

SPRING 2017



Catering Menu





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

Go to <https://25live.icc.edu>.

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

If you are planning an event, contact the Special 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 location. This means 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 ICC Catering Manager to check compliance with health regulations.



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 Special Events** no later than two (2) 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 (i.e. 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 Special 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. If linens are needed for functions without catering, they will be charged accordingly: 88" Rounds, 120" Rectangles and 72" x 72" Squares are \$2.50 each; and Napkins are 50¢ each. All linens are on loan and replacement charges will result if the items are missing or damaged upon pickup. **Contact the Special Events Coordinator.**
10. 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.
11. 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.
12. Illinois Central College's Campus Dining Department has the first right of refusal for any catered event held on any ICC Campus location. See back cover.
13. No Sunday catering.



A La Carte Breakfast Items

- **Bagel Variety** • \$18.00 per dozen
served with cream cheese and butter
- **Breakfast Bread Variety** • \$8.50 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** • \$1.25 each
- **Parfait Cups** • \$1.50 each
yogurt/fruit/granola
- **Fruit Cups** • \$2.25 each

Breakfast

- **Breakfast Buffet A** \$8.50 per person ∞ 25 person minimum
*scrambled eggs, hash brown potatoes,
fresh fruit bowl (cut up, seasonal), orange juice,
coffee and tea, plus...*
CHOICE OF ONE: bacon or sausage links
CHOICE OF ONE: biscuit or toast
CHOICE OF ONE: danish, muffins, or mini scones
- **Breakfast Buffet B** \$8.25 per person ∞ 25 person minimum
*vegetarian egg casserole or sausage and egg casserole, hash brown
potatoes, fresh fruit bowl (cut up, seasonal), orange juice,
coffee and tea, plus...*
CHOICE OF ONE: biscuit or toast
CHOICE OF ONE: danish, muffins, or mini scones
- **Continental Affair** \$3.95 per person ∞ 12 person minimum
orange juice, coffee and tea, plus...
CHOICE OF TWO: bagels, danish, muffins, or mini scones
- **Executive Continental** \$5.25 per person ∞ 12 person minimum
*fresh fruit (cut up, seasonal), orange juice, coffee and tea,
plus...*
CHOICE OF TWO: bagels, danish, muffins, or mini scones

75¢ extra per person if china is requested
Available only for events held in the Academic Building on the East Peoria Campus



Box Lunches

Choice of one type per event

- **Basic** • \$8.25 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** • \$8.75 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** • \$9.25 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
 - chips (assorted)
 - CHOICE OF ONE: dessert bar or cookie
 - canned soda or 10 oz. bottled water*
 - CHOICE OF ONE: pasta salad, potato salad, cole slaw, or fresh fruit cup (seasonal)
- **Healthy Choice** • \$8.75 per person
 - sandwich on whole wheat bread with lettuce, cheese, tomato, and condiments
 - CHOICE OF TWO: roast beef, baked ham, smoked turkey
 - baked chips (assorted)
 - Special K® bar
 - whole fruit
 - 10 oz. bottled water*
- **Executive** • \$9.95 per person

LESS THAN 10 PERSONS: SELECT 2 OF 5 10 OR MORE PERSONS: SELECT 3 OF 5

 - roast beef on ciabatta with provolone cheese, tomato, lettuce, and mayonnaise OR ham and swiss cheese with country dijon on multi grain bread OR Tuscan turkey on tomato basil wrap with ranch, chipotle, bacon, cheddar, lettuce, and tomato OR chicken Caesar on ciabatta OR roasted vegetables on flatbread 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.

*price will be adjusted if ordered without beverage

Lunches

served plated or buffet style

- **Cold 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, OR garden vegetable, tomato basil, or baked potato soup
CHOICE OF SALAD: chef's choice pasta salad, side salad, potato salad, coleslaw, cut-up fresh fruit (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")

- **Cold 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

- **Hot Sandwich**
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

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

CHOICE OF ONE: pasta salad, side salad, cut-up fresh fruit, potato salad, or coleslaw

CHOICE OF ONE: dessert bar or cookie

Vegetarian option available.

Iced tea/lemonade is included with all lunches.

