



Catering



Great Western Dining Service, Inc.

Meet . Eat . Enjoy !

Moberly Area Community College's Catering Services are professionally managed by Great Western Dining Service, Inc.! GWD Catering takes the stress out of meal planning for events of all kinds, from basic coffee services to outdoor events of unlimited numbers.

Not Sure Where To Start?

Our guide is a great place to begin. We're pleased that you've decided to learn more about the catering services that we provide to both the on-site and off-site communities. It is our desire to complement your event through catering that creates a pleasant and memorable highlight for your guests. Our trained, professional staff is dedicated to providing the highest level of service. We are ready to assist you in selecting from a wide array of menu options or to create a custom menu to make your event truly unique. We look forward to working with you!

Room Reservation Policy

Room reservations must be made through MACC. Please call 660-263-4100 x-11206 with the following information:

1. Date, time and location of the function
2. Approximate number of guests
3. Name of group, billing information and phone number of group representative
4. Room set-up and audio-visual requirements
5. Tax exempt number, if applicable
6. Catering service requirements



WELCOME TO

After you have reserved space on campus, you will need to contact the dining service office in the Area 27 Commons & Cafe at 660-263-4100 with the following information.

1. Date, time, location and approximate number of guests
2. Type of function (formal, casual, meeting, social, wedding party, etc.)
3. Desired menu selections
4. Approximate cost that you have in mind
5. Special dietary needs of guests
6. Beginning and ending time of function
7. State of Missouri Tax Exempt Certificate, if applicable

To assure that all food items that you have ordered are available, please allow ample time when scheduling your function. A week to 10 (ten) days is usually sufficient, however you should book your event as far in advance as possible.

*** CATERING SERVICE CANNOT BE ASSURED WITH LESS THAN 72 HRS. NOTICE ***

Guarantees & Billing Information

A confirmed number of guests to be served must be given no later than 72 hours preceding the event. After a guaranteed number is given, the organization sponsoring the event will be responsible for 100-percent (100%) of that guarantee. Great Western Dining will prepare up to 5-percent (5%) more food in case additional guests need to be served. If it is necessary to cancel an event, the following shall apply:

** 24 hours or more notice-no charge applied, except for special order items*

** Less than 24 hours notice-a fifty (50) percent charge of the guarantee will occur*

Groups outside of MACC will need to pay the Catering Department for 50-percent (50%) of the total before the event and the remaining amount due immediately following the event. GWD accepts checks and money orders with no additional fee. Credit card payments will be subject to a 2.5% convenience fee. If charges are to be billed; arrangements must be made at the time of confirmation of the catering function. Payment will be due in full, according to the due date listed on the invoice. Invoices not paid within 30 days may be subject to a 1.5% monthly finance charge. Remittance of payment must be made to:

*Great Western Dining Service, Inc.
P.O. Box 699
Tipton, MO 65081 - 0699*

Sales tax will be added to all invoices for the total of all goods and services provided. If your organization is tax exempt, your tax exempt certificate must be given to GWD at the time of confirming your catering function.

MACC CATERING!

- There is a \$25.00 delivery fee for functions held off the MACC campus, up to a maximum charge of \$50.00 per day.
- A service time of two (2) hours is included in all pricing for groups of 50 or more guests. If a program is part of your event, please let us know so we can plan for it.
- Without special permission a \$20.00 minimum charge is required for catering service to be provided. Minimum does not apply to pick-up items.
- We ask that unused food items not be removed from the service area.
- Great Western Dining will not be responsible for the health of individuals who consume unused food items from catering functions.



MORNING FARE



BREAKFAST SELECTIONS

Selections are presented buffet-style and include disposable serveware, set-up and clean-up.

THE CLASSIC CONTINENTAL

Regular or decaf coffee
Coffee cake

THE EYE OPENER

Regular or decaf coffee
Chilled fruit juice
Breakfast muffins
Seasonal sliced fruit

TRADITIONAL BREAKFAST BUFFET

Choose one (1): Fluffy scrambled eggs or savory egg and cheese breakfast casserole

Choose two (2): Crisp bacon strips, sausage patties or links, OR frizzled ham

Choose one (1): Home fried potatoes OR hashbrowns

Choose one (1): Flaky buttermilk biscuits & gravy OR pancakes (*choice of buttermilk, blueberry or chocolate chip*) OR French toast with warm syrup & butter

Choose one (1): Biscuits with butter & jelly OR toast OR muffins

Regular and decaf coffee
Chilled fruit juice

OMELET STATION

Upon request may be added to any of the Morning Fare breakfast menus.

