

We are delighted to share our graduation/commencement selections; from morning reception packages, picnic or an afternoon reception, all to fit your event needs and budget. This is just a sampling of what we have to offer so please contact our catering office for customized menus and additional services available. To place an order, please access our online ordering program Catertrax at: gatechcatering.catertrax.com, or call our catering office at (404) 894-1542.

FLAVOURS OF SUCCESS



RECEPTION PACKAGES

High quality plastic serveware is included; both eco-friendly serveware and china are available, upon request. Waited or butlered services are available upon request. Services include delivery, linen-draped service tables, set up and clean up.

Minimum group size is 15

CAP & GOWN HORS D'OEUVRES RECEPTION

\$13.00 per guest

- Fruity Feta Bruschetta **V**
100 cal | 1 slice + 1 tablespoon
- Great Northern Bean Dip **VG**
150 cal | 2 oz.
- Sun-Dried Tomato & Gorgonzola Bruschetta **V**
105 cal | 1 slice
- PB&J Sliders, 380 cal | 2 sliders **M**
- BBQ Pork Sliders, 310 cal | 2 sliders **M**



FRUITY FETA BRUSCHETTA

VG VEGAN **V** VEGETARIAN **M** MINDFUL

COMMENCEMENT BREAKFAST RECEPTION

\$15.00 per guest

Minimum group size is 15

- Seasonal Fresh Fruit Cup, 80 cal | 3 oz. **M VG**
- Blueberry Cantaloupe Yogurt Parfait **M**
220 cal | 1 parfait
- Honey & Almond Pastry Twists, 50 cal | 1 twist **V**
- Twist Danish 240 cal | 2.5 oz. **V**
- Cage-free Egg & Veggie Relish on English Muffin, 150 cal | 1 muffin **M V**
- Cage-free Egg O'Muffin with Bacon 270 cal | 1 sandwich

Enhance your Commencement breakfast reception with one of the following action stations.

* Additional cost for Chef Attendant

PANCAKE STATION

\$4.00 per guest

- Blueberry (200 cal | 2 pancakes), Strawberry (280 cal | 2 pancakes) & Chocolate Chip (370 cal | 2 pancakes)

WAFFLE BAR with fresh Strawberries and Syrup

\$5.00 per guest

800 cal | 1 waffle

PRESENTATION OF DEGREES PICNIC

\$17.50 per guest

- Carolina Cole Slaw, 140 cal | 4 oz. **V**
- Grilled Romaine Caesar Salad, 120 cal | 1 salad **M**
- Whole Seasonal Fresh Fruits, 70 cal | 1 piece
- Dinner Rolls, 70 cal | 1 roll **M VG**
- Sautéed Zucchini, 50 cal | 4 oz. **M VG**
- Roasted Sweet Potatoes, 100 cal | 4 oz.
- Southern Fried Chicken, 520 cal | 2 eighths
- Kansas City BBQ Pulled Pork, 220 cal | 3 oz. **V**
- Grilled Portobello Mushroom, 45 cal | 1 cap **M**
- Fresh Watermelon Wedge, 20 cal | 1 wedge

ALMA MATER RECEPTION

\$19.50 per guest

- Antipasto Display, 340 cal | 1 serving
- Vegetarian Antipasto Display, 190 cal | 1 serving **V**
- Imported & Domestic Cheese Platter, 340 cal | 4 oz.
- Sliced Seasonal Fruit Tray, 25 cal | 2 oz. **M V**
- Sun-Dried Tomato & Pesto Ciliegine Skewers, 90 cal | 1 skewer
- Cannellini Bruschetta with Ricotta Salata & Rosemary Crisp, 80 cal | 1 bruschetta



BEEF TENDERLOIN STEAKHOUSE STATION

Enhance your reception with one of the following action stations. All will be prepared by one of our talented culinarians.

- Beef Tenderloin Steakhouse Action Station 110 cal | 1 serving **\$5.00 per guest**
- Seafood Shortcake Action Station 100 cal | ¼ sandwich **\$5.00 per guest**
- Summer Roll Action Station **M** 50 cal | 1 roll **\$5.00 per guest**



SEAFOOD SHORTCAKE STATION

INFUSED WATER STATION

\$2.00 per guest

- Iced Water
- Orange Infused Water, 0 cal | 12 oz. **VG**
- Lemon Infused Water, 0 cal | 12 oz. **VG**
- Pineapple Infused Water, 0 cal | 12 oz. **VG**
- Cucumber Mint Infused Water, 0 cal | 12 oz. **VG**

Consult with our catering team on adding a soup du jour to your package for an additional **\$3.00 per guest**.

Graduation Catering Specials and Prices are available through May 2017.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutritional information available

FRESH | LOCAL | SUSTAINABLE



Georgia Tech Catering Services
A Division of Dining Services