NOTE

These prices are for service to all of NIU Campus
http://www.hsc.niu.edu/hsc/er

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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 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 Requirements** -- Packages requested for delivery $100 minimum Buffets/Banquets Service, Minimum 20 guests

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.

Northern Illinois University
HSC Campus Catering
Page 1
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.]

**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 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.

Effective 1/2012
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 .......... $8.00 each
  Each Additional Carnation ......................................................... $3.75

Special Occasions Silk Centerpiece .............................................. $15.00 each
  (if available)

Continual Wait Service................................................................. $25 per person per hour
  (for all contracted events that need to be monitored by our staff)

Skirting, includes cloth (white or black) ....................................... $25 per table

Additional tablecloth service for rounds, cocktail tables or card tables .... $6.00 each
  (ask about our colored linens!)

Pickard China Rental ................................................................. $15.00 per person
  (complete service for 200 if available)

Holmes Student Center China .........................................................
  [Monday-Friday] ........ $6.00 per person
  [Saturday and Sunday].... $10.00 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 (Themed) .................................................................. Market Price

Tropical Sno- Tropical Sno cart creates flavored, shaved ice .............. Market Price
  Minimum 50 people

Soft Drink Service ........................................................................
  2-3 hour service per person $4.00
  ........................................................................... 4-5 hour service per person $5.00
  Includes staff to pour 10 oz glasses

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: $32.00 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

Breakfast: Chilled Juices, House Sweet Breads and Breakfast Pastries, Mini Bagels w/Cream Cheese and Butter, Seasonal Fruit Bowl, Hard Boiled Eggs, Yogurt

Lunch: Menu Selections page 7, Standard Italian Buffet page 8, Box Meals Below

Afternoon Break: Whole Assorted Seasonal Fruit, House Salted Snack and House Sweet snacks Individually Packaged

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

AL A CART OPTIONS

A.M. VALUE PACKAGE............................................................... $3.00 per person
Wrapped Muffins or Danish with Juice boxes

INTERMISSION PACKAGE........................................................ $3.00 per person
Wrapped Cookie [House assortment] with Pepsi products

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...[SELECT A, B OR C]..................................................$5.25 PER PERSON
A. Choose one beverage and one snack
B. Choose two beverages
C. Choose two snacks

REFRESHMENTS PACKAGE TWO.......................................................$8.75 PER PERSON
Choose two snacks, two cold morsel, and two beverages

REFRESHMENTS PACKAGE THREE....................................................$10.25 PER PERSON
Choice three snacks, three cold morsel, and three beverages

*Add 1 hot or cold morsel to Package Two or Three for $2 per person

ASSORTED SNACK
Rice Krispies
Tea Cookies
Chef's Cookies
Mixed Nuts
Goldfish Crackers
Sun Chips
House Chex Mix
Munchie Mix
Popcorn
Potato chips
Pretzels
Gardeottos
Rite Bite/100 Calories
Nacho Chips and Salsa

COLD MORSEL
Apple Slices w/ Caramel Dip
Cucumber Slices on Rye
Vegetable Pizza Squares
Cheese Cubes and Crackers
HSC Brownies
Mini Cheese cakes
Fresh Fruit Assortment
Hummus with Pita Chips
Petite Salad Sandwiches
(Tea, tuna, ham, and vegetarian)
Taco Dip with Corn Chips
Tortilla Roll-up with Salsa
Vegetable Tray Asst. with Dip
(Ranch or Herb)
Deli Spiral Assortment

HOT MORSEL
BBQ Cocktail Wieners
BBQ Meat Balls
Breaded Ravioli w/ Red Sauce
Mini Beef Taquito
Pepperoni Puff (baked)
Nacho Cheese Stick
Popcorn Chicken
(Home Style or Cajun)
Mini Beef Burritos
Mozzarella - Parmesan Puff
Vegetable Tray Assortment
Sweet and Sour Sauce
Wing Dings
Mini Sweet Potato Tots
Mini Chicken Taco

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, Cranberry, Lemon Berry)
Cider (Hot or Cold)
Hot Chocolate
Strawberry Slush Punch [Not Available with Basic Package]

BEVERAGE PACKAGE ONLY [CHOOSE FOUR] .... $5.50 PER PERSON
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 with all packages.
Guest tables are clothed on Holmes Country Breakfast Buffet and HSC Brunch.
Additional linen available for a fee (see pg 3)

