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

CATERING FACILITIES:
Campus Catering provides food service to all Main Campus facilities during regular campus hours. Main Campus dining facilities can be reserved for dining outside of regular campus hours when approved by the ECC Food Service Director. Dining facilities consist of three adjoining rooms adjacent to the ECC Cafeteria, which accommodate up to 300 people or 100 people in each room. The Fox Valley University and Business Center dining room accommodates up to 300 people.

FALL/SPRING CAMPUS HOURS:

Monday – Thursday 7:00 am – 8:00 pm
Friday 7:00 am – 3:00 pm
Saturday 7:30 am – 1:00 pm
Closed Sundays

Summer School Days:
Monday – Thursday 7:00 am – 3:00 pm
Closed Fridays, Saturdays and Sundays

When classes are not in session:
Monday – Friday 7:00 am – 3:00 pm
Closed Saturdays and Sundays

Closed all school holidays
CATERING PROCEDURES

To order catering services, complete a “Campus Catering Request Form” at www.elgin.edu/catering and forward to eccfacilitiesrental@elgin.edu.

To reserve facilities in the following buildings, call:

- Fox Valley University and Business Center (847) 931-3925
- Spartan Events Center (847) 931-3925
- Visual & Performing Arts Center (847) 214-7574
- All other areas within ECC (847) 214-7200

To reserve facilities, complete a “Facilities Request Form” obtained from the ECC Facility Specialist, located in the Operations and Maintenance office, SRC-180, or on enet.elgin.edu. Make sure you include on this form any special set-up required and audio-visual equipment requested.

A 25 percent food service deposit is required 14 days prior to the event for all outside catering orders. 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 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. The ECC Food Service Director must approve all food service to Fountain Square Campus.
Menu

Beverages

Note: Prices reflect two 8oz. servings per person unless bottled/canned

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee/Regular &amp; Decaf</td>
<td>$1.50</td>
</tr>
<tr>
<td>Cider, Hot or Cold</td>
<td>$1.25</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$1.25</td>
</tr>
<tr>
<td>Juice</td>
<td>$1.25</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$1.25</td>
</tr>
<tr>
<td>Punch</td>
<td>$1.25</td>
</tr>
<tr>
<td>Soda/Canned</td>
<td>$1.25</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>$1.00</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$1.25</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

Beer & Wine Service

Must be accompanied by at least two hot Hors D’oeuvres or Dinner Menu

Cash Bar Option

Package Option couples either Appetizer Reception or Dinner package for an additional $10.00 per person

Breakfast

Continental Breakfast Buffet

$6.00 per person
- Assorted Bagels & Pastries
- Fresh Fruit Display
- Coffee & Tea Service
- Assorted Juices

Hot Breakfast Buffet

$10.00 per person
- Chef’s Choice of Hot Egg Entrée
- Bacon, Ham or Sausage
- Hash Brown Potatoes
- Assorted Bagels & Pastries
- Fresh Fruit Display
- Coffee & Tea Service
- Assorted Juices

Plated Hot Breakfast add $2.00 per person

Lunch

Lunch Deli Buffet

$10.00 per person
- Choice of either Sandwiches or Wraps
- Smoked Turkey, Honey Ham or Tender Roast Beef served on an array of assorted gourmet Breads and Rolls
- Tossed Green Salad or Pasta Salad
- Fresh Baked Cookie Tray
- Assorted Sodas

Assorted sliced desserts available for additional $1.50 per person
Add a cup of soup or salad to your sandwich buffet for additional $1.95 per person
Fresh Made Salads
$11.50 per person

Your Choice of Cobb Salad, Chicken Caesar or Southwestern BBQ Chicken Salad

Includes fresh baked rolls, assorted sodas, coffee & tea and fresh baked cookies
Add a cup of soup for an additional $1.95 per person

Entrées

Pasta Entrées
$12.00 per person

Pasta Purses
Delicate cheese filled pasta purses with a light Alfredo cream sauce

Baked Rigatoni
With 3 cheeses: Ricotta, Mozzarella and Parmesan

Penne Primavera
Penne pasta with sautéed fresh vegetables in a Garlic and Olive Oil sauce

Mediterranean Farfalle Pasta
Bow tie pasta served with Artichoke Hearts, roasted Red Peppers and Garlic topped with freshly grated Parmesan Cheese

All pasta entrees include house salad, fresh vegetable, assorted dinner roll baskets, assorted sliced desserts and assorted beverages.

