

HOTEL

and conference center™



WEDDING MENU



WELCOME TO UNIVERSITY CATERING

Congratulations on your engagement and upcoming wedding! We are thrilled you have selected University Catering at the I Hotel and Conference Center to play a part in your special day.

Whether you are planning your wedding reception, rehearsal dinner, or engagement party, our team of culinary experts is ready to work with you to create a menu that complements your style and leaves a lasting impression on your guests. Our extensive wedding offerings feature gourmet hors d'oeuvres, carefully crafted entrées, delicious desserts, and late-night snacks.

To make a reservation, contact the I Hotel and Conference Center at (217) 819-5000 or email universitycatering@illinois.edu.

We look forward to making your wedding day an event to remember!

RECEPTION HORS D'OEUVRES

COLD HORS D'OEUVRES

4.75 per person, per item

Crostini Misti
Polenta with Crab Salad & Avocado
Domestic & Imported Cheese Display
Antipasto Skewer
Seasonal Fresh Fruit Tray
Assorted Cocktail Sandwiches
California Roll with Soy Sauce, Wasabi & Pickled Ginger
Caprese Skewer
Shrimp Cocktail with choice of Cocktail Sauce or Fruit Salsa
Fruit Kabobs with Dip
Seared Ahi Tuna on Rice Crackers with Wasabi Mayo
Trio of Savory Tartlets
Pistachio-Crusted Chicken Skewers with Aioli
Honey, Tamari & Sesame Glazed Tofu Picks
Wonton Crisps with Whipped Avocado, Grilled Shrimp & Fruit Salsa
Ahi Tuna Poke Cone
Smoked Duck with Chèvre & Orchard Chutney Canapé
Variety of Pinwheel Sandwiches
Smoked Salmon Spread with Capers on English Cucumber Rounds
Skewered Tortellini Antipasto
Goat Cheese, Carmelized Onion & Tomato Tart
Brie Tartlet with Fresh Apples & Fig Preserves
Blackened Ancho Beef with Smoky Tomato Crème Fraîche on Crispy Won Ton
Bulgogi Beef on Cucumber Rounds
Fresh Vegetable Crudité with Dip

HOT HORS D'OEUVRES

4.75 per person, per item

Mini Chicken Cornet
Maryland Crab Cakes with Lemon Aioli
Southwest Chicken Empanadas
Vegetarian Pot Stickers with Orange Soy Dipping Sauce
Thai Beef Satay with Spicy Peanut Sauce
Roasted Vegetable & Fontina-Stuffed Mushroom Caps
Sicilian-Style Meatballs
Chorizo-Stuffed Yukon Gold Potatoes
Beef Sliders with Caramelized Onion & Cheese
Vegetarian-Stuffed Yukon Gold Potatoes
Seafood & White Cheddar-Stuffed Mushroom Caps
Vegetable Samosas with Cilantro Mint Chutney
Bacon-Wrapped Chicken & Spiced Cheese
Chicken Sliders with Swiss & Red Onion Marmalade
Spanakopita
Mini Vegetarian Arancini with Roasted Red Pepper Sauce
Mini Falafel Bites with Raita
Chili Ginger Prawn Skewer
Cilantro & Beef Empanadas
Maple & Tamari Glazed Salmon Skewer
Jerk Chicken Skewer

WAIT-SERVED MENU SELECTIONS

Wait-served dinners are accompanied by chef-designed side dishes. Accompaniments include a seasonal mixed greens salad with seasonal house vinaigrette, two side items, and an assortment of breads and rolls, unless otherwise indicated.

Prices shown are per person.

