



METROPOLITAN
COMMUNITY COLLEGE
Penn Valley

2025-26 Catering Guide



GREAT WESTERN
DINING SERVICE

Metropolitan Community College

Welcome to Metropolitan Community College, managed by Great Western Dining. Serving people great food and an exceptional dining experience is not just our goal, it's our purpose! We are here for all of your catering needs - big or small. This guide is meant to serve as creative inspiration for your special catered event. We can offer any custom solution you desire! Reach out to your GWD Catering Coordinator to plan your next fantastic catering event!

Great Food, Great Service, Great Western!

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Metropolitan Community College Catering Services are professionally managed by Great Western Dining Service! 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 start. We're glad you're interested in our catering services for both on- and off-campus events. Our goal is to enhance your event with memorable, high-quality catering. Our professional staff is committed to top-tier service and ready to help you choose from a wide range of menu options or create a custom menu just for you. We'll guide you through a smooth, simple process to ensure flawless execution. We look forward to working with you and invite you to reach out anytime we can help.

Reservation Policy & Room Arrangements

- | | |
|--|--|
| 1. Date and time of the function | 4. Location of requested function |
| 2. Approximate number of guests | 5. Contact information of group representative |
| 3. Name of group and billing information | 6. Will the group require catering service? |

After you have reserved space on campus, you will need to contact the dining service office. Our Catering Department will need the following, as well as the room scheduling information.

- | | |
|--|---|
| 1. Type of function (formal, casual, meeting, social, wedding, etc.) | 4. Special dietary needs of guests |
| 2. Desired menu selections | 5. Beginning and ending time of function |
| 3. Approximate cost that you have in mind | 6. State of Missouri Tax Exempt Certificate, if applicable. |

To Request Catering, please contact your respective Food Service Director per the email provided on page 20.

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%) of that guarantee. Great Western Dining will prepare up to 5% more food in case additional guests need to be served. If it is necessary to cancel an event, the following shall apply:

- 72 hours or more notice—no charge applied, except for special order items
- Less than 72 hours notice—a 75% charge of the guarantee will occur
- Less than 24 hours notice—a 100% charge of the guarantee will occur

Groups outside of Metropolitan Community College will need to pay the Catering Department for 50% of the total before the event and the remaining amount due immediately following the event. 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. Remittance of payment must be made 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.

- There is a \$25 delivery fee for events off campus with a maximum charge of \$50 per day.
- There is a minimum charge of \$20 for catering services. Customers may order pick-up items without meeting the minimum order amount.
- Table linens are provided for all food service tables. Guest table linens are only included with full-service meals. Additional linens can be placed on non-food tables for a fee of \$5.00 per tablecloth and \$10.00 per table skirt with 10-day notification.
- A service time of two (2) hours is included in all pricing for groups of 50 or more guests. Attendants are provided at no additional charge for groups of 50 or more with hot buffet or plated functions. Events exceeding two hours may incur additional charges. If a program is part of your event, please let us know so we can plan accordingly.
- Requests for flowers and decorations will be negotiated separately.
- Unused food items are not to be removed from the service area. We are not be responsible for the health of individuals who consume unused food items from catering functions.

CATERING CANNOT BE ASSURED WITH LESS THAN 72 HRS. NOTICE

Breakfast

The Classic Continental

Assortment of fresh fruit and pastries served with hot, fresh coffee and ice water.

Eye Opener

Freshly baked breakfast muffins and seasonal sliced fruit. Served with chilled fruit juice and hot, fresh coffee and ice water.

Healthy Start

Seasonal fresh fruit served with yogurt parfaits and granola. Hard Boiled Eggs to compliment fresh juice, hot coffee, and ice water.

Build-Your-Own Breakfast Buffet

Comes with fresh fruit and regular or decaf coffee

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 (buttermilk, blueberry or chocolate chip), **OR** French toast with warm syrup & butter

Choose One (1): Biscuits with butter & jelly **OR** Danish & Bagels **OR** muffins

A La Carte

- Regular or Decaf Coffee
- Chilled Fruit Juice
- Sausage Biscuit
- Bagel with Cream Cheese
- Hard-Boiled Eggs
- Yogurt Parfaits
- Granola / Grain Bars

Bakery

- Sweet Rolls
- Long John Donuts
- Coffee Cake
- Breakfast Muffins
- Scones
- Mini Danishes
- Cinnamon Rolls
- Croissants





Wraps & Sandwiches

Perfect for those meetings on the go or for anyone traveling to, and from events. Meals are served buffet-style or as boxed lunches and include setup, cleanup, and disposable serviceware. Includes condiments, utensils, and paper napkins!

