University Catering

at the

HOTEL

and conference center

University Housing
UNIVERSITY CATERING
Welcome to University Catering at the I Hotel and Conference Center. Our team of culinary experts and service professionals are eager to work with you to make your special event a success.

Whether you are planning a business luncheon, casual meeting, or a formal social occasion, you will find that our menu offers a variety of distinctive options to meet your needs. From classic breakfast and lunch buffets, to gourmet hors d’oeuvres and elegant waiter-served dinners, we can help to create a menu that complements your occasion and leaves a lasting impression on your guests.

To schedule an appointment or to make a reservation, contact the I Hotel and Conference Center at (217) 819-5000 or email universitycatering@illinois.edu. We are excited at the opportunity to make your event a memorable occasion!

Sincerely,

DAWN AUBREY
Director of Dining Services/University Catering
University Housing
Policies

Reservations
The I Hotel and Conference Center has facilities that will accommodate up to 1,000 guests.
To make room or space reservations, or to plan special services, please contact the I Hotel and Conference Center at (217) 819-5000. To plan your catering, please call (217) 819-5006 from 8:30 a.m. to 5 p.m., Monday through Friday, or email us at universitycatering@illinois.edu.

Advance Notice
We recommend placing your order as early as possible. A minimum of two weeks’ planning is required for meals. An additional service fee will be added to events booked fewer than seven days in advance. The service fee will be 20% of your total order, with a minimum fee of $25.00. We require a deposit to be paid in the amount of fifty percent (50%) of the balance due at a minimum of twenty-one (21) days prior to the event. Payment for the full balance is required by the event date.

Guaranteed Attendance
When determining a guest count for your event please attempt to provide as accurate a number as possible. The guaranteed count is due seven 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 the guest count increases within three days of the event, additional fees will apply. This charge is assessed to compensate for overtime scheduling and increased product costs associated with last minute purchases.

Room Sets
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.

Small Group Service
Catered events must attain a minimum of $250 in sales in food & beverage items. Any events falling short of the sales minimum will be assessed the difference.

Late Arrival/Extended Meals
Meals are served promptly as scheduled. Service is provided for 1 ½ hours for breakfast or lunch and 2 ½ hours for dinner meals. The Service charge for events exceeding the allotted time is $125.00 per hour.

Cancellation 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

Customized Features

Floral Arrangements
Standard floral centerpieces are provided for all meals and reception tables. These arrangements are the property of University Catering. If you would like to upgrade your floral arrangement, please contact the Catering event planner.
BREAKFAST SELECTIONS

Breakfast & Brunch Buffets include service for up to 1 ½ hours.

**CONTINENTAL BREAKFAST $9.75 per person**
- Chilled Orange & Apple Juice
- Columbia Street Roastery Regular & Decaffeinated Coffee & Iced Water http://go.illinois.edu/illinicash
- Assorted Hot Teas
- Assorted Pastries
- Seasonal Fresh Fruit Tray

**ASSORTED PASTRIES $3.75 per person**
- 3 varieties provided by our Pastry Chefs (minimum of half dozen): Scones, Demi Danish, Fruit Puffs, Muffins, Mini-Croissants, Filled Croissants, Bagels with Cream Cheese & Butter. Toaster available upon request, flavored cream cheese at additional cost of $0.30 per person
- Assorted Donuts available by the dozen, Cinnamon Rolls & Pecan Rolls available (2 dozen minimum)

**BREAKFAST BUFFET $13.75 per person**
- Scrambled Eggs
- Choose one of the following breakfast meats:
  - Applewood Smoked Bacon
  - Turkey Sausage
  - Sausage Links
  - Ham
- Seasoned Home Fries
- Assorted Pastries or Whole Fruit
- Columbia Street Roastery Regular & Decaffeinated Coffee, Assorted Hot Teas, Chilled Orange & Apple Juice
**Executive Breakfast Buffet** $15.25 per person
Scrambled Eggs or Santa Fe Scramble with Ham
Choose one of the following breakfast meats:
- Applewood Smoked Bacon
- Sausage Links
- Turkey Sausage
Ham
Seasoned Home Fries
French Toast or Pancakes with Hot Maple Syrup
Seasonal Fresh Cut Fruit
Columbia Street Roastery Regular & Decaffeinated Coffee, Assorted Hot Teas, Chilled Orange & Apple Juice
*Add U of I Belgian Waffle Bar for an additional $3.25 per person*

