



Indulge

catering and events

Indulge in the food

Indulge in the service

Indulge in the peace of mind

Welcome to **Indulge**, the Daytona State College catering services provider. We are pleased to present to you our catering guide. For your convenience, we put together a selection of frequently requested and popular menu items. Please realize that these menu items are just a sampling of what we offer. We will be more than happy to custom develop an event menu specifically designed to meet your needs.

Whether your plans call for a small reception or a gourmet dinner, our Dining Services Director and our Catering Coordinator will work with you every step of the way.

The following information should help answer most of your questions. However, if you have any additional questions or desire menu consultations, please do not hesitate to call your Catering Coordinator.

Room Reservations

We work regularly with facilities on campus. We are equipped to handle events of any size. Indulge, the Daytona State College catering services provider is not responsible for room reservations or room and table set-up.

Planning and Booking

In order to ensure your event is perfect, please book your event at least (21) working days prior to the day of the event. This allows us to make sure we are able to provide appropriate staffing, order linen and provide the highest quality product.

Events scheduled less than 3 business days in advance may be charged a 25% late booking fee. Please let us know your final number of guests at least 3 business days prior to the event. You should also notify your coordinator to ensure proper room arrangement. If the final count is not received, we will consider the number indicated on the original order as the guarantee.

Payment

Events must have a DSC Purchase Order number or 75% deposit due at confirmation of menu. Remaining balance is due on the day of event. Services may be paid with cash, check or credit card (Visa or MasterCard).

Late arrivals or Cancellations

In the event your group will be arriving later than scheduled, please notify the Daytona State College Catering Coordinator and Catering Director as soon as possible. All cancellations of food service should be made no less than 72 hours prior to your event. Cancellations made less than 3 business days prior to the event will be charged for any incurred cost. Cancellations made within twenty-four hours will be charged in full.

Delivery

Minimum of \$40 dollars for any delivered service off campus. Additional charges may be incurred depending on event size.

Service

Indulge will set up and break down your event in a timely manner. If service staff is required for your event, you will be charged \$25.00 an hour with a four-hour minimum. For events less than 15 guests there may be a \$25.00 service fee assessed. Your Catering Director will work with you on recommending how many service staff your event would require. Events requiring China service will be assessed a \$2.25 fee per person.

As a standard, we provide tablecloths for food and beverage tables only. Linen for sitting, registration or any additional tables are an additional cost.

Liability

Please note, due to Florida health code regulations concerning proper storage temperatures of food and beverage they may not be removed from the premises following a catering event.

Breakfast

Minimum of 15 guests

Continental Breakfast

\$6.25

Assorted Fresh-Baked Muffins

Fruit Tray

Juice

Regular and Decaffeinated Coffee

Deluxe Continental Breakfast

\$7.25

Muffins

Bagels with jelly, butter, and cream cheese

Fruit Tray

Juice

Regular and Decaffeinated Coffee

Bottled Water (One Per Person)

Daytona Sunrise

\$8.95

Scrambled Eggs

Your choice of meat: bacon or sausage

Breakfast Potatoes

Fruit Tray

Muffins

Juice

Regular and Decaffeinated Coffee

The Southern Buffet

\$11.25

Scrambled Eggs

Breakfast Potatoes

Biscuit and Gravy

Bacon and Sausage

Fruit Tray

Juice

Regular and Decaffeinated Coffee

Breakfast Sandwich Break

\$7.95

Sausage and Cheese, Egg and Cheese, Ham and cheese

On a biscuit or croissant

Fresh Fruit Salad

Orange Juice

Regular and Decaffeinated Coffee

Breakfast A la Carte

Items are sold by the dozen, with a minimum order of 12

Banana Bread \$18.00

Muffins \$12.00

Danish \$24.00

Bagels with jelly, butter and cream cheese \$22.50

Fresh Donuts \$10.60

Donut Holes \$4.50

Scones \$21.00

Croissants with butter and jelly \$24.00

Biscuits with butter and jelly \$12.50

Biscuit Sandwiches \$22.00

Served with cheese and your choice of bacon, ham, or sausage

Croissant Sandwiches \$28.00

Served with cheese and your choice of bacon, ham, or sausage

Sold Individually

Yogurt \$1.29

Cereal and milk \$2.95

Whole fresh fruit \$.99

Granola or Energy Bars \$1.49 to \$1.89

Assorted Bottled Juices \$2.25

Bottled Water \$1.25

20 Oz. Soda or Tea \$1.75

Sandwiches

These selections can be served as a buffet, plated, or packaged individually. * There is a minimum of five per selections. These selections include choice of one side, chips, cookies, and Iced Tea or Lemonade. (Bottled water with bagged lunch). Please choose from one of the following sides: chilled pasta salad, slaw or potato salad.

