



Judson Catering Guide



Take your event to the next level.

Catering Customized for You

We will take care of everything at any location on Judson University campus. Our professional staff will supply your full service needs, including buffet dinners, plated meals, appetizer receptions, lunches, breakfast and break service.

Since food is our passion, our menu changes with the seasons to ensure impeccable quality. We can customize a menu with locally sourced produce. We have something for everyone, including vegetarians and meat lovers alike.

Event Planning

Let us create the perfect event. Themed events, decor, entertainment, casual, elegant, formal, modern, vintage, holiday and more. We will work within your budget and any dietary restrictions, needs or requests. We offer full service day of coordination and can provide rental setup, linens and everything you need.

Our Services & Catering Options

Breakfast & Brunch	p 5	Plated Lunch & Dinner	p 10
Boxed Lunch	p 6	Dessert	p 16
Featured Displays	p 8	Beverages	p 17
Featured Dips	p 9	Pick Up Service	p 18



Service Styles

Cuisine Style Options

Depending on your event and menu, your service could take the form of hors d'oeuvres, food stations, buffets, or served plated meals.

Hors d'Oeuvres

As is customary, you can add our Passed Hors d'Oeuvre selections to any style of service as a tasty preview to your meal. If you want to create movement, variety, and a seriously social atmosphere, go heavy on the hors d'oeuvres, add food stations, and let them take the place of dinner altogether.

Food Stations

For the perfect complement to our other service styles, look into our interactive food stations. Sprinkle these stations around for a fun, social atmosphere that gives your guests an exciting eating experience with many choices.

Buffets

Can't make up your mind? Then go for a traditional or family-style buffet. Both offer a down-to-earth feel and, more importantly, lots of choices for those finicky eaters in your party.

Family Style

Platters full of freshly made food are delivered to each table so that guests can enjoy a relaxed meal without leaving their seats.

Plated Lunch or Dinners

For a more elegant atmosphere, consider one of our served plated lunches or dinners with a formal menu. In this instance, you may choose to offer your guests one entrée or dual entrées, prepared with the utmost care and attention.

Questions? Contact one of our catering representatives for help selecting a menu that's perfect for your event and budget. Looking for something that isn't on our menu? We can provide options to fit your needs.

Breakfast & Brunch

Judson Breakfast

Scrambled Eggs
Choice of Bacon or Sausage Links
Diced Potatoes
\$9.00 per person

Create your Own Breakfast Buffet

Minimum of 20 guests required. Buffet includes water, choice of orange juice or cranapple juice.
One Entrée \$10.95 | Two Entrées \$12.95

Entrée Selections

Fluffy Scrambled Eggs with Sharp Cheddar & Fresh Chives

Classic Egg Casserole (Choice of 3 Ingredients)
Applewood Smoked Bacon, Breakfast Sausage, Fresh Spinach, Tomato, Roasted Red Pepper, Swiss Cheese, Pepper Jack Cheese & Cheddar Cheese

House Made Buttermilk Biscuits & Sausage Gravy

Baked French Toast with Cinnamon Honey Butter

House Made Buttermilk Pancakes with Warm Syrup & Whipped Butter

Protein Selections (Select Two)

Applewood Smoked Bacon
Smoked Ham Slices
Pork Sausage Links
Turkey Sausage Links

Side Selections (Select Two)

Seasoned Red Potato Home Fries
Cheddar Cheese Grits
Cheesy Hash Brown Casserole
Fresh Fruit Platter

Morning Break

Minimum of 1 dozen per flavor.

Mini Muffins

\$12.95 per dozen

Assorted Mini Quiche Bites

\$16.95 per dozen

Mini Scones

\$14.95 per dozen

Danish

Raspberry, Apple, & Cheese
\$14.95 per dozen

Individual Yoplait Yogurt Cups

Mixed berry or Plain
\$1.50 each

House Granola

\$1.00 per person

Nutri-Grain Bars

\$1.00 each

Large Bagels

Served with Cream Cheese
\$18.95 per dozen

Fresh Fruit Display

Assortment of Seasonal Fruits & Berries
(Serves 25 Guests)
\$40.00 per platter

Whole Fruit

Apples, Oranges, Bananas
\$0.75 per piece

Boxed Lunch

Minimum of 10 guests required. Boxed lunches are served in disposable boxes with disposable flatware and napkin. Available for pick up or drop off service.

