University Catering

HOTEL
and conference center

ILLINOIS
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!
Policies

Reservations
The I Hotel and Conference Center has facilities that can 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, please call (217) 819-5006 from 8:30 a.m. to 5 p.m., Monday through Friday, or email us at universitycatering@illinois.edu.

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 days in advance. The service fee will be 20 percent of your total order, with a minimum fee of $25. We require a deposit to be paid in the amount of 50 percent of the balance due at a minimum of three weeks prior to the event. Payment for the full balance is required by the event date.

Guaranteed Attendance
When determining a guest count for your event please attempt to provide as accurate a number as possible. The guaranteed count is due seven 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 the guest count increases within three days of the event, additional fees will apply. This charge is assessed to compensate for overtime scheduling and increased product costs associated with last minute purchases.

Room Sets
Rooms will be set for up to 5 percent over the guest count. Should additional place settings over and above the 5 percent be requested, there will be a charge of $5 per place setting.

Small Group Service
Catered events must attain a minimum of $250 in sales in food and beverage items. Any events falling short of the sales minimum will be assessed the difference.

Late Arrival/Extended Meals
Meals are served promptly as scheduled. Service is provided for 1½ hours for breakfast or lunch and 2½ hours for dinner meals. The Service Charge for events exceeding the allotted time is $125 per hour.

Cancellation Fees
If cancellation of your event becomes necessary, the following cancellation fees will be assessed:
- Two-Three weeks prior: 50 percent of the estimated food and beverage purchase
- Less than two weeks prior: 100 percent of the estimated food and beverage purchase

Customized Features
Floral Arrangements
Standard floral centerpieces are provided for all meals and reception tables. These arrangements are the property of University Catering. If you would like to upgrade your floral arrangement, please contact the Catering Event Planner.
BREAKFAST SELECTIONS
Breakfast & Brunch Buffets include service for up to 1½ hours.

**CONTINENTAL BREAKFAST $9.75 per person**
- Chilled Orange & Apple Juice
- Regular & Decaffeinated Coffee & Iced Water Assorted Hot Teas
- Assorted Pastries
- Seasonal Fresh Fruit Tray

**ASSORTED PASTRIES $3.75 per person**
- Three varieties provided by our Pastry Chefs (minimum of half dozen): Scones, Demi Danish, Fruit Puffs, Muffins, Mini-Croissants, Filled Croissants, Bagels with Cream Cheese & Butter. Toaster available upon request

**BREAKFAST BUFFET $13.75 per person**
- Scrambled Eggs
- Choose one of the following breakfast meats:
  - Applewood Smoked Bacon
  - Turkey Sausage
  - Sausage Links
  - Ham
- Seasoned Home Fries
- Assorted Pastries or Whole Fruit
- Regular & Decaffeinated Coffee, Hot Teas, Orange & Apple Juice, & Iced Water
**Executive Breakfast Buffet $15.25 per person**

Scrambled Eggs or Santa Fe Scramble with Ham
Choose one of the following breakfast meats:
  - Applewood Smoked Bacon
  - Sausage Links
  - Turkey Sausage
  - Ham
Seasoned Home Fries
French Toast or Pancakes with Hot Maple Syrup
Seasonal Fresh Cut Fruit
Regular & Decaffeinated Coffee, Hot Teas, Orange & Apple Juice & Iced Water

*Add U of I Belgian Waffle Bar for an additional $3.25 per person*

**Express Breakfast $10.95 per person**

Choose one of the following breakfast sandwiches:
  - Scrambled Egg, Cheddar & Applewood Smoked Bacon on Biscuit
  - Spinach, Egg & Swiss on Ciabatta
  - Scrambled Egg with Cheddar on Croissant
  - Ham, Egg & Cheese on a Biscuit or Croissant
  - Breakfast Burrito (sausage, egg, cheese, salsa wrapped in a tortilla)
  - Ham & Cheese Croissant
Seasonal Fresh Cut Fruit
Yogurt Parfait
Regular & Decaffeinated Coffee, Hot Teas, Orange & Apple Juice & Iced Water

**Build Your Own Breakfast Buffet $16.50 per person**

Choose 1: Scrambled Eggs, Scrambled Eggs with Cheese, Denver Scramble, or Spinach & Sausage Strada
Choose 1: Applewood Smoked Bacon, Sausage Links, or Turkey Sausage
Choose 1: Sausage Gravy & Biscuits, Pancakes, or French Toast
Seasoned Home Fries
Fresh Fruit Salad, Yogurt Parfait, or Whole Fruit Basket
Breakfast Pastries
Regular & Decaffeinated Coffee, Hot Teas, Orange & Apple Juice & Iced Water

