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: 708-534-4996
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
To properly and efficiently plan for your event we ask that an initial inquiry be placed to our catering department at least 2 weeks prior to your event whenever possible. Any event scheduled with less than 2 weeks 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 final arrangements, including final guest counts, be finalized at least 3 business 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 catering@govst.edu.

Prices and Menu
In an effort to encourage our guests to provide us with as much notice as possible, Arena Catering offers an Advanced Booking Discount for all events scheduled to be serviced at Governors State University.

To qualify for the Advanced Booking Discount:
- The organizer for your event must submit a completed catering requisition form via email to catering@govst.edu at least 2 weeks prior to your event.
- The menu does not have to be completely finalized prior to submitting the requisition to receive the discount. A catering representative will be happy to assist you with your order.

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. Please reference page 31 for staffing costs. We reserve the right to assess additional labor fees based on the requirements of the event.

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.

For enrolled students and Student Organizations wishing to utilize catering services for your next event, Arena offers a Budget Services menu. Please contact our Catering Manager via email at catering@govst.edu or phone at 708-534-4496 for a copy of the Budget Services menu, options and restriction.
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.
Planning a catering event is quick and easy at Governors State University. Whether you just need a few snacks and beverages for a small staff meeting or your fundraising event requires custom arrangements, your on-site food service provider is here to help.

SUBMIT YOUR EVENT REQUISITION
The more information and notice we receive, the better capable we will be to ensure your event is successful!

The requisition and catering guide are available at www.govst.edu/dining.

EVENT PLANNING
Our Catering Managers will help to coordinate your order and ensure we are planning to provide exactly what you want.

APPROVE THE ARRANGEMENTS
Please review carefully as this will be what we plan for. Send us a quick email to catering@govst.edu confirming the plans are good to go!

2 WEEKS PRIOR
To qualify your event for the Advanced Booking Discount you must submit your completed event requisition via email to the Catering Department at catering@govst.edu at least 2 weeks PRIOR to your event.

PROPOSAL REVIEW
We will send you a comprehensive proposal for your consideration PRIOR to your event. It's OK to make changes as needed!

3 Days Prior
Please submit your final guest count or event revisions to our Catering Manager via email to catering@govst.edu or call x4496.

EVENT DAY
Enjoy Your Event!

INVOICING AND FEEDBACK
An invoice will be submitted both to the person booking the event and the GSU Accounts Payable Department.

Don't forget to send back your feedback form to let us know how everything went!
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
$6.71 PER PERSON (ADVANCED BOOKING RATE: $6.10)
Add Sliced Seasonal Fruit Display To Continental Breakfast
$8.53 PER PERSON (ADVANCED BOOKING RATE: $7.75)

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
$10.73 PER PERSON (ADVANCED BOOKING RATE: $9.75)

Ultimate French Toast
French Toast Soufflé with Rum Soaked Raisins, Vanilla Batter and Pecan-Praline Topping
Warm Maple Syrup and Orange Butter
Country Sausage Links
Sliced Fresh Seasonal Fruit Platter
$9.85 PER PERSON (ADVANCED BOOKING RATE: $8.95)

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
$9.35 PER PERSON (ADVANCED BOOKING RATE: $8.50)

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
$10.62 PER PERSON (ADVANCED BOOKING RATE: $9.65)
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

$11.50 PER PERSON (ADVANCED BOOKING RATE: $10.45)

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

$17.55 PER PERSON (ADVANCED BOOKING RATE: $15.95)

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

**Sliced Seasonal Fruit Display**
- $3.03 per person
- (ADVANCED BOOKING RATE: $2.75)

**Fresh Baked Muffins with Butter**
- $18.15 per dozen
- (ADVANCED BOOKING RATE: $16.50)

**Fresh Baked Cinnamon Rolls**
- Petite $14.52 per dozen
- (ADVANCED BOOKING RATE: $13.20)
- Large $20.85 per dozen
- (ADVANCED BOOKING RATE: $18.95)

**Assorted Fresh Baked Scones**
- White Chocolate Raspberry, Cinnamon and Blueberry
  - Petite $14.52 per dozen
  - (ADVANCED BOOKING RATE: $13.20)
  - Large $23.10 per dozen
  - (ADVANCED BOOKING RATE: $21.00)

