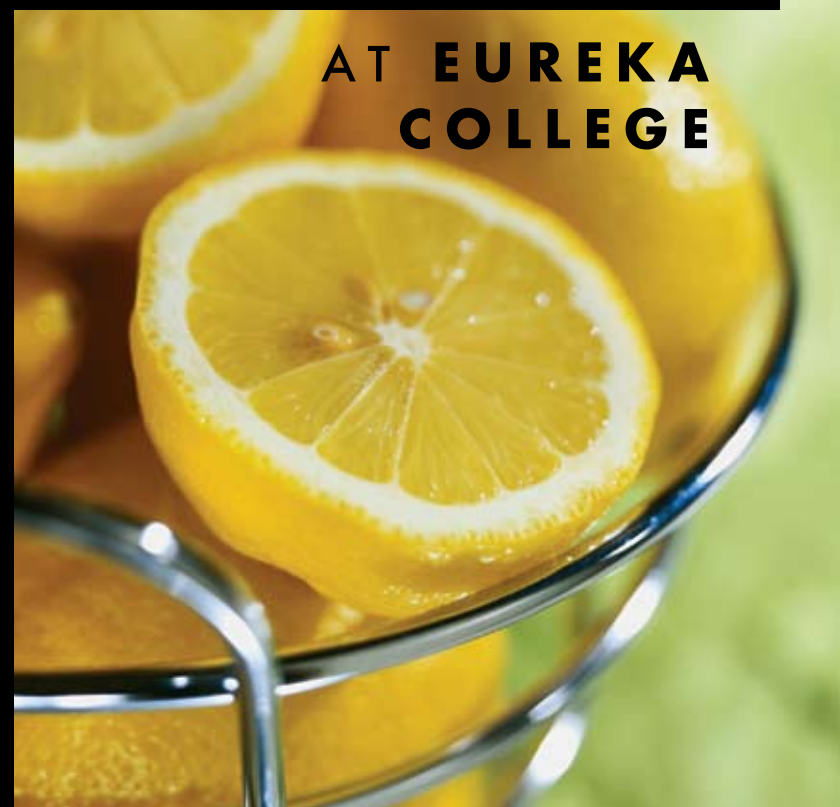




C A T E R I N G



AT EUREKA
COLLEGE



Our Menu



WELCOME LETTER

MENU CHAPTERS:

A GREAT START

LUNCH TIME

LUNCHEON SALADS

BOUNTIFUL BUFFETS

CULINARY CLASSICS

MENU ACCOMPANIMENTS

FINISHING TOUCHES

GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

HORS D'OEUVRES

BEVERAGES AND BAR

PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



Welcome

From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff and a wide range of resources available from our international network.



As a catering service, our main function is Food! Our trained, professional staff is dedicated to providing the highest level of catering services. The quality of your food, however, does not rest upon the chefs alone. Every member of the Catering Department receives monthly training on food and beverage services, as well as day-to-day experience on the job.



This brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide your guests with an unforgettable experience.

We look forward to the opportunity to work with you!





A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, and water

EARLY RISER

An assorted pastry basket of fruit breads, scones and muffins, and orange, and apple juice.

EYE OPENER

An assorted pastry basket of fruit breads, scones and muffins, orange and apple juice, and an assortment of fresh seasonal sliced fruit.

SUNRISE BUFFET

Scrambled eggs, hash browns, sausage or bacon, fresh fruit, assorted pastries, apple and orange juice.

SPECIAL ORDER

Cooked to order omelet station available upon request for an additional fee.

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

ENTRÉES

- Mushroom cheese strata
- Ham and potato frittata
- Cereal with milk
- Yogurt with granola
- Assorted seasonal sliced fruit
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- French toast
- Waffles
- Pancakes
- Home fried potatoes
- Hash browns
- Grits

BEVERAGES, 16 SERVINGS PER GALLON

- Starbucks coffee
- Assorted soft drinks
- Assorted juices - by the gallon or bottle
- Bottled water
- Fresh brewed coffee
- Hot water for tea
- Hot chocolate

BAKERY AND BEVERAGES TO BE PURCHASED SEPERATELY

- Assorted muffins
- Assorted danish
- Croissants
- Cinnamon rolls
- Assorted scones
- Breakfast breads
- Assorted bagels

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: (5 GUEST MINIMUM)

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be pre-set along with beverages and dessert to keep your program on time. Below entrees include a 12oz canned soda or bottled water.

