

# CATERING MENU

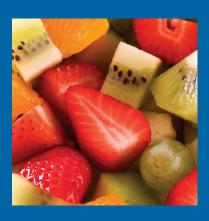




## BREAKFAST







### **BREAKFAST SELECTIONS**

(All breakfast selections are served buffet style.)

### TRADITIONAL CONTINENTAL BREAKFAST

\$10.50 per person

(Requires 10-person minimum order)

Fresh Fruit Display

**Assorted Breakfast Pastries** 

Regular Coffee, Decaf, and Hot Tea Presentation

Orange Juice and Cranberry Juice

Water Service

### **HOME-STYLE BREAKFAST**

\$16.50 per person

(Requires 10-person minimum order)

Chef's Scrambled Eggs

Breakfast Meat (Choice of one: Smoked Applewood Bacon or Sausage)

Hash Brown Potatoes

**Assorted Breakfast Pastries** 

Fresh Fruit Display

Regular Coffee, Decaf, and Hot Tea Presentation

Orange Juice and Cranberry Juice

Water Service

### **EXECUTIVE BREAKFAST**

\$20.50 per person

(Requires 25-person minimum order)

Chef's Scrambled Eggs

Breakfast Meat (Choice of one: Smoked Applewood Bacon or Turkey Sausage)

Cheesy Hash Brown Potatoes

Praline French Toast

Assorted Individual Yogurt Parfaits with Granola and Fruit

Regular Coffee, Decaf, and Hot Tea Presentation

Orange Juice and Cranberry Juice

Water Service

### À LA CARTE BREAKFAST SELECTIONS

(Serving size is one per person, unless stated otherwise.)

### **Assorted Breakfast Pastries**

\$4.00 per person

### **Assorted Danish**

\$2.75 per person

### **Assorted Muffins**

\$2.75 per person

### **Bagels**

\$3.25 per person
Served with Cream Cheese and Jelly

### **English Muffin Breakfast Sandwich**

\$4.50 per person

English Muffin with Perfectly Cooked Fried Egg, Cheese, and Breakfast Meat (Choice of: Bacon, Ham or Sausage)

### **Individual Fruit Cups**

\$4.75 per person

### **Assorted Individual Yogurt Parfaits with Granola and Fruit**

\$4.75 per person

### Fresh Fruit Display

\$3.00 per person

### **Whole Fruit**

\$1.75 per person

### **Apple Chicken Sausage Links**

\$2.50 per person

### **Turkey Sausage Patties**

\$2.50 per person

### LUNCH AND DINNER







### **LUNCH AND DINNER SELECTIONS**

(All lunch and dinner selections are served buffet style. Requires 15-person minimum order.)

### SANDWICHES/WRAPS/SALADS/BOWLS

- All Sandwiches, Wraps, and Hot Deli Selections are served with Homemade Potato Chips, Cookies, Assorted Soft Drinks, and Water Service.
- Sandwich and Wrap Selections are available as a boxed lunch or boxed dinner.
- All Salads and Bowls are served with Cookies and Assorted Soft Drinks.
- Add a Cup of Soup (Choice of: Chicken Noodle, Vegetable, or Tomato Soup) or House Side Salad (Ranch and Balsamic Vinaigrette Dressings) to your buffet for an additional \$3.75 per person.
- Upgrade Dessert to Assorted Sliced Desserts for an additional \$4.00 per person.

### SANDWICH AND WRAP SELECTIONS

(Udi's Gluten Free Buns available upon advance request.)
(All sandwiches and wraps will be sliced in half unless advance request to be left whole.)

