

# HSC 2013 - 2015

*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... <i>(If Available)</i> .....	\$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.....	[Monday-Friday]...\$6.00 per person
	[Saturday and Sunday]... \$10.00 per person
Carving Station.....	Market price
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 (approximately 5 hours)
Ice Sculpture {Themed}.....	Market Price
Tropical Sno- Tropical Sno cart creates flavored, shaved ice.....	Market Price
<i>Minimum 50 people</i>	
Soft Drink Service.....	2-3 hour service per person \$4.00
	4-5 hour service per person \$5.00
	<b><i>Includes staff to pour 10 oz glasses</i></b>

Room rental charges, riser rental, silk Ficus trees (if available) and A.V. are 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
- Garden of Eatin'
- 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
- \*Veggie 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
- Lemonade
- 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 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*

## 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 DUJOUR W/ CRACKERS, \*MIXED GREEN SALAD WITH HOUSE DRESSING,  
\*TOMATOES, \*CUCUMBERS, \*CARROTS, \*GREEN PEPPERS, \* BLACK OLIVES,\* BROCCOLI,  
\*GARONZO BEANS,\* CAULIFLOWER, JULIENNE 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.....\$18.00P/P

, \* 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

## ITALIAN BUFFET DELUXE.....INCLUDES: ALL THE ABOVE .....\$22.00P/P

CHOOSE ONE: HERB ROASTED CHICKEN BREAST, MEAT LASAGNA, VEGETABLE LASAGNA

## PACIFIC RIM.....\$23.00P/P

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

## DOWN HOLMES BUFFET.....\$23.00P/P

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

## CLASSIC HOLMES BUFFET.....\$23.00P/P

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

### ADDITIONS

\*VEGGIE BURGER - \$3.00 P/P  
\*ROASTED PORTOBELLO MUSHROOM - \$3.00P/P  
SOUP OF THE DAY AT \$2.00P/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 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)

## COLD

Antipasto Tray ( <i>Vegetables</i> )	Cheese Board ( <i>Cubes and Spread</i> ) with Gourmet Crackers
Pico de Gallo with Fresh Corn Chips	Gourmet Vegetable Tray with Dip
Relish Tray ( <i>Assorted Olives and Pickles</i> )	Seasonal Fresh Fruit Tray with Dip
Tapenade ( <i>Olive Spread</i> ) 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 [ <i>Egg, Chicken, Tuna Salad, Hummus</i> ]*	

## 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 *
Kipperd 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	
[ <i>Chilled Shrimp, Crab Claws, Crab legs, Crab and Veggie Sushi, Seafood Shooters, Kipperd Salmon</i> ]	

# 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... \$5.00p/p*

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

## **\*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*

## **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  
Baked Idaho Potato*

## **NORTHWOODS CHICKEN**

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

## **CHICKEN MARIA**

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

## **PARADISE CHICKEN**

*Boneless, Skinless, Broasted Double Breast  
Tropical Rum Sauce  
Rice Pilaf*

## **ROAST BEEF TENDERLOIN**

*Marchand De Vin  
Market Price*

### 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*

### 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***

# 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	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**

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** .....\$12.00PER 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.**



# 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.



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

**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

\_\_\_\_\_

Customer signature

\_\_\_\_\_

Date

\_\_\_\_\_

Designee (if any otherwise same as above)