HSC Campus Catering 2007-2008

Thank you for requesting a brochure for your special event with Holmes Student Center 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 banquets served by Holmes Student Center for Campus Catering
General Information

Contact information
- General Office (815-753-1743).
- HSC Conference office (815-753-1586) -- Multiple-day or multiple-facilities events
- Catering supervisor 815-753-1549
- Events involving alcohol 815-753-6548

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 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 needs to be served.

3. **Sales tax and other charges** -- Price quotes do not include applicable taxes of 9½%. 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. It is requested that groups refrain from beginning their program until Food Service has had 1 hour and 15 minutes to serve and clear. 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 on the contract if the Catering staff should stay and continue cleaning up during the event.

5. **Late Charge Policy/Serving Time** -- An additional charge will be assessed if your group delays serving time. For every 15 minutes beyond contracted serving time, a 10% fee will be charged.

6. **Special Dietary Needs** -- must be addressed with your event coordinator 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 and estimated attendance 11 days prior, the event is subject to cancellation at the discretion of the food service director.

8. **Guarantee** -- 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. Holmes Student Center reserves the right to balance the ratio menu items contracted to amount of alcohol service requested.

14. **Signature Event Billing** – Your event coordinator will explain your individual billing requirements. A non-refundable room deposit is required to hold a date and space. The deposit must be received 10 days to 2 weeks after booking the space.

**Deposit Fees:**

<table>
<thead>
<tr>
<th>Ballroom</th>
<th>$800.00</th>
<th>Regency $300.00</th>
<th>Blackhawk $200.00</th>
</tr>
</thead>
</table>

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 30 days prior to your event.

**Signature Service Includes:**

- Wait staff
- Full china 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, ice tea, 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 w/complimentary bottle of champagne or beverage of choice

**Student Information**

Holmes Student Center Catering offers to all approved student organizations, with an approved student account number, a 10% discount on theme buffet or classic buffet (HSC building events only). 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.

Effective 7/06
Rental Items

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

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.

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 (if available) ------------------------$15.00 each
Silk flower arrangements for tables (if available) ----------------------$5.00 each

Continual wait service (for all contracted events that need to be monitored by our staff) --------$20.00/hr/person

Skirting, includes cloth (white or black) -----------------------------$25.00 per table

Additional tablecloth service for rounds, cocktail tables or card tables (ask about our colored linens!) - $5.00 each

Pickard China Rental (complete service for 200 if available)  ----------------------$10.00 per person

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)

Tropical Sno
Minimum 50 people

1 hour service per person $2.25

Popcorn Cart
Minimum 50 people

1 hour service per person $1.75

Soft Drink Service
includes staff to pour 10oz glasses

2-3 hour service per person $3.25
4-5 hour service per person $4.25

Ice Sculpture
Market Price

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

All service is presented with disposable products, for self service.
All service includes linen tablecloths on food or beverage service tables only.
Additional linen available for a fee.

<table>
<thead>
<tr>
<th>Complete Meal Package</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Ideal for day business meetings</td>
<td></td>
</tr>
<tr>
<td>Disposable Service</td>
<td></td>
</tr>
<tr>
<td>$29.00 per person</td>
<td></td>
</tr>
</tbody>
</table>

**CMP Breakfast**
- one chilled juice
- asst. sweet bread tray
- fresh pastry assortment
- mini bagels w/cream cheese
- fruit bowl salad
- coffee and decaf coffee
- hot water w/asst. tea

**Theme Buffet Lunch**
- choice found on page 7

**CMP Afternoon Morsels**
- sweet tray assortment
- whole assorted seasonal fruit
- House salted snacks
- assorted pop
- Aquafina bottled water
- coffee and decaf coffee
- hot water w/asst. tea

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**Box Meal**

One Sandwich on Kaiser Roll
Roast Beef, Turkey, Ham or Vegetarian Sandwich
w/American or Swiss cheese
Lettuce, Tomato & Pickle
Bag of Chips
Vegetable snack or whole fruit
Cookie
Can of Pop