**Express Breakfast** $10.95 per person
Choose one of the following breakfast sandwiches:
- Scrambled Egg, Cheddar & Applewood Smoked Bacon on Biscuit
- Spinach, Egg & Swiss on Ciabatta
- Scrambled Egg with Cheddar on Croissant
- Ham, Egg & Cheese on a Biscuit or Croissant
- Breakfast Burrito (sausage, egg, cheese, salsa wrapped in a tortilla)
- Ham & Cheese Croissant
Seasonal Fresh Cut Fruit
Yogurt Parfait
Columbia Street Roastery Regular & Decaffeinated Coffee, Assorted Hot Teas, Chilled Orange & Apple Juice

**Build Your Own Breakfast Buffet** $16.50 per person
Choose 1:
- Scrambled Eggs, Scrambled Eggs with Cheese, Denver Scramble, or Spinach & Sausage Strada
- Applewood Smoked Bacon, Sausage Links or Turkey Sausage
- Sausage Gravy & Biscuits, Pancakes or French Toast
- Seasoned Home Fries
Fresh Fruit Salad, Yogurt Parfait or Whole Fruit Basket
Breakfast Pastries
Columbia Street Roastery Regular & Decaffeinated Coffee, Assorted Hot Teas, Chilled Orange & Apple Juice
*U of I Belgian Waffle Bar for an additional $3.25 per person*

**Sumptuous Brunch Buffet** $19.50 per person (Additional $50 fee for carver. This buffet only available for groups of 40 or more)
Choose 1:
- Sliced Baked Ham or Roasted Turkey Breast
- Sausage Frittata, Scallion & Cream Cheese Frittata or Spinach, Mushroom & Monterey Jack Frittata
- Roasted Red Bliss Potatoes with Parmesan & Fresh Herbs
- Seasonal Mixed Greens Salad
Brunch Breads
Seasonal Fresh Cut Fruit
Columbia Street Roastery Regular & Decaffeinated Coffee, Assorted Hot Teas, Chilled Orange & Apple Juice

**Omelet Station** Additional $5.25 per person with any buffet (Available only for groups between 25–75)
Add flair to any breakfast buffet with omelets and eggs prepared to order, right in front of your guests. Includes the following condiments: Sweet Peppers, Mushrooms, Scallions, Diced Ham, Tomatoes, Bacon Crumbles, Spinach, Cheddar and Monterey Jack Cheeses.

**Ala Carte Items**
- Additional Breakfast Meat Selection as addition to order $3.00 per person
- Biscuits & Sausage Gravy as addition to order $3.00 per person
- Hot Cereal with Toppings as addition to order $2.50 per person
- Choose 1: Oatmeal, Grits, Cream of Wheat
- Topping to include Almonds, Brown Sugar, Maple Syrup, Cinnamon and Honey
- Yogurt Parfaits $4.25 each
- Yogurt $2.25 each
- Granola Bars $2.50 each
- Cold Cereal with Milk as addition to order $2.75 per person
- Fresh Whole Fruit Basket $2.00 per person

**Pastry Selections**
- Bagels with Butter, Cream Cheese, Jelly $12.50 per half dozen
- Kolacky $7.50 per half dozen
- Cinnamon Rolls & Pecan Rolls (2 dozen minimum) $16.00 per dozen
- Muffins $9.00 per half dozen
- Donuts $16.00 per dozen
- Scones $9.00 per half dozen
- Mini Filled Croissants $9.00 per half dozen
- Demi Danish $7.50 per half dozen
- Quick Breads (Banana, Zucchini or Lemon Poppy) $7.50 per half dozen

**Beverages**
- Water Service with Glassware (Groups of 41 or more) 754 per person
- Assorted Soft Drinks $2.00 each
- Columbia Street Roastery Regular Coffee $1.95 per person
- Columbia Street Roastery Decaffeinated Coffee $1.95 per person
- Bottled Juices $2.35 each
- Dasani Bottled Water $2.00 each
- Hot Chocolate $1.95 per person
- Assorted Tea Bags with Hot Water $1.95 each
- Orange Juice $1.95 per person
- Milk: 2% or Skim $1.95 per person
- Apple Juice $1.95 per person
- Mimosas or Bloody Mary’s as addition to order $100.00 per gallon
Breaks & snacks

