

Catering Guide



PLANNING YOUR EVENT | BREAKFAST | LUNCH AND DINNER (M-F) | LUNCH AND DINNER (ANYTIME) | A LA CARTE | STARTERS | PACKAGES



Catering Guide



[PLANNING YOUR EVENT](#) | [BREAKFAST](#) | [LUNCH AND DINNER \(M-F\)](#) | [LUNCH AND DINNER \(ANYTIME\)](#) | [A LA CARTE](#) | [STARTERS](#) | [PACKAGES](#)

[POLICIES](#) | [Services and Fees](#)

CATERING AROUND CAMPUS

Catering Services is happy to cater your event anywhere on campus. Prior to initiating food requests, please make your room reservations through Conference Services, who will also make arrangements for tables, chairs and audiovisual equipment. Contact Conference Services at 260-982-5551.

CONFIRMATION/BILLING

Functions requesting tax exemption must provide necessary form and ID number before the time of the event. A copy of the final arrangements and the necessary billing information will be sent to you. Please review all the information for your event: date, time of delivery, set-up, and food/beverage order. If we do not receive the signed confirmation, the preparation and billing will be based on the original reservation contract. Services may be paid by cash, check, credit card (Visa, MasterCard, or Discover) or by invoice to your Manchester College account.

Events not charged to a College account require a 50 percent deposit of the guarantee and the final balance is due two business days prior to your scheduled event. The menu prices include service for your party for a span of two hours per meal ordered. Parties lasting longer than two hours will be subject to additional labor charges per employee necessary to remain on premise for your party.

In the event your group will be arriving later than scheduled, please notify the Catering Department as soon as possible. All cancellations of food services should be made no less than three business days prior to your event to avoid incurring any cancellation fees.

Certain services/meals require a minimum of 10 guests. If less than 10 guests are in attendance, a fee for servers will apply.



Catering Guide



[PLANNING YOUR EVENT](#) | [BREAKFAST](#) | [LUNCH AND DINNER \(M-F\)](#) | [LUNCH AND DINNER \(ANYTIME\)](#) | [A LA CARTE](#) | [STARTERS](#) | [PACKAGES](#)

[Policies](#) | **SERVICES AND FEES**

CATERING WAIT SERVICES

All buffet and plated meals include adequate wait staff. Additional servers are available at \$25 per hour per server.

DISPOSABLE/CHINA SERVICE

As a standard, catering orders only in the College Union are set up with china service. China service is available for off-site events for an additional \$2.50 per person.

LINEN SERVICE

Basic linen service will be provided for all catering events. Any specialty linens or colors must be requested in advance. You may add additional linen for registration or skirted display tables for \$3.50 per cloth. For events without food, please add \$12.50 per set-up for labor costs. Additional costs may be applied for specialty linens.

FOOD SAFETY

For the safety of you and your guests, a catering representative will remove the food from your event in a timely manner. The removal of leftover food by the customer is limited to items that are available for a la carte menu. The removal of china or small wares without prior approval, may result in additional charges.

DELIVERY

Off-campus delivery is available at a charge of \$50. Certain packages may require a minimum amount of guests before a catering contract can be agreed upon.

SECURITY

Catering Services is not liable for any equipment, supplies or personal belongings left in public function areas.



Catering Guide



PLANNING YOUR EVENT | **BREAKFAST** | LUNCH AND DINNER (M-F) | LUNCH AND DINNER (ANYTIME) | A LA CARTE | STARTERS | PACKAGES



BREAKFAST

CONTINENTAL (M-F) **\$5.55**

Breakfast selection of a tea ring, muffins or cinnamon rolls; fresh cut mixed fruits, assorted juices, coffee and tea

Sold by the dozen

MC SCRAMBLE BUFFET **\$8.35**

Any style scrambled egg, any style breakfast potato, ham, sausage or bacon, biscuits and gravy, coffee, orange, apple and cranberry juice

BREAKFAST BREAK BUFFET **\$8.35**

Breakfast casserole or quiche, French toast waffles, fresh cut fruit, coffee, orange, apple and cranberry juice

SERVED BREAKFAST **\$10.55**

Breakfast Wellington, sliced fruit, assorted muffin basket, coffee, orange, apple and cranberry juice

COFFEES

We serve Starbucks and Seattle's Best coffees for catered events.



Catering Guide



PLANNING YOUR EVENT | BREAKFAST | **LUNCH AND DINNER (M-F)** | LUNCH AND DINNER (ANYTIME) | A LA CARTE | STARTERS | PACKAGES

CARRY OUT MEALS | [Cold Meals](#) | [Hot Meals](#)

BOX LUNCH **\$7.50**

Box lunch includes your choice of one sandwich, one bag of chips, one dessert and one beverage.



