RACER HOSPITALITY CATERING

Located on the first floor of the Curris Center on the beautiful campus of Murray State University, Racer Hospitality Catering is dedicated to serving the entire community of Calloway County with the highest quality food, service and presentation. We are always striving to improve our services and are willing to work with you to plan your event, be it a small gathering of five or 10 to a banquet for 500.

Racer Hospitality Catering offers services for every kind of event you can imagine. From picking up a few dozen cookies to take to your child’s school party, to a set up of coffee and pastries for a reception, to a sit down dinner for 50 people or a buffet banquet for 500, we will work with you to meet your particular needs.

Contact us today to plan your event.

Racer Hospitality Catering Office
101 Curris Center
Murray, KY 42071
270.809.2746

HOURS
Monday – Friday
8 a.m. – 4:30 p.m.
A LA CARTE BREAKFAST SELECTIONS

Create your own custom breakfast service or supplement our Continental Breakfast or Breakfast Buffet packages.

Cinnamon Roll .................................................. $2
Croissants with Butter and Preserves .................. $2.50
Mini Filled Croissants ....................................... $1
Fruit Bread (10-12 slices per loaf) ....................... $9
Banana Nut, Blueberry, Lemon Poppy Seed, Pumpkin or Strawberry
Coffee Cake (20 servings per cake) ................... $18
Blueberry, Cinnamon, Chocolate Sour Cream or Pineapple
Scone .............................................................. $2.25
Raspberry White Chocolate,
Blueberry and Apple Cinnamon
Yogurt .......................................................... $2
Bacon, three slices ........................................ $1.50
Sausage, two patties ....................................... $1.50
Scrambled Eggs ................................................. $2

CONTINENTAL BREAKFASTS – MINIMUM 25 GUESTS

All Continental Breakfasts include our environmentally friendly line of plates, cups, cutlery and paper napkins. Continental Breakfasts held outside of the Curris Center will be served with disposable trays, beverage containers, utensils and paper tablecloths. Service staff is available for an additional charge. For groups less than 25, please refer to the A la Carte Breakfast Selections. Groups less than 50 may choose two types of pastry, and groups more than 50 may choose three types of pastry.

BOARD ROOM BREAKFAST ............................. $6.95
Your choice of:
- Cinnamon Rolls
- Croissants with butter and preserves
- Muffins • Scones
Served with orange juice, ice water and coffee. Decaffeinated coffee available upon request.

LIGHT BREAKFAST ........................................ $10.95
Your choice of:
- Cinnamon Rolls
- Croissants with Butter and Preserves
- Muffins • Scones
Served with fresh fruit salad, assorted yogurts, orange juice, ice water and coffee. Decaffeinated coffee available upon request.

EXECUTIVE BREAKFAST ............................ $8.95
Your choice of:
- Assorted Sliced Breakfast Breads
- Assorted Sliced Coffee Cake
- Cinnamon Rolls
- Mini Filled Croissants
Served with orange juice, ice water and coffee. Decaffeinated coffee available upon request.

BREAKFAST BUFFETS – MINIMUM 30 GUESTS

HOT BREAKFAST .............................................. $8.95
- Egg and Sausage Bake or Ham and Cheese Strata
- Bacon or sausage
- Hashbrown casserole or diced potatoes with peppers and onions
Served with hot biscuits with butter and jelly, fresh fruit salad, orange juice, ice water, and coffee. Decaffeinated coffee available upon request.

COUNTRY BREAKFAST ................................. $8.95
- Bacon, country ham, or sausage
- Hashbrown casserole or diced potatoes
  with peppers and onions
Served with scrambled eggs, biscuits and gravy, fried apples, orange juice, ice water and coffee. Decaffeinated coffee available upon request.

MADE TO ORDER OMELET BREAKFAST ......... $12.95
Omelet station with ham, mushrooms, onions, green peppers, spinach, tomatoes and cheddar cheese.
Served with your choice of toast or hot biscuits with butter and jelly, hashbrown casserole or diced potatoes with peppers and onions, orange juice, ice water and coffee. Decaffeinated coffee available upon request. Two attendants required per 30 guests.

