MCC Catering menu
All menu prices are per person.

Breakfast
Morning Coffee
Freshly brewed coffee and hot tea selection
$1.50
Quantity: ____________

Eye Opener
Freshly brewed coffee, hot tea selection and chilled juices
$3.00
Quantity: ____________

Continental
Freshly brewed coffee, hot tea selection, chilled juices and breakfast pastries
$4.50
Quantity: ____________

Deluxe Continental
Freshly brewed coffee, hot tea selection, chilled juices, fresh fruit tray and breakfast pastries
$6.50
Quantity: ____________

Breakfast pastries include muffins, Danish or donuts. Please specify preference.

Lunch
Soup & Bread Sticks Buffet $6.00
Soup du jour
Bread Sticks
Dessert
Beverage
Quantity: ____________

Soup & Salad Buffet $10.00
Soup du jour
Tossed green salad with assorted dressings and vegetables
Assorted deli salads
Fresh vegetables
Beverage
Quantity: ____________
Dessert optional Quantity: ____________

Soup & Sandwich Buffet $10.00
Soup du jour
Fresh breads
Selection of deli sliced ham, turkey and roast beef
Assorted sliced cheeses
Lettuce, tomato, pickle
Mustard and mayonnaise
Beverage
Quantity: ____________
Dessert optional Quantity: ____________

Buffets include choice of the following:
Soup: chicken noodle, Beef Barley or garden vegetable
Dessert: cookies, brownies, fennel cake
Beverage: ice tea, lemonade, or fruit punch Please specify preference.
Refreshment Break
Drinks
Assortment of canned soda and bottled water
$1.00
Quantity: ________

Snack Attack
Freshly brewed coffee, assorted cold beverages and freshly baked cookies
$4.00
Quantity: ________

Sweet & Salty
Individual assorted bags of chips and cookies served with assorted cold beverages
$3.00
Quantity: ________

Breakout Session
Freshly baked cookies and assorted cold beverages
$2.75
Quantity: ________

Fresh Veggie & Dip Tray
Assorted fresh vegetables served with ranch dip
$2.00
Quantity: ________

Cheese & Cracker Tray
Assorted cheeses served with a variety of crackers
$3.00
Quantity: ________

Total Cost: ________

Dinner arrangements and special requests may be made by contacting Vicki Davis @ 406/874-6209.

Miles Community College Catering Services
Attn: Vicki Davis
2715 Dickinson
Miles City, MT 59301
406/874-6209 – office
406/874-6225 – fax
DavisV@milescc.edu
Event Order Form

All orders should be placed 1 week prior to the date of the event to allow sufficient time to plan and provide proper service. A Fee will be assessed to all orders or changes made less than 2 business days prior to the date of the event.

General Information
Person Placing the Order: ________________________  Date Ordered: __________________
Event Name: __________________________________________________________________
Client Name (Person to be billed): ________________________________
Department or Company: _____________________________________________
Phone Number: _________________________  Fax Number: _________________________

Payment Method
Charge (please circle):  VISA  MASTERCARD  AMERICAN EXPRESS
ACCT#: ________________________________  Exp date: _________________________
Security code (3 digit code): ________  Signature: ____________________________
Bill to: ________________________________
____________________________________
____________________________________
Check: Number: __________

Event Information
Date of Event: ___________________  Day of event: __________________________
Number of Attending: Estimate: ________  Guarantee: ________
Set-Up: (Time) __________  End: (Time) __________  Clean Up: (Time) __________
Location of Event: Room #____________
Type of Gathering:  Breakfast  Lunch  Break

Special Requests: _______________________________________________________
_____________________________________________________________________
_____________________________________________________________________

*Extra Charges may apply. Client is to make arrangements with Diane Grutkowski@ (406) 874-6189 for room reservations as well as for tables and other equipment that may be needed. When reserving an event space please allow 1 hour prior and after the event for set-up and clean-up. When booking a catering reservation, an attendance estimate is requested. The attendance guarantee is required two business days prior to the event. Events not cancelled/updated within this time frame will be prepared and charged as confirmed on the original catering order. Remember that a final charge will be based on the guaranteed or actual attendance number, whichever is higher.