University Catering at the Hotel and conference center
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
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Breakfast

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

Continental Breakfast $9.25 per person
- Chilled Orange & Cranberry Juice
- Columbia Street Roastery Regular & Decaffeinated Coffee
- Assorted Hot Teas
- Assorted Pastries
- Seasonal Fresh Fruit Tray

Assorted Pastries $3.75 per person
- 3 varieties provided by our Pastry Chefs: 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 half dozen, Sticky Buns & Pecan Rolls available (2 dozen minimum)

Breakfast Buffet $11.95 per person
- Scrambled Eggs
- Choose one of the following breakfast meats:
  - Applewood Smoked Bacon
  - Turkey Sausage
  - Sausage Links
- Seasoned Home Fries
- Assorted Pastries or Whole Fruit
- Columbia Street Roastery Regular & Decaffeinated Coffee, assorted Hot Teas, Chilled Orange & Cranberry Juice
Executive Breakfast Buffet $13.95 per person
Scrambled Eggs or Santa Fe Scramble with Ham
Choose one of the following breakfast meats:
   Applewood Smoked Bacon
   Sausage Links
   Turkey Sausage
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 & Cranberry Juice
Add U of I Belgian Waffle Bar for an additional $2.00 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 & Cranberry Juice

Build Your Own Breakfast Buffet $16.50 per person
Choose 1: Scrambled Eggs, Scrambled Eggs with Cheese, Denver Scramble, Spinach & Sausage Strada
Choose 1: Applewood Smoked Bacon, Sausage Links or Turkey Sausage
Choose 1: 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 & Cranberry Juice
U of I Belgian Waffle Bar for an additional $2.00 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
Choose 1: Chicken & Apple Sausage, Scallion & Cream Cheese Frittata or Spinach, Mushroom & Monterey Jack Frittata
Roasted Red Bliss Potatoes with Parmesan & Fresh Herbs
Three Cheese Strada Florentine
Brunch Breads
Seasonal Fresh Cut Fruit
Columbia Street Roastery Regular & Decaffeinated Coffee, assorted Hot Teas, Chilled Orange & Cranberry Juice
**Chef-Attended 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

Greek Yogurt Bar (includes seasonal cut fruit, granola, almonds, honey) $4.75 per person

Fresh Whole Fruit Basket $2.00 per person

**Pastry Selections**

Bagels with Butter, Cream Cheese, Jelly $12.50 per half dozen

Fruit Puffs $7.50 per half dozen

Sticky Buns & Pecan Rolls (2 dozen minimum) $16.00 per dozen

Muffins $9.00 per half dozen

Donuts $8.00 per half dozen

Mini-Croissants $9.00 per half dozen

Scones $9.00 per half dozen

Filled Croissants $9.00 per half dozen

Demi Danish $7.50 per half dozen

**Beverages**

Water Service with Glassware (Groups of 41 or more) 75¢ per person

Assorted Soft Drinks $2.00 each

Columbia Street Roastery Regular Coffee $1.95 per person

Bottled Juices $2.35 each

Columbia Street Roastery Decaffeinated Coffee $1.95 per person

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

Cranberry Juice $1.95 per person

Additional Juice Selections as addition to order $1.50 per person

Mimosas or Bloody Mary’s as addition to order $80.00 per gallon
Breaks & snacks

Snacks
- Tortilla Chips & Fresh Salsa $2.75 per person
- Add Guacomole $1.25 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 Grilled Pita $3.25 per person
- Crudité Platter $4.75 per person
- Flatbreads with Two Cheese Spreads and Vegetables $3.25 per person
- Deluxe Mixed Nuts $4.25 per person
- Sweet Pita Points $2.75 per person
- Trail Mix & Yogurt Raisins $4.25 per person

Gift Baskets
- Personal Illini Gift Cup $15.00
- 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 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 $15.00 per dozen
- Rocky Road Bars $3.25 per person
- Bakery Bars $17.50 per ½ dozen
- Raspberry Bars $3.25 per person
**Deli Buffet** $14.95 per person

