

Wor-Wic Community College Catering Guide For Community Events

Effective 9/1/2025

Updated 11/5/25

Hazel Center 1st Floor

410-334-2960

Catering@worwic.edu

**Catering services provided by Wor-
Wic's exclusive foodservice contractor**



Welcome

Thank you for choosing Wor-Wic Community College to host your event. Please find our catering packages within this guide as a suggestion for meals and refreshments. You will also find a la carte items with per piece pricing so that you may create a menu that best meets your needs.

Planning a Catered Event

Reserve a room: Contact Jill Gordon at jgordon@worwic.edu

Order catering: All catering for meetings held on campus must be provided by Sodexo, Wor-Wic's exclusive foodservice contractor. **Catering orders must be submitted to catering@worwic.edu at least one full week prior to the event.**

Vouchers

Your guests may prefer to choose their own meal or snack break. Vouchers are perfect for small meetings, student groups, and tours. Select a monetary value per person and vouchers will be created for your guests to use in the Hazel Center Café during operating hours.

Take Away Containers

A reasonable number of to-go containers will be provided with your catered event. Additional containers can be provided at a rate of .35 per container needed.

Cancellations A final count of attendees shall be confirmed at least 3 business days prior to the event. Cancellations are also needed 3 business days prior to the event. If Sodexo is notified less than 3 business days of a cancellation, any expenses incurred become the event organizer's responsibility.

Labor Fees

All catered events are set buffet style for the guests to serve themselves. If it is desired to have the catering served, or an attendant provided to assist in buffet serving, a fee will be applied at a rate of \$25.00 for each hour a server is requested.

After Business Hours Fee

Café business hours apply to requests for service before 7:30am and services needed after 4:00pm. If an event is held outside of The Hazel Center Café business hours, a fee of \$25.00 per hour will be applied. A half hour before the event start time, the hours of the event, and a half hour after the event is scheduled to end. For example, if an event is scheduled for 4:00pm-6:00pm. The event will be charged 3:30pm-6:30pm; three hours at a rate of 25.00 per hour.

15 Person Minimum Guests Requirement

A service fee of \$30.00 will be applied for catering requests for fewer than 15 guests. Please consider using vouchers instead.

China

Add white China place settings with silverware and glass goblets to your catering for an additional charge of \$5.00 per guest.

Linen

Linen tablecloths can be added to any event for \$5.00 per cloth needed. We provide white tablecloths with black accent linen. Special color requests may be quoted. Please allow two weeks' notice for special color requests. Please keep in mind occasions arise depending on room requested and the amount of space available after seating placement when we need to use portable banquet tables with less than attractive appearance. If these tables need to be used, we will **automatically use linen tablecloths at a rate of \$5.00 per cloth**. If you prefer to provide tablecloths, please plan with catering staff to have them available the day before the event.

Billing Procedures

Services provided will be invoiced after event with payment due within 15 days of invoice date.

First Right of Refusal

Sodexo has contracted all catering services at Wor-Wic. No outside food or beverage is to be brought on campus to be served for any event, meeting or class. Sodexo has the first right of refusal for a catering request. That means Sodexo must be contacted first for all on-campus catering, even evenings and weekends. Sodexo will determine if they can or cannot meet your needs and will issue a waiver if they cannot perform the catered event. For example, occasionally waivers may be issued for very small events or events that occur when the café is closed.

Alcoholic Beverage Service

If alcoholic beverage service is approved, the client is responsible for obtaining a One-Day Liquor License from the Wicomico County Liquor Control Board to serve alcohol. The client shall provide all alcoholic beverages and Sodexo will provide all necessary mixers, ice, napkins, glassware, etc. All alcoholic beverages must be served by Sodexo staff and consumed in designated areas. A full bar set-up is \$4.50 per guest. Bartender fees are charged a rate of \$25.00 per hour with a mandatory inclusion of 1 hour prior and 1 hour after the event. Proof of age is required. We reserve the right to refuse service of alcohol to any person.