A LA CARTE CHOICES

Any a la carte items may be added to any of the Morning Fare breakfast buffets.

Regular or decaf coffee
Chilled fruit juice
Sweet roll
Long john
Bagel with cream cheese
Coffee cake
Breakfast muffins
Seasonal sliced fruit tray
Whole fruit
Sausage biscuit



SIGNATURE SALADS

SALAD SELECTIONS

Selections are presented buffet-style and include set-up clean-up and disposable serveware with iced tea, coffee, water and brownies or cookies for dessert. Add cup of soup for extra charge per person (chili, beef veggie, chicken rice or noodle).

CHEF SALAD

Crisp garden greens
Julienne of turkey breast & smoked ham
American and Swiss cheeses
Tomato wedges and cucumber slices
Broccoli & cauliflower florets
With ranch dressing and croutons

CHILLED TACO SALAD

Tortilla chips topped with spicy shredded chicken or beef
Refried beans
Shredded lettuce and diced tomatoes
Sliced black olives
Shredded cheese
Guacamole
Sour cream and salsa

CHICKEN CAESAR SALAD

Crisp romaine tossed with Caesar dressing
Grilled chicken breast
Homemade croutons
Freshly grated Romano cheese
Served with rolls and butter

CHICKEN COBB SALAD

Crisp Romaine and Mesclun leaves
Sliced herb marinated chicken
Chopped bacon
Sliced eggs
Tomatoes, cucumbers and purple onion
Feta cheese crumbles



SANDWICHES & WRAPS

SANDWICHES & WRAPS

Selections are presented buffet-style and include set-up and clean-up. Disposable serveware, choice of one side, chips, iced tea or lemonade, iced water and cookies or brownies for dessert are also included.

VERY VEGGIE WRAP

Roasted vegetables and provolone cheese wrapped in a whole wheat tortilla and choice of one side

CROISSANT SANDWICH

Choose one (1) meat: Sliced deli meat—chicken, ham OR turkey with cheese slice, lettuce and tomato on a flaky croissant and choice of one side

CLASSIC HAM & CHEESE KAISER

Thinly sliced smoked ham piled high and topped with American or Swiss cheese and choice of one side

ALL-AMERICAN BLT

Crisp bacon strips, lettuce and sliced tomatoes piled high on lightly toasted white bread with mayo on the side and choice of one side

SOUTHWEST WRAP

Shredded chicken, spinach, black beans, corn, sliced tomatoes and avocado dressed with a zesty jalapeno, lime and sour cream dressing, layered in a flavored flour tortilla and sliced on the diagonal, choice of one side

CHICKEN, HAM OR TUNA SALAD SANDWICH

Savory fillings made with the freshest ingredients served on your choice of breads with lettuce and tomato slices garnished with crisp dill spears on the side. Served with your choice of one side *(see below)*

Sides & Additions

Choose one (1) side: Pasta salad, potato salad, coleslaw OR baked beans

Add an additional side for \$1.85 per person.

Add a cup of soup for additional charge per person *(chili, beef veggie, chicken rice or noodle)*.



BUILD YOUR OWN BUFFET

YOUR PERSONALIZED BUFFET

Selections are presented buffet-style. Services include set up and clean up. Disposable service-ware is included. Minimum of 25 people.

