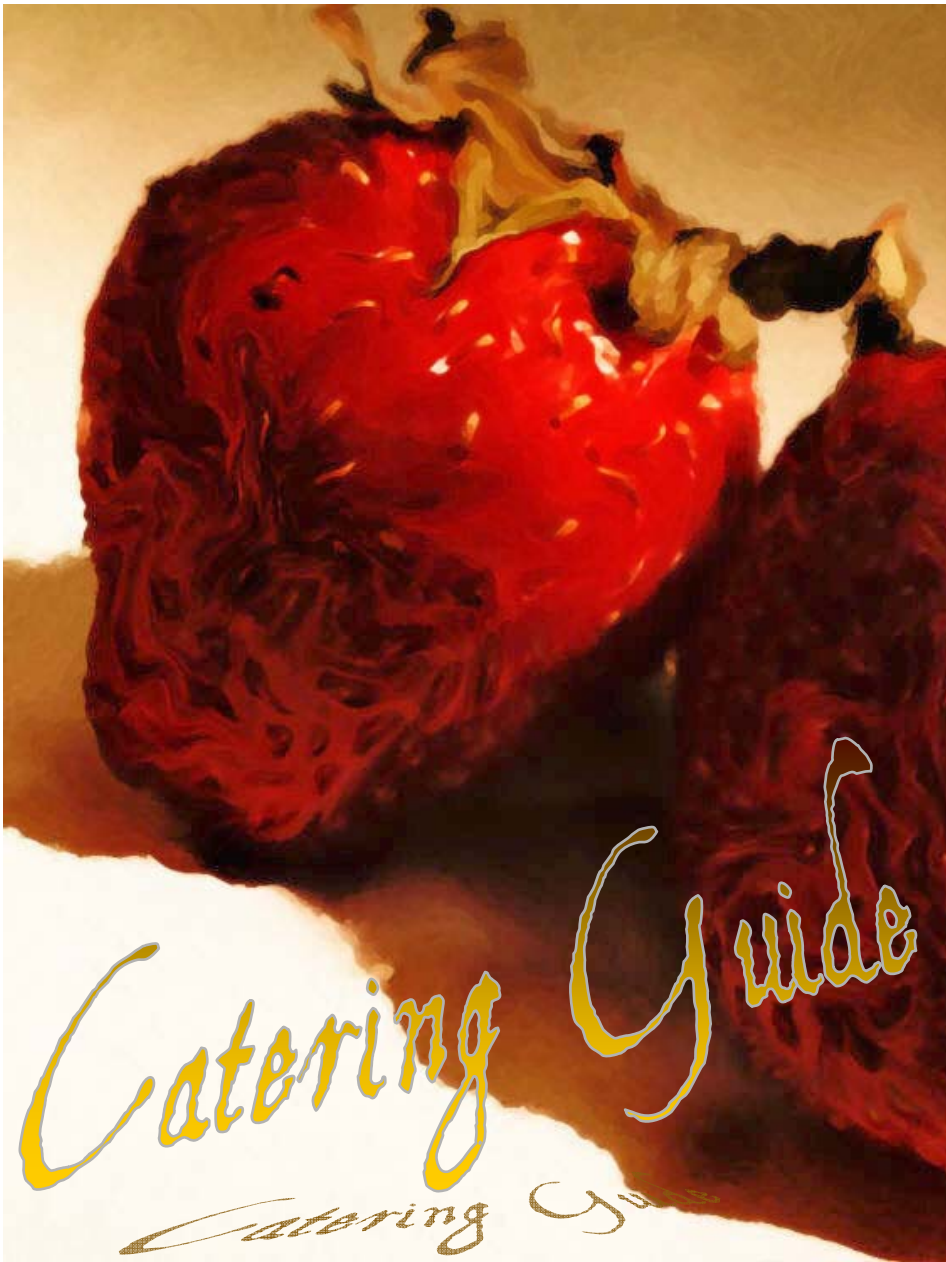


CENTRAL TEXAS COLLEGE



PERSONALIZED SERVICE:

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



WELCOME TO CENTRAL TEXAS COLLEGE CATERING & CONFERENCE SERVICES!

