

# 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 choose 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**