

# CATERING

MENU | ILLINOIS STATE UNIVERSITY



**EVENT MANAGEMENT,  
DINING, AND HOSPITALITY**  
*Illinois State University*



## GENERAL INFORMATION

### FOOD AND BEVERAGE

All catering within the Bone Student Center is provided through Event Management, Dining, and Hospitality (EMDH). EMDH prohibits any food or beverage brought into the facility, except for a wedding cake from an approved bakery. 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.

Catering requests must be received a minimum of seven business days in advance of the event date. Any requests made after this date will not be accepted.

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. There will be a dinnerware fee for all events that are not at the Bone Student Center. 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.

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 will 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. Credit and debit cards are the only acceptable methods of payment at events with bar service.

### SERVICE CHARGE AND 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.

### PRICING

Pricing is evaluated annually and subject to change. Changes to rates go into effect July 1 of each year. Clients will be notified of price changes and will be sent an updated banquet event order with the new rates.

### PARKING

Parking for guests is available in the Bone Student Center parking lot at the corner of University Street and 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.

### LIABILITY

Organization and vendors may be required to provide proof of insurance as required by University Risk Management. Illinois State University must be named as an additional insured on any applicable insurance policy. Evidence of insurance coverage must be provided to the event planner no later than 10 business days prior to the event.

# BREAKFAST

## TRADITIONAL BREAKFAST

*Priced per person*

CONTINENTAL | \$8.25 | *Minimum of 12*

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

BREAKFAST BUFFET | \$13.75 | *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

BUILD YOUR OWN BREAKFAST BUFFET | \$14.75 | *Minimum of 25*

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

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



## BREAKFAST BITES

*Minimum of 12 per item | priced per person*

YOGURT CUPS | \$3.25

FRESH FRUIT BOWL | \$3.25

FRENCH TOAST STICKS WITH WARM MAPLE SYRUP | \$4.75

WAFFLES WITH WARM MAPLE SYRUP | \$4.75

BISCUITS & SAUSAGE GRAVY | \$4.75

VEGETARIAN EGG SCRAMBLER | \$4.75  
Scrambled eggs, sautéed squash, red onions, bell peppers, zucchini, and cheddar cheese

BUILD YOUR OWN OATMEAL | \$5.25  
Raisins, dried cranberries, and brown sugar

BUILD YOUR OWN TOAST | \$5.25  
Assorted breads and bagels with whipped avocado, butter, preserves, honey, and balsamic glaze

YOGURT, GRANOLA, AND BERRY PARFAIT | \$5.25

MEAT SCRAMBLER | \$5.50

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

CHICKEN AND WAFFLES | \$10

Served with maple syrup

CHICKEN AND GRITS | \$9

*Priced per dozen*

WHOLE FRUIT | \$15.25

HARD BOILED EGGS | \$24

MINI QUICHE | \$28

*Minimum of 25 per item | priced per item*

BACON | \$3.25 | 3 pieces

TURKEY BACON | \$3.25 | 3 pieces

SAUSAGE | \$2.75

VEGAN SAUSAGE | \$3.25

## STATIONS

*Stations must be accompanied with a continental breakfast or buffet | priced per person*

OMELET STATION\* | \$6.25 | *Minimum of 25*

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

BUILD YOUR OWN BURRITO OR SKILLET STATION | \$6.25 | *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

