Catering Guide

TMCC Cafe
775.673.7050
Minimum of 15 Guests
Plastic Disposable Ware Provided

**ECONOMY FARE** 4.50 per Person
- Assorted Small Breakfast Muffins
- Freshly Brewed Coffee & Decaf
- Hot Water with Assorted Tea Bags

**CONTINENTAL FARE** 7.50 per Person
- Assorted Small Breakfast Muffins & Small Fruit Danish
- Seasonal Fresh Cut Fruit
- Orange Juice
- Freshly Brewed Coffee & Decaf
- Hot Water with Assorted Tea Bags

**DELUXE HEALTHY FARE** 9.50 per Person
- Bagels with Low Fat Cream Cheese & Jam
- Seasonal Fresh Cut Fruit
- Individual Yogurts (supplied for half of the total number)
- Granola Bars
- Orange Juice
- Freshly Brewed Coffee & Decaf
- Hot Water with Assorted Tea Bags

**FIRST CLASS FARE** 11.50 per Person
- Fluffy Scrambled Eggs
- Crisp Bacon & Chicken Apple Sausage Wedges
- Breakfast Potatoes
- Seasonal Fresh Cut Fruit
- Assorted Small Breakfast Muffins
- Freshly Brewed Coffee & Decaf
- Hot Water with Assorted Tea Bags
- Orange Juice

**CREATE YOUR OWN GREAT START**

*By the Dozen*
- Small Flaky Croissants with Butter & Jam 21.00
- Assorted Small Breakfast Muffins 11.50
- Assorted Petite Fruit Danish 12.50
- Assorted Bagels with Low Fat Cream Cheese & Jam 24.00
- Breakfast and Tea Breads, per loaf 11.00
  (Banana Nut, Cranberry Nut, Lemon Poppyseed, or Blueberry)
- Seasonal Fresh Cut Fruit 2.50 per Person
- Individual Yogurts 24.00
- Hard Boiled Eggs 9.00
THE BEVERAGES

HOT BEVERAGES
Freshly Brewed Coffee & Decaf 21.50 per Gallon
Assorted Tea Bags 1.50 Each
Hot Chocolate Packets 1.75 Each

COLD BEVERAGES
Orange, Apple or Cranberry Juice, Lemonade, Fruit Punch, 23.00 per Gallon
Iced Tea or Raspberry Iced Tea
Iced Water 5.95 per Gallon

INDIVIDUAL BEVERAGES
Bottled Water 2.00 Each
Assorted Ocean Spray Bottled Juices 2.50 Each
Assorted Pepsi Canned Sodas 2.00 Each
Standard and Deluxe Cannot be Mixed Please Dietary Concerns Can be Accommodated

STANDARD BOXED LUNCHES
(Minimum Order of 10 Standard Boxed Lunches) 8.25 Each

- CHOOSE A MEAT
  Turkey Breast, Ham, Tuna Salad, Egg Salad or Grilled Zucchini & Red Bell Pepper

- CHOOSE A CHEESE
  Swiss, Mild Cheddar, Monterey Jack or Provolone

- ALL OF THE ABOVE SANDWICHES ARE SERVED ON FRENCH ROLLS
  Substitute Artisan Sandwich Rolls Add .75

DELUXE BOXED LUNCHES
(Minimum Order of 15 Deluxe Boxed Lunches) 10.25 Each

- ROAST BEEF & CHEDDAR CHEESE
  With Horseradish Mayonnaise on an Artisan Sandwich Roll

- GRilled CHICKEN BREAST & JACK CHEESE
  With Pesto Mayonnaise on an Artisan Sandwich Roll

- ALMOND GINGER CHICKEN SALAD & JACK CHEESE
  On an Artisan Sandwich Roll

- GRilled EGGPLANT, RED PEPPERS, SPINACH & PROVOLONE CHEESE
  With Pesto Mayonnaise on an Artisan Sandwich Roll

INCLUDED ITEMS & EXTRAS
All Boxed Lunches Include a Crunchy Apple, Bag of Lay’s Potato Chips, Large Cookie & a Can of Soda. Mayonnaise, Mustard, Lettuce & Tomato Included

- Add Red Potato Salad, Mediterranean Pasta Salad or Coleslaw for 1.50 per Person One Salad Selection for All Boxed Lunches

