

2022-2023 Dining Services at NCCC Catering Catalog

With more than 30 years of experience, Dining Services at Niagara County Community College offers excellent catering and banquet options. We specialize in full service banquets, meetings & drop off services. Dining Services is dedicated to servicing our clients delicious and quality food. We look forward to planning your next event with you!



**Contact us today to
plan your next
event!**

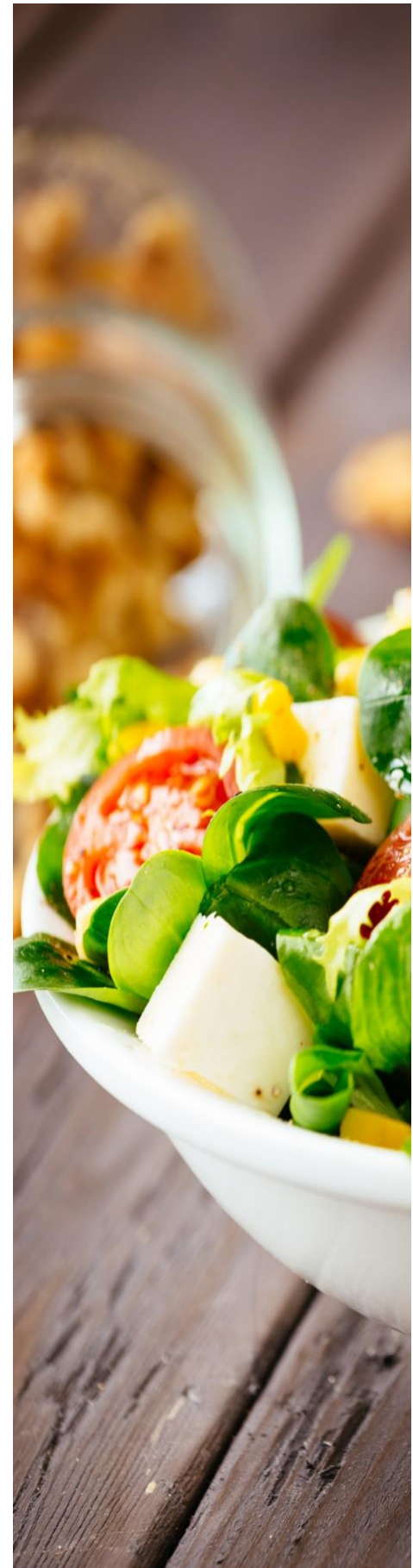
Call:

716-614-6848

Email:

catering@niagaracc.suny.edu

**We look forward to
serving you!**



BANQUET MENU

Choice of main entrée, sides, bread & butter, plates, napkins and plastic ware. Minimum of twenty (20) people; pp means per person.

Best: Choice of 2 main entrée and 3 sides	\$16.95pp
Better: Choice of 2 main entrée and 2 sides	\$14.95pp
Good: Choice of 1 main entrée and 2 sides	\$10.50pp

Additional entrée \$5.49pp; additional side \$2.99pp.

Main Entrée

Baked Ham with Rolls
BBQ Pulled Pork with Rolls
Beef Tips & Mushrooms in Gravy
Boneless Wings (Hot, BBQ, Plain)
Buffalo Mac-n-Cheese (w/ Chicken Fingers & Wing Sauce)
Carved Beef
Carved Ham
Carved Turkey
Italian Sausage & Meatballs in Sauce
Italian Sausage with Peppers & Onions
Manicotti
Meatballs in Sauce
Roast Beef in Au Jus with Rolls
Seasoned Chicken Breast
Sliced Beef in Gravy
Stuffed Shells
Tortellini with Meatballs
Tortellini with Sausage
Turkey with Gravy

Sides

Caesar Salad
Cauliflower Casserole
Cole Slaw
Garlic Mashed Potatoes
German Potato Salad
Greek Pasta Salad
Green Beans Almandine
Macaroni & Cheese
Macaroni Salad (Plain or w/ Tuna)
Mixed Green Salad
Pasta with Broccoli
Potato Salad
Potatoes Au Gratin
Rice Pilaf
Roasted Red Potatoes
Salt Potatoes
Sautéed Broccoli
Seasonal Vegetable Medley



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MEETING MENU

Breakfast/Brunch

Breakfast/Brunch Buffets require a five (5) person minimum and offers one (1) hour of service. All buffet service will be set with disposable flatware, napkins and utensils.

