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Ordering Process
To arrange catering for your event you may contact Campus Dining at 847 619 8485. AARC Campus Dining requires 72 business hours advance notice for all catered events; events larger than 100 ppl require at least 2 weeks advance notice. Events placed for the current day or next day will be charged a $25.00 service fee.

Guarantees, Changes & Cancellations
Catering preparations are made according to the Catering Proposal which you receive upon confirmation of your order. Your minimum guest count guarantee must be received no later than 72hrs in advance of your event date. If no final guest count is received, the number of guests indicated on the Catering Proposal will stand as the guarantee. Any changes to the original proposal must be finalized no later than 72 business hours in advance of your event. In the event that your event is cancelled with less than 72hrs notice to Campus Dining, you will be responsible for 100% of the Catering Proposal. Large events will require more notice for cancellation and will be billed accordingly.

Deliveries
Please pay special attention to the Catering Proposal that you receive upon confirmation of your event. It includes your critical event information, including set-up times, guest arrival times, locations and number of guests. Be sure to notify Campus Dining if any information is incorrect. All catering orders on Campus will be charged a $10 service fee; this fee includes the set-up and breakdown of your event.

Hours of Operation
Office hours are 8:30am – 3:30pm M-TH
Catering hours are 8:00am – 6:30pm M-TH
Other catering hours will be negotiated on an event by event basis.
**Breakfast Selections**

All breakfast orders require a $25.00 minimum order. Orders under $25.00 will be charged a $25.00 small order fee.

**Classic Continental**
Chef’s Selection of Breakfast Pastries
Selections may include Bagels, Croissant & House-made Cream Scones
$2.75 per person

**Bagels +**
Fresh Assorted Sliced Bagels with Cream Cheese
Seasonal Hand Cut Fruit Salad
$5.00 per person

**Euro Continental**
House made Cream Fruit Scones
Fresh Baked Butter Croissant with Fruit Spreads
$4.50 per person

**Executive Continental**
Assorted Breakfast Breads to include:
Cream Fruit Scones, Chef Selected Muffins & Croissant with Fruit Spreads
Individual Assorted Fruit Yogurts
Whole Fresh Fruit
Fresh Mixed Fruits and Berries with Granola, Brown Sugar, Vanilla Yogurt and Honey
$9.50 per person

**Hot Breakfast Selections**

**American Breakfast**
Individual Cheddar, Egg & Scallion Strata
Crispy Bacon & House Sausage Patties
Roasted Breakfast Potatoes
Assorted Fresh Sliced Bagels with Cream Cheese
$9.75 per person

**Pancake Breakfast**
Buttermilk Pancakes with Syrup & Whipped Butter
Canadian Bacon
Turkey Bacon
Pork Sausage Patties
Toasted Bagels with Cream Cheese
Tropicana Individual Orange Juice
$9.95 per person

**Hot Breakfast Buffet**
Spinach, Roasted Tomato & Goat Cheese Strata
Ham& Cheddar Strata
Breakfast Potatoes
Bacon and Breakfast Sausage
Belgian Waffles with Toppings
Assorted Breakfast Breads with Butter and Fruit Spreads
Fresh Fruit Salad or Whole Fruit
$15.75 per person
Chairman’s Breakfast
Seasonal Hand Cut Fruit Salad
Chef Selected Breakfast Pastries to include Sliced Bagels, Brioche, Cinnamon Raisin Bread & Whole Wheat Bread with Butter, Cream Cheese & Fruit Spreads
Smoked Salmon with Traditional Garnishes
Individual Roasted Tomato & Goat Cheese Strata
Chairman’s Cut Bacon & Breakfast Sausage
Herb Roasted Breakfast Potatoes
$16.75 per person

