With the Symmetry of the ingredients, and the collaboration of our team.

Discover....... the difference
We Dedicate ourselves to creating the best experience possible by providing fresh, local ingredients, trusting relationships and excellence in the standards of service. Our innovative team is passionate about ensuring superbly catered events that are tastefully presented in an inviting atmosphere. We invite you to see what this University has to offer and look forward to catering your event.

Contact us Today!

Brian Krockey  
*Dining Services Director*  
Brian.Krockey@judsonu.edu  
1 (847) 628-2070  

Nicole Norkaitis  
*Catering Manager*  
Nicole.Norkaitis@judsonu.edu  
1 (847) 628-2074  

Scott Brunsting  
*Conference and Events Manager*  
Sbrunsting@judsonu.edu  
1 (847) 628-2026  

Abel Sanchez  
*Production Manager*  
Abel.Sanchez@judsonu.edu  
1 (847) 628-2075
**Policies**

All catering requests should be made at least 2 weeks prior to your event.

Please email Nicole Norkaitis at
[Nicole.norkaitis@judsonu.edu](mailto:Nicole.norkaitis@judsonu.edu)

to receive a catering request form.

<table>
<thead>
<tr>
<th>Basic Requirements</th>
<th>Billing</th>
</tr>
</thead>
<tbody>
<tr>
<td>To reserve a facility, contact the Conferences and Special Events department @ X 2026 or <a href="mailto:conferences@judsonu.edu">conferences@judsonu.edu</a></td>
<td></td>
</tr>
<tr>
<td>For internal catering requests please complete a campus catering request form located on the Judson website or email the Catering Manager and request one.</td>
<td></td>
</tr>
<tr>
<td>Any catering requests received less than 72 hours prior to the service time have no guarantee.</td>
<td></td>
</tr>
<tr>
<td>A 25% deposit is required to secure a catering request, which must accompany an account number and all agreements for all events. The deposit is non-refundable if an event is cancelled 7 days prior to its start. A confirmation of the final guest count for any catering order must be made 7 days prior to the event or the original stated headcount will be used as the guaranteed minimum for billing.</td>
<td></td>
</tr>
<tr>
<td>All services provided will be billed through Judson University. An account number is required during the catering request process for all internal caterings. Your account will not be billed until after the event.</td>
<td></td>
</tr>
<tr>
<td>A 8.5% Illinois state tax and 19% gratuity may be added to your bill.</td>
<td></td>
</tr>
<tr>
<td>A final copy of your event bill will be sent to you to review the cost of the beverage/food order. Please review all information to make sure it is correct. Return the invoice to the catering manager with a signature.</td>
<td></td>
</tr>
</tbody>
</table>
Special Dietary Restrictions

We will accommodate all guests with special dietary needs such as vegetarian, gluten free and diabetic. Please let the catering manager know when planning your event.

<table>
<thead>
<tr>
<th>Other Charges</th>
<th>Campus Events</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Delivery Charge</strong></td>
<td>No events are allowed to bring outside food or beverages for an event at Judson University unless a waiver is signed.</td>
</tr>
<tr>
<td>If your event is not going to be held in the Lindner Tower or Lindner Commons a delivery charge will be added to the final invoice.</td>
<td>Alcoholic beverages are not permitted at any campus location. Judson University Dining Services does not handle beverages containing alcohol.</td>
</tr>
<tr>
<td><strong>Refill Requests</strong></td>
<td>For your guest's safety, The Kane County Health Department and Judson University Dining Services prohibits leftovers from being taken from any catered event.</td>
</tr>
<tr>
<td>A $50 charge will be added to all drop off caterings requesting that the buffet be replenished.</td>
<td></td>
</tr>
<tr>
<td><strong>Linen</strong></td>
<td></td>
</tr>
<tr>
<td>Prices include linen for guest tables and buffets. All other linen requests will be billed separately in full. (Display tables, speaker tables, registration tables)</td>
<td></td>
</tr>
<tr>
<td><strong>China Service</strong></td>
<td></td>
</tr>
<tr>
<td>China service is available for events not being held in the Lindner Commons or Lindner Tower for an additional charge.</td>
<td></td>
</tr>
</tbody>
</table>
LINEN

Basic Linen is provided for most catering packages. This includes linen on the buffet and guest tables. Basic colors are Navy, Gold, Black, and White.

Specialty linen is available for an additional price.

Services Offered

Drop off & Self Service
Recommended for beverage services, continental breakfasts, and simple buffets under 25 people.

Waited Service Buffet
Recommended for receptions and luncheons reserving more than 25 guests. Tabletop linens and floral arrangements will be provided.

