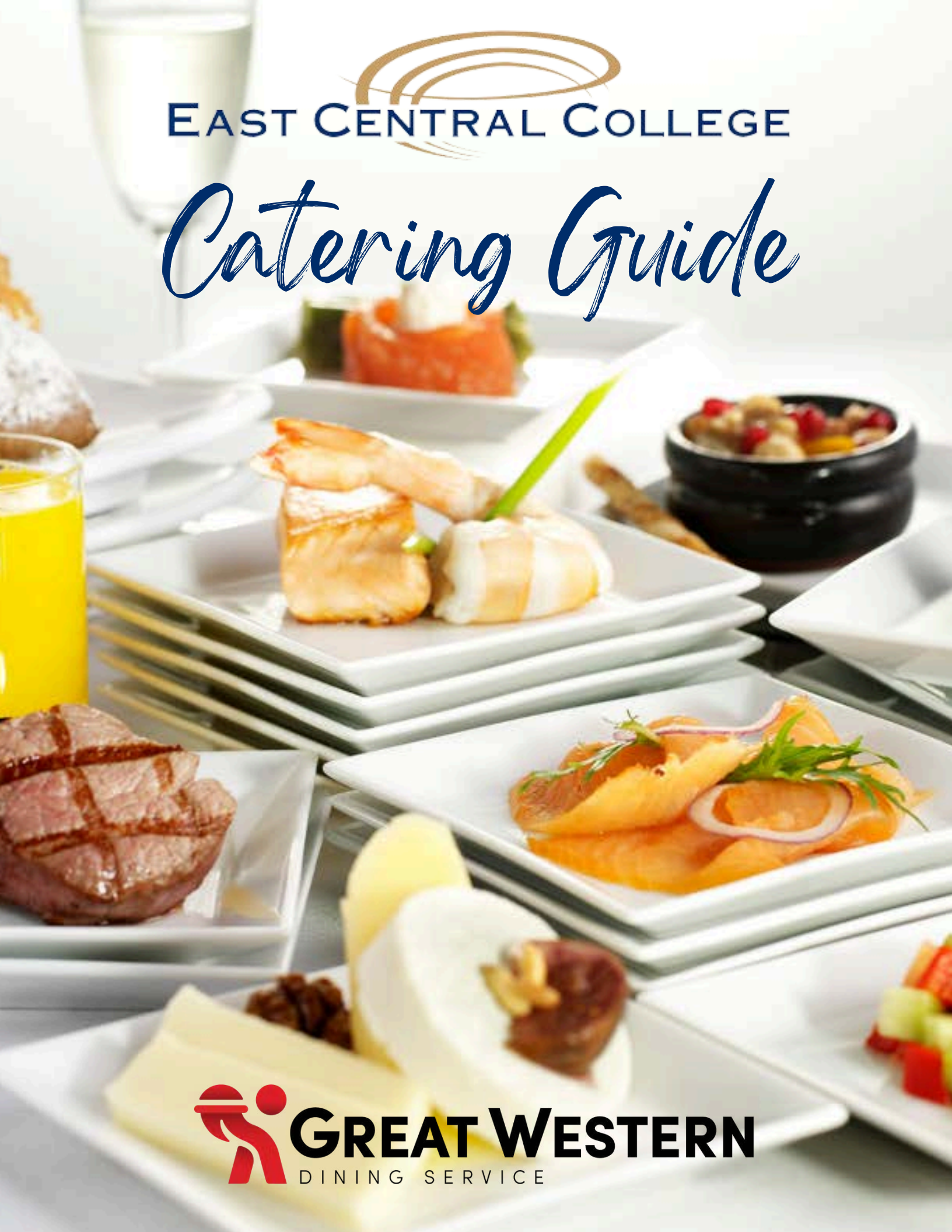




EAST CENTRAL COLLEGE

# *Catering Guide*



**GREAT WESTERN**  
DINING SERVICE



# East Central College Catering

Welcome to East Central College, managed by Great Western Dining. Serving people great food and an exceptional dining experience is not just our goal, it's our purpose! We are here for all of your catering needs - big or small. This guide is meant to serve as creative inspiration for your special catered event. We can offer any custom solution you desire! Reach out to your GWD Foodservice Director to plan your next fantastic catering event!

