



2024

CARVED + CRAFTED
catering

Gillette Community
College

Welcome

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

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to The Gathering by Fresh Ideas, the food will be unmatched, the service spectacular, and the event will be unforgettable!

The Gathering by Fresh Ideas at Gillette Community College

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The Morning Start

Continental Breakfast

Assorted breakfast pastries and bagels with cream cheese (Cals: 240-340)
Seasonal fresh fruit display (Cals: 60)
Regular and decaf coffee and assorted hot teas (Cals: 0)
Orange juice (Cals: 120)

9.95 per person

Energy Breakfast

Egg white scramble with potato, spinach and tomato (Cals: 240)
Avocado toast (Cals: 230-270)
Seasonal fresh fruit and Greek yogurt bar with house-made granola (Cals: 60-370)
Regular and decaf coffee and assorted hot teas (Cals: 0)
Orange juice (Cals: 120)

17.50 per person

Traditional Breakfast

Cinnamon French toast or buttermilk pancakes (Cals: 170-240)
Scrambled eggs (Cals: 190)
Bacon, pork sausage or turkey sausage (Cals: 45-70)
Seasoned breakfast potatoes (Cals: 120)
Seasonal fresh fruit display (Cals: 60)
Fresh breakfast pastries to include assortment of mini croissant, muffins or danishes (Cals: 130-210)
Regular and decaf coffee and assorted hot teas (Cals: 0)
Orange juice (Cals: 120)

14.50 per person



A la Carte



Assorted bagels and spreads (Cals: 240-340)	2.50 per person
Freshly-baked croissants (Cals: 350)	2.75 per person
Assorted Mini Danish (Cals: 270-390)	2.15 per person
Assorted freshly baked muffins (Cals: 140-420)	3.00 per person
Yogurt parfait with fresh berries and granola (Cals: 250)	4.75 per person
Overnight oats (min 10 ppl) (Cals: 300-540)	4.95 per person
Avocado toast (Cals: 230-270)	2.95 per person
Bacon, pork sausage, turkey sausage or ham (Cals: 45-70)	1.25 per person
Seasonal Chopped fresh fruit display (Cals: 60)	2.25 per person
Artisan charcuterie & cheese board (Cals: 210)	10.95 per person
Ham & Swiss cheese quiche (Cals: 390) (min 12 ppl)	5.95 per person
Greek yogurt Individual Assorted Flavor (Cals: 70-90)	1.95 per person
Hardboiled hen eggs (Cals: 70)	1.50 per person
Ancient grain oatmeal (min 10 ppl)	4.95 per person



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

Bacon and cage-free egg on a fresh English muffin (Cals: 350)	5.25 each
Cage-free egg and cheese on a fresh English muffin (Cals: 280)	5.25 each
Fried chicken on a buttermilk biscuit (Cals: 560)	5.25 each
Tomato and cage-free egg on a whole wheat wrap (Cals: 570)	5.25 each
Cage-free egg and bacon on a croissant (Cals: 390)	5.25 each
Hot ham and cheese on an buttermilk biscuit (Cals: 510)	5.25 each

Hand-Crafted
Egg Sandwiches

Balanced Breaks

Chips & Salsa Lime & sea salt tortilla chips (Cals: 100) House-made tomato salsa (Cals: 10) Avocado guacamole (additional charge) (Cals: 110)	4.95 per person 1.50 each
White Cheddar Popcorn Bag (Cals 140-200)	3.25 per person
Mezze Spreads Served with crisp vegetables & pita chips (Cals: 40-80) Yellow lentil hummus (Cals: 60) Classic chick pea hummus (Cals: 30) Babaganoush (Cals: 50)	6.95 per person





Assorted freshly baked cookies (Cals:170-210)	18.50 per dozen
House-made fudge brownies (Cals: 200)	25.50 per dozen
Variety dessert bars (Cals: 110-320)	27.50 per dozen
House blend trail mix with nuts and chocolate (Cals: 310)	59.50 per dozen
Savory party mix (Cals: 210)	49.50 per dozen
Pretzels (chocolate-covered pretzels) (Cals: 270-280)	45.50 per dozen
Mixed nuts (Cals: 50)	51.50 per dozen
Individually wrapped granola bars (Cals: 190)	27.00 per dozen
Individually bagged chips (Cals: 130-320) (1oz Bag)	25.50 per dozen
Fresh whole fruit (Cals: 30-110)	17.50 per dozen

Sweets & Treats

Beverages

Freshly brewed coffee regular or decaffeinated coffee (Cals: 0)	23.50 per gallon
Hot water and assorted teas (Cals: 0)	1.95 per Sachet
Hot apple cider (Cals: 110)	25.50 per gallon
Hot chocolate (Cals: 130)	29.50 per gallon
Fruit Infused Water (Cals: 0)	15.50 per gallon

