



*University
Catering*

HOTEL
and conference center™

I ILLINOIS

Welcome



UNIVERSITY CATERING
at the I Hotel and Conference Center

Welcome to University Catering at the I Hotel and Conference Center. Our team of culinary experts and service professionals are eager to work with you to make your special event a success.

Whether you are planning a business luncheon, casual meeting, or a formal social occasion, you will find that our menu offers a variety of distinctive options to meet your needs. From classic breakfast and lunch buffets, to gourmet hors d'oeuvres and elegant waiter-served dinners, we can help to create a menu that complements your occasion and leaves a lasting impression on your guests.

To schedule an appointment or to make a reservation, contact the I Hotel and Conference Center at (217) 819-5000 or email universitycatering@illinois.edu. We are excited at the opportunity to make your event a memorable occasion!

POLICIES

Reservations

The I Hotel and Conference Center has facilities that can accommodate up to 1,000 guests.

To make room or space reservations, or to plan special services, please contact the I Hotel and Conference Center at (217) 819-5000. To plan your catering, please call (217) 819-5006 from 8:30 a.m. to 5 p.m., Monday through Friday, or email us at universitycatering@illinois.edu.

Advance Notice

We recommend placing your order as early as possible. A minimum of two weeks' planning is required for meals. An additional service fee will be added to events booked fewer than seven days in advance. The service fee will be 20 percent of your total order, with a minimum fee of \$25. We require a deposit to be paid in the amount of 50 percent of the balance due at a minimum of three weeks prior to the event. Payment for the full balance is required by the event date.

Guaranteed Attendance

When determining a guest count for your event please attempt to provide as accurate a number as possible. The guaranteed count is due seven days prior to the event. You will be billed for the guarantee or the number of guests served at the event if that number is higher than the guarantee. If the guest count increases within three days of the event, additional fees will apply. This charge is assessed to compensate for overtime scheduling and increased product costs associated with last minute purchases.

Room Sets

Rooms will be set for up to 5 percent over the guest count. Should additional place settings over and above the 5 percent be requested, there will be a charge of \$5 per place setting.

Small Group Service

Catered events must attain a minimum of \$250 in sales in food and beverage items. Any events falling short of the sales minimum will be assessed the difference.

Late Arrival/Extended Meals

Meals are served promptly as scheduled. Service is provided for 1½ hours for breakfast or lunch and 2½ hours for dinner meals. The Service Charge for events exceeding the allotted time is \$125 per hour.

Cancellation Fees

If cancellation of your event becomes necessary, the following cancellation fees will be assessed:

Two-Three weeks prior: 50 percent of the estimated food and beverage purchase

Less than two weeks prior: 100 percent of the estimated food and beverage purchase

CUSTOMIZED FEATURES

Floral Arrangements

Standard floral centerpieces are provided for all meals and reception tables. These arrangements are the property of University Catering. If you would like to upgrade your floral arrangement, please contact the Catering Event Planner.

Breakfast



BREAKFAST SELECTIONS

Breakfast & Brunch Buffets include service for up to 1 ½ hours.

CONTINENTAL BREAKFAST \$9.75 per person

Chilled Orange & Apple Juice
Regular & Decaffeinated Coffee & Iced Water Assorted Hot Teas
Assorted Pastries
Seasonal Fresh Fruit Tray

ASSORTED PASTRIES \$3.75 per person

Three varieties provided by our Pastry Chefs (minimum of half dozen): Scones, Demi Danish, Fruit Puffs, Muffins, Mini-Croissants, Filled Croissants, Bagels with Cream Cheese & Butter. Toaster available upon request

BREAKFAST BUFFET \$13.75 per person

Scrambled Eggs
Choose one of the following breakfast meats:
Applewood Smoked Bacon
Turkey Sausage
Sausage Links
Ham
Seasoned Home Fries
Assorted Pastries or Whole Fruit
Regular & Decaffeinated Coffee, Hot Teas, Orange & Apple Juice, & Iced Water

EXECUTIVE BREAKFAST BUFFET \$15.25 per person

Scrambled Eggs or Santa Fe Scramble with Ham

Choose one of the following breakfast meats:

Applewood Smoked Bacon

Sausage Links

Turkey Sausage

Ham

Seasoned Home Fries

French Toast or Pancakes with Hot Maple Syrup

Seasonal Fresh Cut Fruit

Regular & Decaffeinated Coffee, Hot Teas, Orange & Apple Juice & Iced Water

Add U of I Belgian Waffle Bar for an additional \$3.25 per person

EXPRESS BREAKFAST \$10.95 per person

Choose one of the following breakfast sandwiches:

Scrambled Egg, Cheddar & Applewood Smoked Bacon on Biscuit

Spinach, Egg & Swiss on Ciabatta

Scrambled Egg with Cheddar on Croissant

Ham, Egg & Cheese on a Biscuit or Croissant

Breakfast Burrito (sausage, egg, cheese, salsa wrapped in a tortilla)

Ham & Cheese Croissant

Seasonal Fresh Cut Fruit

Yogurt Parfait

Regular & Decaffeinated Coffee, Hot Teas, Orange & Apple Juice & Iced Water

BUILD YOUR OWN BREAKFAST BUFFET \$16.50 per person

Choose 1: Scrambled Eggs, Scrambled Eggs with Cheese, Denver Scramble, or Spinach & Sausage Strada

Choose 1: Applewood Smoked Bacon, Sausage Links, or Turkey Sausage

Choose 1: Sausage Gravy & Biscuits, Pancakes, or French Toast

Seasoned Home Fries

Fresh Fruit Salad, Yogurt Parfait, or Whole Fruit Basket

Breakfast Pastries

Regular & Decaffeinated Coffee, Hot Teas, Orange & Apple Juice & Iced Water

U of I Belgian Waffle Bar for an additional \$3.25 per person

SUMPTUOUS BRUNCH BUFFET \$19.50 per person (Additional \$50 fee for carver. This buffet only available for groups of 40 or more.)

Choose 1: Sliced Baked Ham or Roasted Turkey Breast

Choose 1: Sausage Frittata, Scallion & Cream Cheese Frittata or Spinach, Mushroom & Monterey Jack Frittata

Roasted Red Bliss Potatoes with Parmesan & Fresh Herbs

Seasonal Mixed Greens Salad

Brunch Breads

Seasonal Fresh Cut Fruit

Regular & Decaffeinated Coffee, Hot Teas, Orange & Apple Juice & Iced Water

OMELET STATION *Additional \$5.25 per person with any buffet (Available only for groups between 25-75)*

Add flair to any breakfast buffet with omelets and eggs prepared to order, right in front of your guests. Includes the following condiments: Sweet Peppers, Mushrooms, Scallions, Diced Ham, Tomatoes, Bacon Crumbles, Spinach, Cheddar and Monterey Jack Cheeses.

A LA CARTE ITEMS

Additional Breakfast Meat Selection *as addition to order \$3 per person*

Biscuits & Sausage Gravy *as addition to order \$3 per person*

Hot Cereal with Toppings *as addition to order \$2.50 per person*

Choose 1: Oatmeal, Grits, Cream of Wheat

Topping to include Almonds, Brown Sugar, Maple Syrup, Cinnamon, and Honey Yogurt

Parfaits *\$4.25 each*

Yogurt *\$2.25 each*

Granola Bars *\$2.50 each*

Cold Cereal with Milk *as addition to order \$2.75 per person*

Fresh Whole Fruit Basket *\$2 per person*

PASTRY SELECTIONS

Bagels with Butter, Cream Cheese, Jelly *\$12.50 per half dozen*

Kolacky *\$7.50 per half dozen*

Cinnamon Rolls & Pecan Rolls (two dozen minimum) *\$16 per dozen Muffins \$9 per half dozen*

