Mr. C’s Deli and Bistro  
At Alvin Community College

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.

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. Advance notice will allow Food Service the opportunity to prepare your function properly for the best results. An additional charge of 10% of the total price of the catering will be assessed for catering scheduled less than 48 hours before the event. Please call (409) 789-2575 and ask to speak with a representative to arrange for your event. A food service request form 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.

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 are 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, ACC departments are to provide an account number for the event to be charged.

If ACC 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
Alvin Community College
Student Center
3110 Mustang Road
Alvin, Texas 77511-4898

Leftover Foods
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.

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. You may provide your guests with 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 - $.60
- 52 x 52” Tablecloth - $3.45
- 61 x 61” Tablecloth - $5.00
- 72 x 72” Tablecloth - $5.00
- 81 x 81” Tablecloth - $5.00
- 54 x 96” Tablecloth - $7.00
- 54 x 120” Tablecloth - $7.00
- White disposable tablecloths - $3.50

Disclaimer
Prices are subject to change without notification. Online menus are constantly updated and should reflect the most current selection.
Express Breakfast

The Continental Breakfast
Assorted Chilled Fruit Juices
Seasonal Mixed Fresh Fruit Salad
Assorted Breakfast Danish
Preserves and Butter
Regular or Decaffeinated Coffee
EB1

The Seafarer Breakfast
Assorted Chilled Fruit Juices
Seasonal Mixed Fresh Fruit Salad
Assorted Breakfast Danish
(Select two)
Cinnamon Rolls, Sausage Kolaches, Breakfast Egg Rolls
Preserves and Butter
Regular or Decaffeinated Coffee
EB2

Continental Breakfast Enhancements
Croissants filled with Scrambled Eggs and Cheddar cheese
EB3
Or
Croissants filled with Ham and Swiss cheese
EB4

Coffee service is $1.10 pp
Lemonade $.85 pp,
16 oz. Bottled Water Service: $1.00 each.
Small bottled water $.60 each
Large Fruit Muffins $.95 each
Kolaches $1.75 each
Fruit Punch $10.75 gallon
Lemonade $10.50 gallon
Citrus Punch $11.25 gallon
Iced Tea Service $12.00 gallon

Includes: cups, ice and condiments.
Specialty Breakfasts

American Breakfast
Fluffy Scrambled Eggs
French toast with Syrup
Strips of Bacon or Sausage Patties
O’Brien Potatoes
SB1

Country Breakfast
Fluffy Scrambled Eggs
Pancakes with Syrup
Buttermilk Biscuits topped with Country Gravy
SB2

All Specialty Breakfasts are served Home-style with Fresh Orange Juice, Preserves and Butter, Regular or Decaffeinated Coffee.

Boxed Lunches

Boxed Lunch meals consist of the following selections:
Roast beef, smoked turkey, smoked ham, tuna or chicken salad. Sandwiches are served on the following bread selections; White or wheat sandwich bread, croissant, wheat or white hoagie rolls. Each box contains a sandwich, bagged chips, fresh fruit, cookies and choice of canned beverage or bottled water. Condiments and napkins provided.

BL1

Deli Subs or Deli Wraps
Tray Style
Subs $5.50 each Wraps $4.80 each
Express Lunch Selections

Luncheon Salads and Sandwiches are served with your choice of one appetizer, Dessert, Iced Tea, Regular or Decaffeinated Coffee

Appetizer
Chilled Fresh Fruit Cup - Fresh Garden Salad - Soup du Jour

Entrees
(Select one)

Chef Salad
EL1

Garden Salad
Garden Fresh Green Salad served with a Choice of Dressing and Crackers
EL2

Fiesta Shrimp Salad
Shrimp Salad overflowed on a fanned avocado half on a Bed of Fresh Garden Greens served with a Choice of Dressings
EL3

Trio Salad
A combination of Shrimp, Chicken and Tuna Salad on a Bed of Fresh Garden Greens garnished with Tomato and Hard Boiled Egg Wedges and Vegetable Garnish served with Toast Points and a Choice of Dressing
EL4

Pineapple Salad
Pineapple Boat stuffed with Chicken Salad and Roasted Pine Nuts served on a Bed of Fresh Garden Greens
EL5

Rainbow Fruit Medley
Sliced Fresh Seasonal Fruit served with Honey Ginger Yogurt
EL6

Club Croissant
Sliced Turkey Breast on a Flaky Croissant with Bacon, Tomato and Lettuce served with a choice of Potato Salad or Potato Chips
EL7

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
EL8
Luncheon Menus

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

**Appetizer**
(Select one)
Fresh Garden Salad - Cole Slaw

**Entrees**
Southern Fried Chicken    Traditional Lasagna
Chicken Florentine        Grilled Chicken Breast
Baked Fish Amandine       Chicken Cordon Bleu
Spaghetti with Meat Sauce  Chicken Fettuccine Alfredo
Chicken Fried Steak with Country Gravy

**Vegetables**
(Select two)
Buttered Broccoli
Baked Potato
Mashed Potatoes
Potato Salad
English Peas
Macaroni and Cheese
   Rice Pilaf
Buttered Pasta
Black-Eyed Peas
Ranch Style Beans
Seasoned Carrots
Steamed Cauliflower
California Blend Vegetables
Fresh Cut Green Beans
Green Bean Casserole
   Whole Kernel Corn
Spinach