Cold beverages (Available by the each, 6 pack, 12 pack or the case)

	Per Gallon	12oz Canned	20oz Bottle
Cold Soda (Cals: 0-190)		1.50	2.25
Cold Water Bottles (Cals: 0)			2.25
Cold Iced Tea or Lemonade (Cals: 0-160)	21.50		



Classic Deli Buffet

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

15.95 per person

Pck- 3

- Smoked ham (Cals: 180)
- Turkey (Cals: 75)
- Salami (Cals: 300)
- Roast beef (Cals: 75)
- Tuna salad (Cals: 190)
- Cold fried tofu (Cals:60)
- Seasonal roasted vegetables (Cals: 50)

Pck- 2

- American (Cals: 90)
- Swiss (Cals: 90)
- Provolone (Cals: 100)
- Pepper jack (Cals: 110)
- Cheddar (Cals: 110)

Pck- 1

- House-made chips (Cals: 100)
- Chick pea tomato salad (Cals: 80)
- Quinoa & tabbouleh salad (Cals: 260)
- Small garden salad (Cals: 40)

Lunch Buffets



Artisan Sandwich Board

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

18.95 per person

Pck- 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, American cheese, lettuce, tomato, onion (Cals: 540)
- Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

Pck- 1

- House-made chips (Cals: 100)
- Chick pea tomato salad (Cals: 80)
- Quinoa & tabbouleh salad (Cals: 260)
- Small garden salad (Cals:40)



Express Box Lunch

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

12.95 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)

Box Lunches

Artisan Box Lunch

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

15.95 per person

Sandwich Selections

- 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, American cheese, lettuce, tomato, onion (Cals: 540)
- Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

Side Salads

- House-made chips (Cals: 100)
- Chick pea tomato salad (Cals: 80)
- Quinoa & tabbouleh salad (Cals: 260)
- Small garden salad (Cals: 40)

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

Turkey Avocado Cobb Salad (Cals: 450)

Mesclun greens, with turkey, applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons

12.95 per person

Blackened Chicken Caesar Salad (Cals: 430)

Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing

10.95 per person

Traditional Chef's Salad (Cals: 520)

Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing

10.95 per person

Greek Salad with Grilled Chicken (Cals: 730)

Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red winevinaigrette

12.95 per person

Mediterranean Grain Salad (Cals: 330)

Orzo, barley, & farro with Kalamata olive, tomato & Bermuda onion (5oz)

6.95 per person

Box Salads



Theme Meal

Little Italy

Served with Caesar salad (Cals: 360) & house cookies (Cals: 170-200)

Pck- 1

Lasagna (Cals: 480), fettucine Alfredo (Cals: 400), or tortellini primavera (Cals: 280)

Pck- 1

Choice of chicken piccata (Cals: 250), chicken Marsala (Cals: 380), or chicken Parmesan (Cals: 470)

Fresh baked garlic bread (Cals: 210)

Add an antipasto platter (Cals: 520): 0.00 per person

22.95
per person





Classic Carolina pulled pork with slider rolls (Cals: 400)

Buttermilk fried chicken tenders (Cals: 500)

Macaroni & cheese (Cals: 330)

BBQ baked beans (Cals: 270)

Lime cilantro cabbage coleslaw (Cals: 120)

Cheddar jalapeño cornbread (Cals: 330)

House-Made Fudge Brownies (Cals: 350)

24.95
per person

*Taste of
the South*

Theme Meal



Picnic Buffet

Theme Meal

20.95
per person

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

Pick-3

Hamburgers (Cals: 340), veggie burgers (Cals: 280), hot dogs (Cals: 480), or BBQ glazed chicken (Cals: 630)

Pick-2

Potato salad (Cals: 170), pasta salad (Cals: 270), cole slaw (Cals: 96) or traditional macaroni & cheese (Cals: 330)

Theme Meal

Taste of the Mediterranean

23.95
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)



Theme Meal

Taco House

22.95
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)

De-constructed posole salad with chili lime vinaigrette (Cals: 290)

Crab avocado shooter with diced jicama & chili lime tortilla (Cals: 130)

Wild mushroom queso fundido with fresh corn tortillas (Cals: 380)

Mini churro chocolate dipping sauce (Cals: 250)





Grilled Cod Baja fish tacos (Cals: 210)

Grilled chicken skewers with soft corn tortillas (Cals: 390)

Black bean and corn salad (Cals: 150)

Mexican red rice (Cals: 180)

Fresh, house-made guacamole (Cals: 110), salsa (Cals: 10), and baked corn tortilla chips (Cals: 70)

25.95
per person

Balanced Southwestern

Theme Meal



Traditional Asian Buffet

Theme Meal

22.95
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)

Hot Hors d'Oeuvres

Hot

(Priced per each, Min of 48 pieces)



