



# **Catering Services**

**2018 Catering Menu**

LACC Catering Services appreciates the opportunity to serve as the LACC dining and catering services provider. Within this text are many fine selections to fulfill your menu needs. If you desire other options, or have something else in mind, let us know. A wide variety of ideas exist to customize your occasions. Our objective is to make your event a perfect one. From the professionalism of our staff to the quality of our products, Livingston Area Career Center strives to make your event one for which all parties will be proud.

By contract, all events held at LACC that require catering services must utilize the in-house catering services operated by LACC Catering Services. The menu is available on LACC's Website [www.lacc.k12.il.us](http://www.lacc.k12.il.us) Catering orders are facilitated through the Scheduling Office. Please Contact Chef Scott Rowan at 815-842-2557. Once menu details are confirmed the Scheduling Office an estimate cost is identified, a "food order number" will be provided to the guest and Catering Services to identify the order. This food order number will be used on all communications regarding the order including the requisition/invoice to aid in tracking the order, any changes and payments.

## General Information

To ensure proper service, the guidelines below should be followed.

### Minimum Order Time

**Catering orders** include an expected guest count **should be placed at least (7) business days** in advance of an event (**please allow more time for larger events**) A final count is required **two (2) days** (48 hours) before the event. Charges will be invoiced for no less than the "final count" provided to LACC Catering Services regardless if all guests are present or not. Although every effort is made to accommodate catering request made on short notice, it is not always possible. **Any order placed less than 7 days prior to an event will be charged a late fee of \$25 and are subject to menu substitutions due to product availability.** However, you may still be charged for any perishable items that cannot serve another purpose. The **guest** shall notify the Scheduling Office (815-842-2557) of any cancellations, count changes, time changes or set-up changes.

### **Attendance Guarantee**

When an order is placed an estimate attendance must be provided. A *guaranteed* number must be given two (2) DAYS PRIOR TO THE EVENT. If no guarantee is given, the estimate attendance will become the guarantee. Service will be prepared for five percent (5%) above the guarantee number. Charges will be based on one hundred percent (100%) of the guaranteed number or the actual number served, whichever is higher.

### **Service Standards**

Meals/Events will be served on disposable ware with linen tablecloths provided for food service tables only. China and complete linen is available for meals/events at an additional charge.

### **Set-up Service**

Menu items or refreshments requested will be set up in the room, ready to eat.

### **Attendant Service**

Attendant(s) can be made available for your event at an additional charge of \$15.00/hour per attendant

### **Labor Charges**

Normal hours of operation are Monday-Thurs. 7:30a.m.-6:00p.m. and Friday 7:30a.m.-1:30p.m. Events after normal hours of operation (**evenings, weekends and Holidays**) will include a **10%** surcharge for the **preparation, service and clean up of the event for all attendants.**

### **China/Linen Charges**

China Service \$4.50/person for each mealtime

Linen Service \$2.50/table

Table Skirting \$44.00/ 13' of skirting

### **Unconsumed Food**

Due to Health Department Regulations any unconsumed food remains the property of LACC Catering Services.

### **Supplies and Equipment**

Condiments, paper supplies and equipment are the property of LACC Catering Services and should not be removed from an event. **Missing supplies and equipment will be subject to an additional charge.**

# Breakfast

Start your event off with one of our **delicious breakfast** offerings. These menus are presented buffet style and are served with the appropriate condiments. All breakfast menus include freshly brewed coffee, decaffeinated coffee, hot tea and iced water.



## **On the Go**

An assortment of breakfast muffins  
fresh cut seasonal fruit plate, apple and orange juice, Vanilla yogurt with granola topping, oatmeal, fresh cut seasonal fruit plate

## **Daybreak**

Scrambled eggs, breakfast potatoes, sausage patties or bacon  
fresh cut seasonal fruit plate, apple and orange juice

## **Eye Opener**

Scrambled eggs, breakfast potatoes, French Toast, maple syrup, sausage patties, bacon, fresh cut seasonal fruit plate, muffins, apple and orange juice

## **Early Riser**

Buttermilk biscuits and Country Gravy, Scrambled Eggs, fresh cut seasonal fruit plate, apple and orange juice

## **Breakfast items ala carte**

Bagels & Cream Cheese

Danish

French Toast with Syrup

Biscuits & Country Gravy

Oatmeal

Donuts

Coffee / Decaffeinated Coffee

Soft Drinks

Bottled Water

Milk

# Signature Sandwiches

Our **Signature Sandwiches** can be prepared and customized to meet your guests needs. They can be prepared to go as a boxed lunch or pre-plated and set to assist in keeping your function on schedule. Your menu may be a variety of the selections but require a minimum of five each per choice.



