



WELCOME TO TUSCULUM CATERING

Welcome to Tusculum College Catering. We are here to help make all your meetings and events a success. Our job is to work with you so that you get exactly what you are wanting for your event. We are committed to using quality, fresh products in preparing your catered events. You are invited to look through our catering menus and start your mouth watering. If you do not see something that you would like, just contact our Executive Chef, Michael DuBose, and he will work with you to customize a menu that will meet your needs.

Thank you,

Chris Arthur, General Manager

Michael DuBose, Executive Chef



To contact us:

Sodexo Dining Services
2 Shiloh Road
Greeneville, Tennessee 37745
1st floor in Niswonger Commons

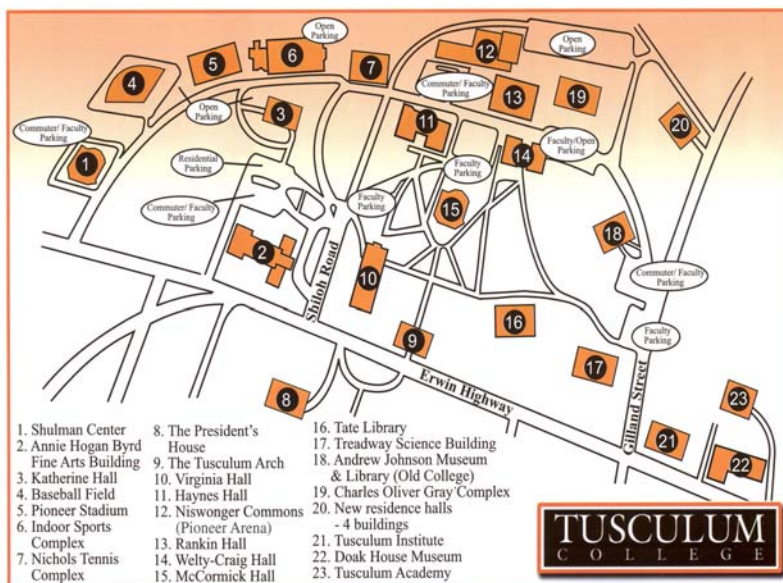
Michael DuBose
Executive Chef
Phone: 423-636-7300 ext 5702
Fax: 423-639-3641
E-mail: mdubose@tusculum.edu



CONTACT US

Heading

We are located on the first floor of Niswonger Commons on the Tusculum College Campus.



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Type your street address or the name of your neighborhood.



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CATERING MENUS

**To contact us call:
423-636-7300 ext. 5702**

Breakfast Menu



A variety of options from no frills to full service.

Lunch Menu



Type a description of the product. Change the picture to one of your own.

A LA Carte Menu



Type a description of the product. Change the picture to one of your own.

Picnics and Snacks



Type a description of the product. Change the picture to one of your own.

Hors d'oeuvres



Type a description of the product. Change the picture to one of your own.

Beverages and extras



Type a description of the product. Change the picture to one of your own.

No Frills Catering



Our no frills guide provides options for customers on the tightest of budgets. These items are prepared on disposable service items and are available for pick-up only.


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BREAKFAST CATERING MENU

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A La Carte

Cinnamon Rolls	\$8.50	per dozen
Bagels and cream cheese	\$11.75	per dozen
Pastries or muffins	\$11.75	per person
Assorted Scones	\$11.75	per dozen
Fresh cut Seasonal Fruit	\$2.50	per person
Sausage, ham or bacon biscuit	\$1.15	each
French Toast	\$1.95	per person
Manned Omelet station	\$1.95	per person

Morning Sunrise **\$3.95 per person**

Coffee, Assorted pastries

Rise and Shine **\$5.25 per person**

Coffee, Juice, Fruit, Pastries

Breakfast Sandwich **\$5.95 per person**

Egg, cheese and choice of bacon, sausage or ham on warm croissant and fresh cut seasonal fruit

BREAKFAST

Start your morning out right with a hot freshly prepared breakfast. A wide variety of options from light to the Grand Brunch Buffet. Of feel free to contact us, and we will work with you to create a custom menu to meet all your needs.

Food Breakfast
All hot breakfast served with coffee and water
Add juice for \$1.00 extra per person

Early Riser **\$6.95 per person**

Scrambled eggs, choice of bacon, ham or sausage, home fried potatoes, biscuit.

