

TMCC Catering Menu

Once a final list of menu items is established, please contact Chef Bill at 775-673-7050 to place your catering services order and establish any other café services where needed. <http://www.tmcc.edu/cafe>

GOOD MORNING!

All Buffets Served on Disposables Minimum of 15

DAWN

\$6.09 per person

Assorted Sweet Breads, Lemon, Poppy Seed, Chocolate Marble
Seattle's Best Organic Coffee, Decaf & Hot Water with Assorted Tea bags

FIRST LIGHT

\$8.70 per person

Petite Fruit Danish & Assorted Sweet Muffins
Fresh Cut Fruit
Pitchers of Orange Juice or Cranberry Juice
Freshly Brewed Seattle's Best Organic Coffee, Decaf & Hot Water with Assorted Tea Bags

FOG LIFTER

\$12.70 per person

Assorted Muffins or Sweet Breads & Bagels with Cream Cheese & Smears
Fresh Cut Fruit
Yoplait or Dannon Individual Yogurts
Pitchers of Orange or Cranberry Juice
Seattle's Best Organic Coffee, Decaf & Hot Water with Assorted Tea Bags

SUNSHINE

\$15.00 per person

Top Sirloin Steak & Eggs or Pork Chops & Eggs
Country Style Red Bliss Potatoes
Fresh Fruit Platter
Home Made Bisquits & Country Gravy
Orange, Cranberry or Grapefruit Juice in Bottles
Brewed Coffee & Sanka decaf, Hot Water for Tea

YOUR WAY

The Following Are Sold by the Dozen (unless otherwise noted)

VIE DE FRANCE CROISSANTS *With Butter & Jam*

| | |
|-------|---------|
| Large | \$27.50 |
| Small | \$19.50 |

ASSORTED SWEET MUFFINS

| | |
|-------|---------|
| Large | \$24.00 |
| Small | \$13.50 |

PEPPERIDGE FARMS ASSORTED FRUIT DANISH

| | |
|-------|---------|
| Large | \$25.00 |
| Small | \$14.00 |

SARA LEE ASSORTED BAGELS

| | |
|----------------------------|---------|
| With Cream Cheese & Butter | \$27.12 |
|----------------------------|---------|

ASSORTED PERFECT DONUTS by EA.

| | |
|-------|--------|
| Large | \$1.65 |
| Small | \$1.16 |

| | |
|------------------------|-------------------|
| FRESH CUT FRUIT | \$3.42 per person |
|------------------------|-------------------|

WHOLE FRESH FRUIT

| | |
|---|-------|
| Apples, Bananas or Oranges Per Piece | \$.89 |
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|----------------------------------|------------|
| YOPLAIT OR DANNON YOGURTS | \$1.74 ea. |
|----------------------------------|------------|

THE BEVERAGES

HOT BEVERAGES

| | |
|--|--------------------|
| Freshly Brewed Seattle's Best Coffee & Decaf | \$27.26 per gallon |
| Assorted Teas | \$1.45 each |
| Hot Chocolate Packets | \$1.74 each |
| Available for Groups of 50 and Less Freshly Brewed Starbucks Organic Coffee | \$29.58 per gallon |

COLD BEVERAGES

| | |
|--|--------------------|
| Orange, Apple or Cranberry Juice, Lemonade, Fruit Punch, Iced Tea or Raspberry Iced Tea | \$23.78 per gallon |
| Raspberry Lemonade | \$26.10 per gallon |
| TMCC Punch Orange, Cranberry & Apple Juices with Sierra Mist | \$26.10 per gallon |
| Cambro (5 GALLONS) Iced Water | \$ 6.95 Ea. |

INDIVIDUAL BEVERAGES

| | |
|------------------------------|-------------|
| Bottled Water | \$2.03 each |
| Assorted Dole Bottled Juices | \$2.03 each |
| Assorted Pepsi Canned Sodas | \$1.60 each |
| Bottled Iced Tea | \$1.74 each |

PICNIC LUNCHES

PICNIC BOXED LUNCH

(Minimum Order of 10 Standard Boxed Lunches) \$8.99 each

- § CHOOSE A MEAT
Oven Roasted Turkey, Hickory Smoked Ham, Tuna Salad or Grilled Chicken or Portobello Mushroom & Grilled Zucchini, Herb Cream Cheese & Sliced Red Onion
- § CHOOSE A CHEESE
Swiss, Mild Cheddar, Pepper Jack, Jack
- § ON A FRENCH ROLL
Substitute Ciabatta or Focaccia Rolls Add \$.75

