



# Catering Guide and Menu

**Lakeland**  
COMMUNITY COLLEGE

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EVENT SERVICES AND  
CAMPUS DINING

# Lakeland

## COMMUNITY COLLEGE

### EVENT SERVICES AND CAMPUS DINING

## **POLICIES and PROCEDURES**

The planning for special events takes time and preparation. Please give us enough time to plan your event by adhering to the following guidelines:

- Food service orders are required seven days in advance.
- We request adjustments to your guaranteed guest count 72 hours before the event. Meals will be prepared for your guaranteed guest count with buffets 5% over.
- Events cancelled prior to 48 hours of your event will receive a full refund.
- All orders must be received 48 hours before your event to avoid a 15% service charge.
- A labor charge will incur for served luncheons or dinners that are less than the minimum of 25 people. The charge is \$50 per server. Server does not remain for the entire event.
- Any orders received after 2 p.m. for the following morning cannot be guaranteed.

## **ROOM and TABLE RESERVATIONS**

For room reservations please contact the Office of Event Services at 440.525.7090. To place your catering order, please contact the Catering Office at 440.525.7408. Please provide catering access to the room for your event a minimum of one hour in advance to start time.

## **SERVING TIME**

Serving time will range from 1.5 hours for buffets and station receptions to two hours for served meals, additional time may incur additional charges. Lakeland Clocktower Cuisine will require the return of equipment to Breakers on self serve meals. Lakeland Clocktower Cuisine reserves the right to stop food service for lengthy events due to quality issues and customer safety. Please make us aware of any food allergies or dietary concerns your guests might have.

## **SELF SERVE DROPS and SET UP**

We are responsible for the delivery of food and set up of the event. We are not responsible for trash disposal or clean up of any events that are served with disposable items. Clients will be responsible for any equipment damaged during their event.

## **UNUSED FOOD**

To prevent the mishandling of our food, it is our policy to not allow any food to leave an event. This will be enforced for your safety and for the safety of your guests.

## CATERING ORDERS

All events provided by Lakeland Clocktower Cuisine must have a completed Banquet Event Order form. To complete the form and book your event, you will need to know the following information:

- Reserve your date and location.
- All events in Lakeland rooms must be booked through Event Services and Campus Dining office at 440.525.7090.
- Know your approximate number of guests.
- For all buffets we supply 5% over, but that is to accommodate extra portions and not additional guests.
- Plated and individual meals are prepared to the exact count.
- Know your event start time.
- We require access to the location a minimum of one (1) hour before the start time, sometimes longer, depending on size and scope of the event.

## METHOD of PAYMENT

- Lakeland account numbers are required for all internal catered events.
- For external groups with other methods of payment, Ohio Sales Tax will be added unless the group can supply a tax-exempt number.
- Tax Exempt organizations must provide a tax exempt certificate for the current year.
- All payment information, or payment for the event, must be received a minimum of 48 hours prior to your event.

## QUANTITY

Knowing how much food to order can be difficult. Call for an estimate on the amount of food that is necessary for your event. Let us know your budget needs and we will assist in planning your event accordingly.

- Before completing your order, make sure we have a contact number for the day of your event. This must be a number that will be answered during the day and time of the event. For weekend or evening events, we **MUST** have a contact phone number.
- Any information missed or any details needing to be clarified will be followed up by the Lakeland Catering Services event coordinators.

## Beverages

*All items priced by the individual piece unless stated.*

Canned Soda .....	\$1.50
Bottled Soda .....	\$2.50
Fountain Beverages (by the pitcher) .....	\$8.00
Milk (half pint carton) .....	\$1.50
Iced water (by the pitcher) .....	\$2.00
Bottled Water <i>Large</i> (20 oz.) .....	\$2.50
Bottled Water <i>Small</i> (12 oz.) .....	\$1.50
Coffee and Decaf ( <i>Large Pot</i> ) .....	\$12.00
Premium Coffee (Crimson Cup by the Pot) .....	\$15.00
Cambro Coffee or Decaf (3 gallons per Cambro) .....	\$80.00
Hot Tea ( <i>Large Pot</i> ) .....	\$10.00
Iced tea (by the gallon) .....	\$20.00
Bottled Fruit Juices .....	\$2.50
Fruit Punch (by the gallon) .....	\$22.00
Lemonade (by the gallon) .....	\$22.00
Orange Juice (by the gallon) .....	\$30.00
Hot Chocolate (3 gallons per Cambro) .....	\$60.00

