Campus Dining 2019

CATERING menu

the SMART CHOICE
Catering requests should be made when you reserve your meeting/event space through 25Live.

Go to 25live.icc.edu.

Contact the Events Coordinator by phone at (309) 694-5717 or email stephanie.farquer@icc.edu for assistance.

CAMPUS DINING FIRST RIGHT OF REFUSAL
If you are planning an event, contact the Events Coordinator in the ICC Marketing Department at 694-5717 to reserve the space and determine your catering needs.

Illinois Central College’s Campus Dining Department has the first right of refusal for any catered event held on any ICC Campus. This means that if ICC Campus Dining is available and able to provide the services you request, you must use ICC Campus Dining catering.

Organizers of events who wish to have a “potluck” and/or serve donated food items MUST consult with the Events Coordinator to check compliance with health regulations and to schedule the event.

Prices and availability are subject to change.
ICC Campus Dining Catering Policy

1. Prices listed in the Catering Menu are subject to change without notice. Campus Dining will not guarantee prices prior to 60 days before your scheduled function.

2. All catered events are subject to sales tax where applicable. Tax-exempt groups must provide a copy of the organization’s tax-exempt certificate prior to scheduling the event.

3. Attendance Guarantee: A final guest count must be turned in to the Events Coordinator no later than five (5) business days prior to the event. If the event is scheduled on a Saturday, the final count is due on the Monday before the event. If no final count is received by this deadline, you will be billed the original number ordered.

4. Beverage orders require a 24-hour notice. Food/beverage orders require a minimum of ten (10) working days’ notice. Although Campus Dining will make every effort to accommodate last-minute requests, without sufficient notice Campus Dining may not have the ability to supply specific items or services. Catering orders received within 72 hours of a function will be subject to a maximum late fee charge of 20% of the total bill with a minimum charge of $15.

5. If services are provided (e.g., use of coffee pots, chafing dishes, etc.) without a food or beverage order, a minimum $10 will be charged. All equipment delivered will be on loan and replacement charges will result if the equipment is missing or damaged upon pickup.

6. You MUST include your department account number when you submit your catering request. You will be billed for services the week following your event, at which time payment is to be made within 10 days. A 2% service charge is added every 30 days thereafter. Campus Dining accepts Visa, MasterCard, and Discover. If your group is tax exempt, we must have a copy of your tax-exempt letter prior to your event.

7. Cancellations must be received by the Events Coordinator 48 hours prior to the event. Cancellations received after the 48-hour deadline will be subject to full charges for the catering.

8. Saturday events: 50-person minimum to provide services or $500 in purchases through the food line (difference is made up by organization/department if minimum is not met).

9. Linens will be provided for catering functions. All linens are on loan, and replacement charges will result if the items are missing or damaged upon pickup.

10. All equipment used for catering is the property of ICC Campus Dining and cannot be removed without permission from the manager or lead caterer.

11. Delivery and pickup available, subject to mileage charge over 5 miles ($20 round trip). If invoice is $75 or more, there is no delivery charge.

12. Unless otherwise noted, catering service is provided on disposable plates. China is available for 75¢ per person, but only for events held in the Academic Building on the East Peoria Campus.

13. Campus Dining has the first right of refusal for any catered event held on any ICC Campus.

14. No Sunday catering, or Saturday catering before a Monday holiday.
Breakfast Selections

A La Carte Breakfast Items

Bagel Variety
$18.00 per dozen • Served with cream cheese and butter

Breakfast Bread Variety
$9.00 per loaf • Chef’s Choice (12 slices per loaf)

Pastry Strudel Sticks
$15.00 per dozen • Apple or Strawberry

Danish Pastries
$16.00 per dozen • Chef’s Choice

Mini Muffins
$9.00 per dozen • Chef’s Choice

Muffins
$19.00 per dozen • Chef’s Choice

Mini Scones
$13.50 per dozen • Chef’s Choice

Yogurt Cups • $1.50 each

Parfait Cups • $1.95 each
Yogurt, fruit, and granola

Fruit Cups • $2.25 each

Hard-Boiled Eggs • $8.00 per dozen
Breakfast Buffets

Served with orange juice, coffee, and tea

*Scrambled Eggs
$8.95 per person, 25-person minimum

*Scrambled Eggs with Spinach and Feta
$9.25 per person, 25-person minimum

EACH INCLUDES: hash brown potatoes, fresh fruit bowl (cut up, seasonal)

