Catering

Great Western Dining Service, Inc.
Meet. Eat. Enjoy!

Seward County Community 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 ready to assist you in selecting from a wide array of menu options or to create a custom menu to make your event truly unique. We will work closely with you to guide you through our easy and seamless process to ensure that your special event is managed and catered flawlessly. We look forward to an opportunity to work with you! Please call on us whenever we can be of assistance.

Room Reservation Policy On Campus

Room reservations must be made through Seward County Community College. Please call the scheduling coordinator at 620) 417-1970 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, phone number of group contact
6. Please advise if catering service will be needed.
7. Audio/visual needs

If catering is needed, you will need to contact the Dining Service Office in the Union Activities Center (620) 417-1970 with the room scheduling and following information:

1. Type of function (formal, casual, meeting, social gathering, wedding, 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. Kansas Tax Exempt Certificate, if applicable
Our services are also available for off-campus locations. To assure that all food items that you have ordered are available, please allow ample time when scheduling your function. A week to ten (10) days is usually sufficient, however you should book your event as far in advance as possible.

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

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:

* 24 hours or more notice-no charge applied, except for special order items
* Less than 24 hours notice-a fifty (50) percent charge of the guarantee will occur

Groups outside of Seward County Community 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 paying by credit card, a 2.5% convenience fee will be added to total. 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. Remit 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.

**SCCC CATERING!**

- There is a 5% delivery fee for functions outside of the Union Activities Center with a maximum of $25 per day.
- There is a $50 minimum charge is required for all catering with the exception of pick-up items.
- Due to health regulations, any food not consumed may not be removed from the serving location. Great Western Dining assumes no responsibility for the health of individuals who consume unused food items from functions.
- Alcohol is not permitted on campus
BREAKFAST SELECTIONS

Selections are presented buffet-style and include linen-draped service tables, set-up and clean-up. Disposable serviceware is also included. China and linen are available upon request at an additional cost. Any Breakfast may be plated at an additional cost.

THE CLASSIC CONTINENTAL

Regular coffee (decaf upon request)
Scones

THE EYE OPENER

Regular coffee (decaf upon request)
Chilled fruit juice
Breakfast muffins
Seasonal sliced fruit

TRADITIONAL BREAKFAST BUFFET

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 (choice of buttermilk, blueberry or chocolate chip) OR French toast with warm syrup & butter
Choose one (1): Biscuits with butter & jelly OR toast OR muffins

Regular and decaf coffee
Chilled fruit juice

OMELET STATION

Upon request, may be added to any of the Morning Fare breakfast menus.

A LA CARTE CHOICES

Any a la carte items may be added to any of the Morning Fare breakfast buffets.

Regular or decaf coffee
Chilled fruit juice
Sweet roll
Long john
Bagel with cream cheese
Coffee cake
Breakfast muffins
Seasonal sliced fruit tray
Whole fruit
Sausage biscuit
SIGNATURE SALADS
SALAD SELECTIONS

Selections are presented buffet-style and include linen-draped service tables, set-up clean-up and disposable serviceware with iced tea, coffee, water and brownies or cookies for dessert. Add cup of soup for extra charge per person (chili, beef veggie, chicken rice or noodle).

CHEF SALAD

- Crisp garden greens
- Julienne of turkey breast & smoked ham
- American and Swiss cheeses
- Tomato wedges
- Cucumber slices
- Broccoli & cauliflower florets
- With ranch dressing and croutons

CHILLED TACO SALAD

- Tortilla chips topped with spicy shredded chicken or beef
- Refried beans
- Shredded lettuce
- Diced tomatoes
- Sliced black olives
- Shredded cheese
- Guacamole
- Sour cream and salsa

CHICKEN CAESAR SALAD

- Crisp romaine tossed with Caesar dressing
- Grilled chicken breast
- Homemade croutons
- Freshly grated Romano cheese
- Served with rolls and butter

TRIO OF SALADS

Choose any three (3) of the following:
- Tossed garden salad
- Fresh fruit salad
- Caesar salad
- Pasta salad
- Egg, chicken or tuna salad
- Hummus
- Served with crackers
SANDWICHES & WRAPS
SANDWICHES & WRAPS
Selections are presented buffet-style and include linen-draped service tables, set-up and clean-up. Disposable serviceware, choice of one side, chips, iced tea or lemonade, iced water and cookies or brownies for dessert are also included. China and linen are available, upon request at an additional cost.

