



CATERING GUIDE

2015-2016

JUDSON UNIVERSITY CATERING GUIDE 2015-2016

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

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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
- Pot stickers 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