CATERING MENU

*contact us about pricing

McHenry County College
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CONTINENTAL BREAKFAST

All menu prices are per person unless otherwise noted.

C-1  Assorted Breakfast Sweet Cakes and Mini Muffins
     *Includes coffee service*

C-2  Assorted Breakfast Sweet Cakes and Mini Muffins
     Orange Juice, *Includes coffee service*

C-3  Assorted Breakfast Sweet Cakes and Mini Muffins
     Seasonal Fresh Fruit, Orange Juice, *Includes coffee service*

C-4  Assorted Miniature Breakfast Pastries, Mini Bagels, Mini Muffins
     and Mini Croissants, Seasonal Fresh Fruit, Assorted Juices
     *Includes coffee service*

C-5  Yogurt Bar With Toppings
     Includes fruit, nuts, granola, dried fruit, and more

C-6  Scones
     – Mini
     – Large

C-7  Bagels and Cream Cheese (large)

C-8  Donut Holes, Assorted varieties

C-9  Individual Assorted Yogurts
     – Greek
     – Low fat

There is an additional fee for coffee refills of $1.00 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.

B-1 Scrambled Eggs, hash browns, English muffin or mini muffin
  *Includes bacon or sausage*
  – Cheesy Scrambled Eggs

B-2 Oven Omelet—Vegetarian, hash browns, English muffin or mini muffin

B-3 Oven Omelet—Bacon or ham, hash browns, English muffin or mini muffin

B-4 Texas French Toast, with sausage or bacon

B-5 Breakfast Burrito
  – Vegetarian with cheese
  – With sausage or bacon

B-6 Breakfast Sandwich, on English muffin or Croissant
  *Includes egg, cheese and sausage, ham or bacon*

B-7 Breakfast Skillet, eggs, vegetables, potatoes, cheese
  – With breakfast sausage, Andouille sausage or bacon
  – Mexican spicy skillet
  – With hash browns, English muffins or mini muffins

B-8 Individual Quiche with fresh fruit and Mini Muffins
<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>HD-1</td>
<td>Crudités Tray with choice of dips</td>
</tr>
<tr>
<td></td>
<td>– Add roasted balsamic vegetables</td>
</tr>
<tr>
<td></td>
<td>– Add assorted olives and pickled vegetables</td>
</tr>
<tr>
<td>HD-2</td>
<td>Seasonal fresh fruit tray</td>
</tr>
<tr>
<td>HD-3</td>
<td>Cheese and Cracker Tray</td>
</tr>
<tr>
<td></td>
<td>– Add Assorted Meats</td>
</tr>
<tr>
<td></td>
<td>– Specialty Cheeses</td>
</tr>
<tr>
<td>HD-4</td>
<td>Hot and Cold Hors D’oeuvres buffet</td>
</tr>
<tr>
<td></td>
<td><em>Choice of 3 hot and 3 cold—see list</em></td>
</tr>
<tr>
<td>SN-1</td>
<td>Individual bags of chips and pretzels</td>
</tr>
<tr>
<td>SN-2</td>
<td>Individual granola bar</td>
</tr>
<tr>
<td>SN-3</td>
<td>Build Your Own Trail/ Snack Mix</td>
</tr>
<tr>
<td></td>
<td>– Individual bags trail mix</td>
</tr>
<tr>
<td>SN-4</td>
<td>Soft Pretzel with Cheese Dip</td>
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<tr>
<td>SN-5</td>
<td>Assorted Whole Fresh Fruits</td>
</tr>
</tbody>
</table>

*Full list of options is available upon request. Additional items can be discussed.*
Includes rolls and butter, regular coffee, iced tea or lemonade, iced water, and cookies.

SL-1  Cobb Salad
SL-2  Grilled Chicken Caesar Salad
SL-3  Chef Salad
SL-4  Crab Louis Salad
SL-5  Roasted Balsamic Vegetables and Kale Mix Salad
SL-6  Cajun Grilled Chicken Salad
SL-7  Spinach Strawberry Chicken Salad
SL-8  Build your Own Salad Bar (30 people or more)

*Fresh mixed greens, meats and cheeses, assorted toppings, and dressings*
Served with chips, regular coffee, iced tea or lemonade, iced water and cookies. A la carte side salads are separate.

