We know catering. We have a passion for everything food, especially food + design. Memorable catered events require the talent of seasoned professionals who understand the many facets that differentiate a good event from a great event.

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Innovation is found through creativity. Fresh Ideas is continually searching for new ways to bring creativity to our catered events. Food should be interesting, and we believe food presentation is important – a way to experience the excitement prior to tasting what you see.

While in many cases you will find exactly what you are searching for in the College of Lake County Catering Guide, we are happy to create a menu tailored especially for your event.

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**BREAKFAST SELECTIONS**

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Continental Breakfast</td>
<td>$7.05</td>
</tr>
<tr>
<td>Chef’s selection of assorted breakfast pastries, chilled orange juice, regular &amp; decaf coffee</td>
<td></td>
</tr>
<tr>
<td>Parfait &amp; Breakfast Breads</td>
<td>$8.50</td>
</tr>
<tr>
<td>Seasonal fresh fruit, assorted breakfast breads, low fat yogurt and granola, orange juice, regular &amp; decaf coffee</td>
<td></td>
</tr>
<tr>
<td>Hot Breakfast Buffet</td>
<td>$10.45</td>
</tr>
<tr>
<td>Includes scrambled eggs, home fried potatoes, Bacon or sausage, chilled orange juice, regular &amp; decaf coffee</td>
<td></td>
</tr>
<tr>
<td>Savory &amp; Sweet Buffet</td>
<td>$12.55</td>
</tr>
<tr>
<td>Egg strata, choice of bacon, sausage or ham, breakfast potatoes, fresh fruit salad, scones, regular &amp; decaf coffee</td>
<td></td>
</tr>
</tbody>
</table>

**Enhancements**

- Seasonal Fresh Fruit Salad $1.55
- Individual Yogurt Cups $1.75
- Whole Fresh Fruit $1.05
- Granola or Nutri Grain Bars $1.25
- Home Style Gravy & Fresh Baked Biscuits with Butter & Jelly $1.95
BOXED LUNCH SELECTIONS

Signature Box Lunch $11.25
Includes your choice of sandwich, assorted bag of chips, choice of pasta salad or fresh fruit salad, gourmet cookies, assorted bottle beverage.

Sandwich Options
• Chicken Salad on Croissant
• Oven Roasted Turkey with Pesto Mayo on Pretzel Bread
• Baked Ham & Swiss with Honey Mustard on Marble Rye
• Roast Beef with Horseradish Spread on Onion Roll
• Grilled Chicken Breast with Chipotle Aioli on Kaiser Roll
• Italian Stacker (Roast Beef, Turkey, Ham & Provolone) with Italian Dressing on Ciabatta Roll
• Grilled Vegetable Wrap with Roasted Red Pepper Sauce
• Grilled Chicken Caesar Wrap
• BLT Wrap

Salad Box Lunch $11.25
Includes your choice of salad with assorted crackers, fresh fruit salad, gourmet cookies, assorted bottled beverages.

Salad Options
• Grilled Chicken Caesar
• Chef Salad
• Grilled Chicken Cobb

PLATED LUNCH SELECTIONS

Fiesta Chicken Salad $15.95
Mixed salad greens tossed with pico de gallo, black beans, corn, colby jack, scallions & fresh cilantro. Topped with grilled chicken and crispy tortilla strips, dinner rolls and butter, chef’s selection of gourmet dessert, iced tea and water.

Beef Tenderloin Cobb Salad $20.95
Mixed salad greens with tomato, bacon bits, hard boiled egg, avocado & gorgonzola cheese. Topped with sliced beef tenderloin strips (may substitute sliced grilled chicken.) Served with choice of balsamic vinaigrette or bleu cheese dressing, dinner rolls & butter, chef’s selection of gourmet dessert, iced tea and water.

Oriental Chicken Salad $15.95
Oriental salad greens tossed with water chestnuts, green onion, slivered pea pods, shredded carrots. Topped with chow mein noodles and a sesame ginger dressing. Served with dinner rolls and butter, chef’s selection of gourmet dessert.

Spinach & Mixed Greens Salad $22.95
Fresh leaf spinach and mixed greens, dried cranberries served with fresh fruit cup or potato chips, spiced walnuts, red onion and bleu cheese. Served with platters of sliced grilled chicken. Served with dinner rolls and butter, chef’s selection of gourmet dessert, iced tea and water.
Chef Salad Buffet $12.50
Crisp mixed greens accompanied by turkey, ham, cheddar cheese, hard boiled eggs, cucumbers, tomatoes, sliced black olives & croutons. Served with ranch and Italian dressing, dinner rolls and butter, assorted cookies or brownies, choice of iced tea or lemonade.

