



CAMPUS CATERING MENU



Elgin Community College

ESTEEMED GUEST,

Elgin Community College presents our campus catering menu, offering an outstanding array of food and beverages designed to meet your event catering needs.

Our professional staff is ready to provide you with exceptional customer service to help you design a menu that fits your budget and event. We look forward to serving you.

Maria Terry

Food Service Director

Peter Capadona

Supervisor, Food Service

Gail Jones

Catering Lead





CATERING FACILITIES

To reserve facilities, contact the Facilities Rental and Catering Department at 847-931-3925 or facilitiesrental@elgin.edu.

For internal catering requests, please complete a campus catering request form located on enet.elgin.edu under food service and forward to facilitiesrental@elgin.edu.

There is no guarantee that requested items will be available for catering requests received less than 72 hours prior to the service time.

A 50 percent deposit is required to secure a reservation, which must accompany the signed agreements for all events. The deposit is non-refundable if an event is canceled less than seven days prior to its start. A confirmation of the number of guests (final guarantee) for food service must be made seven days prior to the start of the event or the original stated headcount will be used as the guaranteed minimum for billing.

All food and/or beverages must be purchased through the facilities rental office. All food service sales are subject to Illinois sales tax. Tax-exempt organizations must provide a copy of their Illinois Department of Revenue certificate of tax-exemption or sales taxes will be charged. No concessions or other items will be sold in or on college property unless approved in writing by the Facilities Rental and Catering Department.

For more information, visit elgin.edu/facilities or call 847-931-3925.





MORNING SELECTIONS

MORNING SELECTIONS

TRADITIONAL CONTINENTAL BREAKFAST

\$6.25 per person

Fruit display

Assorted bagels and Danishes

Coffee and tea presentation

Assorted juices

HOMESTYLE BREAKFAST

\$11.25 per person

Chef's choice of hot egg entrée

Bacon, ham, or sausage

Hash brown potatoes

Assorted bagels and pastries

Fruit display

Coffee and tea presentation

Assorted juices

INTERNATIONAL BREAKFAST

\$14.75 per person

Frittata with honey-cured bacon,
red peppers, spinach, and onion

Toffee banana-stuffed French toast

Potatoes O'Brien

Assorted yogurt parfaits served with fruit and granola

Coffee and tea presentation

Assorted juices

EXECUTIVE BREAKFAST BUFFET

Buffets require a minimum guarantee of 25 persons or more.

\$13.75 per person

Chef's choice of hot egg entrée

Apple-brie sausage links or smoked applewood bacon

Hash brown potatoes

Praline French toast

Assorted yogurt cups with granola and dried fruits

Coffee and tea presentation

Assorted juices

EXECUTIVE BREAKFAST BUFFET ENHANCEMENTS

Scramble station

\$1.75 per person

Made-to-order scrambled egg station with choice of tomatoes, mushrooms, peppers, cheddar cheese, ham, or bacon

À LA CARTE MORNING SELECTIONS

Serving size is one per person, unless stated. À la carte items require a two-day lead time. Gluten-free pastries and breads available upon request with a seven-day lead time.

Homemade granola bars

\$1.95 per person

Bagels with cream cheese and jelly

\$2.25 per person

Assorted muffins

(blueberry, lemon poppy seed, all bran, cream cheese)

\$2.00 per person

Assorted pastries

(coffee cake, cinnamon rolls, Danishes, donuts)

\$1.25 per person

Oatmeal bar

with brown sugar, milk, fruits, nuts,
granola, and chocolate chips

\$3.25 per person

Cinnamon rolls served with

roasted pecans or orange citrus glaze

\$1.95 per person

Fruit cups (6 oz.) or Fruit display

\$2.50 per person

Whole fruit

\$1.00 per person

Individual yogurt cups (6 oz.)

with fruit and granola

\$1.75 per person

Breakfast sandwich with

choice of bacon, ham, or sausage;
egg; and cheese on an English muffin

\$3.50 per person



LUNCH AND DINNER SELECTIONS

All lunch and dinner selections are served buffet-style for groups of 25 or more. A \$2.00 service charge per person will be assessed for plated selections over 25 guests.

