



CONCORDIA UNIVERSITY CHICAGO

Sodexo Catering Services is committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of budgets and tastes, including regional ingredients, Concordia University and specialty items. Should you desire a customized menu for your event, we will be happy to meet with you to create a special menu for your specific needs. Our goal is to provide you with the freshest selections of food items, beautifully displayed, and served professionally by our highly trained staff as we strive to exceed the expectations of every single guest.

Our culinary professionals take great pride in using sustainable and local foods to create fresh, healthy and delicious menus. We are committed to sustainable practices. We seek out the best possible seasonal ingredients. Budget permitting, most menu items can be organic and/or sustainable.

This brochure will guide you through the planning process for a catered event. Should you require a customized menu, we will be happy to meet with you. Contact us at 708-209-3340 or email us at www.cuchicagodining.com.



Morning Fare



MORNING FARE

These menus are presented buffet style. Service include delivery inside KCC, set up of buffet table with linens and clean up after the event. Plastic ware is provided for the event. Eco friendly service ware or china service is available upon request at a nominal fee. Freshly brewed Aspetto regular and decaf coffees as well as Numi hot tea are included in the price.

THE CLASSIC CONTINENTAL

\$5.95 per person

This menu is served with a café of Orange Juice, an assortment of sweet rolls or muffins and a fresh cut fruit tray

THE HEALTHY START

\$4.75 per person

Fresh fruti tray, low fat yougurt parfaits made with berries and low fat granola
Whole wheat bagels, low fat cream cheese, assorted jellies and orange juice
Are included in this delicious meal.

THE CONCORDIA UNIVERSITY BREAKFAST BUFFET

\$9.95 per person

Seasonal f resh fruit tray


Baker's choice of two muffins, breakfast breads or coffee cake, butter and assorted jellies,
Hashbrowns or home fries

Choose 2: crispy bacon, Pork sausage links, Turkey bacon, or Country Ham

Choose 1: Fluffy scrambled eggs, Egg white frittata, or Broccoli Cheddar Quiche

Choose 1: Pancakes or traditional French Toast with warm maple syrup and butter

Chilled Orange Juice, and Apple Juice



Ala Carte Selections

ALA CARTE SELECTIONS

These menus are presented buffet style. Service includes delivery in the KCC, set up with linen on the buffet and clean up after your event. A high quality plastic service ware or eco-friendly service ware is provided upon request for an additional fee. Waited service is also available at an additional fee.

FROM THE SUNRISE BAKERY

Assorted freshly baked muffins include Cranberry Orange, Lemon Poppy seed, Blueberry or Apple Cinnamon	\$7.50 per dozen
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Assorted breakfast breads and coffee cakes	\$8.50 each	
Banana nut bread lemon poppy seed, Blueberry sour crème coffee cake and Apple Streusel Coffee		Cake

Assorted Danish	\$9.00 per dozen
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Assorted Bagels with Cream cheese and Jellies	\$12.50 per dozen
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Country style biscuits with butter and jelly	\$4.95 per dozen
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Assorted Doughnuts	\$9.50 per dozen
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MORNING STARTERS

Seasonal Fruit Tray

Small Tray serves 15-25	\$31.00
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Medium Tray serves 25-50	\$59.50
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Large Tray serves 50-100	\$79.00
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BEVERAGE SERVICE

Our catering department provides a high quality plastic or eco-friendly Service ware or china service is available upon request for a nominal charge. Services include delivery inside KCC, linen on service table, set up and cleaning. Appropriate condiments are provided. Delivery outside KCC can be arranged for a \$10.00 fee.

Morning Coffee and Tea Service

\$1.60 per person

Our Morning Coffee service includes freshly brewed Aspetto Coffee, decaffeinated coffee and Numi Herbal and Non-Herbal teas to include decaffeinated Numi tea with hot water.

HotBeverage Service

*8 servings per ½ gallon

Freshly brewed Aspetto regular and decaffeinated coffee	\$11.50 ½ gallon
Freshly brewed Aspetto flavored coffee	\$11.75 ½ gallon
Numi Herbal and non-herbal teas	\$9.00 ½ gallon

