

# *HSC 2009-2010*

*Thank you for requesting a brochure for your special event with Holmes Student Center Campus Catering. Our event staff will also tailor to your individual requests. Please take a moment to read our General Information.*

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### ***NOTE***

***These prices are for service to all of  
NIU Campus***

# General Information

## Contact information

- General Office (815-753-1743).
- HSC Conference office (815-753-1586) -- Multiple-day or multiple-facilities events

## Guidelines & Deadlines

In order for us to schedule personnel and order food for your event, we need to observe these deadlines:

1. **Foodservice hours** -- Holmes Student Center Campus Catering has regular hours of service from 7:30 a.m. to 7:30 p.m. Hours of service other than the above are subject to a 15% surcharge (at the discretion of the Food Service Director).
2. **Minimum served** -- For meal service to be provided, a minimum of 20 people need to be served.
3. **Sales tax and other charges** -- Price quotes do not include applicable taxes of 10%. If your organization is tax exempt, please tell your event coordinator at time of booking. Gratuity will not appear on your final bill. Prices are subject to change without notice until your contract is completed.
4. **Necessary time** -- The minimum amount of time required by Food Service to serve and clear a banquet is 1 hour and 15 minutes. HSC requested that groups allow 75 minutes for service before starting their program. If Food Service finishes before the 1 hour and 15 minutes serving time, they will inform the person in charge so the meeting may begin. If this is a working meal event (where a meeting or other program also takes place), please specify with event planner if the Catering staff should stay and continue cleaning up.
5. **Late Charge Policy/Serving Time** -- An additional charge will be assessed if your group delays serving time. [to be determined by Food Service Director]
6. **Special Dietary Needs -- [Food Allergies, Vegetarian or Vegan]** must be addressed with your event planner when you book your meal. Special meal count must be included in final guarantee. Guests receiving special meals must be identified with a table tent or ticket provided by group. Any special meal requested after guarantee are subject to late charge.
7. **Menu & estimated attendance** -- Due eleven (11) working days prior to service. If we do not have your menu with an estimated attendance 11 days prior, the event is subject to cancellation at the discretion of the Food Service Director.
8. **Guarantee Due** -- Six (6) business days before your event.  
**Estimate becomes guarantee** --your estimate automatically becomes our guarantee 6 days before service unless you call to change the guarantee number
9. **Sunday service** -- overtime rates are charged for all food service personnel on Sunday and will be added to the cost of the event
10. **Emergency service & late fees** -- requests for service outside the above guidelines is considered emergency service subject to a 50% late fee at the discretion of the Food Service Director.
11. **Cancellations** (catered banquet, buffet, receptions, refreshments) -- There is no charge if notice is received six (6) full business days before the contracted event. Cancellations received less than six (6) full business days are subject

to a charge of 100% of the guaranteed amount at the discretion of the Food Service Director.

12. **Food Policy** – To insure compliance with the Board of Health Food and Beverage Handling regulations, the Holmes Student Center reserves the right to assess if your event needs monitoring and will apply a continual service fee. No food or beverage may be brought into the Holmes Student Center except for prior arrangement at the discretion of the Food Service Director. **No food will be allowed to leave the premises.**
13. **Alcohol Policy** – All alcohol events are to be monitored according to the contracted guidelines. Alcohol may be consumed only in rooms reserved. All alcohol requested for service must be provided by the Holmes Student Center and must include a menu package of equal ratio.
14. **Event Billing For Non University Guest** -- Your event coordinator will explain your individual billing requirements. A non-refundable room deposit is required to hold a date and space. This must be received no more than 2 weeks after booking the space.

**Deposit Fees:** Ballroom-- \$800.00      Regency -- \$300.00      Blackhawk-- \$200.00

60 to 90 days prior to your event, a contract should be established with your final menu choices and an estimated guest count. Eighty percent (\*80%) of your bill is due prior to your event.

**HSC:** Recommends the Signature Service found on pages 9-13, of the booklet for Special Events. [ Awards programs, Proms, Anniversaries, etc.] All Wedding contracts established are created from Signature section of booklet [exceptions must be approved by Food Service Director.] HSC requires a double sided buffet line with guest counts starting at 100.

### **Signature Service Includes:**

- Full China Service and Signature wait staff service
- White table linens w/ white linen napkins (red, green, blue or burgundy may be available, upon request)
- Skirting (white or black) of the following if contracted: head table, risers, guest book table, gift table, cake and buffet tables.
- Ice water at place settings, regular coffee service, iced tea, lemonade, hot tea, milk and decaffeinated coffee. Pop service available for an additional fee.
- Cake cutting service
- Complimentary coffee and ice water service
- (Weddings & Anniversaries Only) A hotel room (if available) in the Holmes Student Center with complimentary bottle of champagne or beverage of choice

### **Student Information**

Holmes Student Center Campus Catering offers to all approved student organizations, with an approved student account number, a 10% discount on Theme Buffet (page7-8). A contract must be generated two weeks before the requested event date and final guarantee received six working days prior. Any deviation automatically forfeits the discount. *Student info applies to event booked in the HSC Building.*

