



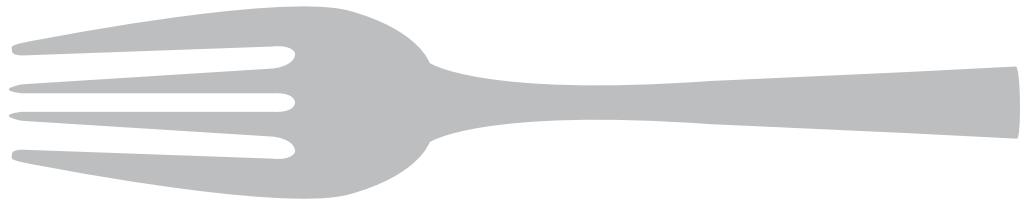
CATERING MENU



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Catering Guide Overview



Catering Requests and Orders

To place your catering order, contact Event Services at 618-650-3001 no later than two weeks prior to your event. Orders received within two weeks prior to the event will result in a 15% late fee.

Refer to the current Reservation and Catering Policy for overall guidelines.

Product availability is subject to change without notice.

It is the responsibility of the customer, not Dining Services, to maintain proper food handling for all carry out and delivered orders.

Menu Pricing

1. Prices are subject to change, based on market prices.
2. Student organizations will receive a 10% discount on their catering order.
3. Off campus customers will receive a 50% discount on their room rental when a meal of no less than \$18.00 per person (minimum of 25 guests) is purchased.
4. Lunch menu pricing is available for events before 3pm

Minimums

1. There will be a \$75.00 minimum for all food orders Monday through Friday.
2. A minimum food and beverage order of \$600.00 is required for meals (i.e. buffet or plated) scheduled on Saturdays and Sundays.
3. A minimum food and beverage order of \$200.00 is required for refreshments (i.e. cookies and punch, cake and punch, coffee and doughnuts, etc.) scheduled on Saturdays and Sundays.
4. Orders totaling less than \$75.00 will be available for carry out only.
5. Carry out orders can be delivered for \$10.00 within the Morris University Center.

Deposit/Payment

For catered events outside the Morris University Center, a 50% deposit will be required at the time of placing a catering order for all off campus customers. The balance must be paid no less than five business days prior to the event. Any host bar and last minute additional charges will be billed after the event.

Service Charges

1. A 6% service charge will apply on orders that require staff to remain and/or provide service for the event.
2. Events exceeding the scheduled event time will be subject to additional service fees of \$25.00 per hour/per staff required to stay. Additional service staff is available upon request at \$25.00 per hour/per staff for a four hour minimum.
3. There will be a 10% service charge for events with a start time prior to 7 a.m. or after 9 p.m.
4. There will be a 10% charge for events that offer multiple plated entrée selections for one event. A specific guest count for each entrée ordered is required three business days prior to the event.
5. Chef Fee: Action-stations are billed \$125.00 with a minimum of 4 hours. Additional hours are billed \$25.00 per hour.
6. Carver Fee: If a carver is requested to work at the event, a \$15.00 charge per hour of service will apply.
7. Cake Cutting Fee: A \$50.00 charge will apply if catering staff is requested to cut and serve cake.

Out of Building Delivery Charges

1. There will be a 20% "Out of Building" charge on all food orders outside the Morris University Center.
2. Hot meals "Out of Building" will be buffet only. If a plated service is requested, there will be an additional \$5.00 per person charge.

Buffets

A reasonable amount of food will be provided for the buffet at the event. If more food is needed, there may be an additional charge.

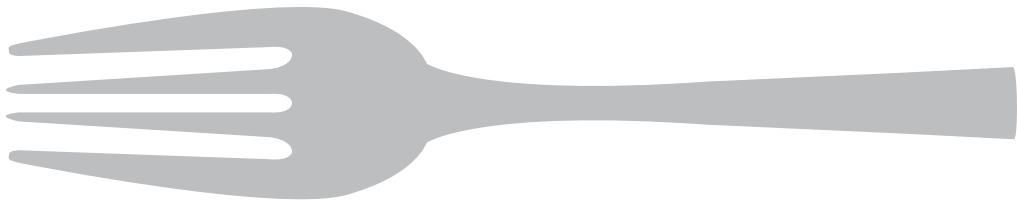
Table Coverings

1. Additional tablecloths for seating tables, display tables, etc. will be charged \$4.50 per tablecloth and must be ordered 14 days prior to the event.
2. Colored tablecloths, beyond red, white and black, are available upon request for an additional \$1.50 each. Colored tablecloths are subject to availability and must be ordered 30 days prior to the event.

China/Glassware

China/Glassware is available as an upgrade at \$2.25 per person for menus which do not include it.

Beverages



Hot

	<u>Carafe</u> 34oz.	<u>Gallon</u> 128oz.	<u>To-go</u> 96oz.
Coffee – Regular or Decaf	\$2.99	\$9.99	\$11.99*
Starbucks Coffee – Regular or Decaf	\$3.99	\$12.99	\$14.99*
Hot Chocolate	N/A	\$12.99	
Hot Tea (variety of regular and herbal teas)	\$3.99	\$12.99	
Apple Cider	N/A	\$18.49	
Egg Nog (seasonal)	N/A	Market Price	

Cold

Fresh Fruit Infused Water	N/A	\$12.99
Traditional Lemonade	N/A	\$9.99*
Pink Lemonade	N/A	\$9.99*
Iced Tea (sweetened or unsweetened)	\$5.49	\$9.99*
Juice (Apple, Cranberry or Orange)	\$4.99	\$14.49
Sherbet Punch (Orange or Raspberry)	N/A	\$13.99
Citrus Spritzer	N/A	\$14.39
Cranberry Spritzer	N/A	\$16.79

Individual Beverages

	<u>Each</u>
Canned Soft Drink (12 oz.) – Pepsi products	\$0.99*
Bottled Water (12 oz.) – Aquafina	\$1.39*
Bottled Juice (16 oz.) – Orange, Apple or Cranberry	\$1.79*
Milk (pint) – White (2%) or Chocolate	\$1.89*

*Only these beverages are available for carry-out orders

From Our In-House Bakeshop

Cakes

- Half and Half cakes are not available as 10" round or specialty.

Additional Charges

<u>Size</u>	<u>Basic</u>	<u>Premium</u>	<u>Specialty</u>	<u>½ & ½</u>	<u>Filling</u>
Round Cake, 10" (serves 12)	\$14.99	\$19.99	Per Request	N/A	N/A
¼ Sheet (serves 20-30)	\$19.99	\$29.99		\$4.99	\$4.99
½ Sheet (serves 30-50)	\$29.99	\$54.99		\$4.99	\$9.99
Full Sheet (serves 80-100)	\$44.99	\$99.99		\$4.99	\$19.99

Basic Cake Flavors: Chocolate, Yellow, White or Marble

Basic Icing Flavors: Chocolate or White (no extra charge)

Premium Cake Flavors: Italian Cream, Carrot or German Chocolate

Premium Icing Flavors: Cream Cheese or German Chocolate

Filling Flavors: Chocolate Pudding, Vanilla Pudding, Lemon, Raspberry, Strawberry or Homemade Butter Cream

Specialty Cakes: Red Velvet Cake (10" round only – serves 14 - \$39.99), other flavors available upon request

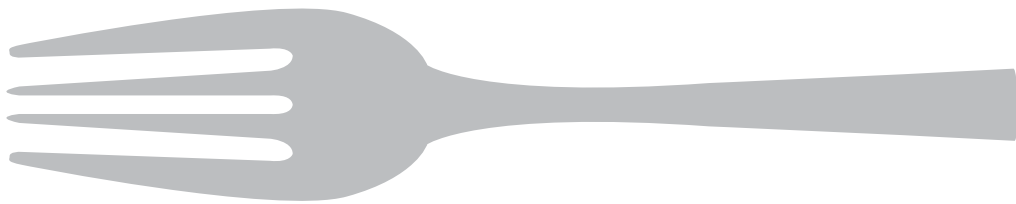
Pies, Cheesecakes and More

Ask about our "Seasonal Pies".

