PANTHER CATERING

EASTERN ILLINOIS UNIVERSITY

We appreciate the opportunity to become your caterer of choice!

In accordance with University policy, Panther Catering will be the exclusive provider for catering services within the University Union.



EVENT PLANNING

- Reserve the room & liquor for your event with the MLK Union Campus Scheduling Office at 581-3616.
- Submit the online form with all information completed
- Panther Catering Order Form
- Once all information is gathered a contract will be prepared and emailed to you for your review and approval
- If your event requires delivery outside of the MLK Jr. Union, there will be a delivery charge added to your bill depending on your arrangements.
 - Client must arrange for doors to be unlocked, and tables and chairs set up and in place prior to your event.
 - For all events out of the University Union plastic ware will be used. China can be requested for an additional fee of \$4.00 per person.
 - Minimum delivery fee of \$30.00
- In the case of an urgent or last minute request, we will make every effort to accomdate you. Your menu may depend on availabe supplies and will include a service fee of a minimum of \$25
- Please carefully review all details including; menu, set up and serve times, as well as any special requests for your event, i.e., linen requests, information on programming that may affect the timing of the event, etc. If there are any changes, the contract should be corrected and returned immediately so that the changes can be made in the Catering Office. The contract must be signed by the Fiscal Agent and be in our office 3 business days prior to your event.
- A final guest count/guarantee and any special dietary needs must be submitted to the Panther Catering office 4 business days prior to the event. You will be billed for the guaranteed number or the number of guest served if that number is higher than the guaranteed count.

POLICIES

Due to health department regulations, leftover perishable foods may not be removed from any event by anyone except food service staff. This policy addresses public saftey concerns and is non-negotiable.

As the host of the catering event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to you at replacement costs.

Non-University Groups

- For all tax-exempt organizations please provide a copy of your tax-exempt letter prior to your event.
- A deposit of 50% of the total bill is required one week before the event and final payment is due the day of the event.
- Events paid more than 2 weeks after the event date will be charged an additional 5%
- Linens are placed on the tables before the event start time. If linens are requested to be on the tables before then, you may be charged an additional set up fee. Linens for your event are available at the following prices:
- Standard color for linens is white. Table skirting is offered in white.
 - Napkins- \$0.75 each
 - Tablecloths- \$8.00 each
 - Covers for Buffet Tables- \$10.00 per table

Cancellation

• Events cancelled 3 business days prior to the event will not incur any cancellation charges. Events cancelled less than 72 hours prior to the date of the event are subject to a minimum 30% of total contract cost for unrecoverable expenses, i.e., food in preparation or expanded labor.

BEVERAGES



Regular Coffe	\$12.00/gal
Decaffeinated Coffee	\$12.00/gal
Hot Tea	\$10.00/gal
Iced Tea	\$10.00/gal
Lemonade Minimum 2 Gallon Pruchase	\$10.00/gal
Iced Water	\$3.50/gal
Hot Chocolate	\$11.50/gal
Citrus Punch	\$12.00/gal
Fruit Punch	\$11.00/gal
Juice (Apple or Orange)	\$12.00/gal
Bottle Water	\$1.50 each
Assorted Canned Soda	
Replenishing Fee	ım of \$30.00

BREAKFAST PACKAGES

Continental Breakfast.....\$8.00 per person

- Assorted Mini Pastries
- Seasonal Fruit Salad
- Orange Juice
- Regular and Decaf Coffee
- Iced Water



Hot Breakfast Buffet.....\$12.00 per person

- Seasonal Fruit Salad
- Scrambled Eggs
- Breakfast Meat
- Breakfast Potatoes
 (Choose one: Bacon, Sausage, or Turkey Sausage)
- Apple and Orange Juice
- Regular and Decaf Coffee
- Iced Water



Additional Entrée\$2.50 per person

• Biscuits & Gravy, Pancakes

BREAKFAST A LA CARTE





Mini Muffins	\$8.00/doz
Petite Scones	\$9.75/doz
Bagelettes w/ Cream Cheese	\$9.00/doz
Mini Danish	\$9.50/doz
Cinnamon Rolls	\$12.00/doz
Mini Strudel Bites-Apple & Cherry	\$8.50/doz
Cinnamon Streusel Coffee Cake	\$13.50/doz
Seasonal Fruit Salad	\$2.75 per person

PARTY PLATTERS

Domestic Cheese w/ Crackers

Small (2lbs.)	\$40.00
Large (4lbs.)	
Fresh Fruit Display	
Small (2lbs.) Large (4lbs.)	
Fresh Vegetable Display w/ Dip	
Small (2lbs.)	