*Great Food, Great Service, Great Western!*

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**EAST CENTRAL COLLEGE**



**East Central College's Catering Services are professionally managed by Great Western Dining Service, Inc.! GWD Catering takes the stress out of meal planning for events of all kinds, from basic coffee services to outdoor events of unlimited numbers.**

### **Not Sure Where to Start?**

Our guide is a great place to begin. We're pleased that you've decided to learn more about the catering services that we provide to both the on-campus and off-campus communities. It is our desire to complement your event through catering that creates a pleasant and memorable highlight for your guests. Our trained, professional staff is dedicated to providing the highest level of service. We are ready to assist you in selecting from a wide array of menu options or to create a custom menu for a truly unique event. We will work closely with you to guide you through our easy and seamless process to ensure that your event is catered flawlessly. We look forward to an opportunity to work with you!

Please call on us whenever we can be of assistance.

### **Reservation Policy & Room Arrangements**

Room reservations must be made through ECC, please email [adriane.mccaherty@eastcentral.edu](mailto:adriane.mccaherty@eastcentral.edu) with the following information.

- |  |  |
|--|--|
| 1. Date and time of the function         | 4. Location of requested function              |
| 2. Approximate number of guests          | 5. Contact information of group representative |
| 3. Name of group and billing information | 6. Will the group require catering service?    |

After you have reserved space on campus, you will need to contact the dining service office in the ECC Dining Hall at [adriane.mccaherty@eastcentral.edu](mailto:adriane.mccaherty@eastcentral.edu) with the following information.

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

**Gluten Free and Alaphagal available upon request.**

Our services are also available for off-campus locations. These same requirements will apply. To assure that all food items that you have ordered are available, please allow ample time when scheduling your function. A week to 10 (ten) days is usually sufficient, however you should book your event as far in advance as possible.

### **Guarantees & Billing Information**

A confirmed number of guests to be served must be given no later than 72 hours preceding the event. After a guaranteed number is given, the organization sponsoring the event will be responsible for 100-percent (100%) of that guarantee. Great Western Dining will prepare up to 5-percent (5%) more food in case additional guests need to be served. If it is necessary to cancel 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 75-percent (75%) charge of the guarantee will occur
- \* Less than 24 hours notice—a 100-percent (100%) charge of the guarantee will occur

Groups outside of East Central College will need to pay the Catering Department for 50-percent (50%) 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, according to the due date listed on the invoice. Remittance of payment must be made 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, your sales tax exemption certificate must be given to Catering at the time of confirming your catering function.

- There is a \$25 delivery fee for events off campus with a maximum charge of \$50 per day.
- There is a minimum charge of \$20 for catering services. Customers may order pick-up items without meeting the minimum order amount.
- China service is available for full-service meals at additional cost.
- Table linens are provided for all food service tables. Guest table linens are only included with full-service meals. Additional linens can be placed on non-food tables for a fee of \$5.00 per tablecloth and \$10.00 per table skirt with 10-day notification.
- A service time of two (2) hours is included in all pricing for groups of 50 or more guests. Attendants are provided at no additional charge for groups of 50 or more with hot buffet or plated functions. Events exceeding two hours may incur additional charges. If a program is part of your event, please let us know so we can plan accordingly.
- Requests for flowers and decorations will be negotiated separately.
- Unused food items are not to be removed from the service area. We are not be responsible for the health of individuals who consume unused food items from catering functions.
- There will be an 18% gratuity added to off campus events.

**\* CATERING CANNOT BE ASSURED WITH LESS THAN 72 HRS. NOTICE \***



# Breakfast

## The Classic Continental

**\$5.95 Per Person**

Assortment of fresh fruit and pastries served with hot and fresh coffee.

## The Eye Opener

**\$7.60 Per Person**

Freshly baked breakfast muffins and seasonal sliced fruit. Served with chilled fruit juice and hot and fresh coffee.

## Traditional Breakfast Buffet

**\$9.75 Per Person**

Comes with fresh fruit and regular or decaf coffee

Choose One (1): Fluffy scrambled eggs or savory egg and cheese breakfast casserole

Choose Two (2): Crisp bacon strips, sausage patties or links, OR frizzled ham

Choose One (1): Home fried potatoes OR hashbrowns

Choose one (1): Flaky buttermilk biscuits & gravy OR pancakes (buttermilk, blueberry or chocolate chip), OR French toast with warm syrup & butter

Choose One (1): Biscuits with butter & jelly OR toast OR muffins

## *A La Carte*

- Regular or Decaf Coffee
- Chilled Fruit Juice
- Sausage Biscuit
- Bagel with Cream Cheese
- Seasonal Sliced Fruit Tray
- Hard-Boiled Eggs
- Yogurt Parfaits
- Granola / Grain Bars

## *Bakery*

- Sweet Rolls
- Coffee Cake
- Breakfast Muffins
- Scones
- Mini Danishes
- Cinnamon Rolls
- Croissants



# Boxed Lunch Options

Perfect for those meetings on the go or for anyone traveling to, and from events.  
Includes condiments and paper napkins!

