



CSC
CATERING
GUIDE

2023-2024



CATERING GUIDELINES

We continue our tradition by offering only the freshest ingredients and creative menus, on and off campus. We are privileged to provide this catering guide to assist with your catering needs.

Office Hours & Placing Orders:

Chadron State College, Conferencing Office hours are Monday through Friday from 7:30 a.m. – 4:30 p.m.

Planning Your Event:

The Chadron State College (CSC) Conferencing Office is the contact for your event arrangements on campus. We will work with you on the availability of space, match function size to appropriate campus locations, and arrange the set-up of your event, which will include diagrams, tables & chairs, technology and equipment needs.

Once we have the location determined, the Conferencing Office will assist with completing your catering needs for your event. All food orders are placed through the Conferencing Office and the Conferencing Office will work with food service. CSC Food Service (Aladdin Foods) is the exclusive provider of food and beverage service at Chadron State College. Your catering order is not confirmed until you receive a confirmation email from the Conferencing Office.

For all events, please place your catering order no later than 14 days before-hand. This notice enables us to adequately order, staff, and plan for your event. Custom menus require at least three weeks' notice. **Late orders will result in a late fee of 10%.**

CATERING GUIDELINES

GUARANTEES AND CANCELLATIONS:

The final guest count is due 14 days prior to the event. You will be responsible for the guaranteed or the actual number of guests, whichever is greater. Cancellations- prior to 7 days of the event date will not be charged for the service. Cancellations less than 7 days will be charged the full catering services, which will include the food and labor charges. If the event is cancelled due to campus closure, you will not be charged for the catering.

DELIVERY CHARGE:

Delivery fees are charged for items delivered outside the Student Center:

\$10.00 – On-campus delivery

\$50.00 – Off-campus delivery



MORNING GOODIES

- Donuts- \$13.00 per dozen
 - Rolls, cake or assorted
- Muffins - \$10.00 per dozen
 - Blueberry, banana-nut, chocolate, or assorted
- Turnovers - \$11.25 per dozen
 - Cherry, apple, blueberry or peach
- Fruit Pillow Croissants - \$14.50 per dozen
 - Strawberry, blueberry or peach

MORNING GOODIES

- Danish - \$11.75 per dozen
 - Blueberry, cream cheese, strawberry, cherry or assorted
- Specialty Breads - \$11.25 per dozen
 - Lemon, vanilla or banana-nut
- Cinnamon Rolls - \$16.25 per dozen
- Scones - \$13.00 per dozen
 - Blueberry, white chocolate raspberry, apple cinnamon, or assorted



BREAKFAST BUFFETS

The following breakfast packages are served buffet style (self-service) that include paper and plastic products, linens, thermal beverage servers, and serving utensils. In addition, all breakfast buffets come with freshly brewed coffee, orange juice, and water.

- Eagle Starter - \$13.60 per person
 - Scrambled eggs, choice of sausage or bacon, hashbrowns, and toast
- Sweet Start - \$15.40 per person
 - French toast, scrambled eggs, hashbrowns, choice of sausage or bacon, and fresh fruit
- Super Skillet - \$15.40 per person
 - Scrambled eggs, choice of one meat: ham, bacon or sausage and a choice of two: mushrooms, tomatoes, onion, peppers, broccoli, spinach and cheese. Comes with toast, and hashbrowns.
- CSC B&G - \$15.50 per person
 - Buttermilk biscuits, sausage gravy, scrambled eggs, and fresh fruit.
- Breakfast Builder - \$14.50 per person
 - Choice of biscuit, english muffin, croissant, or wrap with eggs, choice of one cheese: american, cheddar or swiss, choice of one meat: bacon, ham, or sausage, and fresh fruit.
- Rancher's Choice - \$14.25 per person
 - Wrap with eggs, refried beans, salsa (red/green), fried potatoes, bacon, sour cream, and shredded cheese.

EXPRESS BOXED LUNCH

Boxed lunch options come with bottle of water.

\$13.25 per person

- Choice of One Meat
 - Turkey, ham, roast beef, or vegetable & hummus
- Choice of One Cheese
 - Swiss, provolone, american, cheddar, and pepper jack.
- Choice of One Bread
 - Hoagie, white or wheat bread, wrap, pita, or chef's choice
- Choice of One Side
 - Classic potato chips, Doritos, or vegetable cup
- Choice of One Dessert
 - Cookie, brownie, rice krispie bars, or baker's choice.

Gluten Free Options are available upon request



COLD SANDWICHES

All cold sandwiches are served with iced tea, water, a piece of fruit, and chips or fresh vegetables.

