

Arena Food Service, Inc.

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: 708-534-4496
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 Services 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.

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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.

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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

Arena Food Service, Inc.

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 Fraiche
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
Sautéed 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.

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Breakfast

Ala Carte Breakfast and Beverage

Sliced Seasonal Fruit Display \$2.75 per person	Chilled Bottled Water or Assorted Canned Pepsi Products \$1.25 each
Fresh Baked Muffins with Butter \$16.50 per dozen	GSU Private Label Water \$1.50 Each
Fresh Baked Cinnamon Rolls Petite \$13.20 per dozen Large \$18.95 per dozen	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 Fresh Baked Scones White Chocolate Raspberry, Cinnamon and Blueberry Petite \$13.20 per dozen Large \$21.00 per dozen	Assorted Individual Yogurts \$1.25 each
All Butter Petite Croissants Whipped Honey Butter and Jam \$21.50 per dozen	Fresh Brewed Regular or Decaf Coffee \$15.95 per gallon
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	Individual Specialty Teas Honey, Lemon and Assorted Sugars \$1.25 per person
Carafes of Chilled Fruit Juice Apple, Cranberry, Grapefruit, V8 \$7.95 per carafe	Individual Bottle of Juice \$2.15 each

Arena Food Service, Inc.

A la Carte Snacks and Beverages

A la Carte Options

Whole Fresh Fruit \$.85 each	Assorted Truffle Bar Bites \$3.30 per person
Sliced Seasonal Fruit Display \$2.75 per person	Premium Assorted Petite Pastries \$3.85 per person
Seasonal Fruit Skewers with Dip \$3.50 per person	Fresh Brewed Regular or Decaf Coffee \$15.95 Per Gallon
Nature Valley Granola Bars \$1.25 each	Individual Specialty Teas Honey, Lemon and Assorted Sugars \$1.25 Per Person
Individual Candy Bars \$1.25 each	Assorted Chocolate Truffle Lollipops \$1.95 each
Individual Bag of Chips \$1.25 each	Carafes of Chilled Fruit Juice Apple, Cranberry, Grapefruit, V8 \$7.95 Per Carafe
Assorted Fresh Baked Cookies \$9.95 per dozen	Individual Bottle of Juice \$2.15 Each
Assorted Fresh Baked Brownies \$10.00 per dozen	Chilled Bottled Water or Assorted Canned Pepsi Products \$1.25 Each
Gardettos, Chex Mix, Pretzels, Pub Mix \$6.60 Per pound	GSU Private Label Water \$1.50 Each
Deluxe Mixed Nuts \$13.75 Per Pound	Country Style Lemonade or Limeade \$19.50 Per Gallon
Fresh Vegetable Crudite with Dip \$2.25 per person	Sparkling Tropical Punch \$19.50 Per Gallon
Housemade Flour Tortilla Chips Garden Tomato Salsa, Guacamole and Chipotle Crème \$2.75 per person	Individual Bottled Lipton Teas \$2.15 Each

Arena Food Service, Inc.

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

Arena Food Service, Inc.

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.

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

Arena Food Service, Inc.

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

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Buffet Luncheon

Vegetable and Accompaniments, Choose Two

Chef's Selection Fresh Vegetables	Fresh Asparagus, Add \$1.00
Petite Green Beans with Slivered Almonds	Curried Cauliflower and Sweet Onion Add \$.50
Fresh Carrot Batons with Dill Butter	Grilled Zucchini and Roasted Pepper Add \$1.00
Oven Roasted Cauliflower with Fresh Herbs	Goats Cheese and Thyme Mashed Potatoes Add \$1.00
Napa Vegetable Stir Fry	Red and Yellow Potato Melange Add \$.50
Braised Brussels Sprouts	Soba Noodle Stir Fry, Add \$1.00
Buttermilk Mashed Potatoes	Leek and Walnut Stuffing, Add \$1.00
Parmesan and Roast Shallot Mashed Potatoes	Tuscan Orzo Pilaf, Add \$1.25
Roast Garlic and Herb Mashed Potatoes	Caponata Style Vegetables, Add \$1.00
Mashed Sweet Potatoes	Greek Rice with Kalamata and Feta Add \$1.00
Steamed New Potatoes with Parsley and Butter	Seasonal Vegetable Risotto, Add \$1.50
Herb Roasted Red Potatoes	Three Cheese Risotto, Add \$1.50
Creamy Orzo with Fresh Basil and Parmesan	Pan Seared Risotto Cake, Add \$1.00
Wild and White Rice Pilaf	Potato Scallion Pancake, Add \$1.00
Green Poblano Rice	Caribbean Black Bean Cakes, Add \$1.00
Saffron Rice Pilaf	Italian Vegetable Gratinee, Add \$1.00
Corn, Pepper and Black Bean Saute	Hunan Style Green Beans, Add \$1.00
Smashed Red Potatoes	

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Buffet Luncheon

Desserts

Fresh Carrot Cake with Cream Cheese Icing	Fresh Pound Cake Topped with Seasonal Fruit Compote Topped with Minted Cream
Double Chocolate Cake with Raspberry Coulis	Assorted Petite Pastries
NY Style Cheesecake Seasonal Fruit Compote	Fresh Baked Assorted Cookies
Caramel Apple Walnut Pie with Cinnamon Cream	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

Shaved Deli Ham and Swiss
on Hearty Wheat

Prime Deli Roast Beef and Cheddar
on Swirl Rye

Italian Salami, Capicola and Gouda
on Herbed Focaccia

Turkey BLT Club on Hearty Wheat

Southwestern Grilled Chicken and Black
Bean Salad over Mixed Greens
add \$1.50 per person

Rustic Chicken Salad with Toasted
Pecans and Dried Cranberries
on Butter Croissant

Mediterranean Flank Steak Salad
add \$1.50 per person

New York Style Vegetarian Bagel

Smoked Turkey and Provolone
on Herbed Focaccia

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

Arena Food Service, Inc.

