



Ridgewater College
CATERING GUIDE
for 2007-08

Taher, Inc. - Your Catering Experts

Patty Viaene & Donna McCarthy

Phone: (320) 231-1965

Email: taher.foods@ridgewater.edu

Fax: (320) 231-1965

PLANNING A SPECIAL EVENT?

We are here to serve you! At Taher Foods, the Food Service Staff offers a full range of catering expertise.



Let us help you plan your Special Gathering!

Informal and Formal Gatherings • Continental Breakfasts • Mid-Day Breaks
Boxed Meals • Over-the-Noon Hour Working Lunches • Business Meetings
Special Evening Dinners • Weddings Gift Opening Brunches • Showers
Gift Opening Brunches • Anniversary Parties • Birthday Celebrations
Church Get-Togethers • Graduation Receptions

We are happy to serve any size group or event!

GUIDELINES FOR PLANNING YOUR EVENT

Follow these guidelines to ensure smooth planning:

1. CONTACT TAHER FOODS

We appreciate all catering requests be made at least two business days in advance. However, if you get last minute guests, please give us a call. After all, service is our business!



Call (320) 231-1965

Most events can be easily planned over the phone, but we also encourage meetings with our clients.

Our office hours are Monday through Friday, 6 a.m. to 4 p.m. We have a 24-hour voice mail system and will gladly meet with you at your convenience, including nights or weekends.

2. RESERVE A ROOM

If your catered event is being held on the Ridgewater Campus contact us at (320) 231-1965 and we can reserve a room that is the appropriate size for the number of guests you expect.

3. DECIDE WHAT KIND OF EVENT YOU WANT TO SPONSOR

*Will it be a reception? A dinner?
Buffet or Sit-down?
Hot or cold food?
Or a combination?*

While not all your decisions need to be finalized at this point, the more ideas you have about your event, the easier your planning.

GENERAL INFORMATION



GUEST GUARANTEE. We require a final count of guests attending 48 hours prior to major events such as weddings. This count is your guaranteed number.

PAYMENT IN ADVANCE. We require a \$200 deposit on all weddings. This deposit covers the cost of reserving our staff for the day of your event. The deposit will be applied to the final cost of your event. Half payments are due 7 days prior to the event.

CUSTOMIZED MENUS. Special requests are welcomed; after all, this is your event.

SALES TAX. As required by law, all applicable taxes will be added to the final bill.

ROOM RENTAL. We serve at your home, church, or business. If you would like to hold your event at Ridgewater College, contact us and we will help you arrange for a room. Room arrangements regarding design and layout should be made when reserving your room. The College charges a maintenance fee for room rental.

LEFTOVER FOOD. The Health Department regulations prohibit removal of leftover food from a catered event. These regulations are in place to protect you from the risk of food borne illness due to improper food temperatures and handling.

STAFF AND PERSONNEL. Our highly trained staff will give you the personal attention you deserve, ensuring that your unique event, whether large or small, is a special occasion.

DELIVERY CHARGE. A \$15 delivery charge will be added to all in-town catering that does not meet a minimum. Mileage is charged at \$0.55 per mile for out-of-town catering events.

EXCLUSIVE RIGHTS OF THE CATERER

Taher Food Service has an exclusive contract for catering all food and beverages served on the Ridgewater Campus; no event food at Ridgewater may be purchased through an outside vendor without the permission of the Director of Dining Services at Ridgewater College. Due to insurance liabilities, the Ridgewater Food Service cannot allow any person or group to bring in their own food and beverages to an event catered by Ridgewater College Food Service.

Prices on all menu items available until June 1, 2008



SOUP & SALAD LUNCHESES

Crunchy Bowl Salads

*Choose from Chicken Caesar,
Chef OR Taco Salad*

*Complete with Fresh Vegetables and a
variety of Cheese and Garnishes*

*Served with appropriate Condiments
and a delicious Dessert Bar*

\$7.00 per person

Soup & Sandwich

*Hot Homemade Soup served with a
Freshly-made Sandwich*

*Accompanied by Dill Pickles,
appropriate Condiments
and Saltine Crackers*

A Sweet Dessert, too!

