MACOMB COMMUNITY COLLEGE
CATERING SERVICES & MENU

Featuring three easy ways to serve you. Refer to the section in the menu that best meets your needs.

- Full Service
- Decker’s Drop-Off Fee Free
- Express Pickup Fee Free

Macomb Community College
14500 E. 12 Mile Road
Warren, MI 48088-3896

www.macomb.edu/eventservices
Revised August 2016
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FULL SERVICE
BUFFET STYLE

• Hot or Cold Selections

• Served on upscale disposable tableware (Eco-friendly tableware available upon request at no additional charge.)

  China service is available upon request at event facilities only.

  For pricing, please contact the Food Service Director at 586.226.4717.

Macomb Community College
14500 E. 12 Mile Road
Warren, MI 48088-3896

www.macomb.edu/eventservices

No Gratuities!

All prices subject to change.
Guidelines

Exclusive Catering Contract
• All campus catering is exclusively provided by Macomb College Catering Services. All prices and menu items are subject to change without notice based on market conditions.

Event Facilities
• Event facilities (with catering kitchens) are defined as the following: John Lewis Center, Lorenzo Cultural Center, University Center (PDC).

Non-Event Facilities
• “Non-event facilities” refers to any campus facility other than the above-mentioned. Additionally, not all menu items are available in all facilities.
• Please add $50 for delivery of any full service catering to non-event facilities.

<table>
<thead>
<tr>
<th>Catering Due Dates</th>
<th>Deadline</th>
<th>Requirement</th>
<th>Reason</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>15 business days prior</td>
<td>Menu selections and guest count are due</td>
<td>To guarantee your selections are available</td>
</tr>
<tr>
<td></td>
<td>10 business days prior</td>
<td>Catering order, final guaranteed guest count, and signed contract (if applicable) are due</td>
<td>To avoid $50 late fee</td>
</tr>
<tr>
<td></td>
<td>5 business days prior</td>
<td>50% deposit of final guaranteed count is due by 12 pm</td>
<td>To have catering at your event</td>
</tr>
<tr>
<td></td>
<td>Less than 5 business days prior</td>
<td>100% of catering due</td>
<td>Catering reserves the right to substitute meal selections based on availability</td>
</tr>
</tbody>
</table>

• If necessary, final billing will be adjusted and invoiced due to any late changes.
• Every effort will be made to accommodate a guest count increase or menu changes. However, we may not be able to ensure that the same catering items you have selected will be available for the entire group.
• Reductions in guaranteed guest counts cannot be reimbursed.
• Your billing will reflect the actual number of guests served or the final guaranteed count, whichever is greater.
• If no final guaranteed count is received 10 business days prior to your event, your last estimate we have on file will be considered your final guaranteed count.

Frequently Asked Questions

What are minimum guest counts?
• A minimum order for 25 guests is required for each menu selection. For orders of less than 25 guests, see service charges below.

What are service charges?
• Service charges are all-inclusive in menu prices shown, with the exception of small-party fees, late fees, and delivery fees to non-event facilities. Macomb College does not charge a percentage gratuity fee, and tipping is not permitted.
• A service charge of $30 will be assessed for parties under 25 guests.
• Service charge for non-event facilities: Add $50 for delivery of any catering to non-event facilities.
• Groups will be charged 6% Michigan sales tax, if applicable.

Michigan State Sales Tax Exemption
• Groups requesting state sales tax exemption must submit a Michigan State Sales Tax Exemption certificate before a catering contract can be issued, or tax will be applied to the final bill and will not be refunded. The client’s name must be clearly shown on the certificate.

What happens if I must cancel my event?
• Cancellations must be received in writing addressed to the facility manager.
• Although Macomb College Catering Services works hard to plan your event and makes good-faith agreements with staff and vendors on your behalf, we realize circumstances may occur causing you to cancel your order. We try to cancel as many of our commitments without penalty to you. However, if you cancel your order 5 business days or less prior to your event, we will retain your catering deposit.
What other food options are available?

- Special menus (defined as any items not listed in this Macomb College catering menu) require advance notice of 15 business days. Special menu pricing is available through the Food Service Director only. Call 586.226.4717.

- For individuals with special dietary requests, substitute entrée options need to be indicated to the facility manager at the time the final guaranteed count is confirmed. Special requests received 5 business days or less prior to your event may incur service fees if additional preparation time is required.

- **Option for Macomb College internal clients and Michigan State Sales Tax-exempt clients* only:**
  Please feel free to ask your facility manager about our pre-issued food vouchers as an option for casual, convenient dining needs. Choose the maximum voucher amount and the number of vouchers you require for expected guests. We will invoice your account afterwards based on the actual register charges.

  Vouchers are redeemable at our campus retail food outlets only, fall and winter school semesters, Monday – Thursday only, during normal food service operational hours. Pre-issued vouchers require 5 business days’ advance notice and are valid only for use at our retail dining locations:

  **South Campus:**
  The Hub (K Bldg), MUG Coffee Co. (J Bldg), Concessions (P Bldg)

  **Center Campus:**
  Skylight Cafe (P Bldg), MUG Coffee Co. (C Bldg)

*Proof of tax exemption required.