## Breakfast Items

*All items priced by the individual piece unless stated.*

Box of Cereal with Milk .....	\$1.80
Bagel .....	\$1.50
Breakfast Breads .....	\$1.25
Breakfast Pizza .....	\$14.00
Carolyn's Famous Whole Coffee Cake .....	\$22.00
Mini Danish .....	\$1.50
Donuts .....	\$1.25
Granola Bars .....	\$1.75
Hard-boiled Egg .....	.80
Kashi Bar .....	\$2.75
Assorted Muffins .....	\$2.50
Mini Muffins (special order, need one week advance notice)	
Scones .....	\$1.75
Fresh Cut Fruit (10 person minimum per order) .....	\$4.25 per person
Whole Fruit .....	\$1.50
Yogurt .....	\$1.75

## Pizza

Full Sheet Pizza/Cheese (32 slices) .....	\$24.00
Full Sheet Pizza/Cheese, one Meat Topping (32 slices) .....	\$28.00
Half Sheet Pizza/Cheese (16 slices) .....	\$12.00
Half Sheet Pizza/Cheese, one Meat Topping (16 slices) .....	\$14.00
Half Sheet Pizza Cheese, two Vegetable Toppings (16 slices) .....	\$15.00
Extra Toppings per Full Sheet Pizza .....	\$2.00
Half Sheet Cold Ranch Pizza /Fresh Vegetable Toppings (16 slices) .....	\$18.00
Whole 14 in. Round Pizza/Cheese and one Topping (8 slices) .....	\$12.00
Whole 14 in. Round Pizza/Cheese, two Vegetable Toppings (8 slices) .....	\$13.50
Extra Toppings per Round 14 in. Pizza .....	\$1.50 per item

## Salads & Sides

All items priced per person.

Pasta Salad .....	\$1.50
Potato Salad .....	\$1.50
Tossed Green Salad .....	\$2.75
Soup .....	\$2.25
Chili - Served with shredded cheese and sour cream .....	\$4.50

## Snack Items

Tortilla Chips and Salsa .....	\$2.50 per person
Popcorn / Pretzels / Potato Chips .....	\$1.50 individual bag
Popcorn Machine Rental, <i>popcorn and all condiments included</i> .....	\$25.00
Popcorn Bags .....	\$.30 per bag
Candy Bar .....	\$1.50

## Dessert

All items priced by the individual piece unless stated.

Brownies .....	\$2.50
Carrot Cake .....	\$2.50
Cheesecake .....	\$3.00
Cookies - Assorted Fresh Baked (1.5 oz.) .....	\$1.00 each
Cookie - Large (4 oz.) .....	\$2.25
Gourmet Pastry Square .....	\$1.75
Pies - (Fruit or Cream pies per slice) .....	\$1.75
Fruit Cobbler .....	\$2.50
Decorated Sheet Cakes (Half or Full, one week notice required) .....	Market Price

## Cold Appetizers

10 person minimum per order, priced per person.

Cheese Tray with Crackers .....	\$4.25
Fresh Fruit Tray .....	\$4.25
Fresh Vegetable Tray with Ranch Dip .....	\$3.50
Combo Vegetable and Cheese Tray with Crackers .....	\$4.00
Combo Fruit and Cheese Tray with Crackers .....	\$4.75
Mini Croissant .....	\$3.00
Hummus with Chips .....	\$4.00

## Hot Appetizers

Minimum 50 pieces per order, priced per piece.

