

menu

HCC Dining Services

Tammy Dowell, Manager

Phone: 443-412-2216

Email: tdowell@harford.edu

DINNER

All dinners are served with choice of salad, entree, accompaniment, vegetable, dessert and beverage. All service is provided buffet style; however, the option of served meals is available. Ask the Dining Services Manager for any additional menu selections and costs regarding served meals.

Buffet Dinner \$27.95 per person

- Salad (Choose One):

- Tossed Garden Salad
- Caesar Salad
- Greek Salad
- Strawberry Salad

- Artisan Dinner Rolls

- Entree (Choose Two):

Poultry

- **Chicken Chesapeake** - boneless breast of chicken with crab imperial
- **Chicken Marsala** - boneless breast of chicken grilled with a savory mushroom sauce and Marsala wine
- **Spinach Stuffed Chicken** - boneless breast of chicken stuffed with spinach and roasted red peppers in a white wine sauce
- **Chicken Parmesan** - boneless breast of chicken topped with marinara sauce, mozzarella and parmesan cheese
- **Country Fried Chicken** (Cajun Style - option)
- **Chicken Kiev** - boneless breast of chicken stuffed with a buttery garlic sauce
- **Chicken Cordon Bleu** - boneless breast of chicken stuffed with ham and swiss cheese

Beef

- **Beef with Broccoli and Mushrooms** - thinly sliced beef served with teriyaki ginger sauce
- **Beef Brisket with Asian Chili Sauce** - tender beef brisket with chili, garlic and soy sauce
- **Roast Beef Jardinière** - served with brown sauce and julienne vegetables
- **Beef Stroganoff** - tender bites of well-seasoned beef with mushrooms served over egg noodles or rice

Pork

- **Honey Glazed Pork** – pork loin chops marinated in honey soy sauce
- **Apple Stuffed Pork Chop**- pork loin chop stuffed with bread crumbs, apples and celery
- **Dijonnaise Pork Chops** served with honey dijon mustard sauce
- **Pan Seared Pork Chop** - with pear and soy- ginger glaze

Seafood

- **Flounder Florentine** – flounder fillets stuffed with spinach and garlic
- **Stuffed Tilapia** – tilapia fillets stuffed with sundried tomatoes, spinach and gruyere cheese
- **Shrimp Scampi** (additional charge) - sautéed in herb garlic sauce
- **Maple Glazed Salmon** - salmon fillets marinated in maple dill sauce
- **Shrimp Milano**- shrimp and broccoli tossed in creamy alfredo sauce

(Continued)

Vegetarian

- **Cheese Tortellini** with roasted squash, zucchini, eggplant and red onion in a rose sauce
- **Couscous And Quinoa Stuffed Peppers**
- **Vegetable Torte** - roasted red peppers, diced tomatoes, spinach, onions with white cheddar cheese sauce
- **Vegetable Wellington** with hummus and roasted vegetables
- Accompaniment (Choose Two):
 - Red Roasted Potatoes
 - Baked Stuffed Potatoes with Parmesan Cheese
 - Garlic Mashed Potatoes
 - Sweet Potatoes
 - Couscous and Quinoa
 - Wild and Brown Rice
 - Rice Pilaf
 - Jasmin Rice
- Vegetables (Choose Two):
 - Green Beans Almandine
 - Garden Vegetable Medley
 - Honey Glazed Dill Carrots
 - Asparagus
 - Broccoli
 - Roasted Vegetables
 - Italian Broccoli and Tomatoes

BEVERAGES

Regular and Decaffeinated Coffee
Assortment of Gourmet and Regular Teas
Iced Tea
Lemonade
Sodas
Water

DESSERTS

Carrot Cake	Coconut Cake
Triple Chocolate Fudge Cake	Fruits of the Forest Pie
German Chocolate Cake	Apple Pie
Lemon Torte Cake	Assortment of Cream Pies
Peanut Butter Pie	Homemade Cookies
Peanut Butter Cup Chocolate Cake	Brownies
Cheese Cake	Variety of Dessert Bars
Variety Flavored Cheese Cake	

Prices posted are subject to change.

Due to sanitation and liability requirements, Dining Services cannot allow any food or beverage to be carried out or brought into the catering facilities for any event. In addition, no credit will be given for food not consumed.

(Continued)

LINENS

All breakfast, lunch and snack selections will be served with paper products. China is available for an additional charge. All dinner prices include china, silverware, and table linens.

Additional Items Available:

Cloth Napkins	\$1.00
Tablecloths	\$6.00
Skirting	\$8.00
China	\$1.00 per person

DECORATIONS

Table decorations and fresh floral arrangements are available at nominal costs. The Dining Services Manager has many creative ideas to make your event one to remember.

LIQUOR POLICY

Organizations requesting alcohol must follow the College's guidelines. The College does not have a license to sell liquor. The consumption of alcohol shall be limited to receptions and events associated with cultural and corporate sponsors. All liquor requests must be made in writing to the Dining Services Manager. Please contact the Dining Services General Manager for assistance with any questions.