Price is per pie unless indicated per person (pp).

Fruit Cobbler: Apple, Blueberry, Cherry or Peach	\$1.29 (pp) (min. 20 ppl)
Pies: Apple, Blueberry, Cherry or Peach with Crumb Topping	\$12.99
Lemon Meringue	\$12.99
Pumpkin Pie with Whipped Topping	\$12.99
Chocolate Cream or Boston Crème Pie	\$14.99
Pecan Pie	\$14.99
Mousse: Chocolate, Mango, Raspberry or Strawberry	\$1.29 (pp)
Seasonal Fruit Dumpling	\$2.49 (pp)
Cheesecake: New York, Tuxedo, Strawberry or Turtle	\$2.49 (pp)
Chocolate Bundt Cake (individual)	\$3.49 (pp)
Strawberry Shortcake (pound-cake or angel food cake)	\$3.99 (pp)
Cookie Cake: Chocolate Chip Cookie, 12" (decorated to order)	\$12.99

Bakeshop, Cont.



Cookies and Other Treats

Minimum – One Dozen, Priced per Dozen

Cookies

1 oz. – \$6.99/dozen:	Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar, Chocolate-Chocolate Chip or M & M's
3 oz. – \$15.99/dozen:	Peanut Butter, Oatmeal Cranberry Orange, White Chocolate Macadamia Nut or Chocolate Chunk
4.5 oz. – \$23.99/dozen:	Reese's Peanut Butter Cup or Hershey's Kiss

Mini Muffins, Assorted	\$6.49
Brownies	\$9.99
Popcorn Balls	\$11.99
Cupcakes, Basic (Chocolate, White or Yellow)	\$11.99
Dessert Bars, Assorted	\$14.99
Cupcakes, Premium (Italian Cream, Carrot or German Chocolate)	\$19.99
Rice Krispies Treats (20 per order)	\$19.99
Mini Cheese Cakes, Assorted	\$19.99
Mini Fruit Pizza (pita bread, cream cheese & fresh seasonal fruit)	\$19.99
Petit Fours, Assorted	\$34.99

Special Diet

Sugar Free Cheesecake (inquire about flavors)	\$4.99 (pp)
Quick Baked Pear (seasonal)	\$3.99 (pp)
Nutella Cake (gluten free)	\$4.99 (pp)
Chocolate Flourless Torte (gluten free)	\$5.99 (pp)
Banana Oatmeal Chocolate Chip Cookies	\$10.99/dozen



Snacks

Snacks by the Pound

Pita Chips	\$2.99
Potato Chips	\$2.99
Tortilla Chips	\$2.99
Pretzel	\$3.49
Snack Mix	\$3.99
Crackers, Assorted	\$9.99



Dips by the Pint

French Onion	\$2.49
Ranch	\$2.49
Salsa	\$2.49
Pico	\$4.99
Hummus:	
Plain	\$7.49
Roasted Red Pepper	\$7.49
Sun-Dried Tomato & Garlic	\$9.99



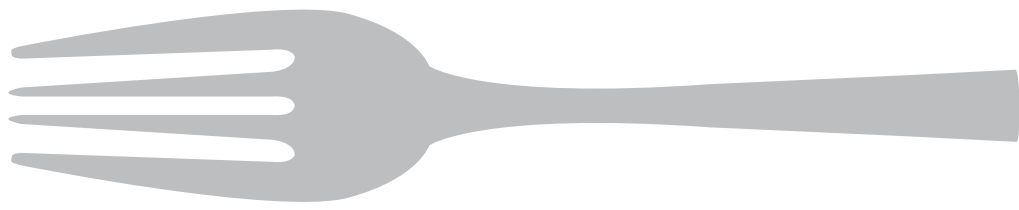
Healthier Options

Priced per individual serving












Fresh Whole Fruit	\$0.99
Yogurt	\$1.49
Mocha Phyllo Cup	\$1.99
Fresh Seasonal Fruit Cup	\$2.29



Hot Appetizers



- Price is based on full order of 50 pieces, unless otherwise indicated.
- Minimum of half order

Flatbread (serves 8)	\$7.49
Cheese, Sausage, Pepperoni or Supreme	
 Stuffed Mushrooms	
 Florentine (Spinach & Cheese) Stuffed	\$17.99
 Herb Cheese (Boursin) Stuffed	\$24.99
Little Smokies in BBQ Sauce	\$19.99
 Mozzarella Cheese Sticks	\$24.99
Sweet & Sour Meatballs (100 pcs)	\$29.99
 Cheddar Stuffed Jalapeno Poppers	\$31.99
Mini Tacos with Salsa	\$31.99
Toasted Ravioli with Marinara Sauce (Beef or Cheese)	\$34.99
 Broccoli Cheese Bites	\$39.99
Crab Rangoon with Sweet & Sour Sauce	\$39.99
 Fried Macaroni & Cheese Bites	\$39.99
 Spinach Parmesan Dip with Tortilla Chips	\$42.99
Chicken Kabobs	\$44.99
Chicken Drumettes (Regular or Hot)	\$49.99
Breaded Chicken Tenders with Sweet & Sour Sauce	\$54.99
Chinese Dumplings with Sweet Chili Sauce	\$59.99
Spring Roll	
Thai Cashew Chicken	\$63.99
 Vegetarian	\$74.99
Assorted Petite Quiche	\$69.99
Asparagus and Asiago Cheese Phyllo	\$84.99
Cornucopia	
 Vegetable Cornucopia	\$84.99
Chicken Cornucopia	\$87.99
Empanadas	
Chicken Buffalo	\$89.99
Steak and Cilantro	\$99.99
 Spanakopita	\$94.99

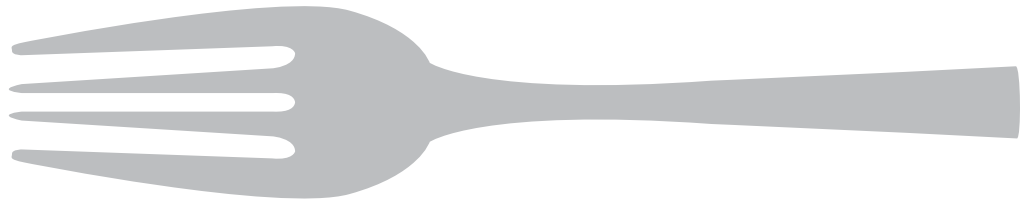
Cold Appetizers

- Price is based on full order of 25 pieces, unless otherwise indicated.
- Minimum of full order.

