MENU OPTIONS
&
DINING SERVICES

THE HISTORIC LORAIN COUNTY
Transportation + Community Center

Three-Time Best of Lorain County Award Winning Executive Chef Chase Wilcox of Lorain County Community College and his professional dining staff bring you a menu of fresh, sophisticated cuisine featuring locally-sourced products and handmade offerings 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:

Amber Cabassa
acabassa@lorainccc.edu
(440) 366-4100

Thank you for choosing the Lorain County Transportation Center to host your event.

The Menu

BEVERAGES

Alcohol service is available upon client request. Bartender costs and facilitation costs will be calculated based on the type of service requested.

Beverages

Canned Soda	$ 1.25
Bottled Water	$ 1.50
Iced Tea Pitcher	$ 6.00

Coffee and Tea Service

We proudly serve Seattle's Best and Starbucks Coffee to ensure a quality beverage that will impress your guests.

Seattle's Best Air Pot	$13.00
Hot Tea Service	$13.00

Bar Service

Please see "Finishing Touches" Section on page 9 for service details and pricing

SNACKS

Bulk Snacks (Priced Per Person)

Trail Mix	$2.00	Pretzels	$1.00
Potato Chips	$1.00	Fresh Popped Popcorn	$2.00

Snack Baskets

Baskets include fruit snacks, candy bars, granola bars, snack chips, whole fruit and bagged nuts.

Small (Serves 10-15)	$20.00	Small Healthy (Serves 10-15)	$21.00
Medium (Serves 20-25)	$33.00	Medium Healthy (Serves 20-25)	$34.00
Large (Serves 30-35)	$43.00	Large Healthy (Serves 30-35)	$44.00
XLarge (Serves 40-45)	$53.00	XLarge Healthy (Serves 40-45)	$54.00

The Menu

FROM THE BAKERY

Our professional baker will create handmade bakery items to meet your dessert or menu needs.

Homemade Cakes - Please select from the following options:

Cake type available: White Yellow Chocolate Marble

Frostings available: Butter Cream White or Chocolate.

Half Sheet Two Layer	$36.00
Full Sheet Two Layer	$50.00

Cake-cutting services are available. Please see "Finishing Touches" menu section on page 9 for details and pricing.

8 Inch Round Celebration Cake (Serves 12) $25.00

10 Inch Round Celebration Cake (Serves 15) $35.00

Available In Vanilla, Chocolate, or Strawberry

Fresh Baked Cookies

Assorted Traditional Cookies	$ 7.00 (Dozen)
Homemade Gourmet Cookie (3oz.)	$18.00 (Dozen)

Homemade Brownies (Priced by the Dozen)

Chocolate Fudge	$8.00
White Chocolate Blondie	$8.00
Turtle	$8.00
Cupcakes	$18.00

Mini Dessert Display *(Serves 30-35)*

Your Choice from 3 of the Following Items:

Mini Brownie Bites	Truffles
Lemon Tarts	Beignet
Mousse Cups	Cannoli

The Menu

BREAKFAST

Crowd-Pleasing Breakfast Offering

The Eye Opener **$ 9.00**
Freshly baked scones, pastries, muffins, yogurt, honey granola, and seasonal fresh-cut fruit, assorted juice, coffee and hot tea service

Hot Breakfast – All hot breakfast menu items include juice, coffee, and hot tea service. Priced per Person

The Farmer's Breakfast **$10.00**
Fluffy scrambled eggs, bacon, sausage, breakfast potatoes, assorted pastries and seasonal cut fruit

Frittata and Fresh Fruit **$ 9.00**
Your choice of sausage and cheese, bacon and cheese, plain cheese, or vegetable frittata. Comes with breakfast potatoes and seasonal cut fruit

Breakfast Sandwiches **$10.00**
Egg and cheese, ham, bacon, and sausage croissant breakfast sandwiches with seasonal cut fruit

Breakfast Enhancements

Assorted Scones and Pastries	**$20.00/dozen**
Assorted Bagels w/ Cream Cheese	**$20.00/dozen**
Gourmet Muffins	**$20.00/dozen**
Fruit Yogurt and Honey Granola	**$ 2.00/person**
Pancakes or French Toast (2 per order)	**$ 2.00/person**
Seasonal Fresh Cut Fruit	**$ 3.00/person**

The Menu

Lunch Buffet Offerings $11.00

All Hometown Favorite Buffets are served for LUNCH ONLY from 11AM – 2PM.
Hometown Favorites are served with
Chef's Choice Vegetable, Rolls & Butter, Iced Tea and your choice of Brownies or Cookies.

Chicken Picatta Casserole

Chicken, Pasta and Capers mixed with a light Lemon White Wine Sauce
and finished with toasted Asiago.

