorization for all DCB Funds directly from the account holder at least three (3) business days prior to the event to confirm a catering order.

Food Safety | Removal Policy

Due to health regulations, it is the policy of MGA Dining at Middle Georgia State University that excess food items from events cannot be removed by guests from the event site. To ensure product quality and safety, full-service event food and beverage items will be removed 1.5 to 2 hours maximum, after the specified set-up time. Items purchased for pick-up should be properly stored prior to the event and removed or disposed of correctly by the event host.

Contact Information

Randy Kittrell

Catering Director

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Brad Brunsting

Food Service Director

bradley.brunsting@elior-na.com



**CONFERENCE
MEETING PACKAGES**

CONFERENCE PACKAGES



EXECUTIVE PACKAGES

Our Executive package options are ideal for full-day events, offering everything needed to keep your guests satisfied and focused throughout the day.

Executive Conference

\$43.00 per guest

(minimum of 20 guests)

Includes Continental Breakfast, Morning Break, Afternoon Break, and choice of Theme or One Entrée Build Your Own Buffet Lunch

Executive Meeting

\$39.00 per guest

(minimum of 20 guests)

Includes Continental Breakfast, Morning Break, Afternoon Break, and choice of Boxed Lunch, Deli, Fast Track, or Simply Salad Buffet

ELEVATE YOUR MEETING:

Hot Breakfast Buffet *+\$5.00 per guest*

Fluffy Scrambled Eggs, Crisp Bacon, Creamy Grits, Shredded Cheddar Cheese, Dark Roast Regular & Decaffeinated Coffee, Assorted Hot Teas

Yogurt Bar *+\$5.00 per guest*

Vanilla yogurt with granola, fresh berries, and honey

Handhelds *+\$4.00 each*

with Egg, Cheese and choice of Bacon or Sausage
Choice of: Biscuit, English Muffin, breakfast burrito

Deluxe Continental *+\$3.00 per guest*

Seasonal Fresh Fruit, Baker's Selection of Assorted Breakfast Pastries, Assorted Juices, Dark Roast, Regular, & Decaffeinated Coffee, Assorted Hot Teas

CONFERENCE PACKAGES



Conference Package

\$30.00 per guest

(minimum of 20 guests)

Includes Continental Breakfast and choice of Theme or One Entrée Build Your Own Buffet Lunch

Meeting Package

\$25.00 per guest

(minimum of 20 guests)

Includes Continental Breakfast and choice of Boxed Lunch, Deli, Fast Track, or Simply Salad Buffet

Morning “AM” Break

\$10.00 per guest

(minimum of 20 guests)

Includes Whole Fruit, Assorted Granola Bars, Freshly Brewed House Blend and Decaffeinated Coffee, Assorted Hot Herbal Teas and Seasonal Fruit Infused Iced Water

Afternoon “PM” Break

\$10.00 per guest

(minimum of 20 guests)

Includes assorted Miss Vickie’s Kettle Chips, Smartfood Popcorn, Assorted Cookies, Assorted Canned Soft Drinks and Seasonal Fruit Infused Iced Water



BREAKFAST



BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, linens for buffet tables, thermal beverage servers and serving utensils.

Hot Breakfast Buffet

\$15.00 per guest

(minimum of 20 guests)

Fluffy Scrambled Eggs, Crisp Bacon, Creamy Grits, Shredded Cheddar Cheese, Dark Roast Regular & Decaffeinated Coffee, Assorted Hot Teas

ADD ON: Hot Breakfast Options

EGG ENTREE (ONE)

\$3.00 per guest

Ham & Cheese Frittata
Garden Vegetable Frittata
Hashbrown Egg Casserole

SIDES (ONE)

\$3.00 per guest

Buttermilk Pancakes
Belgian Waffles
Breakfast Potatoes

BREAKFAST MEAT (ONE)

\$4.00 per guest

Sausage Patty
Turkey Bacon
Turkey Sausage Link

PREMIUM SIDES (ONE)

\$5.00 per guest

Biscuits & Gravy
Vegetarian Sausage

Deluxe Continental Breakfast

\$13.00 per guest

(minimum of 20 guests)

Seasonal Fresh Fruit, Baker's Selection of Assorted Breakfast Pastries, Assorted Juices, Dark Roast, Regular, & Decaffeinated Coffee, Assorted Hot Teas

