



CATERING GUIDE

Northland Community & Technical College - EGF

Taher, Inc. - Your Catering Experts

Michelle Berg, Director
Jilene Dudgeon, Catering Coordinator

Phone: (218) 773-4571

Fax: (218) 773-4502

Email: EGF.Kitchen@northlandcollege.edu



PLANNING A SPECIAL EVENT?

We are here to serve you! At Northland Community & Technical College - East Grand Forks (NCTC-EGF), the Food Service Department offers a full range of catering expertise. Whether you're planning a meeting with hot coffee and iced beverages or a wedding reception with a gourmet dinner, we work closely with you to provide top-quality, professional services ensuring that your event is a success.

Although we have listed a variety of menu options, we welcome your ideas and suggestions and will customize a menu that is uniquely yours. Our goal is to make your occasion a pleasurable experience.

On behalf of the Northland Community & Technical College - EGF Food Service Staff, we look forward to catering your special events this upcoming year.

*Sincerely,
The Food Service Staff*

Let us help plan your Special Gathering

Informal and Formal Gatherings • Eye Opener Breakfasts • Mid-Day Healthy Breaks
Boxed Meals • Over-the-Noon Hour Lunches • Business Meetings • Gala Dinners
Honorary Events • Graduation Receptions

GUIDELINES FOR PLANNING YOUR EVENT

Follow these guidelines to ensure smooth planning:

1. RESERVE A ROOM

If your catered event is being held on campus, contact your College Space Coordinator. Select a room that is the appropriate size for the number of guests you expect.

2. DECIDE WHAT KIND OF EVENT YOU WANT TO SPONSOR

Will it be a reception?

A dinner?

Buffet or Sit-down?

Hot food or cold?

Or a combination?

What is your budget?

While not all your decisions need to be finalized at this point, the more ideas you have about your event, the easier your planning.

3. CONTACT THE FOOD SERVICE CATERING OFFICE

It is recommended that the Catering Office be contacted at least 10 days prior to your event, to ensure proper planning and product availability. We require that all catering requests be made at least two business days in advance.

Dial (218) 773-4571



Most events can easily be planned over the phone, but we also encourage meetings with our clients.



GENERAL INFORMATION

GUEST GUARANTEE. We require a final count of guests attending 48 hours or 2 working days prior to the event, whichever is greater. This count is your guaranteed number. On the invoice, you will be charged for your guaranteed number or the actual number of attending guests, whichever is greater.

PAYMENT IN ADVANCE. Organizations apart from the College will be required to pay 50% of the event cost one week prior to the date of the event. The remaining balance will be due and payable on the day of the event.

CANCELLATION CHARGES. There will be no charge for events that are cancelled a minimum of 48 hours in advance. Events that are cancelled within 48 hours of the event will be subject to cancellation costs.

CUSTOMIZED MENUS. Special requests are welcomed; after all, this is your event.

SALES TAX. As required by law, all applicable taxes will be added to the final bill.

ROOM RENTAL. Contact the NCTC-EGF Space Coordinator. Select a room that is the appropriate size for the number of guests you expect. Room arrangements regarding design, layout, and audio and sound requirements should be made when consulting with the Space Coordinator.

WHAT IS INCLUDED? For coffee service, breakfasts, dinners and receptions, we will provide linens, table settings and appropriate condiments at no additional cost. Upscale decorations such as floral arrangements, special linens and fancy table settings may be ordered/purchased through the catering department at NCTC-EGF.

LEFTOVER FOOD. The Health Department regulations prohibit removal of leftover food from a catered event. These regulations are in place to protect you from the risk of food borne illness due to improper food temperatures and handling.

STAFF AND PERSONNEL. Our highly trained staff will give you the personal attention you deserve ensuring that your unique event, whether large or small, is a special occasion. For large functions, Taher's corporate chefs will be available for your catering needs at an additional charge.

EXCLUSIVE RIGHTS OF THE CATERER

The NCTC-EGF Food Service Department has an exclusive contract for catering all food and beverages served on campus; no event food at NCTC-EGF may be purchased through an outside vendor without the permission of the Director of Dining Services at NCTC-EGF. Due to insurance liabilities, the NCTC-EGF Food Service cannot allow any person or group to bring in their own food and beverages to an event catered by NCTC-EGF Food Service.

