



Catering Services

Spring and Summer 2026

Contact Us

708-534-4496

catering@govst.edu

Arena
Food Service, Inc.



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

Corporate Office
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. 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 of 10% off all food and beverage pricing** 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 invoice must be paid by GSU through standard billing procedures.

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. 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.

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 (not paid directly by GSU) will be subject to a 19% service charge on all food and beverage prices. The Advance Booking Discount does not apply for non-GSU paid events. Additionally, Arena 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.

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

Assortment of 3 Breakfast Pastries
with Preserves and Butter

\$10.30 PER PERSON

With Sliced Seasonal Fruit Display

\$13.10 PER PERSON

Hearty Country Breakfast

Scrambled Eggs with Cheddar and Chives
With Smoked Bacon and Turkey Sausage Links
Buttermilk Biscuits with Preserves and Butter
Sliced Fresh Seasonal Fruit Platter

Assortment of 3 Breakfast Pastries with Preserves and Butter

\$16.50 PER PERSON

Ultimate French Toast

Vanilla Scented French Toast with Powdered Sugar
Warm Maple Syrup and Butter
Smoked Bacon and Turkey Sausage Links
Sliced Fresh Seasonal Fruit Platter

\$15.10 PER PERSON

Build Your Own Yogurt Parfait Bar

Vanilla Yogurt with Toppings on the Side
Granola, Fresh Blueberries, Fresh Strawberries, Assorted Dried Fruits, Pecans
Muffins

Sliced Fresh Seasonal Fruit Platter

\$14.30 PER PERSON

Breakfast

Diner Breakfast

Scrambled Eggs with Cheddar and Chives
Smoked Bacon and Turkey Sausage Links
Homefried Potatoes
Buttermilk Biscuits with Honey, Preserves and Butter
Seasonal Fruit Salad
\$16.30 PER PERSON

Sunday Brunch

Orange-Bourbon Glazed Pit Ham
Spinach and Cheese Egg Strata
Turkey 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
\$27.00 PER PERSON

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.

Breakfast

Ala Carte Breakfast

Sliced Seasonal Fruit Display
\$4.70 per person

Fresh Baked Muffins
\$27.00 per dozen

Fresh Baked Cinnamon Rolls
Petite \$22.30 per dozen
Large \$35.40 per dozen

Assorted Fresh Baked Scones
White Chocolate Raspberry,
Cinnamon and Blueberry
Petite \$22.30 per dozen
Large \$35.40 per dozen

All Butter Petite Croissants
Whipped Honey Butter and Jam
\$36.30 per dozen

Smoked Salmon Lox and Bagel Display
Petite Bagels, Chive Cream Cheese,
Shaved Red Onion and
Thinly Sliced Smoked Salmon
\$5.90 Per Person, Minimum 25

Assorted Sliced Bagels
With Preserves, Butter and Cream Cheese
\$3.00 each

Warm Buttermilk Biscuits
With Butter, Honey and Preserves
\$2.40 each
With Sausage Gravy
\$4.20 per person

Breakfast Sandwich
with Sausage, Bacon or Ham
Egg and Cheese
\$6.50 per person

Assorted Yoplait Yogurts
\$2.10 each

Assorted Greek Yogurts
\$3.80 each

Individual Yogurt Parfaits
With Fruit and Granola
\$4.70 each

Individual Greek Yogurt Parfaits
With Fruit and Granola
\$6.40 each

A la Carte Snacks and Beverages

A la Carte Options

Whole Fresh Fruit
\$1.40 each

Sliced Seasonal Fruit Display
\$4.70 per person

Assorted Granola Bars
\$3.10 each

Assorted Snack Basket
Bags of Chips and Candy Bars
\$25.00 per dozen

Assorted Fresh Baked Cookies
\$16.80 per dozen

Assorted Fresh Baked Brownies
\$16.80 per dozen

Fresh Vegetable Crudite with Dip
\$3.80 per person

Housemade Corn Tortilla Chips
Garden Tomato Salsa
Chipotle Crème
\$4.70 per person

