



*In Any Event*



# Welcome

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let **The Gathering by Thompson Hospitality** 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 **Thompson Hospitality** culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

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

**The Gathering by Thompson Hospitality** at Prince George's Community College.





# Greet Your Day

## Continental Breakfast

9.99 per person

Assorted breakfast pastries and bagels with cream cheese  
Seasonal fresh fruit display  
Regular and decaf coffee and assorted hot teas  
Orange juice

(Cals: 240-340)  
(Cals: 60)  
(Cals: 0)  
(Cals: 120)

## Energy Breakfast

12.99 per person

Egg white scrambled with potato, spinach and tomato  
Seasonal fresh fruit and greek yogurt bar with granola  
Regular and decaf coffee and assorted hot teas  
Orange juice

(Cals: 240)  
(Cals: 60-370)  
(Cals: 0)  
(Cals: 120)

## Traditional Breakfast

13.49 per person

French toast, buttermilk pancakes or waffles  
*add veggie sausage links*  
Scrambled eggs  
Bacon, pork sausage or turkey sausage  
Seasoned breakfast potatoes  
Seasonal fresh fruit display  
Fresh breakfast pastries to include assortment of mini croissants,  
muffins or danishes  
Regular and decaf coffee and assorted hot teas  
Orange juice

(Cals: 170-240)  
(Cals: 80)  
(Cals: 190)  
(Cals: 45-70)  
(Cals: 120)  
(Cals: 60)  
(Cals: 130-210)  
(Cals: 0)  
(Cals: 120)





### Build Your Own Breakfast Salad

13.89 per person

Choice of Greens:		Toppings:		Proteins		Dressings	
Kale	(Cals: 35)	Tomato	(Cals: 10)	Poached Egg	(Cals: 60)	Everything Bagel Spice	(Cals: 20)
Arugula	(Cals: 0)	Red Onion	(Cals: 5)	Egg White	(Cals: 60)	Tarragon Lemon	(Cals: 15)
Baby Spinach	(Cals: 0)	Cheddar	(Cals: 30)	Bacon	(Cals: 45)	Buttermilk Ranch	(Cals: 50)
		Swiss	(Cals: 25)	Marinated Soy Bean	(Cals: 25)		
		Bell Pepper	(Cals: 5)				
		Roasted Mushroom	(Cals: 70)				
		Sweet Potato	(Cals: 50)				
		Peas	(Cals: 30)				
		Asparagus	(Cals: 20)				

### Toast Bar

13.99 per person

Breads		Spreads		Toppings		Toppers	
Artisan Sourdough	(Cals: 130)	Sweet or Savory Marmalade	(Cals: 10)	Pickled Red Onion	(Cals: 10)	Crispy Prosciutto	(Cals: 25)
Rye	(Cals: 110)	Za'tar Spiced Chick Pea Hummus with Onion	(Cals: 80)	Pickled Radish	(Cals: 35)	Toasted Cashews	(Cals: 40)
Tuscan Breads	(Cals: 75)	White Bean Hummus	(Cals: 130)	Roasted Eggplant	(Cals: 25)	Chia Seeds	(Cals: 25)
		Mushroom Ragout	(Cals: 40)	Roasted Cherry Tomato	(Cals: 50)	Sunflower Seeds	(Cals: 45)
		Avocado	(Cals: 90)	Roasted Carrot	(Cals: 40)		
				Marinated Artichoke	(Cals: 25)		
				Marinated Cucumber	(Cals: 25)		
				Arugula	(Cals: 0)		
				Fresh Mozzarella	(Cals: 90)		



# Table d'hôte

<b>Assorted bagels and spreads (Cals: 240-340)</b>	<b>4.49 per person</b>
<b>Freshly-baked croissants (Cals: 350)</b>	<b>3.69 per person</b>
<b>Assorted danish (Cals: 270-390)</b>	<b>4.69 per person</b>
<b>Assorted freshly baked muffins (Cals: 140-420)</b>	<b>1.89 per person</b>
<b>Yogurt parfait with fresh berries and granola (Cals: 250)</b>	<b>3.29 per person</b>
<b>Overnight oats (min 10 ppl) (Cals: 300-540)</b>	<b>2.89 per person</b>
<b>Avocado toast (Cals: 230-270)</b>	<b>2.49 per person</b>
<b>Bacon, pork sausage, turkey sausage or ham (Cals: 45-70)</b>	<b>1.09 per person</b>
<b>Seasonal fresh fruit display (Cals: 60)</b>	<b>4.59 per person</b>
<b>Ham &amp; swiss cheese quiche (Cals: 390)</b>	<b>2.69 per person</b>
<b>Greek yogurt (Cals: 70-90)</b>	<b>2.99 per person</b>
<b>Tuscan kale, roasted pepper &amp; goat cheese quiche (Cals: 230)</b>	<b>2.79 per person</b>
<b>Hardboiled hen eggs (Cals: 70)</b>	<b>0.99 per person</b>
<b>Oatmeal (min 10 ppl) (Cals: 65)</b>	<b>2.59 per person</b>
<b>Smoked salmon platter (min 10 ppl) (Cals: 70)</b>	<b>7.39 per person</b>



