



Campus Catering Menu 2009-2010

ECC is pleased to present our campus catering menu. We are happy to offer an outstanding array of food and beverage designed to meet the catering needs of any event. We are proud of our professional campus catering staff and the excellent customer service they provide our customers. If this catering guide does not meet the needs of your event, please feel free to contact me and we will design a menu that will fit your event and budget. Campus Catering looks forward to serving you.

Maria Terry
ECC Food Service Director

Peter Capadona
ECC Assistant Food Service Director

CATERING FACILITIES:

To reserve facilities contact the Facilities Rental & Catering Department at (847) 931-3925 or via email at eccfacilitiesrental@elgin.edu.

For internal catering requests, please complete a "Campus Catering Request Form" located on the Enet under Food Service and forward to eccfacilitiesrental@elgin.edu. There is a required minimum of 6 persons for all catering deliveries. In an effort to continue to be of service for orders with less than 6 persons, please contact us and we can arrange for you to pick up your catering at a specified time between the hours of 7 am and 4 pm, Monday through Friday.

For external catering requests, please contact either of our Event Coordinators to assist you in facilitating your request.

Lydia Bryant, Event Coordinator 847-214-7688, lbryant@elgin.edu	Nick Smith, Event Coordinator 847-214-7873, nismith@elgin.edu
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There is no guarantee that your requested menu items will be available for all catering requests received less than 48 hours prior to the service time. All, internal and external, approved catering requests received less than 48 hours to the requested service time will be assessed a \$20 service fee.

A 50 percent deposit is required must accompany the signed agreements for all events to secure reservation. The deposit is non-refundable if an event is canceled less than 48 hours prior to the start of the event. 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.

ECC Campus Catering has first refusal for all food service provided on campus, followed by the Culinary Arts & Hospitality Institute of Elgin. If an outside caterer is required, the ECC Food Service Director will provide a list of approved caterers.

Morning Selections

Traditional Continental Breakfast

\$6.00 per person

Fresh Fruit Display
Danishes & Donuts
Coffee & Tea Presentation
Assorted Juices

Home-Style Hot Breakfast

\$10.50 per person

Chef's choice of hot Egg entrée
Bacon, Ham or Sausage
Hash Brown Potatoes
Assorted Bagels & Pastries
Fresh Fruit Display
Coffee & Tea Presentation
Assorted Juices

International Breakfast

\$14.75 per person

Frittata with Honey Cured Bacon, Red Peppers, Spinach & Onion
German Apple Pancakes
Country Fried Potatoes O'Brien
Assorted Yogurt Parfaits served with Seasonal Fruit & Granola
Coffee & Tea Presentation
Assorted Juices

Executive Hot Breakfast Buffet

Buffets require a minimum guarantee of 25 persons or more.

\$12.95 per person

Chef's choice of hot Egg entrée
Apple Brie Sausage Links or Smoked Apple Wood Bacon
Hash Brown Potatoes
Pancakes or Waffles served with seasonal fresh Fruit
Assorted Yogurt cups with Granola and dried Fruits
Coffee & Tea Presentation
Assorted Juices

~ **Executive Breakfast Buffet Enhancements** ~

Omelet Station

\$1.75 per person

Made to order Omelet station
Your choice of Tomatoes, Mushrooms, Peppers, Cheddar Cheese, Ham or Bacon

Traditional Kentucky Hot Brown

\$2.00 per person

Ham, Turkey, & Bacon, Texas Toast topped with Mornay sauce
Baked to perfection

À la Carte Morning Selections

*Serving size is one price per person, unless stated otherwise.
À la carte menu items for breakfast require a two day lead time.*

