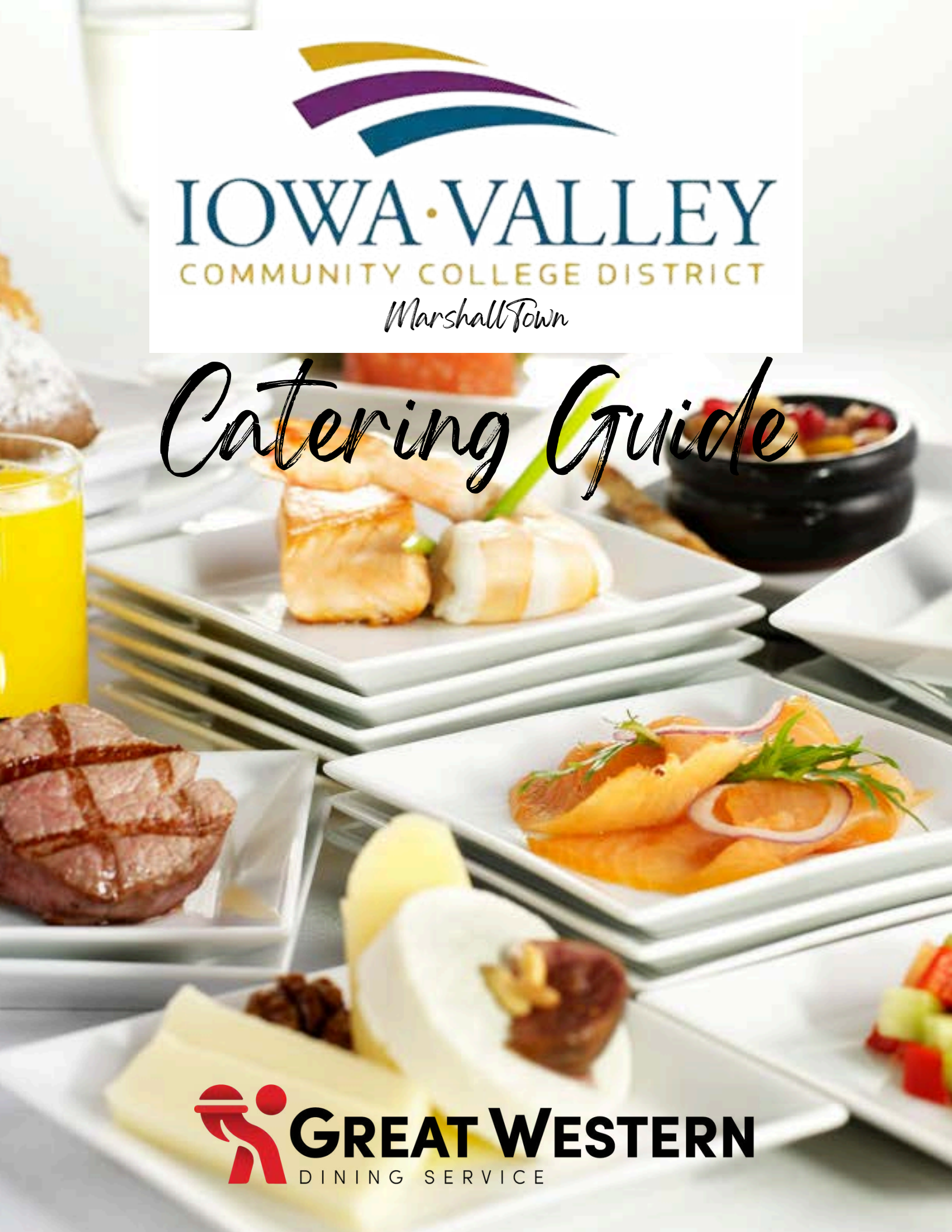




# *Catering Guide*





# Iowa Valley Community College Catering

Welcome to Iowa Valley Community College, managed by Great Western Dining. Serving people great food and an exceptional dining experience is not just our goal, it's our purpose! We are here for all of your catering needs - big or small. This guide is meant to serve as creative inspiration for your special catered event. We can offer any custom solution you desire! Reach out to your GWD Foodservice Director to plan your next fantastic catering event!

