UNIVERSITY CATERING AT 
THE UNIVERSITY OF ILLINOIS

Welcome to University Catering! Our team of 
culinary experts and service professionals are eager 
to work with you through the process of planning 
and hosting your event.

As a full-service catering operation, we offer an 
outstanding selection of food and beverages, as well 
as special services that include flowers and center-
pieces, decorations, and linens. Whether you are 
planning an early morning meeting, a working 
luncheon, an afternoon reception, or a formal 
wait-served dinner, our team is ready to serve your 
needs.

Inside this booklet you will find a wide variety of 
menu options, including classic breakfast buffets, 
gourmet hors d’oeuvres, plated dinners, and freshly 
baked desserts. We also can customize your event 
to meet your unique needs and tastes.

Thank you for choosing University Catering! We are 
excited at the opportunity to help make your event a 
memorable occasion. To schedule an appointment 
or to make a reservation, contact University Catering 
at (217) 333-0126 or universitycatering@illinois.edu.

Sincerely,

Dawn Aubrey

Associate Director of Housing for Dining Services
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University Catering chefs and florists created all items pictured in this brochure.

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RESERVATIONS

To make a reservation, call (217) 333-0126 between 9am and 5pm, Monday through Friday.

GUARANTEED ATTENDANCE

The guaranteed count is due five business days prior to the event.

You will be billed for the guarantee or the number of guests served at the event if that number is higher than the guarantee. If we do not receive a guaranteed count by the deadline, the most current estimated count will become the guarantee.

POLICIES

When determining a guest count for your event please attempt to provide as accurate a number as possible. We recommend placing your order as early as possible. A minimum of two weeks’ planning is required for some meals. We reserve the right to refuse events that are requested late or exceed our capacity to provide the service. An additional service fee will be added to events booked fewer than seven business days in advance. This service fee is 25% of your order total with a minimum service fee of $35. We require a deposit to be paid in the amount of 50% of the balance due 21 days prior to the event date. Payment for the full balance due is required by the day of the event. Our ability to effectively react to an increase in the number of guests attending diminishes as we approach the date of your event. If the guest count increases by 5% or more within three days of the event the cost per person will be increased by 5%. This charge is assessed to compensate for overtime scheduling and increased product costs associated with last minute purchases.

ROOM SETUP

Rooms will be set for up to 5% over the guest count. Should additional place settings, over and above the 5% be requested there will be a charge of $5.00 per place setting.

EVENT PLANNER SERVICE FEE

Your event planner will work closely with you in the detailed planning of your event. Our event supervisors will take over on the day of your event. Should you wish to have your event planner on site on the day of your event a fee of $250 will be assessed.
CANCELATION FEES

If cancellation of your event becomes necessary, the following cancellation fees will be assessed:

21 days–2 weeks prior: 50% of the estimated food and beverage purchase.

Less than 2 weeks prior: 100% of the estimated food and beverage purchase.

Any special circumstances related to the cancellation (e.g., inclement weather) will be taken into consideration and the cancellation fee may be reduced or waived.

FOOD & BEVERAGES

All food and beverages will be prepared and supplied by University Catering. Please consult with the catering event planner for special dietary needs. Any leftover food or beverage remains the property of University Catering. Please note that all prices and products in this brochure are subject to change without notice.

ALCOHOL

We reserve the right to card and/or refuse service at any event. We reserve the right to discontinue bar service at any time during the event if circumstances dictate that it is necessary to do so.

LATE ARRIVAL/EXTENDED MEALS

Meals are served promptly as scheduled. We allow 1½ hours of service for breakfast and lunch and 2 hours for receptions and dinner. A charge of $100 per hour will be added to your final bill if the meal runs longer.

SMALL GROUP FEE

A small group fee of $50 will be added to the final bill for services provided to groups of under 25 guests.

PAYMENT

Payment may be made in cash, credit card, or checks payable to “University of Illinois.” All applicable state and local sales tax will be added. Services may be charged to University of Illinois accounts by submitting your account number when making your reservations.
GOOD TO GO OCCASIONS

When you are hosting an event, why fuss over a sit-down dinner or create a wide variety of dishes when University Catering can provide simple and hassle-free options with just the click of a button? Good to Go Occasions offers chilled hors d’oeuvres, deli platters, salads and side dishes, sweet treats, and much more. Your guests will enjoy helping themselves to their favorites while you enjoy mingling at your own event.

All orders can be picked up at 57 North in the SDRP during regular business hours.

A minimum of 3 days’ advance notice is required.

Credit cards, FOAPAL, and extra credits are all acceptable forms of payment. No cash accepted.

Order online now at http://go.illinois.edu/goodtogooccasions
FACILITIES

ILLINI UNION
The Union has facilities that will accommodate up to 1,000 guests.

To make room reservations in the Union, call (217) 333-0691. To plan your menu and services, call the catering event planner at (217) 333-0126.

Please note that food service requests must be made directly with the catering event planner. Room reservations staff do not handle any food service requests.

