

Mr. C's Deli and Bistro At Alvin Community College

Introduction

The Lagniappe Dining Service Department specializes in on-campus catering of meetings, receptions, seminars and other events. We can provide catering service from a continental breakfast and light luncheon to a hors d'ourves reception and Texas Style barbecue.

Our menus are listed by category, you may choose items from these menus or we can suggest other creative menu options. Our catering staff and outstanding chef will strive to provide you with the service and quality that will ensure you a successful event.

Guidelines

Room Reservations/Equipment

The availability of a room and/or any equipment needs such as tables, chairs, tents, etc. is the responsibility of the guest scheduling the function.

Catering Reservations

To meet our schedule for ordering supplies and staff notification, we request booking your event at least 10 days prior to the date of the event. Advance notice will allow Food Service the opportunity to prepare your function properly for the best results. An additional charge of 10% of the total price of the catering will be assessed for catering scheduled less than 48 hours before the event. Please call (409) 789-2575 and ask to speak with a representative to arrange for your event. A food service request form will be completed and sent to you for your review and approval. An event is not considered scheduled until the food service request form has been approved.

Have the following information ready when you call to place your catering order:

- name of the person responsible for the event
- department name and phone number
- function day and date
- delivery time
- serving time
- function site
- number of guests
- Description of the type of function (lunch, buffet, delivery, etc.)
- Special arrangements other than food (flowers, etc.)
- method of payment (with account number if applicable)

Guaranteed Numbers

To provide the highest quality service, we ask that you provide an estimated number of guests that will attend your function. A final guaranteed number of guests attending the function are required three business days prior to the function. You will be billed for the guaranteed number or the actual attendance (plate count), if greater than the guarantee.

Cancellations

Cancellations made more than 3 business days prior to the event date will not result in any charges. Cancellations made 3 business days or less prior to the event may be subject to charges on the food service request form.

After Hours and Weekend Service (8:00pm - 6:00am)

An additional charge of \$50.00 will be incurred for events requiring catering services between 8:00pm and 6:00am Monday through Friday, or anytime during the weekend when the contract does not exceed \$250.00.

Billing and Payments

Upon booking a catering event, ACC departments are to provide an account number for the event to be charged.

If ACC funding does not cover your event, a 50% deposit of the contract agreement is required upon booking a catering event. The remaining balance will be due at the beginning of your event. Payment can be made by a credit card or a check payable to "Lagniappe Dining Services" and sent to:

Lagniappe Dining Services
Alvin Community College
Student Center
3110 Mustang Road
Alvin, Texas 77511-4898

Leftover Foods

For your safety and the safety of your guests, we do not allow potentially hazardous food to remain in service beyond 2 hours. We will take care of proper disposal. In addition, prepared foods, which are not consumed at a catering event, may not be removed from the serving area.

Catering Service

Catering prices for continental breakfast buffets are based on a service time of one hour and thirty minutes. Lunch and dinner buffets are based on a service time of two hours. We are happy to extend the service time if needed, please arrange it with the catering representative.

Rental Charges

All events are supplied with disposable silverware, plates, cups, napkins and tablecloths. You may provide your guests with china, glassware, linens and silverware. This is considered a special order, therefore, an additional charge will apply and your arrangements must be made ten days prior to the event.

Linens

- Napkins - \$.60
- 52 x 52" Tablecloth - \$3.45
- 61 x 61" Tablecloth - \$5.00
- 72 x 72" Tablecloth - \$5.00
- 81 x 81" Tablecloth - \$5.00
- 54 x 96" Tablecloth - \$7.00
- 54 x 120" Tablecloth - \$7.00
- White disposable tablecloths - \$3.50

Disclaimer

Prices are subject to change without notification. Online menus are constantly update and should reflect the most current selection.

Express Breakfast

The Continental Breakfast

Assorted Chilled Fruit Juices
Seasonal Mixed Fresh Fruit Salad
Assorted Breakfast Danish
Preserves and Butter
Regular or Decaffeinated Coffee
EB1

The Seafarer Breakfast

Assorted Chilled Fruit Juices
Seasonal Mixed Fresh Fruit Salad
Assorted Breakfast Danish
(Select two)
Cinnamon Rolls, Sausage Kolaches, Breakfast Egg Rolls
Preserves and Butter
Regular or Decaffeinated Coffee
EB2

Continental Breakfast Enhancements

Croissants filled with Scrambled Eggs and Cheddar cheese
EB3
Or
Croissants filled with Ham and Swiss cheese
EB4

Coffee service is \$1.10 pp
Lemonade \$.85 pp,
16 oz. Bottled Water Service: \$1.00 each.
Small bottled water \$.60 each
Large Fruit Muffins \$.95 each
Kolaches \$1.75 each
Fruit Punch \$10.75 gallon
Lemonade \$10.50 gallon
Citrus Punch \$11.25 gallon
Iced Tea Service \$12.00 gallon

Includes: cups, ice and condiments.