THE SANDWICH SHOPPE

\$10.95 Lunch/ \$12.95 Dinner

All sandwiches are served with homemade potato chips, cookies, and assorted beverages.

Add a cup of soup or salad to your buffet for an additional \$2.00 per person.

Upgrade dessert to assorted sliced desserts for an additional \$1.50 per person.

Sandwich selections are available as a boxed lunch or dinner for the same price.

California chicken sandwich

Shaved chicken breast, avocado, and spinach on multigrain bread with honey mustard

Veggie muffuletta

Marinated artichokes, oven-roasted tomatoes, grilled zucchini, and summer squash with provolone cheese, lettuce, and olive tapenade on a tomato focaccia roll

Deli board

Selection of assorted pre-made sandwiches (roast beef, ham, turkey, tuna, and chicken salad)
Served with a variety of condiments

Deli wrap board

Selection of assorted pre-made wraps (roast beef, ham, turkey, BLT, and California)
Served with a variety of condiments

Shrimp po' boy

A Louisiana favorite with fried shrimp, shredded lettuce, tomato, and homemade remoulade sauce

Gluten-free lettuce wrap

Romaine lettuce leaf filled with thinly sliced roasted chicken, avocado, roasted corn, and Korean barbecue sauce

Grilled chicken caesar wrap

Grilled chicken breast with romaine lettuce, romano cheese, and classic caesar dressing

Santa Fe brown rice and lentil bowl

Brown rice, crisp vegetables, lentils, and black beans tossed in a light tomato-chile-cumin sauce

Gluten-free rice noodle bowl

Glass noodles in a sauce of almond butter, soy, chile, and garlic served with sliced chicken breast and garnished with green onions

SANDWICH/SALAD/SOUP COMBO

\$10.95 Lunch/ \$12.95 Dinner

Choose any two from the following categories:

Choice of soup of the day

Choice of house salad, caesar salad, or selection of fresh-made salads

Choice of any sandwich shoppe selection (half sandwich)

TRIO OF MINI SANDWICHES

\$13.95 Lunch/\$15.95 Dinner

Mini brioche or mini ciabatta rolls with marinated flank steak, caramelized onions, and horseradish sauce

Homemade chunky chicken salad with pecans, red grapes, diced celery, and red peppers in a light citrus mayo

Seared ahi tuna with a wasabi cream and Thai slaw

HOT DELI MENU

\$13.95 Lunch/\$15.95 Dinner

Italian beef

Thinly sliced seasoned roast beef with giardiniera, peppers, and onions served with French baguettes

Pulled pork

Smoked pork shoulder in a sweet barbecue sauce served with fresh-baked corn-dusted kaiser rolls

PIZZA

A 12-inch pizza serves three to four people.

Gluten-free crusts and whole wheat crusts are available for an additional \$2.00 per pizza with a two-day lead time.

12" cheese	\$8.50
12" pepperoni	\$9.50
12" sausage	\$9.50
12" supreme	\$12.00
12" vegetarian	\$10.50
Create your own pizza Includes three toppings. Each additional topping, add \$1.50.	\$14.00

FRESHLY PREPARED SALADS

Salads can also be made vegetarian.

Salads include freshly baked rolls, assorted cookies, and beverages.

Add shrimp to any salad for \$2.00 per person.

Upgrade cookies to assorted sliced desserts for an additional \$1.50 per person.

Add a cup of soup for an additional \$2.00 per person.

Chopped salad

\$11.95 lunch/\$13.95 dinner

Romaine and iceberg lettuce with grilled chicken, blue cheese, tortilla strips, tomato, onion, corn, bacon, and avocado tossed with chipotle citrus vinaigrette

Beef tri-tip, and roasted potato salad

\$12.95 lunch/\$14.95 dinner

Grilled strips of marinated tri-tip served with roasted red potatoes and green onions tossed over a bed of greens with a herb and tomato-basil dressing and garnished with fruit salsa

Spinach salad

\$10.95 lunch/\$12.95 dinner

Spinach leaves with julienned apples, dried cherries, crisp bacon, shaved red onion, roasted whole pecans, and goat cheese tossed with a raspberry vinaigrette

Berry walnut salad

\$11.95 lunch/\$13.95 dinner

Tossed greens topped with strawberries, dried cranberries, roasted walnuts, tomatoes, avocado, shredded cheese, sliced egg, and choice of broiled or blackened chicken

PASTA SELECTIONS

\$14 lunch/\$16 dinner per person

Pasta entrees include house salad, seasonal vegetable, assorted dinner roll baskets, assorted sliced desserts, and assorted beverages.