ON-CAMPUS AND OFF-CAMPUS LOCATIONS
Catering services can be provided at on-campus or off-campus locations. Please reserve your site prior to making your catering arrangements.

MISSING FLOWERS AND EQUIPMENT
We reserve the right to charge for any missing flowers and damaged or missing equipment attributed to individuals attending the catered event.

TRANSPORTATION
Monday–Friday, 6am–5pm: Transportation/delivery fees are $50 on the University of Illinois at Urbana-Champaign campus and $65 off campus. Delivery for events at Memorial Stadium is $200.

Evenings and Weekends: Deliveries on evenings and weekends are $65 for a simple service drop-off and $200 for meals and receptions (if the event requires two trucks, which depends on the size/nature of the event, then the charge will double).

Events outside of Champaign-Urbana or for groups of less than 50 people will be charged at actual cost.

Events requiring unscheduled return trips for equipment pick up due to inaccessibility will be billed per trip at $50 each.
BREAKFAST

ILLINI CONTINENTAL BREAKFAST
$8.50 per person (minimum 25 people)
Served on quality paper products.
Chilled Orange Juice
Columbia Street Roastery Regular & Decaffeinated Coffee
Assorted Hot Teas
Assorted Pastries to include 3 varieties selected by our Pastry Chefs: Scones, Danish, Fruit Puffs, Muffins, and Filled Croissants.
Seasonal Fresh Fruit Tray

DESIGNER CONTINENTAL BREAKFASTS
Design your own continental breakfast. All items include the appropriate accompaniments and disposable utensils.
Enhance your event with china, fresh flowers, and linens for an additional $2.25 per person.
Additional Hot Breakfast Menu Item Selection $2.75 per person
Biscuits & Sausage Gravy as addition to order $2.75 per person

ACCOMPANIMENTS
Yogurt Parfaits $3.75 each
Yogurt PCs $2.25 each
Breakfast Bars $2.50 each
Fresh Fruit Tray $4.50 per person
Greek Yogurt Bar (includes Seasonal Cut Fruit, Granola, Almonds, Honey) $4.50 per person
Seasonal Whole Fresh Fruit $1.50 per piece
Cold Cereal Selection with Milk as addition to order $2.35 per person

BAKERY
Demi-Danish $6.50 per half dozen
Doughnuts $6.50 per half dozen
Fruit Puffs $7.00 per half dozen
Scones $7.25 per half dozen
Muffins $7.50 per half dozen
Mini Filled Croissants $7.50 per half dozen
Breakfast Breads $7.50 per half dozen
Bagels with Butter, Cream Cheese, Jelly $10.85 per half dozen
Pecan Rolls (2 dozen minimum) $15.00 per dozen
Small Sweet Rolls (2 dozen minimum) $15.00 per dozen
BEVERAGES
Beverages sold by the gallon serve approximately 15 people and are $24.50 per gallon.
Columbia Street Roastery Regular Coffee
Columbia Street Roastery Decaffeinated Coffee
Hot Chocolate
Orange Juice
Apple Juice
Cranberry Juice
Beverages sold individually:
Assorted Sodas $1.75 each
Bottled Juices $2.25 each
Bottled Water $1.75 each
Assorted Tea Bags with Hot Water $1.25 each
Mimosas or Bloody Marys as addition to order $85.00 per gallon

BREAKFAST & BRUNCH BUFFETS
A minimum of 25 people is required. A small group fee of $50 will be added for numbers below 25. All breakfast service included for up to 1.5 hours. Extended service fee applies beyond this time.

CLASSIC BREAKFAST BUFFET
$11.50 per person
Scrambled Eggs
Choice of Bacon, Sausage Links or Turkey Sausage
Seasoned Home Fries
Seasonal Fruit Salad
Pastries
Columbia Street Roastery Regular & Decaffeinated Coffee
Assorted Hot Teas
Chilled Orange & Cranberry Juice

EXECUTIVE BREAKFAST BUFFET
$14.25 per person
Scrambled Eggs or Western Egg Scramble
Choice of Bacon, Sausage Links or Turkey Sausage
Seasoned Home Fries
Choice of French Toast, Pancakes or Biscuits & Gravy
Seasonal Fruit Salad
Pastries
Columbia Street Roastery Regular & Decaffeinated Coffee
Assorted Hot Teas
Chilled Orange & Cranberry Juice
BREAKFAST

CLASSIC BRUNCH BUFFET
$16.75 per person
A minimum of 25 people is required. A small group fee of $25 will be added for numbers below 25.
Sour Dough Baked Egg Strata Florentine or Scrambled Eggs
Choice of Bacon, Sausage Links or Turkey Sausage
Rosemary Roasted Potatoes or Seasoned Home Fries
Citrus & Herb Grilled Chicken Breast or Sliced Turkey with Sage Jus
Chef Designed Seasonal Mixed Greens (2 dressings) or Fresh Fruit Salad
Pastries & Breakfast Breads
Columbia Street Roastery Regular & Decaffeinated Coffee
Assorted Hot Teas & Iced Tea
Chilled Orange Juice & Cranberry Juice

EXHIBITION OMELET STATION
$5.00 per person when added to your buffet selection plus $50.00 Attendant fee per omelet station
Add flair to any breakfast buffet with omelets and eggs to order, prepared right in front of your guests. Includes the following toppings: sweet peppers, mushrooms, green onions, diced ham, tomatoes, bacon crumbles and cheddar cheese.

