In addition to serving students, Judson University Dining Services also serves faculty, staff, and guests through catered events. Please contact the Service Manager at ext. 2074 to place an event request.

DINING SERVICES TEAM

Jessica Wasilauskas | Service Manager
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847.628.2074

Suzanne Miracle | Food Service Director
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Scott Brunsting | Conference and Events Manager
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Abel Sanchez | Production Manager
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POLICIES

All catering requests must be made at least one week in advance. Please email Jessica Wasilauskas for all requests. Any requests received less than five business days prior to the event are not guaranteed.

In compliance with the Kane County Health Department and Judson University, leftovers are prohibited from being taken from any catered event. No outside food or beverages will be allowed at an event without permission from Dining Services and a signed waiver is required to be on file.

Alcoholic beverages are not permitted on University grounds. Alcohol will not be served at any event.

BILLING

All services provided will be billed through Judson University. An account number is required to process an event request.

Don't see what you're looking for? Contact our Service Manager today to discuss options!
BREAKFAST SELECTIONS

CONTINENTAL
Seasonal fresh fruit tray
Baker’s choice of two pastries
Full coffee service
Chilled juice and infused water

YOGURT PARFAIT BAR
Vanilla yogurt, granola, fresh seasonal fruit, variety of nuts

BUILD-A-BREAKFAST
Coffee and orange juice included

FRESH SEASONAL FRUIT PLATTER
Choice of Two*: Bacon strips, sausage links, turkey sausage patties, scrambled eggs
Choice of One: Buttermilk pancakes, traditional french toast, hashbrowns

*Vegetarian options are available upon request

BUFFET SELECTIONS
All salad selections are served deconstructed.
Rolls and butter are included as well as your choice of lemonade, iced tea, or infused water.

WALKING TACO SALAD
Choose from grilled chicken breast, ground beef, or shredded pork.
Toppings include: black olives, shredded cheddar cheese, homemade pico de gallo, chopped green and red bell peppers, jalapeño slices, crispy tortilla strips, and chipotle ranch dressing.

TRADITIONAL CAESAR SALAD
Romaine lettuce tossed with grilled chicken breast, homemade croutons, and parmesan cheese. Served with classic Caesar dressing.

CHEF’S CHOICE SEASONAL SALAD
Dining Services chefs will create a refreshing salad specifically for your event that will beautifully complement flavors of the current season.
All Seasonal Salads will include grilled chicken and one dressing.

DECONSTRUCTED SANDWICH BAR
Deli meat tray of ham, roast beef, and turkey with assorted cheese slices, fresh tomatoes, lettuce, and gourmet bread choices.
Includes choice of one: Chef’s choice of premium pasta salad, house salad, or signature chips.
THEMED SELECTIONS

EAGLE TAIL GATE
Choice of pasta salad, potato salad, or coleslaw
Includes: Hot dogs, hamburgers and cheeseburgers
Choice of signature chips, Cowboy beans, corn on the cob, or corn salad
Lemonade and iced tea

JUDSON BBQ
Pulled pork on a pretzel bun
Grilled chicken on a sub bun with a selection of cheeses, sliced tomatoes, and lettuce
Choice of southern style baked macaroni and cheese or Cowboy baked beans
Lemonade and iced tea

PASTA BAR
Choice of two pastas: Penne, Cavatappi, Fettuccine, Spaghetti
Choice of two proteins: Meatballs, Grilled Chicken, Italian Sausage
Choice of two sauces: Classic Marinara, Meaty Marinara, Pesto Alfredo
House salad with two dressings
Choice of garlic bread or baked breadsticks

TACO BAR
Choice of one: Fajitas, Tacos, or Enchiladas
Choice of two proteins: Grilled Chicken, Seasoned Beef, Shredded Pork
Choice of tortilla (with Taco/Fajita choice): Flour or Corn
Toppings include: Red and green bell peppers, pico de gallo, shredded lettuce, shredded cheddar cheese, sour cream, and signature salsa
Choice of refried or black beans
Choice of cilantro lime rice or spanish rice
ENTRÉE SELECTIONS

STUFFED CHICKEN BREAST
Tender baked chicken breast stuffed with your choice of ingredients from our available seasonal options.

ROSEMARY CHICKEN
Chicken breast baked in a rosemary-panko crust served with a citrus sauce.
Choice of potato or rice with vegetables.