✓ Vegetable Flatbread (serves 8)	\$14.99
Devised Eggs	\$19.99
✓ Assorted Cheese & Cracker Tray	\$24.99
✓ Fresh Vegetable Tray with Ranch Dip	\$37.99
✓ Antipasto - Artichoke, Mozzarella and Tomato Kabob	\$39.99
✓ Fruit Kabobs with Amaretto Dip	\$39.99
✓ Standard Fresh Fruit Tray	\$39.99
Pineapple, Melon, Cantaloupe, Grapes	
✓ Deluxe Fresh Fruit Tray	\$49.99
Pineapple, Melon, Cantaloupe, Grapes, Berries (seasonal)	
✓ Grilled Vegetable Tray	\$49.99
Asparagus, Zucchini, Bell Peppers, Yellow Squash, Portabella Mushrooms	
Silver Dollar Sandwiches (per dozen)	
✓ Vegetarian	\$14.99
Tuna Salad	\$16.99
Egg Salad	\$16.99
Cranberry Pecan Chicken Salad	\$19.99
Ham	\$19.99
Turkey	\$19.99
Roast Beef	\$25.99



Breakfast



- All breakfasts in the Morris University Center will be served on china with buffet and table linens and cloth napkins.
- Service outside of the Morris University Center will be on disposables with buffet and table linens.
- All prices are per person.

Continental Breakfast Buffet Options (Minimum of 10 Guests)

All orders include coffee, hot tea and orange juice

Continental Basic - \$6.99

Fresh baked assorted muffins and petite Danish

Continental Deluxe - \$8.99

Season's best fruit cup with a variety of petite Danish, fresh baked assorted muffins and bagels with cream cheese

Fresh Start - \$13.99

Fresh seasonal fruit salad, yogurt (low-fat vanilla), granola and honey, fresh baked assorted muffins, Danish and bagels with cream cheese

Breakfast Buffet Options (Minimum of 25 Guests)

All orders include coffee, hot tea and orange juice

Rise & Shine - \$6.99

Western Omelet, fried potatoes and onions, choice of bacon or sausage links (choice of turkey or pork)

Uptown Breakfast - \$7.99

Pancakes or French toast with assorted fruit toppings, syrup, butter, choice of bacon or sausage links and fresh whole fruit

Red Eye - \$8.99

Fluffy scrambled eggs, link sausage (choice of turkey or pork), bacon, biscuits with gravy and American fried potatoes

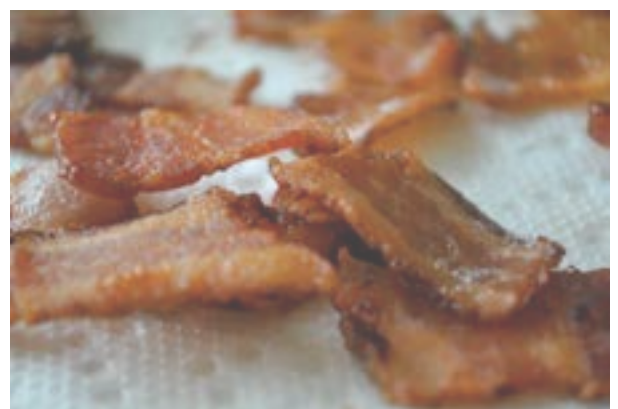
Big Breakfast - \$9.99

Fresh seasonal fruit salad, scrambled eggs, sausage links (choice of turkey or pork), crispy hash browns, biscuits with butter, jelly and French toast sticks with syrup

Breakfast A´ la Carte Items

Breakfast A´ la Carte items can be added to any Breakfast Buffet. Price is per individual serving.

✓ Assorted Petite Sweet Rolls	\$0.49
✓ Assorted Petite Danish	\$0.49
✓ Large Cinnamon Roll	\$0.99
✓ Assorted Donuts	\$0.99
✓ Assorted Fresh Whole Fruit	\$0.99
✓ Assorted Muffins with Butter	\$1.19
✓ Assorted Scones	\$1.29
✓ Croissants with Butter and Jam	\$1.49
✓ Assorted Bagels with Cream Cheese	\$1.49
✓ Assorted Yogurt	\$1.49
✓ Assorted Cereal and Milk	\$2.99
✓ Sausage Gravy	\$0.35
✓ Home Style Biscuits	\$0.59
✓ Buttermilk Pancakes (2 pancakes)	\$0.99
✓ Waffle Sticks with Syrup (2 pcs)	\$0.99
✓ French Toast Sticks with Syrup (2 pcs) (add strawberry or blueberry fruit topping)	\$0.49
✓ Seasonal Fruit Cup	\$0.99
✓ Batter Bites (home fry potatoes)	\$1.09
✓ Scrambled Eggs	\$1.29
✓ Egg Beaters Scrambled Eggs	\$1.39
✓ Crispy Bacon (3 slices)	\$1.49
✓ Turkey Bacon (3 slices)	\$1.49
✓ Sausage Links (2 links, choice of turkey or pork)	\$1.49
✓ Mini Quiche	\$2.99
✓ Breakfast Casserole (minimum 10 servings)	\$4.49



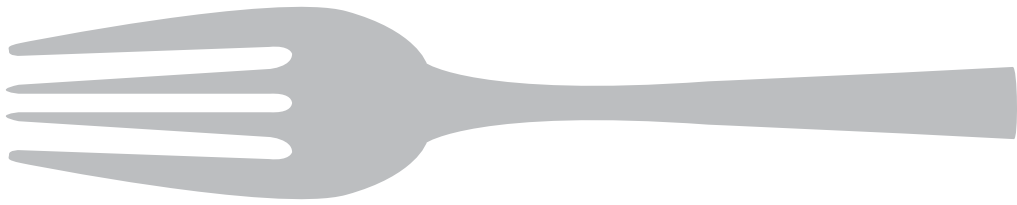
Drinks

Bottled Water (12 oz.)	\$1.39
Bottled Juice (16 oz.) - Apple, Cranberry or Orange	\$1.79
Milk (pint) - White (2%) or Chocolate	\$1.89

Carafe

Hot Tea	\$3.99
Coffee	\$2.99
Starbucks Coffee	\$3.99

Lunch



- Luncheons held within the Morris University Center will be served on china with buffet and table linens and cloth napkins.
- Luncheons held outside of the Morris University Center will be served on disposables with buffet and table linens.
- Lunch menu is available for events held before 3:00pm.

Served Salads for Lunch Options (Minimum of 10 Guests)

Salads are served with rolls, butter, coffee, iced tea, water service and (choice of one) mousse (chocolate or strawberry) or a house made sour cream muffin. Salads and soups are priced per person.