  CHOICE OF ONE: bacon or sausage links

  CHOICE OF ONE: biscuit or toast

  CHOICE OF ONE: Danish, muffins, or mini scones

Biscuits and Gravy
$5.25 per person, 25-person minimum

Biscuits and sausage gravy served buffet style
Add fresh fruit: $6.25 per person

Continental Affair
$4.25 per person, 12-person minimum

  CHOICE OF TWO: Danish, bagels, muffins, or mini scones

Executive Continental
$5.25 per person, 12-person minimum

  Fresh fruit (cut up, seasonal)

  CHOICE OF TWO: Danish, bagels, muffins, or mini scones

*These items available at East Peoria Campus only.
Box Lunches

10-person minimum • Choice of one type per event

Basic • $8.50 per person
Sandwich served on sliced bread or bun with lettuce, cheese, tomato, and condiments
CHOICE OF TWO: roast beef, baked ham, smoked turkey, tuna salad, chicken salad
Chips (assorted) AND cookie; canned soda or 10 oz. bottled water*

Traditional • $8.95 per person
Sandwich served on sliced bread or bun with lettuce, cheese, tomato, and condiments
CHOICE OF TWO: roast beef, baked ham, smoked turkey, tuna salad, chicken salad
Whole fruit; chips (assorted) AND cookie; canned soda or 10 oz. bottled water*

Gourmet • $9.50 per person
Sandwich served with lettuce, cheese, tomato, and condiments
CHOICE OF TWO: sliced bread, bun, croissant, or honey wheat wrap
CHOICE OF TWO: roast beef, baked ham, smoked turkey, tuna salad, chicken salad
CHOICE OF ONE: dessert bar or cookie
CHOICE OF ONE: pasta salad, potato salad, cole slaw, or fresh fruit cup (seasonal)
Chips (assorted); canned soda or 10 oz. bottled water*

Executive • $10.50 per person
CHOICE OF ONE:
Roast beef on ciabatta with provolone cheese, tomato, lettuce, and mayonnaise
OR ham and Swiss cheese with honey mustard on multigrain bread
OR Tuscan turkey on tomato basil wrap with ranch, chipotle, bacon, cheddar, lettuce, and tomato
OR chicken Caesar on ciabatta
OR veggies on spinach wrap with hummus and feta cheese
CHOICE OF ONE: pasta salad, gourmet side salad, or fresh fruit cup
CHOICE OF ONE: SunChips® or Baked Lays®
CHOICE OF ONE: dessert bar or cookie
Drink not included

Vegetarian option available on all box lunches.
Gluten-free bread and cookie available for additional $1.50 per person.
*price will be adjusted if ordered without beverage
Entrée Salads
All served with a warm breadstick, lemonade, and tea
5-person minimum/25-person maximum • Choice of one entrée per event

Caesar Salad Supreme • $8.50
Crisp romaine lettuce topped with grilled chicken strips, grated parmesan cheese, and Caesar dressing

Chef’s Salad • $8.50
Crisp garden greens topped with julienned ham, turkey, Swiss cheese, American cheese, hard-boiled egg, tomato wedges, black olives, and cucumber
CHOICE OF TWO DRESSINGS: ranch, fat-free ranch, Italian, or French

Strawberry Spinach Salad* • $7.95
Fresh baby spinach tossed with sliced strawberries and red onion, dressed with sesame poppy seed dressing, and topped with candied almonds

Taco Salad • $8.95 choice of chicken (cold) or beef (hot)
House-made crunchy taco shell filled with shredded lettuce, shredded cheese, tomatoes, black olives, and seasoned taco meat; topped with chipotle ranch dressing, sour cream, and salsa

