Conference Catering
BREAKFAST BUFFETS

$12/person

BREAKFAST BUFFET OPTIONS—CHOOSE 1
¬ Scrambled Eggs
¬ Biscuits and Sausage Gravy
¬ Pancakes with Warm Syrup
¬ French Toast with Warm Syrup

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 EXTRAS (+$2/person)
¬ Egg Frittata
¬ Sliced Honey Cured Ham
¬ Crisp Bacon
¬ Country Sausage
¬ Hash Browns

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

One choice is included in the Day Meeting Package (DMP) and Half Day (HDMP) rates.

Each selection includes:
- Choice of cookies, brownies, lemon bars or apple bars
- Water, iced tea, hot tea and coffee

LUNCH BUFFET OPTIONS—CHOOSE 1

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

- **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
EXPRESS LUNCHES

Upgrade your lunch experience for an extra $2/person with our Express Lunches.

Our signature specialty sandwiches can be prepared to suit your event and can also be packaged to go with you. Limited time for lunch? Your Express Lunches can be pre-set to keep your program on time.

Each selection includes:
- Chips
- Side salad
- Dessert
- Water, iced tea, hot tea and coffee

EXPRESS LUNCH OPTIONS

- **ALBUQUERQUE CHICKEN**
  Marinated chicken breast with lettuce, tomato, salsa, sour cream and black olives on a multigrain roll

- **BISTRO GRILL**
  Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread

- **GRILLED VEGETABLE BAGUETTE**
  Grilled vegetables with fontina cheese on a baguette

- **GRILLED PORTOBELLO ON FOCACCIA**
  Grilled portobello mushroom with provolone cheese on focaccia bread

- **SWEET BEEF**
  Roast beef with caramelized onion and Dijon mayonnaise on a baguette

- **TURKEY CHEDDAR WRAP**
  Turkey and cheddar with horseradish cream cheese in a flour tortilla
DINNER BUFFETS

$27/person
Dinner Buffets include a choice of 1 salad, 2 entrées, 1 starch, 2 vegetables and 1 dessert.
You may add a carved 3rd entrée to the buffet for an additional $6/person.

All buffets include:
► Freshly baked rolls with butter
► Water, iced tea, hot tea and coffee

DINNER BUFFET SELECTIONS

SALAD—CHOOSE 1
► 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 2
► Chicken Marsala
► 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
Ask about our vegetarian options

STARCH—CHOOSE 1
► Wild Rice Pilaf
► Baked Potato
► Au Gratin Potatoes
► Garlic and Herb Mashed Potatoes
► Herb Roasted Red Skin Potatoes
► Baked Macaroni and Cheese

VEGETABLE—CHOOSE 2
► Seasoned Vegetable Medley
► Roasted Root Vegetables
► Sautéed Green Beans with Garlic
► Broccoli with Julienne Red Peppers
► Honey Glazed Baby Carrots
► Sweet Peas with Mushrooms
► Corn O’Brian
► Cauliflower with Cheese Sauce

DESSERTS—CHOOSE 1
► Lemon Bars
► Apple Crisp
► Cherry Cobbler
► Chocolate Mint Pie
► Chocolate Turtle Brownies
PLATED DINNERS

For events that merit a formal experience, we highly recommend a plated dinner. Prices as marked.

Each entrée selection includes:

- Salad
- Starch
- Vegetable
- Dessert
- Freshly baked rolls with butter
- Water, iced tea, hot tea and coffee

PLATED DINNER OPTIONS

BEEF

- Filet Mignon
  Beef tenderloin fillet with demi-glace...............................................................mkt price/person
- Roast Top Round of Beef
  Sliced roast top sirloin carved and served with au jus..........................................$32/person

POULTRY

- Boursin Stuffed Chicken Breast
  Boneless breast of chicken stuffed with spinach and Boursin cheese..........................$30/person
- Chicken Cordon Bleu
  Boneless breast of chicken rolled with imported ham and Swiss cheese.......................$30/person
- Rosemary Chicken
  Breast of chicken with rosemary and garlic..............................................................$30/person
- Italian Chicken
  Boneless breast of chicken seasoned with Italian marinade........................................$30/person
- Chicken Tetrazzini
  Tender strips of chicken breast and Parmesan cream sauce tossed with sherry
  marinated mushrooms and angel hair pasta, baked with garlic bread crumbs..................$30/person

PORK

- Southwestern Glazed Pork Loin
  Carved pork loin served with a zesty chipotle pepper sauce......................................$31/person
- Pork Tenderloin
  Sliced tenderloins of pork dressed with a Kahlúa cream sauce.....................................$31/person
- Herb Crusted Pork Loin
  Oven roasted pork loin encrusted with fresh herbs from Allerton Park..........................$31/person
PLATED DINNERS...continued

