GENERAL INFORMATION AND POLICIES

We are pleased to present our Catering Guide. If you have difficulty finding just the right menu, our team of experienced professionals will design a menu which will fit your budget and needs. We use the best ingredients and locally grown items if they are available. We are also able to design menus to meet special dietary needs. We respect the planet, so we always strive to incorporate sustainable practices into our service, including biodegradable paper products.

BOOKING PROCEDURE

- Please contact the catering department at least 10 days prior to your event. Any orders with less than a 48 hour notice may have to be turned down due to catering availability. Late orders will be subject to a 10% charge of your total bill.
- Estimated numbers will be provided during the initial contact and final guaranteed numbers are required 3 days before the event. Your bill will be charged for your final guaranteed number or the total of people that attended, whichever is higher.
- For events over 100 guests you will need to pay a 50% deposit a week before the event, and you’ll also be required to sign an agreement contract.
- For any event that serves alcohol you are required to review and sign our alcohol policy.
- Cancellation notices must be made no later than 4 business days prior. There will be no charge for cancellation due to severe weather.

IN COMPLIANCE WITH STATE OF IOWA REGULATIONS, ALL LEFTOVER FOOD IS TO REMAIN THE PROPERTY OF CENTRAL COLLEGE

Director of Catering: Iwan Williams, Phone: (641) 628-5788, Fax: (641) 628-7668, Email: williamsi@central.edu
BILLING POLICIES
• All items ordered will be charged in full, regardless of what’s leftover.
• Children ages 4 to 10 are half priced
• All Central College groups will be billed through our billing process with your 15 digit budget number.
  Please include this with all your orders!
• Off campus customers are to contact the Catering Office for additional billing information
• All pricing is subject to change due to seasonal availability and market prices

SPECIAL DIETARY REQUESTS
• Our Chefs are happy to prepare and honor your special dietary requests including Vegan, Vegetarian, Gluten Free, as well as any allergenic dietary request. To best serve you, we require that you notify Central College Catering of these requests at least 72 business hours prior to your event.

TASTE TESTING
• Taste tests are only available for events that will have 100 or more guests.
• You are allowed to taste 3 main entrees and 3 sides. Any additional items requested will come with an extra charge. Some items are not available for testing.
• There will be no charge for a taste testing if you have already booked your event with us.
• A $7 charge per person will be due at the taste testing for groups who have not booked.
• Please limit guests at the tasting to 4

Please check the back of the menu for on-campus and off-campus catering policies
BREAKFAST
Minimum 12 people- An additional charge of 10% will be added to smaller groups

The Big Red Breakfast $10
Scrambled Eggs, grilled hash browns, bacon, sausage, fresh cut fruit and 1 bakery item
Served with orange juice and coffee

Quiche $9
Quiche Lorraine (Ham and Swiss) or 3 Cheese and spinach
Served with fresh cut fruit, 1 bakery item, orange juice and coffee

Fluffy Biscuits and Country Style Sausage Gravy $6
2 buttermilk biscuits smothered with gravy. Served with orange juice and coffee

Breakfast Casserole $10
Bacon and Egg, Sausage and Egg or Denver
Served with fresh cut fruit, 1 bakery item, orange juice and coffee

Breakfast Croissant Sandwich $10
Bacon, sausage or ham with egg and cheese.
Served with fresh cut fruit, 1 bakery item, orange juice and coffee.

Yogurt Bar $7
2 kinds of yogurt, granola, fruit and slivered almonds
Served with orange juice and coffee

Breakfast Burrito $11
Scrambled eggs, ham or sausage, diced potatoes, mushrooms, peppers, onions and cheese rolled in a tortilla
Served with fresh cut fruit, salsa, sour cream, orange juice and coffee

Breakfast Pizza $14 – Cut in 16 pieces $14

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SNACK & MEETING BREAKS

**Beverage Only $3.50**  
Coffee, hot tea, ice water, orange juice or iced tea

**Continental Breakfast $5.50**  
Assorted bakery items, coffee, hot tea, ice water, orange juice  
Add fruit for $1.50

**Healthy Choice $7**  
Fresh cut fruit, yogurt, granola bar, coffee, hot tea, ice water, orange juice

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**A LA CARTE BREAKFAST ITEMS**  
Priced per dozen.  
Please order by the dozen unless noted differently