*U of I Belgian Waffle Bar for an additional $3.25 per person*

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

Choose 1: Sliced Baked Ham or Roasted Turkey Breast
Choose 1: Sausage Frittata, Scallion & Cream Cheese Frittata or Spinach, Mushroom & Monterey Jack Frittata
Roasted Red Bliss Potatoes with Parmesan & Fresh Herbs
Seasonal Mixed Greens Salad
Brunch Breads
Seasonal Fresh Cut Fruit
Regular & Decaffeinated Coffee, Hot Teas, Orange & Apple Juice & Iced Water
**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 prepared to order, right in front of your guests. Includes the following condiments: Sweet Peppers, Mushrooms, Scallions, Diced Ham, Tomatoes, Bacon Crumbles, Spinach, Cheddar and Monterey Jack Cheeses.

**A la Carte Items**

Additional Breakfast Meat Selection as addition to order $3 per person
Biscuits & Sausage Gravy as addition to order $3 per person
Hot Cereal with Toppings as addition to order $2.50 per person
  - Choose 1: Oatmeal, Grits, Cream of Wheat
  - Topping to include Almonds, Brown Sugar, Maple Syrup, Cinnamon, and Honey Yogurt
Parfaits $4.25 each
Yogurt $2.25 each
Granola Bars $2.50 each
Cold Cereal with Milk as addition to order $2.75 per person
Fresh Whole Fruit Basket $2 per person

**Pastry Selections**

Bagels with Butter, Cream Cheese, Jelly $12.50 per half dozen
Kolacky $7.50 per half dozen
Cinnamon Rolls & Pecan Rolls (two dozen minimum) $16 per dozen Muffins
$9 per half dozen
Donuts $16 per dozen
Scones $9 per half dozen
Mini Filled Croissants $9 per half dozen
Demi Danish $7.50 per half dozen
Breakfast Breads (Banana, Zucchini or Lemon Poppy) $7.50 per half dozen

**Beverages**

Water Service with Glassware (Groups of 41 or more) 75¢ per person
Assorted Soft Drinks $2 each
Regular Coffee $1.95 per person
Decaffeinated Coffee $1.95 per person
Bottled Juices $2.35 each
Dasani Bottled Water $2 each
Hot Chocolate $1.95 per person
Assorted Tea Bags with Hot Water $1.95 each
Orange Juice $1.95 per person
Milk: 2% or Skim $1.95 per person
Apple Juice $1.95 per person
Mimosas or Bloody Mary’s as addition to order $100 per gallon
Snacks

Tortilla Chips & Fresh Salsa $2.75 per person
Add Guacamole or White Queso $2 per person
Soft Pretzels with Honey Dijon Mustard Dip $3.25 per person
Party Snack Mix $3.25 per person
Homemade Kettle Chips with Dip $2.75 per person
Granola Bars $2.50 each
Roasted Red Pepper Hummus with Pita Chips $3.25 per person
Crudité Platter $4.75 per person
Flatbreads with Two Cheese Spreads $3.25 per person
Deluxe Mixed Nuts $4.25 per person
Trail Mix & Yogurt Raisins $4.25 per person
Pretzel Rods with Flavored Mustard $2.75 per person
Breadsticks with Marinara or Cheese Sauce $4.25 per person

Gift Baskets

Large Gift Basket $40
Gourmet Gift Basket $55

Cakes

Gourmet Filled Sheet Cakes, Double Layer White, Chocolate, or Half and Half with buttercream icing
  Half Sheet Cake (serves up to 45) $80
  Full Sheet Cake (serves up to 96) $150
Fresh Floral Decorations provided at additional cost:
  $12.50 Half Sheet
  $18.50 Full Sheet
Personalized logo or picture $12 each

Bakery

Assorted Mini Cookies $15 per dozen
Chocolate Chunk Bars $3.25 per person
The BIG Cookie $3.25 per person
Lemon Bars $3.25 per person
Cupcakes $16 per dozen
Rocky Road Bars $3.25 per person
Bakery Bars $17.50 per half dozen
Raspberry Bars $3.25 per person
Lunch

Available for meals starting before 2 p.m.