Formal Table Service
Full waited service is available for formal luncheons, dinners, and cocktail receptions. Specialty linen, china, floral centerpieces, and equipment are available for an additional charge.
Morning Fares

These Menus are presented buffet style. Services include delivery, setup with Basic Linen, and cleanup after the event. High quality disposable silverware, plates, cups, and napkins are included. Minimum number of guests for these services is 15.

Coffee Service

Freshly Brewed Coffee
(regular and decaf)
Selection of Hot Teas
Includes Cream, Sugar, and Honey
1.75/person

Executive Coffee Service

Freshly Brewed Coffee
(regular and decaf)
Selection of Hot Teas
Chilled Juice and Infused Water Setup
Includes Cream, Sugar and Honey
3.00/person

Classic Continental

Seasonal Fresh Fruit Tray
Bakers Choice of Two:
Breakfast Bread, Muffins, Scones, Cinnamon Rolls, or Danish
Full Coffee Service
Chilled Juice and Infused Water
Includes condiments for pastries if needed
7.00/person

Executive Continental

Yogurt Parfait Bar including Granola, Flavored Yogurt, Fresh Fruit, and Nuts
Bakers Choice of Two: Breakfast Bread, Muffins, Scones, Cinnamon Rolls, or Danish
Full Coffee Service
Chilled Juice and Infused Water
Includes condiments for pastries if needed
8.75/person
Morning Fares

These Menus are presented buffet style. Services include delivery, setup with Basic Linen, and cleanup after the event. High quality disposable silverware, plates, cups, and napkins are included. Minimum number of guests for these services is 15.

Oatmeal Starter
Hot oatmeal with brown sugar and raisins
Carafes of skim milk
Fresh seasonal fruits and berries combined with a homemade yogurt dressing
Low-fat granola
Assorted mini bagels and cream cheese
Coffee, hot tea, and juice service
8.95/person

Simple Starters
Coffee service included

Individual Yogurt Parfaits
1.50

Individual Yogurt Parfaits with Granola
1.75

Jumbo Cinnamon Rolls covered in a Creamy Glaze
1.95

Jumbo Pecan Roll covered in a Creamy Caramel Glaze
2.00
Morning Fares

These Menus are presented buffet style. Services include delivery, setup with Basic Linen, and cleanup after the event. High quality disposable silverware, plates, cups, and napkins are included. Minimum number of guests for these services is 15.

<table>
<thead>
<tr>
<th>Build your own Break</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Brewed Coffee and Hot Tea Selection</td>
<td>1.75</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>1.25</td>
</tr>
<tr>
<td>Juice Display</td>
<td>1.50</td>
</tr>
<tr>
<td>Infused Water Station (fruit flavored water)</td>
<td>1.50</td>
</tr>
<tr>
<td>Water Pitchers and Mints</td>
<td>1.25</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>1.00</td>
</tr>
<tr>
<td>Hot Apple Crescents</td>
<td>1.50</td>
</tr>
<tr>
<td>Hot Breakfast Mini Croissants</td>
<td>2.00</td>
</tr>
<tr>
<td>Bagels with Butter and Cream Cheese</td>
<td>2.25</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>1.95</td>
</tr>
<tr>
<td>Mini Muffins</td>
<td>1.95</td>
</tr>
<tr>
<td>Regular Muffins</td>
<td>2.00</td>
</tr>
<tr>
<td>Danish and Scones</td>
<td>1.95</td>
</tr>
<tr>
<td>Whole Fruits</td>
<td>1.10</td>
</tr>
<tr>
<td>Fresh Fruit Parfait with Yogurt and Granola</td>
<td>1.95</td>
</tr>
</tbody>
</table>
Breakfast Buffets

These Menus are presented buffet style. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Build your own Breakfast

10.75 Per Person

Freshly Sliced Seasonal Fruit Platter

Mini Yogurt Parfait Bar that includes granola, fruit, raisins, and nuts.

Potatoes O'Brien included.

Bakers choice of Two:

Mini Croissants, Muffins, Breakfast Breads, Coffee Cake, or Mini Scones

Your Choice of Two:

Crisp Bacon, Pork Sausage Links, or Honey Glazed Ham

Your Choice of One:

Fresh & Fluffy Scrambled Eggs, Fresh & Fluffy scrambled Eggs Topped with Cheddar Cheese and Chives, or Vegetarian Quiche

Your Choice of One:

Buttermilk Pancakes or Traditional French Toast, served with Maple Syrup and Butter.

Coffee and Orange Juice served tableside.

