

# 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

**\$12.95 per person**

## Continental Deluxe

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

**\$18.95 per person**

## Healthy Start

- Egg white frittata with spinach, tomato, feta cheese
- Oatmeal, brown sugar, raisins
- Assorted seasonal sliced fruit
- Assorted yogurt and 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

**\$22.95 per person**

## University Breakfast Buffet

- Scrambled eggs
- Butter, fruit preserves and 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

**\$21.95 per person**

## Evanston Buffet

- Smoked salmon platter:
  - Red onion, capers, chopped eggs, cream cheese, bagels
- 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

**\$25.95 per person**



# Action Stations

\*Prices are subject to 22% Service Charge and Illinois State Tax. 20 guest minimum for Catering. Prices subject to change.

## Omelet Station

Cooked to order with your choice of ingredients  
*Chopped Bacon, Chopped Sausage, Diced Ham, Shredded Cheddar and Mozzarella Cheese, Diced Onions, Diced Peppers, Diced Tomatoes, Spinach, Mushrooms, Sliced Jalapeño*  
**\$9.95 per person**

## Waffle Station

Made to order with your choice of toppings:  
*Strawberries, Mixed Berries, Bananas, Whipped Cream and Warm Maple Syrup*  
**\$6.95 per person**

**\*Chef Fee for Action Station:**  
**\$100 per 2 Hours**  
**\$50 each additional hour**

# À La Carte

- Freshly Brewed Coffee, Decaffeinated Coffee or Assorted Specialty Teas \$48.00 per gallon
- Bottled Orange, Grapefruit, Apple, Cranberry \$4.00 each
- Soft Drinks \$3.50 each
- Bottled Water \$3.50 each
- Bottled Sparkling Water \$3.50 each
- Carafe of Fresh Juices (Orange, Grapefruit, Apple, Cranberry) \$14.00 each
- Seasonal Assorted Whole Fruit (Apple, Orange, Banana) \$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 Protein Bars \$3.00 each
- Bagels, Cream Cheese, Preserves, Butter \$30.00 per dozen
- Freshly Baked Croissants, Muffins, Danishes \$30.00 per dozen
- Assorted Cereal with Milk \$5.00 each
- Breakfast Sandwiches (Egg and cheese with choice of ham, bacon or sausage) \$7.00 each
- Smoked Salmon Platter (minimum 10 people) \$22.00 per person  
(Smoked Salmon Platter includes: Red Onion, Capers, Chopped Eggs, Cream Cheese and Bagels)



# Lunch

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## Create Your Own Deli Lunch Buffet:

\$25.00 per person (Lunch)

\$30.00 per person (Dinner)

### • Choice of 3 Deli Meats:

*Roast Turkey, Ham, Roast Beef, Salami*

*Served with lettuce, tomato and onion*

### • Choice of 2 Sides:

*Field Green Salad, Potato Salad, Macaroni Salad*

*Pasta Salad, Cole Slaw, Potato Chips*

*Served with choice of assorted dressings*

### • Choice of 1 Soup:

*Tomato Bisque, Lentil Soup, Chicken Noodle Soup,*

*Beef Barley, Vegetable Soup*

### • Includes Selection of Breads:

*White Bread, Whole Wheat, Whole Grain, Rye*

*\*Gluten Free option available upon request*

### • Choice of 3 Cheeses:

*American, Cheddar, Swiss, Pepper Jack, Provolone*

### • Condiments:

*Mustard, Dijon Mustard, Mayonnaise*

## Box Lunch: \$22.00 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*

### Veggie Sandwich or Wrap:

*Spinach, Bell Peppers, Zucchini, Cucumbers, Onion, Tomatoes, Provolone Cheese, Focaccia Roll*

### Turkey Club Sandwich or Wrap:

*Roast Turkey, Bacon, Tomatoes, Lettuce, Swiss Cheese, Mayonnaise, French Roll*

### Caesar Salad Wrap:

*Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Caesar Dressing*

### Roast Beef Sandwich or Wrap:

*Roast Beef, Red Onion, Lettuce, Tomatoes, Cheddar Cheese, Horseradish Sauce, Kaiser Roll*