**Deli Buffet $16.50 per person**

Choose three of the following sandwiches:
- Buffalo Chicken Wrap
- California Club with Turkey & Bacon, Avocado, Lettuce & Tomato
- Chicken with Pesto
- Chicken Salad Veronique
- Cilantro Chicken with Monterey Jack & Chipotle Aioli
- Mediterranean Tuna Salad
- Roast Beef with Horseradish & Chive White Cheddar Cheese
- Ham with Baby Swiss
- Muffaletta Sandwich
- Turkey with Cranberry Mayo on Foccacia
- Veggie Dagwood
- Vegan Wrap

Choose two of the following side salads:
- Asian Noodle Salad
- Antioxidant Salad
- Mandarin Salad
- Cobb Salad
- Classic Caesar Salad
- Apple & Candied Pecan Salad
- Seasonal Mixed Green Salad
- Black Bean & Corn Salad with Cilantro
- Tomato, Cucumber & Feta Salad with Mint
- Pesto Pasta with Grilled Vegetables
- Broccoli Raisin Salad
- Tuscan Rainbow Rotini Salad
- Curried Quinoa & Spinach Salad
- Homestyle Potato Salad
- Jumbo Cookies & Brownies
- Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water
**The Pranzo Buffet $12.50 per person**

Caesar Salad or House Italian Salad  
Choose two of the following pastas:  
- Linguini  
- Penne  
- Gemelli  
- Cheese Tortellini  
Choose two of the following sauces:  
- Alfredo  
- Pomodoro  
- Bolognese  
- Basil Pesto Cream  
- White Wine Primavera  
Dessert: Jumbo Cookies & Brownies  
Served with Garlic Bread, Iced Tea & Water

**Hot Sandwich Buffet $16.50 per person**

Choose two of the following selections:  
- Shaved Italian Beef with Au Jus  
- BBQ Pulled Pork  
- BBQ Beef Brisket  
- Grilled Chicken  
- Pulled Honey Mustard Chicken  
- Stroganoff Mac & Cheese with Pancetta  
Choose two of the following side salads:  
- Asian Noodle Salad  
- Antioxidant Salad  
- Mandarin Salad  
- Cobb Salad  
- Classic Caesar Salad  
- Apple & Candied Pecan Salad  
- Seasonal Mixed Green Salad  
- Black Bean & Corn Salad with Cilantro  
- Tomato, Cucumber & Feta Salad with Mint  
- Pesto Pasta with Grilled Vegetables  
- Broccoli Raisin Salad  
- Tuscan Rainbow Rotini Salad  
- Curried Quinoa & Spinach Salad  
- Homestyle Potato Salad  
- Assorted Jumbo Cookies & Brownies  
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
- Chicken Tortellini with Pesto
- Roasted Tomato-Basil
- Broccoli & Cheddar
- Moroccan Lentil
- Clam Chowder
- Chicken Tortilla with Tortilla Strips
- Beef Chili
- Potato Leek

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, Horseradish & Chive White Cheddar & Field Greens with Wasabi Mayo on Ciabatta
- Seared 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
- Antioxidant Salad
- Mandarin Salad
- Cobb Salad
- Classic Caesar Salad
- Apple & Candied Pecan Salad
- Seasonal Mixed Green Salad
- Black Bean & Corn Salad with Cilantro
- Tomato, Cucumber & Feta Salad with Mint
- Pesto Pasta with Grilled Vegetables
- Broccoli Raisin Salad
- Tuscan Rainbow Rotini Salad
- Curried Quinoa & Spinach Salad
- Homestyle Potato Salad

Assorted Jumbo Cookies & Brownies
Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water
**BUSINESS BUFFET $21 per person**

Seasonal Mixed Greens Salad with Vinaigrette  
Choose one of the following entrées:  
- Sautéed Chicken Breast with a Lemon Herb Butter  
- Honey Dijon Chicken Breast  
- Grilled Flank Steak with Mushrooms, Madeira & Herbs  
- Pork Loin with Herb Mustard Crust  
- Grilled Chicken Breast with Roasted Tomato Cream Sauce  
- Three Cheese Penne Bake with Garlic and Bread Crumbs  
- Smoked Cheddar & Chipotle Cavatappi  
- Beef Stroganoff  
- Roasted Turkey with Sage Jus  
Choose two of the following side dishes:  
- Rosemary Red Bliss Potatoes  
- Mashed Potatoes with Gravy  
- Green Beans with Shallots & Whole Button Mushrooms  
- Wild Rice Blend  
- Broccoli with Lemon Zest & Roasted Garlic  
- Roasted Garlic Mashed Potatoes  
- Sautéed Seasonal Vegetables  
- Assorted Breads & Rolls  
- Jumbo Cookies & Brownies  
- Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Iced Water

