

University Catering

at the
HOTEL
and conference center™



University Housing
UNIVERSITY CATERING

Welcome

UNIVERSITY CATERING

at the I Hotel and Conference Center

Welcome to University Catering at the I Hotel and Conference Center. Our team of culinary experts and service professionals are eager to work with you to make your special event a success.

Whether you are planning a business luncheon, casual meeting, or a formal social occasion, you will find that our menu offers a variety of distinctive options to meet your needs. From classic breakfast and lunch buffets, to gourmet hors d'oeuvres and elegant waiter-served dinners, we can help to create a menu that complements your occasion and leaves a lasting impression on your guests.

To schedule an appointment or to make a reservation, contact the I Hotel and Conference Center at (217) 819-5000 or email universitycatering@illinois.edu. We are excited at the opportunity to make your event a memorable occasion!

Sincerely,

DAWN AUBREY

Director of Dining Services/University Catering

University Housing

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Breakfast

BREAKFAST SELECTIONS

Breakfast & Brunch Buffets include service for up to 1 ½ hours.

CONTINENTAL BREAKFAST *\$9.25 per person*

Chilled Orange & Cranberry Juice
Columbia Street Roastery Regular & Decaffeinated Coffee
Assorted Hot Teas
Assorted Pastries
Seasonal Fresh Fruit Tray

ASSORTED PASTRIES *\$3.75 per person*

3 varieties provided by our Pastry Chefs: Scones, Demi Danish, Fruit Puffs, Muffins, Mini-Croissants, Filled Croissants, Bagels with Cream Cheese & Butter. Toaster available upon request, flavored cream cheese at *additional cost of \$0.30 per person*

Assorted Donuts available by the half dozen, Sticky Buns & Pecan Rolls available (2 dozen minimum)

BREAKFAST BUFFET *\$11.95 per person*

Scrambled Eggs

Choose one of the following breakfast meats:

Applewood Smoked Bacon
Turkey Sausage
Sausage Links

Seasoned Home Fries

Assorted Pastries or Whole Fruit

Columbia Street Roastery Regular & Decaffeinated Coffee, assorted Hot Teas, Chilled Orange & Cranberry Juice

EXECUTIVE BREAKFAST BUFFET \$13.95 per person

Scrambled Eggs or Santa Fe Scramble with Ham

Choose one of the following breakfast meats:

Applewood Smoked Bacon

Sausage Links

Turkey Sausage

Seasoned Home Fries

French Toast or Pancakes with Hot Maple Syrup

Seasonal Fresh Cut Fruit

Columbia Street Roastery Regular & Decaffeinated Coffee, assorted Hot Teas, Chilled Orange & Cranberry Juice

Add U of I Belgian Waffle Bar for an additional \$2.00 per person

EXPRESS BREAKFAST \$10.95 per person

Choose one of the following breakfast sandwiches:

Scrambled Egg, Cheddar & Applewood Smoked Bacon on Biscuit

Spinach, Egg & Swiss on Ciabatta

Scrambled Egg with Cheddar on Croissant

Ham, Egg & Cheese on a Biscuit or Croissant

Breakfast Burrito (sausage, egg, cheese, salsa wrapped in a tortilla)

Ham & Cheese Croissant

Seasonal Fresh Cut Fruit

Yogurt Parfait

Columbia Street Roastery Regular & Decaffeinated Coffee, assorted Hot Teas, Chilled Orange & Cranberry Juice

BUILD YOUR OWN BREAKFAST BUFFET \$16.50 per person

Choose 1: Scrambled Eggs, Scrambled Eggs with Cheese, Denver Scramble, Spinach & Sausage Strada

Choose 1: Applewood Smoked Bacon, Sausage Links or Turkey Sausage

Choose 1: Sausage Gravy & Biscuits, Pancakes or French Toast

Seasoned Home Fries

Fresh Fruit Salad, Yogurt Parfait or Whole Fruit Bakset

Breakfast Pastries

Columbia Street Roastery Regular & Decaffeinated Coffee, assorted Hot Teas, Chilled Orange & Cranberry Juice

U of I Belgian Waffle Bar for an additional \$2.00 per person

SUMPTUOUS BRUNCH BUFFET \$19.50 per person (Additional \$50 fee for carver. This buffet only available for groups of 40 or more.)