### **Deli Sandwich**

\$14.50 per person /\$16.00 per person (Served as Boxed)

Selection of Assorted Pre-Made Sandwiches: Roast Beef, Ham, and Turkey Served with Cheese, Lettuce, Sliced Pickles, and Condiments (Mustard and Mayonnaise)

### **California Chicken Sandwich**

\$14.50 per person /\$16.00 per person (Served as Boxed)

Butterflied Grilled Chicken Breast, Guacamole, and Spinach on Whole Wheat Bread with Honey Mustard

### **Vegetable Muffuletta**

\$14.50 per person /\$16.00 per person (Served as Boxed)

Seasonal Grilled Vegetables with Provolone Cheese, Lettuce, and Olive Tapenade on a Spinach Wrap

### **Deli Wrap**

\$14.50 per person /\$16.00 per person (Served as Boxed)

Selection of Assorted Pre-Made Wraps: Roast Beef, Ham, Turkey, BLT, and California Chicken Served with Cheese, Lettuce, Sliced Pickles, and Condiments (Mustard and Mayonnaise)

### **Grilled Chicken Caesar Wrap**

\$14.50 per person /\$16.00 per person (Served as Boxed)

Grilled Chicken Breast with Romaine Lettuce, Parmesan Cheese, and Classic Caesar Dressing

### **Santa Fe Gluten Free Lettuce Wrap**

\$14.50 per person /\$16.00 per person (Served as Boxed)

Green Leaf Lettuce Filled with Thinly Sliced Grilled Chicken, Brown Rice, Roasted Corn, Black Beans and Served with a Cilantro Guacamole Dressing

### Sandwich/Salad/Soup Combo – Pick Two

\$15.00 per person

(Choose any two from the following categories.)

Cup of Soup (Choice of: Chicken Noodle, Vegetable, or Tomato Soup) • House Side Salad (Ranch and Balsamic Vinaigrette Dressings)

• Caesar Side Salad with Parmesan & Croutons (Caesar Dressing) • Half Sandwich • Half Wrap

### HOT SANDWICH SELECTIONS

### **Italian Beef**

**Market Price** 

Thinly Sliced Seasoned Roast Beef Served in Au Jus, Accompanied with Sautéed Peppers & Onions, Traditional Giardiniera, and Fresh French Rolls

### **Italian Sausage**

\$13.50 per person

Italian Sausage Simmered in a Marinara Sauce, Accompanied with Sautéed Peppers, Onions, and a Fresh French Roll

### **Buffalo Chicken Sandwich**

\$13.50 per person

Breaded Chicken Breast Tossed in a Mild Buffalo Sauce Served on a Golden Brioche Bun

### **Parmesan Chicken Sandwich**

\$13.50 per person

Breaded (or Grilled) Chicken Breast Topped with Marinara Sauce and Provolone Cheese Served on a Golden Brioche Bun

### **Grilled Chicken Sandwich**

\$13.50 per person

Grilled Chicken Breast Topped with Lettuce, Tomato, Onion, Cheese, and Pickles Served on a Golden Brioche Bun

### **SALAD SELECTIONS**

(Salads may be prepared vegetarian.)

### **Chopped Salad**

\$13.00 per person

Chopped Romaine Lettuce Topped with Grilled Chicken, Tomato, Red Onion, Ditalini Pasta, Bacon, Served with Chipotle Ranch Dressing

### **Grilled Chicken Caesar Salad**

\$13.00 per person

Romaine Lettuce Topped with Grilled Chicken, Parmesan Cheese, Croutons, Served with Caesar Dressing

### **Strawberry Walnut Salad**

\$13.00 per person

Chopped Romaine Lettuce and Spinach Topped with Grilled Chicken, Strawberries, Dried Cranberries, Roasted Walnuts, Tomatoes, Sliced Hard-Boiled Eggs, Served with Raspberry Vinaigrette Dressing

### **Tex Mex Salad**

\$13.00 per person

Bowtie Pasta Topped with Grilled Chicken, Shredded Cheddar Cheese, Black Beans, Corn, Cilantro, Served with Chipotle Guacamole Dressing

### **BOWL SELECTIONS**

### Santa Fe Brown Rice Bowl

\$12.00 per person

Brown Rice, Crisp Vegetables, and Black Beans Tossed in a Light tomato, Chili, and Cumin Sauce

### PIZZA SELECTIONS

(All pizzas serve 4 people/8 slices per pizza. Pizza can be cross cut with advance notice.)

16" Cheese \$23.00 per pizza
16" Pepperoni \$25.00 per pizza
16" Sausage \$25.00 per pizza
16" Supreme \$25.00 per pizza
16" Vegetarian \$25.00 per pizza

### **PASTA SELECTIONS**

(All pasta selections are served buffet style.)