**WORKING LUNCH MEALS**

**The Essential Boxed Lunch $11.95 per person**

Choose up to four varieties of sandwiches (*add $2 for additional selections*)  
Sandwiches are served with lettuce and tomato with condiments on the side  
Choose from the following sandwiches or salads:  
- Turkey with Cheddar  
- Chicken Caesar Salad  
- Black Forest Ham with Swiss  
- Veggie Dagwood  
- Vegan Wrap  
- Roast Beef with Horseradish-Chive White Cheddar Cheese  
- Mixed Greens Entrée Salad  
Includes Sea Salt Kettle Chips, Whole Fruit, Brownie or Jumbo Cookie & Soda or Bottled Water
The Executive Boxed Lunch $14.95 per person

Choose up to four Sandwiches or Entrée Salads and a single snack, side, and dessert:

*(add $2 for additional selections)*

**EXQUISITE SANDWICHES**
- Pesto Chicken Salad Wrap with Roasted Peppers & Baby Spinach Rolled into a Sun-dried Tomato Tortilla
- Roast Beef and Horseradish & Chive White Cheddar with Wasabi Mayo & Pickled Red Onions
- Smoked Turkey and Dilled Havarti with Cranberry Mayo & Field Greens, Assembled on Herbed Focaccia
- Ham and Brie with Baby Spinach & Honey Mustard Spread
- Asian Chicken Salad with Crispy Noodles, Mandarin Oranges, Green Onion & Cilantro, Accompanied by a Sesame Vinaigrette Dressing
- Fresh Bistro Lunch Salad (Vegetarian) – Chef’s Choice of Fresh, Local, Seasonal ingredients
- Veggie Dagwood includes Crispy Raw Chopped Veggies, Provolone Cheese, Sliced Avocado with a Dijonaise Spread on Whole Grain Bread
- Grilled and Chilled Vegetable Sandwich includes Squash, Eggplant, Roasted Peppers, with a Pesto Goat Cheese Spread
- Vegan Wrap – Crispy Raw, Shredded Vegetables, Sliced Avocado with Hummus Wrapped in a Grilled Tortilla

**SIDES:** (Choose One)
- Pesto Pasta Salad with Grilled Vegetables
- Tuscan Rainbow Rotini Salad
- Roasted Sweet Potato Salad with Maple-Thyme Vinaigrette
- Quinoa Tabbouleh

**SNACKS:** (Choose One)
- Sea Salt Kettle Chips
- Whole Fresh Fruit
- Sun Chips

**DESSERTS:** (Choose One)
- Whoopie Pie
- Pecan Bar
- Gourmet Cookie
- Carrot Cake Bars
**Cold Hors D’oeuvres** $4.75 per person, per item

- Crostini Misti
- Polenta with Crab Salad & Avocado
- Domestic & Imported Cheese Display
- Antipasto Skewer
- Seasonal Fresh Fruit Tray
- Assorted Cocktail Sandwiches
- California Roll with Soy Sauce, Wasabi & Pickled Ginger
- Caprese Skewer
- Shrimp Cocktail with choice of Cocktail Sauce or Fruit Salsa
- Fruit Kabobs with Dip
- Seared Ahi Tuna on Rice Crackers with Wasabi Mayo
- Trio of Savory Tartlets
- Pistachio-Crusted Chicken Skewers with Aioli
- Honey, Tamari & Sesame Glazed Tofu Picks
- Wonton Crisps with Whipped Avocado, Grilled Shrimp & Fruit Salsa
- Ahi Tuna Poke Cone
- Smoked Duck with Chèvre & Orchard Chutney Canapè
- Variety of Pinwheel Sandwiches
- Smoked Salmon Spread with Capers on English Cucumber Rounds
- Skewered Tortellini Antipasto
- Goat Cheese, Carmelized Onion & Tomato Tart
- Brie Tartlet with Fresh Apples & Fig Preserves
- Blackened Ancho Beef with Smoky Tomato Crème Fraîche on Crispy Won Ton
- Bulgogi Beef on Cucumber Rounds
- Fresh Vegetable Crudité with Dip
**HOT HORS D’ŒUVRES $4.75 per person, per item**