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

Choose two of the following side salads:
- Asian Noodle Salad
- Classic Caesar Salad
- Apple & Candied Pecan Salad
- Seasonal Mixed Green Salad
- Black Bean & Corn Salad with Cilantro
- Tomato, Cucumber & Feta Salad with Mint
- Yukon Gold Potato Salad with Artichoke, Lemon & Tarragon
- Pesto Pasta with Grilled Vegetables
- Caprese Pasta Salad with Asparagus & Shallots
- Broccoli Raisin Salad
- Homestyle Potato Salad

Cookies & Brownies

Columbia Street Roastery Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water
Shoestring Lunch 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: Cookies, Brownies, or Apple Pie

Served with Garlic Bread, Iced Tea, & Water

Hot Sandwich Buffet $15.95 per person

Choose one of the following sandwich selections:
   Shaved Italian Beef with Au Jus
   BBQ Pulled Pork
   Grilled Chicken
   Pulled Honey Mustard BBQ Chicken
Optional Skillet Meal Entrée $3.50 additional per person
   (Choices: Beef Stroganoff, Gourmet Mac & Cheese with Pancetta, Chicken & Rice with Broccoli)
Choose two of the following side salads:
   Asian Noodle Salad
   Homestyle Potato Salad
   Apple & Candied Pecan Salad
   Broccoli Raisin Salad
   Tomato, Cucumber & Feta Salad with Mint
   Pesto Pasta with Grilled Vegetables
   Black Bean & Corn Salad with Cilantro
   Caprese Pasta Salad with Asparagus & Shallots
   Yukon Gold Potato Salad with Artichoke, Lemon & Tarragon
   Classic Caesar Salad
   Seasonal Mixed Green Salad
Assorted 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 & White Cheddar
- Thai Shiitake Mushroom Soup with Coconut
- Moroccan Lentil
- Clam Chowder
- Chicken Tortilla
- Beef Chili

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

Optional Skillet Meal Entrée $3.50 additional per person
(Choices: Beef Stroganoff, Gourmet Mac & Cheese with Pancetta, Chicken & Rice with Broccoli)

Choose two of the following salads:
- Asian Noodle Salad
- Homestyle Potato Salad
- Apple & Candied Pecan Salad
- Broccoli Raisin Salad
- Tomato, Cucumber & Feta Salad with Mint
- Pesto Pasta with Grilled Vegetables
- Black Bean & Corn Salad with Cilantro
- Caprese Pasta Salad with Asparagus & Shallots
- Yukon Gold Potato Salad with Artichoke, Lemon & Tarragon
- Classic Caesar Salad
- Seasonal Mixed Green Salad
- Assorted Cookies & Brownies
- Columbia Street Roastery Regular & Decaffeinated Coffee, assorted Hot Teas, Iced Tea & Iced Water
**Business Buffet $20.00 per person**

Seasonal Mixed Greens Salad with Vinaigrette

Choose one of the following entrees:

- 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 Turkey Breast with Roasted Tomato Cream Sauce
- Three Cheese Penne Bake
- Fettucine with Tomatoes and Pesto Cream

Optional Skillet Meal Entrée $3.50 additional per person

(Choices: Beef Stroganoff, Gourmet Mac & Cheese with Pancetta, Chicken & Rice with Broccoli)

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
- Sautéed Seasonal Vegetables
- Assorted Breads & Rolls
- Cookies & Brownies

Columbia Street Roastery Regular & Decaffeinated Coffee, assorted Hot Teas, Iced Tea & Iced Water

**Working Lunch Meals**

**Basic Box Lunch $11.95 per person**

Choose up to 4 varieties of sandwiches

Sandwiches are served on Labaccia & Ciabatta Bread with Lettuce and Tomato

Choose from the following sandwiches or salads:

- Turkey with Cheddar
- Chicken Caesar Salad
- Black Forest Ham with Swiss
- Veggie Dagwood
- Roast Beef with Horseradish & Chive White Cheddar Cheese
- Mixed Greens Entrée Salad

Includes Pasta Salad, Gourmet Snack Pack, Brownie or Cookie & Soda or Bottled Water
The Executive Boxed Lunch $14.95 per person

Choose up to 4 Sandwiches or Entrée Salads and a single snack and dessert for all lunches:

**EXQUISITE SANDWICHES**

- Smoked Salmon BLT with goat cheese, sliced avocado, & spicy mayo on Labaccia Bread
- 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, & baby arugula, on Labaccia Bread
- Smoked Turkey and Dilled Havarti with cranberry mayo, & field greens, assembled on Herbed Focaccia
- Ham and Brie with baby spinach, & a honey mustard spread on Labaccia Bread
- Asian Chicken Salad with crispy noodles, mandarine 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 assembled on Labaccia Bread
- 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 Orzo Salad
- Roasted Sweet Potato Salad with maple/thyme vinaigrette
- Quinoa Tabouleh
- Yukon Potato Salad with lemon, tarragon and artichoke

**SNACKS:** (Choose One)

- Sea Salt Kettle Chips
- Whole Fresh Fruit
- Sun Chips
- Spicy Asian Snack Mix
- Trail Mix
- Vanilla Yogurt Raisins

**DESSERTS:** (Choose One)

- Whoopie Pie
- Pecan Bar
- Gourmet Cookie
- Carrot Cake Bar
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 Tequila-Spiked Cocktail Sauce
Fruit Kabobs with Dip
Seared Ahi Tuna on Rice Crackers with Wasabi Mayo and Nori Slaw
Tropical Shrimp Cocktail with Fruit Salsa
Pistachio-Crusted Chicken Skewers with Aioli
Variety of Pinwheel Sandwiches
Smoked Salmon Spread with Capers on English Cucumber Rounds
Skewered Tortellini Antipasto
Blackened Ancho Beef with Smoky Tomato Crème Fraiche on Crispy Won Ton

Fruit & Cheese Platter / Veggie Platter with Dip
Small for approximately 35-40 guests: $159.00; Large for approximately 45-50 guests: $199.00
**Hot Hors D’oeuvres $4.75 per person, per item**

- Fresh Crab Dip with Grilled & Roasted Vegetables (available only for groups of 50 or more)
- Trio of Tartlets (two vegetarian & one non-vegetarian)
- 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
- Chicken Tikkas
- Seafood & White Cheddar-Stuffed Mushroom Caps
- Pizzette Puffs
- Brie Tartlet with Fresh Apples & Fig Preserves
- Vegetable Samosas with Cilantro Mint Chutney
- Bacon-Wrapped Chicken & Spiced Cheese
- Chicken Vindaloo Bites
- Chicken Sliders with Swiss & Red Onion Marmalade
- Spanikopita
- Mini Vegetarian Arancini w/Smoked Pepper Aioli
- Goat Cheese Stuffed Artichoke Hearts
- Mini Falafel Bites with Raita
THEMED BUFFETS
Themed buffets include iced tea, iced water, regular and decaffeinated coffee & hot tea.
Add Dessert: Classic selections $3.75 per person; Premium selections $6.25 per person

HEARTLAND $21.50 per person
Mixed Greens Salad with Seasonal Vinaigrette Dressing
Choose two of the following entrées:
- Grilled Flank Steak with Peppercorn Sauce
- Yankee Pot Roast
- Sliced Roasted Turkey (Chef-attended carving available for an additional $50)
- Wild Mushroom Lasagna with Fontina
- Whole Roasted Chicken with Natural Au Jus
- Fried Chicken
- Herb-Roasted Sliced Pork Loin
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 $21.00 per person**

Choose one of the following salads:
- Southwest Caesar Salad with Chipotle-Cilantro Dressing
- Black Bean Salad with Chilies & Lime

Choose two of the following entrées:
- Chicken Chile Verde
- Vegetarian Quesadillas
- Ancho-Rubbed Pork Carnitas
- Frango com Queijo & Salsa Picante de Frutas
- Beef Barbocoa
- Pulled Honey Mustard BBQ Chicken

Choose two of the following sides:
- Cilantro Rice
- Plantains with Sweet Glaze
- Fire-Roasted Corn
- Black Beans
- Refried Beans

Served with Tortillas, Fresh Salsa, Sour Cream & Shredded Cheddar (Guacamole $2.00 per person)

**Carolina Bar-B-Q $21.50 per person**

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 Sweet Mashed Potatoes
- Creamy Cabbage Slaw
- Vegetarian Molasses Baked Beans
- Homestyle Potato Salad
- Grandma’s Baked Beans with Bacon
- Vinaigrette Cole Slaw
- Chipotle Cheddar Macaroni & Cheese

Cornbread & Dinner Rolls
ITALIA $21.50 per person

Caesar Salad or House Italian Salad
Sautéed Chicken Breast with Artichoke, Lemon, Basil & White Wine
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

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. Add the option of assorted soft drinks for all buffets as an additional beverage $0.60 per person.

