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.

Catering Guide

Great Western Dining Service, Inc.
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Welcome to Murray State College Catering!

Great Western Dining hopes that you enjoy the catering services designed exclusively for Murray State College. It is our desire to make your special event a pleasant and memorable occasion. Catering service is available three meals a day, seven days per week throughout the school year and summer. There are times when the College is closed and it is not feasible to provide catering services. Please check with Catering for those times when catering may not be available.

This guide is designed to give you an idea of the available services, types of functions and capabilities of the College's Catering Department. The full range of services that we can provide are 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 to your planning process. Please call us whenever you need assistance in planning your next event.

RESERVATION POLICY AND ROOM ARRANGEMENTS

Room reservations must be made through Murray State Facility Services. Please call (580) 371*2371 with the following information:

1. Date and time of the function
2. Approximate number of guests
3. Name of group and billing information
4. Location of requested function
5. Name, address, and phone number of group representative
6. Will the group require catering service?
After you have reserved space on campus, you will need to contact the dining service office at (580) 371-2581.

Our Catering Department will need the following, as well as the room scheduling 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

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 Service Can Not Be Assured With Less Than 72 Hours Notice.*

GUARANTEES 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 Dining will prepare up to 5-percent (5%) more food in case additional guests need to be served. If it is necessary to cancel 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 Murray State College will need to pay the Catering Department for 50% of services before the event and the remaining amount due by check 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 after 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 $25.00 delivery fee for functions off campus, maximum is $50.00 per day.
- Without special permission, a $20.00 minimum charge is required for catering. Minimum does not apply to pick-up items.
- We ask that unused food items not be removed from the service area.
- Great Western Dining will not be responsible for the health of individuals who consume unused food items from catering functions.

*Great Western Dining is eager to accommodate your special needs!*
BREAKFAST SELECTIONS

BREAKFAST BUFFETS

Continental Breakfast Buffet
Chilled fruit juice
Regular and decaffeinated coffee
Breakfast muffins
Seasonal sliced fruit tray
$4.95 per person

Light & Quick Start Buffet
Regular and decaffeinated coffee
Coffee cake
$1.75 per person
with Orange Juice
$2.85 per person

Continental Breakfast
A la Carte Pricing: Per Person:
Regular/decaf coffee..........$1.05
Chilled fruit juice..............$1.20
Coffee cake..................$ .85
Breakfast muffin.............$ .85
Sweet roll....................$1.20
Long john.....................$1.20
Bagel with cream cheese.....$1.55
Sausage biscuit..............$2.00
Seasonal sliced fruit tray....$2.15
HOT BREAKFAST BUFFETS
(Continental & Hot Breakfast Buffets include draped buffet table and paper service. Additional charges per person for china $ .65, linen $ .65)

Rise & Shine Buffet
Chilled fruit juice
Fluffy scrambled eggs
Crisp bacon OR sausage patties
Home fried potatoes
Biscuits and gravy
Regular and decaf coffee
Butter and jelly
$6.25 per person

Western Style Buffet
Chilled fruit juice
Seasonal sliced fresh fruit
Fluffy scrambled eggs
Bacon OR sausage patties
Home fried potatoes
Biscuits and gravy
Coffee cake
Regular and decaf coffee
Butter and jelly
$7.05 per person

SERVED BREAKFAST SELECTIONS
(Served Breakfast Selections include china, linen, and appropriate condiments.)

The Eye Opener
Chilled fruit juice
Fluffy scrambled eggs
Crisp bacon OR sausage patties
Home fried potatoes
Buttermilk biscuits
Regular and decaf coffee, hot tea
$6.75 per person

The Traditional
Seasonal fruit cup
Stack of blueberry pancakes
Crisp bacon OR sausage patties
Streusel coffee cake
Regular and decaf coffee, hot tea
$7.05 per person

The Okie Sampler
Seasonal fruit cup
Omelets cooked to order or eggs
Benedict
Home fried potatoes
Buttermilk biscuits
Regular and decaf coffee, hot tea
$7.75 per person
COLD LUNCH SELECTIONS

Deli Sandwich Buffet

(Deli Sandwich Buffets include a draped buffet table and paper service. Additional charges per person—additional meat choices $1.00, croissants $ .75, Kaiser rolls $ .55, tossed salad $1.25, china $ .65, linen $ .65)

Sliced deli meats
(smoked ham & turkey)
Basket of potato chips
Marinated pasta salad OR potato salad
Sliced cheeses: Swiss and American
Creamy coleslaw
White, whole wheat, and rye sliced breads
Fudge brownies
Crisp leaf lettuce, sliced tomatoes, sweet Bermuda onions, and dill pickle chips
Coffee and iced tea

