



 **Rosemont Catering**  
by aramark   
**2019**



Thank you for your business.  
We look forward to serving you on your next visit  
to the Donald E. Stephens Convention Center.

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# Breakfast



# Continental

*All breakfasts include choice of two Juices (Orange, Apple or Cranberry) and Fresh Brewed Coffee, Decaf and Tea. Buffets have a maximum 2 hour time for service based on food safety standards. Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax. **Minimum of 25 people. Less than 25 people, add 5.00***

## Standard

**19.00**

Bagels, Assorted Fresh Baked Muffins, Assorted Donuts, Butter, Cream Cheese, Preserves, Seasonal Sliced Fruit and Berries

## Deluxe

**20.95**

Assorted Fresh Baked Mini Danish and Muffins, Assorted Donuts, Bagels, Butter, Preserves, Cream Cheese, Seasonal Sliced Fruit and Berries, Yogurt and Granola

## Health Conscious

**21.50**

Assorted Low Fat Muffins, Seasonal Sliced Fruit and Berries, Yogurt, Granola and Bananas

## Bagel Bar

**22.00 (Toaster Provided)**

Assorted Fresh Baked Bagels, Nutella, Butter, Fresh Whipped Plain, Strawberry and Chive Cream Cheese, Raspberry, Grape and Strawberry Preserves, Sliced Tomato, Sliced Onion, Smoked Salmon, Capers, Dill, and Chives

# Breakfast Bars

*Includes Coffee, Tea and Choice of Two Juices: (Orange, Apple or Cranberry). Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee and 10.25% Sales Tax. **Minimum of 25 people. Less than 25 people, add 5.00***

## Continental Breakfast Bar

**21.00**

Croissants, Danish, Muffins, Bagels and Cream Cheese, Assorted Fruit Breads, Seasonal Sliced Fruit, Assorted Yogurt

## Deluxe Breakfast Bar

**24.00**

Smoked Salmon with Capers, Red Onion and Tomato, Croissants, Danish, Muffins, Bagels and Cream Cheese, Assorted Fruit Breads, Seasonal Sliced Fruit, Assorted Yogurt and House Made Granola

## Health Nut Breakfast Bar

**21.00**

Cranberry, Zucchini Carrot and Pumpkin Whole Grain Muffins, Seasonal Sliced Fruit, Steel Cut Oatmeal and Greek Yogurt served with Blueberries, Dried Cranberries, Brown Sugar, House Made Granola, and Flax Seeds. Freshly Blended Smoothies (2oz. portions): Mango (Almonds, Spinach and Cranberry Juice); Blueberry (Greek Yogurt and Almond Milk); Strawberry Banana (Greek Yogurt and Skim Milk)

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# Breakfast Plated

*All selections include Freshly Brewed Coffee, Decaf, Tea, Assorted Fruit Juice, Breakfast Pastries and Toast. Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax. **Minimum of 25 people.***

***Less than 25 people, add 5.00***

<b>Scrambled Eggs*</b>	<b>27.00</b>
Applewood Smoked Bacon, Breakfast Potatoes, Seasonal Sliced Fruit, Toast	
<b>Cinnamon Brioche French Toast</b>	<b>29.00</b>
Maple Syrup, Chicken Sage Sausage, Seasonal Sliced Fruit	
<b>Broccoli Cheddar Frittata</b>	<b>28.00</b>
Candied Bacon, O'Brien Potatoes, Seasonal Sliced Fruit	
<b>Cornmeal Pancakes</b>	<b>29.00</b>
Warm Blueberry Thyme Compote, Sausage Links, Skillet Browned Potatoes, Seasonal Sliced Fruit	
<b>Rosemont</b>	<b>24.00</b>
House Baked Cinnamon Rolls, Scrambled Eggs with Sun Dried Tomato, Feta and Chives, Applewood Bacon or Pork Sausage, Roasted Potato O'Brien, Fruit Cup	
<b>The Sunrise</b>	<b>32.00</b>
Assorted House Baked Scones, French Toast, Cinnamon Apple Raisin Compote and Maple Syrup, Scrambled Eggs, Applewood Bacon or Pork Sausage, Fruit Cup	
<b>Southwestern</b>	<b>35.00</b>
Assorted Fruit Filled Empanadas, Scrambled Eggs with Chorizo, Cheddar and Pepper Jack Cheeses, Green Onions, Applewood Bacon or Pork Sausage, Black Bean and Corn Pico de Gallo, Roasted Potatoes tossed with Sautéed Onions and Green Chilies, Fruit Cup	

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# Breakfast Buffet

*All breakfasts include choice of two Juices (Orange, Apple or Cranberry) and Fresh Brewed Coffee, Decaf and Tea, Breakfast Pastries, Toast, Seasonal Sliced Fruit, Yogurt, Granola, Bananas and Assorted Cereals with Milk. Buffets have a maximum 2 hour time for service based on food safety standards. Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax. **Minimum of 25 people. Less than 25 people, add 5.00***

## Traditional

35.00

Scrambled Eggs\*, Applewood Smoked Bacon, Sausage, Roasted Breakfast Potatoes

## Quiche And Pancakes

37.50

Individual Bacon, Cheddar and Vegetable Quiche\*, Buttermilk Pancakes, Chicken Sage Sausage, Warm Cinnamon Maple Syrup

## The Eye Opener

30.00

Scrambled Eggs, Pork Sausage or Applewood Bacon, Warm Biscuits and Country Style Sausage Gravy, Crispy Potatoes, Danish and Muffins.

