

UPC

University Plaza Cafe

Special Events Menu



Breakfast Buffets

*Prices are subject to 22% Service Charge and Illinois State Tax. 10 guest minimum for Catering. Prices subject to change.

Continental Breakfast

- Assorted danishes, muffins and bagels
- Butter, fruit preserves and cream cheese
- Juice: Orange, Grapefruit
- Freshly brewed coffee (regular and decaffeinated)
- Assorted specialty teas

\$19.95 per person

Continental Deluxe

- Assorted danishes, muffins, scones and bagels
- Butter, fruit preserves and cream cheese
- Assorted seasonal sliced fruit
- Assorted cereal with milk
- Assorted yogurt, house made granola
- Juice: Orange, Grapefruit, Apple, Cranberry
- Freshly brewed coffee (regular and decaffeinated)
- Assorted specialty teas

\$23.95 per person

Healthy Start

- Egg white frittata with spinach, tomato, feta cheese
- Oatmeal, brown sugar, raisins
- Assorted seasonal sliced fruit
- Assorted yogurt, house made granola
- Multigrain toast, whole wheat english muffins, gluten free bread
- Juice: Orange, Grapefruit, Apple, Cranberry
- Fruit smoothies
- Freshly brewed coffee (regular and decaffeinated)
- Assorted specialty teas

\$25.95 per person

Golden Breakfast Buffet

- Scrambled Eggs
- Butter, fruit preserves, cream cheese
- French toast OR pancakes, warm maple syrup
- Bacon OR Sausage
- Breakfast potatoes
- Juice: Orange, Grapefruit, Apple, Cranberry
- Freshly brewed coffee (regular and decaffeinated)
- Assorted specialty teas

\$27.95 per person

Evanston Buffet

- Smoked salmon platter:
 - Red onion, caper berries, chopped eggs, cream cheese, bagel
- Quiches:
 - Chicken, broccoli, cheddar
 - Tomato and spinach
 - Quiche Lorraine
- Assorted seasonal sliced fruit
- Juice: Orange, Grapefruit, Apple, Cranberry
- Freshly brewed coffee (regular and decaffeinated)
- Assorted specialty teas

\$28.95 per person



Action Stations

*Prices are subject to 22% Service Charge and Illinois State Tax. 10 guest minimum for Catering. Prices subject to change.

Omelet Station

Cooked to order with your choice of toppings:

Shredded Cheddar and Mozzarella Cheese, Diced Onion, Diced Peppers, Diced Tomatoes, Chopped Bacon, Chopped Sausage, Spinach, Mushrooms, Sliced Jalapeño

\$9.95 per person

Waffle Station

Made to order with your Choice of Toppings:

Spiced Apples, Strawberries, Mixed Berries, Whipped Cream and Warm Maple Syrup

\$5.95 per person

French Toast

Brioche Bread with Warm Maple Syrup

\$5.95 per person

***Chef Fee for Action Station:**

\$150 per 2 Hours

À La Carte

- Freshly Brewed Coffee, Decaffeinated Coffee or Assorted Specialty Teas \$48.00 per gallon
- Bottled Orange, Tropical, Apple, Fruit Punch \$4.00 each
- Bottled Soft Drink \$3.50 each
- Bottled Water \$3.50 each
- Bottled Sparkling Water \$3.50 each
- Carafe of Juices (Orange, Grapefruit, Apple, Cranberry) \$14.95 each
- Seasonal Assorted Whole Fruit (Apple, Orange, Pear) \$3.00 each
- Assorted Seasonal Sliced Fruit Platter (serves 10-12 people) \$40.00 per tray
- Assorted Individual Fruit Yogurt \$3.00 each
- Assorted Granola and Fruit Bars \$3.00 each
- Bagels, Cream Cheese, Preserves, Butter \$29.50 per dozen
- Freshly Baked Croissants, Muffins, Scones, Danishes \$34.00 per dozen
- Assorted Cereal with Milk \$5.00 each
- Breakfast Sandwiches (Egg, cheese and ham, bacon or sausage) \$6.50 each
- Smoked Salmon Platter (minimum 10 people) \$13.95 per person
(Smoked Salmon Platter includes: Red Onion, Caper Berries, Chopped Eggs, Cream Cheese and Bagels)



Lunch

*Prices are subject to 22% Service Charge and Illinois State Tax. 10 guest minimum for Catering. Prices subject to change.

