Welcome to Marshalltown Community College Catering!

Great Western Dining Service, Inc. hopes that you enjoy the catering services designed exclusively for Marshalltown Community College. We are ready to serve the entire College community--students, faculty, staff, and their guests. It is our desire to make your special event a pleasant and memorable occasion. Catering service is available three meals a day, seven days per week throughout the school year and summer. There are times when the College is closed and it is not feasible to provide catering services. Please check with Catering for those times when catering may not be available.

This guide is designed to give you an idea of the available services, types of functions and capabilities of the College's Catering Department. The full range of services that we can provide are not limited to the selections in this brochure so please contact us with your needs. We welcome the opportunity to work closely with you, providing the quality and professional expertise necessary to ensure that your event is a success. This guide is merely a beginning to your planning process. Please call us whenever you need assistance in planning your next event.

RESERVATION POLICY AND ROOM ARRANGEMENTS

Room reservations must be made through Marshalltown Community College. Please call Conference Center staff at 800-284-4823 with the following information:

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

After you have reserved space on campus, you will need to contact the dining service office at 641-844-5760. Our Catering Department will need the following, as well as the room scheduling information.
1. Type of function (formal, casual, meeting, social gathering, wedding party, etc.)
2. Desired menu selections
3. Approximate cost that you have in mind
4. Special dietary needs of guests
5. Beginning and ending time of function
6. State of Iowa Tax Exempt Certificate, if applicable.

To assure that all food items that you have ordered are available, please allow ample time when scheduling your function. A week to 10 days is usually sufficient, however you should book your event as far in advance as possible.

*Catering Service Can Not Be Assured With Less Than 72 Hours Notice.*

GUARANTEES AND 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:

*24 hours or more notice-no charge applied, except for special order items

*Less than 24 hours notice-a 50-percent (50%) charge of the guarantee will occur

Groups outside of Marshalltown Community College will need to pay the Catering Department for 50% of services before the event and the remaining amount due by check 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 after receipt of the invoice. Please remit payment 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, a copy of your tax exempt certificate must be given to Catering at the confirmation of your catering function.

- There is a $25.00 delivery fee for functions off campus, maximum is $50.00 per day.
- Without special permission, a $20.00 minimum charge is required for catering. Minimum does not apply to pick-up items.
- We ask that unused food items not be removed from the service area.
- Great Western Dining will not be responsible for the health of individuals who consume unused food items from catering functions.
- Catering prices for College-sponsored events will be discounted by 10%.

*Great Western Dining is eager to accommodate your special needs.*

*The full range of services that we can provide is not limited to the selections in this brochure, so please contact us with your catering needs!*
BREAKFAST SELECTIONS

BREAKFAST BUFFETS

Continental Breakfast Buffet
- Chilled fruit juice
- Regular and decaffeinated coffee
- Breakfast muffins
- Seasonal sliced fruit tray
- $4.75 per person

Light & Quick Start Buffet
- Regular and decaffeinated coffee
- Coffee cake
- $3.05 per person
  with Orange Juice
- $3.25 per person

Continental Breakfast

Ala Carte Pricing:  Price Per Person:
- Regular/decaf coffee .................. $1.40
- Chilled fruit juice ...................... $1.40
- Coffee cake ............................ $1.20
- Breakfast muffin ....................... $1.20
- Sweet roll ............................... $1.40
- Long john ............................... $1.40
- Bagel with cream cheese ............ $1.85
- Sausage biscuit ....................... $2.10
- Seasonal sliced fruit tray ........... $2.85
### HOT BREAKFAST BUFFETS
(Continental & Hot Breakfast Buffets include draped buffet table and paper service. Additional charges per person for china $ .65, linen $.65)

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Items</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rise &amp; Shine Buffet</td>
<td>Chilled fruit juice, Fluffy scrambled eggs, Crisp bacon OR sausage patties, Home fried potatoes, Biscuits and gravy, Regular and decaf coffee, Butter and jelly</td>
<td>$6.25</td>
</tr>
<tr>
<td>Western Style Buffet</td>
<td>Chilled fruit juice, Seasonal sliced fresh fruit, Fluffy scrambled eggs, Bacon OR sausage patties, Home fried potatoes, Biscuits and gravy, Regular and decaf coffee, Buttermilk biscuits</td>
<td>$6.95</td>
</tr>
</tbody>
</table>

