



Augustana Catering

Event Planning

This catering guide is simply a starting point from which we can customize a menu to meet your specific needs. We take pride in creating menus and we will assist in planning an event crafted precisely to your taste.

Reserving Your Location

The scheduling office will work with you to find a room suitable for your event needs, as well as the room set-up.

Scheduling Services: 309-794-7322

Email Address: JoleneHarper@Augustana.edu

Placing Your Order

Following your room reservation, whether you are planning a simple breakfast meeting, a working lunch or an honored guest reception, Augustana Catering will assist you in the planning of your event. Please have the following information available:

- Name of the group sponsoring the event
- Name, extension and email of the person planning event
- Event Date
- Number of guest
- Location of event
- Time event is to be set up, served and end time
- Menu or type of meal desired
- College account number
- Final count guarantee-3 business days prior to event
- Room capacities range from 10-400
- You will receive an email with your contract

Catering Office: 309-794-7247

Email Address: SharaRangel@Augustana.edu

Facsimile: 309-794-7669

DESSERTS

Choose one of our house-made desserts to compliment your lunch or dinner event

Angle Food Cake W/ Fresh Berries

Tiramisu

Carrot Cake

Chocolate Ecstasy Cake

Chocolate Mousse Flan

Panna Cotta

Key Lime Mousse

Assorted Cheese Cakes

\$4.95

Sheet Cakes

1/2 Sheet

\$26

Full Sheet

\$40.00

HORS D' OEUVRES BITES

Prices are based on a minimum of 2 dozen per order. For before –dinner functions please plan for 4-5 pieces per person.

For receptions please plan for 8-10 pieces per person.

Meatballs
Spanakopita
Spring Rolls
Crab Rangoon
Spicy Beef Empanada
Stuffed Mushrooms
\$16.00 per dozen

Beef Wellington
Southwestern Egg Roll
Chicken Quesadilla
Stuffed Asiago Potatoes
Spinach Artrichoke Dip
Smoked Salmon and Dill Crostini
\$19.50 Per Dozen

Crab Cakes
Assorted Sushi
Jumbo Shrimp Cocktail
\$25.00 Per Dozen

Event Confirmation, Guarantees and Cancellations

Final guest count guarantees must be received at least three business days prior to the event. For your convenience, we prepare to serve 5% over the guaranteed number (up to a maximum of 10 guest). Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or actual number of guests served, whichever is greater. All cancellations should be made no later than 72 hours prior to the scheduled event. A minimum 50% service charge will be assessed if an event is cancelled with less than 72 hours notice.

Food Removal

Food safety regulations prevent the removal of prepared food from the premises once it has been served.

Miscellaneous Fees

Staffing

Catering prices include a minimum service staff determined by the service option chosen:

- Buffet Service, 1 Attendant per 30 guest
- Butler Service, 1 Attendant per 40 guest
- Table Service, 1 Attendant per 20 guest

Labor Charge

If you request additional service staff you will be billed at the following rates:

- Attendant Wait Staff- \$64 each
- Chef/Carver- \$64 each
- Beverage Attendant- \$64 each

This fee covers a four hour shift which includes one hour of setup/take-down. Additional time will be billed at \$16 per hour.

Catering Equipment

An additional fee will be assessed if catering equipment is not returned to the catering department within 24 hours of the event.

COLD BREAKFAST OPTIONS

Regular and decaf coffee, hot water and assorted teas are included with all selections

THE CONTINENTAL

Assorted Breakfast Pastries and Muffins,
Assorted Chilled Fruit Juices
\$5.95 Per Person

THE AUGIE CLASSIC

Assorted Breakfast Pastries, and Muffins,
Seasonal Sliced Fruit and Berries
Assorted Chilled Fruit Juices
\$6.75 Per Person

THE GREAT BREAK

Fresh Baked Assorted Bagels with
Cream Cheese. Seasonal Sliced Fruit and Berries
Assorted Chilled Fruit Juices
\$7.25 Per Person

