




Arena Food Service, Inc.



Authentic



Natural



The SINGLE SOURCE for
ALL your event needs!



Fresh

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

Corporate Office
 3101 Greenhead Drive, Suite B
 Springfield, IL 62711
 Office: 217-698-2944
 Email: 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.

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 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.
- For an event to retain the Advanced Booking Discount, your event specifications and plans must be finalized 5 working days prior to your event. Should an event utilizing the Advanced Booking Discount experience material changes in event parameters (menu, timing, service requirements) closer to 5 days prior to event day, we reserve the right to remove the Advanced Booking Discount from the event.

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 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.

Afterhours Pickup of Events

All events must be removed from the event space at the conclusion of the event. For events that are planned with drop-off service that concludes after scheduled Café hours, we offer two options for equipment removal:

- **Self-Removal:** At the conclusion of your event, a person designated by the event coordinator will place all event related items onto an Arena-provided cart. The designated person will then return the items back to the café at the conclusion of the event.

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- **Arena Staff Removal:** Arena will provide removal service at the conclusion of the event. An estimated charge will be provided at the time of event booking.

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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.

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 confirming the plans are good to go!

EVENT DAY

Enjoy Your Event!

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 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 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

\$6.91 PER PERSON (ADVANCED BOOKING RATE: \$6.28)

Add Sliced Seasonal Fruit Display

To Continental Breakfast

\$1.87 PER PERSON (ADVANCED BOOKING RATE: \$1.70)

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

\$11.05 PER PERSON (ADVANCED BOOKING RATE: \$10.04)

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

\$10.15 PER PERSON (ADVANCED BOOKING RATE: \$9.22)

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

\$9.63 PER PERSON (ADVANCED BOOKING RATE: \$8.76)

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

\$10.94 PER PERSON (ADVANCED BOOKING RATE: \$9.94)

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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
\$11.85 PER PERSON (ADVANCED BOOKING RATE: \$10.76)

Sunday Brunch

Orange-Bourbon Glazed Pit Ham, Carved to Order
Spinach and Cheese Egg Strata
Country Sausage Links, Roasted Red Potatoes
Sautéed 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
\$18.08 PER PERSON (ADVANCED BOOKING RATE: \$16.43)

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
\$3.12 per person
(ADVANCED BOOKING RATE: \$2.83)

Fresh Baked Muffins with Butter
\$18.96 per dozen
(ADVANCED BOOKING RATE: \$17.00)

Fresh Baked Cinnamon Rolls
Petite \$14.96 per dozen
(ADVANCED BOOKING RATE: \$13.60)
Large \$21.48 per dozen
(ADVANCED BOOKING RATE: \$19.52)

Assorted Fresh Baked Scones
**White Chocolate Raspberry,
Cinnamon and Blueberry**
Petite \$14.96 per dozen
(ADVANCED BOOKING RATE: \$13.60)
Large \$23.79 per dozen
(ADVANCED BOOKING RATE: \$21.63)

All Butter Petite Croissants
Whipped Honey Butter and Jam
\$24.36 per dozen
(ADVANCED BOOKING RATE: \$22.15)

Smoked Salmon Lox and Bagel Display
Petite Bagels, Chives Cream Cheese,
Shaved Red Onion and
Thinly Sliced Smoked Salmon
\$3.97 per Person, Minimum 25
(ADVANCED BOOKING RATE: \$3.61)

Assorted Sliced Bagels
With Preserves, Butter and Cream Cheese
\$1.99 each
(ADVANCED BOOKING RATE: \$1.80)

Warm Buttermilk Biscuits
With Butter, Honey and Preserves
\$1.59 per person
(ADVANCED BOOKING RATE: \$1.44)
**With Sausage, Bacon or Ham,
Egg and Cheese**
\$4.37 per person
(ADVANCED BOOKING RATE: \$3.97)
With Egg and Cheese
\$3.50 per person
(ADVANCED BOOKING RATE: \$3.25)
With Sausage Gravy
\$2.83 per person
(ADVANCED BOOKING RATE: \$2.58)

Assorted Individual Yogurts
\$1.42 each
(ADVANCED BOOKING RATE: \$1.29)
Assorted Individual Greek Yogurts
\$2.55 each
(ADVANCED BOOKING RATE: \$2.32)

