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# Catering

Sodexo Food Services  
Benedictine University  
5700 College Road  
Lisle, IL 60532  
630-829-6382  
630-829-6380

Prices quoted in this guide are for Benedictine University sponsored events.



# Welcome

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From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a high quality, diverse, service-oriented staff and a wide range of resources available from our international network.

As a catering service, our goal is to exceed your expectations! Our trained, professional staff is dedicated to providing the highest level of catering services.

This guide is a starting point, to provide you with an unforgettable experience. Our General Manager and Catering Supervisor are ready to customize and create whatever is required.

We look forward to the opportunity to work with you!





# Planning Your Event

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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 Date and Location**

Faculty and Staff, please reserve your event space on the Space Reservation Home page at: [www.ben.edu/spaceres/](http://www.ben.edu/spaceres/).

## **Fill Out a Request for Food Service Form**

A request for food service form is available on the Benedictine website. All required fields must be filled in at the time of the request. E-mail the request to #Food Services. If you are not sure of your menu selection please contact the Catering Department at 630-829-6382 and we will be pleased assist you.

## **Contact the Catering Office**

At least ten days before the event, contact the catering office. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs.

## **Event Confirmation and Guarantees**

A guaranteed count is required two business days before your catered event. You will be invoiced for your guaranteed or actual count whichever is greater.

## **Delivery Fees**

There is no delivery fee for catering services held within Krasa Center. Deliveries outside the building will be billed a \$10.00 delivery fee. Deliveries outside of Krasa Center requesting china will be billed a \$3.00 per person handling fee.

## **Alcohol Policy**

All alcoholic beverages must be served by our personnel, and consumed in designated areas. Sodexo reserves the right to refuse service of alcoholic beverages to any person.


All personnel have completed the TIPS Training Program for Service. Benedictine employees must sign and submit a BU Alcohol Event Registration form to the Executive Director of Operation.

## **Alcohol Service/Policy**

A full bar setup at a dinner or reception will be charged on a per person basis. All necessary bar items are included in this price. The charge for a bartender is an additional \$25 per hour (3 hour minimum).

## **Food Removal Policy**

Due to health regulations, excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.





# A Great Start

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## BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.

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### THE ALL-AMERICAN

**\$2.95 per person**

A pastry basket of assorted mini danishes, mini muffins and bagels.

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### FANTASTIC TOUCH

**\$3.95 per person**

A pastry basket of assorted mini danishes, mini muffins and bagels, paired with a selection of bottled juices.

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### BENEDICTINE FAVORITE

**\$4.95 per person**

A pastry basket of assorted mini danishes, mini muffins, bagels and a bottled juice assortment. Served with a seasonal sliced fresh fruit tray.

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### EAGLE EYE-OPENER

**\$5.50 per person**

A pastry basket of assorted mini danishes, mini muffins, bagels and fresh baked cinnamon rolls. Served with assorted chilled juices, flavored yogurts and a seasonal sliced fresh fruit tray.

# Lunch Time

## EXPRESS LUNCHES

Our signature specialty sandwiches and salads can be prepared to compliment your event. We package these to go with you, or they can be preset along with beverages and dessert to keep your program on time.

### GOURMET BOX LUNCHES \$7.19

Includes: your choice of turkey, ham, tuna salad, roast beef or chicken salad, provolone and/or American cheese on a hoagie roll or croissant; fruit cup, individual bag of chips, gourmet cookie and a bottled water or soda.

### SWEET BEEF \$7.19

Roast beef with caramelized onion and dijon mayonnaise on a baguette served with a side salad, individual bag of chips, gourmet cookie, and a bottled beverage.

### TURKEY CLUB ON CIABATTA \$7.19

Oven roasted turkey breast, crisp bacon, cheddar cheese, romaine lettuce, fresh tomato slices, and mayonnaise on a bakery fresh ciabatta roll served with a side salad, individual bag of chips, gourmet cookie, and a bottled water or soda.

