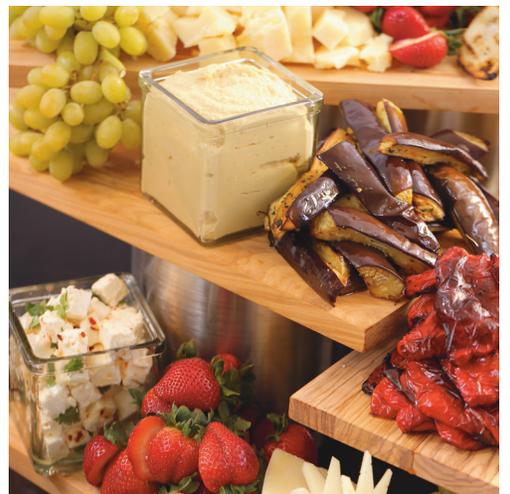




Montgomery College Catering for Your Gathering

The Gathering





Welcome to The Gathering by Chartwells

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let The Gathering by Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to The Gathering by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

The Gathering by Chartwells at Montgomery College
Assistant Catering Manager - Chana Terry Franklin
240-567-7611 - catering@montgomerycollege.edu
www.dineoncampus.com/montgomery

You can order your catering event online at www.chartwells-montgomery.catertrax.com



The Morning Start

Continental Breakfast **5.99 per person**

*Assorted breakfast pastries with jelly
Freshly brewed coffee and assorted hot teas*

Good Morning Breakfast **7.99 per person**

*Fresh fruit salad
Fresh mini scones
Assortment of mini breakfast pastries
Freshly brewed coffee and assorted hot teas*

Morning Light **8.99 per person**

*Low-fat yogurt with granola and fruit toppings
Fresh-baked low-fat muffins and breakfast breads
Freshly brewed coffee and assorted hot teas*

Traditional Breakfast **10.99 per person**

*Seasonal sliced fresh fruit display
Fluffy scrambled eggs
Bacon, pork sausage, or turkey sausage
Seasoned breakfast potatoes
Fresh biscuit with butter and jelly
Freshly brewed coffee and assorted hot teas
Orange juice and fruit-infused water*

The Morning Start a la Carte

Assorted bagels and spreads 2.49 per person

Mini bagels and spreads 1.29 per person

Freshly-baked breakfast breads 0.99 per person

Assorted danish 2.49 per person

Assorted freshly baked muffins 2.49 per person

Freshly baked croissants 2.99 per person

Mini assorted pastries 1.49 per person

**Yogurt parfait with fresh berries and granola
2.99 per person**

Plain yogurt 2.09 per person

Assorted Kashi granola bars 2.49 per person

**Waffles, berry compote, syrup, powdered sugar
2.99 per person**

**French toast, syrup, butter, and powdered sugar
2.49 per person**

**Buttermilk pancakes, butter, syrup, berry compote
2.49 per person**

**Bacon, pork sausage, turkey sausage or ham
(2 per person) 1.99 per person**

Seasoned breakfast potatoes 1.99 per person

Hand crafted breakfast sandwiches 2.99 per person

Make your own burritos 6.99 per person

Scrambled eggs or egg whites 2.49 per person

Scrambled eggs with tofu 2.99 per person

Sausage biscuit 2.49 per person

**Assorted quiche (per slice, minimum 6)
3.99 per person**

Fresh fruit salad 2.99 per person

**Freshly brewed coffee or tea (minimum 10)
2.49 per person**

Coffee refresh 1.49 per person

Hot chocolate 1.49 per person

Bottled fruit juices 2.99 per person



Balanced breaks

 **Snack basket** **6.99 per person**
Granola bars, assorted chips, candy bars, and whole fruit

 **Hummus with pita (pick one)** **2.49 per person**
Creamy roasted red pepper hummus bowl
Spinach hummus bowl
Classic hummus bowl

 **Farmer's market** **3.29 per person**
Fresh sliced seasonal fruit with yogurt dip and fresh seasonal vegetables with creamy herb dip

Sweets & treats

Assorted freshly baked cookies **0.99 per person**
Assorted freshly baked large cookies **1.79 per person**
House-made fudge brownies **1.29 per person**
House-made Rice krispie™ treats **0.99 per person**
Petit fours **1.29 per person**
Assorted dessert bars **1.99 per person**
Cupcakes (Priced per dozen) **Large 3.99 / Mini 2.49**

House blend trail mix with nuts and chocolate **2.29 per person**
Savory party mix **2.29 per person**

Yogurt-covered pretzels **2.49 per dozen**
Savory party mix **1.79 per person**
Individually wrapped granola bars **2.49 per person**
Individually bagged chips **1.00 per person**
Fresh whole fruit **0.99 per person**