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BOX LUNCHEONS – MINIMUM 12 GUESTS

Groups of 25 or less choose one sandwich, groups more than 25 but less than 50 choose two sandwiches, group's of 50 or more choose three sandwiches. Please choose one type of salad. Box Lunches include potato chips, two gourmet cookies and a canned drink or bottled water.

BROWN BAG....................................................... $6.95
Ham and American or turkey and American on white or wheat bread, mustard, mayonnaise, potato chips and fresh whole fruit.

GOURMET BOX LUNCH................................. $8.95
Your Choice of Sandwich:
Campagnard - thinly sliced deli ham, creamy Brie cheese, crisp romaine lettuce, sweet pickle and Dijon mustard on French bread.
Caprese - fresh mozzarella cheese, roasted Roma tomatoes, fresh basil and garlic mayonnaise on focaccia bread.
Chicken Salad - creamy chicken salad mixed with plum red grapes served with crisp leaf lettuce on a flaky buttyrty croissant.
Turkey Cranberry - oven roasted turkey breast, provolone cheese, baby spinach and cranberry relish on a ciabatta roll.

WRAP BOX LUNCH.......................... $9.95
Your Choice of Wrap:
Chicken BLT Wrap – breaded chicken strips, bacon, shredded lettuce, diced tomato and Ranch dressing in a flour tortilla.
Chicken Caesar – crisp romaine lettuce, all white meat chicken, shredded Parmesan cheese, and creamy Caesar dressing in a flour tortilla.
Club – thinly sliced deli ham, turkey and roast beef with shredded lettuce, diced tomato and honey mustard in a flour tortilla.
Mediterranean Wrap – roasted eggplant, roasted red peppers, kalamata olives, feta cheese and hummus in a honey wheat wrap.
Roast Beef – thinly sliced roast beef, provolone cheese, shredded lettuce, diced tomato and a zesty horseradish mayonnaise wrapped in a honey wheat tortilla.
Turkey Cranberry – oven roasted turkey breast, provolone cheese, baby spinach and cranberry relish in a honey wheat tortilla.

YOUR CHOICE OF SALAD:
Broccoli Salad – broccoli florets, diced red onions and red cabbage, shredded carrots, sunflower seeds, golden raisins, bacon pieces.
Fresh Fruit Salad – grapes, honeydew and cantaloupe melon pieces, orange sections and pineapple chunks.
Homemade Potato Salad – diced potatoes, hard boiled eggs, celery and onion in a creamy dressing.
Zesty Bowtie Pasta - large bowtie pasta mixed with an assortment of fresh vegetables in a colorful savory seasoned dressing.

LIGHT LUNCHEONS – MINIMUM 12 GUESTS

Groups of 25 or less choose one sandwich, groups more than 25 but less than 50 choose two sandwiches, group's of 50 or more choose three sandwiches. Please choose one type of salad.

Substitute canned drinks and bottled waters for $0.75 per guest.

HOT SANDWICH BUFFET......................... $11.45
Your Choice of Sandwich:
Pesto Chicken – marinated chicken breast, Monterey Jack cheese and pesto on ciabatta bread.
Portabell Mushroom – roasted portabella mushroom, Monterey Jack cheese and pesto mayonnaise on garlic-rosemary focaccia.
Reuben – thinly sliced corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on rye bread.
Roasted Vegetable – zucchini, yellow squash, red pepper, green pepper, red onion, Monterey Jack cheese and chipotle mayonnaise on garlic-rosemary focaccia.
Turkey and Swiss – oven roasted turkey breast, Swiss cheese, and a creamy Dijon mayonnaise on a pretzel roll.
Includes potato chips, your choice of salad and Sweet Treat dessert.