Breakfast a la Carte

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cream Scones with Dried Fruit</td>
<td>$1.75 each</td>
</tr>
<tr>
<td>Butter Croissant</td>
<td>$2.00 each</td>
</tr>
<tr>
<td>Chocolate Croissant</td>
<td>$2.25 each</td>
</tr>
<tr>
<td>Bagels with Cream Cheese</td>
<td>$1.75 each</td>
</tr>
<tr>
<td>Muffins, assorted</td>
<td>$1.99 each</td>
</tr>
<tr>
<td>Breakfast Brioche, individual</td>
<td>advance notice required</td>
</tr>
<tr>
<td>Danish, assorted</td>
<td>$1.75 each</td>
</tr>
<tr>
<td>Yogurt, individual</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Fruit Salad</td>
<td>$2.75 per person</td>
</tr>
<tr>
<td>Doughnuts, assorted</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$1.00 each</td>
</tr>
</tbody>
</table>

Smoked Salmon Platter Serves 20ppl $81.25 each

Breakfast Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Juices, individual</td>
<td>OJ, Grapefruit $1.75 each</td>
</tr>
<tr>
<td>Fresh Squeezed Juices</td>
<td>OJ, Grapefruit $12.00 per carafe</td>
</tr>
</tbody>
</table>

Organic Shade Grown MEXICO, Starbucks Coffee Company

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, Regular, 75 Cup</td>
<td>$130.00 each</td>
</tr>
<tr>
<td>Coffee, Decaf, 75 Cup</td>
<td>$130.00 each</td>
</tr>
<tr>
<td>Coffee, Regular, 20 Cup Shuttle</td>
<td>$35.00 each</td>
</tr>
<tr>
<td>Coffee, Decaf, 20 Cup Shuttle</td>
<td>$35.00 each</td>
</tr>
<tr>
<td>Coffee, Regular, Carafe</td>
<td>$10.50 each</td>
</tr>
<tr>
<td>Coffee, Decaf, Carafe</td>
<td>$10.50 each</td>
</tr>
<tr>
<td>Gourmet Coffee Service</td>
<td>$4.00 per person</td>
</tr>
<tr>
<td>Regular and decaf coffee with vanilla &amp; hazelnut syrups, rock candy stir sticks, chocolate covered biscuit sticks and whipped cream</td>
<td></td>
</tr>
</tbody>
</table>

Hot Tea Service, Mighty Leaf Black, Green & Herbal Teas $1.75 per person

Iced Tea Service $1.75 per person
Lunch Selections

All Lunch orders require a $25.00 minimum order. Orders under $25.00 will be charged a $25.00 small order fee.

Boxed Lunches - minimum of 6 boxes per selection

Deli Sandwich Boxes, Assorted
Assortment of Turkey, Baked Ham, Roast Beef and Tuna Salad Sandwiches.

Boxes include pasta or potato salad, potato chips and a bakery cookie.
$9.95 per box

Signature Sandwich Boxes, Assorted
Assortment of California Club Sandwich, Italian Deli Sub, Grilled Chicken with Pesto & Crisp Veggie Wraps. Boxes include pasta or potato salad, potato chips and a bakery cookie.
$10.95 per box

Café Salad Boxes
Garden Veggies with Romaine Greens and Herb Vinaigrette
Spinach, Dried Fruits, Pecans and Goat Cheese with Balsamic Vinaigrette
Classic Caesar, Romaine Lettuce, Parmesan Cheese & House Croutons
$9.50 per box
Café salad boxes include artisanal bread roll and a bakery cookie

Signature Salad Boxes
Goat Cheese Salad with Roasted Potatoes, Smoked Bacon, Baby Spinach and Roasted Shallot Vinaigrette
Seven Layer Salad
Mixed greens, egg, bacon, peas, cheddar cheese, green onion with creamy ranch dressing
Roasted Chicken Salad
Grilled asparagus, shaved parmesan, romaine lettuce with citrus vinaigrette
Nicoise Tuna Salad
Tuna, roasted tomatoes, kalamata olives, potato, French beans, mixed greens and citrus vinaigrette
$11.50 per box
Signature salad boxes include artisanal bread roll and a bakery cookie

