

MENU

Breakfast Service

Coffee Plus: Coffee, Tea, Decaf, plus assorted pastries

\$5.00 per person

The Continental: Coffee, Tea, Decaf, bagels, muffins, donuts and assorted juices

\$6.00 per person

The Continental Plus: Coffee, tea, decaf, bagels, muffins, donuts, assorted juice, plus seasonal sliced fresh fruit.

\$7.00 per person

Hot Breakfast Buffet: Scrambled eggs, hash browns or home fries, ham, bacon, or sausage, bagels, muffins, donuts, assorted juice, sliced fresh fruit, coffee, tea, and decaf.

\$8.50 per person

Available on Request: Assorted flavor yogurts, granola bars, flavored butters and cream cheeses, whole fruit such as bananas, oranges, and apples, breakfast sandwiches, and specialty hot entrees. Please inquire.

Cold Luncheon Buffets

The Deli Buffet: An assortment of meats and cheeses served with bakery style breads, a deli style salad, cookies or brownies, and beverage. Choose from

Cheeses: (Choose 2) Meats: (Choose 3) Salads: (Choose 2)

| | | |
|----------------|---------------|-------------------|
| Swiss | Chicken Salad | Potato Salad |
| Cheddar | Smoked Turkey | Creamy Coleslaw |
| Provolone | Roast Beef | Tossed Salad |
| American | Bavarian Ham | Pasta Salad |
| Monterrey Jack | Salami | Chef's Choice |
| Colby | Tuna Salad | Marinated Veggies |

Deli buffets come with lettuce, tomatoes, sliced red onions, pickle spears, and condiments. Beverages include iced tea, lemonade, soda pop, or coffee. Add soup for \$1.75 extra per person.

\$11.00 per person

Boxed Lunches: *A sandwich with your choice of meat and cheese, fresh whole fruit, gourmet cookies, chips, and soda or bottled water.*

\$6.95 per box

VIP Boxed Lunch: *A sandwich on bakery style bread served with chef's choice of side salad, fresh whole fruit, gourmet cookies, chips and soda or bottled water.*

\$8.95 per box

The Salad Station

Served with a bread basket, and beverages. Add a cup of soup for \$1.75.

Caesar Salad: *Romaine lettuce, home made croutons, parmesan cheese, served with classic Caesar dressing.*

\$6.95 per serving

Spinach Salad: *Baby flat leaf spinach, red onion rings, mushrooms, hard boiled eggs, and bacon crumbles served with your choice of dressing. Hot bacon dressing, add \$.75.*

\$7.00 per serving

Greek Salad: *Crisp greens, tomatoes, red onion rings, cucumbers, olives, and feta cheese served with classic Greek dressing and warm pita bread.*

\$7.25 per serving

Add a grilled chicken breast or a grilled salmon filet to the above salads for an additional \$3.50.

Chef Salad: *Julienne turkey breast and Bavarian ham on a bed of crisp greens, topped with Swiss and cheddar cheese, hard boiled eggs, and tomato wedges, served with a choice of dressings.*

\$7.25 per serving

Oriental Chicken Salad: *Chunks of all white meat chicken, toasted almonds, and celery tossed with an oriental dressing top a bed of fresh greens, garnished with slices of cantaloupe and tomato wedges.*

\$7.75 per serving

Raspberry Chicken Salad: Chicken breast marinated with raspberries and white wine vinegar, dried cherries, honey toasted walnuts, and slices of fresh melon top a bed of greens, topped with raspberry Dijon vinaigrette.

\$8.25 per serving

Fajita Salad: Strips of chicken or beef, roasted bell peppers and onions top a bed of mixed greens garnished with cheddar cheese, tomato wedges, green onions, and black olives, served with a southwestern style ranch dressing.

\$7.75 per serving

Soup

Cream of Broccoli
New England Clam Chowder
Homemade Chili
Vegetable Beef
Tomato Basil

Home-style Chicken Noodle
Garden Vegetable
Italian Wedding Soup
Potato Leek
Wild Rice Soup

\$2.75 per serving

Add soup to your meal for an additional \$2.00 per serving

Hot Luncheon Buffets

All luncheon buffets are served with soup or salad, vegetable, starch, rolls, butter and beverage. Choose from:

Baked Lasagna: Classic pasta with meat sauce and cheese. *

\$9.95 per person

Vegetarian Lasagna: Made with a light cream sauce, veggies, cheese and a crumb topping.