ENTRÉES

BEEF & PORK ENTRÉES

Pork Tenderloin with Roasted Cipollini, Dried Cranberries & a Port Demi-Glace - 26

Yankee Pot Roast with a Red Wine Demi-Glace - 29

Charcrusted Flat Iron Steak with Bourbon Glaze - 29

Red Wine Balsamic Braised Boneless Beef Short Ribs - 32

Filet Mignon with Red Wine Demi-Glace - 36

Bacon-Wrapped Filet Mignon with Red Wine Demi-Glace - 36

Bleu Cheese Crusted Filet Mignon - 36

Stuffed Beef Tenderloin with Wild Mushrooms, Spinach & Red Wine Demi-Glace - 39

Petite Filet of Beef & Colossal Shrimp Duo - 42

POULTRY ENTRÉES

Roasted Breast of Chicken with Champagne Veloute - 24

Parmesan & Panko-Crusted Chicken Breast with Herbed Cream Sauce - 24

Chicken Saltimbocca - 24

Chicken Chasseur with Tarragon, Mushrooms, Tomato, Garlic & White Wine - 24

Airline-Cut Chicken Breast Stuffed with Caramelized Onion, Spinach & Smoked Gouda with a Cherry Gastrique - 25

Duck Duo – Duck Confit Leg & a Smoked Duck Breast with a Cherry Gastrique - 34



WAIT-SERVED MENU SELECTIONS *(continued)*

Prices shown are per person.

SEAFOOD ENTRÉES

Porcini-Crusted Salmon with Champagne Cream Sauce - 27

Herb-Crusted Salmon - 27

Crab-Crusted Mahi Mahi with Herb Vinaigrette - 29

VEGETARIAN ENTRÉES (side items are a part of these entrée plates)

Eggplant Involtni with Vegetable Couscous & Light Tomato Sauce - 23

Roasted Vegetable Ravioli with Herbed Cream Sauce & Julienne Vegetables - 23

Grilled Vegetable Tower with Vegetable Couscous & Sweet Saba Balsamic Vinegar - 24

[Chef-Designed Locally-Grown Sustainable Menu](#) - beginning at 34 per person

SIDE ITEM SELECTIONS

STARCHES

Basil Pesto Mashed Potato

Parmesan Crusted Polenta

Farro Pilaf

Potato Gnocchi

Roasted Potato Mélange

Smoked Cheddar & Scallion Mashed Potato

Rosemary Roasted Potato

Saffron Rice

Roasted Red Pepper Mashed Potato

Citrus Scented Basmati Rice

Roasted Garlic Red Mashed Potato

Quinoa with Mushrooms

VEGETABLES

Roasted Root Vegetables

Steamed Broccolini with Roasted Red Pepper Butter

Petite Vegetable Medley

Seasonal Sautéed Vegetables with Herbed Olive Oil

Seasonal Greens

Grilled Asparagus

Haricots Verts

Steamed Asparagus

Rainbow Carrots

SIGNATURE BUFFET SELECTIONS

Signature buffets include a seasonal mixed greens salad with seasonal house vinaigrette, and an assortment of breads and rolls. Iced and hot tea, regular and decaffeinated coffee, and iced water are also included.

Prices shown are per person.

INNOVATION BUFFET - 32

Choose two of the following entrées:

Herb Crusted Salmon with Pommery Sauce
Roast Pork Tenderloin with Wild Mushrooms,
Green Peppercorns & Cognac Cream Sauce
Tricolor Cheese Ravioli with Chianti Marinara
Cavatappi Pasta with Sun-Dried Tomato
Cream Sauce
Chicken Breast Stuffed with Spinach & Feta
Smoked Ribeye of Beef with an Herbed Au Jus
Roasted Beef Tenderloin with a Whole Grain
Mustard & Tarragon Demi-Glace

Choose two of the following side dishes:

Mixed Seasonal Vegetables with Herbed Olive Oil	Haricots Verts
Olive Oil Whipped Potatoes	Farro Pilaf
Rainbow Carrots	Boursin Mashed Potato
Smoked Cheddar & Scallion Mashed Potato	Quinoa with Mushrooms
Roasted Root Vegetable Mélange	Braised Greens with Citrus
Citrus Scented Basmati Rice	Roasted Potato Mélange
	Herbed Brown Rice
	Pesto Mashed Potatoes

IMAGINATION BUFFET - 28

Choose two of the following entrées:

Flank Steak with Red Wine Demi-Glace
Chicken Chasseur
Airline-Cut Chicken Breast with Garlic, Rosemary
& Natural Jus
Seared Filet of Beef Tips with Petite Mushrooms
& Red Wine Reduction over Rice
Oven-Roasted Pork Loin with Caramelized Cipollini Onions,
Dried Cranberries & Rustic Port Sauce
Wild Mushroom Lasagna with Fontina
Pineapple & Dark Rum Glazed Chicken Breast
with Scallions & Toasted Almonds