$9.95 per box

Bottle of Aquafina water may be substituted for pop

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**Executive Box Lunch**

Chicken Caesar Salad
or
One sandwich on multigrain bun
Cold chicken breast grilled w/honey mustard,
vegetarian or seafood sandwich
Apples w/caramel dip or fresh fruit cup
Specialty chips
Bottled water or juice
House mint treat

$14.95 per box

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**Welcome Basket**

Two Huskie waters
Two bottles of juice
Two seasonal fruits
Assorted snacks, candies and bars
Personalized note included

$19.95 each

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**Quick Refreshments**

Pepsi products including Aquafina
Whipped house cheese spread
w/assorted crackers, carrots & celery
Potato chips w/ dip or Nachos w/salsa
Cookie tray assortment

$5.95 per person
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 Charges may apply depending on service time requested.

Basic Package $3.75 per person
Choose 1 (A/B or C)
A. Choose 1 beverage & 1 snack
B. Choose 2 beverages
C. Choose 2 snacks

Package Two
$4.55 per person
choose 4 beverages

Package Three
$5.55 per person
Choose 2 snacks
Choose 1 cold morsel
Choose 2 beverages

Package Four
$7.25 per person
Choose 2 snacks
Choose 2 cold morsel
Choose 1 hot morsel
Choose 2 beverages

May add hot or cold Morsel to package four for 1.00 per person more, per item

Includes complimentary ice water station
Coffee and Decaf w/ Assorted sugars and creamers
Hot water w/ Assorted Tea, honey and lemon
Assorted Pepsi products, including Aquafina bottled water
Lemonade
Ice Tea – Raspberry or Unsweetened
Punch (Huskie, HSC, Strawberry Slush, or Cranberry)
Cider (Hot or Cold)
Hot Chocolate

Beverage

Assorted Snacks
Brownies (HSC)
Cheese cubes w/crackers
Chefs’ cookies
Deluxe mixed nuts
Goldfish crackers
House Chex Mix
Munchie Mix
Popcorn
Potato chips
Pretzels
Snackums
Tea Cookies

Cold Morsels
Apple slices w/taffy apple dip
Cucumber rye
Dessert bar assortment
Dill pickle roll-ups
Fresh fruit assortment
House cheese ball w/crackers
Sandwich, ribbon
(egg, tuna, ham & vegetarian)
Taco dip w/corn chips
Tortilla roll-up w/salsa
Vegetable pizza squares
Vegetable tray asst. w/dip
(ranch, / spinach / herb),

Hot Morsels
B-B-Q cocktail wiener
B-B-Q meat balls
Breaded ravioli w/sauce
Cheese puffs
Franks’n blanket
Popcorn chicken
(homestyle or Cajun)
Jalapeno Poppers w/cream cheese
Vegetable Egg Roll
(w/sweet & sour sauce)
Wing Dings
Breakfast Menu

**Continental**
Choose one chilled juice
Assorted small Danish Muffins
Mini bagels w/cream cheese
Coffee and Decaf Coffee
Hot water w/asst. tea bags
*Paper service*  
*No wait staff*
*Cloth included on line (90X90)*

$5.75 per person

**Deluxe Continental**, add fresh fruit
$7.50 per person

**Executive Buffet**
Asst. chilled juices *(choose 2)*
Two sweet items
Fresh fruit bowl *(seasonal)*
One main entrées
Scrambled Eggs
Two meats
One starch
Ice water
Coffee and Decaf coffee
Hot water w/asst. tea bags

$15.50 per person
7:30am or later

**Selections with Breakfast**

Chilled Juices: Orange, tomato, apple, pink grapefruit, cranberry, V-8, and grape

Sweets: Mini cinnamon rolls, Bakery fresh filled pastries, Danish and donuts, sliced roasted cinnamon apples, assorted homemade bagels *(chef’s choice)* w/toaster and cream cheese supplied, assorted sliced breakfast sweet breads, assorted yogurts

Entrées: Scrambled eggs, French toast w/ syrup, ham and cheese egg bake, quiche *(broccoli or spinach)*, sausage gravy with biscuits

Meats: Bacon, maple sausage patties, sausage links, baked chicken strips *(skinless & boneless)*, low fat turkey sausage links, premium corn beef hash

