GREAT WESTERN
DINING SERVICE











2026-27
CATERING GUIDE

DODGE CITY
COMMUNITY COLLEGE

CATERING INFORMATION & POLICIES

Welcome to Dodge City Community College Catering

Dodge City Community College Catering is proudly managed by ***Great Western Dining Service, Inc***. Whether you're planning a business meeting, training session, banquet, wedding reception, or community event, our team is committed to providing exceptional food and service tailored to your needs.

From simple coffee service to large-scale catered events, we work closely with our guests to create memorable experiences through quality food, professional service, and customized menu options.

We look forward to serving you and helping make your event a success.

Planning Your Event

Step 1: Reserve Your Space

Room reservations must be made through Dodge City Community College by contacting Camilla Blackwell at (620) 227-9294 x-294.The following information will be needed to reserve a room.

- Date and time of the event
- Estimated number of guests
- Organization or group name
- Billing information
- Event location
- Contact information for the event organizer
- Whether catering services will be required

Step 2: Schedule Your Catering

After you have reserved space on campus, you will need to contact the Food Service Office at (620) 227-9282. Our Catering Department will need the following, as well as the room scheduling info.

- Type of event (meeting, banquet, social gathering, wedding, etc.)
- Desired menu selections
- Budget considerations
- Dietary accommodations or special requests
- Event start and end times
- Kansas Tax Exemption Certificate (if applicable)

Gluten-Free and Alpha-Gal friendly options are available upon request.
For the best selection and service, we recommend placing catering orders at least two weeks in advance. Off-campus catering is available under the same guidelines. Please schedule your event at least 10-14 days in advance to ensure availability, though earlier reservations are encouraged.

Guest Count Guarantee

A final guest count must be provided no later than 72 hours prior to your event.

Once a final guarantee is received, the sponsoring organization is responsible for the full guaranteed count. To ensure adequate service, Great Western Dining will prepare up to 5% additional food above the guaranteed number.

Cancellation Policy

- 72 hours or more before the event: No charge (excluding special-order items)
- Less than 72 hours before the event: 75% of the guaranteed amount will be charged
- Less than 24 hours before the event: 100% of the guaranteed amount will be charged

Billing & Payment

Organizations external to Dodge City Community College are required to submit:

- 50% deposit prior to the event
- Remaining balance due immediately following the event

For invoiced events, payment arrangements must be made at the time of confirmation. Payment is due according to the terms listed on the invoice.

Remit Payments To:

Great Western Dining Service, Inc.
P.O. Box 699 | Tipton, MO 65081-0699

Sales tax will be applied to all applicable charges. Tax-exempt organizations must provide a valid exemption certificate at the time of booking.

Additional Information

- Off-campus events are available with a delivery fee of **$50 per trip**, not to exceed **$100 per day**.
- Minimum catering order: **$20** (pickup orders exempt).
- China service is available for full-service meals at an additional charge.
- Table linens are provided for food service tables. Additional linens are available upon request with a 10-day notification:
  - Tablecloth: $5 each
  - Table skirt: $10 each
- Events with 50 or more guests include up to two hours of service time.
- Pricing includes up to two hours of service for events with 50 or more guests. Attendants are included for hot buffet and plated meals. Additional service time may incur extra charges. Please notify us if your event includes a program so we can plan service accordingly. Additional attendants can be added for an extra fee.
- Floral arrangements and specialty décor can be arranged for an additional fee.
- For food safety reasons, unused catered food may not be removed from the event site.

CATERING CANNOT BE GUARANTEED WITH LESS THAN TWO WEEKS' NOTICE

GREAT WESTERN
DINING SERVICE



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BREAKFAST BUFFETS

Priced per person

Buffet-style service includes linen-draped tables, setup, cleanup, and disposable serviceware. China and linen are available for an added cost. Any breakfast can be plated for an additional charge.



Classic Continental

An assortment of freshly baked pastries paired with seasonal fruit and freshly brewed regular or decaf coffee.