MAKE YOUR OWN BELGIAN WAFFLE STATION
$3.00 per person when added to your buffet selection
Toppings to include fruit topping, maple syrup, whipped cream, and butter.
BREAKS & SNACKS

Breaks and Snacks are set and served with quality paper products. Our staff will return to collect equipment at the end of your event contract. Staffing for events is available for additional charge of $15/hr. per staff member requested.

FROM OUR BAKERY

By the dozen (one dozen minimum)

Cookies $12.50
Brownies $14.50
Chocolate-Dipped Rice Krispie Treats $18
Cupcakes $24
Bakery Bars $15.50

SNACKS

Priced per pound unless otherwise noted

Potato Chips $10 (serves 15)
Corn Chips $10 (serves 15)
Chips & Dip $13 (serves 15)
Party Snack Mix $10 (serves 15)
Tortilla Chips & Fresh Salsa $15 (serves 15)
 Pretzels $10 (serves 20)
Deluxe Mixed Nuts $18 (serves 20)
12-inch Pizzas $12.95 each
(pepperoni, sausage, cheese, or veggie — cut in eight wedges or appetizer-sized squares)
Hummus with Pita Chips $3.50 per guest
Gourmet Cheese Spread with Crackers $3.50 per guest

GIFT BASKETS

Welcome Gift Basket $35
Gourmet Gift Basket $50

CAKES

Personalized message, paper plates, plastic forks, and cocktail napkins included with all cakes.

Gourmet Filled Sheet Cakes, Double Layer White, Chocolate or Half and Half with buttercream icing.

Half Sheet Cake (serves up to 45) $70
Full Sheet Cake (serves up to 96) $125
Fresh Floral Decorations provided at additional cost: $12.50 Half Sheet
$18.50 Full Sheet
Personalized logo or picture $12.00 each
BREAKS & SNACKS

SUNDAE BAR BREAK
$12.95 per person
A minimum of 25 people is required. A small group fee of $50 will be added for numbers below 25. Served on quality paper products.

Choice of Chocolate or Vanilla
(additional selection at $2.25 each per person)
Chocolate Brownies

TRADITIONAL TOPPINGS:
Caramel Sauce, Chocolate Sauce, Strawberry Sauce
Chopped Nuts, Maraschino Cherries,
Whipped Cream

BEVERAGES
Columbia Street Roastery Regular
or Decaffeinated Coffee $32.50 per 1½ gallon
Serves approximately 20 people
Other Beverages by the gallon to serve approximately 15 people
    Iced Tea $25.25
    Hot Chocolate $25.25
    Orange Juice $25.25
    Apple Juice $25.25
    Cranberry Juice $25.25
    Sparkling Punch $25.25
    Lemonade $25.25
Ice Water minimum of 10 guests $.50 per person

Beverages sold individually:
    Tea Bags & Hot Water $1.50 each
    Milk Half Pints $1.95 each
    Ice Water Pitcher on a Tray with 5 Glasses $4 per tray
    Sodas 12 oz. $1.95 each
    Bottled Water .5 liter $2.00 each
    Bottled Juices $2.50 each
BUFFETS

CLASSIC BUFFETS
Beverage service includes water & assorted sodas. Additional beverage selections may be added for a charge of $1.25 per person per selection with the choice of iced tea, coffee, decaf coffee or hot tea. A minimum of 25 people is required for any buffet service. A small group fee of $50 will be added for numbers below 25. Service included for up to 1.5 hours for breakfasts and lunches; 2 hours for dinners. Extended service fee applies beyond this time. All buffet salads are served with Ranch and our House Vinaigrette dressings. Special Diet selections priced accordingly

SIMPLE BUT ELEGANT
$15.00 per person
Includes: Chef-Designed Seasonal Mixed Greens Salad (2 dressings), Bread Selections, Beverages Dessert to include cookies or brownies

ENTRÉE SELECTIONS (CHOOSE ONE):
  - Herbed Baked Chicken
  - Yankee Pot Roast
  - Savory Meatloaf
  - Stuffed Shells Florentine
  - Grilled Turkey Cutlets

SIDE SELECTIONS (CHOOSE TWO):
  - Mixed Vegetable Medley
  - Garlic Mashed Potatoes
  - Herbed Rice Blend
  - Roasted Redskin Potatoes
  - Whole Green Beans with Roasted Red Peppers
BUFFETS

