Tent 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

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
• Garden Pasta Salad
• Potato Salad
• Coleslaw
• Macaroni Salad

ENTRÉES (choose two meats and one vegetarian) – Children’s meal available upon request
  i. BEEF
    • Beef Stroganoff with Egg Noodles
    • Sliced Roast Beef with Au Jus
  ii. PORK
    • Pork Loin with Port Wine and Mushrooms
    • Italian Meat Lasagna
  iii. SEAFOOD
    • Baked Salmon with Lemon and Butter
    • Tortilla Encrusted Tilapia
  iv. POULTRY
    • Marinated Grilled 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
- Baked Macaroni and Cheese
- Wild Rice Pilaf
- Au Gratin Potatoes

VEGETABLE (choose one)
- Sautéed Green Beans
- Honey Glazed Carrots
- Seasoned Vegetable Medley
- Roasted Root Vegetables
- Corn O’Brien
- Broccoli with Julienne Red Peppers
- Sweet Pea with Mushrooms
- Cauliflower with Cheese Sauce

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
• 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...
- 5-Hour Full Host Bar
- 5-Hour Beer, Wine and Soda Host Bar
- Cash Bar (bartender and set-up fee)
BREAKFAST
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.