



**JOHNSON COUNTY**  
**COMMUNITY COLLEGE**

CATERING



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**In 2015, JCCC was named one of the top three college catering services in the country for the Nerman Museum of Contemporary Art's biennial fundraising event.**



**“Over the last 12 years, JCCC Catering has received **six Loyal E. Horton Awards—**including three gold medals from **NACUFS**, the National Association of College and University Food Services.”**

# Welcome to JCCC Catering

Thank you for working with Johnson County Community College Catering for your function. Whether you are an immediate member of the JCCC community or a part of the greater Kansas City community, we appreciate the opportunity to host your function.

Call JCCC Catering at **913-469-8500 ext. 4942** or **ext. 3770**. Details and guidelines: [jccc.edu/catering](http://jccc.edu/catering).

## Designed for You

JCCC Catering strives to make your occasion memorable and successful. We will handle all the details from planning through conclusion of your event. Whether the event is an elaborate function or a simple meeting, our creative team will work to customize the menu, location, and services to meet the needs of your group.

## Guidelines

All food on campus must be provided by JCCC Catering. JCCC policies on facilities use and service of alcoholic beverages can be found at [jccc.edu/policies](http://jccc.edu/policies), in Series 200: Administrative Services Policies, under Facilities and Property.

Once the space for your function has been reserved, Catering will need the following information:

1. Specific schedule of events
2. Specific timeline of events – this information should include the times of meal service, times of break service, specific AV needs.
3. Menu including any special dietary requests
4. Estimated number of guests
5. Alcohol Request Form (ARF) (if alcohol is to be served)
6. Internal JCCC clients will need to provide a billing account number
7. Guests from the Greater Kansas City Community must follow the guidelines for Outside Groups below.

## Outside Groups

Outside groups will need to provide a contact person's name, phone number, and email address as well as the name, phone number, and email address of the person responsible for settling of the account. All outside functions must have a

signed contract with the above information.

## Guest Count

Estimated guest count and menus are due at the time the event is scheduled. Finalized menus are due two weeks before the event. Final guest counts are due according to the following schedule.

If your event day is:

**Monday:** Preceding Monday by 4 p.m.

**Tuesday:** Preceding Tuesday by 4 p.m.

**Wednesday:** Preceding Wednesday by 4 p.m.

**Thursday:** Preceding Thursday by 4 p.m.

**Friday:** Preceding Friday by 4 p.m.

**Saturday:** Friday before the preceding Friday by 4 p.m.

**Sunday:** Friday before the preceding Friday by 4 p.m.

If a deadline is missed, the most recent menu and or guest count will become the final menu and guest count. After the deadline, any changes to the menu or guest count will result in an additional late fee.

Functions scheduled with less than 96 hours' notice may be subject to limits on menu selection and could result in late fees.

Details on delivery and late fees can be found at [jccc.edu/catering](http://jccc.edu/catering). In accordance with the College's Mission Statement on Sustainability and Food Waste Reduction, JCCC Dining Services reserves the right to require a minimum number of each item ordered.

## Cancellation Policy

Cancellations can be made up to one week before your event. A charge of 50% of your total invoice will be charged if your event is canceled within one week. A charge of 75% of your total invoice will be charged if your event is canceled within 48 hours. In the case

## JCCC Catering Contact Information

**913-469-8500, ext. 4942 or ext. 3770**

**Andrew Woody**  
Manager Catering, **ext. 4942**

**Brandi Soderberg**  
Supervisor Catering, **ext. 3770**

**Jean Keating**  
Accounts Receivable, **ext. 4537**

**Marc McCann**  
Executive Chef, **ext. 4262**



# JCCC Catering Commitment to Sustainability

JCCC Catering supports the sustainability efforts instituted by the College. Dining Services has integrated sustainable practices into its daily operations:

- Partnering with the Office of Sustainability on recycling and composting efforts across campus
- Maintaining a refillable mug program since 2008
- Hosting a series of sustainability focused functions that feature products from local producers and spotlight local chefs
- Sourcing products from JCCC's Open Petal Farm
- Offering reusable plates and silverware
- Reducing the number of individual portioned plastic bottles served
- Recycling plastic bottles, aluminum cans and other items that are used across campus
  - Composting preconsumer waste
  - Eliminated the use of Styrofoam
- Offering plant forward meals on a regular basis
- Creating catering menus featuring local foods



# Beverages

Prices are per each

Assorted Canned Soft Drinks .....	\$ 1.79	
Bottled Water .....	\$ 1.89	
Assorted Bottled Juices .....	\$ 3.99	
Ice, bucket .....	\$ 1.99	
Ice, tub .....	\$ 3.99	
	<b>Pitcher</b> (serves 8)	<b>Gallon</b> (serves 16)
Water .....	\$ 2.99	\$ 4.99
Infused Water (melon, apples, citrus, cucumber) .....	\$ 3.99	\$ 6.99
Iced Tea .....	\$10.99	\$20.99
Infused Iced Tea (melon, apples, citrus) .....	\$11.99	\$22.99
Coffee (regular or decaf) .....	\$12.99	\$24.99
Hot Tea .....	\$11.99	\$22.99
Hot Chocolate .....	\$12.99	\$24.99
Hot Apple Cider .....	\$10.99	\$20.99
Chilled Apple Cider .....	\$10.99	\$20.99
	<b>Carafe</b> (serves 12)	<b>Gallon</b> (serves 24)
Orange Juice .....	\$13.99	\$25.99
Apple Juice .....	\$13.99	\$25.99
Pineapple Juice .....	\$13.99	\$25.99
Lemonade .....	\$10.99	\$20.99
Strawberry Lemonade .....	\$11.99	\$22.99
The JCCC Traditional Fruit Punch .....		\$25.99
Ice Cream Punch .....		\$27.99





# Breakfast Buffets

*Breakfast Buffets include Water, Orange Juice, Hot Tea, Iced Tea, Coffee, and Decaf Coffee.  
Buffet service is for a minimum of 20 people. Prices are per person.*