Mandarin Almond Salad* • $7.50
Spinach and romaine lettuce tossed with house-made red wine vinaigrette, mandarin oranges, green onions, and candied almonds

Cobb Salad • $8.25
Crispy romaine lettuce topped with egg, diced chicken, tomatoes, bleu cheese, avocado, green onion, bacon bits; served with ranch dressing

Greek Salad* • $7.95
Fresh romaine lettuce tossed with tomato, cucumber, red onion, feta cheese; topped with house-made Greek red wine vinaigrette

Gourmet Salad Buffet • $7.95 per person
CHOICE OF TWO: Caesar Salad, Strawberry Spinach Salad, Mandarin Almond Salad, Greek Salad
Add grilled chicken for an additional $2.25 per person

These salads can be served buffet style or individually.

* Vegetarian option, gluten-free (but not prepared in a gluten-free kitchen)
Assorted Sandwiches

Sandwich and Soup or Salad • $7.95 per person
Served with lettuce, cheese, tomato, and condiments

CHOICE OF TWO: roast beef, baked ham, smoked turkey, tuna salad, chicken salad

CHOICE OF TWO: croissant, kaiser, or wrap (honey wheat)

CHOICE OF SOUP: broccoli with cheese, chicken noodle, elegant mushroom, garden vegetable, tomato basil, or baked potato soup

OR CHOICE OF SALAD: chef's choice pasta salad, side salad, potato salad, coleslaw, or fresh fruit (cut up, seasonal)

Can upgrade to a Caesar Salad Supreme, Strawberry Spinach Salad, Mandarin Almond Salad, or Greek Salad for an additional 50¢ per person (see descriptions under “Entrée Salads”)

Sandwich, Soup, and House Salad • $8.95 per person
Served with lettuce, cheese, tomato, and condiments

CHOICE OF TWO: roast beef, baked ham, smoked turkey, tuna salad, chicken salad

CHOICE OF TWO: croissant, kaiser, or wrap (honey wheat)

CHOICE OF ONE: broccoli with cheese, chicken noodle, elegant mushroom, garden vegetable, tomato basil, or baked potato soup

Individual Sandwiches

Grilled Chicken Breast • $8.95 per person
Pulled Pork • $8.95 per person
Hamburger • $7.95 per person
Cheeseburger • $8.25 per person
Black Bean Burger • $9.25 per person
Hot Dog • $6.95 per person

Each served on a bun with lettuce, tomato, condiments, and potato chips

CHOICE OF ONE: pasta salad, side salad, fresh fruit (cut up, seasonal), potato salad, or coleslaw

CHOICE OF ONE: dessert bar or cookie

Vegetarian option available. Iced tea and lemonade are included with all lunches.
Entrées

Meat or Fish Entrées
Served with dinner roll and choice of vegetable, side, and salad

Baked Salmon • $11.95
Seasoned, baked, and served French bistro style (herbs, mustard, and garlic), BBQ dry rub, or teriyaki

Grilled Chicken Breast with Glaze • $9.95
Seasoned, grilled chicken breast served with choice of one glaze: bourbon, honey garlic, teriyaki, zesty orange, or Italian

Coconut Chicken with Fruit Salsa • $11.75
(Only available at East Peoria Campus)
Chicken breast hand breaded in panko breadcrumbs and coconut, served with tropical fruit salsa and sweet chili sauce

Roast Top Round of Beef • $12.25
Tender roast beef served with au jus

Choice of One Vegetable
Baby glazed carrots, green beans, Key West vegetables, whole kernel corn, Caribbean vegetables, or mixed vegetables

Choice of One Side
Au gratin potatoes, wild rice, parsley-buttered red potatoes, whipped potatoes, Spanish rice, or jasmine rice

Choice of One Salad
House salad or Caesar salad

Pastas
Served with breadstick and choice of house or Caesar salad

Cheese Tortellini* • $9.95
Cheese-filled tortellini tossed with oven-roasted vegetables and topped with marinara or Alfredo sauce

