

Delta College Food Services

Catering Services and Menu Selections

We have a qualified and dedicated staff to assist you in making your special event a success. Whether your event is a meeting or a social function, we are here to assist you in planning the details. Relax and let us do the work for you.

This booklet along with our staff will assist you in choosing the right food for your event. If you do not see what you are looking for, we would be happy to customize a menu for you.

Thank you for the opportunity of being of service to you.

Catering Office
989-686-9035

www.delta.edu/foodservices

Prices effective January 1, 2009

General Information

For internal functions

Begin your planning by reserving your room(s) through the Scheduling Office at x9494. A few exceptions include the Boardroom 9200, which is scheduled through the President's Office, Instructional Advancement x9206 schedules Founder's Hall and space in the Fitness & Recreation Center is directly scheduled through their office at x9026. Room set-ups and special needs can be taken care of through Facilities Management at x9240. All food arrangements will be made through the Food Service Office at x9035.

For external functions

Please start your event planning by calling Business Services at 989-686-9036. All accommodations can be arranged including: payment, room and table set-ups, audio visual, campus security and custodial. Meal planning can be made by calling the Food Service Office at 989-686-9035.

A contract will be generated from the Business Services office. All groups requesting nonprofit, tax-exempt status must provide all information to the Business Services office before the event.

Exclusive catering

Food and beverages for special events will be provided exclusively by Delta College Food Services.

All prices and menu items are subject to change without notice based on market conditions.

Ordering deadlines and final meal counts

For best results, we recommend planning your menu three weeks prior to your event. If you call with a last minute order, there is no guarantee that we will deliver the order at the time you requested. Guests who have properly planned their food service needs will have first priority.

Details, such as type of service, room and table arrangements, and special meals should be discussed at this time. An appointment can be arranged to confirm detail for functions that require special planning.

A final guaranteed count will be required five business days before the event. If the final guaranteed count is not received in the time required, your highest estimated event figures will be considered your final guarantee.

If you do have an increase in your guest count after the guaranteed count was due, every effort will be made to accommodate your increase. However, we may not be able to ensure that the same entrée you have selected will be available for the entire group.

Your billing will reflect the actual number of guest served or the final guaranteed count, whichever total is greater.

A reduction in meal counts after the guaranteed count is due cannot be honored

Functions Length

Normally functions last up to two hours. Because of the type of program or meeting you have, your function may last longer. There may be an extra labor charge if staff is not permitted to clear tables before your presentation begins.

Late Arrivals, Cancellations and No Shows

In the event that your group will be arriving later than scheduled, please notify the catering manager as soon as possible. We cannot be responsible for holding food longer than fifteen minutes past the scheduled time of service. There may also be an extra charge for labor.

All cancellations of food service must be made no less than twenty-four hours prior to the event. Should your group fail to cancel the reservation and fail to arrive at the scheduled time, you will still be billed for 100% of the guaranteed count

An additional labor charge may be assessed for events scheduled less than seventy-two hours in advance.

For parties fewer than 25 there may be an additional charge for buffets

Pick Up and Delivery

A minimum delivery charge of \$25.00 may be applied to event site locations off the main Delta College Campus. Delivery of food and beverage items can be provided by Delta College Food Services and includes the setup.

The sponsoring organization and/or individual will be held responsible for the equipment and it's condition. All deliveries will be picked up within normal working hours after the function. To avoid a delivery charge you may pick up the food and supplies yourself. All equipment sent out must be returned.

Organizations or individuals will be billed for any missing equipment for equipment not returned with twenty-four hours.

Additional Charges

Prices do not include a 6% Michigan sales tax that will be added to your final bill if your organization or group does not have a tax-exempt status

We are able and willing to work hours we are not open for normal business but a fee may be attached to cover extra expenses

We do not charge a gratuity fee nor do we expect such a fee. Instead, if you have been pleased with the service you received, a sincere thank you is all that is necessary.