French Toast **\$5.95 per person**

Texas style French toast, bacon or sausage, fresh fruit.

Buffet

Country Breakfast **\$7.95 per person**

Assorted pastries, scrambled eggs, biscuit and gravy, hash brown, choice of bacon, sausage or ham and fried apples

Traditional Breakfast **\$8.95 per person**

Fresh cut seasonal fruit, Assorted pastries, scrambled eggs, waffles, French toast, or pancakes, bacon, sausage or ham, and hash brown potatoes

Breakfast Brunch **\$10.95 per person**

Fresh cut seasonal fruit, Assorted pastries, omelet station, French toast or pancakes, bacon, sausage or ham, breakfast potatoes, pasta, chef's choice vegetable.

Grand Brunch **\$14.95 per person**

Scrambled eggs, breakfast potatoes, biscuits and gravy, seasonal fruit

Your choice of one from each group:

1. Baked Chicken, Roast beef, Pork loin or Glazed Ham
2. baby Carrots, Green Beans, Vegetable medley, Broccoli, Southern Succotash
3. Rice, Whipped Potatoes, Sweet Potatoes, Parsley new Potatoes

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LUNCH

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Deli Buffet

Minimum of Ten guest

Choice of two: Ham, turkey, roast beef.

American and swiss cheese

Sliced tomatoes, onions, lettuce, pickles

Pasta or potato salad

Condiments & chips

Assorted Breads

Cookies or Brownies

Beverage

\$8.95 per person

Hot Buffets

All buffets include house salad, rolls, butter, desert, and beverage

1 entrée, 2 vegetables, and 1 starch \$9.95 per person

2 entrées, 1 vegetable, and 1 starch \$12.95 per person

2 entrées, 2 vegetables, and 2 starch \$16.95 per person

Popular items but not limited to:

Sliced roast beef, Roasted Turkey, Chicken Cacciatore, Pork Loin

Mixed Vegetables, Green Beans, Glazed Carrots, Fiesta Corn

Rice Pilaf, Herb Pasta, Whipped Potatoes, Roasted Red Potatoes

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A LA CARTE

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Caption describing picture or graphic.

Cold Plates

All sandwiches are served with chips, choice of pasta or potato salad, cookies or brownies and soda and water.

Deli Creation	\$6.95
Choice of Ham, Turkey or Roast Beef on a Hoagie roll topped with lettuce, tomato and cheese.	
College Club	\$7.25
Three layers of toasted bread filled with ham, turkey, bacon, mayonnaise, lettuce and tomato.	
ViVa La Croissant	\$7.95
Light & Flakey Croissant filled with your choice of Turkey, Ham, Roast Beef, chicken salad or tuna salad topped with lettuce, tomato and cheese.	
That's a Wrap	\$7.95
Choose from Crispy chicken, turkey/bacon ranch, or grilled vegetables wrapped with lettuce, tomato and cheese inside a flour	

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Salads

Caesar salad	\$4.95
Add chicken, sliced beef or salmon add	\$2.50
Chef Salad	\$5.50
Fresh chopped greens with ham, turkey, cheese, tomato, and egg	
Buffalo Chicken Salad	\$5.50
Fresh chopped greens topped with crispy chicken, chopped bacon, tomatoes and bleu cheese dressing.	
Chicken or Tuna salad	\$5.25
Chicken or Tuna salad on a bed of greens with tomatoes and choice of dressing.	

On the Run Box Lunches

Include sandwich with choice of ham, turkey, roast beef, or tuna with lettuce, tomato and cheese.
Chips, whole fruit, cookies or brownies, and choice of bottled water or soda.

\$6.50

Hot Entrées

Entrées include house salad, chef's choice of starch and vegetable, dessert, butter and rolls, and beverage

Lasagna	\$8.95 per person
Freshly prepared Vegetarian or Meat	
Roasted Vegetable Pasta	\$8.50 per person
Seasoned roasted vegetables tossed in your choice of tomato or cream sauce.	
Sautéed Chicken Breast	\$10.50 per person
Choice of Marsala, Piccata, or Rosemary Cream	
Petit Filet Mignon with Sauce Bordelaise	\$14.50 per person
Choose from a pan seared or grilled 5oz filet	
Cajun Broiled White Fish	\$15.95 per person
Flakey white fish seasoned with Creole flavors	



PICNICS & SNACKS

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Picnics

All American \$8.50 per person
Hamburgers, Hot Dogs, condiment tray, Baked Beans, Potato Salad or Cole Slaw, chips, and cookies soda and water.