# Hand-Crafted Egg Sandwiches

*All Sandwiches can be made on  
Croissant, Buttermilk Biscuit, Wrap or English Muffin*

		<b>per person</b>
Bacon and cage-free egg on a fresh English muffin	(Cals: 350)	4.29 each
Cage-free egg and cheese on a fresh English muffin	(Cals: 280)	4.29 each
Fried chicken on a buttermilk biscuit	(Cals: 560)	4.29 each
Tomato and cage-free egg on a whole wheat wrap	(Cals: 570)	5.39 each
Cage-free egg and bacon on a croissant	(Cals: 390)	6.29 each
Hot ham and cheese on a buttermilk biscuit	(Cals: 510)	4.69 each





# Balanced Breaks

## **Chips and Salsa**

Lime & sea salt tortilla chips  
Housemade tomato salsa  
Avocado guacamole

(Cals: 100)  
(Cals: 10)  
(Cals: 110)

**4.99 per person**

## **Fruit & Nut Bar**

Selection of lightly salted nuts

(Cals: 45-50)

**4.99 per person**

## **Popcorn Trio**

Spicy chili, herb & rosemary and regular popcorn

(Cals: 140-200)

**5.99 per person**

## **Mezze Spreads**

Crisp vegetables & pita chips  
Yellow lentil hummus  
Classic chick pea hummus

(Cals: 40-80)  
(Cals: 60)  
(Cals: 30)

**9.99 per person**



# Sweets and Treats

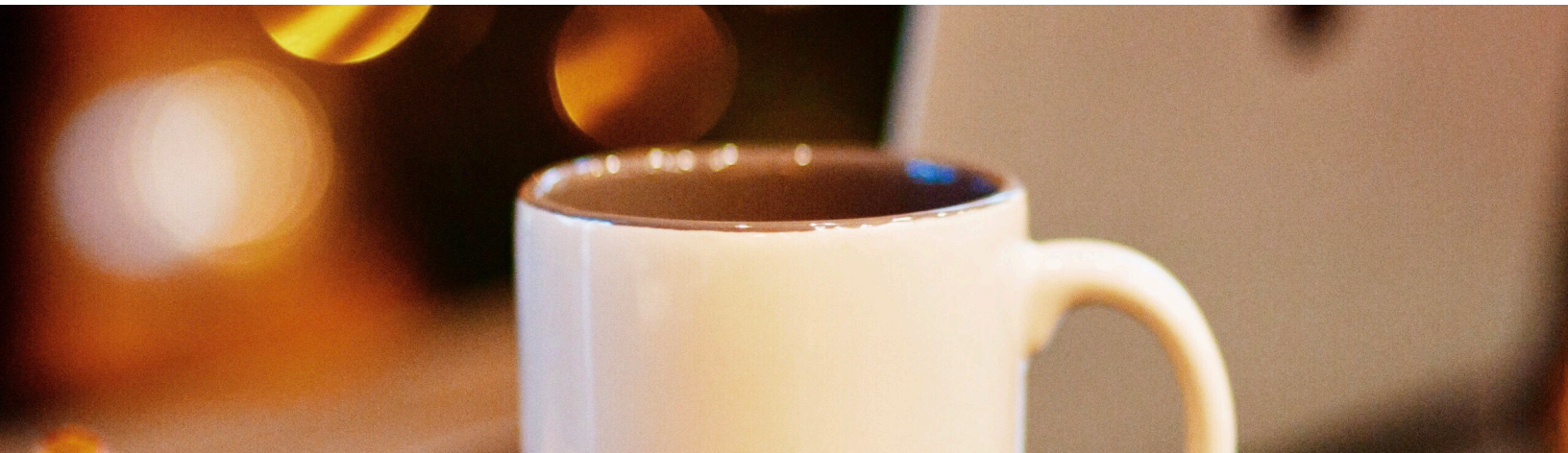
<b>Assorted freshly baked cookies</b>	<b>(Cals: 170-210)</b>	<b>16.00 per dozen</b>
<b>Housemade fudge brownies</b>	<b>(Cals: 200)</b>	<b>18.00 per dozen</b>
<b>Cereal treats</b> Choice of: Trix, Cinnamon Toast Crunch, Cocoa Puffs, & Rice Krispy Treat Platter	<b>(Cals: 190-350)</b>	<b>17.89 per dozen</b>
<b>Dessert bars choice of:</b> Smore's bar, blondie, M&M blondie, pecan, lemon bar	<b>(Cals: 110-320)</b>	<b>19.39 per dozen</b>
<b>Individually wrapped granola bars</b>	<b>(Cals: 190)</b>	<b>9.99 per dozen</b>
<b>Individually bagged chips</b>	<b>(Cals: 130-320)</b>	<b>2.99 per bag</b>
<b>Fresh whole fruit</b>	<b>(Cals: 30-110)</b>	<b>10.99 per dozen</b>





