





Three-Time Best of Lorain County Award Winning Executive Chef Chase Wilcox of Lorain County Community College along with his award winning catering staff bring you a menu of fresh, sophisticated cuisine featuring locally-sourced products created specifically to make your event a dining experience unlike any other in Lorain County.

Custom menu services are available. To discuss your menu ideas, please contact:

Conference & Dining Services: <u>ConferencingAtLCCC@lorainccc.edu</u>

(440) 366-4100

CANCELLATION POLICY: Please note that any cancellations within 72 hours of event time, subject to charges and/or fees.

There will be a 5% Service Charge and applicable local Sales Tax on all Food. 1005 N. Abbe Rd I Elyria, OH 44035 I Spitzer Conference Center (440) 366-4100



Breakfast Offerings

All Breakfast Buffets include the Traditional Coffee & Hot Tea Service Package and assorted juice carafes. Less than 10 guests for a buffet will result in an additional service charge of \$40.00. (The Eye Opener does not pertain to this rule). Pricing is per person.

\$10

The Eye Opener

Freshly baked Scones, Pastries, Muffins, Yogurt, Honey Granola, and Seasonal Cut Fruit

The Farmer's Breakfast \$12

Fluffy scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Assorted Pastries, and Seasonal Cut Fruit

Frittata and Fresh Fruit \$12

Your Choice of Sausage and Cheese, Bacon and Cheese, Plain Cheese or Vegetable Frittata. Comes with Breakfast Potatoes and Seasonal Cut Fruit

Breakfast Sandwiches Meal \$10

Egg & Cheese, Ham, Bacon, and Sausage Croissant Breakfast Sandwiches and Seasonal Cut Fruit

A La Carte Options:

Assorted Bagels & Cream Cheese \$20/dozen		Pancakes or French Toast (2 ea) \$2/person		
Assorted Scones and Pastries	\$20/dozen	Breakfast Sandwiches	\$7.50/order	
Gourmet Muffins	\$20/dozen	Seasonal Fresh Cut Fruit	\$3/person	
Assorted Donuts	\$12/dozen	Fruit Yogurt & Honey Granola	\$2/person	

Beverage Options:

Juice Carafe (serves 8)	\$6 each	Coffee & Tea (Air Pots serve	12-14 cups):
Iced Tea – Pitcher (serves 12)	\$6 each	Seattle's Best Coffee	\$13 each
Lemonade – Pitcher (serves 12)	\$7 each	Starbuck's Coffee	\$15 each
Mango Punch – Bowl (serves 35)	\$17 each	Hot Tea Service	\$13 each
Canned Soda, 12 oz.	\$1.25/each	Mighty Leaf Hot Tea Service	\$15 each
Bottled Water, 12 oz.	\$1.50/each	Traditional Coffee & Hot Tea S Package	Service \$3/person



Lunch Offerings

Boxed Lunches: Please note that for your sandwich selection we request a minimum of five sandwiches per sandwich option to be ordered.

All Lunch Buffet Stations are available for parties of ten guests or more and priced per person. Less than 10 guests will result in an additional service charge of \$40.00.

Gourmet Boxed Lunch \$13.50

Choice of Sandwich from the Gourmet Sandwich Selection Served on Artisan Ciabatta Roll. Includes Cheese Tortellini Salad, Bagged Chips, Fruit, Homemade Gourmet Cookie, and a Canned Beverage or Bottled Water

Traditional Boxed Lunch \$11.50

Choice of Ham, Turkey Chicken Salad, or Tuna Salad Sandwiches served on Deli Breads or Wraps. Includes Pasta Salad, Bagged Chips, Fruit, Homemade Cookie, and a Canned Beverage or Bottled Water

LCCC Party Sub (serves 4) \$18

Ham, Salami, Turkey, Provolone Cheese, Lettuce, Tomatoes, and Onions on a Baguette

Gourmet Sandwich Options:

1. Turkey & Avocado Club

Roasted Turkey, Bacon, Cheddar Cheese, Romaine Lettuce, Tomato, & Avocado Aioli

2. Grilled Portobello Mushroom

Grilled Portobello Roasted Red Pepper. Romaine Lettuce, Tomato, and Pesto served on a Pretzel Roll

3. Turkey Caprese

Roasted Turkey, Sliced Fresh Mozzarella Cheese, Tomato, and Pesto served on a Pretzel Roll