### CHICKEN CAESAR WRAP \$7.19

Crisp romaine lettuce topped with grilled chicken breast, caesar dressing and finished with parmesan cheese. Wrapped in a fresh flour tortilla and served with a side salad, bag of chips, gourmet cookie and a bottled water or soda

### BUFFALO CHICKEN WRAP \$7.19

Chicken tossed in a spicy sauce and served with romaine lettuce in a fresh flour tortilla spread with a creamy blue cheese dressing accompanied by a salad of the day, bag of chips, gourmet cookies and a bottled beverage.

### LITTLE ITALY \$7.19

Salami, ham, bologna, provolone, sliced tomato, lettuce, and onion on a french roll. Served with a side salad, bag of chips, gourmet cookie, and a bottled water or soda.

### BISTRO GRILL \$7.19

Herb grilled chicken breast with cheddar cheese, tomato, lettuce and creamy honey mustard served in a flour tortilla shell and accompanied by a side salad, bag of chips, gourmet cookie and a bottled beverage.

### GRILLED VEGETABLE BAGUETTE \$6.50

Grilled vegetables and hummus on a bakery fresh baguette and served with a side salad, individual bag of chips, gourmet cookie and a bottled beverage.



# Luncheon Salads

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## Salad Feasts

Salad feasts include a hearty roll, fresh brewed coffee, decaffeinated coffee, hot tea, iced water and dessert.

### CHICKEN CAESAR SALAD

**\$9.59**

Crisp romaine lettuce topped with grilled chicken breast, caesar dressing and finished with parmesan cheese and croutons and served with a warm garlic parmesan breadstick.

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### BENEDICTINE COBB SALAD

**\$10.49**

Crisp salad greens topped with marinated chicken breast, hickory smoked bacon, blue cheese crumbles, hard cooked eggs, diced tomatoes, onions and splashed with herbed

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### GRECIAN CHICKEN DELIGHT

**\$9.59**

Crisp romaine lettuce with slices of fresh red and green peppers, red onion, fresh tomatoes, feta cheese, black olives all topped with grilled chicken breast strips and a balsamic vinaigrette dressing.

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### FIESTA MEXICAN SALAD

**\$9.49**

Fresh mixed greens topped with chunks of tender grilled chicken breast, red peppers, cheddar-jack cheese, black beans and salsa served in a crispy flour tortilla bowl with a side of guacamole and sour cream.

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### ASIAN BEEF SALAD

**\$9.29**

A mixture of fresh greens, grated carrots, red pepper strips and sliced roast beef served with General Tso's dressing and a fortune cookie.

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### CHINESE CHICKEN SALAD

**\$9.49**

Crisp romaine lettuce, tangy mandarin oranges, sliced red onion, red pepper strips, toasted almonds and grilled chicken breast strips, all served with our chef's own ginger sesame dressing.

# Bountiful Buffets

## SPECIALTY BUFFETS

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. There is a 20 guest minimum charge on all buffets.

*All buffets are served with Coffee, Decaffeinated Coffee and Iced Water*

### DELI BUFFET

**\$8.50 per person**

Tossed Garden Salad with Choice of Dressing  
Potato Salad  
Assorted Chips  
Garnish Tray with American and Swiss Cheese  
Selection of Assorted Deli Meats to Include Turkey Breast, Ham, Roast Beef and Salami with Condiments  
Variety of Breads  
Assortment of Cookies  
*With Soup of the Day-additional cost*

### ITALIAN BUFFET

**\$9.50 per person**

Caesar Salad  
Penne Pasta  
Marinara and Alfredo Sauce  
Grilled Chicken Breast Strips  
Meatballs  
Garlic Breadsticks  
Assortment of Cookies

### SALAD EXTRAVAGANZA

**\$9.95 per person**

Soup of the Day  
Tossed Garden Salad with Choice of Dressing  
Fresh Fruit Salad  
Asian Pasta Salad  
Marinated Vegetable Salad  
Chicken or Tuna Salad  
Fresh Garlic Breadsticks  
Assortment of Cookies

### MEXICAN BUFFET

**\$10.95 per person**

Fresh Garden Salad with Southwest Ranch Dressing  
Chicken and Beef Fajitas  
Accompanied with Green Peppers, Onions, Tomatoes, Cheddar Cheese.  
Shredded Lettuce and Jalapenos  
Spanish Rice with Black Beans  
Tortilla Chips and Salsa  
Cinnamon Chips

