MENU OPTIONS
&
DINING SERVICES

THE HISTORIC LORAIN COUNTY
Transportation + Community Center

Two-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 Kiser
akiser@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
Starbucks' Air Pot	$15.00
Tea Service	$13.00

Bar Service

Please see "Finishing Touches" Section on page 13 for service details and pricing

SNACKS

Bulk Snacks (Priced Per Person)

Bulk Trail Mix	$2.00	Bulk Pretzels	$1.00
Bulk Potato Chips	$1.00	Popcorn	$2.00
Bulk Chex Mix	$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
Medium (Serves 20-25)	$33.00
Large (Serves 30-35)	$43.00

The Menu

FROM THE BAKERY

Our professional baker will create handmade bakery items to meet your dessert or breakfast menu needs.
Please feel free to request a meeting with our bakery staff to discuss ideas and options that can be created especially for your event.

Homemade Cakes - Please select from the following options:

Cake type available: White Yellow Chocolate Marble Carrot Cake.

Frostings available: White Chocolate Cream Cheese.

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 13 for details and pricing.

Fresh Baked Cookies

Everyday Cookies (1 oz.)	$ 0.75 (Each)
Everyday Cookies	$ 7.00 (Dozen)
Homemade Gourmet Cookie (3oz.)	$ 1.75 (Each)
Homemade Gourmet Cookie (3oz.)	$18.00 (Dozen)

Homemade Brownies (Priced by the Dozen)

Chocolate Fudge	$8.00
Peanut Butter Cream	$8.00
Turtle	$8.00

The Menu

BREAKFAST

Crowd-Pleasing Breakfast Offering

Traditional Continental Breakfast **$ 8.50**
Freshly baked Danish, breakfast breads, muffins, seasonal cut fruit, juice, and coffee service.

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

The Scrambler **$10.00**
Fluffy scrambled eggs, bacon, sausage, home fries, assorted pastries and fresh cut fruit.

Quiche and Fresh Fruit **$ 9.00**
Assorted quiches, fresh cut fruit and assorted breakfast pastries.

Breakfast Sandwiches **$ 9.50**
Ham, bacon and sausage croissant breakfast sandwiches with egg and cheese served with fresh cut fruit.

Breakfast Enhancements

Assorted Fruit Pastries or Bread	**$20.00/dozen**
Assorted Bagels w/ Cream Cheese	**$20.00/dozen**
Gourmet Muffins	**$20.00/dozen**
Fruit Yogurt and Honey Granola	**$ 1.75/person**
Pancakes or French Toast (2 per order)	**$ 2.00/order**
Seasonal Fresh Cut Fruit	**$ 3.00/person**

The Menu

Lunch Buffet Offerings $10.00

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 Cookies.

Chicken Picatta Casserole

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

Chicken Paprikash

Flavorfully seasoned Chicken cooked with Onions and a Paprika-spiced Sauce

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

Bagged Lunch $9.00

Your choice of meat and cheese sandwich served on white deli bread
accompanied by pasta salad, a Red Delicious apple, cookies
and a canned soda or water.

Meat Option

Turkey *Ham*

The Menu

PLATED ENTREE SALAD OFFERINGS

All plated entree salads include coffee service, iced tea, rolls and apple walnut pie.

Cobb Salad $12.00
Chopped Iceberg Lettuce, Diced Ham, Bacon Bits, Blue Cheese, Diced Tomatoes, Diced Cucumbers, Diced Egg and Ranch Dressing

Classic Greek Salad $12.00
Chopped Romaine Lettuce, Tomato Slices, Sliced Olives, Sliced Cucumber, Feta Cheese, Sliced Red Onion and Lemon & Herb Vinaigrette

Steak House Salad $13.00
Chopped Iceberg Lettuce, Grilled Tomatoes, Blue Cheese, Grilled Portobello Mushroom, Fried Onion Straws and Balsamic Vinaigrette

Oriental Salad $13.00
Baby Spinach, Soba Noodle, Julienned Squash, Julienned Zucchini, Julienned Red Pepper and Miso & Ginger Vinaigrette

Caesar Salad $12.00
Chopped Romaine, Sliced Tomato, Sliced Red Onion, Sliced Black Olives, Parmesan Cheese, Asiago Crouton and Caesar Dressing

Roasted Vegetable Salad $13.00
Chopped Romaine, Grilled Red Pepper, Grilled Portobello Mushroom, Grilled Zucchini, Grilled Squash, Goat Cheese and Balsamic Vinaigrette

Add Your Favorite Protein Grilled, Blackened or Barbequed

Chicken Breast
$3.00

Shrimp Skewer
$4.00

Flat Iron Steak
$4.00

Salmon
$4.00

Rare Tuna
$4.00

Portobello Mushroom Cap
$2.00

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, and a Chef's Choice dessert and are priced according to a per person buffet style service. We would be happy to provide waited service upon your request, for an additional $2 per person.

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 $14.00
Sausage and Beef blend layered between fresh Pasta, Ricotta, a Cheese Blend and Marinara Sauce.

Mexican Chicken Lasagna $15.00
Roasted and shredded Chicken between layers of crispy Corn Tortillas, Cheese and a charred Tomato Sauce.

Tuscan Vegetable Lasagna $14.00
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

Per Person Pricing

Lemon-grass Chicken Pot Stickers	$1.50
Siracha Chicken Meatball	$2.00
Buffalo Chicken and Bleu Cheese Crisp	$1.75
Lobster & Lemon Spring Roll Crisp	$2.25
Short Rib Panini	$2.00
Vegetable Spring Roll	$2.00
Mini Beef Wellington	$2.25
Antipasto Skewer	$2.00
Ratatouille and Goat Cheese Bruschetta	$1.25

Chilled Hor D'oeuvres

Old-Bay Poached Shrimp Cocktail	$1.50
Mini Pretzel Sandwiches	$1.00

Hor D'oeuvres Platters
Serves 30-40 People

Seasonal Fruit served with Yogurt	$ 90.00
Seasonal Crudité with Ranch Dressing	$ 80.00
Imported and Domestic Cheese Display with Grilled Crostini	$150.00
Antipasto Display	$175.00

A variety of Imported Cured Meats and Cheeses,
Artisan Mediterranean Vegetables and Grilled Crostini

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

- **Special Colored Linens**
  Napkins - $2.00 ea. Table Cloths - $5.00 ea.
- **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.

Signature Beverage/Bar Services

- **Open Bar – Beer and Wine**
  Top Shelf - $10 for first hour and $4 per sequential hour
  House Pours - $9 for first hour and $3 per sequential hour
- **Open Bar – Beer, Wine and Liquor**
  Top Shelf - $12 for first hour and $4 per sequential hour
  House Pours - $11 for first hour and $3 per sequential hour
- **Bartender –** $30 per hour (recommend 1 per 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, silverware - $1 per person

Customized Services (*pricing available upon request*)

- **Custom-Made Centerpieces by Off Broadway**
- **Custom Upscale Linens by L'Nique**
- **Interactive Hors D'oeuvres –** Includes 3-D displays and chef cooking demonstration for guests

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:** conferencingatlccc@lorainccc.edu.