Sandwich (Choose one)

- Turkey and American cheese on country white bread
- Turkey and American cheese on 100 percent wheat bread
- Ham and American cheese on country white bread
- Ham and American cheese on 100 percent wheat bread
- Chicken salad on country white bread
- Chicken salad on 100 percent wheat bread
- Triple decker Texas peanut butter and jelly

Sandwiches include lettuce and tomato.

Chips (Choose one)

- Regular Lays
- BBQ Lays
- Doritos
- Sun Chips
- Ruffles
- Pretzels

Dessert (Choose one)

- Chocolate chip cookie
- Oatmeal raisin cookie
- Peanut butter cookie
- White chocolate macadamia nut cookie
- Banana
- Orange
- Apple

Beverage (Choose one)

- Coke
- Diet Coke
- Sprite
- Sprite Zero
- Water
- Brisk tea



Catering Guide



PLANNING YOUR EVENT | BREAKFAST | **LUNCH AND DINNER (M-F)** | LUNCH AND DINNER (ANYTIME) | A LA CARTE | STARTERS | PACKAGES

[Carry Out Meals](#) | **COLD MEALS** | [Hot Meals](#)

ALL AMERICAN DELI BUFFET **\$10.55**
Ham, turkey, roast beef, American cheeses, sliced breads, relish tray, potato or fruit salad, potato chips, cookies or brownie squares, coffee, iced tea and water

TUSCAN PLATTER BUFFET **\$12.25**
Salami, smoked turkey, sliced grilled chicken breast, pastrami, provolone, pepperjack, mozzarella cheese, relish tray, artesian breads and rolls, Mediterranean green salad, tortellini salad, chocolate éclair, coffee, iced tea and water

SERVED ENTRÉE SALAD **\$14.45**
Seasonal greens, cherry tomatoes, cucumbers, carrots, olives, radish and onions topped with either grilled chicken, beef or salmon, rolls, mini dessert, coffee, iced tea and water

FRESH AND LIGHT LUNCHEON
Outtakes sandwiches featuring turkey, roast beef, ham, chicken salad and veggie, fresh cut fruit, crisp garden salad, assorted bars, coffee, iced tea and water

Boxed \$9.99, buffet \$12.25 or served \$14.45

AU BON PAIN SOUP **\$1.99**
Stuffed baked potato
Chicken Florentine
Broccoli and cheese
Clam chowder
Tomato Florentine
Vegetable beef barley



Catering Guide



PLANNING YOUR EVENT | BREAKFAST | **LUNCH AND DINNER (M-F)** | LUNCH AND DINNER (ANYTIME) | A LA CARTE | STARTERS | PACKAGES

[Carry Out Meals](#) | [Cold Meals](#) | **HOT MEALS**

ALL AMERICAN COOKOUT BUFFET

\$10.55

Marinated chicken breast, 1/4 pound cheeseburgers, potato salad, relish tray, baked beans, fresh seasonal vegetables, cookies or brownies, iced tea and lemonade

Veggie burgers upon request

PASTA ITALIANO BUFFET

\$10.55

Chicken parmesan, spaghetti with marinara, Caesar salad, breadsticks, fresh seasonal vegetables, chocolate éclaires, coffee, iced tea and water

Whole wheat pasta upon request

CARRIBBEAN FAIR BUFFET

\$10.55

Curried chicken with Indian harvest rice, vegetarian bean pot, carrot and raisin salad, fresh seasonal vegetables, banana cake, coffee, iced tea and water

MONGOLIAN GRILL BUFFET

\$10.55

General Tso's chicken, grilled vegetable low mein, Asian tossed salad, vegetable egg rolls, fresh seasonal vegetables, almond cookies, coffee, iced tea and water

SUNDAY DINNER BUFFET (AVAILABLE ANYTIME M-F) \$10.55

Homemade fried chicken, mashed potatoes and drippings, cole slaw, dinner rolls, fresh seasonal vegetables, apple pie, coffee, iced tea and water

Vegetarian option on request

PIZZA PARTY BUFFET

\$10.55

Cheese, pepperoni or sausage pizza, Caesar salad, breadsticks with marinara, cookies or brownies, bottled soda or water

Minimum 12 guest – 3 slices per guest



Catering Guide



PLANNING YOUR EVENT | BREAKFAST | LUNCH AND DINNER (M-F) | **LUNCH AND DINNER (ANYTIME)** | A LA CARTE | STARTERS | PACKAGES

TWO ENTRÉE BUFFET | [Served Meals](#)