Sharples Club Wrap \$10.25

Smoked turkey, crisp bacon, Provolone Cheese, Lettuce, & Tomato

Tuna Salad \$10.25

Fresh Tuna Salad with lettuce, tomato on a Kaiser Roll or Wrap

Roast Beef \$10.99

Beef sliced thin with lettuce, tomatoes, Provolone Cheese, Horseradish Mayonnaise piled high on a Seeded Sandwich Bun

Grilled Vegetable Wrap \$10.75

Gilled Veggies, Black Beans and Red Pepper Hummus

Ham and Cheese on Croissant \$10.75

Flaky Croissant stuffed with Shaved Honey Ham, Swiss cheese, Lettuce, Tomatoes, & Dijon Mustard

Rosemary Chicken Salad \$10.99

Served on a croissant with leaf Lettuce and tomato

Deli Wrap \$9.60

Tortilla wrap stuffed with Turkey, Ham or Roast Beef, Tomato, Lettuce, Provolone Cheese

Chicken Caesar Wrap \$9.75

A flour tortilla stuffed with Grilled Chicken, Romaine Lettuce, Parmesan Cheese, and Caesar dressing

Turkey, Bacon, Cheddar, and Ranch \$9.49

All wrapped in a flour tortilla with Ranch dressing

*Depending on serving style, additional service charges may be assessed.

Entrée Salads

These selections can be set up as a buffet, plated, or individually boxed. * There is a minimum of five per selections. Salads include rolls & butter, cookies or a brownie, and Iced Tea or Lemonade. (Boxed salads come with a bottle of water.)

Caesar Salad

Crisp Romaine lettuce tossed with parmesan cheese and croutons.

Your choice of Plain \$6.75 With Grilled Chicken \$12.25

Sunburst Salad

Spring Mix with sliced red onion, feta cheese, sunflower seeds, mandarin oranges, raisins and Sweet Vidalia

Onion dressing

Your choice of Plain \$7.75 With Grilled Chicken \$12.75

Southwestern Salad

Grilled Chicken, tortilla strips, tomato wedges, cheddar cheese, roasted corn & black bean salsa, and red onions served on a bed of greens with a Chipotle Ranch dressing \$12.95

Cobb Salad

Diced Grilled Chicken, bacon, cheddar cheese, olives, tomatoes, chopped eggs, shredded carrots, and avocado served on a bed of greens with a Vinaigrette dressing \$12.95

Strawberry Fields Salad

Mixed Greens with sliced strawberries, feta cheese, sliced red onion, sunflower seeds with

Raspberry Vinaigrette dressing \$7.75 With Grilled Chicken \$12.75

Buffalo Shrimp Salad (10 Minimum)

Golden fried shrimp served with bacon and tomatoes. The salad is served over a bed of mixed greens and tossed in Blue Cheese dressing. 15.75

* Depending on serving style, additional service charges may be assessed.

Buffets

There is a 25 guest minimum for hot buffet service.

Depending on serving style, additional service charges may be assessed.

Trio Salad Sampler \$11.50

A sampling of the following favorites: Chicken salad, Tuna salad, and Pasta salad. They are served with a heaping bowl of mixed greens with assorted toppings. Salads are accompanied with assorted dinner rolls, dessert bars, Iced Tea and Iced Water

Little Italy \$13.75

Caesar Salad, Sausage and Peppers, Pasta Marinara, vegetable with rolls and butter, Dessert, Iced Tea and Water.

Down Home Buffet \$14.25

Tossed salad, Potato Salad, baked beans with your choice of meat:

Grilled Chicken Breast, Pulled Chicken or Pulled Pork. Cherry and Apple Pie with Iced Tea and Lemonade

Grande Ole \$14.99

Black bean and corn salad, tortilla with seasoned ground beef and southwestern chicken, refried beans, Spanish rice, sour cream, shredded cheese, salsa, onions, lettuce, jalapeño, tortilla chips, with Iced tea, lemonade and water

All American Picnics \$11.75

Hamburgers, hot dogs, buns, baked beans, macaroni salad, potato chips, relish tray, assorted cookies and brownies, iced tea, lemonade, and water.

Southern Feast \$14.25

Tossed salad, fried chicken, mashed potato with gravy, southern style green beans, cornbread muffins, peach pie, iced tea and lemonade

Low Country Boil \$15.75

Shrimp, Smoked Sausage, Ears of Sweet corn, New Potatoes, Slaw
Iced Tea, water, and Assorted Dessert Bars

Entrées

These selections can be plated or served buffet style. Served with your choice of salad (Caesar or Garden Tossed), rolls & butter, iced tea, and water. Prices are based on a minimum of 20 guests. Depending on serving style, additional service charges may be assessed.

