



FOOD SERVICES Catering Menu

Plated Luncheon

(Minimum 25 people required with the same Entrée Choice)
Available from 11:00 a.m. to 1:00 p.m.

*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 - \$10.25 per person
Baked Lasagna (Meatless available)
Green Beans Almandine
Garlic Bread (in place of dinner rolls)

2 - \$11.50 per person
Roast Pork
Mashed Potatoes with Gravy
Green Beans Almandine
Apple Sauce

#3 - \$10.25 per person
6 oz. Baked Cod with Lemon Butter
Parsley Boiled Potatoes
Steamed Broccoli

#4 - \$10.50 per person
Chicken Alfredo
*Fettuccine**
California Blend Mixed Vegetables

#5 - \$10.50 per person
Baked Chicken Breast Parmesan
*Fettuccine**
Green Beans Almandine

6 - \$10.50 per person
Fried Chicken or Fried Cod
Macaroni & Cheese
Glazed Carrots

****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.