Removal of Food

Due to health department regulations and the nature of catering services, food not consumed may not be removed from the serving location and remains the property of Delta College Food Services.

Frequently Asked Questions

Do you cater off campus?

Yes, we do! Special menus will be designed for your event. Not all food travels well so we may make suggestions for your consideration. An additional charge for traveling will be added to your estimate.

Instead of a catered meal can my guests eat in the cafeteria (Red Brix Café)?

Yes, they can! Meal vouchers are an excellent alternative to a catered meal. Vouchers can be purchased through our catering office by calling 989-686-9035. A three business days notice is required. Meal vouchers are good at the Red Brix Café or Coffee 'n More and can be purchased for any dollar amount.

If I don't have 25 people, can I still get the menus listed?

Yes, you can! There is an extra charge though. The extra fee will be calculated based from your guaranteed count.

I want my room set-up a certain way, can that happen?

Yes, it can! The Catering Manager and a member of the Facilities Management team will meet with you to determine your needs.

What if I have someone who has special dietary needs?

Most of the time we can accommodate the special dietary needs of your guests. This should be discussed at the time your food arrangements are being made.

Breakfast and Brunch

Continental Breakfast Packages

Perfect for morning meetings or a quick jump-start for a seminar. Prices are listed as per person.

Coffee, decaf, and fruit juice
\$3.50 pp

Coffee, decaf, fruit juice and pastry tray
\$4.50 pp

Coffee, decaf, fruit juice, pastry tray
with bagels and cream cheese
\$5.50 pp

Coffee, decaf, fruit juice, pastry tray
with bagels and seasonal fresh fruit tray
\$6.50 pp

A La Carte Breakfast

Customize your own breakfast from the items below

Green Mountain organic coffee	\$ 1.50 pp
Hot tea, including flavored and green	\$ 1.00pp
Coffee service –	
Green Mountain organic coffee and hot tea	\$ 2.25 pp
Hot chocolate	\$ 1.25 pp
100% fruit juice	\$ 1.50 pp
Citrus tropical punch	\$ 1.50 pp

A gallon serves 16, 8ounce cups

A pump pot serves 8, 8 ounce cups

A carafe serves 5, 8 ounce cups

Large assorted muffins	\$1.90 pp or 21.00 per dozen
Bagels with cream cheese	\$2.25 pp or 27.00 per dozen
Pastry tray	\$1.50 pp
Season fruit bowl	\$2.25 pp
Jumbo cinnamon rolls	\$2.25 pp or 27.00 per dozen
Coffee cake	\$1.50 pp
Assorted scones	\$1.90 pp

Buffet Style Breakfast

(25 people minimum)

Please call the catering manager for a specialized breakfast menu

All prices include disposable service. There is a fee of \$2.00 per person for china and linen service

Lunch

Served lunches are available. Please call the catering manager at x9035 for details.

Boxed lunches

Deli sandwich, raw vegetables, a bag of chips, a large gourmet cookie, and a bottle of pop or water

Entrée salad, roll and butter, a large gourmet cookie, and a bottle of soda or water

\$8.50 pp

Luncheon Buffets

(25 people minimum)

MYO Gourmet Deli Buffet – Includes a three meat deli tray, a cheese tray, lettuce and tomato tray, a bread basket, condiments, three side salads, potato chips or pretzels, dessert and standard beverages

\$11.00 pp

Meat tray: honey ham, turkey breast and yellow fin tuna

Salads: Garden salad, veggie and relish tray, ranch pasta salad

Dessert: gourmet cookie tray or a brownie and cookie tray

Entrée salads – choose from a chef, Caesar, vegetarian or BBQ chicken entrée salad, artisan rolls and butter, and fresh baked gourmet cookies for dessert

\$9.00 pp

Pizza Buffet – an assortment of pizza (2 slices per person), breadsticks, Italian garden salad, and a tray of assorted fresh baked cookies

\$9.00 pp

Deli Sandwich Buffet – assorted deli sandwiches, a vegetable and relish tray, ranch pasta salad, a bucket of chips or pretzels, and a tray of assorted fresh baked cookies.