4. Roast Beef

Sliced Roast Beef, Swiss Cheese, Romaine Lettuce and Horseradish Sauce served on a Ciabatta Roll

5. Classic Italian Hoagie

Sliced Ham, Pepperoni, Salami, Provolone Cheese, Tomato, Romaine Lettuce, and Italian Dressing served on a Hoagie

6. Boursin Chicken

Sliced Grilled Chicken, Roasted Red Peppers, Boursin Cheese Spread, and Romaine Lettuce

\$13

\$14



Lunch Offerings

Plated Entrée Salad Selections:

All Plated Entrée Salad Selections include the Traditional Coffee & Hot Tea Service Package, Iced Tea, Rolls & Butter, and your choice of Vanilla Cupcakes or a Double Chocolate Brownie.

Minimum of five salads per selection.

All Lunch Buffet Stations are available for parties of ten guests or more and priced per person. Less than 10 guests will result in an additional service charge of \$40.00.

Cobb Salad Chopped Romaine Lettuce, Bacon, Bleu Cheese, Diced Ham, Tomatoes, Cucumbers, and Eggs Served with Ranch Dressing

Panzanella Caprese Salad \$13

Fresh Basil, Ciliengine Mozzarella Sweet Tomatoes, Seasoned Bread, 18 Year Old Balsamic Vinegar and Extra Virgin Olive Oil

Caesar Salad \$12

Chopped Romaine Lettuce, Parmesan Cheese, and Asiago Croutons Served with Creamy Caesar Dressing

Southwest Salad \$13

Chopped Romaine Lettuce, Roasted Red Peppers, Corn, Queso Fresco, and Fried Tortilla Strips Served with Cilantro Ranch Dressing

Grilled Salad Enhancements:

Chicken Breast \$3
Flat Iron Steak \$4
Salmon \$4
Portobello Mushroom Cap \$2

Steak House Salad

Chopped Romaine Lettuce, Smoked Gouda, Grilled Tomatoes, Portobello Mushrooms, and Fried Onion Straws Served with Balsamic Vinaigrette

Roasted Vegetable Salad \$13

Chopped Romaine Lettuce, Fried Goat Cheese, Grilled Red Peppers, Portobello Mushrooms, Zucchini, and Squash Served with Balsamic Vinaigrette

Spring Salad

Mixed Greens with Toasted Almonds, Feta, Strawberries, and Red Wine Poppyseed Vinaigrette (Available April-August Only)

Fall Salad \$13

Mixed Greens with Candied Walnuts, Butternut Squash, Dried Cranberries, and Sage Vinaigrette (Available September-March Only)



Lunch Buffet Offerings

All Buffet Selections include the Traditional Coffee & Hot Tea Service Package, Iced Tea, Salad, Rolls & Butter, and your choice of Cupcakes, Brownie and Blondie Tray, or Fruit Cobbler.

All Lunch Buffet Stations are available for parties of ten guests or more and priced per person. Less than 10 guests for a buffet will result in an additional service charge of \$40.00.

CHICKEN SELECTION

Lemon Chicken \$17

Grilled Chicken Breast with Roasted Fingerling Potatoes, Green Beans, Roasted Fennel, and a Caramelized Onion Compote & served in a light Lemon Veloute

Chicken Marsala \$17

Seared Chicken Breast with Herb Mashed Potatoes and a Vegetable Medley & served in Mushroom Marsala Wine Sauce

LASAGNA SELECTION

Sausage and Beef \$14

Sausage and Beef blend layered between fresh Pasta, Ricotta, Cheese Blend and Marinara Sauce

Chicken Broccoli Carbonara \$14

Grilled Chicken with Bacon and Broccoli, Layered with Fresh Pasta and Creamy Alfredo Sauce

Tuscan Vegetable \$14

Artichokes, Spinach, Sundried Tomatoes, Caramelized Onions, and Peppers layered between fresh Pasta, Cheese, and an Alfredo Sauce

**All Lunch Buffets can be served Waited Style for an additional \$3 per person charge

BEEF SELECTION

BBQ Meatloaf

\$15

Home-style Meatloaf covered in Hickory Smoked BBQ Sauce with Herb-Mashed Potatoes & Green Beans

Grilled Sirloin (8oz.)

