



Thank for choosing **Hilltop Catering** to help fulfill all your catered event needs. We are proud to offer a wide selection of beverage, food, and snack services to suite all your event needs. From small business meetings, ribbon cuttings, sporting events, large scale celebrations, and more.

Our dedicated staff includes trained professionals as well as student work force. Multiple generations coming together to serve the community, and to break bread in fellowship.

From simple coffee service and light breakfast, to hearty home-style meals, to gourmet style banquets, our staff is ready to prepare and present the best quality food service and experience that represents the heart of Hagerstown Community College. We focus on fresh local ingredients, sustainability, and the go-green initiative when it comes to service.

You've made the right choice with **Hilltop Catering**. We look forward to serving you.

Cheers!

HCC Food Services Staff

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GENERAL INFORMATION

WAIVERS:

Hilltop Catering is owned and operated by Hagerstown Community College. Our goal is to support our facility, staff and ensure our future. Dining Services should be granted 'first right of refusal', prior to contacting and outside source. For consideration to use an outside source, please complete a Catering Waiver Request Form.

SAVE THE DATE:

Even if the details of your event are still tentative, please make arrangements with the catering department as early as possible to **"save the date"** and location on our catering calendar. Reservations may be made up to six months in advance. To reserve your date, please complete the Catering Request Form.

DEADLINE:

We order the food on an as-needed basis allowing for the freshest ingredients to prepare high-quality food. To ensure proper service, all catering requests should be made minimum 14 days prior to each function by completing a Catering Request Form. Also, a final head count for all Caterings must be done no later than 7 days before the event. ***Events with large attendance (over 100) require that the catering request form be submitted one month prior to the event.**

GUARANTEES:

You will need to provide the guaranteed number of expected guests a minimum of (7) working days prior to the function. **Once the deadline has passed, you will be billed at 100% of the guaranteed guest count or the actual count, whichever is greater.**

CANCELLATIONS:

We require a 48-hour minimum notice to cancel an event. If cancellations are made after this time period, you may be billed for any expenses incurred. Please note: Special order items that we are unable to return will be billed to your account.

EQUIPMENT:

Equipment supplied for unsupervised events is the responsibility of the department planning the function. You will be charged replacement costs for equipment not returned, or equipment damaged.

LINENS:

Linens are automatically included in the pricing for the China style of service for the buffet line only. There is an additional expense of **\$2.00 per linen.**

GENERAL INFORMATION – (CONTINUED)

BILLING:

If the event is being sponsored by an outside agency, please provide contact information to the Food Service Manager, so coordination of deposit can be arranged. **Deposits for outside groups are required 14 days prior to the event.** If an organization qualifies for sales tax exemption, the tax-exempt number must be provided **prior** to your event.

LEFTOVER FOOD & BEVERAGES:

Dining Services prepares a small percentage of food above the guaranteed number of people in order to provide adequate quantities and presentation. To-go boxes and containers may be provided upon request for extra food or drink left over at no extra charge.

MENUS:

The menu items offered on the following pages are based on a minimum count of 10 people. They are merely a starting point. Hilltop Catering is HCC's own service. We will do our best to accommodate special requests, however there are no guarantees such requests will be accommodated. Special requests may incur additional charges. We ask you to please stay within the boundaries of the Catering Menu provided.

CATERING STYLES:

CATERING OFFERS THREE STYLES OF CATERING SERVICES.



-Earth Plus Fiber Plates

Earth Plus Fiber Plates comes standard with all selections and provides basic disposable and commercially compostable tableware and the greatest affordability for your event planning at no extra cost.

- Buffet line covered with disposable table cloths.

All cold foods and beverages served with Paper Plates / Cups / Silverware / Napkins



-Clear Plastic

This catering style provides buffet service, with 'scroll ware' a higher end disposable dishware provided at an additional cost of \$1.00 per person.

- Hot and Cold Food Services.
- Buffet line covered with disposable table cloths.