SOUP, SALAD AND ........................................ $11.95
Your Choice of Sandwich:
Campagnard - thinly sliced deli ham, creamy Brie cheese, crisp romaine lettuce, sweet pickle and Dijon mustard on French bread.
Caprese - fresh mozzarella cheese, roasted Roma tomatoes, fresh basil and garlic mayonnaise on focaccia bread.
Chicken Salad - creamy chicken salad mixed with plum red grapes served with crisp leaf lettuce on a flaky buttyrty croissant.
Turkey Cranberry - oven roasted turkey breast, provolone cheese, baby spinach and cranberry relish on a ciabatta roll.

BOX LUNCHES – MINIMUM 12 GUESTS

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YOUR CHOICE OF SALAD:
Broccoli Salad – broccoli florets, diced red onions and red cabbage, shredded carrots, sunflower seeds, golden raisins, bacon pieces.
Fresh Fruit Salad – grapes, honeydew and cantaloupe melon pieces, orange sections and pineapple chunks.
Homemade Potato Salad – diced potatoes, hard boiled eggs, celery and onion in a creamy dressing.
Zesty Bowtie Pasta - large bowtie pasta mixed with an assortment of fresh vegetables in a colorful savory seasoned dressing.

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Your Choice of Wrap:
Chicken BLT Wrap – breaded chicken strips, bacon, shredded lettuce, diced tomato and Ranch dressing in a flour tortilla.
Chicken Caesar – crisp romaine lettuce, all white meat chicken, shredded Parmesan cheese and creamy Caesar dressing in a flour tortilla.
Club – thinly sliced deli ham, turkey and roast beef with shredded lettuce, diced tomato and honey mustard in a flour tortilla.
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Turkey Cranberry – oven roasted turkey breast, provolone cheese, baby spinach and cranberry relish in a honey wheat tortilla.

Includes potato chips, your choice of salad and Sweet Treat dessert.

BUILD YOUR OWN .............................................. $10.95

SANDBICH BAR

Deli Tray – Ham, turkey and roast beef.
Cheese Tray – Swiss, American and provolone.
Bread Tray – may include: country white, hearty wheat, 12-grain wheat, multi-fiber, soft rye, 100% multigrain and sour dough.
Lettuce, tomato and onion, Heinz mayonnaise and Grey Poupon mustard.
Includes potato chips, your choice of salad and Sweet Treat dessert.

WRAP AND SALAD BUFFET ......................... $10.95

SANDWICHS BAR

Your Choice of Wrap:
Chicken BLT Wrap – breaded chicken strips, bacon, shredded lettuce, diced tomato and Ranch dressing in a flour tortilla.
Chicken Caesar – crisp romaine lettuce, all white meat chicken, shredded Parmesan cheese and creamy Caesar dressing in a flour tortilla.
Club – thinly sliced deli ham, turkey and roast beef with shredded lettuce, diced tomato and honey mustard in a flour tortilla.
Mediterranean Wrap – roasted eggplant, roasted red peppers, kalamata olives, feta cheese and hummus in a honey wheat wrap.
Roast Beef – thinly sliced roast beef, provolone cheese, shredded lettuce, diced tomato and a zesty horseradish mayonnaise wrapped in a honey wheat tortilla.
Turkey Cranberry – oven roasted turkey breast, provolone cheese, baby spinach and cranberry relish in a honey wheat tortilla.

Includes potato chips, your choice of salad and Sweet Treat dessert.
THEME BUFFETS – MINIMUM 30 GUESTS

Theme buffets include iced tea and water. Substitute canned drinks and bottled waters for $0.75 per guest.

Mexican Fiesta .............................................. $8.95
Crunchy and soft shell tacos, spicy taco beef and chicken, shredded lettuce, diced tomato, shredded cheese, salsa, sour cream, Spanish rice, Mexicali corn, homemade tortilla chips and churros.

Italian Villa .................................................... $8.95
Antipasto tray, Italian salad, classic meat or vegetable lasagna, cheese stuffed breadsticks and tiramisu.

BBQ ............................................................... $8.95
Pulled pork or chicken, fresh buns, BBQ sauce, cole slaw, baked beans, potato chips and assorted gourmet cookies.

Grillout ................................................................ $10.45
Quarter pound hamburgers and hot dogs, buns, American cheese, lettuce, tomato, onion, pickle relish, ketchup, mustard, baked beans, homemade potato salad and assorted gourmet cookies.

