



Catering Services

2022/2023 Catering Menu

LACC Catering Services appreciates the opportunity to serve as the LACC dining and catering services provider. Within this text are many fine selections to fulfill your menu needs. If you desire other options, or have something else in mind, let us know. A wide variety of ideas exist to customize your occasions. Our objective is to make your event a perfect one. From the professionalism of our staff to the quality of our products, Livingston Area Career Center strives to make your event one for which all parties will be proud.

By contract, all events held at LACC that require catering services must utilize the in-house catering services operated by LACC Catering Services. The menu is available on LACC's Website www.lacc.k12.il.us Catering orders are facilitated through the Scheduling Office. Please Contact Chef Scott Rowan at 815-842-2557. Once menu details are confirmed by the Scheduling Office and an estimate cost is identified, a "food order number" will be provided to the guest and Catering Services to identify the order. This food order number will be used on all communications regarding the order including the requisition/invoice to aid in tracking the order, any changes and payments.

General Information

To ensure proper service, the guidelines below should be followed.

Minimum Order Time

Catering orders with an expected guest count **should be placed at least (7) business days** in advance of an event (**please allow more time for larger events**). A final count is required **two (2) days** (48 hours) before the event. Charges will be invoiced for no less than the "final count" provided to LACC Catering Services regardless if all guests are present or not. Although every effort is made to accommodate catering requests made on short notice, it is not always possible. **Any order placed less than 7 days prior to an event will be charged a late fee of \$25 and are subject to menu substitutions due to product availability.** However, you may still be charged for any perishable items that cannot serve another purpose. The **guest** shall notify the Scheduling Office (815-842-2557) of any cancellations, count changes, time changes or set-up changes.

Attendance Guarantee

When an order is placed, an estimate attendance must be provided. A *guaranteed* number must be given two (2) DAYS PRIOR TO THE EVENT. If no guarantee is given, the estimate attendance will become the guarantee. Service will be prepared for five percent (5%) above the guarantee number. Charges will be based on one hundred percent (100%) of the guaranteed number or the actual number served, whichever is higher.

Service Standards

Meals/Events will be served on disposable ware with linen tablecloths provided for food service tables only. China and complete linens are available for meals/events at an additional charge.

Set-up Service

Menu items or refreshments requested will be set up in the room, ready to eat.

Attendant Service

Attendant(s) can be made available for your event at an additional charge of \$15.00/hour per attendant.

Labor Charges

Normal hours of operation are Monday-Thurs. 7:30a.m.-6:00p.m. and Friday 7:30a.m.-1:30p.m. Events after normal hours of operation (**evenings, weekends and Holidays**) will include a **10%** surcharge for the **preparation, service and clean up of the event for all attendants.**

China/Linen Charges

China Service \$10.00/person for each mealtime

Linen Service \$8.00/table

Table Skirting \$65.00/ 13' of skirting

Unconsumed Food

Due to Health Department Regulations, any unconsumed food remains the property of LACC Catering Services.

Supplies and Equipment

Condiments, paper supplies and equipment are the property of LACC Catering Services and should not be removed from an event. **Missing supplies and equipment will be subject to an additional charge.**

Breakfast

Start your event off with one of our ***delicious breakfast*** offerings. These menus are presented buffet style and are served with the appropriate condiments. All breakfast menus include freshly brewed coffee, decaffeinated coffee, hot tea and iced water.



On the Go

An assortment of breakfast muffins
fresh cut seasonal fruit plate, apple and orange juice, vanilla yogurt with granola topping, oatmeal, fresh cut seasonal fruit plate

Daybreak

Scrambled eggs, breakfast potatoes, sausage patties or bacon
fresh cut seasonal fruit plate, apple and orange juice

Eye Opener

Scrambled eggs, breakfast potatoes, French toast, maple syrup, sausage patties, bacon, and fresh cut seasonal fruit plate, muffins, apple and orange juice

Early Riser

Buttermilk biscuits and country gravy, scrambled eggs, fresh cut seasonal fruit plate, apple and orange juice

Breakfast items ala carte

Bagels & Cream Cheese

Danish

French toast with Syrup

Biscuits & Country Gravy

Oatmeal

Donuts

Coffee / Decaffeinated Coffee

Soft Drinks

Bottled Water

Milk

Signature Sandwiches

Our **Signature Sandwiches** can be prepared and customized to meet your guests needs. They can be prepared to go as a boxed lunch or pre-plated and set to assist in keeping your function on schedule. Your menu may be a variety of the selections but require a minimum of five each per choice.



