CATERING BY KVCC AND FITZ VOGT & ASSOCIATES

“NOW PROUDLY PROVIDED TO THE FAIRFIELD COMMUNITY“

THESE CATERING SUGGESTIONS HAVE BEEN DESIGNED TO ASSIST THOSE IN FAIRFIELD AND THE SURROUNDING COMMUNITIES WITH GREAT OPTIONS WHEN PLANNING THAT SPECIAL EVENT. FROM THE PERFECT BREAKFAST, BUSINESS LUNCHEON, SOCIAL GATHERINGS OR THAT EXTRA SPECIAL OCCASION WE WILL PROVIDE YOU WITH FLEXABILITY, VARIETY, AND EXCEPTIONAL SERVICE. THIS MENU IS AN EXAMPLE OF SOME OF OUR CAPABILITIES BUT OUR CULINARY TEAM WOULD BE HAPPY TO WORK WITH YOU TO DEVELOP A CUSTOM MENU ESPECIALLY FOR YOUR TASTES; JUST ASK AND WE WILL DELIVER FRESH AND EXCITING IDEAS.

GENERAL INFORMATION

CATERING SERVICES ARE AVAILABLE BETWEEN THE HOURS OF 7:00 AM AND 3:00 PM MONDAY THROUGH FRIDAY. ADDITIONAL HOURS CAN BE PROVIDED UPON REQUEST AT AN ADDITIONAL CHARGE.

SPECIAL DIETARY NEEDS AND ALLERGIES
We are pleased to assist you with any special diets, restrictions or allergies that your event guests may have. Please notify us at the time of booking and we will do our utmost to accommodate your needs.

NOTIFICATION
In order to provide you with the best product for your event, our catering team will need at least ten (10) business days’ notice in order to adequately prepare for your function. We understand that last minute needs may occur and we will do our best to accommodate you whenever possible. Events requests received within less than 72 hours’ notice will be subject to a 15% surcharge or $25.00 whichever is greater. We apologize for any inconvenience this may cause.

BILLING INFORMATION
A 50% deposit is required no later than three (3) days prior to your event date. Full payment of the balance is due at time of delivery or service of your event.

GRATUITIES
Gratuities are not accepted by Fitz Vogt associates. We are happy to provide excellent food and service to your event.

GUARANTEE OF GUEST COUNTS
We will need a guaranteed guest count at least three (3) business days prior to your event. We will provide service for 5% percent above the guarantee, at no extra cost in case of last minute additions. You will be responsible for the full cost of the guaranteed number or actual number, whichever is greater.
CANCELLATIONS

We will need a minimum of three (3) business days advance notice in case of cancellations. Catering Event requests cancelled less than three (3) business days in advance will forfeit the deposit.

ADDITIONAL EQUIPMENT

For a special touch you may want to provide your guests with china and flatware service, the following additional charges will be incurred:

- China Plates $2.00 per place setting
- Silverware $1.00 per place setting
- Glassware $.50 each

Linens will be provided for food tables only, if table linens are required for your event, the following price structure will apply:

- $3.00 per table cloth
- $.75 per linen napkin

MENU DISCLAIMER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Before placing your order, please inform our catering team if a person in your party has a food allergy.

ADDITIONAL INFORMATION

Please contact the Catering Team in the KVCC Café at (207)-453-5181 for any addition requests or questions.
### BREAKFAST

**THE CONTINENTAL TABLE**

$6.75

Assorted breakfast pastries served with butter and preserves, seasonal fresh fruit salad, water, chilled assorted bottled fruit juices, freshly brewed coffee, decaf and tea.

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**THE EYE OPENER**

$7.25 per person

Breakfast pastries served with butter and preserves, assorted bagels with cream cheese, seasonal fresh fruit salad, water, chilled assorted bottled fruit juices, freshly brewed coffee, decaf and tea.

