



Catering Guide

Thoughtfully Crafted Food

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A La Cart Breakfast Items

Price Per Dozen Unless Otherwise Specified

- ◆ Assorted Texas Muffins...\$18
- ◆ Assorted Danish...\$13
- ◆ Assorted Donuts...\$13
- ◆ Assorted Bagels & Cream Cheese....\$16
- ◆ Cinnamon Rolls....\$16.50
- ◆ Fresh Baked Scones...\$14.50
- ◆ Yogurt Parfaits with Berries & Granola (each)...\$3.25



Fruit Juice

Orange, Apple and Cranberry

Bottle \$2, Gallon \$16

Freshly Brewed Regular & Decaf Coffee

with Creamers, Sweeteners and Sugar

Gallon \$14.50

Hot Chocolate

Gallon \$9.50

Hot Tea

with Creamers, Lemon Slices, Sugar

and Honey...1 Gallon \$7.50



Breakfast

Price Per Person Includes: Disposable Plates, Bowls, Serving Utensils, Flatware and Napkins, Regular and Decaf Coffee, Hot Tea, Creamers, Sweeteners and Stirrers , Assorted Juices and Water. Please Add \$2.50 for China Service

Breakfast Continental...\$6.50

Assorted Breakfast Pastries, Served with Coffee, Tea, and Fruit Juice

Fresh Fruit Continental...\$7.50

Assorted Breakfast Pastries and Fresh Fruit Platter
Served with Coffee, Tea, and Fruit Juice

The Health Break...\$8.50

Fresh Fruit Tray, Assorted Breakfast Pastries, Yogurt, Healthy Cereal

You May Parfait...\$8.50

Assorted Texas Muffins and Danishes,
Fresh Berry Yogurt Parfait with Granola

Sunrise Special...\$9.50

Scrambled Eggs, Choice of Bacon, Ham, or Sausage Links;
Lyonnais Red Potatoes and Assorted Juices

The Omelet Station...\$12.50

Omelets Made to Order, Lyonnoise Red Potatoes, Choice of Bacon, Ham, or Sausage Links; Fresh Fruit Tray, Assorted Breakfast Pastries and Assorted Juices

The Mini-Omelet Buffet...\$10

Variety of Mini Omelets, Lyonnoise Red Potatoes, Fresh Fruit Tray, Assorted Breakfast Pastries and Assorted Juices

We are Proud To Serve Freshly Brewed
Regular and Decaffeinated Coffee
and Hot Tea with All Breakfast Buffets



Think INSIDE The Box

Boxed Lunches served with Bottled Water or Soda

“The Traditional” ...\$7.95

Smoked Turkey, Honey Ham, Roast Beef, Chicken Salad, Tuna Salad or Assorted Vegetables on a Fresh Kaiser or Wrap. Served with Fruit, Chips, Cookie, Mayo, Mustard, and Beverage

“The Premium” ...\$11.25

Pesto Sundried Tomato Chicken Breast, Sliced Peppercorn Rubbed Tenderloin, Asiago Roast Beef, or Oriental Chicken Wrap on a Ciabatta Bread, Focaccia, Croissant, or Wrap. Served with Fruit, Pasta Salad, Chips, Cookie, Mayo, Mustard, and Beverage

**Tossed Salad Boxed Lunches Also Available.
Served with Chips, Dessert and Drink**

Let's Have a Picnic

Picnics Served with Lemonade or Fruit Punch. Substitute Canned Soda and Bottled Water for \$.75 more. Picnics are served with disposables. Add \$2.50 for china service.

“Backyard Picnic” ...\$9.25

Hamburger, Chicken Breast, Hot Dog, Veggie Burger; Lettuce, Tomato, Onion, Pickle Tray; American Cheese; Condiments; Coleslaw or Potato Salad; Baked Beans; Chips; Cookies; Ice Water & Lemonade

“Midwest Picnic” ...\$9.75 Same as the Backyard Picnic with the addition of Bratwurst and Sauerkraut.

Think GREENS

Salads served with Fresh Rolls & Butter, Fresh Brewed Coffee or Iced Tea, and on disposables dishes. Add \$2.50 for china service.

“Chef Salad” ...\$9.95

Julienne Strips of Turkey and Ham Accompanied by Egg, Tomato, Cucumber and Shredded Cheese on a Bed of Garden Greens. Served with Dressing and Fresh Dinner Roll.

“Grilled Chicken Caesar” ...\$9.95

Seasoned Grilled Chicken Breast Served on a Bed of Mixed Greens with Croutons, Tomatoes, Red Onions and Caesar Dressing.