-China

This catering style provides complete china, glass and silverware settings, providing a more formal presentation for your event planning. At an additional cost of \$3.00 per person, this service provides linens on the buffet tables only. Table linens can be provided for an extra charge of \$2.00 per linen

- Hot and Cold Food Services
- Buffet service

BEVERAGE SERVICE:

COFFEE SERVICE-REGULAR-\$2.59 PER GUEST

Includes (1) Round of Regular Coffee / Cups / Lids / Sleeves / Stirrers
Creamers / Sweeteners

COFFEE SERVICE-DECAF-\$2.59 PER GUEST

Includes (1) Round of Decaf Coffee / Cups / Lids / Sleeves / Stirrers
Creamers / Sweeteners

COFFEE SERVICE-REGULAR AND DECAF-\$2.59 PER GUEST

Includes (1) Round of Regular and (1) Round of Decaf Coffee
Cups / Lids / Sleeves / Stirrers / Creamers / Sweeteners

ALL DAY COFFEE SERVICE-\$5.18 PER GUEST

Includes Refillable Coffee / Cups / Lids / Sleeves / Stirrers
Creamers / Sweeteners

HOT TEA SERVICE-\$2.59 PER GUEST

Includes Assorted Tea Bags / Hot Water / Cups / Lids / Sleeves / Stirrers
Creamers / Sweeteners

COFFEE TO-GO-\$19.00 PER BOX

(This option is for Pick Up Order ONLY)

Includes (1) 96oz. Box of Regular or (1) 96oz. Box of Decaf
Cups / Lids / Sleeves / Stirrers / Creamers / Sweeteners

DISPENSER DRINKS:

Fruit Punch-\$1.00 PER GUEST

Lemonade-\$1.00 PER GUEST

Sweet and Unsweet Iced Tea-\$1.69 PER GUEST

CANNED SODAS-\$2.00 PER CAN

Options Include: Coke / Diet Coke /Coke Zero / Sprite / Root Beer / Pepsi
Diet Pepsi / Mountain Dew

BOTTLED WATER-\$1.00 PER BOTTLE

BREAKFAST A LA CARTE:

BEVERAGES:

- 2% Milk / Whole / Chocolate Milk (Half Pint)-**\$1.50 EACH**
- Bottle Orange Juice or Bottled Apple Juice-**\$2.00 EACH**
- Canned Soda **\$2.00 EACH** or Bottled Water-**\$1.25 EACH**

FRUIT AND YOGURT:

- Fresh Fruit Salad-**\$3.25 PER GUEST**
- Fresh Whole Fruit-**\$1.25 PER GUEST**
- Individual Yogurt-**\$2.25 PER GUEST**
Choice of: Peach / Strawberry / Raspberry / Strawberry Banana

BREADS AND PASTRIES:

- Toast and English Muffins with Jellies and Butter-**\$1.25 PER GUEST**
- Bagels or Croissant w/ Cream Cheese / Jellies / Butter-**\$3.00 PER GUEST**
- Assorted Pastries / Danish / Scones or Mini Muffins-**\$2.25 PER GUEST**
- French Toast (2) or Pancakes (3) with Butter and Syrup-**\$4.50 PER GUEST**

ENTREES:

- Quiche: (8 slices per Quiche)-**\$18.00 per Quiche**
Choices of: Spinach & Mozzarella / Three Cheese / Broccoli & Cheddar / Ham & Cheddar
- Breakfast Meats-Choice of Bacon / Sausage / Ham-**\$2.00 PER GUEST**
- Hash Browns-**\$1.89 PER GUEST**

BREAKFAST PACKAGES

BOXED BREAKFAST-\$6.50 PER BOX

Assorted Muffin or Large Danish / Whole Fresh Fruit / Bottled Water

HEALTHY CHOICE-\$9.50 PER GUEST

Vanilla and Strawberry Yogurt with Seasonal Berries and Granola
Whole Grain Fruit and Granola Bars
Bottled Water and Fruit Juices

QUICK START-\$8.50 PER GUEST

Fresh Brewed Coffee and Hot Tea Service
Assorted Juices
Choice of (2) Pastries: Muffins / Croissants / Danish / Donuts