\$10.00 pp

Soup and Salad Buffet – soup of the day and a mini salad bar including grilled chicken breast and an assortment of desserts

\$9.00 pp

Courtyard BBQ – 1/4 lb Angus burgers, chicken breast, and veggie burgers are accompanied by all the backyard favorites: baked beans, cut up fresh fruit, ranch pasta salad, three bean salad, and an assortment of fresh baked cookies and brownies

\$13.00 pp

Healthy and Delicious – choose two Lean Cuisine entrees (please call for selections), spinach salad with mandarin oranges and toasted almonds, tomato salad with artichoke hearts, onion black olives, mint and oregano and fruit kabobs

\$ 13.00 pp

Create your Own Buffet

(25 people minimum)

One entree buffet includes: one starch selection, one vegetable selection, three salad selections, and a dessert selection. \$12.00 pp

Two meat buffet includes: one starch, two vegetables, and four salad selections and a dessert selection. \$14.00 pp

Entrée Selection

Chicken parmesan	Vegetable or chicken stir fry
Honey glazed ham	Roast beef slices in a demi glaze
Baked or fried chicken	Lemon pepper cod
Chicken breasts with fruit salsa	Mom's meatloaf
Manicotti and stuffed shells	Swiss steak

For \$1.00 more choose one of the following gourmet choices

Chicken cordon blue	Stuffed pork chops
Salmon with dill sauce	Chicken Marsala

Salad Selection

Garden salad	Soup of the day	Seven layer salad
Peas and peanuts	Red skin potato salad	Cottage cheese
Ranch pasta salad	Veggie and relish tray	Broccoli salad
Seasonal fruit tray	Marinated vegetables	Baked beans
Coleslaw	Three bean salad	Cucumber marinade

Starch Selection

Baked potato	Rice (garden, fried or steamed)	Couscous
Smashed potatoes	Glazed sweet potatoes	Polenta
Rice pilaf	Mashed potatoes with gravy	Stuffing

Vegetable Selection

Garden style green bean	Mixed vegetables
Orange glazed baby carrots	Buttered sweet corn

Dessert Selection

Brownie and cookie tray	Apple or peach crisp	Assorted sheet cakes
Fresh baked gourmet cookies	Assorted cream pies and fruit pies	
Pudding parfait		

All buffets come with standard beverages: Green Mountain organic coffee/decaf, ice tea and lemonade.

All prices include disposable service. There is a fee of \$2.00 per person for china and linen service

International Buffets

(25 people minimum)

South of the Boarder

Taco Bar – This buffet includes all the ingredients to make your own tacos and taco salads. Included: hard and soft shells, taco salad bowls, seasoned meat, shredded lettuce, shredded cheese, diced tomatoes, jalapenos, sour cream and taco sauce. Your meal will be complete with refried beans, Spanish rice and for dessert we include a tray of assorted fresh baked cookies. \$12.00 pp

Fajita Frenzy – You'll get your choice of grilled chicken or marinated beef accompanied by green peppers, red peppers, onions, shredded cheese and sour cream. To complete the meal you have refried beans, Spanish rice, a garden salad and a tray of assorted fresh baked cookies. \$14.00 pp

Mexican Medley – All of your favorites are here: enchiladas make your own taco salad, soft shell tacos, make your own nachos, refried beans, Spanish rice, and a tray of assorted fresh baked cookies. \$13.00 pp

Italian

Layers of Lasagna -This buffet will please just about everyone. You'll receive three varieties of lasagna: traditional, roasted vegetable, and vegetarian along with bread sticks with marinara sauce, Italian garden salad, and lemon bars for dessert \$13.00 pp