Breakfast

Boxed Breakfast

Assorted Muffin or Large Danish
Whole Fresh Fruit
Bottled Water
\$7.00 per box

Quick Start

Fresh Brewed Rise Up Coffee
and Hot Tea Service
Assorted Juices
Choice of 2 bakery items:
Muffins, Croissants, Danish
\$8.75 per guest

Continental Delight

Fresh Brewed Rise Up Coffee
and Hot Tea Service
Assorted Juices
Seasonal Fresh Cut Fruit Salad
Choice of 2 Bakery Items:
Muffins, Croissants, Danish.
\$10.75 per guest

Eastern Shore Favorite

Fresh Brewed Rise Up Coffee
and Hot Tea Service
Assorted Juices
Seasonal Fresh Cut Fruit Salad
Scrambled Eggs
Choice of Bacon or Sausage
Hash Brown Potatoes
French Toast with Syrup
\$12.00 per guest
\$13.00 for both sausage and bacon

Healthy Choice

Vanilla and Strawberry Yogurt
With Seasonal Berries
Granola to Top
Whole Grain Fruit and Granola Bars
Bottled Water and Fruit Juices
\$10.50 per guest

Arranged Sliced Fruit Platters

Small (12-15 guests)	\$35.00
Medium (16-25 guests)	\$65.00
Large (26-32 guests)	\$90.00

Lunch

Boxed Lunch

Assorted Deli Sandwich on a Kaiser Roll
Bag of Assorted Potato Chips
Whole Fresh Fruit
Pack of Fresh-Baked Cookies
Canned Soda or Bottled Water
\$11.00 per box

Deli Sandwich Platters

Platters are priced per piece, not per person.
3-inch Sub Sections \$2.99 per section
Tortilla Wrap Halves \$2.99 per half

Choose from Italian, Egg Salad, Ham & Cheese,
Turkey & Cheese, Tuna Salad or Chicken Salad.
Sandwiches will come with lettuce & tomato.
Condiments on the side.

Tossed Garden Salad Buffet

Fresh Mixed Greens Tossed with
Tomato, Carrot, Red Cabbage, and
Cucumber. Dressing and Croutons on the
Side. Fresh Fruit Salad, Dinner Rolls and
Choice of Soda and Water
or Lemonade and Iced Tea.
\$9.75 per guest

Grilled or Crispy Chicken Caesar Salad Buffet

6-ounce Breast of
Grilled or Crispy Chicken
Over Romaine with Parmesan Cheese,
Croutons and Dressing.
Fresh Fruit Salad, Dinner Rolls and
Choice of Soda and Water
or Lemonade and Iced Tea.
\$12.75 per guest

The Sandwich Buffet

Mixed Greens Salad with Dressings
Assorted Pre-Made Sandwiches
on Assorted Breads
Condiments on the Side
Fresh-Fried Potato Chips
Assorted Cookies or Brownies
Canned Soda and Bottled Water
Or
Iced Tea and Lemonade
\$14.00 per guest

Finger Sandwich Luncheon

Assorted Finger Sandwiches
(*Pinwheel Wraps, Turkey Club Triangles,
Tuna and Ham on Mini Croissants, Chicken
Salad Sliders, 3 finger sandwiches per guest*).
Choice of two: Potato Salad, Cole Slaw,
Pasta Salad or Potato Chips
With Assorted Cookies or Brownies
Canned Soda and Bottled Water
Or
Iced Tea and Lemonade
\$14.00 per guest

Lunch - continued

The Picnic

Hamburgers, Cheeseburgers & Hot Dogs
Lettuce, Tomato, Onion & Pickles
Baked Beans
Cole Slaw
Potato Chips
Condiments
Assorted Cookies or Brownies
Canned Soda and Bottled Water
Or
Iced Tea and Lemonade

\$15.00 per guest

The Country Barbecue

Fried Chicken
Pulled Chicken or Pork BBQ Sliders
Potato Salad, Cole Slaw
Corn on the Cobb
Baked Beans
Choice of Apple Pie, Peach Cobbler
or Strawberry Shortcake
Canned Soda and Bottled Water
or
Iced Tea and Lemonade

\$19.50 per guest

Mexican Fiesta

Make Your Own Taco Bar:

Soft Flour Tortillas
Choice of Seasoned Ground Beef
or Seasoned Chicken Strips
(ask for vegetarian crumble)
Diced Tomato, Onion, Shredded Cheese,
Sour Cream, Guacamole, and Lettuce
Olives, Jalapenos
Nacho Chips with Salsa
Canned Soda and Bottled Water
Or
Iced Tea and Lemonade

\$ 15.50 per guest

Pizza

Whole Cheese Pizza **\$20.00**
Whole Pizza with Toppings **\$24.00**

Available toppings:
Pepperoni, Sausage, Ham,
Pineapple,
Green Pepper, Onion,
Tomato,
Olives, Sweet Peppers,
Buffalo Chicken

Break Packages

The 7th Inning Stretch

Carrot, Celery, and
Cucumber Slices with Dip
2 Finger Sandwiches per Guest
Pretzels
Assorted Cookies or Brownies
Fresh Brewed Coffee and
Hot Tea Service
Bottled Water, Juices, and Canned Soda

\$11.50 per guest

Sweets & Treats

Assorted Fresh-Baked Cookies
Brownies
Whole Fruit or Fresh Cut Fruit Salad
Fresh Brewed Coffee and
Hot Tea Service
Bottled Water, Juices, and Canned Soda
(Additional variety of sweets are available
for parties of 30 or more)

\$8.50 per guest

Cheese & Crackers

Sliced Cheese:
Sharp Cheddar, Smoked Gouda,
Pepper Jack, Brie, Garlic & Herb Boursin
Arranged with Assorted Crackers

\$4.35 per guest

Like a Rabbit

Broccoli and Cauliflower Florets,
Cucumber Rounds, Carrot and Celery
Sticks, Grape Tomatoes and Bell
Peppers
Served with Ranch and Bleu Cheese

\$3.50 per guest

Ice Cream Social

8 ounce scoop of vanilla ice cream with
make your own Sundae toppings:
chocolate sauce, caramel sauce,
whipped cream, cherries, and sprinkles

\$4.99 per guest

Cookie Platters

Assorted Fresh-Baked Cookies:
Chocolate Chip, Oatmeal Raisin, Sugar,
Double Chocolate Chip
\$0.70 per cookie

Cookie-Sized Brownies **\$0.90 each**

Bagged by two available
Individual bagging add \$0.10 per cookie

Hot Buffets

Each protein entrée includes a mixed greens salad with dressings, dinner rolls, a choice of two side items, choice of beverage, and dessert.

Chicken

Boneless Skinless Chicken Breast	5-ounce lunch portion \$15.00 7-ounce dinner portion \$16.50
Bone-in Chicken Quarters	2-piece lunch portion \$15.25 3-piece dinner portion \$16.75

Available applications: BBQ, Fried, Caribbean Jerk, Lemon Herb, Sweet & Sour, Grilled, Teriyaki, Marsala, Alfredo, Basil Pesto, Marinara Parmesan, or with Country Gravy

Beef

Sliced Top Round of Beef	5-ounce lunch portion \$15.50 7-ounce dinner portion \$17.00
Grilled Flank Steak	5-ounce lunch portion \$19.00 7-ounce dinner portion \$20.50
Oven Roasted Tenderloin	Market Price

Available applications: Beef Gravy, Mushroom & Onion Gravy, Chimicurri Sauce, Horseradish Sauce

Pork

Pulled Pork BBQ	4-ounce portion with potato roll \$15.00
Oven Roasted Pork Loin	5-ounce lunch portion \$15.25 7-ounce dinner portion \$16.50
Breaded pork cutlet	5-ounce cutlet \$15.25

Available applications: Country Gravy, BBQ, Sweet & Sour, butter caper sauce, or Teriyaki

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Seafood

Flounder baked or fried	5-ounce lunch portion \$15.00	7-ounce dinner portion \$16.50
Salmon baked	5-ounce lunch portion \$16.50	7-ounce dinner portion \$18.00
Seafood Pasta (shrimp, scallops, crab)	6 ounce seafood /basil cream sauce/pasta/vegetables	\$19.00
Crab Cakes		Market Price

