



*Arena Food Service, Inc.*



Authentic



Natural



The SINGLE SOURCE for  
ALL your event needs!



Fresh

## General Information Regarding Catering at Governors State University

### Contact Information

Governor's State University  
Food Service and Catering Office  
Office: 708-534-4496  
Email: [catering@govst.edu](mailto:catering@govst.edu)

Corporate Office  
3101 Greenhead Drive, Suite B  
Springfield, IL 62711  
Office: 217-698-2944  
Email: [info@arenafoodservice.com](mailto:info@arenafoodservice.com)

### Ordering and Booking Timeline

To properly and efficiently plan for your event we ask that an initial inquiry be placed to our catering department at least 2 weeks prior to your event whenever possible. Any event scheduled with less than 2 weeks is subject to product availability. Once an event is booked with Arena Catering, we guarantee availability for that particular event unless otherwise specified. We ask that all final arrangements, including final guest counts, be finalized at least 3 business days prior to the event date. At that time, Arena will issue a confirmation outlining our final arrangement.

In order to properly process your event for production and invoicing, all events **MUST** have a catering requisition form emailed directly to [catering@govst.edu](mailto:catering@govst.edu).

### Prices and Menu

In an effort to encourage our guests to provide us with as much notice as possible, Arena Catering offers an **Advanced Booking Discount** for all events scheduled to be serviced at Governors State University.

#### To qualify for the Advanced Booking Discount:

- The organizer for your event must submit a completed catering requisition form via email to [catering@govst.edu](mailto:catering@govst.edu) at least 2 weeks prior to your event.
- The menu does not have to be completely finalized prior to submitting the requisition to receive the discount. A catering representative will be happy to assist you with your order.

Pricing does not include service labor or any ancillary items such as rental equipment, additional linens, items not specifically listed as included or any applicable sales tax. Please reference page 31 for staffing costs. We reserve the right to assess additional labor fees based on the requirements of the event.

Any change in menu, significant change in meals to be served, staff requirements or general change in scope of work may require a recalculation in quoted price.

For enrolled students and Student Organizations wishing to utilize catering services for your next event, Arena offers a Budget Services menu. Please contact our Catering Manager via email at [catering@govst.edu](mailto:catering@govst.edu) or phone at 708-534-4496 for a copy of the Budget Services menu, options and restriction.

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### Guarantee Amounts

We appreciate an estimated number of attendees as soon as possible after booking. Arena will require a guarantee of the amount of guests to be served at least 3 business days prior to the event. Any change up from the guarantee number made within three days of the event is subject to availability. The final guest count will be what we prepare for. Catered events will be charged either the guarantee amount or the actual attendance, whichever is higher. Arena Catering does not guarantee service, food or space for any amount of guests above this amount. Arena Catering reserves the right to amend guarantee dates and charges at any time due to specific needs and commitments involved with your event.

### Cancellation Policy

Arena Food Service, Inc. reserves the right to charge the full expected price of a scheduled event should it be cancelled with less than a 3 business day notice.

### Deposit and Payment Terms

#### GSU Sponsored or Affiliated Events

All events that are to be billed directly to GSU will be invoiced after the event. All events hosted by a department or organization affiliated with GSU must have an event requisition form, with all cells filled out, on file with our catering department prior to the event. Upon completion of your event, an itemized invoice will be sent to the event organizer. Additionally, on a bi-monthly basis, those invoices will be sent to GSU accounting for payment. Should you have a discrepancy or dispute on your catering invoice, please do not hesitate to contact the catering manager.

#### Non-GSU/ Outside Organization Events

All events hosted by an outside organization will require a deposit of 75% of the total anticipated invoice at the time of confirmation with final payment due prior to the event unless prior arrangements have been made and approved by the food service director. Prior arrangements of credit can be arranged for corporate clients and repeat customers.

Under certain circumstances, Arena Food Service, Inc. will require a larger deposit or prepayment due to the commitments required by the event or past payment history. We reserve the right to change payment terms for any reason without notice.

### Leftover Food

Due to regulations and concerns regarding the safe handling of all food items at all times, any food leftover at the conclusion of the service period shall remain the property of Arena Food Service, Inc. It is the sole responsibility and discretion of Arena Food Service to designate the proper disposition of any leftover food products.

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# Events at GSU



Planning a catering event is quick and easy at Governors State University. Whether you just need a few snacks and beverages for a small staff meeting or your fundraising event requires custom arrangements, your on-site food service provider is here to help.

## SUBMIT YOUR EVENT REQUISITION

The more information and notice we receive, the better capable we will be to ensure your event is successful!

The requisition and catering guide are available at [www.govst.edu/dining](http://www.govst.edu/dining).

## EVENT PLANNING

Our Catering Managers will help to coordinate your order and ensure we are planning to provide exactly what you want.

## APPROVE THE ARRANGEMENTS

Please review carefully as this will be what we plan for. Send us a quick email to [catering@govst.edu](mailto:catering@govst.edu) confirming the plans are good to go!

## EVENT DAY Enjoy Your Event!

[www.govst.edu/dining](http://www.govst.edu/dining)  
[www.arenafoodservice.com/gsudining](http://www.arenafoodservice.com/gsudining)

## ADVANCED BOOKING DISCOUNT

### 2 WEEKS PRIOR

To qualify your event for the Advanced Booking Discount you must submit your completed event requisition via email to the Catering Department at [catering@govst.edu](mailto:catering@govst.edu) at least 2 weeks PRIOR to your event.

### PROPOSAL REVIEW

We will send you a comprehensive proposal for your consideration PRIOR to your event. It's OK to make changes as needed!

SHOULD YOUR EVENT PLANS EXPERIENCE A MATERIAL CHANGE IN EVENT PARAMETERS CLOSER TO 5 DAYS PRIOR TO EVENT DAY, WE RESERVE THE RIGHT TO REMOVE THE ADVANCED BOOKING DISCOUNT FROM THE EVENT.

### 3 Days Prior

Please submit your final guest count or event revisions to our Catering Manager via email to [catering@govst.edu](mailto:catering@govst.edu) or call x4496.

### INVOICING AND FEEDBACK

An invoice will be submitted both to the person booking the event and the GSU Accounts Payable Department.

Don't forget to send back your feedback form to let us know how everything went!

## Breakfast

All breakfast menus include Carafes of Fruit Juice and Fresh Brewed Regular or Decaf Coffee.  
Disposable products are provided at no additional charge.

