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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These prices are for service to all of NIU Campus
GENERAL INFORMATION

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 or Banquets Service -- a Minimum of 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 requests 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 may be required to hold a date and space.

**Deposit Fees**: Applies to room in HSC Building
- 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…. [Applies only to events bookings in the HSC building]**

Holmes Student Center Catering offers to all approved student organizations, with an approved student account number, a 10% discount on Theme Buffet (page7-8). An event contract must be generated two weeks before the requested service date with final guest count received six working days prior date of event. 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… *(If Available)*..........................$15.00 each

Continual Wait Service or Butler Service...............................................$25.00 per person
   (Applies for all contracted events that need to be monitored by our staff)
   per hour

Skirting Linen, includes cloth (white or black Skirting).........................$30.00 per table

Skirting Disposable (Vendor 6ft or 8ft tables).....................................$18.00 per table

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

Vendor Tables Covered & Skirted [Disposable]....................................$18.00 each

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

Holmes Student Center China.........................................................$6.00 per person
   [Monday-Friday].............................................................$10.00 per person
   [Saturday and Sunday]

Carving Station..................................................................................Market price

Individual centerpiece items...............................................................$1.00 each
   12” glass globe
   Cut glass bud bowl
   Glass vase
   Picnic candle (red, blue, green & gold)
   Pedestal candle holder
   Votive candles (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 arranged 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 and Fruit Snack, 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: Fresh Fruit Cup, Pasta Salad of the Day, Dessert Bar and Chocolate Truffle Bottled Water, Pop [OR] Juice,

WELCOME BASKET................................................................. $26.00 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…. * Denotes Vegetarian option.
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 Treats
- Tea Cookies
- Chef’s Cookies
- Mixed Nuts
- Goldfish Crackers
- Sun Chips
- House Chex Mix
- Munchie Mix
- Popcorn
- Potato chips
- Pretzels
- Gardettos
- 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
- (egg, 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
- *Asian Veggie Dumpling
- Pepperoni Puff (baked)
- *Nacho Cheese Stick
- Popcorn Chicken
  (Home Style or Cajun)
- Mini Beef Burritos
- *Mozzarella Stick
- *Vegetable Spring Roll with
  (Sweet and Sour Sauce)
- Wing Dings
- Franks in Basket

**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
- Iced Tea – Raspberry or Unsweetened
- Punch (Huskie, HSC, Cranberry, Caribbean Blue)
- 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
Assorted Fruit Danish, Mini Muffins and Mini Bagels with Cream Cheese
Beverages: Coffee, Decaf, Hot Water with asst. Tea Bag, Orange Juice, Ice Water

Breakfast Box Meal ..................................................... $10.00 per person
Wrapped Danish or Muffin, Whole Fruit, Cereal Bar, Hard Boiled Egg, Yogurt,
Beverages: Orange Juice, Ice Water

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 or Chicken Bacon, Sausage Patties or Links
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, Juice Assortment, Sweet Breads, Breakfast Pastries and Oven Fresh Bagels
Select Four: Scrambled Eggs, Mini Cheese Omelets w/ Herb Butter Sauce, Pecan Caramel French Toast Casserole, Biscuits with Sausage Gravy, French Toast Sticks and Maple Syrup, 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 or Chicken Bacon, Sausage patties or links, Sliced Roast Beef, Baked Chicken, Baked Ham, Chorizo with Cheese and Tortillas
Beverages: Coffee, Decaf, Hot Water with Tea Bag Assortment, Pepsi products, 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 page 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

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

Deluxe Salad Buffet.........................................................$14.50P/P
Soup du Jour w/ Crackers, *Mixed Green Salad with House Dressing,
*Garbanzo Beans, *Cauliflower, Julienned Ham and Turkey, Bacon Pieces
Egg or Tuna Salad w/ Dinner Rolls... *Fresh Fruit Wedges

Nacho “Potato “Buffet.........................................................$14.50P/P
*Baked Potato, Chopped Bacon, Beef Taco Meat, *Steamed Broccoli,
*Roasted Corn and Black Bean Topping, Cheese Sauce, Sour Cream
Nacho Chips, Salsa... Apple slices with Caramel dip and Brownies

