

The logo for Murray State College (MSC) features the letters 'MSC' in a large, blue, serif font with a white outline. Below the letters, the words 'MURRAY STATE COLLEGE' are written in a smaller, blue, sans-serif font. The logo is set against a background of a skewer with a strawberry, a slice of kiwi, and a slice of pineapple.

MSC
MURRAY STATE COLLEGE

Catering



M e e t . E a t . E n j o y !

Murray State College's Catering Services are professionally managed by Great Western Dining Service, Inc. GWD takes the stress out of meal planning for events of all kinds, from basic coffee services to outdoor events of unlimited numbers.

Not Sure Where To Start?

Our guide is a great place to begin. It is our desire to complement your event through catering that creates a pleasant and memorable highlight for your guests. Our trained, professional staff is dedicated to providing the highest level of service. We are ready to assist you in selecting from a wide array of menu options or to create a custom menu to make your event truly unique. We will work closely with you to guide you through our easy and seamless process to ensure that your special event is managed and catered flawlessly.

Room reservations must be made through Murray State Facility Services. Please call (580) 387-7320 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) 387-7250. We 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
6. State of Oklahoma Tax Exempt Certificate, if applicable.

Some services are also available for off-campus locations. These same requirements will apply.

WELCOME TO

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

*** CATERING SERVICE CANNOT BE ASSURED WITH LESS THAN FIVE (5) DAYS NOTICE ***

Vegetarian Meal

A vegetarian entrée may be substituted with advance notice of at least three (3) working days. Vegetarian meals are the same price as the selected entrée.

Guarantees & Billing Information

A confirmed number of guests to be served must be given no later than five (5) days 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 fifty (50) percent charge of the guarantee will occur

Menu prices include labor unless catering service requires additional hiring of outside temporary staff. Prices will be finalized after menu has been selected and prior to signing contract. Prices within this guide are subject to change.

Groups outside of Murray State College will need to pay the Catering Department for the invoice in full the day of their 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, according to the due date listed on the invoice. Remittance of payment must be made 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, your sales tax exemption certificate must be given to GWD at the time of confirming your catering function.

- There is a \$25.00 minimum delivery and set-up fee for functions outside of the Cafeteria. Delivery price can vary pending location and complexity of set-up.
- Without special permission, a \$20 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 will not be responsible for the health of individuals who consume unused food items from catering functions.

MSC CATERING!

Liability

Included in your quoted per person menu costs are the food, required silverware, buffet serving pieces, glassware, self-sufficient cooking equipment if specified, and clean-up materials. If you prefer, we would be delighted to use any or all of your own linens or equipment. Please be advised, however, that we can not be held responsible in any way for replacement, loss, damage or breakage.



MORNING FARE

BREAKFAST SELECTIONS

Selections are presented buffet-style with quality plastic ware, and include linen-draped service tables, on-campus delivery, set-up and clean-up. China service with linen napkins and guest seating tablecloths is available upon request at an additional cost. A chef-prepared Omelet Station may be added to any breakfast selection for additional \$9.15 per person.

THE CLASSIC CONTINENTAL \$2.25 per person

Regular or decaf coffee
Assorted pastries

THE EYE OPENER \$6.30 per person

Regular or decaf coffee
Chilled fruit juice
Assorted pastries
Seasonal sliced fruit

THE AGGIE BREAKFAST \$6.55 per person

Regular or decaf coffee
Chilled orange juice
Biscuits & gravy
Fresh seasonal fruit

CREATE YOUR OWN OKIE SAMPLER BUFFET \$9.85 per person

Choose one (1): Scrambled eggs; western scramble with cheese OR tomato, spinach, mushroom & Swiss egg casserole

Choose two (2): Crisp bacon; sausage patties or links; smoked sausage OR frizzled ham

Choose one (1): Home-fried potatoes; hashbrowns OR tri-taters

Choose one (1): Biscuits & gravy; pancakes; French toast OR French toast stix & powdered sugar

Choose one (1): Biscuits with butter & jelly; bagels with cream cheese; toast; seasonal fresh fruit; hot oatmeal; yogurt & granola OR freshly-baked muffins

Regular and decaf coffee, iced water and chilled fruit juice included with buffet

A LA CARTE CHOICES

May be ordered separately or added to any of the Morning Fare breakfast buffets.