### SERVED BREAKFAST SELECTIONS
(Served Breakfast Selections include china, linen, and appropriate condiments.)

<table>
<thead>
<tr>
<th>Selection Name</th>
<th>Items</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Eye Opener</td>
<td>Chilled fruit juice, Fluffy scrambled eggs, Crisp bacon OR sausage patties, Home fried potatoes, Buttermilk biscuits, Regular and decaf coffee, hot tea</td>
<td>$7.25</td>
</tr>
<tr>
<td>The Traditional</td>
<td>Seasonal fruit cup, Stack of blueberry pancakes, Crisp bacon OR sausage patties, Streusel coffee cake, Regular and decaf coffee, hot tea</td>
<td>$6.85</td>
</tr>
<tr>
<td>The Iowa Sampler</td>
<td>Seasonal fruit cup, Omelets cooked to order or eggs Benedict, Home fried potatoes, Buttermilk biscuits, Regular and decaf coffee, hot tea</td>
<td>$7.75</td>
</tr>
</tbody>
</table>
LUNCH SELECTIONS

COLD LUNCH SELECTIONS

Deli Sandwich Buffet
(Deli Sandwich Buffets include a draped buffet table and paper service. Additional charges per person-3 meat choices $1.00, croissants $.75, Kaiser rolls $.55, tossed salad $1.25, china $.65, linen $.65)

Sliced deli meats
(smoked ham, turkey breast or roasted beef)
Basket of potato chips
Marinated pasta salad OR potato salad
Sliced cheeses: Swiss and American
Creamy coleslaw
White, whole wheat, and rye sliced breads
Fudge brownies
Crisp leaf lettuce, sliced tomatoes, sweet Bermuda onions, and dill pickle chips
Coffee and iced tea
$7.95 per person

SERVED COLD PLATE SELECTIONS

(Served Cold Plate meals include a fudge brownie for dessert, coffee, iced tea, china and linen service. Additional charges per person: fresh fruit cup, cup of vegetable soup or tossed garden salad $1.25, cup of chili $1.69, subtract $1.00 for no dessert.)

Chicken Caesar Salad
Crisp romaine leaves tossed with creamy Caesar dressing, grilled chicken breast-, croutons, fresh Romano cheese, assorted rolls
$7.95 per person

Chef Salad
Crisp garden greens, julienne of turkey breast, smoked ham, American cheese, Swiss cheese, tomato wedges, cucumber slices, broccoli & cauliflower florets, with ranch dressing and croutons. Served with a fruit muffin
$7.95 per person
Hawaiian Chicken Salad Boat
Chunky chicken salad with grapes & toasted almonds, served in a pineapple boat, with carrot and celery sticks, and rolls
$8.50 per person

Fresh Fruit Plate
Seasonal sliced and whole fresh fruits, served with cottage cheese, special yogurt dip, and assorted house rolls-
$8.50 per person

Turkey Club Croissant
Sliced turkey breast, bacon strips, American cheese slice, lettuce and tomato, served with pasta salad and fruit garnish
$6.95 per person

Chicken Breast Croissant
Sliced marinated chicken breast, lettuce and tomato on a croissant, served with pasta salad and fruit garnish
$6.95 per person

Taco Salad
Edible large flour tortilla bowl filled with lettuce, tomatoes, shredded cheese, hot chili, topped with sour cream and black olives with salsa on the side.
$7.50 per person

Ham and Cheese Kaiser
Sliced smoked ham., a slice of Swiss cheese, lettuce and tomato, on a fresh Kaiser roll, served with pasta salad, fruit garnish, pickle chips, mustard and mayonnaise
$7.50 per person
Served Lunch and Dinner Selections

(Served Lunch and Dinners include coffee, iced tea, china and linen service.)

