

Employees & Students

Catering Guide & Menu

For inquiries or to place a catering order, please complete the Catering Request Form – linked below.

[Catering Request Form](#)

Please allow 2 business days to receive a response from a representative.

Questions or Concerns?

Contact us:

Chef Julian Williams

Julian.Williams@compass-usa.com

Complex Manager Frankie White

Frankie.White@compass-usa.com

Planning

Complex Manager Frankie White
Frankie.White@compass-usa.com

Ordering

Extras

12 Person minimum. For 50 guests or less, please place your order at least 3 days prior to your event. For 50-100 guests, please place your order at least 1 week in advance. For 100 or more guests, please contact us for confirmation of lead time.

All catering events include high-quality disposable ware for service. China, linens, flowers, décor, service staff and additional services are available upon request for an additional fee. Any requested "extras" will be quoted separately from the standard catering fees and invoices.

We will make every effort to accommodate last minute requests, but this lead time is necessary to ensure that the freshest ingredients and adequate staff are available. Orders should be confirmed the day before your event.

Pricing

Custom Menus

Price quotes are for services provided during our normal business hours of 7:30am to 2pm and include set-up & pick-up only. Arrangements can be made for attended and after hours catering for an additional charge. Please contact your Chefs to arrange after hours services.

We are happy to create a custom menu for your event, including special dietary requests and preferences (vegetarian, gluten-free, etc.). Just contact Chef

Manager Julian Williams

Julian.Williams@compass-usa.com or

Payment

We will invoice and email for your convenience. We accept all major credit cards and checks for payment.



CENTRAL PIEDMONT
COMMUNITY COLLEGE

Catering Services

Cancellation Policies

We understand that things change and sometimes, last minute cancellations are necessary. In the event that you need to cancel your scheduled event, we kindly request that you give us a minimum of 24 hours notice of your cancellation so that we can help you avoid any additional cancellation fees. In the event of a cancellation, any specially ordered food or product that cannot otherwise be utilized may result in additional charges. Any cancellation within 24 hours of your scheduled event are subject to all food, labor and any additional costs already incurred.



CENTRAL PIEDMONT COMMUNITY COLLEGE

Catering Services

Continental Breakfast	Price Per Person	Cal. Per Person
Light Continental V Choice of mini danishes, muffins, or assorted bagels with cream cheese & butter. Fruit Bowl	\$10.00	260-430
Deluxe Continental V The light continental breakfast plus a 4oz yogurt, berry & granola parfait Fruit Bowl	\$12.00	260-480

*All continental breakfast prices include regular coffee, decaf coffee & hot tea assortment.

Served with creamer and sweetener*



VG – Vegan ● Gluten free & dairy free options available upon request ● V – Vegetarian

Calories represent an average plated meal



CENTRAL PIEDMONT COMMUNITY COLLEGE

Catering Services

Breakfast Parfaits & Trays	Price	Cal.
Mini Yogurt Parfaits V 4oz vanilla yogurt, berry & granola parfait	\$2.50 ea.	125
Mini Muffin Tray Choice of blueberry, banana nut, lemon poppy seed, chocolate chip or orange cranberry	\$18.00	220
Mini Danish Tray V Choice of cream cheese, cherry or apple bear claw	\$24.00	265-320
Mini Bagel Tray V Choice of everything, cinnamon raisin, blueberry or plain. Served with cream cheese & butter	\$14.00	245



All trays are priced by the dozen

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Catering Services

Beverages	Price	Cal.
Coffee Service 1 Carafe of regular or decaf coffee (12 – 12oz cups). Served with creamer & sweetener.	\$19.00	0
Coffee Service add-on – Smith Brother’s Hot Tea 12 Assorted tea bags or selection	\$12.00	5-20
Tea & Lemonade 1 Gallon of iced tea (sweet or unsweet) or lemonade	\$7.00/gal	15-195
Bottled Water	\$2.00 ea.	0
Soft Drinks Coke, Diet Coke, Coke Zero or Sprite	\$2.00 ea.	0-260
Bottled Juices Orange, apple or cranberry	\$3.00 ea.	200-230