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**Food Voucher**

Valid only for dining location and amount shown.
Is water service provided?
- Pitchers of water are available on request in event facility locations with breakfast, lunch, and dinner orders.
- Hydration stations are an alternate choice for water service. Stations dispense iced water to support any guest count. Eco-friendly cups and napkins are included.

May alcoholic beverages be served on campus?
- Serving alcoholic beverages at catered events is permitted on campus when all rules and regulations of the State of Michigan Liquor Control Commission and the Macomb College Alcoholic Beverage Policy have been followed. Please ask the facility manager of your event location for assistance in this matter.

How long before food is removed from my event?
- In keeping within standard health codes pertaining to the freshness and holding temperatures of foods, all items including beverages will be picked up 2 hours after the delivery time.
- Credit cannot be issued for any leftover food or unused items.
- Due to health code issues relating to food-borne illnesses and liability concerns, food may not be brought on campus, and food and beverages may not be taken from your event.
- Macomb College Catering Services works closely with food-gathering organizations to donate all unused food items when possible.

What linen and decor services are provided?
- Linens for banquet and food tables are provided by Macomb College Catering Services as part of our full service catering. There is an additional charge per linen for non-standard banquet tables.
- Items removed from your service by anyone other than the Macomb College Catering Services staff, including supplies, equipment, and decorations, will be added to your invoice for payment.
**FULL SERVICE BREAKFAST**

- A service charge of $30 will be assessed for parties under 25 guests.

<table>
<thead>
<tr>
<th>Cold Selections</th>
<th>Hot Selections</th>
<th>Breakfast Enhancements</th>
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Macomb Community College  
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Breakfast: Cold Selections

The Jump Start
$7.25
Freshly brewed regular and decaffeinated coffee with assorted donuts or bagels.

The Healthy Start
$10.25
Fresh fruit salad, granola, yogurt, fresh-baked bran muffins; served with orange juice, freshly brewed regular and decaffeinated coffee, and assorted herbal and gourmet teas.

The Copenhagen
$10.25
Assorted petite pastries, freshly baked light and flaky, including raspberry, apple, and vanilla custard danish, maple pecan plait, and cinnamon whirl, paired with fresh-cut seasonal fruit; served with orange juice, freshly brewed regular and decaffeinated coffee, and assorted herbal and gourmet teas.

The Continental
$11.25
Fresh-baked pastries, bagels and muffins; served with orange juice, freshly brewed regular and decaffeinated coffee, and assorted herbal and gourmet teas.
Breakfast: Hot Selections

Oatmeal Bar
$7.95
Build your own bowl of steel cut oatmeal. Toppings include: brown sugar, cinnamon, syrup, butter, walnuts, raisins, seasonal berries and fresh cream.

Chef’s Own Miniature Quiche
$10.25
Fluffy petite quiche baked in a flaky puff pastry—ham and onion with Brie cheese, asparagus and bell pepper with Parmesan cheese—one of each style quiche per person, paired with seasonal fresh fruit; served with orange juice, freshly brewed regular and decaffeinated coffee, and assorted herbal and gourmet teas.
Breakfast: Hot Selections, cont.

Breakfast Burrito Bar
$10.75
Build your own flour tortilla burrito with scrambled eggs, diced ham, cheese, green peppers, onions, and salsa; served with hash browns, orange juice, freshly brewed regular and decaffeinated coffee, and assorted herbal and gourmet teas.

The Hot & Hearty
$12.25
Scrambled eggs, hash browns, and your choice of breakfast sausage, bacon, or ham, accompanied by bagels; served with orange juice, freshly brewed regular and decaffeinated coffee, and assorted herbal and gourmet teas.
Breakfast: Enhancements

Seasonal whole fruit
$1.05 with meals $2.10 à la carte

Chilled hard-cooked eggs
(2 per person)
$1.85 with meals

Individual premium fruit yogurts
$1.95 with meals $3.55 à la carte

Fresh-cut fruit bowl
$3.05 with meals $4.70 à la carte

Oatmeal Bar
$3.95 with meals
Build your own bowl of steel cut oatmeal. Toppings include: brown sugar, cinnamon, syrup, butter, walnuts, raisins, seasonal berries and fresh cream.

Biscuits & Gravy
$4.95 with meals
Freshly baked biscuits with your choice of country style sausage gravy or spicy chorizo gravy.
FULL SERVICE
LUNCH & DINNER SELECTIONS

• All lunch and dinner selections include your choice of one of the following free beverages at event facilities only: fresh-brewed coffee and hot tea; OR iced tea; OR lemonade.
• A service charge of $30 will be assessed for parties under 25 guests.