Assorted Truffle Bar Bites
\$25.50 per dozen

Assorted Petite Pastries
\$6.50 per person

Fresh Brewed Regular or
Decaf Coffee
Or Fresh Brewed Iced Tea
\$27.00 Per Gallon

Individual Teavana Teas
Honey, Lemon and Assorted Sugars
\$25.00 Per Dozen

Chilled Orange or Apple Juice
\$36.60 Per Gallon

Individual Bottle of Juice
\$3.60 Each

Chilled Bottled Water, 20oz
\$2.50 Each
Petite Bottled Water
\$1.10 Each

Assorted Canned Pepsi Products
\$2.10 Each

Individual Bottled Pureleaf Teas
\$3.40 Each

Country Style Lemonade or
Limeade
\$32.90 Per Gallon

Fruit Punch
\$32.90 Per Gallon

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 Hearty Wheat
Shaved Smokehouse Ham and Cheese Club on Sub Roll
Rustic Chicken Salad on Butter Croissant
Lettuce, Tomato and Condiments
Fresh Pasta Salad with Fresh Vegetables
Housemade Kettle Chips with Caramelized Onion Dip
Chef's Dessert Selection

\$22.00 PER PERSON

Deli Meat Platter

Deli Ham, Smoked Turkey, Chicken Salad 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

\$16.80 PER PERSON

Executive Soup and Salad Bar

Chef's Daily Soup (2 Selections) with Crusty Rolls and Butter
Assorted Deli Sliders on Petite Croissants
Mayo and Dijon Mustard
Fresh Baby Spinach and Crisp Romaine Lettuce
Sliced Grilled Chicken Breast, Shredded Cheddar, Parmesan Cheese
Grape Tomatoes, Cucumber, Red Onion, Shredded Carrots
Broccoli, Chickpeas, Hearth Baked Croutons
Caesar Dressing, Balsamic Vinaigrette, Buttermilk Ranch
Seasonal Fruit Salad with Mint
Chef's Dessert Selection

\$26.10 PER PERSON

Build Your Own Rice Bowl

Vegetarian Rice Pilaf
Grilled Chicken, Crispy Chicken
Grilled Peppers and Onions, Sautéed Corn, Vegetarian Black Beans
Jerk Sauce, Mustard Cream Sauce and Buffalo Sauce
Caesar Salad
Fresh Fruit Salad
Water and Iced Tea

\$18.40 PER PERSON

Quick Luncheon Buffet

Taco Station

Crispy Corn and Soft Flour Tortillas
Ground Beef, Spicy Chicken Fillings and Fajita Veggies
Traditional Toppings to include Lettuce, Tomato, Cheese, Salsa, Jalapenos and Sour Cream
Slow Cooked Ranch Beans
Crispy Tortilla Chips with Nacho Cheese Sauce
\$18.30 PER PERSON

Pasta Buffet

Mixed Lettuce Salad with House Italian and Ranch Dressing
Penne Pasta with Rustic Marinara
Garlic Breadsticks and Grated Parmesan
\$16.80 PER PERSON
Add Meatballs with Marinara, \$2.60 per person
Add Beyond Meatballs with Marinara, \$2.60 per person

Baked Potato Bar

Fresh Baked Russet and Sweet Potatoes
Butter, Bacon, Shredded Cheese, Green Onion,
Sour Cream and Steamed Broccoli
Chef's Salad with Ham and Turkey
Garden Vegetables, Croutons, Ranch and Italian Dressing
\$14.95 PER PERSON

Italian Deluxe Pasta Buffet

Hearts of Romaine Salad with Tomatoes, Red Onions,
Garlicky Croutons and House Italian Dressing
Three Cheese Meat Lasagna
Penne Pasta Tossed with Grilled Vegetables and Rustic Marinara
Green Beans
Garlic Breadsticks and Grated Parmesan
\$21.20 PER PERSON

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
Dinner Rolls with Butter
Chef's Choice of Dessert
\$16.80 PER PERSON

Quick Luncheon Buffet

Southwestern BBQ
Fresh Cut Cole Slaw
Mixed Greens with Elote Corn Relish and Cumin Vinaigrette
Hickory Smoked Thin Sliced Beef Brisket with Molasses BBQ
Sliced Split Top Rolls
Macaroni and Cheese
Ranch Beans
Seasonal Fruit Salad
House Made Flour Tortilla Crisps
Garden Tomato Salsa and Chipotle Crème
\$25.20 PER PERSON

Basic BBQ Buffet
Fresh Cut Cole Slaw
House BBQ Pulled Pork OR BBQ Pulled Chicken with Soft Buns
Potato Salad
Seasonal Fruit Salad
Bulk Potato Chips
Assorted Cookies and Brownies
\$16.00 PER PERSON