Veggie Deluxe Wrap

Roasted vegetables, spring mix, and garlic hummus wrapped in a spinach tortilla and choice of one side.
Can be made Vegan.

BLT Wrap

Crispy bacon, chopped lettuce and tomato, shredded cheddar, ranch dressing, wrapped in a flour tortilla, choice of one side.

Chicken Bacon Caesar Wrap

Shredded chicken, crispy bacon, romaine lettuce chopped and tossed in Caesar dressing, parmesan cheese, wrapped in a spinach tortilla, choice of one side.

Southwest Wrap

Seasoned 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 with choice of one side.

Signature Sandwiches

Turkey Pesto Sandwich
Tuna Salad Sandwich
Chicken or Ham Deli Sandwich
Turkey & Cheese Sandwich

Other Sandwich Options

Roast Beef
All-American BLT
Italian Deluxe Sandwich
Turkey Avocado
Chicken Salad
Deluxe Egg Salad Sandwich

All sandwiches come with a choice of one side & are customizable!

Sides & Additions

Choose One (1) Side

Pasta salad, potato salad, or coleslaw
bag of chips and whole fruit

Add an additional side for \$2.25 per person.

Add a cup of soup for an additional charge per person.

Add side salad for additional charge.





Signature Salads

Meals are served buffet-style or as boxed lunches and include setup, cleanup, and disposable serveware. Each meal comes with your choice of iced tea, lemonade, or water, plus brownies or cookies for dessert. Add a cup of soup for a small additional charge per person.

A fresh and convenient option for any catered lunch or dinner!

Chef Salad

Fresh garden greens topped with julienned turkey breast, smoked ham, American and Swiss cheeses, sliced tomatoes, and cucumber. Served with ranch or Italian dressing, croutons, and your choice of a dinner roll or breadstick.

Chilled Taco Salad

Tortilla chips topped with spicy shredded chicken or beef, beans, shredded lettuce and diced tomatoes, sliced black olives, shredded cheese, fresh guacamole, sour cream and salsa.

Chicken Caesar Salad

Crisp romaine lettuce tossed in a creamy Caesar dressing topped with croutons and marinated grilled chicken. Served with breadsticks or roll.

Chicken Cobb Salad

Freshly chopped romaine lettuce topped with tomato, bacon, hard-boiled eggs, avocado, blue cheese crumbles and your choice of ranch or Italian dressing. Served with a dinner roll or breadstick.

Garden Salad Lunch

Crisp romaine lettuce with tomatoes, sliced cucumber, shredded carrot, and garlic croutons with a zesty Italian or ranch dressing. Served with a breadstick.

Custom Signature Salad Request? You Got It!

Speak with a member of our team for options, availability and pricing!





Themed Buffets

Selections are presented buffet-style. Services include set up and clean up, disposable serveware, iced water, iced tea or lemonade, and a dessert option. Minimum of 25 people.

Themed Buffet Options

All-American Cookout

Juicy Grilled Burgers
Hot Dogs or Brats
All the Fixings & Chips
Two Sides: Pasta Salad, Potato Salad,
Coleslaw, Baked Beans, Cottage
Cheese

Baked Potato Bar

Flaky Idaho Russets
Diced Grilled Chicken or Pulled Pork
Steamed Broccoli Florets
Cheese Sauce
Crumbled Bacon
Butter & Sour Cream
Served with dinner roll.

Chinese Buffet

Two Entrees: Broccoli Beef, Cashew
Chicken, Sweet & Sour Chicken, Veggie
Lo Mein

Fried or Steamed Rice
Egg Roll
Fortune Cookies

South of the Border Buffet

Seasoned Beef or Chicken
Hard or Soft Taco Shells
Fresh Tortilla Chips
Beans & Spanish Rice
Cheese, Lettuce, Tomatoes,
Onions & Black Olives
Salsa & Sour Cream

Viva Italian Buffet

Caesar Salad
Choose Two Pastas
Choose Two Sauces: Marinara, Meat,
Alfredo, Creamy Pesto

Freshly Baked Breadsticks





Luncheons & Dinners

Services include set up and clean up, a buffet table and disposable serviceware.
All selections include a mixed greens salad, choice of dessert, iced water, iced tea or lemonade.