Other Sandwiches - minimum order of 6 sandwiches per selection

Mini Sandwich Assortment – 12 person minimum order
Pre-Made Mini Sandwiches on Artisanal Rolls to Include: Roast Turkey, Smoked Ham, Roast Beef & Tuna Salad. Presented with Béarnaise Mayo & Chipotle Mayo.
$4.00 per person – 2 sandwiches per person

Grilled Chicken Sandwich
Lemon-Thyme Marinated Chicken Breast with Fresh Mozzarella, Greens and Pesto on Artisanal Bread.
$5.50 each
Club Sandwich
Turkey Breast with Bacon, Lettuce and Tomato on Sourdough Bread with Roasted Tomato Spread.
$5.50 each

Grilled Portabella Sandwich
Seasoned Portabella with Greens and Boursin Spread on Artisanal Bread.
$5.50 each

Cold Luncheon Buffets

Pre-made Sandwich Buffet
Includes Fresh Garden Salad with House Dressing, Roasted Turkey and Swiss, Smoked Ham & Cheddar, Roast Beef & Jack Cheese and Tuna Salad Sandwiches. Individual Bags of Chips and Assorted Mom’s Favorite Cookies.
$12.50 per person

Deli Build Your Own Sammie Buffet
Includes Fresh Garden Salad with House Dressing
Sliced Roasted Turkey Breast, Baked Ham & Roast Beef
Sliced Provolone, Swiss and Cheddar Cheeses
Lettuce, Sliced Tomato, Onion and Pickles
Dijon Mustard and Mayonnaise
Assorted Artisanal Breads and Rolls
Chef’s Pasta or Potato Salad
Assorted Mom’s Favorite Cookies and Individual Bags of Chips
$16.50 per person

Couture Salad Bar – Minimum order 15ppl
$19.00 per person

Custom Salad & Sandwich Bar – Minimum order 15ppl - Maximum order 25ppl
Mixed Greens and Chopped Romaine
Grilled Chicken Breast, Roasted Turkey, Roast Beef & Tuna Salad with Chives
Marinated Chickpea Salad with Tomato, House Made Pamesan Crisps, Fresh Mozzarella
Fresh Goat Cheese, Red & Yellow Peppers, Cucumbers, Fire Roasted Com, Grape Tomatoes, Roasted Potatoes & Roasted Asparagus
Grain Mustard Vinaigrette and Classic Ranch Dressing
Artisanal Breads for Sandwiches & Herb Tortillas for Wraps
Assorted Mom’s Favorite Cookies
$20.00 per person

Summer Luncheon Menu
Arugula, Red & Yellow Watermelon and Fresh Feta Salad with Strawberry Vinaigrette
“Beautiful” Tomato Salad with Herb Olive Oil, Sea Salt & Cracked Black Pepper
Artisanal Rolls with Butter
Grilled & Sliced Lemon-Thyme Marinated Chicken Breasts
Grilled Marinated Beef Tri-Tip
Roasted Asparagus with Olive Oil and Lemon Zest
Green Bean and New Potato “Salad”
Mixed Berry Crisp with Fresh Whipped Crème
$20.00 per person

Hot Lunch Buffets

Taco Bar
Soft corn tortillas, tostadas, soft wheat tortillas
Refried pinto beans
Red-chile braised pork or ground beef picadillo
Grilled chicken with green (tomatillo) sauce
Roasted vegetables w/tomatillo sauce
Pickled jalapeno, cauliflower and carrots
Chopped cilantro, onion, tomato, lettuce
Shredded cheddar, jack cheese
Black bean and roasted corn relish
Mexican rice
$9.95 per person