New York Deli Lunch Buffet:

\$32.95 per person (Lunch)

\$39.95 per person (Dinner)

• Choice of 3 Deli Meats:

Roasted turkey, honey ham, roast beef, corned beef, pastrami, roasted or grilled chicken and salmon pastrami
Served with lettuce, tomato and onion

• Choice of 2 Sides:

Field green salad, potato salad, white bean salad, macaroni salad, caesar salad, waldorf chicken salad, pasta salad, egg salad, tuna salad, couscous salad, baby spinach salad, grilled vegetable salad, cole slaw, macaroni & cheese, gaufrette potato chips, sweet potato chips, gluten free baked vegetable chips
Served with choice of assorted dressings

• Choice of 1 soup:

Clam chowder, chicken sausage gumbo, french onion soup, tomato fennel bisque, lentil soup, chicken noodle soup, cream of asparagus soup, beef barley

• Choice of 3 breads:

Deli Rye, Marble Rye, White Bread, Pumpernickel Bread, Whole Wheat, Whole Grain, Sourdough, Bagels, Gluten Free Bread, Cranberry Walnut Bread (Upon availability)

• Choice of 2 Cheeses:

American, Cheddar, Smoked Cheddar, Swiss, Brie, Colby Jack, Pepper Jack, Provolone, Mozzarella

• Choice of 3 condiments:

Mustard, Whole Grain Mustard, Dijon Mustard, Mayo, Garlic Aioli, Ketchup, Sauerkraut, Horseradish Mayo

Box Lunch: \$25.95 per person

All boxed lunches include any sandwich or wrap below plus bottled water or soda, condiment packets, bag of chips, fresh baked cookie and whole fruit.

Sammy Sandwich or Wrap:

Grilled Chicken, Ham, Bacon, Lettuce and Tomatoes, Swiss Cheese, Ciabatta Bread

Grilled Veggie Sandwich or Wrap:

Grilled Zucchini, Squash, Eggplant, Roasted Pepper, Grilled Red Onion, Herb Boursin Cheese, Roasted Tomatoes, Grilled Focaccia Roll

Turkey Club Sandwich or Wrap:

Turkey Breast, Bacon, Tomatoes, Lettuce, Swiss Cheese, Mayonnaise, French Roll

Caesar Salad Wrap:

Grilled Chicken Breast, Romaine Lettuce, Roasted Garlic, Croutons, Parmesan Cheese, Herb Flour Tortilla

Roast Beef Sandwich or Wrap:

Roast Beef, Pickle, Red Onion, Provolone Cheese, Smoked Cheddar, Lettuce, Tomatoes, Horseradish Sauce, Kaiser Roll

The Evanston Smoked Salmon Sandwich or Wrap:

Smoked Salmon, Herb Cheese, Red Onion, Sliced Boiled Egg, Capers, Aioli, Bagel, Lettuce



Themed Breaks

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Coffee Break

- Biscotti, Scones, Danishes
- Freshly brewed coffee (regular and decaffeinated)
- Assorted specialty teas

\$12 per person

Cinema Break

- Popcorn
- Caramel Popcorn
- Pretzels
- Assorted Candies
- Freshly brewed coffee (regular and decaffeinated)
- Assorted Soda and Bottled Water
- Assorted specialty teas

\$18 per person

Healthy Break

- Vegetable Crudit 
- Granola Parfait
- Mixed Roasted Nuts
- Assorted Fruit & Cheese
- Assorted Juices & Bottled Water
- Assorted specialty teas

\$20 per person

Afternoon Cookie Break

- Assorted Fresh Baked Cookies and Brownies
- Assorted Soda and Bottled Water
- Freshly brewed coffee (regular and decaffeinated)
- Assorted specialty teas

\$12 per person



Salad Entrées

*Prices are subject to 22% Service Charge and Illinois State Tax. 10 guest minimum for Catering. Prices subject to change.

*Available for lunch and dinner. Includes warm dinner rolls, regular and decaffeinated coffee and hot and iced tea.

Baby Gem Lettuce

Braised Pork Belly, Burrata Cheese, Roasted Peaches, Pickled Peppers and Red Onion

\$18.95 per person

Popcorn Shrimp Salad

Fried Shrimp, Popcorn Sauce, Apple Slaw, Buttermilk Dressing

\$19.95 per person

Caesar Salad

Hearts of Romaine, Croutons, Parmesan Cheese, Quail Egg, Caesar Dressing

\$18.95 per person

Grilled Chicken + \$5, Grilled Shrimp + \$7

Asian Chicken and Napa Cabbage Salad

Ginger-Soy Vinaigrette, Snap Peas, Water Chestnuts, Bean Sprouts, Mandarin Oranges, Carrots, Peppers, Almonds, Fried Rice Noodles