- Substitute Bottle Water for Soda. Add .75

CONCERNED WITH GLUTEN OPTION
Per Person 10.25 Each

- Sliced Cheese & Turkey on Greens with Little Tomatoes, Sliced Cucumber and Kalamata Olives. (Sliced hard cooked egg may be substituted for the sliced turkey)
Minimum of 15 Guests, Higher Pricing Will Apply for Fewer Guests
All Meals are Served with Assorted Large Cookies, Iced Tea & Iced Water

DELI BUFFET 12.25 per Person
- Turkey Breast, Ham & Roast Beef (3.5 ounces per Person)
- Swiss, Cheddar & Jack Cheese (1.5 ounces per Person)
- Tomatoes, Lettuce, Pickles, Mayonnaise & Mustard
- Assorted Sliced Breads
- Red Potato, Mediterranean Pasta Salad or Coleslaw
- Fresh Cut Fruit
- Lay’s Rilled Potato Chips
- Add Grilled Sliced Yellow & Green Squashes & Red Bell Peppers 1.85 per Person

THE SANDWICH PLATTER 11.25 per Person
Platter of Assorted Sandwiches on French Rolls:
- Turkey Breast & Jack Cheese
- Ham & Cheddar Cheese
- Grilled Zucchini & Red Bell Pepper with Jack Cheese
- Tomatoes, Lettuce, Pickles, Mayonnaise & Mustard
- Lay’s Rilled Potato Chips
- Mediterranean Pasta Salad

TRIP TO ITALY 9.95 per Person
- Penne Pasta with Rich Tomato Marinara Sauce & Parmesan Cheese
- All Beef Meatballs
- Chopped Romaine with Grape Tomatoes & Croutons
- Italian and Caesar Dressing
- Fresh Seasonal Vegetables
- Garlic Cheese Bread or LaBrea Rolls & Butter
- Add a Cup of Minestrone Soup 3.25 per Person

MEXICAN FIESTA 10.25 per Person
- Chicken Enchiladas and Bean Burritos
- Mexican Fiesta Rice
- Sweet Corn
- Sour Cream, Guacamole, Diced Tomatoes
- Tri Colored Tortilla Chips & Salsa

(CONTINUES)
GRILLED CHICKEN CAESAR 9.95 per Person
- Bowl of Chopped Romaine & Seasoned Croutons
- Seasoned Grilled All Natural Chicken Breast (4 oz per Person)
- Parmesan Cheese & Cherry Tomatoes
- Caesar Dressing
- Dinner Rolls & Butter
- Add Grilled Vegetables 1.85 per Person

THETACO BAR 10.25 per Person
- Seasoned Ground Beef
- Substitute Shredded Chicken, add 2.50 per Person
- Mexican Fiesta Rice, Vegetarian Refried Beans
- Shredded Cheese, Diced Tomato, Shredded Lettuce, Guacamole
- Soft Flour Tortillas
- Tri-Colored Tortilla Chips & Salsa

ALA CARTE LASAGNA BY THE PAN 85.00
Each Pan Serves 21-24 People.
- Lasagna Noodles Layered with Meat or Spinach, Rich Marinara Sauce & Cheese
- Add Mixed Green or Caesar Salad, 1.50 per Person
- Add Seasonal Fresh Steamed or Roasted Vegetables, 1.50 per Person
- Add Garlic Cheese Bread or Dinner Rolls & Butter, 1.30 per Person
**Buffets on a Budget**

Minimum of 15 Guests, Higher Pricing will Apply for Fewer Guests  
All Buffets Served with Assorted Large Cookies, Iced Tea & Iced Water

### Pricing

<table>
<thead>
<tr>
<th>Lunch</th>
<th>1 Entrée, 11.95 per Person</th>
<th>2 Entrees, 14.95 per Person</th>
</tr>
</thead>
</table>

### Salads

Choose 1 (for Additional Selection add 1.50)
- Mixed Greens with Tomatoes, Cucumbers, Carrots, Ranch & Vinaigrette Dressings
- Caesar Salad or Fresh Cut Fruit Salad
- Housemade Potato Salad or Mediterranean Pasta Salad
- Three Bean Salad or Coleslaw

### Main Course

- Sliced Roast Beef, with Rich Brown Mushroom Sauce
- Pepper Roasted Loin of Pork, with Apricot Dijon Sauce
- Boneless Breast of Chicken, Please Select a Sauce:
  - Marsala Mushroom, Provençal Herb, Teriyaki or Lemon Caper Butter
- Penne Pasta Primavera with Seasonal Fresh Vegetables, Olive Oil, Herbs & Parmesan Cheese
- Cheese Tortellini with Marinara & Broccoli Florets