SUNDAY DINNER \$16.65

Sunday dinners come complete with tossed garden salad, rolls, coffee, iced tea and water



Entrées (Choose two)

- Poppy seed chicken
- Bourbon Street chicken
- Curry chicken
- Fried chicken
- Smothered chicken
- Lemon rosemary chicken
- Chicken piccata
- Honey roasted turkey
- Beef stroganoff
- Homestyle meatloaf
- Pot roast
- Herb roasted eye of round
- Roasted pork loin
- Tilapia with roasted tomatoes
- Homestyle lasagna
- Cheese stuffed shells

Starch (Choose one)

- Baked potato
- Roasted red potatoes
- Mashed potatoes
- Roasted sweet potatoes
- Au Gratin potatoes
- Indian harvest rice
- Linguini with sundried tomato pesto

Dessert (Choose one)

- New York style cheesecake
- Double chocolate cake
- Carrot cake
- Apple pie
- Boston cream pie
- Fruits of the forest pie

Vegetable (Choose one)

- Brussel sprouts with carrots and almonds
- Fresh Roma vegetables
- Buttered broccoli spears
- Glazed baby carrots
- Fresh broccoli, carrots and cauliflower
- Green beans with tomatoes and onions



Catering Guide



PLANNING YOUR EVENT | BREAKFAST | LUNCH AND DINNER (M-F) | **LUNCH AND DINNER (ANYTIME)** | A LA CARTE | STARTERS | PACKAGES

[Two Entrée Buffet](#) | **SERVED MEALS**

CHICKEN

\$17.75

Pecan crusted chicken, linguini with sundried tomato pesto, fresh seasonal vegetables, Manchester salad, artesian breads, homemade dessert, coffee, iced tea and water

8 OZ. SIRLOIN

\$17.75

New York strip loin with mushroom demi-glaze and King Street onions, garlic roasted red potatoes, fresh seasonal vegetables, artesian bread, homemade dessert, coffee, iced tea and iced water

PORK

\$17.75

Pork cutlets with sour cream and sweet paprika sauce over Farfalle, fresh seasonal vegetables, spinach salad with bacon, artesian rolls, homemade dessert, coffee, iced tea and iced water

QUEEN CUT PRIME RIB

\$19.99

10 oz. prime rib with horseradish cream sauce, baked potatoes, fresh seasonal vegetables, artesian rolls, homemade dessert, coffee, iced tea and iced water

SUSTAINABLE SEAFOOD

MARKET PRICE

Coho or Atlantic salmon with red pepper cream sauce, sugar snap peas, rice pilaf with saffron, pretzel rolls, house salad with lemon vinaigrette, homemade dessert, coffee, iced tea and iced water

BEEF TENDERLOIN

\$22.25

Filet mignon with Gorgonzola cream sauce, white truffle mashed potatoes, fresh seasonal vegetables, artesian rolls, homemade dessert, coffee, iced tea and iced water



Catering Guide



PLANNING YOUR EVENT | BREAKFAST | LUNCH AND DINNER (M-F) | LUNCH AND DINNER (ANYTIME) | [A LA CARTE](#) | STARTERS | PACKAGES

BREAKFAST BASKETS | [Sweet Treats](#) | [Beverages](#)



BREAKFAST BASKETS **\$15.85**

Choose from one of the following:

12 Texas sized muffins or 12 assorted pastries or 18 iced cinnamon rolls

18 **VALUE-SIZED** assorted muffins

30 **VALUE-SIZED** assorted danish

18 **VALUE-SIZED** maple glazed mini croissants

12 New York Style bagels, cream cheese, butter & jelly **\$19.80**

12 assorted large scones, jelly and butter **\$22.00**



Catering Guide



PLANNING YOUR EVENT | BREAKFAST | LUNCH AND DINNER (M-F) | LUNCH AND DINNER (ANYTIME) | [A LA CARTE](#) | STARTERS | PACKAGES

[Breakfast Baskets](#) | **SWEET TREATS** | [Beverages](#)



COOKIES AND BARS **\$15.85**

Choose from one of the following:

12 gourmet cookies

12 crispy rice squares

12 flavored brownie squares

12 lemon bar squares

24 **VALUE-SIZED** cookies

24 **VALUE-SIZED** brownies



Catering Guide



PLANNING YOUR EVENT | BREAKFAST | LUNCH AND DINNER (M-F) | LUNCH AND DINNER (ANYTIME) | **A LA CARTE** | STARTERS | PACKAGES

[Breakfast Baskets](#) | [Sweet Treats](#) | **BEVERAGES**



COFFEE AND COCOA SERVICE **\$11.15**

Choose from one of the following; serves 12

Coffee by the pot

Hot chocolate by the pot

TEA SERVICE **\$11.15**

Triple Certified Numi Tea: includes assorted teas

COLD BEVERAGE SERVICE

Choose from one of the following:

Coke products \$1.75

PowerAde and G2 \$2.20

1 gallon punch; serves 16 cups \$19.99

5 gallons ice water; serves 80 cups \$13.05

Please ask if you are looking for other beverages for your guests.



