

**Taste the Difference
With
Corporate Chefs, Inc.**



**Middlesex Community College
Catering Guide**

January 2017

Allergens/Dietary Restrictions

Please notify us of any food allergies or requirements for special food preparation and we will be happy to accommodate your needs.

Extras

If rental equipment is required, the cost of rental will be added to the price of the function. Linen, flowers, ices carvings, etc. can be ordered at a nominal charge.

Minimums

All items are per person and may be ordered in any quantity unless noted with an exception

Pricing/Special Charges

- Per person pricing in this catering guide is for events catered during normal operating hours of Monday through Friday 7:00 am – 3:00 pm on the MCC campuses.
- Events requiring waitstaff during normal operating hours will be charged at the rate of \$25.00 per hour.
- A labor charge of \$35.00 per hour will be added onto functions that take place after normal operating hours and will include the time needed to set up the event and clean up after the event.
- Wait staff is mandatory for all events at Nesmith House or The Meeting House with a 4 hour minimum at the rates shown above.
- Prices **do not** include State or City Meals Tax
- All Tax Exempt functions require a Tax Exempt Identification Number on the Order Form.
- We accept Master Card, Visa and American Express payment – these payments will be processed through the cafe
- Delivery/Clean up Charges to Nesmith House in Lowell is \$7.50 per delivery/clean up
- Delivery/Clean up Charge to The Meeting House in Billerica is 10.00 per delivery/clean up

Cancellations

- In case of emergency events can be cancelled with Maureen Spinney and Vicki Courtemanche
- When the college closes due to inclement weather, all catering on campus is automatically cancelled

SIGNATURE STARTERS

CONTINENTAL BREAKFAST

\$6.25

An array of fresh baked pastries to include: Muffins, Scones, Cinnamon Rolls & Tea Breads (selection changes daily) served with fresh brewed regular and decaffeinated coffee, tea, and spring water

- Add Whole Fruit (assortment of apples, orange & banana) \$1.50
- Add Fresh Sliced Fruit \$2.95
- Add Fresh Fruit Salad \$2.95
- Add Bottled Juices \$1.75
- Add Hot Chocolate \$1.45

BAGEL STOP

\$5.25

Traditional bagel served with cream cheese, a variety of jellies and jams, fresh brewed regular and decaffeinated coffee, and tea and bottled waters

- Add Whole Fruit (assortment of apples, orange & banana) \$1.50
- Add Fresh Sliced Fruit \$2.95
- Add Fresh Fruit Salad \$2.95
- Add Bottled Juices \$1.75
- Add Hot Chocolate \$1.45

THE EUROPEAN (Minimum Order: 10 Persons)

\$10.95

Mini French croissants, cheddar cheese wedge, hard boiled eggs served with fresh sliced fruit, a selection of chilled juices and bottled water, fresh brewed select roast regular and decaffeinated coffee, tea

RISE AND SHINE (Minimum Order: 10 Persons)

\$13.95

Farm fresh scrambled eggs, crisp bacon, grilled breakfast sausage, home-fried potatoes, a selection of chilled juices & bottled waters, fresh baked muffins, pastry and bagels served with fresh brewed select roast regular and decaffeinated coffee and tea.

- Add Fresh Sliced Fruit \$2.95
- Add Fresh Fruit Salad \$2.95



EXECUTIVE BRUNCH (Minimum Order: 8 Persons)

\$13.95

Quiche du Jour (cut in 8 slices), home-fried potatoes, Gourmet Muffins and Scones with Butter and Jam, Seasonal Sliced Fruit, Fresh Brewed Coffee, Assorted Juices & Bottled Waters

- Add Side of Bacon or Sausage \$1.50
- Add Fresh Sliced Fruit \$2.95
- Add Fresh Fruit Salad \$2.95

HEALTHY START

\$8.25

Seasonal Fruit Salad, Individual Yogurt parfaits with Fresh Berries, Nuts and Granola and Fresh Brewed Coffee

- Add a Breakfast/Granola Bar \$1.25
- Add Whole Fruit (assortment of apples, orange & banana) \$1.50
- Add Bottled Juices \$1.75
- Add Hot Chocolate \$1.45

GET UP AND GO (Minimum Order: 10 Persons)

\$7.45

Prepared hot oatmeal accompanied with a variety of toppings including brown sugar, raisins, accompanied by fresh sliced fruit, fresh brewed regular, decaffeinated coffee, and tea