## **Continental \$8.99**

Mini Croissants/ Mini Danishes/ Donut Holes/ Mini Muffins/ Domestic Fruit Tray

## **Continental Breakfast with Yogurt \$9.99**

Mini Croissants/ Mini Danishes/ Donut Holes/ Mini Muffins/ Domestic Fruit Tray/ Yogurt/  
House Made Granola

## **Regnier, Nerman, and Oppenheimer Breakfast Buffets include**

Choice of Breakfast Protein/ Country Potatoes with Onions and Peppers/ Domestic Fruit Tray/  
Mini Muffins

## **Oppenheimer Breakfast Buffet**

Choice of Three Breakfast Entrées \$19.99

## **Nerman Breakfast Buffet**

Choice of Two Breakfast Entrées \$17.99

## **Regnier Breakfast Buffet**

Choice of One Breakfast Entrée \$14.99

## **Breakfast Entrées to choose from:**

**Scrambled Eggs**

**Biscuits and Gravy**

**Scrambled Eggs with Cheddar Cheese - add \$1**

**Broccoli and Cheddar Cheese Crustless Quiche - add \$1**

**Portobello, Red Pepper, and Goat Cheese Crustless Quiche - add \$1**

**Bacon, Onion, and Swiss Cheese Crustless Quiche - add \$2**

**Belgian Waffle - add \$3**

**French Toast Sticks - add \$3**

Breakfast Protein Options are Bacon, Pork Sausage Link, Pork Sausage Patty,  
Turkey Sausage Link, or Pit Ham.

A second Breakfast Protein is available for an additional charge.





# Plated Breakfasts

*Plated Breakfasts include Water, Orange Juice, Hot Tea, Iced Tea, Coffee, and Decaf Coffee.  
Prices are per person.*

## **Traditional Breakfast \$14.99**

Scrambled Eggs/*Choice of one Breakfast Protein*/ Country Potatoes with Onions and Peppers/  
Fresh Fruit Salad/ Mini Muffin

## **Eggs Benedict \$16.99**

Toasted English Muffin/ Canadian Bacon/ Poached Eggs/ Asparagus/ Hollandaise Sauce/  
Country Potatoes with Onions and Peppers/Fresh Fruit Salad

## **Crab Benedict \$20.99**

Toasted English Muffin/ House Made Crab Cake/ Poached Eggs/ Asparagus/ Hollandaise Sauce/  
Country Potatoes with Onions and Peppers/ Fresh Fruit Salad

## **Breakfast Burrito \$15.99**

*Choice of one Burrito:*

Potato and Cheddar Cheese

Sausage and Cheddar Cheese

Chorizo, Potatoes and Cheddar Cheese

Salsa/ Sour Cream/ Country Potatoes with Onions and Peppers/ Fresh Fruit Salad

## **House Made Omelet \$14.99**

*Choice of one Omelet:*

Roast Turkey and Cheddar Cheese

Sausage and Cheddar Cheese

Vegetables and Swiss Cheese

Mini Muffins/ Country Potatoes with Onions and Peppers/ Fresh Fruit

## **Green Apple and Bourbon French Toast \$15.99**

Traditional Cinnamon French Toast/ Green Apple Bourbon Syrup/ Toasted Almonds/  
*Choice of one Breakfast Protein*/ Fresh Fruit Salad

Breakfast Protein Options are Bacon, Pork Sausage Link, Pork Sausage Patty,  
Turkey Breakfast Sausage Link, or Pit Ham.



# Breakfast À La Carte

*Prices are per each.*

Assorted Yogurt Cups .....	\$2.49
Greek Yogurt Cups .....	\$3.29
Yogurt Parfaits with House Made Granola .....	\$4.29

*Prices are per dozen.*

Mini Croissants (Whipped Butter/ Assorted Jellies) .....	\$16.99
Mini Assorted Pastries .....	\$15.99
Fresh Baked Mini Muffins .....	\$23.99
Fresh Baked Muffins .....	\$23.99
Fresh Baked Jumbo Muffins .....	\$35.99
Fresh Baked Mini Scones .....	\$15.99
Fresh Baked Scones .....	\$29.99
Homestyle Doughnuts .....	\$15.99
Breakfast Breads Banana/Cranberry/Blueberry/Pumpkin/Banana Nut/Lemon Poppyseed/Orange .....	\$19.99
Sliced Bagels Cream Cheese/ Jellies .....	\$29.99

## From the Bakery

*Prices are per dozen.*

Cookies chocolate chip, sugar, and snickerdoodle .....	\$12.99
Gourmet Cookies .....	\$16.99
Rice Krispy Bars .....	\$16.99
Brownies .....	\$15.99
Tea Cookies .....	\$18.99
Fresh Baked Mini Cupcakes .....	\$18.99
Fresh Baked Cupcakes .....	\$24.99
Fresh Baked Jumbo Cupcakes.....	\$30.99
Dessert Bars .....	\$24.99
Lemon Bars .....	\$24.99
Gluten-Free Desserts available upon request and subject to availability .....	\$Market\$

*Prices are per each.*

Half Sheet Cake .....	\$39.99
Custom Half Sheet Cake .....	\$49.99
Half Sheet Carrot Cake.....	\$49.99
Full Sheet Cake.....	\$79.99
Custom Full Sheet Cake.....	\$95.99
Full Sheet Carrot Cake .....	\$95.99

\*Half Sheet serves 30-40, Full Sheet serves 70-80.