Add Chicken (6oz.) for an additional \$2.99 per salad

Add Grilled Salmon (4oz.) for an additional \$3.99 per salad

Chef Salad - \$7.49

Fresh mixed greens topped with turkey, ham, cheese, hard-boiled eggs and tomatoes with choice of one dressing

Caesar Salad - \$8.99

Crisp romaine with shredded parmesan cheese, croutons and Caesar dressing
Served with breadsticks instead of rolls

Sensational Spinach Salad with Seasonal Fruit - \$9.99

Fresh spinach with seasonal fruit, thin sliced red onion, feta cheese and walnuts served with Poppy Seed or Raspberry Vinaigrette dressing

Tuscan Harvest Salad - \$9.99

Fresh tender greens topped with apple slices, dried cranberries, praline pecans and feta cheese crumbles served with Poppy Seed dressing

Soup & Salad Bar - \$7.49 (Standard Soup Option)

\$8.99 (Premium Soup Option)

Choice of two soups with fresh garden salad bar including chopped ham, bacon bits, chopped eggs, cherry tomatoes, green peppers, cucumbers, shredded cheese and croutons

Standard Soup Options:

Chicken Gumbo, Chicken Noodle, Chicken with Rice, Italian Wedding, Potato with Bacon, Raviolini, Vegetable Beef, Cream of Broccoli,  Vegetable,  Cheesy Cauliflower,  French Onion,  or Potato 

Premium Soup Options:

Buffalo Chicken, Lobster Bisque, Chili, Mushroom with Brie and Madeira, 
Roasted Red Pepper Gouda,  or Vegetarian Chili 

Choice of Two Salad Dressings



Balsamic Vinaigrette, Bleu Cheese, Caesar, French, Italian, Mandarin Orange Vinaigrette, Poppy Seed, Ranch, Raspberry Vinaigrette, Low-Calorie Italian or Low-Fat Ranch

Lunch, Cont.


Lunch Buffet Options (Minimum of 25 Guests)

- Lunch Buffets are served with coffee, iced tea and water service.
- Lunch Buffets are priced per person.


Italian Buffet - \$9.99

Tossed Caesar Salad or St. Louis Hill Salad 
Penne with Marinara  or Bolognese Sauce
Garlic Cheese Bread
Assorted Cookies



Cocina Buffet - \$9.99

Fresh Tortilla Chips and Soft Flour Tortillas
(Choice of One) Chicken or Roasted Corn and Black Beans 
Seasoned Rice
Refried Beans
Queso Cheese Dip
Toppings (Sour Cream, Pico De Gallo, Shredded Lettuce and Guacamole)
Cinnamon Crisp

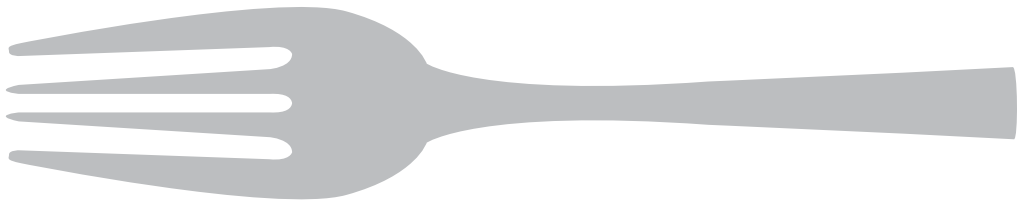
Southern Comfort Buffet - \$10.99

Tossed Garden Salad  with Choice of Two Dressings
Fresh Fried Chicken (mixed, 2 pieces per person)
Mashed Potatoes and Milk Gravy
Southern-style Green Beans with Bacon and Onion
Biscuits with Butter and Honey
Apple Pie

Deli Buffet - \$11.99

Tossed Garden Salad  with Choice of Two Dressings
Classic Sandwich Tray
(Ham and Swiss, Turkey and Provolone, Roast Beef and Cheddar, and Vegetarian  on
Multi-Grain Bun served with lettuce, tomato, onion and pickle)
(Choice of One) Potato Salad, Coleslaw or Pasta Salad
Gourmet Kettle Chips
Assorted Cookies

Dinner




- All theme buffets and plated dinners held within the Morris University Center will be served on china with buffet and table linens and cloth napkins.
- Dinners held outside of the Morris University Center will be on disposables with buffet and table linens.
- Dinners are priced per person.


Theme Buffets (Minimum of 25 Guests)

Theme Buffets are served with coffee, iced tea and water service.

Pizza Buffet - \$10.99


Tossed Garden Salad  (choice of two dressings), Garlic Butter Bread Sticks, Assorted Meat and Cheese Pizzas and Assorted Cookies

Picnic Buffet - \$10.99



Entrée (choice of two): Hamburgers, Marinated Grilled Chicken Breast, Turkey Burgers, Pulled Pork, Black Bean Chipotle Burgers , Grilled Bratwurst or Jumbo Hot Dogs
Served with lettuce, tomato, pickles, onion, sliced American cheese, condiments and buns


Sides (choice of three): Pasta Salad, Baked Beans, Potato Salad, Creamy Coleslaw, Fresh Fruit Salad, Macaroni and Cheese, Garden Salad (choice of two dressings), Watermelon or Potato Chips

Cocina Buffet - \$11.99

Fresh Tortilla Chips, Queso Dip, 6" Flour Tortillas, Grilled Chicken, Roasted Corn and Black Beans , Seasoned Rice, Refried Beans, Pico de Gallo, Sour Cream, Shredded Lettuce, Guacamole and Cinnamon Crisp

Home-style Buffet - \$14.99

Salad (choice of one): Tomato, Cucumber and Onion Salad , Classic Caesar Salad or Garden Salad  (choice of two dressings)

Entrée (choice of two): Fried Chicken (mixed), Fixins' Chicken and Dumplings, Baked Mostaccioli with Meat Sauce or Marinara Sauce , Stuffed Pork Chop, Cornbread Crusted Fried Catfish Fillet or Meatloaf

Sides (choice of two): Green Bean Casserole, Vegetable Medley (broccoli, cauliflower and carrots), Honey Glazed Carrots, Corn O'Brien or Mediterranean Roasted Vegetables (zucchini, squash, green beans, carrots, onions and peppers)

Sides (choice of one): Mashed Potatoes with butter and Milk Gravy, Baked Potatoes with butter and sour cream, Sweet Potato Casserole or Macaroni and Cheese

Dessert (choice of one): Fruit Cobbler (choice of one - apple, peach, blackberry or cherry), Texas Sheet Cake or Carrot Cake with Cream Cheese Icing

Dinner, Cont.

