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Catering Styles:

Food for Thought catering offers three styles of catering services in combined effort with the Valley Eatery located in the Career Programs building:



Foam

This catering style provides basic disposable tableware and the greatest affordability for your event planning at no extra cost for foam.

Only cold foods and beverages with the exception of coffee and hot tea.



Clear Plastic

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

- Hot or cold food services.
- Buffet line covered with disposable table cloths.
- Linens are not provided with this service, but may be added as an up charge.



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.

- Hot or cold food services
- Buffet service
- Plated service can be provided for these menus, but at an additional per person rate.

*Unless otherwise noted, all menu prices are per person and based on a minimum guest count of 20. Any parties under 20 guests must be picked up, except for monthly Board Meetings. Parties under 20 are encouraged to utilize GoGreen Cards as vouchers for food at Hilltop Grill, Hawk Café and Valley Eatery.

General Information

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. Reservations may be made up to 6 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 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 5 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.

Linens:

Linens are automatically included in the pricing for the China style of service, otherwise there is an additional expense to include them.

Leftover Food & Beverages:

Due to Health Department regulations and College liability, customers cannot remove food or beverages not consumed during an event from the event site. Dining Services prepares a small percentage of food above the guaranteed number of people in order to provide adequate quantities and presentation. The remaining beverages and supplies should not be removed or additional charges will be assessed.

Additional Supplements:

An additional flat fee of \$20.00 for Cake Cutting Service.

Billing:

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

Waivers:

Food for Thought Catering is owned and operated by HCC. 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.

Menus:

The menu items offered on the following pages are based on a minimum count of 20 people. They are merely a starting point. Food for Thought Catering is HCC's own service, and as such we are willing to customize the menu to meet your needs. Please do not hesitate to contact the Catering Office at extension 2345.

Tips for Saving Money

In today's economy, saving money is everyone's bottom line. Here are some options for saving money:

When possible, utilize the daily operations of the Valley Eatery, Hilltop Grill or Hawk Café, thereby avoiding any additional labor fees. Allow guests to have a \$10.00 Go Green Card to purchase directly from the Valley Eatery, Hilltop Grill or Hawk Café daily selections. Go Green Cards may be obtained from the Bookstore on Campus at extension 2482.

Selecting The Foam style of catering is the most economical service, over the Clear Plastic or China.

Double check your guest count to avoid over-ordering.

Limit variety. Hors d'oeuvres can be costly as they are labor intensive.

Limit the amount of variety and you will save on cos.

If you're trying to keep costs low, stay away from high priced foods. Avoid items such as shrimp, salmon, lobster, and beef tenderloin. If you have your heart set on one of these items, incorporate it as an appetizer rather than the main course.

Set up your own event. There is no service fee for items picked up at the Hilltop Grill.

The Catering Office can work with your menu to offer other ways of reducing costs not listed above. Please phone them at extension 2345.

Breakfast

Simple Starters

Option #1 The Awake

Freshly Brewed Regular and Decaf
Coffee, Creamers and Sugars.

Option #2 The Awake Plus

Assorted Pastries, Freshly Brewed Regular
and Decaf Coffee, Creamers and Sugars.

Option #3 The Continental

Assorted Pastries, Served with Orange Juice,
Freshly Brewed Regular and Decaf Coffee,
Creamers and Sugars.

Option #4 The Continental Plus

Assorted Pastries, Bagels and Muffins
Served with Orange Juice, Regular and Decaf
Coffee, Creamers and Sugars

Option #5 Healthy Start

Fresh Fruit Salad, Toasted Oats, Yogurt,
Served with Orange Juice, Regular and Decaf
Coffee, Creamers and Sugars

Option #6 Healthy Start Plus

Assorted Pastries, Fresh Fruit Salad,
Toasted Oats, Yogurt, Served with
Orange Juice, Regular and Decaf Coffee,
Creamers and Sugars

Hot Selections

Option #7 Jump Start

Scrambled Eggs with Toast,
Assorted Jellies and Butter.
A Choice of Sausage, Ham or Bacon.
Freshly Brewed Regular and Decaf Coffee,
Creamers and Sugars.

