

Whether entertaining guests on the Western Illinois University Campus, or sharing a meal with your colleagues, Western Illinois University Catering knows and is the best qualified to welcome your guests and make them feel at home. Food and Service they are why we are here!

Our chefs and culinary team are professionally trained and keep up on local dining trends. We use high quality, fresh ingredients and pruchase locally to provide the best flavors and attractive food displays for your event.

Care differentiates our service. Our service team knows your guests, and they take pride in delivering on the details!

Our goal is to make you a relaxed and confident host. It is our honor and pleasure to serve you!

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, pelase call your Catering Event Planner at (309) 298-1292.

We look forward to serving you!



### **MORNING FARE**

Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up. Paper service is included. China is available upon request. Freshly Brewed Fair Trade Aspretto Coffee, Aspretto Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water are included.

#### THE CLASSIC CONTINENTAL

\$7.99 per guest

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish,

Cinnamon Rolls or Assorted Bagels

Butter, Cream Cheese, and Assorted Jellies

Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice

#### THE HEALTHY START

\$8.50 per guest

Seasonal Sliced Fresh Fruit Tray

Low-Fat Yogurt Parfaits Made with Berries and Low-Fat Granola

Well Balanced Breakfast Cookies

Whole Wheat Bagels, Low-Fat Cream Cheese and Assorted Jellies Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice

#### WESTERN ILLINOIS UNIVERSITY BREAKFAST BUFFET

\$12.99 per guest

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Mini Scones

Butter and Assorted Jellies Hashbrowns or Home Fries

Choose Two: Crispy Bacon, Pork Sausage Links, Turkey Bacon or Country Ham

Choose One: Fluffy Scrambled Eggs, Broccoli Cheddar Quiche

Choose One: Pancakes or Traditional French Toast with Warm Maple Syrup and Melted Butter

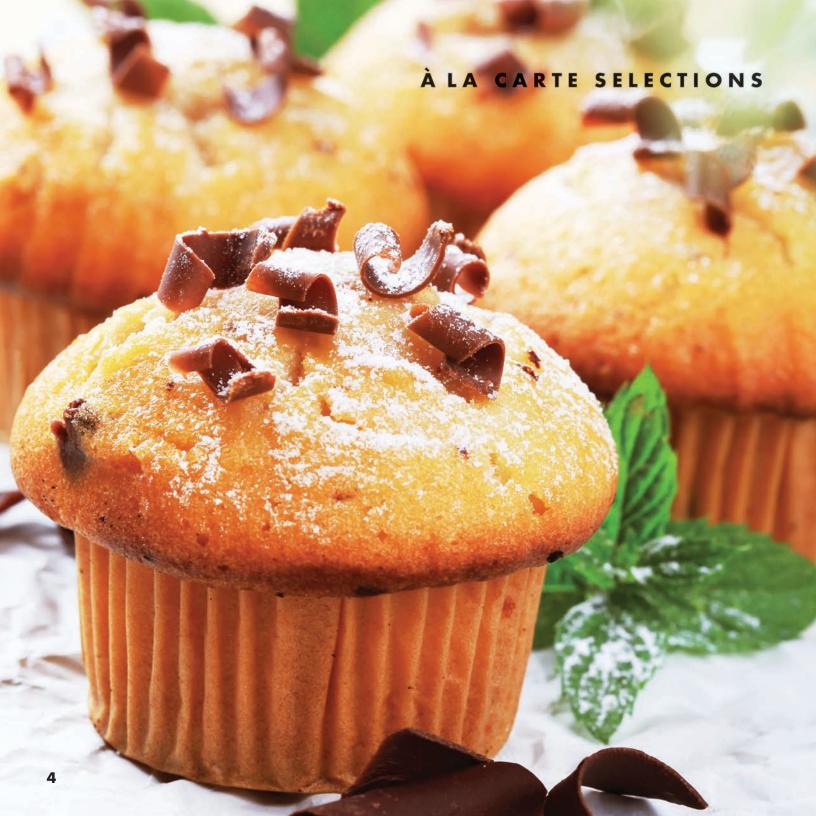
Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice

#### **OMELET STATION**

\$5.50 per guest

Upon request, the following items can be added to any of the Morning Fare breakfast menus.

Fluffy Eggs, Smoked Ham, Bacon, Pork Sausage Links, Turkey Bacon, Shredded Cheddar, Feta Cheese, Diced Tomatoes, Sweet Peppers and Scallions. All will be prepared by one of our talented culinarians.



