University Catering

at the

and conference center™
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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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, please call (217) 819-5006 from 8:30 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 seven 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 by the event date.

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 seven 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. If the guest count increases within three days of the event, additional fees will apply. This charge is assessed to compensate for overtime scheduling and increased product costs associated with last minute purchases.

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. Service is provided for 1½ hours for breakfast or lunch and 2½ hours for dinner meals. 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
Floral Arrangements
Standard floral centerpieces are provided for all meals and reception tables. These arrangements are the property of University Catering. If you would like to upgrade your floral arrangement, please contact the Catering Event Planner.
BREAKFAST SELECTIONS
Breakfast & Brunch Buffets include service for up to 1½ hours.

**CONTINENTAL BREAKFAST $9.75 per person**
- Chilled Orange & Apple Juice
- Columbia Street Roastery Regular & Decaffeinated Coffee & Iced Water
- Assorted Hot Teas
- Assorted Pastries
- Seasonal Fresh Fruit Tray

**ASSORTED PASTRIES $3.75 per person**
3 varieties provided by our Pastry Chefs (minimum of half dozen): Scones, Demi Danish, Fruit Puffs, Muffins, Mini-Croissants, Filled Croissants, Bagels with Cream Cheese & Butter. Toaster available upon request

**BREAKFAST BUFFET $13.75 per person**
- Scrambled Eggs
- Choose one of the following breakfast meats:
  - Applewood Smoked Bacon
  - Turkey Sausage
  - Sausage Links
  - Ham
- Seasoned Home Fries
- Assorted Pastries or Whole Fruit
- Columbia Street Roastery Regular & Decaffeinated Coffee, Hot Teas, Orange & Apple Juice, & Iced Water
Executive Breakfast Buffet $15.25 per person

Scrambled Eggs or Santa Fe Scramble with Ham
Choose one of the following breakfast meats:
  Applewood Smoked Bacon
  Sausage Links
  Turkey Sausage
  Ham
Seasoned Home Fries
French Toast or Pancakes with Hot Maple Syrup
Seasonal Fresh Cut Fruit
Columbia Street Roastery Regular & Decaffeinated Coffee, Hot Teas, Orange & Apple Juice, & Iced Water

Add U of I Belgian Waffle Bar for an additional $3.25 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, Hot Teas, Orange & Apple Juice, & Iced Water

Build Your Own Breakfast Buffet $16.50 per person
Choose 1: Scrambled Eggs, Scrambled Eggs with Cheese, Denver Scramble, or 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 Basket
Breakfast Pastries
Columbia Street Roastery Regular & Decaffeinated Coffee, Hot Teas, Orange & Apple Juice, & Iced Water

U of I Belgian Waffle Bar for an additional $3.25 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: Sausage Frittata, Scallion & Cream Cheese Frittata or Spinach, Mushroom & Monterey Jack Frittata
Roasted Red Bliss Potatoes with Parmesan & Fresh Herbs
Seasonal Mixed Greens Salad
Brunch Breads
Seasonal Fresh Cut Fruit
Columbia Street Roastery Regular & Decaffeinated Coffee, Hot Teas, Orange & Apple Juice, & Iced Water
**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.

**A la 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  
Fresh Whole Fruit Basket $2.00 per person

**Pastry Selections**

Bagels with Butter, Cream Cheese, Jelly $12.50 per half dozen  
Kolacky $7.50 per half dozen  
Cinnamon Rolls & Pecan Rolls (2 dozen minimum) $16.00 per dozen  
Muffins $9.00 per half dozen  
Donuts $16.00 per dozen  
Scones $9.00 per half dozen  
Mini Filled Croissants $9.00 per half dozen  
Demi Danish $7.50 per half dozen  
Quick Breads (Banana, Zucchini or Lemon Poppy) $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  
Columbia Street Roastery Decaffeinated Coffee $1.95 per person  
Bottled Juices $2.35 each  
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  
Apple Juice $1.95 per person  
Mimosas or Bloody Mary’s as addition to order $100.00 per gallon
Breaks & snacks

