



Where fresh ingredients and gracious hospitality
create memorable “thymes.”

Conference Centers – Ocala Campus

3001 S.W. College Road
Ocala, FL 34474-4415
Cf.edu/conferences

Telephone: 352-854-2322, ext. 1648 or 1481.



Breakfast Menu

Available all day

The Café Coffee Cart

(minimum of 10 guests)

Freshly Brewed Regular, Flavored and
Decaffeinated Coffee
Selection of Hot Teas
\$1.75 per Guest
Refresh Charge: \$1.25

The Bakery Shoppe

(minimum of 10 guests)

Assorted Pastries, Muffins, and Croissants
Butter, Preserves
Chilled Orange Juice
Freshly Brewed Regular, Flavored and Decaffeinated
Coffee
Selection of Hot Teas
\$4.50 per Guest

Southern Charm

(minimum of 40 guests)

Biscuits, Pastries and Muffins
Fresh Seasonal Fruits
Fluffy Scrambled Eggs
Country Bacon
Potato Casserole
Chilled Orange Juice
Freshly Brewed Regular, Flavored and Decaffeinated
Coffee
Selection of Hot Teas
\$9.85 per Guest

Healthy Start

(minimum of 10 guests)

Seasonal Fresh Fruits and Berries
Individual Low Fat Vanilla and Fruit Yogurts
Bran and Glorious Morning Muffins
Kashi® and Kind® Granola Bars
Hot Oatmeal with Raisins and Brown Sugar
Freshly Brewed Regular, Flavored and Decaffeinated
Coffee
Selection of Hot Teas
\$6.50 per Guest

Let Them Eat Quiche

(minimum of 20 guests)

Fresh Seasonal Fruits
Quiche (Lorraine, Florentine or Veggie)
Flakey Croissants
Butter, Preserves
Chilled Orange Juice
Freshly Brewed Regular, Flavored and Decaffeinated
Coffee
Selection of Hot Teas
\$7.50 per Guest

Additional Items to Enhance Your Breakfast

Freshly Cut Fruit Cup \$2 per Guest
Individual Vanilla Yogurt Parfait with Fresh Fruit and Granola \$3 Large/\$1.50 Small per Guest

Prices do not include 18 percent service charge or 6 percent state sales tax.
Orders must be confirmed with number of attendees 72 hours prior to event.
To customize your menu, please call 352-854-2322, ext. 1648 or 1481.

Revised 8/10/14



Boxed Lunches

(Served 11 a.m. - 2 p.m.)

All sandwiches include lettuce, sliced tomato, mayonnaise and mustard.

Also included are assorted individual bags of potato chips.

Choice of one: Pepsi, Diet Pepsi, Mountain Dew or bottled water.

Freshly baked cookie or brownie.

All American

Deli Sliced Ham, Smoked Turkey Breast,
or Tuna Salad

Swiss, Provolone or American Cheese

Served on Fresh Kaiser Roll

\$7.50 per Guest

Deli Style Wrap

Deli Sliced Ham, Smoked Turkey Breast,
or Tuna Salad

Swiss, Provolone or American Cheese

Wrapped in a Flour Tortilla

\$7.75 per Guest

Classic Club Croissant

Deli Sliced Ham and Smoked Turkey Breast

Swiss, Provolone or American Cheese

Folded into a Flaky Croissant

\$7.75 per Guest

Pita Pocket

Chilled Chicken Salad or Tuna Salad

Served in a Pita with Lettuce and Tomato

\$7.50 per Guest

Chicken Caesar Salad

Grilled Chicken Breast

Served on a bed of Romaine Lettuce

Tossed with Croutons and Parmesan Cheese

Caesar Dressing

Beverage and Cookie

\$6.75 per Guest

Garden Salad

Fresh Garden Greens

Freshly Sliced Vegetables

(Cheese on request)

Crackers

Choice of Dressing

Beverage and Cookie

\$5.75 per Guest

Chef Salad

Fresh Garden Greens

topped with Julienne Turkey and Ham

Swiss and American Cheese,

Tomato, Hard Boiled Egg and Crackers

Choice of Dressing

Beverage and Cookie

\$6.75 per Guest

Chicken or Tuna Salad

Chilled Chicken Salad or Tuna Salad

Served on a Bed of Fresh Lettuce

Crackers

Beverage and Cookie

\$6.25 per Guest

Prices do not include 18 percent service charge or 6 percent state sales tax.