## San Juan

28.00

Scrambled Eggs topped with Pepper Jack Cheese and Cilantro, House Smoked Beef Brisket and Potato Hash, Fruit Salad with Vanilla Mint Yogurt Dressing, Warm Tortillas, Pico de Gallo, Sour Cream, Roasted Tomato Salsa, Fruit Filled Empanadas

## chef stations

*200.00 per Chef per 4 hours, 50.00 each additional hour*

## Omelet Station

10.50

Eggs cooked to order. Build Your Own Omelet: Ham, Bacon, Peppers, Onions, Mushrooms, Spinach, Tomato, Cheddar, Pepper Jack and Feta

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# Breakfast ala Carte Enhancements

*Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee and 10.25% Sales Tax.  
Minimum of 25 people.*

<b>Steel Cut Oatmeal</b> Blueberries, Dried Cranberries, Brown Sugar, Honey, House Made Granola, Slivered Almonds and Flax Seeds	<b>6.25</b>
<b>Individual Cereals</b> 2% and Skim Milk	<b>45.00 Per Dozen</b> (Minimum Order 1 Dozen)
<b>Assorted Individual Yogurts</b> <b>Greek Yogurt</b> Blueberries, Dried Cranberries, Brown Sugar, Honey, House Made Granola, Slivered Almonds, and Flax Seeds	<b>4.50 Each</b> <b>5.75</b>
<b>Assorted Bagels</b> Cream Cheese, Butter and Preserves	<b>46.00 Per Dozen</b>
<b>Breakfast Breads</b> Apple Walnut, Banana Nut, Carrot Ginger, Cinnamon Swirl, Glazed Lemon	<b>45.00 Each</b>
<b>Assorted Muffins</b> Blueberry, Cranberry Orange, Apple Cinnamon, Banana Nut, Chocolate Chip, Sunrise Carrot	<b>42.00 Per Dozen</b>
<b>Assorted Danish</b> Vanilla Hazelnut, Apple and Raspberry	<b>40.00 Per Dozen</b>
<b>Eggs, Hard Boiled</b>	<b>12.00 Per Dozen</b> (Minimum Order 1 Dozen)
<b>Breakfast Burrito</b> Scrambled Eggs, Chorizo, Cheddar Cheese, Roasted Green Chilies	<b>81.00 Per Dozen</b>
<b>Bagel Sandwich</b> Applewood Bacon, Scrambled Eggs and Cheddar Cheese	<b>102.00 Per Dozen</b>
<b>Croissant Sandwich</b> Pork Sausage, Scrambled Eggs and Pepper Jack Cheese	<b>70.00 Per Dozen</b>
<b>Protein Box</b> Hard Boiled Eggs, Bacon Strips and Smoked Gouda	<b>150.00 Per Dozen</b>

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# Beverages

*Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax.*

## beverages

<b>Fresh Brewed</b>	<b>65.00 Per Gallon</b>
Coffee, Decaf, Iced Coffee, Hot Tea, Hot Chocolate	
<b>Refresh</b>	<b>55.00 Per Gallon</b>
Lemonade, Ice Tea, Fruit Punch, Arnold Palmer	
<b>Fruit Juices</b>	<b>55.00 Per Gallon</b>
<b>Keurig K-Cup Machine</b>	<b>25.00 Per Day, 3.00 Per Capsule</b>
Includes Water, Creamers, Sweeteners, Stirrers, Cups	
<b>Keurig Rivo K-Cup Cappuccino/Latte Machine</b>	<b>50.00 Per Day, 4.25 Per Capsule</b>
Includes Water, Milk, Sweeteners, Stirrers, Cups	
<b>Nespresso Machine</b>	<b>25.00 Per Day, 3.25 Per Capsule</b>
Includes Water, Milk, Sweeteners, Stirrers, Cups	
<b>Breville Countertop Espresso/Cappuccino Machine</b>	<b>300.00 Per Day</b>
Includes Espresso Beans, Milk, Sweeteners, Stirrers, Cups. Attendant \$150 per 4 hours, \$50 each additional hour. Includes the first 25 Beverages.	

## a la carte beverages

<b>Assorted Sodas</b>	<b>3.75</b>
<b>Bottled Waters</b>	<b>3.50</b>
<b>Bottled Fruit Juices</b>	<b>4.25</b>

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Lunch



# Lunch Plated

*All selections include Fresh Brewed Coffee, Decaf and Tea. Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax.*

## entrees

**Rosemary Garlic Grilled Chicken Breast** 40.00

Roasted Potatoes, Herb Butter Green Beans, Rosemary Jus

**Hanger Steak\*** 45.00

Potato Wedges, Garlic Wilted Spinach,  
Red Wine Mushroom Demi

**Roasted Vegetable Lasagna** 38.00

Seasonal Roasted Vegetables baked with Pasta Sheets,  
Italian Cheese, Chunky Marinara

**Roasted Tomato, Spinach & Fontina Chicken Breast** 42.00

Chive Mashed Potato, Maple Glazed Oven Roasted Baby Carrots

## salads

*Please select a salad to accompany your entrée.*

**Mixed Field Greens**

Tomato, Sliced Cucumber, Julienne Carrots,  
Champagne Vinaigrette

**Santa Fe Caesar**

Crisp Romaine, Shaved Manchego, Multigrain Crouton,  
Chipotle Caesar Dressing

**Fresh Spinach Leaf Salad**

Sliced Mushrooms, Grated Egg, Cherry Tomatoes, Croutons,  
Lemon Poppy Seed Vinaigrette

**Wedge Salad** Add 2.00

Crisp Iceberg, Diced Neuske's Bacon, Crumbled Bleu Cheese,  
Bleu Cheese Dressing

**Arugula & Frisee** Add 2.00

Granny Smith Apples, Candied Walnuts, Goat Cheese  
and Pomegranate Seeds

## desserts

*Please select a dessert to accompany your entrée. Price is per person unless otherwise specified.*

**Cheesecake**

**Lemon Meringue Pie**

**Lemon, Raspberry, Coconut Layer Cake**

**Spiced Apple Cake**

Cinnamon Crème Fraiche

**Brownie "Sundae"**

Brownie, Maple Mousse, Caramel Drizzle

**Cherry Almond Tiramisu** Add 1.50

**Black Forest Cake** Add 1.50

**Individual Fresh Fruit Tart** Add 1.50

Berry Coulis





# Lunch Buffet

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## **Deli Buffet**

**38.00**

Assorted Market Fresh Deli Meats and Cheeses: Turkey, Ham, Roast Beef\*, American, Swiss, Provolone

Crisp Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard, Assorted Fresh Baked Breads and Rolls

Assorted Fresh Baked Cookies and Brownies

Please select two sides: Balsamic Roasted Vegetable Salad, Mixed Green Salad, Mustard Potato Salad, Pasta Salad, Quinoa Salad, Individual Bags Potato Chips and Pretzels or Whole Fruit

