WELCOME TO UNIVERSITY CATERING

Congratulations on your engagement and upcoming wedding! We are thrilled you have selected University Catering at the I Hotel and Conference Center to play a part in your special day.

Whether you are planning your wedding reception, rehearsal dinner, or engagement party, our team of culinary experts is ready to work with you to create a menu that complements your style and leaves a lasting impression on your guests. Our extensive wedding offerings feature gourmet hors d’oeuvres, carefully crafted entrées, delicious desserts, and late-night snacks.

To make a reservation, contact the I Hotel and Conference Center at (217) 819-5000 or email universitycatering@illinois.edu.

We look forward to making your wedding day an event to remember!
RECEPTION HORS D’OEUVRES

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 Chèvre & Orchard Chutney Canapé
- 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 Fraîche on Crispy Won Ton
- Bulgogi Beef on Cucumber Rounds
- Fresh Vegetable 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
WAIT-SERVED MENU SELECTIONS

Wait-served dinners are accompanied by chef-designed side dishes. Accompaniments include a seasonal mixed greens salad with seasonal house vinaigrette, two side items, and an assortment of breads and rolls, unless otherwise indicated.

Prices shown are per person.

ENTRÉES

BEEF & PORK ENTRÉES

Pork Tenderloin with Roasted Cipollini, Dried Cranberries & a Port demi-glaze - 26
Yankee Pot Roast with a Red Wine demi-glaze - 29
Charcrusted Flat Iron Steak with Bourbon Glaze - 29
Red Wine Balsamic Braised Boneless Beef Short Ribs - 32
Filet Mignon with Red Wine demi-glaze - 36
Bacon-Wrapped Filet Mignon with Red Wine demi-glaze - 36
Bleu Cheese Crusted Filet Mignon - 36
Stuffed Beef Tenderloin with Wild Mushrooms, Spinach & Red Wine demi-glaze - 39
Petite Filet of Beef & Colossal Shrimp Duo - 42

POULTRY ENTRÉES

Roasted Breast of Chicken with Champagne Veloute - 24
Parmesan & Panko-Crusted Chicken Breast with Herbed Cream Sauce - 24
Chicken Saltimbocca - 24
Chicken Chasseur with Tarragon, Mushrooms, Tomato, Garlic & White Wine - 24
Airline-Cut Chicken Breast Stuffed with Caramelized Onion, Spinach & Smoked Gouda with a Cherry Gastrique - 25
Duck Duo – Duck Confit Leg & a Smoked Duck Breast with a Cherry Gastrique - 34
Prices shown are per person.

**SEAFOOD ENTRÉES**

Porcini-Crusted Salmon with Champagne Cream Sauce - 27  
Herb-Crusted Salmon - 27  
Crab-Crusted Mahi Mahi with Herb Vinaigrette - 29

**VEGETARIAN ENTRÉES** (side items are a part of these entrée plates)

Eggplant Involtini with Vegetable Couscous & Light Tomato Sauce - 23  
Roasted Vegetable Ravioli with Herbed Cream Sauce & Julienne Vegetables - 23  
Grilled Vegetable Tower with Vegetable Couscous & Sweet Saba Balsamic Vinegar - 24

**Chef-Designed Locally-Grown Sustainable Menu** - beginning at 34 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  
Petite Vegetable Medley  
Seasonal Sautéed Vegetables with Herbed Olive Oil  
Seasonal Greens  
Grilled Asparagus  
Haricots Verts  
Steamed Asparagus  
Rainbow Carrots
SIGNATURE BUFFET SELECTIONS

Signature buffets include a seasonal mixed greens salad with seasonal house vinaigrette, and an assortment of breads and rolls. Iced and hot tea, regular and decaffeinated coffee, and iced water are also included.