Snacks
Tortilla Chips & Fresh Salsa $2.75 per person
Add Guacamole or White Queso $2.00 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 Pita Chips $3.25 per person
Crudité Platter $4.75 per person
Flatbreads with Two Cheese Spreads $3.25 per person
Deluxe Mixed Nuts $4.25 per person
Trail Mix & Yogurt Raisins $4.25 per person
Pretzel Rods with Flavored Mustard $2.75 per person
Breadsticks with Marinara or Cheese Sauce $4.25 per person

Gift Baskets
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

Bakery
Assorted Mini 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 $16.00 per dozen
Rocky Road Bars $3.25 per person
Bakery Bars $17.50 per ½ dozen
Raspberry Bars $3.25 per person
Lunch

Available for meals starting before 2pm

Deli Buffet $16.50 per person

Choose three of the following sandwiches:
- Buffalo Chicken Wrap
- California Club with Turkey & Bacon, Avocado, Lettuce & Tomato
- Chicken with Pesto
- Chicken Salad Veronique
- Cilantro Chicken with Monterey Jack & Chipotle Aioli
- Mediterranean Tuna Salad
- Roast Beef with Horseradish & Chive White Cheddar Cheese
- Ham with Baby Swiss
- Muffaletta Sandwich
- Turkey with Cranberry Mayo on Foccacia
- Veggie Dagwood
- Vegan Wrap

Choose two of the following side salads:
- Asian Noodle Salad
- Antioxidant Salad
- Mandarin Salad
- Cobb Salad
- Classic Caesar Salad
- Apple & Candied Pecan Salad
- Seasonal Mixed Green Salad
- Black Bean & Corn Salad with Cilantro
- Tomato, Cucumber & Feta Salad with Mint
- Pesto Pasta with Grilled Vegetables
- Broccoli Raisin Salad
- Tuscan Rainbow Rotini Salad
- Curried Quinoa & Spinach Salad
- Homestyle Potato Salad
- Jumbo Cookies & Brownies
- Columbia Street Roastery Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water
**The Pranzo 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: Jumbo Cookies & Brownies
Served with Garlic Bread, Iced Tea, & Water

**Hot Sandwich Buffet $16.50 per person**

Choose two of the following selections:
- Shaved Italian Beef with Au Jus
- BBQ Pulled Pork
- BBQ Beef Brisket
- Grilled Chicken
- Pulled Honey Mustard Chicken
Choose two of the following side salads:
- Asian Noodle Salad
- Antioxidant Salad
- Mandarin Salad
- Cobb Salad
- Classic Caesar Salad
- Apple & Candied Pecan Salad
- Seasonal Mixed Green Salad
- Black Bean & Corn Salad with Cilantro
- Tomato, Cucumber & Feta Salad with Mint
- Pesto Pasta with Grilled Vegetables
- Broccoli Raisin Salad
- Tuscan Rainbow Rotini Salad
- Curried Quinoa & Spinach Salad
- Homestyle Potato Salad
- Assorted Jumbo 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 & Cheddar
- Moroccan Lentil
- Clam Chowder
- Chicken Tortilla with Tortilla Strips
- Beef Chili
- Potato Leek

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

Choose two of the following salads:
- Asian Noodle Salad
- Antioxidant Salad
- Mandarin Salad
- Cobb Salad
- Classic Caesar Salad
- Apple & Candied Pecan Salad
- Seasonal Mixed Green Salad
- Black Bean & Corn Salad with Cilantro
- Tomato, Cucumber & Feta Salad with Mint
- Pesto Pasta with Grilled Vegetables
- Broccoli Raisin Salad
- Tuscan Rainbow Rotini Salad
- Curried Quinoa & Spinach Salad
- Homestyle Potato Salad
- Assorted Jumbo Cookies & Brownies
- Columbia Street Roastery Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water
**Business Buffet** $21.00 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 Chicken Breast with Roasted Tomato Cream Sauce
- Three Cheese Penne Bake with Garlic and Bread Crumbs
- Smoked Cheddar & Chipotle Cavatappi
- Beef Stroganoff
- Roasted Turkey with Sage Jus
Choose two of the following side dishes:
- Rosemary Red Bliss Potatoes
- Mashed Potatoes with Gravy
- Green Beans with Shallots & Whole Button Mushrooms
- Wild Rice Blend
- Broccoli with Lemon Zest & Roasted Garlic
- Roasted Garlic Mashed Potatoes
- Sautéed Seasonal Vegetables
Assorted Breads & Rolls
Jumbo Cookies & Brownies
Columbia Street Roastery Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water