Chilled apple or orange juice	\$1.60 per person
Cinnamon rolls	\$1.60 per person
Muffins	\$1.25 per person
Fruit turnovers.....	\$2.00 per person
Scones.....	\$2.25 per person
Yogurt parfait.....	\$2.85 per person
Seasonal sliced fruit	\$2.85 per person
Season whole fruit	\$1.15 per person



SIGNATURE SALADS

SALAD SELECTIONS

Selections may be boxed to go or presented buffet-style and include on-campus delivery, linen-draped service tables, set-up, clean-up and quality plastic ware with iced tea, coffee, water, warm rolls and brownies or cookies for dessert. Add cup of soup for \$1.90 per person.

CHEF SALAD

\$9.30 per person

Crisp garden greens
Julienne of turkey breast & smoked ham
American and Swiss cheeses
Tomato wedges and cucumber slices
Sliced eggs and green onions
With ranch dressing and croutons

SOUTHWEST CHICKEN SALAD

\$10.55 per person

Mixed greens topped with chipotle grilled chicken
Black bean and corn relish
Diced tomatoes and green onions
Southwest ranch dressing

MIXED GREEN SALAD

\$8.30 per person

Mixed greens topped with mandarin oranges
Dried cranberries, feta, almonds
Balsamic vinaigrette
Add chicken—\$2.00 per person

CHICKEN CAESAR SALAD

\$10.00 per person

Crisp romaine tossed with Caesar dressing
Grilled chicken breast
Homemade croutons
Fresh tomatoes
Freshly grated Romano cheese

SENSIBLE SELECTIONS

\$9.30 per person

Fresh Crudités Plate, seasonal fresh vegetables with house ranch or lite Italian, cheese and turkey cubes served with granola bar and fresh banana or apple

Fresh Fruit & Yogurt Plate, seasonal fresh cubed fruit, yogurt, cottage cheese and cinnamon granola served with a freshly baked fruit muffin

House Salad Plate, freshly-made tossed garden salad with choice of dressing, a whole apple, an oatmeal cookie and a bottled water



SANDWICHES & WRAPS

SANDWICHES & WRAPS

Selections are presented buffet-style and include delivery, linen-draped service tables, set-up and clean-up. Quality plastic ware, choice of one side, chips, iced tea or lemonade, iced water and cookies or brownies for dessert are also included. Sandwiches may also be boxed-to-go upon request. China and linen are available, upon request at an additional cost.

WRAPS

\$10.00 per person

BBQ Chicken, bacon, cheddar cheese, lettuce, tomato, red onion and Head Country BBQ sauce

Turkey BLT, traditional-style bacon, lettuce, tomato and mayo with roasted turkey

Honey Ham, spinach and Swiss cheese with honey mustard

Grilled Chicken with baby greens, red peppers, cucumbers, green onions and chipotle ranch

Southern Fried Chicken wrap with dill pickles, lettuce, tomato, buttermilk ranch

CROISSANT SANDWICH

\$9.70 per person

Choose one (1) meat: Sliced deli meat—ham OR turkey OR dilled chicken salad with cheese slice, lettuce and tomato on a flaky croissant and choice of one side

ITALIAN SUB

\$9.70 per person

Sliced ham, pepperoni, salami and provolone cheese, lettuce, tomato and choice of one side

ALL-AMERICAN SANDWICH

\$9.70 per person

Choose one (1) meat: Sliced deli meat—ham, roast beef OR turkey with cheese slice, lettuce and tomato on Wheatberry bread and choice of one side