Spanakopita (Cals: 160)	2.95 each
Shrimp & vegetable spring roll with Mongolian sweet & sour sauce (Cals: 80)	3.25 each
Vegetable spring roll with Mongolian sweet & sour sauce (Cals: 90)	2.99 each
Mini quiche with apples, cheddar & cinnamon (Cals: 250)	2.99 each
Heirloom tomato, torn basil, roasted garlic, and asiago flatbread (Cals: 290)	2.99 each
Pecan crusted chicken with maple BBQ dip (Cals: 350)	3.99 each
Grilled chicken & cheddar cheese quesadilla (Cals: 200)	3.99 each
Beef empanadas with avocado dip (Cals: 360)	2.99 each
Crab rangoon with sweet & sour dipping sauce (Cals: 90)	2.99 each
Grilled shrimp with salsa verde (Cals: 80)	2.99 each
Thai chicken satay with spicy peanut sauce (Cals: 110)	3.25 each
Lump crab cakes with Cajun remoulade (Cals: 140)	3.99 each
Beef sliders with bacon cheddar & spicy tomato ketchup (Cals: 320)	2.99 each
BBQ shrimp & grits (Cals: 140)	2.99 each
Mini roast pork bao (Cals: 30)	2.99 each
Bacon wrapped scallop (Cals: 80)	2.99 each
Tandoori kebab (Cals: 120)	3.99 each



Seared Ahi Tuna on Crispy Wonton with Wasabi Cream (Cals: 110)	3.99 each
Gazpacho Shooter (Cals: 30)	3.99 each
Goat Cheese and Garlic and Herb Crostini (Cals: 290)	1.99 each
Smoked Salmon Mousse on Potato Crisp (Cals: 70)	3.99 each
Grilled Shrimp with Mango Chipotle Glaze (Cals: 40)	2.99 each
Caprese Skewer-Cherry Tomato, Fresh Mozzarella, Basil & Balsamic Glaze (Cals: 120)	2.29 each
Thai Chicken Lettuce Wrap (Cals: 400)	3.49 each
Harvest Chicken Salad in a Phyllo Cup (Cals: 150)	3.29 each
Shrimp Ceviche with Serrano Chili Shooter (Cals: 80)	3.99 each
Cumin Crusted Beef Tenderloin on a Plantain Chip (Cals: 160)	3.49 each
Hummus Shooter with Crudité Garnish (Cals: 130)	2.29 each

Cold (Priced per each, Min. of 48 pieces)

Hors d'Oeuvres

Hors d'Oeuvres



Cheese Display (Cals: 160)

Served with artisan bread, crackers and fresh fruit garnish

5.95 per person

Crudité Display (Cals: 130)

Seasonal vegetables served with ranch dipping sauce

3.95 per person

Seasonal Fresh Fruit Display (Cals: 45)

Seasonal fruit & berries

5.25 per person

Italian Antipasti Display (Cals: 210)

Prosciutto and salami, fresh mozzarella and shaved Parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olives extra virgin olive oil and balsamic vinegar served with flatbreads & crostini

9.95 per person

Mediterranean Market Display (Cals: 230)

Cumin marinated chicken skewers, roast eggplant, roasted peppers, hummus, marinated olives, feta cheese, Parmesan cheese, rocket arugula served with flatbreads & crostini

10.95 per person

Jumbo Shrimp Cocktail (Cals: 340)

12.95 per person

Market Oysters (Cals: 90)

25.50 per dozen

Shrimp Ceviche (Cals: 95)

12.95 per person

Mini Tuna Poke Wasabi Crema (Cals: 100)

8.99 per person

Market Crab Legs (Cals: 530)

Market Price

Pasta Station

Build-your-own pasta with Italian sausage (Cals: 70), marinara (Cals: 15), Alfredo sauce (Cals: 230), spinach (Cals: 0), broccoli (Cals: 5), onions (Cals: 15), tomatoes (Cals: 10), Parmesan cheese (Cals: 20) and fettuccini (Cals: 110)

Pck-2

Orecchiette with broccoli rabe (Cals: 730)

Rigatoni with Italian sausage & spicy tomato sauce (Cals: 700)

Whole wheat penne with broccoli, lemon & garlic (Cals: 430)

Gemelli pomodoro with eggplant (Cals: 410)

Tortellini a la bolognese (Cals: 460)

Rigatoni with marinara or Alfredo (Cals: 250-330)