### WINGS AND THINGS

**\$9.50 per person**

Caesar Salad  
Buffalo Wings  
Blue Cheese Dressing  
Celery Sticks  
Carrot Sticks  
Cheese Pizza  
Ice Cold Lemonade

### AMERICAN BBQ BUFFET

**\$9.95 per person**

Pasta Salad  
Hamburgers  
Veggie Burgers  
Hot Dogs  
Potato Chips  
Garnish Platter  
Condiments  
Brownies  
Ice Cold Lemonade



# Afternoon Refresher

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## **PM Breaks**

The selections below are all presented in an easily accessible, self service format. All set ups will include appropriate paper supplies.

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### **EAGLE CLASSIC**

**\$2.19 per person**

Bakery fresh cookies with ice cold bottled water and assorted sodas.

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### **ACADEMIC FAVORITE**

**\$3.49 per person**

A seasonal fresh fruit platter, bakery fresh cookies, with ice cold bottled water and assorted sodas.

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### **COLLEGIATE CHOICE**

**\$4.89 per person**

Selection of domestic cheeses and crackers, a seasonal fresh fruit platter, snack mix, with ice cold bottled water and assorted sodas.

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# Classic Buffets

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Our Classic Buffets allow you to design the best meal for your guests. Standard pricing includes many of our most popular selections listed below, but we welcome your ideas to customize a menu that your guests are sure to enjoy.

Buffets are available for lunch or dinner, minimum charge of twenty guests.  
Substitutions or additions may result in additional per person charge.

*All buffets are served with Coffee, Decaffeinated Coffee and Iced Water*

## **BUFFET 1 \$14.95 per person**

Fresh Rolls and Butter  
Choice of Salad  
Mostaccioli  
Choice of One Side Dish  
Choice of One Vegetable  
One Entrée Choice  
Choice of Fresh Fruit Pie

## **BUFFET 2 \$17.95 per person**

Fresh Rolls and Butter  
Choice of Two Salads  
Mostaccioli  
Choice of One Side Dish  
Choice of One Vegetable  
Two Entrée Choices  
Choice of Fresh Fruit Pie

### **ENTRÉE CHOICES**

Roast Beef with Au Jus  
Roast Turkey  
Dijon Roasted Pork Loin  
Teriyaki Chicken Breast  
Broiled Whitefish  
Baked Ham  
Spinach Lasagna

### **SALAD CHOICES**

Caesar Salad  
Fresh Garden Salad  
Pasta Salad  
Fresh Vegetable Salad  
Fresh Fruit Salad

### **SIDE DISH CHOICES**

Rice Pilaf  
Red Roasted Potatoes  
Garlic Mashed Potatoes

### **VEGETABLE CHOICES**

Green Bean Almandine  
California Medley  
Dill Buttered Carrots

# Receptions

A reception is based on a one hour serving period with a minimum of twenty guests.

