

Beverages

	Carafe (serves 5)	Gallon (serves 16)
Hot Beverages		
Choice of Regular or Decaf	\$3.80	\$12.40
Hot Chocolate (Seasonal)	\$3.80	\$12.40
Apple Cider (Hot or Cold)	\$5.10	\$16.25
Hot Tea (Variety of Regular & Herbal Teas)	\$5.50	\$16.25
Starbucks Coffee - Regular or Decaf	\$5.75	\$18.35
 Cold Beverages		
Country Time Lemonade		\$14.00
Juice (Apple, Cranberry, Grape or Orange)	\$4.90	\$14.40
Iced Tea	\$5.50	\$16.25
 Spritzers/Punch		
Fruit Punch		\$14.00
Citrus Spritzer		\$14.40
Cranberry Spritzer		\$16.80
 Individual Beverages		
Milk - Pint (White or Chocolate)		Each \$1.35
Soft Drinks (Pepsi Products: Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Caffeine Free Diet Pepsi, Wild Cherry Pepsi, Lipton Brisk Iced Tea w/Lemon, Mountain Dew, Diet Mountain Dew, or Code Red)		\$1.25
Bottled Water (20 oz. Aquafina)		\$1.40
Bottled Juice (Ass't 16 oz. - Flavors include: Orange, Apple Kiwi Strawberry, Cranberry, Cran-Grape, Cran-Pomegranate, Ruby Red, or Grapefruit)		\$1.70

Pastries

	Each	Dozen
Petite Sweet Rolls (1.5 pp)		\$8.64
Assorted Donuts		\$9.85
Assorted Muffins		\$11.64
Assorted Low-Fat Muffins		\$11.64
Specialty Breads (serves 2)	\$1.05	
Assorted Bagels w/Cream Cheese	\$1.93	
Cupcakes (Chocolate, Vanilla or Yellow)	\$0.77	
Specialty Cupcakes (Italian Cream, Carrot or Banana)	\$0.94	

Cookies

Cookies (½ oz.)	\$3.74 per dozen
Cookies (1 oz.)	\$6.49 per dozen
Cookies (3 oz.)	\$11.17 per dozen

Flavors available: Chocolate Chip, Oatmeal Raisin, Peanut Butter, Reese's Pieces Peanut Butter, Sugar, Almond Toffee, Chocolate-Chocolate Chip, Macadamia Nut, and M & M

Gourmet Cookies

Cookies (2 oz.)	\$8.25 per dozen
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Flavors available: Macadamia Nut, Orange Cranberry, M & M, Chocolate Chip and Coconut Pecan

Brownies

Brownies (2 x 3)	\$9.79 per dozen
Congo Bars (2 x 3)	\$9.79 per dozen

Sweets

Assorted Sweet Streets	\$12.09 per dozen
Assorted Mini Cheese Cakes	\$12.09 per dozen
Rice Krispie Treats (minimum order of 100. Must be ordered two weeks in advance)	\$1.29 each

Snacks

	Individual Serving
Whole Fruit	\$1.09
Yogurt	\$1.40
Fruit Cup	\$2.20
Cereal & Milk	\$1.95
	Per Pound
Mini Pretzels (2 oz./per person)	\$3.95
Snack Mix	\$6.30
	Serves 25
Potato Chips and French Onion Dip	\$12.80
Mixed Nuts	\$27.65
Tortilla Chips and Salsa	\$28.15
Popcorn Machine Rental (upon availability)	\$15.00
Individual Popcorn Packets (10.6 oz. bag)	\$0.75
Popcorn (Case of 24/10.6 oz. bags)	\$17.96