Beverages

Hot beverages
Freshly brewed coffee regular or decaffeinated coffee **2.49 per person**
Hot water and assorted teas **2.49 per person**
Hot apple cider **15.00 per gallon**
Hot chocolate **15.00 per gallon**

Cold beverages
Freshly brewed iced tea **15.00 per gallon**
Masala tea **29.99 per gallon**
Lemonade **15.00 per gallon**
Fruit-infused water **10.00 per gallon**
Fruit punch **15.00 per gallon**
Orange or cranberry juice **15.00 per gallon**
Italian ice **50.00 per gallon**

Individual beverages
Soda **0.99 each**
Milk **1.49 each**
Bottled water **1.00 each**



Snacks

Small platters serve 25

Medium platters serve 50

Large platters serve 75

Cocktail sandwiches

44.99 small platter

84.99 medium platter

119.99 large platter

Pick **3**

Tuna salad, chicken salad, roast beef, roasted veggie, turkey or ham, with assorted rolls.

Pinwheel rollups

64.99 small platter

144.99 medium platter

214.99 large platter

Bite size rollups - turkey, ham, roast beef, roasted veggie.

Chicken wings (2 per person)

37.99 small platter

72.99 medium platter

99.99 large platter

Spicy buffalo, Caribbean jerk, barbecue, naked

Veggie platter (3oz per person)

49.99 small platter

94.99 medium platter

134.99 large platter

Fresh seasonal vegetables with creamy ranch or blue cheese dressing.

Fruit platter (3oz per person)

74.99 small platter

144.99 medium platter

209.99 large platter

Fresh seasonal fruit

Cheese platter (3oz per person)

64.99 small platter

124.99 medium platter

179.99 large platter

Assorted cheeses and crackers

Chips and salsa

39.99 small platter

59.99 medium platter

79.99 large platter

Tortilla chips with mild chunky salsa. Guacamole available at market price.

Cookie platter (two pieces per person)

34.99 small platter

49.99 medium platter

79.99 large platter

Assorted fresh baked cookies. Chocolate chip, oatmeal, macadamia nuts.



Lunch buffets

Classic deli buffet **9.99 per person**

Your choice of three deli classics, two fresh cheeses pairing, freshly-baked breads and house-made chips with cookies and bulk water.

Pick 3
Smoked ham, turkey, salami, roast beef, tuna salad, egg salad, chicken salad, roasted vegetables

Pick 2
American, Swiss, provolone, pepper jack, or cheddar

Assorted freshly baked breads and rolls

Wraps buffet sandwich **10.49 per person**

Your choice of three sandwiches served with house-made chips, cookies, and bulk water.

Pick 3
Served on basil tomato, wheat, spinach, and flour tortillas

Sliced eye round with caramelized onions and horseradish sauce
Herb-marinated chicken with red pepper aioli and avocado
Turkey club
Grilled chicken caesar
Grilled veggie
Tuna salad, chicken salad, ham, or turkey also

Artisan sandwich board **10.99 per person**

Your choice of 3-sandwiches served with house-made chips, cookies, and bulk water.

Pick 3
Muffuletta vegetarian sandwich
Mediterranean grilled chicken ciabatta
Roast beef, herbed cheese, and marinated portobello on baguette
Roasted turkey, spinach, and roasted red pepper aioli
Italian meats, caramelized onion, tomato, fresh mozzarella on focaccia
Asian chopped chicken salad sandwich

Add-on Salad Selection

Creamy cole slaw **1.59 per person**
Potato salad **1.59 per person**
Quinoa salad **2.79 per person**
Caesar salad **1.99 per person**
Garden salad **1.79 per person**



Box lunches

Express box lunch **8.99 per person**
All sandwiches served on chef's selection of fresh bread with house made chips, fresh whole fruit, and condiments.

Sandwich selections

- Turkey breast and Swiss cheese
- Ham and swiss cheese
- Roast beef and cheddar
- Grilled veggie wrap
- Tuna salad
- Egg salad
- Walnut chicken salad

Express box lunch wraps **9.99 per person**
Served on bail tomato, wheat, spinach, and flour tortillas, with chips and whole fresh fruit.

Wrap selections

- Sliced eye round with caramelized onions and horseradish sauce
- Herb-marinated chicken with red pepper aioli and avocado
- Turkey club
- Grilled chicken caesar
- Grilled veggie
- Tuna salad, chicken salad, ham or turkey also available

Salads

All salads include freshly baked dinner roll, butter, dressing on the side, cookie, and disposable cutlery.

Turkey avocado cobb **10.99 per person**
Mesclun greens, turkey, Applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons.

Greek salad with grilled chicken **10.99 per person**
Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette.