Classic Sticky Bun served with fresh Berries:
\$2.50 per person

Fresh Bagels with Cream Cheese & Jelly:
\$2.00 per person

Fresh Baked 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

Steel Cut oatmeal with Brown Sugar, Milk with Seasonal Fruits
\$3.00 per person

Cuernos de Azucar (Sugar Horns):
\$2.25 per person

Pan Fino Empanada filled with fruit filling:
\$2.25 per person

Fresh Fruit Cups
\$2.50 per person

Fresh Fruit Display
\$2.25 per person

Whole Fruit
\$1.00 per person

Fresh Individual Yogurt Cups with Seasonal Fruit & Granola
\$1.50 per person

Hot Breakfast Sandwich
Bacon, Ham or Sausage with Egg & Cheese on an English Muffin
\$2.75 per person

Lunch & Dinner Selections

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

The Sandwich Shoppe

\$10.95 Lunch/ \$12.95 Dinner

California Chicken Sandwich

Shaved Chicken Breast, Avocado, &
Spinach on Multigrain Bread with Honey Mustard

Mama Mia

Fresh sliced Capocollo, Prosciutto, Genoa Salami aged Provolone Cheese
with a light Vinaigrette Dressing served on Ciabatta Bread

Deli Board

Selection of Assorted Pre-Made Sandwiches (Roast Beef, Ham, Turkey)
Served with a variety of Condiments

Caprese Sandwich

Fresh Roma Tomatoes, Buffalo Mozzarella Cheese,
Fresh Basil & Light Balsamic Dressing

Trio of Mini Sandwiches

\$13.95 Lunch/\$15.95 Dinner

Mini Brioche or Mini Ciabatta rolls accompanied with

Marinated Flank Steak with Caramelized Onion & Horseradish Sauce

Homemade Chunky Chicken Salad with Pecans,
Red Grapes & Diced Peppers in a Light Citrus Mayo

Seared Ahi Tuna with a Wasabi Cream & Thai Slaw

All Sandwiches are served with fresh Homemade Potato Chips;

Fresh Baked Cookies & Assorted Soft Drinks

Add a cup of Soup or Salad to your Sandwich Buffet for additional \$1.95 per person

The above sandwich selections are available as a boxed lunch or dinner for the same price.

Hot Deli Menu
\$13.95 Lunch/\$15.95 Dinner

Italian Beef

Thinly sliced seasoned Roast Beef with Giardiniera Peppers,
and Onions served with fresh French Baguettes

Pulled Pork

Smoked Pork shoulder in a sweet BBQ sauce
served with fresh baked Corn dusted Kaiser rolls

PIZZA

Whole 12" Cheese	\$8.00
Whole 12" Pepperoni	\$9.00
Whole 12" Sausage	\$9.00
Whole 12" Supreme	\$11.00
Whole 12" Vegetarian	\$10.00
Whole 12" BBQ Chicken –Chicken, Onions, Green Peppers, & BBQ Sauce	\$13.00
Whole 12" Thai – Chicken, Scallions, Carrots, Crushed Peanuts and Spicy Peanut Thai Sauce	\$13.00
Whole 12" Canadian bacon with Pineapple and white Cream sauce	\$13.00

Fresh Made Salads

Asian Chicken Salad

\$11.95 Lunch/\$13.95 Dinner

Asian Chicken salad, grilled Chicken breast, shredded Carrots, Green Onion, Water Chestnuts, Red & Green Peppers, crispy Wontons over a bed of Field Greens; served with a Cilantro Hoisin dressing, garnished with freshly cut Pineapple

Beef Tri-Tip and Roasted Potato Salad

\$12.95 Lunch/\$14.95 Dinner

Grilled strips of marinated Tri Tip Beef, served with roasted Red Potatoes &
Green Onions tossed over a bed of Field Greens, with a fresh Herb &
Tomato Basil dressing, garnished in a fresh Fruit Salsa

Panzanella Salad

\$11.95 Lunch/ \$13.95 Dinner

Grilled Chicken and Garlic Panini Bread, with Cherry Tomatoes, Cucumbers,
Red Onions, tossed with Field Greens, and a Balsamic Vinaigrette.

