JOLIET
JUNIOR COLLEGE
1901

FOOD SERVICES CATERING MENUS

Prices Valid Through
6/30/18

Dear Guest,

Joliet Junior College Food Services is happy to present our campus catering menu, which includes a wide selection of food and beverages to meet the needs for your upcoming event.

Our professional staff is ready to provide personalized care, quality service, and assistance in helping you to create a menu that fits your budget. We look forward to working with you and exceeding your expectations!

Terry Pagoria
Food Service Manager

Scott D. LeCompte
Manager of Kitchen Operations

Cathy Solley
Catering Lead/Supervisor

CATERING GUIDELINES

Joliet Junior College Food Services is the exclusive food provider for Joliet Junior College. JJC holds the Food Service Operation License issued by the State of Illinois Department of Health. As a licensed food service operator, the college's food service operations and facilities are regularly inspected and governed by the Will County Health Department.

CATERING INQUIRIES

Please contact the Catering Supervisor at (815) 280-2541 or visit www.jjc.edu/business-auxiliary/food-services/Pages/catering-order-form.aspx

EVENT SPACE

Please contact the Event Coordinator and Scheduler at (815) 280-2524

GUIDELINES

Internal and external customers must coordinate all food and beverage provisions with JJC Food Services. JJC Food Services has the right of first refusal for all catering needs. Please understand that there is no guarantee that requested items will be available for catering requests received less than 72 hours prior to the service time.

A confirmation of the final number of guests must be made seven days prior to the event.

EVENTS

Meals are served buffet style (unless otherwise noted, for served/plated events) and are served with disposable service ware.

Proteins are estimated for buffet service at approximately 4 to 5 ounces per portion. Starches and vegetables are estimated at 3 ounces per serving.
All food service sales are subject to the Illinois sales tax. If your organization has a tax-exempt status, you must present JJC with a valid tax exemption form.

Guests are not allowed to remove food from the event site, due to food safety concerns and liability.

CATERING HOURS

Academic Year

Monday thru Thursday
7 a.m. to 4:30 p.m.

Friday
7 a.m. to 2 p.m.

Summer

Monday thru Thursday
7 a.m. to 2 p.m.

FEES

$35 Delivery Fee
Off-campus Orders

Prices subject to change.

Note: On evenings and weekends, a 19 percent service charge will be applied.

China, linen, glassware and place settings are available upon request. Additional charges may apply.

Additional fees may apply for large events.

Equipment deposit may apply.

DIETARY NEEDS

Please let us know about allergen and other dietary needs. Gluten-free alternatives are available upon request.

MORNING SELECTIONS

Available from 7 a.m. to 10 a.m.
Minimum 10 guests. Prices per person.

QUICK START — $5.00

Mini Cinnamon Rolls, Mini Muffins, Mini Bagels
Butter and Cream Cheese, Coffee or Tea

CONTINENTAL — $7.00

Fresh Fruit Bowl
Cinnamon Rolls, Assorted Donuts, Muffins and Bagels
Butter and Cream Cheese
Juice and choice of Coffee or Tea

PLATED — $8.75

Scrambled Eggs or Egg Frittata
Smoked Bacon or Breakfast Sausage Links
Hash Browns
Pancakes or French Toast
Syrup and Butter
Juice and choice of Coffee or Tea

A' LA CARTE

French Toast	**$1.50**	*Individual Yogurt*	**$1.00**
Pancakes	**$1.25**	*Greek Yogurt*	**$1.45**
Fruit Cup	**$2.45**	*Assorted Cold Cereal*	**$1.85**
Yogurt Parfaits	**$2.60**	*Whole Fruit*	**$ .90**
Donuts	**$1.25**	*Granola Bars*	**$1.00**
Mini Muffins (2 per person)	**$ .75**	*Smoked Bacon (2 per person)*	**$1.30**
Mini Bagels & Cream Cheese	**$1.05**	*Sausage Links (2 per person)*	**$1.30**
Larger Cinnamon Rolls	**$2.00**	*Eggs Scrambled*	**$1.50**
Mini Cinnamon Rolls (2 per person)	**$1.50**	*Hard Boiled Egg*	**$ .85**
Hash Brown Triangles (2)	**$1.40**	*Breakfast Sandwich*	**$2.90**

DESIGN YOUR OWN BUFFET

Half pan feeds **10** | Full pan feeds **20**

Oatmeal (½ Pot, Full Pot)	**$9.50 / $16.75**	*Smoked Bacon (24/48)*	**$16.75/ $31.50**
Hard Boiled Eggs (12/24)	**$9.50 / $16.75**	*Sausage Links (24/48)*	**$16.75 / $31.50**
Pancakes	**$11.50 / $21.00**	*Hash Browns*	**$13.75 / $26.25**
French Toast Sticks	**$14.75 / $28.25**	*Scrambled Eggs*	**$14.75 / $27.25**
Fruit Bowl	**$15.75 / $30.50**	*Scrambled Eggs (with cheddar)*	**$16.75 / $31.50**

ON-THE-GO OPTIONS

Must have a minimum order of five boxed lunches in increments of five of any type.
Prices per person.