Continental..........................................................$7.00 per person

Includes: Assorted Fruit Danish, Donut Holes and Mini Bagels with Cream Cheese
Beverages: Coffee, Decaf, Hot Water with Tea Bag assortment, Orange Juice, Ice Water

Breakfast Box Meal .............................................. $10.00 per person

Includes: Wrapped Danish or Muffin, Mini Bagel w Cream cheese, Whole Fruit,
Cereal Bar, Hard Boiled Egg, Yogurt, Juice Box

Deluxe Continental...............................................$10.00 per person

Includes: Fresh Cut Seasonal Fruit Bowl, Breakfast Pastry [Fruit Danish,
Cinnamon rolls, Mini Muffins, Mini Bagels with Cream Cheese]
Select One Juice: Orange, Apple, Grape
Add One for $1.00 p/p: Hard Boiled Eggs, Cereal assortment w/ 2% Milk
Yogurt (Blueberry, Strawberry or Vanilla) with Granola
Beverages: Coffee, Decaf, Hot Water with Tea Bag Assortment, Ice Water

Holmes Country Breakfast Buffet..............$18.50 per person

Includes: Fresh Cut Seasonal Fruit Bowl, House Yogurt, Hash Browns,
Scrambled Eggs, French Toast Sticks with Syrup, Bacon, Sausage Patties
Breakfast Pastries House assortment: [Fruit Danish, Cub Paws, Cinnamon Danish,
Mini Muffin assortment and Bagels w/ Cream Cheese]
Select Two Juices: Orange, Apple, Cranberry, Grape
Beverages: Coffee, Decaf, Hot Water with Tea Bag Assortment, Ice Water

Holmes Student Center Brunch.......$33.00 per person
(30 person minimum) On HSC China with Wait Staff

Includes: Assorted Cereal with Milk, Fresh Seasonal Fruit with Yogurt,
House Juice Assortment, Sweet Breads, Breakfast Pastries and Oven Fresh Bagels
Select Four: Scrambled Eggs, Mini Cheese Omelets w/ Herb Butter Sauce,
Fruit Filled Belgian Crepes, French Toast w/ Maple Syrup,
Biscuits with Sausage Gravy, Red Skin Mashed Potatoes,
Hash Browns, Seasoned Potato Nuggets, Chef’s Seasonal Vegetable
Select Three: Oven Poached Salmon with Dill Shallot Butter, Peel & Eat Shrimp,
Bacon, Sausage patties or links, Baked Ham, Sliced Roast Beef, Baked Chicken
Beverages: Coffee, Decaf, Hot Water with Tea Bag Assortment, Ice Water
**Theme Buffet**

_HSC Disposable Service / Buffet are all self serve_

*Unless specified, Beverages include: Coffee, Ice Water, Ice Tea and Lemonade.*

_Guest meal tables are clothed. Buffet tables are clothed & skirted._

*Additional Tables Requested: Clothed and / or skirted… (See page3)*

_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*

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**Holmes Pizza** ................................................................. $13.00p/p

[Available 11am-3pm Monday—Friday]

* Cheese, Pepperoni, *Vegetarian Pizza w/ Bread Stick and Red sauce

Chocolate Chip Cookies ..........Pepsi Assortment and Aquafina

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**Deluxe Salad Buffet** ............................................... $14.50p/p

Soup duJour w/ Crackers, Mixed Green Salad with House Dressing,
Tomatoes, Cucumbers, Carrots, Green Peppers, Black Olives, Broccoli,
Garbanzo Beans, Cauliflower, Julienne Ham and Turkey, Bacon Pieces
Egg or Tuna Salad w/ Dinner Rolls … Fresh Fruit Wedges

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**Nacho “Potato “Buffet**................................. $14.50p/p

*Baked Potato, Chopped Bacon, Beef Taco Meat, *Steamed Broccoli,
*Roasted Corn, Black Beans, Peppers, Onion Combo, Cheese Sauce,
Nacho Chips, Salsa … Apple slices with Caramel dip and Brownies

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**Lite Lunch** ................................................................. $17.00p/p

Soup Du Jour with Crackers, *Caesar Salad, *Vegetarian Italian Pasta salad,
Grilled Chicken Strips, Homemade Croutons, Soft Bread Sticks