CHILLED APPETIZERS

Vegetable Wraps	\$12.00/dozen
Jumbo Shrimp Cocktail	Market Price
Fresh Tomato Bruschetta Dip	\$44.00/50 count
Caprese Skewers	\$19.00/dozen
Garlic Hummus w/ Pita Chips	\$63.00/50 count
Fruit Kabobs	\$16.00/dozen
Tea Sandwiches on Hawaiian Bread	\$16.00/dozen
Cream Cheese Torta w/ Crackers (serves 50)	\$60.00



WARM APPETIZERS

BBQ Meatballs	\$10.50/dozen
Chicken Cordon Bleu Bites	\$42.50/50 count
Chicken Bites w/ BBQ & Ranch	\$53.00/50 count
Baby Bakers w/ Butter & Sour Cream	\$30.00/5 lbs.
Mini Tacos w/ Salsa	\$9.50/dozen
Hot Wings	\$15.00/dozen
Spinach Artichoke Dip w/ Tortilla Chips	\$58.00/50 count
Queso Dip w/ Tortilla Chips	\$47.75/50 count
Pork Egg Rolls w/ Sweet & Sour Sauce	\$15.00/dozen
Assorted Mini Quiche	\$10.50/dozen
Toasted Cheese Ravioli w/ Marinara	\$12.00/dozen
Vegetable Spring Rolls w/ Sweet & Sour Sauce	\$12.00/dozen



STATIONS

Charcuterie Station	\$4.00 per person
Salad Station	\$3.50 per person
Mashed Potato Bar	\$3.00 per person
Pasta Station	\$3.00 per person
Slider Station	\$4.00 per person
Carving Station (Limit of 2 hours)	\$4.00 per person
Dessert Station	\$3.50 per person



BOXED LUNCHES

ALL SANDWICHES ARE SERVED WITH A:

- Chocolate Chip Cookie
- One Choice of Side
- Canned Soda
- Bottled Water available for an additional \$.50

Turkey Club	\$11.00 each
Grilled Chicken Sandwich	
Garlic Roast Beef Sandwich	
Vegetarian Wrap	\$11.00 each
Grilled Chicken Caesar Salad	\$12.00 each
Simple Sack Lunches	\$10.50 each

SIDE OPTION: Chips, Fruit Cup, or Pasta Salad

All guest recieve the same side

SOUP, SALAD OR SANDWICH BUFFET

Sandwiches:

served with mustard, mayo, pickle spear, leaf lettuce, tomato and red onion

- Bread Options: Wheat Berry, Croissant, Hoagie, Ciabatta
- Cheese Options: Swiss, Cheddar, Colby Jack, Provolone
- Meat or Spread Options: Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad

Soup:

Served with Crackers

- Chicken Noodle
- Cream of Potato w/ Bacon
- Broccoli Cheese
- Vegetarian Vegetable
- Chili

Salads

- Broccoli Craisin
- Caesar
- Potato Salad
- Fruit Salad
- House Salad



SINGLE ENTRÉE OPTIONS

Five Cheese Lasagna	
Marinated Chicken Breast	\$12.50 per person
Pot Roast Succulent beef roasted to perfection with traditional accompaniments of opotatoes. Includes warm yeast rolls with butter	\$16.50 per person onions, carrots, and
Mediterranean Chicken & Pasta	



PICNIC PACKAGES

Cookout Special\$13.00 per person

Includes plasticware and condiment packets of ketchup, mustard and relish

- Hamburgers
- Hot Dogs
- Buns
- Individual Bags of Chips
- Individually Wrapped Cookies
- Assorted Canned Soda
- Bottled Water

Grilling on site: \$75.00

Picnic Buffet\$15.50 per person

Includes plasticware

- Choice of 2 meats
 Pulled Pork, Marinated Chicken, Hamburgers, Hot Dogs, Fried Chicken
- Buns
- Potato Salad
- Baked Beans
- Assorted Cookies
- Bottled Water
- Assorted Canned Soda

MEXICAN BUFFET

Includes shredded lettuce, diced tomatoes, shredded cheese, sour cream and salsa

Taco Bar	\$13.00	per	person
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- Seasoned Ground
- Tortilla Shells
- Tortilla Chips
- Refried Beans
- Cheddar Cheese Sauce
- Iced Tea
- Iced Water

Fajita Bar\$15.50 per person

- Choice of 2 meats Steak, Chicken or Pork Carnita
- Tortilla Shells
- Tortilla Chips
- Refried Beans
- Spanish Rice
- Grilled Peppers and Onions
- Queso Dip
- Iced Tea
- Iced Water

Mexican Buffets will not be served outside the University Union

PASTA BUFFET

Includes Caesar Salad, Seasonal Fruit Salad, Seasoned Green Beans,
Garlic Breadsticks, Iced Tea and Iced Water
\$15.50 Per Person

Entrée Options: Choose Two

- Spaghetti w/ Sauce
- Fettuccini Alfredo *Add Grilled Chicken Strips for \$1.50 per person
 - Penne Pasta w/ Sauce
 - Mediterranean Pasta

An appealing blend of chicken, artichokes, spinach, and tomatoes tossed in a garlic herb olive oil.