\$9.95 per person

Beef Burgundy: Rich beef broth and burgundy wine compliment cubes of beef and vegetables. Served in a bread bowl. *

\$9.95 per person

Herbed Chicken Breast: Boneless skinless breast, marinated and roasted with fresh herbs.

\$8.95 per person

Cornmeal Fried Catfish: Southern style! Served with hushpuppies.

\$9.75 per person

Chicken Breast Parmesan: Roasted boneless breast smothered in Marinara sauce and Italian cheeses.

\$9.50 per person

Pasta Bar: Choose 2 shapes of pasta, such as spaghetti, bow ties, or seashells, and 3 sauces, such as meat sauce, marinara sauce, and pesto Alfredo. *

\$9.95 per person

Southern Fried Chicken: ¼ Chicken deep-fried just right.

\$8.95 per person

Manicotti Marinara: Ricotta and Parmesan stuffed pasta topped with marinara sauce and mozzarella cheese and baked.

\$8.95 per person

Chicken Pot Pie: Hearty chicken and veggies and flaky crust. *

\$8.95 per person

Quiche: Choose from meat, vegetarian, or such favorites as Lorraine, or broccoli cheddar.

\$7.95 per person

Chicken Breast Piccata: Boneless breast sautéed with lemon and herbs.

\$9.50 per person

Calzones: Folded pizza! Choose from garden vegetable, Italian, or 3 cheese, served with soup, salad, warm pizza sauce and parmesan on the side. *

\$8.95 per person

Stir-Fry: Choose from chicken, beef, or vegetarian, with oriental veggies and teriyaki sauce, served with steamed rice and an egg roll. *

\$9.95 per person

* Starch, or vegetable, or both are already included in the meal

Dinner Buffets

All dinner buffets are accompanied by a tossed garden salad, vegetable, starch, rolls, butter, and beverages.

Mongolian Wok: Chicken, beef, and shrimp offered with teriyaki sauce, sweet plum sauce, and spicy Szechwan sauce, crisp oriental vegetables and served with egg rolls and rice.

\$14.95 per person

Baked Ziti Ratatouille with Shrimp: Ziti pasta tossed with baby shrimp and veggies in a light white wine tomato sauce.

\$13.95 per person

Orange Roughy Parmesan: Lightly broiled orange roughy filet topped with bread crumbs, parmesan, lemon and tarragon.

\$15.75 per person

Veal Mediterranean: Tender cubes of veal, with shiitake mushrooms, tomatoes, carrots, and leeks in a hearty veal broth, served in a bread bowl.

\$16.75 per person

Portobello Mushroom Stroganoff: Portobello and shiitake mushrooms, onions, garlic, and tomatoes with a touch of sour cream, served over egg noodles.

\$12.95 per person

Pasta Primavera: Fettuccini noodles and fresh vegetables in a creamy sauce, topped with parmesan. *

\$12.95 per person

Chicken Cordon Bleu: Chicken breast stuffed with ham and Swiss cheese, served with a Madeira mushroom sauce.

\$15.95 per person

Moroccan Lemon Chicken: Chicken breast marinated in lemon, pepper, cumin & cinnamon roasted and served with natural au jus.

\$13.95 per person

Pan Seared Pork Chops: Served with sausage corn bread stuffing and apple chutney.

\$15.95 per person

Cajun Honey Roast Pork Loin: Tender pork loin marinated in sherry wine and Cajun spice then slow roasted and served with zucchini corn relish.

\$15.95 per person

Sautéed Beef Tips: Beef tenderloin tips and mushrooms in a creamy roasted garlic sauce.

\$15.95 per person

Fruit Baked Ham: Fresh Virginia ham baked with pineapple, apricot, and cranberries.

