## catering

EVENT MENU

## ALL-DAY PACKAGES

## MPP Day Delicious $\$ 43.39$

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 10 guests or more.

DELICIOUS DAWN
v Assorted Muffins
v Assorted Scones
vo PF Seasonal Fresh Fruit Platter
Assorted Juice
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

## AM PERK UP

( Granola Bars
Assorted Yogurt Cups
Iced Tea
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

## POWER UP LUNCH

(0) Tomato and Cucumber Couscous Salad
v. Orange Fennel Spinach Salad
v Bakery-Fresh Rolls with Butter
(0) 응 Green Beans Gremolata
v () Three Pepper Cavatappi with Pesto
© Grilled Chicken and Artichokes with
a Lemon Tarragon White Wine Sauce
v New York Cheesecake
Iced Tea
Iced Water
PM PICK ME UP
v Chilled Spinach Dip with
Tortilla Chips
(0) Pa) Grilled Vegetable Tray
v Bakery-Fresh Brownies
Bottled Water
Gourmet Coffee, Decaf and Hot Tea
380-550 Cal each
$400-440$ Cal each
$35 \mathrm{Cal} / 2.5$ oz. serving
$10-170 \mathrm{Cal} / 8$ oz. serving
0 Cal each
0 Cal/8 oz. serving

130-250 Cal each 80-150 Cal each 0 Cal/8 oz. serving 0 Cal each
0 Cal/8 oz. serving

120 Cal/3.75 oz. serving 210 Cal/3.2 oz. serving 160 Cal each
$70 \mathrm{Cal} / 3$ oz. serving 280 Cal/7.5 oz. serving

210 Cal/5.75 oz. serving
$360 \mathrm{Cal} /$ slice
0 Cal/8 oz. serving
0 Cal/8 oz. serving
$230 \mathrm{Cal} / 2.25$ oz. serving
$70 \mathrm{Cal} / 3$ oz. serving $250 \mathrm{Cal} / 2.25$ oz. serving 0 Cal each
0 Cal/8 oz. serving

## Meeting Wrap- $U_{p \text { psssap }}$

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 10 guests or more.

## MORNING MINI

v Miniature Muffins
80-120 Cal each
140-170 Cal each
100-110 Cal each
400-450 Cal each
0 Cal each
$0 \mathrm{Cal} / 8$ oz. serving

45-90 Cal each
100 Cal each
0 Cal/8 oz. serving 0 Cal each
$0 \mathrm{Cal} / 8$ oz. serving
IT'S A WRAP
Chicken Caesar Wrap
630 Cal each
Pepper Jack Tuna Wrap 610 Cal each
Cran-Apple Turkey Wrap
( - BF Grilled Vegetable Wrap
(0) . PF Seasonal Fresh Fruit Salad

660 Cal each
620 Cal each
Choice of One (1) Salad:
(v) (1) PFF Classic Garden Salad with Fresh Seasonal

Vegetables and Balsamic Vinaigrette and Ranch
v Grilled Vegetable Pasta Salad
v Individual Bag of Chips
v Assorted Craveworthy Cookies
v Bakery-Fresh Brownies
Iced Tea
Iced Water
MID-DAY MUNCHIES
v Tortilla Chips
Choice of Two (2) Salsas:
© Salsa Roja
© Salsa Verde

- Pico De Gallo
(v.) PBE Assorted Whole Fruit
v Assorted Craveworthy Cookies
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

260 Cal/3 oz. serving
50 Cal/3.5 oz. serving
$120 \mathrm{Cal} / 3 \mathrm{oz}$. serving
100-160 Cal each
210-260 Cal each
$250 \mathrm{Cal} / 2.25$ oz. serving $0 \mathrm{Cal} / 8$ oz. serving $0 \mathrm{Cal} / 8$ oz. serving
$20 \mathrm{Cal} / 1$ oz. serving
$5 \mathrm{Cal} / 1 \mathrm{oz}$. serving
$5 \mathrm{Cal} / 1 \mathrm{oz}$. serving
45-100 Cal each
210-260 Cal each
0 Cal each
0 Cal/8 oz. serving

