Catering Guide

Great Western Dining Service, Inc.

Personalized Service

- Before your event, by helping you plan your menus, table décor and style of service;
- During your event with impeccable execution;
- After your event is finished with a follow up comment card requesting feedback on how well we fulfilled your catering needs.
Welcome to Avila University Catering!

Great Western Dining Service, Inc. hopes that you enjoy the catering services designed exclusively for Avila University. It is our desire to make your special event a pleasant and memorable occasion.

This guide is designed to give you an idea of the available services, types of functions and capabilities of our Catering Dept. The full range of services that we can provide is not limited to the selections in this brochure, so please contact us with your needs. We welcome the opportunity to work closely with you, providing the quality and professional expertise necessary to ensure that your event is a success. This guide is merely a beginning. Please call us whenever you need assistance in planning your next event.

Reservation Policy and Room Arrangements

Room reservations on campus must be made online through Avila University’s Meeting Room Manager (MRM) at www.avila.edu/campus services/campusreservations.asp or by downloading the reservation form and returning it to Campus Services in Whitfield. Please have the following information available:

1. Date and time of the function
2. Approximate number of guests
3. Name of group and billing information
4. Location of function, and name, address, and phone number of group representative
5. Will the group require catering service?

After you have reserved space on campus, you will need to complete the online Request for Catering. You may also contact the food service office in the Marian Centre at 816-501-3755. Our Catering Department will need the following information.

1. Type of function (formal, casual, meeting, social event, wedding party, etc.)
2. Desired menu selections
3. Approximate cost that you have in mind
4. Special dietary needs of guests
5. Beginning and ending time of function

Planning Your Event

To assure that all food items that you have ordered are available, please allow ample time when scheduling your function. A week to 10 days is usually sufficient; however you should book your event as far in advance as possible.

* Catering services can not be assured with less than 72 hours notice.*
GUARANTEE AND BILLING INFORMATION

A confirmed number of guests to be served must be given no later than 72 hours preceding the event. After a guaranteed number is given, the organization sponsoring the event will be responsible for 100-percent (100%) of that guarantee. Great Western will prepare up to 5-percent (5%) more food in case additional guests need to be served.

If canceling an event, the following shall apply:

* 24 hours or more notice-no charge applied, except for special order items
* Less than 24 hours notice-a 50-percent (50%) charge of the guarantee will occur

Groups outside of Avila University will need to pay the Catering Department for services by check for 50-percent of the total before the event and the remaining amount due immediately following the event. If charges are to be billed; arrangements must be made at the time of confirmation of the catering function. Payment will be due in full upon receipt of the invoice. Please remit payment to:

Great Western Dining Service, Inc.
P.O. Box 699
Tipton, MO 65081-0699

Sales tax will be added to all invoices for the total of all goods and services provided. If your organization is tax exempt, a copy of your tax exempt certificate must be given to Catering at the confirmation of your catering function.

♦ There is a $10.00 delivery fee for functions held outside of the Marian Center.
♦ Without special permission, a $20 minimum charge is required for catering. Minimum does not apply to pick-up items.
♦ For catering requiring china and linen service, an additional fee of $2.00 per person for china service will be added unless otherwise noted. An additional fee of $5.00 per person will be added for any additional linen requested.
♦ We ask that unused food items not be removed from the service area.
♦ Great Western will not be responsible for the health of individuals who consume unused food items from catering functions.
♦

PLEASE NOTE: All outdoor events require a special temporary permit. Additional costs for outdoor events as follows:

♦ 14 days prior to the event .......... $50.00
♦ 13—7 days prior to the event ...... $60.00
BREAKFAST BUFFETS

Breakfast Buffets include draped buffet table. Fruit juice choices are: apple, cranberry, grape or orange. Add $2.00 per person for china.

THE CONTINENTAL

Coffee cake
Seasonal sliced fruit tray
Bagel & cream cheese
Choice of one chilled fruit juice
$6.30 per person

THE WESTERN OPENER

French toast
Crisp bacon strips
Seasonal sliced fruit
Choice of one chilled fruit juice
Regular and decaf. coffee
$7.65 per person

THE EAGLE STARTER

Assorted scones & muffins
Yogurt with granola
Seasonal sliced fruit
Choice of one chilled fruit juice
Regular and decaf. coffee
$9.50 per person

ALA CARTE

Breakfast Choices

Any ala carte items may be added to any Breakfast Buffet.