### Breakfast Buffet

#### Continental

Assorted Breakfast Pastries and Rolls  
with Preserves and Butter

\$7.08 PER PERSON (ABR \$6.44)

With Sliced Seasonal Fruit Display

\$9.00 PER PERSON (ABR \$8.18)

#### Hearty Country Breakfast

Scrambled Eggs with Cheddar and Chives  
Choice of Pit Ham, Smoked Bacon or Sausage Links  
Buttermilk Biscuits with Sausage Gravy  
Sliced Fresh Seasonal Fruit Platter  
Assorted Breakfast Pastries with Preserves and Butter  
\$11.33 PER PERSON (ABR \$10.29)

#### Ultimate French Toast

French Toast Soufflé with Rum Soaked Raisins,  
Vanilla Batter and Pecan-Praline Topping  
Warm Maple Syrup and Orange Butter  
Country Sausage Links  
Sliced Fresh Seasonal Fruit Platter  
\$10.40 PER PERSON (ABR \$9.45)

#### Healthy Breakfast

Individual Low Fat Yogurts  
House Made Granola with Dried Fruit and Nuts with Milk  
Bagels with Plain and Flavored Cream Cheeses  
Sliced Fresh Seasonal Fruit Platter \$9.87 PER PERSON (ABR \$8.98)

#### Diner Breakfast

Scrambled Eggs with Cheddar and Chives  
Choice of Pit Ham, Smoked Bacon or Sausage Links  
American Fries with Peppers and Onions  
Buttermilk Biscuits with Honey, Preserves and Butter  
Seasonal Fruit Salad  
\$11.21 PER PERSON (ABR \$10.19)

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## Breakfast

### Deluxe Continental

Honey Walnut Crepes with Caramelized Apples  
Breakfast Quiche with Choice of Fillings  
Grilled Pineapple and Seasonal Berries  
with Brown Sugar and Crème Fraiche  
Fresh Baked Scones with Lemon Curd and Mint Chantilly  
\$12.15 PER PERSON (ABR \$11.03)

### Sunday Brunch

Orange-Bourbon Glazed Pit Ham, Carved to Order  
Spinach and Cheese Egg Strata  
Country Sausage Links, Roasted Red Potatoes  
Sauteed Green Beans with Pecan Butter  
Penne Pasta Salad with Artichokes and Fresh Basil  
Fresh Seasonal Vegetable Basket with Red Pepper Dip  
Seasonal Fruit Display  
House Smoked Salmon Display with Petite Bagels and  
Traditional Condiments  
Assorted Breakfast Pastries with Preserves and Butter  
\$18.53 PER PERSON (ABR \$16.84)

Arena Catering will be happy to compose menu suggestions for an event requiring a served breakfast. We will custom design a menu to take advantage of seasonal products, desired level of service and other requirements of your event.

Please contact our catering sales office for a price quote.

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## Breakfast

### Ala Carte Breakfast

#### Sliced Seasonal Fruit Display

\$3.20 per person  
(ABR \$2.90)

#### Fresh Baked Muffins with Butter

\$19.16 per dozen  
(ABR \$17.43)

#### Fresh Baked Cinnamon Rolls

Petite \$15.33 per dozen  
(ABR \$13.94)  
Large \$20.85 per dozen  
(ABR \$20.01)

#### Assorted Fresh Baked Scones

##### White Chocolate Raspberry, Cinnamon and Blueberry

Petite \$15.33 per dozen  
(ABR \$13.94)  
Large \$24.38 per dozen  
(ABR \$22.17)

#### All Butter Petite Croissants

##### Whipped Honey Butter and Jam

\$24.97 per dozen  
(ABR \$22.70)

#### Smoked Salmon Lox and Bagel Display

##### Petite Bagels, Chived Cream Cheese, Shaved Red Onion and

##### Thinly Sliced Smoked Salmon

\$4.07 Per Person, Minimum 25  
(ABR \$3.70)

#### Assorted Sliced Bagels

##### With Preserves, Butter and Cream Cheese

\$2.04 each  
(ABR \$1.85)

#### Warm Buttermilk Biscuits

##### With Butter, Honey and Preserves

\$1.63 per person  
(ABR \$1.48)

##### With Sausage, Bacon or Ham, Egg and Cheese

\$4.48 per person  
(ABR \$4.07)

##### With Sausage Gravy

\$2.90 per person  
(ABR \$2.64)

#### Assorted Individual Yogurts

\$1.46 each  
(ABR \$1.32)

#### Assorted Individual Greek Yogurts

\$2.61 each  
(ABR \$2.32)

#### Individual Yogurt Parfaits

\$2.61 each  
(ABR \$2.38)

##### With Granola

\$3.20 each  
(ABR \$2.90)

#### Individual Greek Yogurt Parfaits

\$3.78 each  
(ABR \$3.43)

##### Add Granola

\$4.36 each  
(ABR \$3.96)

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## A la Carte Snacks and Beverages

### A la Carte Options

Whole Fresh Fruit  
\$.99 each (ABR \$.90)

Sliced Seasonal Fruit Display  
\$3.20 per person (ABR \$2.90)

Seasonal Fruit Skewers with Dip  
\$4.07 per person (ABR \$3.70)

Nature Valley Granola Bars  
\$1.46 each (ABR \$1.32)

Individual Candy Bars  
\$1.46 each (ABR \$1.32)

Individual Bag of Chips  
\$1.46 each (ABR \$1.32)

Assorted Fresh Baked Cookies  
\$11.56 per dozen (ABR \$10.51)

Assorted Fresh Baked Brownies  
\$11.61 per dozen (ABR \$10.56)

Gardettos, Chex Mix, Pretzels, Pub Mix  
\$7.67 Per pound (ABR \$6.97)

Deluxe Mixed Nuts  
\$15.97 Per Pound (ABR \$14.51)

Fresh Vegetable Crudite with Dip  
\$2.61 per person (ABR \$2.38)

Housemade Flour Tortilla Chips  
Garden Tomato Salsa, Guacamole and  
Chipotle Crème  
\$3.20 per person (ABR \$2.90)

Assorted Truffle Bar Bites  
\$18.00 per dozen (ABR \$16.37)

Premium Assorted Petite Pastries  
\$4.48 per person (ABR \$4.07)

Assorted Chocolate Truffle Lollipops  
\$2.27 each (ABR \$2.06)

Fresh Brewed Regular or Decaf Coffee  
Or Fresh Brewed Iced Tea  
\$18.53 Per Gallon (ABR \$16.84)

Individual Specialty Teas  
Honey, Lemon and Assorted Sugars  
\$1.46 Per Person (ABR \$1.32)

Carafes of Chilled Fruit Juice  
Apple, Cranberry, Grapefruit, V8  
\$9.24 Per Carafe (ABR \$8.39)

Individual Bottle of Juice  
\$2.50 Each (ABR \$2.27)

Chilled Bottled Water or  
Assorted Canned Pepsi Products  
\$1.46 Each (ABR \$1.32)

Country Style Lemonade or Limeade  
\$22.64 Per Gallon (ABR \$20.59)

Sparkling Tropical Punch  
\$22.64 Per Gallon (ABR \$20.59)

Individual Bottled Lipton Teas  
\$2.50 Each (ABR \$2.27)

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## Quick Luncheon Buffet

All luncheon menus include fresh brewed iced tea.  
Disposable products are provided at no additional charge.