Hot Tea and Decaf Coffee available on request.
Judson University Catering

Breakfast Buffets

These Menus are presented buffet style. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Sunrise Special

Choice of one:
- Pancakes, French Toast, or Crepes
- Choice of Bacon or Sausage
  Served with
  - Farm Fresh Scrambled Eggs
  - Roasted Potato Wedges
  - Assorted Breakfast Breads
  - Fresh Fruit Display
  - Fresh Brewed Coffee and Two Juice Choices

10.25/person

Pancake or Crepe Action Station available for 2.00/person

Build Your own Quiche

Choice of Three Items:
- Mushroom, Tomato, Peppers, Bacon, Ham, Sausage, Broccoli, or Spinach
  Served with Muffins
  Yogurt Parfait Bar with Fresh Fruit
  Freshly Brewed Coffee, Hot Tea and Two Juices

8.75/person
Beverages

These Menus are presented buffet style. Services include delivery, setup with Basic Linen, and cleanup after. Includes cream, sugar, honey, and beverage stirrers.

A delivery charge of $25 may be added.

Warm up Your Day
Coffee: Regular or Decaf
Hot water with assorted Tea Bags
Homemade Hot Chocolate
Hot Apple Cider infused with Spices
12.75 per gallon - serves approximately 15-20 guests
8.00 per air pot - serves approximately 10-12 guests

Cold Options
Chilled Juice
Choice of Orange, Apple, Cranberry, Cranberry-Orange, or Strawberry-Orange
6.00 per half gallon

Raspberry Iced Tea, Lemon Infused Iced Tea, Sweet Tea, Sweet Green Tea, or Lemonade
5.50 per half gallon / 10.50 per gallon

Bottled Beverages
Bottled Water, Pepsi, Diet Pepsi, Sierra Mist, Coke, Diet Coke, Sprite, Lipton Teas, Mountain Dew, Diet Mountain Dew
1.75 per beverage

Sparkling Water
Plain or Flavored
1.95 per bottle

Pick-A-Punch
Tropical Breeze
Apple Sangria
Mint and Lemon (Nojito)
Cranberry Zinger
12.00 per gallon

Infused Water Station
Fresh Ice Water Infused with Fruit Slices
4.50 per carafe / 9.25 per gallon
Salad Buffet

These Menus are presented buffet style. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Preset options available for an additional charge.

All Salads served deconstructed on the buffet and include rolls, butter, and dessert. Coffee, Lemonade, and Iced Tea are served tableside.

Southwestern Taco
Tossed romaine and Iceberg lettuce served on a bed of tortilla chips. Your choices of toppings include freshly grilled and seasoned chicken breast, beef strips, or ground beef. Topped with black olives, cheddar cheese, Pico de Gallo, chopped green and red bell pepper, jalapeño slices, and a chipotle ranch dressing.

9.00/person

Asian Grilled Chicken Salad
Orange marinated chicken slices on top of shredded cabbage with mandarin oranges, scallions, pea pods, toasted almonds, toasted sesame seeds, chow mien noodles, and sesame dressing.

9.00/person

Judson's Take on the Cobb
Grilled and seasoned chicken strips, bacon, tomatoes, hard boiled eggs, and sliced avocado served over a bed of iceberg and romaine lettuce. Topped with your choice of two dressings.

9.50/person

Classic Greek
Crisp Romaine and Iceberg lettuce topped with green peppers, tomato, cucumber, feta cheese, olives, red onion, and crumbly feta cheese. Choice of two vinaigrette dressings

9.00/person

Traditional Caesar
Crisp Romaine greens with grilled chicken breast, homemade croutons, and shaved parmesan cheese. Served with a Classic Caesar dressing.

9.00/person

Strawberry Fields Forever
Baby Spinach topped with grilled chicken, freshly sliced strawberries, mandarin oranges, toasted pecans and sliced red onion. Served with raspberry vinaigrette or sweet balsamic.

9.50/person
Lunch Buffets

These Menus are presented buffet style. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Preset options available for an additional charge.

Build your own Sandwich Buffet
Carved in-house deli meat tray of Ham, Roast Beef, and Turkey
Assorted cheese slices
Fresh Tomato and Lettuce slices
Gourmet Breads
Chef’s choice of Premium Pasta Salad or Regular Salad
Seasonal Vegetable Tray with Dip
Fresh Fruit Display

Choice of:
Gourmet Brownies, Petite Bite Sized Sweets, or Homemade Cookies.
Coffee, Lemonade, and Iced Tea Included

10.25/person
Add soup for 1.50/person
Add an extra salad for 1.50/person
Lunch Buffets

These Menus are presented buffet style. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Preset options available for an additional charge.

