

MCC Highlander Catering Menu



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PLANNING YOUR EVENT

MENU PRICING

Our menu prices are based on the current market. We reserve the right to make changes when necessary. Price quotations will be guaranteed for 30 days prior to the event. Prices do not include applicable taxes and/or service charges, when they apply. Additional charges may be necessary for any additional paper products, linens, rental items or service labor over and beyond our usual staffing levels.

MENU

The menu guide is designed to give you an idea of the available services, types of functions and capabilities provided by MCC Food Service Department. The full range of services that we can provide are not limited to the selections in this brochure. We welcome the opportunity to work closely with you, providing the quality and professional expertise necessary to ensure that your event is a success. This guide is merely a beginning to your planning process. Please call or email us whenever you need assistance in planning your next event.

ORDERING

MCC Food Service requires a minimum advance notice of three weeks for all catered functions. Although, we will try to accommodate last minute scenarios, it is not always certain that we will be capable of performing functions with less than 72-hour notice. Email request is made with a **Catering Request Form**. A completed **Food Service Catering Invoice Form** will be provided to you to serve as final approval of your event.

CONTACT

All campus catering requests are made through the following:

Laura Merced-Rowell

Office Number 299-8589

Email lmerced-rowell@mclennan.edu

Room reservations for the Conference Center, Northwood House and Bosque River Stage are made through the above contact. All other campus room reservations are made through Sharda Kelly skelly@mclennan.edu

COUNT GUARANTEE

A guaranteed number of guests are required for all events no later than one-week (7) days prior to the event. Specialty meals or large groups may require additional notice. After a guarantee is given, the organization sponsoring the event will be responsible 100-percent (100%) of that guarantee. MCC Food Service will prepare up to 5-percent (5%) more food in case additional guests need to be served. This 5% coverage is not applicable for buffet meals, hors d'oeuvre receptions, or events of 20 guests or fewer.

CANCELLATION POLICY

If it is necessary to cancel an event, the following shall apply:

- 72 hour or more notice-no charge applied, except for special order items.
- Less than 72-hour notice-a 50-percent (50%) charge of the guarantee will occur.

TAXES & SERVICE

All prices on menus are subject to 8.25% Texas Sales Tax. If your organization is tax exempt, a copy of your tax-exempt certificate must be sent to April Robinson arobinson@mclennan.edu

There is a 20-percent (20%) service fee for all non-College functions.

PAYMENT

MCC department purchases will be processed by Events Specialist via Correcting Entry Form submitted to MCC Business Office with attached catering invoice. All other groups will receive an invoice from the MCC Business Office. Payment will be made directly to the MCC Business Office.

LEFTOVERS

MCC Food Service plans your event with approximately a 5% overage on food production. Due to Texas Administrative Code: TITLE 25, Part 1, CHAPTER 229, perishable leftovers that have been previously served to a consumer at a catered event may not be removed from the event site. MCC Food Service will not be responsible for the health of individuals who consume unused food.

LINEN FEES

Table linens and skirting for your food buffet and beverage buffet tables are included for your event at no additional charge. Guest tables, registration tables and any other linen requirements are available for rental through MCC Food Service. Linens will be distributed at event by MCC staff.

- 85" square linens for 60" round tables (white, black or sandalwood) - \$6 per linen
- 112" rectangle linens for 6' or 8' long tables (white, black or sandalwood) - \$6 per linen
- Cloth napkins (white, black or sandalwood) – 50 cents each

Linen rentals for events that are not catered by MCC Food Service will be charged the standard full rate of \$6 per linen. Requests for linens must be made a minimum of two (2) weeks prior to the event.

MCC staff will not be responsible for distributing linens brought to an event from an outside source.

CHINA FEES

Necessary quality plastic and paper products are included at no additional charge, with every MCC Food Service event. China service is offered at Conference Center and Northwood House only. A china service fee of \$4.00 per person will be added to your catering invoice for all events using our china, glassware and flatware. Should our inventory prove to be inadequate to service the size of your event, they will be rented at the expense of the client. In addition, specialty items not offered by MCC Food Service will be rented at the expense of the client.

China can only be used for catered events by MCC Food Service.

STAFFING FEES

- | | |
|-----------------|---|
| \$20 per hour | Bartender (minimum three (3) hours) |
| \$20 per hour | Staff Fee (Full-Service Plated Meals) |
| \$100 flat rate | Chef Action Station (Carving station, pasta, fajita or other) |

Additional staffing fee for catered events may be necessary based upon dining logistics. Please contact event staff for details.