Eye Opener

Freshly baked breakfast muffins and seasonal sliced fruit served with chilled fruit juice and freshly brewed regular or decaf coffee.

Healthy Start

Seasonal fresh fruit served with creamy yogurt parfaits and crunchy granola. Includes hard-boiled eggs, chilled fresh juice, and hot coffee for a balanced breakfast selection.

Omelet Station

Fresh, made-to-order omelets for each guest and customized with a variety of proteins, cheeses, veggies, and toppings. *This popular station may be added to any breakfast package upon request.*

Build-Your-Own Breakfast Buffet

Comes with fresh fruit and regular or decaf coffee

Category	Selection:
Choose 1 Entrée	Fluffy Scrambled Eggs • Egg & Cheese Breakfast Casserole
Choose 2 Meats	Bacon Strips • Sausage Patties • Sausage Links • Frizzled Ham
Choose 1 Potato	Home-Fried Potatoes • Hash Browns
Choose 1 Bread	Biscuits with Butter & Jelly • Toast • Muffins
Choose 1 Hot Item	Biscuits & Gravy • Pancakes (*Buttermilk, Blueberry, or Chocolate Chip*) • French Toast



À La Carte Selections

- Regular or Decaf Coffee
- Chilled Fruit Juice
- Sausage Biscuit
- Bagel with Cream Cheese
- Seasonal Sliced Fruit Tray
- Hard-Boiled Eggs
- Yogurt Parfaits
- Granola Bars

Bakery Favorites

- Sweet Rolls
- Long John Donuts
- Coffee Cake
- Breakfast Muffins
- Scones
- Mini Danishes
- Cinnamon Rolls
- Croissants

BOXED LUNCH OPTIONS

Priced per person

Perfect for meetings, trainings, field trips, and events on the go.
Each boxed lunch includes condiments, utensils, and a napkin for convenient service.

All-American Lunch Box

Your choice of sliced ham, turkey, or roast beef with cheese on a freshly baked croissant or Kaiser roll. Served with chips, whole fruit, and your choice of bottled water or soda.

Italian Hoagie Lunch Box

Layers of ham, salami, bologna, Swiss and American cheeses, lettuce, and tomato on a fresh hoagie roll. Served with chips, whole fruit, and your choice of bottled water or soda.

Southwest Chicken Wrap

Grilled southwest chicken, fresh greens, shredded provolone, pico de gallo, and mild aioli wrapped in a whole wheat tortilla. Served with peppered cottage cheese, chips, whole fruit, and your choice of bottled water or soda.

Italian Ciabatta

Pepperoni, salami, and ham layered with provolone cheese, crisp lettuce, and ripe tomato on a freshly baked ciabatta roll, topped with a savory olive tapenade. Served with potato chips, a fresh whole apple, and your choice of bottled water or soda.

Additional Sandwich & Wrap Selections

- Chicken Caesar Wrap
- Turkey Bacon Wrap
- Ham & Cheese Wrap
- Veggie Wrap
- BLT Wrap
- Roast Beef Sandwich
- Grilled Chicken Sandwich
- Portobello Mushroom Sandwich
- Classic Turkey Sandwich
- Classic Ham Sandwich



Customize Your Boxed Lunch

Additional choices may also be made from the Sandwiches & Wraps Section.

Bread and Wrap options can be customized. Fresh baked cookies, brownies, lemon bars, pasta salad, and potato salad are also available upon request with your Boxed Lunch.

SIGNATURE SALADS

Priced per person

Our Signature Salads are perfect for catered luncheons, meetings, and light dinners. All selections are served buffet-style and include setup, cleanup, disposable serviceware, iced tea, coffee, water, and fresh-baked cookies or brownies. Add a cup of soup to any salad selection for an additional charge per person.

Chef Salad

Crisp garden greens topped with julienned turkey and smoked ham, Swiss and American cheeses, tomato wedges, cucumber slices, shredded carrots, with ranch dressing and croutons.