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

Back Yard Buffet...............................................................$17.00P/P
Hot Dog and Pub Burger with Buns, *Pasta Veggie Vinaigrette Salad,
Potato Chips, Pickles, Lettuce, Tomatoes, onions, Ketchup, Mustard,
Shredded Cheese..., *Seasonal Fruit Tray... House Cookie Assortment

Sandwich Buffet.................................................................$17.00 P/P
Turkey Breast, Roast Beef, Salami, Ham, *Garden Veggie Spread
American, Swiss, Provolone, Buns and Bread, Potato Chips
Tomato, Pickles, Lettuce, Onions, Mayo, Mustard, butter
* Potato Salad, *Fresh Fruit Bowl ....House Dessert Bar Tray

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
**Theme Buffet Cont.**

Directional Information on page 7 applies to page 8

**Italian Buffet**

- *Marinara 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 and Mini Cannoli

|$18.00 p/p|

**Italian Buffet Deluxe**

- Includes: all the above

|$22.00 p/p|

Choose One: Herb Roasted Chicken Breast, Meat Lasagna, Vegetable Lasagna

**Pacific Rim**

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

|$23.00 p/p|

**Down Holmes Buffet**

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

|$23.00 p/p|

**Classic Holmes Buffet**

- Sliced Roast Beef AuJus, Roasted Turkey, *Cheese Stuffed Shells in Red Sauce*
- Mashed Potatoes, Cut Green Beans, Dinner Rolls
- Mixed Salad Greens with House Dressings, Fresh Fruit Bowl
- Dessert: Fruit Pie Assortment and Chocolate Sheet Cake

|$23.00 p/p|

**Additions**

- *Veggie Burger - $3.00 p/p*
- *Roasted Portobello Mushroom - $3.00 p/p*
- Soup of the Day at $2.00 p/p
- Substitutions Requested at Market Price.

**Green Your Theme Buffet**

[Ask your event planner for Green Disposable service .... $3.00 per person]
[Ask your event planner for China Service Mon-Fri .... $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 request.

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 ................................................................. $15.00P/P

(3 Choices from Cold - 3 Choices from Hot)

Package C ................................................................. $19.00P/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 Flat Bread             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 Beggars Purse *
Vegetable Samosa with Tamarind Sauce*               Vegetables Pakoras w/ Tamarind Sauce
Nobashi Shrimp in Rice Nest w/ Dipping Sauce        Spanikopita*
Glazed Steel Head Trout with Flat Bread Crackers    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

*Denotes Vegetarian/Vegan Entrée  ** Denotes Vegetarian/ Vegan/ Gluten Free, Entree

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*Garden Harvest Bowl*

7 Grain Blend and Roasted Portobello  
Sweet peppers, Roasted Veggies

**Fusion Bowl**

Basmati Rice, Seasonal Veggies with Tofu  
in Soy and Ginger Sauce

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**Bourbon Beef Sirloin**

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

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

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**Chicken Maria**

Boneless Breast Stuffed  
with Red Peppers & Asparagus  
Rice Pilaf

**Roast Beef Tenderloin**

Marchand De Vin  
Market Price

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**Choose One Vegetable to Accompany the Above Meals**

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

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**Salad Choices on Page 13 and 14**

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 entrée…** Denotes Vegan / Gluten Free Entrée.

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

Chicken de Provence
Grilled Boneless Breast on bed of Onions and Peppers with Fresh Lemon Sauce