- CBR Wrap - \$13.75 per person
 - Flavored tortilla, crispy chicken, bacon, romaine lettuce, spinach, pickled red onions, cheddar cheese, and ranch dressing.
- The Mozza Wrap - \$13.25 per person
 - Flavored tortilla, fresh basil, tomato, mozzarella cheese, balsamic glaze, and spinach.
- Carver's Cut TBLT - \$13.75 per person
 - Ciabatta roll, turkey or chicken, provolone, bacon, lettuce, tomato, pickled onions, and mayo.
- Italian Tacchino - \$13.75 per person
 - Ciabatta roll, turkey, provolone, lettuce, tomato, olive, onion, and pesto mayo.
- Veggie - \$13.50 per person
 - Pita or multigrain bread, provolone cheese, cucumber, red onion, lettuce, tomato, and hummus.

Gluten Free options available upon request.



HOT SANDWICHES

All hot sandwiches are served with iced tea, water, a piece of fruit, and chips or fresh vegetable

- Porky's Sandwich - \$14.25 per person
 - Pulled pork, creamy coleslaw, and french-fried onions.
- Wrangler - \$14.50 per person
 - Texas toast, braised beef, potato puree (mashed), and gravy
- Portobella- \$14.00 per person
 - Ciabatta Bun, marinated portobello mushrooms, onions & roasted red pepper, provolone, and garlic aoli.
- Philly - \$14.75 per person
 - Philly style sirloin, sauteed peppers, onion and cheese sauce. Served on a hoagie roll.
- Meatball - \$14.50 per person
 - Beef/pork meatballs with red sauce, mozzarella and provolone cheese. Served on a hoagie roll.



OTHER LUNCH OPTIONS

- Tailgate (3ft Sub) - \$40.25 each (serves 12)
 - Choice of turkey or ham, choice of swiss, american, cheddar or pepper jack cheese, lettuce, tomato, red onion, condiments, and chips (chef's choice, ranch, BBQ, or everything).
- Slice of Italy - \$18.00 each (8 slices per pizza)
 - Choose up to three of the following: pepperoni, sausage, ham, ground beef, bell peppers, mushroom, onion, Black olives, tomato, spinach, jalapenos, and pineapple. Sauces: red (marinara) or white (alfredo) - Size- 16 inch pizza
 - Specialty Flavors - \$19.25 each (8 slices per pizza)
 - Mighty Meat: sausage, pepperoni, ham, and ground beef.
 - Eagle Deluxe: ham, pepperoni, onion, black olives, mushroom, and bell peppers.
 - Garden Delight: bell peppers, olives, spinach, tomatoes, mushroom, and balsamic drizzle.
- Wingette - \$15.75 per dozen
 - BBQ, buffalo or sweet chili
- Breadsticks - \$10.40 per dozen (plain) -\$11.85 per dozen (cheese)
 - Plain or cheese breadsticks, served with marinara dipping sauce

LUNCH BUFFETS

- Meat and Greet - \$15.50 per person
 - Turkey, ham, roast beef, Swiss, American, cheddar, assorted breads, LTOP, mustard, and mayo. Served with a choice of two: garden salad, potato salad, pasta salad, or chips,
- Ole' Buffet - \$16.50 per person/ \$18.50 per person for both meat options
 - Choice of marinated chicken or carnitas, shredded lettuce, sour cream, shredded cheese, guacamole, jalapenos, Pico, pinto or black beans, Mexican rice, salsa, and tortilla chips.
- Lots a Pasta - \$15.15 per person
 - Pini, garden or rotini pasta, with marinara and alfredo, meatball and roasted chicken, a choice of garden or Caesar salad, and a garlic bread stick.
- Amore' Lasagna - \$15.35 per person
 - Choice of two of the following: beef, chicken or vegetable lasagna or zita bake. Served with garlic bread, and a choice of caesar, or garden salad.
- Baked Taters - \$14.45 per person
 - Baked potatoes, a choice of cheese sauce or shredded cheese, a choice of two of the following: chili, pulled pork, or bacon, a choice of two of the following: broccoli, pepper and onions, or corn. Served with butter, sour cream, and salsa.
- Grill and Chill - \$14.50 per person
 - Choice of two of the following: hamburger, hot dog, fried chicken, choice of three of the following: pasta salad, coleslaw, mac and cheese, garden salad or baked beans, and seasonal fruit. Beyond Beef hamburgers are available if requested three day before the event.
- Gluten Free options are available upon request.