Available applications: lemon butter, grilled, crumb topped, roasted red pepper sauce, Honey-Soy-Sesame, corn & tomato relish, mango & black bean salsa, tartar & cocktail sauces

Vegetarian

Vegetable Quiche (1/4 pie) Quiche with 1 side \$13.50	Vegetable Primavera Pasta no additional sides \$13.00	Fried Eggplant Parmesan served with pasta \$13.00
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(all include a tossed salad, dinner roll, choice of dessert and beverage)

Sides

Green Beans, Fresh Steamed Vegetable Medley, Broccoli, Whole Baby Carrots, Mashed Potatoes, Oven Roasted Potatoes, Rice Pilaf, Buttered Noodles, Macaroni & Cheese, Sweet Potatoes, Corn

Desserts

Apple Pie, Cookies, Brownies, Peach Cobbler, Strawberry Shortcake, Vanilla or Chocolate Cake, Fresh Cut Fruit, Chocolate or Lemon Meringue Pie

Beverages

Canned Pepsi Products and Bottled Water
Or
Iced Tea and Lemonade

Banquet Hors D'oeuvres

Cold Selections

Artichoke Hummus with Toast Points	\$2.00
Olive Tapenade	\$2.00
Chilled Shrimp Cocktail	Market Price
Assorted Finger Sandwiches	\$1.85
Caprese Skewer	\$2.00
Antipasti Skewer	\$2.75
Smoked Salmon on Bagel Crisp	Market Price
Prosciutto wrapped Marinated Asparagus	\$2.75
Shrimp Salad Lettuce Wraps	\$4.00
Cheese and crackers	\$4.35
Crudit� and dip	\$3.50

Arranged Fruit Platters

Small 12-15 guests
\$35.00

Medium 16-25 guests
\$65.00

Large 26-32 guests
\$90.00

Hot Selections

Vegetable Spring Rolls	\$2.50
Italian Meatballs	\$2.50
Fried Macaroni & Cheese Wedges	\$2.00
Chicken Tenders	\$2.50
Chicken Wings	\$3.00
Jerk Chicken Satay	\$2.50
Spanakopita	\$1.75
Assorted Finger Panini's	\$2.00
Bite Sized Red Potato Skins	\$1.85
Baby Mushroom Caps with Italian Sausage	\$2.50
Chicken Cordon Bleu Bites	\$2.50
Flank Steak Satays	Market Price
Raspberry & Brie Phyllo Bites	\$2.00

Spinach Dip
Minimum 20 guests
\$3.50 per guest

Crab Dip
Minimum 20 guests
Market Price

Warm Brie Wheel with Apples and Crackers
Serves 20 guests
\$45.00

Individually Priced A La Carte Items

Beverages

Rise Up Coffee per air pot (yields 7-10 servings)	\$14.00
Hot Tea Service with assorted tea bags	\$10.00
Hot Cocoa	\$12.00
Bottled Water	\$1.25
Canned Pepsi Products	\$1.25
2% Milk (½ pint)	\$1.25
100% Juice Assortment	\$2.50
Gallon Iced Tea	\$12.00
Gallon Lemonade	\$12.00
Sparkling Punch Gallon	\$14.00

Quick Snack Items

Granola Bar	\$1.00
Nutri-Grain Bar	\$1.75
Small Assorted Danish	\$1.75
Small Assorted Muffin	\$2.25
Large Assorted Muffin	\$3.25
6 oz. Yoplait Regular Yogurt	\$2.50
6 oz. Yoplait Greek Yogurt	\$3.50
Fruit Salad, 4 oz. serving	\$3.00
Soft King Pretzel	\$2.50
Cheese Sauce per oz.	\$0.85
Small Bags of Potato Chips or Pretzels	\$1.50
Corn Tortilla Chips with Salsa	\$2.50
Individually Wrapped Hot Dogs	\$2.50
Buffet Style Salad Bowl with croutons/dressing on side	\$2.50
Buffet Style Fresh Fried Potato Chip Bowl	
Small Silver Oval	\$20.00
Medium Fluted Clear Bowl	\$35.00
Large Clear Round Bowl	\$52.00
Individual Bags of Fresh Fried Potato Chips	\$2.99