**Chicken Fried Steak**  
Served with mashed potatoes and cream gravy, green beans, tossed garden salad with ranch dressing, choice of dessert, dinner rolls  
$10.45 per person

**Lime Chicken**  
Grilled chicken with a little zest. Served with rice pilaf, glazed baby carrots, garden salad with ranch dressing, choice of dessert, dinner rolls  
$12.05 per person

**Grilled Smoked Ham**  
With sweet potato soufflé, country style green beans, tossed garden salad with ranch dressing, choice of dessert, dinner rolls  
$11.45 per person

**Italian Lasagna**  
With sautéed squash medley, large tossed garden salad with ranch dressing, choice of dessert, garlic bread  
$9.75 per person

**Roasted Turkey Breast**  
Slices of turkey, savory cornbread dressing, mashed potatoes and gravy, country style green beans, cranberry relish, tossed garden salad with ranch dressing, dessert, dinner rolls  
$11.45 per person
Cajun Blackened Chicken Breast
Served with rice pilaf, broccoli spears, tossed garden salad with ranch dressing, choice of dessert and dinner rolls
$11.85 per person

Marinated Top Sirloin Steak
With a baked stuffed potato, green beans almandine, tossed garden salad with ranch dressing, choice of dessert, dinner rolls
(try it blackened!)
$13.95 per person

Oriental Cashew Chicken
With vegetable fried rice, stir-fried vegetables, sliced fruit plate, fortune cookie
$12.05 per person

Fiesta Chicken
Chicken breast with Southwest flavor, served with red bliss parsley potatoes, glazed carrots, tossed garden salad with ranch dressing, choice of dessert, dinner rolls
$12.05 per person

Hot Roast Beef Sandwich
Served with mashed potatoes and brown gravy, country style green beans, tossed garden salad with ranch dressing, choice of dessert
$10.75 per person

Dessert Choices:
Sliced fruit plate
Hot Fruit cobbler
Cheesecake
Fudge brownie
Pie
GOURMET SERVED LUNCH
AND DINNER SELECTIONS

Served Gourmet Lunch and Dinners include coffee, iced tea, china and linen service.

Beef or Chicken Teriyaki
With vegetable fried rice, stir fried vegetables, mixed greens with a mandarin orange dressing, fresh fruit ambrosia, dinner rolls, fortune cookie

$12.25 per person

Cheese Manicotti
Manicotti stuffed with a creamy cheese blend with sautéed Italian green beans, large tossed garden salad with balsamic vinaigrette, garlic bread and Italian cream cake

$11.70 per person

Chicken Cordon Bleu
Chicken rolled around ham and Swiss cheese served on a wild rice medley, with glazed baby carrots, fresh garden salad, cloverleaf rolls and cheese cake with fruit sauce

$12.45 per person

Roasted Pork Loin
Stuffed with apple dressing, red bliss parsley potatoes, fresh green beans almandine, spring greens with red raspberry vinaigrette, clover leaf rolls and black forest cake

$12.95 per person
**Pork Loin Continental**
Tender slices of tenderloin au jus served with Duchess potatoes, broccoli with cheese sauce, Caesar salad, cheese scones and strawberries Romanoff

$12.95 per person

**Chicken Parmesan**
Breaded cutlet served on a bed of fettuccini with sautéed squash medley, romaine salad, garlic bread loaf, cannoli

$12.45 per person

**Salmon with Lemon Butter**
Tender and flaky filet with seven vegetable rice, creamed peas with tiny whole onions, spring greens with raspberry vinaigrette, rolls and carrot cake with cream cheese frosting

$13.70 per person

**K.C. Strip or Ribeye**
8 oz. steak, cooked medium-light pink center, served with a stuffed baked potato, broccoli with cheese sauce, garden salad, garlic bread and carrot cake with cream cheese frosting

$14.95 per person

**Prime Rib of Beef Au Jus**
A tender portion cooked medium, served with a stuffed baked potato, green beans almandine, tossed garden salad with choice of dressing, garlic bread and apple pie

Market per person
LUNCH AND DINNER BUFFET SELECTIONS

Lunch and dinner buffets include a tossed garden salad with 2 dressing choices, dinner rolls, coffee, iced tea, draped buffet tables, china & linen service.