ALBUQUERQUE CHICKEN

Chicken sandwich with a Southwest flair served with condiments, potato chips, cookies or brownies.

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread served with condiments, potato chips, cookies or brownies.

GRILLED VEGETABLE BAGUETTE

Grilled vegetables with fontina cheese on a baguette served with side condiments, potato chips, cookies or brownies.

GRILLED PORTOBELLO ON FOCACCIA

Grilled portobello mushroom sandwich with provolone cheese served with condiments, potato chips, cookies or brownies.

SWEET BEEF

Roast beef with caramelized onion and dijon mayonnaise on a baguette served with side salad of the day, condiments, potato chips, cookies or brownies.

TURKEY CHEDDAR WRAP

Turkey and cheddar with horseradish cream cheese on a flour tortilla, condiments, potato chips, cookies or brownies.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: (5 GUEST MINIMUM)

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie, fresh brewed coffee, iced tea and water.

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg served with honey mustard dressing.

TRI-SALAD COMBO

A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad and ham salad.

COBB SALAD

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

- Add grilled balsamic chicken breast
- Add beef strips

TACO SALAD

A crisp tortilla shell filled with spicy chicken, beef or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.

FRUIT AND COTTAGE CHEESE

Red seedless grapes, wedge of apples and oranges, sliced cantaloupe served with cottage cheese.

LUNCHEON SALADS



LUNCHEON SALADS

LUNCHEON SALADS: (5 GUEST MINIMUM)

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ANTIPASTO SALAD

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

THAI BEEF AND NOODLE JAZZ SALAD

Lime marinated beef tossed with Lo Mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens with a spicy Thai dressing.

VEGETARIAN HUMMUS PLATE

Traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

LUNCHEON SALADS



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: (25 GUEST MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or dinner. Choice of cookies and brownies, fresh brewed coffee, iced tea and water.

SLICERS DELI BUFFET

Sliced roast beef, ham, turkey, american, swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomatoes, pickles, pasta salad, condiments, potato chips.

SALAD BUFFET

Chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings all accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, condiments & potato chips.

ITALIAN BEEF

Italian beef on a hoagie roll with cole slaw, potato chips and a relish tray.

PASTA BAR

Penne pasta with tomato vodka sauce with grilled Italian sausage, fettuccini alfredo with grilled chicken and mushrooms, farfelle with sun dried tomatoes, broccoli, toasted pine nuts and extra virgin olive oil. Served with mixed green salad, garlic bread and fresh parmesan cheese.

FAJITA BAR

Chicken fajitas served with warm flour tortillas accompanied by spanish rice, peppers and onion, black beans and corn fiesta tortilla chips and salsa, with all of the traditional toppings.

BASIC COOKOUT

Hamburgers, hot dogs, veggie burgers, sliced cheese, potato salad, coleslaw, relish tray with lettuce, tomatoes, pickles and onions, condiments & potato chips.

TEXAS STYLE BBQ

Pulled BBQ pork, BBQ chicken breasts, corn on the cob, baked beans, potato salad, coleslaw, relish tray with lettuce, tomatoes, pickles, onion & condiments.

DELUXE SALAD BAR WITH SOUP DUJOUR

Chef's choice of two soups, mixed greens with a variety of toppings, three dressing selections and pasta salad and chef's choice deli salad.

B U F F E T S



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, iced tea and water, and choice of dessert.

BEEF	PRIME RIB	MARKET PRICE	PORK	SOUTHWESTERN GLAZED PORK LOIN	
	Prime cut served with horseradish sauce.			Carved and served with a zesty chipotle pepper sauce	
	FILET MIGNON	MARKET PRICE		PORK TENDERLOIN	
Beef Tenderloin filet with your choice of sauce; bearnaise, cabernet or horseradish cream			Sliced tenderloins of pork dressed with a savory Dijon sauce or Kahlua cream sauce		
POULTRY	CHICKEN CORDON BLEU		LAMB	LAMB CHOPS	MARKET PRICE
	Boneless breast of chicken rolled with imported ham and swiss cheese			Broiled lamb chops served with mint jelly	
	CHICKEN WITH RED PEPPER COULIS			ROAST LEG OF LAMB	MARKET PRICE
Grilled chicken breast with red pepper coulis sauce.			Boneless roast leg of lamb served with lavender, rosemary and garlic		
CHICKEN LAS VEGAS			SURF & TURF	MARKET PRICE	
Boneless chicken breast stuffed with bacon and glazed with orange sauce.			Beef tenderloin and shrimp skewer		

