Arena Food Service, Inc.

Authentic

Natural

The SINGLE SOURCE for ALL your event needs!

Fresh
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](http://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!

**SHOULD YOUR EVENT PLANS EXPERIENCE A MATERIAL CHANGE IN EVENT PARAMETERS CLOSER TO 5 DAYS PRIOR TO EVENT DAY, WE RESERVE THE RIGHT TO REMOVE THE ADVANCED BOOKING DISCOUNT FROM THE EVENT.**

**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!
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
993 Clocktower Drive, Suite D
Springfield, IL 62704
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.
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
$7.26 PER PERSON (ABR $6.60)
With Sliced Seasonal Fruit Display
$9.23 PER PERSON (ABR $8.38)

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
$11.61 PER PERSON (ABR $10.55)

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
$10.66 PER PERSON (ABR $9.69)

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
$10.12 PER PERSON (ABR $9.20)

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
$11.49 PER PERSON (ABR $10.44)
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

$12.45 PER PERSON (ABR $11.31)

**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

$18.99 PER PERSON (ABR $17.26)

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
$3.28 per person
(ABR $2.97)

Fresh Baked Muffins with Butter
$19.64 per dozen
(ABR $17.87)

Fresh Baked Cinnamon Rolls
Petite $15.71 per dozen
(ABR $14.29)
Large $24.99 per dozen
(ABR $22.72)

Assorted Fresh Baked Scones
White Chocolate Raspberry,
Cinnamon and Blueberry
Petite $15.71 per dozen
(ABR $14.29)
Large $24.99 per dozen
(ABR $22.72)

All Butter Petite Croissants
Whipped Honey Butter and Jam
$25.59 per dozen
(ABR $23.27)

Smoked Salmon Lox and Bagel Display
Petite Bagels, Chived Cream Cheese,
Shaved Red Onion and
Thinly Sliced Smoked Salmon
$4.17 Per Person, Minimum 25
(ABR $3.79)

Assorted Individual Yogurts
$1.50 each
(ABR $1.35)

Assorted Individual Greek Yogurts
$2.68 each
(ABR $2.44)

Individual Yogurt Parfaits
$2.68 each
(ABR $2.44)
With Granola
$3.28 each
(ABR $2.97)

Individual Greek Yogurt Parfaits
$3.87 each
(ABR $3.52)
Add Granola
$4.47 each
(ABR $4.06)
A la Carte Snacks and Beverages

A la Carte Options

Whole Fresh Fruit
$1.10 each (ABR $0.92)

Sliced Seasonal Fruit Display
$3.28 per person (ABR $2.97)

Seasonal Fruit Skewers with Dip
$4.17 per person (ABR $3.79)

Nature Valley Granola Bars
$1.50 each (ABR $1.35)

Individual Candy Bars
$1.50 each (ABR $1.35)

Individual Bag of Chips
$1.50 each (ABR $1.35)

Assorted Fresh Baked Cookies
$11.85 per dozen (ABR $10.77)

Assorted Fresh Baked Brownies
$11.90 per dozen (ABR $10.82)

Gardetto's, Chex Mix, Pretzels, Pub Mix
$7.86 Per pound (ABR $7.14)

Deluxe Mixed Nuts
$16.37 Per Pound (ABR $14.87)

Fresh Vegetable Crudite with Dip
$2.68 per person (ABR $2.44)

Housemade Flour Tortilla Chips
Garden Tomato Salsa, Guacamole and Chipotle Crème
$3.28 per person (ABR $2.97)

Assorted Truffle Bar Bites
$18.45 per dozen (ABR $16.78)

Premium Assorted Petite Pastries
$4.59 per person (ABR $4.17)

Fresh Brewed Regular or Decaf Coffee
Or Fresh Brewed Iced Tea
$18.99 Per Gallon (ABR $17.26)

Individual Specialty Teas
Honey, Lemon and Assorted Sugars
$1.50 Per Person (ABR $1.35)

Carafes of Chilled Fruit Juice
Apple, Cranberry, Grapefruit, V8
$9.47 Per Carafe (ABR $8.60)

Individual Bottle of Juice
$2.56 Each (ABR $2.33)

