



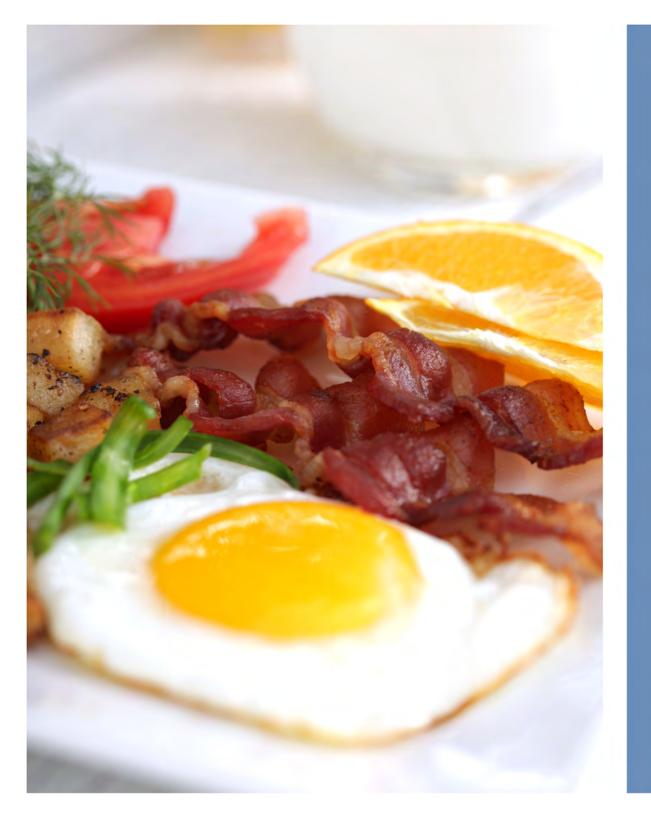


Thank you for your business.
We look forward to serving you on your next visit to the Donald E. Stephens Convention Center.

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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

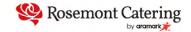
24.00 Deluxe Breakfast Bar

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

21.00

Health Nut Breakfast Bar Cranberry, Zucchini Carrot and Pumpkin Whole Grain Muffins, Seasonal Sliced Fruit, Steel Cut Oatmeal and Greek Yogurt served withBlueberries, 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**

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

Rosemont Catering



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

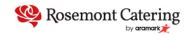
chef stations

Tuesditionel

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.

Steel Cut Oatmeal 6.25

Blueberries, Dried Cranberries, Brown Sugar, Honey, House Made Granola, Slivered Almonds and Flax Seeds

Individual Cereals 45.00 Per Dozen (Minimum Order 1 Dozen)

2% and Skim Milk

Assorted Individual Yogurts 4.50 Each
Greek Yogurt 5.75

Greek Yogurt

Blueberries, Dried Cranberries, Brown Sugar, Honey, House Made Granola, Slivered Almonds, and Flax Seeds

Assorted Bagels 46.00 Per Dozen

Cream Cheese. Butter and Preserves

Breakfast Breads 45.00 Each

Apple Walnut, Banana Nut, Carrot Ginger, Cinnamon Swirl, Glazed Lemon

Assorted Muffins 42.00 Per Dozen

Blueberry, Cranberry Orange, Apple Cinnamon, Banana Nut, Chocolate Chip, Sunrise Carrot

Assorted Danish 40.00 Per Dozen

Vanilla Hazelnut, Apple and Raspberry

Eggs, Hard Boiled 12.00 Per Dozen (Minimum Order 1 Dozen)

Breakfast Burrito 81.00 Per Dozen

Scrambled Eggs, Chorizo, Cheddar Cheese, Roasted Green Chilies

Bagel Sandwich 102.00 Per Dozen

Applewood Bacon, Scrambled Eggs and Cheddar Cheese

Croissant Sandwich 70,00 Per Dozen

Pork Sausage, Scrambled Eggs and Pepper Jack Cheese

Protein Box 150.00 Per Dozen

Hard Boiled Eggs, Bacon Strips and Smoked Gouda

Rosemont Catering

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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