Chicken Pot Pie

House-made Chicken Pot Pie in a golden Puff Pastry

Meatball Pasta Bake

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

Kielbasa and Pierogis

Grilled Kielbasa served with Caramelized Onions and Pierogis

Fish and Chips

Breaded Cod Filet served with French Fries and Tartar Sauce

Chicken Stir Fry

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

The Menu

Signature Dinner Offerings

The following hot dinner options are perfect for a wedding reception, anniversary party or other special occasions. All Signature Dinner offerings include Coffee Service, Iced Tea, Rolls & Butter, Salad, and your choice of Cupcakes, Brownies and Blondie Tray, or Fruit Cobbler.
Priced according to a per person buffet style service.

Tuscan Chicken $16.00
Seared Chicken Breast topped with Artichokes, Spinach, and Capers accompanied with Oven-Roasted Potatoes, a Vegetable Medley and a light Lemon Veloute.

Hickory Smoked BBQ Chicken $16.00
Grilled Chicken Breast accompanied with Garlic Mashed Potatoes, Green Beans, and a zesty Hickory BBQ Sauce.

Mustard Crusted Pork Loin $16.00
Mustard and Panko crusted Pork Loin accompanied with Roasted Shallots, Mashed Potatoes and a Vegetable Medley served with a savory Pan Gravy.

Sausage and Beef Lasagna $15.00
Sausage and Beef blend layered between fresh Pasta, Ricotta, a Cheese Blend and Marinara Sauce.

Chicken Broccoli Carbonara $15.00
Grilled Chicken with Bacon and Broccoli, layered with Fresh Pasta and Creamy Alfredo Sauce.

Tuscan Vegetable Lasagna $15.00
Artichokes, Spinach, Sundried Tomatoes, Caramelized Onions and Peppers layered between fresh Pasta, Cheese and an Alfredo Sauce.

BBQ Meatloaf $15.00
Home-style Meatloaf covered in Hickory Smoked BBQ Sauce accompanied with Herb Mashed Potatoes and Green Beans.

Seared Salmon Picatta $17.00
Pan Seared Salmon with Capers, Lemon, White Wine and Butter accompanied with Fingerling Potatoes and fresh Asparagus.

Vegetable Napoleon $17.00
A vegan and Gluten Free grilled Vegetable Napoleon accompanied with Jasmine Rice and Thai Miso Dressing.

The Menu

HORS D'OEUVRES

Hot Hors D'oeuvres *(Priced by the Dozen)*

Lemon-grass Chicken Pot Stickers	$20.00
Korean BBQ Meatball	$13.00
Barbacoa Steak Tacos	$30.00
Roasted Corn and Edamame Quesadilla	$23.00
Bacon Wrapped Cream Cheese Jalapeno	$20.00
Coconut Chicken Skewer with Thai Sauce	$23.00
Vegetable Spring Roll	$24.00
Mini Beef Wellington	$30.00
Antipasto Skewer	$24.00

Cold Hors D'oeuvres

Jumbo Shrimp Cocktail with Cocktail Sauce	$20.00
Mini Pretzel Sandwiches	$13.00
Ratatouille and Goat Cheese Bruschetta	$16.00

Hors D'oeuvres Platters
Serves 30-40 People

Seasonal Fruit served with Yogurt	$90.00
Seasonal Crudité with Ranch Dressing	$80.00
Cheese and Crackers Tray	$80.00
Imported and Domestic Cheese Display With Grilled Crostini	$150.00
Antipasto Display A variety of Imported Cured Meats and Cheeses, Artisan Mediterranean Vegetables and Grilled Crostini	$175.00

The Menu

FINISHING TOUCHES

Make sure your event leaves a lasting impression! These finishing touches and details will give your event a polished look and a professional flair.

Signature Presentation Options

- **Glass Rental**
  All Purpose Wine - $0.50 ea. Bar Glasses - $0.50 ea.
  Champagne Flutes - $0.75 ea.
- **Plate Rental & Utensil** – Only necessary when food for the plate size is not ordered (cake/dessert)
  Dessert Plate - $0.25 ea. Dessert Fork - $0.25 ea.
  Dessert Plate/Fork - $0.45 ea.

Bar Services

- 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

- **Bartender –** $30 per hour (1 for every 100 guests)
- **Wash Service -** $5 per person
  - Includes 1 bartender per 100 guests for three hours (additional charges will be applied for customer requests of additional hours or extra bartenders)
  - Includes soda, juices, fruit and glassware
  - Alcohol not included

Cake Cutting

Includes cake cutting, plates, and silverware - $1.00 per person

Customized Services (*pricing available upon request*)

- **Custom-Made Centerpieces and Linens**

LCCC charges a 20% service charge on every event unless otherwise noted.

- Please contact Conferencing Services at LCCC for more information.

Phone: 440-366-4100 **Email:** acabassa@lorainccc.edu