Entrée Salads  Specialty Sandwiches  Sides  Pasta

Hot Buffets  International Hot Buffets  Vegetarian Selections
Lunch & Dinner Selections: Entrée Salads

Cobb Salad
$15.15
Grilled chicken breast on California greens, avocado, tomato, bacon, hard-cooked egg, sliced olives, and cheddar cheese; served with assorted dressings and a fresh-baked roll.

Grilled Chicken Caesar Salad
$15.15
Our classic Caesar salad topped with grilled chicken breast; served with Caesar dressing and a fresh-baked roll.

Michigan Chicken Cherry Salad
$15.15
Crispy greens topped with grilled chicken, dried Michigan cherries, candied walnuts, red onions, and Maytag blue cheese; served with house-made maple balsamic vinaigrette and a fresh-baked roll.

Southwest Chicken Salad
$15.15
Mixed greens with crispy chicken, black beans, roasted corn, onion, red peppers, shredded cheese; served with jalapeño ranch dressing and a fresh-baked roll.

Questions? Need assistance?
Contact the Reservations Center:
phone 586.498.4198, option #4
fax 586.445.7172
reservations@macomb.edu
Lunch & Dinner Selections: Specialty Sandwiches

Box Lunch

$10.50

Each box lunch includes 1 sandwich, served on a gourmet pretzel roll. Accompanied by a piece of seasonal whole fruit, bag of chips and two cookies. (You may choose 2 of the following sandwiches to add variety for your guests):

- Smoked Turkey with Cheese
- Baked Ham with Cheese
- Oven-roasted Roast Beef with Cheese
- Vegetarian Wrap

(Note: Free beverages not included with box lunch orders; beverages sold separately.)

Deli Sandwich Classics Buffet

$13.15

A chef’s choice assortment of premium deli sandwiches including: fresh mesquite turkey breast, roast beef, and ham, topped with premium cheeses, prepared on our bakery-fresh deli breads. Cut and served with assorted condiments on the side. Accompanied by assorted bagged chips and chef’s choice side salad.

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Lunch & Dinner Selections: Specialty Sandwiches, cont.

Assorted Deli Wraps
$13.15
Premium smoked turkey, roast beef, and ham, a variety of cheeses, dressed with our house-made gourmet spreads, all wrapped in flavored Lavash flatbreads. Presented with bagged chips and a chef’s choice side salad. (Veggie wraps available upon request.)

Traditional Deli Tray Buffet
$14.25
Create your own sandwich from a presented selection of plattered house meats and premium cheeses including: mesquite turkey breast, shaved ham, oven-roasted beef, Albacore tuna salad, aged cheddar, Swiss, and provolone cheeses. Displayed and served with an assortment of bakery-fresh breads, sliced tomatoes, lettuce, pickles, and a variety of appropriate condiments. Accompanied by assorted bagged chips and a side salad chosen by the chef.
Executive Deli Buffet

$19.95

Create your own sandwich from a selection of premium house meats and cheeses including: mesquite turkey breast, shaved ham, capicola, grilled chicken, herb-crusted beef tenderloin, Albacore tuna salad and a variety of imported cheeses. Displayed with an assortment of breads, rolls, croissants, sliced tomatoes, onions, lettuce, pickles, and traditional condiments. Accompanied by assorted bagged chips.

Also choose 1 of the following executive side salads:

— Greek Pasta Salad
Pasta with red, green, and yellow peppers, grape tomatoes, feta cheese, onions, black olives, herbs and spices, in a vinaigrette dressing.

— Chick Pea & Cucumber Salad
Chick peas, cucumber, grilled corn and red onion in a honey-dill vinaigrette.

— Southwest Vegetable Salad
Romaine lettuce, black beans, chickpeas, red peppers, and corn, in a piquant vinaigrette.

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Continued on next page.
Executive Deli Buffet, cont.

— Potato Salad
Traditional style.

— Coleslaw
Creamy, New England-style slaw.

— Fruit Salad
Fresh, seasonal fruit salad.

Questions? Need assistance?
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Lunch & Dinner Selections: Sides

Lays® Potato Chips
$1.25

Doritos® Nacho Cheese Chips
$1.25

Rold Gold® Pretzel Braided Twists
$1.25

Smartfood® White Cheddar Popcorn
$1.25
Lunch & Dinner Selections: Pasta

Build Your Own Pasta Bar
Served with a mixed greens salad and crunchy garlic bread.

First
Choose a Pasta
Penne
Farfalle
Fettuccini

Next
Choose a Sauce
Olive Oil Parmesan $9.85
Tomato Basil $10.55
Pesto $10.55
Alfredo $11.15
Meat Sauce $11.75

Add
Extra Accompaniments (if you like!)
Grilled Vegetables $2.50
Primavera Vegetables $2.50
Meatballs $3.00
Italian Sausage $3.50
Roasted Portobello $3.75
Grilled Chicken $4.35

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**Lunch & Dinner Selections: Pasta**

### Lemon Artichoke Chicken Pasta
**$12.95**
Pan seared chicken breast with sweet bell peppers, artichoke hearts, fresh lemon and white wine served with market vegetable, penne pasta, and a fresh-baked roll.

