

Catering Menu

ILLINOIS STATE UNIVERSITY



EVENT MANAGEMENT,
DINING, AND HOSPITALITY

Illinois State University

General Information

FOOD & BEVERAGE

All catering within the Bone Student Center is provided through Event Management, Dining, and Hospitality (EMDH). To ensure safety for all of our guests and to comply with local health regulations, outside food and beverage is not permitted in the facility. Any group that brings in outside food or beverage will be asked to remove the items immediately. Health code policy and liquor licensing regulations prohibits the removal of food or beverage provided by EMDH catering from any event. EMDH will provide all china, glassware, and flatware for all catered events at the Bone Student Center.

PRICING

Pricing is evaluated annually and subject to change at any time due to food costs. Clients will be notified of price changes and will be sent an updated banquet event order with the new rates.

TIMING

Catering requests must be received a minimum of 10 business days in advance of the event date. Any requests made after this date will not be accepted. Due to our commitment to food safety, food cannot be out for more than two hours of service.

ALLERGENS

Please be advised that all items listed in this menu are prepared in an environment that frequently uses allergens (peanuts, tree nuts, wheat, eggs, dairy, soy, fish, shellfish, and sesame). The potential for cross-contact during preparation and service does exist. If you require a higher level of assurance due to a severe food allergy or other dietary restriction, please speak with your event planner. It is ultimately the customer's responsibility to judge whether to question ingredients or chose to eat selected foods.

GUARANTEE

A final guarantee of the number of guests will be required five business days in advance of all meal functions or the original booking number will be used. Final charges will be based on guaranteed guest count or actual guest count, whichever is greater.

PAYMENTS

University and Sponsored Registered Student Organizations must be paid with either one university account number or through foundation funds. Checks or credit cards are accepted for all other client types and must be paid in full prior to the event. Public and nonprofit events will pay a non-refundable deposit when booking and a payment plan may be scheduled. Any charges incurred on the day of the event will need to be paid immediately following the event. Only one method of payment is accepted.

SERVICE CHARGE & TAXES

There is a 21 percent service fee for all catered events at the Bone Student Center. There is a 26 percent service fee for all events held outside of the facility. University departments will receive a discount on service fees. If a group is tax-exempt, please provide a copy of the tax-exempt letter prior to the event otherwise tax will be added to the final bill.

OFF-SITE & PICK-UP ORDERS

There is a food and beverage minimum of \$300 for each delivery outside of the Bone Student Center and a minimum of \$50 for orders picked-up. EMDH will provide compostable plates, utensils, etc. to service these events. There will be a fee for all events that request dishware, glassware, or flatware. Linens on the food and beverage tables are provided by EMDH. If additional linens are requested, these must be ordered in advance for an additional charge.

PARKING

Parking for guests is available in the Bone Student Center parking lot located on Locust Street. This is a pay lot operated by the Illinois State University Office of Parking and Transportation. If you would like to arrange special parking for your guests, please contact your event planner for details.

Beverage Service

DRINKS

Freshly Brewed Coffee • \$18.50 per gallon

Freshly Brewed Decaffeinated
Coffee • \$18.50 per gallon

Flavored Creamers • \$30 per pump
Snickers®, French vanilla, hazelnut, or salted
caramel chocolate

Herbal Hot Tea • \$18.50 per gallon

Iced Tea • \$17.50 per gallon

Lemonade • \$17.50 per gallon

Fruit Punch • \$17.50 per gallon

Orange Juice • \$23 per gallon

Hot Chocolate • \$24 per gallon

Seasonal Hot Cider • \$29 per gallon

Water • \$6 per gallon

Bottled Water • \$2.50 per bottle

Assorted Soft Drinks • \$2.50 per can

Assorted Bottled Juices • \$3.50 per bottle

2% Milk • \$2.50 per carton • *Increments of 12*

Chocolate Milk • \$3.50 per carton • *Increments of 12*

Vanilla Soy Milk • \$4.25 per carton • *Increments of 18*

Hot Chocolate Bar • \$6 per person • *Minimum of 25*
Chocolate morsels, marshmallows, whipped cream, crushed
peppermint, and caramel syrup

Coffee Bar • \$6 per person • *Minimum of 25*
Iced coffee, half and half, vanilla syrup, caramel syrup,
cinnamon, sugar, and whipped cream

MOCKTAILS

Minimum of 12 per drink • Choose up to two

Redbird • \$4 each

Cranberry, pineapple, and
orange juices, Sprite® served
with a red sugar rim

Reggie's Playground • \$4 each

Cranberry juice and Sprite®
served with a lemon slice

Autumn Leaves • \$4 each

Apple cider, ginger ale,
amaretto flavoring served with
an apple garnish

Shirley Temple • \$4 each

Sprite® and grenadine served
with a maraschino cherry

Breakfast

TRADITIONAL BREAKFAST

Priced per person

Continental • \$8.50 • Minimum of 12

Variety of fresh breakfast pastries, orange juice, bottled water, freshly brewed regular and decaffeinated coffee, and hot tea

