Roosevelt University
Catering Menu

Thoughtfully Crafted Food

425 S. Wabash Ave.
Chicago, IL 60605
Phone: 312-341-6578
Email: catering@roosevelt.edu
A La Cart Breakfast Items

- 16oz Yogurt Parfait with Mixed Berries & Granola ...$3.50
- 12 Assorted Fresh Baked Muffins & Danish...$26
- 12 Assorted Blue Sky Bakery Scones...$36
- Pound of Fruit Salad....$9 (serves 4)
- 12 Bagels & Cream Cheese....$27
- 12 Lox- Smoked Salmon on Mini Bagel with Herbed Cream Cheese & Shaved Red Onion....$39
- Pan Country Diced Potatoes...$25 (serves 15-20)
- 12 Breakfast Sausage or Hickory Smoked Bacon...$12
- Build Your Own Quiche....$25 (serves 8)
  
  Meat: Bacon or Ham
  Cheese: Mozzarella, Goat, Brie or Cheddar
  Vegetables: Tomato, Asparagus, Mushroom, Onion or Spinach

Juice
Orange, Apple and Cranberry
Bottle ($2), Pitcher ($12), 2.5 Gallons ($26)

Regular & Decaf Metropolis Coffee
with Creamers, Sweeteners and Sugar
1 Gallon ($16), 2.5 Gallons ($40)

Hot Rishi Tea
with Creamers, Lemon Slices, Sugar and Honey...1 Gallon ($10)
Breakfast

Price Per Person Includes: Disposable Plates, Bowls, Serving Utensils, Flatware, Cups and Napkins, Regular and Decaf Coffee, Hot Tea, Creamers, Sweeteners and Stirrers, Assorted Juices and Ice Water

Easy Start...$6.00
Assorted Muffins and Danishes

The Muffin Top...$11.00
Assorted Muffins, Danishes and Fresh Fruit

You May Parfait...$12.50
Assorted Fresh Baked Muffins and Danishes, Fresh Berry Yogurt Parfaits with Granola

Huevos Rancheros...$13.50
Warm Tortillas with Chorizo, Eggs, Tomato and Jalapenos
Cheese, Sour Cream and Green Chili Salsa on the side
Hash browns and Fresh Fruit Salad

Substitute Danish or Muffin for a Scone add $1 per person

We are Proud To Serve Chicago’s Own Metropolis Coffee and Rishi Tea with All Breakfast Buffets
### Boxed Lunches ...$14

Boxed Lunches Served with Pasta Salad, Dessert, and Bottled Water or Soda

<table>
<thead>
<tr>
<th>Menu Option</th>
<th>Description</th>
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<tbody>
<tr>
<td>“Cran Turley”</td>
<td>Oven Roasted Turkey and Provolone with Lettuce, Tomato and Cranberry Mayo on Ciabatta Bread</td>
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<tr>
<td>“Swiss Mister”</td>
<td>Ham and Swiss with Thin Pickle Slices and Spicy Brown Mustard on Rye Bread</td>
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<tr>
<td>“Berry Beefy”</td>
<td>Roast Beef with Lettuce, Tomato, Red Onion and a Strawberry BBQ Sauce on a Kaiser Roll</td>
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<tr>
<td>“Creole Chicken”</td>
<td>Roasted Chicken Breast with Pickles, Olive Tapenade and Cajun Mayo on a Kaiser Roll</td>
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<tr>
<td>“Mega Meat”</td>
<td>Salami, Ham, Pepperoni and Provolone, Red Onion, Lettuce and Tomato and Seasoned Olive Oil on Ciabatta Bread</td>
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<tr>
<td>“Nerdy Bird”</td>
<td>Chicken Salad with Lettuce and Tomato on a Croissant</td>
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<tr>
<td>“Bayou Shrimp”</td>
<td>Shrimp Salad with Cajun Mayo on a French Baguette</td>
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<tr>
<td>“Big Kahuna Tuna”</td>
<td>Tuna Salad with Lettuce and Tomato on a Croissant</td>
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<tr>
<td>“The Big Cheese”</td>
<td>Fresh Mozzarella, Basil, Roma Tomato and Roasted Garlic Aioli on a French Baguette</td>
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<tr>
<td>“Veg Head”</td>
<td>Chilled Roasted Vegetables with Hummus on Tomato Focaccia Bread</td>
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**Gluten Free Sandwiches or Tossed Salad Boxed Lunches Also Available!**

**Served with Chips, Dessert and Drink**
Sandwich or Wrap Bar...$16.50

Price Per Person Includes: Disposable Plates, Forks, Napkins and Assorted Beverages

