

### 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 Patrick Murray, creates cuisine ranging from simple to elegant, light-hearted to classical, cross-cultural 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.

Contact Renae Oolman, our Catering Manager today!

#### **Northwestern Dining Services**

Catering Contact Information

E-mail: [renae.oolman@nwcsiowa.edu](mailto:renae.oolman@nwcsiowa.edu)

## Northwestern College Dining Services Catering Menu

### Breakfast

#### Wake Up Call

Hot coffee, creamer, sugar  
\$1.75

Hot coffee & tea, creamer, sugar  
\$2.50

Hot coffee, tea, cold brew coffee, creamer,  
sugar  
\$4.00

#### The Morning Starter

Choice of donuts or muffins and fresh  
coffee  
\$2.00

#### Tea Time

Assorted specialty teas, fresh scones,  
butter, jelly  
\$1.75

#### Continental Breakfast

Fresh cut fruit, and your choice of two:  
donuts, pastries, muffins, or bagels; served  
with coffee, hot tea, apple and orange juice  
\$3.50

#### The Fresh Start

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  
\$5.25

#### Hot Breakfast Sandwich

Croissant, egg, cheese, your choice of ham,  
bacon, or sausage; cut fruit, coffee, hot tea,  
apple and orange juice  
\$5.75

#### Good Morning Sunshine

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.  
\$6.00

#### Hot Breakfast

Choice of scrambled eggs or house made  
frittata, breakfast potatoes, sausage, coffee,  
hot tea, apple and orange juice  
\$6.25

#### Deluxe Hot Breakfast

Scrambled eggs, breakfast potatoes, choice  
of sausage or bacon, pancakes or French  
toast, fresh cut fruit, coffee, hot tea, apple  
and orange juice  
\$7.75

#### Made-to-Order Omelet Bar

Customize your omelet with assorted  
meats, vegetables, and cheeses. Served  
with breakfast potatoes, cut fruit, assorted  
pastries, coffee, hot tea, orange and apple  
juice  
\$8.25

## Themed Breaks

### Flavored Coffee Station

Customize your hot coffee with an assortment of flavored creamers and syrups  
\$2.75

Customize your cold brew coffee with an assortment of flavored creamers and syrups  
\$3.50

### Infused Water Station

Enhance your water with fresh fruits and herbs. Your choice of two of the following strawberry kiwi, citrus burst, cucumber mint, or watermelon basil  
\$1.50

### Spritzer Station

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.  
\$3.50

### Build Your Own Snack Mix

Put a personal touch on your trail mix with a display of assorted seeds, nuts, dried fruits, candies and more.  
\$3.25

## Northwestern College Dining Services Catering Menu

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

#### AM Snacks

Bagels & Cream Cheese - \$0.75 ea  
Coffee Cake - \$0.75 ea  
Muffins - \$0.75 ea  
Assorted Donuts - \$0.75 ea  
Danishes - \$0.75 ea  
Cinnamon Rolls - \$0.75 ea  
Fresh Cut Fruit - \$2.00 pp  
Whole Fresh Fruit - \$1.00 ea  
Fruit & Yogurt Parfaits - \$1.00 ea  
Granola Bars - \$0.65 ea  
Kashi Bar - \$0.75 ea  
Croissants with Jam & Butter - \$1.00 ea  
Scones – \$1.25 ea  
Overnight Oats – \$2.50 ea

#### PM Snacks

Wrapped Candy - \$0.50 pp  
Pretzels - \$1.00 pp  
Nuts & Mints - \$1.25 pp  
Chex Mix - \$1.25 pp  
Popcorn Selection – \$1.25 pp  
Trail Mix - \$1.50 pp  
Potato Chips - \$1.25 pp  
Chips & Salsa - \$1.50 pp  
Chips & Guacamole - \$1.75 pp  
Warm Pretzel Bites with Mustard – \$1.75 pp  
Cubed Cheese Display - \$2.00 pp  
Vegetables and Dip - \$2.25 pp  
Pita Chips & Hummus - \$2.25 pp  
Fresh Vegetables & Hummus - \$2.50 pp  
Meat and Cheese Tray – \$3.25 pp