- Mini Chicken Cornet
- Maryland Crab Cakes with Lemon Aioli
- Southwest Chicken Empanadas
- Vegetarian Pot Stickers with Orange Soy Dipping Sauce
- Thai Beef Satay with Spicy Peanut Sauce
- Roasted Vegetable & Fontina-Stuffed Mushroom Caps
- Sicilian-Style Meatballs
- Chorizo-Stuffed Yukon Gold Potatoes
- Beef Sliders with Caramelized Onion & Cheese
- Vegetarian-Stuffed Yukon Gold Potatoes
- Seafood & White Cheddar-Stuffed Mushroom Caps
- Vegetable Samosas with Cilantro Mint Chutney
- Bacon-Wrapped Chicken & Spiced Cheese
- Chicken Sliders with Swiss & Red Onion Marmalade
- Spanakopita
- Mini Vegetarian Arancini with Roasted Red Pepper Sauce
- Mini Falafel Bites with Raita
- Chili Ginger Prawn Skewer
- Cilantro & Beef Empanadas
- Maple & Tamari Glazed Salmon Skewer
- Jerk Chicken Skewer
THEMED BUFFETS
The menu includes iced tea, iced water, regular, and decaffeinated coffee & hot tea.

**Heartland** $23 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)
- Spinach & Ricotta Lasagna
- Whole Roasted Chicken with Natural Au Jus
- Fried Chicken
- Herb-Roasted Sliced Pork Loin
- Beef Tri-tip with Rosemary & Garlic
- Penne with Roasted Tomatoes, Basil & Garlic Panko

Choose two of the following side dishes:
- Rosemary Red Bliss Potatoes
- Green Beans with Shallots & Whole Button Mushrooms
- Wild Rice Blend
- Broccoli with Lemon Zest & Roasted Garlic
- Roasted Garlic Mashed Potatoes
- Grilled Asparagus with Pancetta Vinaigrette
- Baked Potatoes with Butter & Sour Cream
- Sautéed Seasonal Vegetables
- Baked Cavatappi with Smoked Cheddar
- Herb-Crusted Yukon Gold Potatoes
- Assorted Breads & Rolls
**Baja Buffet $22 per person**

Choose one of the following salads:
- Southwest Caesar Salad with Chipotle-Cilantro Dressing
- Black Bean, Mango & Jicama Salad

Choose two of the following entrées:
- Chicken Chile Verde
- Vegetarian Quesadillas
- Ancho-Rubbed Pork Carnitas
- Beef Barbocoa
- Chicken Tinga
- Vegan Fajitas

Choose two of the following sides:
- Cilantro Rice
- Fire-Roasted Corn
- Black Beans
- Refried Beans

Served with Flour & Corn Tortillas, Fresh Salsa, Sour Cream & Shredded Cheddar (Guacamole $2 per person)

**Italia $22 per person**

Caesar Salad or House Italian Salad

Choose one of the following entrées:
- Sautéed Chicken Breast with Artichoke, Lemon, Basil & White Wine
- Beef Tri-tip with Rosemary & Garlic

Meatballs with Marinara

Green Beans with Roasted Garlic Oil

Choose two of the following pastas:
- Linguini, Penne, Gemelli, Cheese Tortellini

Choose two of the following sauces:
- Alfredo, Basil Pesto Cream, Bolognese, White Wine Primavera, Pomodoro

Assorted Breads & Rolls

Add Shrimp Scampi to the buffet for an additional $4 per person

Add Italian Sausage to the buffet for an additional $2 per person

**Taste of Asia $23 per person**

Napa Cabbage Salad

Asian Flank Steak

Roasted Thai Chicken

Fried Rice or Steamed Rice

Veggie Lo Mein with Tofu

Baby Bok Choy and Shiitake Stir Fry

Stir Fried Asian Vegetables
**Carolina Bar-B-Q** $23 per person

Mixed Greens Salad with Seasonal Vinaigrette Dressing

Choose two of the following entrées:
- Blackened Chicken Breast
- Pulled Honey Mustard BBQ Chicken
- Pulled Pork Sandwich
- Southern Dry-Rubbed Baby Back Ribs
- Hickory Smoked Beef Brisket