### Quick Luncheon Buffet

#### Deluxe Sandwich Board

Smoked Turkey and Provolone on Herbed Focaccia  
Shaved Smokehouse Ham and Cheese Club on Baguette  
Gourmet Chicken Salad on Butter Croissant  
Lettuce, Tomato and Condiments  
Pickles, Olives and Peppers  
Fresh Pasta Salad with Fresh Vegetables  
Housemade Kettle Chips with Caramelized Onion Dip  
Chef's Dessert Selection  
\$15.16 PER PERSON (ABR \$13.78)

#### Deli Meat Platter

Shaved Roast Beef, Deli Ham, Smoked Turkey and Tuna Salad  
Bakery Basket of Breads, Rolls and Croissants  
Lettuce, Tomato, Cheeses and Condiments  
Red Potato Salad with Cracked Black Pepper  
Hand Cut Cole Slaw  
Fresh Fruit Salad  
Chef's Dessert Selection  
\$11.56 PER PERSON (ABR \$10.51)

#### Executive Soup and Salad

Chef's Daily Soup Selection with Crusty Rolls and Butter  
Mixed Field Greens with Seasonal Berries, Crumbled Chevre  
Shaved Red Onion and Spiced Pecans  
Tossed with Berry Vinaigrette  
House Grilled Chicken Caesar Salad with Shredded Parmesan,  
Hearth Baked Croutons and House Caesar Dressing  
Seasonal Fruit Salad with Mint  
Petite Croissant Sandwiches with Variety of Meats  
Condiments, Pickles, Olives and Peppers  
Chef's Dessert Selection  
\$17.95 PER PERSON (ABR \$16.31)

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## Quick Luncheon Buffet

### Taco Station

Soft Corn and Flour Tortillas  
 Ground Beef and Spicy Chicken Fillings  
 Slow Cooked Ranch Beans  
 Traditional Toppings to include Lettuce, Tomato, Cheese, Salsa and Sour Cream  
 Crispy Tortilla Chips  
 \$11.56 PER PERSON (ABR \$10.51)

### Pasta Buffet

Mixed Lettuce Salad with House Italian and Ranch Dressing  
 Baked Mostaccioli with Rustic Meat Sauce  
 Garlic Breadsticks and Grated Parmesan  
 \$11.56 PER PERSON (ABR \$10.51)

### Italian Deluxe Pasta Buffet

Hearts of Romaine Salad with Tomatoes, Red Onions,  
 Garlicky Croutons and House Italian Dressing  
 Three Cheese Lasagna Bolognese  
 Penne Pasta Tossed with Grilled Vegetables and Roasted Garlic Cream  
 Italian Style Green Beans  
 Garlic Breadsticks and Grated Parmesan  
 \$14.58 PER PERSON (ABR \$13.25)

### Chicken Caesar Salad

Hearts of Romaine Tossed with Shredded Parmesan,  
 Hearth Baked Croutons and House Caesar Dressing  
 Sliced Marinated and Grilled Breast of Chicken  
 Sliced Fresh Seasonal Fruit Platter  
 Sourdough Baguettes with Butter  
 Fresh Carrot Cake with Cream Cheese Icing  
 \$11.56 PER PERSON (ABR \$10.51)

### Southwestern BBQ

Fresh Cut Pocketknife Cole Slaw  
 Mixed Greens with Toasted Pepitas and Cumin Vinaigrette  
 Hickory Smoked Thin Sliced Beef Brisket with Molasses BBQ  
 Sliced Split Top Rolls  
 Southwest Smoked Chicken 'Mac and Cheese'  
 Ranch Beans  
 Seasonal Fruit Salad with Mint  
 House Made Flour Tortilla Crisps  
 Garden Tomato Salsa and Chipotle Crème  
 \$17.36 PER PERSON (ABR \$15.79)

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## Buffet Luncheon

All buffet lunches include salad, artisan style rolls or bread, dessert, decaf coffee, fresh brewed iced tea and carafes of water on the table. Disposable products are provided at no additional charge

### Salad Suggestions, Choose One

Penne Pasta Salad with Roasted Red Peppers  
Artichokes, Shaved Parmesan and Fresh Basil

House Caesar Salad with Shredded Parmesan

Mixed Field Greens with Garden Vegetables  
Crumbled Cheese and Creamy Peppercorn

Mixed Field Greens with Fresh Berries  
Chevre and Berry Vinaigrette

Mixed Field Greens with Toasted Walnuts  
Vermont Cheddar and Maple-Balsamic Vinaigrette

Greek Red Potato Salad with Feta

Mixed Greens with Mandarin Oranges  
Slivered Almonds Scallions and Citrus Vinaigrette

Napa Vegetable Salad with Sesame Dressing

Baby Spinach Salad with Spiced Pecans  
Smoked Bacon and Sweet Shallot Vinaigrette

Pocketknife Cole Slaw

Seasonal Fruit Salad with Mint

Seasonal Vegetable Crudit  with Herb Dip

Substitute Chef's Selection Appropriate Soup  
Tuscan White Bean, Smoked Bacon and Potato,  
Cream of Asparagus, Crab and Corn,  
Sweet Pepper and Tomato Bisque, Lobster Bisque,  
Italian Chicken Pasta, Curried Cauliflower and Caramelized Apple Chowder, Etc.  
Add \$2.33 (ABR \$2.11)

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## Buffet Luncheon

### Entrée

Penne Pasta Tossed  
with Seasonal Vegetables  
Parmesan-Garlic Cream Sauce

Italian Herb Breaded Breast of Chicken  
White Wine-Parmesan Cream

Pan Seared Breast of Chicken Marsala

Tri Color Tortellini  
Grilled Chicken and Bruschetta Tomatoes

Southwest Dry Rubbed Grilled Chicken  
Roasted Tomato Salsa  
and Chipotle Crème

Braised Beef Burgundy  
Button Mushrooms and Root Vegetables

Three Cheese Meat Lasagna  
Additional Sauce on the Side

Peanut-Ginger Glazed Breast of Chicken  
Served with Fresh Lime  
and Cilantro-Pepper Relish

Southwest Smoked Chicken  
'Mac and Cheese'  
Fire Roasted Corn, Bell Peppers and  
Fresh Goats Cheese