HEALTHY CHOICE

Freshly Baked Assorted Muffins and Fruit Breads
Assorted Whole Fresh or Sliced Fruit
Homemade Granola with Vanilla Yogurt
Assorted Chilled Fruit Juices
\$7.75 Per Person

SALMON SEATTLE

King Salmon Stuffed with Lump Crab Meat Topped with Béarnaise Sauce and Slice Toasted Almonds, Served with Leek and Tomato Quinoa with Fresh Seasonal Vegetable.
\$20.85 Per Person

SALMON WITH CHILI-MANGO SALSA

Barbecued Salmon Topped with a Fresh Mango Salsa Served on a Bed of Couscous with Fresh Seasonal Vegetable.
\$20.95 Per Person

SWORDFISH WITH LEMON AVOCADO BUTTER

A Grilled Swordfish Steak Topped with a Lemon Avocado Compound Butter. Served with Wild Rice Pilaf and Fresh Seasonal Vegetable
\$20.95 Per Person

VEGETARIAN SELECTIONS

PORTOBELLO STACK

Portobello Mushrooms Grilled and Stuffed with a Mixture of Goat Cheese, Artichoke Hearts, Roasted Red Peppers and Walnuts. Served on a Bed of Arugula with a Lemon Thyme Dressing
\$15.95 Per Person

GRILLED POLENTA WITH WILD MUSHROOM SAUCE

Delicious Polenta Grilled and Topped with Wild Mushrooms in a White Wine Cream Sauce, Topped with Fresh Chopped Herbs and Parsley
\$15.95 Per Person

**IOWA CHOP STUFFED WITH SAGE AND
CRANBERRY STUFFING**

Thick IowaPork Chop Stuffed with a Rich Sage and Cranberry
Stuffing, Served with Fresh Mashed Potatoes, Gravy and
Fresh Seasonal Vegetable
\$17.75 Per Person

CHICKEN CHASSEUR

Seared Chicken Breast, Topped with a Sauce Made with Fresh
Mushrooms, Tomatoes and White Wine. Served with Basmati
Rice and Fresh Seasonal Vegetable.
\$17.75 Per Person

CHICKEN MARSALA

Chicken Breast Sautéed with Shallots, Mushrooms, Marsala
Wine and finished with Demi-Glace and served with Wild
Rice Pilaf and Fresh Seasonal Vegetable.
\$17.75 Per Person

CHICKEN PICCATTA

Chicken Breast Sautéed with White Wine, Lemon Juice,
Capers and finished with Butter. Served with Rice Pilaf and
Fresh Seasonal Vegetable
\$17.75 Per Person

BOURSIN CHICKEN

Chicken Breast Stuffed with Creamy Boursin Cheese
Prosciutto Ham and Fresh Basil. Topped with a Rich Chicken
Veloute, Rice Pilaf and Fresh Seasonal Vegetable.
\$17.75 Per Person

BREAKFAST BUFFETS

*A minimum of 20 guests is required for our hot breakfast
service. All buffet selections are served with assorted
freshly baked pastries, regular and decaf coffee, teas and
chilled juice.*

THE CLASSIC

Seasonal Sliced Fruit and Berries, Fluffy Scrambled
Eggs, Seasoned Breakfast Potatoes and Choice of one:
Grilled Ham, Bacon or Sausage Patties
\$8.00 Per Person

HEALTHY CHOICE

Gourmet Oatmeal Served With Seasonal Fruit
and Berries, Brown Sugar, Raisins, Cinnamon, Your
Choice of Low fat, Nonfat, or Whole Milk
\$6.95 Per Person