CHAFING BUFFETS:

Chafing buffets can only be used for catered events by MCC Food Service.

SPECIAL DIETS

Special diets listed below are available at no additional charge with advance notice. Menus are available with two weeks advance notice.

- Gluten Free – Contains no wheat, barley or rye.
 - Sugar Free – Contains no sugar. A sugar substitute may be an ingredient.
 - Vegetarian – Contains no meat, fish, or poultry.
 - Vegan – Contains no dairy, eggs, honey, or animal products of any kind.
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ALCOHOL POLICIES AND SERVICE

ALCOHOL IS PROHIBITED ON CAMPUS, EXCEPT WITH PRESIDENTIAL APPROVAL, AT THE FOLLOWING LOCATIONS: THE BOSQUE RIVER STAGE, THE NORTHWOOD HOUSE AT MCLENNAN COMMUNITY COLLEGE, THE CONFERENCE CENTER AT MCC, MCLENNAN HOUSE AND GARDENS, HIGHLANDER RANCH AND OTHER DESIGNATED AREAS. BEER OR WINE MAY BE PROVIDED FOR YOUR EVENT. A LIST OF APPROVED ALCOHOL VENDORS IS AVAILABLE UPON REQUEST. WHEN ALCOHOL IS SERVED, A FEE WILL BE CHARGED FOR SECURITY WITH MCC EVENT STAFF SCHEDULING THE OFFICER. PLEASE CONTACT EVENT STAFF FOR DETAILS.

BREAKFAST BUFFET SELECTIONS

CONTINENTAL BREAKFAST

\$7.00 PER PERSON

Assorted Muffins and Fresh Seasonal Fruit

SOUTHERN BISCUIT BREAKFAST

\$7.00 PER PERSON

Flakey Biscuit – Choice of one of the following: Bacon OR
Sausage with Eggs and Cheese
Fresh Seasonal Fruit
Assorted Jellies

INDIVIDUAL BREAKFAST BURRITO

\$5.50 PER PERSON

Fresh Tortilla – Choice of one of the following: Bacon, Sausage OR
Vegetable with Eggs, Potatoes and Cheese
Fresh Salsa

THE TEXAS BURRITO

\$7.50 PER PERSON

Fresh Tortilla – Choice of one of the following: Bacon, Sausage OR
Vegetable with Eggs, Potatoes and Cheese
Fresh Salsa
Fresh Seasonal Fruit

BREAKFAST CASSEROLE

\$9.00 PER PERSON

Includes Eggs, Hash browns, Vegetables (Onions, Bell Peppers, Mushrooms), Cheese, Bacon OR Crumbled Sausage.

Assorted Muffins and Fresh Seasonal Fruit

THE HIGHLANDER BREAKFAST

\$9.50 PER PERSON

Scrambled Eggs

Choice of Crisp Bacon OR Sausage Patties

Hash Brown Casserole

Choice of Biscuit and Gravy OR Pastry Tray

(Choice of one of the following: Assorted Muffins OR Danishes OR Cinnamon Rolls)

ADDITIONAL INFORMATION

All meals served with disposable plates, plasticware, and napkins. Beverages not included.

COLD LUNCH BUFFET SELECTIONS BOXED SALADS

GARDEN SALAD

\$7.00 PER PERSON (add grilled chicken - \$2.00)

Field Greens, Shredded Carrots, Chopped Tomatoes, Red Onion, Cucumbers and Croutons Choice of Two Dressings: Ranch, BBQ Ranch, Balsamic Vinaigrette, Caesar or Italian
Fresh Dinner Roll

GRILLED CHICKEN CAESAR SALAD

\$9.00 PER PERSON

Romaine Lettuce, Grilled Chicken, Croutons, Shaved Parmesan Cheese, Creamy Caesar Dressing
Fresh Dinner Roll

SANTA FE SALAD

\$11.00 PER PERSON

Romaine Lettuce, Chopped Tomatoes, Shredded Cheddar Cheese, Corn and Black Bean Pico, Sliced Avocado, Sour Cream and Crispy Tortilla Strips
Salsa on the Side
Choice of Taco Meat OR Chicken Fajita Meat
Choice of Dressings: Ranch, BBQ Ranch, Balsamic Vinaigrette, Caesar or Italian

CHEF SALAD

\$11.00 PER PERSON

Romaine Lettuce, Julienne Turkey Breast, Chopped Smoked Ham, Tomato Wedges, Sliced Cucumbers, Shredded Cheddar Cheese and Bacon Bits
Choice of Dressing: Ranch, BBQ Ranch, Balsamic Vinaigrette, Caesar or Italian
Fresh Dinner Roll

COBB SALAD

\$11.00 PER PERSON

Romaine Lettuce, Grilled Chicken Breast, Crisp Bacon, Hard Boiled Egg, Tomato Wedges, Sliced Cucumbers, Avocado, Shredded Cheddar Cheese and Croutons
Choice of Dressing: Ranch, BBQ Ranch, Balsamic Vinaigrette, Caesar or Italian
Fresh Dinner Roll

All boxed meals include cutlery kit with napkin, plastic fork, knife and spoon, salt and pepper. Beverage not included.