Vegetarian Vegetable Bolognese  
Tossed with Fettuccini  
and Shredded Parmesan

Peppercorn Grilled Breast of Chicken  
Served with Balsamic Glaze

Individual Stuffed Meatloaf with Fresh  
Mozzarella and Basil

Baked Cavatappi Pasta  
with Italian Sausage  
Caramelized Onions and Peppers

Spice Rubbed Loin of Pork, Sliced  
Served with Lyonnaise Sauce

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## Buffet Luncheon

### Vegetable and Accompaniments, Choose Two

Chef's Selection Fresh Vegetables	Grilled Zucchini and Roasted Pepper Add \$1.13 (ABR \$1.06)
Petite Green Beans with Slivered Almonds	Goats Cheese and Thyme Mashed Potatoes Add \$1.13 (ABR \$1.06)
Fresh Carrot Batons with Dill Butter	Red and Yellow Potato Mélange Add \$.58 (ABR \$.53)
Oven Roasted Cauliflower with Fresh Herbs	Soba Noodle Stir Fry Add \$1.10 (ABR \$1.06)
Napa Vegetable Stir Fry	Leek and Walnut Stuffing Add \$1.10 (ABR \$1.06)
Braised Brussels Sprouts	Tuscan Orzo Pilaf Add \$1.38 (ABR \$1.32)
Buttermilk Mashed Potatoes	Caponata Style Vegetables Add \$1.10 (ABR \$1.06)
Parmesan and Roast Shallot Mashed Potatoes	Greek Rice with Kalamata and Feta Add \$1.10 (ABR \$1.06)
Roast Garlic and Herb Mashed Potatoes	Seasonal Vegetable Risotto Add \$1.65 (ABR \$1.59)
Mashed Sweet Potatoes	Three Cheese Risotto Add \$1.65 (ABR \$1.59)
Steamed New Potatoes with Parsley	Pan Seared Risotto Cake Add \$1.10 (ABR \$1.06)
Herb Roasted Red Potatoes	Potato Scallion Pancake Add \$1.10 (ABR \$1.06)
Creamy Orzo with Fresh Basil and Parmesan	Caribbean Black Bean Cakes Add \$1.10 (ABR \$1.06)
Wild and White Rice Pilaf	Italian Vegetable Gratinée Add \$1.10 (ABR \$1.06)
Green Poblano Rice	
Saffron Rice Pilaf	
Corn, Pepper and Black Bean Sauté	
Smashed Red Potatoes	
Fresh Asparagus Add \$1.16 (ABR \$1.06)	
Curried Cauliflower and Sweet Onion Add \$.57 (ABR \$.53)	

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## Buffet Luncheon

### Desserts

Fresh Carrot Cake with Cream Cheese Icing	Fresh Pound Cake Topped with Seasonal Fruit Compote Topped with Minted Cream
Double Chocolate Cake with Raspberry Coulis	Assorted Petite Pastries
NY Style Cheesecake Seasonal Fruit Compote	Fresh Baked Assorted Cookies
Caramel Apple Walnut Pie with Cinnamon Cream	Fudge Walnut Brownies
	Assorted Truffle Bar Bites
	Seasonal Fruit Salad with Mint

### Luncheon Buffet Pricing

One Entrée Selection	\$17.36 per person (ABR \$15.79)
Two Entrée Selections	\$20.85 per person (ABR \$18.95)

We are happy to offer custom menu planning and event design services to best suit the needs and budget of your event. All suggestions are encouraged. Suggestions from our Served Dinners menu can be offered with buffet service.

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## Boxed Luncheon

Our menus are constantly evolving and alternate menu suggestions are welcome  
 For events under 25 guests we ask that all luncheons be identical  
 We are happy to accommodate special dietary needs  
 Disposable products are provided at no additional charge

### Main Entrée, Choose One

\$9.85 per person (ABR \$9.45)

Gourmet Chicken Salad with Walnuts and  
 Grapes on Butter Croissant

Shaved Deli Ham and Swiss  
 on Hearty Wheat

Prime Deli Roast Beef and Cheddar  
 on Swirl Rye

Italian Salami, Capicola and Gouda  
 on Herbed Focaccia

Turkey BLT Club on Hearty Wheat

Southwestern Grilled Chicken and Black  
 Bean Salad over Mixed Greens  
 Add \$1.65 per person (ABR \$1.59)

Rustic Chicken Salad with Toasted  
 Pecans and Dried Cranberries  
 on Butter Croissant

Mediterranean Flank Steak Salad  
 Add \$1.65 per person (ABR \$1.59)

New York Style Vegetarian Bagel

Smoked Turkey and Provolone  
 on Herbed Focaccia

Traditional Cobb Salad  
 Add \$1.65 per person (ABR \$1.59)

### Side Items, Choose Two

Pasta Salad with Fresh Vegetables

Fresh Cut Cole Slaw

Bulghur Wheat Salad

Roast Corn and Black Bean Salad with Cilantro and Lime

Red Potato Salad with Cracked Black Pepper

Penne Pasta Salad with Artichokes and Roasted Peppers

Marinated Artichoke Hearts

Mediterranean Couscous Salad

Country Style Potato Salad

Traditional Macaroni Salad

Marinated Seasonal Vegetable Salad

Seasonal Fruit Salad

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## Boxed Luncheon

### Dessert Options, Choose One

Fresh Baked Chocolate Chunk Cookie  
Oatmeal Raisin Cookie  
Macadamia and White Chocolate Cookie  
Double Fudge Brownie with Walnuts  
Truffle Bar Bites

### Beverage Options

Chilled Bottled Water and Assorted Chilled Sodas

Add \$1.38 per person (ABR \$1.32)

Fresh Brewed Iced Tea or Lemonade

Included

Lipton Iced Teas

Add \$2.37 per person (ABR \$2.27)

Sobe Herbal Teas

Add \$3.03 per person (ABR \$2.90)

Frappuccino

Add \$2.75 per person (ABR \$2.64)

### Basic Boxed Luncheons, \$9.24 per person (ABR \$8.39)

Choice of Freshly Prepared Deli Sandwich with Condiments

Crisp Whole Apple

Individual Bag of Chips

Fresh Baked Cookie

Bottled Water

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## Buffet Dinner

All buffet dinners are include with salad, artisan style rolls or bread, dessert, decaf coffee, fresh brewed iced tea and carafes of water on the table  
Disposable products are provided at no additional charge

### Salad and Appetizer, Choose One

Mixed Field Greens with Toasted Pepitas  
Cumin Vinaigrette and Queso Blanco

House Caesar Salad with Shredded Parmesan

Mixed Field Greens with Garden Vegetables  
Crumbled Cheese and Creamy Peppercorn Dressing

Mixed Field Greens with Fresh Berries  
Chevre and Berry-Balsamic Vinaigrette

Mixed Field Greens with Toasted Walnuts  
Crumbled Vermont Cheddar and Sweet Shallot Vinaigrette

Hearts of Romaine Salad with Artichoke Hearts  
Shaved Red Onion, Kalamata Olives, Croutons and Parmesan, Add \$1.16 (ABR \$1.06)