Bagel Bar • \$8 • Minimum of 12

Plain bagels, smoked salmon, herb cream cheese, whipped butter, capers, red onions, lemons, dill, spinach, tomatoes, and cucumbers

Pancake Bar • \$5 • Minimum of 12

Pancakes, berry compote, maple syrup, whipped butter, powdered sugar, chocolate chips, and fresh whipped cream

Biscuit Bar • \$5 • Minimum of 12

Biscuits, assortment of butters and spreads to include cheddar chive butter, cinnamon honey butter, rosemary sea salt butter, and strawberry butter

Create Your Own Breakfast Sandwich • \$7.50 Minimum of 25

Biscuits and croissants, scrambled eggs, egg whites, sausage patty, bacon, spinach, mushrooms, and cheddar cheese

Breakfast Buffet • \$14.25 • Minimum of 25

Fresh fruit bowl, scrambled eggs with cheese, crisp bacon or sausage patties, breakfast potatoes, variety of fresh breakfast pastries, orange juice, iced water, freshly brewed regular and decaffeinated coffee, and herbal tea

Create Your Own Breakfast Buffet • \$15 Minimum of 25

Fresh fruit bowl, variety of fresh breakfast pastries, orange juice, iced water, freshly brewed regular and decaffeinated coffee, and herbal tea

Choose three items: yogurt cup, create your own oatmeal, meat scrambler, vegan scrambler, vegetarian scrambler, breakfast potatoes, french toast sticks with warm maple syrup, biscuits and sausage gravy, bacon, turkey bacon, or sausage

BRUNCH

Priced per person

Brunch Buffet • \$29 • Minimum of 50

Fresh fruit bowl, house salad with two dressings, pot roast, scrambled eggs with cheese, crisp bacon or sausage patties, breakfast potatoes, mashed potatoes and gravy, green beans, variety of fresh breakfast pastries and rolls, orange juice, iced water, freshly brewed regular and decaffeinated coffee, and herbal tea

ADD-ON STATIONS

Stations must be accompanied with a traditional breakfast or brunch. • Priced per person • Please allow extra time for guests to go through these stations.

Create Your Own Burrito or Skillet Station • \$8 Minimum of 25

Warm flour tortillas, scrambled eggs, ham, chorizo sausage, black beans, potatoes, sautéed onions and peppers, tomatoes, spinach, sour cream, cheddar cheese, pico de gallo, and salsa

Omelet Station* • \$8 • Minimum of 25

Eggs, egg whites, shredded cheddar cheese, bacon, ham, onions, mushrooms, spinach, tomatoes, and peppers

**Station requires one attendant per 25 guests at \$61.20 per hour.*

Breakfast

BREAKFAST BITES

Minimum of 12 per item • Priced per person

Yogurt Cups • \$3.50

Yogurt, Granola, and Berry Parfait • \$5.25

Fresh Fruit Bowl • \$3.50

French Toast Sticks • \$5

Served with warm maple syrup

Waffles • \$5

Served with warm maple syrup

Biscuits & Sausage Gravy • \$5

Chicken and Waffles • \$10

Served with warm maple syrup

Create Your Own Oatmeal • \$5.25

Raisins, dried cranberries, and brown sugar

Meat Scrambler • \$6

Scrambled eggs, bacon, ham, sausage, and cheddar cheese

Vegetarian Egg Scrambler • \$6

Scrambled eggs, sauteed squash, red onions, bell peppers, zucchini, and cheddar cheese

Vegan Egg Scrambler • \$6

Egg substitute, tofu, sauteed squash, red onions, bell peppers, and zucchini

Priced per dozen

Whole Fruit • \$15.50

Hard Boiled Eggs • \$25

Mini Quiche • \$30

Minimum of 25 per item • Priced per person

Bacon • \$3.50

3 pieces

Turkey Bacon • \$3.50

3 pieces

Sausage • \$3

Vegan Sausage • \$3.50

MORNING SWEETS

Assorted Bagels with Butter and Cream Cheese
\$24 per dozen

Assorted Danishes • \$15.50 per dozen

Blueberry Corn Muffins • \$15.50 per dozen
Minimum 2 dozen

Corn Muffins • \$15.50 per dozen • *Minimum 2 dozen*

Cheddar Corn Muffins • \$15.50 per dozen
Minimum 2 dozen

Packaged Gluten Free Muffins • \$30 per dozen

Pumpkin Chocolate Chip Biscuits with Cinnamon Icing • \$15.50 per dozen • *Minimum 2 dozen*

Buttermilk Biscuits with Butters and Preserves
\$15.50 per dozen

Assorted Muffins • \$15.50 per dozen

Lemon Blueberry Biscuits with Lemon Icing
\$15.50 per dozen • *Minimum 2 dozen*

Cinnamon Rolls • \$15.50 per dozen

Peach Coffeecake • \$15.50 per dozen
Minimum 2 dozen

Garlic Cheddar Biscuits • \$15.50 per dozen
Minimum 2 dozen

AFTERNOON SWEETS

Freshly Baked Cookies • \$19 per dozen

Chocolate chip, double chocolate chip, sugar, oatmeal raisin, monster, or an assortment