St. Louis Hill Buffet - \$14.99

Salad (choice of one): Classic Caesar Salad (romaine, parmesan cheese, herbed croutons, Caesar dressing) or St. Louis Hill Salad 🌱 (mix of romaine and iceberg, diced tomato, diced red pepper, artichoke hearts, parmesan cheese and a sweet Italian vinaigrette)

Entrée (choice of two): Chicken Parmesan (breaded chicken breast topped with marinara and melting provolone and parmesan cheese), Chicken Modena (chicken breast breaded and char-grilled, topped with a white wine lemon butter sauce, mushrooms and melted provolone), Tilapia Caprese (sautéed tilapia filet topped with basil pesto, sundried tomato pesto and fresh mozzarella), Meat Lasagna, Vegetable Lasagna, Baked Stuffed Shells 🌱 (four cheese stuffed jumbo shells topped with marinara) or Tortellini Alfredo 🌱

Dessert (choice of one): Mini Chocolate Chip Cannoli (a crisp shell stuffed with sweetened ricotta and chocolate chips), Tiramisu (layers of espresso soaked lady fingers and sweetened mascarpone cheese) or Ashley's Famous Ricotta Pie

Bollywood Buffet (authentic Indian fare) - \$14.99

Cucumber, Tomato and Onion Salad 🌱, Butter Chicken (succulent chicken chunks simmered in a creamy sauce with exotic spices), Basmati Rice 🌱 (steamed to be light and aromatic), Vegetable Curry 🌱, Naan bread 🌱 (Indian flatbread) and Mango Lassi Rice Pudding 🌱

Soup & Salad Buffet - \$11.99

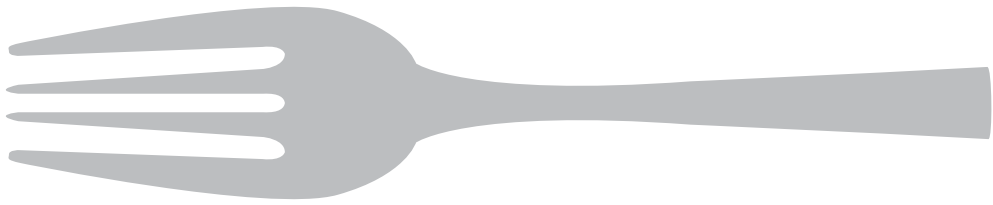
Salad (choice of one): Sensational Spinach Salad 🌱 (fresh spinach tossed with fresh strawberries, shaved red onion, feta cheese and toasted walnuts with our signature Poppy Seed dressing or Raspberry Vinaigrette), Caesar Salad (crisp romaine tossed with herbed croutons, parmesan cheese and creamy Caesar dressing), Tuscan Harvest Salad 🌱 (field greens tossed with fresh apple slices, dried cranberries, toasted pecans and feta cheese with Poppy Seed dressing), Greek Salad 🌱 (crisp romaine, tomatoes, red onion, cucumbers and Kalamata olives with crumbled feta cheese and Greek vinaigrette) or Southwest Salad 🌱 (fresh romaine and iceberg lettuce with roasted corn and black beans, tomatoes, pepper jack cheese and crispy tortilla strips and Avocado Ranch dressing)

Soup (choice of two): Buffalo Chicken, Chili Con Carne, Chicken and Rice, Chicken Tortilla, Beef Barley, New England Clam Chowder, Chicken and Dumpling, Chicken and Corn Chowder, Split Pea and Ham, White Chicken Chili, Tomato Florentine, Chicken Noodle, Garden Vegetable, Minestrone, Cream of Broccoli 🌱, Southwest Roasted Corn, Creamy Garden Vegetable (vegan), Roasted Red Pepper and Smoked Gouda, or Madeira and Brie Mushroom 🌱

Choice of Salad Dressings

Balsamic Vinaigrette, Bleu Cheese, Caesar, French, Italian, Mandarin Orange Vinaigrette, Poppy Seed, Ranch, Raspberry Vinaigrette, Low-Calorie Italian or Low-Fat Ranch

Dinner, Cont.



- Both the Dinner Buffet and the Deluxe Dinner Buffet come with assorted bakery breads, coffee, iced tea, and water service.
- Minimum of 25 guests.

Dinner Buffet - \$15.49

Entrée (choice of one): Fried Chicken, Blackened Catfish, House Smoked Pulled Pork, Focaccia Crusted Chicken with Rosé Sauce, Meat Lasagna or Five Cheese Lasagna 🍴

Sides (choice of two): Fettuccini Alfredo 🍴, Mostaccioli 🍴, Cheese Tortellini Alfredo 🍴, Cheese Stuffed Shells 🍴, Lasagna Roll Ups, Oven-Browned Herb Potatoes 🍴, Whipped Potatoes with Gravy 🍴, Au Gratin Potatoes 🍴, Macaroni and Cheese 🍴, Herbed Rice Pilaf 🍴 or Smokehouse Baked Beans

Sides (choice of two): (all are vegetarian) Buttered Corn, Sesame Soy Green Beans, Normandy Vegetables (broccoli, cauliflower, and carrots), Garlic and Ginger Carrots, Cauliflower Au Gratin, Steamed Broccoli or Italian Vegetables (zucchini, onions, and tomatoes)

Salad (choice of one): Garden Salad (croutons, tomatoes, cucumbers, cheese and two salad dressings) 🍴, Caesar Salad, Greek Salad 🍴, Potato Salad 🍴, Creamy Coleslaw 🍴 or Pasta Salad 🍴

Dessert (choice of one): Assorted Cake Squares (Baker's choice of flavors), Assorted Cheesecake, Strawberry Shortcake (Angel Food or Pound Cake), Light & Tasty Mousse (strawberry or chocolate), Apple or Cherry Crumb Pie or Mini Cannoli (chocolate chip and ricotta filled)

Deluxe Dinner Buffet - \$18.49

Entrée (choice of one): Round Roast of Beef, House Smoked Turkey Breast, House Smoked Beef Brisket, Cajun Pork Loin, Meat Lasagna, Focaccia Crusted Chicken with Rosé Sauce or Seafood Stuffed Sole

Entrée (choice of one): Fried Chicken, Blackened Catfish, House Smoked Pulled Pork, Blackened Salmon or Five Cheese Lasagna 🍴

Sides (choice of one): Fettuccini Alfredo 🍴, Mostaccioli 🍴, Cheese Tortellini Alfredo 🍴, Lasagna Roll Ups, Cheese Stuffed Shells 🍴 or Eggplant Parmesan (in season) 🍴

Sides (choice of one): Oven-Browned Herb Potatoes 🍴, Roasted Maple Sweet Potatoes 🍴, Whipped Potatoes with Gravy 🍴, Au Gratin Potatoes 🍴, Macaroni and Cheese 🍴, Wild and White Rice Pilaf 🍴 or Smokehouse Baked Beans

Sides (choice of two): (all vegetarian except Country Style Green Beans)
Country Style Green Beans (with onions and ham), Honey Ginger Carrots, Lemon Peppered Broccoli, Roasted Broccoli and Cauliflower, Sautéed Shaved Brussel Sprouts, Roasted Asparagus Spears, Ratatouille (summer vegetable stew) or Green Bean Casserole

Salad (choice of one): Garden Salad (croutons, tomatoes, cucumbers, cheese and two salad dressings) 🍴, Caesar Salad, Greek Salad 🍴, Potato Salad 🍴, Creamy Coleslaw 🍴, Pasta Salad 🍴 or Fresh Fruit Salad 🍴

Dessert (choice of one): Assorted Cake Squares (Baker's choice of flavors), Assorted Cheesecake, Strawberry Shortcake (Angel Food or Pound Cake), Light & Tasty Mousse (strawberry or chocolate), Apple or Cherry Crumb Pie or Mini Cannoli (chocolate chip and ricotta filled)

Plated Dinners

- Ask about our Seasonal Plated Dinner options.
- Plated dinners are served with Garden Salad, rolls, butter, coffee, iced tea, water service and assorted cheesecake.
- Minimum of 25 guests.