Grill and Chill Buffet
Grilled All Beef Hot Dogs, Hamburgers and Beyond Burgers
American Cheese, Lettuce, Tomato, Onion
Ketchup, Mustard, Pickle Relish
Traditional Baked Beans
Seasonal Fruit Salad
Bulk Potato Chips
Assorted Cookies and Brownies
\$21.70 PER PERSON

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

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

Cole Slaw

Seasonal Fruit Salad

Seasonal Vegetable Crudit  with Herb Dip

Substitute Chef's Selection Soup of the Day
Add \$4.20 per person

Buffet Luncheon

Entrée

Penne Pasta Tossed
with Seasonal Vegetables
Rustic Tomato 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

Traditional Fettuccini Alfredo

Three Cheese Meat Lasagna
Additional Sauce on the Side

Southwest 'Mac and Cheese'
Fire Roasted Corn, Bell Peppers
and Cheese

Grilled Pork Chop
Caramelized Onions and Apples

Peppercorn Grilled Breast of Chicken
Served with Balsamic Glaze

Cavatappi Pasta
with Italian Sausage
Caramelized Onions and Peppers

Buffet Luncheon

Vegetable and Accompaniments, Choose Two

Chef's Selection Fresh Vegetables

Petite Green Beans

Fresh Carrot Batons with Dill Butter

Napa Vegetable Stir Fry

Braised Brussels Sprouts

Buttermilk Mashed Potatoes

Roast Garlic and Herb Mashed Potatoes

Mashed Sweet Potatoes

Steamed New Potatoes with Parsley

Herb Roasted Red Potatoes

Wild and White Rice Pilaf

Green Poblano Rice

Corn, Pepper and Black Bean Sauté

Smashed Red Potatoes

Fresh Asparagus

Add \$1.70

Buffet Luncheon

Desserts

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

Assorted Cookies and Brownies

Fresh Baked Assorted Cookies

Fudge Brownies

Seasonal Fruit Salad

Luncheon Buffet Pricing

One Entrée Selection	\$25.20 per person
Two Entrée Selections	\$30.30 per person

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.

Boxed Luncheon

For events under 15 guests we ask that all luncheons be identical

Main Entrée, Choose One

\$14.30 per person

Prime Deli Roast Beef and Cheddar
on Swirl Rye

Turkey BLT Club on Hearty Wheat

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

New York Style Vegetarian Bagel

Smoked Turkey and Provolone
on Hearty Wheat

Shaved Deli Ham and Swiss
on Hearty Wheat

Italian Salami, Capicola and
Provolone
on Sub Roll

Southwestern Grilled Chicken and
Black Bean Salad over Mixed Greens
Add \$2.50 per person

Mediterranean Flank Steak Salad
Add \$2.50 per person

Traditional Cobb Salad

Power Salad with Chicken, Mixed Greens and
Kale, Grape Tomato, Avocado,
Roasted Pepper
Add \$2.50 per person

Great Grains Salad with Roasted Peppers,
Tomato, Corn, Hummus
and Lemon-Tahini Dressing
Add \$2.50 per person

Side Items, Choose Two

Pasta Salad with Fresh Vegetables
Fresh Cut Cole Slaw

Roast Corn and Black Bean Salad with Cilantro
and Lime

Red Potato Salad with Cracked Black Pepper
Country Style Potato Salad
Traditional Macaroni Salad
Seasonal Fruit Salad

Dessert Options, Choose One

Fresh Baked Cookie
Double Fudge Brownie
Truffle Bar Bites

Beverage Options

Bottled Water and Assorted Sodas
Included
Pureleaf Teas
Add \$3.60 per person

Boxed Luncheon

Basic Boxed Luncheons, \$13.50 per person

Choice of Freshly Prepared Deli Sandwich with Condiments

Crisp Whole Apple

Individual Bag of Chips

Fresh Baked Cookie

Bottled Water

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 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 Greens with Mandarin Oranges
Slivered Almonds Scallions and Citrus Vinaigrette

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

Cole Slaw

Seasonal Fruit Salad with Mint

Seasonal Vegetable Crudit  with Herb Dip

Substitute Chef's Selection Soup of the Day
Add \$4.20 per person

Buffet Dinner

Entrée Category A

Grilled Flank Steak
Glazed with Balsamic and Black Pepper, Sliced

New England Style Crab Cakes
Sweet Pepper Cream, Add \$5.10

Roast Tenderloin of Beef with Cognac Demi-Glace
Carved to Order, Add \$8.50

Peppercorn Encrusted Club Striploin of Beef
Sliced and Served with Red Wine Sauce