75¢ extra per person if china is requested
Available only for events held in the Academic Building on the East Peoria Campus

Hot Hors D'oeuvres

- **Chicken Skewers** \$65.00 (50 pieces)
with honey garlic or plum sauce
- **Pork Egg Rolls** \$50.00 (50 pieces)
with sweet and sour sauce
- **Vegetarian Egg Rolls** \$67.50 (50 pieces)
- **Meatballs** \$30.00 (50 pieces)
bourbon, Italian, sweet and sour, or Swedish
- **Jalapeño Poppers** \$45.00 (50 pieces)
with cream cheese
- **Mozzarella Sticks** \$50.00 (50 pieces)
with marinara sauce
- **Fried Ravioli** \$39.50 (50 pieces)
with marinara sauce
- **Chicken Wings** \$60.00 (50 pieces)
- **Chicken Cordon Bleu Bites** \$45.00 (50 pieces)
- **Pepper Jack and Bacon Chicken Bites** \$45.00 (50 pieces)
- **Pulled Pork Sliders** \$18.00 (1 dozen)



Cold Hors D'oeuvres

Party Trays

Cheese and Crackers	SMALL SERVES 15-30 \$50.00	MEDIUM SERVES 30-50 \$70.00	LARGE SERVES 50-80 \$105.00
Cheese and Fruit	SMALL SERVES 15-30 \$60.00	MEDIUM SERVES 30-50 \$80.00	LARGE SERVES 50-80 \$120.00
Cheese, Salami, and Crackers	SMALL SERVES 15-30 \$55.00	MEDIUM SERVES 30-50 \$75.00	LARGE SERVES 50-80 \$115.00
Fruit and Dip <i>cut up, seasonal fruit</i>	SMALL SERVES 15-30 \$65.00	MEDIUM SERVES 30-50 \$90.00	LARGE SERVES 50-80 \$135.00
Vegetables and Dip	SMALL SERVES 15-30 \$65.00	MEDIUM SERVES 30-50 \$90.00	LARGE SERVES 50-80 \$135.00
Salsa and Chips	SMALL SERVES 15-30 \$30.00	MEDIUM SERVES 30-50 \$50.00	LARGE SERVES 50-80 \$70.00
Potato Chips and Dip	SMALL SERVES 15-30 \$20.00	MEDIUM SERVES 30-50 \$40.00	LARGE SERVES 50-80 \$60.00
Pita Chips and Hummus	SMALL SERVES 15-30 \$55.00	MEDIUM SERVES 30-50 \$85.00	LARGE SERVES 50-80 \$110.00
Apple Tray with Dip <i>fruit dip or caramel</i>	SMALL SERVES 15-30 \$45.00	MEDIUM SERVES 30-50 \$65.00	LARGE SERVES 50-80 \$100.00



Ham and Cheese Pinwheels • \$8.00 per dozen

Turkey and Cheese Pinwheels • \$8.00 per dozen

Silver Dollar Sandwiches
\$15.00 per dozen
assorted, chef's choice
1½ sandwiches per person



Entrée Salads

all served with a warm breadstick, coffee and tea

5 PERSON MINIMUM/25 PERSON MAXIMUM

Choice of one entrée per event

- ✓ **Caesar Salad Supreme** \$7.95
crisp romaine lettuce topped with grilled chicken strips, grated parmesan cheese, and Caesar dressing
- **Chef's Salad** \$7.95
crisp garden greens topped with julienne 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*** \$7.25 (seasonal price) 🍷
fresh baby spinach tossed with sliced strawberries and red onion, dressed with sesame poppy seed dressing and topped with crunchy almonds
- **Taco Salad** \$8.75 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*** \$7.25 🍷
spinach and romaine lettuce tossed with house made red wine vinaigrette, mandarin oranges, green onions, and candied almonds
- **Cobb Salad** \$7.95
crispy romaine lettuce topped with egg, diced chicken, tomatoes, bleu cheese, avocado, green onion, bacon bits, and served with ranch dressing
- ✓ **Greek Salad*** \$7.95 🍷
fresh romaine lettuce tossed with tomato, cucumber, red onion, feta cheese, and topped with house made Greek red wine vinaigrette

✓ These salads can be served buffet style or individually.

