



FOOD SERVICES Catering Menu

Plated Dinner

(Minimum 25 people required with the same Entrée Choice)

*All entrées include Tossed Salad with Choice of Dressing,
Dinner Rolls & Butter, Beverage and Dessert
(Choice of Cheesecake, Carrot Cake or Chef's Choice Dessert)*

1 - \$13.95 per person
*Chicken Marsala
Bow Tie Pasta*
California Blend Mixed Vegetable*

2 - \$12.95 per person
*9 oz. Baked Scrod with Lemon Butter
Parsley Boiled Red Potatoes
Glazed Carrots*

#3 - \$12.95 per person
*Baked Chicken Breast Parmesan
Fettuccine*
Green Beans Almandine*

4 - \$13.95 per person
*Roast Pork
Stuffing or Mashed Potatoes with Gravy
Green Beans Amandine
Apple Sauce*

5 - \$12.95 per person
*Lemon Baked Chicken
Bow Tie Pasta*
California Blend Mixed Vegetable*

#6 - 12.95 per person
*Fried Chicken
Mashed Potatoes with Gravy
Buttered Corn*

#7 - \$18.95 per person
*9 oz Prime Rib with Au Jus
Baked Potato with Sour Cream
Steamed Broccoli*

#8 - \$18.95 per person
*Pan Seared Sea Scallops
Lemon Basil Orzo
Steamed Broccoli*

**Whole Wheat Pasta available upon request.*

48 HOUR ADVANCE NOTICE required for all catering orders.

\$5.00 Delivery Charge for all on-campus orders.

\$25.00 Delivery Charge for all off-campus orders.

18 % Service Charge will be applied for evening and weekend functions.

Consult with the Catering Supervisor for additional details (815) 280-2541.

Above prices valid through June 30, 2012.
