

BEVERAGES

All items include appropriate accoutrements (cups, lids, cream, sugar, etc)

Coffee 20.00

Stone Creek Cream City Blend, Serves 10

Coffee, Decaff 20.00

Stone Creek Cream City Decaff Blend, Serves 10

Hot Tea 16.00

Hot water set up with a variety of tea packets, Serves 10

Hot Chocolate 12.00

Serves 10

Hot Cider 20.00

Serves 10

Iced Tea 12.00

Unsweetened Iced Tea, Serves 10

Lemonade 12.00

Serves 10

Fruit Punch 12.00

Serves 10

Spa Water 10.00

Seasonal fruits and vegetables, Serves 20

Soda - 12 oz can 1.50

Variety of Pepsi flavors. Price per can

Aquafina - 12 oz bottle 1.50

Price per bottle

Milk - 1/2 Pint 2.50

Price per pint

Juice - 12 oz bottle 2.00

Price per bottle

Juice - 64 oz pitcher 10.00

Price per pitcher

BOXED LUNCH

All boxed lunches include choice of canned soda or bottled water, as well as utensils and condiments.

Regular Boxed Lunch 12.00

Choice of Turkey, Ham or Vegetarian. Includes chips and cookie.

Luxury Boxed Lunch 14.00

Choice of turkey & cheddar pretzel bun, ham & swiss on pretzel bun, chicken salad on croissant, tuna salad on croissant, ranch chicken wrap, vegetarian wrap. Includes pasta salad, chips, and dessert bar.

Entree Salad Boxed Lunch 13.00

Choice of house, chef, quinoa, Mediterranean, chicken Caesar, roasted beet.

LUNCH BUFFETS

Price per person. All Lunch Buffets come with choice of beverage (Can soda, bottled water, coffee, lemonade, fruit punch, or iced tea)

Sandwich Board 14.00

Choose 3 proteins. Includes assorted breads, rolls, and croissants, cheese tray, lettuce, tomato, pickles, chips and salad. Additional protein choices \$2

Picnic Buffet 15.00

Choice 1 protein (burger, brat, hotdog, veggie patty, bbq chicken). Includes rolls/buns, toppings, condiments, watermelon, pickles, pasta salad, chips and dessert bar. Additional protein choices \$2 per person.

Lasagna Buffet 14.00

Choice of beef with tomato sauce, or vegetarian with alfredo sauce. Includes breadstick and choice of 2 additional sides.

Pasta Bar 10.00

Choice of 2 sauces, choice of 2 pastas, and choice of roll or breadstick. Includes salad.

Fajitas 12.00

Choice of 2 proteins, beef, chicken, carnitas, black beans. Choice of 2 sides, rice, refried beans, chips & guacamole, fruit. Includes tortillas, cheese, salsa, sour cream, lettuce, tomato, onion, jalapeno.

Taco Buffet 11.00

Choice of beef, chicken or black beans. Choice of soft flour, soft corn or hard corn tortillas. Choice of rice, refried beans or tortilla chips & cheese. Includes cheese, lettuce, tomato, onion, olives, sour cream, salsa, jalapenos.

Soup & Salad 13.00

Choice of chef, house, Caesar, Mediterranean, quinoa, roasted beet. Soup selection subject to availability.

Baked Potato Bar 11.00

Choice of Idaho or sweet potato. Includes cheese, sour cream, butter, broccoli, chili, bacon, chive, tomato, onion.

BREAKFAST BUFFETS

Price per person. All Breakfast Buffets include coffee and bottled juice.

Continental Breakfast 10.00

Assortment of bagels, donuts, & coffee cake.

Grand Breakfast Buffet 16.00

Scrambled eggs, breakfast potatoes, choice of meat, and coffee cake. Additional accouterments include chives and shredded cheese.

Breakfast Sandwich Buffet 14.00

Breakfast sandwiches come with a folded egg and cheese on choice of English muffin, buttermilk biscuit or bagel. Meat options include ham, bacon, pork or chicken sausage, or season beef. Also includes fresh cut fruit.

Fruit and Yogurt Bar 10.00

Vanilla yogurt served with assorted fruit and granola toppings.

Quiche & Fruit Breakfast 10.00

House made quiche. (Minimum order of 4 per variety). Includes fresh cut fruit.

SWEETS

Cookies 10.00

Price per dozen. Flavors include chocolate chip, oatmeal, sugar, and peanut butter.

Brownies 15.00

Price per dozen.

Dessert Bars 18.00

Price per dozen.

Cup Cakes 25.00

Price per dozen. Email catering directly with color or design request.

Mini Cheese Cakes 25.00

Price per dozen.

Cake - Full Sheet, Decorated 150.00

Serves up to 70. Email catering directly with design and/or message

Cake - Full Sheet, Undecorated 130.00

Serves up to 70.

Cake - Half Sheet, Decorated 90.00

Serves up to 35. Email catering directly with design and/or message

Cake - Half Sheet, Undecorated 70.00

Serves up to 35.

PIZZA

Pizza comes cut in squares. 16" serves 6 - 8. 10" Serves 2 - 4

16" Cheese Pizza 16.00

16" Pepperoni Pizza 17.00

16" Sausage Pizza 17.00

16" Veggie Pizza 17.00

16" Sausage Supreme Pizza 18.00

16" Pepperoni Supreme Pizza 18.00

16" BBQ Chicken Pizza 20.00

16" Philly Pizza 20.00

10" Gluten Free Cheese Pizza 10.00

10" Gluten Free Pepperoni Pizza 11.00

10" Gluten Free Sausage Pizza 11.00

10" Gluten Free Veggie Pizza 11.00

SALADS

Individually packaged salads

House Salad 6.00

Lettuce, cucumber, grape tomato, radish, croutons and dressing.