Chicken Wings with BBQ or Ranch Dip .....	\$1.00
Chicken Tenders with BBQ or Ranch Dip .....	\$1.95
Chicken Cordon Blue Bites .....	\$1.25
Mini Egg Rolls with Sweet & Sour Sauce or Hot Mustard .....	\$1.25
Spanikopita .....	\$1.50
Meatballs - choice of: BBQ, Italian, Swedish or Sweet & Sour.....	\$1.25
Sausage and Peppers .....	\$2.25
Sauce by Quart (extra sauce for wings) .....	\$5.00

## Breakfast Buffets

*All breakfasts require a minimum of 25 for printed prices.  
Breakfasts for less than 25 will incur a service charge. All prices are per person.*

### The Breakers

#### Breakers Continental Breakfast - \$5.95

Fresh Donuts  
Orange Juice  
Coffee, Decaf and Tea

### The Lakers

#### Continental Breakfast B - \$7.25

Assorted Granola Bars  
Assorted Chilled Yogurts  
Assorted Bottled Juices  
Coffee, Decaf and Tea

### The Clocktower

#### Continental Breakfast A - \$6.50

Assorted Breakfast Pastries  
*(or bagels for an additional  
\$1.00 per person)*  
Assorted Bottled Juices  
Coffee, Decaf and Tea

### The Holden

#### Continental Breakfast C - \$8.95

Assorted Breakfast Pastries  
Assorted Muffins / Bagels  
Seasonal Fresh Fruit Bowl  
Assorted Bottled Juices  
Coffee, Decaf and Tea

## Hot Breakfast Buffets

*All breakfasts require a minimum of 25 for printed prices.  
Breakfasts for less than 25 will incur a service charge.*

### Hot Breakfast Buffet #1 - \$12.95 per person

Assorted Breakfast Breads  
Assorted Muffins  
Fresh Scrambled Eggs  
Home Fried Potatoes or Cheesy Hash Brown Potatoes  
Crisp Bacon - two per person  
Assorted Bottled Juices  
Coffee, Decaf and Tea

### Hot Breakfast Buffet #2 - \$19.50 per person

Assorted Breakfast Breads  
Assorted Muffins  
Assorted Bagels and Accompaniments  
Fresh Scrambled Eggs  
Home Fried Potatoes or Cheesy Hash Brown Potatoes  
Crisp Bacon  
Sausage Links or Sliced Ham  
Assorted Granola Bars  
Assorted Chilled Yogurts  
Assorted Bottled Juices  
Coffee, Decaf and Tea

*EXTRA bacon can be ordered for the Hot Buffets.  
Regular - \$1.00 per slice, Peppered - \$1.25 per slice*

## Cold Luncheons

All luncheons require a minimum of 25 for printed prices. Luncheons for less than 25 will incur a service charge.

### Individually Plated Salads

All salad entrees are served with roll and butter. Your choice of beverage is included: coffee, decaf, tea, or pitchers of fountain beverages. We are unable to do split menus, but will meet any special dietary need of an individual guest.

#### Chicken Caesar Salad - \$9.50

Char-broiled chicken breast, romaine lettuce, garlic croutons, tomatoes and tossed with our Caesar dressing. *Without chicken - \$8.50*

#### California Chicken Salad - \$9.75

Char-broiled chicken breast, Swiss cheese, tomato, hard cooked egg, bacon, mandarin oranges, salad greens and shredded parmesan cheese with your choice of dressing.

#### Julienne Salad - \$9.75

Crisp salad greens finished with strips of turkey, beef, ham and Swiss cheese and the dressing of your choice.

#### Cobb Salad - \$9.50

Crisp Romaine lettuce with chicken breast, cheddar cheese, chopped hard cooked egg, diced ham, diced green pepper, and tomato with your choice of dressing.

#### Cranberry Pecan Salad - \$10.00

Fresh Spring mix lettuce, pecans, dried cranberries, mandarin oranges, crumbled bleu cheese and finished with a char-broiled chicken breast and the dressing of your choice.