## ALL-DAY PACKAGES

## Simple Pleasures \$28.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 10 guests or more.

## SIMPLE CONTINENTAL

$\begin{array}{lr}\text { v Assorted Donuts } & 240-500 \text { Cal each } \\ \text { v Assorted Bagels } & 290-450 \text { Cal each } \\ \text { Orange Juice } & 120 \text { Cal/8 oz. serving } \\ \text { Bottled Water } & 0 \text { Cal each } \\ \text { Gourmet Coffee, Decaf and Hot Tea } & 0 \text { Cal/8 oz. serving }\end{array}$

## BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta
Ham and Swiss Sub
Turkey and Swiss Sandwich
(v) (14) PiP Roasted Pepper and Mozzarella Ciabatta
v Individual Bag of Chips
v Assorted Craveworthy Cookies Bottled Water

MID-DAY MUNCHIES
v Tortilla Chips
Choice of Two (2) Salsas:
© Salsa Roja
valsa Verde
(6) Pico De Gallo
(2) 阬 Assorted Whole Fruit
v Assorted Craveworthy Cookies
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

260 Cal/3 oz. serving
520 Cal each 400 Cal each 520 Cal each 500 Cal each 100-160 Cal each 210-260 Cal each 0 Cal each
$20 \mathrm{Cal} / 1$ oz. serving 5 Cal/1 oz. serving 5 Cal/1 oz. serving 45-100 Cal each 210-260 Cal each 0 Cal each 0 Cal/8 oz. serving
*All packages include necessary accompaniments and condiments

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Breakfast Collections

All prices are per person and available for 10 guests or more. All appropriate condiments included.

## MINI CONTINENTAL \$11.19

v Miniature Muffins
v Miniature Danish
(v) Miniature Bagels
vo PE Seasonal Fresh Fruit Platter
Bottled Water
Gourmet Coffee, Decaf and Hot Tea
QUICK START \$11.19
Choice of Three (3) Breakfast Pastries:
v Assorted Danish
v Assorted Muffins
v Assorted Scones
v Assorted Bagels
( Croissants
(2) BF Seasonal Fresh Fruit Platter

Assorted Juice
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

80-120 Cal each 140-170 Cal each 110-160 Cal each $35 \mathrm{Cal} / 2.5$ oz. serving 0 Cal each 0 Cal/8 oz. serving

250-420 Cal each 380-550 Cal each 400-440 Cal each 290-450 Cal each 370 Cal each

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35 \text { Cal/2.5 oz. serving }
$$ 110-170 Cal/8 oz. serving

0 Cal each
$0 \mathrm{Cal} / 8$ oz. serving

## HEALTHY CHOICE BREAKFAST \$11.79

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups
Milk
(2) 다아 Bananas

Assorted Yogurt Cups
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

190-230 Cal each
120 Cal each
100 Cal each
80-150 Cal each
0 Cal each
0 Cal/8 oz. serving

## $\mathscr{R}$ lea Carse $\mathscr{B}_{\text {reakfass }}$

(v) Assorted Muffins Served with Butter and Jam \$22.19 Per Dozen

380-550 Cal each
Buttery Croissants Served with Butter and Jam \$22.19 Per Dozen

370 Cal each
v Cinnamon Rolls \$23.29 Per Dozen
350 Cal each
(v) Assorted Donuts \$18.39 Per Dozen

240-500 Cal each
(1) (2) 㕍 Whole Fruit \$1.19 Each
v Hard-Boiled Eggs \$1.19 Per Person
45-100 Cal each
80 Cal each
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## BREAKFAST

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All prices are per person and available for 10 guests or more. All appropriate condiments included.

