



C A T E R I N G



AT AURORA
UNIVERSITY



Our Menu



WELCOME LETTER

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PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



Welcome

From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff and a wide range of resources available from our international network.



As a catering service, our main function is Food! Our trained, professional staff is dedicated to providing the highest level of catering services. The quality of your food, however, does not rest upon the chefs alone. Every member of the Catering Department receives monthly training on food and beverage services, as well as day-to-day experience on the job.



This brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide your guests with an unforgettable experience.



We look forward to the opportunity to work with you!
Director of Catering at Aurora University



A GREAT START

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed Starbucks coffee, and hot tea.

CONTINENTAL \$4.95

An assortment of mini pastries, mini muffins, and breakfast breads. Carafes or orange, apple juice and ice water.

DELUXE CONTINENTAL \$5.95

An assortment of mini pastries, mini muffins, breakfast breads and mini bagels with whipped cream cheese, seasonal sliced fruit. Carafes of orange, apple juice and ice water.

EYE OPENER \$6.95

Assorted breakfast muffins, danish and breakfast breads, assorted bagels with whipped cream cheese, fresh seasonal fruit, carafes of orange, apple juice and ice water.

B R E A K F A S T



A GREAT START

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed Starbucks coffee, and hot tea.

MORNING BREAKS A LA CARTE

Yogurt parfait	\$2.25
Seasonal fresh fruit salad	\$2.00
Seasonal whole fresh fruit	\$1.05
Assorted bagels with condiments	\$1.75
Assorted donuts	\$1.25
Croissants	\$1.35
Tea breads/pound cake	\$.75
Scones	\$.95

ENTREES

Mushroom cheese strata	\$2.10
Mini Denver omelets	\$2.05
Scrambled eggs	\$1.75
Sausage links	\$1.95
Bacon	\$1.95
Waffles	\$1.75
Pancakes	\$1.75
French toast	\$1.75
Home fried potato	\$1.75
Hash browns	\$1.55

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: 10 GUEST MINIMUM

The menus below are all presented buffet style. All include a fruit salad, salad of the day, cookie and pitchers of iced tea and lemonade. For lunches to go please add \$1.50 for Eco Friendly containers and bottled beverage.

GRILLED CHICKEN BREAST WITH ARUGULA \$10.95

Caesar marinated chicken and arugula on a baguette with olive mayonnaise.

BLT PESTO CHICKEN BREAST SANDWICH \$10.95

Pesto chicken breast, bacon, tomato and low calorie mayonnaise on a baguette.

ROASTED VEGGIE CLUB SANDWICH \$9.95

Roasted eggplant, zucchini and red pepper with fresh mozzarella and artichoke tapenade on Ciabatta.

GRILLED PORTOBELLO ON FOCACCIA \$9.95

Grilled portobello mushroom sandwich with provolone cheese and roasted red pepper.

FLANK STEAK ON BAGUETTE WITH WATERCRESS \$10.95

Balsamic grilled flank steak on a baguette with watercress, plum tomato and tarragon tomato aioli.

ITALIAN BAGUETTE \$10.95

Salami, ham, capicola, provolone and roasted red peppers on a French roll with garlic mayonnaise.

TURKEY CAESAR ON BAGUETTE \$10.95

Shaved, smoked turkey on a baguette with romaine lettuce, tomato, red onion and caesar dressing.

PICNIC LUNCH \$8.25

Assorted deli sandwiches on sliced bread, featuring smoked turkey with provolone, ham with swiss or tuna salad.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: 10 GUEST MINIMUM

The menus below are all presented buffet style. All include a fruit salad, fresh baked rolls and butter, pitchers of iced tea or lemonade. For lunches to go please add \$1.50 for Eco Friendly containers and bottled beverage.

CHEF SALAD \$10.29

A bed of mixed greens with julienne ham and turkey, cheddar cheese, diced egg, cucumber, tomato served with choice of dressing.

L.A. GRILLED CHICKEN COBB SALAD \$10.29

Mixed greens with lemon grilled chicken, bacon, diced egg, tomato, avocado, blue cheese, cheddar cheese and red pepper ranch dressing.

CAESAR SALAD \$10.29

Choice of grilled chicken breast or marinated beef with crisp romaine lettuce and seasoned croutons, cherry tomato, shredded parmesan cheese and caesar dressing.

CANCUN CRISP SALAD PLATE \$8.59

Lettuce, peppers, carrots, tomato, radish and jicama with cilantro lime dressing in a radichio cup.

SOUTHWESTERN CHICKEN CAESAR CHOP SALAD \$10.29

Crisp romaine lettuce topped with roasted chicken, roasted corn, red pepper, pepperjack cheese and tortilla strips served with a chipotle caesar dressing.

ANTIPASTO SALAD \$10.29

Mixed red & green lettuce topped with our red wine vinaigrette marinated antipasto of Genoa salami, ham, provolone cheese, assorted olives, tomato, pepperoni and red onions.