# Themed Breaks

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

## Coffee Break

- Biscotti and danishes
- Freshly brewed coffee (regular and decaffeinated)
- Assorted specialty teas

\$14 per person

## Cinema Break

- Popcorn
- Pretzels
- Assorted candies
- Freshly brewed coffee (regular and decaffeinated)
- Assorted soda and bottled water
- Assorted specialty teas

\$18 per person

## Healthy Break

- Vegetable crudité
- Granola and protein bars
- Mixed roasted nuts
- Assorted fruit
- 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

## Trail Blazer

(build your own trail mix)

- Pick 4 -
- Dried cranberries
- Sesame sticks
- Honey roasted peanuts
- Chocolate coated candies
- Raisins
- Yogurt Pretzels

\$12 per person

## Crunch

- Tortilla chips
- Salsa
- Guacamole
- Pretzels
- Potato chips
- Ranch dip

\$16 per person

Full Day Beverage Service (8 hours) \$12 per person

Half Day Beverage Service (4 hours) \$6 per person

- Assorted soda & bottled water
- Freshly brewed coffee (regular & decaffeinated)
- Assorted specialty teas



# Station Displays



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

Small up to 10 people - \$40

Medium up to 25 people - \$90

Large up to 50 people - \$180

## Cheese & Fruit:

*Cheddar, Brie, Blue Cheese, Sliced Apples, Grapes, Assorted Gourmet Crackers*

## Vegetable & Cheese Crudit :

*Carrots, Celery, Bell Peppers, Broccoli Florets, Cherry Tomatoes, Cheddar Cheese, Swiss Cheese, Colby Jack Cheese, Ranch Dipping Sauce*

## Antipasto:

*Sliced Italian Cold Cuts, Pepperoncini, Cherry Tomatoes, Roasted Red Pepper, Marinated Olives, Provolone, Focaccia Bread*



# 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.

## Harvest Salad

*Mixed Greens, Apple, Dried Cranberries, Blue Cheese, Candied Pecans with Balsamic Vinaigrette*

\$18.95 per person

Grilled Chicken + \$5

## Caesar Salad

*Hearts of Romaine, Croutons, Parmesan Cheese, Caesar Dressing*

\$18.95 per person

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

## Cobb Salad

*Iceberg Lettuce, Chicken, Bacon, Avocado, Tomato, Blue Cheese, Eggs, Choice Of Dressing*

\$19.95 per person

## Southwestern Salad

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

\$21.95 per person

## Greek Salad

*Romaine, Tomatoes, Black Olives, Cucumbers, Red Onion, Feta Cheese, Herb Vinaigrette*

\$18.95 per person

Marinated Steak + \$8.00

## Grilled Salmon Salad

*Mixed Greens, Salmon, Cherry Tomatoes, Red Onion, Lemon Vinaigrette*

\$22.95 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	\$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	\$60.00 per dozen
Empanadas	\$36.00 per dozen
Bacon Wrapped Scallops	\$54.00 per dozen
Shrimp Cocktail Shooters	\$60.00 per dozen
Beef or Chicken Satay	\$48.00 per dozen
Jalepeño Poppers	\$36.00 per dozen
Evanston Deviled Egg	\$36.00 per dozen
Mini Crab Cake	\$60.00 per dozen
Bruschetta	\$36.00 per dozen
Meatball Marinara	\$48.00 per dozen
Mini Grilled Cheese	\$36.00 per dozen





# Themed Buffets

\*Prices are subject to 22% Service Charge and Illinois State Tax. 20 guest minimum for Catering. Prices subject to change.

\*Includes regular and decaffeinated coffee and hot and iced tea

## Home Style Buffet

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

\$28.95 per person (Lunch)

\$38.95 per person (Dinner)

## Italian Buffet

*Antipasto Salad, Caesar Salad, Italian Salad, Caprese Salad with assorted dressings, Focaccia Bread (with Marinara and Pesto Dipping Sauces), Pasta Alfredo, Pasta Pomodoro, Roasted Italian Vegetables*  
*Choice of 2: Chicken Marsala, Chicken Piccata, Eggplant Parmesan, Lasagna (Meat or Vegetable)*

*Cannoli, Tiramisu*

\$27.95 per person (Lunch)

\$37.95 per person (Dinner)

