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 15-20% will be assessed depending on the Host requirements that are being made for the event. The service fee is charged to the total food cost of the 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 or all of the service charge can be waived should the event not require any linens, servers or skirting. Please complete a Lagniappe Dining Service Catering form on COM’s website or call (409) 933-8415 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 with your signature approving all charges and event items. Catering request that do not require servers or linens will not be charged a fee for those services. An additional charge of 10% will be added to catering events that are scheduled less than 24 hours notice.

Leftover Foods per Health Department requirements
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.
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 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 are required to submit a 50% deposit of the contract agreement 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
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 for food and beverage tables. You may request for your event to be served on 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 each
- 52 x 52” Tablecloth - $5.20
- 61 x 61” Tablecloth - $5.70
- 72 x 72” Tablecloth - $5.70
- 85 x 85” Tablecloth - $6.70
- 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.

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

The Continental Breakfast

Assorted Chilled Bottled Fruit Juices or Bottled water
Seasonal Mixed Fresh Fruit Salad
Assorted Breakfast Danish/Pastry
Preserves & Butter
Regular or Decaffeinated Coffee
EB1 ($8.15 pp)

The Seafarer Breakfast

Assorted Chilled Bottled Fruit Juices or Bottled water
Seasonal Mixed Fresh Fruit Salad
Assorted Breakfast Danish/Pastry
Preserves & Butter
(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)
Luncheon Salads and Sandwiches are served with your choice of one appetizer, Dessert, Iced Tea, Regular or Decaffeinated Coffee

Express Lunch Selections

SPECIALTY SALADS

**Chef Salad**
EL1 ($8.39 pp)

**Garden Salad**
Garden Fresh Green Salad served with a Choice of Dressing and Crackers
EL2 ($7.21 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
EL3 ($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
EL4 ($8.97 pp)
Luncheon Menus

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

Appetizer
(Select one)

Fresh Garden Salad - Cole Slaw – Pasta salad

Entrees ($10.39 pp)
*Denotes New Entrees

Southern Fried Chicken
Grilled Chicken Breast
Baked Fish Almandine
Spaghetti with Meat Sauce
Chicken Fried Steak with Country Gravy
Braised Beef Tips with peppered gravy
*Chicken Marsala w/ Marsala wine sauce ($10.85)
*Chicken Galveston w/ shrimp-crawfish white wine sauce ($12.89 pp)*
*Chicken Monterrey w/grilled onions and cheeses, topped w/ guacamole ($12.89 pp)*

Traditional Lasagna
Eggplant Lasagna
Chicken Alfredo Baked Ziti
Chicken Fettuccine Alfredo
Chicken Champagne
King Ranch Casserole
*Chicken Calypso ($10.85)

Vegetables
(Select two)

Fresh Cut Green beans
Black Eyed Peas
Buttered Broccoli
Buttered Pasta
Cornbread Dressing
Seasoned Carrots
Steamed Cauliflower
Black Bean & Corn mix
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
Broccoli-Rice Casserole
Vegetable Medley
Whole Kernel Corn
Mashed Potatoes

Desserts
(Select one)

Ambrosia Fruit Salad
Chocolate Cake
Bread Pudding
Assorted Cookies
Peach or Apple cobbler add .65 cents

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 (2) Dressings
Old Fashioned Potato Soup
Jumbo Baked Potatoes
Served with Bacon Bits, Butter, Sour Cream, Shredded Cheddar Cheese and Scallions
Freshly Baked Rolls 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
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 (1 pp)
Jumbo Hot Dogs or
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, Flour or Corn Tortillas
Spanish Rice, Refried or Borracho 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
- Chicken Brochettes HH5
- Meatballs HH6
- Buffalo Wings with Celery Sticks and Blue Cheese Dip HH7
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, or Turkey Pastrami
White, Wheat Hoagie Roll or Sandwich Roll
  Cheese, Lettuce & Tomato
Whole Fruit, Chips, Cookie; Soda or Bottled Water