Donuts *\$16 per dozen*

Scones *\$9 per half dozen*

Mini Filled Croissants *\$9 per half dozen*

Demi Danish *\$7.50 per half dozen*

Breakfast Breads (Banana, Zucchini or Lemon Poppy) *\$7.50 per half dozen*

BEVERAGES

Water Service with Glassware (Groups of 41 or more) *75¢ per person*

Assorted Soft Drinks *\$2 each*

Regular Coffee *\$1.95 per person*

Decaffeinated Coffee *\$1.95 per person*

Bottled Juices *\$2.35 each*

Dasani Bottled Water *\$2 each*

Hot Chocolate *\$1.95 per person*

Assorted Tea Bags with Hot Water *\$1.95 each*

Orange Juice *\$1.95 per person*

Milk: 2% or Skim *\$1.95 per person*

Apple Juice *\$1.95 per person*

Mimosas or Bloody Mary's *as addition to order \$100 per gallon*

Breaks & Snacks



SNACKS

- Tortilla Chips & Fresh Salsa *\$2.75 per person*
- Add Guacomole or White Queso *\$2 per person*
- Soft Pretzels with Honey Dijon Mustard Dip *\$3.25 per person*
- Party Snack Mix *\$3.25 per person*
- Homemade Kettle Chips with Dip *\$2.75 per person*
- Granola Bars *\$2.50 each*
- Roasted Red Pepper Hummus with Pita Chips *\$3.25 per person*
- Crudit  Platter *\$4.75 per person*
- Flatbreads with Two Cheese Spreads *\$3.25 per person*
- Deluxe Mixed Nuts *\$4.25 per person*
- Trail Mix & Yogurt Raisins *\$4.25 per person*
- Pretzel Rods with Flavored Mustard *\$2.75 per person*
- Breadsticks with Marinara or Cheese Sauce *\$4.25 per person*

BAKERY

- Assorted Mini Cookies *\$15 per dozen*
- Chocolate Chunk Bars *\$3.25 per person*
- The BIG Cookie *\$3.25 per person*
- Lemon Bars *\$3.25 per person*
- Cupcakes *\$16 per dozen*
- Rocky Road Bars *\$3.25 per person*
- Bakery Bars *\$17.50 per half dozen*
- Raspberry Bars *\$3.25 per person*

GIFT BASKETS

- Large Gift Basket \$40
- Gourmet Gift Basket \$55

CAKES

- Gourmet Filled Sheet Cakes, Double Layer White, Chocolate, or Half and Half with buttercream icing
- Half Sheet Cake (serves up to 45) *\$80*
- Full Sheet Cake (serves up to 96) *\$150*
- Fresh Floral Decorations provided at additional cost:
 - \$12.50 Half Sheet*
 - \$18.50 Full Sheet*
- Personalized logo or picture *\$12 each*

Lunch

Available for meals starting before 2 p.m.



DELI BUFFET \$16.50 per person

Choose three of the following sandwiches:

- Buffalo Chicken Wrap
- California Club with Turkey & Bacon, Avocado, Lettuce & Tomato
- Chicken with Pesto
- Chicken Salad Veronique
- Cilantro Chicken with Monterey Jack & Chipotle Aioli
- Mediterranean Tuna Salad
- Roast Beef with Horseradish & Chive White Cheddar Cheese
- Ham with Baby Swiss
- Muffaletta Sandwich
- Turkey with Cranberry Mayo on Focaccia
- Veggie Dagwood
- Vegan Wrap

Choose two of the following side salads:

- Asian Noodle Salad
- Antioxidant Salad
- Mandarin Salad
- Cobb Salad
- Classic Caesar Salad
- Apple & Candied Pecan Salad
- Seasonal Mixed Green Salad
- Black Bean & Corn Salad with Cilantro
- Tomato, Cucumber & Feta Salad with Mint
- Pesto Pasta with Grilled Vegetables
- Broccoli Raisin Salad
- Tuscan Rainbow Rotini Salad
- Curried Quinoa & Spinach Salad
- Homestyle Potato Salad
- Jumbo Cookies & Brownies
- Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water

THE PRANZO BUFFET *\$12.50 per person*

Caesar Salad or House Italian Salad

Choose two of the following pastas:

Linguini

Penne

Gemelli

Cheese Tortellini

Choose two of the following sauces:

Alfredo

Pomodoro

Bolognese

Basil Pesto Cream

White Wine Primavera

Dessert: Jumbo Cookies & Brownies

Served with Garlic Bread, Iced Tea & Water

HOT SANDWICH BUFFET *\$16.50 per person*

Choose two of the following selections:

Shaved Italian Beef with Au Jus

BBQ Pulled Pork

BBQ Beef Brisket

Grilled Chicken

Pulled Honey Mustard Chicken

Stroganoff Mac & Cheese with Pancetta

Choose two of the following side salads:

Asian Noodle Salad

Antioxidant Salad

Mandarin Salad

Cobb Salad

Classic Caesar Salad

Apple & Candied Pecan Salad

Seasonal Mixed Green Salad

Black Bean & Corn Salad with Cilantro

Tomato, Cucumber & Feta Salad with Mint

Pesto Pasta with Grilled Vegetables

Broccoli Raisin Salad

Tuscan Rainbow Rotini Salad

Curried Quinoa & Spinach Salad

Homestyle Potato Salad

Assorted Jumbo Cookies & Brownies

Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water

SOUP, SALAD & SANDWICH BUFFET \$17.25 per person

Choose two of the following soups:

- Hearty Beef Vegetable
- Chicken Tortellini with Pesto
- Roasted Tomato-Basil
- Broccoli & Cheddar
- Moroccan Lentil
- Clam Chowder
- Chicken Tortilla with Tortilla Strips
- Beef Chili
- Potato Leek

Choose three of the following sandwiches:

- Veggie "Dagwood" on Whole Wheat
- Muffaletta Sandwich
- Vegan Wrap
- Chicken Salad Veronique
- Black Forest Ham, Baby Swiss, Tomato, Field Greens & Honey-Dijon Mustard on Ciabatta
- Roast Beef, Marinated Red Onion, Horseradish & Chive White Cheddar & Field Greens with Wasabi Mayo on Ciabatta
- Seared Salmon, Applewood Smoked Bacon, Bibb Lettuce, Tomato & Peppercorn Mayo on Cuban Bread
- Grilled & Chilled Chicken Sandwich with Field Greens, Tomato, Swiss & Pesto Mayo

Choose two of the following salads:

- Asian Noodle Salad
- Antioxidant Salad
- Mandarin Salad
- Cobb Salad
- Classic Caesar Salad
- Apple & Candied Pecan Salad
- Seasonal Mixed Green Salad
- Black Bean & Corn Salad with Cilantro
- Tomato, Cucumber & Feta Salad with Mint
- Pesto Pasta with Grilled Vegetables
- Broccoli Raisin Salad
- Tuscan Rainbow Rotini Salad
- Curried Quinoa & Spinach Salad
- Homestyle Potato Salad

Assorted Jumbo Cookies & Brownies

Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water

BUSINESS BUFFET *\$21 per person*

Seasonal Mixed Greens Salad with Vinaigrette

Choose one of the following entrées:

Sautéed Chicken Breast with a Lemon Herb Butter

Honey Dijon Chicken Breast

Grilled Flank Steak with Mushrooms, Madeira & Herbs

Pork Loin with Herb Mustard Crust

Grilled Chicken Breast with Roasted Tomato Cream Sauce

Three Cheese Penne Bake with Garlic and Bread Crumbs

Smoked Cheddar & Chipotle Cavatappi

Beef Stroganoff

Roasted Turkey with Sage Jus

Choose two of the following side dishes:

Rosemary Red Bliss Potatoes

Mashed Potatoes with Gravy

Green Beans with Shallots & Whole Button Mushrooms

Wild Rice Blend

Broccoli with Lemon Zest & Roasted Garlic

Roasted Garlic Mashed Potatoes

Sautéed Seasonal Vegetables

Assorted Breads & Rolls

Jumbo Cookies & Brownies

Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water

WORKING LUNCH MEALS

THE ESSENTIAL BOXED LUNCH *\$11.95 per person*

Choose up to four varieties of sandwiches (*add \$2 for additional selections*)

Sandwiches are served with lettuce and tomato with condiments on the side

Choose from the following sandwiches or salads:

Turkey with Cheddar

Chicken Caesar Salad

Black Forest Ham with Swiss

Veggie Dagwood

Vegan Wrap

Roast Beef with Horseradish-Chive White Cheddar Cheese

Mixed Greens Entrée Salad

Includes Sea Salt Kettle Chips, Whole Fruit, Brownie or Jumbo Cookie & Soda or Bottled Water

THE EXECUTIVE BOXED LUNCH \$14.95 per person

Choose up to four Sandwiches or Entrée Salads and a single snack, side, and dessert:

(add \$2 for additional selections)

EXQUISITE SANDWICHES

Pesto Chicken Salad Wrap with Roasted Peppers & Baby Spinach Rolled into a Sun-dried Tomato Tortilla

Roast Beef and Horseradish & Chive White Cheddar with Wasabi Mayo & Pickled Red Onions

Smoked Turkey and Dilled Havarti with Cranberry Mayo & Field Greens, Assembled on Herbed Focaccia

Ham and Brie with Baby Spinach & Honey Mustard Spread

Asian Chicken Salad with Crispy Noodles, Mandarin Oranges, Green Onion & Cilantro, Accompanied by a Sesame Vinaigrette Dressing

Fresh Bistro Lunch Salad (Vegetarian) – Chef’s Choice of Fresh, Local, Seasonal ingredients

Veggie Dagwood includes Crispy Raw Chopped Veggies, Provolone Cheese, Sliced Avocado with a Dijonaise Spread on Whole Grain Bread

Grilled and Chilled Vegetable Sandwich includes Squash, Eggplant, Roasted Peppers, with a Pesto Goat Cheese Spread

Vegan Wrap – Crispy Raw, Shredded Vegetables, Sliced Avocado with Hummus Wrapped in a Grilled Tortilla

SIDES: (Choose One)

Pesto Pasta Salad with Grilled Vegetables

Tuscan Rainbow Rotini Salad

Roasted Sweet Potato Salad with Maple-Thyme Vinaigrette

Quinoa Tabbouleh

SNACKS: (Choose One)

Sea Salt Kettle Chips

Whole Fresh Fruit

Sun Chips

DESSERTS: (Choose One)

Whoopie Pie

Pecan Bar

Gourmet Cookie

Carrot Cake Bars

Hors D'oeuvres



COLD HORS D'OEUVRES \$4.75 per person, per item

- Crostini Misti
- Polenta with Crab Salad & Avocado
- Domestic & Imported Cheese Display
- Antipasto Skewer
- Seasonal Fresh Fruit Tray
- Assorted Cocktail Sandwiches
- California Roll with Soy Sauce, Wasabi & Pickled Ginger
- Caprese Skewer
- Shrimp Cocktail with choice of Cocktail Sauce or Fruit Salsa
- Fruit Kabobs with Dip
- Seared Ahi Tuna on Rice Crackers with Wasabi Mayo
- Trio of Savory Tartlets
- Pistachio-Crusted Chicken Skewers with Aioli
- Honey, Tamari & Sesame Glazed Tofu Picks
- Wonton Crisps with Whipped Avocado, Grilled Shrimp & Fruit Salsa
- Ahi Tuna Poke Cone
- Smoked Duck with Chèvre & Orchard Chutney Canapé
- Variety of Pinwheel Sandwiches
- Smoked Salmon Spread with Capers on English Cucumber Rounds
- Skewered Tortellini Antipasto
- Goat Cheese, Carmelized Onion & Tomato Tart
- Brie Tartlet with Fresh Apples & Fig Preserves
- Blackened Ancho Beef with Smoky Tomato Crème Fraîche on Crispy Won Ton
- Bulgogi Beef on Cucumber Rounds
- Fresh Vegetable Crudité with Dip

HOT HORS D'OEUVRES \$4.75 per person, per item

Mini Chicken Cornet
Maryland Crab Cakes with Lemon Aioli
Southwest Chicken Empanadas
Vegetarian Pot Stickers with Orange Soy Dipping Sauce
Thai Beef Satay with Spicy Peanut Sauce
Roasted Vegetable & Fontina-Stuffed Mushroom Caps
Sicilian-Style Meatballs
Chorizo-Stuffed Yukon Gold Potatoes
Beef Sliders with Caramelized Onion & Cheese
Vegetarian-Stuffed Yukon Gold Potatoes
Seafood & White Cheddar-Stuffed Mushroom Caps
Vegetable Samosas with Cilantro Mint Chutney
Bacon-Wrapped Chicken & Spiced Cheese
Chicken Sliders with Swiss & Red Onion Marmalade
Spanakopita
Mini Vegetarian Arancini with Roasted Red Pepper Sauce
Mini Falafel Bites with Raita
Chili Ginger Prawn Skewer
Cilantro & Beef Empanadas
Maple & Tamari Glazed Salmon Skewer
Jerk Chicken Skewer

Buffets



THEMED BUFFETS

Themed buffets include iced tea, iced water, regular, and decaffeinated coffee & hot tea.