Mexican Fiesta Salad

\$11.95 Lunch/\$13.95 Dinner

Crisp Romaine Lettuce topped with char-grilled Chicken, Black Bean Salsa, Cheddar Cheese, Guacamole, diced Tomatoes, Tortilla triangles served with Southwestern Ranch dressing

Grilled Vegetable Salad

\$7.95 Lunch/\$9.95 Dinner

Vegetables marinated in Herb infused Oils, then grilled & topped with Provolone Cheese, served on an open face Ciabatta Bread, garnished with Apricot & dried Cherry Couscous

All salads include fresh baked Rolls, assorted Sodas, Coffee, Tea and fresh baked Cookies.

Add a cup of Soup for an additional \$1.95 per person

Upgrade any salad with Shrimp for \$2.00

Pasta Selections

\$14 Lunch/\$16 Dinner per person

All pasta entrees include house Salad, seasonal Vegetable, Potato, Pasta or Rice, assorted dinner Roll baskets, assorted sliced desserts & assorted beverages.

Pasta Purses -

Delicate Cheese filled Pasta purses with a light Pesto Cream Sauce

Portobello Mushroom Agnolotti -

Smooth Marinara & Gorgonzola Sauce

Penne Primavera -

Penne pasta with Sautéed, Seasonal vegetables in a Garlic & Olive Oil Sauce

Pappardelle Pasta -

Crimini Mushroom, in a light Rosemary Sage Broth topped with Roasted Tomatoes & Aged Parmesan

Poultry Selections

\$16 Lunch/\$18 Dinner per person

All poultry entrees include house Salad, seasonal Vegetable, Potato, Pasta or Rice, assorted dinner Roll baskets, assorted sliced desserts & assorted beverages.

Spice rubbed Chicken Breast-

Served with a Saffron Couscous in a Thyme Bordelaise

Chicken Rosemary -

Chicken Breast Baked in a Rosemary Panko Crust served with a Citrus Sauce

Grilled Boneless & Skinless Chicken-

Chicken Breasts in a chunky Vegetable Tomato sauce & fresh Shaved Parmesan

Roasted Turkey Breast -

Thin slices of Fresh Roasted Turkey Breast, served in a light & lively Pineapple/Jalapeno sauce

Chicken Piccata -

Lightly sautéed Chicken Breast served in a Lemon Butter White Wine Caper Sauce

Pork Selections

\$16 Lunch/\$18 Dinner per person

All pork entrees include house Salad, seasonal Vegetable, Potato, Pasta or Rice, assorted dinner Roll baskets, assorted sliced desserts & assorted beverages.

Garlic and Rosemary Roast Pork Loin -

Thinly sliced, center-cut, Pork Loin, Marinated in Garlic & fresh Rosemary; Served with a light & flavorful Pork Au Jus

Bacon Wrapped Pork Chops -

Pork Filets wrapped in Bacon & brushed with Orange Glaze

Roasted Pork Paisano -

Pork Chops dusted with Parmesan Cheese & pan served with Charred Tomato Garlic Relish

Beef Selections

\$17 Lunch/\$19 Dinner per person

All beef entrees include house salad, seasonal Vegetable, Potato, Pasta or Rice, assorted dinner Roll baskets, assorted sliced desserts & assorted beverages.

Roast Peppercorn Beef Tenderloin -

Sliced Beef Tenderloin served with Horseradish Cream sauce or Beef Au Jus

Marinated Grilled London broil -

With Cipollini Onion & Fennel Hash

Grilled Rib Eye or New York Strip Steak -

Steaks are Grilled to perfection & topped with either Blue Cheese Butter or a Mushroom Bordelaise sauce

Braised Short Ribs -

With Celery Root Puree & Horseradish Gremolata

Seafood Selections

\$18 Lunch/\$20 Dinner per person

All seafood entrees include house Salad, seasonal Vegetable, Potato, Pasta or Rice, assorted dinner Roll baskets, assorted sliced desserts & assorted beverages.