\$6.95 per person

Grilled Chicken Breast Sandwich

*Boneless four ounce Breast of Chicken
marinated in Herbs and Spices
served on a Kaiser or Knot Roll and
topped with Leaf Lettuce, Red Onion
& Slice of Tomato*

*Includes Side Salad, Condiments,
Dill Pickle Spear &
Sweet Dessert Bar*

\$7.25 per person

Wrap It Up

*Assorted Meats and Fillings wrapped
up in Pesto or Tomato Wraps*

*Complete with a Side Salad,
Sweet Dessert and Beverage*

\$7.00 per person

Build Your Own Soup

*Choose from a selection of
fresh ingredients, add piping hot broth
and enjoy with a Dinner Roll*

\$7.50 per person

Oriental Salad

*Chicken Strips, Fresh Greens,
Mandarin Oranges, Chinese Noodles
and crunchy Peanuts*

*Served with Taher's Zesty Orange
Ginger Dressing and a Dessert Bar*

\$7.00 per person

Add-ons

Add soup to any Salad Lunch for \$1.50.

Beverages may be added for an additional charge:

Canned Pop	\$0.85
Bottled Water	\$1.35



DELI BOX LUNCHES

Roast Beef

*Thin slices of Roast Beef,
Provolone Cheese and Red Onion
served on your choice of Bread*

Ham & Cheese

*Lean Ham and your choice of
Provolone, Cheddar & American Cheese
A great choice on any Bread*

Turkey Club

*Shaved Turkey with Crispy Bacon,
Sliced Tomatoes and Lettuce
on your choice of Bread*

Smoked Turkey & Cheddar

*Smoked Turkey Breast and natural
Cheddar, Lettuce and Tomato on one of our
Delicious Homemade Breads*

Chicken or Tuna Salad

*Tender Chicken Salad or Tuna Salad
served on your choice of one of our
Delicious Breads*

Turkey, Lettuce & Tomato

*We recommend this one served on
our Homemade Knot. Simple and filling!*

*All Box Lunches served with Side Salad,
Condiments & Dessert Bar*

*All sandwiches come with your choice of Homemade Bread.
Choose from: Croissants, Large Knot Roll, Marble Rye, Pumpernickel,
7-Grain, Wheat, White and French*

\$7.00 per person

APPETIZERS & PARTY PLATTERS



Stuffed Mushrooms	\$0.75 each
Ham & Sauerkraut Balls	\$0.75 each
Deviled Eggs	\$0.65 each
Crabmeat filled Deviled Eggs	\$0.75 each
Crabmeat, Ham Salad, or Chicken Salad Filled Cream Puffs	\$0.75 each
Filled Petite Croissant	\$1.50 each
Filled Dinner Knot.....	\$1.25 each
Fresh Fruit Kabob (1)	\$1.35 each
Fresh Fruit Tray.....	\$1.75/person
Strawberry Cream Cheese Dip	\$3.00 per pint
Meat and Cheese Sandwich Style Tray	\$2.40/person
Small Knot Buns	\$2.50/dozen
Meat & Cheese Tray with Crackers	\$1.95/person
Cocktail Smokies	\$1.50/person
Chicken Drumsticks with Dipping Sauce.....	\$1.95/person
Meatballs, Stroganoff, BBQ, and Sweet and Sour	\$1.50/person
Spinach Dip with Homemade Bread	\$1.25/person
Homemade Bread with Hot Beef Parmesan Dip.....	\$1.50/person
Tomato or Spinach Pinwheels filled w/Meats and Veggies	\$0.75 each
Mexi Pinwheel (3) with Salsa	3 for \$1.00
Cream Cheese Chile, Vegetable, Taco Platter & Chips.....	\$1.35/person
Chips & Salsa	\$1.50/person
Chips & Dip	\$1.25/person
Vegetable Tray with Dip	\$1.00/person
Pickled Herring & Crackers.....	Market Price
Fruit Pizza (Full 8 x 10)	\$0.85 each
Vegetable Pizza (Full 10 x 10)	\$0.65 each
Apple and Carmel Trays	\$1.00/person
Coconut Shrimp or Shrimp Cocktail	Market Price
Bacon Wrapped Water Chestnuts	\$0.75 each
Beer Cheese Ball & Crackers	\$5.00/1# ball
Pulled Meats (Beef, Pork, Turkey).....	\$5.50/pound
BBQ Sauce.....	\$3.00/pint
Chocolate Dipped Strawberry (in season)	\$0.85 each
Fruit Carving	\$15.00 each
Fruit Carving with Engraving.....	\$30.00 each