Custom Logo Cookies .....	\$25.99
Custom Logo Cakes .....	\$Market\$



# Cheese, Fruit and Vegetable Trays

*Prices are per person.*

- Domestic Cheeses** ..... **\$2.99**  
Cheddar/ Baby Swiss/ Pepper Jack/ Provolone/  
Assorted Crackers
  - Premium Cheeses** ..... **\$4.99**  
Chef's selection/ Fresh Fruit Garnish
  - Domestic Crudité** ..... **\$2.99**  
Broccoli/ Cauliflower/ Carrots/ Celery/ Grape Tomatoes/  
Ranch Dip **OR** Sesame Hummus
  - Grilled and Roast Vegetable Tray** ..... **\$3.99**  
Grilled Asparagus/ Olive Oil Marinated Zucchini/  
Curry Carrots/ Sun Dried Tomatoes/ Lemon Rosemary Oil
  - Domestic Fruit Tray** ..... **\$2.99**  
Honeydew/ Cantaloupe/ Strawberries/ Pineapple/ Red Grapes
  - Premium Fruit Tray** ..... **\$4.99**  
Honeydew/ Cantaloupe/ Strawberries/ Pineapple/ Red  
Grapes/ Blueberries/ Blackberries/ Raspberries/ Agave Lime  
Yogurt Dip
- Presentations below serve approximately  
20-30 people.*
- Baked Brie En Croute with Crackers and  
Baguettes** ..... **\$75.99**  
Puff Pastry Wrapped Brie/ House Made Candied Apples/  
Crackers/ Crustade
  - Gruyere and Almond Torta** ..... **\$59.99**  
Gruyere Cheese/ Cream Cheese/ Toasted Almonds/  
Home Made Candied Apples
  - Sun Dried Tomato and Pesto Torta** ..... **\$42.99**  
Sun Dried Tomato Puree/ Pesto Cream Cheese/ Berries/  
Assorted Crackers

# Snacks and Breaks

*Prices are per person/each.*

- Root Beer Float** ..... **\$3.49**
- Ice Cream Sundae Bar** ..... **\$4.99**  
Vanilla Ice Cream/ Peanuts/ Cherries/ Chocolate Syrup/  
Caramel Sauce
- Mini Candy Bars** ..... **\$0.79**
- Candy Bars** ..... **\$1.99**
- Granola Bars** ..... **\$1.99**
- Potato Chip, 1oz Regular Potato Chips** ..... **\$0.99**
- Big Grab Potato Chips** assorted flavors ..... **\$1.59**

*Amounts below serve approximately 10 people.*

- Popcorn** ..... **\$6.29**
- Trail Mix** ..... **\$13.99**
- Mini Pretzels** ..... **\$7.99**
- Mini Pretzels** Ranch Dip ..... **\$11.99**
- After Dinner Mints** ..... **\$10.99**
- Mixed Nuts** ..... **\$22.99**
- Hummus** Grilled Pita Bread ..... **\$15.99**
- Fresh Fried Potato Chips** French Onion Dip ..... **\$15.99**
- Fresh Fried Tortilla Chips** Salsa ..... **\$15.99**
- Fresh Fried Tortilla Chips** Salsa/ Guacamole ..... **\$19.99**
- Crisp Wonton Chips** Orange Mango Salsa ..... **\$19.99**



# Platter Presentations

## Mini Sandwich Display

Egg Salad and Roma Tomatoes on White Bread with Avocado Mayo/ Grilled Vegetable Muffuletta/ Turkey Butifarra

Serves approximately 20-\$140

Serves approximately 50-\$350

Serves approximately 75-\$490

## Potato Chip and Dips Display

House Made Potato Chips/ Garden Vegetable/ French Onion/ Buffalo Blue Cheese

Serves approximately 20-\$90

Serves approximately 50-\$225

Serves approximately 75-\$315

## Tortilla Chips and Dips Display

Fresh Fried Tortilla Chips/ Queso Fundido/ Chori-Queso/ Guacamole/ Sour Cream

Serves approximately 20-\$110

Serves approximately 50-\$275

Serves approximately 75-\$385

## Bruschetta Table

Grilled Baguettes/ Bruschetta Tomatoes/ Spinach and Artichoke Dip/ Marinated Mozzarella

Serves approximately 20-\$110

Serves approximately 50-\$275

Serves approximately 75-\$385

## Hummus Display

Grilled Pita Bread/ Sesame Hummus/ Marinated Kalamata Olives/ Roast Garlic and Herb Goat Cheese/Sundried Tomatoes

Serves approximately 20-\$50

Serves approximately 50-\$125

Serves approximately 75-\$175

## Antipasto Tray

Genoa Salami/ Pepperoni/ Capicola/ Provolone/ Basil Marinated Artichoke Hearts/  
Rosemary Marinated Kalamata Olives/ Sambal Marinated Queen Olives/ Spiced Oil Grilled Red Peppers/  
Grilled Pita Points/ Baguette Crustades

Serves approximately 20-\$125

Serves approximately 50-\$300

Serves approximately 75-\$425

## Build Your Own Cocktail Sandwiches

Smoked Turkey/ Roast Beef/ Ham/ Lettuce/ Tomatoes/ Red Onion/ Dijon Mustard/ Horseradish Sour Cream/ Mayonnaise/  
Cocktail Buns/ Mini Croissants

Serves approximately 20-\$125

Serves approximately 50-\$300

Serves approximately 75-\$425





# Lunch Buffets

*Lunch Buffets include Water, Iced Tea, Coffee, and Decaf Coffee.  
Buffet service is for a minimum of 20 guests. Prices are per person.*

## **Soup and Salad Bar \$15.99**

*Choice of one soup:*

Loaded Potato  
Tomato Basil  
Chicken Noodle

Broccoli/ Carrot/ Cucumber/ Red Pepper/ Mushroom/ Grape Tomato/ Romaine Lettuce/ Cheddar Cheese/  
Grilled Chicken Breast/ Italian Dressing/ Ranch Dressing

## **Deli Sandwich Buffet \$18.99**

Smoked Turkey/ Roast Beef/ Smoked Ham/ Swiss Cheese/ Cheddar Cheese/ Kaiser Rolls/ Lettuce/ Tomato/ Red Onion/ Pickle/  
Dijon Mustard/ American Mustard/ Mayonnaise/ Horseradish Sour Cream/ Fresh Fruit Salad/ House Made Pasta Salad

## **Grilled Sandwich Buffet \$17.99**

Ground Beef Pattie/ Grilled Chicken Breast/ Cheddar Cheese/ Swiss Cheese/ Kaiser Rolls/ Lettuce/ Tomato/ Red Onion/  
Pickle / Ketchup/ Mustard/ Mayonnaise/ Garden Salad/ Ranch Dressing/ Italian Dressing/ House Made Potato Chips