Continental Breakfast

\$10.00 per guest

(minimum of 20 guests)

Baker's Selection of Assorted Breakfast Pastries, Dark Roast Regular & Decaffeinated Coffee, Assorted Hot Teas

Yogurt Bar

\$5.00 per guest

(minimum of 20 guests)

Vanilla yogurt with granola, fresh berries, and honey

BREAKFAST



HANDHELDS

Deluxe Breakfast Sandwich

\$4.00 each

with Egg, Cheese and choice of Bacon or Sausage

Choice of: Biscuit, English Muffin, Breakfast Burrito

BAKERY

\$22.00 per dozen

Baker's Delight

Baker's Dozen (13) of Assorted Muffins, Scones, Cinnamon Rolls, or European Danish

Cinnamon Rolls

Cream Cheese Icing

European Danish

Assorted Flavors

Bagels

Otis Spunkmeyer Plain Baked Bagels served with Butter, Cream Cheese, Assorted Jams & Jellies

Assorted Muffins

Featuring our Low-Fat Variety of the Day!

Scones

Fresh Baked Scones, Butter, Assorted Jams & Jellies



BOXED LUNCH

CLASSIC BOXED LUNCHES

\$14.00 per guest

All box lunches include Sea Salt Miss Vickie's kettle chips, whole apple, chocolate chip cookies, condiment packets and canned soda or bottled water.



Roasted Turkey Breast

Roasted Turkey Breast, Swiss Cheese, Leaf Lettuce, Sliced Tomato, Sliced Onion, Wheatberry Bread

Honey Glazed Ham

Honey Glazed Ham, Mild Cheddar Cheese, Leaf Lettuce, Sliced Tomato, Sliced Onion, Wheatberry Bread

Seasoned Roast Beef

Seasoned Roast Beef, Provolone Cheese, Leaf Lettuce, Sliced Tomato, Sliced Onion, Sourdough Bread

House-Made Tuna Salad Wrap

House-Made Tuna Salad, Leaf Lettuce, Whole Wheat Tortilla Wrap

Grilled Vegan Wrap

Grilled Vegetables to include Bell Pepper, Onion, Zucchini, Squash, Classic Hummus Spread, Leaf Lettuce, Spinach Tortilla Wrap

UPGRADE Your Bread Option

Flaky Butter Croissant	\$1.00 per guest
Crusty Ciabatta Roll	\$1.00 per guest
Hoagie Sub Roll	\$0.50 per guest

DELUXE BOXED LUNCHES

\$17.00 per guest

All box lunches include Sea Salt Miss Vickie's kettle chips, whole apple, side vegetable pasta salad, house-made brownie and canned soda or bottled water.



Crusader Club

Grilled Chicken Breast, Sliced Apples, Wisconsin Cheddar Cheese, Smoked Bacon, Sweet & Spicy Honey Mustard, Flaky Butter Croissant

Smoked Turkey BLT

Sliced Smoked Turkey Breast, Smoked Bacon, Swiss Cheese, Sliced Tomato, Leaf Lettuce, Sun-Dried Tomato Aioli, Flaky Butter Croissant

Chicken Caesar Wrap

Grilled Sliced Chicken Breast, Shredded Parmesan Cheese, Crisp Romaine, Herb Seasoned Croutons, Whole Wheat Tortilla

Beef & Brie

Seasoned Roast Beef, Creamy Brie Cheese, Sliced Apples, Leaf Lettuce, Dijon Mustard, Crusty Ciabatta Roll

BOXED LUNCH SALADS

All boxed lunch salads include salad, a fresh baked roll, chocolate chip cookies, and canned soda or bottled water.