UPTOWN BOXED LUNCH

(Minimum Order of 10 Uptown Boxed Lunches) \$11.54 each

- § Grilled Natural Chicken Breast, Romaine, Tomato, Provolone Cheese & Caesar Dressing on a Ciabatta Roll
- § Cure 81 Ham & Swiss Cheese with Avocado on A Focaccia Roll
- § Roast Beef & Cheddar Cheese with Horseradish Mayonnaise on a Ciabatta Roll
- § Grilled Natural Chicken Breast & Jack Cheese with Pesto Mayonnaise on a Focaccia Roll
- § Grilled Portobello Mushroom Eggplant, Avocado Roasted Red Peppers & Provolone Cheese on a Focaccia Roll

INCLUDED ITEMS & EXTRAS

All Boxed Lunches Include a Crunchy Apple, Bag of Lay's Potato Chips, Cookie & a Can of Soda

Add Red Potato Salad, Mediterranean Pasta Salad or Tri-Colored Coleslaw for \$1.10 per person

All Sandwiches are made complete with Mayo/Mustard Spread, Lettuce Tomato & Red Onion
Substitute Bottle Water for Soda, add \$.29

Turn any Selection into a Wrap, add \$.87

LUNCH TIME

Lunch Buffets Served on Disposables – Minimum of 15 Guests
Available Until 3:00 p.m. – All Buffets Served with Assorted Large Cookies & Iced Tea

NEW YORK DELI \$14.21 per person

- § Oven Roasted Turkey, Hickory Smoked Ham & Roast Beef (3 slices per person)
- § Swiss, Cheddar & Jack Cheese (2 slices per person)
- § Tomatoes, Lettuce, Pickles & Pepperoncini
- § Best Food's Mayonnaise & Gulden's Mustard
- § Assorted Sliced Breads
- § Red Potato Salad, Mediterranean Pasta Salad or Tri-Colored Coleslaw
- § Fresh Cut Fruit & Lay's Ridged Potato Chips

DAGWOOD DELITE \$12.70 per person

- § Served on French Rolls
- § Choose the Meat & Cheese
Hickory Smoked Ham, Oven Roasted Turkey, Salami
or Grilled Zucchini & Sliced Red Onion
- § Swiss, Cheddar or Jack Cheese
- § Tomatoes, Lettuce & Pickles
- § Best Food's Mayonnaise & Gulden's Mustard
- § Bowl of Ruffles Ridged Potato Chips & Mediterranean Pasta Salad

THE MEDITERRANEAN SALAD BUFFET \$15.95 per person

- § Bowl of Chopped Romaine
- § Marinated Artichoke Heart & Mushroom Salad
- § Kalamata Olives & Feta Cheese
- § Balsamic Vinaigrette
- § Mediterranean Pasta Salad
- § Seasonal Grilled Vegetables
- § LaBrea Rolls & Butter

Add All Natural Grilled Chicken \$2.25 per person

HOT STUFF

TUSCAN INTERLUDE

\$12.95 per person

-
- § Penne Pasta with Marinara Sauce & Parmesan Cheese
 - § All Beef Meatballs
 - § Mixed Green Salad or Caesar Salad
 - § Italian Mixed Vegetables
 - § Garlic Bread or La Brea Rolls
 - § Italian or Caesar Dressing

TIJUANA TAXI

\$15.00 per person

-
- § Chile Verde (Pork) with Pinto Beans
 - § Spanish Rice & Sweet Corn
 - § Sour Cream, Guacamole, Tri-Colored Tortilla Chips & Salsa

GRILLED CHICKEN CAESAR

\$11.54 per person

-
- § Bowl of Chopped Romaine & Seasoned Croutons
 - § Seasoned Grilled All Natural Chicken Breast (4 oz per person)
 - § Parmesan Cheese & Grape Tomatoes, Caesar Dressing
 - § LaBrea Rolls & Butter

TACO BAR

\$10.15 per person

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- § Seasoned Ground Beef or Substitute Shredded Chicken add \$1.00 per person
 - § Spanish Rice, Refried Beans, Shredded Cheese, Chopped Tomato,
 - § Shredded Lettuce, Guacamole, Taco Shells or Soft Flour Tortillas
 - § Tri-Colored Tortilla Chips & Salsa

TMCCOBB

\$15.00 per person

Served Platter Style

- § Bed of Mesclun Mix & Chopped Romaine
- § Grilled Slices Chicken Breast, Dried Cranberries,
- § Candied Walnuts, Crumbled Blue Cheese & Bacon Bits
- § Balsamic Vinaigrette
- § LaBrea Rolls & Butter

