

General Information

Contact Information

KCC Food Service and Catering Office
Office: 815-802-8430
Email: Foodservice@kcc.edu

Corporate Office
993 Clocktower Drive, Suite D
Springfield, IL 62704
Office: 217-698-2944
Email: 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.

Arena Food Service, Inc.

www.arenafoodservice.com | xxx.xxx.xxxx | info@arenafoodservice.com

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.

Arena Food Service, Inc.

www.arenafoodservice.com | 217.522.9443 | info@arenafoodservice.com

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

Arena Food Service, Inc.

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

Fresh Baked Muffins with Butter
\$17.25 per dozen

Fresh Baked Cinnamon Rolls
Petite \$13.75 per dozen
Large \$21.70 per dozen

Assorted Fresh Baked Scones
White Chocolate Raspberry, Cinnamon
And Blueberry
Petite \$13.75 per dozen
Large \$24.15 per dozen

All Butter Petite Croissants
Whipped Honey Butter and Jam
\$24.65 per dozen

Chilled Bottled Water or Assorted
Canned Pepsi Products
\$1.45 each

Assorted Individual Yogurts
\$1.45 each

Warm Buttermilk Biscuits
With Butter, Honey and Preserves
\$1.45 per person

With Sausage, Bacon or Ham, Egg
And Cheese
\$4.00 per person
With Sausage Gravy
\$2.55 per person

Starbucks Coffee
\$22.20 per gallon

Seattle's Best Coffee
\$21.15 per gallon

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

Arena Food Service, Inc.

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

**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

**Chilled Bottled Water or
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

Arena Food Service, Inc.

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

Arena Food Service, Inc.

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

Arena Food Service, Inc.

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

Arena Food Service, Inc.

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

Arena Food Service, Inc.

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

Arena Food Service, Inc.

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

Arena Food Service, Inc.

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

Arena Food Service, Inc.

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

Arena Food Service, Inc.

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

Arena Food Service, Inc.

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

Arena Food Service, Inc.

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.

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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
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