Pasta Bar – Traditional meat sauce or Alfredo sauce with mixed vegetables will smother your spaghetti and rotini. To complete this wonderful selection you'll receive an Italian garden salad, breadsticks, and a tray of lemon bars. \$12.00 pp

Asian

Stir-fry Buffet – Choose between chicken, beef, tofu, or vegetarian stir fry. Also included is an Asian garden salad, steamed rice, an egg roll and assorted cakes. \$12.00 pp

Asian Buffet - Choose two of your favorites: sweet and sour chicken, broccoli and beef, orange chicken, or chicken vegetable. You'll also enjoy the Asian garden salad, steamed rice, egg rolls, and dessert bars \$13.00 pp

Indian

Vegetable pakoras, vegetable samosa, garden salad with assorted dressings, tandoori chicken, alu chole served with jasmine rice and Naan bread. To complete this buffet you receive an assortment of sheet cakes. \$ 13.00 pp

You can substitute tikka masala chicken, curry chicken, or vindaloo chicken for the entrees above.

All buffets come with standard beverages: Green Mountain organic coffee/ decaf, ice tea and lemonade.

All prices include disposable service. There is a fee of \$2.00 per person for china and linen service

Dinner Buffets

Served after 4:00 Served dinners are available, call the catering manager at X9037 for details.

Buffets

(25 people minimum)

Option One \$14.00 pp
Includes one entrée selection, one starch selection, one veggie and three salad selection, rolls and butter and one dessert selection

Option Two \$16.00 pp
Includes two entrée selections, two starch selections, two veggie and four salad selections, rolls and butter and two dessert selection

Entrée Selections

Swiss steak	Oven roasted turkey breast
Glazed honey ham	Cod almandine
Encrusted parmesan chicken	Roast beef slices in a demi glaze
BBQ or fried chicken	Seasoned grilled salmon
Vegetable or chicken stir fry	Bourbon street chicken breast
Peach glazed pork chops	Swedish meatballs with buttered noodles
Chicken cordon bleu	Chicken kiev

Starch Selections

Baked potato with butter and sour cream	Garden or wild rice
Garlic or whipped mashed potatoes	Couscous
Smashed red skin potatoes	Polenta
Risotto with dried cherries and almonds	Rice pilaf

Vegetable Selections

Sweet buttered corn	Garden style green beans
Mixed vegetables	Broccoli florettes

Salad Selection

Garden salad	Soup of the day	Seven layer salad
Sweet spinach salad	Red skin potato salad	Cottage cheese
Ranch pasta salad	Veggie and relish tray	Broccoli salad
Seasonal fruit tray	Marinated vegetables	Peas and peanuts
Coleslaw	Three bean salad	Cucumber marinade

Dessert Selection

Assorted layer cakes
Gourmet brownie and cookie tray
Apple or peach crisp
Assorted cream and fruit pies

**Gourmet desserts and
cheesecakes are available at an
additional charge**

All buffets come with standard beverages: Green Mountain organic coffee/decaf, ice tea and lemonade.

All prices include disposable service. There is a fee of \$2.00 per person for china and linen service

Meeting Packages

Meeting Packages

Package #1 cans of soda/water along with large gourmet cookies 2.49 pp

Package #2 cans of soda/water, cookies/brownie tray and snack mix 3.99 pp

Package #3 20 oz bottles of assorted soda/water, seasonal fresh fruit, cheese and cracker tray and large gourmet cookies 5.49 pp

All Day Meeting Packages

(25 people minimum)

Basic

\$18.00 per person

Morning: pastry tray, regular and decaf coffee, and fruit juice

Lunch: tray of assorted deli sandwiches, potato chips, veggie tray, homemade cookies, cans of soda and water

Afternoon: snack mix, coffee, ice tea, cans of soda and water

Executive

\$20.00 per person

Morning: pastry tray, seasonal fruit bowl, regular and decaf coffee and fruit juice

