Mr. C’s Custom Catering

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. The Facilities Utilization number and contact person is _________________ at # _________________.

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 if possible. Advance notice will allow Food Service the opportunity to prepare your function properly for the best results. An additional charge of 15% of the total price of the catering will be assessed for catering events. The service charge includes the service of delivery and set up by the catering personnel. Cost also includes the expense of linens and skirting. A partial of the service charge can be waived should the event not require any linens or skirting. Please complete a Lagniappe Dining Service Catering form on COM’s website or call (409) 789-2575 and ask to speak with a representative to arrange for your event. A food service quote 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)

09/01/2015
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 is 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, all departments are to provide an account number for the event to be charged. All on campus events must be made for payment within Fifteen days. All off campus groups must submit, 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.

If COM 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
5601 Fraser Ave
Galveston, Texas 77551

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.

09/01/2015
Rental Charges
All events are supplied with disposable silverware, plates, cups, napkins and tablecloths for food and beverage tables. 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 - $1.00  
- 52 x 52" Tablecloth - $5.00  
- 61 x 61" Tablecloth - $5.50  
- 72 x 72" Tablecloth - $5.50  
- 85 x 85" Tablecloth - $6.50  
- 54 x 96" Tablecloth - $7.00  
- 54 x 120" Tablecloth - $7.00

Disclaimer
Prices are subject to change without notification. Online menus are constantly updated and should reflect the most current selection.
Express Breakfast
The Continental Breakfast
Assorted Chilled Bottled Fruit Juices
Seasonal Mixed Fresh Fruit Salad
Assorted Breakfast Danish/Pastry
Regular or Decaffeinated Coffee
EB1 ($8.15 pp)

The Seafarer Breakfast
Assorted Chilled Bottled Fruit Juices
Seasonal Mixed Fresh Fruit Salad
Assorted Breakfast Danish/Pastry
(Select two)
Cinnamon Rolls, Sausage Kolaches, Breakfast Taquitos
Regular or Decaffeinated Coffee
EB2 ($9.80 pp)

Continental Breakfast Enhancements
Croissants filled with Scrambled Eggs and Cheddar Cheese
EB3 ($3.90 pp)
Or
Croissants filled with Ham and Swiss Cheese
EB4 ($4.55 pp)

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

American Breakfast
Fluffy Scrambled Eggs
French Toast with Syrup
Strips of Bacon or Sausage Patties
O'Brien Potatoes
SB1 ($9.15 pp)

Country Breakfast
Fluffy Scrambled Eggs
Pancakes with Syrup
Buttermilk Biscuits topped with Country Gravy
SB2 ($9.15 pp)

Starbucks coffee 12 oz. cup $1.85
Starbucks Bottled Coffee 9.50 oz. $3.00
Starbucks coffee 25 cup Urn $46.25

09/01/2015
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**
  EL1 ($8.39 pp)

**Garden Salad**
Garden Fresh Green Salad served with a Choice of Dressing and Crackers
  EL2 ($7.21 pp)

**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 ($9.23 pp)

**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 ($9.73 pp)

**Pineapple Salad**
Pineapple Boat stuffed with Chicken Salad and Roasted Pine Nuts served on a Bed of Fresh Garden Greens
  EL5 ($9.05 pp)

**Rainbow Fruit Medley**
Sliced Fresh Seasonal Fruit served with Honey Ginger Yogurt
  EL6 ($7.94 pp)

**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 ($8.74 pp)

**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 ($8.97 pp)
Luncheon Menus
LM
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 ($10.39 pp)

*Denotes Special pricing

Southern Fried Chicken
Chicken Florentine
Baked Fish Almandine
Spaghetti with Meat Sauce
Chicken Fried Steak with Country Gravy
Braised Beef Tips with peppered gravy
*Chicken Galveston w/ shrimp-crawfish white wine sauce ($12.89 pp)*
*Chicken Monterrey w/grilled onions and cheeses, topped w/ guacamole ($12.89 pp)*

Vegetables
(Select two)

Fresh Cut Green
Black Eyed Peas
Buttered Broccoli
Buttered Pasta
Cornbread Dressing
Seasoned Carrots
Steamed Cauliflower
English Peas
Green Bean Casserole
Potato Salad
Roasted Potatoes
Rice Pilaf
Fried Rice
Saffron Yellow Rice w/Confetti Peppers
Pecan Rice w/Butter
Macaroni & Cheese
Ranch Style Beans
Stir Fried Veggies
Vegetable Confetti
Vegetable Medley
Whole Kernel Corn
Mashed Potatoes

Desserts
(Select one)

Ambrosia Fruit Salad
Chocolate Cake
Bread Pudding
Assorted Cookies
Peach or Apple cobbler
Carrot Cake
Cheesecake
Pecan Brownies
Vanilla cake w/Buttercream icing
Lemon bars
Lunch and Dinner Buffets
Luncheon Buffets are served with Iced Tea, bottled water 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 ($7.89 pp)