#### Dessert Snacks

Cookies - \$9.00 doz  
Brownies - \$9.00 doz  
Dessert Bars - \$1.00 ea  
Cupcakes - \$1.00 ea  
Energy Bites - \$1.50 ea  
NWC Logo Cookies - \$2.25 ea  
Ice Cream Treats - \$1.25 ea

#### Beverages

Coffee - \$1.75 pp  
Hot Chocolate - \$1.75 pp  
Hot Teas - \$1.00 pp  
Hot Apple Cider – \$1.50 pp  
Cold Brew Coffee - \$2.50 pp  
Breakfast Juices - \$1.00 pp  
Lemonade - \$1.00 pp  
Ice Water - \$0.25 pp  
Bottled Water - \$0.75 pp  
Canned Soda - \$1.25 pp  
Punch - \$1.00 pp

## Gourmet Salads

### Grilled Chicken Caesar Salad

Chopped Romaine, shredded parmesan, garlic croutons, Caesar dressing, sliced grilled chicken  
\$5.75

### Southwestern Steak Salad

Chopped Romaine, cheddar cheese, red onions, roasted corn and black bean salsa, chipotle ranch, crispy tortilla strips, chili lime grilled steak  
\$6.50

### Harvest Salad

Mixed greens, crisp apple slices, pecans, dried cherries, blue cheese, lemon vinaigrette, sliced grilled chicken  
\$6.50

### BLT Chicken Salad

Chopped Romaine, tomatoes, bacon, hardboiled egg, buttermilk ranch, sliced grilled chicken  
\$6.50

### California Spinach Strawberry Salad

Baby Spinach, red onions, toasted almonds, feta cheese, poppy seed dressing, sliced grilled chicken  
\$6.50

### Asian Grilled Chicken Salad

Mixed greens, mandarin oranges, scallions, pea pods, toasted almonds, chow mien noodles, sesame dressing, ginger lime sliced grilled chicken  
\$6.50

### Greek Salad

Chopped Romaine, feta cheese, Kalamata olives, banana peppers, tomatoes, Greek vinaigrette, Za'atar seasoned grill chicken  
\$6.50

### Build your own Salad Bar

Mixed greens, diced ham, diced bacon, carrots, cucumbers, tomatoes, bell pepper, shredded cheddar, dried cranberries, boiled eggs, chick peas, croutons, and crackers.  
\$6.50

Add Grilled Chicken \$1.25

Add Grilled Steak \$2.50

### Soup and Salad

Choice of two chef made soups: broccoli cheese, creamy tomato, loaded bake potato, five bean chili, or beef barley. Served with tossed salad, rolls and butter.  
\$6.75

## Northwestern College Dining Services Catering Menu

### Sandwich Selections

#### The Plain Jane

Smoked turkey, provolone cheese, tomato, lettuce, mayonnaise  
\$5.00

#### The Cities

Smoked turkey, smoked ham, salami, pepperoni, pepper jack cheese, tomato, lettuce, balsamic  
\$5.50

#### The Farmers Market

Red pepper, green peppers, red onion, shredded cheddar, tomato, lettuce, balsamic  
\$5.50

#### The Raider

Smoked turkey, bacon, gouda, tomato, lettuce, tomato bacon dressing  
\$5.50

#### The Sweet Onion Teriyaki

Glazed teriyaki chicken breast, pepper jack cheese, red onion, tomato, lettuce, and Asian dressing  
\$5.50

#### The Orange City

Smoked ham, provolone cheese, tomatoes, lettuce, honey mustard  
\$5.50

#### Caprese

Fresh mozzarella, tomato, basil, olive oil, balsamic glaze  
\$5.50

### Sandwich Buffets

#### Soup and Sandwich

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.  
\$7.00

#### Build Your Own Sandwich Bar

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.  
\$6.00

#### Panini Bar

Customize your sandwich with assorted meats, breads, vegetables, cheeses, and spreads; grilled on our Panini press.  
\$7.50

### Sandwich Sides

Bistro Chips \$1.00

Whole Fruit \$1.00

Potato Salad \$1.00

Coleslaw \$1.00

Bow Tie Pasta Salad \$1.25

Kale Salad \$1.25

Pita Chips and Hummus \$1.75

Fresh Fruit \$1.75

## Themed Buffets

All themed buffets include water, lemonade, and iced tea.