- Muffins $18
- Donut Holes $2.50
- Mini Cinnamon Rolls $9
- Mini Apple Turnovers $12
- English Scones w/Clotted Cream and Jam $24
- Bagels w/Cream Cheese & Butter $24
- Bakery Pastries $24
- Breakfast Breads $18

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**A LA CARTE MEETING SNACKS**  
Please order by the dozen unless noted differently

- Ass’t Cookies $9
- Homemade Bars  
  (Caramel, Almond, Brownies, Scotcheroos, Lemon or Apple)  
  $15/doz full bars  
  $9/doz half size  
  $4.80/doz Bite Size
- Snack or Trail Mix $1.50 per person
- Popcorn w/M&M’s, Marshmallows and seasonings  
  $2.50 per person

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**DRINKS**

- Coffee - Regular, Decaf or Dark Roast  
  $12 per gallon
- Coffee of the Month $14 per gallon
- Iced Tea $10 per gallon
- Lemonade $10 per gallon
- Orange Juice $12 per gallon

- Soda Bottles $1.75
- Bottled Water $1.25
- Bottled Juice $1.50
- Sparkling Punch $16 per gallon
- Hot Chocolate $16 per gallon
- Hot or Cold Apple Cider $20 per gallon

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CENTRAL COLLEGE CATERING

LUNCH BUFFET

Minimum 12 people - An additional charge of 10% will be added to smaller groups
Each meal includes paper products and beverages

Comfort Lunch $12
One meat, one starch, one veggie and rolls.

Lasagna $10
Our homemade lasagna with tossed salad and breadsticks or garlic bread.

Asian Lunch $10
Choose from: sweet & sour chicken or shrimp, general Tso chicken, orange chicken, Mongolian beef or beef & broccoli.
Served with Jasmine rice and egg roll.

Potato Bar $9
Baked potato with taco meat, salsa, cheese sauce, broccoli, bacon bits, sour cream and butter.
Includes dinner rolls.

Chicken Enchiladas $10
Two enchiladas, Mexican rice, beef tornadoes, salsa and sour cream.

Beef or Chicken Fajita Bar $12
Seasoned meat, peppers & onions, tortillas, salsa, sour cream, lettuce, shredded cheese and tomatoes
Served with Mexican rice.

Taco Bar $10
Seasoned beef, flour and corn shells, lettuce, cheese, tomatoes, salsa and sour cream
Served with Mexican rice and refried beans. Add chicken for $2 per person.

Slider Bar $10
Mini hamburgers or chicken with buns, lettuce, tomato, cheese, bacon and sauces.
Served with Chips and Pasta Salad
SANDWICH BUFFET

Soup & Deli $11
Includes a deli tray with breads, condiments and one soup.
Add a second soup for an additional $1 per person.

Deli & Salad $10
A tray of turkey, ham, roast beef, swiss and co jack cheese served with one salad, potato chips and condiments.
Breads will include Vienna, wheat, pumpernickel, rye and sourdough.

BBQ Pulled Pork on Bakery Bun $10
Cajun or Jerk Seasoned Pork Loin on Bakery Bun $10
Santa Fe Chicken $10
Chicken breast, pepper jack cheese and salsa.

Steak & Stilton Hoagie $11
Steak slices, Stilton Cheese and fried onions.

Grilled Chicken on Sour Dough $10
Chicken breast, provolone cheese and honey mustard.

French Dip with Au Jus $10
Shaved beef on a hoagie roll.

Dutch Spiced Beef on Bakery Bun $10
Tender chunks of spiced beef.

Philly Steak or Chicken $10
Tender slices of beef or chicken with grilled sweet bell peppers and onions with provolone cheese.

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CENTRAL COLLEGE CATERING

Gourmet BLT Wrap $10
Crispy bacon, lettuce, tomato, red onion and garlic mayo.

12” Steak or Chicken Caesar Wrap $11
Steak or chicken with romaine, caesar dressing and parmesan cheese.