Effective 7/09

# Services

*We encourage you to bring your own table decorations. We also have these items that may be rented through us to help with your decorating needs.*

*Please note a replacement cost will be charged to your party for all missing rental items.*

Fresh Floral Arrangement .....	Market price
Vase with One Tinted Fresh Carnation, Greenery, and Baby's Breath.....	\$7.50 each
Each Additional Carnation.....	\$3.75
Special Occasions Silk Centerpiece.....	\$15.00 each
(if available)	
Continual Wait Service.....	\$25 per person
(for all contracted events that need to be monitored by our staff)	per hour
Skirting, includes cloth (white or black) .....	\$25 per table
Additional tablecloth service for rounds, cocktail tables or card tables.....	\$5.00 each
(ask about our colored linens!)	
Pickard China Rental.....	Quoted per person
(complete service for 200 if available)	
Holmes Student Center China.....	\$12.00 per person
Carving Station.....	Market price
	per carver
Individual centerpiece items.....	\$1.00 each
12" glass globe	Picnic candle (red, blue, green & gold)
Cut glass bud bowl	Pedestal candle holder
Glass vase	Votive candles (burn approximately 5 hours)
Ice Sculpture.....	Market Price
Popcorn Cart- just like being at the movies.....	\$1.75 per person
<i>Minimum 50 people</i>	per hour
Tropical Sno- Tropical Sno cart creates flavored, shaved ice.....	\$2.25 per person
<i>Minimum 50 people</i>	per hour
Soft Drink Service.....	2-3 hour service per person \$3.50
	4-5 hour service per person \$4.50
<b><i>Includes staff to pour 10 oz glasses</i></b>	

Room rental charges, riser rental, silk Ficus trees (if available) and A.V. are handled by the event coordinator.

# Meeting Service

## Complete Meal Package

Continental Breakfast, Lunch, All Day Beverage station, Afternoon Break

Price: \$31.00 per person per day

*CMPs may be customized with Event Coordinator. Service price will be quoted.*

### Service includes:

- HSC disposable products for self service
- Linen tablecloths on food, beverage, guest and registration tables only
- Skirted registration and buffet tables
- Lunch room for buffet of your choice from the Theme Menu or Box Meals

**All Day Beverage Station:** Coffee, Decaf, Hot Water with Assorted Tea Bags, Water and Assorted Soda

**Continental Breakfast:** Chilled Juices, Sweet Bread Assortment, Pastry Assortment, Mini Bagels and Cream Cheese, Seasonal Fruit Bowl, Hard Boiled Eggs, Yogurt

**Lunch:** Menu Selections from Page 7, or Box Meals Below

**Afternoon Break:** Sweet Tray Assortment, Whole Assorted Seasonal Fruit, House Salted Snacks, Individually Packaged Snacks

*Rental fee may apply to meeting rooms.  
Additional linen available for a fee, see page 3*

## Individual Options

**Box Lunch: .....\$10.50 per box**

**Select One Sandwich:** Roast Beef, Turkey, Ham or Vegetarian with American or Swiss Cheese on a Kaiser Roll. Each Selection Comes with Lettuce, Tomato and Pickle

**Includes:** Bag of Chips, Vegetable Snack or Whole Fruit, Cookie, Can of Pop or Bottle of Water

**Executive Box Lunch.....\$15.50 per box**

**Select One:** Chicken Caesar Salad, Chicken Wrap, Marinated Veggie Wrap or Deli Meat Trio Baguette

**Includes:** Apples with Caramel Dip or Fresh Fruit Cup, Pasta Salad of the Day, Bottled Water, Pop or Juice, Dessert Bar, House Mint Treat

**Welcome Basket.....\$26.50 each**

**Includes:** Two Bottles of Water, Two Bottles of Juice, Two Seasonal Fruits, Assorted Snacks, Candies, Bars and a Personalized Note

# Refreshments

*All service is presented with disposable products, without wait staff in attendance.  
All service includes linen tablecloths on food or beverage service tables only, Complimentary Ice Water Station. Additional linen available for a fee*

**Additional Labor Charge may apply depending on service time requested**

**Basic Package.....\$4.25 per person**

Select A, B, or C

- A. Choose one beverage and one snack
- B. Choose two beverages
- C. Choose two snacks

**Package Two.....\$5.50 per person**

Choose 4 beverages

**Package Three.....\$7.50 per person**

Choose two snacks, one cold morsel,  
and two beverages

**Package Four.....\$8.50 per person**

Choose two snacks, three  
cold morsels, and two  
beverages \*

\*Add 1 hot or cold morsel to Package Four for \$2 per person

## ***Beverages***

***All Packages Include complimentary ice water station***

Coffee and Decaf with Assorted Sugars and Creamers  
Hot water with Assorted Tea, Honey and Lemon  
Assorted Pepsi Products, including Aquafina Bottled Water  
Lemonade  
Iced Tea – Raspberry or Unsweetened  
Punch (*Huskie, HSC, Strawberry Slush, or Cranberry*)  
Cider (*Hot or Cold*)  
Hot Chocolate