### Sides

Choose One (for Additional Selection add 1.50)
- Seasoned Rice Pilaf
- Herb Roasted Red Potatoes
- Whipped Potatoes
- Penne Pasta with Olive Oil & Herbs

### Vegetables

Choose one (for Additional Selection add 1.50)
- Green Beans with Toasted Almonds & Olive Oil
- Steamed or Roasted Seasonal Fresh Vegetables
- Grilled Squashes & Red Peppers
- Blend of Carrots, Green & Yellow Beans
- Steamed Asparagus Add 1.00 per Person

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**TMCC Cafe**  
775.673.7050

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COOKIES, BARS & MORE
By the Dozen, Minimum 2 Dozen

- Assorted Cookies
  - Small 11.00
  - Large 16.00
- Fudge Brownies, with or without nuts 14.00
- German Chocolate Brownies 14.00
- Smore Brownies 14.00
- Red Velvet Brownies 14.75
- Lemon or Raspberry Princess Bars 14.00
- Assorted Mini Cheesecakes 18.00
- Assorted Petit Fours 16.00
- Sliced Tea Breads, per loaf
  - (Banana Nut, Blueberry, Cranberry Nut, or Almond Poppy) 9.75

FRESH BAKED CAKES & CUPCAKES
Please Allow 4 Working Days

- Full 2 Layer Sheet Cake 100.00
- Half Sheet Cake 64.00
  - Choose a Base of Chocolate, White, Marble, or Carrot
  - Choose an Icing of Buttercream, Cream Cheese or Non Dairy Topping in Chocolate or Vanilla
  - Cakes can be Filled with Lemon, Cherry, Coconut Pecan, Mocha, Chocolate or Vanilla
- Cupcakes, 3 dozen minimum 16.00
  - Choose from Vanilla, Chocolate, Swirl or Red Velvet

DESSERTS
Minimum of 15 Orders

- New York Style Cheesecake 3.75 per Person
  - Add Raspberry Sauce .50 per Person
  - Carrot Cake 2.95 per Person
Receptions are Served Buffet Style

**HORS D’OEUVRES PLATTERS**

<table>
<thead>
<tr>
<th>SMALL SERVING 15</th>
<th>MEDIUM SERVING 25</th>
<th>LARGE SERVING 50</th>
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</thead>
</table>

- **Crostini Platter**
  Olive Oil Toasted Baguette Slices with 3 Toppings
  Tomato Basil Bruschetta, Artichoke Dip & Roasted Red Pepper Hummus
  2.95 per Person

- **Antipasta Display**
  Provolone, Salami, Artichoke Hearts, Olives, Roasted Red Peppers,
  Grilled Marinated Vegetables & Hummus with Baguette Slices
  4.50 per Person

- **Imported & Domestic Cheeses**
  Small 39.00
  Medium 65.00
  Large 115.00
  With Baguette Slices, Assorted Crackers & Red Grapes

- **Domestic Cheese Tray**
  With Assorted Crackers
  Small 34.50
  Medium 57.50
  Large 115.50

- **Seasonal Fresh Fruit**
  Small 39.00
  Medium 65.00
  Large 130.00

- **Raw Vegetable Tray**
  Small 30.00
  Medium 50.00
  Large 100.00
  With Dill Buttermilk Dipping Sauce

- **Seasonal Grilled & Marinated Vegetables**
  Small 39.00
  Medium 65.00
  Large 130.00
  With Kalamata Olives & Baguette Slices

**SNACKS & DIPS**

**SNACKS** (Sold by the Pound)
- Party Mix: Peanuts, Pretzels & Chex Mix 9.95
- Mixed Nuts 15.95
- Peanuts 9.95
- Pretzels 6.95
- Chex Mix 8.95

**DIPS** (Sold by the Quart)
- Guacamole with Tortilla Chips 19.50
- Black Bean Corn Salsa with Tortilla Chips 15.50
- Salsa with Tortilla Chips 12.50
- Spinach Artichoke Dip with Sliced Baguette 21.00
- Roasted Red Pepper Hummus with Pita Chips 18.00