### Sicilian Baked Penne
**$12.95**
Penne pasta with marinara, sweet bell peppers, and Italian sausage, baked with mozzarella and provolone cheeses; served with crunchy garlic bread and house salad.

### House Special Tortellini
**$12.95**
Tender cheese tortellini with grilled chicken, sweet bell peppers, smoked bacon, and Alfredo sauce; served with crunchy garlic bread and house salad.

### Lasagna with Meat Sauce
**$14.25**
Five layers of fresh pasta separated by combined layers of ricotta and mozzarella cheeses and meat sauce; served with a Caesar salad and a fresh-baked roll.
Detroit Coney Bar
$10.50
Build your own Coney with freshly griddled all-beef Dearborn hot dogs, Detroit chili, and a traditional assortment of onions, tomatoes, jalapeños, and cheddar; served with your choice of bagged chips, potato salad or pasta salad. (Coney Bar includes 2 hot dogs per person.)

Baked Potato Bar
$12.95
Build your own baked potato with all the favorite toppings. Selection includes: chili, cheese, bacon, sour cream, onion, butter, salt, pepper and a seasonal vegetable. Comes with mixed greens salad and a fresh-baked roll.

Mac & Cheese Bar
$12.95
Creamy mac and cheese with an array of toppings. Selection includes grilled chicken, sausage, tomato, onion, cheese, mushrooms and a seasonal vegetable. Comes with a mixed greens salad and a fresh-baked roll.

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Lunch & Dinner Selections: Hot Buffets, cont.

**Smoked Dearborn Kielbasa**
$12.95
Served on a bed of sweet sauerkraut; with Southern style green beans, mac and cheese and a fresh-baked roll.

**Beef Stroganoff**
$13.95
Tender chunks of choice beef braised in a rich stroganoff sauce brimming with mushrooms and carrots over a bed of steaming egg noodles; served with a mixed greens salad and a fresh-baked roll.

**Philly Cheese Steak**
$14.95
Thin slices of sautéed ribeye steak, roasted bell peppers, onions and creamy sharp cheddar cheese sauce, served on a toasted baguette. Served with a fresh garden salad and freshly made kettle chips.

**Roast Turkey Breast**
$15.45
A traditional roasted turkey; served with mashed potatoes, gravy, vegetable, a mixed greens salad, and a fresh-baked roll.

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Citrus Bourbon Grilled Salmon
$17.45
Fresh grilled salmon with a citrus bourbon sauce; served with roasted red potatoes, a chef’s choice vegetable, mixed greens salad and a fresh-baked roll.

Italian

Chicken Ammoglio
$14.25
A baked chicken breast lightly crusted with rosemary focaccia crumbs and topped with a flavorful tomato basil relish; served with pasta, chef’s choice vegetable, a mixed greens salad, and a fresh-baked roll.

Chicken Marsala
$14.25
Chicken breast sautéed with wild mushrooms, shallots, and thyme, and deglazed with a delicate Marsala wine sauce; served with roasted potatoes, chef’s choice vegetable, a mixed greens salad, and a fresh-baked roll.
New

**Chicken Prosciutto**

*NEW*

$14.25

Grilled marinated chicken breast wrapped in Italian prosciutto and topped with Brie cheese and garlic cream sauce. Served with roasted Yukon potatoes, chef’s choice vegetable and a fresh-baked roll.

**Chicken Picatta**

$14.25

Sautéed chicken breast with capers in a light lemon-scented sauce; served with roasted potatoes, chef’s choice vegetable, a mixed greens salad, and a fresh-baked roll.

**Honey Garlic Chicken**

*NEW*

$14.25

Glazed chicken served with coconut rice, chef’s choice vegetable, mixed greens salad and a fresh-baked roll.

**Herb Roasted Pork Loin**

$14.95

Tuscan-style roasted pork loin with natural jus; served with roasted potatoes, chef’s choice vegetable, a mixed greens salad, and a fresh-baked roll.
Chicken Vesuvio
$15.15
Chicken breast with spring peas, potatoes, white wine sauce and Italian herbs. Served with a bistro vegetable, mixed greens salad and a fresh-baked roll.

Herb Roasted Salmon
$17.45
North Coast Atlantic salmon roasted to a bronze finish with a San Maranzano tomato relish; served with rice pilaf, chef’s choice vegetable, a mixed greens salad, and a fresh-baked roll.

Latin
Pork and Poblano Enchilada
$14.00
Mexican spiced pulled pork with poblano pepper enchiladas served with Mexican rice, mixed greens salad and vegetarian refried beans.

Taco Bar
$14.50
Ground round taco meat, Spanish rice, cheddar cheese, jalapeños, lettuce, and tomatoes; served with sour cream, guacamole, mixed greens salad and warm flour tortillas.
Lunch & Dinner Selections: International Hot Buffets, cont.

