Mansion Catering Guide

REHEARSAL DINNER
Served buffet style

Each Selection Includes:
> Choice of Cookies, Brownies, Lemon Bars or Apple Bars
> Water, Iced Tea, Hot Tea and Coffee
> China Dinnerware

ITALIAN FEAST
Penne pasta with tomato vodka sauce and grilled Italian sausage; fettuccine alfredo with grilled chicken;
farfalle pasta with sun dried tomatoes, broccoli, and extra virgin olive oil; all served with Caesar salad,
garlic bread and fresh parmesan cheese

FIESTA BAR
Chicken fajitas served with warm flour tortillas, Spanish rice, peppers and onions, black beans, corn fiesta,
tortilla chips, salsa and all of the traditional fajita toppings.

ILLINI BBQ
Deluxe sandwich rolls, pulled pork BBQ and pulled chicken BBQ, corn on the cob, baked beans, potato
salad, coleslaw, potato chips and relish tray with pickles, onions and condiments

ALLERTON COOKOUT
Deluxe Sandwich Rolls, Choice of Two: Hamburgers, Hot Dogs, Brats or Grilled Chicken Breast, Cheese
Tray, Corn on the Cobb, Baked Beans, Pasta Salad, Slaw, Chips, Relish tray with Lettuce, Tomatoes, Pickles,
Onions and Condiments

Upgrade your dinner to include a 2-hour beer, wine, and soda host bar, or offer a cash bar.
HORS D’OEUVRES
Served butler style or as an action station

HOT HORS D’OEUVRES

- Spanakopita
- Assorted Mini Quiches
- Egg Rolls
- Stuffed Mushroom Caps
- Baked Brie with Raspberries and Almonds
- Mini Crab Cakes with Aioli
- Cider Braised Chorizo on Toast Rounds
- Chicken Sate with Peanut Sauce
- Mini Beef Wellingtons
- Bacon Wrapped Sea Scallops

COLD HORS D’OEUVRES

- Cucumber Rounds with Boursin Cheese and Sun Dried Tomatoes
- Prosciutto Wrapped Asparagus Spears
- Fresh Tomato and Basil Bruschetta
- Fresh Mozzarella and Basil with Cherry Tomato
- Baby Red Potatoes Stuffed with Sour Cream and Chives
- Fresh Vegetable Crudité with Dip
- Imported and Domestic Cheeses and Assorted Crackers
- Fresh Fruit with Caramel Dip
- Shrimp Cocktail
DINNER
Served butler style

Each Selection Includes:
> Roll and Butter
> Water, Iced Tea, Hot Tea and Coffee
> China Dinnerware
> Three Votive Candles on each Dinner Table

SALADS (choose one)
- Romaine Lettuce with Sliced Tomato, Cucumber, Croutons and Creamy Italian Dressing
- Baby Spinach with Red Onions, Mandarin Oranges, Bacon and Poppy Seed Dressing
- Spring Greens with Sun Dried Tomato, Cranberries, Feta Cheese and Balsamic Vinaigrette Dressing
- Caesar Salad

ENTRÉES (choose two meats and one vegetarian) – Children’s meal available upon request
i. BEEF
   - Center Cut Grilled Sirloin
   - Filet of Beef Tenderloin with Veal Demi-Glace
   - Hand Cut Grilled Rib-eye Steak
   - Roasted Beef Tenderloin with Red Wine, Chocolate and Rosemary Sauce

ii. PORK
   - Herb Crusted Pork Loin
   - Bourbon Marinated Pork Medallions
   - Pork Medallions in a Port Wine Mushroom Sauce Roasted Pork with Apples and Sage

iii. SEAFOOD
   - Lemon and Bourbon Glazed Pacific Salmon
   - Butter Baked Salmon Fillet with Dill Sauce
   - Tortilla Crusted Tilapia with Chipotle Lime
   - Pecan Crusted Tilapia

iv. POULTRY
   - Caribbean Jerk Grilled Chicken Breast
   - Boursin Cheese and Spinach Stuffed Chicken Breast with a Gourmet Sauce
   - Apple and Almond Stuffed Chicken Breast
   - Chicken Marsala

v. VEGETARIAN
   - Stuffed Portobello Mushroom Cap
   - Couscous Stuffed Acorn Squash
   - Eggplant Stuffed with Lentils, Rice and Fresh Vegetables

For information contact our Sales Team at 217-333-3287 or allertonevents@illinois.edu.
STARCH (choose one)
  • Roasted Garlic Mashed Potatoes
  • Roasted Red Potatoes
  • Smashed Yukon Gold Potatoes
  • Rice Pilaf

VEGETABLE (choose one)
  • Sautéed Green Beans
  • Honey Glazed Carrots
  • Grilled Asparagus
  • Roasted Root Vegetables

LATE NIGHT SNACK

Assorted Gourmet Popcorn
  S’mores with Fire-pit
  Jumbo Soft Pretzels and Cheese and Mustard Sauces
  Sliders
  Pizza
  Nacho Bar
BAR SELECTIONS

BEER
Domestic
• Bud Light
• Miller Lite
Premium
• Sam Adams
• Heineken
• Pale Ale

WINE
Red Wine
• Cabernet
• Merlot
• Pinot Noir
White Wine
• Chardonnay
• Moscato
• Riesling
• Pinot Grigio
• Sauvignon Blanc

LIQUOR
• Canadian Club / Jack Daniels / Jim Beam
• Dewar’s
• Titos / Absolute
• Captain Morgan / Bacardi
• Jose Cuervo
• Tanqueray Gin / Seagram’s 7
• Vermouth
• Amaretto
• Kahlua
• Bailey’s

SODA

CHAMPAGNE TOAST

Choose from...

5-Hour Full Host Bar
5-Hour Beer, Wine and Soda Host Bar
5-Hour Cash Bar (bartender and set-up fee)
BRAKFAST
Served buffet style

Each Selection Includes:
   > Coffee, Hot Tea, Milk, Orange Juice, Water
   > China Dinnerware

CONTINENTAL BREAKFAST
   • Assortment of Chef’s Choice Pastries
   • Seasonal Fresh Fruit Bowl
   • Yogurt and Granola
   • Cereal

TRADITIONAL BRUNCH
   • Challah French Toast with Powdered Sugar, Maple Syrup and Whipped Cream
   • Vegetable Egg Frittata
   • Hash Brown Casserole with or without Sausage
   • Seasonal Fresh Fruit
   • Freshly Baked Breakfast Breads
   • Warm Fruit Crisp

Upgrade your breakfast to include a mimosa/bloody mary bar.