Gourmet Boxed Lunch – ($8.75 pp)
Corn Beef, Roast beef, Ham, Turkey, Turkey Pastrami, Egg Salad, Tuna
  Salad or Chicken Salad; Assorted Cheese
White, Wheat Hoagie Roll, Rye, Sour Dough, Wheat or Plain Croissant
  Lettuce, Pickle & Tomato
Whole Fruit, Chips, Cookie or Brownie; Soda or Bottled Water

Boxed lunches contain condiments and napkins
Fruit selections: Bananas, apple, orange, cluster grapes or mandarin

BEVERAGES

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

Chocolate Lovers Break
- Chewy Fudge Brownies
- Freshly Brewed Regular or Decaffeinated Coffee
- Bottled Water or Assorted Sodas
  - RB1 ($6.06 pp)

Cookie Lovers Break
- Assorted Freshly Baked Cookies
- Freshly Brewed Regular or Decaffeinated Coffee
- Assorted Sodas or Bottled Water
  - 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)
## Campus Catering Price Guide

### Express Breakfast
Price per person
- EB1........... $8.15
- EB2........... $9.80
- EB3........... $3.90
- EB4........... $4.55

### Boxed Lunch
BL1........ $8.25

### Gourmet Boxed Lunch
BL2........ $8.75

### Express Lunch
**SPECIALTY SALADS**
Price per person
- EL1........... $8.39
- EL2........... $7.21
- EL3........... $8.74
- EL4........... $8.97

### Luncheon Menu
**Price per person**
- LM........... $10.39
- LM*........... specials

### Lunch & Dinner
**Buffets**
Price per person
- LDB1........... $7.89
- LDB2........... $9.89
- LDB3........... $10.39
- LDB4........... $10.99
- LDB5........... $8.79
- LDB6........... $12.14

### Displays & Hors d’oeuvres
- **Fresh Fruit Display**
  - Serves 30..... $69.00
  - Serves 50..... $115.00
- **Seasonal Pricing will vary on all fruit.**
- **Fruit & Cheese Display w/Crackers or Baguettes**
  - Serves 30..... $80.50
  - Serves 50..... $135.50
- **Cheese Board Domestic**
  - Serves 30..... $79.00
  - Serves 50..... $140.00
- **Vegetable Display w/Tangy Ranch Dip**
  - Serves 30..... $51.00
  - Serves 50..... $85.00
- **Cheese & Sausage Tray w/Crackers**
  - Serves 30..... $69.96
  - Serves 50..... $119.68

### Hot Hors d’oeuvres
Price per 75 pieces
- HH1........ $119.00
- HH2........ $135.25
- HH3........ $115.00
- HH4........ $125.50
- HH5........ $162.45
- HH6........ $67.00
- HH7........ $155.00

### Cold Hors d’oeuvres
Price per 75 pieces
- CH1........ $78.75
- CH2........ $67.00
- CH3........ $110.00
- CH4........ $174.00
- CH5........ $140.00

### Refreshment Break
Price per person
- RB1........... $6.06
- RB2........... $5.29
- RB3........... $6.10
- RB4........... $5.65
- RB5........... $6.18
- RB6........... $8.45
- RB7........ $9.85
- RB8........ $7.15

- Asst Kolaches dz $27.80
- Taquito w/Egg & Cheese $2.53
- Taquito w/Bacon $2.78
- Taquito w/Sausage $2.78
- Pastry $1.10
- Cup of Coffee $1.20
- Juice $1.70
- Doughnuts dz $8.75
- Wings3/4 $2.10
- Club Sandwich $5.34
- Hot Dog $2.17
- Veggie Dog $2.96
- Sausage on Stick $3.04
- Veggie Burger $4.96
- Pizza, Whole $9.74

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%.

Pricing does not include delivery, gratuity, & set up fee.