



MTECH

**MOUNTAINLAND
CATERING**

Mountainland Catering & Dining

We are dedicated to providing our guests with excellent food and hospitality services for a variety of events and dining occasions that will create an elegant and memorable experience. It is our mission to both meet the needs of our clients and provide the MTECH Culinary Arts students the opportunity to grow both professionally and personally.

Tired of the same old restaurants for your company parties and meetings? Good news. The MTECH Catering team will come to you. We will deliver, set up, and clean up; so all you have to do is sit back and enjoy your own event. ***The choices on this menu are suggestions. We can customize a menu to help meet your budget and enhance your special occasion.***

No Room for a Company Meeting? Have it at MTECH!

MTECH Lehi Main Campus is ready for you. Hold company meetings or conferences for up to 80 people in our large rooms. MTECH rooms have state of the art projectors and sound systems for your presentations to sound and look their best. MTECH Catering will set up your order for breaks or meal times right there allowing you to focus on your meeting. Let MTECH help your next meeting or conference be the best one yet! ***To schedule a room please contact the MTECH Lehi Main Campus campus scheduling manager, Barbara Miner at 801-753-4124.***

MTECH Catering Contact Information:

Catering Event Scheduling

Anthony Carrino, *Catering Manager Office*

Phone: (801) 753 - 4266

E-mail: ACarrino@mtec.edu

MTECH Campus Room Reservations

Barbara Miner, *Lehi Main Campus Scheduling Manager*

Phone: (801) 753 - 4124

E-mail: BMiner@mtec.edu

BREAKFAST MENU

CONTINENTAL BREAKFAST

Includes an assortment of breakfast pastries, muffins and bagels. Served with water, fresh squeezed orange juice, apple juice, and fresh brewed coffee.

-- **\$4.95** per person

- Add a Fresh Seasonal Fruit for **\$1.25** per person
- Add a Yogurt Bar for **\$2.25** per person

YOGURT BAR

Bowls of Cinnamon-scented yogurt, Fresh Berries, Crunchy Granola, and Fresh Fruit salad. Served with fresh squeezed orange juice, apple juice, water, and coffee.

-- **\$4.25** per person

HOT BREAKFAST

All hot breakfast options include water, fresh squeezed orange juice, apple juice, and fresh brewed coffee.

- Add a Fresh Seasonal Fruit side to any breakfast option
-- **\$1.25** per person

Classic Breakfast –

Sausage, ham or bacon, with scrambled eggs and hash browns.

-- **\$6.25** per person

Blueberry French Toast –

Cinnamon vanilla French Toast, served with maple syrup, fresh whipped cream, smoked bacon, and blueberries.

-- **\$6.25** per person

Breakfast Burrito –

Breakfast Burrito made with diced ham, peppers, onion and shredded cheddar cheese. Served with sour cream, homemade salsa, and golden hash browns.

-- **\$6.25** per person

'TAKE A BREAK' MENU

BREAK TIME SPREADS

All breaks include assorted soda and bottled water.

Theater Break –

Fresh popped Popcorn, assorted candy bars, nachos and assorted beverages.

-- **\$3.95 per person**

Stadium Break –

Jumbo pretzels with assorted mustards, mini franks, and cheese nachos.

-- **\$3.95 per person**

Fruit and Cheese Platter –

Assorted cheeses, crackers, and fresh sliced fruit.

-- **\$4.95 per person**

Goin' Nuts –

Mixed nuts, assorted Clif bars, fresh whole fruit and bags of chips.

-- **\$4.95 per person**

Trail Mix Bar

Customize your own trail mix cup from the following:

Assorted nuts, chocolate chips, raisins, craisins, M&M's, pretzels, and granola

-- **\$3.95 per person**

SPECIALTY SANDWICHES MENU

Served on homemade baguette, sourdough, or ciabatta.

All specialty sandwich options can be served on platters for in-house functions or served as a boxed lunch for to-go events. Choose three of the sandwiches below.

Boxed Lunches include sandwich/wrap chips, piece of whole fruit, cookie and a beverage.