\$12.95 per person

Coq au Vin Blanc: Bone-in chicken that is stewed in a wine sauce.

\$13.95 per person

Champagne Chicken: Boneless breast of chicken sautéed in a
Champagne Sauce

\$13.95 per person

Chicken a l'Orange: Boneless breast of chicken with an orange
salsa

\$13.95 per person

Chicken Supreme: Breast of Chicken stuffed with Wild
Mushrooms served with supreme sauce

\$14.50 per person

Seafood Newburg: A trio of crab, shrimp, and cod in a creamy
Alfredo sauce with roasted garlic and sweet red peppers

\$17.95 per person

Side Selections (choose one)

Starch

Parsley Buttered Noodles

Au Gratin Potatoes

Scalloped Potatoes

Broiled Red Skin Potatoes

Garlic Mashed Potatoes

Steamed Rice

Wild Rice Pilaf

Fettuccini Noodles

Vegetable (Choose one)

Spring Peas w/ mushrooms

Green Beans Almandine

Bean Trio (Green, Yellow, w/ Carrots)

Seasonal Vegetable Medley

Glazed Carrots

Broccoli Spears

Squash Medley

Buttered Corn Niblets

**This is a complete meal*

For an additional \$5.00 you may select a second entrée and one additional side item

For an additional \$9.25 you may select a second and third entrée and two additional side items

(On multiple entrée buffets, you are charged for the most expensive entrée first, with the additional entrees being charged at the \$5.00 for two and \$9.25 for three)

You may serve a luncheon entrée at dinner buffet for an additional \$2.00 per serving

Served Dinners

All dinners are served with a mixed green salad, starch, vegetable, roll w/ butter, and a beverage.

Seafood

Fillet of Salmon: *Fresh salmon served on a bed of spring vegetables with red pepper coulis or lemon butter dill. **

\$23.50 per person

Spicy Scallop and Shrimp Cakes: *Pieces of shrimp and scallops simply bound and sautéed, and topped with a cool cucumber salsa*

\$22.95 per person

Fillet of Flounder w/ Leek Mousse: *Baked flounder with pureed carrot and yellow pepper sauce*

\$21.95 per person

Sautéed Sea Scallops: *Sautéed scallops served with a fennel-herb cream*

\$21.95 per person

Tuna Mediterranean: *Broiled tuna steak topped with sautéed onions, olives, tomatoes, and anchovies*

\$23.50 per person

Pan Seared Salmon: *Fresh fillet of salmon marinated in cognac and dill, seared and served with a horseradish aioli*

\$23.50 per person

Swordfish au Poivre: *Sautéed swordfish steak dusted in course black pepper and served with a cognac cream sauce*

\$22.45 per person

Parma Shrimp: Jumbo shrimp sautéed with prosciutto, peppers and shiitake mushrooms with roma tomatoes served in a pastry bowl

\$23.50 per person

Veal

Veal Saltimbocca: Tender cutlets of veal cooked with prosciutto and sage, and served with a wine sauce

\$24.50 per person

Sautéed Veal Medallions: Sautéed medallions of veal served with a tomato sage relish

\$24.50 per person

Roasted Veal and Mushrooms: Veal shanks roasted with wild mushrooms and served with a sherry cream sauce

\$23.50 per person

Pork

Pork Loin Cordon Bleu: Sage crusted loin of pork stuffed with country ham and Swiss cheese, and topped with sauce Robert

\$19.95 per person

Blackened Pork Tenderloin: Medallions of tenderloin topped with tomatillo salsa

\$19.95 per person

Seared Pork Chops: Served with sausage corn bread stuffing and apple chutney*

\$19.95 per person

Honey Roasted Pork Loin: Loin of pork with Cajun seasonings, sherry wine, and a touch of honey

\$19.95 per person

Vegetarian

Portobello Mushroom Stroganoff: Fresh portobello and shiitake mushrooms with garlic and tomatoes and a touch of sour cream, served over pasta*

\$14.95 per person

Sautéed Vegetables: Fresh seasonal vegetables with asiago rosemary polenta, and Florentine stuffed shells, smothered in olive marinara and Italian cheeses