Orders must be confirmed with number of attendees 72 hours prior to event.

To customize your menu, please call 352-854-2322, ext. 1648 or 1481.

Revised 8/10/14



Themed Lunch Buffets

(Served 11 a.m.-2 p.m.)

Assorted Mini Sandwiches

(minimum of 20 guests)

Choice of two salads:

- Tossed Garden Salad
- Pasta Salad
- Potato Salad
- Fruit Salad

Deli Sliced Ham, Smoked Turkey Breast
and Tuna Salad
on Assorted Breads and Rolls
with Provolone, Swiss or American Cheeses
Lettuce, Tomato and Pickles
Mayonnaise and Mustard
Individual Bags of Assorted Potato Chips
Freshly Brewed Sweet and Unsweet Iced Tea
Dessert Selection
\$8.95 per Guest

Flakey Pot Pie Buffet

(minimum of 20 guests)

Tossed Garden Salad (with Assorted Dressings)
Or Caesar Salad
Individual Homemade Chicken Pot Pie
Rolls and Butter
Freshly Brewed Sweet and Unsweet Iced Tea
Dessert Selection
\$7.95 per Guest

Dessert Selections

(Select One)

- Warm Fruit Cobbler
- Fresh Fruit with Mascarpone Cream
- Chocolate or Vanilla/Coconut Cake
- Chef's Choice
- Freshly Baked Cookies and Brownies
- Chocolate/Vanilla Pudding Parfait

Backyard B BQ Buffet

(minimum of 20 guests)

Choice of one: Pulled Pork, BBQ Beef,
Pulled Chicken or BBQ Chicken Quarter

Whole Kernel Corn, Baked Beans
Home Style Potato Salad
Rolls and Butter
Freshly Brewed Sweet and Unsweet Iced Tea
Dessert Selection
\$9.95 per Guest
(additional entrée selection \$2.)
Dinner Option - (after 4pm)
(includes 2 entrees) \$14.95 per Guest

Italian Pasta Buffet

(minimum of 35 guests)

Tossed Garden Salad (with Assorted Dressings)
or Caesar Salad
Choice of pasta:
Bowtie or Penne Pasta

Marinara and Alfredo Sauces
Meatballs and Grilled Chicken
Sautéed Vegetables
Warm Garlic Bread
Freshly Brewed Sweet and Unsweet Iced Tea
Dessert Selection
\$10.95 per Guest
Dinner Option - (after 4pm)
\$14.95 per Guest

**Add homemade soup to any order for just
\$2 per person**

Prices do not include 18 percent service charge or 6 percent state sales tax.
Orders must be confirmed with number of attendees 72 hours prior to event.
To customize your menu, please call 352-854-2322, ext. 1648 or 1481.

Revised 8/10/14



Luncheon Menu

(Served 11 a.m.-2 p.m.)

Salad Selections

(Select One)

- Fresh Garden Salad *(with Assorted Dressings)*
- Caesar Salad with Croutons

Entrée Selections

(Select One)

Additional selections, add \$2 each

- Roasted Breast of Turkey
- Rotisserie Chicken
- Chicken Piccata
- Parmesan Crusted Chicken Breast
- Home-style Meatloaf
- Shepard's Pie
- Baked Ziti with Meat Sauce
- Baked Lasagna (Meat or Vegetarian)

Side Dishes

(Select Two)

Additional Selections, add \$1.50 each

- Seasoned Yellow Rice
- Whipped Potatoes with Gravy
- Butter Herb Pasta
- Wild Rice Blend
- Baked Macaroni and Cheese
- Garlic Parmesan Green Beans
- Creamed Spinach with Artichokes
- Steamed Broccoli and Carrots
- Sautéed Summer Squash and Tomatoes
- Oven Roasted Seasonal Vegetables

Dessert Selections

(Select One)

- Warm Fruit Cobbler
- Fresh Berries with Mascarpone Cream
- Chocolate/Vanilla Pudding Parfait
- Chocolate or Vanilla/Coconut Cake
- Freshly Baked Cookies and Brownies

Beverage Selections include Freshly Brewed Sweet and Unsweet Iced Tea

Dinner Rolls with Butter

One Entrée Selection.....\$13 per guest

Two Entrée Selections.....\$15 per guest

All lunches are for a minimum of 40 guests.

