

CATERING

MENU | ILLINOIS STATE UNIVERSITY



**EVENT MANAGEMENT,
DINING, AND HOSPITALITY**
Illinois State University



GENERAL INFORMATION

FOOD AND BEVERAGE

All catering within the Bone Student Center is provided through Event Management, Dining, and Hospitality (EMDH). EMDH prohibits any food or beverage brought into the facility. Any group that brings in outside food or beverage will be charged a fine and asked to remove the items. University and Illinois health code policy and liquor licensing regulations prohibit the removal of catered food and/or beverages from any event.

Catering requests must be received a minimum of seven business days in advance of the event date. Any requests made after this date will not be accepted.

For University catered events outside of the Bone Student Center there is a food and beverage minimum of \$250 for each delivery. There is a food and beverage minimum of \$35 for orders picked up at the Bone Student Center. There is a china fee for all events that are not at the Bone Student Center. Linens on the food and beverage tables are provided by EMDH. If additional linens are requested, these must be ordered in advance for an additional charge. EMDH does not rent catering equipment or linens for events EMDH does not cater.

ALLERGENS AND DIETARY NEEDS

Please be advised that all items listed in this menu are prepared in an environment that frequently uses allergens (peanuts, tree nuts, wheat, eggs, dairy, soy, fish, shellfish, and sesame). The potential for cross-contact during preparation and service does exist. If you require a higher level of assurance due to a severe food allergy or other dietary restriction, please speak with your event planner. It is ultimately the customer's responsibility to judge whether to question ingredients or chose to eat selected foods.

GUARANTEE

A final guarantee of the number of guests will be required five business days in advance of all meal functions or the original booking number will be used. Final charges will be based on guaranteed guest count or actual guest count, whichever is greater.

CANCELLATION

Please refer to your agreement regarding cancellation fees.

PAYMENTS

University and Sponsored Registered Student Organizations must be paid with either one university account number or through foundation funds. Checks or credit cards are accepted for all other client types and must be paid in full prior to the event. Only one method of payment is accepted for each event.

SERVICE CHARGE AND TAXES

There is a 21 percent service fee for all catered events at the Bone Student Center. There is a 26 percent service fee for all events held outside of the facility. University Departments will receive a discount on service fees. If a group is tax-exempt, please provide a copy of the tax-exempt letter prior to the event otherwise tax will be added to the final bill.

PRICING

Pricing is evaluated annually and subject to change. Changes to rates go into effect July 1 of each year. Clients will be notified of price changes and will be sent an updated banquet event order with the new rates. Prices listed on this menu do not reflect tax or service charge.

BREAKFAST

TRADITIONAL BREAKFAST

Priced per person

CONTINENTAL | \$8 | *Minimum of 12*

Variety of fresh breakfast pastries, orange juice, bottled water, freshly brewed regular and decaffeinated coffee, and hot tea

BREAKFAST BUFFET | \$13.25 | *Minimum of 25*

Fresh fruit bowl, scrambled eggs with cheese, crisp bacon or sausage patties, breakfast potatoes, variety of fresh breakfast pastries, orange juice, iced water, freshly brewed regular and decaffeinated coffee, and herbal tea

BREAKFAST BITES

Minimum of 12 per item | priced per person

YOGURT CUPS | \$3

FRESH FRUIT BOWL | \$3

FRENCH TOAST STICKS WITH
WARM MAPLE SYRUP | \$4.50

WAFFLES WITH WARM MAPLE
SYRUP | \$4.50

BISCUITS & SAUSAGE GRAVY | \$4.50

VEGETARIAN EGG SCRAMBLER | \$4.50
Scrambled eggs, sautéed squash, red
onions, bell peppers, zucchini, and
cheddar cheese

VEGAN EGG SCRAMBLER | \$4.50
Egg substitute, tofu, sautéed squash, red
onions, bell peppers, and zucchini

BUILD YOUR OWN OATMEAL | \$5
Raisins, dried cranberries, and brown sugar

BUILD YOUR OWN TOAST | \$5
Assorted breads and bagels with whipped
avocado, butter, preserves, honey, and
balsamic glaze