Chicken Caesar Salad

Crisp romaine lettuce tossed in creamy Caesar dressing and topped with seasoned grilled chicken, shredded parmesan cheese, and crunchy croutons. Served with warm breadsticks.

Taco Salad

Crisp tortilla chips layered with your choice of seasoned shredded chicken or beef, refried beans, shredded lettuce, tomatoes, black olives, and cheddar cheese. Served with fresh guacamole, sour cream, and salsa.

Chicken Cobb Salad

Fresh chopped romaine lettuce topped with crispy bacon, hard-boiled eggs, avocado, tomatoes, and blue cheese crumbles. Served with your choice of ranch or Italian dressing and a dinner roll.

BBQ Chop Salad

Fresh mixed greens topped with tender smoked pulled pork, diced tomatoes, crisp cucumbers, shredded cheese, and tangy BBQ sauce. Served with fresh fruit, a granola bar, and bottled water.

Garden Salad Lunch

Crisp garden greens topped with fresh vegetables and served with your choice of dressing. Accompanied by fresh whole fruit, a granola bar, and bottled water.



Create Your Own Signature Salad

Looking for something unique? Our culinary team can create a custom salad tailored to your event, dietary needs, or theme.

Ask your Food Service Director about available ingredients, specialty toppings, and pricing.

Gluten-free dressings and modifications available upon request.

WRAPS & SANDWICHES

Priced per person

Available as boxed lunches or buffet-style service. Includes setup, cleanup, disposable serviceware, condiments, one side, chips, beverages, and dessert. China service, linens, and soup are available for an additional charge.

Choose One Side: Pasta Salad • Potato Salad • Coleslaw • Baked Beans
For an additional charge add an extra side, cup of soup, or side salad.

Veggie Deluxe Wrap
Fresh roasted vegetables, crisp spring greens, and garlic hummus wrapped in a spinach tortilla. Available vegan upon request.

Southwest Wrap
Seasoned grilled chicken, spinach, black beans, sweet corn, tomatoes, and avocado tossed with a zesty jalapeño-lime dressing and wrapped in a flavored flour tortilla.

BLT Wrap
Crispy bacon, shredded lettuce, ripe tomatoes, cheddar cheese, and ranch dressing wrapped in a flour tortilla.

Chicken Bacon Caesar Wrap
Shredded chicken, crispy bacon, chopped romaine, Parmesan cheese, and creamy Caesar dressing wrapped in a spinach tortilla.

Sandwich Favorites
Choose from a variety of freshly prepared sandwiches made with premium meats, cheeses, and fresh-baked breads.

- Deli Meat on a Croissant
- Classic Ham & Cheese on a Kaiser Roll
- Turkey Avocado on a Pretzel Bun
- Roast Beef on a Sweet Roll
- Chicken Salad Croissant
- Italian Deluxe Sandwich
- Tuna Salad Sandwich
- All-American BLT
- Grilled Chicken Sandwich
- Deluxe Egg Salad Sandwich

Customize Your Meal
Choose your preferred bread, wrap, cheese, toppings, and condiments to create the perfect meal for your event.

Additional dietary accommodations and specialty requests are available upon request.



SIGNATURE BUFFETS

Priced per person

Buffet-style service includes linen-covered service tables, setup and cleanup, disposable serviceware, iced water, iced tea or coffee, tossed salad with two dressings choices, dinner rolls, and dessert. Soup & Gourmmet Desserts can be added at an additonal cost. ***Minimum of 25 guests.***