All boxed lunches are to be preselected with same side choice for all guests.

Judson Boxed Lunch

Served on Sourdough Baguette. Accompanied by Lettuce, Tomato, Onion. Mayonnaise, Mustard Served on Side.

\$9.95 per box

Ham & Swiss

Turkey Breast & Provolone

Roast Beef & Cheddar

Grilled Vegetable & Rosemary Aioli

Side Selections (Select One)

Miss Vickie's Potato Chips

Fresh Baked Cookie



Traditional Boxed Lunch

Served on Sourdough Baguette. Accompanied by Lettuce, Tomato, Onion. Mayonnaise, Mustard Served on Side.

\$10.95 per box

Ham & Swiss

Turkey Breast & Provolone

Roast Beef & Cheddar

Grilled Vegetable & Rosemary Aioli

Side Selections (Select Two)

Miss Vickie's Potato Chips

Apple

Fresh Baked Cookie

Party Subs & Pizza

All subs serve 3-5 people, \$12 per foot.

American Sub

12" sub with ham, salami, roast beef, turkey, cheddar cheese with mustard and mayonnaise.

Italian Sub

12" sub with salami, pepperoni, capicola ham, grilled veggies, provolone and swiss cheese.

Vegetable Sub

12" sub with roasted vegetables with handcrafted red pepper sauce.

Handcrafted Pizza

16" Pizza – 8 Slices

Cheese

\$9.00 per pizza

Pepperoni

\$10.00 per pizza

Sausage

\$10.00 per pizza

Meat Lover's

\$11.00 per pizza

Veggie Supreme

\$11.00 per pizza

Gourmet Boxed Lunch

Served on Sourdough Baguette or Mixed Greens.

\$12.95 per box

Hardwood Smoked Ham

with Swiss Cheese, Balsamic Onions, Mixed Greens & Rosemary Aioli

House Brined Roasted Turkey Breast

with Cheddar Cheese, Romaine, Tomato & Dijon

Herb Crusted Roast Beef

with Provolone Cheese, Pickled Red Onion & Mixed Greens with Sriracha Aioli

Grilled Vegetable Sandwich

with Goat Cheese & Balsamic Reduction

Side Selections (Select Two)

Classic Pasta Salad

Traditional Potato Salad

Miss Vickie's Potato Chips

Mixed Greens with Roasted Shallot Vinaigrette

Apple

Dessert Selection (Select 1)

Fresh Baked Cookie

House Made Blondie

Chocolate Brownie





Featured Displays

Minimum serving of 25 guests per display.

Classic Domestic Cheese Board

Assorted Cubed Domestic Cheeses Served with Wafer & Butter Crackers

\$40.00 per 25 guests

Rustic Gourmet Cheese Board

Assorted Gourmet Cheeses garnished with Seasonal Berries, Rosemary Mixed Nuts, Served with Crackers & Croustades

\$60.00 per board

Fresh Fruit Display

Assortment of Fresh Seasonal Fruits & Berries

\$40.00 per platter

Bruschetta Bar

Tomatoes, Capers, Red Onions & Parsley Tossed with Garlic & Olive Oil, Served with Croustades