Choose 1: Sliced Baked Ham or Roasted Turkey Breast

Choose 1: Chicken & Apple Sausage, Scallion & Cream Cheese Frittata or Spinach, Mushroom & Monterey Jack Frittata

Roasted Red Bliss Potatoes with Parmesan & Fresh Herbs

Three Cheese Strada Florentine

Brunch Breads

Seasonal Fresh Cut Fruit

Columbia Street Roastery Regular & Decaffeinated Coffee, assorted Hot Teas, Chilled Orange & Cranberry Juice

CHEF-ATTENDED OMELET STATION *Additional \$5.25 per person with any buffet (Available only for groups between 25-75)*

Add flair to any breakfast buffet with omelets and eggs prepared to order, right in front of your guests. Includes the following condiments: sweet peppers, mushrooms, scallions, diced ham, tomatoes, bacon crumbles, spinach, cheddar and Monterey Jack cheeses.

ALA CARTE ITEMS

Additional Breakfast Meat Selection *as addition to order \$3.00 per person*

Biscuits & Sausage Gravy *as addition to order \$3.00 per person*

Hot Cereal with Toppings *as addition to order \$2.50 per person*

Choose 1: Oatmeal, Grits, Cream of Wheat

Topping to include Almonds, Brown Sugar, Maple Syrup, Cinnamon and Honey

Yogurt Parfaits *\$4.25 each*

Yogurt *\$2.25 each*

Granola Bars *\$2.50 each*

Cold Cereal with Milk *as addition to order \$2.75 per person*

Greek Yogurt Bar (includes seasonal cut fruit, granola, almonds, honey) *\$4.75 per person*

Fresh Whole Fruit Basket *\$2.00 per person*

PASTRY SELECTIONS

Bagels with Butter, Cream Cheese, Jelly *\$12.50 per half dozen*

Fruit Puffs *\$7.50 per half dozen*

Sticky Buns & Pecan Rolls (2 dozen minimum) *\$16.00 per dozen*

Muffins *\$9.00 per half dozen*

Donuts *\$8.00 per half dozen*

Mini-Croissants *\$9.00 per half dozen*

Scones *\$9.00 per half dozen*

Filled Croissants *\$9.00 per half dozen*

Demi Danish *\$7.50 per half dozen*

BEVERAGES

Water Service with Glassware (Groups of 41 or more) *75¢ per person*

Assorted Soft Drinks *\$2.00 each*

Columbia Street Roastery Regular Coffee *\$1.95 per person*

Bottled Juices *\$2.35 each*

Columbia Street Roastery Decaffeinated Coffee *\$1.95 per person*

Dasani Bottled Water *\$2.00 each*

Hot Chocolate *\$1.95 per person*

Assorted Tea Bags with Hot Water *\$1.95 each*

Orange Juice *\$1.95 per person*

Milk: 2% or Skim *\$1.95 per person*

Cranberry Juice *\$1.95 per person*

Additional Juice Selections *as addition to order \$1.50 per person*

Mimosas or Bloody Mary's *as addition to order \$80.00 per gallon*

Breaks & Snacks

SNACKS

- Tortilla Chips & Fresh Salsa *\$2.75 per person*
- Add Guacomole *\$1.25 per person*
- Soft Pretzels with honey Dijon mustard dip *\$3.25 per person*
- Party Snack Mix *\$3.25 per person*
- Homemade Kettle Chips with Dip *\$2.75 per person*
- Granola Bars *\$2.50 each*
- Roasted Red Pepper Hummus with Grilled Pita *\$3.25 per person*
- Crudit  Platter *\$4.75 per person*
- Flatbreads with Two Cheese Spreads and Vegetables *\$3.25 per person*
- Deluxe Mixed Nuts *\$4.25 per person*
- Sweet Pita Points *\$2.75 per person*
- Trail Mix & Yogurt Raisins *\$4.25 per person*

BAKERY

- Assorted Cookies *\$15.00 per dozen*
- Chocolate Chunk Bars *\$3.25 per person*
- The BIG Cookie *\$3.25 per person*
- Lemon Bars *\$3.25 per person*
- Cupcakes *\$15.00 per dozen*
- Rocky Road Bars *\$3.25 per person*
- Bakery Bars *\$17.50 per   dozen*
- Raspberry Bars *\$3.25 per person*

GIFT BASKETS

- Personal Illini Gift Cup *\$15.00*
- Large Gift Basket *\$40.00*
- Gourmet Gift Basket *\$55.00*

CAKES

- Gourmet Filled Sheet Cakes, Double Layer White, Chocolate, or Half and Half with buttercream icing
 - Half Sheet Cake (serves up to 45) *\$80*
 - Full Sheet Cake (serves up to 96) *\$150*
- Fresh Floral Decorations provided at additional cost:
 - \$12.50 Half Sheet*
 - \$18.50 Full Sheet*
- Personalized logo or picture *\$12.00 each*

Lunch

DELI BUFFET \$14.95 per person

Choose three of the following sandwiches:

California Club with Turkey & Bacon, Avocado, Lettuce & Tomato

Chicken with Pesto

Chicken Salad Veronique

Mediterranean Tuna Salad

Roast Beef with Horseradish & Chive White Cheddar Cheese

Ham with Baby Swiss

Muffaletta Sandwich

Veggie Dagwood

Vegan Wrap

Choose two of the following side salads:

Asian Noodle Salad

Classic Caesar Salad

Apple & Candied Pecan Salad

Seasonal Mixed Green Salad

Black Bean & Corn Salad with Cilantro

Tomato, Cucumber & Feta Salad with Mint

Yukon Gold Potato Salad with Artichoke, Lemon & Tarragon

Pesto Pasta with Grilled Vegetables

Caprese Pasta Salad with Asparagus & Shallots

Broccoli Raisin Salad

Homestyle Potato Salad

Cookies & Brownies

Columbia Street Roastery Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water

SHOESTRING LUNCH BUFFET *\$12.50 per person*

Caesar Salad or House Italian Salad

Choose two of the following pastas:

Linguini

Penne

Gemelli

Cheese Tortellini

Choose two of the following sauces:

Alfredo

Pomodoro

Bolognese

Basil Pesto Cream

White Wine Primavera

Dessert: Cookies, Brownies, or Apple Pie

Served with Garlic Bread, Iced Tea, & Water

HOT SANDWICH BUFFET *\$15.95 per person*

Choose one of the following sandwich selections:

Shaved Italian Beef with Au Jus

BBQ Pulled Pork

Grilled Chicken

Pulled Honey Mustard BBQ Chicken

Optional Skillet Meal Entrée *\$3.50 additional per person*

(Choices: Beef Stroganoff, Gourmet Mac & Cheese with Pancetta, Chicken & Rice with Broccoli)

Choose two of the following side salads:

Asian Noodle Salad

Homestyle Potato Salad

Apple & Candied Pecan Salad

Broccoli Raisin Salad

Tomato, Cucumber & Feta Salad with Mint

Pesto Pasta with Grilled Vegetables

Black Bean & Corn Salad with Cilantro

Caprese Pasta Salad with Asparagus & Shallots

Yukon Gold Potato Salad with Artichoke, Lemon & Tarragon

Classic Caesar Salad

Seasonal Mixed Green Salad

Assorted Cookies & Brownies

Columbia Street Roastery Regular & Decaffeinated Coffee, assorted Hot Teas, Iced Tea & Iced Water

SOUP, SALAD & SANDWICH BUFFET \$17.25 per person

Choose two of the following soups:

- Hearty Beef Vegetable
- Chicken Tortellini with Pesto
- Roasted Tomato-Basil
- Broccoli & White Cheddar
- Thai Shiitake Mushroom Soup with Coconut
- Moroccan Lentil
- Clam Chowder
- Chicken Tortilla
- Beef Chili

Choose three of the following sandwiches:

- Veggie "Dagwood" on Whole Wheat
- Muffaletta Sandwich
- Vegan Wrap
- Chicken Salad Veronique
- Black Forest Ham, Baby Swiss, Tomato, Field Greens & Honey-Dijon Mustard on Ciabatta
- Roast Beef, Marinated Red Onion, Horseradish & Chive White Cheddar & Field Greens with Wasabi Mayo on Ciabatta
- Seared Salmon, Applewood Smoked Bacon, Bibb Lettuce, Tomato & Peppercorn Mayo on Cuban Bread
- Grilled & Chilled Chicken Sandwich with Field Greens, Tomato, Swiss, & Pesto Mayo
- Optional Skillet Meal Entrée *\$3.50 additional per person*
(Choices: Beef Stroganoff, Gourmet Mac & Cheese with Pancetta, Chicken & Rice with Broccoli)

Choose two of the following salads:

- Asian Noodle Salad
- Homestyle Potato Salad
- Apple & Candied Pecan Salad
- Broccoli Raisin Salad
- Tomato, Cucumber & Feta Salad with Mint
- Pesto Pasta with Grilled Vegetables
- Black Bean & Corn Salad with Cilantro
- Caprese Pasta Salad with Asparagus & Shallots
- Yukon Gold Potato Salad with Artichoke, Lemon & Tarragon
- Classic Caesar Salad
- Seasonal Mixed Green Salad

Assorted Cookies & Brownies

Columbia Street Roastery Regular & Decaffeinated Coffee, assorted Hot Teas, Iced Tea & Iced Water

BUSINESS BUFFET \$20.00 per person

Seasonal Mixed Greens Salad with Vinaigrette

Choose one of the following entrées:

Sautéed Chicken Breast with a Lemon Herb Butter

Honey Dijon Chicken Breast

Grilled Flank Steak with Mushrooms, Madeira & Herbs

Pork Loin with Herb Mustard Crust

Grilled Turkey Breast with Roasted Tomato Cream Sauce

Three Cheese Penne Bake

Fettucine with Tomatoes and Pesto Cream

Optional Skillet Meal Entrée *\$3.50 additional per person*

(Choices: Beef Stroganoff, Gourmet Mac & Cheese with Pancetta, Chicken & Rice with Broccoli)