Backyard Grill Out

Seasonal Salad with Two Dressings
Pasta Salad, Potato Salad, or Coleslaw
Chicago Style Hotdogs with all the toppings
Chargrilled Cheeseburgers and Hamburgers
Kettle Chips
Fresh Seasonal Fruit
Home Made Apple Pie
Coffee, Lemonade, and Iced Tea
12.50/person

Tex-Mex BBQ

Slow Roasted Pulled Pork Served on a Soft Pretzel Bun
Creamy or Vinaigrette Coleslaw
Grilled Chicken Sandwich on a Sub Bun
Served with an assortment of cheeses, freshly sliced tomato's and crisp lettuce
Southern Style Baked Macaroni and Cheese
Cowboy Baked Beans
Grilled Corn—on-the-Cobb
Seasonal Fruit
Warm Apple Cobbler
(Topped with Ice cream 1.75 per person)
Coffee, Lemonade, and Iced Tea
12.75/person
Themed Lunch Buffets

These Menus are presented buffet style. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Preset options available for an additional charge.

Italiano

Choice of two pastas:
Penne, Linguini, Bowtie, Cavatappi, Fettuccini, or Spaghetti

Choice of Two Proteins:
Meatballs, Grilled Chicken, or Italian Sausage

Choice of Two Sauces:
Meaty Marinara, Classic Marinara, Creamy Garlic, Alfredo, Creamy Pesto Alfredo, Tuscan Tomato, or Basil Pesto Marinara

Italian Style Salad including Two Dressings

Home Made Garlic Bread or Fresh Baked Breadsticks

Served with a Dessert of your Choice

Coffee, Lemonade, and Iced Tea

9.75/person

Asian Inspired

Choice of:
Crab Rangoon or Vegetable Egg Rolls served with Sweet and Sour dipping sauce

Choice of Two Entrees:
Orange Chicken, Sweet and Sour Chicken, Seasoned Beef and Broccoli, Tofu, Grilled Shrimp, or General Tso’s Chicken

Choice of One Side:
Vegetable Fried Rice, Jasmine White Rice, or Pineapple Fried Rice

Fresh Fruit Display

Fortune Cookies and Mango Coconut Rice Pudding

Coffee, Lemonade, and Iced Tea

12.00/person
Themed Lunch Buffets

These Menus are presented buffet style. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Preset options available for an additional charge.

South of the Border Fajitas

Your choice of Two Proteins:
Grilled Chicken, Seasoned Beef, or Carnitas (pork)

Your Choice of Tortilla:
Flour or Corn

Served with the following
Sautéed Red and Green Bell Peppers, Pico de Gallo, Shredded Lettuce,
Shredded Cheddar Cheese, Sour Cream, and Homemade Salsa

(guacamole available for 1.00 more per person)

Cheese Enchiladas Included

Your Choice Of:
Refried Beans or Black Beans with Chopped Onions

Your Choice of Cilantro Lime Rice or Spanish Rice

Served with Petite Bite Sized Sweets

Coffee, Lemonade, and Iced Tea

12.50/person
Judson University Catering

**Poultry Dinner Options**

These Menus are presented buffet style. Tableside service available for an additional price. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Carving station available for 2.00 more per person. Add a house soup or salad 1.95 more per person.

Dessert not included.

**All Dinners Include Coffee, Lemonade, and Iced Tea.**

### Chicken Monterey

Grilled chicken breast smothered with jack cheese and creamy mushroom supreme sauce. Served with rice, seasonal fruit, and fresh rolls.

*13.50 Lunch / 16.00 Dinner*

### Spinach and Gouda Stuffed Chicken

Fresh baked chicken stuffed with creamy gouda and spinach. Topped with a sundried tomato and rosemary herb sauce. Served with oven roasted potatoes, green beans sautéed with creamy garlic, seasonal fruit, and fresh rolls.

*15.00 Lunch / 8.00 Dinner*

### Chicken Rosemary

Chicken breast baked in a rosemary-panko crust served with a citrus sauce. Choice of potato or rice, and vegetable. Served with seasonal fruit and fresh rolls.

*12.50 Lunch / 14.75 Dinner*

### Pecan Crusted Raspberry Chicken

Boneless chicken breast encrusted with pecans brings a sweet and savory mix of flavors. Choice of potato, rice or pasta, and seasonal vegetable. Served with seasonal fresh fruit and dinner rolls.

*13.00 Lunch / 15.00 Dinner*
Poultry Dinner Options

These Menus are presented buffet style. Tableside service available for an additional price. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Carving station available for 2.00 more per person. Add a house soup or salad 1.95 more per person.

Dessert not included.

All Dinners Include Coffee, Lemonade, and Iced Tea.