SANDWICH BUFFET

Assorted Deli Croissants $9
Assorted Deli Wraps $10

SIDE OPTIONS

Romaine with Strawberries
Mixed Cut Up Fruit
Caesar Salad

Mac & Cheese Salad
Garden Rotini
Broccoli Crunch

Potato Salad
Tossed Salad
Chips

SOUPS

Sold by the gallon. Please contact us for pricing.

Chicken & Rice
Cream of Broccoli
Chili
Chicken & Noodle
Cream of Potato
Cheesburger Chowder
Vegetable Beef
BOX LUNCHES

Minimum 10 meals for free delivery.
For each order, please limit the choices of sandwiches for your group to 2.

Box lunch 1 - Cold Sandwich $7 Hot Sandwich $8
Includes chips, banana or apple and cookie.

Box lunch 2 - Cold Sandwich $8 Hot Sandwich $9
Includes chips, 1 side and homemade bar

Box Lunch 3 - Cold Sandwich $10 Hot Sandwich $11
Includes chips, 2 sides and homemade bar

COLD SANDWICH OPTIONS
Croissants, Hoagies, Wraps, Ciabatta,
Sliced Multigrain or Pretzel Rolls
Turkey & Cheese
Ham & Cheese
Roast Beef & Cheese
Central Club
Italian- Ham, Salami & Pepperoni
Peppercorn Beef- Deli Beef, Peppercorn
Mayo, Green Peppers, Lettuce & Onion

HOT SANDWICH OPTIONS
BBQ Pulled Pork on Bakery bun
Santa Fe Chicken on Bakery bun
Grilled Chicken on Sourdough
Garlic Chicken on Bakery Bun
French Dip with Au Jus on Hoagie
Philly Steak or Chicken on Hoagie
Dutch Spiced Beef on Bakery bun
Steak & Stilton Hoagie

SIDE OPTIONS
Fruit Cup, Pasta Salad, Potato Salad, Veggie Cup, Coleslaw

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SALADS

Minimum 10 meals for free delivery.
For each order, please limit the choices of salad for your group to 2.

Salad Only $6

Box Salad Lunch $8
1 specialty salad, breadstick and homemade bar.

Buffet Salad Lunch $10
1 individual specialty salad, breadstick, beverages and homemade bar per person.

OPTIONS

Strawberry Chicken Romaine with Raspberry Vinaigrette
Asian Mandarin Chicken on Romaine with Asian Dressing
Crunchy or Grilled Chicken on Mixed Greens with Dressing
Chef Salad on Mixed Greens with Dressing
Central’s Cobb Salad- Mixed Greens with chopped egg, bacon, tomato, shredded cheese and chicken
Steak or Chicken Caesar Salad-Add $1
BLT Chicken Salad with Blue Cheese
Taco Salad
Raspberry Chicken Spinach Salad
Harvest Salad- Choose grilled chicken or crunchy chicken. Apples, feta cheese and dried cranberries on mixed greens

BUILD YOUR OWN CHEF SALAD $11
Crispy romaine and iceberg lettuce, julienne strips of ham, turkey or grilled chicken breast.
Garnished with cherry tomatoes, sliced cucumbers, carrots, eggs, shredded cheese, green and red pepper strips, assorted dressings and croutons. Served with drinks and breadstick
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
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
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)
# DINNER BUFFET

Minimum of 12 guests - An additional charge of 10% will be added to smaller groups. Includes china dishes for events at Central College, additional cost for off-campus events. Meals are priced for buffet. Plated meals are an additional $2 per person.

<table>
<thead>
<tr>
<th>Buffet 1</th>
<th>$15</th>
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</thead>
<tbody>
<tr>
<td>1 Meat Entrée</td>
<td>1 vegetable</td>
</tr>
<tr>
<td>1 Casserole</td>
<td>3 Salads</td>
</tr>
<tr>
<td>1 Starch</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Buffet 2</th>
<th>$17</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Meat Entrée</td>
<td>2 Vegetables</td>
</tr>
<tr>
<td>1 Starch</td>
<td>3 Salads</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Buffet 3</th>
<th>$18</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Meat Entrée</td>
<td>2 Vegetables</td>
</tr>
<tr>
<td>1 Casserole</td>
<td>3 Salads</td>
</tr>
<tr>
<td>1 Starch</td>
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</tr>
</tbody>
</table>
DINNER BUFFET OPTIONS