## **Southwest**

**40.00**

Mixed Greens, Black Beans, Roasted Corn, Diced Tomato, Tortilla Strips, Creamy Cilantro Dressing

Flour Tortillas, Blackened Chicken or Cilantro Marinated Skirt Steak\*

Sautéed Mushrooms, Green and Red Peppers, Onions, Spanish Rice, Refried Beans

Fresh Baked Chipotle Chocolate Brownies

## **Taste of Little Italy**

**42.00**

Crisp Romaine, Grated Parmesan, Focaccia Croutons, Caesar Dressing

Penne Pasta with Ground Beef and Marinara

Bow Tie Pasta Primavera with Fresh Market Vegetables and Pesto Sauce

Grated Parmesan, Northern Italian Meatballs, Chunky Marinara

Sautéed Spinach with Garlic and Olive Oil, Red Pepper Flakes

Rolls and Butter

Assorted Biscotti

## **BBQ**

**43.00**

Wedge Salad with Crisp Iceberg, Diced Neuske's Bacon, Crumbled Bleu Cheese, Bleu Cheese Dressing

Smoked BBQ Beef Brisket, Braised BBQ Pulled Pork, Black Bean Burgers

Creamy Smoked Gouda Mac and Cheese, BBQ Baked Beans, Assorted Rolls

Strawberry Shortcake

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## Mama Mia! Pizza

Cheese, Pepperoni, Sausage,  
Vegetable Pizzas – Thin or Deep Dish.

Tortellini with Tomato Basil Cream  
Caesar Salad

Cannoli

30.00

## Chef's Soup and Salad Bar

Garden Vegetable Soup

Mixed Greens with an assortment of  
accompaniments to include;

Grilled Chicken Breast

Smoked Ham

Cheddar Cheese

Blue Cheese

Hard Boiled Eggs

Kalamata Olives

Grape Tomatoes

Cucumbers

Mushrooms

Red Onion

Croutons

Rolls and Butter

Balsamic Vinaigrette and Ranch  
Dressing

Fresh Fruit Tart

26.00

## Bistro

Potato Leek Soup

Mixed Green Salad, Tomato,  
Cucumber, Carrot

Choice of Two Chef Selection  
Dressings

Grilled Sourdough Bread, Sliced Ham,  
Gruyere and Mozzarella

Seared Chicken Breast with Tarragon  
Cream Sauce

Roasted Gold Potatoes, Rosemary  
and Parmesan Salt

Haricot Verts

Rolls, Baguettes and Butter

Petite Profiteroles

Fruit Tartlets

40.00

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# Lunch Buffet

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## Tuscan Days

35.00

Caesar Salad, Shaved Parmesan  
Tuscan White Bean Soup  
Tomato Basil Bruschetta

Chicken Saltimbocca, Prosciutto,  
Provolone with Sage Cream  
Gemelli Pasta, Garlic, Olive Oil, Grape  
Tomato and Basil

Tuscan Style Vegetables  
Tomato Focaccia and Italian Rolls  
Tiramisu

## Windy City

35.00

Midwest Green Salad, Italian  
Vinaigrette and Ranch Dressing  
Cole Slaw  
House Made Pub Chips  
Baked Mostaccioli

Italian Beef Sandwiches, Sweet  
Peppers, Giardiniera  
Maxwell St. Polish Sausages  
All Beef Vienna Hot Dog  
Black Bean Burger

Mustard, Sport Peppers, Relish,  
Onion, Tomato  
French Bread, Buns and Rolls  
Chocolate Cake

## Santa Fe

45.00

Tossed Green Salad, Carrots, Red  
Onion, Queso Fresco, Tomato and  
Peppers with Cilantro Lime Vinaigrette  
Beef Empanadas  
Grilled Chicken Fajitas, Roasted  
Poblano Peppers and Onions

Chipotle Tofu and Vegetable Fajitas  
Flour Tortillas, Queso Fresco,  
Tomatoes, Jalapeno, Sour Cream,  
Roasted Tomato Salsa, and  
Guacamole

Roasted Mushrooms, Poblano  
Peppers and Potatoes  
Mexican Rice, Carrots, Corn and Peas  
Tres Leches Cake

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# Box Lunches

Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax.  
Minimum of 15 people. Less than 15 people, add 5.00

<b>Deli Smoked Turkey &amp; Swiss</b> Whole Grain Bread	18.95	<b>Oven Roasted Beef</b> Caramelized Onions, Cheddar, Lettuce, Mayo on Ciabatta	21.95
<b>Deli Roast Beef* &amp; Provolone</b> Rosemary Focaccia	18.95	<b>Ham And Smoked Gouda</b> Dijon Mustard, Lettuce, Tomato, Pickles on French Bread	19.95
<b>Chicken Salad &amp; Sharp Cheddar</b> Tomato Focaccia	18.95	<b>Italian</b> Prosciutto, Soppressata, Genoa Volpi Salami, Roasted Peppers, Fresh Mozzarella and Balsamic Vinaigrette on Ciabatta	22.95
<b>Albacore White Tuna Salad</b> Whole Wheat Tortilla	19.95	<b>Choice of Sandwich includes Individual Bags Potato Chips &amp; Cookie</b>	
<b>Grilled Seasonal Vegetable Wrap</b> With Hummus in Spinach Tortilla	21.50	<b>Additional Accompaniments</b> Fruit Salad, Side Salad, Potato Salad, or Chef's Selected Pasta Salad	3.00
<b>BLTA</b> Applewood Bacon, Lettuce, Tomato, Avocado Spread, on Ciabatta	21.95	<b>salads</b>	
<b>Grilled Chicken Breast</b> Sliced Mozzarella, Lettuce, Tomato on Ciabatta	18.95	<b>Caprese</b> Sliced Tomato, Fresh Mozzarella with Pesto and Balsamic Vinaigrette, Focaccia	23.00
<b>Chicken Club</b> Bacon, Swiss, Dijon Mustard, Mayo, Lettuce, Tomato, Triple Decker on Wheat	19.95	<b>Classic Caesar Salad</b> Romaine, Shredded Parmesan, Croutons, Red Onion, Tomato, Caesar Dressing	22.00
<b>Oven Roasted Turkey</b> Provolone Cheese, Roasted Red Peppers, Mixed Greens, Tomato on Seven Grain Roll	18.95	<b>Mediterranean Salad</b> Romaine, Feta, Kalamata Olives, Sun-Dried Tomatoes, Artichoke Hearts, Balsamic Vinaigrette	24.00
<b>Turkey Bacon Avocado</b> Roasted Turkey, Bacon, Tomato, Avocado Spread, Cheddar, on Sourdough	20.95	<b>Cobb Salad</b> Romaine, Applewood Bacon, Tomatoes, Chopped Eggs, Cucumber, Blue Cheese Crumbles, Blue Cheese Dressing	26.00
		<b>Add Sliced Grilled Chicken</b>	5.00

