

Catering guide

2019–2020





BREAKFAST BUFFETS

Minimum of 10 for buffets only. Buffets include ice water, coffee, or orange juice.

AMERICAN BREAKFAST | \$10.00 per person

Your choice of French toast or pancakes, bacon or sausage and scrambled eggs and seasonal fresh cut fruit.

BREAKFAST SANDWICH BUFFET | \$8.00 per person

Choose two hot breakfast sandwiches with choice of bread. Buffet is served with whole fruit.

Sandwich:

Egg and Cheese
Sausage, Egg and Cheese
Bacon, Egg and Cheese

Bread:

Plain Bagel
Croissant
English Muffin

BREAKFAST SCRAMBLE | \$10.00 per person

Scrambled eggs, sausage or bacon, assorted pastries and seasonal fresh cut fruit.

BREAKFAST SCRAMBLE PLUS | \$12.00 per person

Scrambled eggs served with breakfast potatoes, bacon or sausage links, seasonal freshcut fruit, assorted pastries and assorted yogurt cups.

CONTINENTAL BREAKFAST | \$6.00 per person

Croissants with peanut butter, jelly, and butter. Bagels with an assortment of cream cheeses and seasonal fresh cut fruit.

CONTINENTAL DELUXE | \$8.00 per person

Fresh-brewed regular and decaffeinated coffee, hot teas, cranberry juice, orange juice, seasonal fresh fruit platter, with assorted pastries, croissants and bagels.

FRESH FRUIT & YOGURT BAR | \$8.00 per person

Low fat vanilla and nonfat Greek yogurt, served withseasonal fresh fruit, berries, and granola.

BREAKFAST A LA CARTE

BACON | \$12.00 per dozen

BAGELS - Assorted | \$13.00 per dozen
With assorted cream cheeses.

BAGELS – Mini - Assorted | \$9.00 per dozen

BAGELS – Individual | \$1.25 each

BREAKFAST BREADS | \$14.00 per dozen
With butter and jellies.

CINNAMON ROLLS | \$13.00 per dozen

DOUGHNUTS - Assorted | \$13.00 per dozen

FRENCH TOAST STICKS | \$13.00 per dozen

HARD BOILED EGGS | \$2.00 per person (2 each)

MUFFINS | \$19.00 per dozen

PANCAKES | \$13.00 per dozen

PASTRIES – Mini - Assorted | \$9.00 per dozen

SAUSAGE | \$13.00 per dozen

ASSORTED SCONES 1.5 OZ | \$13.00 per dozen

STREUSEL STICKS | \$13.00 per dozen

VANILLA YOGURT AND GRANOLA PARFAIT |
\$3.00 each Add berries for \$1.00

WHOLE FRUIT | \$1.00

YOGURT CUPS - Assorted | \$2.00 per person



FRESH SALADS

All entrée salads include a roll and butter, ice water, lemonade and a fresh baked cookie.

ASIAN CHICKEN SALAD | \$11.00 per person

Fresh salad greens topped with teriyaki-marinated chicken breast, red peppers, green onions, mandarin oranges, crispy strips, and served with an Oriental dressing.

CLASSIC CHEF SALAD | \$10.00 per person

Mixed salad greens topped with sliced turkey, ham, cheddar cheese, tomato, cucumber slices, hard-boiled egg, and served with your choice of dressing.

CORN & BLACK BEAN SALAD | \$10.00 per person

Grilled chicken, sweet corn, black and pinto beans, cherry tomatoes, and fresh greens tossed together and served with a cilantro-lime dressing.

GARDEN SALAD | \$10.00 per person

Iceberg lettuce, cherry tomatoes, shredded carrots and red onion and served with your choice of dressing.

GREEK SALAD | \$11.00 per person

Red onion, Feta, tomatoes, cucumbers, black olives, and served with Greek dressing.

GRILLED CHICKEN CAESAR | \$10.00 per person

Romaine lettuce topped with sliced chicken breast, Parmesan cheese, homemade croutons, and served with Caesar dressing.

