

Northwestern College Dining Services Catering Menu  
2021-2022

## Northwestern College Campus Dining

Providing great food and service is our passion, and we are dedicated to making sure your event is perfect in every way. Inspired by fresh, high quality ingredients and committed to community and environmental stewardship; our culinary team, led by Chef Jonathon Coon, creates cuisine ranging from simple to elegant, light hearted to classical, crosscultural to regional American. We invite you to discover all that Northwestern College Dining catering has to offer.

The Northwestern Dining Catering Guide is available to all university departments and student organizations as well as to the general public. The menus in this catering guide have been designed with your needs in mind and can be customized to meet your specific vision.

If you do not see something that you would like, please do not hesitate to ask. Our creative and talented team looks forward to working with you to make your event go off without a hitch.

Northwestern Dining Services

Catering Contact Information

Email: [deb.vermulm@nwcsiowa.edu](mailto:deb.vermulm@nwcsiowa.edu)

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## Breakfast

### Wake Up Call

Hot coffee, creamer, sugar **\$2.00**

Hot coffee & tea, creamer, sugar **\$2.75**

Hot coffee, tea, cold brew coffee, creamer, sugar **\$4.25**

**The Morning Starter** **\$2.25**

Choice of donuts or muffins and fresh coffee

**Tea Time** **\$1.75**

Assorted specialty teas, fresh scones, butter, jelly

**Continental Breakfast** **\$3.75**

Fresh cut fruit, and your choice of two: donuts, pastries, muffins, or bagels; served with coffee, hot tea, apple and orange juice

**The Fresh Start** **\$5.50**

Granola, plain yogurt, and your choice of strawberry or blueberry yogurt, granola bars or muffins, and hand fruit or cut fruit; coffee, hot tea, apple and orange juice

**Hot Breakfast Sandwich** **\$6.00**

Croissant, egg, cheese, your choice of ham, bacon, or sausage; cut fruit, coffee, hot tea, apple and orange juice

**Good Morning Sunshine** **\$7.75**

Choice of pancake or waffles, served with strawberry, blueberry, and chocolate sauces, and whipped cream.

Fresh cut fruit, coffee, hot tea, apple and orange juice.

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**Hot Breakfast** **\$6.50**

Choice of Quiche or house made frittata, breakfast potatoes, sausage, coffee, hot tea, apple and orange juice.

**Deluxe Hot Breakfast** **\$8.00**

Scrambled eggs, breakfast potatoes, choice of sausage or bacon, pancakes or French toast, fresh cut fruit, coffee, hot tea, apple and orange juice.

**MadetoOrder Omelet Bar** **\$8.50**

Customize your omelet with assorted meats, vegetables, and cheeses. Served with breakfast potatoes, cut fruit, assorted pastries, coffee, hot tea, orange and apple juice.

## Themed Breaks

**Flavored Coffee Station** **\$3.00**

Customize your *hot* coffee with an assortment of flavored creamers and syrups.

Customize your *cold* brew coffee with an assortment of flavored creamers and syrups. **\$3.75**

**Infused Water Station** **\$1.75**

Enhance your water with fresh fruits and herbs. Your choice of two of the following strawberry kiwi, citrus burst, cucumber mint, or watermelon basil.

**Spritzer Station** **\$3.75**

Enjoy a refreshing beverage made fresh right in front of you. Choose from assorted fresh fruits and herbs; mixed with various syrups and your choice of sparkling or still water.

**Build Your Own Snack Mix** **\$3.75**

Put a personal touch on your trail mix with a display of assorted seeds, nuts, dried fruits, candies and more.

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## **Create Your Own Break (a la Carte)**

### **AM Snacks**

Bagels & Cream Cheese	\$0.85 ea
Coffee Cake	\$0.85 ea
Muffins	\$0.85 ea
Assorted Donuts	\$0.85 ea
Danishes	\$0.85 ea
Cinnamon Rolls	\$0.85 ea
Fresh Cut Fruit	\$2.25 pp
Whole Fresh Fruit	\$1.25 ea
Fruit & Yogurt Parfaits	\$1.25 ea
Granola Bars	\$0.85 ea
Kashi Bar	\$1.00 ea
Croissants with Jam & Butter	\$1.25 ea
Scones	\$1.50 ea