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Breaks



# Specialty Breaks

*Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee and 10.25% Sales Tax.*

## **Mediterranean**

**9.00**

Traditional Hummus, Herb Hummus, Red Pepper Hummus, Pita Chips, Toasted Pita, Spinach Feta Artichoke Dip, Tzatziki, Baba Ghannoush

## **South of the Border**

**8.00**

Roasted Tomato Salsa, Guacamole, Sour Cream, Warm Queso Dip, Pico de Gallo, Sliced Jalapenos, and Tortilla Chips

## **Happy Hour**

**12.00**

Buffalo Chicken Wings, Ranch and Blue Cheese Dressing, Cream Cheese Stuffed Jalapeno, Soft Baked Pretzels, Spicy Mustard

## **School's Out**

**7.00** (Estimated 2 Pieces Per Person)

Freshly Baked Cookies, Blonde Chocolate Brownies

## **Cupcake Break**

**9.00** (Estimated 2 Pieces Per Person)

Chocolate, Caramel Toffee Crunch, Red Velvet, and Vanilla Buttercream, Individual 2% and Skim Milk

## **Baker's Dozen**

**10.00** (Estimated 2 Pieces Per Person)

Lemon Bars, Raspberry Oat Bars, Chocolate Chip Cookies, Brownies and Cereal Bar Treats

## freshly blended smoothies

*PER QUART– Estimated 16 2oz servings 2 quart minimum order per smoothie*

### **Mango**

**17.50**

Almonds, Spinach and Cranberry Juice

### **Strawberry Banana**

**18.00**

Greek Yogurt and Skim Milk

### **Blueberry**

**14.00**

Greek Yogurt and Almond Milk

## hydration station

*Priced per 2 Gallons, 2 Gallon Minimum per Infused Water*

### **Cucumber**

**110.00**

### **Strawberry Basil**

**70.00**

### **Cantaloupe Lime**

**70.00**

### **Coconut Lime**

**190.00**

### **Mango Ginger**

**100.00**

### **Tamarind**

**70.00**

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# Packages

*Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax.  
Minimum of 25 people.*

## **Build Your Own Trail Mix**

**12.50**

Peanuts, Cashews, Almonds, Chocolate Chips, Butterscotch Morsels, Dried Cranberries, Raisins, Sesame Sticks, Yogurt Covered Pretzels, Shredded Coconut, Dried Apricots

## **Does A Body Good**

**12.50**

Granola Bars, Nutri Grain Bars, Clif Bars, Whole Fruit, Yogurt Parfaits with Granola

# A la Carte

*Price is per person unless otherwise specified plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax.*

## **Assorted Potato Chips**

**7.00**

*(Minimum 12 people)*

With choice of French Onion Dip, Dill Dip or Sriracha Ranch

## **Good Humor Ice Cream Bars**

**4.25**

*(Minimum 12 people)*

## **Haagen Dazs Ice Cream Bars**

**7.00**

*(Minimum 12 people)*

## **24 oz Snack Bowl**

**28.00**

Assorted Mixed Nuts, Mini Pretzels, Popcorn, Snack Mix

## **Assorted Granola Bars**

**4.00**

## **Assorted Whole Fruit**

**3.00**

## **Individual Bags of Snacks, Potato Chips or Pretzels**

**3.25**

## **Soft Pretzels with Mustard**

**5.50**

## **Assorted Cookies**

**42.00 Per Dozen**

## **Chocolate Brownies**

**42.00 Per Dozen**

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Dinner





# Dinner Plated

*All selections served with Salad and Dessert, Assorted Rolls and Butter, Glasses of Water, Fresh Brewed Coffee, Decaf and Tea.  
Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax.*

## entrees

<b>Ancho Chili Rubbed Short Ribs</b>	<b>62.00</b>	<b>Great Lakes Whitefish</b>	<b>58.00</b>
Chive Mashed Potato, Sautéed Green Beans with Herb Butter		Cilantro Butter, Grilled Asparagus, Porcini Mashed Potato	
<b>Dijon Crusted Filet*</b>	<b>80.00</b>	<b>Maryland Crab Cakes</b>	<b>60.00</b>
Demi Glaze, Herb Roasted Fingerling Potatoes, Steamed Baby Yellow Carrots		Potato and Corn Hash, Parmesan Lime Zucchini	
<b>French Cut Chicken Breast</b>	<b>48.00</b>	<b>Zucchini Cakes</b>	<b>42.00</b>
Pommery Mustard Coulis, Green Beans and Cipollini Onions, Herb Roasted Fingerling Potatoes		With Slow Roasted Tomatoes and Lemon Creamed Spinach	
<b>Chicken Breast Stuffed With Spinach</b>	<b>55.00</b>	<b>Quinoa &amp; Feta Stuffed Green Peppers</b>	<b>42.00</b>
Wild Mushrooms and Feta, Brown and Wild Rice Blend, Roasted Baby Whole Carrots, Pan Juices		with Roasted Red Pepper Cream Sauce	

## dual entrees

<b>Espresso Rubbed Beef Tenderloin* &amp; Sea Bass With Pineapple Lime Salsa</b>	<b>89.00</b>
Green Peppercorn Sauce, Pine Nut Couscous, Parmesan Lime Zucchini	
<b>Short Ribs &amp; Snapper With Caper Butter Sauce</b>	<b>78.50</b>
with Port Wine and Cherry Reduction & Whipped Horseradish Turnips, Stem-on Baby Carrots	

