



CATERING MENU



Contact MCC Conference and Event Services for pricing



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CONTINENTAL BREAKFAST

All menu prices are per person unless otherwise noted

Assorted Breakfast Sweet Cakes and Mini Muffins
*Includes coffee service**

Assorted Breakfast Sweet Cakes and Mini Muffins
*Includes orange juice, coffee service**

Assorted Breakfast Sweet Cakes and Mini Muffins
*Includes seasonal fresh fruit, orange juice, coffee service**

Assorted Miniature Breakfast Pastries, Bagels, Muffins, and Croissants
*Includes seasonal fresh fruit, assorted juices, and coffee service**

Yogurt Bar with Toppings
Includes fruit, nuts, granola, dried fruit, and more

Scones
Choice of mini or large scones

Bagels and Cream Cheese (Large)

Donut Holes, Assorted Varieties

Individual Assorted Yogurts
Choice of Greek or low fat

Coffee refills are an additional \$1 per person

**Coffee service includes regular coffee, decaf, hot tea, ice water, fresh cream, all condiments, and service wares*



HOT BREAKFAST BUFFETS

Breakfast buffets include coffee service.

Scrambled Eggs (or Cheesy Scrambled Eggs), Hash Browns, English Muffin, or Mini Muffin
Includes bacon or sausage

Oven Omelet—Vegetarian
Served with hash browns, English muffin, or mini muffin

Oven Omelet—Bacon or ham
Served with hash browns, English muffin, or mini muffin

Texas French Toast
Served with sausage or bacon

Breakfast Burrito
Choice of:
– Vegetarian with cheese
– With sausage or bacon

Breakfast Sandwich on English Muffin or Croissant
Includes egg, cheese, and sausage, ham, or bacon

Breakfast Skillet—Eggs, Vegetables, Potatoes, Cheese
Served with hash browns, English muffins, or mini muffins
– Add breakfast sausage, Andouille sausage, or bacon
– Available to order Mexican spicy skillet style

Individual Quiche with Fresh Fruit and Mini Muffins



HORS D'OEUVRES / SNACKS

Crudités Tray with Choice of Dips
– Add roasted balsamic vegetables
– Add assorted olives and pickled vegetables

Seasonal Fresh Fruit Tray

Cheese and Cracker Tray
– Add assorted meats
– Add specialty cheeses

Hot and Cold Hors D'Oeuvres Buffet
*Choice of three hot and three cold—see list**

Individual Bags of Chips and Pretzels

Individual Granola Bar

Build Your Own Trail/Snack Mix
– Individual bags trail mix

Soft Pretzel with Cheese Dip

Assorted Whole Fresh Fruits

*Full list of options is available upon request. Additional items can be discussed.



SALADS

Includes rolls and butter, regular coffee, iced tea or lemonade, iced water, and cookies.

Cobb Salad

Grilled Chicken Caesar Salad

Chef Salad

Crab Louis Salad

Roasted Balsamic Vegetables and Kale Mix Salad

Cajun Grilled Chicken Salad

Spinach Strawberry Chicken Salad

Build Your Own Salad Bar (30 people or more)

Fresh mixed greens, meats and cheeses, assorted toppings, and dressings



SANDWICHES

Served with chips, regular coffee, iced tea or lemonade, iced water, and cookies. À la carte side salads served separately.

Chilled Sandwiches

Selections include turkey, ham, roast beef, or vegetarian. Condiments served on the side.

– Substitute soft roll, Kaiser roll, or wrap

– Substitute croissant

– Add cheese

Chilled Sub Sandwiches

Selections include turkey, ham, roast beef, or vegetarian with lettuce (and/or cheese).

Condiments on the side.

Deli Buffet (30 people or more)

Trays of assorted deli meats and cheese, sliced tomatoes, onions, lettuce, pickles, and assorted breads and rolls. Condiments served on the side. Includes choice of two à la carte side salads.

Italian Beef Sandwich

Includes rolls, cheese, grilled onions and sweet peppers, and giardiniera

Grilled Chicken Breast Sandwich with Dijon Spread

BBQ Beef, Pulled Pork, or Pulled Chicken Sandwich

Picnic Buffet

Hamburgers, Hot Dogs, Brats, or Italian Sausages

À la Carte Salads

Selections include coleslaw, pasta salad, fruit salad, potato salad, broccoli salad, macaroni salad, or mixed green salad.