### **PM Snacks**

Pretzels	\$1.25 pp
Nuts & Mints	\$1.50 pp
Chex Mix	\$1.50 pp
Popcorn Selection	\$1.50 pp

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Trail Mix	\$1.75 pp
Potato Chips	\$1.50 pp
Chips & Salsa	\$1.75 pp
Chips & Guacamole	\$2.00 pp
Warm Pretzel Bites with Mustard	\$2.00 pp
Cubed Cheese Display	\$2.25 pp
Vegetables and Dip	\$2.50 pp
Pita Chips & Hummus	\$2.50 pp
Fresh Vegetables & Hummus	\$2.75 pp

**Dessert Snacks**

Cookies	\$9.00 dz
Brownies	\$9.00 dz
Dessert Bars	\$1.50 ea
Cupcakes	\$1.50 ea
Energy Bites Ice Cream Treats	\$1.50 ea

**Beverages**

Coffee	\$2.00 pp
Hot Chocolate	\$2.00 pp
Hot Teas	\$1.25 pp
Hot Apple Cider	\$1.75 pp
Cold Brew Coffee	\$2.75 pp

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Breakfast Juices	\$1.25 pp
Lemonade	\$1.25 pp
Ice Water	\$0.50 pp
Bottled Water	\$1.00 pp
Canned Soda	\$1.50 pp
Punch	\$1.25 pp

## Gourmet Salads

**Grilled Chicken Caesar Salad** **\$6.00**

Chopped Romaine, shredded parmesan, garlic croutons, Caesar dressing, sliced grilled chicken.

**Southwestern Steak Salad** **\$7.00**

Chopped Romaine, cheddar cheese, red onions, roasted corn and black bean salsa, chipotle ranch, crispy tortilla strips, chili lime grilled steak.

**Harvest Salad** **\$7.00**

Mixed greens, crisp apple slices, pecans, dried cherries, blue cheese, lemon vinaigrette, sliced grilled chicken.

**BLT Chicken Salad** **\$7.25**

Chopped Romaine, tomatoes, bacon, hard boiled egg, buttermilk ranch, sliced grilled chicken.

**California Spinach Strawberry Salad** **\$7.00**

Baby Spinach, red onions, toasted almonds, feta cheese, poppy seed dressing, sliced grilled chicken.

**Asian Grilled Chicken Salad** **\$7.00**

Mixed greens, mandarin oranges, scallions, pea pods, toasted almonds, chow mein noodles, sesame dressing, ginger lime sliced grilled chicken.

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**Greek Salad** **\$7.00**

Chopped Romaine, feta cheese, Kalamata olives, banana peppers, tomatoes, Greek vinaigrette, Za'atar seasoned grilled chicken.

**Build Your Own Salad Bar** **\$7.00**

Mixed greens, diced ham, diced bacon, carrots, cucumbers, tomatoes, bell pepper, shredded cheddar, dried cranberries, boiled eggs, chickpeas, croutons, and crackers.

Add Grilled Chicken **\$2.25**

Add Grilled Steak **\$3.25**

Add Hummus **\$1.00**

Add Pickled Vegetables **\$1.00**

Add Grilled Pita Bread **\$1.00**

Add Homemade Pita Chips **\$1.00**

**Soup and Salad** **\$8.00**

Choice of two chef made soups: broccoli cheese, creamy tomato, loaded baked potato, five bean chili, or beef barley.  
Served with tossed salad, rolls and butter.

**Sandwich Selections**

**The Plain Jane** **\$5.25**

Smoked turkey, provolone cheese, tomato, lettuce, mayonnaise

**The Cities** **\$5.75**

Smoked turkey, smoked ham, salami, pepperoni, pepper jack cheese, tomato, lettuce, balsamic.

**The Farmers Market** **\$5.75**

Red pepper, green peppers, red onion, shredded cheddar, tomato, lettuce, Balsamic.