LUNCH SALADS

All Lunch Salads come with the choice of Italian, Ranch, Caesar or Balsamic Vinegar Dressing.

- Range Cobb Salad - \$12.75 per person
 - Mixed greens, grilled chicken, bacon, blue cheese, sliced egg, tomato, and choice of dressing.
- Chef Salad - \$12.50 per person
 - Mixed greens, turkey, ham, Swiss, cheddar cheese, sliced egg, bacon, tomato, and choice of dressing.
- Cajun Chicken Salad - \$12.50 per person
 - Romaine and mixed greens, blackened chicken, roasted red peppers, tomato wedges, red onions and carrots.
- Apple Pecan Chicken Salad - \$12.75 per person
 - Mixed greens, chicken, honey-toasted pecans, dried apple, cranberries, and blue cheese dressing.
- Ensalada Picante - \$13.75 per person
 - Romaine, grilled chicken or steak, Pico, black beans and corn salsa, cheddar cheese, tortilla strips, and jalapeno ranch.

Gluten free options are available upon request.



COLD APPETIZERS



- Wrap it Up Pinwheels - \$13.50 per dozen
 - Choice from jalapeno/bacon, ham/cheddar or spinach cream
- Country Harvest Platter - \$31.50 each
 - Assorted garden vegetables with ranch dressing.
- Pickers Fruit Platter - \$39.50 each
 - Assorted fruits
- Country Hummus Platter - \$34.50 each
 - Assorted garden vegetables with a choice of red pepper, roasted garlic, or original hummus, and a choice of pita chips or flatbread.
- Artesian Trio Board - \$44.85 each
 - Served on a charcuterie board, three types of meat, three kinds of cheese, grapes, candied pecans, and crackers.
- Kabobs - \$17.50 per dozen
 - Choice of one flavor: fruit and cheese, meat and cheese or caprese
- Charcuterie Cups - \$33.75 per dozen
- Lime Shrimp Cups - \$34.50 per dozen
- Cheesecake Stuffed Strawberry - \$15.25 per dozen
- Chocolate Dipped Fruit - \$12.50 per dozen

HOT APPETIZERS

- Fresh Cut Chips - \$15.00 each
- Rollers - \$11.75 per dozen
 - Served on a bun with a choice of meat: BBQ beef, pulled pork, chicken, or chef's choice.
- Wingette - \$15.75 per dozen
 - Bone in wings with choice of flavor: barbecue, buffalo, and sweet chili.
- Snackers Pack - \$14.25 per dozen
 - Choice one: fried zucchini, onion rings or assorted. Dipping sauce included.
- Stuffed Mushroom Caps - \$16.25 per dozen
- Bread Bowl & Dip Board - \$22.50 each
 - Choice one: spinach artichoke, 3 cheese or broccoli cheddar
- Bruschetta Board - \$31.25 each



DINNER: CLASSIC COMFORTS (PLEASE CHOOSE ONE)

Plated - \$18.25 per person or Buffet Style - \$17.50 per person

All dinners come with dinner rolls or breadsticks, coffee and iced tea.

- Lasagna
 - Choice of meat, vegetarian, or alfredo lasagna.
- Vegetable Stuffed Portobello Mushroom
 - Portobello mushroom stuffed with assorted vegetables.
- Italian Chicken Breast
- Honey-Baked Pit Ham
- Chicken Marsala
- Ziti
 - Pasta served in ricotta, tomato, spinach, squash, and roasted pepper.
- Pommery Crusted Chicken
- Fresh Vegetable Pasta Primavera
- Fried Chicken
 - Battered and deep-fried chicken pieces.
- Roast Turkey Breast
- Baked Chicken Primavera
 - Tomato, snap pea, broccoli, red bell pepper, with a parmesan cream sauce.
- Stuffed Eggplant Parmesan
- Mac and Cheese
- Oven Seared Chicken
 - Oven-roasted chicken seasoned with herbs and spices.
- Butternut Squash
- Slow Braised Beef

DINNER: SUPPER CLUB (PLEASE CHOOSE ONE)

Plated - \$ Market Price

All dinners come with dinner rolls or breadsticks, coffee, and iced tea. Meals comes with your choice of 2 sides and 1 salad.

