

Red Rocks Community College Food Service Catering Menu



Kelly McDermott, Director of Food Service 303-914-6374 kelly.mcdermott@rrcc.edu

BEVERAGES

	By the gallon
Coffee / Decaf	\$ 9.00
Assorted Hot Teas	\$ 8.00
Hot Apple Cider	\$ 9.00
Iced Tea	\$ 8.00
Lemonade	\$ 8.00
Fruit Punch	\$ 8.00
Orange Juice	\$10.00
	<u>Individual</u>
Bottled Water	\$ 1.50
Bottled Soda	\$ 1.50
Bottled Tea	\$ 2.00
Bottled Juices	\$ 2.50
V-8 Juice	\$ 1.75

PASTRIES

	<u>Each</u>	<u>Dozen</u>
Assorted Donuts	\$ 1.00	\$11.00
Danish	\$ 1.75	\$21.00
Cinnamon Rolls	\$ 1.75	\$20.50
Assorted Muffins	\$ 1.60	\$19.00
Pecan Sticky Buns	\$ 2.00	\$23.50
Mini Danish	\$ 0.95	\$11.00
Assorted Sweet Breads	\$ 0.95	\$11.00
Bagels with Cream Cheese	\$ 1.35	\$15.50
Chocolate Croissant	\$ 1.90	\$22.00
UBR (Ultimate Breakfast Round)	\$ 0.90	\$10.00

COLD HORS D'OUEVRES

Fresh Seasonal Vegetable Tray w/ Ranch Dip

Small (serves up to 25)	\$25.00

Medium (serves up to 40) \$40.00

Large (serves 40 or more) \$65.00

Fresh Seasonal Fruit Tray

Small (serves up to 25)	\$30.00
Diffull (Serves up to 25)	Ψ30.00

Medium (serves up to 40) \$50.00

Large (serves 40 or more) \$73.00

Cheese & Cracker Tray

Medium (serve	es up to 65)	\$65.00
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Large (serves up to 120) \$100.00

$Meat\ Platters\ ({\tt Includes\ turkey,\ roast\ beef,\&\ ham})$

Small (serves up to 25)	\$37.50
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Medium (serves up to 40) \$53.00

Large (serves 40 or more) \$78.00

Mini Cocktail Sandwiches (turkey, beef, ham, cheese) \$2.00 (each)

Mini croissant w/ meat, cheese, lettuce & tomato.

Includes mustard & mayonnaise.

Pinwheels (spicy cream cheese rolled in a flour tortilla then sliced) \$30.00 (50 pieces)

Potato Salad, Pasta Salad, Cucumber Salad \$5.50 (per lb.)

HOT HORSD'OUEVRES

Baked Stuffed Mushrooms (stuffed w/ cream cheese & herbs) \$50.00 (50 pieces)

Jalapeno Poppers (served w/ ranch dressing) \$45.00 (50 pieces)

Popcorn Chicken Bites (served w/ ranch dressing) \$40.00 (50 pieces)

Coconut Chicken Skewers \$80.00 (50 pieces)

Buffalo or BBQ Wings \$10.00 (1 dozen)

\$40.00 (5 dozen)

\$65.00 (10 dozen)

Pizza (your choice of 1 topping) \$14.00

Additional toppings \$0.75 (each)

Includes parmesan cheese & crushed red pepper

Also available:

Pot Stickers

Spring Rolls

 $Mini\ Meatballs\ (Swedish,\ Sweet\ \&\ Sour\ or\ BBQ)$

Mini Tacos

Mini Taquitos

And many more...call for pricing and availability

SNACKS & THINGS

Fresh Baked Cookies \$ 9.00 (1 dozen)

Brownies \$ 7.75 (1 dozen)

Sweet Treat Desserts \$10.50 (1 dozen)

Pretzels \$7.00 (per lb.)

Mixed Nuts \$14.00 (per lb.)

Snack Mix \$7.00 (per lb.)

Assorted Nutty Guy Snacks \$7.00-17.50 (per lb.)

Tortilla Chips & Salsa or Potato Chips & Onion Dip

Small Bowl (serves up to 25) \$20.00

Large Bowl (serves 25 – 40) \$35.00

BREAKFAST BUFFETS

Frittata \$7.00 pp

Add a Fresh Fruit Tray

A baked egg dish with almost any choice of meat & veggies. Topped with melted cheddar cheese & served with green chili.