COLD LUNCH BUFFET SELECTIONS BOXED SANDWICHES

TURKEY CLUB SANDWICH

\$9.00 PER PERSON

Sliced Turkey Breast, Sliced American Cheese, Crisp Bacon Strips, Lettuce and Sliced Tomato Served on Artesian Bread

Condiments Include: Mayonnaise and Mustard

Add choice of the following: Cole Slaw, Pasta Salad OR Individual Bag Potato Chips \$1.00 per person

CHICKEN SALAD SANDWICH

\$8.00 PER PERSON

Grilled Chicken Salad – Grilled Chicken, Chopped Onion and Celery in a Tangy House-made Dressing Served on a Buttery Croissant

Condiments Include: Mayonnaise and Mustard

Add choice of the following: Cole Slaw, Pasta Salad OR Individual Bag Potato Chips \$1.00 per person

HAM & CHEESE SANDWICH

\$8.50 PER PERSON

Honey Ham Sliced Thin and piled high, Swiss Cheese, Lettuce and Tomato

Choice of one of the following: Sliced White Bread, Sliced Wheat Bread OR Buttery Croissant

Condiments Include: Mayonnaise and Mustard

Add choice of the following: Cole Slaw, Pasta Salad OR Individual Bag Potato Chips \$1.00 per person

BOXED COMBO MEALS

SALAD/SANDWICH COMBO

\$11.00 PER PERSON

Choice of one of the following: Small Garden Salad, Grilled Chicken Caesar Salad, Santa Fe Salad, Chef Salad OR Cobb Salad

Choice of one of the following: Half Turkey Club Sandwich, Half Chicken Salad Sandwich OR Half Ham & Cheese Sandwich for Whole Sandwiches add \$2.50 per person

Condiments Include: Mayonnaise and Mustard

Add choice of the following: *Cole Slaw, Pasta Salad OR Individual Bag Potato Chips \$1.00 per person*

Choice of one of the following Desserts:

Two Cookies per person – Chocolate Chip, Peanut Butter, Oatmeal Raisin, Macadamia Nut, Sugar Cookie

OR One per Person: Fudge Brownie, Lemon Bar, Cheesecake Bar,

Key Lime Tart, Lemon Tart

All boxed meals include cutlery kit with napkin, plastic fork, knife and spoon, salt and pepper.

Beverage not included.

HOT LUNCH & DINNER BUFFET SELECTIONS

THE MCLENNAN BUFFET

CHOOSE ONE ENTRÉE

CHICKEN \$13.00 PER PERSON

Caprese Chicken – Grilled Chicken with oven roasted balsamic tomatoes covered with basil and melted mozzarella. Served with spaghetti.

Smothered Chicken and Rice - Boneless Chicken Breast Over a Bed of Rice covered in a creamy Chicken and Mushroom Sauce.

Tuscan Chicken – Grilled chicken breast topped with a sun-dried tomato and spinach parmesan cream sauce served with penne pasta.

Grilled Chicken with Burgundy Mushrooms – Grilled chicken breast served with burgundy wine with mushroom sauce.

Crispy Fried or Baked Chicken (Bone-in thighs) – Southern Fried chicken or Seasoned baked chicken.

King Ranch Chicken- Layered Mexican Casserole with chicken, corn tortillas, queso sauce topped with shredded cheese.

BEEF \$14.50 PER PERSON

Chopped Sirloin- Seasoned chopped sirloin served with mushroom gravy.

6 oz. Sirloin- Grilled to medium topped with a garlic parsley compound Butter.

Sliced Roast Beef – Seasoned roast beef slow cooked to fork tender.

Meatloaf – Seasoned ground beef mixed with onions and peppers baked with a tangy tomato sauce.

Pepper Steak- Tender flank steak, garlic, ginger, colorful bell peppers simmered in Asian Spices.