Choose two of the following side dishes:

Rosemary Red Bliss Potatoes

Green Beans with Shallots & Whole Button Mushrooms

Wild Rice Blend

Broccoli with Lemon Zest & Roasted Garlic

Roasted Garlic Mashed Potatoes

Grilled Asparagus with Pancetta Vinaigrette

Sautéed Seasonal Vegetables

Assorted Breads & Rolls

Cookies & Brownies

Columbia Street Roastery Regular & Decaffeinated Coffee, assorted Hot Teas, Iced Tea & Iced Water

WORKING LUNCH MEALS

BASIC BOX LUNCH \$11.95 per person

Choose up to 4 varieties of sandwiches

Sandwiches are served on Labaccia & Ciabatta Bread with Lettuce and Tomato

Choose from the following sandwiches or salads:

Turkey with Cheddar

Chicken Caesar Salad

Black Forest Ham with Swiss

Veggie Dagwood

Roast Beef with Horseradish & Chive White Cheddar Cheese

Mixed Greens Entrée Salad

Includes Pasta Salad, Gourmet Snack Pack, Brownie or Cookie & Soda or Bottled Water

THE EXECUTIVE BOXED LUNCH \$14.95 per person

Choose up to 4 Sandwiches or Entrée Salads and a single snack and dessert for all lunches:

EXQUISITE SANDWICHES

Smoked Salmon BLT with goat cheese, sliced avocado, & spicy mayo on Labaccia Bread

Pesto Chicken Salad Wrap with roasted peppers, & baby spinach rolled into a Sun-dried Tomato Tortilla

Roast Beef and Horseradish & Chive White Cheddar with wasabi mayo, pickled red onions, & baby arugula, on Labaccia Bread

Smoked Turkey and Dilled Havarti with cranberry mayo, & field greens, assembled on Herbed Focaccia

Ham and Brie with baby spinach, & a honey mustard spread on Labaccia Bread

Asian Chicken Salad with crispy noodles, mandarine oranges, green onion, & cilantro, accompanied by a Sesame Vinaigrette Dressing

Fresh Bistro Lunch Salad (Vegetarian) - Chef's choice of Fresh, Local seasonal ingredients

Veggie Dagwood includes crispy raw chopped veggies, provolone cheese, sliced avocado with a Dijonaise spread on Whole Grain Bread

Grilled and Chilled Vegetable Sandwich includes squash, eggplant, roasted peppers, with a Pesto Goat Cheese spread assembled on Labaccia Bread

Vegan Wrap - Crispy raw, shredded vegetables, sliced avocado with hummus wrapped in a grilled tortilla

SIDES: (Choose One)

Pesto Pasta Salad with grilled vegetables

Tuscan Orzo Salad

Roasted Sweet Potato Salad with maple/thyme vinaigrette

Quinoa Tabouleh

Yukon Potato Salad with lemon, tarragon and artichoke

SNACKS: (Choose One)

Sea Salt Kettle Chips

Whole Fresh Fruit

Sun Chips

Spicy Asian Snack Mix

Trail Mix

Vanilla Yogurt Raisins

DESSERTS: (Choose One)

Whoopie Pie

Pecan Bar

Gourmet Cookie

Carrot Cake Bar

Hors D'oeuvres

COLD HORS D'OEUVRES \$4.75 per person, per item

- Crostini Misti
- Polenta with Crab Salad & Avocado
- Domestic & Imported Cheese Display
- Antipasto Skewer
- Seasonal Fresh Fruit Tray
- Assorted Cocktail Sandwiches
- California Roll with Soy Sauce, Wasabi & Pickled Ginger
- Caprese Skewer
- Shrimp Cocktail with Tequila-Spiked Cocktail Sauce
- Fruit Kabobs with Dip
- Seared Ahi Tuna on Rice Crackers with Wasabi Mayo and Nori Slaw
- Tropical Shrimp Cocktail with Fruit Salsa
- Pistachio-Crusted Chicken Skewers with Aioli
- Variety of Pinwheel Sandwiches
- Smoked Salmon Spread with Capers on English Cucumber Rounds
- Skewered Tortellini Antipasto
- Blackened Ancho Beef with Smoky Tomato Crème Fraiche on Crispy Won Ton

FRUIT & CHEESE PLATTER/ VEGGIE PLATTER WITH DIP

Small for approximately 35-40 guests: \$159.00; Large for approximately 45-50 guests: \$199.00

