



## **Welcome to The Gathering by Chartwells**

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let The Gathering by Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to The Gathering by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

The Gathering by Chartwells @ Montgomery College  
Assistant Catering Manager - Chana Terry Franklin  
240-567-7611 - [catering@montgomerycollege.edu](mailto:catering@montgomerycollege.edu)  
[www.dineoncampus.com/montgomery](http://www.dineoncampus.com/montgomery)

## The morning start

### Continental breakfast 5.99 per person

Assorted scones and breakfast pastries with jelly  
Freshly brewed coffee and assorted hot teas

### Good Morning Breakfast 7.99 per person

Fresh fruit salad  
Fresh mini scones  
Assortment of mini breakfast pastries  
Freshly brewed coffee and assorted hot teas

### Morning Lite 8.99 per person

Low-fat yogurt with granola and fruit toppings  
Fresh baked low-fat muffins and breakfast breads  
Freshly brewed coffee and assorted hot teas

### Traditional hot breakfast 10.00 per person

Seasonal sliced fresh fruit display  
Fluffy scrambled eggs  
Bacon, pork sausage or turkey sausage  
Seasoned breakfast potatoes  
Fresh biscuit with butter and jelly  
Freshly brewed coffee and assorted hot teas  
Orange juice and fruit-infused water

## The morning start A la carte

Assorted bagels and spreads	2.49 per person
Mini bagels and spreads	1.29 per person
Freshly-baked breakfast breads	0.99 per person
Assorted Danish	2.49 per person
Assorted freshly baked muffins	2.49 per person
Freshly baked croissants	2.99 per person
Mini assorted pastries	1.49 per person
Yogurt parfait with fresh berries and granola	2.99 per person
Plain yogurt	2.09 per person
Assorted kashi granola bars	2.49 per person
Waffles, berry compote, syrup and powdered sugar	2.99 per person

French toast, syrup, butter and powdered sugar	2.49 per person
Buttermilk pancakes, butter, syrup and berry compote	2.49 per person
Bacon, pork sausage, turkey sausage or ham (2 piece per person)	1.99 per person
Seasoned breakfast potatoes (3oz per person)	1.99 per person
Hand crafted breakfast sandwiches	2.99 per person
Make you own burritos	6.99 per person
Scrambled eggs or eggs whites	2.49 per person
Scrambled eggs with tofu	2.99 per person
Sausage biscuit	2.49 per person
Assorted quiche (per slice – minimum 6 per order)	3.99 per person
Fresh fruit salad	2.99 per person

### **Hot Beverages**

Freshly brewed coffee and hot water for tea (minimum 10 per order)	2.49 per person
Coffee refresh	1.49 per person
Hot chocolate	1.49 per person
Bottled fruit juices	2.99 per person

**Set up, clean up and disposable service ware is provided. Pricing is listed per person unless otherwise noted. China and wait staff service available at an additional charge.**

## **Balanced Breaks**

### **Snack basket 6.99 per person**

Granola bars, assorted chips, candy bars and whole fruit

### **Pita with Hummus 2.49 per person**

#### **Pick – 1**

Creamy roasted red pepper hummus bowl

Spinach hummus bowl

Classic hummus bowl

Served with toasted, whole wheat pita chips

### **Hummus with fresh vegetable crudité for dipping 3.49 per person**

Served with fresh vegetable crudité for dipping

### **The Farmer's market 3.29 per person**

Fresh sliced seasonal fruit with yogurt dip and fresh seasonal vegetables with creamy herb dip

## **Sweets & Treats**

Assorted freshly baked cookies	0.99 per person
Assorted freshly baked large cookies	1.79 per person
House-made fudge brownies	1.29 per person
House made rice Krispy treats	0.99 per person
Petit fours	1.29 per person
Assorted dessert bars	1.99 per person
Cupcakes	Large 3.99 / Mini 2.49
House blend trail mix with nuts and chocolate (2oz)	2.29 per person
Savory party mix (2oz)	2.29 per person
Pretzels yogurt-covered pretzels (2oz)	2.49 per dozen
Individually wrapped granola bars	2.49 per person
Individually bagged chips	1.00 per person
Fresh whole fruit	0.99 per person

## **Snack Platters**

Small platters serve 25 people  
Medium platters serve 50 people  
Large platter serves 75 people  
(Per person – see menu items)

### **Cocktail Sandwiches (one per person)**

44.99 small platter  
84.99 medium platter  
119.99 large platter

### **Pick – 3**

Tuna salad, chicken salad, roast beef, roasted veggie, turkey or ham  
Assorted rolls