BUILD YOUR OWN PERSONALIZED BUFFET

Choose between
one or two entrees

Choose 1 Entrée(s)	Chicken Breast • Meatloaf • Sliced Glazed Ham • Sliced Pork Loin • Chicken Alfredo • Chicken & Rice Casserole • Scalloped Ham & Potatoes • Sliced Turkey Breast • Brats
Choose 1 Side	Wild Rice • Rice Pilaf • Mashed Potatoes & Gravy • Candied Yams • Stuffing • Hash Brown Casserole • Roasted Potatoes • Mac & Cheese
Choose 2 Veggies	Green Beans • Baby Carrots • Broccoli • Corn • Vegetable Medley • Cauliflower • Brussels Sprouts • Garden Peas
Choose 2 Dressings	French • Ranch • Italian • Caesar
Choose 1 Dessert	Apple or Cherry Cobbler • Sheet Cake • Fudge Brownies • Cookies • Lemon Bars • Cheesecake

Upgrade your buffet with a carving station at an additional charge, featuring your choice of:

- Roasted Turkey Breast
- Glazed Pit Ham
- Roasted Pork Loin
- Beef Tenderloin
- Prime Rib



Looking for Something Different?

Don't see exactly what you're looking for? Our culinary team is happy to create a customized buffet tailored to your event, theme, dietary needs, and budget.

THEMED BUFFETS

Priced per person

Buffet-style service includes linen-covered tables, setup, cleanup, disposable serviceware, iced water, iced tea or lemonade, and a dessert choice (cobbler, sheet cake, brownies, bars, or cookies). Soup & Gourmet Desserts can be added at an additional cost. ***Minimum of 25 people.***

Baked Potato Bar



Fluffy baked Idaho potatoes with diced grilled chicken or pulled pork, broccoli florets, cheese sauce, crumbled bacon, butter, and sour cream. Served with a dinner roll.

South of the Border Buffet

Seasoned beef or chicken, hard or soft taco shells, Spanish rice, beans, tortilla chips, cheese, lettuce, tomatoes, onions, black olives, salsa, and sour cream.

Viva Italian Buffet

Choose two pastas and two sauces, including marinara, meat sauce, Alfredo, or creamy pesto. Served with Caesar salad and warm breadsticks.

Chinese Buffet

Choose two entrées, including Broccoli Beef, Cashew Chicken, Sweet & Sour Chicken, or Vegetable Lo Mein. Served with rice, egg rolls, and fortune cookies.

All-American Cookout

Grilled burgers, hot dogs, or bratwurst with all the traditional fixings. Includes your choice of two sides: pasta salad, potato salad, coleslaw, baked beans, or cottage cheese.

Deli Sandwich Buffet

Create your perfect sandwich with a selection of ham, turkey, and roast beef, paired two cheeses and fresh breads. Served with potato chips, your choice of two cold salads (tossed salad, potato salad, coleslaw, cottage cheese, macaroni salad, or Italian pasta salad), lettuce, tomatoes, onions, mayonnaise, and mustard.

Salad Buffet

A fresh and customizable salad bar featuring crisp greens, assorted toppings, two house-made salads, two sweet salads, and freshly baked rolls with butter

HOT LUNCHEONS & DINNERS

Priced per person

Perfect for banquets, celebrations, meetings, and special events. All selections include setup, cleanup, buffet service, disposable servicewear mixed greens salad, dessert, and your choice of iced tea, lemonade, or water. China service, linens, premium salads, gourmet desserts, & soup are available for an additional charge.

POULTRY

Country-Fried or Oven-Roasted Chicken
Tender chicken served with cheesy potatoes, seasonal vegetables, and warm dinner rolls.

Grilled Chicken Breast
Seasoned grilled chicken breast served with rice, steamed vegetables, and warm dinner rolls.

Roasted Turkey Breast
Slow-roasted turkey breast with savory dressing, mashed potatoes and gravy, vegetables, cranberry relish, and dinner rolls.

Cashew Chicken
Tender chicken tossed in a savory cashew sauce and served with vegetable fried rice, stir-fried vegetables, fresh fruit, and a fortune cookie.

Chicken Breast Marsala
Seasoned chicken breast sautéed with mushrooms and finished in a savory Marsala wine sauce. Served with seasonal vegetables and warm dinner rolls with butter.