### Individually Plated Sandwiches

*Chips are an option to replace side salad. Your choice of beverage is included: coffee, decaf, tea, or pitchers of fountain beverages. We are unable to do split menus, but will meet any special dietary need of an individual guest.*

#### President's Choice - \$8.00

Ham or turkey sliced thin with Swiss cheese, lettuce and tomato served on a croissant roll. Served with potato or pasta salad and a fruit wedge. Mayo served on the side.

#### Italian Deli Croissant - \$8.75

Sliced salami, pepperoni, ham, provolone cheese, lettuce, tomato, and banana pepper rings on a croissant. Served with potato or pasta salad and a fruit wedge. Italian dressing served on the side.

#### Chicken Caesar Wrap - \$8.50

Juliened grilled chicken, red onion, lettuce, tomato and Parmesan cheese tossed in Caesar dressing and rolled into a tasty bread wrap. Served with potato or pasta salad and a fruit wedge.

#### Chicken Waldorf Wrap - \$8.75

Juliened grilled chicken with apples, red grapes, celery, and pecans tossed with a fruit yogurt and rolled into a bread wrap with fresh lettuce. Served with potato or pasta salad and a fruit wedge.

#### Box Lunch - \$8.95

Deli sandwich (turkey, ham, roast beef, tuna salad, or chicken salad in addition to vegetarian), potato or pasta salad, bag of chips and a small bottled water or canned soft drink. *Add a cookie - \$9.75*

*Wrap Option: \$1.00 per person additional charge*

*Items selected for a buffet will incur an additional \$2.00 charge per person.*

## Luncheon Buffets

*All luncheon buffets require a minimum of 25 for printed prices.*

*Luncheons for less than 25 will incur a service charge.*

*Your choice of beverage is included: coffee, decaf, tea, or pitchers of fountain beverages.*

### **Pizza & Salad - \$7.95**

Two slices of pizza per person, one cheese and one meat topping pizza, tossed salad greens with tomato and cucumber and two dressings of your choice.

### **Soup & Salad - \$8.95**

Soup du jour, crackers, tossed salad greens, croutons, diced ham, shredded Cheddar cheese, sliced cucumbers, tomatoes, green peppers, black olives, mushrooms, choice of two dressings, assorted rolls and butter.

### **Soup & Half Sandwich or Wrap - \$9.95**

Soup du jour, crackers, and a tray of assorted deli sandwich halves, one half per person.

### **Soup, Half Sandwich or Wrap & Salad - \$10.95**

Soup du jour, crackers, and a tray of assorted deli sandwich halves, one half per person. Tossed salad greens, croutons, diced ham, shredded Cheddar cheese, sliced cucumbers, tomatoes, green peppers, black olives, mushrooms, choice of two dressings, assorted rolls and butter.

### **Whole Sandwich or Wrap & Salad - \$10.95**

Tray of assorted deli sandwiches, one per person. Tossed salad greens, croutons, diced ham, shredded Cheddar cheese, sliced cucumbers, tomatoes, green peppers, black olives, mushrooms, choice of two dressings, assorted rolls and butter.



## Entrees (luncheon or dinner)

Each entree is accompanied with roll and butter and one choice of tossed salad or side dish. An additional side or house salad is available at an additional charge. Your choice of beverage is included: coffee, decaf, tea, or pitchers of fountain beverages. We are unable to do split menus, but will meet any special dietary need that an individual guest may require. Contact the Catering Office at 440.525.7408 for pricing.

### Chicken Marsala

Sautéed boneless, skinless breast of chicken simmered in our own rich Marsala sauce and mushrooms.

### Chicken Piccata

Sautéed boneless, skinless breast of chicken simmered in lemon white wine sauce with parsley capers.

### Chicken Cordon Bleu

A boneless, skinless breast of chicken with only the wing bone attached with Swiss cheese and ham gently rolled inside, lightly-breaded, baked and finished with a rich cream sauce.

### Chicken Sinatra

Sautéed boneless breast of chicken finished in the oven with bacon, mushrooms, our honey mustard sauce, topped with cheddar and monterey jack cheeses.

