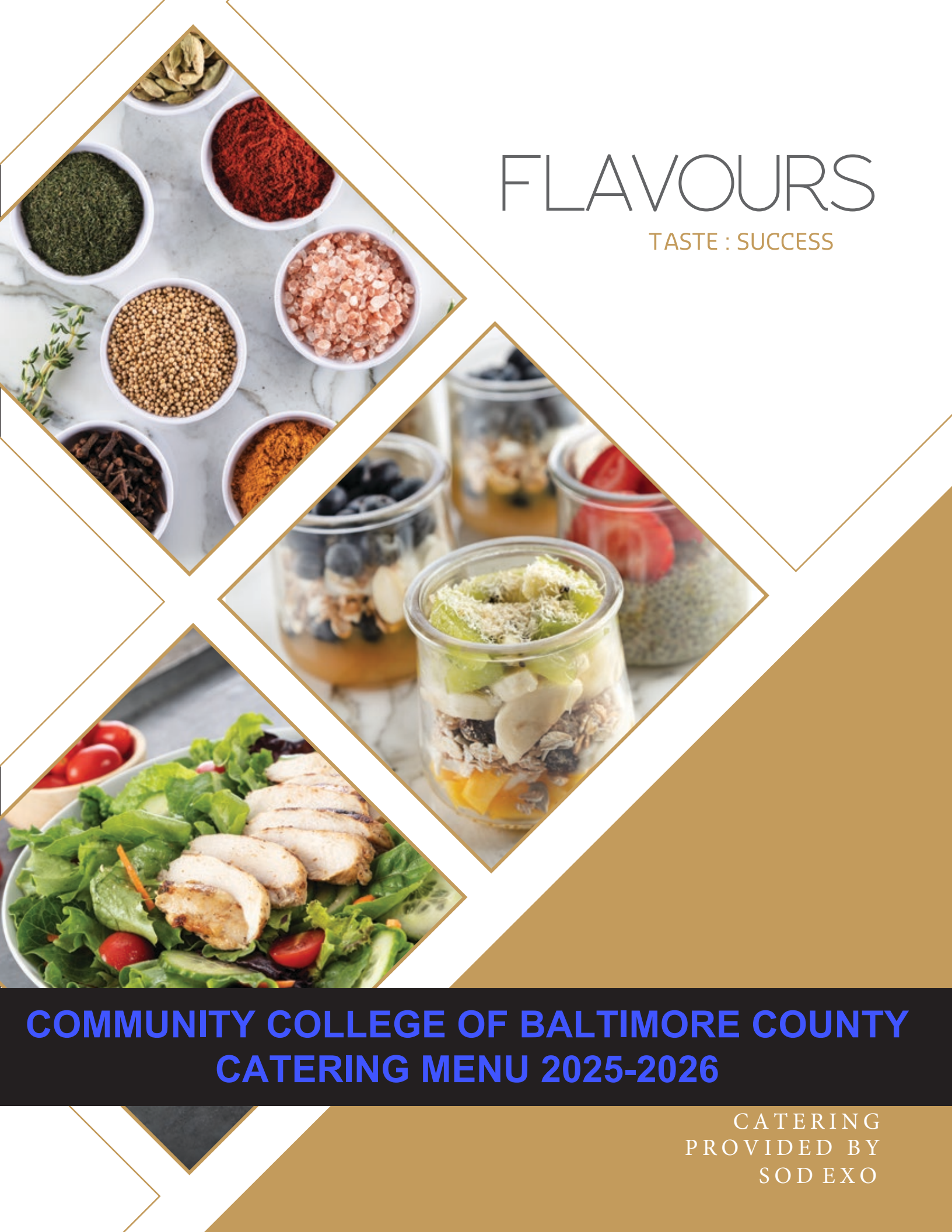




FLAVOURS

TASTE : SUCCESS

**COMMUNITY COLLEGE OF BALTIMORE COUNTY
CATERING MENU 2025-2026**

CATERING
PROVIDED BY
SODEXO



FLAVOURS

TASTE : SUCCESS

Flavours is about more than great food. It's about a team of dedicated professionals who are united by a common passion to deliver a successful catering experience. Building on a legacy of hospitality excellence, we leverage our vast expertise to create engaging events that exceeds the expectations of everyone we serve. We accomplish this by focusing on service, performance and guest satisfaction throughout the entire Flavours experience.

This Flavours guide will take you through the planning process for your catered event. We will be happy to meet with you to create a signature selection that meets your specific needs. Contact us by phone at 443-840-3818 or email us at MFlanagan2@ccbcmd.edu

From the on-trend creations of our talented chefs to the interactive support of our management team to the attentive service of our well-trained staff, Flavours delivers fulfillment, enjoyment and peace of mind.

 = Mindful  = Vegetarian  = Vegan  = Plant Based

We can also accommodate Gluten Free requests.

BREAKFAST: MORNING BUFFETS



Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up. All breakfasts include coffee and hot tea service.

CLASSIC CONTINENTAL BREAKFAST

12 guest minimum | \$9.99 per guest

Seasonal fresh fruit with choice of breakfast breads. Includes condiments, coffee and hot tea service.

INCLUDES:

Seasonal Sliced Fresh Fruit  (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee & Hot Tea Service  (12 oz. | 0-5 cal)

CHOICE OF TWO:

Muffins  (each | 160-230 cal)
Croissants  (each | 200 cal)
Mini Scones  (each | 190-200 cal)
Breakfast Breads  (each | 250 cal)

Butter and Assorted Jam

HEALTHY WAY

CONTINENTAL BREAKFAST

15 guest minimum | \$12.99 per guest

Seasonal fresh fruit, greek yogurt, granola bars, hard-boiled eggs and oatmeal with toppings. Includes coffee and hot tea service.

INCLUDES:

Seasonal Sliced Fresh Fruit  (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee & Hot Tea Service  (12 oz. | 0-5 cal)

Cage-Free Hard-Boiled Egg  (each | 80 cal)

Chobani Non-Fat Vanilla Greek Yogurt  (4 oz. | 80 cal)

Granola Bars  (each | 90 cal)

Oatmeal  (8 oz. | 170 cal)

Served with:

2% Milk  (1 tbsp. | 10 cal)
Unsweetened Almond Milk  (1 tbsp. | 0 cal)
Cinnamon Brown Sugar Topping  (1 tsp. | 15 cal)
Sweetened Dried Cranberries  (1 tbsp. | 30 cal)
Fresh Whole Strawberries Fresh  (1 tbsp. | 50 cal)
Blueberries  (1 tbsp. | 5 cal)

BREAKFAST BUFFET

15 guest minimum | \$14.99 per guest

Start with seasonal fresh fruit, then customize your buffet with your favorite breakfast breads, sides, meats and an egg dish. Includes coffee, hot tea and condiments.

INCLUDES:

Seasonal Sliced Fresh Fruit Platter  (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee & Hot Tea Service  (12 oz. | 0-5 cal)

CHOICE OF TWO:

Mini Butter Croissant  (each | 80 cal)
Mini Danish  (each | 130-170 cal)
Mini Scones  (each | 190-200 cal)
Muffins  (each | 160-230 cal)

CHOICE OF ONE:

Grits with Cheese  (1/2 cup | 200 cal)
Home Fried Potatoes  (1/2 cup | 90 cal)

Hash Browned Potato  (1/2 cup | 90 cal)

CHOICE OF TWO:

Bacon Slices (1 slice | 35 cal)
Sausage Links (1 link | 110 cal)
Turkey Sausage Link (1 link | 45 cal)
Turkey Bacon (1 slice | 25 cal)

CHOICE OF ONE:

Seasoned Scrambled Egg Whites  (1/2 cup | 90 cal)
Seasoned Scrambled Eggs  (1/2 cup | 180 cal)



BREAKFAST: A LA CARTE

Upgrade your breakfast with la carte selections.