BREAKFAST A LA CARTE

Beverages

New England Coffee or Decaffeinated coffee (serves 10)	13.50
Hot Chocolate by the Airport (serves 10)	14.50
Lipton Tea by the Airport (serves 10)	13.50
Bottled Juices 10oz. (Assortment of Apple, Cranberry & Orange)	1.75
Bottled Spring Water, 16.9oz	1.40
Canned Soda	1.40
Snapple Beverages	2.35

Pastry & Snacks

Bagel with Cream Cheese	1.95
Fresh Baked Muffins, Scones or Pastry	1.95
NuGo Protein Bars	2.95
Nature Valley Granola Bars	1.35

Fruit/Yogurt

Sliced Fresh Fruit	2.95
Seasonal Whole Fruit	1.50
Yogurt Parfaits with Fresh Fruit, Granola & Nuts	3.95

LUNCH SELECTION

CLASSIC DELI

11.25

Pre- made sandwiches (Roast Beef, Roasted Turkey, Black Forest Ham, Chicken Salad, Tuna Salad and Vegetarian) served on Artisan rolls and wraps, accompanied by a garden salad or individually bagged potato chips, assorted cookies & brownies and bottled water or canned soda.

Note: Roast Beef, Turkey and Ham Sandwiches are served with lettuce, tomato and cheese with mayonnaise and mustard on the side. Tuna Salad and Chicken Salad are made with mayonnaise and lettuce. Vegetarian sandwich is fresh roasted seasonal vegetables with balsamic glaze and Buffalo Mozzarella Cheese.

TRADITIONAL DELI PLATTER (Minimum Order: 10 People)

11.65

A build your own sandwich platter including sliced ham, turkey breast, roast beef, salami, assorted cheeses, relish tray, assorted breads and rolls, ½ cookies and brownies, garden salad or individually bagged potato chips served with bottled water and canned soda.

BISTRO DELI (Minimum Order: 10 People)

12.35

All Bistro Deli selections listed below are accompanied by an assortment of canned soda and bottled water, fresh baked desserts (assortment changes daily) and individually bagged potato chips.

- Add a Baby field Green Salad or Caesar salad

\$1.50

Bistro Deli Selections are as follows:

COUNTRY HARVEST WRAP

Mixed baby greens, grilled chicken, dried cranberries, sliced tomatoes, bleu cheese crumbles & balsamic glaze served in a wrap.



THE MIDDLESEX

Thinly sliced roast beef, lettuce, tomato, caramelized onions and Boursin Cheese served on a fresh baked traditional roll.

THE MEDITERRANEAN

Roasted seasonal vegetables, feta cheese and green leaf lettuce on a wrap.



THE ITALIANO

Italian cold cuts, roasted red pepper, grilled onions, and provolone cheese with a light balsamic glaze served on a fresh baked traditional roll.



THE MESA

Roast turkey with lettuce, tomato, Swiss cheese and fresh avocado served on a wrap.

THE MILANO

Grilled chicken breast and provolone cheese, roasted red peppers, tomatoes, crisp romaine and Parmesan peppercorn dressing on a fresh baked traditional roll.

EXOTIC GREENS (Minimum Order: 10 People per salad selection)

All Exotic Greens selections are accompanied by fresh baked dinner rolls and wraps, bottled water, canned soda and assorted fresh baked desserts

We recommend ordering the Exotic Greens as a composed salad. If you would like each component in a separate container, add \$1.00 per person to cost below.

- **CHICKEN CAESAR SALAD** **\$10.25**
Romaine lettuce, grilled chicken tossed with parmesan cheese, croutons, Caesar dressing
- **VEGETARIAN CAESAR SALAD** **\$8.25**
Romaine lettuce tossed with parmesan cheese, croutons, Caesar dressing
- **COUNTRY HARVEST CHICKEN SALAD** **\$10.25**
Field greens, grilled chicken, candied walnuts, apple slices, dried cranberries and crumbled bleu cheese served with balsamic vinaigrette and bread stick
- **COBB SALAD** **\$10.25**
Mixed Greens, Grilled Chicken, Bacon, Boiled Eggs, Tomato, Crumbled Blue Cheese, Avocado and Blue Cheese Dressing. (includes Italian Dressing also)
-  **CITRUS SALAD (GLUTEN FREE & LACTOSE FREE)** **\$10.25**
Mixed Greens, Grilled Chicken, Fresh Strawberries, Mandarin Oranges, Candied Walnuts with Balsamic Glaze.
- **GRILLED STEAK SALAD *(2 day notice required)*** **\$11.25**
Mixed greens, thinly sliced sirloin beef, roasted eggplant, summer squash, zucchini and Spanish onion with a lite balsamic glaze.