BAG LUNCH/BOX LUNCH — $9.75/$10.25

Freshly made 6-inch Deli Sandwich with Lettuce and Tomato, Mayonnaise and Mustard on the side, Assorted Frito Lay Products, Assorted Cookies (2 each), Can of Pepsi, Diet, Sierra Mist or Water Bottle

Choice of two varieties of sandwiches per order

Choice of Meat:	*Ham, Turkey, or Roast Beef*
Choice of Cheese:	*American or Swiss*
Choice of Bread:	*White or Wheat Hoagie Roll*

Add Fruit (Banana, Apple, Orange)	*$1*
Upgrade Bottle Soda	*$.75*

Upgrade to Signature Sandwich Bag Lunch/Box Lunch ***$14 / $14.75***

SIGNATURE SANDWICHES

Minimum order is five orders of the same choice. Prices are per person.

THE ITALIAN CIABATTA

$8.75

Cup of Soup and 1/2 Sandwich Option — *$7.00*

Salami, Pepperoni, Provolone, Pesto, Red Onions, Spinach, Tomato, Leaf Lettuce, Ciabatta Bread, Italian Herb Vinaigrette

THAI CHICKEN WRAP

$8.75

Cup of Soup and 1/2 Sandwich Option — *$7.00*

Grilled Chicken Breast, Cucumbers, Red Bell Peppers, Carrots, Cabbage, Romaine Lettuce, Spinach Tortilla Wrap, Sesame-Ginger Dressing

TURKEY BACON SOURDOUGH

$8.75

Cup of Soup and 1/2 Sandwich Option — *$7.00*

Smoked Turkey Breast, Dried Cranberries, Red Onions, Candied Walnuts, Leaf Lettuce, Sourdough Bread, Sweet Onion Vinaigrette

TUSCAN B.L.T.

$8.75

Cup of Soup and 1/2 Sandwich Option — *$7.00*

Crisp Bacon, Tomato, Red Onions, Pesto, Mozzarella Cheese, Romaine Lettuce, Herb Ciabatta Bread, Balsamic Reduction

GRILLED MEDITERRANEAN VEGETABLE

$8.75

Cup of Soup and 1/2 Sandwich Option — *$7.00*

Grilled Zucchini, Yellow Squash, Tomatoes, Red Bell Peppers, Onions, Spinach, Feta Cheese, Herb Ciabatta Bread, Red Pepper Hummus

CRANBERRY CHICKEN SALAD OR TUNA SALAD

$8.75

Cup of Soup and 1/2 Sandwich Option — *$7.00*

Our Signature Chicken Salad or Dill-Pepper Tuna Salad, Leaf Lettuce, Tomato, Croissant

CHICKEN CAESAR WRAP

$8.75

Cup of Soup and 1/2 Sandwich Option — *$7.00*

Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing

BAG SALAD/BOX SALAD

Must have a minimum order of five boxed lunches in increments of five of any type.
Prices are per person.

Chips, Two Assorted Cookies, Can of Pepsi, Diet, Sierra Mist or Water Bottle

GRILLED CHICKEN CAESAR SALAD — $9.75/$10.25

Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing, Breadstick

GRILLED CHICKEN GREEK SALAD — $9.75/$10.25

Romaine Lettuce, Onions, Feta Cheese, Kalamata Olives, Pepperoncini Pepper, Greek Dressing, Breadstick

CAPRESE SALAD — $9.75/$10.25

Spinach, Tomatoes, Red Onions, Fresh Mozzarella Cheese, Balsamic Vinaigrette, Breadstick

SIGNATURE SALAD

Serves up to 15 people

TACO SALAD — $42.00

Crisp Iceberg Lettuce, Seasoned Ground Beef, Tomatoes, Black Olives, Red Onion, Cheddar Cheese Doritos, French Dressing

CAESAR SALAD/GRILLED CHICKEN CAESAR SALAD — $42.95/$49.25

Chopped Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Homemade Croutons

SANTA FE CHICKEN SALAD — $48.25

Crisp Romaine and Iceberg Lettuces, Cheddar Cheese, Tomatoes, Corn, Black Beans, Grilled Chicken, Salsa Ranch Dressing, Tortilla Strips