BREAKFAST BAKERY

A variety of mini and regular baked goods sold by the dozen.

- Muffins \$16.99 per dozen (1 each | 160-230 cal)
- Mini Danish \$19.49 per dozen (1 each | 130-170 cal)
- Breakfast Breads \$16.99 per dozen (1 each | 250 cal)
- Cinnamon Roll Flats \$19.49 per dozen (1 each | 120 cal)
- Glazed Cinnamon Roll \$19.49 per dozen (1 each | 130 cal)

YOGURT \$2.09 each

- Chobani Non-Fat Blueberry Greek Yogurt (1 each | 90 cal)
- Chobani Non-Fat Vanilla Greek Yogurt (1 each | 80 cal)
- Chobani Non-Fat Strawberry Greek Yogurt (1 each | 90 cal)
- Strawberry Banana Non-Fat Lite Yogurt (1 each | 90 cal)
- Blueberry Non-Fat Lite Yogurt (1 each | 90 cal)
- Vanilla Non-Fat Lite Yogurt (1 each | 90 cal)

SEASONAL MINI YOGURT PARFAITS

12 guest minimum | \$3.39 each

- Banana & Granola Yogurt Parfait Fruit (1 mini parfait | 100 cal)
- & Granola Yogurt Parfait (1 mini parfait | 70 cal)
- Blueberry, Lemon & Granola Yogurt Parfait (1 mini parfait | 60 cal)

HOT BREAKFAST SANDWICHES

15 guest minimum | \$3.99 each

- Cage-Free Egg & Cheese Bagel (each | 200 cal)
- Bacon, Cage-Free Egg & Cheese Bagel Ham, (each | 240 cal)
- Cage-Free Egg & Cheese Bagel Sausage, Cage- (each | 230 cal)
- Free Egg & Cheese Bagel Cage-Free Egg & (each | 390 cal)
- Cheese Biscuit (each | 280 cal)
- Bacon, Cage-Free Egg & Cheese Biscuit Ham, (each | 310 cal)
- Cage-Free Egg & Cheese Biscuit Sausage, Cage- (each | 310 cal)
- Free Egg & Cheese Biscuit (each | 470 cal)

EGG DISHES

(each | 80 cal)

- Cage-Free Hard-Boiled Eggs
- \$12.99 per dozen

BAGELS & SCHMEARS

A pair of bagels along with your choice of three chef-prepared schmears

\$4.99 Per Guest (min qty is 15)

Bagel - Choose 2

- Plain Bagel Contains: Gluten, Wheat 290 cal / Bagel
- Sesame Bagel Contains: Gluten, Sesame, Wheat 300 cal / Bagel
- Cinnamon Raisin Bagel Contains: Gluten, Wheat 290 cal / Bagel

Cream Cheese - Choose 1

Cream Cheese contains: Milk 70 cal / EA

Specialty Cream Cheese - Choose 2

- Everything Schmeat Contains: Milk, Sesame 70 cal / 2 TBSP
- Lemon Dill Schmeat Contains: Milk 50 cal / 2 TBSP
- Honey Walnut Schmeat Contains: Milk, Treenuts 70 cal / 2 TBSP
- Blueberry Schmeat Contains: Milk 60 cal / 2 TBSP

BREAKFAST: BOXES

BAKERY BREAKFAST BOX

12 guest minimum | \$8.99 per guest
Each box includes selection of bakery items, granola bar and choice of yogurt or cage-free hard-boiled egg.

INCLUDES:

- Mixed Fruit Cup (1 cup | 35 cal)
- A mixture of cantaloupe, honeydew melon, pineapple and red grapes
- CHOICE OF ONE BREAKFAST BREAD:
Mini Butter Croissant (each | 80 cal)
Classic Blueberry Muffin (each | 170 cal)
- CHOICE OF ONE GRANOLA BAR:
Granola Bar (each | 90 cal)
Peanut Butter Granola Bar (each | 100 cal)
Oats & Honey Granola Bar (each | 90 cal)
- CHOICE OF ONE:
Chobani Nonfat Vanilla Greek Yogurt (4 oz. | 80 cal)
Cage-Free Hard-Boiled Eggs (2 eggs | 160 cal)

BREAKFAST SANDWICH BOX

12 guest minimum | \$11.09 per guest
Includes seasonal fresh fruit, blueberry muffin and your choice of breakfast sandwich and a cage-free hard-boiled egg or yogurt.

INCLUDES:

- Mixed Fruit Cup (1 cup | 35 cal)
- A mixture of cantaloupe, honeydew melon, pineapple and red grapes
- Classic Blueberry Muffin (each | 170 cal)
- CHOICE OF ONE BREAKFAST SANDWICH:
Ham and Cheddar on a Croissant (each | 240 cal)
BLT with Avocado on a Bagel (each | 310 cal)
- CHOICE OF ONE:
Chobani Non-Fat Vanilla Greek Yogurt (4 oz. | 80 cal)
Cage-Free Hard-Boiled Eggs (2 eggs | 160 cal)
- ADD ON BEVERAGES
Bottled Water \$2.19 each (20 oz. | 0 cal)
Orange Juice \$2.79 each (12 oz. | 150 cal)
Apple Juice \$2.79 each (12 oz. | 160 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

DANISH SANDWICH BOX

12 guest minimum | \$8.99 per guest
Each box includes selection of Danish pastry, granola bar and choice of yogurt or hard boiled egg.

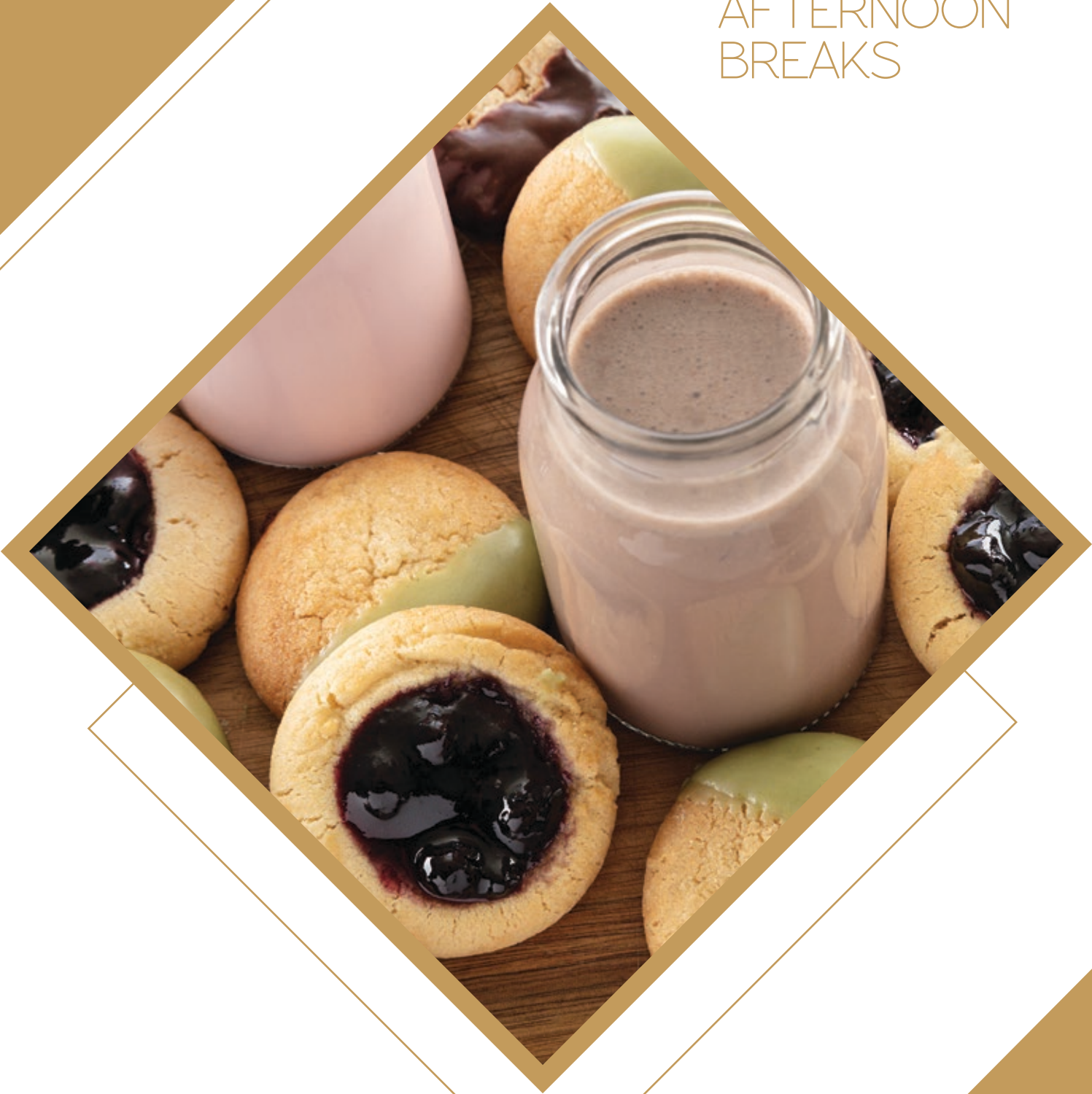
INCLUDES:

- Mixed Fruit Cup (1 cup | 35 cal)
- A mixture of cantaloupe, honeydew melon, pineapple and red grapes
- Classic Blueberry Muffin (each | 170 cal)
- CHOICE OF ONE :
Apple (each | 130/160 cal)
Cheese (each | 130/160 cal)
Raspberry (each | 130/160 cal)
Maple Pecan Danish (each | 130/160 cal)

Breakfast Box Granola Bar - Choose 1

- Granola Bar
- Peanut Butter Granola Bar
- Oats & Honey Granola Bar

BREAKS: AFTERNOON BREAKS



Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

DIPS AND CHIPS

15 guest minimum | \$5.99 per guest

Start with a crudité platter and add your choice of house-made chips and three dips.

INCLUDES:

Crudit  Platter (3 oz. | 20 cal)

CHOICE OF TWO CHIPS:

House-made Tortilla Chips (12 chips | 90 cal)

Sea Salt Dusted Deli Chips (2 oz. | 90 cal)

BBQ Dusted Deli Chips (2 oz. | 90 cal)

CHOICE OF THREE DIPS

Dijon Ranch Dip (2 tbsp. | 190 cal)

Onion Cheese Dip (2 tbsp. | 70 cal)

Roasted Red Pepper Hummus (2 tbsp. | 60 cal)

Baba Ghanoush (2 tbsp. | 30 cal)

SNACK PACK

15 guest minimum | \$7.99 per guest

Snack Pack includes whole fruit, packaged snacks, granola bars and beverages.

CHOICE OF TWO:

Apple (each | 90 cal)

Banana (each | 140 cal)

Orange (each | 70 cal)

CHOICE OF FOUR:

Almonds (1.5 oz. | 250 cal)

Rold Gold Tiny Twist Pretzels (1 oz. | 110 cal)

Potato Chips (1.5 oz. | 240 cal)

Cheeze-It Original (1.5 oz. | 220 cal)

Grandma’s Big Chocolate Chip (1.5 oz. | 220 cal)

Cookies (2.5 oz. | 340 cal)

CHOICE OF TWO:

Granola Bar (1 bar | 90 cal)

Peanut Butter Granola Bar Oats & (1 bar | 100 cal)

Honey Granola Bar (1 bar | 90 cal)

Assorted Soft Drinks, Regular and Diet (12 oz. | 0-180 cal)

TOP YOUR OWN POPCORN STATION

20 guest minimum | \$6.39 per guest

Popcorn popped with olive oil; topped with your choice of sweet and savory seasonings.

INCLUDES:

Popcorn (2 cups | 70 cal)

Olive Oil (1 tsp. | 40 cal)

CHOICE OF FOUR:

Smoked Paprika (1/8 tsp. | 0 cal)

Tajin Seasoning (1/8 tsp. | 0 cal)

Hot Madras Curry Powder (1/8 tsp. | 0 cal)

Cajun Seasoning (1/8 tsp. | 0 cal)

Caribbean Jerk Seasoning (1/8 tsp. | 0 cal)

Creamy Buttermilk & Herb Dressing Mix (1/8 tsp. | 0 cal)

Lawry’s Spicy Buffalo Wing Seasoning (1/8 tsp. | 0 cal)

Cheddar Cheese Sauce Mix (1/8 tsp. | 0 cal)

Grated Parmesan Cheese (1/8 tsp. | 0 cal)

Cinnamon & Powdered Sugar Topping (1/8 tsp. | 0 cal)

Boxed meals are ideal for informal lunch gatherings and are available for pick up or delivery & set up. Each option features a curated selection of the most popular salads or sandwich items.

SIGNATURE SANDWICH LUNCH BOX 12 guest minimum | \$14.99 per guest
Includes choice of sandwiches or wraps, apple 🍏🥬🥒, baked or regular potato chips 🍟🥬 (1 bag | 140-220 cal), dessert (126-230) and beverage (0-250 cal).

SELECT UP TO THREE:
HAM & SWISS ON SOURDOUGH (each | 620 cal)
Smoked ham with swiss cheese, lettuce, tomato and Dijonnaise on sourdough bread

MEDITERRANEAN BAGUETTE 🥬 (each | 360 cal)
Roasted eggplant rings with hummus and roasted red peppers on a baguette

ROAST BEEF & Watercress SANDWICH (each | 420 cal) Roast beef & cheddar cheese with horseradish, tomato and Watercress lettuce on sourdough bread

CHOICE OF ONE:
Chocolate Brownie (each | 60 cal)
Two Cookies (2 cookies | 310-330 cal)
Rice Krispies Bar (each | 280 cal)

CHOICE OF ONE:
Bottled Water (each | 0 cal)
Assorted Canned Soft Drinks, Regular and Diet (12 oz. | 0-150 cal)

BOXED MEALS



CLASSIC SANDWICH LUNCH BOX 12 guest minimum | \$12.99 per guest
The Classic Lunch Box includes a sandwich or wrap, baked or regular potato chips 🍟🥬 (1 bag | 140-220 cal), an apple 🍏🥬🥒 (1 piece | 70 cal), dessert - Brownie or Cookies (126-230 cal) and drink Bottled Water or Assorted canned soda (0-250 cal).