ROASTED BEET & GOAT CHEESE SALAD | \$10.00 per person

Roasted beets with fresh goat cheese, arugula, and served with a lemon vinaigrette.

SPRING BERRY SALAD | \$11.00 per person

Fresh mixed greens topped with berries and served with a strawberry vinaigrette.

SIDE GARDEN SALAD | \$2.75 per person

Iceberg lettuce, cherry tomatoes, shredded carrots & red onion and served with your choice of dressing.

BOXED LUNCHES

ADD \$1.00 FOR GLUTEN FREE BREAD

LANCER CLASSIC | \$9.00 per person

Choose from a variety of deli meat and cheese options with leaf lettuce and tomato on a hoagie bun. Includes: bag of chips, cookie, assorted canned soda* or bottled water, mustard and mayonnaise packets, napkin, and cutlery.

Deli Choices:

Smoked Turkey
Roast Beef
Roasted
Vegetables Baked
Ham

Cheese:

Cheddar
Provolone
Swiss
Pepper
Jack

LANCER DELUXE | \$10.00 per person

Choose from a variety of sandwich options served on hoagie bun or a tortilla wrap (flour, spinach or tomato basil). Lunch includes: pasta salad, brownie, assorted canned soda* or bottled water, napkin and cutlery.

Deli Choices:

Smoked Turkey
Roast Beef
Roasted
Vegetables Baked
Ham

Cheese:

Cheddar
Provolone
Swiss
Pepper
Jack

* specific selections cannot be made and selections will be assorted based on availability





LUNCH BUFFETS

Minimum of 10. Buffets include ice water, lemonade or iced tea, and served with fresh baked cookies.

BUILD-A-POTATO BAR | \$10.00 per person

A freshly baked potato served with an assortment of toppings. Options include: butter, sour cream, broccoli, bacon, shredded cheddar, salsa, green onion, black olives, diced ham, and diced tomatoes. Served with breadsticks.

BURGER BAR | \$10.00 per person

A flame grilled beef burger with an assortment of toppings including lettuce, tomato, red onion and cheese. Served with pasta salad, chips and pickle spear.

Veggie Burgers available for an additional \$1 per person.

COWBOY BBQ BUFFET | \$12.00 per person

Traditional Burger Bar with the addition of gourmet toppings, including crispy bacon, sautéed mushrooms, caramelized onions, BBQ sauce, blue cheese and Ranch dressing.

DELI BUFFET | \$11.00 per person

Assorted breads, meats and cheeses are the base of our deli buffet. Buffet includes turkey, roast beef, ham, cheddar, Colby and Swiss. Garnish with leaf lettuce, tomato, onion, mustard, and mayo. Served with a pickle spear and potato chips.

PASTA BUFFET | \$13.00 per person

Penne and Fettuccini pasta served with fresh San Marzana tomato sauce and creamy Alfredo sauce. Buffet includes garlic bread and Caesar Salad.

Add meatballs or chicken for an additional \$1/per person

SALAD BAR | \$11.00 per person

Make a fresh salad their way! The salad bar includes fresh mixed greens, a choice of ham or turkey, shredded cheddar, diced hard-boiled eggs, croutons, bacon bits, carrots, diced tomatoes, cucumber slices, and broccoli. Served with an assortment of dressings and breadsticks.

SOUP & SANDWICH BUFFET | \$11.00 per person

Fresh homemade seasonal soup with an assortment of meats, cheeses, condiments and breads.

TACO BAR | \$12.00 per person

A build-your-own feast with Mexican flair! Choose from seasoned ground beef or shredded chicken, soft and hard shells or tortilla chips, and garnish with an assortment of toppings. Toppings include: shredded lettuce, diced tomatoes, diced onions, black olives, jalapeños, house made salsa and sour cream. Tacos come with shredded cheese.

Add guacamole for \$1.00 per person

Add Mexican Rice for \$2.00 per person

Substitute citrus braised carnitas for \$2.00 per person

Substitute chili lime marinated skirt steak for \$2.00 per person





PIZZA

Pizza is cut into 8 slices

CHEESE PIZZA | \$11.00 per pizza

A 16-inch hand-tossed crust topped with a zesty pizza sauce and 4-cheese blend.

