

2020-2021

No Frills

STUDENT CATERING MENU



Bard DINING

WHAT IS NO FRILLS CATERING?



In an effort to accommodate the limited budgets of student organizations, this catering guide was developed to help meet your financial needs. This no-frills alternative eliminates delivery and setup costs because orders are picked up by your group.

Dining services asks that the following policies and procedures be adhered to in exchange for the discount pricing:

- Parkhurst Dining is proud to be the exclusive caterer of Bard College.
- This catering guide is only for Bard students, organizations and approved guests with approved student or student organization budget lines.
- All orders must be picked up by 7 p.m.
- Paper products and utensils are included with orders.
- All items are to be picked up from Kline Commons. Student groups are responsible for the transportation of items. Catering does not provide carts.
- Student(s) picking up the food and beverages must present a copy of the order or order form to the kitchen to ensure receipt of the correct order.
- All hot food is packed in aluminum foil pans. Students are required to purchase wire chafing kits to keep food hot for an extended time.
- Any cancellation must be made at least 48 hours prior to the event. Any costs incurred due to cancellation after the deadline will be charged to the student organization.
- **All events must be booked at least 72 hours in advance. A 20% late fee will be added (minimum fee 50.00) for any event booked within 72 hours of the event start time.**

MUNCHIES



ASSORTED CHIPS .90

Individual bags

PRETZELS .90

Individual bags

HOUSE-MADE CHIPS 10.00

Serves 8-10

BUFFALO CHICKEN DIP 30.00

Serves 25

WHOLE FRUIT .75 per piece

Apples, oranges, bananas, plums

GOODIES



BAGELS 12.00 per dozen

Includes cream cheese

ASSORTED MUFFINS 12.00 per dozen

ASSORTED COOKIES 10.00 per dozen

RICE KRISPIES TREATS® 12.00 per dozen

BROWNIES 10.00 per dozen

CUPCAKES 12.00 per dozen



CHOW



WALKING TACOS 4.00 each

Minimum order of 10. Taco meat, Fritos® chips, salsa, lettuce, cheese, and sour cream

CHICKEN TENDERS 37.00

Serves 25. Includes BBQ, honey mustard, or ranch dressing

CHICKEN WINGS 37.00

Serves 25. Choice of BBQ, sweet chili, hot, or seasoned salt

16" CHEESE PIZZA 10.00 per pizza

Pepperoni, green peppers, mushrooms, onions, and sausage toppings available for an additional 1.50 per topping

Vegan and gluten-free options available for an extra charge

BOXED LUNCH 10.00 each

Minimum order of 15. Includes choice of sandwich plus small bag of chips or pretzels, a cookie, and bottled water

MAC 'N CHEESE 45.00

Serves 25

BAKED ZITI 45.00

Serves 25

Add meat sauce for 10.00

TOSSED SALAD 38.50

Serves 25. Choice of Italian or ranch dressing

REFRESHMENTS



SODA OR SELTZER 1.25 each

12 oz. cans

BOTTLED WATER 1.00 each

16.9 oz. bottles

LEMONADE 3.00 each

12 oz. servings

ICED TEA 3.00 each

Pure Leaf bottled assortment

ORANGE JUICE 2.00 each

10 oz bottle

APPLE JUICE 2.00 each

10 oz bottle

CRANBERRY JUICE 2.00 each

10 oz bottle

BUFFETS



Minimum 20 guests. Paper products may be purchased with your order. Upscale disposable is also available upon request. Please see the catering office for pricing. Extra linens for guest tables are available at an **additional cost of 2.00 each**. Available to recognized Bard student organizations only. Students must arrange for their own basic event setup and cleanup of space. See catering office for details. All other Bard catering policies and guidelines do apply.

PASTA BUFFET **9.00 per guest**

Grated Parmesan cheese, dinner rolls with butter, assorted cookies, and bottled water served with tossed green salad with ranch and Italian dressing. **Add meatballs for 1.50 per guest (2 per guest).**

CHOOSE ONE PASTA:

- Cavatappi
- Farfalle
- Penne

CHOICE OF TWO SAUCES:

- Alfredo
- Basil pesto cream
- Marinara
- Meat sauce

CHICKEN TENDERS BUFFET **10.00 per guest**

Chicken tenders (4 per person), BBQ, honey mustard, and ranch dipping sauces, potato chips, assorted cookies, and bottled water

CHOOSE ONE SIDE:

- Coleslaw
- Macaroni salad
- Pasta salad

SOUTHERN BUFFET **11.00 per guest**

Includes BBQ sauce, pickles, sliced onions, potato chips, assorted cookies, and bottled water

CHOOSE ONE ENTRÉE:

- Pulled pork
- Fried chicken
- BBQ chicken
- BBQ grilled vegetables over chipotle braised black beans

CHOOSE ONE SIDE:

- Coleslaw
- Macaroni salad
- Pasta salad

BUFFETS CONT.



TACO BUFFET 9.00 per guest

Hard & soft shell tacos (3 per guest), seasoned taco meat, Spanish rice, diced tomatoes, lettuce, salsa, shredded cheddar cheese, sour cream, assorted cookies, and bottled water

Add grilled chicken for 1.50 per guest (3 oz. per guest)

CHICKEN PARMESAN BUFFET 12.00 per guest

Hand-breaded chicken Parmesan (1 per guest), penne pasta with marinara sauce, chef's choice of fresh seasonal vegetable, dinner rolls with butter, assorted cookies, and bottled water, served with tossed green salad with ranch and Italian dressings

MAC 'N CHEESE BUFFET 9.50 per guest

Chopped bacon, diced ham, grated Parmesan cheese, shredded cheddar cheese, steamed broccoli, dinner rolls with butter, assorted cookies, and bottled water, served with tossed green salad with ranch and Italian dressings

Add grilled chicken for 1.50 per guest (3 oz. per guest)

CLASSIC DELI BUFFET 10.00 per guest

Hard salami, smoked ham, and turkey breast (4 oz. per guest), provolone and American cheeses (1 oz. per guest), white, wheat, and rye bread, potato chips, assorted cookies, and bottled water

CHOOSE ONE SIDE:

- Coleslaw
- Macaroni salad
- Pasta salad

EXTRAS



EXTRA WIRE CHAFER KIT 5.50 each

Includes two 2-hour sternos, aluminum water pan, and wire rack

EXTRA STERNOS 2.00 each