

## General Information

### Contact Information

KCC Food Service and Catering Office  
Office: 815-802-8430  
Email: [Foodservice@kcc.edu](mailto:Foodservice@kcc.edu)

Corporate Office  
993 Clocktower Drive, Suite D  
Springfield, IL 62704  
Office: 217-698-2944  
Email: [info@arenafoodservice.com](mailto:info@arenafoodservice.com)

### Ordering and Booking Timeline

We ask that an initial inquiry be placed to our catering department at least 10 business days prior to your event whenever possible to ensure efficient planning. All events scheduled with less than 10 days' notice is subject to availability. Once an event is booked with Arena Catering, we guarantee availability for that particular event unless otherwise specified. We ask that all menu and event arrangements be finalized at least 3 days prior to the event date. At that time, Arena will issue a confirmation letter outlining our final arrangements, deposit and payment terms and guarantee date.

### Prices and Menu

We are happy to work with you to custom-design either individual items or an entire menu for your event. All pricing listed includes set up and tear down of your event, premium disposable service ware, and linens for buffet tables. 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. A 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.

### Staffing Fees

We reserve the right to assess additional labor fees based on the requirements of the event. Any service staff desired will be charged at \$18 per hour with a 4 hour minimum.

### 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.

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## General Information

### Cancellation Policy

We reserve 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

All events that are to be billed directly to KCC will be invoiced after the event. All events hosted by an outside organization 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.

### Leftover Food

Due to regulations and concerns regarding the safe handling of all food items at all times, any food leftover at the conclusion of the service period shall remain the property of Arena Food Service, Inc. It is the sole responsibility and discretion of Arena Food Service to designate the proper disposition of any leftover food products.

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## 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

Assorted Breakfast Pastries and Rolls  
With Preserves and Butter

\$6.40 PER PERSON

Add Sliced Seasonal Fruit Display  
To Continental Breakfast

\$8.25 PER PERSON

#### Hearty Country Breakfast

Scrambled Eggs with Cheddar and Chives  
Choice of Pit Ham, Smoked Bacon or Sausage Links  
Buttermilk Biscuits with Sausage Gravy  
Sliced Fresh Seasonal Fruit Platter  
Assorted Breakfast Pastries with Preserves and Butter

\$11.70 PER PERSON

#### Ultimate French Toast

French Toast Soufflé with Rum Soaked Raisins,  
Vanilla Batter and Pecan-Praline Topping  
Warm Maple Syrup and Orange Butter  
Country Sausage Links  
Sliced Fresh Seasonal Fruit Platter

\$10.25 PER PERSON

#### Healthy Breakfast

Individual Low Fat Yogurts  
House Made Granola with Dried Fruit and Nuts with Milk  
Bagels with Plain and Flavored Cream Cheeses  
Sliced Fresh Seasonal Fruit Platter

\$9.75 PER PERSON

#### Diner Breakfast

Scrambled Eggs with Cheddar and Chives  
Choice of Pit Ham, Smoked Bacon or Sausage Links  
American Fries with Peppers and Onions  
Buttermilk Biscuits with Honey, Preserves and Butter  
Seasonal Fruit Salad

\$10.25 PER PERSON

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## Breakfast

### Deluxe Continental

Honey Walnut Crepes with Caramelized Apples  
Breakfast Quiche with Choice of Fillings  
Grilled Pineapple and Seasonal Berries  
With Brown Sugar and Crème Fraiche  
Fresh Baked Scones with Lemon Curd and Mint Chantilly  
\$10.90 PER PERSON

### Sunday Brunch

Orange-Bourbon Glazed Pit Ham, Carved to Order  
Spinach and Cheese Egg Strata  
Country Sausage Links, Roasted Red Potatoes  
Sautéed 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  
\$18.35 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.

