

Catering Menu

Our no-frills pickup menu offers fast, convenient, and affordable alternatives to our regular catering services. All items come with quality paper products for your event.

Looking for something different? Our catering team can customize your menu.

To place an order, learn about specials and featured items, or for special requests, please contact our catering department.

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ABOUT US OUR PASSION FOR SERVICE

One of our commitments to Middle Georgia State University is to provide world class catering at every level. We are creative, innovative and responsive to each and every catering client and guest we serve. We understand that every event we serve is a VIP event.

We offer a broad spectrum of menu ideas or will custom design any event from scratch. Our goal is to create a pleasurable dining experience with clear communication before, during and after each event.

We are committed to providing exceptional, high-quality catering events in support of events on campus.

Your on-campus student organization catering menu guide is no different! This guide is developed with your busy schedule in mind. Please remember items on this menu are priced as pick up and all served on quality disposable paper products.

Looking for a full-service event?

Contact the catering department for ideas and pricing.

2025-2026

Student

ORGANIZATION

Catering Menu



BREAKFAST

Cinnamon Rolls	\$12 per dozen
Mini Muffins (blueberry or chocolate)	\$18 per dozen
Assorted Danish	\$20 per dozen
Assorted Granola Bar	\$1.50 each

COMPLETE MEALS

Complete Meals include chips, cookie, bottled water

Sack Lunch	\$10 per person	
choice of turkey or ham sandwich	rkey or ham sandwich or vegan wrap	
Cookout	\$10 per person	
hamburger, lettuce, tomato, onion, pickle, condiments		
T D	¢10	

Taco Bar \$10 per person choice of chicken or beef tacos (2), cheese, lettuce, salsa

PLATTE	ERS
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Slider Platter (hamburger or BBQ po	^{rk)}
• 25 pieces	\$50
Chicken Wing Platter w/ ranc	:h
• 25 pieces	\$38
Chicken Tender Platter w/ rar25 pieces	nch \$34
Carrot & Celery Sticks	\$2 per dozen





PIZZA & MORE

Large 16" One Topping Pizza (8 slices) \$14 each

pepperoni		hacon		mushroom
Jepperorii	•	bacon	•	musmoorn
sausage	•	tomato	•	jalapeno
peef	•	onion	•	bell pepper
nam	•	black olive	•	pineapple

Additional Toppings

Large 16" Specia	Ity Pizza (8 slices)	\$16 each
Meat Lovers	(ground beef, pe	pperoni, bacon)
BBQ Chicken	(w/ bacon	and BBQ sauce)
Hawaiian	(ham, pine	apple, jalapeno)
Garden	(tomato, onion, black o	live, mushroom)

Breadsticks & Marinara

\$10 per dozen

\$2 each

CONVENIENT PICKUP

Your Student Catering Guide is priced for pick up with quality disposable paper products included. You can arrange pickup from Camelot Court in Macon, Georgia Hall in Cochran, or Runway Cafe in Eastman during each locations scheduled operating hours.

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SNACKS

Tortilla Chips with Salsa	\$14 per lb.
Potato Chips with Ranch	\$14 per lb.
Snack Mix	\$14 per lb.
Individual Bags of Chips	\$2 each

SWEETS

Homestyle Cookies (assorted)	\$12 per dozen
Decadent Brownies Bars	\$10 per dozen
Confetti Rice Krispie Bars	\$10 per dozen
Decorated Mini Cupcakes	\$12 per dozen

BEVERAGES

Coffee (regular or decaf)	\$14 per carafe
Hot Tea (12 individual bags)	\$14 per carafe
Hot Cocoa (12 individual packets)	\$16 per carafe
Iced Tea (sweet or unsweet)	\$18 per gallon
Lemonade	\$18 per gallon
Water	\$1 per gallon
Cut Fruit (lemon or orange)	\$3 per 8oz cup
Specialty Punch Mocktail	\$22 per gallon
Bottled Fruit Juice	\$3 per bottle
Assorted Soft Drinks	\$1.50 per can
Bottled Aquafina Water	\$2.50 per bottle