# Beverages

Freshly brewed regular or decaffeinated coffee	(Cals: 0)	2.99 per person
Hot water and assorted teas	(Cals: 0)	2.99 per person
Sparkling water	(Cals:0)	2.99 per bottle



## Cold Beverages

*(Available by Single, 6 pack, 12 pack or the case)*

		Single	6 Pack	12 Pack	Case
Cold bottled beverages	(Cals 0-190)	2.89	—	—	—
Cold water bottles	(Cals: 0)	2.69	11.29	22.59	45.29
Cold iced tea or lemonade	(Cals 0-160)	2.49	11.89	23.79	47.69

**Classic Deli Buffet****13.99**

Your choice of three deli classics, two fresh cheese pairings, artisan-baked breads, chips or a side salad, housemade cookie and condiments. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.

Pick 3		Pick 2		Pick 1	
Smoked Ham	(Cals: 180)	American	(Cals: 90)	Housemade Chips	(Cals: 100)
Turkey	(Cals: 75)	Swiss	(Cals: 90)		
Salami	(Cals: 300)	Provolone	(Cals: 100)	Chick Pea Tomato Salad	(Cals: 80)
Roast Beef	(Cals: 75)	Pepper Jack	(Cals: 110)		
Tuna Salad	(Cals: 190)	Cheddar	(Cals: 110)	Quinoa & Tabbouleh Salad	(Cals: 260)
Cold Fried Tofu	(Cals: 60)				
Seasonal Roasted Vegetables	(Cals: 50)	Avocado	(Cals: 60)	Small Garden Salad	(Cals: 40)



# Lunch Buffet

## Artisan Sandwich Board

15.99

Your choice of 4-sandwiches served with chips and a side salad.

### Pick 4

Muffuletta vegetarian sandwich (Cals: 600)

Mediterranean grilled chicken, sun-dried tomato hummus ciabatta (Cals: 890)

Cajun roast turkey with pepperjack, Bermuda onion, Cajun mayo (Cals: 480)

Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730)

Avocado, lettuce, tomato on wheat (Cals: 450)

Roast beef sub with American cheese, lettuce, tomato, onion (Cals: 540)

Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

### Pick 1

Chips (Cals: 100)

Chick pea tomato salad (Cals: 80)

Quinoa & tabbouleh salad (Cals: 260)

Small garden salad (Cals: 40)





# Box Lunches

## Express Box Lunch

All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and freshly-baked cookie.

**11.99 per person**

### Sandwich Selections

Turkey breast and provolone cheese	(Cals: 490)
Ham and Swiss cheese	(Cals: 470)
Roast beef and cheddar	(Cals: 440)
Grilled veggie wrap	(Cals: 570)
Tuna salad	(Cals: 580)
Grilled Mediterranean chicken sandwich	(Cals: 730)

## Artisan Box Lunch

All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and dessert bar.