**Chipotle-Grilled Chicken**
$15.15
Bold and refreshing, smoky chipotle-scented chicken breast on a bed of black beans and roasted corn, with pico de gallo and queso fresco; served with a mixed greens salad, and a fresh-baked roll.

**Fajita Bar (Beef or Chicken)**
$17.75
Chicken breast or choice flank steak, spice-rubbed and grilled to perfection, accompanied by “sizzlin’” tri-color peppers and onions, cheddar cheese, refried beans, Spanish rice, fresh lettuce, warm flour tortillas, and our famous house-made salsa roja; served with a mixed greens salad.

**Asian**

**Grilled Chicken with Thai Peanut Sauce**
$15.25
Red curry-rubbed chicken breast; served with a traditional Bangkok peanut sauce, rice, a vegetable, and a fresh-baked roll.

**Sushi**

*Market Price*
Variety and price subject to selection and availability.
Feel free to talk directly to our Food Service Director for sushi selections and descriptions.

Questions? Need assistance?
Contact the Reservations Center:
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Stir Fry (Chicken, Beef, or Seafood)
$15.25
Wok-seared meat and vegetables in a rich ginger-scented, Mandarin-style stir-fry sauce, topped with crunchy noodles; served with rice and an eggroll.

Teriyaki Salmon
$17.45
Seared teriyaki salmon on a bed of stir-fried tri-colored peppers; served with wild rice, a mixed greens salad, and a fresh-baked roll.

Mediterranean
Grecian Grill (Chicken or Beef)
$15.45
Chicken or beef marinated with fresh oregano, garlic, rosemary, and lemon wheels, grilled to perfection and served atop Santorini-style rice pilaf, with pita bread and tzatziki sauce. Comes with a mixed greens salad.
Marrakesh Express
Mediterranean Bar
$16.95
All your favorite classics from across the sunny Mediterranean, including hummus, couscous, tabouleh, stuffed grape leaves, chicken shawarma, and fatoush; served with fresh pita bread.

Grilled Aegean Salmon
$17.45
Lemon-scented, fresh-grilled salmon presented atop almond herb rice; served with a fresh dill yogurt sauce, chef’s choice vegetable, mixed greens salad and a fresh-baked roll.
Lunch & Dinner Selections: Vegetarian Selections

Artichoke Wrap
$12.90
Marinated roasted artichokes, sweet bell peppers, sun-dried tomatoes, and Parmesan cheese, wrapped in spinach Lavash with pesto aioli; served with bagged chips and a chef’s choice salad.

Veggie Wellington
$13.65
Fresh-grilled vegetables layered in herbed tomato sauce and wrapped in delicate puff pastry baked golden brown; served with vegetarian side dishes, a mixed greens salad, and a fresh-baked roll.

Veggie Lasagna
$14.25
A delectable layering of pasta with spinach, carrots, and onions in a blend of ricotta, mozzarella, and Parmesan cheeses; served with a Caesar salad and a fresh-baked roll.
Meeting Breaks

Beverages sold separately. Refer to à la carte prices on pages 38–39.

Sports Break
$6.05
Popcorn, mixed nuts, tortilla chips with salsa, and pretzel rods with mustard.

Sweet Temptations Break
$7.25
Assortment of miniature pick-me-up sweets to include: specialty cookies, brownies, assorted dessert bars, mini French pastries, and chocolate-dipped strawberries.

Heart Healthy Break
$7.25
Fresh-cut fruit bowl with honey yogurt dip, accompanied by Snackwells® cookies, and granola bars.

Chocolate Extravaganza
$9.45
Assorted candy bars, brownies, chocolate-dipped strawberries, chocolate chip cookies and cold, fresh milk.

Note:
A service charge of $30 will be assessed for parties under 25 guests.
Receptions

Beverages sold separately. Refer to à la carte prices on pages 38–39.

Tortilla Chips & Salsa

$5.00
Crisp tortilla-style chips served with zesty salsa. (Add fresh-made guacamole for $2.00 extra per person.)

Hummus & Pita Chips

$5.00
Homemade classic hummus served with crispy pita chips. (Add tabouleh for $2.50 extra per person.)

The Wrap Platter

$6.00
Assorted turkey, ham, and roast beef mini wraps.

Seasonal Sliced Fruit Platter

$7.05
Selection of in-season, fresh-sliced fruits.

Layered Dip Platter

$7.15
9-layer dip platter served with tortilla chips.

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Receptions, cont.

Farmer’s Market
Fresh Vegetable Platter
$7.25
Selection of seasonal assorted vegetables; served with fresh herb dipping sauce.

Imported & Domestic Cheese Platter
$7.75
Selection of Maytag blue, Brie, cheddar, Swiss, havarti and Gouda; served with assorted crackers.

Marinated Grilled Vegetable Platter
$8.25
Grilled and chilled zucchini, yellow squash, sweet bell peppers, red onions, and mushrooms; marinated in aged balsamic vinegar, extra-virgin olive oil, and fresh herbs.