**Pinwheel Rollups (one piece per person)**

64.99 small platter

144.99 medium platter

119.99 large platter

Bite size rollups – turkey, ham, roast beef, roasted veggie

**Chicken Wings (2 pieces per person)**

37.99 small platter

72.99 medium platter

99.99 large platter

Spicy buffalo, Caribbean jerk, barbecue, naked

**Veggie Platter (3oz per person)**

49.99 small platter

94.99 medium platter

134.99 large platter

Fresh seasonal vegetables with creamy ranch or blue cheese dressing

**Seasonal Fruit Platter (3oz per person)**

74.99 small platter

94.99 medium platter

134.99 large platter

Fresh seasonal fruit

**Cheese Platter (3oz per person)**

64.99 small platter

124.99 medium platter

179.99 large platter

Assorted cheeses and crackers

**Chips and Salsa**

39.99 small platter

59.99 medium platter

79.99 large platter

Tortilla chips with mild chunky salsa  
Guacamole available at market price

**Cookie Platter (two piece per person)**

34.99 small platter  
49.99 medium platter  
79.99 large platter

Assorted fresh baked cookies chocolate chips, oatmeal, macadamia nuts

**Beverages**

Freshly brewed regular or decaffeinated coffee  
2.49 Per person

Hot water and assorted teas  
2.49 Per person

Hot apple cider  
15.00 Per gallon

Hot chocolate  
15.00 Per gallon

**Cold beverages**

Freshly brewed iced tea	15.00 per gallon
Masala tea	29.99 per gallon
Lemonade	15.00 per gallon
Fruit- infused iced water	10.00 per gallon
Fruit punch	15.00 per gallon
Orange or cranberry juice	15.00 per gallon
Italian ice	50.00 per gallon

**Individual beverages**

Soda	0.99 each
Milk	1.49 each
Bottled water	1.00 each

## Lunch Buffet Platters

### **Classic deli buffet sandwich 9.99 per person**

Your choice of three deli classics, two fresh cheeses pairing, freshly-baked breads and house-made chips with cookies and bulk water

#### **Pick - 3**

Smoked ham, turkey, salami, roast beef, tuna salad, egg salad, chicken salad, roasted vegetables

#### **Pick - 2**

American, Swiss, provolone, pepper jack, or cheddar  
Assorted freshly baked breads and rolls

The classic deli buffet is accompanied by fresh veggies, lettuce, tomato, onion, and the classic spreads of mayo, mustard, relish that make a sandwich great

### **Wraps buffet sandwich 10.49 per person**

Your choice of 3-sandwiches served with house-made chips, cookies and bulk water

#### **Pick - 3**

Served on basil tomato, wheat, spinach and flour tortillas

Sliced eye round with caramelized onions and horseradish sauce

Herb marinated chicken with red pepper aioli and avocado

Turkey club

Grilled chicken Caesar

Grilled veggie

Tuna salad, chicken salad, ham or turkey is also available

### **Artisan sandwich board 10.99 per person**

Your choice of 3-sandwiches served with house-made chips, cookies and bulk water

#### **Pick - 3**

Mufletta vegetarian Sandwich

Mediterranean grilled chicken ciabatta

Roast beef, herbed cheese, and marinated portobello on baguette

Roasted turkey, spinach, and roasted red pepper aioli

Italian meats, caramelized onion, tomato, fresh mozzarella on focaccia  
Asian chopped chicken salad sandwich

**Add on - Salad selection**

Creamy Cole slaw	1.59 per person
Potato salad	1.59 per person
Quinoa salad	2.79 per person
Caesar salad	1.99 per person
Garden salad	1.79 per person

**Add soup to any chilled luncheon buffet for 3.99 per person (8oz bowl)**

Ask our catering team for daily selection

**Soup and Salad Buffet 9.99 per person**

Includes soup of the day (vegetarian upon request) two kinds of lettuce, two dressings and fresh whole wheat dinner rolls and butter

**Topping includes**

Tomatoes, cucumbers, cheddar cheese, onions, peppers, croutons, garbanzo beans, diced eggs, cranberries and blue cheese crumble.

Add... Grilled chicken or marinated tofu	2.00 per person
Add... Tuna, chicken or egg salad	2.00 per person
Add... Grilled Salmon	4.00 per person

Ask our catering team for daily soup selection

**Salads**

All salads include freshly baked dinner roll, butter and dressing on the side

**Turkey avocado Cobb salad 10.99 per person**

Mesclun greens, with turkey, Applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons

**Greek salad with grilled chicken 10.99 per person**

Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette

**Blackened chicken Caesar salad 10.99 per person**

Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing

**MC Chef Salad (vegetarian) 8.99 per person**

Crisp mixed greens with cherry tomatoes, fresh apples, mandarins, dried cranberries, crumble blue cheese and balsamic dressing

**Box Lunches**

**Express box lunch deli sandwiches 8.99 per person**

All sandwiches served on chef's selection of fresh bread with chips, fresh whole fruit, and condiments

**Sandwich selections**

Turkey breast and Swiss cheese

Ham and Swiss cheese

Roast beef and cheddar

Grilled veggie wrap

Tuna salad

Egg salad

Walnut chicken salad

**Express box lunch wraps 9.99 per person**

Served on basil tomato, wheat, spinach and flour tortillas, with chips and fresh whole fruit.