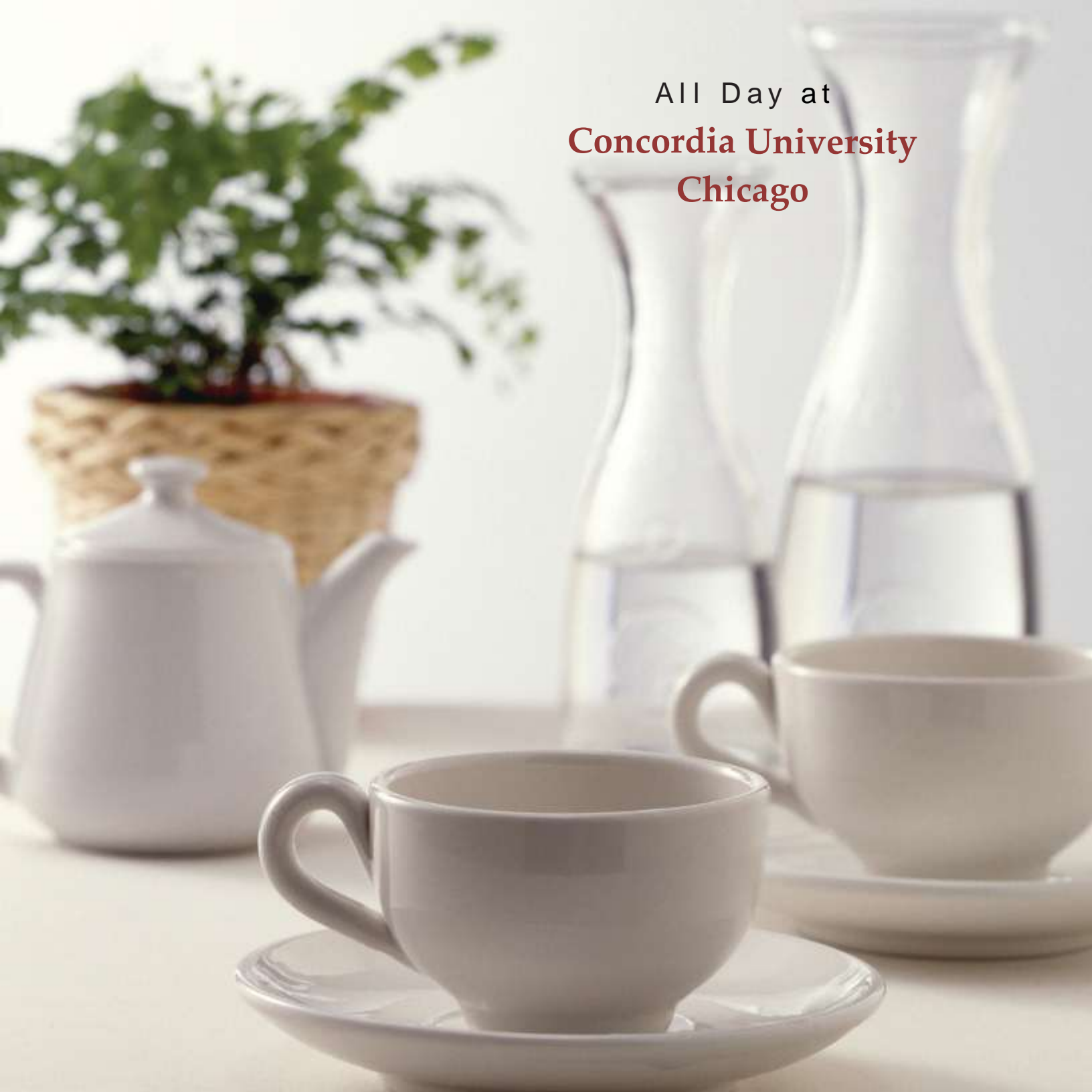
COLD BEVERAGES

Orange Juice	\$5.50 per carafe
Apple Juice	\$5.50 per carafe
Freshly brewed Iced tea	\$7.50 per pitcher
Lemonade	\$7.50 per pitcher
Dr. J's Punch	\$7.50 per pitcher
Fruit Punch	\$7.50 per pitcher

CANNED AND BOTTLED BEVERAGES

Bottled Fruit Juice, Apple, Orange and Cranberry	\$2.25 each
10z Bottled Beverage	\$1.25 each
Assorted 20z Bottled water and soft drinks	\$2.00 each

All Day at
**Concordia University
Chicago**



ALL DAY AT CONCORDIA UNIVERSITY

Designed for full day conference or meetings, this service simplifies your event planning requirements. These offerings are presented buffet style. Services include delivery inside KCC, set up with linens on the buffet and clean up after your event. A high quality plastic serveware or eco-friendly serveware is provided; eco-friendly serveware or china service is available upon request for a nominal charge. Minimum number of guests for these services is 15.

***All Day Package for
\$25.95 per person***

CLASSIC CONTINENTAL BREAKFAST

Seasonal Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Danish, Cinnamon Rolls or

Assorted Bagels with Cream Cheese, Butter and Assorted Jellies

Chilled Carafe Orange Juice and Cranberry Juice

Freshly Brewed Aspreto Coffee, Decaffeinated Coffee, and Numi Herbal and Non Herbal Teas

to Include Decaffeinated Numi Tea with Hot Water

Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

MID-MORNING BREAK

Refresh Coffee Service

Assorted Granola Bars

Assorted Bottled Soft Drinks, Regular and Diet Pepsi Iced Tea, Water Station with Fresh quartered Oranges, Lemons and Limes

LUNCH BUFFET

Select from One of Our Daily Menus to Include:

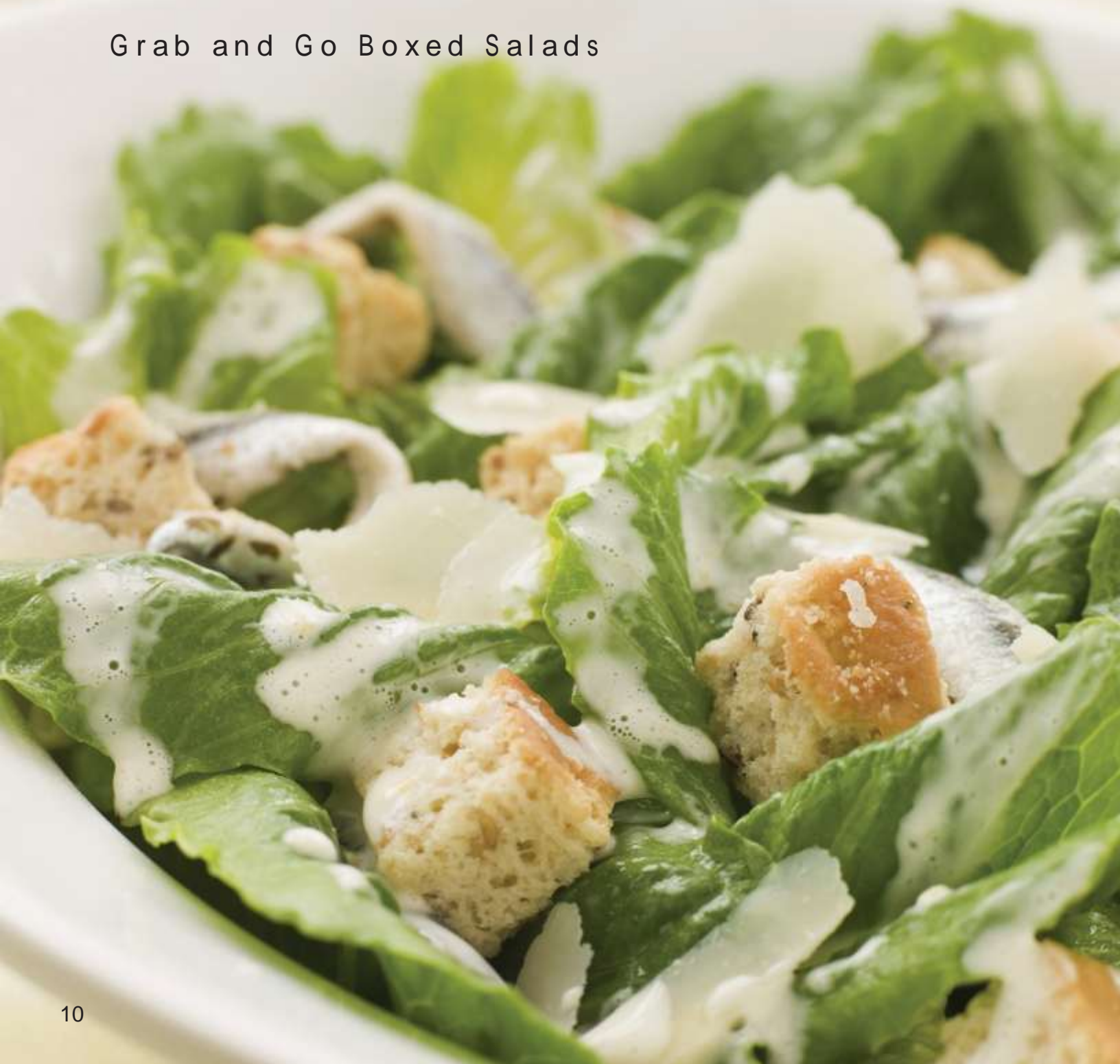
A Salad, Entrée Selection, Dessert and Beverage. Our Menu Offerings Change Daily.

AFTERNOON SNACK

Choose 2: Assorted Individual Bags of Chips, Mini Candy Bars, Assorted Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes

Iced Water Station, Freshly Brewed Iced Tea, Lemonade and Assorted Bottled Soft Drinks.

Grab and Go Boxed Salads



GRAB AND GO BOXED SALADS

Signature Salads

All salads are served with a crusty rolls and butter, large cookies or brownie and bottled soft drink or bottled water. Our catering department provides high quality plastic as a standard for all events and menus. Eco-friendly service ware or china is available upon request for a nominal charge. Services include delivery inside KCC, linen on service table, set up and clean up. 5 guest minimum per menu selection.

CAESAR SALAD	\$7.95 per person
Fresh Romaine Lettuce topped with grated Parmesan Cheese, homemade croutons and served with traditional Caesar dressing.	
Add grilled breast of Chicken	\$1.50 per person
Add grilled marinated Steak	\$1.50 per person

GREEK SALAD	\$6.95 each
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Crisp mixed greens with Tabbouleh, roasted red pepper, crumbled Feta Cheese and Falafel in a flat bread cone

CHEF'S SALAD	\$7.95 each
Julienne Buffet Ham, breast of Turkey, Swiss and Cheddar Cheese served on a bed of mixed greens with tomato wedges, hardboiled egg slices and ripe olives with your choice of dressing.	

GARDEN SALAD	\$6.50 each
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Crispy mixed greens tossed with carrots, cucumbers, Mushrooms, red onions, raisins and your choice of Ranch, Balsamic Vinaigrette or low-fat dressing.

Grab and Go
Boxed Sandwiches



GRAB AND GO BOXED SANDWICHES

All Box Lunches include your choice of seasonal fresh fruit Salad, Potato Salad, Coleslaw or Pasta Salad, bag of chips (baked or regular) or vegetable sack pack, a large cookie or brownie and a bottled soft drink, or bottled water. Our catering department provides high quality plastic as a standard for all events and menus. Eco-friendly service ware or china is available upon request for a nominal charge. Services include delivery inside KCC, linen on service table, set up and clean up. 5 guest minimum per menu selection

Signature Sandwiches

THE DELI

\$7.95 per person

Deli sandwich with choice of white or whole wheat bread or croissant, American or Swiss cheese, lettuce and sliced tomato stacked high with choice of oven roasted Turkey Breast, Roast Beef, Buffet ham, Tuna salad or grilled vegetables on a croissant.