## AMERICAN BREAKFAST \$13.49

Choice of One (1) Breakfast Pastry:
v Assorted Danish
v Assorted Muffins
v Assorted Scones
$\checkmark$ Assorted Bagels
$v$ Croissants
(v) Breakfast Potatoes

Crisp Bacon
Breakfast Sausage
v Cage-Free Scrambled Eggs
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

## FRENCH TOAST BUFFET $\$ 13.09$

(v) Breakfast Potatoes

Crisp Bacon
Breakfast Sausage
v Orange Cinnamon French Toast

* Maple Syrup

Bottled Water
Gourmet Coffee, Decaf and Hot Tea

250-420 Cal each
380-550 Cal each 400-440 Cal each 290-450 Cal each 370 Cal each 120-140 Cal/3 oz. serving 60 Cal each
120-180 Cal each
180 Cal/4 oz. serving 0 Cal each $0 \mathrm{Cal} / 8$ oz. serving

120-140 Cal/3 oz. serving
60 Cal each
120-180 Cal each
100 Cal each
70 Cal/1 oz. serving 0 Cal each
0 Cal/8 oz. serving

## SUNNYSIDE SCRAMBLE \$14.29

(0) Be) Seasonal Fresh Fruit Platter
( Breakfast Potatoes
Country Ham
Choice of One (1) Cage-Free Egg Scramble:
v Country Egg Scramble
California Scramble
Western Scramble
Chorizo and Egg Scramble
Bottled Water
Gourmet Coffee, Decaf and Hot Tea
Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply


## BREAKFAST

## Breakfast Onhancements

All prices are per person and available for 10 guests or more.
YOGURT PARFAIT BAR \$9.69 Per Person
Choice of Two (2) Yogurt Flavors:
v Greek Yogurt
v Strawberry Yogurt
v Vanilla Yogurt
(v) PE Diced Pineapple
(v) PF. Fresh Strawberries
vo Walnuts
v Honey
v Granola
JUST PANCAKES \$5.19 Per Person
v Silver Dollar Pancakes
(v) Maple Syrup

BISCUITS IN SAUSAGE GRAVY
\$3.39 Per Person

60 Cal/4 oz. serving $80 \mathrm{Cal} / 4$ oz. serving 80 Cal/4 oz. serving $30 \mathrm{Cal} / 2 \mathrm{oz}$. serving $20 \mathrm{Cal} / 2 \mathrm{oz}$. serving $90 \mathrm{Cal} / 0.5 \mathrm{oz}$. serving $40 \mathrm{Cal} / 0.5 \mathrm{oz}$. serving $110 \mathrm{Cal} / 1 \mathrm{oz}$. serving

40 Cal each
$70 \mathrm{Cal} / 1 \mathrm{oz}$. serving

570 Cal/7 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply
*All packages include necessary accompaniments and condiments

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## SANDWICHES \& SALADS

## Classic Collections

All prices are per person and available for 10 guests or more.
DELI EXPRESS $\$ 15.49$
Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)
v Individual Bags of Chips
v Assorted Baked Breads and Rolls
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)
v Cheese Tray (Cheddar and Swiss)
v Relish Tray (Lettuce, Tomato,
Onion, Pickles, Pepperoncini)
v Assorted Craveworthy Cookies
Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water

## PREMIUM BOX LUNCHES

Asiago Roast Beef Focaccia \$16.99
Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise
vo Grilled Vegetable Pasta Salad
$\checkmark$ Individual Bag of Chips
(vakery-Fresh Brownie
Bottled Water

Blackened Chicken Ciabatta \$16.99
Grilled Blackened Chicken Breast, Spring
Salad Mix and Cucumber Raita on Ciabatta
(v) 20 Spiced Sweet Potato Salad
v Individual Bag of Chips
(vakery-Fresh Brownie
Bottled Water
Sesame Tofu Garden Salad \$16.99
v Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette
v Bakery-Fresh Roll with Butter
(0.) Fresh Fruit Cup
v Lemon Cheesecake Bar
Bottled Water

20-240 Cal each 100-160 Cal each 110-230 Cal each

## CLASSIC BOX LUNCH \$14.49

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)
v Individual Bag of Chips
v Assorted Craveworthy Cookies
Bottled Water
130-790 Cal each 100-160 Cal each 210-260 Cal each 0 Cal each