VERY VEGGIE WRAP
Roasted vegetables and provolone cheese wrapped in a whole wheat tortilla and choice of one side

CROISSANT SANDWICH
Choose one (1) meat: Sliced deli meat—chicken, ham OR turkey with cheese slice, lettuce and tomato on a flaky croissant and choice of one side

CLASSIC HAM & CHEESE KAISER
Thinly sliced ham, smoked or maple glazed, piled high and topped with American or Swiss cheese and choice of one side

ALL-AMERICAN BLT
Crisp bacon strips, lettuce and sliced tomatoes piled high on lightly toasted white bread with mayo on the side and 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 on the diagonal, choice of one side

CHICKEN, HAM OR TUNA SALAD SANDWICH
Savory fillings made with the freshest ingredients served on your choice of breads with lettuce and tomato slices garnished with crisp dill spears on the side. Served with your choice of one side (see below)

Sides & Additions
Choose one (1) side: Pasta salad, potato salad, coleslaw OR baked beans
Add second side for an additional price per person.
Add a cup of soup for additional cost per person (chili, beef veggie, chicken rice or noodle).
BUILD YOUR OWN BUFFET
### YOUR PERSONALIZED BUFFET

Selections are presented buffet-style. Services include linen on service tables, set up and clean up. Disposable serviceware is included. Minimum of 25 people.

### ONE ENTRÉE CHOICE
### TWO ENTRÉE CHOICES

**ADD a Carved Meat for an Additional Charge**

<table>
<thead>
<tr>
<th>Entrée Choices</th>
<th>Accompaniments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Breast</td>
<td>Choose one (1):</td>
</tr>
<tr>
<td>Meatloaf</td>
<td>Wild Rice</td>
</tr>
<tr>
<td>Sliced Glazed Ham</td>
<td>Rice Pilaf</td>
</tr>
<tr>
<td>Sliced Pork Loin</td>
<td>Mashed Potatoes and Gravy</td>
</tr>
<tr>
<td>Crispy Fried Chicken</td>
<td>Yams</td>
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<tr>
<td>Chicken Alfredo</td>
<td>Cheesy Potatoes</td>
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<tr>
<td>Chicken Rice Casserole</td>
<td>Roasted Potatoes and Veggies</td>
</tr>
<tr>
<td>Scalloped Ham and Potatoes</td>
<td>Macaroni and Cheese</td>
</tr>
<tr>
<td>Sliced Turkey Breast</td>
<td>Stuffing</td>
</tr>
</tbody>
</table>

**Carved Meats**

- Roast Beef
- Roast Turkey
- Pork Loin
- Pit Ham
- Prime Rib—(market price)

**Veggies**

Choose two (2):

- Green beans
- Baby carrots
- Broccoli
- Corn
- Prince Edward blend
- Cauliflower

**Mixed Greens with Choice of Dressing**

Ranch, French, Italian

<table>
<thead>
<tr>
<th>Desserts</th>
<th>Gourmet Desserts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Apple or Cherry Cobbler</td>
<td>Additional charge for:</td>
</tr>
<tr>
<td>Sheet Cake</td>
<td>Chocolate Layer Cake</td>
</tr>
<tr>
<td>Fudge Brownies</td>
<td>Carrot Cake</td>
</tr>
<tr>
<td>Bars</td>
<td>Deep Dish Apple Pie</td>
</tr>
<tr>
<td>Cookies</td>
<td>Banana Cake</td>
</tr>
</tbody>
</table>

**ADDITIONAL ITEMS AVAILABLE**

China and full linen service
Wait staff
THEMED BUFFETS
**S P E C I A L T Y  B U F F E T S**

Selections are presented buffet-style and include linen on buffet tables, set up and clean up and disposable serviceware with iced water, iced tea or lemonade and dessert choice. Add a soup for additional charge per person (chili, beef veggie, chicken rice or noodle).