**All Butter Petite Croissants**
- Whipped Honey Butter and Jam
  - $23.65 per dozen
  - (ADVANCED BOOKING RATE: $21.50)

**Smoked Salmon Lox and Bagel Display**
- Petite Bagels, Chived Cream Cheese, Shaved Red Onion and Thinly Sliced Smoked Salmon
  - $3.85 Per Person, Minimum 25
  - (ADVANCED BOOKING RATE: $3.50)

**Assorted Sliced Bagels**
- With Preserves, Butter and Cream Cheese
  - $1.93 each
  - (ADVANCED BOOKING RATE: $1.75)

**Warm Buttermilk Biscuits**
- With Butter, Honey and Preserves
  - $1.54 per person
  - (ADVANCED BOOKING RATE: $1.40)

**With Sausage, Bacon or Ham, Egg and Cheese**
- $4.24 per person
  - (ADVANCED BOOKING RATE: $3.85)

**With Sausage Gravy**
- $2.75 per person
  - (ADVANCED BOOKING RATE: $2.50)

**Assorted Individual Yogurts**
- $1.38 each
  - (ADVANCED BOOKING RATE: $1.25)

**Assorted Individual Greek Yogurts**
- $2.48 each
  - (ADVANCED BOOKING RATE: $2.25)

**Individual Yogurt Parfaits**
- $2.48 each
  - (ADVANCED BOOKING RATE: $2.25)

**Add Granola**
- $3.03 each
  - (ADVANCED BOOKING RATE: $2.75)

**Individual Greek Yogurt Parfaits**
- $3.58 each
  - (ADVANCED BOOKING RATE: $3.25)

**Add Granola**
- $4.13 each
  - (ADVANCED BOOKING RATE: $3.75)
# A la Carte Snacks and Beverages

## A la Carte Options

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Advanced Booking Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fresh Fruit</td>
<td>$.94 each (ABR $.85)</td>
<td></td>
</tr>
<tr>
<td>Sliced Seasonal Fruit Display</td>
<td>$3.03 per person (ABR $2.75)</td>
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</tr>
<tr>
<td>Seasonal Fruit Skewers with Dip</td>
<td>$3.85 per person (ABR $3.50)</td>
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<tr>
<td>Nature Valley Granola Bars</td>
<td>$1.38 each (ABR $1.25)</td>
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<tr>
<td>Individual Candy Bars</td>
<td>$1.38 each (ABR $1.25)</td>
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<tr>
<td>Individual Bag of Chips</td>
<td>$1.38 each (ABR $1.25)</td>
<td></td>
</tr>
<tr>
<td>Assorted Fresh Baked Cookies</td>
<td>$10.95 per dozen (ABR $9.95)</td>
<td></td>
</tr>
<tr>
<td>Assorted Fresh Baked Brownies</td>
<td>$11.00 per dozen (ABR $10.00)</td>
<td></td>
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<tr>
<td>Gardettos, Chex Mix, Pretzels, Pub Mix</td>
<td>$7.26 Per pound (ABR $6.60)</td>
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<tr>
<td>Deluxe Mixed Nuts</td>
<td>$15.13 Per Pound (ABR $13.75)</td>
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<tr>
<td>Fresh Vegetable Crudite with Dip</td>
<td>$2.48 per person (ABR $2.25)</td>
<td></td>
</tr>
<tr>
<td>Housemade Flour Tortilla Chips</td>
<td>$3.03 per person (ABR $2.75)</td>
<td></td>
</tr>
<tr>
<td>Assorted Truffle Bar Bites</td>
<td>$3.63 per person (ABR $3.30)</td>
<td></td>
</tr>
<tr>
<td>Premium Assorted Petite Pastries</td>
<td>$4.24 per person (ABR $3.85)</td>
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</tr>
<tr>
<td>Assorted Chocolate Truffle Lollipops</td>
<td>$2.15 each (ABR $1.95)</td>
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</tr>
<tr>
<td>Fresh Brewed Regular or Decaf Coffee Or Fresh Brewed Iced Tea</td>
<td>$17.55 Per Gallon (ABR $15.95)</td>
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<tr>
<td>Individual Specialty Teas</td>
<td>$1.38 Per Person (ABR $1.25)</td>
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</tr>
<tr>
<td>Carafes of Chilled Fruit Juice Apple, Cranberry, Grapefruit, V8</td>
<td>$8.75 Per Carafe (ABR $7.95)</td>
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</tr>
<tr>
<td>Individual Bottle of Juice</td>
<td>$2.37 Each (ABR $2.15)</td>
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<tr>
<td>Chilled Bottled Water or Assorted Canned Pepsi Products</td>
<td>$1.38 Each (ABR $1.25)</td>
<td></td>
</tr>
<tr>
<td>GSU Private Label Water</td>
<td>$1.65 Each (ABR $1.50)</td>
<td></td>
</tr>
<tr>
<td>Country Style Lemonade or Limeade</td>
<td>$21.45 Per Gallon (ABR $19.50)</td>
<td></td>
</tr>
<tr>
<td>Sparkling Tropical Punch</td>
<td>$21.45 Per Gallon (ABR $19.50)</td>
<td></td>
</tr>
<tr>
<td>Individual Bottled Lipton Teas</td>
<td>$2.37 Each (ABR $2.15)</td>
<td></td>
</tr>
</tbody>
</table>