SANDWICH BUFFET WITH CHOICE OF SOUP & SALAD
$14.50 per person
Add additional soup or salad selection $2.50 per person, or add an additional sandwich selection $4.00 per person
Dessert to include cookies or brownies

SOUP SELECTIONS (CHOOSE ONE):
Broccoli & White Cheddar
New England Clam Chowder
Chicken Noodle
Roasted Tomato with Basil
Vegetable Minestrone
Chicken Tortilla
Beef Chili

SANDWICH SELECTIONS (CHOOSE TWO):
Roast Beef & Horseradish with White Cheddar and Peppercorn Mayo
Turkey & Swiss with Field Greens and Pesto Mayo
Veggie Dagwood
Ham & Brie with Spinach and Dijon
Tuna Salad
Chicken Salad Veronique
Vegan Wrap

SALAD SELECTIONS (CHOOSE ONE):
Classic Caesar
Mixed Greens Salad
Cole Slaw
Pasta Slaw
Potato Salad
BUFFETS

ILLINI DELI BUFFET
$14.25 per person

Dessert to include cookies or brownies
Combination Deli Meat Platter of Smoked Turkey, Black Forest Ham, and Roast Beef
Cheese Platter with Cheddar, Swiss, and Provolone
Sliced Tomatoes, Lettuce, and Dill Pickle Spears
Sandwich Rolls and Sliced Breads
Condiments

SALAD SELECTIONS (CHOOSE TWO):
Classic Caesar
Mixed Greens Salad
Cole Slaw
Pasta Salad
Potato Salad

ADD A HOT SANDWICH SELECTION
additional $4.00 per person per selection
Pulled Pork BBQ
Italian Beef
Pulled Honey Mustard BBQ Chicken

ADD A SOUP SELECTION
additional $2.50 per person per selection
Broccoli & White Cheddar
New England Clam Chowder
Chicken Noodle
Roasted Tomato with Basil
Vegetable Minestrone
Chicken Tortilla
Beef Chili
THE ILLINI BUFFET
$18.50 lunch – $22.50 dinner

The Illini Buffet includes seasonal mixed greens salad, and accompanying fresh bread. Beverage service includes iced tea, hot tea, ice water, and coffee.

ENTRÉE SELECTIONS (CHOOSE TWO):
- Chicken Breast with Tangerine, Honey, and Chipotle Glaze
- Seared Beef Tips with Mushrooms and Marsala
- Sliced Oven-Roasted Turkey
- Beef Lasagna
- Lemon & Herb Grilled Chicken Breast
- Spinach and Ricotta Lasagna
- Honey Dijon Chicken Breast
- Pasta Alfredo with Shrimp or Chicken
- Herb Crusted Pork Loin
- Penne Pasta with Roasted Tomatoes, Basil & Garlic Bread Crumbs

SIDE SELECTIONS (CHOOSE TWO):
- Garlic Mashed Potatoes
- Mixed Vegetable Medley
- Wild Rice Blend
- Broccoli with Lemon Zest & Roasted Garlic
- Green Beans with Roasted Garlic Oil
- Herb-Crusted Yukon Gold Potatoes

DESSERT SELECTIONS (CHOOSE ONE):
- Apple Pie
- Key-Lime Pie
- Carrot Cake
- Chocolate Cake
- Assorted Cookies
- Brownies
- Vanilla Bean Cheesecake

THE COLONIAL ROOM BUFFET

Enjoy the convenience of a buffet meal in a comfortable, attractive setting. The elegance of white tablecloth service and wait-attended beverages add a special touch to your dining experience. The Colonial Room is located on the first floor of the Illini Union. Advanced reservations are suggested. Our tables currently seat a maximum of 8 guests; we can join tables for groups of up to 12 people. Please visit www.housing.illinois.edu/colonialroom for the most current menus, specials, prices, and hours of operation.
THEME BUFFETS

Beverage service includes assorted sodas & iced water. Additional beverage selections may be added for a charge of $1.25 per person per selection with the choice of iced tea, coffee, decaf coffee or hot tea.

A minimum of 25 people is required for any buffet service. A small group fee of $50 will be added for numbers below 25. Luncheon service included for up to 1.5 hours and dinner up to 2 hours. Extended service fee applies beyond this time.