-- **\$8.95 per person**

Plattered lunch includes sandwich/wrap, choice of fruit or potato salad, chips, cookie and beverage.

-- **\$8.95 per person**

Chicken Ciabatta –

Grilled chicken breast with Provolone, tomato, spinach and Basil Pesto mayo on a Ciabatta roll.

Turkey Wrap –

Turkey with tomatoes, lettuce, and roasted red pepper aioli, wrapped in a spinach herb tortilla.

Roast Beef and Cheddar –

Medium-rare roast beef with aged cheddar, roasted bell pepper, mixed greens and Dijon mayo.

Applewood Smoked Ham and Swiss –

Nitrite-free smoked ham with aged swiss cheese and tomato, lettuce, whole grain mustard spread.

'BUILD YOUR OWN' MENU

Sandwich Bar –

Assorted deli meats and cheeses, with a selection of breads, lettuce, tomato, condiments, salad, chips, and drinks.

-- **\$7.50 per person**

- Add two soups of choice for **\$1.75 per person**
- Or as a boxed lunch **\$7.95 per person**

Baked Potato Bar –

All you can eat baked potato with choice of two (2) soups, salad, toppings, and assorted drinks.

-- **\$7.25 per person**

Soup options –

- Chicken Noodle
- Clam Chowder
- Corn Chowder
- Cream of Broccoli
- Minestrone
- Tomato-Basil Bisque

Pasta Bar –

Buffet style pasta bar including penne pasta and fettuccine noodles, meat sauce and alfredo sauce. Includes rolls, salad and a beverage.

-- **\$8.50 per person**

Taco Bar –

Make a taco or a taco salad with our assortment of hard and soft shell tortillas, ground beef, cheese, beans, tomatoes, lettuce, olives, pico de gallo, sour cream, cilantro-lime ranch dressing, and assorted drinks.

-- **\$7.95 per person**

- Add Guacamole for **\$0.50 per person**

BEVERAGES AND DRINKS

Choose from:

- Assorted Canned Soda
- Bottled Water
- Lemonade

DINNER SALADS MENU

All dinner salads are served with a roll and your choice of assorted beverages.

Choose three of the following:

Chef Salad –

Julienne ham, turkey, Swiss and cheddar cheese, tomatoes, hardboiled egg, and a choice of dressing.

-- **\$7.25 per person**

Buffalo Chicken Salad –

Fresh greens with crispy chicken in a mild smoky buffalo sauce, with red onion, carrot, celery, and blue cheese dressing.

-- **\$7.50 per person**

California Chicken Salad –

Fresh greens topped with grilled chicken, apple wood bacon, Swiss cheese, avocado, and tomatoes with your choice of dressing.

-- **\$7.50 per person**

Caesar Chicken Salad –

Romaine lettuce with grilled chicken breasts, croutons, Caesar dressing, and fancy shredded Parmesan cheese.

-- **\$7.75 per person**

Marinated Steak Salad –

Grilled marinated steak served over spring greens, spinach and watercress with blue cheese, red onions, tomato, and toasted almonds in a balsamic vinaigrette.

-- **\$8.75 per person**

ENTREES MENU

All entrees include a salad and your choice of assorted beverages

Chicken Entrees

Parmesan Chicken –

Breaded chicken breasts with marinara sauce, mozzarella and Parmesan cheese, served with pasta.

-- **\$8.95 per person**

Hawaiian Chicken –

Marinated and grilled teriyaki chicken breasts, served with grilled pineapple and ginger infused jasmine rice.

-- **\$8.75 per person**

Chicken Cordon Blue –

Breaded chicken breast stuffed with ham and swiss cheese, served with roasted red potatoes, vegetables, and rolls.

-- **\$10.50 per person**

Pasta Entrees

Lasagna –

Delicious layers of deep dish lasagna with seasoned ground beef, crumbled Italian sausage and three cheeses. Served with salad and fresh bread.

-- **\$8.95 per person**

Chicken Alfredo Penne –

Strips of grilled garlic seasoned chicken breast tossed with creamy alfredo sauce.

Served with salad and fresh bread.