Chicken & Salmon Salad Buffet $15.50
Fresh romaine, grilled chicken & grilled salmon, tomato wedges, hard boiled eggs, croutons & parmesan cheese. Served with caesar dressing & french dressing, dinner rolls & butter, assorted cookies or brownies, choice of iced tea or lemonade.

American Deli Buffet $13.50
Sliced ham, turkey & roast beef, swiss and american cheese, lettuce, tomato and pickles. Served with a selection of bread and rolls, choice of potato salad, pasta salad or potato chips, assorted cookies or brownies, choice of iced tea or lemonade.

Chicken Caesar Salad $12.50
Fresh romaine lettuce, sliced grilled chicken breast, tomato wedges, hard cooked eggs & croutons. Served with caesar dressing, rolls & butter, assorted cookies or brownies, choice of iced tea or lemonade.

Assorted Wrap Buffet $12.50
Fresh fruit salad, chicken caesar wrap, blt wrap, veggie wrap, hummus with pita chips, assorted cookies or brownies, choice of iced tea or lemonade.

Assorted Sandwich Buffet $13.50
Soup of the day or tossed salad, choice of two sandwiches, choice of potato salad, pasta salad or potato chips, assorted cookies or brownies, choice of iced tea or lemonade.

Sandwich Options
- Roast Beef with Horseradish on Onion Roll
- Oven Roasted Turkey on Pretzel Bread
- Grilled Chicken Breast on Kaiser Roll
- Turkey Club Croissant

Taco Buffet $11.25
Seasoned beef, spanish rice & refried beans. Served with soft flour tortillas & hard shell tortillas with shredded lettuce, tomatoes, salsa, sour cream, jalapeño peppers and colby jack cheese. Assorted cookies or brownies iced tea or lemonade.

Baked Potato Bar $11.25
Tossed salad, individual baked potatoes served with broccoli, chili, scallions, crumbled bacon, sour cream & shredded cheddar cheese, assorted cookies or brownies, choice of iced tea or lemonade.

Beef Philly Buffet $11.25
Choice of soup or salad. Sliced beef with grilled onions, mushrooms, grilled sliced green pepper & monterey jack cheese sauce. Served with hoagie rolls, potato chips, assorted cookies or brownies, choice of iced tea or lemonade.

Grilled Chicken Buffet $14.25
Italian salad, seasoned herbed chicken breast pasta primavera, bread sticks, assorted cookies or brownies. Choice of iced tea or lemonade.

Buffet Information & Enhancements
Buffet selections require a minimum of 15 people or a ten percent increase in price for guest count under 15. Add our soup of the day or fresh fruit salad for an additional charge per person. Gluten-free items available upon request for an additional charge.
Pasta Station Buffet $11.25
Pasta du jour with meat sauce and alfredo sauce. Served with italian salad and garlic bread, assorted cookies or brownies, choice of iced tea or lemonade.

BBQ Buffet $12.25
Choice of three of the following: Grilled hamburgers (lettuce, tomatoes, onions), bratwurst, hot dogs, or garden burgers. Served with buns. Choice of potato salad, pasta salad or potato chips, assorted cookies or brownies, choice of iced tea or lemonade.

Smoke House Buffet $14.25
Ranch salad, smoked brisket & bbq pork served with sandwich buns, choice of potato salad, pasta salad or potato chips, choice of corn on the cobb or baked beans assorted cookies or brownies, choice of iced tea or lemonade.

Chicken Parmesan Dinner $13.25
Italian salad. Fresh vegetable medley, breaded boneless chicken breast with house marinara and provolone cheese. Served with baked cheese manicotti and chef’s selection of gourmet dessert, iced tea or lemonade.

Carved Beef & Chicken Dinner $21.25
Wild greens salad, seasonal vegetable blend & roasted red potatoes, sliced roast beef with a demi glaze sauce & sliced chicken breast, chef’s selection of gourmet dessert, iced tea or lemonade

Pork Loin Dinner $17.25
Sliced pork loin served with au gratin potatoes, peppers & parmesan & a medley of squash & green beans, chef’s selection of gourmet dessert, iced tea or lemonade.

Grilled Chicken Breast Dinner $15.25
Classic caesar salad, rice pilaf & fresh vegetable medley, boneless skinless chicken breast prepared marsala style, piccata style or grilled with supreme sauce, chef’s selection of gourmet dessert, iced tea or lemonade.

Salad Options

Wild Greens
Seasonal wild greens with caramelized walnuts, red onion, fresh berries and feta cheese with a raspberry vinaigrette dressing on the side.

Classic Caesar
Crisp romaine lettuce with tomato wedges, shredded parmesan & homemade croutons, served with classic caesar dressing.

Spinach Salad
Fresh leaf spinach tossed with hot bacon dressing, garnished with sliced mushroom, hard boiled egg and red onion.