HOT HORS D'OEUVRES \$4.75 per person, per item

Fresh Crab Dip with Grilled & Roasted Vegetables (available only for groups of 50 or more)
Trio of Tartlets (two vegetarian & one non-vegetarian)
Mini Chicken Cornet
Maryland Crab Cakes with Lemon Aioli
Southwest Chicken Empanadas
Vegetarian Pot Stickers with Orange Soy Dipping Sauce
Thai Beef Satay with Spicy Peanut Sauce
Roasted Vegetable & Fontina-Stuffed Mushroom Caps
Sicilian-Style Meatballs
Chorizo-Stuffed Yukon Gold Potatoes
Beef Sliders with Caramelized Onion & Cheese
Vegetarian-Stuffed Yukon Gold Potatoes
Chicken Tikkas
Seafood & White Cheddar-Stuffed Mushroom Caps
Pizzette Puffs
Brie Tartlet with Fresh Apples & Fig Preserves
Vegetable Samosas with Cilantro Mint Chutney
Bacon-Wrapped Chicken & Spiced Cheese
Chicken Vindaloo Bites
Chicken Sliders with Swiss & Red Onion Marmalade
Spanikopita
Mini Vegetarian Arancini w/Smoked Pepper Aioli
Goat Cheese Stuffed Artichoke Hearts
Mini Falafel Bites with Raita

Buffets

THEMED BUFFETS

Themed buffets include iced tea, iced water, regular and decaffeinated coffee & hot tea.

Add Dessert: Classic selections \$3.75 per person; Premium selections \$6.25 per person

HEARTLAND \$21.50 per person

Mixed Greens Salad with Seasonal Vinaigrette Dressing

Choose two of the following entrées:

Grilled Flank Steak with Peppercorn Sauce

Yankee Pot Roast

Sliced Roasted Turkey (Chef-attended carving available for an additional \$50)

Wild Mushroom Lasagna with Fontina

Whole Roasted Chicken with Natural Au Jus

Fried Chicken

Herb-Roasted Sliced Pork Loin

Choose two of the following side dishes:

Rosemary Red Bliss Potatoes

Green Beans with Shallots & Whole Button Mushrooms

Wild Rice Blend

Broccoli with Lemon Zest & Roasted Garlic

Roasted Garlic Mashed Potatoes

Grilled Asparagus with Pancetta Vinaigrette

Baked Potatoes with Butter & Sour Cream

Sautéed Seasonal Vegetables

Baked Cavatappi with Smoked Cheddar

Herb-Crusted Yukon Gold Potatoes

Assorted Breads & Rolls

BAJA BUFFET \$21.00 per person

Choose one of the following salads:

- Southwest Caesar Salad with Chipotle-Cilantro Dressing
- Black Bean Salad with Chilies & Lime

Choose two of the following entrées:

- Chicken Chile Verde
- Vegetarian Quesadillas
- Ancho-Rubbed Pork Carnitas
- Frango com Queijo & Salsa Picante de Frutas
- Beef Barbocoa
- Pulled Honey Mustard BBQ Chicken

Choose two of the following sides:

- Cilantro Rice
- Plantains with Sweet Glaze
- Fire-Roasted Corn
- Black Beans
- Refried Beans

Served with Tortillas, Fresh Salsa, Sour Cream & Shredded Cheddar (*Guacamole \$2.00 per person*)

CAROLINA BAR-B-Q \$21.50 per person

Mixed Greens Salad with Seasonal Vinaigrette Dressing

Choose two of the following entrées:

- Blackened Chicken Breast
- Pulled Honey Mustard BBQ Chicken
- Pulled Pork Sandwich
- Southern Dry-Rubbed Baby Back Ribs
- Hickory Smoked Beef Brisket

Choose two of the following side dishes:

- Bourbon Sweet Mashed Potatoes
- Creamy Cabbage Slaw
- Vegetarian Molasses Baked Beans
- Homestyle Potato Salad
- Grandma's Baked Beans with Bacon
- Vinaigrette Cole Slaw
- Chipotle Cheddar Macaroni & Cheese

Cornbread & Dinner Rolls

ITALIA \$21.50 per person

Caesar Salad or House Italian Salad

Sautéed Chicken Breast with Artichoke, Lemon, Basil & White Wine

Meatballs with Marinara

Green Beans with Roasted Garlic Oil

Choose two of the following pastas:

Linguini, Penne, Gemelli, Cheese Tortellini

Choose two of the following sauces:

Alfredo, Basil Pesto Cream, Bolognese, White Wine Primavera, Pomodoro

Assorted Breads & Rolls

Add shrimp scampi to the buffet for an additional \$4.00 per person

Add Italian sausage to the buffet for an additional \$2.00 per person

SIGNATURE BUFFETS

All Signature Buffets include a seasonal mixed greens salad with seasonal house vinaigrette. Also included are iced tea, iced water, regular and decaffeinated coffee & hot tea. Add the option of assorted soft drinks for all buffets as an additional beverage \$0.60 per person.

