

CARVED + CRAFTED *catering*

**Gillette Community College
2024–2025**

**** Pricing Subject to Change****



Welcome

to Carved + Crafted by Fresh Ideas

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let Fresh Ideas Catering guide you, from designing the perfect menu to personalizing all the details of your unique gathering.

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 Fresh Ideas culinary philosophy; authentic recipes using the freshest, seasonal ingredients. **Please note, all catering events require a minimum of 20 guests.**

Because you've entrusted your event to Fresh Ideas Catering, the food will be unmatched, the service spectacular, and the event will be unforgettable!

Gillette Community College Event Services – Catering By Fresh Ideas

Executive Chef & Director of Dining Services; Daniel Pirelli – dpirelli@freshideasfood.com

Catering Manager; Nancy Martinez - nmartinez@freshideasfood.com

Facilities & Event Space Coordinator, Joleen Torres – jtorres@gillettecollege.org / catering@gillettecollege.org

<https://www.gillettecollege.org/about/event-booking/>



The Morning Start

CONTINENTAL BREAKFAST

- Assorted breakfast pastries & muffins
- Seasonal fresh fruit display
- Choice of Coffee OR assorted Hot Tea selection (decaf coffee by request)
- 1 Juice selection

ENERGY BREAKFAST

- Mediterranean Vegetable Frittata (add Pancetta +\$1.25 per person)
- Roasted Red Bliss Potatoes with Rosemary & Olive Oil
- Vanilla Greek Yogurt, Honey Granola & Fruit Salad
- Choice of Coffee OR assorted Hot Tea selection (decaf coffee by request)
- 1 Juice selection

Traditional Breakfast

- French Toast OR Buttermilk Pancakes
 - Scrambled eggs
 - Pork Bacon, Pork Sausage, OR Turkey Sausage (choice of one)
 - Potatoes Obrien
 - Seasonal fresh fruit display
 - Choice of Coffee or assorted Hot Tea (decaf coffee by request)
 - 1 Juice selection
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À LA CARTE

PRICE

Assorted Bagels and spreads

Freshly-baked Croissants
with Butter & Jam

Assorted Danishes

Assorted freshly baked
Muffins

Yogurt parfait with fresh
Berries and Granola

Variety Donuts

Fresh Baked Scones

À LA CARTE

PRICE

Bacon, Pork Sausage, Turkey
Sausage, or Ham

Seasonal Fresh Fruit Display

Scrambled Eggs

Quiche Lorraine

Assorted Yogurt (individual)

Hardboiled Eggs (cals 70)

Oatmeal, Cream of Wheat,
Grits, or Polenta

Whole fruit, Apples, Oranges,
Bananas

Assorted Granola Bars

HAND-CRAFTED BREAKFAST SANDWICHES

PRICE

QTY

Cage-free Egg & Cheese on toasted English muffin

each

Bacon OR Sausage, Egg and Cheese on toasted English Muffin

each

Cage-free egg & cheese on fresh Buttermilk Biscuit

each

Bacon OR Sausage, Egg & Cheese on fresh Buttermilk Biscuit

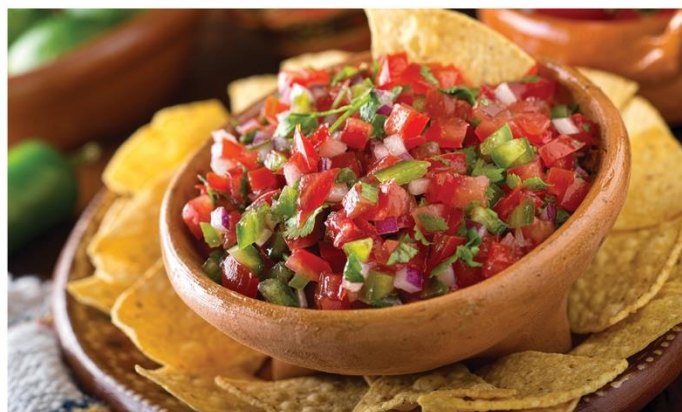
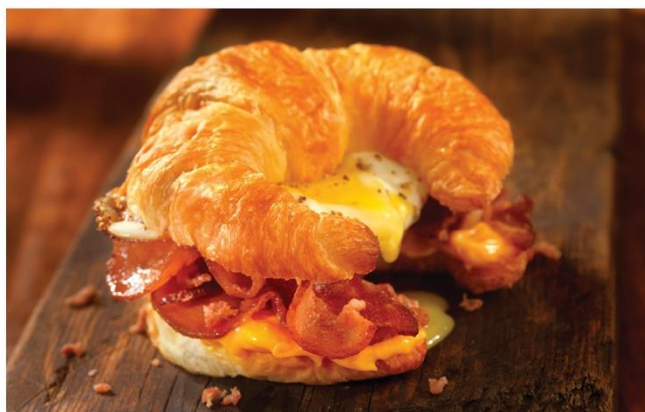
each

