

# MATC Catering

## Menu

*as of September 2008*  
*All prices are per person*



### Breakfast & Break Service

#### Assorted Beverage Service

Choose from: soda, juice, or bottled water with cups and ice \$0.95

#### Deluxe Continental Breakfast

2 types of Pastries; Seasonal Fresh Fruit Tray; Coffee, Tea, and Juice  
 \$3.95

#### Mid-Morning Break

Mini Croissants with butter and jam  
 Mini Danish and seasonal fresh fruit  
 Assorted Beverages \$3.95

#### Veggie & Bread Break

Fresh Cut Vegetable Tray with Dip  
 Sweet Bread  
 Assorted Beverages \$2.55

#### Brownie Break

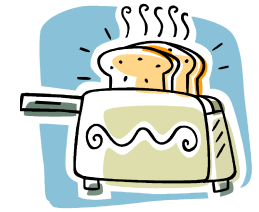
Fresh Baked Brownies  
 Assorted Beverages or Milk \$1.95

#### Cookie Break

2 Fresh Baked Cookies  
 Assorted Beverages or Milk \$1.95

#### VIP Break

Turkey Roll-Ups, Mini Quiche,  
 7 layer Mexican Dip with Tortilla Chips  
 Seasonal Fresh Fruit Tray  
 Mini Cheesecake  
 Chocolate-dipped Strawberries or Pretzels  
 Assorted Beverages



\$6.50

#### Water Service Only

Pitchers of Water with cups and ice \$0.35

#### Continental Breakfast

2 types of Pastries  
 Coffee, Tea, and Juice \$3.00

#### Sweet & Salty Break

Freshly Baked Cookies  
 Cheese and Crackers  
 Mixed nuts  
 Assorted Beverages \$3.00

#### Fiesta Break

7 layer Mexican Dip with Tortilla Chips  
 Seasonal Fresh Fruit Tray  
 Choice of 2 cookies or 1 brownie  
 Assorted Beverages \$4.75

#### Individual Sweet Treats & Trays

Brownies \$1.00  
 Cookies (2) \$1.00  
 Rice Crispies \$1.00  
 Lemon Bars \$1.00  
 Sweet Bread slice w/cream cheese (banana nut, pumpkin, carrot nut,  
 date nut, lemon, cranberry) \$1.00  
 Donuts \$1.00  
 Muffins \$1.00  
 Scoop of Ice Cream \$0.50  
 Vegetable Tray \$1.25

Vegetable Tray with dip	\$1.75
Seasonal Fruit Tray	\$1.75
Seasonal Fruit Tray with dip	\$2.25
Assorted cheeses and crackers	\$1.00

## Soup & Salad

### Chicken Caesar Salad

Fresh chicken, marinated & grilled, served on top of fresh greens with Caesar dressing, croutons, & Parmesan cheese. Served with roll and assorted beverage. \$7.75

### Chef Salad

Cubed ham, turkey, and cheeses on a bed of mixed greens. Tossed with tomatoes, eggs and olives. Choice of dressing. Served with roll and assorted beverage. \$7.25

### Bread Bowl Soup

Choice of one soup:  
black bean, corn chowder, clam chowder, potato chowder or chicken noodle (each served with bread bowl & assorted beverage). \$6.25  
Add an additional soup choice for \$0.75

### Beef Stew

Warm, hearty beef stew with vegetables (each served with side salad, roll, and assorted beverage). \$6.90

### Cobb Salad

Fresh greens topped with turkey, cheese, bacon, tomato, avocado, and olives. Choice ranch or blue cheese dressing (Served with roll and assorted beverage). \$7.75

### Chinese Chicken Salad

Fresh spring greens, mixed with cabbage, celery, mushrooms, peppers, & mandarin oranges. Topped with marinated & grilled chicken breast, wontons & oriental dressing (Served with roll and assorted beverage). \$8.50

## Bread Bowl Soup & Salad

Choice of one soup:  
black bean, corn chowder, clam chowder, potato chowder or chicken noodle in a bread bowl (Served with side salad & assorted beverage).