\$18

Grilled Beef Sirloin Steak with Oven Roasted Potatoes and Seasonal Vegetables & served in a Bordelaise Sauce

PORK SELECTION

Herb Rubbed Pork Loin

\$16

Herb Rubbed, Grilled Pork Loin with Roasted Potatoes & Green Beans

FISH SELECTION

Seared Salmon Picatta

\$17

Pan Seared Salmon with Capers, Lemon, White Wine, and Butter with Fingerling Potatoes & Fresh Asparagus

VEGETARIAN SELECTION

Vegetable Napoleon

\$17

A Vegan, Gluten-Free grilled Vegetable Napoleon with Jasmine Rice and a Thai Miso Dressing

Asparagus & Mascarpone Ravioli \$17

Fresh Asparagus and Mascarpone Cheese Ravioli, House Roasted Tomatoes, and Toasted Fennel Seed in Brown Butter



Lunch Offerings

Interactive Buffet Selections:

All Interactive Buffet Stations include the Traditional Coffee & Hot Tea Service Package, Iced Tea, and your choice of Cookies, Brownies, or Cupcakes.

All Interactive Buffet Stations are available for parties of ten guests or more. Less than 10 guests for a buffet will result in an additional service charge of \$40.00. Priced Per Person

Soup and Salad Station \$14 Add Chicken Strips for \$2/person

Includes two Chef's Choice Soups along with Fresh Greens and an assortment of salad toppings

Traditional Deli Station \$12

An assortment of sliced Deli Meats, Tuna or Chicken Salad, Cheeses, Condiments, and Pickle Chips Served on Locally-Baked Breads served with Pasta Salad

Pasta Station \$13 Add Chicken Strips for \$2/person Add Italian Sausage for \$2/person

Farfalle and Linguini Pasta served with Marinara and Alfredo Sauce, and a variety of Seasoned Vegetables and a Tossed Salad

Taco Station \$13.50

Seasoned Ground Beef, Chicken strips, hard & soft Tortillas, shredded Cheese, shredded Lettuce, diced Tomatoes, Sour Cream, Salsa, sliced Black Olives, Cilantro Rice, and Seasoned Black Beans

Pizza & Salad Station \$13

Pizza baked at LCCC Market Place using <u>up to</u> two toppings of choice, and served in Marinara Sauce with a Garden Salad.

Pizza Topping Choices: Pepperoni, Sausage, Chicken, Bacon, Ham, Mushroom, Peppers, Onion, Tomato, Pineapple, Olives, Banana Pepper, Extra Cheese

Dog & Burger Station \$13.50

Quarter pound All-Beef Hot Dogs, Steak-ground Beef Burgers, Baked Beans, Pasta Salad, Served with Cheese, Lettuce, Tomato, and Condiments



Lunch Offerings

Hometown Favorite Buffet Selections: \$11 per person

All Hometown Favorite Buffets are served for LUNCH ONLY, from 11am to 2pm. Served with a Chef's Choice Vegetable, Rolls & Butter, Iced Tea, and your choice of Cookies or Brownies.

All Hometown Favorite Buffets are available for parties of ten guests or more. Less than 10 guests for a buffet will result in an additional service charge of \$40.00. Priced Per Person.

Chicken Picatta Casserole

Chicken, Pasta, and Capers Mixed with a Light Lemon White Wine Sauce and Finished with Toasted Asiago

Sheppard's Pie

Ground Beef, Fresh Vegetables, and House-Made Stock Baked with a Mashed Potato Crust and Cheese

Meatball Pasta Bake

Meatballs, Pasta, and Marinara Sauce topped with three Cheeses and baked to perfection

Chicken Stir Fry

Chicken Stir Fry with Fresh Vegetables, House-Made Stir Fry Sauce, and Rice

Chicken Pot Pie

House-made Chicken Pot Pie in a golden Puff Pastry

Kielbasa and Pierogis

Grilled Kielbasa served with Caramelized Onions and Pierogis

Fish and Chips

Breaded Cod Filet served with French Fries and Tartar Sauce



Afternoon Snack Break Options:

(Must Order for a Minimum of 10 guests)

Soft Pretzels	\$6/person	Sweet Tooth	\$8/person
Salted with a side of I	Honey Mustard,	House-made Brownie	es, Cookies, and
Cheese Sauce, or Dus	ted with Cinnamon	Blondies	
and Sugar			

Snack Basket Selections:

(Features bagged chips, granola bars, candy bars, and fresh fruit)