<table>
<thead>
<tr>
<th>Carved Meat Entrees</th>
<th>Casseroles</th>
<th>Starches</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dutch Spiced Beef</td>
<td>Hot Chicken Salad</td>
<td>Jasmine Rice</td>
</tr>
<tr>
<td>Roasted Pork Loin</td>
<td>Chicken &amp; Rice</td>
<td>Rice Pilaf</td>
</tr>
<tr>
<td>Glazed Country Ham</td>
<td>Chicken Supreme</td>
<td>Wild Rice</td>
</tr>
<tr>
<td>Oven Roasted Turkey Breast</td>
<td>Swiss Chicken - 50¢ extra per person</td>
<td>Orzo with Shiitake Mushrooms</td>
</tr>
<tr>
<td>Slow Cooked Roast Beef</td>
<td>Chicken and Noodles</td>
<td>Roasted Red Potatoes</td>
</tr>
<tr>
<td>Glazed Chicken Breast</td>
<td>Beef and Noodles</td>
<td>Party Potatoes</td>
</tr>
<tr>
<td>Carved Prime Rib - $2.50 extra per guest</td>
<td>Pasta Bar</td>
<td>Baked Potatoes</td>
</tr>
<tr>
<td></td>
<td>Lasagna</td>
<td>Twice Baked Potato Casserole</td>
</tr>
<tr>
<td></td>
<td>Pasta Primavera</td>
<td>Cheddar Parmesan Potatoes</td>
</tr>
<tr>
<td></td>
<td>Sweet &amp; Sour Chicken</td>
<td>Gratin Dauphinois</td>
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<tr>
<td>Salads</td>
<td></td>
<td></td>
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<tr>
<td>Mixed Greens Salad</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Romaine with Strawberries</td>
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<tr>
<td>Seven Layer Salad</td>
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<td></td>
</tr>
<tr>
<td>Mixed Cut-Up Fresh Fruit</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cherry or Peach Glazed Fruit Salad</td>
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<tr>
<td>Waldorf</td>
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<tr>
<td>Hawaiian Cranberry and Pineapple</td>
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<tr>
<td>Chilled Relish Tray with Dill Dip</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sour Cream Cucumber Salad</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Marinated Cucumbers and Tomatoes</td>
<td></td>
<td></td>
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<tr>
<td>Basil Tomatoes</td>
<td></td>
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<tr>
<td>Potato Salad</td>
<td></td>
<td></td>
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<tr>
<td>Homemade Cole Slaw</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garden Rotini</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Broccoli Crunch</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Parmesan Cabbage and Cauliflower</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| Vegetables                   |                                                 |                                 |
| Honey Glazed Baby Whole Carrots |                                         |                                 |
| Green Bean Almondine         |                                                 |                                 |
| Sugar Snap Peas              |                                                 |                                 |
| Spicy Garlic Broccoli        |                                                 |                                 |
| Broccoli Au Gratin           |                                                 |                                 |
| Asparagus with Parmesan      |                                                 |                                 |
| Grilled Asparagus with Brown Balsamic Butter |                      |                                 |
| California Mixed Vegetables  |                                                 |                                 |
| Balsamic Grilled Summer Vegetables |                                      |                                 |
| Buttery Corn                 |                                                 |                                 |
| Baked Beans                  |                                                 |                                 |
| Gratin Dauphinois            |                                                 |                                 |

| Starches                      |                                                 |                                 |
| JASMINE RICE                  |                                                 |                                 |
| RICE PILAF                    |                                                 |                                 |
| WILD RICE                     |                                                 |                                 |
| ORZO WITH SHIITAKE MUSHROOMS  |                                                 |                                 |
| ROASTED RED POTATOES          |                                                 |                                 |
| PARTY POTATOES                |                                                 |                                 |
| BAKED POTATOES                |                                                 |                                 |
| TWICE BAKED POTATO CASSEROLE  |                                                 |                                 |
| CHEDDAR PARMESAN POTATOES     |                                                 |                                 |

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

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DESSERT

Cookies
Chocolate Chip, Snickerdoodle and White Chocolate Macadamia Nut  $9.00 / Doz.

