



UNIVERSITY OF ARKANSAS  
PULASKI TECHNICAL COLLEGE

## **CATERING MENU & EVENT PLANNING**

To check availability and begin a quote, contact Jay Wright at catering@uaptc.edu or call (501) 771-6019.

- All catering orders must be for a minimum of 15 people for continental/box lunches and 25 guests for buffets and receptions.
- Internal UA-PTC functions should complete the Official Function Form for approval. <https://uaptc.edu/official-function-form>
- A final guest count is required 5 business days prior to the function, or the estimate number will be used for the number of guests and charged to the customer.
  - Menu Pricing is for food only; additional charges for delivery, staffing and china may apply.
  - Contract and deposit is required to secure your date.
  - In the event of a cancellation, seven (7) business days' notice is required. If cancellations are made after this period, any expenses incurred will be billed.

## **DELIVERY AND ADDITIONAL CHARGES:**

- **On-Site Catering Staff:** Catering staff service during event to set-up, serve and breakdown buffets and receptions is \$50 per hour per Chef/Server. One server is required for every 30 guests.
- **After Hours:** Additional charges will apply for events after normal business hours of Monday-Thursday 7:30am-5:00pm and Friday 7:30am-3pm. Security charge is \$50 per hour per officer.
- **China/Glassware:** All food orders include disposable dishes, utensils and cups as needed. Use of glassware and china is an additional charge of \$3.00 per person. UA-PTC department functions are at no extra charge for china or glassware.
- **Linens:** All food tables are skirted and included in cost of catering. Table linens are an additional \$2.50 per person. UA-PTC department functions are at no charge for linens.

**For Quotes, Customized Buffets, Entrees and Menus, please contact the Coordinator of Events & Hospitality at 501-831-2433 or email catering@uaptc.edu.**

## **Basic Beverage Service**

*Includes Bottled Water, Coffee, Iced Tea, with accompaniments*

- Full Day (4+ Hours) \$6.00 per person
- Partial Day (4 Hours or less) \$3.00 per person

## **A la Carte Beverage Options**

- Hot Tea- \$1.50 per person
- Fruit Punch or Lemonade- \$2.00 per person
- Assorted Fruit Juice - \$2.50 per person
- Assorted Canned Sodas - \$2.00 per person
- Assorted Bottled Soda - \$3.00 per person
- Bottled Water- \$1.50 per person

## **BREAKFAST OPTIONS**

### **CONTINENTAL BREAKFAST: \$6 / GUEST**

- Assorted Breakfast Pastries including Croissants, Danish and Muffins
- Sliced Fruits & Berries

### **HOT BREAKFAST: \$8 / GUEST (25 GUEST MINIMUM)**

All Hot Breakfasts include:

- Scrambled Eggs
- Bacon, Sausage and Home fries
- Sliced Fruits & Berries

### **Choice of ONE Hot Breakfast Entrée; additional entrees are \$4 per guest**

- Quiche Lorraine or Quiche Florentine
- Biscuits & Gravy
- Fried Chicken & Waffles, Syrup and Butter
- Warm Oatmeal with Brown Sugar, Butter and Berries
- French toast, Fresh Berries, Maple Syrup and Butter
- Belgian Waffles, Fresh Berries, Maple Syrup and Butter

## **A LA CARTE**

- Assorted Mini Breakfast Pastries including Danish and Muffins: \$24 per dozen
- Mini Cinnamon Rolls: \$18 per dozen
- Assorted Mini Muffins- \$18 per dozen
- Assorted Mini Croissants & Danish: \$24 per dozen
- Assorted Bagels with Cream Cheese, Butter and Jam: \$32 per dozen

## LUNCH OPTIONS

15 GUEST MINIMUM

### **BOXED LUNCH OPTION: \$10 / BOX**

Includes up to three Sandwich/Wrap Choice(s), Condiments, Potato Chips, Chocolate Chip Cookie or Brownie, and Bottled Water

- Add Side Salad Choice: \$2 per person
- Add Sodas: \$2 for canned, \$3 for bottled sodas

### **Choose up to THREE Sandwiches or Wraps- served with Lettuce, Tomato and Condiments**

- Smoked Turkey, Cheddar, Italian White or Wheatberry
- Shaved Ham, Swiss, Italian White
- Roast beef, American, Mayo, Soft Bun
- Chicken Salad on Croissant
- Chicken Chipotle Wrap -or- Chicken Caesar Wrap
- Roasted Vegetables, Hummus on Flour Tortillas (v)

