WNCC CATERING SERVICE POLICY & MENU



WELCOME

Western Nebraska Community College Catering Service is committed to providing quality food and service for your event. From morning breakfast buffets to casual dining and elegant hors d'oeuvres, our catering menu is filled with selections to meet your needs.

This menu represents only a starting point. We will assist with planning your event and offer creative menus, elegant presentations, and thoughtful service to provide your guests with a pleasant experience.

ROOM RESERVATIONS

Room reservations are coordinated through the John N. Harms Center at 308.635.6700.

GUARANTEE

A two-week notice is required for your event and a guaranteed number no later than seven business days prior to your event. Your guest count is used for the guaranteed number and final billing. If your actual attendance exceeds the guarantee, you will be billed for the actual number served. Once this guarantee is given, it is not subject to reduction. If you need to increase your guarantee, please call Food Service and Catering Director Cathy Bornschlegl at 308.635.6116 to determine if accommodations are available for the extra guests.

TYPES OF SERVICE

Formal – China, linens, glassware, and flatware is used whenever requested.

Informal – When a casual setting is desired, quality plastic and paper service is often acceptable.

Coffees, teas, and receptions normally do not include servers. However, these services are available and may be furnished upon request and are paid for by the sponsor of the event. Charges are calculated by the hour.

OTHER POLICIES

WNCC Catering Service makes every effort to accommodate last-minute requests. Events planned less than 48 hours in advance may require special considerations. Menu selection may be limited and based upon availability.

Linen charge for tablecloths other than buffet tables.

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CANCELLATIONS

Cancellations must be made prior to 48 hours of your function in order to ensure that no additional charges are made. If cancellations are made after this deadline, your group is responsible for all costs incurred by WNCC Catering Service.

SUBSTITUTIONS

There is additional charge for substitution of menu items not comparable to those suggested in our Catering Menu.

WNCC Catering Service retains the exclusive right for all events on the WNCC Scottsbluff Campus property and within its facilities.

Due to food safety issues, all leftover foods remain the property of WNCC Catering Service and may not be taken from your event.

Caterings are coordinated through:

Cathy Bornschlegl, Food Service Director 308.635.6116 or bornschl@wncc.edu

Darin Grasmick, Office Manager 308.635.6393 or grasmicd@wncc.edu

Sue Vander Veen, Catering Department 308.635.6179

Please be prepared to provide the following information:

Date, start and end time of your event, location, group/organization, type of service, estimated attendance, Federal Exemption number, and all billing information.

HOT BREAKFAST MENU



Coffee & Hot Tea Included, Served Buffet Style

BREAKFAST BURRITO

Egg, Cheese & Potato with Ham or Bacon or Sausage, served with Melon Slices.

BREAKFAST CROISSANT

Egg & Cheese with Ham or Bacon or Sausage, served with Fresh Fruit.

FRENCH TOAST

Scrambled Eggs / Ham or Bacon or Sausage / Skillet Potatoes or Hash Browns

SCRAMBLED EGGS

Bacon or Sausage / Skillet Potatoes or Hash Browns / Muffins or Danish

BISCUITS & SAUSAGE GRAVY

Scrambled Eggs / Ham or Bacon / Skillet Potatoes or Hash Browns

BREAKFAST QUICHE

Ham or Bacon or Sausage / Skillet Potatoes or Hash Browns / Mini Rolls

SALAD MENU



Coffee & Iced Tea Included

TACO SALAD

Spicy taco meat smothered in shredded lettuce, diced tomatoes, cheese, chopped onions, re-fried beans, guacamole, black olives, jalapenos, picante sauce, and sour cream. Served in a homemade tortilla bowl.

CALIFORNIA COBB SALAD

Mixed greens layered with black olives, shredded cheese, avocado, bleu cheese crumbles, and bacon, with chopped chicken, tomatoes, and eggs. Served with a savory assortment of breads.

CAESAR SALAD WITH CHICKEN

Mixed Romaine lettuce, chunks of chicken, shredded parmesan cheese, seasoned croutons, tossed with Caesar dressing. Served with breadsticks.

GRILLED SHRIMP & STRAWBERRY SALAD

Assorted greens, spiced pecans, tomato, cucumber, and strawberries with raspberry vinaigrette.

Served with garlic bread.

CHICKEN, TUNA, OR EGG SALAD & PITA WITH FRUIT

Try our special chicken, tuna, or egg salad.

Served with toasted cheese pita wedges, a mixed green salad, and fresh fruit.

