Sodexo
At
Oakton Community College
Catering Menu

Roberto Salgado
General Manager / Executive Chef
Matthew Vondran
Assistant Manager / Sous Chef
Ext. 1879

October 2009-2010
Welcome!

We hope you enjoy the attached catering guide, specially prepared for Oakton Community College. Inside you will find menu suggestions designed for many different types of special events, from coffee service to multi-course meals.

This brochure is only a small sample of our capabilities, just a glimpse of the things we can do. If you are looking for something particular and you don’t find it on these pages, please give us a call. We’re sure we can exceed your expectations!

If you have any questions, or if we can be of further assistance, please don’t hesitate to contact us at 847-635-1879 or E-Mail us at Sodexho@Oakton.edu

Sincerely,

Roberto Salgado
General Manager
SodexoUSA
General Event Information

1. The first step in planning an event is to contact Terri Quam @ ext. 1668 for Food Requirements & Room set-up.

2. We kindly ask you to submit your catering order one week prior to your event to assure ample time for staffing, linen and food requirements. We do realize that special meetings or events may arise unexpectedly and we will do our best to assist you with these arrangements.

3. We require a final count two working days prior to the event. This number is your guaranteed count. On final billing, you will be charged for the guaranteed number or the actual attendance, whichever is greater.

4. Please provide your College Department Account Number. We request payment be made with in 30 days of the receipt of your invoice. Please forward any questions about your invoice to our office.

5. All cancellations must be made at least forty-eight [48] in advance of the event date. Any event that cancels after the 48 hours will be billed at cost of the unusable items and any labor cost incurred prior to the cancellation.

6. Campus Dinning Services is not liable for any of your equipment, supplies or personal belongings left in public catered areas.

7. For any events, whether at the college, your home or business, it is your responsibility to make arrangements for room availability, tables, chairs, audio visual equipment and any other needs through the Facilities Utilization Specialist on campus at 847-635-1668 [Terri Quam]

8. It is your responsibility to make sure that the rooms to be used are reserved and available for Campus Dining Services to setup at least 45 minutes prior to the scheduled event starting time. Some setups may require additional setup time. Room setup may be secured by contacting the Facilities Utilization Specialist on campus at 847-635-1668 [Terri Quam].

9. Our catering service includes tabletop linen and skirting for the buffet tables and disposable ware for your event. Rental of service ware and/or special linen & skirting may be required as will additional labor charge if applicable to your event. Charges will be discussed prior to your Event.
10. A service fee of $150.00 will be added for each event, that is scheduled to take place on Saturday or Sunday. Additional labor charges will be applied to your event. Contact management to discuss charges prior to your scheduled event.

11. We are also pleased to announce a new service. “Back Door Catering” We offer all setups to go. Just call and make the arrangements for your event. Let us know that the order will be a “Back Door Event” by doing this, the price of the event will be reduced by 10%. We still provide all the items needed for your Event, but you will be responsible for the pickup, setup& break down of the event. You will also be responsible for returning all non-disposable items to Campus Dining Services with in 24 hours. Failure to do so will result in a charge for the items not returned.

12. For non-college events, add 10% to the prices shown in this catering guide. All non- college organizations with tax exempt status must provide a copy of the tax exemption letter prior to the day of the event or tax will be included on the invoice. **Applicable local sales tax will be charged for non-College groups unless a tax exemption letter is presented prior to the day of the event.**

13. Because your safety is one of our top priorities potentially hazardous foods may not be taken from the premises after an event.

14. **Please note that many items have minimum order requirements. Any order not meeting the minimum will be charged accordingly.**

15. A minimum of $25 is required when ordering Ala Carte Breakfast items, beverages or snack and tray service. **Any order not meeting this minimum will be charged a $25 small order fee.**

Should you have any questions at any time regarding the Catering Department, please feel free to contact us, and we will do our best to satisfy your dining needs.