## Garden Salad Lunch - \$8.00

Freshly made, small tossed garden salad with choice of dressing packet.  
Served with fresh whole fruit, a granola bar, and bottled water.

## The All - American - \$8.80

Assorted selection of sliced ham, turkey or roast beef with cheese on freshly baked croissant or Kaiser roll, accompanied by a bag of chips, fresh whole fruit choice, and choice of soda or bottled water.

## Italian Hoagie - \$9.00

Pepperoni, salami and ham with provolone cheese, lettuce and tomato on a soft baked ciabatta with an olive tapenade, chips, whole ripe apple, and choice of soda or bottled water.

## Economy Lunch - \$5.00

Ham or turkey sandwiches with American cheese on your choice of white or whole wheat bread with chips, a fresh whole fruit, brownie and choice of soda or bottled water.

## The Southwestern Wrap - \$8.50

Shredded chicken, spinach, black beans, corn, sliced tomatoes, and avocado dressed with a zesty jalapeno, lime, and sour cream dressing. Potato chips, choice of whole fruit, choice of soda or bottled water.

## Additional Choices & Boxed Inspiration

- Chicken Caesar Wrap
- Veggie Wrap
- Bacon, Lettuce, Tomato Wrap
- Ham/Turkey Wrap
- Turkey Bacon Wrap
- Portobello Mushroom Sandwich
- BLT Sandwich
- Roast Beef
- Ham/Turkey Sandwich Variations
- Grilled Chicken Sandwich

Additional choices may also be made from the Sandwiches & Wraps Section. Bread and Wrap options can be customized. Fresh baked cookies, brownies, lemon bars, pasta salad, and potato salad are also available upon request with your Boxed Lunch.



# Signature Salads

Selections are presented buffet-style and included set-up, clean-up, and disposable serviceware with iced tea, coffee, water, and brownies or cookies for dessert. Add a cup of soup for a small upcharge per person. The perfect fresh assortment for a catered lunch or dinner!

## Chicken Caesar Salad

**\$9.50 Per Person**

Crisp romaine lettuce tossed in a creamy Caesar dressing topped with croutons and marinated grilled chicken. Served with breadsticks

## Chilled Taco Salad

**\$9.50 Per Person**

Tortilla chips topped with spicy shredded chicken or beef, refried beans, shredded lettuce and diced tomatoes, sliced black olives, shredded cheese, fresh guacamole, sour cream and salsa.

## Asain Salad

**\$10.50 Per Person**

Nappa Cabbage, Iceburg Lettuce, Chow Mein Noodles, Peanuts, Mandarin ORanges, Green Onion & Sesame Vinaigrette

## Blackberry Salad

**\$10.50 Per Person**

Spring Mix, Red Onions, Pecans, Grilled Chicken, Blackberries, Balsamic Vinagrette



*Custom Signature Salad Request?  
You Got It!*

Speak with a member of our team for options, availability and pricing!

# Wraps & Sandwiches

Selections are presented buffet-style and include set-up and clean-up. Disposable serveware, choice of one side, chips, iced tea or lemonade, iced water and cookies or brownies for dessert are also included.

## Veggie Deluxe Wrap

**\$8.50 Per Person**

Roasted vegetables and provolone cheese wrapped in a whole wheat tortilla and choice of one side.

## BLT Wrap

**\$9.45 Per Person**

Crispy bacon, chopped lettuce and tomato, shredded cheddar, ranch dressing, wrapped in a flour tortilla, choice of one side.

## Southwest Wrap

**\$9.30 Per Person**

Shredded chicken, spinach, black beans, corn, sliced tomatoes and avocado dressed with a zesty jalapeno, lime and sour cream dressing, layered in a flavored flour tortilla and sliced diagonal, choice of one side.