Bacon, Ham, OR Sausage Egg & Cheese on Butter Croissant

each

Tiple Decker, Ham, Bacon & Sausage with Egg & Cheese on toasted Brioche Bun

each



Balanced Breaks

PRICE

Tortilla Chips & House Salsa

- Warm Queso (additional charge)
- Guacamole (additional charge)

Potato Chips & Dip

- French Onion Dip OR Ranch Dip (one selection \$0.00)
- Spinach & Chestnut (additional charge)

MEZZE SPREADS

- Served with Flatbread & Pita Chips, Cucumber & Tomato
- Chickpea Hummus & Feta Dip

EXTRAS

- Mountain Trail Mix
- Savory Party Mix (Peanut free)
- Seasoned Mixed Nuts
- Salted Pretzels
- Assorted Chips (individual)

Sweets & Treats

	PRICE	QTY
Assorted Cookies; Chocolate Chip, Peanut Butter, Sugar, Oatmeal		
House made Chocolate Chip Cookies		
Fudge Brownies		
Raspberry – Almond Shortbread (Gluten Free)		
White & Dark Chocolate drizzled Salted Pretzels		
Variety Dessert Bars; (chef selection) Toffee Blondie, Oreo Brownie, Brown Butter Rice Krispie, Lemon Crumb, Summer Berry, Cinnamon Swirl, Chocolate-Peanut Butter Stack, Chocolate Chunk Brownie		2 DOZ MIN
Variety Dessert Bars; (assorted only) Lemon Crumb, Mountain Caramel Bar, Raspberry Rhapsody, & 7-Layer Bar		2 DOZ MIN
OREO Pudding Parfait		
Chopped Fruit Medley with Marshmallow Crème dip		



Beverages

<i>Serving size; 10 / 12oz servings per gallon</i>	PRICE	QTY
Freshly brewed coffee regular or decaffeinated coffee		1 gal min
Hot water and assorted teas		1 gal min
Hot apple cider		1 gal min
Hot chocolate		1 gal min
Fruit infused water		1 gal min
Cold soda (12oz can)		
Cold water bottles (16oz bottle)		
Iced Tea, Lemonade or Juice		1 gal min

Lunch Buffets

Modifications subject to additional fees.

Additional selections priced at a minimum 20 servings per addition.

PRICE

CLASSIC DELI BUFFET

Choice of 2 deli meats, 2 fresh cheese pairings, artisan-baked breads, 1 side of choice, & house made chocolate chip cookies. The classic deli buffet is accompanied by fresh Lettuce, Tomato, Onion and the classic spreads that make a sandwich great!

Pick 2

Smoked Ham
Roasted Turkey
Genoa Salami
Seasoned Roast Beef
Tuna Salad
Cold, Seared Tofu
Seasonal Roasted Vegetables

Pick 2

American
Swiss
Provolone
Pepper Jack
Cheddar

Pick 1

House made chips
Potato Salad
Garden Salad
Cucumber Salad

Modifications subject to additional fees. Additional selections priced at a minimum 20 servings.

ARTISAN SANDWICH BOARD

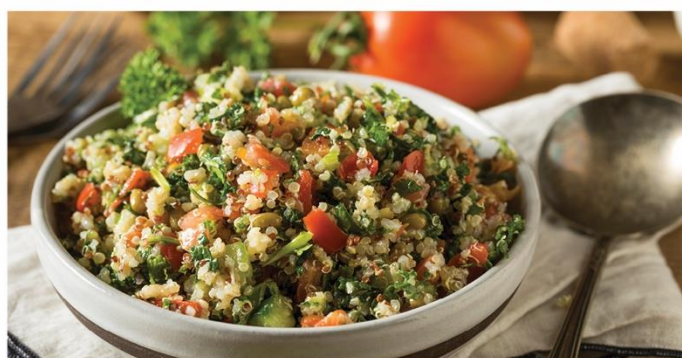
Choice of Artisan Sandwich, 2 sides & Chocolate Chip Cookies

Pick 2

Classic Sicilian Muffaletta
Curry Chicken Salad with Grapes & Almonds on Artisan Bread
Chicken Caesar Wrap in Tuscan Garlic Tortilla
Mediterranean Veggie Sandwich with Hummus & Provolone (vegetarian)
Classic BLT on Sourdough (add Avocado + \$1.50)
Roast Beef Sandwich with Horseradish Aioli, Cheddar & Pickled Vegetables
Turkey-Havarti Sandwich with Apple-Bacon Jam on Honey Oat Bread

Pick 2

House made Chips
Pasta Salad
Garden Salad with Ranch
Panzanella Salad with Italian Dressing
Kale-slaw, Sunflower Seeds & dried Cranberries
Strawberry Spinach with Candied Almonds, Chevre Goat Cheese, Red Onion & Poppy Seed Dressing



Box Lunches

Modifications subject to additional fees. Additional selections not accepted for parties under 35 guests.