YOGURT, GRANOLA, AND
BERRY PARFAIT | \$5

MEAT SCRAMBLER | \$5.25
Scrambled eggs, bacon, ham, sausage,
and cheddar cheese

CHICKEN AND WAFFLES | \$6
Served with maple syrup

CHICKEN AND GRITS | \$6

Priced per dozen

WHOLE FRUIT | \$15

HARD BOILED EGGS | \$23

MINI QUICHE | \$27.50

Minimum of 25 per item | priced per item

BACON | \$3 | 3 pieces

TURKEY BACON | \$3 | 3 pieces

SAUSAGE | \$2.50

VEGAN SAUSAGE | \$3

STATIONS

Stations must be accompanied with a continental breakfast or buffet | priced per person

OMELET STATION* | \$6 | *Minimum of 25*

Eggs, egg whites, shredded cheddar cheese, bacon, ham, onions, mushrooms, spinach, tomatoes, and peppers

BUILD YOUR OWN BURRITO OR SKILLET STATION | \$6 | *Minimum of 25*

Warm flour tortillas, scrambled eggs, ham, chorizo sausage, black beans, potatoes, sautéed onions and peppers, tomatoes, spinach, sour cream, cheddar cheese, pico de gallo, and salsa

BAGEL BAR | \$6 | *Minimum of 12*

Plain bagels, smoked salmon, herb cream cheese, whipped butter, capers, red onions, lemons, dill, spinach, tomatoes, and cucumbers

**Stations require one attendant per 25 guests at \$58.30 per hour.*



SWEETS

Priced per dozen

BUTTERMILK BISCUITS WITH BUTTERS
AND PRESERVES | \$12

ASSORTED DANISHES | \$15

ASSORTED MUFFINS | \$15

CINNAMON ROLLS | \$15

BREAKFAST BREADS | \$15

PEACH COFFEECAKE | \$15

Minimum 2 dozen

LEMON BLUEBERRY BISCUITS WITH
LEMON ICING | \$15 | *Minimum 2 dozen*

PUMPKIN CHOCOLATE CHIP BISCUITS WITH
CINNAMON ICING | \$15 | *Minimum 2 dozen*

GARLIC CHEDDAR BISCUITS | \$15
Minimum 2 dozen

BLUEBERRY CORN MUFFINS | \$15
Minimum 2 dozen

CORN MUFFINS | \$15 | *Minimum 2 dozen*

CHEDDAR CORN MUFFINS | \$15
Minimum 2 dozen

ASSORTED BAGELS WITH BUTTER AND
CREAM CHEESE | \$17

FRESHLY BAKED ASSORTED COOKIES | \$17

PACKAGED GLUTEN FREE COOKIES | \$30

REGGIE COOKIES | \$23

ICED SUGAR COOKIES | \$19

RICE KRISPIES TREATS | \$12

OREO KRISPIES TREATS | \$14
Minimum 2 dozen

BROWNIES WITH POWDERED SUGAR | \$14

BROWNIES WITH FUDGE ICING | \$14
Minimum 2 dozen

OREO BROWNIES | \$17 | *Minimum 2 dozen*

M&M'S® BROWNIES | \$17
Minimum 2 dozen

PUMPKIN CHOCOLATE CHIP SNACK
CAKE | \$14 | *Minimum 2 dozen*

PETITE DESSERT SAMPLER | \$31

CUPCAKES | \$20

MINI CUPCAKES | \$14

Priced per item

HALF SHEET CAKE | \$40 | 35 servings

FULL SHEET CAKE | \$80 | 70 servings

Cupcake & cake flavors: chocolate or vanilla
*Cupcake & cake icing: vanilla buttercream,
chocolate buttercream, or whipped vanilla*

CHOCOLATE TABLE | \$250 | 100 pieces
Mini eclairs, chocolate truffles, fudge squares,
and chocolate dipped strawberries

Priced per person

CHEESECAKE BAR | \$8

Creamy cheesecakes with an assortment
of toppings including fresh strawberries,
caramel sauce, pecans, chocolate chips,
and whipped cream

SUNDAE BAR | \$8

Vanilla ice cream with an assortment of
toppings including chocolate and caramel
sauce, strawberry syrup, whipped cream,
cherries, sprinkles, Oreo crumbles, and
Butterfinger pieces