Gluten Free Cookies • \$33 per dozen • *Packaged*

Reggie Cookies • \$24 per dozen

Iced Sugar Cookies • \$20 per dozen

Rice Krispies® Treats • \$12.50 per dozen

Oreo® Krispies Treats • \$14.50 per dozen
Minimum 2 dozen

Brownies with Powdered Sugar • \$14.50 per dozen

Brownies with Fudge Icing • \$14.50 per dozen
Minimum 2 dozen

Oreo® Brownies • \$17.50 per dozen
Minimum 2 dozen

M&M's® Brownies • \$17.50 per dozen
Minimum 2 dozen

Pumpkin Chocolate Chip Snack Cake
\$14.50 per dozen • *Minimum 2 dozen*

Chocolate Table • \$255 • 100 pieces

Mini eclairs, chocolate truffles, fudge squares, and chocolate dipped strawberries

Assorted Ice Cream Bars • \$33 per dozen

Petite Dessert Sampler • \$33 per dozen

Sundae Bar • \$8.50 per person • *Minimum of 25*

Vanilla ice cream with an assortment of toppings including chocolate and caramel sauce, strawberry syrup, whipped cream, cherries, sprinkles, Oreo® crumbles, and Butterfinger® pieces

Cheesecake Bar • \$8.50 per person
Minimum of 25

Creamy cheesecakes with an assortment of toppings including fresh strawberries, caramel sauce, pecans, chocolate chips, and whipped cream

Cupcakes • \$20.50 per dozen

Mini Cupcakes • \$14.50 per dozen
Minimum 2 dozen per flavor

Half Sheet Cake • \$46 • 35 servings

Full Sheet Cake • \$82 • 70 servings

Cupcake & cake flavors: chocolate or vanilla

Cupcake & cake Icing: vanilla buttercream, chocolate buttercream, or whipped vanilla

Meeting Breaks

Priced per person

Happy Trails • \$8.50 • Minimum of 12

Assorted dried fruits, granola, mixed nuts, Chex Mix™, and M&M's®

Bento Box • \$16.50 • Minimum of 12

Chef's choice cured meats, assorted cheeses, olives, and assorted nuts

Dippin' Away • \$5.50 • Minimum of 25

Potato chips, tortilla chips, pita chips, carrots, and celery with onion dip, salsa, hummus, and guacamole

Nacho Bar • \$7.50 • Minimum of 25

Tortilla chips, nacho cheese sauce, guacamole, salsa, diced tomatoes, jalapeño peppers, shredded lettuce, and refried beans • *Add seasoned ground beef or chicken for an additional \$4 per person.*

Walking Taco • \$7.50 • Minimum of 25

Doritos® and Fritos®, seasoned ground beef, shredded cheese, diced tomatoes, green onions, shredded lettuce, sour cream, and salsa

The Ballpark • \$10.25 • Minimum of 25

Hot dogs, relish, mustard, ketchup, diced onions, tomatoes, sauerkraut, pickles, giardiniera peppers, pretzel nuggets, warm cheese sauce, and Cracker Jacks®

It's Poppin' • \$10 • Minimum of 50

Fresh popped popcorn, M&M's®, mini chocolate chips, dried cranberries, Goldfish®, assorted seasonings including butter, nacho cheddar, ranch, and caramel

Snacks

Chex Mix™ • \$11.50 per pound

Mixed Nuts • \$14.25 per pound

Garden of Eatin'® • \$11.75 per pound

M&M's® • \$12.50 per pound

Trail Mix • \$14.50 per pound

**Pretzel Nuggets with Cheese Sauce
\$31 per 50 pieces**

Homemade Seasoned Chips • \$15 per pound

**Individual Bags of Pretzels \$2.75 each
Minimum of 12**

**Individual Bags of Assorted Chips • \$2.75 each
Minimum of 12**

**Individual Bags of Popcorn \$2.75 each
Minimum of 12**

Tortilla Chips and Salsa • \$11 per pound

Potato Chips and Onion Dip • \$11 per pound

Box Lunches

Box lunches include sandwich or salad, chips, cookie, condiments, lemonade, and iced water. • Each selection must have a minimum of 25, excluding dietary meals. • Upgrade to bottled water and soft drinks at an additional \$1.50 per person. • Gluten friendly option available at an additional \$2 person.

