Arena Food Service, Inc.

Fresh

Authentic

Natural

The SINGLE SOURCE for ALL your event needs!

Fresh
General Information Regarding Catering at Governors State University

Contact Information
Governor's State University
Food Service and Catering Office
Office: 708-534-4996
Email: catering@govst.edu

Corporate Office
3101 Greenhead Drive, Suite B
Springfield, IL 62711
Office: 217-698-2944
Email: info@arenafoodservice.com

Ordering and Booking Timeline
We ask that an initial inquiry be placed to our catering department at least 10 business days prior to your event whenever possible to ensure efficient planning. All events scheduled with less than 10 days' notice is subject to product availability. Once an event is booked with Arena Catering, we guarantee availability for that particular event unless otherwise specified. We ask that all menu and event arrangements be finalized at least 3 days prior to the event date. At that time, Arena will issue a confirmation outlining our final arrangement.

In order to properly process your event for production and invoicing, all events MUST have a catering requisition form emailed directly to the catering manager.

Prices and Menu
We are happy to work with you to custom-design either individual items or an entire menu for your event. All pricing listed includes set up and tear down of your event, premium disposable service ware, and linens for buffet tables. Pricing does not include service labor or any ancillary items such as rental equipment, additional linens, items not specifically listed as included or any applicable sales tax.

For enrolled students and Student Organizations, many menus within the Catering Guide are available as a budget service option. Hosts utilizing Budget Service will pick up the product and supplies from the café during normal business hours, will set up the event, clean up after the event and return all equipment to the café upon completion of the event. Budget Service events will receive a 5% discount from the listed pricing. Additional menu options are available for Budget Service. Please speak with our Catering Manager for options and restrictions.

Any change in menu, significant change in meals to be served, staff requirements or general change in scope of work may require a recalculation in quoted price.

Staffing Fees
We reserve the right to assess additional labor fees based on the requirements of the event. Any service staff desired will be charged at $18 per hour with a 4 hour minimum.
General Information Regarding Catering at Governors State University

Guarantee Amounts
We appreciate an estimated number of attendees as soon as possible after booking. Arena will require a guarantee of the amount of guests to be served at least 3 business days prior to the event. Any change up from the guarantee number made within three days of the event is subject to availability. The final guest count will be what we prepare for. Catered events will be charged either the guarantee amount or the actual attendance, whichever is higher. Arena Catering does not guarantee service, food or space for any amount of guests above this amount. Arena Catering reserves the right to amend guarantee dates and charges at any time due to specific needs and commitments involved with your event.

Cancellation Policy
Arena Food Service, Inc. reserves the right to charge the full expected price of a scheduled event should it be cancelled with less than a 3 business day notice.

Deposit and Payment Terms

GSU Sponsored or Affiliated Events
All events that are to be billed directly to GSU will be invoiced after the event. All events hosted by a department or organization affiliated with GSU must have an event requisition form, with all cells filled out, on file with our catering department prior to the event. Upon completion of your event, an itemized invoice will be sent to the event organizer. Additionally, on a bi-monthly basis, those invoices will be sent to GSU accounting for payment. Should you have a discrepancy or dispute on your catering invoice, please do not hesitate to contact the catering manager.

Non-GSU/Outside Organization Events
All events hosted by an outside organization will require a deposit of 75% of the total anticipated invoice at the time of confirmation with final payment due prior to the event unless prior arrangements have been made and approved by the food service director. Prior arrangements of credit can be arranged for corporate clients and repeat customers.

Under certain circumstances, Arena Food Service, Inc. will require a larger deposit or prepayment due to the commitments required by the event or past payment history. We reserve the right to change payment terms for any reason without notice.

Leftover Food
Due to regulations and concerns regarding the safe handling of all food items at all times, any food leftover at the conclusion of the service period shall remain the property of Arena Food Service, Inc. It is the sole responsibility and discretion of Arena Food Service to designate the proper disposition of any leftover food products.
Breakfast

All breakfast menus include Carafes of Fruit Juice and Fresh Brewed Regular or Decaf Coffee. Disposable products are provided at no additional charge.

Breakfast Buffet

Continental
Assorted Breakfast Pastries and Rolls with Preserves and Butter
$6.10 PER PERSON
Add Sliced Seasonal Fruit Display To Continental Breakfast
$7.75 PER PERSON

Hearty Country Breakfast
Scrambled Eggs with Cheddar and Chives
Choice of Pit Ham, Smoked Bacon or Sausage Links
Buttermilk Biscuits with Sausage Gravy
Sliced Fresh Seasonal Fruit Platter
Assorted Breakfast Pastries with Preserves and Butter
$9.75 PER PERSON

Ultimate French Toast
French Toast Souffle with Rum Soaked Raisins, Vanilla Batter and Pecan-Praline Topping
Warm Maple Syrup and Orange Butter
Country Sausage Links
Sliced Fresh Seasonal Fruit Platter
$8.95 PER PERSON

Healthy Breakfast
Individual Low Fat Yogurts
House Made Granola with Dried Fruit and Nuts with Milk
Bagels with Plain and Flavored Cream Cheeses
Sliced Fresh Seasonal Fruit Platter
$8.50 PER PERSON

Diner Breakfast
Scrambled Eggs with Cheddar and Chives
Choice of Pit Ham, Smoked Bacon or Sausage Links
American Fries with Peppers and Onions
Buttermilk Biscuits with Honey, Preserves and Butter
Seasonal Fruit Salad
$9.65 PER PERSON
Breakfast

Deluxe Continental
Honey Walnut Crepes with Caramelized Apples
Breakfast Quiche with Choice of Fillings
Grilled Pineapple and Seasonal Berries with Brown Sugar and Crème Fraîche
Fresh Baked Scones with Lemon Curd and Mint Chantilly