Starch: Hash browns with or without onions and green peppers, hash brown bake *(bake include onions and cheese)*

**Holmes Student Center Brunch**

$24.00 per person  
*(30 person minimum)*

Includes: coffee, tea, hot water, assorted juices,  
Asst. cereal w/milk, pastries and breakfast sweet bread tray, fresh seasonal fruit, scrambled eggs, bacon and sausage, Chef seasonal vegetable blend, French toast w/syrup

Choose one: Red skin mashed potatoes or hash browns
Choose one: Baked ham, roast beef slices or baked chicken
Choose one: Oven roasted salmon with dill shallot butter, Creole shrimp Jambalaya or peel & eat shrimp

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Holmes Student Center Campus Catering  
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Theme Buffet

Self-Served w/Disposable Service ware, paper napkins (No Substitutions)
Beverages: coffee, ice water, iced tea and lemonade

Guest meal tables are clothed. Buffet tables are clothed & skirted.
Additional tables cloth & skirted (25.00 each)

*Denotes choice is suited for vegetarian needs

**Sandwich buffet** $14.00
**Sandwich buffet** with Soup du Jour and crackers $15.00
(Vegetarian soup may be substituted)

**Includes:** Turkey breast, roast beef, salami, ham, American, Swiss, and Provolone cheese
**Select two:** Cole slaw, potato salad, fruit bowl salad, baked beans, rotini salad, broccoli & cauliflower salad w/raisins
**Includes:** Assorted buns & bread, chips, dill pickle spears, lettuce, onion, tomato, condiments
**Dessert:** Assorted cookie and bar tray

**Deluxe Salad Bar** $15.00

**Includes:** Mixed salad greens (tomatoes, cucumbers, carrots, cheese, croutons, green peppers, cauliflower sunflower seeds, beets, broccoli, Julienne ham & turkey), 3 prepared salads of the day
**Includes:** Soup du Jour (vegetarian soup may be substituted), breadsticks and crackers
**Dessert:** Assorted cookie and bar tray

**Pizzeria Buffet** $15.00

**Includes:** Cheese, vegetable, sausage, or pepperoni pizza (choose three), Italian tossed salad, seasonal fruit tray, bread sticks
**Dessert:** Assorted cookie and bar tray

**Lite Lunch I** $15.00

**Soup:** Soup du Jour w/crackers (vegetarian soup may be substituted)
**Includes:** fresh seasonal fruit bowl assortment, gourmet raw vegetable bits w/herb dip, assorted small rolls & breads w/ shredded lettuce for sandwich
**Select three:** egg salad, tuna salad, ham salad, turkey salad, Crabb salad, chicken salad
**Dessert:** Assorted cookie and bar tray

**Lite Lunch II** $15.00

**Soup:** Soup du Jour w/crackers (vegetarian soup may be substituted)
**Includes:** Caesar salad, vegetarian Italian pasta salad, grilled chicken strips, homemade croutons,
**Dessert:** Assorted cookie and bar tray

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

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Classic Buffet

*Self-Served w / disposable service ware and seasonal paper napkins*
*Guest tables clothed / Buffet lines for service clothed and skirted*
*Beverages included: Water, coffee, ice tea and lemonade*
*Additional tables cloth & skirted (25.00 each)*
*Denotes choice is suited for vegetarian needs*

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

House Deluxe Buffet

$21.00

Mixed Green Salad with choice of three dressings (Raspberry Vinaigrette, Ranch, Thousand Island, Italian Lite, or Western), fruit salad bowl, roll assortment w/ butter & margarine and the following:

*Select one:* vegetarian primavera, red beans and rice, Asian veggie noodles.
*Select two:* baked boneless chicken breast w/apple glaze, chicken cordon bleu, sliced rounds of beef w/au jus, steamed cod loin w/dill shallot butter, sliced turkey breast, sliced pork roast w/pan gravy
*Select three:* dill potatoes parmesan, baked potatoes, wild rice blend, buttered broccoli and cauliflower, ginger carrots, peas w/pearl onions, chef seasonal vegetable blend