Chicken Romesco - \$12.99

Sautéed chicken breast with roasted red pepper sauce, served with Spanish rice and green beans amondine

Focaccia Chicken - \$12.99

Garlic focaccia crusted chicken breast with rosé sauce, served with roasted rosemary potatoes and fresh vegetable medley (carrots, broccoli and cauliflower)

Saltimbocca Chicken - \$15.99

Chicken stuffed with prosciutto, cheese and herbs, served with Parmesan risotto and sautéed zucchini, onion and tomatoes

Blackened Salmon - \$14.99

Blackened salmon served with wild and white rice pilaf and roasted broccoli and cauliflower

Stuffed Sole - \$14.99

Crab and scallop stuffed sole with boursin sauce served with au gratin potatoes and honey roasted carrots

Turkey Filet - \$12.99

Bacon wrapped turkey filet served with roasted garlic mashed potatoes and shaved Brussel sprouts

Filet Mignon – Market Price

Grilled filet mignon served with baby baked potatoes and grilled asparagus

Beef Short Ribs - \$13.99

Braised beef short ribs served with Yukon gold mashed potatoes and sautéed garlic snap peas

Beef Brisket - \$12.99

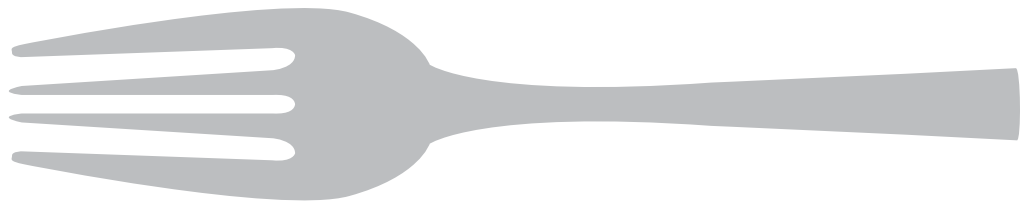
House smoked beef brisket served with baked beans and baked sweet potatoes

Kid's Plate - \$7.99

Chicken fingers and french fries (children 12 and under)





Dinner A' la Carte Items













A' la Carte items can be added to any dinner menu for an additional per person price as listed below.


Entrées

Grilled Chicken Breast	\$2.99
Pan Seared Tilapia	\$2.49
 Tofu	\$2.49
Fried Catfish Filet	\$2.99
Crispy Chicken Strips (3 per person)	\$2.99
Blackened Salmon Filet	\$3.99
Grilled Shrimp (6 per person)	\$4.99
 Gardein Meatless Chicken Nuggets (8 per person)	\$4.99
 Gardein Meatless Chicken Breast	\$4.99
Grilled Flank Steak	\$5.99







Salads

 Creamy Coleslaw	\$0.99
 Home-Style Potato Salad	\$0.99
 Sweet Potato Salad with Shallot and Maple Vinaigrette	\$1.29
 Waldorf Salad	\$1.29
 Garden Salad	\$5.99
 St. Louis Hill Salad	\$6.99
 Greek Salad	\$6.99
 Caesar Salad	\$7.99
 Sensational Spinach Salad	\$10.49
 Fresh Tomato and Cucumber Salad with Burnt Citrus Vinaigrette and Crispy Sweet Potato Tangles	\$10.49

Vegetables

 Steamed Broccoli	\$1.29
 Vegetable Medley	\$1.29
 Sautéed Shaved Brussel Sprouts	\$1.29
 Honey-Ginger Carrots	\$1.29
 Country Style Green Beans (with ham and onion)	\$1.29
 Sautéed Spinach	\$1.29
 Ratatouille (French summer vegetable stew)	\$1.29
 Fresh Grilled Asparagus	\$1.29

Pasta

 Fettuccini Alfredo	\$2.99
 Five Cheese Lasagna	\$3.49
 Cheese Stuffed Shells with Marinara	\$3.49
 Penne Primavera with Basil Pesto	\$3.49
 Cheese Tortellini with Bolognese Sauce	\$3.49
 Meat Lasagna	\$3.99








Specialty Diets






As part of our commitment to excellence in service, we attempt to accommodate those that have special diets, food allergies or other health concerns. To explore further options please contact Event Services at 618-650-3001.

- All specialty meals are served with coffee, iced tea and water service.
- All specialty meals will be priced based on the event menu and market price.
- All specialty meals can come with a gluten free dessert of Nutella Cake or Chocolate Flourless Torte.

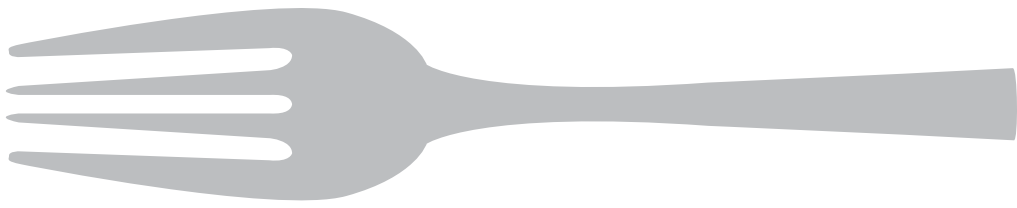
Vegetarian Options

-  Penne Marinara
Penne pasta tossed with our signature marinara and topped with grated parmesan
-  Tortellini Alfredo
Cheese tortellini tossed in our creamy Alfredo sauce
-  Authentic Falafel
Crisp falafel in a whole wheat pita pocket with crisp lettuce, diced tomato, red onion, cucumber, Feta cheese and yogurt sauce (Tzatziki)
-  Caprese Wrap
Garden fresh tomatoes, fresh mozzarella cheese and basil pesto in tomato basil wrap
-  Vegetable Paella
Fresh tomatoes, peppers, onions, zucchini, asparagus and garden peas in saffron scented rice

Vegan Options

-  Szechuan Eggplant and Tofu Stir Fry
A combination of stir fry vegetables, fresh eggplant and firm tofu with a spicy Szechuan sauce over steamed rice
-  Vegan Cassoulet
A hearty French stew of white beans and vegetables and topped with herbed bread crumbs
-  Gnocchi with Mushroom Ragout
A rich and meaty blend of domestic and exotic mushrooms tossed with tender potato gnocchi
-  Summer Vegetable Curry
A mix of potatoes, broccoli and cauliflower in a coconut milk and curry broth over basmati rice
-  Risotto Primavera
A creamy blend of Arborio rice with fresh garden vegetables

Speciality Diets, Cont.



Gluten Free Options

Buffalo Chicken Lettuce Wraps

Grilled chicken strips tossed with buffalo sauce wrapped in crisp leaf lettuce topped with creamy slaw

Portabella Burger

A grilled jumbo portabella mushroom cap on gluten free bun with lettuce, tomato, pickle and served with a bag of gluten free chips

Gluten Free Spaghetti Marinara

Served with gluten free garlic bread and seasonal vegetables

Spaghetti Squash Bolognese

Fresh steamed spaghetti squash topped with our house Bolognese sauce and served with seasonal vegetables

Falafel Crusted Chicken

A plump, juicy chicken breast breaded with Middle Eastern seasoning and sautéed until crisp served with pasta primavera

Potato Crusted Salmon

A salmon filet painted with Dijon Mustard, wrapped with potato curls and seared until golden brown and crispy served with seasonal vegetables



Bar Service

Illinois State Law prohibits the purchase or consumption of alcoholic beverages by persons under the age of 21. SIUe will not serve alcohol to any guest without a valid driver's license or state-issued ID.

