



natural

selections

better
greener
healthier
sustainable
nourishing
fresher
options


Classic Fare
CATERING
at the University of Florida


green thread

Classic Fare Catering wants to help you make your next event green and hassle-free. Through our offerings, Classic Fare Catering aims to support a more sustainable food system - one that supports our health, our communities, and our environment.



Local Food

We will buy a local product first in an effort to support our local communities **within a 250 mile radius**. Local produce is subject to seasonal availability - if no local option exists, we aim to substitute a non-local organic product. **Please place orders at least 10 days in advance to give our local vendors time to accommodate your request.**

Third Party Certification for Sustainable Practices

Classic Fare strives to source products that are certified with the highest recognition of humane and environmental practices. Classic Fare aims to buy USDA certified organic products in order to support food grown without the use of synthetic fertilizers and pesticides and food that is free of genetic modification and irradiation. We aim to source Fair Trade products that guarantees that economic, social and environmental criteria were met in the production and trade of an agricultural product. Our coffee and chocolate used are Fair Trade certified. We aim to source Rain Forest Alliance certified teas and coffees that guarantee that sustainable land use practices were in place.

We use products that are **hormone and antibiotic-free, grass-fed, pasture-raised, and free-range** whenever possible. These practices tend to produce foods that have higher nutrient counts and fewer environmental impacts. We also source seafood according to the **Monterey Bay Seafood Watch**, which identifies seafood that promotes healthy oceans.

Zero Waste

In order to decrease our impact on the environment, Classic Fare strives to achieve a zero waste goal with our events. We offer recycling, composting and upcycling options for your events, just ask our catering consultant for details. Not only do we strive for zero waste within our operations with recycling 100% of our fryer oil, composting our pre-consumer food waste, and a food donation program with Campus Kitchens, we want to make your event is zero waste and landfill free.

Classic Fare can customize most menu items to be vegan, vegetarian, gluten-free or food allergy-friendly. Talk with your catering consultant regarding any dietary needs you or your guests may have.

When you use Classic Fare Catering for your next event, a portion of the dollars spent goes back to support the University of Florida

Florida Farmer's Breakfast

Farmer's Sunrise

Light Fare:

\$14.99 per person

- Includes organic pastries and muffins from the Gator Dining bakery made with local fruits and nuts
- Fruit salad made with fresh, locally grown fruits from our local partners. As Florida's growing seasons change, so will the fruit in this salad.
- Florida grown orange juice, water station and locally roasted fair trade Sweetwater Organic Coffee with Florida Crystals Organic Sugar.



Farmer's Breakfast Buffet Options

Buffets include choices that are made with cage-free eggs, University of Florida IFAS meat, and locally sourced vegetables. As Florida's growing seasons change, so will the vegetables available to use in our menu items. Ask our catering consultant what vegetables we can source from our local partners.

Column A

Cage Free Scrambled Eggs

Local Vegetable Frittata

Omelet Station with

4 locally sourced toppings

(Extras \$2.00 each)

Column B

University of FL

Smoked Pork Sausage

Applegate Farms Organic

Chicken Sausage

(Extra \$1.00)

Organic Vegetarian Sausage

(Extra \$1.00)

Green Gator Bite

\$15.99 per person

Choose one option from column A, one from B, buffet served with a fruit salad made with fresh, locally grown fruits from our local partners, Florida grown orange juice, water station and locally roasted fair trade Sweetwater Organic Coffee and Florida Crystals Organic Sugar.

Green Gator Chomp

\$16.99 per person

Choose two options from column A, one from column B, buffet served with a fruit salad made with fresh, locally grown fruits from our local partners, Florida grown orange juice, water station and locally roasted fair trade Sweetwater Organic Coffee and Florida Crystals Organic Sugar.



A la Carte Farmer's Breakfast

Locally sourced fruits and vegetables, cage-free eggs and locally sourced meat*. As Florida's growing seasons change, so will the fruits and vegetables used in our dishes.