THE FOUR STAR MORNING

Build your own buffet-choose one of each category

Egg

Scrambled

Scrambled with Cheese

Quiche

Meat

Bacon

Grilled Ham

Sausage Link

Entrée

French Toast

Biscuits & Gravy

Pancakes

Potatoes

Hash brown

Home fries

O'Brien

\$8.75 Per Person

BEVERAGES

Brewed Starbuck's Coffee	\$12.50 Per Gallon
Brewed House Coffee	\$10.50 Per Gallon
Hot Cocoa	\$10.50 Per Gallon
Lemonade or Iced Tea	\$10.50 Per Gallon
Punch	\$10.50 Per Gallon
Bottled Water	\$1.10 Per Bottle
Assorted Soft Drinks	\$.85 Per Can
Bottled Juices	\$1.30 Per Bottle
Chilled Juice	\$5.35 Per Carafe
Milk	\$5.35 Per Carafe

GOURMET COFFEE SERVICE

Includes Coffee, Decaf, Hot Water, Assorted Teas
\$2.50 Per Person

HOT CHOCOLATE W/ MINI MARSHMELLOWS

\$2.00

ENTREES

All full-service dinners are served with a house or Caesar salad, fresh seasonal vegetable and choice of starch. Fresh roll and butter, iced tea, and freshly brewed coffee.

ROASTED BEEF TENDERLOIN WITH WASABI GARLIC CREAM

Tender Beef Tenderloin Roasted Medium Rare, served with a Wasabi Garlic Cream Sauce, Leek and Tomato Quinoa, with Fresh Seasonal Vegetable.
\$23.95 Per Person

ROASTED BEEF TENDERLOIN WITH WHISKEY PEPPERCORN SAUCE

Slow Roasted Beef Tenderloin Served with a Delicious Whiskey Peppercorn Sauce, with Garlic Mashed Potatoes and Fresh Seasonal Vegetables.
\$23.95 Per Person

ROASTED PRIME RIB WITH CABERNET SAUCE

Roasted Prime Rib of Beef Served with Scalloped Potatoes and Fresh Seasonal Vegetable.
\$21.95 Per Person

GARLIC ROASTED PORK LOIN WITH RASPBERRY CHIPOTLE GLAZE

Roasted Pork Loin with hints of Garlic, Thyme and Sage. Topped with a Glaze of Fresh Raspberries and Chipotle Chilies. Served with Wild Rice Pilaf and Fresh Seasonal Vegetable
\$17.95 Per Person

PIZZA PARTY

Our pizzas are topped with house made pizza sauce and our own signature cheese blend. Our pizzas are all 16 inch rounds cut into 8 slices.

Fresh Tossed Caesar Salad with Choice of Pizzas from Selection Below. Served with Assorted Freshly Baked Cookies, Sodas and Augie Water.
\$9.15 Per Person

VEGETARIAN PIZZA

Cheese, Fresh Mushrooms, Bell Peppers, Black Olives, Red Onions, and Tomatoes.
\$14.00

PEPPERONI PIZZA

Four kinds of Cheese and Spicy Pepperoni
\$14.00

SAUSAGE AND MUSHROOM PIZZA

Fresh Italian Sausage and Sliced Mushrooms
\$14.00

THE HAWAIIAN

Fresh Smoked Ham and Pineapple
\$14.00

THE COMBINATION

Pepperoni, Italian Sausage, Mushrooms, Bell Peppers, Red Onions and Black Olives
\$15.00

PESTO AND SUN-DRIED TOMATO

Fresh basil pesto and sun-dried tomatoes
\$15.00

FRESH FROM THE BAKERY

Freshly Baked Cookies	\$7.50 Per Dozen
Gourmet Fudge Brownies	\$8.00 Per Dozen
Rice Krispy Squares	\$8.00 Per Dozen
Gourmet Dessert Bars	\$8.00 Per Dozen
Crumble Coffee Cake	\$8.00 Per Dozen
Assorted Muffins	\$8.00 Per Dozen
Assorted Scones	\$11.00 Per Dozen
Assorted Bagels w/ Cream Cheese	\$11.75 Per Dozen
Cinnamon Rolls	\$12.00 Per Dozen
Chocolate Éclair	\$13.50 Per Dozen

SNACKS

Individual Bags of Chips	\$1.00 Per Bag
Whole Pieces of Fruit	\$.90 Each
Pretzels	\$8.80 Per Lb.
Trail Mix	\$8.80 Per Lb.
Mixed Nuts	\$8.80 Per Lb.