Hot Hors D'Oeuvres

Prices based on 50 pieces (1 per person) unless noted

Beef Franks in a Blanket	\$35.25
Breaded Chicken Tenders with Sweet & Sour Sauce	\$60.67
Broccoli Cheese Bites	\$38.75
Broiled Scallops Wrapped in Bacon	MARKET PRICE
Chicken Drummettes (Regular or Hot)	\$42.35
Chicken Kabobs	\$66.40
Chicken Quesadillas	\$65.30
Cocktail Wieners in BBQ Sauce	\$20.50
Crab Rangoon with Sweet & Sour Sauce	\$44.50
Deep Fried Stuffed Jalapeno Poppers	\$57.95
Grilled Tenderloin of Beef with Dollar Rolls	MARKET PRICE
Hot Crab Dip with Crackers	\$55.50
Little Smokies in BBQ Sauce	\$25.75
Mini Breaded Chicken Cordon Bleu	\$36.05
Mini Burritos with Salsa	\$45.25
*Mini Chicken Cordon Bleu	\$40.45
Mini Crab Cakes	\$77.95
Mini Egg Rolls (Assorted)	\$42.20
Mini Taco's with Taco Sauce	\$23.85
*Mozzarella Cheese Sticks	\$45.60
Petite Quiche Lorraine (Assorted)	\$63.75
Sheet Pan Pizza - Cheese (16 slices ea./3 x 4" square)	\$12.00
Sheet Pan Pizza - Sausage (16 slices ea./3 x 4" square)	\$12.75
Sheet Pan Pizza - Pepperoni (16 slices ea./ 3 x 4" square)	\$12.75
Spanokopita	\$74.00
Spicy Stuffed Mushrooms	\$52.50
Spinach Parmesan Dip with Tortilla Chips	\$68.95
Steam Chinese Dumplings with Plum Sauce	\$67.85
Sweet & Sour Meatballs (per 100)	\$56.50
Sweet & Sour Meatball Skewers	\$59.45
Tenderloin of Beef Teriyaki Kabobs	MARKET PRICE
Thai Cashew Chicken Springroll	\$77.50
Toasted Ravioli with Marinara Sauce	\$46.50

MARKET PRICE - Prices fluctuate based on market.

To upgrade service from paper to china add \$1.00 per person. For Out-of-Building china upgrade, add \$1.50 per person

Can be ordered in 1/2 orders.

***New Menu Item**

2011 - 2012 Catering Menu

for Non-University Sponsored Events

August 2011

Cold Hors D'Oeuvres

Prices based on 50 pieces (1 per person) unless noted

Asparagus Spears Wrapped in Smoked Turkey	\$56.75
Assorted Cheese & Cracker Tray	\$86.75
Chicken Salad Roll Ups	\$47.50
Devilled Eggs	\$44.50
Finger Sandwiches (Chicken Salad, Ham Salad)	\$54.50
Fresh Fruit & Cheese Tray (with crackers)	\$89.95
Fresh Fruit Tray	\$85.95
*Fresh Vegetable Appetizer Pizza Wedges	\$47.60
Fresh Vegetable Tray with Dip	\$85.95
Fruit Kabobs with Amaretto Dip	\$88.50
Hummus with Pita Chips	\$55.50
*Mexican Vegetable Roll-Ups	\$45.60
Mini Vegetable Wraps	\$43.50
Pecan Salmon Roll with Assorted Crackers	\$44.00
Rye Bread Round with Dill Dip (serves 25)	\$34.95
*Salami, Cheese and Pickle Kabobs	\$45.50
Shrimp Cocktail	MARKET PRICE
Silver Dollar Sandwiches (Ham, Roast Beef, Turkey or Vegetarian) - per dozen	\$16.50
Spicy Shrimp Dip and Crackers (serves 25)	\$50.40
Stuffed Cherry Tomatoes	\$56.00
Stuffed Cucumber Snack	\$42.50
Sun Dried Tomato and Garlic Dip with Assorted Crackers	\$44.50

*New Menu Item

MARKET PRICE - Prices fluctuate based on market.

Can be ordered in 1/2 orders.

To upgrade service from paper to china add \$1.00 per person. For Out-of-Building china upgrade, add \$1.50 per person

Continental Breakfasts

The Prairie State Continental Breakfast #1 \$5.67 per person
Chilled Juice (1), Fresh Baked Muffins or Sweet Rolls, Coffee, Hot Tea & Milk

The Mid-Western Continental Breakfast #2 \$6.27 per person
Chilled Juice (1) , Fresh Cut Seasonal Fruit Tray, Fresh Baked Muffins or Sweet Rolls, Coffee, Hot Tea and Milk

Continental Breakfast #3 \$6.33 per person
Chilled Juice (1), Fresh Cut Seasonal Fruit Tray, Low-Fat Muffins, Coffee, Hot Tea and Milk

Continental Breakfast #4 \$7.32 per person
Chilled Juice (1), Fresh Fruit Cup, Yogurt, Mini Muffins, Coffee and Hot Tea

Add donuts: .95¢ per person

Add bagels with flavored cream cheese: \$1.45 per person

For Continental Breakfasts - to upgrade service from paper to china add \$1 per person

For Out-Of-Building china upgrade - add \$1.50 per person

Breakfast Buffet

(Minimum of 25 people)