\$35.00 per bowl

Fresh Vegetable Display

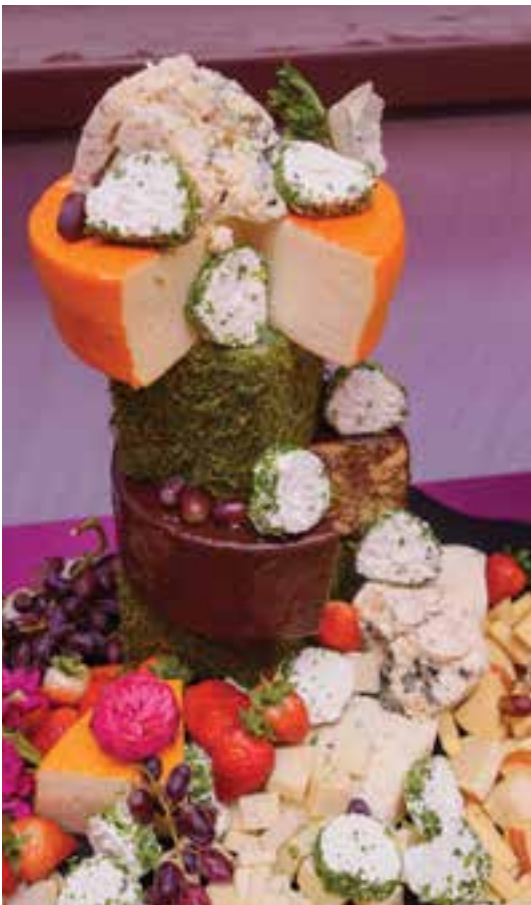
Assortment of Raw Seasonal Vegetables, Served with Green Goddess Dip

\$40.00 per platter

Judson Snack Selections

Choice of: Individual Bags of Miss Vickie's Sea Salt Potato Chips, Pretzels, Goldfish Crackers & Gardetto's Snack Mix

\$1.00 each



Dips

Dips are priced at 4 oz. per guest.

Hot Dips

Classic Spinach & Artichoke

with Tortilla Chips (add Fresh Vegetables \$10.00)

\$40.00 per 25 guests

Chipotle Queso Dip

with Tortilla Chips (Add Chorizo \$20.00)

\$35.00 per 25 guests

Cold Dips

Signature Hummus

with Pita Chips (add Fresh Vegetables \$10.00)

\$40.00 per 25 guests

House Made Caramelized Onion Dip

with House Potato Chips

\$40.00 per 25 guests

Tortilla Chips & Salsa

\$25.00 per 25 guests

House made Chips & Guacamole

\$25.00 per 25 guests

7 layer dip

with tortilla chips (Add ground beef or shredded chicken \$10.00)

\$55.00 per 25 guests





Lunch & Dinner Buffet

Minimum of 20 guests required. Lunch buffets are available until 4pm. All buffets include tea and water.

Build Your Own Deli Shop Buffet Lunch Buffet

Approximately 4 oz of meat per guest
\$9.95 per guest

Dinner Buffet

Approximately 6 oz of meat per guest
\$11.95 per guest

Includes the following: Sourdough Baguettes, Wheat Bread & Rye Bread, Dill Pickles, Red Onions, Sliced Tomatoes, Sliced Domestic Cheeses, Mayonnaise & Mustard. Dessert includes Assorted Brownies, Blondies & Cookies

Selections (Select Two)

House Brined Turkey Breast
Oven Roasted Beef
Smoked Ham
Genoa Salami
Grilled Vegetables

Side Selections (Select Two)

Pasta Salad
Fresh Fruit Platter
Potato Chips
Potato Salad
Apple

Additions

Mixed Green Salad with Creamy Cucumber Buttermilk & Roasted Shallot Vinaigrette
Additional \$2.95 per guest

Spanish Buffet

Lunch Buffet

Approximately 5 oz of meat per guest

\$13.95 per guest

Dinner Buffet

Approximately 7 oz of meat per guest

\$14.95 per guest

Includes the following: Black Bean & Vegetable Enchiladas Served with Adobo Chicken, Spanish Rice & Green Salad with Creamy Chipotle & Lime Dressing

Build Your Own Soup & Salad Bar

Lunch Buffet

\$9.95 per guest

Dinner Buffet

\$12.95 per guest

Chef's choice of soup or pre-arranged selection.