**Snacks**
- Tortilla Chips & Fresh Salsa $2.75 per person
- Add Guacamole or White Queso $2.00 per person
- Soft Pretzels with Honey Dijon Mustard Dip $3.25 per person
- Party Snack Mix $3.25 per person
- Homemade Kettle Chips with Dip $2.75 per person
- Granola Bars $2.50 each
- Roasted Red Pepper Hummus with Pita Chips $3.25 per person
- Crudité Platter $4.75 per person
- Flatbreads with Two Cheese Spreads $3.25 per person
- Deluxe Mixed Nuts $4.25 per person
- Trail Mix & Yogurt Raisins $4.25 per person
- Pretzel Rods with Flavored Mustard $2.75 per person
- Breadsticks with Marinara or Cheese Sauce $4.25 per person

**Gift Baskets**
- Large Gift Basket $40.00
- Gourmet Gift Basket $55.00

**Cakes**
- Gourmet Filled Sheet Cakes, Double Layer White, Chocolate, or Half and Half with buttercream icing
  - Half Sheet Cake (serves up to 45) $80
  - Full Sheet Cake (serves up to 96) $150
- Fresh Floral Decorations provided at additional cost:
  - $12.50 Half Sheet
  - $18.50 Full Sheet
- Personalized logo or picture $12.00 each

**Bakery**
- Assorted Mini Cookies $15.00 per dozen
- Chocolate Chunk Bars $3.25 per person
- The BIG Cookie $3.25 per person
- Lemon Bars $3.25 per person
- Cupcakes $16.00 per dozen
- Rocky Road Bars $3.25 per person
- Bakery Bars $17.50 per ½ dozen
- Raspberry Bars $3.25 per person
Lunch

Available for meals starting before 2pm

**Deli Buffet $16.50 per person**

Choose three of the following sandwiches:
- Buffalo Chicken Wrap
- California Club with Turkey & Bacon, Avocado, Lettuce & Tomato
- Chicken with Pesto
- Chicken Salad Veronique
- Cilantro Chicken with Monterey Jack & Chipotle Aioli
- Mediterranean Tuna Salad
- Roast Beef with Horseradish & Chive White Cheddar Cheese
- Ham with Baby Swiss
- Muffaletta Sandwich
- Turkey with Cranberry Mayo on Foccacia
- Veggie Dagwood
- Vegan Wrap

Choose two of the following side salads:
- Asian Noodle Salad
- Antioxidant Salad
- Mandarin Salad
- Cobb Salad
- Classic Caesar Salad
- Apple & Candied Pecan Salad
- Seasonal Mixed Green Salad
- Black Bean & Corn Salad with Cilantro
- Tomato, Cucumber & Feta Salad with Mint Pesto Pasta with Grilled Vegetables
- Broccoli Raisin Salad
- Tuscan Rainbow Rotini Salad
- Curried Quinoa & Spinach Salad
- Homestyle Potato Salad
- Jumbo Cookies & Brownies
- Columbia Street Roastery Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water
**Soup, Salad & Sandwich Buffet** $17.25 per person
Choose two of the following soups:
- Hearty Beef Vegetable
- Chicken Tortellini with Pesto
- Roasted Tomato-Basil
- Broccoli & Cheddar
- Moroccan Lentil
- Clam Chowder
- Chicken Tortilla with Tortilla Strips
- Beef Chili
- Potato Leek
Choose three of the following sandwiches:
- Veggie "Dagwood" on Whole Wheat
- Muffaletta Sandwich
- Vegan Wrap
- Chicken Salad Veronique
- Black Forest Ham, Baby Swiss, Tomato, Field Greens & Honey-Dijon Mustard on Ciabatta
- Roast Beef, Marinated Red Onion, Horseradish & Chive White Cheddar & Field Greens with Wasabi Mayo on Ciabatta
- Seared Salmon, Applewood Smoked Bacon, Bibb Lettuce, Tomato & Peppercorn Mayo on Cuban Bread
- Grilled & Chilled Chicken Sandwich with Field Greens, Tomato, Swiss, & Pesto Mayo
Choose two of the following salads:
- Asian Noodle Salad
- Antioxidant Salad
- Mandarin Salad
- Cobb Salad
- Classic Caesar Salad
- Apple & Candied Pecan Salad
- Seasonal Mixed Green Salad
- Black Bean & Corn Salad with Cilantro
- Tomato, Cucumber & Feta Salad with Mint
- Pesto Pasta with Grilled Vegetables
- Broccoli Rasin Salad
- Tuscan Rainbow Rotini Salad
- Curried Quinoa & Spinach Salad
- Homestyle Potato Salad
- Assorted Jumbo Cookies & Brownies
- Columbia Street Roastery Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water