Turkey Sandwich • \$13 per person

Oven roasted sliced turkey breast with cheddar cheese, tomato, and lettuce served on a whole wheat roll

Ham Sandwich • \$13 per person

Sliced ham with cheddar cheese, tomato, and lettuce served on a whole wheat roll

Club Sandwich • \$13 per person

Smoked turkey, bacon, lettuce, tomato, and swiss cheese served on ciabatta bread

Grilled Chicken Caesar Wrap • \$13 per person

Grilled chicken strips with romaine lettuce, parmesan cheese, and herb cream cheese served in a whole wheat wrap

Chicken Salad Sandwich • \$13 per person

Grilled chicken salad with fruit, nuts, and swiss cheese served on a croissant

Chicken Pesto Sandwich • \$13 per person

Grilled chicken breast with provolone cheese, red onion, tomato, lettuce, and pesto served on ciabatta bread

Vegetarian Sandwich • \$13 per person

Swiss cheese, avocado, cucumber, tomato, lettuce, and herb cream cheese served on an everything bagel

Tomato & Mozzarella Sandwich • \$13 per person

Tomato, buffalo mozzarella cheese, arugula, and pesto served on ciabatta bread (*vegetarian*)

Quinoa Bowl • \$13 per person

Mediterranean vegetables tossed with quinoa, navy beans, and lemon vinaigrette dressing (*vegan*)

Cobb Salad • \$13 per person

Mixed salad greens, sliced turkey, bacon, tomatoes, avocado, green onions, red onions, hard boiled eggs, bleu cheese crumbles, and ranch dressing • *Vegetarian and vegan options available.*

Buffets

All buffets come with iced tea and water service.

COLD BUFFETS

Soup, Salad, and Deli Buffet • \$19 per person *Minimum of 25*

CHOICE OF ONE SOUP

Chicken noodle, chicken and rice, vegetable beef, chili, sweet potato kale (*vegan*), tomato basil (*vegetarian*), black bean soup (*vegan*), or vegetable minestrone (*vegetarian*)

Sliced smoked turkey, baked ham, swiss, and cheddar cheeses

Assortment of breads, including gluten free, and crackers

Lettuce, tomatoes, and pickles

Salad bar with assorted toppings and two dressings

Assorted cookies • *Upgrade to an assorted dessert flight at \$3.00 a person.*

Please allow extra time for guests to go through buffet line.

Create Your Own Deli Buffet • \$16 per person *Minimum of 12*

CHOICE OF ONE SALAD

Pasta salad, coleslaw, potato salad, or fruit bowl

Sliced smoked turkey, baked ham, swiss, and cheddar cheeses

Assortment of fresh breads, including gluten free

Lettuce, tomatoes, and pickles

Assorted bags of chips

Assorted cookies • *Upgrade to an assorted dessert flight at \$3.00 a person.*

Please allow extra time for guests to go through buffet line.

DELI BUFFET ENHANCEMENTS

Must be ordered with a buffet.

Soup • \$4.25 per person *Minimum of 12*

Chicken noodle, chicken and rice, vegetable beef, chili, sweet potato kale (*vegan*), tomato basil (*vegetarian*), black bean soup (*vegan*), or vegetable minestrone (*vegetarian*)

House Salad • \$2 per person *Minimum of 12*

Mixed greens with grape tomatoes, shredded carrots, cucumber slices, and two dressings

Baked Potato Bar • \$6.50 per person *Minimum of 12*

Sour cream, butter, green onions, bacon bits, and shredded cheese

Salad Bar • \$4.25 per person *Minimum of 25*

Assorted toppings and two dressings

Buffets

All buffets come with iced tea and water service.

HOT BUFFETS

Fajita Buffet • \$21 per person • Minimum of 25

Tortilla chips

Salsa, pico de gallo, and guacamole

Soft flour and corn tortillas

Fajita seasoned chicken or steak • *Add \$4 a person for a second meat.*

Seasoned peppers and onions

Southwest black beans (*vegan*)

Fajita rice (*vegan*)

Shredded cheddar cheese, shredded lettuce, diced tomatoes, diced onions, jalapeño peppers, black olives, and sour cream

Assorted cookies • *Upgrade to an assorted dessert flight at \$3.00 a person.*

Please allow extra time for guests to go through buffet line.

Indian Buffet • \$22 per person • Minimum of 25

Chana masala (*vegan*)

Chicken tikka masala

Basmati rice (*vegetarian*)

Naan bread

Mixed fruit with whipped cream on the side

Add mango lassi for an additional \$2.50 a person.

Chinese Buffet • \$21 per person

Minimum of 25

Asian slaw salad

Vegetable fried rice (*vegetarian*) or asian noodles (*vegan*)

Orange chicken

Stir fry vegetables

Vegetable spring rolls with sweet and sour sauce (*vegetarian*)

Assorted cookies • *Upgrade to an assorted dessert flight at \$3.00 a person.*

Barbecue Buffet • \$25 per person

Minimum of 25

CHOICE OF ONE SALAD

Pasta salad, potato salad, coleslaw, or fruit bowl

Pulled barbecue pork

Barbecue chicken breast

Buns

Baked beans (*vegetarian*)

Baked macaroni and cheese (*vegetarian*)

Corn muffins

Apple cobbler

Buffets

All buffets come with iced tea and water service.