## CLASSIC SELECTION SANDWICH BUFFET \$17.69

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages
Choice of Two (2) Side Salads (pg 10)
v Dill Pickle Slices
v Individual Bags of Chips
Choice of Three (3) Classic Sandwiches
(v) Assorted Craveworthy Cookies

Choice of Two (2) Beverages:
Lemonade
20-240 Cal each 0 Cal/1 oz. serving 100-160 Cal each 130-790 Cal each 210-260 Cal each
$90 \mathrm{Cal} / 8$ oz. serving
Iced Tea
0 Cal/8 oz. serving
0 Cal/8 oz. serving

## CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread

420 Cal each
Roast Beef and Cheddar Sandwich
Deli Sliced Turkey and Swiss on Hearty Wheat Bread
Chicken Caesar Wrap
430 Cal each
520 Cal each
v Greek Salad Wrap with Crumbled Feta, Black Olives,
Fresh Cucumbers, Plum Tomatoes and Red Onion
430 Cal each


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\begin{aligned}
& \text { Pidditionail Premium Box Luncti. } \\
& \text { options available upon request! } \\
& \text { Please contact your caressing prof essional. }
\end{aligned}
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620 Cal each 120 Cal/3 oz. serving 100-160 Cal each $250 \mathrm{Cal} / 2.25$ oz. serving 0 Cal each

410 Cal each
120 Cal/4 oz. serving 100-160 Cal each $250 \mathrm{Cal} / 2.25$ oz. serving

0 Cal each

330 Cal/13 oz. serving 160 Cal each
$35 \mathrm{Cal} / 2.5$ oz. serving $300 \mathrm{Cal} / 2.75$ oz. serving 0 Cal each

## SANDWICHES \& SALADS

## Classic Collections

All prices are per person and available for 10 guests or more.

## THE EXECUTIVE LUNCHEON \$19.49

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)
vo Dill Pickle Slices
v Individual Bags of Chips
Choice of Three (3) Executive Luncheon Sandwiches
v Assorted Craveworthy Cookies
Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water

30-240 Cal each 0 Cal/1 oz. serving 100-160 Cal each 310-790 Cal each 210-260 Cal each
$90 \mathrm{Cal} / 8$ oz. serving
0 Cal/8 oz. serving
0 Cal/8 oz. serving

## EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)
Ham and Swiss Ciabatta with a Red Onion Apricot Relish

520 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli
Saucy Turkey Ciabatta with Coleslaw and Swiss Cheese
610 Cal each
560 Cal each
(25) Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread

420 Cal each
Roast Beef, Swiss and Mushroom Sub
440 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta

480 Cal each
Turkey, Bacon, and Ranch Sub with Lettuce and
Tomato
430 Cal each

## SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)
 Vinaigrette Dressing
$50 \mathrm{Cal} / 3.5 \mathrm{oz}$. serving
(1) Bi Mixed Lettuces, Chickpea, Cucumber and Tomato

80 Cal/3 oz. serving
v Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing

240 Cal/4 oz. serving
(0) (1) Creamy Vegan Coleslaw

80 Cal/3 oz. serving

- 토․ Apple Walnut Salad tossed in a

Cinnamon-Spiced Honey Yogurt Dressing
$80 \mathrm{Cal} / 3.5$ oz. serving
(.) Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix 140 Cal/3.25 oz. serving
(v) (P) Poasted Vegetable Pasta Salad
(0.) P5 Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning
$90 \mathrm{Cal} / 3.5$ oz. serving
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## BUFFETS

## Themed Buffers

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

## EASTERN DELIGHTS \$18.99

(v) 阬 Asian Chopped Salad with Ginger Miso
(1) (2) Pe Sesame Noodles with Vegetables

Choice of Rice:

## vo White Rice

Vegetable Fried Rice
(0) Steamed Brown Rice
(D) Spicy Szechuan Shrimp with Broccoli, Carrots and Onion

Fortune Cookies
ALL-AMERICAN PICNIC $\$ 18.09$
v Traditional Potato Salad
v (). Fresh Country Coleslaw
v Home-Style Kettle Chips
Grilled Hamburgers with Buns
( - PE Vegetarian Burger
Hot Dogs with Buns

