



FAIRMONT STATE
UNIVERSITY™



CATERING GUIDE

Catering Services

We offer a wide variety of catering service options. Tabletop linens for food, disposable tableware (unless otherwise specified), delivery, set up, and retrieval are included in all drop-off requests. Waiter/waitress service is not included in drop-off services. Your order will be delivered and retrieved at the times indicated on your signed Catering Request Form or Event Order. Consult with one of our Catering Coordinators to add additional services.

Prices and Service Information

Our menu prices are based on current market conditions, and we reserve the right to make adjustments when necessary. Price quotations are guaranteed 30 days prior to the event. Please note that prices do not include state sales tax, additional rental items, minimum order requirements, delivery fees, or gratuity charges. Orders totaling less than \$35.00 will incur a \$20.00 surcharge, and all off-campus services are subject to a \$35.00 delivery fee.

All catering orders include disposable serviceware. For an enhanced presentation, upgrades to hard plastic serviceware are available for an additional \$3.00 per person, or to china serviceware for an additional \$4.00 per person. Stemware may be added for \$2.00 per person. Please be advised that both china and stemware are offered in limited quantities and are subject to availability.

Linens are available upon request. Tablecloths are provided at \$3.50 each, and cloth napkins are available at \$0.75 each. All linen and serviceware upgrades are priced per person unless otherwise specified.

Confirmations and Guarantees

All Catering Request Forms or Event Orders must be signed and sent back to the catering office within 72 hours of your event. It is recommended to place orders at least 2 weeks in advance. Final guarantees for the guest count must be received at least 3 business days prior to your function so that we can make final arrangements. If the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Request Form or Event Order.

Staffing and Cancellation Fees

Staffing is included in service events that require glassware, large buffet events, or formal receptions. If additional staff is requested there will be a \$20 per server per hour fee (from stated delivery to pick up times). Cancellations made less than 72 hours prior to event may be subject to a cancellation fee. Please inquire when booking your function.

Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables, chairs, specialty rental items, parking, and the staging area for catering staff. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. On-campus personnel are required to adhere to the campus policy of completing and submitting orders using the Catering Request Form, including providing the appropriate P-Card Visa number for advance approval. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

Contact Information

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BREAKFAST

BAKERY

All items are priced per dozen. All items are served with the appropriate accompaniments—butter, cream cheese, assorted jellies, etc.

Breakfast Basket | \$26.40

Baker's choice of a fresh assortment of muffins, scones, cinnamon rolls, danish, or sliced breakfast bread.

Bagels | \$30.25

An assortment of sliced and toasted bagels.

Scones | \$30.25

An assortment of freshly baked scones.

Donuts | \$32.34

Powdered sugar, cinnamon, plain, and/or cruller

Cinnamon Rolls | \$32.34

Fresh baked cinnamon rolls drizzled with vanilla glaze.

Assorted Danish | \$32.34

Cherry, cheese, and/or apple

Assorted Muffins | \$30.25

Banana nut, double chocolate, and/or blueberry



BREAKFAST

BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) that include paper and plastic supplies. Linens for buffet tables, thermal beverage servers, and serving utensils are included. All are priced per person.

Breakfast on the Run | \$9.00

Granola Bars
Individually Wrapped Muffins
Fresh Fruit Cups
Bottled Water and Juices

Continental Breakfast | \$8.00

Assorted Breakfast Pastries
Assorted Juices
Starbucks Coffee
Assorted Hot Teas

Deluxe Continental Breakfast | \$9.50

Assorted Breakfast Pastries
Fresh Fruit Salad
Assorted Juices
Starbucks Coffee
Assorted Hot Teas



BREAKFAST

BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) that include paper and plastic supplies. Linens for buffet tables, thermal beverage servers, and serving utensils are included. All are priced per person.

New Yorker | \$10.25

Assortment of Toasted Bagels
with Accompaniments
Fresh Fruit Salad
Assorted Juices
Starbucks Coffee
Assorted Hot Teas

Healthy Start | \$10.25

Assorted Muffins or Hard-Boiled Eggs
Whole Fresh Fruit
Granola Bars
Assorted Yogurts
Assorted Juices
Starbucks Coffee
Assorted Hot Teas



BREAKFAST

PICK TWO BREAKFAST BUFFET

Pick Two Breakfast Buffet | \$14.00

Gluten-Free Options Available

MINIMUM OF 25 GUESTS

Served with fresh fruit salad, juice, coffee, water, and hot tea.

