

A close-up photograph of a white ceramic plate with a distressed, rustic finish. The plate is filled with a meal consisting of a large, pan-seared salmon fillet on the left, topped with a golden-brown sauce and fresh green herbs. To the right of the salmon are vibrant green beans, several small red potatoes, and a few larger, golden-brown roasted potato wedges. A silver fork is placed on the left side of the plate, partially overlapping the salmon. The background is dark and out of focus, with some fresh herbs visible in the top left corner.

Catering and Events Menu

*Educational Conference Center at
Luzerne County Community College
Prices and Selections in effect January 1, 2025*

Educational Conference Center at Luzerne County Community College Catering and Facility Policies

Deposits and Payments

The Educational Conference Center at Luzerne County Community requires a \$200.00 deposit when booking facility space and/or food service. This fee is non-refundable unless the College is forced to reschedule/cancel a function due to unforeseen circumstances. At the time of booking the following required documents must be submitted including ***Tax Exempt documentation (if applicable) and Liability Insurance***. All functions will be invoiced within 7 business days of the close of the function and payment is expected within 30 days of receipt. Payments may be made by either check or credit card. A \$100.00 fee will be added to the invoice monthly if not paid within 30 days of receipt. All food service items are subject to a 6% Pennsylvania sales tax fee.

Food and Beverage Policies

The Educational Conference Center at Luzerne County Community College requires that all functions use the College's Food Service for any refreshment needs. At no time will guests or event organizers be permitted to bring outside food/beverages into the facility for their function. All final/guaranteed food service guest counts are due 7 business days prior to the function. This number provided is the minimum that will be billed unless guest counts are higher than provided. Cancellations are required to be submitted 7 business days prior to the function. Cancellations less than 7 business days prior to the event will result in full charges for the guaranteed guest count.

****Please note that the Educational Conference Center is NOT a peanut or tree-nut free environment. We do process nuts in our kitchen which creates the potential for cross-contact and contamination.***

Service Standards

The Educational Conference Center at Luzerne County Community College and staff take pride in providing high-quality, exceptional service and the freshest of food service choices. In order to achieve this goal, food service items will be available for guest consumption for 2 hours. Additional time may be requested and a refresh fee will be added to ensure item freshness. Due to health and safety concerns, function food service items will not be permitted to be removed from the building.

Room Assignment/ Set Up

The Educational Conference Center at Luzerne County Community College reserves the right to assign and re-assign function space according to the number of guests expected. If guest numbers are lower than expected, a smaller yet suitable space will be provided. Typically, room set up times are a maximum of 2 hours prior to the scheduled function. If more time is needed, 48 hour notice is required. The use of confetti, streamers, artificial snow, glitter, silly string, and items attached to the walls are prohibited. Damage to the facility and its contents will result in an additional facilities charge.

Catering and Facility Policies Continued

Drug and Alcohol Policy

The consumption or possession of alcoholic beverages on or about the campus at any time is forbidden. By state law, anyone under the age of 21 who purchases or attempts to purchase, possesses, consumes, or transports any alcoholic beverage is subject to a fine, imprisonment, or both. The possession, use or sale of illegal drugs is not allowed at any time on campus. Any members of the college community caught consuming, using, selling, providing, or possessing any illegal drug will be turned over to the local or state police for prosecution and may also be subject to dismissal from the college. The College's alcohol and drug policies, including disciplinary procedures and possible sanctions are further described in the College student handbook and policy manuals. Smoking is prohibited on all College property.

Firearms and Other Weapons

The possession or use of firearms, explosives, chemicals and other lethal weapons on college property by unauthorized persons is strictly forbidden. Also prohibited are any CO2 and spring propelled guns. Individuals who have a permit to carry a concealed firearm may not bring the firearm on campus or to college sponsored events on or off campus. Only authorized on duty law enforcement or campus security personnel may possess a firearm on college owned property.

Emergency Situations

In the rare event that the Educational Conference Center must close due to an emergency situation, paid deposits will be refunded or applied to a rescheduled event.