BOX LUNCHES TO GO

The Classic Box, Bistro Deli Box, and Exotic Greens Box lunches are made "To Go" and are accompanied by assorted canned soda and bottled spring water, fresh baked cookies and brownies and individually bagged potato chips.

CLASSIC DELI BAG LUNCH	11.55
BISTRO GOURMET DELI BAG LUNCH	12.65
EXOTIC GREENS SALAD BAG LUNCH	10.55
GRILLED STEAK SALAD EXOTIC GREEN SALAD	11.55

HOT BUFFET LUNCH SELECTIONS

(Minimum Order: 10 People)

Hot Buffet Lunch Selections are accompanied by a garden salad with Ranch and Italian dressings, assorted canned soda and bottled water, fresh baked desserts and dinner rolls. These menus are offered as suggestions in planning your food selections. We would be happy to assist you in tailoring a menu to suit your specific needs. Ask us about our seasonal specials and local foods!

-  **CHICKEN ALA PICATTA** 14.95
Flour encrusted Chicken Cutlet served in a butter, lemon, caper and white wine sauce with Rice Pilaf.
- **CHICKEN SALTIMBOCCA** 15.95
Pan seared chicken breast topped with Prosciutto and Imported Provolone in a sage and white wine sauce served with Rice Pilaf.
-  **GLUTEN FREE LEMON ROSEMARY CHICKEN** 15.95
Gluten Free Grilled lemon and rosemary boneless chicken breast served with roasted lemon Yukon Gold potato or a gluten-free scampi style pasta.
-  **GLUTEN FREE CARNE ASADA** 15.95
Gluten Free Marinated Flank Steak, sliced thin and served with Herbed Orzo "Salad" or Gluten-free rosemary roasted red potatoes.
- **THE PISA** 14.95
Ricotta stuffed shells topped with Marinara and Mozzarella cheese served with Italian Meatballs and Sausage.
- **ROAST TURKEY DINNER** 15.50
Roast Turkey Dinner with house-made bread stuffing, mashed potatoes, cranberry sauce and turkey gravy
- **THE CARVERY** 14.95
Honey Baked Ham with roasted red bliss potatoes and seasonal vegetable du jour.

- **QUICHE (6 Slices per Quiche)** 13.25
 A Selection of Quiche to include
 - Quiche Lorraine (Bacon, Onion, Cheese)
 - Broccoli & Roasted Red Pepper
 - Ham & Cheese
 Quiche luncheon is served with a garden salad, Syrian bread and butter, bottled water and canned soda, fresh baked dessert selection.

- **HEALTHY BALANCE CHICKEN MARSALA** 13.95
 Pan seared chicken breast topped with mushrooms, green onion and Marsala wine served with steamed long grained rice, sautéed fresh vegetables, whole wheat, dinner roll, bottled spring water and fresh fruit salad for dessert
Entree nutritional information: 544 calories, 5g fat, and 72mg cholesterol and 195mg sodium

AROUND THE WORLD LUNCHEONS

(Minimum Order: 10 People)

Around the World Luncheons are accompanied by assorted canned soda, bottled water and fresh baked desserts

- **Taco Bar** 14.95
 Seasoned Ground Beef and Shredded Chicken with a Vegetarian option of Roasted Vegetables accompanied by Refried Beans, Mexicali Rice, Cheddar Cheese, Diced Tomatoes, Shredded Lettuce, Sour Cream, Salsa and Soft and Hard Taco Shells

- **Fajita Bar** 14.95
 Grilled Beef or Chicken and Roasted Vegetable options accompanied by Refried Beans, Mexicali Rice, Shredded Cheddar, Diced Tomatoes, Shredded Lettuce, Sour Cream, Salsa and Soft and Hard Taco Shells

- **Asian Stir Fry** 14.95
 Choose from Chicken or Beef sautéed with Broccoli, Carrots, Pea Pods, Bean Sprouts, Peppers and Onions served with Steamed White Rice and an Egg Roll.

- **Barbecue** 11.95
 Quarter Pound Burgers and ¼# All Beef Hot Dogs served with Pasta Salad, Potato Salad, Bagged Chips with Bottled Water & Canned Soda and Assorted Desserts

- **Middle Eastern** 14.95
 Chicken Shawarma served with Rice Pilaf and Syrian Bread accompanied by Hummus & Taboule

FROM THE HEARTH

(Minimum Order: 10)

INCLUDES GARDEN SALAD AND DESSERT

Pizza Lunch Combo (Minimum Order: 10)

11.25

Two slices of pizza per person served with a garden salad or Caesar Salad, cookies and brownies assorted canned soda and bottled water



Calzones

11.25

Individual Calzones served with house made marinara, garden salad or Caesar Salad, cookies and brownies, assorted canned soda and bottled water. Our most popular options are listed below, feel free to request other cheeses, meats or veggies in your calzones and we will accommodate your request if we have the food products in house.