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## salads

*Please select a salad to accompany your entrée.*

### Mixed Field Greens

Tomato, Sliced Cucumber, Julienne Carrots,  
Champagne Vinaigrette

### Santa Fe Caesar

Crisp Romaine, Shaved Manchego, Multigrain Crouton,  
Chipotle Caesar Dressing

### Fresh Spinach Leaf Salad

Sliced Mushrooms, Grated Egg, Cherry Tomatoes, Croutons,  
Lemon Poppy Seed Vinaigrette

### Wedge Salad

**Add 2.00**

Crisp Iceberg, Diced Neuske's Bacon, Crumbled Bleu Cheese,  
Bleu Cheese Dressing

### Arugula & Frisee

**Add 2.00**

Granny Smith Apples, Candied Walnuts, Goat Cheese  
and Pomegranate Seeds

## desserts

*Please select a dessert to complete your meal.*

### Cheesecake

### Lemon Meringue Pie

### Lemon, Raspberry, Coconut Layer Cake

### Brownie "Sundae"

Brownie, Maple Mousse, Caramel Drizzle

### Spiced Apple Cake

Cinnamon Crème Fraiche

### Cherry Almond Tiramisu

**Add 1.50**

### Black Forest Cake

**Add 1.50**

### Individual Fresh Fruit Tart

**Add 1.50**

Berry Coulis

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# Dinner Buffets

*All selections include Fresh Brewed Coffee, Decaf and Tea. Buffets have a maximum 2 hour time for service based on food safety standards. Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax. Minimum of 25 people. Less than 25 people, add 5.00*

## Southwest

48.00

Mixed Greens, Black Beans, Roasted Corn, Diced Tomato, Tortilla Strips, Creamy Cilantro Dressing  
Flour Tortillas, Blackened Shredded Chicken or Cilantro Marinated Skirt Steak\*  
Sautéed Mushrooms, Green and Red Peppers, Onions, Spanish Rice, Refried Beans  
Fresh Baked Chipotle Chocolate Brownies

## Taste of Little Italy

50.00

Crisp Romaine, Grated Parmesan, Focaccia Croutons, Caesar Dressing  
Penne Pasta with Ground Beef and Marinara  
Bow Tie Pasta Primavera with Fresh Market Vegetables and Pesto Sauce  
Grated Parmesan, Northern Italian Meatballs, Chunky Marinara  
Sautéed Spinach with Garlic and Olive Oil, Red Pepper Flakes  
Rolls and Butter  
Assorted Biscotti

## Comfort Zone

47.00

Mixed Green Salad with Shredded Carrots, Sliced Cucumber, Grape Tomatoes, Red Onion, Croutons, Ranch and Balsamic Vinaigrette  
Ground Veal and Beef Meatloaf  
Flaky Crust Chicken Pot Pie  
Bacon Cheddar Whipped Potatoes, Creamy Macaroni and Cheese  
Seasonal Vegetables, Creamed Spinach  
Apple and Cherry Pie

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# Dinner Buffets

*All selections include Fresh Brewed Coffee, Decaf and Tea. Buffets have a maximum 2 hour time for service based on food safety standards. Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax. Minimum of 25 people. Less than 25 people, add 5.00*

## Mediterranean

48.00

Garden Salad with Two Chef Selection Dressings

Penne with Roasted Bell Peppers, Sweet Peas and Herbs

Rolls and Butter

Vegetable Couscous Salad

Garlic and Herb Roasted Potatoes

Triple Chocolate Brownie

Seared Chicken Breast, Yellow and Red Tomato, Goat Cheese and Herbs

Yellow Squash, Asparagus, Tomato and Portobello Mushrooms with Sherry Vinaigrette

Sautéed Barbecued Shrimp

## Land & Sea

58.00

Mixed Greens, Roasted Fennel, Carrot, Walnuts, Blue Cheese with Apple Cider Vinaigrette

Gemelli Pasta, Ricotta Cheese, Portobello Mushrooms, Grape Tomato, with Olive Oil and Garlic

Rolls and Butter

Rosemary Sage Chicken, Cranberry and Fig Relish

Whipped Potato with Roasted Cauliflower

Warm Chocolate Bread Pudding

Mahi Mahi with Yellow Pepper Cilantro Pesto

Roasted Seasonal Vegetables, Balsamic Reduction

## Midwest

62.00

Romaine Salad, Tomato, Cucumber, Carrot, Two Chef Selection Dressings

Cavatappi Pasta with Basil Pesto and Grape Tomato

Rolls and Butter

Roasted Chicken Breast, with Tomato, Onions and Garlic with Herb Broth

Caramelized Onion Whipped Potatoes

Carrot Cake

Grilled Sirloin Steak, with Mushrooms and Onions, Pinot Noir Reduction

Steamed Broccoli with Citrus Zest

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# Dinner Buffets

*All selections include Fresh Brewed Coffee, Decaf and Tea. Buffets have a maximum 2 hour time for service based on food safety standards. Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax. Minimum of 25 people. Less than 25 people, add 5.00*

## Bistro Nights

62.00

Mixed Green Salad, Tomato,  
Cucumber, Carrot

Two Chef Selection Dressings

Seared Chicken Breast, Sliced Ham,  
Gruyere Cheese and Dijon Cream  
Sauce

Petite Lamb Chop, Rosemary Jus

Haricot Verts

Rolls, Baguettes and Butter

Petite Profiteroles

Fruit Tartlets

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## Cowboy Grill

55.00

Fresh Garden Salad, Two Dressings

Roasted Corn Panzanella Salad

Grilled Tri Tip, Roast Garlic Butter

BBQ Chicken Breast

Vegetarian Chili, Sour Cream,  
Cheddar Cheese, Green Onion,  
Roasted Corn and Green Chiles

Fire Roasted Vegetables

Texas Style Baked Beans

Roasted Potatoes, Caramelized  
Onions and Chives

Rolls and Butter

Gourmet Dessert Bars

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# Receptions





# Hors D'oeuvres

60 pieces per selection. Price plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax. For requesting passed hors d'oeuvres an additional fee of \$125 per wait staff per 100 guests will apply.