ONE ENTRÉE CHOICE PRICED PER PERSON
TWO ENTRÉE CHOICES PRICED PER PERSON
ADD a Carved Meat for an additional charge

Entrée Choices	Accompaniments
Chicken breast Meatloaf Sliced glazed ham Sliced pork loin Crispy fried chicken Chicken Alfredo Chicken rice casserole Scalloped ham and potatoes Sliced turkey breast	Choose one (1): Wild rice Rice pilaf Mashed potatoes and gravy Candied yams Hashbrown casserole Roasted potatoes and veggies Macaroni and cheese Stuffing
Carved Meats	Veggies
Roasted breast of turkey Glazed pit ham Roasted pork loin Roasted tenderloin of beef Prime rib—(market price)	Choose two (2): Green beans Baby carrots Broccoli Corn Garden peas Cauliflower
Mixed Greens with Choice of Dressing	
Ranch, French, Italian	
Desserts	Gourmet Desserts
Hot apple or cherry cobbler Sheet cake Fudge brownies Lemon bars Cookies	Additional charge: Chocolate layer cake Carrot cake Deep dish apple pie Lemon cake Cheese cake

ADDITIONAL ITEMS AVAILABLE

Wait staff



SPECIALTY BUFFETS

Selections are presented buffet-style and include set up and clean up and disposable serviceware with iced water, iced tea or lemonade and dessert choice. Add a soup for additional charge per person (chili, beef veggie, chicken rice or noodle).

Salad Buffet	Deli Sandwich
<p>Fresh mixed greens & spinach Chopped turkey and ham Carrots, tomato wedges, green peppers, broccoli and cauliflower florets, shredded cheese, croutons, olives, three dressing choices Two (2) prepared salads: <i>(Italian pasta salad, marinated vegetables, macaroni salad, creamy coleslaw or cottage cheese)</i> Two (2) sweet salads: <i>(jello, fruit, Oreo fluff)</i> Rolls and butter</p>	<p>A selection of ham, turkey and roast beef Two cheeses & bread tray Basket of potato chips & two cold salads <i>(choice of tossed salad, potato salad, coleslaw, cottage cheese, macaroni salad or Italian pasta salad)</i> Crisp leaf lettuce, sliced tomatoes, sweet Bermuda onions, mayo and mustard</p>
Chinatown Buffet	South of the Border
<p>Choose two (2) entrees: <i>(broccoli beef, cashew chicken, sweet & sour chicken, veggie lo mien)</i> Sticky rice & Egg rolls Fortune cookie for dessert Add Crab Rangoon or Pot Stickers—\$2.25 pp.</p>	<p>Seasoned ground beef or ground turkey Hard/soft taco shells & tortilla chips Refried beans & Spanish rice Shredded cheese, shredded iceberg lettuce Tomatoes, green onions, black olives Salsa and sour cream</p>
All-American Cookout	Viva Italian Buffet
<p>Juicy grilled burgers and hot dogs or brats served with buns and all the fixings (mustard, ketchup, pickle relish, American cheese, lettuce, tomato, onion slices) Chips Choose two (2) sides: <i>(pasta salad, potato salad, coleslaw, cottage cheese or baked beans)</i></p>	<p>Crisp, freshly dressed Caesar salad with garlic croutons and Parmesan cheese Choose two (2) pastas: <i>(spaghetti, fettuccine, linguine, penne, rigatoni, farfalle)</i> Choose two (2) sauces: <i>(marinara, meat, Alfredo, creamy pesto)</i> Freshly baked breadsticks</p>
Baked Potato Bar	DESSERTS
<p>Flaky Idaho russets Diced grilled chicken Steamed broccoli florets Cheese sauce Crumbled bacon Butter & sour cream</p>	<p>Hot apple or cherry cobbler Sheet cake Fudge brownies Lemon bars</p>



LUNCHEONS & DINNERS

HOT LUNCHEONS & DINNERS

Services include set up and clean up and disposable serviceware. All selections include a mixed greens salad, choice of dessert, iced water, iced tea or lemonade.

POULTRY

COUNTRY-FRIED OR OVEN-BAKED CHICKEN

Chicken breast, cheesy potatoes, vegetable, hot rolls and butter

GRILLED CHICKEN BREAST

With Rice, steamed vegetables, hot rolls and butter

ROASTED TURKEY BREAST

Roasted turkey slices with savory cornbread dressing, mashed potatoes & gravy, vegetable, cranberry relish, hot rolls and butter

CHICKEN BREAST MARSALA

Sautéed chicken breast with mushrooms deglazed with Marsala wine reduction, sautéed matchstick vegetables and warm rolls

CASHEW CHICKEN

Tender chunks of chicken with vegetable fried rice, stir-fried vegetables, sliced fruit and a fortune cookie for dessert