Market Street Deli
Soup du Jour
Fresh Garden Salad with Assorted Dressings
Display of Roast Beef, Smoked Turkey, Honey Baked Ham, Turkey Pastrami, Genoa Salami and Corned Beef
Swiss and Cheddar Cheeses
Fresh Relish Tray
Condiments to include:
Lettuce, Tomato, Pickles and Onions
Assorted Breads and Rolls
Freshly Baked Cobbler or Assorted Cookies or Two-Layer Cake
LDB2 ($9.89 pp)

Summertime Picnic
Homemade Potato Salad
Pasta Salad
Baked Beans
Southern Fried Chicken
Jumbo Hot Dogs
Grilled Hamburgers
Appropriate Condiments
Texas Bread Selection
Freshly Baked Fruit Cobbler
LDB3 ($10.39 pp)
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 ($10.99 pp)

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
Appropriate Condiments
Potato Chips
Chef’s Choice of Desserts
LDB5 ($8.79 pp)

The Rodeo Round-Up
Texas Potato Salad
Creamy Coleslaw
Ranch-Style Beans
Corn Cobbett’s
(Choice of two)
BBQ Beef Brisket
Mesquite Grilled Chicken
Smoke Sausage Links
Chopped Beef Sandwiches
Condiments to include:
Sliced Pickles, Onions, and Peppers
Freshly Baked Fruit Cobbler
LDB6 ($12.14 pp)
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

09/01/2015
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

Basic Boxed Lunch – ($8.25 pp)
Ham, Turkey, Roast Beef or Turkey Pastrami
    White, Wheat Hoagie roll or sandwich roll
    Cheese, lettuce & tomato
    Whole fruit, chips, cookie & beverage

Gourmet Boxed Lunch – ($8.75 pp)
Corned Beef, Roast beef, Ham, Turkey, Turkey Pastrami, Egg Salad, Tuna Salad or Chicken Salad; Assorted Cheese
    White, Wheat Hoagie roll, Rye, Sour dough, Croissant or Sandwich Roll
    Lettuce & Tomato
    Whole Fruit, Chips, Cookie or Brownie & Beverage

BEVERAGES

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Tea</td>
<td>$15.75 gal</td>
</tr>
<tr>
<td>Assorted Soft drinks</td>
<td>$.85 ea</td>
</tr>
<tr>
<td>Sparkling Fruit Punch</td>
<td>$15.00 gal</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$ 1.00 ea</td>
</tr>
<tr>
<td>Assorted Hot Tea bags</td>
<td>$ 1.20 ea</td>
</tr>
<tr>
<td>Country Time Lemonade</td>
<td>$10.00 gal</td>
</tr>
<tr>
<td>Hot Cocoa</td>
<td>$19.00 gal</td>
</tr>
<tr>
<td>Coffee</td>
<td>$15.00 gal</td>
</tr>
</tbody>
</table>
Refreshment Breaks

Chocolate Lovers Break
Chewy Fudge Brownies
Freshly Brewed Regular or Decaffeinated Coffee
Ice Cold Milk and Assorted Sodas
RB1 ($6.06 pp)

Cookies and Cream
Assorted Freshly Baked Cookies
Ice Cold Milk
Freshly Brewed Regular or Decaffeinated Coffee
Assorted Sodas
RB2 ($5.29 pp)

Power Break
Granola Bars and Whole Fruit Selection
Bottled Water and Assorted Fruit Juices
RB3 ($6.10 pp)

Cool and Crunchy
A tray of Fresh Cut Vegetables with Dip
Bottled Water and Assorted Fruit Juices
RB4 ($5.65 pp)

Hunger Crunch
Grapes and Strawberries
Cheddar and Swiss cheese
Served with Crackers
Bottled Water and Assorted Fruit Juices
RB5 ($6.18 pp)

One Dozen Fresh baked cookies
RB6 ($8.45 dz)

One Dozen Fresh baked Brownies
RB7 ($9.85 dz)

One Dozen Fresh baked Muffins
RB8 ($7.15 dz)
### Express Breakfast

<table>
<thead>
<tr>
<th></th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>EB1</td>
<td>$8.15</td>
</tr>
<tr>
<td>EB2</td>
<td>$9.80</td>
</tr>
<tr>
<td>EB3</td>
<td>$3.90</td>
</tr>
<tr>
<td>EB4</td>
<td>$4.55</td>
</tr>
</tbody>
</table>

### Specialty Breakfast

<table>
<thead>
<tr>
<th></th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>SB1</td>
<td>$9.15</td>
</tr>
<tr>
<td>SB2</td>
<td>$9.15</td>
</tr>
</tbody>
</table>