Spanish Inspired Paprika Roasted Chicken
Chicken breast rubbed with a blend of paprika and spices. Topped with a saffron veloute. Served with rice, seasonal vegetables, and dinner rolls.
13.00 Lunch / 15.00 Dinner

Hawaiian Chicken
Grilled yakitori marinated chicken breast topped with a signature pineapple bay rum sauce. Choice of rice or potatoes. Served with seasonal vegetable and dinner rolls.
13.75 Lunch / 15.25 Dinner

Chicken Piccata
Tender and juicy chicken breast sautéed in a lemon, butter, white wine and caper sauce. Served with rice or potatoes, a seasonal vegetable and dinner rolls.
17.00 Lunch / 19.00 Dinner
Pork Dinner Options

These Menus are presented buffet style. Tableside service available for an additional price. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Carving station available for 2.00 more per person. Add a house soup or salad 1.95 more per person.

Dessert not included.

All Dinners Include Coffee, Lemonade, and Iced Tea.

Garlic and Rosemary Pork Loin Roast
Marinated in rosemary and garlic, carved thin, and served with a light au jus. Served with roasted potato wedges, seasonal vegetable, and dinner rolls.
16.75 Lunch / 19.00 Dinner

Saigon Pork
Marinated and roasted pork loin coated in a zesty green chili citrus sauce. Served with your choice of potato, seasonal vegetable, and dinner rolls.
16.00 Lunch / 18.75 Dinner

Pork Milanese
Sliced and breaded pork over tortellini. Tossed with a mix of tomatoes, braised spinach, pine nuts, and heavy cream. This selection includes a seasonal salad, vegetable, and dinner rolls.
14.25 Lunch / 16.75 Dinner
Beef Dinner Options

These Menus are presented buffet style. Tableside service available for an additional price. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Carving station available for 2.00 more per person. Add a house soup or salad 1.95 more per person.

Dessert not included.

All Dinners Include Coffee, Lemonade, and Iced Tea.

Rubbed and Roasted Peppercorn Beef Tenderloin
Beef tenderloin rubbed with fresh peppercorn and slow roasted to perfection. Served with a homemade horseradish cream sauce and au jus, your choice of potato, seasonal vegetable, and dinner rolls.

22.75 Lunch / 25.00 Dinner

Roasted Sirloin and Au Jus
Slow roasted and deliciously tender sirloin. Served with au jus, your choice of potato, seasonal vegetable, and dinner rolls.

24.50 Lunch / 27.50 Dinner

Herb Du Provence Medallions
Perfectly seasoned, perfectly tender.

The perfect beef!

Beef tenderloin seasoned with Herb Du Provence rub and pinot noir sauce. Includes a choice of potato, seasonal vegetable, and dinner rolls.

24.00 Lunch / 26.50 Dinner

Filet Mignon
Tender 4oz. filet cooked to a perfect medium rare. Served with buttery garlic mashed potatoes and a seasonal vegetable. Dinner rolls included.

25.25 Lunch/28.00 Dinner
Seafood Dinner Options

These Menus are presented buffet style. Tableside service available for an additional price. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Carving station available for 2.00 more per person. Add a house soup or salad 1.95 more per person.

Dessert not included.

All Dinners Include Coffee, Lemonade, and Iced Tea.

Whitefish con Salsa
Tender and sweet whitefish grilled to perfection and topped with a homemade zesty tomato salsa. Served with cilantro lime rice and a seasonal vegetable.

24.25 Lunch / 26.00 Dinner

Grilled Salmon and Leeks
Pan seared salmon filet topped with fried leeks and caper sauce. Served with your choice of rice and seasonal vegetable.

24.25 Lunch / 26.00 Dinner

Ginger Glazed Mahi Mahi
Bursting with flavor by combining both sweet and sour taste sensations. Infused with grated fresh ginger root, garlic, and a melody of soy, honey, and balsamic. Served with Mango coconut rice and seasonal vegetables.

27.50

Grilled Jumbo Shrimp Scampi
Cooked to perfection and topped with a creamy garlic butter sauce. Served with your choice of rice and seasonal vegetables. Served with dinner rolls.

22.00 Lunch / 24.25 Dinner
Specialty Dietary Dinner Options  

These Menus are presented buffet style. Tableside service available for an additional price. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Carving station available for 2.00 more per person. Add a house soup or salad 1.95 more per person.

Dessert not included.