# À LA CARTE SELECTIONS

Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up. Paper service is included. China is available upon request. Waited Service is available, upon request.

FROM THE SUNRISE BA	KERY					
ASSORTED FRESHLY BAKED MUFFINE \$15.00 per dozen Cranberry Orange, Lemon Poppy See Cappuccino Chocolate or Apple Cinn	d, Blueberry,	ASSORTED DANISH \$15.00 per dozen ASSORTED BAGELS with CREAM CHEESE and JELLIES \$18.00 per dozen				
ASSORTED BREAKFAST BREADS and COFFEE CAKES Banana Nut Bread, Lemon Poppy Seed Blueberry Sour Cream Coffee Cake, A Coffee Cake or Chocolate Espresso C	Apple Streusel	ASSORTED DOUGHNUTS \$12.00 per doze CINNAMON ROLLS \$16.56 per doze				
MORNING STARTERS						
INDIVIDUAL ASSORTED YOGURTS INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA	\$2.25 per item \$4.00 per item	DRZ, RR, ROT 6, R 4D 4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				
SEASONAL SLICED FRESH FRUIT TRAY \$2.00 per gues		Choice of One: Pork or Turkey Sausage Patty, Country Ham or Bacon				

#### **ADD ON MORNING STARTERS**

The following items can be added on to any of the Morning Fare breakfast menus to create a custom menu for any occasion.

HOME FRIES with CARAMELIZED ONIONS	\$2.00 per guest
CORNED BEEF HASH	\$2.00 per guest
MUSHROOM CHEESE STRATA	\$2.45 per guest
HAM and POTATO FRITTATA	\$2.00 per guest
CHEESE or FRUIT BLINTZ served with SOUR CREAM	\$2.75 per guest



### **BEVERAGE SERVICE**

Paper service is included. China is available upon request. Services include linen-draped service tables, set up and clean up. Appropriate accoutrements provided.

M	0	P	N	П	N	G	$\boldsymbol{C}$	0	F	F	F	F	Λ	N	D	Т	F	Δ	S	F	D١	/	F
/V\	v	K	IV		N	<b>L</b> 7		v	п.	г			$\boldsymbol{A}$	IV	v			$\boldsymbol{H}$			<b>K</b> '	vi	

Our Morning Coffee Service includes Freshly Brewed Fair Trade Aspretto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water.

\$2.50 per guest

#### **HOT BEVERAGES**

16 servings per gallon

Freshly Brewed Fair Trade Aspretto Coffee and Decaffeinated Coffee	\$16.00 per gallon
Numi Herbal and Non Herbal Teas to include Decaffeinated Numi Tea	\$15.20 per gallon
with Hot Water	

#### **COLD BEVERAGES**

16 servings per gallon	
Orange Juice	\$14.75 per gallon
Cranberry Juice	\$14.75 per gallon
Apple Juice	\$14.75 per gallon
Freshly Brewed Iced Tea	\$12.00 per gallon
Lemonade	\$12.00 per gallon
Orange Blossom Punch	\$15.00 per gallon
Strawberry Lemonade	\$15.00 per gallon

Sparkling Fruit Punch

lced Water Service

\$15.00 per gallon
\$8.79 per gallon

### CANNED AND BOTTLED BEVERAGES

Bottled Fruit Juice: Apple, Orange, and Cranberry	\$1.89 per item
Bottled Water	\$1.49 per item
Assorted Canned Soft Drinks, Regular and Diet	\$1.35 per item



### ALL DAY AT THE UNION

Designed for full-day conferences or meetings, this service simplifies your event planning requirements. Menu offerings are presented buffet style. Services include linen-draped service tables, set up and clean up. Paper service is included. China is available upon request.

All Day Package for \$27.99 per guest

#### CLASSIC CONTINENTAL BREAKFAST

Seasonal Sliced Fresh Fruit Tray

**Baker's Choice of Two:** Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels with Cream Cheese, Butter and Assorted Jellies

Chilled Carafes of Orange Juice and Cranberry Juice

Freshly Brewed Fair Trade Aspretto Coffee, Decaffeinated Coffee, and Numi Herbal and Non Herbal Teas to Include Decaffeinated Numi Tea with Hot Water

Iced Water Station

#### MID-MORNING BREAK

Refresh Coffee Service Seasonal Sliced Fresh Fruit Tray Assorted Granola Bars Assorted Canned Soft Drinks, Regular and Diet Iced Water Station

#### **LUNCH BUFFET**

Our menu offerings change daily and include a Salad, Entrée, Dessert and Beverage. Please contact our Catering Office for more details on our Chef's featured recommendations.