BOXED BREAKFAST-\$6.50 PER BOX

Assorted Muffin or Large Danish / Whole Fresh Fruit / Bottled Water

HEALTHY CHOICE-\$9.50 PER GUEST

Vanilla and Strawberry Yogurt with Seasonal Berries and Granola
Whole Grain Fruit and Granola Bars
Bottled Water and Fruit Juices

QUICK START-\$8.50 PER GUEST

Fresh Brewed Coffee and Hot Tea Service
Assorted Juices
Choice of (2) Pastries: Muffins / Croissants / Danish / Donuts

HCC FAVORITE-\$11.50 PER GUEST

Fresh Brewed Coffee and Hot Tea Service
Assorted Juices
Seasonal Fresh Cut Fruit Salad
Scrambled Eggs / Choice of Bacon or Sausage / Hash Brown Potatoes / Pancakes with Syrup

CONTINENTAL DELIGHT-\$9.50 PER GUEST

Fresh Brewed Coffee and Hot Tea Service
Assorted Juices
Seasonal Fresh Cut Fruit Salad
Choice of (2) Pastries: Muffins / Croissants / Danish / Donuts

ARRANGED SLICED FRUIT PLATTERS

Small – (12-15 Guests) - \$37.00
Medium - (16-25 guests) - \$62.00
Large - (26-32 guests) - \$80.00

LUNCH A LA CARTE:

SOUP:

with Crackers-\$4.00 PER GUEST

Choice of:

- Chicken Noodle
- Cheddar Broccoli
- Tomato Basil
- Creamy of Potato
- Italian Wedding
- Minestrone
- Vegetarian Vegetable
- Tomato Florentine
- Vegetable Beef
- Corn Chowder
- Chicken Wild Rice
- Roasted Red Pepper with Gouda

SALAD:

Tossed Garden Salad with One Packet of Dressing-\$3.25 PER GUEST

Grilled Marinated Boneless Chicken Breast-\$2.00 PER GUEST

SANDWICHES:

Deli Sandwiches on a Potato Roll or Tortilla Wrap-\$5.25 PER GUEST

(Whole Wheat / White / or Rye Breads Available Upon Request)

Choices:

- Tuna Salad
- Chicken Salad
- Turkey & Provolone
- Ham & Swiss
- Roast Beef & Cheddar
- Vegetarian with Hummus

LUNCH PACKAGES

BOXED LUNCH-\$10.50 PER BOX

Assorted Deli Sandwich on a Potato Roll with bag of Potato Chips
Whole Fresh Fruit
Pack of Fresh-Baked Cookies
Choice of Bottle Water or Canned Sodas

SOUP & SANDWICH BUFFET-\$12.00 PER GUEST

Mixed Greens Salad with Dressings
Assorted ½ Pre-Made Sandwiches on Assorted Breads
Choice of Fresh Soup
Assorted Cookies or Brownies
Iced Tea / Lemonade / Water

THE SANDWICH BUFFET-\$11.50 PER GUEST

Mixed Greens Salad with Dressings
Assorted Pre-Made Sandwiches on Assorted Breads
Condiments and Toppings on the Side
Potato Chips
Assorted Cookies or Brownies
Iced Tea / Lemonade / Water

FINGER SANDWICH LUNCHEON-\$13.00 PER GUEST

Assorted Finger Sandwiches
(Pinwheel Wraps, Turkey Club Triangles, Tuna and Ham on Mini Croissants,
Chicken Salad Sliders, 3 finger sandwiches per guest).
Choice of two: Potato Salad,
Cole Slaw, Pasta Salad or
Potato Chips.
Assorted Cookies or Brownies
Iced Tea / Lemonade / Water

GRILLED OR CRISPY CHICKEN CAESAR SALAD-\$11.50 PER GUEST

Strips of Chicken of Your Choice
Over Romaine, Parmesan Cheese,
Croutons and Dressing.
Fresh Fruit Salad, Dinner Rolls and Assorted Cookies or Brownies
Iced Tea / Lemonade / Water