Chilled Bottled Water
$1.82 Each (ABR $1.65)

Assorted Canned Pepsi Products
$1.50 Each (ABR $1.35)

Country Style Lemonade or Limeade
$23.21 Per Gallon (ABR $21.10)

Sparkling Tropical Punch
$23.21 Per Gallon (ABR $21.10)

Individual Bottled Lipton Teas
$2.56 Each (ABR $2.33)
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
$15.54 PER PERSON (ABR $14.12)

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
$11.85 PER PERSON (ABR $10.77)

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
$18.40 PER PERSON (ABR $16.72)
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
$11.85 PER PERSON (ABR $10.77)

Pasta Buffet
Mixed Lettuce Salad with House Italian and Ranch Dressing
Baked Mostaccioli with Rustic Meat Sauce
Garlic Breadsticks and Grated Parmesan
$11.85 PER PERSON (ABR $10.77)

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
$14.94 PER PERSON (ABR $13.58)

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
$11.85 PER PERSON (ABR $10.77)

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
$17.79 PER PERSON (ABR $16.18)
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

Substitute 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 $2.39 (ABR $2.16)

Arena Food Service, Inc.
www.arenafoodservice.com | 708-534-4496 | catering@govst.edu
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 Bruschetta Tomatoes

Southwest Dry Rubbed Grilled Chicken Roasted Tomato Salsa and Chipotle Crème

Braised Beef Burgundy Button Mushrooms and Root Vegetables

Three Cheese Meat Lasagna Additional Sauce on the Side

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

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

Vegetarian Vegetable Bolognese Tossed with Fettuccini and Shredded Parmesan

Peppercorn Grilled Breast of Chicken Served with Balsamic Glaze

Individual Stuffed Meatloaf with Fresh Mozzarella and Basil

Baked Cavatappi Pasta with Italian Sausage Caramelized Onions and Peppers

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

Vegetable and Accompaniments, Choose Two

Chef’s Selection Fresh Vegetables
Petite Green Beans with Slivered Almonds
Fresh Carrot Batons with Dill Butter
Oven Roasted Cauliflower with Fresh Herbs
Napa Vegetable Stir Fry
Braised Brussels Sprouts
Buttermilk Mashed Potatoes
Parmesan and Roast Shallot Mashed Potatoes
Roast Garlic and Herb Mashed Potatoes
Mashed Sweet Potatoes
Steamed New Potatoes with Parsley
Herb Roasted Red Potatoes
Creamy Orzo with Fresh Basil and Parmesan
Wild and White Rice Pilaf
Green Poblano Rice
Saffron Rice Pilaf
Corn, Pepper and Black Bean Sauté
Smashed Red Potatoes
Fresh Asparagus
Add $1.16 (ABR $1.09)
Curried Cauliflower and Sweet Onion
Add $.57 (ABR $.54)
Grilled Zucchini and Roasted Pepper
Add $1.19 (ABR $1.09)
Goats Cheese and Thyme Mashed Potatoes
Add $1.19 (ABR $1.09)
Red and Yellow Potato Mélange
Add $.59 (ABR $.54)
Soba Noodle Stir Fry
Add $1.19 (ABR $1.09)
Leek and Walnut Stuffing
Add $1.19 (ABR $1.09)
Tuscan Orzo Pilaf
Add $1.50 (ABR $1.35)
Caponata Style Vegetables
Add $1.19 (ABR $1.09)
Greek Rice with Kalamata and Feta
Add $1.19 (ABR $1.09)
Seasonal Vegetable Risotto
Add $1.78 (ABR $1.63)
Three Cheese Risotto
Add $1.78 (ABR $1.63)
Pan Seared Risotto Cake
Add $1.19 (ABR $1.09)
Potato Scallion Pancake
Add $1.19 (ABR $1.09)
Caribbean Black Bean Cakes
Add $1.19 (ABR $1.09)
Italian Vegetable Gratinee
Add $1.19 (ABR $1.09)
Buffet Luncheon

Desserts

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

Luncheon Buffet Pricing

- One Entrée Selection $17.79 per person (ABR $16.18)
- Two Entrée Selections $21.37 per person (ABR $19.42)

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.
**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.

