



CLASSIC CATERING




AT MISSOURI SOUTHERN
STATE UNIVERSITY






Welcome

From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff and a wide range of resources available from our international network.



As a catering service, our main function is Food! Our trained, professional staff is dedicated to providing the highest level of catering services. The quality of your food, however, does not rest upon the chefs alone. Every member of the Catering Department receives monthly training on food and beverage services, as well as day-to-day experience on the job.




This brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide your guests with an unforgettable experience.



We look forward to the opportunity to work with you!

Sodexo Catering Team
Missouri Southern State University
Joplin, MO





WELCOME

Sodexo Catering Services is committed to making your event a success. From morning breakfast breaks to casual feasts and elegant receptions, our catering menu is filled with fresh contemporary ideas. This menu represents only a starting point. Our commitment is to customize menus for your occasion. We will assist with planning your event and offer creative menus, elegant presentations and thoughtful service to provide your guests with a pleasant experience.

To plan your next event or for further assistance, please call us at 417.625.9824 or e-mail us at catering@mssu.edu.

PLANNING YOUR EVENT

We pride ourselves on being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special functions.

Arranging and Reserving a Date

Even if the event is tentative, please make arrangements with the catering department so that we can reserve your date on our records. All information such as location, estimated number of guests, time of function and menu selection, should be arranged at least ten business days before the function.

Reserving a Room

Whether the event is to take place on campus or off, the location needs to be reserved before we deliver. If you are booking a room in Billingsly Student Center, please contact the Reservation Office at 417-625-9346 as soon as possible to reserve a suitable room for your event. Setups, including tables, chairs and food tables need to be arranged with the Reservation Office also. When reserving the time, please allow time for setup and cleanup.

Contact the Catering Office

At least ten days before your event, contact the Catering Office at 417-625-9824, or stop by the office located in Billingsly Student Center. Some arrangements can be made by phone or e-mail; others require an appointment with the Catering Director. The office hours are Monday through Friday, 9:00 am to 4:30 pm. After we have finalized all the details of your event, you will receive a Catering Planning Sheet to confirm and sign. Please carefully review all information on the Catering Planning Sheet for accuracy and completeness. Please call in any changes and return a signed copy to us by fax at 417-625-9506.



BREAKFAST

All breakfasts are served buffet style and include freshly brewed Coffee and Orange Juice. Add Cereal and Milk for \$1.00 per person

Continental Breakfast

Assorted Pastries
such as Danish and Muffins
Fresh Fruit

Power Breakfast

Assorted Yogurts
Assorted Cereals w/ Milk
Fresh Fruit
Bagels w/ Cream Cheese & Jelly.

The Euro Breakfast

Fresh Fruit
Flaky Miniature Croissants
Miniature Bagels w/ Butter, Cream Cheeses
& Jellies
International flavored Coffee Creamer

Italian Breakfast

Fresh Fruit
Your choice of Mushroom or Ham Frittata
Bacon
Oven Brownd Potatoes

The Early Bird Breakfast

Assorted Fresh Baked Muffins
Scrambled Eggs
Link Sausage
Hashbrown Potatoes

Lion Breakfast!

Fresh Fruit
Assorted Mini-Muffins
Scrambled Eggs
Bacon and Sausage Patties
Hashbrown Potatoes
Biscuits and Gravy

Custom Breakfast

A served breakfast of Eggs Bravo (Scrambled Eggs with Cheese Sauce on an English Muffin), Crab Hash, Sugared Bacon, and whole Strawberries with a Sauce of Heavy Cream and Cream Cheese, Coffee and Fruit Juice

BAKER'S DOZEN

Assorted Muffins
Miniature Muffins
Assorted Cake and Glazed Donuts
Donut Holes
Bagels with Cream Cheese & Jelly
Miniature Bagels w/ Cream Cheese & Jelly
Mini Danish
Streusel Coffee Cake
Gourmet Coffee Cake
Assorted Breakfast Breads
Chocolate Brownies
Assorted Otis Spunkmeyer™ Cookies
Lemon Bars

BEVERAGES

By the Gallon

Iced Tea
 Fruit Punch
 Fruit Juice (Apple or Orange)
 Lemonade
 Hot Chocolate
 Coffee
 Hot Apple Cider
 Sparkling Grape Juice (per 750ml bottle)



Soda Fountains

Self serve soda fountains are available upon request. Soda canisters serve 80-100 12 oz. servings.