BREAKFAST BUFFETS



The Classic Buffet

*Fresh Fruit
Breakfast Pastries
Scrambled Eggs
Bacon Slices and Sausage Links
French Toast or Fluffy Pancakes
Orange Juice, Coffee & Hot Tea*

\$8.25 per person

Continental Breakfast

*Fresh Fruit
Breakfast Pastries
Fresh-made Muffins or Bagels
Orange Juice, Coffee & Hot Tea*

\$5.75 per person

Breakfast Burritos

*Breakfast Burritos
Golden Hashbrowns
Fresh Fruit
Assorted Muffins
Orange Juice, Coffee & Hot Tea*

\$7.50 per person

SALAD LUNCHES

“Crunchy Bowl” Salads

*Choose from Chicken Caesar,
Chef OR Taco Salad
Complete with Fresh Vegetables and
a variety of Cheese and Garnishes
Served with appropriate Condiments
and a delicious Dessert Bar*

Asian Chicken Salad

*Marinated and roasted chicken breast
tossed with shredded cabbage, pea pods,
carrots, cucumbers, green onions and our
own Asian dressing*

Cobb Salad

*Tender roasted chicken breast teamed up with
diced tomatoes, crispy bacon, crumbled bleu
cheese & hard boiled egg
layered on a bed of crisp Romaine and
topped with a bold
Green Goddess Dressing*

Chef Salad

*Mixed salad greens topped with slices of
ham, turkey, Swiss and cheddar cheese,
and fresh veggies, including tomato
wedges, egg slices, cucumbers & onions*

Salad Bar

*A gourmet salad bar complete with an array of fresh lettuce greens,
your favorite toppings & dressings, and made-from-scratch Potato Salad,
Greek Salad & Pasta Salad*

You'll be inspired to come back often!

*All Salad Lunches include an Italian-style Dinner Roll,
Dessert and Beverage. \$8.75 per person*



APPETIZERS & PARTY PLATTERS

Deviled Eggs.....	\$0.65 each
Crabmeat filled Deviled Eggs	\$0.75 each
Crabmeat, Ham Salad, or Chicken Salad Filled Cream Puffs	\$0.75 each
Filled Petite Croissant.....	\$1.50 each
Fresh Fruit Kabob (1).....	\$1.35 each
Fresh Fruit Tray.....	\$1.75/person
Strawberry Cream Cheese Dip.....	\$3.00 per pint
Meat and Cheese Sandwich Style Tray.....	\$2.40/person
Meat & Cheese Tray with Crackers.....	\$1.95/person
Cocktail Smokies.....	\$1.50/person
Chicken Drumsticks with Dipping Sauce	\$1.95/person
Meatballs, Stroganoff, BBQ, and Sweet and Sour	\$1.50/person
Spinach Dip with Homemade Bread.....	\$1.25/person
Tomato or Spinach Pinwheels filled with Meats and Veggies.....	\$0.75 each
Cream Cheese Chile, Vegetable, Taco Platter & Chips.....	\$1.35/person
Chips & Salsa.....	\$1.50/person
Chips & Dip.....	\$1.25/person
Vegetable Tray with Dip.....	\$1.35/person
Pickled Herring & Crackers	Market Price
Fruit Pizza (Full 8 x 10)	\$0.85 each
Vegetable Pizza (Full 10 x 10).....	\$0.65 each
Apple and Carmel Trays.....	\$1.45/person
Pulled Meats (Beef, Pork, Turkey)	\$5.50/pound
BBQ Sauce	\$3.00/pint
Chocolate Dipped Strawberry (in season)	\$0.85 each
Fruit Salsa with Cinnamon Chips	\$1.35/person

BAKERY & DESSERTS

Dessert Bars	\$1.55 each
Fruit Pies.....	\$2.25/slice
Layered Cakes	\$2.75/slice
Cheesecake.....	\$3.50/slice
Cookies.....	\$.55 each



DELI LUNCHES

Deli Box Lunch

Assorted deli meats and cheeses on fresh-baked bread served with seasonal fruit, potato chips and condiments

Sandwich Bar

Assorted deli meats with natural cheeses sliced, assorted breads, two prepared salads, lettuce greens, sliced onions & red tomatoes, pickles and condiments

Turkey Club Wrap

Shaved turkey with crispy bacon, sliced tomatoes, lettuce, cheese, roasted garlic and mayonnaise all wrapped up in a tasty herb garlic tortilla

Chicken or Tuna Salad

Tender chicken salad or tuna salad served on your choice of one of our delicious breads

Roast Beef

Thin slices of roast beef and Gouda cheese served on a French roll with a mild horseradish sauce

All Deli Lunches include Potato Chips, Fresh Fruit, Beverage and Dessert. \$7.95 per person