Sliced eye round with caramelized onions and horseradish sauce

Herb marinated chicken with red pepper aioli and avocado

Turkey club

Grilled chicken Caesar

Grilled veggie

Tuna salad, chicken salad, ham or turkey is also available

**Box Salads**

Choose from salad selection above. All box lunch salads include freshly baked dinner roll, butter, dressing on the side, cookie, and disposable cutlery

## Hot Buffet

### Fajita Bar

14.99 per person

Grilled chicken or beef with sautéed peppers and onion served with flour tortillas, Spanish rice, beans, and toppings including, shredded cheese, sour cream, salsa and guacamole with iced tea and water

### Macaroni and cheese

Your choice of two

10.99 per person

Your choice of three

12.99 per person

Your choice of four

14.99 per person

Traditional (American and cheddar cheese), Buffalo Chicken (Chicken gorgonzola & hot sauce) Cheeseburger (Ground beef, cheddar and tomato) Roasted vegetable (a lighter version of original macaroni and cheese made with skim milk, low fat cheeses, and roasted vegetables)

### Balanced southwestern

14.99 per person

Grilled baja fish tacos

Black bean and corn salad

Mexican spiced rice

Fresh, house-made guacamole, salsa, and baked corn tortilla chips

### Lasagna

Meat or vegetarian

11.99 per person

### Pasta Station

10.99 per person

Your choice of penne, rigatoni or ziti, tossed in your choice of two sauces: classic marinara, creamy Alfredo sauce, pesto basil or vodka sauce. Served with parmesan cheese, red pepper flakes and bread sticks

Add...Chicken

2.00 per person

Add...Ground beef

2.00 per person

### Asian

12.99 per person

Chicken, beef, sliced mushrooms and tofu, fried rice, stir fry, vegetables, Thai broccoli salad, egg rolls, sweet and sour sauce, soy sauce, hoisin barbeque sauce, Thai chili glaze

Culinarian is priced separately at 25.00 per hour for a minimum of 3 hours if you would like a personalized service

## Buffet

One choice from each category	14.99 per person
Two sides	17.99 per person
Two entrees	25.99 per person

## Entrees

Koreen beef barbecue  
Chicken masala  
Chicken parmesan  
Red pepper and mozzarella stuffed chicken breast  
Herbed tilapia with lemon dill sauce  
Pan seared salmon with beurre blanc sauce  
Quiche Lorraine or vegetable  
Couscous stuffed roasted bell peppers  
Stuffed marinated portabella mushrooms  
Vegetable napoleon

## Sides

Red skin mashed potatoes  
Wild rice pilaf  
Sautéed vegetable medley

## Dessert

Dessert bar assortment  
Fresh baked cookies and brownies  
Sliced cakes and tarts

## Hand Crafted Carving Station

Pricing listed is per person

Culinarian is priced separately at 25.00 per hour for a minimum of 3 hours

## Carving Station

Roasted Round of Beef	10.99 per person
Roasted pork loin	10.99 per person
Herb roasted turkey breast	9.99 per person
Boneless Virginia ham	8.99 per person

### **Choose your accompanying sauce**

Burgundy wine beef gravy, bordelaise sauce, horseradish, hollandaise sauce, roasted turkey gravy, pork gravy, apple and cranberry compote

Served with assorted freshly baked dinner rolls and butter

### **A la carte side options (Priced per person)**

Mashed sweet potatoes	2.99 per person
Rosemary roasted potatoes	2.99 per person
Basmati rice pilaf	2.99 per person
Potatoes au gratin	2.99 per person
Grilled asparagus	3.99 per person
Roasted Brussels sprouts with balsamic drizzle	2.99 per person
Parmesan roasted carrots	2.99 per person

### **Picnic Buffet**

Backyard Barbecue 13.99 per person

Includes assorted buns, lettuce, tomatoes, pickles, onions, condiments, Assorted cookies and brownies, homemade chips, and bulk water

#### **Pick – 3**

Hamburgers, garden burgers, hot dogs, or barbequed chicken

#### **Pick – 2**

Potato salad, pasta salad, coleslaw or fruit salad

### **Additional add-ons per person**

Baby back ribs	3.99 per person
Italian sausage	2.49 per person
Bone in barbecue chicken	2.49 per person
BBQ baked beans	1.49 per person
Macaroni & cheese	1.69 per person
Watermelon	0.99 person
Creamy coleslaw	1.29 per person
Cheddar jalapeño cornbread	1.49 per person
Peach cobbler	1.99 per person