LUNCHEON SALADS



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: 20 GUEST MINIMUM

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or dinner. Buffets include iced tea and lemonade.

CLASSIC PICNIC

\$13.25

Pasta salad, creamy cole slaw, black Angus burgers, all beef hot dogs, baked beans, chips, condiment platter, watermelon and cookies.

DELI BUFFET

\$10.29

Choice of salad, assorted deli meats, cheeses, breads and rolls, condiments, potato chips, cookies

SOUTHWESTERN

\$15.25

Strips of seasoned beef and chicken, julienne vegetables, jicama slaw, Mexican rice, refried beans, warm flour tortillas, all the trimmings including cinnamon crispas.

THE SPARTAN

\$16.50

Tossed garden salad with choice of dressing, chicken piccata, beef tips with mushroom burgundy sauce, rice pilaf, sautéed julienne vegetables with dessert bars.

ORIENTAL BUFFET

\$16.50

Mandarin orange salad with baby spinach and almonds dressed with a sesame soy vinaigrette, sweet & sour chicken, beef & broccoli, jasmine rice, fried rice, Asian vegetables and fortune cookies.

THE ITALIANO

\$15.25

Caesar salad, two pastas with choice of marinara, bolognese, alfredo or pesto alfredo sauce, meatballs and grilled chicken, Italian vegetable medley, bread sticks and tiramisu

B U F F E T S



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of vegetable, starch, fresh baked rolls and butter, fresh brewed Starbucks coffee, hot tea, iced tea and choice of dessert.

BEEF	ROAST TOP ROUND OF BEEF \$15.95 Sliced roast top sirloin of beef served with au jus	PORK	PORK TENDERLOIN \$15.95 Sliced tenderloins of pork dressed with a savory dijon sauce
	TENDERLOIN WITH SHRIMP SCAMPI BUTTER \$20.95 Seared tenderloin served with a lemony butter studded with diced shrimp		SOUTHWESTERN GLAZED PORK LOIN \$15.95 Seasoned pork loin carved and served with a zesty chipotle pepper sauce.
	HERB CRUSTED TENDERLOIN \$20.95 Herb crusted seared and oven roasted tenderloin with a rich merlot-glaze and onion marmalade		SLOW ROASTED BERKSHIRE PORK LOIN \$15.95 Sliced tenderloin of pork dressed with a strawberry balsamic jam
	STEAK AU POIVRE \$20.95 Delicious beef tenderloin served with a classic brandy sauce with green peppercorns		
CHICKEN	CHICKEN PICCATA \$16.50 Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers	VEAL	VEAL PICCATA \$20.95 A classic! Scaloppini of veal sautéed and flavored with lemons and capers
	CHICKEN BREAST MARSALA \$16.50 Sautéed chicken breast, shallots and mushrooms in a marsala wine sauce		VEAL ZURICH \$20.95 Veal cutlets sautéed with shallots and mushroom finished with a demi glaze, chablis and cream sauce
	STUFFED CHICKEN BREAST \$16.50 Chicken breast stuffed with prosciutto, sautéed baby spinach and provolone cheese served with a brie cream sauce		
	CHICKEN BREAST WITH ARTICHOKE \$16.50 Chicken breast baked with sautéed artichoke hearts and mushroom in sherry-rosemary sauce		

C L A S S I C S



CULINARY CLASSICS

SEAFOOD

SHRIMP SCAMPI \$21.95
Shrimp sautéed with fresh herbs and garlic served over basil orzo

CHILEAN SEA BASS WITH SALSA MARKET
Tender and sweet sea bass grilled and topped with fresh mango salsa

GRILLED SALMON WITH DILL BUTTER \$20.95
Salmon fillet broiled to perfection served with citrus butter sauce

ALMOND COCONUT TILAPIA \$20.95
Baked tilapia fillet crusted with coconut, almonds and cuban seasoning with pineapple salsa

VEGETARIAN VEGETABLE NAPOLEON \$14.95
Vegetable napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

VEGETARIAN LASAGNA \$14.95
Lasagna noodles rolled with fresh ricotta, mozzarella and parmesan cheese topped with a marinara sauce

C L A S S I C S



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

SALADS - SELECT ONE

TOSSED GARDEN SALAD

A fresh mix of lettuce with cherry tomatoes, and cucumbers with lemon thyme dressing

CAESAR SALAD

Romaine lettuce with fresh parmesan cheese, herb croutons and creamy caesar dressing

CRANBERRY WALNUT SALAD

Mixed greens with dried cranberries, walnuts, goat cheese and sweet poppyseed dressing

SPINACH SALAD

Baby spinach topped with mandarin oranges, caramelized walnuts finished with a raspberry vinaigrette

GREEK SALAD

A traditional Greek salad with olives, pepperoncini, sliced red onions, tomato and tossed with Greek dressing and finished with feta cheese

MENU ACCOMPANIMENTS



MENU ACCOMPANIMENTS

STARCH - SELECT ONE

- Baked potato
- Duchesses potato
- Baked sweet potato
- Potatoes anna
- Oven roasted potato
- Rice pilaf
- Long grain and wild rice
- Apple walnut wild rice
- Olive oil tossed pasta
- Orzo with spinach