Great Western Dining Service, Inc. is located within the lovely Central Texas College campus. We are here to provide you with quality, value and elegance for your catering or conference needs, whether on campus or at another location. It is our desire to make your special event a pleasant and memorable occasion.

This guide is designed to give you an idea of the available services, types of functions and capabilities of our Catering Dept. The full range of services that we can provide is not limited to the selections in this brochure, so please contact us with your event needs. We welcome the opportunity to work closely with you, providing the quality and professional expertise necessary to ensure that your event is a success. This guide is merely a beginning. Please call us whenever you need assistance in planning your next event.

FOR A PERSONAL CONSULTATION PLEASE CONTACT:

Shane Odom, Director of Food Services
(254) 526-1523/Shane.Odom@ctcd.edu

For Catering and Scheduling Events:

(254) 526-1786/Valerie.Campbell@ctcd.edu

Central Texas College
6200 West Central Texas Highway
P.O. Box 1800
Killeen, Texas 76540
Phone: (254)526-1786
Fax: (254)526-1729

To assist you in planning your event, we will need the following information.

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

PLANNING YOUR EVENT

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

CATERING SERVICES CAN NOT BE ASSURED WITH LESS THAN FIVE (5) DAYS NOTICE.

Menu prices include labor. Larger functions require the hiring of staff outside Great Western Dining. Prices will be finalized after menu has been selected and pri-or to signing contract. Prices within this guide are subject to change.

VEGETARIAN MEALS

A vegetarian entrée may be substituted with advance notice of at least three (3) working days. Vegetarian meals are the same price as the selected entrée.

GUARANTEE AND BILLING INFORMATION

A confirmed number of guests to be served must be given no later than five (5) working days preceding the event. After a guaranteed number is given, the organization sponsoring the event will be responsible for 100-percent (100%) of that guarantee. If a guaranteed number is not provided by the due date, your last estimate will be used as your guaranteed number.

If canceling an event, the following shall apply:

- * 72 hours or more notice-no charge applied, except for special order items
- * Less than 72 hours notice-a 50-percent (50%) charge of the guarantee will occur

Groups outside of Central Texas College will need to pay the Catering Department for services by check for 50-percent of the total before the event and the remaining amount due immediately following the event. 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 upon receipt of the invoice. Please remit payment 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, a copy of your tax exempt certificate must be given to Catering at the confirmation of your catering function.

- ◆ There is a \$20.00 minimum delivery and set-up fee for functions outside of the Cafeteria. Delivery price can vary pending location and complexity of set-up involved. Catered events located outside of the CTC Cafeteria may have an additional travel charge determined by the location and distance traveled. This charge applies to drop-off orders and full service catered events that require wait staff support.
- ◆ Without special permission, a \$20 minimum charge is required for catering. Minimum does not apply to pick-up items.
- ◆ We ask that unused food items not be removed from the service area.
- ◆ Great Western will not be responsible for the health of individuals who consume unused food items from catering functions.

LIABILITY

Included in your quoted per person menu costs are the food, required silverware, buffet serving pieces, glassware, self-sufficient cooking equipment if specified, and clean-up materials. If you prefer, we would be delighted to use any or all of your own linens or equipment. Please be advised, however, that we can not be held responsible in any way for replacement, loss, damage or breakage.

**THE FULL RANGE OF SERVICES
THAT WE CAN PROVIDE IS NOT
LIMITED TO THE SELECTIONS IN
THIS BROCHURE, SO PLEASE
CONTACT US WITH YOUR NEEDS!**



BREAKFAST SELECTIONS

BREAKFAST BUFFETS

Continental & Hot Breakfast Buffets include draped buffet table, china and service.