No alcohol will be provided without food ordered for the event. A food order must consist of a meal or a substantial order of appetizers which will be provided by Catering Services. If at any time food is not available, alcohol service will discontinue.

Host Bar

Host Bar Service is available for no less than two hours and no more than four hours and is priced per person with a minimum order of ten guests.

Full Host Bar (Beer, Wine, Soda/Bottled Water and Mixed Drinks)

Two Hours	\$12.29
Three Hours	\$13.29
Four Hours	\$14.29

Limited Host Bar (Beer, Wine, and Soda/Bottled Water)

Two Hours	\$9.79
Three Hours	\$10.79
Four Hours	\$11.79

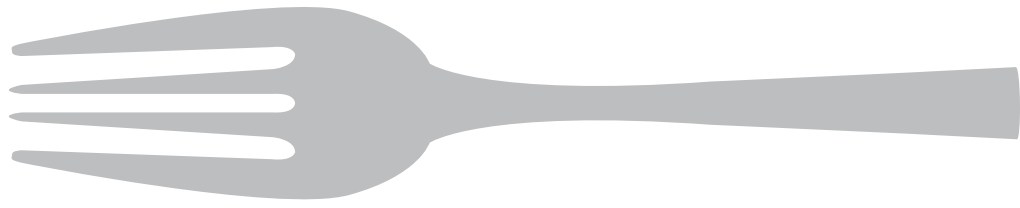
Cash Bar Fees

- Cash Bar set up fee is \$150.00 per event which includes one bartender for no less than two hours and no more than four hours and is priced per person.
- A service fee of \$125.00 will be charged for each additional bartender for no less than two hours and nor more four hours.

Cash Bar Items

Soda/Bottled Water (Pepsi products)	\$2.00
Bottled Beer	\$4.00
Wine	\$5.00
Mixed Drink	\$6.00

Drink Selection



Bottled Beer

- Bud
- Bud Light
- Bud Select
- Michelob Ultra

Mixed Drinks

- Grey Goose Vodka
- Captain Morgan Spiced Rum
- Bacardi Rum
- Johnny Walker Black Label Scotch
- Tanqueray Gin
- Bulleit Bourbon
- Jack Daniels Whiskey
- Bols Amaretto
- Jose´ Cuervo Tequila

Wine

- Red Wine: Sycamore Lane Merlot
- White Wine: Sycamore Lane Chardonnay

Non-Alcoholic

- Pepsi Products
- Assorted Sodas
- Bottled Water



Catering for Student Organizations

Student organizations will receive a 10% discount on their catering order provided the organization is in good standing with the Kimmel Student Involvement Center and the Morris University Center.

- The prices listed below do not reflect the 10% discount.
- All items are for pick-up only and served on disposable, eco-friendly ware.
- Delivery is available for \$10.00 within the Morris University Center.

Snacks by the Pound

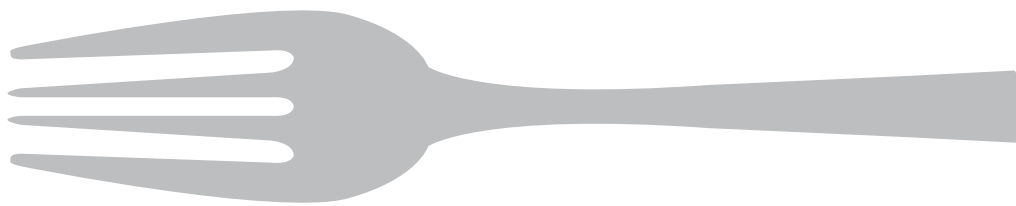
Mini Pretzels	\$2.99
Chex Mix	\$3.49
Potato Chips	\$2.49
Tortilla Chips	\$2.49
Pita Chips	\$2.49
Cookies (1 oz., only by the dozen)	\$4.99/dozen
Donuts (by the dozen)	\$10.99/dozen
Fresh Whole Fruit	\$0.99/each

Dips by the Pint

Roasted Red Pepper Hummus	\$7.49
Salsa	\$2.49
Ranch	\$2.49
French Onion	\$2.49



Appetizers for Student Organizations




Cold Appetizers

(Serves approximately 25 guests. Minimum of a full order.)

 Traditional Cheese & Cracker Tray (Swiss, Cheddar and Pepper Jack and Assorted Crackers)	\$22.99
 Garden Vegetable Tray (Broccoli, Cauliflower, Cherry Tomatoes, Baby Carrots, Celery and Cucumber with Ranch Dip)	\$35.99
 Standard Fresh Fruit Tray (Pineapple, Cantaloupe, Melon and Grapes)	\$37.99

Hot Appetizers

(Serves approximately 50 guests, unless otherwise indicated. Minimum of a full order.)


Flatbread Pizza (Cheese  , Pepperoni or Sausage) (8 slices)	\$6.99
Little Smokies in BBQ Sauce	\$18.99
Cocktail Meatballs (100 pcs) with BBQ or Sweet and Sour Sauce	\$27.99
Mini Tacos with Salsa	\$29.99
Toasted Beef Ravioli with Marinara Sauce	\$32.99
Crab Rangoon with Sweet and Sour Sauce	\$37.99
Mini Pigs in a Blanket	\$42.99
Crispy Chicken Strips with Honey Mustard, Ranch or BBQ Sauce	\$49.99
Potato Skins with melted cheese, chopped bacon served with sour cream	\$54.99



Lunch/Dinner for Student Organizations

- Lunch/Dinner items for student organizations are priced per person (a minimum order of 10 guests).
- Lunch/Dinner items for student organizations are served with available Pepsi products.
- Bottled water is available for an additional cost.
- All events held within the Morris University Center will be served on china with buffet and table linens and cloth napkins.
- Events held outside of the Morris University Center will be on disposables with buffet and table linens.



Brown Bag - \$7.99

Flour tortilla wrap with roasted red pepper hummus filled with choice of ham, turkey or vegetables , individual bags of Miss Vickie's chips, whole fruit and cookie

Cocina Buffet - \$9.49

Tortilla chips, 6" flour tortillas, grilled chicken, queso sauce, refried beans, seasoned rice, pico de gallo, sour cream, shredded lettuce, guacamole and assorted cookies


Pizza and Pasta Buffet - \$9.49

Pizza (choice of cheese, , pepperoni or sausage), Baked Penne Marinara  or Bolognese, garlic bread sticks and assorted cookies

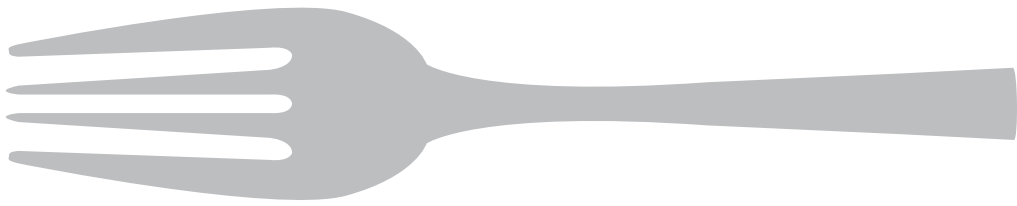
All American Buffet - \$9.99

Hamburgers, hot dogs, buns, condiments (ketchup, mustard and mayonnaise packets), individual bags of Miss Vickie's chips, whole fruit and assorted cookies

Deli Buffet - \$10.49

Ham, turkey, cranberry pecan chicken salad or sun-dried tomato hummus  (choice of three), multi-grain buns, lettuce, tomatoes, pickles, American and Swiss cheeses, mayonnaise and mustard packets, individual bags of Miss Vickie's chips and assorted cookies

Retirement Reception Packages



- Retirement Reception Packages include disposable service ware.
- Pricing does not reflect out of building charges.
- All packages will serve 100 guests.
- All packages are served with coffee (2 gallons), water service, and lemonade or iced tea (choice of one, 5 gallons), unless otherwise indicated.