Catering Guide



PLANNING YOUR EVENT | BREAKFAST | LUNCH AND DINNER (M-F) | LUNCH AND DINNER (ANYTIME) | A LA CARTE | **STARTERS** | PACKAGES

APPETIZERS | [Party Trays](#)

PRESIDENTIAL

\$43.89 per appetizer

Chicken satay, beef teriyaki skewer, sausage mushroom caps, chicken saltimbocca bites, pecan crusted cheese ball, herb goat cheese with toasted baguette

GOLD

\$27.75 per appetizer

Pork potstickers with ginger soy, chicken wings with blue cheese and celery, Santa Fe chicken egg rolls with salsa ranch, chicken tenders with choice of dipping sauce, mushroom croustade, fruit skewer

BLACK

\$21.69 per appetizer

BBQ meatballs, BBQ cocktail franks, tortellini skewers, bruschetta, deviled eggs, battered macaroni and cheese wedges with ranch, breaded mozzarella cheese wedges with marinara, breaded cheddar broccoli bites with ranch

Each tray serves 25 guests

BY THE POUND

\$21.69

Assorted battered vegetables with ranch – 2 lb.
Breaded butterfly shrimp with cocktail sauce – 1 lb.
Breaded clam strips with cocktail sauce – 2 lb.
Hushpuppies – 2 lb.
Cold shrimp platter with cocktail sauce – Market price

FOR STARTERS

\$4.99 per person

This package is designed to give your guests something to snack on at your reception. The package includes one party tray and your choice of one presidential, one gold and one black appetizer.



Catering Guide



PLANNING YOUR EVENT | BREAKFAST | LUNCH AND DINNER (M-F) | LUNCH AND DINNER (ANYTIME) | A LA CARTE | **STARTERS** | PACKAGES

[Appetizers](#) | PARTY TRAYS



HOT ARTICHOKE DIP WITH BAGEL CHIPS	\$33.25
HUMMUS PLATTER WITH TOASTED PITA CHIPS	\$33.25
HOT BEAN AND CHEESE DIP WITH BLUE CORN TORTILLA CHIPS	\$33.25
SPINACH DIP WITH BAGEL CHIPS	\$33.25
CHEESE AND CRACKERS	\$44.39
VEGETABLE TRAY WITH DIP	\$44.39
FRUIT TRAY WITH YOGURT DIP	\$49.95



Catering Guide



PLANNING YOUR EVENT | BREAKFAST | LUNCH AND DINNER (M-F) | LUNCH AND DINNER (ANYTIME) | A LA CARTE | STARTERS | PACKAGES

PACKAGES

MORNING REFRESH **\$4.45**

Get started with assorted breakfast bars, fresh whole fruit, assorted bottled beverages and coffee.

Ideal for staying refreshed between breakfast and lunch

AFTERNOON REFRESH **\$5.55**

Energize with sweet gourmet cookies, salty snack mix, chocolatey M&M's, energizing bottled beverages and coffee.

Ideal for staying refreshed between lunch and dinner

COFFEE AND DESSERT **\$6.59**

Enjoy a cup of coffee along with one of our homemade desserts, sweet street premium offerings or a slice of Nordman's Nook pie.

Ideal for a late night meeting or social gathering

CAFÉ LUNCHEON – BEST VALUE **\$6.50**

Reserve a conference room and dine at our lunch buffet in the Haist Commons.

Add an attendee and upgrade your lunch to a private buffet for \$50.

SKYBOX **\$150**

Enjoy chicken wings, BBQ meatballs, chicken tenders, chips and salsa, vegetable tray and assorted bottled beverages while you watch the big game. Don't forget the ranch, BBQ, honey mustard and Red Hot sauce.

Sold by the dozen

WEDDING ON A SHOESTRING **\$325 + \$3.25 per person**

You provide the bride, groom and cake and we'll do the rest. Your reception will include an attendee, linens, china service, nuts, mints, punch, coffee and a room large enough to hold 300 guests. Also includes a baby grand player piano for entertainment.



Catering Guide



PLANNING YOUR EVENT | BREAKFAST | LUNCH AND DINNER (M-F) | LUNCH AND DINNER (ANYTIME) | A LA CARTE | STARTERS | PACKAGES