SPICY ITALIAN BAGUETTE

\$8.95 per person

Sliced ham, Salami, Provolone cheese and roasted Red peppers on a French Roll with a garlic Mayonnaise spread

TURKEY and SHARP CHEDDAR

\$7.95 per person

Oven Turkey breast, sharp cheddar cheese, leaf lettuce and sliced tomato served on a Kaiser roll

GRILLED TUSCAN CHICKEN BREAST

\$8.95 per person

Grilled Chicken Breast, Provolone, leaf lettuce, sliced tomato and Pesto Mayonnaise on Focaccia Bread

ROAST BEEF and CHEDDAR

\$9.25 per person

Roast beef and Cheddar on Ciabatta Roll with Horseradish Cream Spread
Vegetarian Sandwiches

GRILLED PORTOBELLO'S with PROVOLONE

\$9.25 per person

Grilled Marinated Portobello Mushroom on Focaccia with Provolone, Leaf Lettuce, Tomato and Pesto

Served Luncheons
and Dinners



2008 Entertaining with Sodexo Entrées
Cookbook Winner, Zia's Nutty Chicken

SERVED LUNCHEONS AND DINNERS

All Served Luncheons and dinners Include a choice of a Salad, Two Accompaniments, Fresh Baked Dinner Rolls and Butter, choice of Dessert, Freshly Brewed Aspreto Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Numi Teas with Hot Water and Freshly Brewed Iced Tea. **China service and wait staff included in price.** Services include delivery inside KCC, linen on guest tables, set up and clean up. All meals are priced per person

POULTRY

TRADITIONAL CHICKEN PICCATA **\$13.95 lunch**

Seared Breast of Chicken in a Lemon Caper White Wine Sauce

ROASTED CHICKEN FLORENTINE **\$18.95 per person**

Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

APRICOT and GOAT CHEESE CHICKEN BREAST **\$18.95 per person**

Lightly breaded Breast of Chicken rolled with dried Apricots and Goat Cheese served with a Brown Sauce

ZIA'S NUTTY CHICKEN **\$18.95 per person**

Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote

BEEF AND PORK

BRAISED SHORT RIBS **\$22.95 per person**

Beef Short Ribs braised in a Tarragon and Red Wine Reduction

PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS **\$19.95 per person**

Pan-Seared Pork Tenderloin with Granny Smith Apples, diced Red Onions and Orange Marmalade

ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE **\$19.95 per person**

Slow-Roasted Pork Tenderloin served with a sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce

continued next page >

Served Luncheons and Dinners



2008 Entertaining with Sodexo Entrées
Cookbook Winner, Smoked Gouda Farfalle

SERVED LUNCHEONS AND DINNERS

COMBINATION PLATE

BEEF and SALMON FILETS

\$35.95 per person

Tenderloin Medallion & Salmon Filet on caramelized Onion Mashed Potatoes and Demi-Glace Sauce

SEAFOOD

SALMON with LEEKS and CAPER SAUCE

\$29.95 per person

Grilled Salmon Fillet topped with Fried Leeks and Caper Sauce

HALIBUT SALTIMBOCCA

\$25.95 per person

Halibut topped with shaved Pecorino Romano Cheese and wrapped with Prosciutto and lightly sautéed until Golden Brown

SEA BASS with FRESH SALSA

\$29.95 per person

Grilled Sea Bass with Fresh Herbs and Olive Oil with Cucumber Tomato Salsa

PARMESAN CRUSTED TILAPIA with CHIVE BUTTER SAUCE

\$24.95 per person

Sautéed Tilapia with crusted Parmesan and Chive Butter Sauce

VEGETARIAN

SPAGHETTI SQUASH

\$12.95 per person

Spaghetti Squash with Sofrito and Vegan Pinto Beans

PORTOBELLO MUSHROOM NAPOLEON

\$15.95 per person

Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on roasted Tomato Coulis

SMOKED GOUDA FARFALLE

\$12.95 per person

Bow Tie Pasta baked with Smoked Gouda Cheese and fresh Spinach

Entrée Accompaniments



2007 Entertaining with Sodexo Salads & Soups Cookbook
Winner, Fresh Mozzarella and Tomato Stack

ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS

Market House Salad with Homemade Croutons and a Balsamic Vinaigrette
Iceberg Wedge with Maytag Blue Cheese
Caesar Salad with Homemade Croutons
Pear and Fresh Spinach Salad with Warm Cranberry Dressing
Greek Salad with Feta Cheese and a Balsamic Vinaigrette

ACCOMPANIMENTS

Choice of One:	Potatoes
Glazed Carrots	Horseradish Mashed Potatoes
Fresh Green Beans and Carrot Medley	Caramelized Onion Mashed Potatoes
Grilled Balsamic Zucchini	Mashed Sweet Potatoes
Fresh Spinach and Garlic Sauté	Oven Roasted Sweet Potatoes
Roasted Fresh Seasonal Asparagus	Oven Herbed Roasted Potatoes
Roasted Butternut Squash	Roasted Fingerling Potatoes
Red Cabbage Braised	Basil Orzo
Sautéed Zucchini	Fontina Risotto Cake
Chef's Choice of Seasonal Vegetable	Black Beans and Rice
	Chef's Choice