* Fresh Melon Tray,

Angel Food Cake, Chocolate sauce and Strawberries with Whipped Cream

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**Back Yard buffet** ................................................... $17.00p/p

Hot Dog and Pub Burger with Buns,* Penne Veggie vinaigrette Salad,
Potato Chips, Pickles, Lettuce, Tomatoes, onions, Ketchup, Mustard,
Seasonal fruit Tray … House Cookie Assortment

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**Sandwich Buffet** ...................................................... $17.00 p/p

Turkey Breast, Roast Beef, Salami, Ham,* Garden Veggie Spread

American, Swiss, Provolone, Buns and Bread

Tomato, Pickles, Lettuce. Onions, Mayo, Mustard, butter

Potato Salad and Fresh Fruit Bowl…..House Dessert Bar Tray

[Natural Turkey or* Marinated Roasted Portobello Mushroom available @ $1.50p/p]

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**Hot Sandwich Buffet** ............................................. $17.00p/p

Italian Beef with French Roll, Sweet peppers, Giardinera, Mozzarella

BBQ Chicken Breast with Whole grain Bun, Lettuce, Tomatoes

* HSC Macaroni cheese Salad, Cole slaw, Potato Chips

Cupcakes

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Theme Buffet Cont.
Directional Information on page 7 applies to page 8

**Italian Buffet**

- *Mariana Sauce, Meatballs in Red Sauce, Rotini Pasta,
- Italian Blend Vegetable, Garlic Bread, Parmesan Cheese
- Romaine and Mixed greens with Tomatoes, Olives, Peppers, in Italian Dressing
- Fresh Fruit Bowl
- Dessert: Chef’s Cookies

Price: $18.00 p/p

**Italian Buffet Deluxe**

Includes: All the above with herb Roasted Chicken Breast
- Dessert: Chocolate Truffle Cookies and Mini Cannoli

Price: $22.00 p/p

**Pacific Rim**

- Korean BBQ Chicken Chunks, Steamed Cod, **veggie Spring Roll with Sweet and Sour
- Steamed White Rice, Midori Veggies, Pan Rolls
- Tropical Fresh Fruit Bowl and Asian Nappa Slaw
- Dessert Bar tray: coconut, Lemon and Key Lime

Price: $23.00 p/p

**Down Holmes Buffet**

- Oven Fried Chicken, Ham with Cider, *Baked Macaroni and Cheese
- *Corn Soufflé, Baked potato, sour cream & Better, Dinner Rolls with Butter
- Black Bean Salad, Cucumbers and Onions in a sour cream Sauce, Fresh Fruit Bowl
- Dessert: Pecan Bars and Peach Cobbler

Price: $23.00 p/p

**Classic Holmes Buffet**

- Sliced roast Beef AuJus, Roasted Turkey Breast *Cheese Stuffed Shells in Red Sauce
- Mashed potatoes, Cut Green Beans, Dinner Rolls with Butter
- Mixed Salad Greens with House Dressings, Fresh Fruit Bowl
- Dessert: White Chocolate and Chocolate Nut Sheet cake

Price: $23.00 p/p

**Additions:**
- *Veggie Burger at $2.00 p/p
- Soup of the Day at $1.50 p/p
- Substitutions Requested at Market Price.

**Green Your Theme Buffet**
[Ask your event planner for Green Disposable service .... $3.00 per person]
[Ask you event planner for China Service .... $6.00 per person]
Signature Hors D’ Oeuvres

All service is presented Buffet style with upscale plastic service. Tablecloths and skirting included. China and / or Butler Service (* Butler service) available with an Additional charge. (see page 3) Priced for 1 hour service, additional hours of service will be priced per requested. Non-alcoholic Beverage packages found on page 5. Alcohol Service may be contracted to complement your Signature Reception (page 16-18)

Package A .................................................................................. $8.50 P/P
(3- Choices from Cold)

Package B .................................................................................. $15.00 P/P
(3 Choices from Cold - 3 Choices from Hot)

Package C .................................................................................. $19.00 P/P
(4 Choices from Cold - 4 Choices from Hot)

