

Planning a Meeting or Event?

Planning an event or meeting can be very stressful. Let us help you with planning the cuisine, with our new Banquet Chef. Your event will be the finest ever. From breakfast, lunch or dinners we can provide a wonderful culinary experience. Chef Bruce will

- ◆ Provide Menu Choices
- ◆ Anticipate Special food Needs for guests with allergies and dietary restrictions
- ◆ Incorporate Seasonal and Fresh Items
- ◆ Consider Ethnic or Regional Menus
- ◆ Select a Menu that Fits the theme of the Event or Meeting
- ◆ Allow for a Comfortable Room Setup
- ◆ The presentation of food will make your guests want to eat it.



Classes available

Bread Baking Class:

The bread baking class lasts approximately two hours. During that time, the chef will instruct students on the different grains and flours, as well as the other ingredients that go into bread



Pie Baking Class:

Learn how to bake perfect pies every time from our chef. This Baking Class is simple, fun and foolproof pie-making - perfect for everyone. During this Pie Baking class, you will learn how to make a fresh, flaky pie crust from scratch.



Holiday Cookies Class:

A perfect way to make your holiday party a memorable one is to create seasonal cookies, to serve your guests and loved ones. In this class we will make a variety of holiday cookies from classic sugar and butter cookies with a modern twist

Chocolate Confections Class:

Love Chocolate; impress your family and friends this holiday season. Take your chocolate love a step further, and learn how to make them on your own. The Chocolate class is a perfect way to learn, and create delicious chocolate delicacies; and learn decorating techniques for your creations.

Grillin and Chillin Classes in the Summer:

Learn the best techniques to ensure your summer barbecue parties and get-togethers are a success. Through a series of four classes, attendees will learn how to prepare an entire meal on the grill starting with appetizers through dessert.

Special Classes can be arranged throughout the year.

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Contact

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Banquet Chef

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COFFEE BREAKS

Beverages Coffee/Tea/Decaffeinated
Assorted Juices



BREAKFAST

BREAKFAST BUFFET

Assorted Fruit Juices, Coffee, Tea

Fluffy Scrambled Eggs, Breakfast Sandwiches,
French Toast w/ Fresh Fruit, Pancakes, Home

Fried Potatoes, Bacon and Sausage

Assorted Breakfast Pastries, Fresh Fruit



LUNCH and DINNER

LUNCH and DINNER BUFFET

All lunch/dinner buffets include two entrees, starch, vegetable, rolls, butter, tossed salad and beverage. Menu options are available to accommodate your needs. Let Chef Bruce design the best menu for your party, meeting or event. Below are just some examples of the options available to you.



"SCVTS FASTWICHES" THE WORKING LUNCH

A selection of assorted gourmet sandwiches.

Assorted sandwiches on gourmet breads, rolls & wraps
Lettuce and sliced tomatoes, salad du jour, assorted chips and pickle spears, assorted beverage, coffee & tea, dessert.

MEETING BREAKS OR SCHOOL BREAK

Baked Assorted Cookies, Bag Snacks, Assortment of Soft Drinks, Bottled Water & Coffee



HEALTHY ALTERNATIVE

Assortment of Seasonal Sliced Fruit & Cheese Tray,
Bottled Water.

Dessert Trays

Mini Cheesecakes, chocolate-covered strawberries, cake pops, assorted mini cakes and cookies.