$10.45 PER PERSON

Sunday Brunch
Orange-Bourbon Glazed Pit Ham, Carved to Order
Spinach and Cheese Egg Strata
Country Sausage Links, Roasted Red Potatoes
Sauteed Green Beans with Pecan Butter
Penne Pasta Salad with Artichokes and Fresh Basil
Fresh Seasonal Vegetable Basket with Red Pepper Dip
Seasonal Fruit Display
House Smoked Salmon Display with Petite Bagels and Traditional Condiments
Assorted Breakfast Pastries with Preserves and Butter

$15.95 PER PERSON

Arena Catering will be happy to compose menu suggestions for an event requiring a served breakfast. We will custom design a menu to take advantage of seasonal products, desired level of service and other requirements of your event. Please contact our catering sales office for a price quote.
Breakfast

Ala Carte Breakfast and Beverage

Sliced Seasonal Fruit Display
$2.75 per person

Fresh Baked Muffins with Butter
$16.50 per dozen

Fresh Baked Cinnamon Rolls
Petite $13.20 per dozen
Large $18.95 per dozen

Assorted Fresh Baked Scones
White Chocolate Raspberry, Cinnamon and Blueberry
Petite $13.20 per dozen
Large $21.00 per dozen

All Butter Petite Croissants
Whipped Honey Butter and Jam
$21.50 per dozen

Smoked Salmon Lox and Bagel Display
Petite Bagels, Chived Cream Cheese, Shaved Red Onion and Thinly Sliced Smoked Salmon
$3.50 Per Person, Minimum 25

Carafes of Chilled Fruit Juice
Apple, Cranberry, Grapefruit, V8
$7.95 per carafe

Chilled Bottled Water or Assorted Canned Pepsi Products
$1.25 each

GSU Private Label Water
$1.50 Each

Warm Buttermilk Biscuits
With Butter, Honey and Preserves
$1.40 per person
With Sausage, Bacon or Ham, Egg and Cheese
$3.85 per person
With Sausage Gravy
$2.50 per person

Assorted Individual Yogurts
$1.25 each

Fresh Brewed Regular or Decaf Coffee
$15.95 per gallon

Individual Specialty Teas
Honey, Lemon and Assorted Sugars
$1.25 per person

Individual Bottle of Juice
$2.15 each
A la Carte Snacks and Beverages

A la Carte Options

Whole Fresh Fruit
$0.85 each

Sliced Seasonal Fruit Display
$2.75 per person

Seasonal Fruit Skewers with Dip
$3.50 per person

Nature Valley Granola Bars
$1.25 each

Individual Candy Bars
$1.25 each

Individual Bag of Chips
$1.25 each

Assorted Fresh Baked Cookies
$9.95 per dozen

Assorted Fresh Baked Brownies
$10.00 per dozen

Gardettos, Chex Mix, Pretzels, Pub Mix
$6.60 Per pound

Deluxe Mixed Nuts
$13.75 Per Pound

Fresh Vegetable Crudite with Dip
$2.25 per person

Housemade Flour Tortilla Chips
Garden Tomato Salsa, Guacamole and Chipotle Crème
$2.75 per person

Assorted Truffle Bar Bites
$3.30 per person

Premium Assorted Petite Pastries
$3.85 per person

Fresh Brewed Regular or Decaf Coffee
$15.95 Per Gallon

Individual Specialty Teas
Honey, Lemon and Assorted Sugars
$1.25 Per Person

Assorted Chocolate Truffle Lollipops
$1.95 each

Carafes of Chilled Fruit Juice
Apple, Cranberry, Grapefruit, V8
$7.95 Per Carafe

Individual Bottle of Juice
$2.15 Each

Chilled Bottled Water or Assorted Canned Pepsi Products
$1.25 Each

GSU Private Label Water
$1.50 Each

Country Style Lemonade or Limeade
$19.50 Per Gallon

Sparkling Tropical Punch
$19.50 Per Gallon

Individual Bottled Lipton Teas
$2.15 Each
Quick Luncheon Buffet

All luncheon menus include fresh brewed iced tea. Disposable products are provided at no additional charge.

Quick Luncheon Buffet

Deluxe Sandwich Board
- Smoked Turkey and Provolone on Herbed Focaccia
- Shaved Smokehouse Ham and Cheese Club on Baguette
- Gourmet Chicken Salad on Butter Croissant
- Lettuce, Tomato and Condiments
- Pickles, Olives and Peppers
- Fresh Pasta Salad with Fresh Vegetables
- Housemade Kettle Chips with Caramelized Onion Dip
- Chef’s Dessert Selection
  $13.05 PER PERSON

Deli Meat Platter
- Shaved Roast Beef, Deli Ham, Smoked Turkey and Tuna Salad
- Bakery Basket of Breads, Rolls and Croissants
- Lettuce, Tomato, Cheeses and Condiments
- Red Potato Salad with Cracked Black Pepper
- Hand Cut Cole Slaw
- Fresh Fruit Salad
- Chef’s Dessert Selection
  $9.95 PER PERSON

Executive Soup and Salad
- Chef’s Daily Soup Selection with Crusty Rolls and Butter
- Mixed Field Greens with Seasonal Berries, Shaved Red Onion, Crumbled Chevre and Spiced Pecans
- Tossed with Berry Vinaigrette
- House Grilled Chicken Caesar Salad with Hearth Baked Croutons and House Caesar Dressing
- Seasonal Fruit Salad with Mint
- Petite Croissant Sandwiches with Variety of Meats Condiments, Pickles, Olives and Peppers
- Chef’s Dessert Selection
  $15.45 PER PERSON
Quick Luncheon Buffet

**Mexican Taco Station**
- Soft Corn and Flour Tortillas
- Ground Beef and Spicy Chicken Fillings
- Slow Cooked Ranch Beans

