We are pleased to present our catering guide to assist you in planning your events. Included in this guide are menu suggestions, prices, and our food service policies. Our most popular items are showcased here, but they are just a sampling of what our staff can prepare for you and your guests. If you have other preferences not listed in the catering guide, we will be happy to customize a menu for you.

EVENT SPACE RESERVATIONS

You must first make room reservations and sign a facility contract before arranging for catering needs. Please contact the Conference & Events Manager at 708.239.4831 or by email at events@trnty.edu.
BREAKFAST

CONTINENTAL BREAKFAST

Food: Fresh fruit, assorted muffins, coffee cake, or cinnamon rolls
Drink: Chilled fruit juices, fresh coffee, and ice water

$6.95 per person

SUNRISE SPECIAL (must have a minimum of 20)

Fresh fruit cup
Fluffy scrambled eggs
Choice of grilled bacon or sausage links
Hash browns or french toast
Freshly baked breakfast pastries
Chilled fruit juices, coffee, and ice water

$12.95 per person
LUNCH SANDWICHES

Your sandwich selection will include fresh fruit cup, chips, beverage, and your choice of potato or pasta salad.

TROLL CLASSIC CROISSANT SANDWICH
Freshly baked croissant with your choice of chicken, ham or egg salad $13.95

GRILLED CHICKEN SANDWICH
Grilled chicken breast topped with tomato and provolone cheese served on a diamond or pretzel roll $13.95

CLASSIC CLUB SANDWICH
Deli ham, turkey breast, and cheese on bread with sliced tomatoes, lettuce, and mayonnaise $12.95

YOUR DELI SANDWICH
Choose your bread, cheese and meat and we will add the tomato and lettuce $12.95
Salads include dinner rolls and beverages.

**SANTA FE CHICKEN SALAD**  
Romaine salad with tomatoes, cut corn, black beans, bell pepper, cheese, and avocado topped with cajun chicken breast and served with tangy southwestern dressing  
$13.95

**GRILLED CHICKEN CAESAR SALAD**  
Grilled chicken breast on top of romaine lettuce, tomato wedges, croutons, and grated parmesan cheese served with Caesar dressing  
$13.95

**CHEF’S SPINACH SALAD**  
Fresh baby spinach topped with grilled chicken breast, bacon, mozzarella cheese, mandarin oranges, and pecans. Served with poppyseed or raspberry vinaigrette dressing  
$13.95

**COBB SALAD**  
Romaine, mixed greens, ham, turkey, bacon, crumbled bleu cheese, diced tomatoes with your choice of dressing  
$13.95
<table>
<thead>
<tr>
<th>Cold Appetizers</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Deviled Eggs</td>
<td>$1.50 per person</td>
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<tr>
<td>Cold Smoked Salmon on Toast</td>
<td>$2.00 each</td>
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<tr>
<td>Served with cream cheese</td>
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<tr>
<td>Tortilla Chips</td>
<td>$1.50 per person</td>
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<tr>
<td>Served with warm cheese and salsa</td>
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<tr>
<td>Hummus</td>
<td>$1.00 per person</td>
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<tr>
<td>Served with baked pita triangles</td>
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<tr>
<td>Fresh Vegetable Crudites</td>
<td>$2.00 per person</td>
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<tr>
<td>Served with ranch dip</td>
<td></td>
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<tr>
<td>Crackers</td>
<td>$2.00 per person</td>
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<tr>
<td>Served with sliced cheese</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Tray</td>
<td>$2.00 per person</td>
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<tr>
<td>Seasonal fruit</td>
<td></td>
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<tr>
<td>Fresh Fruit Kabobs</td>
<td>$1.50 each</td>
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<tr>
<td>Colorful picks with melon, pineapple, and strawberries</td>
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</tr>
<tr>
<td>Mini Croissants</td>
<td>Inquire with caterer</td>
</tr>
<tr>
<td>Served with turkey, ham, roast beef, or deli salads</td>
<td></td>
</tr>
</tbody>
</table>
HOT APPETIZERS (selections individually priced at three pieces per person)

**SPINACH ARTICHOKE DIP**
Served with toast rounds and crackers $2.00 per person

**MINIATURE EGG ROLLS**
Vegetable or pork with sweet and sour sauce $2.00 per person

**CRAB RANGOON**
Chinese wontons stuffed with crabmeat and cream cheese $2.50 per person

**SMOKED CHICKEN QUESADILLA**
Served with salsa $2.00 per person

**SPANIKOPITA-PHYLLO TRIANGLES**
Filled with spinach and feta cheese $2.00 per person

**MINI HOT DOGS IN PUFF PASTRY**
Served with ketchup $1.50 per person

**MUSHROOM CAPS**
Filled with sausage or spinach $2.00 per person

**SWEDISH OR SWEET & TANGY COCKTAIL MEATBALLS**
$2.00 per person
DINNER

All of our dinner selections include individual tossed salad, dinner rolls and butter. Please choose your accompaniments from the accompaniments menu on the following page.