## **Build Your Own Taco Buffet \$16.99**

Seasoned Ground Beef/ Fajita Grilled Chicken/ Crispy Taco Shells/ Soft Flour Tortillas/ Spanish Rice/ Refried Beans/  
Queso Fundido/ Cheddar Cheese/ Fresh Fried Tortilla Chips/ Guacamole/ Sour Cream/ Lettuce/ Salsa/ Jalapeños

## **Build Your Own Taco Salad Buffet \$19.99**

Seasoned Ground Beef/ Fajita Grilled Chicken/ Fresh Fried Tortilla Bowls/ Spanish Rice/ Refried Beans/ Queso Fundido/  
Fresh Fried Tortilla Chips/ Guacamole/ Sour Cream/ Lettuce/ Salsa/ Jalapeños

## **Lenexa BBQ Buffet \$21.99**

Smoked Beef Brisket/ Smoked Turkey/ Kaiser Rolls/ Cheesy Corn/ Traditional Baked Beans/ Coleslaw/  
House Made Potato Chips/Pickles/ BBQ Sauce/ Pickles

## **Pasta Buffet \$19.99**

*Choice of First Entrée:*  
Lasagna Bolognese  
Vegetable Lasagna

*Choice of Second Entrée:*  
Pasta Primavera  
Mostaccioli Puttanesca

Pesto Grilled Chicken and Marinara Baked Penne

Green Beans with Caramelized Onions/ Caesar Salad/ Garlic Buttered Breadsticks

## **Italian Buffet \$23.99**

*Choice of First Entrée:*  
Seared Chicken Parmesan  
Braised Pork Agrodolce

*Choice of Second Entrée:*  
Sun Dried Tomato, Broccoli, and  
Black Olive Pasta Bake  
Baked Mostaccioli Alfredo

Oven Roast Vegetables/ Caesar Salad/ Garlic Buttered Breadsticks



# Wraps, Sandwiches, and Salads

*In accordance with the College's Mission Statement on Sustainability and Food Waste Reduction, JCCC Catering reserves the right to require that no more than two options be ordered from the Wraps, Sandwiches, and Salads menus. A minimum number of each entrée is required.*

## Wraps

*Boxed Wraps include Potato Chips, Red Apple, Chocolate Chip Cookie, Bottled Water, or Canned Soda.*

*Served Wraps include House Made Potato Chips, Fruit Salad, choice of Turtle Brownie or Lemon Bar, Coffee, Decaf Coffee, Iced Tea, and Water. Prices are per person.*

### Southwest Turkey Wrap

Smoked Turkey/ Romaine Lettuce/ Sour Cream Chipotle Mayo/ Grilled Poblano Chile/ Pepper Jack Cheese/ Flour Tortilla

Boxed Meal  
\$16.99

Plated Meal  
\$19.99

### College Boulevard Chicken Wrap

Breaded Chicken Tender/ Romaine Lettuce/ Avocado Ranch/ Cheddar Cheese/ Mozzarella Cheese/ Tomato/ Flour Tortilla

Boxed Meal  
\$14.99

Plated Meal  
\$17.99

### Mediterranean Vegetable Wrap

Grilled Portobello Mushroom/ Red Onion/ Zucchini/ Squash/ Field Greens/ Feta Cheese/ Harissa/ Hummus/ Flour Tortilla

Boxed Meal  
\$13.99

Plated Meal  
\$16.99

### Grilled Steak Wrap

Marinated Grilled Flank Steak/ Romaine Lettuce/ Pepper Jack Cheese/ Grilled Red Onion/ Grilled Red Pepper/ Sour Cream Chipotle Mayo/ Flour Tortilla

Boxed Meal  
\$15.99

Plated Meal  
\$18.99

### BLT Wrap

Bacon/ Romaine Lettuce/ Tomatoes/ Red Onion/ Pesto Aioli/ Cheddar Cheese/ Flour Tortilla

Boxed Meal  
\$16.99

Plated Meal  
\$19.99

### Vegan Lettuce Wraps

Marinated Grilled Vegetables/ Curried Quinoa/ Green Leaf Lettuce/ Individually Wrapped Desserts

Boxed Meal  
\$14.99

Plated Meal  
\$17.99



# Sandwiches

*Boxed Sandwiches include Potato Chips, Red Apple, Chocolate Chip Cookie, Bottled Water, or Canned Soda.*

*Served Sandwiches include House Made Potato Chips, Fruit Salad, choice of Turtle Brownie or Lemon Bar, Coffee, Decaf Coffee, Iced Tea, and Water.*

*Prices are per person.*

## Classic Deli Sandwiches

Choose from:

Smoked Turkey/ Swiss Cheese/ Kaiser Roll

Roast Beef/ Cheddar Cheese/ Kaiser Roll

Smoked Ham/ Cheddar Cheese/ Kaiser Roll

Marinated Grilled Vegetables/ Herb Cream Cheese/ Kaiser Roll

Boxed Meal

\$14.99

Plated Meal

\$16.99

## Gourmet Deli Sandwiches

Choose from:

Turkey/ Swiss Cheese/ Bacon/ Lettuce/ Tomato/ Croissant

Roast Beef/ Cheddar Cheese/ Lettuce/ Tomato/ Croissant

Ham/ Cheddar Cheese/ Lettuce/ Tomato/ Croissant

Chicken Salad/ Lettuce/ Croissant

Marinated Grilled Vegetables/ Herb Cream Cheese/ Croissant

Boxed Meal

\$16.99

Plated Meal

\$19.99

*In accordance with the College's Mission Statement on Sustainability and Food Waste Reduction, JCCC Catering reserves the right to require that no more than two options be ordered from the Wraps, Sandwiches, and Salads menus. A minimum number of each entrée is required.*

## Honey Mustard Grilled Chicken Breast Sandwich

Honey Mustard Grilled Chicken Breast/ Baby Swiss Cheese/ Lettuce/ Red Onion/ Tomatoes/ Ciabatta Roll