Pasta purses

Delicate cheese-filled pasta purses with choice of sauce:

Light pesto cream sauce

Marinara sauce

Olive oil

Farfalle

Served with Italian sausage and light marinara sauce

Linguine with shrimp scampi

Linguine tossed with olive oil, garlic, lemon, parsley, and shrimp

Penne alla amatriciana

Penne pasta with fresh bacon, onion, and tomatoes with a white wine-black cracked pepper sauce

Lasagna

Chef Maria's homemade lasagna filled with ground Italian sausage, and ricotta, and smothered in smoked mozzarella cheese

POULTRY SELECTIONS

\$17.00 lunch/\$20.00 dinner

Poultry entrees include house salad, seasonal vegetable, potato, pasta, or rice; assorted dinner roll baskets; assorted sliced desserts, and assorted beverages.

Oven-fried chicken

Quarter chicken on the bone, oven-fried to perfection

Chicken rosemary

Chicken breast baked in a rosemary-panko crust served with a citrus sauce

Airline chicken breast cacciatória

Oven-roasted chicken with fresh vegetables, mushroom, and tomato sauce

Seared duck breast

Tender duck breast with a wild cherry-red wine reduction and dried cherry accents

Chicken piccata

Lightly sautéed chicken breast served in a lemon, butter, white wine, and caper sauce

PORK SELECTIONS

\$17.00 lunch/\$20.00 dinner per person

Pork entrees include house salad, seasonal vegetable, potato, pasta, or rice; assorted dinner roll baskets, assorted sliced desserts; and assorted beverages.

Garlic and rosemary pork loin roast

Marinated in garlic and rosemary, thinly sliced, and served with a light pork au jus

Slow-roast pork shoulder

Tender pork shoulder with fresh cilantro-citrus adobo

Pork roulades

Sliced pork tenderloin stuffed with apricots and couscous in a horseradish apricot glaze

Barbecue ribs

Tender pork riblets serviced in a tangy barbecue sauce

BEEF SELECTIONS

\$18.00 lunch/\$21.00 dinner

Beef entrees include house salad, seasonal vegetable, potato, pasta, or rice; assorted dinner roll baskets, assorted sliced desserts, and assorted beverages.

Roast peppercorn beef tenderloin

Sliced beef tenderloin served with horseradish cream sauce or beef au jus

Boeuf bourguignon

Traditional red wine beef stew served with cheddar biscuits

Braised short ribs

Served with a cognac reduction



SEAFOOD SELECTIONS

\$19.00 lunch/\$22.00 dinner

Seafood entrees include house salad, seasonal vegetable, potato, pasta, or rice, assorted dinner roll baskets, assorted sliced desserts, and assorted beverages.

Classic fish fry

Beer-battered cod, fried to perfection and served with homemade potato chips and malt vinegar

Cedar plank salmon

Served with a caper-herb tartar sauce

Mediterranean tilapia

Tilapia, stewed tomatoes, olives, and fresh tarragon

ADDITIONAL ENTRÉE SELECTIONS

Upgrade your entrée with the addition of the following, four-ounce portion size à la carte items for \$2.50 per person:

Italian sausage

Sliced Italian beef

Grilled chicken breast

Grilled shrimp (\$3.00 per person)



BEVERAGES

Prices reflect two eight-ounce servings per person **except** bottled or canned beverages which are priced individually.

Bottled juice (apple, orange, cranberry): \$2.00

Hot tea: \$1.50

Cider (hot or cold): \$1.75

Bottled iced tea: \$2.00

Canned beverages: \$1.50

Bottled water: \$1.50

Coffee (regular and decaf): \$2.00

Gourmet Peet's brewed coffee: \$2.35

Coffee replenish: \$16.00 per gallon (eight people)

Hot chocolate station: \$2.50

Includes: whipped cream, shaved chocolate, mini marshmallows, vanilla, and sugar

BEVERAGES

BEER AND WINE SERVICE

Any service of alcoholic beverages must be accompanied by food service. Prior approval is required for all events requesting beer or wine service. Beer and wine service is available after 5 p.m. Monday through Friday and the entire day on Saturday and Sunday. Bar closes 30 minutes prior to the end of the event or 30 minutes after the last meal is served, whichever occurs first.