Includes tablecloths, china, glassware, flatware and linen napkins.

Add homemade soup to your order for just \$2 per person.

Prices do not include 18 percent service charge or 6 percent state sales tax.

Orders must be confirmed with number of attendees 72 hours prior to event.

To customize your menu, please call 352-854-2322, ext. 1648 or 1481.

Revised 8/10/14



Dinner Menu

(Served 4-9 p.m.)

Salad Selections

(Select One)

- Fresh Garden Tossed Salad
(with Assorted Dressings)
- Greek Salad
(Fresh Romaine Lettuce, Cucumbers, Tomatoes, Pepperoncini Peppers and Feta Cheese with Lemon Vinaigrette)
- Caesar Salad with Croutons
(with Caesar Dressing)
- Rouge Salad
(Fresh Garden Greens, Walnuts, Cranberries and Feta Cheese with Raspberry Vinaigrette Dressing)

Entrée Selections

(Select One)

Additional Selections, add \$2 each

- Parmesan Crusted Chicken Breast
- Herb Rubbed Roasted Pork Tenderloin
- Chicken Cacciatore
- Baked Lasagna (Meat or Vegetarian)
- Carved Roasted Breast of Turkey
- Carved Honey Glazed Baked Ham
- Carved Roast Sirloin of Beef Au Jus
- Beef Pot Roast with garden vegetables

Accompaniment Dishes

(Select Two)

Additional Selections, add \$1.50 each

- Au Gratin Potatoes
- Smashed Garlic and Butter Potatoes
- Seasoned Stuffing
- Whipped Potatoes with Gravy
- Butter Herb Pasta
- Rice Pilaf
- Green Bean Almandine
- Summer Squash Sautéed with Basil and Tomatoes
- Steamed Broccoli and Carrots
- Steamed Asparagus with Hollandaise Sauce
- Seasonal Oven Roasted Vegetables
- Creamed Spinach with Garlic and Feta

Dessert Selections

(Select One)

- Cheesecake with Fruit Topping
- Seasonal Fruit with Mascarpone Cream
- Chef's Choice
- Chocolate Layer Cake
- Carrot Layer Cake
- Key Lime Pie

*Beverage Selections include Freshly Brewed Sweet and Unsweet Iced Tea, Regular, Flavored and Decaffeinated Coffee
Dinner Rolls with Butter*

One Entrée Selection.....\$21.95 per guest Two Entrée Selections.....\$23.95 per guest

All dinners are for a minimum of 40 guests.

Includes tablecloths, china, glassware, flatware and linen napkins.

Prices do not include 18 percent service charge or 6 percent state sales tax.

Orders must be confirmed with number of attendees 72 hours prior to event.

To customize your menu, please call 352-854-2322, ext. 1648 or 1481.

Revised 8/10/14



Themed Snack Breaks

Grandma's Cookie Jar

Assorted Freshly Baked Cookies
Bottled Water and Lemonade
\$3.50 per Guest

Take Me Out to the Ball Game

Freshly Popped Popcorn
Soft Pretzels
Peanuts
Bottled Water and Assorted Sodas
\$5.25 per Guest

Munchie Madness

Assorted Individually Bagged Chips
Individually Bagged Pretzels
Granola Bars
Freshly Baked Assorted Cookies
Bottled Water and Assorted Sodas
\$5.25 per Guest

Did I Hear...Chocolate?

Snickers
Plain and Peanut M&M's
Freshly Baked Chocolate Chip Cookies
Freshly Baked Brownies
Bottled Water and Assorted Sodas
\$5.25 per Guest

Healthy and Fit

Granola Bars
Assorted Low Fat Yogurt
Fresh Assorted Seasonal Fruits
Bottled Water and Assorted Sodas
\$5.25 per Guest

Prices do not include 18 percent service charge or 6 percent state sales tax.
Orders must be confirmed with number of attendees 72 hours prior to event.
To customize your menu, please call 352-854-2322, ext. 1648 or 1481.