LIGHT & QUICK START BREAKFAST

Coffee cake
Coffee—regular & decaf
\$3.40 PER PERSON

CONTINENTAL BUFFET

Chilled fruit or orange juice
Coffee—regular and decaf
Assorted muffins - banana nut, blueberry, strawberry, chocolate chip, cinnamon, or plain.
Seasonal sliced fresh fruit
\$6.85 PER PERSON

A LA CARTE CONTINENTAL BREAKFASTS

<i>A la Carte Pricings:</i>	<i>Price Per Person:</i>
Regular/decaf coffee	\$1.20
Sweet roll	\$1.20
Long john	\$1.25
Chilled fruit juice-6 oz. portion	\$1.20
Bagel with cream cheese	\$2.20
Donut	\$1.00
Coffee cake	\$1.15
Sausage biscuit	1.70
Breakfast muffin	\$1.20
Seasonal sliced fruit tray-5 oz. portion	\$2.25
Fresh fruit	\$ 1.00
Muffin	\$1.15

HOT BREAKFAST BUFFETS

TEXAS STYLE BUFFET

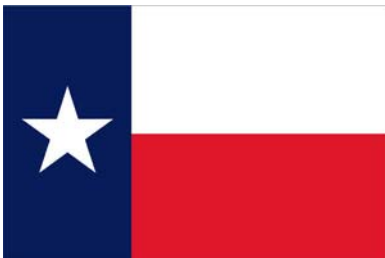
Chilled fruit or orange juice
Freshly scrambled eggs
Crisp bacon OR sausage patties
Home fried potatoes
Biscuits & gravy
Coffee cake
Seasonal sliced fresh fruit
Coffee—regular and decaf
Butter and jelly

\$9.90 PER PERSON

RISE & SHINE BUFFET

Chilled fruit or orange juice
Fresh scrambled eggs
Crisp bacon OR sausage patties
Home fried potatoes
Biscuits and gravy
Reg. and decaf. coffee
Butter and jelly

\$8.75 PER PERSON



SERVED BREAKFAST SELECTIONS

(Served Breakfast Selections include china and linen.)

THE TEXAS SAMPLER

Seasonal fruit cup
Stack of blueberry pancakes-3 ea.
Bacon-3 strips OR sausage patties-2 ea.
Streusel coffee cake-1 piece
Coffee—regular and decaf
Hot tea
Appropriate condiments

\$8.35 PER PERSON

THE TRADITIONAL

Chilled fruit or orange juice
Fresh scrambled eggs
Crisp bacon (3) OR sausage patties (2)
Home fried potatoes
Buttermilk biscuits
Coffee—regular and decaf
Appropriate condiments

\$10.15 PER PERSON

THE EYE OPENER

Seasonal fruit cup
Fluffy ham & cheese omelet
Home fried potatoes
Buttermilk biscuits
Coffee—regular and decaf
Hot tea
Appropriate condiments

\$11.15 PER PERSON



LUNCH SELECTIONS

COLD LUNCH SELECTIONS

DELI SANDWICH BUFFET

(Deli Sandwich Buffets include a draped buffet table and paper service. Additional charges per person-3 meat choices \$.85, croissants \$.60, Kaiser rolls \$.50, tossed salad \$1.50. China and linen additional.)

Sliced deli meats

(smoked ham, turkey breast or roasted beef)

White, whole wheat, and rye sliced breads

Sliced cheeses: Swiss and American

Marinated pasta salad

Creamy coleslaw

Fudge brownies

Crisp leaf lettuce, sliced tomatoes, sweet

Bermuda onions, and dill pickle chips

Coffee and iced tea

\$10.80 PER PERSON

SERVED COLD PLATE SELECTIONS

(Served Cold Plates include a fudge brownie dessert, coffee, water and iced tea. No dessert, subtract \$.75.)

CHICKEN CAESAR SALAD

Crisp romaine leaves tossed with creamy Caesar dressing, grilled chicken breast-, croutons, fresh Romano cheese, assorted rolls

\$8.75 PER PERSON

CHEF SALAD

Crisp garden greens, julienne of turkey breast-1 oz., smoked ham-1 oz., American cheese-1 oz., Swiss cheese-1 oz., tomato wedges, cucumber slices, broccoli & cauliflower florets, with ranch dressing and croutons. Served with a fruit muffin

\$8.50 PER PERSON

**HAWAIIAN CHICKEN
SALAD BOAT**

Chunky chicken salad with grapes & toasted almonds-5 oz., served in a pineapple boat, with carrot/celery sticks, and Parker house rolls