LASAGNA BY THE PAN

\$45.00

Each Pan Serves 15-18 People

- § Lasagna Noodles Layered with Meat of Spinach, Marinara Sauce & Cheese

- § Add Mixed Green or Caesar Salad \$1.75 per person

- § Add Italian Mixed Vegetables \$1.75 per person
- § Add Garlic Bread or Rolls & Butter \$1.25 per person

Culinary Arts

All Meals Below are for a Minimum of 20 Guests – Lunch or Dinner
 All Meals are Served with Seasonal Fresh Vegetables, Carrot Cake or Assorted Large Cookies, Iced Tea & Iced Water

SALAD

Please Select One From Below:

- § Mesclun Mix with Dried Cranberries & Blue Cheese Crumbles
- § Chopped Romaine with Oranges, Jicama & Sunflower Seeds
- § Fresh Spinach Salad with Toasted Walnuts & Orange Segments
- § Caesar Salad with Little Tomatoes & Croutons
- § Chopped Romaine with Julienne Carrots, Cucumbers & Little Tomatoes

POULTRY

Chicken Tarragon

Marinated Grilled Chicken with Pan Juice and Tomato Concasse
 Saffron Buttered Orzo Pasta

Lunch or Dinner \$17.34

Lemon Greek Chicken

Marinated Chicken Breast with Crushed Garlic, Lemon Zest & Fresh Oregano, Served with a Warm Lemon Chicken Vinaigrette (or Jus) & Parsley Couscous

Lunch or Dinner \$17.34

Chicken Chasseur

Chicken Breasts Topped with Tomatoes, Mushrooms with Demi & Roasted Garlic with Buttermilk Mashed Potatoes

Lunch or Dinner \$17.34

Chicken Marsala

Sauteed Chicken Breast with Demi Based Marsala Sauce
 Classic Rice Pilaf and Vegetable Melange

Lunch or Dinner \$17.34

Southern Fried Chicken

Honey Stung Chicken Fried to a Golden Brown Crisp
 Whipped Red Bliss Potatoes & Country Gravy with Vegetable Melange

Lunch or Dinner \$15.02

Cold Poached Chicken

Chicken Breast Poached in Sauvignon Blanc, Sliced Thin
And Perched on top of our Garden Green Salad with Vinaigrette Lunch or Dinner\$ 10.95

VEGETARIAN OPTIONS

Portobello Mushroom Napoleons

Layered with Seasonal Grilled Vegetables & Goat Cheese with Saffron Rice
Lunch or Dinner \$11.50

Vegetable Strudel

Stuffed with Seasonal Grilled Vegetables & Sundried Tomatoes
with Sweet & Sour Apple Glaze
Lunch or Dinner \$12.95

Grilled Vegetable Manicotti

With Spinach & Ricotta Cheese
Lunch or Dinner \$12.95

BEEF Selections

we use only USDA Choice Fresh Beef

| | |
|-----------------------------|--------------------------|
| NEW YORK STRIP STEAK 12 oz. | Lunch or Dinner \$ 17.95 |
| TOP SIRLOIN STEAK 10 oz. | Lunch or Dinner \$ 15.95 |
| RIBEYE STEAK 10 oz. | Lunch or Dinner \$ 18.25 |
| FILET MIGNON 8 OZ. | Lunch or Dinner \$ 19.95 |
| PRIME RIB | Lunch or Dinner \$ 16.95 |

Beef Entrees are served with Baked Potato or Au Gratin Potato
Dinner Salad, Rolls & Butter, Vegetables, Chefs Choice Dessert
And Iced Tea. Smother any Steak with Sherry Mushrooms add \$ 2.00

FROM OUR BAKE SHOP

COOKIES, BARS & MORE

By the Dozen, Minimum 2 Dozen

| | | |
|--|---------------|---------------|
| § Assorted Cookies | Small \$10.44 | Large \$17.98 |
| § Fudge Nut Brownies | | \$17.98 |
| § Lemon Bars | | \$19.14 |
| § Mini Petite Fours | | \$19.14 |
| § Gourmet Petite Fours | | \$29.58 |
| § Mini Mousse Tarts (Vanilla or Chocolate) | | \$23.20 |
| § Assorted Mini Cheesecakes | | \$25.52 |

DESSERTS

Minimum of 10 Orders

| | |
|---|-------------------|
| § Cheesecake | \$3.95 per person |
| § Crème Brulee Cheesecake | \$5.25 per person |
| § Fresh Fruit Tarts | \$4.50 each |
| § Carrot Cake | \$3.75 per person |
| § German Chocolate Cake | \$4.50 per person |
| § Angel Food Cake, with Strawberries (Seasonal) | \$4.75 per person |
| § Apple Crumb Pie with Cinnamon Whipped Cream | \$4.50 per person |

