

CATERING

A GREAT START PER PERSON

Early Riser	\$3.75
Assorted pastries, juices, ice water	
Eye Opener	\$4.75
Assorted pastries, juices, ice water, and fresh cut fruit (seasonal)	
Sunrise Start	\$5.75
Bagels & cream cheese, yogurt & granola, juices, and fresh cut fruit	

Above does not include coffee

BREAKFAST PER PERSON

Get Me Moving Breakfast Buffet	\$6.50
Scrambled eggs, bacon or sausage, biscuits & gravy, breakfast potatoes, french toast, juices, ice water	
Rise & Shine Breakfast Buffet	\$5.95
Scrambled eggs, bacon or sausage, hash browns, cinnamon rolls, juices, ice water	
Lighter Side (seasonal)	\$4.25
Fresh cut fruit, assorted yogurt & granola, assorted muffins, juices, ice water	

MORNING BREAKS A LA CARTE PER PERSON

Cereal with Milk	\$2.00
Seasonal Fresh Fruit Salad (seasonal)	\$3.00
Seasonal Whole Fresh Fruit (seasonal)	\$1.00



Please contact Sodexo Catering Solutions at Otero Junior College for special events and requests.

Phone: 719-384-6895
Website: www.oterodining.com
E-mail: catering@ojc.edu

BAKERY A LA CARTE PER DOZEN EA

Assorted Bagels with Condiments	\$12.50	\$1.25
Assorted Donuts	\$7.00	\$0.75
Butter Croissants	\$22.50	\$2.00
Assorted Danish	\$14.00	\$1.25
Pound Cake	\$16.00	\$1.95
Biscuits	\$15.00	\$1.25
Assorted Muffins	\$8.00	\$0.75

BEVERAGE SERVICE

Aspetto Fair Trade Coffee, Regular/Decaf	\$11.50	GALLON
Milk, whole, 2%, skim, chocolate	\$7.00	
Apple, orange, cranberry juice	\$9.50	
Iced tea, lemonade, fruit punch	\$8.50	EA
Hot tea bags, variety	\$1.00	
Bottled water	\$1.00	
Canned Pepsi products	\$2.00	
Gatorade, Life Water	\$1.50	
Flavored bottled water	\$1.50	

BOX LUNCHES PER PERSON

Smoked Turkey	\$7.25
Deli Ham	\$7.25
Roast Beef	\$7.50
Tuna Salad	\$6.75
Chicken Salad	\$7.00
Italian Sub	\$7.50

Breads available: croissant, white, wheat, or sub roll

Box lunches include chips, bottled water, Condiments, a piece of fruit, and cookie



C A T E R I N G

A HEALTHIER LUNCH

PER PERSON

Chef Salad	\$7.25
Cobb Salad	\$7.50
Caesar Salad	\$6.50
with Chicken	\$7.75
with Sautéed Shrimp	\$8.50
Beef Fajita Salad	\$8.50
Taco Salad	\$7.75

Includes bottled water

BOUNTIFUL BUFFETS

PER PERSON

Slicers Deli Buffet A variety of thinly sliced meats and cheeses. Includes all condiments, potato or pasta salad, your choice of two breads, chips, and brownies or cookies. Canned Pepsi products also included.	\$11.50
American Bar Buffet Picnic time! Grilled hot dogs and hamburgers, with all the trimmings! Also includes pasta or potato salad, baked beans, chocolate chip cookies, and canned Pepsi products.	\$9.50
Wrap It Ups Ham, turkey, and veggie wraps. Served with pasta salad, chips, and brownies. Pepsi products also included.	\$8.25
Taco Bar Chicken and beef tacos on soft flour tortillas. Served with lettuce, cheese, salsa, sour cream, tomatoes, refried beans, rice, and cinnamon churros.	\$12.95