**Working Lunch Meals**

**The Essential Boxed Lunch** $11.95 per person

Choose up to 4 varieties of sandwiches *(add $2 for additional selections)*
Sandwiches are served with Lettuce and Tomato with condiments on the side
Choose from the following sandwiches or salads:
- Turkey with Cheddar
- Chicken Caesar Salad
- Black Forest Ham with Swiss
- Veggie Dagwood
- Vegan Wrap
- Roast Beef with Horseradish-Chive White Cheddar Cheese
- Mixed Greens Entrée Salad
Includes Sea Salt Kettle Chips, Whole Fruit, Brownie or Jumbo 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, side and dessert for all lunches:
(add $2 for additional selections)

EXQUISITE SANDWICHES
- 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
- Smoked Turkey and Dilled Havarti with Cranberry Mayo, & Field Greens, Assembled on Herbed Focaccia
- Ham and Brie with Baby Spinach & Honey Mustard Spread

EXQUISITE SANDWICHES
- Asian Chicken Salad with Crispy Noodles, Mandarin 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
- 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 Rainbow Rotini Salad
- Roasted Sweet Potato Salad with Maple-Thyme Vinaigrette
- Quinoa Tabouleh

SNACKS: (Choose One)
- Sea Salt Kettle Chips
- Whole Fresh Fruit
- Sun Chips

DESSERTS: (Choose One)
- Whoopie Pie
- Pecan Bar
- Gourmet Cookie
- Carrot Cake Bars
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 choice of Cocktail Sauce or Fruit Salsa
Fruit Kabobs with Dip
Seared Ahi Tuna on Rice Crackers with Wasabi Mayo
Trio of Savory Tartlets
Pistachio-Crusted Chicken Skewers with Aioli
Honey, Tamari & Sesame Glazed Tofu Picks
Wonton Crisps with Whipped Avocado, Grilled Shrimp & Fruit Salsa
Ahi Tuna Poke Cone
Smoked Duck with Chèvre & Orchard Chutney Canape
Variety of Pinwheel Sandwiches
Smoked Salmon Spread with Capers on English Cucumber Rounds
Skewered Tortellini Antipasto
Goat Cheese, Carmelized Onion & Tomato Tart
Brie Tartlet with Fresh Apples & Fig Preserves
Blackened Ancho Beef with Smoky Tomato Crème Fraîche on Crispy Won Ton
Bulgogi Beef on Cucumber Rounds
Fresh Vegetable Crudité with Dip
**Hot Hors D’oeuvres $4.75 per person, per item**

- 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
- Seafood & White Cheddar-Stuffed Mushroom Caps
- Vegetable Samosas with Cilantro Mint Chutney
- Bacon-Wrapped Chicken & Spiced Cheese
- Chicken Sliders with Swiss & Red Onion Marmalade
- Spanakopita
- Mini Vegetarian Arancini with Roasted Red Pepper Sauce
- Mini Falafel Bites with Raita
- Chili Ginger Prawn Skewer
- Cilantro & Beef Empanadas
- Maple & Tamari Glazed Salmon Skewer
- Jerk Chicken Skewer
THEMED BUFFETS
Themed buffets include iced tea, iced water, regular and decaffeinated coffee & hot tea.