*ABR = Advanced Booking Rate
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
$14.36 PER PERSON (ADVANCED BOOKING RATE: $13.05)

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
$10.95 PER PERSON (ADVANCED BOOKING RATE: $9.95)

Executive Soup and Salad
Chef’s Daily Soup Selection with Crusty Rolls and Butter
Mixed Field Greens with Seasonal Berries, Crumbled Chevre
Shaved Red Onion and Spiced Pecans
Tossed with Berry Vinaigrette
House Grilled Chicken Caesar Salad with Shredded Parmesan,
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
$17.00 PER PERSON (ADVANCED BOOKING RATE: $15.45)
Quick Luncheon Buffet

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
$10.95 PER PERSON (ADVANCED BOOKING RATE: $9.95)

Pasta Buffet
Mixed Lettuce Salad with House Italian and Ranch Dressing
Baked Mostaccioli with Rustic Meat Sauce
Garlic Breadsticks and Grated Parmesan
$10.95 PER PERSON (ADVANCED BOOKING RATE: $9.95)

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
$13.81 PER PERSON (ADVANCED BOOKING RATE: $12.55)

Chicken Caesar Salad
Hearts of Romaine Tossed with Shredded Parmesan,
Hearth Baked Croutons and House Caesar Dressing
Sliced Marinated and Grilled Breast of Chicken
Sliced Fresh Seasonal Fruit Platter
Sourdough Baguettes with Butter
Fresh Carrot Cake with Cream Cheese Icing
$10.95 PER PERSON (ADVANCED BOOKING RATE: $9.95)

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
$16.45 PER PERSON (ADVANCED BOOKING RATE: $14.95)

Arena Food Service, Inc.
www.arenafoodservice.com | 708-534-4496 | catering@govst.edu
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 Crudité 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 $2.20 (ADVANCED BOOKING RATE: $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**