Cup of Soup

Cup of Chili

Boxed lunch options can be prepared to your specific needs.

**Gluten free, dairy free, vegan, and vegetarian options available.*



PIZZA

Pizza

Whole Cheese Pizza—16"

Whole Pizza with Sausage, Pepperoni, Chicken, or Vegetarian

Whole Pizza with Everything

Pizza Slices with Pop and Cookies

Choice of:

- Cheese
- Meat or Vegetarian

You can request gluten free crust or gluten free cauliflower crust



ENTRÉES

Entrées include mixed green salad, vegetable du jour, rolls and butter, regular coffee, iced tea or lemonade, iced water, and dessert.

Roast Turkey with Mashed Potatoes, Stuffing, and Cranberry Sauce

Grilled Chicken Breast with Rice Pilaf

Served with choice of sauces: supreme, mushroom, marsala, teriyaki, or herbed

Roast Herbed Loin of Pork

Served with mashed potatoes and stuffing or Bohemian sauerkraut and applesauce

Roast Beef Au Jus

With choice of potato or rice

Grilled Glazed Fillet of Salmon

With choice of potato or rice

Beef Sirloin Tips and Mushrooms over Egg Noodles

Stuffed Chicken Breast Kiev or Cordon Bleu

With choice of potato or rice

Rotisserie Style Roast Chicken Quarter

With choice of potato or rice

Grilled Sirloin Steak with Horseradish Sauce

With choice of potato or rice

Texas Buffet with Smoked Brisket, Pulled Pork or Pulled Chicken, BBQ Ribs, Cornbread, Baked Beans, and Coleslaw

Please consult with Food Services Director for additional options. Vegan, dairy free, and gluten free options also available.



PASTA ENTRÉES

Entrees include mixed green salad, rolls and butter or garlic bread, regular coffee, iced tea or lemonade, iced water, and dessert.