“Grilled Lemon Chicken Salad” ...\$9.95

Spring Mix Greens, Julienne Lemon-Pepper Chicken, Mandarin Oranges, Parmesan Cheese, Croutons and Italian Dressing.

“Fresh Spinach Salad” ...\$7.95

A Bed of Baby Spinach Topped with Fresh Sliced Strawberries, Sliced Red Onion, Mandarin Oranges and Paired with Fat-Free Raspberry Vinaigrette Dressing. Served with Mini Croissants or Fresh Dinner Rolls.

Sandwich or Wrap Bar...\$11.95

Price Per Person Includes Assorted Beverages

Sandwich/Wraps

Choose 3.....

Turkey and Provolone

Roast Beef

Ham and Swiss

Chicken Salad

Tuna Salad

Fresh Mozzarella

Grilled Vegetable

Chicken Caesar Wrap

Gorgonzola Beef Wrap

California Turkey Wrap

Grilled Vegetable Wrap

Tossed Salad

Choose 1.....

Classic Caesar Salad

Chef Salad with Italian Dressing

Spiced Pecan and Apple Salad with
Cranberry Vinaigrette

Tomato Gorgonzola with Balsamic

Sides

Choose 1.....

Penne Pesto Pasta Salad

Rotini Tomato Basil Salad

Artichoke Heart and Plum Tomato Salad

Mediterranean Rice Salad

Potato Salad

Dessert

Choose 1....

Assorted Finger Desserts–
Brownies, Lemon Bars and
Raspberry Bars

Cookies– Chocolate Chip,
Oatmeal Raisin and Sugar

Fresh Fruit Salad



Station Nation

Price Per Person, 20 Person Minimum, Action Stations Require Staff (not included in price). \$2.50 Charge for China Service

American Deli Station...\$8.50

Assorted Breads and Rolls

Roast Beef, Turkey, and Ham

Assorted Cheeses

Lettuce, Tomato, Pickle (Onions available upon request)

Mayonnaise, Mustard, and Dijon Mustard

Pasta Salad, Chips, Cookies

Soups and Sandwich Station

\$9.50

Deli Buffet with Choice of Soup

Soup Choices Include: Cheesy Broccoli, Minestrone, Country Vegetable, Chicken Noodle, Chicken & Wild Rice, Beef Vegetable. Clam Chowder is available at an additional charge.

Garden Station...\$8.50

Mixed Greens with Assorted Toppings and Dressings

Smoked Turkey and Honey Ham

Tomatoes, Cucumbers, Baby Corn

Broccoli, Cauliflower, Black Olives

Green & Red Peppers, Red Onion

Boiled Eggs, Shredded Cheddar

Croutons, Sunflower Seeds

Bacon Bits

Three Dressings

Assorted Breads and Butter

Italian Station...\$9.50

Meat Lasagna

Veggie Lasagna (Marinara or Alfredo)

Includes...

- ◆ Fresh Garden Salad with Two Dressings
- ◆ Garlic Bread

Fiesta Station...\$9.50

Hard and Soft Shelled Tacos

Choice of 2...

- ◆ Taco Meat, Spicy Chicken, Refried Beans

Spanish Rice

Lettuce and Tomatoes

Shredded Cheese

Diced Onions

Black Olives and Jalapeno Peppers

Sour Cream and Salsa

Guacamole

Tortilla Chips and Nacho Cheese Sauce

Pasta Station...\$9.50

Penne and Rotini Pasta

Choice of 2...

- ◆ Italian Meat Sauce, Marinara Sauce, and Alfredo Sauce

Includes...

- ◆ Italian Meatballs, Italian Sausage, Roasted Peppers and Onions
- ◆ Caesar Salad
- ◆ Garlic Bread

Dinner Buffet Options...

One Entrée \$14.95

Two Entrée \$17.95

Three Entrée \$19.95

Price Per Person Includes Chaffing Dishes and Basic Linen For Buffets; Meal Includes Fresh Rolls, Coffee and Iced Tea. Add China Service for \$2.50 more. Entrée Selections are also Available as a Plated Meal.

Entrée Selections

Choose 1, 2 or 3...

Chicken Parmesan
Carved Roast Beef
Carved Glazed Ham
Chicken Marsala
Baked Cod Almandine
Baked Chicken Kiev
Chicken Cordon Bleu
Grilled Lemon Pepper Chicken
Meat or Alfredo Lasagna
Italian Breaded Pork Cutlets
Linguine w/ Broccoli
Pasta Primavera
Grilled Vegetable Medley
Stuffed Manicotti

Starch Selections

Choose 1 or 2...