DESSERT

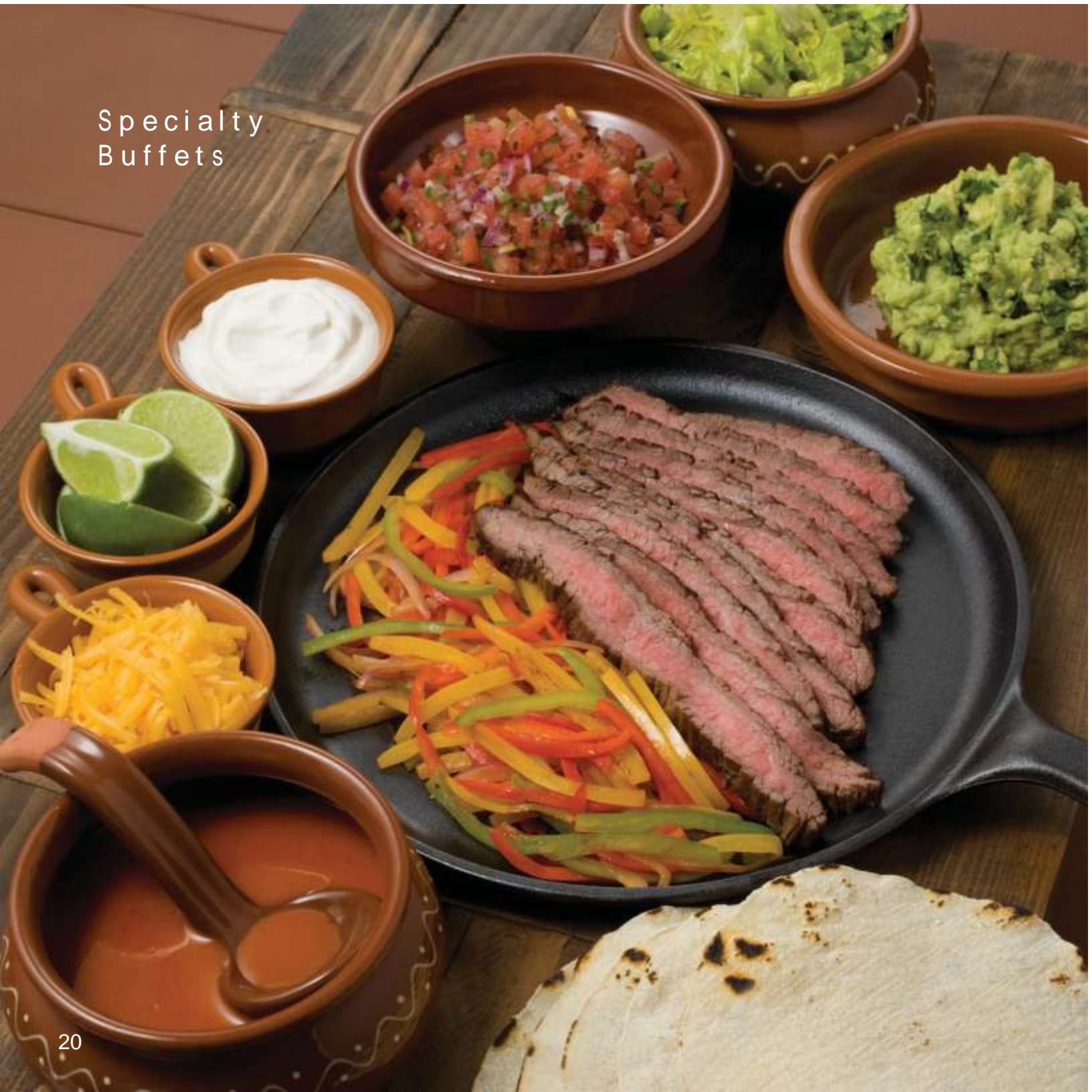
Choice of one

Assorted Pies: Dutch Apple, Blueberry,
Old Fashion Chocolate Layer Cake
Traditional Cheesecake with Fresh
Homemade Brownies

Additional Option:

German Chocolate Pecan Tart
\$4.50 per person

Specialty
Buffets



SPECIALTY BUFFETS

These menus are presented buffet style. Services include delivery inside KCC, set up with linens on the buffet and guest tables and clean up. Our catering department provides high quality plastic serviceware or eco-friendly serviceware as a standard for all of our events. **Eco-friendly serviceware or china is available upon request for a nominal charge. Minimum group size of 15.**

DELI BUFFET

\$8.95 per person

Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing, Chips
Assorted Breads and Rolls
Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami
Sliced Swiss, Provolone and American Cheeses
Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard
Assorted Cookies, Bars or Brownies
Freshly Brewed Iced Tea

*Add Soup du Jour with Crackers for an additional \$1.40 per person

OLD FASHIONED BBQ \$19.50 per person

Seasonal Fresh Fruit Salad
Roasted Vegetable Bow Tie Salad
Country Potato Salad
Cornbread, Rolls and Butter
Ranch Style Baked Beans
Barbecued Chicken
Barbecued Beef Brisket
Hot Apple Crisp, Peach Cobbler or
Assorted cookies and brownies
Freshly brewed Iced Tea and Lemonade

* Add a chef for BBQ's held outside, weather permitting

FIESTA BUFFET

\$18.95 per person

Cilantro Slaw or Fiesta Fruit Salad
Black Bean, Corn and Rice Salad
Cheese Enchiladas
Grilled Fajita Beef or Chicken and Grilled Vegetables
Shredded Cheese and Lettuce, Sour Cream,
Black olives, diced tomatoes and onions
served with soft Flour Tortillas
Churros with Cinnamon & Sugar
assorted bottled beverages or freshly brewed iced tea
Nacho Chips with Guacamole, Salsa, Sour Cream and Jalapeños