(continues)
### COLD APPETIZERS

By the Dozen, 3 Dozen Minimum

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Finger Sandwiches: Ham &amp; Cheddar, Turkey &amp; Jack and Cucumber &amp; Dilled Cream Cheese</td>
<td>10.95</td>
</tr>
<tr>
<td>Southwestern Pinwheels with Roasted Red Peppers, Corn, Black Beans, Diced Chicken &amp; Cilantro Cream Cheese</td>
<td>10.95</td>
</tr>
<tr>
<td>Pinwheels with Spinach, Shredded Carrots, Roasted Red Peppers &amp; Herbed Cream Cheese</td>
<td>8.95</td>
</tr>
<tr>
<td>Pinwheels with Crisp Bacon Bits, Cream Cheese, Shredded Cheddar, Diced Tomato &amp; Romaine Leaves</td>
<td>11.00</td>
</tr>
<tr>
<td>Pinwheels with Turkey, Romaine, Tomatoes &amp; Herbed Cream Cheese</td>
<td>8.95</td>
</tr>
<tr>
<td>Roast Beef &amp; Roasted Red Pepper Rollups with Lettuce Leaves &amp; Horseradish Cream Cheese</td>
<td>10.50</td>
</tr>
<tr>
<td>Crostini with Roast Beef, Caper Aioli &amp; Caramelized Onions</td>
<td>17.95</td>
</tr>
<tr>
<td>Old Fashioned Deviled Eggs</td>
<td>8.50</td>
</tr>
<tr>
<td>Deviled Eggs with Crisp Bacon Bits</td>
<td>10.95</td>
</tr>
<tr>
<td>Marinated Tortellini, Artichoke Heart &amp; Cherry Tomato Skewer</td>
<td>13.95</td>
</tr>
<tr>
<td>Stuffed Red Potatoes with Sour Cream &amp; Chives</td>
<td>15.95</td>
</tr>
<tr>
<td>Crostini with Tarragon Chicken, Grape &amp; Walnut Salad</td>
<td>19.50</td>
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</tbody>
</table>

### HOT APPETIZERS

By the Dozen, 3 Dozen Minimum, All items are subject to availability

#### Cheese & Vegetarian

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Assorted Quiche (some contain meat)</td>
<td>18.95</td>
</tr>
<tr>
<td>Vegetable Spring Rolls, with Red Chili Dipping Sauce</td>
<td>17.95</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>18.95</td>
</tr>
<tr>
<td>Spicy Vegetable Potstickers, with Red Chili Dipping Sauce</td>
<td>12.95</td>
</tr>
</tbody>
</table>

#### Chicken, Beef & Pork

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Golden Crisp Chicken Wings with Teriyaki Sauce</td>
<td>12.50</td>
</tr>
<tr>
<td>Chicken Teriyaki Skewers</td>
<td>21.95</td>
</tr>
<tr>
<td>Chicken Tempura Nuggets, with Asian Dipping Sauce</td>
<td>11.50</td>
</tr>
<tr>
<td>Mini Meatballs in Barbecue Sauce</td>
<td>8.50</td>
</tr>
<tr>
<td>Mini Swedish Meatballs</td>
<td>9.50</td>
</tr>
<tr>
<td>Bacon Wrapped Pineapple &amp; Water Chestnuts</td>
<td>18.50</td>
</tr>
<tr>
<td>Stuffed Red Potatoes with Cheddar Cheese &amp; Bacon Bits</td>
<td>19.50</td>
</tr>
<tr>
<td>Crispy Pork Potstickers with Red Chili Dipping Sauce</td>
<td>12.95</td>
</tr>
<tr>
<td>Hawaiian Flat Bread Pizza Bites with Barbecued Chicken, Pineapple and Cheese</td>
<td>15.50</td>
</tr>
</tbody>
</table>

#### From The Sea

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon Wrapped Prawns</td>
<td>38.25</td>
</tr>
<tr>
<td>Mini Crab Cakes with Caper Aioli</td>
<td>24.50</td>
</tr>
<tr>
<td>Mini Surimi Cakes with Dill Aioli</td>
<td>15.50</td>
</tr>
</tbody>
</table>
Minimum of 15 Guests

Hamburger Buffet
One per Person 6.75 per Person
- Hamburger, Chips & Soda
  with Cheese, Lettuce, Tomato, Pickles, Mustard & Ketchup Packets
- Additional Hamburgers 2.95 Each
- Add Hot Dogs 3.25 Each
- Add Sliced Watermelon 1.50 per Person