Assorted Fresh Organic Scones from Gator Dining Bakery	\$2.99 per person
Assorted Breakfast Breads from Gator Dining Bakery	\$2.99 per person
Assorted Mini Quiches from Gator Dining Bakery	\$3.99 per person
Living Food Drinkable Yogurt, Kurtz and Sons Dairy:**	\$10.99 per half gallon (serves 20)
Stonyfield Organic Yogurt Bar	\$4.99 per person

Many Flavors available upon request; organic soy yogurt available (extra \$1.00 per person)

* Subject to availability.

**Kurtz and Sons all-natural milk is from local grass-fed cows in Live Oak, Florida. The milk is pasteurized, non-homogenized, and processed in a state-approved Grade A facility. Please let us know one week in advance. Subject to availability.

Green Gators On The Go



All box lunch selections are served in reusable containers with 100% recycled content napkins. All menu selections are designed to not require additional utensils. Selections includes choices that are made with:

- Boar's Head all natural, nitrate-free, gluten-free deli meats and cheeses
- Locally grown fruits and vegetables from our local partners
- Breads and desserts made in our own bakery with locally grown fruits and nuts
- As Florida's growing seasons change, so will the fruit and vegetables used in our menu selections



*Subject to availability

Classic Gator:

\$12.99 per person

Includes your choice of sandwich, wrap, or salad, choice of nitrate-free natural deli meats and cheeses, chips, fresh baked dessert bar from Gator Dining bakery, and local juices.

Salad Options

Locally grown garden salad, topped with all natural smoked turkey, roast beef, or vegetarian

Sandwich Options

All natural smoked turkey, roast beef, or vegetarian

Provolone, Cheddar Cheese, or Swiss Cheese

Garnished with local vegetables, lettuce and tomato (sourced locally when in season)

Choice of all-natural Pita Chips, Pretzels, or Potato Chips

Dessert Bar, organic cookie or vegan cookie

Choice of Lipton teas made with at least 50% rainforest alliance certified tea leaves, local juices from Uncle Matt's Organics, or Pepsi products.

Condiments are available on the side upon request

Reusable to go boxes are free of charge for use if returned within 5 days of your event to our catering office in the Reitz Union. If you need one of our staff to pick up the containers, there will be a \$25 fee for this service. For every container that is not returned, there will be a \$4 charge per container.

Florida Farmer's Spotlights



Buffets are served with a first course of a garden fresh salad made with locally grown vegetables and fruits or a Caesar salad with local or organic romaine, assorted rolls from the Gator Dining Bakery, organic iced tea, water and locally roasted Sweetwater Organic Coffee.

Selections include choices that are made with:

- Grass-fed and/or locally sources meats
- Monterey Bay approved seafood
- Artie's Tempeh, made in Gainesville, FL
- All natural cheeses
- Locally grown fruits and vegetables from our local partners
- As Florida's growing seasons change, so will the fruit and vegetables used in our menu selections.

Column A

Garlic & Rosemary
Free-Range Chicken

Free-Range
Chicken Veronique

Free-Range
Chicken Marsala

Smoked UF
Sausage

Grilled Organic Tofu

Column B

Grass-Fed
Beef Forestiere

Fruit Stuffed
UF Pork

Roasted Free-Range
Turkey

US/Atlantic
Mahi Mahi

Spicy Peanut
Locally Produced
Tempeh

Column C

Local Green Beans*

Local Glazed
Carrots*

Local Sugar Snap
Peas*

Grilled Local
Portobello
Mushrooms

Seasonal Vegetable

Column D

Roasted Local
Vegetables

Wild Garden Florida
grwon Sem-Chi Rice

Florida Sem-Chi
Rice Pilaf

Roasted Local
Potatoes

Blue Gator:

\$28.99 per person

Choose one salad, two from column A, one from B, one from C and one from D.

Orange Gator:

\$21.99 per person

Choose one salad, one from column A, one from B, one from C, and one from D.

Lean Gator:

\$19.99 per person

Choose one salad, one from column A, one from C, and one from D.