Sodexo

Oakton Community College

Main Office,[Ground Floor, Cafeteria]

1600 E. Golf Road

Des Plaines, Il.60016

847-635-1879  Fax: 847-635-2618

E-Mail: Sodexho@oakton.edu
Breakfast Buffets

All breakfast buffets are served with Regular & Decaf Coffee, Tea & Pitchers of Water
Linen & Skirting included for buffet tables only.

Oakton Continental  $4.37 per person - 6 person minimum
Assorted chilled fruit juices, assorted mini Danish, mini Muffins & Bagels with cream cheese.

Upgrade to large Muffins & large Danish for an additional $1.24 Per person. To upgrade just one item add $.61 per person.

Oakton Classic Continental  $6.24 per person – 6 person minimum
Same as the Continental with the addition of mini croissants and assorted fresh fruit.

Upgrade to large Muffins & large Danish for an additional $1.24 Per person. To upgrade just one item add $.61 per person

The Oakton Premier  $10.61 per person – 15 person minimum
Assorted fruit juices, Fresh fruit, Scrambled eggs, Hickory smoked bacon and Pork sausage, Breakfast potato, Assorted mini Bagels with cream cheese, mini Danish, mini Muffins and mini Croissants.

Upgrade to large Muffins & large Danish for an additional $1.24 Per person. To upgrade just one item add $.61 per person

Breakfast Strata  $11.86 per person – 15 person minimum
Ham or Bacon, Broccoli, Cheese and Onions. Assorted mini Danish, mini Muffins, Bagels with cream cheese and mini croissants. Assorted fresh fruit. Orange Juice.

Upgrade to large Muffins & large Danish for an additional $1.24 Per person. To upgrade just one item add $.61 per person
**Ala Carte Breakfast Items**

Breakfast items that may be purchased Ala Carte

Assorted Danish  Large  $14.97 per dozen  
                Mini  $8.11 per dozen  
Assorted Muffins  Large  $16.53 per dozen  
                Mini  $9.36 per dozen  
Assorted Bagels with cream cheese  Large  $16.84 per dozen  
                Mini $9.98 per dozen  
Individual Fruit Yogurt  $1.55 each  
Assorted Large Donuts  $14.86 per dozen  
Whole Fresh fruit  $.81 each

**Beverages**

Coffee, Hot & Iced tea, Hot Chocolate, Juices and Lemonade  
Includes all paper products and condiments  
[Servings are approximations only]  
Pitcher - $6.44  8 servings  
Airpot - $10.29  12 servings  
2 Gallons - $23.60  30 servings  
3 Gallons - $35.25  45 servings  
5 Gallons - $60.73  75 servings  

20oz Bottled Water  $1.65 each  20oz Bottled Juices  $1.81 each

**Full Coffee & Tea Service  $1.59 per person**  
Includes all paper products, cream, sugar & all condiments  
[ 6 – person Minimum ]
Box Lunches
Utensils, Napkin, Mustard, Mayo & Assorted Regular & Diet Soda included
Any of the box lunch sandwiches can be made into wraps.
6 person minimum

Basic Box Lunch
Ham, Turkey or Roast Beef
White, Wheat or Rye Bread
Cheese, Lettuce & Tomato
Whole Fruit, Chips & Cookie
$8.62 per person

The Oakton Box Lunch
Roast Beef, Ham, Turkey or Roasted Veggies
Assorted Cheese
Wheat, Sour Dough, White, Rye, Kaiser Rolls or Focaccia Bread
Pasta Salad or Coleslaw
Whole Fruit & Cookie
$9.82 per person

The Gourmet Box Lunch
Corned Beef, Roast Beef, Ham, Turkey, Egg Salad, Tuna Salad,
Chicken Salad, Roasted Veggies
Assorted Cheese
Wheat, Sour Dough, White, Rye, Kaiser Rolls or Focaccia Bread
Pasta Salad or Coleslaw
Fruit Salad
Brownie or Cookie
$11.12 per person
Entree Salads
Includes Breadsticks or rolls, Coffee, Tea, Water and a
Dessert Selection
[6 – person minimum]

Grilled Chicken Caesar Salad
$11.85 per person
Romaine Lettuce with Tomatoes, Croutons, Parmesan cheese
Topped with Grilled Chicken Breast Strips and Creamy Caesar
Dressing

Spinach Salad
$8.62 per person
Fresh Leaf Spinach, Mushrooms, Red Onions & Tomatoes
Served with a Hot Bacon Dressing or Poppyseed Dressing.