Individual Yogurt Parfaits
\$2.55 each
(ADVANCED BOOKING RATE: \$2.32)
With Granola
\$3.12 each
(ADVANCED BOOKING RATE: \$2.83)

Individual Greek Yogurt Parfaits
\$3.69 each
(ADVANCED BOOKING RATE: \$3.35)
With Granola
\$4.25 each
(ADVANCED BOOKING RATE: \$3.86)

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A la Carte Snacks and Beverages

A la Carte Options

Whole Fresh Fruit
\$.97 each (ABR \$.88)

Sliced Seasonal Fruit Display
\$3.12 per person (ABR \$2.83)

Seasonal Fruit Skewers with Dip
\$3.97 per person (ABR \$3.61)

Nature Valley Granola Bars
\$1.42 each (ABR \$1.29)

Individual Candy Bars
\$1.42 each (ABR \$1.29)

Individual Bag of Chips
\$1.42 each (ABR \$1.29)

Assorted Fresh Baked Cookies
\$11.28 per dozen (ABR \$10.25)

Assorted Fresh Baked Brownies
\$11.33 per dozen (ABR \$10.30)

Gardettos, Chex Mix, Pretzels, Pub Mix
\$7.48 per pound (ABR \$6.80)

Deluxe Mixed Nuts
\$15.58 per Pound (ABR \$14.16)

Fresh Vegetable Crudit  with Dip
\$2.55 per person (ABR \$2.32)

Housemade Flour Tortilla Chips
Garden Tomato Salsa, Guacamole and
Chipotle Cr me
\$3.12 per person (ABR \$2.83)

Assorted Truffle Bar Bites
\$3.743 per person (ABR \$3.40)

Premium Assorted Petite Pastries
\$4.37 per person (ABR \$3.97)

Assorted Chocolate Truffle Lollipops
\$2.22 each (ABR \$2.01)

Fresh Brewed Regular or Decaf Coffee
Or Fresh Brewed Iced Tea
\$18.08 per Gallon (ABR \$16.43)

Individual Specialty Teas
Honey, Lemon and Assorted Sugars
\$1.42 per Person (ABR \$1.29)

Carafes of Chilled Fruit Juice
Apple, Cranberry, Grapefruit, V8
\$9.01 per Carafe (ABR \$8.19)

Individual Bottle of Juice
\$2.44 Each (ABR \$2.21)

Chilled Bottled Water or
Assorted Canned Pepsi Products
\$1.42 Each (ABR \$1.29)

GSU Private Label Water
\$1.70 Each (ABR \$1.55)

Country Style Lemonade or Limeade
\$22.09 per Gallon (ABR \$20.09)

Sparkling Tropical Punch
\$22.09 per Gallon (ABR \$20.09)

Individual Bottled Lipton Teas
\$2.44 Each (ABR \$2.21)

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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

\$14.79 PER PERSON (ADVANCED BOOKING RATE: \$13.44)

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

\$11.28 PER PERSON (ADVANCED BOOKING RATE: \$10.25)

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

\$17.51 PER PERSON (ADVANCED BOOKING RATE: \$15.91)

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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

\$11.28 PER PERSON (ADVANCED BOOKING RATE: \$10.25)

Pasta Buffet

Mixed Lettuce Salad with House Italian and Ranch Dressing
 Baked Mostaccioli with Rustic Meat Sauce
 Garlic Breadsticks and Grated Parmesan

\$11.28 PER PERSON (ADVANCED BOOKING RATE: \$10.25)

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
 \$14.22 PER PERSON (ADVANCED BOOKING RATE: \$12.93)

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

\$11.28 PER PERSON (ADVANCED BOOKING RATE: \$10.25)

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

\$16.94 PER PERSON (ADVANCED BOOKING RATE: \$15.40)

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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

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 \$2.27 (ADVANCED BOOKING RATE: \$2.06)