* Garnish Tray (Lettuce, Onions,

Pickles and Tomatoes)
(v) Assorted Craveworthy Cookies
v Bakery-Fresh Brownies
Add on Grilled Chicken Breast for an Additional Fee

## BAKED POTATO BAR $\$ 17.79$

(0) (1) Plassic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch

Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream

Choice of One (1) Dessert:

## - Apple Cobbler

* Apple Pie
v Add on Cheddar Cheese Sauce
$50 \mathrm{Cal} / 3.5$ oz. serving

660 Cal/12 oz. serving
100 Cal/3 oz. serving 100 Cal/3 oz. serving

130 Cal/3 oz. serving 130 Cal/3 oz. serving $210 \mathrm{Cal} / 5.5$ oz. serving
$80 \mathrm{Cal} / 3.75$ oz. serving
30 Cal each

240 Cal/4 oz. serving 170 Cal/3.5 oz. serving 190 Cal/1.25 oz. serving 330 Cal each 170 Cal each 310 Cal each
$0-10 \mathrm{Cal} / 1 \mathrm{oz}$. serving
210-260 Cal each $250 \mathrm{Cal} / 2.25$ oz. serving 160 Cal/3 oz. serving
$350 \mathrm{Cal} / 4.75$ oz. serving $410 \mathrm{Cal} /$ slice
60 Cal/1 oz. serving

## Themed Buffers

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

TASTY TEX MEX \$21.59
v Tortilla Chips

- Mexican Rice
(0) ( PE F Charro Beans
v Sauteed Peppers and Onions
Choice of One (1) Type of Fajitas:
Beef Fajitas with Tortillas,
Shredded Cheddar and Sour Cream
Chicken Fajitas with Tortillas,
Shredded Cheddar and Sour Cream
Citrus Braised Pork with Tortillas,
Shredded Cheddar and Sour Cream
v Vegan Chorizo with Tortillas and Vegan Cheese
Choice of Two (2) Salsas:
vo Rico De Gallo
* Salsa Verde
- Salsa Roja
( Cinnamon Crisps
$260 \mathrm{Cal} / 3 \mathrm{oz}$. serving $130 \mathrm{Cal} / 3$ oz. serving
80 Cal /3 oz. serving
$140 \mathrm{Cal} / 2$ oz. serving
$680 \mathrm{Cal} / 5$ oz. serving
$580 \mathrm{Cal} / 5$ oz. serving

580 Cal/3 oz. serving
380 Cal/2 oz. serving
$10 \mathrm{Cal} / 1$ oz. serving
5 Cal/1 oz. serving
$20 \mathrm{Cal} / 1 \mathrm{oz}$. serving
20 Cal each

## Looking to create your own Themed Buffet ar Unique Cimon Surplice?

Contact us at cmartinez@millikin.edu / 217.362.6479 to explore more options and personalize your buffet to fit your event.
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## BUFFETS

## Themed Buffees

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SOUP AND SALAD BUFFET \$20.89

ง Garden Fresh Mixed Greens

- Sliced Red Onions
* Tomatoes
(0) Cucumbers
* Shredded Carrots
v Shredded Cheese
* Roasted Chickpeas

Sliced Grilled Chicken
Diced Ham
v Ranch Dressing
v Italian Dressing
v Croutons
v Bakery-Fresh Dinner Rolls with Butter
Soup Du Jour
v Assorted Craveworthy Cookies

## HEARTLAND BUFFET \$24.59

Baby Spinach Salad with Bacon, Egg,
Mushroom and Tomato and Balasmic Vinaigrette
v Bakery-Fresh Dinner Rolls with Butter

- Roasted New Potatoes
(2) 恠 Fresh Herbed Vegetables
(12) Grilled Lemon Rosemary Chicken
- Oreo Blondies


## HARVEST BOUNTY \$24.59

(0) (1) Praditional Mixed Green Salad
v Southern Biscuits with Butter
v Buttermilk Mashed Potatoes
(0) 가웅 Sautéed Dill Green Beans