Inclement Weather

When booking an event at the Educational Conference Center between the months of November and March, event organizers are strongly encouraged to select an alternative snow date. If an alternative snow date is not selected and a weather emergency is a possibility, the Educational Conference Center will do everything possible to reschedule your event within an appropriate timeframe for guests to be notified of the change. If the College is running on a Compressed Schedule, 8:00AM events and functions will begin at 10:00AM. If the College is closed on the date of the scheduled event, the Educational Conference Center will follow College policy and the event will be cancelled and rescheduled for a later date.

We look forward to planning your next conference, meeting or special event!

The Educational Conference Center at Luzerne County Community College

916 Conference Drive Nanticoke, PA 18634

1(800) 377-5222 ext. 7476

www.luzerne.edu/ecc

Breakfast

Available from 7:00AM-10:00AM

**In order to ensure freshness, items will remain available for guest consumption for 2 hours*

Minimum order 12, Priced Per Person

Hot Beverage Service

Coffee, Tea and Decaf Coffee

\$2.25

The Eye Opener

Coffee, Tea and Decaf Coffee

Assorted Morning Pastries

\$4.00

The Conference Center Continental

Coffee, Tea, Decaf Coffee and Assorted Juices

Assorted Morning Pastries

\$5.75

The Associate Buffet (25 Guest Minimum)

Coffee, Tea, Decaf Coffee and Assorted Juices

Cheese Quiche (Scrambled Eggs can be substituted for Quiche)

Breakfast Potatoes

Freshly Sliced Fruit and Yogurt

Assorted Morning Pastries

Choice of (1) Breakfast Meat: Sausage, Bacon, Ham or Turkey Sausage

\$10.75

Breakfast Ala Carte

**All of the items below can be added to the above packages:*

Assorted Juices	\$1.75	Bagels w/Assorted Spreads	\$1.50	Additional Breakfast Meat	\$1.75
Bottled Water	\$1.75	Granola or Breakfast Bars	\$1.25	(Bacon, Ham, Sausage or	
French Toast	\$1.95	Milk	\$1.00	Turkey Sausage)	
Waffles	\$1.95	Freshly Baked Cookies	\$1.75	Freshly Sliced Fruit	Mkt.
Pancakes	\$1.95	Breakfast Sandwiches	\$2.75	Refresh Hot Beverages	\$1.50
Danish	\$1.50	Yogurt	\$1.75	Cheese Quiche	\$1.50
Muffins	\$1.50	Iced Tea	\$1.75		

Lunch

Available from 11:00AM-2:00PM

**Minimum order 12 (unless otherwise stated), Priced per person*

Assorted Deli Sandwich and Wrap Sampler

Assorted Sandwiches with Lettuce, Tomato and Appropriate Condiments

Choose (3): Ham, Turkey, Tuna Salad, Italian, Chicken Salad, or Roasted Red Pepper

Choose (1) Side: Pasta Salad, Macaroni Salad, Potato Salad, Cole Slaw, or Bag of Potato Chips

Relish Tray

Choose (1) Dessert: Fruit Pies, Freshly Baked Cookies or Cake

Assorted Hot and Cold Beverages

\$11.25

*Add a soup for \$2.75pp (Chicken Noodle, Vegetable, or Assorted Cream Soups *Inquire when ordering)

Grilled Chicken Sandwich

Grilled Chicken Sandwich including, Lettuce, Tomato and Cheese

Choose (1) Side: Pasta Salad, Macaroni Salad or Potato Salad, Cole Slaw or Bag of Potato Chips

Choose (1) Dessert: Fruit Pies, Freshly Baked Cookies or Cake

Assorted Hot and Cold Beverages

\$11.25

*Add a soup for \$2.75pp (Chicken Noodle, Vegetable, or Assorted Cream Soups *Inquire when ordering)

Classic Grilled Chicken Over Field Greens

Mixed Field Greens topped with Grilled Chicken

Assorted Salad Vegetables and Dressings

Rolls and Butter

Ice Cream or Frozen Yogurt

Cold Beverages

\$10.25

*Add a soup for \$2.75pp (Chicken Noodle, Vegetable or Assorted Cream Soups *Inquire when ordering)



