



CENTRAL COLLEGE CATERING



CENTRAL DINNERS

Choose 1 starch, 1 vegetable, 1 salad, bread and beverages.
Includes the use of china dishes for events at Central, additional cost for the use of china for off-campus events.

Oven Roasted Turkey Breast \$15

Hickory Smoked Country Ham \$15

Roast Pork Loin \$15

Slow Cooked Roast Beef \$17

Ginger Sesame Glazed Chicken Breast \$17

Parmesan Crusted Baked Chicken \$17

Lemon Chicken \$17

Lightly battered, fried and topped with Chef Hang's Lemon Sauce

Chicken Marsala \$18

Served with Marsala Sauce

Chicken Cordon Blue \$18

Ham & Swiss Filled Chicken

Garlic Chicken \$18

Lightly breaded chicken breast with garlic butter

Dutch Chicken \$18

Filled with Gouda Cheese & Dried Beef, wrapped in Bacon

Chicken with Mushroom and Wine Sauce \$18

Marinated Chicken Breast w/Sliced Mushrooms and Dry, White Wine

Director of Catering: Iwan Williams, **Phone:** (641) 628-5788, **Fax:** (641) 628-7668, **Email:** williamsi@central.edu



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Chicken Florentine \$18

Stuffed w/Gouda Cheese and Fresh Spinach. Topped with Herbed Cream Sauce

Citrus Lime Chicken \$17

Zesty Marinated Chicken

Braised Pork Tenderloin Medallions \$19

Iowa Honey Pork Chop \$18

Roast Pork Loin with Cream of Onion Sauce \$17

Stuffed Boneless Pork Loin \$17

Apple Walnut Stuffing w/Apple Cider Reduction. Topped with Herbed Cream Sauce

Slow Cooked Prime Rib \$25

Served with sautéed mushrooms and creamy horseradish sauce

Filet Mignon w/Bourbon Cream Sauce \$29

Beef Tenderloin Medallions \$29

Served with a robust red wine and mushroom sauce

Beef Wellington \$29

Tender Beef Tenderloin Wrapped in a Puff Pastry w/Madeira Wine

SEAFOOD OPTIONS AVAILABLE UPON REQUEST



CENTRAL COLLEGE CATERING



PASTA BUFFET DINNERS

Minimum of 12 guests- An additional charge of 10% will be added to smaller groups. Includes the use of china dishes for events at Central, additional cost for the use of china for off-campus events.

Meals are priced for buffet. Plated meals are an additional \$2 per person.

Lasagna \$12

Served with Salad, Bread and Beverages

Pasta Primavera \$12

Served with Salad, Mixed Cut Fruit, Bread and Beverages

Pasta Bar \$12

(2 Pastas, 3 Sauces)



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DINNER BUFFET

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BUFFET 1 \$15

- | | | |
|---------------|-------------|-----------|
| 1 Meat Entrée | 1 vegetable | Bread |
| 1 Casserole | 3 Salads | Beverages |
| 1 Starch | | |

BUFFET 2 \$17

- | | | |
|---------------|--------------|-----------|
| 2 Meat Entrée | 2 Vegetables | Bread |
| 1 Starch | 3 Salads | Beverages |

BUFFET 3 \$18

- | | | |
|---------------|--------------|-----------|
| 2 Meat Entrée | 2 Vegetables | Bread |
| 1 Casserole | 3 Salads | Beverages |
| 1 Starch | | |

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DINNER BUFFET OPTIONS

Carved Meat Entrees	Casseroles	Starches
Dutch Spiced Beef	Hot Chicken Salad	Jasmine Rice
Roasted Pork Loin	Chicken & Rice	Rice Pilaf
Glazed Country Ham	Chicken Supreme	Wild Rice
Oven Roasted Turkey Breast	Swiss Chicken -50¢ extra per person	Orzo with Shiitake Mushrooms
Slow Cooked Roast Beef	Chicken and Noodles	Roasted Red Potatoes
Glazed Chicken Breast	Beef and Noodles	Party Potatoes
Carved Prime Rib - \$2.50 extra per guest	Pasta Bar	Baked Potatoes
Salads	Lasagna	Twice Baked Potatoe Casserole
Mixed Greens Salad	Pasta Primavera	Mashed Red Skin Potatoes
Romaine with Strawberries	Sweet & Sour Chicken	Roasted Red Potatoes
Seven Layer Salad	Vegetables	Cheddar Parmesan Potatoes
Mixed Cut-Up Fresh Fruit	Honey Glazed Baby Whole Carrots	Gratin Dauphinois
Cherry or Peach Glazed Fruit Salad	Green Bean Almondine	Breads
Waldorf	Sugar Snap Peas	Vienna Rolls/ Wheat Rolls
Hawaiian Cranberry and Pineapple	Spicy Garlic Broccoli	Dark Rye Rolls
Chilled Relish Tray with Dill Dip	Broccoli Au Gratin	Soft Egg Rolls
Sour Cream Cucumber Salad	Asparagus with Parmesan	Mini Butter Croissants
Marinated Cucumbers and Tomatoes	Grilled Asparagus with Brown Balsamic Butter	Hard Rolls
Basil Tomatoes	California Mixed Vegetables	Breadsticks
Potato Salad	Balsamic Grilled Summer Vegetables	Cloverleaf
Homemade Cole Slaw	Buttery Corn	Dutch Apple Bread
Garden Rotini	Baked Beans	Garlic Bread
Broccoli Crunch	Green Bean Casserole	
Parmesan Cabbage and Cauliflower		

*Options to meet special dietary needs available. Just let us know what your requirements will be.