Chef Salad 9.00

Lettuce, ham, turkey, cheddar, swiss, grape tomato, cucumber, crouton, dressing.

Quinoa Salad 9.00

Lettuce greens, roasted red pepper, red onion, feta, red wine vinaigrette

Roasted Beet Salad 10.00

Lettuce greens, blue cheese, walnuts, balsamic vinaigrette.

Chicken Caesar Salad 9.00

Romaine, parmesan, onion, grape tomato, crouton, dressing.

Mediterranean Salad 9.00

Romaine, roasted red pepper, cucumber, onion, feta, olive, banana pepper, dressing

SNACKS & APPETIZERS

Chips 1.25

Price per bag.

Trail Mix 1.50

Price per bag.

Potato Chips & Dip 15.00

Serves 10

Tortilla Chips & Cheese 17.00

Serves 10

Tortilla Chips & Salsa 15.00

Serves 10

Tortilla Chips & Taco Dip 20.00

Serves 10

Tortilla Chips & Guacamole 25.00

Serves 10

Pita Chips & Hummus 20.00

Serves 10

Fresh Cut Fruit Platter 30.00 65.00 120.00

Includes pineapple, melon, watermelon, grapes. Serves 10/25/50

Vegetable Crudités Platter 30.00 60.00 110.00

Fresh cut vegetables and ranch dip. Serves 10/25/50

Cheese Platter 30.00 60.00 110.00

Portions of sliced cheese. Includes assorted crackers. Serves 10/25/50

Cheese & Sausage Platter 30.00 60.00 110.00

Portions of sliced cheese and sausage. Includes crackers. Serves 10/25/50

Veggie Tortilla Wrap Pinwheels 10.00

Sold by 1 dozen

Silver Dollar Sandwiches 20.00

Sold by 1 dozen

Cucumber Bites 10.00

Sold by 1 dozen

Chicken Salad Canapes 18.00

Sold by 1 dozen

Caprese Skewers 25.00

Sold by 1 dozen

Bruschetta 20.00

Chili Lime Shrimp Skewers 35.00

Sold by 1 dozen. 3 shrimp per skewer

Chicken Wings 15.00 20.00

Priced per Dozen. Choose Medium (plain) or Jumbo (breaded). Sauces include BBW, Buffalo, Ranch. Includes celery.

Meatballs 12.00

Sold by 2 dozen

Empanadas 18.00

Sold by 1 dozen

Teriyaki Beef Skewers 25.00

Sold by 1 dozen

Mini Reubens 20.00

Sold by 1 dozen

Spinach & Artichoke Dip 20.00

Serves 10

SERVICE FEES

Catering Fee - Downtown 20.00

Non-negotiable base fee for all catering orders at the Downtown MATC Campus

Catering Fee - Oak Creek 40.00

Non-negotiable base fee for all catering orders at the Oak Creek MATC Campus

Catering Fee - Mequon 40.00

Non-negotiable base fee for all catering orders at the Mequon MATC Campus

Catering Fee - West Allis 40.00

Non-negotiable base fee for all catering orders at the West Allis MATC Campus

Catering Fee - Walker's Square 40.00

Non-negotiable base fee for all catering orders at the Walker's Square MATC Campus

EXTRAS

Linen, Banquet Table 5.00

Linen, 6 Foot Round Table 10.00

Table Skirt 10.00

Paper Banquet Table Cloth 4.00

Sterno 3.00

Utensils, Napkin, Plate Set 1.00

Equipment Replacement - Not Returned

Equipment Replacement - Damaged

TERMS OF SERVICE

MATC CATERING SERVICES is the sole and exclusive caterer for all food service and hospitality functions on campus property. No outside food and beverage vendors are allowed without authorization from the MATC Catering Services. All Prices are subject to change.

EVENT SET UP

It is the responsibility of the client to reserve a room and order tables and chairs.

To reserve a room: <https://matc.sharedwork.com/wz/template/pubprojrequest,RequestProject.vm>

Please allow 30 minutes for catering to set up the event and 15 minutes at the end to clean up

ORDERING & PAYMENT

Ordering Food & Beverages for your event must be submitted 1 week prior to the event. For parties of 50 or more, a 3 week notice is required to obtain adequate staffing.

Late orders will be considered based on availability. Late orders will be assessed a 10 % late fee.

Cancellation can be made up to 48 hours of event. If cancellation is made within less than 48 hours, a 25% cancellation fee will be charged.

Catering ToGo option: Set up fee will be waived if the event items are picked up and returned.

Internal Customer: An appropriate billing number must be included with the catering request. Failure to provide may result in the order not being fulfilled and/or cancelled.

External Clients: Clients may be required to pay 50% - 75% of the estimated charges one month prior to the event. The remaining amount will be invoiced to the customer following the event. Please submit billing address and tax exemption if applicable with your Request form.

SERVICE FEES

Any late order that is accepted will be required to pay an additional 10% fee.

Any cancellation not made prior to 48 hours of the start of the event will incur a 25% cancellation fee.

All catering orders will be charged a \$20 service fee for the downtown location. All other MATC locations will require an additional \$20 service fee.

Service fees will be waived for any Catering ToGo orders.

Any non-disposable catering equipment that is not returned within 48 hours after the event will be charged the replacement cost.

CONTACT

For any questions or special requests, please email matccatering@matc.edu