ROAST BEEF & CHEDDAR SANDWICH

\$9.70 per person

Sliced roast beef, cheddar cheese, caramelized onions, lettuce, tomato topped with horseradish sauce and choice of one side

GRILLED VEGGIE & HUMMUS SANDWICH

\$9.70 per person

Grilled fresh vegetables, creamy hummus topped with lettuce and tomato slices. Served with your choice of one side (*see below*)

Sides & Additions

Choose one (1) side: Pasta salad, potato salad, coleslaw, whole fruit, granola bar OR carrots & broccoli with ranch dressing

Add a second side for \$.95 per person.

Premium sides: add \$.85 per person—broccoli slaw, garden salad w/house ranch OR fruit salad

Add a cup of soup for \$2.00 per person (*chicken noodle, minestrone, broccoli cheddar*).



BUILD YOUR OWN BUFFET

YOUR PERSONALIZED BUFFET

Selections are presented buffet style with china service, linen-draped service tables and includes coffee, iced tea and water, rolls & whipped butter, choice of dessert, on-campus delivery, set-up and clean-up.

ONE ENTRÉE CHOICE	\$15.10 per person
TWO ENTRÉE CHOICES	\$17.00 per person
THREE ENTRÉE CHOICES	Additional \$2.25 per person
ADD A CHEF-CARVED MEAT	Additional \$5.70 per person

Entrée Choices	Accompaniments
Grilled Chicken Breast Sliced Roast Beef Glazed Ham Slices Sliced Pork Loin Crispy Fried Chicken Chicken Fettuccine Alfredo Lasagna Spaghetti and Meatballs Grilled Pork Chops Baked Tilapia	Choose one (1): Wild Rice Rice Pilaf Mashed Potatoes and Gravy Baked Russet Potato Baked Sweet Potato Home-fried Potatoes with Onions Creamy Basil Parmesan Noodles Oven-Roasted Potatoes
Chef-Carved Meats	Veggies
Turkey \$5.70 per person Roast Beef \$5.70 per person Pork Loin..... \$5.70 per person Pit Ham \$5.70 per person Prime Rib Market price	Choose two (2): Green beans Buttered Corn Baby carrots Tri-vegetable medley Broccoli Garden peas

Garden Salad with Choice of Dressing

Ranch, French, Italian

Desserts	Additions
Fresh seasonal fruit Hot Fruit Cobbler Chocolate Cake Fruit or cream pie Angel or pound cake with strawberries and whipped cream	Additional charges: Two (2) dessert choices—\$.85 pp. Premium salads—\$1.45 pp. Additional waitstaff—\$11.40 pp. per hour



THEMED BUFFETS



SPECIALTY BUFFETS

Selections are presented buffet-style and include on campus delivery, linen-draped service tables, set up, clean up and quality plastic ware with iced water, iced tea or lemonade and dessert choice.

