Interim Services Catering Guide

April 6—August 15, 2020

GOVERNORS STATE
JAGUARS

(708) 534-4496
CATERING@GOVST.EDU

Arena
Food Service, Inc.
arenafoodservice.com/gsudining
Events at GSU

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.

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

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!

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!

www.govst.edu/dining
www.arenafoodservice.com/gsudining
Where will the catering office be located during construction?
The dining office will be located in room E1551, right outside the E-Lounge.

How can I place an order for my catering needs?
The exact same way as usual! You can email your catering requisition to catering@govst.edu or call x4496.

Where can I view the catering offerings available to me during construction?
You can access the interim catering guide at govst.edu/Campus_Life/Campus_Dining/

Will I still be able to take advantage of the Advanced Booking Rate?
Absolutely! It’s a great way to help your department budget.

What type of service should I expect during construction?
You should expect the same great service you have come to expect!

Will I be able to order anything I wish?
While our interim catering guide does have slightly limited offerings, we will make every attempt to accommodate your specific requests. Please speak with a representative of Dining Services prior to finalizing your plans.

(708) 534-4496
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INTERIM SERVICES FAQ
April 6—August 15, 2020

Will the catering department be able to accommodate my last minute needs?
We understand that last minute needs arise and we will do our best to accommodate. However, due to space constraints and transport demands during construction, our last-minute availability may be limited.

My event will require china and glassware. Is this still available?
China service is still available but due to warewashing limitations all china and glassware will need to be rented from an outside vendor. Please speak with a representative of Dining Services for a specific quote.

Where will my food be prepared?
Your food order will be prepared right here on campus! A temporary kitchen facility will be located behind the CPA.

Who should I speak with if I have any further questions?
Feel free to speak with a representative of our Catering team at x4496 or email, catering@govst.edu.

GOVERNORS STATE
JAGUARS
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

INTERIM FOOD SERVICES: APRIL 6-AUGUST 15, 2020
Arena and the University have developed a food service and catering plan to accommodate the needs of the University. The interim catering guide highlights catering options available for events on the GSU campus during the construction phase of the kitchen and servery, approximately April 6-August 15, 2020. Arena will make every effort to provide uninterrupted service during this time and will communicate any issues or concerns with as much advanced notice as possible.

Arena’s catering coordinators are happy to work with your group to ensure your catering needs are met. Should your event require items not specifically listed within this guide, we will evaluate availability and provide custom arrangements.

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.

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.

Arena Food Service, Inc.
www.arenafoodservice.com | 708-534-4496 | catering@govst.edu
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 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**
Thick Cut Cinnamon French Toast
Warm Maple Syrup and 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 Smoked Bacon or Sausage Links
American Fries with Peppers and Onions
Buttermilk Biscuits Preserves and Butter
Seasonal Fruit Salad
$11.49 PER PERSON (ABR $10.44)
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)

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

Assorted Sliced Bagels
With Preserves, Butter and Cream Cheese
$2.09 each
(ABR $1.90)

Warm Buttermilk Biscuits
With Butter, Honey and Preserves
$1.67 per person
(ABR $1.52)
With Sausage Gravy
$2.97 per person
(ABR $2.71)

Croissant Breakfast Sandwich
With Sausage, Bacon or Ham, Egg and Cheese
$4.59 per person
(ABR $4.17)

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)
A la Carte Snacks and Beverages

A la Carte Options

Whole Fresh Fruit
$1.10 each (ABR $.92)

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

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)

Gardettos or Chex Mix
$7.86 per pound (ABR $7.14)

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)

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
$23.21 Per Gallon (ABR $21.10)

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

Individual Bottled Pure Leaf Teas
$2.56 Each (ABR $2.33)

Arena Food Service. Inc.
www.arenafoodservice.com | 708-534-4496 | catering@govst.edu
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 Cheese
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 'Mac and Cheese' with Roasted Corn, Peppers and Onions
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)

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Buffet Luncheon

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

Salad Suggestions, Choose One

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

- House Caesar Salad with Shredded Parmesan

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

- Mixed Field Greens with Fresh Berries Crumbled Cheese and Berry Vinaigrette

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

- Red Potato Salad

- 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
Add $2.39 (ABR $2.16)
Buffet Luncheon

Entrée

Penne Pasta Tossed with Seasonal Vegetables
Parmesan-Garlic Cream Sauce

BBQ Chicken Quarter with Molasses BBQ Sauce

Ricotta and Herb Stuffed Manicotti
Rustic Tomato Sauce

Italian Herb Breaded Breast of Chicken
White Wine-Parmesan Cream

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

Pan Seared Breast of Chicken Marsala

Vegetarian Vegetable Bolognese Tossed with Fettuccini and Shredded Parmesan

Tri Color Tortellini
Grilled Chicken and Bruschetta Tomatoes

Peppercorn Grilled Breast of Chicken Served with Balsamic Glaze

Southwest Dry Rubbed Grilled Chicken Roasted Tomato Salsa and Chipotle Crème

Spice Rubbed Loin of Pork, Sliced Served with Lyonnaise Sauce

Three Cheese Meat Lasagna
Additional Sauce on the Side

Vegetable and Accompaniments, Choose Two

Chef's Selection Fresh Vegetables
Parmesan Mashed Potatoes

Petite Green Beans with Slivered Almonds
Roast Garlic and Herb Mashed Potatoes

Fresh Carrot Batons with Dill Butter
Steamed New Potatoes with Parsley

Oven Roasted Cauliflower with Fresh Herbs
Herb Roasted Red Potatoes

Braised Brussels Sprouts
Wild and White Rice Pilaf

Buttermilk Mashed Potatoes
Corn, Pepper and Black Bean Sauté

Smashed Red Potatoes
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
Fresh Baked Assorted Cookies Fudge 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 with 5 or fewer guests, we ask that the sandwich selection be limited to 1 option (plus vegetarian, if needed). For events between 6-25 guests, we ask that the sandwich selection be limited to 2 options (plus vegetarian, if needed). For events under 25 guests we ask that all sides be identical. We are happy to accommodate special dietary needs. Disposable products are provided at no additional charge.