*Great Food, Great Service, Great Western!*

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***Iowa Valley Community College's Catering Services are professionally managed by Great Western Dining Service, Inc.! GWD Catering takes the stress out of meal planning for events of all kinds, from basic coffee services to outdoor events of unlimited numbers.***

### **Not Sure Where to Start?**

Our guide is a great place to begin. We're pleased that you've decided to learn more about the catering services that we provide to both the on-campus and off-campus communities. It is our desire to complement your event through catering that creates a pleasant and memorable highlight for your guests. Our trained, professional staff is dedicated to providing the highest level of service. We are ready to assist you in selecting from a wide array of menu options or to create a custom menu for a truly unique event. We will work closely with you to guide you through our easy and seamless process to ensure that your event is catered flawlessly. We look forward to an opportunity to work with you!

Please call on us whenever we can be of assistance.

### **Reservation Policy & Room Arrangements**

Room reservations must be made through Marshalltown Community College. Please call Conference Center staff at 800-284-4823 with the following information:

- |  |  |
|--|--|
| 1. Date and time of the function         | 4. Location of requested function              |
| 2. Approximate number of guests          | 5. Contact information of group representative |
| 3. Name of group and billing information | 6. Will the group require catering service?    |

After you have reserved space on campus, you will need to contact the Conference Center Staff for catering needs. Our Catering Department will need the following, as well as the room scheduling information.

- |  |   |
|--|---|
| 1. Type of function (formal, casual, meeting, social, wedding, etc.) | 4. Special dietary needs of guests                      |
| 2. Desired menu selections   | 5. Beginning and ending time of function                |
| 3. Approximate cost that you have in mind                            | 6. State of Iowa Tax Exempt Certificate, if applicable. |

Our services are also available for off-campus locations. These same requirements will apply. To assure that all food items that you have ordered are available, please allow ample time when scheduling your function. A week to 10 (ten) days is usually sufficient, however you should book your event as far in advance as possible.

### **Guarantees & Billing Information**

A confirmed number of guests to be served must be given no later than 72 hours preceding the event. After a guaranteed number is given, the organization sponsoring the event will be responsible for 100-percent (100%) of that guarantee. Great Western Dining will prepare up to 5-percent (5%) more food in case additional guests need to be served. If it is necessary to cancel an event, the following shall apply:

- \* 72 hours or more notice—no charge applied, except for special order items
- \* Less than 72 hours notice—a 75-percent (75%) charge of the guarantee will occur
- \* Less than 24 hours notice—a 100-percent (100%) charge of the guarantee will occur

Groups outside of Iowa Valley Community College will need to pay the Catering Department for 50-percent (50%) of the total before the event and the remaining amount due immediately following the event. If charges are to be billed; arrangements must be made at the time of confirmation of the catering function. Payment will be due in full, according to the due date listed on the invoice. Remittance of payment must be made to:

**Great Western Dining Service, Inc.**  
**P.O. Box 699**  
**Tipton, MO 65081 - 0699**

Sales tax will be added to all invoices for the total of all goods and services provided. If your organization is tax exempt, your sales tax exemption certificate must be given to Catering at the time of confirming your catering function.

- There is a \$25 delivery fee for events off campus with a maximum charge of \$50 per day.
- There is a minimum charge of \$20 for catering services. Customers may order pick-up items without meeting the minimum order amount.
- China service is available for full-service meals at additional cost.
- Table linens are provided for all food service tables. Guest table linens are only included with full-service meals. Additional linens can be placed on non-food tables for a fee of \$5.00 per tablecloth and \$10.00 per table skirt with 10-day notification.
- A service time of two (2) hours is included in all pricing for groups of 50 or more guests. Attendants are provided at no additional charge for groups of 50 or more with hot buffet or plated functions. Events exceeding two hours may incur additional charges. If a program is part of your event, please let us know so we can plan accordingly.
- Requests for flowers and decorations will be negotiated separately.
- Unused food items are not to be removed from the service area. We are not be responsible for the health of individuals who consume unused food items from catering functions.
- Prices in this guide will be discounted by 10-percent (10%) for college-sponsored catering.