\$25.95
per
person
+ Fee



Gourmet Coffee & Tea Station (Cals: 0)	3.25 per person
Selection of House-Made Cookies and Brownies (Cals: 170-200)	3.00 per person
Mini Cupcake Station (Cals: 185) (Minimum 12 People)	3.50 per person
Pdk- 2 Carrot Cake (Cals: 90) Coconut Cream (Cals: 110) Cookies & Cream (Cals: 120) Turtle (Cals: 130) Peanut Butter Cup (Cals: 110) Red Velvet (Cals: 90) Devil's Food with Marshmallows (Cals: 170) Tiramisu (Cals: 100)	
Shortcake bar Buttermilk shortcake (Cals: 350) served with fresh or compote of strawberry (Cals: 10-20), raspberry (Cals: 15-60) and peach (Cals: 15-30) and Chantilly cream (Cals: 10)	5.95 per person

Dessert Stations



Seated Dinner

First Course

Mixed green salad with romaine, red onions, tomatoes, croutons and creamy ranch dressing (Cals: 390)	4.50 per person
Classic Caesar salad with romaine, Parmesan, croutons, and Caesar dressing (Cals: 310)	5.99 per person
Spinach and strawberry salad with toasted almonds, aged Gorgonzola and raspberry vinaigrette (Cals: 340)	5.99 per person
Asparagus and mushroom salad with mesclun greens and balsamic vinaigrette (Cals: 140)	5.99 per person
Texas cobb salad with whole leaf lettuce, stewed black eyed peas, heirloom tomatoes, seared chili crostini, sharp cheddar, jalapeño ranch (Cals: 340)	6.99 per person
Wedge salad with bleu cheese crumbles, praline bacon, roasted tomatoes, scallions, Parmesan croutons and bleu cheese vinaigrette (Cals: 500)	5.50 per person
Fire roasted beet salad with feta cheese, chopped romaine, spring mix, shredded cabbage, mandarin oranges, candied walnuts and citrus vinaigrette (Cals: 460)	6.99 per person
Boston bibb and arugula salad topped with sliced pears, apples, dried cranberries, walnuts, and goat cheese and a honey mustard dressing (Cals: 270)	6.99 per person



Entrées

Chicken Parmesan with herb risotto and fresh green beans with garlic, tomato, and basil (Cals: 2,910)	25.99 per person
Grilled Herb-crusted chicken breast with Parmesan polenta, sautéed broccoli rabe with roasted garlic, and a red pepper sauce (Cals: 450)	27.99 per person
Smoked pork chop with BBQ demi roasted poblano mashed potatoes and sweet orange roasted baby carrots (Cals: 1,390)	28.99 per person
Cod with cherry tomato vinaigrette, basmati rice with saffron and basil, & candied butternut squash (Cals: 590)	38.99 per person
Filet of beef with sherry demi glaze, honey whipped mashed sweet potatoes, grilled asparagus and wild mushrooms (Cals:620)	41.99 per person
Broccoli tofu stir fry with brown rice (Cals: 380)	22.99 per person
Greek lemon polenta with portabella mushroom ragout (Cals: 260)	20.99 per person

Seated Dinner

Desserts

Crème Brulee Cheesecake (Cals:350)	5.99 per person
New York Cheesecake with Seasonal Berries (Cals: 350)	5.99 per person
Chocolate Layer Cake (Cals:230)	5.99 per person
Strawberry Shortcake (Cals: 460)	6.99 per person
Chocolate Mousse with Seasonal Berries (Cals: 270)	4.99 per person
Warm Apple Crisp (Cals: 340)	5.99 per person



Plan Your Event

Welcome to the Gathering by Fresh Ideas! 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 in planning your special event Monday-Friday 8:00am - 5:00pm. Please contact our catering coordinator at 307.680.6175 for customized service and menus.

Policies & Procedures

To ensure optimal selection and the best possible service we kindly ask that events expecting 100 guests or more be booked at least two weeks in advance and group expecting less than 100 guests be booked at least ten business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

Guest Counts

We kindly request a confirmed number of guests be specified 10 business days prior to the event. This number is considered the guaranteed guestcount.

Event Time

Events are billed in four-hour increments. Events exceeding the four-hour limit will be subject to additional service fees.

Cancellation

We kindly request that cancellations must be made five business days prior to the contracted event date.



**Serviceware and China**

All disposable serviceware will be furnished as accompaniment to all items purchased. Some exceptions apply to orders being picked up. We provide high quality disposable plastic ware. China and glassware is available for all lunch and dinner buffets and plated events. .

Tax Exempt

We request tax-exempt forms be emailed to our office three business days prior to the event.

Billing & Payment

50% is required up front to confirm the event. All event confirmations are due 10 days prior to the event. Final payment is due on the date of service. For Internal College events, a Purchase Order number is required to confirm. For all event requests for less than 10 days, please reach out to your catering administrator for details. Please note, some items may not be available and extra charges may apply.

Special Diets

Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible.

Calorie Counts

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Meeting Room and Equipment

Please reserve all non-food related equipment by contacting Joleen Torres State Event Services at 307.681-6444. This will include room reservation, set and room configuration, audio visual and other general information. .