\$7.50

Add an additional soup choice for

\$0.75

## Side Salad - add to any entrée

Mixed greens with cucumbers, tomatoes and carrots. Topped with croutons. Choice of dressing: ranch or creamy vinaigrette. \$1.25

## Sandwiches & Such

### Sandwich Platter

Ham, Turkey, or Roast Beef with sliced cheeses. Comes with lettuce, tomatoes, and pickles (Served with pasta or potato salad, chips, cookie & assorted beverages). \$7.25

### Barbequed Pulled Pork or Chicken

Your choice of tender pulled pork or chicken in a succulent BBQ sauce (Served with a fresh baked roll, baked beans, coleslaw and assorted beverages). \$6.95

### Quiche

A generous slice of freshly baked quiche (Served with a garden side salad and choice of salad dressing and fresh seasonal fruit and assorted beverages). \$7.50

### Box Lunch

Turkey or Ham sandwich on a fresh hoagie roll with lettuce, tomatoes, onions and condiments (Served with a side of pasta salad, chips, cookie and assorted beverages). \$6.50

### **Box Lunch Special**

Chicken Salad on a fresh baked roll or flakey croissant with lettuce, tomatoes, onions and condiments (Served with a side of pasta salad, chips, cookie, and assorted beverages). \$7.75

### **Turkey Avocado Croissant**

Thinly sliced turkey layered with avocado, Swiss cheese, lettuce and tomato on a flakey croissant (Served with side salad, chips and assorted beverages). \$7.50

### **Wraps**

Turkey, Bacon, Avocado or Chicken Caesar wrapped in a spinach or tomato, basil tortilla (Served with your choice of salad, chips and assorted beverages). \$6.50

### **Lunch or Dinner**

#### **Potato Bar**

Baked Potatoes with all the toppings -- Includes bacon bits, chives, butter, sour cream, broccoli, chili, cheese sauted mushrooms (Served with a roll and assorted beverages). \$7.50

#### **Pasta Bar**

*Served buffet style for a minimum of 20.*

Includes farfalle (bowtie) and fettuccine pastas with marinara, meat and Alfredo sauces (Served with garden salad, bread sticks and assorted beverages). \$7.95

#### **Western Buffet**

Carved Roast Beef, BBQ Chicken, Vegetables in season, Salad, Potato (choice of baked, roasted, or mashed) and freshly baked rolls (Served buffet style with assorted beverages). \$12.95

#### **French Dip Sandwich**

Thinly sliced roast beef piled high on a toasted hoagie roll with a side of Au Jus for dipping (Served with a fresh green salad and choice of dressing and assorted beverages). \$7.00

### **Chicken Enchiladas**

Corn tortillas stuffed with our special mix of cheese and seasoned shredded chicken and served with sour cream and our salsa (Lime rice and refried beans served on the side and served with assorted beverages). \$8.75

### **Barbeque Chicken**

Tangy BBQ chicken, quarter cut, served with whipped potatoes. Comes with corn, cole slaw, and a fresh baked roll (Served with assorted beverages). \$7.75

### **Chicken Parmesan**

Sauteed strips of chicken breast, topped with Marinara sauce and Parmesan cheese on a bed of pasta (Served with a green salad and fresh baked rolls or breadsticks and assorted beverages). \$9.00

### **Hawaiian Chicken**

Tender strips of sauteed chicken breast in a sweet and sour glaze (Served with rice pilaf, fresh seasonal vegetables and a fresh baked roll and assorted beverages). \$8.75

### **Chicken Cordon Bleu**

Boneless chicken breast stuffed with ham and swiss cheese, lightly breaded and baked (Served with a light sauce, your choice of rice or potatoes, seasonal vegetables, a fresh baked roll and assorted beverages). \$10.75

### **Kalua Pork**

Slow cooked, wood smoked flavored pork, shredded and moist. Served with rice or large fresh baked rolls and side sauces (Served with your choice of pasta, potato – including potato chips – or green salad; and assorted beverages). \$7.00

### **Lasagna**

MATC's special meat and 3 cheese lasagna (Served with a green salad and fresh baked rolls or breadsticks and assorted beverages). \$8.25

### Marinated Chicken

Juicy boneless chicken breast, marinated and lightly breaded and baked (Served with a light sauce with your choice of potatoes or rice pilaf, seasoned vegetables and a fresh baked roll and assorted beverages). \$8.75

### Chicken Fried Steak

Hot chicken-fried steak (Served with mashed potatoes and gravy, green salad and a freshly baked roll and assorted beverages). \$8.50