BAGEL BAR | \$6.25 | *Minimum of 12*

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

*\*Stations require one attendant per 25 guests at \$31.50 per hour.*

## SWEETS

*Priced per dozen*

BUTTERMILK BISCUITS WITH BUTTERS AND PRESERVES | \$12.25

ASSORTED DANISHES | \$15.25

ASSORTED MUFFINS | \$15.25

CINNAMON ROLLS | \$15.25

BREAKFAST BREADS | \$15.25

PEACH COFFEECAKE | \$15.25  
*Minimum 2 dozen*

LEMON BLUEBERRY BISCUITS WITH LEMON ICING | \$15.25 | *Minimum 2 dozen*

PUMPKIN CHOCOLATE CHIP BISCUITS WITH CINNAMON ICING | \$15.25 | *Minimum 2 dozen*

GARLIC CHEDDAR BISCUITS | \$15.25  
*Minimum 2 dozen*

BLUEBERRY CORN MUFFINS | \$15.25  
*Minimum 2 dozen*

CORN MUFFINS | \$15.25 | *Minimum 2 dozen*

CHEDDAR CORN MUFFINS | \$15.75  
*Minimum 2 dozen*

ASSORTED BAGELS WITH BUTTER AND CREAM CHEESE | \$17.25

FRESHLY BAKED ASSORTED COOKIES | \$18

PACKAGED GLUTEN FREE COOKIES | \$32

REGGIE COOKIES | \$23.50

ICED SUGAR COOKIES | \$19.75

RICE KRISPIES® TREATS | \$12.25

OREO® KRISPIES TREATS | \$14.25  
*Minimum 2 dozen*

BROWNIES WITH POWDERED SUGAR | \$14.25

BROWNIES WITH FUDGE ICING | \$14.25  
*Minimum 2 dozen*

OREO® BROWNIES | \$17.25  
*Minimum 2 dozen*

M&M'S® BROWNIES | \$17.25  
*Minimum 2 dozen*

PUMPKIN CHOCOLATE CHIP SNACK CAKE | \$14.25 | *Minimum 2 dozen*

PETITE DESSERT SAMPLER | \$32

CUPCAKES | \$20.25

MINI CUPCAKES | \$14.25

*Priced per item*

HALF SHEET CAKE | \$45 | 35 servings

FULL SHEET CAKE | \$81 | 70 servings

*Cupcake & cake flavors: chocolate or vanilla  
Cupcake & cake icing: vanilla buttercream, chocolate buttercream, or whipped vanilla*

CHOCOLATE TABLE | \$250 | 100 pieces  
Mini eclairs, chocolate truffles, fudge squares, and chocolate dipped strawberries

*Priced per person*

CHEESECAKE BAR | \$8.25  
Creamy cheesecakes with an assortment of toppings including fresh strawberries, caramel sauce, pecans, chocolate chips, and whipped cream

SUNDAE BAR | \$8.25  
Vanilla ice cream with an assortment of toppings including chocolate and caramel sauce, strawberry syrup, whipped cream, cherries, sprinkles, Oreo® crumbles, and Butterfinger® pieces

## SNACKS

*Priced each*

INDIVIDUAL BAGS OF ASSORTED CHIPS | \$2.50 | *Minimum of 12*

INDIVIDUAL BAGS OF PRETZELS | \$2.50  
*Minimum of 12*

INDIVIDUAL BAGS OF POPCORN | \$2.50  
*Minimum of 12*

ASSORTED ICE CREAM BARS | \$2.75  
*Minimum of 12*

*Priced per dozen*

GRANOLA BARS | \$18.50

WHOLE GRAIN TRAIL MIX  
GRANOLA BARS | \$22.50

*Priced per pound*

CHEX MIX™ | \$11.25

GARDETTO'S® | \$11.25

M&M'S® | \$12

TRAIL MIX | \$14

MIXED NUTS | \$14

TORTILLA CHIPS AND SALSA | \$10.50

POTATO CHIPS AND DIP | \$10.50

*Priced per 50 pieces*

PRETZEL NUGGETS WITH CHEESE SAUCE | \$30



## MEETING BREAKS

### *Priced per person*

DIPPIN' AWAY | \$5.25 | *Minimum of 25*  
Potato chips, tortilla chips, pita chips, carrots, and celery with onion dip, salsa, hummus, and guacamole

NACHO BAR | \$7.25 | *Minimum of 25*  
Tortilla chips, nacho cheese sauce, guacamole, salsa, tomatoes, jalapeño peppers, shredded lettuce, and refried beans | *add seasoned ground beef or chicken for an additional \$3.00 per person*

WALKING TACO | \$7.25 | *Minimum of 25*  
Doritos® and Fritos®, seasoned ground beef, shredded cheese, diced tomatoes, green onions, shredded lettuce, sour cream, and salsa

THE BALLPARK | \$10 | *Minimum of 25*  
Hot dogs with assorted toppings including relish, mustard, ketchup, diced onions, tomatoes, sauerkraut, pickles, and giardiniera peppers served with pretzel nuggets with mustard and warm cheese sauce and Cracker Jacks®

HAPPY TRAILS | \$8.25 | *Minimum of 12*  
Assorted dried fruits, granola, mixed nuts, Chex Mix™, Gardetto's®, and M&M's®