Coke products

Individual Beverages

Bottled Water
 Juice
 Milk (2%, Skim or Chocolate)
 Canned Soda
 Sparkling Water
 Hot Tea



SWEET STUFF

Minimum 2 dozens

Assorted Miniature Cheesecakes
 Petits Fours.
 Assorted Bar Cookies
 Vanilla Cream Puffs
 Miniature Fruit Pastry Cups
 Chocolate Mousse Tartlets
 Assorted Fancy Pastries and Tartlets
 Chocolate Covered Strawberries

White or Chocolate or Combination Cakes
(Additional charges may apply to extra artwork)

Full Sheet (80 slices)
 Half Sheet (40 slices)
 Quarter Sheet (20 slices)

SNACK ATTACK

Chips and Salsa
 Chips & Dip
 Snack Mix
 Mixed Nuts
 Chocolate Covered Pretzels
 Whole Fruit (bananas, apples, oranges)

PARTY ON A TRAY

We build the size of the tray to suit the size of your group!

Fresh Crudités with Dip
 Cheese Tray with Crackers
 Seasonal Fruit Tray
 Antipasto Tray with Crackers

HORS D'OEUVRES

Cold: (minimum 2 dozen)

Assorted Finger Sandwiches
 Mini Croissant Sandwiches
 Asparagus & Ham Roll-ups
 Assorted Pinwheels
 *Tuscan Bruschetta
 *Open-faced Cucumber Sandwiches w/Dill
 Mexican Layered Dip w/Tortilla Chips (serves 20-30)
 Gourmet Sliced Cheese w/Olives & Grapes & Lahvosh Crackers
 Assorted Gourmet Canapés
 Shrimp Cocktail

Hot: (minimum 3 dozen)

Meatballs (BBQ or Polynesian)
 Boneless Buffalo Wings (Mild or Hot)
 Miniature Egg Rolls w/Sweet & Sour Sauce
 Smoked Chicken Quesadillas w/Salsa
 Miniature Chicken Cordon Bleu
 Assorted Mexican Appetizers (Tacos, Burritos, Quesadillas & Jalapeno Poppers)
 *Stuffed Mushrooms (vegetarian)
 *Asiago Stuffed Olive Bites
 *Spanakopita (Spinach & Cheese in phyllo packets)
 *Dill Cheese Puffs
 Assorted Miniature Quiche (vegetarian option)

Dips:

Seafood Dip w/Bread Wedges (Serves 30)
 *Spinach Artichoke Dip w/Tortilla Chips (Serves 30)

* *Notes vegetarian items*

SALADS AND SUCH

All Salads are preset with Rolls and Butter Cookies or Brownies, Iced Tea, Ice Water.

Chef Salad

Mixed Greens topped with Julienne Ham and Turkey, Tomatoes, Cucumber, Peppers and Cheddar Cheese with Ranch and Italian Dressings.

Caesar Salad

Sweet Romaine tossed with Parmesan Cheese, Red Onion, Homemade Croutons and Creamy Caesar Dressing. Topped with Grilled or Blackened Chicken (optional).

Greek Salad

Grilled Chicken on a bed of Mixed Greens tossed with Black Olives, Pepperoncini, Tomato and Crumbled Feta Cheese with a Greek Vinaigrette Dressing. Served with warm Pita Bread Wedges.

Deluxe Chicken Salad

Chunks of Chicken with Grapes and Almonds in a Creamy Dressing on a bed of Mixed Greens with a side of Fresh Fruit.

Soup and Salad

A Deliciously Hearty Soup served in a Bread Bowl. Served with a Side Salad and Cookies or Brownies.



SANDWICHES AND WRAPS

All Sandwiches are preset and served with a Pickle Spear and choice of one Side, Iced Tea and Ice Water. Fresh Baked Cookies or Brownies for Dessert.

Lions Club Croissant

A flaky Croissant stuffed with Turkey, Ham and Bacon, American Cheese, Lettuce and Tomato.

Italian Focaccia Sandwich (max 30 people)

Grill-pressed Focaccia Bread with Ham, Salami, Pepperoni, Provolone Cheese and Grilled Onions and Peppers with a touch of Pesto.

Lions Grilled Chicken Sandwich

Grilled Chicken Breast topped with Roasted Red Pepper and Provolone Cheese and served on an Onion Roll.

French Dip

Shaved Roast Beef piled high on a toasted French Roll with Swiss Cheese served with Au Jus.

“Wraps”

Your choice of Turkey, Asian Chicken or California Roasted Vegetable fillings in a Flavored Wrap.

Lion Chicken Salad Croissant

A Croissant Sandwich filled with our Fabulous Chicken Salad made with Tender Chunks of Chicken, Red Grapes, Slivered Almonds. Served with Lettuce and Pickle Spear. Your choice of Kettle Chips or Fresh Melon Wedge.