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Catering Services

Artisan Salads	Price Per person	Cal. Per person
Served with a bag of chips & a cookie		
Caesar Salad V 10oz Romaine lettuce, shaved parmesan cheese, seasoned croutons & caesar dressing	\$8.00	400
Chicken Caesar Salad 10oz Romaine lettuce, grilled chicken, shaved parmesan cheese, seasoned croutons & caesar dressing	\$10.00	490
Garden Salad V 10oz Mixed greens, cucumbers, tomatoes, red onion, carrots, shredded cheddar cheese and ranch dressing	\$8.00	300
Grilled Chicken Garden Salad 10oz Mixed greens, grilled chicken, cucumbers, tomatoes, red onion, carrots, shredded cheddar cheese and ranch dressing	\$10.00	390
Cobb Salad 10oz Chopped romaine lettuce, roasted turkey, diced cucumbers, tomatoes, shredded cheddar cheese, hard-boiled egg, bacon bits and balsamic vinaigrette	\$11.00	690



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 COMMUNITY COLLEGE
Catering Services

Appetizers	Price	Cal.
Spinach & Artichoke Dip V Served with seasoned pita chips	\$24.00	500
Homemade Tortilla Chips & Salsa VG Homemade corn tortilla chips and savory salsa	\$24.00	720
BBQ Meatballs All beef meatballs in a sweet & spicy BBQ sauce	\$24.00	360
Pretzel Bites V Served with cheese sauce and honey mustard	\$18.00	540
Fried Chicken Tenders Served with ranch dressing and BBQ sauce	\$30.00	630



All appetizers are priced to serve 12 people

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CENTRAL PIEDMONT

COMMUNITY COLLEGE

Catering Services

Sandwiches & Wraps	Price Per person	Cal. Per person
Served with a bag of chips & a cookie		
Ham & Swiss on Multigrain Bread	\$10.00	380
With lettuce & tomato		
Chicken Caesar Spinach Wrap	\$11.00	600
Grilled chicken, romaine lettuce, parmesan cheese, croutons and caesar dressing in a spinach wrap		
Turkey & Pepper Jack on Wheat Bread	\$11.00	210
With lettuce & tomato		
Grecian Vegetable Wrap VG	\$10.00	430
Hummus spread & oven roasted seasonal vegetables		



additional cheese selections available by request

Skip the bread – all sandwiches are available on a bed of mixed greens

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CENTRAL PIEDMONT

COMMUNITY COLLEGE

Catering Services

Hot Lunch Entrees	Price Per person	Cal. Per person
Carolina BBQ Pulled pork, green beans, macaroni & cheese	\$11.00	790
Burrito Bowls Choice of one protein, shredded beef or grilled chicken over cilantro lime rice and seasoned black beans with jack cheese, red onion, sour cream, shredded lettuce, salsa and tortilla chips	\$11.00	705-1250
Add additional meat	+\$2.00	+135-250
Pizza	Price	Cal.
16" Cheese Pizza V One 16" Cheese Pizza serves 4 people with tossed salad and Italian dressing	\$17.00	230-600
Add sausage, chicken or pepperoni	+\$2.00 ea.	+50-100
Add additional toppings Mushrooms, peppers or onions	+\$1.00 ea.	+10-35



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Catering Services

Desserts	Price	Cal.
Dessert Bar Tray V Assortment of sweet treats: ultimate brownies, blondie bars, strawberry swirl cheesecake bars and lemon bars	\$36.00	420 - 680
Assorted Miniature Cookies V Chocolate chip and vegan oatmeal raisin	\$12.00	100-160
Assorted Mini Cupcakes V Red velvet with cream cheese frosting, chocolate with buttercream frosting, vanilla with buttercream frosting	\$24.00	180-220



****All dessert trays are priced by the dozen****

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