Specialty Breakfasts

American Breakfast
Fluffy Scrambled Eggs
French toast with Syrup
Strips of Bacon or Sausage Patties
O'Brien Potatoes
SB1

Country Breakfast
Fluffy Scrambled Eggs
Pancakes with Syrup
Buttermilk Biscuits topped with Country Gravy
SB2

All Specialty Breakfasts are served Home-style with Fresh Orange Juice, Preserves and Butter, Regular or Decaffeinated Coffee.

Boxed Lunches

Boxed Lunch meals consist of the following selections:

Roast beef, smoked turkey, smoked ham, tuna or chicken salad.

Sandwiches are served on the following bread selections; White or wheat sandwich bread, croissant, wheat or white hoagie rolls.

Each box contains a sandwich, bagged chips, fresh fruit, cookies and choice of canned beverage or bottled water.

Condiments and napkins provided.

BL1

Deli Subs or Deli Wraps

Tray Style

Subs \$5.50 each

Wraps \$4.80 each

Express Lunch Selections

Luncheon Salads and Sandwiches are served with your choice of one appetizer, Dessert, Iced Tea, Regular or Decaffeinated Coffee

Appetizer

Chilled Fresh Fruit Cup - Fresh Garden Salad - Soup du Jour

Entrees

(Select one)

Chef Salad

Julienne of Deli Meats and Cheeses, Hard Boiled Egg and Tomatoes on a Bed of Fresh Garden Greens served with a Choice of Dressings.

EL1

Garden Salad

Garden Fresh Green Salad served with a Choice of Dressing and Crackers

EL2

Fiesta Shrimp Salad

Shrimp Salad overflowed on a fanned avocado half on a Bed of Fresh Garden Greens served with a Choice of Dressings

EL3

Trio Salad

A combination of Shrimp, Chicken and Tuna Salad on a Bed of Fresh Garden Greens garnished with Tomato and Hard Boiled Egg Wedges and Vegetable Garnish served with Toast Points and a Choice of Dressing

EL4

Pineapple Salad

Pineapple Boat stuffed with Chicken Salad and Roasted Pine Nuts served on a Bed of Fresh Garden Greens

EL5

Rainbow Fruit Medley

Sliced Fresh Seasonal Fruit served with Honey Ginger Yogurt

EL6

Club Croissant

Sliced Turkey Breast on a Flaky Croissant with Bacon, Tomato and Lettuce served with a choice of Potato Salad or Potato Chips

EL7

Classic Club

Your Choice of Sliced Ham or Turkey with Cheese, Chicken or Tuna Salad Garnished with Lettuce and Tomatoes served with a choice of Potato Salad or Potato Chips

EL8

Luncheon Menus

Plated Luncheons are served Home-style with your choice of one entrée, one appetizer, two vegetables, one dessert, fresh rolls and butter, iced tea, regular or decaffeinated coffee.

Appetizer

(Select one)

Fresh Garden Salad - Cole Slaw

Entrees

Southern Fried Chicken

Chicken Florentine

Baked Fish Amandine

Spaghetti with Meat Sauce

Chicken Fried Steak with Country Gravy

Traditional Lasagna

Grilled Chicken Breast

Chicken Cordon Bleu

Chicken Fettuccine Alfredo

Vegetables

(Select two)

Buttered Broccoli

Baked Potato

Mashed Potatoes

Potato Salad

English Peas

Macaroni and Cheese

Rice Pilaf

Buttered Pasta

Black-Eyed Peas

Ranch Style Beans

Seasoned Carrots

Steamed Cauliflower

California Blend Vegetables

Fresh Cut Green Beans

Green Bean Casserole

Whole Kernel Corn

Spinach

Desserts

(Select one)

Ambrosia Fruit Salad

Chocolate Cake

Carrot Cake

Bread Pudding

Pricing code - LM

Lunch and Dinner Buffets

Luncheon Buffets are served with Iced Tea and Coffee
(Minimum of 15 people)

Soup, Salad and Baked Potato Bar

Mixed Garden Salad with Assorted Condiments and Dressings
Old Fashioned Potato Soup
Jumbo Baked Potatoes
Served with Bacon Bits, Butter, Sour Cream, Shredded Cheddar Cheese
and Scallions
Freshly Baked Bread and Butter
Freshly Baked Cookies
LDB1

Market Street Deli

Soup du Jour
Fresh Garden Salad with Assorted Dressings
Display of Roast Beef, Smoked Turkey, Honey Baked Ham and Corned
Beef
Swiss and Cheddar Cheeses
Fresh Relish Tray
Condiments to include:
Lettuce, Tomato, Pickles and Onions
Assorted Breads and Rolls
Freshly Baked Apple Cobbler or Two-Layer Cake
LDB2