<table>
<thead>
<tr>
<th>Chef's Selection Fresh Vegetables</th>
<th>Grilled Zucchini and Roasted Pepper</th>
<th>Add $1.10 (ABR $1.00)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petite Green Beans with Slivered Almonds</td>
<td>Goats Cheese and Thyme Mashed Potatoes</td>
<td>Add $1.10 (ABR $1.00)</td>
</tr>
<tr>
<td>Fresh Carrot Batons with Dill Butter</td>
<td>Red and Yellow Potato Mélange</td>
<td>Add $.55 (ABR $.50)</td>
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<tr>
<td>Oven Roasted Cauliflower with Fresh Herbs</td>
<td>Soba Noodle Stir Fry</td>
<td>Add $1.10 (ABR $1.00)</td>
</tr>
<tr>
<td>Napa Vegetable Stir Fry</td>
<td>Leek and Walnut Stuffing</td>
<td>Add $1.10 (ABR $1.00)</td>
</tr>
<tr>
<td>Braised Brussels Sprouts</td>
<td>Tuscan Orzo Pilaf</td>
<td>Add $1.38 (ABR $1.25)</td>
</tr>
<tr>
<td>Buttermilk Mashed Potatoes</td>
<td>Caponata Style Vegetables</td>
<td>Add $1.10 (ABR $1.00)</td>
</tr>
<tr>
<td>Parmesan and Roast Shallot Mashed Potatoes</td>
<td>Greek Rice with Kalamata and Feta</td>
<td>Add $1.10 (ABR $1.00)</td>
</tr>
<tr>
<td>Roast Garlic and Herb Mashed Potatoes</td>
<td>Seasonal Vegetable Risotto</td>
<td>Add $1.65 (ABR $1.50)</td>
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<tr>
<td>Mashed Sweet Potatoes</td>
<td>Three Cheese Risotto</td>
<td>Add $1.65 (ABR $1.50)</td>
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<tr>
<td>Steamed New Potatoes with Parsley</td>
<td>Pan Seared Risotto Cake</td>
<td>Add $1.10 (ABR $1.00)</td>
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<tr>
<td>Herb Roasted Red Potatoes</td>
<td>Potato Scallion Pancake</td>
<td>Add $1.10 (ABR $1.00)</td>
</tr>
<tr>
<td>Creamy Orzo with Fresh Basil and Parmesan</td>
<td>Caribbean Black Bean Cakes</td>
<td>Add $1.10 (ABR $1.00)</td>
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<tr>
<td>Wild and White Rice Pilaf</td>
<td>Italian Vegetable Gratinee</td>
<td>Add $1.10 (ABR $1.00)</td>
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<tr>
<td>Green Poblano Rice</td>
<td>Hunan Style Green Beans</td>
<td>Add $1.10 (ABR $1.00)</td>
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<tr>
<td>Saffron Rice Pilaf</td>
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<tr>
<td>Corn, Pepper and Black Bean Sauté</td>
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<tr>
<td>Smashed Red Potatoes</td>
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<td></td>
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<tr>
<td>Fresh Asparagus</td>
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<td></td>
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<tr>
<td>Curried Cauliflower and Sweet Onion</td>
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<tr>
<td>Add $1.10 (ABR $1.00)</td>
<td>Add $.55 (ABR $.50)</td>
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</tbody>
</table>

*ABR = ADVANCED BOOKING RATE*
**Buffet Luncheon**

**Desserts**

- Fresh Carrot Cake with Cream Cheese Icing
- Double Chocolate Cake with Raspberry Coulis
- NY Style Cheesecake with 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**

<table>
<thead>
<tr>
<th>Entrée Selection</th>
<th>Price Per Person (ABR)</th>
</tr>
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<tbody>
<tr>
<td>One Entrée Selection</td>
<td>$16.45 ($14.95)</td>
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<tr>
<td>Two Entrée Selection</td>
<td>$19.75 ($17.95)</td>
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</table>

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.

*ABR = ADVANCED BOOKING RATE*
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

$9.85 per person (ADVANCED BOOKING RATE: $8.95)

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 $1.65 per person (ABR $1.50)

Mediterranean Flank Steak Salad
Add $1.65 per person (ABR $1.50)

Traditional Cobb Salad
Add $1.65 per person (ABR $1.50)

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

*ABR = ADVANCED BOOKING RATE
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 $1.38 per person (ABR $1.25)

- Fresh Brewed Iced Tea or Lemonade
  Included

- Lipton Iced Teas
  Add $2.37 per person (ABR $2.15)

- Sobe Herbal Teas
  Add $3.03 per person (ABR $2.75)

- Frappuccino
  Add $2.75 per person (ABR $2.50)

Basic Boxed Luncheons, $8.75 per person (ABR $7.95)

- Choice of Freshly Prepared Deli Sandwich with Condiments
- Crisp Whole Apple
- Individual Bag of Chips
- Fresh Baked Cookie
- Bottled Water

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Arena Food Service, Inc.
www.arenafoodservice.com | 708-534-4496 | catering@govst.edu
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 $1.10 (ABR $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 $2.75 (ABR $2.50)

Smoked Salmon Display Served with Traditional Garnishes
Red Onion Relish, Capers, Hard Boiled Eggs and Tarragon Crème, Add $2.75 (ABR $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 $2.20 (ABR $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 $3.30 (ABR $3.00)

Roast Tenderloin of Beef with Cognac Demi-Glace
Carved to Order, Add $5.50 (ABR $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

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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 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**