Poultry Entrées
$14.00 per person

Chicken Piccata
Lightly sautéed Chicken breasts served in a Lemon-Butter, white wine Caper sauce

Panko Crusted Chicken Breast
Chicken breast coated in Japanese Bread Crumbs served with a Cilantro Lime sauce

Apricot Chicken
Grilled boneless & skinless Chicken breasts glazed with an Apricot-Horseradish sauce

Roasted Turkey Breast
Thin slices of fresh roasted Turkey breast served in a light and lively Pineapple-Jalapeno sauce

All poultry entrees include house salad, fresh vegetable, potato, pasta or rice, assorted dinner roll baskets, assorted sliced desserts and assorted beverages.
### Pork Entrees

**$15.00 per person**

- **Bacon Wrapped Pork Chops**
  - Center cut Pork filets wrapped in Bacon and brushed with an Orange glaze

- **Southwest Roast Pork Loin**
  - Roasted center cut Pork loin stuffed with a southwestern Corn Bread stuffing

- **Garlic and Rosemary Roast Pork Loin**
  - Thinly sliced center-cut Pork loin marinated in Garlic and fresh Rosemary served with a light and flavorful Pork Au Jus

*All pork entrees include house salad, fresh vegetable, potato, pasta or rice, assorted dinner roll baskets, assorted sliced desserts and assorted beverages*

### Beef Entrees

**$16.00 per person**

- **Roast Peppercorn Beef Tenderloin**
  - Sliced Beef Tenderloin served with Horseradish Cream Sauce or Beef Au Jus

- **Grilled Rib Eye or New York Strip Steak**
  - Steaks are grilled to perfection and topped with either Blue Cheese Butter or a Mushroom Bordelaise Sauce

- **Marinated Grilled London Broil**
  - Bias sliced and served with a Mushroom Bordelaise Sauce

- **Homemade Beef Stew**
  - Tender chunks of Sirloin Beef sautéed and braised in a rich, red wine sauce along with Potatoes, Carrots, Mushrooms and Onions

*All beef entrees include house salad, fresh vegetable, potato, pasta or rice, assorted dinner roll baskets, assorted sliced desserts and assorted beverages*

### Seafood Entrees

**$15.00 per person**

- **Tortilla Crusted Tilapia**
  - Tilapia filets coated in a multicolored Tortilla crust and baked until tender and topped with a light Lemon Butter sauce

- **Grilled Salmon**
  - Salmon filets grilled and roasted in either a Horseradish-Apricot glaze or a Ginger Teriyaki sauce

- **Potato Cod Filets**
  - Cod fish filets topped with a golden brown Potato crust served with an Herb Butter sauce

- **Almond Crusted Filet of Sole**
  - Flakey filet of Sole in an Almond crust and topped with a white wine Lemon Butter sauce

*All seafood entrees include house salad, fresh vegetable, potato, pasta or rice, assorted dinner roll baskets, assorted sliced desserts and assorted beverages*
Receptions

Note: Additional Ala Carte Items can be added for an additional charge.

Appetizer Reception #1
$5.00 per person
- Choice of Two Hot or cold appetizers
- Lemonade or Punch

Appetizer Reception #2
$11.50 per person
- Cheese & Cracker Display
- Vegetable Crudités & Dip
- Fresh Fruit Display
- Fingertip desserts
- Lemonade or Punch

Appetizer Reception #3
$13.50 per person
- Cheese & Cracker Display
- Vegetable Crudités & Dip
- Fresh Fruit Display
- Choice of Two Hot or cold Appetizers
- Fingertip desserts
- Lemonade or Punch
- Coffee and Tea Service

Dessert Reception
$5.00 per person
- Fingertip/Sliced Desserts
- Lemonade or Punch
- Coffee and Tea Service

Additional $1.25 per person for Sliced Fruit Display

Ala Carte Items

Note: Prices are per person unless otherwise stated
Average 2 to 3 appetizers per person

Appetizers-Cold
- Antipasto Platter $2.00
- Bruschetta $2.00
- Cubed Cheese and Cracker Display $1.75
- Fingertip Sandwiches $2.25
- Tortilla Chips & Salsa $1.50
- Vegetable Crudités $1.50

Appetizers-Hot
- Brie Cheese Puffs $1.50
- Cheese and Dill Puffs $1.50
- Mozzarella Cheese Sticks and Marinara $1.50
- Mini Crab Cakes $1.50
- Mini Egg Rolls w/ Sweet & Sour Sauce $1.50
Beef Tenderloin Fajitas $1.50
Jalapeno Poppers $1.50
Hibachi Beef Skewers $1.50
Hibachi Chicken Skewers $1.50
Mini Italian Meatballs $1.50
Breaded Olives Stuffed w/ Asiago Cheese $1.50
Focaccia Crusted Olives Stuffed with Garlic Parmesan Cheese $1.50
Mini Chicago Style Pizza $1.50
Mini Smoked Chicken Quesadilla $1.50
Mini Veggie Quesadilla $1.50
Mini Quiche Lorraine $1.50
Toasted Cheese Ravioli $1.50
Spinach & Artichoke Dip w/ French Bread Slices $1.50
Bacon Wrapped Water Chestnuts $1.50
Wing Dings $1.50
Buffalo Wings $1.50
Mini Spinach & Goat Cheese Pizza $3.00

Fruit
Fresh Sliced Fruit Display $2.25
Fresh Whole Fruit $1.00
Fresh Fruit Cups $1.85

Pastry/Desserts
Bagels & Cream Cheese $2.00
Brownies (1 per person) $1.75
Cookies (2 per person) $1.25
Assorted Fingertip Desserts $2.00
Sliced Desserts $2.25

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

Snacks
Assorted Bagged Chips $1.25
Assorted Bulk Salty Snack Mix $1.00
Granola Bars $1.00
Flavored Yogurt Cups $1.00
Yogurt, Granola & Fruit Parfaits $2.50