Dessert buffet includes: layer cake assorted, cheese cake assorted, fruit pie assortment

Holmes Student Center Buffet

$18.00

Mixed salad with three dressings (Caterers’ choice), fruit salad bowl, mashed potatoes w/gravy, roll assortment w/ butter & margarine and the following:

*Select one:* corn, peas, green beans, mixed vegetables
*Select one:* Baked chef seasoned chicken, ham sliced au Cider, turkey sliced au jus, baked meat loaf, chicken Kiev
*Select one:* Beef stew & biscuit, mixed green salad w/three dressings (Caterers’ choice), Italian antipasto salad

Dessert buffet includes: cream cheese cups, bar cookies assortment, angel food cake w/strawberries, chocolate & whipped cream

Italian Buffet

$19.00

Pasta w/meatballs in red sauce, *Marinara sauce, Chef’s Italian vegetables, garlic toast, fruit salad bowl and the following:

*Select one:* mixed green salad w/three dressings (Caterers’ choice), Italian antipasto salad
*Select two:* meat or vegetable lasagna, cheese ravioli, chicken Marsala, Italian sausage w/onion and green peppers

Dessert buffet includes: sweet tray assortment (may include seasonal cookies, mini chocolates, lemon bars, short bread bites, mini cheesecake, chocolate dipped strawberries, assorted house creations)

Option to substitute any dessert buffet selection at market price

Classic Buffet requesting signature service, to be used as a special occasion (wedding, anniversary, etc…) with HCS china are double the per person price
Signature Reception

All Service is presented Buffet style with upscale plastic service. Tablecloths and skirting included.

China and/or Butler service available w/Continual Wait Service charge
Non alcoholic Beverage packages found on page 5
Alcohol service may be contracted to complement your signature reception (page 14-15)

<table>
<thead>
<tr>
<th>Package</th>
<th>I.</th>
<th>II.</th>
<th>First hour service</th>
<th>$ per person</th>
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<tbody>
<tr>
<td>Basic</td>
<td>3 choices</td>
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<td>$5.95</td>
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<tr>
<td>Package A</td>
<td>3 choices</td>
<td>2 choices</td>
<td>First hour service</td>
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<td>Package B</td>
<td>3 choices</td>
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<td>First hour service</td>
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<tr>
<td>Package C</td>
<td>3 choices</td>
<td>4 choices</td>
<td>3 choices</td>
<td>$18.00</td>
</tr>
</tbody>
</table>

Additional hours of service will be priced per request

I. Antipasto Tray
   Cheese Board w/gourmet crackers
   Crispy fried wonton chips w/sweet & sour sauce
   Fruit pizza
   Fresh tortilla chips w/Pico de Gallo
   Gourmet Vegetable Tray with Dip
   Seasonal fresh fruit tray w/Dip
   Stuffed cherry tomatoes and cucumber rounds

II. Bacon wrapped water chestnut
    Beef meatball in forest mushroom demi glace
    Beer battered zucchini wedges
    Broccoli & cheese bites
    Mini Quiche (Chef’s choice)
    Rumaki assortment (Bacon wrapped chicken liver)
    Smoked Salmon Mousse w/gourmet crackers
    Seafood Stuffed mushroom
    Fruit & cheese Kabobs
    Gnocchi pasta assorted
    Tomato basil bruschetta w/country bread

III. Bacon wrapped shrimp
     Breaded parmesan artichoke heart
     Chilled Shrimp Bowl w/cocktail sauce
     Empanada (chicken or beef)
     Portobello Puff
     Vegetable Samosa w/fruit Chutney
Signature Chef Banquets

All dinners served with assorted specialty breads
Combination plate will be priced per request

Signature served meals on Pickard China $50.00 per person, except where noted.