Breakfasts include a choice of: 2 Chilled Juices (Orange, Grape, Cranberry, Apple or Pineapple), Coffee (Regular or Decaf) and Herbal Teas

Breakfast Menu #1 \$8.53 per person
Fluffy Scrambled Eggs, Link Sausage, Crisp Bacon, Biscuits & Gravy, American Fried Potatoes

Breakfast Menu #2 \$8.91 per person
Fresh Fruit Tray, Scrambled Eggs, Link Sausage, Crisp Bacon, Hash Brown Potatoes and Biscuit (with butter and jelly)

Breakfast Menu #3 \$9.19 per person
Fresh Fruit Tray, Half Moon Omelets (Cheese or Ham & Cheese), Hash Brown Casserole, English Muffins
To add bacon or sausage links please add \$1.50 per person

Breakfast Menu #4 \$9.19 per person
Breakfast Casserole (eggs, sausage, potatoes and gravy), Biscuits (butter and jelly), Fresh Fruit Salad

***To add pancakes, waffles or french toast to breakfast buffet
add \$1.50 per person***

Salads

All Salads are served with Rolls and Butter, Coffee or Iced Tea and Iced Water
Light and Tasty Mousse (Chocolate or Strawberry)

Chef Salad \$10.93

Fresh mixed greens topped with turkey, ham, cheese, hard boiled eggs and tomatoes. Choice of dressing.

Traditional Caesar Salad (includes breadsticks) \$9.49

- Add Chicken \$11.45

Cobb Salad \$10.93

Julienne of turkey, bacon, bleu cheese, avocados, tomatoes, chopped boiled eggs and black olives on a bed of mixed greens with your choice of salad dressing.

Tuscan Harvest Salad \$11.33

Tuscan Harvest Salad with Grilled Chicken Strips \$12.42

Fresh tender greens topped with tart Granny Smith apple slices, dried cranberries, praline pecans, and Bleu Cheese crumbles served with our House Poppy Seed Dressing and grilled chicken strips.

Tuscan Harvest Salad with Grilled Salmon \$134.49

Fresh tender greens topped with tart Granny Smith apple slices, dried cranberries, praline pecans and Bleu Cheese crumbles served with our House Poppy Seed Dressing and grilled salmon.

Soup & Salad Bar \$13.79

Choice of 1 vegetarian and 1 meat soup with fresh garden salad bar including: chopped ham, bacon bits, chopped eggs, cherry tomatoes, green peppers, cucumbers, shredded cheese and croutons.

Dressing Choices: Ranch, Italian, french, Balsamic Vinaigrette, Raspberry Vinaigrette, Hot Bacon Dressing, Caesar, Bleu Cheese and Asian Dressing

Sandwiches

All luncheon sandwiches include: Salad, Apple or Cookies, Coffee or Iced Tea and Iced Water
Additional charge for Bottled Water

Express Deli Buffet (self serve) \$9.95 per person

Deli tray featuring sliced turkey and ham, american and swiss cheeses, assorted kaiser rolls, condiment tray (shredded lettuce, sliced tomatoes, pickles, mustard and mayo packets), Potato Chips, **Choice of One:** Pasta Salad, Cole Slaw, Bean Salad or Potato Salad; **Choice of One:** Bakery Fresh Brownies or Cookies; **Choice of One:** Coffee or Iced Tea, and Water Service
To add a Salad - add \$1.75 per person; Soup - \$1.95 per person; Meat - \$2.00 per person

Sack Lunches \$8.09 per person

Sliced turkey breast, ham, roast beef or vegetarian sandwich on kaiser roll
Choice of One: American or Swiss Cheese; **Choice of One:** Pasta Salad, Cole Slaw or Bean Salad; **Choice of One:** Apple or Cookie; and Canned Soda (Pepsi Products)
*To substitute a croissant for the kaiser roll add .99 ¢ per person. **Note: All sides must be the same or sack lunch will be billed at higher deli buffet price.***

STARBUCKS SACK LUNCHES

Starbucks Sack Lunches include: Miss Vickie's Chips, Dessert & Soda
Add a fruit cup for \$2.20 per person
Minimum of 5 sandwiches - must all be the same

Ham & Swiss Panini \$9.75 per person

Black Oak Honey & Brown Sugar Cured Ham, swiss cheese, plum tomato slices, leaf lettuce with honey dijon sauce between Artisan New York Rye Bread Slices

Tuna & Cheddar Sandwich \$9.65 per person

Tuna Salad sandwich with sourdough white bread, cheddar cheese and green leaf lettuce

