



**CATERING GUIDE**  
**Merced Community College**  
**2009-2010**

*Taher, Inc. - Your Catering Experts*

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## PLANNING A SPECIAL EVENT?



*We are here to serve you! At Merced Community College, the Food Service Department offers a full range of catering expertise. Whether you're planning a meeting with hot coffee and iced beverages or a wedding reception with a gourmet dinner, we work closely with you to provide top-quality, professional services ensuring that your event is a success.*

*Although we have listed a variety of menu options, we welcome your ideas and suggestions and will customize a menu that is uniquely yours. Our goal is to make your occasion a pleasurable experience.*

*On behalf of the Merced Community College Food Service Staff, we look forward to catering your special events this upcoming year.*

*Sincerely,  
The Food Service Staff*

### ***Let us help plan your Special Gathering***

Informal and Formal Gatherings • Eye Opener Breakfasts • Mid-Day Healthy Breaks  
Boxed Meals • Over-the-Noon Hour Lunches • Business Meetings • Gala Dinners  
Honorary Events • Graduation Receptions

## GUIDELINES FOR PLANNING YOUR EVENT

Follow these guidelines to ensure smooth planning:

### **1. Reserve a room**

If your catered event is being held on campus, contact the Merced Community College Administrative Office to make arrangements for a room that is the appropriate size for the number of guests you expect.

### **2. Decide what kind of event you want to sponsor**

*Will it be a reception? A dinner?*

*Buffet or Sit-down?*

*Hot food or cold? Or a combination?*

*What is your budget?*

While not all your decisions need to be finalized at this point, the more ideas you have about your event, the easier your planning.

### **3. Contact the Food Service Catering Office**

It is recommended that the Catering Office be contacted at least 10 days prior to your event, to ensure proper planning and product availability. We require that all catering requests be made at least two business days in advance.



**Dial (209) 381-6549**

Most events can easily be planned over the phone, but we also encourage meetings with our clients.

The catering office hours are Monday through Friday, 7 a.m. – 2 p.m.

## GENERAL INFORMATION



**GUEST GUARANTEE.** We require a final count of guests attending 48 hours or 2 working days prior to the event, whichever is greater. This count is your guaranteed number. On the invoice, you will be charged for your guaranteed number or the actual number of attending guests, whichever is greater.

**PAYMENT IN ADVANCE.** Organizations apart from the College will be required to pay 50% of the event cost one week prior to the date of the event. The remaining balance will be due and payable on the day of the event.

**CANCELLATION CHARGES.** There will be no charge for events that are cancelled a minimum of 48 hours in advance. Events that are cancelled within 48 hours of the event will be subject to cancellation costs.

**CUSTOMIZED MENUS.** Special requests are welcomed; after all, this is your event.

**SALES TAX.** As required by law, all applicable taxes will be added to the final bill.

**ROOM RENTAL.** Contact the Merced Community College Administrative Services Department to request a room that is the appropriate size for the number of guests you expect, and discuss your room design & layout, and audio & sound requirements.

**WHAT IS INCLUDED?** For coffee service, breakfasts, dinners and receptions, we will provide all linens, table settings and appropriate condiments at no additional cost. Upscale decorations such as floral arrangements, special linens and fancy table settings may be ordered/purchased through the catering department at Merced Community College.

**LEFTOVER FOOD.** The Health Department regulations prohibit removal of leftover food from a catered event. These regulations are in place to protect you from the risk of food borne illness due to improper food temperatures and handling.

**STAFF AND PERSONNEL.** Our highly trained staff will give you the personal attention you deserve ensuring that your unique event, whether large or small, is a special occasion. For large functions, Taher's corporate chefs will be available for your catering needs at an additional charge.

## EXCLUSIVE RIGHTS OF THE CATERER

The Merced Community College Food Service Department has an exclusive contract for catering all food and beverages served on campus; no event food at Merced Community College may be purchased through an outside vendor without the permission of the Director of Dining Services at Merced Community College. Due to insurance liabilities, the Merced Community College Food Service cannot allow any person or group to bring in their own food and beverages to an event catered by Merced Community College Food Service.



## BREAKFAST BUFFETS

*(Add Fresh Fruit to any Buffet for \$1.25 per person)*

### The All American Buffet

Scrambled Eggs with Cheese  
Sausage and Bacon  
Golden Hashbrowns  
Apple or Orange Juice  
Coffee

\$7.75 per person

*Add Pancakes or French Toast  
for an additional \$1.25 per person*

### Breakfast Burritos

Breakfast Burritos  
Yogurt or Granola  
Apple or Orange Juice  
Coffee

\$7.75 per person

### The Simple Start

Assorted Pastries  
Coffee

\$4.50 per person

### Continental Breakfast

Pastries or Muffins  
Apple or Orange Juice  
Coffee

\$5.00 per person

## A LA CARTE BREAKFAST

Fruit .....	\$2.75
Fresh Whole Fruit.....	\$0.75
Bagel with Cream Cheese .....	\$2.00
Yogurt.....	\$1.50
Granola.....	\$0.75
Oatmeal .....	\$1.50
Cold Cereal.....	\$1.50
Cottage Cheese.....	\$1.50