Cobb Salad
$10.49 per person
Crisp Greens Chopped Bacon, Eggs, Tomatoes, Green Onions and
Black Olives Served with your choice of dressing.

BBQ Chicken Salad
$11.85 per person
Mixed Greens Topped with BBQ Chicken Breast, Tomatoes,
Cheddar cheese, Red Onions & Tortilla Strips.
Served with Ranch Dressing
**Chef Salad**  
$11.74 per person

Fresh Crisp Greens topped with Turkey, Ham, Swiss cheese, American cheese, Tomatoes, Red Onions and chopped Eggs. Served with your choice of dressing

**Summer Delight**  
$10.49 per person

1\4 Pineapple stuffed with Tuna or Chicken Salad. Served on a bed of greens with fresh Strawberries and seedless Grapes.

**Entrée Dessert Selection**  
[One variety per event]

- Assorted Cookies
- Brownies
- Chocolate Sheet Cake
- Yellow Sheet Cake

These Desserts can be added for an additional  
$1.24 per person.

- Cheese Cake
- Assorted Layer Cakes
- Assorted Pies
- Tiramisu
Pizza Selections
Home made in our kitchens

16” Cheese Pizza [ serves 4 ] $17.39 per Pizza
16” Cheese with one meat topping $20.89 per Pizza
16” Cheese with up to three veggies $20.89 per Pizza

Add $1.78 for each additional ingredient

16” Cheese Pizza with Salad & Soda $7.43 per Person
16” Cheese Pizza with Soda $4.94 per Person

[40 Pizza maximum order per event]

Meat Choices
- Italian Sausage
- Pepperoni
- Chicken
- Ground Beef

Vegetable Choices
- Green or Red Peppers
- Onions
- Mushrooms
- Zucchini
- Yellow Squash
- Black Olives
- Spinach
- Tomato
Cold Lunch Selections
Linen & Skirting included for buffet tables only

The Sandwich Tray
Pre Made Sandwiches
$8.62 per person \ 6 person minimum

Choice of Breads: White, Wheat, Rye, Reg Or Wheat Kaiser
Rolls, Croissants, Onion Roll, or Tomato, Spinach or Flour
Tortillas.
Choice of Meats: Turkey, Salami, Ham or Roast Beef.

Served with Lettuce, Tomato, Cheese, Pickle and Condiments
Pasta & Garden Salad
Soda & Iced Tea or Lemonade

Deli Buffet
$11.43 per Person \ 6 person minimum

Choice of three meats: Turkey, Ham, Salami & Roast Beef
Choice of Two Cheeses: American, Swiss or Provolone
Choice of two Salads: Pasta, Tossed, Potato, Cole slaw or
   Caesar Salad
Served with Lettuce, Tomato, Pickle, Red Onions &
   Condiments.
Assorted Breads & Rolls
Fresh Baked Cookies & Fresh Whole Fruit
Soda & Iced Tea or Lemonade
‘Signature Deli’ Subs
Linen & Skirting included for buffet tables only

The Poor Boy
Ham, Turkey, Salami, Swiss Cheese, Tomato, and Lettuce
Accompaniments – Pepperocchi, Cherry Peppers,
Pickles & Condiments
3’ – Serves 18 people
$56.05

The Vegetarian
Balsamic marinated vegetables with lettuce & tomato
Served with Pepperocchi, Cherry Peppers, Pickles
And Condiments
3’ – Serves 18 people
$49.91
**Theme Buffets**
All buffets are served with your choice of Iced Tea or Lemonade and Pitchers of Water
Linen & Skirting included for buffet tables only