Entrées – Choice of Two:

French Toast

*Choices: Baked Blueberry, Bananas Foster,
Strawberries & Cream, or Traditional*

Scrambled Eggs

Pancakes

Biscuits and Gravy

Quiche Florentine

Cheese Omelets

Breakfast Burritos

Accompaniments – Choice of Two:

Sausage Links

Sliced Bacon

Home Fried Potatoes

Shredded Hash Brown Potatoes

Hash Brown Casserole

Add assorted breakfast pastries for \$2.00 per person.



BOXED LUNCHES

EXPRESS BOX LUNCHES

| \$9.00

Lunches include a sandwich with lettuce and tomato, chips, apple, cookie, condiments, and bottled water. Boxes contain disposable cutlery and napkins.

NO SUBSTITUTIONS

Choice of Meat:

Turkey Breast
Ham
Roast Beef
Roasted Vegetables

Choice of Cheese:

Swiss
Provolone
American
Cheddar
Pepper Jack

Choice of Bread:

White
Wheat
Kaiser Roll
Gluten-Free

Alternate Options:

Pepperoni Roll
Peanut Butter and Grape Jelly



BOXED LUNCHES

BOX LUNCHES

All box lunches include a choice of side salad, dessert, and beverage. Boxes contain wrapped cutlery and napkins. | \$10.25

No more than 3 entrée options per order.

Gluten-Free Options Available

Side Salad: Pasta Salad | Potato Salad | Fruit Salad | Tossed Green Salad

Dessert: Cookie | Brownie

Chicken BLT Wrap

Grilled chicken, mozzarella cheese, shredded lettuce, tomato, bacon, and mayonnaise.

Italian Gobbler

Smoked turkey breast, provolone cheese, lettuce, tomato, onion, and mayonnaise served on a ciabatta roll.

Crispy OR Grilled Chicken Wrap

Chicken, cheddar cheese, shredded lettuce, tomato, bell pepper, and ranch dressing.
(substitute for spicy ranch)

Portobello

Marinated portobello mushroom, grilled zucchini, onion, roasted red pepper, provolone cheese and mayonnaise served on an asiago crusted kaiser bun.

Italian Sub

Genoa salami, ham, capicola, provolone cheese, tomato, onion, lettuce, and Italian dressing served on a sub bun.

Ham And Swiss

Honey ham, Swiss cheese, mixed greens, tomato, onion, mayonnaise, and mustard served on rye bread.



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No more than 3 entrée options per order.

Gluten-Free Options Available

Side Salad: Pasta Salad | Potato Salad | Fruit Salad | Tossed Green Salad

Dessert: Cookie | Brownie

Club Sandwich

Smoked turkey, ham, bacon, American cheese, lettuce, tomato, and mayonnaise served on toasted white bread.

Turkey Bacon Sandwich

Smoked turkey, provolone cheese, bacon, baby spinach, tomato, and mayonnaise served on whole wheat bread.

Roast Beef

Roast beef sandwich with cheddar cheese, lettuce, onion, and tomato served on ciabatta bread.

Chicken Salad Croissant

Chicken breast chunks combined with seedless grapes, onion, and celery in a mayonnaise base served with lettuce on a fresh sliced croissant.

Classic BLT

Crispy bacon, lettuce, tomato, and mayonnaise served on toasted white bread.



BOXED SALADS

BOX LUNCH SALADS

All boxed lunch salads include a dinner roll/butter, choice of cookie or brownie, beverage, napkins, cutlery and condiments. | \$12.00

Ranger Cobb Salad

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese crumbles, sliced egg, and diced tomato.

Chef Salad

Mixed greens topped with diced turkey, ham, cheddar cheese, sliced egg, bacon, and tomato.

Grilled OR Crispy Chicken Salad

Romaine and mixed greens topped with chicken, tomato, red onion, cucumber, cheddar cheese, and croutons.

Apple Pecan Chicken Salad

Mixed greens topped with grilled chicken, honey-roasted pecans, fresh apple slices, cranberries, and feta cheese crumbles.

Garden Salad

Iceberg and mixed greens topped with tomato, cucumber, red onion, and shredded carrots.

Caesar Salad

Romaine topped with grilled chicken, parmesan cheese, and croutons.

Dressing Choices:

Buttermilk Ranch

Caesar

Blue Cheese

Balsamic Vinaigrette

Italian

Raspberry Vinaigrette

French



DELI BUFFETS

DELUXE DELI BUFFET | \$12.50

Includes assorted sliced bread/kaiser buns, cheese, lettuce, tomato, pickle, onion, and condiments. Served with cookies, assorted sodas, and bottled water.