Homemade Bars
Caramel Bars, Almond Bars, Brownies, Lemon Bars or Scotcheroos  $15.00 / Doz. Full Bars
$9.00 / Doz. Half Bars
$4.80 / Doz. Bite Sized

Prices Per Person:
Assorted Cake Rolls  $3.50
Lemon Filled with Raspberry Sauce, Strawberry Filled with Strawberry Sauce or Chocolate Filled with Chocolate Sauce

Assorted Homestyle Cakes- Chocolate, Carrot or Lemon  $3.00

Assorted Cherry, Apple and Peach Fruit Pies  $3.00

French Silk or Banana Cream Pie  $3.25

Ice Cream Desserts:
Buster Bars  $3.00
Banana Splits  $3.00
Sundae Bar  $3.00

Cheesecakes
Banquet Cheesecake  $3.00
Plain Cheesecake with Strawberry or Blueberry Toppings  $3.50
Gourmet Cheesecake - Turtle, White Chocolate Raspberry or Hot Chocolate Salted Caramel  $5.50

Homemade Dutch Apple Cake with Pecan Caramel Sauce  $3.00

Triple Berry Crisp with Almond Streusel  $3.00

Flourless Chocolate Cake  $4.00

Strawberry Shortcake  $3.00

Peach Cobbler  $3.00
PEACE STREET PIZZA

Large 16” Pizza
Meat Lovers - Pella bologna, pepperoni, sausage, canadian bacon. $16.00
Supreme $16.00
Big Red - Pella bologna, pepperoni, sausage, canadian bacon, onions, mushrooms, green bell peppers and black olives. $16.00
Pepperoni $14.00
Vegetable - Mushrooms, onions, green and red bell peppers and black olives. $14.00
Cheese - Blend of mozzarella, cheddar and parmesan cheese. $14.00

- ADDITIONAL TOPPINGS - $1.00 EACH -

<table>
<thead>
<tr>
<th>Sausage</th>
<th>Onions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ground Beef</td>
<td>Green Bell Peppers</td>
</tr>
<tr>
<td>Pepperoni</td>
<td>Red Bell Peppers</td>
</tr>
<tr>
<td>Canadian Bacon</td>
<td>Black Olives</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>Green Olives</td>
</tr>
</tbody>
</table>

BBQ/PICNIC

Classic Picnic $11.00
Choose 2 Meats:
Grilled hamburgers, grilled chicken breasts, brats, hot dogs and pulled pork. Comes with bakery buns and condiments.

Choose 2 Sides:
Baked beans, roasted red potatoes, corn bake, potato salad, pasta salad, cole slaw, mixed fruit, relish tray or watermelon slices.

Assorted cookies, beverages and paper products provided.

SUB SANDWICHES

3 Foot Sub (Serves 15) $30.00
Choose 2 Meats:
Turkey, ham, roast beef, Pella bologna and salami. Comes with lettuce, tomato, pickles and onions, American and swiss cheese.