SALADS BY THE GALLON

Plan to serve 30 guests per gallon

Lascalia Marinated Vegetable Pasta Salad	\$29.50
Chicken Caesar Salad.....	\$29.50
Smoked Turkey Rotini (with grapes and almonds)	\$29.50
Fresh Fruit Salad (with strawberries in season).....	\$29.50
7 Layer Salad	\$28.50
Crabmeat Rotini Salad	\$28.50
Pepperoni Rigatoni (Ranch or Italian-style)	\$25.50
Homemade Potato	\$25.50
Acini De Pepe	\$25.50
Basil Parmesan Pasta (Ranch or Italian-style)	\$25.50
Broccoli Cauliflower Bacon Toss.....	\$22.50
Tuna, Pea & Cheese Pasta	\$22.50
Ham & Cheese Pasta	\$22.50
Whipped Fruit Salad (REAL whipped cream)	\$20.50
Vegetable Pasta	\$22.50
Caesar Salad.....	\$22.50
24 Hour Salad	\$22.50
Fruited Jell-O.....	\$19.50
Creamy Coleslaw	\$19.50
Chinese Ramen Salad	\$22.50
Add meat	\$25.50
Broccoli, Bacon & Golden Raisin	\$25.50
Spinach, Strawberries & Carmel Pecan Salad (in season).....	\$25.50

With advance notice, we would be glad to use your favorite recipe.

A LA CARTE SELECTIONS



Breakfast Items

Scrambled Eggs with Ham & Cheese.....	\$2.00 a serving
Cheesy Hash Browns.....	\$2.00 a serving
Quiche.....	\$2.00 a slice

Bakery Goodies

Muffins.....	Petite \$1.25, Large \$1.75 each
Cinnamon Rolls.....	Petite \$0.95, Large \$1.25 each
Cinnamon Swirl Bread.....	\$3.00 each
Croissants – Large.....	\$0.75 each
Croissants – Petite by the Dozen	\$5.50/dozen
Danish	\$1.25 each
Dinner Rolls	\$2.50/dozen
Fruit & Nut Breads	\$4.00/loaf
Homemade Bread.....	\$2.50/loaf
Sandwich Loaf.....	\$15.00/loaf
Homemade T-Rings – You'll love these!	\$13.00 each
Apple, Apricot, Blueberry, Cinnamon, Cream Cheese, Lemon, Raspberry, Combo Fruit & Cream Cheese	

Delectable Desserts

Apple Crisp.....	\$1.25 each
Baby Cakes.....	\$0.85 each
Bars	\$1.00 each
Brownies	\$10.50/dozen
Cheesecake	
Slice	\$2.50/slice
Whole.....	\$21.50 each
Chocolate Cups with Filling	
Small.....	\$1.00 each
Cookies.....	\$5.00/dozen
Cream Pies.....	\$2.25/slice
Fruit Pies	\$2.00/slice
Fruit Topping for Cheesecake	\$3.00/pint

Try our Specialty Cakes!