Heartland $23.00 per person

- Mixed Greens Salad with Seasonal Vinaigrette Dressing
- Choose two of the following entrées:
  - Grilled Flank Steak with Peppercorn Sauce
  - Sliced Roasted Turkey (Chef-attended carving available for an additional $50)
  - Spinach & Ricotta Lasagna
  - Whole Roasted Chicken with Natural Au Jus
  - Fried Chicken
  - Herb-Roasted Sliced Pork Loin
  - Beef Tri-tip with Rosemary & Garlic
  - Penne with Roasted Tomatoes, Basil & Garlic Panko
- 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 $22.00 per person**

Choose one of the following salads:
- Southwest Caesar Salad with Chipotle-Cilantro Dressing
- Black Bean, Mango & Jicama Salad

Choose two of the following entrées:
- Chicken Chile Verde
- Vegetarian Quesadillas
- Ancho-Rubbed Pork Carnitas
- Beef Barbocoa
- Chicken Tinga
- Vegan Fajitas

Choose two of the following sides:
- Cilantro Rice
- Fire-Roasted Corn
- Black Beans
- Refried Beans

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

**Italia $22.00 per person**

Caesar Salad or House Italian Salad

Choose one of the following entrées:
- Sautéed Chicken Breast with Artichoke, Lemon, Basil & White Wine
- Beef Tri-tip with Rosemary & Garlic
- 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

**Taste of Asia $23.00 per person**

Napa Cabbage Salad
- Asian Flank Steak
- Roasted Thai Chicken
- Fried Rice or Steamed Rice
- Veggie Lo Mein with Tofu
- Baby Bok Choy and Shiitake Stir Fry
- Stir Fried Asian Vegetables
**CAROLINA Bar-B-Q $23.00 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 Mashed Sweet Potatoes
- Creamy Cabbage Slaw
- Vegetarian Baked Beans
- Homestyle Potato Salad
- Traditional Baked Beans with Bacon
- Vinaigrette Cole Slaw
- Chipotle Cheddar Macaroni & Cheese
- Cornbread & Dinner Rolls

**Bollywood Buffet $23.00 per person**
Choose three of the following entrées:
- Chicken Korma
- Tilapia Moille
- Butter Chicken
- Vegetable Biryani
- Chicken Tikka Masala
- Lamb Rogan Josh
- Chicken Vindaloo
- Aloo Gobi
- Chana Masala
- Palak Paneer
- Pulao Rice
- Potato & Vegetable Samosas
- Cilantro Mint Chutney
- Naan & Paratha
- Kheer
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.

Imagination Buffet $28.00 per person

Choose two of the following entrées:
- Flank Steak with Red Wine Demi Glace
- Chicken Chasseur
- Airline Cut Chicken Breast with Garlic, Rosemary & Natural Jus
- Seared Filet of Beef Tips with Petite Mushrooms & Red Wine Reduction over Rice
- Oven-Roasted Pork Loin with Caramelized Cipollini Onions, Dried Cranberries & Rustic Port Sauce
- Wild Mushroom Lasagna with Fontina
- Pineapple & Dark Rum Glazed Chicken Breast with Scallions & Toasted Almonds

Choose two of the following side dishes:
- Mixed Seasonal Vegetables with Herbed Olive Oil
- Olive Oil Whipped Potatoes
- Rainbow Carrots
- Garlic Red Mashed Potatoes
- Roasted Root Vegetable Mélange
- Citrus scented Basmati Rice
- Haricots Verts
- Farro Pilaf
- Quinoa with Mushrooms
- Braised Greens
- Roasted Potato Mélange
- Herbed Brown Rice
- Pesto Mashed Potatoes
- Assorted Breads & Rolls
**Innovation Buffet** $32.00 per person