Fresh Mixed Field Greens Served with 2 Dressing Choices: Creamy Cucumber Buttermilk & Roasted Shallot Vinaigrette

Choice of Toppings:

Cucumbers, Tomatoes, Carrots, Red Onion, Croutons & Parmesan Cheese

Southern Buffet

Lunch Buffet

Approximately 5 oz of meat per guest

\$13.95 per guest

Dinner Buffet

Approximately 7 oz of meat per guest

\$14.95 per guest

Country Style Ham Served with Buttermilk Mashed Potatoes with White Pepper Gravy, Sautéed Seasonal Vegetables, Rolls & Butter



Italian Buffet

Lunch Buffet

Approximately 5 oz of meat per guest

\$13.95 per guest

Dinner Buffet

Approximately 7 oz of meat per guest

\$14.95 per guest

Includes the following: Baked Ground Beef Lasagna with Marinara & Mozzarella Served with Sautéed Seasonal Vegetables, Garlic Bread & Caesar Salad



Lunch & Dinner Buffet

Asian Buffet

Lunch Buffet

Approximately 4 oz of meat per guest

\$14.95 per guest

Dinner Buffet

Approximately 6 oz of meat per guest

\$16.95 per guest

Includes the following: Sticky Rice, Udon Noodles & Fortune Cookies

Entrée Selections (Select Two)

Beef & Broccoli

Sweet Chili Chicken with Bell Peppers,

Red Onion & Pineapple

Vegetable Stir Fry

Side Selections (Select Two)

Pork Pot Sticker

Vegetable Egg Rolls

Crab Rangoon

Sesame Green Beans

Asian Slaw

American Comfort Buffet

Lunch Buffet

Approximately 4 oz of meat per guest

\$14.95 per guest

Dinner Buffet

Approximately 6 oz of meat per guest

\$16.95 per guest

Includes the following: Mixed Green Salad with Cucumber Buttermilk Dressing, Hand Breaded Buttermilk Fried Chicken, Traditional Mashed Potatoes with White Pepper Gravy, Country Style Green Beans & Buttermilk Biscuits

Dessert Selections (Select One)

Peach Cobbler with Chantilly Cream

Apple Cobbler with Chantilly Cream

Mixed Berry Cobbler with Chantilly Cream

Mexican Fiesta Buffet

Lunch Buffet

Approximately 5 oz of meat per guest

\$13.95 per guest

Dinner Buffet

Approximately 7 oz of meat per guest

\$16.95 per guest

Includes: Fajitas Served with Flour Tortillas, a Mix of Grilled Bell Peppers & Onions, Sour Cream, Salsa, Shredded Cheese & Green Onion. Served with Chipotle Black Beans & Seasoned Spanish Rice. Dessert includes Fried Tortilla Triangles Tossed in Cinnamon Sugar, Served with Chantilly Cream.

Entrée Selections (Select Two)

Marinated Chicken Thighs

Marinated Flank Steak

Grilled Zucchini & Cauliflower **V**

V indicates that selections are vegetarian

Old Fashioned BBQ Buffet

Lunch Buffet

Approximately 4 oz of meat per guest

\$14.95 per guest

Dinner Buffet

Approximately 6 oz of meat per guest

\$16.95 per guest

Includes the following: Pulled Pork & Shredded Beef with Tangy BBQ Sauce. Served with Slider Buns, Onions, Pickles, Slow Cooked Bacon & Brown Sugar BBQ Beans. Dessert includes Assorted Brownies, Blondies & Cookies

Side Selections (Select Two)

Apple & Cabbage Cole Slaw

House Potato Chips

Traditional Potato Salad

Classic Pasta Salad

Fresh Fruit Platter



When in Rome Buffet

Lunch Buffet

Approximately 4 oz of pasta

2" square lasagna per guest

\$14.95 per guest

Dinner Buffet

Approximately 6 oz of pasta

3" square lasagna per guest

\$16.95 per guest

Includes the following: Classic Caesar Salad with Parmesan Cheese, Croutons & House Made Caesar Dressing. Ground Beef Lasagna with House Made Marinara, Parmesan & Provel Cheese. Accompanied by Warm Seasoned Garlic Bread. Dessert includes Assorted Brownies, Blondies & Cookies.

Build your Pasta Bar: Served with Cavatappi Pasta, House Made Alfredo Cream Sauce & Marinara with Green & Red Peppers, Zucchini, Mushrooms, Onions & Grated Parmesan.

