

I HOTEL

and conference center™



University Catering
at the I Hotel and Conference Center



Welcome!

UNIVERSITY CATERING AT THE I HOTEL AND CONFERENCE CENTER

Welcome to University Catering at the I Hotel and Conference Center. Our team of culinary experts and service professionals are eager to work with you to make your special event a success.

Whether you are planning a business luncheon, casual meeting, or a formal social occasion, you will find that our menu offers a variety of distinctive options to meet your needs. From classic breakfast and lunch buffets, to gourmet hors d'oeuvres and elegant waiter-served dinners, we can help to create a menu that complements your occasion and leaves a lasting impression on your guests.

To schedule an appointment or to make a reservation, contact the I Hotel and Conference Center at (217) 819-5000 or email universitycatering@illinois.edu. We are excited at the opportunity to make your event a memorable occasion!

Sincerely,

DAWN AUBREY

*Interim Director of Dining Services/University Catering
University Housing*

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** University Catering chefs, florists and ice carvers created all items pictured in this brochure.*



breakfast selections

Breakfast & Brunch Buffets include service for up to 1 1/2 hours.

CONTINENTAL BREAKFAST

\$9.25 per person

Chilled Orange & Cranberry Juice
Columbia Street Roastery Regular & Decaffeinated Coffee
Assorted Hot Teas
Assorted Pastries
Seasonal Fresh Fruit Tray

ASSORTED PASTRIES

\$3.75 per person

BEVERAGES

Water Service with Glassware (Groups of 41 or more) *75¢ per person*
Columbia Street Roastery Regular Coffee *\$1.95 per person*
Columbia Street Roastery Decaffeinated Coffee *\$1.95 per person*
Hot Chocolate *\$1.95 per person*
Orange Juice *\$1.95 per person*
Cranberry Juice *\$1.95 per person*
Assorted Soft Drinks *\$2.00 each*
Bottled Juices *\$2.00 each*
Dasani Bottled Water *\$2.00 each*
Assorted Tea Bags with Hot Water *\$1.75 each*
Milk: 2% or Skim *\$1.95 per person*

BREAKFAST BUFFET

\$11.95 per person

Scrambled Eggs
Choose one of the following breakfast meats:
Applewood Smoked Bacon
Sausage Links
Sausage Patties
Seasoned Home Fries
Assorted Pastries or Whole Fruit
Columbia Street Roastery Regular & Decaffeinated Coffee
Assorted Hot Teas
Chilled Orange & Cranberry Juice

EXECUTIVE BREAKFAST BUFFET

\$13.95 per person

Scrambled Eggs or Santa Fe Scramble with Ham
Choose one of the following breakfast meats:
Applewood Smoked Bacon
Sausage Links
Sausage Patties
Seasoned Home Fries
French Toast or Pancakes with Hot Maple Syrup
Seasonal Fresh Cut Fruit
Columbia Street Roastery Regular & Decaffeinated Coffee
Chilled Orange & Cranberry Juice

EXPRESS BREAKFAST

\$10.95 per person

Choose one of the following breakfast sandwiches:
Scrambled Egg, Cheddar & Applewood Smoked Bacon
on Biscuit
Scrambled Egg with Cheddar on Croissant
Ham & Cheese Croissant
Spinach, Egg & Swiss on Ciabatta
Roasted Vegetable & Cream Cheese-Filled Croissant
Seasonal Fresh Cut Fruit
Yogurt Cup with Granola
Columbia Street Roastery Regular & Decaffeinated Coffee
Assorted Hot Teas
Chilled Orange & Cranberry Juice

ECLECTIC BREAKFAST BUFFET

\$16.50 per person

Seasonal Fresh Cut Fruit
Huevos Rancheros Casserole with Fresh Salsa
Maple Glazed Cured Ham with Pineapple Salsa
Chorizo Hash Potatoes
Tortillas
Assorted Pastries
Bloody Marys (*extra \$2.50 per person*)
Columbia Street Roastery Regular & Decaffeinated Coffee
Assorted Hot Teas
Chilled Orange & Cranberry Juice

EXQUISITE BREAKFAST BUFFET

\$19.50 per person (Additional \$50 fee for carver. This buffet only available for groups of 40 or more.)