- All Pasta Entrées are served with House Salad (Ranch and Balsamic Vinaigrette Dressings), Seasonal Vegetables, Breadsticks, Assorted Desserts, and Ice Tea, Lemonade, and Water.
- Add a Cup of Soup (Choice of: Chicken Noodle, Vegetable, or Tomato Soup) to your buffet for an additional \$3.75 per person.
- Upgrade your entrée with the addition of one meat (Choice of: Italian Sausage- 5 oz. or Grilled Chicken Breast-5 oz.) for an additional \$3.75 per person.

### **Penne Baked Pasta**

\$16.00 per person

Penne Pasta Tossed in Marinara Topped with Mozzarella Cheese Baked to Golden Perfection

### **Farfalle Pasta**

\$15.00 per person

Farfalle Pasta Tossed in a Parmesan Cream Sauce

### Mac and Cheese Baked Pasta

\$16.00 per person

Cavatappi Pasta Tossed in a Cheddar Cheese Sauce Topped with Buttery Seasoned Panko Breadcrumbs, Toasted to Perfection

### Lasagna

\$18.00 per person

(Requires 8-person minimum order)

Lasagna Filled with Ground Italian Sausage, Ricotta Cheese, and Smothered in Mozzarella Cheese and Marinara Sauce

### CHICKEN SELECTIONS

(All Chicken selections are served buffet style.)

- All Chicken Entrées are served with House Salad (Ranch and Balsamic Vinaigrette Dressings), Seasonal Vegetables, Chef's Selection of Starch, Dinner Rolls, Assorted Desserts, Ice Tea, Lemonade, and Water.
- Add a Cup of Soup (Choice of: Chicken Noodle, Vegetable, or Tomato Soup) to your buffet for an additional \$3.75 per person.

### **Chicken Marsala**

\$21.50 per person

Chicken Breast Lightly Dusted and Sautéed in a Marsala Wine and Mushroom Sauce

### **Chicken Parmesan**

\$21.50 per person

Grilled Boneless Chicken Breast Smothered in Marinara Sauce and Topped with Melted Mozzarella Cheese

### **Chicken Piccata**

\$21.50 per person

Lightly Sautéed Chicken Breast Served in a Lemon, Butter, White Wine, and Caper Sauce

### **FISH SELECTIONS**

(All fish selections are served buffet style.)

- All Fish Entrées are served with House Salad (Ranch and Balsamic Vinaigrette Dressings), Seasonal Vegetables, Chef's Selection of Starch, Dinner Rolls, Assorted Desserts, Ice Tea, Lemonade, and Water.
- Add a Cup of Soup (Choice of: Chicken Noodle, Vegetable, or Tomato Soup) to your buffet for an additional \$3.75 per person.

### Fish Entree

**Market Price** 

Fish available upon advance request. Menu will be created based upon selection of fish.

### **BEEF & PORK SELECTIONS**

(All beef selections are served buffet style.)

- All Beef and Pork Entrées are served with House Salad (Ranch and Balsamic Vinaigrette Dressings), Seasonal Vegetables, Chef's Selection of Starch, Dinner Rolls, Assorted Desserts, Ice Tea, Lemonade, and Water.
- Add a Cup of Soup (Choice of: Chicken Noodle, Vegetable, or Tomato Soup) to your buffet for an additional \$3.75 per person.

### **London Broil**

\$24.00 per person

Sliced, Marinated, and Seasoned Flank Steak Served in Natural Au Jus

### **Beef Tenderloin**

Market Price (Requires minimum 14 day advance order)

Char Roasted Peppercorn Beef Tenderloin Seared then Roasted to Perfection, Sliced, and Served in a Natural Au Jus

### **New York Strip Loin**

Market Price (Requires minimum 14 day advance order)

Slow Roasted and Seasoned New York Strip Loin Glazed with a Natural Au Jus and Served with Sautéed Mushroom Sauce

### **Garlic Crusted Pork Loin**

\$18.00 per person

Slow Roasted Garlic and Herb Pork Loin Glazed with a Natural Au Jus

### THEMED LUNCH AND DINNER BUFFETS

(Themed buffets require a minimum guarantee of 25 guests.)