RED & WHITE BITES | \$9.75 | *Minimum of 50*  
Hummus dip with tortilla chips and red bell peppers, caprese skewers, red apple slices and strawberries with cream cheese fruit dip, mini vanilla cupcakes with red frosting, and red and white sprinkled Rice Krispies® Treats

IT'S POPPIN' | \$9.75 | *Minimum of 50*  
Fresh popped popcorn, M&M's®, mini chocolate chips, dried cranberries, Goldfish®, assorted seasonings including butter, nacho cheddar, ranch, and caramel

BENTO BOX | \$16.25 | *Minimum of 12*  
Chef's choice cured meats, assorted cheeses, olives, and assorted nuts

## BEVERAGES

### *Priced per gallon*

WATER SERVICE | \$6

FRESHLY BREWED REGULAR COFFEE | \$18.25

FRESHLY BREWED DECAF COFFEE | \$18.25

FRENCH VANILLA CREAM PUMP | \$30

HAZELNUT CREAM PUMP | \$30

ICED TEA | \$17.25

LEMONADE | \$17.25

FRUIT PUNCH | \$17.25

HERBAL TEAS | \$18.25

ORANGE JUICE | \$22

HOT CHOCOLATE | \$23

SEASONAL HOT CIDER | \$28

### *Priced per drink*

BOTTLED WATER | \$2.50

ASSORTED SOFT DRINKS | \$2.50

ASSORTED BOTTLED JUICES | \$3.50

2% MILK | \$2.50 | *Increments of 12*

CHOCOLATE MILK | \$3.50 | *Increments of 12*

VANILLA SOY MILK | \$4.25 | *Increments of 18*

MOCKTAILS | \$4 | *Minimum of 12 per drink*

### *Priced per person*

HOT CHOCOLATE BAR | \$5.50 | *Minimum of 12*  
Chocolate morsels, marshmallows, whipped cream, crushed peppermint, and caramel syrup

COFFEE BAR | \$5.50 | *Minimum of 25*  
Iced coffee, half and half, vanilla syrup, caramel syrup, cinnamon, sugar, and whipped cream



# BAR SERVICE

Full Bar Fee \$150.00 | Beer and Wine Fee \$98.70

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

Credit and debit cards are the only acceptable methods of payment at events with bar service.

## *Priced per item*

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

KEG OF DOMESTIC BEER | \$450

Bud Light | Speciality kegs prices available upon request.

HOUSE WINE | \$5.75 host glass | \$6 guest pay glass | \$24 host bottle

Chardonnay, cabernet, merlot, and pinot grigio

PREMIUM WINE | \$10 host glass | \$11 guest pay glass | \$45 host bottle

Chardonnay, cabernet, moscato, and rosé

CHAMPAGNE | \$24 bottle

SPARKLING JUICE | \$10 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 | \$8.25 host | \$9 guest pay

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

ASSORTED SOFT DRINKS | \$2.50 host | \$3 guest pay

BOTTLED WATER | \$2.50 host | \$3 guest pay

## *Priced per person*

OPEN BAR | \$16 for the first hour | \$14 for each additional hour

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

OPEN BAR | \$13 for the first hour | \$11 for each additional hour

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

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.



## BOX LUNCHES

Priced per person | each selection must have a minimum of 25, excluding dietary meals

### ORIGINAL

*Includes sandwich, chips, cookie, condiments, lemonade, and iced water*

#### TURKEY SANDWICH | \$12

Oven roasted sliced turkey breast with cheddar cheese, tomato, and lettuce served on a whole wheat roll | *gluten friendly option available*

#### HAM SANDWICH | \$12

Sliced ham with cheddar cheese, tomato, and lettuce served on a whole wheat roll | *gluten friendly option available*

### ARTISAN

*Includes sandwich or salad, choice of side, chips, cookie, condiments, lemonade, and iced water | choose one: creamy pasta salad, potato salad, or coleslaw | must be the same side salad for all selections*

#### GRILLED CHICKEN CAESAR WRAP | \$16

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

#### CLUB SANDWICH | \$16

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

#### CHICKEN SALAD SANDWICH | \$16

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

#### VEGETARIAN SANDWICH | \$12

Swiss cheese, avocado, cucumber, tomato, lettuce, and herb cream cheese served on an everything bagel | *vegan option available, gluten friendly option available*