Red Curry -

Marinated White Fish topped with a Citrus Rémoulade

Wrapped Scallops -

With Smoked Bacon & Balsamic Glaze

Cedar Plank Salmon-

Served with a Caper-Herb Tartar Sauce

~Additional Entrée Selections ~

Upgrade your entrée with the addition of the following a la carte items for \$2.50 each.

Italian Sausage
Sliced Italian Beef
Grilled Chicken Breast
Grilled Shrimp

Beverages

Juice \$1.25

Hot Tea \$1.00

Coffee: Regular & Decaf \$1.50

Lemonade \$1.25

Iced Tea \$1.25

Cider (hot or cold) \$1.25

Note: Prices reflect two 8 oz. servings per person except bottled beverages

Bottled Beverages

Bottled Water: \$1.50

IZZIE Sparkling Juices: \$1.50

Canned Soda: \$1.25

Beer & Wine Service

Must be accompanied by at least two hot hors d'oeuvres or a dinner entrée per person. Beer and wine service not available until after 5 pm. Prior approval required for all events requesting beer or wine service.

Cash Bar

~ OR ~

Hosted Bar Package

Hosted bar package couples either an Appetizer Reception or Dinner Package for an additional \$10.00 per person. This includes open bar up to 30 minutes prior to the end of your function or 30 minutes after the last meal is served; whichever occurs first.

Receptions

Note: Additional À la Carte items can be added for an additional charge.

Casual Reception

\$6.00 per person

Choice of Two Hot or Cold Appetizers
Lemonade

Networking Reception

\$15.00 per person

Cheese & Cracker Display
Vegetable Crudités & Dip
Fresh Fruit Display
Choice of two Hot or Cold Appetizers
Assorted Fingertip Desserts/Dessert Shots
Lemonade
Coffee & Tea Presentation

Social Reception

\$13.00 per person

Choice of Two Hot or Cold Appetizers
Cheese & Crackers Display
Vegetable Crudités & Dip
Fresh fruit display
Lemonade

Dessert Reception

\$7.00 per person

Assorted Fingertip Desserts
Assorted Dessert Shots
Fresh fruit display
Lemonade or Punch
Coffee & Tea Presentation

À la Carte Items

**Note: prices are per person unless otherwise stated.
Serving size is approximately 2 to 3 appetizers per person.**

Appetizers-Cold: \$2.25 per person unless specified

Apple Wedges with Caramel Dipping
Bagel Chips served with a Tomato Herb Hummus
Bruschetta - topped with your choices of Spicy Mushroom Ragout, or
Traditional Tomato Basil
Confetti Shrimp – Chilled Shrimp in Ginger Garlic Chili Oil with a Trio of Colorful
Peppers (Market Price)
Cubed Cheese & Crackers Display \$3.00 per person
Fresh Fruit Display
Individual Fruit Salad in a Mini Bouchée with a Lemon Zest
Prosciutto Wrapped Asparagus
Tiny Tomato Caprese with Walnut Oil & Basil
Vegetable Crudités

Appetizers-Hot: \$2.75 per person unless specified

BBQ Chicken with Caramelized Onions & Jack Cheese
Beef Tamales
Beef Tenderloin Fajitas
Breaded Olives Stuffed with Asiago Cheese
Empanadas
Mini Chicago Style Pizza
Mini Egg Rolls with Sweet & Sour Sauce
Mini Italian Meatballs
Mini Smoked Chicken Quesadilla
Mini Veggie Quesadilla
Quesadillas
Roasted Vegetables with Jack Cheese
Spinach & Artichoke dip with French Bread Slices
Traditional Three Cheese Bruschetta with Fresh Tomato

Themed Lunch & Dinner Buffets

Buffets require a minimum guarantee of 25 persons or more.