### **ALL-AMERICAN PICNIC**

\$22.00 per person

House Salad with Ranch and Balsamic Vinaigrette Dressings Hamburgers (Garden burgers available upon advance request)

All-Beef Hot Dogs

Assorted Condiments (Sliced Onions, Sliced Pickle, Sliced Tomatoes, Cheese, Relish, Mustard, and Ketchup)

Homemade Potato Chips

Potato Salad

Apple Pie

Ice Tea, Lemonade, and Water

### **ALL-STAR PICNIC**

\$26.00 per person

House Salad with Ranch and Balsamic Vinaigrette Dressings

Hamburgers (Garden burgers available upon advance request)

**BBQ** Grilled Chicken

Assorted Condiments (Sliced Onions, Sliced Pickle, Sliced Tomatoes, Cheese, Relish, Mustard, and Ketchup)

Homemade Potato Chips

Macaroni Salad

**Assorted Cookies and Brownies** 

Ice Tea, Lemonade, and Water

### **PASTA AMORE**

\$21.50 per person

House Salad with Ranch and Balsamic Vinaigrette Dressings Vegetarian
Baked Mostaccioli
Italian Sausage with Peppers
Pasta Alfredo

Seasonal Vegetables

**Bread Sticks** 

Chocolate Iced Bavarian Eclairs and Cream Puffs Ice Tea, Lemonade, and Water

### SOUP AND SALAD BUFFET

\$18.00 per person

Chicken Noodle Soup

Vegetable Soup

Romaine Lettuce with Assorted Toppings (Tomatoes, Cucumbers, Red Onions, Shredded Cheese, Shredded Carrots, and Bacon)

**Dinner Rolls** 

Ranch and Balsamic Vinaigrette Dressings Assorted Cookies and Brownies

Ice Tea, Lemonade, and Water

### **TASTE OF MEXICO**

\$24.50 per person

Mexican Rice

Fiesta Black Beans

Beef Fajitas with Sautéed Peppers and Onions Chicken Fajitas with Sautéed Peppers and Onions Flour Tortillas, Fire Roasted Salsa, Shredded Cheese, and Sour Cream Pastel de Tres Leches

Ice Tea, Lemonade, and Water

# BREAKS • RECEPTIONS • APPETIZERS DESSERTS • BEVERAGES







### **BREAK PACKAGE SELECTIONS**

(Break packages require 8-person minimum order.)

### **HEALTHY NUT**

\$11.00 per person

Protein Bars Sabra Hummus Cups Trail Mix

Whole Fruit

Assorted Sparkling Water and Bottled Water

### TAKE ME OUT TO THE BALL GAME

\$8.75 per person

Mini Soft Pretzels and Mustard

Bagged Chips

Smart Food Popcorn

Assorted Sodas and Bottled Water

### **MONSTER COOKIE JAR**

\$9.50 per person

Rice Krispies Treats™

Snickers® Bars and M&M's®

Variety of Baked Cookies

Assorted Soft Drinks

Bottled Water

### À LA CARTE BREAK SELECTIONS

### Assorted Cookies (Served by the dozen)

\$12.00 per dozen

### **Assorted Individual Yogurt Parfaits**

\$4.75 each

### **Bagged Chips (Regular and Barbeque)**

\$1.50 each

### **Brownies (Served by the dozen)**

\$28.00 per dozen

### **Fingertip Desserts**

\$5.50 each

### **Fresh Fruit Display**

\$3.00 per person

### **Homemade Chips**

\$2.25 per person

### **Individual Fruit Cups**

\$4.75 each

### **Kashi Trail Mix**

\$2.75 each

### **Sliced Desserts**

\$4.00 per slice

### **Smart Food Cheddar Popcorn**

\$2.50 each

### **Whole Fruit**

\$1.75 each

### RECEPTION PACKAGE SELECTIONS

(All reception packages require a minimum of 25 people.)