Chicken Cordon Bleu
Juicy baked chicken breast stuffed with ham and Swiss cheese, served with roasted potatoes, seasonal vegetables, and warm dinner rolls with butter.

Chicken Parmesan
Tender breaded chicken breast topped with marinara sauce and melted Parmesan cheese, served with seasonal vegetables, warm dinner rolls, and butter.

SEAFOOD

Garlic Shrimp Linguine
Garlic shrimp served over linguine with seasonal vegetables and crusty French bread.

Roasted Salmon
Roasted salmon served with braised spinach, roasted garlic mashed potatoes, and warm dinner rolls.

Parmesan-Crusted Tilapia
Served with seven-vegetable rice pilaf, seasonal vegetables, and warm dinner rolls with butter.

Fried Catfish
Crispy fried catfish served with coleslaw, hushpuppies, and cornbread with honey butter.

HOT LUNCHEONS & DINNERS

Priced per person

Perfect for banquets, celebrations, meetings, and special events. All selections include setup, cleanup, buffet service, disposable servicewear mixed greens salad, dessert, and your choice of iced tea, lemonade, or water. China service, linens, premium salads, gourmet desserts, & soup are available for an additional charge.

BEEF & PORK

Grilled Smoked Ham
Smoked ham served with sweet potato soufflé, seasonal vegetables, and dinner rolls.

Marinated Top Sirloin Steak
Juicy marinated top sirloin steak grilled to perfection and served with a baked stuffed potato, green beans almondine, and warm dinner rolls with butter.

KC Strip or Ribeye Steak
KC Strip or Ribeye steak grilled to perfection and served with a baked potato, seasonal vegetables, and warm dinner rolls with butter.

Beef Prime Rib
8oz portion cooked medium and served with au jus, your choice of baked or smashed potatoes, green beans, and garlic toast.

Brown Sugar Crusted Pork Loin
Tender pork loin glazed with brown sugar and roasted to perfection. Served with a twice-baked potato, seasonal vegetables, and garlic butter breadsticks.

Pork Tenderloin
Pork tenderloin served with garlic fingerling potatoes, chopped brussels sprouts, and warm rolls.

PASTA

Vegetarian Lasagna
Layers of pasta, garden vegetables, and melted cheeses baked to perfection. Served with breadsticks.

Chicken Fettuccine Alfredo
Tossed in a rich Alfredo sauce, served with Caesar salad and garlic breadsticks.

Cheese Tortellini
Cheese tortellini tossed in a creamy tomato sauce & served with seasonal vegetables and garlic breadsticks.

Baked Penne Pasta with Italian Sausage
Baked in savory marinara sauce, served with sautéed vegetables and garlic butter breadsticks.

Italian Lasagna
Layers of pasta, seasoned meat sauce, and melted cheeses baked to perfection. Served with warm breadsticks.

HOT LUNCHEONS & DINNERS ADD-ONS

Priced per person

Enhance your luncheon or dinner with our premium salad selections and gourmet dessert upgrades. Thoughtfully prepared and beautifully presented, these specialty offerings add an extra touch of elegance to any event.

DESSERTS

- White/Chocolate Cake
- Hot Fruit Cobbler or Pie
- Lemon Bars
- Fudge Brownies
- Cookies
- Coffee or Pound Cake

GOURMET DESSERTS*

- Chocolate Overload Layered Cake
- Tiramisu
- Cheesecake & Strawberry Sauce
- Chocolate Deluxe Cheesecake
- Carrot Cake

GOURMET SALADS*

- Mixed Greens with dried cranberries, glazed pecans, gorgonzola
- Spinach & greens with feta, strawberries, mandarin oranges, toasted almonds

**Additional Charge Per Person*

BEVERAGE SERVICE & BAKED SWEETS

Priced per person

From freshly brewed beverages to house-made baked treats, these offerings are a simple way to enhance your event and delight your guests. Service includes setup, cleanup, a draped buffet table, cocktail napkins, and disposable serviceware as needed.