Balsamic Glazed Tenderloin of Pork
Sliced and Served with Assorted Mustards

Southwest BBQ 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

Prosciutto and Asiago Stuffed Breast of Chicken

Buffet Dinner

Entrée Category B

Penne Pasta Tossed with Seasonal Vegetables
Rustic Marinara Sauce

Italian Herb Breaded Breast of Chicken
White Wine-Herb Sauce

Pan Seared Breast of Chicken Marsala

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 Meat Lasagna
Additional Sauce on the Side

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

Fettuccini Alfredo

Peppercorn Grilled Breast of Chicken
Balsamic Glazed

Bourbon Glazed Breast of Turkey

Buffet Dinner

Vegetable and Accompaniments, Choose Two

Chef's Selection Fresh Vegetables

Petite Green Beans

Fresh Carrot Batons with Dill Butter

Napa Vegetable Stir Fry

Braised Brussels Sprouts

Buttermilk Mashed Potatoes

Roast Garlic and Herb Mashed Potatoes

Mashed Sweet Potatoes

Steamed New Potatoes with Parsley

Herb Roasted Red Potatoes

Wild and White Rice Pilaf

Corn, Pepper and Black Bean Sauté

Smashed Red Potatoes

Fresh Asparagus

Add \$1.70

Buffet Dinner

Desserts

Assorted Cakes and Pies	Fresh Pound Cake Topped with Seasonal Fruit Compote Topped with Minted Cream
Fresh Carrot Cake with Cream Cheese Icing	Cinnamon Dusted Churros Warm Spiced Chocolate Sauce to Dip
Double Chocolate Cake with Raspberry Coulis	Red Velvet Cake
NY Style Cheesecake Seasonal Fruit Compote	Fresh Strawberry Shortcake Add \$3.10
Caramel Apple Walnut Pie with Cinnamon Cream	Italian Tiramisu with Espresso Whipped Crème, Add \$4.20

Dinner Buffet Pricing

One Entrée Selection from Category A	\$29.50 per person
One Entrée Selection from Category B	\$26.20 per person
One Entrée Selection from Both Category A and B	\$35.30 per person
Two Entrée Selections from Category A	\$38.70 per person
Two Entrée Selections from Category B	\$36.50 per person

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.

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, \$4.40 per person
Buttermilk Herb Dip, Roasted Red Pepper Dip, or Fresh Basil Dip

Mediterranean Pita Crisps, Choose two Dips, \$3.00 per person
Scallion Hummus, Roasted Garlic Hummus, Adriatic Bruschetta or Kalamata Olive Tapenade

Warm Elote Corn with Cotija Cheese with Crackers, \$3.50 per person

Buffalo Chicken Dip with Pretzels, \$3.90 per person

Spinach and Artichoke Dip with Pita Crisps, \$3.90 per person

Flavored Tortilla Crisps with one dip, \$2.10 per person
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, \$5.00 per person
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

Charcuterie Display, \$6.50 per person
Gorgonzola with Spiced Pecans, Smoked Gouda, Double Crème Brie,
Cheddar with Purple Grapes, Pepperjack, Sliced Hard Salami and Shaved Parma
Ham, Mustards, Sliced Country Breads and Crispy Flatbreads

Cheese Cube Display with Spiced Pecans, \$3.80 per person
Garnished with Purple Grapes, Assorted Crackers

Sliced Seasonal Fruit Display with Dip, \$4.60 per person
Lemon Poppyseed Dip or Raspberry Chiffon Dip

Hors D'oeuvres

Savories and Small Bites

House Cured Salmon Display, (serves 25-30 guests) \$160.40 per side
Traditional Garnishes and Rye Toast Points

Thai Marinated Chicken Satay, \$45.60 per dozen
Sweet Chili and Spicy Peanut Sauce to Dip

Sweet and Sour Chicken Bites, \$21.90 per dozen

Chicken Wings Served with Ranch, \$27.00 per dozen
Choice of Naked, BBQ, Buffalo, Jerk or Parmesan-Garlic