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Cold
Antipasto Tray (Vegetables)                  Cheese Board (Cubes and Spread) with Gourmet Crackers
Pico de Gallo with Fresh Corn Chips         Gourmet Vegetable Tray with Dip
Relish Tray (Assorted Olives and Pickles)   Seasonal Fresh Fruit Tray with Dip
Tapenade (Olive Spread) with Crackers       Deviled Eggs*
Seafood Salad in Pastry Shell *             Stuffed Cherry Tomatoes *
Crab and Veggie Sushi with Wasabi and Ginger Tomato Basil Bruschetta with Country Bread *
Fruit and Cheese Kabobs*                    Zucchini Rounds w/ Goat Cheese and Sun Dried Tomatoes *
Profiteroles [Egg, Chicken, Tuna Salad, Hummus]*

Hot
Teriyaki Bacon Wrapped Water Chestnut*       Beef Meatball in Apricot BBQ or Demi Glace
Chicken Tempura with Sweet & Sour sauce       Mini Quiche Assortment *
Baked Pesto Spread with Country Bread        Wild Mushroom Beggar Purse *
Vegetable Samosa with Tamarind Chutney*       Vegetables Pakoras w/ Tamarind Chutney
Nobashi Shrimp in Rice Nest w/ Dipping Sauce  Spanikopita*
Asian glazed Steel Head Trout w/ Dipping Sauce  Mini Deep Dish Pizza*
Crispy Asparagus with Asiago*                Veggie Spring Roll w/ Sweet & Sour Sauce

Market
Chilled Shrimp Bowl with Cocktail sauce      Char Broiled Steak Bites with Creamy Horseradish Dip
Mini Beef Wellingtons*                      Crab Stuffed Mushrooms *
Kippered Salmon with Dill sauce             Antipasto Tray with Meats and Cheese
Bacon Wrapped Scallops*                    Cocktail Crab Claws with Cocktail Sauce
Seafood Food Bar with Lemon Wedges, Cocktail Sauce, Tropical Salsa
[Chilled Shrimp, Crab Claws, Crab legs, Crab and Veggie Sushi, Seafood Shooters, Kippered Salmon]
**Signature Chef Banquets**

*All Dinners Include assorted Specialty Breads and Beverage service.*
*Combination plate will be priced per request.*

**Signature Served meals are P/P ( $45.00 HSC China)- ( $55.00 Pickard) except where noted.**

Gourmet Cheese Board and Vegetable Tray with House Dip for One Hour Reception… $5.00/p/p

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**Roasted Red Bell Pepper**
Stuffed w/ Grain and Veggies
Pesto Pomodoro

**Vegetarian Rotolo**
Tri Colored Pasta Rolled with
Vegetables and Ricotta Cheese
Marinara Sauce

**Savory Beef Sirloin**
Mediterranean Herb Marinade
Wild Mushroom Demi Glace
Red Skin Mashed Potatoes

**Bourbon Beef Sirloin**
Bourbon and Brown Sugar Marinade
Wild Mushroom Demi Glace
Red Skin Mashed Potatoes

**Oven Poached Salmon**
Dill Shallot Butter
Parsley Red Potatoes

**Baked Tilapia**
Roasted Tomato White Wine Sauce
Brown Butter Gnocchi

**Airline Chicken Breast**
Pan Seared Boneless Breast w/Wing
Herb Roasted w/ Pan Glaze
Wild Rice

**Chicken Maria**
Boneless Breast Stuffed
with Red Peppers & Asparagus
Rice Pilaf

**Roast Beef Tenderloin**

*Marchand de Vin Sauce*

*Market Price*

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**Choose One Vegetable To Accompany The Above Meals**

Seasonal Chef’s Medley
Haricot Verts Lyonnais
Peas with Pearl Onions
Grilled Asparagus
Parisian Carrots with Maple Sugar
Herbed Corn Soufflé

**Salad Choices on Page 13 and 14**

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*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 and Beverages  
Gourmet Cheese Board and Vegetable Tray for One Hour Reception…. $5.00 p/p.  
*Denotes vegetarian entree……Extra sides will be an additional charge per person.

