



Sodexo
At
Oakton Community
College
Catering Menu

Roberto Salgado
General Manager / Executive Chef
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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 within 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 Dining 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: Sodexo@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 \$1.81each

Full Coffee & Tea Service \$1.59 per person

Includes all paper products, cream, sugar & all condiments

[6 – person Minimum]

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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

Entrée 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

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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 – Pepperocni, Cherry Peppers,
Pickles & Condiments
3' – Serves 18 people
\$56.05

The Vegetarian

Balsamic marinated vegetables with lettuce & tomato
Served with Pepperocini, 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	Soft Tortillas
Seasoned Beef or Chicken	Refried Beans
Mexican Corn	Diced Tomatos
Shredded Lettuce	Black Olives
Shredded Cheddar Cheese	Salsa
Sour Cream	Guacamole
Cookies or Brownies	

Old Fashioned Picnic

\$9.04 per person \ 12 person minimum

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

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

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

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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

Grilled or Broiled Salmon \$ Market Price – please call x1879
Served with Lemon Butter

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.

Stuffed Shells \$12.99 per person
Served with Garlic bread sticks. No starch option.

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.

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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 \$.93each
 20oz. Bottled soda Products \$1.65 each
 20 oz. Bottled Water \$1.65 each

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

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

Asparagus

Honey Mustard Chicken Canapés

Vegetable & Dip Tray

Silver Dollar Sandwiches

Deviled Eggs

Shrimp or Chicken Bruschetta

Ham wrapped

***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**