**Fiesta Mexicali**
$9.97 per person \ 12 person minimum

- Tortilla Chips
- Seasoned Beef or Chicken
- Mexican Corn
- Shredded Lettuce
- Shredded Cheddar Cheese
- Sour Cream
  - Soft Tortillas
  - Refried Beans
  - Diced Tomatos
  - Black Olives
  - Salsa
  - Guacamole
  - Cookies or Brownies

**Old Fashioned Picnic**
$9.04 per person \ 12 person minimum

- Grilled Hamburgers
- Veggie Burgers
  - All Appropriate Condiments and Buns Included
  - Potato Salad or Cole Slaw
  - Baked Beans
  - Potato Chips
  - Cookies or Brownies

- All Beef Hot Dogs
**Fiesta Italiana**

$10.60 per Person  9 – person minimum
[For 9 people or less choose only one kind of Lasagna]
Choose any two entrees

- Cheese Lasagna with Marinara Sauce
- Stuffed Shells
- Lasagna with Meat Sauce
- Vegetarian Lasagna
- Green Beans Almondine
- Garlic Bread Sticks
- Cookies or Brownies

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**Pasta Buffet**

$9.35 per Person 12 – person minimum

- Bow Tie Pasta with Alfredo Sauce
- Rigatoni with Marinara Sauce
- Penne with Meat Sauce
- Garlic Bread Sticks
- Tossed Salad
- Cookies or Brownies
**Hot Lunch or Dinner Entrees**

All entrees are served with a choice of one vegetable and one Potato or Rice selection, Bread or Rolls, Coffee, Water, Soda and one Dessert selection.

All selections may served plated or buffet style.

You may add a second entrée to buffet service

For $5.61 per person.

Additional Cost for Vegetable, Potato or Rice selection for second entrée choice

Plated service may require wait staff

8 person minimum for all Lunch & Dinner entrees

Linen & Skirting included for buffet tables only

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**Grilled or Broiled Salmon** $ Market Price – please call x1879

Served with Lemon Butter

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**Grilled Chicken Breast** $13.09 per person

**Broiled Chicken Breast** $15.59 per person

Served with a White wine & Sage sauce or A Raspberry sauce.

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**Stuffed Shells** $12.99 per person

Served with Garlic bread sticks. No starch option.

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**Vegetable Stir Fry** $11.12 per person

Assorted Fresh Vegetables sautéed in a oriental sauce and served over rice. Fortune cookie & Egg roll. No starch option.
**Stuffed Portabella Mushroom** $14.55 per person
Fresh Vegetables, Olive Oil, Balsamic Vinegar, Romano & Fontina cheeses. Baked until Golden Brown.

**Beef or Chicken Stir Fry** $14.97 per person
Beef or Chicken sautéed with fresh vegetables and oriental sauce served over rice. Fortune cookie & Egg roll. No starch option.

**Broiled Cod** $13.41 per person
Served Almondine with a White Wine sauce.

**Beef Burgundy** $14.31 per person
Served over Egg Fettuccini noodles. No starch option.

**Chicken Parmesan** $14.31 per person
Served with spaghetti and garlic bread sticks. No starch option.

**Roasted Turkey** $15.60 per person
Served with a Sage bread stuffing and cranberry sauce. No starch option.

**Chicken Marsala** $15.60 per person
Served in a rich Marsala wine sauce with mushrooms.
**Vegetable Selection**

Dilled Baby Carrots  
Italian Green Beans  
Fresh Broccoli  
Peas  
Peas & Carrots  
Peas & Mushrooms  
Fresh Green Beans Almondine  
Sautéed Zucchini & Yellow Squash  
Whole Kernel Corn  
Corn on the Cob

**Potato & Rice Selection**

Baked Potato  
Garlic Mashed Potato  
Mashed Potato  
Scalloped Potato  
AuGratin Potato  
Garlic & Rosemary Roasted Potato  
Parsley Red Potato  
Herb Roasted Potato  
Sweet Potato  
Rice Pilaf  
Confetti Rice  
Cilantro Rice  
Spanish Rice  
White Rice  
Wild Rice Blend  
Macaroni & Cheese  
Fettuccine Alfredo  
Twice Baked Potato  
[.76 up charge]
Dessert Selection

Carrot Cake
Chocolate Cake
Cheese Cake
Assorted Cream Pies
Assorted Layer Cakes
Assorted Fruit Pies
  Fresh Fruit
Cookies & Brownies

Salad Selection

Tossed or Caesar salads may be selected in place of the vegetable or starch for no additional charge.