Garlic Smashed Potatoes
Potatoes Au Gratin
Baked Potatoes
Baby Red Bliss potatoes
Rice Pilaf
Long Grain & Wild Rice
Twice Baked Potatoes (\$1.00 additional)

Vegetable Selection

Choose 1 or 2...

Honey Dill Baby Carrots
California Blend
Capri Blend
Green Beans Almondine
Florentine Blend
Broccoli Spears
Asparagus Spears

Salad Selections

Choose 1 or 2 or 3...

Classic Caesar Salad
Waldorf Salad
Country Cole Slaw
Vegetable Tray
Fresh Fruit Tray
Tortellini Salad

Dessert

Choose 1...

Assorted Finger Desserts– Brownies,
Lemon Bars and Raspberry Bars
Assorted Layer Cake
New York Cheesecake
Cookies– Chocolate Chip, Oatmeal
Raisin and Sugar
Fresh Fruit Medley

Served Dinner Options...

All Dinners are Served with a Starch, Vegetable, Salad and Dinner Rolls with Butter. Coffee and Ice Water with a Lemon are included.

Fiesta Lime Chicken with Mango Salsa . . . \$15.95

Marinated and Grilled Chicken Breast topped with a mouth watering Mango Salsa

Apple Filled Chicken with a Pecan Crème Sauce . . . \$15.95

Fresh Apples stuffed in a Marinated Chicken Breast drizzled with a Pecan Crème Sauce

Chicken Valentino . . . \$14.95

Marinated Chicken Breast filled with Red Peppers and Mozzarella

Mediterranean Stuffed Chicken . . . \$15.95

Marinated Chicken Breast with Artichokes, Olives, Tomatoes and Feta Cheese

Grilled Beef Tenderloin . . . \$22.95

8 oz Tenderloin Steak, grilled medium, accompanied by a Red Wine Bordelaise Sauce

Medallions of Beef with a Red Wine&Caper Sauce . . \$22.95

Grilled Tenderloin, sliced, and drizzled with Capers & Red Wine Sauce

Peppercorn Encrusted New York Strip Steak . . . \$25.95

New York Strip Steak encrusted with Peppercorn and served with a Gorgonzola Aioli Sauce

Applewood Stuffed Pork . . . \$17.95

Roasted Tenderloin of Pork stuffed with a Bourbon Apple Stuffing

Citrus Glazed Salmon . . . \$17.95

Grilled Salmon with a Light Citrus Glaze served with Fresh Lemon

Garlic Crusted Tilapia with a Light Crème Sauce . . . \$19.95

Tilapia encrusted in a Garlic Breading served with a light Crème Sauce

Stuffed Filet of Sole . . . \$17.95

Filet of Sole stuffed with a delectable crab stuffing, topped with a Lemon Crème Sauce

Marinated Portabella Mushroom . . . \$13.95

Portabella Mushroom Cap marinated in Balsamic Vinaigrette and stuffed with Feta Cheese and Spinach

Vegetarian Tart Provencal . . . \$14.95

Sautéed Portabella Mushrooms, Onions and Carrots stuffed in Puff Pastry and topped with Goat Cheese

Vegetarian Wellington . . . \$14.95

Portabella Mushrooms, Yellow and Zucchini Squash, Roasted Pepper and Tomato in a Puff Pastry

Vegetarian Ratatouille . . . \$14.95

Yellow and Zucchini Squash, Portabella Mushrooms, Carmelized Onions, Marinara Sauce, prepared with Tofu

Pasta Primavera ...\$12.95

Medley of vegetables topped in a rich Parmesan Sauce

Appetizers

All Appetizers are priced per 25 pieces unless otherwise noted.