SNACKS

Priced per pound

CHEX MIX | \$11

GARDETTO'S | \$11

M&M'S® | \$11

TRAIL MIX | \$13

MIXED NUTS | \$13

Priced each

INDIVIDUAL BAGS OF ASSORTED
CHIPS | \$2.25 | *Minimum of 12*

INDIVIDUAL BAGS OF PRETZELS | \$2.25
Minimum of 12

INDIVIDUAL BAGS OF POPCORN | \$2.25
Minimum of 12

ASSORTED ICE CREAM BARS | \$2.50
Minimum of 12

Priced per dozen

GRANOLA BARS | \$18

WHOLE GRAIN TRAIL MIX
GRANOLA BARS | \$22

Priced per 50 pieces

PRETZEL NUGGETS WITH
CHEESE SAUCE | \$28



MEETING BREAKS

Priced per person

DIPPIN AWAY' | \$5 | *Minimum of 25*
 Potato chips, tortilla chips, pita chips, carrots, and celery with onion dip, salsa, hummus, and guacamole

NACHO BAR | \$7 | *Minimum of 12*
 Tortilla chips, nacho cheese sauce, guacamole, salsa, tomatoes, jalapeño peppers, shredded lettuce, and refried beans | *add seasoned ground beef or chicken for an additional \$2.00 per person*

WALKING TACO | \$7 | *Minimum of 25*
 Doritos and Fritos, seasoned ground beef, shredded cheese, diced tomatoes, green onions, shredded lettuce, sour cream, and salsa

THE BALLPARK | \$9.50 | *Minimum of 25*
 Hot dogs with assorted toppings including relish, mustard, ketchup, diced onions, tomatoes, sauerkraut, pickles, and giardiniera peppers served with pretzel nuggets with mustard and warm cheese sauce and Cracker Jacks

HAPPY TRAILS | \$8 | *Minimum of 12*
 Assorted dried fruits, granola, mixed nuts, Chex Mix, Gardetto's, and M&M's®

RED & WHITE BITES | \$9.50 | *Minimum of 50*
 Hummus dip with red tortilla chips and red bell peppers, caprese skewers, red apple slices and strawberries with cream cheese fruit dip, mini vanilla cupcakes with red frosting, and red and white sprinkled Rice Krispies Treats

IT'S POPPIN' | \$9.50 | *Minimum of 50*
 Fresh popped popcorn, M&M's®, mini chocolate chips, raisins, goldfish, assorted seasonings including butter, nacho cheddar, ranch, and caramel | *break requires an attendant fee of \$26.30 per hour*

BENTO BOX | \$16 | *Minimum of 12*
 Chef's choice cured meats, assorted cheeses, olives, and assorted nuts

BEVERAGES

Priced per gallon

WATER SERVICE | \$5

FRESHLY BREWED REGULAR COFFEE | \$18

FRESHLY BREWED DECAF COFFEE | \$18

FRENCH VANILLA CREAM PUMP | \$30

HAZELNUT CREAM PUMP | \$30

ICED TEA | \$17

LEMONADE | \$17

FRUIT PUNCH | \$17

HERBAL TEAS | \$18

ORANGE JUICE | \$20

HOT CHOCOLATE | \$22

SEASONAL HOT CIDER | \$26

Priced per drink

BOTTLED WATER | \$2.50

ASSORTED SOFT DRINKS | \$2.50

ASSORTED BOTTLED JUICES | \$3.50

2% MILK | \$2 | *Increments of 12*

CHOCOLATE MILK | \$2 | *Increments of 12*

VANILLA SOY MILK | \$4 | *Increments of 18*

MOCKTAILS | \$3.50 | *Minimum of 12 per drink*

Priced per person

HOT CHOCOLATE BAR | \$5 | *Minimum of 12*
 Chocolate morsels, marshmallows, whipped cream, crushed peppermint, and caramel syrup

COFFEE BAR | \$5 | *Minimum of 25*
 Iced coffee, half and half, vanilla syrup, caramel syrup, cinnamon, sugar, and whipped cream