Choose two of the following entrées:
- Herb Crusted Salmon with Pomeray Sauce
- 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
- Smoked Cheddar & Scallion Mashed Potato
- Roasted Root Vegetable Mélange
- Citrus Scented Basmati Rice
- Haricots Verts
- Farro Pilaf
- Boursin Mashed Potato
- Quinoa with Mushrooms
- Braised Greens with Citrus
- Roasted Potato Mélange
- Herbed Brown Rice
- Pesto Mashed Potatoes
- Assorted Breads & Rolls
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 Saltimbocca  $24.00 per person
Chicken Chasseur with Tarragon, Mushrooms, Tomato, Garlic & White Wine  $24.00 per person
Eggplant Involtini with Vegetable Couscous & Light Tomato Sauce (side items are part of this entrée plate)  $23.00 per person
Yankee Pot Roast with a Red Wine Demi Glace  $29.00 per person
Airline-cut Chicken Breast Stuffed with Carmelized Onion, Spinach & Smoked Gouda with a Cherry Gastrique  $25.00 per person
Pork Tenderloin with Roasted Cippolini, Dried Cranberries & a Port Demi Glace  $26.00 per person
Duck Duo – Duck Confit Leg & a Smoked Duck Breast with a Cherry Gastrique  $34.00 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
Red Wine Balsamic Braised Boneless Beef Short Ribs $32.00 per person

Entrées, cont’d
Charcrusted Flat Iron Steak with Bourbon Glaze $29.00 per person
Filet Mignon with Red Wine Demi Glace $36.00 per person
Bacon-Wrapped Filet Mignon with Red Wine Demi Glace $36.00 per person
Bleu Cheese Crusted Filet Mignon $36.00 per person
Stuffed Beef Tenderloin with Wild Mushrooms & Spinach with Red Wine Demi Glace $39.00 per person
Petite Filet Of Beef & Colossal Shrimp Duo $42.00
Chef-Designed Locally-Grown Sustainable Menu Beginning at $34.00 per person

Side Item Selections

Starches
Basil Pesto Mashed Potato
Parmesan Crusted Polenta
Farro Pilaf
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 with Mushrooms

Vegetables
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
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
  Classic Panna Cotta
  Cookie Dough Chocolate Brownie
  Petit Rustic Apple Tart

Premium $7.00 per person
  Tiramisu
  Vanilla Crème Brulee
  Caramel Corn Panna Cotta
  Caramel Five Nut Tart
  Chocolate Marquise with Fruit Coulis
  Bailey’s Flourless Chocolate Torte
  Trio Chocolate Mousse Pave

Miniature Desserts
  Sweets Table (5 varieties) $6.75 per person
  Sweets Table (3 varieties) $4.50 per person
Bar Service

Bar service is an important part of your corporate or social event. We offer several bar packages including hosted and cash bars to meet your needs. A general guideline of one bar for every 125 guests is recommended and trained bartenders are included with all packages. Cash bars require minimum sales of $200 for the first hour and $100 for each subsequent hour. Alcohol service requires approval by the Office of the Associate Vice Chancellor for Student Affairs. Your Catering Event Planner will assist you with obtaining approval.

Open Bar Pricing

Open Bar with House Keg Beer & House Wines (50 guest minimum): $12.00 per person for the first 2 hours/$5.00 per person for each additional hour.
Open Bar with House Bottled Beer Selections & House Wines: $16.00 per person for the first 2 hours/$6.00 per person for each additional hour.
Open Bar with House Beer, House Wines, and House Label Mixed Drinks: $18.00 per person for the first 2 hours/$7.00 per person for each additional hour.
Open Bar with House Beer, House Wines, and Premium Label Mixed Drinks: $21.00 per person for the first 2 hours/$8.00 per person for each additional hour.

Wine Service with a Meal

House Wines Served At The Table: $11.00 per person for up to 2 hours.
Tier II Wines Served At the Table: $15.00 per person for up to 2 hours.
Tier III Wines Served At the Table: $19.00 per person for up to 2 hours.
All wines offered are on-premise selections with Tier II wines selected to complement the meal being served and Tier III wines being highly-rated, notable selections. Varietal and other information is available upon request.

University Catering proudly serves MillerCoors and Anheuser-Busch products as house beer selections. Customer alcohol preferences are welcome, but pricing and availability may vary depending on the brand. Please contact your Catering Event Planner for additional information.
University Catering at the I Hotel and Conference Center
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UNIVERSITY HOUSING

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