\$9.15 PER PERSON

FRESH FRUIT PLATE

Seasonal sliced and whole fresh fruits-8 oz., served with cottage cheese-4 oz., special yogurt dip, and Parker house rolls

\$8.75 PER PERSON

TURKEY CLUB CROISSANT

Sliced turkey breast-3 oz., bacon strips-2 ea, American cheese slice, lettuce and tomato, served with pasta salad-3 oz. and fruit garnish

\$8.75 PER PERSON

**CHICKEN BREAST
CROISSANT**

Sliced marinated chicken breast-3 oz., lettuce and tomato on a croissant, served with pasta salad-3 oz. and fruit garnish

\$8.75 PER PERSON

MEXICAN SALAD

Edible large flour tortilla bowl filled with fresh greens 3 oz., tomatoes, shredded cheese, hot chili, topped with sour cream and black olives with salsa on the side

**\$8.75 PER
PERSON**

HAM & CHEESE KAISER

Sliced smoked ham, a slice of Swiss cheese, lettuce and tomato on a fresh Kaiser roll, served with pasta salad, fruit garnish, pickles, mustard and mayo

\$8.50 PER PERSON



LUNCH & DINNER SELECTIONS

BUFFETS

Includes regular/decaf coffee and iced tea unless noted.

FIESTA CHICKEN

Boneless salsa marinated chicken breast served with Spanish rice, refried beans, tortilla chips, salsa and fresh fruit platter

\$17.40 PER PERSON

FAJITA BUFFET

Chicken and/or beef, flour tortillas, shredded lettuce, cheese, jalapeno peppers, onions, Pico de Gallo, refried beans, Spanish rice, sour cream

\$17.40 PER PERSON

THE ALAMO GRILL

6-oz. sirloin, corn-on-the-cob, baked potato, zesty pasta salad, fresh fruit platter, dinner rolls, butter and assorted fruit pies

\$20.50 PER PERSON

BEEF BRISKET

Tender BBQ brisket, Texas-style beans, coleslaw, potato salad, cornbread, brownies, lemonade

\$17.40 PER PERSON

CARVED BUFFETS

All carved buffets include house salad with dressing, vegetables, starch, assorted dinner rolls with butter, dessert choice, coffee (regular & decaf) and iced tea.

PRIME RIB OF BEEF

Served with au jus, fluffy baked potato and broccoli spears

\$28.10 PER PERSON

BARON OF BEEF

Standing round roast served with au jus, fluffy baked potato and vegetable medley

\$18.45 PER PERSON

ROASTED TURKEY OR HONEY GLAZED SPIRAL CUT HAM

Served with French-style green beans, yams, cornbread dressing, cranberry sauce and gravy

\$16.15

\$20.80

BOTH PER PERSON

SERVED SELECTIONS

The following served entrees include a selection from Starters, two Accompaniments, Dessert selection, rolls and butter, choice of coffee (regular and/or decaf), hot tea, iced tea or lemonade.

VEGETABLE LASAGNA

Baked layers of tender pasta with broccoli, spinach, carrots, mozzarella cheese, cheddar cheese, parmesan cheeses and a cream sauce

\$11.75 PER PERSON

ITALIAN LASAGNA

Baked layers of tender pasta with ground beef, mozzarella cheese, cheddar cheese, parmesan cheese and marinara sauce

\$11.95 PER PERSON

GERMAN JAEGER SCHNITZEL

Jaeger schnitzel means "hunter's cutlets" in German and was originally made with venison or wild boar. Our pork schnitzel is served with noodles and a creamy mushroom sauce

\$17.40 PER PERSON

GRILLED SMOKED HAM

A 6 oz. portion grilled to perfection with just a hint of smoke flavor

\$12.60 PER PERSON

ORIENTAL CASHEW CHICKEN

Topped with crunchy cashews and served with vegetable fried rice, stir fried vegetables, and a sliced fruit plate

\$17.40 PER PERSON

CHICKEN SALTIMBOCCA

Sautéed chicken breast topped with provolone cheese, served over a bed of seasoned spinach with Marsala sauce