BACKYARD COOK OUT \$13.95 per person/guest

Country Potato Salad
Cole Slaw
Potato Chips
Ranch Style Baked Beans
Mac and Cheese
Hamburger and Hot Dog Buns to include Whole Wheat
Grilled Hamburgers
Grilled Hotdogs
Veggie Burgers
Leaf Lettuce, Sliced Tomatoes, Dill Pickles,
Relish and Onions
Ketchup, Mustard and Mayonnaise
Assorted Cookies and Brownies
assorted bottled soft drinks, regular and diet or
freshly brewed Iced Tea

* BBQ's held outside, weather permitting

LITTLE ITALY

\$17.95 per person

Antipasto Platter
Caesar Salad with Homemade Croutons
Assorted Rolls and Butter
Sautéed Fresh Zucchini
Pasta Bar with Spaghetti and Penne Pasta
Marinara Sauce and Pesto Cream Sauce
Home-style Meatballs in Marinara Sauce
Or traditional Chicken Cacciatore
Parmesan Cheese
Tiramisu or Mini Cannolis
assorted bottled soft drinks, regular and diet or
freshly brewed Iced Tea

Build Your Own Buffet



2008 Entertaining with Sodexo Entrées Cookbook Winner,
Lemon Parmesan Chicken with White Wine Chive Sauce

BUILD YOUR OWN BUFFET

These menus are presented buffet style. Services include delivery in KCC, set up with linens on the buffet tables and clean up. Our catering department provides high quality plastic serveware as a standard for all of our events. Eco-friendly serveware or china is available upon request for a nominal charge. Please choose - One Salad, Two Entrées, two accompaniments, two desserts and two beverages for \$17.95 per person. Minimum group size of 15.

SALADS

Choose One from the Following:
Market House Salad with a choice of 3 dressings; Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing or Caesar Salad

Includes assorted dinner rolls with butter

POULTRY

Chicken Marsala
Grilled Chicken

BEEF

Braised Beef Sicilian
Caramelized Onion Meatloaf
Beef Stroganoff

PORK

Asian Marinated Pork Loin
with Honey and Soy Glaze

SEAFOOD

Broiled Salmon with Dill Butter
*add \$3.00 per person

VEGETARIAN

Vegetarian Lasagna
Stuffed Peppers with Herbed
Tomato Sauce

ACCOMPANIMENTS

Choose One from the Following:
Oven Herbed Roasted Potatoes
Garlic Mashed New Potatoes
Rice Pilaf
White Rice

Choose One from the Following:
Fresh Roasted Vegetable Medley
Lemon Garlic Broccoli
Sautéed Zucchini
Glazed Carrots
Fresh Green Beans
Variety of Seasonal Vegetables

DESSERTS

Choose Two from the Following:
Chocolate Layer Cake
Apple Crisp
Assorted Cookies and Brownies
Assorted Pies: Dutch Apple, Cherry or Pecan Pie

BEVERAGES

Freshly Brewed Aspreto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water

Choose Two from the Following:
Ice water station, Lemonade and freshly brewed Iced Tea

Hot Hors D'oeuvres



2006 Entertaining with Sodexo Appetizer &
Hors D'oeuvres Cookbook Winner, Maple Glazed Apple Rumaki

HOT HORS D'OEUVRES

From Platter to Passed

Our catering department provides high quality plastic or eco-friendly serveware as a standard for all of our events. **Eco-friendly serveware, china, waited or butlered service are available upon request** for a nominal charge. Services include delivery, set up with linen on service table and clean up. Minimum of 2 dozen per item.

CHICKEN

GATOR CAKES with BAYOU REMOULADE SAUCE	\$18.00/per dozen
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CHIPOTLE MAPLE BACON wrapped CHICKEN	\$18.50per dozen
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COCONUT CHICKEN with ORANGE DIPPING SAUCE	\$16.95per dozen
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GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE	\$18.75 per dozen
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PORK

PORK POT STICKERS with GARLIC SOY SAUCE	\$9.25per dozen
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MINI HAM BISCUITS with MUSTARD SAUCE	\$9.25per dozen
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SAUSAGE BITES with WHITE WINE and DIJON MUSTARD	\$9.25per dozen
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HAM and CHEESE PINWHEELS	\$9.75 per dozen
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Hot Hors D'oeuvres



2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres
Cookbook Winner, Brown Sugar Brie with Pecans

HOT HORS D'OEUVRES, continued

SEAFOOD

BACON WRAPPED SCALLOPS \$21.95per dozen

MINI CRAB CAKES with CAJUN REMOULADE SAUCE \$18.95per dozen

BEEF

CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME \$9.95 per dozen

MINI COCKTAIL MEATBALLS: \$9.95 per dozen
Choice of Swedish, Barbecue or Sweet & Sour

BEEF SATAY with SWEET & SPICY SAUCE \$16.95 per dozen

VEGETARIAN

SPANAKOPITA \$9.95per dozen

BROWN SUGAR BRIE with PECANS \$11.95 per dozen

MINI GREEK PIZZAS \$8.95 per dozen

FRIED or BAKED MINI EGG ROLLS with SPICY DIPPING SAUCE \$8.75 per dozen

Cold Hors D'oeuvres



2006 Entertaining with Sodexo Appetizer &
Hors D'oeuvres Cookbook Winner, Cool Salmon Canapés

COLDHORS D'OEUVRES

Our catering department provides high quality plastic or eco-friendly serviceware as a standard for all of our events. Eco-friendly serviceware, china, waited or butlered service are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up. Minimum order of 3 dozen.