Antipasto Platter
$8.45
Assorted Sicilian cured meats and cheeses with traditional marinated and fresh veggies; served with Italian flatbreads and crostini.
Hors d’œuvres

Beverages sold separately. Refer to à la carte prices on pages 38–39.

Hot Hors d’œuvres

Coconut Chicken with Mango Sauce
Sesame Chicken Strips with Ginger Sauce
Meatballs (Sweet BBQ-style or Marinara)
Mini Maryland Crab Cakes
Sun-dried Tomato & Feta Phyllos
Vegetable Spring Rolls with Citrus Plum Sauce
Mini Spanakopita
Boneless Buffalo Wings with Ranch Sauce
Shrimp Spring Rolls with Asian Dipping Sauce
Toasted Cheese Ravioli with Marinara

Note:
For further information and pricing of hors d’oeuvres, please contact the Food Service Director who can recommend choices and quantities based on your event needs.
phone 586.226.4717

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Hors d’œuvres, cont.

**Cold Hors d’œuvres**

Roast Beef Roulades
Assorted Pinwheel Cocktail Sandwiches
Poached Shrimp with Cocktail Sauce
Vegetable Grape Leaves
Mini Gourmet Sandwiches
Fresh Mozzarella & Tomato Skewers with Pesto
Prosciutto-Wrapped Melon

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**Note:**
For further information and pricing of hors d’œuvres, please contact the Food Service Director who can recommend choices and quantities based on your event needs.

Phone 586.226.4717
Desserts

Beverages sold separately. Refer to à la carte prices on pages 38-39.

Assortment of Gourmet Cookies
$1.75 per person

Dark Fudge Chocolate Brownies
$1.75 per person

Carrot Cake
$2.85 per person

Flourless Chocolate Torte  Gluten Free!
$3.65 per person

Assortment of Dessert Bars
$3.65 per person

NY Style Cheesecake with Strawberry Sauce
$3.65 per person

Assortment of Tea Breads
$3.65 per person

Mini French Pastries
$4.25 per person

Note:
Specialized cakes are available upon request. Contact the Food Service Director for specific arrangements and prices.
phone 586.226.4717
Beverages

Hot Beverages

Hot Chocolate
N/A $1.60 à la carte or dessert only services

†*Coffee Service
Free with meal $2.10 à la carte or dessert only services

Freshly brewed regular and decaffeinated coffee.

†*Coffee & Tea Service
Free with meal $2.25 à la carte or dessert only services

Freshly brewed regular and decaffeinated coffee, and assorted herbal and gourmet teas.

Cold Beverages

*Lemonade
Free with meal $2.45 à la carte or dessert only services

Citrus Punch
$1.50 with meal $2.45 à la carte or dessert only services

*Fresh-brewed Iced Tea
Free with meal $3.05 à la carte or dessert only services

Note:
†Coffee replenishing $19/gallon. (This equals 12 10-oz. servings.) *Your choice of one of these beverages is included free with lunch and dinner selections at event facilities only.

Questions? Need assistance?
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reservations@macomb.edu
Beverages, cont.

**Assorted Canned Pepsi® Soft Drinks**
$1.45 with meal $2.45 à la carte or dessert only services

**Assorted Bottled Pepsi® Soft Drinks**
$1.70 with meal $2.80 à la carte or dessert only services

**Aquafina® Bottled Water**
$1.70 with meal $2.80 à la carte or dessert only services

**Lipton® Bottled Ice Tea**
$1.70 with meal $2.80 à la carte or dessert only services

**Assorted Bottled Juices**
$1.95 with meal $3.05 à la carte or dessert only services

**Assorted Bottled Starbucks® Frappuccino**
$2.20 with meal $3.30 à la carte or dessert only services

**Assorted Bottled SoBe® Juices**
$2.20 with meal $3.30 à la carte or dessert only services

*Hydration Station (Iced Water)*
$75 for 5 hours (minimum charge)

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**Note:**
*Hydration Station is an economical beverage alternative for large events or budget-conscious event planning. Iced water supplied to support any guest count. Includes eco-friendly cups and napkins. $75 minimum. After 5 hours, an additional $15/hr rate applies.

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DECKER'S DROP-OFF

Have a complete meal delivered for one low price!
Eco-friendly tableware | Conveniently delivered in disposable packaging
5 business days notice required. No fees! Free delivery!

No Gratuities or Service Fees!
Guidelines

• Equipment, attendants, and linens are not provided with this service.
• Please book at least 5 business days in advance.
• Customer is responsible for proper disposal of all remaining food items and utensils wherever food is consumed. Catering or building staff is not responsible for any cleanup. In event facilities (John Lewis Center, University Center/PDC, and Lorenzo Cultural Center), failure to comply with this guideline will result in a $5 per person charge added to your bill.
• Payment required at time of order.
Breakfast

**Early Riser Specials**
All early riser specials include bottled orange juice.

**Assorted bagels with cream cheese**
$5.10 per person

**Assorted yogurt and fruit parfaits**
$5.10 per person

**Assorted muffins**
$6.15 per person

**À la carte**

**Fresh-cut fruit bowl**
$4.35 per person

**Coffee to Go Box** *(regular or decaf)*
serves 8  $16.45

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Sandwiches

Let us put together an assortment for you.