Lunch: MYO Gourmet Deli Buffet – includes a three meat deli tray, a cheese tray, lettuce and tomato tray, a bread basket, condiments, three side salads, potato chips or pretzels, brownie tray, cans of soda and water

Afternoon: homemade cookies, snack mix, coffee, cans of soda, tea, and water

Presidential

\$24.00 per person

Morning: pastry and bagel tray, season fruit tray, yogurt parfaits, regular and decaf coffee and fruit juice

Midmorning: we will refresh the coffee and add bottled water and soda

Lunch: any entrée listed from the lunch section, gourmet dessert, regular and decaf coffee, bottles of soda, tea, and water

Afternoon: large gourmet chocolate chip cookies, snack mix, regular and decaf coffee, bottles of soda, tea, and water

All prices include disposable service. There is a fee of \$2.00 per person for china and linen service

Snacks, Party Trays & Receptions

Snacks

A bucket of chips or pretzels	\$6.50/serves 10
A bowl of seasoned snack mix	\$9.50/serves 20
Homemade chips and fresh salsa	\$1.95 per person
Warm Sienna Bakery gourmet chocolate chip cookies	\$1.25 each
A tray of homemade cookies	\$5.50 dozen
A tray of chocolate and peanut butter brownies	\$11.00 dozen
Assorted dessert bars	\$12.50 dozen

Party Trays

(includes disposable place settings)

- Veggie and Relish Tray \$3.50 pp
Garden fresh assortment of colorful and crunchy veggies with a delightful dip
- Seasonal Fresh Fruit Tray \$4.00 pp
A medley of sliced fruit with a yogurt dip
- International and domestic cheese platter \$4.00 pp
Served with assorted crackers and fresh fruit garnish
- Classic Sandwich Wedges \$4.00 pp
An assortment of sandwiches cut into wedges
- Antipasto tray \$5.00 pp
An assortment of salami, imported and domestic cheese and relishes

Decorated Cakes

Includes: plates, napkins and forks. An attendant is available to cut and serve the cake for an additional \$25.00 per hour

Quarter sheet	\$30.00 (serves 20-24)
Half sheet	\$50.00 (serves 40-48)
Full sheet	\$100.00 (serves 80-90)

Add some refreshing citrus tropical punch or Green Mountain organic coffee to complete this treat