IMAGINATION BUFFET $26.00 per person

Choose two of the following entrees:
   Flank Steak with Truffle Bordelaise Sauce
   Seared Filet of Beef Tips with Petite Mushrooms & Red Wine Reduction over Rice
   Yankee Pot Roast
   Oven-Roasted Pork Loin with Caramelized Cipollini Onions, Dried Cranberries & Rustic Port Sauce
   Eggplant Involtini with Vegetable Couscous & Light Tomato Sauce
   Wild Mushroom Lasagna with Fontina
   Pineapple & Dark Rum Glazed Chicken Breast with Scallions & Toasted Almonds
   Malaysian Coconut Chili Chicken
   Chicken Calvados ala Dijon
Choose two of the following side dishes:
   Mixed Seasonal Vegetables with Herbed Olive Oil
   Olive Oil Whipped Potatoes
   Rainbow Carrots with fennel sprigs
   Garlic Red Mashed Potatoes
   Roasted Root Vegetable Mélange
   Citrus scented Basmati Rice
   Haricots Verts
   Quinoa & Israeli Couscous with Mushrooms
   Braised Greens with Citrus
   Roasted Potato Mélange
   Herbed Brown Rice
   Pesto Mashed Potatoes
   Assorted Breads & Rolls
**Innovation Buffet** $29.00 per person

Choose two of the following entrées:
- Grilled Salmon with Kiwi Lime BBQ Glaze
- 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 with fennel sprigs
- Garlic Red Mashed Potatoes
- Roasted Root Vegetable Mélange
- Citrus scented Basmati Rice
- Haricots Verts
- Quinoa & Israeli Couscous with Mushrooms
- Braised Greens with Citrus
- Roasted Potato Mélange
- Herbed Brown Rice
- Pesto Mashed Potatoes
- Assorted Breads & Rolls
Bollywood Buffet $23.00 per person

Choose one of the following salads:
- Chickpea Salad
- Vegetable Yogurt Salad
- Red Bean Salad
- Kachumber Salad

Choose two of the following entrées:
- Chicken Korma
- Lamb Rogan Josh
- Chicken Tikka Masala
- Amritsari Turbot
- Butter Chicken
- Tilapia Moille
- Chicken Vindaloo

Choose two of the following side dishes:
- Aloo Gobi (cauliflower & potatoes)
- Pulao Rice
- Palak Paneer (spinach & cheese)
- Navratan Korma (vegetable in tomato puree with fruit bits)
- Chana Masala (curried chick peas)
- Spicy Chickpea & Spinach Curry

Dessert: Kheer or Panna Cotta

Assorted Breads & Rolls including Naan & Parathas

Columbia Street Roastery Regular & Decaffeinated Coffee, assorted Hot Teas, Iced Tea & Iced Water
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 Saltimbucca $24.00 per person
Chicken Chasseur with Tarragon, Mushrooms, Tomato, Garlic & White Wine $24.00 per person
Pine Nut Crusted Chicken Stuffed with Fresh Mozzarella, Basil & Spinach $25.00 per person
Eggplant Involtini with Vegetable Couscous & Light Tomato Sauce (side items are part of this entrée plate) $23.00 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
Roasted Honey & Herb Crusted Pork Tenderloin with Tropical Fruit Salsa $26.00 per person
Cointreau Seared Duck Breast $34.00 per person
Red Wine Balsamic Braised Boneless Beef Short Ribs $32.00 per person
Charcrusted Flat Iron Steak with Bourbon Glaze $29.00 per person
Steak Diane $32.00 per person
Filet Mignon with Red Wine Demi Glace $36.00 per person
Entrées, cont’d