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**Main Entrée, Choose One**

$10.10 per person (ABR $9.69)

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
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<tbody>
<tr>
<td>Gourmet Chicken Salad with Walnuts and Grapes on Butter Croissant</td>
<td>$10.10</td>
</tr>
<tr>
<td>Prime Deli Roast Beef and Cheddar on Swirl Rye</td>
<td>$10.10</td>
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<tr>
<td>Turkey BLT Club on Hearty Wheat</td>
<td>$10.10</td>
</tr>
<tr>
<td>Rustic Chicken Salad with Toasted Pecans and Dried Cranberries on Butter Croissant</td>
<td>$11.88</td>
</tr>
<tr>
<td>New York Style Vegetarian Bagel</td>
<td>$10.10</td>
</tr>
<tr>
<td>Smoked Turkey and Provolone on Herbed Focaccia</td>
<td>$10.10</td>
</tr>
<tr>
<td>Shaved Deli Ham and Swiss on Hearty Wheat</td>
<td>$10.85</td>
</tr>
<tr>
<td>Italian Salami, Capicola and Gouda on Herbed Focaccia</td>
<td>$10.85</td>
</tr>
<tr>
<td>Southwestern Grilled Chicken and Black Bean Salad over Mixed Greens</td>
<td>$10.85</td>
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<tr>
<td>Mediterranean Flank Steak Salad</td>
<td>$10.85</td>
</tr>
<tr>
<td>Traditional Cobb Salad Add $1.78 per person (ABR $1.63)</td>
<td>$12.63</td>
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**Side Items, Choose Two**

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasta Salad with Fresh Vegetables</td>
<td>$10.10</td>
</tr>
<tr>
<td>Fresh Cut Cole Slaw</td>
<td>$10.10</td>
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<tr>
<td>Bulghur Wheat Salad</td>
<td>$10.10</td>
</tr>
<tr>
<td>Roast Corn and Black Bean Salad with Cilantro and Lime</td>
<td>$10.10</td>
</tr>
<tr>
<td>Red Potato Salad with Cracked Black Pepper</td>
<td>$10.10</td>
</tr>
<tr>
<td>Penne Pasta Salad with Artichokes and Roasted Peppers</td>
<td>$10.10</td>
</tr>
<tr>
<td>Marinated Artichoke Hearts</td>
<td>$10.10</td>
</tr>
<tr>
<td>Mediterranean Couscous Salad</td>
<td>$10.10</td>
</tr>
<tr>
<td>Country Style Potato Salad</td>
<td>$10.10</td>
</tr>
<tr>
<td>Traditional Macaroni Salad</td>
<td>$10.10</td>
</tr>
<tr>
<td>Marinated Seasonal Vegetable Salad</td>
<td>$10.10</td>
</tr>
<tr>
<td>Seasonal Fruit Salad</td>
<td>$10.10</td>
</tr>
</tbody>
</table>
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 $1.50 per person (ABR $1.35)
Fresh Brewed Iced Tea or Lemonade
Included
Lipton Iced Teas
Add $2.56 per person (ABR $2.33)
Sobe Herbal Teas
Add $3.28 per person (ABR $2.97)
Frappuccino
Add $2.97 per person (ABR $2.71)

Basic Boxed Luncheons, $9.47 per person (ABR $8.60)

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

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

Salad and Appetizer, Choose One

Mixed Field Greens with Toasted Pepitas
Cumin Vinaigrette and Queso Blanco

House Caesar Salad with Shredded Parmesan

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

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

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

Hearts of Romaine Salad with Artichoke Hearts
Shaved Red Onion, Kalamata Olives, Croutons and Parmesan, Add $1.19 (ABR $1.09)

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 $2.97 (ABR $2.71)

Smoked Salmon Display Served with Traditional Garnishes
Red Onion Relish, Capers, Hard Boiled Eggs and Tarragon Crème, Add $2.97 (ABR $2.71)

Substitute 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 $2.39 (ABR $2.71)
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 $3.58 (ABR $3.32)

Roast Tenderloin of Beef with Cognac Demi-Glace
Carved to Order, Add $5.96 (ABR $5.41)