GREEK CHICKEN
Baked chicken breast marinated in the Greek flavors of basil, oregano, tarragon, lemon juice, and garlic.
Topped with feta cheese.

GARLIC AND ROSEMARY PORK LOIN ROAST
Juicy pork loin marinated in rosemary and garlic.
Includes a potato option, seasonal vegetable, and dinner rolls.

ROASTED PEPPERCORN BEEF TENDERLOIN
Slow roasted beef tenderloin rubbed with cracked peppercorn.
Served with au jus, your choice of potato, seasonal vegetable, and dinner rolls.

ROASTED SIRLOIN CARVING STATION
Slow-roasted tender sirloin served with au jus, your choice of potato, seasonal vegetable, and dinner rolls.

*Vegetarian options available on request

We are happy to serve guests with food allergies and special dietary requirements. Customized selections are available upon request.
A LA CARTE SELECTIONS

HOT HORS D’OEUVRES
- Mini spanakopita
- Crab rangoon with sweet and sour dipping sauce
- Potstickers with sesame soy dipping sauce (pork or vegetable)
  - Mini meatball skewers
  - Coconut crusted shrimp
  - Stuffed mushrooms
  - Fried green tomato bruschetta
  - Mozzarella sticks
  - Artichoke dip
  - Quesadilla quarters (cheese or chicken)
- Boneless breaded chicken wings (BBQ, buffalo, or original)
  - Mini roast beef sliders

COLD HORS D’OEUVRES
- Classic bruschetta
- Fresh veggie crudité with dill dip
- Seasonal fresh fruit kabobs
- Fresh seasonal fruit platter
- Pita chips and choice of two hummus options (roasted garlic, roasted red pepper, or classic)
  - Cheese and cracker tray
  - Caprese skewers
- Homemade tortilla chips and salsa
ACTION STATIONS

SPUD STATION
Choice of creamy garlic mashed potatoes or baked potato
Includes bacon pieces, scallions, shredded cheese, and sour cream

SLIDER BAR
Choice of Three: Angus beef with cheddar, pulled pork, turkey burger with bistro sauce,
or grilled portobello with mozzarella and pesto aioli
Includes sautéed seasonal vegetables.

We offer customizable Grab and Go Wraps, Salads, and Sandwich options upon request.

SNACK BARS
Break up your day with one of our fun pop-up snack stations!

FRUIT PIZZA BAR
The perfect pick-me-up for any time of day! Top a fresh baked sugar cookie
with vanilla frosting, fresh seasonal fruit, and assorted candies.

CARVE YOUR OWN TRAIL
Create a personal blend of trail mix with a variety of options including
mixed nuts, chocolate candies, dried fruits, assorted grains, and mixed seeds.

PRESIDENTIAL SWEET BAR
Guests will create their signature mix from assorted candies
that are sure to satisfy even the most stubborn sweet tooth.

POPCORN SPECIAL
Treat yourself with this POP-ular delight!
Add candies, flavored seasonings, sweet sauces, and more to fresh popcorn!

SEASONAL TREATS
Get your fill of seasonal flavors with this customizable station. Ideas include a candy apple bar,
seasonal beverage bar such as hot chocolate/apple cider/iced coffee, and an ice cream social.
DESSERTS

CAKE
Carrot, chocolate, cheesecake (ask for additional flavors)

PIE
Flavors offered are seasonal. Contact us for choices!

SMALL BITES
Assorted petit fours, mini cupcakes, mini brownie turtle bites, mini cream puffs, chocolate covered strawberries

Specialty treats served in Mini Mason Jars are available for groups under 15 people.

ASSORTED COOKIE TRAY
Choice of Two: Chocolate chip, peanut butter, macaroons, oatmeal raisin, snickerdoodle, sugar, and seasonal flavors.

BROWNIE TRAY
Choice of one: Fudge, M&M’s, double cookie, or turtle

GOURMET DESSERT BARS
Choice of one: Lemon, raspberry almond, chocolate peanut butter, blueberry, strawberry

BONNIE BITES
Mini portions of your favorite treats. Choose from: Double cookie brownies, Chocolate dipped macaroons, and assorted truffles (baker’s choice)

BEVERAGES

COFFEE SERVICE
Fresh brewed coffee (regular and decaf)
Hot tea

PREMIUM BEVERAGE SERVICE
Fresh brewed coffee (regular and decaf)
Hot tea
Infused water
Choice of one juice: Orange, apple or cranberry

Menu revised 8/15