

VIP

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



CENTRAL PIEDMONT
COMMUNITY COLLEGE

Catering Services

Planning

Ordering

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. 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.

Custom Menus

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

Extras

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.

Pricing

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.

Payment

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

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.



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Catering Services

Continental Breakfast	Price Per Person	Cal. Per Person
Light Continental V Choice of: Danishes, muffins, or assorted bagels with cream cheese & butter Fruit Bowl	\$12.00	260-430
Deluxe Continental V The light continental breakfast plus a 5 oz yogurt, berry & granola parfait Fruit Bowl	\$15.00	260-490
Breakfast Buffet	Price Per Person	Cal. Per Person
Breakfast Sandwich One egg with your choice of bacon, pork sausage, turkey sausage or beyond sausage. Choice of croissant, biscuit, white toast, wheat toast, or gluten free toast. Served with Breakfast Potatoes & an individual 4oz yogurt & granola parfait	\$14.00	415-625

****All continental and buffet 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



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Breakfast Parfaits & Trays	Price	Cal.
Mini Yogurt Parfaits V 5oz. Vanilla yogurt, seasonal fresh berries & granola	\$3.50 ea.	135
Large Muffin Tray V Choice of: Blueberry, Banana Nut, Lemon Poppy Seed, Chocolate Chip or Orange Cranberry	\$24.00	220
Large Danish Tray V Choice of cream cheese, cherry or apple bear claw	\$30.00	265-320
Large Bagel Tray V Choice of everything, cinnamon raisin, blueberry or plain. Served with cream cheese & butter	\$20.00	245
Coffee Cake Tray V With cinnamon crumb topping	\$36.00	230
Large Fruit Bowl V Assorted Berries, Melons and Pineapple	\$36.00	365



****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 <i>add-on</i> – 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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Appetizers	Price	Cal.
Fresh Mozzarella Caprese Skewers V Bite sized mozzarella balls, cherry tomatoes, fresh basil & balsamic vinaigrette	\$18.00	150
Pin Wheels V Roasted red peppers, cream cheese spread, baby spinach, yellow squash & julienne carrots rolled in a spinach wrap	\$24.00	150
Beef or Chicken Sliders Shredded beef or grilled chicken with spicy aioli on a slider bun	\$36.00	340
Shrimp Cocktail Steamed, chilled shrimp. Served with a zesty sauce	\$56.00	210



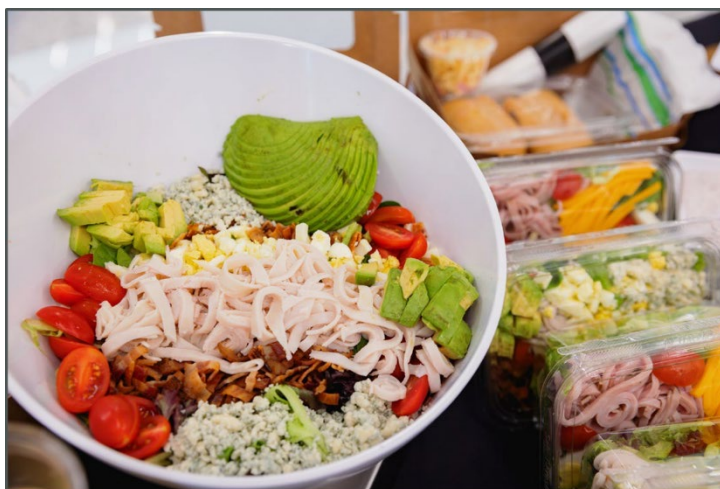
****All appetizers are priced to serve 12 people****

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Artisan Salads	Price Per person	Cal. Per person
Served with a jumbo chocolate chip cookie & a roll		
Grilled Chicken Caesar 16oz Romaine lettuce, grilled chicken, shaved parmesan cheese, seasoned croutons & Caesar dressing	\$13.00	490
Vegetarian Greek Salad V 16oz Romaine lettuce, diced cucumbers, grape tomatoes, crumbled feta cheese and olives. Served with feta cheese vinaigrette	\$13.00	520
Turkey Avocado Cobb 16oz Romaine lettuce, oven roasted turkey, hard boiled egg, cherry tomatoes, gorgonzola cheese & fresh avocado. Served with balsamic vinaigrette	\$14.00	510
Chef Salad 16oz Shaved ham, oven roasted turkey, Swiss cheese, cheddar cheese & cherry tomatoes over mixed greens. Served with ranch dressing	\$14.00	520





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Artisan Sandwiches & Wraps	Price	Cal.
	Per person	Per person
Served with a jumbo chocolate chip cookie & choice of homemade chips, potato salad, pasta salad or coleslaw		
Double Bacon Turkey Club	\$14.00	575
Turkey, bacon, Swiss cheese, lettuce & tomato		
Roast Beef & Cheddar	\$14.00	570
Sliced roast beef, caramelized onions, lettuce, tomato & horseradish sauce		
Chicken Salad	\$13.00	550
Homemade chicken salad with lettuce & tomato		
Grecian Vegetable Wrap VG	\$13.00	430
Hummus spread, seasonal roasted vegetables, lettuce, tomato & red onion in a spinach wrap		



Sandwiches are served on chef's choice of bread unless otherwise specified on multigrain, spinach wrap, ciabatta, white bread or wheat bread

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

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Hot Lunch Entrees	Price	Cal.
	Per person	Per person
Served with seasonal vegetable, yeast roll & butter		
Oven Roasted Rosemary Pork Loin	\$15.00	660
Served with garlic mashed potatoes		
Shrimp Scampi	\$16.00	665
Lemon-garlic, capers, white wine sauce. Served with your choice of rice pilaf or pasta		
Savory Beef Tips	\$15.00	670
Braised beef, rich & savory brown gravy. Served with rice pilaf		
Chicken Parmesan Cutlet	\$15.00	775
With marinara sauce. Served with pasta alfredo		





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Desserts	Price	Cal.
Dessert Bar Tray V Assortment of sweet treats: ultimate brownies, blondie bars, strawberry swirl cheesecake bars & lemon bars	\$37.00	420-680
Assorted Jumbo Cookies V Chocolate chip & vegan oatmeal raisin	\$24.00	160-320
Assorted Large Cupcakes V Red velvet with cream cheese frosting, chocolate with buttercream frosting, vanilla with buttercream frosting	\$30.00	380 - 460



All dessert trays are priced by the dozen

Assorted cakes available upon request

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