Fresh Brewed 65.00 Per Gallon

Coffee, Decaf, Iced Coffee, Hot Tea, Hot Chocolate

Refresh 55.00 Per Gallon

Lemonade, Ice Tea, Fruit Punch, Arnold Palmer

Fruit Juices 55.00 Per Gallon

25.00 Per Day, 3.00 Per Capsule **Keurig K-Cup Machine**

Includes Water, Creamers, Sweeteners, Stirrers, Cups

Keurig Rivo K-Cup Cappuccino/Latte Machine 50.00 Per Day, 4.25 Per Capsule

Includes Water, Milk, Sweeteners, Stirrers, Cups

Nespresso Machine 25.00 Per Day, 3.25 Per Capsule

Includes Water, Milk, Sweeteners, Stirrers, Cups

Breville Countertop Espresso/Cappuccino Machine

300.00 Per Day

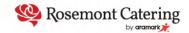
Includes Espresso Beans, Milk, Sweeteners, Stirrers, Cups. Attendant \$150 per 4 hours, \$50 each additional hour. Includes the first 25 Beverages.

a la carte beverages

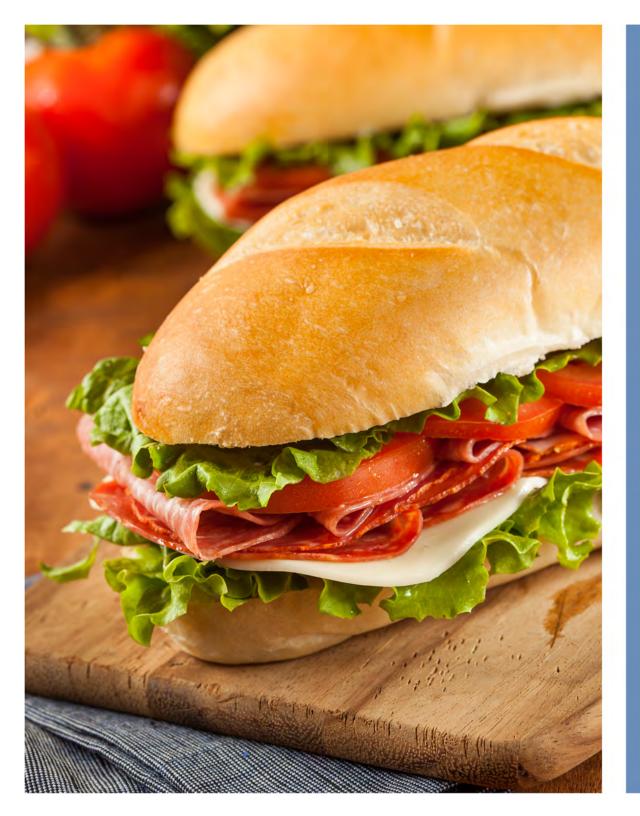
Bottled Waters

3.75 **Assorted Sodas** 3.50

4.25 **Bottled Fruit Juices**



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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.

entreés

Rosemary Garlic Grilled Chicken Breast

40.00

38.00

Roasted Potatoes, Herb Butter Green Beans, Rosemary Jus

45.00

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

Roasted Vegetable Lasagna

Hanger Steak*

Potato Wedges, Garlic Wilted Spinach, Red Wine Mushroom Demi 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

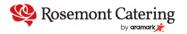
Black Forest Cake

Berry Coulis

Add 1.50

Individual Fresh Fruit Tart

Add 1.50





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

Rosemont Catering

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Mama Mia! Pizza 30.00

Cheese, Pepperoni, Sausage, Vegetable Pizzas – Thin or Deep Dish. Tortellini with Tomato Basil Cream

Cannoli

Caesar Salad

Chef's Soup and Salad Bar

accompaniments to include;

Mixed Greens with an assortment of

Garden Vegetable Soup

Grilled Chicken Breast

Smoked Ham

Blue Cheese

Cheddar Cheese

Hard Boiled Eggs

Kalamata Olives

Grape Tomatoes

Cucumbers

Mushrooms

Red Onion

Croutons

Rolls and Butter

Balsamic Vinaigrette and Ranch

26.00

40.00

Dressing

Fresh Fruit Tart

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

Rosemont Catering

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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

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

35.00

45.00

French Bread, Buns and Rolls

Chocolate Cake

Santa Fe

Tossed Green Salad, Carrots, Red Onion, Queso Fresco, Tomato and Peppers with Cilantro Lime Vinaigrette