CHOOSE ONE STARCH

Rice Pilaf

Home-Fried Potatoes

Brown Rice

Lemon-Herb Roasted Potatoes

White Rice

Garlic Mashed Potatoes with Brown OR White Gravy

Baked Potato Casserole

Oven-roasted Potatoes with Rosemary

Baked Potato

Scalloped Potatoes

Macaroni & Cheese

Macaroni Salad

Add an additional starch for \$2.00/per person

CHOOSE ONE VEGETABLE

Steamed Broccoli Spears

Country-Style Green Beans

Whole Baby Carrots

Sautéed Garlic Green Beans

Sliced Buttered Carrots

Corn on the Cob

Buttered Whole Kernel Corn

Street Corn

Steamed Seasonal Vegetables

Garden Salad

Baked Beans

Caesar Salad

Charro Beans

Add an additional vegetable for \$1.50/per person

MEXICAN BUFFET

FAJITA TACOS – CHOOSE ONE ENTRÉE

\$14.00 PER PERSON

Chicken OR Beef Fajitas

Served with lettuce, tomatoes, shredded cheese, sour cream and guacamole
Spanish rice and charro beans
Chips and salsa

ADD \$5.00 FOR ADDITIONAL ENTRÉE PER PERSON

TACO BAR

\$12.00 PER PERSON

Hard Corn Taco Shell OR Soft White Flour Tortilla

Seasoned Ground Taco Beef and Charro Beans

With lettuce tomatoes, shredded cheese, sour cream and
guacamole Chips and salsa

ITALIAN BUFFET – CHOOSE ONE ENTRÉE

\$14.00 PER PERSON

Lasagna

Fettuccini Alfredo with Grilled Chicken

Spaghetti with Meat Sauce

Served with garden salad, seasoned green beans, and garlic bread

ADD \$5.00 FOR ADDITIONAL ENTRÉE PER PERSON

BEEF TENDERLOIN DINNER

MARKET PRICE

Perfectly Roasted Prime Rib topped with mushroom onion
Au Jus.

Served with choice of **Rice Pilaf** OR **Garlic Mashed
Potatoes**

Oven Roasted Carrots

Dinner Roll with Butter

Include a Garden or Caesar Salad for \$1.50 per person

PORK TENDERLOIN DINNER

MARKET PRICE

Garlic Herb and Honey Roasted Pork Tenderloin

Choice of **Rice Pilaf** or **Garlic Mashed Potatoes**

Oven Roasted Seasonal Vegetables

Dinner Roll with Butter

Include a Garden or Caesar Salad for \$1.50 per person

Beverages included: Iced Tea, Iced Water – Lemon Wedges and Assorted Sweeteners

DESSERT SELECTIONS

TIER 1 - \$2.00 PER PERSON

Choice of one of the following:

Cake

Butter Layer Cake with Chocolate Frosting

Texas Sheet Cake (Chocolate Cake with Chocolate Pecan Frosting)

Cookies and Cream Cake

Fresh Strawberry Cake

Praline Cake

Tres Leche Cake

Chocolate Tres Leche Cake

Pie

Boston Cream Pie

Choice of Pie:

(Apple, Cherry, Peach, Lemon, Chocolate, Key Lime)

Millionaire Pie

Sheet Cake

Texas Sheet Cake (Chocolate Cake with

Chocolate Pecan Frosting)

White Cake with Chocolate Frosting

TIER 2 - \$3.50 PER PERSON

Choice of one of the following:

Cheesecake – (Choice of one flavor): Banana Foster Cheesecake, Black Forest Cheesecake, Snickers Cheesecake, Turtle Cheesecake, Lemon Blueberry Cheesecake OR Plain New York Style Cheesecake

Add Whip Cream Garnish and Drizzle for .50 cents more – Choice of one flavor:

Chocolate Syrup Drizzle OR Strawberry Syrup Drizzle

Carrot Cake with Cream Cheese Icing

German Chocolate Cake

Italian Cream Cake

Red Velvet Cake (Red Velvet Cake with Cheesecake Center Layer)

Chocolate Pecan Pie

Pecan Pie

(Cobblers & Crisps Served on Hot Buffet Line only) Include ice cream add \$2.00 per person

MCC Food and Beverage does not offer specialty sheet cakes at this time.

Specialty decorated sheet cakes may be obtained from approved outside vendors.