Chicken Piccata 12.75

Herbed rice and seasonal mixed vegetables

Lemon Garlic Chicken 12.99

Pasta and vegetable medley

Chicken Tuscany 13.49

Herbed new potatoes and vegetable medley

Herb Roasted Turkey 13.99

Red bliss mashed potatoes and vegetables

Pork Loin 13.75

Scalloped potatoes and sautéed green beans

Herbed-Rubbed Beef Brisket 13.75

Smashed potatoes and oven roasted vegetables

Oven Roasted Filet (Market Price)

With a Mideira cream sauce, Asiago stuffed potatoes and grilled asparagus

Slow Roast Prime Rib (Market Price)

Twice baked potatoes and baby vegetable

Salmon filet (Market Price)

Lightly sautéed spinach and rice

Blackened Grouper (Market Price)

Herbed potato and vegetable medley

Beverages

Coffee

Gallon \$11.50

Starbucks Coffee

Gallon \$19.50

Hot Tea

Gallon \$11.50

Hot Chocolate Package

\$1.25

Bottled water

\$1.25

Canned sodas

\$1.25

Bottled juice

\$2.25

Iced tea

\$11.25 Gallon

Raspberry Sweet Tea \$11.75 Gallon

Lemonade

\$11.25 Gallon

Fruit Punch

\$12.00 Gallon

Sparkling Tropical Fruit Fusion Punch (Our Signature Punch)

\$14.75 Gallon

Desserts

Cheesecake with Fruit Topping or Chocolate Sauce \$3.25

Chocolate Cake \$2.99

Carrot Cake with Cream Cheese Icing \$3.25

Pecan Pie \$2.49

Apple Pie \$2.75

Cherry Pie \$2.75

Key Lime Pie \$3.99

By the dozen

Cookies 8.50

Brownies 13.25

Lemon Bars 14.75

Petite Fours 14.75

Dessert Bars 14.75

Rice Crispy Bars 15.75

Key Lime Tarts 24.00

Crème Puffs \$16.50

Carrot "Cup" Cakes \$18.00

Hors D'oeuvres

Items are sold by the dozen. (Three dozen minimum)

Smoked Chicken & Black Bean Quesadilla 18.99

Chicken Wings 11.99

Chicken Sate 21.00

Chicken Tenders 17.99

Pot stickers 12.99

Mini Beef Wellington 27.00

Cocktail Meatballs 7.99

Crab Cakes 21.99

Mushrooms stuffed with crabmeat 19.99

Shrimp Cocktail market price

Vegetarian Spring Rolls 17.99

Spanikopita 19.99

Assorted Mini Quiche 18.99

Fruit Skewers with Yogurt Dip 14.99

Finger Sandwiches 16.00

Dollar Bun Sandwiches 18.00

Hors D'oeuvres (continued)

Dips

20 Guest Minimum

- Parmesan Artichoke Dip with Flatbreads \$ 1.59 per person
- Creamy Crab and Cheese Dip with Toasted French Bread 1.99 per person
- 7 Layer Dip with Tortilla Chips \$ 1.89 per person
- Red Pepper Pesto Dip with Crostini \$ 1.49 per person
- Tomato and Basil Bruschetta \$ 1.49 per person

Trays

(Minimum 15 guests)

Fruit Platter

1.85 per person

Domestic Cheese Platter

1.85 per person

Imported and Domestic Cheese Platter

2.25 per person

Fresh Vegetable Crudité

1.35 per person

Grilled Vegetable Platter

1.75 per person

Antipasto Platter

Small 80 (Serves 25) Large 145 (Serves 50)

Breaks

Pricing is per person, based on a minimum of 15 guests

The Basic Break

Assorted Bagged Chips

Spunkmeyer Cookies

Mini Candy Bars

Assorted Soda and Bottled Water

4.25

Charlie and the Chocolate Factory

Chocolate covered pretzels

Chocolate covered nuts

Mini Candy Bars

Chocolate covered Oreos

Chocolate and Whole Milk

6.75

Un Poquito Ole

Queso with Tortilla

Chips and Salsa

Dessert

Lemonade

4.95

Breaks (continued)

Pricing is per person, based on a minimum of 15 guests

Bakers Dozen

Assorted cookies

Brownies

Assorted sodas and bottled water

3.69

Energy Infused Break

Grapes & Strawberries

Granola bars

Assorted Yogurts

Water and bottled juices

4.95

Snack Mix Break

Pretzel Snack Mix

Potato Chips

Gold Fish

Yogurt Covered Pretzels

Assorted Sodas

4.75

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From your simplest event to the most prestigious, we can handle it all.

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