Additional Toppings | \$1.50 per topping

Additional toppings available include pepperoni, sausage, chicken, ground beef, ham, black olives, and mushrooms.

PEPPERONI OR SAUSAGE PIZZA | \$12.00 per pizza

Our classic 16-inch hand-tossed pizza topped with a pepperoni or sausage.

SPECIALTY PIZZAS

Each pizza starts with a 16-inch hand-tossed crust topped with a zesty pizza sauce and 4-cheese blend.

Veggie Pizza | \$16.00 per pizza

Roasted peppers, onion and mushrooms.

Supreme | \$16.00 per pizza

Sausage, pepperoni, bell peppers, mushrooms, and onions.

BBQ Chicken Pizza | \$16.00 per pizza

BBQ sauce, 4-cheese blend, and diced chicken.

Hawaiian Pizza | \$16.00 per pizza

Zesty sauce, 4-cheese blend, diced ham, and pineapple.

Gluten Sensitive Pizza | **Add** \$3.00 per pizza

Any pizza made with gluten free crust.

ADD BREADSTICKS W/MARINARA | \$1.50 per person

Cold Add-on's

BRUSCHETTA SKEWER | \$18.00 per dozen

With fresh mozzarella, basil, homemade croutons, and balsamic drizzle.

CHEESE TRAY | \$2.50 per person

A platter of cheddar, Swiss and pepper Jack served with crackers.

CLASSIC DEVEILED EGGS | \$12.00 per dozen

Egg halves stuffed with creamy filling and topped with fresh chopped parsley.

FRUIT SKEWERS WITH HONEY YOGURT | \$16.00 per dozen

Fresh seasonal fruit served with sweet yogurt dipping sauce.

FRUIT TRAY | \$3.00 per person

A fresh assortment of cantaloupe, watermelon, pineapple, honeydew, and strawberries, served with a whipped cream dip.

HUMMUS TRAY WITH GARLIC HERB PITA CHIPS

Minimum 10 people \$3.00 per person

Sundried tomato, roasted garlic, and house made pesto hummus served with homemade pita chips.

MEAT & CHEESE TRAY | \$3.50 per person

Cubed Genoa salami, summer sausage and hard salami with assorted cubed cheeses.

VEGETABLE PLATTER WITH RANCH DIP | \$2.50 per person

Crispy baby carrots, celery, zucchini, squash, broccoli, and cherry tomatoes served with a ranch dip comprise this delightful tray.

TORTILLA CHIPS W/ 7 LAYER TACO DIP | \$9.00 per bowl

Serves 10

RUFFLE CHIPS WITH FRENCH ONION DIP | \$8.00 per bowl

Serves 10

CRESCENT ROLL VEGGIE PIZZA | \$13.00 per pizza

Cut into 16 squares





HOT Add-on's

BACON WRAPPED DATES | \$22.00 per dozen

Bacon and dates appetizer drizzled with a savory sauce and baked.

BONELESS CHICKEN WINGS | \$15.00 per dozen

Hearty chicken wings tossed in your choice of BBQ, Teriyaki or buffalo sauce, served with celery and bleu cheese dressing.

COCKTAIL MEATBALLS | \$10.00 per dozen

Juicy meatballs rolled in BBQ sauce.

COCONUT SHRIMP | \$18.00 per dozen

Coconut shrimp served with sweet and sour sauce.

CHICKEN SATAY | \$22.00 per dozen

Marinated chicken skewers served with a Thai peanut sauce.

EGG ROLLS | \$14.00 per dozen

Deep fried vegetarian or pork egg rolls, served with sweet and sour dipping sauce.

FRIED CHEESE CURDS w/SIRACHA HONEY MUSTARD |

\$8.00 per dozen

HOT SPINACH AND ARTICHOKE DIP WITH PITA CHIPS

Minimum 10 people \$3.00 | per person

Creamy spinach and artichoke dip with homemade pita chips.