Chicken Fettuccine Alfredo • $9.95
Fettuccine tossed with Alfredo sauce and topped with grilled chicken and Parmesan cheese

Mexican

Chicken Enchilada • $9.95
Chicken enchilada served with Spanish rice and refried beans, Mexican-style corn, pico de gallo, and sour cream

* Vegetarian option. Iced tea and lemonade are included with all dinners.
Buffets

25-person minimum
Includes lemonade and iced tea

Deli Buffet
$10.95 per person
Premade sandwiches and salads, served with condiments and potato chips
CHOICE OF TWO: roast beef, baked ham, smoked turkey, tuna salad, chicken salad, or vegetarian
CHOICE OF ONE: fruit bowl (cut up, seasonal), pasta salad, or potato salad

Buffet #1
$12.95 per person
Served with rolls and butter
CHOICE OF TWO: baked tilapia, ham, roasted vegetable pasta, roast beef, turkey, or grilled chicken
(select sauce for chicken: teriyaki, bourbon, or honey garlic)
CHOICE OF ONE: fruit bowl (cut up, seasonal), pasta salad, potato salad, or tossed salad
CHOICE OF ONE: corn, green beans, or mixed vegetables;
add Key West vegetables for an additional .30 per person
CHOICE OF ONE: au gratin potatoes, mashed potatoes, or wild rice

Buffet #2
$10.50 per person
Served with breadstick
CHOICE OF ONE: meat or vegetarian lasagna
CHOICE OF ONE: tossed salad, Caesar salad, or fruit bowl (cut up, seasonal)
CHOICE OF ONE: corn, green beans, or mixed vegetables;
add Key West vegetables for an additional .30 per person
Specialty Bars

25-person minimum
Includes lemonade and iced tea

**Taco Bar**
$9.95 per person
Corn taco shells, flour tortillas, tortilla chips, cheese sauce, taco meat, lettuce, tomatoes, onions, black olives, sour cream, shredded cheese, jalapeños, salsa, rice, and refried beans

**Pasta Bar**
$10.25 per person
Pasta with meat sauce, Alfredo sauce, and marinara served with meatballs, breadsticks, and Caesar salad
CHOICE OF TWO PASTAS: spaghetti, fettuccine, penne, whole-wheat penne, or bow tie

**Baked Potato Bar**
$7.95 per person
Baked potato with bacon, cheese sauce, shredded cheese, sour cream, butter, green onions, broccoli, taco meat, and salsa

**Pizza Bar**
$9.95 per person (2 slices/person)
Pizza with tossed salad, dressing, and breadsticks with marinara or cheese sauce
CHOICE OF TWO KINDS OF PIZZA: cheese, veggie, sausage, or pepperoni
## Hors D’oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Quantity</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Meatballs</td>
<td>$30.00</td>
<td>50 pieces</td>
<td>$30.00 (50 pieces)</td>
</tr>
<tr>
<td>*Fried Ravioli</td>
<td>$39.50</td>
<td>50 pieces</td>
<td>*Fried Ravioli $39.50 (50 pieces) With marinara sauce</td>
</tr>
<tr>
<td>*Jalapeño Poppers</td>
<td>$45.00</td>
<td>50 pieces</td>
<td>*Jalapeño Poppers $45.00 (50 pieces) With cream cheese</td>
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<tr>
<td>*Mozzarella Sticks</td>
<td>$50.00</td>
<td>50 pieces</td>
<td>*Mozzarella Sticks $50.00 (50 pieces) With marinara sauce</td>
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<tr>
<td>*Pork Egg Rolls</td>
<td>$55.00</td>
<td>50 pieces</td>
<td>*Pork Egg Rolls $55.00 (50 pieces) With sweet and sour sauce</td>
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<td>*Vegetarian Egg Rolls</td>
<td>$67.50</td>
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<td>*Vegetarian Egg Rolls $67.50 (50 pieces)</td>
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<tr>
<td>*Chicken Wings</td>
<td>$60.00</td>
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<td>*Chicken Wings $60.00 (50 pieces)</td>
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<tr>
<td>Chicken Skewers</td>
<td>$65.00</td>
<td>50 pieces</td>
<td>Chicken Skewers $65.00 (50 pieces) With honey garlic or plum sauce</td>
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<tr>
<td>Spinach and Artichoke Dip</td>
<td>$67.50</td>
<td>50 pieces</td>
<td>Spinach and Artichoke Dip $67.50 (50 pieces) With pita chips</td>
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<tr>
<td>Mini Quiche Lorraine</td>
<td>$70.00</td>
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<td>Mini Quiche Lorraine $70.00 (50 pieces)</td>
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<tr>
<td>Ham and Cheese Pinwheels</td>
<td>$9.00</td>
<td>per dozen</td>
<td>Ham and Cheese Pinwheels $9.00 per dozen</td>
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<tr>
<td>Turkey and Cheese Pinwheels</td>
<td>$9.00</td>
<td>per dozen</td>
<td>Turkey and Cheese Pinwheels $9.00 per dozen</td>
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<tr>
<td>Silver Dollar Sandwiches</td>
<td>$16.00</td>
<td>per dozen</td>
<td>Silver Dollar Sandwiches $16.00 per dozen Assorted, chef’s choice, 1-1/2 sandwiches per person</td>
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*These items only available at East Peoria Campus.*
# Party Trays