#### AFTERNOON SNACK

**Choose Two:** Assorted Individual Bags of Chips, Assorted Mini Candy Bars, Gourmet Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Whole Fresh Fruit Iced Water Station, Freshly Brewed Iced Tea and Lemonade Assorted Canned Soft Drinks, Regular and Diet



### GRAB-AND-GO BOXED SALADS

#### **SIGNATURE SALADS**

All Salads are served with a Crusty Roll and Butter, Cookie or Brownie, and a Canned Soft Drink (Regular or Diet) or Bottled Water. Paper service is included. Services include set up.

CAESAR SALAD \$9.50 per guest

Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing

Add Grilled Breast of Chicken Add Grilled Marinated Steak

\$11.00 per guest

\$12.50 per guest

COBB SALAD \$11.50 per guest

Strips of Turkey Breast, Diced Tomatoes, Chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Blue Cheese Dressing

GREEK SALAD \$9.50 per guest

Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone

TRIO-SALAD COMBO \$9.50 per guest

Tossed Greens topped with Choice of three of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad

#### CHINESE CHICKEN SALAD

\$9.56 per guest

Mixed Greens with Red Leaf Lettuce tossed with Oriental Sesame Dressing and Grilled Chicken Breast served with Sesame Wonton Chips



### GRAB-AND-GO BOXED SANDWICHES

All Box Lunches include choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, Cookie or Brownie, and a Canned Soft Drink (Regular or Diet) or Bottled Water. Paper service in included. Services include set up.

#### SIGNATURE SANDWICHES

#### SPICY ITALIAN BAGUETTE

\$9.75 per guest

Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

#### TURKEY and SHARP CHEDDAR

\$9.39 per guest

Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, Sliced Tomato on a Kaiser Roll

#### ROAST BEEF and CHEDDAR

\$9.39 per guest

Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

#### GRILLED TUSCAN CHICKEN BREAST

\$9.79 per guest

Grilled Chicken Breast, Provolone, Leaf Lettuce, Sliced Tomato and Pesto Mayonnaise on Foccacia Bread

#### **VEGETARIAN SANDWICHES**

#### ROASTED VEGGIE CLUB

\$9.50 per guest

Roasted Eggplant, Zucchini and Red Pepper with Fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll



### SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners include a choice of Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls and Butter, choice of Dessert, Freshly Brewed Aspretto Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Numi Teas, Freshly Brewed Iced Tea and Iced Water. Services include linen on guest tables, set up and clean up.

POULTRY	
SESAME CHICKEN BREAST Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions	\$19.99 per guest
TRADITIONAL CHICKEN PICCATA Seared Breast of Chicken in a Lemon Caper Sauce	\$16.99 per guest
ROASTED CHICKEN FLORENTINE Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella	\$17.99 per guest
APRICOT and GOAT CHEESE CHICKEN BREAST Lightly breaded Breast of Chicken rolled with Dried Apricots and Goat Cheese served with a Brown Sauce	\$18.99 per guest
ZIA'S NUTTY CHICKEN Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote	\$18.99 per guest
BEEF AND PORK	
BRAISED SHORT RIBS Beef Short Ribs braised in a Tarragon Reduction	\$20.99 per guest
BEEF TENDERLOIN STUFFED with SPINACH Roasted Beef Tenderloin stuffed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce.	\$24.99 per guest
PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS Pan-Seared Pork Tenderloin with Granny Smith Apples, Diced Red Onions and Orange Me	\$20.99 per guest armalade
ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE Slow-Roasted Pork Tenderloin served with a Sweetened Raspberry, Horseradish, Garlic a Vinegar Sauce	\$20.99 per guest nd Red Wine