Regular/decaf coffee, 2 gal..............................$45.00
Regular/decaf coffee, 4 gal..............................$70.00
Juice, 2 gal ..................................................$21.00
(apple, cranberry, grape, orange)
Regular/decaf coffee, ea...............................$  1.10
Bottled 10 oz. juice, ea.................................$  1.95
Bottled 20 oz. water, ea...............................$  1.75
Canned soda, ea..........................................$  1.00
Sweet roll, ea...............................................$  1.85
Long john, ea...............................................$  1.85
Bagel with cream cheese, ea...........................$  1.85
Breakfast muffin, ea......................................$  1.85
Assorted turnovers, ea..................................$  1.85
Biscuits & gravy...........................................$  1.95
Breakfast quiche (eggs & meat)......................$  2.25
Breakfast strata..........................................$  1.95
Yogurt Parfaits...........................................$  2.50
**HOT BREAKFASTS**

**The Traditional Buffet**
- Fresh scrambled eggs
- Crisp bacon OR sausage patties
- Home fried potatoes
- Biscuits and gravy
- Reg. and decaf. coffee
- Chilled fruit juice
- Butter and jelly

**$8.25 per person**

**Breakfast Casserole Frittata**
- Savory egg and cheese breakfast casserole
- Bacon strips OR sausage patties
- Home fries with peppers & onions
- Flaky buttermilk biscuits, butter, jelly
- Reg. and decaf. Coffee
- Chilled fruit juice

**$7.45 per person**

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**PLATED BREAKFAST SELECTIONS**

(Plated Breakfast Selections include china and linen at no extra charge if in Marian Centre.)

**Morning Start**
- Fresh scrambled eggs
- Crisp bacon OR sausage patties
- Home fried potatoes
- Buttermilk biscuits, butter, jelly
- Regular and decaf. coffee, hot tea
- Chilled fruit juice

(choice of orange, apple, cranberry or grape)

**$8.45 per person**

**The Missouri Sampler**
- Stack of pancakes
- (choice of buttermilk, blueberry or chocolate chip)
- Crispy bacon OR sausage patties
- Hashbrowns
- Streusel coffee cake
- Regular and decaf. Coffee
- Chilled fruit juice

(choice of orange, apple, cranberry or grape)

**$8.20 per person**
COLD SALAD SELECTIONS

All salads include iced tea and water. Add a cup of soup for additional $2.25 per person, (potato bacon, broccoli cheese, chicken noodle or soup of the day). Add $2.00 per person for china.

CHILLED TACO SALAD
Tortilla chips with spicy chicken or beef
Refried beans
Topped with:
Shredded lettuce
Diced tomatoes
Sliced black olives
Shredded cheese
Guacamole
Sour cream and salsa

$8.25 PER PERSON

CHICKEN CAESAR SALAD
Crisp romaine leaves tossed with Caesar dressing
Grilled chicken breast
Croutons
Fresh grated Romano cheese
Served with rolls and butter

$7.95 PER PERSON

CHEF SALAD
Crisp garden greens
Julienne of turkey breast & smoked ham
American and Swiss cheeses
Tomato wedges
Cucumber slices
Broccoli & cauliflower florets
With ranch dressing and croutons

$6.65 PER PERSON
### Sandwich & Wrap Selections

Includes your choice of seasonal sliced fruit, pasta salad, potato salad or chips, iced tea or lemonade or iced water. Add $2.00 per person for china.

