Catering Guide

Thoughtfully Crafted Food

1 University Parkway
University Park, IL 60484
Phone: 708 534 4496
Fax: 708 534 4499
Email: catering@govst.edu
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 $14.60

Hot Chocolate
Gallon $9.60

Hot Tea
with Creamers, Lemon Slices, Sugar
and Honey...1 Gallon $7.75
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…$6.75
Assorted Breakfast Pastries, Served with Coffee, Tea, and Fruit Juice

Fresh Fruit Continental…$7.75
Assorted Breakfast Pastries and Fresh Fruit Platter
Served with Coffee, Tea, and Fruit Juice

The Health Break…$8.75
Fresh Fruit Tray, Assorted Breakfast Pastries, Yogurt, Healthy Cereal

You May Parfait…$8.75
Assorted Texas Muffins and Danishes,
Fresh Berry Yogurt Parfait with Granola

Sunrise Special…$9.75
Scrambled Eggs, Choice of Bacon, Ham, or Sausage Links;
Lyonnaise Red Potatoes and Assorted Juices

The Omelet Station…$12.75
Omelets Made to Order, Lyonnaise Red Potatoes, Choice of Bacon, Ham, or Sausage Links; Fresh Fruit Tray, Assorted Breakfast Pastries and Assorted Juices

The Mini-Omelet Buffet…$10.75
Variety of Mini Omelets, Lyonnaise 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”…$8.50
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”…$11.75
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”…$9.75 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”…$10.25 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”…$10.55
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”…$10.55
Seasoned Grilled Chicken Breast Served on a Bed of Mixed Greens with Croutons, Tomatoes, Red Onions and Caesar Dressing.

“Grilled Lemon Chicken Salad”…$10.55
Spring Mix Greens, Julienne Lemon-Pepper Chicken, Mandarin Oranges, Parmesan Cheese, Croutons and Italian Dressing.

“Fresh Spinach Salad”…$8.15
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...$12.50

Price Per Person Includes Assorted Beverages

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<thead>
<tr>
<th>Sandwich/Wraps</th>
<th>Tossed Salad</th>
<th>Sides</th>
<th>Dessert</th>
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<tbody>
<tr>
<td><strong>Choose 3.....</strong></td>
<td><strong>Choose 1.....</strong></td>
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<tr>
<td>Turkey and Provolone</td>
<td>Classic Caesar Salad</td>
<td>Penne Pesto Pasta Salad</td>
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<tr>
<td>Roast Beef</td>
<td>Chef Salad with Italian Dressing</td>
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<tr>
<td>Ham and Swiss</td>
<td>Spiced Pecan and Apple Salad with Cranberry Vinaigrette</td>
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<tr>
<td>Chicken Salad</td>
<td>Tomato Gorgonzola with Balsamic</td>
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<tr>
<td>Tuna Salad</td>
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<td>Artichoke Heart and Plum Tomato Salad</td>
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<tr>
<td>Fresh Mozzarella</td>
<td></td>
<td>Mediterranean Rice Salad</td>
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<tr>
<td>Grilled Vegetable</td>
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<td>Potato Salad</td>
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<tr>
<td>Chicken Caesar Wrap</td>
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<tr>
<td>Gorgonzola Beef Wrap</td>
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<tr>
<td>California Turkey Wrap</td>
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<tr>
<td>Grilled Vegetable Wrap</td>
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- 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**…$9.00
- 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

**Garden Station**…$9.00
- 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

**Fiesta Station**…$10.00
- 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**…$10.00
- 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

**Italian Station**…$10.00
- Meat Lasagna
- Veggie Lasagna (Marinara or Alfredo)

**Includes...**
- Fresh Garden Salad with Two Dressings
- Garlic Bread

**Soups and Sandwich Station**

- 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.
## Dinner Buffet Options…