Beef Empanadas

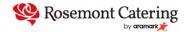
Grilled Chicken Fajitas, Roasted Poblano Peppers and Onions

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

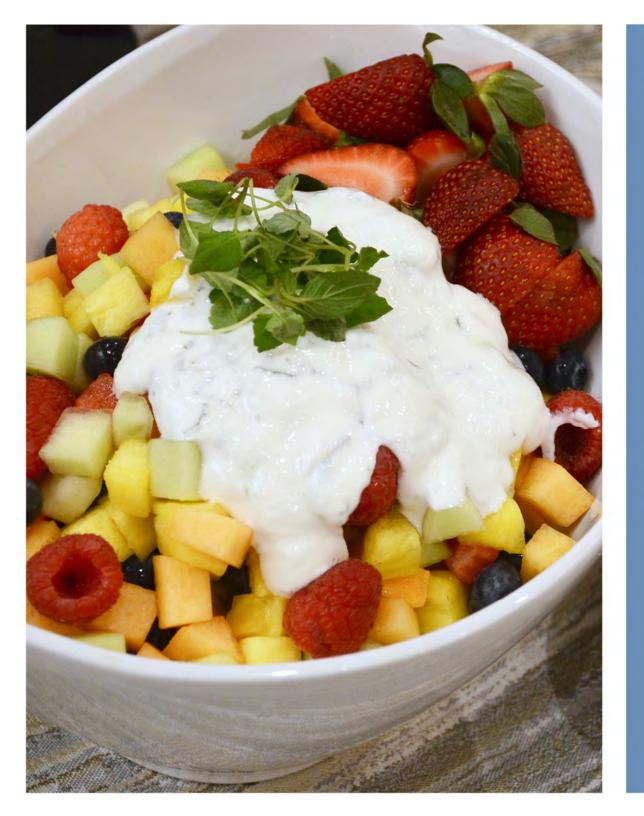
Price is per person unless otherwise specified, plus 20% taxable Administrative Fee, 1% Village Fee & 10.25% Sales Tax.

Minimum of 15 people. Less than 15 people, add 5.00

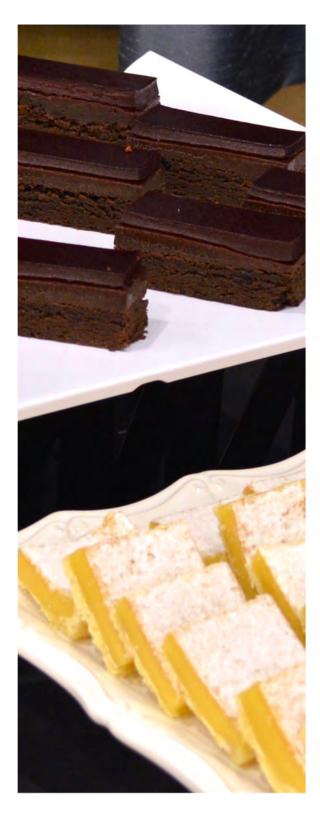
Deli Smoked Turkey & Swiss Whole Grain Bread	18.95	Oven Roasted Beef Caramelized Onions, Cheddar, Lettuce, Mayo on Ciabatta	21.95
Deli Roast Beef* & Provolone Rosemary Focaccia	18.95	Ham And Smoked Gouda Dijon Mustard, Lettuce, Tomato, Pickles on French Bread	19.95
Chicken Salad & Sharp Cheddar Tomato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

Rosemont Catering

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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
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 Strawberry Banana 18.00

Almonds, Spinach and Cranberry Juice Greek Yogurt and Skim Milk

Blueberry 14.00

Greek Yogurt and Almond Milk

hydration station

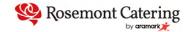
Priced per 2 Gallons, 2 Gallon Minimum per Infused Water

Cucumber 110.00 Strawberry Basil 70.00

Cantaloupe Lime 70.00 Coconut Lime 190.00

Mango Ginger 100.00 Tamarind 70.00





7.00 (Estimated 2 Pieces Per Person)