Vegetarian

Spaghetti Squash
Spaghetti squash with sofrito and vegan pinto beans.
15.75

Portobello Mushroom Napoleon
Portobello Mushroom layered with zucchini, spinach, roasted red and yellow peppers, polenta, and mozzarella on top of roasted tomato coulis. Topped with freshly picked bean sprouts.
15.95

Chiles Rellenos
Whole green bell peppers stuffed with rice, vegetables, and a tomato herb sauce. Topped with melted pepper jack cheese.
12.95

Gluten Free

We currently offer a wide variety of gluten free options to accommodate guests. A few examples are gluten free bread for deli options, gluten free pasta, gluten free sauces and gravies. We also offer gluten free Muffins and desserts. Please consult with the catering manager if you have any special requests.
**Hot Hors d’Oeuvres a la Cart**

These items are presented buffet style. Cocktail service is available for an additional price. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Prices are subject to change.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crab Rangoon with sweet and sour dipping sauce</td>
<td>1.75</td>
</tr>
<tr>
<td>Mini vegetable or pork egg rolls with sweet and sour dipping sauce</td>
<td>1.75</td>
</tr>
<tr>
<td>Pork pot stickers with sesame soy dipping sauce</td>
<td>1.95</td>
</tr>
<tr>
<td>Mini Meatball skewers— choose from BBQ, Marinera, Cranberry Orange, or Teriyaki Sauce</td>
<td>1.95</td>
</tr>
<tr>
<td>Coconut Crusted Shrimp in a zesty cocktail sauce</td>
<td>2.00</td>
</tr>
<tr>
<td>Stuffed Mushroom caps with Mozzarella cheese and spinach</td>
<td>1.75</td>
</tr>
<tr>
<td>Fried Green tomato and Fire roasted tomato bruschetta</td>
<td>1.75</td>
</tr>
<tr>
<td>Taquitos— Choice of Beef, Chicken or just cheese. Served with a fresh salsa verde</td>
<td>1.75</td>
</tr>
<tr>
<td>Sautéed Scallops wrapped in Bacon</td>
<td>2.00</td>
</tr>
<tr>
<td>Mini Crab Cakes</td>
<td>2.00</td>
</tr>
<tr>
<td>Boneless Breaded Chicken Wings— choice of BBQ, Buffalo, or original</td>
<td>2.50</td>
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<tr>
<td>Quesadilla quarters— Choice of Chicken or grilled vegetables</td>
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<tr>
<td>Served with homemade salsa</td>
<td>1.75</td>
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<tr>
<td>Artichoke Picatta with a lemon dill sauce</td>
<td>1.95</td>
</tr>
<tr>
<td>Beef Tenderloin on a toasted Brioche with roasted garlic aioli</td>
<td>2.50</td>
</tr>
<tr>
<td>and sundried tomatoes</td>
<td></td>
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</tbody>
</table>
Cold Hors d’Oeuvres a la Cart

These items are presented buffet style. Cocktail service is available for an additional price. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Prices are subject to change.

Smoked salmon on a multi grain crostini with dill, caper cream and cucumber radish salad  $2.00

Cucumber Soup shooter topped with crème fresh. Garnished with dill & finely diced red pepper  $1.95

Mini Salad containing mixed field greens with red onion, Granny smith apples, crumbled Cojita cheese, and citrus vinaigrette  $1.95

Antipasto Shrimp Skewer – steamed shrimp, mozzarella, grape tomato and basil  $2.00

Classic Bruschetta on a multi grain crostini  $1.75

Seasonal Fresh Fruit Kabobs  $1.50

Capresse Skewers – Mozzarella, grape tomatoes and basil  $1.75

Pita chips and two types of hummus – Roasted Garlic, Roasted Red Pepper, or Plain  $1.95

Cubed Cheese and Crackers  $2.00

Fresh Fruit platter  $1.25

Homemade tortilla chips and salsa  $1.25

Popcorn Chicago style – Cheddar, buttered, and caramel  $1.95

Stuffed BLT Cherry Tomato Bites  $1.95
Take a Break

These items are presented buffet style. Services include delivery, setup with Basic Linen, and cleanup after.
China service is provided for caterings in the Lindner Tower and Lindner Commons.
Minimum of 10 guests is required. A delivery charge of 2.00 per person may be added.
Prices are subject to change.

Take me out to the Ball Game
Individual bags of peanuts and cracker jacks. Soft, Salted pretzels served with yellow mustard or cheese dipping sauce. Ultimate nachos served with jalapenos, black olives, and pico de gallo.
9.00/person

Get Your Energy Back
Gourmet Trail Mix
Fresh Seasoned Whole Fruit
Mini Chocolate chip cookies
5.25/person

Mexican Fiesta
Homemade corn tortilla chips with fresh salsa picante. Served with warm nacho cheese and jalapenos.
2.95/person

High Tea Break
Assorted finger sandwiches to include: Cucumber, Ham and Turkey, and Chicken Salad
Mini Muffins and Petite Scones
Petite bite sized pastries
Assorted Tea with lemon and honey
6.75/person

Box Office Special
Individual bags of Chicago style popcorn
Assorted Mini Candy Bars
Soft pretzel bites with cheese
(Garrett Popcorn available as an upgrade)
8.50/person