SELECT UP TO THREE:
ITALIAN TUNA AND PROVOLONE WRAP (each | 540 cal)
Tuna salad with provolone, pickles, banana pepper rings, red onion and Italian dressing

CLASSIC TURKEY CLUB (each | 550 cal)
turkey with Swiss cheese, bacon, lettuce, tomato and mayonnaise on sourdough bread

GRILLED CHICKEN CAESAR WRAP (each | 560 cal)
Grilled chicken with romaine, parmesan, Caesar dressing and croutons in a hearty tortilla

TURKEY, CHEDDAR & CHIPOTLE MAYO SANDWICH (each | 550 cal)
Turkey, cheddar cheese, lettuce, tomato and chipotle ranch on wheat bread

Grilled Chicken and Gruyere on Wheat 590 cal / SANDWICH
Grilled chicken with Gruyere, baby arugula, tomato and roasted pepper garlic aioli on wheat bread

Bacon, Lettuce and Tomato Sandwich 470 cal / Bacon, lettuce, tomato and mayonnaise on sourdough bread

VEGETABLE TARRAGON WRAP 🍅 (each | 400 cal) Grilled zucchini, provolone, baby spinach and roasted red peppers with herb mayonnaise in a hearty tortilla

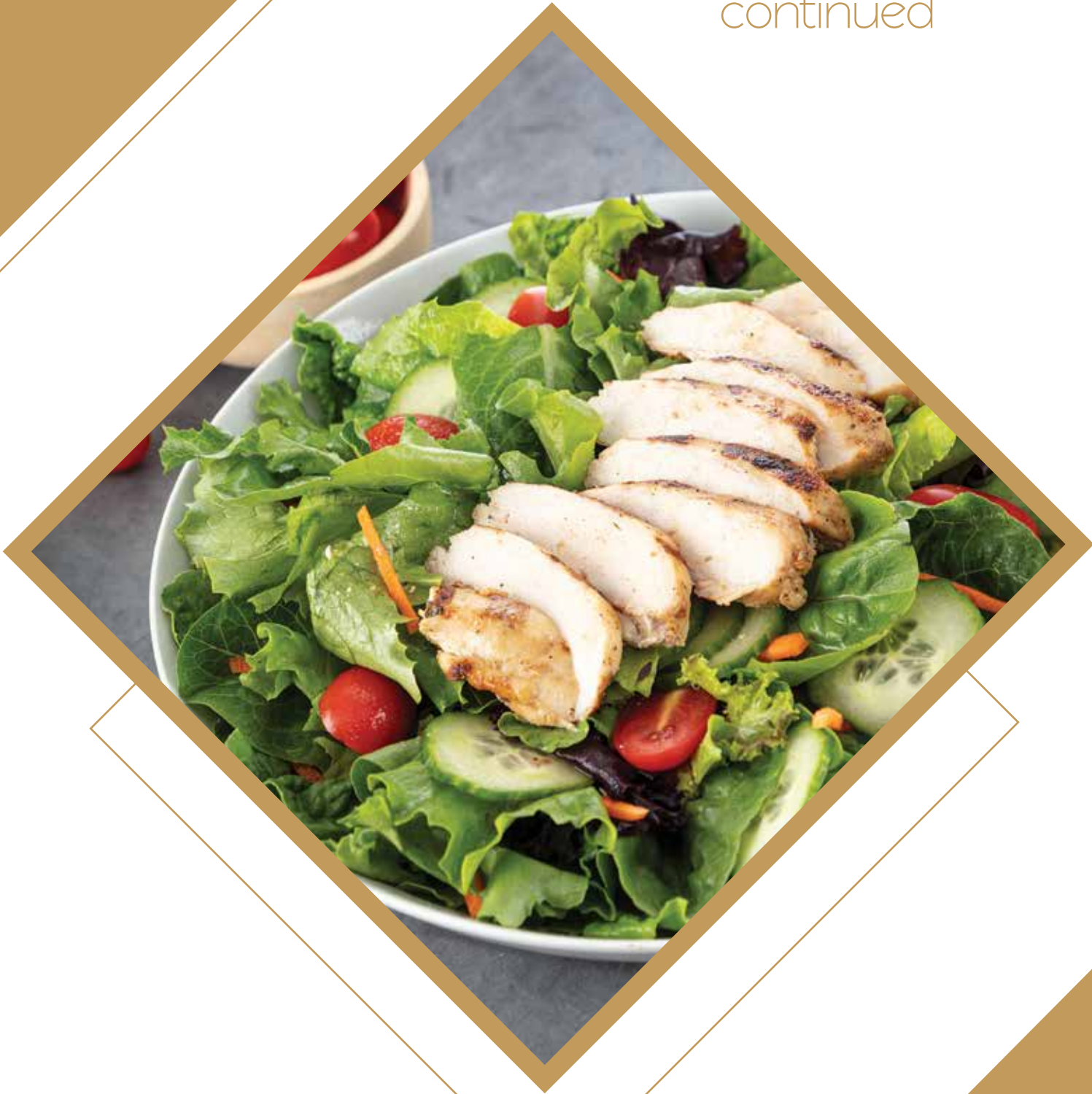
TANDOORI CAULIFLOWER AND PEPPER WRAP 🍅 (each | 300 cal)
Tandoori spiced cauliflower, roasted red pepper mayo, baby spinach and red peppers in a flour tortilla

HUMMUS WRAP WITH ZUCCHINI & DUKKAH 🍏🥬🍅🥬🍅 (each | 330 cal)
Non GMO tortilla with grilled zucchini, hummus, red pepper, baby spinach, red onion and dukkah seasoning

Falafel, Tzatziki and Hummus Wrap 🥬🍅 (each | 530 cal / WRAP)
Falafel with hummus, roasted red peppers, greens and lemon vinaigrette in a flour tortilla

Basil Aioli Tuna Salad Sandwich 🍅 660 cal / SANDWICH
Tuna salad, lettuce, tomato, provolone cheese and basil aioli on sourdough bread
Contains: Eggs, Fish, Gluten, Milk, Mustard, Wheat

BOXED MEALS,
continued



SIGNATURE SALAD LUNCH BOX 12 guest minimum | \$13.99 per guest
The Signature Salad Lunch Box includes choice of salad, dinner roll 🍞 (1 piece | 110 cal), an apple 🍏🥬 (1 piece | 80 cal), dessert (126-230) and drink (0-250 cal). Includes condiments.

CEASAR SALAD WITH GRILLED SHRIMP (1 salad | 670 cal)
Romaine lettuce topped with grilled shrimp, homestyle croutons, shredded parmesan, served with Caesar dressing

Garden SALAD WITH GRILLED SHRIMP (each | 200 cal)
Romaine lettuce topped with grilled shrimp, grape tomatoes, cucumbers and Shredded Carrots

BLT SALAD (each | 330 cal)
Iceberg lettuce topped with crispy bacon & grape tomatoes, served with ranch dressing

CLASSIC SALAD LUNCH BOXES 12 guest minimum | \$11.99 per guest
The Salad Lunch Box includes choice of salad, dinner roll 🍞 (1 piece | 70 cal), an apple 🍏🥬 (1 piece | 70 cal), dessert (126-230 cal) and drink (0-250 cal). Includes condiments.

CHOICE OF THREE:
CAESAR SALAD WITH GRILLED CHICKEN (each | 670 cal)
Romaine lettuce topped with grilled chicken, homestyle croutons, shredded parmesan, served with Caesar dressing

CAESAR SALAD WITH PORTOBELLO (each | 660 cal)
Romaine lettuce topped with portobello, homestyle croutons, shredded parmesan, served with Caesar dressing

GARDEN SALAD WITH PORTOBELLO 🥬🥬 (each | 190 cal)
Romaine lettuce and spring mix topped with portobello, grape tomatoes, cucumbers and shredded carrots

CAESAR SALAD (each / 510 cal)
Romaine lettuce croutons, shredded Parmesan, served with Caesar dressing

GARDEN SALAD (each / 35 cal)
Romaine lettuce and spring mix topped with grape tomatoes, cucumbers and shredded carrots

GARDEN SALAD with Grilled Chicken (each / 400 cal)
Romaine lettuce and spring mix topped with grape tomatoes, cucumbers and shredded carrots

GREEK SALAD (each | 100 cal)
Romaine lettuce and spring mix topped, grape tomatoes, cucumbers, shredded carrots and feta cheese

MANDARIN ORANGE SPINACH SALAD 🍊🥬 (each | 150 cal)
Spinach, romaine and leaf lettuce layered with mandarin oranges, & red onion

MINDFUL QUINOA SALAD 🥬🥬 (each 190 cal)
Quinoa with tomato, red pepper, cilantro and vinaigrette over mixed greens



COLD BUFFETS



JR. EXECUTIVE BUFFET

20 guest minimum | \$17.99 per guest

Our Junior Executive Buffet includes choice of mini sandwiches, side salad, dinner roll with butter, fruit tray, dessert, condiments and selection of cold beverages. Includes condiments.