Lunch Continued

Available from 11:00AM-2:00PM

Minimum order 12 (unless otherwise stated), Priced per person

Chef, Tuna or Chicken Salad

Mixed Field Greens topped with your choice of Assorted Meats and Cheeses (Chef), Tuna or Chicken Salad

Assorted Salad Vegetables and Dressings

Rolls and Butter

Ice Cream or Frozen Yogurt

Cold Beverages

\$11.25

*Add a soup for \$2.75pp (Chicken Noodle, Vegetable or Assorted Cream Soups *Inquire when ordering)

Garden Fresh Salad Buffet (25 Guest Minimum)

Garden Greens and an Assortment of Fresh Salad Vegetables

Choose (2): Ham, Turkey, Tuna Salad, Grilled Chicken or Chicken Salad

Your Choice of (Chicken Noodle, Vegetable or Assorted Cream Soups *Inquire when ordering)

Assorted Salad Dressings

Rolls and Butter

Choose (1) Dessert: Fruit Pies. Freshly Baked Cookies or Cake

Hot and Cold Beverages

\$13.95

Lunch on the Run (Take Out Only)

Choose (2): Turkey, Ham and Cheese, Tuna Salad or Roasted Red Pepper on a Kaiser Roll or Wrap

Assorted Condiments, Bag of Potato Chips, Granola Bars

Can of Soda or Bottled Water

All in a Container to Go!

\$10.75



Lunch Continued

Available from 11:00AM-2:00PM

Minimum order 12 (unless otherwise stated), Priced per person

The Luzerne Luncheon (Served)

Your Choice of 6 oz. Chicken Francaise, Chicken Marsala, Stuffed Chicken Breast, Chicken Scampi, Grilled Chicken, Chicken Picatta, 8oz. Sirloin, 8 oz. Grilled Pork Loin, or Lemon Butter Cod

Choose (1) Starch: Rice, Mashed Potatoes, Herb Roasted Baby Reds, Baked Potato or a Side of Pasta (Traditional Tomato Sauce)

Pre-Set Garden Salad with Italian Vinaigrette Dressing

Chef's Choice Fresh Vegetable

Rolls and Butter

Choose (1) Dessert: Fruit Pies, Freshly Baked Cookies or Cake

Hot and Cold Beverages

\$14.95

The Trailblazer Buffet (25 Guests Minimum)

Choose (2): Chicken Francaise, Chicken Marsala, Stuffed Chicken Breast, Grilled Chicken, Chicken Picatta, Roast Beef, Baked Cod, Baked Ham, Rosemary Roasted Pork Loin

*Additional choice from the above entrees please add \$2.25pp

Choose (2): Pasta Salad, Macaroni Salad, Potato Salad, Cole Slaw, Mashed Potatoes, Herb Roasted Baby Reds, Rice Pilaf, Pasta w/Your Choice of Traditional Tomato Sauce,

Alfredo or Vodka Cream

Garden Salad with (2) Dressing Choices

Chef's Choice Fresh Vegetable

Rolls and Butter

Choose (1) Dessert: Fruit Pies, Freshly Baked Cookies or Cake

Hot and Cold Beverages

\$17.95

**Gluten Free Salad Dressing is available on request*



Lunch Continued

Available from 11:00AM-2:00PM

Minimum order 12 (unless otherwise stated), Priced per person

A Taste of Italy (Buffet or Served)

Garden Salad with (2) Dressing Choices

Choose (1) Pasta: Rigatoni, Ziti, Bowties, Linguini, Spaghetti or Penne

Choose (1) Sauce: Traditional Tomato, Alfredo, Vodka Cream or Vegetable Marinara

Rolls and Butter

Choose (1) Dessert: Fruit Pies, Freshly Baked Cookies or Cakes

Assorted Hot and Cold Beverages

\$11.25

*Add Meatballs, Sausage, Cheese Manicotti or Spinach Ravioli \$2.00pp

Ala Carte Items

Chicken Tenders and Fries with Dipping Sauce	\$6.00
*Assorted Pizza with Toppings	\$12.00 (8 slices per pie)
Chef's Choice Soup of the Day	\$3.25
Garden Salad	\$3.25
Field Greens Salad	\$3.95
Fruit Pies	\$2.25
Freshly Baked Cookies	\$1.75
Vanilla or Chocolate Cake	\$2.25
Ice Cream Sundae	\$3.50
Freshly Baked Brownies	\$1.95
Cheesecake	\$4.25
Eclairs	\$2.25
Mini Assorted Desserts	\$4.95