<p>Baked Potato Bar \$10.00</p> <p>Fluffy Idaho russets Garden salad w/ranch and Italian dressings BBQ beef Diced grilled chicken Steamed broccoli florets Cheese sauce Crumbled bacon Sour cream and chopped green onions</p>	<p>Deli Sandwich \$10.00</p> <p>Sliced ham and turkey American and Swiss cheeses Assorted breads Basket of potato chips & two cold salads <i>(choice of tossed salad, potato salad or Italian pasta salad)</i> Crisp leaf lettuce, sliced tomatoes, sweet Bermuda onions, mayo and mustard</p>
<p>Great Western Picnic \$14.85</p> <p>BBQ beef or pulled pork BBQ Chicken Choose three (3): <i>(corn on the cob, baked beans, potato salad, coleslaw, pasta salad)</i> Fresh melon salad Cornbread Chicken only—\$11.00 pp.</p>	<p>Tacos Any Day \$10.00</p> <p>Seasoned ground beef or ground turkey Hard/soft taco shells & tortilla chips Pinto beans & Spanish rice Shredded cheese, shredded lettuce Tomatoes, green onions, black olives House salsa and sour cream Chips and queso Shredded chicken—\$10.25 pp.</p>
<p>All-American Cookout \$9.70</p> <p>Juicy grilled burgers and hot dogs or brats served with buns and all the fixings (mustard, ketchup, pickles or relish, American cheese, lettuce, tomato, onion slices) Chips Potato OR pasta salad Watermelon (in season)</p>	<p>Taste of Italy \$11.55</p> <p>Crisp, freshly dressed Caesar or house salad with garlic croutons and Parmesan cheese Fettuccine Alfredo with chicken Italian meat lasagna Steamed vegetables Garlic breadsticks</p>
<p>ADDITIONS</p> <p>Premium salads—\$.85 per person Roast beef or salami to Deli—\$1.15 per person Cheddar or Provolone to Deli—\$.60 per person Premium desserts—\$1.15 per person</p>	<p>DESSERTS</p> <p>Hot apple or cherry cobbler Sheet cake Fudge brownies Bars or cookies</p>



LUNCHEONS & DINNERS

HOT LUNCHEONS & DINNERS

Selections are presented buffet-style on china with linen-draped service tables. Services include on-campus delivery, set up and clean up. Selections can be plated and formally served with linen and attendants for an additional charge of \$2.25 per person. Selections include a garden salad with two dressing choices, choice of dessert, iced water, iced tea or lemonade and coffee.

POULTRY

GRILLED CHICKEN BREAST With wild rice, steamed vegetables and warm rolls	\$11.25 per person
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CHICKEN CAPRESE Served with braised grape tomatoes, garlic and fresh basil	\$12.45 per person
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COUNTRY-FRIED OR OVEN-BAKED CHICKEN Mashed potatoes/gravy, vegetable and sweet honey biscuits	\$12.45 per person
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ROASTED TURKEY BREAST Sage dressing, mashed potatoes & gravy, vegetable, cranberry relish and warm rolls	\$12.45 per person
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CHICKEN PICATTA Served over angel hair pasta, vegetable, crusty French baguette and whipped butter	\$12.45 per person
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CHICKEN BREAST MARSALA Sautéed with mushrooms deglazed with Marsala wine reduction, roasted tri-color potatoes, vegetable and warm rolls	\$12.50 per person
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BEEF & PORK

COUNTRY-FRIED STEAK Breaded steak cutlet, red-skinned mashed potatoes with pepper cream gravy, vegetable and warm rolls	\$11.15 per person
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GRILLED HAM STEAK Cheesy potatoes, vegetable and warm rolls	\$12.45 per person
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ROSEMARY & THYME PORK CHOP Sweet potato soufflé, vegetable and warm rolls	\$14.40 per person
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ROASTED PORK LOIN Loaded smashed potatoes, vegetable and warm rolls	\$14.60 per person
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GRILLED, SLICED LONDON BROIL W/HERB BUTTER Baked potato with toppings, vegetable and warm rolls	Market per person
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PRIME RIB OF BEEF AU JUS Roasted-garlic-smashed potatoes, vegetable, warm rolls	Market per person
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LUNCHEONS & DINNERS

HOT LUNCHEONS & DINNERS (continued)

PASTA & VEGETARIAN

VEGETARIAN LASAGNA Baked wide noodles with layers of vegetables and breadstick	\$9.70 per person
CHICKEN FETTUCCHINI ALFREDO Tender chicken and fettuccini tossed with fresh cream, butter, seasonings, Romano cheese, Caesar salad and garlic breadstick	\$10.05 per person
TRI-COLOR CHEESE OR BEEF RAVIOLI In a pesto cream sauce, steamed vegetable and garlic breadstick	\$10.65 per person
BAKED PENNE PASTA W/ITALIAN SAUSAGE Sautéed vegetable and warm breadsticks with garlic butter	\$10.80 per person
ITALIAN LASAGNA Baked wide noodles layered w/spicy meat sauce with breadstick	\$10.95 per person