Roast Turkey Pesto Sandwich \$9.65 per person

Roast Turkey Pesto, sun-dried cranberries, romaine lettuce and pesto sauce served on a seeded baguette

Chicken Club Sandwich \$9.65 per person

Marinated grilled chicken breast, cheddar cheese, crisp bacon, romaine lettuce leaves, sun-dried tomato cream cheese spread between Wheat Bread slices

Fresh Mozzarella Pesto Sandwich \$9.75 per person

Sliced fresh mozzarella, fresh basil, sun-dried tomatoes, romaine lettuce leaves and pesto sauce served on a seeded baguette

Lunch Entrée

Lunch entrée includes: salad, vegetable, starch, bread, dessert and coffee or iced tea and water

See "Accompaniments to the Lunch/Dinner Entrée" page for selections

Sauteed Chicken Breast with Supreme Sauce \$14.75

Boneless chicken breast sauteed to tender perfection and topped with a delicious creamy chicken based white sauce

Garlic Cheddar Chicken \$14.95

Chicken breast dipped in garlic butter and cheddar bread crumbs

Sauteed Chicken Breast with White Wine, Capers and Lemon \$14.50

Baked Cod with Lemon Dill Butter \$15.25

Chicken Cordon Bleu with Supreme Sauce \$14.95

Boneless chicken breast stuffed with ham and cheese and topped with a supreme sauce

Herbed Turkey Breast with Lemon Tarragon Cream Sauce \$13.90

Tender turkey breast topped with creamy mushroom sauce

Baked Salmon with Dill, Capers, and Lemon Butter Sauce \$17.50

Vegetarian Fare

Includes Garden Green Salad with Assorted Dressings or Caesar Salad; Breadstick, Dessert,

Coffee, Iced Tea and Water

Vegetarian Lasagna \$13.25

Lasagna noodles stuffed with layers of vegetables and cheese

Pasta Primavera \$13.95

Bowtie Pasta tossed with carrots, zucchini, squash, peppers and cherry tomatoes, and mixed with Olive Oil and Parmesan Cheese

Three Vegetable Penne with Tarragon Basil Pesto \$14.25

Penne pasta tossed with asparagus, zucchini and thin green beans in a delicious garlic basil olive oil sauce

Portabella Mushroom Steak \$12.85

Fresh portabella mushroom grilled until golden brown with garlic butter

Dinner Entrée

All entrees are served with your choice of Tossed Salad with choice of dressings, or Caesar Salad; choice of Vegetable, Starch, Dessert, Rolls and Butter, Coffee, Iced Tea and Water

Stuffed Pork Loin	\$18.95
Slow cooked pork loin layered over cornbread stuffing	
Apple Ginger Pork Tenderloin	\$18.75
Pork loin marinated with ginger, garlic, and apple juice then baked to perfection	
Beef Marsala	Market Price
Fillet of beef with shallots and mushrooms in a marsala wine demi glaze	
Bacon Wrapped Sirloin Steak	\$23.50
Sirloin Steak wrapped in bacon and grilled to perfection	
Roast Beef Au Jus	\$18.50
Slow roasted to tender perfection	
Braised Beef Brisket	\$19.75
Tender roasted beef brisket	
Cajun Catfish	\$16.25
Grilled catfish coated with Cajun spices	
Grilled Tilapia with Mango Salsa	\$17.25
Succulent grilled tilapia served with a fruity salsa	
Stuffed Chicken Florentine with Spinach	\$19.50
Boneless chicken breast stuffed with spinach, onion, bacon and cream cheese	
Rosemary Chicken Breast	18.75
Seasoned with herbs and served with julienne vegetables and fresh rosemary	
Potato Encrusted Chicken	\$19.45
Boneless chicken breast topped with olive oil, garlic and shredded potatoes-baked golden brown and accented with mango salsa	
Roasted Tenderloin of Beef	Market Price

Accompaniments to the Lunch/Dinner Entrees

SALADS

Mixed Garden Green Salad with Cheese & Croutons - Choice of three (3)

dressings (see below)

House Salad with: egg, tomatoes, cheese, cucumbers and croutons \$1.50 extra

Petite Caesar Salad \$1.50 extra

Spinach Salad with seasonal fruit, onion, feta cheese and walnuts \$1.85 extra

Spring Mixed Salad with seasonal fruit, onion, feta cheese and walnuts \$1.85 extra