**\* CATERING CANNOT BE ASSURED WITH LESS THAN 72 HRS. NOTICE \***



# Breakfast

## The Classic Continental

Assortment of fresh fruit and pastries served with hot and fresh coffee.

## Omelet Station

Fresh omelet's made to order with a wide assortment of protein, veggies, and toppings. May be added to any breakfast menu items upon request.

## Eye Opener

Freshly baked breakfast muffins and seasonal sliced fruit. Served with chilled fruit juice and hot and fresh coffee.

## Healthy Start

Seasonal fresh fruit served with yogurt parfaits and granola. Hard Boiled Eggs to compliment fresh juice and hot coffee.

## Build-Your-Own Breakfast Buffet

Comes with fresh fruit and regular or decaf coffee

Choose One (1): Fluffy scrambled eggs or savory egg and cheese breakfast casserole

Choose Two (2): Crisp bacon strips, sausage patties or links, OR frizzled ham

Choose One (1): Home fried potatoes OR hashbrowns

Choose one (1): Flaky buttermilk biscuits & gravy OR pancakes (buttermilk, blueberry or chocolate chip), OR French toast with warm syrup & butter

Choose One (1): Biscuits with butter & jelly OR toast OR muffins

## *A La Carte*

- Regular or Decaf Coffee
- Chilled Fruit Juice
- Sausage Biscuit
- Bagel with Cream Cheese
- Seasonal Sliced Fruit Tray
- Hard-Boiled Eggs
- Yogurt Parfaits
- Granola / Grain Bars

## *Bakery*

- Sweet Rolls
- Long John Donuts
- Coffee Cake
- Breakfast Muffins
- Scones
- Mini Danishes
- Cinnamon Rolls
- Croissants









# Boxed Lunch Options

Perfect for those meetings on the go or for anyone traveling to, and from events.  
Includes condiments and paper napkins!

## Garden Salad Lunch

Freshly made, small tossed garden salad with choice of dressing packet.

Served with fresh whole fruit, a granola bar, and bottled water.

## Italian Hoagie

Bologna, salami, ham, swiss and American cheeses, lettuce, tomato on a hoagie bun, chips, choice of whole fruit, and choice of soda or bottled water.

## The All - American

Assorted selection of sliced ham, turkey or roast beef with cheese on freshly baked croissant or Kaiser roll, accompanied by a bag of chips, fresh whole fruit choice, and choice of soda or bottled water.

## Italian Ciabatta

Pepperoni, salami and ham with provolone cheese, lettuce and tomato on a soft baked ciabatta with an olive tapenade, chips, whole ripe apple, and choice of soda or bottled water.

## The Southwestern Wrap

Grilled southwest chicken, fresh greens, shredded Provolone, fresh pico de gallo and mild aioli wrapped in a whole wheat flour tortilla with peppered cottage cheese, chips, choice of whole fruit, and choice of bottled water or soda.

## Economy Lunch

Two ham or turkey sandwiches with American cheese on your choice of white or whole wheat bread with chips, a fresh whole fruit, brownie and choice of soda or bottled water.

## Additional Choices & Boxed Inspiration

- Chicken Caesar Wrap
- Veggie Wrap
- Bacon, Lettuce, Tomato Wrap
- Ham/Turkey Wrap
- Turkey Bacon Wrap
- Portobello Mushroom Sandwich
- BLT Sandwich
- Roast Beef
- Ham/Turkey Sandwich Variations
- Grilled Chicken Sandwich

Additional choices may also be made from the Sandwiches & Wraps Section. Bread and Wrap options can be customized. Fresh baked cookies, brownies, lemon bars, pasta salad, and potato salad are also available upon request with your Boxed Lunch.







# Signature Salads

Selections are presented buffet-style and included set-up, clean-up, and disposable serveware with iced tea, coffee, water, and brownies or cookies for dessert. Add a cup of soup for a small upcharge per person. The perfect fresh assortment for a catered lunch or dinner!