No substitutions allowed

Option 1 - \$150.00

Full Sheet Cake – Chocolate, White or Marble
Cookies (1 oz.) Nine Dozen Assorted

Option 2 - \$250.00

Full Sheet Cake – Italian Cream, Carrot or German Chocolate
Two Standard Fruit Trays
Spritzer or Sherbet Punch (choice of one)

Option 3 - \$250.00

Two Standard Fruit Trays
Sweet and Sour Meatballs (100 pcs)
Toasted Ravioli with Marinara Sauce (100 pcs)

Before placing an order for a faculty or staff retirement reception, please contact your department for budget guidelines.

Carry Out Party Trays

The client is responsible for the set-up, maintenance, clean-up and appropriate disposal of all carry out items. Please refer to the website for guidelines regarding safe handling of food.

Carry Out Party Trays

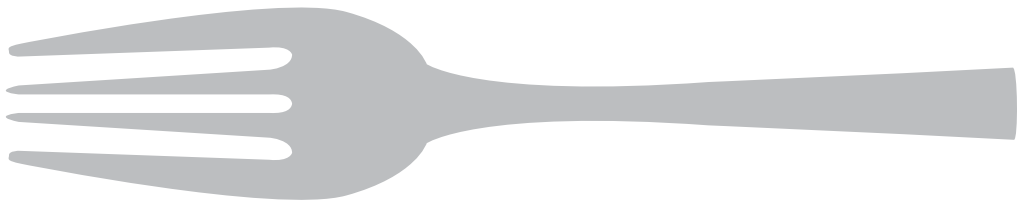
- Half Tray serves 8-10 guests, Full Tray serves 18-20 guests
- Food is provided in disposable containers.
- Disposable serving utensils, sterno gel fuel and chaffers may be purchased separately.
- Delivery is available for \$10.00 within the Morris University Center.
- Available for pick up Monday through Friday between 8am and 4:30pm in Event Services.

Half Tray/Full Tray

 Garden Salad (Iceberg and Romaine, Cheese and Croutons) with Ranch, French and Fat-Free Raspberry Vinaigrette	\$10/\$18
Sweet and Sour Meatballs (2 pp)	\$12/\$20
 Mashed Potatoes with Butter	\$15/\$25
Toasted Ravioli with Marinara Sauce with Cheese  or Meat (60 pcs/120 pcs)	\$15/\$25
 Baked Ziti with or without meat	\$18/\$32
Baked Penne Pasta with Marinara  or Bolognese Sauce	\$18/\$32
 Macaroni and Cheese	\$18/\$32
 Five Cheese Lasagna	\$20/\$35
 Eggplant Parmesan	\$20/\$35
 Fresh Seasonal Fruit Salad	\$25/\$40
 Cheese Tortellini Alfredo	\$25/\$45
Cheese Tortellini Bolognese	\$25/\$45
Meat Lasagna	\$25/\$45
Sausage and Peppers	\$27/\$50
Fried Chicken (2 pcs pp, mixed only)	\$30/\$50
Chicken Fingers with BBQ, Ranch or Honey Mustard (20-30 pcs/50-60 pcs)	\$30/\$55
 Mozzarella Sticks (75 pcs/150 pcs)	\$32/\$58
Chicken Parmesan	\$40/\$70
Boneless Wings (40 pcs/80 pcs)	\$40/\$75
Buffalo, Plain or Honey BBQ with Ranch Dip and Celery Sticks	
Ice Cream, 3 gallons	(flavors and prices available upon request)
Dinner Roll	\$0.15 each
Butter Packet	\$0.05 each
Eco-friendly Plate	\$0.10 each
Styrofoam Plate 9"	\$0.07 each
Cutlery Combo with Napkin	\$0.50 each
Disposable Serving Tong	\$0.75 each
Disposable Serving Spoon	\$0.75 each
Sterno (burn time 4 hours)	\$1.50 each
Disposable Chafing Rack (includes water pan)	\$7.00 each

Please see page 4 for carry out beverage options

Carry Out Boxes



Breakfast Box Options (Minimum of 10 orders)

Breakfast Box includes disposable service ware and is priced per person.



Continental - \$5.29

Fresh baked muffin, orange juice or milk (pint, 2% white), bagel or croissant, whole fresh fruit, butter, jelly and cream cheese



Morning Break - \$6.29

Fresh baked muffin, yogurt parfait with fruit and granola, whole fresh fruit, milk (pint, 2% white) or orange juice



Light & Fit - \$7.29

Fresh seasonal fruit cup, low-fat yogurt, choice of individual bowl of Special K, Cheerios or gluten free Honey Nut Chex, skim or low-fat milk and orange juice

Lunch Boxes (Minimum of 10 orders)

Lunch Box includes disposable service ware and is priced per person.

Lunch Box includes one canned soda (Pepsi product). Bottled water available for an additional cost.

Sandwich Box - \$7.99

Sandwich or Wrap (choice of one)

Multi-Grain Bread or Wrap (white or honey wheat)

Filling (choice of one)

Roast Turkey, Ham, Roast Beef, Cranberry-Pecan Chicken Salad or Grilled Seasonal Vegetable

Served with a bag of Miss Vickie's chips, fresh whole fruit, one cookie, lettuce, tomato, pickle, mustard and mayonnaise packets

Salad Box

Salad (choice of one)

Chicken Caesar with Caesar Dressing - \$7.99

Tuscan Harvest with House Poppy Seed Dressing - \$9.99

Fresh tender greens topped with grilled chicken, tart Granny Smith apple slices, dried cranberries, praline pecans and bleu cheese crumbles

Sensational Spinach with Raspberry Vinaigrette Dressing - \$9.99

Fresh spinach salad with grilled chicken strips, strawberries, thin sliced red onion, feta cheese and walnuts

Greek Chicken Salad with Greek Vinaigrette - \$9.99

Served with a choice of fresh whole fruit or one cookie

Half and Half Box - \$11.99

Choose any half sandwich from above and pair it with any half salad from above.

Served with choice of fresh whole fruit or one cookie.

Lunch Box A' la Carte items (add to any Lunch Box, priced per person)

Pasta Salad	\$1.29	Potato Salad	\$1.29
Fruit Salad	\$1.29	Cole Slaw	\$1.29
Cookie	\$0.59		