## DELI LUNCHES

### Express Box Lunch

Assorted breads with turkey, ham, roast beef, or tuna salad and your choice of Swiss, American, cheddar, or provolone cheese with bag potato chips, fresh fruit cup, Sweet Impressions cookie and canned beverage  
\$8.00 per person

### Deli Buffet

A variety of sandwiches on assorted breads with fruit salad, bag potato chips, Sweet Impressions cookie and canned beverage  
\$8.00 per person

### Box Lunch Wrap

Hand-rolled turkey, ham or roast beef, or tuna salad wrap, with bag potato chips, fresh fruit cup, Sweet Impressions cookie and canned beverage  
\$8.50 per person

### Lunch Wrap Buffet

A variety of sandwiches on assorted wraps with fruit salad, bag potato chips, Sweet Impressions cookie and canned beverage  
\$8.50 per person

### Gourmet Sandwich Box Lunch

Your choice of one of the following gourmet sandwiches served with fresh fruit cup, Sweet Impressions cookie and canned beverage  
\$8.95 per person

**Pastrami & Swiss** - *Peppered pastrami and Swiss cheese with shaved red onions and Dijon mustard on a marble rye*

**Spinach Delight** - *Fresh spinach, cucumber, alfalfa sprouts and avocado on foccacia-style bread*

**Chicken Caesar Wrap** - *Seasoned chicken, romaine, diced tomatoes and Caesar dressing*

**Turkey Piegga** - *Slow roasted breast of turkey and cheese on herbed foccacia-style bread*

**Italian Piegga** - *Italian meats and cheeses on herbed foccacia-style bread*

**Turkey Club** - *Turkey, bacon, and cheese with diced tomatoes on your choice of bread*

# SALAD LUNCHES



## SALAD LUNCH

Your choice of one of the following salads served with breadstick,  
Sweet Impressions cookie and canned beverage

\$8.50 per person

### Garden Salad

Ripe red tomatoes, cucumber, black olives  
and broccoli on a bed of greens  
served with ranch dressing

### Cobb Salad

Bacon, egg, cheddar and jack cheeses,  
red onions and diced chicken  
served with ranch dressing

### Chicken Caesar Salad

Chicken breast, tomato, parmesan cheese,  
romaine and classic Caesar dressing

### Mandarin Oriental Salad

Grilled chicken, fresh vegetables,  
Mandarin orange segments  
and sesame dressing

### Chef Salad

Ham, turkey, cheddar and jack cheeses,  
tomato and egg on a bed of greens  
served with ranch dressing

## GOURMET SALAD LUNCH

Your choice of one of the following gourmet salads served with a breadstick,  
Sweet Impressions cookie and canned beverage

\$8.95 per person

### Cravin Craisin

Chicken breast, tomato, roasted walnuts  
and craisins on a bed of greens  
with maple vinaigrette

### Chicken Satay

Satay rubbed chicken breast with crisp vegetables  
on a bed of greens topped with roasted peanuts  
and spicy Thai peanut dressing

### Italian Caprese

Traditional Italian tomatoes, basil and  
fresh mozzarella cheese over spring mix greens,  
served with Italian vinaigrette

### Baja Chicken Taco

Seasoned chicken, cheddar and jack cheeses,  
tomato and black olives on a bed of greens,  
served with sour cream, chunky salsa and  
crispy tortilla strips

### Mad Greek

Roasted Middle Eastern vegetables,  
kalamata olives, pepperoncini peppers,  
cucumber and red onion served over romaine  
with Yaso feta cheese vinaigrette



## APPETIZERS & PARTY PLATTERS

Cheese & Cracker Tray .....	\$40.00
Chicken Wings (Hot or Mild) .....	\$60.00
Deep Fried Raviolis with Marinara Sauce.....	\$40.00
Egg Rolls .....	\$40.00
Finger Sandwiches .....	\$45.00
Fresh Fruit Kabobs .....	\$45.00
Fresh Fruit Tray.....	\$35.00
Jalapeno Peppers .....	\$40.00
Jumbo Shrimp Cocktail.....	\$65.00
Meat & Cheese Tray.....	\$60.00
Meatballs .....	\$45.00
Pot Stickers with Dipping Sauce .....	\$60.00
Spinach Dip with Sourdough Bread .....	\$45.00
Spinach Pinwheels.....	\$55.00
Strawberries and Cream .....	\$45.00
Stuffed Mushrooms .....	\$40.00
Turkey, Ham and Roast Beef Roll-ups.....	\$45.00
Vegetable Tray .....	\$35.00