## *Other Sandwich Options*

Roast Beef on Sweet Roll

All-American BLT

Italian Deluxe Sandwich

Turkey Avocado on Pretzel Bun

Chicken Salad on Croissant

Deluxe Egg Salad Sandwich

**All sandwiches come  
with a choice of one side  
& are customizable!**

## *Sides & Additions*

Choose One (1) Side

Pasta salad, potato salad, coleslaw OR baked beans

Add an additional side for \$2.85 per person.





# Themed Buffets

Selections are presented buffet-style. Services include set up and clean up. Disposable serveware, iced water, iced tea or lemonade, and a dessert option are included.

Minimum of 15 people.

## Build Your Own Personalized Buffet

ONE Entrée Choice Priced Per Person - \$12.85

TWO Entrée Priced Per Person - \$15.45

+ADD a Carved Meat for an additional charge

<p><u>ENTREE CHOICES</u></p> <p>Chicken Breast Meatloaf Sliced Glazed Ham Sliced Pork Loin Crispy Fried Chicken Chicken Alfredo Chicken Rice Casserole Scalloped Ham &amp; Potatoes Sliced Turkey Breast</p> <p><u>MIXED GREENS</u></p> <p><u>DRESSING</u> <u>(CHOOSE 1)</u></p> <p>Ranch                      Italian French                      Caesar</p>	<p><u>SIDES (CHOOSE 1)</u></p> <p>Wild Rice Rice Pilaf Mashed Potatoes &amp; Gravy Candied Yams Hashbrown Casserole Roasted Potatoes &amp; Veggies Macaroni &amp; Cheese Stuffing</p> <p><u>GOURMET DESSERTS</u></p> <p>Chocolate Layer Cake Carrot Cake Deep Dish Apple Pie Lemon Cake Cheese Cake <b>(Add \$2.00 Per Person)</b></p>	<p><u>VEGGIES (CHOOSE 2)</u></p> <p>Green Beans      Veggie Medley Baby Carrots      Cauliflower Broccoli      Brussel sprouts Corn Garden Peas</p> <p><u>DESSERTS (CHOOSE 1)</u></p> <p>Hot Apple or Cherry Cobbler Sheet Cake Fudge Brownies Lemon Bars Cookies Cheesecake Custom Pie or Cake</p>
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## Themed Buffet Options

**Priced Per Person**  
**Soup Added to Buffet \$3.25**

### Salad Buffet - \$10.35

Full Salad Bar Buffet  
Two Custom Prepared Salads  
(Pasta, Macaroni, Etc.)  
Two Sweet Salads  
(Jello, Fruit, Oreo)  
Rolls & Butter

### Chinese Buffet - \$12.25

Two Entrees  
(Broccoli Beef, Cashew  
Chicken, Sweet & Sour  
Chicken, Veggie Lo Mein)  
Sticky Rice, Egg Roll, Fortune  
Cookies

### Baked Potato Bar - \$11.50

Flaky Idaho Russets  
Diced Grilled Chicken  
Steamed Broccoli Florets  
Cheese Sauce  
Crumbled Bacon  
Butter & Sour Cream

### All-American Cookout - \$12.00

Juicy Grilled Burgers  
Hot Dogs or Brats  
All the Fixings & Chips  
Two Sides (Pasta Salad, Potato  
Salad, Coleslaw, Baked Beans,  
Cottage Cheese)

### South of the Border Buffet - \$12.25

Seasoned Beef or Turkey  
Hard/Soft Taco Shells  
Fresh Tortilla Chips  
Refried Beans & Spanish Rice  
Cheese, Lettuce, Tomatoes  
Green Onion & Black Olives  
Salsa & Sour Cream

### Viva Italian Buffet - \$12.25

Caesar Salad  
Choose Two Pastas  
(Spaghetti, Fettuccine,  
Linguine, Penne, Rigatoni,  
Farfalle)  
Choose Two Sauces (Marinara,  
Meat, Alfredo, Creamy Pesto)  
Freshly Baked Breadsticks 9



# Luncheons & Dinners

## Poultry Options

Services include set up and clean up, a buffet table and disposable serviceware. All selections include a mixed greens salad, choice of dessert, iced water, iced tea or lemonade.