Bibb Lettuce Salad with Creamy Gorgonzola  
Grape Tomatoes and English Cucumbers

Mixed Asian Greens with Mandarin Oranges  
Slivered Almonds, Scallions and Citrus-Soy Vinaigrette

Napa Vegetable Salad with Sesame Dressing

Baby Spinach Salad with Spiced Pecans  
Smoked Bacon and Sweet Shallot Vinaigrette

Shaved Parma Ham with Fennel-Watercress Salad  
Drizzled with Aged Balsamic Vinegar and Cracked Black Pepper, Add \$2.90 (ABR \$2.64)

Smoked Salmon Display Served with Traditional Garnishes  
Red Onion Relish, Capers, Hard Boiled Eggs and Tarragon Crème, Add \$2.90 (ABR \$2.64)

Substitute Chef's Selection Appropriate Soup  
Tuscan White Bean, Smoked Bacon and Potato, Cream of Asparagus, Crab and Corn, Sweet Pepper and Tomato Bisque, Lobster Bisque, Italian Chicken Pasta, Etc. Add \$2.33 (ABR \$2.11)

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## Buffet Dinner

### Entrée Category A

#### Grilled Flank Steak

Glazed with Balsamic and Black Pepper, Carved to Order

#### New England Style Crab Cakes

Sweet Pepper Cream, Add \$3.49 (ABR \$3.17)

#### Roast Tenderloin of Beef with Cognac Demi-Glace

Carved to Order, Add \$5.81 (ABR \$5.28)

#### Peppercorn Encrusted Club Sirloin of Beef

Sliced and Served with Red Wine Sauce

#### Thai Marinated and Grilled Beef Flank Steak

#### Balsamic Glazed Tenderloin of Pork

Sliced and Served with Assorted Mustards

#### Texas Smoked Beef Brisket with Bourbon BBQ

#### Breast of Chicken Florentine

Over Baby Spinach and Sun-Dried Tomatoes

#### Herb Encrusted North Atlantic Salmon Fillet

Warm Tomato Vinaigrette

#### Traditional Eye of Round en Daube

Horseradish Crème

#### Petite Osso Bucco of Pork

Slow Braised with Port-Fig Reduction

#### Prosciutto and Asiago Stuffed Breast of Chicken

*Arena Food Service, Inc.*

## Buffet Dinner

### Entrée Category B

Penne Pasta Tossed with Seasonal Vegetables  
Parmesan-Garlic Cream Sauce

Italian Herb Breaded Breast of Chicken  
White Wine-Herb Sauce

Pan Seared Breast of Chicken Marsala

Peanut-Ginger Glazed Breast of Chicken  
Served with Fresh Lime and Cilantro-Pepper Relish

Tri-Color Tortellini  
Grilled Chicken and Bruschetta Tomatoes

Southwest Dry Rubbed Grilled Chicken  
Roast Tomato Salsa and Chipotle Crème

Spice Rubbed Loin of Pork, Sliced  
Served With Lyonnaise Sauce and Mustard Cream

Three Cheese Lasagna Bolognese  
Additional Sauce on the Side

Southwest Smoked Chicken 'Mac and Cheese'  
Fire Roasted Corn, Bell Peppers and Fresh Goats Cheese

Vegetarian Vegetable Bolognese  
Tossed with Fettuccini and Shredded Parmesan

Peppercorn Grilled Breast of Chicken  
Balsamic Glazed

Bourbon Glazed Breast of Turkey

*Arena Food Service, Inc.*

## Buffet Dinner

### Vegetable and Accompaniments, Choose Two

Chef's Selection Fresh Vegetables	Grilled Zucchini and Roasted Pepper Add \$1.13 (ABR \$1.06)
Petite Green Beans with Slivered Almonds	Goats Cheese and Thyme Mashed Potatoes Add \$1.13 (ABR \$1.06)
Fresh Carrot Batons with Dill Butter	Red and Yellow Potato Mélange Add \$.58 (ABR \$.53)
Oven Roasted Cauliflower with Fresh Herbs	Soba Noodle Stir Fry Add \$1.10 (ABR \$1.06)
Napa Vegetable Stir Fry	Leek and Walnut Stuffing Add \$1.10 (ABR \$1.06)
Braised Brussels Sprouts	Tuscan Orzo Pilaf Add \$1.38 (ABR \$1.32)
Buttermilk Mashed Potatoes	Caponata Style Vegetables Add \$1.10 (ABR \$1.06)
Parmesan and Roast Shallot Mashed Potatoes	Greek Rice with Kalamata and Feta Add \$1.10 (ABR \$1.06)
Roast Garlic and Herb Mashed Potatoes	Seasonal Vegetable Risotto Add \$1.65 (ABR \$1.59)
Mashed Sweet Potatoes	Three Cheese Risotto Add \$1.65 (ABR \$1.59)
Steamed New Potatoes with Parsley	Pan Seared Risotto Cake Add \$1.10 (ABR \$1.06)
Herb Roasted Red Potatoes	Potato Scallion Pancake Add \$1.10 (ABR \$1.06)
Creamy Orzo with Fresh Basil and Parmesan	Caribbean Black Bean Cakes Add \$1.10 (ABR \$1.06)
Wild and White Rice Pilaf	Italian Vegetable Gratinée Add \$1.10 (ABR \$1.06)
Green Poblano Rice	
Saffron Rice Pilaf	
Corn, Pepper and Black Bean Sauté	
Smashed Red Potatoes	
Fresh Asparagus Add \$1.16 (ABR \$1.06)	
Curried Cauliflower and Sweet Onion Add \$.57 (ABR \$.53)	

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## Buffet Dinner

### Desserts

Assorted Cakes and Pies	Traditional Crème Brulee with Fruit Compote Add \$2.75 (ABR \$2.64)
Fresh Carrot Cake with Cream Cheese Icing	Opera Torte, Add \$3.85 (ABR \$3.70)
Double Chocolate Cake with Raspberry Coulis	Chai Tea Mousse In Caramel Brandy Basket, Add \$3.85 (ABR \$3.70)
NY Style Cheesecake Seasonal Fruit Compote	Red Raspberry Mousse in Champagne Glass, Add \$2.20 (ABR \$2.11)
Caramel Apple Walnut Pie with Cinnamon Cream	Black Forrest Cherry Torte Add \$2.20 (ABR \$2.11)
Fresh Pound Cake Topped with Seasonal Fruit Compote Topped with Minted Cream	Italian Tiramisu with Espresso Whipped Crème, Add \$2.75 (ABR \$2.64)
Cinnamon Dusted Churros Warm Spiced Chocolate Sauce to Dip	Individual Farmstead Cheese Display Add \$3.30 (ABR \$3.17)

### Dinner Buffet Pricing

One Entrée Selection from Category A	\$20.33 per person (ABR \$18.48)
One Entrée Selection from Category B	\$18.00 per person (ABR \$16.37)
One Entrée Selection from Both Category A and B	\$24.33 per person (ABR \$22.15)
Two Entrée Selections from Category A	\$26.66 per person (ABR \$24.03)
Two Entrée Selections from Category B	\$25.09 per person (ABR \$20.01)

We are happy to offer custom menu planning and event design services to best suit the needs and budget of your event. All suggestions are encouraged. Suggestions from our Served Dinners menu can be offered with buffet service.

