



CONFERENCES AND FACILITY RENTAL

CATERING MENU





CONTINENTAL BREAKFAST

All menu prices are per person unless otherwise noted.

C-1	Assorted breakfast sweet cakes and muffins ----- <i>coffee, tea, decaf and ice water</i>	\$3.00
C-2	Assorted breakfast sweet cakes and muffins ----- <i>assorted juices, coffee, tea, decaf and ice water</i>	\$3.50
C-3	Assorted breakfast sweet cakes and muffins ----- <i>seasonal fresh fruit, assorted juices, coffee, tea, decaf and ice water</i>	\$5.00
C-4	Assorted mini pastries, bagels and croissants ----- <i>seasonal fresh fruit, assorted juices, coffee, tea, decaf and ice water</i>	\$5.50

There is an additional charge for coffee refills of \$.50 per person.

BREAKFAST BUFFETS

Breakfast buffets include: coffee, tea, decaf and ice water. Juices are additional.

B-1	Scrambled eggs, hash brown potatoes, English muffin or mini muffin ----- <i>choice of bacon, sausage or ham</i>	\$5.50
B-2	Oven omelet with ham or bacon, hash brown potatoes, English muffin or mini muffin -----	\$6.00
B-3	Vegetarian oven omelet, hash brown potatoes, English muffin or mini muffin -----	\$6.00
B-4	Pancakes with sausage or bacon -----	\$6.00
B-5	Texas French Toast with sausage or bacon -----	\$6.00
B-6	Sausage gravy with biscuit, hash brown potatoes -----	\$6.00



HORS D'OEUVRES / SNACKS

HD-1	Vegetable tray with dip -----	\$1.75
HD-2	Fresh fruit tray -----	\$3.50
HD-3	Cheese & cracker tray -----	\$1.75
HD-4	Assorted miniature sandwiches -----	\$3.50
HD-5	Hot and cold hors d'oeuvres buffet -----	\$10.00
SN-1	Assorted individual bags pretzels and chips -----	\$1.00 ea.
SN-2	Salsa and chips -----	\$1.25
SN-3	Trail mix/snack mix -----	\$1.25
SN-4	Assorted whole fresh fruits -----	\$.85

SALADS

Selections include rolls and butter, coffee, iced tea, ice water and dessert.

SL-1	Cobb salad -----	\$7.50
SL-2	Caesar salad with grilled chicken breast -----	\$7.50
SL-3	Chef salad -----	\$7.50
SL-4	Antipasto salad -----	\$7.50
SL-5	Tuna niçoise salad -----	\$7.50
SL-6	Vegetarian garden salad -----	\$7.50
SL-7	Build your own salad buffet (30 or more) ----- <i>fresh mixed greens, assorted toppings, and assorted dressings</i>	\$7.50



SANDWICHES

Served with chips, coffee, iced tea, ice water, and dessert. A la carte salads are extra.

- S-1 Sandwiches on bread ----- \$5.75 (on roll \$6.25)
selections include: beef, ham, turkey, and/or vegetarian with lettuce and condiments on the side.
With cheese add \$.50

- S-2 Croissant sandwich ----- \$6.75
selections include: beef, ham, turkey, and/or vegetarian with lettuce and condiments on the side.
With cheese add \$.50

- S-3 Sub sandwich ----- \$7.50
selections include: beef, ham, turkey, and/or vegetarian with lettuce and condiments on the side.
With cheese add \$.50

- S-4 Deli buffet (30 or more) ----- \$9.75
tray of assorted meats and cheeses, sliced tomatoes, onions, lettuce, dill pickles, assorted breads & rolls, choice of 2 side salads, condiments

- S-5 Italian beef sandwich ----- \$7.50

- S-6 French dip sandwich ----- \$7.50

- S-7 Grilled chicken breast with dijon spread ----- \$7.50

A la carte side salads ----- \$1.50 per person additional per salad
Selections include: pasta salad, fruit salad, San Francisco potato salad, American potato salad, broccoli salad, lentil salad, vegetable marinade, Hawaiian fruit medley, coleslaw, tossed mix greens, mushrooms, vinaigrette, macaroni salad

Cup of soup ----- \$2.50 per person additional

Boxed lunch option prepared to your specific needs ----- add \$.75 per person



ENTRÉES

Entrées include: mixed green salad, vegetable du jour, rolls and butter, coffee, iced tea, ice water and dessert.

