

**AMENDMENT NUMBER FIVE
TO FOOD SERVICES AGREEMENT**

This Amendment Number Five to Food Services Agreement is made as of March 18, 2016 by and between the Board of Trustees of the Nebraska State Colleges doing business as Wayne State College with principal offices located at 1111 Main Street, Wayne, NE 68787 ("College" or "Client"), and Compass Group USA, Inc., a Delaware corporation, with principal offices at 2400 Yorkmont Road, Charlotte, North Carolina 28217, by and through its Chartwells Division ("Contractor" or "Chartwells").

WHEREAS, Client and Chartwells are parties to that certain Food Services Agreement dated July 1, 2012, as amended by that certain Amendment Number One to Food Services Agreement dated February 23, 2013, by that certain Amendment Number Two to Food Services Agreement dated March 25, 2014, by that certain Amendment Number Three to Food Services Agreement dated August 14, 2014, and by that certain Amendment Number Four to Food Services Agreement dated March 27, 2015 (collectively, the "Agreement"); and

WHEREAS, the parties now desire to amend the Agreement;

NOW, THEREFORE, in consideration of the promises contained herein and for other good and valuable consideration, the Parties agree as follows:

1. Definitions. All capitalized terms not otherwise defined herein shall have the meaning ascribed to them in the Agreement.
2. Amendment of Section 6. Section 6 is amended to delete the text of such section and replace it with the following:

The financial arrangements of this Agreement are set forth in the attached Exhibit A. The financial terms have been negotiated between the Parties upon the condition that College will require all students residing on the campus to participate in a meal plan and that Chartwells will operate its Services at the same points of Service and remain in operation only the hours agreed to when Chartwells begins operations hereunder. If College changes the meal plan participation requirement or desires Chartwells to operate its Services for additional points of Service and/or additional hours, College and Chartwells shall mutually agree on the appropriate financial arrangements for the new level of meal plan participation and additional points of Service and/or additional hours.

The financial and operational terms of this Agreement are also based on conditions in existence on the date Chartwells commences service, including without limitation Client's student population; labor costs (including but not limited to benefits and insurance costs); food and supply costs; federal, state and local sales, use and excise tax. In addition, Chartwells has relied on representations regarding existing and future conditions made by Client in connection with the negotiation and execution of this Agreement. In the event of

a change in the conditions or the inaccuracy or breach of, or failure to fulfill, any representation of Client, or in the event the College exercises the Right of Entry described in Sections 2 or 3 of the Rights of Entry Reserved Section contained in page 22 of the College's Request for Proposals, the Parties may negotiate in good faith to adjust the financial and operational terms on a mutually agreeable basis to reflect the impact of such change, inaccuracy or breach.

3. Amendment of Section 10.B. Section 10. B is amended to delete the text of such section and replace it with the following:

It is mutually understood and agreed that employees of Chartwells are not nor shall they be deemed to be employees of College and that employees of College are not nor shall they be deemed to be employees of Chartwells. Chartwells' employees performing any work on the Premises shall be subject to the rules and regulations established by the College as reasonable and necessary for its Premises, the Food Service Facilities, equipment, offices and utilities. Neither Party shall during the Term of this Agreement or for one (1) year thereafter solicit to hire, hire or contract with either Party's Managerial Employees, at any time within one (1) year prior to the termination or expiration of this Agreement, nor will the Client permit Managerial Employees of Chartwells to be employed on the Client's Premises, for a period of one (1) year subsequent to the termination or expiration of this Agreement (unless such employees were formerly employees of the Client) whether as an individual or as owner, partner, majority stockholder, director, officer or employee of a food service provider ("One-year Non-solicitation"). In the event of any breach of such One-year Non-solicitation, the breaching Party shall pay and the injured Party shall accept an amount equal to twice the annual salary of the relevant employee as liquidated damages. For purposes of this provision, Managerial Employees of Chartwells are limited to the Director of Dining Services, Catering Manager, Production Manager, Executive Chef, Retail Manager, and Marketing Manager.

4. Amendment of Exhibit A. Exhibit A of the Agreement is deleted in its entirety and replaced with the attached Exhibit A.

5. Catering Guide. The 2016-2017 Catering Guide is attached as Exhibit C.


6. Confirmation and Integration. Except as expressly amended by this Amendment Number Five, the parties hereby confirm and ratify the Agreement in its entirety. The Agreement, as amended hereby, constitutes the entire agreement between the parties and their predecessors pertaining to the subject matter of the Agreement, as so amended, and supersedes all prior and contemporaneous agreements and understandings of the parties and their predecessors in connection therewith.

7. Counterparts. This Amendment Number Five may be executed in any number of counterparts, each of which shall constitute an original and all of which together shall constitute but one and the same original document.

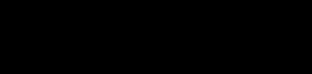
8. Headings. The section headings herein are for convenience only and do not define, limit or construe the contents of such sections.

IN WITNESS WHEREOF, the Parties have hereunto set their hands and seals as of the day and year first above written.

WAYNE STATE COLLEGE

By: 
Marysz Rames ⁰⁰
President
Date: 3-18-16

COMPASS GROUP USA, INC., BY AND THROUGH ITS CHARTWELLS DIVISION

By: 
Darryl Lomax
Chief Financial Officer
Date: 3/11/16

NEBRASKA STATE COLLEGE SYSTEM


By: 
Stan Carpenter, Chancellor
Date: 3-18-16

EXHIBIT A

FINANCIAL ARRANGEMENTS

A. Profit and Loss with Profit Split Basis

Chartwells will operate the Food Service Program on a profit and loss with profit split basis, upon the terms described in paragraph (b) below.

(a) If in any year, determined on the basis of Chartwells' fiscal calendar ("Contract Fiscal Year"), the Services generate Annual Profit in excess of two percent (2%) of Gross Sales (the "Chartwells Retention"), Chartwells will pay to College an amount equal to fifty percent (50%) of the Annual Profit in excess of the Chartwells Retention, and shall retain an amount equal to fifty percent (50%) of the Annual Profit in excess of the Chartwells Retention. "Annual Profit" will be calculated on an accrual basis on the Contract Fiscal Year, and will be equal to the excess, if any, of Gross Sales during the applicable fiscal period over the sum of (a) Costs of Business; (b) amortization of the Investments described below; and (c) the cumulative operating deficit, if any, from prior Contract Fiscal Years during the Term. "Gross Sales" means all revenues received from Services, whether paid for with cash or credit.

(b) Chartwells' Costs of Business. "Costs of Business" will be calculated on an accrual basis and will be equal to the sum of the following costs incurred or accrued by Chartwells:

- (i) a General and Administrative expense equal to 5.5% of Gross Receipts;
- (ii) The costs of all Chartwells labor performing services with respect to this Agreement, either on a full time or part time basis, including but not limited to wages for (including overtime), salaries, vacation pay, holiday pay, Workers' Compensation Insurance premiums or costs, unemployment insurance, F.I.C.A., group insurance premiums, payroll taxes, severance pay, travel expenses concerning this Agreement, regular health examination cost, pension cost, salary personnel Thrift Plan cost, employee meals, approved bonuses, sick pay, benefits and related costs and other similar costs; and
- (iii) The costs of all products, merchandise, materials, and supplies incurred with respect to this Agreement; and
- (iv) The costs of all other operating expenses, including but not limited to such operating expenses as commissions, pre-opening expenses; amortization of the Investments; donations, scholarships, and in-kind support, access fees, equipment repair and maintenance fund, equipment replacement fund, vehicle expense; computer lease; computer access charges; cellular and long distance telephone; VPN corporate access charge; e-mail account charge; sales promotion, training charges; merchandising charges; expendable equipment; taxes; insurance; licenses; permits; parts and equipment and maintenance and rental thereof; utilities; rent; special security costs; and other similar cash losses or disappearances incurred by Chartwells on the College's premises not caused by the negligence of Chartwells employees or agents.

B. Meal Plans, Casual Meal Rates, Conference Rates and Catering Guide

The number of Board plan days per month and for the total academic year will be decided upon prior to the beginning of the academic year. If there is a reduction in the number of Board days, Chartwells will be allowed to increase the daily rates to cover its fixed operating costs.