SALADS BY THE GALLON

Plan to serve 30 guests per gallon

Lascalia Marinated Vegetable Pasta Salad	\$32.50
Smoked Turkey Rotini (with grapes and almonds)	\$32.50
Fresh Fruit Salad (with strawberries in season)	\$32.50
Crabmeat Rotini Salad.....	\$32.50
Pepperoni Rigatoni (Ranch or Italian-style)	\$29.50
Homemade Potato	\$29.50
Basil Parmesan Pasta (Ranch or Italian-style)	\$29.50
Broccoli Cauliflower Bacon Toss	\$27.50
Tuna, Pea & Cheese Pasta.....	\$27.50
Ham & Cheese Pasta.....	\$27.50
Whipped Fruit Salad (REAL whipped cream)	\$24.50
Vegetable Pasta	\$24.50
Caesar Salad	\$24.50
Fruited Jell-O.....	\$22.50
Creamy Coleslaw.....	\$22.50
Chinese Ramen Salad.....	\$24.50
Add meat.....	\$29.50
Broccoli, Bacon & Golden Raisin.....	\$29.50
Spinach, Strawberries & Carmel Pecan Salad (in season)	\$29.50

With advance notice, we would be glad to use your favorite recipe.



HOT BUFFETS

Italian Lasagna

*Meat and/or Vegetarian Lasagna
Tossed Caesar Salad
Garlic Bread*

\$8.50 per person

Mexican Fiesta

*Seasoned Beef & Chicken
Hard & Soft Taco Shells
Spanish Rice & Mexican Corn
Refried or Black Beans
Fajita Condiments*

\$9.50 per person

Build Your Own Soup

*Choose from a selection of
fresh ingredients, add a piping hot broth
and enjoy with a Dinner Roll*

\$8.50 per person

BBQ Burger

*Two BBQ on a Bun
Dill Pickles & Condiments
Salad and Chips
Cookie*

\$5.95 per person

Calzone or Pizza

*Meat and/or Vegetarian
Calzones or Pizza
Tossed Green Salad
"Cheesie Bread"*

\$7.50 per person

Italian Pasta Bar

*Traditional Lasagna
2 Choices of Pasta
Meat, Marinara and Alfredo Sauces
Tossed Caesar Salad
Garlic Bread*

\$9.50 per person

Asian Stir Fry

*Beef or Chicken Stir Fry
Steamed Rice
Crispy Dinner Rolls*

\$10.50 per person

All Hot Buffets include Dessert & Beverages

Buffet Services require a minimum of 25 people.

EVENING BANQUET SELECTIONS



- Tender Boneless Pork Loin**\$10.00 per person
Tender Boneless Loin of Pork with Natural Glaze, Potato du Jour
- Roast Turkey & Stuffing Dinner**\$9.50 per person
Roast Turkey, Bread Stuffing, Mashed Potatoes, and choice of either a Leafy Green Dinner Salad or Cranberry Nut Salad
- Roast Beef Dinner**\$8.95 per person
Sliced Roast Beef with Potatoes & Gravy
- Baked Chicken Dinner**\$8.95 per person
Baked Chicken with Potatoes & Gravy
- Chicken Cordon Bleu**\$9.50 per person
7 oz Boneless Chicken stuffed with Cheese & Ham and baked in a Poulette Sauce; served with Rice Pilaf
- Chicken Kiev**\$9.50 per person
7 oz Boneless Chicken Breast lightly brushed with Herb Butter and covered with seasoned Bread Crumbs, Poulette Sauce; served with Rice Pilaf
- Old Fashioned Ham Dinner**\$8.95 per person
Old Fashioned Country Ham, Au Gratin Potatoes

All Selections are buffet style service and include a Leafy Green Dinner Salad, Vegetable du Jour, Fresh Roll & Butter, Coffee, Milk & Ice Water

BEVERAGES

Coffee (regular or decaf) .. \$10.00/gallon	Apple Cider \$10.00/gallon
Hot Tea (Hot Water)..... \$9.00/gallon	Milk.....\$1.50/bottle
Iced Tea \$10.00/gallon	Bottled Juice\$1.65/bottle
Fresh Fruit Juice \$10.00/gallon	Bottled Sodas\$1.50/bottle
Sangria Punch \$10.00/gallon	Canned Sodas..... \$1.00/can
Fruit Punch \$10.00/gallon	Bottled Water\$1.65/bottle
Hot Chocolate \$12.00/gallon	