Consolidated Management Company

Colby Community College
1255 S. Range
Colby, KS 67701
785-460-4776
Start your event off with one of our delicious breakfast offerings. These menus are presented buffet style and are served with the appropriate condiments. All breakfast menus include freshly brewed coffee, decaffeinated coffee, hot tea and iced water.

**Continental**

An assortment of breakfast muffins
fresh cut seasonal fruit plate, apple and orange juice

**Healthy Beginning**

Vanilla yogurt with granola topping, oatmeal, fresh cut seasonal fruit plate
breakfast fruit breads, apple and orange juice

**Daybreak**

Scrambled eggs, breakfast potatoes, sausage patties or bacon
fresh cut seasonal fruit plate, assorted breakfast pastries, apple and orange juice

**Eye Opener**

Scrambled eggs, breakfast potatoes, buttermilk pancakes, maple syrup, sausage patties, bacon, fresh cut seasonal fruit plate, muffins, apple and orange juice

**Early Riser**

Quiche Lorraine, buttermilk biscuits, fresh cut seasonal fruit plate
apple and orange juice

**Breakfast items ala carte**

<table>
<thead>
<tr>
<th>Bagels &amp; Cream Cheese</th>
<th>Donuts</th>
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</thead>
<tbody>
<tr>
<td>Danish</td>
<td>Coffee / Decaffeinated Coffee</td>
</tr>
<tr>
<td>French Toast with Syrup</td>
<td>Soft Drinks</td>
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<tr>
<td>Biscuits &amp; Country Gravy</td>
<td>Bottled Water</td>
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<tr>
<td>Cold Cereal &amp; Milk</td>
<td>Bottled Juices</td>
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Our **Signature Sandwiches** can be prepared and customized to meet your guest needs. They can be prepared to go as a boxed lunch or pre-plated and set to assist in keeping your function on schedule. Your menu may be a variety of the selections but require a minimum of five each per choice.

**Midwest Smoked Ham Club**

Smoked ham shaved and stacked on a flakey croissant with provolone cheese, leaf lettuce, sliced tomato, crisp bacon and honey mustard. Served with a side of pasta salad, potato chips, brownie or sugar cookie and a 12 oz. soda or bottled water

**Roasted Garden Vegetable Ciabatta**

Roasted balsamic marinated zucchini, eggplant, mushrooms, red peppers and red onion topped with fresh mozzarella on a multigrain ciabatta roll. Served with fresh fruit salad, potato chips, oatmeal raisin cookie and a 12 oz soda or bottled water

**Roasted Beef & Swiss Baguette**

Tender sliced roasted beef with caramelized onions, fresh spinach, Swiss Cheese and horseradish mayonnaise. Served with a side of marinated vegetable salad, potato chips, chocolate chip cookie and a 12 oz. soda or bottled water

**Southwestern Chicken Fajita Wrap**

Sliced chicken breast with sautéed chipotle pepper & onions strips, tomato and shredded lettuce and wrapped in a flavored tortilla. Accompanied with roasted corn & black bean salad, chips, fudge brownie and a 12 oz. soda or bottled water

**Pesto Chicken Focaccia Sandwich**

Roasted chicken breast with sliced tomato, arugula, provolone cheese and pesto mayonnaise on focaccia. Accompanied with roasted minted melon salad, potato chips, snickerdoodle cookie and a 12 oz. soda or bottled water

**Turkey Cheddar Tomato Wrap**

Shaved roasted turkey breast with aged cheddar cheese, leaf lettuce, tomato and ranch flavored cream cheese wrapped in a flavored tortilla accompanied by pasta salad, chips, brownie or chocolate chip cookie and a 12 oz. soda or bottled water
Our **Themed Buffets** have been created with distinctive themes for your event planning convenience. Each buffet is served with iced tea, iced water and lemonade or iced tea and appropriate condiments. These menus require a minimum of fifteen guests.