*Prices shown are per person.*

**INNOVATION BUFFET - 32**

*Choose two of the following entrées:*

- Herb Crusted Salmon with Pommery 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 Demi-Glace

*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
- Boursin Mashed Potato
- Quinoa with Mushrooms
- Braised Greens with Citrus
- Roasted Potato Mélange
- Herbed Brown Rice
- Pesto Mashed Potatoes

**IMAGINATION BUFFET - 28**

*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 with Citrus
- Roasted Potato Mélange
- Herbed Brown Rice
- Pesto Mashed Potatoes
THEMED BUFFET SELECTIONS

Iced and hot tea, regular and decaffeinated coffee, and iced water are also included.

Prices shown are per person.

**HEARTLAND** - 23

Mixed Greens Salad with Seasonal Vinaigrette Dressing
Assorted Breads & Rolls

*Choose two of the following entrées:*
Grilled Flank Steak with Peppercorn Sauce
Sliced Roasted Turkey
*Chef-attended carving available +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
Sautééd Seasonal Vegetables
Baked Cavatappi with Smoked Cheddar
Herb-Crusted Yukon Gold Potatoes

**TASTE OF ASIA** - 23

Napa Cabbage Salad
Asian Flank Steak
Roasted Thai Chicken
Fried Rice or Steamed Rice
Veggie Lo Mein with Tofu
Baby Bok Choy and Shiitake Stir Fry
Stir Fried Asian Vegetables

**BAJA BUFFET** - 22

Served with Flour and Corn Tortillas, Fresh Salsa, Sour Cream, and Shredded Cheddar. *Add Guacamole +2*

*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
Prices shown are per person.

**ITALIA** - 22

Caesar Salad or House Italian Salad  
Assorted Breads & Rolls  
Meatballs with Marinara  
Green Beans with Roasted Garlic Oil  

*Choose one of the following entrées:*  
Sautéed Chicken Breast with Artichoke, Lemon Basil & White Wine  
Beef Tri-Tip with Rosemary & Garlic  

*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  

*Add Shrimp Scampi to the buffet + 4*  
*Add Italian Sausage to the buffet + 2*

**CAROLINA BARBECUE** - 23

Mixed Greens Salad with Seasonal Vinaigrette Dressing  
Cornbread & Dinner Rolls  

*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  

**TASTE OF INDIA** - 23

Pulao Rice  
Potato & Vegetable Samosas  
Cilantro Mint Chutney  
Naan & Paratha  
Kheer  

*Choose three of the following entrées:*  
Chicken Korma  
Tilapia Molee  
Butter Chicken  
Vegetable Biryani  
Chicken Tikka Masala  
Lamb Rogan Josh  
Chicken Vindaloo  
Aloo Gobi  
Chana Masala  
Palak Paneer
DESSERTS

Prices shown are per person.

CHOCOLATE FOUNTAIN - 8.95
Premium Belgian Chocolate with Fresh Strawberries, Pineapple, Pretzels, Marshmallows, Graham Crackers, and Mini Cream Puffs for dipping!

PREMIUM - 7
- 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

CLASSIC - 4.50
- 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

MINIATURE DESSERTS

- Five Variety Sweets Table - 6.75
- Three Variety Sweets Table - 5
BAR SERVICE

OPEN BAR

Choose between four levels of open bar service.

Pricing

Open bar service is charged per person, per hour with a minimum of 50 guests.

Domestic Keg Beer & House Wines: $12 per person for the first two hours/$5 per person for each additional hour

Domestic and Imported Bottled Beer & House Wines: $16 per person for the first two hours/$6 per person for each additional hour

Domestic and Imported Bottled Beer, House Wines & Call Brand Liquors: $18 per person for the first two hours/$7 per person for each additional hour

Domestic and Imported Bottled Beer, House Wines & Premium Brand Liquors: $21 per person for the first two hours/$8 per person for each additional hour

CASH BAR

Cash bar selections include a variety of domestic and imported bottled beers, house wines, cocktails, and soft drinks. Cash bars require minimum sales of $200 for the first hour and $100 for each subsequent hour.

WINE SERVICE WITH DINNER

Choose between three tiers of wine to be served at each table with dinner.

Pricing

Tier 1 (house wine selection): $11 per person for up to two hours

Tier II (wines selected to complement the menu): $15 per person for up to two hours

Tier III (premium wine selection): $19 per person for up to two hours

CHAMPAGNE TOAST

Champagne for a toast is $2.50 per guest for the house champagne. Additional selections are available, pricing varies.