## ***Assorted Snack***

HSC Brownies  
Assorted Candy Tray  
Chef's Cookies  
Deluxe Mixed Nuts  
Goldfish Crackers  
House Chex Mix  
Munchie Mix  
Popcorn  
Potato chips  
Pretzels  
Gardettos  
Tea Cookies

## ***Cold Morsels***

Apple Slices w/ Caramel Dip  
Cucumber Slices on Rye  
Vegetable Pizza Squares  
Cheese Cubes and Crackers  
Dessert Bar Assortment  
Fresh Fruit Assortment  
Hummus with Pita Chips  
Petite Salad Sandwiches  
(egg, tuna, ham, and vegetarian)  
Taco Dip with Corn Chips  
Tortilla Roll-up with Salsa  
Vegetable Tray Asst. with Dip  
(Ranch, Spinach, Herb)

## ***Hot Morsels***

BBQ Cocktail Wieners  
BBQ Meat Balls  
Breaded Ravioli w/ Sauce  
Cheese Puffs  
Franks 'n' Blankets  
Popcorn Chicken  
(Home Style or Cajun)  
Mini Burritos  
(Chicken and Beef)  
Veggie Egg Roll with  
Sweet and Sour Sauce  
Wing Dings

# Breakfast Menu

Available from 7:30am-10:30am only

*HSC disposable service, no wait staff- unless otherwise specified  
Food and beverage lines are clothed and skirted for all packages  
Guest tables are clothed on Holmes Country Breakfast and HSC Brunch.  
Additional linen available for a fee (see pg 3)*

## **Continental.....\$6.50 per person**

**Includes:** Assorted Danish with Donut Holes, or Muffins, and Mini Bagels with Cream Cheese, Regular and Decaf Coffee, Hot Water with Tea Bags and Ice Water  
**Select One Juice:** Orange, Apple, Grape

## **Deluxe Continental.....\$9.50 per person**

**Includes:** Assorted Danish and Muffins, Mini Bagels with Cream Cheese, Fresh Seasonal Fruit Bowl, Regular and Decaf Coffee, Hot Water with Tea Bags and Ice Water  
**Select One Juice:** Orange, Apple, Grape

**Add One for \$1.00 per person:** Hard Boiled Eggs, Yogurt (Blueberry, Strawberry or Vanilla) with Granola or Cereal with Milk

## **Holmes Country Breakfast Buffet.....\$18.00 per person**

**Includes:** Scrambled Eggs, Fresh Seasonal Fruit Bowl, Regular and Decaf Coffee, Hot Water with Tea Bags, Ice Water  
**Select Two Juices:** Orange, Tomato, Apple, Pink Grapefruit, Cranberry, V-8, and Grape  
**Select One Entrée:** French Toast with Syrup, Bacon-Potato-Cheese Egg Bake, Egg-Veggie Casserole (with Onions, Peppers, and Spinach)  
**Select Two Meats:** Bacon, Sausage Patties, Sausage Links, Low Fat Turkey Sausage, Corned Beef Hash  
**Select One Starch:** Hash Browns, Cheesy Hash Brown Bake, Seasoned Potato Nuggets  
**Select Two Sweets:** Mini Cinnamon Rolls, Pastries and Donuts, Assorted Sliced Breakfast Sweet Breads, Assorted Yogurts, Homemade Chef's Bagels

## **Holmes Student Center Brunch.....\$32.50 per person**

*(30 person minimum) On China with wait staff [Price includes HSC China]*

**Includes:** Scrambled Eggs, Bacon and Sausage, Chef's Seasonal Vegetable Blend, Regular and Decaf Coffee, Hot Water with Tea Bags, Ice Water, Assorted Juices, Assorted Cereal with Milk, Fresh Seasonal Fruit  
**Select Two Breads:** French Toast Casserole with Syrup, Pastries and Breakfast Sweet Breads, Coffee Cake, Variety of Homemade Bagels with Cream Cheese  
**Select One Sea Food:** Oven Poached Salmon with Dill Shallot Butter, Creole Shrimp Jambalaya or Peel & Eat Shrimp  
**Select One Starch:** Red Skin Mashed Potatoes, Hash Browns, or Seasoned Potato Nuggets  
**Select One Meat:** Baked Ham, Roast Beef Slices or Baked Chicken

# Theme Buffet

*HSC Disposable Service ware, paper napkins  
Unless otherwise specified, Beverages include:  
Coffee, ice water, iced tea and lemonade.*

*Guest meal tables are clothed. Buffet tables are clothed & skirted  
Additional tables clothed and/or skirted (see pg 3)  
Buffets with China Service requirements, see pg 3*

*Catering wait staff available for a Continuous Service Charge (HSC reserves the right to apply)*

