

MCI Catering Menu

Cold Items

Lunches include: disposable plates, cutlery and napkins, all service ware, delivery, set-up and pick-up. (Minimum of 10 people. Additional charges may apply.)

Sandwich Lunch Platter **\$12 per person**

Choice of two: Roasted turkey breast, house-roasted beef, black forest ham, or grilled marinated portabella mushrooms

Choice of two: Cheddar, provolone, jack or swiss cheeses

Choice of two: Pullman white, whole-wheat, marble-rye or tortilla wrap

Choose one: Pasta salad, black bean & corn salad or potato salad

Includes: yellow mustard and mayonnaise, lettuce and sliced tomatoes, house-made chips, fresh baked cookies, chilled canned beverages and bottled waters

Individual Boxed Lunch **\$10 per person**

Choice of: Roasted turkey breast, house-roasted beef, black forest ham, or grilled marinated portabella mushrooms

Choice of: Cheddar, provolone, jack or swiss cheeses

Choice of: Pullman white, whole-wheat, marble-rye or tortilla wrap

Choose one: Pasta salad, black bean & corn salad or potato salad

Includes: yellow mustard, mayonnaise, lettuce and sliced tomatoes on the side, house-made chips, fresh baked cookie, chilled canned beverage or bottled water

MCI Vegetable Crudité Platter **\$6 per person**

Fresh cut carrots, celery, bell peppers, broccoli and cherry tomatoes served with house-made ranch

Mediterranean Grilled Vegetable Platter **\$8 per person**

Grilled zucchini, red onions, portabella mushrooms, kalamata olives and marinated artichokes, with house-made hummus and tzatziki sauce and house-made pita bread

Seasonal Fruit and Berry Platter **\$7 per person**

Various types of fresh cut fruit served with Greek yogurt and honey sauce

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Salads

Can be served as Box Lunches OR Platters (Minimum of 10 people)

Comes with house-baked roll and butter.

Caesar Salad \$7 per person \$9 per person with Grilled Chicken

Romaine lettuce, house-made seasoned croutons, shredded parmesan, and lemon, served with house-made Caesar dressing on the side

Kale and Spinach Salad \$7 per person \$9 per person with Grilled Chicken

Slivered almonds, dried cranberries, orange suprêmes, and house-made seasoned croutons, served with house-made lemon vinaigrette

Mixed Greens Salad \$7 per person \$9 per person with Grilled Chicken

Mesclun mixed greens, shredded carrots, cucumbers, cherry tomatoes, thinly sliced red onions, and house-made seasoned croutons, served with house-made balsamic vinaigrette or house-made ranch.

Hot Items

(Minimum of 10)

Grilled or Roasted Chicken Quarters \$11.50 per person

Fresh herb seasoned bone-in chicken, served with roasted rosemary potatoes, seasonal vegetables, mixed green salad with house vinaigrette, and house-made rolls with butter

3-Cheese Lasagna \$12.00 per person \$13.00 per person with Bolognese

Traditional Italian lasagna layered with Italian cheeses, fresh basil and our marinara sauce, served with a mixed green salad with house vinaigrette and house-made ciabatta bread with butter

Marinated Grilled Tri-Tip \$16.00 per person

House-marinated grilled and sliced tri-tip served with roasted rosemary potatoes and seasonal vegetables, horseradish cream, and house-baked rolls with butter

Backyard BBQ \$14.00 per person

House-smoked seasoned pork shoulder, house-made BBQ sauce, BBQ baked beans, and coleslaw, served with house-made cornbread or house-made rolls with butter. ***Substitute pork with BBQ grilled chicken breasts or marinated portabella mushrooms for \$1.50 more per person***

Vegan and Vegetarian options are available upon request

MCI Catering Menu

Breakfast

(Minimum of 10)

Country Style Breakfast **\$7.50 per person**

Farm fresh scrambled eggs served with breakfast potatoes

Choice of: Pork breakfast sausage or bacon *(Vegetarian option available)*

House-made buttermilk biscuits or whole-wheat toast

Served with butter and jam

Breakfast Sandwiches **\$6.00 per person**

House-made buttermilk biscuits, croissants or English-style muffins with a fried-egg and cheddar cheese

Choice of: Pork breakfast sausage or bacon *(Vegetarian option available)*

Breakfast Burritos **\$6.50 per person**

Flour tortillas with scrambled eggs, cheese, and hash brown potatoes

Choice of: Pork breakfast sausage or bacon *(Vegetarian option available)*

Served with salsa and sour cream

The Continental **\$5.00 per person**

Fresh cut fruit, assorted breakfast pastries, yogurt and granola

Vegan and Vegetarian options are available upon request

Desserts

Dessert orders must go through the Professional Baking and Pastry department

Please visit the Retail Bakery in Gaiser Hall or email Alison Dolder (adolder@clark.edu)

MCI Catering Menu

Drinks

(Minimum of 10)

\$1.50 per person

Soda

Pepsi

Diet Pepsi

Mist Twist

Diet Mist Twist

Dr. Pepper

Other Options

Pure Leaf Unsweetened Iced Tea

Bottled Water

Bubly Zero Calorie Flavored Sparkling Water (Grapefruit, Lime, Cherry, Mango)