SANDWICH MENU



Coffee & Iced Tea Included

BBQ SANDWICH MEAL

Mouth-watering, slow-roasted meat in a tangy barbecue sauce. Served with chips, baked beans, and salad choice

MEAT CHOICE: Chicken, Pork, or Beef SALAD CHOICE: Potato or Macaroni

BOXED LUNCH

The perfect lunch for those on the go! Choose from the list below to create your own deli-fresh sandwiches Includes chips, small salad, and a cookie. Small water is included.

BREAD CHOICES: Tortilla Wrap and Wheat Berry (croissant add \$1.00 to each order)
MEAT CHOICES: Roast Beef, Smoked Turkey, or Honey Ham

ASSORTED CROISSANT SANDWICHES

Assorted freshly sliced meats piled on a flaky croissant, topped with cheese and appropriate condiments.

Served with chips and a side salad

SOUP, SALAD & BREAD, OR SOUP & SANDWICH

Homemade soups and delicious salads, served with assorted breads

SALAD CHOICES: Mixed Greens or Caesar

SOUP CHOICES: Tomato Bisque, Broccoli Cheese, Chicken Noodle, Chili, Red Potato Cheddar, Vegetable, Vegetable Beef, Smoked Gouda, or Clam Chowder.

Groups up to 25 choose one soup; groups of more than 25 may choose two soups.

PRIME RIB FRENCH DIP

Tender prime rib on a fresh hoagie bun with au jus for dipping. Served with a garden-fresh salad and savory fried seasoned chips

ASSORTED DELI WRAPS

A mixture of freshly sliced roast beef, honey ham, and smoked turkey tightly wrapped in flavored tortillas, all served with a side salad and chips

Gluten-free breads and vegetarian options available upon request

SANDWICH MENU



Coffee & Iced Tea Included

ALL-AMERICAN BURGER BUFFET

Six-ounce fresh ground beef patty, tomato, onion, lettuce, pickle, ketchup, mustard, and mayo with choice of three of the following items. Served with garden salad and chips.

CHOICES: Cheddar, Swiss, Bleu Cheese, Pepper Jack, jalapeños, guacamole, bacon

ITALIAN SUB SANDWICH

With ham, pepperoni, capicola, lettuce, tomato, pepperoncini peppers, Italian dressing, and pepper jack cheese.

Serviced with Caesar salad and chips.

TURKEY BACON AVOCADO CROISSANT

With turkey, crisp bacon, avocado slices, Swiss cheese, lettuce, and tomato.

Served with salad and chips. (Limit of 50)

Gluten-free breads and vegetarian options available upon request

ENTRÉE MENU



Coffee & Iced Tea Included

PIZZA, SALAD & SOFT DRINK

Your favorite one-topping pizza, served with salad and an assortment of soft drinks Gluten-free options available

LASAGNA

Choose from three-layer beef or vegetable. Layers of lean 100% beef or vegetables between freshly cooked lasagna noodles, served with a tossed salad and hot garlic bread

BAKED POTATO BAR WITH GARDEN SALAD

Hearty, freshly baked russet potatoes, served with all of the following toppings: cheese sauce, butter, sour cream, and salsa (15 or more guests)

CHOOSE THREE (3) ADDITIONAL TOPPINGS OF YOUR CHOICE: smoked chicken, chili, ham, bacon, Italian sausage, chopped broccoli, shredded cheddar cheese, black olives, or onion.

TACO BAR

The taco is loaded with spicy taco meat, shredded iceberg lettuce, chopped garden-fresh tomatoes, shredded cheese, sour cream, and salsa. Served with soft tortillas

LEMON GRILLED OR BAKED FISH

Served with baby baker potatoes or garden rice and a hot vegetable.

ROSEMARY CHICKEN

Tender chicken breast with fresh rosemary baked to perfection and topped with creamy garlic cheese sauce.

Served with rice pilaf, garden-fresh salad, vegetable, and dinner roll

LIGHTLY BREADED OR GRILLED CHICKEN

Served with choice of rice pilaf, baby baker, or AuGratin potatoes; a fresh garden salad; and a breadstick

FAJITA BAR

Steaming chicken, sautéed green peppers and onions, sour cream, rice, beans, salsa, and shredded cheese, all served with tender, soft shell tortillas

ENTRÉE MENU



Coffee & Iced Tea Included

OVEN FRIED CHICKEN

Two pieces of fried chicken, mashed potatoes and country gravy (smothered or on the side), garden-fresh salad, vegetable, and dinner roll