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# CENTRAL COLLEGE CATERING

## HORS D’OEUVRES - RECEPTIONS

<table>
<thead>
<tr>
<th>Appetizers/Hors D’oeuvres - Cold</th>
<th>Price/Person</th>
<th>Price/Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crackers and Spreads - Garden Cheese Spread, Ham Spread, Bar Cheese</td>
<td>$2.00</td>
<td>--</td>
</tr>
<tr>
<td>International Cheese and Crackers - Gouda, Swiss, Havarti</td>
<td>$3.50</td>
<td>--</td>
</tr>
<tr>
<td>Domestic Cheese and Crackers - Colby Jack, Cheddar, Swiss, Pepper Jack</td>
<td>$2.50</td>
<td>--</td>
</tr>
<tr>
<td>Pita Wedges and Hummus</td>
<td>$1.50</td>
<td>--</td>
</tr>
<tr>
<td>Nibbler Tray and Crackers - Domestic Cheese, Pella Bologna, Ham, Summer Sausage</td>
<td>$3.50</td>
<td>--</td>
</tr>
<tr>
<td>Layered Mexican Dip with Homemade Tortilla Chips</td>
<td>$2.00</td>
<td></td>
</tr>
<tr>
<td>Shrimp Cocktail (2 Shrimp per person)</td>
<td>Market Price</td>
<td>--</td>
</tr>
<tr>
<td>Plantain Chips with Fruit Salsa</td>
<td>$2.50</td>
<td>--</td>
</tr>
<tr>
<td>Chilled Vegetables with Dip</td>
<td>$1.50</td>
<td>--</td>
</tr>
<tr>
<td>Basic Fruit Tray with Dip - Honeydew, Cantaloupe, Watermelon and Pineapple</td>
<td>$1.50</td>
<td>--</td>
</tr>
<tr>
<td>Supreme Fruit Tray with Dip - Basic Fruit with Strawberries and Grapes</td>
<td>Market Price</td>
<td></td>
</tr>
<tr>
<td>Fruit &amp; Cheese Combo - Domestic Cheese with Fruit</td>
<td>Market Price</td>
<td></td>
</tr>
<tr>
<td>Tomato Basil Bruchetta</td>
<td>--</td>
<td>$18.00 / Doz.</td>
</tr>
<tr>
<td>Dutch Treats - Pella Dried Beef, Gouda and Sweet Gherkin Pickle</td>
<td>--</td>
<td>$24.00 / Doz.</td>
</tr>
<tr>
<td>Rollups - Mexican, Cranberry Feta and Veggie</td>
<td>--</td>
<td>$9.00 / Doz.</td>
</tr>
<tr>
<td>Stuffed Cherry Tomatoes BLT</td>
<td>--</td>
<td>$15.00 / Doz.</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>--</td>
<td>$12.00 / Doz.</td>
</tr>
<tr>
<td>Chef Hang’s Fantastic Homemade Spring Rolls- Beef and Shrimp, Pork, Chicken or Veggie</td>
<td>--</td>
<td>$36.00 / Doz.</td>
</tr>
<tr>
<td>Sushi Rolls - Salmon, Regular or Spicy Imitation Crab, California Rolls</td>
<td>6 pcs. per roll</td>
<td>$9.00 / Roll</td>
</tr>
</tbody>
</table>

Director of Catering: Iwan Williams, Phone: (641) 628-5788, Fax: (641) 628-7668, Email: williamsi@central.edu
# HORS D’OEUVRES - RECEPTIONS

<table>
<thead>
<tr>
<th>Appetizers/Hors D’oeuvres - Hot</th>
<th>Price/Person</th>
<th>Price/Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktail Mushrooms</td>
<td>--</td>
<td>$12.00</td>
</tr>
<tr>
<td>Meatballs - BBQ, Marinara, Sweet and Sour</td>
<td>--</td>
<td>$9.00</td>
</tr>
<tr>
<td>Mini Quiche</td>
<td>--</td>
<td>$15.00</td>
</tr>
<tr>
<td>Chicken Bites with Sauces</td>
<td>--</td>
<td>$12.00</td>
</tr>
<tr>
<td>Bacon Wrapped Water Chestnuts</td>
<td>--</td>
<td>$9.00</td>
</tr>
<tr>
<td>Bacon Wrapped BBQ Shrimp</td>
<td>--</td>
<td>$15.00</td>
</tr>
<tr>
<td>Mesquite Smoked Chicken Quesadillas</td>
<td>--</td>
<td>$18.00</td>
</tr>
<tr>
<td>Chili con Queso with Homemade Tortilla Chips</td>
<td>$1.25</td>
<td>--</td>
</tr>
<tr>
<td>Chef Hang’s Homemade Mini Egg Rolls with Plum Sauce</td>
<td>--</td>
<td>$30.00</td>
</tr>
<tr>
<td>Chef Hang’s Homemade Crab Rangoons</td>
<td>--</td>
<td>$30.00</td>
</tr>
<tr>
<td>Beef Tenderloin En Croute</td>
<td>Market Price</td>
<td>--</td>
</tr>
<tr>
<td>Brie En Croute</td>
<td>Market Price</td>
<td>--</td>
</tr>
<tr>
<td>Mini Phyllo Cups - Taco or BBQ Pork</td>
<td>--</td>
<td>$15.00</td>
</tr>
<tr>
<td>Chicken Satay</td>
<td>--</td>
<td>$18.00</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>--</td>
<td>$18.00</td>
</tr>
<tr>
<td>Spinach Artichoke Dip with Baguettes</td>
<td>$2.00</td>
<td>--</td>
</tr>
<tr>
<td>Wings- Buffalo, Sweet Chili or Plain with Ranch</td>
<td>--</td>
<td>$9.00</td>
</tr>
<tr>
<td>Petite Beef Kabobs</td>
<td>--</td>
<td>$24.00</td>
</tr>
<tr>
<td>Hawaiian Chicken Kabobs</td>
<td>--</td>
<td>$18.00</td>
</tr>
</tbody>
</table>