**One topping is included with Pizza (Extra Cheese, Mushroom, Pepperoni or Sausage)*



Hors D'oeuvres and Appetizers

(25 Guest Minimum, Each Package Serves 25 Guests)

**In order to ensure freshness, items will remain available for guest consumption for 2 hours*

Cheeseboard

Assorted Imported and Domestic Cheeses and Crackers and Honey Mustard Dipping Sauce

\$75.00

Vegetable Crudité

Assorted Fresh Vegetables with Ranch Dipping Sauce

\$70.00

Fresh Fruit Display

Assorted Freshly Sliced Fruit (Seasonal Selections may vary)

Market Price

Carving Station

(\$25.00 Service Fee)

Choose (1) Meat: Ham, Top Round of Beef, Freshly Roasted Turkey or Porketta

Assorted Breads and Rolls

Condiments

\$90.00

Pasta Station

(\$25.00 Service Fee)

Choose (2) Pastas: Penne, Bow Tie, Cheese Tortellini or Spinach Ravioli

Choose (2) Sauces: Traditional Tomato, Alfredo, Vodka Cream or Vegetable Marinara

Includes Assorted Rolls and Butter

\$85.00

*Add meatballs or sausage for \$35.00

Hors D'oeuvres and Appetizers (25 Guest Minimum)

Hot Items (Either Stationary or Passed)

For Passed, \$50.00 Service Fee will be added

Each Item is Priced Per Person, A Minimum of (4) Items Must be Selected

Spinach and Feta Phyllo	\$2.75
Swedish Meatballs	\$2.25
Chicken Wing Dip with Tortilla Chips	\$2.50
Stuffed Mushrooms	\$2.75
Sweet and Sour Meatballs	\$2.25
Mini Potato Pancakes	\$2.25
Shrimp Cocktail	\$4.25
Sweet and Sour Chicken Bites	\$2.75
Coconut Shrimp w/Sauce	\$4.25
Quesadilla	\$2.25
Chicken Marsala Bites	\$2.75
Egg Rolls w/Sauce	\$2.25
Mini Quiche	\$2.25
Mozzarella Sticks with Marinara	\$2.25



Dinner

Available from 4:00PM-7:00PM

Minimum order 12 (unless otherwise stated), Priced per person

A Taste of Italy (Buffet or Served)

Field Green Salad with (2) Dressing Choices

Choose (1) Pasta: Rigatoni, Ziti, Bowties, Linguini, Spaghetti or Penne

Choose (1) Sauce: Traditional Tomato, Alfredo, Vodka Cream, or Vegetable Marinara
Rolls and Butter

Choose (1) Dessert: Fruit Pies, Freshly Baked Cookies or Cheesecake
Assorted Hot and Cold Beverages

\$13.95

*Add Meatballs, Sausage, Cheese Manicotti or Spinach Ravioli \$2.00pp

The Community

Choice of 8oz. Chicken Francaise, Chicken Marsala, Stuffed Chicken Breast, Grilled or
Chicken Picatta, 10 oz. Sirloin, 10oz. Grilled Pork Loin, or Lemon Butter Cod

Field Green Salad with 2 Dressing Choices

Choose (1) Starch: Rice, Mashed Potatoes, Herb Roasted Baby Reds, Baked Potato or
a Side of Pasta (Traditional Tomato Sauce)

Chef's Choice Fresh Vegetable

Rolls and Butter

Choose (1) Dessert: Fruit Pies, Freshly Baked Cookies or Cheesecake
Hot and Cold Beverages

