Falcon Bistro
SOUTHEASTERN ILLINOIS COLLEGE
CATERING MENU
Falcon Bistro is located in the Harry L. Crisp Student Center at Southeastern Illinois College. **Falcon Bistro** offers a wide variety of prepared and fresh dishes.

**Falcon Bistro** is open from 7:30 a.m. until 2:00 p.m., Monday through Friday, for breakfast and lunch.
Rooms & Accommodations

◆ VISUAL & PERFORMING ARTS CENTER
  150 People (standing • hors d’oeuvres)
  125 People (sit down)
  Facility Base Rental Charge ... $200.00

◆ HARRY L. CRISP STUDENT CENTER
  300 People (standing • hors d’oeuvres)
  200 People (sit down)
  Facility Base Rental Charge ... $200.00

◆ PRIVATE DINING ROOM
  125 People (standing • hors d’oeuvres)
  100 People (sit down)
  Facility Base Rental Charge ... $150.00

◆ PATIO
  200 People (standing • hors d’oeuvres)
  100 People (sit down)
  Facility Base Rental Charge ... $50.00

All room rentals must be booked through KELLYE WHITLER at Southeastern Illinois College at (618) 841-4649.
Welcome

Michael Intravaia and Staff welcome you to Southeastern Illinois College Falcon Bistro.

Our staff is committed to ensuring that your visit with us will be a memorable one. We are dedicated to providing you the best service as you enjoy quality food and an enjoyable dining experience.

In addition to our menu items, we can also create a specific menu that fits your needs as well as your budget. While the menu prices are based on a traditional buffet, we can also serve your event individually plated for an additional small fee per person.

Again, thank you for the opportunity to serve you. Feel free to contact Michael Intravaia, Food Service Manager, at michael.intravaia@sic.edu, or call him at (618) 252-5400, ext. 2540.
Breakfast Buffet

Biscuits and gravy (with sausage and without), scrambled eggs, sausage patties, bacon, hash brown casserole, hash brown potatoes, grilled ham, French toast, fresh seasonal fruits.

served with orange juice, coffee, and water

$8.95 per person
Box Lunch

... served with pasta salad, chips, cookie, salt, pepper, utensils, napkins (lettuce, tomato, ketchup, mustard, mayonnaise, if desired)

$7.85 per person

Italian Beef (warm)
Turkey Sub (cold)
Ham Sub (cold)
Marinated Grilled Chicken Sandwich (warm)
Veggie Sub (cold)
Grilled or Fried Chicken Wrap (warm)
(served with lettuce, tomatoes, Southwest sauce, American cheese)

Chicken Parmigiana (warm)
Meatball Parmigiana (warm)
Eggplant Parmigiana (warm)
Buffet

All buffets are served with coffee, tea, and water.

Pasta Buffet

$10.95 per person

- One Pasta
- Two Salads
- Cobbler
- Coffee, Tea, and Water

Add an additional pasta dish for $3.00 per person

Falcon Buffet

$12.95 per person

- One Entree
- Two Salads
- Two Side Dishes
- Cobbler
- Coffee, Tea, and Water

Premium Buffet

$16.95 per person

- Two Entrees
- Two Salads
- Three Side Dishes
- Cobbler
- Coffee, Tea, and Water
Entree Choices

Fried Chicken
Breaded and fried with our special breading

Glazed Ham
Baked to perfection with a sweet orange glaze

Lasagna Al Forno
5-layer baked lasagna, stuffed with blends of mozzarella, parmigiano, and ricotta cheeses, and ground beef, then topped with a homemade meat and cheese sauce

Spinach Lasagna
5-layer baked lasagna, stuffed with blends of mozzarella, parmigiano, and ricotta cheeses, and fresh spinach, then topped with a homemade meat and cheese sauce

Penne Al Forno
Penne pasta baked with a blend of meat or marinara sauce, ricotta and parmigiano cheeses, then topped with a white cream sauce

Roast Beef
Tender roast beef, slowly simmered with our unique blend of spices, pepperoncini, green peppers, and onion, then sliced for serving

Chicken Marsala
Breaded chicken breast, lightly browned, then simmered in our succulent marsala and mushroom sauce
Entrée Choices

Baked Eggplant Pasta
Spaghetti noodles with our homemade marinara sauce baked between two layers of sliced eggplant

Chicken Parmigiana
Chicken breast fried and then baked in our homemade marinara sauce, topped with provolone and parmigiano cheeses

Casareccia Pasta
A tasty combination of grilled chicken, broccoli, mushrooms, tomatoes, and fresh herbs, in a delectable light white sauce.