Additions

Add Grilled Chicken or Italian Sausage

Additional \$4.00 per person

Create Your Own Buffet

Create your own buffet includes the following: baked rolls with whipped butter, choice of salad, sides & dessert. Beverages include iced tea & water. All buffets include one salad selection, one starch accompaniment, one vegetable accompaniment and one dessert. Additional salad, side or dessert option may be added for an additional \$1.95 per guest. All buffet entrées can be plated for an additional \$2.00 per guest. Additional \$2.95 per guest to substitute individual dessert. **V** indicates that selections are vegetarian or **G** selections can be made gluten-free.

Lunch Buffet (Available Until 4pm)

One Entrée

\$18.95

Two Entrées

\$20.95

Dinner Buffet

One Entrée

\$22.95

Two Entrées

\$24.95

Salad Selections

House Salad **V G**

with Creamy Cucumber Buttermilk & Roasted Shallot Vinaigrette

Classic Caesar Salad **G**

with Chopped Romaine, Shredded Parmesan Cheese, Garlic Croutons & House Caesar Dressing

Entrée Selections

Brown Sugar & Mustard Brined Pork Loin **G**

Oven Roasted Pork Loin with Bacon & Apple Chutney or Sage Cream Sauce with Caramelized Onions

Caribbean Spiced Chicken

Grilled Chicken Breast Marinated with Traditional Caribbean Spices, Topped with Fresh Pineapple Salsa

Sliced Sirloin **G**

Peppercorn & Garlic Encrusted Beef with Rosemary Capers Bordelaise

Oven Roasted Chicken Breast

with Lemon Garlic Sauce

\$24.95 per guest

Ratatouille **V G**

with Mix of Seasonal Vegetables



Starch Accompaniment

Herb Roasted Sweet Potatoes
Whipped Cheddar Mashed Potatoes
Paprika & Herb Roasted New Potatoes
Traditional Whipped Potatoes
Herbed Traditional Cous Cous
Rice Pilaf

Vegetable Accompaniment

Brown Sugar & Rosemary Glazed Carrots
Brown Butter & Shallot Green Beans
Bacon & Caramelized Onion Green Beans
Seasonal Vegetable Medley
Braised Seasonal Kale
Country Style Green Beans
Signature Sautéed Brussels Sprouts
(add \$1.00 additional per guest)

Dessert

3 oz. dessert portion per guest
Flourless Chocolate Cake **G**
Traditional Carrot Cake with Cream Cheese Frosting
Red Velvet Cheesecake Brownies
Glazed Lemon Cake
Cobbler choice of Apple, Mixed Berry or Peach



Desserts

Assorted House Cookies

\$12.00 per dozen | min. one dozen each kind

Double Chocolate
Chocolate Chip
Sugar
Oatmeal

Assorted Cupcakes

\$16.00 per dozen | with standard icing

Vanilla
Chocolate

Assorted Cheese Cakes

\$16.00 per dozen

Blondies

\$14.00 per dozen

Brownies

\$14.00 per dozen

Lemon Bars

\$16.00 per dozen

Sheet Cake

\$50.00 Full Sheet

\$28.00 Half Sheet





Beverages

Beverage Selections

Iced Tea	\$11.00 per gallon
Soda	\$1.00 per can \$2.00 per bottle
Bottled Water	\$2.00 per bottle
Bottled Sparkling Water	\$3.00 per bottle
Fresh Made Lemonade	\$11.00 per gallon
Sparkling Lemonade	\$14.00 per gallon
Classic Fruit Punch	\$11.00 per gallon
Sparkling Fruit Punch	\$14.00 per gallon
Orange Juice	\$11.00 per gallon

Hot Beverages

Coffee	\$20.95 per gallon
Decaf Coffee	\$20.95 per gallon
Hot Chocolate	\$14.95 per gallon
Hot Cider	\$14.95 per gallon

House Infused Waters

Cucumber Mint, Cucumber Rosemary, Pineapple Orange, Apple Cinnamon, Citrus Trio, Ginger Lime, Tangy, Ginger Fruit	\$15.00 per gallon
---	--------------------



Pick Up Service Only

Pick up food items are displayed on disposable platters, in disposable containers or chaffers.

