



## 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](mailto: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](mailto: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

\$3.95

#### 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**  
\$15.00 per dozen

**Beef Wellington**  
**Southwestern Egg Roll**  
**Chicken Quesadilla**  
**Stuffed Asiago Potatoes**  
**Spinach Artrichoke Dip**  
**Smoked Salmon and Dill Crostini**  
\$18.50 Per Dozen

**Crab Cakes**  
**Assorted Sushi**  
**Jumbo Shrimp Cocktail**  
\$24.00 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  
\$4.95 Per Person

**THE AUGIE CLASSIC**

Assorted Breakfast Pastries, and Muffins,  
Seasonal Sliced Fruit and Berries  
Assorted Chilled Fruit Juices  
\$5.75 Per Person

**THE GREAT BREAK**

Fresh Baked Assorted Bagels with  
Cream Cheese. Seasonal Sliced Fruit and Berries  
Assorted Chilled Fruit Juices  
\$6.25 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  
\$6.75 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.  
\$19.85 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.  
\$18.95 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  
\$19.95 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  
\$14.95 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  
\$14.95 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  
\$16.75 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.  
\$16.75 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.  
\$16.75 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  
\$16.75 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.  
\$16.75 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  
\$7.00 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  
\$5.95 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

\$7.75 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  
\$2.00 Per Person

**HOT CHOCOLATE W/ MINI MARSHMELLOWS**

\$1.85

**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.  
\$22.95 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.  
\$22.95 Per Person

**ROASTED PRIME RIB WITH CABERNET SAUCE**

Roasted Prime Rib of Beef Served with Scalloped Potatoes and Fresh Seasonal Vegetable.  
\$20.95 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  
\$16.95 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.  
\$8.15 Per Person

**VEGETARIAN PIZZA**

Cheese, Fresh Mushrooms, Bell Peppers, Black Olives, Red Onions, and Tomatoes.  
\$13.00

**PEPPERONI PIZZA**

Four kinds of Cheese and Spicy Pepperoni  
\$13.00

**SAUSAGE AND MUSHROOM PIZZA**

Fresh Italian Sausage and Sliced Mushrooms  
\$13.00

**THE HAWAIIAN**

Fresh Smoked Ham and Pineapple  
\$13.00

**THE COMBINATION**

Pepperoni, Italian Sausage, Mushrooms, Bell Peppers, Red Onions and Black Olives  
\$14.00

**PESTO AND SUN-DRIED TOMATO**

Fresh basil pesto and sun-dried tomatoes  
\$14.00

**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  
\$2.10 Per Person

### **MEDITERRANEAN PITA CHIPS**

Fresh Pita Bread Wedges Lightly Salted and Toasted  
Served with Spicy Hummus and Tzatziki Sauce  
\$2.10 Per Person

### **SEASONAL VEGETABLE CRUDITÉS**

Fresh Broccoli and Cauliflower Florets, Cucumber  
Spears, Marinated Mushrooms and Fresh Seasonal  
Vegetables Served with Ranch Dip  
\$2.10 Per Person

### **SEASONAL FRESH FRUIT DISPLAY**

Seasonal Melon, Pineapple, Grapes,  
and Seasonal Berries.  
\$2.75 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.  
\$3.50 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  
\$4.10 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  
\$9.50 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  
\$9.25 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  
\$11.95 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.  
\$5.75



### **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  
\$9.45 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  
\$10.25 Per Person

#### **NACHO BAR**

Tortilla Chips, Cheese Sauce, Taco Meat, Refried Beans,  
Salsa, Sliced Jalapenos, Assorted Sodas and Augie Water  
\$5.95 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  
\$10.25 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.  
\$7.50 Per Person

#### **TURKEY BLT**

Thinly Sliced Turkey Piled on a Croissant, Topped with Bacon, Lettuce and Tomato.  
\$7.50 Per Person

#### **NOT SO CLASSIC ROAST BEEF**

Thinly Sliced Roast Beef Topped with Caramelized Onion and Blue Cheese Mayonnaise.  
\$7.50 Per Person

#### **ASPARAGUS SANDWICH**

Crisp Asparagus Spears, Roasted Red Peppers, Spring Mix and Cream Cheese with Lemon Aioli on Whole Grain Bread.  
\$7.50 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  
\$7.50 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.  
\$7.50 Per Person

**SMOKIN TURKEY WRAP**

Thinly Sliced Smoked Turkey, Guacamole, Diced Tomatoes, Sliced Red Onion, Shredded Lettuce, Carrots, and Chipolte Mayonnaise  
\$7.50 Per Person

**BLACK BEAN WRAP**

Black Beans, Diced Tomatoes, Corn, Wild Rice and Guacamole Wrapped in a Tomato Tortilla.  
\$7.50 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.  
\$7.50 Per Person

**CHICKEN SALAD WRAP**

Fresh Chicken Salad With Dried Cranberries and Toasted Sliced Almonds, Lettuce, and Fresh Diced Tomato.  
\$7.50 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.  
\$7.95 Per Person

With Grilled Chicken \$8.65 Per Person

With Grilled Shrimp \$10.00 Per Person

**GREEK SALAD**

Fresh Romaine Topped with Marinated Artichoke Hearts, Kalamata Olives, Diced Tomatoes, Red Onion and Feta Cheese.  
\$7.95 Per Person

**KALE SALAD WITH LEMON VINAIGRETTE**

Fresh Chopped Kale Tossed with Sun-Dried Tomato, Shredded Carrots and Fresh Herbs and Sliced Almonds  
\$7.95 Per Person

**SPINACH SALAD**

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

\$7.95 Per Person