IMAGINATION BUFFET \$26.00 per person

Choose two of the following entrées:

Flank Steak with Truffle Bordelaise Sauce

Seared Filet of Beef Tips with Petite Mushrooms & Red Wine Reduction over Rice

Yankee Pot Roast

Oven-Roasted Pork Loin with Caramelized Cipollini Onions, Dried Cranberries & Rustic Port Sauce

Eggplant Involtini with Vegetable Couscous & Light Tomato Sauce

Wild Mushroom Lasagna with Fontina

Pineapple & Dark Rum Glazed Chicken Breast with Scallions & Toasted Almonds

Malaysian Coconut Chili Chicken

Chicken Calvados ala Dijon

Choose two of the following side dishes:

Mixed Seasonal Vegetables with Herbed Olive Oil

Olive Oil Whipped Potatoes

Rainbow Carrots with fennel sprigs

Garlic Red Mashed Potatoes

Roasted Root Vegetable Mélange

Citrus scented Basmati Rice

Haricots Verts

Quinoa & Israeli Couscous with Mushrooms

Braised Greens with Citrus

Roasted Potato Mélange

Herbed Brown Rice

Pesto Mashed Potatoes

Assorted Breads & Rolls

INNOVATION BUFFET \$29.00 per person

Choose two of the following entrées:

Grilled Salmon with Kiwi Lime BBQ Glaze

Roast Pork Tenderloin with Wild Mushrooms, Green Peppercorns & Cognac Cream Sauce

Tricolor Cheese Ravioli with Chianti Marinara

Cavatappi Pasta with Sun-Dried-Tomato Cream Sauce

Chicken Breast Stuffed with Spinach & Feta

Smoked Ribeye of Beef with an Herbed Au Jus

Roasted Beef Tenderloin with a Whole Grain Mustard & Tarragon Demiglace

Choose two of the following side dishes:

Mixed Seasonal Vegetables with Herbed Olive Oil

Olive Oil Whipped Potatoes

Rainbow Carrots with fennel sprigs

Garlic Red Mashed Potatoes

Roasted Root Vegetable Mélange

Citrus scented Basmati Rice

Haricots Verts

Quinoa & Israeli Couscous with Mushrooms

Braised Greens with Citrus

Roasted Potato Mélange

Herbed Brown Rice

Pesto Mashed Potatoes

Assorted Breads & Rolls

BOLLYWOOD BUFFET \$23.00 per person

Choose one of the following salads:

- Chickpea Salad
- Vegetable Yogurt Salad
- Red Bean Salad
- Kachumber Salad

Choose two of the following entrées:

- Chicken Korma
- Lamb Rogan Josh
- Chicken Tikka Masala
- Amritsari Turbot
- Butter Chicken
- Tilapia Moille
- Chicken Vindaloo

Choose two of the following side dishes:

- Aloo Gobi (cauliflower & potatoes)
- Pulao Rice
- Palak Paneer (spinach & cheese)
- Navratan Korma (vegetable in tomato puree with fruit bits)
- Chana Masala (curried chick peas)
- Spicy Chickpea & Spinach Curry

Dessert: Kheer or Panna Cotta

Assorted Breads & Rolls including Naan & Parathas

Columbia Street Roastery Regular & Decaffeinated Coffee, assorted Hot Teas, Iced Tea & Iced Water

Entrées

TABLE-SERVED ENTRÉES

All table-served entrées are served with chef-designed accompaniments.

Wait-served dinners are accompanied by chef-designed side dishes to include salad, two side items, and bread selections, unless otherwise indicated. Please make your side item choices from the list following the entrée selections. Bon appétit!

ENTRÉES

Porcini-Crusted Salmon with Champagne Cream Sauce *\$27.00 per person*

Herb-Crusted Salmon *\$27.00 per person*

Crab-Crusted Mahi Mahi with Herb Vinaigrette *\$29.00 per person*

Roasted Breast of Chicken with Champagne Veloute *\$24.00 per person*

Parmesan & Panko-Crusted Chicken Breast with Herbed Cream Sauce *\$24.00 per person*

Chicken Saltimbucca *\$24.00 per person*

Chicken Chasseur with Tarragon, Mushrooms, Tomato, Garlic & White Wine *\$24.00 per person*

Pine Nut Crusted Chicken Stuffed with Fresh Mozzarella, Basil & Spinach *\$25.00 per person*

Eggplant Involtini with Vegetable Couscous & Light Tomato Sauce (side items are part of this entrée plate) *\$23.00 per person*