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
<th>ABR Price</th>
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<tbody>
<tr>
<td>Chef’s Selection Fresh Vegetables</td>
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<tr>
<td>Petite Green Beans with Slivered Almonds</td>
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<tr>
<td>Fresh Carrot Batons with Dill Butter</td>
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<tr>
<td>Oven Roasted Cauliflower with Fresh Herbs</td>
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<tr>
<td>Napa Vegetable Stir Fry</td>
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<td>Braised Brussels Sprouts</td>
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<td>Buttermilk Mashed Potatoes</td>
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<tr>
<td>Parmesan and Roast Shallot Mashed Potatoes</td>
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<td>Steamed New Potatoes with Parsley</td>
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<td>Herb Roasted Red Potatoes</td>
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<tr>
<td>Creamy Orzo with Fresh Basil and Parmesan</td>
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<tr>
<td>Wild and White Rice Pilaf</td>
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<td>Green Poblano Rice</td>
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<td>Saffron Rice Pilaf</td>
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<td>Corn, Pepper and Black Bean Sauté</td>
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<td>Smashed Red Potatoes</td>
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<td>Fresh Asparagus, Add $1.10 (ABR $1.00)</td>
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<tr>
<td>Curried Cauliflower and Sweet Onion</td>
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</table>

*ABR = ADVANCED BOOKING RATE*
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 Brûlée with Fruit Compote
Add $2.75 (ABR $2.50)

Opera Torte, Add $3.85 (ABR $3.50)

Chai Tea Mousse In Caramel Brandy Basket, Add $3.85 (ABR $3.50)

Red Raspberry Mousse in Champagne Glass, Add $2.20 (ABR $2.00)

Black Forrest Cherry Torte Add $2.20 (ABR $2.00)

Italian Tiramisu with Espresso Whipped Crème, Add $2.75 (ABR $2.50)

Individual Farmstead Cheese Display Add $3.30 (ABR $3.00)

Dinner Buffet Pricing

One Entrée Selection from Category A $19.25 per person (ABR $17.50)

One Entrée Selection from Category B $17.05 per person (ABR $15.50)

One Entrée Selection from Both Category A and B $23.05 per person (ABR $20.95)

Two Entrée Selections from Category A $25.25 per person (ABR $22.95)

Two Entrée Selections from Category B $20.85 per person (ABR $18.95)

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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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 $1.10 (ABR $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 $2.75 (ABR $2.50)

- **Smoked Salmon Display Served with Traditional Garnishes**
  - Red Onion Relish, Capers, Hard Boiled Eggs and Tarragon Crème, Add $2.75 (ABR $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 $2.20 (ABR $2.00)

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Served Dinner

Poultry

Pistachio Encrusted Breast of Chicken
Pan Seared and Served with Tarragon Mustard Cream Sauce
$18.59 per person (ADVANCED BOOKING RATE: $16.90)

Oregano Infused Breast of Chicken
Grilled and Served with Warm Tomato Vinaigrette
$17.05 per person (ADVANCED BOOKING RATE: $15.50)

Peanut Ginger Glazed Breast of Chicken
Fresh Lime, Cilantro Relish and Crispy Wontons
$17.55 per person (ADVANCED BOOKING RATE: $15.95)

Peppercorn Grilled Breast of Chicken
Roasted Pepper Relish and Balsamic Reduction
$16.28 per person (ADVANCED BOOKING RATE: $14.80)

Prosciutto and Asiago Topped Breast of Chicken
Roasted Tomato Marinara
$19.14 per person (ADVANCED BOOKING RATE: $17.40)

Malaysian Glazed Breast of Chicken
Soba Noodle Stir Fry and Pineapple Chili Sauce
$17.66 per person (ADVANCED BOOKING RATE: $16.05)

Pan Seared Chicken with Mushroom Cream Sauce
$15.95 per person (ADVANCED BOOKING RATE: $14.50)

Pan Seared Duck Breast
Crispy Skin, Blackberry Gastrique
$25.25 per person (ADVANCED BOOKING RATE: $22.95)
Served Dinner

Seafood

Crab and Shiitake Stuffed Rainbow Trout
Pan Seared and Served with Brown Butter Sauce
$20.85 per person (ADVANCED BOOKING RATE: $18.95)

Ginger Glazed North Atlantic Salmon
Served with Napa Vegetable Slaw and Crispy Noodles
$20.85 per person (ADVANCED BOOKING RATE: $18.95)

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 Price

Herb Encrusted North Atlantic Salmon Fillet
Warm Tomato-Thyme Vinaigrette
$20.68 per person (ADVANCED BOOKING RATE: $18.80)