LAMB

¬ Lamb Chops
Broiled lamb chops served with mint jelly..........................................................$33/person
¬ Roast Leg of Lamb
Boneless roast leg of lamb served with lavender, rosemary and garlic.........................$33/person

SEAFOOD

¬ Shrimp Scampi
Shrimp sautéed with fresh herbs and garlic served over angel hair pasta......................$31/person
¬ Chilean Sea Bass with Salsa
Tender sweet sea bass grilled and topped with fresh tomato salsa..................................$32/person
¬ Broiled Salmon with Dill Butter
Salmon fillet broiled and served with dill butter.........................................................$32/person
¬ Ahi Tuna
Ahi tuna grilled and served with pineapple mango salsa............................................mkt price/person
¬ Maryland Crab Cakes
Mouthwatering Maryland lump crab cakes...............................................................$31/person
¬ Garlic Orange Chili Shrimp
Shrimp stir-fry with Asian vegetables, ginger, garlic and green onions
in a garlic orange chili sauce ..................................................................................$31/person
¬ Panko Encrusted Tilapia
Baked tilapia fillet encrusted with fresh herbs and panko bread crumbs.....................$31/person

VEGETARIAN

¬ Vegetable Napoleon
Vegan napoleon of portobello mushroom, eggplant, peppers, zucchini and yellow squash..........................................................$30/person
¬ Chèvre, Orzo and Basil Stuffed Portobello
Portobello mushroom caps stuffed with chèvre cheese, tri-colored orzo and fresh basil.................................................................$30/person
¬ Vegetarian Lasagna
Lasagna noodles layered with fresh ricotta, mozzarella and Parmesan cheeses topped with marinara sauce.................................$30/person
¬ Eggplant Parmigina
Lightly breaded sliced eggplant covered with marinara sauce and Parmesan cheese.$30/person
¬ Vegetable Stir-Fry
Seasoned fresh vegetable and tofu slices stir-fried with garlic and ginger..................$30/person
BREAK REFRESHMENTS

One choice per break time is included in the Day Meeting Package (DMP) rate.

All breaks include:

- Water, iced tea, hot tea and coffee
- Addition of fruit juice for morning breaks
- Addition of assorted sodas for afternoon breaks

MORNING BREAK OPTIONS—CHOOSE 1

- Sliced Warm Coffee Cake with Fresh Berries and Whipped Cream
- Hot Cinnamon Rolls with Cream Cheese Frosting
- Fresh Fruit Tray with Caramel Sauce
- Assorted Muffins and Pastries
- Assorted Sliced Bagels with Whipped Butter and Cream Cheese

AFTERNOON BREAK OPTIONS—CHOOSE 1

- Assorted Freshly Baked Cookies and Apple Bars
- Lemon Bars and Brownies
- Fresh Vegetable Crudités with Ranch Dressing
- Mixed Nuts and Pretzels
- Warm Soft Giant Pretzels with Cheese and Mustard Dipping Sauces
- Party Mix and Miniature Candy Bars
- Chips and Salsa with Mexican Layer Dip
- Gourmet Popcorn
- Fresh Fruit Tray with Caramel Sauce
- Granola and Candy Bars
HORS D’OEUVRES

Any of our hors d’oeuvres may be added to any event for an additional fee.

HOT HORS D’OEUVRES

☞ Assorted Mini Quiches .......................................................... $2.75/person
☞ Chicken Saté with Peanut Sauce ........................................... $3.75/person
☞ Spanakopita ........................................................................ $3.50/person
☞ Fried Chicken Tenders ......................................................... $3.75/person
☞ Mini Smoked Quesadillas ..................................................... $3.75/person
☞ Lightly Breaded Jalapeño Peppers Stuffed with Cream Cheese $3.75/person
☞ Egg Rolls .............................................................................. $3.50/person
☞ Stuffed Mushroom Caps ....................................................... $3.50/person
☞ Baked Brie with Raspberries and Almonds ............................ $3.50/person
☞ Crab Rangoon ....................................................................... $3.75/person
☞ Mini Crab Cakes with Aioli ................................................... $3.50/person
☞ Butternut Squash and Smoked Gouda Wrapped in Pastry ....... $3.95/person
☞ Cider Braised Chorizo on Toast Rounds ................................. $3.75/person
☞ Mini Beef Wellingtons .......................................................... $5.50/person
☞ Bacon Wrapped Sea Scallops .............................................. $5.50/person

