

BREAKFAST BUFFETS

Price per person.

All Breakfast Buffets include coffee and bottled juice.

Continental Breakfast 12.00

Assortment of donuts, pastries & croissants.

Grand Breakfast Buffet 18.00

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

Breakfast Sandwich Buffet 15.00

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 12.00

Vanilla yogurt served with assorted fruit and granola toppings.

LUNCH BUFFETS

Price per person.

All Lunch Buffets come with choice of beverage

Dessert not included

Sandwich Board 16.00

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

Picnic Buffet 16.00

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

Lasagna Buffet 16.00

Choice of beef with tomato sauce, or vegetarian with alfredo sauce. Includes breadstick and salad

Pasta Bar 12.00

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

Fajitas 15.00

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 12.00

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 16.00

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

Baked Potato Bar 12.00

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

BEVERAGES

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

Coffee 25.00

Stone Creek Cream City Blend,
Serves 10

Coffee, Decaff 25.00

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 15.00

Serves 10

Hot Cider 25.00

Serves 10

Iced Tea 15.00

Unsweetened Iced Tea, Serves 10

Lemonade 12.00

Serves 10

Fruit Punch 12.00

Serves 10

Spa Water 15.00

Seasonal fruits and vegetables, Serves 20

Soda - 12 oz can 1.50

Variety of Pepsi flavors. Price per can

Aquafina (water) - 12 oz bottle 1.50

Price per bottle

Juice - 12 oz bottle 2.50

Price per bottle

Water Station 0.50

Price per guest

DINNER BUFFETS

Price per person.

All Dinner Buffets come with choice of beverage and 2 sides

Additional Sides \$2 per Person

Dessert not included

Italian Chicken 18.00

Choose from Marsala, Parmesan, or Alfredo.

Beef Bourguignon 22.00

Beef in a rich red wine sauce with pearl onions and mushrooms.

Paella 16.00

Rice and vegetables season with saffron. Add chicken for \$2 or shrimp for \$4

Ratatouille 16.00

Sliced squash, peppers and red onions roasted with a hearty marinara sauce

Grilled Vegetable Risotto 17.00

Rich rice dish cooked with grilled vegetables and white wine with a generous amount of parmesan cheese and butter.

Stir Fry Buffet 18.00

Rice noodles, fried rice, chicken ,a nd vegetables, dumplings, vegetarian and pork egg rolls

Roasted Root Vegetable Medley 16.00

Roasted carrot, turnip, rutabaga, parsnip, and sweet potato in a tomato and white wine sauce seasoned with fresh herbs.

Beef Pot Roast 18.00

Tender, slow cooked beef.

Stuffed Peppers 18.00

Roasted Bell Peppers filled with seasoned beef, rice and cheese.

Corned Beef & Cabbage 21.00

Traditional slow roasted beef and tender braised cabbage

Fried Chicken 19.00

Crispy Bone-in Fried Chicken

Middle Eastern Chicken Kebobs 18.00

Marinated grilled chicken served with turmeric rice, na'an, tabouleh salad, tzatziki sauce, hummus or baba ghanoush

Buffet Sides

House Salad

Pasta Salad

Mashed Potatoes

Mashed Potato

Mediterranean Salad

Roasted Carrots

Oven Roasted Potatoes

Refried Beans

Caesar Salad

Roasted Broccoli

Pasta

Potato Salad

Quinoa Salad

Sautéed Green Beans

Rice Pilaf

*Other Items available upon request

Grilled Asparagus

Mac n Cheese

SNACKS & APPETIZERS

Whole Fruit 1.25

Price per each.

Assortment of apples, oranges, pears and bananas
(subject to availability)

Fruit Cup 2.50

Fresh cut fruit individually packaged

Yogurt Cup 1.50

Price per each.

Yogurt Parfait 3.00

Vanilla yogurt, granola and fruit. Price per each.

Pretzel Bowl 7.00

Serves 15

Potato Chip Bowl 7.00

Serves 15

Potato Chips & Dip 15.00

Serves 10

Pita Chips & Hummus 20.00

Serves 10

Tortilla Chips & Salsa SALSA 17.00 QUESO 20.00 GUAC 25.00

Serves 10

Chicken Wings JUMBO BREADED 20.00 MEDIUM PLAIN 15.00

Price per Dozen

Choose Jumbo or Medium. Sauces include bbq, buffalo, ranch. Includes celery.

Fresh Cut Fruit Platter 35.00 65.00 125.00

Includes pineapple, melon, watermelon, grapes

Serves 10 / 25 / 50

Vegetable Crudités Platter 30.00 60.00 110.00

Fresh cut vegetables and ranch dip

Cheese Platter 30.00 60.00 110.00

Portions of sliced cheese. Includes assorted crackers

Serves 10 / 25 / 50

Cheese & Sausage Platter 35.00 65.00 125.00

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

Serves 10. Bread slices toasted with garlic and olive oil, topped with basil, tomato, parmesan cheese and balsamic vinegar.

Chili Lime Shrimp Skewers 35.00

Sold by 1 dozen. 3 shrimp per skewer

Granola Bars 1.25

Price per each

Chips 1.25

Price per bag.

Trail Mix 2.00

Price per bag.