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## Breakfast

### Ala Carte Breakfast and Beverage

Sliced Seasonal Fruit Display \$2.95 per person	Warm Buttermilk Biscuits With Butter, Honey and Preserves \$1.45 per person
Fresh Baked Muffins with Butter \$17.25 per dozen	With Sausage, Bacon or Ham, Egg And Cheese \$4.00 per person
Fresh Baked Cinnamon Rolls Petite \$13.75 per dozen Large \$21.70 per dozen	With Sausage Gravy \$2.55 per person
Assorted Fresh Baked Scones White Chocolate Raspberry, Cinnamon And Blueberry Petite \$13.75 per dozen Large \$24.15 per dozen	Starbucks Coffee \$22.20 per gallon
All Butter Petite Croissants Whipped Honey Butter and Jam \$24.65 per dozen	Seattle's Best Coffee \$21.15 per gallon
Assorted Canned Pepsi Products \$1.45 each	Fresh Brewed Regular or Decaf Coffee \$17.15 per gallon
Assorted Individual Yogurts \$1.45 each	Individual Specialty Teas Honey, Lemon and Assorted Sugars \$1.45 per person
Chilled Bottled Water \$1.80 Each	Carafes of Chilled Fruit Juice Apple, Cranberry, Grapefruit, V8 \$9.15 per carafe
Chilled Bottled Soda \$1.95 Each	Individual Bottle of Juice \$2.45 each

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## A la Carte Snacks and Beverages

### A la Carte Options

Whole Fresh Fruit  
\$1.45 each

Sliced Seasonal Fruit Display  
\$2.95 per person

Seasonal Fruit Skewers with Dip  
\$3.55 per person

Nature Valley Granola Bars  
\$1.45 each

Individual Candy Bars  
\$1.45 each

Individual Bag of Chips  
\$1.45 each

Assorted Fresh Baked Cookies  
\$10.25 per dozen

Assorted Fresh Baked Brownies  
\$10.40 per dozen

Gardetto's, Chex Mix, Pretzels, Pub Mix  
\$6.90 per pound

Deluxe Mixed Nuts  
\$14.40 per Pound

Fresh Vegetable Crudit  with Dip  
\$2.60 per person

Chilled Bottled Water \$1.80 Each

Chilled Bottled Soda \$1.95 Each

Housemade Flour Tortilla Chips  
Garden Tomato Salsa, Guacamole and  
Chipotle Cr me  
\$2.90 per person

Assorted Truffle Bar Bites  
\$20.65 per dozen

Premium Assorted Petite Pastries  
\$20.65 per dozen

Fresh Brewed Regular or Decaf Coffee  
\$17.15 per Gallon

Individual Specialty Teas  
Honey, Lemon and Assorted Sugars  
\$1.45 per Person

Carafes of Chilled Fruit Juice  
Apple, Cranberry, Grapefruit, V8  
\$9.15 per Carafe

Individual Bottle of Juice  
\$2.45 Each

Assorted Canned Pepsi Products  
\$1.45 Each

Country Style Lemonade or Limeade  
\$22.35 per Gallon

Sparkling Tropical Punch  
\$22.35 per Gallon

Individual Bottled Lipton Teas  
\$2.45 Each

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## 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 Herbed Focaccia  
 Shaved Smokehouse Ham and Cheese Club on Baguette  
 Gourmet Chicken Salad on Butter Croissant  
 Lettuce, Tomato and Condiments  
 Pickles, Olives and Peppers  
 Fresh Pasta Salad with Fresh Vegetables  
 Housemade Kettle Chips with Caramelized Onion Dip  
 Chef's Dessert Selection  
 \$11.70 PER PERSON

#### Deli Meat Platter

Shaved Roast Beef, Deli Ham, Smoked Turkey 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  
 \$11.05 PER PERSON

#### Executive Soup and Salad

Chef's Daily Soup Selection with Crusty Rolls and Butter  
 Mixed Field Greens with Seasonal Berries, Shaved Red  
 Onion, Crumbled Chevre and Spiced Pecans  
 Tossed with Berry Vinaigrette  
 House Grilled Chicken Caesar Salad with Hearth Baked  
 Croutons and House Caesar Dressing  
 Seasonal Fruit Salad with Mint  
 Petite Croissant Sandwiches with Variety of Meats  
 Condiments, Pickles, Olives and Peppers  
 Chef's Dessert Selection  
 \$17.25 PER PERSON

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## Quick Luncheon Buffet

**Mexican Taco Station**  
 Soft Corn and Flour Tortillas  
 Ground Beef and Spicy Chicken Fillings  
 Slow Cooked Ranch Beans  
 Traditional Toppings to include Lettuce, Tomato, Cheese, Salsa and Sour Cream  
 Crispy Tortilla Chips  
 \$10.25 PER PERSON