Traditional Toppings to include Lettuce, Tomato, Cheese, Salsa and Sour Cream
- Crispy Tortilla Chips

$9.95 PER PERSON

**Pasta Buffet**
- Mixed Lettuce Salad with House Italian and Ranch on The Side
- Baked Mostaccioli with Rustic Meat Sauce
- Garlic Breadsticks and Grated Parmesan

$9.95 PER PERSON

**Italian Deluxe Pasta Buffet**
- Hearts of Romaine Salad with Tomatoes, Red Onions, Garlicky Croutons and House Italian Dressing
- Three Cheese Lasagna Bolognese
- Penne Pasta Tossed with Grilled Vegetables and Roasted Garlic Cream
- Italian Style Green Beans
- Garlic Breadsticks and Grated Parmesan

$12.55 PER PERSON

**Chicken Caesar Salad**
- Hearts of Romaine Tossed with Shredded Parmesan Cheese and House Caesar Dressing
- Marinated and Grilled Breast of Chicken
- Sliced Fresh Seasonal Fruit Platter
- Sourdough Baguettes with Butter
- Fresh Carrot Cake with Cream Cheese Icing

$9.95 PER PERSON

**Southwestern BBQ**
- Fresh Cut Pocketknife Cole Slaw
- Mixed Greens with Toasted Pepitas and Cumin Vinaigrette
- Hickory Smoked Thin Sliced Beef Brisket with Molasses BBQ
- Sliced Split Top Rolls
- Southwest Smoked Chicken ‘Mac and Cheese’
- Ranch Beans
- Seasonal Fruit Salad with Mint
- House Made Flour Tortilla Crisps
- Garden Tomato Salsa and Chipotle Crème

$14.95 PER PERSON

Arena Food Service, Inc.
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Buffet Luncheon

All buffet lunches include salad, artisan style rolls or bread, dessert, decaf coffee, fresh brewed iced tea and carafes of water on the table. Disposable products are provided at no additional charge.

Salad Suggestions, Choose One

Penne Pasta Salad with Roasted Red Peppers
   Artichokes, Shaved Parmesan and Fresh Basil

House Caesar Salad with Shredded Parmesan

Mixed Field Greens with Garden Vegetables
   Crumbled Cheese and Creamy Peppercorn

Mixed Field Greens with Fresh Berries
   Chevre and Berry Vinaigrette

Mixed Field Greens with Toasted Walnuts
   Vermont Cheddar and Maple-Balsamic Vinaigrette

Greek Red Potato Salad with Feta

Mixed Greens with Mandarin Oranges
   Slivered Almonds Scallions and Citrus Vinaigrette

Napa Vegetable Salad with Sesame Dressing

Baby Spinach Salad with Spiced Pecans
   Smoked Bacon and Sweet Shallot Vinaigrette

Pocketknife Cole Slaw

Seasonal Fruit Salad with Mint

Seasonal Vegetable Crudite with Herb Dip

Chef’s Selection Appropriate Soup
   Tuscan White Bean, Smoked Bacon and Potato,
   Cream of Asparagus, Crab and Corn,
   Sweet Pepper and Tomato Bisque, Lobster Bisque,
   Italian Chicken Pasta, Curried Cauliflower and Caramelized Apple Chowder, Etc…,
   Add $2.00
Buffet Luncheon

Entrée

Penne Pasta Tossed
with Seasonal Vegetables
Parmesan-Garlic Cream Sauce

Italian Herb Breaded Breast of Chicken
White Wine-Parmesan Cream

Pan Seared Breast of Chicken Marsala

Tri Color Tortellini
Grilled Chicken and Bruchetta Tomatoes

Southwest Dry Rubbed Grilled Chicken
Roasted Tomato Salsa
and Chipotle Crème

Braised Beef Burgundy
Button Mushrooms and Root Vegetables

Three Cheese Meat Lasagna
Additional Sauce on the Side

Peanut-Ginger Glazed Breast of Chicken
Served with Fresh Lime
and Cilantro-Pepper Relish

Southwest Smoked Chicken
'Mac and Cheese'

Fire Roasted Corn, Bell Peppers and
Fresh Goats Cheese

Vegetarian Vegetable Bolognese
Tossed with Fettuccini
and Shredded Parmesan

Peppercorn Grilled Breast of Chicken
Served with Balsamic Glaze

Individual Stuffed Meatloaf with Fresh
Mozzarella and Basil

Baked Cavatappi Pasta
with Italian Sausage
Caramelized Onions and Peppers

Spice Rubbed Loin of Pork, Sliced
Served with Lyonnaise Sauce
Buffet Luncheon

Vegetable and Accompaniments, Choose Two

Chef’s Selection Fresh Vegetables  
Petite Green Beans with Slivered Almonds
Fresh Carrot Batons with Dill Butter  
Oven Roasted Cauliflower with Fresh Herbs
Napa Vegetable Stir Fry  
Braised Brussels Sprouts
Buttermilk Mashed Potatoes  
Parmesan and Roast Shallot Mashed Potatoes
Roast Garlic and Herb Mashed Potatoes  
Mashed Sweet Potatoes
Steamed New Potatoes with Parsley and Butter  
Herb Roasted Red Potatoes
Creamy Orzo with Fresh Basil and Parmesan  
Wild and White Rice Pilaf
Green Poblano Rice  
Saffron Rice Pilaf
Corn, Pepper and Black Bean Sauté  
Smashed Red Potatoes