Meats - Choice of Four:

Turkey Breast
Chicken Salad
Ham
Roasted Vegetables
Roast Beef
Egg Salad
Tuna Salad
Salami
Capicola

Sides - Choice of Two:

Fresh Fruit Salad
American Potato Salad
Tossed Salad
Pasta Salad
Broccoli Salad
Potato Chips

PRE-MADE GOURMET SANDWICH BUFFET

| \$15.50

Includes pre-made gourmet sandwiches beautifully displayed with pickle spears, chips, assorted sodas, and bottled water.

Grilled Portobello with zucchini, roasted red pepper, provolone cheese, and garlic aioli served on an asiago crusted kaiser bun.

Roast Beef with cheddar cheese, lettuce, tomato, and horseradish cream served on a ciabatta bun.

Smoked Turkey Breast with provolone cheese, crispy bacon, baby spinach, tomato, and basil pesto served on a whole wheat bun.

Honey Ham with Swiss, mixed greens, tomato, onion, and dijonaise served on rye bread.

Sides - Choice of Two:

Fresh Fruit Salad
Tossed Salad
Italian Pasta Salad
Pesto Pasta Salad
Orzo Salad
Cucumber Salad
Roasted Red Potato Salad
Broccoli Salad
Soup Du Jour

APPETIZERS

Fresh Fruit Platter | \$2.75/person

Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter

|\$2.75/person

Selection of seasonal vegetables served with a ranch-style dipping sauce.

Domestic Cheese Tray | \$3.25/person

Swiss, pepper jack, and cheddar served with crackers.

Charcuterie Platter | \$4.75/person

Gourmet meat and cheese selection served with pretzels, crackers, or crostini.

Crudit  Platter | \$4.47/person

Gourmet vegetables and dipping sauces

Layered Greek Dip | \$2.50/person

A seven-layer dip with Italian-seasoned cream cheese, hummus, fresh vegetables, olives, topped with crumbled feta. Served with pita chips.

Spinach Artichoke Dip | \$2.50/person

Served with crackers

Cajun Shrimp Dip | \$3.25/person

A hot, creamy blend of shrimp, pimiento, and Cajun seasoning, served with crostini.

Honey, Apricot, Almond, & Goat Cheese Spread | \$2.75/person

Goat cheese rolled in honey, apricots, and almonds, served with crackers.

Broccoli Cheddar Bites (Per 50 Pieces)

|\$37.50

Served with spicy ranch



APPETIZERS

Bacon Blue Cheese Dip | \$3.25/person

Hot, creamy dip with smoky bacon and tangy blue cheese, served with crackers.

Layered Southwestern Dip | \$2.50/person

A colorful layered dip with refried beans, seasoned cream cheese, fresh vegetables, and cheddar, served with tortilla chips.

Chocolate Chip Pecan Cheeseball

| \$2.50/person

Sweet cream cheese ball with chocolate chips and pecans, served with graham crackers.

Garlic Hummus Dip | \$2.25/person

Served with pita chips

Buffalo Chicken Dip | \$3.25/person

Served with tortilla chips

Mozzarella Sticks (Per 50 Pieces) | \$52.50

Served with marinara sauce

Jalapeño Poppers (Per 50 Pieces) | \$37.50

Chicken Wings (Per 50 Pieces) | \$63.25

Hot or BBQ

Mini Corn Dogs (Per 50 Pieces) | \$37.50

Served with ketchup and mustard

Soft Pretzel Bites (Per 50 Pieces) | \$34.00

Served with mustard dipping sauce



COLD HORS D'OEUVRES

Items priced per 50 pieces.

Assorted Finger Sandwiches | \$82.45

Ham, chicken, and pimento cheese salad

Mini Italian Club Sandwiches | \$63.25

Italian meats, egg, spinach, tomato, provolone cheese, and pesto aioli on focaccia.

Mini Deli Sandwiches | \$52.45

Ham, turkey, lettuce, tomato, american cheese, and dijonnaise on baguette.

Vegetable Pinwheels | \$52.45

Colorful tortilla pinwheels filled with cream cheese spread and seasonal vegetables.

Grilled Goat Cheese Crostini | \$74.25

Toasted crostini topped with warm goat cheese and marinated roasted red peppers.

Smoked Salmon Canapés | \$107.25

Bite-sized toasts topped with cream cheese, smoked salmon, and fresh dill.