**The Pranzo Buffet** $12.50 per person
- Caesar Salad or House Italian Salad
- Choose two of the following pastas:
  - Linguini
  - Penne
  - Gemelli
  - Cheese Tortellini
- Choose two of the following sauces:
  - Alfredo
  - Pomodoro
  - Bolognese
  - Basil Pesto Cream
  - White Wine Primavera
- Dessert: Jumbo Cookies & Brownies
- Served with Garlic Bread, Iced Tea, & Water

**Hot Buffet** $16.50 per person
Choose two of the following selections:
- Shaved Italian Beef with Au Jus
- BBQ Pulled Pork
- BBQ Beef Brisket
- Grilled Chicken
- Pulled Honey Mustard Chicken
- Stroganoff Mac & Cheese with Pancetta
Choose two of the following side salads:
- Asian Noodle Salad
- Antioxidant Salad
- Mandarin Salad
- Cobb Salad
- Classic Caesar Salad
- Apple & Candied Pecan Salad
- Seasonal Mixed Green Salad
- Black Bean & Corn Salad with Cilantro
- Tomato, Cucumber & Feta Salad with Mint
- Pesto Pasta with Grilled Vegetables
- Broccoli Rasin Salad
- Tuscan Rainbow Rotini Salad
- Curried Quinoa & Spinach Salad
- Homestyle Potato Salad
- Assorted Jumbo Cookies & Brownies
- Columbia Street Roastery Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water
The Executive Boxed Lunch $14.95 per person
Choose up to 4 Sandwiches or Entrée Salads and a single snack, side and dessert for all lunches:
(add $2 for additional selections)

EXQUISITE SANDWICHES
- Pesto Chicken Salad Wrap with Roasted Peppers, & Baby Spinach Rolled into a Sun-dried Tomato Tortilla
- Roast Beef and Horseradish & Chive White Cheddar with Wasabi Mayo & Pickled Red Onions
- Smoked Turkey and Dilled Havarti with Cranberry Mayo, & Field Greens, Assembled on Herbed Focaccia
- 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 Lunch Salad (Vegetarian) – Chef’s Choice of Fresh, Local, Seasonal ingredients
- Veggie Dagwood includes Crispy Raw Chopped Veggies, Provolone Cheese, Sliced Avocado with a Dijonaise Spread on Whole Grain Bread
- Grilled and Chilled Vegetable Sandwich includes Squash, Eggplant, Roasted Peppers, with a Pesto Goat Cheese Spread
- Vegan Wrap – Crispy Raw, Shredded Vegetables, Sliced Avocado with Hummus Wrapped in a Grilled Tortilla

SIDES: (Choose One)
- Pesto Pasta Salad with Grilled Vegetables
- Tuscan Rainbow Rotini Salad
- Roasted Sweet Potato Salad with Maple/Thyme Vinaigrette
- Quinoa Tabouleh

SNACKS: (Choose One)
- Sea Salt Kettle Chips
- Whole Fresh Fruit
- Sun Chips

DESSERTS: (Choose One)
- Whoopie Pie
- Pecan Bar
- Gourmet Cookie
- Carrot Cake Bars

Business Buffet $21.00 per person
Seasonal Mixed Greens Salad with Vinaigrette
Choose one of the following entrées:
- Sautéed Chicken Breast with a Lemon Herb Butter
- Honey Dijon Chicken Breast
- Grilled Flank Steak with Mushrooms, Madeira & Herbs
- Pork Loin with Herb Mustard Crust
- Grilled Chicken Breast with Roasted Tomato Cream Sauce
- Three Cheese Penne Bake with Garlic and Bread Crumbs
- Smoked Cheddar & Chipotle Cavatappi
- Beef Stroganoff
- Roasted Turkey with Sage Jus