### Boxed Lunch

| BL1   | $8.25            |

### Gourmet Boxed Lunch

| BL2   | $8.75            |

### Express Lunch

<table>
<thead>
<tr>
<th></th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>EL1</td>
<td>$8.39</td>
</tr>
<tr>
<td>EL2</td>
<td>$7.21</td>
</tr>
<tr>
<td>EL3</td>
<td>$9.23</td>
</tr>
<tr>
<td>EL4</td>
<td>$9.73</td>
</tr>
<tr>
<td>EL5</td>
<td>$9.05</td>
</tr>
<tr>
<td>EL6</td>
<td>$7.94</td>
</tr>
<tr>
<td>EL7</td>
<td>$8.74</td>
</tr>
<tr>
<td>EL8</td>
<td>$8.97</td>
</tr>
</tbody>
</table>

### Luncheon Menu

| LM    | $10.39            |
| LM*   | $12.89            |

### Hot Hors d’ourves

<table>
<thead>
<tr>
<th></th>
<th>Price per 75 pieces</th>
</tr>
</thead>
<tbody>
<tr>
<td>HH1</td>
<td>$119.00</td>
</tr>
<tr>
<td>HH2</td>
<td>$135.25</td>
</tr>
<tr>
<td>HH3</td>
<td>$115.00</td>
</tr>
<tr>
<td>HH4</td>
<td>$125.50</td>
</tr>
<tr>
<td>HH5</td>
<td>$162.45</td>
</tr>
<tr>
<td>HH6</td>
<td>$162.45</td>
</tr>
<tr>
<td>HH7</td>
<td>$67.00</td>
</tr>
<tr>
<td>HH8</td>
<td>$155.00</td>
</tr>
<tr>
<td>HH9</td>
<td>$84.75</td>
</tr>
<tr>
<td>HH10</td>
<td>$78.75</td>
</tr>
</tbody>
</table>

### Cold Hors d’ourves

<table>
<thead>
<tr>
<th></th>
<th>Price per 75 pieces</th>
</tr>
</thead>
<tbody>
<tr>
<td>CH1</td>
<td>$78.75</td>
</tr>
<tr>
<td>CH2</td>
<td>$67.00</td>
</tr>
<tr>
<td>CH3</td>
<td>$110.00</td>
</tr>
<tr>
<td>CH4</td>
<td>$174.00</td>
</tr>
<tr>
<td>CH5</td>
<td>$140.00</td>
</tr>
</tbody>
</table>

### Displays & Hors d’ourves

<table>
<thead>
<tr>
<th></th>
<th>Fresh Fruit Display</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Seasonal Pricing will vary on all fruit.</td>
</tr>
<tr>
<td></td>
<td>Serves 30.... $69.00</td>
</tr>
<tr>
<td></td>
<td>Serves 50.... $115.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fruit &amp; Cheese Display</th>
</tr>
</thead>
<tbody>
<tr>
<td>Serves 30.... $80.50</td>
</tr>
<tr>
<td>Serves 50.... $135.50</td>
</tr>
</tbody>
</table>

### Cheese Board Domestic

|       | Serves 30.... $79.00   |
|       | Serves 50.... $140.00  |

### Vegetable Display w/ Dip

|       | Serves 30.... $51.00   |
|       | Serves 50.... $85.00   |

### Cheese & Sausage Tray

|       | Serves 30.... $69.96   |
|       | Serves 50.... $119.68  |

### Refreshment Break

<table>
<thead>
<tr>
<th></th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>RB1</td>
<td>$6.06</td>
</tr>
<tr>
<td>RB2</td>
<td>$5.29</td>
</tr>
<tr>
<td>RB3</td>
<td>$6.10</td>
</tr>
<tr>
<td>RB4</td>
<td>$5.65</td>
</tr>
<tr>
<td>RB5</td>
<td>$6.18</td>
</tr>
<tr>
<td>RB6</td>
<td>Doz. $8.45</td>
</tr>
<tr>
<td>RB7</td>
<td>Doz. $9.85</td>
</tr>
<tr>
<td>RB8</td>
<td>Doz. $7.15</td>
</tr>
</tbody>
</table>

### Cold Hors d’ourves

<table>
<thead>
<tr>
<th></th>
<th>Price per 75 pieces</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Asst Kolaches...$27.80</td>
</tr>
<tr>
<td></td>
<td>Doughnuts.........$8.75</td>
</tr>
<tr>
<td></td>
<td>Wings............3/$1.79</td>
</tr>
<tr>
<td></td>
<td>Club Sandwich...$5.34</td>
</tr>
<tr>
<td></td>
<td>Veggie Dog.......$2.96</td>
</tr>
</tbody>
</table>

### All pricing includes:
cutlery, napkins, plates and skirted or linen on food tables. Set up charge will apply.

### Pricing is subject to market changes.

### Pricing does not include tax of 8.25%.

### Price does not include delivery and set up fee.