HSC China $43.00

Filet of Beef Tenderloin
w/ dill shallot butter
Red Skin Mashed Potatoes
(6 oz. or 8 oz.)
Market price

Chicken Maria
(aparagus red pepper stuffed breast)
Rice Pilaf

Filet of Beef Tenderloin
w/ dill shallot butter
Red Skin Mashed Potatoes
(6 oz. or 8 oz.)
Market price

Chicken Piccata
(Sautéed chicken breast w/fresh lemon, capers & mushrooms)
on Roasted Garlic Rice

Filet of Beef Tenderloin
w/ dill shallot butter
Red Skin Mashed Potatoes
(6 oz. or 8 oz.)
Market price

Chicken Parmesan
(w/Penne Noodles)

Filet of Beef Tenderloin
w/ dill shallot butter
Red Skin Mashed Potatoes
(6 oz. or 8 oz.)
Market price

Pork Loin Roast
(w/Pan Gravy)
Mashed Potatoes or Fire Roasted Sweet Potatoes

Filet of Beef Tenderloin
w/ dill shallot butter
Red Skin Mashed Potatoes
(6 oz. or 8 oz.)
Market price

Oven Poached Salmon
(w/ dill shallot butter)
Parsley Red Potatoes

Chicken Piccata
(Sautéed chicken breast w/fresh lemon, capers & mushrooms)
on Roasted Garlic Rice

Filet of Beef Tenderloin
w/ dill shallot butter
Red Skin Mashed Potatoes
(6 oz. or 8 oz.)
Market price

Oven Poached Salmon
(w/ dill shallot butter)
Parsley Red Potatoes

Chicken Parmesan
(w/Penne Noodles)

Filet of Beef Tenderloin
w/ dill shallot butter
Red Skin Mashed Potatoes
(6 oz. or 8 oz.)
Market price

Oven Poached Salmon
(w/ dill shallot butter)
Parsley Red Potatoes

Chicken Piccata
(Sautéed chicken breast w/fresh lemon, capers & mushrooms)
on Roasted Garlic Rice

Filet of Beef Tenderloin
w/ dill shallot butter
Red Skin Mashed Potatoes
(6 oz. or 8 oz.)
Market price

Oven Poached Salmon
(w/ dill shallot butter)
Parsley Red Potatoes

Chicken Piccata
(Sautéed chicken breast w/fresh lemon, capers & mushrooms)
on Roasted Garlic Rice

Filet of Beef Tenderloin
w/ dill shallot butter
Red Skin Mashed Potatoes
(6 oz. or 8 oz.)
Market price

Oven Poached Salmon
(w/ dill shallot butter)
Parsley Red Potatoes

Chicken Piccata
(Sautéed chicken breast w/fresh lemon, capers & mushrooms)
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w/ dill shallot butter
Red Skin Mashed Potatoes
(6 oz. or 8 oz.)
Market price

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(w/ dill shallot butter)
Parsley Red Potatoes

Chicken Piccata
(Sautéed chicken breast w/fresh lemon, capers & mushrooms)
on Roasted Garlic Rice

Filet of Beef Tenderloin
w/ dill shallot butter
Red Skin Mashed Potatoes
(6 oz. or 8 oz.)
Market price

Oven Poached Salmon
(w/ dill shallot butter)
Parsley Red Potatoes

Chicken Piccata
(Sautéed chicken breast w/fresh lemon, capers & mushrooms)
on Roasted Garlic Rice

Beef Sirloin Broil
Tender marinated beef slices w / mushroom demi glace
over red skin mashed potatoes

Rotolo (vegetarian entrée)
(Spinach, Egg & Tomato Pasta rolled w/veggies & ricotta cheese)
Served w / fresh tomato sauce

Beef Sirloin Broil
Tender marinated beef slices w / mushroom demi glace
over red skin mashed potatoes

Filet of Beef Tenderloin
w/ dill shallot butter
Red Skin Mashed Potatoes
(6 oz. or 8 oz.)
Market price

Filet of Beef Tenderloin
w/ dill shallot butter
Red Skin Mashed Potatoes
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(6 oz. or 8 oz.)
Market price

Filet of Beef Tenderloin
w/ dill shallot butter
Red Skin Mashed Potatoes
(6 oz. or 8 oz.)
Market price

Choose one vegetable to accompany the above meals:

- Seasonal chef’s Medley
- Holmes blend: young green beans, corn and peas in butter sauce
- Edamame and mushrooms: Asian soy bean sautéed w/soy sauce & white wine
- Fresh whole green beans
- Sautéed zucchini and asparagus w/ pepper & onions
- Peas and pearl onions
- Sunshine blend: Fresh green beans, wax beans and julienne carrot

Choose one salad to accompany the above meals:

- Mixed green salad
  (½ baby greens, ½ iceberg lettuce, cherry tomato, cucumber, croutons)
- House Caesar Salad
- Spinach Salad with fresh strawberries
- Seasonal assorted fruit w/side of yogurt dressing on a bed of lettuce

Menu for ages 3-12, $8.95 per person(two and under no charge)

Chicken Nuggets w/B-B-Q 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. A $2.00 per guest addition will be charged for events with multiple entrée service.
Signature Buffet

*Signature Service provided
All dinners served with assorted specialty rolls
Beverage service included

*denotes vegetarian entrée

“The Gourmet Buffet” includes: Two entrées, three side dishes of your choice and three salad accents
HSC disposable $35.00 / HSC china $38.00 / Pickard $ 45.00

“The Elite Buffet” includes: Three entrées, three side dishes of your choice and three salad accents
HSC disposable $38.00 / HSC china $43.00 / Pickard $50.00

Extra sides will be per person additional
Guests under 13 years of age will be charged 50% less when accompanied by an adult

Entrée Choices - Chafer Presentation

Baked Whole Ham au Cider
Chicken Florentine
(grilled boneless skinless breast w/spinach butter sauce)
Chicken Parmesan
(sautéed boneless breast w/mozzarella cheese and fresh tomato basil sauce)
Lemon Rosemary Chicken
Fresh Roasted Turkey Breast w/Pan Gravy
*Pesto Portobello Pasta
Poached Filet of Salmon w/dill shallot butter
Roast Beef in Red Wine and Forest Mushroom Sauce
Roast Pork Loin w/Pan Gravy

Entrée Choices - Hand-Carved

Steamship Round of Beef (minimum of 70) ($100.00 carving fee)
Boneless Round of Beef (20-70 guests) ($50.00 carving fee)
Fresh Roasted Turkey Breast ($50.00 carving fee)
Boneless Whole Baked Ham ($50.00 carving fee)
Chef’s Roast Rib Eye of Beef (includes carving fee offered at market price)
Signature Buffet
choice of side dishes

Potatoes and More

Anna potatoes
Broiled sliced potatoes w/veggie stock & parmesan cheese

Baked potatoes (oil and salted)

Couscous w/chive
Sauté of mini pasta w/chive & veggie stock

Fire roasted sweet potatoes

Parsley potatoes
Steamed red skin potato w/parsley & butter

Rice & vegetable pilaf

“Holmes”-made
red skin mashed potatoes

Vegetables

Seasonal chef’s Medley

Holmes blend
young green beans, corn and peas in butter sauce

Edamame and mushrooms
Asian soy bean sautéed w/soy sauce & white wine

Fresh whole green beans

Sautéed zucchini and asparagus w/ pepper & onions

Peas and pearl onions

Sunshine blend
Fresh green beans, wax beans and julienne carrot

Salads to Accent (choose three)

Amish Potato Salad

Antipasto Salad
Asst. veggies, meat & cheese marinated

Asian Crunchy Cole Slaw
Ramen Noodles w/Sunflower Kernels

Chinese pasta salad (spicy)
Pasta w/pea pods and carrots in a sesame sauce

Citrus Wild Rice Salad
w/cashews & dried cranberries

Fresh seasonal fruit bowl

Holmes Pasta Salad
w/vegetables in a vinaigrette

Mediterranean Tortellini Salad

Tuscan Roasted Veggie Pasta Salad
vinaigrette

Garden Vegetable Marinade
(corn, tomato, cucumber, celery, peppers, carrots, & onion)

Caesar salad
Romaine pieces, fresh parmesan cheese, croutons
w/ Caesar dressing

Chopped Salad Layers
w/ or w/o bacon in a herb vinaigrette or creamy dressing

Spinach salad
w/mandarin oranges & almonds

Mixed salad greens w/homemade croutons
w/choice of three (3) dressings:

1000 Island
Honey mustard
Italian light
Poppyseed
Buttermilk Ranch
Ranch fat free
Raspberry vinaigrette fat free
Island Honey French
Sweet Garden Italian
Desserts

Dessert items chosen without signature menu or reception are subject to a 30% surcharge

Classic Dessert Buffet
Choose 3 for $4.95 per person

Angel Food Cake w/strawberries & whipped cream accompaniment
Carrot Cake w/Cream Cheese Frosting
Classic Cheesecake
Cream Pie assortment (chocolate, lemon, banana, coconut)
Fruit Pie assortment (apple, blueberry, cherry)
German Chocolate Cake
Lemon Chiffon Pie
Mousse Assortment
Assorted Fruit Cheesecake Mini’s
Sweet Tray Assortment

Decadent Confectionary Platter
1 platter per guest table

Mini Dessert Bites
$21 per table of 6
$26 per table of 8

Decorated Sheetcake
(must have your design submitted
10 business days prior to your event)

½ sheet serves 40  $95.00
full sheet serves 70-80  $150.00

Choice of yellow, chocolate, or marble

Continuous Wait Service may apply for
Catering to cut and serve cake
$20 per hour per person

Signature Desserts
$4.75 per person

Dark Chocolate layer Cake
w/ white chocolate mousse garnish

Lemon Layer Cake w/raspberry sauce

Tiramisu

White Chocolate Cheesecake w/raspberry sauce

Red Velvet Layer Cake

Ice Cream Party
$4.25 per person

Vanilla Ice Cream w/whipped cream
(chocolate ice cream available upon request)

choice of four toppings:
strawberries in syrup
chocolate syrup
sliced bananas
melted caramel
Oreo pieces
M & M’s plain
Nuts
Holmes Student Center

Host or Cash Bar

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

Hour of bar operation will be stated on contract. It is University policy that bar service must close during meal service. You may purchase bottles of Champagne, carafes or bottles of wine for each table (host or cash). Wines served at the dinner table will be removed two hours after serve time (empty or full).

Alcohol is to be served according to contract guidelines. We recommend one Bar per 100 Guests. We reserve the right to I.D. all individuals. Holmes Student Center Food Service reserves the right to balance the ratio of menu food items contracted to amount of alcohol service requested. Alcohol may be consumed only in room reserved. We reserve the right to stop alcohol service if manager deems it necessary. We reserve the right to monitor all alcohol service from reception to full Bars.

Bartenders are required on all bar service contracted. There will be a charge of $100.00 for the first hour per bar and $20.00 for each additional hour per bar, after the first hour of service. The maximum hour of bar operations will be limited to 4 consecutive hours. Example: before dinner 1 hour & after dinner 4 hours maximum ($100 + $80 = $180).

Hors d'oeuvre service (requesting self serve alcohol) requires a continuous service charge of $20 per hour.

Cash Bar:
All drinks are paid for by the individual guests.

Host Bar:
All drinks served at party are paid for by event host. The host is only charged for set up, hours of service, and drinks prepared.

Special liquor requests need to be arranged at time of contract establishment. Pop is available with all Bars. Availability and brand are subject to change

Priced per glass unless otherwise specified

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Liquor Drinks</td>
<td>$4.11 + tax ($4.50)</td>
</tr>
<tr>
<td>Mixed Liquor Drinks</td>
<td>$3.65 + tax ($4.00)</td>
</tr>
<tr>
<td>Beer and House Wine</td>
<td>$2.75 + tax ($3.00)</td>
</tr>
<tr>
<td>Premium Wines</td>
<td>Priced on request</td>
</tr>
<tr>
<td>Assorted Pop</td>
<td>$1.37 + tax ($1.50)</td>
</tr>
<tr>
<td>Champagne</td>
<td>$2.75 + tax ($3.00)</td>
</tr>
</tbody>
</table>
**House Wine:** Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

**Bottles of Wine (house):** Salmon Creek: (Chardonnay, White Zinfandel, and Cabernet Sauvignon)

**Premium wine:** Rodney Strong: (Chardonnay, Cabernet Sauvignon, Merlot and Sauvignon Blanc) customer request Wine (if available - additional charge)

**House Champagne:** JFJ (California)

**Premium Champagne:** Korbel

**House Beer (bottled):** Miller Lite, Miller Draft, O’douls (Non-alcoholic) Bud, Bud Lite, Amber Boch, Michelob

**House Barrel Beer:** Miller Lite or Miller Genuine Draft, Bud Lite. More choices available upon request with additional charge.