HOT BUFFETS

Italian Buffet • \$24 per person • Minimum of 25

Bruschetta salad (*vegetarian*)
Cheese tortellini alfredo (*vegetarian*) or italian tofu stir-fry (*vegan*)
Italian roasted chicken quarters (*bone-in*)
Broccoli
Garlic bread sticks
Chef's choice assorted desserts

Create Your Own Buffet • One Entree Buffet \$21 per person • Two Entree Buffet \$25 per person • Three Entree Buffet \$29 per person Minimum of 25

CHOOSE THREE SIDES

House mixed green salad, caesar salad, pasta salad, fresh fruit bowl, roasted vegetable medley, green beans, california blend, parmesan and scallion mashed potatoes, garlic mashed potatoes, herb roasted potatoes, or wild rice

CHOOSE ONE, TWO, OR THREE ENTREES

Lemon caper chicken, sundried tomato chicken, fried chicken, pot roast, ancho rubbed pork loin, honey barbecue pork loin, lasagna (*vegetarian*), cheese manicotti (*vegetarian*), peppers and black beans (*vegan*), or stir fry tofu with vegetables and a ginger sesame dressing (*vegan*)

Rolls and Butter

Chef's choice assorted desserts

Taco Buffet • \$20 per person • Minimum of 25

Tortilla chips
Salsa, pico de gallo, and guacamole
Soft flour and corn tortillas
Seasoned ground beef or shredded chicken • *Add \$4 a person for a second meat*
Southwest black beans (*vegan*)
Fajita rice (*vegan*)
Shredded cheddar cheese, shredded lettuce, diced tomatoes, diced onions, jalapeño peppers, black olives, and sour cream
Assorted cookies • *Upgrade to an assorted dessert flight at \$3.00 a person.*
Please allow extra time for guests to go through buffet line.

Plated Entrees

All entrees include salad, vegetable, starch, rolls and butter, assorted dessert flight, iced tea, and water unless otherwise noted. • Each entrée must have a minimum of 25, excluding dietary meals. • Only two different entrées may be served at the event, excluding dietary meals. • If more than one entrée is chosen, place cards are required. Salad, vegetable, and starch must be the same for all entrees.

SALAD SELECTIONS

House Salad

Mixed greens with grape tomatoes, shredded carrots, and cucumber slices

Caesar Salad

Crisp romaine lettuce with toasted herb croutons and fresh grated parmesan cheese

Bruschetta Salad • Minimum of 50

Spinach and arugula mix, tomatoes, fresh mozzarella cheese, homemade croutons, tossed with roasted garlic and balsamic dressing • *Additional \$2 a person*

Spinach Salad

Spinach leaves with roasted tomatoes, caramelized onions, candied pecans, and goat cheese • *Additional \$2 a person*

Dressing Selections

Kindly select two: ranch, raspberry vinaigrette, fat-free italian, balsamic vinaigrette, french, or caesar

VEGETABLE SELECTIONS

Roasted vegetable medley, green beans, california blend, roasted root vegetables, braised brussels sprouts, or broccoli

STARCH SELECTIONS

Parmesan mashed potatoes, garlic mashed potatoes, herb roasted potatoes, wild rice, or lemon cilantro basmati rice

DESSERTS

All plated entrées will be served with an assorted dessert flight unless otherwise noted.

Top 9, gluten friendly, and vegan desserts must be requested in advance of event.

BEEF

Heartland Pot Roast • \$27 per person

Slowly braised round of beef topped with carrots, celery, and onions in a pan gravy served with garlic mashed potatoes and green beans • *No substitutions*

Beef Brisket • \$33 per person

Sliced smoked tender brisket with a sweet barbecue sauce

Filet Mignon • \$56 per person

Grilled filet topped with a red wine demi-glace

Ribeye • \$62 per person

Grilled ribeye topped with garlic, sauteed mushrooms, and onion

PORK

Honey Barbecue Pork Chop • \$28 per person

Chargrilled pork chop with a honey barbecue sauce

Caramel Apple Pork Chops • \$28 per person

Grilled pork chop with a caramel apple glaze and sautéed apples

Pork Chop Forestier • \$28 per person

Grilled pork chop rubbed with garlic and fine herbs topped with a rich mushroom and bermuda onion demi-glace

Apple Stuffed Pork Loin • \$33 per person

Pork loin stuffed with apples, raisins, herbs, and cornbread topped with a brandy cream sauce

Plated Entrees

CHICKEN

Seared Airline Chicken Breast • \$25 per person

Choice of one sauce: lemon caper sauce, marsala sauce, or sundried tomato cream sauce

Jamaican Jerk Chicken • \$28 per person

Crusted grilled chicken breast with a sweet blackened spice served with coconut rice and black beans topped with a mango pineapple salsa • *No substitutions*

Chicken Teriyaki • \$28 per person

Grilled marinated chicken breast served with vegetable fried rice and stir-fried vegetables topped with a pineapple salsa and rum sauce • *No substitutions*

Korean Chicken • \$28 per person

Gochujang and soy marinated chicken breast served with jasmine rice and vegetables topped with napa cabbage brussel sprout kimchi • *Contains fish sauce No substitutions*

Midwest Barbecue Chicken • \$28 per person

Grilled barbecue airline chicken breast served with macaroni and cheese, green beans, corn muffins, and warm apple crisp • *No substitutions*