Option #8 Jump Start

Scrambled Eggs with Pancakes,
Syrup and Butter.
A Choice of Sausage, Ham or Bacon.
Freshly Brewed Regular and Decaf Coffee,
Creamers and Sugars.

Option #9 Jump Start

Scrambled Eggs with French Toast,
Syrup and Butter.
A Choice of Sausage, Ham or Bacon.
Freshly Brewed Regular and Decaf Coffee,
Creamers and Sugars.

Option #10 Jump Start

Breakfast Quiche with Fresh Fruit Salad.

Freshly Brewed Regular and Decaf Coffee,

Creamers and Sugars.

Selections of Quiche:

- Spinach and Mozzarella
- Three Cheese (Cheddar, Mozzarella and Provolone)
- Broccoli and Cheddar
- Ham and Cheddar

Ice Water Served with Catering Service Upon Request, at No Extra Charge

Hot Tea Available with Coffee Service Upon Request, at No Extra Charge

All Breakfast Items Are Also Available A La Carte

Breakfast A La Carte Items

Coffee: Regular and Decaf, Assorted Teas

*Coffee Service **ALL** Day: Additional Charges Will Be Added to Base Price.

Coffee-To-Go: Regular and Decaf

*Pick-up Orders Only, No Return Needed. Includes 12 (12oz) Foam Coffee Cups, Creamers, Sugars and Stirs.

2% Milk (Half Pint)

2% Milk or Chocolate Milk (Pint)

Juice Boxes

Juice Pitcher / Beverage Container (Orange, Apple, Cranberry)

Orange Juice Cup

Bottled Water

Large Bottled Juice (Cranberry, Apple, Orange Juice, Cranberry Grape)

Assorted 12oz Canned Soda

Assorted Toast and English Muffins with Assorted Jellies and Butter

Assorted Bagels with Cream Cheese, Assorted Jellies and Butter

Croissants with Assorted Jellies and Butter

Assorted Pastries and Danishes (Cherry, Apple, Cheese)

Cinnamon Streusel Coffee Cake

Mini Muffins (Blueberry, Corn, Chocolate)

Jumbo Cinnamon Buns (Half)

Scones (Blueberry, White Chocolate Raspberry, Apple Cinnamon)

Bagel Sandwiches with Meat (Bacon, Sausage, Ham)

Scrambled Eggs

2 Slices of French Toast with Butter and Syrup

Breakfast Quiche (8 Slices Per Pie)

Breakfast Meats (Bacon, Sausage, Ham)

Hash Browns

Assorted Cereals with Milk

Fresh Fruit Salad

Whole Fresh Fruit

Vanilla Yogurt with Toasted Oats

Individual Yogurt (Peach, Strawberry, Raspberry, Strawberry Banana)

Lunch

Option #1

Boxed Lunch

Each Boxed Lunch Includes 1 Sandwich or Wrap with Lettuce, Tomato. One Side Dish (Choice of Potato Salad, Macaroni Salad or Chips), Assorted Gourmet Cookies (2 Per Person), Can of Soda or Bottled Water.

Sandwich Options:

- Tuna Salad
- Chicken Salad
- Turkey with Provolone Cheese
- Ham with Swiss Cheese
- Vegetarian with American Cheese

Option #2

Pre-Made Sandwich Platter (Same Items as in Option #1)

Option #3

Create Your Own Sandwich from Platters of Sliced Turkey, Ham, Swiss and Provolone Cheese. Served with Kaiser Rolls, Assorted Breads, Sliced Tomatoes, Lettuce, Dill Pickle Spears, Mayo and Mustard. A Choice of Potato Salad, Macaroni Salad or Chips. Assorted Gourmet Cookies. Assorted Canned Soda and Bottled Water.

Option #4

Soup and Sandwich

Pre-Made Sandwich Platters Served with Soup, Crackers, Assorted Gourmet Cookies, Assorted Canned Soda and Bottled Water. Sandwich Options are the Same as Listed Above and Soup Options are Listed on Lunch A La Carte Page #13

Option #5

Soup and Tossed Garden Salad

Soup Options are Listed on Lunch A La Carte Page #13. Tossed Garden Salad (Romaine and Iceberg Lettuce with Cucumber and Cherry Tomatoes) with Assorted Dressing Packets, Crackers, Assorted Canned Soda and Bottled Water.