Italian Action ................................................ $14.95
Italian salad, penne pasta, cheese tortellini, marinara sauce, alfredo sauce, Italian chicken, Italian sausage, meatballs, sliced mushrooms, red pepper flakes, shredded Parmesan cheese, cheese stuffed breadsticks and tiramisu. Two attendants per 30 guests.

STUDENT/NON-PROFIT GROUPS
MINIMUM 30 GUESTS

Student non-profit menus include china and linen service in the Curris Center or are available for pick up with our environmentally friendly line of plates, cups, utensils and paper napkins. Not eligible for any discounts.

BBQ or Herb Roasted Chicken ....................... $9.95
Your choice of BBQ or herb roasted bone-in chicken breast with mashed potatoes, green beans, rolls, butter, New York cheesecake, iced tea, water, lemons and sweeteners.

Grillout ........................................................... $9.95
Hamburgers, hot dogs, buns, cheese slices, lettuce, tomato, onion, ketchup, mustard, mayonnaise, relish, potato chips, cookies and canned drinks.

Pasta .................................................................. $9.95
Penne pasta, alfredo sauce, marinara sauce, tossed salad with dressings, breadsticks, cookies, iced tea, water, lemons and sweeteners. Substitute zesty meat sauce for an additional $0.95 per person.

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BUFFETS – MINIMUM 30 GUESTS
ONE ENTRÉE  ~ $11.95 • TWO ENTRÉES  ~ $14.95

All Buffets include a tossed salad with dressings, rolls with butter, iced tea, water and your choice of dessert from our Classic Confections Collection. Please see page 12 for dessert options.

ENTRÉES – choose one or two
BBQ Bone-in Chicken Breast
Herb Roasted Bone-in Chicken Breast
Mushroom Stuffed Chicken add $1.25
Smoky BBQ Pork Loin
Roast Pork Medallions with Creamy Dijon Sauce add $1.25
Pot Roast with Potatoes and Carrots
BBQ Beef Brisket
Marinated Flank Steak
Beef Tips with Mushrooms and Onions
Lemon Dill Salmon
Citrus Peppercorn Tilapia

SIDE DISHES – choose two
Cheesy Scalloped Potatoes
Creamy Potato Bake
Hashbrown Casserole
Macaroni and Cheese
Roasted Baby Bakers
Roasted Red Skin Potatoes
Smashed Potatoes with Bacon and Cheddar
Rice Pilaf
Green Bean Casserole
Cheesy Broccoli Bake
Sweet Potato Casserole
Buttered Broccoli Spears
California Blend
Country Style Green Beans
Creamy Corn
Herb Glazed Baby Carrots
Seasonal Vegetable Medley

PLATED DINNERS – MINIMUM 10 GUESTS

Entrees are served with a tossed salad with Ranch and Italian dressings, dinner rolls with butter, your choice of dessert from our Classic Confections Collection, iced tea and water. Please see page 12 for dessert options. You may substitute a Signature Salad for an additional charge.

ENTRÉES

Oven Roasted Rosemary Chicken ........................................  $17.45
Airline breast of chicken roasted with herbs and olive oil served with roasted garlic and caramelized onion mashed potatoes, crisp tender whole green beans and rosemary scented pan sauce.

Creme Brie Chicken ..........................................................  $17.45
A delectable combination of creamy Brie cheese, sweet apples, cranberries, onions and a hint of chive wrapped in a tender and juicy chicken breast served with roasted baby bakers and sautéed green beans.

Apple Herb Pork Chop ......................................................  $18.45
Flavorful and tender boneless pork chop stuffed with an apple and herbed cheese filling alongside a wild rice pilaf and herb glazed carrots.

Tilapia Almondine .............................................................  $15.95
Mild and sweet tilapia filets are coated in a butter crumb almond crust and baked until golden brown and served next to fresh steamed green beans.

Garlic Seared Tilapia ..........................................................  $17.95
Savory seared tilapia is served with rice pilaf and Normandy blend vegetables.