Flavors of Mexico

\$15.50 Lunch/\$17.50 Dinner per person

Seasonal greens with Cilantro Lime dressing, Black Bean salad with Chipotle Vinaigrette, Tortilla Chips Rice & vegetarian refried Beans Sautéed Chicken & Rock Shrimp with Peppers & Onions or Carne Asada with Pico de Gallo warm Flour Tortillas, Guacamole, Sour Cream, Salsa Fresca & grated Cheese

Asian Mist

\$15.50 Lunch/\$17.50 Dinner per person

Thai Roasted Chicken Salad with Asian Greens, Rice Noodles, Zucchini & Green Onions, Sesame sticks, Steamed Vegetables Pork Egg Rolls, Sesame & Broccoli Stir Fry with Rock Shrimp* and steamed white Rice
Chicken or Beef may be substituted for the Shrimp

All American Barbecues

\$13.50 Lunch/\$15.50 Dinner per person

Tossed green salad with Ranch dressing Country Fair Hot Dogs & Black Angus Beef Burgers, Garden Burgers (upon request) with Chopped White Onions, Pickle Spears, Tomatoes, Relish, Mustard, Ketchup, Cheese, Sauerkraut Served with Fresh Homemade Chips & fresh Pasta salad

Pasta Amore

\$14.50 Lunch/\$16.50 Dinner per person

Fresh mixed salad greens with a white Balsamic dressing, baked Rigatoni with Italian Sausage & Peppers Pesto & Cheese Tortellini Chicken tossed with Linguine & seasonal Vegetables with Olive Oil & Garlic Bread Sticks

Soup & Salad Buffet

\$14.50 Lunch/\$16.50 Dinner per person

Accompanied by a selection of Artesian Breads,
Two types of Soup (Vegetarian or Meat)
Mixed Greens with 15 toppings to include
Tomatoes, Cucumbers, Red Onions, Cheese, Shredded Carrots,
Grilled Chicken and/or Shrimp & more
Selection of Three Dressings

Themed Breaks

Power Trail Mix Bar

\$6.50 per person

Choose Five (5)

Walnuts, Pecans, White Chocolate bits, Milk Chocolate Chips, M&M's, Raisins, Dried Cherries, Apricots, Spicy Creole Mix, Chex Mix, Pretzels, Potato Chips, Coffee Presentation & Bottled Water

Chips 'N' Dip

\$7.00 per person

Fresh baked Tortilla Chips, served with Guacamole, Salsa, Black Bean Relish & Sour Cream, fresh baked Parmesan Potato Chips served with a Pesto dipping sauce
fresh baked Chocolate Chip Cookies
Coffee, Lemonade & Bottled Water

Sweet Lemon Time

\$6.00 per person

Lemon Bars, Lemon Tea Cookies, Lemon Poppy Seed Cake, Tart Pink Lemonade
Coffee Presentation & Bottled Water

Chocolate Amoré

\$6.50 per person

Chocolate covered Seasonal Fruit, Chocolate Brownies with Pecans, Chocolate Whoppers, Mini Chocolate Mousse Parfaits, Coffee Presentation & Bottled Water

Chocolate Fountain

\$6.50 per person

Seasonal Fresh Fruit, Marshmallows, Graham Crackers, Chips, Pretzels, Apricots

Cupcake Sensation

\$5.00 per person

Design your own delicious Cupcakes, with 4 different flavors of Cake and 3 flavors of frosting
Cake Includes: Chocolate, Vanilla, Lemon & Marble
Frosting includes: Chocolate, Lemon, or Vanilla
with Assorted Toppings

Enhance the Cupcake Sensation with a service presentation for an additional \$2.00 per person for groups of 25 or more.

Additional Á la Carte Selections

Brownie Tray (1 dz.)	\$16.00 per tray
Cookie Tray (1 dz.)	\$7.00 per tray
Dessert Shots	\$1.35 each
Sliced Desserts	\$1.75 per slice
Fingertip Desserts	\$1.25 each
Sliced Bars	\$1.25 each
Salty Snack Mix	\$1.25 per person
Home Made Chips	\$1.25 per person