Carved, Ham or Turkey
Chicken & Apple Sausage, Scallion & Cream Cheese Frittata
OR Spinach, Mushroom & Monterey Jack Frittata
Roasted Red Bliss Potatoes with Parmesan & Fresh Herbs
Smoked Salmon
Cream Cheese, Red Onion & Capers
Brunch Breads
Seasonal Fresh Cut Fruit
Columbia Street Roastery Regular & Decaffeinated Coffee
Assorted Hot Teas & Iced Tea
Chilled Orange & Cranberry Juice

CHEF-ATTENDED OMELET STATION

Additional \$5.25 per person with any buffet (Available only for groups between 25-75)

Add flair to any breakfast buffet with omelets and eggs to order, prepared right in front of your guests.

Includes the following condiments: sweet peppers, mushrooms, scallions, diced ham, tomatoes, asparagus tips, cheddar and Monterey Jack cheeses.

BAKERY

- Assorted Cookies *\$3.25 per person*
- Biscotti *\$3.25 per person*
- Raspberry Bars *\$3.25 per person*
- Rocky Road Bars *\$3.25 per person*
- Seasonal Bakery Bars *\$3.25 per person*
- Lemon Bars *\$3.25 per person*
- Chocolate Chunk Bars *\$3.25 per person*

SNACKS

- Tortilla Chips & Fresh Salsa *\$2.75 per person*
- Pretzels with Dipping Mustard *\$2.50 per person*
- Granola Bars *\$2.50 each*
- Roasted Red Pepper Hummus & Babba Ganoush with Grilled Pita *\$3.25 per person*
- Flatbreads with Two Cheese Spreads and Vegetables *\$3.25 per person*
- Spicy Feta Dip with Pita Points *\$3.25 per person*
- Deluxe Mixed Nuts *\$4.25 per person*
- Trail Mix & Yogurt Raisins *\$4.25 per person*
- Crudite Platter *\$4.75 per person*
- Homemade Kettle Chips with Dip *\$2.75 per person*
- Fruit Kabobs *\$4.75 per person*

GIFT BASKETS

- Whole Fruits, Cheeses with Crackers, Gourmet Snacks, and Bottled Water *\$40.00*
- Whole Fruits, Cheeses with Crackers, Gourmet Snacks, Bottled Water, and Wine *\$50.00*

CAKES

Cakes are iced with buttercream icing and include floral decoration.

Gourmet Filled Sheet Cakes, Double Layer
White, Chocolate, or Half and Half

- Half Sheet Cake (serves up to 45) *\$80*
- Full Sheet Cake (serves up to 96) *\$150*

DELI BUFFET

\$14.95 per person

Choose three of the following sandwiches:

- California Club with Turkey & Bacon, Avocado, Lettuce & Tomato
- Chicken Salad Veronique
- Mediterranean Tuna Salad
- Muffaletta Sandwich
- Vegan Wrap
- Roast Beef with White Cheddar
- Ham with Baby Swiss
- Chicken with Pesto
- Veggie Dagwood

Choose two of the following side salads:

- Asian Noodle Salad
- Apple & Candied Pecan Salad
- Broccoli Raisin Salad
- Black Bean & Corn Salad with Cilantro
- Caprese Pasta Salad with Asparagus & Shallots
- Pesto Pasta with Grilled Vegetables
- Yukon Gold Potato Salad with Artichoke, Lemon & Tarragon
- Tomato, Cucumber & Feta Salad with Mint
- Homestyle Potato Salad

Cookies & Brownies

Columbia Street Roastery Regular & Decaffeinated Coffee

Assorted Hot Teas

Iced Tea & Iced Water

HOT SANDWICH BUFFET

\$15.95 per person

Choose one of the following sandwich selections:

- Shaved Italian Beef with Au Jus
- Grilled Chicken
- BBQ Pulled Pork

Choose two of the following side salads:

- Asian Noodle Salad
- Apple & Candied Pecan Salad
- Broccoli Raisin Salad
- Black Bean & Corn Salad with Cilantro
- Caprese Pasta Salad with Asparagus & Shallots
- Pesto Pasta with Grilled Vegetables
- Yukon Gold Potato Salad with Artichoke, Lemon & Tarragon
- Tomato, Cucumber & Feta Salad with Mint
- Homestyle Potato Salad

Assorted Cookies & Brownies

Columbia Street Roastery Regular & Decaffeinated Coffee

Assorted Hot Teas

Iced Tea & Iced Water

SOUP, SALAD & SANDWICH BUFFET

\$17.25 per person

Choose two of the following soups:

- Hearty Beef Vegetable
- Roasted Tomato-Basil
- Thai Shiitake Mushroom Soup with Coconut
- Clam Chowder
- Chicken Tortilla
- Smoked Chicken Chowder with Bacon
- Moroccan Lentil
- Broccoli & White Cheddar
- Chicken Tortellini with Pesto

Choose three of the following sandwiches:

- Veggie "Dagwood" on Whole Wheat
- Muffaletta Sandwich
- Vegan Wrap
- Chicken Salad Veronique
- Black Forest Ham, Baby Swiss, Tomato, Field Greens & Honey-Dijon Mustard on Ciabatta
- Roast Beef, Marinated Red Onion, White Cheddar & Field Greens with Wasabi Mayo on Ciabatta
- Salmon, Applewood Smoked Bacon, Bibb Lettuce, Tomato & Peppercorn Mayo on Cuban Bread
- Grilled & Chilled Chicken Sandwich with Field Greens, Tomato, Swiss, & Pesto Mayo

Choose two of the following salads:

- Asian Noodle Salad
- Apple & Candied Pecan Salad
- Broccoli Raisin Salad
- Black Bean & Corn Salad with Cilantro
- Caprese Pasta Salad with Asparagus & Shallots
- Pesto Pasta with Grilled Vegetables
- Yukon Gold Potato Salad with Artichoke, Lemon & Tarragon
- Tomato, Cucumber & Feta Salad with Mint
- Homestyle Potato Salad
- Assorted Cookies & Brownies
- Columbia Street Roastery Regular & Decaffeinated Coffee
- Assorted Hot Teas
- Iced Tea & Iced Water

BUSINESS BUFFET

\$20.00 per person

Seasonal Mixed Greens Salad with Vinaigrette

Choose one of the following entrées:

- Sautéed Chicken Breast with a Lemon Herb Butter Sauce
- Honey Dijon Chicken Breast
- Grilled Flank Steak with Mushrooms, Madeira & Herbs
- Pork Loin with Herb Mustard Crust
- Grilled Turkey Breast with Roasted Tomato Cream Sauce
- Housemade Fettucine with Tomatoes and Pesto Cream
- Three Cheese Penne Bake

Choose one of the following side dishes:

- Rosemary Red Bliss Potatoes
- Wild Rice Pilaf
- Roasted Garlic Mashed Potatoes

Choose one of the following vegetables:

- Sautéed Seasonal Vegetables
- Grilled Asparagus with Pancetta Vinaigrette
- Broccoli with Lemon Zest & Roasted Garlic
- Green Beans with Shallots & Shiitake Mushrooms

Assorted Breads & Rolls

Cookies & Brownies

Columbia Street Roastery Regular & Decaffeinated Coffee

Assorted Hot Teas

Iced Tea & Iced Water

BOX LUNCHES

\$11.95 per person

Sandwiches are served on Labaccia & Ciabatta Bread with Lettuce and Tomato

Choose from the following sandwiches or salads:

- Turkey with Cheddar
- Black Forest Ham with Swiss
- Roast Beef with White Cheddar
- Veggie Dagwood
- Mixed Greens Salad
- Chicken Caesar Salad

Includes Pasta Salad, Gourmet Chips, Brownie or Cookie & Soda or Bottled Water

COLD HORS D'OEUVRES

\$4.75 per person, per item

Crostini Misti
Vegetable Summer Roll with Yuzu Dipping Sauce
Domestic & Imported Cheese Display
Seasonal Fresh Fruit Tray
Assorted Cocktail Sandwiches
Caprese Skewer
Antipasto Skewer
Crab & Asparagus Bouchees
Seared Ahi Tuna on Rice Crackers with Wasabi Mayo and Nori Slaw
California Roll with Soy Sauce, Wasabi & Pickled Ginger
Shrimp Cocktail with Tequila-Spiked Cocktail Sauce
Polenta with Crab Salad & Avocado
Prosciutto-Wrapped Asparagus
Mini Vegetable Crudit  Shooter
Tropical Shrimp Cocktail with Fruit Salsa
Blackened Ancho Beef with Smoky Tomato Cr me Fraiche on Crispy Won Ton
Pistachio-Crusted Chicken Skewers with Aioli
Potato Pancake with Apple Chutney & Cr me Fraiche