All buffet salads are served with Ranch and our House Vinaigrette dressings. Special Diet selections priced accordingly. Additional Salad selection $2.50 per person and Additional Entrée selection $4.00 per person.
THEME BUFFETS

TUSCAN MANGIA
$17.50 lunch – $21 dinner

PASTA SELECTIONS (CHOOSE TWO):
Penne, Linguini,
Spaghetti, or Cavatappi

PASTA SELECTIONS (CHOOSE TWO)
Bolognese, Creamy Basil Pesto
Marinara Sauce, Alfredo, Primavera

ENTRÉE SELECTIONS (CHOOSE ONE):
Whole Roasted Chicken
Italian Sausage
Meatballs

ALSO INCLUDES:
Mixed Vegetable Medley with Garlic Oil,
Classic Caesar Salad or Mixed Greens Salad,
Toasted Garlic Bread, and Cannoli

SOUTHWEST FIESTA
$17.50 lunch – $21 dinner

ENTRÉE SELECTIONS (CHOOSE TWO):
Chicken Chili Verde
Ancho-Rubbed Pork Carnitas
Seasoned Ground Beef
Cheese Quesadillas
Chicken Fajita

ALSO INCLUDES:
Fiesta Mixed Greens Salad with Dressing,
Black Beans, Cilantro Rice, Tortilla Shells, Fresh Salsa, Sour Cream & Shredded Cheddar Cheese (Add Guacamole for $0.50 per person), and Tres Leches Cake
THEME BUFFETS

BHARATA BUFFET
$16 lunch – $18.50 dinner
Additional Side Selection $2.50 per person
Additional Entrée Selection $4.00 per person

ENTRÉE SELECTIONS (CHOOSE TWO):
Chicken Korma
Tilapia Moille
Butter Chicken
Vegetable Biryani
Chicken Tikka Masala
Lamb Rogan Josh
Chicken Vindaloo
Aloo Gobi
Chana Masala
Palak Paneer

ALSO INCLUDES:
Basmati Rice, Potato and Vegetable Samosas, Cilantro Mint Chutney, Naan & Parathas and Kheer

MIDWEST BARBECUE
$16.50 per person
Barbecue buffets require a minimum of 25 people and are served on quality paper products. Service includes up to 2 hours, additional service time subject to Extended Service Fee. Grilled on site for additional $100. Additional Entrée Selection $4.00 per person

ENTRÉE SELECTIONS (CHOOSE TWO):
Barbecue Chicken Breast
All-Beef Hamburgers
Pulled Honey Mustard BBQ Chicken
All-Beef Hot Dogs
Pulled Barbecue Pork
Bratwurst
Black Bean Burger

SIDE SELECTIONS (CHOOSE TWO):
Pasta Salad, Potato Chips, Three-Cheese Penne Bake, Traditional Baked Beans
Vinaigrette-Style Cole Slaw, Potato Salad
Seasonal Fruit Salad, Vegetarian Baked Beans

ALSO INCLUDES:
Buns, Condiments, and
Your choice of Brownies or Assorted Cookies
GOURMET BUFFETS
$24.50 lunch – $27 dinner
All meals are served buffet style. A small group fee of $50 will be added for numbers below 25.
Includes a seasonal mixed greens salad with seasonal house vinaigrette.
Beverage service includes ice water, iced tea, hot tea, regular and decaf coffees.

ENTRÉE SELECTIONS (CHOOSe TWO):
Beef Flank Steak with Peppercorn Demi-Glace
Pasta Puttanesca with Zesty Tomatoes, Olives & Capers
Wild Mushroom Lasagna with Fontina
Herb Crusted Salmon with Stone Ground Mustard Cream Sauce
Chicken Marsala
Chicken Breast with Lemon Artichoke & White Wine Sauce
Oven Roasted Pork Loin with Caramelized Cipollini Onions, Dried Cranberries & Rustic Port Sauce

SIDE SELECTIONS (CHOOSe TWO):
Roasted Root Vegetables
Herb Roasted Potatoes
Seasonal Vegetable Mélange
Garlic Mashed Potatoes
Green Beans with Roasted Garlic Oil
Red Pepper Mashed Potatoes
Asparagus with Pancetta Vinaigrette
Smoked Cheddar Mashed Potatoes
Herbed Basmati Rice
Maple Whipped Sweet Potatoes

ALSO INCLUDES:
Dinner Breads & Rolls with Butter
LUNCHES TO GO

CLASSIC BOX LUNCHES
$11.95 per person
All breads and sides must be the same for the entire order. Sandwiches are made with white or wheat roll with lettuce and tomato. Limit Selections to 4 varieties.

CHOOSE A SANDWICH OR ENTRÉE SALAD:
Roast Beef with White Cheddar
Chicken or Tuna Salad Sandwich
Smoked Turkey with Cheddar
Vegan Wrap
Savory Ham with Swiss
Veggie Dagwood
Entrée Chicken Caesar Salad
Chef Designed Entrée Salad

INCLUDES:
Your choice of Potato Chips, Pretzels or Seasonal Whole Fresh Fruit
Cookies or Brownie
Soda or Bottled Water
EXECUTIVE BOXED LUNCHES

$14.25 per person – choose up to 4 types per event
Condiments and utensils are included.