Boxed Meal

\$15.99

Plated Meal

\$18.99

## Monterey Vegetarian Sandwich

Roast Red Pepper/ Avocado/ Tomatoes/ Monterey Jack Cheese/ Roast Garlic/ Red Onion/ Hummus/ Ciabatta Roll

Boxed Meal

\$12.99

Plated Meal

\$15.99

## Smoked Turkey and Pesto Sandwich

Smoked Turkey Breast/ Provolone Cheese/ Lettuce/ Tomatoes/ Red Onion/ Acidic Pesto Aioli/ Hoagie

Boxed Meal

\$15.99

Plated Meal

\$18.99

## Grilled Flank Steak and Portobello Sandwich

Grilled Flank Steak/ Grilled Portobello Mushroom/ Grilled Red Onion/ Baby Swiss Cheese/ Madeira Vinegar Reduction/ French Roll

Boxed Meal

\$15.99

Plated Meal

\$18.99

## Grilled Vegetable Muffuletta

Zucchini/ Yellow Squash/ Red Pepper/ Red Onion/ Provolone Cheese/ Olive Salad/ Dijon Mustard/ Extra Virgin Olive Oil/ Focaccia

Boxed Meal

\$12.99

Plated Meal

\$15.99



# Salads

*In accordance with the College's Mission Statement on Sustainability and Food Waste Reduction, JCCC Catering reserves the right to require that no more than two options be ordered from the Wraps, Sandwiches, and Salads menus. A minimum number of each entrée is required.*

*Boxed Salads include Chocolate Chip Cookie, Bread, Butter, Bottled Water, or Canned Soda.*

*Served Salads include Bread Service, choice of Turtle Brownie or Lemon Bar, Coffee, Decaf Coffee, Iced Tea, and Water.*

*Prices are per person.*

## Sunflower Salad

Romaine Lettuce/ Toasted Sunflower Seeds/ Feta Cheese/ Tomatoes/ Red Onion/ Sunflower Vinaigrette

### Boxed Meal

Vegetarian Salad - \$12.99  
Grilled Chicken - \$15.99

### Plated Meal

Vegetarian Salad - \$ 15.99  
Grilled Chicken - \$18.99

## Greek Spinach Salad

Baby Spinach/ Pepperoncini/ Kalamata Olives/ Sun Dried Tomato/ Cucumber/ Feta Cheese/ Lemon Vinaigrette

### Boxed Meal

Vegetarian Salad - \$12.99  
Grilled Chicken - \$15.99

### Plated Meal

Vegetarian Salad - \$15.99  
Grilled Chicken - \$18.99

## Cavalier Salad

Field Greens/ Red Onion/ Red Pepper/ Broccoli/ Cauliflower/ Cucumber/ Grape Tomato/ Balsamic Vinaigrette

### Boxed Meal

Vegetarian Salad - \$11.99  
Grilled Chicken - \$14.99

### Plated Meal

Vegetarian Salad - \$14.99  
Grilled Chicken - \$17.99

## Southwest Salad

Romaine Lettuce/ Cheddar Cheese/ Red Pepper/ Red Onion/ Corn and Black Bean Salsa/ Tortilla Strips/ Chipotle Ranch Dressing

### Boxed Meal

Vegetarian Salad - \$11.99  
Black Bean Patty - \$14.99  
Grilled Chicken - \$14.99

### Plated Meal

Vegetarian Salad - \$14.99  
Black Bean Patty - \$17.99  
Grilled Chicken - \$17.99

## Cobb Salad

Romaine Lettuce/ Tomatoes/ Cucumbers/ Gorgonzola Cheese/ Hard Boiled Eggs/ Ranch Dressing

### Boxed Meal

Vegetarian Salad - \$11.99  
Turkey and Bacon - \$16.99

### Plated Meal

Vegetarian Salad - \$14.99  
Turkey and Bacon - \$19.99

## Kale Salad

Kale/ Avocado/ Mango/ Red Onion/ Candied Pecans/ Apple Cider Vinaigrette

### Boxed Meal

Vegetarian Salad - \$11.99  
Grilled Chicken - \$14.99

### Plated Meal

Vegetarian Salad - \$14.99  
Grilled Chicken - \$17.99

## Provençal Salad

Baby Spinach/ Red Potatoes/ Green Beans/ Kalamata Olives/ Tomatoes/ Hard Boiled Eggs/ Radish/ Lemon Vinaigrette

### Boxed Meal

Vegetarian Salad - \$12.99  
Grilled Chicken - \$15.99  
Grilled Salmon - \$17.99

### Plated Meal

Vegetarian Salad - \$15.99  
Grilled Chicken - \$18.99  
Grilled Salmon - \$20.99





# Wine

*Brands will be determined by availability and price point at approximately \$7 per glass. If you want to request a certain vineyard/variety, price per glass is subject to change.*

## White Wine

Chardonnay

Sauvignon Blanc

Pinot Grigio

Riesling

## Red Wine

Cabernet Sauvignon

Merlot

Pinot Noir

# Beer

Boulevard Pale Ale

Boulevard Wheat

Bud Light

## Bar Service

All alcoholic beverages must be purchased from JCCC Catering and an alcohol request form (ARF) must be on file no later than two weeks in advance of the event. JCCC Catering reserves the right to refuse alcoholic beverage service to any individual who appears intoxicated. By law we will not serve anyone under age 21.

## Cash Bar/Ticketed Bar

The cash bar is provided on a per drink charge. All cash bar drink prices include applicable sales tax. For a ticketed bar, drink tickets will be emailed to the client, who is responsible for printing and distribution of tickets. Each ticket redeemed at the bar will be charged to the client according to current pricing. Once all the tickets have been used, the bar becomes a cash bar. One bartender can provide service for up to 100 guests. Each bartender comes with a \$75 charge.

## Hosted Bar

The hosted bar is based on consumption, with a per bottle charge to the host/client. After the master bill is calculated, applicable tax will be added. One bartender can provide service for up to 100 guests. Each bartender comes with a \$75 charge.