* VEGETARIAN OPTION

🍷 GLUTEN FREE (but not prepared in a gluten free kitchen)

75¢ extra per person if china is requested

Available only for events held in the Academic Building on the East Peoria Campus



Entrées

CHOICE OF ONE VEGETABLE

baby glazed carrots, green beans almondine,
Key West vegetables, whole kernel corn,
broccoli Normandy, Caribbean vegetables,
or mixed vegetables

CHOICE OF ONE SIDE

au gratin potatoes, wild rice,
parsley buttered red potatoes,
whipped potatoes, or jasmine rice

CHOICE OF ONE SALAD

house salad or Caesar salad



Entrées

12 PERSON MINIMUM
includes coffee and tea

Choice of two entrées per event

Pastas

served with breadstick and choice of house or Caesar salad

- **Cheese*** \$8.95 or **Meat Lasagna** \$9.50
vegetables and cheese in a white sauce or traditional meat sauce
- **Roasted Vegetable Pasta*** \$8.95
oven roasted vegetables tossed with pasta and your choice of marinara or Alfredo sauce
- **Chicken Parmesan** \$9.95
crispy breaded chicken filet topped with marinara, melted provolone cheese, and served over fettuccine

Pot Pie

served with dinner roll and choice of house or Caesar salad

- **Chicken Pot Pie** \$8.75
roasted chicken simmered with vegetables and red potatoes in seasoned gravy, and served in a flaky pastry crust

Meat or Fish Entrées

served with dinner roll and choice of vegetable, starch, and salad

- **Tilapia • Lemon Pepper or Potato Crusted** \$9.95
mild white fish baked with lemon pepper seasoning and topped with fresh lemon slice or potato crusted topped with remoulade
- **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** \$11.50
chicken breast hand breaded in panko bread crumbs and coconut, served with tropical fruit salsa and sweet chili sauce
- **Roast Top Round of Beef** \$11.95
tender roast beef served with au jus

* VEGETARIAN OPTION

75¢ extra per person if china is requested
Available only for events held in the Academic Building on the East Peoria Campus



Buffets

25 PERSON MINIMUM
includes coffee and tea

- **Cold Deli Buffet** • \$10.95 per person
*pre-made sandwiches and salads, served with condiments,
potato chips, relish tray, and coffee and tea*
CHOICE OF TWO: roast beef, baked ham, smoked turkey, tuna salad,
chicken salad, or vegetarian
CHOICE OF TWO: fruit bowl (cut up, seasonal) pasta salad, or
potato salad

- **Hot Buffet** • \$12.95 per person
*served with condiments, dinner roll, butter,
and coffee and tea*
CHOICE OF TWO: baked tilapia, ham, rigatoni, roast beef, turkey, or
grilled chicken (select sauce for chicken: zesty orange,
bourbon, or honey garlic)
CHOICE OF TWO: fruit bowl (cut up, seasonal) pasta salad,
potato salad, tossed salad, or vegetable tray
CHOICE OF ONE: corn, green beans with mushrooms, or mixed vegetables
CHOICE OF ONE: au gratin potatoes, mashed potatoes, or wild rice

- **Gourmet Salad Buffet** • \$7.95 per person
CHOICE OF THREE:
- | | |
|-----------------------------|--|
| Caesar Salad | Add grilled chicken
for an additional |
| Strawberry Spinach Salad* 🍷 | \$2.25 per person |
| Mandarin Almond Salad* 🍷 | |
| Greek Salad* 🍷 | |

* VEGETARIAN OPTION

🍷 GLUTEN FREE (but not prepared in a gluten free kitchen)

75¢ extra per person if china is requested
Available only for events held in the Academic Building on the East Peoria Campus



Specialty Bars

*25 PERSON MINIMUM
includes coffee and tea*

Available only on the East Peoria Campus,
and served in the Tranquility Room, 209A