# SERVED LUNCHEONS AND DINNERS (continued)

COMBINATION PLATE	
BEEF and SALMON FILETS Tenderloin Medallion & Salmon Filet on Carmelized Onion Mashed Potatoes and Demi-Gl	\$27.99 per guest ace Sauce
SEAFOOD	
SEAFOOD and SPINACH LASAGNA with ROASTED RED PEPPER COULIS Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce	\$23.99 per guest
SALMON with LEEKS and CAPER SAUCE Grilled Salmon Filet topped with Fried Leeks and Caper Sauce	\$22.99 per guest
HALIBUT SALTIMBOCCA Halibut topped with shaved Pecorino Romano Cheese and wrapped with Proscuitto and until Golden Brown	\$30.99 per guest lightly sauteed
GARLIC SHRIMP SKEWERS Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest	\$19.99 per guest
VEGETARIAN	
CHEVRE, ORZO and BASIL STUFFED PORTOBELLO Portobello Mushroom Cap stuffed with Chevre Cheese, Tri-colored Orzo and Fresh Basil	\$21.99 per guest
SPAGHETTI SQUASH Spaghetti Squash with Sofrito and Vegan Pinto Beans	\$20.99 per guest
PORTOBELLO MUSHROOM NAPOLEON Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on Roasted Tomato Coulis	\$21.99 per guest



# ENTRÉE ACCOMPANIMENTS

#### SALADS AND STARTERS

Market House Salad with Homemade Croutons and Balsamic Vinaigrette Iceberg Wedge with Maytag Blue Cheese
Caesar Salad with Homemade Croutons
Fresh Mozzarella and Tomato Stack with Fresh Basil
Pear and Fresh Spinach Salad with Cranberry Dressing
Roasted Beets with Soft Goat Cheese and Balsamic Glaze
Greek Salad with Feta Cheese and Balsamic Vinaigrette

#### **ACCOMPANIMENTS**

#### **Choice of One:**

Glazed Carrots
Fresh Green Beans
Sauteed Broccoli Rabe or Zucchini
Broccoli with Sauteed Carrots
Herb Crusted Broiled Tomato
Roasted Root Vegetables
Sauteed Mushrooms
Fresh Spinach and Garlic Saute
Julienne of Carrots and Fennel with Pearl Onions
Roasted Fresh Seasonal Asparagus
Roasted Caramelized Brussels Sprouts with Fennel
Braised Red Cabbage
Chef's Choice of Seasonal Vegetables
Sweet Kernel Corn
Corn Pudding

#### Choice of One:

Horseradish Mashed Potatoes
Caramelized Onion Mashed Potatoes
Mashed Sweet Potatoes
Oven-Herbed Roasted Potatoes
Three Cheese Gratin Potatoes
O'Brien Potatoes
Roasted Fingerling Potatoes
Israeli Cous Cous
Basil Orzo
Ginger Jasmine Rice
Fontina Risotto Cake
Black Beans and Rice
Vegetable Risotto

#### **DESSERT**

Old Fashioned Chocolate Layer Cake
Traditional Cheesecake with Fresh Seasonal Berries
Chocolate Molten Cake
Lemon Coconut Snowball Cupcakes
Cora's Red Velvet Cake

#### **Additional Options:**

Apple Caramel Bread Pudding \$2.21 per guest
Designer Key Lime Pie \$2.88 per guest
Chocolate Almond Ganache Cake
\$2.41 per guest
White Chocolate Raspberry Crème Brûlée
\$4.50 per guest



### **SPECIALTY BUFFETS**

Selections from these menus are presented buffet style. Services include linen on service tables and guest tables, set up and clean up. Paper service is included. China is available upon request.

#### **DELI BUFFET**

\$12.99 per guest

**Choice of Two Salads:** Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing

Assorted Breads and Rolls

Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami Sliced Swiss, Provolone and American Cheeses

Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles,

Mayonnaise, Dijon Mustard

Assorted Individual Bags of Chips

Assorted Cookies, Bars or Brownies

Freshly Brewed Iced Tea

\*Add Soup du jour with Crackers

#### THE TRIO BUFFET

\$14.99 per quest

Soup du jour with Crackers

Choice of Two Side Salads: Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and Balsamic Vinaigrette or Seasonal Fresh Fruit Salad Assorted Individual Bags of Chips

Assorted Sandwich Platter to include Choice of Three Sandwiches:

Spicy Italian Baguette - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

**Greek Vegetable Wrap** - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing

**Smoked Turkey Breast and Brie** - Fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant

**Roast Beef and Cheddar** - Horseradish Cream Spread on a Ciabatta Roll

Grilled Tuscan Chicken Breast - Provolone Cheese and Pesto Mayonnaise on Foccacia Bread

Assorted Bars Assorted Canned Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea

#### **OLD FASHIONED BBQ**

\$16.99 per guest

Seasonal Fresh Fruit Salad

Roasted Vegetable Bow Tie Pasta Salad

Country Potato Salad

Cornbread, Rolls and Butter

Ranch-Style Baked Beans

Barbecued Chicken

Barbecued Beef Brisket

Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Bars

Freshly Brewed Iced Tea and Lemonade

\* Add a chef for BBQs held outside, weather permitting

#### LITTLE ITALY

\$14.95 per guest

Caesar Salad with Homemade Croutons

**Breadsticks** 

Sautéed Fresh Zucchini

Pasta Bar with Cheese Tortellini and Penne Pasta

Marinara Sauce and Pesto Cream Sauce

Home-Style Meatballs in Marinara Sauce or Traditional Chicken

Cacciatore
Parmesan Cheese

Tiramisu or Mini Cannolis

Assorted Canned or Bottled Soft Drinks, Regular and Diet, or

Freshly Brewed Iced Tea

#### **ASIAN FUSION**

\$15.99 per guest

Asian Salad

Garlic Lemon Ginger Broccoli

Sticky Rice

Vegetable Lo Mein

Cilantro Breast of Chicken

Teriyaki Glazed Salmon Filett

Almond Gourmet Bars or Tropical Rice Pudding and Fortune

Cookies

Assorted Canned Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea

# BUILD YOUR OWN BUFFET



### **BUILD YOUR OWN BUFFET**

Selections from these menus are presented buffet style. Services include linen on service tables and guest tables, set up and clean up. Paper service is included. China is available upon request. Build Your Own Buffet by selecting - One Salad, One Entrée, Two Accompaniments, Two Desserts and Two Beverages.

#### SALADS

#### **Choose One from the Following:**

Market House Salad with a choice of two dressings: Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing Caesar Salad Includes Assorted Dinner Rolls with Butter

### ENTRÉES

SEAFOOD

POULTRY	
Chicken Marsala	\$18.99 per guest
Lemon Parmesan Chicken with White Wine Chive Sauce	\$19.99 per guest
BEEF	

PORK	
Beef Stroganoff	\$18.99 per guest
Caramelized Onion Meatloaf	\$10.31 per guest
Braised Beef Sicilian	\$21.99 per guest
D	

PORK	
Mustard Herb Pork Loin	\$19.99 per guest
Asian Marinated Pork Loin with Honey and Soy Glaze	\$18.99 per guest

Cornmeal Tilapia with Cilantro	\$19.99 per guest
Cream Sauce	4
Charleston Crab Cake with a	\$11.80 per guest

-	, 6
Garlic Shrimp Skewers	\$18.99 per gues
Kelliouldde Sduce	

Garlic Shrimp Skewers	\$18.99 per guest
VEGETARIAN	
Baked Pasta with Seasonal Vegetables	\$13.14 per guest
Stuffed Peppers with Herbed Tomato Sauce	\$18.99 per guest

#### ACCOMPANIMENTS

#### **Choose One from the Following:**

Oven-Roasted Herbed Potatoes Garlic-Mashed New Potatoes Rice Pilaf Olive Oil and Garlic Spaghetti

#### **Choose One from the Following:**

Fresh Roasted Vegetable Medley Lemon Garlic Broccoli Sautéed Zucchini Glazed Carrots Fresh Green Beans Variety of Seasonal Vegetables

#### DESSERTS

#### **Choose Two from the Following:**

Chocolate Layer Cake Chocolate Mousse Cora's Red Velvet Cake Tropical Rice Pudding Assorted Pies: Dutch Apple, Blueberry, Designer Key Lime, Pecan Pie Assorted Cookies and Bars

#### BEVERAGES

Freshly Brewed Fair Trade Aspretto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water

#### Choose Two from the Following:

Iced Water Station, Lemonade or Freshly Brewed Iced Tea



## HOTHORS D'OEUVRES

#### From Platters to Passed

Paper service is included. China is available upon request. Waited Service is available, upon request. Services include linen-draped service tables, set up and clean up.

#### **CHICKEN**

GATOR CAKES with BAYOU RÉMOULADE SAUCE	\$21.00 per dozen
MINI CHICKEN WELLINGTON	\$17.04 per dozen
CHIPOTLE MAPLE BACON wrapped CHICKEN	\$15.60 per dozen
COCONUT CHICKEN with ORANGE DIPPING SAUCE	\$15.00 per dozen
GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE	\$18.96 per dozen

#### PORK

PORK POT STICKERS with GARLIC SOY SAUCE	\$15.00 per dozen
MINI HAM BISCUITS with MUSTARD SAUCE	\$13.08 per dozen
SAUSAGE BITES and DIJON MUSTARD	\$18.00 per dozen
MAPLE-GLAZED APPLE RUMAKI	\$15.00 per dozen
HAM and CHEESE PINWHEELS	\$9.72 per dozen
SAUSAGE-STUFFED MUSHROOMS	\$22.68 per dozen