Garden Bruschetta | \$63.25

Choice of traditional, mango cucumber, or strawberry balsamic, served with crostini.

Prosciutto, Melon, & Mozzarella Skewers | \$85.25

Melon balls, fresh mozzarella, and prosciutto on skewers, finished with balsamic glaze.

Beef And Caramelized Onion Crostini | \$82.45

Crostini topped with tender roast beef, goat cheese spread, and sweet caramelized onions.

Vegetable Flatbread | \$74.25

Flatbread with herbed cheese spread and seasonal vegetables.



COLD HORS D'OEUVRES

Fruit and Cheese Skewers | \$74.25

Seasonal fresh fruit and cubed cheeses skewered for easy serving.

Mini Bacon Ranch Cheeseballs | \$52.45

Savory bite-sized cheeseballs blended with ranch seasoning and rolled in crispy bacon. Served with pretzel sticks.

Cold Phyllo Crab Cups | \$85.25

Toasted phyllo cups filled with chilled crab seafood salad.

Apple, Brie, & Honey Crostini | \$63.25

Toasted baguette topped with sliced apple, creamy brie, and a drizzle of honey.

Shrimp Cocktail | \$107.25

Chilled seasoned shrimp served with lemon wedges and a classic cocktail sauce.

Caprese Skewers | \$74.25

Mozzarella, grape tomatoes, and basil leaves on skewers, finished with balsamic glaze.

Herbed Cucumber Rounds | \$62.25

Cucumber cups topped with fresh whipped herb cheese and dill.

Balsamic Strawberry Crostini | \$74.25

Toasted baguette with whipped feta-ricotta spread, fresh strawberries, and balsamic drizzle.

Marinated Tortellini Skewers | \$74.25

Cheese tortellini marinated in olive oil and Italian herbs, served on skewers.

Pina Colada Pineapples | \$125.00

Fresh pineapple wedges infused with coconut and rum flavor, topped with toasted coconut and maraschino cherries.



HOT HORS D'OEUVRES

Items priced per 50 pieces

Cranberry Brie Bites | \$74.25

Flaky pastry cups filled with creamy brie and tart cranberry sauce.

Mini Beef Wellington | \$122.50

Tender beef and blue cheese wrapped in puff pastry with mushroom duxelles.

Bacon Wrapped Dates | \$96.25

Sweet dates stuffed with goat cheese and wrapped in crispy bacon.

Sausage Stuffed Mushrooms | \$85.25

Mushroom caps filled with savory sausage and herb stuffing.

Coconut Shrimp Or Chicken Strips

| \$117.50

Served with spicy pineapple dipping sauce

Assorted Mini Quiche | \$63.25

Assorted fillings served in flaky pastry shells.

Teriyaki Chicken Skewers | \$96.25

Grilled chicken skewers glazed with a sweet and savory teriyaki sauce.

Bacon Wrapped Scallops Or Shrimp

| \$122.50

Wrapped in smoky bacon and finished with a tangy glaze.

Bourbon Pecan Brie Bites | \$74.25

Phyllo cups filled with brie, candied pecans, and bourbon brown sugar glaze.

Chicken Cordon Bleu Bites | \$122.50

Mini fried chicken bites skewered with ham and Swiss cheese. Served in a creamy cheese sauce.



HOT HORS D'OEUVRES

Spanakopita Triangles | \$74.25

Flaky phyllo pastries filled with a savory blend of spinach, feta, and herbs.

Roasted Grape And Brie Crostini | \$74.25

Toasted crostini topped with creamy brie and oven-roasted grapes.

Pulled Pork Puff Pastry | \$112.50

Buttery puff pastry filled with tender, seasoned pulled pork.

Crab Rangoon | \$107.25

Crispy wontons stuffed with crab and cream cheese. Served with sweet and sour sauce.

Spinach And Feta Pinwheels | \$74.25

Golden pastry spirals filled with spinach, feta, and herbs.

Shrimp And Pineapple Skewers | \$177.50

Grilled shrimp and pineapple chunks glazed in a sweet chili sauce.

Cocktail Meatball | \$52.25

Bite-sized meatballs served in your choice of BBQ, marinara, or sweet and sour sauce.

Mini Maryland Style Crab Cakes | \$125

Classic crab cakes seasoned with Old Bay and served with lemon garlic aioli.

Toasted Cheese Ravioli | \$63.25

Crispy breaded ravioli filled with cheese and served with marinara for dipping.



DINNER BUFFETS

DINNER BUFFET

All dinner buffets include rolls with butter, coffee, water, and iced tea.