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

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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

Prosciutto and Asiago Stuffed Breast of Chicken

Arena Food Service, Inc.

Buffet Dinner

Entrée Category B

Penne Pasta Tossed with Seasonal Vegetables
Parmesan-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 Chiptole 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

Arena Food Service, Inc.

Buffet Dinner

Vegetable and Accompaniments, Choose Two

Chef's Selection Fresh Vegetables	Fresh Asparagus, Add \$1.00
Petite Green Beans with Slivered Almonds	Curried Cauliflower and Sweet Onion Add \$.50
Fresh Carrot Batons with Dill Butter	Grilled Zucchini and Roasted Pepper Add \$1.00
Oven Roasted Cauliflower with Fresh Herbs	Goats Cheese and Thyme Mashed Potatoes Add \$1.00
Napa Vegetable Stir Fry	Red and Yellow Potato Melange Add \$.50
Braised Brussels Sprouts	Soba Noodle Stir Fry, Add \$1.00
Buttermilk Mashed Potatoes	Leek and Walnut Stuffing, Add \$1.00
Parmesan and Roast Shallot Mashed Potatoes	Tuscan Orzo Pilaf, Add \$1.25
Roast Garlic and Herb Mashed Potatoes	Caponata Style Vegetables, Add \$1.00
Mashed Sweet Potatoes	Greek Rice with Kalamata and Feta Add \$1.00
Steamed New Potatoes with Parsley and Butter	Seasonal Vegetable Risotto, Add \$1.50
Herb Roasted Red Potatoes	Three Cheese Risotto, Add \$1.50
Creamy Orzo with Fresh Basil and Parmesan	Pan Seared Risotto Cake, Add \$1.00
Wild and White Rice Pilaf	Potato Scallion Pancake, Add \$1.00
Green Poblano Rice	Caribbean Black Bean Cakes, Add \$1.00
Saffron Rice Pilaf	Italian Vegetable Gratinee, Add \$1.00
Corn, Pepper and Black Bean Saute	Hunan Style Green Beans, Add \$1.00
Smashed Red Potatoes	

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Buffet Dinner

Desserts

Assorted Cakes and Pies	Traditional Crème Brulee with Fruit Compote, Add \$2.50
Fresh Carrot Cake with Cream Cheese Icing	Opera Torte, Add \$3.50
Double Chocolate Cake with Raspberry Coulis	Chai Tea Mousse In Caramel Brandy Basket, Add \$3.50 Served with Edible Flowers
NY Style Cheesecake Seasonal Fruit Compote	Red Raspberry Mousse in Champagne Glass, Add \$2.00
Caramel Apple Walnut Pie with Cinnamon Cream	Black Forrest Cherry Torte, Add \$2.00
Fresh Pound Cake Topped with Seasonal Fruit Compote Topped with Minted Cream	Italian Tiramisu with Espresso Whipped Crème, Add \$2.50
Cinnamon Dusted Churros Warm Spiced Chocolate Sauce to Dip	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

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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

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Served Dinner

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

Arena Food Service, Inc.

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

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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
Slwo 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

Arena Food Service, Inc.

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 Fettuccini Noodles and Grated Parmesan
\$15.95 per person

Roasted Vegetable Neapolitan
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

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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

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Served Dinner

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 Brulee 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

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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 Chevre 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

Arena Food Service, Inc.

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 goats 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

Arena Food Service, Inc.

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

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Linen Rental and China Rental

Linen Rental

Standards, White or Black

Banquet Table	\$5.50
90x90 square	\$5.50
72x72	\$5.50
54x54	\$5.50
Cotton Napkin, Many Colors	\$.50

Linen Skirting

Standard 13' Section	\$19.50
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Skirtless Banquet Cloth**

6' Table	\$20.90
8' Table	\$22.00

Specialty Colors and Sizing, Colors Vary**

6' Banquet Table	\$7.45
8' Banquet Table	\$8.00
90" Round Cloth	\$8.00
108" Round Cloth	\$10.20
120" Round Cloth	\$13.20
132" Round Cloth	\$17.05
Specialty Napkin	\$.75

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

Pricing for specialty linen colors and sizing is subject to change

China

China and Flatware*

Hors D'oeuvres Reception	\$1.75 per person
Buffet Meal	\$2.50 per person
2 Course, includes meal glassware	
Served Meal	\$2.50 per person
3 Course, includes meal glassware	

*Subject to specific needs of planned menu.

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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

Hors d'oeuvre event with china service:	1 server per 60 guests
Buffet meal with china service:	1 server per 40 guests
Served meal with china service:	1 server per 20 guests
Butler passed hors d'oeuvres:	1 server per 50 guests

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.

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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...

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