\$15.95 per person

Poultry

Chicken Breast Cardinal: Chicken breast stuffed with spinach and baby shrimp, served with lobster sauce

\$23.50 per person

Cornish Game Hen: Served with sage dressing and Marsala sauce*

\$20.95 per person

Chicken Wellington: Chicken breast and mushroom duxelle wrapped in butter puff pastry, served with natural glace

\$19.95 per person

Chicken Cordon Bleu: Stuffed breast of chicken with Virginia ham and Swiss cheese, topped with a Madeira mushroom sauce

\$19.95 per person

Chicken Breast w/ Pesto: Breast of chicken roasted in a shrimp oil and pesto, then topped with baby shrimp

\$19.95 per person

Chicken Dijonnaise: Breast of chicken sautéed with onions, bacon, Brie cheese, and Dijon sauce

\$19.95 per person

Almond Chicken: Stuffed breast of chicken with a mushroom-almond mix and topped with Supreme sauce

\$19.95 per person

Blue Ridge Quail: Roasted young quail stuffed with shredded chicken, rice, apples, and topped with cider sauce

\$23.50 per person

Cajun Chicken: Stuffed breast of chicken with andouille sauce and topped with Creole sauce

\$19.95 per person

Southwest Chicken: Mesquite grilled chicken with chipotle apple chutney

\$19.95 per person

Island Chicken: Stuffed breast of chicken with coconut rice and cashews topped with a fruit salsa

\$19.95 per person

Chicken Provencal: Herb encrusted breast of chicken sautéed in olive oil and topped with chunky Mediterranean vegetable sauce

\$19.95 per person

Pecan Chicken: Breast of chicken with toasted pecans and oven roasted with a Dijon mustard sauce

\$19.95 per person

Beef

Beef Tenderloin: Medallions of beef tenderloin with choice of chasseur, bordelaise, or béarnaise sauce

\$24.50 per person

Blackened Beef Tenderloin: Seared beef tenderloin topped with a bell pepper-tomato-red onion relish

\$24.50 per person

New York Strip: We roast the strip steak and then topped with a green peppercorn sauce

\$23.50 per person

Prime Rib of Beef: Slow roasted rib of beef served with sauce au jus

\$20.95 per person

Complements

Starches

Baked Potato w/ Sour Cream

Fettuccini Noodles

Parslied New Potatoes

Vegetable Couscous

Duchess Potatoes

Black Bean's w/ Cilantro & Red Onions

Roasted Red Skin Potato

Bow-Tie Pasta w/ Pine nuts

Potato Pancakes

Parmesan Risotto

Wild/White Mixed Rice

Tri-colored Rotini

Vegetable

Fresh Broccoli

Squash Medley

Glazed Baby Carrots

Stir-Fried Vegetables

Green-Yellow Bean Mix

Corn O'Brien

Green Beans Almandine

Baby Peas w/ Mushrooms

Seasonal Vegetable Medley

Wild Rice Pilaf

Orzo-Rice Blend

Spinach Fettuccini

**Starch, or vegetable, or both are included in the meal*

Barbecue Picnics

#1

Hamburgers and Hotdogs

Cole Slaw

Baked Beans

Watermelon

Cookies or Brownies

Lemonade and Ice Tea

\$9.95 per person

#2

BBQ Chicken and Hamburgers

Potato Salad

Cole Slaw

Baked Beans

Watermelon

Cookies or Brownies

Ice Tea and Lemonade

\$10.95 per person

#3

BBQ Chicken, Hamburgers, Hot Dogs

Potato Salad

Cole Slaw

Baked Beans

Watermelon

Cookies or Brownies

Ice Tea and Lemonade

\$12.50 per person

#4

BBQ Chicken and BBQ Ribs

Fresh Fruit Salad

Vegetable and Dip

German Potato Salad

Baked Beans

Assorted Fruit Pies

Ice Tea and Lemonade

\$15.75 per person

#5

*Bratwurst, Polish Sausage, Italian Sausage w/ Sauerkraut
Corn-on-the-Cob
Baked Beans
German Potato Salad
Cookies or Brownies
Ice Tea and Lemonade*