Sides Include: Potato Chips, Potato Salad, Pasta Salad, Marinated Vegetable Salad or Fresh Fruit.

LUNCHEON BUFFET

Served with Iced Tea and Ice Water and includes Dessert. A Minimum of 30 people.

Deli Express

Sliced Turkey, Ham and Salami, assorted Cheeses, assorted Bread Rolls, Lettuce, Tomato, Onion and Pickle. Served with your choice of two Sides. Served with assorted Fresh Baked Cookies.

Little Italy Buffet

Two Pastas, Meat Sauce, Marinara or Alfredo Sauce and Lasagna served with a Giant Italian Salad and Garlic Breadsticks. Served with Spumoni Ice Cream and Sugar Cookies.

Fajita Fiesta

Seasoned Chicken or Beef sautéed with Peppers and Onions, Refried Beans, Soft Flour Tortillas, Lettuce, Tomatoes, Jalapenos, Cheese, Sour Cream and Salsa. Served with Chocolate Brownies and Cinnamon Ice Cream.

ChuckWagon BBQ

Tangy BBQ Beef with Soft Buns, Baked Beans, Corn on the Cob, Potato Salad, Coleslaw and Watermelon Wedges. Served with Assorted Cobblers.

Spud Bar

Giant Oven Baked Potatoes served with Chili, Steamed Broccoli, Cheese Sauce, Bacon Bits, Sour Cream, Butter and Chives. Served with assorted Fresh Baked Cookies.

PICNIC FARE

(Paper products only)

All American Picnic

Grilled Quarter Pound Hamburgers and Hotdogs with Buns and the appropriate condiments. Served with Potato Salad and Potato Chips. Fresh Baked Cookies for dessert. Served with Iced Tea and Water.

Black-Tie Picnic

Grilled Quarter Pound Hamburgers, Chicken Breast and Bratwurst with Buns and the appropriate condiments. Served with Pasta Salad, Marinated Cucumber Salad, Baked Beans and Chocolate Brownies for Dessert. Served with Iced Tea and Ice Water.

Traditional Box Lunch

Ham and Turkey Sandwiches on Croissant or Onion Roll with a Bag of Chips and two Fresh Baked Cookies. Includes a can of Soda or small bottle of Water.

Executive Box Lunch

Ham and Turkey Sandwiches on Croissant, Marble Rye or Onion Roll with a side of Pasta Salad and Gourmet Dessert. Includes a can of soda or small bottle of Water.



FULL CUSTOM BUFFETS

Includes Rolls and Butter, Iced Tea, Ice Water and Coffee. Minimum of 30.

Billingsly

Choice of one Salad, one Vegetable, one Starch, one Entrée, & one Dessert

Lions Pride Dinner

Choice of one Salad, one Vegetable, two Starches, two Entrées & choice of two desserts

Lions Supreme

Choice of two Salads, two Vegetables, two Starches, three Entrees (option of Carved Meat), three Desserts

Buffet Salad Choices:

Tossed Mixed Green Salad
Spring Mix Salad
Giant Italian Salad
Caesar Salad
Marinated Pasta Salad
Marinated Vegetable Salad

Buffet Entrée Choices:

Marinated Grilled Chicken Breast
Chicken Copenhagen (Chicken Breast covered with sour cream sauce)
Parmesan Chicken
Teriyaki Chicken with Pineapple
Smothered Pork Chops
Lasagna
Vegetarian Lasagna
Baked Cheese Manicotti
Sliced Tender Roast Beef w/ Wine Sauce

FULL CUSTOM BUFFETS



Buffet Vegetable Choices:

Chef Scott's (Broccoli, Green Beans, Carrots, Yellow and Red Bell Pepper)
 Mediterranean Blend (Cauliflower, Green Beans, Carrots, Red and Yellow Bell Peppers)
 Key Largo Blend (Green Beans, Orange and Yellow Carrots and Red Bell Peppers)
 Oriental Sugar Snap Pea Blend
 California Blend (Broccoli, Cauliflower and Carrot)
 Green Beans with Bacon and Onion
 Lemon Glazed Baby Carrots
 Corn with Red Pepper
 English Peas and Mushrooms

Buffet Starch Choices:

Baked Potato with Sour Cream and Whipped Butter
 Potatoes Au Gratin
 Oven Roasted Garlic New Potatoes
 Garlic Mashed Potatoes
 Wild Rice Pilaf
 Rice Pilaf with Almonds
 Twice Baked Potatoes (at additional cost)