MEETINGS BREAKS

SOUTHWESTERN CHIPS AND SALSA

Fresh Corn Tortilla Chips Served with Spicy
Tomato Salsa Fresca
\$2.50 Per Person

MEDITERRANEAN PITA CHIPS

Fresh Pita Bread Wedges Lightly Salted and Toasted
Served with Spicy Hummus and Tzatziki Sauce
\$2.50 Per Person

SEASONAL VEGETABLE CRUDITÉS

Fresh Broccoli and Cauliflower Florets, Cucumber
Spears, Marinated Mushrooms and Fresh Seasonal
Vegetables Served with Ranch Dip
\$2.50 Per Person

SEASONAL FRESH FRUIT DISPLAY

Seasonal Melon, Pineapple, Grapes,
and Seasonal Berries.
\$3.00 Per Person

DOMESTIC AND IMPORTED CHEESE PLATTER

A Selection of Imported Soft and Hard Cheeses,
Served with Assorted Crackers, Sliced Baguettes
and Assorted Fresh Seasonal Fruit and Berries.
\$4.00 Per Person

MEDITERRANEAN ANTIPASTO BOARD

Prosciutto, Salami, Smoked Mozzarella, Provolone,
Grilled Vegetables, Mushroom Salad and Kalamata
Olives served with Crackers, Rustic Bread and
Herbed Olive Oil Dipping Sauce
\$4.75 Per Person

OLD MEXICO

Green Salad
Chips and Salsa
Refried Beans and Spanish Rice
Beef or Chicken Fajitas
Cheese Enchiladas
Flour Tortillas
Salsa, Cilantro
and Sour Cream
Churros
\$10.50 Per Person

DELTA BBQ

Hamburgers, Black Bean Burgers
Choice of Hot Dogs or Bratwurst
Baked Beans, Potato Chips
Choice of Two Deli Salads
Cookies and Brownies
Iced Tea, Lemonade, and Augie Water
\$10.25 Per Person

VIKING BBQ

Choice of Two:
Beef Brisket, Pulled Pork, BBQ Chicken Quarters.
Black Bean Burger, Corn on the Cob, Baked Beans
Choice of Two Deli Salads, Brownies, Cookies,
Iced Tea, Lemonade, Augie Water
\$12.95 Per Person

ICE CREAM SUNDAE BAR

Vanilla, Chocolate and Strawberry Ice Cream
Served with Butterscotch, Strawberry and Chocolate
Toppings, Chopped Nuts, Whipped Cream
and Maraschino Cherries.
\$6.75

BUFFETS

*All buffets include regular and decaf coffee, and iced tea
Minimum of 30 guests*

AUGIE DELI BUFFET

Sliced Roast Beef, Ham and Turkey
Provolone and Cheddar Cheese
Choice of 2 Deli Salads
Assorted Breads, and Condiments
Assorted Cookies or Brownies
\$10.45 Per Person

PASTA BUFFET

Classic Caesar Salad
Choice of Two Pastas:
Spaghetti, Fettuccini, Penne,
Choice of Two Sauces:
Marinara, Alfredo, Pesto, Bolognese
Choice of Two Meats:
Meatball, Italian Sausage, Italian Chicken Breast
Garlic Bread Sticks, Brownies and Cookies
\$11.25 Per Person

NACHO BAR

Tortilla Chips, Cheese Sauce, Taco Meat, Refried Beans,
Salsa, Sliced Jalapenos, Assorted Sodas and Augie Water
\$6.95 Per Person