Southern Fried \$14.00 per person
Fried Chicken, rolls, Baked Beans, choice of 2 salads(garden, potato, pasta, Cole slaw), chips, cookies/brownies, soda and water.

Tailgate Party \$10.00per person
Hamburgers, Bratworst w/ onions and peppers, Baked Beans, choice of 2 salads(garden, potato, pasta, Cole slaw), chips, cookies/brownies, soda and water

Deluxe \$16.00 per person
Chicken quarters, BBQ Spare Ribs, corn on the cobb, potato salad, cole slaw, baked beans, apple pie, soda, water.

Cookies \$8.50 per dozen
Chocolate chip, oatmeal, peanut butter, sugar

Brownies \$8.50 per dozen

Mixed nuts \$8.50 per pound

Granola bars \$1.00 each

Candy bars \$1.00 each

Chips or Pretzels \$3.00 per pound

Tortilla Chips and Salsa \$5.00 per pound

PIZZA 14inch

Cheese Pizza \$7.00 each
Additional toppings \$.65

Calzones \$4.95 each
Stromboli \$4.95 each

Pepperoni, ham, sausage, chicken, onions, peppers, mushrooms, pineapple, black olives.

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HORS D'OEUVRES

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Cold Items

Tomato Basil Bruschetta	\$.75 each
Asparagus Wrapped with Prosciutto	\$.80 each
Petite Fours	\$.75 each
Assorted Canapés	\$.95 each
Cheese and Crackers	\$2.50 per person
Fresh seasonal Fruit Tray	\$2.50 per person
Assorted Vegetables and Dip	\$2.50 per person
Anti Pasta Tray	\$2.75 per person
Grilled, Marinated Vegetables	\$2.75 per person

Hot Items

Chicken Wings (buffalo, Teriyaki or BBQ)	\$.75 each
Mini Chicken Kebobs	\$1.00 each
Vegetable Egg Roll	\$1.50 each
Brie and Apricot Bites	\$1.00 each
Meatballs (Marinara, Swedish) 5 per serv.	\$1.50 per person
Italian Sausage stuffed Mushrooms	\$.75 each
Mini Quiche	\$1.25 each
Spanikopita	\$.85 each
Chicken Tenders	\$1.00 each
Artichoke, Spinach dip	\$1.25 per person

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BEVERAGES AND EXTRAS

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Beverage Services

Coffee (Regular and Decaf)	\$11.00 per gal
Sweet or Un-Sweet Tea	\$12.00 per gal
Hot Chocolate	\$11.00 per gal
Punch	\$11.00 per gal
Hot Apple Cider	\$14.00 per gal
Assorted Tropicana Fruit Juice 10 oz.	\$1.00 each
Assorted Can Soda	\$.95 each
Bottled Water .5ltr.	\$1.25 each
Hot Tea (assorted)	\$1.00 per bag
Sparkling Cider (Red or White)	\$9.50 per bottle

1 gallon servs. approx. 15 people

ADD ONS

All food tables will be covered with linens

Extra table cloths	\$4.00 per cloth
Linen Napkins	\$.75 each
Skirts	\$10.00 each
Flowers	Market Price
Delivery off Campus(15 mile radius)	\$25.00
China	\$1.50 per person
(No charge for Events using China in Niswonger Commons)	
Action Station Chef	\$15.00 per hour

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NO FRILLS CATERING

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All Trays feed approximately 25 people

All COLD items in this order guide may also be made on disposables and picked up from the café for a 15% discount.

*****Hot Food is not available for the no frills service*****

Deli Tray	\$25.00
Vegetable Tray	\$20.00
Fruit Tray	\$40.00
Sandwich cheese tray	\$20.00
1 pound bag of chips	\$3.50
Cookies	\$6.00 dozen
Brownies	\$6.00 dozen
Pinwheel Tray	\$25.00
Soda and Cookies	\$32.00

9 inch Foam plates	\$3.50 per 25
9inch Clear Plastic Plate	\$12.00 per 25
Cutlery Kits	\$4.00 per 25
14oz cup	\$3.00 per 25

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