Sandwich/Wraps          Tossed Salad          Dessert
Choose 3.....            Choose 1.....            Choose 1.....
Turkey & Provolone       Classic Caesar Salad      Assorted Finger Desserts–
Roast Beef & Cheddar      Chef Salad with Italian Dressing Brownies, Lemon Bars and
Ham & Swiss               Candied Pecan and Apple Salad with Green Raspberry Bars
Chicken Salad            Goddess Dressing
Tuna Salad               Tomato Gorgonzola with Balsamic Dressing
Fresh Mozzarella
Grilled Vegetable
Chicken Caesar Wrap
Gorgonzola Beef Wrap
California Turkey Wrap
Grilled Vegetable Wrap

Sides
Choose 1.....

Penne Pesto Pasta Salad
Rotini Tomato Basil Pasta Salad
Quinoa Salad
Potato Salad
Assorted Bags of Chips

Cookies– Chocolate Chip, Oatmeal Raisin, Peanut Butter and Sugar

Fresh Fruit Salad
## Build Your Own *Modifications Available*

Price Per Person Includes: Assorted Sodas, Assorted Finger Desserts or Cookies, 10 Person Minimum

<table>
<thead>
<tr>
<th>Sandwich...$18</th>
<th>Salad...$18</th>
<th>Pasta ...$22</th>
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</thead>
<tbody>
<tr>
<td>Assorted Meats, Cheeses, Toppings &amp; Breads</td>
<td>Mixed Greens with Assorted Toppings &amp; Dressings</td>
<td>Penne and Rotini Pasta with Assorted Toppings &amp; Sauces</td>
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<tr>
<td>Turkey, Tuna Salad, Ham &amp; Roast Beef</td>
<td>Grilled Chicken</td>
<td>Italian Sausage</td>
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<tr>
<td>Swiss, Cheddar &amp; Provolone</td>
<td>Tuna Salad</td>
<td>Grilled Chicken</td>
</tr>
<tr>
<td>Roasted Vegetables</td>
<td>Grilled Carrots</td>
<td>Mushrooms</td>
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<tr>
<td>Lettuce</td>
<td>Artichoke Hearts</td>
<td>Broccoli</td>
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<tr>
<td>Tomato</td>
<td>Cucumbers</td>
<td>Roasted Red Peppers</td>
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<tr>
<td>Red Onion</td>
<td>Cherry Tomatoes</td>
<td>Sun Dried Tomatoes</td>
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<tr>
<td>Pickle Chips</td>
<td>Hard Boiled Eggs</td>
<td>Artichoke Hearts</td>
</tr>
<tr>
<td>Mayo, Mustard &amp; Hummus</td>
<td>Feta &amp; Blue Cheese Crumbles</td>
<td>Assorted Bread Basket with Butter</td>
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<tr>
<td>Pasta or Potato Salad &amp; Chips</td>
<td>Parmesan Crisps</td>
<td>Roasted Red Pepper Cream Sauce, Alfredo OR Marinara Sauce (Pick 2)</td>
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<tr>
<td>Whole Wheat, Tomato Focaccia, Ciabatta &amp; Croissant</td>
<td>Balsamic Vinaigrette, Ranch, Blue Cheese &amp; Green Goddess Dressing (Pick 2)</td>
<td>Choice of Tossed Salad</td>
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</tbody>
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### Add Candied Pecan or Caesar Salad for $19

#### Sushi Station...$23

Choice of Assorted Sushi Rolls and Nigiri Prepared On Site By Sushi Chef

**Choose 4 Rolls:** Cucumber, Mixed Veggie, Shiitake Mushroom, Vegetarian California, Spicy Tuna, Real Crab California, Smoked Salmon and Cream Cheese, Shrimp Tempura or a Rainbow Roll

**Choose 2 Nigiri:** Egg Cake, Tofu Pocket, Octopus, Yellowtail, Squid, Salmon, Shrimp, Eel, Tuna or Crab

Asian Napa Cabbage Salad with Shredded Carrots, Green Onions, Peas and a Sesame Dressing
All Day Power Packages

Includes: Set-Up/ Breakdown, Disposables or China, Chaffing Dishes, Linen For Buffet and Coffee Refill at Mid Day

#1....$27 per person
Includes: “Muffin Top “For Breakfast, Boxed Lunches and Choice of Mid Day Snack

#2...$29 per person
Includes: “You May Parfait” For Breakfast, Sandwich/Wrap Bar For Lunch and Choice of Mid Day Snack

#3...$30 per person
Includes: “Huevos Rancheros” For Breakfast, “South of The Border For Lunch” and Choice of Mid Day Snack