RECEPTION SERVICES

Receptions are Served Buffet Style

HORS D'OEUVRES PLATTERS

| Small Serving 15 | Medium Serving 25 | Large Serving 50 |
|---|-------------------|------------------------------------|
| Crostini Platter | | |
| Baguette Slices with 3 Toppings Olive Tapenade, Artichoke Dip & Roasted Red Pepper Hummus | | |
| | | \$3.75 per person |
| Antipasta Display | | |
| Provolone, Salami, Artichoke Hearts, Olives, Roasted Red Peppers, Steamed Broccoli & Tapenade Aioli with Baguette Slices | | |
| | | \$5.25 per person |
| Mini Croissant Platter | | |
| With Ham & Swiss and Turkey & Jack and Honey Mustard Spread | | |
| | | \$36.00 per dozen |
| Imported & Domestic Cheeses | | |
| With Baguette Slices, Assorted Crackers & Red Grapes | | |
| | Small \$43.50 | Medium \$72.50 Large \$145.00 |
| Domestic Cheese Tray | | |
| With Assorted Crackers | | |
| | Small \$36.00 | Medium \$60.00 Large \$120.00 |
| Sliced Ham, Turkey & Roast Beef | | |
| With Rolls & Condiments | | |
| | Small \$43.50 | Medium \$72.50 Large \$145.00 |
| Seasonal Fresh Fruits | | |
| | Small \$44.25 | Medium \$73.75 Large \$147.50 |
| Raw Vegetable Tray | | |
| With Ranch Dipping Sauce | | |
| | Small \$26.25 | Medium \$43.75 Large \$87.50 |
| Grilled & Marinated Vegetables | | |
| With Baguette Slices | | |
| | Small \$41.25 | Medium \$68.75 Large \$137.50 |
| Chilled Peeled Prawns U-15 Size | | |
| With Cocktail Dipping Sauce Minimum Order of 50 | | |
| | | \$2.50 Ea. |
| 2# Wheel of Brie in Puff Pastry | | |
| | | \$45.00 |

RECEPTION SERVICES

COLD APPETIZERS

By the Dozen, 2 Dozen Minimum

| | |
|---|---------|
| § Finger Sandwiches: Ham & Cheddar, Turkey & Jack Cucumber & Dilled Cream Cheese | \$11.50 |
| § Italian Finger Sandwiches: Salami & Provolone and Roasted Red Pepper & Provolone with Pesto Mayonnaise | \$13.50 |
| § Southwestern Pinwheels with Roasted Red Peppers, Corn, Diced Chicken & Cilantro Chipotle Cream Cheese | \$12.50 |
| § Pinwheels with Asparagus, Spinach, Shredded Carrots, Roasted Red Peppers & Herbed Cream Cheese | \$9.95 |
| § Pinwheels with Turkey, Herbed Cream Cheese, Romaine & Tomatoes | \$10.95 |
| § Old Fashioned Deviled Eggs | \$9.75 |
| § Deviled Eggs with Bay Shrimp | \$11.95 |
| § Marinated Tortellini, Artichoke Heart & Cherry Tomato Skewer | \$16.50 |
| § Artichoke Heart, Salami & Jack Cheese Skewer | \$20.50 |
| § Roast Beef, Cheddar Cheese & Little Tomato Skewer | \$20.50 |
| § Smoked Salmon on Pumpernickel with Dill Cream Cheese | \$24.50 |
| § Ham Wrapped Asparagus Spears | \$16.50 |
| § Baby Stuffed Red Potatoes with Sour Cream & Chives | \$17.50 |
| § Prosciutto Wrapped Melon Wedges | \$16.50 |
| § Phyllo Cup with Bay Shrimp Salad | \$18.50 |
| § Phyllo Cup with Crab Salad | \$25.50 |
| § Seasonal Fruit Kebobs, with Strawberry Yogurt | \$15.50 |

RECEPTION SERVICES

HOT APPETIZERS

By the Dozen, 2 Dozen Minimum

Cheese & Vegetarian

| | |
|---|---------|
| § Mini Assorted Quiche | \$24.50 |
| § Vegetable Egg Rolls, with Red Chili Dipping Sauce | \$15.00 |
| § Spanakopita | \$22.50 |
| § Spicy Vegetable Pot stickers | \$15.50 |