BAR SERVICE

Full Bar Fee \$143.00 | Beer and Wine Fee \$94.00

Priced per item

BOTTLES OF BEER | \$4.50 host | \$5 cash
Miller Lite, Bud Light, and Michelob Ultra

PREMIUM BOTTLES OF BEER | \$5.50 host | \$6 cash
Sam Adams and Corona

KEG OF DOMESTIC BEER | \$375
Miller Lite or Bud Light | *Speciality kegs prices available upon request.*

HOUSE WINE | \$5.50 host glass | \$6 cash glass | \$23 host bottle
Woodbridge Chardonnay, Robert Mondavi Cabernet, 14 Hands Merlot, 14 Hands Pinot Grigio, and Kenwood Brut

PREMIUM WINE | \$10 host | \$11 cash glass | \$45 host bottle
Maddalena Chardonnay, Decoy Cabernet, Ruffino Moscato, and Chateau Whispering Angel Rose

CHAMPAGNE | \$23 bottle

SPARKLING JUICE | \$10 bottle

CALL DRINKS | \$6 host | \$7 cash
Tito's Vodka, Captain Morgan Rum, Malibu Rum, Jack Daniels Whiskey, Seagram's 7 Whiskey, Jose Cuervo Tequila, Jim Beam Bourbon, Dewar's Scotch, Tanqueray Gin, Amaretto, and Peach Schnapps

PREMIUM MIX DRINKS | \$8 host | \$9 cash
Woodford Reserve Bourbon, Maker's Mark Bourbon, Hendricks Gin, Glenlivet Scotch, and Hennessy Cognac

ASSORTED SOFT DRINKS | \$2.50 host | \$3 cash

BOTTLED WATER | \$2.50 host | \$3 cash

Priced per person

OPEN BAR | \$15 for the first hour | \$13 for each additional hour
Bottles of beer, house wine, call drinks, assorted soft drinks, and bottled water

Event Management, Dining, and Hospitality (EMDH) holds a caterer retailer license through the State of Illinois. This license allows the service of alcoholic beverages only at events that serve a catered meal or hors d'oeuvres equivalent to a meal provided by EMDH.



BOX LUNCHES

Priced per person | each selection must have a minimum of 25, excluding dietary meals

ORIGINAL

Includes sandwich, chips, cookie, condiments, lemonade, and iced water

TURKEY SANDWICH | \$11.25

Oven roasted sliced turkey breast with cheddar cheese, tomato, and lettuce served on a whole wheat roll | *gluten friendly option available*

HAM SANDWICH | \$11.25

Sliced ham with cheddar cheese, tomato, and lettuce served on a whole wheat roll | *gluten friendly option available*

ARTISAN

Includes sandwich or salad, choice of side, chips, cookie, condiments, lemonade, and iced water | choose one: creamy pasta salad, potato salad, or coleslaw | must be the same side salad for all selections

GRILLED CHICKEN CAESAR WRAP | \$15

Grilled chicken strips with romaine lettuce, parmesan cheese, and herb cream cheese served in a whole wheat wrap

CLUB SANDWICH | \$15

Smoked turkey, bacon, lettuce, tomato, and swiss cheese served on ciabatta bread

CHICKEN SALAD SANDWICH | \$15

Grilled chicken salad with fruit, nuts, and swiss cheese served on a croissant

VEGETARIAN SANDWICH | \$11.25

Swiss cheese, avocado, cucumber, tomato, lettuce, and herb cream cheese served on an everything bagel | *vegan option available, gluten friendly option available*

GRILLED MUSHROOM SANDWICH | \$11.25

Vegetarian | Balsamic grilled mushrooms, squash, zucchini, red onions, bell peppers, and goat cheese | *vegan option available*

VEGAN EGG SALAD SANDWICH | \$15

Vegan egg salad with lettuce, tomato, and red onion served on pita bread

COBB SALAD | \$15

Mixed salad greens, sliced turkey, bacon, tomatoes, avocado, green onions, red onions, hard boiled eggs, bleu cheese crumbles, and ranch dressing | *vegetarian and vegan option available*