Buffet Carved Meat Choices:

Roast Beef
 Pineapple Glazed Ham
 Breast of Turkey

DESSERTS

Buffet and Served Dessert Choices

Pies:

Dutch Apple, Cherry, Peach, Pecan, Pumpkin, Chocolate Cream, Lemon Cream, Coconut Cream

Cakes:

Black Forrest, Apple Spice, Carrot, Lemon Chiffon, Angel Food Cake with Fruit, Champagne Cake, Walnut Cream

Other:

Fruit Cups, Apple Cobbler, Berry Cobbler, Peach Cobbler

Additional cost per person:

Gourmet Cakes
 Assorted New York-Style Cheesecakes
 Gourmet Cheesecakes

SERVED ENTREES

Served Entrees come with a Choice of Side Salad, Vegetable and Starch, Rolls and Butter, Iced Tea, Ice Water and Coffee and Choice of Dessert

Chicken Cordon Bleu (maximum 50)

Chicken Breast stuffed with Ham and Swiss Cheese, delicately breaded and baked and topped off with a creamy Velouté Sauce.

Marinated Chicken Breast

Marinated in Italian Seasoning and grilled to tender perfection.

Italian Lasagna

Your choice of Beef or our popular Vegetarian Lasagna (no starch choice).

Grilled Salmon

Juicy Salmon Filet grilled and drizzled with a Lemon Cream Dill Sauce.

Herb Crusted Beef Tenderloin

Rolled in Fresh Herbs and Oven Roasted to a perfect medium.

Honey Roasted Pork Tenderloin

Tender Pork Medallions basted with Honey and Slow Roasted.

Oriental Kabob

Two skewers filled with your choice of marinated chicken, beef or pork with fresh vegetables then grilled and served atop a blend of Jasmine Rice. (Vegetarian option available)



SERVED ENTREES

Salad Choices:

Tossed Mixed Green Salad with Ranch and Italian Dressings
 Spring Mix Salad with Apples and Walnuts and Balsamic Dressing
 Italian Salad with Homemade Croutons and Italian Dressing
 Caesar Salad
 Spinach Salad with Mandarin Orange and Vinaigrette Dressing

Starch Choices:

Baked Potato with Sour Cream and Whipped Butter
 Wild Rice Pilaf
 Garlic Mashed Potatoes
 Oven Roasted Garlic New Potatoes

Vegetable Choices:

Mediterranean Blend (Cauliflower, Green Beans, Carrots, and Red and Yellow Bell Peppers)
 Key Largo Blend (Green Beans, Orange and Yellow Carrots, and Red Bell Peppers)
 Oriental Sugar Snap Pea Blend
 California Blend (Broccoli, Cauliflower and Carrots)
 Green Beans with Bacon and Onion
 Lemon Glazed Baby Carrots
 Corn with Red Peppers
 English Peas and Mushrooms

For Dessert Choices see Buffet Dessert Choices

CATERED PRICING

BAKER'S DOZEN

Assorted Muffins	\$7.00/doz.
Miniature Muffins	\$4.50/doz.
Assorted Cake & Glazed Donuts	\$7.75/doz.
Donut Holes	\$1.75/doz.
Bagels	\$7.75/doz.
Miniature Bagels	\$6.50/doz.
Mini Danish	\$7.00/doz.
Streusel Coffee Cake	\$5.95/doz.
Gourmet Coffee Cake	\$12.00/doz.
Assorted Breakfast Breads	\$6.95/doz.
Chocolate Brownies	\$6.25/doz.
Assorted Otis Spunkmeyer™ Cookies	\$6.00/doz.
Gourmet Lemon & Chocolate Bars	\$12.00/doz.

SWEET STUFF

Assorted Miniature Cheesecakes	\$12.50/doz.
Petits Fours	\$12.50/doz.
Assorted Bar Cookies	\$6.75/doz.
Vanilla Cream Puffs	\$7.65/doz.
Miniature Fruit Pastry Cups	\$8.50/doz.
Chocolate Mousse Tartlets	\$8.50/doz.
Assorted Fancy Pastries & Tartlets	\$12.50/doz.
Chocolate Covered Strawberries	Seasonal
Cakes <i>(Additional charges may apply to extra artwork)</i>	
Full Sheet (80 slices)	\$62.50
Half Sheet (40 slices)	\$37.50
Quarter Sheet (20 slices)	\$27.50

BREAKFAST

Continental Breakfast	\$3.95/person
Power Breakfast	\$4.25/person
The Euro Breakfast	\$4.75/person
Italian Breakfast	\$5.50/person
The Early Bird Breakfast	\$5.75/person
Lion Breakfast!	\$7.00/person
Custom Breakfast	\$9.25/person