For the Academic Year 2016 – 2017, Client and Chartwells agree to implement a sliding scale board rate calculation to allow for any decrease in the number of resident dining participants due to the renovation of Bowen Hall. The College shall pay Chartwells based on the total meal plan participants as shown on the first semester sliding scale and the second semester sliding scale respectively. Client shall provide Chartwells weekly billable board counts by meal plan prior to the start of the following week. Chartwells shall invoice the Client based on these billable board counts.

2016 - 2017 Academic Year 1st Semester Sliding Scale						
Total Student Meal Plan Participants		Meal Rate	Meal Rate	Meal Rate	Meal Rate	Meal Rate
From	To	3	5	10	15	19
Above	1,829	\$11.276	\$6.739	\$5.916	\$4.021	\$3.027
1,772	1,828	\$11.376	\$6.804	\$5.961	\$4.042	\$3.034
1,715	1,771	\$11.486	\$6.875	\$6.010	\$4.064	\$3.041
1,658	1,714	\$11.607	\$6.954	\$6.065	\$4.089	\$3.049
1,601	1,657	\$11.740	\$7.040	\$6.125	\$4.116	\$3.058
1,544	1,600	\$12.339	\$7.376	\$6.367	\$4.228	\$3.098
1,487	1,543	\$12.984	\$7.740	\$6.630	\$4.348	\$3.142
1,430	1,486	\$13.680	\$8.136	\$6.914	\$4.480	\$3.189
Below	1,429	\$14.434	\$8.566	\$7.223	\$4.621	\$3.240

2016 - 2017 Academic Year 2nd Semester Sliding Scale						
Total Student Meal Plan Participants		Meal Rate	Meal Rate	Meal Rate	Meal Rate	Meal Rate
From	To	3	5	10	15	19
Above	1,503	\$11.618	\$6.923	\$6.041	\$4.081	\$3.051
1,467	1,502	\$11.640	\$6.947	\$6.058	\$4.088	\$3.052
1,431	1,466	\$11.668	\$6.974	\$6.077	\$4.096	\$3.054
1,395	1,430	\$11.701	\$7.005	\$6.100	\$4.105	\$3.056
1,359	1,394	\$11.740	\$7.040	\$6.125	\$4.116	\$3.058
1,323	1,358	\$12.233	\$7.318	\$6.328	\$4.209	\$3.091
1,287	1,322	\$12.756	\$7.614	\$6.544	\$4.308	\$3.126
1,251	1,286	\$13.309	\$7.929	\$6.773	\$4.413	\$3.163
Below	1,250	\$13.897	\$8.265	\$7.019	\$4.525	\$3.202

College shall pay Chartwells the following reimbursements for casual meal sales (which are subject to commissions as provided herein):

Casual Meal Rates 2016 - 2017

Breakfast	\$5.60
Continental Breakfast	\$5.30
Lunch/Brunch	\$7.45
Evening Dinner	\$8.30
Special Dinner	\$9.50

College shall pay Chartwells the following reimbursements for conference meal sales:

Summer Conference Per Meal Rate 2016-2017 \$7.25

C. Payments

1. At or about the beginning of each semester, the College shall provide Chartwells a list of persons entitled to participate in one of the Board Contract Dining Program meal plan options. The list shall indicate the option chosen by each person. The College shall from time to time advise Chartwells of any changes in the list.
2. Chartwells shall submit to the College a monthly invoice for the Board Contract Dining Program. The invoice shall be itemized by week based upon the number of board contract students reported by the College for each meal plan option for each week, which shall be multiplied by the number of meals offered each week and the applicable per meal rate as established by the contract. The College shall pay such invoices in accordance with the Nebraska Prompt Payment Act.
3. Chartwells shall submit to the College a report listing the catering and casual meals sold to various College divisions or offices, to be payable monthly by the College.
4. Chartwells shall submit to the College a report listing the Gross Receipts for casual meals, catering, Food Court sales, Coffee Bar/C-Store, concession sales, and all other commissionable sales. The total amount shall be multiplied by the commission rate established in the contract to determine the monthly commission due.
5. Chartwells shall send to the College by the 20th day following the end of each month a check for the amount of commissions earned in the previous month.
6. Within ninety (90) days of the end of each contract accounting year, Chartwells shall send to the College a check for the full amount of any share of Annual Profits which may be due the College under the contract.

D. Adjustment of Board Contract Pricing

The Board Contract Dining Program contract rates established for each contract year shall remain in effect for the entire contract year. When there is an emergency situation, temporary price adjustment requests for retail or non-contract services will be considered for those items where dramatic cost differential exists. Mid-year price changes for contract board services will not be considered.

Rates may be reviewed annually should Chartwells wish to propose adjustments to the rates. Proposed rate adjustments must be provided to the College by February 1 of the contract year prior to the year in which the proposed rate adjustments are to take effect. The College reserves the right to review and approve all proposed price increases.

Board rates and prices for other Products and Services will be adjusted annually in an amount to be negotiated, taking into account population, hours of operation, other conditions, labor costs (including but not limited to benefits and insurance costs), product costs, fuel costs, federal, state and local tax structure, any change in federal, state or local law including regulatory or legislative mandates, any other levy or tax that impacts Chartwells' services, and variances between operating conditions as described by College prior to execution of this Agreement and actual operating conditions during the Term, including without limitation student population, maintenance expenses and utility costs. Changes in board rates and prices negotiated hereunder will take into account the CPI/Wage Adjustment, described below. The "CPI/Wage Adjustment" means an adjustment to rates and prices based on (1) the increase over the prior year in labor cost (wages and benefits), operations at the Premises ("Labor Adjustment") and (2) the increase over the prior year in the "Consumer Price Index, U.S. All Urban Consumers Food and Beverage (CPI), published by the United States Department of Labor, Bureau of Labor Statistics, measured for the twelve month period ending April 30. This adjustment will be accomplished by applying the Labor Adjustment percentage to the portion of Chartwells' operating costs related to labor, and the CPI to the remaining portion of Chartwells' operating costs. It is further agreed that with respect to national brands, pricing will be competitive with prices available in the community outside College's campus, and price adjustments to such items may be permitted during the academic year.

E. Unused Meal Plan Dollars

Any meal plan dollars left over at the end of an academic year will not be credited to the student, but will be credited to Chartwells.

F. Commissions

Chartwells shall pay commissions to the College on the services set forth in this paragraph on a monthly basis in the following percentages:

Commissions (based on Net Receipts)

Cat Cash Sales	15%
Casual Meals	15%

Food Court	15%
Catering	15%
External Catering	15%
Concessions	15%
Coffee Bar/CStore	15%
Papa John's Pizza	15%

Commissions are not calculated on Board Flex Dollar Sales or meal plan equivalent transfer values.

"Net Receipts" shall mean all moneys received for sales or Services rendered at or from the Premises, excluding: (1) receipts from sales of meals to employees of Chartwells; (2) any service charge made, collected and turned over to employees; (3) the proceeds of the sale of any fixtures or equipment; (4) proceeds from the sale or liquidation of any inventory which is not sold at retail; (5) any commission or processing fee paid in connection with sales by credit or bank cards; and (6) sales, gross receipts and other taxes collected by Chartwells or any other vendor as required by governmental authorities.

G. Investment

Chartwells will fund a longevity bonus to be used at the discretion of the College along with specific capital improvements to College Premises to facilitate the performance of dining service, in a total sum of Two Million Forty-two Thousand Five Hundred (\$2,042,500) Dollars (collectively, "Investment"). The scope and specifications for capital improvements shall be mutually agreed in writing by the Parties prior to the disbursement of any Investment funds. The Investment shall be payable in accordance with the disbursement schedule agreed in writing by the Parties and shall not exceed an aggregate of Two Million Forty-two Thousand Five Hundred (\$2,042,500) Dollars.