ASSORTED FINGER SANDWICHES with two of the FOLLOWING: WHITE, WHEAT or SILVER DOLLAR ROLLS Ham Salad, Chicken Salad, Tuna Salad and Egg Salad	\$8.95 per dozen
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PROSCIUTTO WRAPPED MELON with DIJON DIPPING SAUCE	\$19.50 per dozen
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COOL SALMON CANAPÉS	\$22.25 per dozen
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CUCUMBER ROUNDS with FETA and TOMATO	\$12.00per dozen
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CROSTINI with SPICY MANGO SHRIMP SALSA	\$13.50per dozen
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SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA	\$8.95 per dozen
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GOURMET DIPS

Our catering department provides high quality plastic or eco-friendly serviceware as a standard for all of our events. **Eco-friendly serviceware, china and attendant are available upon request for a nominal charge.** Services include delivery in KCC, set up with linen on service table and clean up.

HOT DIPS

Trays serves 15-20

Warm Parmesan Artichoke Dip with Bagel or Pita Chips \$17.95 per tray

Spinach and Crab Dip with Baguette Rounds \$21.95 per tray

COLD DIPS

Trays serve 15-20

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips \$15.95

Tortilla Chips with Guacamole and Salsa \$9.95

SAVORY CHEESECAKES

Sold by the Cheesecake and Torte. All Served with Crackers and Baguette Rounds

Roasted Vegetable Cheesecake – serves 15 - 20 guests \$39.95 each

Crawfish Remoulade Cheesecake – serves 15 - 20 guests

Savory Pesto and Sun Dried Tomato Torte – serves 50 - 75 guests

Displays and Carving Stations



DISPLAYS AND CARVING STATIONS

Our catering department provides high quality plastic serviceware or eco-friendly serviceware as a standard for all of our events. **Eco-friendly serviceware, china and attendant are available upon request for a nominal charge.** Services include delivery in KCC, set up with linen on service table and clean up.

COLD DISPLAYS

Medium(15-25), Large (25-50) Trays under 15 will be charged \$2.25 per person

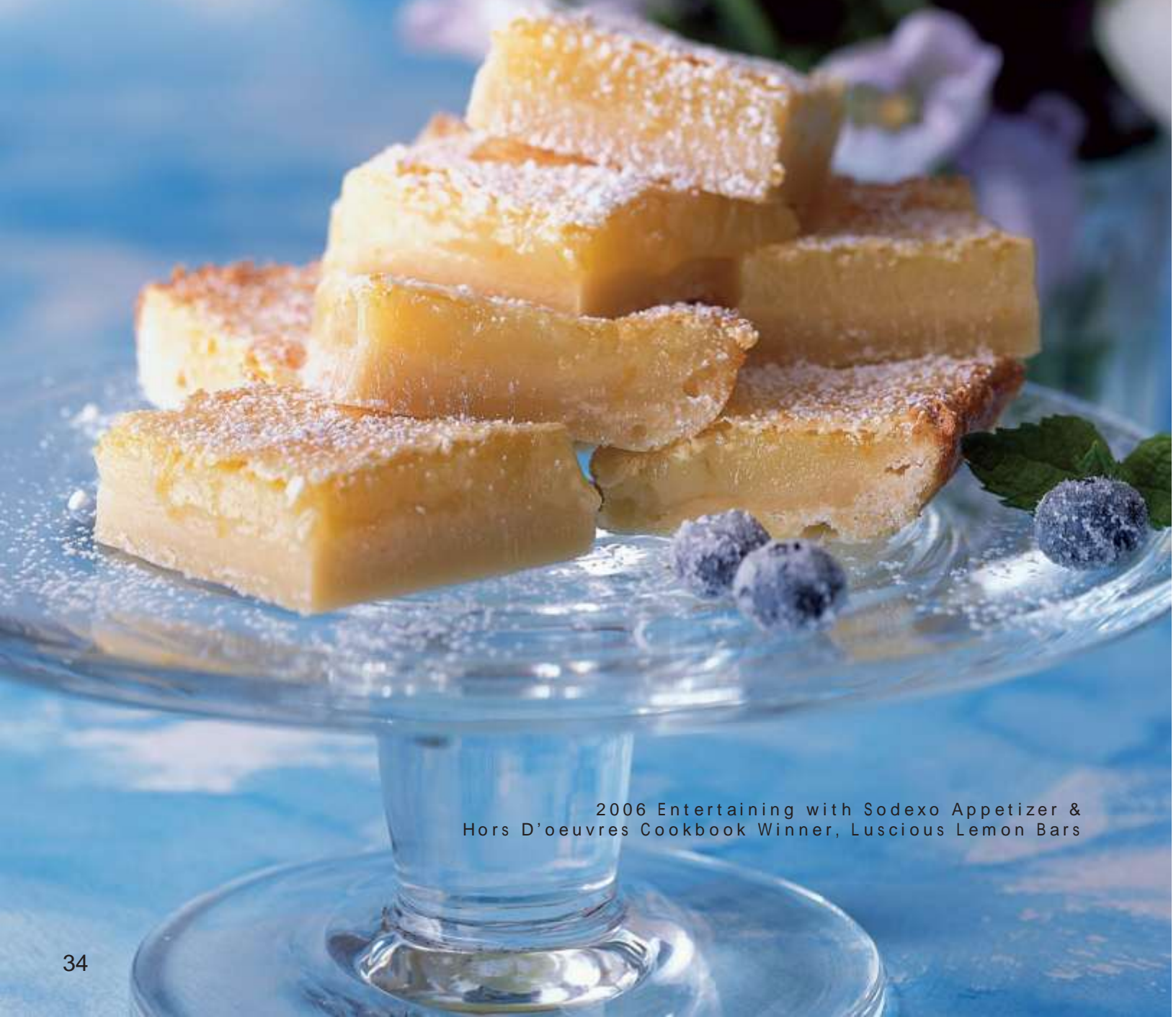
Farm Fresh Crudités with Ranch Dip	\$30.95 Medium \$59.25 Large
Seasonal Cubed Fresh Fruit	\$30.95 medium \$59.25 Large
Domestic Cheeses Tray/Display with Crackers	\$30.95 medium \$59.25 Large
Antipasto Platter Tray/Display with Crackers and/or Baguette Rounds	\$39.00 Medium \$59.95 Medium \$59.00