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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 \$1.03)
Petite Green Beans with Slivered Almonds	Goats Cheese and Thyme Mashed Potatoes Add \$1.13 (ABR \$1.03)
Fresh Carrot Batons with Dill Butter	Red and Yellow Potato Mélange Add \$.57 (ABR \$.52)
Oven Roasted Cauliflower with Fresh Herbs	Soba Noodle Stir Fry Add \$1.13 (ABR \$1.03)
Napa Vegetable Stir Fry	Leek and Walnut Stuffing Add \$1.13 (ABR \$1.03)
Braised Brussels Sprouts	Tuscan Orzo Pilaf Add \$1.42 (ABR \$1.29)
Buttermilk Mashed Potatoes	Caponata Style Vegetables Add \$1.13 (ABR \$1.03)
Parmesan and Roast Shallot Mashed Potatoes	Greek Rice with Kalamata and Feta Add \$1.13 (ABR \$1.03)
Roast Garlic and Herb Mashed Potatoes	Seasonal Vegetable Risotto Add \$1.70 (ABR \$1.55)
Mashed Sweet Potatoes	Three Cheese Risotto Add \$1.70 (ABR \$1.55)
Steamed New Potatoes with Parsley	Pan Seared Risotto Cake Add \$1.13 (ABR \$1.03)
Herb Roasted Red Potatoes	Potato Scallion Pancake Add \$1.13 (ABR \$1.03)
Creamy Orzo with Fresh Basil and Parmesan	Italian Vegetable Gratinée Add \$1.13 (ABR \$1.03)
Wild and White Rice Pilaf	Hunan Style Green Beans Add \$1.13 (ABR \$1.03)
Green Poblano Rice	
Saffron Rice Pilaf	
Corn, Pepper and Black Bean Sauté	
Smashed Red Potatoes	
Fresh Asparagus, Add \$1.13 (ABR \$1.03)	
Curried Cauliflower and Sweet Onion Add \$.57 (ABR \$.52)	

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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	\$16.94 per person (ABR \$15.40)
Two Entrée Selections	\$20.34 per person (ABR \$18.49)

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

\$10.15 per person (ADVANCED BOOKING RATE: \$9.22)

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 \$1.70 per person (ABR \$1.55)

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

Mediterranean Flank Steak Salad
 Add \$1.70 per person (ABR \$1.55)

New York Style Vegetarian Bagel

Smoked Turkey and Provolone
 on Herbed Focaccia

Traditional Cobb Salad
 Add \$1.70 per person (ABR \$1.55)

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 \$1.42 per person (ABR \$1.29)

Fresh Brewed Iced Tea or Lemonade

Included

Lipton Iced Teas

Add \$2.44 per person (ABR \$2.21)

Sobe Herbal Teas

Add \$3.12 per person (ABR \$2.83)

Frappuccino

Add \$2.83 per person (ABR \$2.58)

Basic Boxed Luncheons, \$9.01 per person (ABR \$8.19)

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 \$1.13 (ABR \$1.03)

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 \$2.83 (ABR \$2.58)

Smoked Salmon Display Served with Traditional Garnishes
Red Onion Relish, Capers, Hard Boiled Eggs and Tarragon Crème, Add \$2.83 (ABR \$2.58)

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 \$2.27 (ABR \$2.06)

***ABR = ADVANCED BOOKING RATE**

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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 \$3.40 (ABR \$3.09)

Roast Tenderloin of Beef with Cognac Demi-Glace
Carved to Order, Add \$5.67 (ABR \$5.15)

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

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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

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Buffet Dinner

Vegetable and Accompaniments, Choose Two

Chef's Selection Fresh Vegetables	Grilled Zucchini and Roasted Pepper Add \$1.13 (ABR \$1.03)
Petite Green Beans with Slivered Almonds	Goats Cheese and Thyme Mashed Potatoes Add \$1.13 (ABR \$1.03)
Fresh Carrot Batons with Dill Butter	Red and Yellow Potato Mélange Add \$.57 (ABR \$.52)
Oven Roasted Cauliflower with Fresh Herbs	Soba Noodle Stir Fry Add \$1.13 (ABR \$1.03)
Napa Vegetable Stir Fry	Leek and Walnut Stuffing Add \$1.13 (ABR \$1.03)
Braised Brussels Sprouts	Tuscan Orzo Pilaf Add \$1.42 (ABR \$1.29)
Buttermilk Mashed Potatoes	Caponata Style Vegetables Add \$1.13 (ABR \$1.03)
Parmesan and Roast Shallot Mashed Potatoes	Greek Rice with Kalamata and Feta Add \$1.13 (ABR \$1.03)
Roast Garlic and Herb Mashed Potatoes	Seasonal Vegetable Risotto Add \$1.70 (ABR \$1.55)
Mashed Sweet Potatoes	Three Cheese Risotto Add \$1.70 (ABR \$1.55)
Steamed New Potatoes with Parsley	Pan Seared Risotto Cake Add \$1.13 (ABR \$1.03)
Herb Roasted Red Potatoes	Potato Scallion Pancake Add \$1.13 (ABR \$1.03)
Creamy Orzo with Fresh Basil and Parmesan	Italian Vegetable Gratinée Add \$1.13 (ABR \$1.03)
Wild and White Rice Pilaf	Hunan Style Green Beans Add \$1.13 (ABR \$1.03)
Green Poblano Rice	
Saffron Rice Pilaf	
Corn, Pepper and Black Bean Sauté	
Smashed Red Potatoes	
Fresh Asparagus, Add \$1.13 (ABR \$1.03)	
Curried Cauliflower and Sweet Onion Add \$.57 (ABR \$.52)	