Revised 8/10/14



Additional Menu Items

By The Dozen

Homemade Cookies.....	\$ 8.50
Homemade Brownies.....	\$ 8.50
Flakey Croissants (Large).....	\$18
Assorted Danish (Large).....	\$18
Bagels with Cream Cheese.....	\$18
Freshly Baked Assorted Muffins (Large).....	\$18
Potato Chips or Pretzels Individually Bagged.....	\$12
Assorted Whole Fresh Fruit.....	\$18
Yogurt Parfait with Fresh Fruit and Granola.....	\$36 Large/\$18 small

Beverages

Assorted Sodas (each).....	\$ 1.25
Bottled Water (each).....	\$ 1.25
Freshly Chilled Orange, or Apple Juice (per gallon).....	\$15
Iced Tea (per gallon).....	\$15
Fruit Punch with Fresh Fruit Garnish (per gallon).....	\$15
Ice Cold Lemonade (per gallon).....	\$15
Freshly Brewed Regular or Decaffeinated Coffee (96 oz.)	\$16

(All Pizzas are 16 inches and cut into 8 slices)

Cheese Pizza.....	\$9 each
Vegetable Pizza.....	\$10.50 each
Pepperoni Pizza.....	\$10.50 each
Chicken Alfredo Pizza.....	\$12 each
White Pizza (Ricotta, Garlic, Spinach and Tomato).....	\$12 each

Prices do not include 18 percent service charge or 6 percent state sales tax.
Orders must be confirmed with number of attendees 72 hours prior to event.
To customize your menu, please call 352-854-2322, ext. 1648 or 1481.

Revised 8/10/14



Hors D'oeuvres Package

Hot Selections

(per 50 pieces)

Bruchette served on Toasted French Bread	\$25
Cocktail or Swedish Meatballs	\$30
Mini Chinese Egg Rolls with Sweet-and-Sour Sauce	\$30
Fried Vegetable Tempura (Mushrooms, Cauliflower, Carrots)	\$30
Stuffed Mushrooms	\$35
Spanakopita Triangles	\$40
Potato Skins with Cheese and Bacon	\$40
Phyllo-wrapped Asparagus with Prosciutto	\$65
Bacon-wrapped Water Chestnuts	\$65
Lemon Chicken Kabobs on Rosemary Skewers	\$80

Cold Selections

(per 50 pieces)

Assorted Finger Sandwiches (Tuna Salad, Egg Salad, Cucumber)	\$60
Turkey and Ham Pinwheels	\$60
Caprese Kabobs (Fresh Tomatoes, Basil and Mozzarella)	\$50
Fresh Fruit Kabobs	\$30
Tortellini Skewers (Cheese Tortellini, Provolone, Tomato and Olive)	\$30

Dips and Spreads

(Serves 25 people)

Spinach Artichoke Dip (served hot or cold) with Crackers	\$35
Baked Brie with Figs, Thyme and Honey with Crackers	\$40
Fresh Garlic Hummus with Pita Chips	\$35
“Everyone Loves This Recipe” Hot Dip in Oven-Baked Bread Bowl (Cheddar and Cream Cheese, Sour Cream, Green Onion and Garlic)	\$40
Smoked Salmon Cheese Spread served with Crackers	\$40
Homemade Salsa and Chips	\$25

Prices do not include 18 percent service charge or 6 percent state sales tax.
Orders must be confirmed with number of attendees 72 hours prior to event.
To customize your menu, please call 352-854-2322, ext. 1648 or 1481.

Revised 8/10/14



Platters

French Onion Cheese Ball with Assorted Crackers (serves 16-20).....	\$25
Vegetable Cheese Ball with Assorted Crackers	\$25
Salsa and Tortilla Chips (serves 16-20).....	\$25
Fresh Vegetable Crudités (small 8-12).....	\$18
Fresh Vegetable Crudités (serves 16-20).....	\$30
Fresh Seasonal Fruit Platter (small 8-12).....	\$24
Fresh Seasonal Fruit Platter (serves 16-20).....	\$39
Assorted Cheese Platter with Crackers (small 8-12)	\$24
Assorted Cheese Platter with Crackers (serves 16-20).....	\$39
Combination Seasonal Fruit and Cheese Platter (small 8-12).....	\$24
Combination Seasonal Fruit and Cheese Platter (serves 16-20).....	\$39

Prices do not include 18 percent service charge or 6 percent state sales tax.
Orders must be confirmed with number of attendees 72 hours prior to event.
To customize your menu, please call 352-854-2322, ext. 1648 or 1481.