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
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

| Chef's Selection Fresh Vegetables | Grilled Zucchini and Roasted Pepper  
| Add $1.19 (ABR $1.09) |
| Petite Green Beans with Slivered Almonds | Goats Cheese and Thyme Mashed Potatoes  
| Add $1.19 (ABR $1.09) |
| Fresh Carrot Batons with Dill Butter | Red and Yellow Potato Mélange  
| Add $.59 (ABR $.54) |
| Oven Roasted Cauliflower with Fresh Herbs | Soba Noodle Stir Fry  
| Add $1.19 (ABR $1.09) |
| Napa Vegetable Stir Fry | Leek and Walnut Stuffing  
| Add $1.19 (ABR $1.09) |
| Braised Brussels Sprouts | Tuscan Orzo Pilaf  
| Add $1.50 (ABR $1.35) |
| Buttermilk Mashed Potatoes | Caponata Style Vegetables  
| Add $1.19 (ABR $1.09) |
| Parmesan and Roast Shallot Mashed Potatoes | Greek Rice with Kalamata and Feta  
| Add $1.19 (ABR $1.09) |
| Roast Garlic and Herb Mashed Potatoes | Seasonal Vegetable Risotto  
| Add $1.74 (ABR $1.63) |
| Mashed Sweet Potatoes | Three Cheese Risotto  
| Add $1.74 (ABR $1.63) |
| Steamed New Potatoes with Parsley | Pan Seared Risotto Cake  
| Add $1.19 (ABR $1.09) |
| Herb Roasted Red Potatoes | Potato Scallion Pancake  
| Add $1.19 (ABR $1.09) |
| Creamy Orzo with Fresh Basil and Parmesan | Caribbean Black Bean Cakes  
| Add $1.19 (ABR $1.09) |
| Wild and White Rice Pilaf | Italian Vegetable Gratinee  
| Add $1.19 (ABR $1.09) |
| Green Poblano Rice | | |
| Saffron Rice Pilaf | | |
| Corn, Pepper and Black Bean Sauté | | |
| Smashed Red Potatoes | | |
| Fresh Asparagus  
| Add $1.16 (ABR $1.09) | | |
| Curried Cauliflower and Sweet Onion  
| Add $.57 (ABR $.54) | | |
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 $2.98 (ABR $2.71)

Opera Torte, Add $3.85 (ABR $3.79)

Chai Tea Mousse In Caramel Brandy Basket, Add $4.17 (ABR $3.79)

Red Raspberry Mousse in Champagne Glass, Add $2.39 (ABR $2.16)

Black Forrest Cherry Torte Add $2.39 (ABR $2.16)

Italian Tiramisu with Espresso Whipped Crème, Add $2.97 (ABR $2.71)

Individual Farmstead Cheese Display Add $3.58 (ABR $3.25)

Dinner Buffet Pricing

One Entrée Selection from Category A $20.84 per person (ABR $18.94)
One Entrée Selection from Category B $18.45 per person (ABR $16.78)
One Entrée Selection from Both Category A and B $24.94 per person (ABR $22.70)
Two Entrée Selections from Category A $27.33 per person (ABR $24.63)
Two Entrée Selections from Category B $25.72 per person (ABR $20.51)

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

Arena Food Service, Inc.
www.arenafoodservice.com | 708-534-4496 | catering@govst.edu
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 $1.19 (ABR $1.09)

- **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 $2.97 (ABR $2.71)

- **Smoked Salmon Display Served with Traditional Garnishes**
  Red Onion Relish, Capers, Hard Boiled Eggs and Tarragon Crème, Add $2.97 (ABR $2.71)

- **Substitute 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 $2.39 (ABR $2.16)
Served Dinner

Poultry

Pistachio Encrusted Breast of Chicken
Pan Seared and Served with Tarragon Mustard Cream Sauce
$20.12 per person (ABR $18.30)

Oregano Infused Breast of Chicken
Grilled and Served with Warm Tomato Vinaigrette
$18.45 per person (ABR $16.78)

Peanut Ginger Glazed Breast of Chicken
Fresh Lime, Cilantro Relish and Crispy Wontons
$18.99 per person (ABR $17.26)