House Garden Salad **\$15.00 per guest**

Crisp Romaine, Sliced Grilled Chicken, Shredded Cheddar Cheese, Diced Tomatoes, Cucumbers, Red Onions, Ranch Dressing

Classic Caesar Salad BLT **\$15.00 per guest**

Crisp Romaine, Sliced Grilled Chicken, Shredded Parmesan Cheese, Herb Seasoned Toasted Croutons, Classic Caesar Dressing

Chef's Salad **\$15.00 per guest**

Chopped Kale, Romaine and Mixed Seasonal Greens, Roasted Turkey Breast, Honey Ham, Swiss and Cheddar Cheeses, Sliced Hard- Boiled Eggs, Diced Tomatoes, Cucumbers, Ranch Dressing

Grove Salad **\$17.00 per guest**

Chopped Kale, Romaine and Mixed Seasonal Greens, Sliced Grilled Chicken, Cherry Tomatoes, Sliced Grapes, Roasted Walnuts, Bleu Cheese Crumbles, Balsamic Vinaigrette Dressing



BUFFETS

DELI BUFFET

\$16.00 per guest

(minimum of 20 guests)

Choice of sandwich meats, assorted sliced breads, cheeses, leaf lettuce, sliced tomatoes, onions, pickle spears, condiments, house garden salad, house-made potato chips, a choice of side salad, chocolate chip cookies, iced tea and iced water.

ADD-ON: Cup of Soup (Choose One)

\$3.00 per guest

Tomato Basil Soup
Country Baked Potato
Broccoli & Cheddar
Homestyle Chicken

SANDWICH MEATS (TWO)

Roasted Turkey Breast
Honey Glazed Ham
Seasoned Roast Beef
House-Made Tuna Salad

SIDE SALAD (ONE)

Grilled Vegetables *Bell Pepper, Squash, Zucchini, Onion*
Seasonal Vegetable Pasta Salad
Homestyle Potato Salad
Traditional Macaroni Salad
Seasonal Fruit Salad



FAST TRACK SANDWICH BUFFET

\$18.00 per person

(minimum of 20 guests)

Includes pre-made gourmet sandwiches beautifully displayed on a platter with condiments, house garden salad, house-made potato chips, a choice of side salad, chocolate chip cookies, iced tea and iced water.

ADD-ON: Cup of Soup (Choose One)

\$3.00 per guest

Tomato Basil Soup

Country Baked Potato

Broccoli & Cheddar

Homestyle Chicken

SANDWICHES (TWO)

Roasted Turkey Breast

Honey Glazed Ham

Seasoned Roast Beef

House-Made Tuna Salad Wrap

Crusader Club

Chicken Caesar Wrap

OPTIONAL VEGETARIAN ADDITION

Grilled Vegan Wrap

SIDE SALAD (ONE)

Seasonal Vegetable Pasta Salad

Homestyle Potato Salad

Traditional Macaroni Salad

Seasonal Fruit Salad





SIMPLY SALAD BUFFET

\$18.00 per guest

(minimum of 20 guests)

Make Your Own Salad with a variety of Chef's toppings, balsamic vinaigrette and ranch dressings, side salad selection, fresh baked rolls, chocolate chip cookies, iced tea and iced water.

SALAD GREENS (ONE)

Crisp Romaine

Grove Mix *Kale, Romaine, & Field Greens*

INCLUDED SALAD BUFFET TOPPINGS:

Sliced Grilled Chicken

Crumbled Smoked Bacon

Hard Boiled Egg

Cherry Tomatoes

Cucumbers

Shredded Carrots

Shredded Cheese

SIDE SALAD (ONE)

Grilled Vegetables *Bell Pepper, Squash, Zucchini, Onion*

Seasonal Vegetable Pasta Salad

Homestyle Potato Salad

Traditional Macaroni Salad

Seasonal Fruit Salad



SALAD & MORE BUFFET

(minimum of 20 guests)

Build on our Simply Salad Buffet by adding a soup, potato bar, or both!

SALAD AND SOUP

\$21.00 per guest

Your Simply Salad Buffet selections accompanied with choice of one of our Chef's favorite soups.

SOUP (ONE)

Tomato Basil Soup
Country Baked Potato
Broccoli & Cheddar
Homestyle Chicken

SALAD AND BAKED POTATO BAR

\$21.00 per guest

Your Simply Salad Buffet selections and a Hot Baked Potato Bar with buffet toppings of Whipped Butter, Sour Cream, and Shredded Cheddar Cheese.

SALAD, SOUP, AND BAKED POTATO BAR

\$24.00 per guest

Complete your Buffet offerings with the Simply Salad Buffet, one of our Chef's favorite soups, and a Hot Baked Potato Bar.