Chicken, Beef & Pork

| | |
|--|---------|
| § Golden Crisp Chicken Wings with Teriyaki Sauce | \$14.50 |
| § Mini Chicken & Bean Tacos | \$ 7.50 |
| § Chicken Teriyaki Skewers | \$20.50 |
| § Southwestern Chicken Cornucopia Rolls | \$16.50 |
| § Chicken Pot stickers | \$15.50 |
| § Mini barbecued Meatballs | \$ 9.50 |
| § Mini Italian Meatballs with Marinara Sauce & Parmesan Cheese | \$10.50 |
| § Mini Beef Wellingtons | \$34.00 |
| § Mini Beef Brochettes | \$31.00 |
| § Bacon Wrapped Pineapple & Water Chestnuts | \$16.50 |
| § Stuffed Red Potatoes with Cheddar & Bacon | \$17.00 |
| § Crispy Pork Pot stickers | \$15.50 |
| § Beef Empanadas | \$19.50 |
| § Mini Beef & Bean Burritos | \$ 9.00 |

From the Sea

| | |
|-----------------------------|---------|
| § Crab Rangoon | \$24.00 |
| § Bacon Wrapped Scallops | \$34.50 |
| § Seafood Stuffed Mushrooms | \$26.00 |
| § Mini Crab Cakes | \$26.50 |
| § Mini Surimi Cakes | \$16.50 |

SNACKS & DIPS

SNACKS (Sold by the Pound)

| | |
|---|---------|
| § Party Mix: Peanuts, Pretzels & Chex Mix | \$11.95 |
| § Mixed Nuts | \$19.00 |
| § Peanuts | \$11.00 |
| § Pretzels | \$ 8.00 |
| § Chex Mix | \$10.00 |

DIPS (Sold by the Quart)

| | |
|--|---------|
| § Guacamole, served with Tortilla Chips | \$20.50 |
| § Spinach Artichoke Dip, served with Sliced Baguette | \$17.50 |
| French Onion, served with Crackers | \$14.50 |
| § Salsa, served with Tortilla Chips | \$14.50 |

The Backyard

Minimum of 25 Guests

HAMBURGER BARBEQUE

One per Person \$6.75 per person

- § Hamburger with Cheese, Lettuce, Tomato & Pickles, Chips & Soda
- § Additional Hamburgers \$1.50 each
- § Add sliced watermelon \$0.95
- § Bar-B-Q's that require Grill Rental add \$ 200.

BAKED POTATO BAR

One per Person \$6.95

- § Large Idaho Bakers, Sour Cream, Bacon Bits, Scallions, Sautéed Mushrooms, & Broccoli, Shredded Cheddar Cheese & Butter Balls
- § Iced Tea
- § Add a Mixed Green Salad \$1.75 per person

CHILI BAR

Per Person \$6.67

- § Hormel Meat Chili with Shredded Cheddar, Diced Red Onions, Tomatoes, Jalapenos & Tabasco
- § Iced Tea

BEERS & SPIRITS

BAR SERVICE

All alcoholic beverages must be purchased from TMCC Chartwells Catering. In keeping with the TMCC, Reno requirements please ask us about our Corkage Policy.

CASH BAR

The Cash Bar is provided on a per drink charge to each guest. All cash bar drink prices include sales tax. Each Cash Bar set up fee is \$85.00. Each bartender is provided at a fee of \$50.00 for the first hour and \$20.00 for each additional hour. When the bar purchases exceed \$250.00, the set up fee is waived.

HOSTED BAR

The Hosted Bar is provided at a per drink charge to the Host. After the master bill is calculated, applicable sales tax and service charge will be added. Each bar set up is \$85.00, and each bartender is provided at a fee of \$50.00 for the first hour and \$20.00 each additional hour. When the bar purchases exceed \$250.00, the set up fee is waived.

| | CASH BAR | HOSTED BAR |
|---|----------|------------|
| WINE | | |
| § House Wine | \$4.50 | \$4.25 |
| § House Wine by the Bottle | | \$19.00 |
| § Specialty Wines priced accordingly | | |
| BEER | | |
| § Full Sail Pale or Amber Ale | \$4.25 | \$4.00 |
| § Corona | \$4.25 | \$4.00 |
| COCKTAILS | | |
| § House Brands Our selection of Bourbon, Scotch, Vodka, Gin, Rum & Tequila | \$4.50 | \$4.25 |
| § Call Brands Jim Beam, J&B, Smirnoff, Beefeaters, Ron Rico & Montezuma | \$5.50 | \$5.25 |
| § Premium Brands | \$ 6.50 | \$6.25 |