CHICKPEA SALAD | \$15

Vegan/Gluten friendly | Chickpeas, red onion, avocado, bell peppers, parsley, cucumbers, and tomatoes tossed with a lemon vinaigrette dressing

PORTOBELLO AND BEAN SALAD | \$15

Vegan | Portobello mushrooms, great northern beans, carrots, celery, bell peppers, green onions, and herbs tossed with a champagne dressing

BUFFETS

Priced per person

CREATE YOUR OWN DELI BUFFET

\$15 | *Minimum of 12*

CHOICE OF ONE SALAD

Pasta salad, coleslaw, potato salad, or fruit bowl

Sliced smoked turkey, baked ham, swiss, and cheddar cheeses

Assortment of fresh breads, including gluten free

Lettuce, tomatoes, and pickles

Chips and onion dip

Assorted cookies

Iced tea and water service

Upgrade to an assorted dessert flight at \$3.00 a person

SOUP, DELI, AND SALAD BUFFET

\$18 | *Minimum of 12*

CHOICE OF ONE SOUP

Chicken noodle, chicken and rice, vegetable beef, chili, southwestern chili (vegan), tomato basil (vegetarian), black bean soup (vegan), or fire roasted vegetable (vegan)

Sliced smoked turkey, baked ham, swiss, and cheddar cheeses

Assortment of breads, including gluten free, and crackers

Lettuce, tomatoes, and pickles

Salad bar with assorted toppings and two dressings

Assorted cookies

Iced tea and water service

Upgrade to an assorted dessert flight at \$3.00 a person

DELI BUFFET ENHANCEMENTS

BAKED POTATO BAR | \$6 | *Minimum of 12*

Sour cream, butter, green onions, bacon bits, and shredded cheese

ADD SOUP | \$2.75

ADD SALAD | \$2.75

TACO BUFFET

\$18.75 | *Minimum of 25*

Tortilla chips

Salsa, pico de gallo, and guacamole

Soft flour tortillas

Seasoned ground beef or shredded chicken

Southwest black beans (vegan)

Fajita rice (vegan)

Shredded cheddar cheese, shredded lettuce, diced tomatoes, diced onions, jalapeño peppers, black olives, and sour cream

Assorted cookies

Iced tea and water service

Add \$3 a person for a second meat

Upgrade to an assorted dessert flight at \$3.00 a person

FAJITA BUFFET

\$19.75 | Minimum of 25

Tortilla chips
Salsa, pico de gallo, and guacamole
Soft flour tortillas
Fajita seasoned chicken or steak
Seasoned peppers and onions
Southwest black beans (vegan)
Fajita rice (vegan)
Shredded cheddar cheese, shredded lettuce, diced tomatoes, diced onions, jalapeño peppers, black olives, and sour cream
Assorted cookies
Iced tea and water service
Add \$3 a person for a second meat
Upgrade to an assorted dessert flight at \$3.00 a person

CHINESE BUFFET

\$19.75 | Minimum of 25

Asian slaw salad
Vegetable fried rice (vegetarian) or asian noodles (vegan)
Orange chicken
Stir fry vegetables
Vegetable spring rolls with sweet and sour sauce (vegetarian)
Assorted cookies
Iced tea and water service
Upgrade to an assorted dessert flight at \$3.00 a person

INDIAN BUFFET

\$19.75 | Minimum of 25

Chana masala (vegan)
Chicken tikka masala
Basmati rice (vegetarian)
Naan bread
Mixed fruit with whipped cream on the side
Iced tea and water service
Add mango lassi for an additional \$2.50 a person

ITALIAN BUFFET

\$23 | Minimum of 25

Italian salad (vegetarian)
Cheese tortellini alfredo (vegetarian) or italian tofu stir-fry (vegan)
Italian herb and garlic crusted chicken breast
Broccoli
Garlic bread sticks
Chef's choice assorted desserts
Iced tea and water service

BARBECUE BUFFET

\$23 | Minimum of 25

CHOICE OF ONE SALAD
Pasta salad, potato salad, coleslaw, or fruit bowl
Pulled barbeque pork
Barbecue chicken breast
Baked beans (vegetarian)
Buns
Baked macaroni and cheese (vegetarian)
Corn muffins
Apple cobbler
Iced tea and water service

