



Catering by Consolidated

Consolidated Management Company

Northwest Kansas Technical College
1209 Harrison Street
Goodland, KS 67735
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Sunrise

Start your event off with one of our **delicious breakfast** offerings. These menus are presented buffet style and are served with the appropriate condiments. All breakfast menus include freshly brewed coffee, decaffeinated coffee, hot tea and iced water.



Continental

An assortment of breakfast muffins
fresh cut seasonal fruit plate, apple and orange juice

Healthy Beginning

Vanilla yogurt with granola topping, oatmeal, fresh cut seasonal fruit plate
breakfast fruit breads, apple and orange juice

Daybreak

Scrambled eggs, breakfast potatoes, sausage patties or bacon
fresh cut seasonal fruit plate, assorted breakfast pastries, apple and orange juice

Eye Opener

Scrambled eggs, breakfast potatoes, buttermilk pancakes, maple syrup, sausage
patties, bacon, fresh cut seasonal fruit plate, muffins, apple and orange juice

Early Riser

Quiche Lorraine, buttermilk biscuits, fresh cut seasonal fruit plate
apple and orange juice

Breakfast items ala carte

Bagels & Cream Cheese

Danish

French Toast with Syrup

Biscuits & Country Gravy

Cold Cereal & Milk

Donuts

Coffee / Decaffeinated Coffee

Soft Drinks

Bottled Water

Bottled Juices

Signature Sandwiches

Our **Signature Sandwiches** can be prepared and customized to meet your guest needs. They can be prepared to go as a boxed lunch or pre-plated and set to assist in keeping your function on schedule. Your menu may be a variety of the selections but require a minimum of five each per choice.



Midwest Smoked Ham Club

Smoked ham shaved and stacked on a flakey croissant with provolone cheese, leaf lettuce, sliced tomato, crisp bacon and honey mustard. Served with a side of pasta salad, potato chips, brownie or sugar cookie and a 12 oz. soda or bottled water

Roasted Garden Vegetable Ciabatta

Roasted balsamic marinated zucchini, eggplant, mushrooms, red peppers and red onion topped with fresh mozzarella on a multigrain ciabatta roll. Served with fresh fruit salad, potato chips, oatmeal raisin cookie and a 12 oz soda or bottled water

Roasted Beef & Swiss Baguette

Tender sliced roasted beef with caramelized onions, fresh spinach, Swiss Cheese and horseradish mayonnaise. Served with a side of marinated vegetable salad, potato chips, chocolate chip cookie and a 12 oz. soda or bottled water

Southwestern Chicken Fajita Wrap

Sliced chicken breast with sautéed chipotle pepper & onions strips, tomato and shredded lettuce and wrapped in a flavored tortilla. Accompanied with roasted corn & black bean salad, chips, fudge brownie and a 12 oz. soda or bottled water

Pesto Chicken Focaccia Sandwich

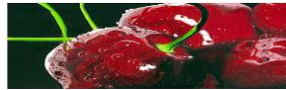
Roasted chicken breast with sliced tomato, arugula, provolone cheese and pesto mayonnaise on focaccia. Accompanied with roasted minted melon salad, potato chips, snickerdoodle cookie and a 12 oz. soda or bottled water

Turkey Cheddar Tomato Wrap

Shaved roasted turkey breast with aged cheddar cheese, leaf lettuce, tomato and ranch flavored cream cheese wrapped in a flavored tortilla accompanied by pasta salad, chips, brownie or chocolate chip cookie and a 12 oz. soda or bottled water

Themed Buffets

Our **Themed Buffets** have been created with distinctive themes for your event planning convenience. Each buffet is served with iced tea, iced water and lemonade or iced tea and appropriate condiments. These menus require a minimum of fifteen guests.



Chicago Bistro Grill

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, cole slaw or macaroni salad, relishes including sliced tomato, lettuce, red onion, dill slices. Potato chips, fudge brownie or rice krispy bar and beverage.