## The Cantina Buffet

*Southwestern Taco Salad Bar, Corn and Flour Tortillas, Seasoned Ground Beef, Grilled Chicken, Spanish Rice, Black Beans, Salsa, Pico de Gallo, Guacamole, Diced Tomatoes, Shredded Colby-Jack, Diced Onion, Jalapeño, Sour Cream, Corn Bread, Chili, Tortilla Chips, Flan and Churros*

\$28.95 per person (Lunch)

\$38.95 per person (Dinner)



# Plated Lunch & Dinner

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

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

## Chicken Entrée Selections:

*Pan Seared Chicken, Couscous, and Seasonal Vegetables*

\$32.95 per person

*Chicken Piccata, Roasted Red Potatoes and Asparagus*

\$34.95 per person

*Chicken Marsala with Mushrooms, Garlic Mashed Potatoes, and Green Beans*

\$34.95 per person

## Beef Entrée Selections:

*Steak Frites, Sirloin Steak with Herbed Butter or Blue Cheese Crumbles, French Fries*

\$40.95 per person

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

\$55.95 per person

## Seafood Entrée Selections:

*Fish & Chips, Beer-battered and served with French Fries and Cole Slaw*

\$24.95 per person

*Grilled Salmon, Rice Pilaf, and Seasonal Vegetables*

\$32.95 per person

*Pan Seared Whitefish, Roasted Fingering Potatoes, Sauteed Spinach*

\$32.95 per person



# Plated Lunch & Dinner (Continued)



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

## ***Vegetarian Entrée Selections:***

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

***Grilled Portobello Mushroom***, Roasted Tomatoes, and Rice Pilaf Almondine  
\$23.95 per person

***Grilled Vegetables***, Zucchini, Squash, Red Peppers, Green Peppers, Mushrooms, Onions, Asparagus  
\$17.95 per person



# Action Stations

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## *Carving Stations:*

### • Roast Turkey

Serves up to 20

\$150 each

### • Ham

Serves up to 25

\$175 each

### • Beef Tenderloin

Serves up to 30

\$350 each

### • Prime Rib

Serves up to 30

\$370 each

## *Mac & Cheese Bar (Build Your Own)*

- Homemade Macaroni and Cheese
- Bacon
- Chili
- Scallions
- Broccoli
- Diced Ham
- Seasoned Bread Crumbs
- Grilled Chicken
- Truffle Oil

\$14.00 per person

## *Mashed Potato Bar (Build Your Own)*

- Homemade Mashed Potatoes
- Fresh Horseradish
- Broccoli
- Garlic Butter
- Chives
- Cheddar Cheese
- Bacon
- Sour Cream

\$12.00 per person

## *Mashed Sweet Potato Bar (Build Your Own)*

- Cinnamon Butter
- Marshmallows
- Brown Sugar

\$14.00 per person



# Desserts

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

Carrot Cake	\$6 each
Chocolate Layered Cake	\$6 each
Cheesecake	\$6 each
Apple Pie	\$6 each
Tiramisu	\$6 each
Gluten Free Chocolate Cake	\$7 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 **\$8.00 each** (including 1½ oz mixes)

- Absolut vodka
- Bombay gin
- Jack Daniels whiskey
- Dewar's scotch
- Bacardi light rum
- Jose Cuervo tequila

## Deluxe Bar **\$9.00 each** (including 1½ oz mixes)

- Grey Goose vodka
- Grey Goose le citron vodka
- Bombay Sapphire gin
- Makers Mark whiskey
- Johnny Walker black scotch
- Jameson Irish whiskey
- Captain Morgan rum
- Patrón silver tequila

## House Wine Selection **\$8 per 5oz glass**

## Premium Wine Selection **\$10 per 5oz glass**

## Beers, Sodas & Other Beverages

- Domestic Beer Brands: \$6.00
- Imported & Microbrew Beer Brands: \$7.00
- Sodas, Mineral & Bottled Waters: \$3.00
- Carafe of Fresh Orange, Grapefruit or Cranberry Juice: \$14.00

## **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 Brands, 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 Brands, 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 <sup>2</sup> )	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 Holiday Inn Chicago North - Evanston Meeting and Events Department (847) 424-2101