Choose two of the following side dishes:

Mixed Seasonal Vegetables with Herbed Olive Oil	Haricots Verts
Olive Oil Whipped Potatoes	Farro Pilaf
Rainbow Carrots	Quinoa with Mushrooms
Garlic Red Mashed Potatoes	Braised Greens with Citrus
Roasted Root Vegetable Mélange	Roasted Potato Mélange
Citrus Scented Basmati Rice	Herbed Brown Rice
	Pesto Mashed Potatoes

THEMED BUFFET SELECTIONS

Iced and hot tea, regular and decaffeinated coffee, and iced water are also included.

Prices shown are per person.

HEARTLAND - 23

Mixed Greens Salad with Seasonal Vinaigrette Dressing
Assorted Breads & Rolls

Choose two of the following entrées:

Grilled Flank Steak with Peppercorn Sauce

Sliced Roasted Turkey

Chef-attended carving available +50

Spinach & Ricotta Lasagna

Whole Roasted Chicken with Natural Au Jus

Fried Chicken

Herb-Roasted Sliced Pork Loin

Beef Tri-Tip with Rosemary & Garlic

Penne with Roasted Tomatoes, Basil & Garlic Panko

Choose two of the following side dishes:

Rosemary Red Bliss Potatoes

Green Beans with Shallots

& Whole Button Mushrooms

Wild Rice Blend

Broccoli with Lemon Zest
& Roasted Garlic

Roasted Garlic Mashed
Potatoes

Grilled Asparagus with
Pancetta Vinaigrette

Baked Potatoes with Butter
& Sour Cream

Sautéed Seasonal Vegetables

Baked Cavatappi with
Smoked Cheddar

Herb-Crusted Yukon Gold
Potatoes

TASTE OF ASIA - 23

Napa Cabbage Salad

Asian Flank Steak

Roasted Thai Chicken

Fried Rice or Steamed Rice

Veggie Lo Mein with Tofu

Baby Bok Choy and Shiitake Stir Fry

Stir Fried Asian Vegetables

BAJA BUFFET - 22

Served with Flour and Corn Tortillas, Fresh Salsa, Sour Cream,
and Shredded Cheddar. *Add Guacamole +2*

Choose one of the following salads:

Southwest Caesar Salad with Chipotle-Cilantro Dressing

Black Bean, Mango & Jicama Salad

*Choose two of the
following entrées:*

Chicken Chile Verde

Vegetarian Quesadillas

Ancho-Rubbed Pork
Carnitas

Beef Barbacoa

Chicken Tinga

Vegan Fajitas

*Choose two of the
following sides:*

Cilantro Rice

Fire-Roasted Corn

Black Beans

Refried Beans

THEMED BUFFET SELECTIONS *(continued)*

Prices shown are per person.

ITALIA - 22

Caesar Salad or House Italian Salad
Assorted Breads & Rolls
Meatballs with Marinara
Green Beans with Roasted Garlic Oil

Choose one of the following entrées:

Sautéed Chicken Breast with Artichoke,
Lemon Basil & White Wine
Beef Tri-Tip with Rosemary & Garlic

Choose two of the following pastas:

Linguini
Penne
Gemelli
Cheese Tortellini

Choose two of the following sauces:

Alfredo
Basil Pesto Cream
Bolognese
White Wine Primavera
Pomodoro

Add Shrimp Scampi to the buffet + 4
Add Italian Sausage to the buffet + 2

CAROLINA BARBECUE - 23

Mixed Greens Salad with Seasonal
Vinaigrette Dressing
Cornbread & Dinner Rolls

Choose two of the following entrées:

Blackened Chicken Breast
Pulled Honey Mustard BBQ Chicken
Pulled Pork Sandwich
Southern Dry-Rubbed Baby
Back Ribs
Hickory Smoked Beef Brisket

Choose two of the following side dishes:

Bourbon Mashed Sweet Potatoes
Creamy Cabbage Slaw
Vegetarian Baked Beans
Homestyle Potato Salad
Traditional Baked Beans with Bacon
Vinaigrette Cole Slaw
Chipotle Cheddar Macaroni & Cheese

TASTE OF INDIA - 23

Pulao Rice
Potato & Vegetable Samosas
Cilantro Mint Chutney
Naan & Paratha
Kheer

Choose three of the following entrées:

Chicken Korma
Tilapia Molee
Butter Chicken
Vegetable Biryani
Chicken Tikka Masala
Lamb Rogan Josh
Chicken Vindaloo
Aloo Gobi
Chana Masala
Palak Paneer

DESSERTS

Prices shown are per person.

CHOCOLATE FOUNTAIN - 8.95

Premium Belgian Chocolate with Fresh Strawberries, Pineapple, Pretzels, Marshmallows, Graham Crackers, and Mini Cream Puffs for dipping!



PREMIUM - 7

Tiramisu
Vanilla Crème Brulee
Caramel Corn
Panna Cotta
Caramel Five Nut Tart
Chocolate Marquise with Fruit Coulis
Bailey's Flourless Chocolate Torte
Trio Chocolate Mousse Pave

CLASSIC - 4.50

Black Forest Cake
Strawberry Shortcake
Carrot Cake
Vanilla Bean Cheesecake with Fresh Fruit Coulis
Red Velvet Brownie
Key Lime Pie
Classic Panna Cotta
Cookie Dough Chocolate Brownie
Petit Rustic Apple Tart

MINIATURE DESSERTS

Five Variety Sweets Table - 6.75
Three Variety Sweets Table - 5

BAR SERVICE

OPEN BAR

Choose between four levels of open bar service.

Pricing

Open bar service is charged per person, per hour with a minimum of 50 guests.

Domestic Keg Beer & House Wines: \$12 per person for the first two hours/\$5 per person for each additional hour

Domestic and Imported Bottled Beer & House Wines: \$16 per person for the first two hours/\$6 per person for each additional hour

Domestic and Imported Bottled Beer, House Wines & Call Brand Liquors: \$18 per person for the first two hours/\$7 per person for each additional hour

Domestic and Imported Bottled Beer, House Wines & Premium Brand Liquors: \$21 per person for the first two hours/\$8 per person for each additional hour

CHAMPAGNE TOAST

Champagne for a toast is \$2.50 per guest for the house champagne. Additional selections are available, pricing varies.

CASH BAR

Cash bar selections include a variety of domestic and imported bottled beers, house wines, cocktails, and soft drinks. Cash bars require minimum sales of \$200 for the first hour and \$100 for each subsequent hour.

WINE SERVICE WITH DINNER

Choose between three tiers of wine to be served at each table with dinner.

Pricing

Tier 1 (house wine selection):
\$11 per person for up to two hours

Tier II (wines selected to complement the menu):
\$15 per person for up to two hours

Tier III (premium wine selection):
\$19 per person for up to two hours

University Catering proudly serves MillerCoors and Anheuser-Busch products as house beer selections. Customer alcohol preferences are welcome, but pricing and availability may vary.

Alcohol service requires approval from the Office of the Associate Vice Chancellor for Student Affairs. Your Catering Event Planner will assist you in obtaining approval as well as selecting your bar service.

LATE-NIGHT SNACK OPTIONS

Prices shown are per person, unless otherwise noted.

Tortilla Chips with Salsa & Guacamole - 4.75

Nacho Bar - 6

Beef Barbacoa or Ancho Chicken with Tortilla Chips, Pico De Gallo, White Queso Sauce, Black Beans, Jalapeno Slices, Sour Cream, and Green Onions

Add Guacamole +2

All-Beef Hot Dogs with Chicago Dog Condiment Bar - 5

Condiments Include: Mustard, Diced Onion, Sport Peppers, Neon Relish, Dill Pickle, Sliced Tomato, and Celery Salt

12" Pizzas -14.25 (per pizza)

Cheese, Pepperoni, Sausage, Veggie, or Supreme

Sliders - 4.75

Traditional Cheeseburger, Fried Chicken, or BBQ Pulled Pork

Add Housemade Kettle Chips With Dip +2.75

Freshly-Popped Popcorn with Seasonings - 1.75



NEXT DAY BREAKFAST & BRUNCH OPTIONS

Breakfast and brunch include regular and decaffeinated coffee, hot tea, iced water, orange juice, and cranberry juice.