## Chef Salad

Crisp garden greens, julienne turkey breast & smoked ham, American and swiss cheese, tomato wedges and cucumber slices, broccoli & cauliflower florets, with ranch dressing and croutons.

## Chicken Caesar Salad

Crisp romaine lettuce tossed in a creamy Caesar dressing topped with croutons and marinated grilled chicken. Served with breadsticks

## Chilled Taco Salad

Tortilla chips topped with spicy shredded chicken or beef, refried beans, shredded lettuce and diced tomatoes, sliced black olives, shredded cheese, fresh guacamole, sour cream and salsa.

## Chicken Cobb Salad

Freshly chopped romaine lettuce topped with tomato, bacon, hard-boiled eggs, avocado, blue cheese crumbles and your choice of ranch or Italian dressing. Served with a dinner roll.

## Garden Salad Lunch

Freshly made, small tossed garden salad with choice of dressing packet. Served with fresh whole fruit, a granola bar, and bottled water.

## BBQ Chop Salad

Smoked pulled pork, diced tomatoes, cucumber, shredded cheese, BBQ Sauce. Served with fresh whole fruit, a granola bar, and bottled water.

*Custom Signature Salad Request?  
You Got It!*

Speak with a member of our team for options, availability and pricing!









# Wraps & Sandwiches

Selections are presented buffet-style and include set-up and clean-up. Disposable serveware, choice of one side, chips, iced tea or lemonade, iced water and cookies or brownies for dessert are also included.

## Veggie Deluxe Wrap

Roasted vegetables and provolone cheese wrapped in a whole wheat tortilla and choice of one side.

## BLT Wrap

Crispy bacon, chopped lettuce and tomato, shredded cheddar, ranch dressing, wrapped in a flour tortilla, choice of one side.

## Chicken Bacon Caesar Wrap

Shredded chicken, crispy bacon, romaine lettuce chopped and tossed in Caesar dressing, parmesan cheese, wrapped in a spinach tortilla, choice of one side.

## Southwest Wrap

Shredded chicken, spinach, black beans, corn, sliced tomatoes and avocado dressed with a zesty jalapeno, lime and sour cream dressing, layered in a flavored flour tortilla and sliced diagonal, choice of one side.

## Signature Sandwiches

Deli Meat on Croissant  
Classic Ham & Cheese Kaiser  
Tuna Salad Sandwich  
Chicken or Ham Deli Sandwich

## Other Sandwich Options

Roast Beef on Sweet Roll  
All-American BLT  
Italian Deluxe Sandwich  
Turkey Avocado on Pretzel Bun  
Chicken Salad on Croissant  
Deluxe Egg Salad Sandwich

All sandwich's come with a choice of one side & are customizable!

## Sides & Additions

Choose One (1) Side

Pasta salad, potato salad, coleslaw OR baked beans

Add an additional side for \$2.25 per person.

Add a cup of soup for an additional charge per person (chili, beef veggie, chicken noodle or rice).







# Themed Buffets

Selections are presented buffet-style. Services include set up and clean up. Disposable serviceware, iced water, iced tea or lemonade, and a dessert option are included.

Minimum of 25 people.

## Build Your Own Personalized Buffet

ONE Entrée Choice Priced Per Person

TWO Entrée Priced Per Person

+ADD a Carved Meat for an additional charge

<u>ENTREE CHOICES</u> Chicken Breast Meatloaf Sliced Glazed Ham Sliced Pork Loin Crispy Fried Chicken Chicken Alfredo Chicken Rice Casserole Scalloped Ham & Potatoes Sliced Turkey Breast  <u>CARVED MEATS</u> Roasted Breast of Turkey Glazed Pit Ham Roasted Pork Loin Roasted Tenderloin of Beef Prime Rib	<u>SIDES (CHOOSE 1)</u> Wild Rice Rice Pilaf Mashed Potatoes & Gravy Candied Yams Hashbrown Casserole Roasted Potatoes & Veggies Macaroni & Cheese Stuffing  <u>MIXED GREENS DRESSING</u> <u>(CHOOSE 1)</u> Ranch French Italian Caesar	<u>VEGGIES (CHOOSE 2)</u> Green Beans Baby Carrots Broccoli Corn Garden Peas Veggie Medley Cauliflower Brussel sprouts  <u>DESSERTS (CHOOSE 1)</u> Hot Apple or Cheery Cobbler Sheet Cake Fudge Brownies Lemon Bars Cookies Cheesecake Custom Pie or Cake
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## Themed Buffet Options