The number of Barrels you may purchase depend on the attendance guarantee

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Non-Alcoholic Wine</td>
<td>$20.00 + tax</td>
</tr>
<tr>
<td>Champagne</td>
<td>$20.00 + tax</td>
</tr>
<tr>
<td>Premium Champagne</td>
<td>$30.00 + tax</td>
</tr>
<tr>
<td>Champagne Punch (serves 20)</td>
<td>$30.00 + tax</td>
</tr>
<tr>
<td>Wine Bottles (house)</td>
<td>$20.00 + tax</td>
</tr>
<tr>
<td>Carafe of Wine (House)</td>
<td>$10.00 + tax</td>
</tr>
<tr>
<td>¼ Barrels of Beer</td>
<td>$100.00 + tax</td>
</tr>
<tr>
<td>Premium Wines</td>
<td>$30.00 + tax</td>
</tr>
<tr>
<td>Corking Fee (table service only)</td>
<td>$10.00 (750 ml bottle)</td>
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<tr>
<td>Self Serve Pop Station</td>
<td>$1.75 (can) + tax</td>
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</table>

**House Liquor**

<table>
<thead>
<tr>
<th>Item</th>
<th>Cocktails</th>
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</thead>
<tbody>
<tr>
<td>Smirnoff - Vodka</td>
<td>Bacardi</td>
</tr>
<tr>
<td>Gin Bacardi – Rum</td>
<td>Bloody Mary</td>
</tr>
<tr>
<td>Malibu – Rum</td>
<td>Russian, Black or White</td>
</tr>
<tr>
<td>Dewars – Scotch</td>
<td>Fuzzy Navel</td>
</tr>
<tr>
<td>Christian Brothers – Brandy</td>
<td>Gimlet</td>
</tr>
<tr>
<td>Kahlua</td>
<td>Gin &amp; tonic</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Manhattan</td>
</tr>
<tr>
<td>7 Crown – Whiskey</td>
<td>Mai Tai</td>
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<tr>
<td>C.C. – Blended Whiskey</td>
<td>Martini</td>
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<tr>
<td>Apricot Brandy</td>
<td>Old Fashion</td>
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<tr>
<td>Amaretto</td>
<td>Piña Colada</td>
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<tr>
<td>Peach Schnapps</td>
<td>Bacardi</td>
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<tr>
<td></td>
<td>Bloody Mary</td>
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<tr>
<td></td>
<td>Russian, Black or White</td>
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<tr>
<td></td>
<td>Fuzzy Navel</td>
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<td></td>
<td>Gin &amp; tonic</td>
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<td>Manhattan</td>
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<td></td>
<td>Old Fashion</td>
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<tr>
<td></td>
<td>Piña Colada</td>
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Northern Illinois University
Holmes Student Center Campus Catering
Page 15
Alcohol Guidelines

- We will adhere to **contracted hours of service.** Continuous bar service may not exceed 4 hours.
- Wine & Champagne bottles will be removed from tables 2 hours after they are served.
- “Shots” will not be served at any time.
- In accordance with state alcohol serving regulations, bar staff can only dispense 1 drink per person per time.
- In accordance with state law on the transportation of alcohol, open bottles of alcohol may not be removed from the banquet room even if the customer has supplied them. Unopened bottles supplied by the customer can be picked up the following business day after an event.
- Wedding guests shall not bring alcohol into any facility. Any alcohol brought into an event by a guest is subject to confiscation and guests may be asked to leave. We ask the assistance of the wedding party in communicating this policy to all wedding guests and we seek assistance from the wedding party in preventing unnecessary conflict at your event.

__________________________________________  ______________________________________
Customer signature                  Date