Get it While It's Hot

Chicken Duxelle Encroute \$44

Chicken Tenders \$38

Chicken Tempura \$36

Chicken Wings \$36

Coconut Shrimp \$58

Mini Crab Cakes \$58

Crab Rangoon \$44

Chicken, Beef, or Shrimp Skewers \$58

Meatballs (BBQ or Swedish) \$36

Mini Beef Wellington \$45

Bacon Wrapped Water Chestnuts
\$33.50

Franks in Puff Pastry \$32

Seafood Stuffed Mushrooms \$35

Spanikopita \$34

Cheese Stuffed Artichokes \$28.50

Just Chillin'

Cucumber & Chicken Salad Canapé
\$30

Pesto & Red Pepper Baguettes \$24

Antipasti Skewers \$44

Shrimp Cocktail \$58

Crab Mousse Baguette \$42

Bruschetta \$30

Deviled Eggs \$20

Assorted Canapes \$44

Brie, Apricot, Strawberry Baguette
\$34

Smoked Salmon (Serves 50) \$55

Platters If You Please

Each Tray Serves 25 people

Domestic Cheese Display

Includes Sharp Cheddar, Swiss, and Pepper Jack, Served with Assorted Crackers

\$44

Cheese and Sausage Display

Includes Sharp Cheddar, Swiss, Pepper Jack and Sliced Sausage, Served with Assorted Crackers

\$54

Antipasto Tray

Artfully Displayed Genoa Salami, Honey Ham, Domestic Cheeses, Roasted Red Peppers, Banana Peppers, Served with Crackers

\$54



Deli Sliders

Assorted Sliced Ham, Turkey and Roast Beef Assembled on Fresh Rolls. Served with Mayo and Mustard

\$14.75 per dozen

Fresh Veggie Display

Carrots, Celery, Broccoli, Cauliflower, and Cherry Tomatoes with Dill or Low-Fat Ranch Dip

\$32

Dip a Chip

Fresh Avocado Guacamole, Picante Salsa or Queso Dip Served with Tortilla Chips

\$25

Fresh Fruit Display

Artfully Displayed Seasonal Fresh Fruit

\$52

Take a Break!

Price Per Pound unless other wise noted. Includes Disposable Plates and Napkins

Gardettos...\$10

Potato Chips & Dip...\$9

Mini Pretzels...\$4.50

Nacho Chips and Salsa...\$10

Beverages

Assorted 12oz Canned Soda ...\$1.25

Water 8oz ...\$1.25

Water 16.9oz ...\$1.75

20oz Bottled Soda & Water...\$1.75

Milk Chug (Chocolate or White)...\$1.75

Iced Tea ...\$12.50 per gallon

Freshly Brewed Coffee...\$14.50 per gallon

Hot Tea...\$7.50 per gallon

Fruit Punch...\$12.50 per gallon

Dessert

Price Per Dozen, Unless Otherwise Specified

Fresh Gourmet Cookies; Chocolate Chip, Oatmeal Raisin, Peanut Butter, Chocolate Macadamia Nut and Sugar...\$10.50 per dozen

Brownies...\$11.50 per dozen

Rice Krispy Bars...\$11.50 per dozen

Lemon Bars...\$11.50 per dozen

Assorted Gourmet Bars...\$15 per dozen

Assorted Mini Desserts...\$15 per dozen

Sheet Cakes (Available in Chocolate, Yellow & Marble)

1/2 sheet (\$45), Double Layer (\$90)

Full Sheet (\$80), Double Layer (\$145)



What You Can Expect

- ◆ Personalized Service and Assistance with all your Catering Needs
- ◆ Professional and Personable Staff
- ◆ Creative and Flavorful Food made from Fresh Local Ingredients

Linens

Basic Linens will be provided for buffet tables at Continentals, Receptions, and Buffets. More linen choices are available.

Flowers

Fresh flower arrangements are available upon request, additional charges apply.

Amenities

Any additional needs for your event, such as overhead projectors, microphones, podiums, etc., are the responsibility of the customer.

Billing Details

Internal Governors State University Clients will be required to submit a request form 5 business days prior to the event date. If the event is larger than 50 people, please give us 10 business days. External Clients will be required to make a 75% deposit at the time of menu approval and pay the remaining balance by the time of the event. Prices do not include sales tax. If your event is tax exempt, please provide us a copy of your tax card. All events will be billed on the guarantee or guest attendance, which ever is more.

Staff

Catering staff is available for an additional staffing and labor cost during non business hours.

Receptions- 1 Server per 50 Guests

Buffets- 1 Server per 30 Guests

Plated Meals- 1 Server per 13 Guests

Servers and Bartenders are available at \$16 per hour for a 5 hour minimum

NOTE: This catering guide is simply an offering of menu ideas. We are not limited to these offerings because our mission is to cater to the needs of our customers. Please inquire if you are looking for something specific, and we will make every effort to prepare it for you. For the guest's safety the Illinois Health Department requires all left-over food must stay on the premise of the catering site unless otherwise agreed to by the catering department.

Call 708 534 4496 or email catering@govst.edu to place your order!