Special Events Catering Guide

BREAKFAST BUFFETS

Each Selection Includes:
> Assortment of Chef’s Choice Pastries
> Oatmeal or Cold Cereal
> Seasonal Fresh Fruit
> Yogurt and Granola
> Water, Juice, Hot Tea and Coffee

BREAKFAST BUFFET (choose one)
- Scrambled Eggs
- Biscuits and Sausage Gravy
- Pancakes with Warm Syrup
- French Toast with Warm Syrup

BREAKFAST EXTRAS
- Egg Frittata
- Sliced Honey Cured Ham
- Crisp Bacon
- Country Sausage
- Hash Browns

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

Cooked-to-Order Omelet Station available upon request for an extra fee.

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

For information contact our Sales Team at 217-333-3287 or allertonevents@illinois.edu.
LUNCH BUFFETS

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

THE BUTCHER BLOCK
  Sliced roast beef, ham, turkey, cheese tray with an assortment of bread and rolls, potato chips, relish tray
  with lettuce, tomatoes, pickles, onions, and condiments, and a choice of two salads: fruit salad, coleslaw,
  or potato salad

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 or pulled chicken BBQ, corn on the cob, baked beans, potato salad,
  coleslaw, potato chips, and relish tray with pickles, onions, and condiments

ITALIAN BEEF
  Italian beef on hoagie rolls, grilled peppers and onions, with potato chips, coleslaw, and macaroni salad

ALLERTON EXPRESS
  Chef’s choice of two soups, mixed greens, grilled chicken with a variety of toppings, two dressing
  selections, pasta salad, and Chef’s choice deli salad served with warm rolls and butter

HEART SMART
  Mixed spring greens with balsamic vinaigrette dressing, lemon grilled chicken breast, sautéed seasonal
  vegetables, white rice and angel food cake with mixed berries

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DINNER BUFFETS

Each Selection Includes:
> Roll and Butter
> Water, Iced Tea, Hot Tea and Coffee
> China Dinner Ware and Polyester Linen

SALADS (choose one)
- Mixed Greens with Assorted Dressings
- Spinach Salad with Poppy Seed Dressing
- Seasonal Fresh Fruit Salad
- Caesar Salad
- Garden Pasta Salad
- Potato Salad
- Coleslaw
- Macaroni Salad

ENTRÉES (choose two) – Vegetarian options available upon request
- Italian Meat Lasagna
- Marinated Grilled Chicken Breast
- Pork Loin with Port Wine and Mushrooms
- Baked Salmon with Lemon and Butter
- Sliced Roast Beef with Au Jus
- Tortilla Encrusted Tilapia
- Eggplant Parmesan
- Sliced Roast Turkey
- Beef Stroganoff with Egg Noodles

STARCH (choose one)
- Wild Rice Pilaf
- Baked Potato
- Au Gratin Potatoes
- Garlic and Herb Mashed Potatoes
- Herb Roasted Red Skin Potatoes
- Baked Macaroni and Cheese

DESSERTS (choose one)
- Lemon Bars
- Apple Crisp
- Cherry Cobbler
- Chocolate Mint Pie
- Chocolate Turtle Brownies

VEGETABLE (choose two)
- Seasoned Vegetable Melody
- Roasted Root Vegetables
- Sautéed Green Beans with Garlic
- Broccoli with Julienne Red Peppers
- Honey Glazed Baby Carrots
- Sweet Peas with Mushrooms
- Corn O’Brien
- Cauliflower with Cheese Sauce

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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 Vegetable Crudités with Dip
- Imported and Domestic Cheeses and Assorted Crackers
- Fresh Fruit with Caramel Dip
- Shrimp Cocktail
BAR SELECTIONS

BEER

Domestic
• Bud Light
• Coors Lite

Premium
• Sam Adams
• Corona
• 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...

2-Hour Full Host Bar
2-Hour Beer, Wine and Soda Host Bar
Cash Bar (bartender and set-up fee)