



UNIVERSITY CATERING

at the University of Illinois



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 centerpieces, 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

*University Catering is a service of University Housing,
a unit of the division of Student Affairs.*



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University Catering chefs and florists created all items pictured in this brochure.

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UNIVERSITY CATERING

ILLINI UNION ROOM 115 • 1401 W. GREEN ST. • URBANA, IL 61801



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.



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.

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 Salad

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 Vegetables

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 Crudités 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).

SEARED BEEF FILET

Black Peppercorn and Fennel Crusted Filet with Red
Wine Demi-Glace
\$29.50 lunch – \$33.50 dinner

CRAB-CRUSTED MAHI MAHI

Crab-Crusted Mahi Mahi with Herb Citronette
\$26.50 lunch – \$30 dinner

ROASTED VEGETABLE RAVIOLI

\$19 lunch – \$22.50 dinner

CHICKEN MARSALA

Chicken Breast with Mushrooms & Marsala Sauce
\$20.50 lunch – \$24.50 dinner

HERB-CRUSTED SALMON

Herb-Crusted Salmon with Stone Ground
Mustard Cream Sauce
\$27.50 lunch – \$31.50 dinner

CHICKEN CHASSEUR

Chicken Breast with Tarragon, Mushrooms, Tomato,
Garlic & White Wine
\$22.50 lunch – \$27 dinner

HERB-CRUSTED PORK TENDERLOIN

Herb-Crusted Pork Tenderloin with Pork Demi-Glace
\$21.50 lunch – \$25.50 dinner





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
Roasted Root Vegetables
Steamed Broccolini with Lemon Herb Butter
Petit Vegetable Medley
Seasonal Sautéed Vegetables
Asparagus with Roasted Red Peppers
Grilled Asparagus



TABLE SERVED MEALS

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)



BAR SERVICE

UNIVERSITY CATERING WINE & SPIRITS SELECTIONS

SPARKLING WINES & CHAMPAGNE *(Priced Per Bottle)*

JFJ Sparkling Champagne, California	\$18.00
Duchessa Lia Moscato D'Asti, Italy	\$20.00
Bartenura Moscato, Italy	\$27.50
Prestige Cuvee Emile Willm Champagne, France	\$80.00

WHITE WINES

Mountain View White Zinfandel	\$17.00
Winzer von Erbach Reisling, Germany	\$25.00
House Sauvignon Blanc	\$20.00
Stella Pinot Grigio, Italy	\$23.00
House Chardonnay	\$18.00
Silver Ridge Chardonnay, California	\$22.50
Decoy Sonoma Chardonnay, California	\$45.00

RED WINES

House Cabernet Sauvignon	\$18.00
House Merlot	\$18.00
Silver Ridge Cabernet Sauvignon, California	\$22.50
Decoy Sonoma Cabernet Sauvignon, California	\$45.00
Cycles Pinot Noir, California	\$18.00
Susana Balbo Malbec, Argentina	\$28.00
Silver Ridge Pinot Noir, California	\$22.50



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.



UNIVERSITY CATERING

ILLINI UNION ROOM 115

1401 W. GREEN ST.

URBANA, IL 61801

(217) 333-0126

UNIVERSITYCATERING@ILLINOIS.EDU

To schedule an appointment or to make a reservation, please call (217) 333-0126 or email universitycatering@illinois.edu.

Menu Revised 5/15



| UNIVERSITY HOUSING