**Gourmet Buffet** includes: Two entrées, three side dishes of your choice and three salads  
$38.00 on HSC Bone China - $48.00 Pickard / Per Person

**Elite Buffet** includes: Three entrées, three side dishes of your choice and three salad accents  
$42.00 on HSC Bone China - $52.00 Pickard / Per Person

**Entrée Choices - Chafer Presentation**

**Grilled Chicken de Provence**  
Marinated and Grilled Boneless Breast with Fresh Lemon Herb Sauce

**Chicken Parmesan**  
Baked with Mozzarella Cheese and Fresh Tomato Basil Sauce

**Chicken Marsala**  
With Portabella Mushrooms

**Roasted Turkey**  
Pan Gravy

**Vegetable Rice Masala***  
Curried Vegetable Steamed Rice Blend

**Vegan Pasta Primavera***

**Oven Poached Filet of Salmon**  
Dill Shallot Butter

**Roast Pork Loin**  
Pan Gravy

**Sliced Whole Ham**  
Sweet Cherry Glaze

**Savory Beef Sirloin**  
Mediterranean Herb Marinade  
Mushroom Demi Glace

**Bourbon Beef Sirloin**  
Bourbon and Brown Sugar Marinade  
Mushroom Demi Glace

**Roast Prime Rib of Beef**  
Market Price
**Signature Buffet**

* Buffet Side Dish Choices

- Wild and White Rice Blend
- Baked Idaho Potato - Kosher Salt
- Couscous with Chives
- Fire Roasted Sweet Potatoes
- Parsley Potatoes, *Steamed Red Skin Potato with Parsley & Butter*
- "Holmes"- Made Red Skin Mashed Potatoes
- Pasta Rustica
  *Ziti Rigatini in Olive oil and Fresh Tomato Sauce*
- Seasonal Chef’s Vegetable
- Asparagus
- Herb Corn Soufflé
- Maple Glazed Carrots
- Fresh Whole Green Beans
- Peas with Pearl Onions

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**Signature Buffet Guest 3-12 years of age when accompanied by an adult ...$14.00 p/p**

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**Children Banquet Menu for ages 3-12, $14.00 per person (choice of one)**

Children 2 and under no charge.

- **Chicken Nuggets**
  * BBQ or Honey Mustard Sauce*
- Smiley Face Potatoes
- Jell-O
- Milk 2%

- Macaroni and Cheese
- Oven Fried Drum Stick
- Small Green Salad
- Red and Green Grapes
- Milk 2%
Signature Salads

Choice One Salad to Assent a Served Menu
Choose Three Salads to accompany a Buffet Menu

**Mixed Green Salad**
Half Baby Greens, Half Iceberg Lettuce, Cherry Tomatoes, Cucumber, Carrot Shreds and Croutons
*With choice of three (3) dressings*
- Thousand Island
- Honey Mustard
- Italian Light
- Buttermilk Ranch
- Ranch Fat Free
- Raspberry Vinaigrette Fat Free
- Island Honey French
- Sweet Garden Italian

**Caprese Salad**
Romaine Mix with Grape Tomatoes, Fresh Mozzarella, Fresh Basil, in Olive Oil and Garlic

**House Caesar Salad**
Romaine with Parmesan Cheese and Homemade Croutons

**Field Greens Salad**
With Blueberries, Raspberries, Blackberries and Toasted Walnut in a Sweet Vinaigrette

**Romaine Salad**
Cranberries, Apples, Swiss Cheese, Pecans in a Lite Vinaigrette

**Antipasto Salad**
Spinach with Artichokes, Black Olives, Pearl Mozzarella in a Lemon Vinaigrette

**Mandarin Spinach Salad**
Mandarin Oranges with Caramelized Almonds in an Orange Vinaigrette

**Spinach Salad**
Fresh Strawberries in Poppy Seed Dressing

**Chick Pea Salad**
Red Pepper & Onion
SIGNATURE SALADS CONT'L.

COUSCOUS SALAD

FRESH SEASONAL FRUIT SALAD

MEDITERRANEAN TORTELLINI SALAD
Tri Colored Pasta with Spinach Red Onions, Kalamata Olives

HOLMES POTATO SALAD

CHINESE CABBAGE SALAD
Peapods, Carrots, Toasted Almonds in a Sweet Balsamic Soy Vinaigrette

AUTUMN WILD RICE SALAD
Wild Rice Blend with Dried Cranberries & Raisins and Almonds in a Honey Dijon Vinaigrette

TOMATO AND WHITE BEAN SALAD
Red and Yellow Cherry Tomatoes with White Beans and Basil in a Lemon Vinaigrette

FATTOUSH
Romaine with Cucumbers, Tomatoes and Pita Chips in a Lemon Vinaigrette

SWEET POTATO SALAD
Pasta, Spinach, Asparagus, Tomatoes and Feta in a Balsamic Vinaigrette

GREEK ORZO SALAD
Orzo with Peppers, Olives, Feta in a Dijon Cumin Oil & Vinegar Dressing

ROASTED TOMATO AND PASTA SALAD
Penne, Cherry Tomatoes with Pesto and Balsamic Vinegar

ISRAELI SALAD
Cucumbers, Roma Tomatoes, Peppers, Onions, in Lemon Mint Olive oil

JICAMA SALAD
Desserts

Dessert prices are in addition to those of Meal / Refreshment packages. Desert packages include Ice Water.