THEME BUFFETS (minimum of 20 guests)

Southern

\$23.00 per guest

Enjoy both Southern Fried & Herb Baked Mixed Chicken
Garden Salad *with balsamic vinaigrette & ranch*
Macaroni & Cheese
Collard Greens
Honey Buttered Corn Muffins
Banana Pudding
Iced Tea and Iced Water

Taco Bar

\$23.00 per guest

Build your own Soft Flour or Hard-Shell Tacos w/ Diced Chicken
Breast & Seasoned Ground Beef; Shredded Cheese, Diced
Tomatoes, Lettuce, Sour Cream
Southwestern Salad
Cheese Enchilada Casserole
Arroz Rojo (Mexican Rice)
Tortilla Chips & Salsa
Dulce de Leche Brownies
Iced Tea and Iced Water

Asian Chicken

\$23.00 per guest

Choose one traditional Asian flavor: General Tso's Chicken,
Sweet & Sour Chicken, or Orange Chicken
Asian Chopped Salad
Vegetarian Egg Rolls
Stir Fry Vegetables
Fried Rice
Fortune Cookies
Iced Tea and Iced Water

Bar-B-Que

\$23.00 per guest

Enjoy our classic favorites of Honey BBQ Chicken Breast and
BBQ Pulled Pork
Grove Salad
Southern Cole Slaw
Vegetarian Baked Beans
Sliced Dill Pickle
Hamburger Buns
House-Made Brownies
Iced Tea and Iced Water

Italian Chicken

\$23.00 per guest

Choose one traditional Italian style recipe: Chicken Piccata,
Chicken Marsala, or Chicken Parmesan
Caesar Salad
Roasted Vegetable Lasagna
Squash Medley *with roasted red peppers*
Breadsticks *with marinara dipping sauce*
Mini Italian Cream Cannoli
Iced Tea and Iced Water



THEME BUFFETS (minimum of 20 guests)

Pasta Bar

\$21.00 per guest

Build your own Herb Penne Pasta with Marinara and Alfredo Sauce,
Meatballs and Sliced Grilled Chicken

Garden Salad with balsamic vinaigrette & ranch

Seasonal Vegetable Medley

Breadsticks

Chocolate Chip Cookies

Iced Tea and Iced Water

Classic Picnic

\$21.00 per guest

Crowd pleasers include Grilled Hamburgers and Grilled Sliced Chicken

Leaf Lettuce, Sliced Tomato, Sliced Onion, & Pickles

Homestyle Potato Salad

House-made Chips

Hamburger Buns

Chocolate Chip Cookies

Iced Tea and Iced Water



BUILD YOUR OWN BUFFET

\$22.00 Per Guest— One Entrée

\$28.00 Per Guest— Two Entrée

(minimum of 20 guests)

All buffets include choice of salad, side, vegetable, dinner rolls and butter, dessert, iced tea and iced water.

POULTRY ENTREES

BBQ Grilled Chicken Breast

Italian Herb Chicken Breast

Chicken Piccata

Chicken Marsala

Parmesan Chicken

Chicken Cacciatore

Balsamic Glazed Chicken

Orange Glazed Chicken

Creamy Dijon Chicken Breast

PORK ENTREES

Fried Pork Chop

Roast Pork Loin *with apple brandy sauce*

BEEF ENTREES

Salisbury Steak

Classic Meatloaf

Beef Lasagna

Ginger Beef Teriyaki

Beef Pepper Steak

Beef Stroganoff

SEAFOOD ENTREES

Shrimp Scampi Linguine

Creamy Salmon Penne

VEGETARIAN ENTREES

Roasted Vegetable Lasagna

Baked Cheese Tortellini

Wild Mushroom Stroganoff

Eggplant Parmesan

Asian Garlic Tofu



BUILD YOUR OWN BUFFET

Continued

(minimum of 20 guests)

All buffets include choice of salad, side, vegetable, dinner rolls and butter, dessert, iced tea and iced water.