MANDARIN CHICKEN SALAD — $49.25

Chopped Romaine Lettuce, Mandarin Oranges, Red Onion, Almonds, Grilled Chicken, Asian Dressing, Chow Mein Noodles

CAPRESE SALAD — $48.25

Baby Spinach, Grape Tomatoes, Fresh Mozzarella, Red Onion, Balsamic Vinaigrette Dressing

GREEK CHICKEN SALAD — $49.25

Crisp Romaine and Iceberg Lettuces, Grilled Chicken, Tomato, Red Onion, Feta Cheese, Pepperoncini Peppers, Greek Dressing, Crisp Pita Triangles

ANTIPASTO SALAD — $46.25

Mixed Greens, Garbanzo Beans, Artichokes, Salami, Pepperoni, Red Onions, Cherry Tomatoes, Kalamata Olives, Black Olives, Italian Vinaigrette

SOUP SELECTIONS

Serves 20; 8 ounce portions and served with Saltine Crackers

TOMATO BASIL — $44.00

Vegetarian with Garlic and Croutons

CHICKEN NOODLE — $44.00

Homemade Traditional Soup with Carrots, Onions Celery and Parsley

BAKED POTATO — $44.00

Baked Russet Potatoes, Green Onions, Cheddar Cheese and Bacon

SOUP OF THE DAY — $42.00

Chef's Special

POT OF CHILI — $51.50

Three Bean Beef Chili or Vegetarian Chili

ADDITIONS

Add Fresh Roll or Breadstick	**$.50**
Add Cornbread (each)	**$.75**
Add Bacon 1.5 lb.	**$8.50**
Add Cheese 1.5 lb.	**$4.00**
Add Onions 1.5 lb.	**$4.00**
Add Sour Cream 1.5 lb.	**$4.00**
Add Cup of Soup of the Day	**$2.00**

SNACK BAR OPTIONS

Minimum 10 guests

FLOATER

$3.00 PER PERSON

Black Cow or Dreamsicle, Vanilla Ice Cream with Root Beer or Orange Soda

COOKIE JAR

$3.75 PER PERSON

Assorted Fresh Baked Cookies,
Coffee Service, or Pitchers of Milk, or Soda or Water

SWEET TOOTH

$4.75 PER PERSON

Cookies, Brownies & Rice Crispies,
Coffee Service, or Pitchers of Milk, or Soda or Water

BUILD YOUR OWN BAR

Minimum 10 guests

BAKED POTATO BAR

$3.75 PER PERSON

Baked Russet Potato with Cheddar Cheese, Bacon, Butter, Sour Cream

TACO/NACHO BAR

$6.75 PER PERSON

Spicy Ground Beef, choice of Nacho Chips or Hard Shell Tacos, Onions, Lettuce, Tomatoes, Cheddar Cheese, Salsa, Sour Cream

NOODLE BOWL PHO BAR

VEGETABLE $5.50/CHICKEN $6.50

Thin Chow Mein Noodle, Chicken, or Vegetable Broth, Spinach, Peppers, Cilantro, Cabbage, Carrot, Celery, Green Onions, Boiled Egg

SUNDAE BAR

$3.80 PER PERSON

Vanilla or Chocolate Sundae Bar with Strawberries, Chocolate Syrup, Caramel, Sprinkles, Whipped Cream, Cherries, Nuts

TRAY SELECTIONS

Add Crackers to Any Tray

SMALL **$5.25** LARGE **$7.25**

FRESH VEGETABLE TRAY

SMALL (SERVES UP TO 12) **$33.50**
LARGE (SERVES UP TO 20) **$64.00**

A medley of carrot, celery sticks, cauliflower, cucumber slices, broccoli and cherry tomatoes, Ranch dressing dip

CHEESE AND CRACKER TRAY

SMALL (SERVES UP TO 12) **$42.00**
LARGE (SERVES UP TO 20) **$71.50**

Assorted cheese complimented with an assortment of crackers and grapes

FRESH FRUIT TRAY

SMALL (SERVES UP TO 12) **$48.25**
LARGE (SERVES UP TO 20) **$75.50**

A rainbow of fresh cut fruit including watermelon, pineapple, red grapes, honeydew, cantaloupe, yogurt dip

TACO PARTY TRAY

LARGE (SERVES UP TO 20) **$52.50**

Refried beans, taco meat, shredded cheddar cheese, guacamole, sour cream, green onions, chopped tomatoes, sliced black olives served with corn tortilla chips (served cold)