Appetizers

Please call the Catering Office at x9035 for pricing

Cold

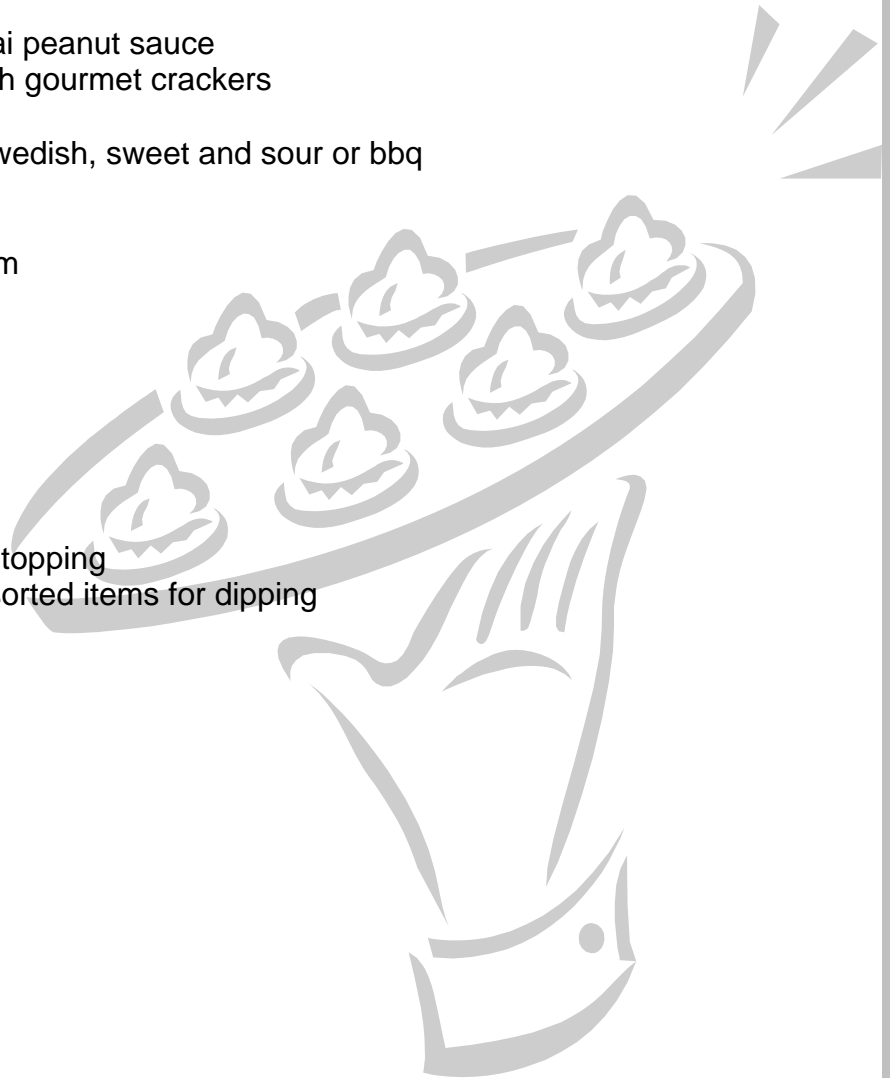
International cheese display
Cubed cheese and crackers
Fruit kabobs
Deviled eggs
Taco dip with homemade tortilla chips
Humus with pita bread and raw vegetables
Vegetable pizza squares
Tortilla roll-ups
Assorted tea and finger sandwiches
Chilled shrimp with cocktail sauce

Hot

Chicken quesadillas
Mini egg rolls
Bourbon cocktail sausages
Chicken drummies
Chicken sate with spicy Thai peanut sauce
Hot crab and shrimp dip with gourmet crackers
Mini crab cakes
Meatballs – choose from Swedish, sweet and sour or bbq
Mini quiche
Pizza squares
Potato skins with sour cream
Vegetable pakoras
Vegetable samosa

Dessert

Cream puffs
Mini éclairs
Dessert bars
Cheesecake bites with fruit topping
Chocolate fountain with assorted items for dipping
Baklava



Meeting Well

Healthy food options for meetings and conferences

Breakfast or Snacks

Fruit and yogurt parfaits
Seasonal fruit bowl
Low-fat cheese and whole wheat crackers
Tortilla chips and salsa
Popcorn or assorted nuts
Raw vegetables with dip
Hummus and pita bread
Spinach dip made with low-fat mayo

Beverages

Assorted hot teas including a variety of green tea
Coffee with skim milk
100% fruit and vegetable juices