Austin Texas BBQ

Pulled pork, grilled chicken breasts and veggie burgers with bbq sauce, corn cobbettes, baked beans, potato salad and watermelon. Relishes including sliced tomato, lettuce, red onion, dill slices. Potato chips, fudge brownies and beverage.

Milan Italian Buffet

Baked lasagna, chicken Italiano, zucchini with garlic and chili flakes, garlic bread sticks, Caesar salad, cannoli and beverage.

Baja Mexican Buffet

Cheese enchiladas, chicken fajitas with flour tortillas, shredded cheddar, sliced black olives, pico de gallo, sliced jalapenos, sour cream, guacamole, Spanish rice, refried beans, tortilla chips, cinnamon churro and beverage.

Pacific Rim

Sweet & Sour chicken breast, beef & broccoli stir fry, miniature egg rolls, vegetable fried rice, jasmine rice, sugar snap peas, oriental cabbage salad, fortune cookie and beverage.

Idaho Potato Bar & Salad Buffet

Giant baked Idaho potatoes with chili con carne, cheddar cheese sauce, mushroom cream sauce, broccoli, grilled onions, roasted red peppers, sliced jalapenos, bacon bits, shredded cheddar cheese, sour cream and margarine. Accompanied by a garden fresh green salad with tomato wedges, cucumber slices, apple pie and beverage.

Build your own Buffet

Our **Culinary Classic Build your own** buffet or served meal has been created to let you design your own menu. Your menu will include your choice of entrée, salad and dressing, two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, iced water and iced tea and your choice of dessert. These menus require a minimum of fifteen guests.



Salads

Tossed Mixed Greens Salad with grape tomatoes and cucumber slices
Caesar Salad with Romaine, parmesan, red onion, tomato wedges and Caesar
Fresh Fruit Salad with melon slices, orange zest and fresh mint leaves
Iced Berg Wedge Salad with cherry tomato, lemon wedge and bleu cheese crumbles
Portabella Salad with thin sliced marinated portabella, red peppers & mesclun greens
Baby Spinach with Mandarin oranges, red onion, croutons and raspberry vinaigrette
Tuscany Tomato & Mozzarella, tomato, fresh mozzarella & basil with garlic vinaigrette

Dressings

Balsamic Vinaigrette, Blue Cheese, Caesar, Garlic Parmesan, French, Honey Dijon
Mustard, Olive Oil & Red Wine Vinaigrette, Raspberry Vinaigrette, Red Pepper Ranch,
Zesty Italian

Accompaniments

Sautéed Spinach, Green Beans with Almonds, Confetti Corn, Florentine Blend,
Broccoli Flowerets, Dilled Baby Carrots, Grilled Zucchini with basil, Garlic Mashed
Potatoes, Roasted Red Potatoes with Herbs, Scalloped Potatoes, Whipped Sweet
Potatoes, Au Gratin Potatoes, Basil Orzo, Wild Rice Pilaf

Culinary Classic Entrees

Southwestern Glazed Pork Loin, sliced and served with chipotle pepper sauce
Chicken Piccata, breast of chicken lightly sautéed in light lemon sauce with capers
Italian Chicken, grilled breast of chicken seasoned with Italian marinade
Rosemary Chicken, served with rosemary and garlic
Broiled Salmon with Dill Butter, filet broiled to perfection served with dill butter
Steak Au Poivre, Delicious beef tenderloin served with brandy sauce and peppercorns

Desserts

Dutch Apple Pie, Peach Cobbler, Pumpkin Pie, Chocolate Cake, Carrot Cake, Angel
Food Cake with berries, Fresh Melon, Cheesecake with topping

Hors d'oeuvres & More

Our **Appetizers, Dips, Hors d'oeuvres** selections are perfect for meetings, parties, pre meal gatherings