ADDITIONAL TRAY OPTIONS

Serves 15 people

FRESH MADE POTATO CHIPS AND HOMEMADE DIP — $26.25

HOMEADE TORTILLA CHIPS AND SALSA — $31.50

BAKED PITA CHIPS AND HUMMUS — $42.00

SANDWICH PARTY PLATTER

16 PIECE PLATTER (SERVES 5 - 8) — **$29.50**

32 PIECE PLATTER (SERVES 10-14) — **$54.50**

Deli sub sandwich platters with white and wheat sub bread cut into 3-inch portions with lettuce and tomato

Choice of Meat: *Ham, Turkey, or Roast Beef*

Choice of Cheese: *American or Swiss*

PIN WHEEL TRAY

50/100 PIECES — **$52.50 / $103.00**

Assorted tortillas filled with vegetable & herb cream cheese, turkey and ham

PIZZA

16-inch pizza on a soft, yeast risen dough
Feeds 6-8 guests
6 slice cut or 16 square cut

TRADITIONAL

Cheese	**$15.75**
Veggie (mushrooms, peppers, onions, spinich)	**$16.75**
Sausage	**$17.75**
Pepperoni	**$17.75**

SPECIALTY PIZZA

Meat Lovers (pepperoni, salami, sausage)	**$20.00**
Philly Cheesesteak	**$19.00**
Four Cheese & Pesto	**$19.00**
Margherita (fresh tomatoes, fresh mozzarella, and basil)	**$19.00**
Buffalo Chicken	**$20.00**

DESIGN YOUR BUFFET

Served with French rolls and butter
Small pan feeds 10 guests
Large pan feeds 20 guest

ENTREES	SMALL/LARGE
Homestyle Fried Chicken	**$78.75/$147.00**
Braised Pulled Pork Sandwiches - Barbeque Sauce	**$62.00/$121.75**
Breaded Chicken Parmesan - Marinara Sauce	**$76.75/$151.25**
Italian Beef Sandwich - Au Jus, Peppers and Onions	**$73.50/$145.00**
Italian Sausage - Marinara Peppers and Onions	**$62.00/$121.75**
Chicken Marsala - Mushroom Sauce	**$73.50/$145.00**
Chicken Picatta - Lemon Caper Sauce	**$71.50/$140.75**
Garlic Roasted Bone-in Chicken - Herb Au Jus	**$63.00/$124.00**
Roast Pork Loin - Apple-Rosemary Reduction	**$75.50/$149.00**
Four Cheese Baked Stuffed Shells - Marinara Sauce	**$52.50/$103.00**
Baked Cod - Sun Dried Tomato Butter	**$75.50/$149.00**

SALAD

	SMALL/LARGE
Seasonal House Salad with Italian Balsamic Vinaigrette	**$16.75/$32.50**
Caesar Salad with Parmesan Cheese, Croutons, Caesar Dressing	**$19.00/$36.75**
Spinach Salad with Bacon, Mushrooms, Onions, Bacon Vinaigrette	**$23.00/$45.25**
Tomato, Onion, and Cucumber Salad	**$25.50/$49.25**
Broccoli and Bacon Salad	**$25.50/$49.25**
Fruit Salad	**$15.75/$30.50**
Cole Slaw	**$15.75/$30.50**

ACCOMPANIMENTS

	SMALL/LARGE
Glazed Carrot	**$13.75/$26.25**
Italian Green Beans	**$13.75/$26.25**
Seasonal Vegetable	**$13.75/$26.25**
Corn on the Cob	**$13.75/$26.25**
Steamed Broccoli	**$13.75/$26.25**
Mashed Potatoes and Gravy	**$25.25/$49.25**
Mac and Cheese	**$25.25/$49.25**
Baked Penne Pasta	**$13.75/$26.25**
Oven Roasted Potatoes	**$13.75/$13.75**
Pasta Salad	**$13.75/$13.75**
Rice Pilaf	**$15.75/$29.50**
Pan-Seared Potato Gnocchi	**$29.50/$57.75**

DESSERT

	SMALL/LARGE
Cheesecake	**$20.00/$41.00**
Cake: Carrot, Chocolate, Red Velvet, Banana, German Chocolate	**$21.00/$41.00**
Assorted Cookie Tray	**$16.75/$32.50**
Brownie Tray	**$12.50/$24.25**
Peach Cobbler or Bread Pudding	**$12.50/$24.25**

HORS D'OEUVRES

COLD (25 Pieces)