**12.79 per person**

### Sandwich selections

Muffuletta vegetarian sandwich	(Cals: 600)
Mediterranean grilled chicken, sun-dried tomato, hummus ciabatta	(Cals: 890)
Avocado, lettuce, tomato on wheat	(Cals: 450)
Roast beef sub, American cheese, lettuce, tomato, onion	(Cals: 540)
Turkey bacon ranch on wheat with pepper jack & ranch dressing	(Cals: 640)

### Sides

Chick pea tomato salad	(Cals: 80)
Quinoa & tabbouleh salad	(Cals: 260)
Small garden salad	(Cals: 40)
Chips	(Cals: 100)





**All Salads include Artisan Crackers, choice of Dressing, Cookie, and Disposable Cutlery.**

<b>Turkey Avocado Cobb Salad</b> <i>Mesclun greens with turkey, bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons</i>	(Cals: 450)	<b>11.99 per person</b>
<b>Blackened Chicken Caesar Salad</b> <i>Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and housemade croutons with our traditional Caesar dressing</i>	(Cals: 430)	<b>12.99 per person</b>
<b>Traditional Chef's Salad</b> <i>Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing</i>	(Cals: 520)	<b>11.99 per person</b>
<b>Greek Salad with Grilled Chicken</b> <i>Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette</i>	(Cals: 730)	<b>12.99 per person</b>
<b>Mediterranean Grain Salad</b> <i>Orzo, barley, &amp; farro with Kalamata olive, tomato &amp; onion</i>	(Cals: 330)	<b>12.99 per person</b>

# Box Salads





*Theme Meals*



# Little Italy

15.99 per person

**Served with Caesar salad (Cals: 360), Garlic Bread (Cals: 210)  
and Homemade Cookies (Cals: 170-200)**

**Pick - 1**

Lasagna (Cals: 480)

Fettucine Alfredo (Cals: 400)

Tortellini Primavera (Cals: 280)

**Pick - 1**

Choice of pasta:

Chicken Piccata (Cals: 250)

Chicken Marsala (Cals: 380)

Chicken Parmesan (Cals: 470)

**Add an antipasto platter (Cals: 520): +8.99 per person**





# Southern Delight

**22.99 per person**

Herb brined turkey breast with sage gravy	(Cals: 260)
Herb & crusted salmon	(Cals: 170)
Garlic roasted red bliss potatoes	(Cals: 130)
Roasted Brussels sprouts	(Cals: 45)
Tossed garden salad	(Cals: 40)
Fudge brownies	(Cals: 200)

**19.99 per person**

Classic Carolina pulled pork with slider rolls	(Cals: 400)
Buttermilk fried chicken	(Cals: 500)
Macaroni & cheese	(Cals: 330)
Green beans	(Cals: 65)
BBQ baked beans	(Cals: 270)
Lime cilantro cabbage cole slaw	(Cals: 120)
Cheddar jalapeño cornbread	(Cals: 330)
Strawberry shortcake	(Cals: 660)





# Grill

15.99 per person

**Includes assorted buns, lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), condiments (Cals: 10-90), freshly baked cookies (Cals: 170-200), and brownies (Cals: 200)**

**Pick - 3**

Hamburger (Cals: 340)

Turkey burger (Cals: 298)

Veggie burger (Cals: 280)

Hot dog (Cals: 480)

BBQ glazed chicken (Cals: 630)

**Pick - 2**

Potato salad (Cals: 170)

Pasta salad (Cals: 270)

Coleslaw (Cals: 96)

Traditional macaroni & cheese (Cals: 330)



# Taste of the Mediterranean

**22.99 per person**

Blackened salmon with lemon & parsley	(Cals: 140)
Za'tar roasted chicken breast	(Cals: 240)
Whole wheat penne with broccoli, lemon & garlic	(Cals: 430)
Broccoli rabe with red chili flake & roast garlic	(Cals: 15)
Chick pea & tomato salad	(Cals: 80)

**18.99 per person**

Chermoula spiced chicken skewers with tzatziki sauce	(Cals: 350)
Kafta meatballs on tabbouleh with red chili tomato sauce	(Cals: 310)
Mini falafel with tahini sauce	(Cals: 350)
Lentil hummus with grilled pita chips	(Cals: 680)
Mezze grilled & marinated vegetables with hummus	(Cals: 150)
Marinated olives	(Cals: 40)





# Taco House

**17.99 per person**

Mini al pastor tacos with onion & cilantro	(Cals: 170)
Mini carne asada with onion & cilantro	(Cals: 280)
Mini grilled chicken flautas ancho chili crema	(Cals: 160)
Wild mushroom queso fundido with fresh tortillas	(Cals: 380)
Mini churro chocolate dipping sauce	(Cals: 250)