Option #6

Sandwich and Tossed Garden Salad

Pre-Made Sandwich Platter Served with a Tossed Garden Salad (Romaine and Iceberg Lettuce with Cucumber and Cherry Tomatoes) with Assorted Dressing Packets, Assorted Canned Soda and Bottled Water. Sandwich Options are Listed Above.

Option #7

Chef Salad Consisting of Turkey and Ham Served on a Bed of Fresh Greens with Cherry Tomatoes, Shredded Cheese, Cucumber and Egg. Served with Assorted Dressing Packets, Crackers, Assorted Canned Soda and Bottled Water.

Option #8

Grilled Chicken Caesar Salad Consisting of Flame Broiled Boneless Chicken Breast on a Bed of Romaine Lettuce, Shredded Cheese, Croutons and Caesar Dressing. Served with Assorted Canned Soda and Bottled Water.

Option #9

Tossed Garden Salad Consisting of Iceberg Lettuce with Shredded Carrots, Cherry Tomatoes and Cucumber. Served with a Side of Chicken Salad or Tuna Salad, Assorted Dressing Packets, Crackers, Assorted Canned Soda or Bottled Water.

Lunch A La Carte & Meeting Break Items

Coffee: Regular and Decaf Coffee, Assorted Teas

*Coffee Service ALL Day: Additional Charges Will Be Added to Base Price.

Coffee-To-Go: Regular and Decaf

*Pick-up Orders Only, No Return Needed. Includes 12 (12oz) Foam Coffee Cups, Creamers, Sugars and Stirs.

Fruit Punch

Lemonade

Sweet and Unsweet Iced Tea

2% Milk or Chocolate Milk (Pint)

Small Bottled Water (8oz)

Large Bottled Water (16oz)

Juice Boxes

Canned Soda (12oz)

Soup with Crackers

Choices:

- Chicken Noodle
- Tomato Florentine
- Cheddar Vegetable
- Cheddar Cauliflower
- Tomato Basil with Mini Cheese Ravioli
- Minestrone
- Vegetable Beef
- Cream of Potato
- Corn Chowder
- Chicken with Wild Rice
- Italian Wedding
- Roasted Red Pepper with Gouda
- Harvest Vegetable

Tossed Garden Salad with One Packet of Dressing

Grilled Marinated Boneless Chicken Breast

Grilled Marinated Vegetables

Deli Sandwiches on a Kaiser Roll or Wrap

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

Choices:

- Turkey, Provolone, Lettuce, Tomato and Mayo Packet
- Ham, Swiss, Lettuce, Tomato and Mustard Packet
- Chicken Salad, Lettuce and Tomato
- Tuna Salad, Lettuce and Tomato
- Veggie with American Cheese

Dill Pickle Spear

Amish Macaroni Salad

Dutch Potato Salad

Cole Slaw

Chips or Pretzels

Red Pepper Hummus with Pita Chips or Pretzels

Assorted Bagged Chips

Fresh Fruit Salad

Whole Fresh Fruit

Vegetable Tray with Dip

Consisting of Cherry Tomatoes, Broccoli, Cauliflower, Carrots, Celery and Ranch Dressing.

Vegetable Spring Roll (2 Per Person)

Assorted Mini Quiche

Garden Vegetable, Mushroom Onion and Broccoli Cheese (2 Per Person)

Fresh Fruit Tray

Consisting of Pineapple, Cantaloupe, Honeydew and Strawberry

Cheese Tray with Crackers

Consisting of Cheddar, Swiss, Provolone, Smoked Gouda, Havarti Dill and Assorted Gourmet Crackers.

Sweet and Sour Meatballs (3 Per Person)

Mini Corn Dogs (3 Per Person)

Brie with Choice of Topping
(Fruit, Pecan or Walnut, Raisin and Cranberry Compote)

Chicken Wingdings

Chicken Skewer (1 Per Person)

Tortilla Chips with Salsa or Nacho Cheese

Potato Chips and Ranch Dip

Pretzels and Honey Mustard Dip

Spinach Artichoke Dip with Pita Chips

Snack Basket

Consisting of Assorted Chips, Granola Bars, Cheese Crackers, Peanut Butter Crackers and Nuts.