Paesano Pasta
Penne pasta, sliced Italian sausage, roasted peppers and onions, then tossed in our homemade marinara sauce

Penne Alfredo
Penne pasta tossed in a flavorsome white parmigiano sauce

Boscagliola Pasta
Penne pasta cooked al dente and sauteed with Italian sausage, mushrooms, tomatoes, garlic, and herbs, then tossed in a delicious, creamy white sauce
Side Dishes

Green Beans
Steamed with butter; sauteed with ham and onions; or with bacon and onions

Twice-baked Potato Halves

Roasted Potatoes
With a blend of roasted peppers and onions, garlic, parsley, and olive oil

Rustic Mashed Potatoes
(no gravy)

Potato Casserole
A unique blend of potatoes, beef, peas, cream of chicken, tater tots, shredded cheese, and fresh cream.

Hearty Baked Beans
Beef, green beans, ketchup, honey, brown sugar, a touch of vinegar, and Worcestershire sauce

Michael’s Potato Casserole
Potatoes with smoked bacon, onion, cream of chicken, fresh cream, and shredded cheddar.

Baked Potato
Served with butter and sour cream

Risotto

Corn

Peas

Carrots

Broccoli

Vegetable Medley

Grilled Asparagus
Wrapped in bacon

Mashed Potatoes
With white or beef gravy

Potatoes Au Gratin
Salads

Michael’s House Salad
Romaine, black olives, artichokes, red onions, tomatoes, roasted peppers, parmigiano cheese, and Michael’s own special dressing.

Pasta Salad

Cottage Cheese

Fruit Salad
an enticing mix of seasonal fresh fruits

Potato Salad

Cole Slaw

Caesar Salad

Strawberry Salad
Romaine, strawberries, walnuts, mandarin oranges, red onions, baby spinach, and cranberries, tossed with a raspberry vinaigrette dressing

Garden Salad
served with up to three (3) dressings on the side

Mixed Vegetable Ranch Salad
broccoli, cauliflower, and baby carrots, tossed in a garlic ranch dressing
Appetizers

Choose from the following tiers, priced per person.

$3.00 per person
- Relish Tray
- Fried Mushrooms
- Fried Cauliflower
- Fried Pickle Spears
- Corn Nuggets

$5.00 per person
- Potato Skins
- Shrimp Cocktail
- Cheese- Stuffed Mushrooms
- Melon Bites with Prosciutto
  Seasonal Melons

$4.00 per person
- Fried Cheese Sticks
- Bacon-wrapped Smokies
- Toasted Ravioli
- Mozzarella in Carrozza
  Slices of tomato layered with fresh mozzarella cheese, covered with olive oil and balsamic vinaigrette dressing
- Mini Sandwich Rolls
  Turkey or Ham
- Cheese Tray with Crackers
- Bite-sized Meatballs
  with Red Sauce

$7.00 per person
- Chicken Wings
  Mild, Hot, Spicy Ranch, Garlic Parmesan, Sweet Chili, BBQ, Spicy BBQ
- Nacho & Soft Taco Bar
- Stuffed Mushrooms Marsala
- Fruit Tray
  Seasonal Fruit
Dessert

Cobblers – Apple, Cherry, Blueberry
 Included with buffet choices

Pie
 Ask for choices • Add $1.00 per person with buffet

Cannoli
 Add $1.50 per person with buffet

Tirammissu
 Add $2.25 per person with buffet

Xango
 Add $2.00 per person with buffet

Rustic Apple Tart
 Add $2.00 per person with buffet
Pizza
16-inch

Toppings
Cheese • Sausage • Pepperoni • Bacon • Ham
Onions • Mushrooms • Green Peppers
Black Olives • Tomatoes • Banana Peppers

Combination Pizza

Vegetarian $13.00
cheese, onions, mushrooms, green peppers, black olives, tomatoes, banana peppers

Meat Lovers $14.00
cheese, sausage, pepperoni, bacon, ham

Falcon Special $14.00
cheese, sausage, pepperoni, onions, mushrooms, green peppers, black olives

Chicken Delight $16.00
olive oil, grilled chicken, shredded cheddar, mozzarella, baby spinach, tomatoes, red onions, and broccoli, topped with parmigiano

Large Cheese $10.00
Each Additional Topping $1.50

For special pricing on Pizza Party Packages, please contact Michael at (618) 252-5400, ext. 2540