Three Cheese: Mozzarella, Ricotta and Parmesan Cheese

Meat Lovers: Mozzarella, Ricotta, Pepperoni

Vegetarian: Mozzarella, Ricotta, Broccoli

LUNCH A LA CARTE

Beverages

New England Coffee or Decaffeinated coffee (serves 10)	13.50
Lipton Tea by the Airpot (serves 10)	13.50
Punch, Lemonade or Iced Tea (served in dispenser)	1.40
Bottled Spring Water, 16.9oz	1.40
Canned Soda	1.40
Snapple, assorted bottled tea & juice	2.35
Sparkling Waters	1.65
Infused Water	1.40
○ Cucumber & Mint	
○ Cucumber, Lemon, Cilantro	
○ Grape, Strawberry Lime	
○ Grapefruit, Rosemary	

Fruit/Yogurt

Sliced Fresh Fruit	2.95
Seasonal Whole Fruit	1.50
Yogurt Parfaits with Fresh Fruit, Granola & Nuts	3.95

Sweet & Salty

Cookies/Brownies	1.50
Corporate Chefs Insignia Cookies (Molasses, Macadamia Nut, Heath Bar crunch)	2.00
Individual Sabra Hummus Cup	3.95
Lays or Cape Cod Potato Chips	1.10
NuGo Protein Bars	2.95
Nature Valley Granola Bars	1.35

Soup du Jour

8 ounce cup of Soup added to any luncheon above	2.50
8 ounce cup of Chowder added to any luncheon above	3.50

Suggested Soup Selections:

Clam Chowder	Minestrone
Chicken Poblano	Tomato Basil
Chicken & Rice	Chicken & Noodle
Beef Barley	Cream of Broccoli
Corn Chowder	Vegetable

SNACKS

Priced per Person

FRESH SLICED FRUIT & YOGURT PLATTER	3.95
Selections of seasonal fresh sliced fruit with a honey yogurt dip	
CHIPS AND SALSA	3.95
Basket of tortilla chips with authentic traditional salsa	
HUMMUS BASKET	3.95
Traditional hummus and fresh baked pita chips	
POWER GRAB "N" GO	5.95
NuGo Organic bars, trail mix, Honey & Oat granola bars and natural spring water	
AFTERNOON BREAK	4.25
Whole fresh fruit, fresh baked brownies, cookies and natural spring water	
MID DAY BREAK	4.95
An array of fine imported and domestic cheese served with whole grain and rustic crackers, flat breads garnished with grapes	
FRESH CRUDITE	4.95
Fresh seasonal cut vegetables dip and assorted bottled waters and seltzers	
HEALTHY SWEET & SALTY	3.55
Granola bars, individual bags of baked chips and pretzels served with assorted bottled waters	
ASSORTED ITALIAN MINI PASTRY (12 person minimum-48 hours' notice)	3.25
Choose from a variety of Italian pastry: Cannolis, cream puffs, chocolate éclairs, and chocolate mousse cups	
SWEET SAM'S CUPCAKE RISER (12 person minimum-48 hours' notice)	4.45
Individual gourmet cupcakes accompanied by natural spring water. Cup Cake Flavors include: Chocolate Ganache, Peanut Butter, Vanilla Buttercream, Chocolate Coconut, Carrot cream cheese	
ICE CREAM SUNDAE BAR (12 person minimum-48 hours' notice)	4.95
Premium ice cream with hot fudge, chopped nuts, sprinkles, chocolate chips, Crushed cookies, M&Ms, cherries, and aerosol whipped cream	

Staff will set up 10 minutes before event – for events larger than 50 people, a member of our wait staff will be on hand to serve ice-cream for a small additional fee.

CELEBRATION CAKES (48 hours' notice)

market

Corporate Chefs can coordinate a cake to suit your needs. We can custom cater to the size, flavor and icing flavor, along with writing to celebrate your event. Prices vary pending cake choices. Check with the on-site catering manager for details. Final cost will be determined by cake selection. Additional instructions and salutations can be included in the "special considerations" box.

STANDARD SHEET CAKE

Cake Flavors: Vanilla, Chocolate or Marble

Frosting Flavors: Vanilla or Chocolate

Size: Half Sheet (Serves 40)

market

Full sheet (Serves 80)

market

(Includes paper plates, forks and napkins for the serving size listed above)