HOT HORS D'OEUVRES

\$4.75 per person, per item

Fresh Crab Dip with Grilled & Roasted Vegetables *(available only for groups of 50 or more)*
Mini Chicken Cornet
Trio of Tartlets (two vegetarian & one non-vegetarian)
Cajun Shrimp Skewers with R moulade
Parmesan-Crusted Diver Scallops with Herbed Beurre Blanc
Lobster Corn Cakes with R moulade
Vegetarian Pot Stickers with Orange Soy Dipping Sauce
Roasted Vegetable & Fontina-Stuffed Mushroom Caps
Chorizo-Stuffed Yukon Gold Potatoes
Vegetarian-Stuffed Yukon Gold Potatoes
Seafood & White Cheddar-Stuffed Mushroom Caps
Brie Tartlet with Fresh Apples & Fig Preserves
Bacon-Wrapped Chicken & Spiced Cheese
Southwest Chicken Empanadas
Thai Beef Satay with Spicy Peanut Sauce
Sicilian-Style Meatballs
Beef Sliders with Caramelized Onion
Chicken Sliders with Swiss & Red Onion Marmalade
Vegetable Samosas with Cilantro Mint Chutney
Petite Lamb & Rice Meatball with Dill Mustard Sauce



buffets

THEMED BUFFETS

Themed buffets include iced tea, iced water, regular and decaffeinated coffee & hot tea.

HEARTLAND

\$21.50 per person

Mixed Greens Salad with Seasonal Vinaigrette Dressing

Choose two of the following entrées:

Grilled Flank Steak with Peppercorn Sauce

Sliced Roasted Turkey (*Chef-attended carving available for an additional \$50*)

Wild Mushroom Lasagna with Fontina

Whole Roasted Chicken with Natural Au Jus

Fried Chicken

Herb-Roasted Sliced Pork Loin

Choose one of the following side dishes:

Garlic Red Mashed Potatoes

Vegetable Rice Pilaf

Baked Potatoes with Butter & Sour Cream

Baked Cavatappi with Smoked Cheddar

Herb-Crusted Yukon Gold Potatoes

Choose one of the following vegetables:

Green Beans with Roasted Shallots

Cauliflower Au Gratin

Sauteed Seasonal Mixed Vegetables

Assorted Breads & Rolls

BAJA BUFFET

\$21.00 per person

Choose one of the following salads:

Southwest Caesar Salad with Chipotle-Cilantro Dressing

Black Bean Salad with Chilies & Lime

Choose two of the following entrées:

Chicken Chile Verde

Ancho-Rubbed Pork Carnitas

Beef Barbocoa

Vegetarian Quesadillas

Chicken Mole

Choose two of the following sides:

Cilantro Rice

Fire-Roasted Corn

Refried Beans

Black Beans

Served with Tortillas, Fresh Salsa, Sour Cream & Shredded Cheddar (*Guacamole \$2.00 per person*)

ITALIA

\$21.50 per person

Caesar Salad or House Italian Salad
Sautéed Chicken Breast with Artichoke, Lemon,
Basil & White Wine

Meatballs with Marinara

Green Beans with Roasted Garlic Oil

Choose two of the following pastas:

Linguini

Gemelli

Cheese Tortellini

Penne

Choose two of the following sauces:

Alfredo

Bolognese

White Wine Primavera

Pomodoro

Basil Pesto Cream

Assorted Breads & Rolls

Add shrimp scampi to the buffet *for an additional \$4.00 per person*

Add Italian sausage to the buffet *for an additional \$2.00 per person*

CAROLINA BAR-B-Q

\$21.50 per person

Mixed Greens Salad with Seasonal Vinaigrette Dressing

Choose two of the following entrées:

Blackened Chicken Breast

Pulled Pork Sandwich

Hickory Smoked Beef Brisket

Southern Dry-Rubbed Baby Back Ribs

Choose two of the following side dishes:

Bourbon Sweet Mashed Potatoes

Vegetarian Molasses Baked Beans

Grandma's Baked Beans with Bacon

Chipotle Cheddar Macaroni & Cheese

Homestyle Potato Salad

Vinaigrette Cole Slaw

Creamy Cabbage Slaw

Cornbread & Dinner Rolls

SIGNATURE BUFFETS

All Signature Buffets include a seasonal mixed greens salad with seasonal house vinaigrette.