S-1  Chilled sandwiches—on bread
     *Selections include turkey, ham, roast beef and vegetarian with lettuce, condiments on side*
     – Substitute soft roll, Kaiser roll, or wrap
     – Substitute croissant
     – Add cheese

S-2  Chilled Sub Sandwiches
     *Selections include turkey, ham, roast beef, vegetarian, with lettuce and cheese, condiments on the side.*

S-3  Deli Buffet (30 people or more)
     *Trays or assorted deli meats and cheese, sliced tomatoes, onions, lettuce and pickles, assorted breads and rolls, condiments on the side, and choice of 2 a la carte side salads.*

S-4  Italian Beef Sandwich
     *Includes rolls, cheese, grilled onions and sweet peppers, giardinera*

S-5  Grilled Chicken Breast Sandwich with Dijon spread

S-6  BBQ Beef, Pulled Pork, or Pulled Chicken Sandwich

S-7  Picnic Buffet- hamburgers, hot dogs, brats or Italian sausages

A la carte salads
     *Selections include coleslaw, pasta salad, fruit salad, potato salad, broccoli salad, macaroni salad, or mixed green salad.*

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

Cup of Soup
Cup of Chili
Boxed lunch options prepared to your specific needs
Whole Cheese Pizza 16”

Whole Pizza with Sausage, Pepperoni, Chicken, or Vegetarian

Whole Pizza with Everything

Pizza Slices with Pop and cookies
– Cheese
– Meat or Vegetarian

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

E-1  Roast Turkey with mashed potatoes, stuffing, and cranberry sauce
E-2  Grilled Chicken Breast with rice pilaf
     *Served with choice of sauces: supreme, mushroom, marsala, teriyaki or herbed*
E-3  Roast Herbed Loin of Pork with mashed potatoes and stuffing or Bohemian sauerkraut, and applesauce
E-4  Roast Beef au jus with choice of potato or rice
E-5  Grilled Glazed Fillet of Salmon with potato or rice
E-6  Beef Sirloin Tips and Mushrooms over Egg Noodles
E-7  Stuffed Chicken Breast Kiev or Cordon Bleu with rice or potato
E-8  Rotisserie Style Roast Chicken Quarter with rice or potato
E-9  Grilled Sirloin Steak with horseradish sauce and *Choice of potato or rice*
E-10 Texas Buffet with smoked brisket, pulled pork or pulled chicken, bbq ribs, cornbread, baked beans, and coleslaw

Other options are available so please consult with Food Services Director. Vegan, dairy free and gluten free options also available.
Entrees include mixed green salad, rolls and butter or garlic bread, regular coffee, iced tea or lemonade, iced water and dessert.

P-1 Baked Mosticcoli
   – With Italian sausage or meatballs

P-2 Macaroni and Cheese

P-3 Baked Meat Lasagna
   – Vegetable Lasagna

P-4 Pasta Primavera
   – With grilled chicken

P-5 Chicken Parmesan with pasta
   *Choice of grilled or breaded chicken

P-6 Cheese Tortellini with choice of marinara or alfredo sauce

*Gluten free pasta is available
Entrees include mixed green salad, regular coffee, iced tea or lemonade, iced water and dessert

