



Northwest State
catering services menu

This menu includes a sampling of what NSCC Catering Services has to offer. All items can be customized to meet your needs. Don't see what you want? We can accommodate specific requests above and beyond what is listed in this menu. Give us a call at 419.267.1336 or email roberlin@northweststate.edu for a free consultation.

breakfast

Simple Fare

Doughnuts or Baked Cinnamon Rolls
Fresh Coffee, Ice Water and Juice

Continental Breakfast

Assorted Pastries and/or Bagels
Fresh Coffee, Ice Water and Juice

Personal Breakfast Sandwich Meal

Your choice of Bacon, Ham or Sausage served on
Kaiser Wheat Roll or Croissant with Egg and Cheese
Fresh Fruit
Mini Muffins and Assorted Pastries
Fresh Coffee, Ice Water and Juice

gourmet specialty coffee

One Pot serves 10 people and includes
Cream & Sugar



hearty breakfasts

Sunrise Express

Croissant Sandwiches with Eggs, Cheese and
your choice of: Ham, Bacon or Sausage
Cheese

Fresh Fruit
Mini Muffins and Assorted Pastries
Fresh Coffee, Ice Water and Juice

Country Kitchen

Baked Egg Casserole with your
choice of Ham, Sausage or Bacon
Fresh Fruit
Mini Muffins and Assorted Pastries
Fresh Coffee, Ice Water and Juice

Basic Down-Home

Omelets with Cheese and your choice of
Sausage or Ham
Cheesy Potato Casserole
Fresh Fruit
Mini Muffins and Assorted Pastries
Fresh Coffee, Ice Water and Juice

a la carte items

Muffins • Doughnuts • Cinnamon Rolls • Bagels & Cream Cheese
Large Muffins • Assorted Pies • Cookies • Coffee • Variety of Bottled Juices
Bottled Waters (flavored or plain) • Milk • Canned Sodas

plan your next event at nscc

Northwest State Community College has a beautiful and safe campus that offers accommodations for meetings, conferences, wedding receptions, holiday parties and special events.

Our two-story panoramic Atrium or spacious Auditorium are ideal settings for a formal, sit-down dinner and offer ample room for dancing and celebration. Smaller, more intimate dinners or meetings can be accommodated as well.



more information

Table Coverings

The Northwest State catering staff would be happy to provide table coverings and skirting for any event at Northwest State. Options include: Plastic Skirting, Linen Table Cloths and Napkins.

Alternative Menu Items

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Off Campus and Carry Out Orders

Northwest State Community College Catering Services offers off-campus deliveries as well as pick-up and carry-out orders.

Alcoholic Beverages

The sale and service of alcoholic beverages are governed by the Ohio Revised Code and regulated by the Ohio Department of Liquor Control. Clients desiring to hold events at Northwest State Community College at which alcoholic beverages are to be served or sold must submit an Application to Host an Event with Alcohol to be approved by the NSCC president.

If a license is required, it is the responsibility of the person booking the party to obtain the license and present it to the College prior to the event. Anyone designated to serve the alcohol must be "TIPS" certified, and the group must follow the policy approved by Northwest State.

The Application to Host an Event with Alcohol, as well as the Northwest State alcohol policy can be found online at www.northweststate.edu/community/facility-rental.

Final Guest List

All decreases in catering numbers with less than 10 days notice will result in a 10% charge based on the original number of food reservations. Overages in excess of 10% may result in a surcharge. **Wedding reception** catering requires full payment two weeks prior to the event.





freshly packed boxed lunches

Mini Boxed

Choice of Sandwich or Wrap
Fresh Fruit
Chips
Dessert
Assorted Beverages

Lunch Box

Choice of Sandwich or Wrap
Choice of Salad
Fresh Fruit
Chips
Cheese Stick
Dessert
Assorted Beverages

Upscale Box

Choice of Sandwich or Wrap
Choice of Salad
Veggies and Dip
Fresh Fruit
Cheese Stick
Dessert
Mint
Assorted Beverages

Choice of Sandwich or Wraps

Deli Meat
Chicken Salad
Egg
Tuna
Ham
Seafood

* Vegetarian options available
upon request

Choice of Salad

Tossed Salad
Potato Salad
Macaroni Salad
Pasta Salad
Cauliflower and Broccoli Salad

snacks and hors d'oeuvres

Begin with Punch Bowl, Cheese and Crackers, then choose from the following:

Fresh Fruit • Meatballs • Shrimp Cocktail • Nachos & Cheese • Veggies & Dip • Assorted Cookies
Nuts • Snack Mix • Pretzels • Chips • Cheese Ball • Cheese Platter • Stuffed Mushrooms



lunches and entrees

Sandwich Lunch

Choice of Sandwich:

Hot Turkey

Bratwurst

Sloppy Joe

Grilled Chicken Breast

Hot Chicken

Deep Fried Chicken Patty

BBQ Pork or Beef

Chips

Choice of Salad or Soup (See below)

Fresh Fruit

Relish Tray and Dip

Dessert

lunch and dinner buffets

Italian Buffet

Lasagna

Choose from: Meat, Vegetarian or Roasted Pepper

Cheesy Breadsticks

Salad

Fruit Platter

Choice of Dessert

Cans of Soda and Bottled Water

Mexican Buffet

Burritos and Tacos

Baked Potatoes

Nachos and Cheese

Rice and Beans

Shredded Lettuce

Tomatoes, Onions and Peppers

Salsa and Sour Cream

Fruit Bowl

Choice of Dessert

Cans of Soda and Bottled Water

Choice of Salad

Tossed Salad • Potato Salad • Macaroni Salad • Pasta Salad • Cauliflower and Broccoli Salad

Choice of Soup

Cheeseburger • Chicken Rice • Taco • Homemade Chicken Noodle Soup
Homemade Beef Noodle Soup • Vegetable with Beef or Pork
Broccoli • Tomato • Chili • Potato (Cheesy or with Meat) • Clam Chowder

wedding and special event dinners

Below is a sampling of the menu items available for special events and dinners. If you are looking for a menu item that is not listed below, please let us know. Northwest State Catering can accommodate your menu requests and ensure that your dinner is everything you imagined.

Entrees

Baked Ham, Roast Beef, Roast Pork, Turkey, Baked Boneless Chicken Breast, Baked Boneless Pork Loin, Baked Chicken Pieces, Chicken Parmesan over Pasta, Steak with Mushroom Gravy over Rice or Noodles, Grilled Chopped Steak with Mushrooms & Onions

Sides

Baked Potato, Mashed Potatoes & Gravy, Au Gratin Potatoes, Scalloped Potatoes, Veggies & Dip, Dressing & Gravy, Cole Slaw, Baked Red Skins, Green Beans, Corn, Broccoli, Cauliflower & Carrot Blend, Mixed Fruit, Tossed Salad

Desserts

Cheesecakes with Assorted Toppings, Fruit Cobbler & Ice Cream, Apple Dumplings & Ice Cream, Individual Pie or Cheesecakes



With a catering staff that is committed to making your event run smoothly from start to finish, you can't go wrong with choosing Northwest State Community College for your next party. For pricing information, please contact Roberta Oberlin at 419.267.1336 or email roberlin@northweststate.edu. To check facility availability, contact Becky Slattman at 419.267.1213 or email rslattman@northweststate.edu.



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