# Hot Appetizers

Prices are per 25 pieces

<b>Chipotle Meatballs</b> Chipotle Cream Sauce/ Blended Pork and Beef Meatballs .....	\$24.99
<b>Swedish Meatballs</b> Swedish Meatball Sauce/ Blended Pork and Beef Meatballs .....	\$24.99
<b>Italian Meatballs</b> Tomato Basil Sauce/ Blended Pork and Beef Meatballs .....	\$24.99
<b>Pork Pot Stickers</b> Ginger Soy .....	\$27.99
<b>Beef Wellington</b> Horseradish Sour Cream .....	\$75.99
<b>Spanakopita</b> Tzatziki Sauce .....	\$44.99
<b>Mini Vegetable Egg Rolls</b> Ginger Soy/ Sweet and Sour Sauce.....	\$34.99
<b>Mini Pork Egg Rolls</b> Ginger Soy/ Sweet and Sour Sauce .....	\$45.99
<b>Lump Crab Cakes</b> House Made Crab Cake/ Red Remoulade .....	\$65.99

# Cold Appetizers

Prices are per 25 pieces

<b>Goat Cheese Crustade</b> Sun Dried Tomatoes/ Persiade/ Roast Onions .....	\$36.99
<b>Candied Bacon Havarti Crustade</b> Caramelized Onions/ Herbs .....	\$52.99
<b>Kale Crusted Gorgonzola</b> Jalapeño Apple Slaw .....	\$25.99
<b>Caprese Skewers</b> Orange Balsamic Gastrique/ Basil Oil.....	\$39.99
<b>Brie in Phyllo Cups</b> Apricot Glaze/ Candied Pecans .....	\$48.99
<b>Grilled Chicken Pinwheels</b> Flour Tortilla/ Grilled Chicken/ Chipotle Cream Cheese .....	\$29.99
<b>Grilled Vegetable Pinwheels</b> Flour Tortillas/ Grilled Vegetables/ Chipotle Cream Cheese .....	\$24.99
<b>BLT Phyllo Cups</b> Pesto Aioli/ Field Greens .....	\$37.99
<b>Chicken Salad Phyllo Cups</b> Dried Cherries/ Basil .....	\$37.99
<b>Grilled Tenderloin Crostini</b> Horseradish Sour Cream/ Basil Chiffonade .....	\$63.99
<b>Grilled Shrimp</b> Thai Slaw .....	\$54.99
<b>Shrimp Veracruz</b> Poached Shrimp/ Orange/ Chile/ Tomato/ Cilantro .....	\$54.99
<b>Sambal Grilled Shrimp</b> Orange Mango Salsa .....	\$55.99
<b>Roast Salmon Phyllo Torta</b> Roast Garlic and Herb Goat Cheese/ Fresh Herbs .....	\$55.99
<b>Smoked Salmon Caponata</b> Herb Polenta .....	\$55.99
<b>Seared Tuna</b> Gazpacho Slaw .....	\$64.99



# Sushi with Gusto Trays

## Assorted Rolls Party Tray \$64.99

79 piece Roll Assortment

Deluxe California Roll/ Deluxe Philadelphia Roll/ Tempura Shrimp Roll/ Spicy Tuna Roll/ Spicy Shrimp Roll

## Assorted Special Party Tray \$64.99

62 piece Roll Assortment

Deluxe California Roll/ Tempura Shrimp Roll/ Spicy Tuna Roll/ BBQ Eel Roll/ Vegetable Roll/ Assorted Nigiri/ Inari

## Professional Nigiri Party Tray \$49.99

28 piece Roll Assortment

Tuna Nigiri/ Salmon Nigiri/ Shrimp Nigiri/ BBQ Eel Nigiri/ Tilapia Nigiri/ Yellowtail Nigiri

## Hot and Spicy Party Tray \$44.99

48 piece Roll Assortment

Spicy Tuna Roll/ Spicy Salmon Roll/ Spicy Shrimp Roll/ Dynamite Tuna Roll/ Dynamite Salmon Roll/ Dynamite Shrimp Roll

## Vegetable Garden Party Tray \$39.99

71 piece Roll Assortment

Avocado Hosomaki/ Carrot Hosomaki/ Cucumber Hosomaki/ Vegetable Roll/ Wasabi Mayo Soy Roll/ Inari Sushi

## Beginner Party Tray \$34.99

35 piece Roll Assortment

California Roll/ Philadelphia Roll/ BBQ Eel Roll/ Tempura Shrimp Roll/ Shrimp Nigiri





# Evening Buffets

*Evening Buffets include Water, Iced Tea, Coffee, Decaf Coffee, and Bread Service.*