\$17.40 PER PERSON

ROASTED TURKEY BREAST

A savory 6 oz. oven roasted portion

\$13.10 PER PERSON

CHARBROILED SIRLOIN

8 oz. sirloin charbroiled steak

\$24.20 PER PERSON



CHICKEN THERMADOR

Chunked 8 oz. chicken breast in a creamy sauce served in a puff pastry shell

\$17.40 PER PERSON

DIJON ARTICHOKE CHICKEN

Charbroiled breast of chicken topped with artichoke hearts and our creamy Dijon mustard sauce

\$17.40 PER PERSON

CHICKEN CORDON BLEU

Breast of chicken lightly breaded, rolled with Virginia ham and stuffed with Monterey Jack cheese

\$18.45 PER PERSON

CHICKEN MARSALA

Sautéed breast of chicken finished with a dry Marsala wine demi glace and mushrooms

\$17.40 PER PERSON

CHICKEN DIJON

6 oz. breast of chicken sautéed in olive oil, garnished with country style Dijon mustard and heavy cream

\$17.40 PER PERSON

GRILLED CHICKEN BREAST

Simple but elegant, 6 oz. grilled chicken breast

\$17.40 PER PERSON

PRIME RIB

Prime rib au jus served with horseradish sauce

\$24.75 PER PERSON

CHOOSE ONE STARTER:

Fresh fruit cup
House salad with dressing
Caesar salad
Soup

CHOOSE TWO ACCOMPANIMENTS:

Baked potato
Garlic roasted red potatoes
White and wild rice pilaf
Buttered noodles
Southwestern potatoes
Oven-roasted potatoes

Broccoli spears with lemon zest
Glazed baby carrot tips
Green beans almandine
Sautéed medley of squash
Creamed peas and pearl onions
Buttered whole kernel corn

CHOOSE ONE DESSERT

Key lime pie
Chocolate cheesecake
New York cheesecake
White or dark chocolate mousse
Neapolitan mousse
Chocolate mousse cake
German chocolate cake
Carrot cake
Apple pie a la mode



PICNICS & BARBECUES

*Picnics and Barbecues include a draped buffet table and paper service.
Additional charges per person--china service \$.50, linen service \$2.50.*

TRADITIONAL PICNIC

Hamburger with bun
Hot dog with bun
Tray of American and Swiss cheeses
Platter of leaf lettuce, tomatoes, onions, pickles
Assorted condiments
Red bliss potato salad
Coleslaw
Watermelon
Lemonade

\$8.50 PER PERSON

COLD FRIED CHICKEN PICNIC

Fried chicken
Red bliss potato salad
Coleslaw
Baked beans
Garlic cheddar biscuits
Apple pie
Lemonade, ice tea, coffee

\$9.10 PER PERSON

BELL TOWER BBQ & SALAD BAR

Texas-style BBQ beef brisket & smoked sausage
Ranch-style beans
Rolls & butter
Salad bar of mixed greens
Fresh fruit
Vegetables
Cheddar cheese
Cottage cheese
Bacon bits
Pickles
Coleslaw
Potato salad
Cookies or brownies.

\$19.55 PER PERSON



BOXED MEAL SELECTIONS

(Includes condiments and paper napkins.)

ITALIAN WRAP

3 oz. of pepperoni, salami and ham, with provolone cheese, lettuce and tomato wrapped in a flavored tortilla with an olive tapenade. Accompanied by potato chips, apple, pasta salad, brownie or chocolate chip cookies and choice of soda.

\$8.10 PER PERSON

HAM & CHEESE KAISER

3 oz. smoked ham, Swiss cheese-1 slice, lettuce and tomato, on a Kaiser roll with potato chips, apple, pasta salad, brownie or chocolate chip cookies and choice of soda.

\$8.75 PER PERSON

TURKEY & CHEESE CROISSANT

3 oz. deli turkey, Swiss cheese-1 slice, lettuce and tomato, on a Croissant with potato chips, apple, pasta salad, brownie or chocolate chip cookies and choice of soda.

\$8.75 PER PERSON

ROAST BEEF & CHEDDAR

3 oz. deli-style roast beef and cheddar cheese, with potato chips, apple, pasta salad, brownie or chocolate chip cookies and choice of soda.