### Salad Buffet

Full Salad Bar Buffet  
Two Custom Prepared Salads  
(Pasta, Macaroni, Etc.)  
Two Sweet Salads  
(Jello, Fruit, Oreo)  
Rolls & Butter

### All-American Cookout

Juicy Grilled Burgers  
Hot Dogs or Brats  
All the Fixings & Chips  
Two Sides (Pasta Salad, Potato  
Salad, Coleslaw, Baked Beans,  
Cottage Cheese)

### Chinese Buffet

Two Entrees  
(Broccoli Beef, Cashew  
Chicken, Sweet & Sour  
Chicken, Veggie Lo Mein)  
Sticky Rice, Egg Roll, Fortune  
Cookies

### South of the Border Buffet

Seasoned Beef or Turkey  
Hard/Soft Taco Shells  
Fresh Tortilla Chips  
Refried Beans & Spanish Rice  
Cheese, Lettuce, Tomatoes  
Green Onion & Black Olives  
Salsa & Sour Cream

### Baked Potato Bar

Flaky Idaho Russets  
Diced Grilled Chicken  
Steamed Broccoli Florets  
Cheese Sauce  
Crumbled Bacon  
Butter & Sour Cream

### Viva Italian Buffet

Caesar Salad  
Choose Two Pastas  
(Spaghetti, Fettuccine,  
Linguine, Penne, Rigatoni,  
Farfalle)  
Choose Two Sauces (Marinara,  
Meat, Alfredo, Creamy Pesto)  
Freshly Baked Breadsticks 9





# Luncheons & Dinners

## Poultry Options

Services include set up and clean up, a buffet table and disposable serviceware. All selections include a mixed greens salad, choice of dessert, iced water, iced tea or lemonade.



### Country-Fried or Oven-Baked Chicken

Chicken breast, cheesy potatoes, vegetable, hot rolls and butter

### Grilled Chicken Breast

With rice, steamed vegetables, hot rolls and butter

### Roasted Turkey Breast

Roasted turkey slices with savory cornbread dressing, mashed potatoes & gravy, vegetable, cranberry relish, hot rolls and butter

### Chicken Breast Marsala

Sautéed chicken breast with mushrooms deglazed with Marsala wine reduction, sautéed matchstick vegetables and warm rolls

### Cashew Chicken

Tender chunks of chicken with vegetable fried rice, stir-fried vegetables, sliced fruit and a fortune cookie.

### Chicken Cordon Bleu

Baked chicken with ham, swiss cheese, potatoes, vegetables, and warm rolls

### Chicken Parmesan

Chicken, marinara, baked parmesan, vegetables, hot rolls and butter



## Desserts & Add On's

### Desserts

White Cake  
Chocolate Cake  
Hot Fruit Cobbler or Pie  
Lemon Bars  
Fudge Brownies  
Cookies  
Coffee or Pound Cake

### Gourmet Desserts

(Additional Charge Per Person)  
Chocolate Overload Layered Cake  
Tiramisu  
Cheesecake & Strawberry Sauce  
Chocolate Deluxe Cheesecake  
Carrot Cake  
Banana Split Bar

### Premium Side Salads

(Additional Charge Per Person)  
Mixed Greens with dried cranberries, glazed pecans, gorgonzola  
Spinach & greens with feta, strawberries, mandarin oranges, toasted almonds





# Luncheons & Dinners

Services include set up and clean up, a buffet table and disposable serviceware. All selections include a mixed greens salad, choice of dessert, iced water, iced tea or lemonade.