*Add Grilled Chicken Strips for \$1.50 per person

- Meat or Cheese Tortellini w/ Sauce
- Meat or Cheese Ravioli w/ Sauce
- Lasagna Choose From: Meat, Five Cheese or Vegetable



GRAND BUFFET

All Buffets Served with Caesar Salad or House Salad, Seasonal Fruit Salad, Assorted Dinner Rolls, Coffee, Iced Tea, and Iced Water.

Poultry

- Chicken Cordon Bleu
- Fried Chicken
- Italian Crusted Chicken Additional \$2.00 per person
- Marinated Chicken
- Roasted Turkey Breast

Vegetarian

- Baked Penne Pasta
- Five Cheese Lasagna
- Vegetable Lasagna

Pork

- Glazed Ham
- Roasted Pork Loin

Beef

- Beef Tenderloin w/ Hollandaise Sauce Additional \$3.00 per person
- Meat Lasagna
- Pot Roast

Seafood

• Glazed Salmon Filet Additional \$2.00 per person

SERVED DINNER MENU

All meals are served and include Caesar Salad or House Salad, one entrée, two sides, Dinner Rolls, Iced Tea, and Iced Water. Additional entrées are \$1.50 per entrée.

Beef Beef Tenderloin w/ Hollandaise Sauce	.00 3.50
Meat Lasagna	.00
Glazed Ham	3.00 1.00
Seafood Glazed Salmon Filet	5.00
PoultryChicken Parmesan\$18Herb Baked Chicken Breast\$13Italian Crusted Chicken Breast\$18Marinated Chicken Breast\$13Roasted Turkey Breast\$14	3.50 3.50 3.50
Vegetarian\$13Five Cheese Lasagna\$12Pasta Primavera\$13Vegetarian Lasagna\$13	2.00

SALADS & SIDES

Salads

- Caesar Salad Chopped romaine, croutons, parmesan cheese, red onions, and Caesar dressing.
- House Salad Lettuce mixture with cucumber, grape tomatoes, shredded carrots and croutons. Ranch dressing and Italian dressing are available on the side.

Sides

- Steamed Vegetable Blend
- Seasoned Green Beans
- Mashed Potatoes w/ Gravy Choice of Peppered or Brown Gravy
- Loaded Mashed Potatoes Add \$1.00 per person
- Parsley Baby Red Potatoes add \$1.00 per person
- Wild Rice Blend
- Fettuccini Alfredo



SNACK ATTACK

Pretzels	\$6.50 per pound
Chex Mix	\$8.50 per pound
Tortilla Chips & Salsa	\$9.00 per pound
Potato Chips & Ranch Dip	\$9.00 per pound
Popcorn Machine Extra fee if you would like an attendant to stay at the event	. \$50.00 rental fee for 2 hours
Popcorn Supplies	\$1.00 per person

PIZZA AND SUBS

16 in. Pizza\$13.00 eac	:h
Choice of: Cheese, Pepperoni, Sausage or Veggie Make it a meal for an additional \$5.00 per person	
Meal includes Caesar Salad, Garlic Breadsticks, Assorted Cookies and Canned Sodas	
Sub Sandwich Platter\$45.0	00
Platter includes 15 sandwiches(4in.) in a variety of turkey, ham, roast beef and vegetarian.	

DESSERT CHOICES

Per Dozen\$10.50Assorted Cookies\$10.50Rice Krispie Squares\$9.00Iced Brownies w/ Toppings\$15.75Ghiradelli Brownies\$13.00Mini Cheesecakes\$15.00
Per PieceAssorted Fruit Pies\$3.00Assorted Cream Pies\$3.00Assorted Fruit Cobblers\$3.00New York Cheesecake\$4.00Assorted Cheesecake\$4.00Cheesecake Martinis\$4.00Full Slice Layer Cake\$5.00Half Slice Layer Cake\$3.00
Ice Cream Options\$4.50Pemberton Sundaes\$4.50Individual Cups\$1.50Vanilla, Chocolate, Strawberry, Orange Sherbet
Ice Cream Bar

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