### Prosciutto Chicken

Smoked gouda cheese and prosciutto stuffed into a marinated chicken breast, lightly breaded and baked (Served with a light sauce, your choice of rice pilaf or potatoes, seasonal vegetables, a fresh baked roll and assorted beverages). \$11.25

### Herb Roasted Pork Loin

Succulent Pork Loin dressed in herbs (Served with garlic mashed potatoes, and seasonal vegetables with a freshly baked roll and assorted beverages). \$9.75  
Baby Back Pork Ribs

### BBQ Pork Ribs

Succulent barbequed pork ribs in a sweet glaze (Served with a twice baked potato, coleslaw, baked beans and a roll and assorted beverages). \$11.50

### Bacon-Wrapped Pork Tenderloin

Sauteed pork tenderloin medallions with a maple-mustard sauce (Served with roasted red potatoes, seasonal vegetables and a freshly baked roll and assorted beverages). \$10.25

### Apple Cider Glazed Pork Loin

Pork Loin glazed in an apple cider sauce (Served with whipped butternut squash and maple glazed carrots and assorted beverages). \$8.95

### Prime Rib

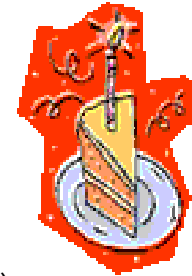
*Served for a minimum of 20.*

Carved tender Prime Rib of Beef, rubbed with spices and slow roasted (Served with Au Jus and horseradish, along with twice baked potato, seasonal vegetable and a freshly baked roll and assorted beverages). \$16.95

### Desserts

Add a dessert to your meal or event.

Cookies (2)	\$1.00
Rice Crispies	\$1.00
Brownie	\$1.00
German Chocolate Brownie	\$1.25
Crisp or Cobbler (Apple, Peach, or Berry)	\$1.75
Pie (Apple, Dutch Apple, Berry, Chocolate, Pumpkin, Coconut Cream, Banana Cream)	\$1.75
White Chocolate Cake	\$1.50
Tropical Tres Leche Cake	\$2.00
Carrot Cake	\$1.75
German Chocolate Cake	\$1.75
Mini Cheese Cake (assorted flavors)	\$1.75
MATC's Cheesecake (A New York-style with your choice of fruit or fudge topping)	\$2.25
Seasonal Fruit Trifle	\$2.00
Seasonal Fresh Fruit Tart (3" fresh vanilla pastry)	\$1.50
Seasonal Fresh Fruit Tart (5" fresh vanilla pastry)	\$2.50



## MATC Catering Policies

1. The MATC is happy to assist you with your catered event. The choices on this menu are suggestions. We can customize a menu to meet your budget and enhance your special occasion.
2. Please contact Nancy Weller to discuss your catering needs at (801) 863-7587
3. Room reservations are made through Barbara Miner at (801) 492-2935
4. Please let us know about your event as soon as possible with an estimated count. (Minimum group size must be at least ten people). We recommend finalizing your menu selection three weeks in advance. Your final guest count is required three days prior to your event. Food will be prepared for the guaranteed number, or count give. Our minimum charge to you will be the guaranteed count given at that time.
5. Cancellations must be given three days prior to the event. Cancellations after this time period will be charged for any costs already incurred.
6. MATC Catering does not add the current industry standard service charge of 18%. We do however reserve the right to assess additional charges to an event for services that exceed our normal expected costs. These costs may include items such as special centerpieces, extra linens, room set-up, etc. Additional charges apply for service after 3:00 pm. Events requiring extended service hours are subject to additional charges.
7. Substitutions may be made for dietary or religious reasons. Substitutions changes exceeding 10% of the guarantee number will require an additional charge. All substitution changes must be confirmed at the time of guarantee.
8. Food and beverage left over from an event remains the property of MATC Catering and may not be removed from the location of service. This is due to liability and safety concerns.
9. MATC Catering must approve all food and/or beverages brought to an event by the patron prior to the event. Charges incurred for the service of these products will be added to the billing.
10. MATC Catering is the broker for all food and beverage served on campus.
11. Use of the kitchen, its equipment or dishes must first be authorized by Anthony Huntington or Nancy Weller.
12. Payment arrangements must be made in advance. MATC departments will be billed through the campus financial system. We accept payments by cash, check, credit card, or approved purchase orders.
13. All catering at the Mountainland Applied Technology College is done by Chefs and Chefs-in-Training at our Orem Campus. All revenue is invested back into the Culinary Arts Program.