### Chicken Parmigiana

Sautéed boneless, breast of chicken finished with sliced tomato, prosciuttini and mozzarella.

### Chicken Elizabeth

Boneless, skinless breast of chicken with a crispy parmesan cheese, ricotta, mozzarella crust. Served on a bed of romano cheese sauce and finished with julienned prosciutto ham.

### Parmesan Crusted Chicken Breast

A 6 oz. boneless breast of chicken lightly-seasoned in our special bread crumb and parmesan cheese recipe and then baked to a crisp but juicy finish. Served with or without our parmesan cream sauce.

### Turkey a la King

Tender, julienned strips of white turkey meat slowly-simmered in cream sauce with a hint of sherry, served over puff pastry.

### Stuffed Pork Chop

Tender center cut five oz. pork chop stuffed with the chef's special Asiago cheese and spinach bread stuffing, finished with a house made pork gravy.

### Sausage & Peppers

Mild Italian sausage roasted and served with sautéed peppers and onions.

### Meatloaf

A chef's favorite, lean ground pork and beef fused with sautéed garden vegetables, baked and served with a rich brown sauce.

### Lasagna

Tender strips of wide noodles layered and baked with three different Italian cheeses and mild Italian sausage.

### Parmesan Crusted Tilapia

Delicate and tender farm-raised filet of tilapia oven-broiled and finished with our parmesan cheese crust.

### Grilled Salmon

Simply prepared, grilled with olive oil, sea salt and fresh ground black pepper.

### Scrod Aglio

Tender white fish Atlantic cod lightly-seasoned, oven-broiled and then finished with browned garlic bread crumbs laced with provolone cheese.

### Beef Tips Stroganoff

Tenderloin tips of beef slow-simmered in their own juices and finished with sour cream. Served over puff pastry or noodles.

### Beef Tips Burgundy

Tenderloin tips of beef slow-simmered in their own juice and finished with Burgundy wine served over egg noodles or rice pilaf.

### Grilled Strip Steak

A center cut eight oz. strip steak seasoned and grilled, finished with sautéed mushrooms.

Please contact the Catering Office  
for vegetarian requests.

440.525.7408

## Dinner Buffet

*Includes salad, rolls and butter, choice of two meats, choice of one starch, choice of one vegetable. Beverage is included: coffee, decaf and tea. Contact the Catering Office at 440.525.7408 for pricing.*

### Chicken Marsala

Sautéed boneless, skinless breast of chicken simmered in our own rich Marsala sauce and mushrooms.

### Chicken Piccata

Sautéed boneless, skinless breast of chicken simmered in lemon white wine sauce with parsley capers.

### Parmesan Crusted Chicken Breast

A six oz. boneless breast of chicken lightly-seasoned in our special bread crumb and parmesan cheese recipe and then baked to a crisp but juicy finish. Served with or without our parmesan cream sauce.

### Turkey a la King

Tender, julienned strips of white meat turkey slowly-simmered in cream sauce with a hint of sherry, and served over puff pastry.

### Chef-Carved Prime Rib of Beef - Additional \$2 per person

Tender prime rib of beef slow-roasted over night and served with au jus and horseradish sauce.

### Roast Top Round of Beef

Tender top round of beef slow-roasted, sliced and served in a light gravy made from pan juices.

### Beef Tips Stroganoff

Tenderloin tips of beef slow-simmered in their own juices and finished with sour cream. Served over puff pastry or noodles.

### Beef Tips Burgundy

Tenderloin tips of beef slow-simmered in their own juice and finished with Burgundy wine served over egg noodles or rice pilaf.

### Sausage & Peppers

Mild Italian sausage roasted and served with sautéed peppers and onions.

### Breaded Pork Chop

Center cut pork chop lightly-breaded, lightly-fried and then slow-roasted until fork tender.

### Roast Loin of Pork

Slow-roasted center cut pork loin, sliced and served with a light pan gravy.