Olive-Garlic Bruschetta	**$19.75**
Tomato-Basil Brushetta	**$19.75**
Mini Party Sandwiches with Roast Beef, Turkey, Ham, Lettuce, Tomato and Cheese	**$48.50**
Shrimp Cocktail	**$43.25**
Caprese Skewers with Tomato, Mozzarella, Basil	**$38.00**
Fruit Skewers with Grapes, Melon, Pineapple	**$25.00**
Deviled Eggs	**$14.50**

HOT (25 Pieces)

Tempura Chicken - Orange Sauce	**$21.25**
Mini Fried Ravioli - Marinara	**$11.75**
Vegetarian Egg Rolls with Sweet Chili Sauce	**$11.75**
Mini Assorted Quiche	**$27.50**
Boneless Chicken Bites with BBQ or Buffalo	**$22.25**
Mini Meatballs with BBQ Sauce or Swedish Style	**$21.00**
2 oz Beef Sliders with Grilled Onions and Pickle	**$48.50**

PLATED OPTIONS

All entrées include salad choice, two accompaniments, dinner rolls and butter, choice of dessert, freshly brewed coffee, hot tea, iced tea or lemonade.

Minimum 25 guests

ENTREE CHOICES (Choose One)

Chicken Marsala - Mushroom Demi Glace	**$18.50**
Chicken Picatta - Lemon Caper Sauce	**$18.50**
Roast Pork Loin - Apple-Rosemary Reduction	**$17.25**
Braised Beef Short Rib - Garlic Bordelaise Sauce	**$20.75**
Four Cheese Baked Stuffed Shells - Marinara Sauce	**$16.25**
Pan Seared Salmon - Dill Burre Blanc	**$18.50**

SALAD (Choose One)

Seasonal House Salad with Italian Balsamic Vinaigrette

Caesar Salad with Parmesan Cheese and Croutons

ACCOMPANIMENTS (Choose Two)

Glazed Carrot

Italian Green Beans

Seasonal Vegetable

Mashed Potatoes and Gravy

Oven Roasted Potatoes

Rice Pilaf

DESSERT (Choose One)

Cheesecake

Cake: Carrot, Chocolate, Banana, Red Velvet, German Chocolate

DESSERTS

BY THE PIECE

Mini Cream Puffs	**$.50**
Mini Eclairs	**$.90**
Brownies	**$1.25**
Rice Crispies Treats	**$.75**
Pound Cake	**$1.25**
Banana Bread	**$1.30**
Assorted Cookies	**$.65**
Lemon Bars	**$.95**
Blondie Bars	**$.95**
Raspberry Bars	**$.95**
Caramel Oatmeal Bars	**$.95**
Apple Pie	**$2.95**
Cream Pie (Banana, French Silk, Coconut, Cookie and Cream)	**$3.25**
Cake (Carrot, Chocolate, Red Velvet, Banana, German Chocolate)	**$1.75**
Cheesecake	**$1.50**

BY THE CAKE

1/2 Sheet Cake	*Serves Approx. 40*	**$45.25**
Full Sheet Cake	*Serves Approx. 80*	**$78.75**

COLD BEVERAGES

	INDIVIDUAL	PITCHER (8 cups)	GALLON (16 cups)	2.5 GALLON (40 cups)	5 GALLON (80 cups)
Lemonade		**$5.75**		**$28.00**	**$54.00**
Iced Tea (Sweet or Non)		**$5.75**		**$26.00**	**$50.00**
Raspberry Iced Tea		**$5.75**		**$26.00**	**$50.00**
Orange or Apple Juice		**$6.25**		**$32.50**	**$63.00**
Fruit Infused Water		**$2.25**		**$10.50**	**$21.00**
Water		**$1.00**		**$5.00**	**$10.00**
Pepsi Products		**$6.25**			
Bottled Soft Drinks	**$1.60**				
Canned Soft Drinks	**$1.00**				
Bottled Water	**$1.60**				
Fruit Punch			**$10.50**		
Specialty Punch			**$21.00**		
Ice Cream Punch			**$21.00**		

HOT BEVERAGES

	CARAFE (8 cups)	AIR POT (12 cups)	2.5 GALLON (40 cups)	5 GALLON (80 cups)
Coffee / Decaf	**$6.25**	**$8.75**	**$37.75**	**$73.50**
Hot Tea	**$6.25**	**$8.75**	**$37.75**	**$73.50**
Hot Chocolate	**$6.25**	**$8.75**	**$37.75**	**$73.50**
Hot Apple Cider	**$6.25**	**$8.75**	**$37.75**	**$73.50**