INCLUDES:

- Seasonal Sliced Fresh Fruit (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries
- Assorted House Baked Dinner Rolls with Butter (1 roll | 150 cal)

CHOICE OF THREE:

- Classic Turkey Club Slider (each | 270 cal)
- Grilled Chicken Caesar Wrap (each | 280 cal)
- Grilled Chicken Slider (each | 260 cal)
- Turkey, Cheddar & Chipotle Mayo Slider (each | 300 cal)
- Smoked Ham, Cheese Slider (each | 270 cal)
- Hummus Wrap with Zucchini & Dukkah
- Bacon, Lettuce & Tomato Slider
- Lemon basil Roasted Veg Slider
- Tandoor, Cauliflower & Pepper Wrap

CHOICE OF ONE SALAD:

- Classic Caesar Salad (1 cup | 180 cal)
- Garden Salad (1 cup | 10 cal)
- Greek Salad (1 cup | 20 cal)

CHOICE OF TWO DESSERTS:

- Rice Krispie Bar (each | 70 cal)
- Two Cookies (2 cookies | 150-160 cal)
- Chocolate Brownie (each | 60 cal)

CHOICE OF TWO BEVERAGES:

- Brewed Iced Tea (8 oz. | 0 cal)
- Sweet Tea (8 oz. | 15 cal)
- Lemonade (8 oz. | 15 cal)
- Fruit Infused Water (8 oz. | 0 cal)

EXECUTIVE BUFFET

20 guest minimum | \$20.99 per guest

Our Executive Buffet includes choice of mini sandwiches, side salad, dinner rolls with butter, seasonal fresh fruit tray, bean and grain bean salad, ambient vegetable platter, condiments and selection of cold beverages. Includes condiments.

INCLUDES:

- Seasonal Sliced Fresh Fruit (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries
- Assorted House Baked Dinner Rolls with Butter (each | 110 cal)

CHOICE OF THREE:

- Classic Turkey Club Slider (each | 270 cal)
- Turkey, Cheddar & Chipotle Mayo Slider (each | 260 cal)
- Grilled Chicken Caesar Wrap (each | 280 cal)
- Grilled Chicken & Gruyere Slider Bacon, Lettuce & Tomato Slider Smoked Ham, Brie & Apple Slider Ham & Gruyere Slider (each | 260 cal)
- Lemon Basil Roasted Vegetable Slider (each | 250 cal)
- Tandoori Cauliflower & Pepper Wrap (each | 300 cal)
- Hummus Wrap with Zucchini & Dukkah (each | 270 cal)
- (each | 280 cal)
- (each | 150 cal)
- (each | 170 cal)

CHOICE OF ONE SIDE SALAD

- Classic Caesar Salad
- Garden Salad
- Greek Salad (1/4 cup | 80 cal)
- Mandarin Orange Spinach Salad (1/4 cup | 100 cal)

ADD A PROTEIN TO YOUR SALAD:

- Grilled Chicken Breast \$3.29 per guest
- Grilled Shrimp \$4.29 per guest
- Grilled Flank Steak \$4.29 per guest
- Balsamic Marinated Portobello

CHOICE OF ONE BEAN AND GRAIN SALAD:

- Quinoa Cucumber Salad (1/2 cup | 140 cal)
- Azifa (Green Lentil Salad) (1/2 cup | 120 cal)
- Southwestern Wheat Berry Salad (1/2 cup | 90 cal)
- Lemony Chickpea Salad (1/2 cup | 100 cal)
- Super Bean Salad Mix (1/2 cup | 80 cal)

CHOICE OF ONE VEGETABLE:

- Grilled Fresh Asparagus (4 spears | 15 cal)
- Zucchini, Hazelnuts & Parmesan Salad (4 oz. | 140 cal)
- Marinated Roasted Red Peppers (4 oz. | 150 cal)
- Roasted Red Potatoes (4 oz. | 170 cal)
- Roasted Beets with Time

CHOICE OF TWO DESSERTS:

- Rice Krispie Bar (each | 70 cal)
- Two Cookies (2 cookies | 150-160 cal)
- Fabulous Chocolate Chunk Brownie (each | 60 cal)
- Blondie Bar (each | 60 cal)
- Lemon Bar (1 piece | 80 cal)

CHOICE OF TWO BEVERAGES:

- Brewed Iced Tea (8 oz. | 0 cal)
- Sweet Tea (8 oz. | 15 cal)
- Lemonade (8 oz. | 15 cal)
- Orange Infused Water (8 oz. | 0 cal)
- Cucumber Mint Infused Water (8 oz. | 0 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

BUFFET
TRADITIONS

Traditions buffet features comfort-style entrée paired with your choice of vegetable, side dish, salad and dessert. Includes dinner rolls with butter, cold beverages and appropriate condiments.

20 guest minimum | \$21.99 per guest

INCLUDES:

Assorted House Baked Dinner Rolls with Butter (1 roll | 110 cal)

CHOICE OF ONE ENTRÉE:

POULTRY

Kansas City BBQ Chicken Quarter (each | 430 cal)
Grilled Jerk Chicken Breast (each | 170 cal)
Rotisserie Style Chicken with Gravy (each | 600 cal)
Classic Roasted Turkey Breast (each | 120 cal)
Lebanes Airline Chicken Breast (each | 270 cal)

BEEF

Beef Meatloaf (4 oz. | 280 cal)
Chicken Fried Steak with Cream Gravy (4 oz. | 400 cal)
Balsamic Grilled Flank Steak LIME (4 oz. | 230 cal)
Marinated Flank Steak (each | 350 cal)

PORK

Baked Ziti with Italian Sausage (entrée | 650 cal)
Chicken & Andouille Sausage Gumbo (4 oz. | 170 cal)
Herb Roasted Pork Loin w/ Pan Gravy (serving | 310 cal)
Apple Cider Glazed Pork Tenderloin (serving | 250cal)

SEAFOOD

Grilled Salmon (1 fillet | 180 cal)
Crispy Baked Catfish (1 fillet | 220 cal)
Beer Battered Fresh Pollock (serving | 320 cal)
Parmesan Panko Crusted Tilapia (serving | 310 cal)

VEGETARIAN/VEGAN

Vegetarian Lentil Shepherd's Pie (serving | 270 cal)
Portabella vegetable stuffed mushroom. (serving | 310 cal)

Add an additional entree for \$4.00 per guest.