**\*ABR = ADVANCED BOOKING RATE**

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## Served Dinner

All served dinners are include with salad course, artisan style rolls or bread, dessert, decaf coffee, fresh brewed iced tea and carafes of water on the table  
China service and service staff are required for served dinners

### Salad and Appetizer, Choose One

Mixed Field Greens with Toasted Pepitas  
Cumin Vinaigrette and Queso Blanco

House Caesar Salad with Shredded Parmesan

Mixed Field Greens with Garden Vegetables  
Crumbled Cheese and Creamy Peppercorn Dressing

Mixed Field Greens with Fresh Berries  
Chevre and Berry-Balsamic Vinaigrette

Mixed Field Greens with Toasted Walnuts  
Crumbled Vermont Cheddar and Sweet Shallot Vinaigrette

Hearts of Romaine Salad with Artichoke Hearts  
Shaved Red Onion, Kalamata Olives, Croutons and Parmesan, Add \$1.16 (ABR \$1.06)

Bibb Lettuce Salad with Creamy Gorgonzola  
Grape Tomatoes and English Cucumbers

Mixed Asian Greens with Mandarin Oranges  
Slivered Almonds, Scallions and Citrus-Soy Vinaigrette

Napa Vegetable Salad with Sesame Dressing

Baby Spinach Salad with Spiced Pecans  
Smoked Bacon and Sweet Shallot Vinaigrette

Shaved Parma Ham with Fennel-Watercress Salad  
Drizzled with Aged Balsamic Vinegar and Cracked Black Pepper, Add \$2.90 (ABR \$2.64)

Smoked Salmon Display Served with Traditional Garnishes  
Red Onion Relish, Capers, Hard Boiled Eggs and Tarragon Crème, Add \$2.90 (ABR \$2.64)

Substitute Chef's Selection Appropriate Soup  
Tuscan White Bean, Smoked Bacon and Potato, Cream of Asparagus, Crab and Corn, Sweet Pepper and Tomato Bisque, Lobster Bisque, Italian Chicken Pasta, Etc. Add \$2.33 (ABR \$2.11)

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## Served Dinner

### Poultry

Pistachio Encrusted Breast of Chicken  
Pan Seared and Served with Tarragon Mustard Cream Sauce  
\$19.63 per person (ABR \$17.85)

Oregano Infused Breast of Chicken  
Grilled and Served with Warm Tomato Vinaigrette  
\$18.00 per person (ABR \$16.37)

Peanut Ginger Glazed Breast of Chicken  
Fresh Lime, Cilantro Relish and Crispy Wontons  
\$18.53 per person (ABR \$16.84)

Peppercorn Grilled Breast of Chicken  
Roasted Pepper Relish and Balsamic Reduction  
\$17.19 per person (ABR \$15.62)

Prosciutto and Asiago Topped Breast of Chicken  
Roasted Tomato Marinara  
\$20.20 per person (ABR \$18.37)

Malaysian Glazed Breast of Chicken  
Soba Noodle Stir Fry and Pineapple Chili Sauce  
\$18.64 per person (ABR \$16.94)

Pan Seared Chicken with Mushroom Cream Sauce  
\$16.84 per person (ABR \$15.31)

Pan Seared Duck Breast  
Crispy Skin, Blackberry Gastrique  
\$26.66 per person (ABR \$24.23)

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## Served Dinner

### Seafood

Crab and Shiitake Stuffed Rainbow Trout  
Pan Seared and Served with Brown Butter Sauce  
\$22.02 per person (ABR \$20.01)

Ginger Glazed North Atlantic Salmon  
Served with Napa Vegetable Slaw and Crispy Noodles  
\$22.02 per person (ABR \$20.01)

Roasted Pepper and Asparagus Stuffed Halibut  
Wrapped in Phyllo Pastry and Served with Saffron Cream  
Market Price

Pan Seared Red Snapper  
Basmati Rice, Masala Spiced Greens and Coconut Curry Broth  
Market Price

Herb Encrusted North Atlantic Salmon Fillet  
Warm Tomato-Thyme Vinaigrette  
\$21.83 per person (ABR \$19.84)

Pan Seared Shrimp and Scallops  
Linguini with Sage Pesto and Slow Roast Tomatoes  
\$23.81 per person (ABR \$21.65)

Seafood Stuffed Sole  
Pan Roasted and Served with Sauce Newburg  
\$21.48 per person (ABR \$19.54)

Lobster Paella  
Fresh Maine Lobster, Shrimp, Housemade Sausage, Roast Chicken and Saffron Rice  
Market Price

Tuscan Roasted Cod  
Herbed Breadcrumbs, Roma Tomato Confit, Kalamata Olives, Extra Virgin Olive Oil  
\$19.91 per person (ABR \$17.43)

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## Served Dinner

### Pork

#### Americas Cut Pork Loin Chop

Garnished with Crispy Fried Vidalia Onions and Served with Grain Mustard Cream  
\$18.53 per person (ABR \$16.84)

#### Grilled Tenderloin of Pork Au Poivre

Green Peppercorn Sauce  
\$22.02 per person (ABR \$20.01)

#### Sweet Shallot Rubbed Pork Tenderloin Steak

Caramelized Peach Sauce  
\$22.13 per person (ABR \$20.01)

#### Braised Pork Tips with Exotic Mushrooms

Served with Caramelized Pearl Onions and Fresh Thyme  
\$18.53 per person (ABR \$16.84)

#### Caribbean Grilled Loin of Pork

Pineapple-Bell Pepper Relish, Cilantro Oil and Crispy Tortillas  
\$18.88 per person (ABR \$17.16)

#### Pan Seared Pork Tenderloin Cutlets

Lightly Floured and Drizzled with Balsamic Glaze and Oven Roasted Tomatoes  
\$21.78 per person (ABR \$19.79)

#### Petite Osso Bucco of Pork

Slow Braised with Port-Fig Reduction  
\$21.78 per person (ABR \$19.79)

#### Molasses Glazed Grilled Rack of Pork

Caramelized Apples and Herbed Goats Cheese  
\$23.18 per person (ABR \$21.06)

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## Served Dinner

### Pasta and Vegetarian

Smoked Chicken and Roast Corn Manicotti  
Fire Roasted Tomato Marinara and Parmesan Crisp  
\$20.33 per person (ABR \$18.48)