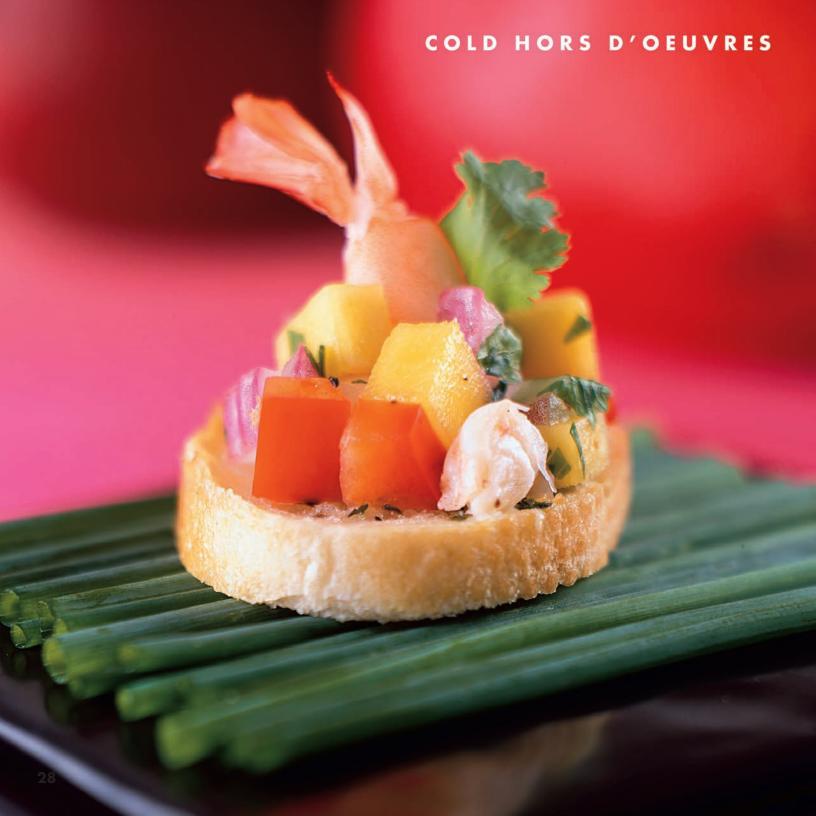
continued on next page >



# HOT HORS D'OEUVRES (continued)

### SEAFOOD

\$36.00 per dozen
\$22.08 per dozen
\$15.96 per dozen
\$15.96 per dozen
\$21.00 per dozen
\$39.00 per dozen
\$19.08 per dozen
\$15.00 per dozen
\$17.04 per dozen
\$17.28 per dozen



# COLD HORS D'OEUVRES

Paper service is included. China is available upon request. Waited or butlered service is available upon request. Services include linen-draped service tables, set up and clean up.

ASSORTED FINGER SANDWICHES Choose up to two from the following:	\$27.00 per dozen
Ham Salad, Chicken Salad, Tuna Salad and Egg Salad on White, Wheat, or Silver Dollar Rolls	
SHRIMP COCKTAIL with CAJUN RÉMOULADE and COCKTAIL SAUCE	\$23.04 per dozen
PROSCIUTTO-WRAPPED MELON with DIJON DIPPING SAUCE	\$17.04 per dozen
ROASTED GARLIC HUMMUS and SMOKED SALMON BRUSCHETTA	\$35.88 per dozen
COOL SALMON CANAPÉS	\$16.80 per dozen
MINI CURRIED CHICKEN TART	\$33.00 per dozen
CORN BLINI with SMOKED SALMON and CHIVE BUTTER	\$18.96 per dozen
CUCUMBER ROUNDS with FETA and TOMATOES	\$12.00 per dozen
SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA	\$14.04 per dozen
WHITE BEAN CROSTINI	\$15.00 per dozen



### GOURMET DIPS AND DISPLAYS

Paper service is included. China is available upon request. Services include linen-draped service tables, set up and clean up.

