



at Roosevelt University





Spring 2012 847 619 8485

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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 100ppl 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

Chairman's Cut Bacon & Breakfast Sausage

Individual Roasted Tomato & Goat Cheese Strata

Herb Roasted Breakfast Potatoes

\$16.75 per person

Breakfast a la Carte

Breaklast a la Carte			
Cream Scones with Dried Fruit		\$1.75 each	
Butter Croissant		\$2.00 each	
Chocolate Croissant		\$2.25 each	
Bagels with Cream Cheese		\$1.75 each	
Muffins, assorted		\$1.99 each	
Breakfast Brioche, individual	advance notice required	\$3.00 each	
Danish, assorted		\$1.75 each	
Yogurt, individual		\$1.50 each	
Fruit Salad		\$2.75 per person	
Doughnuts, assorted		\$1.25 each	
Granola Bars		\$1.50 each	
Whole Fruit		\$1.00 each	
Smoked Salmon Platter	Serves 20ppl	\$81.25 each	
Breakfast Beverages			
Bottled Juices, individual	OJ, Grapefruit	\$1.75 each	
Fresh Squeezed Juices	OJ, Grapefruit	\$12.00 per carafe	
Organic Shade Grown MEXICO, Starl	bucks Coffee Company		
Coffee, Regular, 75 Cup		\$130.00 each	
Coffee, Decaf, 75 Cup		\$130.00 each	
Coffee, Regular, 20 Cup Shuttle		\$35.00 each	
Coffee, Decaf, 20 Cup Shuttle		\$35.00 each	
Coffee, Regular, Carafe		\$10.50 each	
Coffee, Decaf, Carafe		\$10.50 each	
Gourmet Coffee Service		\$4.00 per person	
Regular and decaf coffee with vanilla & and whipped cream	hazelnut syrups, rock candy stir stic	ks, chocolate covered biscuit sticks	
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Hot Tea Service, Mighty Leaf Black, Green & Herbal Teas		\$1.75 per person	
Iced Tea Service		\$1.75 per person	
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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

Couture Salad Bar - Minimum order 15ppl

Mixed Greens and Chopped Romaine, Grilled Salmon, Grilled Sliced Chicken Breast, Sliced Sirloin, Point Reyes Blue Cheese, Goat Cheese, Roasted Tomatoes, Balsamic Roasted Shallots, Eggplant Caponata, Fire Roasted Corn, Roasted Potatoes, Roasted Asparagus, House Made Parmesan Crisps, Grain Mustard Vinaigrette and Classic Ranch Dressing. Assorted Mom's Favorite Cookies.

\$19.00 per person

\$16.50 per person

<u>Custom Salad & Sandwich Bar</u> - 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 Parmesan Crisps, Fresh Mozzarella Fresh Goat Cheese, Red & Yellow Peppers, Cucumbers, Fire Roasted Corn, 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 marinated 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 Parmesan 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

Sautéed 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 Hambuger 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 - 8ppl

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 25ppl

\$85.00 each

Vegetable Crudite with Chef Selected Dips

Serves 25ppl

\$68.00 each

Country Pate Display

Presented with Table Water Crackers and Toasted Bread Slices

Serves 25ppl

\$75.00 each



<u>House Made Tortilla Chips and Guacamole</u> \$2.95 per person

<u>Kettle Style Potato Chips with Green Onion Dip</u> \$2.25 per person

<u>Trio of House Made Dips with Chef Selected Accompaniments</u> 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

<u>Dessert Bars, Assorted</u> \$2.50 each

<u>Cupcakes, Assorted</u>
Chef Selected Assortment of House Made Cupcakes
\$2.00 each - minimum order 20 pieces

Beverages

Coke, Diet Coke, Sprite	12oz cans	\$1.25 each
Pepsi & Diet Pepsi	12oz cans	\$1.25 each
Bottled Still Water	16oz bottles	\$1.25 each
Soft Drinks & Bottled Water, Assorted		\$1.25 per person
Starbucks Chilled Coffee Drinks, Assorted		\$2.25 each
Punch, House Made	Pitchers	\$1.25 per person
Lemonade	Pitchers	\$1.25 per person
Hot Chocolate	20 cup shuttle	\$31.25 each
Hot Apple Cider	20 cup shuttle	\$31.25 each
Coffee	See breakfast beverages	



Specialty Cake Menu

Some of our Favorite Cakes.....

Almond Cake	Crème Brulee Custard with Strawberries	Vanilla Buttercream Chocolate Cake	Chocolate Mousse with Raspberries
Dark Chocolate Glaze Banana Cake*	Milk Chocolate Mousse	Milk Chocolate Buttercream White Cake	Lemon Curd with Raspberry Preserves
Vanilla Buttercream German Chocolate Cake*	Carrot Cake with Classic Coconut and Pecan Filling & Finish	Pink Champagne Cake with Apricot Preserves, Cream Cheese Buttercream Filling and Finish	White Chocolate Mousse Cake
Vanilla Buttercream Cake			

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

Cake Sizes

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

Cake Size	Guests Served	Price
6 inch cake	8 guests	\$28.00 - \$39.00
8 inch cake	12 guests	\$36.00 - \$51.00
10 inch cake	20 guests	\$48.00 - \$68.00
12 inch cake	30 guests	\$72.00 - \$96.00
14 inch cake	50 guests	\$120.00 - \$156.00
16 inch cake	70 guests	\$168.00 - \$216.00



^{*}Additional Charges Apply