Trays & Displays *per person*

Crudités and dip

Cheese & crackers

Imported cheese board & gourmet crackers

Fresh seasonal fruit and cheese

Yogurt dip with fresh seasonal fruit

Turkey & Vegetarian Southwest tortilla roll ups

Mini sandwiches on wheat rolls with two assorted fillings, tuna salad, egg salad, chicken salad, seafood salad, turkey, cucumber cream cheese, tomato mozzarella

Assorted Dips *by the quart* served with chips

Crab dip

Spinach artichoke dip

Ranch dip

French onion dip

Vegetable cream cheese dip

Mexican layered dip

Pico de gallo

Nacho cheese dip

Hors d'oeuvres *by the dozen*

can be passed on trays or set as a hors d'oeuvres station depending on your event

Meatballs, Italian, bbq or teriyaki

Egg rolls

Stuffed mushroom caps

Chicken or vegetable quesadillas

Breaded chicken tenders

Wings, buffalo, bbq or teriyaki

Bruschetta

Skewered fruit kabobs

Crostini with hummus

Shrimp cocktail

Beverages

Iced Tea

Lemonade

Cranberry Lime Punch

Catering Price Guide

Sunrise

Continental	\$ 5.95
Healthy Beginning	\$ 6.95
Daybreak	\$ 7.95
Eye Opener	\$ 8.95
Early Riser	\$ 8.95

Breakfast Ala Carte Items

Biscuits & Gravy	\$ 1.89
French Toast & Syrup	\$ 1.99
Bagels	\$ 1.29
Danish	\$ 1.29
Cold Cereal & Milk	\$ 1.89
Hot Cereal	\$ 1.89

Signature Sandwiches

Boxed Lunch	\$ 9.95
Catered meal	\$11.75

Themed Buffets

Chicago Bistro Grill	\$10.95
Austin Texas BBQ	\$12.95
Milan Italian	\$14.95
Baja Mexican	\$13.95
Pacific Rim	\$14.95
Idaho Potato & Salad	\$ 9.95

Culinary Classics Build your Own

Served Meal add	\$3.00 per person
Southwestern Pork	\$13.95
Chicken Piccata	\$14.95
Italian Chicken	\$14.95
Rosemary Chicken	\$14.95
Broiled Salmon	\$15.95
Steak Au Poivre	Market

Trays & Displays *per person*

Crudités and dip	\$2.45
Cheese & crackers	\$3.25
Imported cheese board & gourmet crackers	\$4.95
Fresh seasonal fruit and cheese	\$3.95
Yogurt dip with fresh seasonal fruit	\$3.95
Turkey & Vegetarian Southwest tortilla roll ups	\$3.95
Mini sandwiches on wheat rolls with two assorted fillings, tuna salad, egg salad, chicken salad, seafood salad, turkey, cucumber cream cheese, tomato mozzarella	\$3.95

Assorted Dips *by the quart* served with chips

Artichoke dip	\$4.95
Ranch dip	\$3.95
French onion dip	\$3.95
Vegetable cream cheese dip	\$4.95
Mexican layered dip	\$4.95
Pico de gallo	\$3.95
Nacho cheese dip	\$4.95

Hors d' oeuvres *by the dozen*

can be passed on trays or set as a hors d' oeuvres station depending on your event

Meatballs, Italian, bbq or teriyaki	\$ 8.95
Egg rolls	\$12.95
Stuffed mushroom caps	\$12.95
Chicken or vegetable quesadillas	\$12.95
Breaded chicken tenders	\$14.95
Wings, buffalo, bbq or teriyaki	\$11.95
Bruschetta	\$ 9.95
Skewered fruit kabobs	\$12.95
Crostini with hummus	\$ 8.95
Shrimp cocktail	Market

Beverages *by the gallon*

Iced Tea	\$ 8.95
Lemonade	\$ 8.95
Cranberry Lime Punch	\$ 9.95
Sherbet Punch	\$ 9.95
Iced Mocha Frappa	\$13.95

