

## MATC CATERING MENU

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### Breaks

#### Water Service only

.25 per person

#### Soda selection, with cups & ice

.75 per person

#### Continental Breakfast

2 types of fresh baked pastries  
Coffee, Tea and Juice

3.00 per person

#### Deluxe Continental Breakfast

2 types of freshly baked pastries,  
seasonal fresh fruit  
Coffee, tea and Juice

3.95 per person

#### Mid-Morning Break

Mini Croissants with butter and jam,  
mini Danish and seasonal fresh fruit  
Juice or soda

4.75 per person

#### Donuts

Assorted fresh donuts  
Juice and milk

2.95 per person

#### Muffins

An assortment of fresh muffins  
Juice and Milk

2.75 per person

#### Afternoon Break

Freshly baked cookies, cheese and  
crackers, mixed nuts  
Assorted sodas

2.95 per person

#### Veggie Break

Fresh cut vegetables with Ranch dip  
Banana nut bread  
Assorted sodas

2.50 per person

#### Brownie Break

Fresh baked brownies  
Assorted sodas or milk

1.95 per person

#### Cookie Break

2 fresh baked cookies  
Assorted sodas or milk

1.60 per person

#### Fiesta Break

7 layer Mexican dip with tortilla  
chips, seasonal fresh fruit, brownies  
or cookies  
Assorted sodas

4.75 per person

#### VIP Break

Turkey roll-ups, mini quiche, 7 layer  
dip, chips, seasonal fresh fruit, mini  
cheesecake, chocolate-dipped  
strawberries (seasonal) or pretzels  
Assorted sodas

6.50 per person

## Breakfasts

### Continental

2 types of fresh baked pastries  
Coffee, tea and juice or milk

3.00 per person

### Deluxe Continental

2 types of freshly baked pastries,  
Seasonal fresh fruit  
Coffee, tea and juice or milk

3.95 per person

### American Style

Choice of ham, bacon or sausage  
Scrambled eggs, hash browns  
Served with assorted muffins or  
bagels and fresh fruit garnish  
Coffee, tea and juice

5.75 per person

### Country Style

Buttermilk Biscuits with country  
gravy, choice of ham or sausage,  
scrambled eggs, fresh fruit garnish  
Coffee, tea and juice

6.50 per person

### Quiche

Large slice of freshly baked quiche  
Served with freshly baked muffins  
and seasonal fresh fruit.

5.75 per person

### Breakfast Buffet

Choice of ham, bacon or sausage  
Hash browns, scrambled eggs,  
biscuits and gravy or bagels, fresh  
baked muffins or quick breads,  
seasonal fresh fruit, assorted  
pastries.  
Coffee, tea, juice and milk  
Minimum of 20 people required

7.50 per person

## Salad & Soup

### Chicken Caesar Salad

Fresh chicken, marinated and  
grilled, served on top of fresh  
greens with Caesar dressing,  
croutons, and Parmesan cheese.  
Served with roll and soda

7.50 per person

### Cobb Salad

Fresh greens topped with turkey,  
cheese, bacon, tomato, avocado,  
and olives. Served with ranch or  
blue cheese dressing, roll and  
soda

7.75 per person

### Chef Salad

Cubed ham, turkey and cheeses on  
a bed of mixed greens. Tossed with  
tomatoes, eggs and olives. Served  
with choice of dressing, roll and  
soda

6.75 per person

### Chinese Chicken Salad

Fresh spring greens, mixed with  
cabbage, celery, mushrooms,  
peppers, and mandarin oranges.  
Topped with marinated, grilled  
chicken breast slices. Garnished  
with strips of fried won-tons.  
Served with oriental dressing, roll  
and soda

7.95 per person

### Soup in a Bread Bowl

Choice of one soup: black bean,  
corn chowder, clam chowder,  
potato, or chicken noodle. Served  
with fresh bread bowls and soda

5.75 per person

## Lunch or Dinner

### Sandwich platter

Ham, Turkey or Roast beef with sliced Swiss, Cheddar or Provolone. With lettuce, tomatoes and onions. Served with side of pasta or potato salad, chips, cookie, and a soda.

7.00 per person

### Box Lunch

Turkey or Ham sandwich on a fresh hoagie roll. Served with pasta salad, potato chips, cookie and a soda.

5.75 per person

### Soup and Salad

A bread bowl with your choice of one soup: black bean, corn chowder, clam chowder, potato, or chicken noodle. Served with a garden green salad and a soda.