Dinner Buffet | \$21.95

MINIMUM OF 25 GUESTS REQUIRED

Entrees – Choice of Two:

Roast Top Round of Beef
Vegetable Lasagna – Alfredo or Marinara
Stuffed Portobello Mushroom – Chipotle Potato Filling
Italian Chicken Breast
Honey-Baked Ham
Herb Roasted Chicken
Roast Turkey Breast
Marinated Grilled Chicken Breast
Bourbon-Glazed Salmon
Rosemary Soy Chicken Breast
Baked Salisbury Steak
Southern Fried Chicken
Parmesan Crusted Pork Chop
Cajun Shrimp and Sausage
Country Fried Steak with Gravy
Marinated Flank Steak

Soups & Salads – Choice of Two:

Soup Du Jour
Tossed Garden Salad
Cucumber Salad
Classic Caesar Salad
Spinach Salad
Seasonal Fresh Fruit Salad
Tropical Fruit Salad
Italian Pasta Salad
Pesto Pasta Salad

Desserts – Choice of One:

Seasonal Fruit Cobbler or Pie
Assorted Cookies
Homemade Brownies
Strawberry Topped New York Cheesecake
Chocolate Cake
Assorted Gourmet Dessert Bars

Accompaniments – Choice of Two:

Fresh Vegetable Medley	Stuffing	Butter Corn
Macaroni and Cheese	Fresh Green Beans	Steamed Broccoli
White or Brown Rice	Sweet Peas	Scalloped Potatoes
Pasta with Sauce (Alfredo/Marinara/Garlic Oil)	Honey Glazed Carrots	Mashed Potatoes (Add gravy for an additional cost)
Mashed Sweet Potatoes	Green Bean Casserole	Mixed Vegetables
	Herb Roasted Red Potatoes	

DINNER BUFFETS

PREMIUM DINNER BUFFET

All dinner buffets include rolls with butter, coffee, water, and iced tea.

Dinner Buffet | \$29.95

MINIMUM OF 25 GUESTS REQUIRED

Entrées – Choice of Two:

Chicken Cordon Bleu

Chicken Marsala

Grilled Salmon with Miso Ginger Glaze

Grilled Flank Steak (*Provolone, sun dried tomatoes and Italian herbs*)

Stuffed Chicken Breast (*Filled with pancetta, spinach, and smoked gouda and served in a creamy garlic sauce*)

Marinated Beef Tips with Mushroom Sauce

House Roasted Pork Loin (*Coated in an apple cider glaze*)

Seafood Cavatelli or Shrimp Scampi Pasta

Vegetarian Stuffed Bell Pepper (*Filled with a rice and vegetable pilaf*)

Chicken Bryan

Smothered Pork Chops

Chicken Parmesan (*Pasta not included*)

Pecan Crusted Chicken with Bourbon Glaze

Roasted Vegetable Tart with Asiago Cheese

BBQ Brisket

Salad

A gourmet composed salad of Chef's choice that best complements your dinner selections.

Accompaniments – Choice of Two:

(Additional Options Available In Dinner Buffet Section)

Mushroom Risotto

Roasted Yukon Gold Potatoes

Garlic Smashed Red Potatoes

Roasted Balsamic Brussel Sprouts

Italian Zucchini and Squash Blend

Asparagus Spears

Roasted Root Vegetables

Garlic, Spinach and Feta Bowtie Pasta

Jack Daniels Glazed Sweet Potatoes

Long Grain and Wild Rice Blend

Honey Glazed Carrots

Fresh, Southern, or Almandine Green Beans

Pasta

with Sauce (*Alfredo/Marinara/Garlic Oil*)

Dessert – Choice of One:

Variety of Cheesecake

Southern Pecan Pie

Granny Smith Apple Pie

Carrot | Red Velvet | Apple Spice Cake

Strawberry Shortcake

Triple Chocolate Cake

Tiramisu

Cannoli

THEME BUFFETS

THEME BUFFETS

MINIMUM OF 25 GUESTS REQUIRED

Asian Fusion Buffet | \$21.95

General Tso's Chicken
Asian Beef Steak and Peppers
Vegetable Eggroll with Sweet and Sour Sauce
Jasmine Rice
Stir-Fried Vegetable Blend
Chopped Salad with Sesame Ginger Dressing
Strawberry Wonton Cups
Iced Tea and Iced Water