*\*Denotes choice is suited for vegetarian needs \*\*Denotes Vegan option*

**Pizza Buffet.....\$13.00 per person**

*Available 11am-3:00 pm Monday-Friday*

**Includes:** Italian Tossed Salad, Assorted Soda and Ice Water  
**Select Three Pizzas:** Cheese, Vegetable, Sausage, or Pepperoni  
**Dessert:** Assorted Chef's Cookies

**Deluxe Salad Bar.....\$13.00 per person**

*Available 11 am to 3:00 pm, Monday-Friday*

**Includes:** Mixed Salad Greens with Toppings (Tomatoes, Cucumbers, Carrots, Cheese, Croutons, Green Peppers, Cauliflower, Sunflower Seeds, Beets, Broccoli, Julienne Ham & Turkey), 2 Prepared Salads of the Day, Fresh Fruit Bowl, Soda and Ice Water  
**Soup du Jour:** Vegetarian Soup available, Breadsticks and Crackers  
**Dessert:** Assorted Chef's Cookies

**Sandwich Buffet..... \$15.50 per person**

**Sandwich and Soup du Jour Buffet.....\$16.50 per person**

*(Vegetarian soup may be substituted)*

**Includes:** Turkey Breast, Roast Beef, Salami, Ham, American, Swiss, and Provolone Cheese, Assorted Buns and Bread, Chips, Dill Pickle Spears, Lettuce, Onion, Tomato  
**Select Two Sides:** Coleslaw, Potato Salad, Fresh Fruit Bowl, Baked Beans, Rotini Salad, Broccoli and Cauliflower Salad with Raisins  
**Dessert:** Assorted Chef's Cookies and Bar Tray

**Lite Lunch.....\$16.50 per person**

**Includes:** Soup du Jour with Crackers (Vegetarian Soup available), Caesar Salad, Vegetarian Italian Pasta Salad, Grilled Chicken Strips, Homemade Croutons, Soft Bread Sticks, Fresh Melon Wedges with Yogurt Dip  
**Dessert:** Assorted Chef's Cookies and Bar Tray

**Hot Sandwich Buffet.....\$16.50 per person**

**Includes:** Buns, Chips, Condiments (Onions, Shredded Lettuce, Tomatoes, Pickles, Jardinière)  
**Select Two Meats:** Grilled Hot Dogs, Pub Burgers, Pork Brats, Italian Beef, BBQ Pork or Grilled Chicken Breast  
**Select Two Sides:** Holmes Pasta Salad, Coleslaw, Potato Salad, Taffy Apple Salad, or Seasonal Fruit  
**Dessert:** Assorted Cupcakes

# Theme Buffet Cont.

(DIRECTIONAL INFORMATION from page 7 applies to page 8)

## Italian Buffet.....\$19.00 per person

**Includes:** Pasta, Meatballs in Red Sauce, Marinara Sauce\*, Italian Vegetables, Garlic Toast, Fresh Fruit Bowl, Mixed Greens with Assorted Dressings

**Select One:** Cheese Ravioli or Chicken Alfredo Sauce

**Desserts:** Assorted Chef's Cookies

## Asian Buffet.....\$21.50 per person

**Includes:** Vegetable Fried Rice, and Midori Vegetables, Mini Pan Rolls or Croissant

**Select One:** Thai Coleslaw, Asian Greens Salad

**Select Two:** Chicken Teriyaki, White Fish with Sesame Garlic Sauce, Beef Pepper Steak, Grilled Tofu, Veggie Egg Roll, Cooked Sushi with Wasabi & Ginger

**Dessert Tray Includes:** Almond or Coconut Cookies, Fresh Fruit with Orange Dip, Chocolate Mousse

## Holmes Classic Buffet.....\$21.50 per person

**Includes:** Rolls

**Select Two Salads:** Mixed Greens with House Dressing, Fresh Fruit Bowl, Italian Pasta Salad, Coleslaw, Broccoli, Cauliflower and Raisin Salad, Corn & Black Bean Salad, Taffy Apple Salad, Potato Salad

**Select Two Sides:** Broccoli, Cauliflower and Carrot Blend, Peas, Green Beans, Corn, Mashed Potatoes, Baked Potatoes, Wild Rice Blend, HSC Blend

**Select Two Entrées:** Grilled Boneless Lemon Chicken Breast, Baked Chef Seasoned Chicken, Ham Sliced au Cider, Turkey Sliced au Jus, Beef Slices with au Jus, Steamed Cod Loin with Dill Shallot Butter, Pork Roast with Pan Gravy, Cheese Stuffed Shells\*, Vegetarian Primavera\*, Asian Veggie Fried Rice\*\*

**Select Two Desserts:** Layer Cake Assortment, Cheesecake Assortment, Fruit Pie Assortment, Sweet Tray Assortment, Angel Food Cake with Strawberries, and Whipped Cream.