$14.40 per person

Smoked Turkey & Bacon
Smoked turkey breast, smoked bacon, smoked Gouda, lettuce, tomato, and roasted red-pepper mayonnaise served on a pretzel roll.

House Chicken Salad
House-made chicken salad; served with lettuce and tomato on a fresh-baked croissant.

Grilled Portobello Mushroom
Grilled portobello mushroom, roasted red peppers, lettuce, tomato, and basil pesto on herbed focaccia bread.

Artichoke Wrap
Roasted artichoke hearts, sweet bell peppers, sun-dried tomatoes, Parmesan cheese, and pesto aioli in a Lavash wrap.

Roast Beef & Cheddar
Roast beef, cheddar cheese, lettuce, tomato, and horseradish sauce on an onion roll.

Macomb Club
Ham, turkey, applewood smoked bacon, cheddar cheese, lettuce, tomato and Dijon mustard on three-cheese and onion focaccia bread.

Note:
All Decker’s sandwich and salad packages include a cookie, bagged chips, whole fruit, and your choice of canned beverage or bottled water.

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Sandwiches, cont.

Turkey & Swiss
Smoked turkey, Swiss cheese, lettuce, tomato, and mayo on fresh whole wheat bread.

Honey Ham & Swiss
Honey ham, Swiss cheese, lettuce, tomato, and honey mustard on a pretzel roll.
Salads

Choose one of our bistro-style entrée salads.

$14.40 per person

Grilled Caesar Salad
Sliced chicken breast, romaine lettuce, croutons, Parmesan cheese, grape tomatoes, and Caesar dressing.

Asian Chicken Salad
A mix of shredded Chinese cabbage, daikon radishes, carrots, grilled teriyaki chicken, and mandarin oranges with an Asian sesame dressing, topped with rice noodles and grape tomatoes.

Greek Chicken Salad
Mixed greens with grilled chicken, Kalamata olives, feta cheese, red onions, cucumbers, tomatoes, beets, and pepperoncini, with Nikki’s® Greek dressing.

Michigan Chicken Cherry Salad
Mixed greens with grilled chicken, dried Michigan cherries, candied walnuts, Maytag blue cheese, red onions, and maple balsamic vinaigrette.

Note:
All Decker’s sandwich and salad packages include a cookie, bagged chips, whole fruit, and your choice of canned beverage or bottled water.

Can’t choose? How about a half sandwich and half salad?

The 50/50 Deal—it’s your choice!

$14.95
Salads, cont.

**Baby Spinach Salad**
Baby spinach with candied bacon, red onion, grape tomatoes, hard-boiled egg and feta cheese finished with a maple vinaigrette.

**Southwest Chicken Salad**
Mixed greens with crispy chicken, black beans, roasted corn, onion, red peppers, shredded cheese and jalapeño ranch dressing.
Soups by the Quart
(serves 4; 8-oz cups)
(Can only be ordered with Sandwich, Salad, and Decker’s Hot. Sorry, no soup-only lunches.)

Chicken Noodle or Vegan Mediterranean Vegetable

$11.95 per quart
Or let us select a fresh soup of the day for you.
Decker’s Hot

$14.40 per person
(Sorry, no combinations/splits with under 50 guests.)

BBQ Pulled Pork
Tender smoked pork shoulder with sweet and tangy BBQ sauce; served on a fresh kaiser roll.

Decker’s “Best of the Wurst”
Bratwurst and Italian sausage with sauerkraut, bell peppers, onions, mustard, and ketchup; served on a fresh brat roll.

Meatball Madness
Meatballs baked in our secret recipe marinara with mozzarella cheese; served on a mini sub roll.

Grilled Dijon Chicken
Marinated grilled chicken breast, lettuce, tomato, Jack cheese, and roasted red-pepper mayo; served on a fresh kaiser roll.

Veggie Delight
Fresh veggies marinated in extra-virgin olive oil, aged balsamic vinegar, and fresh herbs, grilled and served on herbed focaccia bread, with lettuce, tomato, and garlic mayo.

Note:
All Decker’s Hot drop-off selections are served with a mixed greens salad, our famous baked macaroni and cheese, cookies, an apple, and a canned beverage or bottled water.
Pizza

Pizza & Beverage

$9.25 per person
2 pieces per person with a canned beverage or bottled water.
Choose from:
• Cheese
• Pepperoni and cheese
• Veggie and cheese
(Only available for a minimum of 5 people.)