Florida Sunset Hors D'Oeuvres



Selections includes choices that are made with:

- Grass-fed and hormone-free meats
- Free-range chicken
- Monterey Bay Aquarium Seafood Watch approved seafood
- All-natural cheese
- Locally sourced or organic vegetables



Choice of 6 Cold or Hot Hors D'Oeuvres for \$20.99

Cold Hors D'Oeuvres:

Grilled Marinated Local Vegetables Platter

Local Avocado Spring Rolls

Local or Organic Roma Tomato &

Fresh Organic Mozzarella Crostini

Citrus U.S. Shrimp Ceviche

Local Wild Mushroom and Local Goat Cheese Crostini

Local Yellow Tomato Gazpacho

Hot Hors D'Oeuvres:

Local Goat Cheese and

Local Spinach Stuffed Mushrooms

Local Vegetarian Spring Rolls or

Locally Sourced Chicken Egg Rolls

Grass-fed Skewered Beef with

Teriyaki Sauce

Locally Sourced Tandoori Chicken Skewers

with Tamarind Dipping Sauce

Grass-Fed Beef Sliders with Local Bleu Cheese

and Savory Sauce

Artie's Tempeh and Local Mango Kabobs

UF Sausage Skewers with

Local Peppers and Local Onions

Sweet and Spicy Meatballs with Grass-Fed Beef

Free-Range Chicken Fingers with Honey Mustard

Other options available upon request

Sustainable Beverage and Bar Selections



- Locally roasted, organic, fair trade Sweetwater Coffee
- Water station to fill reusable bottles
- Locally grown and produced Juices
- Locally produced milk and creamers from grass-fed cows
- All-natural or organic certified Florida Crystals



Sweetwater Coffee \$29.99/gallon

Organic, Fair Trade, and locally-roasted

Hot Apple Cider (seasonal) \$18.99/gallon

Juice from Lambeth Groves \$23.99/gallon

Orange or Grapefruit Juice available, made in Vero Beach, FL

Juice from Uncle Matt's Organic \$14.99/half gallon

Apple, Orange or Grapefruit Juice and Lemonade available, made in Clermont, FL

Lemonade \$17.99/gallon

Sweet or Unsweetened Iced Tea \$18.99/gallon

Fruit Punch \$17.99/gallon

Ginger Peach Punch \$17.99/gallon

Cranberry Ginger Punch \$17.99/gallon

Sparkling White Grape Punch \$17.99/gallon

Kurtz and Sons Milk \$11.99/half gallon

Organic & Local Beers

AVAILABLE UPON REQUEST

Peak Organic Pale Ale \$6.00

Peak Organic Nut Brown Ale \$6.00

Peak Organic Amber Ale \$6.00

Landshark Lager \$6.00
(Jacksonville, FL)

Hurricane Reef Pale Ale \$6.00
(Melbourne, FL)

Cigar City Jai-Alai IPA \$6.00
(Tampa, FL)

Florida Beer Co. Swamp Ape IPA \$6.00
(Melbourne, FL)

Swamphead beers are made in Gainesville.
Available upon request and in keg form only.

Organic White Wines

Vida Organica Torrontes \$20.00

Santa Julia Organica Chardonnay \$24.00

Tiamo Pinot Grigio \$22.00

Organic Red Wines

Vida Organica Malbec \$20.00

Santa Julia Organica Bonarda \$22.00

Tiamo Sangiovese \$25.00

Packaging



Reusable Standards for events in the Reitz Union (or upgrade your event outside of the Reitz Union)

- Reusable to go containers for Gators on The Go menu
- Reusable Gator Dining cups 32 oz. for \$2.99 per person, but you get to keep the cup
- Formal dinnerware is free if event is in the Reitz Union, \$3.50 per person if event is outside of the Reitz Union



Responsible Eco-Friendly Options for events outside of the Reitz Union

- Compostable plates, bowls & cups
- Plant starch utensils
- 100% recycled content napkins
- Recyclable and compostable lunch box
- Reusable to go Containers for boxed lunches. No charge if containers are return to Classic Fare Catering office within five days of the event. If you would like Classic Fare to pick up containers there is a \$25 pick up fee. There will be a \$4 charge for each container not returned

Green Upgrade Options

- Fallen Palm leaf dinnerware from VerTerra that are compostable, biodegradable, and made from renewable resources. An extra \$1.99 a person
- Other Bamboo options available upon request

*We also have options for recycling, composting, and upcycling.
Just ask your catering consultant!*

Local Vendors



Artie's Tempeh

- Tempeh is a traditional soy product that is high protein, dietary fiber and vitamins
- Artie's Tempeh is made 2.5 miles from campus and is delivered via bicycle