#### GRILLED MUSHROOM SANDWICH | \$12

Vegetarian | Balsamic grilled mushrooms, squash, zucchini, red onions, bell peppers, and goat cheese | *vegan option available*

#### QUINOA BOWL | \$16

Vegan | Mediterranean vegetables tossed with quinoa, navy beans, and lemon vinaigrette dressing

#### COBB SALAD | \$16

Mixed salad greens, sliced turkey, bacon, tomatoes, avocado, green onions, red onions, hard boiled eggs, bleu cheese crumbles, and ranch dressing | *vegetarian and vegan option available*

#### CHICKPEA SALAD | \$16

Vegan/Gluten friendly | Chickpeas, red onion, avocado, bell peppers, parsley, cucumbers, and tomatoes tossed with a lemon vinaigrette dressing

#### PORTOBELLO AND BEAN SALAD | \$16

Vegan | Portobello mushrooms, great northern beans, carrots, celery, bell peppers, green onions, and herbs tossed with a champagne dressing

## BUFFETS

Priced per person

### CREATE YOUR OWN DELI BUFFET

\$15.50 | *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

Iced tea and water service

*Upgrade to an assorted dessert flight at \$3.00 a person*

### TACO BUFFET

\$19 | *Minimum of 25*

Tortilla chips

Salsa, pico de gallo, and guacamole

Soft flour and corn tortillas

Seasoned ground beef or shredded chicken

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

Iced tea and water service

*Add \$3 a person for a second meat*

*Upgrade to an assorted dessert flight at \$3.00 a person*

### DELI BUFFET ENHANCEMENTS

BAKED POTATO BAR | \$6.25 | *Minimum of 12*

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

ADD SOUP | \$4

ADD SALAD | \$4

### SOUP, SALAD, AND DELI BUFFET

\$18.50 | *Minimum of 12*

#### 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

Iced tea and water service

*Upgrade to an assorted dessert flight at \$3.00 a person*

## FAJITA BUFFET

\$20 | Minimum of 25

Tortilla chips  
Salsa, pico de gallo, and guacamole  
Soft flour and corn tortillas  
Fajita seasoned chicken or steak  
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  
Iced tea and water service  
Add \$3 a person for a second meat  
Upgrade to an assorted dessert flight at \$3.00 a person

## CHINESE BUFFET

\$20 | 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  
Iced tea and water service  
Upgrade to an assorted dessert flight at \$3.00 a person

## INDIAN BUFFET

\$21 | Minimum of 25

Chana masala (vegan)  
Chicken tikka masala  
Basmati rice (vegetarian)  
Naan bread  
Mixed fruit with whipped cream on the side  
Iced tea and water service  
Add mango lassi for an additional \$2.50 a person

## ITALIAN BUFFET

\$23.50 | Minimum of 25

Italian salad (vegetarian)  
Cheese tortellini alfredo (vegetarian) or italian tofu stir-fry (vegan)  
Italian herb and garlic crusted chicken breast  
Broccoli  
Garlic bread sticks  
Chef's choice assorted desserts  
Iced tea and water service

## BARBECUE BUFFET

\$24 | Minimum of 25

CHOICE OF ONE SALAD  
Pasta salad, potato salad, coleslaw, or fruit bowl  
Pulled barbecue pork  
Barbecue chicken breast  
Baked beans (vegetarian)  
Buns  
Baked macaroni and cheese (vegetarian)  
Corn muffins  
Apple cobbler  
Iced tea and water service

## BUILD YOUR OWN BUFFET

One Entrée Buffet \$20 | Two Entrée Buffet \$24 | Three Entrée Buffet \$28 | 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 ENTRÉES

Lemon caper chicken, sundried tomato chicken, key west chicken, fried chicken, pot roast, beef stroganoff with egg noodles, sliced roast beef with a red wine demi-glace, ancho rubbed pork loin, honey barbecue pork loin, lasagna (vegetarian), cheese manicotti (vegetarian), pasta primavera (vegetarian), deconstructed quinoa, 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

Iced tea and water service







## PLATED ENTRÉES

*Priced per person | Each entrée must have a minimum of 25, excluding dietary meals. All entrees include salad, vegetable, starch, rolls and butter, assorted dessert flight, iced tea, and water unless otherwise noted.*

### 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

#### SPINACH SALAD

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

#### WEDGE SALAD

Iceberg lettuce with diced tomatoes, bleu cheese crumbles, red onions, and bacon bits | *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 and gluten friendly and vegan desserts available upon request.