### Pasta Bar

Build your pasta masterpiece any way you would like. Pick two pastas, and two sauces; served with breadsticks, fresh vegetables, and Caesar salad  
\$8.75

### Stir Fry

Your choice of beef, chicken, or shrimp; served with fresh vegetables, steamed rice, fortune cookies, and egg rolls  
\$9.00

### South of the Border

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  
\$9.50

### Slider Bar

Choose two: Korean Fried Chicken, Chimi Churi 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  
\$9.50

### Za'atar

Create your own gourmet hummus bowl. Choose from a selection of hummus varieties, animal or plant-based protein, various roasted and pickled vegetables, salads, and dressings. Za'atar spiced pita finishes off the bowl  
\$9.50

### Dashi

Create your own Asian noodle bowl. Choose from a selection of Asian noodles, broths, proteins, and vegetables  
\$9.50

### The Grill Out

Pair any two of the following burgers, chicken breasts, hot dogs or bratwurst; served with baked beans, potato salad, sliced cheese, lettuce, tomato, onion  
\$9.75

### Country Style Buffet

Your choice of fried chicken, chicken fried chicken, roast beef or chicken fried steak; served with mashed potatoes, gravy, corn, southern green beans, rolls  
\$9.75

### BBQ Buffet

Choose two of the following: bone in chicken, pulled pork, or smoked sausage. Sliced brisket is available for a small additional fee. Baked beans, corn on the cob, coleslaw, cornbread  
\$10.50

## Northwestern College Dining Services Catering Menu

### Hors D' Oeuvres

#### Chips & Dip

French Onion Dip, Potato Chips \$1.75  
Queso, Salsa, Tortilla Chips \$2.25  
Salsa, Guacamole, Pico, Tortilla Chips \$2.25  
Hummus, Pita Chips \$2.25  
Spinach & Artichoke Dip, Pita Chips \$2.50  
Buffalo Chicken Dip, Tortilla Chips \$2.50

#### Meatballs

BBQ, Swedish, or Sweet & Sour  
\$1.75

#### Vegetable Egg Rolls

Sweet Chili Sauce  
\$2.00

#### Stuffed Mushrooms

\$2.00

#### Bruschetta

\$2.00

#### Goat & Honey Endive Bites

\$2.25

#### Crab Cakes

Rémoulade  
\$3.25

#### Jumbo Shrimp Cocktail

Traditional cocktail sauce or apricot cocktail  
sauce  
\$4.50

#### Cheese Display with Crackers

Basic - \$2.50  
Gourmet - \$3.75

#### Fresh Fruit Display

Basic - \$2.50  
Gourmet - \$3.25

#### Vegetable Display with Dip

\$2.50

#### Charcuterie Board

Basic - \$3.25  
Gourmet - \$4.50

## Northwestern College Dining Services Catering Menu

### Buffet Dinners

Plated dinners are an extra \$3.50 per person, including all china, flatware, glassware and linens.

All of our entrées are accompanied by one of our gourmet salads, warm dinner rolls with butter, your choice of two sides, and dessert.

### Gourmet Salad Options

#### Traditional

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

#### Caesar

Crisp Romaine, Caesar dressing, parmesan, croutons

#### Birds Nest

Radicchio, frisee, parmesan crisp, bulls blood, beet pickled egg, and balsamic vinaigrette