Regular Snacks		Healthy A	Healthy Alternative		
SMALL:	serves 10-15 people	\$20	SMALL:	serves 10-15 people	\$21
MED:	serves 20-25 people	\$33	MED:	serves 20-25 people	\$34
LARGE:	serves 30-35 people	\$43	LARGE:	serves 30-35 people	\$44
XLARGE:	serves 40-45 people	\$53	XLARGE:	serves 40-45 people	\$54

A La Carte Offerings:

Salads: (Priced Per Person)		Snacks: (Priced Per Person)		
Tossed Garden Side Salad	\$2.50	Trail Mix	\$2	
Pesto Pasta Salad	\$2	Kettle Chips w/Fr. Onion Dip	\$2	
Red Skin Potato Salad \$2 Salad Bowl (Feeds 20-25 People) \$40	Pretzel Twists	\$1		
	\$40	Fresh Popped Popcorn	\$2	
		Assorted Bagged Chips	\$1	

Cheese Pizza	\$15
Specialty Pizza (Your choice of 5 Toppings)	\$20
Additional Toppings	\$1.50/ea

Toppings: Pepperoni, Sausage, Chicken, Bacon, Ham, Mushroom, Peppers, Onion, Tomato, Pineapple, Olives, Banana Pepper, Extra Cheese



Dinner Offerings Buffet Selections:

All Buffet Selections include the Traditional Coffee & Hot Tea Service Package, Iced Tea, Salad, Rolls & Butter, and your choice of Chocolate Cake, Assorted Dessert Tray, or Lemon Tarts with Fresh Whipped Cream.

All Dinner Buffet Stations are available for parties of ten guests or more. Less than 10 guests for a buffet will result in an additional service charge of \$40.00.

CHICKEN SELECTION

Chicken Picatta \$17

Seared Chicken Breast Served in a light White Wine Caper Sauce with Wild Rice & Seasonal Vegetables

Chicken Parmesan \$17

Lightly breaded Chicken Breast with Marinara sauce and a blend of three cheeses Served with a side of Pasta with Marinara & Alfredo sauce

PORK SELECTION

Stuffed Pork Loin \$19

Herb, Goat Cheese, and Wild Mushroom Stuffed Pork Loin, with Roasted Garlic Mashed Potatoes, & Fresh Asparagus

BEEF SELECTION

Beef Pot Roast \$18

Braised Beef Pot Roast with Roasted Root Vegetables & Mashed Potatoes

Flat Iron Steak \$21

Grilled Flat Iron Steak served in a Smoked Demi-Glace Sauce with Horseradish Mashed Potatoes, Asparagus, & Crispy Onions.

Beef Filets \$23

Grilled Beef Filets served in Smoked Gouda Cream Sauce with Roasted Potatoes, & Corn Succotash

LASAGNA SELECTION

Sausage and Beef

\$15

Sausage and Beef blend layered between fresh Pasta, Ricotta, Cheese Blend and Marinara Sauce

Chicken Broccoli Carbonara \$15

Grilled Chicken with Bacon and Broccoli, layered with Fresh Pasta and Creamy Alfredo Sauce

Tuscan Vegetable

\$15

Artichokes, Spinach, Sundried Tomatoes, Caramelized Onions, and Peppers layered between fresh Pasta, Cheese, and Alfredo Sauce

FISH SELECTION

Cedar Plank Salmon

\$19

Cedar Plank Salmon with Sweet Hot Glaze Served with Jasmine Rice and Asparagus

<u>VEGETARIAN SELECTION</u>

Vegetable Napoleon

\$18

A Vegan, Gluten-Free grilled Vegetable Napoleon served in a Thai Miso Dressing with Jasmine Rice

Asparagus & Mascarpone Ravioli \$18

Fresh Asparagus and Mascarpone Cheese Ravioli, House Roasted Tomatoes, and Toasted Fennel Seed in Brown Butter

**All Dinner Buffets can be served Waited Style for an additional \$3 per person charge CANCELLATION POLICY: Please note that any cancellations within 72 hours of event time, may be subject to charges and/or fees.