SALADS (ONE)

Classic Caesar

Chef Salad

Grove Salad

Southwestern Salad

Seasonal Spinach Salad

SIDES (ONE)

Garlic Mashed Potatoes

Herb Roasted Potatoes

Candied Sweet Potatoes

Seasoned Basmati Rice

Long Grain & Wild Rice Pilaf

Arroz Rojo (*Mexican rice*)

Asian Fried Rice

Baked Macaroni & Cheese

Pasta Primavera *with fresh roasted vegetables*

Garlic Butter Penne

VEGETABLES (ONE)

Squash Medley *with roasted red peppers*

Seasonal Vegetable Medley

Southern Style Green Beans

Lemon Garlic Broccoli

Roasted Brussel Sprouts

Braised Collard Greens

Roasted Whole Kernel Corn *with peppers & onions*

Glazed Baby Carrots *with ginger & rosemary*

DESSERTS (ONE)

Homestyle Cookies

House-Made Brownies

Luscious Lemon Bars

Chocolate Chip Blondies

Mini Italian Cream Cannoli

Assorted Cupcakes

Banana Pudding

Fruit Cobbler (*apple or peach*)

Bread Pudding



A close-up photograph of a bruschetta. The base is a slice of toasted, golden-brown bread. On top is a vibrant salad of diced vegetables, including red and orange bell peppers, green onions, and fresh green herbs like basil. The salad is garnished with a sprinkling of finely shredded white cheese, possibly Parmesan. The background is softly blurred, showing other similar bruschettas.

APPETIZERS

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Gourmet Charcuterie Board

\$96.00 small (serves 12) \$158.00 large (serves 20)

Genoa salami, capicola, honey drizzled brie wedge, aged cheddar, roasted red peppers, grapes, dried apricots and Georgia pecans served with crackers and crostini.

Domestic & Imported Cheese Tray

\$58.00 small (serves 12) \$96.00 large (serves 20)

Aged cheddar, Swiss, mozzarella, and garlic herb Boursin served with grapes and crackers.

Antipasto Board

\$58.00 small (serves 12) \$96.00 large (serves 20)

Brie wedge, garlic herb Boursin, bleu cheese, mozzarella, smoked gouda and dill Havarti served with crackers and apricot preserves.

Seasonal Fruit Platter

\$44.00 small (serves 12) \$72.00 large (serves 20)

Sliced Fresh Seasonal Fruit display served with sweet yogurt dip.

Garden Crudité Platter

\$44.00 small (serves 12) \$72.00 large (serves 20)

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

Spinach & Artichoke Dip

\$44.00 small (serves 12) \$72.00 large (serves 20)

Served hot or cold with baked crostini.

Tomato Basil Bruschetta Dip

\$44.00 small (serves 12) \$72.00 large (serves 20)

Served cold with baked crostini.

Garlic Hummus Dip

\$36.00 small (serves 12) \$58.00 large (serves 20)

Served cold with toasted pita chips.

Caramelized Onion Dip

\$36.00 small (serves 12) \$58.00 large (serves 20)

Served cold with house-made potato chips.

Avocado Ranch Dip

\$36.00 small (serves 12) \$58.00 large (serves 20)

Served cold with house-made potato chips.

Southwest Salsa

\$36.00 small (serves 12) \$58.00 large (serves 20)

Served cold with tortilla chips.





SWEETS

SWEETS



Decorated Cupcakes

\$22.00 per dozen

Italian Cream Cannoli

\$22.00 per dozen

Luscious Lemon Squares

\$20.00 per dozen

Chocolate Chip Blondies

\$20.00 per dozen

Homestyle Brownies

\$18.00 per dozen

Assorted Homestyle Cookies

\$14.00 per dozen



BEVERAGES

Freshly Brewed Coffee

Regular or Decaffeinated

\$18.00 per gallon

Assorted Hot Herbal Tea

\$18.00 per gallon

Hot Chocolate

\$20.00 per gallon

Iced Tea

Sweet or Unsweet

\$18.00 per gallon

Lemonade or Fruit Punch

\$18.00 per gallon

Fruit Infused Water

\$12.00 per 3-gallons

Fruit Juice

Orange, Apple, Cranberry

\$20.00 per gallon

Assorted Soft Drinks

Pepsi, Diet Pepsi, Starry, Mtn Dew

\$1.50 per can

Bottled Aquafina Water

\$2.50 per bottle

Bottled Fruit Juice

Orange, Apple, Cranberry

\$3.00 per bottle

CONTACT

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Catering Director

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