## cold hors d'oeuvres

<b>Chilled Shrimp</b> Bloody Mary Cocktail Sauce	350.00
<b>Thai Chili &amp; Ginger Chicken Salad</b> Wonton Crisp	195.00
<b>Herb Hummus</b> Phyllo Tart	145.00
<b>Antipasto Skewer</b> Pesto Drizzle	195.00
<b>Cilantro Pineapple Shrimp Skewers</b>	205.00
<b>Ahi Tuna*</b> Rice Cracker, Wasabi	255.00
<b>Tropical Chicken Salad</b> Pita Chip	195.00
<b>Shredded Beef</b> Sesame Seeds, Soy Drizzle, Phyllo Tart	215.00
<b>Tapas Skewer</b> Peruvian Peppers, Spanish Green Olive, Sundried Tomato, Fontina Cheese	235.00
<b>Tomato, Basil, Olive Tartlet</b>	135.00
<b>Smoked Salmon Nori Stack</b>	315.00
<b>Seared Tuna Tartlet</b> Pickled Daikon and Carrot, Micro Greens	250.00
<b>Toy Box Tomato</b> Buffalo Mozzarella, Fried Basil, Garlic Crostini	195.00

## hot hors d'oeuvres

<b>Margherita Flat Bread</b> Mozzarella, Tomato, Basil	195.00
<b>Mini Crab Cake or Lobster Cake</b> Honey Sriracha Aioli, Shaved Scallions	255.00
<b>Chile Rubbed Beef Skewer*</b> Thai Basil Dipping Sauce	215.00
<b>Truffle Mac &amp; Cheese Bite</b>	195.00
<b>Braised Pork Belly</b> Polenta Cake	205.00
<b>Seared Sea Scallop</b> Lemon Basil Aioli, Wonton Crisp	255.00
<b>Meatloaf Lollipops</b> BBQ Ketchup	195.00
<b>Mushroom Empanadas with Chimichurri</b>	185.00
<b>Candied Apple Pork Belly</b>	265.00
<b>Andouille Cheddar Cheese Fritter</b>	185.00
<b>Duck Roll</b>	215.00
<b>Lump Crab Stuffed Bouchee</b> Herb Aioli	265.00
<b>Artichoke Heart Beignet</b>	200.00
<b>Reuben Springroll</b> Whole Grain Mustard	190.00

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# Slider Bar

60 Pieces per Order. Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee and 10.25% Sales Tax.

## **Cheeseburger**

Grilled Onions, Cheese

**220.00**

## **Pulled Pork**

Pickle, Red Onion

**260.00**

## **Pork Loin**

Ham, Provolone, Pickle, Mustard

**315.00**

## **Buffalo Chicken**

Blue Cheese, Red Onion

**260.00**

## **Beef Tenderloin**

Boursin Blue Cheese Spread, Grilled Onion

**505.00**

## **Portobello Mushroom**

Mozzarella Cheese, Tomato Balsamic Chutney

**285.00**

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# Stations

*Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee and 10.25% Sales Tax.  
Minimum of 15 people.*

## reception stations

*Chef Attended: \$200 per 4 hours, \$50 each additional hour.*

<b>Pasta Bar</b>	<b>16.00</b>
Penne, Tortellini, Alfredo, Pesto, Tomato Basil /Red and Yellow Peppers, Mushrooms, Scallions, Sun Dried Tomato, Tomatoes, Broccoli, Rock Shrimp, Italian Sausage, Parmesan	
<b>Seafood Station</b>	<b>13.75</b>
Jumbo Shrimp, Mussels, Clams, Garlic and White Wine	
<b>Crab Cake Station</b>	<b>18.00</b>
Pico de Gallo, Tarragon Aioli, Horseradish Cocktail, Lemon and Limes (2 per person)	
<b>Mac N Cheese</b>	<b>13.00</b>
Variety of Pasta with Garlic Shrimp, Grilled Chicken, Short Rib, Pulled Pork, Caramelized Onions, Roasted Red Peppers, Mushrooms, Marinara, Giardiniera	
<b>Baked Potato</b>	<b>10.00</b>
Sour Cream, Bacon, Chives, Cheddar Cheese, Guacamole, Pico de Gallo	
<b>Perogie</b>	<b>9.65</b>
Potato & Cheese or Potato & Onion	
Sour Cream, Bacon & Onion, Green Onion Greek Yogurt w/ Garlic & Herbs,	
Buffalo Sauce, Ranch Dressing, Blue Cheese Dressing, Sweet Chili Sauce,	
Sweet & Spicy Sriracha, Pesto, Pico de Gallo Sliced Jalapeno, Pickled Red Onion	
<b>Greek</b>	<b>17.50</b>
Chicken Souvlaki, Vegetable Kabobs, Hummus, Red Pepper Hummus, Spinach, Artichoke & Feta Dip, Tzatziki, Baba Ghannoush, Greek Yogurt w/Garlic & Herbs, Pita Chips, Pita	

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# Stations

*Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee and 10.25% Sales Tax.  
Minimum of 15 people.*

## chef carving stations

*Served with Assorted Dinner Rolls. Chef Attended: \$200 per 4 hours, \$50 each additional hour.*

<b>Baked Ham</b>	<b>350.00</b>
Whole Grain and Dijon Mustards (estimated 35 – 40 portions)	
<b>Roasted Herb Turkey</b>	<b>350.00</b>
Pan Gravy, Whole Grain and Dijon Mustard (estimated 18-20 portions)	
<b>Top Round</b>	<b>425.00</b>
Au Jus, Peppercorn Demi, Horseradish Cream (estimated 40 – 50 portions)	
<b>Herb Crusted Whole Beef Tenderloin</b>	<b>580.00</b>
Horseradish Cream, Cabernet –Shallot (estimated 18-20 portions)	
<b>Prime Rib of Beef</b>	<b>625.00</b>
Au Jus, Horseradish Cream (estimated 25 – 30 portions)	