Poultry Options

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 Cordon Bleu

Baked chicken with ham, Swiss cheese, roasted potatoes, vegetables, and warm rolls

Seafood Options

Parmesan-Crusted Tilapia

With wild grilled rice pilaf, vegetable and warm rolls

Fried Catfish

Coleslaw, southern fried potatoes, and cornbread with sweet honey butter

Desserts & Add Ons

Desserts

White Cake
Chocolate Cake
Hot Fruit Cobbler or Pie
Lemon Bars
Fudge Brownies
Cookies
Pound Cake

Gourmet Desserts

(Additional Charge Per Person)
Chocolate Overload Layered Cake
Tiramisu
Cheesecake & Strawberry Sauce
Chocolate Deluxe Cheesecake
Carrot Cake

Premium Side Salads

(Additional Charge Per Person)
Mixed Greens with dried cranberries, glazed pecans, gorgonzola, balsamic vinaigrette

Spinach & greens with feta, strawberries, mandarin oranges, toasted almonds, and sesame vinaigrette





Luncheons & Dinners

Services include set up and clean up, a buffet table and disposable serveware. All selections include a mixed greens salad, choice of dessert, iced water, iced tea or lemonade.

Beef & Pork Options

Glazed Ham

Sweet potato soufflé, vegetable, hot rolls and butter

Braised Hot Roast Beef

Tender oven-roasted sliced beef with mashed potatoes, brown gravy, and country-style green beans. Served with a dinner roll

Prime Rib of Beef Au Jus

An 8 oz portion, cooked to medium, served with your choice of baked or smashed potatoes, fresh green beans, and garlic toast.

Oven Roasted Pork Loin

Twice baked potato, seasoned vegetable and garlic butter breadsticks

Desserts & Add Ons

Desserts

White Cake
Chocolate Cake
Hot Fruit Cobbler or Pie
Lemon Bars
Fudge Brownies
Cookies
Pound Cake