**Pasta Buffet**  
 Mixed Lettuce Salad with House Italian and Ranch on the Side  
 Baked Mostaccioli with Rustic Meat Sauce  
 Garlic Breadsticks and Grated Parmesan  
 \$10.25 PER PERSON

**Italian Deluxe Pasta Buffet**  
 Hearts of Romaine Salad with Tomatoes, Red Onions,  
 Garlicky Croutons and House Italian Dressing  
 Three Cheese Lasagna Bolognese  
 Penne Pasta Tossed with Grilled Vegetables  
 And Roasted Garlic Cream  
 Italian Style Green Beans  
 Garlic Breadsticks and Grated Parmesan  
 \$14.45 PER PERSON

**Chicken Caesar Salad**  
 Hearts of Romaine Tossed with Shredded Parmesan Cheese  
 And House Caesar Dressing  
 Marinated and Grilled Breast of Chicken  
 Sliced Fresh Seasonal Fruit Platter  
 Sourdough Baguettes with Butter  
 Fresh Carrot Cake with Cream Cheese Icing  
 \$11.45 PER PERSON

**Southwestern BBQ**  
 Fresh Cut Pocketknife Cole Slaw  
 Mixed Greens with Toasted Pepitas and Cumin Vinaigrette  
 Hickory Smoked Thin Sliced Beef Brisket with Molasses BBQ  
 Sliced Split Top Rolls  
 Southwest Smoked Chicken 'Mac and Cheese'  
 Ranch Beans  
 Seasonal Fruit Salad with Mint  
 House Made Flour Tortilla Crisps  
 Garden Tomato Salsa and Chipotle Crème  
 \$16.00 PER PERSON

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## 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

Mixed Field Greens with Toasted Walnuts  
Vermont Cheddar and Maple-Balsamic Vinaigrette

Greek Red Potato Salad with Feta

Mixed Greens with Mandarin Oranges  
Slivered Almonds Scallions and Citrus Vinaigrette

Napa Vegetable Salad with Sesame Dressing

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

Pocketknife Cole Slaw

Seasonal Fruit Salad with Mint

Seasonal Vegetable Crudit  with Herb Dip

Chef's Selection Soup, Add \$3.20

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## Buffet Luncheon

### Entrée

Penne Pasta Tossed  
With Seasonal Vegetables  
Parmesan-Garlic Cream 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

Braised Beef Burgundy  
Button Mushrooms and Root Vegetables

Three Cheese Meat Lasagna  
Additional Sauce on the Side

Peanut-Ginger Glazed Breast of Chicken  
Served with Fresh Lime  
And Cilantro-Pepper Relish

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

Vegetarian Vegetable Bolognese  
Tossed with Fettuccini  
And Shredded Parmesan

Peppercorn Grilled Breast of Chicken  
Served with Balsamic Glaze

Individual Stuffed Meatloaf with Fresh  
Mozzarella and Basil

Baked Cavatappi Pasta  
With Italian Sausage  
Caramelized Onions and Peppers

Spice Rubbed Loin of Pork, Sliced  
Served with Lyonnaise Sauce

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## Buffet Luncheon

### Vegetable and Accompaniments, Choose Two

Chef's Selection Fresh Vegetables

Petite Green Beans  
With Slivered Almonds

Fresh Carrot Batons with Dill Butter

Oven Roasted Cauliflower  
With Fresh Herbs

Napa Vegetable Stir Fry

Braised Brussels Sprouts

Buttermilk Mashed Potatoes

Parmesan and Roast Shallot  
Mashed Potatoes

Roast Garlic and Herb Mashed Potatoes

Mashed Sweet Potatoes

Steamed New Potatoes with Parsley  
And Butter

Herb Roasted Red Potatoes

Creamy Orzo with Fresh Basil  
And Parmesan

Wild and White Rice Pilaf

Green Poblano Rice

Saffron Rice Pilaf

Corn, Pepper and Black Bean Sauté

Smashed Red Potatoes

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## Buffet Luncheon

### Desserts

Fresh Carrot Cake with Cream Cheese Icing	Fresh Pound Cake Topped with Seasonal Fruit Compote Topped with Minted Cream
Double Chocolate Cake with Raspberry Coulis	Assorted Petite Pastries
NY Style Cheesecake Seasonal Fruit Compote	Fresh Baked Assorted Cookies
Caramel Apple Walnut Pie With Cinnamon Cream	Fudge Walnut Brownies
	Assorted Truffle Bar Bites
	Seasonal Fruit Salad with Mint

### Luncheon Buffet Pricing

One Entrée Selection	\$16.00 per person
Two Entrée Selections	\$19.42 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.