Fresh Asparagus, Add $1.00
Curried Cauliflower and Sweet Onion  
Add $0.50
Grilled Zucchini and Roasted Pepper  
Add $1.00
Goats Cheese and Thyme Mashed Potatoes  
Add $1.00
Red and Yellow Potato Melange  
Add $0.50
Soba Noodle Stir Fry, Add $1.00
Leek and Walnut Stuffing, Add $1.00
Tuscan Orzo Pilaf, Add $1.25
Caponata Style Vegetables, Add $1.00
Greek Rice with Kalamata and Feta  
Add $1.00
Seasonal Vegetable Risotto, Add $1.50
Three Cheese Risotto, Add $1.50
Pan Seared Risotto Cake, Add $1.00
Potato Scallion Pancake, Add $1.00
Caribbean Black Bean Cakes, Add $1.00
Italian Vegetable Gratinee, Add $1.00
Hunan Style Green Beans, Add $1.00
Buffet Luncheon

Desserts

- Fresh Carrot Cake with Cream Cheese Icing
- Double Chocolate Cake with Raspberry Coulis
- NY Style Cheesecake Seasonal Fruit Compote
- Caramel Apple Walnut Pie with Cinnamon Cream
- Fresh Pound Cake Topped with Seasonal Fruit Compote Topped with Minted Cream
- Assorted Petite Pastries
- Fresh Baked Assorted Cookies
- Fudge Walnut Brownies
- Assorted Truffle Bar Bites
- Seasonal Fruit Salad with Mint

Luncheon Buffet Pricing

- One Entrée Selection $14.95 per person
- Two Entrée Selections $17.95 per person

We are happy to offer custom menu planning and event design services to best suit the needs and budget of your event. All suggestions are encouraged. Suggestions from our Served Dinners menu can be offered with buffet service.

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Boxed Luncheon

Our menus are constantly evolving and alternate menu suggestions are welcome. For events under 25 guests we ask that all luncheons be identical. We are happy to accommodate special dietary needs. Disposable products are provided at no additional charge.

Main Entrée, Choose One
$8.95 per person

- Gourmet Chicken Salad with Walnuts and Grapes on Butter Croissant
- Prime Deli Roast Beef and Cheddar on Swirl Rye
- Turkey BLT Club on Hearty Wheat
- Rustic Chicken Salad with Toasted Pecans and Dried Cranberries on Butter Croissant
- New York Style Vegetarian Bagel
- Smoked Turkey and Provolone on Herbed Focaccia
- Shaved Deli Ham and Swiss on Hearty Wheat
- Italian Salami, Capicola and Gouda on Herbed Focaccia
- Southwestern Grilled Chicken and Black Bean Salad over Mixed Greens add $1.50 per person
- Mediterranean Flank Steak Salad add $1.50 per person
- Traditional Cobb Salad add $1.50 per person

Side Items, Choose Two

- Pasta Salad with Fresh Vegetables
- Fresh Cut Cole Slaw
- Bulghur Wheat Salad
- Roast Corn and Black Bean Salad with Cilantro and Lime
- Red Potato Salad with Cracked Black Pepper
- Penne Pasta Salad with Artichokes and Roasted Peppers
- Marinated Artichoke Hearts
- Mediterranean Couscous Salad
- Country Style Potato Salad
- Traditional Macaroni Salad
- Marinated Seasonal Vegetable Salad
- Seasonal Fruit Salad

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Boxed Luncheon

Dessert Options, Choose One
Fresh Baked Chocolate Chunk Cookie
Oatmeal Raisin Cookie
Macadamia and White Chocolate Cookie
Double Fudge Brownie with Walnuts
Truffle Bar Bites

Beverage Options
Chilled Bottled Water and Assorted Chilled Sodas
Add $1.20 per person
Fresh Brewed Iced Tea or Lemonade
included
Lipton Iced Teas
add $2.20 per person
Sobe Herbal Teas
add $2.75 per person
Frappaccino
add $2.50 per person

Basic Boxed Luncheons, $7.95 per person
Choice of Freshly Prepared Deli Sandwich with Condiments
Crisp Whole Apple
Individual Bag of Chips
Fresh Baked Cookie
Bottled Water
Buffet Dinner

All buffet dinners are include with salad, artisan style rolls or bread, dessert, decaf coffee, fresh brewed iced tea and carafes of water on the table. Disposable products are provided at no additional charge.

Salad and Appetizer, Choose One

Mixed Field Greens with Toasted Pepitas
  Cumin Vinaigrette and Queso Blanco

House Caesar Salad with Shredded Parmesan

Mixed Field Greens with Garden Vegetables
  Crumbled Cheese and Creamy Peppercorn Dressing

Mixed Field Greens with Fresh Berries
  Chevre and Berry-Balsamic Vinaigrette

Mixed Field Greens with Toasted Walnuts
  Crumbled Vermont Cheddar and Sweet Shallot Vinaigrette

Hearts of Romaine Salad with Artichoke Hearts
  Shaved Red Onion, Kalamata Olives, Croutons and Parmesan, Add $1.00

Bibb Lettuce Salad with Creamy Gorgonzola
  Grape Tomatoes and English Cucumbers

Mixed Asian Greens with Mandarin Oranges
  Slivered Almonds, Scallions and Citrus-Soy Vinaigrette

Napa Vegetable Salad with Sesame Dressing

Baby Spinach Salad with Spiced Pecans
  Smoked Bacon and Sweet Shallot Vinaigrette

Shaved Parma Ham with Fennel-Watercress Salad
  Drizzled with Aged Balsamic Vinegar and Cracked Black Pepper, Add $2.50

Smoked Salmon Display Served with Traditional Garnishes
  Red Onion Relish, Capers, Hard Boiled Eggs and Tarragon Crème, Add $2.50

Chef’s Selection Appropriate Soup
  Tuscan White Bean, Smoked Bacon and Potato, Cream of Asparagus, Crab and Corn, Sweet Pepper and Tomato Bisque, Lobster Bisque, Italian Chicken Pasta, Etc…, Add $2.00
Buffet Dinner