<table>
<thead>
<tr>
<th>Salad Buffet</th>
<th>Baked Potato Bar</th>
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</thead>
</table>
| Fresh mixed greens & spinach  
  Chopped turkey and ham  
  Carrots, tomato wedges, green peppers, broccoli and cauliflower florets, shredded cheese, croutons, olives, three dressing choices  
  **Two (2) prepared salads:** (Italian pasta salad, marinated vegetables, macaroni salad, creamy coleslaw or cottage cheese)  
  **Two (2) sweet salads:** (jello, fruit, Oreo fluff)  
  Rolls and butter | Flaky Idaho russets  
  Ground beef chili  
  Steamed broccoli florets  
  Shredded cheddar cheese  
  Crumbled bacon  
  Green onions  
  Salsa  
  Butter & sour cream  
  Mixed green salad with choice of two dressings |

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<thead>
<tr>
<th>Chinatown Buffet</th>
<th>South of the Border</th>
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</thead>
</table>
| **Choose two (2) entrees:** (broccoli beef, cashew chicken, sweet & sour chicken, veggie lo mein)  
  Sticky rice  
  Egg rolls  
  Fortune cookie for dessert  
  Add Crab Rangoon or Pot Stickers for additional charge per person | Seasoned ground beef or ground turkey  
  Hard/soft taco shells & tortilla chips  
  Refried beans & Spanish rice  
  Shredded cheese, shredded iceberg lettuce  
  Tomatoes, green onions, black olives  
  Salsa and sour cream |

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<thead>
<tr>
<th>All-American Cookout</th>
<th>Viva Italian Buffet</th>
</tr>
</thead>
</table>
| Juicy grilled burgers and hot dogs or brats served with buns and all the fixings (mustard, ketchup, pickles or relish, American cheese, lettuce, tomato, onion slices)  
  Chips  
  **Choose two (2) sides:** (pasta salad, potato salad, coleslaw, cottage cheese or baked beans) | Crisp, freshly dressed Caesar salad with garlic croutons and Parmesan cheese  
  **Choose two (2) pastas:** (spaghetti, fettuccine, linguine, penne, rigatoni, farfalle)  
  **Choose two (2) sauces:** (marinara, meat, Alfredo, creamy pesto)  
  Freshly baked breadsticks |

<table>
<thead>
<tr>
<th>Western Buffet</th>
<th>DESSERTS</th>
</tr>
</thead>
</table>
| BBQ beef or pulled pork  
  **Choose three (3):** (corn on the cob, baked beans, potato salad, coleslaw, pasta salad)  
  Chips & corn muffins | Hot apple or cherry cobbler  
  Sheet cake  
  Fudge brownies  
  Bars or cookies |
LUNCHEONS & DINNERS
HOT LUNCHEONS & DINNERS
Services include set up and clean up, a draped buffet table and disposable serviceware. All selections include a mixed greens salad, choice of dessert, iced water, iced tea or lemonade. China, linen and plated service are also available at additional cost.

POULTRY

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

BEEF & PORK

GRILLED SMOKED HAM
Sweet potato soufflé, vegetable, hot rolls and butter

CHICKEN FRIED STEAK
Breaded steak cutlet, mashed potatoes with cream gravy, 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

ROASTED PORK LOIN
Baked stuffed potato, green beans almandine and dinner rolls

K. C. STRIP OR RIB-EYE STEAK
An 8 oz. steak, cooked medium (light pink center) served with a baked potato, broccoli and warm rolls

PRIME RIB OF BEEF AU JUS
An 8 oz. portion cooked medium, served with a baked potato or smashed potatoes, fresh green beans and garlic toast
LUNCHEONS & DINNERS
HOT LUNCHEONS & DINNERS (continued)

Services include set up and clean up, a draped buffet table and disposable serviceware. All selections include a mixed greens salad, choice of dessert, iced water, iced tea or lemonade. China, linen and plated service are also available at additional cost.