### **Select one Side Salads and/or Soups**

Served with choice of cornbread or crackers

- Southern Pasta Salad
- Loaded Potato Salad
- Fresh Fruit Salad
- Chicken and Andouille Gumbo with Rice (buffet only)
- Tomato Basil (buffet only)
- Soup of the Day Chef's Choice (buffet only)

### **MAKE YOUR OWN SANDWICH- BUFFET: \$12 / GUEST**

Served with platters of 3 Meats (Turkey, Ham and Roast Beef), 3 Cheeses (Pepper Jack, Cheddar and Swiss), Vegetable Garnishes (Lettuce, Tomato, Onion, Pickle), Assorted Breads and condiments.

Select one side to be served with Assorted Chips, Cookie & Dessert Bars.

## **LUNCH OR DINNER BUFFETS: 25 GUEST MINIMUM**

Choice of one (1) Main with salad, sides and dessert: \$16 per person

Choice of two (2) Mains with salad, sides and dessert: \$20 per person

### **Choose ONE Salad**

- Caesar Salad w/ Romaine Mix, Shaved Parmesan, Croutons
- House Salad w/ Spring Mix, Grape Tomatoes, Carrots, Assorted Dressings

### **Choose up to TWO Mains**

- Pan Fried Chicken Breasts w/ Country Gravy or Marsala
- Oven Roasted Pork Loin w/ Apple Glaze or Honey Mustard Sauce
- Seared Salmon w/ Dijon Glaze or Mango Salsa
- Grilled Chicken Breast w/ Chimichurri
- Steak Diane with Mushroom Burgundy Sauce
- Alfredo w/ Choice of Grilled Chicken or Blackened Shrimp
- Beef Bolognese Sauce with Pasta
- Ground Beef Tacos, Cheese Dip, Guacamole, Sour Cream, Salsa and Flour Tortillas
- Green Chili Chicken Enchiladas, Sour Cream and Salsa
- Pulled Pork with BBQ Sauce, Buns
- Fried Catfish & Hushpuppies, Cole Slaw

### **Choose TWO Sides**

- Mashed Potatoes (vgtn)
- Herbed Rice Pilaf
- Baked Mac & Cheese
- Loaded Potato Salad
- Green Beans (vgtn)
- Glazed Carrots (vgtn)
- Roasted Vegetable Medley (vgtn)
- Steamed Broccoli (vgtn)

### **Choose ONE Dessert menu**

- Assorted Cookies and Dessert Bars
- Lemon Icebox Pie, Oreo Pie and Pecan Pie
- Fruit Cobblers Berry, Peach, or Apple
- Cheesecake with Chocolate, Caramel and Fruit Sauces
- Warm Bread Pudding, Bourbon Sauce and Whipped Cream

## RECEPTION OPTIONS

25 GUEST MINIMUM; includes bottled water stations

**1-Hour Reception:** Choose FIVE Appetizers & ONE Dessert

\$16 per person; additional items are \$2 per guest

**2-Hour Reception:** Choose SIX Appetizers & TWO Desserts

\$21 per person; additional items are \$3 per guest

### COLD CHOICES

- Shrimp Cocktail with Horseradish-Cocktail sauce
- Vegetable Platter- Green Goddess Dip (vgtn) or Hummus (vegan)
- Sliced Fruit Platter (vegan)
- Selection of Cheeses with Assorted Crackers (vgtn)
- Charcuterie-Selection of Cured Meats & Sausage with Mustard
- Rustic Bruschetta crostini (vgtn)
- Roasted Red Pepper & Eggplant Caponata on Crostini (vgtn)
- Mango Curry Shrimp Wonton Cups

### WARM CHOICES (served from Chafing Dish)

- Spinach & Artichoke Dip with Pita Chips (vgtn)
- Falafels with Tahini Yogurt sauce (vegan)
- Braised Meatballs Marinara or Swedish
- Polenta Cakes with Sweet and Sour Slaw (vgtn)
- Crab Cakes with Lemon Remoulade
- Chicken Sliders with house sauce on Hawaiian Rolls
- Cheeseburger Slider on Hawaiian Rolls
- Filo-Wrapped Asparagus with Balsamic Glaze (vegan)

### BEVERAGE / DESSERT CHOICES

- Punch or Lemonade
- Coffee & Hot Tea Station
- Dipped Strawberries in White and Dark Chocolate
- Assorted Cookies and Dessert Bars
- Assorted Petit Fours
- Assorted Fruit Tarts