BEEF & PORK

GRILLED SMOKED HAM

Sweet potato soufflé, vegetable, hot rolls and butter

CHICKEN FRIED STEAK

Breaded steak cutlet, mashed potatoes with cream gravy, vegetable, hot rolls and butter

HOT ROAST BEEF SANDWICH

Tender oven-roasted beef slices on bread with mashed potatoes with brown gravy and country-style green beans

MARINATED TOP SIRLOIN STEAK

Baked stuffed potato, green beans almandine and dinner rolls

K.C. STRIP OR RIBEYE STEAK

An 8 oz. steak, cooked medium (light pink center) served with a baked potato, broccoli and warm rolls

PRIME RIB OF BEEF AU JUS

An 8 oz. portion cooked medium, served with a baked potato or smashed potatoes, fresh green beans and garlic toast



LUNCHEONS & DINNERS



HOT LUNCHEONS & DINNERS (continued)

PASTA & VEGETARIAN

VEGETARIAN LASAGNA

Baked wide noodles with layers of vegetables and breadstick

CHICKEN FETTUCCHINI ALFREDO

Tender chicken and fettuccini tossed with fresh cream, butter, seasonings, Romano cheese, Caesar salad and garlic breadstick

STRIPED CHEESE RAVIOLI

In a tomato cream sauce, steamed vegetable and garlic breadstick

BAKED PENNE PASTA W/ITALIAN SAUSAGE

Sautéed vegetable and warm breadsticks with garlic butter

ITALIAN LASAGNA

Baked wide noodles layered w/spicy meat sauce with breadstick

SEAFOOD

GARLIC SHRIMP

Over linguine with vegetable, crusty French bread and butter

PARMESAN-CRUSTED TILAPIA

With 7-vegetable rice pilaf, vegetable and warm rolls

ROASTED SALMON STEAK

Over braised spinach, roasted garlic, white cheddar mashed potatoes and warm rolls

FRIED CATFISH

Coleslaw, hushpuppies and cornbread with sweet honey butter

Desserts

White cake
Chocolate cake
Hot fruit cobbler
Apple or cherry cobbler
Lemon bars
Fudge brownies
Cookies

Gourmet Desserts

Additional charge per person
Chocolate overload layer cake
Tiramisu
Cheesecake w/strawberry sauce
Carrot cake

Additions

Premium salads for added charge per person
Mixed greens w/dried cranberries, glazed pecans, gorgonzola
Spinach & greens w/feta, strawberries, mandarin oranges, toasted almonds



BOXED LUNCHES



TO-GO BOXED MEAL SELECTIONS

Perfect for those meetings on the go or for sports teams traveling to and from events. Includes condiments and paper napkins.

HEALTHY CHOICE BOXED LUNCH

Freshly made, small tossed garden salad with choice of dressing packet, a fresh whole fruit, a crunchy granola bar and a bottled water

ITALIAN HOAGIE

Bologna, salami, ham, Swiss and American cheeses, lettuce, tomato on a hoagie bun, chips, choice of whole fruit (apple, orange, banana), choice of soda or bottled water

ALL-AMERICAN BOXED LUNCH

Assorted selection of sliced ham, turkey or roast beef with cheese on a freshly baked croissant or Kaiser accompanied by a bag of chips, a whole fresh fruit and choice of soda or bottled water

ITALIAN CIABATTA BOXED LUNCH

Pepperoni, salami and ham with provolone cheese, lettuce and tomato on a soft baked ciabatta with an olive tapenade, potato chips, whole ripe apple, choice of soda or bottled water

LEAN SOUTHWEST BOXED LUNCH

Grilled southwest chicken, fresh greens, shredded Provolone, fresh pico de gallo and mild aioli wrapped in a whole wheat flour tortilla with peppered cottage cheese, Baked Lays chips, choice of whole fruit and choice of bottled water or flavored Propel

ECONOMY LUNCH

Two ham or turkey sandwiches with American cheese on your choice of white or whole wheat bread with potato chips, a fresh whole fruit, brownie and choice of soda or bottled water

Additional choices may also be made from the Sandwiches and Wraps Section.



RECEPTIONS & BREAKS

RECEPTIONS & BREAK SELECTIONS

Services include set up and clean up, a draped buffet table and disposable serveware.