RECEPTION & PARTY ITEMS PARTY TRAYS

VEGETABLE TRAY

SMALL \$40.00 ▪ MEDIUM \$60.00 ▪ LARGE \$80.00

Broccoli, cauliflower, carrot sticks, celery sticks, cherry tomatoes, cucumber slices

FRUIT TRAY (SEASONAL FRUIT)

SMALL \$50.00 ▪ MEDIUM \$80.00 ▪ LARGE \$110.00

Fresh cubed fruit in season such as cantaloupe, honey dew, watermelon, strawberries and green or red grapes.

CHEESE TRAY

SMALL \$50.00 ▪ MEDIUM \$80.00 ▪ LARGE \$110.00

Domestic cubed cheeses such as cheddar, Swiss, jalapeno, and provolone with crackers.

SANDWICH TRAY

SMALL \$40.00 ▪ MEDIUM \$60.00 ▪ LARGE \$110.00

A variety of half sandwiches.

Small tray serves 25 people, medium tray serves 50 people, large tray serves 100 people.

16" PIZZA (Minimum of 4 Pizza per order)

Cheese \$8.00 | One Meat \$10.00

Two Meat \$12.00 | Specialty \$15.00 (up to 5 toppings)

Toppings: Pepperoni, hamburger, sausage, ham, bacon, red onions, bell peppers, black olives, mushrooms, pineapple, jalapenos, pepperoncini

INCLUDES DISPOSABLE PLATES, COCKTAIL NAPKINS AND FLATWARE AS NEEDED.

ALA CARTE ITEMS

BEVERAGES

\$15 per Airpot	Highlander Coffee – Regular or Decaf
\$25 per Airpot	Starbucks Pikes Peak Medium Roast or Café Verona Dark Roast
\$12 per Airpot	Hot Chocolate – with marshmallows
\$15 per Carafe	Chilled Fruit Juice – Apple or Orange
\$15 per Gallon	Iced Tea – Includes Assorted Sweeteners
\$10 per Gallon	Lemonade
\$25 per Gallon	Fruit Punch
\$1.25 per Bag	Hot Tea (Assorted Tea Bags)

GALLONS/AIRPOTS SERVE APPROXIMATELY 10-12 PEOPLE.

INCLUDES CUPS, STIR STICKS, CREAMER, SWEETENERS, ICE & BEVERAGE NAPKINS AS NEEDED.

\$1.50 each	Bottled Sodas – Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper and Sprite
\$1.50 each	Bottled Water
\$2.00 each	Bottled Juice – Orange or Apple

BREAKFAST BAKED ITEMS

\$15 per dozen	Assorted Regular Muffins – Apple Cinnamon, Blueberry and Cranberry Orange
\$30 per dozen	Cinnamon Rolls
\$18 per dozen	Danishes – Apple, Cherry or Cream Cheese
\$24 per dozen	Sausage OR Bacon Biscuit with Jelly
\$18 per dozen	Scones – Blueberry or Cinnamon

INCLUDES DISPOSABLE PLATES, COCKTAIL NAPKINS AND FLATWARE AS NEEDED. MINIMUM ORDER – ONE DOZEN

DESSERT ITEMS

\$15 per dozen	Cookies – Chocolate Chip, Peanut Butter, Oatmeal Raisin, Macadamia Nut and Sugar
\$15 per dozen	Cheesecake Bars
\$15 per dozen	Fudge Brownies
\$15 per dozen	Lemon Bars
\$20 per dozen	Key Lime Tarts
\$20 per dozen	Lemon Tarts
\$4.00 each	Strawberry Shortcake Cups
\$4.00 each	Chocolate Mousse Cups
\$4.00 each	Strawberry Parfaits
\$4.00 each	Chocolate Parfaits
\$30.00	Whole Cake – Praline Cake, Chocolate Sheet Cake, Strawberry Cake with strawberry buttercream icing,

INCLUDES DISPOSABLE PLATES, COCKTAIL NAPKINS AND FLATWARE AS NEEDED. MINIMUM ORDER – ONE DOZEN

SIDE ITEMS

\$12	Cole Slaw – serves 4 to 6 servings (1/2 cup serving)
\$12	Pasta Salad – serves 4 to 6 servings (1/2 cup serving)
\$12	Potato Salad – 4 to 6 servings (1/2 cup serving)
\$ 8	Tortilla Chips with Salsa – serves 6 to 8 (1 Quart)
\$12	Texas Trash – serves 6 to 8 (1 Quart)
\$1.75/ea.	Bag of Chips (Chili Cheese Fritos, Doritos (cheese), Doritos (Ranch), Lays (reg.), Lays (Sour Cream & Onion), Sun (Garden Sala, French Onion, Harvest)
\$1.50	Granola Bars
\$1.00 /ea.	Peanut Butter Crackers