Italian Salad
Crisp italian greens tossed with roasted red pepper, artichoke hearts, pepperoncini peppers and parmesan. Served with italian dressing.

Tossed Salad
Iceberg lettuce, cherry tomatoes, shredded carrots & red onion served with your choice of dressing.

Enhancements
- Seasonal Fresh Fruit Salad $1.55
- Soup of the day $2.50
PLATED DINNER SELECTIONS

**Roasted Prime Rib Dinner**  $26.75
Slow roasted prime rib with seasoned au jus. Twice baked potato and asparagus, choice of salad, rolls and butter, chef’s selection of gourmet dessert, iced tea, ice water and coffee.

**Beef Tenderloin Dinner**  $29.25
Slow roasted beef tenderloin with bordelaise sauce and wild mushroom ragout. Served with oven roasted rosemary potatoes & fresh vegetable medley, choice of salad, rolls & butter, chef’s selection of gourmet dessert, iced tea, ice water & coffee.

**Chicken Capri Dinner**  $23.25
Boneless breast of chicken served with a warm sun dried tomato vinaigrette. Served with oven roasted red potatoes and green beans almandine, choice of salad, rolls and butter, chef’s selection of gourmet dessert, iced tea, ice water and coffee.

**Salad Options**

**Wild Greens**
Seasonal wild greens with caramalized walnuts, red onion, fresh berries and feta cheese with a raspberry vinaigrette dressing on the side.

**Classic Caesar**
Crisp romaine lettuce with tomato wedges, shredded parmesan & homemade croutons, served with classic caesar dressing.

**Spinach Salad**
Fresh leaf spinach tossed with hot bacon dressing, garnished with sliced mushroom, hard boiled egg and red onion.

**Italian Salad**
Crisp italian greens tossed with roasted red pepper, artichoke hearts, pepperoncini peppers and parmesan. Served with italian dressing.

**Tossed Salad**
Iceberg lettuce, cherry tomatoes, shredded carrots & red onion served with your choice of dressing.

China is required for all plated meals.

HORS D’OEUVRES

By the Dozen, Minimum Order 3 Dozen

- Swedish or BBQ Meatball  $7.50
- Buffalo Chicken Drummies  $7.85
- BBQ Chicken Drummies  $7.85
- Assorted Mini Quiche  $11.25
- Toasted Ravioli with Marinara  $11.25
- Crab Rangoon with Sweet&Sour Sauce  $15.25
- Pottstickers with Soy Sauce  $15.25
- Veggie Quesadillas with Salsa  $15.25
- Chicken Quesadilla with Salsa  $15.25
- Chicken Tenders with Honey Mustard  $13.25
- Stuffed Mushrooms  $15.25
- Veggie Eggrolls  $15.25
- Assorted Dollar Roll Sandwiches  $15.25
- Spanikopita  $14.25
- Antipasto Kabobs  $15.25

DIPS & SNACKS

Serves 25 People

- Spinach Artichoke Dip & Pita Chips  $42.25
- Trio of Spreads: Hummus, Feta & Black Olive, Tomato Pico with Pita Chips  $52.25
- Buffalo Chicken Dip with Tortilla Chips  $52.25
- Potato Chips with French Onion Dip  $24.25
- Tortilla Chips with Salsa  $26.25
- Pretzels  $19.25
- Goldfish Crackers  $19.25
- Gardetto’s  $19.25

PARTY TRAYS

Serves 25 People

- Bread Bowl with Spinach Dip  $23.25
- Assorted Cheese Tray with Crackers  $41.25
- Vegetable Tray with Ranch or Dill Dip  $38.25
- Seasonal Fresh Fruit Tray  $43.25
- Assorted Cheese, Fruit & Cracker Tray  $54.25
- Summer Sausages, Cheese & Cracker Tray  $62.25
- Brie en Croute with Bread  $43.25
- Grilled Vegetable Tray  $67.25
**Catering Information**

**College of Lake County Break** $4.25
Fresh baked cookies, fudge brownies, individual bags of potato chips or pretzels, assorted bottled beverages

**Healthy Break** $5.50
Seasonal fresh fruit tray, nutri grain bars and granola bars, individual size yogurt, bottled water

**Snack Attack** $5.25
Pretzels, mixed nuts, goldfish crackers & gardetto’s snack mix, assorted bottled beverages

**South of the Border Break** $6.50
Black bean salsa, pico de gallo & guacamole with tortilla chips, assorted bottled beverages

**PARTY SUBS & PIZZA**

All subs serve 3 people.

**American Sub** $11.25 per foot
12” sub with ham, salami, bologna, american cheese with mustard and mayonnaise.

**Italian Sub** $11.25 per foot
12” sub with salami, pepperoni, capicola ham and provolone cheese with an italian spread.