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## Boxed Luncheon

Our menus are constantly evolving and alternate menu suggestions are welcome. For events under 25 guests we ask that all luncheons be identical. We are happy to accommodate special dietary needs. Disposable products are provided at no additional charge.

### Main Entrée, Choose One

\$8.90 per person

Gourmet Chicken Salad with Walnuts and  
Grapes on Butter Croissant

Prime Deli Roast Beef and Cheddar  
On Swirl Rye

Turkey BLT Club on Hearty Wheat

Rustic Chicken Salad with Toasted  
Pecans and Dried Cranberries  
On Butter Croissant

New York Style Vegetarian Bagel

Smoked Turkey and Provolone

On Herbed Focaccia  
Shaved Deli Ham and Swiss  
On Hearty Wheat

Italian Salami, Capicola and Gouda  
On Herbed Focaccia

Southwestern Grilled Chicken and Black  
Bean Salad over Mixed Greens  
Add \$1.60 per person

Mediterranean Flank Steak Salad  
Add \$1.60 per person

Traditional Cobb Salad  
Add \$1.60 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

Penne Pasta Salad with Artichokes and Roasted Peppers

Marinated Artichoke Hearts

Country Style Potato Salad

Traditional Macaroni Salad

Marinated Seasonal Vegetable Salad

Seasonal Fruit Salad

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## Boxed Luncheon

### Dessert Options, Choose One

Fresh Baked Chocolate Chunk Cookie  
Oatmeal Raisin Cookie  
Macadamia and White Chocolate Cookie  
Double Fudge Brownie with Walnuts  
Truffle Bar Bites

### Beverage Options

Chilled Bottled Water and Assorted Chilled Sodas

Add \$1.25 per person

Fresh Brewed Iced Tea or Lemonade

Included

Lipton Iced Teas

Add \$2.30 per person

Sobe Herbal Teas

Add \$2.90 per person

Frappuccino

Add \$2.30 per person

### Basic Boxed Luncheons, \$7.95 per person

Choice of Freshly Prepared Deli Sandwich with Condiments

Crisp Whole Apple

Individual Bag of Chips

Fresh Baked Cookie

Bottled Water

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## 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 and Appetizer, Choose One

Mixed Field Greens with Toasted Pepitas  
Cumin Vinaigrette and Queso Blanco

House Caesar Salad with Shredded Parmesan

Mixed Field Greens with Garden Vegetables  
Crumbled Cheese and Creamy Peppercorn Dressing

Mixed Field Greens with Fresh Berries  
Chevre and Berry-Balsamic Vinaigrette

Mixed Field Greens with Toasted Walnuts  
Crumbled Vermont Cheddar and Sweet Shallot Vinaigrette

Hearts of Romaine Salad with Artichoke Hearts  
Shaved Red Onion, Kalamata Olives, Croutons and Parmesan, Add \$1.20

Bibb Lettuce Salad with Creamy Gorgonzola  
Grape Tomatoes and English Cucumbers

Mixed Asian Greens with Mandarin Oranges  
Slivered Almonds, Scallions and Citrus-Soy Vinaigrette

Napa Vegetable Salad with Sesame Dressing

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

Chef's Selection Soup, Add \$3.10

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## Buffet Dinner

### Entrée Category A

Grilled Flank Steak  
Glazed with Balsamic and Black Pepper, Carved to Order

New England Style Crab Cakes  
Sweet Pepper Cream, Add \$2.30

Roast Tenderloin of Beef with Cognac Demi Glace  
Carved to Order, Add \$4.60

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

Thai Marinated and Grilled Beef Flank Steak

Balsamic Glazed Tenderloin of Pork  
Sliced and Served with Assorted Mustards

Texas Smoked 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

Traditional Eye of Round en Daube  
Horseradish Crème

Petite Osso Bucco of Pork  
Slow Braised with Port-Fig Reduction

Prosciutto and Asiago Stuffed Breast of Chicken

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## Buffet Dinner

### Entrée Category B

Penne Pasta Tossed with Seasonal Vegetables  
Parmesan-Garlic Cream Sauce

Italian Herb Breaded Breast of Chicken  
White Wine-Herb Sauce

Pan Seared Breast of Chicken Marsala

Peanut-Ginger Glazed Breast of Chicken  
Served with Fresh Lime and Cilantro-Pepper Relish

