



CATERING MENU



Elgin
Community
College

BREAKFAST



BREAKFAST SELECTIONS

(All breakfast selections are served buffet style.)

TRADITIONAL CONTINENTAL BREAKFAST

\$12.75 per person

(Requires 10-person minimum order)

Fresh Fruit Display **VG, GF**

Assorted Breakfast Pastries **V**

Regular Coffee, Decaf, and Hot Tea Presentation

Orange Juice and Cranberry Juice

Water Service

HOME-STYLE BREAKFAST

\$19.95 per person

(Requires 10-person minimum order)

Chef's Scrambled Eggs

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

Hash Brown Potatoes **GF**

Assorted Breakfast Pastries **V**

Fresh Fruit Display **VG, GF**

Regular Coffee, Decaf, and Hot Tea Presentation

Orange Juice and Cranberry Juice

Water Service

EXECUTIVE BREAKFAST

\$24.75 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 **V**

Praline French Toast **V**

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

Regular Coffee, Decaf, and Hot Tea Presentation

Orange Juice and Cranberry Juice

Water Service

Breakfast Taco Bar

\$23.50 per person

(Requires 25-person minimum order)

Eggs with Vegetables: Tomatoes, peppers, and Onions **GF**

Chorizo

Grilled Skirt Steak **GF**

Sautéed Potatoes & Veggies **VG GF**

Flour tortillas, salsa, sour cream, and shredded Cheese

Fruit Display **VG GF**

Pastries **V**

Regular Coffee, Decaf, and Hot Tea Presentation

Orange Juice and Cranberry Juice

À LA CARTE BREAKFAST SELECTIONS

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

Assorted Breakfast Pastries

\$4.00 per person **V**

Assorted Danish

\$2.75 per person **V**

Assorted Muffins

\$2.75 per person **V**

Bagels

\$3.50 per person

Served with Cream Cheese and Jelly **V**

English Muffin Breakfast Sandwich

\$5.75 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

VG,GF

Assorted Individual Yogurt Parfaits with Granola and Fruit

\$4.95 per person **V**

Fresh Fruit Display

\$3.25 per person **VG GF**

Apple Chicken Sausage Links

\$2.50 per person **GF**

Turkey Sausage Patties

\$2.50 per person **GF**

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 Italian Vinaigrette) to your buffet for an additional \$3.95 per person.
- Upgrade Dessert to Assorted Sliced Desserts for an additional \$5.00 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

\$14.95 per person / \$17.50 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)

Gluten Free Deli Sandwich

\$17.50 per person / \$18.50 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). Served on a udis roll.

California Chicken Wrap

\$14.95 per person / \$17.50 per person (Served as Boxed)

Sliced Grilled Chicken Breast, Guacamole, and mixed greens topped with Honey Mustard

Vegetable Muffuletta

\$14.95 per person / \$17.50 per person (Served as Boxed) V

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

Deli Wrap

\$14.95 per person / \$17.50 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

\$14.95 per person / \$17.50 per person (Served as Boxed)

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

Sandwich/Salad/Soup Combo – Pick Two

\$16.50 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 or Half Wrap

HOT SANDWICH SELECTIONS

Italian Beef

\$18.50 per person

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

\$13.50 per person

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

Grilled Chicken Caesar Salad

\$13.50 per person

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

Strawberry Walnut Salad

\$13.50 per person GF

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

Roasted Italian Pasta Salad

\$13.00 per person V

Rotini pasta twist chopped tomatoes, shredded mozzarella, red onions, roasted red peppers, grilled zucchini tossed all together with an Italian Vinaigrette.

BOWL SELECTIONS

Mediterranean Grain Bowl

\$ 13.50 per person GF, VG

A vegan gluten free twist on a Mediterranean classic made with organic quinoa, whole grain brown rice, garbanzo beans, cucumbers, onions, and tomatoes tossed in a citrus vinaigrette

PIZZA SELECTIONS

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

16" Cheese	\$23.50 per pizza
16" Pepperoni	\$25.50 per pizza
16" Sausage	\$25.50 per pizza
16" Supreme	\$25.50 per pizza
16" Vegetarian	\$25.50 per pizza
14" GF Crust	\$26.50 per Pizza

* Gluten Free Pizza – Build your own way. Vegetarian, Pepperoni, Sausage, and Supreme

PASTA SELECTIONS

(All pasta selections are served buffet style.)

- All Pasta Entrées are served with House Salad (Ranch and Italian 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 **\$3.95 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 **\$4.50 per person**.