COLD HORS D’OEUVRES

☞ Fresh Tomato and Basil Bruschetta ...................................... $3.25/person
☞ Cucumber Rounds with Boursin Cheese and Sun Dried Tomatoes $1.75/person
☞ Prosciutto Wrapped Asparagus Spears ................................... $3.25/person
☞ Tortellini Skewers with Cream Dill Sauce .............................. $2.95/person
☞ Imported and Domestic Cheeses and Assorted Crackers ......... $3.50/person
☞ Fresh Fruit Skewers with Caramel Dip ................................... $3.50/person
☞ Fresh Vegetable Crudités with Dip ......................................... $2.95/person
☞ Shrimp Cocktail .................................................................... $4.50/person
☞ Asparagus and Asiago Cheese in Phyllo Pastry ....................... $2.95/person
BAR SERVICE

A cash or host bar may be selected for your event, fully stocked with call brands. Premium or cordial brands of liquor may be provided upon request, for an additional fee. Champagne also provided upon advanced request. Butler-served wine or champagne may be selected for an additional $25/hr/server.

HOST (OPEN) BAR

➤ $8 - $10/hr/person

CASH BAR (requires a bartender for $25/hr; 2 hr minimum plus bar set up fee)

➤ Domestic Beer .................................................................................................................. $3/each
➤ Premium Beer .................................................................................................................. $4/each
➤ Wine by the Glass ............................................................................................................ $5/each
➤ Mixed Drinks ................................................................................................................... $6/each
➤ Champagne Toast ........................................................................................................... $3/glass
CATERING SERVICE SPECIFICS

You are encouraged to schedule an appointment (by phone or in person) to discuss your catering needs. Call or e-mail our Catering Director at 217.333.3287 x 134 or allertoncatering@illinois.edu.

CONFIRMATION & GUARANTEES
All final arrangements (final guest count, exact times, menu selections and room set up) must be made with the Catering Department at least 21 days prior to your event. After that date, the count may be increased, but not decreased. If we do not receive a guaranteed count or menu selections by the deadline, the most current estimated count will become the guarantee and we will make menu selections on your behalf. After final details are arranged, you will be sent a Banquet Event Order to be signed and returned at least 7 days before your event.

CANCELLATIONS
If cancelation of your event becomes necessary, you must notify us in writing by e-mail or U.S. mail at least 90 days prior to your scheduled event to avoid charges. Events canceled less than 90 days prior to event date will be billed 75% of estimated catering fees.

BILLING
All catered events will be billed based on the greater of the guaranteed guest count or the actual guest attendance. Invoices are sent within 30 days after the event and are due in full within 30 days of invoice date. Late fees may apply for delinquent payments. All food and beverage is subject to an 18% service charge and state sales tax (currently 6.25%). If your organization is tax exempt, please provide your Federal Tax Identification number and proof of tax exempt status prior to your event.

SPECIAL/CUSTOM MEALS
Ask our Catering Director about other options and any special needs that your group may require. Our culinary staff is happy to create custom menus (for example: sustainable and/or organic) for your event for an additional fee. We can make meals using local products that are free of pesticides, hormones and antibiotics. Some items may be limited based on availability.

ALCOHOL
All alcoholic beverages will be purchased from Allerton and served by Allerton staff. As a unit of the University, liquor service at Allerton will be in compliance with all applicable sections of the University Policy and Regulations found in the University’s Campus Administrative Manual, Section VIII-10.

LINENS & SKIRTING
We will provide linens and skirting for meeting and food/beverage service tables at no charge. Upon request, linens can also be placed on guest tables for receptions, breaks and boxed lunches at no charge. Extra, non-food tables (1” thick or less) may be clothed and skirted for an additional fee of $5/tablecloth and $10/skirt. Specialty linens are available upon request for an additional fee and must be reserved at least 21 days prior to your event.

FLORAL/OTHER ARRANGEMENTS
We will be happy to order, receive and handle specific floral and/or other related arrangements for your event, for an additional fee.
CATERING SERVICE SPECIFICS...continued

CATERING EQUIPMENT
You are responsible for the equipment provided for the service at your event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. Specialty equipment may need to be rented for especially large events. We can arrange this for you, for an additional fee.

ATTENDANTS
To ensure a successful event, catering staff will be present for all served meals and buffets for 2 hours of service. If additional time is required, a fee of $20/attendant for a 2 hour minimum will be applied. We highly recommend 1 attendant for every 35 guests for all receptions, breaks and buffets; and 1 attendant for every 25 guests for all plated meals.

OUTSIDE FOOD & FOOD REMOVAL
No outside food/beverage is allowed at Allerton. Due to health regulations, excess food and beverage served at Allerton events cannot be removed from the premises.

Allerton is a smoke-free facility | Prices subject to change