## **Midwest Smoked Ham Club**

Smoked ham shaved and stacked on a flakey croissant with provolone cheese, leaf lettuce, sliced tomato, crisp bacon and honey mustard. Served with a side of pasta salad, potato chips, brownie or cookie and a 12 oz. soda or bottled water

## **Roasted Garden Vegetable Wrap**

Roasted balsamic marinated zucchini, eggplant, mushrooms, red peppers and red onion topped with fresh mozzarella on a multigrain ciabatta roll. Served with fresh fruit salad, potato chips, cookie and a 12 oz soda or bottled water

## **Roasted Beef & Swiss Sandwich**

Tender sliced roasted beef with caramelized onions, fresh spinach, Swiss Cheese and horseradish mayonnaise. Served with a side of marinated vegetable salad, potato chips, cookie and a 12 oz. soda or bottled water

## **Southwestern Chicken Fajita Wrap**

Sliced chicken breast with sautéed chipotle pepper & onions strips, tomato and shredded lettuce and wrapped in a flavored tortilla. Accompanied with roasted corn & black bean salad, chips, cookie and a 12 oz. soda or bottled water

## **Pesto Chicken Sandwich**

Roasted chicken breast with sliced tomato, arugula, provolone cheese and pesto mayonnaise on focaccia. Accompanied with fruit salad, potato chips, cookie and a 12 oz. soda or bottled water

## **Turkey Cheddar Tomato Wrap**

Shaved roasted turkey breast with aged cheddar cheese, leaf lettuce, tomato and ranch flavored cream cheese wrapped in a flavored tortilla accompanied by pasta salad, chips, cookie and a 12 oz. soda or bottled water

# LACC Buffets

Our **LACC Buffets** have been created with distinctive themes for your event planning convenience. Each buffet is served with, iced water and lemonade or iced tea and appropriate condiments. These menus require a minimum of fifteen guests.



## **Dwight's Italian Buffet**

Baked lasagna, chicken Italiano, zucchini with garlic and chili flakes, garlic bread sticks, Caesar salad, dessert and beverage.

## **Flanagan's Pacific Rim**

Sweet & sour chicken breast, beef & broccoli stir fry, miniature egg rolls, vegetable fried rice, jasmine rice, sugar snap peas, oriental cabbage salad, dessert and beverage.

## **Pontiac's Bistro Grill**

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, cole slaw or macaroni salad, relishes including sliced tomato, lettuce, red onion, dill slices. Potato chips, dessert and beverage.

## **Prairie Central's Idaho Potato Bar & Salad Buffet**

Giant baked Idaho potatoes with chili con carne, cheddar cheese sauce, mushroom cream sauce, broccoli, grilled onions, roasted red peppers, sliced jalapenos, bacon bits, shredded cheddar cheese, sour cream and margarine. Accompanied by a garden fresh green salad with tomato wedges, cucumber slices, dessert and beverage.

## **Tri-Point Texas BBQ**

Pulled pork, grilled chicken breasts and veggie burgers with bbq sauce, corn cobbettes, baked beans, potato salad and watermelon. Relishes including sliced tomato, lettuce, red onion, dill slices. Potato chips, dessert and beverage.

## **Woodland's Mexican Buffet**

Cheese enchiladas, chicken fajitas with flour tortillas, shredded cheddar, sliced black olives, pico de gallo, sliced jalapenos, sour cream, guacamole, Spanish rice, refried beans, tortilla chips, cinnamon crisps and beverage.

# Build your own Buffet

Our **Culinary Classic Build your own** buffet or served meal has been created to let you design your own menu. Your menu will include your choice of entrée, salad and dressing, two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, iced water and iced tea and your choice of dessert. These menus require a minimum of fifteen guests.



## Salads

Tossed Mixed Greens Salad with grape tomatoes and cucumber slices  
Caesar Salad with Romaine, parmesan, red onion, tomato wedges and Caesar  
Fresh Fruit Salad with melon slices, orange zest and fresh mint leaves  
Iceberg Wedge Salad with cherry tomato, lemon wedge and bleu cheese crumbles  
Portabella Salad with thin sliced marinated portabella, red peppers & mesclun greens  
Baby Spinach with Mandarin oranges, red onion, croutons and raspberry vinaigrette  
Tuscany Tomato & Mozzarella, tomato, fresh mozzarella & basil with garlic vinaigrette

## Dressings

Balsamic Vinaigrette, Caesar, French, Ranch, Zesty Italian

## Accompaniments

Sautéed Spinach, Green Beans with Almonds, Confetti Corn, Florentine Blend,  
Broccoli Flowerets, Dilled Baby Carrots, Grilled Zucchini with basil, Garlic Mashed  
Potatoes, Roasted Red Potatoes with Herbs, Scalloped Potatoes, Whipped Sweet  
Potatoes, Au Gratin Potatoes, Basil Orzo, Wild Rice Pilaf