CHOICE OF ONE VEGETABLE:

Sliced Roasted Carrots (4 oz. | 70 cal)
Sautéed Broccoli & Garlic (4 oz. | 45 cal)
Roasted Cauliflower (4 oz. | 70 cal)
Braised Collard Greens (4 oz. | 90 cal)
Charred Brussels Sprouts (4 oz. | 25 cal)
Roasted Garlic Green Beans (4 oz. | 60 cal)

CHOICE OF ONE SIDE:

Roasted Rosemary Red Bliss Potatoes (4 oz. | 120 cal)
Garlic Mashed Potatoes (4 oz. | 170 cal)
Macaroni & Cheese (4 oz. | 140 cal)
Au Gratin Potato (4 oz. | 200 cal)
Grits with Cheese (4 oz. | 200 cal)
Steamed Brown Rice (4 oz. | 100 cal)

CHOICE OF ONE SALAD:

Mandarin Orange Spinach Salad (1 cup | 70 cal)
Classic Caesar Salad (1 cup | 180 cal)
Garden Salad (1 cup | 10 cal)
Greek Salad (1 cup | 20 cal)
BLT Green Goddess Salad (1 cup | 130 cal)

CHOICE OF ONE COLD SIDE:

German Potato Salad (4 oz. | 140 cal)
Country Potato Salad (4 oz. | 180 cal)
Classic Carolina Cole Slaw (4 oz. | 160 cal)

CHOICE OF ONE DESSERT:

Dutch Apple Pie (1 slice | 430 cal)
Pecan Pie (1 slice | 540 cal)
Double Chocolate Layer Cake (1 slice | 410 cal)
Maple, Cinnamon, Chocolate Bread Pudding (1 pudding | 360 cal)

CHOICE OF TWO BEVERAGES:

Brewed Iced Tea (8 oz. | 0 cal)
Sweet Tea (8 oz. | 15 cal)
Lemonade (8 oz. | 15 cal)
Orange Infused Water (8 oz. | 0 cal)
Cucumber Mint Infused Water (8 oz. | 0 cal)
Honeydew Cucumber Mint Infused Water (8 oz. | 0 cal)

BUFFETS: THEMED BUFFETS



Take a culinary journey around the world with Flavours' themed buffets. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

CHOICE OF TWO BEVERAGES:

Brewed Iced Tea	☑️	(8 oz. 0 cal)
Sweet Tea	☑️	(8 oz. 15 cal)
Lemonade	☑️	(8 oz. 15 cal)
Orange Infused Water	☑️	(8 oz. 0 cal)
Cucumber Mint Infused Water	☑️	(8 oz. 0 cal)

SOUTHERN BBQ

20 guest minimum | \$21.99 per guest

Celebrate the south with BBQ, comforting sides, salad, entree, dessert and condiments.

Pulled BBQ Chicken	☑️	(3 oz. 140 cal)
Cattleman's BBQ Sauce	☑️	(2 tbsp. 50 cal)
Baked Beans		(1/2 cup 160 cal)
Cole Slaw	☑️	(1/2 cup 30 cal)
Country-Style Potato Salad	☑️	(1/2 cup 190 cal)
Cornbread	☑️	(1 piece 200 cal)
Chocolate Brownie	☑️	(1 piece 60 cal)

TEX MEX

20 guest minimum | \$21.99 per guest

Tex Mex tacos with sides, dessert and condiments.

6" Pressed Flour Tortillas	☑️	(2 tortillas 180 cal)
		(3 oz. 160 cal)
Beef Taco Meat		(3 oz. 150 cal)
Grilled Chicken	☑️	(1/4 cup 90 cal)
Spanish Rice	☑️	(1/2 cup 80 cal)
Tex Mex Veggies	☑️	(1/4 cup 0 cal)
Shredded Lettuce	☑️	(1 tbsp. 15 cal)
Fresh White Onions	☑️	(2 tbsp. 5 cal)
Pico De Gallo	☑️	(2 tbsp. 60 cal)
Sour Cream	☑️	(2 tbsp. 60 cal)
Shredded Cheddar Cheese	☑️	(2 tbsp. 50 cal)
Western Style Guacamole	☑️	(2 tbsp. 0 cal)
Sliced Jalapeno Peppers	☑️	(2 cookies 220 cal)
Chocolate Chip Cookie	☑️	

Plant-Based Mexican Buffet

20 guest minimum | \$21.99 per guest

Tex Mex sides, dessert and condiments.

Vegetable and Black Bean Quesadilla: Healthy grain tortilla grilled with vegan cheddar, black beans, spicy roasted vegetables and guacamole (cal 510 ques.) ☑️

Roasted Chili and Sweet Corn Tamale: Steamed corn husks filled with potato, corn, masa and roasted poblano peppers (cal 240 ques.) ☑️

Baja Black Beans: Black beans simmered with yellow onion, garlic, cumin, black pepper and kosher salt (cal 100 1/2 cup) ☑️

Tri-Color Corn Tortilla Chips & Pico de Gallo: (cal 0) ☑️

Western Style Guacamole (cal 25 tbsp) ☑️

Mexican Chocolate Chile Cookie: Chocolate chip cookie with Mexican ganache (cal 210- 2 cookies) ☑️

SOUTHERN ITALIAN

20 guest minimum | \$21.99 per guest

Buon appetito of Southern Italian sides, salads, entrée, dessert and condiments.

Orecchiette Puttanesca: Orecchiette pasta tossed with an olive caper tomato sauce. (cal -220 cup) ☑️

Calabrian Chile Roasted Chicken: Roasted chicken breast with grilled lemon and Calabrian chile vinaigrette. (cal - 180 4oz) ☑️

Caponata: Sautéed eggplant, onions, pepper, garlic, tomato and capers with balsamic vinaigrette. (cal - 70 3oz) ☑️

Cannellini Beans with Tomato and Rosemary: White beans stewed with olive oil, tomato, garlic and fresh rosemary. (cal 80 1/2 cup) ☑️

Fennel Arugula and Parmesan Salad: Arugula and fennel tossed in lemon vinaigrette with grated parmesan cheese. (cal 10 1/2 cup) ☑️

Herb Focaccia Bread: Thick cut focaccia bread baked with oregano, rosemary, basil, garlic, black pepper and fresh parsley. (cal 240 ea) ☑️

Tiramisu Sweet Shot: Layers of mocha cream cheese mousse, vanilla cake and whipped topping, dusted with cocoa powder (cal 250 ea) ☑️

ASIAN BUFFET

20 guest minimum | \$21.99 per guest

Selection of Asian sides, entrée, dessert, condiments and beverages.

Sweet and Sour Chicken: Crispy battered chicken stir-fried with bell peppers, onion and pineapple in a sweet and sour sauce (cal 470 / cup)

Mango Mint Mousse Sweet Shot (cal- 220 ea) ☑️

Cantonese Stir-Fry with Snow Peas: Snow peas, mushrooms, celery, onion and red pepper stir-fried with soy sauce and sesame oil. (cal 110 cup) ☑️

Jasmine Steamed Rice: Aromatic white rice from Thailand, Tangy

Asian Slaw: Napa cabbage mixed with carrots, green onions, cilantro and poke infused mayonnaise. (cal 60 cup) ☑️

Tangy Asian Slaw: Napa cabbage mixed with carrots, green onions, cilantro and poke infused mayonnaise (cal 250 1/2cup) ☑️

Sesame Ginger Green Beans: Whole green beans stir-fried with rice vinegar ((cal 70 1/2 cup) ☑️

Crispy Fried Vegetable Egg Roll ☑️

(cal 190 ea)

Sweet Thai Chili Sauce, Soy Sauce, Chinese Hot Mustard.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

PLATTERS, DESSERTS & SNACKS

A perfect addition to a reception, meeting or luncheon. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

PLATTERS

FRESH FRUIT CATERING PLATTER   (3 oz. | 35 cal)
12 guest minimum | \$3.29 per guest
A seasonal array of sweet melon, pineapple, oranges, grapes and berries

CRUDITÉ PLATTER   (3 oz. | 20-160 cal)
12 guest minimum | \$3.49 per guest
Seasonal vegetable crudité served with dip

FRUIT & CHEESE PLATTER 
(3 oz. fruit + 1 oz. cheese | 140-190 cal)
12 guest minimum | \$4.49 per guest
Platter heaped with cubed cheeses, cheddar, swiss and provolone, & an arrangement of fresh sliced melon, berries, and grapes. Served with crisp bread

IMPORTED & DOMESTIC CHEESE PLATTER  (3 oz. | 280 cal)
20 guest minimum | \$4.99 per guest
Wedges of imported & domestic cheeses with clusters of grapes and crackers

CHEESE & CHARCUTERIE PLATTER (1 serving | 5-180 cal)
20 guest minimum | \$12.39 per guest
Domestic and imported cheese with cured meats, olives, whole grain mustard, fig spread, grissini and crostini