$7.95 per person

SERVED COLD PLATE SELECTIONS

Chef Salad
Crisp garden greens, julienne of turkey breast, smoked ham, American cheese, Swiss cheese, tomato wedges, cucumber slices, broccoli & cauliflower florets, with ranch dressing and croutons.
Served with a fruit muffin

$7.95 per person

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<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Caesar Salad</strong></td>
<td>Crisp romaine leaves tossed with creamy Caesar dressing, grilled chicken breast, croutons, fresh Romano cheese, assorted rolls</td>
<td>$7.95</td>
</tr>
<tr>
<td><strong>Hawaiian Chicken Salad</strong></td>
<td>Chunky chicken salad with grapes &amp; toasted almonds, served in a pineapple boat, with carrot and celery sticks, and rolls</td>
<td>$8.50</td>
</tr>
<tr>
<td><strong>Fresh Fruit Plate</strong></td>
<td>Seasonal sliced and whole fresh fruits, served with cottage cheese, special yogurt dip, and assorted house rolls</td>
<td>$8.50</td>
</tr>
<tr>
<td><strong>Chicken Breast Croissant</strong></td>
<td>Sliced marinated chicken breast, lettuce and tomato on a croissant, served with pasta salad and fruit garnish</td>
<td>$6.95</td>
</tr>
<tr>
<td><strong>Turkey Club Croissant</strong></td>
<td>Sliced turkey breast, bacon strips, American cheese slice, lettuce and tomato, served with pasta salad and fruit garnish</td>
<td>$6.95</td>
</tr>
<tr>
<td><strong>Taco Salad</strong></td>
<td>Edible large flour tortilla bowl filled with lettuce, tomatoes, shredded cheese, hot chili, topped with sour cream and black olives with salsa on the side</td>
<td>$7.50</td>
</tr>
<tr>
<td><strong>Ham and Cheese Kaiser</strong></td>
<td>Sliced smoked ham, a slice of Swiss cheese, lettuce and tomato, on a fresh Kaiser roll, served with pasta salad, fruit garnish, pickle chips, mustard and mayonnaise</td>
<td>$7.50</td>
</tr>
</tbody>
</table>
SERVED LUNCH AND DINNER SELECTIONS

(Lested Lunch and Dinners include coffee, iced tea, china and linen service.)

Chicken Fried Steak
Served with mashed potatoes and cream gravy, green beans, tossed garden salad with ranch dressing, choice of dessert, dinner rolls

$10.45 per person

Italian Lasagna
With sautéed squash medley, large tossed garden salad with ranch dressing, choice of dessert, garlic bread

$9.75 per person

Lime Chicken
Grilled chicken with a little zest. Served with rice pilaf, glazed baby carrots, garden salad with ranch dressing, choice of dessert, rolls

$12.05 per person

Grilled Smoked Ham
With sweet potato soufflé, country style green beans, tossed garden salad with ranch dressing, choice of dessert, dinner rolls

$11.45 per person

Roasted Turkey Breast
Slices of turkey, cornbread dressing, mashed potatoes and gravy, country style green beans, cranberry relish, garden salad, dessert, dinner rolls

$11.45 per person
Cajun Blackened Chicken Breast
Served with rice pilaf, broccoli spears, tossed garden salad with ranch dressing, choice of dessert and dinner rolls
$11.85 per person

Oriental Cashew Chicken
With vegetable fried rice, stir-fried vegetables, sliced fruit plate, fortune cookie
$12.05 per person

Hot Roast Beef Sandwich
Served with mashed potatoes and brown gravy, country style green beans, tossed garden salad with ranch dressing, choice of dessert
$10.75 per person

Marinated Top Sirloin Steak
With a baked stuffed potato, green beans almandine, tossed garden salad with ranch dressing, choice of dessert, dinner rolls (try it blackened!)
$13.95 per person

Fiesta Chicken
Chicken breast with Southwest flavor, served with red bliss parsley potatoes, glazed carrots, tossed garden salad with ranch dressing, choice of dessert, dinner rolls
$12.05 per person

Dessert Choices:
Sliced fruit plate
Hot Fruit cobbler
Cheesecake
Fudge brownie
Pie
GOURMET SERVED LUNCH AND DINNER SELECTIONS

Served Gourmet Lunch and Dinners include coffee, iced tea, china and linen service.