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<b>The Raider</b>	<b>\$5.75</b>
Smoked turkey, bacon, gouda, tomato, lettuce, tomato bacon dressing	
<b>The Sweet Onion Teriyaki</b>	<b>\$5.75</b>
Glazed teriyaki chicken breast, pepper jack cheese, red onion, tomato, lettuce, and Asian dressing	
<b>The Orange City</b>	<b>\$5.75</b>
Smoked ham, provolone cheese, tomatoes, lettuce, honey mustard	
<b>Caprese</b>	<b>\$5.75</b>
Fresh mozzarella, tomato, basil, olive oil, balsamic glaze	
<b>Croissant Sandwiches</b>	<b>\$6.00</b>
Chicken, Ham, Egg, or Tuna Salad	
<b>French Dip</b>	<b>\$8.00</b>
Housemade shredded roast beef, provolone cheese on french roll with au jus dipping sauce	
<b>Calzones</b>	<b>\$8.00</b>
Assorted meats stuffed in a crispy crust with marinara and cheese. (Vegan and Vegetarian options available)	
<b>Sandwich Buffets</b>	
<b>Soup and Sandwich</b>	<b>\$7.75</b>
Choice of two chef made soups: broccoli cheese, creamy tomato, loaded baked potato, five bean chili, or beef barley; served with a half sandwich of your choice.	
<b>Build Your Own Sandwich Bar</b>	<b>\$7.50</b>
Turkey, ham, roast beef and hummus served with assorted breads and rolls, sliced cheeses, red onion, tomatoes, lettuce, pickles, pesto mayo, roasted red pepper mayo, deli mustard and potato chips.	
<b>Panini Bar</b>	<b>\$8.00</b>
Customize your sandwich with assorted meats, breads, vegetables, cheeses, and spreads; grilled on our Panini press.	



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## Sandwich Sides

Bistro Chips	\$1.25
Whole Fruit	\$1.25
Potato Salad	\$1.25
Coleslaw	\$1.25
Bow Tie Pasta Salad	\$1.50
Kale Salad	\$1.50
Pita Chips and Hummus	\$2.50
Fresh Fruit	\$2.25

## Themed Buffets

All themed buffets include water and lemonade or iced tea.

**Pasta Bar** **\$9.00**  
Build your pasta masterpiece any way you would like. Your choice of two pastas and two sauces; Served with breadsticks, fresh vegetables, and Caesar salad.

**Stir Fry** **\$9.50**  
Your choice of beef, chicken, or shrimp; served with fresh vegetables, steamed rice, fortune cookies, and egg rolls.

**South of the Border** **\$9.75**  
Sliced grilled chicken or marinated steak, sautéed onions & peppers, shredded lettuce, cheddar cheese, diced tomatoes, salsa, guacamole, sour cream, Mexican rice, refried beans, soft flour tortillas, and hard shell corn tortillas.

**Slider Bar** **\$10.25**  
Choose two: Korean Fried Chicken, Chimichurri Chicken, Blue Cheese & Mushroom Burger Slider, BBQ Pork, Pork Belly Bao, and Roast Beef; served with flavored house made chips, and salad of your choice.

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**The Grill Out** **\$10.00**

Pair any two of the following burgers, chicken breasts, hot dogs or bratwurst; served with baked beans, potato salad, sliced cheese, lettuce, tomato, onion.

**Country Style Buffet** **\$10.25**

Your choice of fried chicken, chicken fried chicken, roast beef or chicken fried steak; served with mashed potatoes, gravy, corn, southern green beans, rolls.

**BBQ Buffet** **\$12.00**

**Choose two:** Bone in chicken, Pulled pork, or Smoked sausage. Sliced brisket is available for an additional fee.

Baked beans, corn on the cob, coleslaw, cornbread, BBQ Sauce.

## Hors D' Oeuvres

### Chips & Dip

French Onion Dip, Potato Chips **\$2.00**

Queso, Salsa, Tortilla Chips **\$2.50**

Salsa, Guacamole, Pico, Tortilla Chips **\$2.50**

Hummus, Pita Chips **\$2.50**

Spinach & Artichoke Dip, Pita Chips **\$2.75**

Buffalo Chicken Dip, Tortilla Chips **\$2.75**

Meatballs: BBQ, Swedish, or Sweet & Sour **\$2.00**

Vegetable Egg Rolls w/ Sweet Chili Sauce **\$2.25**

Stuffed Mushrooms **\$2.25**

Bruschetta **\$2.25**

Goat & Honey Endive Bites **\$2.25**

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**Cheese Display with Crackers**

Basic	\$3.00
Gourmet	\$4.00

**Fresh Fruit Display**

Basic	\$3.00
Gourmet	\$4.00

**Vegetable Display with Dip**

\$3.00

**Charcuterie Board**

Basic	\$4.00
Gourmet	\$5.00

**Buffet Dinners**

Plated dinners, including all china, flatware, glassware and linen are an additional \$3.50 Per Person.