**Vegetable Sub** $11.25 per foot
12” sub with roasted vegetables with handcrafted red pepper sauce.

**Handcrafted Pizza**
16” Pizza – 8 Slices
- Cheese $11.25
- Pepperoni $11.25
- Sausage $11.25
- Meat Lover’s $12.25
- Supreme $12.25

**DESSERTS**

**Gourmet Desserts**
Available by the dozen
- Gourmet Cookies $10.25
- Doughnuts $8.75
- Brownies $11.25
- Dessert Bars $13.25
- Rice Krispie Treats $13.25
- Cupcakes $12.25
- Mini Pastries $15.25
- Scones $15.25
- Assorted Mini Muffins $22.25
- Assorted Muffins $22.25
- Assorted Bagels $22.25
- Assorted Breakfast Breads $22.25

**Stationed Desserts**
Available by the dozen
- Assorted Mini Desserts $15.25
- Chocolate Dipped Strawberries $19.25
- Assorted Mini Cheesecakes $22.25
- Assorted Upscale Mini Desserts $25.25
- Mini Parfaits $25.25

Per Person
- Ice Cream Sundae Bar $3.55
- Banana Split Bar $4.55
- Brownie Parfait ala Mode $4.55

**BEVERAGES**

- Assorted Bottled Soda $1.25
- Bottled Water 12oz. $1.25
- Classic Fruit Punch $11.25
- Lemonade $12.25
- Orange Juice $12.75
- Regular Coffee $13.25
- Decaffeinated Coffee $13.25
- Iced Tea $12.25
- Hot Chocolate $13.25

**BAR SERVICE**

Fresh Ideas provides full bar service with bartenders for a fee. Please refer to the catering price list for more information.

Fresh Ideas holds the liquor license and must be the purchaser and server for alcohol service provided at College of Lake County. Donated alcohol is not permitted at any venue on the campus.

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FRESH IDEAS | COLLEGE OF LAKE COUNTY
Catering Information
MENU SELECTION
Please allow 7 business days notice for catered events to ensure that selections are available. Our chefs are current with the latest trends and would be happy to meet with you to discuss your individual needs.

GUARANTEE
The guaranteed number is the number of people attending your event. Please have a budgeted number of attendees ready when booking your event. We cannot execute an event without this number. We must obtain the guaranteed number of attendees for functions by noon, 48 hours prior to your event. Increases in your guaranteed number can normally be accepted up to 8 hours prior to your event; however, guaranteed numbers may not be decreased on the day of the event.

CANCELLATIONS
We desire to serve your group promptly at the time you have selected. If your group starts its event more than 30 minutes later than scheduled, our staff charge will be based upon the original time selected through the end of the event.

PAYMENT
Please make payments of your invoice within 10 days receipt to Fresh Ideas.

REMOVAL OF FOOD
Due to Board of Health regulations, any food not consumed may not be removed from the serving location and remains property of Fresh Ideas. All outside food deliveries are for immediate consumption and Fresh Ideas assumes no responsibility for handling or product. Any equipment for an event must be returned to Fresh Ideas by the following day to avoid additional charges.

BAR SERVICE
Fresh Ideas holds the liquor license and must be the purchaser and server for alcohol service provided at College of Lake County. Donated alcohol is not permitted at any venue on the campus.

Bartender Fee
Two Hours of Service Provided

Beer, Wine and Soda Bar
1 Bartender per 100 Guests $80.00

Full Bar Service
1 Bartender per 50 Guests $80.00

Cash Bar
1 Bartender per 75 Guests $125.00

Set Up Fee
Beer, Wine and Soda Only $50.00
Full Bar $100.00

CATERING STANDARDS
Buffet Table Setting
• Menu will determine the number and type of utensils and glassware for each setting. Water goblets are always included
• Sugar and Sweet-n-Low in packets at center of table. Standard is one set-up per six (6) people
• Table set-ups may include a centerpiece (i.e. flowers, candles, etc.) upon client request
• Flatware: Convention is 1 fork, 1 knife and 1 spoon per person unless menu dictates extra flatware is necessary

Service Personnel Per Customer
The determining factor in achieving quality-service efforts is the presence of more than enough service staff to carry out extraordinary service. Every event is unique and staffing is no exception. Our company-wide estimates would be:
• Full Service Meals : 1 Attendant for every 15-30 guests (varies greatly per event)
• Buffet Service Meals: 1 Attendant for every 50 guests
• Receptions: 1 Attendant for every 75 guests

Drinks
Soda or Bottled Water $1.00 Per Glass
Beer $3.00 Per Bottle
Wine $4.00 Per Glass
Mixed Drinks $5.00 Per Glass