Pan Seared Shrimp and Scallops
Linguini with Sage Pesto and Slow Roast Tomatoes
$22.55 per person (ADVANCED BOOKING RATE: $20.50)

Seafood Stuffed Sole
Pan Roasted and Served with Sauce Newburg
$20.35 per person (ADVANCED BOOKING RATE: $18.50)

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
$18.15 per person (ADVANCED BOOKING RATE: $16.50)
Served Dinner

Pork

**Americas Cut Pork Loin Chop**
Garnished with Crispy Fried Vidalia Onions and Served with Grain Mustard Cream
$17.55 per person (ADVANCED BOOKING RATE: $15.95)

**Grilled Tenderloin of Pork Au Poivre**
Green Peppercorn Sauce
$20.85 per person (ADVANCED BOOKING RATE: $18.95)

**Sweet Shallot Rubbed Pork Tenderloin Steak**
Caramelized Peach Sauce
$20.96 per person (ADVANCED BOOKING RATE: $19.05)

**Braised Pork Tips with Exotic Mushrooms**
Served with Caramelized Pearl Onions and Fresh Thyme
$17.55 per person (ADVANCED BOOKING RATE: $15.95)

**Caribbean Grilled Loin of Pork**
Pineapple-Bell Pepper Relish, Cilantro Oil and Crispy Tortillas
$17.88 per person (ADVANCED BOOKING RATE: $16.25)

**Pan Seared Pork Tenderloin Cutlets**
Lightly Floured and Drizzled with Balsamic Glaze and Oven Roasted Tomatoes
$20.63 per person (ADVANCED BOOKING RATE: $18.75)

**Petite Osso Bucco of Pork**
Slow Braised with Port-Fig Reduction
$20.63 per person (ADVANCED BOOKING RATE: $18.75)

**Molasses Glazed Grilled Rack of Pork**
Caramelized Apples and Herbed Goats Cheese
$21.95 per person (ADVANCED BOOKING RATE: $19.95)
Served Dinner

Pasta and Vegetarian

Smoked Chicken and Roast Corn Manicotti
Fire Roasted Tomato Marinara and Parmesan Crisp
$19.25 per person (ADVANCED BOOKING RATE: $17.50)

Penne Pasta with Gorgonzola
Toasted Walnuts, Slow Roasted Tomatoes and Roasted Garlic Cream
$17.05 per person (ADVANCED BOOKING RATE: $15.50)
With Grilled Chicken
$18.65 per person (ADVANCED BOOKING RATE: $16.95)

Vegetarian Vegetable Bolognese
Tossed with Fettuccini Noodles and Grated Parmesan
$17.55 per person (ADVANCED BOOKING RATE: $15.95)

Roasted Vegetable Napoleon
Eggplant, Zucchini, Yellow Squash, Roast Peppers, Sweet Onion and Chevre
$17.55 per person (ADVANCED BOOKING RATE: $15.95)

Crispy Tofu Pad Thai
Traditional Preparation with Napa Vegetables, Peanuts and Fresh Lime
$16.56 per person (ADVANCED BOOKING RATE: $15.05)
Served Dinner

**Beef, Veal and Lamb**

**Minted Pesto Encrusted Rack of Lamb**  
Pan Seared and Served with Balsamic Demi-Glace  
$30.25 per person (ADVANCED BOOKING RATE: $27.50)

**Pan Seared Beef Tenderloin Steak**  
Red Wine Sauce  
$29.65 per person (ADVANCED BOOKING RATE: $26.95)

**Peppercorn Rubbed Club Sirloin, Sliced**  
Slow Roasted and Served with Peppercorn Sauce  
$18.76 per person (ADVANCED BOOKING RATE: $17.05)

**Walnut and Leek Stuffed Tenderloin of Beef**  
Sliced and Served with Burgundy Sauce  
$29.65 per person (ADVANCED BOOKING RATE: $26.95)

**Fresh Mozzarella and Basil Stuffed Meatloaf**  
Individual Serving, Served with Roast Tomato Demi  
$17.05 per person (ADVANCED BOOKING RATE: $15.50)

**Grilled New York Strip Steak**  
Topped with Gorgonzola-Pistachio Butter  
$26.90 per person (ADVANCED BOOKING RATE: $24.45)

**Traditional Burgundy Braised Pot Roast**  
Grain Mustard Demi and Grated horseradish  
$18.15 per person (ADVANCED BOOKING RATE: $16.50)