$10.25 per person
With 3 Entrees $12.25 per person
With buffet carved meats $12.55 per person
With 2 Dessert choices $11.25 per person

Choose Two Entrees, One From Each Column:

Sliced marinated chicken breast
Roasted beef
Smoked glazed ham
Sliced pork loin

Chicken Mornay
Braised beef tips with noodles
Lasagna
Crispy fried chicken
Choose One Accompaniment:
- Rice pilaf
- Mashed potatoes and gravy
- Garlic mashed potatoes
- Home fried potatoes
- Buttered pasta
- Oven browned potatoes

Choose Two Vegetables:
- Country style green beans
- Sweet green peas
- Broccoli spears
- Buttered whole kernel corn
- Whole baby carrots
- Cauliflower

Choose One Dessert
- Sliced fruit plate
- Fruit pies
- Chocolate cake with chocolate frosting
- Fudge brownie
- Cream pies
- Hot fruit cobbler
- Cheesecake with fruit
GOURMET LUNCH AND DINNER BUFFET SELECTIONS

Gourmet Lunch and Dinner Buffets include a tossed salad with 2 dressing choices, dinner rolls, coffee and iced tea, draped buffet tables, china and linen service.

$12.25 per person
With 3 entrees $14.75 per person
With Carved Prime Rib Market price per person

Choose Two Entrees, One From Each Column:

Carved honey glazed ham
Carved roasted round of beef
Carved roasted turkey breast
Carved seasoned pork loin
  Chicken teriyaki
  Chicken Dijon

Lemon chicken
Beef bourguignon w/egg noodles
  Manicotti
  Dill salmon
  Chicken jambalaya with rice
  BBQ pork ribs
Choose One Accompaniment:
- Potatoes au gratin
- Red bliss parsley potatoes
- Stuffed baked potatoes
- Seven vegetable rice
- Red smashed potatoes
- Twice mashed potatoes

Choose Two Vegetables:
- Broccoli spears with cheese sauce
- Cauliflower Vanderbilt
- Sautéed medley of squash
- Tarragon glazed carrots
- Fresh green beans almandine
- Buttered corn
- Oriental stir-fried vegetables
- Pineapple glazed acorn squash

Choose One Dessert:
- Apple or cherry pie
- Carrot cake
- Coconut or banana cream pie
- Black forest cake
- Fresh fruit ambrosia
- Cheesecake with fruit sauce
- Chocolate or strawberry mousse
PICNICS & BARBECUES

Picnics and Barbecues include a draped buffet table and paper service.
Additional charges per person--china service $.65, linen service $.65.

Traditional Picnic
Hamburger with bun
Hot dog with bun
Tray of American and Swiss cheeses
Platter of leaf lettuce, tomatoes, onions, pickles
Assorted condiments
Red bliss potato salad
Coleslaw
Watermelon slice
Lemonade
$8.50 per person

Great Western Picnic
BBQ chicken
BBQ pork ribs
Buttered corn cobbets
Baked beans
Red bliss potato salad
Coleslaw
Fresh fruit melon basket
Corn muffins
Iced tea and coffee
$11.40 per person
Price for chicken only buffet
$9.70 per person
BOXED MEAL SELECTIONS

(Includes condiments and paper napkins. Additional charges per person for fruit juice $ .45, tossed salad $1.00, side salad $ .70.)

Italian Hoagie
Bologna, salami and ham, with Swiss and American cheeses, lettuce and tomato on a hoagie bun with pretzels or potato chips, choice of apple, orange or banana, brownie or chocolate chip cookies and choice of soda

$7.10 per person

Cold Fried Chicken
Two pieces of crispy fried chicken, marinated pasta salad, choice of apple, orange or banana, brownie or chocolate chip cookies and choice of soda

$7.80 per person

Ham and Cheese Kaiser
Smoked ham, Swiss cheese, lettuce and tomato, on a Kaiser roll with potato chips or pretzels, choice of apple, orange or banana, brownie or chocolate chip cookies and choice of soda

$7.10 per person

Gourmet Boxed Meal
Smoked turkey, cheddar cheese, leaf lettuce and sliced tomato on a French baguette with fresh fruit cup, marinated pasta salad, pecan tart, choice of soda and peppermint swirl

$9.00 per person

Turkey and Cheese Croissant
Deli turkey, Swiss cheese, lettuce and tomato, on a Croissant with potato chips or pretzels, choice of apple, orange or banana, brownie or chocolate chip cookies and choice of soda

$7.35 per person

Economy Bagged Lunch
Two sandwiches-ham or turkey, American cheese, choice of white or whole wheat bread, potato chips, choice of apple, orange or banana, brownie and choice of soda

$5.85 per person
RECEPTIONS

(For small parties please contact the dining office and we will be happy to build a menu to your needs.
Receptions include a draped buffet table and paper service.