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Buffet Dinner

Desserts

Assorted Cakes and Pies	Traditional Crème Brulee with Fruit Compote Add \$2.83 (ABR \$2.58)
Fresh Carrot Cake with Cream Cheese Icing	Opera Torte, Add \$3.97 (ABR \$3.61)
Double Chocolate Cake with Raspberry Coulis	Chai Tea Mousse in Caramel Brandy Basket, Add \$3.97 (ABR \$3.61)
NY Style Cheesecake Seasonal Fruit Compote	Red Raspberry Mousse in Champagne Glass, Add \$2.27 (ABR \$2.06)
Caramel Apple Walnut Pie with Cinnamon Cream	Black Forrest Cherry Torte Add \$2.27 (ABR \$2.06)
Fresh Pound Cake Topped with Seasonal Fruit Compote Topped with Minted Cream	Italian Tiramisu with Espresso Whipped Crème, Add \$2.83 (ABR \$2.58)
Cinnamon Dusted Churros Warm Spiced Chocolate Sauce to Dip	Individual Farmstead Cheese Display Add \$3.40 (ABR \$3.09)

Dinner Buffet Pricing

One Entrée Selection from Category A	\$19.83 per person (ABR \$18.03)
One Entrée Selection from Category B	\$17.56 per person (ABR \$15.97)
One Entrée Selection from Both Category A and B	\$23.74 per person (ABR \$21.58)
Two Entrée Selections from Category A	\$26.01 per person (ABR \$23.64)
Two Entrée Selections from Category B	\$21.48 per person (ABR \$19.52)

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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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 \$1.13 (ABR \$1.03)

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 \$2.83 (ABR \$2.58)

Smoked Salmon Display Served with Traditional Garnishes
Red Onion Relish, Capers, Hard Boiled Eggs and Tarragon Crème, Add \$2.83 (ABR \$2.58)

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 \$2.27 (ABR \$2.06)

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Served Dinner

Poultry

Pistachio Encrusted Breast of Chicken
Pan Seared and Served with Tarragon Mustard Cream Sauce
\$19.15 per person (ADVANCED BOOKING RATE: \$17.41)

Oregano Infused Breast of Chicken
Grilled and Served with Warm Tomato Vinaigrette
\$17.56 per person (ADVANCED BOOKING RATE: \$15.97)

Peanut Ginger Glazed Breast of Chicken
Fresh Lime, Cilantro Relish and Crispy Wontons
\$18.08 per person (ADVANCED BOOKING RATE: \$16.43)

Peppercorn Grilled Breast of Chicken
Roasted Pepper Relish and Balsamic Reduction
\$16.77 per person (ADVANCED BOOKING RATE: \$15.24)

Prosciutto and Asiago Topped Breast of Chicken
Roasted Tomato Marinara
\$19.71 per person (ADVANCED BOOKING RATE: \$17.92)

Malaysian Glazed Breast of Chicken
Soba Noodle Stir Fry and Pineapple Chili Sauce
\$18.19 per person (ADVANCED BOOKING RATE: \$16.53)

Pan Seared Chicken with Mushroom Cream Sauce
\$16.43 per person (ADVANCED BOOKING RATE: \$14.94)

Pan Seared Duck Breast
Crispy Skin, Blackberry Gastrique
\$26.01 per person (ADVANCED BOOKING RATE: \$23.64)

Arena Food Service, Inc.