Braised Beef Short Ribs ......................................................  $20.95
Fall off the bone tender, our Merlot braised beef short ribs are served with mushroom cheese grits and sautéed southern greens.

SIGNATURE SALADS

Mediterranean Salad .........................................................  $1.75
A crisp mix of iceberg and romaine lettuces tossed with tomato, cucumber, kalamata olives, feta cheese and a house-made vinaigrette.

Southern Wedge Salad .....................................................  $1.75
Crisp iceberg lettuce topped with a creamy house-made buttermilk blue cheese dressing, diced tomatoes, bacon crumbles and diced green onions.

Poached Pear Salad .........................................................  $2.45
Tender spring lettuces with creamy poached pears, crunchy candied walnuts and tangy herbed goat cheese topped with a house-made champagne vinaigrette.

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DESSERT SELECTIONS

DESSERT SELECTIONS

CLASSIC CONFECTIONS

Chocolate Mousse Cake
Thick, rich and creamy chocolate mousse pudding nestled in a cookie crust bed.

Chocolate Mint Layered Pie
Chocolate cookie crust piled with chocolate and mint fillings and chocolate whipped cream then finished off with chocolate shavings.

French Silk Pie
Made with importe cocoa to create a rich, dark chocolate filling, topped with real whipped cream, and garnished with a centeripe of chocolate curls.

Chocolate Chip Cheesecake
Traditional rich and creamy cheesecake filled with bittersweet chocolate chips and baked on an all-butter, chocolate cookie crust.

Assorted Banquet Cheesecakes
A delectable assortment of cheesecake for everyone.

Assorted Mini Desserts
Key Lime Pie, Turtle Cream Pie, Peanut Butter Cream Pie, and Red Velvet Cake.

Happy Endings, Add $1.50 per Guest

Strawberry Shortcake Layer Cake
Three large layers of vanilla shortcake, whipped cream, and fresh strawberry preserves.

Flourless Chocolate Torte
Elegant and timeless, this gluten free torte is made with a blend of four chocolates and topped with chocolate ganache.

Lemon Mousse Layer Cake
Tender layers of airy cake filled with tart, lemon mousse, topped with whipped cream and sprinkled with sweet lemon candies.

Key Lime Pie
Made in an authentic Florida-style, with a tart flavor offset by a sweet granola crust.

Chocolate Peanut Butter Pie with Reese's Peanut Butter Dark chocolate and peanut butter mousse, topped with Reese's peanut butter cups.

Assorted Cupcakes
Red Velvet, Lemon Meringue, Peanut Butter, Jelly Roll, Chocolate on Chocolate and Vanilla Bean Cupcakes.

Assorted Layer Cakes
Carrot Cake, Banana Chocolate Chip Cake, Chocolate Raspberry Crisp and Mr. Germans Chocolate Cake.

Assorted Pies
Key Lime, Caramel Apple, Big Blitz with Snickers, and Oreo.

Mini Goat Cheese Cheesecake with Honey and Thyme
Made with soft, ripened goat’s milk cheese that is infused with honey, Greek thyme, and walnuts to offer a warm, earthy note.

EXTREME DECADENCE, ADD $4 per Guest

Roasted Pistachio Mascarpone Cake
Layered with real, smooth pistachio mascarpone, iced with a creamy mascarpone frosting, and hand-finished with crunchy, roasted pistachios.

Raspberry Mascarpone Torte
Moist layers of vanilla sponge cake, layered with real mascarpone cheese mousse, and sweet red raspberries to create an authentic Italian-style flavor.

Vanilla Caramel Crunch Cake
A salted caramel crunch layer and creamy custard layer are both beneath a smooth, caramel finish.

Chocolate Mousse Cake
Dense creamy chocolate cheesecake filling on top of a chocolate crumb crust, topped with whipped cream and chocolate curls.

Salted Almond Caramel Cheesecake
Creamy filling with a crisp, graham cracker crust, covered in a rich, buttery caramel sauce, topped with roasted and salted almond pieces.

Mini Triple Mousse Cake
Decadent dark, milk, and white chocolate mousse, topped with white chocolate shavings.