Entrée Category A

Grilled Flank Steak
Glazed with Balsamic and Black Pepper, Carved to Order

New England Style Crab Cakes
Sweet Pepper Cream, Add $3.00

Roast Tenderloin of Beef with Cognac Demi Glace
Carved to Order, Add $5.00

Peppercorn Encrusted Club Sirloin of Beef
Sliced and Served with Red Wine Sauce

Thai Marinated and Grilled Beef Flank Steak

Balsamic Glazed Tenderloin of Pork
Sliced and Served with Assorted Mustards

Texas Smoked Beef Brisket with Bourbon BBQ

Breast of Chicken Florentine
Over Baby Spinach and Sun-Dried Tomatoes

Herb Encrusted North Atlantic Salmon Fillet
Warm Tomato Vinaigrette

Traditional Eye of Round en Daube
Horseradish Crème

Petite Osso Bucco of Pork
Slow Braised with Port-Fig Reduction

Proscuitto and Asiago Stuffed Breast of Chicken
Buffet Dinner

Entrée Category B

Penne Pasta Tossed with Seasonal Vegetables
Parsesan-Garlic Cream Sauce

Italian Herb Breaded Breast of Chicken
White Wine-Herb Sauce

Pan Seared Breast of Chicken Marsala

Peanut-Ginger Glazed Breast of Chicken
Served with Fresh Lime and Cilantro-Pepper Relish

Tri-Color Tortellini
Grilled Chicken and Bruschetta Tomatoes

Southwest Dry Rubbed Grilled Chicken
Roast Tomato Salsa and Chipotle Crème

Spice Rubbed Loin of Pork, Sliced
Served With Lyonnaise Sauce and Mustard Cream

Three Cheese Lasagna Bolognese
Additional Sauce on the Side

Southwest Smoked Chicken 'Mac and Cheese'
Fire Roasted Corn, Bell Peppers and Fresh Goats Cheese

Vegetarian Vegetable Bolognese
Tossed with Fettuccini and Shredded Parmesan

Peppercorn Grilled Breast of Chicken
Balsamic Glazed

Bourbon Glazed Breast of Turkey
Buffet Dinner

Vegetable and Accompaniments, Choose Two

Chef’s Selection Fresh Vegetables
  Petite Green Beans
  with Slivered Almonds
Fresh Carrot Batons with Dill Butter
  Oven Roasted Cauliflower
  with Fresh Herbs
  Napa Vegetable Stir Fry
  Braised Brussels Sprouts
Buttermilk Mashed Potatoes
  Parmesan and Roast Shallot
  Mashed Potatoes
Roast Garlic and Herb Mashed Potatoes
  Mashed Sweet Potatoes
Steamed New Potatoes with Parsley
  and Butter
Herb Roasted Red Potatoes
Creamy Orzo with Fresh Basil
  and Parmesan
Wild and White Rice Pilaf
  Green Poblano Rice
Saffron Rice Pilaf
Corn, Pepper and Black Bean Saute
  Smashed Red Potatoes

Fresh Asparagus, Add $1.00
Curried Cauliflower and Sweet Onion
  Add $.50
Grilled Zucchini and Roasted Pepper
  Add $1.00
Goats Cheese and Thyme Mashed Potatoes
  Add $1.00
Red and Yellow Potato Melange
  Add $.50
Soba Noodle Stir Fry, Add $1.00
Leek and Walnut Stuffing, Add $1.00
Tuscan Orzo Pilaf, Add $1.25
Caponata Style Vegetables, Add $1.00
Greek Rice with Kalamata and Feta
  Add $1.00
Seasonal Vegetable Risotto, Add $1.50
Three Cheese Risotto, Add $1.50
Pan Seared Risotto Cake, Add $1.00
Potato Scallion Pancake, Add $1.00
Caribbean Black Bean Cakes, Add $1.00
Italian Vegetable Gratinee, Add $1.00
Hunan Style Green Beans, Add $1.00
Buffet Dinner

Desserts

Assorted Cakes and Pies
Fresh Carrot Cake with Cream Cheese Icing
Double Chocolate Cake with Raspberry Coulis
NY Style Cheesecake
Seasonal Fruit Compote
Caramel Apple Walnut Pie with Cinnamon Cream
Fresh Pound Cake Topped with Seasonal Fruit Compote
Topped with Minted Cream
Cinnamon Dusted Churros
Warm Spiced Chocolate Sauce to Dip

Traditional Crème Brulee with Fruit Compote, Add $2.50
Opera Torte, Add $3.50
Chai Tea Mousse In Caramel Brandy Basket, Add $3.50
Served with Edible Flowers
Red Raspberry Mousse in Champagne Glass, Add $2.00
Black Forrest Cherry Torta, Add $2.00
Italian Tiramisu with Espresso Whipped Crème, Add $2.50
Individual Farmstead Cheese Display Add $3.00

Dinner Buffet Pricing

One Entrée Selection from Category A $17.50 per person
One Entrée Selection from Category B $15.50 per person
One Entrée Selection from Both Category A and B $20.95 per person
Two Entrée Selections from Category A $22.95 per person
Two Entrée Selections from Category B $18.95 per person

We are happy to offer custom menu planning and event design services to best suit the needs and budget of your event. All suggestions are encouraged. Suggestions from our Served Dinners menu can be offered with buffet service.
Served Dinner

All served dinners are include with salad course, artisan style rolls or bread, dessert, decaf coffee, fresh brewed iced tea and carafes of water on the table. China service and service staff are required for served dinners.