Baked Potato Bar
One per Person 7.95 per Person
- Large Idaho Bakers, Sour Cream, Bacon Bits, Scallions, Sauteed Mushrooms & Broccoli, Shredded Cheddar Cheese & Butter Balls
- Iced Tea
- Add a Mixed Green Salad 1.50 per Person

Chili Bar
7.50 per Person
- All Beef Chili with Shredded Cheddar, Diced Red Onions, Tomatoes, Jalapenos & Tabasco
- Green Salad
- Iced Tea

Available For Rental
Table Cloths 5.95 Each
CONTACT

To place an order for a catered event, please contact the TMCC Cafe Catering Office at (775) 673-7050. Personal appointments may be made at your convenience. We are happy to provide guidance in all aspects of planning your event. When available, please provide us with your agenda.

ORDERING

While we may be able to accommodate your needs with less lead time, we prefer the opportunity to do our best for you. Please give us ample time to plan for your upcoming event. If we can accommodate orders with less than 72 hours time, we are happy to do so. However, any event that is arranged with less than 72 hours advance notice will be subject to a $50.00 service charge. We ask that you finalize all menus no later then five (5) working days in advance. There is a minimum food order of $100.00 for all deliveries. Orders placed for under $100.00 will be charged a delivery fee of $25.00.

TABLE SET UP & ROOM DECOR

It is your responsibility to make arrangements for the unlocking of buildings and rooms and for set up and removal of tables and chairs. Please ensure all tables and chairs are in place with ample time for our service staff to properly set them up. The number and size of tables and chairs you need is determined by the type of event you are having. Please let us know if you have any questions regarding whom to contact or what your event may require. We are happy to arrange for any special decorations/flowers etc. upon your request for an appropriate fee. There will be a $25.00 service charge added to your bill if the catering staff has to place tables.

Please check with your site contact to ensure the proper number of trash receptacles are set up and removed. With five (5) working days advance notice, Building & Grounds, 673-7100, is able to order delivery and pick up of extra trash receptacles.

We will supply linens and skirting (where possible) for any tables used for the display of food and beverage. If additional linen or table skirting is needed, we are happy to provide it for an appropriate fee. Please see rental fees on the last page of this guide.

DELIVERY

It is your responsibility to ensure that your location is unlocked and set up to your specifications to allow for delivery and/or clean up. For any delivery off the campus there will be an additional $2.00 per mile fee. You are responsible for the safe keeping of all TMCC Cafe Catering equipment used on the site. Any equipment lost or damaged will be charged at replacement value on your bill.

SPECIAL NOTICE TO ALL GROUPS

All groups need to observe the following guidelines when booking events with TMCC Cafe Catering:

1. Please have a signed request for payment or purchase card information prior to your event.
2. Include all service charge amounts as well as delivery fees in the dollar amount submitted for approval.
3. Account must be a “host account.”
4. A signature is required.

(CONTINUES)
BILLING
You will receive billing information upon your first contact with TMCC Cafe Catering.

CANCELLATION
We understand that situations arise which may require you to cancel your event. For this reason, cancellations may be made up to three (3) working days before your event at no charge. Cancellations after this time are subject to costs incurred and may be charged the full contracted price.

SERVICE FEES
Standard service time is two hours, any additional time needed due to programs or ceremonies will be charged at 25.00 per hour per attendant. If additional time or attendants are desired, attendants are available at 25.00 per hour per attendant.

WINE BEER & SPIRITS
TMCC Cafe does not offer alcoholic beverages or service.

HEALTH & LIABILITY
Food items that are not consumed remain the property of TMCC Cafe Catering due to health and liability reasons. Removal of equipment will be charged at replacement value.

DIETARY CONSIDERATIONS
With advance notice, TMCC Cafe Catering will do whatever is possible to work with special dietary requests.

GUARANTEES & MINIMUMS
An estimate of the number of guests will be requested while making your initial arrangements, however, we ask that you inform us if the number of guests varies from this initial number by 10% or more during the planning stages. We require that a guarantee number is called into the Catering Office three (3) working days prior to your event. If we do not receive a guarantee number, we will set it at the same number that is on the signed contract. We will prepare 5% over the guarantee number for buffet and served meals. You will be charged for your guarantee number or actual number served, whichever is greater.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
All catering services are subject to 15% service charge & taxes where applicable