University Catering proudly serves MillerCoors and Anheuser-Busch products as house beer selections. Customer alcohol preferences are welcome, but pricing and availability may vary.

Alcohol service requires approval from the Office of the Associate Vice Chancellor for Student Affairs. Your Catering Event Planner will assist you in obtaining approval as well as selecting your bar service.
**LATE-NIGHT SNACK OPTIONS**

*Prices shown are per person, unless otherwise noted.*

Tortilla Chips with Salsa & Guacamole - 4.75  
Nacho Bar - 6  
Beef Barbacoa or Ancho Chicken with Tortilla Chips, Pico De Gallo, White Queso Sauce, Black Beans, Jalapeno Slices, Sour Cream, and Green Onions  
*Add Guacamole +2*

All-Beef Hot Dogs with Chicago Dog Condiment Bar - 5  
Condiments Include: Mustard, Diced Onion, Sport Peppers, Neon Relish, Dill Pickle, Sliced Tomato, and Celery Salt

12” Pizzas - 14.25 (per pizza)  
Cheese, Pepperoni, Sausage, Veggie, or Supreme

Sliders - 4.75  
Traditional Cheeseburger, Fried Chicken, or BBQ Pulled Pork  
*Add Housemade Kettle Chips With Dip +2.75*

Freshly-Popped Popcorn with Seasonings - 1.75
Breakfast and brunch include regular and decaffeinated coffee, hot tea, iced water, orange juice, and cranberry juice.

Prices shown are per person.

**HOSPITALITY BREAKFAST - 15.75**
- Fresh Cut Fruit
- Petite Croissants and Assorted Muffins
- Asparagus & Roasted Red Pepper Frittata
- Applewood Smoked Bacon
- Rosemary Roasted Red Potatoes with Parmesan
- Cinnamon French Toast Bread Pudding with Warm Maple Syrup on the Side

**CORDIAL BRUNCH - 17**
- Fresh Cut Fruit
- Egg Strata with Cheddar
- Chef-Carved Ham
- Biscuit Bar with Sausage Gravy, Butter, Apricot Preserves, Strawberry Jam, Stone Ground Mustard & Honey
- Seasonal Mixed Greens Salad with Goat Cheese, Berries & Almonds with White Balsamic Vinaigrette & Buttermilk Ranch Dressings on the Side
AUXILIARY SERVICES

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

Standard designs:
Half Block Sculptures - 225
Full Block Sculptures - 350

*Prices for custom ice carvings depend on the design you choose. Contact your Catering Event Planner for more information.*

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.
Upgraded linens are available to rent for $12 per cloth for seating or cocktail tables. Options include black satin stripe, midnight blue pintuck, or fire orange pintuck.
Please contact your Catering Event Planner for further details.

CENTERPIECES
Standard floral centerpieces are provided for all meals and reception tables.
Mirror tiles are available to rent for $1 per tile and votive candles are available to rent for $.50 per candle.
These arrangements are the property of University Catering. If you would like to upgrade your floral arrangement, please contact your Catering Event Planner.
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 University Catering at (217) 819-5006 from 8:30 a.m. to 5 p.m., Monday through Friday, or email 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 percent of your total order, with a minimum fee of $25. We require a deposit in the amount of 50 percent of the balance due to be paid a minimum of 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 percent over the guest count. Should additional place settings over and above the 5 percent be requested, there will be a charge of $5 per place setting.

SMALL GROUP SERVICE

Catered events must reach a minimum of $250 in food and beverage sales. 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 1½ hours for breakfast or lunch and 2½ hours for dinner meals. The service charge for events exceeding the allotted time is $125 per hour.

CANCELLATION FEES

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

Two–Three weeks prior: 50 percent of the estimated food and beverage purchase.

Less than two weeks prior: 100 percent of the estimated food and beverage purchase.
University Catering at the I Hotel and Conference Center
(217) 819-5006 • universitycatering@illinois.edu
A service provided by University Housing