\$22.95 per person

Cobb Salad

Iceberg Lettuce, Bacon, Avocado, Tomato, Blue Cheese, Eggs, Chicken, Cucumbers, Shredded Colby-Jack, Choice Of Dressing

\$19.95 per person

Southwestern Salad

Grilled Chicken Breast, Spring Mix, Corn, Black Beans, Avocado, Shredded Colby-Jack Cheese, Pico De Gallo, Fried Corn Tortilla, Southwestern Dressing

\$24.95 per person

Greek Salad

Field Greens, Tomatoes, Black Olives, Cucumbers, Red Onion, Feta Cheese, Herb Vinaigrette

\$18.95 per person

Marinated Steak + \$8.00

Grilled Salmon Salad

Pea Shoots, Avocado, Wine Jelly, Shallot Vinaigrette, Chips

\$24.95 per person



Hors d'oeuvres

*Prices are subject to 22% Service Charge and Illinois State Tax. 10 guest minimum for Catering. Prices subject to change.

Spanikopita	\$36.00 per dozen
Bacon Wrapped Shrimp	\$60.00 per dozen
Chicken Quesadilla cornucopia	\$36.00 per dozen
Coconut Shrimp	\$54.00 per dozen
Pulled Pork Sliders	\$48.00 per dozen
Hamburger Sliders	\$48.00 per dozen
Mini Beef Wellingtons	\$54.00 per dozen
Empanadas	\$36.00 per dozen
Bacon Wrapped Scallops	\$48.00 per dozen
Soup Shooters	\$36.00 per dozen
Shrimp Cocktail Shooters	\$72.00 per dozen
Beef or Chicken Satay	\$36.00 per dozen
Poke Tuna	\$54.00 per dozen
Evanston Sushi Rolls	\$54.00 per dozen
Vegetable Tuna Rolls	\$72.00 per dozen
Evanston Deviled Egg	\$36.00 per dozen
Compressed Watermelon, Arugula Puree with Grilled Shrimp	\$72.00 per dozen
Pork Belly and Pineapple Soy Glaze and Sesame Seeds	\$48.00 per dozen
Beef Tartar	\$54.00 per dozen
Mini Caesar	\$36.00 per dozen
Mini Tuna Nicoise	\$60.00 per dozen
Mini Crab Cake	\$60.00 per dozen
Bruschetta	\$36.00 per dozen
Meatball and Marinara	\$48.00 per dozen
Bahn Mi Bao Bun	\$48.00 per dozen



Themed Buffets

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*Includes regular and decaffeinated coffee and hot and iced tea

Home Style Buffet

Fried Chicken, Roast Beef, Mushroom Gravy, Mashed Potatoes, Green Beans with Bacon and Onion, Cornbread Muffins, Mixed Green Salad with Choice of Dressing, Potato Salad or Cole Slaw, Assorted Dinner Rolls, Apple Pie

\$26.95 per person (Lunch)

\$36.95 per person (Dinner)

Italian Buffet

Antipasto Salad, Caesar Salad, Italian Salad, Caprese Salad with assorted dressings, Charcuterie Platter, Focaccia Bread (with Marinara, Alfredo, Parmesan Cheese and Pesto Dipping Sauces), Roasted Tomatoes, Pasta Alfredo, Pesto Tortellini, Roasted Italian Vegetables, Choice of 2: Chicken Marsala, Chicken Piccata, Meatball Lasagna or Eggplant Parmesan Cannoli, Strawberry Cheesecake, Tiramisu

\$29.95 per person (Lunch)

\$39.95 per person (Dinner)

The Cantina Buffet

Southwestern Taco Salad Bar, Corn and Flour Tortillas, Seasoned Ground Beef, Grilled Chicken, Tilapia, Beef or Chicken Fajita, Spanish Rice, Black Beans, Salsa, Chili Verde, Guacamole, Diced Tomatoes, Shredded Cheddar-Jack, Diced Onion, Jalapeño, Sour Cream, Jalapeño-Cheddar Corn Bread, Chili, Tortilla Chips, Tres Leche Cake, Apple Cream Cheese Empanadas

\$29.95 per person (Lunch)

\$39.95 per person (Dinner)

Mediterranean Buffet

Greek Salad, Prosciutto wrapped Melon, Caprese Skewers, Couscous Salad, Hummus and Pita, Roasted Eggplant Dip, Antipasto (Marinated Olives, Red Peppers and Feta Cheese, Roasted Vegetable Platter), Balsamic Grilled Chicken and Artichoke, Grilled Salmon Piccata, Ratatouille, Beef Kabob, Creamy Polenta, Feta cheese, Sun-Dried Tomato Pesto, Crème Brûlée, Baklava, Olive Oil Cake

\$35.95 per person (Lunch)

\$45.95 per person (Dinner)



Plated Lunch & Dinner

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*Includes salad (choice of caesar or house dressing), warm dinner rolls, regular and decaffeinated coffee, hot and iced tea and dessert.