TOASTED RAVIOLI WITH MARINARA | \$9.00 per dozen

SPANIKOPITA | \$15.00 per dozen

Spiced spinach and feta cheese wrapped in phyllo dough served with pesto cream sauce.



DINNER BUFFET

Meal includes garden salad, dinner rolls, ice water and lemonade. Linens are included. Buffet dinners are designed for groups of 10 or more.

TIER 1 | \$17.95 per person

Choose 1 entrée from Tier 1 choices only, plus 1 side, 1 vegetable, and choice of dessert.

TIER 1 ENTREE CHOICES (CHOICE OF 1)

- Vegetable Stir Fry
- Herbed Roasted Chicken
- Roasted Turkey Breast
- Honey Glazed Ham
- Baked Fish with Lemon Butter Sauce
- Chicken Marsala
- Roast Pork with Caramelized Apples & Onions
- Garlic Rosemary Roast Beef w/Mushroom Red Wine Pan Sauce
- BBQ Chicken Breast

TIER 2 | \$19.95 per person

Choose 2 entrées from Tier 2 choices only, plus 1 side, 1 vegetable, and choice of dessert.

TIER 3 | \$24.95 per person

Choose 3 entrées from Tier 3 choices only, plus 1 side, 1 vegetable, and choice of dessert.

TIER 2 ENTREE CHOICES (CHOICE OF 2) TIER 3 ENTREE CHOICES (CHOICE OF 3)

- Chicken Marsala
- Parmesan Crusted Chicken
- Grilled Chicken w/Balsamic Roasted Tomatoes & Basil
- Grilled Skirt Steak w/ Chimmichurri
- Sliced Marinated Grilled Flank Steak w/Red Wine Sauce
- Roasted Pork w/Fig and Port Wine Sauce
- Pork Loin with w/Mustard Beer Sauce
- Roasted Salmon w/Soy Honey Glaze
- Wild Mushroom Ravioli w/Sage Brown Butter
- Grilled Vegetable Pasta with Garlic Cream Sauce

SIDES (CHOICE OF 1)

Garlic Mashed Potatoes
Roasted Baby Redskin Potatoes
Baked Potato
Rice Pilaf
Parsley Butter Egg Noodles
Coconut Rice

VEGETABLE SIDES (CHOICE OF 1)

Roasted Seasonal Vegetable
Green Beans Almandine
Glazed Baby Carrots
Steamed Broccoli
Caramelized Brussels Sprouts
Roasted Cauliflower

DESSERT (CHOICE OF 1)

Chocolate Sheet Cake
Vanilla Sheet Cake
Marble Sheet Cake
Cheesecake
Cookies
Brownies
Assorted Dessert Bars



SWEET TREATS

ASSORTED GOURMET BARS | \$23.00 per dozen

Seven Layer Bars, Raspberry Bars, Lemon Bars, Pumpkin Bars and Caramel Crunch Bars.

ASSORTED COOKIES 1.5 oz. | \$8.00 per dozen

Choice of chocolate chip, sugar, carnival or double chocolate chip

ASSORTED JUMBO COOKIES 4 oz. | \$18.00 per dozen

Choice of chocolate chip, sugar, carnival or double chocolate chip

BREAKTIME SUNDAE BAR | \$5.00 per person

Vanilla or chocolate ice cream with chopped nuts, sprinkles, chocolate sauce or caramel sauce, and maraschino cherries to create your own sundae.

BROWNIES | \$11.00 per dozen

CHEESECAKE BITES | \$12.00 per dozen

CHURROS | \$10.00 per dozen | Can be cut in half.

DESSERT OF THE MONTH – CHEF'S CHOICE | Call for pricing

HOME MADE ICE CREAM COOKIE SANDWICHES | \$2.50 Each

ICE CREAM | \$5.00 per person

Vanilla or chocolate ice cream served with assorted toppings.