PRICE

EXPRESS BOX LUNCH

All sandwiches served on chef's selection of fresh bread with bag of chips, cookie & water bottle

Sandwich Selections / Pick 3

Turkey Breast and Provolone Cheese
Ham and Swiss Cheese
Roast Beef and Cheddar
Grilled Veggie Wrap
Chicken Caesar Wrap

ARTISAN BOX LUNCH

Served with House made chips, cookie, 1 choice small side salad, & water bottle.

Sandwich Selections / Pick 3

Classic Sicilian Muffaletta
Curry Chicken Salad with Grapes & Almonds on Artisan Bread
Chicken Caesar Wrap in Tuscan Garlic Tortilla
Mediterranean Veggie Sandwich with Hummus & Provolone (vegetarian)
Classic BLT on Sourdough (add Avocado + \$1.50)
Roast Beef Sandwich with Horseradish Aioli, Cheddar & Pickled Vegetables
Turkey-Havarti Sandwich with Apple-Bacon Jam on Honey Oat Bread

Salads

Pasta Salad
Garden Salad with Ranch
Panzanella Salad with Italian Dressing
Kale-slaw, Sunflower Seeds & dried Cranberries
Strawberry Spinach with Candied Almonds, Chevre Goat Cheese, Red Onion & Poppy Seed Dressing

Modifications subject to additional fees. Additional selections and/or split side selections not accepted for parties under 35 guests. Two choice maximum for split side selections. 4 choice maximum for sandwich selections.



Box Salads

All salads can be served plattered family style, with china, or individually boxed with disposable cutlery. Minimum quantity of 10 per salad selection.

PRICE

GREEN GODDESS & GRILLED COD

Cabbage, Mixed Greens, Olives, Cucumber, Scallions, Toasted Pistachios with Herb-Avocado Vinaigrette & Marinated Grilled White Fish.

ASIAN CHICKEN SALAD

Cold noodle salad with Napa Cabbage, Toasted Almonds, Shredded Carrots, Green Onions, Orange Segments, & Chopped Chicken in Sesame-Peanut Dressing.

STEAKHOUSE SALAD

Crisp Ice Berg Lettuce, Crumbled Gorgonzola, Croutons, Grape Tomatoes, Red Onion, House made Blue Cheese Dressing with Marinated Seared steak & Balsamic Glaze.

ANTIPASTO SALAD

Cured meats, Artichokes Hearts, Tomato, Roasted Peppers, Mixed Olives, Fresh Mozzarella, Pepperoncini, Garbanzo Beans, in Red Wine-Basil Vinaigrette over Arugula



Theme Meals

Complimentary water towers provided at request. Modifications subject to additional fees.

PRICE

LITTLE ITALY

Served with Caesar Salad, Garlic Bread, & Fudge Brownies

Pick 1

Cheese Lasagna Roulade
Fettucine Alfredo
Pasta Alla Vodka
Pesto Cream Gnocchi
Risotto

Pick 1

Beef Bolognese (+ \$1/person)
Chicken Cacciatore
Garlic Shrimp (+ \$2/person)
Chicken Piccata

TASTE OF THE SOUTH

- Carolina Pulled Pork
- Homestyle Breaded Fried Chicken Tenders
- Baked Mac & Cheese
- BBQ Baked Beans
- Pineapple-Pepper Slaw
- Cheddar Jalapeño Cornbread
- Chocolate Chip Cookies

PICNIC BUFFET

Includes assorted Buns, Cheese, Lettuce, Tomato, Pickles, Onions, condiments, & Chocolate Chip Cookies.

Pick 3

Hamburgers
Veggie Burgers
Hot Dogs
BBQ Glazed Chicken

Pick 2

Potato Salad
Grilled Vegetable Medley
Cole Slaw
House Chips
Garden Salad

TASTE OF THE MEDITERRANEAN

- Grilled Chimichurri Chicken
 - Pork/Beef Meatballs in Red Pepper Nage
 - Garlic Flatbread
 - Mediterranean Rice Pilaf
 - Marinated-Grilled Vegetables with Olive & Garbanzo
 - Olive Oil Cake with Citrus Creme
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Theme Meals (continued)

Complimentary water towers provided at request. Modifications subject to additional fees.