## Seafood

### Garlic Shrimp

Over linguine with vegetable, crusty French bread and butter

### Parmesan-Crusted Tilapia

With 7-vegetable rice pilaf, vegetable and warm rolls

### Roasted Salmon Steak

Over braised spinach, roasted garlic, white cheddar mashed potatoes and warm rolls

### Fried Catfish

Coleslaw, hushpuppies and cornbread with sweet honey butter

## Pasta

### Vegetarian Lasagna

Baked wide noodles with layers of vegetables and fresh breadsticks

### Chicken Fettuccini Alfredo

Tender chicken and fettuccini tossed with fresh cream, butter, seasonings, Romano cheese, Cesar salad and fresh baked garlic breadsticks

### Cheese Tortellini

In a tomato cream sauce, steamed vegetable and garlic breadsticks

### Baked Penne Pasta with Italian Sausage

Sautéed vegetable and warm breadsticks with garlic butter

### Italian Lasagna

Baked wide noodles layered with spicy meat sauce with fresh breadsticks



## Desserts & Add Ons

### Desserts

White Cake  
Chocolate Cake  
Hot Fruit Cobbler or Pie  
Lemon Bars  
Fudge Brownies  
Cookies  
Coffee or Pound Cake

### Gourmet Desserts

(Additional Charge Per Person)

Chocolate Overload Layered Cake  
Tiramisu  
Cheesecake & Strawberry Sauce  
Chocolate Deluxe Cheesecake  
Carrot Cake  
Banana Split Bar

### Premium Side Salads

(Additional Charge Per Person)

Mixed Greens with dried cranberries, glazed pecans, gorgonzola  
  
Spinach & greens with feta, strawberries, mandarin oranges, toasted almonds







# Luncheons & Dinners

## Beef & Pork Options

Services include set up and clean up, a buffet table and disposable serviceware. All selections include a mixed greens salad, choice of dessert, iced water, iced tea or lemonade.

### Grilled Smoked Ham

Sweet potato soufflé, vegetable, hot rolls and butter

### Hot Roast Beef Sandwich

Tender oven-roasted beef slices on bread with mashed potatoes with brown gravy and country-style green beans

### Marinated Top Sirloin Steak

Baked stuffed potato, green beans almondine and dinner rolls

### KC Strip or Ribeye Steak

An 8oz steak, cooked medium (light pink center) served with a baked potato, broccoli and warm rolls

### Prime Rib of Beef Au Jus

An 8oz portion cooked medium, served with a baked potato or smashed potatoes, fresh green beans and garlic toast

### Brown Sugar Crusted Pork Loin

Twice baked potato, seasoned vegetable and garlic butter breadsticks

### Philly Cheesesteak Sandwich

Shredded ribeye, provolone, onions on fresh hoagie, served with vegetable and steak fries

### Pork Tenderloin

Served with roasted garlic fingerling potatoes, chopped brussels and hot rolls

## Desserts & Add On's

### Desserts

White Cake  
Chocolate Cake  
Hot Fruit Cobbler or Pie  
Lemon Bars  
Fudge Brownies  
Cookies  
Coffee or Pound Cake

### Gourmet Desserts

(Additional Charge Per Person)  
Chocolate Overload Layered Cake  
Tiramisu  
Cheesecake & Strawberry Sauce  
Chocolate Deluxe Cheesecake  
Carrot Cake  
Banana Split Bar

### Premium Side Salads

(Additional Charge Per Person)  
Mixed Greens with dried cranberries, glazed pecans, gorgonzola  
Spinach & greens with feta, strawberries, mandarin oranges, toasted almonds





# Receptions & Breaks

Services include set up and clean up, a draped buffet table and disposable serviceware.

## Small Snack Basket

Includes soda or bottled water.

Choose Two (2)

Chips, granola bar, whole fruit, trail mix,  
cookies, chex mix, popcorn

## Jumbo Snack Basket

Includes soda or bottled water.

Choose Three (3)

Chips, granola bar, whole fruit, trail mix,  
cookies, chex mix, popcorn

Please reach out to the Great Western Dining Foodservice Director for custom snack requests!