ASIAN EXPRESS

Egg Rolls and Pot Stickers with Dipping Sauce
Choice of Two Entrees:
Sweet and Sour Chicken, Sesame Beef
General Tso's Chicken, Orange Chicken
Vegetable LoMein
Fried or Steamed Rice
Fortune Cookie
\$11.25 Per Person

THE SANDWICH BOARD

*Sandwich selections can be made as box lunches
upon request. Box lunches include fresh whole fruit,
chips, and delicious freshly baked cookie and
beverage.*

CHICKEN CIABATTA

Grilled and Sliced Chicken Breast Served on Fresh Ciabatta with Pesto Mayonnaise, Provolone Cheese, Lettuce and Sliced Tomato.
\$8.50 Per Person

TURKEY BLT

Thinly Sliced Turkey Piled on a Croissant, Topped with Bacon, Lettuce and Tomato.
\$8.50 Per Person

NOT SO CLASSIC ROAST BEEF

Thinly Sliced Roast Beef Topped with Caramelized Onion and Blue Cheese Mayonnaise.
\$8.50 Per Person

ASPARAGUS SANDWICH

Crisp Asparagus Spears, Roasted Red Peppers, Spring Mix and Cream Cheese with Lemon Aioli on Whole Grain Bread.
\$8.50 Per Person

PORTABELLA MUSHROOM SANDWICH

A Marinated and Grilled Portabella Mushroom Served on a Ciabatta Roll and Topped with Provolone Cheese, Caramelized Onions, Sweet Red Peppers, Lettuce and Tomato
\$8.50 Per Person

WRAP IT UP

Wrap selections can be made as box lunches upon request. Box lunches include fresh whole fruit, chips and a delicious freshly baked cookie and beverage

CHICKEN CAESAR WRAP

Crisp Romaine Lettuce Topped with Sliced Chicken Breast, Parmesan Cheese, Diced Tomatoes, and Caesar Dressing.
\$8.50 Per Person

SMOKIN TURKEY WRAP

Thinly Sliced Smoked Turkey, Guacamole, Diced Tomatoes, Sliced Red Onion, Shredded Lettuce, Carrots, and Chipolte Mayonnaise
\$8.50 Per Person

BLACK BEAN WRAP

Black Beans, Diced Tomatoes, Corn, Wild Rice and Guacamole Wrapped in a Tomato Tortilla.
\$8.50 Per Person

GREEK HUMMUS WRAP

Spring Mix, with Spicy Hummus, Cucumber Spears, Fresh Diced Tomato, Red Onion Rings, and Feta Cheese Finished with Balsamic Vinaigrette.
\$8.50 Per Person

CHICKEN SALAD WRAP

Fresh Chicken Salad With Dried Cranberries and Toasted Sliced Almonds, Lettuce, and Fresh Diced Tomato.
\$8.50 Per Person

SIGNATURE SALADS

Salads include bread and butter, a delicious freshly baked cookie, and water or assorted soda. All salads selections can be served as a plated luncheon or buffet. When requested, wait staff, china and linen charges are additional.

THE CLASSIC CAESAR

Fresh Chopped Romaine Tossed with Caesar Dressing, Garlic and Herb Croutons and Sprinkled with Parmesan Cheese.
\$8.95 Per Person

With Grilled Chicken \$9.65 Per Person

With Grilled Shrimp \$11.00 Per Person

GREEK SALAD

Fresh Romaine Topped with Marinated Artichoke Hearts, Kalamata Olives, Diced Tomatoes, Red Onion and Feta Cheese.
\$8.95 Per Person

KALE SALAD WITH LEMON VINAIGRETTE

Fresh Chopped Kale Tossed with Sun-Dried Tomato, Shredded Carrots and Fresh Herbs and Sliced Almonds
\$8.95 Per Person

SPINACH SALAD

Spinach and Mixed Greens with Strawberries, Almonds, Feta Cheese, Shaved Fennel and Raspberry Vinaigrette.

\$8.95 Per Person