Side salads

- Garden Salad** **1.79 per person**
- Creamy Cole slaw** **1.59 per person**
- Caesar Salad** **1.99 per person**
- Potato Salad** **1.59 per person**
- Quinoa Salad** **2.79 per person**

Blackened Chicken Caesar **10.99 per person**
Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house made croutons with our traditional Caesar dressing.

MC chef salad **8.99 per person**
Crisp mixed greens with cherry tomatoes, fresh apples, mandarins, dried cranberries, crumble blue cheese, and balsamic dressing.



Soup and salad buffet **9.99 per person**
Includes soup of the day (vegetarian upon request), two kinds of lettuce, two dressings, and fresh whole wheat dinner rolls and butter.

Toppings: tomatoes, cucumbers, cheddar cheese, onions, peppers, croutons, garbanzo beans, diced eggs, cranberries, and blue cheese crumble.

- Add grilled chicken or marinated tofu* **2.00 per person**
- Add tuna, chicken, or egg salad* **2.00 per person**
- Add grilled salmon* **4.00 per person**



Hot buffets

Fajita bar **14.99 per person**

Grilled chicken or beef with sautéed peppers and onion served with flour tortillas, spanish rice, beans, and toppings including shredded cheese, sour cream, salsa and guacamole with iced tea and water.

Macaroni and cheese **14.99 per person**

Traditional (American and cheddar)
Buffalo chicken (chicken gorgonzola and hot sauce)
Cheeseburger (ground beef, cheddar, tomato)
Roasted vegetable (lighter version of the Traditional, made with skim milk, low fat cheeses, and roasted vegetables.)

Balanced southwestern **14.99 per person**

Grilled baja fish tacos, black bean and corn salad, Mexican-spiced rice with fresh-made guacamole, salsa, and baked corn tortilla chips

Lasagna **11.99 per person**

Meat or vegetarian

Pasta station **10.99 per person**

Your choice of penne, rigatoni, or ziti, tossed in your choice of two sauces: classic marinara, creamy alfredo, pesto basil, or vodka sauce, and served with parmesan cheese, red pepper flakes, and bread sticks.

Add chicken 2.00 per person

Add ground beef 2.00 per person

Asian **12.99 per person**

Chicken, beef, sliced mushrooms, and tofu, fried rice, stir fry, vegetables, Thai broccoli salad, egg rolls, sweet and sour sauce, soy sauce, hoisin barbeque sauce, thai chili glaze.

You pick buffets

One choice from each category **14.99 per person**

Two sides **17.99 per person**

Two entrées **25.99 per person**

Entrées

Korean beef barbeque

Chicken masala

Chicken parmesan

Red pepper mozzarella stuffed chicken breast

Herbed tilapia with lemon dill sauce

Pan seared salmon with beurre blanc sauce

Quiche lorraine or vegetable

Couscous stuffed roasted bell peppers

Stuffed marinated portabella mushrooms

Vegetable napoleon

Sides

Red skin mashed potatoes

Wild rice pilaf

Sautéed vegetable medley

Dessert

Dessert bar assortment

Fresh baked cookies and brownies

Sliced cakes and tarts



Picnic buffet

Backyard barbecue

13.99 per person

Includes assorted buns, lettuce, tomatoes, pickles, onions, condiments, assorted cookies, and brownies, homemade chips, and bulk water.

Pick

3

Hamburgers, garden burgers, hot dogs, or barbecued chicken

Pick

2

Potato salad, pasta salad, coleslaw, or fruit salad

Additional add-ons

Baby back ribs	3.99 per person
Italian sausage	2.49 per person
Bone-in barbecue chicken	2.49 per person
BBQ baked beans	1.49 per person
Macaroni and cheese	1.69 per person
Watermelon	0.99 per person
Creamy coleslaw	1.29 per person
Cheddar jalapeño cornbread	1.49 per person
Peach cobbler	1.99 per person

Pizza

Cheese

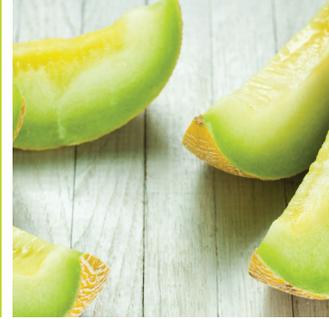
10.99 whole pizza

Pepperoni

12.99 whole pizza

Vegetarian

12.99 whole pizza



Hors D'oeuvres

International cheeses and fruit 5.99 per person

Seasonal fresh fruit and berries, domestic and imported cheeses served with artisan bread and crackers

Italian antipasti display 6.99 per person

Cappicola, prosciutto and salami, fresh mozzarella and shaved parmesan, roasted red peppers, marinated artichokes, green olives, eggplant caponata, extra virgin olive oil and balsamic vinegar served with crostini