SEAFOOD

GARLIC SHRIMP Over linguine with vegetable, crusty French bread and butter	\$19.65 per person
PARMESAN-CRUSTED TILAPIA With 7-vegetable rice pilaf, vegetable and warm rolls	\$13.40 per person
ROASTED SALMON STEAK Over braised spinach, roasted garlic, white cheddar mashed potatoes and warm rolls	\$19.10 per person
FRIED CATFISH Coleslaw, hushpuppies and cornbread with sweet honey butter	\$12.85 per person

Desserts

Carrot cake
Chocolate cake
Hot fruit cobbler
Apple or cherry pie
Gourmet dessert bars
Fudge brownies
Cookies

Gourmet Desserts

Additional charge of \$1.15 per person
Chocolate overload layer cake
Tiramisu
Cheesecake w/strawberry sauce
Oreo or chocolate mousse pie
Italian crème cake

Additions

Add entrée \$3.45 per person
Premium salads
\$1.45 per person
Mixed greens w/dried cranberries, glazed pecans, gorgonzola
Spinach & greens w/feta, strawberries, mandarin oranges, toasted almonds



**CROWD PLEASERS &
MORE**



FOR A CROWD

Services include on-campus delivery or pick up, condiments and quality plastic ware.

Cheese pizza	\$12.50 each
One or two toppings pizza	\$13.65 each
Three or more toppings pizza.....	\$14.85 each
<i>(Toppings: pepperoni, sausage, ham, chicken, green pepper, mushrooms, onions, black olives, jalapenos, spinach, tomatoes)</i>	
Specialty pizza (<i>Chicken—Buffalo, Bacon Ranch, Alfredo, BBQ</i>).....	\$15.95 each
Hot dogs, chips and cookies	\$ 4.55 per person
Pulled BBQ pork sandwiches, onions, dill pickles, chips and cookies.....	\$ 7.40 per person

Add-ons to Above Items:

Buffalo wings, celery, carrot sticks, ranch and bleu cheese dips.....	\$12.00 per dozen
Garlic breadsticks, Alfredo or marinara	\$ 1.45 per person
Garden salad	\$ 1.55 per person
Cookies	\$ 5.70 per dozen
Fresh fruit, potato salad, baked beans or pasta salad.....	\$ 1.55 per person

SMALL SNACK BASKET-Choose any two (2) \$ 4.00 per person

LARGE SNACK BASKET-Choose any three (3) \$ 4.85 per person

Includes choice of soda, lemonade, coffee, sweet or un-sweet tea, fruit juice OR infused water.

Granola bars, apples, bananas, trail mix, cookies, muffins, sliced melon (seasonal), Chex mix, popcorn, celery & carrots with house ranch dip, hummus & pitas, yogurt & granola, candy bars

ICE CREAM SOCIAL \$ 4.00 per person

Vanilla and chocolate ice creams, chocolate syrup, strawberry & caramel sauces, nuts, whipped cream & cherries

With brownies.....\$ 4.30 per person

With bananas



**PARTIES &
RECEPTIONS**

PARTY & BREAK SELECTIONS

Services include delivery, set up and clean up, quality plastic ware and appropriate condiments.

HOT HORS D'OEUVRES (by the dozen)

Fried pickles w/house ranch dip.....	\$11.15	BBQ meatballs (1 oz.)	\$ 8.80
Grilled chicken skewer w/dipping sauces	\$10.25	Spanakopita	\$12.50
Mini eggrolls with sweet & sour sauce.....	\$ 9.15	Mini quiches	\$11.40
Chicken strips with honey mustard & BBQ....	\$13.65	Fried mac & cheese bites (2 dozen) .	\$ 9.15
Sausage stuffed mushrooms.....	\$ 9.15	Mozzarella Sticks (2 dozen)	\$ 9.15