SANDWICH OPTIONS:

Tuna Salad / Chicken Salad / Turkey & Provolone / Ham & Swiss / Roast Beef & Cheddar /
Vegetarian with Hummus

SOUP OPTIONS:

Chicken Noodle / Cheddar Broccoli / Tomato Basil / Creamy of Potato / Italian Wedding /
Minestrone / Vegetarian Vegetable / Tomato Florentine / Vegetable Beef / Corn Chowder
Chicken Wild Rice / Roasted Red Pepper with Gouda / MD Crab-(Extra Charge)

HOT BAR LUNCH & DINNER PACKAGES

PASTA BAR-\$10.50 PER GUEST

Choice of (1) Pasta: *Spaghetti / Penne / Fettucine*

Choice of (2) Sauces: *Alfredo / Meat Sauce / Marinara*

Choice of (2) Protein: *Meatballs / Italian Sausage / Chicken / Shrimp*

Price Includes: *Iced Tea / Lemonade / Water*

TACO BAR-\$11.50 PER GUEST

Choice of (1) Rice: *White Rice / Mixed Rice*

Choice of (2) Protein: *Taco Meat / Shredded Chicken / Pork Carnitas / Veggie Taco*

Price Includes: *Soft Flour Tortillas / Hard Shell Corn Tortillas / Tortilla Chips / Lettuce / Tomato Onion / Cheddar Cheese/ Sour Cream / Salsa*

Price Includes: *Iced Tea / Lemonade / Water*

STIR FRY-\$12.50 PER GUEST

Choice of (2) Starch: *White Rice / Fried Rice / Vegetable Lo Mein*

Choice of (2) Protein: *Beef / Chicken / Veggie*

Price Includes: *Choice of (1): Pork Egg Rolls -or- Spring Roll*

Price Includes: *Iced Tea / Lemonade / Water*

COUNTRY FOODS-\$13.00 PER GUEST

Choice of (2) Proteins: *Fried Chicken / Pork BBQ / Lasagna / Meat Loaf*

Choice of (2) Starch: *Mashed Potatoes / Macaroni & Cheese / Roasted Potatoes / Rice Pilaf*

Choice of (2) Vegetables: *Green Beans / Corn on the Cob / Mixed Medley / Asparagus*

Price Includes: *Iced Tea / Lemonade / Water*

HOT BAR LUNCH & DINNER ENTRÉE PACKAGES

PACKAGE ONE: \$13 PER GUEST

Option A: Choice of (1) Protein / (1) Starch / (1) Vegetable

Price Includes: Dinner Rolls / Choice of Cookies or Brownies
Iced Tea / Lemonade / Water

Option B: Choice of (1) Pasta or Rice Entrée / (1) Vegetable or Salad

Price Includes: Choice of Dinner Rolls or Garlic Bread / Choice of Cookies or Brownies
Iced Tea / Lemonade / Water

PACKAGE TWO: \$15 PER GUEST

Option A: Choice of (2) Protein / (1) Starch / (1) Vegetable

Price Includes: Dinner Rolls / Choice of Cookies or Brownies
Iced Tea / Lemonade / Water

Option B: Choice of (2) Pasta or Rice Entrée / (1) Vegetable or Salad

Price Includes: Choice of Dinner Rolls or Garlic Bread / Choice of Cookies or Brownies
Iced Tea / Lemonade / Water

PACKAGE THREE: \$17 PER GUEST

Option A: Choice of (3) Protein / (1) Starch / (1) Vegetable

Price Includes: Dinner Rolls / Choice of Cookies or Brownies
Iced Tea / Lemonade / Water

Option B: Choice of (3) Pasta or Rice Entrée / (1) Vegetable or Salad

Price Includes: Choice of Dinner Rolls or Garlic Bread / Choice of Cookies or Brownies
Iced Tea / Lemonade / Water