CHOOSE A SANDWICH OR ENTRÉE SALAD:

Pesto Chicken Salad Wrap with Roasted Peppers & Baby Spinach
Roast Beef with Horseradish & White Cheddar with Wasabi Mayo, Pickled Red Onions, & Baby Arugula
Smoked Turkey and Dill Havarti with Cranberry Mayo, & Field Greens
Ham and Brie with Baby Spinach, & Honey Mustard Spread
Asian Chicken Salad with Crispy Noodles, Mandarin Oranges, Green Onion, & Cilantro, accompanied by a Sesame Vinaigrette Dressing
Fresh Bistro Salad (Vegetarian) – Chef’s choice of fresh local seasonal ingredients
Veggie Dagwood includes Crispy Raw Veggies, Provolone Cheese, and Sliced Avocado with a Dijonaise Spread
Vegan Wrap – Crispy Raw, Shredded Vegetables, Sliced Avocado with Hummus

CHOOSE ONE SIDE:

Quinoa Tabouleh
Yukon Potato Salad with Lemon, Tarragon and Artichoke
Tuscan Orzo Salad
Marinated Cucumber Salad
Pesto Pasta Salad with Grilled Salad

CHOOSE ONE SNACK:

Sea Salt Kettle Chips
Whole Fresh Fruit
Sun Chips
Pretzels

CHOOSE ONE DESSERT:

Turtle Brownie
Pecan Bar
Gourmet Cookie
Salted Caramel Pretzel Bar

Soda or Bottled Water included
HORS D’OEUVRES

A dazzling display of buffet-style hors d’oeuvres can be created by combining a variety of items from the selections below.

Hors d’oeuvres are priced per person for each item selected. These selections require a 25-person minimum order.

Passed Hors D’Oeuvres incur an additional charge for labor.

CHILLED HORS D’OEUVRES
$4.25 per person

- Domestic and Imported Cheese and Crackers
- Seasonal Bruschetta
- Cubed Cheese and Fresh Fruit Tray with Crackers
- Caprese Skewers
- Assorted Cocktail Sandwiches
- Corn and Pepper Relish in Filo
- Fresh Vegetable Crudité with Dip Tray
- Curry Chicken Tartlets
- Trio of Savory Tartlets
- Parmesan & Rosemary Shortbread with Roasted Tomatoes & Feta
- Fresh Cut Fruit Platter
- Malaysian Shrimp Salad in Philo Shell
- Smoked Salmon Mousse on Cucumber Slices
- Artichoke Ceviche in Belgian Endive
- Wild Mushroom & Garlic Crostini

GOURMET CHILLED HORS D’OEUVRES
$4.75 per person per selection

- Korean Beef Bulgogi Canapé
- Antipasti Skewers
- Smoked Salmon Pinwheel
- Chicken Salad Profiteroles
- Ancho Beef on Wonton Crisp
- Sushi-Style Tuna with Toasted Sesame Glaze
- Pistachio-Crusted Chicken Skewers
- Chilled Jumbo Shrimp served with Traditional Cocktail Sauce and Lemon Wedges
HORS D’OEUVRES

HOT HORS D’OEUVRES
$4.25 per person per selection
Herbed Roasted Vegetable-Stuffed Mushrooms
Pork and Ginger Pot Stickers with Honey Mustard
Spanakopita
Smoked Chicken Quesadilla Trumpets
Boneless Buffalo Wings
Chicken Satay Skewers with Spicy Peanut Sauce
Barbecue Meatballs
Mini Chicken Flautas with Salsa
Vegetarian Empanadas
Vegetarian Spring Rolls with Sweet Chili Sauce
Spinach and Artichoke Dip with Crackers
Mini Cheese Flautas with Salsa
Teriyaki Chicken Kabobs
Vegetarian Potstickers

GOURMET HOT HORS D’OEUVRES
$4.75 per person per selection
Mini Maryland Crab Cakes with Lemon Aioli
Bacon-Wrapped Chicken & Spiced Cheese
Baked Brie en Croute with Fruit Chutney
Smoked Chicken & Sundried Tomato
Beggar’s Purses
Jumbo Skewered Shrimp Prepared Scampi or Cajun Style
Vegetarian Stuffed Potato
Mini Vegetarian Arancini w/ Red Pepper Aioli
Goat-Cheese-Stuffed Artichoke Hearts
Mini Falafel with Cucumber-Yogurt Dip
Coconut Chicken with Sweet Chili Sauce
Seafood-Stuffed Mushrooms
Beef & Manchego Empanadas
HORS D’OEUVRES

SWEETS TRAY

Three varieties of mini dessert treats designed & selected by our Pastry Chefs
$5.00 per person

Five varieties of mini dessert treats designed & selected by our Pastry Chefs
$6.75 per person

Flourless Chocolate Cake Bites with Dark Chocolate Glaze
Petite Key Lime Tarts
Miniature Cream Puffs
Assorted Cheesecake Bites
Chocolate-Dipped Strawberries
Petite Chocolate Cups with Mousse Filling
Almond Macaroons
Coconut Macaroons
Miniature Fresh Berry Tarts
Mini Linzer Cookies
### TABLE SERVED MEALS

All table-served entrées are served with chef-designed accompaniments. Wait-served dinners are accompanied by chef-designed side dishes to include salad, two side items, and bread selections, unless otherwise indicated. Please make your side item choices from the list following the entrée selections. Bon appétit!