Baked Potato Bar
Russet potatoes baked on a bed of rock salt
Sour cream, whole butter, low fat yogurt
Chili with beef
Cheddar cheese sauce with and without broccoli
Veggie chili
Cheddar cheese, asiago cheese, goat cheese
Caramelized onions, sautéed mushrooms
Chopped bacon, chopped Andouille sausage
Chopped onion, tomato, peppers, zucchini
$9.95 per person

Fried Chicken Buffet
Southern fried chicken with Barbeque and Honey Mustard Sauces
Macaroni and cheese
Fire Roasted Corn
Biscuits and cornbread muffins with butter
French fries, mashed potatoes
Green bean casserole
$10.95 per person

Hot Sandwich Bar
Classic sandwich rolls
Homemade sloppy Joes, barbecued pulled chicken or pork
Garden burgers or grilled marinaded portabella mushrooms
Caramelized onions, raw onions, peppers, tomatoes
Sliced cheddar, Swiss and Jack Cheeses
Potato salad, pasta salad, chips
$10.95 per person

Pasta Bar
De Cecco Premium Pasta – High Protein Whole Wheat, Flavored and Durum in many shapes
Beef and Pork Bolognese, Roasted Tomato Marinara, Asiago Cream Sauce
Roasted vegetables with garlic and bread crumbs
Caesar Salad with BIG Pamesan croutons
Shredded cheeses
$9.95 per person
Executive Hot Lunch Menu
Mesclun Greens & Goat Cheese Salad with Dried Fruits and Balsamic Vinaigrette
Herb Roasted Potatoes
Artisanal Rolls with Butter
Grilled Lemon-Thyme Marinated Chicken Breast
Sauteed Green Beans with Lemon, Garlic and Olive Oil
Steamed Baby Carrots
Assorted Cookies and Dessert Bars
$14.50 per person

Backyard BBQ Menu
1/3 pound Hamburgers, Hot Dogs, Veggie Burgers and Chicken Breasts
Fresh Hamburger and Hot Dog Buns
Chef David’s Baked Beans and Creamy Potato Salad
Watermelon Slices and Mom’s Favorite Cookies
Condiments include: Sliced Tomato and Raw Onion, Pickles, Leaf Lettuce, American Cheese, Ketchup, Mustard and Mayonnaise  $13.50 per person

House Made Flatbread Pizza – Pizzas Serve 6 - 8 ppl
Ask us about traditional round pizzas cut into squares!

4 Cheese Pizza - Fontina, Asiago, Parmesan and Provolone
Flatbread Pizza Cut into Traditional Wedges
$11.50 per pie

Sausage & Pepperoni Pizza
Flatbread Pizza Cut into Traditional Wedges
$15.50 per pie

Vegetarian Pizza
Flatbread Pizza Cut into Traditional Wedges
$11.50 per pie

Sauteed Mushroom and Boursin Cheese Pizza
Flatbread Pizza Cut into Traditional Wedges
$15.50 per pie

Spinach, Pinenut and Smoked Provolone Cheese Pizza
Flatbread Pizza Cut into Traditional Wedges
$11.50 per pie

Cheese & Snacks
Imported and Domestic Cheese Platter
Presented with Table Water Crackers and Toasted Bread Slices
Serves 25 ppl
$85.00 each

Vegetable Crudite with Chef Selected Dips
Serves 25 ppl
$68.00 each

Country Pate Display
Presented with Table Water Crackers and Toasted Bread Slices
Serves 25 ppl
$75.00 each
House Made Tortilla Chips and Guacamole
$2.95 per person

Kettle Style Potato Chips with Green Onion Dip
$2.25 per person

Trio of House Made Dips with Chef Selected Accompaniments
Presented with Table Water Crackers and Toasted Bread Slices
Serves 25ppl
$55.00 each

Desserts

Mom’s Favorite Cookies, Assorted
Chocolate Chip, Oatmeal Raisin, Peanut Butter & Sugar Cookies $1.25 each
Cookies and Dessert Bars Platter
Serves 25ppl – two pieces per person
$70.00