Choose from White, Chocolate, Marble, Fruit Glazed or Carrot

Full (serves 80-88)	\$39.99
Half (serves 32-40)	\$24.99

HOT BUFFETS



Italian Lasagna*

*Meat OR Vegetarian Lasagna
Garden Salad with Dressing Choice
Bread Sticks
Bakery Fresh Bar or Carrot Cake*

\$7.75 per person

American Deli

*Homemade Salad
Deli Meat and Cheese Tray
Appropriate Condiments
Lettuce, Tomato, and Onions
Fresh Breads & Rolls
Choice of Dessert*

\$7.75 per person

Build a Burger

*Grilled Hamburgers and Buns
Sliced Cheese, Tomatoes & Onions
Pickles & Condiments
Salad and Chips
Bakery Fresh Bar*

\$7.00 per person

Sweet & Sour Chicken

*Tender chunks of Chicken, Pineapple &
Peppers served over Rice with a Roll,
Fruit Wedge and Fortune Cookie*

\$7.75 per person

Mexican Fiesta

*Beef or Chicken Taco Meat
Hard and Soft Shells
Lettuce, Tomato, Cheese & Olives
Spanish Rice or Refried Beans
Nacho Chips & Salsa
Sweet Dessert*

\$7.25 per person

French Dip

*Tender slices of Beef on a Hoagie Bun
served with au Jus
Salad Bar*

\$7.00 per person

BBQ Burger

*Two BBQ on a Bun
Dill Pickles & Condiments
Salad and Chips
Cookie*

\$5.75 per person

Chicken or Sausage Gorgonzola

*Penne Pasta with Mushrooms, Onions
& Sautéed Chicken or Sausage
in our Special Gorgonzola Cheese Sauce
Served with a Green Salad, Bread Sticks
and Dessert Bar*

\$7.00 per person

**Please order 24 hours in advance to insure menu item is available.*

A LA CARTE BEVERAGES

Coffee	\$0.75/cup
Canned Soda	\$.085/can
Punch	\$8.75/gallon
Bottled Water	\$1.35/bottle
Raspberry, Golden or Tropical Punch	\$8.75/gallon
Bottled Milk	\$1.35/bottle
Sherbet or Pina Colada Punch	\$9.75/gallon
Hot Chocolate.....	\$0.75/cup
Juice Carafe	\$8.00/carafe
Hot Cider	\$0.75/cup

EVENING BANQUET SELECTIONS



- Tender Boneless Pork Loin**\$10.00 per person
Tender Boneless Loin of Pork with Natural Glaze, Potato du Jour
- Roast Turkey & Stuffing Dinner**\$9.00 per person
Roast Turkey, Bread Stuffing, Mashed Potatoes, and choice of either a Leafy Green Dinner Salad or Cranberry Nut Salad
- Roast Beef Dinner**\$8.75 per person
Sliced Roast Beef with Potatoes & Gravy
- Baked Chicken Dinner**\$8.75 per person
Baked Chicken with Potatoes & Gravy
- Chicken Poulette**\$9.00 per person
Boneless Breast of Chicken in our Special Poulette Sauce and served with Seasoned Rice or Baby Reds
- Chicken Cordon Bleu**\$9.00 per person
7 oz Boneless Chicken stuffed with Cheese & Ham and baked in a Poulette Sauce; served with Rice Pilaf
- Chicken Kiev**\$9.00 per person
7 oz Boneless Chicken Breast lightly brushed with Herb Butter and covered with seasoned Bread Crumbs, Poulette Sauce; served with Rice Pilaf
- Chicken Coq Au Vin**\$9.00 per person
Boneless Chicken Cooked in Burgundy Wine with Sautéed Carrots, Celery & Mushrooms; served with Baked Potato. A very special dish!
- Old Fashioned Ham Dinner**\$8.50 per person
Old Fashioned Country Ham, Au Gratin Potatoes

All Selections are buffet style service and include a Leafy Green Dinner Salad, Vegetable du Jour, Fresh Roll & Butter, Coffee, Milk & Ice Water

Extras

China and linens are available at our location for an additional \$1.50/person. Off-site catering china and linens are \$1.00 each/person (or \$2.00/person for both china and linens). Waiter/waitress-style service is an additional \$2.00/person and requires 5-days notice. For service with buffet-style, add \$25 per hour per wait person.

In addition to linen and china, we have stemware, carafes, coffee makers, punch fountains, beverage servers and chafers. If we deliver or pick up the equipment, delivery charges will be added.