### Chicago Bistro Grill

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, cole slaw or macaroni salad, relishes including sliced tomato, lettuce, red onion, dill slices. Potato chips, fudge brownie or rice krispy bar and beverage.

### Austin Texas BBQ

Pulled pork, grilled chicken breasts and veggie burgers with bbq sauce, corn cobbettes, baked beans, potato salad and watermelon. Relishes including sliced tomato, lettuce, red onion, dill slices. Potato chips, fudge brownies and beverage.

### Milan Italian Buffet

Baked lasagna, chicken Italiano, zucchini with garlic and chili flakes, garlic bread sticks, Caesar salad, cannoli and beverage.

### Baja Mexican Buffet

Cheese enchiladas, chicken fajitas with flour tortillas, shredded cheddar, sliced black olives, pico de gallo, sliced jalapenos, sour cream, guacamole, Spanish rice, refried beans, tortilla chips, cinnamon churro and beverage.

### Pacific Rim

Sweet & Sour chicken breast, beef & broccoli stir fry, miniature egg rolls, vegetable fried rice, jasmine rice, sugar snap peas, oriental cabbage salad, fortune cookie and beverage.

### Idaho Potato Bar & Salad Buffet

Giant baked Idaho potatoes with chili con carne, cheddar cheese sauce, mushroom cream sauce, broccoli, grilled onions, roasted red peppers, sliced jalapenos, bacon bits, shredded cheddar cheese, sour cream and margarine. Accompanied by a garden fresh green salad with tomato wedges, cucumber slices, apple pie and beverage.
Our **Culinary Classic Build your own** buffet or served meal has been created to let you design your own menu. Your menu will include your choice of entrée, salad and dressing, two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, iced water and iced tea and your choice of dessert. These menus require a minimum of fifteen guests.

**Salads**

- Tossed Mixed Greens Salad with grape tomatoes and cucumber slices
- Caesar Salad with Romaine, parmesan, red onion, tomato wedges and Caesar
- Fresh Fruit Salad with melon slices, orange zest and fresh mint leaves
- Iced Berg Wedge Salad with cherry tomato, lemon wedge and bleu cheese crumbles
- Portabella Salad with thin sliced marinated portabella, red peppers & mesclun greens
- Baby Spinach with Mandarin oranges, red onion, croutons and raspberry vinaigrette
- Tuscany Tomato & Mozzarella, tomato, fresh mozzarella & basil with garlic vinaigrette

**Dressings**

- Balsamic Vinaigrette, Blue Cheese, Caesar, Garlic Parmesan, French, Honey Dijon Mustard, Olive Oil & Red Wine Vinaigrette, Raspberry Vinaigrette, Red Pepper Ranch, Zesty Italian

**Accompaniments**

- Sautéed Spinach, Green Beans with Almonds, Confetti Corn, Florentine Blend, Broccoli Flowerets, Dilled Baby Carrots, Grilled Zucchini with basil, Garlic Mashed Potatoes, Roasted Red Potatoes with Herbs, Scalloped Potatoes, Whipped Sweet Potatoes, Au Gratin Potatoes, Basil Orzo, Wild Rice Pilaf

**Culinary Classic Entrees**

- **Southwestern Glazed Pork Loin**, sliced and served with chipotle pepper sauce
- **Chicken Piccata**, breast of chicken lightly sautéed in light lemon sauce with capers
- **Italian Chicken**, grilled breast of chicken seasoned with Italian marinade
- **Rosemary Chicken**, served with rosemary and garlic
- **Broiled Salmon** with Dill Butter, filet broiled to perfection served with dill butter
- **Steak Au Poivre**, Delicious beef tenderloin served with brandy sauce and peppercorns

**Desserts**

- Dutch Apple Pie, Peach Cobbler, Pumpkin Pie, Chocolate Cake, Carrot Cake, Angel Food Cake with berries, Fresh Melon, Cheesecake with topping
Our **Appetizers, Dips, Hors d’oeuvres** selections are perfect for meetings, parties, pre meal gatherings