MEZZE (1 serving | 0-40 cal)
20 guest minimum | \$6.99 per guest
A Middle Eastern selection of dishes including tabbouleh, hummus, baba ghanoush, cucumbers, grape tomatoes, olives, feta cheese. Served with pita bread

DESSERTS

COOKIES *\$12.00 per dozen*
Peanut Butter Cookie  (1 cookie | 150 cal)
Oatmeal Raisin Cookie  (1 cookie | 150 cal)
Butter Sugar Cookies  (1 cookie | 160 cal)
Carnival Cookie  (1 cookie | 170 cal)
Chocolate Chip Cookies  (1 cookie | 160 cal)
Double Chocolate Chip Cookies  (1 cookie | 160 cal)

PETITE BROWNIES AND BARS
Blondie Bar  *\$10.99 per dozen* (1 piece | 60 cal)
Chocolate Brownie Bar  *\$ 10.99 per dozen* (1 piece | 60 cal)
Rice Krispie Bar *10.99 per dozen* (1 piece | 70 cal)
Lemon Bar  *\$10.99 per dozen* (1 piece | 80 cal)
Totally Oreo Brownie *\$10.99 per dozen* (1 piece | 110 cal)

GOURMET CUPCAKES
\$3.99 per Each
Minimum 1 dozen per order
Red Velvet Cupcake (1 cupcake | 260 cal)
Vanilla Cupcakes (1 cupcake | 300 cal)
Chocolate Cupcakes (1 cupcake | 310 cal)

SNACKS

TRAIL MIX  (1 oz. | 150 cal)
\$16.99 per pound

MIXED NUTS   (1 oz. | 170 cal)
\$19.99 per pound

GRANOLA BARS *\$12.99 per dozen*
Granola Bar  (1 bar | 90 cal)
Peanut Butter Granola Bar  (1 bar | 100 cal)
Oats & Honey Granola Bar  (1 bar | 90 cal)

FRUIT *12 guest minimum*
Mixed Fruit Cup   *\$3.29 per guest*  (each | 35 cal)
Seasonal Sliced Fresh Fruit Platter (3 oz. | 35 cal)
\$3.29 per guest

Apples   *\$1.19 each* (each | 90 cal)
Bananas   *\$1.19 each* (each | 140 cal)
Orange   *\$1.19 each* (each | 70 cal)
Fresh Whole Strawberries   *\$1.19 per guest* (3 oz. | 25 cal)
Grapes   *\$1.19 per guest* (3 oz. | 60 cal)

CHIPS & PRETZELS *\$20.29 per dozen*
Assorted Bagged Chips  (1 bag | 190-230 cal)
Rold Gold Tiny Twist Pretzels  (1 bag | 110 cal)
Baked Potato Chips  (1 bag | 140 cal)
Assorted Sunchips  (1 bag | 210 cal)



A selection of hors d’oeuvres by the dozen. Mix and match to create the perfect event. Paired with chef-selected sauce where appropriate. Pricing is based on a minimum of 3 dozen per selection.

POULTRY

LEMONGRASS CHICKEN POTSTICKER (1 each | 50 cal)
\$19.69 per dozen

COCONUT CHICKEN SATAY (each | 30 cal)
\$24.99 per dozen

GREEK TURKEY MEATBALL (each | 45 cal)
\$19.69per dozen

SANTA FE CHICKEN EGG ROLL 100 cal / 1/2 EA
\$28.99per dozen

LEMON PEPPER CHICKEN SKEWER 50 cal / SKEWER
\$24.99 per dozen

GREEK TURKEY MEATBALL (each | 60 cal)
\$19.69 per dozen

TERIYAKI CHICKEN POT STICKERS 45 cal / EA
\$19.69 per dozen

BONE IN WINGS 410 cal / 4 wings
Choose from Buffalo, BBQ or Honey Old Bay
\$16.69 per dozen

PORK

BACON WRAPPED DATE 45 cal / EA
\$21.79 per dozen

BACON, FIG & SMOKED GOUDA TARTLET \$19.69 per dozen 70 cal / EA

ASIAN STYLE PORK MEATBALL 40 cal / EA
\$16.39 per dozen

PROSCIUTTO WRAPPED ASPARAGUS 40 cal / EA
\$28.99 per dozen

BEEF

CENTER CUT FILET OF BEEF CANAPE (1 canape | 50 cal)
\$24.99 per dozen

CHEESEBURGER SLIDERS (each | 190 cal)
\$26.29 per dozen

BURGER SLIDER (each | 180 cal)
\$26.29 per dozen

BARBEQUE MEATBALLS (1 meatball + sauce | 70 cal)
\$16.39 per dozen

ASIAN BEEF SATAY (each | 30 cal)
\$16.39 per dozen

SEAFOOD

CRISPY COCONUT SHRIMP (each | 80 cal)
\$24.99 per dozen

CRAB, ARTICHOKE & SPINACH TARTLET (each | 50 cal)
\$21.79 per dozen

HORS D’OEUVRES:
A LA CARTE



VEGETARIAN/VEGAN

VEGETABLE SAMOSAS (1 samosa | 130 cal)
\$26.29 per dozen

VEGETABLE EGG ROLL (1/2 egg roll | 180 cal)
\$21.79 per dozen

FRIED RAVIOLI (1 ravioli | 90 cal)
\$19.69 per dozen

ALOO TIKKI WITH PEAS (each | 160)
\$19.69 per dozen

SICILIAN ARANCINI (110 cal / EA)
\$24.99 per dozen

EDAMAME POT STICKER (50 cal / EA)
\$24.99 per dozen

PREMIUM SELECTIONS

MINI CRAB CAKE (each | 70 cal)
\$39.29 per dozen

MINI BEEF WELLINGTON (each | 70 cal)
\$60.19 per dozen

SEAFOOD STUFFED MUSHROOM CAPS
\$43.99per dozen

COLD HORS D’OEUVRES

COOL SALMON CANAPES (1 canapé | 60 cal)
\$21.79 per dozen

CURRIED CHICKEN & GOLDEN RAISIN TARTLETS (1 phyllo cup | 140 cal)
\$26.29 per dozen

CUCUMBER ROUNDS WITH FETA & TOMATO (1 piece | 40 cal)
\$21.79 per dozen

Raspberry and Brie Phyllo cups (1 phyllo cup | 90 cal)
\$24.99 per dozen

SHRIMP COCKTAIL WITH CAJUN REMOULADE (shrimp + sauce | 190 cal)
\$24.99 per dozen



BEVERAGES



HOT BEVERAGES - PER GALLON

Served with appropriate condiments.

Coffee and Hot Tea Service 	(12 oz. 0-5 cal)
\$3.59 per guest	
Brewed Regular Coffee 	(12 oz. 0-5 cal)
\$18.99 per gallon	
Brewed Decaffeinated Coffee 	(12 oz. 0-5 cal)
\$18.99 per gallon	
Tea Bags with Hot Water 	(12 oz. 0-5 cal)
\$15.99 per gallon	
Hot Chocolate Supreme 	(8 oz. 190 cal)
\$18.99 per gallon	
Hot Apple Cider - Per Gallon	(8oz.] 100 cal)
\$18.99 per gallon	

JUICE

Orange Juice 	
\$18.99 per gallon	(8 oz. 15 cal)
Apple Juice 	(8 oz. 110 cal)
\$18.99 per gallon	
Cranberry Juice 	(8 oz. 25 cal)
\$18.99 per gallon	

TEA & LEMONADE 	(8 oz. 0 cal)
Brewed Iced Tea	
\$15.99 per gallon	

Sweet Iced Tea 	(8 oz. 15 cal)
\$15.99 per gallon	

Country Time Lemonade 	(8 oz. 5 cal)
\$15.99 per gallon	

WATER STATION 	
Ice Water with Lemons, Limes & Oranges	(8 oz. 0 cal)
\$9.99 per gallon	

Cucumber Mint Infused Water 	(8 oz. 0 cal)
\$9.99 per gallon	

INDIVIDUAL BEVERAGES

Assorted Juice	(each 80-170 cal)
\$2.79 each	
Bottled Water	(each 0 cal)
\$2.19 each	
Sparkling Water	(each 0 cal)
\$2.79 each	
Assorted Canned Soda, Regular and Diet	(each 5-160 cal)
\$1.15 each	

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

PLANNING YOUR EVENT



Flavours by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. Use this information to understand processes, procedures and expectations as we work together to achieve a smoothly executed and memorable catered event. Our experienced event planning specialists are very consultative and are happy to answer your questions and assist you in planning every detail. We look forward to serving you!