Grilled Vegetable Tower with Vegetable Couscous and Sweet Saba Balsamic Vinegar (side items are part of this entrée plate) *\$24.00 per person*

Roasted Vegetable Ravioli with Herbed Cream Sauce & Julienne Vegetables (side items are part of this entrée plate) *\$23.00 per person*

Roasted Honey & Herb Crusted Pork Tenderloin with Tropical Fruit Salsa *\$26.00 per person*

Cointreau Seared Duck Breast *\$34.00 per person*

Red Wine Balsamic Braised Boneless Beef Short Ribs *\$32.00 per person*

Charcrusted Flat Iron Steak with Bourbon Glaze *\$29.00 per person*

Steak Diane *\$32.00 per person*

Filet Mignon with Red Wine Demi Glace *\$36.00 per person*

ENTRÉES , CONT'D

Bacon-Wrapped Filet Mignon with Red Wine Demi Glace \$36.00 per person

Filet Oscar \$36.00 per person

Bleu Cheese Filet Mignon \$36.00 per person

Stuffed Beef Tenderloin with Wild Mushrooms & Spinach with Red Wine Demi Glace \$39.00 per person

Chicken & Shrimp Scampi with Somen Noodles (one side items may be added to this entrée plate)
\$32.00 per person

Petite Filet Of Beef & Colossal Shrimp Duo \$42.00

Seasonal Seafood Entrée *Market Price*

Chef-Designed Locally-Grown Sustainable Menu *Beginning at \$34.00 per person*

SIDE ITEM SELECTIONS

STARCHES

Basil Pesto Mashed Potato

Parmesan Crusted Polenta

Noodle Kugle

Potato Gnocchi

Roasted Potato Mélange

Smoked Cheddar & Scallion Mashed Potato

Rosemary Roasted Potato

Saffron Rice

Roasted Red Pepper Mashed Potato

Citrus Scented Basmati Rice

Roasted Garlic Red Mashed Potato

Quinoa & Israeli Couscous with Mushrooms

VEGETABLES

Broccoli Rabe with Caramelized Onions

Roasted Root Vegetables

Steamed Broccolini with Roasted Red Pepper Butter

Petit Vegetable Medley

Seasonal Sautéed Vegetables with Herbed Olive Oil

Seasonal Greens

Grilled Asparagus

Haricots Verts

Steamed Asparagus

Rainbow Carrots with Fennel Sprigs

Desserts

DESSERTS

Classic *\$4.50 per person*

Black Forest Cake

Strawberry Shortcake

Carrot Cake

Vanilla Bean Cheesecake with Fresh Fruit Coulis

Red Velvet Brownie

Key Lime Pie

Panna Cotta

Creamsicle Mousse

Premium *\$7.00 per person*

Tiramisu

Vanilla Crème Brulee

Bailey's Flourless Chocolate Torte

Butterfinger Tart

Toffee Bottom Apple Cheesecake with Vanilla Sauce

Trio Chocolate Mousse Pave

Miniature Varieties

Sweets Table (5 varieties) *\$6.75 per person*

Mini-Sweets Table (3 varieties) *\$4.50 per person*

Sundae Bar *\$14.00 per person*

Two flavors of Ice Cream, Whipped Topping, Chocolate Syrup, Sprinkles and Maraschino Cherries

Bar Selections

BAR SERVICE

Bars can be provided for your event. A general guideline of one bar for every 125 guests is suggested. Bars may be open bars, cash bars, or a combination of open and cash (e.g., open bar for beer, wine, and soft drinks with a cash bar for mixed drinks). Bars require minimum sales of \$200 for the first hour and \$100 per each subsequent hour.

A bartender(s) will be provided for each function.

Sales requirements for beer & wine only bars: \$100 per hour

OPEN BAR PRICING

Open Bar with House Brands: *\$19.95 per person for the first 2 hours/\$8.00 per person for each additional hour*

Open Bar with Premium Brands: *\$22.95 per person for the first 2 hours/\$8.50 per person for each additional hour*

Open Beer & Wine Bar with House Wines and our Stock Bottled Beer Selections: *\$16.00 per person for the first 2 hours/\$8.50 per person for each additional hour*

SIMPLE BAR SERVICE

Bar Sales Minimums: \$150 for the first hour/\$85 for each subsequent hour

Open Bar: \$18.50 per person for the first 2 hours/\$8.00 per person for each additional hour

Limited Selections available:

Beer: Bud Light, Miller Lite, Sam Adams

Wine: House Chardonnay & Cabernet

Liquor: House Vodka, Beefeater Gin, Canadian Club Whiskey, Jim Beam Bourbon, Bacardi Rum, Dewars Scotch, Vermouth (Mixers & Soda)