\$16.95

The Presidential

Choose (1) Fish: Baked / Broiled Haddock, Cod or Flounder prepared in Lemon Butter or Scampi
Field Green Salad with 2 Dressing Choices

Choose (1) Starch: Rice, Mashed Potatoes, Herb Roasted Baby Reds, Baked Potato or
a Side of Pasta (Traditional Tomato Sauce)

Chefs Choice Fresh Vegetable

Rolls and Butter

Choose (I) Dessert: Fruit Pies, Freshly Baked Cookies or Cheesecake
Hot and Cold Beverages

Market Price

Dinner Continued

Available from 4:00PM-7:00PM

Minimum order 12 (unless otherwise stated), Priced per person

The Executive Buffet (25 Guest Minimum)

Choose (2): Chicken Francaise, Chicken Marsala, Stuffed Chicken Breast, Grilled Chicken, Chicken Picatta, Roast Beef, Catch of the Day, Baked Ham, Sliced Sirloin, Rosemary Roasted Pork Loin, Roasted Turkey, Cheese Manicotti or Spinach Ravioli

**Additional choice from the above entrees please add \$2.50pp*

Choose (1) Starch: Mashed Potatoes, Herb Roasted Baby Reds, Rice Pilaf, Tortellini with Choice of Traditional Tomato, Alfredo, Vodka Cream, or Vegetable Marinara
Field Green Salad with (2) Dressing Choices

Chef's Choice Fresh Vegetable

Rolls and Butter

Choose (1) Dessert: Cheesecake, Eclairs, or Ice Cream Sundae

Assorted Hot and Cold Beverages

\$22.50

Vegetarian Selections

Sautéed Vegetables Over Angel Hair Pasta

Assorted Sautéed Vegetables in Garlic and Olive Oil served over Angel Hair Pasta

Garden Salad with (2) Dressing Choices

Rolls and Butter

Choose (1) Dessert: Fruit Pies, Freshly Baked Cookies or Cake

Assorted Hot and Cold Beverages

\$13.95

Meatless Chef Salad

Assorted Vegetables and Cheeses Over Garden Greens with (2) Dressing Choices

Rolls and Butter

Choose (1) Dessert: Fruit Pies, Freshly Baked Cookies or Cake

Assorted Hot and Cold Beverages

\$11.25

Eggplant Parmesan

Lightly breaded Eggplant topped with Red Sauce and Cheese

Garden Salad with (2) Dressing Choices

Side of Pasta with a Traditional Red Sauce

Rolls and Butter

Choose (1) Dessert: Fruit Pies, Freshly Baked Cookies or Cake

Assorted Hot and Cold Beverages

\$13.95

Refreshments and Desserts

Minimum of 12 (unless otherwise stated), Priced per person

**In order to ensure freshness, items will remain available for guest consumption for 2 hours*

Hot Beverage Service	\$2.25
Hot Chocolate	\$1.95
Cold Beverage Service	\$1.75
Chilled Fruit Punch	\$1.75
Assorted Freshly Baked Cookies	\$1.75
Individual Bags of Chips or Pretzels	\$1.00
Individual Bags of Popcorn	\$1.00
Assorted Granola Bars	\$1.25
Assorted Yogurt	\$1.75
Assorted Candy Bars	\$1.50
Whole Fruit	\$1.25
Freshly Sliced Fruit	Market Price (25 guest minimum)
Personalized Specialty Cake	Full Sheet Butter Cream \$80 (Serves 72)
	Half Sheet Butter Cream \$45 (Serves 35)

Desserts w/Garnish and Toppings

Fruit Pies (Cherry, Blueberry or Apple)	\$2.25
Coconut Cream Pie	\$2.25
Cheesecake	\$4.25
Brownie Ala Mode	\$2.95
Eclairs	\$2.25
Rice Pudding	\$3.25
Freshly Baked Cookies	\$1.75
Ice Cream Sundae	\$3.50
Carrot Cake	\$2.95
Vanilla or Chocolate Cake	\$2.25
Assorted Mini Desserts	\$4.95 (50 Guest Minimum)

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*