**Trays & Displays per person**

Crudités and dip  
Cheese & crackers  
Imported cheese board & gourmet crackers  
Fresh seasonal fruit and cheese  
Yogurt dip with fresh seasonal fruit  
Turkey & Vegetarian Southwest tortilla roll ups  
Mini sandwiches on wheat rolls with two assorted fillings, tuna salad, egg salad, chicken salad, seafood salad, turkey, cucumber cream cheese, tomato mozzarella

**Assorted Dips by the quart** served with chips

Crab dip  
Spinach artichoke dip  
Ranch dip  
French onion dip  
Vegetable cream cheese dip  
Mexican layered dip  
Pico de gallo  
Nacho cheese dip

**Hors d’oeuvres by the dozen**  
*can be passed on trays or set as a hors d’oeuvres station depending on your event*

Meatballs, Italian, bbq or teriyaki  
Egg rolls  
Stuffed mushroom caps  
Chicken or vegetable quesadillas  
Breaded chicken tenders  
Wings, buffalo, bbq or teriyaki  
Bruschetta  
Skewered fruit kabobs  
Crostini with hummus  
Shrimp cocktail

**Beverages**

Iced Tea  
Lemonade  
Cranberry Lime Punch
### Catering Price Guide

#### Sunrise
- Continental $5.95
- Healthy Beginning $6.95
- Daybreak $7.95
- Eye Opener $8.95
- Early Riser $8.95

#### Breakfast Ala Carte Items
- Biscuits & Gravy $1.89
- French Toast & Syrup $1.99
- Bagels $1.29
- Danish $1.29
- Cold Cereal & Milk $1.89
- Hot Cereal $1.89

#### Signature Sandwiches
- Boxed Lunch $9.95
- Catered meal $11.75

#### Themed Buffets
- Chicago Bistro Grill $10.95
- Austin Texas BBQ $12.95
- Milan Italian $14.95
- Baja Mexican $13.95
- Pacific Rim $14.95
- Idaho Potato & Salad $9.95

#### Culinary Classics Build your Own
- Served Meal add $3.00 per person
  - Southwestern Pork $13.95
  - Chicken Piccata $14.95
  - Italian Chicken $14.95
  - Rosemary Chicken $14.95
  - Broiled Salmon $15.95
  - Steak Au Poivre Market
Trays & Displays per person

Crudités and dip $2.45
Cheese & crackers $3.25
Imported cheese board & gourmet crackers $4.95
Fresh seasonal fruit and cheese $3.95
Yogurt dip with fresh seasonal fruit $3.95
Turkey & Vegetarian Southwest tortilla roll ups $3.95
Mini sandwiches on wheat rolls with two assorted fillings, tuna salad, egg salad, chicken salad, seafood salad, turkey, cucumber cream cheese, tomato mozzarella $3.95

Assorted Dips by the quart served with chips
Artichoke dip $4.95
Ranch dip $3.95
French onion dip $3.95
Vegetable cream cheese dip $4.95
Mexican layered dip $4.95
Pico de gallo $3.95
Nacho cheese dip $4.95

Hors d’oeuvres by the dozen
can be passed on trays or set as a hors d’oeuvres station depending on your event

Meatballs, Italian, bbq or teriyaki $8.95
Egg rolls $12.95
Stuffed mushroom caps $12.95
Chicken or vegetable quesadillas $12.95
Breaded chicken tenders $14.95
Wings, buffalo, bbq or teriyaki $11.95
Bruschetta $9.95
Skewered fruit kabobs $12.95
Crostini with hummus $8.95
Shrimp cocktail Market

Beverages by the gallon
Iced Tea $8.95
Lemonade $8.95
Cranberry Lime Punch $9.95
Sherbet Punch $9.95
Iced Mocha Frappa $13.95