All items will be picked up from the dining hall at prearranged time. Pick up service DOES NOT include linens, service ware (plates, napkins, flatware), setup, attendants, or cleanup.

To add disposable service ware (plates, napkins, & flatware) add \$1 per guest.

Morning Break

Mini Muffins

\$8.00 per dozen

Mini Scones

\$12.95 per dozen

Danish

Raspberry, Apple, & Cheese

\$12.95 per dozen

Individual Yoplait Yogurt Cups

Mixed berry or Plain

\$1.50 each

House Granola \$1.00 per person

Nutri-Grain Bars \$1.00 each

Large Bagels Served with Cream Cheese \$12.95 per dozen

Fresh Fruit Display

Assortment of Seasonal Fruits & Berries

\$40.00 per platter | Serves 25 Guests

Whole Fruit

Apples, Oranges, Bananas

\$0.75 per piece

Dessert Selections

Assorted House Cookies

\$9.00 per dozen | min. one dozen each kind

Double Chocolate

Chocolate Chip

Sugar

Oatmeal

Assorted Cup Cakes

\$12.00 per dozen | with standard icing

Vanilla

Chocolate

Assorted Cheese Cake Bites

\$12.00 per dozen

Blondies

\$12.00 per dozen

Brownies

\$12.00 per dozen

Lemon Bars

\$12.00 per dozen

Beverage Selections

All beverages will be served in disposable containers and will include appropriate disposable glassware.

Canned Soda \$1.00 per can

Bottled Water \$1.00 per bottle

Iced Tea \$6.00 per gallon

Fresh Made Lemonade \$6.00 per gallon

Classic Fruit Punch \$6.00 per gallon

Orange Juice \$6.00 per gallon

Milk \$6.00 per gallon

Hot Beverages

Coffee \$20.95 per gallon

Decaf Coffee \$20.95 per gallon

Hot Chocolate \$10.00 per gallon

Hot Cider \$10.00 per gallon

Catering Policies

Our Policies

- Please submit your event request at least 2 weeks in advance, if possible
- Guaranteed guest attendance numbers are required 3 business days prior to the event date
- During the summer session (May-August), 10 business days notice is required for attendance guarantees
- After this guarantee, the organization sponsoring is responsible for 100% of this guarantee and any additional guests beyond the guarantee
- Any special dietary needs must be stated within the required guarantee timeframes

Food Safety

- Due to Serve Safe standards, and to ensure the safety of all guests, food removal is prohibited
- Due to Serve Safe standards, cooked food will not be placed within a buffet arrangement or held for longer than 2 hours. This includes any time passed due to event delays
- Leftover food items remain the property of Fresh Ideas Food Service Management
- Fresh Ideas is not responsible for maintaining cooking temperatures or holding temperatures for any "Pick Up" items after they have been removed from the premises and will not be held responsible for any mishandling of "Pick Up" food items and supplies

Security

Fresh Ideas is not liable for any equipment, supplies, or personal belongings. Any and all decorations, beverages, food (including wedding cake), must be picked up 24 hours after an event or it will be discarded.

Personalized Catering

An event with Fresh Ideas is an event with no hidden fees. All events include table linens for service and dining tables and waitstaff. Additional table linens for decorative purposes or for tables not involved in our buffet, station, or plated services are also available for a nominal fee.

While in many cases you will find exactly what you are searching for from the following pages, we appreciate that you or your guests may desire items or menu choices you do not see or items you wish us to tailor to their needs. To set up a complimentary, in person, consultation or to ask us any questions about catering on the Judson campus, please feel free to contact us at 847-628-2026 and they will be more than happy to schedule a meeting with our Catering Manager and, if needed, our Chef.

Full Service: Linens, attendant(s), setup, and cleanup will be provided

Setup Only: Linens, setup, and cleanup will be provided

Pickup Only: Linens, setup, attendants or cleanup have not been included. Pickup at Stamper Commons is required.

Please let us know if you desire additional selections or pricing. We look forward to working with you, not only to provide fantastic service, but to also meet your individual department needs!