	$\sim$ 1			
ш.	01	- 11	I P	
п.				. 7

Sold by the pound (Serves 8-10 guests per pound)

Warm Parmesan Artichoke Dip with Bagel or Pita Chips

\$22.80 per pound

\$20.99 per pound

Spinach and Crab Dip with Baguette Rounds

#### COLD DIPS

Sold by the pound (Serves 8-10 guests per pound)

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips

\$16.49 per pound

Creamy Mediterranean Dip with Bagel Rounds

\$19.04 per pound

#### **COLD DISPLAYS**

Small (15-25), Medium (25-50) and Large (50-75) or per guest

Farm Fresh Crudités with Ranch Dip	\$2.00 per guest
------------------------------------	------------------

Seasonal Sliced Fresh Fruit Tray \$2.00 per guest

Domestic Cheeses with Crackers \$1.89 per guest

Artisan Cheese with Crackers and Baguette Rounds \$3.29 per guest

Antipasto Platter with Crackers or Baguette Rounds \$2.33 per guest

#### **SAVORY CHEESECAKES**

Please order by the Cheesecake and Torte. Both served with Crackers and Baguette Rounds

Roasted Vegetable Cheesecake - serves 15 - 20 guests \$37.73 each

Savory Pesto and Sun Dried Tomato Torte – serves 15 - 20 guests \$30.00 each

# SPECIALTY AND CARVING STATIONS



### SPECIALTY AND CARVING STATIONS

Paper service is included. China is available upon request. Services include linen-draped service tables, set up and clean up.

SLIDER STATION \$8.99 per guest

Choice of Three: Cheeseburger, Hamburger, Pork BBQ, Crab Cake, Buffalo Chicken

Served with Pickles, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy

Mustard, Honey Mustard and Homemade Potato Chips with Ranch Dip

#### MASHED POTATO MARTINI BAR

\$7.99 per guest

Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream

Choice of Five: Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown

Gravy, Caramelized Onions, Grated Parmesan Cheese, Crumbled Gorgonzola Cheese, Toasted Pecans

or Horseradish Sauce

#### CARVING STATIONS

Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef. Served with wonderful Sauces and Condiments, as well as assorted Mini Rolls or Baguettes. Please order your Carving Station selections by the guest with a minimum of 20 guests.

Roast Breast of Turkey with Cranberry and Orange Compote and Creamy Dijon Mustard	\$5.27 per guest
Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce	\$7.90 per guest
Mustard Apricot Glazed Ham with Honey Mustard Sauce	\$4.32 per guest
Roast Pork Loin with Chipotle Mayonnaise	\$4.58 per guest



### **SWEET AND SALTY**

Paper service is included. China is available upon request. Services include linen-draped service tables, set up and clean up.

ASSORTED HOME-STYLE COOKIES Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate	\$10.44 per dozen e Macadamia Nut or Double
Chocolate with White Chips	
BROWNIES Cream Cheese, Plain, Blondie, Fudge or M&M's	\$14.40 per dozen
GOURMET DESSERT BARS Linzi Bar, Luscious Lemon Bar, Ooey Gooey Pumpkin Square, Cran Scot Gooey Chocolate Peanut Butter Bar or Chocolate Chess Bar	\$18.00 per dozen ch Bar, Raspberry Almond Bar,
ASSORTED MINI PETIT FOURS and PASTRIES	\$20.04 per dozen
ASSORTED MINI CANDY BARS	\$6.08 per pound
MULTI-GRAIN BARS and GRANOLA BARS	\$1.50 each
INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS	\$1.29 each
MIXED NUTS with PEANUTS	\$15.99 per pound
TRAIL MIX	\$10.50 per pound
DECORATED SHEET CAKES Full \$75.00 each Half \$52.00 each Quartered \$35.00 each/ Double Layer \$27	7.39 each
DESSERT STATION  Choice of Four: Assorted Cupcakes, Mini Red Velvet Whoopi Pies, Assorted Mini Brownies or Seasonal Fresh Fruit	\$4.75 per guest orted Mini Cookies, Gourmet

ICE CREAM SUNDAE BAR

\$4.99 per guest

Choice of Ice Cream Flavors (One per 45 guests): Chocolate, Vanilla, Strawberry and Seasonal Favorite

Choice of Two Sauces: Chocolate, Strawberry or Butterscotch

**Choice of Three Toppings:** Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar Pieces, M&M's Maraschino Cherries and Whipped Topping are included.