### **Hors D' oeuvres**

International Fruit and Cheese Display 5.99 per person

Seasonal fresh fruit and berries, domestic and imported cheeses served with artisan bread and crackers

**Italian Antipasti Display 6.99 per person**

Cappicola, prosciutto and salami, fresh mozzarella and shaved parmesan, roasted red peppers, marinated artichokes, green and black olives, eggplant caponata, extra virgin olive oil and balsamic vinegar served with crostini

**Mediterranean Market Display 6.99 per person**

Cumin marinated chicken skewers, roasted eggplant, roasted red pepper, hummus, kalamata Olives, feta cheese, fresh basil and mesclun greens  
Assorted flatbreads and crostini

**Sushi Display 6.99 per person**

Use regional provider where applicable

**Hot and Cold Hors d'oeuvres**

Select 3 – 10.00 per person

Select 4 – 13.00 per person

Select 5 – 16.00 per person

Spanakopita

Vegetable spring roll with Mongolian sweet & sour sauce

Chicken pot sticker with curry mustard sauce

Blackened chicken and gouda skewers

Thai chicken satay with spicy peanut sauce

Assorted mini quiche

Franks in puff pastry with pineapple jalapeño ketchup

Mini Lump crab cakes with Cajun remoulade – market price

Pesto stuffed mushroom caps

Goat cheese, pine nuts and basil pesto bruschetta

Smoked salmon on crostini with horseradish cream

Grilled shrimp with mango chipotle

Cherry tomato, fresh mozzarella and basil skewers

**Dips**

All dips are served warm (serves 10 to 12 people per quart)

Spinach and artichokes 15.00 per quart

Crab 25.00 per quart

Baba ganoush	15.00 per quart
Edamame dip	18.00 per quart

## Desserts

Warm apple turnovers	1.99
Apple crisp	1.99
Blueberry crumble	1.99
Chocolate mousse	3.19
Mini French Pastries	1.99
Cheesecake with berry topping	3.59
Strawberry shortcake	2.99
Molten chocolate tart	2.99
Seasonal Pie	14.99
Specialty cakes available upon request	

<b>Dessert Bars Tray</b>	5.99 per person
Mini cheesecakes, brownie bites, blondies, assorted dessert bars	

<b>Ice cream Sundae bar</b>	5.99 per person
Toppings include chocolate, caramel, strawberry sauce, chocolate candies, crumbled cookies, nuts, whipped cream, gummy bears, and sprinkles	
<b>Sundae bar requires to be served by attendee - additional attendee fees will be priced separately</b>	

International and specialty menus are available upon request. Our catering team can assist you in creating a great menu for your event.

## Plan Your Event

Welcome to the Gathering by Chartwells! Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary

experience. Our professional staff is available to assist in planning your special event **Monday-Friday 8:00am – 4:30pm**. Please contact **Chana Terry Franklin** at **240-567-7611** for customized service and menus.

### **Policies & Procedures**

To ensure optimal selection and the best possible service we kindly ask that events be booked **at least seven business days** in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

### **Guest Counts**

We kindly request a confirmed number of guests be specified **3 business days** prior to the event. This number is considered the guaranteed guest count.

### **Event Time**

Events are billed **in four-hour increments**. Events exceeding the **four-hour** limit will be subject to additional service fees.

### **Cancellation**

We kindly request that cancellations must be made **three business days** prior to the contracted event date.

### **Service ware and China**

All disposable service ware will be furnished as accompaniment to all items purchased. Some exceptions apply to orders being picked up. We provide high quality disposable plastic ware. China and glassware is available for an additional charge of **\$2.19** per person held outside of the **OU Center**. Events held inside the **OU Center** will not incur china fees if china is requested.

### **Linen**

Tablecloths are supplied for all food and beverages service tables at events. Tablecloths for nonfood tables are available for an additional **\$10.00 (90x156x120s)**, per table.

### **Tax Exempt**

We request tax-exempt forms be faxed to our office **240-567-7611** three business days prior to the event.

### **Water Setup**

Pitchers of water or large dispensers are available for conferences, lectures and meetings on campus. The charge is **\$1.00 per person**, with a minimum charge of

\$10.00

### **Billing & Payment**

A form of payment (purchase order or credit card) is kindly requested **three business days** prior to the event date. We ask that contracts be paid in full within **one business** day following the event.

### **Special Diets**

Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible.

### **Meeting Room and Equipment**

Please reserve all non-food related equipment by contacting **Montgomery College Facility Department** at **240-567-5073**. This will include room reservation, set and room configuration, audio visual and other general information.