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Monterey Chicken Sandwich</strong></td>
<td>Charbroiled chicken breast topped with Swiss cheese and bacon, served on a Kaiser roll with lettuce, tomato, onion and honey Dijon dressing</td>
<td>$7.90</td>
</tr>
<tr>
<td><strong>Chicken or Turkey Club Croissant</strong></td>
<td>Sliced turkey breast, bacon, American cheese slice, lettuce and tomato on a flaky croissant, served with pasta salad and fresh fruit garnish</td>
<td>$8.60</td>
</tr>
<tr>
<td><strong>Classic Ham &amp; Cheese</strong></td>
<td>Thinly sliced ham, smoked or maple glazed, piled high and topped with Havarti or Swiss cheese</td>
<td>$7.95</td>
</tr>
<tr>
<td><strong>New Orleans Style Muffaleta</strong></td>
<td>Deli shaved ham, Genoa salami, provolone cheese, topped with fresh chopped olive tapenade on Focaccia bread</td>
<td>$8.25</td>
</tr>
<tr>
<td><strong>Southwest Chicken Wrap</strong></td>
<td>Shredded chicken, spinach, black beans, corn, sliced tomatoes and avocado dressed with a zesty jalapeno, lime and sour cream dressing, layered in a flavored flour tortilla and sliced on the diagonal</td>
<td>$8.55</td>
</tr>
<tr>
<td><strong>American BLT</strong></td>
<td>Crisp bacon strips, lettuce and sliced tomatoes piled high on lightly toasted white bread with mayo on the side</td>
<td>$8.25</td>
</tr>
<tr>
<td><strong>Very Veggie Wrap</strong></td>
<td>Roasted vegetables and provolone cheese wrapped in a wheat tortilla</td>
<td>$7.25</td>
</tr>
</tbody>
</table>
Plated Lunch and Dinner Selections
Plated Lunch and Dinners include coffee, iced tea, water and choice of house dessert.

Italian Lasagna
Baked wide noodles layered with spicy meat sauce, served with a large tossed garden salad or Caesar salad, breadsticks or garlic bread
$11.75 per person

Fettuccini Alfredo
Tender fettuccini tossed with fresh cream, butter, seasonings, Romano cheese and egg. Served with a side salad, garlic bread or breadsticks
$9.25 per person
WITH CHICKEN $11.75

Cheese Stuffed Chicken Breast
Breaded and pan-seared boneless chicken breast stuffed with herbed cream cheese served with a garden salad, roasted red potatoes and fresh vegetables.
$12.50 per person

Chicken Parmesan
Breadcrumb encrusted 12 oz. chicken breast topped with herbed marinara sauce and mozzarella cheese. Served on a bed of al dente fettuccini with sautéed squash medley, romaine salad and garlic bread.
$13.50 per person

Roasted Pork Loin
Tender oven roasted loin of pork served with a garden salad, smashed potatoes, fresh green beans, rolls and butter
$12.95 per person
Apple Stuffed Pork Loin
Stuffed with apple dressing, served with fresh spinach salad, smashed potatoes, vegetable medley, rolls and butter
$13.55 per person

Shrimp Scampi
Shrimp sautéed with fresh herbs and garlic served over a bed of angel hair pasta with a garden salad, vegetable medley, rolls and butter
$14.95 per person

Marinated Top Sirloin Steak
With baked stuffed potato, green beans almandine, tossed garden salad and dinner rolls (try it blackened!)
Market per person
With sautéed mushrooms, add .50 per person

K.C. Strip or Ribeye Steak
8 oz. steak, cooked medium-light pink center, served with a baked potato, broccoli, a garden salad and warm rolls
Market per person

Prime Rib of Beef Au Jus
An 8 oz. portion cooked medium, served with a baked potato or smashed potatoes, fresh green beans, tossed garden salad and garlic toast
Market per person

Beef Tenderloin Medallions
With mushroom demi glaze, Duchess potatoes, sautéed matchstick vegetables, spring mix with red raspberry or balsamic vinaigrette and cheddar biscuits
Market per person

House Dessert Choices:
- Cake
- Assorted fruit pies
- Fruit cobbler
- Fudge brownies
- Cookies
- Chef’s Choice

Specialty Desserts:
Add $3.00 for additional price per person
- New York style turtle cheesecake
- Three-layer carrot cake
- Mousse parfait with fresh berries
- Pound cake tower
- Chocolate torte
Lunch and Dinner Buffet Selections
Includes a draped buffet table, paper service, iced water, iced tea or lemonade. Add a soup for $2.25 per person. Add $2.00 per person for china.