**Beef or Chicken Teriyaki**
With vegetable fried rice, stir fried vegetables, mixed greens with a mandarin orange dressing, fresh fruit ambrosia, dinner rolls, fortune cookie

$12.60 per person

**Cheese Manicotti**
Manicotti stuffed with a creamy cheese blend with sautéed Italian green beans, large tossed garden salad with balsamic vinaigrette, garlic bread and Italian cream cake

$12.05 per person

**Chicken Cordon Bleu**
Chicken rolled around ham and Swiss cheese served on a wild rice medley, with glazed baby carrots, fresh garden salad, cloverleaf rolls and cheese cake with fruit sauce

$14.75 per person

**Roasted Pork Loin**
Stuffed with apple dressing, red bliss parsley potatoes, fresh green beans almandine, spring greens with red raspberry vinaigrette, clover leaf rolls and black forest cake

$13.20 per person
Pork Loin Continental
Tender slices of tenderloin au jus served with Duchess potatoes, broccoli with cheese sauce, Caesar salad, cheese scones and strawberries Romanoff

$13.20 per person

Chicken Parmesan
Breaded cutlet served on a bed of fettuccini with sautéed squash medley, romaine salad, garlic bread loaf, cannoli

$13.25 per person

Salmon with Lemon Butter
Tender and flaky filet with seven vegetable rice, creamed peas with tiny whole onions, spring greens with raspberry vinaigrette, rolls and carrot cake with cream cheese frosting

$14.95 per person

K.C. Strip or Ribeye
8 oz. steak, cooked medium-light pink center, served with a stuffed baked potato, broccoli with cheese sauce, garden salad, dinner roll and carrot cake with cream cheese frosting

$15.95 per person

Prime Rib of Beef Au Jus
A tender portion cooked medium, served with a stuffed baked potato, green beans almandine, tossed garden salad with choice of dressing, dinner roll and apple pie

Market per person
LUNCH AND DINNER BUFFET SELECTIONS

Lunch and dinner buffets include a tossed garden salad with 2 dressing choices, dinner rolls, coffee, iced tea, draped buffet tables, china & linen service.

$11.75 per person
With 3 Entrees $13.30 per person
With 2 Dessert choices $12.45 per person

Choose Two Entrees, One From Each Column:

Sliced marinated chicken breast
   Roasted beef
   Smoked glazed ham
   Sliced pork loin

Chicken Mornay
   Braised beef tips with noodles
   Lasagna
   Crispy fried chicken

Page 12
Choose One Accompaniment:

Rice pilaf
Mashed potatoes and gravy
Garlic mashed potatoes
Home fried potatoes
Buttered pasta
Oven browned potatoes

Choose Two Vegetables:

Country style green beans
Sweet green peas
Broccoli spears
Buttered whole kernel corn
Whole baby carrots
Cauliflower

Choose One Dessert

Sliced fruit plate
Fruit pies
Chocolate cake with chocolate frosting
Fudge brownie
Cream pies
Hot fruit cobbler
Cheesecake with fruit
GOURMET LUNCH AND DINNER BUFFET SELECTIONS

Gourmet Lunch and Dinner Buffets include a tossed salad with 2 dressing choices, dinner rolls, coffee and iced tea, draped buffet tables, china and linen service.

$14.95 per person
With 3 entrees $18.05 per person
With Carved Prime Rib $19.35 per person

Choose Two Entrees, One From Each Column:

Carved honey glazed ham
Carved roasted round of beef
Carved roasted turkey breast
Carved seasoned pork loin
Chicken teriyaki
Chicken Dijon

Lemon chicken
Beef bourguignon w/egg noodles
Manicotti
Dill salmon
Chicken jambalaya with rice
BBQ pork ribs
Choose One Accompaniment:
- Potatoes au gratin
- Red bliss parsley potatoes
- Stuffed baked potatoes
- Seven vegetable rice
- Red smashed potatoes
- Twice mashed potatoes

Choose Two Vegetables:
- Broccoli spears with cheese sauce
- Cauliflower Vanderbilt
- Sautéed medley of squash
- Tarragon glazed carrots
- Fresh green beans almandine
- Buttered corn
- Oriental stir-fried vegetables
- Pineapple glazed acorn squash

Choose One Dessert:
- Apple or cherry pie
- Carrot cake
- Coconut or banana cream pie
- Black forest cake
- Fresh fruit ambrosia
- Cheesecake with fruit sauce
- Chocolate or strawberry mousse
Traditional Picnic
Hamburger with bun
Hot dog with bun
Tray of American and Swiss cheeses
Platter of leaf lettuce, tomatoes, onions, pickles
Assorted condiments
Red bliss potato salad
Coleslaw
Watermelon slice
Lemonade
$7.50 per person

Great Western Picnic
BBQ chicken
BBQ pork ribs
Buttered corn cobbets
Baked beans
Red bliss potato salad
Coleslaw
Fresh fruit melon basket
Corn muffins
Iced tea and coffee
$11.40 per person
Price for chicken only buffet
$9.70 per person
BOXED MEAL SELECTIONS

(Includes condiments and paper napkins. Additional charges per person for fruit juice $ .45, tossed salad $1.00, side salad $ .70.)