HOT BAR LUNCH & DINNER ENTRÉE PACKAGES

~ PROTEIN OPTIONS ~

- Grilled Marinated Boneless Chicken Breasts
(Chicken Breasts Marinated in Italian Dressing)
- Chicken Cordon Bleu
(Boneless, Skinless Chicken Breast Topped with Sliced Ham and Melted Swiss Cheese)
- Stuffed Chicken Breasts
(Individual Chicken Breast Wrapped Around a Seasoned Bread Stuffing)
- Fried Chicken
(Battered Dipped Bone in Chicken Breast, Thigh, Drumstick and Wings)
- Seasoned Baked Chicken
(Herb Seasoned Boneless Chicken Breasts)
- Roasted Turkey: *(Sliced and Served with Gravy)*
- Roast Beef: *(Sliced and Served with Beef Gravy)*
- Baked Ham: *(With Maple Glaze)*
- Maryland Crab Cake - *(Additional Cost)*
- Breaded or Baked Cod
- Stuffed Salmon
- Shrimp - *(Breaded or Steamed) - (Additional Cost)*

HOT BAR LUNCH & DINNER ENTRÉE PACKAGES

~ PASTA / RICE OPTIONS ~

- Stuffed Jumbo Shells
(Classic Shell Pasta Stuffed with Ricotta, Mozzarella and Parmesan Cheese Baked in Spaghetti Sauce Served with Garlic Bread, 2 Per Serving)
- Baked Meat Lasagna or Baked Cheese Lasagna
- Manicotti
(Pasta Rolls Stuffed with Ricotta, Mozzarella and Parmesan Cheese Baked in Classic Tomato Sauce Served with Garlic Bread)
- Italian Sausage or Italian Meatballs
- Baked Meat Rigatoni or Baked Rigatoni
- Chicken and Broccoli Fettuccine Alfredo or Baked Pasta Alfredo
- Beef Stroganoff

HOT BAR LUNCH & DINNER ENTRÉE PACKAGES

~ STARCH OPTIONS ~

- Mashed Potatoes with Gravy -or- Herb Mashed Potatoes or Garlic Mashed Potatoes
- Scalloped Potatoes -or- Au Gratin Potatoes
- Herb Roasted Red Potatoes -or- Dijon Roasted Red Potatoes or Glazed Sweet Potatoes
- Steamed White Rice -or- Long Grain Wild Rice
- Rice Pilaf -or- Red Beans and Rice
- Baked Potato -or- Baked Sweet Potato

HOT BAR LUNCH & DINNER ENTRÉE PACKAGES

~ VEGETABLE OPTIONS ~

- Seasoned Green Beans -or- Peas -or- Corn
- Steamed Broccoli -or- Steamed Cauliflower
- Dill Carrots
- Grilled Asparagus
- Mixed Vegetables
(Green Beans, Peas, Diced Carrots, Corn)
- Oriental Vegetable Blend
(Broccoli, Green Beans, Red Pepper, Onion, Mushrooms, Water Chestnuts)
- California Blend
(Broccoli, Cauliflower, Carrots)
- Germany Vegetable Blend
(Green Beans, Baby Carrots, Wax Beans)
- Key Largo Vegetable Blend
(Carrots, Yellow Carrots, Green Beans, Red Pepper)
- Vegetable Blend
(Yellow Squash, Zucchini, Carrots, Red Pepper)
- Fresh Tossed Garden Salad

PIZZA PARTY

16" PIZZAS - (8 SLICES PER PIZZA)

(2 SLICES PER GUEST)

(Includes Iced Tea / Lemonade / Water)

CHEESE PIZZA-\$10.50

*Shredded Mozzarella Cheese / Pizza Sauce
Parmesan / Italian Seasoning*

ADDITIONAL TOPPINGS: \$1.50 EACH

*Pepperoni / Sausage / Bacon / Ham / Chicken
Black Olives / Onions / Green Peppers
Mushrooms / Tomatoes*

MEATLOVERS-\$13.00

*Shredded Mozzarella Cheese / Pizza Sauce / Parmesan
Italian Seasoning / Pepperoni / Sausage / Bacon / Ham*