Chocolate bundt cake with raspberry jam (vegan, top 9 allergen, and gluten friendly)

Chocolate ganache bundt cake (vegan, top 9 allergen, and gluten friendly)

Wild berry crumble bar (vegan)

### BEEF

#### HEARTLAND POT ROAST | \$26

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 | \$32

Sliced smoked tender brisket with sweet barbecue sauce

#### FILET MIGNON | \$54

Grilled filet topped with a red wine demi glace

## POULTRY

**SEARED CHICKEN BREAST | \$24**  
Choice of one sauce: lemon caper sauce, marsala sauce, or sundried tomato cream sauce

**BACON JACK CHICKEN | \$27**  
Grilled chicken breast brushed with honey mustard topped with bacon, monterrey jack cheese, green onions, and sautéed mushrooms

**APPLE AND CORNBREAD STUFFED CHICKEN | \$27**  
Breaded and fried chicken breast stuffed with apples, raisins, herbs, and cornbread topped with a brandy cream sauce

**CHICKEN CORDON BLEU | \$27**  
Breaded chicken breast filled with ham, swiss cheese, cream cheese, and green onions topped with a roasted garlic cream sauce

## VEGAN

**RICE BOWL | \$24**  
Jasmine rice tossed with teriyaki tofu, scallions, ginger, snap peas, and lemon grass

**CHANA MASALA | \$24**  
Chickpeas and onions stewed in a garam masala tomato sauce served over basmati rice

**MEDITERRANEAN POLENTA RAGOUT | \$24**  
Gluten friendly | Tomato ragout of fresh vegetables and chickpeas served over a creamy coconut polenta

**SESAME TOFU | \$24**  
Seared tofu served with vegetable stir-fry

**QUINOA & BLACK BEAN STUFFED PEPPER | \$24**  
Chargrilled pepper stuffed with quinoa and black beans served over stewed vegetables

**JAMAICAN JERK CHICKEN | \$27**  
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 | \$27**  
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 | \$27**  
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 | \$27**  
Grilled barbecue chicken breast served with macaroni & cheese, green beans, coleslaw, potato salad, corn muffins, and warm apple cobbler | no substitutions

**CHILDREN'S CHICKEN FINGERS | \$16**  
Served with fruit cup and french fries

## VEGETARIAN

**SPINACH & RICOTTA STUFFED SHELLS | \$24**  
Shells topped with marinara and parmesan cheese

**PASTA PRIMAVERA | \$24**  
Cheese stuffed tortellini tossed with garlic alfredo sauce, broccoli, sweet bell peppers, and artichokes

**PASTA ROSA | \$24**  
Penne pasta tossed with tomato cream sauce, spinach, sundried tomatoes, roasted garlic, mushrooms, and parmesan cheese

**MUSHROOM STACK | \$27**  
Marinated mushroom with balsamic vegetables served on a bed of creamy risotto topped with a roasted red pepper sauce

## SEAFOOD

**SHRIMP SCAMPI | \$32**  
Shrimp sautéed in garlic and butter tossed with bow-tie pasta, herbs, bell peppers, and broccoli

**CRAB CRUSTED COD | \$32**  
Oven roasted seasoned fillet of cod with crab crust served with a champagne dill cream sauce

**PAN SEARED SALMON | \$32**  
Pan seared seasoned fillet of salmon topped with lemon tarragon champagne sauce

**BLACKENED MAHI MAHI | \$32**  
Seared cajun seasoned mahi mahi fillet topped with sweet pineapple salsa

## PORK

**HONEY BARBECUE PORK CHOP | \$27**  
Chargrilled pork chop with a honey barbecue sauce

**CARAMEL APPLE PORK CHOPS | \$27**  
Grilled pork chop with a caramel apple glaze and sautéed apples

**PORK CHOP FORESTIER | \$27**  
Grilled pork chop rubbed with garlic and fine herbs topped with a rich mushroom and bermuda onion demi-glaze

**APPLE STUFFED PORK LOIN | \$32**  
Pork loin stuffed with apples, raisins, herbs, and cornbread topped with a brandy cream sauce