C L A S S I C S



CULINARY CLASSICS

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SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

GARLIC ORANGE CHILI SHRIMP

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

PANKO ENCRUSTED TILAPIA

Baked tilapia fillet crushed with fresh herbs and panko bread crumbs

CHILEAN SEA BASS WITH SALSA

Tender and sweet sea bass grilled and topped with fresh tomato salsa

PROSCIUTTO WRAPPED SALMON

Roasted salmon with fresh dill and chives wrapped in prosciutto ham

VEGETARIAN

CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara

VEGETABLE STIR-FRY

Seasoned fresh vegetable and tofu slices stir-fried together with garlic and ginger

EGGPLANT PARMESAN

Lightly breaded eggplant, covered with marinara sauce and parmesan cheese



M E N U A C C O M P A N I M E N T S

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

SALADS

TOSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

FRESH MESCLUN

Baby vegetables with balsamic vinaigrette

FRESH MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

THAI CUCUMBER SALAD

ICEBERG WEDGE WITH MAYTAG BLEU CHEESE

PEAR AND TOASTED WALNUT SPRING SALAD



M E N U A C C O M P A N I M E N T S

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT TWO

- Baked potato served with butter sour cream and chives
- Country mashed potatoes
- Baked sweet potatoes
- Oven roasted rosemary potatoes
- Rice pilaf
- Green beans with fresh carrots
- Long grain and wild rice
- Fresh broccoli
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with walnuts
- Carrots vichy
- Baby carrots
- Grilled fresh vegetables

DESSERTS

- Apple pie
- Peach cobbler
- Cookies and cream pie
- Carrot cake
- Key Lime pie
- Ice box pie
- Chocolate cake

CAKES

- Chocolate cake
- Carrot cake
- Black forest cake
- German chocolate cake
- Carmel granny apple
- Raspberry white chocolate cheesecake
- Angel food cake with seasonal berries
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting

SPECIALTY

- Sorbet
- Parfaits
- Tiramisu
- Crème Brûlé

M E N U A C C O M P A N I M E N T S



FINISHING TOUCHES

DESSERT BARS

BY THE DOZEN

- Chocolate brownies
- Marble brownies
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- S'mores
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar

COOKIES

BY THE DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Macaroons

ICE CREAM SUNDAE BAR

PER PERSON

25 GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch

Select 3 from the following toppings:

- Cashew nuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping
- M & M's

SNACKS

BY THE POUND OR PER PERSON

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Gardetto

FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS BY THE POUND

Served with crackers

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Crab dip
- Shrimp dip
- Seven layer dip with tortilla chips

TRAYS AND DISPLAYS SMALL LARGE

- Crudités and dip
- Fruit tray with caramel dip
- Cheese and crackers tray

CARVING STATION BY THE POUND OR PER PERSON

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey with giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef with au jus
- Roast tenderloin of beef

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



H O R S D ' O E U V R E S

BY THE DOZEN

The following hors d'oeuvres can be passed on trays or set up as stationary buffets depending on the style of your event. There is an additional \$15.00 charge per server to pass hors d'oeuvres.

HOT

- Spanakopita
- Honey drizzled chicken drumettes
- Fried chicken tenders
- Coconut shrimp
- Mini eggrolls
- Stuffed mushroom
- Scallops wrapped in bacon
- Chicken satay with peanut sauce
- Miniature crab cakes
- Mini quiche
- Bacon wrapped water chestnuts
- Mini quesadillas
- Lightly breaded jalapeno cream cheese stuffed peppers

COLD

- Shrimp cocktail
- Skewered fruit with caramel dip
- Tomato, mozzarella and basil crostini
- Tuscan bruschetta
- Cucumber rounds with boursin and sun dried tomatoes
- Prosciutto wrapped asparagus



BEVERAGES

HOT SOLD BY THE GALLON: 16 SERVINGS PER GALLON

- Starbucks coffee
- Fresh brewed regular and decaf coffee (House brand)
- Hot tea
- Hot cider (seasonal)
- Hot cocoa (seasonal)