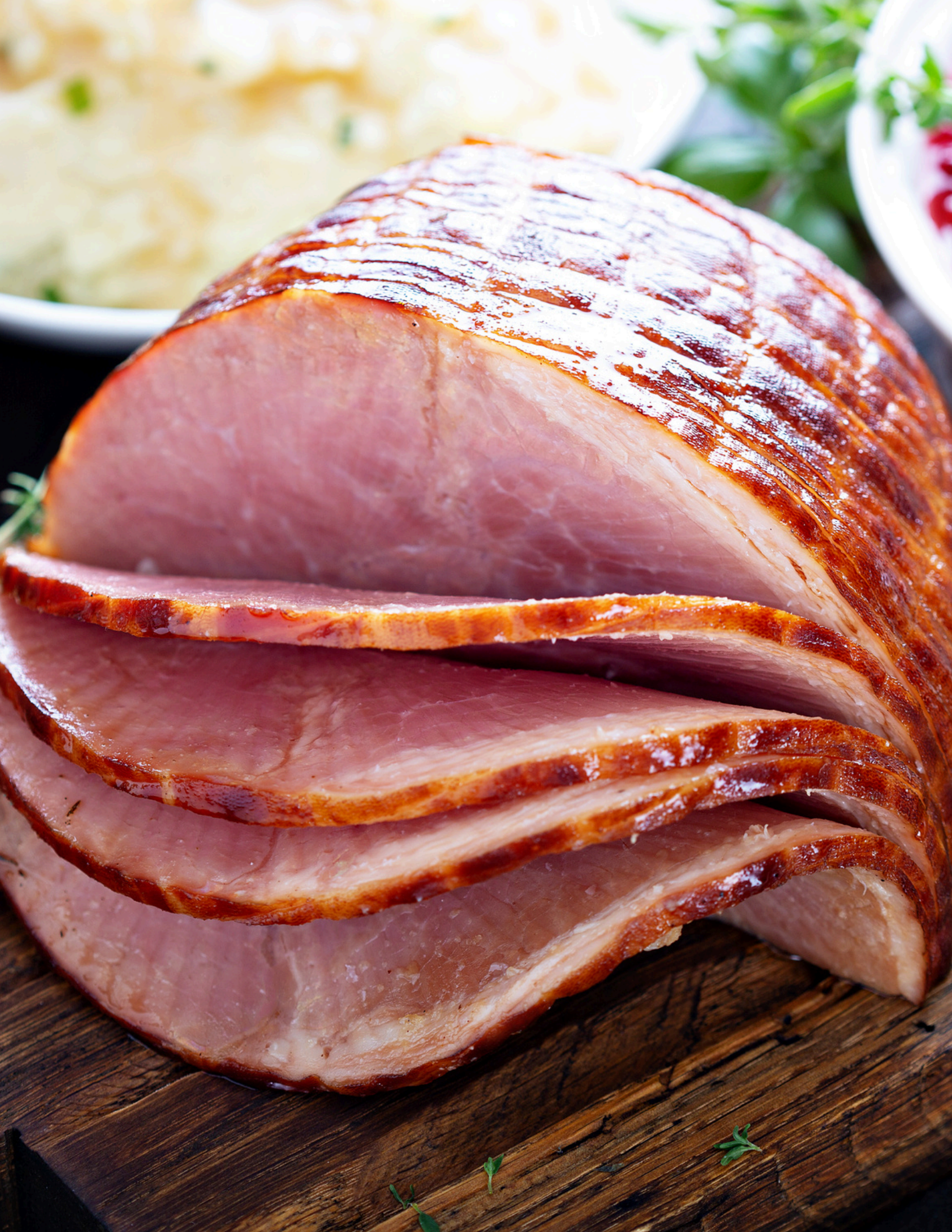
Gourmet Desserts

(Additional Charge Per Person)
Chocolate Overload Layered Cake
Tiramisu
Cheesecake & Strawberry Sauce
Chocolate Deluxe Cheesecake
Carrot Cake

Premium Side Salads

(Additional Charge Per Person)
Mixed Greens with dried cranberries, glazed pecans, gorgonzola, balsamic vinaigrette

Spinach & greens with feta, strawberries, mandarin oranges, toasted almonds, and sesame vinaigrette



Receptions & Breaks

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

Snack Basket

Includes soda or bottled water.

Choose Three (3): Chips, granola bar, whole fruit,
trail mix, cookies, Chex mix, popcorn

Please reach out to the Great Western Dining Catering Manager for custom snack requests!

Snacks & Ala Carte Receptions

Sm. | Md. | Lrg. Snack Basket

Cookies

Cheese Tray

Half Sheet Cake

Veggie Tray

Chips & Salsa

Antipasti Tray

Seasonal Fruit Tray

Mixed Nuts

Pita & Spinach Artichoke Dip

Hot Hors-d'oeuvres

Bone-In Wings

Bone-Out Wings

(Plain, Buffalo, BBQ)

Meatballs (BBQ or Bourbon)

Stuffed Mushrooms

Mini Crab Cakes

Cold Hors-d'oeuvres

Pin Wheels

Finger Sandwiches

Caprese Skewers

Bruschetta

Chips & Salsa

Ice Cream Social

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

+Add Brownies (extra per person)

+Add Bananas or Cookies (extra per person)





Beverage Service & Baked Goods

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



Beverage Service

Soda
Regular & Decaf Coffee
Lemonade
Infused Water

Iced Tea
Fruit Punch
Bottled Water
Gatorade

Baked Sweets

Assorted Gourmet Cookies
(chocolate chunk, double chocolate, oatmeal raisin, sugar, carnival)
Chewy Fudge Brownies
Assorted Dessert Bars
Decorated Cupcakes
Mini Cheesecake Bites





Food Service Contacts

mcc-blueriver@gwdining.net

mcc-longview@gwdining.net

mcc-maplewoods@gwdining.net

mcc-pennvalley@gwdining.net



METROPOLITAN
COMMUNITY COLLEGE

Blue River | Longview | Maple Woods | Online | Penn Valley

Catering by



GREAT WESTERN
DINING SERVICE

Thank You For Allowing Us to Serve You!