\$9.95 per person

#6

*Marinated Beef, Chicken, or Vegetable Kabobs
Biscuits w/ Honey
Pasta Salad
Cole Slaw
Corn-on-the-Cob
Watermelon
Assorted Fruit Pies
Ice Tea and Lemonade*

\$15.95 per person

- *All barbecues are served on paper products*

Hors d'oeuvres

Hot

*Coconut Chicken w/ Pineapple Chutney - \$2.00 per piece
Chicken Strips w/ Honey Mustard and Barbeque Sauces - \$2.00 per
piece
Scallops wrapped in Bacon - \$2.50 per piece
Pineapple w/ Bacon - \$1.50 per piece
Swedish, Barbeque, or Italian Meatballs - \$1.00 per piece
Vegetable Spring Rolls w/ Sweet and Sour Sauce - \$1.50 per piece
Shrimp or Pork Egg Rolls w/ Sweet and Sour Sauce \$1.50 per piece
Teriyaki Drumettes - \$2.00 per piece
Chicken Drumettes w/ Hot Sauce and Bleu Cheese - \$2.00 per piece
Mushroom Caps w/ Sausage Stuffing - \$1.75 per piece
Mushroom Caps w/ Crab Stuffing - \$2.50 per piece*

Spanakopita - \$1.50 per piece
Curried Chicken and Walnuts in Phyllo - \$1.50 per piece
Pastry wrapped Cocktail Frank's w/ Dijon Mustard - \$1.50 per piece
Assorted Mini Quiches - \$1.50 per piece
Mini Chicken, Beef, or Shrimp Kabobs w/ Peppers, Onions, & Tomatoes - \$3.25 per piece
Baked Brie w/ Fruit Salsa - \$65.00 per wheel
Spinach and Artichoke and Crab Dip w/ Crostini Rounds - \$1.75 per serving
Smoked Salmon Tartlets - \$1.75 per piece
Carving Station w/ Silver Dollar Rolls
Top Round of Beef - \$175.00 per 50 servings
Roast Turkey Breast - \$150.00 per 50 servings
Leg of Lamb - \$175.00 per 50 servings
Marinated Pork Tenderloin - \$165.00 per 50 servings
Honey Baked Ham - \$150.00 per 50 servings
Chicken Roulade - \$150.00 per 50 servings

Cold

Salami Cornucopias w/ Assorted Olives - \$1.25 per piece
French Cheese Display w/ Port Salut, Brie, Boursin w/ Herbs & Crackers - \$3.25 per serving
International Cheese Board w/ Swiss Emmentaler, Wisconsin Cheddar,
Danish Havarti w/ Dill, Dutch Smoked Gouda and Crackers - \$2.50 per serving
Fresh Vegetables w/ Choice of Dip (Dill, Onion, Curry, Hummus, Spinach, and Vegetable) - \$1.25 per serving
Cherry Tomatoes stuffed w/ Herbed Cheese - \$1.50 per piece
Fresh Fruit Kabobs w/ Yogurt Dipping Sauce - \$2.25 per person
Fresh Fruit Platter - \$2.00 per serving
Watermelon Basket (seasonal) - \$80.00 per basket
Assorted Canapés - \$1.50 per piece
Assorted Mini Croissant Sandwich Tray - \$1.75 per sandwich

Whole Smoked Whitefish w/ Toasted Garlic Rounds - Market Price
Snack Mix (Peanuts, Goldfish, and Pretzels) - \$7.50 per pound

Mid-Day Breaks

Filling Station: Popcorn, snack mix, and assorted soda pop
\$3.25 per person
Junk it Up: Assorted cookies or brownies, and assorted soda pop
\$3.75 per person
Hungry but Healthy: Fresh fruit and cheese tray w/ bottle waters
\$5.25 per person
Garden Patch: Fresh vegetables w/ dip, and bottled juices and waters
\$4.25 per person