HOW TO CONTACT US

When you have a catered event in mind, please contact us as soon as possible. Even if you are not sure of all details such as exact date, location and number of guests, planning early ensures a smooth process.

Event Spaces: Please reserve your event space prior to scheduling catering.

Contact:

Phone Number: 443-840-3818

Email Address: MFlanagan2@ccbcmd.edu

Flavours Catering: It's easy to get in touch with Flavours about your catering needs.

MENU PLANNING AND PRICING

Our menus feature offerings to meet a wide range of preferences and dietary needs including Sodexo's healthy, award-winning Mindful menus. Please advise the catering coordinator of all dietary restrictions that require accommodation.

Note: Flavours is not an allergen free facility; guests with severe allergies should be alerted to maintain safety. Every effort will be made to accommodate all dietary issues while maintaining seamless service.

List pricing includes eco-friendly serviceware; a quote can be provided for alternate serviceware. Prices are subject to change based on meeting guest minimums and product availability. Prices reflect services available during normal business days. Please contact the catering office for pricing for events held on campus nights, weekends & holidays.

We are proud of our stewardship in providing fresh sustainable offerings and purchasing seasonal regionally sourced ingredients whenever possible. Please discuss your menu preferences with our event specialists; a quote will be provided upon request for a chef-designed menu focusing on local, seasonal ingredients.

CONFIRMATIONS, REVISIONS & CANCELLATIONS

Confirmations: A catering confirmation is provided upon placing an order. Please review the confirmation for accuracy including the date, times, menu selections, guest attendance and additional details. An archive of all catering orders is available within your CaterTrax customer account. Use the customer account to track and duplicate orders, request changes and budgeting.

Revisions: Please request an online revision or contact us immediately to update needed information. Final revisions are due 72 business hours prior to the event.

Cancellations: Cancellations are due a minimum of 96 business hours prior to the event. Cancellation of custom items may be billed should the expense be incurred.

Weather Cancellations: Please be in touch if a weather event may impact a planned event. If the College closes or delays due to inclement weather, all impacted catering events are automatically canceled. Weather impacted cancellation of custom items may be billed for expenses incurred.

GUEST COUNTS & GUARANTEES

A guest attendance estimate is provided upon booking an event. The guaranteed or final guest count is due 72-business hours prior to the event. If no guarantee or final guest count is provided, your estimated attendance becomes your guarantee. Final billing is based on your guarantee or actual guest attendance, whichever is greater.

Last minute event needs are inevitable, and we make every effort to accommodate your requests. Menus and list pricing are based on minimum guest counts and meeting our planning deadlines. Your final event confirmation will include requested revisions and pricing may be updated to accommodate your needs.

EVENT PAYMENT

Payment must be received prior to the execution of your catered event. Accepted forms of payment include College purchase order, department accounts, foundation accounts, Visa, Master Card, American Express, Discover, check.

If your group is not part of College Name: CCBC

A deposit of 50% is required two weeks prior to your scheduled event with the balance due two business days prior to the event

- Sales tax of [6%] will be added to your bill.

If you are a tax-exempt organization:

You must submit a copy of your tax-exemption certificate prior to the date of your scheduled event.

DELIVERY FEES

Standard deliveries and pickups are made at your convenience. Please reserve spaces at least 30 minutes (before and after) guest arrival and departure for delivery and pick up and plan a minimum of 2 hours (before and after) for attended receptions and meals. Please arrange for building and room availability for deliveries and pickups to include access to special access locations. There is \$15.00 delivery fee for catering services held within main campus buildings. Deliveries outside the main building will be subject to a \$50.00 delivery charge.

SERVICE STAFF

Catering staff will be provided for all served meals and added to the event order. One server per twenty guests is the standard for staffing for served meals. Additional servers are available for an additional fee. Continental breakfasts, breaks, buffets and receptions are priced for self-service; servers may be added for an additional fee. If your event takes place after normal business hours, there will be additional fee for service deliveries and cleanup. The addition of china and glassware may require the addition of service staff; a quote will be provided.

The charge for each staff member for a one or two-hour function is:

Attendants/Waitstaff	\$25.00 per waitstaff (minimum 4 hours); \$25.00 per each additional hour per waitstaff
Station Chefs	\$30.00 per chef (minimum 4 hours); \$30.00 per each additional hour per chef
Bartenders	\$25.00 per bartender (minimum 4 hours); \$25.00 per each additional hour per bartender
Expedited Orders	Expedited Orders often incur additional labor and overtime of our staff. This labor (if applicable) will be outlined within the event order.

CATERING EQUIPMENT

We offer a full range of catering equipment to provide a professional image while serving your event. A quote for rental equipment can be provided for any service items not available through our department. All event equipment must be picked up at the conclusion of your event. Replacement fees will be applied for any damaged or missing equipment upon event pick up.

CHINA SERVICEWARE

We provide eco-friendly serviceware/high-quality plastic serviceware unless otherwise requested.

China service may be added at the below rates. The addition of china and glassware may require the addition of service staff; a quote will be provided.

Full Meal China, Glassware and Silverware	\$3.50 per guest
Coffee or Beverage China Service	\$2.50 per guest
Full Bar Glass Service	\$2.50 per guest
Reception China and Silverware	\$3.00 per guest

LINENS

Our signature service includes complimentary linens for all food service tables. Complimentary house linens for guest seating tables accompany all plated breakfasts, lunches and dinners. Additional house linens can be rented; rental rates are provided. We are happy to accommodate your décor theme with two week’s notice; please indicate linen color preferences when booking your event. Specialty linens and fabric swatches can be provided from our catering sales specialists. Request a quote for an event linen plan to enhance the event space.

House Linens:

85 x 85” Tablecloth	\$2.99 per linen
Napkin	\$.50 per linen napkin
Black Skirting	\$15.00 per 6' table

Specialty Linens: Quoted upon request

BAR SERVICES

Bars are provided following college policies and state law.

All alcoholic beverages must be provided CCBC with Presidents office authorization.

Responsible hosting requires the addition of non-alcoholic beverages and food provided by Flavours catering for the duration of alcohol service. Bar service ceases 30 minutes prior to the end of the event.

GUEST ACCOMMODATION

Flavours is not an allergen free facility; guests with severe allergies should be alerted to maintain safety. Every effort will be made to accommodate all dietary requests while maintaining seamless service. Dietary restrictions are requested a minimum of one (1) week in advance. Questions about dietary accommodations should be directed to the catering coordinator, manager or chef in advance of the event.

Please advise of any guests requiring mobility accommodation for proper set up for safety and comfort.

FLOWERS AND DECOR

We are happy to recommend floral and décor services by our local vendor partnerships or provide you with a quote based on your décor preferences.

We look forward to collaborating with you to create a memorable event and welcome your guests.

FLAVOURS

TASTE : SUCCESS

Contact Name
Contact Title

Contact Phone Number

Contact E-mail Address

Website Address

Catertrax Address