PIZZA & PASTA

ITALIAN COMBO
Freshly baked pizza of your choice: (cheese, pepperoni, sausage, supreme) & cheesy breadsticks with Marinara & ranch dip

BAKED PASTA
Choice of pasta: (chicken Alfredo, baked ziti or manicotti), steamed vegetables and warm breadsticks with garlic butter

ITALIAN LASAGNA
Baked wide noodles layered with spicy meat sauce, breadsticks or garlic bread

SEAFOOD

TILAPIA WITH MANGO SALSA
Served with creamy risotto, vegetable medley, rolls and butter

SHRIMP SCAMPI
Shrimp sautéed with fresh herbs and garlic served over a bed of angel hair pasta, vegetable medley, rolls and butter

VEGETARIAN

FETTUCCINI ALFREDO
Tender fettuccini tossed with fresh cream, butter, seasonings, Romano cheese, garlic bread or breadsticks

VEGETARIAN LASAGNA
Baked wide noodles with layers of vegetables, breadsticks or garlic bread

Desserts
Hot apple or cherry cobbler
Sheet cake
Bread pudding
Fudge brownies
Bars
Cookies

Gourmet Desserts
Additional charge:
Chocolate layer cake
Carrot cake
Strawberries Romanoff
Cheesecake
BOXED LUNCHES
TO-GO BOXED MEAL SELECTIONS

Perfect for those meetings on the go or for sports teams traveling to and from events. Includes condiments and paper napkins.

HEALTHY CHOICE BOXED LUNCH

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

ITALIAN HOAGIE

Bologna, salami, ham, Swiss and American cheeses, lettuce, tomato on a hoagie bun, chips, choice of whole fruit (apple, orange, banana), choice of soda or bottled water.

ALL-AMERICAN BOXED LUNCH

Assorted selection of sliced ham, turkey or roast beef with cheese on a freshly baked croissant or Kaiser accompanied by a bag of chips, a piece of whole fresh fruit and choice of soda or bottled water.

ITALIAN WRAP BOXED LUNCH

Pepperoni, salami and ham with provolone cheese, lettuce and tomato wrapped in a flavored flour tortilla with an olive tapenade, potato chips, whole ripe apple, choice of soda or bottled water.

COLD FRIED CHICKEN

Chicken breast and leg pieces, with marinated pasta salad, choice of whole fruit (apple, orange, banana), a brownie or chocolate cookies, choice of soda or bottled water.

ECONOMY LUNCH

Two ham or turkey sandwiches with American cheese on your choice of white or whole wheat bread with potato chips, a fresh whole fruit, brownie and choice of soda or bottled water.

Additional choices may also be made from the Sandwiches & Wraps Section.
RECEPTIONS & BREAKS
RECEPTIONS & BREAK SELECTIONS

Services include set up and clean up, a draped buffet table and disposable serviceware.

SMALL SNACK BASKET

Includes soda or bottled water. **Choose any two (2):** Chips, Granola bar, whole fruit, trail mix, cookies, Chex mix, popcorn

LARGE SNACK BASKET

Includes soda or bottled water. **Choose any three (3):** Chips, Granola bar, whole fruit, trail mix, cookies, Chex mix, popcorn

SNACK & RECEPTION ITEMS

<table>
<thead>
<tr>
<th>Cookies &amp; soda</th>
<th>Veggie tray</th>
<th>Fruit tray</th>
<th>Cheese tray</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chips &amp; salsa</td>
<td></td>
<td>Mixed nuts</td>
<td></td>
</tr>
<tr>
<td>Half sheet cake (serves 32—40)</td>
<td></td>
<td>Sparkling punch (12 servings)</td>
<td></td>
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</tbody>
</table>

DESIGN YOUR OWN RECEPTION

Choose **two (2) hot hors d’oeuvres, two (2) cold hors d’oeuvres, one (1) dessert item:**