Desserts

Assorted Fruit Pies (Apple, Cherry, Dutch Apple, Blueberry, Mixed Berry)
\$2.95 per serving
New York Cheesecake w/ Choice of Fruit Topping
\$3.75 per serving
Carmel Apple Cheesecake
\$3.95 per serving
Chocolate Over and Over Cake
\$3.75 per serving
Carrot Cake w/ Cream Cheese Frosting
\$3.75 per serving
Chocolate Mousse w/ Raspberry Coulis
\$3.750 per serving
Assorted Fruit Tarts
\$3.25 per serving
Assorted Cookies
\$7.50 per dozen
Assorted Brownies
\$14.00 per dozen

Strawberry Shortcake
\$3.25 per serving
Chocolate or Plain Pecan Pie
\$3.75 per serving
Warm Apple, Cherry, or Peach Cobbler ala Mode
\$3.95 per serving
Bread Pudding w/ Carmel-Rum Sauce
\$3.25 per serving
Key Lime Pie
\$3.75 per serving
Assorted Miniature Dessert Plate
\$3.95 per plate

Beverages

Coffee (Regular and DeCaf)
\$14.00 per gallon
Assorted Soda-pop (Pepsi Products)
\$1.50 per can
Bottled Waters
\$1.50 per bottle
Lemonade
\$8.25 per gallon
Ice Tea w/ Lemon
\$8.25 per gallon
Punch Bowls
Fruit
Citrus
Sparkling
\$8.25 per gallon

Terms and Conditions

- *All food and beverages must be arranged through the Office of Conference Services at Washtenaw Community College.*
- *All food and beverage prices are subject to change depending on market availability. All prices are guaranteed for six (6) months from inception of contract.*
- *All food and beverage prices do not include 6% state sales tax, and 12% administrative fee. Groups eligible for tax exemption should submit their tax I.D. number.*
- *All food and beverages are subject to a 25% deposit of the total estimated food and beverage totals.*
- *No event, with or without food and beverage is considered confirmed until all deposits have been received by Washtenaw Community College*
- *All food and beverage arrangements must be finalized no later than ten (10) days prior to the date of your event. In addition, a final guaranteed head-count will be required no later than five (5) working days prior to the event. Washtenaw Community College will prepare for 5% over the final guarantee. Charges will be assessed for the final guarantee or the actual number served (whichever is greater).*
- *Cancellation must be received by Washtenaw Community College 30 days prior to your event in order to receive a full refund of your deposit. Cancellation no later than two weeks prior to your event will result in a 50% loss of your deposit. Cancellation less than two prior to your event will result in full loss of your deposit. Any no-shows or cancellations less than 3*

days prior to the event will result in a full charge for the food and beverage portion of the contract.

- Any group scheduling facilities at Washtenaw Community College will be held responsible for any special clean-up, maintenance (other than contracted for), and/or any repairs resulting from the event or activity.*
- If, for any reason beyond its control, including, but not limited to, strikes, labor disputes, accidents, government requisition, restrictions or regulations on travel, commodities or supplies, acts of war, or acts of God, Washtenaw Community College is unable to perform its obligations under this agreement, such non-performance is excused and Washtenaw Community College may terminate this agreement deposit. In no event will Washtenaw Community College be liable for consequential damages of any nature for any reason whatsoever. If, for any reason, the space reserved is not available for the event, Washtenaw Community College may substitute other space at Washtenaw Community College at least comparable in quality to the space reserved, and patron agrees to accept such substitutions.*
- In the event that Washtenaw Community College uses attorneys, collection agencies, or other lawful methods to collect any amounts due Washtenaw Community College under this agreement, patron agrees to pay all expenses of collection, including reasonable attorney fees.*
- To the extent permitted by law, patron hereby agrees to protect, indemnify, and defend and hold harmless Washtenaw Community College, and their respective employees and agents against all claims, losses, or damages to persons or property, government charges or fines, and costs (including reasonable attorneys fees), arising out of or connected with the event including, but not limited to, the installation, removal, maintenance, occupancy, or use of Washtenaw Community College's premises, or a part thereof, by patron, or any guest, invite, or agent of patron, or any independent contractor hired*

by patron, except those claims arising out of the sole negligence or willful misconduct of Washtenaw Community College.