HEARTLAND *\$23 per person*

Mixed Greens Salad with Seasonal Vinaigrette Dressing

Choose two of the following entrées:

Grilled Flank Steak with Peppercorn Sauce

Sliced Roasted Turkey (Chef-attended carving available for an additional \$50)

Spinach & Ricotta Lasagna

Whole Roasted Chicken with Natural Au Jus

Fried Chicken

Herb-Roasted Sliced Pork Loin

Beef Tri-tip with Rosemary & Garlic

Penne with Roasted Tomatoes, Basil & Garlic Panko

Choose two of the following side dishes:

Rosemary Red Bliss Potatoes

Green Beans with Shallots & Whole Button Mushrooms

Wild Rice Blend

Broccoli with Lemon Zest & Roasted Garlic

Roasted Garlic Mashed Potatoes

Grilled Asparagus with Pancetta Vinaigrette

Baked Potatoes with Butter & Sour Cream

Sautéed Seasonal Vegetables

Baked Cavatappi with Smoked Cheddar

Herb-Crusted Yukon Gold Potatoes

Assorted Breads & Rolls

BAJA BUFFET \$22 per person

Choose one of the following salads:

- Southwest Caesar Salad with Chipotle-Cilantro Dressing
- Black Bean, Mango & Jicama Salad

Choose two of the following entrées:

- Chicken Chile Verde
- Vegetarian Quesadillas
- Ancho-Rubbed Pork Carnitas
- Beef Barbocoa
- Chicken Tinga
- Vegan Fajitas

Choose two of the following sides:

- Cilantro Rice
- Fire-Roasted Corn
- Black Beans
- Refried Beans

Served with Flour & Corn Tortillas, Fresh Salsa, Sour Cream & Shredded Cheddar (*Guacamole \$2 per person*)

ITALIA \$22 per person

Caesar Salad or House Italian Salad

Choose one of the following entrées:

- Sautéed Chicken Breast with Artichoke, Lemon, Basil & White Wine
- Beef Tri-tip with Rosemary & Garlic

Meatballs with Marinara

Green Beans with Roasted Garlic Oil

Choose two of the following pastas:

- Linguini, Penne, Gemelli, Cheese Tortellini

Choose two of the following sauces:

- Alfredo, Basil Pesto Cream, Bolognese, White Wine Primavera, Pomodoro

Assorted Breads & Rolls

Add Shrimp Scampi to the buffet for an additional \$4 per person

Add Italian Sausage to the buffet for an additional \$2 per person

TASTE OF ASIA \$23 per person

Napa Cabbage Salad

Asian Flank Steak

Roasted Thai Chicken

Fried Rice or Steamed Rice

Veggie Lo Mein with Tofu

Baby Bok Choy and Shitake Stir Fry

Stir Fried Asian Vegetables

CAROLINA BAR-B-Q *\$23 per person*

Mixed Greens Salad with Seasonal Vinaigrette Dressing

Choose two of the following entrées:

Blackened Chicken Breast

Pulled Honey Mustard BBQ Chicken

Pulled Pork Sandwich

Southern Dry-Rubbed Baby Back Ribs

Hickory Smoked Beef Brisket

Choose two of the following side dishes:

Bourbon Mashed Sweet Potatoes

Creamy Cabbage Slaw

Vegetarian Baked Beans

Homestyle Potato Salad

Traditional Baked Beans with Bacon

Vinaigrette Cole Slaw

Chipotle Cheddar Macaroni & Cheese

Cornbread & Dinner Rolls

BOLLYWOOD BUFFET *\$23 per person*

Choose three of the following entrées:

Chicken Korma

Tilapia Molee

Butter Chicken

Vegetable Biryani

Chicken Tikka Masala

Lamb Rogan Josh

Chicken Vindaloo

Aloo Gobi

Chana Masala

Palak Paneer

Pulao Rice

Potato & Vegetable Samosas

Cilantro Mint Chutney

Naan & Paratha

Kheer

SIGNATURE BUFFETS

All Signature Buffets include a seasonal mixed greens salad with seasonal house vinaigrette. Also included are iced tea, iced water, regular and decaffeinated coffee & hot tea.