*Buffet service is for a minimum of 20 guests. Prices are per person.*

**Pick 3** includes 3 entrées, 4 sides, and 2 salads.....**\$36.99**

**Pick 2** includes 2 entrées, 3 sides, and 1 salad ..... **\$27.99**

**Pick 1** includes 1 entrée, 2 sides, and 1 salad .....**\$21.99**

## Entrées

### Beef

#### Hunter's Braised Beef Tips

Red Pepper/ Mushrooms/ Rosemary/ Demi Glaze

#### Braised Chuck Roast

Artichokes/ Red Pepper/ Curry Spinach/ Demi Glaze

#### Rosemary and Roast Garlic Sirloin

Red Wine Reduction/ Grilled Rosemary/ Sherry Pepper and Onion Salsa

### Pork

#### Tuscan Stuffed Pork Loin

Red Pepper/ Mushroom/ Parmesan Cheese/ Pan Sauce

#### Roast Pork Loin

Caramelized Bacon, Onions and Garlic/ Baked Apples/ Madeira Vinegar Reduction

#### Pork Blanquette

Mushrooms/ Onions/ Garlic/ Cream

### Poultry

#### Parmesan Crusted Grilled Chicken Breast

Parmesan Crust/ Mushroom Cream Sauce

#### Curry Braised Chicken

Spinach/ Red Pepper/ Shiitake Mushrooms/ Coconut Milk

#### Thyme Marinated Chicken Breast

Jardiniere Sauce

### Seafood

#### Parsley and Spice Crusted Salmon

Toasted Cumin Cream Sauce/ Candied Oranges

#### Bronzed Snapper

Crab Butter/ Creole Sauce

#### Olive Oil Braised Halibut + \$5/ person

subject to seasonal availability

Roast Red Peppers/ Artichokes/ Salmoriglio Oil

### Vegetarian

#### Eggplant and Quinoa Malfatti

Oregano Marinated Eggplant/ Herbed Quinoa/ Marinara Sauce

#### Stewed Garbanzo Beans

Butternut Squash/ Red Pepper/ Diavolo Sauce/ Spice Oil

#### Vegan White Bean Cassoulet

Herbs/ Roast Red Peppers/ Potato/ Grilled Rosemary





# Buffet Side Dishes

Balsamic Glazed Grilled Vegetables  
Green Beans with Caramelized Onions  
Cumin Honey Roast Carrots  
Spiced Oil Roast Cauliflower and Baby Swiss Gratinée  
Buttered Corn  
Mashed Red Potatoes with Sour Cream, Cheddar Cheese and Green Onions  
Roast Red Potatoes with Extra Virgin Olive Oil, Garlic and Parsley  
Mashed Potatoes with Gravy  
House Made Au Gratin Potatoes  
Baked Sweet Potatoes with Honey Butter and Cinnamon  
House Made Dauphinoise Potatoes  
Rice Pilaf  
Wild Mushroom Risotto  
Gardener's Risotto

## Salads

### Caesar

Romaine Lettuce/ Parmesan Cheese/ Herb Croutons/ Caesar Dressing

### Garden Salad

Romaine Lettuce/ Cucumbers/ Tomatoes/ Carrots/ Cheddar Cheese/ Ranch Dressing/ Italian Dressing

### Orange Quinoa Salad

Quinoa/ Arugula/ Mandarin Oranges/ Mango/ Cilantro/ Almonds

### Baby Spinach Salad

Baby Spinach/ Raspberries/ Blackberries/ Red Onion/ Red Pepper/ Balsamic Vinaigrette

### Coleslaw

Cabbage/ Carrots/ Celery Seed Dressing

### Summer Salad

Broccoli/ Red Onion/ Tomato/ Asparagus/ Cucumber

### Cucumber Salad

Yellow Onion/ Cucumber/ Sweet and Sour Dill Vinaigrette

**Additional salads available for \$1.99/person**

## Traditional Buffet Desserts

\*Items are subject to availability and seasonality\*

### Traditional Dessert Selection

*Choice of three desserts - \$4.99 per person.*

Cherry Cheesecake	Apple Pie	Coconut Cream Pie
Chocolate Cheesecake	Pecan Pie	Sweet Potato Pie
Caramel Cheesecake	Lemon Pie	French Silk Pie
Cherry Pie	Pumpkin Pie	

### Gourmet Buffet Desserts

*Choice of three desserts - \$7.99 per person.*

Gourmet Dessert changes periodically, please ask about current available dessert.





## Served Entrées

*A minimum number of each entrée must be purchased.*

*Served Entrées include Water, Iced Tea, Coffee, Decaf Coffee, Bread Service, and choice of a Plated Small Salad. Prices are per person.*

### Plated Small Salads

*Please choose one:*

#### Nontraditional Caesar Salad

Romaine Lettuce/ Olive Salad/ Montrachet Crustade/ Lemon Parmesan Vinaigrette

#### Garden Salad

Romaine Lettuce/ Cucumbers/ Tomatoes/ Carrots/ Cheddar Cheese/ Ranch Dressing

#### Baby Spinach Salad

Berries/ Raspberry Vinaigrette

**An alternating second Small Salads is available for \$0.99 per person.**

**Farm to Market Bread is available upon request - add \$2/person.**

### Beef Entrées

#### Filet of Beef Tenderloin Portobello / Market

5 oz Beef Tenderloin/ Grilled Portobello Mushroom/ Balsamic Gastrique/ Whole Grain Mustard Crust/ Gardner's Risotto/ Roast Asparagus/ Spice Oil Grilled Red Pepper

#### Grilled Filet of Beef Tenderloin / Market

6 oz Beef Tenderloin/ Red Wine Reduction/ Loaded Mashed Red Potatoes/ Baby French Green Beans

#### KC Strip Loin / Market

10 oz KC Strip/ Parmesan Cheese Crisp/ Grilled Mushrooms/ Florentine Demi Glaze/ Roast Garlic Mashed Red Potatoes/ Oven Roast Vegetables

#### Slow Roast Prime Rib / Market

Herb Crusted Ribeye Roast/ Au Jus/ Raifort Sauce/ Loaded Mashed Red Potatoes/ Baby French Green Beans

#### Drunken Cowboy / Market

Smoked Brisket/ Red Wine and Aromatic Vegetables Pan Sauce/ Raifort Mashed Potatoes/ Oven Roast Root Vegetables

### Pork Entrées

#### Roast Pork Loin Madeira \$24.99

Caramelized Bacon, Onion and Garlic/ Madeira Vinegar Reduction/ Baby Swiss and Spätzle Gratinée/ Braised Red Cabbage

#### Garlic and Honey Smoked Pork Loin \$24.99

House Made Honey Garlic BBQ Sauce/ Roast Red Potatoes/ Baby French Green Beans

#### Thai Grilled Pork Loin \$24.99

Boneless Pork Loin marinated with Coconut Milk, Thai Curry and Garlic/ Orange Mango Salsa/ Steamed Rice/ Marinated Julienned Vegetables



## Poultry Entrées

### Rosemary Chicken Breast / Market

Airline Chicken Breast/ Roast Red Peppers, Pearl Onion, Garlic and Queen Olive Relish/ Roast Chicken Jus Lie/  
Loaded Mashed Red Potatoes/ Roast Asparagus

### Pan Seared Chicken Breast / Market

Oregano, Lemon and Garlic Marinated Chicken Breast/ Tomato Basil Broth/ Olive Oil, Garlic and Oregano Mostaccioli/  
Grilled Squash and Zucchini