<table>
<thead>
<tr>
<th>Entrée Selections</th>
<th>Starch Selections</th>
<th>Salad Selections</th>
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<tbody>
<tr>
<td>Choose 1, 2 or 3…</td>
<td>Choose 1 or 2…</td>
<td>Choose 1 or 2 or 3…</td>
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<tr>
<td>Chicken Parmesan</td>
<td>Garlic Smashed Potatoes</td>
<td>Classic Caesar Salad</td>
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<tr>
<td>Carved Roast Beef</td>
<td>Potatoes Au Gratin</td>
<td>Waldorf Salad</td>
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<tr>
<td>Carved Glazed Ham</td>
<td>Baked Potatoes</td>
<td>Country Cole Slaw</td>
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<tr>
<td>Chicken Marsala</td>
<td>Baby Red Bliss potatoes</td>
<td>Vegetable Tray</td>
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<tr>
<td>Baked Cod Almandine</td>
<td>Rice Pilaf</td>
<td>Fresh Fruit Tray</td>
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<tr>
<td>Baked Chicken Kiev</td>
<td>Long Grain &amp; Wild Rice</td>
<td>Tortellini Salad</td>
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<tr>
<td>Chicken Cordon Bleu</td>
<td>Twice Baked Potatoes ($1.00 additional)</td>
<td>Dessert</td>
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<tr>
<td>Grilled Lemon Pepper</td>
<td>Vegetable Selection</td>
<td>Choose 1…</td>
</tr>
<tr>
<td>Chicken</td>
<td>Choose 1 or 2…</td>
<td>Assorted Finger Desserts— Brownies, Lemon Bars and Raspberry Bars</td>
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<tr>
<td>Meat or Alfredo Lasagna</td>
<td>Honey Dill Baby Carrots</td>
<td>Assorted Layer Cake</td>
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<tr>
<td>Italian Breaded Pork Cutlets</td>
<td>California Blend</td>
<td>New York Cheesecake</td>
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<tr>
<td>Linguine w/ Broccoli</td>
<td>Capri Blend</td>
<td>Cookies— Chocolate Chip, Oatmeal Raisin and Sugar</td>
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<tr>
<td>Pasta Primavera</td>
<td>Green Beans Almondine</td>
<td>Fresh Fruit Medley</td>
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<tr>
<td>Grilled Vegetable Medley</td>
<td>Florentine Blend</td>
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</tbody>
</table>
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 . . . $16.50
Marinated and Grilled Chicken Breast topped with a mouth watering Mango Salsa

Apple Filled Chicken with a Pecan Crème Sauce . . . $16.50
Fresh Apples stuffed in a Marinated Chicken Breast drizzled with a Pecan Crème Sauce

Chicken Valentino . . . $16.50
Marinated Chicken Breast filled with Red Peppers and Mozzarella

Mediterranean Stuffed Chicken . . . $16.50
Marinated Chicken Breast with Artichokes, Olives, Tomatoes and Feta Cheese

Grilled Beef Tenderloin . . . $23.95
8 oz Tenderloin Steak, grilled medium, accompanied by a Red Wine Bordelaise Sauce

Medallions of Beef with a Red Wine&Caper Sauce . . $23.95
Grilled Tenderloin, sliced, and drizzled with Capers & Red Wine Sauce

Peppercorn Encrusted New York Strip Steak . . . $26.95
New York Strip Steak encrusted with Peppercorn and served with a Gorgonzola Aioli Sauce

Applewood Stuffed Pork . . . $18.50
Roasted Tenderloin of Pork stuffed with a Bourbon Apple Stuffing

Citrus Glazed Salmon . . . $18.50
Grilled Salmon with a Light Citrus Glaze served with Fresh Lemon

Garlic Crusted Tilapia with a Light Crème Sauce . . . $20.50
Tilapia encrusted in a Garlic Breading served with a light Crème Sauce

Stuffed Filet of Sole . . . $18.50
Filet of Sole stuffed with a delectable crab stuffing, topped with a Lemon Crème Sauce

Marinated Portabella Mushroom . . . $14.50
Portabella Mushroom Cap marinated in Balsamic Vinaigrette and stuffed with Feta Cheese and Spinach

Vegetarian Tart Provencal . . . $15.50
Sautéed Portabella Mushrooms, Onions and Carrots stuffed in Puff Pastry and topped with Goat Cheese

Vegetarian Wellington . . . $15.50
Portabella Mushrooms, Yellow and Zucchini Squash, Roasted Pepper and Tomato in a Puff Pastry

Vegetarian Ratatouille . . . $15.50
Yellow and Zucchini Squash, Portabella Mushrooms, Carmelized Onions, Marinara Sauce, prepared with Tofu