PRICE

TACO HOUSE

- Includes two proteins, two sides, & Classic Cinnamon Churros
- Chips & Salsa, Diced Onion, Cilantro, Flour & Corn Tortilla included
- Add Nacho Cheese (\$2+/person)
- Add Chori-queso (\$3+/person)

Pick 2

Pork Carnitas
Pollo Asado
Carne Asada
Chorizo-Potato

Pick 1

Black Beans
Refried Beans
Cilantro-Lime Rice
Red Rice

Balanced Southwestern

- Beef, Chicken or Shrimp Fajitas (Shrimp \$2+/person)
- Casamiento (Black Beans with Rice)
- Corn Salad with Chile & Cotija Cheese
- Tortilla Chips, House Guacamole, Nacho Cheese & Salsa
- Flour & Corn Tortillas, (Hard Shell Tacos by request)
- Bread Puddin Bites

TRADITIONAL ASIAN BUFFET

- Honey-Sesame Chicken
- Mongolian Beef
- Egg Fried Rice OR Lo Mein Noodle
- Vegetable Egg Rolls
- Stir Fry Vegetables



Hors d'Oeuvres

2 dozen minimum order quantity on each selection. Modifications subject to additional fees

PRICE

Cheddar-Horseradish Deviled Eggs

Vegetable Spring Roll with sweet & sour sauce

Chicken Potstickers

Spinach-Artichoke Dip with Pita Chips

Tomato Bruschetta & Crostini

Maple-BBQ Chicken Skewer with Candied Nuts

Mini Chorizo-Cheddar Quesadilla

Beef Empanadas

Crab Rangoon with Sweet Chile

Honey-Bacon Grilled Shrimp

Thai Chicken Satay with spicy peanut sauce

Crab Cakes with Remoulade

Meatball Arrabiatta with Parmesan

Bone in Chicken Wings, BBQ, Buffalo, Sweet Chile, Honey Garlic, Parmesan Garlic

Boneless Chicken Wings, BBQ, Buffalo, Sweet Chile, Honey Garlic, Parmesan Garlic

Mexican Elote Dip (Corn) with Chile, Cotija Cheese & Tortilla Chips

Southwest Cowboy Caviar, (Bean & Corn Dip) with Tortilla Chips

Ahi Tuna Poke shooter with Crispy wonton strips

Gazpacho Shooter with Crouton

Herb & Garlic Goat Cheese Crostini with Saba Glaze

Smoked Salmon Dip with Potato Chips

Grilled Shrimp with Mango Chipotle Glaze

Caprese Skewer-Cherry Tomato, Fresh Mozzarella, Basil, and Balsamic Glaze

Thai Chicken Skewer with Peanut Sauce

Harvest Chicken Salad with Fresh Veggies & Pita Chips

Shrimp & Jalapeno Ceviche Shooter

Honey-Sesame Beef Skewers

Hummus Shooter with Crudit  Garnish

Hors d'Oeuvres (continued)

(Modifications subject to additional fees)

PRICE

CHEESE DISPLAY

Served with artisan bread, crackers, and fresh fruit garnish

CRUDITÉ DISPLAY

Seasonal vegetables served with ranch dipping sauce

SEASONAL FRESH FRUIT DISPLAY

Seasonal Fruit Medley

CHARCUTERIE & CHEESE DISPLAY

Assorted cured meats, assorted bite sized cheese, breads & spreads, pepperoncini, dried fruits, fresh veggies, marinated olives, crackers, mixed nuts.



Dessert Stations

(Modifications subject to additional fees, minimum 2 dozen of each selection.)

PRICE

Assorted Cookie Platter

Brownie & Blondie Platter

Mini Cheesecake Display

Chef selection of assorted flavors

Dessert Bar Display

Chef selection of assorted flavors

Assorted Dessert Display

Variety Dessert Display, featuring a mix of all selections above.



Seated Dinner

All meals are served with iced water, fresh baked dinner rolls with butter unless otherwise noted. For additional beverage requests, refer to page 5.