**BF-1**  Pasta Bar  
2 pastas and 3 sauces, includes garlic bread

**BF-2**  Fajita Bar  
includes chicken and beef, grilled onions and peppers, Spanish rice, and refried beans

**BF-3**  Baked Potato Bar with chili or taco meat, broccoli and cheese, and toppings

**BF-4**  Taco Bar  
with beef and chicken, toppings, hard and soft shells, Spanish rice, and refried beans

**BF-5**  Chili Bar  
beef, chicken, and vegetarian chilis with toppings and rolls or garlic bread
### DESSERTS

<table>
<thead>
<tr>
<th></th>
<th>Description</th>
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<tbody>
<tr>
<td>D-1</td>
<td>Jumbo Cookie Assortment</td>
</tr>
<tr>
<td>D-2</td>
<td>Small Butter Cookie Assortment</td>
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<tr>
<td>D-3</td>
<td>Gourmet cookie Bar Assortment</td>
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<tr>
<td>D-4</td>
<td>Iced Sheet Cake—yellow or chocolate</td>
</tr>
<tr>
<td>D-5</td>
<td>Iced Fudge Brownies (with or without nuts)</td>
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<tr>
<td>D-6</td>
<td>Lemon Bars</td>
</tr>
<tr>
<td>D-7</td>
<td>Layer Cake or Pie</td>
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<tr>
<td>D-8</td>
<td>Cheesecake</td>
</tr>
<tr>
<td></td>
<td>- With fruit</td>
</tr>
<tr>
<td>D-9</td>
<td>Ice Cream Sundae Bar</td>
</tr>
<tr>
<td>D-10</td>
<td>Assorted Ice Cream Bars</td>
</tr>
<tr>
<td>D-11</td>
<td>Assorted Bite Sized Gourmet Pastries</td>
</tr>
<tr>
<td>D-12</td>
<td>Assorted Miniature French Pastries</td>
</tr>
</tbody>
</table>

Specialty desserts and custom cakes are available upon request.
<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CS</td>
<td>Coffee Service includes regular coffee, decaf, hot tea, iced water, cream, condiments, etc. Premium Coffee</td>
</tr>
<tr>
<td>POP</td>
<td>Canned assorted Soft Drinks—Coca Cola products</td>
</tr>
<tr>
<td>IT, L, FP</td>
<td>Iced Tea, Lemonade, or Fruit Punch</td>
</tr>
<tr>
<td>OJ, AJ, CJ</td>
<td>Orange juice, apple juice, or cranberry juice</td>
</tr>
<tr>
<td>BW</td>
<td>Bottled water 8 oz</td>
</tr>
<tr>
<td>PB</td>
<td>Festive Punch Bowl</td>
</tr>
<tr>
<td>HC</td>
<td>Hot Chocolate With toppings</td>
</tr>
<tr>
<td>IW</td>
<td>Infused Water fruits, fresh herbs, or vegetables</td>
</tr>
<tr>
<td>GM</td>
<td>Gourmet Mocktail</td>
</tr>
<tr>
<td>HW</td>
<td>Hot Water 5 gallon dispenser</td>
</tr>
<tr>
<td>ICE</td>
<td>Ice Bucket</td>
</tr>
<tr>
<td>LC</td>
<td>LaCroix Cans</td>
</tr>
</tbody>
</table>
Tablecloths are included for buffet tables only.

Additional Tablecloths and specialty linens

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 hours that are prior to normal service hours 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?
There is a form to request catering services on myMCC under the drop down menu in the Services section under Food Services. The form is a template, so when you fill it out you must save it to your desktop as a file name. Then attach that form to an email and send it to Sandra Johnston, Jessica Diehl, and Chris Rogge. Be sure to fill out the form completely with dates, time, location, number attending, menu selections and the complete and full account number to be charged. The event date will not be saved or processed without this account number. We do all billing at the end of each month and must have this information.

WHERE CAN I FIND THE CATERING MENU?
Catering menu is found on MyMCC under the drop down menu in the Services section under Important Links/MCC Café. Also, there are specific policies for events on campus with food that is not provided by MCC Food Services Department, so you must check with us for those events in advance to be sure that you are in compliance with all McHenry County Department of Health requirements. As always, we will strive to meet your needs and help you in any way we can to assure that your events are the best they can be. Do not hesitate to call us with questions or assistance in planning your events.

MCC FOOD SERVICES CONTACT INFORMATION
Ryan Giles ----------------------------------------------- (815) 455-8728