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

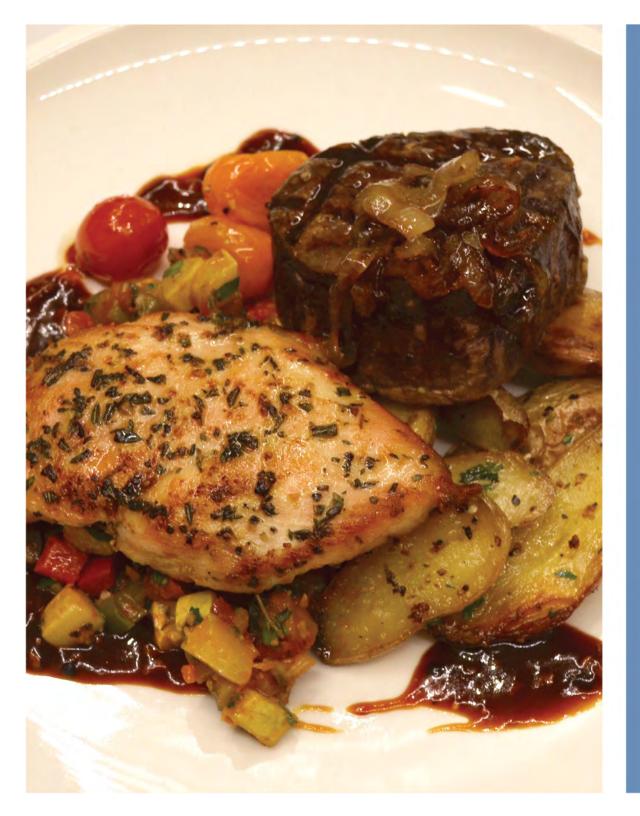
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Assorted Potato Chips	7.00	Assorted Granola Bars	4.00
(Minimum 12 people)		Assorted Whole Fruit	3.00
With choice of French Onion Dip, Dill Dip or Sriracha Ranch		Individual Bags of Snacks, Potato Chips or Pretzels	3.25
Good Humor Ice Cream Bars	4.25	Soft Pretzels with Mustard	5.50
(Minimum 12 people)		Assorted Cookies 42.00 P	er Dozen
Haagen Dazs Ice Cream Bars	7.00	Chocolate Brownies 42.00 P	er Dozen
(Minimum 12 people)			
24 oz Snack Bowl	28.00		

Assorted Mixed Nuts, Mini Pretzels, Popcorn, Snack Mix

Rosemont Catering

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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.

entreés

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

dual entreés

Espresso Rubbed Beef Tenderloin*

& Sea Bass With Pineapple Lime Salsa

Green Peppercorn Sauce, Pine Nut Couscous, Parmesan Lime Zucchini

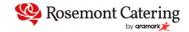
Wild Mushrooms and Feta, Brown and Wild Rice Blend,

Roasted Baby Whole Carrots, Pan Juices

Short Ribs 78.50

& Snapper With Caper Butter Sauce

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

Rosemont Catering

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Dinner Buffets

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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

Rosemont Catering

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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