All entrées are accompanied by a gourmet salad, warm dinner rolls with butter, and choice of two sides.

**Gourmet Salad Options**

**Traditional**

Mixed greens, carrots, cucumbers, tomatoes, red onion, croutons, balsamic vinaigrette.

**Caesar**

Crisp Romaine, Caesar dressing, parmesan, croutons.

**Mediterranean Quinoa Salad**

Quinoa, cucumbers, tomatoes, feta, red onion, red peppers, Kalamata olives, basil, garbanzo, mixed greens, creamy balsamic.

**Roasted Beet Salad**

Baby arugula, gold and red beets, walnuts, goat cheese, Dijon pomegranate vinaigrette.

**Spinach**

Strawberries, red onions, feta, pecans, raspberry vinaigrette

**The Raider**

Mixed greens, blue cheese, dried cherries, pecans, blueberry pomegranate vinaigrette

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## Chicken Entrées

Price includes Salad, Rolls, Entrée, and Beverage

**Chicken Florentine** \$14.50  
Spinach, tomatoes, creamy velouté

**Chicken Marsala** \$14.50  
Mushrooms, tomatoes, scallions, Marsala reduction

**Smothered Chicken** \$14.50  
Bacon, mushroom, and onion cream sauce

**Southwestern Lime Chicken** \$14.50

**Black Bean and Corn Salsa** \$14.50

**Chicken Parmesan** \$14.50  
Marinara, parmesan cheese, balsamic reduction

**Blackened Chicken** \$14.50

**Mediterranean Chicken** \$14.50  
Artichokes, tomato, mushrooms, and feta

## Pork Entrées

Price includes Salad, Rolls, Entrée, and Beverage

**BBQ Ribs** \$16.00

**Herb Roasted Pork Tenderloin** \$16.00  
Fresh Herbs and spices

**Maple Bourbon Pork Chop** \$16.00  
Bacon molasses glaze

**Dry Aged Bone In Pork Chop** \$18.00  
Grilled Bone in Pork Chop

**Caramelized Pear Pork Loin** \$16.00  
Brown sugar roasted pears, caramelized onions

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**Bacon Wrapped Pork Tenderloin** \$16.25  
Wild mushroom cream sauce

**Beef Entrées**

Price includes Salad, Rolls, Entrée, and Beverage

**London Broil** \$18.00  
Bordelaise

**Roasted Beef Tenderloin** \$25.00  
Red wine demi glace

**Beef Tips In Burgundy** \$17.00

**BBQ Beef Brisket (8oz serving)** \$18.00

**Grilled Flank Steak (8oz serving)** \$18.00  
Chimichurri

**Herbed Roasted Prime Rib (8oz serving)** \$22.00  
Jus Lié, creamy horseradish

**New York Strip (8oz serving)** \$20.00  
Caramelized onions and mushrooms

**Fish Entrées**

Price includes Salad, Rolls, Entrée, and Beverage.

**Grilled Salmon** \$20.00  
Roasted garlic, herbs

**Citrus Crusted Salmon** \$20.00  
Lemon beurre blanc

**Caribbean Grilled Shrimp** \$18.00  
Jerk Seasoning, mango salsa

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## Vegetarian/Vegan Entrées

**Grilled Cauliflower Steak** \$10.00  
Chimichurri

**Beyond Meat Patty** \$10.00  
Tropical salsa

**Niçoise Salad** \$11.00  
Tomatoes, onions, zucchini, eggplant, bell peppers, basil pistou

**Eggplant Parmesan** \$10.00

## Pasta

**Traditional Lasagna** \$10.00  
Marinara, ricotta, mozzarella, parmesan, beef

**Spaghetti Bolognese** \$10.00

**Spinach Chicken Alfredo Penne** \$10.00

**Carbonara** \$10.00

**Pancetta, fettuccini, egg, parmesan, black pepper** \$10.00

**Cheese Ravioli** \$10.00

**Sun Dried Tomato Alfredo** \$12.00

**Butternut Squash Ravioli** \$12.00  
Sage butter

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**Side Options**

Herb Roasted Potatoes

Baked Potato

Twice Baked Potato

Herbed Dauphinoise Potatoes

Roasted Garlic Mashed Potatoes

Traditional Mashed Potatoes

Sour Cream & Chive Mashed Potatoes

Polenta

Wild Rice Pilaf

Ancient Grain Rice Pilaf

Green Beans Amandine

Roasted Brussel Sprouts

Grilled Summer Squash

Corn on the Cob

Roasted Cauliflower

Southern Style Green Beans

Grilled Asparagus

StirFry Vegetables

Roasted Acorn Squash(Fall)