Prices shown are per person.

HOSPITALITY BREAKFAST - 15.75

Fresh Cut Fruit
Petite Croissants and Assorted Muffins
Asparagus & Roasted Red Pepper Frittata
Applewood Smoked Bacon
Rosemary Roasted Red Potatoes with Parmesan
Cinnamon French Toast Bread Pudding with Warm
Maple Syrup on the Side

CORDIAL BRUNCH - 17

Fresh Cut Fruit
Egg Strata with Cheddar
Chef-Carved Ham
Biscuit Bar with Sausage Gravy, Butter, Apricot Preserves,
Strawberry Jam, Stone Ground Mustard & Honey
Seasonal Mixed Greens Salad with Goat Cheese, Berries
& Almonds with White Balsamic Vinaigrette & Buttermilk Ranch
Dressings on the Side



AUXILIARY SERVICES



ICE SCULPTURES

Add a touch of distinction to your event with an elegant ice carving.

Standard designs:

Half Block Sculptures - 225

Full Block Sculptures - 350

Prices for custom ice carvings depend on the design you choose.

Contact your Catering Event Planner for more information.

LINENS

White linen cloths are provided for all meals and reception tables.

Linen napkins are provided for all meals, unless noted.

All serving tables and head tables will be skirted unless otherwise specified.

Upgraded linens are available to rent for \$12 per cloth for seating or cocktail tables. Options include black satin stripe, midnight blue pintuck, or fire orange pintuck.

Please contact your Catering Event Planner for further details.

CENTERPIECES

Standard floral centerpieces are provided for all meals and reception tables.

Mirror tiles are available to rent for \$1 per tile and votive candles are available to rent for \$.50 per candle.

These arrangements are the property of University Catering. If you would like to upgrade your floral arrangement, please contact your Catering Event Planner.

POLICIES

RESERVATIONS

The I Hotel and Conference Center has facilities that will accommodate up to 1,000 guests.

To make room or space reservations, or to plan special services, please contact the I Hotel and Conference Center at (217) 819-5000.

To plan your catering, please call University Catering at (217) 819-5006 from 8:30 a.m. to 5 p.m., Monday through Friday, or email universitycatering@illinois.edu.

ADVANCE NOTICE

We recommend placing your order as early as possible. A minimum of two weeks' planning is required for meals. An additional service fee will be added to events booked fewer than seven days in advance. The service fee will be 20 percent of your total order, with a minimum fee of \$25. We require a deposit in the amount of 50 percent of the balance due to be paid a minimum of 21 days prior to the event. Payment for the full balance is required by the event date.

GUARANTEED ATTENDANCE

When determining a guest count for your event, please attempt to provide as accurate a number as possible. *The guaranteed count is due seven days prior to the event.* You will be billed for the guarantee or the number of guests served at the event if that number is higher than the guarantee. If the guest count increases within three days of the event, additional fees will apply. This charge is assessed to compensate for overtime scheduling and increased product costs associated with last minute purchases.

ROOM SETS

Rooms will be set for up to 5 percent over the guest count. Should additional place settings over and above the 5 percent be requested, there will be a charge of \$5 per place setting.

SMALL GROUP SERVICE

Catered events must reach a minimum of \$250 in food and beverage sales. Any events falling short of the sales minimum will be assessed the difference.

LATE ARRIVAL/EXTENDED MEALS

Meals are served promptly as scheduled. Service is provided for 1½ hours for breakfast or lunch and 2½ hours for dinner meals. The service charge for events exceeding the allotted time is \$125 per hour.

CANCELLATION FEES

If cancellation of your event becomes necessary, the following cancellation fees will be assessed:

Two–Three weeks prior:

50 percent of the estimated food and beverage purchase .

Less than two weeks prior:

100 percent of the estimated food and beverage purchase.



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A service provided by University Housing