**Desserts**
(Select one)
Ambrosia Fruit Salad
Chocolate Cake
Carrot Cake
Bread Pudding

Pricing code - LM
Lunch and Dinner Buffets

Luncheon Buffets are served with Iced Tea and Coffee
(Minimum of 15 people)

Soup, Salad and Baked Potato Bar
Mixed Garden Salad with Assorted Condiments and Dressings
  Old Fashioned Potato Soup
  Jumbo Baked Potatoes
Served with Bacon Bits, Butter, Sour Cream, Shredded Cheddar Cheese
  and Scallions
  Freshly Baked Bread and Butter
  Freshly Baked Cookies
  LDB1

Market Street Deli
Soup du Jour
Fresh Garden Salad with Assorted Dressings
Display of Roast Beef, Smoked Turkey, Honey Baked Ham and Corned
  Beef
  Swiss and Cheddar Cheeses
  Fresh Relish Tray
  Condiments to include:
  Lettuce, Tomato, Pickles and Onions
  Assorted Breads and Rolls
  Freshly Baked Apple Cobbler or Two-Layer Cake
  LDB2

Summertime Picnic
Homemade Potato Salad
  Pasta Salad
Southern Fried Chicken
  Jumbo Hot Dogs
Grilled Hamburgers
  Appropriate Condiments
  Baked Beans
  Texas Bread Selection
  Freshly Baked Fruit Cobbler
  LDB3
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, and Flour Tortillas
Spanish rice and Refried Beans
Freshly Baked Cake
LDB4

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 and Appropriate Condiments
Potato Chips
Chef’s Choice of Desserts
LDB5

The Rodeo Round-Up
Texas Potato Salad
Creamy Coleslaw
(Choice of two)
BBQ Beef Brisket
Mesquite Grilled Chicken
Smoke Sausage Links
Chopped Beef Sandwiches
Ranch-Style Beans
Corn Cobbett’s
Sliced Pickles, Onions, and Peppers
Freshly Baked Fruit Cobbler
LDB6

Revised 01/06/2011
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
- Beef Sate  HH5
- Chicken Brochettes  HH6
- Meatballs  HH7
- Buffalo wings with Celery Sticks and Blue Cheese Dip  HH8
- Fried Cheese Sticks with Marinara Sauce  HH9
- Deep Fried Zucchini Sticks  HH10

Cold Hors d’ourves
Hors d’ourves are priced per 75 pieces

- Deviled Eggs  CH1
- Assorted Finger Sandwiches on Rolls  CH2
  - With Tuna Salad, Egg Salad and Chicken Salad
- Jumbo Chilled Shrimp with Remoulade  CH3
  - And Cocktails Sauces
- Assorted Canapés  CH4
- Celery Stuffed with Blue, Cream or Pimento Cheese  CH5

Refreshment Breaks

Chocolate Lovers Break
Chewy Fudge Brownies
Freshly Brewed Regular or Decaffeinated Coffee
Ice Cold Milk and Assorted Sodas
RB1
Cookies and Cream
Assorted Freshly Baked Cookies
Ice Cold Milk
Freshly Brewed Regular or Decaffeinated Coffee
Assorted Sodas
RB2

Power Break
Granola Bars and Whole Fruit Selection
Bottled Water and Assorted Fruit Juices
RB3

Cool and Crunchy
A tray of Fresh Cut Vegetables with Dip
Bottled Water and Assorted Fruit Juices
RB4

Hunger Crunch
Grapes and Strawberries
Cheddar and Swiss cheese
Served with Crackers
Bottled Water and Assorted Fruit Juices
RB5

Assorted Fresh Baked Cookies
RB6

Fresh Baked Brownies
RB7

ACC Get It Treats
ACC Get It Treats is an “I care package” service aimed at showing and sharing “you care.” It is a great way to send thoughts from your home/office throughout the year. Selections include cakes, cookies and a variety of packages. Bring a smile to your student’s or friend’s face by ordering a treat for them.

ACC Rally Pack $30.00
Variety is what this package offers: salsa, 2 bags of chips, bean dip, a 6-pack of Coke and a coupon for a large pizza to be delivered.

ACC Happy Birthday $20.75
Don’t let your student or friend miss out on a birthday cake! Send them a decorated 10” round birthday cake, plates, forks, napkins and a balloon bouquet. We will deliver it right to their classroom or office.

Select from:
Cake: White or Chocolate
Icing: White or Chocolate

ACC Chocolate Lover’s Dream $23.00
Any chocolate lover would love to receive this basket containing fresh baked cookies and brownies and mocha coffee.

ACC Pizza Party $14.00
Send a coupon for a pizza party for your student or your friends. The coupon is good for a large pizza and a 6-pack of Coke.
All Pricing is subject to change.

Campus Catering Price Guide

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<th>Price per person</th>
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<th>HH9........... 78.75</th>
<th>HH10......... 78.75</th>
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<td>CH3........ MARKET</td>
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<td>Price per person</td>
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Revised 01/06/2011