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**BREAKFAST ON THE GO!**

$8.25 per person

Assorted breakfast sandwiches, hash brown patties, seasonal fresh fruit salad, water, chilled assorted bottled fruit juices, freshly brewed coffee, decaf and tea. *Sandwiches will be an assortment of egg, egg and cheese, and meat egg and cheese*

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**Hot & Healthy Breakfast**

*(Minimum of 12 guests)*

$8.75 per person

Hot Oat Cereal and Yogurt Bar with a selection of dried cranberries, raisins, brown sugar, butter, walnuts, seasonal fresh fruit salad, water, chilled assorted bottled fruit juices, freshly brewed coffee, decaf and tea.

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**Early Riser Buffet**

$9.50 per person

Scrambled eggs, bacon or sausage, seasoned home fried potatoes, seasonal fresh fruit salad, water, chilled assorted bottled fruit juices, freshly brewed coffee, decaf and tea.

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**THE SUNRISE BREAKFAST BUFFET**

$10.50 per person

Breakfast pastries served with butter and preserves, seasonal fresh fruit salad, farm-fresh scrambled eggs (or egg whites), crisp bacon or breakfast sausage, choice of pancakes or French toast with maple syrup, seasoned home fried potatoes, water, chilled assorted fruit juices, freshly brewed coffee, decaf and tea.

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**Ala Carte Breakfast Add-Ons**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Whole Piece Fruits</td>
<td>$15.00 per dozen</td>
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<tr>
<td>House Baked Granola Bars</td>
<td>$24.00 per dozen</td>
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<tr>
<td>Yogurt Bar with Fresh Fruit Toppings and Granola</td>
<td>$3.00 per person</td>
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<tr>
<td>Oatmeal Bar with Dry Cranberries, Raisins, Brown Sugar, and butter</td>
<td>$4.00 per person</td>
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</tbody>
</table>

*If waitstaff is needed add an additional charge will be added to the bill. Breakfast Buffets include beverages.*

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LUNCH MENU

SANDWICH SPECIALTIES

CLASSIC BUILD YOUR OWN SANDWICH PLATTER $8.75 per person
Turkey breast, roast beef, baked ham & assorted cheeses. Lettuce, tomato, onions, pickles, olives, and condiments. Assortment of breads and rolls, tossed garden or Caesar salad, assorted chips, fresh fruit salad, soft drinks, water, and assorted cookies

NY DELI STYLE LUNCHEONS $10.50 per person
An assortment of ½ sandwiches & wraps made from deli meats, cheeses & salads, fully prepared on assorted breads, wraps & rolls. Each sandwich will be carefully prepared with its own individual dressing & garnish. This luncheon will be complete with a choice of tossed garden or Caesar salad, assorted chips, fresh fruit salad, and a selection of soft drinks, water, and assorted cookies and brownies.

SIDE SALAD SPECIALTIES

FRESH GARDEN GREEN SALAD $3.00 per person
Fresh garden lettuce, cucumber, red onion, tomato, carrots, and choice of dressing.

CAESAR SALAD $5.25 per person
Crisp Romaine lettuce, shredded Parmesan cheese, garlic croutons, and Creamy Caesar dressing.

ROASTED VEGETABLE COBB SALAD $7.50 per person
Seasonal roasted seasonal vegetables with fresh garden greens, bacon, avocado, boiled egg, garlic croutons, and choice of dressing.

FAJITA SALAD $6.50 per person
Shredded garden greens, served with fresh crisp corn tortilla chips, black beans, roasted corn, chopped tomato, cheddar cheese, grilled bell peppers & onions, with salsa and sour cream.

SPINACH AND STRAWBERRY SALAD $7.50 per person
Delicate baby spinach, bleu cheese, hardboiled egg, walnuts, sliced strawberries, mushrooms.