**This option is designed for groups of 15 people or more.*

ITALIAN ICE CUPS | \$1.00 Each

Choose from Cherry, Lemon or Orange flavors.

PUMPKIN BARS | \$12.00 per dozen

RICE KRISPIES TREATS | \$12.00 per dozen



CAKE

MINI CUPCAKES | \$6.50 per dozen

CUPCAKES | \$15.00 per dozen

SHEET CAKES

Our gourmet cakes are baked fresh and decorated to fit your event needs. Choose your choice of cake and icing.

1/4 Sheet Cake | \$45.00 | Serves 20

1/4 Sheet Cake - Filled | \$55.00 | Serves 20

1/2 Sheet Cake | \$65.00 | Serves 40

1/2 Sheet Cake - Filled | \$75.00 | Serves 40

Full Sheet Cake | \$120.00 | Serves 80

Full Sheet Cake - Filled | \$135.00 | Serves 80

Cake Options (choice of 1):

Vanilla
Chocolate
Marble
Strawberry

Icing Options (choice of 1):

Vanilla Buttercream
Chocolate Buttercream
Whipped Topping

**Cake price includes plates, napkins, forks, and cake cutter.*

**Please contact our office for premium options and pricing on our gourmet fillings.*



SNACKS

PRETZELS AND DIP | \$19.00 per large bowl | Serves 20

CHIPS AND DIP | \$19.00 per large bowl | Serves 20

TORTILLA CHIPS AND SALSA | \$19.00 per large bowl | Serves 20

GARDETTOS | \$17.00 per large bowl | Serves 20

HOMEMADE TRAIL MIX | \$16.00 per large bowl | Serves 20

POPCORN | \$10.00 per large bowl | Serves 20

PUPPY CHOW | \$4.00 per pound | Serves 6

BAKED SOFT PRETZEL | \$26.00 per dozen

Served with cheese sauce and whole grain mustard.

SWEET AND SALTY | \$5.00 per person

Rice Krispy treats, fudge brownies, and assorted cookies, pretzels, mixed nuts and trail mix.

SEASONAL WHOLE FRUIT | \$1.25 per person

OREO PUDDING CUPS | \$3.00 per person

CARAMEL CORN | \$15.00 per bowl | Serves 20

BEVERAGES

ONE GALLON SERVES APPROXIMATELY 16 PEOPLE

REGULAR OR DECAF COFFEE | \$16.75 per gallon

HOT COCOA | \$15.00 per gallon

ASSORTED TEA BAGS W/ HOT WATER | \$12.00 per gallon

HOT CIDER | \$15.00 per gallon

COLD CIDER | \$13.00 per gallon

ICED TEA | \$11.25 per gallon

JUICES | \$13.99 per gallon
Orange, Cranberry and Apple

FRUIT PUNCH | \$11.25 per gallon

LEMONADE | \$11.25 per gallon

FRUIT INFUSED WATER | \$13.50 per gallon

WATER STATION | \$10.00 per gallon

No charge for water service when food is ordered.

CANNED SODA | \$1.25 per each

Coke and Pepsi products. Specific selections cannot be made and selections will be assorted based on availability

GATORADE | \$1.50 per each

Gatorade, assorted flavors

BOTTLED WATER | \$1.25 per bottle

MILK – 12 oz. | \$1.15 per carton

CHOCOLATE MILK – 12 oz. | \$1.30 per carton





WINE, SPIRITS, AND BEER

An alcohol request form needs to be submitted and approved prior to ordering bar service. This form can be located on the Central Scheduling webpage.

Full bar set-up at a dinner or reception requires a minimum 3-hour package. All necessary items are provided with this charge including ice, mixers, napkins and glassware.

THE SIGNATURE PACKAGE | \$26.00 per person | 3 hours

COCKTAIL HOUR | \$14.00 per person | 1 hour

House-brand vodka, gin, rum, bourbon, whiskey, scotch, brandy and tequila. Cordials, selection of wines, domestic draft beer, assorted soda and juices.