Meatballs 12.00

Sold by 2 dozen

Empanadas - Mini 18.00

Mini Empanadas - Sold by the 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

Chimichanga, Mini (Doz) 20.00

Falafel (Doz) 8.00

Samosa, Vegetable (Doz) 20.00

Chicken Skewers (Doz) 20.00

Churro, Mini (Doz) 6.00

BOXED LUNCH

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

Regular Boxed Lunch 12.00

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

Luxury Boxed Lunch 16.00

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 brownie.

Entree Salad Boxed Lunch 15.00

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

PIZZA

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

16" Cheese Pizza.	18.00	16" BBQ Chicken Pizza.	24.00
16" Pepperoni Pizza.	22.00	16" Philly Pizza.	24.00
16" Sausage Pizza.	22.00	10" Gluten Free Cheese Pizza.	13.00
16" Veggie Pizza.	20.00	10" Gluten Free Pepperoni Pizza.	14.00
16" Sausage Supreme Pizza.	22.00	10" Gluten Free Sausage Pizza.	14.00
16" Pepperoni Supreme Pizza.	22.00	10" Gluten Free Veggie Pizza.	14.00

SALADS

Individually packaged or Buffet Style - Serves 10

House Salad. INDIVIDUAL 6.00 BUFFET 20.00 Lettuce, cucumber, grape tomato, radish, croutons and dressing.	Roasted Beet Salad. INDIVIDUAL 9.00 BUFFET 30.00 Lettuce greens, blue cheese, walnuts, balsamic vinaigrette.
Chef Salad. INDIVIDUAL 8.00 BUFFET 25.00 Lettuce, ham, turkey, cheddar, swiss, grape tomato, cucumber, crouton, dressing.	Chicken Caesar Salad. INDIVIDUAL 7.00 BUFFET 25.00 Romaine, parmesan, onion, grape tomato, crouton, dressing.
Quinoa Salad. INDIVIDUAL 9.00 BUFFET 30.00 Lettuce greens, roasted red pepper, red onion, feta, red wine vinaigrette	Mediterranean Salad. INDIVIDUAL 7.00 BUFFET 25.00 Romaine, roasted red pepper, cucumber, onion, feta, olive, banana pepper, dressing

SWEETS & CAKES

Cake - Full Sheet, Decorated. 150.00
Serves up to 80. Email catering directly with design and/or message

Cake - Full Sheet, Undecorated. 130.00
Serves up to 80.

Cake - Half Sheet, Decorated. 90.00
Serves up to 40. Email catering directly with design and/or message

Cake - Half Sheet, Undecorated. 70.00
Serves up to 40.

Cake - Quarter Sheet, Decorated. 60.00
Serves up to 20. Email catering directly with design and/or message

Cake - Quarter Sheet, Undecorated. 45.00
Serves up to 20

Cookies (doz). 13.00
Price per dozen. Chocolate Chip and Sugar. Peanut Butter and Oatmeal upon request

Brownies (doz). 15.00 30.00
Price per dozen.
2 oz / 4 oz

Dessert Bars (doz). 25.00
Price per dozen.

Cup Cakes (doz). 30.00
Price per dozen. Email catering directly with color or design request.

Mini Cheese Cakes (doz). 35.00
Price per dozen.

Donuts (doz). 25.00
Price per dozen.

Muffins (doz). 25.00
Price per dozen.

Bagels (doz). 20.00
Price per dozen.

Pie (9"). 28.00

Key Lime Pie (doz). 35.00
Individual sized key lime pie topped with whipped cream and shredded coconut

SPECIAL REQUEST

Sample of Previous Special Request Items & menus
All Prices subject to change
Subject to availability

Passion Fruit Juice. 20.00
Serves 10

Arepas (Carne). 30.00
Sold by 1 dozen. Shredded Beef with Monterrey Jack cheese. Black beans, avocado, and salsa on the side

Arepas (Pollo). 28.00
Sold by 1 dozen. Shredded Chicken with Cheddar cheese. Black beans, avocado, and salsa on the side

Arepas (Queso). 24.00
Sold by 1 dozen. Filled with a blend of melted cheeses. Black beans, avocado, and salsa on the side

Tostones. 18.00
Serves 10 Served with garlic mojito sauce

BBQ Buffet. 18.00
Choice 2 protein (Brisket, Ribs, BBQ chicken, Burgers, Brats).
Additional protein choices \$3 per person.
Choice of 2 sides (Mac n Cheese, Pasta Salad, Watermelon, Baked Beans, Green Beans & Bacon, Chips.
Additional sides \$2 per person

Roast Chicken Buffet. 16.00
Roast Chicken and Vegetables

Pulled Pork. 14.00
Pulled Pork serve with assorted buns and rolls, and coleslaw

Fruit Salad. SERVES 10 40.00 SERVES 25 80.00 SERVES 50 150.00

Cheese Cake. 40.00
Serves 14

Roast Beef & Fried Chicken. 23.00

Pupusas. 21.00
Pupusas (3 each), Salvadoran Salsa Roja, Curtido, Horchata, Fresco de Ensalada

EXTRAS

Linen, Banquet Bable.	5.00	Sterno.	3.00
Linen, 8 Foot Round (Seating) Table.	10.00	Utensils, Napkin, Plate Set.	1.00
Table Skirt.	10.00	Equipment Replacement - Not Returned.	COST TO REPLACE
Paper Banquet Table Cloth.	4.00	Equipment Replacement - Damaged.	COST TO REPLACE

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 include 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 waved 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