Stick a Skewer In It Price Per Dozen, 2 Dozen Minimum

- Fresh Fruit Skewer with Strawberry Yogurt For Dipping...$22
- Roasted Vegetable Skewer with a Balsamic Glaze....$24
- Chicken Satay Skewer with a Thai Peanut Sauce...$26
- Southern Style BBQ Chicken Skewer...$26
- Chilled Black Tiger Shrimp Skewer with a Mango Basil Vinaigrette...$30
- Beef Tenderloin Skewer with Caramelized Onions & Béarnaise Sauce...$32
Little Bites...
Price Per Dozen, 2 Dozen Minimum

Tortilla Roll Ups...$18
Grilled Vegetable, Roast Beef or Cajun Turkey

Bacon Wrapped Dates...$22
Stuffed with Goat Cheese and Drizzled with Brown Sugar Glaze

Pizza Rolls...$24
3 Cheese or Italian Sausage

Heirloom Tomato and Fresh Mozzarella Bruschetta...$27

Stuffed Mushrooms...$27
(Choose One)
Italian Sausage with Provolone and Romano Cheese
Tomato Basil Feta with Italian Seasoned Bread Bred Crumbs

Mini Meatballs in a Chipotle Cream Sauce...$36

Turkey Meatballs in a Spicy Mango Sauce...$39

Lump Crab Cakes with a BBQ Cajun Aioli...$39

Beef Wellington Bites with a Béarnaise Sauce...$42
**Themed Menus**

Price Per Person Includes: Chaffing Dishes and Basic Linen For Buffets, Beverages Not Included

**Pizza Party...$16**
- Classic Caesar Salad
- Parmesan Breadsticks with Marinara Sauce
- Flatbread Pizza with Caramelized Onion & Italian Sausage & 3 Cheese with Fresh Basil & Tomato
- Assorted Finger Desserts

**South of the Border...$17**
(Best Served Buffet Style)
- Tortilla Salad with Cilantro Ranch Dressing
- Chicken or Steak Fajitas With Cheese, Sour Cream & Lettuce
- Spanish Rice and Beans Cinnamon Churros

**Slip n’ Slide...$18**
- Mini Cheeseburgers with Caramelized Onions
- Mini Pulled Pork Sliders on a Soft Roll
- Mini Open Face Italian Beef Sandwiches on Garlic Bread
- Country Mac N’ Cheese
- Fresh Fruit Skewers

**Ciao Bella...$19**
- Antipasto or Caesar Salad
- Garlic Bread or Focaccia Bread
- Cheese Tortellini with Assorted Vegetables, Roasted Red Pepper or Alfredo Sauce
- Chicken Parmesan or Chicken Piccata Mini Chocolate Cannolis
Themed Menus Continued....

The Pork Berry...$19
Candied Pecan and Apple Salad with
Green Goddess Dressing
Herbed Flatbread
Pork Tenderloin with a Blackberry Merlot Sauce
Fingerling Potatoes
Cheesecake Bites

Born on the Bayou...$20
Shrimp, Andouille Sausage & Chicken Jambalaya
Mini Muffaleta Sandwiches
Red Beans and Rice
King Cake

Ask About Vegetarian Options!

Steak n’ Mash...$25
Green Beans with Oven Dried Tomatoes
Salt and Pepper Encrusted Beef Tenderloin
with a Porcini Merlot Sauce
Garlic Mashed Potatoes
Peach Cobbler Cups

Swim Up Stream...$26
Baked Salmon Garnished with Lemon & Capers
Mushroom, Onion & Zucchini Risotto
Grilled Asparagus Wrapped in Prosciutto
Chocolate Molten Cake
Platters If You Please
Small Serves 15, Medium Serves 25, Large Serves 40

Domestic Cheese Display
Includes Sharp & White Cheddar, Swiss, Dill Havarti
Served with Assorted Crackers and Dried Fruits
Small ($40), Medium ($60), Large ($80)
Add Brie or Boursin Cheese, & Sliced Banquettes
Small ($50), Medium ($75), Large ($100)

Whole Baked Brie Wheel (Serves25)
With Apricot Chutney and Shaved Almonds
Served with Dried Fruits & Nuts, Crackers & Sliced Baguettes...$50

Fresh Fruit Display
Artfully Displayed Seasonal Fruit Served with Strawberry Yogurt Sauce
Small ($28), Medium ($48), Large ($70)

Hummus Display
Two flavors of Sabra Hummus to include Roasted Red Pepper and Original. Assorted Roasted & Fresh Veggies Served with Toasted Pita Bread
Small ($28), Medium ($48), Large ($70)