THE PREMIUM PACKAGE | \$31.00 per person | 3 hours

COCKTAIL HOUR | \$17.00 per person | 1 hour

Smirnoff Vodka, Beefeater Gin, E&J Brandy, Castillo Rum, Seagram's 7 Whiskey, Jim Beam, Dewar's White Label, Jose Cuervo 1800. Cordials (Baileys, Kahlua, Southern Comfort and Disaronno Amaretto), selected wines, domestic, imported and microbrew bottled beers, assorted sodas and juices.

THE PLATINUM PACKAGE | \$36.00 per person | 3 hours

COCKTAIL HOUR | \$20.00 per person | 1 hour

Absolut Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Captain Morgan Rum, Crown Royal, Maker's Mark, Johnnie Walker Red Label, Patron Silver, and Korbel Brandy. Cordials, upgraded wine, draft and bottled beers, sodas, and juice.

CASH BAR

Cash bar, hosted bar or drink tickets. A selection of bottled wine and champagne is available for your reception. Please ask for our wine list when ordering.

BAR SET-UP FEE | \$75 per bar (1 bartender per 75 guests)

ADDITIONAL BARTENDERS | \$75 per bartender

Suggested Pricing for drinks per person:

HOUSE LIQUOR | \$5.00

CALL BRAND LIQUOR | \$6.50

TOP SHELF LIQUOR | \$8.00

CORDIALS | \$8.00

HOUSE WINE | \$6.00

SELECTED WINE | \$7.50

DOMESTIC BEER | \$3.50

IMPORTED & MICROBREW BEER | \$4.50

NON-ALCOHOLIC | \$3.00

SODA | \$1.25

HOUSE WINE | \$20.00 per bottle

HOUSE CHAMPAGNE | \$25.00 per bottle

BEER, WINE AND SODA BAR | \$21.00 per person | 3 hours

COCKTAIL HOUR | \$11.95 per person | 1 hour

House wines by the glass, domestic bottled beer, assorted regular, and diet sodas.



We want to ensure that we are providing you with the very best options for you to choose from, so please let us know if there is anything you do not see in our order guide. We will be happy to assist you at any time with placing your food and beverage orders. We want to make every event, a special event!

FOOD AND BEVERAGE POLICIES AND PROCEDURES

The Catering Director will work closely with you and central scheduling to help develop a menu suitable to meet your meetings and special event needs.

Menu

Catering has a full menu available upon request, however, the options are endless if you choose to work with the Chef and Catering Director.

Event Timing

In order to ensure that your event is set up and cleared in a timely manner, please supply both the start time AND end time when booking your event.

Lead Time

In order to provide the best service for your event, a minimum of a confirmed lead-time of **five (5) business** days (M-F) is required when ordering food and beverage.

Guarantees

Final guarantees for ALL catering orders MUST be submitted at least 7 days prior to the start of your event. If less than 7 days, we reserve the right to substitute.

Leftovers

For food safety reasons, we do not allow customers to remove ANY food from an event at the conclusion of the event.

Billing

Final event billing is handled through College of Lake County and Central Scheduling.

Linen

Standard white linen can be supplied from the caterer for the food/buffet tables and for the sit-down tables. Black Stretch Linen for the buffet table is included in the price of your order.

Additional linens for any table will be charged at a rate of \$5 per linen. If you require additional specialty linens, please contact Catering at ext. 2418 to discuss other available options.

China

The cost for China is additional and is \$2.50 per place setting. Each setting includes: plate, cup, saucer, dessert plate, stainless silverware wrapped in a linen napkin and water glasses.

OUR PASSION FOR SERVICE

It is our commitment to provide world class catering at every level. We are creative, innovative, and responsive to each and every catering client and guest we serve. Every event we serve is VIP and our goal is to create a pleasurable dining experience with clear communication before, during and after each event.

Menu selection may be simple to extravagant, depending on your needs. Our experience and ability to create special events make any type of function extraordinary. We are committed to providing exceptional, high-quality caterings in support of events on campus.

CONTACT INFORMATION

College of Lake County Catering 847.543.2418
e1609@aviands.com