Baked Mostaccioli

– Add Italian sausage or meatballs

Macaroni and Cheese

Baked Meat Lasagna or Vegetable Lasagna

Pasta Primavera

With grilled chicken

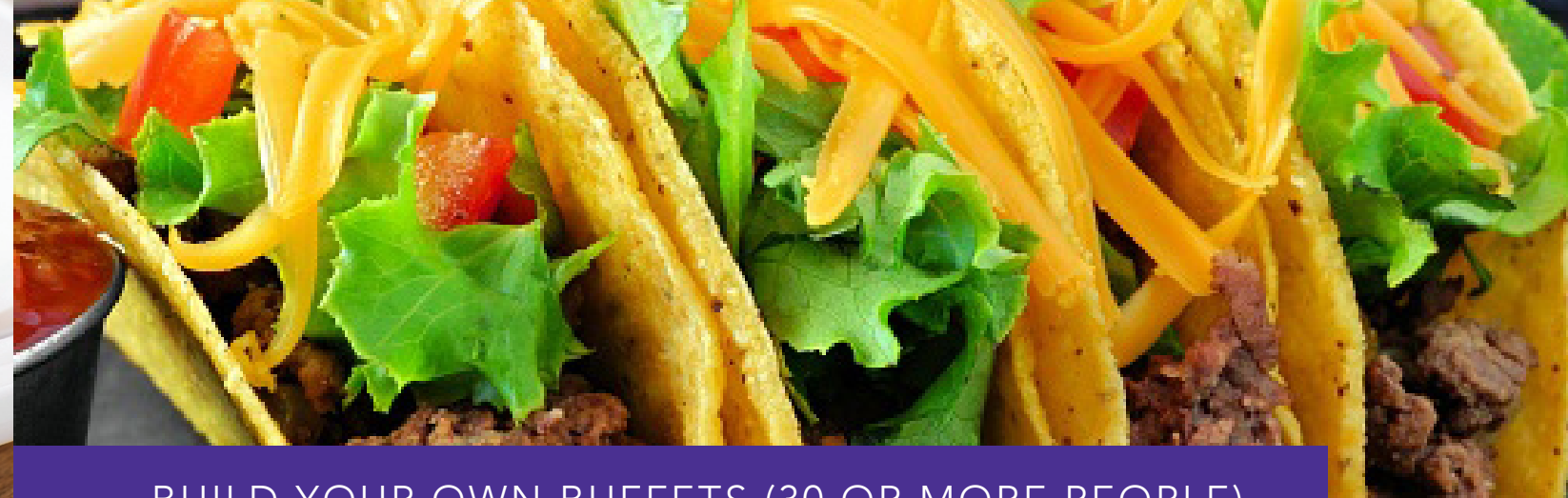
Chicken Parmesan with Pasta

Choice of grilled or breaded chicken

Cheese Tortellini

With choice of marinara or alfredo sauce

**Gluten free pasta is available*



BUILD YOUR OWN BUFFETS (30 OR MORE PEOPLE)

Entrees include mixed green salad, regular coffee, iced tea or lemonade, iced water, and dessert.

Pasta Bar

Choose two pastas and three sauces. Includes garlic bread.

Fajita Bar

Includes chicken and beef, grilled onions and peppers, Spanish rice, and refried beans

Baked Potato Bar

With chili or taco meat, broccoli and cheese, and other assorted toppings

Taco Bar

With beef and chicken, assorted toppings, hard and soft-shell tortillas, Spanish rice, and refried beans

5 Chili Bar

Beef, chicken, and vegetarian chilis with toppings and rolls or garlic bread



DESSERTS

Jumbo Cookie Assortment

Small Butter Cookie Assortment

Gourmet Cookie Bar Assortment

Iced Sheet Cake—Yellow or Chocolate

Iced Fudge Brownies (With or Without Nuts)

Lemon Bars

Layer Cake or Pie

Cheesecake
With fruit

Ice Cream Sundae Bar

Assorted Ice Cream Bars

Assorted Bite-Sized Gourmet Pastries

Assorted Miniature French Pastries

Specialty desserts and custom cakes are available upon request.



BEVERAGES

CS Coffee Service

Includes regular coffee, decaf, hot tea, iced water, cream, condiments, etc.
– Upgrade to premium coffee

POP Canned Assorted Soft Drinks—Coca Cola Products

IT, L, Iced Tea, Lemonade, or Fruit Punch
FP

OJ,AJ Orange Juice, Apple Juice, or Cranberry Juice
CJ

BW Bottled Water – 8 oz.

PB Festive Punch Bowl

HC Hot Chocolate
With toppings

IW Infused Water
Add fruits, fresh herbs, or vegetables

GM Gourmet Mocktail

HW Hot Water
Five-gallon dispenser

ICE Ice Bucket

LC LaCroix Cans



MISCELLANEOUS

Tablecloths are included for buffet tables only. Additional tablecloths and specialty linens available upon request.

Ask About:

- Carry Out Containers
- Carry Out Large Foil Pans with Lids
- China Service

Labor charges will be added on weekends and days when the College is closed or during hours that are prior to or after normal service hours. Charges will be for hours worked at overtime rate.

Meal tickets are available for the MCC Café for groups of 30 or less.

MCC Café Cards/Gift Cards are available in the Café in any denomination and are refillable.

Last-minute orders (requests within 24 hours of service) will be charged a late fee.

CATERING POLICIES AND REMINDERS

WHAT ARE THE PROCEDURES FOR REQUESTING CATERING SERVICES?

Because of the need to order food, linens and supplies in advance, and to arrange staffing to meet your catering needs, we need as much notice as possible (preferably 10 days or more) to assure that we have everything you need. Last minute requests may not be possible or may incur a late fee. If you have complex or very specialized needs please contact us as early as possible so that we can meet with you and identify your needs.

HOW DO I ORDER CATERING?

Reach out to Ryan Giles at rgiles@mchenry.edu. Please have the date, time, and location of your catering as well as what you would like to order and your G/L account number you would like to be charged for the catering.

WHERE CAN I FIND THE CATERING MENU?

Go to My Employee Portal. On the search bar on the top of the page search for catering menu. The first link that pops up is the correct link to our catering menu.

MCC FOOD SERVICES CONTACT INFORMATION

Ryan Giles ----- (815) 455-8728




McHenry
County College

McHenry County College
8900 U.S. Highway 14
Crystal Lake, IL 60012-2761
(815) 455-3700
www.mchenry.edu