Pasta Primavera . . . $13.50
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 $44.50
- Chicken Tenders $38.50
- Chicken Tempura $36.50
- Chicken Wings $36.50
- Coconut Shrimp $58
- Mini Crab Cakes $58
- Crab Rangoon $44
- Chicken, Beef, or Shrimp Skewers $58
- Meatballs (BBQ or Swedish) $36.50
- Mini Beef Wellington $46
- Bacon Wrapped Water Chestnuts $34
- Franks in Puff Pastry $32.50
- Seafood Stuffed Mushrooms $35.50
- Spanikopita $34.50
- Cheese Stuffed Artichokes $29

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
$33

**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 otherwise noted. Includes Disposable Plates and Napkins

- Gardettos...$10
- Mini Pretzels...$4.50
- Potato Chips & Dip...$9
- Nacho Chips and Salsa...$10

Pizza Pies!

Cheese, Pepperoni, Sausage, Veggie, or Sausage, Mushroom, Onion Pizzas

- 14" Pizza Pie...$14.95
- Additional Toppings...$2.00 each

Beverages

- Assorted 12oz Canned Soda...$1.35
- Water 8oz...$1.35
- Water 16.9oz...$1.85
- 20oz Bottled Soda & Water...$1.95
- Milk Chug (Chocolate or White)...$1.75
- Iced Tea...$12.50 per gallon
- Freshly Brewed Coffee...$14.60 per gallon
- Hot Tea...$7.75 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...$10.95 per dozen

**Brownies**...$12.00 per dozen

**Rice Krispy Bars**...$12.00 per dozen

**Lemon Bars**...$12.00 per dozen

**Assorted Gourmet Bars**...$15.50 per dozen

**Assorted Mini Desserts**...$15.50 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

Catering Policies

This guide has been issued to assist you in planning your catered event at Governors State University. The contents of this booklet are a general guide and are in no way to be considered fixed. Menus can be changed, and we will be happy to discuss variations. We hope that such individual attention will assure a pleasant dining experience for your group. If you have any questions, please do not hesitate to inquire.

Guidelines

Please give us the time we need to prepare for your event. While we may be able to accommodate your needs with less time, we prefer the opportunity to do our best for you.

Orders should be placed with the Catering Office five (5) working days before the event. If the event is larger than 50 people, please give us 10 business days. Your menu must be finalized two (2) working days prior to the function. Menus for 100 people of more must be confirmed one (1) week in advance.

Guarantees and Minimums

You will be billed on the basis of a guaranteed number. A 5% leeway is allowed. (Ex: Food Service will prepare for 105 on a 100 person guarantee, but if the number attending is fewer than 100, you will be charged for 100.). Arrangements for banquets must be confirmed, changed, or canceled three (3) working days in advance.

If the guarantee varies significantly from the estimate given, you will be responsible for expenses incurred, unless prior arrangements have been made. Due to ordering and delivery schedules, we must order supplies based on estimates.

A Fifteen Dollar ($15) minimum is required for each order placed.

Cancellation

All cancellations must be made at least forty-eight (48) hours in advance to ensure that no charges will be made. The cost of any penalty for late cancellation will be at the discretion of the Dining Service Director.
**Staffing**
Set up and break down charges are included in the price of the event. However, attendants are extra for all functions unless otherwise noted. The set wages for our catering staff is $16 per hour. Please remember that there is a five (5) hour minimum for all service personnel and the decision of how many service personnel are needed to serve with peak efficiency is at the discretion of the Director of Dining Services. (As a standard, Receptions- 1 Server per 50 Guests, Buffets- 1 Server per 30 Guests, Plated Meals- 1 Server per 13 Guests)

**China Service**
All meals are served on disposables. China service can be provided for all caterings for a nominal fee. Include $2.50 per person for china.

**Linens**
Tablecloths will be provided for food and beverage tables. Tablecloths can be rented for the eating tables for any event. The basic white linen rents for $5.50 per linen. Many additional colors and patterns are available. Please ask for options at time of ordering.

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

**Amenities**
Any additional needs of your event, such as overhead projectors, microphone, podium, etc. are the responsibility of the party booking the function. We regret that Dining Services does not have the capabilities to handle these requests.

**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!