## late night stations

<b>Taco and Nacho Bar</b>	<b>11.25</b>
Tortilla Chips, Taco Meat, Taco Shells, Hot Queso, Shredded Cheddar, Black Olives, Shredded Lettuce, Tomato, Jalapenos, Salsa, Guacamole, Sour Cream	
<b>Mini Italian Beef Station</b>	<b>10.00</b>
Peppers and Onions, Giardiniera, Mozzarella, French Bread	
<b>Chicago Style Hot Dog</b>	<b>5.00</b>
Relish, Onion, Tomato, Sport Peppers, Mustard, NO KETCHUP	
<b>Pizza Station</b>	<b>46.00 Deep Dish   35.00 Thin Crust</b>
Cheese, Sausage, Pepperoni	

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# Enhancements

*Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax.*

## **Antipasto Board**

**14.00** (Minimum 50 People)

Assorted Italian Meats and Cheeses, Grilled Vegetables, Assorted Olives, Crusty Italian Breads, Roasted Garlic Spread, Rosemary Olive Oil

## **Gourmet Cheese Board**

**9.00** (Minimum 50 People)

Domestic and Imported Cheeses, Grapes and Berries, Crusty Breads and Crackers

## **Crudites**

**8.00** (Minimum 50 People)

Assorted Fresh Garden Vegetables with choice of Spinach Dip, Dill Dip or Sriracha Ranch

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# Beverages





# Refreshments

## beverages

### Assorted Soft Drinks, Water, Juices

Pepsi, Diet Pepsi, Sierra Mist, Aquafina, Orange, Cranberry and Apple Juice

## spirits

### House

Svedka Vodka, Bombay Gin, Cruzan Rum, Jose Cuervo Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewar's White Label Scotch

### Premium

Absolut Vodka, Tito's Handmade Vodka, Tanqueray Gin, Captain Morgan's Spiced Rum, Sauza Tequila, Jack Daniels Bourbon, Crown Royal Whiskey, Johnny Walker Red Scotch

### Ultra Premium

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi "Maestro" Rum, Patron Silver Tequila, Maker's Mark Bourbon, Jameson Irish Whiskey, Chivas 12yr Scotch

## wine

### House

Woodbridge by Robert Mondavi: Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon; Pinot Grigio; Canyon Road Pinot Noir, La Marca Proseco

### Premium

Chateau Ste. Michelle Riesling, Whitehaven Sauvignon Blanc, William Hill Chardonnay, Ecco Domani Pinot Grigio MacMurray Ranch Pino Noir, Santa Rita Cabernet Sauvignon, Robert Mondavi Special Selection Merlot, Domaine Chandon Brut

## beer

### Domestic

Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, Corona, Michelob Ultra, Coors Light, St. Pauli Girl (Non Alcoholic)

### Imported

Stella Artois, Corona, Corona Light, Heineken

### Craft Beer/Cider

Half Acre, Lagunitas, Empirical Brewing, Revolution, Two Brothers, Goods Island, Cidre by Stella Artois, Virtue Cider



# Hosted Bar

*Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax*

## hosted bar package

	HOUSE	PREMIUM	ULTRA PREMIUM	BEER, WINE, SODA
1 HR	16.00	20.00	22.00	13.50
2 HR	19.00	23.00	25.00	16.50
3 HR	22.00	30.00	33.00	19.50
4 HR	25.00	33.00	36.50	22.50
5 HR	27.00	36.00	40.50	25.50

## consumption or cash

*Any cash bars requesting credit card processing, are subject to a \$250 charge per necessary phone line to process credit card transactions.*

Spirits	8.00	9.00	Wine by Glass	8.50	9.00
Domestic Beer	7.50	8.00	Assorted Soft Drinks	3.75	4.00
Imported Beer	8.00	9.00	Bottled Water	3.50	4.00
Non-Alcoholic Beer	7.25	8.00	Bottled Juices	4.00	5.00
Craft Beer	M/V	M/V	Premium & Ultra	10-14.00	11-16.00





# Wine List

## dry sparkling wine

<b>J Roget</b> NV, California	40.00
<b>Domaine Chandon Blanc De Noirs</b> NV, California	55.00
<b>Domaine Chandon Brut Rose</b> NV, California	55.00
<b>Moet &amp; Chandon Brut</b> NV, Champagne, France	100.00

## white wine

<b>Ecco Domani Pinot Grigio</b> Delle Venezie, Italy	35.00
<b>Chateau Ste. Michelle Pinot Gris</b> Columbia Valley, Washington	38.00
<b>Chateau Ste. Michelle Riesling</b> Columbia Valley, Washington	38.00
<b>White Haven Sauvignon Blanc</b> Sonoma County, California	35.00
<b>Case Lapostolle Sauvignon Blanc</b> Rapel Valley, Chile	40.00

## dry medium intensity white wine

*Listed From Milder To Stronger*

<b>Bonterra Viognier "Organically Grown"</b> Mendocino County, California	60.00
<b>Ravenswood "Vintner's Blend" Chardonnay</b> California	40.00
<b>Woodbridge by Mondavi Chardonnay</b> California	30.00
<b>Columbia Crest "Grand Estates" Chardonnay</b> Columbia Valley, Washington	45.00
<b>Estancia Chardonnay</b> California	35.00
<b>Kendall-Jackson "Reserve" Chardonnay</b> California	50.00



# Wine List

## dry light intensity red wine

<b>Beaulieu Vineyard "BV" Pinot Noir</b> California	<b>37.00</b>
<b>Mark West Pinot Noir</b> California	<b>42.00</b>
<b>Kendall-Jackson "Reserve" Pinot Noir</b> California	<b>55.00</b>
<b>Woodbridge By Mondavi Merlot</b> California	<b>30.00</b>
<b>Saved, Red Blend</b> California	<b>36.00</b>

## dry full intensity red wine

*Listed From Milder To Stronger*

<b>Ravenswood "Vintner's Blend" Zinfadel</b> Napa Valley, California	<b>40.00</b>
<b>Franciscan Oakville Estate Cabernet Sauvignon</b> Napa Valley, California	<b>70.00</b>
<b>Estancia Meritage Paso Robles</b> California	<b>82.00</b>

## dry medium intensity red wine

<b>Macmurray Ranch Pinor Noir</b> Sonoma Valley, California	<b>50.00</b>
<b>Woodbridge by Mondavi Cabernet Sauvignon</b> California	<b>30.00</b>
<b>Apothic, Red Blend</b> California	<b>38.00</b>
<b>Ravenswood "Vintner's Blend" Cabernet Sauvignon</b> California	<b>40.00</b>
<b>Frei Brothers "Reserve" Merlot</b> Dry Creek Valley, California	<b>50.00</b>
<b>Ravenswood "Vintner's Blend" Petite Sirah</b> California	<b>35.00</b>
<b>Chateau Ste. Michelle "Indian Wells Vineyard" Merlot</b> Columbia Valley, Washington	<b>50.00</b>
<b>Sterling "Vinter's Collection" Cabernet Sauvignon</b> Napa Valley, California	<b>48.00</b>
<b>Trinchero, Cabernet Sauvignon</b> California	<b>40.00</b>
<b>Penfold's "Koonunga Hill" Shiraz</b> Australia	<b>39.00</b>

\*\* Rosemont catering personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests.