| <b>LIGHT SNACKS</b>                   | <b>MEDIUM HORS D'OEUVRES</b>                  | <b>HEAVY HORS D'OEUVRES</b>                   |
|---------------------------------------|---|---|
| <i>\$7.50 per person</i>              | <i>\$12.00 per person</i>                     | <i>\$17.00 per person</i>                     |
| Cheese and Cracker Tray               | Cheese and Cracker Tray                       | Cheese and Cracker Tray                       |
| Fresh Fruit Tray                      | Fresh Fruit Tray                              | Fresh Fruit Tray                              |
| Salty Snack Mix                       | Chips and Salsa                               | Salted Mixed Nuts                             |
| <i>Choose from two below</i>          | <i>Choose from four below</i>                 | <i>Choose from six below</i>                  |
| <b>COLD</b>                           | <b>COLD</b>                                   | <b>COLD</b>                                   |
| Fresh Crudités with Dill Dip          | Fresh Crudités with Dill Dip                  | Fresh Crudités with Dill Dip                  |
| Hummus with Pita Chips                | Hummus with Pita Chips                        | Mini Kaleidoscope Wraps                       |
| California Vegetable Pizza            | California Vegetable Pizza                    | Brushetta Pizza                               |
|                                       | Fresh Fruit Kabobs                            | Mediterranean Pizza                           |
|                                       | Mini Kaleidoscope Wraps                       | Petite Dessert Bars                           |
|                                       | Silver Dollar Sandwiches                      | Imported Cheese Display                       |
|                                       | Mediterranean Pizza                           | Shrimp Kabob                                  |
|                                       | Petite Dessert Bars                           | Stuffed Miniature Tomatoes                    |
| <b>HOT</b>                            | <b>HOT</b>                                    | <b>HOT</b>                                    |
| Vegetarian Egg Roll with Sweet & Sour | Vegetarian Egg Roll with Sweet & Sour         | Goat Cheese & Sun-dried Tomato Fillo Triangle |
| Miniature Quiche                      | Miniature Quiche                              | Spring Rolls w/ Teriyaki Sauce                |
| Bite Size Cheese Pizza                | Bite Size Cheese Pizza                        | Sesame Chicken Tempura                        |
| Cheese Quesadilla w/Salsa             | Cheese Quesadilla w/Salsa                     | Beef Sate                                     |
|                                       | Spring Rolls w/ Teriyaki Sauce                | Italian Sausage Bites                         |
|                                       | Sesame Chicken Tempura                        | Artichoke Beignet w/Boursin                   |
|                                       | Beef Sate                                     | Brie and Rasp en Croute                       |
|                                       | Italian Sausage Bites                         | Cheese Quesadilla Cone w/Salsa                |
|                                       | Artichoke Beignet w/Boursin                   | Miniature Crab Cake                           |
|                                       | Brie and Rasp en Croute                       | Petite Beef Wellington                        |
|                                       | Goat Cheese & Sun-dried Tomato Fillo Triangle | Bacon Wrapped Scallop                         |
|                                       |   | Stuffed Mushroom Caps                         |
|                                       |   | Spinach & Brie Wonton                         |
|                                       |   | Goat Cheese in Fillo Purse                    |



# Culinary Classics

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For an event that requires a more formal atmosphere, we suggest a served meal. Each meal item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee hot tea, iced tea and choice of dessert.

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**BENEDICTINE CRUSTED CHICKEN**     **\$15.69**

Chicken breast coated with toasted pecans, then seared in a hot skillet and served with our own brandy dijon sauce accompanied with a wild rice medley.

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**FILET MIGNON**     **\$19.95**

Grilled beef tenderloin in a red wine sauce made with shallots, thyme, and spices served with herb new potatoes.

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**CHICKEN LIMONE**     **\$15.69**

A boneless breast of chicken lightly sautéed and served in a light lemon sauce on a bed of al dente parmesan pasta.

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**THREE PEPPER STRIP LOIN**     **\$19.95**

Beef strip loin served with a delightful three pepper crust, then enhances with a wild mushroom demi glaze and served with our potato croquettes.

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**CHICKEN TUSCANY**     **\$15.89**

A chicken breast of chicken stuffed with a blend of wild mushrooms, artichokes and sun-dried tomatoes and served with a wild rice pilaf and finished with our own merlot sauce.

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**LONDON BROIL**     **\$18.79**

A marinated flank steak fanned and served with a double baked potato and finished with a shimmering béarnaise sauce.

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**CHICKEN PRIMAVERA**     **\$15.79**

Marinated breast of chicken sautéed in a white wine sauce and tossed with a medley of garden fresh vegetables and pasta served with a garlic breadstick.

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**THE TEAM**     **\$19.95**

Beef tenderloin stuffed with sun dried tomatoes and served with roasted garlic mashed potatoes.

*May Substitute Shrimp for an additional cost.*

*Combo plates are available with entrees above for an additional cost. Price includes gratuity.*



# Culinary Classics

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Each meal item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee hot tea, iced tea and choice of dessert.

## LAND AND SEA

\$22.95

Grilled beef tenderloin with portabello mushrooms and a cognac sauce and fresh salmon with cilantro lime and dill sauce served with slow roasted red potatoes.