Herb Crusted Stuffed Chicken Breast \$28 per person

Butter, garlic, and panko stuffed chicken breast topped with a roasted cream garlic sauce

Bacon Jack Chicken • \$28 per person

Grilled chicken breast brushed with honey mustard topped with bacon, monterrey jack cheese, green onions, and sautéed mushrooms

Apple and Cornbread Stuffed Chicken \$28 per person

Breaded and fried chicken breast stuffed with apples, raisins, herbs, and cornbread topped with a brandy cream sauce

Chicken Cordon Bleu • \$28 per person

Breaded chicken breast filled with ham, swiss cheese, cream cheese, and green onions topped with a roasted garlic cream sauce

Children's Chicken Fingers • \$17 per person

Served with fruit cup and french fries

VEGETARIAN

Spinach & Ricotta Stuffed Shells • \$25 per person

Shells topped with marinara and parmesan cheese and vegetable selection • *Does not include additional starch.*

Pasta Rosa • \$25 per person

Penne pasta tossed with tomato cream sauce, spinach, sundried tomatoes, roasted garlic, mushrooms, and parmesan cheese • *Does not include additional starch or vegetable.*

Pasta Primavera • \$25 per person

Cheese stuffed tortellini tossed with garlic alfredo sauce, broccoli, sweet bell peppers, and artichokes • *Does not include additional starch or vegetable.*

Paneer Tikka Masala • \$25 per person

Paneer cheese stewed in a creamy tomato and spicy onion sauce served with basmati rice • *Does not include additional starch or vegetable.*

Mushroom Stack • \$28 per person

Marinated mushroom with balsamic vegetables served on a bed of creamy risotto topped with a roasted red pepper sauce • *Does not include additional starch or vegetable.*

VEGAN

Vegan entrees do not include an additional starch or vegetable.

Sweet Potato Rice Bowl • \$25 per person

Roasted sweet potatoes, black beans, and citrus cilantro rice

Chana Masala • \$25 per person

Chickpeas and onions stewed in a garam masala tomato sauce served over basmati rice

Mediterranean Polenta Ragout • \$25 per person

Tomato ragout of fresh vegetables and chickpeas served over a creamy coconut polenta (*gluten friendly*)

Sesame Tofu • \$25 per person

Seared tofu served with vegetable stir-fry

Quinoa & Black Bean Stuffed Pepper • \$25 per person

Chargrilled pepper stuffed with quinoa and black beans served over stewed vegetables

Plated Entrees

SEAFOOD

Shrimp Scampi • \$33 per person

Shrimp sautéed in garlic and butter tossed with bow-tie pasta, herbs, bell peppers, and broccoli
Does not include additional starch or vegetable.

Crab Crusted Cod • \$33 per person

Oven roasted seasoned fillet of cod with crab crust served with a champagne dill cream sauce

Pan Seared Salmon • \$33 per person

Pan seared seasoned fillet of salmon topped with lemon tarragon champagne sauce

Blackened Mahi Mahi • \$33 per person

Seared cajun seasoned mahi mahi fillet topped with sweet pineapple salsa

DUET ENTRÉES

Duet 1 • \$40 per person

Seared chicken breast with lemon caper sauce and salmon topped with pineapple salsa

Duet 2 • \$62 per person

Grilled filet mignon with red wine demi-glace and seared chicken with roasted garlic cream sauce

Duet 3 • \$65 per person

Grilled filet mignon with red wine demi-glace and seared salmon with lemon champagne sauce

Hors D'oeuvres

DISPLAYED HORS D'OEUVRES

Fruit Salsa • \$40 per 25 servings

Served with cinnamon chips

Hummus Dip • \$40 per 25 servings

Served with carrots and celery

Hummus Dip • \$40 per 25 servings

Served with pita chips

Artichoke Dip • \$57 per 25 servings

Served with garlic baguettes

Crab Rangoon Dip • \$58 per 25 servings

Served with wonton chips

Fresh Vegetables • \$57 per 25 servings

Carrots, grape tomatoes, celery sticks, cucumbers, broccoli, and cauliflower served with ranch dip

Antipasti • \$57 per 25 servings

Sliced beef salami, smoked sausage, assorted cheeses, assortment of olives, and marinated peppers

Fresh Seasonal Fruit • \$57 per 25 servings

Domestic Cheese • \$61 per 25 servings

A fine selection of cheddar, baby swiss, and pepper jack cheeses served with a fresh fruit garnish and assorted crackers

Assorted Silver Dollar Sandwiches • \$68 per 25 pieces

Served with mustard and mayonnaise

Shrimp Cocktail • \$122 per 50 pieces

Served with lemons and cocktail sauce

Charcuterie Board • \$9 per person

Minimum of 50

Cured meats, cheeses, olives, nuts, dried fruits, crackers, and baguettes

Hors D'oeuvres

COLD HORS D'OEUVRES

There is a \$27.60 per hour serving fee for passed hors d'oeuvres.