Mediterranean

Garden Salad with Two Chef Selection Dressings

Vegetable Couscous Salad

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

Sautéed Barbecued Shrimp

Penne with Roasted Bell Peppers, Sweet Peas and Herbs

Garlic and Herb Roasted Potatoes

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

Rolls and Butter

Triple Chocolate Brownie

48.00

58.00

62.00

Land & Sea

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

Rosemary Sage Chicken, Cranberry and Fig Relish

Mahi Mahi with Yellow Pepper Cilantro Pesto

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

Whipped Potato with Roasted Cauliflower

Roasted Seasonal Vegetables, Balsamic Reduction

Rolls and Butter

Warm Chocolate Bread Pudding

Midwest

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

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

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

Cavatappi Pasta with Basil Pesto and Grape Tomato

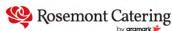
Caramelized Onion Whipped Potatoes

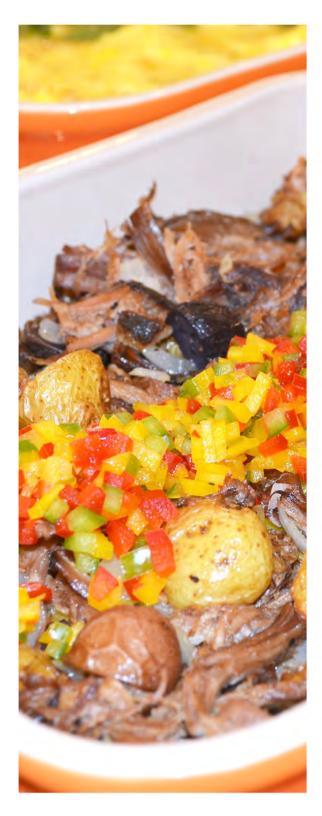
Steamed Broccoli with Citrus Zest

Rolls and Butter

Carrot Cake

[🥮] Rosemont Catering * 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

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

Cowboy Grill

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

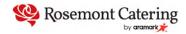
Texas Style Baked Beans

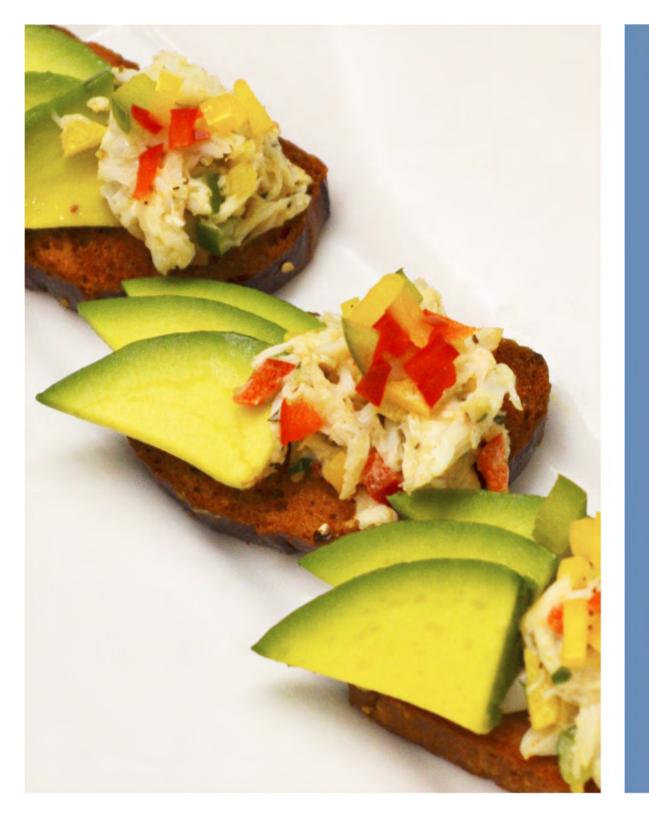
Roasted Potatoes, Caramelized Onions and Chives

55.00

Rolls and Butter

Gourmet Dessert Bars





Receptions



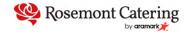
Hors D'oeuvres

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

hot hors d'oeuvres

Chilled Shrimp Bloody Mary Cocktail Sauce	350.00	Margherita Flat Bread Mozzarella, Tomato, Basil	195.00
Thai Chili & Ginger Chicken Salad Wonton Crisp	195.00	Mini Crab Cake or Lobster Cake Honey Sriracha Aioli, Shaved Scallions	255.00
Herb Hummus Phyllo Tart	145.00	Chile Rubbed Beef Skewer* Thai Basil Dipping Sauce	215.00
Antipasto Skewer Pesto Drizzle	195.00	Truffle Mac & Cheese Bite	195.00
Cilantro Pineapple Shrimp Skewers	205.00	Braised Pork Belly Polenta Cake	205.00
Ahi Tuna* Rice Cracker, Wasabi	255.00	Seared Sea Scallop Lemon Basil Aioli, Wonton Crisp	255.00
Tropical Chicken Salad Pita Chip	195.00	Meatloaf Lollipops BBQ Ketchup	195.00
Shredded Beef Sesame Seeds, Soy Drizzle, Phyllo Tart	215.00	Mushroom Empanadas with Chimichurri	185.00
		Candied Apple Pork Belly	265.00
Tapas Skewer Peruvian Peppers, Spanish Green Olive, Sundried Toma Fontina Cheese	235.00 to,	Andouille Cheddar Cheese Fritter	185.00
Foliula Cheese		Duck Roll	215.00
Tomato, Basil, Olive Tartlet	135.00	Lump Crab Stuffed Bouchee	265.00
Smoked Salmon Nori Stack	315.00	Herb Aioli	
Seared Tuna Tartlet	250.00	Artichoke Heart Beignet	200.00
Pickled Daikon and Carrot, Micro Greens		Reuben Springroll	190.00
Toy Box Tomato Buffalo Mozzarella, Fried Basil, Garlic Crostini	195.00	Whole Grain Mustard	



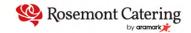
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Slider Bar

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

Cheese Grilled (Onions, Cheese	220.00
Pulled I	Pork Red Onion	260.00
Pork Lo	pin rovolone, Pickle, Mustard	315.00
	Chicken neese, Red Onion	260.00
	enderloin Blue Cheese Spread, Grilled Onion	505.00
	ello Mushroom ella Cheese, Tomato Balsamic Chutney	285.00





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.