IMAGINATION BUFFET

\$26.00 per person

Choose two of the following entrées:

London Broil

Sautéed Chicken Breast with Fire-Roasted Tomatoes, Capers & Olives

Pineapple & Dark Rum Glazed Chicken Breast with Scallions & Toasted Almonds

Seared Filet of Beef Tips with Petite Mushrooms & Red Wine Reduction over Rice

Oven-Roasted Pork Loin with Caramelized Cipollini Onions, Dried Cranberries & Rustic Port Sauce

Eggplant Involtini with Vegetable Couscous & Light Tomato Sauce

Wild Mushroom Lasagna with Fontina

Roasted Vegetable Lasagna with Marinara

Choose one of the following vegetables:

Mixed Seasonal Vegetables with Herbed Olive Oil

Zucchini with Grape Tomatoes & Garlic

Roasted Root Vegetable Melange

Haricots Verts

Choose one of the following side dishes:

Roasted Potato Mélange

Pesto Mashed Potatoes

Saffron Rice

Garlic Red Mashed Potatoes

Mediterranean Couscous

Herbed Brown Rice

Olive Oil Whipped Potatoes

Assorted Breads & Rolls

Iced Tea & Iced Water

Columbia Street Roastery Regular & Decaffeinated Coffee

Hot Tea

INNOVATION BUFFET

\$29.00 per person

Choose two of the following entrées:

Seared Salmon with Artichokes, Chives & Lemon
Beurre Blanc

Roast Pork Tenderloin with Wild Mushrooms, Green
Peppercorns & Cognac Cream Sauce

Shrimp & Housemade Fettucini with Garlic, Tomatoes &
Sweet Peppers

Chicken Breast Stuffed with Spinach & Feta

Housemade Fettucini with Tomato Ragù & Parmesan Reggiano

Carved Smoked Ribeye of Beef with an Herbed Au Jus

Choose one of the following vegetables:

Mixed Seasonal Vegetables with Herbed Olive Oil

Zucchini with Grape Tomatoes & Garlic

Roasted Root Vegetable Melange

Haricots Verts

Choose one of the following side dishes:

Roasted Potato Mélange

Pesto Mashed Potatoes

Saffron Rice

Garlic Red Mashed Potatoes

Mediterranean Couscous

Herbed Brown Rice

Olive Oil Whipped Potatoes

Assorted Breads & Rolls

Iced Tea & Iced Water

Columbia Street Roastery Regular & Decaffeinated Coffee

Hot Tea

INSPIRATION BUFFET

\$38.00 per person

Choose two of the following entrées:

Herb & Cheese-Stuffed Beef Tenderloin with Cabernet
Demi- Glace

Black Peppercorn-Crusted Roasted Duck with Fresh
Raspberries & Chambord Gastrique

Seared Diver Scallops with Parmesan Cheese & Herbed
Beurre Blanc

Carved Rack of Lamb with Merlot Reduction

Shrimp & Garlic Scampi with Scallions & Grilled Citrus

Carved Asparagus-Stuffed Salmon with Tarragon Whole
Grain Mustard

Choose one of the following vegetables:

Mixed Seasonal Vegetables with Herbed Olive Oil

Zucchini with Grape Tomatoes & Garlic

Aquavit Carrots

Haricots Verts

Choose one of the following side dishes:

Roasted Potato Mélange

Pesto Mashed Potatoes

Saffron Rice

Garlic Red Mashed Potatoes

Mediterranean Couscous

Herbed Brown Rice

Olive Oil Whipped Potatoes

Assorted Breads & Rolls


Iced Tea & Iced Water

Columbia Street Roastery Regular & Decaffeinated Coffee



table-served entrées

All table-served entrées are served with chef-designed accompaniments.



Wait-served dinners will be accompanied by chef-designed side dishes to include salad, vegetable, starch, and bread selections. Please select a vegetable and starch from the list following the entrée selections. Bon appétit!