Choose two of the following side dishes:
- Rosemary Red Bliss Potatoes
- Mashed Potatoes with Gravy
- Green Beans with Shallots & Whole Button Mushrooms
- Wild Rice Blend
- Broccoli with Lemon Zest & Roasted Garlic
- Roasted Garlic Mashed Potatoes
- Sautéed Seasonal Vegetables
- Assorted Breads & Rolls
- Jumbo Cookies & Brownies
- Columbia Street Roastery Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water

Working Lunch Meals
The Essential Boxed Lunch $11.95 per person
Choose up to 4 varieties of sandwiches (add $2 for additional selections)
Sandwiches are served with Lettuce and Tomato and condiments on the side
Choose from the following sandwiches or salads:
- Turkey with Cheddar
- Chicken Caesar Salad
- Black Forest Ham with Swiss
- Veggie Dagwood
- Vegan Wrap
- Roast Beef with Horseradish & Chive White Cheddar Cheese
- Mixed Greens Entrée Salad
Includes Sea Salt Kettle Chips, Whole Fruit, Brownie or Jumbo Cookie & Soda or Bottled Water
**Cold Hors D’oeuvres** $4.75 per person, per item

Crostini Misti
Polenta with Crab Salad & Avocado
Domestic & Imported Cheese Display
Antipasto Skewer
Seasonal Fresh Fruit Tray
Assorted Cocktail Sandwiches
California Roll with Soy Sauce, Wasabi & Pickled Ginger
Caprese Skewer
Shrimp Cocktail with choice of Cocktail Sauce or Fruit Salsa
Fruit Kabobs with Dip
Seared Ahi Tuna on Rice Crackers with Wasabi Mayo
Trio of Savory Tartlets
Pistachio-Crusted Chicken Skewers with Aioli
Honey, Tamari & Sesame Glazed Tofu Picks
Wonton Crisps with Whipped Avocado, Grilled Shrimp & Fruit Salsa
Ahi Tuna Poke Cone
Smoked Duck with Citrèvre & Orchard Chutney Canape
Variety of Pinwheel Sandwiches
Smoked Salmon Spread with Capers on English Cucumber Rounds
Skewered Tortellini Antipasto
Goat Cheese, Carmelized Onion & Tomato Tart
Brie Tartlet with Fresh Apples & Fig Preserves
Blackened Ancho Beef with Smoky Tomato Crème Fraiche on Crispy Won Ton
Bulgogi Beef on Cucumber Rounds
Fresh Veggie Crudité with Dip
Hot Hors D’oeuvres $4.75 per person, per item

Mini Chicken Cornet
Maryland Crab Cakes with Lemon Aioli
Southwest Chicken Empanadas
Vegetarian Pot Stickers with Orange Soy Dipping Sauce
Thai Beef Satay with Spicy Peanut Sauce
Roasted Vegetable & Fontina-Stuffed Mushroom Caps
Sicilian-Style Meatballs
Chorizo-Stuffed Yukon Gold Potatoes
Beef Sliders with Caramelized Onion & Cheese
Vegetarian-Stuffed Yukon Gold Potatoes
Seafood & White Cheddar-Stuffed Mushroom Caps
Vegetable Samosas with Cilantro Mint Chutney
Bacon-Wrapped Chicken & Spiced Cheese
Chicken Sliders with Swiss & Red Onion Marmalade
Spanakopita
Mini Vegetarian Arancini with Roasted Red Pepper Sauce
Mini Falafel Bites with Raita
Chili Ginger Prawn Skewer
Cilantro & Beef Empanadas
Maple & Tamari Glazed Salmon Skewer
Jerk Chicken Skewer
THEMED BUFFETS

Themed buffets include iced tea, iced water, regular and decaffeinated coffee & hot tea.