Served Dinner

Seafood

Crab and Shiitake Stuffed Rainbow Trout
Pan Seared and Served with Brown Butter Sauce
\$21.48 per person (ADVANCED BOOKING RATE: \$19.52)

Ginger Glazed North Atlantic Salmon
Served with Napa Vegetable Slaw and Crispy Noodles
\$21.48 per person (ADVANCED BOOKING RATE: \$19.52)

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
\$21.30 per person (ADVANCED BOOKING RATE: \$19.36)

Pan Seared Shrimp and Scallops
Linguini with Sage Pesto and Slow Roast Tomatoes
\$23.23 per person (ADVANCED BOOKING RATE: \$21.12)

Seafood Stuffed Sole
Pan Roasted and Served with Sauce Newburg
\$20.96 per person (ADVANCED BOOKING RATE: \$19.06)

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
\$19.42 per person (ADVANCED BOOKING RATE: \$17.00)

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Served Dinner

Pork

Americas Cut Pork Loin Chop

Garnished with Crispy Fried Vidalia Onions and Served with Grain Mustard Cream

\$18.08 per person (ADVANCED BOOKING RATE: \$16.43)

Grilled Tenderloin of Pork Au Poivre

Green Peppercorn Sauce

\$21.48 per person (ADVANCED BOOKING RATE: \$19.52)

Sweet Shallot Rubbed Pork Tenderloin Steak

Caramelized Peach Sauce

\$21.59 per person (ADVANCED BOOKING RATE: \$19.62)

Braised Pork Tips with Exotic Mushrooms

Served with Caramelized Pearl Onions and Fresh Thyme

\$18.08 per person (ADVANCED BOOKING RATE: \$16.43)

Caribbean Grilled Loin of Pork

Pineapple-Bell Pepper Relish, Cilantro Oil and Crispy Tortillas

\$18.42 per person (ADVANCED BOOKING RATE: \$16.74)

Pan Seared Pork Tenderloin Cutlets

Lightly Floured and Drizzled with Balsamic Glaze and Oven Roasted Tomatoes

\$21.25 per person (ADVANCED BOOKING RATE: \$19.31)

Petite Osso Bucco of Pork

Slow Braised with Port-Fig Reduction

\$21.25 per person (ADVANCED BOOKING RATE: \$19.31)

Molasses Glazed Grilled Rack of Pork

Caramelized Apples and Herbed Goats Cheese

\$22.61 per person (ADVANCED BOOKING RATE: \$20.55)

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Served Dinner

Pasta and Vegetarian

Smoked Chicken and Roast Corn Manicotti
 Fire Roasted Tomato Marinara and Parmesan Crisp
 \$19.83 per person (ADVANCED BOOKING RATE: \$18.03)

Penne Pasta with Gorgonzola
 Toasted Walnuts, Slow Roasted Tomatoes and Roasted Garlic Cream
 \$17.56 per person (ADVANCED BOOKING RATE: \$15.97)
 With Grilled Chicken
 \$19.21 per person (ADVANCED BOOKING RATE: \$17.46)

Vegetarian Vegetable Bolognese
 Tossed with Fettuccini Noodles and Grated Parmesan
 \$18.08 per person (ADVANCED BOOKING RATE: \$16.43)

Roasted Vegetable Napoleon
 Eggplant, Zucchini, Yellow Squash, Roast Peppers, Sweet Onion and Chevre
 \$18.08 per person (ADVANCED BOOKING RATE: \$16.43)

Crispy Tofu Pad Thai
 Traditional Preparation with Napa Vegetables, Peanuts and Fresh Lime
 \$17.06 per person (ADVANCED BOOKING RATE: \$15.50)

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Served Dinner

Beef, Veal and Lamb

Minted Pesto Encrusted Rack of Lamb
Pan Seared and Served with Balsamic Demi-Glace
\$31.16 per person (ADVANCED BOOKING RATE: \$28.33)

Pan Seared Beef Tenderloin Steak
Red Wine Sauce
\$30.54 per person (ADVANCED BOOKING RATE: \$27.76)

Peppercorn Rubbed Club Sirloin, Sliced
Slow Roasted and Served with Peppercorn Sauce
\$19.32 per person (ADVANCED BOOKING RATE: \$17.56)