## Green Planet Buffet.....\$21.50 per person

(Spring/Summer, SS, Autumn/Winter, AW)

**Includes:** Rolls, Assorted Organic Soda & Juice, Fair Trade Coffee, Hot Water with Assorted Herbal Tea Bags, (Sandwiches Include Condiments)

**Select Two Salads:** Whole Wheat Pasta Salad (SS), Strawberry and Spinach Salad with Toasted Walnuts (SS), Cantaloupe and Cucumber Salad with Honey Dressing (AW), Romaine with Swiss Cheese Salad (AW), Citrus Lentil Salad (AW)

**Select One Side:** Natural Potato Salad (SS), Roasted Baby Potatoes (AW), Mashed Potatoes and Gravy (AW)

**Select One Entrée:** Cold Natural Turkey Sandwich (SS), Tofu Veggie Wrap (SS) or Hot Natural Turkey (AW), Roasted Portabella Mushrooms (AW)

**Desserts:** Organic Seasonal Tree Fruit, Fresh Fruit Cobbler

# Signature Hors D' Oeuvres

*All service is presented Buffet style with upscale plastic service. Tablecloths and skirting included.  
China and/or Butler Service available with Continual Wait Service for an additional charge (see pg 3)  
Priced for 1 hour service, additional hours of service will be priced per service requested.*

*Non-alcoholic Beverage packages found on page 5.*

*Alcohol Service may be contracted to complement your Signature Reception (page 15-16)*

## **BASIC PACKAGE**

\$7.00 per person  
(3 choices from column I)

## **PACKAGE B**

\$15.50 per person  
(3 choices from column I)  
(4 choices from column II)

## **PACKAGE A**

\$11.50 per person  
(3 choices from column I)  
(2 choices from column II)

## **PACKAGE C**

\$20.50 per person  
(3 choices from column I)  
(4 choices from column II)  
(3 choices from column III)

### **I**

Antipasto Tray  
Cheese Board (Cubes and Spread) with Gourmet Crackers  
Fresh Tortilla Chips with Pico de Gallo  
Gourmet Vegetable Tray with Dip  
Relish Tray (Assorted Large Olives, Assorted Mini Pickles and Marinated Mushrooms)  
Seasonal Fresh Fruit Tray with Fruit Dip  
Tapenade (Olive Spread) with Crackers

### **II**

Bacon Wrapped Water Chestnut  
Beef Meatball in Apricot BBQ  
Tempura Chicken  
Mini Quiche (Chef's Choice)  
Smoked Salmon Mousse with Gourmet Crackers  
Fruit & Cheese Kabobs  
Stuffed Cherry Tomatoes  
Tomato Basil Bruschetta with Country Bread  
Artichoke Dip (served warm) with Country Bread or Crackers  
Zucchini Rounds with Goat Cheese and Sun-Dried Tomatoes

### **III**

Seafood Stuffed Mushroom  
Wild Mushroom Beggars Purse  
Breaded Parmesan Artichoke Heart  
Chilled Shrimp Bowl with Cocktail Sauce  
Vegetable Samosa with Fruit Chutney  
Spicy Panang Shrimp  
Beef Bites served Cold with Warm Sesame Garlic Sauce for Dipping  
Smoked Salmon Puff  
Crab Shrimp Spring Roll

# Signature Chef Banquets

*All dinners served with assorted specialty breads*

*Combination plate will be priced per request*

**Signature served meals- p/p- (\$45.00 HSC China) (\$55.00 Pickard China)**

*Signature Banquet with two cold Hors d' oeuvres (\$50.00-HSC China, \$60.00 Pickard China) (page 9 option 1)*