Beverage service includes ice water, iced tea, hot tea, regular and decaf coffees.

Add a distinctive dessert of your choice (page 25).

<table>
<thead>
<tr>
<th>Entrée Description</th>
<th>Price (lunch)</th>
<th>Price (dinner)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SEARED BEEF FILET</strong>&lt;br&gt;Black Peppercorn and Fennel Crusted Filet with Red Wine Demi-Glace</td>
<td>$29.50</td>
<td>$33.50</td>
</tr>
<tr>
<td><strong>CRAB-CRUSTED MAHI MAHI</strong>&lt;br&gt;Crab-Crusted Mahi Mahi with Herb Citronette</td>
<td>$26.50</td>
<td>$30.00</td>
</tr>
<tr>
<td><strong>ROASTED VEGETABLE RAVIOLI</strong></td>
<td>$19.00</td>
<td>$22.50</td>
</tr>
<tr>
<td><strong>CHICKEN MARSALA</strong>&lt;br&gt;Chicken Breast with Mushrooms &amp; Marsala Sauce</td>
<td>$20.50</td>
<td>$24.50</td>
</tr>
<tr>
<td><strong>HERB-CRUSTED SALMON</strong>&lt;br&gt;Herb-Crusted Salmon with Stone Ground Mustard Cream Sauce</td>
<td>$27.50</td>
<td>$31.50</td>
</tr>
<tr>
<td><strong>CHICKEN CHASSEUR</strong>&lt;br&gt;Chicken Breast with Tarragon, Mushrooms, Tomato, Garlic &amp; White Wine</td>
<td>$22.50</td>
<td>$27.00</td>
</tr>
<tr>
<td><strong>HERB-CRUSTED PORK TENDERLOIN</strong>&lt;br&gt;Herb-Crusted Pork Tenderloin with Pork Demi-Glace</td>
<td>$21.50</td>
<td>$25.50</td>
</tr>
</tbody>
</table>
TABLE SERVED MEALS

PINE NUT-CRUSTED CHICKEN
Pine Nut-Crusted Chicken Stuffed with Basil, Mozzarella & Spinach
$22.50 lunch – $27 dinner

CHICKEN SALTIMBOCCA
Sautéed Breast of Chicken with Prosciutto, Sage, and Gruyere with Light Cream Sauce
$21.50 lunch - $25.50 dinner

SURF AND TURF
Seared Petite Filet with Cognac Cream Paired with Shrimp Scampi
$32 lunch - $38.50 dinner

YANKEE POT ROAST
(one additional side selection with this entrée)
Yankee Pot Roast with Braised Carrots, Celery and Onions
$21 lunch - $25 dinner

PAPPARDELLE PASTA PRIMAVERA
(side items included with this entrée)
Pappardelle Pasta with Sautéed Julienne Vegetables and Chardonnay Cream Sauce
$18 lunch - $21.50 dinner

SIDE ITEM SELECTIONS
Starches
Potato Gnocchi with Herbs & Garlic Oil
Smoked Cheddar & Scallion Mashed Potatoes
Rosemary Roasted Potatoes
Saffron Rice
Roasted Red Pepper Mashed Potatoes
Citrus Scented Basmati Rice
Roasted Garlic Mashed Potatoes
Couscous with Dried Fruits

Vegetables
Broccoli with Caramelized Onions
Steamed Broccolini with Lemon Herb Butter
Roasted Root Vegetables
Petit Vegetable Medley
Seasonal Sautéed Vegetables
Asparagus with Roasted Red Peppers
Grilled Asparagus
DESSERT SELECTIONS
$4.50 per person
_Apple Pie_
_Italian Tiramisu_
_Key Lime Pie_
_Red Velvet Cake_
_Cherry Pie_
_Vanilla Bean Cheesecake_
_Boston Cream Pie_
_Carrot Cake_

$6.25 per person
_Black Forest Cake_
_Double Chocolate Cake_
_Orange-Chocolate Cake_
_White Chocolate Torta_
_Flourless Chocolate Torte_
_Apple Galette with Caramel Sauce_
_Cheesecake with Seasonal Berry Sauce_
Bar Service

Bars can be provided for your event. A general guideline of one bar for every 125 guests is suggested. Bars may be open bars, cash bars, or a combination of open and cash (e.g., open bar for beer, wine, and soft drinks with a cash bar for mixed drinks). Each bar requires minimum sales of $100 per hour.

A bartender will be provided for each bar. Bartending services are $21 per hour for full bars and $18 per hour for beer, wine, and soft drink bars. One hour for set-up and one hour for cleanup are added to the actual time of bartending services at the same rate. Additional bartenders may be added upon your request and priced accordingly to your event timeline.