Peppercorn Grilled Breast of Chicken
Roasted Pepper Relish and Balsamic Reduction
$17.62 per person (ABR $16.01)

Prosciutto and Asiago Topped Breast of Chicken
Roasted Tomato Marinara
$20.71 per person (ABR $18.83)

Malaysian Glazed Breast of Chicken
Soba Noodle Stir Fry and Pineapple Chili Sauce
$19.11 per person (ABR $17.36)

Pan Seared Chicken with Mushroom Cream Sauce
$17.26 per person (ABR $15.69)

Pan Seared Duck Breast
Crispy Skin, Blackberry Gastrique
$27.33 per person (ABR $24.84)
Served Dinner

**Seafood**

*Crab and Shiitake Stuffed Rainbow Trout*
Pan Seared and Served with Brown Butter Sauce
$22.57 per person (ABR $20.51)

*Ginger Glazed North Atlantic Salmon*
Served with Napa Vegetable Slaw and Crispy Noodles
$22.57 per person (ABR $20.51)

*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
$22.38 per person (ABR $20.34)

*Pan Seared Shrimp and Scallops*
Linguini with Sage Pesto and Slow Roast Tomatoes
$24.40 per person (ABR $22.19)

*Seafood Stuffed Sole*
Pan Roasted and Served with Sauce Newburg
$22.02 per person (ABR $20.03)

*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
$20.41 per person (ABR $17.87)
Served Dinner

Pork

Americas Cut Pork Loin Chop
Garnished with Crispy Fried Vidalia Onions and Served with Grain Mustard Cream
$18.99 per person (ABR $17.26)

Grilled Tenderloin of Pork Au Poivre
Green Peppercorn Sauce
$22.57 per person (ABR $20.51)

Sweet Shallot Rubbed Pork Tenderloin Steak
Caramelized Peach Sauce
$22.68 per person (ABR $20.51)

Braised Pork Tips with Exotic Mushrooms
Served with Caramelized Pearl Onions and Fresh Thyme
$18.99 per person (ABR $17.26)

Caribbean Grilled Loin of Pork
Pineapple-Bell Pepper Relish, Cilantro Oil and Crispy Tortillas
$19.35 per person (ABR $17.59)

Pan Seared Pork Tenderloin Cutlets
Lightly Floured and Drizzled with Balsamic Glaze and Oven Roasted Tomatoes
$22.32 per person (ABR $20.28)

Petite Osso Bucco of Pork
Slow Braised with Port-Fig Reduction
$22.32 per person (ABR $20.28)

Molasses Glazed Grilled Rack of Pork
Caramelized Apples and Herbed Goats Cheese
$23.76 per person (ABR $21.59)
Served Dinner

Pasta and Vegetarian

Smoked Chicken and Roast Corn Manicotti
Fire Roasted Tomato Marinara and Parmesan Crisp
$20.84 per person (ABR $18.94)

Penne Pasta with Gorgonzola
Toasted Walnuts, Slow Roasted Tomatoes and Roasted Garlic Cream
$18.45 per person (ABR $16.78)
  With Grilled Chicken
$20.18 per person (ABR $18.35)

Vegetarian Vegetable Bolognese
Tossed with Fettuccini Noodles and Grated Parmesan
$18.99 per person (ABR $17.26)

Roasted Vegetable Napoleon
Eggplant, Zucchini, Yellow Squash, Roast Peppers, Sweet Onion and Chevre
$18.99 per person (ABR $17.26)

Crispy Tofu Pad Thai
Traditional Preparation with Napa Vegetables, Peanuts and Fresh Lime
$17.93 per person (ABR $16.29)
Served Dinner

Beef, Veal and Lamb

Minted Pesto Encrusted Rack of Lamb
Pan Seared and Served with Balsamic Demi-Glace
$32.74 per person (ABR $29.77)

Pan Seared Beef Tenderloin Steak
Red Wine Sauce
$32.08 per person (ABR $29.16)

Peppercorn Rubbed Club Sirloin, Sliced
Slow Roasted and Served with Peppercorn Sauce
$20.30 per person (ABR $18.45)

Walnut and Leek Stuffed Tenderloin of Beef
Sliced and Served with Burgundy Sauce
$32.08 per person (ABR $29.16)