**Chili Rubbed Beef Tenderloin Steak**  
Grilled and Served with Tomatillos, Goats Cheese and Crispy Tortillas  
$29.65 per person (ADVANCED BOOKING RATE: $26.95)
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 Brûlée with Fruit Compote, Add $1.65 (ABR $1.50)

Opera Torte, Add $2.75 (ABR $2.50)

Chai Tea Mousse In Caramel Brandy Basket, Add $2.75 (ABR $2.50)

Red Raspberry Mousse in Champagne Glass, Add $1.10 (ABR $1.00)

Black Forrest Cherry Torte, Add $1.10 (ABR $1.00)

Italian Tiramisu with Espresso Whipped Crème, Add $1.65 (ABR $1.50)

Individual Farmstead Cheese Display
Add $3.30 (ABR $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, $3.03 per person (ABR $2.75)
- Buttermilk Herb Dip, Roasted Red Pepper Dip, Fresh Basil Dip or Herbed Goats Cheese Dip

Mediterranean Pita Crisps, Choose two Dips, $1.93 per person (ABR $1.75)
- Scallion Hummus, Roasted Garlic Hummus, Baba Ganoush, Adriatic Bruschetta or Kalamata Olive Tapenade

Warm Crab Dip with Slivered Almonds, $2.48 per person (ABR $2.25)
- Assorted Crackers

Flavored Flour Tortilla Crisps with one dip, $1.38 per person (ABR $1.25)
- 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, $3.19 per person (ABR $2.90)
- Gorgonzola with Spiced Pecans, Smoked Gouda, White Cheddar, Double Crème Brie with Sun Dried Tomato Relish, and Fresh Chevre with Raspberry Coulis
- Crisp Flatbreads and Assorted Crackers

Marbled Display of Fine Cheeses and Antipasto, $4.24 per person (ABR $3.85)
- 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, $2.48 per person (ABR $2.25)
- Garnished with Purple Grapes, Sesame Flatbreads

Sliced Seasonal Fruit Display, $3.03 per person (ABR $2.75)
- Lemon Poppyseed Dip, Raspberry Chiffon Dip, Honey-Walnut Drizzle

Tropical Fruit Skewers with Dip, $3.85 per person (ABR $3.50)

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Hors D’oeuvres

Savories and Small Bites

House Cured Salmon Display, (serves 25-30 guests) $104.50 per side (ABR $95.00)
Traditional Garnishes and Rye Toast Points

Thai Marinated Chicken Satay, $29.70 per dozen (ABR $27.00)
Sweet Chili and Spicy Peanut Sauce to Dip

Boneless BBQ Chicken Bites, $14.30 per dozen (ABR $13.00)

Italian Sausage Stuffed Mushrooms, $17.60 per dozen (ABR $16.00)

Walnut and Grape Leaf Stuffed Mushrooms, $17.60 per dozen (ABR $16.00)

Crimini Mushroom Stuffed with Smoked Gouda and Oil Poached Shallots,
$17.60 per dozen (ABR $16.00)

Meatballs in Cranberry Bourbon Sauce or Molasses BBQ, $15.40 per dozen (ABR $14.00)

Maryland Crab Cakes, $22.00 per dozen (ABR $20.00)
Caper Tartar Sauce

Spinach and goats Cheese Phyllo Pillows, $18.70 per dozen (ABR $17.00)
Tzatziki Sauce to Dip

Petite Thai Egg Rolls, $18.70 per dozen (ABR $17.00)

Middle Eastern Falafel, $18.70 per dozen (ABR $17.00)
Tahini Yogurt to Dip

Shaved Deli Meat Sliders, $22.00 per dozen (ABR $20.00)

Mini Burger, Choose Two, $29.70 per dozen (ABR $27.00)
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, $36.30 per dozen (ABR $33.00)

Pistachio Encrusted Beef Tenderloin Crostini with Tomato Relish,
$44.00 per dozen (ABR $40.00)

Smoked Salmon Crostini with Tarragon Crème and Red Onion Jam,
$44.00 per dozen (ABR $40.00)

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Hors D’oeuvres

Action Stations, minimum 50 guests

Tri-Colored Tortellini, $4.40 per person (ABR $4.00)  
Tossed To Order with Bruschetta Tomatoes, Grilled Chicken and Chiffonade of Basil