All platters serve about 20 people

## BAKERY AND DESSERTS

Fruit Pies.....	\$3.00/slice	Danish.....	\$9.20/dozen
Fruit & Nut Breads .....	\$7.25/loaf	Brownies .....	\$9.60/dozen
Cheesecake .....	\$3.00/slice	Krispie Squares.....	\$9.60/dozen
Cookies.....	\$9.00/dozen	Coffee Cake .....	\$9.60/dozen
Muffins .....	\$7.00/dozen		



## HOT BUFFETS

*Beverage not included in price*

### Soup

Broccoli or Chicken Noodle  
Breadstick  
\$4.75 per person

### Taste of Italy

Meat or Vegetarian Lasagna  
One Pasta  
Meat or Marinara Sauce  
Fresh Green Salad or Caesar Salad  
Breadstick  
\$9.95 per person

### Teriyaki Chicken

Teriyaki Glazed Chicken Breast  
White Rice  
Steamed Vegetables  
Fresh Green Salad  
Dinner Roll  
\$9.45 per person

### Mexican Fiesta

Cheese Enchiladas  
Beef or Chicken Tacos  
Spanish Rice & Mexican Corn  
Refried Beans  
Assorted Fixings and Condiments  
\$9.00 per person

### All American BBQ

BBQ Tri Tip or BBQ Chicken  
Potato Salad or Pasta Salad or Fresh Salad Greens  
Corn on the Cob  
Baked Beans  
Cornbread  
\$9.90 per person

### Asian Stir Fry

Beef or Chicken Stir Fry  
Steamed Rice  
Fortune Cookie  
\$8.25 per person

### Herb Roasted Chicken Breast

Rice Pilaf  
Steamed Vegetables  
Fresh Green Salad  
Dinner Roll  
\$9.45 per person

## *Sweeten Your Buffet*

*Add a Rice Krispie Bar, Brownie, or Sweet Impressions Cookie to any Hot Buffet  
for an additional \$1.00 per person*

*Add Cheesecake, or Peach or Apple Cobbler to any Hot Buffet  
for an additional \$2.00 per person*



## DINNER ENTRÉES

- Sautéed Breast of Chicken** .....\$15.95 per person  
Topped with our special savory Porcini Mushroom Sauce
- Baked Salmon** .....\$15.75 per person  
Tender 8 oz Salmon Filet seasoned with Dijon and Honey Glaze
- Filet Mignon** .....\$26.75 per person  
8 oz Filet Mignon marinated in Olive Oil, Garlic & Special Seasonings
- Prime Rib** .....\$20.95 per person  
Marinated in Olive Oil, Garlic & Special Seasonings
- Chicken Cacciatore**.....\$13.95 per person  
A favorite Italian dish served with lightly Buttered Pasta

*China or Wait Staff additional charge*

**Dinner Entrées include:**

Tossed Green Salad, Fresh Vegetables, Choice of Starch, Dinner Rolls  
Choice of Dessert, and Hot Coffee, Chilled Water & Iced Tea

**Starch Choices**

- Baked Potato
- Rice Pilaf
- Parsley Buttered Potatoes
- Mashed Potatoes
- Potatoes Au Gratin

**Dessert Choices**

- Cheesecake
- Fruit Pies
- Chocolate Cake
- Angel Food Cake with Strawberries

## BEVERAGES

- |                                    |   |
|------------------------------------|---|
| Coffee.....\$13.00/carafe          | Milk.....\$1.50/pint                    |
| Tea Bags..... \$0.75 each          | Bottled Juice.....\$1.75/pint           |
| Iced Tea..... \$10.00/gallon       | Canned Sodas (12 oz) ..... \$1.25/can   |
| Fruit Punch..... \$9.00/gallon     | Bottled Sodas (20 oz).....\$1.50/bottle |
| Lemonade..... \$9.00/gallon        | Bottled Water (12 oz).....\$1.25/bottle |
| Hot Chocolate ..... \$11.00/gallon | Bottled Water (20 oz).....\$1.50/bottle |



## GRAND PIZZERIA

### House Pizza

16" Pizza  
Your choice of  
Pepperoni, Veggie, Hawaiian, or Cheese

\$15.00 per pizza

### Deluxe Pizza

16" Pizza  
Your choice of Toppings

\$17.00 per pizza

## MEETING FAVORITES

Beef Jerky.....	\$1.50
Cracker Jacks.....	\$1.50
Sunflower Seeds.....	\$1.50
Sour Jacks.....	\$1.50
Sour Punch Straws.....	\$1.50
Gummy Bears.....	\$1.25
Granola Bar.....	\$0.75
Peanuts – salted.....	\$1.25
Peanuts – shell on.....	\$1.50
Tropical Treasures.....	\$0.75
Pita Chips.....	\$1.25
TLC Bar.....	\$1.50
Fruit by the Foot.....	\$0.75
Trail Mix.....	\$1.50
Red Vines.....	\$1.50
Chips.....	\$1.00
Fancy Nut Mix.....	\$7.95 per lb