



Thank you for choosing **Hilltop Catering** to help fulfill all your catered event needs. We are proud to offer a wide selection of beverages, food, and snack services to suit 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 workforce. Multiple generations come 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 and 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 plan 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 contact Food Services: [clschindler@hagerstowncc.edu](mailto:clschindler@hagerstowncc.edu) or 240-500-2336

### **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 for a minimum of 14 days prior to each function. Also, a final head count for all catering 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 with 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, you will be billed for any expenses incurred, including food purchased, and labor. 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 **\$3.00 per linen** to cover laundry service fees.

## GENERAL INFORMATION – (CONTINUED)

### **BILLING:**

If the event is being sponsored by an outside agency, please provide contact information to the Catering Coordinator, 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 to provide adequate quantities and presentations. To-go boxes and containers may be provided upon request for extra food or drink left over for addition charge of \$0.35 each.

### **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.

### **NONBUSINESS HOURS FEE:**

Hilltop Catering operates Monday through Thursday 8:30 a.m. to 3:00 p.m. and Friday 8:30 a.m. to 1:30 p.m. Catered events scheduled for pre and post business hours, nights or weekends will be subject to a 10% surcharge to cover work force labor costs.

### **LABOR FEE:**

All catered events are set up buffet style for the guests to serve themselves. If it is desired to have an attendant provided to assist in serving, a fee will be applied at a rate of \$25.00 per hour the attendant is requested.

## **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 tablecloths.

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 tablecloths.



#### **-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**

### **FRUIT AND YOGURT:**

- Fresh Fruit Salad-**\$3.25 PER GUEST**
- Fresh Whole Fruit-**\$1.25 PER GUEST**
- Individual Yogurt-**\$2.25 PER GUEST**  
(Peach / Strawberry / Raspberry / Strawberry Banana / Blueberry / Cherry)

### **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**
- 

### **EGGS AND SIDES:**

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

### **BREAKFAST SANDWICHES:**

- Egg / Cheese / Croissant-**\$4.50 EACH**
- Bacon / Egg / Cheese / Croissant-**\$5.50 EACH**
- Sausage / Egg / Cheese / Croissant-**\$5.50 EACH**

## 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

### **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-\$3.25 PER GUEST**

Arranged fresh Cantaloupe / Honeydew / Pineapple / Strawberries



## LUNCH A LA CARTE:

### SOUP:

with Crackers-**\$4.00 PER GUEST**

Option of:

- Chicken Noodle
- Cheddar Broccoli
- Tomato Basil
- Cream 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 / Rye / or Gluten Free Breads Available Upon Request)

Options:

- Tuna Salad / Lettuce / Tomato
- Chicken Salad / Provolone / Lettuce / Tomato
- Turkey / Provolone / Lettuce / Tomato
- Ham / Swiss / Lettuce / Tomato
- Roast Beef / Cheddar / Lettuce / Tomato
- Vegetarian / Hummus / Lettuce / Tomato / Onion / Cucumber Bell Pepper / Carrot

# 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 Bottled 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-(3 PER GUEST)  
(Pinwheel Wraps, Turkey Club Triangles, Ham & Swiss on Mini Croissants,  
Chicken or Tuna Salad Sliders)  
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 & SOUP OPTIONS:**

\*PLEASE SEE LUNCH A LA CARTE PAGE FOR ALL SANDWICH AND SOUP OPTIONS\*

# 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 - *(Add \$3.00 PER GUEST)*
- Breaded or Baked Cod
- Stuffed Salmon
- Shrimp - *(Breaded or Steamed) - (Add \$1.50 PER GUEST)*

## 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



# PICNIC PARTY

## PIZZA:

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-\$14.00**

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

## BURGERS:

**\$5.50 PER GUEST**

*Includes fully cooked ground beef burgers / potato rolls / platter of sliced cheeses  
platter of lettuce, tomato, onion, pickles / packets of ketchup, mustard and mayo*

## HOT DOGS:

**\$2.50 PER GUEST**

*Includes fully cooked all-beef hot dogs / hot dog buns  
packets of ketchup, mustard and pickle relish*

## **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**  
*(Cherry Tomatoes, Broccoli, Cauliflower, Carrots, Celery and Ranch Dressing)*
- **Fresh Fruit Tray-\$3.25 PER GUEST**  
*(Pineapple, Cantaloupe, Honeydew and Strawberry)*
- **Cheese Tray with Crackers-\$3.00 PER GUEST**  
*(Cheddar, Swiss, Provolone, Gouda, Havarti Dill and Assorted Gourmet Crackers)*
- **Assorted Mini Quiche (2 Per Guest)-\$2.25 PER GUEST**  
*(Garden Vegetable / Mushroom and Onion / Ham and Cheese / Broccoli Cheese)*
- **Charcuterie Board-\$5.50 PER GUEST**  
*(Crackers, Cheese Cubes, Salami, Pepperoni, Grapes, Strawberries, Olives, Pickles)*

## **HORS D'OEUVRES**

- **Vegetable Spring Roll (2 Per Guest)-\$1.75 PER GUEST**
- **Sweet and Sour Meatballs (3 Per Guest)-\$2.25 PER GUEST**
- **Chicken Wings (3 Per Guest)-\$3.00 PER GUEST**
- **Chicken Skewer (2 Per Guest)-\$3.50 PER GUEST**
- **Crab Balls (2 Per Person)-\$4.00 PER GUEST**
- **Cucumber Bruschetta (3 Per Guest)-\$2.00 PER GUEST**
- **Spanakopita (3 Per Guest)-\$3.00 PER GUEST**
- **Caprese Bites (2 Per Guest)-\$3.00 PER GUEST**
- **Sliders (2 Per Guest)-\$3.00 PER GUEST**  
*(Pulled Pork or Chicken / Ham or Turkey & Cheese / Chicken or Tuna Salad Mini Burgers & Cheese)*

## 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)*
- Cupcakes with Butter Cream Icing-**\$2.00 EACH**  
*(Choice of Chocolate or Vanilla)*
- Pie-**\$2.50 PER GUEST (8 Slices PER PIE)**  
*(Choice of Apple / Pumpkin / Pecan / Blueberry)*
- 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  
E-mail: [clschindler@hagerstowncc.edu](mailto:clschindler@hagerstowncc.edu) Phone: 240-500-2336