FIRST COURSE	PRICE
Mixed green salad with romaine, red onions, tomatoes, croutons, and creamy ranch dressing.	
Classic Caesar salad with romaine, Parmesan, croutons, and Caesar dressing.	
Spinach & strawberry salad with Candied Nuts, Chevre Goat Cheese, and Poppy Seed Dressing	
Asparagus and mushroom salad with mesclun greens, balsamic vinaigrette & Parmesan	
Texas cobb salad, Romaine lettuce, black beans, tomatoes, grilled corn, sharp Cheddar, and jalapeño ranch	
Wedge salad with bleu cheese crumbles, bacon, tomatoes, red onion, toasted bread crumb, and bleu cheese dressing	
Fire roasted beet salad with, Quinoa, Arugula, mandarin oranges, candied almonds, and citrus-soy vinaigrette	
Greek Salad, with leaf lettuce, onion, cucumber, bell pepper, kalamata olive, feta cheese, tomato fresh Dill & Red Wine Vinaigrette.	
Baby Green salad topped with sliced apples, dried cranberries, candied walnuts, goat cheese and a honey mustard vinaigrette	

ENTRÉES	PRICE
Chicken parmesan with herb risotto and fresh garlic green beans topped with sun dried tomato-basil confit	
Grilled herb-crusted chicken breast with Parmesan polenta, lemon & brown butter broccoli, with roasted garlic, and a red pepper bisque	
Grilled pork chop with Maple Demi glaze, loaded mashed potatoes, and roasted baby carrots	
Marinated Cod with Plum Tomato Butter, Herb Basmati Rice, & roasted vegetable medley	
Filet of beef with sherry demi glaze, honey whipped garlic mashed potatoes, grilled asparagus, and wild mushrooms	
Broccoli tofu stir fry with brown rice	
Creamy parmesan polenta with mushroom ragout	

DESSERT	PRICE
Brownie-Caramel Cheesecake	
New York Cheesecake with Berry Compote	
Blueberry-White Chocolate Cheesecake	
Triple Chocolate Cake	
Tiramisu	
Warm Apple Crisp	

Plan Your Event

Welcome to Catering by Fresh Ideas! 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 during standard hours of operation. Please contact our catering team 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 10 business days in advance and include a minimum of 20 guests. We understand events arise unexpectedly and we will do our best to accommodate your needs.

GUEST COUNTS

We require a guest count 10 business days prior to the event. This number is considered the guaranteed guest count. Final guest counts may be submitted after these deadlines, and will be accommodated to the best of our ability; however, we may not be able to provide the exact orders requested after these deadlines.

EVENT SPACE & TIMES

Event space is billed by the day. For specifics please reach out to Marty Woulfe at mwoulfe@gillettecollege.org

CANCELLATION

We kindly request that cancellations be made 5 business days prior to the contracted event date. If client terminates agreement within 5 business days, caterer is entitled to retain 25% of deposit, and seek any additional expenditures to date, including but not limited to contracted labor, special order, rentals, and/or proposal cost.

SERVICEWARE

All dining service ware will be furnished as accompaniment to all items purchased when dining in house at GCC event spaces. Catering orders picked up or delivered are subject to additional fees for disposable service ware. All catering quotes provided include estimates for disposable ware, and/or china.

BUFFET SERVICE & SERVICE FEES.

All events hosted at GCC event spaces requiring food service are offered as hot buffet or displayed family style. Events requiring dining tables preset with china, and/or pre plated desserts is available at request, for additional fee. Events requiring pre bussing and drink refill table side is available at request, for additional fee. All catering requests quotes requiring the aforementioned amenities will include estimates for additional labor.

LINEN

Food display tables will be dressed in black fitted tablecloths, dining tables will be set with standard black spandex. Tablecloths for non-food tables may be available in additional colors and styles for an additional fee. For additional colors and linen styles, please contact Nancy Martinez at nmartinez@freshideasfood.com

TAX EXEMPT

Tax-exempt forms must be submitted at final contract signing.

BILLING & PAYMENT

A 50% deposit in form of purchase order, cash, check or credit card, is kindly requested 10 business days prior to the event date in order to secure contract. Final payments of remaining balances may be paid anytime during normal business hours, and must be finalized no later than day of event. If event date falls on weekend or holiday, final payment must be submitted no later than last business day of the week prior.

SPECIAL DIETS

Special diets are accommodated upon request, we kindly request that your needs be submitted at least 5 days in advance, or as soon as possible. Special diets may be subject to alternative selections outside of menu theme.

MEETING ROOM AND EQUIPMENT

Please contact Joleen Torres at jtorres@gillettecollege.org

BAR SERVICE PRICING, POLICIES, and PROCEDURES

Gillette College is very careful to make sure alcohol service stays within the policies set forth by the "Guidelines for Service of Alcoholic Beverages at Gillette Community College. Please contact Joleen Torres at jtorres@gillettecollege.org for more information.