Simple Italiano
Spinach and Artichoke dip and Tomato Bruschetta Dip served with pita chips and multi grain crostini.
8.00/person

Ice Cream Social
Choice of ice Cream: Vanilla, Chocolate or Strawberry. Assorted toppings included. Coffee and bottled water included.
8.00/person

On the Lighter Side
Granola bars, fruit bars, sliced fresh fruit or whole fruit, trail mix, and assorted cans of tea. Bottled water included.
7.95/person

Cookie Trolley
Variety of warm homemade cookies and gourmet brownies. 2 % and Skim milk is provided.
3.00/person
Mini Action Stations

These items are presented buffet style. Cocktail service is available for an additional price. Services include delivery, setup with Basic Linen, service during the event, and cleanup after. China service is provided for caterings in the Lindner Tower and Lindner Commons.

Minimum of 25 guests is required. A gratuity of 19% may be added.

Prices are subject to change.

Mashed Potato Bar
Creamy Garlic Mashed Potatoes
Served in a cyclone glass with a variety of toppings to choose from such as bacon pieces, scallions, shredded cheese, and sour cream.

4.25/person

Slider Bar
Choice of three sliders:
100% Angus Beef and Cheddar
Slow Roasted Pulled Pork
Turkey Burger with Avocado & Bistro Sauce
Grilled Portobello with Mozzarella and Pesto Aioli

Blend of fresh sautéed vegetables and cheese
7.50/person
Grab-n-Go Boxed Salads

All salads are served with a roll and butter, homemade cookie or gourmet brownie, and a choice of canned soda or bottled water. We provide high quality silverware and napkins.

Delivery is available for 2.00 more per person. Prices are subject to change.

**Classic Caesar**
Crisp Romaine Lettuce topped with grated parmesan cheese, Croutons, and served with traditional Caesar Dressing.
Add Grilled Chicken Breast 2.00

$6.95

**Cobb Salad**
Grilled Chicken Breast, Chopped Hard Boiled Egg, Diced Celery, Sliced red onion, and bacon crumbles over a bed of crisp romaine. Served with Bleu Cheese Dressing

$8.25

**Zesty Taco Salad**
Shredded Lettuce Topped with Grilled Chicken, Red & Green Bell Peppers, Cheddar Cheese, Black Beans & Corn, Diced Tomato, and Sour Cream. Served on a bed of tortilla chips. Homemade Salsa and Creamy Sour Cream on the side.

$8.25

**Chopped Salad**
A mix of Chopped Romaine and Iceberg mixed with Ditalini Pasta, Chicken Breast, Bacon, Vine Ripe Tomatoes, Red Cabbage, Green Onion, and Bleu Cheese crumbles. Served with an in house vinaigrette.

$9.50

**Strawberry Fields Forever**
A Mix of Baby Spinach and Mixed Greens topped with Fresh Strawberries, Toasted Pecans, Homemade Croutons, and Bleu Cheese Crumbles. Served with a Raspberry Vinaigrette.
Add Grilled Chicken Breast 2.00

$6.95
Grab-n-Go Boxed Sandwiches

All Sandwiches are served with whole fruit, a bag of chips, choice of Fruit or Pasta salad, homemade cookie or gourmet brownie, and a choice of a canned soda or bottled water.

We provide high quality silverware and napkins. Condiments are served on the side.

Delivery is available for 1.50 more per person. Prices are subject to change.

Chicken BLT
Sliced Grilled Chicken Breast, Crisp Bacon Strips, Provolone Cheese, Sliced Tomatoes, lettuce and Avocado Spread on a Ciabatta Bun.
9.75

Spicy Italian
Deli Sliced Ham, Salami, Turkey, Provolone Chees, and roasted Red Peppers on a French Roll. Served with a Creamy Garlic Aioli and Giardiniera on the side.
9.75

Turkey Pesto
9.75

Chicken Pesto
Grilled Chicken, Spinach, Red Onion, Bell Pepper and Swiss Cheese on a Deli Roll.
Served with a Basil Pesto Aioli.
8.75

Cobb Club
Turkey, Cheddar cheese, Avocado, Bacon Slices, Tomato, and Lettuce on a Hoagie Roll.
Served with Bleu Cheese Dressing and an Olive Oil Vinaigrette on the side.
9.75

Traditional
Your Choice of Turkey or Ham, American or Swiss on a Bun or Bread. (White or Wheat)
8.25

Grilled Veggie
Variety of Grilled Vegetables, Grilled Portabella Mushroom and Provolone Cheese on a Multi-Grain Focaccia.
8.00
Grab-n-Go Boxed Wraps

All Sandwiches are served with whole fruit, a bag of chips, choice of Fruit or Pasta salad, homemade cookie or gourmet brownie, and a choice of a canned soda or bottled water.