## Culinary Classic Entrees

**Southwestern Glazed Pork Loin**, sliced and served with chipotle pepper sauce  
**Chicken Piccata**, breast of chicken lightly sautéed in light lemon sauce with capers  
**Italian Chicken**, grilled breast of chicken seasoned with Italian marinade  
**Rosemary Chicken**, served with rosemary and garlic  
**Broiled Salmon** with Dill Butter, filet broiled to perfection served with dill butter  
**Steak Au Poivre**, Delicious beef tenderloin served with brandy sauce and peppercorns

## Dessert Choices

Peach Cobbler, Pumpkin Pie, Chocolate Cake, Carrot Cake, Seasonal Fresh Fruit,  
Cheesecake with topping

# Hors d'oeuvres & More

Our **Appetizers, Dips, Hors d'oeuvres** selections are perfect for meetings, parties, pre meal gatherings

## **Trays & Displays** *per person*

Crudités and dip  
Cheese & crackers  
Imported cheese board & gourmet crackers  
Fresh seasonal fruit and cheese  
Yogurt dip with fresh seasonal fruit  
Turkey & Vegetarian Southwest tortilla roll ups

## **Assorted Dips** *by the quart* served with chips

Crab dip  
Spinach artichoke dip  
Ranch dip  
French onion dip  
Vegetable cream cheese dip  
Mexican layered dip  
Pico de gallo  
Nacho cheese dip

## **Hors d'oeuvres** *by the dozen*

*can be passed on trays or set as a hors d'oeuvres station depending on your event*

Meatballs, Italian, bbq or teriyaki  
Egg rolls  
Stuffed mushroom caps  
Chicken or vegetable quesadillas  
Breaded chicken tenders  
Wings, buffalo, bbq or teriyaki  
Bruschetta  
Skewered fruit kabobs  
Crostini with hummus  
Shrimp cocktail

## **Beverages**

Ice Tea, Lemonade

# Catering Price Guide

## **Sunrise**

Continental	\$ 5.95
Healthy Beginning	\$ 6.95
Daybreak	\$ 7.95
Eye Opener	\$ 8.95
Early Riser	\$ 8.95

## **Breakfast Ala Carte Items**

Biscuits & Gravy	\$ 2.89
French Toast & Syrup	\$ 2.99
Bagels	\$ 2.29
Danish	\$ 2.29

## **Signature Sandwiches**

Boxed Lunch	\$ 9.95
Catered meal	\$11.75

## **Themed Buffets**

Dwight's Italian	\$14.95
Flanagan's Pacific Rim	\$14.95
Pontiac's Bistro Grill	\$10.95
Prairie Central's Idaho Potato Bar & Salad	\$9.95
Tri-Point's Texas BBQ	\$12.95
Woodland's Mexican	\$13.95

## **Build your Own Buffet**

Served Meal add \$3.00 per person	
Southwestern Pork	\$13.95
Chicken Piccata	\$14.95
Italian Chicken	\$14.95
Rosemary Chicken	\$14.95

**Trays and Displays** *per person*

Crudités and dip	\$2.45
Cheese & crackers	\$3.25
Imported cheese board & gourmet crackers	\$4.95
Fresh seasonal fruit and cheese	\$3.95
Yogurt dip with fresh seasonal fruit	\$3.95
Turkey & Vegetarian Southwest tortilla roll ups	\$3.95
Mini sandwiches on wheat rolls with two assorted fillings, tuna salad, egg salad, chicken salad, seafood salad, turkey, cucumber cream cheese, tomato mozzarella	\$3.95

**Assorted Dips** *by the quart* served with chips

Crab dip	\$4.95
Spinach artichoke dip	\$4.95
Ranch dip	\$3.95
French onion dip	\$3.95
Vegetable cream cheese dip	\$4.95
Mexican layered dip	\$4.95
Pico de gallo	\$3.95
Nacho cheese dip	\$4.95

**Hors d' oeuvres** *by the dozen*

*can be passed on trays or set as a hors d' oeuvres station depending on your event*

Meatballs, Italian, bbq or teriyaki	\$ 8.95
Egg rolls	\$12.95
Stuffed mushroom caps	\$12.95
Chicken or vegetable quesadillas	\$12.95
Breaded chicken tenders	\$14.95
Wings, buffalo, bbq or teriyaki	\$11.95
Bruschetta	\$ 9.95
Skewered fruit kabobs	\$12.95
Crostini with hummus	\$ 8.95
Shrimp cocktail	Market

**Beverages** *by the gallon*

Iced Tea	\$ 8.95
Lemonade	\$ 8.95
Sherbet Punch	\$ 9.95