Chicken Entrée Selections:

Grilled Chicken Breast, Sweet Barley Risotto, Pickled Red Onion, Broccoli

\$34.95 per person

Pan Seared Chicken, Piccata Sauce, Pasta Alfredo, Roasted Roma Tomato, Asparagus

\$32.95 per person

Chicken Wellington, Mushroom Marsala, Mashed Potatoes, California Blend Vegetables

\$36.95 per person

Crispy Orange Chicken, Stir Fry Rice, Asian Vegetables

\$34.95 per person

Selection of Beef:

Beef Tournedos, Merlot Demi, Garlic Mashed Potatoes, Roasted Tomato, Green Beans with Bacon and Onion

\$54.95 per person

Grilled New York Strip, Mushroom Marsala, Potato Terrine, Roasted Tomato, Broccolini

\$65.95 per person

Filet Mignon, Sauce Béarnaise, Herb Roasted Red Potatoes, Asparagus, Roasted Tomato

\$65.95 per person

Braised Beef Cheek, Creamy Leek Sauce, Spiced Apples, Mashed Potatoes, Chef's Choice of Vegetable

\$34.95 per person

Surf & Turf:

Grilled Sirloin, Merlot Sauce and Crab Cake with Hollandaise, Mashed Potatoes, Chef's Choice of Vegetable

\$59.95 per person

Roasted Cornish Hen, Apricot BBQ Glaze, Roasted Redfish with White Bean Cassoulet, Rice Pilaf, Chef's Choice of Vegetable

\$45.95 per person

Beef Tenderloin, Green Peppercorn Sauce, Chilean Sea Bass, Sweet Pea Sauce, Mashed Potatoes, Chef's Choice of Vegetable

\$69.95 per person



Plated Lunch & Dinner (Continued)



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*Includes salad (choice of caesar or house dressing), warm dinner rolls, regular and decaffeinated coffee, hot and iced tea and dessert.

From The Ocean:

Groupers, Grilled Halloumi Cheese, Arugula, Herb Roasted Tomato, Lemon Beurre Blanc, Mashed Potatoes, Chef's Choice of Vegetable
\$34.95 per person

Hot Smoked Salmon, Saki-Soy Glaze, Bok Choy, Shrimp Fried Rice
\$45.95 per person

Honey Lime Tilapia, Corn Mach Choux, Black Bean Puree, Avocado, Fried Corn Tortilla
\$32.95 per person

Fish & Chips, Cod, Beer Batter, Pearl Onion, Sweet Peas, Chips
\$42.95 per person

Vegetarian Entrée Selection:

Pasta Primavera with Zucchini, Squash, Roasted Red Peppers, Red Onion, Parmesan Cheese, and Pesto
\$21.95 per person

Risotto Stuffed Portobello Mushroom, Wheat Berry Salad, Butternut Squash, Toasted Walnut Cream
\$23.95 per person

Grilled Vegetables, Zucchini, Squash, Red Peppers, Green Peppers, Onions, Asparagus
\$15.95 per person

Cochon De Lait (Pork):

Cuban Pork Loin, Pickled Onion, Chimichurri, Swiss-Chive Mashed Potatoes, Squash Medley
\$38.00 per person

Bone-In Pork Chop, Hazelnut Romesco, Corn Mach Choux, Herb Roasted Potato, Baby Carrots
\$38.00 per person



Carving Stations

*Prices are subject to 22% Service Charge and Illinois State Tax. 10 guest minimum for Catering. Prices subject to change.

- Turkey

Feeds 15 - 20

\$150 each

- Beef Tenderloin

Feeds 25 - 30

\$350 each

- Prime Rib

Feeds 25 - 30

\$350 each

- Leg of Lamb

Feeds 15 - 20

\$125 each



Desserts

*Prices are subject to 22% Service Charge and Illinois State Tax. 10 guest minimum for Catering. Prices subject to change.

Carrot Cake	\$4 each
Chocolate Layered Cake	\$4 each
New York Cheesecake	\$4 each
Apple Pie à la Mode	\$4 each
Pecan Pie	\$4 each
Crème Brûlée	\$3 each
Chocolate Lava Cake	\$4 each
Tiramisu	\$5 each
Peach Melba with Vanilla Gelato, Raspberry Sauce	\$5 each



Bar Selection

*Prices are subject to 22% Service Charge and Illinois State Tax. 10 guest minimum for Catering. Prices subject to change.

