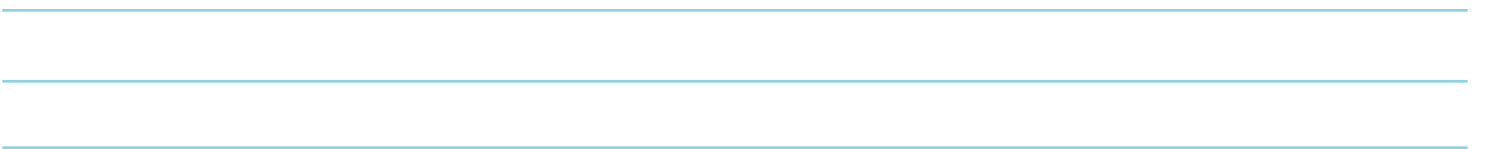


**ANTIOCH**  
**KITCHENS**  
**CATERING**



---

## HOW TO BOOK CATERING SERVICES FROM ANTIOCH KITCHENS

---

1. Review the menu and see if we offer something that matches your needs
2. Email Isaac at [idelamatre@antiochcollege.org](mailto:idelamatre@antiochcollege.org)
  - a. Be prepared with details such as what you would like to order,
  - b. Date, start time, end time and location of your event,
  - c. Number of guests attending your event,
  - d. Any dietary needs of your participants, especially food allergies
3. Isaac will give a quote, adjusted if need be depending on your needs. The guaranteed guest count must be set at least 5 days prior to the event. If the guaranteed guest count is not provided the estimated guest count can be used, whichever is higher
4. After a brief follow up conversation your event order will be placed with the kitchen by Isaac
5. You will receive an invoice after the event takes place
6. Interdepartmental transfers of funds are used to remit in-house invoices within 30 days

---

## THE FINE PRINT

---

We will accept functions within the capabilities of our staff, time and facilities. Orders must be placed within 5 business days of the event. Business days are defined as Monday through Friday and do not include the day of the event. Orders placed with less than five days notice will be charged a \$25.00 service fee and will be subject to limitations and alterations at the discretion of the kitchen staff.

Pricing updates and changes can happen at any time. Please inquire about current pricing.

Antioch Kitchens will accept jobs that fall within our business hours (M-F 6:00AM-7:00PM).

Catering is available only for college events and functions.

Pick up is preferred unless other arrangements for delivery are made at the time of booking.

The person or group booking the event is responsible for returning trays, service ware, plates and other equipment associated with the event. Invoice charges equal to the amount of the cost of replacing lost equipment will be incurred after 7 days.

The person booking the event assumes the responsibility for booking rooms, requesting trash cans, tables, linens, rental equipment and housekeeping services. Student events, hosted by registered Independent Groups, will receive a 10% discount on the invoice total.

Antioch Kitchens does not offer event planning services at this time.

Antioch Kitchens is not licensed to serve, purchase or provide alcoholic beverages. Most meals can be made to accommodate any dietary need including vegan, vegetarian, gluten-free, dairy free, most allergies and some religious dietary considerations. Please specify if anyone in your event needs specific accommodation.

# MENU

---

## BOXED LUNCHES \$10

---

Boxed meals have the option of tray service (Up to 25 people). All box lunches served with hand fruit, bag chips, house made granola bar. Choose from the following options:

### Hummus & Seasonal Veggie Wrap

House made hummus, chef's choice cheese, sprouts, fresh and roasted veggies in a large tortilla wrap

### Chef's Salad

Fresh greens, sprouts and seasonal veggies, chopped hard cooked egg, roasted turkey breast OR hummus. Dressings are chef's choice. Please specify dietary needs.

### Roasted Turkey and Cheddar Sandwich

Locally raised turkey breast, Ohio made cheddar cheese, fresh vegetables, house mayonnaise\*, mustard, served on whole wheat bread\*\*

---

## BOXED DINNERS \$12

---

Boxed meals have the option of tray service (Up to 25 people). Includes entrée of the day\*\*, side dish or vegetable, side salad, chef's choice dessert.

---

## FULL SHEET PIZZA (32 SLICES)

---

feeds 10-15 people\*\*

Plain cheese \$30

One topping \$30

Two toppings \$35

Three toppings \$40

pepperoni, salami, kalamata olives, jalapeno peppers, pepperoncini, feta, spinach, red onion, bell peppers, ham, green olives.

---

## DRINK SERVICE

---

Coffee/tea \$1.50/person

Jaritos sodas \$2.00/person

Apple cider (seasonally available) \$15.00/gallon

Hot chocolate \$2.00/person

Lemonade \$8.00/gallon

Iced tea \$8.00/gallon

---

## DESSERTS\*\*

---

Muffins by the dozen \$15

Cookies by the dozen \$12

Christina's famous brownies ½ tray (28pc.) \$25

Custom Sheet cake \$60

½ sheet cake \$30

Lettering is priced at \$0.10/letter.

---

## APPETIZER TRAYS AND SNACKS

---

Please select the tray that is appropriate for the size of your event. More than one tray can be ordered. Size increments are for 15 people, for 25 people, for 50 people.

Seasonally available Local/ regional  
assorted cheese tray (includes crackers)  
\$45, \$75, \$125

Mixed fruit tray  
\$20, \$35, \$55

Fresh and roasted veggie crudité (includes  
house made ranch or feta dressing)  
\$25, \$40, \$70

Big bowl of popcorn  
Choose up to three popcorn toppings: nutri-  
tional yeast, black pepper, red pepper flakes,  
olive oil, sea salt, dried herbs (oregano,  
basil), Cajun seasoning, apple cider vinegar  
\$10, \$20, \$40

House granola bars  
\$12/dozen

Pretzel bites with cheese dip\*\*  
\$18, \$35, \$70

\*Food that is not handled correctly is susceptible to food-borne illness. All food that is not retained by the booking host will be discarded for safety reasons. Food that has been outside of safe holding temperatures conditions (under 41F or over 140F) for four hours must be discarded.

All foods containing raw, unprocessed, fresh ingredients that have not been subjected to heating over 165F or irradiation pose the risk of transmitting food-borne illness.

\*\*Gluten Free and/or Vegan options available

Contact info:  
Isaac Delamatre- 937-267-1734  
North Kitchen-937-319-6139 ext. 5111