Penne Pasta with Gorgonzola  
Toasted Walnuts, Slow Roasted Tomatoes and Roasted Garlic Cream  
\$18.00 per person (ABR \$16.37)  
With Grilled Chicken  
\$19.63 per person (ABR \$17.90)

Vegetarian Vegetable Bolognese  
Tossed with Fettuccini Noodles and Grated Parmesan  
\$18.53 per person (ABR \$16.84)

Roasted Vegetable Napoleon  
Eggplant, Zucchini, Yellow Squash, Roast Peppers, Sweet Onion and Chevre  
\$18.53 per person (ABR \$16.84)

Crispy Tofu Pad Thai  
Traditional Preparation with Napa Vegetables, Peanuts and Fresh Lime  
\$17.49 per person (ABR \$15.89)

*Arena Food Service, Inc.*

## Served Dinner

### Beef, Veal and Lamb

Minted Pesto Encrusted Rack of Lamb  
Pan Seared and Served with Balsamic Demi-Glace  
\$31.95 per person (ABR \$29.04)

Pan Seared Beef Tenderloin Steak  
Red Wine Sauce  
\$31.30 per person (ABR \$28.45)

Peppercorn Rubbed Club Sirloin, Sliced  
Slow Roasted and Served with Peppercorn Sauce  
\$19.80 per person (ABR \$18.00)

Walnut and Leek Stuffed Tenderloin of Beef  
Sliced and Served with Burgundy Sauce  
\$31.30 per person (ABR \$28.45)

Fresh Mozzarella and Basil Stuffed Meatloaf  
Individual Serving, Served with Roast Tomato Demi  
\$18.00 per person (ABR \$16.37)

Grilled New York Strip Steak  
Topped with Gorgonzola-Pistachio Butter  
\$28.40 per person (ABR \$25.81)

Traditional Burgundy Braised Pot Roast  
Grain Mustard Demi and Grated horseradish  
\$19.16 per person (ABR \$17.43)

Chili Rubbed Beef Tenderloin Steak  
Grilled and Served with Tomatillos, Goats Cheese and Crispy Tortillas  
\$31.30 per person (ABR \$28.45)

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## Served Dinner

### Plated Desserts

Fresh Baked Cookies and Brownies, Served on a Platter on Table

Fresh Carrot Cake with  
Cream Cheese Icing

Double Chocolate Cake with  
Raspberry Coulis

NY Style Cheesecake  
Seasonal Fruit Compote

Caramel Apple Walnut Pie with Cinnamon Cream

Fresh Pound Cake Topped with Seasonal Fruit Compote  
Topped with Minted Cream

Cinnamon Dusted Churros  
Warm Spiced Chocolate Sauce to Dip

Traditional Crème Brulee with Fruit Compote, Add \$1.74 (ABR \$1.59)

Opera Torte, Add \$2.90 (ABR \$2.64)

Chai Tea Mousse in Caramel Brandy Basket, Add \$2.90 (ABR \$2.64)

Red Raspberry Mousse in Champagne Glass, Add \$1.16 (ABR \$1.06)

Black Forrest Cherry Torte, Add \$1.16 (ABR \$1.06)

Italian Tiramisu with Espresso Whipped Crème, Add \$1.74 (ABR \$1.64)

Individual Farmstead Cheese Display  
Add \$3.49 (ABR \$3.17)

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## Hors D'oeuvres

Arena Catering is pleased to offer a wide selection of interesting hors d'oeuvres appropriate for all occasions. We are happy to work with you in selecting an array of items to meet your expectations. Each event is custom designed to the specific needs of your event. Our hors d'oeuvres menus are constantly evolving and alternate menu suggestions are welcome. The items listed are merely a sample of the wide range of hors d'oeuvres available from Arena Catering. Disposable products are provided at no additional charge.

### Dips, Cheeses and Vegetable

Seasonal and Marinated Vegetable Display with one dip, \$3.20 per person (ABR \$2.92)  
Buttermilk Herb Dip, Roasted Red Pepper Dip, Fresh Basil Dip or  
Herbed Goats Cheese Dip

Mediterranean Pita Crisps, Choose two Dips, \$2.04 per person (ABR \$1.85)  
Scallion Hummus, Roasted Garlic Hummus, Baba Ganoush, Adriatic Bruschetta or  
Kalamata Olive Tapenade

Warm Crab Dip with Slivered Almonds, \$2.61 per person (ABR \$2.38)  
Assorted Crackers

Flavored Flour Tortilla Crisps with one dip, \$1.46 per person (ABR \$1.32)  
Garden Tomato Salsa with Roasted Garlic, Chipotle Crème, Tomatillo Salsa,  
Roast Tomato Salsa with Chipotle, Grilled Corn and Black Bean Salsa

Marbled Display of Fine Cheeses, \$3.37 per person (ABR \$3.06)  
Gorgonzola with Spiced Pecans, Smoked Gouda, White Cheddar,  
Double Crème Brie with Sun Dried Tomato Relish,  
and Fresh Chevre with Raspberry Coulis  
Crisp Flatbreads and Assorted Crackers

Marbled Display of Fine Cheeses and Antipasto, \$4.48 per person (ABR \$4.07)  
Gorgonzola with Spiced Pecans, Smoked Gouda, Double Crème Brie with Sun  
Dried Tomato Relish, White Cheddar with Purple Grapes, Fresh Chevre with  
Raspberry Coulis, Sliced Hard Salami and Shaved Parma Ham, Mustards, Sliced  
Country Breads and Crispy Flatbreads

Amish Cheese Display with Spiced Pecans, \$2.61 per person (ABR \$2.38)  
Garnished with Purple Grapes, Sesame Flatbreads

Sliced Seasonal Fruit Display, \$3.20 per person (ABR \$2.90)  
Lemon Poppyseed Dip, Raspberry Chiffon Dip, Honey-Walnut Drizzle

Tropical Fruit Skewers with Dip, \$4.07 per person (ABR \$3.70)

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## Hors D'oeuvres

### Savories and Small Bites

House Cured Salmon Display, (serves 25-30 guests) \$110.33 per side (ABR \$100.30)  
Traditional Garnishes and Rye Toast Points

Thai Marinated Chicken Satay, \$31.35 per dozen (ABR \$28.51)  
Sweet Chili and Spicy Peanut Sauce to Dip

Boneless BBQ Chicken Bites, \$15.10 per dozen (ABR \$13.72)

Italian Sausage Stuffed Mushrooms, \$18.58 per dozen (ABR \$16.89)

Walnut and Grape Leaf Stuffed Mushrooms, \$18.58 per dozen (ABR \$16.89)

Crimini Mushroom Stuffed with Smoked Gouda and Oil Poached Shallots,  
\$18.58 per dozen (ABR \$16.89)

Meatballs in Cranberry Bourbon Sauce or Molasses BBQ, \$16.26 per dozen (ABR \$14.78)