SMALL SNACK BASKET

Includes soda or bottled water. **Choose any two (2):** *Chips, Granola bar, whole fruit, trail mix, cookies, Chex mix, popcorn*

LARGE SNACK BASKET

Includes soda or bottled water. **Choose any three (3):** *Chips, Granola bar, whole fruit, trail mix, cookies, Chex mix, popcorn*

SNACK & RECEPTION ITEMS

Cookies & soda	Veggie tray	Seasonal fruit tray
Cheese tray	Chips & salsa	Mixed nuts
Half sheet cake (serves 32—40)	Sparkling punch (12 servings)	

DESIGN YOUR OWN RECEPTION

Choose two (2) hot hors d'oeuvres, two (2) cold hors d'oeuvres, one (1) dessert item:

Hot Hors-d'oeuvres:

Wings bone-in (*plain, BBQ, buffalo*)
Wings bone-out (*plain, BBQ, buffalo*)
Cocktail franks
Bacon wrapped water chestnuts
Chicken skewer w/dipping sauce
Meatballs (*BBQ, Swedish*)
Stuffed mushroom caps
Tortilla chips & nacho cheese
Spinach artichoke dip with pita chips
Fried mac & cheese bites
Mini crab cakes with remoulade
Stuffed twice baked mini potatoes

Cold Hors-d'oeuvres

Cheese tray
Cheese ball/crackers
Antipasti platter or kabobs
Deviled eggs
Pin wheels
Hummus & pita chips
Fruit kabobs with yogurt dip
Demi sandwiches
Finger sandwiches
Veggie tray
Caprese skewers
Bruschetta

Desserts

Mini cheesecakes
Tea cookies
Mini brownies
Dessert shooters
Cupcakes
Dipped strawberries

ICE CREAM SOCIAL

Vanilla and chocolate ice cream, chocolate syrup, strawberry & caramel sauces, nuts, cherries

With brownies, extra price per person

With bananas, extra price per person



BEVERAGE SERVICE
& BAKED SWEETS



BEVERAGE SERVICE & BAKED SELECTIONS

Services include set up and clean up, a draped buffet table, cocktail napkins and disposable serveware if needed.

BEVERAGE SERVICE

Soda
Regular & decaf coffee
Lemonade
Infused water
Iced tea
Fruit punch
Bottled water

BAKED SWEETS

Assorted gourmet cookies (*macadamia nut, double chocolate, chocolate chunk*)
Frosted & decorated cookies
Chewy fudge brownies
House-baked bars (*chocolate chip, rice krispie treats, blonde brownies*)
Gourmet house-baked bars (*cream cheese and raspberry sauce, lemon, apple crumb, turtle bars*)
Decorated cupcakes

PICK-UP ITEMS

Coffee by the gallon (*serves approximately 10*)
Orange juice by the gallon (*serves approximately 15*)
Fruit punch by the gallon (*serves approximately 15*)
Iced tea by the gallon (*serves approximately 10*)
Hot chocolate by the gallon (*serves approximately 10*)
Muffins by the dozen (*apple, cranberry or blueberry*)
Pastries by the dozen
Coffee cake for 12
Cookies by the dozen (*chocolate chip, peanut butter or sugar*)
Gourmet cookies by the dozen (*macadamia nut, double chocolate or chocolate chunk*)
Fudge brownies by the dozen
Full sheet cake (*choice of chocolate or white and frosting, serves approximately 60*)
Half sheet cake (*choice of chocolate or white and frosting, serves approximately 30*)
Potato chips by the pound with French onion dip (*serves 10*)
Pretzels by the pound (*serves 10*)
Tortilla chips by the pound with salsa (*serves 10*)
Tortilla chips by the pound with chili con queso (*serves 10*)



PERSONALIZED SERVICE

- Before your event, helping you plan your menus, table décor and style of service;
- During your event with impeccable execution;
- After your event with a follow up comment card requesting feedback on how well we fulfilled your catering needs.



NOTES

Catering by
Great Western Dining Service, Inc.
located on the beautiful campus of
Moberly Area Community College
101 College Avenue
Moberly, MO 65270

Foodservice Director
(660) 263-4100
macc@gwdining.net

Thank You For Allowing Us To Serve You!