***All catered events will be custom tailored to fit your needs.
ASK ABOUT THE CHEF SPECIALS**

THE FINER THINGS

PER PERSON

Filet Mignon with Béarnaise Sauce Slow roasted tenderloin of beef, hand trimmed and served with a creamy tarragon and lemon flavored sauce.	\$34.95
Herb Roasted Lamb Chops Tender Colorado 8oz. lamb chop, cooked to perfection with basil, garlic, and rosemary.	\$28.95
Grilled Montreal New York Strip A hearty 10oz. steak grilled to perfection with a bold seasoning blend. Served with a portabella mushroom demi glaze.	\$22.50
Ginger Soy Glazed Pork Loin Succulent prime pork loin marinated in a ginger soy glaze, then slow cooked with sweet pineapple.	\$20.95
Pinón Chicken A tender 9oz. chicken breast in a pine nut breading, topped with a cranberry butter.	\$19.50
Salad choices: exotic flower salad with honey dijon dressing, strawberry spinach salad with a bacon balsamic dressing, mixed green salad with roasted garlic ranch	Choose one
Vegetable choices: garlic sautéed asparagus, ginger and honey butter glazed carrots, fire roasted sweet corn, fresh cut green beans with tri-colored bell peppers, lemon-pepper broccoli florets, butter braised spinach	Choose one
Potato & rice choices: roasted sweet potatoes, garlic mashed potatoes, garden blend rice pilaf, rosemary roasted new potatoes, Yukon gold buttered potatoes	Choose one
Dessert choices: chocolate decadence cake, blueberry drizzled cheesecake, key lime pie, vanilla mousse with fresh berries, bourbon pecan pie, apple spice rum cake	Choose one

C A T E R I N G

RATTLER'S FAIR PER PERSON

Smoked Brisket	\$15.95
Cheese Stuffed White Manicotti	May choose one
Spiced Meat Lasagna	or two entrees
Tortilla Crusted Tilapia	
Roast Turkey & Dressing	
Beef Fajitas	
Shredded Beef Chimichangas	

Baked Garlic Chicken	\$14.50
Italian Meatloaf	May choose one
Honey Glazed Ham	or two entrees
Chicken Fajitas	
Beef & Broccoli	
Pork Tamales	

All entrees come with a tossed salad with your choice of ranch, ranch lite, 1000 island dressing, Italian dressing, or balsamic vinaigrette

Potato and rice choices: roasted red potatoes, cheddar cheese scalloped potatoes, butter cream mashed potatoes, rice pilaf, refried beans, or Spanish rice	Choose one
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Vegetable choices: California blend vegetables, sweet corn tossed in Italian butter, sautéed green beans, squash medley	Choose one
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Dessert choices: brownies, assorted cookies, chocolate cake, marble cake, apple pie, coconut cream pie, lemon meringue pie, devil's food cake, sopappilas	Choose one
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TRAYS AND TREATS

PER PERSON

Crudités and Dip	\$1.75
Cheese and Crackers	\$2.25
Imported Cheese and Crackers	\$3.25
Seasonal Fresh Fruit Tray	\$2.50
Popcorn	\$0.95
Potato Chips	\$0.95
Pretzels	\$0.95
Chips and Salsa	\$0.95
Pita Chips and Hummus	\$1.75
Mixed Nuts	\$2.50
Granola Bars — Each	\$1.50
Power Bars — Each	\$2.00
Candy Bars — Each	\$1.00
Soft Pretzels — Each	\$1.50

HORS D'OEUVRES

HOT

Appetizer Bar	\$7.00 per person
Hot wings (3 per person)	
Swedish meatballs (4 per person)	
Carrot & celery sticks, with ranch dressing and bleu cheese dressing	
Chips and salsa	
Alaskan Lump Crab Cakes with a lemon dill cream sauce	\$3.50 each
Italian Stuffed Mushrooms with a sun dried tomato sauce	\$7.00 per dozen
Spicy Italian or BBQ meatballs	\$8.00 per dozen

COLD

Shrimp Cocktail	MARKET
Tomato, Mozzarella and Basil Crostini	\$10.00 per dozen
Skewered Fruit with Yogurt Dressing	SEASONAL
Tuscan Bruschetta	\$1.00 each

YOUR NOTES

THE LITTLE THINGS

Cloth Napkins	\$0.30 each
Tablecloths	\$3.75 per table

Linen colors may be special ordered at no additional cost. Must have a minimum of 2 weeks notice.

Bar Set-Up	\$50.00
Certified Bartender	\$15.00 per hour

*Alcoholic beverages must be purchased by the group holding the event. During your event, you must also provide certified security while alcohol is being served.

Table Service	\$4.50 per person
If you would like your meal plated and served.	

Centerpieces	VARIES
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Carving Station	\$50.00 per station
Includes one of our skilled chefs to carve your selection, set-up and cleaning.	

ADDITIONAL INFORMATION

Please contact Sodexo Campus Solutions at Otero Junior College for special events and requests.

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ASK ABOUT THE CHEF SPECIALS