### ALCOHOLIC BEVERAGES

#### **FULL BAR**

If you wish a Full Bar setup at a dinner or reception your bar set-up charge will be \$55.00. All necessary bar items are provided with this charge, handling of alcohol prior to event, portable dry bar including non-alcoholic beverages, ice, mixers, napkins and eco-friendly cups. We recommend at least one bartender for every 50-75 guests for Full Bar service. The charge for a bartender is \$10.50 per hour. If you would like to upgrade your bar with glassware a minimal charge will be applied. There is a minimum for Bar Sales of \$50.00. Balances below that total will be the responsibility of the client paying for the event.

#### **BEER AND WINE BAR**

If you wish to have a Beer and Wine Bar at your event, please let us know in advance. A set up charge of \$45.00 will apply. Bartender Service is available at a rate of \$10.50 per hour One bartender recommended for every 75-100 guests. There is a minimum for Bar Sales of \$50.00. Balances below that total will be the responsibility of the client paying for the event.

#### ALCOHOL PROCEDURE AND POLICY

All beverages are to remain within the facility. Beverages not consumed will remain the property of Western Illinois University. Personnel have completed the Serv Safe Training Program for Alcohol Service.

- By State Law all alcohol must be paid for on or before the date of the event.
- No alcohol can be sold off campus.
- Alcohol events must end thirty minutes before the scheduled end of the event.



# PLANNING YOUR SPECIAL EVENT WITH WESTERN ILLINOIS UNIVERSITY CATERING

We pride ourselves in being able to meet everyones catering needs. The following steps will help you through the process of organizing your special event.

#### Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our calendar.

You may contact the Union Catering Sales department at 309-298-1292, or fax to 309-298-2899. Some arrangements can be made by phone or email, others require an appointment with the Catering Sales Coordinator. The office hours are Monday through Friday 8:00 AM to 4:30 PM.

Catering arrangements and menu selections should be confirmed within 3 business days of your event. While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing.

After we have finalized all the details of your event, you will receive a confirmation sheet so you can confirm with a signature. Please carefully review all information on this event order form for accuracy and completeness before signing. Make necessary changes, sign and return to us 3 business days in advance of the event.

### **Reserving a Location**

Whether on or off campus the event location needs to be reserved before we plan your event. Event Scheduling can reserve your room. Please contact them at 309-298-2421 Four weeks in advance to arrange tables, chairs, trashcans and other equipment. When reserving the location please allow three hours for setup and two hours for cleaning time. Requests for room setups, should be made at this time.

Off-Site Delivery charged according to event needs.

#### Changes/Guarantees/Cancellations

All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed 3 business days prior to the event. Functions canceled with less than 3 business days notice may incur a charge. We will prepare for the client estimated number and charge accordingly should a final count not be confirmed.

#### **Payment**

All events must have a Western Illinois University Billing number. Our Event Planner will supply you with an account set-up sheet if you do not have a current number. Non-University taxable groups or groups charging the customer are subject to sales tax at 7.75% for all food events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event.

#### China and Paper Service

Our Catering Department offers paper service. China service is available at an additional charge per person below.

Full Meal China and Silverware Service	\$1.00 per guest
Coffee or Beverage China Service	\$0.75 per guest
Full Bar Glass Service	\$0.75 per guest
Reception China and Silverware Service	\$0.75 per guest

#### Linen

As a standard, we provide tablecloths for all food and beverage tables. Linens for guest tables are included with full service plated breakfasts, lunched, dinners and buffets. The same applies to registration, name tag, head tables and any additional tables that will not be directly used for food and beverage set up.

120" Cloth for Round Tables	\$5.00 each
114" Rectangle	\$4.50 each
90" Round	\$4.50 each
All Squares	\$4.50 each
Skirts	\$6.50 each
Drop Cloths	\$5.00 each
Napkins	\$0.25 each

Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables at an additional cost. Please set up an appointment to view the linens.

#### **Attendants**

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. If additional hours of service is needed, a fee of .50 per hour per guest, will apply. To ensure that your event is a success attendants may be required. When attendants are needed, services are at an additional charge of \$10.50 per hour, per server. Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 25 guests and are included with the per person price. All served meals servers are included. The charge for each staff member is:

Attendants	\$10.50 per hour
Station Chefs	\$30.00 per hour

#### **Catering Equipment**

As the host of the catering event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. For very large events, specialty equipment may need to be rented at an additional charge.

#### Floral Charges

We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.

#### **Food Safety**

Due to food safety liability, guests may not remove food from the function site.

#### **Alcohol Policy**

All alcoholic beverages must be provided and served by WIU service personnel and consumed in designated areas. Proof of age will be required. Western Illinois University Catering reserves the right to refuse service of alcoholic beverages to any person.