Choose two of the following side dishes:
- Bourbon Mashed Sweet Potatoes
- Creamy Cabbage Slaw
- Vegetarian Baked Beans
- Homestyle Potato Salad
- Traditional Baked Beans with Bacon
- Vinaigrette Cole Slaw
- Chipotle Cheddar Macaroni & Cheese
- Cornbread & Dinner Rolls

**Bollywood Buffet** $23 per person

Choose three of the following entrées:
- Chicken Korma
- Tilapia Molee
- Butter Chicken
- Vegetable Biryani
- Chicken Tikka Masala
- Lamb Rogan Josh
- Chicken Vindaloo
- Aloo Gobi
- Chana Masala
- Palak Paneer
- Pulao Rice
- Potato & Vegetable Samosas
- Cilantro Mint Chutney
- Naan & Paratha
- Kheer
SIGNATURE BUFFETS
All Signature Buffets include a seasonal mixed greens salad with seasonal house vinaigrette. Also included are iced tea, iced water, regular and decaffeinated coffee & hot tea.

**Imagination Buffet $28 per person**

Choose two of the following entrées:
- Flank Steak with Red Wine Demi Glace
- Chicken Chasseur
- Airline Cut Chicken Breast with Garlic, Rosemary & Natural Jus
- 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
- Wild Mushroom Lasagna with Fontina
- Pineapple & Dark Rum Glazed Chicken Breast with Scallions & Toasted Almonds

Choose two of the following side dishes:
- Mixed Seasonal Vegetables with Herbed Olive Oil
- Olive Oil Whipped Potatoes
- Rainbow Carrots
- Garlic Red Mashed Potatoes
- Roasted Root Vegetable Mélange
- Citrus Scented Basmati Rice
- Haricots Verts
- Farro Pilaf
- Quinoa with Mushrooms
- Braised Greens
- Roasted Potato Mélange
- Herbed Brown Rice
- Pesto Mashed Potatoes
- Assorted Breads & Rolls
INNOVATION BUFFET $32 per person

Choose two of the following entrees:
- Herb Crusted Salmon with Pommeray Sauce
- Roast Pork Tenderloin with Wild Mushrooms, Green Peppercorns & Cognac Cream Sauce
- Tricolor Cheese Ravioli with Chianti Marinara
- Cavatappi Pasta with Sun-Dried-Tomato Cream Sauce
- Chicken Breast Stuffed with Spinach & Feta
- Smoked Ribeye of Beef with an Herbed Au Jus
- Roasted Beef Tenderloin with a Whole Grain Mustard & Tarragon Demi-Glace

Choose two of the following side dishes:
- Mixed Seasonal Vegetables with Herbed Olive Oil
- Olive Oil Whipped Potatoes
- Rainbow Carrots
- Smoked Cheddar & Scallion Mashed Potato
- Roasted Root Vegetable Mélange
- Citrus Scented Basmati Rice
- Haricots Verts
- Farro Pilaf
- Boursin Mashed Potato
- Quinoa with Mushrooms
- Braised Greens with Citrus
- Roasted Potato Mélange
- Herbed Brown Rice
- Pesto Mashed Potatoes
- Assorted Breads & Rolls
TABLE-SERVED ENTÉRÉES
All table-served entrées are served with chef-designed accompaniments.

Wait-served dinners are accompanied by chef-designed side dishes to include salad, two side items, and bread selections, unless otherwise indicated. Please make your side item choices from the list following the entrée selections.

ENTRÉES

Porcini-Crusted Salmon with Champagne Cream Sauce  $27 per person
Herb-Crusted Salmon  $27 per person
Crab-Crusted Mahi Mahi with Herb Vinaigrette  $29 per person
Roasted Breast of Chicken with Champagne Velouté  $24 per person
Parmesan & Panko-Crusted Chicken Breast with Herbed Cream Sauce  $24 per person
Chicken Saltimbocca  $24 per person
Chicken Chasseur with Tarragon, Mushrooms, Tomato, Garlic & White Wine  $24 per person
Eggplant Involtini with Vegetable Couscous & Light Tomato Sauce (side items are part of this entrée plate) $23 per person
Yankee Pot Roast with a Red Wine Demi-Glace  $29 per person
Airline-cut Chicken Breast Stuffed with Carmelized Onion, Spinach & Smoked Gouda with a Cherry Gastrique  $25 per person
Pork Tenderloin with Roasted Cippolini, Dried Cranberries & a Port Demi-Glace  $26 per person
Duck Duo – Duck Confit Leg & a Smoked Duck Breast with a Cherry Gastrique  $34 per person
Grilled Vegetable Tower with Vegetable Couscous and Sweet Saba Balsamic Vinegar (side items are part of this entrée plate)  $24 per person
Roasted Vegetable Ravioli with Herbed Cream Sauce & Julienne Vegetables (side items are part of this entrée plate)  $23 per person
Red Wine Balsamic Braised Boneless Beef Short Ribs  $32 per person
**Entrées, cont’d**