ENTRÉES

PORCINI-CRUSTED SALMON WITH CHAMPAGNE CREAM SAUCE

\$27.00 per person

HERB-CRUSTED SALMON

\$27.00 per person

CRAB-CRUSTED MAHI MAHI WITH HERB VINAIGRETTE

\$29.00 per person

SEARED CHICKEN BREAST WITH CHAMPAGNE CREAM SAUCE

\$24.00 per person

PARMESAN & PANKO-CRUSTED CHICKEN BREAST WITH HERBED CREAM SAUCE

\$24.00 per person

CHICKEN AMANDINE WITH RASPBERRY GASTRIQUE

\$24.00 per person

CHICKEN CHASSEUR WITH TARRAGON, MUSHROOMS, TOMATO, GARLIC & WHITE WINE

\$24.00 per person

MEDITERRANEAN-STUFFED CHICKEN BREAST WITH RED PEPPERS, OLIVES & MARINARA

\$25.00 per person

EGGPLANT INVOLTINI WITH VEGETABLE COUSCOUS & LIGHT TOMATO SAUCE

\$23.00 per person

GRILLED VEGETABLE TOWER WITH VEGETABLE COUSCOUS AND SWEET SABA BALSAMIC VINEGAR

\$24.00 per person

ROASTED JERK-RUBBED PORK TENDERLOIN WITH TROPICAL FRUIT SALSA

\$26.00 per person

ROASTED VEGETABLE RAVIOLI WITH HERBED CREAM SAUCE & JULIENNE VEGETABLES

\$23.00 per person

COINTREAU SEARED DUCK BREAST

\$34.00 per person

CHARCRUSTED FLAT IRON STEAK WITH BOURBON GLAZE

\$29.00 per person

NEW YORK STRIP AU POIVRE WITH COGNAC CREAM

\$32.00 per person

FILET MIGNON WITH RED WINE DEMI GLACE

\$36.00 per person

BACON-WRAPPED FILET MIGNON WITH RED WINE DEMI GLACE

\$36.00 per person

PISTACHIO-CRUSTED FILET MIGNON WITH RED WINE DEMI GLACE

\$36.00 per person

BLEU CHEESE FILET MIGNON

\$36.00 per person

STUFFED BEEF TENDERLOIN WITH WILD MUSHROOMS & SPINACH WITH RED WINE DEMI GLACE

\$39.00 per person

LOBSTER & SHRIMP SAUTÉE

\$32.00 per person

PETITE FILET OF BEEF & COLOSSAL SHRIMP DUO

\$42.00

SEASONAL SEAFOOD ENTRÉE

Market Price

CHEF -DESIGNED LOCALLY-GROWN SUSTAINABLE MENU

Beginning at \$34.00 per person

STARCHES

BASIL PESTO MASHED POTATO

OLIVE OIL WHIPPED POTATO

ROASTED POTATO MELANGE

ROSEMARY ROASTED POTATO

ROASTED RED PEPPER MASHED POTATO

ROASTED GARLIC RED MASHED POTATO

MEDITERRANEAN COUSCOUS

HERBED RICE PILAF

SAFFRON RICE

SMOKED CHEDDAR & SCALLION MASHED POTATO

POTATO GNOCCHI

PARMESAN CRUSTED POLENTA

VEGETABLES

BROCCOLI WITH ROASTED GARLIC

SAUTÉED BROCCOLINI

SEASONAL SAUTÉED VEGETABLE WITH HERBED OLIVE OIL

GRILLED ASPARAGUS

SAUTÉED ASPARAGUS WITH LEMON ZEST

ZUCCHINI WITH GRAPE TOMATOES AND GARLIC

HARICOTS VERTS

SEASONAL GREENS

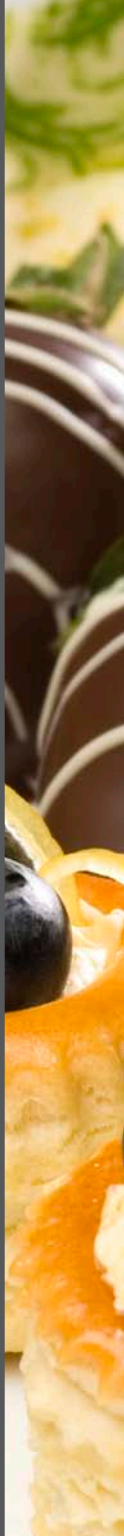
PETIT VEGETABLE MEDLEY

ROASTED ROOT VEGETABLES





desserts



CLASSIC

\$4.50 per person

- Seasonal Chef-Designed Dessert
- Red Velvet Cake
- Black Forest Cake
- Carrot Cake
- White Chocolate Éclair Torta
- Vanilla Bean Cheesecake with Fresh Fruit Coulis
- Lemon Roulade
- Strawberry Shortcake