Assorted Gourmet Cookies (2 Per Person)

Brownies (2 Per Person)

Assorted Desserts (2 Per Person)

Crab Balls (2 Per Person)

Chicken Satay (2 Per Person)

Cucumber Bruschetta (3 Per Person)

Spanakopita (3 Per Person)

Cannoli Filled with Cream and Mini Chocolate Chips (1 Per Person)

Small

Large

Half Sheet Cake

Serves Approximately 30, Cake Cutting Service Fee is Added as Additional Charge

Full Sheet Cake

Serves Approximately 60, Cake Cutting Service Fee is Added as Additional Charge

Chocolate Covered Strawberries (Seasonal)

Mini Cheesecakes (2 Per Person)

Lollipop Cheese Cakes (2 Per Person)

Whole Pizza Pies (8 Slices Per Pie)

Cheese

Pepperoni

Any Additional Toppings are Additional Charge

Specialty Desserts Available Upon Request With Minimum of Two Weeks Notice Required.

Contact HCC's Catering Office, at Ext 2345

Create Your Own Dinner Menu

Package #1

Option A: Includes Your Choice of 1 Meat Entrée, 1 Starch, 1 Vegetable, Dinner Roll, Cookies or Brownies and Beverage.

Option B: Includes Your Choice of 1 Pasta or Rice Entrée, 1 Vegetable or Tossed Salad, Dinner Roll or Garlic Bread, Cookies or Brownies and Beverage.

Package #2

Option A: Includes Your Choice of 2 Meat Entrée, 1 Starch, 1 Vegetable, Dinner Roll, Cookies or Brownies and Beverage.

Option B: Includes Your Choice of 2 Pasta or Rice Entrée, 1 Vegetable or Tossed Salad, Dinner Roll or Garlic Bread, Cookies or Brownies and Beverage.

Package #3

Option A: Includes Your Choice of 3 Meat Entrée, 1 Starch, 1 Vegetable, Dinner Roll, Cookies or Brownies and Beverage.

Option B: Includes Your Choice of 3 Pasta or Rice Entrée, 1 Vegetable or Tossed Salad, Dinner Roll or Garlic Bread, Cookies or Brownies and Beverage.

Meat Entrée Items

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)

Salisbury Steak (Served in Beef Gravy)

Meatloaf (Seasoned Ground Beef Baked to Perfection)

Hot Turkey (Sliced and Served with Gravy)

Hot Roast Beef (Sliced and Served with Beef Gravy)

Grilled Ham Steak in Pineapple Glaze

Crab Cake

Lemon Baked Fish

Fried Fish

Breaded Shrimp

Italian Sausage

Italian Meatballs

Pasta or Rice Entrée Items

Stuffed Jumbo Shells
(Classic Shell Pasta Stuffed with Ricotta, Mozzarella and Parmesan Cheese Baked in Spaghetti Sauce Served with Garlic Bread, 2 Per Serving)

Meat Lasagna

Cheese Lasagna

Manicotti
(Pasta Rolls Stuffed with Ricotta, Mozzarella and Parmesan Cheese Baked in Classic Tomato Sauce Served with Garlic Bread)

Baked Meat Rigatoni

Baked Rigatoni

Chicken and Broccoli Fettuccine Alfredo

Beef Stroganoff

Beef Stew
Turkey Tetrazzini Casserole
Chicken Stir Fry
Sweet and Sour Chicken
Shrimp Creole
Italian Sausage
Italian Meatballs

Starch Side Items

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

Vegetable Side Items

Seasoned Green Beans

Seasoned Peas

Steamed Broccoli

Dill Carrots

Sugar Snap Peas with Red Pepper

Mixed Vegetables (Green Beans, Peas, Diced Carrots, Corn)

Seasoned 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)

Asparagus

Sautéed Vegetable Blend (Yellow Squash, Zucchini, Carrots, Red Pepper)

Tossed Garden Salad