Salad Buffet
Fresh mixed greens, spinach, romaine & iceberg
Chopped turkey and ham
Carrots, tomato wedges, artichoke hearts, green peppers, broccoli and cauliflower florets
Shredded cheese, croutons, olives
Two prepared salads (pasta, marinated vegetables, creamy coleslaw or cottage cheese)
Two sweet salads (gelatin, fruit)
Three dressing choices
Rolls and butter
Lemon bars
$11.25 per person

Viva Italian Buffet
Crisp, freshly dressed Caesar salad with garlic croutons and Parmesan cheese
Choice of two pastas:
(spaghetti, fettuccine, linguine, penne, rigatoni, farfalle)
Choice two sauces:
(marinara, meat, Alfredo, creamy pesto)
Freshly baked breadsticks
Cookies or brownies
$9.95 per person
Add Lasagna for $11.25 per person

Deli Sandwich Buffet
A selection of ham, turkey and roast beef
Assorted cheeses & bread tray
Basket of potato chips & a cold salad
Crisp leaf lettuce, sliced tomatoes, sweet Bermuda onions, mayo and mustard
Cookies or brownies
$8.25 per person

Southwest Buffet
Seasoned ground beef or ground turkey
Hard and soft taco shells
Refried beans
Spanish rice
Shredded cheese, shredded iceberg lettuce, tomatoes, green onions, black olives
Salsa and sour cream
Brownies or cookies
$9.75 per person
Build Your Own Buffet
Includes a tossed garden salad with three (3) dressing choices, dinner rolls, coffee, water, iced tea, draped buffet tables, china & linen service. Additional charges for carving stations for buffet carved meats may apply.

Choice of One Entrée $13.00 per person
Choice of Two Entrees $15.00 per person
Choice of Three Entrees $17.00 per person

Choose Entrée(s):
- Sliced marinated chicken breast
- Roasted beef
- Smoked glazed ham
- Roasted Turkey
- Crispy fried chicken
- Pasta with sauce

Choose One Starch Accompaniment:
- Baked potatoes with butter and sour cream
- Mashed potatoes and gravy
- Roasted baby red potatoes
- Rice pilaf

Choose Two Vegetables:
- Baby carrots
- Fresh green beans
- Buttered whole kernel corn
- California mix

Choose One Dessert
- Fruit pies
- Fudge brownies
- Hot fruit cobblers
- Cakes
- Cookies
GOURMET LUNCH AND DINNER
BUFFET SELECTIONS

Includes a tossed salad with three (3) dressing choices, dinner rolls, coffee, water and iced tea, draped buffet tables, china and linen service.

Additional charges for carving stations for buffet carved meats may apply.

Choice of One Entrée $15.00 per person
Choice of Two Entrées $17.00 per person
Choice of Three Entrées $19.00 per person

Choose Entrée(s):

- Carved pit ham
- Carved roasted round of beef
- Carved smoked or roasted turkey breast
  - Carved smoked brisket
  - Carved season pork loin
Choose One Accompaniment:

- Taragon roasted red potatoes
- Baby red, mini, twice-baked potatoes
- Risotto
- Cheddar smashed potatoes

Choose Two Vegetables:

- Fresh green beans almandine
- Vegetable medley (chef’s choice)
  - Garlic asparagus
  - Rosemary carrots

Choose One Dessert:

- Fresh berries compote
- Cream pies
- Mousse
- Specialty cakes
- Cheese cake with fruit sauce
PICNICS & BARBECUES

Picnics & Barbecues include draped buffet table and paper service, iced tea, water or lemonade, brownies or cookies for dessert. Add $2.00 per person for china.

Traditional Picnic
Grilled hamburger and hot dogs with buns
Cheese tray
Choice of two:
(Red potato salad, pasta salad, baked beans, coleslaw, corn on the cob)
Chips
Platter of leaf lettuce, tomatoes, onions, pickles
Ketchup, mayo and mustard
Watermelon
$9.95 PER PERSON

Avila Classic
Fried chicken
Mashed potatoes
Corn
Coleslaw
Garlic cheddar biscuits
$10.25 PER PERSON

Great Western Picnic
Sliced BBQ brisket
Smoked or BBQ chicken
Choice of two:
(Corn on the cob, baked beans, red bliss potato salad, coleslaw, pasta salad)
Warm rolls and butter
$12.00 PER PERSON
BOXED MEAL SELECTIONS

Perfect for those meetings on the go or for sports teams traveling to and from Events.

Includes condiments and paper napkins.