Bacon-Wrapped Filet Mignon with Red Wine Demi Glace $36.00 per person
Filet Oscar $36.00 per person
Bleu Cheese Filet Mignon $36.00 per person
Stuffed Beef Tenderloin with Wild Mushrooms & Spinach with Red Wine Demi Glace $39.00 per person
Chicken & Shrimp Scampi with Somen Noodles (one side items may be added to this entrée plate) $32.00 per person
Petite Filet Of Beef & Colossal Shrimp Duo $42.00
Seasonal Seafood Entrée Market Price
Chef-Designed Locally-Grown Sustainable Menu Beginning at $34.00 per person

Side Item Selections

Starches

Basil Pesto Mashed Potato
Parmesan Crusted Polenta
Noodle Kugle
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 & Israeli Couscous with Mushrooms

Vegetables

Broccoli Rabe with Caramelized Onions
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 with Fennel Sprigs
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
- Panna Cotta
- Creamsicle Mousse

Premium $7.00 per person
- Tiramisu
- Vanilla Crème Brulee
- Bailey’s Flourless Chocolate Torte
- Butterfinger Tart
- Toffee Bottom Apple Cheesecake with Vanilla Sauce
- Trio Chocolate Mousse Pave

Miniature Varieties
Sweets Table (5 varieties) $6.75 per person
Mini-Sweets Table (3 varieties) $4.50 per person
Sundae Bar $14.00 per person
  Two flavors of Ice Cream, Whipped Topping, Chocolate Syrup, Sprinkles and Maraschino Cherries
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). Bars require minimum sales of $200 for the first hour and $100 per each subsequent hour.

A bartender(s) will be provided for each function.

Sales requirements for beer & wine only bars: $100 per hour

Open Bar Pricing

Open Bar with House Brands: $19.95 per person for the first 2 hours/$8.00 per person for each additional hour
Open Bar with Premium Brands: $22.95 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: $16.00 per person for the first 2 hours/$8.50 per person for each additional hour

Simple Bar Service

Bar Sales Minimums: $150 for the first hour/$85 for each subsequent hour
Open Bar: $18.50 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: House Vodka, Beefeater Gin, Canadian Club Whiskey, Jim Beam Bourbon, Bacardi Rum, Dewars Scotch, Vermouth (Mixers & Soda)

University Catering Wine & Spirits Selections

Sparkling Wines & Champagne (Priced Per Bottle)
JFJ Sparkling Champagne, California $17.00
Duchessa Lia Moscato D’Asti, Italy $24.00
Bartenura Moscato, Italy $31.00
Prestige Cuvee Emile Willm Champagne, France $95.00
White Wines

Mountain View White Zinfandel $17.00
Pepperwood Grove Chardonnay, California $20.50
Root 1 Sauvignon Blanc, Chile $25.00
Silver Ridge Chardonnay, California $25.00
Stella Pinot Grigio, Italy $26.00
Cono Sur Bicycle Riesling, Chile $27.00
Adelsheim Pinot Gris, Oregon $40.00
Decoy Sonoma Chardonnay, California $49.00

Red Wines

Cycles Pinot Noir, California $19.00
Pepperwood Grove Cabernet, California $20.50
Pepperwood Grove Merlot, California $20.50
Silver Ridge Cabernet Sauvignon, California $25.00
Silver Ridge Pinot Noir, California $25.00
Susana Balbo Malbec, Argentina $32.50
Decoy Sonoma Cabernet Sauvignon, California $49.00

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) provide approximately 100 servings: $140 each
½ Barrel Kegs (16 gallons) provide approximately 200 servings: $250 each
House Beers: Miller, Miller Lite, Coors, Coors Light, Budweiser, Bud Light
Premium Keg Beers: priced per order.

*SPECIALTY WINES AND BEER CAN BE SUPPLIED DEPENDING ON AVAILABILITY. THEY ARE PRICED SEPERATELY FROM OUR PUBLISHED OFFERINGS.

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 menu, please call (217) 819-5006 from 9 a.m. to 5 p.m., Monday through Friday, or email us at univesitycatering@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 eight 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 on the day of the event.

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 eight 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. 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.

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 $300 will be assessed.

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. We allow 1½ hours for breakfast or lunch and 2½ hours for dinner meals. Wedding service exceeding 6 hours will be subject to additional charges. 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

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.

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
University Catering at the I Hotel and Conference Center
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University Housing
Student Affairs: We're Everywhere You Are.

University Catering is a service of University Housing.