Choice of One (1) Entrée:
5. Herb Roasted Turkey

Baked Ham
ง Apple Pie

15 Cal/3 oz. serving
10 Cal/1 oz. serving
10 Cal/1 oz. serving
5 Cal/1 oz. serving
$10 \mathrm{Cal} / 0.5$ oz. serving 60 Cal/0.5 oz. serving $100 \mathrm{Cal} / 2$ oz. serving 160 Cal/3 oz. serving $80 \mathrm{Cal} / 2$ oz. serving 200 Cal/2 oz. serving $80 \mathrm{Cal} / 2$ oz. serving $60 \mathrm{Cal} / 0.5$ oz. serving 160 Cal each 140-240 Cal/8 oz. serving 210-260 Cal each

180 Cal/3.75 oz. serving 160 Cal each
$110 \mathrm{Cal} / 2.75$ oz. serving 100 Cal/3.5 oz. serving $130 \mathrm{Cal} / 3 \mathrm{oz}$. serving 270 Cal/1.75 oz. serving
$50 \mathrm{Cal} / 3.5$ oz. serving
190 Cal each
$120 \mathrm{Cal} / 3.75$ oz. serving
$30 \mathrm{Cal} / 3$ oz. serving
170 Cal/3 oz. serving
130 Cal/3 oz. serving $410 \mathrm{Cal} /$ slice


## BUFFETS

## Create Your Oun Buffer

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

## BUFFET STARTERS

 Vinaigrette and Ranch

Classic Caesar Salad
阝․ Antipasto Salad
(v) (1) PF Crudités with Tzatziki Sauce
v Traditional Hummus with Toasted Pita
(1) PBE Seasonal Fresh Fruit Salad

## BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$22.19
© Grilled Lemon Rosemary Chicken \$19.49
Slow-Roasted Turkey Breast Rubbed with Sage and Thyme \$19.29
(3) Chipotle Pork Loin Topped with a Pineapple Salsa \$21.19
(20) Oven-Roasted Seasoned Pork in a Brown Sugar-Pecan Sauce $\$ 19.29$

Asian Marinated Steak \$28.29
(v. . P. Prispy Five Spice Tofu $\$ 19.29$
$50 \mathrm{Cal} / 3.5$ oz. serving
170 Cal/2.7 oz. serving 170 Cal/3 oz. serving $40 \mathrm{Cal} / 5$ oz. serving 130 Cal/1.75 oz. serving $35 \mathrm{Cal} / 2.25$ oz. serving

300 Cal/5 oz. serving 130 Cal/3 oz. serving

170 Cal/3 oz. serving
$210 \mathrm{Cal} / 3.75$ oz. serving

460 Cal/5 oz. serving
190 Cal/3 oz. serving
$340 \mathrm{Cal} / 5$ oz. serving

## BUFFET SIDES

v. P. Pan Roasted Vegetables 45 Cal/3 oz. serving
(v) Pi. Zucchini, Tomato and Squash Blend 40 Cal/3.5 oz. serving
(v) (3) PF Italian Seasoned Green Beans 40 Cal/3.25 oz. serving
(2) P1) Parlic Roasted Broccoli
$40 \mathrm{Cal} / 1.76$ oz. serving
(v) P. PE Maple Glazed Carrots
v Buttermilk Mashed Potatoes
(6) Roasted Red Potatoes
$20 \mathrm{Cal} / 3.75$ oz. serving $100 \mathrm{Cal} / 2.75$ oz. serving

## BUFFET FINISHES

(v) Apple Pie

New York-Style Cheesecake
v Dulce De Leche Brownie
330 Cal/2.25 oz. serving

350 Cal/slice
340 Cal/slice
210-260 Cal each
*All packages include necessary accompaniments and condiments

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## RECEPTIONS

## Hors doewres

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Swedish Meatballs \$24.59
Chicken Satay \$23.39
Coconut Shrimp \$34.09
v Brie, Pear \& Almond Beggar's Purses \$28.39
(v) Mac n' Cheese Melts $\$ 25.59$

Assorted Mini Quiche $\$ 20.49$
v Spanakopita $\$ 24.99$
(0) Vegetable Spring Rolls $\$ 39.09$