Open Bar Pricing

Open Bar with House Brands
$16.00 per person for the first 2 hours
$8.00 per person for each additional hour

Open Bar with Call Brands
$18.50 per person for the first 2 hours
$8.50 per person for each additional hour

Open Beer & Wine Bar with House Wines and Our Stock Bottled Beer Selections
$13.00 per person for the first 2 hours
$7.50 per person for each additional hour

Simple Bar Service
Cash Bar Minimum Applies

Open Bar
$15.00 per person for the first 2 hours
$8.00 per person for each additional hour
Limited Selections available

Beer
Bud Light, Miller Lite, Sam Adams

Wine
House Chardonnay & Cabernet

Liquor
Grey Goose Vodka, Beefeater Gin, Canadian Club Whiskey, Jim Beam Bourbon, Bacardi Rum, Vermouth (Mixers & Soda)
## UNIVERSITY CATERING WINE & SPIRITS SELECTIONS

### SPARKLING WINES & CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>JFJ Sparkling Champagne, California</td>
<td>$18.00</td>
</tr>
<tr>
<td>Duchessa Lia Moscato D'Asti, Italy</td>
<td>$20.00</td>
</tr>
<tr>
<td>Bartenura Moscato, Italy</td>
<td>$27.50</td>
</tr>
<tr>
<td>Prestige Cuvee Emile Willm Champagne, France</td>
<td>$80.00</td>
</tr>
</tbody>
</table>

### WHITE WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mountain View White Zinfandel</td>
<td>$17.00</td>
</tr>
<tr>
<td>Winzer von Erbach Reisling, Germany</td>
<td>$25.00</td>
</tr>
<tr>
<td>House Sauvignon Blanc</td>
<td>$20.00</td>
</tr>
<tr>
<td>Stella Pinot Grigio, Italy</td>
<td>$23.00</td>
</tr>
<tr>
<td>House Chardonnay</td>
<td>$18.00</td>
</tr>
<tr>
<td>Silver Ridge Chardonnay, California</td>
<td>$22.50</td>
</tr>
<tr>
<td>Decoy Sonoma Chardonnay, California</td>
<td>$45.00</td>
</tr>
</tbody>
</table>

### RED WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Cabernet Sauvignon</td>
<td>$18.00</td>
</tr>
<tr>
<td>House Merlot</td>
<td>$18.00</td>
</tr>
<tr>
<td>Silver Ridge Cabernet Sauvignon, California</td>
<td>$22.50</td>
</tr>
<tr>
<td>Decoy Sonoma Cabernet Sauvignon, California</td>
<td>$45.00</td>
</tr>
<tr>
<td>Cycles Pinot Noir, California</td>
<td>$18.00</td>
</tr>
<tr>
<td>Susana Balbo Malbec, Argentina</td>
<td>$28.00</td>
</tr>
<tr>
<td>Silver Ridge Pinot Noir, California</td>
<td>$22.50</td>
</tr>
</tbody>
</table>
BAR SERVICE

SPIRITS
Offering a variety House and Premium Brand selections of all types of spirits.

BOTTLED BEER
House Beer includes most Miller-Coors & Budweiser Products - $5.00 per bottle
Premium Beer includes Heineken, Sam Adams, Corona, and more - $6.00 per bottle

KEG BEER
Pony Kegs (8 gallons) $125 each
provide approximately 100 servings

½ Barrel Kegs (16 gallons) $200 each
provide approximately 200 servings

House Beers
Miller Lite, Coors Light, Budweiser, Bud Light

Premium Keg Beers priced per order.

Specialty wines and beer can be supplied depending upon availability. They are priced separately from our published offerings.
AUXILIARY SERVICES

We are happy to work with you and provide additional services needed for your event, including tables and chairs, special linens, room decorations, etc. Please speak with the event planner for more information.

TABLES AND CHAIRS

Tables and chairs for seating can be rented at a cost of $2.75 per person for events outside of the Illini Union. Tables for food setup are $9 each. For events held in the Illini Union, there is no additional charge.

LINENS

White linen cloths are provided for all meals and reception tables. Linen napkins are provided for all meals, unless noted. All serving tables and head tables will be skirted unless otherwise specified. For breaks, additional linens can be rented at $9 each and skirted tables at $12 each. Please contact our catering event planner for further details.

Upgraded linens are available for rental $12 per cloth for seating or cocktail tables. Options include black satin stripe or blue pintuck.

CENTERPIECES

Standard floral centerpieces are provided for all meals and reception tables. These arrangements are the property of University Catering. We are happy to customize centerpieces for an additional charge. Please call our floral department at (217) 244-9310 to make arrangements for any special needs.
AUXILIARY SERVICES

ICE SCULPTURES
Add a touch of distinction to your event with an elegant ice carving.

Standard designs
Half Block Sculptures $225.00 each
Full Block Sculptures $350.00 each (pictured)

Prices for custom ice carvings depend on the design you choose. Contact your catering coordinator for more information.
To schedule an appointment or to make a reservation, please call (217) 333-0126 or email universitycatering@illinois.edu.

Menu Revised 5/15