BUILD YOUR OWN BUFFET

Two Entrée Buffet \$23 | Three Entrée Buffet \$27 | Minimum of 25

CHOOSE THREE SIDES

House mixed green salad, caesar salad, pasta salad, fresh fruit bowl, roasted vegetable medley, green beans, california blend, parmesan and scallion mashed potatoes, garlic mashed potatoes, herb roasted potatoes, or wild rice

CHOOSE TWO OR THREE ENTRÉES

Lemon caper chicken, sundried tomato chicken, key west chicken, fried chicken, pot roast, beef stroganoff with egg noodles, sliced roast beef with a red wine demi-glace, ancho rubbed pork loin, honey barbeque pork loin, lasagna (vegetarian), cheese manicotti (vegetarian), pasta primavera (vegetarian), deconstructed quinoa, peppers and black beans (vegan), or stir fry tofu with vegetables and a ginger sesame dressing (vegan)

Rolls and butter

Chef's choice assorted desserts

Iced tea and water service





PLATED ENTRÉES

Priced per person | Each entrée must have a minimum of 25, excluding dietary meals. All entrees include salad, vegetable, starch, rolls and butter, assorted dessert flight, iced tea, and water unless otherwise noted.

SALAD SELECTIONS

HOUSE SALAD

Mixed greens with grape tomatoes, shredded carrots, and cucumber slices

CAESAR SALAD

Crisp romaine lettuce with toasted herb croutons and fresh grated parmesan cheese

SPINACH SALAD

Spinach leaves with roasted tomatoes, caramelized onions, candied pecans, and goat cheese | *additional \$2 a person*

WEDGE SALAD

Iceberg lettuce with diced tomatoes, bleu cheese crumbles, red onions, and bacon bits | *additional \$2 a person*

DRESSING SELECTIONS

Kindly select two: ranch, raspberry vinaigrette, fat-free italian, balsamic vinaigrette, french, or caesar

VEGETABLE SELECTIONS

Roasted vegetable medley, green beans, california blend, roasted root vegetables, braised brussels sprouts, or broccoli

STARCH SELECTIONS

Parmesan mashed potatoes, garlic mashed potatoes, herb roasted potatoes, wild rice, or lemon cilantro basmati rice

DESSERTS

All plated entrees will be served with an assorted dessert flight unless otherwise noted.

BEEF

HEARTLAND POT ROAST | \$22

Slowly braised round of beef topped with carrots, celery, and onions in a pan gravy served with mashed potatoes and green beans | *no substitutions*

BEEF BRISKET | \$28

Sliced smoked tender brisket with sweet barbecue sauce

POULTRY

SEARED CHICKEN BREAST | \$20
Choice of one sauce: lemon caper sauce, marsala sauce, or sundried tomato cream sauce

BACON JACK CHICKEN | \$23
Grilled chicken breast brushed with honey mustard topped with bacon, monterrey jack cheese, green onions, and sautéed mushrooms

APPLE AND CORNBREAD STUFFED CHICKEN | \$23
Breaded and fried chicken breast stuffed with apples, raisins, herbs, and cornbread topped with a brandy cream sauce

CHICKEN CORDON BLEU | \$23
Breaded chicken breast filled with ham, swiss cheese, cream cheese, and green onions topped with a roasted garlic cream sauce

VEGETARIAN

SPINACH & RICOTTA STUFFED SHELLS | \$20
Shells topped with marinara and parmesan cheese

PASTA PRIMAVERA | \$20
Cheese stuffed tortellini tossed with garlic alfredo sauce, broccoli, sweet bell peppers, and artichokes

PASTA ROSA | \$20
Penne pasta tossed with tomato cream sauce, spinach, sundried tomatoes, roasted garlic, mushrooms, and parmesan cheese

PANEER TIKKA MASALA | \$20
Paneer cheese stewed in a spicy tikka masala sauce served over ghee and cilantro basmati rice with naan bread

MUSHROOM STACK | \$23
Marinated mushroom with balsamic vegetables served on a bed of creamy risotto topped with a roasted red pepper sauce