**Director of Catering:** Iwan Williams, **Phone:** (641) 628-5788, **Fax:** (641) 628-7668, **Email:** williamsi@central.edu
<table>
<thead>
<tr>
<th>Desserts</th>
<th>Price/Person</th>
<th>Price/Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baklava</td>
<td>--</td>
<td>$18.00</td>
</tr>
<tr>
<td>Pecan Tarts</td>
<td>--</td>
<td>$12.00</td>
</tr>
<tr>
<td>Mocha Mini Cream Puffs</td>
<td>--</td>
<td>$12.00</td>
</tr>
<tr>
<td>Crème de Menthe - Chocolate Pot-A-Creams</td>
<td>--</td>
<td>$24.00</td>
</tr>
<tr>
<td>Homemade Bars - Full Bars</td>
<td>--</td>
<td>$15.00</td>
</tr>
<tr>
<td>Homemade Bars - Half Bars</td>
<td>--</td>
<td>$9.00</td>
</tr>
<tr>
<td>Homemade Bars - Bite Size</td>
<td>--</td>
<td>$4.80</td>
</tr>
<tr>
<td>Fruit Tarts</td>
<td>--</td>
<td>$12.00</td>
</tr>
<tr>
<td>Rum Balls</td>
<td>--</td>
<td>$9.00</td>
</tr>
<tr>
<td>Crème Brulee</td>
<td>$2.50</td>
<td>--</td>
</tr>
<tr>
<td>Apple-Raspberry Crumble in Ramekins</td>
<td>$2.50</td>
<td>--</td>
</tr>
<tr>
<td>Raspberry, Chocolate, White Chocolate Mousse in Chocolate Cups</td>
<td>--</td>
<td>$18.00</td>
</tr>
<tr>
<td>Individual Trifles</td>
<td>$2.50</td>
<td>--</td>
</tr>
<tr>
<td>Mini Cheesecakes</td>
<td>--</td>
<td>$24.00</td>
</tr>
</tbody>
</table>
# CARRY OUT

## Carry Out - Breakfast, Meals and Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Platter with Dip</td>
<td>$1.50 per person</td>
</tr>
<tr>
<td>Basic Fruit Tray with Dip - Honeydew, Cantaloupe, Watermelon &amp; Pineapple</td>
<td>$1.50 per person</td>
</tr>
<tr>
<td>Supreme Fruit Tray with Dip - Basic Fruit with Strawberries and Grapes</td>
<td>Market Price</td>
</tr>
<tr>
<td>Fruit and Cheese Combos - Domestic Cheese with Fruit</td>
<td>Market Price</td>
</tr>
<tr>
<td>Potato Salad, Pasta Salad or Coleslaw</td>
<td>$25.00 / Gal.</td>
</tr>
<tr>
<td>Baked Bean or Green Been Casserole</td>
<td>$25.00 / Gal.</td>
</tr>
<tr>
<td>Broccoli Crunch, Waldorf or Snickers Salad</td>
<td>$30.00 / Gal.</td>
</tr>
<tr>
<td>Lasagna- Full Pan - 24 Servings</td>
<td>$60.00</td>
</tr>
<tr>
<td>Hot Chicken Salad - 24 Servings</td>
<td>$60.00</td>
</tr>
<tr>
<td>Breakfast Egg Casserole - 24 Servings</td>
<td>$50.00</td>
</tr>
<tr>
<td>Pulled Pork or Spiced Beef</td>
<td>$8.00 / lb.</td>
</tr>
</tbody>
</table>