Italian Sausage Stuffed Mushrooms, \$27.00 per dozen

Vegan Beyond Meat Stuffed Mushrooms, \$28.20 per dozen

Meatballs in Cranberry Bourbon Sauce or Molasses BBQ, \$23.60 per dozen

Vegan Beyond Meatballs in BBQ Sauce, \$29.30 per dozen

Fresh Tomato and Herb Bruschetta with Garlic Crostini, \$3.50 per person

Mac and Cheese Bites, \$22.20 per dozen

Shrimp Cocktail with Traditional Sauce and Lemon, \$6.10 per person

Maryland Crab Cakes, \$33.80 per dozen
Caper Tartar Sauce

Spinach and goats Cheese Phyllo Pillows, \$28.60 per dozen
Tzatziki Sauce to Dip

Petite Thai Egg Rolls, \$28.60 per dozen

Assorted Shaved Deli Meat Sliders, \$33.80 per dozen
Shaved Turkey, Shaved Ham, Grilled Veggies

Jalapeno Bacon Cream Cheese Firecracker Bites, \$19.00 per dozen

Steamed Shrimp Dumplings with Ginger Soy, \$19.00 per dozen

Buffalo Chicken Rangoon with Ranch Dipping Sauce, \$24.30 per dozen

Vegetable Pakora Bites, \$27.45 per dozen

Hors D'oeuvres

Savories and Small Bites

Mini Burger Sliders, Choose Two, \$45.60 per dozen

American Angus Beef with Cheddar on Slider Bun

House Pulled Pork on Garlic Cheddar Biscuit

Grilled Chicken with Pesto Mayo on Pretzel Roll

Maryland Crab with Smoked Tomato Aioli on Buttercrust Roll

Smoked Chicken Quesadilla Cornucopias with Chipotle Creme, \$36.00 per dozen

Pistachio Encrusted Beef Tenderloin Crostini with Tomato Relish, \$67.50 per dozen

Smoked Salmon Crostini with Tarragon Crème and Red Onion Jam, \$67.50 per dozen

Action Stations, minimum 50 guests

Tri-Colored Tortellini, \$6.80 per person

Tossed To Order with Bruschetta Tomatoes, Grilled Chicken and Chiffonade of Basil

Southwestern Dry Rubbed Club Sirloin, \$6.80 per person

Carved To Order and Served with Small Rolls

Peach Chutney and Ancho BBQ Sauce

Italian Sausage with Cavatappi Pasta, Fresh Herbs and Tomato Sauce, \$7.60 per person

Orecchiette Pasta with Broccoli Rabe, Pear Tomatoes and Walnut Pesto, \$7.60 per person

Gorgonzola Rubbed Tenderloin of Beef, Carved to Order, \$10.10 per person

Smoked Tomato Aioli and Rosemary Rolls

Hors D'oeuvres

Sweets

Assorted Petite Desserts, \$33.80 per dozen

Petite Truffle Bar Bites, \$26.20 per dozen

Assorted Fresh Baked Cookies, \$16.80 per dozen

Assorted Fresh Baked Brownies, \$16.80 per dozen

Assorted Mini Dessert Cups (36 Required), \$3.95 each

Petite Cookie Butter Beignet, \$19.00 per dozen

Churro Donut Holes with Spiced Chocolate, \$19.00 per dozen

Waffle Bowls, \$11.60 per person

S'mores with Toasted Marshmallow, Grahams, Chocolate Sauce and Fresh Berries

Banana Pudding, Whipped Cream and Vanilla Wafer

Warm Peach Cobbler with Cinnamon Whipped Cream

Vanilla Yogurt, Fresh Berries and Granola

Full Sheet Cake (72 servings), \$143.50 each Add Logo \$177.20

Half Sheet Cake (36 servings), \$109.70 each Add Logo \$143.50

Cupcakes, \$32.80 per dozen

Gluten Free Cupcakes, Special Order, \$6.80 each

Linen Rental and China Rental

Linen Rental

Standards, White or Black

Banquet Table	\$8.70
90x90 square	\$9.20
72x72	\$9.20
54x54	\$9.20
Cloth Napkin	\$.80
Many Colors	

Specialty Colors and Sizing, Colors Vary**

90" Round Cloth	\$13.50
108" Round Cloth	\$17.20
120" Round Cloth	\$22.30
132" Round Cloth	\$28.70
Specialty Napkin	\$1.20

Linen Skirting

Standard 13' Section	\$37.20
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Skirtless Banquet Cloth**

6' Table	\$35.30
8' Table	\$37.20

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	\$3.10 per person
Buffet Meal	\$4.20 per person
2 Course, includes meal glassware	
Served Meal	\$4.20 per person
3 Course, includes meal glassware	

*Pricing is based on using in-house china service up to 50 guests. Subject to availability and specific needs of planned menu.

China service for events over 50 guests will be quoted based on market rental and subject to specific needs of the event.

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 \$42.10 per hour, 5 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.