RECEPTION HORS D'OEUVRES (COLD)
v Assorted Petit Fours \$22.59
Tenderloin and Bacon Jam Crostini \$21.79
v Mediterranean Antipasto Skewers \$34.89
(ㄷ) ․ . 야 Gazpacho Shooter \$21.39
v Traditional Tomato Bruschetta Crostini \$18.19
Shrimp Cocktail Market Price

110 Cal each
20 Cal each
50 Cal each
90 Cal each
80 Cal each 70-100 Cal each

60 Cal each
50 Cal each

60-140 Cal each
130 Cal each
60 Cal each
$30 \mathrm{Cal} / 2$ oz. serving
50 Cal each
70 Cal each



## RECEPTIONS

## Reception Platters and Dips

All prices are per person and available for 10 guests or more.
CLASSIC SLICED CHEESE TRAY $\$ 62.19$ Serves 12
v Classic Sliced Cheese Tray with Swiss, Cheddar
and Pepper Jack Cheeses, Crackers, Pita Chips and Crostini

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$45.09 Serves 12 v 안 Fresh Garden Crudités with Ranch Dill Dip
$120 \mathrm{Cal} / 5$ oz. serving
(0) PFEASONAL FRESH FRUIT PLATTER $\$ 39.59$ Serves 12 Seasonal Fresh Fruit
$35 \mathrm{Cal} / 2.5$ oz. serving
ANTIPASTO PLATTER $\$ 74.59$ Serves 12
Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese
$260 \mathrm{Cal} / 5$ oz. serving
HUMMUS WITH PITA CHIPS \$41.09 Serves 12
(v) (1) PF Hummus with Pita Chips

250 Cal/4.5 oz. serving

## May we singgest a Served Meal or Reception?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (217) 362-6479 to arrange a personal consultation.

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*All packages include necessary accompaniments and condiments
2000 calories a day is used for general nutrition advice, but calorie needs vary Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## RECEPTIONS

## Chef-Onspired Stations

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 10 guests or more.

DIM SUM $\$ 12.79$
Egg Rolls
Pot Stickers
Choice of Two (2) Dipping Sauces:
v Sweet Soy Sauce

- Sweet and Sour Sauce
vhili Garlic Sauce
Sweet and Spicy Boneless Chicken Wings
with Celery Sticks
v Gourmet Dessert Bars


## GROWN UP MAC AND CHEESE \$15.79

v Chipotle Macaroni and Cheese
Choice of Three (3) Proteins:
Grilled Chicken Breast
Sautéed Shrimp
Pulled Pork
Diced Ham
(v.) PF Roasted Mushrooms
(10) :3. 晚 Peas
(2) 마 Broccoli Bits

* Scallions


## SUNDAE FUNDAY $\$ 6.19$

Create Your own Delicious Sundae
Choice of One (1) Ice Cream Flavor:
v Vanilla Ice Cream
v Chocolate Ice Cream
v Strawberry Ice Cream
Non Dairy Sorbet
Choice of Two (2) Sauces:
v Caramel Sauce
v Chocolate Syrup
vaspberry Sauce
v Crushed Pineapple
Choice of Three (3) Toppings:
v Chocolate Chips
v Sliced Strawberries
To Toasted Pecans

