



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

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

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/.

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

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.

THE ALL-AMERICAN

\$2.95 per person

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

FANTASTIC TOUCH

\$3.95 per person

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

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.

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

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.

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

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.

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.

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.

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

PM Breaks

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

EAGLE CLASSIC

\$2.19 per person

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

ACADEMIC FAVORITE

\$3.49 per person

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

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.



Classic Buffets

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.

LIGHT SNACKS	MEDIUM HORS D'OEUVRES	HEAVY HORS D'OEUVRES
<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>
COLD	COLD	COLD
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
HOT	HOT	HOT
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

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.

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.

FILET MIGNON \$19.95

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

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.

THREE PEPPER STRIP LOIN \$19.95

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

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.

LONDON BROIL \$18.79

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

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.

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

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.

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.

GLAZED PORK LOIN

\$17.20

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

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.

SHRIMP SCAMPI

\$17.95

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

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.

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
Bottled Juice	\$1.40	Tossed Salad	\$2.95 per person
Assorted Pastries per Dozen	\$8.49	Caesar Salad	\$2.95 per person
Bottled Soda	\$1.00	Sodexo Cheese Pizza	\$8.95
Bottled Water	\$1.00	Sodexo Sausage Pizza	\$9.95
Hot Chocolate per Gallon	\$10.00	Sodexo Pepperoni Pizza	\$9.95
Lemonade per Gallon	\$8.00	Sodexo Vegetarian Pizza	\$9.95
Ice Cream Punch per Gallon	\$10.50	Connie's Cheese Pizza	\$13.25
Cookies per Dozen	\$4.39	Connie's Sausage Pizza	\$14.25
Linen Tablecloth	\$3.00	Connie's Pepperoni Pizza	\$14.25
Tablecloth and Skirting	\$7.00	Connie's Vegetarian Pizza	\$14.25
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 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.