*† Not suitable for buffet service*

*†† Available on buffet line at market price*

## CHICKEN PARMESAN

With Penne Noodles

## VEGETARIAN ROTOLO

Rolled Tri-Colored Pasta Filled with  
Vegetables and Ricotta Cheese

Served with Fresh Marinara sauce †

## SAVORY BEEF SIRLOIN BROIL

Tender Marinated Beef Slices

Mushroom Demi Glace

Over Red Skin Mashed Potatoes

## CHICKEN MARIA

Stuffed Boneless Breast

Asparagus and Red Pepper

Over Rice Pilaf

## BOURBON BEEF SIRLOIN BROIL

Marinated in Bourbon and Brown Sugar

Mushroom Demi Glace

Over Red Skin Mashed Potatoes

## OVEN POACHED SALMON

Dill Shallot Butter

Parsley Red Potatoes

## CHIPOTLE PORK LOIN ROAST

Resting on a Southwestern Polenta Round

## LEMON ROSEMARY PORK ROAST

Three Cheese Polenta

## ROASTED BEEF TENDERLOIN

Hearty Grains with Mushrooms

**Market Price** ††

## GRILLED RED SNAPPER FILET

Chardonnay au Jus

Couscous, Grain and Vegetable Sauté

**Market price** ††

## CHOOSE ONE VEGETABLE TO ACCOMPANY THE ABOVE MEALS

Seasonal Chef's Medley

Fresh Whole Green Beans

Edamame Succotash

Peas with Pearl Onions or Mushrooms

Steamed Asparagus

Ginger Glazed Carrots

## CHOOSE ONE SALAD TO ACCOMPANY THE ABOVE MEALS

### Mixed Green Salad

Half Baby Greens, Half Iceberg Lettuce,

Cherry Tomatoes, Cucumber and Carrot Shreds

### Caprese Inspired Salad

Romaine Mix with Grape Tomatoes

Fresh Mozzarella, Fresh Basil, in Olive Oil and Garlic

### House Caesar Salad

With Parmesan Cheese and Homemade Croutons

Garnished with Tomatoes

### Field Greens Salad

With Fresh Berries and Toasted Walnuts

In a Sweet Vinaigrette

### **Menu for ages 3-12, \$10.00 per person (2 and under no charge)**

Chicken Nuggets with BBQ or honey mustard sauce, smiley face potatoes, Jell-O with or without fruit.

***We ask that if two separate entrées are selected for service, the guest present a ticket, nametag, or table tent for identification of choice.***

Northern Illinois University

Campus Catering

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# Signature Buffet

*Signature Service provided  
All dinners served with assorted specialty rolls  
Beverage service included  
\*Denotes vegetarian entrée  
Prices are per person*

GOURMET BUFFET includes: Two entrées, three side dishes of your choice and three salads  
\$38.00 HSC China - \$48.00 Pickard China

ELITE BUFFET includes: Three entrées, three side dishes of your choice and three salad accents  
\$42.00 HSC China - \$52.00 Pickard China

*Extra sides will be an additional charge per person  
Guests under 12 years of age will be charged 50% less when accompanied by an adult*

## ENTRÉE CHOICES - CHAFER PRESENTATION

BAKED WHOLE HAM AU CIDER

GRILLED CHICKEN DE PROVENCE  
*Marinated and Grilled Breast with Fresh Spinach Butter Sauce*

CHICKEN PARMESAN  
*Sautéed with Mozzarella Cheese and Fresh Tomato Basil Sauce*

GRILLED LEMON ROSEMARY CHICKEN

ROASTED TURKEY  
*Pan Gravy*

VEGETARIAN PASTA PRIMAVERA\*

OVEN POACHED FILET OF SALMON  
*Dill Shallot Butter*

ROAST PORK LOIN  
*Pan Gravy*

LEMON ROSEMARY PORK ROAST

SAVORY BEEF SIRLOIN BROIL  
*Mushroom Demi Glace*

BOURBON BEEF SIRLOIN BROIL  
*Marinated in Bourbon and Brown Sugar  
Mushroom Demi Glace*

ROAST PRIME RIB OF BEEF  
*Hand Carved Only  
**Market price***

# Signature Buffet

## Side Dish Choices

### POTATOES AND GRAINS

Dill Parmesan Potatoes

Baby Yukon Gold Bakers

Couscous, Grain and Vegetable Sauté

Fire Roasted Sweet Potatoes

Parsley Potatoes

*Steamed Red Skin Potato with Parsley & Butter*

Rice & Vegetable Pilaf

“Holmes”-made

*Red Skin Mashed Potatoes*

### VEGETABLES

Seasonal Chef’s Medley

Asparagus

Edamame Succotash

*Edamame, Corn and Red Diced Peppers*

Sugar Glazed Carrots

Fresh Whole Green Beans

Haricot Vert Melange

*Green and Wax Beans with Red Onions*

Peas with Pearl Onions or Mushrooms

### SALADS TO ACCENT (CHOOSE THREE)

Holmes Potato Salad

Antipasto Salad

*Marinated Assorted Veggies and Cheeses*

Broccoli Coleslaw

*With Sunflower Seeds in Asian Dressing*

Chinese Pasta Salad (spicy)

*Pasta with Pea Pods and Carrots in a Sesame Sauce*

Citrus Wild Rice Salad

*With Cashews & Dried Cranberries*

Fresh Seasonal Fruit Bowl

Cantaloupe Cucumber Salad

*Yogurt Honey Dressing with Toasted Almonds*

Holmes Pasta Salad

*With Vegetables in an Italian Vinaigrette*

Mediterranean Tortellini Salad

White Bean and Asparagus Salad

*Asparagus, Beans, Grape Tomatoes, House Vinaigrette*

Roasted Vegetable Salad

*Herb Vinaigrette*

Mandarin Salad

*With Grapes, and Mandarin Oranges in a Mandarin Orange Vinaigrette*

Romaine Salad

*Cranberry, Apple, Swiss Cheese, Pecans, Light Vinaigrette*

Caesar Salad

*Romaine pieces, Fresh Parmesan Cheese, Croutons  
With Caesar Dressing*

HSC Cobb Salad

*Mixed Greens with a Colorful Arrangement of Vegetables*

Spinach Salad

*Fresh Strawberries, Almonds in Poppy Seed Dressing*

Mixed Salad Greens with Homemade Croutons

*With choice of three (3) dressings:*

1000 Island

Honey Mustard

Italian Light

Poppy Seed

Buttermilk Ranch

Ranch Fat Free

Raspberry Vinaigrette Fat Free

Island Honey French

Sweet Garden Italian

# Desserts

*Dessert prices are in addition to those of meal/refreshment packages.*

**ICE CREAM PARTY**.....\$4.25 PER PERSON

**Includes:** Vanilla Ice Cream with Whipped Topping and Cherries  
(Chocolate Ice Cream available upon request)

**Select four:** Strawberries in Syrup, Chocolate Syrup, Sliced Bananas, Caramel, Oreo Pieces, M & M's Plain, Chopped Pecans, Root Beer