The allocation of Investment funds and amortization schedule, which will be calculated on a straight line basis, shall be as set forth in the following table:

Description	Amount	Amortization Period
Longevity Bonus	\$250,000	Oct. 2012 to June 2019
Dining Hall Servery Improvements	\$695,500	Oct. 2012 to June 2019
Cats Corner Improvements	\$631,000	Oct. 2012 to June 2019
Conn Library Improvements	\$366,000	Oct. 2013 to June 2019
Refresh Renovations	\$100,000	Oct 2015 to 2019

College shall hold title to items funded by the Investment. If the Agreement is terminated for any reason prior to the full amortization of the Investment, College is liable for and promises to pay to Chartwells, or to cause the successor food service contractor to pay to Chartwells, the unamortized portion of the Investment immediately upon termination. In the event the Agreement expires or is terminated before any disbursements are scheduled to be made, Chartwells will not advance such additional disbursements.

Should Chartwells be requested to utilize the services of its planning department to design a food service facility for the College, Chartwells will be allowed to bill for the services of this department or build the cost of the planning into the cost of Chartwells' Investment. The services rendered will be billed at prevailing rates.

Schedule and Time Period(s) for Proposed Facility Improvements

Due to the College's planned renovations of the Conn Library, Chartwells' renovations of the Jitters Cafe offer will be delayed. The timeline has yet to be determined, but could be as early as the summer of 2013 or as late as the summer of 2015. In the meantime, the current Jitters Cafe will continue with its current offering.

H. Future Investments

Future funding by Chartwells for enhancements to the Premises, construction, etc. may be generated by incorporating the amounts necessary to complete such projects into the primary daily rates. These additional special project amounts may be added to Chartwells' annual board rate increases for that year resulting in new primary board rates, due to inflation or other operational factors.

I. Credit Terms

All amounts due to Chartwells shall be paid in accordance with the Nebraska Prompt Payment Act.

J. Deposit

College shall provide to Chartwells a deposit equal to One Hundred Thousand (\$100,000) Dollars at the beginning of each academic year. Chartwells shall bill the College for the deposit on August 1st of each year of the agreement, and the deposit shall be paid to Chartwells in accordance with the Nebraska Prompt Payment Act. Chartwells shall deduct the deposit from the April board invoice of each academic year and provide the College with a statement of reconciliation.

K. Catering

Chartwells shall provide catering services to College on and off Premises as requested. Financial arrangements shall be negotiated by the Parties on an event-by-event basis. Chartwells shall invoice College for the catering services and College shall pay said invoice within ten (10)

days of receipt. Catering performed for a third party shall require a fifty percent (50%) deposit upon booking with the remaining fifty percent (50%) due the day of the event.

College will indemnify Chartwells for any loss or damages arising out of a third party caterer's use of Food Service equipment or Facilities. All Facilities and equipment used by a third party caterer shall be returned to Chartwells in the original condition in which it was found so as not to unreasonably interfere with Chartwells' performance under this Agreement.

L. Payroll - T & B Rates

A flat charge of 37.5% percent of gross payroll will be charged to cover payroll taxes and employee benefit costs. Such costs include medical plans, life insurance, FICA, FUI, SUI, Workers' Compensation insurance, state disability insurance, 401(k) and payroll and benefit plan preparation and processing. This rate may change as benefit, tax and other associated costs change.

M. Volume Allowances/Discounts

College accepts that Chartwells or its parent company, Compass Group USA, Inc. ("Compass") may receive volume, trade or cash discounts for items purchased as part of doing business at College and that those discounts will accrue to Chartwells and/or Compass and will not be credited back to College. College understands that certain charges reflected on the Profit and Loss statement are based on a portion of overall company expenses. The last sentence of Section 4 of the General Food Specifications Conditions contained in page 41 of the College's Request for Proposal is expressly superseded by this provision.

N. Termination

In the event of a termination for any reason, all amounts outstanding shall become due and payable to Chartwells in accordance with the Nebraska Prompt Payment Act

O. Cleaning and Sanitation

In the event College reasonably concludes that additional efforts are needed to clean the Dining Room in excess of Chartwells' normal cleaning, Chartwells may perform additional cleaning, or engage contractors to perform such cleaning, and Chartwells will fund College's actual costs therefore, up to a maximum of Five Thousand (\$5,000) annually.

Chartwells Cleaning and Sanitizing Requirements

Chartwells and Wayne State will collaborate on cleaning. At the end of the fall 2012 semester a review will be conducted to determine if additional cleaning steps are necessary. Chartwells is responsible for providing their employees with appropriate equipment and supplies.

Chartwells will be responsible for the following daily and periodic cleaning in the upper cafeteria dining area:

- 1) vacuuming carpet following each meal with a commercial grade vacuum;
- 2) cleaning table tops;
- 3) emptying trash;
- 4) wiping down walls;
- 5) cleaning the floor in the servery, including minor spills;
- 6) cleaning exhaust hoods below ceiling level only;
- 7) all other cleaning in the servery except as noted in College Responsibilities, section A.

Chartwells will be responsible for the following cleaning during hours of operation in the lower food court area:

- 1) all cleaning inside the entrance to the serving area except as noted in College Responsibilities, section A;
- 2) cleaning table tops and minor spills;
- 3) emptying trash;
- 4) wiping down walls and counter tops;
- 5) cleaning exhaust hoods below ceiling level only.

Chartwells will be responsible for the following daily cleaning during hours of operation in the coffee shop area:

- 1) all cleaning inside the entrance to the serving area except as noted in College Responsibilities, section A;
- 2) cleaning tables and chairs immediately outside the serving area;
- 3) emptying trash;
- 4) wiping down walls and counter tops.

Chartwells will be responsible for the following daily cleaning in the Rice and Stadium concessions areas:

- 1) cleaning counter tops;
- 2) emptying trash;
- 3) wiping down walls;
- 4) cleaning floors.

College Cleaning and Sanitizing Requirements

Chartwells and Wayne State will collaborate on cleaning. At the end of the fall 2012 semester a review will be conducted to determine if additional cleaning steps are necessary. College is responsible for providing their employees with appropriate equipment and supplies.

College will be responsible for the following daily and periodic cleaning in the upper cafeteria dining area:

- 1) Cleaning of entry way doors and windows to dining room;
- 2) Twice daily cleaning of tile outside the servery gates with auto scrubber;
- 3) Spot cleaning as needed on carpet for stains and spills;
- 4) clean walls, and windows and electric light fixtures in dining area biweekly;
- 5) deep clean carpets, tile, windows, and fixtures once per semester
- 6) any areas adjacent to stands or carts used for Chartwells' Services
- 7) clean exhaust hoods above ceiling level

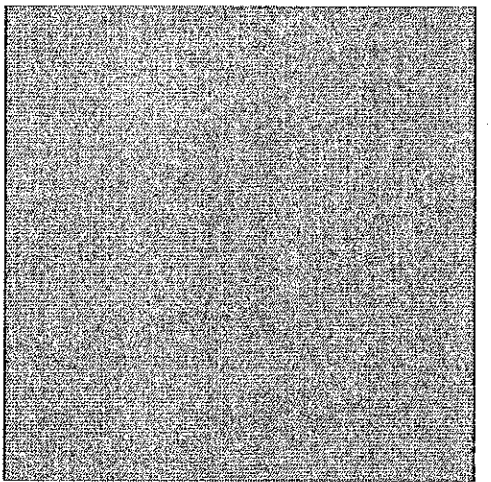
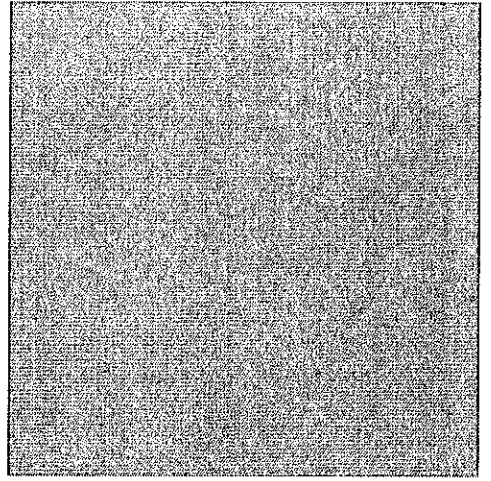
College will be responsible for the following daily and periodic cleaning in the lower food court area:

- 1) twice daily cleaning of floor outside the servery gates;
- 2) vacuuming carpet as needed and spot cleaning for stains and spills;
- 3) clean walls, and windows and electric light fixtures in dining area biweekly;
- 4) deep clean carpets, tile, windows, and fixtures once per semester
- 5) any areas adjacent to stands or carts used for Chartwells' Services
- 6) clean exhaust hoods above ceiling level

EXHIBIT C

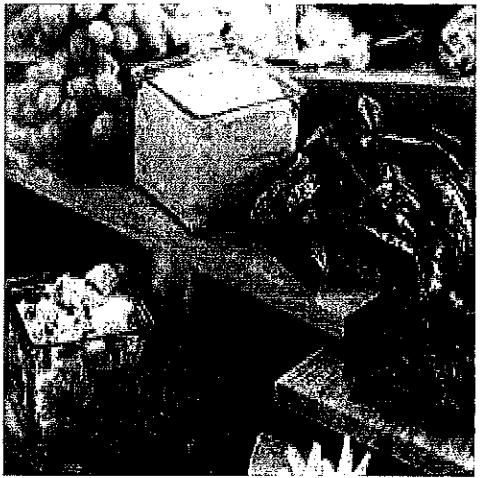
2016-2017 CATERING GUIDE

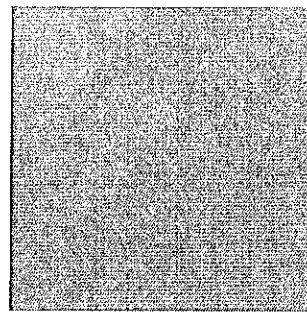
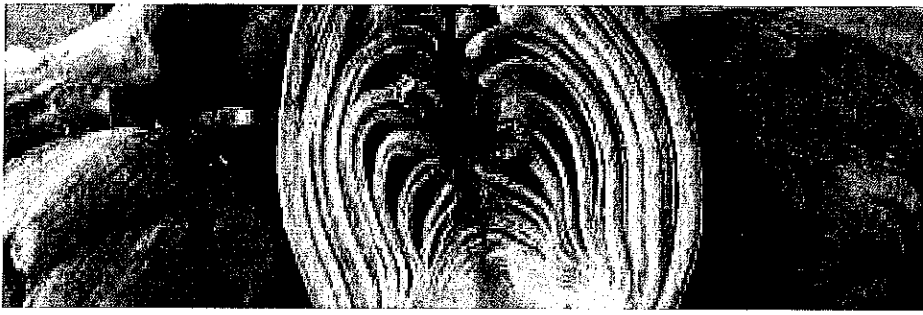
Including: 2016 Chef Menu for Your Spring Gathering
2016 Student Menu



2016 Chef Menu for Your Spring Gathering

The Gathering





Welcome to The Gathering by Chartwells

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let The Gathering by Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to The Gathering by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

The Gathering by Chartwells at Wayne State College
Marcia Dorey
402-375-3675
madorey1@wsc.edu
Dineoncampus.com/waynestate

The Gathering



The morning start

Continental breakfast 7.99 per person
 Assorted breakfast pastries and bagels with cream cheese
 Seasonal fresh fruit display
 Coffee
 Orange juice and water

Great start breakfast 8.39 per person
 Pancakes or French toast
 Bacon, ham, or pork breakfast
 Seasonal fresh fruit or assorted breakfast pastries
 Coffee
 Orange juice and water

Energy breakfast 9.99 per person
 Egg white scramble with potato, spinach and tomato
 Fresh baked low-fat muffins
 Seasonal fresh fruit and yogurt bar with house-made granola
 Coffee and assorted hot teas
 Orange juice and water

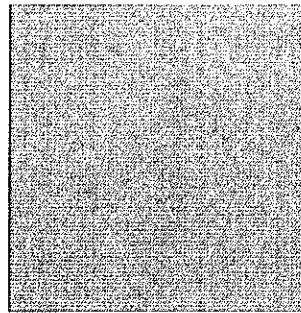
Traditional breakfast 9.49 per person
 Scrambled eggs or egg casserole
 Bacon, ham, or pork sausage
 Hash browns
 Seasonal fresh fruit display
 Fresh breakfast pastries
 Coffee
 Orange juice and water

Executive traditional breakfast 13.99 per person
 Cinnamon French toast or pancakes
 Scrambled eggs with finely shredded cheddar cheese
 Bacon, ham, or pork sausage
 Seasoned breakfast potatoes
 Seasonal fresh fruit display
 Fresh breakfast pastries and bagels with cream cheese
 Coffee and assorted hot teas
 Orange juice and water

The morning start A la carte


Freshly-baked breakfast breads 11.19 per loaf
 Cinnamon rolls 7.79 per dozen
 Grandiose cinnamon rolls 11.19 per dozen
 Assorted freshly baked muffins 11.19 per dozen
 Fresh whole fruit 1.19 each
 Fresh fruit kabobs 2.99 each
 Assorted breakfast pastries 11.19 per dozen
 Yogurt parfait with fresh berries and granola 4.19 each
 Local favorite donuts 14.99 per dozen
 Fresh in house donuts 11.19 per dozen


Seasoned breakfast potatoes 1.99 per dozen
 Seasonal fresh fruit display Market
 Bacon, pork sausage, turkey sausage or ham 2.49 per person
 Hand crafted breakfast sandwiches
 Bacon and cage-free egg on a fresh English muffin 3.49 ea
 Cage-free egg and cheese on a fresh English muffin 2.49 ea
 Tomato and cage-free egg on a whole wheat bagel 3.49 ea
 Cage-free egg and bacon on a croissant 3.49 ea
 Hot ham and cheese on an English muffin 3.49 ea




Balanced breaks

Popcorn bowl (50-75 ppl) 10.29 per bowl
 Popcorn trio 14.99 per person
 Cheesy, ranch and regular popcorn

 Muhammara 2.89 per person
 Creamy roasted red pepper and walnut dip
 Served with toasted pita chips

 Hummus trio 2.89 per person
 Spinach hummus, roasted red pepper hummus
 and classic hummus
 Served with fresh vegetable crudité's for dipping

 Cinnamon-raisin peanut butter 2.89 per person
 Served with pretzels

Sweets & treats

Assorted freshly baked cookies 7.59 per dozen
 House-made fudge brownies 7.59 per dozen
 Rice Krispie™ treats 7.59 per dozen
 Assorted bars and squares 7.59 per dozen
 Assorted mini cheesecakes 2.49 per dozen
 Savory party mix 14.99 per pound
 Pretzels 7.19 per pound
 Peanuts 15.99 per pound

Individually wrapped granola bars 1.99 each
 Individually bagged chips 1.29 each
 Fresh whole fruit 1.19 each
 Full sheet cake 61.79 each
 Decorated full sheet cake 84.00 each
 1/2 sheet cake 45.00 each
 Decorated 1/2 sheet cake 59.00 each
 Mini assorted candy bars 9.99 per pound

Beverages

Hot beverages

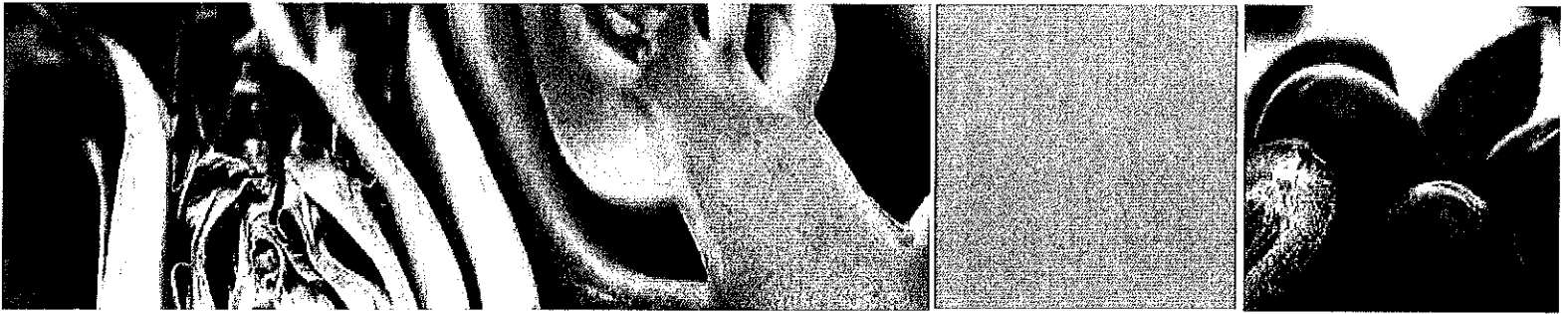
Freshly brewed coffee regular or decaffeinated coffee 8.89 per gallon
 Hot water and assorted teas 7.89 per gallon
 Hot apple cider 11.69 per gallon
 Hot chocolate 9.99 per gallon

Cold beverages

Freshly brewed iced tea 7.89 per gallon
 Lemonade 8.89 per gallon
 Fruit-infused iced water 7.49 per gallon
 Fruit punch 11.69 per gallon
 Orange or cranberry juice 11.19 per gallon
 Ice water 4.99 per gallon

Individual beverages

Canned soda 1.09 each
 Bottled soda 1.99 each
 Milk .89 each
 Bottled water 1.69 each
 Bottled juice 2.29 each
 Bottled Starbucks frappuccinos 2.99 each
 Bottled tea 1.99 each



Lunch buffets

Artisan sandwich board 12.99 per person

Your choice of 4-sandwiches served with house-made chips and a side salad.