HEARTLAND $23.00 per person

Mixed Greens Salad with Seasonal Vinaigrette Dressing
Choose two of the following entrées:
- Grilled Flank Steak with Peppercorn Sauce
- Sliced Roasted Turkey (Chef-attended carving available for an additional $50)
- Spinach & Ricotta Lasagna
- Whole Roasted Chicken with Natural Au Jus
- Fried Chicken
- Herb-Roasted Sliced Pork Loin
- Beef Tri-tip with Rosemary & Garlic
- Penne with Roasted Tomatoes, Basil & Garlic Panko

Choose two of the following side dishes:
- Rosemary Red Bliss Potatoes
- Green Beans with Shallots & Whole Button Mushrooms
- Wild Rice Blend
- Broccoli with Lemon Zest & Roasted Garlic
- Roasted Garlic Mashed Potatoes
- Grilled Asparagus with Pancetta Vinaigrette
- Baked Potatoes with Butter & Sour Cream
- Sautéed Seasonal Vegetables
- Baked Cavatappi with Smoked Cheddar
- Herb-Crusted Yukon Gold Potatoes
- Assorted Breads & Rolls
**Baja Buffet $22.00 per person**
Choose one of the following salads:
- Southwest Caesar Salad with Chipotle-Cilantro Dressing
- Black Bean, Mango & Jicama Salad
Choose two of the following entrées:
- Chicken Chile Verde
- Vegetarian Quesadillas
- Ancho-Rubbed Pork Carnitas
- Beef Barbacoa
- Chicken Tinga
- Vegan Fajitas
Choose two of the following sides:
- Cilantro Rice
- Fire-Roasted Corn
- Black Beans
- Refried Beans
Served with Flour & Corn Tortillas, Fresh Salsa, Sour Cream & Shredded Cheddar (Guacamole $2.00 per person)

**Carolina Bar-B-Q $23.00 per person**
Mixed Greens Salad with Seasonal Vinaigrette Dressing
Choose two of the following entrées:
- Blackened Chicken Breast
- Pulled Honey Mustard BBQ Chicken
- Pulled Pork Sandwich
- Southern Dry-Rubbed Baby Back Ribs
- Hickory Smoked Beef Brisket
Choose two of the following side dishes:
- Bourbon Mashed Sweet Potatoes
- Creamy Cabbage Slaw
- Vegetarian Baked Beans
- Homestyle Potato Salad
- Traditional Baked Beans with Bacon
- Vinaigrette Cole Slaw
- Chipotle Cheddar Macaroni & Cheese
- Cornbread & Dinner Rolls

**Bollywood Buffet $23.00 per person**
Choose three of the following entrées:
- Chicken Korma
- Tilapia Moille
- Butter Chicken
- Vegetable Biryani
- Chicken Tikka Masala
- Lamb Rogan Josh
- Chicken Vindaloo
- Aloo Gobi
- Chana Masala
- Palak Paneer
- Pulao Rice
- Potato & Vegetable Samosas
- Cilantro Mint Chutney
- Naan & Prarathas
- Kheer

**Italia $22.00 per person**
Caesar Salad or House Italian Salad
Choose one of the following entrées:
- Sautéed Chicken Breast with Artichoke, Lemon, Basil & White Wine
- Beef Tri-tip with Rosemary & Garlic
Meatballs with Marinara
Green Beans with Roasted Garlic Oil
Choose two of the following pastas:
- Linguini, Penne, Gemelli, Cheese Tortellini
Choose two of the following sauces:
- Alfredo, Basil Pesto Cream, Bolognese, White Wine Primavera, Pomodoro
Assorted Breads & Rolls
Add Shrimp Scampi to the buffet for an additional $4.00 per person
Add Italian Sausage to the buffet for an additional $2.00 per person

**Taste of Asia $23.00 per person**
Asian Flank Steak
Roasted Thai Chicken
Fried Rice or Steamed Rice
Vegetable Lo Mein with Tofu
Baby Bok Choy and Shiitake Stir Fry
Stir Fried Asian Vegetable
Napa Cabbage Salad

**Taste of Asia $23.00 per person**
Asian Flank Steak
Roasted Thai Chicken
Fried Rice or Steamed Rice
Vegetable Lo Mein with Tofu
Baby Bok Choy and Shiitake Stir Fry
Stir Fried Asian Vegetable
Napa Cabbage Salad

**Taste of Asia $23.00 per person**
Asian Flank Steak
Roasted Thai Chicken
Fried Rice or Steamed Rice
Vegetable Lo Mein with Tofu
Baby Bok Choy and Shiitake Stir Fry
Stir Fried Asian Vegetable
Napa Cabbage Salad
SIGNATURE BUFFETS
All Signature Buffets include a seasonal mixed greens salad with seasonal house vinaigrette. Also included are iced tea, iced water, regular and decaffeinated coffee & hot tea.