6.75 per person

### Beef Stew

Hearty beef stew, served with fresh rolls, a garden green salad and a soda

6.90 per person

### Barbequed Beef or Chicken

Your choice of tender shredded beef or chicken in BBQ sauce. Served with fresh rolls, Cole slaw, baked beans, and a soda.

6.75 per person

## Quiche

A generous slice of freshly baked quiche. Served with a garden salad, fresh seasonal fruit and a soda.

7.00 per person

## Lasagne

Gordon's special meat Lasagne, served with green salad, fresh bread sticks or rolls, and a soda.

7.50 per person

## Chicken Enchiladas

Fresh corn tortillas, stuffed with cheese and shredded chicken, and topped with sour cream, and Pico de Gallo. Served with Spanish rice and beans.

8.25 per person

## Steak or Chicken Quesadillas

Hot tortillas filled with melted cheese and your choice of marinated chicken or steak. Served with salsa, sour cream, lettuce, tomatoes, lime or Spanish rice, refried beans, and a soda.

7.50 per person

## Chicken Parmesan

Sauteed strips of chicken breast, topped with Marinara sauce and cheese. Served with green salad, fresh rolls or breadsticks, and a soda.

9.00 per person

### Chicken Fried Steak

Hot chicken-fried steak served with mashed potatoes and gravy, green salad, rolls, and a soda.

8.00 per person

### Marinated Chicken Breast

Boneless chicken breasts, marinated in fruit juices and broiled. Served with rice pilaf, vegetables, rolls and a soda.

8.50 per person

### Beef or Chicken Fajitas

Marinated strips of beef or chicken, with tortillas, guacamole, Pico de Gallo, sour cream, lettuce and tomatoes. Served with lime rice, refried or black beans, and a soda.

9.00 per person

### Hawaiian Chicken

Tender strips of sautéed chicken breast in a sweet and sour glaze. Served with rice pilaf, fresh seasonal vegetables, rolls, and a soda.

8.50 per person

### Chicken Cordon Blue

Boneless chicken breast stuffed with ham and Swiss cheese. Served with sauce, rice pilaf or baked potato, seasonal vegetables and a soda.

10.50 per person

### Proscuitto Chicken

Smoked Gouda cheese and Proscuitto rolled into chicken breasts. Served with cream sauce, baked potato or rice pilaf, seasonal vegetables and a soda.

10.95 per person

### Pasta Bar

Served buffet style for 20 people minimum. Includes bowtie pasta and fettucine noodles, marinara, meat, and Alfredo sauces. Served with garden salad, bread sticks or garlic bread, and a soda.

8.50 per person

### Chicken Wellington

Chicken breast and mushrooms wrapped in puff pastry and baked until golden. Served with baked potato, seasonal vegetable, rolls and a soda.

10.95 per person

### Baby Back Pork Ribs

Succulent barbequed pork ribs in a sweet glaze. Served with a twice baked potato, coleslaw, baked beans, rolls and a soda.

11.50 per person

### Prime Rib

Tender Prime Rib of Beef, rubbed with spices and slow roasted. Served with Au Jus and horseradish sauce, along with twice baked potato, seasonal vegetables, rolls and soda. Minimum 20 people.

14.50 per person

**Add dessert to any meal for the following prices per person:**

2 cookies	1.00
Brownie	1.00
Crisp or Cobbler	1.50
Apple	
Peach	
Berry	
Pie	1.75
Apple	
Dutch Apple	
Berry	
Chocolate	
Pumpkin	
Coconut Cream	
Banana Cream	
Cake	1.50
Carrot	
Chocolate	
Decadence	
German Chocolate	
Mini Cheese Cake	1.25
Assorted flavors	
Gordon's Cheesecake	2.25

**Catering Policies**

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.

**For catering at a Custom Fit class, please contact your Custom Fit Representative.**

**For all other catering needs, contact Holly Peterson:**

Office: 863-7587 (mornings)  
Home: 225-1328

Please let us know about your event as soon as possible, with an estimated count. We recommend finalizing your menu selection 3 weeks in advance. Your final guest count is needed three days prior to your event. Food will be prepared for this guaranteed number, and your minimum charge will be based on it.

Cancellations must be given 3 days prior to the event. Any cancellations after this point will be charged for any costs already incurred.

Payment arrangements must be made in advance. MATC departments will be billed through the campus financial system. We accept payments by cash, check, or approved purchase orders.

Where choices are allowed on the menu (ex- rolls or garlic bread), one choice must apply to the entire group.

All catering at the Mountainland Applied Technology College is done by Chefs and Chefs in Training at our facility. All revenue is invested back into the Chef Prep program.