## PORK TENDERLOIN

\$16.79

Sliced tenderloins of pork dressed with a savory dijon sauce. Served with baked apples and red roasted potatoes.

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## PENNE PASTA

\$13.95

A vegetarian delight: penne pasta served with a pesto sauce and roasted garlic primavera vegetables and served with a parmesan garlic breadstick.

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## GLAZED PORK LOIN

\$17.20

Southwestern glazed pork loin carved and served with a zesty chipotle pepper sauce and garlic whipped potatoes.

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## VEGETABLE STIR FRY

\$13.95

Sizzling sliced fresh vegetables in a seasoned sauce and served with a vegetable egg roll and steamed sticky white rice.

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## SHRIMP SCAMPI

\$17.95

Shrimp sautéed with fresh herbs and garlic. Served over basil orzo.

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## SPINACH LASAGNA

\$12.95

Lasagna noodles layered with fresh ricotta, mozzarella and parmesan cheese. Topped with marinara sauce and served with a warm garlic breadstick.

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## ATLANTIC SALMON

\$18.49

Fresh Atlantic salmon with pinot grigio caper sauce, steamed saffron rice and match stick vegetables.

*Combo plates are available with entrees above for an additional cost. Price includes gratuity.*

# Ala Carte Items

|                             |         |  |                   |
|-----------------------------|---------|--|-------------------|
| Airpot of Coffee            | \$6.00  | Soup of the Day                          | \$2.95 per person |
| Gallon of Coffee            | \$10.00 | Tossed Salad                             | \$2.95 per person |
| Bottled Juice               | \$1.40  | Caesar Salad                             | \$2.95 per person |
| Assorted Pastries per Dozen | \$8.49  | Connie's Thin Crust Cheese Pizza         | \$12.50           |
| Bottled Soda                | \$1.00  | Connie's Thin Crust Sausage Pizza        | \$13.50           |
| Bottled Water               | \$1.00  | Connie's Thin Crust Pepperoni Pizza      | \$13.50           |
| Hot Chocolate per Gallon    | \$10.00 | Connie's Thin Crust Vegetarian Pizza     | \$13.50           |
| Lemonade per Gallon         | \$8.00  | Connie's Thin Crust Meat Lovers Pizza    | \$14.50           |
| Ice Cream Punch per Gallon  | \$10.50 | Connie's Deep Dish Cheese Pizza          | \$16.25           |
| Cookies per Dozen           | \$4.39  | Connie's Deep Dish Sausage Pizza         | \$17.25           |
| Linen Tablecloth            | \$3.00  | Connie's Deep Dish Pepperoni Pizza       | \$17.25           |
| Tablecloth and Skirting     | \$7.00  | Connie's Deep Dish Vegetarian Pizza      | \$17.25           |
| Cloth Napkins               | \$ .95  | Connie's Delivery Charge                 | \$3.50            |
| Delivery Charge On-Campus   | \$10.00 | Decorated 1/2 Sheet Cake                 | \$36.00           |
| Fresh Fruit Tray per Pound  | \$6.50  | Decorated Full Sheet Cake                | \$54.40           |
| Vegetable Tray with Dip     | \$6.00  | 9" Round Decorated Cake                  | \$16.00           |
| Ice Cream Sundae Bar        | \$3.50  | Decorated 1/2 Sheet Cake<br>Double Layer | \$53.40           |
| Chips and Salsa             | \$12.00 | Krasa Room Set-Up Fee                    | \$18.00 per hour  |
| Pretzels                    | \$6.50  | Bartender                                | \$25.00 per hour  |
| Snack Mix                   | \$12.00 | Merlot                                   | \$16.00           |
| Pita Chips and Hummus       | \$12.00 | Chardonnay                               | \$14.00           |
| Mixed Nuts                  | \$13.00 | Bottled Beer                             | \$2.50            |
| Mt Diablo Dip w/ Chips      | \$17.50 |  |                   |
| Cream Cheese Veggie Pizza   | \$17.50 |  |                   |

All ala carte items include appropriate cups, ice and condiments. No delivery charge for events set-up in the Krasa Center.