We provide high quality silverware and napkins. Condiments are served on the side.

Delivery is available for 1.50 more per person. Prices are subject to change.

Classic Caesar Wrap
Diced Grilled Chicken, Romaine Lettuce, Black olives and Red Onions tossed in a Classic Caesar Dressing in a Spinach Wrap.
7.50

Cranberry Turkey Wrap
Sliced Turkey, Cranberry Relish, Gouda Cheese, Red Onion, and Lettuce in a Multi Grain Wrap.
8.00

Traditional Wrap
Choice of Turkey or Ham, Shredded Cheddar or Mozzarella, Lettuce, and Tomato rolled in a Flour tortilla. Condiments include Mayo and Mustard on the side.
7.50

Vegetarian Whole Grain Wrap
Red Pepper Hummus, Black Bean, Tomato, Crisp Romaine, and Herbed Alouette Cheese on a Sundried Tomato Wrap.
7.00

Capresse Spinach Wrap
Baby Spinach, Mozzarella, Fresh Basil, and Tomato Pesto on a Whole Wheat Wrap.
7.50

Crab Salad Tortilla Wrap
A Creamy Mix of Shredded Crab Meat, Dice Celery, Onion, Western Dressing, and Mayo on top of Crisp Lettuce and rolled in a Flour Tortilla.
8.50

Rice Noodle Bowl
(For Dietary Needs Guests)
Rice Noodles Coated with an Almond Butter Sauce, Soy, Chile and Garlic. Served with Sliced Chicken Breast and Garnished with Green Onion.
7.95
Desserts

Recommended for Plated and Buffet Style Events. Price includes delivery and setup.
Prices are subject to change.

By the Slice
2.25 Per Person

- Carrot Cake
- Chocolate cake
- Coconut Cream
- Apple, Cherry, Pecan or Pumpkin Pie Cheesecake
- Turtle Cheese Cake
- Strawberry Cheesecake
- Raspberry Cheesecake
- White Chocolate Cheesecake (With Raspberry Sauce)
- Marble Cheesecake
- Key Lime Pie
- Strawberry Rhubarb Pie
- Flourless Chocolate Cake
- Deep Dish Apple Pie

Bite Sized
1.75 Per Person

- Mini Cheesecake
- Mini Cupcakes
- Mini Brownie Turtle Bites
- Double Cookie Brownie Truffles
- Salted Carmel & Chocolate Truffles
- Mini Cream Puffs
- Chocolate Covered Strawberries
- Mini Pecan Tart
- Plain Macaroons
- Chocolate Dipped Macaroons

Sheet Cakes
We currently Outsource all of our cakes From a Local vendor. If you would like us to help you in the purchasing process and delivery we will gladly do so.
Please Contact the catering manager for Details and Cake options

Other Treats
Gourmet Dessert Bars
A sampling of Raspberry, Blueberry and Lemon Mousse Trio
Chocolate, Lemon and Strawberry Brownie Tray
Turtle, M & M, Chocolate Ganash Cookie Tray
Bakers choice of 2 types
Mini Mason Jars
Choice of
Blueberry Lemon
Peach Cobbler
Strawberry Shortcake
Pumpkin and Ginger Snap
(inquire about pricing)
### Desserts

Price includes delivery and setup. Prices are subject to change.

#### Party Pick Up

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td><strong>Assorted Homemade Cookies</strong></td>
<td>7.50 Per Dozen</td>
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<tr>
<td>Choice of Peanut Butter, Oatmeal Raisin, Snicker doodle, Chocolate Chip, White Chocolate Macadamia Nut, Double Chocolate, Sugar, or Seasonal Cookies.</td>
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<tr>
<td><strong>Brownies</strong></td>
<td>9.75 Per Dozen</td>
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<tr>
<td>Choice of Fudge, M &amp; M, Double Cookie, or Turtle</td>
<td></td>
</tr>
<tr>
<td><strong>Gourmet Dessert Bars</strong></td>
<td>10.00 Per Dozen</td>
</tr>
<tr>
<td>Choice of Lemon, Raspberry Almond, Chocolate Peanut Butter, Blueberry, or Strawberry</td>
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<tr>
<td><strong>Small Bites</strong></td>
<td>2.00 Per Person</td>
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<tr>
<td>Choice of Double Cookie Brownie, Chocolate Dipped Macaroons, or Truffles</td>
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<tr>
<td>Individual Bag:</td>
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<tr>
<td>Chocolate Covered Pretzels, Assorted Candy Bars, Mints, Gourmet Jelly Beans, Chocolate Chip Cookies</td>
<td></td>
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