**13.99 per person**

Grilled chicken skewers with soft corn tortillas	(Cals: 390)
Black bean and corn salad	(Cals: 150)
Mexican red rice	(Cals: 180)
Fresh, housemade guacamole with salsa	(Cals: 120)
Baked corn tortilla chips	(Cals: 70)



# Asian Fusion

## 22.99 per person

Soba noodle salad with miso mustard vinaigrette	(Cals: 180)
Shrimp gyoza chili vinegar	(Cals: 170)
Pork dumpling hoisin peanut sauce	(Cals: 180)
Chili tofu & vegetables	(Cals: 100)
BBQ hoisin steak, avocado, scallion lettuce wraps	(Cals: 270)
Guacamole with fried wonton crisps	(Cals: 220)
Pao zaf cold vegetable zoodle salad	(Cals: 360)
Shrimp poke	(Cals: 680)

## 17.99 per person

Orange ginger chicken	(Cals: 550)
Beef with broccoli	(Cals: 170)
Ginger vegetable fried rice	(Cals: 290)
Traditional egg rolls	(Cals: 100)
Sesame broccoli	(Cals: 90)





Welcome to **The Gathering by Thompson Hospitality**! 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 you in planning your special event Monday-Friday 8:00am - 5:00pm. Please contact our catering department at 301-546-0904 for customized service and menus.

### **Placing an Order**

Contact the Catering Office at 301-546-0904, or by [maria.white@thompsonhospitality.com](mailto:maria.white@thompsonhospitality.com). A room must be reserved before initiating a catering request for an on-campus function. After a location has been confirmed with the university, our staff will help you determine the menu, event setup and all the other details for your event.

### **Guidelines for Planning Your Event**

In arranging catered events, attendance must be guaranteed five business days in advance of the event. This guarantee will allow for the proper planning of your event and will be your commitment to pay for the guaranteed number or the actual number of attendees, whichever is greater. For weekend events, the count must be guaranteed on the Monday before the event so as to allow ample time for the ordering process.

### **Payment for Sponsored University Events**

Payment for a scheduled event should be made to Thompson Hospitality and is due three (3) business days prior to the event. This payment will place the event in what is known as "confirmed status". If the event is not in confirmed status, Dining Services cannot guarantee that the service will be rendered. Therefore, it is crucial that the communication between you, the customer, the approving official office, and the Dining Service's Catering Office is effective. As applicable, please provide one of the following forms of payment to the Catering Office:

- Completed copy of the purchase order form with all authorized signatures
- Foundation or Fund Certification Form

### **Payment for Non-University Sponsored Events**

Payment for a scheduled event should be made to Thompson Hospitality ten business days prior to the event, the client must remit half of the bill. This payment will place the event in "confirmed status". If the event is not in confirmed status, Dining Services can not guarantee that the service will be rendered. The remaining balance (50 percent) is due three days prior to the event. As applicable, please provide one of the following forms of payment to the Catering Office:

- Credit Card
- Cash
- Certified Check
- Money Order

For non-university sponsored events, state sales tax will be charged unless a tax exempt certificate is received prior to the start of your event.

## **Cancellation**

To avoid any pro-rated charges, all cancellations must be submitted, in writing, to the Catering Office at least 72 hours (three business days) prior to your event.

## **Delivery fees**

A delivery fee of \$80.00 will be applied to any event held away from the campus. This fee is for the transport of food, service equipment, china, flatware and linen

## **Labor**

For events that are delivered, an attendant will ensure that all items are to your satisfaction. If an attendant is requested, or required based on the style of service provided, additional charges will be applied as follows:

Wait Staff: \$33.00 per hour/per person for a minimum of four hours

Culinary: \$36.00 per hour/per person for a minimum of four hours

Bar Tender: \$33.00 per hour/per person for a minimum of four hours

## **Service Times**

All events will include a two-hour service time. Events requiring serving time beyond what is mutually agreed upon will be assessed an additional charge of \$22 per hour.

## **Taxes**

For non-university sponsored events, state sales tax will be charged unless a tax exempt certificate is received prior to the start of your event.

## **Safe Food Handling**

Safe food handling is a high priority for Catering Services. Therefore, we do not allow left over food to be carried out. For your safety, and that of your guests, a Catering representative will remove food from your event in a timely manner.

## **Security**

Catering Services is not liable for any equipment, supplies or personal belongings left in public function areas.