Salad and Appetizer, Choose One

Mixed Field Greens with Toasted Pepitas
Cumin Vinaigrette and Queso Blanco

House Caesar Salad with Shredded Parmesan

Mixed Field Greens with Garden Vegetables
Crumbled Cheese and Creamy Peppercorn Dressing

Mixed Field Greens with Fresh Berries
Chevre and Berry-Balsamic Vinaigrette

Mixed Field Greens with Toasted Walnuts
Crumbled Vermont Cheddar and Sweet Shallot Vinaigrette

Hearts of Romaine Salad with Artichoke Hearts
Shaved Red Onion, Kalamata Olives, Croutons and Parmesan, Add $1.00

Bibb Lettuce Salad with Creamy Gorgonzola
Grape Tomatoes and English Cucumbers

Mixed Asian Greens with Mandarin Oranges
Slivered Almonds, Scallions and Citrus-Soy Vinaigrette

Napa Vegetable Salad with Sesame Dressing

Baby Spinach Salad with Spiced Pecans
Smoked Bacon and Sweet Shallot Vinaigrette

Shaved Parma Ham with Fennel-Watercress Salad
Drizzled with Aged Balsamic Vinegar and Cracked Black Pepper, Add $2.50

Smoked Salmon Display Served with Traditional Garnishes
Red Onion Relish, Capers, Hard Boiled Eggs and Tarragon Crème, Add $2.50

Chef’s Selection Appropriate Soup
Tuscan White Bean, Smoked Bacon and Potato, Cream of Asparagus, Crab and Corn, Sweet Pepper and Tomato Bisque, Lobster Bisque, Italian Chicken Pasta, Etc..., Add $2.00
Poultry

Pistachio Encrusted Breast of Chicken
Pan Seared and Served with Tarragon Mustard Cream Sauce
$16.90 per person

Oregano Infused Breast of Chicken
Grilled and Served with Warm Tomato Vinaigrette
$15.50 per person

Peanut Ginger Glazed Breast of Chicken
Fresh Lime, Cilantro Relish and Crispy Wontons
$15.95 per person

Peppercorn Grilled Breast of Chicken
Roasted Pepper Relish and Balsamic Reduction
$14.80 per person

Prosciutto and Asiago Topped Breast of Chicken
Roasted Tomato Marinara
$17.40 per person

Malaysian Glazed Breast of Chicken
Soba Noodle Stir Fry and Pineapple Chili Sauce
$16.05 per person

Pan Seared Chicken with Mushroom Cream Sauce
$14.50 per person

Pan Seared Duck Breast
Crispy Skin, Blackberry Gastrique
$22.95 per person
**Served Dinner**

**Seafood**

- **Crab and Shiitake Stuffed Rainbow Trout**  
  Pan Seared and Served with Brown Butter Sauce  
  $18.95 per person

- **Ginger Glazed North Atlantic Salmon**  
  Served with Napa Vegetable Slaw and Crispy Noodles  
  $18.95 per person

- **Roasted Pepper and Asparagus Stuffed Halibut**  
  Wrapped in Phyllo Pastry and Served with Saffron Cream  
  Market Price

- **Pan Seared Red Snapper**  
  Basmati Rice, Masala Spiced Greens and Coconut Curry Broth  
  Market

- **Herb Encrusted North Atlantic Salmon Fillet**  
  Warm Tomato-Thyme Vinaigrette  
  $18.80 per person

- **Pan Seared Shrimp and Scallops**  
  Linguini with Sage Pesto and Slow Roast Tomatoes  
  $20.50 per person

- **Seafood Stuffed Sole**  
  Pan Roasted and Served with Sauce Newburg  
  $18.50 per person

- **Lobster Paella**  
  Fresh Maine Lobster, Shrimp, Housemade Sausage, Roast Chicken and Saffron Rice  
  Market Price

- **Tuscan Roasted Cod**  
  Herbed Breadcrumbs, Roma Tomato Confit, Kalamata Olives, Extra Virgin Olive Oil  
  $16.50 per person
Served Dinner

Pork

Americas Cut Pork Loin Chop
Garnished with Crispy Fried Vidalia Onions and Served with Grain Mustard Cream
$15.95 per person

Grilled Tenderloin of Pork Au Poivre
Green Peppercorn Sauce
$18.95 per person

Sweet Shallot Rubbed Pork Tenderloin Steak
Caramelized Peach Sauce
$19.05 per person

Braised Pork Tips with Exotic Mushrooms
Served with Caramlized Pearl Onions and Fresh Thyme
$15.95 per person

Caribbean Grilled Loin of Pork
Pineapple-Bell Pepper Relish, Cilantro Oil and Crispy Tortillas
$16.25 per person

Pan Seared Pork Tenderloin Cutlets
Lightly Floured and Drizzled with Balsamic Glaze and Oven Roasted Tomatoes
$18.75 per person

Petite Osso Bucco of Pork
Slow Braised with Port-Fig Reduction
$18.75 per person

Molasses Glazed Grilled Rack of Pork
Caramelized Apples and Herbed Goats Cheese
$19.95 per person
Served Dinner

Pasta and Vegetarian

Smoked Chicken and Roast Corn Manicotti
Fire Roasted Tomato Marinara and Parmesan Crisp
$17.50 per person

Penne Pasta with Gorgonzola
Toasted Walnuts, Slow Roasted Tomatoes and Roasted Garlic Cream
$15.50 per person
With Grilled Chicken
$16.95 per person

Vegetarian Vegetable Bolognese
Tossed with Fettuccine Noodles and Grated Parmesan
$15.95 per person

Roasted Vegetable Napoleon
Eggplant, Zucchini, Yellow Squash, Roast Peppers, Sweet Onion and Chevre
$15.95 per person

Crispy Tofu Pad Thai
Traditional Preparation with Napa Vegetables, Peanuts and Fresh Lime
$15.05 per person
Served Dinner

**Beef, Veal and Lamb**

Minted Pesto Encrusted Rack of Lamb  
Pan Seared and Served with Balsamic Demi Glace  
$27.50 per person

Pan Seared Beef Tenderloin Steak  
Red Wine Sauce  
$26.95 per person

Peppercorn Rubbed Club Sirloin, Sliced  
Slow Roasted and Served with Peppercorn Sauce  
$17.05 per person