**Italian Hoagie**
Bologna, salami and ham, with Swiss and American cheeses, lettuce and tomato on a hoagie bun with pretzels or potato chips, choice of apple, orange or banana, brownie or chocolate chip cookies and choice of soda

$7.10 per person

**Ham and Cheese Kaiser**
Smoked ham, Swiss cheese, lettuce and tomato, on a Kaiser roll with potato chips or pretzels, choice of apple, orange or banana, brownie or chocolate chip cookies and choice of soda

$7.10 per person

**Turkey & Cheese Croissant**
Deli turkey, Swiss cheese, lettuce and tomato, on a Croissant with potato chips or pretzels, choice of apple, orange or banana, brownie or chocolate chip cookies and soda

$7.35 per person

**Cold Fried Chicken**
Two pieces of crispy fried chicken, marinated pasta salad, choice of apple, orange or banana, brownie or chocolate chip cookies and choice of soda

$7.80 per person

**Gourmet Boxed Meal**
Smoked turkey, cheddar cheese, leaf lettuce and sliced tomato on a French baguette with fresh fruit cup, marinated pasta salad, pecan tart, choice of soda and peppermint swirl

$9.00 per person

**Economy Bagged Lunch**
Two sandwiches-ham or turkey, American cheese, choice of white or whole wheat bread, potato chips, choice of apple, orange or banana, brownie and choice of soda

$5.85 per person
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.
Additional charges per person-china $.65, linen $.65.)

We recommend allowing approximately 8-10 hors-d’oeuvres per person for a reception.

Hot Hors-d’oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ chicken dummies</td>
<td>$8.65</td>
</tr>
<tr>
<td>BBQ meatballs</td>
<td>$6.95</td>
</tr>
<tr>
<td>Buffalo chicken wings, celery, carrot sticks and bleu cheese dip</td>
<td>$7.95</td>
</tr>
<tr>
<td>Cocktail franks</td>
<td>$7.95</td>
</tr>
<tr>
<td>Mini quiches</td>
<td>$8.95</td>
</tr>
<tr>
<td>Chicken teriyaki</td>
<td>$8.00</td>
</tr>
<tr>
<td>Stuffed mushroom caps with Italian sausage</td>
<td>$7.20</td>
</tr>
<tr>
<td>Swedish meatballs</td>
<td>$6.95</td>
</tr>
<tr>
<td>Fried ravioli</td>
<td>$7.20</td>
</tr>
<tr>
<td>Mozzarella sticks with marinara sauce</td>
<td>$7.20</td>
</tr>
<tr>
<td>Rumaki</td>
<td>$6.95</td>
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</tbody>
</table>
Cold Hors-d'oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey pinwheels</td>
<td>$ 6.95</td>
</tr>
<tr>
<td>Deviled eggs</td>
<td>$ 4.25</td>
</tr>
<tr>
<td>Genoa salami cornets</td>
<td>$ 4.50</td>
</tr>
<tr>
<td>Finger sandwiches (spreads)</td>
<td>$ 6.95</td>
</tr>
<tr>
<td>Demi Sandwiches (sliced meats)</td>
<td>$ 7.95</td>
</tr>
<tr>
<td>Fruit kabobs</td>
<td>$ 7.20</td>
</tr>
<tr>
<td>Cheese straws</td>
<td>$ 3.75</td>
</tr>
<tr>
<td>Prosciutto ham &amp; melon</td>
<td>$ 7.95</td>
</tr>
<tr>
<td>Marinated mushrooms</td>
<td>$ 2.95</td>
</tr>
<tr>
<td>Cheese tray--cubed cheeses, cheddar, Swiss, jalapeno, gouda</td>
<td>$ 5.85</td>
</tr>
<tr>
<td>Baked brie en croute (each)</td>
<td>$24.95</td>
</tr>
</tbody>
</table>

Petite Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petit fours</td>
<td>$ 6.75</td>
</tr>
<tr>
<td>Mini brownies</td>
<td>$ 6.75</td>
</tr>
<tr>
<td>Mini dessert bars</td>
<td>$ 6.75</td>
</tr>
<tr>
<td>Sugar cookies</td>
<td>$ 5.50</td>
</tr>
<tr>
<td>Tea cookies</td>
<td>$ 5.50</td>
</tr>
<tr>
<td>Assorted fruit cups</td>
<td>$ 5.50</td>
</tr>
<tr>
<td>Strawberries and cream</td>
<td>$ 6.35</td>
</tr>
</tbody>
</table>