IMAGINATION Buffet $28.00 per person
Choose two of the following entrées:
- Flank Steak with Red Wine Demi Glace
- Chicken Chasseur
- Airline Cut Chicken Breast with Garlic, Rosemary & Natural Jus
- Seared Filet of Beef Tips with Petite Mushrooms & Red Wine Reduction over Rice
- Oven-Roasted Pork Loin with Caramelized Cipollini Onions, Dried Cranberries & Rustic Port Sauce
- Wild Mushroom Lasagna with Fontina
- Pineapple & Dark Rum Glazed Chicken Breast with Scallions & Toasted Almonds

Choose two of the following side dishes:
- Mixed Seasonal Vegetables with Herbed Olive Oil
- Olive Oil Whipped Potatoes
- Rainbow Carrots
- Garlic Red Mashed Potatoes
- Roasted Root Vegetable Mélange
- Citrus scented Basmati Rice
- Haricots Verts
- Farro Pilaf
- Quinoa with Mushrooms
- Braised Greens
- Roasted Potato Mélange
- Herbed Brown Rice
- Pesto Mashed Potatoes
- Assorted Breads & Rolls

INNOVATION Buffet $32.00 per person
Choose two of the following entrées:
- Herb Crusted Salmon with Pomeray Sauce
- Roast Pork Tenderloin with Wild Mushrooms, Green Peppercorns & Congnac Cream Sauce
- Tricolor Cheese Ravioli with Chianti Marinara
- Cavatappi Pasta with Sun-Dried-Tomato Cream Sauce
- Chicken Breast Stuffed with Spinach & Feta
- Smoked Ribeye of Beef with an Herbed Au Jus
- Roasted Beef Tenderloin with a Whole Grain Mustard & Tarragon Demiglace

Choose two of the following side dishes:
- Mixed Seasonal Vegetables with Herbed Olive Oil
- Olive Oil Whipped Potatoes
- Rainbow Carrots
- Smoked Cheddar & Scallion Mashed Potato
- Roasted Root Vegetable Mélange
- Citrus Scented Basmati Rice
- Haricots Verts
- Farro Pilaf
- Quinoa with Mushrooms
- Braised Greens with Citrus
- Roasted Potato Mélange
- Herbed Brown Rice
- Pesto Mashed Potatoes
- Assorted Breads & Rolls
TABLE-SERVED ENTRÉES

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!

**Entrées**

- Porcini-Crusted Salmon with Champagne Cream Sauce $27.00 per person
- Herb-Crusted Salmon $27.00 per person
- Crab-Crusted Mahi Mahi with Herb Vinaigrette $29.00 per person
- Roasted Breast of Chicken with Champagne Veloute $24.00 per person
- Parmesan & Panko-Crusted Chicken Breast with Herbed Cream Sauce $24.00 per person
- Chicken Saltimbocca $24.00 per person
- Chicken Chasseur with Tarragon, Mushrooms, Tomato, Garlic & White Wine $24.00 per person
- Eggplant Involtini with Vegetable Couscous & Light Tomato Sauce (side items are part of this entrée plate) $23.00 per person
- Yankee Pot Roast with a Red Wine Demi Glace $29.00 per person
- Airline-cut Chicken Breast Stuffed with Carmelized Onion, Spinach & Smoked Gouda with a Cherry Gastrique $25.00 per person
- Pork Tenderion with Roasted Cippolini, Dried Cranberries & a Port Demi Glace $26.00 per person
- Duck Duo – Duck Confit Leg & a Smoked Duck Breast with a Cherry Gastrique $34.00 per person
- Grilled Vegetable Tower with Vegetable Couscous and Sweet Saba Balsamic Vinegar (side items are part of this entrée plate) $24.00 per person
- Roasted Vegetable Ravioli with Herbed Cream Sauce & Julienne Vegetables (side items are part of this entrée plate) $23.00 per person
- Red Wine Balsamic Braised Boneless Beef Short Ribs $32.00 per person
**Entrées, cont’d**