COLD

- Soft drinks (12 oz can)
- Bottled water
- Bottled juice

PUNCHES SOLD BY THE GALLON: 16 SERVINGS PER GALLON

- Lemonade
- Raspberry tea
- Iced tea
- Iced coffee
- Mock champagne
- Apple juice
- Orange juice

BAR

CAMPUS DINING SERVICES

CAN PROVIDE EITHER A CASH BAR OR HOST BAR

BAR SET UP FEE **\$35.00**

- Champagne Toast \$3.00 PER PERSON
- Wine by the Bottle Red or White \$18.00 PER BOTTLE

CASH BAR:

- Bartender fee \$20.00 PER HOUR
- Domestic Beer \$3.00 PER BOTTLE
- Premium Beer \$4.00 PER BOTTLE
- Wine \$4.00 PER GLASS

HOST BAR: WINE, BEER AND SODA

• Three Hour Reception \$8.00 PER PERSON
FOR THE FIRST HOUR, \$4.00 PER PERSON, PER HOUR
FOR THE REMAINING TWO HOURS

• Five Hour Reception \$8.00 PER PERSON
PER HOUR FOR THE FIRST TWO HOUR, \$4.00 PER
PERSON FOR THE REMAINING THREE HOURS

• Corking Fee \$5.00 PER BOTTLE
FOR ANY WINE OR CHAMPAGNE NOT PURCHASED
THROUGH SODEXO



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

Arranging and Reserving a Date

Information such as location, number of guests, time of the function, and menu selection, need to be decided at least ten (10) business days before the function. You may contact the catering department at 309-467-6357 or contact us on our website at www.eureka.edu or email us at ddavidson@eureka.edu.



Reserving a Location

Whether the event is to take place on campus or off, the location reservation needs to be confirmed before we will deliver. Tables, chairs, and other equipment will need to be arranged by you. Room set up request may be made by contacting Conference Center at 309-467-6407.





Planning Your Special Event

Contact the Catering Office

Contact the catering office at 309-467-6357 or email us at davidson@eureka.edu or stop by our office located in the Dickinson Commons. Some arrangements can be made by phone or email, others require an appointment with the Catering Manager. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs. After we have finalized all the details of your special event, you will receive a confirmation to be signed and sent back to us. All cancellations and final changes, including the customer guarantee count, MUST take place at least 10 business days prior to your function. Charges will be incurred if you make any cancellations or changes after this time frame. If you do not contact us with a final count within the 10 business days allowed, we will prepare for the estimated number and charge accordingly.



Event Confirmation and Guarantees

A guarantee is required 10 business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup. If your event is cancelled, you are responsible for contacting the Catering Department and canceling the event. You will be liable for 100% of your food bill for any event that is not cancelled within 3 business days, and confirmed in writing by the customer.



Quantities of Food

Portions are prepared according to the number of guests guaranteed, though ample portions are prepared for buffet menus. Our buffets are not intended to be all you can eat.





Planning Your Special Event

Payment

All catered functions must have a secured payment before they occur. Visa, MasterCard, Cash and Checks are all valid payment methods. Non-College related groups are required to make full payment one week prior to the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date. A 15% service charge and 7.25% sales tax applies to all food and beverage charges.



Delivery Fees

There is no delivery fee for catering services held within Eureka College. Deliveries outside the building will be subject to a \$25.00 delivery fee or 10% of estimated bill, which ever is greater, not to exceed \$150.00.





Planning Your Special Event

Attendants

To ensure that your event is a success, catering staff will be provided for all served meals and buffets during the first three hours of service. If additional time is needed, a fee of \$10.00 per attendant per hour will be applied. We recommend that you have an attendant for all receptions and breaks for every 75 guests.



Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account, at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.



Floral Charges

We will be happy to order, receive and handle specific floral arrangements for you.

For decorative requests an additional fee will be determined in accordance with your specific needs.





Planning Your Special Event

Linens and Skirting

If your event is a served meal or a buffet we will provide linens and skirting for food, beverage and head and guest tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches there will be a \$5.00 fee for each tablecloth. Other tables may be skirted and covered at \$5.00 per tablecloth and \$15.00 per skirt. The same applies to registration tables, name tags, head tables and any additional table that will not be directly used for setup. Skirting can be done on any table not exceeding one inch in thickness. We can also provide napkins to meet your color scheme for \$.50 each. Specialty linens are available upon request for an additional charge.



Food Removal Policy

Due to health regulations, it is the policy of Sodexo Catering Services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.