Pick **4**

- Muffuletta sandwich
- Mediterranean grilled chicken ciabatta
- Bistro beef with charred vegetables and pesto hummus
- Roasted turkey, spinach, and roasted red pepper aioli
- Sicilian combo
- Asian chopped chicken salad sandwich

Signature House-made chips

Pick **1**

- sweet chili Asian slaw, red Amish potato salad, Caesar salad, herb couscous, or garden salad with dressing

Soup, salad and sandwich 12.99 per person

Pick **1**

- Tuna salad on whole wheat or Fresh turkey wraps

Pick **1**

- Vegetable couscous or Balsamic Caesar salad

Pick **1**

- Vegetable beef barley
- Broccoli cheddar
- Baked stuffed potato
- Chicken noodle
- Garden vegetable
- Southwest Tortilla
- Chili

Classic deli buffet

9.69 per person

Your choice of three deli classics, two fresh cheeses pairing, fresh assorted breads and chips with a side salad, classic spreads and condiments.

Pick **3**

- Smoked ham, turkey, salami, roast beef, tuna salad, egg salad, chicken salad, or roasted vegetables

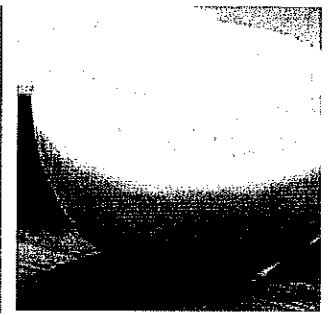
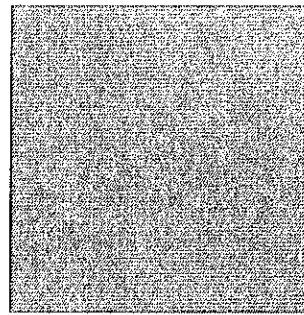
Pick **2**

- American, swiss, provolone, pepper jack, or cheddar

Pick **1**

- Sweet chili Asian slaw, red Amish potato salad, Caesar salad, herb couscous, or garden salad with dressing

*Exchange chips for signature house-made chips .89 per person



Box lunches

Express box lunch 9.19 per person
All sandwiches served on chef's selection of fresh bread with chips, fresh whole fruit, condiments, and canned soda.

Sandwich selections

Turkey breast and swiss cheese
Ham and swiss cheese
Roast beef and cheddar
Grilled veggie wrap
Tuna salad
Egg salad
Gourmet house chicken salad

Executive box lunch 12.99 per person
All sandwiches served on chef's selection of fresh bread with house made chips, side salad or fresh fruit, gourmet cookie and bottled water.

Sandwich selections

Muffuletta sandwich
Mediterranean grilled chicken
Roast beef with charred vegetables and pesto hummus
Roasted turkey with spinach and roasted red pepper aioli
Sicilian with black forest ham, salami and pepperoni with tomato-olive tapenade
Gourmet house chicken salad

Side salads

Sweet chili Asian slaw
Red Amish potato salad
Caesar salad
Garden salad with dressing
Herb couscous

Box salads

All salads include freshly baked dinner roll, butter, dressing on the side, cookie, and disposable cutlery.

Enjoy any of the menu items listed below as a plated option for an additional 1.29 per person.

Add a cup of soup for 1.89 per person.

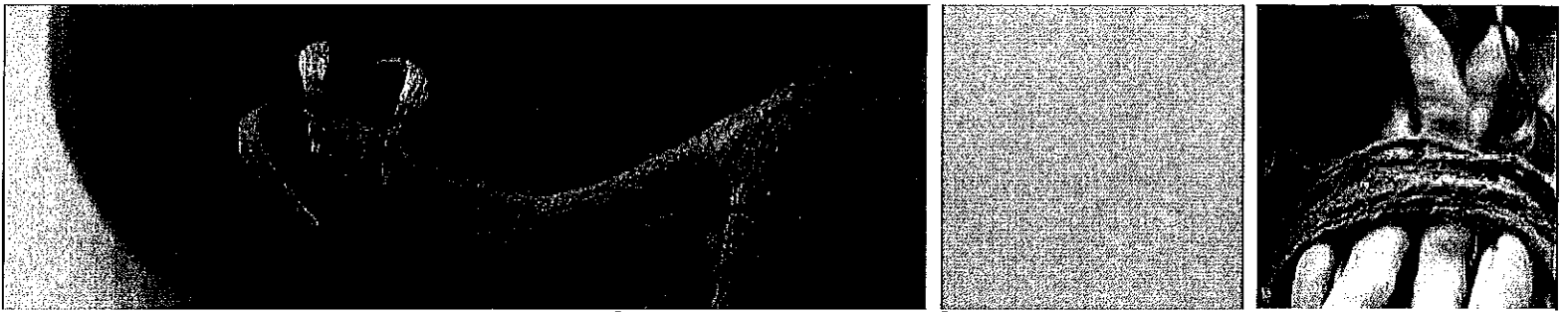
See our beverage selections to add a beverage.

Turkey avocado cobb salad 12.29 per person
Spring mix greens, with turkey, applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croûtons

Blackened chicken Caesar salad 11.19 per person
Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croûtons with our traditional Caesar dressing

Traditional chef's salad 11.19 per person
Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing

Greek salad with grilled chicken 11.89 per person
Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette



Theme meals

Served with water and your choice of coffee or tea

Little Italy 13.99 per person

Pick ①
Lasagna, fettuccine alfredo, or tortellini primavera

Pick ①
Choice of chicken piccata, chicken marsala, or chicken parmesan

Fresh baked garlic bread
Caesar salad
Gourmet cookies

Taste of the south 12.99 per person

Classic Carolina pulled pork or BBQ brisket with rolls
BBQ baked beans
Macaroni & cheese
Summertime fruit salad
Creamy coleslaw slaw
Cornbread
Peach cobbler

Trattoria Family Style 10.59 per person

Fettuccine and rotini with marinara, alfredo, meat marinara and chicken alfredo sauces.

Fresh baked garlic bread sticks
Tossed garden salad with 3 dressings
Gourmet cookies

Picnic Buffet 10.99 per person

Includes assorted buns, lettuce, tomatoes, pickles, onions, condiments, gourmet cookies or brownies.