### Baked Ham

Slow-roasted, honey-glazed ham sliced and served with a light brown sugar glaze.

### Parmesan Crusted Tilapia

Delicate and tender farm-raised filet of tilapia oven-broiled and finished with our parmesan cheese crust.

### Grilled Salmon

Simply prepared, grilled with olive oil, sea salt and fresh ground black pepper.

### Scrod Aglio

Tender white fish Atlantic cod lightly-seasoned, oven-broiled and then finished with browned garlic bread crumbs laced with provolone cheese.

## Side Dish Menu

*One selection provided with Entree menu. All selections are priced per person.*

**Roasted Redskin Potatoes** – Quartered reidskin seasoned and roasted golden brown.

**Baked Potato** – A large Idaho russet baked and served with sour cream and butter.

**Scalloped Potatoes** – Sliced potatoes baked in our rich cream sauce.

**Mashed Potato** – Whipped reidskin potatoes.

**Whipped Sweet Potatoes** – Sweet potatoes whipped with seasonings, brown sugar and butter.

**Baked Sweet Potato** – Baked sweet potato served with butter.

**Rice Pilaf** – Classic rice pilaf baked in chicken stock with diced garden vegetables.

**Baked Long Grain & Wild Rice** – Long grain and wild rice baked in chicken stock.

**Penne Pasta** – Simmered al dente and served with marinara sauce.

**Sautéed Whole Green Beans** – A medley of green beans, colored peppers, black pepper and garlic. Finished with butter or olive oil.

**Whole Baby Carrots** – Steamed baby carrots finished with butter and lightly seasoned or glazed with brown sugar and butter.

**Broccoli Crowns** – Steamed and seasoned, finished with butter.

**California Medley of Vegetables** –

Broccoli, cauliflower, and baby carrots, steamed, seasoned and finished with butter.

**Oven Roasted Vegetables** – Sliced yellow and green squash, baby carrots and red pepper seasoned and tossed with olive oil and then oven roasted.

**Steamed Asparagus** – Tender asparagus steamed, seasoned and finished with butter.

### Premium Sides

**Au Gratin Potatoes** – Sliced potatoes baked in our cheddar cheese sauce.

**Twice Baked Potato** – A rich, whipped potato, stuffed back into its shell and oven-baked golden brown.

**Penne Pasta** – Simmered al dente and served with our white parmesan cheese sauce.

**Sautéed Haricots Verts** – Extra fine green beans picked young and tender, sautéed with butter and seasonings.

## Dessert Menu

*All selections are priced per person.*

### **Black Tie Decadent Chocolate Cake - \$4.50**

A rich chocolate brownie layered with a creamy white chocolate filling, a moist chocolate cake top that is smothered with a velvety fudge icing and finished with white chocolate curls.

### **Symphony Cheesecake - \$5.00**

A thick layer of rich and creamy cheesecake finished with a light chocolate ganache and dollops of fresh cream and chocolate chunks.

### **Gourmet Carrot Cake - \$4.50**

Rich with fresh carrots, crushed pineapple and chopped walnuts. Between each layer of cake and on top is a delicious full-bodied cream cheese frosting. Finished with freshly grated carrots and white chocolate curls.

### **Creme Brulee - \$4.00**

A rich baked custard finished with caramelized sugar.

### **Old-fashioned Apple Dumpling - \$4.00**

A crisp apple wrapped and baked in pastry and finished with an apple cinnamon glaze.

### **Fruit Cobbler - \$3.50**

House made with the fruit of your choice, apple, raspberry, peach or blackberry. Buffet service only.

### **Fruit Crisp - \$3.50**

House made with the fruit of your choice, apple, raspberry, peach or blackberry. Buffet service only.

### **Fruit Pies - \$2.50**

Apple, Apple Crumb, Blueberry, Cherry, or Peach

### **Chocolate Covered Strawberries**

Plump, juicy strawberries covered in a rich chocolate ganache. Buffet service only. *Based on availability.*

*Specialty desserts from Michael Angelo's Bakery available upon request.*

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