Continental Breakfast (Self-Serve) \$7.00pp

Assorted breakfast pastries to include mini Danish & mini muffins. Your choice of juice. Coffee and tea included.

Deluxe Continental Breakfast \$10.00pp

Mini Danish & mini muffins, fresh baked bagels with butter, cream cheese and jam, fresh fruit bowl and vanilla yogurt with granola topping. Your choice of juice. Coffee and tea included.

Full American Breakfast Buffet \$15.00pp

Fresh fruit bowl, assorted breakfast pastries, scrambled eggs, bacon, sausage, and home fries. Your choice of juice. Coffee and tea included.

Juice options: orange, cranberry, lemonade, or fresh brewed iced tea.

Cold Sandwich Buffets

Cold Sandwich Buffets require a five (5) person minimum. All buffet service will be set with disposable flatware, napkins and utensils. Choice(s) due upon ordering.

Pick an option for \$10.25pp

The Wrap

- Choice of Potato or Pasta Primavera Salad
- Fresh Cut Fruit Bowl
- Assortment of Freshly Baked Cookies
- Choice of Lemon Lime, Cucumber or Berry Infused Water Station
- Assortment of Wraps to Include: Ham & Swiss with Lettuce, Tomato and Honey Mustard; Turkey with Roasted Peppers, Lettuce and Mayonnaise; Roasted Vegetable with Hummus.

New York Deli

- Choice of Potato or Pasta Primavera Salad
- Mixed Green Salad with Choice of Two Dressings
- Assorted Breads & Rolls
- Assorted Deli Meats & Cheeses to Include: Turkey, Ham, Salami, American, Provolone & Swiss
- Mayonnaise, Mustard & Honey Mustard
- Assorted Freshly Baked Cookies
- Choice of Lemon Lime, Cucumber or Berry Infused Water Station

Simple Boxed Lunch

Includes one sandwich, individual bag of chips, two small freshly baked cookies (chocolate chip or oatmeal), bottled water, mayonnaise and mustard packets, napkin and utensils.

Choice of:

- Ham & Swiss on a Kaiser roll with lettuce and tomato
- Roasted Turkey and American Cheese on a Kaiser roll with lettuce and tomato
- Grilled Vegetable wrap with Hummus

We look forward to serving you!

MEETING MENU CONTINUED...

Hot Buffet Style Meals

Hot buffets require a five (5) person minimum. All buffet service will be set with disposable flatware, napkins and utensils. Choice(s) due upon ordering.

Pick an option for only \$18.00pp

Pasta Bar Buffet

- Caesar salad or Mixed green salad with choice of two dressings (Ranch, Balsamic, Italian, Poppyseed or Honey Mustard)
- Fresh rolls with butter
- Rotini pasta
- Alfredo and marinara sauces
- Grilled chicken
- Broccoli or Roasted vegetables
- Meatballs or Italian sausage
- Parmesan cheese
- Freshly baked small cookies
- Plain water station and Infused water station (berry, lemon lime or cucumber)

BBQ Party

- Mixed green salad with choice of two dressings (Ranch, Balsamic, Italian, Poppyseed or Honey Mustard)
- Potato or Pasta salad
- BBQ Pulled Pork
- BBQ Pulled Chicken
- Corn Bread with Butter
- Seasonal Vegetables
- Mac n' Cheese
- Assorted small cookies and brownies
- Infused water station (berry, lemon lime or cucumber)

The NCCC Picnic

Includes all appropriate condiments. Vegetable burgers available upon request

- Tossed salad with choice of two dressings
- Potato or Pasta Salad
- Hamburgers
- Hotdogs
- Grilled Chicken breasts
- Lettuce, tomato, onion, American cheese
- Mac n' Cheese
- Assorted small cookies and brownies
- Ice water stations