Summertime Picnic

Homemade Potato Salad
Pasta Salad
Southern Fried Chicken
Jumbo Hot Dogs
Grilled Hamburgers
Appropriate Condiments
Baked Beans
Texas Bread Selection
Freshly Baked Fruit Cobbler
LDB3

Fiesta Buffet

Four-Layer Dip

Beef and Chicken Fajitas

Cheese Enchiladas

Condiments to include:

Shredded Lettuce, Diced Tomatoes, Cheddar Cheese, Pico de Gallo, Sour Cream, Guacamole, and Flour Tortillas

Spanish rice and Refried Beans

Freshly Baked Cake

LDB4

Assorted Sandwich

Pasta Salad

Assorted Pre-Made Sandwiches to include:

Ham, Turkey, Roast Beef with American and Swiss cheese

Served on Assorted Breads and Rolls

Relish Tray and Appropriate Condiments

Potato Chips

Chef's Choice of Desserts

LDB5

The Rodeo Round-Up

Texas Potato Salad

Creamy Coleslaw

(Choice of two)

BBQ Beef Brisket

Mesquite Grilled Chicken

Smoke Sausage Links

Chopped Beef Sandwiches

Ranch-Style Beans

Corn Cobbett's

Sliced Pickles, Onions, and Peppers

Freshly Baked Fruit Cobbler

LDB6

Displays and Hors d'ourves

Small Serves 30

Large Serves 50

Fresh Fruit Display

An Array of Sliced Seasonal Fruit

Fruit and Cheese Display

Fresh Seasonal Fruit Display surrounded by Domestic Cheeses
Complimented by Crackers and Fresh Baguettes

Cheese Board

An Array of Domestic Cheeses
Accompanied by Crackers

Vegetable Display

Fresh Garden Vegetable Crudités
Accompanied by a Tangy Ranch Dip

Cheese and Sausage Tray

An Assortment of Cubed cheeses
Complimented by Deli Sausages and Crackers

Hot Hors d'ourves

Hors d'ourves are priced per 75 pieces

Mini Egg Rolls served with Sweet and Sour Sauce	HH1
Fried Stuffed Jalapenos	HH2
Assorted Mini Quiche	HH3
Chicken Tenders Served with Honey Mustard Sauce	HH4
Beef Sate	HH5
Chicken Brochettes	HH6
Meatballs	HH7
Buffalo wings with Celery Sticks and Blue Cheese Dip	HH8
Fried Cheese Sticks with Marinara Sauce	HH9
Deep Fried Zucchini Sticks	HH10

Cold Hors d'ourves

Hors d'ourves are priced per 75 pieces

Deviled Eggs	CH1
Assorted Finger Sandwiches on Rolls	
With Tuna Salad, Egg Salad and Chicken Salad	CH2
Jumbo Chilled Shrimp with Remoulade	
And Cocktails Sauces	CH3
Assorted Canapés	CH4
Celery Stuffed with Blue, Cream or Pimento Cheese	CH5

Refreshment Breaks

Chocolate Lovers Break

Chewy Fudge Brownies

Freshly Brewed Regular or Decaffeinated Coffee

Ice Cold Milk and Assorted Sodas

RB1

Cookies and Cream

Assorted Freshly Baked Cookies

Ice Cold Milk

Freshly Brewed Regular or Decaffeinated Coffee

Assorted Sodas

RB2

Power Break

Granola Bars and Whole Fruit Selection

Bottled Water and Assorted Fruit Juices

RB3

Cool and Crunchy

A tray of Fresh Cut Vegetables with Dip

Bottled Water and Assorted Fruit Juices

RB4

Hunger Crunch

Grapes and Strawberries

Cheddar and Swiss cheese

Served with Crackers

Bottled Water and Assorted Fruit Juices

RB5

Assorted Fresh Baked Cookies

RB6

Fresh Baked Brownies

RB7

ACC Get It Treats

ACC Get It Treats is an “I care package” service aimed at showing and sharing “you care.” It is a great way to send thoughts from your home/office throughout the year. Selections include cakes, cookies and a variety of packages. Bring a smile to your student’s or friend’s face by ordering a treat for them.

ACC Rally Pack \$30.00

Variety is what this package offers: salsa, 2 bags of chips, bean dip, a 6-pack of Coke and a coupon for a large pizza to be delivered.

ACC Happy Birthday \$20.75

Don’t let your student or friend miss out on a birthday cake! Send them a decorated 10” round birthday cake, plates, forks, napkins and a balloon bouquet. We will deliver it right to their classroom or office.

Select from:

Cake: White or Chocolate

Icing: White or Chocolate

ACC Chocolate Lover’s Dream \$23.00

Any chocolate lover would love to receive this basket containing fresh baked cookies and brownies and mocha coffee.

ACC Pizza Party \$14.00

Send a coupon for a pizza party for your student or your friends. The coupon is good for a large pizza and a 6-pack of Coke.