\$8.50 PER PERSON

CORNERED BEEF ON RYE

3 oz. of deli corned beef and Swiss cheese on a marbled rye with potato chips, apple, pasta salad, brownie or chocolate chip cookies and choice of soda.

\$8.75 PER PERSON

VEGETARIAN WRAP

Roasted vegetables drizzled with flavorful balsamic vinaigrette wrapped in a flour tortilla with Swiss cheese, lettuce, and tomato. Served with potato chips, apple, pasta salad, brownie or chocolate chip cookies and choice of soda.

\$7.50 PER PERSON

ECONOMY BAGGED LUNCH

1 sandwich—ham or turkey, 2 oz. meat, 1 slice of American cheese, choice of white or whole wheat bread, potato chips, apple, brownie and choice of soda.

\$6.25 PER PERSON



RECEPTIONS

(For small parties please contact the dining office and we will be happy to build a menu to your needs. Receptions include a draped buffet table and paper service.

Additional charges per person-china \$.50, linen \$3.00.)

We recommend allowing approximately 8 - 10 hors-d'oeuvres per person for a reception.

HOT HORS-D'OEUVRES

PRICE PER PERSON

BBQ chicken drummies.....	\$2.50
Hoisin sesame seed drummies.....	\$2.70
Teriyaki chicken drummies	\$2.70
Southwest or Swedish meatballs	\$2.50
Buffalo chicken wings with celery sticks and carrot sticks and bleu cheese dip	\$2.50
Mini quiches.....	\$2.85
Spinach dip with baguettes or chips.....	\$1.50
Stuffed mushroom caps with cheese and herbs.....	\$2.10
Chicken brochettes, tender chicken on a skewer	\$3.30
Pigs in a blanket	\$2.10

COLD HORS-D'OEUVRES

PRICE PER PERSON:

Turkey or ham and cream cheese pinwheels	\$.85
Deviled eggs	\$.60
Finger sandwiches—bite-size with choice of ham, chicken or tuna salads.....	\$2.25
Fresh fruit platter.....	\$2.20
Domestic cheese & fresh fruit platter	\$2.10
Cheese & crackers—Jack, cheddar, Swiss and brie cheese with cracker assortment.....	\$1.90
Vegetables and dip	\$1.50
Deli platter—roast beef, turkey, ham, and Jack, cheddar, Swiss cheese with baguettes.....	\$2.20
Mini croissant sandwiches—choice of ham, turkey or tuna	\$2.40
Baked brie en crouete	Each \$26.95

PETITE DESSERTS

PRICE PER PERSON:

Petit fours.....	\$3.85
Mini brownies.....	\$1.20
Mini dessert bars	\$1.20
Chocolate cups with strawberry mousse	\$1.70
Mini éclairs.....	\$1.30





ICE CREAM SOCIAL

Chocolate and vanilla ice cream

Chocolate syrup

Strawberry topping

Pineapple tidbits

Butterscotch syrup

Chopped nuts

Shredded coconut

Whipped cream topping

\$4.10 PER PERSON

BANANA SPLIT PARTY

Chocolate and vanilla ice cream

Chocolate syrup

Strawberry topping

Butterscotch syrup

Sliced fresh bananas

Pineapple tidbits

Chopped nuts

Shredded coconut

Whipped cream topping

\$4.85 PER PERSON

(Ice cream parties include a draped buffet table and paper service. And don't forget the cherries!)

AFTERNOON SNACKS

BEVERAGES

PRICE

Canned Sodas ea.

\$ 2.00

Coffee gal.

\$11.50

Lemonade gal.

\$ 10.50

Iced Tea gal.

\$ 9.80

Fruit Punch gal.

\$14.25

Orange Juice gal.

\$14.75

Bottled Fruit Juice ea.

\$ 2.60

Bottled Water & Tea (20 oz.) ea.

\$ 2.00

SNACKS

PRICE PER PERSON

Cookies 2 ea.

\$1.40

Fruit Tray 5 oz.

\$2.00

Chips - 1 oz.

\$1.00

Pretzels 1 oz.

\$1.00

Nachos and Salsa 1 oz.