E-1	Roast turkey----- <i>mashed potatoes, stuffing</i>	\$9.50
E-2	Chicken breast with white wine sauce ----- <i>rice pilaf</i>	\$8.50
E-3	Baked glazed ham ----- <i>choice of potatoes or corn bread, and applesauce</i>	\$9.00
E-4	Boneless roast loin of pork ----- <i>mashed potatoes, stuffing or Bohemian sauerkraut, and applesauce</i>	\$9.50
E-5	Roast beef au jus ----- <i>choice of potato or rice</i>	\$9.50
E-6	Baked crumb-topped fillet of fish with lemon, and tartar sauce----- <i>rice or potato</i>	\$8.75
E-7	Grilled lemon chicken breast----- <i>rice pilaf</i>	\$8.50
E-8	Beef sirloin tips and mushrooms ----- <i>egg noodles</i>	\$9.50
E-9	Vegetable stir fry ----- <i>fried or steamed rice (with chicken or beef added - \$9.00)</i>	\$7.50
E-10	Stuffed chicken Kiev ----- <i>rice or potato</i>	\$8.00



ITALIAN ENTRÉES

Entrées include: mixed green salad, rolls or garlic bread, coffee, iced tea, ice water and dessert.

E-11	Baked mostaccioli-----	\$6.50
E-12	Baked meat lasagna-----	\$7.50
E-13	Vegetable lasagna-----	\$7.50
E-14	Cajun chicken and pasta with vegetables-----	\$8.50
E-15	Chicken parmesan with pasta-----	\$7.50
E-16	Veal parmesan with pasta-----	\$8.50
E-17	Cheese tortellini with choice of marinara or Alfredo sauce-----	\$7.50

"BUILD YOUR OWN" BUFFETS

Entrées include: salad, dessert, coffee, iced tea and ice water

E-19	Pasta bar----- <i>Two pastas with meat sauce, Alfredo sauce, and marinara sauce</i>	\$8.75
E-20	Fajita bar----- <i>Includes chicken and beef, Spanish rice</i>	\$9.00



DESSERTS

D-1	Jumbo baked cookie assortment -----	\$1.00 per cookie
D-2	Small decorated butter cookie assortment-----	\$.75
D-3	Gourmet cookie bar assortment -----	\$1.75
D-4	Iced sheet cake -----	\$1.25
D-5	Iced fudge brownies-----	\$1.25
D-6	Lemon bars -----	\$1.25
D-7	Layer cake-----	\$1.50
D-8	Cheesecake-----	\$2.50 (with fruit \$3.00)
D-9	Ice cream sundae bar -----	\$3.50
D-10	Miniature gourmet pastry assortment -----	\$6.00

Specialty desserts and custom cakes are available upon request.

BEVERAGES

CS	Coffee, tea & decaf-----	\$1.00
POP	Canned soft drinks-----	\$1.00 per can
IT,L FP	Freshly brewed iced tea, lemonade or fruit punch -----	\$1.00
OJ,AJ CJ	Orange, apple or cranberry juice -----	\$1.00
BW	Bottled water - 8 oz-----	\$.75
PB	Festive punch bowl -----	\$1.25

CATERING POLICIES

McHenry County College has a variety of rooms to satisfy your meeting needs and offers a full catering menu to serve you throughout the day. Our goal is to make you a relaxed and confident host.

For meeting room reservations, please contact (815) 455-8764.

Should you have any special menu requests, special dietary needs, or service requests, please contact the Director of Food Services at (815) 455-8793.

The guaranteed number of persons is required at least 10 working days in advance. You may add to the number of guests up to two days before the event; however, the guaranteed number must be honored. When additional staff is needed, there will be an additional charge. Tablecloths may be included in the menu price, but there will be additional charges based on special or additional linen items requested. Upscale disposable service ware is available for an additional charge.

All meals of 30 or more attendees will be served buffet style. No gratuity or sales tax will be added. All menu prices are per person unless otherwise noted.



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