- Pan Seared Ribeye
- Roasted Pork Tenderloin
- Roast Top Round of Beef
- Marinated Beef Tips
- Bourbon Glazed Salmon
- Stuffed Pork Loin
- Grilled Flank Steak
- Beef Tenderloin



- Salads (Dinners include 1 salad)
 - House Garden
 - Fruit Salad
 - Classic Caesar
 - Vinegar Coleslaw
 - Traditional Spinach
 - Macaroni Salad
 - Creamy Coleslaw
 - Potato Salad
 - Pasta Salad
 - Mixed Greens
 - Mediterranean



- Sides (Dinners include 2 sides)
 - Fresh Vegetable Blend
 - Buttered Corn or Corn on the Cob
 - Baked Beans
 - Fresh Green Beans Almondine
 - Long Grain and Wild Rice Blend
 - Broccoli Florets
 - Glazed Baby Carrots
 - Potato
 - Gratin
 - Scalloped
 - Garlic Mashed
 - Herb Roasted Red
 - Roasted Fingerling Blend
 - Potato Confit
 - Baked Potato

- Apple Sauce
- Cauliflower Blend
- Butternut Squash
- Sweet Potato
- Roasted Brussel Sprouts
- Sweet Potato Puree
- Sage & Breadcrumb Dressing
- Hominy & Cheese Polenta



DINNER: SALADS AND SIDES (PLEASE PICK 2 OF EACH)



SWEETS AND TREATS

- 10th Street Cookies - \$8.00 per dozen
 - Choice of flavor: chocolate chip, oatmeal raisin, peanut butter, white chocolate macadamia, M & M, Baker's choice, or assorted.
- Frosted Cookies - \$9.75 per dozen
- Homestyle Brownies - \$11.50 per dozen
 - Choice of flavor: plain, nut, or M & M
- Step It Up Brownies - \$12.75 per dozen
 - Choice of flavor: blondie, caramel, marshmallow, brookies, pecan, cheesecake or baker's choice.
- Square Bars - \$11.75 per dozen
 - Fall – Choice of flavors: pumpkin, white chocolate cranberry, oatmeal, maple pecan
 - Spring – Choice of flavors: lemon, cheesecake w/ fruit or peach basil crumb
- Rice Krispie Bars - \$9.25 per dozen
- Cake – White or Chocolate
 - ½ Sheet - \$36.80
 - Full Sheet - \$69.00
- Specialty Round Cake - \$31.75 per cake (serve 15)
 - Strawberry shortcake, German chocolate cake or carrot

SWEETS AND TREATS

- Pie - \$4.75 per person
 - Cherry, Apple, Banana Cream, Chocolate Cream, Pecan, Pumpkin
- Bistro Style Miniature Pies - \$25.25 per dozen
 - Choice of flavors: Key Lime, Peanut Butter or Tiramisu
- Cheesecake w/topping - \$7.25 per person
 - Choice of flavor: Blueberry, Strawberry or Chocolate
- Sweet Treats
 - Chocolate Covered Fruit - \$12.50 per dozen
 - Peanut Cluster - \$12.00 per dozen
 - Haystacks- \$11.75 dozen
 - Mini Cream Puffs - \$17.25 per dozen
 - Mini Eclairs - \$17.25 per dozen
 - Puppy Chow - \$11.55 order
 - Choice of flavor: Original, salted caramel, lemon, chocolate, and peppermint
- Bakers Ensemble - \$5.00 per person
 - 3 desserts picked by the baker



- Buffet Dessert - \$5.00 per person (36+ guests)
- Muffins - \$10.00 per dozen
 - Blueberry, chocolate and banana-nut
- Scones - \$13.00 per dozen
 - Blueberry, white chocolate raspberry, apple cinnamon
- Donuts - \$13.00 per dozen
- Danish - \$11.75 per dozen
- Croissant Filled Pillows - \$14.50 per dozen
 - Strawberry, blueberry or peach
- Turnovers - \$11.25 per dozen
 - Cherry, apple or peach
- Cinnamon Rolls - \$16.25 per dozen
- Specialty Breads - \$11.25 per dozen



BEVERAGES

- Iced Tea - \$8.00 per gallon
- Lemonade - \$9.75 per gallon
- Single Serving Soda - \$2.10 per can
- Bottled Water - \$2.00 per bottle
- Bottled Flavored Water - \$2.75 per bottle
- Pureleaf Bottled Tea (Sweet or Unsweetened) - \$4.15 per bottle
- Bottled Juice (Orange, Apple and Grape) - \$2.15 per bottle
- Freshly Brewed Coffee - \$11.50 per gallon
- Hot Chocolate - \$12.75 per gallon
- Water (Void) - \$11.00 –3 gallons
- Fruit Punch (Fruit Floating) - \$13.50 per gallon
- Fruit Juice (Orange, Apple, Pineapple, Grape) - \$12.50 per gallon