**HOLMES COFFEE BAR**.....\$5.00 PER PERSON

Coffee, Shaved Chocolates, Cinnamon, Assorted Flavored Creamers, Sugar Cubes, Whipped Topping, Biscotti, Candies

**CLASSIC DESSERT BUFFET** .....\$5.50 PER PERSON

**Select three:**

Angel Food Cake with Strawberries and Whipped Cream	Classic Cheesecake
Carrot Cake with Cream Cheese Frosting	Fruit Pizza
Fruit Pie-Chef's Assortment	Sweet Tray Assortment
Cream Pie Assortment (Chocolate, Lemon, Banana, Coconut)	Lemon Supreme Pie
German Chocolate Cake	Assorted Cheesecake Mini's

**CHOCOLATE DIPPING STATION**.....\$7.00 PER PERSON

**Includes:** Dark or Milk Melted Chocolate, Cream Puffs, Seasonal Fruit and Dried Fruit, Rice Crispy Treats, Marshmallows, Pound Cake, Pretzel Rods, Tea Cookies

**SWEET TABLE (WITH THEMED EDIBLE CENTERPIECE)**.....\$10.00 PER PERSON

**Includes:** Holmes Coffee Bar & Decadent Chocolate Confectionary Platter, Cream Puffs  
**Select Three:** Assorted Mini Cheesecakes, Cupcakes, Gourmet House Cookies, Holmes Style Petit Fours, Assorted Mousse, Chocolate Dipped Fruit, Seasonal Mixed Berries & Whipped Topping, Chewy Caramels with Jelly Belly's

**DECORATED SHEET CAKES**.....HALF SHEET \$120.00 serves 30-50  
FULL SHEET \$190.00 serves 80-100

**Choice of:** Yellow, Chocolate, or Marble / Frosting: choc, white or butter-cream. (Must have your design submitted 10 business days prior to your event. Cake design/decoration should be approved before menu quote applies). Continuous wait service may apply, see pg 3.

## SIGNATURE SERVED DESSERT

*\$5.00 per person*

**Flourless Chocolate Cake**  
*Seasonal Berry Garnish*

**Lemon Layer Cake**  
*Raspberry Garnish*

**Vanilla Crème Brule**

**White Chocolate Cheesecake**  
*Raspberry Sauce*

**Red Velvet Layer Cake**

**Flan**  
*With Seasonal Berries*

**Tiramisu**

**Poached Pears**  
*Over Almond Pound Cake*

**Decadent Confectionary Platter**  
*Mini Desert Bites*  
*Platter served to each table*

# Holmes Student Center

We look forward to making your event a joyous and memorable one! We ask our guests to enjoy all alcoholic beverages in moderation. The applicant is responsible for assisting the Holmes Student Center staff in enforcing all Holmes Student Center policies.

**Alcohol policy:** Alcohol service is offered to complement your event according to Illinois State Law & NIU policies. All alcohol service follows contracted guidelines and must be consumed in room / rooms reserved. Hours for alcohol service will be stated on contract with all service ending by 11:00pm {minimum 1 hour – maximum 5 hours}.

- **All alcohol (required / requested) used to service event contracted is to be provided by HSC.**
- HSC reserves the right to ID. all individuals.
- We reserve the right to monitor all alcohol service contracts and stop service if manager on duty deems it necessary.
- All alcohol service must be accompanied by a menu meal and/or reception and must include non-alcoholic beverages.
- HSC Food Service reserves the right to balance the ratio of menu food items contracted to the amount of alcohol service requested.
- It is an HSC policy that bar service will be closed during meal service. Bottles of wine or champagne (host or cash) may be placed on guest tables. The bottles will be removed from the tables two hours after service time even if they are not empty.

## **Bartenders are required on all alcohol service contracts.**

Each full (Host or Cash) bar service contracted cost \$125.00 for set up & first hour of service, each additional hour of service cost \$ 25.00. (Maximum of 4 consecutive hours)

Example: 1 hr. before dinner & 4 hrs after dinner (service cost totals \$225.00).

Each wine or wine with beer service contracted cost \$100.00 for set-up & first hour of service, each additional hour of service cost \$ 25.00.

**Host service contracted:** All drinks are paid by host.

Cost of drinks produced will appear on final bill.