Walnut and Leek Stuffed Tenderloin of Beef
Sliced and Served with Burgundy Sauce
\$30.54 per person (ADVANCED BOOKING RATE: \$27.76)

Fresh Mozzarella and Basil Stuffed Meatloaf
Individual Serving, Served with Roast Tomato Demi
\$17.56 (ADVANCED BOOKING RATE: \$15.97)

Grilled New York Strip Steak
Topped with Gorgonzola-Pistachio Butter
\$27.71 per person (ADVANCED BOOKING RATE: \$25.18)

Traditional Burgundy Braised Pot Roast
Grain Mustard Demi and Grated horseradish
\$18.69 per person (ADVANCED BOOKING RATE: \$17.00)

Chili Rubbed Beef Tenderloin Steak
Grilled and Served with Tomatillos, Goats Cheese and Crispy Tortillas
\$30.54 per person (ADVANCED BOOKING RATE: \$27.76)

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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 \$1.70 (ABR \$1.55)

Opera Torte, Add \$2.83 (ABR \$2.58)

Chai Tea Mousse in Caramel Brandy Basket, Add \$2.83 (ABR \$2.58)

Red Raspberry Mousse in Champagne Glass, Add \$1.13 (ABR \$1.03)

Black Forrest Cherry Torte, Add \$1.13 (ABR \$1.03)

Italian Tiramisu with Espresso Whipped Crème, Add \$1.70 (ABR \$1.55)

Individual Farmstead Cheese Display
Add \$3.40 (ABR \$3.09)

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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, \$3.12 per person (ABR \$2.83)
Buttermilk Herb Dip, Roasted Red Pepper Dip, Fresh Basil Dip or
Herbed Goats Cheese Dip

Mediterranean Pita Crisps, Choose two Dips, \$1.99 per person (ABR \$1.80)
Scallion Hummus, Roasted Garlic Hummus, Baba Ganoush, Adriatic Bruschetta or
Kalamata Olive Tapenade

Warm Crab Dip with Slivered Almonds, \$2.55 per person (ABR \$2.32)
Assorted Crackers

Flavored Flour Tortilla Crisps with one dip, \$1.42 per person (ABR \$1.29)
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, \$3.29 per person (ABR \$2.99)
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, \$4.37 per person (ABR \$3.97)
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, \$2.55 per person (ABR \$2.32)
Garnished with Purple Grapes, Sesame Flatbreads

Sliced Seasonal Fruit Display, \$3.12 per person (ABR \$2.83)
Lemon Poppyseed Dip, Raspberry Chiffon Dip, Honey-Walnut Drizzle

Tropical Fruit Skewers with Dip, \$3.97 per person (ABR \$3.61)

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Hors D'oeuvres

Savories and Small Bites

House Cured Salmon Display, (serves 25-30 guests) \$104.50 per side (ABR \$95.00)
Traditional Garnishes and Rye Toast Points

Thai Marinated Chicken Satay, \$29.70 per dozen (ABR \$27.00)
Sweet Chili and Spicy Peanut Sauce to Dip

Boneless BBQ Chicken Bites, \$14.30 per dozen (ABR \$13.00)

Italian Sausage Stuffed Mushrooms, \$17.60 per dozen (ABR \$16.00)

Walnut and Grape Leaf Stuffed Mushrooms, \$17.60 per dozen (ABR \$16.00)

Crimini Mushroom Stuffed with Smoked Gouda and Oil Poached Shallots,
\$17.60 per dozen (ABR \$16.00)

Meatballs in Cranberry Bourbon Sauce or Molasses BBQ, \$15.40 per dozen (ABR \$14.00)

Maryland Crab Cakes, \$22.00 per dozen (ABR \$20.00)
Caper Tartar Sauce

Spinach and goats Cheese Phyllo Pillows, \$18.70 per dozen (ABR \$17.00)
Tzatziki Sauce to Dip

Petite Thai Egg Rolls, \$18.70 per dozen (ABR \$17.00)

Middle Eastern Falafel, \$18.70 per dozen (ABR \$17.00)
Tahini Yogurt to Dip

Shaved Deli Meat Sliders, \$22.00 per dozen (ABR \$20.00)