HoneyDill Glazed Carrots

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## **Desserts**

All desserts are priced according to market pricing. Please ask your Catering Manager for current pricing

### **Key Lime Pie**

Granola Crust, Key Limes, Whipped cream

### **Carrot Cake**

Cream cheese frosting, walnuts, white chocolate curls

### **New York Style Cheesecake**

Strawberry, blueberry, turtle

### **Strawberry Shortcake**

Angel food cake, strawberry sauce, whipped cream

### **Red Velvet Cake**

Cream cheese frosting

### **German Chocolate Cake**

Caramel, chopped pecans, shredded coconut flakes

### **Stuffed Crepe**

Cream cheese filling, strawberry, blueberry, apple

### **Cannoli**

Ricotta filling, chocolate chips, strawberries,

### **Tres Leche Cups**

Vanilla cake, caramel sauce, whipped cream

### **Chocolate Mousse**

Chocolate cup, whipped cream

### **Ice Cream Sundae Bar**

Vanilla and chocolate ice cream, chocolate, caramel, strawberry, whipped topping, nuts, sprinkles, cherries



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**Dessert Bars**

Brownies, lemon bars, Rice Krispy treats, monster bars, cream cheese brownies, caramel apple bars.

**Layered Trifle**

Chocolate

Berry

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## **Policies and Procedures**

### **Menu Prices & Availability**

Menu prices and availability are subject to change without notice. Menu prices can only be guaranteed thirty (30) days in advance of your event.

### **Service Charge**

A 20% service charge and applicable Iowa sales tax will be added to the total invoice for all on and off premise events that are not initiated and funded by Northwestern College.

### **Final Guest Count**

You must notify us of your guaranteed guest count and menu selections no later than seven business days prior to your scheduled event. Vendors must be included in final count.

### **Special Diets**

Please notify us of any special dietary concerns you or your guests may have. Special dietary meals will be provided at the same price as the selected entrée.

### **Centerpieces and Arrangements**

Arrangements and decorations on buffets and carving stations are standard. You can easily add a special touch to your event by letting us handle all your fresh floral needs. In order for us to meet our commitment to you, we ask that you give us at least 10 business days' notice.

### **Cancellations**

To avoid any prorated charges, all cancellations must be submitted in writing to the Northwestern Dining Services Catering Office at least 72 hours (3 business days) prior to your event. Any cancellation will void any deposit you have placed.

### **Linens**

Skirting and linen for buffet, carving tables, guest tables are included at no extra charge. Skirting and/or linen for registration tables, and display tables, can be made available for \$4 per table. We can also provide specialty linens in an array of colors, prints and sizes to add to the elegance of your event for an additional, yet reasonable charge.

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### **Plated and Served Service**

**\$5.00** per person

This type of event has your guests seated and served for the entire meal. The service includes house linen, china and glassware, setup, table service, event breakdown, and cleanup.

This level of service necessitates a minimum of one waiter/waitress per twenty (20) guests. If less than twenty guests are expected, a service charge may be added.

### **Buffet Service**

At your discretion and depending on your budget, buffet service can be self served or have a **manned service station at an additional charge**. This level of service necessitates a minimum of one waiter/waitress per forty (40) guests. This style of service includes two hours of food service time.

For menus presented buffet style, service includes setup, delivery, linens for buffet, and clean up. We provide eco-friendly service ware as a standard.

China service ware is available upon request.

### **China Usage**

Northwestern Dining Services Charges **\$3.00 per person** for the use of china at your event. This pricing affects all on and off campus events.

### **Cake Cutting**

Northwestern Dining Services charges **\$1.75 per person** to cut and serve cake.

### **Health & Safety**

Due to Health Department regulations and Northwestern Dining Services policy, food and beverage consumed on the college campus (with the exception of cakes) must be provided by Northwestern Dining Services.

Health Department regulations prohibit us from allowing guests to take home unconsumed food.