COLD HORS D'OEUVRES (by the dozen)

Turkey & ham pinwheels.....	\$ 8.80	Deviled eggs	\$ 6.85
Turkey or ham silver dollar rolls.....	\$14.25	Traditional Caprese w/fresh basil ...	\$12.00
Fresh plum tomato & basil bruschetta	\$ 7.95	Antipasto Kebabs.....	\$12.00
Fresh season fruit kebabs w/ yogurt dip	\$ 9.15		

DIPS & DISPLAYS

	Small (serves 10-15)	Large (serves 20-35)
Seasonal fruit tray.....	\$26.75 each	\$53.00 each
Fresh vegetable tray w/house ranch dip.....	\$20.20 each.....	\$42.45 each
Domestic cheese display with crackers & grapes	\$26.75 each	\$53.00 each
Artisan cheese, summer sausage, crackers, baguettes, fruit	\$34.20 each.....	\$71.20 each
Tortilla chips & house salsa (<i>serves 5-8 per pound</i>)		\$ 7.15 per lb.
7-layer dip (<i>serves 5-8 per pound</i>)		\$11.15 per lb.
Nachos con queso (<i>serves 5-8 per pound</i>)		\$10.25 per lb.
Nachos con queso & beef (<i>serves 5-8 per pound</i>).....		\$11.55 per lb.
Spinach artichoke dip (<i>serves 5-8 per pound</i>).....		\$11.35 per lb.
Chilled shrimp w/sauce.....		\$ 5.95 person
Bacon ranch cheese ball with assorted crackers		\$16.50 each

DESIGN YOUR OWN RECEPTION

\$12.25 per person

Includes coffee, iced water and Murray Sunrise Punch or iced tea

Choose two (2) hot hors d'oeuvres, two (2) cold hors d'oeuvres from above selections and one (1) dessert item from Baked Sweets section



**BAKED SWEETS &
BEVERAGES**



BAKED SWEETS & BEVERAGE SELECTIONS

Services include delivery, set up and clean up, a draped buffet table, cocktail napkins, quality plastic ware and condiments if needed. Pick-up service is available with a refundable \$55 deposit if equipment is taken off-campus.

BAKED SWEETS

Cookies	\$ 5.70 per dozen
Chewy fudge brownies.....	\$ 9.70 per dozen
Gourmet dessert bars.....	\$17.10 per dozen
Muffins	\$10.80 per dozen
Decorated cupcakes	\$11.40 per dozen
Cinnamon rolls.....	\$12.00 per dozen
Chocolate-dipped strawberries	\$17.10 per dozen
Half sheet cake (serves 32–40 people)	\$34.20 each
Full sheet cake (serves 55–70 people)	\$68.35 each

BEVERAGE SERVICE

	Service	Pick-up
Regular & decaf coffee	\$1.45 per person.....	\$12.05 gallon
Orange, apple, fruit punch or cranberry juice.....	\$2.45 per person	\$17.70 gallon
Regular iced or sweet tea.....	\$1.45 per person.....	\$12.05 gallon
Lemonade.....	\$1.45 per person.....	\$12.05 gallon
Murray Sunrise punch.....	\$1.55 per person.....	\$14.00 gallon
Sparkling cider	\$1.85 per person	\$17.80 gallon
Hot cocoa.....	\$1.85 per person	\$17.80 gallon
Hot cider.....	\$1.85 per person	\$17.80 gallon
Sodas.....		\$ 1.15 each
Bottled waters		\$ 1.15 each
Powerade		\$ 2.25 each



PERSONALIZED SERVICE

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

NOTES

Catering by
Great Western Dining Service, Inc.
located on the beautiful campus of
Murray State College
One Murray Campus
Tishomingo, OK 73460



Food Service Director, Melissa Barton
(580) 387-7250
foodservices@mscok.edu

Thank You For Allowing Us To Serve You!