Charcrusted Flat Iron Steak with Bourbon Glaze $29.00 per person
Filet Mignon with Red Wine Demi Glace $36.00 per person
Bacon-Wrapped Filet Mignon with Red Wine Demi Glace $36.00 per person
Bleu Cheese Crusted Filet Mignon $36.00 per person
Stuffed Beef Tenderloin with Wild Mushrooms & Spinach with Red Wine Demi Glace $39.00 per person
Petite Filet Of Beef & Colossal Shrimp Duo $42.00
Chef-Designed Locally-Grown Sustainable Menu Beginning at $34.00 per person

**Side Item Selections**

**STARCHES**
- Basil Pesto Mashed Potato
- Parmesan Crusted Polenta
- Farro Pilaf
- Potato Gnocchi
- Roasted Potato Mélange
- Smoked Cheddar & Scallion Mashed Potato
- Rosemary Roasted Potato
- Saffron Rice
- Roasted Red Pepper Mashed Potato
- Citrus Scented Basmati Rice
- Roasted Garlic Red Mashed Potato
- Quinoa with Mushrooms

**VEGETABLES**
- Roasted Root Vegetables
- Steamed Broccolini with Roasted Red Pepper Butter
- Petit Vegetable Medley
- Seasonal Sautéed Vegetables with Herbed Olive Oil
- Seasonal Greens
- Grilled Asparagus
- Haricots Verts
- Steamed Asparagus
- Rainbow Carrots
Desserts

DESSERTS
Classic $4.50 per person
Black Forest Cake
Strawberry Shortcake
Carrot Cake
Vanilla Bean Cheesecake with Fresh Fruit Coulis
Red Velvet Brownie
Key Lime Pie
Classic Panna Cotta
Cookie Dough Chocolate Brownie
Petit Rustic Apple Tart
Premium $7.00 per person
Tiramisu
Vanilla Crème Brulee
Caramel Corn Panna Cotta
Caramel Five Nut Tart
Chocolate Marquise with Fruit Coulis
Bailey’s Flourless Chocolate Torte
Trio Chocolate Mousse Pave
Miniature Varieties
Sweets Table (5 varieties) $6.75 per person
Sweets Table (3 varieties) $4.50 per person
**Bar Service**

Bar service is an important part of your corporate or social event. We offer several bar packages including hosted and cash bars to meet your needs. A general guideline of one bar for every 125 guests is recommended and trained bartenders are included with all packages. Cash bars require minimum sales of $200 for the first hour and $100 for each subsequent hour. Alcohol service requires approval by the Office of the Associate Vice Chancellor for Student Affairs. Your catering event planner will assist you with obtaining approval.

**Open Bar Pricing**

- Open Bar with House Keg Beer & House Wines (50 guest minimum): $12.00 per person for the first 2 hours/$5.00 per person for each additional hour.
- Open Bar with House Bottled Beer Selections & House Wines: $16.00 per person for the first 2 hours/$6.00 per person for each additional hour.
- Open Bar with House Beer, House Wines, and House Label Mixed Drinks: $18.00 per person for the first 2 hours/$7.00 per person for each additional hour.
- Open Bar with House Beer, House Wines, and Premium Label Mixed Drinks: $21.00 per person for the first 2 hours/$8.00 per person for each additional hour.

**Wine Service with a Meal**

- House Wines Served At The Table: $11.00 per person for up to 2 hours.
- Tier II Wines Served At the Table: $15.00 per person for up to 2 hours.
- Tier III Wines Served At the Table: $19.00 per person for up to 2 hours.

All wines offered are on-premise selections with Tier II wines selected to complement the meal being served and Tier III wines being highly-rated, notable selections. Varietal and other information is available upon request.

University Catering proudly serves MillerCoors and Anheuser-Busch products as house beer selections. Customer alcohol preferences are welcome, but pricing and availability may vary depending on the brand. Please contact your catering event planner for additional information.
University Catering is a service of University Housing.