UNIVERSITY CATERING WINE & SPIRITS SELECTIONS

Sparkling Wines & Champagne (Priced Per Bottle)

JFJ Sparkling Champagne, California \$17.00

Duchessa Lia Moscato D'Asti, Italy \$24.00

Bartenura Moscato, Italy \$31.00

Prestige Cuvee Emile Willm Champagne, France \$95.00

White Wines

Mountain View White Zinfandel \$17.00
Pepperwood Grove Chardonnay, California \$20.50
Root 1 Sauvignon Blanc, Chile \$25.00
Silver Ridge Chardonnay, California \$25.00
Stella Pinot Grigio, Italy \$26.00
Cono Sur Bicycle Riesling, Chile \$27.00
Adelsheim Pinot Gris, Oregon \$40.00
Decoy Sonoma Chardonnay, California \$49.00

Red Wines

Cycles Pinot Noir, California \$19.00
Pepperwood Grove Cabernet, California \$20.50
Pepperwood Grove Merlot, California \$20.50
Silver Ridge Cabernet Sauvignon, California \$25.00
Silver Ridge Pinot Noir, California \$25.00
Susana Balbo Malbec, Argentina \$32.50
Decoy Sonoma Cabernet Sauvignon, California \$49.00

Spirits

Offering a variety House and Premium Brand selections of all types of spirits.

BOTTLED BEER

House Beer includes most Miller-Coors & Budweiser Products \$5.00 per bottle
Premium Beer includes Heineken, Sam Adams, Corona, and more \$6.00 per bottle

KEG BEER

Pony Kegs (8 gallons) provide approximately 100 servings: \$140 each
½ Barrel Kegs (16 gallons) provide approximately 200 servings: \$250 each
House Beers: Miller, Miller Lite, Coors, Coors Light, Budweiser, Bud Light
Premium Keg Beers: priced per order.

**Specialty wines and beer can be supplied depending on availability. They are priced separately from our published offerings.*

POLICIES

Reservations

The I Hotel and Conference Center has facilities that will accommodate up to 1,000 guests.
To make room or space reservations, or to plan special services, please contact the I Hotel and Conference Center at (217) 819-5000. To plan your catering menu, please call (217) 819-5006 from 9 a.m. to 5 p.m., Monday through Friday, or email us at universitycatering@illinois.edu.

Advance Notice

We recommend placing your order as early as possible. A minimum of two weeks' planning is required for meals. An additional service fee will be added to events booked fewer than eight days in advance. The service fee will be 20% of your total order, with a minimum fee of \$25.00. We require a deposit to be paid in the amount of fifty percent (50%) of the balance due at a minimum of twenty-one (21) days prior to the event. Payment for the full balance is required on the day of the event.

Guaranteed Attendance

When determining a guest count for your event please attempt to provide as accurate a number as possible. The guaranteed count is due eight days prior to the event. You will be billed for the guarantee or the number of guests served at the event if that number is higher than the guarantee. Our ability to effectively react to an increase in the number of guests attending diminishes as we approach the date of your event. If the guest count increases by 5% or more within three days of the event the cost per person will be increased by 5%. This charge is assessed to compensate for overtime scheduling and increased product costs associated with last minute purchases.

Event Planner Service Fee

Your Event Planner will work closely with you in the detailed planning of your event. Our Event Supervisors will take over on the day of your event. Should you wish to have your Event Planner on site on the day of your event a fee of \$300 will be assessed.

Room Sets

Rooms will be set for up to 5% over the guest count. Should additional place settings over and above the 5% be requested, there will be a charge of \$5.00 per place setting.

Small Group Service

Catered events must attain a minimum of \$250 in sales in food & beverage items. Any events falling short of the sales minimum will be assessed the difference.

Late Arrival/Extended Meals

Meals are served promptly as scheduled. We allow 1½ hours for breakfast or lunch and 2½ hours for dinner meals. Wedding service exceeding 6 hours will be subject to additional charges. The Service charge for events exceeding the allotted time is \$125.00 per hour.

Cancellation Fees

If cancellation of your event becomes necessary, the following cancellation fees will be assessed:

21 days - 2 weeks prior: 50% of the estimated food and beverage purchase

Less than 2 weeks prior: 100% of the estimated food and beverage purchase

CUSTOMIZED FEATURES

Centerpieces

Standard floral centerpieces are provided for all meals and reception tables. These arrangements are the property of University Catering. We are happy to customize centerpieces for an additional charge.

Ice Sculptures

Add a touch of distinction to your event with an elegant ice carving.

Standard designs: Half Block Sculptures - \$225.00 each Full Block Sculptures - \$350.00 each



University Catering at the I Hotel and Conference Center

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University Housing

Student Affairs: We're Everywhere You Are.

University Catering is a service of University Housing.