BEVERAGE SERVICE

- Soda
- Regular & Decaf Coffee
- Lemonade
- Infused Water
- Iced Tea
- Fruit Punch
- Bottled Water
- Gatorade

BAKED SWEETS

- **Assorted Gourmet Cookies** *(Macadamia Nut, Chocolate Chunk, Double Chocolate)*
- **House Baked Bars** *(Chocolate Chip, Rice Krispy Treats, Blonde Brownies)*
- **Gourmet House-Baked Bars** *(Cream Cheese & Raspberry Sauce, Lemon, Apple Crumb, Turtle Bars)*
- **Frosted & Decorated Cookies**
- **Chewy Fudge Brownies**
- **Decorated Cupcakes**

RECEPTIONS & BREAKS

Priced per person

Whether you're hosting a networking event, reception, open house, or afternoon break, our reception packages offer the perfect combination of sweet and savory selections.
Service includes setup, cleanup, a draped buffet table, and disposable serviceware.

SNACK & RECEPTION ITEMS

Cookies & Soda • Cheese Tray • Half Sheet Cake • Veggie Tray • Chips & Salsa • Sparkling Punch • Seasonal Fruit Tray • Cupcakes

ICE CREAM SOCIAL

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

Enhance your sundae bar with brownies, cookies, or fresh bananas for an additional charge.

SNACK & RECEPTION ITEMS

Choose Two (2) hot hors d'oeuvres, Two (2) cold hors d'oeuvres, One (1) dessert

Choose 2
Hot Hors-d'oeuvres

Wings Bone-In • Wings Bone-Out *(Plain, Buffalo, BBQ)* • Cocktail Franks • Chicken Skewers • Meatballs *(BBQ, Swedish)* • Pita & Spinach Artichoke Dip • Tortilla Chips & Nacho Cheese • Stuffed Mushrooms • Mini Crab Cakes • Fried Mac & Cheese Bites • Stuffed Twice Baked Mini Potatoes

Choose 2
Cold Hors-d'oeuvres

Cheese Tray • Cheese Ball & Crackers • Antipasti Platter or Kabobs • Deviled Eggs • Pin Wheels • Hummus & Pita Chips • Demi Sandwiches • Fruit Kabobs with Yogurt Dip • Finger Sandwiches • Veggie Tray • Caprese Skewers • Bruschetta

Choose 1
Dessert

Mini Cheesecakes • Mini Scones • Tea Cookies • Mini Brownies • Cupcakes • Dessert Shooters • Dipped Strawberries • Mini Muffins • Assorted Chocolate • Lemon or Pumpkin Bars • Mini Parfaits

Looking for something unique? Our culinary team can create custom hors d'oeuvre displays, themed receptions, dessert stations, and specialty menus tailored to your event.

PICK-UP ITEMS

Priced per person

Need refreshments for the office, classroom, or a casual gathering? Our convenient pick-up options make it easy to enjoy fresh, quality food with minimal planning. Simply place your order, and we'll have it ready for you to pick up.
For groups of 50 or fewer, a $20 setup fee applies to orders under three gallons.
A refundable $55 deposit is required for borrowed equipment.

BEVERAGES BY THE GALLON

- **Coffee** (Serves approximately 10-12)
- **Fruit Punch** (Serves approximately 15)
- **Iced Tea** (Serves approximately 10-12)
- **Lemonade** (Serves approximately 10-12)
- **Hot Chocolate** (Serves approximately 10-12)

CAKES & DESSERTS

- **Half Sheet Cake** (Serves approximately 30)
- **Full Sheet Cake** (Serves approximately 60)
- **Pastries, Muffins & Coffee Cake by the Dozen**
- **Cookies & Gourmet Cookies by the Dozen**
- **Fudge Brownies by the Dozen**

GREAT WESTERN
DINING SERVICE

Located on the beautiful campus of

Dodge City Community College

2501 N. 14th Avenue Dodge City, KS 67801

Foodservice Director's Contact

dc3@gwdining.net

620-227-9282

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