SUPREME-\$13.00

*Shredded Mozzarella Cheese / Pizza Sauce / Parmesan
Italian Seasoning / Pepperoni / Sausage
Peppers / Onions*

FINGER FOODS / A LA CARTE

- **Snack Basket-\$2.00 PER GUEST**
(Consisting of Assorted Chips, Granola Bars, Cheese Crackers, Peanut Butter Crackers and Nuts)
- **Individual Chips or Pretzels Basket-\$1.00 PER BAG**
(Consisting of assorted bags of Lay's Potato Chips or Pretzels)
- **Amish Macaroni Salad / Potato Salad / Cole Slaw-\$1.50 PER GUEST**
- **Red Pepper Hummus with Pita Chips or Pretzels-\$2.75 PER GUEST**
- **Spinach Artichoke Dip with Pita Chips-\$2.50 PER GUEST**
- **Tortilla Chips with Salsa or Nacho Cheese-\$2.00 PER GUEST**
- **Potato Chips and Ranch Dip-\$1.75 PER GUEST**
- **Pretzels and Honey Mustard Dip-\$1.75 PER GUEST**
- **Fresh Fruit Salad-\$3.25 PER GUEST**
- **Whole Fruit-\$1.25 PER GUEST**

PLATTERS

- **Vegetable Tray with Dip-\$2.50 PER GUEST**
(Consisting of Cherry Tomatoes, Broccoli, Cauliflower, Carrots, Celery and Ranch Dressing)
- **Fresh Fruit Tray-\$2.50 PER GUEST**
(Consisting of Pineapple, Cantaloupe, Honeydew and Strawberry)
- **Cheese Tray with Crackers-\$2.75 PER GUEST**
(Consisting of Cheddar, Swiss, Provolone, Smoked Gouda, Havarti Dill and Assorted Gourmet Crackers)
- **Assorted Mini Quiche (2 per person)-\$2.25 PER GUEST**
(Garden Vegetable / Mushroom and Onion / Ham and Cheese / Broccoli Cheese)

HORS D'OEUVRES

- **Vegetable Spring Roll (2 Per Person)-\$1.75 PER GUEST**
- **Sweet and Sour Meatballs (3 Per Person)-\$2.25 PER GUEST**
- **Chicken Wings (3 per person) (Market prices)**
(Choice of Buffalo, BBQ or Plain)
- **Chicken Skewer (2 Per Person)-\$3.50 PER GUEST**
- **Crab Balls (2 Per Person) (Market Price)**
(Served with Cocktail and Remoulade)
- **Cucumber Bruschetta (3 EACH)-\$2.00 PER GUEST**
- **Spanakopita (3 EACH)-\$3.00 PER GUEST**

DESSERTS

- Assorted Gourmet Cookies and Brownies
(2 Per Person) \$1.50 PER GUEST
- Assorted Desserts
(2 Per Person) \$2.00 PER GUEST
- Cannoli Filled with Cream and Mini Chocolate Chips
(1 Per Person) \$3.00 PER GUEST
- Half Sheet Cake **(Serves Approx. 30 \$55.00)**
(Cake Cutting Service Fee of \$25.00 will be Added as Additional Charge)
- Full Sheet Cake **(Serves Approx. 60 \$75.00)**
(Cake Cutting Service Fee of \$25.00 will be Added as Additional Charge)
- Chocolate Covered Strawberries
(Seasonal) \$1.50 PER GUEST
- Mini Cheesecakes
(2 Per Person) \$2.00 PER GUEST
- Sundae Bar-**(\$4.25 PER PERSON)**
Includes: **Vanilla Ice Cream / Chocolate and Caramel Sauces /
Chocolate and Rainbow Sprinkles / Oreo Cookies Pieces /
Chocolate Chips / Shredded Coconut / Whipped Cream**

Prices may vary depending on guest count

For all inquiries please contact:

CHRISTOPHER SCHINDLER, Catering Coordinator at 240-500-2336