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INDIVIDUAL ITEM MENU

Fried Mushrooms (pp/serves 1) <i>Served with dipping sauce</i>	\$ 3.00
French Fries (pp/serves 1) <i>Served with ketchup</i>	\$ 1.50
Chicken Fingers (Each)	\$ 2.00
Popcorn Chicken (pp/serves 1) <i>Served with medium sauce, ranch & bleu cheese</i>	\$ 3.75
Boneless Wings (Each) <i>Served with medium sauce ranch & bleu cheese</i>	\$ 1.00
Onion Rings (pp/serves 1) <i>Served with dipping sauce</i>	\$ 1.75
Mozzarella Sticks (Each)	\$ 1.75
Pizza Logs (Each) <i>Served with pizza sauce</i>	\$ 2.00
Taco Dip (Serves 25) <i>Served with Guac, sour cream and tortilla chips</i>	\$60.00
Buffalo Chicken Wing Dip (Serves 25) <i>Served with tortilla chips</i>	\$50.00
Potato Chips (Serves 15)	\$14.25
Pretzels (Serves 15)	\$14.00
Hot Dog (Each)	\$ 3.40
Hamburger (Each)	\$ 3.75
Dipping Sauces <i>Raspberry BBQ, Ranch, Bleu Cheese</i>	\$ 6.00
Cheeseburger (Each)	\$ 4.30
Bocca/Turkey Burger (Each)	\$ 6.00
Tortilla Chips and Cheese (Half Pan/Serves 25)	
<i>White Cheese</i>	\$76.50
<i>Yellow Cheese</i>	\$35.00
<i>Salsa</i>	\$28.00

Pizza

Cheese (Serves 8)	\$15.50
Pepperoni	\$17.00
Breakfast Pizza (Cheese, Bacon, Sausage, Egg)	\$22.00
Extra Toppings (Each) <i>Available Toppings: sausage, onion, sweet or banana peppers, black olives</i>	\$ 2.50

Specialty Pizza **\$19.25**

- BBQ Chicken finger pizza with ranch sauce
- Veggie (green peppers, onion, tomato, black olive)

Cheese Tray with Crackers

- Small (Serves 15) **\$45.00**
- Medium (Serves 35) **\$85.00**
- X-Large (Serves 100) **\$165.00**

Fruit Tray with Dip

Assorted cut fruit served with dip

- Small (Serves 20) **\$50.00**
- Large (Serves 35) **\$75.00**

Vegetable Tray with Dip

Assorted cut vegetables served with dip

- Small (Serves 20) **\$50.00**
- Large (Serves 35) **\$75.00**

Pinwheels

Ham, Turkey, Vegetarian

- Small (10 Pinwheels) **\$14.00**
- Medium (25 Pinwheels) **\$35.00**
- Large (50 Pinwheels) **\$70.00**

Grilled Chicken Caesar Salad **\$11.80**

Leaves of Romaine lettuce tossed with creamy Caesar dressing, shredded Asiago Cheese, croutons and topped with grilled chicken strips. (Crispy chicken strips may be substituted)

Antipasto Platter

Includes Italian meats and cheeses, pepperoni, roasted red peppers, olives and crostini

- Small – Serves 10 **\$27.00**
- Medium – Serves 20 **\$50.00**

Baked Goods

House Baked Brownies (Per Dozen)	\$14.00
Jumbo Baked Cookie (Per Dozen) <i>Choice of: M&M, Chocolate Chip, PB Cup</i>	\$23.00
Small Baked Cookie (Per Dozen) <i>Choice of: Oatmeal or Chocolate Chip</i>	\$13.00
Assorted Mini Danish (Per Dozen)	\$21.00
Mini Bagels with Cream Cheese (Per Dozen)	\$12.50
Assorted Mini Muffins (Per Dozen)	\$10.00

We look forward to serving you!

INDIVIDUAL ITEM MENU CONTINUED...

Miscellaneous

Coffee Creamers (Box, 360)	\$40.25
Colored Napkins (25)	\$30.00
Colored Table Cloth (Each)	\$ 3.50
Hot Beverage Dispenser	\$15.00
Ice Bin	\$10.00
Paper Cups (Sleeve of 20)	\$ 6.00
Platter	\$ 5.00
Serving Utensils (Each)	\$ 2.50
Stir Sticks (Box, 1000)	\$ 4.49
Sugar Packets (1000)	\$19.95
Sweet and Low Packets (1000)	\$19.95
Water Dispenser	\$10.00
White Cloth Napkins (25)	\$25.00
White Table Cloth (Each)	\$ 3.50