Pasta Bar 16.00

Penne, Tortellini, Alfredo, Pesto, Tomato Basil /Red and Yellow Peppers, Mushrooms, Scallions, Sun Dried Tomato, Tomatoes, Broccoli, Rock Shrimp, Italian Sausage, Parmesan

Seafood Station 13.75

Jumbo Shrimp, Mussels, Clams, Garlic and White Wine

Crab Cake Station 18.00

Pico de Gallo, Tarragon Aioli, Horseradish Cocktail, Lemon and Limes (2 per person)

Mac N Cheese 13.00

Variety of Pasta with Garlic Shrimp, Grilled Chicken, Short Rib, Pulled Pork, Caramelized Onions, Roasted Red Peppers, Mushrooms, Marinara, Giardiniera

Baked Potato 10.00

Sour Cream, Bacon, Chives, Cheddar Cheese, Guacamole, Pico de Gallo

Perogie 9.65

Potato & Cheese or Potato & Onion

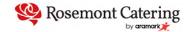
Sour Cream, Bacon & Onion, Green Onion Greek Yogurt w/ Garlic & Herbs,

Buffalo Sauce, Ranch Dressing, Blue Cheese Dressing, Sweet Chili Sauce,

Sweet & Spicy Sriracha, Pesto, Pico de Gallo Sliced Jalapeno, Pickled Red Onion

Greek 17.50

Chicken Souvlaki, Vegetable Kabobs, Hummus, Red Pepper Hummus, Spinach, Artichoke & Feta Dip, Tzatiki, 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.

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

late night stations

Taco and Nacho Bar 11.25

Tortilla Chips, Taco Meat, Taco Shells, Hot Queso, Shredded Cheddar, Black Olives, Shredded Lettuce, Tomato, Jalapenos, Salsa, Guacamole, Sour Cream

Mini Italian Beef Station 10.00

Peppers and Onions, Giardiniera, Mozzarella, French Bread

Chicago Style Hot Dog 5.00

Relish, Onion, Tomato, Sport Peppers, Mustard, NO KETCHUP

Pizza Station 46.00 Deep Dish | 35.00 Thin Crust

Cheese, Sausage, Pepperoni

Rosemont Catering

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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)

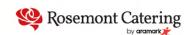
Assorted Italian Meats and Cheeses, Grilled Vegetables, Assorted Olives, Crusty Italian Breads, Roasted Garlic Spread, Rosemary Olive Oil

Gourmet Cheese Board 9.00 (Minimum 50 People)

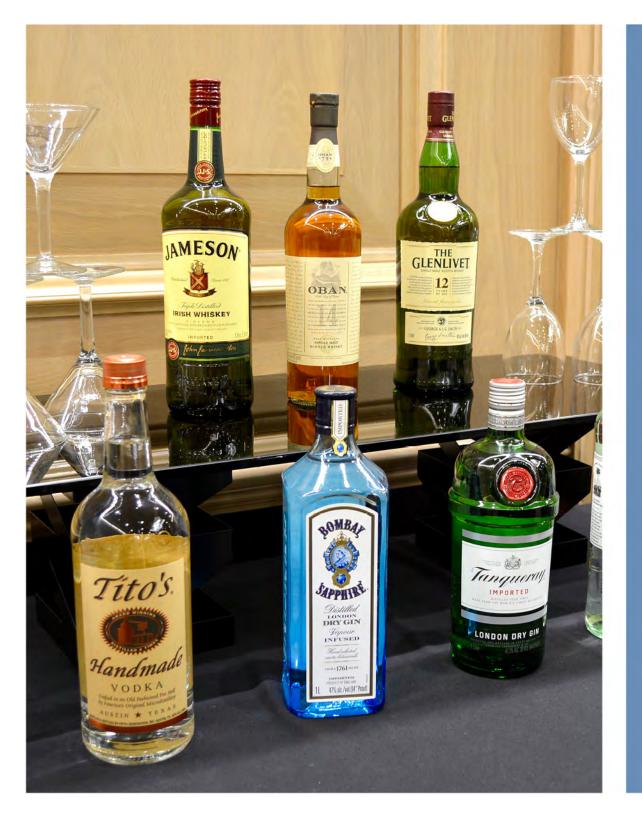
Domestic and Imported Cheeses, Grapes and Berries, Crusty Breads and Crackers