Cash bar or hosted bar package

A hosted bar package accompanies either a reception or a dinner package for an additional **\$20.00 per person** for beer and/or wine only. Beer and wine services have a three-hour maximum time limit. Imported and domestic beer is served.





RECEPTION PACKAGES

CASUAL RECEPTION

\$8.00 per person

Choice of two hot or cold appetizers

Fruit presentation

Assorted canned beverages and bottled water

NETWORKING RECEPTION

\$17.00 per person

Cheese and cracker display

Vegetable crudités and dip

Fruit presentation

Choice of two hot or cold appetizers

Assorted fingertip desserts/dessert shots

Assorted canned beverages and bottled water

Coffee and tea presentation

SOCIAL RECEPTION

\$15.00 per person

Choice of two hot or cold appetizers

Cheese and crackers display

Vegetable crudités and dip

Fruit presentation

Assorted canned beverages and bottled water

DESSERT RECEPTION

\$9.00 per person

Assorted fingertip desserts

Assorted dessert shots

Fruit presentation

Lemonade or punch

Coffee and tea presentation

À la carte items can be added for an additional charge.

À LA CARTE MENU SELECTIONS

Prices are per person unless stated.

Serving size is approximately two to three appetizers per person.

Cold Appetizers

\$2.75 per person unless specified

Marinated antipasto kabobs

Bagel chips served with an edamame avocado hummus

Bruschetta topped with your choice of:

Traditional tomato and basil **or** goat cheese and diced olives

Confetti shrimp: chilled shrimp in ginger garlic chili oil with a trio of colorful peppers (market price)

Fruit kabobs

Prosciutto wrapped asparagus

Caprese tomato shooters

Vegetable crudités

Cubed cheese and crackers (\$3.50 per person)

Tuna avocado summer rolls

Five-fruit salsa served with cinnamon sugar tortilla chips

Apple Nutella wontons

HOT APPETIZERS

\$3.00 per person unless specified

Asian spring rolls

Blue cheese, bacon-wrapped dates

Mini beef tamales

Cheese tortellini skewers with chunks of salami and asiago cheese

Mini empanadas

Hand-made quesadillas with grilled chicken or roasted veggies

Mini Chicago-style pizza

Mini egg rolls with sweet and sour sauce

Mini Italian meatballs served with your choice of marinara, sweet and tangy barbecue, honey mustard, or sweet and sour sauce

Sliders of wild caught Alaskan salmon

Malibu coconut shrimp

Mexican fiesta bites

Wild mushroom tart

Chicken tenders with dipping sauces



THEMED LUNCH AND DINNER BUFFETS

*Themed buffets require a minimum guarantee of 25 persons, not to exceed 100.
All themed buffets include coffee, lemonade, iced tea, and water service.*

FLAVORS OF MEXICO

\$15.50 lunch/\$17.50 dinner per person

Fruit salad with honey-chile-lime-cilantro glaze
Spanish rice
Smoked black beans
Tinga chicken
Ropa vieja
Flour tortillas and salsa fresca
Pastel de tres leches and churros

PASTA AMORE

\$15.50 lunch/\$17.50 dinner per person

Mixed greens salad with a white balsamic dressing
Vegetarian baked mostaccioli
Italian sausage and peppers
Pesto and cheese tortellini
Fettuccini Alfredo
Seasonal vegetables
Garlic bread sticks
Cannoli and tiramisu

ALL-AMERICAN BARBECUE

\$15.00 lunch/\$17.50 dinner per person

Mixed greens salad with ranch dressing
Black Angus beef burgers
(Garden burgers upon request)
Accompaniments include chopped white onions, pickle spears, tomatoes, relish, mustard, ketchup, and cheese
Fried chicken
Homemade potato chips
Homemade coleslaw
Potato salad
Selection of American pies

