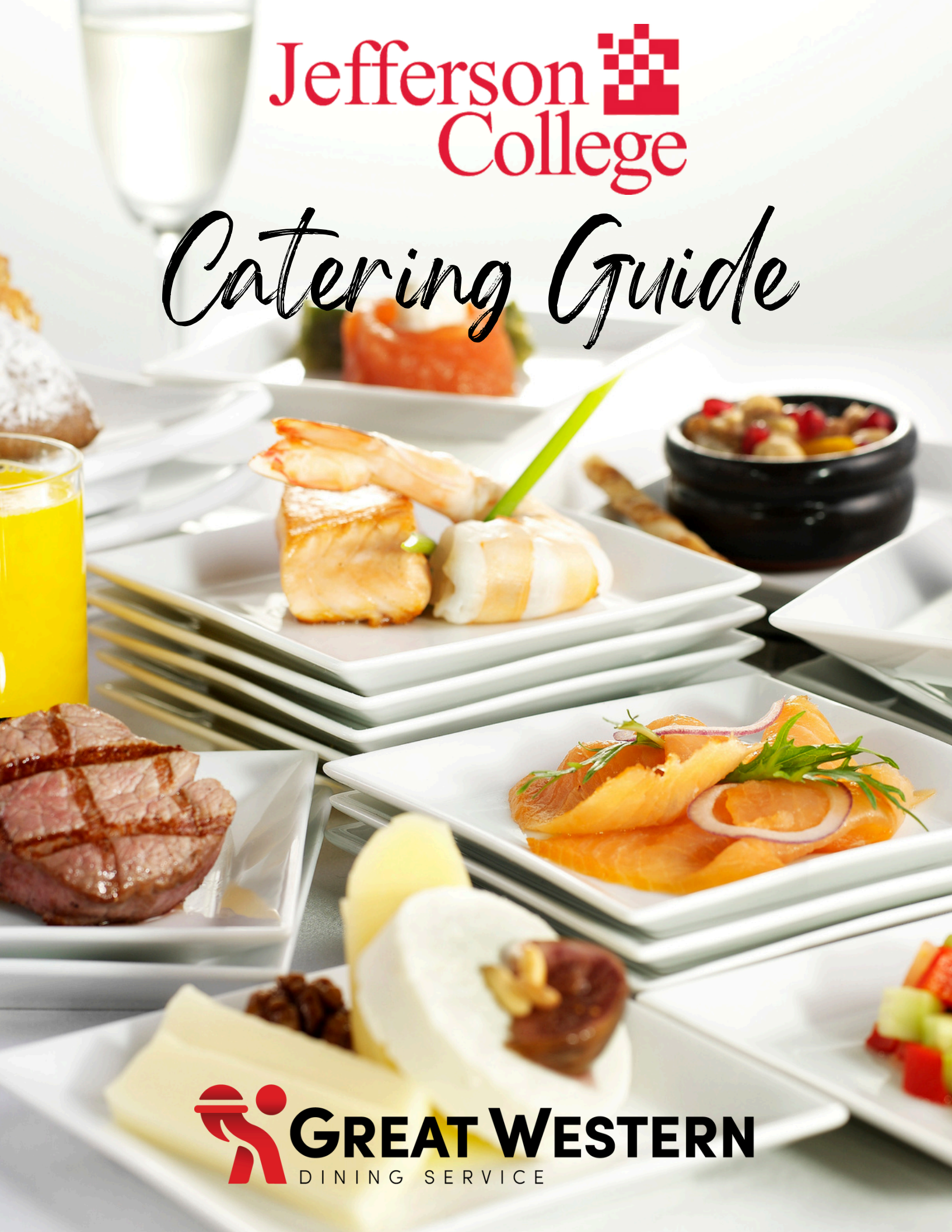


Jefferson 
College

Catering Guide



 **GREAT WESTERN**
DINING SERVICE

Jefferson College Catering

Welcome to Jefferson College Catering, 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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Jefferson
College



Jefferson 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

On Campus room reservations must be made through Kimberly Niehaus in the Building & Grounds Department.
kniehau1@jeffco.edu (636) 481-3505

- | | |
|--|--|
| 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? |
-
- | | |
|--|---|
| 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. |

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 Jefferson 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.
- Prices in this guide will be discounted by 10-percent (10%) for college-sponsored catering.