Crudites 8.00 (Minimum 50 People)

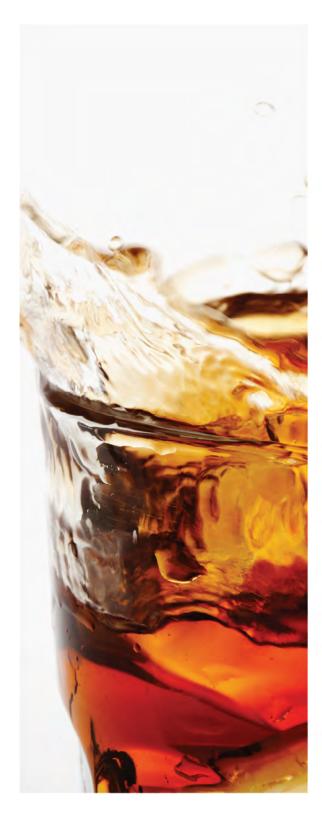
Assorted Fresh Garden Vegetables with choice of Spinach Dip, Dill Dip or Sriracha Ranch



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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

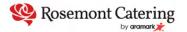
Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, Corona, Michelob Ultra, Coors Light, St. Pauli Girl (Non Alcoholic)

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

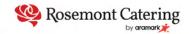
hosted bar package

	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

J Roget NV, California	40.00
Domaine Chandon Blanc De Noirs NV, California	55.00
Domaine Chandon Brut Rose NV, California	55.00
Moet & Chandon Brut NV, Champagne, France	100.00

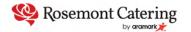
white wine

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

dry medium intensity white wine

Listed From Milder To Stronger

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





Wine List

lry	light intensity red wine	dry medium intensity
		red wine

Beaulieu Vineyard "BV" Pinot Noir California	37.00	red wine	
Mark West Pinot Noir California	42.00	Macmurray Ranch Pinor Noir Sonama Valley, California	50.00
Kendall-Jackson "Reserve" Pinot Noir California	55.00	Woodbridge by Mondavi Cabernet Sauvignon California	30.00
Woodbridge By Mondavi Merlot California	30.00	Apothic, Red Blend California	38.00
Saved, Red Blend California	36.00	Ravenswood "Vintner's Blend" Cabernet Sauvignon California	40.00
Camornia		Frei Brothers "Reserve" Merlot Dry Creek Valley, California	50.00
dry full intensity red wine		Ravenswood "Vintner's Blend" Petite Sirah California	35.00
Listed From Milder To Stronger		Chateau Ste. Michelle "Indian Wells Vineyard" Merlot Columbia Valley, Washington	50.00
Ravenswood "Vintner's Blend" Zinfadel Napa Valley, California	40.00	Sterling "Vinter's Collection" Cabernet Sauvignon Napa Valley, California	48.00
Franciscan Oakville Estate Cabernet Sauvignon Napa Valley, California	70.00	Trinchero, Cabernet Sauvignon California	40.00
Estancia Meritage Paso Robles California	82.00	Penfold's "Koonunga Hill" Shiraz Australia	39.00

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.

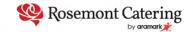
EVENTS REQUIRING BAR SERVICE ONLY, THE FOLLOWING FEES APPLY:

- 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.



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



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 schedules 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.

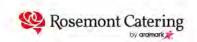
MENU PROPOSALS

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.

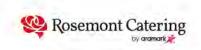
Labor fees are subject to applicable sales tax, currently at 10.25% state tax and 1% Village Fee.

* 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 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.

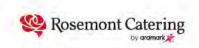
EXHIBITOR FOOD & BEVERAGE POLICY

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.