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HORS D’OUVRES – MINIMUM 2 DOZEN PER TYPE

Hors d'ouevres are sold à la carte. Plates, tablecloths, forks, napkins, cups and service staff are available for an additional charge. Prices are per dozen.

Artichoke and Crabmeat Triangles ................. $6
Beef Teriyaki Skewers ................................ $12
Brie and Fig Tarts ....................................... $10
Chicken Wings, BBQ or Hot ...................... $10
Cocktail Meatballs ................................... $10
BBQ, Sweet and Sour or Swedish................. $10
Cranberry Brie Crostini ............................. $6
Cranberry Chicken Salad Puffs ................... $12
Dessert Shooters ...................................... $24
Cappuccino Chocolate, Double Chocolate, Lemon Raspberry and Crème Caramel
Ginger Chicken Bacon Bites ....................... $6
Ham and Rolls ........................................ $6
Mini Assorted Cheesecakes ......................... $12
Chocolate Curl, Cherry, Blueberry, Pineapple, Lemon Coconut and Peanut Butter Nut
Mini Cheeseballs with Crackers .................... $6
Cheddar or Pineapple
Mini Chocolate Eclairs ................................ $5
Mini Croissant Sandwiches ......................... $12
Ham, Turkey, Chicken Salad
Mini Crab Cakes with Remoulade ................. $36
Miniature Quiche ..................................... $10
Petit Fours ............................................ $8
Pretzel Wrapped Franks with Mustard ............ $18
Sausage Bacon Rollups .............................. $10
Sausage Stuffed Mushrooms ...................... $10
Shrimp Cocktail Shooters ........................... $24
Southwest Pinwheels ................................ $6
Vegetable Pizza ....................................... $10

DIPS – serves 20 - 25
Artichoke Dip with Pita Chips ....................... $35
Black Bean Dip with Tortilla Chips ............... $15
Buffalo Chicken Dip with Crackers .............. $25
Cheeseball with Crackers ........................... $12
Cheddar or Pineapple
Layered Nacho Dip with Tortilla Chips .......... $20
Ranch Dip .............................................. $8
Spinach Dip with Pita Chips ....................... $18

TRAYS
small serves 30, medium serves 60, large serves 90
Antipasto Tray ......................................... $30, $60, $90
Cheesecube Tray with Crackers .................. $50, $100, $150
Fruit Tray with Dip .................................... $35, $70, $105
Gourmet Cookie Tray ................................. $50, $100, $150
Vegetable Tray with Dip ............................ $30, $60, $90

RECEPTION STATIONS
MINIMUM 75 GUESTS

CARVING STATION – served with rolls and sauce
Beef Tenderloin with Creamy Horseradish .......... $6.25
Pork Tenderloin with Creamy Dijon Sauce .......... $4.45
Chicken Roulade with Cranberry Relish ........... $3.45

FRUIT, VEGETABLE AND CHEESE DISPLAY ............ $6.95
A beautiful arrangement of fresh seasonal fruits, vegetables, and domestic and imported cheeses with fruit dip, Ranch dip and assorted crackers.

ICE CREAM SUNDAE BAR .............................. $6.45
Vanilla and chocolate ice creams, chocolate syrup, strawberry topping, caramel syrup, sprinkles, nut topping, maraschino cherries and whipped cream.

CHOCOLATE FOUNTAIN (serves 100) ................... $500
Dark, milk or white chocolate, your choice of four dippers, bamboo fondue forks and an attendant for two hours.
Dippers: angel food cake bites, brownie bites, graham crackers, marshmallows, pineapple chunks, strawberries, pretzel rods

MINI CHOCOLATE FOUNTAIN (serves 50) .......... $250
Dark, milk or white chocolate, your choice of four dippers, bamboo fondue forks and an attendant for two hours.
Dippers: angel food cake bites, brownie bites, graham crackers, marshmallows, pineapple chunks, strawberries, pretzel rods