Fresh Mozzarella and Basil Stuffed Meatloaf
Individual Serving, Served with Roast Tomato Demi
$18.45 per person (ABR $16.78)

Grilled New York Strip Steak
Topped with Gorgonzola-Pistachio Butter
$29.11 per person (ABR $26.46)

Traditional Burgundy Braised Pot Roast
Grain Mustard Demi and Grated Horseradish
$19.64 per person (ABR $17.87)

Chili Rubbed Beef Tenderloin Steak
Grilled and Served with Tomatillos, Goats Cheese and Crispy Tortillas
$32.08 per person (ABR $29.16)
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 $1.78 (ABR $1.63)

Opera Torte, Add $2.97 (ABR $2.71)

Chai Tea Mousse in Caramel Brandy Basket, Add $2.97 (ABR $2.71)

Red Raspberry Mousse in Champagne Glass, Add $1.19 (ABR $1.09)

Black Forrest Cherry Torte, Add $1.19 (ABR $1.09)

Italian Tiramisu with Espresso Whipped Crème, Add $1.78 (ABR $1.68)

Individual Farmstead Cheese Display Add $3.58 (ABR $3.25)
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, $3.28 per person (ABR $2.99)
- Buttermilk Herb Dip, Roasted Red Pepper Dip, Fresh Basil Dip or Herbed Goats Cheese Dip

Mediterranean Pita Crisps, Choose two Dips, $2.09 per person (ABR $1.90)
- Scallion Hummus, Roasted Garlic Hummus, Baba Ganoush, Adriatic Bruschetta or Kalamata Olive Tapenade

Warm Crab Dip with Slivered Almonds, $2.68 per person (ABR $2.44)
- Assorted Crackers

Flavored Flour Tortilla Crisps with one dip, $1.50 per person (ABR $1.35)
- 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, $3.45 per person (ABR $3.14)
- 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, $4.59 per person (ABR $4.17)
- 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, $2.68 per person (ABR $2.44)
- Garnished with Purple Grapes, Sesame Flatbreads

Sliced Seasonal Fruit Display, $3.28 per person (ABR $2.97)
- Lemon Poppyseed Dip, Raspberry Chiffon Dip, Honey-Walnut Drizzle

Tropical Fruit Skewers with Dip, $4.17 per person (ABR $3.79)

*ABR = ADVANCED BOOKING RATE
Hors D’oeuvres

Savories and Small Bites

House Cured Salmon Display, (serves 25-30 guests) $113.09 per side (ABR $102.81)
Traditional Garnishes and Rye Toast Points

Thai Marinated Chicken Satay, $32.13 per dozen (ABR $29.22)
   Sweet Chili and Spicy Peanut Sauce to Dip

Boneless BBQ Chicken Bites, $15.48 per dozen (ABR $14.06)

Italian Sausage Stuffed Mushrooms, $19.04 per dozen (ABR $17.31)

Walnut and Grape Leaf Stuffed Mushrooms, $19.04 per dozen (ABR $17.31)

Crimini Mushroom Stuffed with Smoked Gouda and Oil Poached Shallots,
   $19.04 per dozen (ABR $17.31)

Meatballs in Cranberry Bourbon Sauce or Molasses BBQ, $16.67 per dozen (ABR $15.15)

Maryland Crab Cakes, $23.81 per dozen (ABR $21.65)
   Caper Tartar Sauce

Spinach and goats Cheese Phyllo Pillows, $20.23 per dozen (ABR $18.40)
   Tzatziki Sauce to Dip

Petite Thai Egg Rolls, $20.23 per dozen (ABR $18.40)

Middle Eastern Falafel, $20.23 per dozen (ABR $18.40)
   Tahini Yogurt to Dip

Shaved Deli Meat Sliders, $23.81 per dozen (ABR $21.65)

Mini Burger, Choose Two, $32.13 per dozen (ABR $29.22)
   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, $39.28 per dozen (ABR $35.71)

Pistachio Encrusted Beef Tenderloin Crostini with Tomato Relish,
   $47.61 per dozen (ABR $43.29)