PREMIUM

\$7.00 per person

- Fresh Fruit Parfait
- Tiramisu
- Seasonal Crème Brûlée
- Trio Chocolate Mousse Pavé
- Lemon Cheesecake Napoleon

MINIATURE VARIETIES

Sweets Table (5 varieties) *\$6.75 per person*

Mini-Sweets Table (3 varieties) *\$4.50 per person*



WINES

Sold by the bottle

SPARKLING WINES

- J.F.J. Sparkling, California *\$17.00*
- Hacienda Brut, California *\$24.00*
- Duchessa Lia Moscato D'Asti, Italy *\$24.00*
- Prestige Cuvée Emile Willm, France *\$95.50*

WHITE WINES

- Mountain View White Zinfandel, California *\$17.00*
- Toad Hollow Pinot Noir Rosé, California *\$21.00*
- Danzante Pinot Grigio, Italy *\$25.00*
- Leese Fitch Chardonnay, California *\$24.00*
- Erbacher Honigberg Riesling, Germany *\$25.00*
- Hahn Chardonnay, California *\$30.00*
- Whitehall Lane Napa Chardonnay, California *\$75.00*

RED WINES

- Cycles Pinot Noir, California *\$19.00*
- Marques De Moral Tempranillo Crianza, Spain *\$23.00*
- Leese Fitch Merlot, California *\$24.00*
- Leese Fitch Cabernet Sauvignon, California *\$24.00*
- Oberon Cabernet, California *\$45.00*
- Whitehall Lane Napa Cabernet Sauvignon, California *\$110.00*

BEER

- House Beer (Miller & Budweiser Products) *\$5.00 per bottle*
- Premium Beer *\$7.00 per bottle*
- Domestic Keg Beer (Miller & Budweiser Products) *\$250.00 per keg*

MIXED DRINKS

\$7.00 per drink

Featuring the following brands:

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi Rum
- Captain Morgan Spiced Rum
- Maker's Mark Bourbon
- Dewar's Scotch
- Glenfiddich
- Jose Cuervo Tequila
- Canadian Club Whiskey
- Jack Daniel's Whiskey
- Amaretto Di Saronno

BAR PACKAGES

- House Brand Open Bar for 3.5 hours *\$35.00 per person*
- Top Shelf Open Bar for 3.5 hours *\$48.00 per person*

RESERVATIONS

The I Hotel and Conference Center has facilities that will accommodate up to 1,000 guests.

To make room or space reservations, or to plan special services, please contact the I Hotel and Conference Center at (217) 819-5000. To plan your catering menu, please call (217) 819-5006 from 9 a.m. to 5 p.m., Monday through Friday.

ADVANCE NOTICE

We recommend placing your order as early as possible. A minimum of two weeks' planning is required for meals. An additional service fee will be added to events booked fewer than seven business days in advance. The service fee will be 20% of your total order, with a minimum fee of \$25.00. We require a deposit to be paid in the amount of fifty percent (50%) of the balance due twenty one (21) days prior to the event. Payment for the full balance is required on the day of the event.

GUARANTEED ATTENDANCE

The guaranteed count is due five business days prior to the event. You will be billed for the guarantee or the number of guests served at the event if that number is higher than the guarantee.

If we do not receive a guaranteed count from you by the deadline, the most current estimated count will become the guarantee.

CANCELLATION FEES

If cancellation of your event becomes necessary, the following cancellation fees will be assessed:

21 days – 2 weeks prior: 50% of the estimated food and beverage purchase (based on menu averages)

Less than 2 weeks prior: 100% of the estimated food and beverage purchase (based on menu averages)

LATE ARRIVAL/EXTENDED MEALS

Meals are served promptly as scheduled. We allow 1 ½ hours of service for breakfast and lunch and 2 ½ hours for dinners. A charge of \$100 per hour will be added to your final bill if the meal goes longer without prior arrangement.



customized features



CENTERPIECES

Standard floral centerpieces are provided for all meals and reception tables. These arrangements are the property of University Catering. We are happy to customize centerpieces for an additional charge.

ICE CARVINGS

Add a touch of distinction to your event with an elegant ice carving. Prices for ice carvings depend on the design you choose. Contact the catering coordinator for more information.



UNIVERSITY HOUSING

Connect. Learn. Achieve. Student Affairs at Illinois.

University Catering is a service of University Housing.

University Catering at the I Hotel and Conference Center
1900 S First Street | Champaign, IL | 61820-6914
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