JAMAICAN JERK CHICKEN | \$23
Crusted grilled chicken breast with a sweet blackened spice served with coconut rice and black beans topped with a mango pineapple salsa | no substitutions

CHICKEN TERIYAKI | \$23
Grilled marinated chicken breast served with vegetable fried rice and stir-fried vegetables topped with a pineapple salsa and rum sauce | no substitutions

KOREAN CHICKEN | \$23
Gochujang and soy marinated chicken breast served with jasmine rice and vegetables topped with napa cabbage brussel sprout kimchi | contains fish sauce | no substitutions

MIDWEST BARBECUE CHICKEN | \$23
Grilled barbecue chicken breast served with macaroni & cheese, green beans, coleslaw, potato salad, cheddar corn muffins, and warm apple cobbler | no substitutions

CHILDREN'S CHICKEN FINGERS | \$12
Served with fruit cup and french fries

VEGAN

RICE BOWL | \$20
Jasmine rice tossed with teriyaki tofu, scallions, ginger, snap peas, and lemon grass

CHANA MASALA | \$20
Chickpeas and onions stewed in a garam masala tomato sauce served over basmati rice

MEDITERRANEAN POLENTA RAGOUT | \$20
Gluten friendly | Tomato ragout of fresh vegetables and chickpeas served over a creamy coconut polenta

SESAME TOFU | \$20
Seared tofu served with vegetable stir-fry

QUINOA & BLACK BEAN STUFFED PEPPER | \$20
Chargrilled pepper stuffed with quinoa and black beans served over stewed vegetables

SEAFOOD

SHRIMP SCAMPI | \$28
Shrimp sautéed in garlic and butter tossed with bow-tie pasta, herbs, bell peppers, and broccoli

CRAB CRUSTED COD | \$28
Oven roasted seasoned fillet of cod with crab crust served with a champagne dill cream sauce

PAN SEARED SALMON | \$28
Pan seared seasoned fillet of salmon topped with lemon tarragon champagne sauce

BLACKENED MAHI MAHI | \$28
Seared cajun seasoned mahi mahi fillet topped with sweet pineapple salsa

PORK

HONEY BARBEQUE PORK CHOP | \$23
Chargrilled pork chop with a honey barbeque sauce

CARAMEL APPLE PORK CHOPS | \$23
Grilled pork chop with a caramel apple glaze and sautéed apples

PORK CHOP FORESTIER | \$23
Grilled pork chop rubbed with garlic and fine herbs topped with a rich mushroom and bermuda onion demi-glace

APPLE STUFFED PORK LOIN | \$28
Pork loin stuffed with apples, raisins, herbs, and cornbread topped with a brandy cream sauce



HORS D'OEUVRES

Priced per 25 servings unless otherwise noted

DISPLAYED HORS D'OEUVRES

FRUIT SALSA | \$38
Served with cinnamon chips

HUMMUS DIP | \$38
Served with carrots and celery

HUMMUS DIP | \$38
Served with pita chips

ARTICHOKE DIP | \$55
Served with garlic baguettes

CRAB RANGOON DIP | \$55
Served with wonton chips

FRESH VEGETABLES | \$55
Carrots, grape tomatoes, celery sticks, cucumbers, broccoli, and cauliflower served with ranch dip

FRESH SEASONAL FRUIT | \$55

ANTIPASTI | \$55
Sliced beef salami, smoked sausage, assorted cheeses, assortment of olives, and marinated peppers

DOMESTIC CHEESE | \$60
A fine selection of cheddar, baby swiss, and pepper jack cheeses served with a fresh fruit garnish and assorted crackers

ASSORTED SILVER DOLLAR SANDWICHES | \$65

SHRIMP COCKTAIL | \$120 per 50 servings
Served with lemons and cocktail sauce

CHARCUTERIE BOARD | \$8 per person
Minimum of 50
Cured meats, cheeses, olives, nuts, dried fruit, crackers, and baguettes