Deluxe Boxed Luncheon
Main Entrée, Choose One
$10.10 per person (ABR $9.69)

Prime Deli Roast Beef and Cheddar on Swirl Rye
Crispy Buffalo Chicken Wrap on Honey Wheat Wrap

Turkey BLT Club on Hearty Wheat
Shaved Deli Ham and Swiss on Hearty Wheat

Rustic Chicken Salad with Toasted Pecans and Dried Cranberries on Butter Croissant
Italian Salami, Capicola and Gouda on Herbed Focaccia

New York Style Vegetarian Bagel
Southwestern Grilled Chicken and Black Bean Salad over Mixed Greens Add $1.78 per person (ABR $1.63)

Smoked Turkey and Provolone on Hearty Wheat
Traditional Cobb Salad Add $1.65 per person (ABR $1.63)

Grilled Chicken Caesar Wrap on Honey Wheat Wrap

Side Items, Choose Two

Pasta Salad with Fresh Vegetables
Fresh Cut Cole Slaw
Red Potato Salad with Cracked Black Pepper
Penne Pasta Salad with Roasted Peppers

Country Style Potato Salad
Traditional Macaroni Salad
Marinated Seasonal Vegetable Salad
Seasonal Fruit Salad

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Boxed Luncheon

Dessert Options, Choose One
Fresh Baked Chocolate Chunk Cookie
Oatmeal Raisin Cookie
Macadamia and White Chocolate Cookie
Fudge Brownie
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
Pure Leaf Iced Teas
Add $2.56 per person (ABR $2.33)
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
(Excluding Wraps and Salad Entrees)
Crisp Whole Apple
Individual Bag of Chips
Fresh Baked Cookie
Bottled Water

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Buffet Dinner

All buffet dinners are included 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

House Caesar Salad with Shredded Parmesan

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

Mixed Field Greens with Fresh Berries
Crumbled Cheese 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)

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

Substitute Chef's Selection Appropriate Soup
Add $2.39 (ABR $2.71)
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)

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
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

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 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

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Buffet Dinner

Vegetable and Accompaniments, Choose Two

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

Desserts, Choose One

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

### 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

## 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.

Due to the GSU kitchen renovations, events requiring served meals will require special planning. Your catering coordinator will work to custom design a menu that fits the needs and specifications of your event taking into account space availability, production capabilities and equipment availability.

All served meals will require china rental from an outside source as well as staffing.

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**Arena Food Service, Inc.**

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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, $3.28 per person (ABR $2.99)
  Buttermilk Herb Dip, Roasted Red Pepper Dip, Fresh Basil 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

Buffalo Chicken Dip – $2.70 per person (ABR $2.55)

Flavored Flour Tortilla Crisps with one dip, $1.50 per person (ABR $1.35)
  Garden Tomato Salsa with Roasted Garlic, Chipotle Crème, 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)
  Raspberry Chiffon Dip, Honey-Walnut Drizzle

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Hors D'oeuvres

Savories and Small Bites

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)

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 goat's 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
   Maryland Crab with Smoked Tomato Aioli on Buttercrust Roll

Sweets

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)

Arena Food Service, Inc.
www.arenafoodservice.com | 708-534-4496 | catering@govst.edu
Linen and China Rental and Staffing

**Linen Rental**

- **Standards, White or Black**
  - Banquet Table: $6.13 (ABR $5.96)
  - 90x90 square: $6.55 (ABR $5.96)
  - 72x72: $6.55 (ABR $5.96)
  - 54x54: $6.55 (ABR $5.96)
- **Cloth Napkin**: $.59 (ABR $.54)
- **Many Colors**

**Linen Skirted**

- Standard 13’ Section: $25.55 (ABR $21.10)

- Skirtless Banquet Cloth**
  - 6’ Table: $24.18 (ABR $22.45)
  - 8’ Table: $25.55 (ABR $23.81)

**Specialty Colors and Sizing, Colors Vary**

- 90” Round Cloth: $9.52 (ABR $8.66)
- 108” Round Cloth: $12.15 (ABR $11.04)
- 120” Round Cloth: $15.71 (ABR $14.29)
- 132” Round Cloth: $20.30 (ABR $18.40)
- Specialty Napkin: $.89 (ABR $.81)

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

**China**

China service during the GSU kitchen renovation will be subject to availability and rental from an outside source. Your catering coordinator will discuss the specific needs of your event and provide a rental quote prior to finalizing your event contract.

**General Staffing Requirements**

Pricing listed within the catering guide include set up and tear down of the food buffet or beverage station. 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.

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