Drinks

Bottled Water (8oz Mini/Per Bottle)	\$ 1.50
Bottled Water (Large Bottles/Per Bottle)	\$ 2.00
Canned Pop (Pepsi products/Per Can)	\$ 1.50
<i>Choice of: Lemon-Lime, Berry or Cucumber</i>	
Coffee or Hot Tea (Per Gallon/Serves 15)	\$15.50
Hot Apple Cider (Per Gallon/Serves 15)	\$25.00
Hot Chocolate (Per Gallon/Serves 15)	\$18.95
Iced Tea, Lemonade or Fruit Punch (Per Gallon)	\$14.50
Infused Water Station (3 Gallons)	\$20.00
Juice (Per Gallon/Serves 15)	\$19.00
Juice (Per Pitcher/Serves 8)	\$10.00
<i>Choice of: Orange, cranberry, or lemonade</i>	



We look forward to serving you!

Club & Organizations

Designated for NCCC Clubs and Organizations Only

Requires a five (5) person minimum. Includes water, disposable flatware, napkins and utensils. Choice(s) due upon ordering.

Pick an option for \$9.00pp

Finger Fest

Chicken Fingers (2 per person)

Plain fingers with choice of hot, medium or BBQ dipping sauce served with French fries, celery, Ranch & Bleu Cheese

Baked Potato Bar

Choice of: Chicken or Pulled Pork

Delicious baked potato served with cheese sauce, bacon pieces, black olives, jalapenos, broccoli, salsa & chives

Boneless Bash

Plain boneless wings with choice of hot, medium or BBQ dipping sauce served with French fries, celery, Ranch & Bleu Cheese

Light & Healthy

Chicken Noodle Soup with Salad Bar

Lettuce, grilled chicken strips, grape tomatoes, sliced cucumbers, sliced banana peppers, cheddar cheese, sliced olives, croutons, rolls & butter and two dressings

Bob's Burgers

¼ Pound all beef burger (1 per person)

Served with fresh rolls, lettuce, tomato, assorted cheese, pickles, French fries and condiments

Turkey and Boca burgers are available for substitute

Pasta Bar

Penne Pasta

Served with marinara & alfredo sauce, grilled chicken, broccoli, grated parmesan cheese and garlic bread

Pancake Bar

1oz pancakes (two per person)

Served with bacon slices or sausage links and hash browns

Turkey sausage links may be substituted

Bag O'Taco

Personal size bags of Nacho Cheese & Cool Ranch Doritos

Served with taco meat, lettuce, tomato, onion, cheese, salsa, sour cream, refried beans and jalapenos

We look forward to serving you!

Policies

Ordering:

While we always try to accommodate our customers' requests, we ask that you please place your order at least ten (10) business days prior to your event. If you are placing an order on behalf of the College, please review the NCCC Purchasing Policy before placing your order to ensure your request is in compliance. A Banquet Event Order (BEO) will be sent to you for review and approval prior to the event. The BEO will contain your order details, day/time, contact information and other pertinent information of the event. To place your catering order, please email catering@niagaracc.suny.edu or call 716-614-6848 for assistance. We are happy to assist with your event's needs.

Fees:

Orders requiring service staff will be charged a banquet fee of 21% of the total bill or an amount equal to the cost of labor to service your event. Sales tax (8%) will be added to all figures quoted. If your organization is tax exempt, please have the tax exempt certificate on file with us.

Payments:

Cash, Certified, Personal Check, Master Card, or Visa are accepted as payment. Address checks to College Association of NCCC, Inc.

Payments can be mailed to: College Association Dining Service Department
3111 Saunders Settlement Rd. G215 Sanborn, NY 14132

Linens:

Linens will be provided for food tables only. All other linen requirements will be an additional charge. See Individual Menu Item, Miscellaneous section for details.

Event Location:

Contact Denyel Beiter at 716-614-5974 to reserve spaces on campus for your upcoming events.

Miscellaneous:

In accordance with NYS Health Code regulations, no food or beverages for events are allowed to be brought on campus from outside sources, unless approved by the Manager of Dining Commons (call 716-614-5985).

Niagara County Community College shall not assume responsibility for any article or merchandise left in the banquet rooms or any part of the facility. Niagara County Community College reserves the right to inspect and control all private functions. Liability for excessive cleanup or damage to premises or equipment will be charged accordingly.

Functions with counts less than the minimum required will be charged for the minimum number of people.

Decorations are left to your discretion. Please do not staple, nail, or tape to the walls in the dining rooms. Instead, we suggest using wiring or string.

We look forward to serving you!