Lunch or Dinner

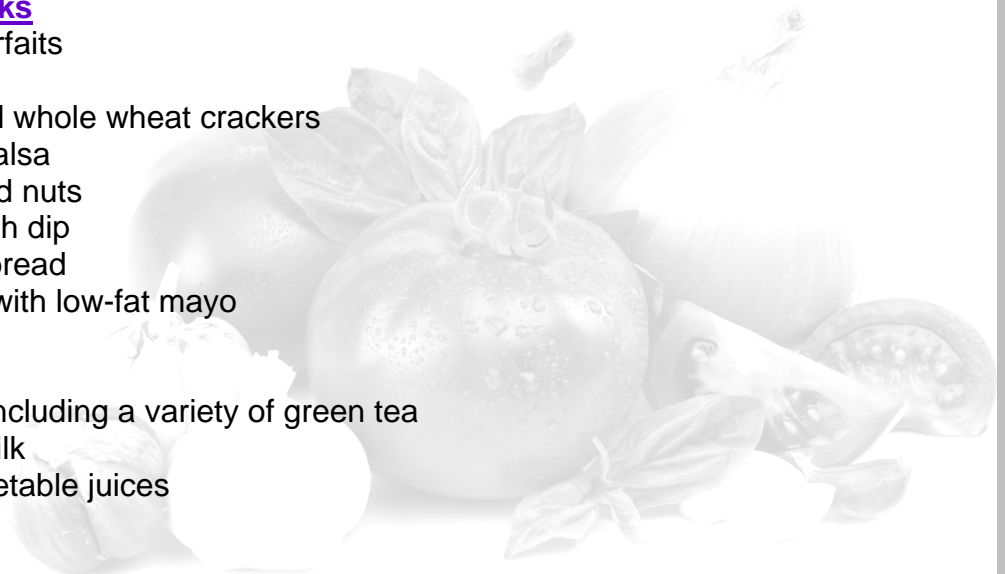
When choosing soup, choose a broth based soup instead of cream soups
Turkey sandwiches on whole-grain bread
Vegetable pizza
Make your own chicken taco salad with assorted vegetables
Vegetarian lasagna made with reduced fat cheese
Chicken or vegetable stir fry with steamed rice
Baked or grilled fish
Entrée salads – chef, Cobb, or grilled chicken breast salad
Ask about our Lean Cuisine selections

Salads and Side Dishes

Garden salad with assorted dressings including fat free or reduced calorie
Spinach salad with mandarin oranges and toasted almonds
Tomato salad with artichoke hearts, onion, black olives, mint and oregano
Three bean salad
Low-fat cottage cheese
Pasta salad made with low-fat dressing
Rice or couscous with dried fruit and or vegetables
Smashed red skin potatoes
Assorted steamed vegetables

Desserts

Offer fruit or fruit based desserts such as fruit pies or cobblers
Fruit kabobs and brownies
Whole wheat chocolate chip cookies or oatmeal raisin cookies or fig bars



Pizza Delivery

We will deliver during normal business hours anywhere on campus. You'll get a 14" pizza cut into 8 slices delivered with plates and napkins. No tipping required!

One topping \$11.00
Each additional topping \$ 1.50

Topping choices:

Green peppers, onion, mushrooms, green olives, pineapple, yellow banana peppers, pepperoni, sausage, bacon, and extra cheese

Cans of Coke or Pepsi \$1.00 each

Gluten Free pizza coming in February, 2009

Bargain Packages

Coffee, decaf coffee and a tray of donut holes \$ 2.50 pp

Assorted cans of pop and a tray of fresh baked cookies \$ 3.00 pp

Sandwich tray, bucket of chips, homemade cookies, and assorted cans of pop \$ 6.50 pp

Chicken stir fry, steamed rice, egg rolls, asian coleslaw, homemade cookies and assorted cans of pop and water \$ 10.00 pp

Traditional lasagna, Italian garden salad, breadsticks, homemade cookies and assorted cans of pop and water \$ 11.00 pp

No Substitutions Allowed

Beverages

Cold Beverages

Fresh brewed ice tea \$1.50 pp

Iced lemonade \$1.50 pp

Assorted cans of pop and water
(Coke and Pepsi products) \$1.50 pp

Assorted bottles of pop and water
(Coke and Pepsi products) \$2.00 pp

Assorted bottle juices \$2.00 pp

Hot Beverages

Green Mountain organic coffee \$ 1.50 pp

Hot tea, including flavored and green \$ 1.00pp

Coffee service –
Green Mountain organic coffee and hot tea \$ 2.25 pp

Hot chocolate \$ 1.25 pp

100% fruit juice \$ 1.50 pp

Citrus tropical punch \$ 1.50 pp