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

Breakfast

The Classic Continental

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

Omelet Station

Fresh omelet's made to order with a wide assortment of protein, veggies, and toppings. May be added to any breakfast menu items upon request.

Eye Opener

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

Healthy Start

Seasonal fresh fruit served with yogurt parfaits and granola. Hard Boiled Eggs to compliment fresh juice and hot coffee.

Build-Your-Own Breakfast Buffet

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
- Long John Donuts
- 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

Freshly made, small tossed garden salad with choice of dressing packet.

Served with fresh whole fruit, a granola bar, and bottled water.

Italian Hoagie

Bologna, salami, ham, swiss and American cheeses, lettuce, tomato on a hoagie bun, chips, choice of whole fruit, and choice of soda or bottled water.

The All - American

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 Ciabatta

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.

The Southwestern Wrap

Grilled southwest chicken, fresh greens, shredded Provolone, fresh pico de gallo and mild aioli wrapped in a whole wheat flour tortilla with peppered cottage cheese, chips, choice of whole fruit, and choice of bottled water or soda.

Economy Lunch

Two 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.

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 serveware 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!

Chef Salad

Crisp garden greens, julienne turkey breast & smoked ham, American and swiss cheese, tomato wedges and cucumber slices, broccoli & cauliflower florets, with ranch dressing and croutons.

Chicken Caesar Salad

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

Chilled Taco Salad

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.

Chicken Cobb Salad

Freshly chopped romaine lettuce topped with tomato, bacon, hard-boiled eggs, avocado, blue cheese crumbles and your choice of ranch or Italian dressing. Served with a dinner roll.

Garden Salad Lunch

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

BBQ Chop Salad

Smoked pulled pork, diced tomatoes, cucumber, shredded cheese, BBQ Sauce. Served with fresh whole fruit, a granola bar, and bottled water.

*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

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

BLT Wrap

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

Chicken Bacon Caesar Wrap

Shredded chicken, crispy bacon, romaine lettuce chopped and tossed in Caesar dressing, parmesan cheese, wrapped in a spinach tortilla, choice of one side.

Southwest Wrap

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.

Signature Sandwiches

Deli Meat on Croissant
Classic Ham & Cheese Kaiser
Tuna Salad Sandwich
Chicken or Ham Deli Sandwich

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 sandwich's 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 \$2.25 per person.

Add a cup of soup for an additional charge per person (chili, beef veggie, chicken noodle or rice).





Themed Buffets

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

Minimum of 25 people.

Build Your Own Personalized Buffet

ONE Entrée Choice Priced Per Person

TWO Entrée Priced Per Person

+ADD a Carved Meat for an additional charge

ENTREE CHOICES

Chicken Breast
Meatloaf
Sliced Glazed Ham
Sliced Pork Loin
Crispy Fried Chicken
Chicken Alfredo
Chicken Rice Casserole
Scalloped Ham & Potatoes
Sliced Turkey Breast

CARVED MEATS

Roasted Breast of Turkey
Glazed Pit Ham
Roasted Pork Loin
Roasted Tenderloin of Beef
Prime Rib

SIDES (CHOOSE 1)

Wild Rice
Rice Pilaf
Mashed Potatoes & Gravy
Candied Yams
Hashbrown Casserole
Roasted Potatoes &
Veggies
Macaroni & Cheese
Stuffing

MIXED GREENS DRESSING

(CHOOSE 1)

Ranch Italian
French Caesar

VEGGIES (CHOOSE 2)

Green Beans Veggie Medley
Baby Carrots Cauliflower
Broccoli Brussel sprouts
Corn
Garden Peas

DESSERTS (CHOOSE 1)

Hot Apple or Cheery Cobbler
Sheet Cake
Fudge Brownies
Lemon Bars
Cookies
Cheesecake
Custom Pie or Cake

Themed Buffet Options

Salad Buffet

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

All-American

Cookout

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

Chinese Buffet

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

South of the

Border Buffet

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

Baked Potato Bar

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

Viva Italian Buffet

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

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

Grilled Chicken Breast

With rice, steamed vegetables, hot rolls and butter

Roasted Turkey Breast

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

Chicken Breast Marsala

Sautéed chicken breast with mushrooms deglazed with Marsala wine reduction, sautéed matchstick vegetables and warm rolls