CHOICE OF SALAD DRESSINGS

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

STARCH

Baked Potato with Butter & Sour Cream

Duchess Potato

Herbed Oven Brown Potatoes

Mesquite Roasted Redskin Wedges

Orzo

Redskin Roasted Rosemary Potatoes .95¢ extra

Rice Pilaf

Sweet Potato Casserole .95¢ extra

Twice Baked Potato

Whipped Potatoes with Gravy

Wild Rice

Yukon Gold Mashed Potatoes .95¢ extra

Accompaniments to the Lunch/Dinner Entrees (continued)

VEGETABLE

Asparagus Spears	.95¢ extra
Bell Peppers, Zucchini, Broccoli & Carrots	
Broccoli Spears with Butter	
Corn O'Brien	
Fresh Medley of Vegetables (broccoli, cauliflower and carrots)	
Garlic Ginger Carrots	
Green Beans Amandine	
Mixed Vegetables	
Roasted Mediterranean Vegetables	.95¢ extra

DESSERTS

Fruit Pie: Cherry, Peach or Apple Crumb	
Mousse: Chocolate or Strawberry	
Served in a Chocolate Cup	\$1.00 extra
Assorted Cheese Cake	
Cake Squares: Chocolate, White or Yellow	
Italian Cream Cake Squares	.95¢ extra
Forest Gump Chocolate Decadence Cake with Strawberry or Raspberry Sauce	.95¢ extra
Sugar Free Low-carb Cheesecake: Lemon, Citrus or Raspberry	
Strawberry Shortcake	.95¢ extra
Black Forest Layer Cake	.95¢ extra
Red Velvet Cake	.95¢ extra
Chocolate Obsession Cake	.95¢ extra

BUFFET MENU

(Served to groups of 50 or more)

Dinner Buffet

\$18.80 per person

Choice of One: Roasted Top Round, Fried Chicken, Roast Turkey Breast with Turkey Gravy, Pepper Pork Loin with Peach Sauce, Beef Brisket, Cajun Catfish

Choice of Two: Oven Brown Herb Potatoes, Whipped Potatoes with Gravy Au Gratin Potatoes, Fettuccini Alfredo, Fried Rice, Wild Rice Casserole, Twice Baked Potato, or Roasted Baby Red Potatoes

Choice of Two: Buttered Corn, Green Beans, Mixed Vegetables, Buttered Carrots

Choice of One: Cole Slaw, Tossed Salad, Cucumber Salad, Waldorf Salad, or Caesar Salad

Deluxe Buffet

\$22.50 per person

Choice of One: Round Roast of Beef, Turkey Breast with Turkey Gravy, Garlic Cheddar Chicken Breast, Pepper Pork Loin with Peach Sauce, Baked Fresh Ham

Choice of One: Fried Chicken, Blackened Catfish, BBQ Pork Steak, Chicken Breast with Supreme Sauce, Lemon Pepper Tilapia, Yankee Pot Roast

Choice of One: Three Cheese Lasagna(v) , Fettuccini Alfredo(v) , Mostaccioli, Chicken Fried Rice, or Pasta Bianca(v) (v) = vegetarian

Choice of One: Oven Brown Herb Potatoes, Whipped Potatoes with Gravy, Au Gratin Potatoes, Twice Baked Potato, Rice Pilaf, or Roasted Rosemary Potatoes

Choice of Two: Green Beans Amandine, Garlic Ginger Carrots, Lemon Peppered Broccoli, Fresh Medley of Vegetables, Mini Corn on the Cob, Asparagus Spears (.75¢ extra), Roasted Mediterranean Vegetables (.75¢ extra), Sweet Potato Casserole

Choice of Two: Garden Green Salad with assorted dressings, Caesar Salad, Waldorf Salad, Fresh Spinach Salad (with mandarin oranges, candied walnuts, thin sliced red onion and Mandarin Orange Salad Dressing

Both buffets include: Assorted Bakery Breads, Coffee, Iced Tea, Water Service

Both buffets include (choice of one): Cake Squares, Strawberry Shortcake, Light and Tasty Mousse (chocolate or strawberry), Apple or Cherry Crumb Pie, Assorted Cheese Cakes, Marble Cake with Chocolate Icing, Sugar Free Low-Carb Cheese Cake (lemon, citrus or raspberry), Carrot Cake (.75¢ extra), Black Forest Layer Cake (.75¢ extra), Red Velvet Cake (.75¢ extra)

Add to either buffet:

~Additional Meat - \$2.50

~Additional Salad - \$1.50