* Toasted Coconut

Mini Marshmallows
(0) Oreo ${ }^{\oplus}$ Cookie Crumbs

- Sprinkles
$\checkmark$ Whipped Cream
$480 \mathrm{Cal} / 8$ oz. serving
160 Cal/3 oz. serving
90 Cal/4 oz. serving 290 Cal/3 oz. serving $80 \mathrm{Cal} / 2$ oz. serving $90 \mathrm{Cal} / 3$ oz. serving $70 \mathrm{Cal} / 3 \mathrm{oz}$. serving $40 \mathrm{Cal} / 1.76$ oz. serving $0 \mathrm{Cal} / 0.25$ oz. serving
$110 \mathrm{Cal} / 4 \mathrm{oz}$. serving 120 Cal/4oz. serving 130 Cal/4 oz. serving Calories Vary
$80 \mathrm{Cal} / 1 \mathrm{oz}$. serving $60 \mathrm{Cal} / 1 \mathrm{oz}$. serving 150 Cal/2 oz. serving $30 \mathrm{Cal} / 2$ oz. serving
$140 \mathrm{Cal} / 1 \mathrm{oz}$. serving
$10 \mathrm{Cal} / 1 \mathrm{oz}$. serving 100 Cal/0.5 oz. serving $80 \mathrm{Cal} / 0.5$ oz. serving $90 \mathrm{Cal} / 1$ oz. serving $70 \mathrm{Cal} / 0.5$ oz. serving $30 \mathrm{Cal} / 0.5$ oz. serving $50 \mathrm{Cal} / 0.5$ oz. serving


## Bizeats

All prices are per person and available for 10 guests or more.

## SNACK ATTACK $\$ 7.49$

v Assorted Chips
v Roasted Peanuts
v Trail Mix
v Assorted Craveworthy Cookies
v Bakery-Fresh Brownies
SUGAR AND SPICE $\$ 7.69$
v Sugar Craveworthy Cookies
Gummy Bears
v Popcorn
Cajun Chips
v Savory Snack Mix
COFFEE BREAK $\$ 5.49$
v Assorted Craveworthy Cookies
Gourmet Coffee, Decaf and Hot Tea
EXECUTIVE COFFEE BREAK \$5.99
v Assorted Dessert Bars
v Bakery-Fresh Brownies
Gourmet Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

300-360 Cal/2.75 oz. serving
250 Cal/2.25 oz. serving 0 Cal/8 oz. serving
100-160 Cal each 180 Cal/1 oz. serving 290 Cal each 210-260 Cal each 250 Cal/2.25 oz. serving

230 Cal each $400 \mathrm{Cal} / 4$ oz. serving 110 Cal/1.25 oz. serving $260 \mathrm{Cal} / 2$ oz. serving $430 \mathrm{Cal} / 3.75 \mathrm{oz}$. serving

210-260 Cal each
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## ALLERGEN INFORMATION

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

BEVERAGES \& DESSERTS
Beverages
Includes appropriate accompaniments

Bottled Water \$2.19 Each
Assorted Sodas - Bottle \$2.69 Each
Regular Coffee \$18.99 Per Gallon
Decaffeinated Coffee $\$ 18.99$ Per Gallon
Hot Water with Assorted Tea Bags
\$20.19 Per Gallon 0 Cal/8 oz. serving
Hot Chocolate \$21.29 Per Gallon
Lemonade $\$ 17.99$ Per Gallon
Assorted Fruit Juices \$18.79 Per Gallon 120-130 Cal/8 oz. serving
Iced Water \$1.39 Per Gallon
Infused Water \$11.09 Per Gallon
Choice of One (1) Fruit Infused Water:
Lemon Infused Water
Orange Infused Water
Apple Infused Water Cucumber Infused Water Grapefruit Infused Water
$0 \mathrm{Cal} / 8 \mathrm{oz}$. serving
$0 \mathrm{Cal} / 8 \mathrm{oz}$. serving $10 \mathrm{Cal} / 8$ oz. serving $20 \mathrm{Cal} / 8 \mathrm{oz}$. serving $10 \mathrm{Cal} / 8 \mathrm{oz}$. serving $10 \mathrm{Cal} / 8$ oz. serving
$160 \mathrm{Cal} / 8$ oz. serving
$90 \mathrm{Cal} / 8$ oz. serving

Desserts
v Assorted Craveworthy Cookies
\$15.49 Per Dozen
210-260 Cal each
v Bakery-fresh Brownies \$18.69 Per Dozen 250 Cal/2.25 oz. serving
v Gourmet Dessert Bars \$18.69 Per Dozen 300-360 Cal/2.75-3.25 oz. serving
v Traditional Apple Pie (Each) \$14.79 Serves 8 $410 \mathrm{Cal} /$ slice

New York Cheesecake (Each)
\$25.69 Serves 8