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CONFERENCE AND DINING SERVICES

Appetizers & Desserts:

Hot Hors D'oeuvres		Mini Dessert Display		
(priced by the dozen)		(Serves 30-35) \$90		
I aman Chialan Dat Crialan	#20	Your Choice from 3 of the Fol	lowing Items:	
Lemon-grass Chicken Pot Sticker	\$20	Mini Dagamia Ditag	Tmrfflag	
Korean BBQ Meatball	\$13	Mini Brownie Bites	Truffles	
Roasted Corn and Edamame Quesadilla	\$23	Lemon Tarts	Beignet	
Barbacoa Steak Tacos	\$30	Mousse Cups	Cannoli	
Bacon Wrapped Cream Cheese Jalapeño	\$20			
Coconut Chicken Skewer with Thai Sauce	•	Desserts		
Vegetable Spring Roll	\$24	(priced by the doze	en)	
Mini Beef Wellington	\$30			
		Assorted Traditional Cookies	\$7	
Cold Hors D'oeuvres		Large Gourmet Cookies	\$18	
(priced by the dozen)		Fresh Made Cupcakes	\$18	
		Petit Fours (two pieces)	\$9	
Jumbo Shrimp Cocktail with Cocktail Sau	ice \$20	White Chocolate Blondies	\$8	
Mini Pretzel Sandwiches	\$13	Chocolate Fudge Brownies	\$8	
Ratatouille and Goat Cheese Bruschetta	\$16	Turtle Brownies	\$8	
Individual Crudité Cups with Hummus	\$30			
Antipasto Skewer \$24		Custom Sheet Ca	akes	
Mozzarella Cheese, Sundried Tomatoes,		(Includes Cake Cutting & Plating)		
Artichoke Hearts, & Kalamata Olives		Half Sheet 1 Layer (Serves 30)	\$43	
		Half Sheet 2 Layer	\$55	
		Full Sheet 1 Layer (Serves 75)	\$51	
Hors D'oeuvres Platters		Full Sheet 2 Layer	\$65	
(Serves 30-40 Guests)		Cake Logo*	\$20	
Seasonal Fruit served with Yogurt	\$90	*Must be submitted 10 days prior		
Seasonal Crudité with Ranch Dressing	\$80	The second of th		
Imported and Domestic Cheese Display	\$150	Cake Flavors- White, Yellow, Chocol	late, or Marble	
Served with Grilled Crostini		Frosting Flavors- Butter Cream Whi		
	\$175	<u> </u>		
A variety of Imported Cured Meats		8 Inch Round Celebration Cake (Serves 12) \$25		
and Cheeses, Artisan Mediterranean		10 Inch Round Celebration Cake (Serves 15) \$35		
Vegetables, and Grilled Crostini			•	
. 181		**Round Cakes Available in Vanilla Strawberry	, Chocolate, or	



CONFERENCE AND DINING SERVICES

Bar Services:

Consumption and Cash Bars are subject to bar fees of \$50 per hour for a minimum of 2 hours.

Open Bar: Host of the event pays for unlimited bar service for their guests. This bar is priced per person, per hour.

	House Pours	Top Shelf Pours
Beer and Wine:		
	\$9/pp for first hour	\$10/pp for first hour
	\$3/pp per additional hour	\$4/pp per additional hour
Beer, Wine, Liquor:		
	\$11/pp for first hour	\$12/pp for first hour
	\$3/pp per additional hour	\$4/pp per additional hour

Consumption Bar: Host of the event pays for their guests' drinks based on what is ordered as well as bar rates. This bar option is paid by the client per pour and can be limited by the use of tickets or the amount of time the bar is available to the guests. Consumption bars can be complemented with a Cash bar on an event by event basis.

Cash Bar: All guests purchase their own drinks; the host only pays bar rates.

Consumption and Cash Bar Product	Price Per Pour	
Domestic Beer 12oz.	\$4	Top Shelf Liquor:
Import and Micro Brew 12oz.	\$5	Vodka- Absolut
White & Red Wine, House Pour 5oz.	\$6	Scotch- Dewars
White & Red Wine, Top Shelf Pour 5oz.	\$7	Whisky- Crown Royal
House Liquor pours	\$6	Gin- Beefeater
Top Shelf Liquor pours	\$7	Rum- Bacardi, Captain Morgan
Bottle Water	\$1.50	Bourbon- Wild Turkey
Canned Soda	\$1.25	Tequila- Jose Cuervo

Domestic Beers: House Wine:

Budweiser, Bud Light Canyon Road- Chardonnay, Cabernet

Import/Micro Beers: Top Shelf Wine:

Corona, Great Lakes Dortmunder

Mondavi- Chardonnay, Riesling,
Cabernet, Pinot Noir, Merlot