Cornets of Salami with Herb Cream Cheese
\$38 per 25 pieces

Tomato & Mozzarella Bruschetta • \$38 per 25 pieces *(vegetarian)*

Turkey Pinwheels • \$38 per 25 pieces

Vegetarian Pinwheels • \$38 per 25 pieces

Shrimp Cucumber Canape with Chili Lime Cream • \$43 per 25 pieces

Caprese Skewers • \$63 per 25 pieces
(seasonal/vegetarian)

Sushi Rolls • \$63 per 25 pieces
Served with soy sauce and wasabi *(vegan)*

HOT HORS D'OEUVRES

There is a \$27.60 per hour serving fee for passed hors d'oeuvres.

Wild Mushroom Tarts • \$38 per 25 pieces
(vegetarian)

Baked Mushroom Caps with Italian Sausage and Cheese • \$38 per 25 pieces

Baked Mushroom Caps with Spinach and Brie Cheese • \$38 per 25 pieces *(vegetarian)*

Spanakopita • \$38 per 25 pieces *(vegetarian)*

Mini Corn Dogs • \$38 per 25 pieces
Served with ketchup

Crab Rangoon • \$38 per 25 pieces
Served with sweet and sour sauce

Pork Potstickers • \$43 per 25 pieces
Served with ginger soy sauce

Assorted Cocktail Quiches • \$45 per 25 pieces

Fried Vegetable Spring Rolls • \$44 per 25 pieces
Served with sweet and sour sauce *(vegetarian)*

Tofu Satay • \$44 per 25 pieces
Served with WOWBUTTER® sauce *(vegan)*

Chicken Fingers • \$51 per 25 pieces
Served with honey mustard, barbecue, or ranch dressing

Teriyaki Chicken Skewers • \$63 per 25 pieces
Served with pineapple salsa

Baked Bratwurst & Apple Skewers Wrapped in Bacon • \$63 per 25 pieces

Mini Crab Cakes • \$64 per 25 pieces
Served with chipotle mayo

Beef Wellington • \$64 per 25 pieces
Served with dijon mustard

Chicken Wings • \$63 per 25 pieces
Buffalo, barbecue, or maple sriracha served with ranch dressing

Vegetable Samosas • \$63 per 25 pieces
Served with mint chutney *(vegetarian)*

Cranberry and Brie Cheese Crostini • \$38 per 25 pieces *(vegetarian)*

Goat Cheese and Sundried Tomato Tarts • \$38 per 25 pieces *(vegetarian)*

Cocktail Franks in a Puff Pastry • \$38 per 50 pieces
Served with ketchup

Meatballs • \$76 per 50 pieces
Asian, swedish, or barbecue

Bars & Stations

Bars and stations listed below must be accompanied by a meal or hors d'oeuvres equivalent to a meal with the exception of the Create Your Own Station.

Ramen Bar • \$7.50 per person • Minimum of 50

Ramen noodles, chicken and vegetable broth, bok choy, mushrooms, green onions, jalapeño peppers, tofu, and diced chicken breast

Street Taco Bar • \$7.50 per person

Minimum of 50

Corn and flour tortillas, diced seasoned chicken, seared tofu, shredded cheddar cheese, pepper jack cheese sauce, diced red onion, cilantro, pico de gallo, diced jalapeño peppers, and hot sauce

Potato Station • \$7.50 per person

Minimum of 50

Mashed potatoes and mashed sweet potatoes, bacon crumbles, shredded cheddar cheese, green onions, sour cream and butter, brown sugar, and marshmallows

Poutine Station • \$11 per person

Minimum of 50

Waffle fries, pot roast, sautéed peppers and onions, fried cheese curds, beef gravy, jalapeño peppers, and green onions

Pasta Station • \$9 per person • Minimum of 50

Cavatappi pasta, marinara, alfredo sauce, grilled chicken, sautéed onions and peppers, tomatoes, mushrooms, spinach, and parmesan cheese served with garlic breadsticks

Burger Slider Station • \$7.50 per person

Minimum of 25

Mini burgers with lettuce, tomato, onion, pickle, ketchup, and mustard served on a roll with potato chips

Pork Slider Station • \$7.50 per person

Minimum of 25

Pulled barbecue pork served on brioche roll served with coleslaw and potato chips

Make Your Own Mac & Cheese Station

\$7.50 per person • Minimum of 25

Macaroni noodles tossed with cheddar cheese sauce, bacon, chicken, green onions, peas, mushrooms, and parmesan cheese

Pork Loin Carving Station • \$152 • 25 servings

Herb crusted pork loin with apple chutney served on a brioche roll • *Station requires 1 attendant per 25 guests at \$61.20 per hour.*

Beef Tenderloin Carving Station • \$280

25 servings

Horseradish and au jus sauce served on a silver dollar roll • *Station requires 1 attendant per 25 guests at \$61.20 per hour.*

Create Your Own Station • Two Stations \$23 per person • Three Stations \$27 per person

Minimum of 50

CHOICE OF TWO OR THREE

Ramen bar, street taco bar, potato station, pasta station, burger slider station, pork slider station, mac & cheese station

Iced tea and water service



Full Bar Fee \$150 • Beer and Wine Fee \$98.70

Bar fees waived if sales meet a minimum of \$150.00 per hour per bartender.