### Country-Fried or Oven-Baked Chicken - \$12.50 Per Person

Chicken breast, cheesy potatoes, vegetable, hot rolls and butter

### Grilled Chicken Breast - \$12.95 Per Person

With rice, steamed vegetables, hot rolls and butter

### Roasted Turkey Breast - \$11.95 Per Person

Roasted turkey slices with savory cornbread dressing, mashed potatoes & gravy, vegetable, cranberry relish, hot rolls and butter

### Cashew Chicken - \$12.75 Per Person

Tender chunks of chicken with vegetable fried rice, stir-fried vegetables, sliced fruit and a fortune cookie.

## Desserts & Add On's

### Desserts

White Cake

Chocolate Cake

Hot Fruit Cobbler or Pie

Lemon Bars

Fudge Brownies

Cookies

Coffee or Pound Cake

### Gourmet Desserts

(Additional Charge Per Person)

Chocolate Overload Layered Cake

Tiramisu

Cheesecake & Strawberry Sauce

Chocolate Deluxe Cheesecake

Carrot Cake

Banana Split Bar

### Premium Side Salads

(Additional Charge Per Person)

Mixed Greens with dried  
cranberries, glazed pecans,  
gorgonzola

Spinach & greens with feta,  
strawberries, mandarin  
oranges, toasted almonds

# Luncheons & Dinners

Services include set up and clean up, a buffet table and disposable serviceware. All selections include a mixed greens salad, choice of dessert, iced water, iced tea or lemonade.



## Seafood

### Garlic Shrimp - \$13.95

Over linguine with vegetable, crusty French bread and butter

### Roasted Salmon Steak - \$16.55 Per Person

Over braised spinach, roasted garlic, white cheddar mashed potatoes and warm rolls

### Fried Catfish - \$15.75

Coleslaw, hushpuppies and cornbread with sweet honey butter



## Pasta

### Vegetarian Lasagna - \$12.55

Baked wide noodles with layers of vegetables and fresh breadsticks

### Chicken Fettuccini Alfredo - \$12.75

Tender chicken and fettuccini tossed with fresh cream, butter, seasonings, Romano cheese, Caesar salad and fresh baked garlic breadsticks

### Baked Penne Pasta with Italian Sausage - \$12.50

Sautéed vegetable and warm breadsticks with garlic butter

### Italian Lasagna - \$13.50

Baked wide noodles layered with spicy meat sauce with fresh breadsticks

## Desserts & Add On's

### Desserts

White Cake  
Chocolate Cake  
Hot Fruit Cobbler or Pie  
Lemon Bars  
Fudge Brownies  
Cookies  
Coffee or Pound Cake

### Gourmet Desserts

(Additional \$2.00 Per Person)  
Chocolate Overload Layered Cake  
Tiramisu  
Cheesecake & Strawberry Sauce  
Chocolate Deluxe Cheesecake  
Carrot Cake  
Banana Split Bar

### Premium Side Salads

(Additional \$3.00 Per Person)  
Mixed Greens with dried cranberries, glazed pecans, gorgonzola  
  
Spinach & greens with feta, strawberries, mandarin oranges, toasted almonds

# Luncheons & Dinners

## Beef & Pork Options

Services include set up and clean up, a buffet table and disposable serviceware. All selections include a mixed greens salad, choice of dessert, iced water, iced tea or lemonade.

### Grilled Smoked Ham - \$11.80 Per Person

Sweet potato soufflé, vegetable, hot rolls and butter

### Hot Roast Beef Sandwich - \$11.75 Per Person

Tender oven-roasted beef slices on bread with mashed potatoes with brown gravy and country-style green beans

### Chicken Fried Steak - \$11.95 Per Person

Breaded steak cutlet, mashed potatoes with cream gravy, vegetable, hot rolls, and butter

## Desserts & Add On's

### Desserts

White Cake  
Chocolate Cake  
Hot Fruit Cobbler or Pie  
Lemon Bars  
Fudge Brownies  
Cookies  
Coffee or Pound Cake

### Gourmet Desserts

(Additional Charge Per Person)

Chocolate Overload Layered Cake  
Tiramisu  
Cheesecake & Strawberry Sauce  
Chocolate Deluxe Cheesecake  
Carrot Cake  
Banana Split Bar

### Premium Side Salads

(Additional Charge Per Person)

Mixed Greens with dried cranberries, glazed pecans, gorgonzola

Spinach & greens with feta, strawberries, mandarin oranges, toasted almonds



# Receptions & Breaks

Services include set up and clean up, a draped buffet table and disposable serviceware.