Pick ③
Hamburgers, garden burgers, hot dogs, or pulled pork

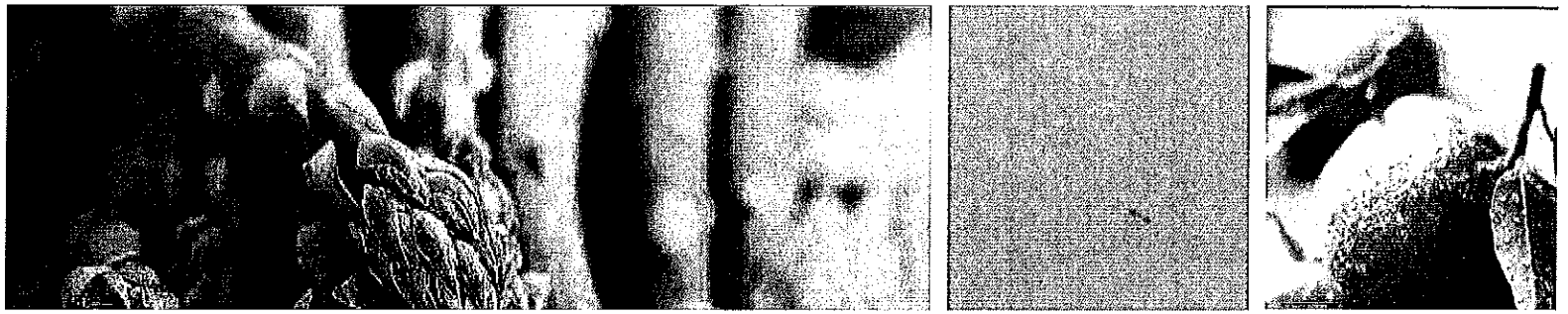
Pick ②
Potato salad, pasta salad, coleslaw slaw or macaroni and cheese

Pick ②
Lemonade, tea, water

Fajitas Buffet 9.69 per person

Seasoned grilled steak and seasoned chicken fajitas
Warm flour tortillas, sautéed green peppers and onions, shredded cheddar, chopped lettuce, diced tomatoes, jalapeños, sour cream, salsa, tortilla chips
Spanish rice
Refried beans

Cinnamon sugar criпитos with vanilla ice cream



Theme meals

Taco Salad or nacho bar 10.99 per person

Taco salad bowl or tortilla chips
Seasoned ground beef and seasoned chicken
Spanish rice
Pinto or spicy black beans
Warm cheese sauce
Shredded lettuce, salsa, sour cream, jalapeños, olives,
diced tomatoes, chopped onions

Gourmet cookie or brownie
Tea, water and coffee

Asian buffet 10.29 per person

Egg drop soup
General tso's chicken
Mongolian beef
Vegetable lo mein
Fried rice
Vegetable egg rolls
Gourmet cookie or brownie

Salad buffet 9.99 per person

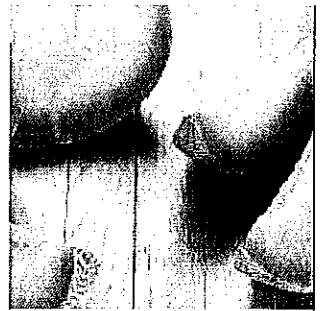
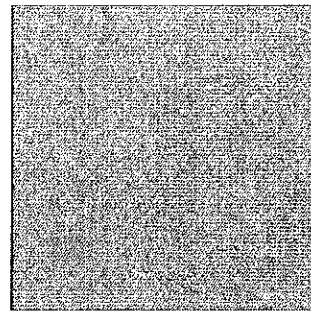
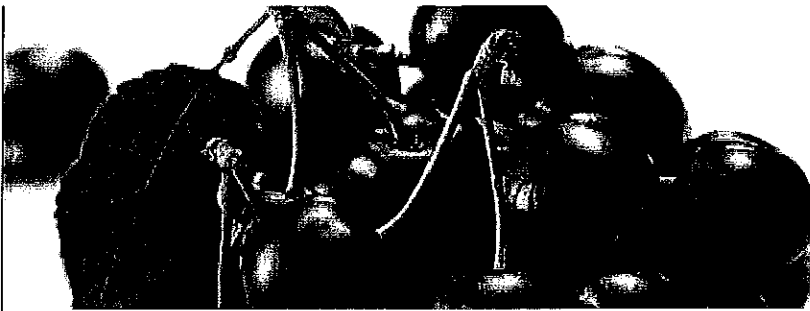
Pick 2
Spring mix, spinach, or romaine

Pick 2
Grilled chicken, grilled steak, or sesame-grilled tofu

Pick 2
Shredded cheddar, bleu cheese crumbles, or crumbled
feta

Accompaniments included
Seasonal vegetables, sunflower seeds, croûtons, wheat rolls,
shredded carrots, diced tomato

Choice of two dressings
Buttermilk ranch, bleu cheese, Caesar, dorothy lynch or
balsamic vinaigrette



Hors D'oeuvres

Crudités display 1.99 per person
Seasonal vegetables served with ranch dipping sauce

Seasonal fresh fruit display 2.79 per person

Italian antipasti display 5.99 per person
capicola, salami, fresh mozzarella and shaved parmesan, pepperoncini, roasted red peppers, marinated artichokes, green olives, eggplant caponata, extra virgin olive oil and balsamic vinegar served with crostini

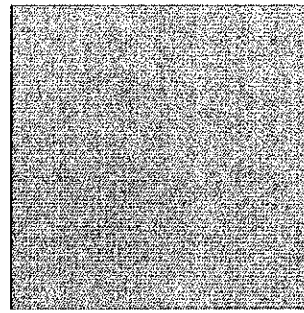
Mediterranean market display 6.29 per person
Cumin marinated chicken skewers, roasted eggplant, roasted red pepper, hummus, kalamata olives, feta cheese, fresh basil and spring mix greens
Assorted flatbreads and crostini

Hot Hors D'oeuvres (Priced per each)

Spring roll with house sweet & sour sauce	2.25 ea
Grilled shrimp with salsa verde	2.99 ea
Mini quiche with apples, cheddar and cinnamon	1.39 ea
Franks in puff pastry with pineapple jalapeño ketchup	1.49 ea
Lump crab cakes with Cajun remoulade	2.99 ea
Beef sliders topped with bacon and cheddar cheese, sautéed onion and finished with spicy roasted tomato ketchup	2.59 ea
Prosciutto wrapped asparagus	1.69 ea
BBQ meatballs	1.09 pp
Sweet chili meatballs	1.09 pp
BBQ wings	.99 ea
teriyaki, buffalo, BBQ, honey BBQ, sweet chili, honey	
Spinach artichoke dip and tortilla chips	1.85 pp

Cold Hors D'oeuvres (Priced per each)

Smoked salmon mousse on cucumber crisp	Market
Smoked salmon with cream cheese on crostini	Market
Hummus with pita crisps	1.79 ea
Grilled shrimp skewer with mango chipotle glaze	Market
Caprese skewer	1.99 ea
cherry tomato, fresh mozzarella, basil and balsamic glaze	
Shrimp ceviche with serrano chili	Market
Shrimp cocktail	Market



Hand crafted

Served with assorted freshly baked dinner rolls, butter, tea, coffee and water.

Carving station (Priced per person)

Your choice of...

Roasted round of beef	7.99 per person
Prime rib of beef	15.99 per person
Roasted pork loin	7.99 per person
Tenderloin of beef	15.99 per person
Boneless Virginia ham	7.99 per person
Herb-roasted breast of turkey	7.99 per person

Choose your accompanying sauce:

Burgundy wine beef gravy, bordelaise sauce, horseradish, hollandaise sauce, roasted turkey gravy, pork gravy, au jus, apple and cranberry compote

A la carte side options (Priced per person)

Horseradish mashed potato	2.79 per person
Mashed sweet potatoes with pecan butter	2.79 per person
Rosemary roasted potatoes	2.79 per person
Baked potato	2.79 per person
Potatoes au gratin	2.79 per person
Macaroni and cheese	2.79 per person
Parmesan roasted carrots	1.79 per person
Roasted squash with fresh herbs and garlic	1.79 per person
Sweet corn	1.79 per person
Green bean amandine	1.79 per person
Tossed garden salad	1.59 per person
Caesar salad	1.59 per person
Spring mix salad	1.59 per person

Pasta Station

13.99 per person

Pick **2**

- Chicken parmesan
- Italian sausage with peppers
- Chicken piccata
- Baked penne pasta primavera
- Pasta with marinara

- Seasonal roasted vegetables
- Garlic bread sticks
- Gourmet cookie or brownie

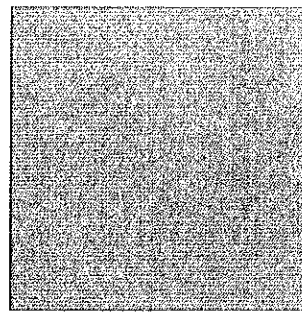


Build-your-own

Includes:

- Italian sausage
- Chicken
- Spinach
- Broccoli
- Onions
- Tomatoes
- Parmesan cheese
- Fettuccine
- Penne

- Seasonal roasted vegetables
- Garlic bread sticks
- Gourmet cookie or brownie



Evening Buffet

14.49 per person

Entree

Pick **2**

- Roast beef au jus
- Braised pork loin
- Sliced honey glazed ham
- Roasted turkey breast
- Chicken alfredo
- Baked rigatoni
- Baked lasagna
- Baked BBQ chicken breast
- Sun dried tomato grilled chicken
- Grilled chicken with cranberry chutney
- Grilled chicken with bacon cream sauce
- Chicken piccata

Side Dish

Pick **1**

- Whipped potatoes with gravy
- Baked potatoes
- Wild rice
- Potatoes au gratin
- Red roasted potatoes
- Cheesy potatoes
- Rice pilaf
- Scalloped potatoes
- Roasted sweet potatoes

Vegetable

Pick **2**

- Sweetened corn
- Glazed honey carrots
- Key largo blend
- Mixed vegetables
- California medley
- Green bean amandine
- green peas

Salads

Pick **1**

- Tossed salad with dressing
- Macaroni salad
- Vegetable pasta salad
- Potato salad
- Vegetable salad

Dessert

Pick **1**

- Apple pie
- New York cheesecake
- Turtle pie
- Fabulous brownie
- Peach cobbler
- Apple cobbler

Available upon request - One (1) Entree Evening Buffet Meal

12.29

Includes: one(1) Entree, one (1) Side dish, two (2) Vegetables, one (1) Salad, and one (1) Dessert



Seated dinner

Entrées

Served with plated salad (mixed greens, red onions, tomatoes, croûtons and ranch dressing), fresh baked bread, water, coffee and tea. Upgrade to a premium salad for an additional 1.99 per person.

Roasted pork medallion with calvados sauce, tourne garlic roasted baby potatoes, seared green beans with cranberry
15.79 per person

Swordfish with cherry tomato vinaigrette, basmati rice with saffron and basil, and candied butternut squash
Market

Chicken parmesan with herb risotto and fresh green beans with garlic, tomato, and basil
14.79 per person

Petite filet of beef with sherry demi glaze, vanilla mashed sweet potatoes, grilled asparagus, and wild mushrooms
Market

Herb crusted chicken breast with parmesan polenta, sautéed broccoli with roasted garlic, and a red pepper sauce
14.99 per person

Orange ginger glazed salmon with brown rice pilaf and roasted Brussels sprouts with balsamic reduction
Market

Smoked gouda and lobster macaroni and cheese
Market

Grilled chicken breast served on a bed of wilted spinach with beurre blanc sauce and rice pilaf
11.99 per person

Executive Salads

Classic Caesar salad with romaine, parmesan, croûtons, and Caesar dressing

9.99 per person

Add chicken 1.99 per person

Pear salad with baby spinach greens, gorgonzola and honey lemon vinaigrette

9.99 per person

Spinach and strawberry salad with feta and raspberry vinaigrette

9.99 per person

Boston bibb and arugula salad topped with sliced pears, apples, dried cranberries, walnuts, and feta cheese with a honey mustard dressing

10.99 per person

Caprese salad with heirloom tomatoes, mozzarella, and fresh basil with a balsamic glaze

9.99 per person

Add beef 1.99 per person

Wedge salad with bleu cheese crumbles, praline bacon, roasted tomatoes, parmesan croûtons, and bleu cheese vinaigrette

10.99 per person

Desserts

Crème brûlée 3.19 per person

Lemon cheesecake with blueberries 3.19 per person

Strawberry shortcake 2.69 per person

Apple Crisp 2.69 per person

Bananas foster 3.99 per person

Turtle pie 3.19 per person

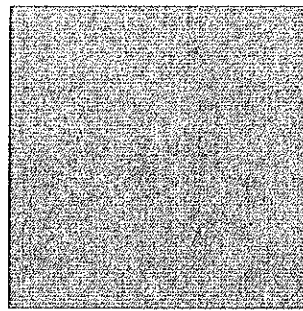
Cheesecake 3.19 per person

Fabulous brownie 2.69 per person

Raspberry crunch cake 2.69 per person

Caramel apple granny 2.69 per person

Raspberry tango bar 2.69 per person



Plan Your Event

Welcome to the Gathering by Chartwells! Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your special event Monday-Friday 8:00am to 3:00 pm. Please contact our catering coordinator at 402-375-3675 or by email at madorey1@wsc.edu for customized service and menus.

Policies & Procedures

To ensure optimal selection and the best possible service we kindly ask that events be booked at least ten business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

Guest Counts

We kindly request a confirmed number of guests be specified 3 business days prior to the event. This number is considered the guaranteed guest count.

Event Time

Events are billed in two-hour increments. Events exceeding the two-hour limit will be subject to additional service fees.

Cancellation

We kindly request that cancellations must be made five business days prior to the contracted event date.

Serviceware and China

All disposable serviceware will be furnished as accompaniment to all items purchased. Some exceptions apply to orders being picked up. We provide high quality disposable plastic ware. China and glassware is available for an additional charge of \$5.00 per person held outside of the Kanter Student Center. Events held inside the Kanter Student Center will not incur china fees if china is requested.

Linen

Tablecloths are supplied for all food and beverages service tables at events. Tablecloths for non food tables are available for an additional fee. Linens are available for rental as well. Please contact Marcia for selections and pricing.

Bar Set Up

The service of alcoholic beverages is regulated by Wayne State College and permission is required prior to the event. We provide a bar set up with linen, skirting and glassware for a fee of \$50.

Tax Exempt

We request tax-exempt forms be faxed to our office 402-375-3675 three business days prior to the event.

Billing & Payment

For non campus affiliated groups, a form of payment (purchase order or credit card) is kindly requested three business days prior to the event date. We ask that contracts be paid 50% at time of booking with the balance due the day of service.

Special Diets

When placing your order, notify our catering coordinator of any special dietary requests a minimum of 3 days in advance. Our culinary team will accommodate guests with food allergies, gluten allergies, and vegetarian/vegan requests.