Additional Options

Choose (2) hot and (2) cold hors d'oeuvres, (1) dessert item, vegetable tray with dip, tortilla chips with dip, fruit punch and coffee .......... $6.85 Per Person

Choose (3) hot and (3) cold hors d'oeuvres, (2) dessert items, vegetable tray & dip, cheese tray, tortilla chips/dip, fruit punch and coffee .. $8.90 Per Person

Choose (3) hot and (3) cold hors d'oeuvres, (2) dessert items, vegetable tray with dip, cheese tray, fresh fruit tray, tortilla chips and dip, fruit punch, and coffee .................................................. $10.60 Per Person
ICE CREAM SOCIAL

(Ice cream party includes a draped buffet table and paper service. And don't forget the cherries!)

Chocolate & vanilla ice cream
Chocolate & butterscotch syrups
Strawberry & pineapple topping
Chopped nuts & shredded coconut
Whipped cream topping

$3.75 per person

AFTERNOON SNACKS

BEVERAGES PER PERSON

Canned Sodas ea .................. $1.00
Coffee .................................... $1.05
Lemonade .............................. $1.25
Iced Tea ................................ $1.05
Bottled Fruit Juice ea ............. $1.60
Fruit Punch ............................ $1.25
Bottled Water ea .................... $1.00

SNACKS PER PERSON

Cookies 2 ea.......................... $1.25
Fruit Tray................................. $2.10
Chips ...................................... $ .75
Pretzels ................................... $ .75
Nachos and Salsa.................... $1.40

PARTY ITEMS

(Per tray pricing, includes disposable plates & cocktail napkins. Serves approximately 20.)

Fresh Vegetable Tray
Broccoli, cauliflower, carrot sticks, celery sticks, cucumber slices, red peppers and Ranch dressing

$32.50

Fruit Tray
Fresh cubed in-season fruits such as cantaloupe, honey dew, watermelon, strawberries, grapes

$40.00

Cheese Tray
Domestic cubed cheese assortment: cheddar, Swiss, jalapeno, and provolone

$48.25

Deli Sandwich Tray
Pre-made turkey and ham sandwiches deli sandwiches with mustard and mayonnaise

$43.50
PICK UP ITEMS
(Tablecloths may be requested with at least one week’s notification at a charge of $5.05 per cloth. When equipment is borrowed for pick up service, a refundable $50.00 deposit is required.)

BEVERAGES

Coffee .................. $ 9.65 per gallon
Includes disposable cups, stirrers, sugar, sugar substitute, non-dairy creamer packets, and cocktail napkins. Serves 10.

Orange juice...........$14.25 per gallon
Includes disposable cups and cocktail napkins. Serves 15.

Fruit punch ............$9.75 per gallon
Includes punch cups & cocktail napkins. Serves 15.

Iced tea ................$ 9.65 per gallon
Includes disposable cups, sugar, sugar substitute, lemon wedges, stirrers, and cocktail napkins. Serves 10.

BAKED ITEMS
(All include cocktail napkins.)

Muffins .................. $7.75 per doz
(banana, apple, cranberry, or blueberry)

Cinnamon sweet rolls $8.90 per doz

Coffee cake .............. $7.75 per doz

Cookies (small) ....... $4.75 per doz
(chocolate chip, peanut butter, or sugar cookies)

Tea cookies............... $5.80 per doz

Fudge brownies ...... $7.75 per doz

Full sheet cake .......... $45.00

Half sheet cake .......... $22.50

(Full sheet cake serves approximately 60 people, choice of chocolate or yellow cake, chocolate or white frosting, with or without birthday decorations. Includes disposable plates and plastic forks.)

SNACKS
(All include cocktail napkins & disposable plates.)

Potato Chips ............$5.35 per lb
Includes French onion dip and serves 10 people

Pretzels ..................$3.35 per lb
Serves approx. 10 people.

Tortilla Chips ...........$5.50 per lb
Includes salsa and serves 10-15 people

Nachos con queso ......$8.10 per lb
Serves 10-15 people

Beef nachos con queso $9.00 per lb
Serves 10-15 people

Thank you for choosing Great Western Dining for your catering needs!
The full range of services that we can provide is not limited to the selections in this brochure, so please contact us with your catering needs!

Great Western Dining Service, Inc.
is located on the beautiful campus of

**Murray State College**
One Murray Campus
Tishomingo, OK 73460
(580) 371-2581