**Cash Bar contracted:** (Price per drink ticket- redeemed for one drink)

All drinks are paid by individual guest.

**Priced per glass unless otherwise specified**

- House Mixed Drinks ..... \$ 3.65 + tax (\$4.00)
- Premium House Mixed Drinks ..... \$4.11 + tax (\$ 4.50)
- Call Mixed Drinks .....Priced Per Market
- House Beer and Wine .....\$2.75 + tax (\$3.00)
- Champagne (house).....&2.75 + tax (\$ 3.00)
- Pop Assortment .....\$ 2.00 + tax (\$ 2.20)
- Pop Table (self-serve)..... \$ 2.00 + tax per can

## Spirits

**House Liquor:** Smirnoff – Vodka, Bacardi – Rum, Malibu – Rum, Dewar’s – Scotch, Christian Brothers , Gin – Beefeaters, Kahlua, Bourbon, 7 Crown – Whiskey, C.C. – Blended Whiskey, Apricot Brandy, Amaretto, Peach Schnapps, Southern Comfort, Captain Morgan –Rum, Bailey’s, Seagrams VO

### Cocktails

- |                         |                     |
|-------------------------|---------------------|
| Bloody Mary             | Piña Colada         |
| Russian, Black or White | Rob Roy             |
| Fuzzy Navel             | Rum & Coke          |
| Gimlet                  | Salty Dog           |
| Gin & tonic             | Sea Breeze          |
| Manhattan               | Scotch & Water      |
| Mai Tai                 | Screwdriver         |
| Martini                 | Seven & Seven       |
| Old Fashion             | Amaretto Stone Sour |
| Cosmopolitan            | Vodka & Cranberry   |
| Whiskey Sour            |                     |

## Beer

**House Beer (bottled):**

Miller Lite, Miller Genuine Draft, O’Doul’s (Non-alcoholic) Bud, Bud Light, Amber Boch, Coors Light, Michelob, other beers available when Special Ordered.

**House Barrel Beer:**

Miller Lite or Miller Genuine Draft, Bud Light, Coors	\$130.00 + tax
Special Requests	Price per Market

*The number of Barrels you may purchase depends on the attendance guarantee*  
[HSC recommends one barrel per 100 guests]

# Wine List

Tax will apply to below wine list

**House Non-Alcoholic:** Non-alcoholic wine \$20

**House Wine Franzia:** \$15/ carafe

*Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot*

**Bottles of House Wine, Salmon Creek:** \$20/ bottle

*Chardonnay, White Zinfandel, and Cabernet Sauvignon*

**Premium wines:**

**Rodney Strong:**

*Chardonnay Chalk Hill - \$25, Sauvignon Blanc Charlottes Home - \$25, Cabernet*

*Sauvignon Sonoma - \$31, Merlot - \$31*

**Kenwood:**

*Chardonnay Sonoma - \$28, Sauvignon Blanc Reserve - \$28, Cabernet Sauvignon*

*Sonoma - \$31*

**Mouix:**

*Merlot - \$30*

**Acacia:**

*Pinot Noir - \$31*

**Sparkling Wine:**

*JFJ - \$20, Korbel - \$33, Domaine Reserve by Tattinger - \$42*

**Champagne Punch:**

*JFJ (California) - \$30 per gallon*

## Alcohol Special Orders

- Special alcohol requested for service at Event to be provided only by HSC.
- Special requests for alcohol need to be arranged at time of contract establishment.
- The amount of bottles or cases must be guaranteed 14 days prior to event. (Cost of alcohol to be determined by HSC Beverage director and will appear on your final bill.)
- Availability and brands are subject to change. HSC reserves the right to serve contracted requirement with above list if Special Requests are unattainable.



**Northern Illinois University**  
**Holmes Student Center**  
DeKalb, Illinois 60115-2875

### CUSTOMER ALCOHOL AGREEMENT

- I. We understand alcohol may only be consumed in contracted room during hours specified on contract.
- II. We understand wine bottles, carafes, or champagne contracted to guest tables for self - service will be removed 2 hours after served.
- III. We understand "Shots" will not be served if requested at any time.
- IV. In accordance with Illinois State Alcohol serving regulations: Bar personal may dispense (1) drink only per person per order.
- V. It is the HSC policy to provide all (required / requested) alcohol service contracted. {If event host is allowed to provide alcohol to be used at contracted event, HSC alcohol service policies apply.} In accordance with state laws of transportation for alcohol, no open or closed bottles may be removed by guest or host the evening of the event. UN- opened bottles may be picked up by appointment within the following business week. (If unclaimed, product becomes property of HSC.)
- VI. Guests may not bring alcohol into any facility. Any alcohol brought into an event by anyone is subject to confiscation and guests may be asked to leave.
- VII. We reserve the right to card all guests and stop service if Manager on duty deems it necessary.
- VIII. We ask you as Host to assist in communicating the Alcohol policies to your guests to prevent unnecessary conflicts at your event.

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Customer signature

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Date