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 Lasagna Bolognese  
Additional Sauce on the Side

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

Vegetarian Vegetable Bolognese  
Tossed with Fettuccini and Shredded Parmesan

Peppercorn Grilled Breast of Chicken  
Balsamic Glazed

Bourbon Glazed Breast of Turkey

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## Buffet Dinner

### Vegetable and Accompaniments, Choose Two

Chef's Selection Fresh Vegetables

Petite Green Beans  
With Slivered Almonds

Fresh Carrot Batons with Dill Butter

Oven Roasted Cauliflower  
With Fresh Herbs

Napa Vegetable Stir Fry

Braised Brussels Sprouts

Buttermilk Mashed Potatoes

Parmesan and Roast Shallot  
Mashed Potatoes

Roast Garlic and Herb Mashed Potatoes

Mashed Sweet Potatoes

Steamed New Potatoes with Parsley  
And Butter

Herb Roasted Red Potatoes

Creamy Orzo with Fresh Basil  
And Parmesan

Wild and White Rice Pilaf

Green Poblano Rice

Saffron Rice Pilaf

Corn, Pepper and Black Bean Sauté

Smashed Red Potatoes

*Arena Food Service, Inc.*

## Buffet Dinner

### Desserts

Assorted Cakes and Pies	Warm Spiced Chocolate Sauce to Dip Traditional Crème Brulee with Fruit Compote, Add \$2.65
Fresh Carrot Cake with Cream Cheese Icing	Opera Torte, Add \$3.25
Double Chocolate Cake with Raspberry Coulis	Chai Tea Mousse in Caramel Brandy Basket, Add \$3.25 Served with Edible Flowers
NY Style Cheesecake Seasonal Fruit Compote	Red Raspberry Mousse in Champagne Glass, Add \$2.25
Caramel Apple Walnut Pie With Cinnamon Cream	Black Forrest Cherry Torte, Add \$2.65
Fresh Pound Cake Topped with Seasonal Fruit Compote Topped with Minted Cream	Italian Tiramisu with Espresso Whipped Crème, Add \$2.65
Cinnamon Dusted Churros	Individual Farmstead Cheese Display Add \$3.65

### Dinner Buffet Pricing

One Entrée Selection from Category A	\$17.76 per person
One Entrée Selection from Category B	\$16.00 per person
One Entrée Selection from Both Category A and B	\$21.72 per person
Two Entrée Selections from Category A	\$25.20 per person
Two Entrée Selections from Category B	\$19.42 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.

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## 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, \$2.60 per person

Buttermilk Herb Dip, Roasted Red Pepper Dip, Fresh Basil Dip, Herbed Goats Cheese Dip

Mediterranean Pita Crisps, Choose two Dips, \$1.75 per person

Scallion Hummus, Roasted Garlic Hummus, Baba Ganoush, Adriatic Bruschetta, Kalamata Olive Tapenade

Warm Crab Dip with Slivered Almonds, \$2.05 per person

Assorted Crackers

Flavored Flour Tortilla Crisps with one dip, \$1.25 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, \$2.95 per person

Gorgonzola with Spiced Pecans, Smoked Gouda, Double Crème Brie with Sun Dried Tomato Relish, White Cheddar and Fresh Chevre with Raspberry Coulis  
Crisp Flatbreads and Assorted Crackers

Marbled Display of Fine Cheeses and Antipasto, \$4.00 per person

Gorgonzola with Spiced Pecans, Smoked Gouda, Double Crème Brie with Sun Dried Tomato Relish, White Cheddar with Purple Grapes, Fresh Chevre with Raspberry Coulis, Sliced Hard Salami and Shaved Parma Ham, Mustards, Sliced Country Breads and Crispy Flatbreads