Leftovers

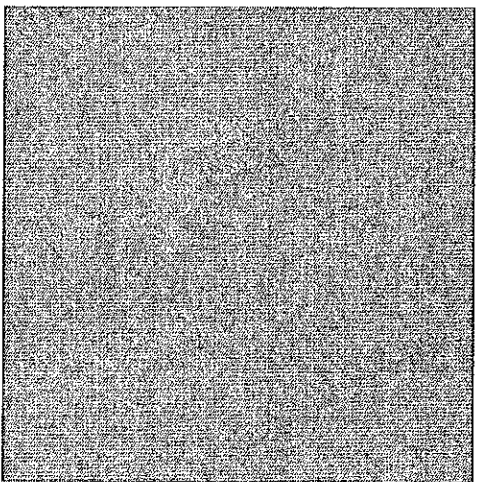
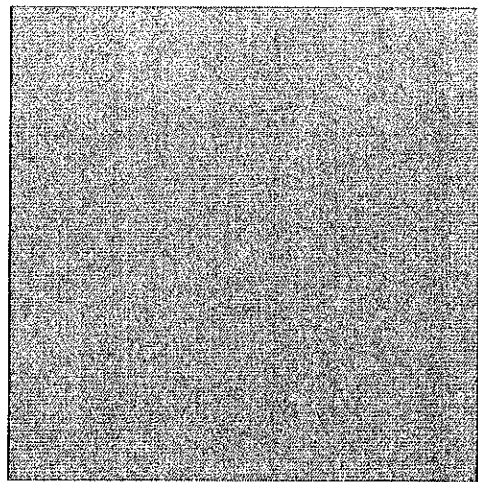
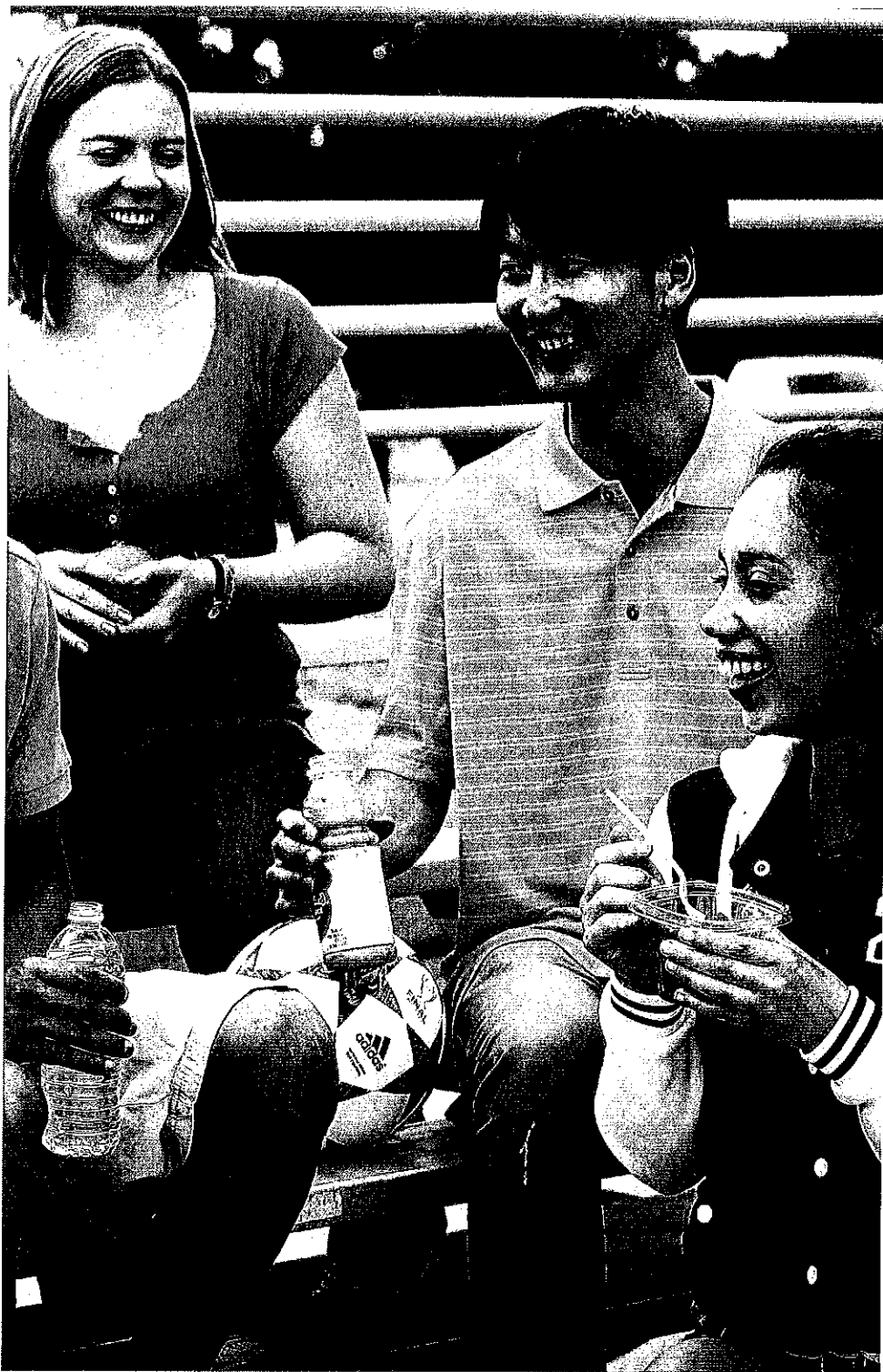
All leftovers remain the property of Wayne State Dining Services unless released by the event manager. Food is extremely perishable and food safety is a high priority. Wayne State Dining Services reserves the right to deny the removal of leftovers by guests to ensure proper food safety and sanitation. Food may be prepared in excess of the guarantee or final billing number to accommodate last minute guests or selection of choice. This excess remains the property of Wayne State Dining Services and you are only charged for the guaranteed guest count.

Meeting Room and Equipment

Please reserve all non-food related equipment by contacting Lesa Jensen in student services at 402-375-7213. This will include room reservation, set and room configuration, audio visual and other general information.

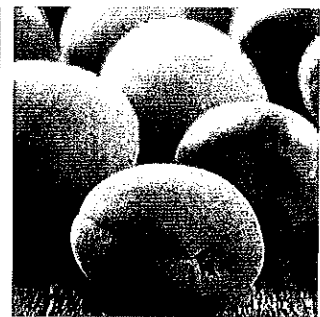
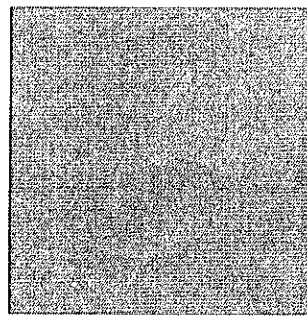
Campus Delivery

There is no delivery fee for catered events held in the Kanter Student Center. Events catered outside the Kanter Student Center will incur a minimal \$10 delivery charge.



2016 Student Menu

The Gathering



Breakfast

per dozen

Freshly baked muffins	8.99
Bagels with cream cheese	10.59
Fresh donuts	8.79

Hot Appetizers

per dozen

Crispy chicken tenders (ranch or BBQ)	9.59
BBQ cocktail franks	3.79
Meatballs marinara	6.39
Chicken wings	9.59
Egg rolls with sweet-and-sour sauce	20.99

Boxed Lunches

Includes chips, whole fruit and soda

Turkey and cheddar, roast beef and cheddar, ham and swiss, tuna salad or vegetable sandwiches

Orders up to 30, choose two (2) types of sandwiches

Orders up to 50 or more, choose three (3) types of sandwiches

6.39 per person

Party Platters

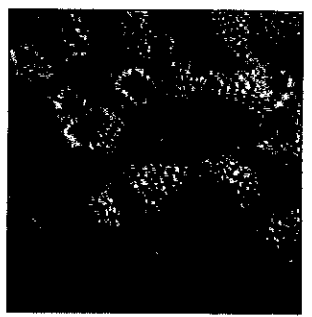
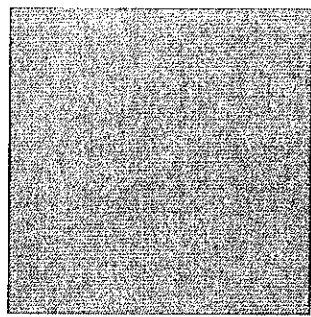
Priced per person - 10 person minimum

Spinach artichoke dip with chips	2.99	Chips and salsa	1.99
Classic hummus with pita triangles	2.79	Hero sandwich platter	14.89
Cheese & cracker display	2.19	Meat and cheese platter	2.39
Fresh vegetables with ranch	2.19		

Pizza Party

Serves 4-6 guests

16" Pizza	10.59 per pizza	Salad	1.79 per person
Select from:		Tossed garden salad with your choice of	
cheese, pepperoni, sausage or vegetable		house dressing	



Buffets

Served with iced tea or lemonade

Hamburger & hot dog picnic
Includes potato chips, your choice of baked beans or potato salad and condiments
7.99 per person

Pasta buffet
Pasta served with gilled chicken or ground beef, marinara sauce, garden salad and garlic bread
6.59 per person

Sweets

per dozen

Assorted freshly baked cookies 6.39
Assorted brownies and bars 6.39
Rice Krispy Treats 6.39

Snacks

per pound

Potato chips 4.79
Pretzels 4.89
Snack Mix 4.99

Beverages

12 pack of soda 6.39
Cans of Soda .99
Bottled Water 1.49
Regular or decaf coffee (gallon) 6.39

Hot Chocolate (gallon) 6.99
Lemonade (gallon) 6.39
Iced tea (gallon) 6.39
Iced water dispenser 2.59

Looking for something different?

Consider one of the following to spice up your next event. Call Marcia for pricing at 402-375-7418.

Popcorn bar
Ice cream sundae station
Sheet cakes

Coffee bar
Smoothie station
Hot chocolate bar

*All orders are for pick up only. Disposable service is included with all orders.
Need something special? We will be happy to develop a customized menu to suit your event.*