Mediterranean market display 6.99 per person

Cumin marinated chicken skewers, roasted eggplant, roasted red pepper, hummus, kalamata olives, feta cheese, fresh basil and mesclun greens with assorted flatbreads and crostini

Sushi display 6.99 per person

Use regional provider where applicable

Desserts

Warm apple turnovers 1.99 per person

Apple crisp 1.99 per person

Blueberry crumble 1.99 per person

Chocolate mousse 3.19 per person

Mini French pastries 1.99 per person

Cheesecake with berry topping 3.59 per person

Strawberry shortcake 2.99 per person

Molten chocolate tart 2.99 per person

Seasonal pie 14.99 per pie

Dessert bar tray 5.99 per person

Mini cheesecakes, brownie bites, blondies, assorted dessert bars

Hot and cold

Pick 3 10.00 per person

Pick 4 13.00 per person

Pick 5 16.00 per person

Spanakopita

Vegetable spring roll with Mongolian sweet & sour sauce

Chicken pot sticker with curry mustard sauce

Blackened chicken and gouda skewers

Thai chicken satay with spicy peanut sauce

Assorted mini quiche

Franks in puff pastry with pineapple jalapeño ketchup

Mini lump crab cakes with cajun romoulade - market price

Pesto stuffed mushroom caps

Goat cheese, pine nuts, and basil pesto bruschetta

Smoked salmon on crostini with horseradish cream

Grilled shrimp with mango chipotle

Cherry tomato, fresh mozzarella, and basil skewers

Dips

All dips are served warm (10-12 people per quart)

Spinach and artichokes 15.00 per quart

Crab 25.00 per quart

Baba ganoush 15.00 per quart

Edamame dip 18.00 per quart

Ice cream sundae bar 5.99 per person

Toppings include chocolate, caramel, strawberry sauce, chocolate candies, crumbled cookies, nuts, whipped cream, gummy bears, and sprinkle.

(Sundae bars require an attendee - additional fee will be priced separately.)



Hand crafted

Carving station (Priced per person)

Culinarian is priced separately at 25.00 per hour with a 3 hour minimum

Your choice of...

<i>Roasted round of beef</i>	10.99 per person
<i>Roasted pork loin</i>	10.99 per person
<i>Boneless virginia ham</i>	8.99 per person
<i>Herb-roasted breast of turkey</i>	9.99 per person

Choose your accompanying sauce:

Burgundy wine beef gravy, bordelaise sauce, horseradish, hollandaise sauce, roasted turkey gravy, pork gravy, au jus, apple and cranberry compote

Served with assorted freshly baked dinner rolls and butter

A la carte side options (Priced per person)

<i>Mashed sweet potatoes</i>	2.99 per person
<i>Rosemary roasted potatoes</i>	2.99 per person
<i>Basmati rice pilaf</i>	2.99 per person
<i>Potatoes au gratin</i>	2.99 per person
<i>Grilled asparagus</i>	3.99 per person
<i>Roasted brussels sprouts with balsamic drizzle</i>	2.99 per person
<i>Parmesan roasted carrots</i>	2.99 per person



Plan Your Event

Welcome to the Gathering by Chartwells! Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your special event Monday-Friday 8:00am - 4:30pm. Please contact Chana Terry Franklin at 240-567-7611 for customized service and menus.

Policies & Procedures

To ensure optimal selection and the best possible service we kindly ask that events be booked at least seven business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

Guest Counts

We kindly request a confirmed number of guests be specified 3 business days prior to the event. This number is considered the guaranteed guest count.

Event Time

Events are billed in four-hour increments. Events exceeding the four-hour limit will be subject to additional service fees.

Cancellation

We kindly request that cancellations must be made three business days prior to the contracted event date.

Service-ware and China

All disposable serviceware will be furnished as accompaniment to all items purchased. Some exceptions apply to orders being picked up. We provide high quality disposable plastic ware. China and glassware is available for an additional charge of \$2.19 per person held outside of the OU Center. Events held inside the OU Center will not incur china fees if china is requested.

Linen

Tablecloths are supplied for all food and beverages service tables at events. Tablecloths for non food tables

are available for an additional \$10.00 (90x156x120s), per table.

Tax Exempt

We request tax-exempt forms be faxed to our office 240-567-7611 three business days prior to the event.

Water Setup

Pitchers of water or large dispensers are available for conferences, lectures and meetings on campus. The charge is \$1.00 per person, with a minimum charge of \$10.00.

Billing & Payment

A form of payment (purchase order or credit card) is kindly requested three business days prior to the event date. We ask that contracts be paid in full within one business day following the event.

Special Diets

Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible.

Meeting Room and Equipment

Please reserve all non-food related equipment by contacting Montgomery College Facilities Department at 240-567-5073. This will include room reservation, set and room configuration, audio visual and other general information.