OR

Salads can be added at the noted price

Tossed Garden Salad  $2.16 per person
  [Two Dressings]

  Caesar Salad  $2.16 per person

  Baby Field Greens  $2.80 per person

  Spinach Salad  $2.49 per person

****8 oz. Soup may be added for $1.24 per person****
**Beverages**

12oz. Canned soda Products $0.93 each  
20oz. Bottled soda Products $1.65 each  
20 oz. Bottled Water $1.65 each

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**Snack and Tray Service**

All Prices Are Per Person  
6 – person minimum

- Fresh fruit Tray $3.21  
- Fruit & Cheese Tray $4.36  
- Cheese & Cracker Tray $3.62  
- Vegetable Tray with Dip $2.80  
- Finger Sandwiches $3.11  
- Silver Dollar Sandwiches $3.11  
- Chips $.93  
- Chips & Dip $1.54  
- Pretzels $0.93  
- Pretzels & Dip $1.54  
- Tortilla Chips & Salsa $1.54  
- Large Chocolate Chip Cookies [1 each] $1.86  
- Small Cookies [2 each] $1.86  
- Chocolate Brownies [no nuts] $1.54  
- Assorted Butter Cookies Call for Price  
- Assorted Mini Pastries Call for Price & Minimum Order  
- Spinach & Artichoke Dip with Pita Chips $3.00

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**Decorated Sheet Cakes – call for prices**

- Full Sheet serves 60 people  
- 1/2 Sheet serves 30 people  
- 1/4 Sheet serves 15 people
**Hot & Cold Reception**
[20 person minimum]
Average number of individual items is 5 per person
With the exception of trayed items

2 Hot and 3 Cold Items with Punch, Soda and Water.
$15.60 per person
1 Hot and 4 Cold Items with Punch, Soda and Water.
$11.85 per person

**Full Coffee service can be substituted for Soda & water**
Linen & Skirting included for buffet tables only
Additional items may be added at an additional cost

**Hot Hors D’oeuvres**

- Assorted Mini Quiche
- Assorted Mini Pizzas
- BBQ Meatballs
- Beef Teriyaki Brochettes
- Chicken Pineapple Brochettes
- Chicken Quesadillas
- BBQ or Hot Chicken Wings
- Breaded Mushrooms
- Spinach Stuffed Mushrooms
- Spanakopita
- Breaded Cheese Sticks
- Chicken Teriyaki Brochettes
- Thai Spring Rolls
- Mini Vegetable Egg Rolls
- Chicken Drummies
- Sausage Calzone

**Cold Hors D’oeuvres**

- Cheese & Cracker Tray
- Finger Sandwiches
- Tortilla Chips & Salas
- Spinach & Artichoke Dip with Pita Chips
- Bruschetta
- Boursin Cheese Phillo Cups
- Shrimp or Chicken Bruscshetta
- Ham wrapped
- Asparagus
- Honey Mustard Chicken Canapés
- Vegetable & Dip Tray
- Silver Dollar Sandwiches
- Deviled Eggs
The Basics
Incidentals and Extras

Linen Table Cloths
52” Square - $6.85 each
52”x 114” – $8.73 each
72” Round - $9.97
90” Round – $14.29
108” Round - $18.70
132” Round - $22.01

Table Skirting
7’ Gathered - $14.97 each
14’ Gathered - $22.45 each

Linen Napkins
10’x10’ - $.61

Specialty Linens available in a variety of colors upon request. Prices will vary

Reception Attendant
$31.19 per attendant per hour – Four hour minimum.

Floral Arrangements – Market Price
Any Rental Items – Market Price

Please remember: Your safety is our top priority, potentially Hazardous foods may not be taken from the premises after an event.

Official Student Organizations will receive a 10% Discount off of listed Prices