

Red Rocks Community College Food Service Catering Menu



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

BEVERAGES

	<u>By the gallon</u>
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 Medium (serves up to 40) \$50.00 Large (serves 40 or more) \$73.00 **Cheese & Cracker Tray** Medium (serves up to 65) \$65.00 Large (serves up to 120) \$100.00 Meat Platters (Includes turkey, roast beef, & ham) Small (serves up to 25) \$37.50 Medium (serves up to 40) \$53.00 \$78.00 Large (serves 40 or more) 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) Additional toppings Includes parmesan cheese & crushed red pepper	\$14.00 \$0.75 (each)
Additional toppings	
Additional toppings Includes parmesan cheese & crushed red pepper Also available:	
Additional toppings Includes parmesan cheese & crushed red pepper Also available: Pot Stickers	
Additional toppings Includes parmesan cheese & crushed red pepper Also available: Pot Stickers Spring Rolls	
Additional toppings Includes parmesan cheese & crushed red pepper Also available: Pot Stickers Spring Rolls Mini Meatballs (Swedish, Sweet & Sour or BBQ)	

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	\$ 8.25 pp	
A baked egg dish with almost any choice of meat & ve	ggies. Topped with melted	
cheddar cheese & served with green chili.		
Continental Breakfast	\$ 4.50 pp	
Add a Fresh Fruit Tray	\$ 5.75 pp	
Assorted Danish, bagels w/ cream cheese, coffee & ora	11	
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.		
Outoba	¢ 0 50 mm	
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.		

 $Yogurt \ ({\rm Served \ with \ granola \ \& \ mixed \ berries})$

\$4.50 pp

BOXED LUNCHES

Boxed Lunch #1

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

Boxed Lunch #2

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

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

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

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

\$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

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

\$8.00 (each)

\$9.00 pp

\$10.50 pp

\$9.50 pp

\$7.25 (each)

All Inclusive Buffet

\$13.00 pp

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.

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

GENERAL INFORMATION AND POLICIES

- 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-4pm, M-F) will be charged \$25.00 per labor hour in addition to the menu prices.
- 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> <u>hours prior</u> 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.