<table>
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<tr>
<th>Item</th>
<th>SMALL</th>
<th>MEDIUM</th>
<th>LARGE</th>
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<tbody>
<tr>
<td>Cheese and Crackers</td>
<td>$50.00</td>
<td>$70.00</td>
<td>$105.00</td>
</tr>
<tr>
<td>Cheese and Fruit</td>
<td>$60.00</td>
<td>$80.00</td>
<td>$120.00</td>
</tr>
<tr>
<td>Cheese, Salami, and Crackers</td>
<td>$55.00</td>
<td>$75.00</td>
<td>$115.00</td>
</tr>
<tr>
<td>Fruit and Dip (cut up, seasonal)</td>
<td>$70.00</td>
<td>$95.00</td>
<td>$150.00</td>
</tr>
<tr>
<td>Vegetables and Dip</td>
<td>$65.00</td>
<td>$90.00</td>
<td>$135.00</td>
</tr>
<tr>
<td>Salsa and Chips</td>
<td>$30.00</td>
<td>$50.00</td>
<td>$70.00</td>
</tr>
<tr>
<td>Potato Chips and Dip</td>
<td>$20.00</td>
<td>$40.00</td>
<td>$60.00</td>
</tr>
<tr>
<td>Pita Chips and Hummus</td>
<td>$55.00</td>
<td>$85.00</td>
<td>$110.00</td>
</tr>
<tr>
<td>Apple Tray with Dip (fruit or caramel)</td>
<td>$45.00</td>
<td>$65.00</td>
<td>$100.00</td>
</tr>
</tbody>
</table>
Desserts

Cake Slices
$2.50 per slice, 12-slice minimum per flavor
Choice of chocolate, white, carrot, or turtle

Cupcakes
$13.00 per dozen, 1 dozen minimum
Choice of chocolate or white, with white or chocolate buttercream frosting

Cheesecake with Topping
$3.25 per slice, 12-slice minimum
Choice of two toppings: cherry, chocolate, turtle, strawberry

Dessert Bars
$13.00 per dozen
Cut in half diagonally, assorted chef’s choice or full order of one kind: brownies, lemon, Mounds®, peanut butter, scotcheroos, banana, or pumpkin (seasonal)

Assorted Cookies
$10.00 per dozen
Chef’s choice or full order of one kind: chocolate chip, white chocolate macadamia, snickerdoodle, oatmeal raisin, M&M®

Strawberry Shortcake
$2.50 each, 12 minimum
Fresh biscuit topped with strawberries and whipped cream

Specialty Pie Slices
$2.95 per slice, 8-slice minimum per flavor
CHOICE OF TWO: key lime, French silk, chocolate chip, or pumpkin (seasonal)