Penne Baked Pasta

\$18.00 per person V

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

Pasta Fresca

\$18.95 per person V

Penne Pasta tossed in a fresh tomato white wine garlic sauce topped
with fresh mozzarella and fresh basil

Mac and Cheese Baked Pasta

\$18.00 per person V

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

Loaded Baked Pasta

\$18.95 per person

Penne pasta baked with Italian style meatballs and
Italian sausage in a rustic marinara sauce topped with shredded mozzarella.

CHICKEN SELECTIONS

(All Chicken selections are served buffet style.)

- All Chicken Entrées are served with House Salad (Ranch and Italian 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 **\$3.95 per person**.

Vegetable Selection: Green Beans, carrots, grilled vegetable medley

Starch options: pasta, mashed potatoes, roasted potatoes, Rice (Spanish, rice pilaf, long grain wild rice, and plain white rice)

Chicken Marsala

\$24.95 per person

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

Chicken Parmesan

\$24.95 per person

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

Chicken Fresca

\$24.95 per person

Grilled Italian seasoned Chicken Breast topped with a fresh tomato white wine garlic sauce topped with fresh mozzarella and basil.

Chicken Piccata

\$24.95 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 Italian 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 **\$3.95 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 Italian 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 \$3.95 per person.

London Broil

\$28.95 per person

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

Beef Tenderloin

Market Price (Requires minimum 14 day advance order) GF

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

Steak Grilled options

Ribeye 16oz: Market Price

New York strip 14oz: Market Price

Filet 9 oz: Market Price

Garlic Crusted Pork Loin

\$19.25 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

\$25.00 per person

House Salad with Ranch and Italian Vinaigrette Dressings **V GF**

Hamburgers (Garden burgers available upon advance request)

All-Beef Hot Dogs

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

Homemade Potato Chips **V**

Potato Salad **V**

Apple Pie **V**

Ice Tea, Lemonade, and Water

ALL-STAR PICNIC

\$27.50 per person

House Salad with Ranch and Italian Vinaigrette Dressings **V, GF**

Hamburgers (Garden burgers available upon advance request)

BBQ Grilled Chicken

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

Homemade Potato Chips **V**

Macaroni Salad **V**

Assorted Cookies and Brownies **V**

Ice Tea, Lemonade, and Water

PASTA AMORE

\$23.00 per person

House Salad with Ranch and Italian Vinaigrette Dressings **V GF**

Baked Mostaccioli **V**

Italian Sausage with Peppers **GF** Pasta Alfredo **V**

Seasonal Vegetables **VG**

Bread Sticks **V**

Tiramisu

Ice Tea, Lemonade, and Water

TASTE OF MEXICO

\$27.00 per person

Mexican Rice **V, GF**

Fiesta Corn **GF, VG**

Beef Fajitas with Sautéed Peppers and Onions **GF**

Chicken Fajitas with Sautéed Peppers and Onions **GF**

Flour Tortillas, Fire Roasted Salsa, Shredded Cheese, and Sour Cream

Pastel de Tres Leches

Ice Tea, Lemonade, and Water

ASIAN DELIGHT

\$25.95 per person

Chicken or beef stir fry with Asian style vegetables

Stir Fry Vegetables **VG**

Fried Rice w/ egg (can be requested without)

Spring Rolls w/ Sweet Chili Sauce **VG**

Side House Salad

Coconut Cream Filled Panda Bao Buns

Ice Tea, Lemonade, and Water

BREAKS • RECEPTIONS APPETIZERS • DESSERTS BEVERAGES



BREAK PACKAGE SELECTIONS

(Break packages require 8-person minimum order.)

HEALTHY NUT

\$12.50 per person

Granola bar oat & honey **VG**

Yogurt Parfait **V**

Trail Mix

Sliced Fresh Fruit **VG**

Assorted Sparkling Water and Bottled Water

TAKE ME OUT TO THE BALL GAME

\$9.50 per person

Soft Pretzels and Mustard **V**

Bagged Chips **VG GF**

Smart Food Popcorn Assorted **V GF**

Sodas and Bottled Water

THE CHOCOHOLIC

\$10.50 per person

Chocolate Rice Krispies Treats™ **V**

Chocolate Theater Candy Bars **V**

Chocolate Chip & M&M Baked Cookies **V**

Assorted Soft Drinks

Bottled Water

À LA CARTE BREAK SELECTIONS

Assorted Cookies (Served by the dozen)

\$14.00 per dozen V

Assorted Individual Yogurt Parfaits

\$4.95 each V

Bagged Chips (Regular and Barbeque)

\$1.75 each VG, Gf

Brownies (Served by the dozen)