Charcrusted Flat Iron Steak with Bourbon Glaze  **$29 per person**
Filet Mignon with Red Wine Demi-Glace  **$36 per person**
Bacon-Wrapped Filet Mignon with Red Wine Demi-Glace  **$36 per person**
Bleu Cheese Crusted Filet Mignon  **$36 per person**
Stuffed Beef Tenderloin with Wild Mushrooms & Spinach with Red Wine Demi-Glace  **$39 per person**
Petite Filet Of Beef & Colossal Shrimp Duo  **$42 per person**
Chef-Designed Locally-Grown Sustainable Menu  *Beginning at $34 per person*

**Side Item Selections**

**STARCHES**
- Basil Pesto Mashed Potato
- Parmesan Crusted Polenta
- Farro Pilaf
- Potato Gnocchi
- Roasted Potato Mélange
- Smoked Cheddar & Scallion Mashed Potato
- Rosemary Roasted Potato
- Saffron Rice
- Roasted Red Pepper Mashed Potato
- Citrus Scented Basmati Rice
- Roasted Garlic Red Mashed Potato
- Quinoa with Mushrooms

**VEGETABLES**
- Roasted Root Vegetables
- Steamed Broccolini with Roasted Red Pepper Butter
- Petit Vegetable Medley
- Seasonal Sautéed Vegetables with Herbed Olive Oil
- Seasonal Greens
- Grilled Asparagus
- Haricots Verts
- Steamed Asparagus
- Rainbow Carrots
Desserts

Classic $4.50 per person
- Black Forest Cake
- Strawberry Shortcake
- Carrot Cake
- Vanilla Bean Cheesecake with Fresh Fruit Coulis
- Red Velvet Brownie
- Key Lime Pie
- Classic Panna Cotta
- Cookie Dough Chocolate Brownie
- Petit Rustic Apple Tart

Premium $7 per person
- Tiramisu
- Vanilla Crème Brûlée
- Caramel Corn Panna Cotta
- Caramel Five Nut Tart
- Chocolate Marquise with Fruit Coulis
- Bailey’s Flourless Chocolate Torte
- Trio Chocolate Mousse Pave

Miniature Desserts
- Sweets Table (five varieties) $6.75 per person
- Sweets Table (three varieties) $5 per person
Bar Service

Bar service is an important part of your corporate or social event. We offer several bar packages including hosted and cash bars to meet your needs. A general guideline of one bar for every 125 guests is recommended and trained bartenders are included with all packages. Cash bars require minimum sales of $200 for the first hour and $100 for each subsequent hour. Alcohol service requires approval by the Office of the Associate Vice Chancellor for Student Affairs. Your Catering Event Planner will assist you with obtaining approval.

Open Bar Pricing

- Open Bar with House Keg Beer & House Wines (50 guest minimum): $12 per person for the first two hours/$5 per person for each additional hour.
- Open Bar with House Bottled Beer Selections & House Wines: $16 per person for the first two hours/$6 per person for each additional hour.
- Open Bar with House Beer, House Wines, and House Label Mixed Drinks: $18 per person for the first two hours/$7 per person for each additional hour.
- Open Bar with House Beer, House Wines, and Premium Label Mixed Drinks: $21 per person for the first two hours/$8 per person for each additional hour.

Wine Service with a Meal

- House Wines Served At The Table: $11 per person for up to two hours.
- Tier II Wines Served At the Table: $15 per person for up to two hours.
- Tier III Wines Served At the Table: $19 per person for up to two hours.

All wines offered are on-premise selections with Tier II wines selected to complement the meal being served and Tier III wines being highly-rated, notable selections. Varietal and other information is available upon request.

University Catering proudly serves MillerCoors and Anheuser-Busch products as house beer selections. Customer alcohol preferences are welcome, but pricing and availability may vary depending on the brand. Please contact your Catering Event Planner for additional information.
University Catering at the I Hotel and Conference Center
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*University Catering is a service provided by University Housing.*