<table>
<thead>
<tr>
<th>Hot Hors-d’oeuvres</th>
<th>Cold Hors-d’oeuvres</th>
<th>Desserts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wings bone-in (plain, BBQ, buffalo)</td>
<td>Cheese tray</td>
<td>Mini cheesecakes</td>
</tr>
<tr>
<td>Wings bone-out (plain, BBQ, buffalo)</td>
<td>Cheese ball</td>
<td>Tea cookies</td>
</tr>
<tr>
<td>Cocktail franks</td>
<td>Antipasti platter</td>
<td>Mini brownies</td>
</tr>
<tr>
<td>Rumaki</td>
<td>Deviled eggs</td>
<td>Dessert shooters</td>
</tr>
<tr>
<td>Chicken teriyaki</td>
<td>Pin wheels</td>
<td>Cupcakes</td>
</tr>
<tr>
<td>Meatballs</td>
<td>Hummus &amp; pita chips</td>
<td>Dipped strawberries</td>
</tr>
<tr>
<td>Stuffed mushroom caps</td>
<td>Fruit tray</td>
<td></td>
</tr>
<tr>
<td>Tortilla chips &amp; nacho cheese</td>
<td>Demi sandwiches</td>
<td></td>
</tr>
<tr>
<td>Mini crab cakes w/remoulade</td>
<td>Finger sandwiches</td>
<td></td>
</tr>
<tr>
<td>Fried cheese sticks &amp; marinara</td>
<td>Veggie tray</td>
<td></td>
</tr>
<tr>
<td>Fried ravioli</td>
<td>Cheese straws</td>
<td></td>
</tr>
<tr>
<td>Stuffed potatoes, twice-baked</td>
<td>Caprese skewer</td>
<td></td>
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<tr>
<td>Spinach artichoke dip w/pita chips</td>
<td>7-layer dip w/tortilla chips</td>
<td></td>
</tr>
<tr>
<td>Chicken sate</td>
<td>Bruschetta</td>
<td></td>
</tr>
</tbody>
</table>

CHOCOLATE FOUNTAIN

Upon request may be added to any reception with array of dippers.

ICE CREAM SOCIAL

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

**With brownies, extra price per person**       **With bananas, extra price per person**
BEVERAGES & BAKED SWEETS
BEVERAGE SERVICE & BAKED SELECTIONS

Services include set up and clean up, a draped buffet table, cocktail napkins and disposable serviceware if needed.

BEVERAGE SERVICE

- Soda
- Regular & decaf coffee
- Lemonade
- Infused water
- Iced tea
- Fruit punch
- Bottled water

BAKED SWEETS

- Assorted gourmet cookies *(macadamia nut, double chocolate, chocolate chunk)*
- Frosted & decorated cookies
- Chewy fudge brownies
- House-baked bars *(chocolate chip, rice krispie treats, blonde brownies)*
- Gourmet house-baked bars *(cream cheese and raspberry sauce, lemon, apple crumb, turtle bars)*
- Decorated cupcakes

PICK-UP ITEMS

Refundable $55 Deposit is required if equipment is borrowed.

- Coffee by the gallon *(serves approximately 10)*
- Orange juice by the gallon *(serves approximately 15)*
- Lemonade by the gallon *(serves approximately 15)*
- Iced tea by the gallon *(serves approximately 10)*
- Muffins by the dozen *(apple, cranberry or blueberry)*
- Sweet rolls by the dozen
- Cookies by the dozen *(chocolate chip, peanut butter or sugar)*
- Gourmet cookies by the dozen *(macadamia nut, double chocolate or chocolate chunk)*
- 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)*
- Pretzels by the pound *(serves 10)*
- Tortilla chips by the pound with salsa *(serves 10)*
- Tortilla chips by the pound with chili con queso *(serves 10)*
- Trail mix *(serves 10-15)*
Personalized Service

- Before your event, helping you plan your menus, table décor and style of service;
- During your event with impeccable execution;
- After your event with a follow up comment card requesting feedback on how well we fulfilled your catering needs.

Catering by
Great Western Dining Service, Inc.
located on the beautiful campus of
Seward County Community College
1801 N. Kansas Ave.
Liberal, KS 67901-2054

Food Service Director
(620) 417-1970
sccc@gwdining.net

Thank You For Allowing Us To Serve You!