\$1.60

PARTY ITEMS

(Per tray pricing, includes disposable plates and cocktail napkins.)

ITALIAN SUB TRAY

Salami, ham, provolone cheese, lettuce, tomato, onion, peppers on French bread, cut with frilled picks, mustard & mayo on the side.

Small serves 10—15 people	\$33.95
Medium serves 20—30 people	\$61.35
Large serve 50—60 people	\$116.40

FRESH CRUDITÉS TRAY

Broccoli, cauliflower, carrot sticks, celery sticks, cucumber slices, and pepper strips. Served with Ranch dressing.

Small serves 10—15 people	\$ 23.80
Medium serves 20—30 people	\$ 37.70
Large serves 50—60 people	\$ 69.00

FRUIT TRAY

Fresh cubed in-season fruits such as cantaloupe, honey dew, watermelon, strawberries, grapes.

Small serves 10—15 people	\$ 29.20
Medium serves 20—30 people	\$ 49.45
Large serves 50—60 people	\$ 85.50



CHEESE TRAY

Domestic cubed cheese assortment: cheddar, Swiss, jalapeno, and provolone.

Small serves 10—5 people	\$ 26.50
Medium serves 20—30 people	\$50.45
Large serves 50—60 people	\$ 87.55

CHEESE & FRUIT TRAY

Domestic cubed cheeses and fresh cubed in-season fruits.

Small serves 10—15 people	\$ 31.50
Medium serves 20—30 people	\$ 53.45
Large serves 50—60 people	\$ 88.60

SILVER DOLLAR SANDWICH TRAY

Pre-made turkey and ham sandwiches on silver dollar rolls with mustard and mayonnaise.

Small serves 10—15 people	\$ 33.80
Medium serves 20—30 people	\$ 56.50
Large serves 50—60 people	\$ 101.50

PICK UP ITEMS

(Tablecloths may be requested with at least one week's notification at a charge of \$5.00 per cloth. When equipment is borrowed for pick up service, a refundable \$50.00 deposit is required.)

BEVERAGES

Coffee	\$ 1.20 per person
<i>Includes disposable cups, stirrers, sugar, Sweet & Low, non-dairy creamer pkts., and cocktail napkins.</i>	
Orange juice	\$ 1.20 per person
<i>Includes plastic cups and cocktail napkins.</i>	
Fruit punch	\$ 1.00 per person
<i>Includes punch cups and cocktail napkins.</i>	
Iced tea	\$ 1.005 per person
<i>Includes disposable cups, sugar, lemon wedges, stirrers, and cocktail napkins.</i>	

BAKED ITEMS

(All include cocktail napkins.)

Muffins	\$12.85 per dozen
<i>(banana, apple, cranberry, or blueberry)</i>	
Cinnamon sweet rolls	\$12.85 per dozen
Coffee cake	\$ 7.75 per dozen
Cookies (small)	\$ 7.75 per dozen
<i>(chocolate chip, peanut butter, or sugar cookies)</i>	
Cookies (assorted gourmet)	\$11.00 per dozen
<i>(macadamia nut, double chocolate, chocolate chunk)</i>	
Fudge brownies	\$12.25 per dozen

Full sheet cake	\$86.00
Half sheet cake	\$57.35

(Full sheet cake serves approximately 60 people, choice of chocolate or yellow cake, chocolate or white frosting, with or without birthday decorations. Includes disposable plates and plastic forks.)

SNACKS

Potato Chips	\$11.95 per pound
<i>Includes French onion dip, cocktail napkins and disposable plates. Serves 10 people</i>	
Pretzels	\$11.95 per pound
<i>Includes cocktail napkins. Serves approx. 10 people.</i>	
Tortilla Chips	\$ 7.75 per pound
<i>Includes salsa, cocktail napkins, and disposable plates. Serves 10-15 people</i>	
Nachos with con queso	\$ 9.50 per pound
<i>Serves 10 -15 people</i>	
Nachos with beef con queso	\$10.50 per pound
<i>Serves 10 -15 people</i>	
Nuts	\$12.30 per pound
Mints	\$ 7.15 per pound

**THANK YOU, WE APPRECIATE
YOUR BUSINESS!**