Revised 8/10/14



Seating Capacity

Klein Conference Center

	Theater	Banquet	Classroom	Standing Reception
Room A	190	120	95	300
Room B	130	96	60	200
A & B combined	400	280	190	400

Total space: 3,956 square feet of flexible meeting space.

Webber Center

175	144	100	200
-----	-----	-----	-----

Total space: 3,000 square feet. Room arrangements are not limited to the examples above. Clients may customize room set-up as needed for your event.

Frequently Asked Questions

How do I reserve the meeting and banquet space?

You may call 352-854-2322, ext. 1648, or ext. 1481, to make a reservation. This reservation will be tentative and must be followed by a completed application form within 10 days.

May I bring items in for storage prior to my event?

The conference centers have no storage facilities. Items may not be brought in earlier than the day of the event.

May I serve alcohol at my event?

Generally, alcohol is not permitted on CF campuses. For specific events, an exemption may be requested to distribute wine, champagne or beer. The college is authorized to grant approval and may do so with certain restrictions and conditions. Any person or agency with authorization to distribute alcohol must provide the college with alcohol liability insurance coverage. The insurance should be in the amount of at least \$1 million and name the college as an additional insured. The renter shall assume all responsibility for compliance with any applicable State of Florida Division of Alcoholic Beverages and Tobacco licensing requirements.

How do I pay?

Your completed application form must be submitted with a down payment of 25 percent of the estimated charges, as well as a \$250 damage deposit may also be required at the time of application. The damage deposit is fully refundable provided there is deemed no damage to the facility or its equipment by the college.

When must I make payment of the balance due?

Payment in full for the balance of the estimated fees (including any damage deposit) must be submitted 10 working days prior to the event. *Where can I find a complete list of the conference center terms and policies?* Page 4 of the application for use of the facility contains the General Terms and Conditions for License to Use Space and Facilities. Please read these carefully before signing the contract.

Prices do not include 18 percent service charge or 6 percent state sales tax.
Orders must be confirmed with number of attendees 72 hours prior to event.
To customize your menu, please call 352-854-2322, ext. 1648 or 1481.

Revised 8/10/14



Catering Order Form

Contact _____ Business Name/ Event _____

Address _____

City _____ State _____ Zip Code _____

Telephone Number _____ Ext. _____ Fax _____

Facility Being Utilized: _____ Webber Center _____ Klein Center

_____ Strategic Planning Center _____ Teleconference Center

_____ Enterprise Classroom _____ Other: _____

Date of Your Event _____ Anticipated Attendance _____

Set Up Time _____ Event Start Time _____ Event End Time _____

Name of food service(s) requested and times you would like items delivered: _____

Special Notes/Requests: _____

Please fax requests no later than 72 hours prior to event to 352-291-4430, attention: Conference Services.

College of Central Florida offers equal access and opportunity in employment, admissions and educational activities. The college will not discriminate on the basis of race, color, ethnicity, religion, gender, age, marital status, national origin, genetic information or disability status in its employment practices or in the admission and treatment of students. Recognizing that sexual harassment constitutes discrimination on the basis of gender and violates this policy statement, the college will not tolerate such conduct. The following person has been designated to handle inquiries regarding the nondiscrimination policies: Carol W. Smith J.D., Equity Officer, Ocala Campus, Ewers Century Center, Room 201C, 3001 S.W. College Road, 352-854-2322, ext. 1437, or smithc@cf.edu.



Prices do not include 18 percent service charge or 6 percent state sales tax.
Orders must be confirmed with number of attendees 72 hours prior to event.
To customize your menu, please call 352-854-2322, ext. 1648 or 1481.

Revised 8/10/14