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.
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 VanderVeen, 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.
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
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.
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*
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
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
- 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
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
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
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
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
Variety 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 availability**