Midwest Smoked Ham Club

Smoked ham shaved and stacked on a flakey croissant with provolone cheese, leaf Lettuce, sliced tomato, crisp bacon and honey mustard. Served with a side of pasta salad, potato chips, brownie or cookie and a 12 oz. soda or bottled water

Roasted Garden Vegetable Wrap

Roasted balsamic marinated zucchini, eggplant, mushrooms, red peppers and red onion topped with fresh mozzarella on a multigrain ciabatta roll. Served with fresh fruit salad, potato chips, cookie and a 12 oz soda or bottled water

Roasted Beef & Swiss Sandwich

Tender sliced roasted beef with caramelized onions, fresh spinach, Swiss cheese and horseradish mayonnaise. Served with a side of marinated vegetable salad, potato chips, cookie and a 12 oz. soda or bottled water

Southwestern Chicken Fajita Wrap

Sliced chicken breast with sautéed chipotle pepper & onions strips, tomato and shredded lettuce and wrapped in a flavored tortilla. Accompanied with roasted corn & black bean salad, chips, cookie and a 12 oz. soda or bottled water

Pesto Chicken Sandwich

Roasted chicken breast with sliced tomato, arugula, provolone cheese and pesto mayonnaise on focaccia. Accompanied with fruit salad, potato chips, cookie and a 12oz. soda or bottled water

Turkey Cheddar Tomato Wrap

Shaved roasted turkey breast with aged cheddar cheese, leaf lettuce, tomato and ranch flavored cream cheese wrapped in a flavored tortilla accompanied by pasta salad, chips, cookie and a 12 oz. soda or bottled water

LACC Buffets

Our **LACC Buffets** have been created with distinctive themes for your event planning convenience. Each buffet is served with, iced water and lemonade or iced tea and appropriate condiments. These menus require a minimum of fifteen guests.



Pontiac's Bistro Grill

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, cole slaw or macaroni salad, relishes including sliced tomato, lettuce, red onion, dill slices. Potato chips, dessert and beverage.

Tri-Point's Texas BBQ

Pulled pork, grilled chicken breasts and veggie burgers with bbq sauce, corn cobbettes, baked beans, potato salad and watermelon. Relishes including sliced tomato, lettuce, red onion, dill slices. Potato chips, dessert and beverage.

Dwight's Italian Buffet

Baked lasagna, chicken Italiano, zucchini with garlic and chili flakes, garlic bread sticks, Caesar salad, dessert and beverage.

Woodland's Mexican Buffet

Cheese enchiladas, chicken fajitas with flour tortillas, shredded cheddar, sliced black olives, pico de gallo, sliced jalapenos, sour cream, guacamole, Spanish rice, refried beans, tortilla chips, cinnamon crisps and beverage.

Prairie Central's Idaho Potato Bar & Salad Buffet

Giant baked Idaho potatoes with chili con carne, cheddar cheese sauce, mushroom cream sauce, broccoli, grilled onions, roasted red peppers, sliced jalapenos, bacon bits, shredded cheddar cheese, sour cream and margarine. Accompanied by a garden fresh green salad with tomato wedges, cucumber slices, dessert and beverage

Build Your Own Buffet

Our **Culinary Classic Build your own** buffet or served meal has been created to let you design your own menu. Your menu will include your choice of entrée, salad and dressing, two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, iced water and iced tea and your choice of dessert. These menus require a minimum of fifteen guests.



Salads

Tossed Mixed Greens Salad with grape tomatoes and cucumber slices
Caesar Salad with Romaine, parmesan, red onion, tomato wedges and Caesar
Fresh Fruit Salad with melon slices, orange zest and fresh mint leaves
Iced Berg Wedge Salad with cherry tomato, lemon wedge and bleu cheese crumbles
Portabella Salad with thin sliced marinated portabella, red peppers & mesclun greens
Baby Spinach with Mandarin oranges, red onion, croutons and raspberry vinaigrette
Tuscany Tomato & Mozzarella, tomato, fresh mozzarella & basil with garlic vinaigrette

Dressings

Balsamic Vinaigrette, Caesar, French, Ranch, Zesty Italian

Accompaniments

Sautéed Spinach, Green Beans with Almonds, Confetti Corn, Florentine Blend,
Broccoli Flowerets, Dilled Baby Carrots, Grilled Zucchini with basil, Garlic Mashed
Potatoes, Roasted Red Potatoes with Herbs, Scalloped Potatoes, Whipped Sweet
Potatoes, Au Gratin Potatoes, Basil Orzo, Wild Rice Pilaf