Fresh Veggie Display
Carrots, Celery, Broccoli, Cauliflower, Zucchini & Cherry Tomatoes with Roasted Red Pepper Dip
Small ($26), Medium ($45), Large ($65)

Dip a Chip
Fresh Avocado Guacamole, Picante Salsa & Queso Dip Served with Tortilla Chips
Small ($35), Medium ($45), Large ($65)
**Take a Break!**

Price Per Person Includes Compostable/Recyclable Plates and Napkins

- Assorted Kettle Chips, Cookies, Fruit, Bottled Water, Coffee and Tea ...$10
- Assorted Whole Grain Bars, Fruit, Bottled Water, Coffee and Tea...$8
- Assorted Finger Desserts, Fruit and Infused Water...$5
- Assorted Kettle Chips, Cookies and Sparkling Soda...$6

**Beverages**

- Filtered Water Infused with Seasonal Fruit and Herbs...$18 for 2.5 gallons
- Assorted Soda Cans...$1.50
- Assorted Mini Soda Cans...$1.25
- Assorted “Spindrift” Sparkling Soda Bottles (Only 80 Calories)...$2.50
- Bottled Water...$2.00
- Iced Tea and Lemonade...$22 for 2.5 gallons
- Metropolis Coffee...$40 for 2.5 gallons
- Rishi Hot Tea...$10 per gallon
Dessert

Price Per Dozen, Unless Otherwise Specified

Fresh Baked Cookies; Chocolate Chip, Oatmeal Raisin, Peanut Butter and Sugar...$12 per dozen

Assorted Finger Desserts; Lemon Bars, Raspberry Bars, Cheesecake Bites and Brownies...$15 per dozen

S'mores Bars...$15 per dozen

Peach Cobbler Cups...$28 per dozen

Mini Cannoli's Piped with Sweet Ricotta Chocolate Chip Filling and Topped with Powdered Sugar...$24 per dozen

Mini Cinnamon Churros...$15 per dozen

Fresh Berry Trifle Layered with Brownies, Pastry Cream and Fresh Berries...$25 per dozen

Specialty Cookies with Holiday or Themed Decorations...$3.25 each *Need 2 Weeks Notice*

Sheet Cakes Available in Chocolate or Vanilla, 1 or 2 layers....Prices Vary Based on Decoration and Size *Need 10 Days Notice*
What We are Proud Of

Roosevelt University’s food service department partners with globally responsible businesses and does its very best to minimize waste within a notoriously wasteful industry.

Ways We Minimize Waste

♦ By Using Earthchoice Compostable and Recyclable Disposables
♦ Partnering with Testa Produce who Provide Us with Local and Organic Produce, While Utilizing a Local LEED Platinum Facility
♦ State of the Art Kitchen Appliances made to Minimize Our Carbon Footprint
♦ On Site Compost Production
♦ Green Gardens Fertilized From Our Own Compost
♦ Use Vegetables and Herbs Grown From Roof Top Garden in Menu Items
♦ Light Sensors in Every Room and Hood Heat Sensors

For More About Our Sustainability Initiatives Please Contact Us!

What You Can Expect

♦ Personalized Service and Assistance with all your Catering Needs
♦ Professional and Personable Staff
♦ Creative and Flavorful Food made from Fresh Local Ingredients

Call 312-341-6578 or email catering@roosevelt.edu to place your order!
Alcohol Service
Roosevelt University Catering cannot provide beer, wine, or liquor for any event. If you choose to provide your own alcoholic beverages, we will provide you with a “TIPS” or “BASSETT” certified bartender.

Linens
Basic White Linens will be provided for buffet tables at Continentals, Receptions, and Buffets. More linen choices are available for an additional charge.

Flowers
Fresh flower arrangements are available upon request, additional charges apply.

Amenities
Any additional needs for your event, such as overhead projectors, microphones, podiums, etc., are the responsibility of the customer.

Billing Details
Internal Roosevelt University Clients will be required to submit obtain a Purchase Order at least 3 days prior to the start of the event. External Clients will be required to make a 75% deposit at the time of menu approval and pay the remaining balance by the time of the event.

Staff
Catering staff is available for an additional staffing and labor cost during non business hours.
Receptions- 1 Server per 50 Guests, Buffets- 1 Server per 30 Guests , Plated Meals- 1 Server per 13 Guests

Servers and Bartenders are available at $25 per hour for a 4 hour minimum

NOTE: This catering guide is simply an offering of menu ideas. We are not limited to these offerings because our mission is to cater to the needs of our customers. Please inquire if you are looking for something specific, and we will make every effort to prepare it for you.

At least 72 hours notice is required for orders under $1000, 5 Days notice is required for orders over $1000