CARVING STATIONS

All Carved Items are sold Per Person, Carved by a Uniform Chef and served with Assorted Mini Rolls or Baguettes and Appropriate Condiments.

Roast Breast of Turkey with Cranberry and Orange Mayonnaise and Creamy Dijon Mustard	\$6.95 per person
Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce	\$9.95 per person
Mustard Apricot Glazed Ham with Honey Mustard Sauce	\$6.95 per person
Roast Beef with Horseradish Cream and Roasted Garlic Au Jus	\$6.95 per person
Roast Pork Loin with Chipotle Mayonnaise	\$6.95 per person

Sweet and Salty




2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres Cookbook Winner, Luscious Lemon Bars

SWEET and SALT Y

Our catering department provides high quality plastic or eco-friendly serviceware as a standard for all of our events. **Eco-friendly serviceware, china and attendant are available upon request for a nominal charge.** Services include delivery in KCC, set up with linen on service table and clean up.

ASSORTED HOME STYLE COOKIES	\$4.25 per dozen
Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, or Double Chocolate with White Chips	
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BROWNIES	\$12.95 per dozen
Cream Cheese, Plain, Blondie, Fudge or M&M's	
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GOURMET DESSERT BARS	\$11.45 per dozen
Luscious Lemon Bar, , Cran Scotch Bar, Raspberry Almond Bar, Goey Chocolate Peanut Butter Bar or Chocolate Chess Bar	
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ASSORTED MINI PETIT FOURS and PASTRIES	\$1.50 each
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ASSORTED MINI CANDY BARS	\$2.95 (4 per person)
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MULTI-GRAIN BARS and GRANOLA BARS	\$1.25 each
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INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS	\$1.00 each
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MIXED NUTS with or without PEANUTS	\$14.75 by the pound
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TRAIL MIX	\$11.50 by the pound
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SHEET CAKES	
Half sheet 2 layer filled serves 40-50	\$55.00 each
Full sheet two layer one filling serves 80-100	\$99.00 each
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ICE CREAM SUNDAE BAR	\$4.95 per person
15 guest minimum	
Choice of Two Ice Cream Flavours: Chocolate, Vanilla, Strawberry	
Choice of Two Sauces: Chocolate, Strawberry or Carmel	
Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, M&M's.	
Maraschino Cherries and Whipped Topping are included.	



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

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.

Reserving a Location

Whether the event is to take place on or off campus, you need to have a confirmed reservation for the location. You can arrange this by contacting the coordinator of events at 708-209-3091

Booking/Planning an Event

Contact the catering at least 14 days before the event at 708-209-3091

Campus Billing Procedure

Food Service Request Forms require the signatures of the Account Control Officer, Administrative approval and budget approval BEFORE THE EVENT.

Payment

All catered functions must be secured by payment before they occur. Type of payment include Visa, MasterCard, American Express, Cash, Check, Purchase Orders, Departmental Accounts and Foundation Account Numbers and are all valid payment methods. Non-University, Non-College, Venue and Non-School related groups are required to make a deposit of 75% two weeks prior to the event with the balance due on the day of the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.

Non-University groups are subject to 18% gratuity and sales tax (9.5 %) for all food events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event.

Delivery Fees

There is no delivery fee for catering services held within the KCC building. Deliveries outside the building will be subject to a \$10.00 delivery fee

Service Staff

To ensure that your event is a success, our catering staff will be provided for all served meals and some buffets. If additional time is needed, a fee of \$23.00 per hour, per attendant, will apply. To ensure that your event is a success attendants may be required. When attendants are needed, services are at an additional charge of \$23.00 per hour, per server, with a minimum of four hours.

Catering Equipment

As the host of the catered 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 a replacement cost. For very large events, specialty equipment may need to be rented at an additional charge.

China Charges

Our Catering Department provides high quality plastic products or an eco-friendly service-ware unless otherwise requested or noted.

We offer china service for any event at an additional charge.

Full Meal Service and Silverware	\$ 1.75 per guest
Coffee or Beverage China Service	\$ 1.00 per guest
Full Bar Glass Service	\$ 1.00 per guest

Floral Charges

We will be happy to order, receive, and handle floral arrangements for you. For decorative requests, an additional fee will be determined in accordance with your specific needs.

Linens and Skirting

We will provide linens for food and beverage tables at no charge. If you would like linen to be placed on guests tables for receptions, breaks, meeting tables and boxed lunches, there will be a fee for each tablecloth. Other tables may be skirted and covered at \$4.00 tablecloth and \$25.00 per skirt. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup. Specialty linens are available upon request for an additional charge.





CONCORDIA UNIVERSITY CHICAGO