### CASUAL RECEPTION PACKAGE

\$11.00 per person

Choice of two Appetizers (Hot or Cold)
Fresh Fruit Display
Assorted Soft Drinks and Bottled Water

### **SOCIAL RECEPTION**

\$18.50 per person

Choice of two Appetizers (Hot or Cold)

Assorted Cheese and Crackers Display

Vegetable Crudités (Served with Ranch Dipping Sauce)

Fresh Fruit Display

Assorted Soft Drinks and Bottled Water

### **NETWORKING RECEPTION PACKAGE**

\$21.00 per person

Choice of two Appetizers (Hot or Cold)
Assorted Cheese and Crackers Display
Vegetable Crudités (Served with Ranch Dipping Sauce)
Fresh Fruit Display
Assorted Fingertip Desserts
Lemonade and Water
Regular Coffee, Decaf, and Hot Tea Presentation

### **DESSERT RECEPTION**

\$15.00 per person

Assorted Fingertip Desserts

Fresh Fruit Display

Lemonade and Water

Regular Coffee, Decaf, and Hot Tea Presentation

### **APPETIZER À LA CARTE SELECTIONS**

### **COLD APPETIZERS**

### **Assorted Cheese and Cracker Display**

\$4.25 per person

### **Bruschetta Topped with Tomatoes and Basil**

\$3.25 per person

### **Caprese Skewers (Cherry Tomatoes, Fresh Mozzarella, Basil, and Olive Oil)**

\$3.25 per person

### Dip and Chips (Guacamole and Salsa)

\$5.50 per person

### **Marinated Antipasto Kabobs**

\$4.00 per person

### **Pita Chips (Served with Hummus)**

\$7.00 per person

### **Vegetable Crudité (Served with Ranch Dipping Sauce)**

\$4.00 per person



### **HOT APPETIZERS**

(Prices are per person unless otherwise stated. Serving size is approximately two hot appetizers per person.)

### **Asian Spring Rolls (Served with Sweet and Sour Sauce)**

\$5.00 per person

### **Chicken Quesadillas**

\$3.75 per person

### **Chicken Tenders (Served with BBQ Sauce and Ranch Dipping Sauce)**

\$3.75 per person

### **Vegetable Quesadillas**

\$3.75 per person

### Mini Beef Empanadas (Served with Sour Cream)

\$5.75 per person

### **Mini Beef Tamales**

\$6.50 per person

### **Mini Chicken Tacos (Served with Sour Cream)**

\$3.25 per person

### **Fried Pickle Spears**

\$3.00 per person

### Mini Italian Meatballs (Served with BBQ Sauce or Marinara Sauce)

\$3.25 per person

### **Poblano Popper Bites**

\$3.25 per person

### **DESSERT SELECTIONS**

### **FINGERTIP DESSERTS**

(Prices are per dessert unless otherwise stated.)

### **Lemon Bars**

\$4.25 each

### Mini Brownie Bites (2 per person)

\$7.00 per person

### **Eclairs**

\$3.50 each

### **Mini Cannoli**

\$5.00 each



### **BEVERAGES**

### À LA CARTE BEVERAGE SELECTION

### **Assorted Soft Drinks (Coke, Diet Coke, Sprite, Lemonade)**

\$2.75 each

### **Bottled Water**

\$2.50 each

### **Coffee (Regular and Decaf)**

\$3.00 per person

### **Hot Tea**

\$3.00 per person

### Ice Tea

\$2.50 per person

### Lemonade

\$2.75 per person

### **Assorted Juices (Orange or Cranberry)**

\$2.75 per person

### **BEER AND WINE SERVICE\***

Any service of alcoholic beverages must be accompanied by and served with food. Prior approval is required for all events requesting beer or wine service and must be in compliance with the ECC alcoholic beverages on campus procedure. Beer and wine service is only available after 5 p.m. Bars will close 30 minutes prior to the end of a function or 30 minutes after the last meal is served, whichever occurs first.

Bar service may be requested on a charge by consumption basis or on a cash basis.

All bar service must be served by ECC bartenders.

Bartender (One bartender required per every 75 guests.)
\$25.00 per hour, per bartender
(\*Bar service may be subject to additional fees and requirements.)

Note: Prices and menu items are subject to change at ECC's discretion.







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