Maryland Crab Cakes, \$23.23 per dozen (ABR \$21.12)  
Caper Tartar Sauce

Spinach and goats Cheese Phyllo Pillows, \$19.74 per dozen (ABR \$17.95)  
Tzatziki Sauce to Dip

Petite Thai Egg Rolls, \$19.74 per dozen (ABR \$17.95)

Middle Eastern Falafel, \$19.74 per dozen (ABR \$17.95)  
Tahini Yogurt to Dip

Shaved Deli Meat Sliders, \$23.23 per dozen (ABR \$21.12)

Mini Burger, Choose Two, \$31.35 per dozen (ABR \$28.51)  
American Angus Beef with Cheddar on Buttercrust Roll  
House Pulled Pork on Garlic Cheddar Biscuit  
Sweet Italian Sausage with Mozzarella  
Tandoori Shaved Lamb, Curry Aioli on Sesame Roll  
Maryland Crab with Smoked Tomato Aioli on Buttercrust Roll

Petite Beef Empanadas with Basil Aioli, \$38.32 per dozen (ABR \$34.84)

Pistachio Encrusted Beef Tenderloin Crostini with Tomato Relish,  
\$46.45 per dozen (ABR \$42.23)

Smoked Salmon Crostini with Tarragon Crème and Red Onion Jam,  
\$46.45 per dozen (ABR \$42.23)

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## Hors D'oeuvres

### Action Stations, minimum 50 guests

- Tri-Colored Tortellini, \$4.64 per person (ABR \$4.22)  
Tossed To Order with Bruschetta Tomatoes, Grilled Chicken and Chiffonade of Basil
- Roast Shrimp and Andouille Sausage, \$6.97 per person (ABR \$6.33)  
With Roasted Peppers and Onions
- Southwestern Dry Rubbed Club Sirloin, \$4.67 per person (ABR \$4.22)  
Carved To Order and Served with Small Rolls  
Peach Chutney and Ancho BBQ Sauce
- Spice Rubbed Pork Tenderloin, Grilled, \$5.81 per person (ABR \$5.28)  
Carved to Order and Served with Bourbon BBQ, Assorted Mustards and Small Rolls
- Italian Sausage with Cavatappi Pasta, Fresh Herbs and Tomato Sauce, \$4.64 per person  
(ABR \$4.22)
- Orecchiette Pasta with Broccoli Rabe, Pear Tomatoes and Walnut Pesto, \$5.23 per person  
(ABR \$4.76)
- Gorgonzola Rubbed Tenderloin of Beef, Carved to Order, \$6.97 per person (ABR \$6.33)  
Smoked Tomato Aioli and Rosemary Rolls
- Coffee and Peppercorn Rubbed Breast of Turkey, \$4.64 per person (ABR \$4.22)  
Roasted Garlic Aioli, Cranberry Chutney, Assorted Mustards and Crusty Rolls

### Sweets

- French Petite Pastries, \$23.23 per dozen (ABR \$21.12)
- Small Chocolate Dipped Eclairs, \$15.10 per dozen (ABR \$13.72)
- Petite Truffle Bar Bites, \$18.00 per dozen (ABR \$16.37)
- Assorted Fresh Baked Cookies, \$11.56 per dozen (ABR \$10.51)
- Assorted Fresh Baked Brownies, \$11.61 per dozen (ABR \$10.56)
- Full Sheet Cake (72 servings), \$98.72 each (ABR \$89.74) Add Logo \$121.94 (ABR \$105.00)  
Half Sheet Cake (36 servings), \$75.49 each (ABR \$68.62) Add Logo \$98.72 (ABR \$89.74)  
Cupcakes, \$19.80 per dozen (ABR \$18.00)

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## Linen Rental and China Rental

### Linen Rental

#### Standards; White or Black

Banquet Table	\$9.29 (ABR \$5.81)
90x90 square	\$6.39 (ABR \$5.81)
54x54	\$6.39 (ABR \$5.81)
Cloth Napkin	\$.58 (ABR \$.53)
Many Colors	

#### Specialty Colors and Sizing\*

Banquet Table	\$8.80 (ABR \$8.00)
90" Round Cloth	\$8.80 (ABR \$8.45)
120" Round Cloth	\$15.33 (ABR \$13.94)
132" Round Cloth	\$19.80 (ABR \$17.95)
Specialty Napkin	\$.87 (ABR \$.79)

Linens not procured and arranged through Arena Catering will not be handled by Arena staff without prior discussion. Additional charges may apply.

#### Skirtless Banquet Cloth\*

6' Table	\$24.18 (ABR \$21.90)
8' Table	\$25.55 (ABR \$23.23)

#### Linen Skirting\*

Standard 13' Section	\$25.55 (ABR \$20.59)
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Specialty Linen Delivery Charge**	\$35.00 (ABR \$35.00)
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\*Pricing for specialty linen colors and sizing is subject to change\*

\*\*Specialty Linen Delivery Charge will be waived with \$100 minimum specialty linen order\*\*

### China

#### China and Flatware\*

Hors D'oeuvres Reception	\$1.93 per person (ABR \$1.85)
Buffet Meal	\$2.75 per person (ABR \$2.64)
2 Course, includes meal glassware	
Served Meal	\$2.75 per person (ABR \$2.64)
3 Course, includes meal glassware	

\*Subject to specific needs of planned menu.

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## Staffing Charges

### General Staffing Requirements

Pricing listed within the catering guide include set up and tear down of the food buffet or beverage station. Should you event require additional labor or service levels, we are happy to arrange for such services. While each event is unique in needs and requirements, Arena Catering generally follows the following staffing levels when staffing an event:

#### Service Labor

Hors d'oeuvre event with china service:	1 server per 60 guests
Buffet meal with china service:	1 server per 40 guests
Served meal with china service:	1 server per 20 guests
Butler passed hors d'oeuvres:	1 server per 50 guests

All above service labor is charged at \$24.00 per hour (ABR \$22.00), 4 hour minimum each. For billing purposes, service labor begins 1 hour prior to the event and ends 1 hour after the event, unless noted otherwise when planning your event.

#### Wine Service Labor

Arena is able to offer host provided wine service at GSU in conjunction with the GSU Liquor Policy.

Wine attendant:	1 staff per 75 guests
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Arena will provide this service at \$27.50 per hour (ABR \$25.00), 4 hour minimum per staff member needed. For billing purposes, service labor begins 1 hour prior to the event and ends 1 hour after the event, unless noted otherwise when planning your event.

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## Additional Services

### Customized Pricing is Available on the Following Services

Pipe and Drape  
Table and Chair Rental and Set up  
Lighting Design and Rental  
Sound System and PA Rental  
Tenting Rental and Set up  
Staging, Walkways and Flooring  
Live and Imitation Trees  
Décor and Floral  
Menu Printing  
Much, Much More...

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