All-American Boxed Lunch
Assorted selection of sliced ham, turkey or roast beef with cheese on a freshly baked croissant accompanied by a bag of chips, a piece of whole fresh fruit and cookies for dessert with a choice of bottled soda or bottled water

$8.95 per person

Italian Wrap Boxed Lunch
Pepperoni, salami and ham with provolone cheese, lettuce and tomato wrapped in a flavored flour tortilla with an olive tapenade. Accompanied by potato chips, whole ripe apple, serving of pasta salad with brownies or cookies for dessert and choice of bottled soda or bottled water

$7.25 per person

Healthy Choice Boxed Lunch
Freshly made, small tossed garden salad with choice of dressing packet, whole fresh fruit, a crunchy granola bar and a bottled water

$6.50 per person

Additional choices may also be made from the sandwiches and wraps listed under Lunch Selections.
RECEPTIONS
(For small parties please contact the dining office and we will be happy to build a menu to your needs. Receptions include a draped buffet table and paper service. Add $2.00 per person for china.

<table>
<thead>
<tr>
<th>Cold Hors·d'oeuvres</th>
<th>Price per Item:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinwheels</td>
<td>$ .75</td>
</tr>
<tr>
<td>Finger sandwiches (spreads)</td>
<td>$ .75</td>
</tr>
<tr>
<td>Gaspacho Shooter</td>
<td>$ 1.00</td>
</tr>
<tr>
<td>Caprese Skewer</td>
<td>$ 1.50</td>
</tr>
<tr>
<td>Cucumber canape</td>
<td>$ 1.00</td>
</tr>
<tr>
<td>Bruschetta</td>
<td>$ 1.00</td>
</tr>
<tr>
<td>Antipasta skewers (salami, mushroom, artichoke, olive)</td>
<td>$ 1.50</td>
</tr>
<tr>
<td>Fruit kabobs</td>
<td>$ 1.50</td>
</tr>
<tr>
<td>Cream cheese and ham rollup with roasted bell pepper &amp; olive</td>
<td>$ 1.00</td>
</tr>
<tr>
<td>Cold jumbo shrimp cocktail</td>
<td>Market</td>
</tr>
<tr>
<td>Gaspacho shrimp shooter</td>
<td>Market</td>
</tr>
<tr>
<td>Roasted red pepper hummus with crackers of pita points</td>
<td>$18.50 per quart</td>
</tr>
<tr>
<td>Seven layer dip with tortilla chips</td>
<td>$17.50 per quart</td>
</tr>
</tbody>
</table>
### Hot Hors-d'oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken drummies (plain, bbq or hot)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Chicken sate</td>
<td>$1.00</td>
</tr>
<tr>
<td>Meatballs, <em>(BBQ, Swedish, honey mustard)</em></td>
<td>$0.60</td>
</tr>
<tr>
<td>Bacon wrapped scallops</td>
<td>Market</td>
</tr>
<tr>
<td>Chicken tenders, large chicken tenders served with cream gravy and BBQ sauce</td>
<td>$1.25</td>
</tr>
<tr>
<td>7 Cheese stuffed mushrooms</td>
<td>$1.50</td>
</tr>
<tr>
<td>Bacon wrapped mushrooms</td>
<td>$2.00</td>
</tr>
<tr>
<td>Stuffed potatoes, twice baked</td>
<td>$1.50</td>
</tr>
<tr>
<td>7 Cheese stuffed panko crusted new potatoes</td>
<td>$1.50</td>
</tr>
<tr>
<td>Potatoe latke with apple sauce w/ herb crème fraiche</td>
<td>$1.50</td>
</tr>
<tr>
<td>Prime rib crustini</td>
<td>$2.00</td>
</tr>
<tr>
<td>Coconut fried shrimp</td>
<td>Market</td>
</tr>
<tr>
<td>Hot spiced shrimp</td>
<td>Market</td>
</tr>
<tr>
<td>Mini crab cakes with remoulade</td>
<td>Market</td>
</tr>
<tr>
<td>Hot spinach artichoke dip with tortilla chips or pita points</td>
<td>$32.50 per quart</td>
</tr>
<tr>
<td>Chicken fiesta dip</td>
<td>$32.50 per quart</td>
</tr>
<tr>
<td>Sweet and savory fondue with dippers</td>
<td>Market</td>
</tr>
</tbody>
</table>