Roast Shrimp and Andouille Sausage, $6.60 per person (ABR $6.00)  
With Roasted Peppers and Onions

Southwestern Dry Rubbed Club Sirloin, $4.40 per person (ABR $4.00)  
Carved To Order and Served with Small Rolls  
Peach Chutney and Ancho BBQ Sauce

Spice Rubbed Pork Tenderloin, Grilled, $5.50 per person (ABR $5.00)  
Carved To Order and Served with Bourbon BBQ, Assorted Mustards and Small Rolls

Italian Sausage with Cavatappi Pasta, Fresh Herbs and Tomato Sauce, $4.40 per person  
(ABR $4.00)

Orecchiette Pasta with Broccoli Rabe, Pear Tomatoes and Walnut Pesto, $4.95 per person  
(ABR $4.50)

Gorgonzola Rubbed Tenderloin of Beef, Carved To Order, $6.60 per person (ABR $6.00)  
Smoked Tomato Aioli and Rosemary Rolls

Coffee and Peppercorn Rubbed Breast of Turkey, $4.40 per person (ABR $4.00)  
Roasted Garlic Aioli, Cranberry Chutney, Assorted Mustards and Crusty Rolls

Sweets

French Petite Pastries, $22.00 per dozen (ABR $20.00)

Small Chocolate Dipped Eclairs, $14.30 per dozen (ABR $13.00)

Petite Truffle Bar Bites, $17.05 per dozen (ABR $15.50)

Assorted Fresh Baked Cookies, $10.95 per dozen (ABR $9.95)

Assorted Fresh Baked Brownies, $11.00 per dozen (ABR $10.00)

Full Sheet Cake (72 servings), $93.50 each (ABR $85.00)  
Add Logo $115.50 (ABR $105.00)

Half Sheet Cake (36 servings), $71.50 each (ABR $65.00)  
Add Logo $93.50 (ABR $85.00)

Cupcakes, $19.80 per dozen (ABR $18.00)

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## Linen Rental and China Rental

### Linen Rental

#### Standards, White or Black

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<td>Cloth Napkin</td>
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**Many Colors**

#### Specialty Colors and Sizing, Colors Vary**

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<th>ABR Price</th>
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<tr>
<td>6’ Banquet Table</td>
<td>$8.20</td>
<td>$7.45</td>
</tr>
<tr>
<td>8’ Banquet Table</td>
<td>$8.80</td>
<td>$8.00</td>
</tr>
<tr>
<td>90” Round Cloth</td>
<td>$8.80</td>
<td>$8.00</td>
</tr>
<tr>
<td>108” Round Cloth</td>
<td>$11.22</td>
<td>$10.20</td>
</tr>
<tr>
<td>120” Round Cloth</td>
<td>$14.52</td>
<td>$13.20</td>
</tr>
<tr>
<td>132” Round Cloth</td>
<td>$18.76</td>
<td>$17.05</td>
</tr>
<tr>
<td>Specialty Napkin</td>
<td>$.83</td>
<td>$.75</td>
</tr>
</tbody>
</table>

#### Linen Skirting

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>ABR Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard 13’ Section</td>
<td>$21.45</td>
<td>$19.50</td>
</tr>
<tr>
<td>Skirtless Banquet Cloth</td>
<td>$22.90</td>
<td>$20.90</td>
</tr>
<tr>
<td>6’ Table</td>
<td>$24.20</td>
<td>$22.00</td>
</tr>
</tbody>
</table>

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

### China

#### China and Flatware*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>ABR Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hors D’oeuvres Reception</td>
<td>$1.93</td>
<td>$1.75</td>
</tr>
<tr>
<td>Buffet Meal</td>
<td>$2.75</td>
<td>$2.50</td>
</tr>
<tr>
<td>2 Course, includes meal glassware</td>
<td>$2.75</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

**Subject to specific needs of planned menu.**

*ABR = ADVANCED BOOKING RATE
### 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 Type</th>
<th>Server/Guest Ratio</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 $21.72 per hour (ABR $19.75), 4 hour minimum each. For billing purposes, service labor begins 1 hour prior to the event and ends 1 hour 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 $27.50 per hour (ABR $25.00), 4 hour minimum per staff member needed. For billing purposes, service labor begins 1 hour prior to the event and ends 1 hour 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…