IMAGINATION BUFFET *\$28 per person*

Choose two of the following entrées:

Flank Steak with Red Wine Demi Glace

Chicken Chasseur

Airline Cut Chicken Breast with Garlic, Rosemary & Natural Jus

Seared Filet of Beef Tips with Petite Mushrooms & Red Wine Reduction over Rice

Oven-Roasted Pork Loin with Caramelized Cipollini Onions, Dried Cranberries & Rustic Port Sauce

Wild Mushroom Lasagna with Fontina

Pineapple & Dark Rum Glazed Chicken Breast with Scallions & Toasted Almonds

Choose two of the following side dishes:

Mixed Seasonal Vegetables with Herbed Olive Oil

Olive Oil Whipped Potatoes

Rainbow Carrots

Garlic Red Mashed Potatoes

Roasted Root Vegetable Mélange

Citrus Scented Basmati Rice

Haricots Verts

Farro Pilaf

Quinoa with Mushrooms

Braised Greens

Roasted Potato Mélange

Herbed Brown Rice

Pesto Mashed Potatoes

Assorted Breads & Rolls

INNOVATION BUFFET *\$32 per person*

Choose two of the following entrées:

- Herb Crusted Salmon with Pommeray Sauce
- Roast Pork Tenderloin with Wild Mushrooms, Green Peppercorns & Cognac Cream Sauce
- Tricolor Cheese Ravioli with Chianti Marinara
- Cavatappi Pasta with Sun-Dried-Tomato Cream Sauce
- Chicken Breast Stuffed with Spinach & Feta
- Smoked Ribeye of Beef with an Herbed Au Jus
- Roasted Beef Tenderloin with a Whole Grain Mustard & Tarragon Demi-Glace

Choose two of the following side dishes:

- Mixed Seasonal Vegetables with Herbed Olive Oil
- Olive Oil Whipped Potatoes
- Rainbow Carrots
- Smoked Cheddar & Scallion Mashed Potato
- Roasted Root Vegetable Mélange
- Citrus Scented Basmati Rice
- Haricots Verts
- Farro Pilaf
- Boursin Mashed Potato
- Quinoa with Mushrooms
- Braised Greens with Citrus
- Roasted Potato Mélange
- Herbed Brown Rice
- Pesto Mashed Potatoes
- Assorted Breads & Rolls

Entrées



TABLE-SERVED ENTRÉES

All table-served entrées are served with chef-designed accompaniments.

Wait-served dinners are accompanied by chef-designed side dishes to include salad, two side items, and bread selections, unless otherwise indicated. Please make your side item choices from the list following the entrée selections.

ENTRÉES

Porcini-Crusted Salmon with Champagne Cream Sauce *\$27 per person*

Herb-Crusted Salmon *\$27 per person*

Crab-Crusted Mahi Mahi with Herb Vinaigrette *\$29 per person*

Roasted Breast of Chicken with Champagne Velouté *\$24 per person*

Parmesan & Panko-Crusted Chicken Breast with Herbed Cream Sauce *\$24 per person*

Chicken Saltimbocca *\$24 per person*

Chicken Chasseur with Tarragon, Mushrooms, Tomato, Garlic & White Wine *\$24 per person*

Eggplant Involtini with Vegetable Couscous & Light Tomato Sauce (side items are part of this entrée plate)

\$23 per person

Yankee Pot Roast with a Red Wine Demi-Glace *\$29 per person*

Airline-cut Chicken Breast Stuffed with Carmelized Onion, Spinach & Smoked Gouda with a Cherry Gastrique *\$25 per person*

Pork Tenderloin with Roasted Cippolini, Dried Cranberries & a Port Demi-Glace *\$26 per person*

Duck Duo - Duck Confit Leg & a Smoked Duck Breast with a Cherry Gastrique *\$34 per person*

Grilled Vegetable Tower with Vegetable Couscous and Sweet Saba Balsamic Vinegar (side items are part of this entrée plate) *\$24 per person*