Smoked Salmon Crostini with Tarragon Crème and Red Onion Jam,
   $47.61 per dozen (ABR $43.29)

*ABR = ADVANCED BOOKING RATE
**Hors D’oeuvres**

**Action Stations, minimum 50 guests**

*Tri-Colored Tortellini, $4.76 per person (ABR $4.33)*

*Tossed To Order with Bruschetta Tomatoes, Grilled Chicken and Chiffonade of Basil*

*Roast Shrimp and Andouille Sausage, $7.14 per person (ABR $6.49)*

*With Roasted Peppers and Onions*

*Southwestern Dry Rubbed Club Sirloin, $4.79 per person (ABR $4.33)*

*Carved To Order and Served with Small Rolls*

*Peach Chutney and Ancho BBQ Sauce*

*Spice Rubbed Pork Tenderloin, Grilled, $5.96 per person (ABR $5.41)*

*Carved to Order and Served with Bourbon BBQ, Assorted Mustards and Small Rolls*

*Italian Sausage with Cavatappi Pasta, Fresh Herbs and Tomato Sauce, $4.76 per person (ABR $4.33)*

*Orecchiette Pasta with Broccoli Rabe, Pear Tomatoes and Walnut Pesto, $5.36 per person (ABR $4.88)*

*Gorgonzola Rubbed Tenderloin of Beef, Carved to Order, $7.14 per person (ABR $6.49)*

*Smoked Tomato Aioli and Rosemary Rolls*

*Coffee and Peppercorn Rubbed Breast of Turkey, $4.76 per person (ABR $4.33)*

*Roasted Garlic Aioli, Cranberry Chutney, Assorted Mustards and Crusty Rolls*

**Sweets**

*French Petite Pastries, $23.81 per dozen (ABR $21.65)*

*Small Chocolate Dipped Eclairs, $15.48 per dozen (ABR $14.06)*

*Petite Truffle Bar Bites, $18.45 per dozen (ABR $16.78)*

*Assorted Fresh Baked Cookies, $11.85 per dozen (ABR $10.77)*

*Assorted Fresh Baked Brownies, $11.90 per dozen (ABR $10.82)*

*Full Sheet Cake (72 servings), $101.19 each (ABR $97.98) Add Logo $124.99 (ABR $119.03)*

*Half Sheet Cake (36 servings), $77.38 each (ABR $70.34) Add Logo $101.19 (ABR $91.98)*

*Cupcakes, $19.80 per dozen (ABR $18.00)*
## Linen Rental and China Rental

### Linen Rental

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<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>ABR Price</th>
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<tbody>
<tr>
<td><strong>Standards, White or Black</strong></td>
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</tr>
<tr>
<td>Banquet Table</td>
<td>$6.13</td>
<td>(ABR $5.96)</td>
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<tr>
<td>90x90 square</td>
<td>$6.55</td>
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<tr>
<td>72x72</td>
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<tr>
<td>54x54</td>
<td>$6.55</td>
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<td>Cloth Napkin</td>
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<td>Many Colors</td>
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<td><strong>Linen Skirting</strong></td>
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<td>Standard 13' Section</td>
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<td><strong>Skirtless Banquet Cloth</strong>**</td>
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<tr>
<td>6' Table</td>
<td>$24.18</td>
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<tr>
<td>8' Table</td>
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**Specialty Colors and Sizing, Colors Vary**

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<td>108&quot; Round Cloth</td>
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<td>Specialty Napkin</td>
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**Pricing for specialty linen colors and sizing is subject to change**

### China

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<th>Item</th>
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<tr>
<td>Hors D’oeuvres Reception</td>
<td>$2.09</td>
<td>per person (ABR $1.90)</td>
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<tr>
<td>Buffet Meal</td>
<td>$2.97</td>
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<td>2 Course, includes meal glassware</td>
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<tr>
<td>Served Meal</td>
<td>$2.97</td>
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<tr>
<td>3 Course, includes meal glassware</td>
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*Subject to specific needs of planned menu.*
**Staffing Charges**

**General Staffing Requirements**

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

**Service Labor**

- 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 $24.60 per hour (ABR $22.55), 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 $29.77 per hour (ABR $27.05), 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...