MINI CHOCOLATE FOUNTAIN (serves 30) .......... $150
Dark, milk or white chocolate, your choice of three dippers, bamboo fondue forks and an attendant for two hours.
Dippers: angel food cake bites, brownie bites, graham crackers, marshmallows, pineapple chunks, strawberries, pretzel rods

GOURMET COFFEE BAR ................................. $3.95
Premium roast coffee, flavored creamers, cocoa powder, ground cinnamon, whipped cream, sweeteners

HOT CHOCOLATE BAR ................................. $3.95
Hot chocolate, ground cinnamon, cocoa powder, whipped cream, peppermint sticks

BEVERAGE SERVICE
TABLETOP (serves 6-8) ................................ $2
Pitcher of ice water, cups and beverage napkins.

COLD BEVERAGE BREAK (serves 20-24) ........... $30
12 canned Pepsi products and twelve 12-oz. bottled waters, ice, beverage napkins and a linen tablecloth.

COFFEE BREAK TO GO (serves 12) ................. $30
96 oz. premium roast coffee in a recyclable container, creamers, sweeteners, stirrers, compostable cups and lids, beverage napkins and a paper tablecloth. Decaf available upon request.

COFFEE BREAK FOR 12 ................................. $25
96 oz. premium roast coffee in a carafe, creamers, sweeteners, stirrers, compostable cups and lids, beverage napkins and a linen tablecloth. Decaf available upon request.

COFFEE BREAK FOR 50 ............................... $75
Three gallons of premium roast coffee in a chafing dish, creamers, sweeteners, stirrers, compostable cups and lids, beverage napkins and a linen tablecloth. Decaf available for an additional charge.

Â LA CARTE BEVERAGES AND SUPPLIES

1 gallon serves 12-16
16.9 oz Aquafina Water ............................. $1
12 oz. Pepsi Products ................................. $1
Fruit Punch, gallon .................................... $15
Fruit Tea Punch, gallon .............................. $15
White Grape Juice Punch, gallon .................. $15
Lemonade, gallon ..................................... $8
Iced Tea, gallon ......................................... $6
Includes creamers and sweeteners, stirrers, 8 oz Earthchoice cups and lids, paper napkins.

Coffee, gallon ........................................ $20
Includes creamers and sweeteners, stirrers, 8 oz Earthchoice cups and lids, paper napkins.

Punch Bowl with Ladle Silver ....................... $8
Glass ....................................................... $5
Ice, 8 lb bag .............................................. $3
Recyclable Cooler with Ice .......................... $4
16 oz Earthchoice Cup ............................... $0.25
9 oz Earthchoice Cup ................................. $0.15
8 oz Earthchoice Coffee Cup and Lid ........... $0.35
Champagne Fountain ................................. $25
Teardrop Dispenser ................................... $5

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BOOKING INFORMATION

- A two-week advance notice is appreciated to insure appropriate levels of staffing and availability of your chosen menu. We may not be able to accommodate orders with less than three business days notice.
- Events may be booked by calling the catering office Monday – Friday from 8 a.m. – 4:30 p.m. at 270.809.2746.
- The client is responsible for securing the location of the event, as well as any tables, chairs, tents, stages and trash removal that may be required.
- Racer Hospitality Catering has first right of refusal for all events held in the Curris Center. No food or beverage can be served or sold in the Curris Center without express permission from Racer Hospitality Catering in the form of an approved Food Waiver, which can be obtained on our website: http://www.murraystate.edu/Campus/Dining/Catering and must be submitted two weeks prior to the event date.

DEPOSITS AND PAYMENT

- A deposit may be required at the time of booking. Deposit amounts vary based on event and client type.
- All deposits are non-refundable.
- University accounts will require a signed contract including a valid FOAPAL that must be received by the catering office no less than three business days before an event.
- University Foundation accounts will be billed via an inter-account form that will be sent to you following your event and must be completed and returned to the catering office no more than 10 business days after receipt.
- Direct billing accounts will require payment in full when the final guarantee count is provided, unless credit arrangements have been approved.
- Terms for customers with approved credit are Net 30 days. A 2 percent finance charge will be assessed for each 30 days that the bill remains unpaid. The client is responsible for all collection and legal fees associated with non-payment.
- Any expense incurred at the time of the event such as exceeding the guaranteed count, overtime charges, etc., will be invoiced after the event and are subject to Net 30 day terms.
- All events not paid with a university account or a university Foundation account will be charged 6 percent Kentucky sales tax unless a valid tax exempt number is provided with the signed contract.