Pizza Pack

$10.50 per person
All pizza selections serve 2 pieces per person with a mixed greens salad, cookies, and a canned beverage or bottled water.
Choose from:
• Cheese
• Pepperoni and cheese
• Veggie and cheese
(Only available for a minimum of 5 people.)
Meeting Breaks

Cookie & Beverage
(canned soda or bottled water)
$3.85 per person

AMP® Energy Drink &
Smartfood® Cheddar Popcorn
$4.05 per person

Assorted Naked® Juice &
Kashi® Granola Bar
$5.10 per person

Assorted Starbucks® Frappuccino®
with Rice Krispies® Treat
$5.50 per person
EXPRESS PICKUP
FEE FREE

Available Monday–Thursday, 7:30 am–2:30 pm, Fall and Winter semesters only
Two business days notice required | Food for up to 24 guests

Pickup Locations:
South Campus, K Bldg, The Hub | Center Campus, P Bldg, Skylight Café

Payment required at time of order.

No Gratuities or Service Fees!

All prices subject to change.
Guidelines

• Maximum guest count is 24. Higher guest count orders must be placed using the Decker’s Drop-Off or Full Service menu.
• Entrées are prepared for servings of 8 only, with the exception of à la carte items.
• Customer must sign a receipt at time of pickup, read the enclosed transportation information, and comply with Department of Health regulations.
• Customer is responsible for proper disposal of all remaining food items and utensils wherever food is consumed. Catering or building staff is not responsible for any cleanup. In event facilities (John Lewis Center, University Center/PDC, and Lorenzo Cultural Center), failure to comply with this guideline will result in a $5 per person charge to your bill.
• Deletions to orders at time of pickup cannot be made.
• Additions to orders at time of pickup are permitted (à la carte items only) if kitchen supplies are available.
• Appropriate eco-friendly tableware will be provided and can consist of plates, cups, forks, spoons, knives, and napkins, based on the food ordered.
• Appropriate standard condiments will be provided, based on the food ordered.

Note: “Express Pickup” food selections are not to be “add-on” orders to the same event for which the Decker’s Drop-Off or Full Service menu was already used.
Breakfast

Healthy Start Express
Serves 8 $66.00
Fresh fruit salad, granola, yogurt, and fresh-baked bran muffins; served with bottled juice and regular or decaf coffee.

Continental Express
Serves 8 $71.00
Freshly baked pastries, bagels, and muffins; served with bottled juice and regular or decaf coffee.
Pizza Pak Express
Serves 4 $31.00
2 pieces per person; choose pepperoni or veggie; served with a mixed greens salad and cookies.

Assorted Deli Wraps Express
Serves 8 $87.00
Premium smoked turkey, roast beef, and ham, a variety of cheeses, and dressed with our homemade gourmet spreads, all wrapped in flavored Lavash flatbreads; served with bagged chips and chef’s choice side salad. (Vegetarian Deli Wraps available upon request.)

Assorted Deli Sandwiches Express
Serves 8 $87.00
Premium smoked turkey, roast beef, and ham, a variety of cheeses, and dressed with our homemade gourmet spreads, presented on bakery-fresh breads; served with bagged chips and chef’s choice side salad. (Vegetarian Deli Sandwiches available upon request.)

Cobb Salad Express
Serves 8 $99.00
Grilled chicken breast on California greens with avocado, tomato, bacon, hard-cooked egg, sliced olives, and cheddar cheese; served with ranch dressing, rolls, and butter.

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Lunch, cont.

**Grilled Chicken Caesar Salad**

*Express*

Serves 8  $99.00

Our classic Caesar salad topped with grilled chicken breast; served with Caesar dressing, rolls, and butter.

**Michigan Chicken Cherry Salad**

*Express*

Serves 8  $99.00

Crispy greens topped with grilled chicken, dried Michigan cherries, candied walnuts, red onions, Maytag blue cheese, and maple balsamic dressing; served with rolls and butter.
Meeting Breaks

Sports Break  Express
Serves 8  $33.00
Popcorn, mixed nuts, tortilla chips with salsa, and pretzel rods with mustard.

Sweet Temptations  Express
Serves 8  $41.00
Assortment of miniature pick-me-up sweets to include: specialty cookies, brownies, assorted dessert bars, mini French pastries, and chocolate-dipped strawberries.

Farmer’s Market Fresh Vegetable Platter  Express
Serves 8  $41.00
Selection of seasonal assorted vegetables; served with fresh herb dipping sauce.
Desserts

Gourmet Cookies *Express*
$1.35 ea.

Dark Fudge Brownies *Express*
$1.40 ea.
À la carte

Canned assorted soda
$1.25 ea.

Bottled water
$1.70 ea.

Bottled juice (10-oz.)
$1.85 ea.

Coffee to Go Box (regular or decaf)
Serves 8 $14.85

Chilled, hard-cooked egg
$1.15 ea.

Bagel and cream cheese
$1.95 ea.

Yogurt
$2.25 ea.

Muffin
$2.30 ea.

Whole fruit
$1.55 ea.

Fresh-cut fruit bowl
$4.15 per person