### Petite Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petit fours</td>
<td>$1.20</td>
</tr>
<tr>
<td>Mini dessert bars</td>
<td>$1.10</td>
</tr>
<tr>
<td>Cream puffs</td>
<td>$1.35</td>
</tr>
<tr>
<td>Dipped strawberries</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

### Chocolate Fondue (serves 50) $105 Each

Rich melted white or dark chocolate with strawberries, pound cake cubes, marshmallows, fresh fruit chunks, mini cookies and brownies. *(Extra chocolate, $5.99 per pound)*
# AFTERNOON SNACKS

*(Pickup Only)*

## BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canned Sodas each</td>
<td>$1.00</td>
</tr>
<tr>
<td>Coffee per person</td>
<td>$1.10</td>
</tr>
<tr>
<td>Lemonade per person</td>
<td>$0.80</td>
</tr>
<tr>
<td>Iced Tea per person</td>
<td>$0.80</td>
</tr>
<tr>
<td>Fruit Punch per person</td>
<td>$1.10</td>
</tr>
<tr>
<td>Bottled Water 12 oz. each</td>
<td>$1.00</td>
</tr>
</tbody>
</table>

## SNACKS

<table>
<thead>
<tr>
<th>Snack</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cookies 2 ea</td>
<td>$0.90</td>
</tr>
<tr>
<td>Pretzels 1 oz</td>
<td>$0.75</td>
</tr>
<tr>
<td>Potato Chips with dip</td>
<td>$7.75</td>
</tr>
<tr>
<td>Mini pretzels, 1 lb</td>
<td>$6.25</td>
</tr>
<tr>
<td>Tortilla Chips and Salsa 1 oz.</td>
<td>$1.35</td>
</tr>
<tr>
<td>Chex mix 1 lb</td>
<td>$7.50</td>
</tr>
<tr>
<td>Queso dip with tortilla chips, 1 quart</td>
<td>$12.00</td>
</tr>
<tr>
<td>Queso dip with meat &amp; tortilla chips, 1 quart</td>
<td>$14.00</td>
</tr>
<tr>
<td>Brownies, one dozen</td>
<td>$6.20</td>
</tr>
</tbody>
</table>
**PARTY ITEMS**

(Per tray pricing, includes foam plates and cocktail napkins. Add $2.00 per person for china.)

**ITALIAN SUB TRAY**
Pepperoni, salami, ham, provolone cheese, lettuce, tomato, onion, with chopped olive tapenade on French bread, cut with frilled picks.
- Small serves 10-15 people $35.00
- Medium serves 20-30 people $62.00
- Large serve 50-60 people $110.00

**FRESH CRUDITÉS TRAY**
Broccoli, cauliflower, carrot sticks, celery sticks, cucumber slices, and red Pepper strips. Served with Ranch dressing.
- Small serves 10-15 people $22.50
- Medium serves 20-30 people $34.50
- Large serves 50-60 people $62.50

**FRUIT TRAY**
Fresh cubed in-season fruits such as cantaloupe, honey dew, watermelon, strawberries, grapes.
- Small serves 10-15 people $28.65
- Medium serves 20-30 people $46.20
- Large serves 50-60 people $78.30

**DOMESTIC CHEESE TRAY**
Cubed cheese assortment: cheddar, Swiss, pepper jack, and provolone.
- Small serves 10-15 people $27.95
- Medium serves 20-30 people $46.25
- Large serves 50-60 people $78.25

**IMPORTED CHEESE TRAY**
Assortment of cubed specialty cheeses
- Small serves 10-15 people Market
- Medium serves 20-30 people Market
- Large serves 50-60 people Market

**CHEESE & FRUIT TRAY**
Domestic cubed cheeses and fresh cubed in-season fruits.
- Small serves 10-15 people $36.75
- Medium serves 20-30 people $70.50
- Large serves 50-60 people $95.75

**SILVER DOLLAR SANDWICH TRAY**
Pre-made turkey and ham sandwiches on silver dollar rolls with mustard and mayonnaise.
- Small serves 10-15 people $30.00
- Medium serves 20-30 people $50.00
- Large serves 50-60 people $90.00
The full range of services that we can provide is not limited to the selections in this guide, so please contact us with your catering needs!

Catering by
Great Western Dining Service, Inc.
located on the beautiful campus of
Avila University
11901 Wornall Road
Kansas City, MO 64145
816-501-3755