MENU SELECTION

- Final menu selection is due five business days prior to the event.
- Racer Hospitality Catering will provide alternate menu choices for guests that have special dietary needs. However, we must receive those requests at the time of the guaranteed final count. It is imperative that the event organizer solicit those requests well in advance to insure guest satisfaction and to avoid a potential medical emergency.
- Published menu prices are subject to change without notice, based on fluctuating prices of food and supplies. Prices quoted are good for 90 days.

GUARANTEED FINAL COUNT

- Final guest count is due by noon three business days prior to the event.
- Guest counts cannot be lowered on the day of the event.
- Substantial increases in the guest count within three business days of the event may necessitate Racer Hospitality Catering to change the menu based on product availability.
- All food orders placed, finalized or changed within three business days of the event may be subject to a billing rate of 1.5 times the contract price.
- Final billing on “per guest” events will be based on the actual number of guests or the guaranteed final count, whichever is greater.

CANCELLATION FEES

- All deposits are non-refundable.
- Events may be cancelled with seven days’ notice (excluding university observed holidays) without penalty.
- Events cancelled with less than seven days but more than 48 hours’ notice will be charged 50 percent of the contract price, minus any deposit.
- Events cancelled less than 48 hours’ notice will be charged the full contract price, minus any deposit.
- Events cancelled because of extreme weather conditions or acts of God may be rescheduled without penalty.
- Events cancelled due to insurance cancellation or medical emergency.
- Events cancelled less than 48 hours of the event may be subject to a billing rate of 1.5 times the contract price.

SET UP AND SERVICE

- The client is responsible for ensuring that Catering has access to the venue no less than two hours before the event to ensure adequate time to set up. The time required for set up may vary depending on the type of event and number of guests.
- Two hours are allotted for service for most events.
- If service is required past the time indicated on the contract, the client will be charged $100 per hour, with a minimum of one hour.
- If the event does not start within 60 minutes of the time indicated on the contract and Catering has not been notified otherwise, Catering will assume that the event has been cancelled and the client will be charged full price for the event. If you anticipate that the event will not begin on time, please contact the Catering Manager as soon as possible at 270.227.2570.

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HEALTH AND SAFETY REGULATIONS

- In the interest of food quality and safety, all leftover food and beverage at the end of an event is the property of Racer Hospitality Catering and cannot be removed from the premises by the client or guests.
- Racer Hospitality Catering will not be held liable for food or beverage that is removed without our knowledge.
- Additionally, food or beverage that is not prepared by Racer Hospitality Catering is prohibited unless a Food Waiver is obtained by the client at the time of booking.

LINENS AND TABLE DECORATIONS

It is standard policy to cloth all food and guest tables for “per guest” events such as lunch and dinner buffets. Food that is purchased a la carte does not include linens. All events in the Curris Center require a tablecloth.

Linens are available in the following colors: white, ivory, black, navy, gold, purple, royal blue, burgundy, red, forest green, sandalwood, dusty rose and seafoam. If no napkin color is specified at the time of booking, white napkins will be used.

Speciality linens can be rented with at least two weeks notice, and must be paid for at the time the linen order is placed, either by signed contract for university accounts or cash, check, Visa, or MasterCard for off campus clients.

*Unless otherwise indicated, events in the Curris Center will include china and linen service. Events held outside the Curris Center will include our environmentally friendly line of plates, cups, cutlery, paper napkins and tablecloths. You may upgrade off site events to linen and china services for $3 per guest.

Centerpieces, table and buffet decorations are available for an additional charge.

To book a room in the Curris Center, contact Shari Wilkins at 270.809.6985.

To arrange for tables or chairs to be set up anywhere else on campus, contact Facilities Management at 270.809.4291.