\$30.00 per dozen V

Fingertip Desserts

\$7.00 each V

Fresh Fruit Display

\$3.25 per person VG GF

Homemade Chips

\$2.50 per person V GF

Individual Fruit Cups

\$4.75 each VG GF

Oat & Honey Granola Bar

\$2.50 each VG

Assorted Cereal Bars

\$2.50 each V

Trail Mix Chocolate & Nuts

\$2.50 each V

Sliced Desserts V

\$6.00 per slice

Smart Food Cheddar Popcorn V, GF

\$2.50 each

RECEPTION PACKAGE SELECTIONS

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

CASUAL RECEPTION PACKAGE

\$12.50 per person

Choice of two Appetizers (Hot or Cold)

Fresh Fruit Display **VG**

Assorted Soft Drinks and Bottled

Water

SOCIAL RECEPTION

\$20.50 per person

Choice of two Appetizers (Hot or Cold)

Assorted Cheese and Crackers Display **V**

Vegetable Crudités (Served with Ranch Dipping Sauce) **VG, GF**

Fresh Fruit Display **VG**

Assorted Soft Drinks and Bottled

Water

NETWORKING RECEPTION PACKAGE

\$23.25 per person

Choice of two Appetizers (Hot or Cold)

Assorted Cheese and Crackers Display **V**

Vegetable Crudités (Served with Ranch Dipping Sauce) **VG, GF**

Fresh Fruit Display **VG**

Assorted Fingertip Desserts **V**

Lemonade and Water

Regular Coffee, Decaf, and Hot Tea Presentation

DESSERT RECEPTION

\$16.00 per person

Assorted Fingertip Desserts **V**

Fresh Fruit Display **VG**

Lemonade and Water

Regular Coffee, Decaf, and Hot Tea Presentation

APPETIZER À LA CARTE SELECTIONS

COLD APPETIZERS

Minimum of 15 Person

Assorted Cheese and Cracker Display

\$4.50 per person V

Bruschetta Topped with Tomatoes and Basil

\$4.95 per person V

Anti-Pasta Salad

\$5.75 per person

Diced Salami, Tortellini, Fontina cheese, peppers, onions, grape tomatoes

Caprese Salad

\$5.95 per person GF VG

Cherry Tomatoes, Fresh Mozzarella, Basil, Olive Oil and Balsamic Vinaigrette

Dip and Chips (Guacamole and Salsa)

\$5.50 per person VG, GF

Vegetable Crudit  (Served with Ranch Dipping Sauce)

\$4.50 per person

Fresh Fruit Display

\$3.25 Per person



HOT APPETIZERS

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

A Minimum of 15 Person

Asian Spring with Sweet and Sour Sauce

\$5.00 per person VG

Chicken Quesadillas with Fire Roasted Salsa and Sour Cream

\$3.95 per person

Chicken Tenders with BBQ Sauce and Ranch Dipping Sauce

\$4.50 per person

Vegetable Quesadillas with Fire Roasted Salsa and Sour Cream

\$3.95 per person V

Mini Beef Empanadas with Sour Cream and Fire roasted salsa

\$6.75 per person

Mini Chicken Tacos with Sour Cream and Fire roasted salsa

\$3.25 per person

Mini Beef Tacos with Fire Roasted Salsa and Sour Cream

\$3.25 per person

Italian Meatballs

Pork, veal, and beef meatballs Served with BBQ Sauce or Marinara Sauce

\$4.25 per person

FLAT BREAD TRIO

Added separate and not included in reception packages.
Serves 3-4 people per flatbread

Buffalo Chicken Flatbread

\$9.95 per Flatbread

Grilled Diced Chicken tossed with buffalo sauce and topped with gorgonzola crumbled cheese

Caprese Flatbread

\$10.95 per Flatbread

Flatbread topped with a rustic marinara sliced fresh tomatoes, fresh mozzarella, basil, and balsamic glaze **V**

Meatball Flat Bread

\$10.95 per Flatbread

flatbread topped with a rustic marinara sauce, crumbled veal beef and pork meatballs, and shredded buffalo mozzarella

DESSERT SELECTIONS

FINGERTIP DESSERTS

Prices are per 2 mini dessert unless otherwise stated.

Lemon Bars

\$5.25 per V

Mini Brownie Bites (3 per person)

\$3.50 per

Eclairs

\$4.25 per V

Assorted Fingertip Desserts

\$7.00 Per

Mini Cannoli

\$6.25 each V



BEVERAGES

À LA CARTE BEVERAGE SELECTION

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

\$2.95 each

Bottled Water

\$2.50 each

Coffee (Regular and Decaf)

\$3.25 per person

Hot Tea

\$3.00 per person

Ice Tea

\$2.75 per person

Lemonade

\$3.00 per person

Assorted Juices (Orange or Cranberry)

\$3.00 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.

\$30.00 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.



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