Mini Burger, Choose Two, \$29.70 per dozen (ABR \$27.00)
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, \$36.30 per dozen (ABR \$33.00)

Pistachio Encrusted Beef Tenderloin Crostini with Tomato Relish,
\$44.00 per dozen (ABR \$40.00)

Smoked Salmon Crostini with Tarragon Crème and Red Onion Jam,
\$44.00 per dozen (ABR \$40.00)

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Hors D'oeuvres

Action Stations, minimum 50 guests

- Tri-Colored Tortellini, \$4.53 per person (ABR \$4.12)
Tossed To Order with Bruschetta Tomatoes, Grilled Chicken and Chiffonade of Basil
- Roast Shrimp and Andouille Sausage, \$6.80 per person (ABR \$6.18)
With Roasted Peppers and Onions
- Southwestern Dry Rubbed Club Sirloin, \$4.53 per person (ABR \$4.12)
Carved To Order and Served with Small Rolls
Peach Chutney and Ancho BBQ Sauce
- Spice Rubbed Pork Tenderloin, Grilled, \$5.67 per person (ABR \$5.15)
Carved to Order and Served with Bourbon BBQ, Assorted Mustards and Small Rolls
- Italian Sausage with Cavatappi Pasta, Fresh Herbs and Tomato Sauce, \$4.53 per person
(ABR \$4.12)
- Orecchiette Pasta with Broccoli Rabe, Pear Tomatoes and Walnut Pesto, \$5.10 per person
(ABR \$4.64)
- Gorgonzola Rubbed Tenderloin of Beef, Carved to Order, \$6.80 per person (ABR \$6.18)
Smoked Tomato Aioli and Rosemary Rolls
- Coffee and Peppercorn Rubbed Breast of Turkey, \$4.53 per person (ABR \$4.12)
Roasted Garlic Aioli, Cranberry Chutney, Assorted Mustards and Crusty Rolls

Sweets

- French Petite Pastries, \$22.66 per dozen (ABR \$20.60)
- Small Chocolate Dipped Eclairs, \$14.73 per dozen (ABR \$13.39)
- Petite Truffle Bar Bites, \$17.56 per dozen (ABR \$15.97)
- Assorted Fresh Baked Cookies, \$11.28 per dozen (ABR \$10.25)
- Assorted Fresh Baked Brownies, \$11.33 per dozen (ABR \$10.30)
- Full Sheet Cake (72 servings), \$96.31 each (ABR \$87.55) Add Logo \$118.97 (ABR \$113.30)
Half Sheet Cake (36 servings), \$73.65 each (ABR \$66.95) Add Logo \$96.31 (ABR \$87.55)
Cupcakes, \$20.39 per dozen (ABR \$18.54)

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Linen Rental and China Rental

Linen Rental

Standards, White or Black

Banquet Table	\$6.23 (ABR \$5.67)
90x90 square	\$6.23 (ABR \$5.67)
72x72	\$6.23 (ABR \$5.67)
54x54	\$6.23 (ABR \$5.67)
Cloth Napkin	\$.57 (ABR \$.52)
Many Colors	

Specialty Colors and Sizing, Colors Vary**

6' Banquet Table	\$8.45 (ABR \$7.67)
8' Banquet Table	\$9.06 (ABR \$8.24)
90" Round Cloth	\$9.06 (ABR \$8.24)
108" Round Cloth	\$11.56 (ABR \$10.51)
120" Round Cloth	\$14.96 (ABR \$13.60)
132" Round Cloth	\$19.32 (ABR \$17.51)
Specialty Napkin	\$.85 (ABR \$.77)

Linen Skirting

Standard 13' Section	\$22.09 (ABR \$20.09)
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Skirtless Banquet Cloth**

6' Table	\$23.59 (ABR \$21.37)
8' Table	\$24.93 (ABR \$22.66)

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

Pricing for specialty linen colors and sizing is subject to change

China

China and Flatware*

Hors D'oeuvres Reception	\$1.99 per person (ABR \$1.80)
Buffet Meal	\$2.83 per person (ABR \$2.58)
2 Course, includes meal glassware	
Served Meal	\$2.83 per person (ABR \$2.58)
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 \$22.37 per hour (ABR \$20.34), 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 \$28.33 per hour (ABR \$25.75), 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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