Additional charges per person-china $.65, linen $.65.)

We recommend allowing approximately 8-10 hors-d’oeuvres per person for a reception.

Hot Hors-d’oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ chicken dummies</td>
<td>$8.65</td>
</tr>
<tr>
<td>BBQ meatballs</td>
<td>$6.95</td>
</tr>
<tr>
<td>Buffalo chicken wings with celery and carrot sticks and bleu cheese dip</td>
<td>$7.95</td>
</tr>
<tr>
<td>Cocktail franks</td>
<td>$7.95</td>
</tr>
<tr>
<td>Mini quiches</td>
<td>$8.95</td>
</tr>
<tr>
<td>Chicken teriyaki</td>
<td>$8.00</td>
</tr>
<tr>
<td>Stuffed mushroom caps with Italian sausage</td>
<td>$7.20</td>
</tr>
<tr>
<td>Swedish meatballs</td>
<td>$6.95</td>
</tr>
<tr>
<td>Fried ravioli</td>
<td>$7.20</td>
</tr>
<tr>
<td>Mozzarella sticks with marinara sauce</td>
<td>$7.20</td>
</tr>
<tr>
<td>Rumaki</td>
<td>$6.95</td>
</tr>
</tbody>
</table>
### Cold Hors-d'oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Dozen:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey pinwheels</td>
<td>$6.95</td>
</tr>
<tr>
<td>Deviled eggs</td>
<td>$4.25</td>
</tr>
<tr>
<td>Genoa salami cornets</td>
<td>$4.50</td>
</tr>
<tr>
<td>Finger sandwiches (spreads)</td>
<td>$6.95</td>
</tr>
<tr>
<td>Demi Sandwiches (sliced meats)</td>
<td>$7.95</td>
</tr>
<tr>
<td>Fruit kabobs</td>
<td>$7.20</td>
</tr>
<tr>
<td>Cheese straws</td>
<td>$3.75</td>
</tr>
<tr>
<td>Prosciutto ham &amp; melon</td>
<td>$7.95</td>
</tr>
<tr>
<td>Marinated mushrooms</td>
<td>$2.95</td>
</tr>
<tr>
<td>Cheese tray--cubed cheeses, cheddar, Swiss, jalapeno, and gouda</td>
<td>$5.85</td>
</tr>
<tr>
<td>Baked brie en croute</td>
<td>Each $24.95</td>
</tr>
</tbody>
</table>

### Petite Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Dozen:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petit fours</td>
<td>$6.75</td>
</tr>
<tr>
<td>Mini brownies</td>
<td>$6.75</td>
</tr>
<tr>
<td>Mini dessert bars</td>
<td>$6.75</td>
</tr>
<tr>
<td>Sugar cookies</td>
<td>$5.50</td>
</tr>
<tr>
<td>Tea cookies</td>
<td>$5.50</td>
</tr>
<tr>
<td>Assorted fruit cups</td>
<td>$5.50</td>
</tr>
<tr>
<td>Strawberries and cream</td>
<td>$6.35</td>
</tr>
</tbody>
</table>

### Additional Options

Choose (2) hot and (2) cold hors d’oeuvres, (1) dessert item, vegetable tray with dip, tortilla chips with dip, fruit punch and coffee. .......................... $6.85 Per Person

Choose (3) hot and (3) cold hors d’oeuvres, (2) dessert items, vegetable tray with dip, cheese tray, tortilla chips with dip, fruit punch and coffee ................................ $8.90 Per Person

Choose (3) hot and (3) cold hors d’oeuvres, (2) dessert items, vegetable tray with dip, cheese tray, fresh fruit tray, tortilla chips and dip, fruit punch, and coffee ...... $10.60 Per Person
**Ice Cream Social**
(Ice cream party includes a draped buffet table and paper service. And don't forget the cherries!)