-- **\$8.95 per person**

Beef Entrees

Carved Roast Beef –

Tender beef, roasted in its own juices, served with baked potatoes with butter and sour cream, seasonal vegetables, and fresh rolls.

-- **\$9.95 per person**

Beef Entrees cont.

Grilled Flank Steak –

Marinated flank steak served with an herbed au jus, potato and seasonal vegetable.

-- **\$10.95 per person**

Prime Rib – (minimum of 25 guests to order)

Served with au jus and horseradish sauce, dijon mashed potatoes, seasonal vegetables, and fresh rolls.

-- **\$16.95 per person**

Smoked Brisket

Perfectly seasoned and smoked for over 10 hours, sliced and served with our homemade BBQ sauce. Served with seasonal vegetables, potato and BBQ sauce.

-- **\$10.95 per person**

Pork Entrees

Smoked Baby Back Ribs –

Grilled baby back ribs with a tasty chipotle brown sugar rub, baked beans, coleslaw, and fresh rolls.

-- **\$9.95 per person**

Garlic Herb Roasted Pork Loin –

Served with potato and seasonal vegetable.

-- **\$9.95 per person**

Pulled Pork –

Rubbed, smoked and pulled perfectly for a slider bun or just your fork, then smothered with a Carolina Style BBQ sauce. Served with seasonal vegetables and potato.

-- **\$8.95 per person**

Sweet and Sour Pork –

Tender chunks of pork battered and fried til golden brown then tossed in our homemade sweet and sour sauce.

Served with ginger scented jasmine rice.

-- **\$8.95 per person**

DESSERTS

- **Assorted Cookies** – **\$1.00** per person
(1 cookie per person)

- **Ganache Brownies** – **\$1.00** per person

- **Mint Brownies** – **\$1.35** per person

- **Lemon Bars** – **\$1.00** per person

- **Mini Chocolate Tarts** – **\$1.00** per person
 - Chocolate Caramel Tart

- **Fresh Fruit Tarts** – *w/ MTECH's vanilla pastry cream*
2" – **\$1.15** per person

- **Assorted Cakes** – **\$1.25** per person
 - Irish Cream
 - Vanilla Bean
 - Red Velvet Cream
 - Strawberry Lemon
 - Blackberry Vanilla Bean
 - Carrot Cake

- **Cheesecake** – **\$1.75** per person
New York with Blueberry or Cherry Topping, and Triple Chocolate
(Seasonal Options: Eggnog, and Pumpkin)

- **Cobbler** – **\$1.75** per person
Peach, Apple, or Mixed Berry

MTECH Catering Policies

1. MTECH is happy to assist you with your catered event. ***The choices on this menu are suggestions. We can customize a menu to meet your budget and enhance your special occasion.***
2. Please contact MTECH Catering to discuss your catering needs at (801) 753-4266
3. Room reservations at MTECH Lehi Main Campus are made through the Lehi Main Campus scheduling manager at: (801) 753-4124.
4. Please let us know about your event as soon as possible with an estimated count. (Minimum group size of ten people). Your final guest count is required seven (7) days prior to your event. Food will be prepared for the guaranteed number, or count given. Our minimum charge to you will be the guaranteed count given at that time.
5. Cancellations must be given three days prior to the event. Cancellations after this time period will be charged for any costs already incurred.
6. MTECH Catering reserves the right to assess additional charges to an event for services that exceed our normal expected costs. These costs may include items such as special centerpieces, extra linens, room set-up, etc.
7. Events requiring extended service hours are subject to additional charges.
8. Substitutions may be made for dietary or religious reasons.
9. Food and beverage left over from an event remains the property of MTECH Catering and may not be removed from the location of service. This is due to liability and safety concerns.
10. MTECH Catering is the broker for all food and beverage served on campus.
11. Payment arrangements must be made in advance. MTECH departments will be billed through the campus financial system. We accept payments by cash, check, credit card, or approved purchase orders.
12. All catering at the Mountainland Technology College is done by Chefs and Chefs-in-Training at our Lehi Main Campus. All revenue is invested back into the Culinary Arts Program. Thank you for supporting the culinary training program at MTECH.
13. An 18% gratuity is charged for all catering.