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

Classic Dessert Buffet ................................................................................................. $5.50 per person
House assortment: Layer Cakes, Cheese Cakes. Fruit Pies

Deluxe Dessert Buffet [Choose Four] .....................................................$10.00 per person

Fruit Pizza                                Raspberry Cream Pie                         Tiramisu
Mango Torte                               Chocolate Torte                              Lemon Torte
Red Velvet Cake                           Rum Bunt Cake                                Carrot Layer Cake
Chocolate Flourless Cake                  Banana Raspberry Layer Cake w/ Lemon Frosting
Blueberry Pound Cake w/ Blueberry Garnish White Chocolate Cheesecake w/ Raspberry

HSC Mini Morsel Tray ................................................................. $5.50 per person

Buffet Service or Table service
Min Cheesecakes, Mini Brownie, Mini Lemon Bites, Cream Puffs,
House Cake Morsel assortment, Garnished w/ Chocolate Dipped Strawberries

Holmes Coffee Bar ................................................................................................. $5.50 per person

Coffee, Decaf, Chocolate Curls, Cinnamon, Flavored Creams. Sugar Cubes,
Whipped Topping, Biscotti and Café Candies

Chocolate Dipping Station ...................................................................................... $9.00 per person

Dark or Milk Chocolate
Cream Puffs, Strawberries, Pineapple, and Dried Fruit, Rice Krispies, Marshmallows,
Pound Cake, Pretzel Rods, Tea Cookies, Brownies, Maraschino Cherries,

Sweet Table ............................................................................................................. $12.00 per person

Mini Cheesecakes assortment, Baby Cupcakes, Gourmet House Cookies, Éclairs
Holmes Style Petit Fours, Mousse Shooter Assortment, Chocolate Dipped Fruit,
Brownies & Lemon Bars, Truffle assortment, Seasonal Mixed Berries & Whipped Topping

Includes: Holmes Coffee Bar

Decorated Sheet Cakes....................... Half Sheet $120.00 serves 30-50
                                      Full Sheet $190.00 serves 80-100

Cake Choice: 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 pre approved for menu quote to apply).
Continuous wait service may apply, see pg 3.
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.

Any and all Drink ticket accepted at a HSC Alcohol Contracted Service to be established by HSC Accounting.
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


Cocktails

<table>
<thead>
<tr>
<th>Bloody Mary</th>
<th>Piña Colada</th>
</tr>
</thead>
<tbody>
<tr>
<td>Russian, Black or White</td>
<td>Rob Roy</td>
</tr>
<tr>
<td>Fuzzy Navel</td>
<td>Rum &amp; Coke</td>
</tr>
<tr>
<td>Gimlet</td>
<td>Salty Dog</td>
</tr>
<tr>
<td>Gin &amp; tonic</td>
<td>Sea Breeze</td>
</tr>
<tr>
<td>Manhattan</td>
<td>Scotch &amp; Water</td>
</tr>
<tr>
<td>Mai Tai</td>
<td>Screwdriver</td>
</tr>
<tr>
<td>Martini</td>
<td>Seven &amp; Seven</td>
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<tr>
<td>Old Fashion</td>
<td>Amaretto Stone</td>
</tr>
<tr>
<td>Cosmopolitan</td>
<td>Sour</td>
</tr>
<tr>
<td>Whiskey Sour</td>
<td>Vodka Cranberry</td>
</tr>
</tbody>
</table>

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 Wine** … $15/bottle

**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*

**Mouieux:**

*Merlot - $30*

**Acacia:**

*Pinot Noir - $31, Chardonnay - $31*

**Sparking Wine:**

*JFJ - $20, Korbel - $33, Verdi - $42*

**Champagne Punch:**

*JFJ (California) - $30 per gallon*

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**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.
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.

__________________________________                ______________________
Customer signature                                                    Date