Walnut and Leek Stuffed Tenderloin of Beef  
Sliced and Served with Burgundy Sauce  
$26.95 per person

**Fresh Mozzarella and Basil Stuffed Meatloaf**  
Individual Serving, Served with Roast Tomato Demi  
$15.50 per person

Grilled New York Strip Steak  
Topped with Gorgonzola-Pistachio Butter  
$24.45 per person

Traditional Burgundy Braised Pot Roast  
Grain Mustard Demi and Grated horseradish  
$16.50 per person

Chili Rubbed Beef Tenderloin Steak  
Grilled and Served with Tomatillos, Goats Cheese and Crispy Tortillas  
$26.95 per person
Plated Desserts

Fresh Baked Cookies and Brownies, Served on a Platter on Table

- Fresh Carrot Cake with Cream Cheese Icing
- Double Chocolate Cake with Raspberry Coulis
- NY Style Cheesecake Seasonal Fruit Compote
- Caramel Apple Walnut Pie with Cinnamon Cream
- Fresh Pound Cake Topped with Seasonal Fruit Compote Topped with Minted Cream
- Cinnamon Dusted Churros
- Warm Spiced Chocolate Sauce to Dip
- Traditional Crème Brûlée with Fruit Compote, Add $1.50

- Opera Torte, Add $2.50
- Chai Tea Mousse In Caramel Brandy Basket, Add $2.50 Served with Edible Flowers
- Red Raspberry Mousse in Champagne Glass, Add $1.00
- Black Forrest Cherry Torte, Add $1.00
- Italian Tiramisu with Espresso Whipped Crème, Add $1.50

- Individual Farmstead Cheese Display Add $3.00
Hors D’oeuvres

Arena Catering is pleased to offer a wide selection of interesting hors d’oeuvres appropriate for all occasions. We are happy to work with you in selecting an array of items to meet your expectations. Each event is custom designed to the specific needs of your event. Our hors d’oeuvres menus are constantly evolving and alternate menu suggestions are welcome. The items listed are merely a sample of the wide range of hors d’oeuvres available from Arena Catering. Disposable products are provided at no additional charge.

Dips, Cheeses and Vegetable

Seasonal and Marinated Vegetable Display with one dip, $2.25 per person
Buttermilk Herb Dip, Roasted Red Pepper Dip, Fresh Basil Dip, Herbed Goats Cheese Dip

Mediterranean Pita Crisps, Choose two Dips, $1.75 per person
Scallion Hummus, Roasted Garlic Hummus, Baba Ganoush, Adriatic Bruschetta, Kalamata Olive Tapenade

Warm Crab Dip with Slivered Almonds, $2.25 per person
Assorted Crackers

Flavored Flour Tortilla Crisps with one dip, $1.25 per person.
Garden Tomato Salsa with Roasted Garlic, Chipotle Crème, Tomatillo Salsa, Roast Tomato Salsa with Chipotle, Grilled Corn and Black Bean Salsa

Marbled Display of Fine Cheeses, $2.90 per person
Gorgonzola with Spiced Pecans, Smoked Gouda, Double Crème
Brie with Sun Dried Tomato Relish, White Cheddar and Fresh Chevres with Raspberry Coulis
Crisp Flatbreads and Assorted Crackers

Marbled Display of Fine Cheeses And Antipasto, $3.85 per person
Gorgonzola with Spiced Pecans, Smoked Gouda, Double Crème Brie with Sun Dried Tomato Relish, White Cheddar with Purple Grapes, Fresh Chevre with Raspberry Coulis, Sliced Hard Salami and Shaved Parma Ham, Mustards, Sliced Country Breads and Crispy Flatbreads

Amish Cheese Display with Spiced Pecans, $2.25 per person
Garnished with Purple Grapes, Sesame Flatbreads

Sliced Seasonal Fruit Display, $2.75 per person
Lemon Poppyseed Dip, Raspberry Chiffon Dip, Honey-Walnut Drizzle

Tropical Fruit Skewers with Dip, $3.50 per person
Hors D’oeuvres

Savories and Small Bites

House Cured Salmon Display, $95 per side (serves 25-30 guests)
  Traditional Garnishes and Rye Toast Points

Thai Marinated Chicken Satay, $27 per dozen
  Sweet Chili and Spicy Peanut Sauce to Dip

Boneless BBQ Chicken Bites, $13 per dozen

Italian Sausage Stuffed Mushrooms, $16 per dozen

Walnut and Grape Leaf Stuffed Mushrooms, $16 per dozen

Crimini Mushroom Stuffed With Smoked Gouda and Oil Poached Shallots, $16 per dozen

Meatballs in Cranberry Bourbon Sauce or Molasses BBQ, $14 per dozen

Maryland Crab Cakes, $20 per dozen
  Caper Tartar Sauce

Spinach and goat’s Cheese Phyllo Pillows, $17 per dozen
  Tzatziki Sauce to Dip

Petite Thai Egg Rolls, $17 per dozen

Middle Eastern Falafel, $17 per dozen
  Tahini Yogurt to Dip

Shaved Deli Meat Sliders, $20 per dozen

Mini Burger, Choose Two, $27 per dozen
  American Angus Beef with Cheddar on Buttercrust Roll
  House Pulled Pork on Garlic Cheddar Biscuit
  Sweet Italian Sausage with Mozzarella
  Tandoori Shaved Lamb, Curry Aioli on Sesame Roll
  Maryland Crab with Smoked Tomato Aioli on Buttercrust Roll

Petite Beef Empanadas with Basil Aioli, $33 per dozen

Pistachio Encrusted Beef Tenderloin Crostini with Tomato Relish, $40 per dozen

Smoked Salmon Crostini with Tarragon Crème and Red Onion Jam, $40 per dozen
Hors D’oeuvres