## SHEET CAKES

Sheet Cakes- White, Chocolate, Marbled or Strawberry

<table>
<thead>
<tr>
<th>Servings</th>
<th>Frosted</th>
<th>Decorated</th>
</tr>
</thead>
<tbody>
<tr>
<td>⅛ Sheet - 20 servings</td>
<td>$12.00</td>
<td>$20.00</td>
</tr>
<tr>
<td>½ Sheet - 40 servings</td>
<td>$24.00</td>
<td>$40.00</td>
</tr>
<tr>
<td>Full Sheet - 70 servings</td>
<td>$42.00</td>
<td>$70.00</td>
</tr>
</tbody>
</table>

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

AVAILABILITY
- Central Catering is not open on Sundays for off campus events.
- We reserve the right to refuse any event, based on our availability. Please notify us of an upcoming event as soon as possible to avoid conflicts.

DELIVERIES
- Orders for groups fewer than 10 guests or under $75 total will be charged a 10% delivery fee.
- Any customer wanting to pick up items from the Central Market will receive special pricing.
- For pick up items, all the non-disposable items will need to be returned to the Central Market the next day.

DISHWARE & LINENS
- The use of our china is available for groups outside of campus if we are doing the catered meal at an additional charge of $3 per place setting. This is to cover the additional labor and transportation. China may not be rented for events that we don’t cater.
- Our Reflection (hard plastic) dishes are available for your event at an additional $2 per place setting.
- Paper products are included in the menu price.
- Tablecloths can be rented for your event for $4 per tablecloth and 50¢ per napkin.
- We will provide a tablecloth for food buffet tables included in the price.

IN HOME CATERING
- When we deliver to your home please make sure that you have space cleared and ready for us to set up your catering.
- If you are requiring a chafer to hold your hot food this will be an additional $5 per chafer. The alternative option is for the food to be kept in a pan carrier that’s included in the menu price.

LABOR
- Labor for full meals will be included in the menu price
- Any staff required for any in home catering, drop offs or for appetizer or snack events will be charged at $20/hr. per supervisor and $12/hr. per student worker

ORDERING
- We are able to accommodate requests that are not listed on our menu. Please contact the catering office to enquire about the availability and cost of your request.
ON CAMPUS EVENT POLICIES

AVAILABILITY
• We reserve the right to refuse an event, based on our availability. Please notify us of upcoming events as soon as possible to avoid conflicts.

DISHWARE
• The use of our china is included in the price of all full banquet dinners that are held at the college.
• Any breakfast or lunch events wanting to use china will be charged an additional fee of $2 per place setting for additional labor.
• Our Reflection (hard plastic) dishes are available for your event at an additional $1.50 per place setting.
• Paper products are included in the menu price for all breakfast, lunch and appetizer/snack events.

LINENS
• Tablecloths and napkins are included in the price for all full meals and for all food buffet tables.
• Tablecloths for meeting tables and for small gatherings may be rented from the Catering Department at $4 per tablecloth.

CAKE POLICY
• You are allowed to provide your cake or dessert from a caterer outside of Central Catering.
• There is a $25 labor charge for our staff to cut and serve the cake.

ORDERING
• We are able to accommodate requests that are not listed on our menu. Please contact the catering office to enquire about the availability and cost of your request.
CATERING STAFF

DIRECTOR OF CATERING
Iwan Williams
Phone: 641-628-5788
Fax: 641-628-7668
Email: williamsi@central.edu

DIRECTOR OF DINING SERVICES
Richard Phillips
Phone: 641-628-5201

HEAD CATERING CHEF
Hang Lovan

SUPERVISORS
Deb Pavlat
Jessica Beranek
Kim Sytsma
Whitney Pavlat

CATERING CHEFS
Sarah Williams
Elizabeth Johnson

BAKER
Renee Bastas

SALADS
Coralee Fee