Dessert Bars, Assorted
$2.50 each

Cupcakes, Assorted
Chef Selected Assortment of House Made Cupcakes
$2.00 each - minimum order 20 pieces

Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke, Diet Coke, Sprite</td>
<td>12oz cans</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Pepsi &amp; Diet Pepsi</td>
<td>12oz cans</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Bottled Still Water</td>
<td>16oz bottles</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Soft Drinks &amp; Bottled Water, Assorted</td>
<td></td>
<td>$1.25 per person</td>
</tr>
<tr>
<td>Starbucks Chilled Coffee Drinks, Assorted</td>
<td></td>
<td>$2.25 each</td>
</tr>
<tr>
<td>Punch, House Made</td>
<td>Pitchers</td>
<td>$1.25 per person</td>
</tr>
<tr>
<td>Lemonade</td>
<td>Pitchers</td>
<td>$1.25 per person</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>20 cup shuttle</td>
<td>$31.25 each</td>
</tr>
<tr>
<td>Hot Apple Cider</td>
<td>20 cup shuttle</td>
<td>$31.25 each</td>
</tr>
<tr>
<td>Coffee</td>
<td></td>
<td>See breakfast beverages</td>
</tr>
</tbody>
</table>
Specialty Cake Menu

Some of our Favorite Cakes....

<table>
<thead>
<tr>
<th>Almond Cake</th>
<th>Crème Brulee Custard with Strawberries</th>
<th>Vanilla Buttercream Chocolate Cake</th>
<th>Chocolate Mousse with Raspberries</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dark Chocolate Glaze Banana Cake*</td>
<td>Milk Chocolate Mousse</td>
<td>Milk Chocolate Buttercream White Cake</td>
<td>Lemon Curd with Raspberry Preserves</td>
</tr>
<tr>
<td>Vanilla Buttercream German Chocolate Cake*</td>
<td>Carrot Cake with Classic Coconut and Pecan Filling &amp; Finish</td>
<td>Pink Champagne Cake with Apricot Preserves, Cream Cheese Buttercream Filling and Finish</td>
<td>White Chocolate Mousse Cake</td>
</tr>
<tr>
<td>Vanilla Buttercream Cake</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Or Create Your Own Cake...
By Selecting the Cake, Filling and Finish

Butter Cakes
White, Almond, Chocolate, Banana*, Hazelnut or Walnut

Fillings
Chocolate Mousse, Milk Chocolate Mousse, White Chocolate Mousse, Crème Brulee Custard, Lemon Curd, Tiramisu*, Pastry Cream

Finishes
Vanilla Buttercream, Milk Chocolate Buttercream, Hazelnut Buttercream, Dark Chocolate Glaze, Rolled Fondant*

Additions*
Fresh Strawberries, Fresh Raspberries, Fresh Bananas, Raspberry Preserves, Apricot Preserves

*Additional Charges Apply

Cake Sizes
Select your cake size based on the number of guests to be served

<table>
<thead>
<tr>
<th>Cake Size</th>
<th>Guests Served</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 inch cake</td>
<td>8 guests</td>
<td>$28.00 - $39.00</td>
</tr>
<tr>
<td>8 inch cake</td>
<td>12 guests</td>
<td>$36.00 - $51.00</td>
</tr>
<tr>
<td>10 inch cake</td>
<td>20 guests</td>
<td>$48.00 - $68.00</td>
</tr>
<tr>
<td>12 inch cake</td>
<td>30 guests</td>
<td>$72.00 - $96.00</td>
</tr>
<tr>
<td>14 inch cake</td>
<td>50 guests</td>
<td>$120.00 - $156.00</td>
</tr>
<tr>
<td>16 inch cake</td>
<td>70 guests</td>
<td>$168.00 - $216.00</td>
</tr>
</tbody>
</table>