Dessert Parfait Cups
$1.95 each
Chef’s choice: turtle or fruit trifle

Ice Cream
$18.00 per gallon
Serves 32 – ½ cup servings or 16 – 1 cup servings
Chocolate or vanilla
Special Events

Cakes must be one flavor

Choice of Chocolate, White, or Marble Cake
Choice of white or chocolate buttercream frosting

1/4 Sheet (serves 24) • $24.95

1/2 Sheet (serves 48) • $44.95

Full Sheet (serves 96) • $74.95

Special Event Package 1
$85.00 serves 50
1/2 sheet cake with message
  3 gallons coffee
  2 gallons punch

Special Event Package 2
$150.00 serves 100
Full sheet cake with message
  5 gallons coffee
  4 gallons punch
Soups, Snacks, Salads, and Hot Foods

Soups
$30.00 per gallon (21 servings/gallon)
broccoli with cheese, chicken noodle, elegant mushroom, garden vegetable, tomato basil, or baked potato

Chili
$35.00 per gallon

Snacks
Snack bars • $1.25 each
Chex mix • $1.50 each individual bags
Snack mix • $7.75 per pound (15 servings/pound)
Bulk potato chips • $6.95 per pound (16 servings/pound)
Assorted chips • $1.25 each individual bags
Whole fresh fruit • $.95 each
Apples, bananas, oranges

Salads
Tossed salad • $5.95 per pound (5 servings/pound) with dressing
Pasta salad • $5.95 per pound (4 servings/pound)
Potato salad • $5.95 per pound (4 servings/pound)
Coleslaw • $5.95 per pound (5-6 servings/pound)
Fruit bowl • $13.00 per pound (5-6 servings/pound) (cut up, seasonal)

Hot Foods
Hot pizza • $14.95 (8 slices per pizza) • Choice of sausage, pepperoni, or cheese
Breadsticks • $6.50 per dozen with marinara
Walking tacos • $2.50 per taco (2 dozen minimum) Fritos®, taco meat, cheese sauce
**Beverages**

**Bottled Water and Soda**  
Bottled water • $.75 10 oz., $1.00 16 oz. (16 oz.—1 dozen $9.00)  
Canned soda • $.95 each • Pepsi, Coke, or 7UP products (specify regular or diet)  
Bottled soda • $1.75 each • Pepsi, Coke, or 7UP products (specify regular or diet)

**Tea, Coffee, and Hot Chocolate**  
Bottled tea • $1.85 each (Gold Peak, unsweetened or sweetened)  
Iced tea • $8.50 per gallon, serves 12 (10 oz. /person)  
Hot tea • $.75 per packet  
Coffee • $9.50 per gallon, serves 16 (8 oz. /person)  
Iced mocha coffee • $16.00 per gallon, serves 16 (8 oz. /person)  
Hot chocolate • $.75 per packet, $10.00 per gallon, serves 16 (8 oz. /person)

**Juice, Lemonade, and Punch**  
Bottled juice • $1.50 10 oz., $1.95 15.2 oz.  
assorted flavors: apple, orange, cran-grape (large only)  
Orange juice • $14.00 per gallon, serves 25 (5 oz. /person)  
Apple cider $14.50 per gallon (seasonal) served hot or cold, serves 25 (5 oz. /person)  
Lemonade • $9.00 per gallon, serves 12 (10 oz. /person)  
Fruit punch • $7.00 per gallon, serves 25 (5 oz. /person)  
Spritzer $13.95 per gallon, serves 25 (5 oz. /person) lemonade or cranberry flavored

Lemon wedges (for beverages) • $1.00 per lemon  
Cooler of ice (using Food Services coolers only) • $5.00 each

**Water Services**  
Charges below apply ONLY if no other beverages are ordered  
Water Service ONLY • $7.00 serves 25 • Includes water, ice, cups, and napkins  
Water Service ONLY - Flavored Water • $10.00 serves 25  
pineapple or lemon; includes water, ice, cups, and napkins