SOUP AND SALAD BUFFET

\$14.50 lunch/\$16.50 dinner per person

Accompanied by a selection of Artisanal breads
Two choices of soup (vegetarian or meat)
Mixed greens with toppings including tomatoes, cucumbers, red onions, cheese, shredded carrots, crispy bacon bits, white beans and radish salad, black bean and corn relish salad, Hawaiian fruit salad, BLT potato salad, grilled chicken, and shrimp
Selection of three dressings
Fruit tarts and lemon bar



THEMED BREAKS

MINI SENSATIONS

\$7.00 per person

Selection of mini desserts to tantalize your taste buds
Coffee presentation and bottled water

TAKE ME OUT TO THE BALL GAME

\$8.00 per person

Gourmet selection of popcorn, peanuts, soft pretzels, Cracker Jacks, variety of bagged chips, assorted sodas, and bottled water

ICE CREAM SOCIAL BAR

\$6.50 per person

Choice of ice cream: vanilla, chocolate or strawberry
Assorted toppings
Coffee presentation and bottled water

HEALTHY NUT

\$6.50 per person

Granola bars, fruit bars, sliced fresh fruit, whole fruit, trail mix, assorted cans of tea, and bottled water

CHOCOLATE AMORÉ

\$8.00 per person

Chocolate-covered fruit
Chocolate pecan brownies
Chocolate whoppers
Mini chocolate mousse parfaits
Coffee presentation and bottled water

MONSTER COOKIE JAR

\$7.50 per person

Variety of baked cookies, bar cookies and brownies, milk, bottled water, hot teas, and coffee presentation

LUSCIOUS FLOATS

\$3.50 per person

Vanilla ice cream served with orange soda or root beer





DESSERTS

SLICED DESSERTS

\$2.25 per person

Prices are per slice unless otherwise stated.

- Carrot cake
- Chocolate cake
- Coconut cream
- German chocolate
- Black Forest cake
- Banana Nutella croissant pudding
- Apple, cherry, pecan, or pumpkin pie
- Plain cheesecake
- Grand Marnier cheesecake
- Turtle cheesecake
- Key lime cheesecake
- Marble cheesecake
- Raspberry cheesecake
- Chocolate-dipped strawberries
- Napoleons
- Angel food cake with fresh fruit

FINGERTIP DESSERTS

\$1.50 each

Prices are per dessert unless stated.

- Mini cannoli (two per person)
- Madeleine, chocolate or vanilla (two per person)
- Mini cheesecake
- Mini cupcakes (two per person)
- Lemon bar
- Dessert shots
- Mini crème brûlée (two per person)
- Medium-sized cream puffs (two per person)
- Mini brownie turtle bites (two per person)
- Mini pecan tart
- Homemade fudge, medium size
- Macaroons, plain and chocolate-dipped (two per person)
- Meringues (two per person)
- Salted caramel chocolate truffles (two per person)

Specialty desserts are available upon advance request.

ADDITIONAL À LA CARTE SELECTIONS

Candy bars: *\$1.25 each*

Carmel nut brownie tray (1 dz.): *\$18.00 per tray*

Gourmet popcorn: *\$1.75 each*

Bagged chips/popcorn: *\$1.50 each*

Brownie tray (1 dz.): *\$16.00 per tray*

Cookie tray (1 dz.): *\$8.50 per tray*

Dessert shots: *\$1.50 each*

Assorted granola bars: *\$1.00 each*

Sliced desserts: *\$2.25 per slice*

Fingertip desserts: *\$1.50 each*

Sliced bars: *\$2.25 each*

Salty snack mix: *\$1.25 per person*

Homemade chips: *\$1.50 per person*

CAKES

Full-sheet cake, vanilla or chocolate
\$120.00. Serves 75 to 100 people

Half-sheet cake, vanilla or chocolate
\$60.00. Serves 30 to 50 people

Please specify buttercream frosting or whipped cream frosting.

Cake with fruit filling, add \$25.00.

Please allow three day lead time for cake order.

**To reserve facilities, contact the
Facilities Rental and Catering Department.**

Phone: 847-931-3925

Fax: 847-931-3920

Email: facilitiesrental@elgin.edu



**Elgin
Community
College**

Bright Choice. Bright Future.

1700 Spartan Drive • Elgin, IL 60123-7193 • 847-697-1000 • elgin.edu