Cashew Chicken

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

Chicken Cordon Bleu

Baked chicken with ham, swiss cheese, potatoes, vegetables, and warm rolls

Chicken Parmesan

Chicken, marinara, baked parmesan, vegetables, 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



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

Over linguine with vegetable, crusty French bread and butter

Parmesan-Crusted Tilapia

With 7-vegetable rice pilaf, vegetable and warm rolls

Roasted Salmon Steak

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

Fried Catfish

Coleslaw, hushpuppies and cornbread with sweet honey butter

Pasta

Vegetarian Lasagna

Baked wide noodles with layers of vegetables and fresh breadsticks

Chicken Fettuccini Alfredo

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

Cheese Tortellini

In a tomato cream sauce, steamed vegetable and garlic breadsticks

Baked Penne Pasta with Italian Sausage

Sautéed vegetable and warm breadsticks with garlic butter

Italian Lasagna

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 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

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

Sweet potato soufflé, vegetable, hot rolls and butter

Hot Roast Beef Sandwich

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

Marinated Top Sirloin Steak

Baked stuffed potato, green beans almondine and dinner rolls

KC Strip or Ribeye Steak

An 8oz steak, cooked medium (light pink center) served with a baked potato, broccoli and warm rolls

Prime Rib of Beef Au Jus

An 8oz portion cooked medium, served with a baked potato or smashed potatoes, fresh green beans and garlic toast

Brown Sugar Crusted Pork Loin

Twice baked potato, seasoned vegetable and garlic butter breadsticks

Philly Cheesesteak Sandwich

Shredded ribeye, provolone, onions on fresh hoagie, served with vegetable and steak fries

Pork Tenderloin

Served with roasted garlic fingerling potatoes, chopped brussels and hot rolls

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

Includes soda or bottled water.

Choose Two (2)

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

Jumbo Snack Basket

Includes soda or 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

Cookies & Soda

Cheese Tray

Half Sheet Cake

Veggie Tray

Chips & Salsa

Sparkling Punch

Seasonal Fruit Tray

Mixed Nuts

Cupcakes

Ice Cream Social

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

+Add Brownies (extra per person)

+Add Bananas or Cookies (extra per person)

Design Your Own Reception

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

Soda
Regular & Decaf Coffee
Lemonade
Infused Water

Iced Tea
Fruit Punch
Bottled Water
Gatorade

Baked Sweets

Assorted gourmet cookies
(macadamia nut, chocolate chunk, double chocolate, oatmeal raisin, sugar)
Frosted & Decorated Cookies
Chewy Fudge Brownies
House Baked Bars
(Chocolate Chip, Rice Krispy Treats, Blonde Brownies)
Gourmet House-Baked Bars
(Cream Cheese & Raspberry Sauce, Lemon, Apple Crumb, Turtle Bars)
Decorated Cupcakes

Pick-Up Items

Coffee by the Gallon (serves approximately 10)
Orange Juice by the Gallon (serves approximately 15)
Fruit Punch by the Gallon (serves approximately 15)
Iced Tea by the Gallon (serves approximately 15)
Hot Chocolate by the Gallon (serves approximately 15)
Muffins by the Dozen (Apple, Cranberry, Blueberry, etc.)
Pastries by the Dozen
Coffee Cake for Twelve (12)
Cookies by the Dozen
Fudge Brownies by the Dozen

Full Sheet Cake (Choice of Chocolate or White and Frosting, (Serves approximately 60)
Half Sheet Cake (Choice of Chocolate or White and Frosting, (Serves approximately 30)
Potato Chips by the Pound with French Onion Dip (Serves 10)
Tortilla Chips by the Pound with Salsa or Chili Con Queso (Serves 10)



Catering by Great Western Dining Service, Inc.

Located on the beautiful campus of
Jefferson College
1000 Viking Dr.
Hillsboro, MO 63050



GREAT WESTERN
DINING SERVICE

Jefferson 
College



Foodservice Director
jeffersoncollege@gwdining.net
636-797-3000 ext. 3255

Thank You For Allowing Us to Serve You!

Great Food, Great Service, Great Western!