VEGETABLE - SELECT ONE

- Whole green beans
- Balsamic glazed vegetables
- Fresh steamed broccoli spears
- Asparagus spears (seasonal)
- Baby vegetables (seasonal)

DESSERTS - SELECT ONE

- Chocolate layer cake
- Carrot cake
- Key lime pie
- Crème brulee cheese cake
- Assorted dessert bars
- Angel food cake with seasonal berries
- Apple pie with caramel sauce

MENU ACCOMPANIMENTS



FINISHING TOUCHES

PRICES PER PERSON

SWEETS & SNACKS

• Chocolate brownies	\$1.29
• Marble brownies	\$1.29
• Lemon bars	\$2.05
• Turtle brownie bars	\$2.05
• Marshmallow krispies	\$1.29
• Chocolate fondue	\$4.95
• Mixed nuts	\$1.29
• Potato chips with dip	\$2.05
• Tortilla chips with fresh salsa	\$2.05
• Gardetto's snack mix	\$2.05
• Cookies	\$.79

BEVERAGES

Bottled Soda (12 oz)	\$1.09
Bottled Soda (20 oz)	\$1.60
Bottled Juice	\$1.29
Bulk Juice	\$1.00
Bottled Water	\$1.05
Lemonade	\$.75
Iced Tea	\$1.00
Coffee	\$1.29
Hot Tea	\$1.25
Hot cocoa (seasonal)	\$1.25

ICE CREAM SUNDAE BAR \$3.85

Select two sauces from the following:

- Chocolate
- Strawberry
- Caramel

Select 3 from the following toppings:

- Nuts
- Sprinkles
- Crushed Butterfinger
- Crushed Oreos
- Cherries
- Chocolate Chips
- Whipped topping

FINISHING TOUCHES



H O R S D ' O E U V R E S

PRICED PER PERSON

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

COLD

- Tomato bruschetta \$1.00
- Wasabi lime crab salad in cucumber cup \$1.50
- Shrimp cocktail MARKET
- Skewered cantaloupe wrapped with Prosciutto \$1.25
- Petite sandwich platter \$1.75
- Tea sandwich platter \$1.25
- Domestic cheese platter \$2.10
- Imported cheese platter \$3.15
- Seasonal vegetable platter \$2.00
- Seasonal fruit platter \$2.00

HOT

- Spanikopita \$.79
- Petite quiche \$.79
- Mini meatballs with chutney BBQ sauce \$.79
- Asparagus parmesan pastry rolls \$1.30
- Chicken sate with peanut dipping sauce \$1.50
- Mini baked brie with raspberry and almonds in puff pastry \$1.75
- Crab cakes with orange chili sauce \$1.15
- Artichoke fritters with lemon basil mayo \$1.00
- Stuffed mushrooms \$.80
- Scallops wrapped in bacon MARKET
- Coconut breaded shrimp with dipping sauce \$2.25
- Mini beef wellington with wild mushroom duxcell \$1.75
- Dates wrapped in smoked bacon with red pepper sauce \$1.25

CARVING STATION

- Roast Turkey \$4.25
- Glazed Baked Ham \$4.25
- Roast Sirloin of Beef \$4.25
- Roast Tenderloin of Beef \$5.25



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our records. You may contact the catering department at 630-844-5784 as well as through e-mail at kpeponis@aurora.edu. Catering arrangements and menu selections should be confirmed at least 2 weeks prior to event and final count 3 business days prior to the event.



Changes/Guarantees/Cancellations

All cancellations and or changes referring to the menu, count and event arrangements must be confirmed 3 business days prior to the event.



Minimum Charges

There will be minimum charge of \$25.00 for beverage and food orders.

China Charges

Our catering department provides Eco friendly products as our standard for most events. No additional charge is necessary for China service if the event is held in the University Banquet Hall. If you require China service for any other event, the following fees apply:



Full Meal China and Silverware Service	\$5.00
Coffee or Beverage China Service	\$3.00
Reception China and Silverware Service	\$3.00

To ensure orderliness at events when China is used, it is our policy to provide wait staff for an additional charge. See the attendants section for a breakdown of those charges.



Planning Your Special Event

Linen

As a standard, we provide tablecloths and table skirting for all food and beverage tables. Linen for guest tables are only included with full service plated breakfast, lunch, dinner and buffets. Linens for guest tables, breaks, registration and nametags can be provided at an additional charge.



Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables for an additional charge.

Catering Equipment

As the host of the catering event, you are responsible for the equipment we have provided for the service of your catered event. Any missing, or damaged, catering equipment or supplies will be charged to your account at replacement cost. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.



Floral Charges

To ensure that your event is a success, attendants are required for all functions over 50 guests (excluding coffee service) and all china events. Server fee is \$22.00 per hour, per server with a minimum of 5 hours.



Food Safety

Due to food safety liability, guest may not remove food from the function site.