- **Taco Bar** \$9.95 per person
corn taco shells, flour tortillas, tortilla chips, cheese sauce, taco meat, lettuce, tomatoes, onion, black olives, sour cream, shredded cheese, jalapeños, salsa, rice, and refried beans
- **Pasta Bar** \$9.95 per person
pasta with meat sauce, Alfredo sauce, and marinara, served with meatballs, breadsticks, and Caesar salad
CHOICE OF TWO PASTAS: spaghetti, fettucini, penne, whole wheat penne, or bowtie
- **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

75¢ extra per person if china is requested
Available only for events held in the Academic Building on the East Peoria Campus



Desserts and Pies

- **Cake Slices** \$2.25 per slice ∞ 12 slice minimum, per flavor
choice of chocolate, white, carrot, or turtle
- **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** \$9.50 per dozen
*assorted chef's choice or full order of one kind
chocolate chip, white chocolate macadamia, snickerdoodle,
oatmeal raisin, M&M®*
- **Strawberry Shortcake** \$2.50 per slice ∞ 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



*Congratulations
(Name)
on your
PhD!*

*Best Wishes
on your
Retirement
(Name)!*



Special Events

Cakes MUST BE ONE FLAVOR

choice of chocolate, white, or marble cake with your choice of white or chocolate buttercream frosting

■ **1/4 sheet** (serves 24) \$24.95

■ **1/2 sheet** (serves 48) \$39.95

■ **full sheet** (serves 96) \$69.95

Cupcakes \$13.00 per dozen ☹ 1 dozen minimum

choice of chocolate or white with white buttercream frosting

Fruit Kabobs \$1.95 per skewer

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

Soup, Chili, Snacks, and Sides

- **Soup** \$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
- **Snack Bars** \$1.25 each
- **Chex Mix** \$1.50 each ∞ individual bags
- **Snack Mix** \$7.75 per pound (15 people/pound)
- **Tossed Salad** \$4.95 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)
- **Fruit Bowl** \$12.00 per pound (5-6 servings/pound) ∞ cut up (seasonal)
- **Bulk Potato Chips** \$6.95 per pound (16 servings/pound)
- **Assorted Chips** \$1.00 each ∞ individual bags
- **Whole Fresh Fruit** \$.95 each
apples, bananas, oranges
- **Hot Pizza** \$13.95 ∞ 8 slices per pizza (4 servings/pizza)
choice of sausage, pepperoni, or cheese
- **Breadsticks** \$6.50 per dozen
with marinara
- **Walking Tacos** \$2.50 per dozen
Fritos®, taco meat, cheese sauce

Beverages

- **Apple Cider** \$14.50 per gallon (seasonal) served hot or cold
serves 25 (5 oz./person)
- **Bottled Juice** \$1.50 10 oz \$1.95 15.2 oz
assorted flavors: apple, orange, cran-grape (large only)
- **Bottled Water** \$.75 10 oz \$1.00 16 oz
- **Coffee** \$9.50 per gallon ∞ serves 16 (8 oz./person)
- **Fruit Punch** \$7.00 per gallon ∞ serves 25 (5 oz./person)
- **Hot Chocolate** \$.75 per packet \$10.00 per gallon
∞ serves 16 (8 oz./person)
- **Hot Tea** \$.75 per packet
- **Iced Tea** \$8.00 per gallon ∞ serves 12 (10 oz./person)
- **Iced Mocha Coffee** \$16.00 per gallon ∞ serves 16 (8 oz./person)
- **Lemonade** \$9.00 per gallon ∞ serves 12 (10 oz./person)
- **Spritzer** \$13.95 per gallon ∞ serves 25 (5 oz./person)
lemonade or cranberry flavored
- **Orange Juice** \$14.00 per gallon ∞ serves 25 (5 oz./person)
- **Canned Soda** \$.95 each
Pepsi, Coke, or 7-up products (specify regular or diet)
- **Bottled Soda** \$1.75 each
Pepsi, Coke, or 7-up products (specify regular or diet)

Charges 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

CAMPUS DINING First Right of Refusal

If you are planning an event, contact the Special 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 location. This means 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 ICC Catering Manager to check compliance with health regulations.



ACTUAL ITEMS MAY
VARY FROM PHOTOS

PRICES AND AVAILABILITY
ARE SUBJECT TO CHANGE