Any salad selection can be served as an entrée by adding grilled chicken or shrimp, each component will be served separately with dinner rolls, butter, assorted cookies, water, and soft drinks. Prices are as follows:

Entrée: Add Grilled Chicken Breast for $5.00 per person for complete meal
Entrée: Add Grilled Shrimp for $6.50 per person for complete meal

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**ALA CARTE LUNCH ITEMS**

- House Made Soup $2.50
- Tossed Garden Salad $2.50
- Fruit Salad $3.00
- Garden Pasta Salad $2.50
- Macaroni Salad $2.00
- Chili with Toppings $3.50
- Caesar Salad $3.50
- Whole Fresh Fruit $1.25
- Traditional Potato Salad $2.25
- Coleslaw $2.00
- Assorted Cookies $10 dozen
- Brownies $15 dozen
- Assorted Chips $1.50

**ALA CARTE BEVERAGE STATIONS**

<table>
<thead>
<tr>
<th>COFFEE AND TEA SERVICE</th>
<th>$3.00 PP</th>
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<tbody>
<tr>
<td>Package Includes:</td>
<td></td>
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<tr>
<td>Fresh-brewed regular</td>
<td></td>
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<tr>
<td>Breakfast Blend coffee</td>
<td></td>
</tr>
<tr>
<td>Fresh-brewed Decaf</td>
<td></td>
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<tr>
<td>Columbian Blend coffee</td>
<td></td>
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<tr>
<td>Hot tea and accompaniments</td>
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</tbody>
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<table>
<thead>
<tr>
<th>SOFT DRINK SERVICE</th>
<th>$3.50 PP</th>
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<tbody>
<tr>
<td>Package Includes:</td>
<td></td>
</tr>
<tr>
<td>Bottled Water</td>
<td></td>
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<tr>
<td>Assorted Fruit Juices</td>
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<tr>
<td>Iced Tea</td>
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**SEASONAL BEVERAGES** $3.00

- Hydration Station with Fruited Water
- Lemonade

**CLASSIC PICNIC**

**PICNIC #1** $10.50 PP
- Burgers & Dogs with Buns
- Macaroni Salad or Potato Salad
- Lettuce, Tomato, Onion, Cheese
- Chips, Pickles & Condiments
- Fresh Fruit Salad
- Lemonade
- Assorted Cookies

**PICNIC #2** $13.50 PP
- Barbecued Chicken
- Burgers & Dogs with Buns
- Macaroni Salad or Potato Salad
- Baked Beans
- Lettuce, Tomato, Onion, Cheese
- Chips, Pickles & Condiments
- Fresh Fruit Salad
- Lemonade
- Assorted Cookies

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HOT THEMED BUFFETS

*Served with water, assorted cold soft drinks, dessert*

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**PIZZA PARTY $10.50 per person**
(Price based on two slices of pizza and three wings per person)
Baked Chicken Wings (Buffalo or Teriyaki), celery and carrot sticks with blue cheese, fresh baked pizza (pepperoni & plain cheese), tossed garden salad with dressings

**SIESTA FIESTA $12.50 per person**
(Build your own Taco or Taco Salad)
Seasoned Beef Taco Meat or Grilled Chicken, tortilla chips, flour tortilla, shredded Cheddar cheese, shredded lettuce, diced tomatoes, salsa, black olives, sour cream, jalapenos, black beans

**WOK & ROLL $13.50 per person**
Sesame noodles, stir fry chicken or beef and broccoli, steamed white rice,
Stir fry veggies, egg roll, duck sauce

**HERB GRILLED MARINATED CHICKEN $13.50 per person**
Lemon-rosemary marinated chicken, roasted red potatoes, fresh seasonal roasted vegetables, dinner rolls, and tossed garden salad with dressings

**ITALIAN PASTA BAR $12.50 per person**
Penne pasta marinara, choice of one (Italian meatballs, chicken parmesan, sweet sausage & peppers, or roasted vegetables), garlic bread, and Caesar salad

**SEAFOOD LOVER $14.50 per person**
Herb baked salmon filet, garlic orzo pasta, roasted fresh vegetables, served with cold cucumber-dill cream, and fresh lemon

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Please don’t forget to add your beverages and dessert to your hot buffet to complete your guest’s experience!
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