ROAST TURKEY
Slow roasted turkey breast served with mashed potatoes and gravy, and a seasonal vegetable $21.50

GREEK CHICKEN
Boneless chicken breast marinated in Greek herbs, garlic, olive oil, and lemon juice served with roasted potatoes $21.50

BREADED OR BAKED CHICKEN BREAST
Tender boneless chicken breast served with veloute sauce with your choice of potato or seasonal vegetable $21.50

STUFFED CHICKEN BREAST
Tender boneless chicken breast with Boursin cheese and spinach, served with sundried tomato cream sauce $21.50

CHICKEN PICCATA
Baked boneless chicken breast with traditional lemon pepper butter sauce $21.50

ROAST PORK LOIN
Lean sage rubbed roasted seasoned pork loin sliced and served with savory dressing $22.50

HONEY GLAZED HAM
Sliced honey baked ham with pineapple sauce $22.50

ROAST STRIP LOIN OF BEEF
Roast strip loin served with au jus or whipped horseradish $25.50

PRIME RIB OF BEEF
Prime rib seasoned and slow roasted for maximum tenderness $25.50

MEDALLIONS OF BEEF TENDERLOIN
Prime beef tenderloin sliced and served with bernaise or hunter sauce $27.00

ROASTED VEGETABLES WITH PENNE PASTA
A blend of zucchini, red peppers, fresh basil, parmesan cheese and basamic glaze $21.50

PORTABELLA STRIPS WITH MULTI GRAIN PILAF
Grilled portabellow mushrooms served with a blend of long grain rice with parsley, corn, carrots and wheat berries $21.50
Choose three accompaniments (one per category) to pair with any dinner selection on previous page.

**DRESSINGS - Select one**
- Ranch
- Raspberry Vinaigrette
- Caesar
- Poppy Seed
- Bleu Cheese
- 1000 Island
- French
- Tomato Bacon
- Italian
- Creamy Bacon

**VEGETABLES - Select one**
- Whole or cut green beans
- Glazed baby carrots
- California blend - broccoli, cauliflower, and carrots
- Fancy vegetable blends - capri, Caribbean, Key West, Malibu, Riviera, and Sicilian
- Asparagus
- Julienne blend root vegetables

**STARCH SELECTION - Select one**
- Roasted “B” red potatoes
- Roasted Idaho potato wedges
- Baked potatoes with sour cream
- Mashed potatoes
- Double baked potatoes
- Cheesy double baked potatoes
- Au Gratin potatoes
- Cheesy Au Gratin potatoes
- Smashed with garlic red skin potatoes
- Rice pilaf
- Long grain and wild rice blend
- Pasta
- Sweet potatoes
- Spanish Rice

**DESSERTS**
(Available for an additional charge per person. Contact us for specific pricing.)

**ASSORTED CHEESECAKES**
- Turtle, chocolate chip, Granny Apple, New York with strawberries, or Melba sauce

  $4.00 per person

**TORTES AND CAKES**
- Chocolate fudge fantasy, raspberry chantilly, oreo bash, Tiramisu, strawberry la bomba, Snickers delight, and carrot cake

  (Inquire about other varieties.)

  Inquire with caterer

**ICE CREAM OR SHERBET**

  $1.00 per person
BEVERAGES

INCLUDED WITH DINNER
Regular and decaf coffee
Hot tea
Water

AVAILABLE AT ADDITIONAL COST
Lemonade or Rasperry ice tea- ala carte price $1.50 per person
Fruit juice $1.00 per person
Hot chocolate $1.00 per person
Punch (service for 1 hour) $1.00 per person
Canned soda $1.25 per can
Bottled water $1.25 per bottle
Bottles of sparkling white grape juice (includes champagne glasses) $6.95 per bottle
CATERING POLICIES

FOOD AND BEVERAGE SERVICE
All food and beverage must be supplied by Trinity Christian College Dining Service. No food or beverage may be brought without permission from the Food Service Director. Also, due to local and State regulation, no food or beverages are allowed to be removed from the premises following the event.

DEPOSITS AND BILLING PROCEDURES
A $500.00 non-refundable deposit is required for all weddings. 30 days before the event, 50% of the total bill must be paid and the balance is due the day before the event in the form of a cashiers check or money order. Prices are subject to 9% sales tax.

FINAL GUEST COUNT
A final guest count must be submitted 10 days prior to the event. The final catering bill will reflect this number or the actual number of guests served, whichever is greater. The final catering bill will not be adjusted. If a final guest count is not submitted 10 days prior to the event, invoices will automatically reflect the original estimated number of guests or the number served, whichever is greater.

CANCELLATIONS
All cancellations must be made at least 10 business days prior to the event. Events cancelled less than 10 days prior to the event will be billed on a prorated basis for all costs incurred to date. Catering deposits will not be refunded. You must contact both the catering office and the events coordinator 10 business days prior to your reservation in order to cancel your event.

SERVICE CHARGES
All events with food service include a basic set-up of chairs and tables, three hours of service time, and two hours of clean-up time for a head table, cake table, gift table, place card table, and punch tables. In the event the group runs past these times, an additional charge of $75.00 per hour will be added to the final bill. An additional set-up fee of $125.00 to $250.00 will be assessed for setting up dance floor areas, buffets, clearing any area for other purposes, arranging table decorations, or other special requests.

SPECIAL REQUESTS
Special linens, decor, floral arrangements, table skirting, balloons, ice sculptures, chocolate fountains, dance floors, and other equipment are available through our vendors. Please ask for a list. Outside vendors are subject to prior approval.

OTHER PROVISIONS
Room set up needs and menu selections should be confirmed one month prior to an event but NO LATER THAN 14 days prior. Last minute changes are subject to additional labor charges. Trinity Christian College reserves the right to adjust reserved space as the numbers of guaranteed guests requires.
CONTACT INFORMATION

CREATIVE DINING MANAGER

Mary Tambrini
Office 708.239.4887
Email mary.tambrini@trnty.edu