ROAST BEEF DINNER

Slow-cooked roast beef, creamy mashed potatoes and beef gravy, garden-fresh salad, vegetable, and dinner roll

CHICKEN FRIED STEAK OR CHICKEN FRIED CHICKEN

Chicken fried steak or chicken, mashed potatoes and country gravy (smothered or on the side), garden-fresh salad, vegetable, and dinner roll

SMOKED CHICKEN MANGO TOSTADAS

With rice, beans, guacamole, salsa, and sour cream

FANTAIL SHRIMP

Served with choice of rice pilaf, baby baker, or AuGratin potatoes; a fresh salad, and a dinner roll

GRILLED SALMON

With steamed vegetable, garden salad, and a dinner roll

DESSERT MENU



LARGE GOURMET COOKIES

An assortment of soft, chewy cookies • \$ 1.10

BROWNIES

Thick, rich, chocolate brownie squares frosted with decadent chocolate icing

ICE CREAM BARS

RICE KRISPIE BARS

A gluten-free dessert option

DESSERT BARS

You will find your favorite fruit in our crumbly dessert bars

STRAWBERRY SHORTCAKE

Light and fluffy shortcake with sweet, ripe strawberries topped with whipped cream

MINI CHEESECAKES

An assortment of creamy, mouth-watering mini cheesecakes

GLUTEN-FREE CHOCOLATE TORTE

Rich, flourless chocolate cake

CHOCOLATE OR VANILLA CREAM PUFFS

Á LA CARTE MENU



Mini Assorted Danish

Whole Fresh Fruit / piece

Coffee Cake Apple, Blueberry, or Lemon Poppyseed

Ultimate Breakfast Cookie

Cinnamon Rolls

Muffins

Assorted Rolls

Large Assorted Bagels With Cream Cheese

Filled Croissants

Medium Muffins

Mini Pecan Rolls

Mini Bagels With Cream Cheese

Glazed & Cake Donuts

Donut Holes/dozen

Granola Bar

Individual Yogurt

Yogurt Parfait with Fruit & Granola

Chex Mix

Popcorn

Trail Mix

Grapes & Cheese

Seasonal Fruit

Veggies & Dip

Quarter Sheet Cake/decorated

Half Sheet Cake/decorated

Full Sheet Cake/decorated (Paper products included with sheet cakes)

BEVERAGES

Hot Tea

Hot Chocolate / serving

Soft Drinks

Bottled Juice

Bottled Water

Iced Tea / gallon

Lemonade / gallon

Coffee / gallon

Punch / gallon

APPETIZER MENU



ASSORTED PINWHEELS

Cream cheese, red pepper, and black olives flavored with a touch of garlic and dill wrapped in a fresh flour tortilla • \$1.50 p/p

SANDWICH TRAY WITH HAM, ROAST BEEF, AND TURKEY

HOMEMADE CHIPS WITH RANCH OR JALAPEÑO CREAM DIP

CHEESE TRAY WITH GOURMET CRACKER ASSORTMENT

MEAT TRAY WITH GOURMET CRACKER ASSORTMENT

MEAT & CHEESE TRAY WITH GOURMET CRACKER ASSORTMENT

MEATBALLS WITH PLUM, BBQ, OR THAI PEANUT SAUCE

VEGETABLE TRAY WITH CARROTS, CELERY, CUCUMBERS, GRAPE TOMATOES, AND BROCCOLI SERVED WITH RANCH DIP

COCKTAIL SMOKIES WITH SPICY PLUM SAUCE OR RASPBERRY CHIPOTLE BARBECUE SAUCE

LASAGNA DIP & GARLIC KNOTS

SNACK MENU



Mini Pretzel Twists

Cashews Whole

Popcorn - Cheddar

Cheese & Peanut Butter Crackers

Trail Mix Fruit & Nut

Chex Mix

Popcorn - Cracker Jacks

Goldfish

Diced Peaches

Mandarin Orange Slices

Individual Grape Packages

Apple Slices

String Cheese

Cinnamon Toast Crunch Bar

Varitety Granola Bar

Rice Krispie Bars

Mini Muffin Variety

Mini Donuts

Honey Bun Mini's

Mini Cupcakes

Yogurt Filled Muffin

M & M's Plain

M & M's Peanut

Candy Bar - Variety

Chocolate Brownie (Grandma's)

Oatmeal Cream Pie

Oreo Cookies

Chocolate Chip Cookie (Grandma's)

Belvita Breakfast Cookie

Nutty Bar

Mini Bite Cho Chip Cookie (Amos)

**two weeks notice required to ensure product availabilty