Credit and debit cards are the only acceptable methods of payment.

BEER, WINE, & COCKTAILS

Bottles of Beer • \$4.75 host • \$5 guest pay

Bud Light and Michelob Ultra

Premium Bottles of Beer • \$5.75 host \$6 guest pay

Modelo Especial and Stella Artois

Keg of Domestic Beer • \$475 host

Bud Light • *Specialty kegs prices available upon request.*

House Wine • \$5.75 host glass \$6 guest pay glass • \$23 host bottle

Chardonnay, cabernet, and pinot grigio

Premium Wine • \$10 host glass \$11 guest pay glass • \$40 host bottle

Chardonnay, cabernet, moscato, and sauvignon blanc

Sparkling Juice • \$12 host bottle

Assorted Soft Drinks • \$2.50 host • \$3 guest pay

Bottled Water • \$2.50 host • \$3 guest pay

Champagne • \$25 host bottle

Call Drinks • \$6.25 host • \$7 guest pay

Tito's Vodka, Captain Morgan Rum, Jack Daniels Whiskey, Jameson Irish Whiskey, Jose Cuervo Tequila, and Tanqueray Gin

Premium Drinks • \$8.50 host • \$9 guest pay

Woodford Reserve Bourbon, Maker's Mark Bourbon, Hendricks Gin, Glenlivet Scotch, Grey Goose Vodka, and Patrón Tequila

Open Bar • \$17 per person for first hour \$15 per person for each additional hour *Minimum of 50 people*

Bottles of beer, house wine, call drinks, assorted soft drinks, and bottled water

Open Bar • \$14 per person for first hour \$12 per person for each additional hour *Minimum of 50 people*

Bottles of beer, house wine, assorted soft drinks, and bottled water

SIGNATURE DRINKS

Select two maximum
\$6.25 host • \$7 guest pay

Redbird Passion Pina Colada

Malibu Rum, pina colada mix, strawberry lemonade, garnished with a strawberry

Reggie Twist Punch

Vodka, white cranberry juice, simple syrup, lime juice, garnished with a lime

Redbird Rita

Tequila, watermelon juice, passion fruit juice, lime juice, garnished with a lime and salted rim

Ruby Orange Redbird

Champagne, orange juice, garnished with an orange wedge

Crimson Redbird

Vodka, strawberry lemonade, garnished with strawberry and lime wedge

Redbird Fizz

Strawberry-flavored vodka, Sprite®, and muddled strawberries

Event Management, Dining, and Hospitality (EMDH) holds a caterer retailer license through the State of Illinois. This license allows the service of alcoholic beverages only at events that serve a catered meal or hors d'oeuvres equivalent to a meal provided by EMDH.

Party Platters To Go

Includes condiments, compostable plates, silverware, napkins, and serving utensils.

SANDWICH PLATTER

\$100 per 25 servings

For every 25 servings, select up to two sandwich options from the list below.

Turkey Sandwich

Oven roasted sliced turkey breast with cheddar cheese, tomato, and lettuce served on a whole wheat roll

Ham Sandwich

Sliced ham with cheddar cheese, tomato, and lettuce served on a whole wheat roll

Grilled Chicken Caesar Wrap

Grilled chicken strips with romaine lettuce, parmesan cheese, and herb cream cheese served in a whole wheat wrap

Club Sandwich

Smoked turkey, bacon, lettuce, tomato, and swiss cheese served on ciabatta bread

Vegetarian Sandwich

Swiss cheese, avocado, cucumber, tomato, lettuce, and herb cream cheese served on an everything bagel
Vegan option available.

Tomato & Mozzarella Sandwich

Tomato, buffalo mozzarella cheese, arugula, and pesto served on ciabatta bread (*vegetarian*)

SALAD OPTIONS

\$60 per 25 servings

Coleslaw

Potato Salad

Pasta Salad

BOXED SALAD BAR

\$110 per 10 servings

Chef Salad

Mixed salad greens, ranch and italian dressing, sliced turkey and ham, bacon, tomatoes, green onions, hard boiled eggs, garbanzo beans, cucumbers, and black olives

Italian Chopped Salad

Mixed salad greens, balsamic vinaigrette and italian dressing, sliced salami, tomatoes, artichokes, green onions, mozzarella cheese, roasted red peppers, kalamata olives, pepperoncini, and croutons

Mixed Greens & Fruit Salad

Mixed greens and spinach, balsamic and raspberry vinaigrette, diced chicken breast, green onions, tomatoes, cucumbers, dried cranberries, blueberries, grapes, sliced almonds, and goat cheese crumbles

SNACKS & DRINKS

Individual Bags of Assorted Chips • \$2.75 each
Minimum of 12

Freshly Baked Assorted Cookie Tray • \$19 per dozen

Bottled Water • \$2.50 per bottle

Assorted Soft Drinks • \$2.50 per can