South of the Border | \$19.95

Chicken, Beef, and Vegetable Fajitas
Bean and Cheese Enchiladas
Cilantro Lime Rice
Mexican Corn
Cheddar Cheese, Guacamole, Sour Cream,
and Salsa
Sopapilla Cheesecake Bars
Assorted Sodas and Bottled Water

Mediterranean Buffet | \$21.95

Pollo Mediterranean
Beef Satay
Greek Lemon Potatoes
Fresh Vegetable Blend
Orzo Spinach Salad
Black Olive Bread
Baklava
Iced Tea and Iced Water



THEME BUFFETS

THEME BUFFETS

MINIMUM OF 25 GUESTS REQUIRED

Italian Buffet | \$19.95

Cheese Manicotti with Marinara
Beef or Vegetable Lasagna
Italian Vegetable Medley
Garlic Bread Sticks with Butter
Caesar Salad
Tiramisu
Iced Tea and Iced Water

Italian Pasta Buffet | \$21.95

Pasta (*Wheat or Gluten Free Options Available*)
Marinara, Alfredo, and Pesto Cream Sauces
Chicken Strips, Meatballs, and Italian Sausage
Steamed Broccoli and Sautéed Mushrooms
Tossed Garden Salad
Fresh Fruit Salad
Garlic Bread Sticks with Butter
Iced Tea and Iced Water

Pizza Buffet | \$12.00

Assortment of Pizza
(*Choice of: Cheese, Pepperoni, Sausage, Supreme, Vegetable, or Meat Lovers*)
Tossed Garden Salad
Garlic Bread Sticks with Marinara Sauce
Crushed Red Pepper
Parmesan Cheese
Freshly Baked Cookies
Assortment of Sodas and Bottled Water



PICNIC BUFFET

PICNIC BUFFETS

Buffet includes buns, cheese, lettuce, tomato, pickle, onion, and condiments as well as assorted sodas and bottled water. Served with fresh baked brownies or assorted cookies.

Dinner Buffet | \$16.50

MINIMUM OF 25 GUESTS REQUIRED

Entrées – Choice of Two Main Courses:

Hamburgers | Veggie Burgers

Hot Dogs with Chili *(Add nacho cheese for an additional cost)*

Pepperoni Rolls *(Add chili/nacho cheese for an additional cost)*

Bratwurst *(Choice of sauerkraut or sauteed peppers & onions)*

Grilled Chicken Breast

Fried or BBQ Chicken

BBQ Pulled Pork or Chicken

Popcorn Chicken or Chicken Tenders

Corn Dogs

Sloppy Joe

Meatball Hoagies with Mozzarella Cheese

BBQ Ribs *(Additional charge)*

Accompaniments – Choice of Three:

Baked Beans

Potato Salad

Italian Pasta Salad

Corn on the Cob

Macaroni and Cheese

Fruit Salad

Potato Chips

Cole Slaw

Tossed Garden Salad

Watermelon

Macaroni Salad

Cucumber Salad

Cottage Cheese

Tater Tots

Sweet Potato Fries

Potato Wedges

Scalloped Potatoes

Mashed Potatoes

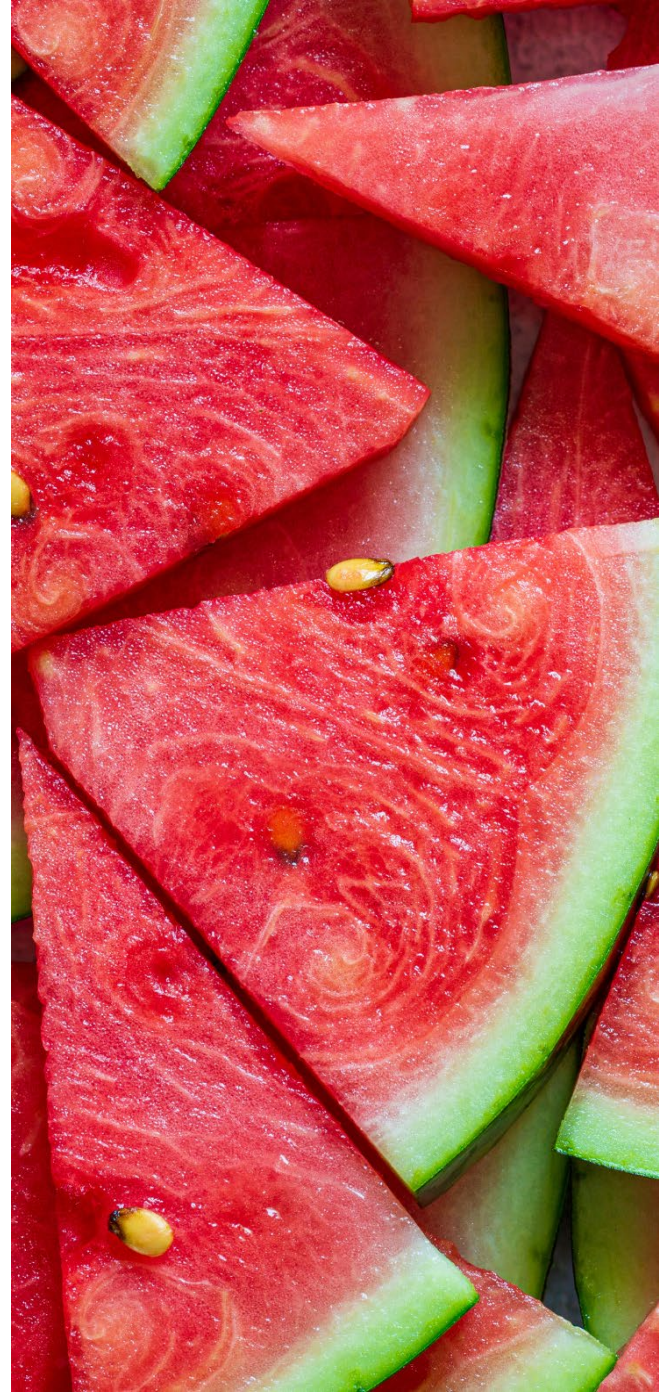
(Add gravy for an additional cost)

Pea Salad with Bacon

Broccoli Salad

Bacon Ranch Pasta Salad

Spinach Salad



CARVED SPECIALTIES

CARVED SPECIALTIES

A splendid addition to your buffet or as a specialty stand-alone station to enhance any formal reception.

(Serves approximately 30 guests)

Condiments – Choice of Two:

Au Jus

Horseradish Cream

Caramelized Onions

Sautéed Mushroom

Gravy (*Beef, Turkey, Chicken, Ham, or Pork*)

Roasted Turkey Breast | \$137.00

Roast Strip Loin of Beef | \$150.00

Prime Rib | \$177.00

**House Roasted Pork Tenderloin
| \$137.50**

**Smoked Bone-in Country Style Ham
| \$137.50**



SWEETS

SWEETS

AVAILABLE PER DOZEN

Assorted Cookies | \$14.50

A selection of favorites, which may include chocolate chip, double chocolate chip, oatmeal raisin, butter sugar, carnival, peanut butter, or seasonal varieties.

Homestyle Fudge Brownies | \$15.00

Lemon Bars | \$18.00

Cobbler Bars | \$18.00

Bite-size fruit filled shortbread with crumb topping.

Assorted Dessert Bars | \$15.50

A variety which may include summerberry stacks, chocolate peanut butter stacks, chewy marshmallow bars, lemon crumb bars, cinnamon swirl crumb cake, chocolate chunk bars, toffee crunch blondies, and totally OREO brownies.

Rice Krispy Treats | \$13.50

Gourmet Desserts | \$21.00

Mini Eclairs

Cream Puffs

Mini Cheesecakes

Lemon and Berry Tartlets

Premium Desserts | \$27.00

Chocolate Covered Strawberries

Coconut Macaroons

Cannoli

Cookie Cups

Cheesecake Topped Strawberries

Petit Fours



SWEETS

SWEETS

AVAILABLE PER DOZEN

Fruit Topped Canapé | \$32.00

Cheesecake with Fruit Topping | \$27.00

Blueberry

Strawberry

Cherry

Chocolate Truffle

Decorated Cupcakes | \$27.00

48-HOUR NOTICE IS REQUIRED

Celebration Cakes

48-HOUR NOTICE IS REQUIRED

Cakes for any occasion, decorated and specialized!