#### 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

## Northwestern College Dining Services Catering Menu

### Chicken Entrées

Price includes Salad, Rolls, Entrée, Dessert and Beverage

#### Chicken Florentine

Spinach, tomatoes, creamy velouté  
\$14.00

#### Chicken Marsala

Mushrooms, tomatoes, scallions, Marsala reduction  
\$14.00

#### Smothered Chicken

Bacon, mushroom, and onion cream sauce  
\$14.00

#### Southwestern Lime Chicken

Black bean and corn salsa  
\$14.00

#### Chicken Parmesan

Marinara, parmesan cheese, balsamic reduction  
\$14.00

#### Cajun Chicken

Crawfish Étouffée  
\$15.00

#### Mediterranean Chicken

Artichokes, tomato, mushrooms, and feta  
\$14.00

### Pork Entrées

Price includes Salad, Rolls, Entrée, Dessert and Beverage

#### BBQ Ribs

\$15.00

#### Rosemary Pork Tenderloin

Orange rosemary marmalade  
\$15.00

#### Maple Bourbon Pork Chop

Bacon molasses glaze  
\$15.00

#### Caramelized Pear Pork Loin

Brown sugar roasted pears, caramelized onions  
\$15.00

#### Bacon Wrapped Pork Tenderloin

Wild mushroom cream sauce  
\$15.00

## Northwestern College Dining Services Catering Menu

### Beef Entrées

Price includes Salad, Rolls, Entrée, Dessert and Beverage.

#### London Broil

Bordelaise  
\$16.50

#### Roasted Beef Tenderloin

Red wine demi-glace  
\$21.00

#### Beef Tips In Burgundy

\$16.00

#### BBQ Beef Brisket

\$15.00

#### Grilled Flank Steak

Chim Churi  
\$15.00

#### Herbed Roasted Prime Rib

Jus Lié, creamy horseradish  
\$19.00

#### New York Strip

Caramelized onions and mushrooms  
\$19.00

### Fish Entrées

Price includes Salad, Rolls, Entrée, Dessert and Beverage.

#### Grilled Salmon

Roasted garlic, herbs  
\$16.00

#### Citrus Crusted Salmon

Lemon beurre blanc  
\$16.00

#### Yellowfin (Ahi) Tuna

Mixed greens, cucumber, carrots, radish, avocado, sesame ginger sauce  
\$20.00

#### Caribbean Grilled Shrimp

Jerk Seasoning, mango salsa  
\$16.00

#### Pan Seared Trout

Sage Beurre Noir  
\$17.00

#### Miso Glazed Red Snapper

Parsnip chip, green onion ribbon  
\$22.00

## Northwestern College Dining Services Catering Menu

### Vegetarian/Vegan Entrées

#### Grilled Cauliflower Steak

Chimi Churi

\$9.00

#### Jamaican Black Bean Patty

Tropical salsa

\$9.00

#### Ratatouille Niçoise

Tomatoes, onions, zucchini, eggplant, bell peppers, basil pistou

\$9.00

#### Eggplant Parmesan

\$9.00

### Pasta

#### Traditional Lasagna

Marinara, ricotta, mozzarella, parmesan, beef

\$9.00

#### Spaghetti Bolognese

\$9.00

#### Spinach Chicken Alfredo

Penne

\$9.00

#### Carbonara

Pancetta, fettuccini, egg, parmesan, black pepper

\$9.00

#### Cheese Ravioli

Sundried tomato alfredo

\$9.00

#### Butternut Squash Ravioli

Sage butter

\$10.00

## Northwestern College Dining Services Catering Menu

### 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

Stir-Fry Vegetables

Roasted Acorn Squash(Fall)

Honey-Dill Glazed Carrots

## Northwestern College Dining Services Catering Menu

### 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 Sunday Bar

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

#### Dessert Bars

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

### Policies and Procedures

#### Menu Prices & Availability

Menu prices and availability are subject to change without notice. Menu prices can only be guaranteed ninety (90) 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.

#### Center Pieces 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 pro-rated 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.

#### Linen

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 \$3 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.

#### Plated and Served Service

This type of event has your guests seated and served for the entire meal. The service includes house linen, china and glassware, set-up, table service, event breakdown, and clean-up. This fee is \$3.50 per person.

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.

## Northwestern College Dining Services Catering Menu

### 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 include setup, deliver, 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 \$2.00 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 \$1.25 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.