Chocolate & vanilla ice cream
Chocolate & butterscotch syrups
Strawberry topping & pineapple tidbits
Chopped nuts & shredded coconut
Whipped cream topping

$3.75 per person

**AFTERNOON SNACKS**

**BEVERAGES**

<table>
<thead>
<tr>
<th>beverage</th>
<th>price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canned Sodas ea</td>
<td>$1.20</td>
</tr>
<tr>
<td>Coffee</td>
<td>$1.40</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$1.40</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$1.40</td>
</tr>
<tr>
<td>Bottled Fruit Juice ea</td>
<td>$1.80</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$1.40</td>
</tr>
<tr>
<td>Bottled Water ea</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

**SNACKS**

<table>
<thead>
<tr>
<th>snack</th>
<th>price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cookies 2 ea</td>
<td>$1.20</td>
</tr>
<tr>
<td>Fruit Tray 5 oz.</td>
<td>$2.50</td>
</tr>
<tr>
<td>Chips - 1 oz</td>
<td>$0.75</td>
</tr>
<tr>
<td>Pretzels 1 oz</td>
<td>$0.75</td>
</tr>
<tr>
<td>Nachos and Salsa 1 oz</td>
<td>$1.10</td>
</tr>
</tbody>
</table>

**PARTY ITEMS**
(Per tray pricing, includes disposable plates and cocktail napkins. Each serves approximately 20.)

**Fresh Vegetable Tray**
Broccoli, cauliflower, carrot sticks, celery sticks, cucumber slices, red peppers and Ranch dressing

$34.05

**Fruit Tray**
Fresh cubed in-season fruits such as cantaloupe, honey dew, watermelon, strawberries, grapes

$47.10

**Cheese Tray**
Domestic cubed cheese assortment: cheddar, Swiss, jalapeno, and provolone.

$54.50

**Deli Sandwich Tray**
Pre-made turkey and ham sandwiches deli sandwiches with mustard and mayonnaise

$54.50
**PICK UP ITEMS**

(Tablecloths may be requested with at least one week’s notification at a charge of $5.05 per cloth. When equipment is borrowed for pick up service, a refundable $50.00 deposit is required.)

**BEVERAGES**

Coffee .................................. $ 9.50 per gallon
Includes disposable cups, stirrers, sugar, sugar substitute, non-dairy creamer packets, and cocktail napkins. Serves 10.

Orange juice ....................... $11.50 per gallon
Includes disposable cups and cocktail napkins. Serves 15.

Fruit punch.........................$9.50 per gallon
Includes punch cups & cocktail napkins. Serves 15.

Iced tea .............................$ 7.75 per gallon
Includes disposable cups, sugar, sugar substitute, lemon wedges, stirrers, and cocktail napkins. Serves 10.

**BAKED ITEMS**

(All include cocktail napkins.)

Muffins ..............................$7.70 per doz.
(banana, apple, cranberry, or blueberry)

Cinnamon sweet rolls ........... $9.50 per doz.

Coffee cake ..........................$7.70 per doz.

Cookies (small) ......................$4.75 per doz.
(chocolate chip, peanut butter, or sugar cookies)

Schotcharoos ......................$8.50 per doz.

Pumpkin crunch bars............ $8.50 per doz.

Tea cookies ........................ $5.80 per doz.

Fudge brownies....................$8.00 per doz.

Full sheet cake .......................... $50.30
(Full sheet cake serves approximately 60 people, choice of chocolate or yellow cake, chocolate or white frosting, with or without birthday decorations. Includes disposable plates and plastic forks.)

**SNACKS**

(All include cocktail napkins & disposable plates.)

Potato Chips ..........................$5.90 per lb.
Includes French onion dip and serves 10 people

Pretzels ............................... $3.65 per lb.
Serves approx. 10 people.

Tortilla Chips .......................$5.90 per lb.
Includes salsa and serves 10 people

Nachos with con queso ............. $7.05 per lb.
Serves 10 people

Nachos with beef con queso ...... $8.05 per lb.
Serves 10 people
Great Western Dining Service, Inc.
is located on the beautiful campus of
Marshalltown Community College
3700 S. Center Street
Marshalltown, Iowa 50158

Thank you for choosing Great Western Dining
for your catering needs!