### Chicken Parmesan / Market

Parmesan Crusted Chicken Breast/ Marinara Sauce/ Baked Mostaccioli Alfredo/ Oven Roast Vegetables

### Chile Marinated Chicken Breast / Market

Red Chile Marinated Chicken Breast/ Tequila and Avocado Cream/ Red Pepper Rice Pilaf/ Grilled Squash and Zucchini

### Thai Grilled Chicken Breast / Market

Coconut Milk and Thai Curry Marinated Chicken Breast/ Orange Mango Salsa/ Steamed Rice/ Marinated Julienned Vegetables

## Seafood Entrées

### Grilled Shrimp Creole \$20.99

Thyme, Lemon and Garlic Marinated Grilled Shrimp/ Creole Sauce/ Pontalba Potatoes/ Sautéed Squash and Zucchini

### Seared Scallops \$29.99

Spice Oil Seared Scallops/ Harissa Cream Sauce/ Acidic Pesto Aioli/ Potato and Onion Torta/ Roast Asparagus/ Grilled Red Pepper

### Herb Crusted Salmon / Market

Herb Crusted Salmon/ Shiitake Mushroom and Corn Butter/ Loaded Mashed Red Potatoes/ Roast Asparagus/  
Grilled Red Pepper

### Parsley Halibut Filet / Market

Parsley, Extra Virgin Olive Oil and Garlic Marinated Halibut Filet/ Sun Dried Tomato Sauce/ Gardener's Risotto/  
Sautéed Baby French Green Beans

### Seared Cod and Shrimp / Market

Herb Seared Cod/ Shrimp Cream Sauce/ Green Chile Rice/ Roast Roma Tomatoes

## Vegetarian Entrées

### Red Bean, Quinoa, and Rice, Tacu Tacu \$19.99

Mashed Red Beans, Quinoa and Rice/ Red Pepper Coulis/ Grilled Squash and Zucchini

### Drop Batter Vegetable Fritters \$19.99

Broccoli, Cauliflower, Bell Pepper, Onion, Squash Fritters/ Tzatziki Sauce/ Quinoa/ Roast Asparagus/ Grilled Red Pepper

### Grilled Vegetable Flat Bread \$15.99

Grilled Squash/ Artichokes/ Red Pepper/ Cauliflower/ Broccoli/ Herb Parmesan Cream/ Red Pepper Coulis

### Stuffed Portobello Mushroom \$19.99

Grilled Portobello Mushroom/ Herb, Garlic and Fennel Seed Flavored Quinoa Stuffing/ Baked Mostaccioli Alfredo

### Roast Butternut Squash and Tofu \$19.99

Spice Oil Roast Butternut Squash/ Marinated Roast Tofu/ Vegan Jus Lie/ Grilled Squash/ Peas/ Sweet Corn

# Starters

*Prices are per person.*

## Small Plate Appetizers

### **Cumin Seared Scallop \$7.99**

Garlic Chive Potato Fritter/ Red Pepper Cream Sauce/ Spice Oil

### **Smoked Salmon \$7.99**

Roast Garlic and Herb Goat Cheese/ House Picked Carrot

### **Sambal Grilled Shrimp \$7.99**

Candied Bacon/ Mango Salsa

### **Andouille Shrimp and Grits \$7.99**

Grilled Andouille Sausage/ Creole Shrimp/ White Cheddar Cheese Grits

### **Seared Tuna \$9.99**

Thai Slaw/ Wasabi

### **Smoked Trout \$9.99**

Romesco/ Sherry Aioli

*Small Plate Appetizers are only available as an appetizer for served entrées.*

# Select Soups

*Prices are per person.*

12 oz Cup **\$4.99**

16 oz Bowl **\$6.99**

## House Made Hot Soups

Pasta Fagioli 

Andouille Corn Chowder

French Onion with Gruyere Crustade

Tomato Basil

## House Made Cold Soups

Chilled Potato and Leek

Gazpacho with Crustade

Chilled Melon with Vodka, Berries, and Mint



## Served Desserts

*\*Subject to seasonality and availability\**

*Served by the slice for \$3.99 per person.*

Cherry Cheesecake	Apple Pie	Coconut Cream Pie
Chocolate Cheesecake	Pecan Pie	Sweet Potato Pie
Caramel Cheesecake	Lemon Pie	French Silk Pie
Cherry Pie	Pumpkin Pie	

## Served Gourmet Desserts

*\*Subject to seasonality and availability\**

*Served by the slice for \$6.99 per person.*

Key Lime Pie	Brownie Carmel Cheesecake
Ultimate Chocolate Cake	Mango Passion Cheesecake
Deluxe Carrot Cake	Chocolate Cheesecake
Tiramisu	Raspberry Swirl Cheesecake
Fresh Fruit Tarts	Turtle Cheesecake
Chocolate Tart	Crème Brulee Cheesecake
Triple Vanilla Cheesecake	

## Custom Desserts

Please inquire about any specialty or custom desserts that are not listed above.

*Custom Desserts start at \$7.99 per person.*

## Dessert Displays

*\*Subject to seasonality and availability\**

*Prices are per dozen*

Lemon Meringue Tartlet .....	\$24.99
Fresh Fruit Tartlet .....	\$24.99
Chocolate Mousse Tartlet .....	\$24.99
Chocolate Covered Strawberries .....	\$24.99
Lemon Curd in Phyllo Cups .....	\$24.99
Mixed Berry Shortcake Tartlet.....	\$24.99
Assorted Truffles.....	\$24.99
Assorted Mini Cheesecakes.....	\$24.99
Coconut Macaroon.....	\$24.99
Mini Orange Dream Cupcake .....	\$24.99
Chocolate Espresso Tuille .....	\$24.99
Chocolate Mousse with Raspberry.....	\$24.99
Cranberry, Nut, and Chocolate Tartlet .....	\$24.99
Key Lime Pie Tartlet.....	\$24.99
Lemon Tartlet .....	\$24.99