BEVERAGES

By the Gallon

Iced Tea	\$ 7.95
Fruit Punch	\$ 7.95
Fruit Juice	\$10.00
Lemonade	\$ 7.95
Hot Chocolate	\$ 7.50
Coffee	\$ 8.50
Hot Apple Cider	\$ 8.50
Sparkling Grape Juice (per 750ml bottle)	\$ 8.00

Soda Fountains

Soda canisters	
80-100 12 oz. servings	\$35.00 each
CO2 tank	\$18.00

Individual Beverages

Bottled Water	\$ 1.50
Juice	\$ 1.50
Milk	\$ 1.50
Canned Soda	\$ 0.85
Sparkling Water	\$ 2.00
Hot Tea	\$ 0.75

CATERED PRICING

HORS D'OEUVRES

Cold

Finger Sandwiches	\$4.75/doz.
Mini Croissant Sandwiches	\$6.75/doz.
Asparagus & Ham Roll-ups	\$8.50/doz.
Assorted Pinwheels	\$6.50/doz.
*Tuscan Bruschetta	\$6.00/doz.
*Cucumber Sandwiches	\$5.95/doz.
Mexican Layered Dip	\$35.00
Gourmet Sliced Cheese	\$3.00/person
Assorted Gourmet Canapés	\$23.00/doz
Shrimp Cocktail	Market Price

Hot

Meatballs	\$4.65/doz.
Boneless Buffalo Wings	\$7.50/doz.
Miniature Egg Rolls	\$6.25/doz.
Smoked Chicken Quesadilla	\$8.50/doz.
Mini- Chicken Cordon Bleu	\$8.00/doz.
Assort. Mexican Appetizers	\$8.0/doz.
*Stuffed Mushrooms	\$8.00/doz.
*Asiago Stuffed Olive Bites	\$7.00/doz.
*Spanakopita	\$8.25/doz.
*Dill Cheese Puffs	\$8.95/doz.
Assorted Miniature Quiche	\$10.00/doz.

Dips:

Seafood Dip	\$42.50
*Spinach Artichoke Dip	\$38.00

* *Notes vegetarian items*

SNACK ATTACK

Chips and Salsa	\$5.00/lb
Chips and Dip	\$5.95/lb.
Snack Mix	\$6.00/lb.
Mixed Nuts	\$8.00/lb.
Chocolate Covered Pretzels	\$7.50/lb.
Whole Fruit	\$.60/ea.

PARTY TRAYS

Fresh Crudités with Dip	\$1.25/person
Cheese Tray	\$1.75/person
Seasonal Fruit Tray	\$1.60/person
Antipasto Tray	\$3.00/person

SALADS AND SUCH

Chef Salad	\$7.00/person
Caesar Salad	\$7.25/person
Greek Salad	\$7.50/person
Deluxe Chicken Salad	\$7.50/person
Soup and Salad	\$6.50/person

CATERED PRICING



SANDWICHES AND WRAPS

Lions Club Croissant	\$7.10/person
Italian Focaccia Sandwich	\$7.25/person
Lions Grilled Chicken Sandwich	\$7.65/person
French Dip	\$7.25/person
“Wraps”	\$6.95/person
Lion Chicken Salad Croissant	\$8.25/person



LUNCHEON BUFFET

Deli Express	\$7.65/person
Little Italy Buffet	\$8.00/person
Fajita Fiesta	\$9.00/person
Chuck Wagon BBQ	\$9.00/person
Spud Bar	\$7.15/person



PICNIC FARE

All American Picnic	\$7.00/person
Black-Tie Picnic	\$8.25/person
Traditional Box Lunch	\$5.75/person
Executive Box Lunch	\$6.95/person

FULL CUSTOM BUFFETS

Traditional	\$11.50/person
Supreme	\$13.50/person
Billingsly	\$9.50/person
Twice Baked Potatoes	add \$0.75/person

DESSERT

Gourmet Cakes	\$1.75 extra/person
NY Style Cheesecakes	\$2.00 extra/person
Gourmet Cheesecakes	\$3.25 extra/person

SERVED ENTREES

Chicken Cordon Bleu	\$9.50/person
Marinated Chicken Breast	\$8.65/person
Italian Lasagna	\$8.00/person
Grilled Salmon	\$12.95/person
Herb Crusted Beef Tenderloin	Market Price
Honey Roasted Pork Tenderloin	\$11.00/person
Oriental Kabob	\$8.50/person