Amish Cheese Display with Spiced Pecans, \$2.30 per person

Garnished with Purple Grapes, Sesame Flatbreads

Sliced Seasonal Fruit Display, \$2.95 per person

Lemon Poppy Seed Dip, Raspberry Chiffon Dip, Honey-Walnut Drizzle

Tropical Fruit Skewers with Dip, \$3.55 per person

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## Hors D'oeuvres

### Savories and Small Bites

House Cured Salmon Display, \$85.90 per side (serves 25-30 guests)  
Traditional Garnishes and Rye Toast Points

Thai Marinated Chicken Satay, \$27.50 per dozen  
Sweet Chili and Spicy Peanut Sauce to Dip

Boneless BBQ Chicken Bites, \$13.75 per dozen

Italian Sausage Stuffed Mushrooms, \$16.05 per dozen

Walnut and Grape Leaf Stuffed Mushrooms, \$16.05 per dozen

Cremini Mushroom Stuffed With Smoked Gouda and Oil Poached Shallots, \$16.05 per dozen

Meatballs in Cranberry Bourbon Sauce or Molasses BBQ, \$13.75 per dozen

Maryland Crab Cakes, \$20.65 per dozen  
Caper Tartar Sauce

Spinach and goats Cheese Phyllo Pillows, \$17.25 per dozen  
Tzatziki Sauce to Dip

Petite Thai Egg Rolls, \$17.25 per dozen

Middle Eastern Falafel, \$17.25 per dozen  
Tahini Yogurt to Dip

Shaved Deli Meat Sliders, \$20.05 per dozen

Mini Burger, Choose Two, \$27.50 per dozen  
American Angus Beef with Cheddar on Buttercrust Roll  
House Pulled Pork on Garlic Cheddar Biscuit  
Sweet Italian Sausage with Mozzarella  
Tandoori Shaved Lamb, Curry Aioli on Sesame Roll  
Maryland Crab with Smoked Tomato Aioli on Buttercrust Roll

Petite Beef Empanadas with Basil Aioli, \$34.40 per dozen

Pistachio Encrusted Beef Tenderloin Crostini with Tomato Relish, \$41.30 per dozen

Smoked Salmon Crostini with Tarragon Crème and Red Onion Jam, \$41.30 per dozen

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## Hors D'oeuvres

### Sweets

French Petite Pastries, \$20.65 per dozen

Small Chocolate Dipped Eclairs, \$13.75 per dozen

Petite Truffle Bar Bites, \$18.15 per dozen

Assorted Fresh Baked Cookies, \$10.25 per dozen

Assorted Fresh Baked Brownies, \$10.40 per dozen

Sheet Cakes, Market Price

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## Additional Services

Arena Catering offers a wide range of additional services that may be required for your event. You and your group can look to Arena Catering for total event management. Our experienced staff will guide you through all aspects of planning the perfect event. Your organization will benefit by having only one contact person for your entire event. Arena will ensure that all needs are taken care of in a timely and professional manner.

### Linen

#### Standards

Banquet Table	\$6.30
90x90 square	\$6.30
72x72	\$6.30
54x54	\$6.30
Cotton Napkin, Many Colors	\$.60

#### Specialty Colors and Fabrics

Arena Catering offers a wide selection of specialty color, fabrics and patterned linens to best suit the décor needs of your event.

#### Linen Skirting

Standard 13' Section, White	\$22.40
Specialty Colors and All-in One Cloths	Available

### China

#### China and Flatware

Hors D'oeuvres Reception	\$1.75 per person
Buffet Meal	\$2.30 per person
2 Course, includes meal glassware	
Served Meal	\$2.30 per person
3 Course, includes meal glassware	

\*Subject to specific needs of planned menu.

*Arena Food Service, Inc.*

## Additional Services

### Customized Pricing is Available on the Following Services

Pipe and Drape  
Table and Chair Rental and Set up  
Lighting Design and Rental  
Sound System and PA Rental  
Tenting Rental and Set up  
Staging, Walkways and Flooring  
Live and Imitation Trees  
Décor and Floral  
Menu Printing  
Much, Much More...

*Arena Food Service, Inc.*

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