## Small Snack Basket - \$4.85

Includes bottled water.

Choose Two (2)

Chips, granola bar, whole fruit, trail mix,  
cookies, chex mix, popcorn

## Jumbo Snack Basket - \$5.85

Includes bottled water.

Choose Three (3)

Chips, granola bar, whole fruit, trail mix,  
cookies, chex mix, popcorn

Please reach out to the Great Western Dining Foodservice Director for custom snack requests!

## *Snack & Reception Items* *Priced Per Person*

Cookies & Soda - \$4.50

Veggie Tray - \$4.00

Seasonal Fruit Tray - \$4.50

Cheese Tray - \$4.50

Chips & Salsa - \$3.50

Mixed Nuts - \$13.00 Per

Sparkling Punch - \$10.75

Pound

(12 servings)

## Ice Cream Social

Vanilla and chocolate ice cream, chocolate syrup, strawberry & caramel  
sauces, nuts, cherries

+Add Brownies (\$7.00 per person)

+Add Bananas or Cookies (\$6.85 per person)

## *Design Your Own Reception*

*\$10.25 Per Person*

Choose Two (2) hot hors d'oeuvres, Two (2) cold hors d'oeuvres, One (1) dessert:

### Hot Hors-d'oeuvres

Wings Bone-In  
Wings Bone-Out  
(Plain, Buffalo, BBQ)  
Cocktail Franks  
Chicken Skewers  
Meatballs (BBQ, Swedish)  
Stuffed Mushrooms  
Tortilla Chips & Nacho Cheese  
Pita & Spinach Artichoke Dip  
Fried Mac & Cheese Bites  
Mini Crab Cakes  
Stuffed Twice Baked Mini  
Potatoes

### Cold Hors-d'oeuvres

Cheese Tray  
Cheese Ball & Crackers  
Antipasti Platter or Kabobs  
Deviled Eggs  
Pin Wheels  
Hummus & Pita Chips  
Fruit Kabobs with Yogurt Dip  
Demi Sandwiches  
Finger Sandwiches  
Veggie Tray  
Caprese Skewers  
Bruschetta

### Desserts


Mini Cheese Cakes  
Mini Scones  
Tea Cookies  
Mini Brownies  
Dessert Shooters  
Cupcakes  
Dipped Strawberries  
Mini Muffins  
Assorted Chocolate  
Lemon or Pumpkin Bars  
Mini Parfaits



# Beverage Service & Baked Goods


Services include set up and clean up, a buffet table, cocktail napkins and disposable serveware if needed.

## Beverage Service *Priced Per Person*




Soda - \$2.35	Iced Tea - \$2.50
Regular & Decaf Coffee - \$2.50	Bottled Water - \$2.10
Lemonade - \$2.75	Infused Water - \$2.15

## Baked Sweets *Priced Per Person*



Assorted Cookies - \$3.50 (chocolate chunk, double chocolate, peanut butter, sugar)
Chewy Fudge Brownies - \$3.75
House Baked Bars - \$3.88 (Chocolate Chip, Rice Krispy Treats, Blonde Brownies)
Gourmet House-Baked Bars - \$4.65 (Cream Cheese & Raspberry Sauce, Lemon, Apple Crumb, Turtle Bars)
Gourmet Cupcakes - \$3.75

## Pick-Up Items



Coffee by the Gallon (serves approximately 10) - \$9.50
Orange Juice by the Gallon (serves approximately 15) - \$12.50
Iced Tea by the Gallon (serves approximately 15) - \$9.50
Hot Chocolate by the Gallon (serves approximately 15) - \$10.50
Muffins by the Dozen (Apple, Cranberry, Blueberry, Chocolate, Banana) - \$8.70
Pastries by the Dozen - \$9.25
Coffee Cake for Twelve (12) - \$9.25
Cookies by the Dozen - \$9.25
Fudge Brownies by the Dozen - \$9.50
Tortilla Chips by the Pound with Salsa (\$6.90) or (\$8.25) Chili Con Queso (Serves 10)

# Catering by Great Western Dining Service, Inc.

Located on the beautiful campus of

East Central College

1964 Prairie Dell Rd.

Union, MO 63084



Foodservice Director  
[eastcentral@gwdining.net](mailto:eastcentral@gwdining.net)  
636-584-6500

*Thank You For Allowing Us to Serve You!*

**Great Food, Great Service, Great Western!**