Culinary Classic Entrees

Southwestern Glazed Pork Loin, sliced and served with chipotle pepper sauce
Chicken Piccata, breast of chicken lightly sautéed in light lemon sauce with capers
Italian Chicken, grilled breast of chicken seasoned with Italian marinade
Rosemary Chicken, served with rosemary and garlic
Broiled Salmon with Dill Butter, filet broiled to perfection served with dill butter
Steak Au Poivre, Delicious beef tenderloin served with brandy sauce and peppercorns

Dessert Choices

Peach Cobbler, Pumpkin Pie, Chocolate Cake, Carrot Cake, Seasonal Fresh Fruit,
Cheesecake with topping

Hors d'oeuvres & more

Our **Appetizers, Dips, Hors d' oeuvres** selections are perfect for meetings, parties or pre meal gatherings

Trays & Displays *per person*

Crudités and Dip
Cheese & Crackers
Imported Cheese Board & Gourmet Crackers
Fresh Seasonal Fruit and Cheese
Yogurt Dip with Fresh Seasonal Fruit
Turkey & Vegetarian Southwest Tortilla Roll Ups

Assorted Dips *by the quart - served with chips*

Crab Dip
Spinach Artichoke Dip
Ranch Dip
French Onion Dip
Vegetable Cream Cheese Dip
Mexican Layered Dip
Pico De Gallo
Nacho Cheese Dip

Hors d' oeuvres *by the dozen*

can be passed on trays or set as a hors d' oeuvres station depending on your event

Meatballs, Italian, BBQ or Teriyaki
Egg Rolls
Stuffed Mushroom Caps
Chicken or Vegetable Quesadillas
Breaded Chicken Tenders
Wings, Buffalo, BBQ or Teriyaki
Bruschetta
Skewered Fruit Kabobs
Crostini with Hummus
Shrimp Cocktail

Beverages: Iced Tea, Lemonade

Catering Price Guide

Prices are per person unless otherwise noted

Sunrise

On the Go	\$ 9.95
Daybreak	\$ 10.95
Eye Opener	\$ 12.95
Early Riser	\$ 13.95

Breakfast Ala Carte Items

Biscuits & Gravy	\$ 7.95
French Toast & Syrup	\$ 8.95
Bagels & Cream Cheese	\$ 12.99 per ½ Dozen
Danish	\$ 13.95 per Dozen

Signature Sandwiches

Boxed Lunch	\$12.95
Catered Meal	\$15.75

Themed Buffets

Pontiac Bistro Grill	\$15.95
Tri-Point Texas BBQ	\$18.95
Dwight's Italian	\$16.95
Woodland's Mexican	\$16.95
Flanagan's Pacific Rim	\$18.95
Prairie Central's Baked Potato Bar	\$12.95

Build your Own Buffet

Served Meal add \$5.00 per person	
Southwestern Pork	\$17.95
Chicken Piccata	\$16.95
Italian Chicken	\$16.95
Rosemary Chicken	\$16.95

Trays and Displays *per person*

Crudités and Dip	\$8.45
Cheese & Crackers	\$9.25
Imported Cheese Board & Gourmet Crackers	\$11.95
Fresh seasonal Fruit and Cheese	\$8.95
Yogurt Dip with Fresh Seasonal Fruit	\$8.95
Turkey & Vegetarian Southwest Tortilla Roll Ups	\$10.95
Mini sandwiches on Wheat Rolls with two assorted fillings, Tuna Salad, Chicken Salad, Seafood Salad, Turkey, Cucumber Cream Cheese,	\$10.50

Assorted Dips *by the quart* served with chips

Crab Dip	\$12.95
Spinach Artichoke Dip	\$10.95
Ranch Dip	\$8.95
French Onion Dip	\$8.95
Vegetable Cream Cheese Dip	\$8.95
Mexican Layered Dip	\$8.95
Pico De Gallo	\$8.95
Nacho Cheese Dip	\$8.95

Hors d' oeuvres *by the dozen (*) denotes per pound*

can be passed on trays or set as a hors d' oeuvres station depending on your event

Meatballs, Italian, BBQ or Teriyaki	\$15.95
Egg Rolls	\$16.95
Stuffed Mushroom Caps	\$18.95
Chicken or Vegetable Quesadillas	\$16.95
Breaded Chicken Tenders (*)	\$10.98
Wings, Buffalo, BBQ or Teriyaki (*)	\$15.50
Bruschetta	\$14.95
Skewered Fruit Kabobs	\$13.95
Crostini with Hummus	\$10.95
Shrimp Cocktail	Market

Beverages *by the gallon*

Coffee	\$18.95
Iced Tea	\$12.95
Lemonade	\$12.95