Sweetwater Organic Coffee

- Variety of Roasts and Flavored Coffees
- Locally roasted 2.5 miles from campus
- Fair Trade, Rainforest Alliance & Organic

Sweet Dreams Ice Cream

- Locally made 2 miles from campus
- Variety of Flavors, can customize upon request

Marty Wert's Organic Citrus

- Available December through March
- Grown 22 miles from campus
- 20 acre organic citrus grove
- Marty Wert is UF's Grounds Manager

Mayport C&C Fisheries

- Located in Jacksonville, FL
- Works with Monterey Bay approved seafood

Fresh Point Produce

- Sources from 35 Florida farms
- Farmer bios available on their website

UF/IFAS Meat Processing Unit

- Located in Gainesville, FL
- Federal (USDA-FSIS) inspected facility within the Department of Animal Sciences
- Mission is to facilitate teaching, extension and research programs for the Animals Sciences Department
- UF Graduate runs processing plant

Kurtz & Sons Dairy

- Live Oak, FL
- all-natural, grass-fed beef cattle
- Limited availability and 1 week lead time needed
- Products: Yogurt, Drinkable Yogurt, Milk, Raw Milk, Beef and Veal

White Oak Pastures

- Animals raised and processed in Bluffton, GA
- Grass-fed, humanely treated, and all-natural
- Family-run farm for 5 generations
- UF Graduate runs processing plant

Lambeth Groves

- Located in Vero Beach, FL
- Products: Florida Orange and Grapefruit juices

Deep Creek Berry Farm

- Grown 34 miles from campus in Interlachen, FL
- Chemical-free farm

Crawford's Organic Vegetables

- Grows certified organic cucumbers, eggplant, peppers, corn and beans
- Grown 29 miles from campus in Lake Butler, FL

Policies



Reservations

We recommend you make your reservation at least 14 days in advance to allow for proper planning with food and staffing. Any bookings submitted less than 3 business days from the event will be accepted if the resources allow, but may be assessed a \$25.00 service charge. Once your menu is finalized, we will send you a confirmation. Please review this confirmation via email, if you need to make changes please use the change request link. Once the order is correct, please confirm it online.

Guaranteed Numbers & Minimums

A guaranteed number, the minimum number of guests for whom you will be charged, is required 72 hours prior to events. If you exceed this number, you will be charged accordingly. If we do not receive a guaranteed number by noon 3 business days prior to your event, the estimated number given at the time of booking becomes the guaranteed number.

Cancellations

Cancellations must be made in writing three business days prior to your event. A 50% charge will be assessed if cancellation is made within 48 hours of the event. If cancellation is made less than 24 hours prior to the event, the client is responsible for the full amount.

Liability

All displays and catering equipment are the host's responsibility from the event start time until the scheduled pick-up time. Due to Florida's Department of Health regulations of temperature and proper storage, food and beverage may not be removed from the premise following your catered event. Any misplaced or damaged equipment will be charged to the client according to the current replacement cost.

Billing

Full payment is required prior to event with the exception of those hosted by a University of Florida department. For tax-exempt clients, please forward a copy of your tax exemption certificate with your deposit. A 50% deposit is due by noon one week before your event with the balance due 48 hours prior to your event. If a confirmed invoice and payment have not been received by the due date, your event is subject to cancellation. All functions are subject to Florida State Tax.

Event Ambiance

China service is available for an extra \$3.50 per person outside of the Reitz Union. Linens are included for all food related tables and full service meals. If you would like extra tablecloths for receptions or continental breakfasts, this service is available for \$12.00 per cloth. Table skirting is available for \$20.00 per table. Each plated or buffet event comes with the minimum amount of service personnel required for your two-hour event. For additional staff or hours, add \$25.00/hour for a server and \$50.00 each for a sauté chef or carver. Centerpieces available for a nominal rental fee are mirrors at \$3.00 each and votive candles for \$1.00 each.

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Delivery Process

There may be a delivery charge up to \$35.00 for events on campus that are outside the Reitz Union. For offcampus events delivery fees will be assessed based on location, type of function, and equipment needed for the catering event. There is no delivery charge for events held in the Reitz Union.