# HORS D'OEUVRES

*Priced per 25 servings unless otherwise noted*

## DISPLAYED HORS D'OEUVRES

FRUIT SALSA | \$39  
Served with cinnamon chips

HUMMUS DIP | \$39  
Served with carrots and celery

HUMMUS DIP | \$39  
Served with pita chips

ARTICHOKE DIP | \$56  
Served with garlic baguettes

CRAB RANGOON DIP | \$56  
Served with wonton chips

FRESH VEGETABLES | \$56  
Carrots, grape tomatoes, celery sticks, cucumbers, broccoli, and cauliflower served with ranch dip

FRESH SEASONAL FRUIT | \$56

## COLD HORS D'OEUVRES

CORNETS OF SALAMI WITH HERB CREAM CHEESE | \$37

TOMATO & MOZZARELLA BRUSCHETTA | \$37

TURKEY PINWHEELS | \$37

VEGGIE PINWHEELS | \$37

ANTIPASTI | \$56  
Sliced beef salami, smoked sausage, assorted cheeses, assortment of olives, and marinated peppers

DOMESTIC CHEESE | \$60  
A fine selection of cheddar, baby swiss, and pepper jack cheeses served with a fresh fruit garnish and assorted crackers

ASSORTED SILVER DOLLAR SANDWICHES | \$67

SHRIMP COCKTAIL | \$122 per 50 servings  
Served with lemons and cocktail sauce

WILD MUSHROOM TARTS | \$37

SHRIMP CUCUMBER CANAPE WITH CHILI LIME CREAM | \$42

CAPRESE SKEWERS | \$62 | Seasonal

SUSHI ROLLS | \$62  
Vegan

## HOT HORS D'OEUVRES

BAKED MUSHROOM CAPS WITH ITALIAN SAUSAGE AND CHEESE | \$37

BAKED MUSHROOM CAPS WITH SPINACH AND BRIE CHEESE | \$37

COCKTAIL FRANKS IN A PUFF PASTRY | \$37

MEATBALLS | \$37  
Asian, swedish, or barbecue

SPANAKOPITA | \$37

MINI CORN DOGS | \$37  
Served with ketchup

CRAB RANGOON | \$37  
Served with sweet and sour sauce

PORK POTSTICKERS | \$42  
Served with ginger soy sauce

ASSORTED COCKTAIL QUICHES | \$42

FRIED VEGETABLE SPRING ROLLS | \$42  
Served with sweet and sour sauce

TOFU SATAY | \$42  
Vegan | Served with peanut sauce

CHICKEN FINGERS | \$50  
Served with honey mustard or barbecue

TERIYAKI CHICKEN SKEWERS | \$52

BAKED BRATWURST & APPLE SKEWERS WRAPPED IN BACON | \$62

MINI CRAB CAKES | \$62

BEEF WELLINGTON | \$62

CHICKEN WINGS | \$62  
Buffalo, barbecue, or maple sriracha served with ranch dressing

VEGETABLE SAMOSAS | \$62  
Served with mint chutney

CRANBERRY AND BRIE CHEESE CROSTINI | \$37

GOAT CHEESE AND SUNDRIED TOMATO TARTS | \$37

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



## BARS & STATIONS

*Priced per person*

### RAMEN BAR | \$7.25 | *Minimum of 50*

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

### STREET TACO BAR | \$7.25 | *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

### BURGER SLIDER STATION | \$7.25

*Minimum of 25*

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

### PORK SLIDERS STATION | \$7.25

*Minimum of 25*

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

### POTATO STATION | \$7.25 | *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 | \$10.25

*Minimum of 50*

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

### PASTA STATION | \$7.25 | *Minimum of 50*

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

### MAKE YOUR OWN MAC & CHEESE STATION | \$7.25 | *Minimum of 25*

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

### PORK LOIN CARVING STATION | \$150

*Based on 25 servings*

Herb crusted pork loin with apple chutney served on a brioche roll

### BEEF TENDERLOIN CARVING

STATION | \$275 | *Based on 25 servings*

Horseradish and au jus sauce served on a silver dollar roll

Bars and stations listed above must be accompanied by a meal or hors d'oeuvres equivalent to a meal.

### BUILD YOUR OWN STATION

*Two Stations \$23 | Three Stations \$27 | Minimum of 25*

#### CHOOSE TWO OR THREE

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

Iced tea and water service

*This menu does not need to be accompanied by a meal or other hors d'oeuvres.*

Event Services and Catering  
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