Full Sheet Cake (*Serves 60*) \$93.50

Half Sheet Cake (*Serves 30*) \$49.50

¼ Sheet Cake (*Serves 15*) \$27.50

10" Round Cake (*Serves 12*) \$24.00

Sundae Bar | \$4.75

MINIMUM OF 25 GUESTS REQUIRED

Chocolate and/or Vanilla Ice Cream served with:

Chocolate Syrup

Fruit Topping

Caramel Sauce

Sprinkles

Crushed Nuts

Maraschino Cherries

Whipped Cream



SNACKS & BEVERAGES

SNACKS

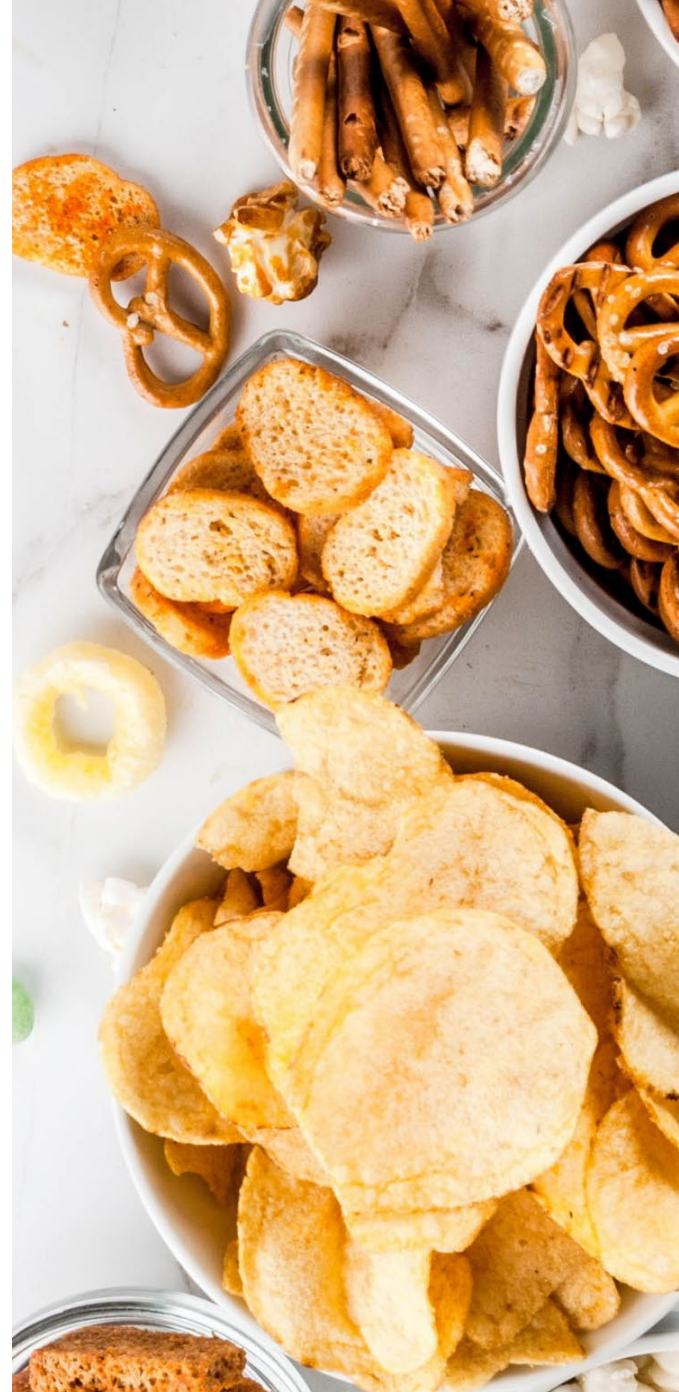
Potato Chips with Dip *per lb.* \$8.75
Mixed Nuts *per lb.* \$15.35
Snack Mix *per lb.* \$8.75
Pretzels *per lb.* \$6.75
Tortilla Chips with Salsa *per lb.* \$8.75
Fresh Whole Fruit *each* \$1.75
Individual Bags of Chips *each* \$1.75
Pepperoni Roll *each* \$2.50
Dole Fruit Cup *each* \$1.50
Granola Bar *each* \$1.25
Grandmas Cookie Packs *each* \$1.95
Popcorn *per serving* \$1.75
Apple Slices with Caramel Dip *per serving* \$2.75

BEVERAGES

Iced Tea, Lemonade & Fruit Punch *per gallon* \$12.50
Canned Sodas *per can* \$1.75
Pepsi, Diet Pepsi, Starry Mist, Mt. Dew, Diet Mt. Dew
Bottled Water *each* \$1.75
Bottled Juice *each* \$2.25
Milk *each* \$2.00
Hot Chocolate *per serving* \$1.75
Freshly Brewed Coffee *per serving* \$2.00
Regular or Decaffeinated with Cream & Sugar Packets

ALCOHOL BEVERAGE SERVICE

PLEASE CONTACT MANAGER FOR MORE DETAILS
\$50.00/\$9.95/\$14.95



NOTES

CONTACT INFORMATION

Jennie Rowand

Catering/Events Director

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