\$ 8.25 pp

Continental Breakfast \$4.50 pp

Add a Fresh Fruit Tray \$ 5.75 pp

Assorted Danish, bagels w/ cream cheese, coffee & orange juice.

Traditional Breakfast \$7.50 pp

Add a Fresh Fruit Tray \$8.75 pp

Bacon, sausage, eggs, assorted muffins & Danish, coffee & orange juice.

South of the Border \$8.50 pp

Add a Fresh Fruit Tray \$ 9.75 pp

Tortillas, eggs, potato, choice of two meats (bacon, ham or sausage), green chili, assorted Danish & muffins, coffee & orange juice.

Quiche \$ 9.50 pp

Fresh baked quiche with your choice of meats and/or veggies. Served with an assortment of muffins & Danish, yogurt, granola, mixed berries, coffee & orange juice.

Yogurt (Served with granola & mixed berries) \$4.50 pp

BOXED LUNCHES

Boxed Lunch #1 \$ 7.25 (each)

Sandwich, chips, cookies, whole fruit & soda or water.

Boxed Lunch #2 \$ 8.00 (each)

Sandwich or wrap, salad, chip, cookie & soda or water. *Salad Selection:* Potato, pasta or cucumber. Fruit salad \$.50 extra.

LUNCH & DINNER BUFFETS

(All buffets come with choice of two by the gallon beverages)

Deli Buffet \$ 9.50 pp

Fresh sliced selection of ham, turkey & roast beef. Sliced Swiss & cheddar cheese, sliced tomato, onion, lettuce, mustard & mayonnaise. Choice of two salads*, & cookies or brownies.

It's a Wrap \$10.50 pp

Selection of wraps filled with your choice of ham, smoked turkey, roast beef or veggies & cheese. Choice of two salads*, & cookies or brownies.

*Salad Selection: Potato, pasta, cucumber or tossed salad w/ two dressings. Fruit salad \$.50 extra.

Baked Potato \$ 9.00 pp

Fresh baked potato served with homemade beef chili, cheddar cheese, butter, sour cream & bacon bits. Your choice of cookies or brownies.

Italian Buffet \$10.50 pp

Choice of 2 pastas and 2 sauces, parmesan cheese, fresh hot vegetables, garlic bread sticks, tossed salad with 2 dressings, cookies or brownies.

Fajita Buffet \$10.50 pp

Steak, chicken & veggies, tortillas, lettuce, cheese, tomato, fresh salsa, sour cream, Spanish rice, refried beans & churros.

Choice of 1 (one) entree:

- * Spinach Striped Cheese Ravioli
- * Lasagna
- * Chicken Parmesan
- * Chicken Kiev
- * Florentine Stuffed Chicken Breast
- * Cranberry Sage Stuffed Chicken Breast
- * Rainbow Trout Filet with Pecan Breading

Choice of 2 (two) vegetable:

- * Rice Pilaf
- * Green Beans Almandine
- * Steamed Mixed Vegetables
- * Glazed Carrots
- * Fresh Steamed Broccoli

Dessert:

Mixture of lemon bars, chocolate pecan bars & caramel apple bar.

This Buffet includes a fresh spring salad with your choice of 2 dressings, hot bread & two beverages.

Cakes or Pies may be substituted on any buffet for an additional \$1.00 per person or our tantalizing cheesecake for an additional \$1.50 per person.

GENERAL INFORMATION AND POLICIES

- 1. Please submit your catering request <u>at least 72 hours</u> in advance. Certain peak periods of the year occasionally require requests several weeks in advance. We operate on a first come, first served basis. You can contact our office at (303) 914-6374 to make arrangements.
- 2. Payment in full on the day of the event is required for anyone not employed by Red Rocks Community College, unless prior arrangements are made.
- 3. Any catering not during regular business hours of the food service department (6am-5pm, M-F) will be charged \$25.00 per labor hour in addition to the menu prices.
- 4. If the client is paying on a per-person basis (such as in a buffet), the number of persons attending must be called into the catering office <u>72</u> hours prior to the event. This is a guaranteed number, and you will be charged for the amount called in.
- 5. Minimum charge of \$25.00 for all catered events.
- 6. Any equipment and/or utensils missing from catering site will be charged to your bill.
- 7. Prices are subject to change according to market.
- 8. This menu is a general guideline. We can prepare just about anything. If you have something specific in mind please let us know and we will be happy to cost it out for you.
- 9. Gluten free, vegetarian and vegan items are available upon request. Additional charges may apply for these items.
- 10. Not all menu items are available at the Arvada Campus. Please contact Food Services.