**Action Stations, minimum 50 guests**

**Tri-Colored Tortellini, $4.00 per person**
*Tossed To Order with Bruchetta Tomatoes, Grilled Chicken and Chiffonade of Basil*

**Roast Shrimp and Andouille Sausage, $6.00 per person**
*With Roasted Peppers and Onions*

**Southwestern Dry Rubbed Club Sirloin, $4.00 per person**
*Carved To Order and Served with Small Rolls*
*Peach Chutney and Ancho BBQ Sauce*

**Spice Rubbed Pork Tenderloin, Grilled, $5.00 per person**
*Carved to Order and Served with Small Rolls*
*Bourbon BBQ and Assorted Mustards*

**Italian Sausage with Cavatappi Pasta, Fresh Herbs and Tomato Sauce, $4.00 per person**

**Orrechiette Pasta with Broccoli Rabe, Pear Tomatoes and Walnut Pesto, $4.50 per person**

**Gorgonzola Rubbed Tenderloin of Beef, Carved to Order, $6.00 per person**
*Smoked Tomato Aioli and Rosemary Rolls*

**Coffee and Peppercorn Rubbed Breast of Turkey, $4.00 per person**
*Roasted Garlic Aioli, Cranberry Chutney, Assorted Mustards and Crusty Rolls*

**Sweets**

**French Petite Pastries, $20 per dozen**

**Small Chocolate Dipped Eclairs, $13 per dozen**

**Petite Truffle Bar Bites, $15.50 per dozen**

**Assorted Fresh Baked Cookies, $9.95 per dozen**

**Assorted Fresh Baked Brownies, $10.00 per dozen**

**Sheet Cakes, Market Price**
Linen Rental and China Rental

**Linen Rental**

Standards, White or Black

<table>
<thead>
<tr>
<th>Table Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Banquet Table</td>
<td>$5.50</td>
</tr>
<tr>
<td>90x90 square</td>
<td>$5.50</td>
</tr>
<tr>
<td>72x72</td>
<td>$5.50</td>
</tr>
<tr>
<td>54x54</td>
<td>$5.50</td>
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</table>

Cotton Napkin, Many Colors...

Specialty Colors and Sizing, Colors Vary**

<table>
<thead>
<tr>
<th>Table Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>6' Banquet Table</td>
<td>$7.45</td>
</tr>
<tr>
<td>8' Banquet Table</td>
<td>$8.00</td>
</tr>
<tr>
<td>90” Round Cloth</td>
<td>$8.00</td>
</tr>
<tr>
<td>108” Round Cloth</td>
<td>$10.20</td>
</tr>
<tr>
<td>120” Round Cloth</td>
<td>$13.20</td>
</tr>
<tr>
<td>132” Round Cloth</td>
<td>$17.05</td>
</tr>
<tr>
<td>Specialty Napkin</td>
<td>$.75</td>
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</table>

**Pricing for specialty linen colors and sizing is subject to change**

**Linen Skirting**

<table>
<thead>
<tr>
<th>Skirt Length</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard 13’ Section</td>
<td>$19.50</td>
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</tbody>
</table>

Skirtless Banquet Cloth**

<table>
<thead>
<tr>
<th>Table Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>6’ Table</td>
<td>$20.90</td>
</tr>
<tr>
<td>8’ Table</td>
<td>$22.00</td>
</tr>
</tbody>
</table>

Linens not procured and arranged through Arena Catering will not be handled by Arena staff without prior discussion. Additional charges may apply.

**China**

China and Flatware*

<table>
<thead>
<tr>
<th>Meal Type</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hors D’oeuvres Reception</td>
<td>$1.75</td>
</tr>
<tr>
<td>Buffet Meal</td>
<td>$2.50</td>
</tr>
<tr>
<td>2 Course, includes meal glassware</td>
<td></td>
</tr>
<tr>
<td>Served Meal</td>
<td>$2.50</td>
</tr>
<tr>
<td>3 Course, includes meal glassware</td>
<td></td>
</tr>
</tbody>
</table>

*Subject to specific needs of planned menu.
## Staffing Charges

### General Staffing Requirements

Pricing listed within the catering guide include set up and tear down of the food buffet or beverage station. Should you event require additional labor or service levels, we are happy to arrange for such services. While each event is unique in needs and requirements, Arena Catering generally follows the following staffing levels when staffing an event:

#### Service Labor

<table>
<thead>
<tr>
<th>Event Description</th>
<th>Staffing Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hors d’oeuvre event with china service</td>
<td>1 server per 60 guests</td>
</tr>
<tr>
<td>Buffet meal with china service</td>
<td>1 server per 40 guests</td>
</tr>
<tr>
<td>Served meal with china service</td>
<td>1 server per 20 guests</td>
</tr>
<tr>
<td>Butler passed hors d'oeuvres</td>
<td>1 server per 50 guests</td>
</tr>
</tbody>
</table>

All above service labor is charged at $18 per hour, 4 hour minimum each. For billing purposes, service labor begins 1 hour prior to the event and ends 30 minutes after the event, unless noted otherwise when planning your event.

#### Wine Service Labor

Arena is able to offer host provided wine service at GSU in conjunction with the GSU Liquor Policy.

| Wine attendant                      | 1 staff per 75 guests |

Arena will provide this service at $25 per hour, 4 hour minimum per staff member needed. For billing purposes, service labor begins 1 hour prior to the event and ends 30 minutes after the event, unless noted otherwise when planning your event.
Additional Services

Customized Pricing is Available on the Following Services

Pipe and Drape
Table and Chair Rental and Set up
Lighting Design and Rental
Sound System and PA Rental
Tenting Rental and Set up
Staging, Walkways and Flooring
Live and Imitation Trees
Décor and Floral
Menu Printing
Much, Much More...