Roasted Vegetable Ravioli with Herbed Cream Sauce & Julienne Vegetables (side items are part of this entrée plate) *\$23 per person*

Red Wine Balsamic Braised Boneless Beef Short Ribs *\$32 per person*

ENTRÉES, CONT'D

Charcrusted Flat Iron Steak with Bourbon Glaze *\$29 per person*

Filet Mignon with Red Wine Demi-Glace *\$36 per person*

Bacon-Wrapped Filet Mignon with Red Wine Demi-Glace *\$36 per person*

Bleu Cheese Crusted Filet Mignon *\$36 per person*

Stuffed Beef Tenderloin with Wild Mushrooms & Spinach with Red Wine Demi-Glace *\$39 per person*

Petite Filet Of Beef & Colossal Shrimp Duo *\$42 per person*

Chef-Designed Locally-Grown Sustainable Menu *Beginning at \$34 per person*

SIDE ITEM SELECTIONS

STARCHES

Basil Pesto Mashed Potato

Parmesan Crusted Polenta

Farro Pilaf

Potato Gnocchi

Roasted Potato Mélange

Smoked Cheddar & Scallion Mashed Potato

Rosemary Roasted Potato

Saffron Rice

Roasted Red Pepper Mashed Potato

Citrus Scented Basmati Rice

Roasted Garlic Red Mashed Potato

Quinoa with Mushrooms

VEGETABLES

Roasted Root Vegetables

Steamed Broccolini with Roasted Red Pepper Butter

Petit Vegetable Medley

Seasonal Sautéed Vegetables with Herbed Olive Oil

Seasonal Greens

Grilled Asparagus

Haricots Verts

Steamed Asparagus

Rainbow Carrots

Desserts



DESSERTS

Classic *\$4.50 per person*

Black Forest Cake

Strawberry Shortcake

Carrot Cake

Vanilla Bean Cheesecake with Fresh Fruit Coulis

Red Velvet Brownie

Key Lime Pie

Classic Panna Cotta

Cookie Dough Chocolate Brownie

Petit Rustic Apple Tart

Premium *\$7 per person*

Tiramisu

Vanilla Crème Brûlée

Caramel Corn Panna Cotta

Caramel Five Nut Tart

Chocolate Marquise with Fruit Coulis

Bailey's Flourless Chocolate Torte

Trio Chocolate Mousse Pavé

Miniature Desserts

Sweets Table (five varieties) *\$6.75 per person*

Sweets Table (three varieties) *\$5 per person*

Bar Selections



BAR SERVICE

Bar service is an important part of your corporate or social event. We offer several bar packages including hosted and cash bars to meet your needs. A general guideline of one bar for every 125 guests is recommended and trained bartenders are included with all packages. Cash bars require minimum sales of \$200 for the first hour and \$100 for each subsequent hour. Alcohol service requires approval by the Office of the Associate Vice Chancellor for Student Affairs. Your Catering Event Planner will assist you with obtaining approval.

OPEN BAR PRICING

Open Bar with House Keg Beer & House Wines (50 guest minimum): \$12 per person for the first two hours/\$5 per person for each additional hour.

Open Bar with House Bottled Beer Selections & House Wines: \$16 per person for the first two hours/\$6 per person for each additional hour.

Open Bar with House Beer, House Wines, and House Label Mixed Drinks: \$18 per person for the first two hours/\$7 per person for each additional hour.

Open Bar with House Beer, House Wines, and Premium Label Mixed Drinks: \$21 per person for the first two hours/\$8 per person for each additional hour.

WINE SERVICE WITH A MEAL

House Wines Served At The Table: \$11 per person for up to two hours.

Tier II Wines Served At the Table: \$15 per person for up to two hours.

Tier III Wines Served At the Table: \$19 per person for up to two hours.

All wines offered are on-premise selections with Tier II wines selected to complement the meal being served and Tier III wines being highly-rated, notable selections. Varietal and other information is available upon request.

University Catering proudly serves MillerCoors and Anheuser-Busch products as house beer selections. Customer alcohol preferences are welcome, but pricing and availability may vary depending on the brand. Please contact your Catering Event Planner for additional information.



University Catering at the I Hotel and Conference Center

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University Catering is a service provided by University Housing.