A \$200.00 per bartender. Fee will apply for the first four (4) hours of service. A \$35.00 per hour overtime charge will be applied after four (4) hours of service.

### EVENTS REQUIRING BAR SERVICE ONLY, THE FOLLOWING FEES APPLY:

- Bar set-up fee of \$150.00 Per bar- fee covers labor required to service, set-up and break-down bars.
- Cash bar service fee for full service events- a bartender fee for each individual bartender will only be waived if sales meet OR exceed \$550.00, Before tax & service charge. (This fee only applies towards full service catering events provided by Aramark).

### GLASSWARE REQUEST REQUIRE ADDITIONAL STAFFING SERVICES ATTENDANT FEES

A 20% administrative fee and applicable sales tax will be applied to all food and beverage orders

- \$ 100 Per 50 guests without food service.
- \$100 Per 100 guests with Aramark food service.





# Guidelines & Procedures

# Event Planning

## FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 21 days prior to the date of your first scheduled service.

## CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 14 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

The Services Agreement (contract), which is a separate document, outlines specific agreements between the customer and the caterer. The signed Service Agreement, along with the required deposits, must be received by ARAMARK no less than 14 days in advance of the first scheduled event. 100% payment of quoted charges is required 7 days prior to first scheduled event date. Any additional charges are due 14 days post event and the balance is due no less than three days prior to the first event. If the signed Service Agreement is not received at least 14 days prior to the first scheduled event, menu prices are subject to change. The Event Orders, when completed, will form part of your contract.

## SPECIAL EVENTS

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions. These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges.

Please discuss this with your sales professional. Specifications for these events are to be received no less than 30 days prior to the event unless otherwise negotiated between the customer and the caterer.

## MENU PROPOSALS

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

## FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the ARAMARK sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through ARAMARK, will be the responsibility of the Customer.

Additionally, as safety is always important, ARAMARK reserves the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.



# Payment and Credit

## ACCEPTABLE FORMS OF PAYMENT

Aramark accepts certified or cashiers checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds, credit card payment or a wire transfer will be required. If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders.

## PAYMENT POLICY

ARAMARK's policy requires full payment in advance.

## ADVANCE PAYMENT

Payment in full is required for quoted catering services per the catering agreement. A credit card is required to guarantee any additional charges that may be incurred on site

## LOCAL TAX AND FEES

All food and beverage items are subject to a taxable 20% Administrative Charge, 10.25% State Sales Tax and 1% Village Fee.

Labor fees are subject to applicable sales tax, currently at 10.25% state tax and 1% Village Fee.

\* The service charge (administrative fee or gratuity) and sales tax are subject to change without notice.

Additional bar set up, bartender, wait staff and culinary fees may apply.

## DELIVERY FEES

All catering orders or re-orders totaling less than \$200 will result in a \$40 delivery fee

# Catering Guidelines

## **GUARANTEES**

To ensure the success of your event(s) it is necessary we receive your “final guarantee” (confirmed attendance) for each meal function by the following schedule: Your sales person will advise when your lowest guarantee would be due by.

- Events up to 500 people require the final guarantee three (3) business days prior to the first event. At this time the numbers of guests can only increase.
- Events between 501 – 2,500 people require the final Guarantee five (5) business days prior to the first event. At this time the numbers of guests can only increase.
- Events over 2,501 people require the final guarantee seven (7) business days prior to the first event. At this time the number of guests can only increase.

Please note the above schedule excludes weekends and holidays.

Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

## **CANCELLATION POLICY**

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee to ARAMARK equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

## **MINIMUM REQUIREMENT FOR MEAL FUNCTIONS**

There is a minimum guarantee of 25 people for most meal functions. If the guarantee is less than required number of people, a \$5 per person fee plus tax will apply.

## **EXHIBITOR FOOD & BEVERAGE POLICY**

The caterer is the exclusive provider of all food and beverages at the Donald E. Stephens Convention Center. As such, any requests to bring in outside food and beverages will be at ARAMARK's discretion and will be considered on a case by case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.

Any exhibitors, vendor or exhibit hall participants providing alcohol service are required to staff a bartender, per Illinois Liquor Law. Any violation of this will result in product being removed from the exhibit/booth area.

## **TABLE STANDARDS**

The ARAMARK banquet minimum standard for a plated/seated meal is for service at tables of ten (10) guests with 1 server per 20 guests (1 server per 2 tables). And for buffet meals, the ARAMARK minimum standard is 1 server per 50 guests. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$18.00 per hour, based on 4 hour shift plus applicable Sales Tax with a four (4) hour minimum.



# Catering Guidelines

## CHINA SERVICE

All seated meal functions (breakfast, lunch and dinner) are served with china and glassware, unless otherwise specified by the Customer. Continental breakfast, coffee services, buffets and exhibitor hospitality catering are routinely accompanied by high-grade disposable service-ware. However, if china service is desired on these functions a china charge will apply. The china charge is \$2.50 per person.

For any china & glassware service at the Rosemont Theatre a \$3.50 charge per person will apply

## TABLECLOTHS

All tables for meal functions are dressed with standard lap length house linen and napkins. Your sales professional will be able to assist with any custom linen and décor details at additional charges. Events that require tablecloths for non-food functions may be clothed for \$10.00++ per standard house tablecloth. Specialty linens will be priced as fair market value.