COLD HORS D'OEUVRES

CORNETS OF SALAMI WITH HERB CREAM CHEESE | \$36

CRANBERRY AND BRIE CHEESE CROSTINI | \$36

GOAT CHEESE AND SUNDRIED TOMATO TARTS | \$36

TOMATO & MOZZARELLA BRUSCHETTA | \$36

TURKEY PINWHEELS | \$36

VEGGIE PINWHEELS | \$36

WILD MUSHROOM TARTS | \$36

SHRIMP CUCUMBER CANAPE WITH CHILI LIME CREAM | \$40

CAPRESE SKEWERS | \$60 | Seasonal

SUSHI ROLLS | \$60
Vegan

HOT HORS D'OEUVRES

BAKED MUSHROOM CAPS WITH ITALIAN SAUSAGE AND CHEESE | \$36

BAKED MUSHROOM CAPS WITH SPINACH AND BRIE CHEESE | \$36

COCKTAIL FRANKS IN A PUFF PASTRY | \$36

MEATBALLS | \$36
Asian, swedish, or barbeque

SPANAKOPITA | \$36

MINI CORN DOGS | \$36
Served with ketchup

CRAB RANGOON | \$36
Served with sweet and sour sauce

PORK POTSTICKERS | \$40
Served with ginger soy sauce

ASSORTED COCKTAIL QUICHES | \$40

FRIED VEGETABLE SPRING ROLLS | \$40
Served with sweet and sour sauce

TOFU SATAY | \$40
Vegan | Served with peanut sauce

CHICKEN FINGERS | \$48
Served with honey mustard or barbeque

TERIYAKI CHICKEN SKEWERS | \$50

BAKED BRATWURST & APPLE SKEWERS WRAPPED IN BACON | \$60

MINI CRAB CAKES | \$60

BEEF WELLINGTON | \$60

SOUTHWEST CHICKEN EGG ROLLS | \$60
Served with chipotle aioli

CHICKEN WINGS | \$60
Buffalo, barbeque, or maple sriracha served with ranch dressing

VEGETABLE SAMOSAS | \$60
Served with mint chutney

There is a \$26.30 per hour serving fee for passed hors d'oeuvres.



BARS & STATIONS

Priced per person

RAMEN BAR | \$7 | *Minimum of 50*

Ramen noodles, chicken and vegetable broth, bok choy, mushrooms, green onions, jalapeño peppers, tofu, and diced chicken breast

STREET TACO BAR | \$7 | *Minimum of 50*

Corn and flour tortillas, diced seasoned chicken, seared tofu, shredded cheddar cheese, pepper jack cheese sauce, diced red onion, cilantro, pico de gallo, diced jalapeño peppers, and hot sauce

BURGER SLIDER STATION | \$7 *Minimum of 25*

Mini burgers with lettuce, tomato, onion, pickle, ketchup, and mustard served on a roll with potato chips

PORK SLIDERS STATION | \$7 *Minimum of 25*

Pulled barbecue pork served on brioche roll served with coleslaw and chips

POTATO STATION | \$7 | *Minimum of 50*

Mashed potatoes and mashed sweet potatoes, bacon crumbles, shredded cheddar cheese, green onions, sour cream and butter, brown sugar, and marshmallows

POUTINE STATION | \$10 | *Minimum of 50*

Waffle fries, pot roast, sautéed peppers and onions, fried cheese curds, beef gravy, jalapeño peppers, and green onions

PASTA STATION | \$7 | *Minimum of 50*

Cavatappi pasta, marinara, alfredo sauce, grilled chicken, sautéed onions and peppers, tomatoes, mushrooms, spinach, and parmesan cheese served with garlic breadsticks

MAKE YOUR OWN MAC & CHEESE STATION | \$7 | *Minimum of 25*

Macaroni noodles, bacon, chicken, green onions, peas, mushrooms, cheddar cheese sauce, alfredo sauce, and parmesan cheese

PORK LOIN CARVING STATION | \$125 *Based on 25 servings*

Herb crusted pork loin with apple chutney served on a brioche roll

BEEF TENDERLOIN CARVING STATION | \$250 | *Based on 25 servings*

Horseradish and au jus sauce served on a silver dollar roll

Bars and stations must be accompanied by a meal or hors d'oeuvres equivalent to a meal. Requires a culinarian attendant at \$58.30 per hour. One attendant per 50 people required.

Event Services and Catering
Event Management, Dining, and Hospitality
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