Chicken Parmigiana
Baked Tomato Basil Sauce

Chicken Marsala
Portabella Mushrooms

Roasted Turkey
Pan Gravy

**Vegetable Rice Masala
Curried Vegetable Steamed Rice Blend

* Pasta Primavera

Oven Poached Filet of Salmon
Dill Shallot Butter

Roast Pork Loin
Pan Gravy

Sliced Baked Ham
Dark Cherry Glaze

Grilled Beef Sirloin
Mediterranean Herb Marinade, Demi Glace

Bourbon Beef Sirloin
Bourbon and Brown Sugar Marinade, Demi Glace

Roast Sliced Sirloin
Bordelaise

Roast Prime Rib of Beef
Market Price

Northern Illinois University
HSC Campus Catering
Page 11
**Signature Buffet**

*Buffet Side Dish Choices*

Extra Sides available at Market Price

- Wild and White Rice Blend
- Baked Idaho Potato - Kosher Salt
- Chives and Couscous
- Fire Roasted Sweet Potatoes
- Parsley Potatoes, *Steamed Butter Red Skin Potatoes*
- “Holmes”- Made Red Skin Mashed Potatoes
- Pasta Rustica
  *Pasta baked 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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Guest ages 3-12, attending **Signature Buffet** accompanied by an adult ...$14.00p/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 and Mandarin Oranges
- Milk 2%

- Macaroni and Cheese
- Oven Fried Drum Stick
- Small Green Salad
- Red and Green Grapes
- Milk
SIGNATURE SALADS

CHOOSE ONE SALAD TO ACCENT A SERVED MENU
CHOOSE THREE SALADS TO ACcompany A BUFFET MENU
EXTRA SALADS AVAILABLE AT MARKET PRICE

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
SIGNATURE SALADS CONTINUED

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

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.
Dessert 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 Mango Torte Red Velvet Cake Chocolate Flourless Cake
Raspberry Cream Pie Chocolate Torte Rum Bunt Cake Banana Raspberry Layer Cake w/ Lemon Frosting
Tiramisu Lemon Torte Carrot Layer Cake White Chocolate Cheesecake w/ Raspberry

HSC MINI MORSEL TRAY ..................................................... $5.50 per person

Buffet Service or Table service

Mini 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).......... $3.65 + tax ($4.00)
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 Brandy, Beefeaters Gin, Kahlua, Walkers Bourbon, Fleischmann’s Whiskey, Canadian Club, Peach Schnapps, Southern Comfort, Captain Morgan Rum, Seagram Seven, Long Island Ice Tea, Jim Beam

Premium Liquor: Absolute Vodka or Grey Goose Vodka, DiSaronno Amaretto, Cutty Sark Scotch, Jack Daniels Black, Johnnie Walker Black, Jameson’s Whiskey, Dewar’s Classis 12 Scotch, Dewar’s White Label, Jim Beam Black, Tanqueray or Bombay Sapphire Gin, Grand Marnier, Bailey’s Irish Cream

Drink List

Bloody Mary… Rum and Coke…Gin and Tonic… Screwdriver… 7 and 7 Manhattan {Dry and Perfect}… Martini…Old Fashions {Sweet, Sour, Brandy}… Gimlet… Pina Colada…Fuzzy Navel…Daiquiri… Scotch and Water… Cosmopolitan… Long Ice Tea…Mai Tai…Stone Sours…Salty Dog… Collins {Tom, John, Vodka}…Russian {White and Black}

Beer

House Beer (bottled):
Miller Lite, Miller Genuine Draft, O’Douls (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, Cabernet Sauvignon, Merlot, Pinot Grigio

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

Acacia:
Pinot Noir - $31, Chardonnay - $31

Sparkling Wine:
JFJ - $20, Korbel - $33, Verdi - $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.
Alcohol Guidelines
Our liquor license allows us to serve alcohol as part of food events as long as food is the major contracted purchase. Our goal is to make your event a success and keep all guests safe following these guidelines:

General

- 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
- Bartenders have the right to slow down or cut off guests who are drinking too fast or too much or who are already intoxicated
- 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.
- 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
- Bars are not open during dinner
- We reserve the right to card all guests

Conduct and cooperation

We ask that all guests comply with these regulations and we count on your assistance in communicating these policies to all guests. In the event that a guest does not cooperate with these guidelines, our staff will:

1. First seek your help or your designee’s help in resolving the situation
2. If there is not prompt resolution, we will shutdown all bars
3. Finally, if necessary, we will ask for NIU Police intervention
4. No refunds or allowances will be given on alcohol service closed down for lack of cooperation

I understand these guidelines and have reviewed and approve the attached alcohol contract

<table>
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<tr>
<th>Customer signature</th>
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Designee (if any otherwise same as above)

Northern Illinois University
HSC Campus Catering
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