Premium Bar

\$7.50 each

(including 1½ oz mixes)

Deluxe Bar

\$8.50 each

(including 1½ oz mixes)

House Wine Selection

\$8 per 5oz glass

Premium Wine Selection

\$10 per 5oz glass

Beers, Sodas & Other Beverages

- Domestic Beer Brands: \$5.50
- Imported & Microbrew Beer Brands: \$6.50
- Sodas, Mineral & Bottled Waters: \$3.00
- Carafe of Fresh Orange or Grapefruit Juice: \$12.50

Cocktail Reception Hourly Bar Pricing

All hourly bars include set ups and mixes. Prices exclude tax and 22% gratuity.

Premium Bar

White, Blush and Red Wine, Domestic Beer Labels, Juices, Sodas & Mineral Waters

1 hour	\$15 per person
2 hours	\$26 per person
3 hours	\$32 per person

Deluxe Bar

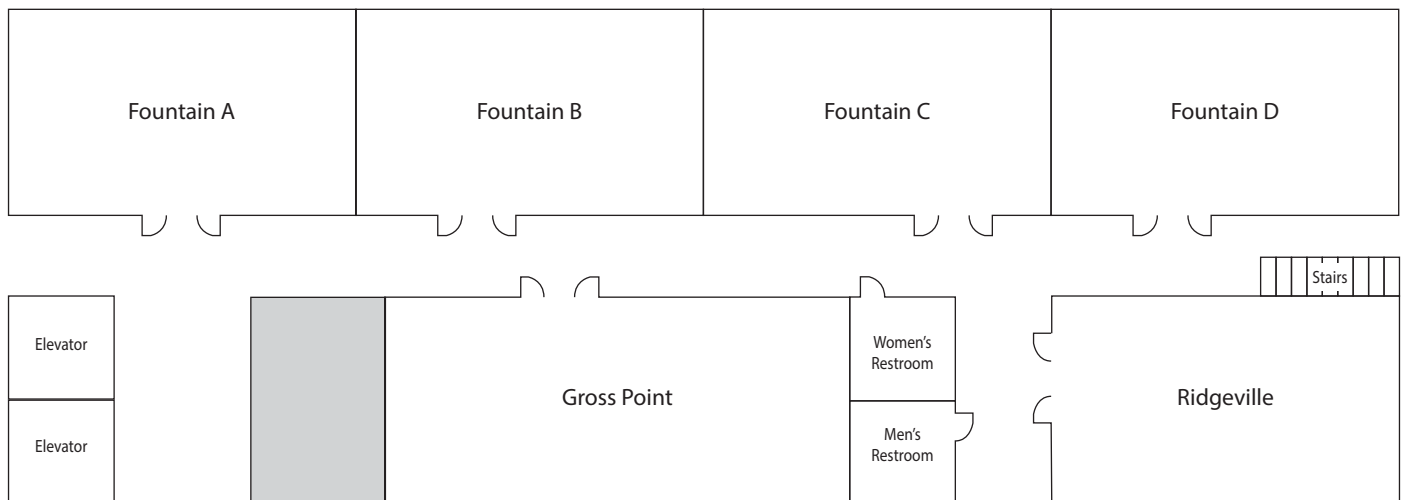
White, Blush and Red Wine, Domestic & Imported Beer Labels, Juices, Sodas & Mineral Waters

1 hour	\$19 per person
2 hours	\$30 per person
3 hours	\$39 per person



Meeting Space Configurations

Function Room	Classroom	Conference	Theater	U-Shape	Banquet	Size (ft ²)	L x W x H
Fountain Square All	200	160	200	200	350	4,800'	100'x48'x11'
Fountain Square A	50	40	100	50	75	1,200'	25'x48'x11'
Fountain Square B	50	40	100	50	75	1,200'	25'x48'x11'
Fountain Square C	50	40	100	50	75	1,200'	25'x48'x11'
Fountain Square D	50	40	100	50	75	1,200'	25'x48'x11'
Ridgeville	36	30	70	24	50	720'	42'x22'x10'
Grosse Point	24	24	50	12	40	550'	25'x21'x10'
Board Room	-	10	-	-	10	380'	22'x17'x10'
Conference Room	-	4	-	-	4	128'	14'x9'x9'



If you have questions about our facilities or would like to book your meeting or event, please contact Liz Crompton at: (847) 424-2113 or lcrompton@evanstonuniversityplaza.com