## Snack & Reception Items

Cookies & Soda

Cheese Tray

Half Sheet Cake

Veggie Tray

Chips & Salsa

Sparkling Punch

Seasonal Fruit Tray

Mixed Nuts

Cupcakes

## Ice Cream Social

Vanilla and chocolate ice cream, chocolate syrup, strawberry & caramel  
sauces, nuts, cherries

+Add Brownies (extra per person)

+Add Bananas or Cookies (extra per person)

## Design Your Own Reception

Choose Two (2) hot hors d'oeuvres, Two (2) cold hors d'oeuvres, One (1) dessert:

### Hot Hors-d'oeuvres

Wings Bone-In  
Wings Bone-Out  
(Plain, Buffalo, BBQ)  
Cocktail Franks  
Chicken Skewers  
Meatballs (BBQ, Swedish)  
Stuffed Mushrooms  
Tortilla Chips & Nacho Cheese  
Pita & Spinach Artichoke Dip  
Fried Mac & Cheese Bites  
Mini Crab Cakes  
Stuffed Twice Baked Mini  
Potatoes

### Cold Hors-d'oeuvres

Cheese Tray  
Cheese Ball & Crackers  
Antipasti Platter or Kabobs  
Deviled Eggs  
Pin Wheels  
Hummus & Pita Chips  
Fruit Kabobs with Yogurt Dip  
Demi Sandwiches  
Finger Sandwiches  
Veggie Tray  
Caprese Skewers  
Bruschetta

### Desserts

Mini Cheese Cakes  
Mini Scones  
Tea Cookies  
Mini Brownies  
Dessert Shooters  
Cupcakes  
Dipped Strawberries  
Mini Muffins  
Assorted Chocolate  
Lemon or Pumpkin Bars  
Mini Parfaits







# Beverage Service & Baked Goods

Services include set up and clean up, a buffet table, cocktail napkins and disposable serveware if needed.

## Beverage Service

Soda  
Regular & Decaf Coffee  
Lemonade  
Infused Water

Iced Tea  
Fruit Punch  
Bottled Water  
Gatorade

## Baked Sweets

Assorted gourmet cookies  
(macadamia nut, chocolate chunk, double chocolate, oatmeal raisin, sugar)  
Frosted & Decorated Cookies  
Chewy Fudge Brownies  
House Baked Bars  
(Chocolate Chip, Rice Krispy Treats, Blonde Brownies)  
Gourmet House-Baked Bars  
(Cream Cheese & Raspberry Sauce, Lemon, Apple Crumb, Turtle Bars)  
Decorated Cupcakes

## Pick-Up Items

Coffee by the Gallon (serves approximately 10)  
Orange Juice by the Gallon (serves approximately 15)  
Fruit Punch by the Gallon (serves approximately 15)  
Iced Tea by the Gallon (serves approximately 15)  
Hot Chocolate by the Gallon (serves approximately 15)  
Muffins by the Dozen (Apple, Cranberry, Blueberry, etc.)  
Pastries by the Dozen  
Coffee Cake for Twelve (12)  
Cookies by the Dozen  
Fudge Brownies by the Dozen

Full Sheet Cake (Choice of Chocolate or White and Frosting, (Serves approximately 60)  
Half Sheet Cake (Choice of Chocolate or White and Frosting, (Serves approximately 30)  
Potato Chips by the Pound with French Onion Dip (Serves 10)  
Tortilla Chips by the Pound with Salsa or Chili Con Queso (Serves 10)







# Catering by Great Western Dining Service, Inc.

Located on the beautiful campuses of  
[Iowa Valley Community College](#)  
Ellsworth - Marshalltown - Grinnel



**GREAT WESTERN**  
DINING SERVICE



**IOWA • VALLEY**  
COMMUNITY COLLEGE DISTRICT  
MARSHALLTOWN • ELLSWORTH • GRINNELL

Foodservice Director  
[iavalley@gwdining.net](mailto:iavalley@gwdining.net)  
641-844-5760

*Thank You For Allowing Us to Serve You!*

**Great Food, Great Service, Great Western!**