



CATERING AT AUGUSTANA

FOR INTERNAL DEPARTMENTS



Augustana College

PLANNING YOUR EVENT

This catering guide is 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. Room capacities range from 10-400.

Campus Scheduling Office: 309-794-7253

Email: schedulingoffice@augustana.edu

PLACING YOUR ORDER

Once you have reserved a room, Augustana Catering will assist you in the planning of your event, whether it is a breakfast meeting, a working lunch or an honored guest reception. Please have the following information available when you call the Catering Office:

- Name of the group sponsoring the event
- Name, extension and email of the person planning event
- Event date
- Number of guests
- 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 – three business days prior to event

After placing your order, you will receive an email with your contract.

Catering Office: 309-794-7247

Email: catering@augustana.edu

Fax: 309-794-7669

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 guests). 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 a 72-hour notice. *Menu prices subject to change.*



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, one attendant per 30 guests
- Butler service, one attendant per 40 guests
- Table service, one attendant per 20 guests

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 set-up/take-down. Additional time will be billed at \$16/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 breakfast selections. *All prices per person.*

THE CONTINENTAL \$4.95
Assorted breakfast pastries and muffins, assorted chilled fruit juices

THE AUGIE CLASSIC \$5.75
Assorted breakfast pastries and muffins, seasonal sliced fruit and berries, assorted chilled fruit juices

THE GREAT BREAK \$6.25
Freshly baked assorted bagels with cream cheese, seasonal sliced fruit and berries, assorted chilled fruit juices

HEALTHY CHOICE \$6.75
Freshly baked assorted muffins and fruit breads, assorted whole fresh or sliced fruit, homemade granola with vanilla yogurt, assorted chilled fruit juices

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. *All prices per person.*

THE CLASSIC \$7
Seasonal sliced fruit and berries, scrambled eggs, seasoned breakfast potatoes and choice of one: grilled ham, bacon or sausage patties

HEALTHY CHOICE \$5.95
Gourmet oatmeal served with seasonal fruit and berries, brown sugar, raisins, cinnamon, and your choice of low-fat, non-fat or whole milk

THE FOUR-STAR MORNING \$7.75
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 and gravy, pancakes
Potato: hash browns, home fries, O'Brien

BEVERAGES

Brewed Starbucks coffee	\$12.50/gallon
Brewed house coffee	\$10.50/gallon
Hot cocoa	\$10.50/gallon
Lemonade or iced tea	\$10.50/gallon
Punch	\$10.50/gallon
Bottled water	\$1.10/bottle
Assorted soft drinks	\$0.85/can
Bottled juices	\$1.30/bottle
Chilled juice	\$5.35/carafe
Milk	\$5.35/carafe
Gourmet coffee service <i>Includes regular and decaf coffee, hot water and assorted teas</i>	\$2/person
Hot chocolate with mini marshmallows	\$1.85/person

FRESH FROM THE BAKERY

All prices per dozen.

Freshly baked cookies	\$7.50
Gourmet fudge brownies	\$8
Rice Krispy squares	\$8
Gourmet dessert bars	\$8
Crumble coffee cake	\$8
Assorted muffins	\$8
Assorted scones	\$11
Assorted bagels with cream cheese	\$11.75
Cinnamon rolls	\$12
Chocolate éclairs	\$13.50

SNACKS

Individual bags of chips	\$1/bag
Whole pieces of fruit	\$0.90 each
Pretzels	\$8.80/pound
Trail mix	\$8.80/pound
Mixed nuts	\$8.80/pound

MEETING BREAKS

All prices per person.

SOUTHWESTERN CHIPS AND SALSA	\$2.10
Corn tortilla chips served with spicy tomato salsa fresca	
MEDITERRANEAN PITA CHIPS	\$2.10
Pita bread wedges, lightly salted and toasted, served with spicy hummus and tzatziki sauce	
SEASONAL VEGETABLE CRUDITÉS	\$2.10
Broccoli and cauliflower florets, cucumber spears, marinated mushrooms and seasonal vegetable served with ranch dip	
SEASONAL FRESH FRUIT DISPLAY	\$2.75
Seasonal melon, pineapple, grapes and seasonal berries	
DOMESTIC AND IMPORTED CHEESE PLATTER	\$3.50
A selection of imported soft and hard cheeses served with assorted crackers, sliced baguettes and assorted seasonal fruit and berries	
MEDITERRANEAN ANTIPASTO BOARD	\$4.10
Prosciutto, salami, smoked mozzarella, provolone, grilled vegetables, mushroom salad and Kalamata olives served with crackers, rustic bread and herbed olive oil dipping sauce	

THE SANDWICH BOARD

Sandwich selections can be made as box lunches upon request. Box lunches include whole fruit, chips, a freshly baked cookie and a beverage. All prices per person.

CHICKEN CIABATTA	\$7.50
Grilled and sliced chicken breast served on ciabatta with pesto mayonnaise, provolone cheese, lettuce and sliced tomato	
TURKEY BLT	\$7.50
Thinly sliced turkey piled on a croissant, topped with bacon, lettuce and tomato	
NOT SO CLASSIC ROAST BEEF	\$7.50
Thinly sliced roast beef topped with caramelized onion and bleu cheese mayonnaise	

ASPARAGUS SANDWICH	\$7.50
Crisp asparagus spears, roasted red peppers, spring mix and cream cheese with lemon aioli on whole grain bread	

PORTABELLA MUSHROOM SANDWICH	\$7.50
A marinated and grilled portabella mushroom served on a ciabatta roll and topped with provolone cheese, caramelized onions, sweet red peppers, lettuce and tomato	

WRAP IT UP

Wrap selections can be made as box lunches upon request. Box lunches include whole fruit, chips, a freshly baked cookie and a beverage. All prices per person.

CHICKEN CAESAR WRAP	\$7.50
Crisp romaine lettuce topped with sliced chicken breast, Parmesan cheese, diced tomatoes and Caesar dressing	
SMOKIN' TURKEY WRAP	\$7.50
Thinly sliced smoked turkey, guacamole, diced tomatoes, sliced red onions, shredded lettuce carrots and chipotle mayonnaise	
BLACK BEAN WRAP	\$7.50
Black beans, diced tomatoes, corn, wild rice and guacamole wrapped in a tomato tortilla	
GREEK HUMMUS WRAP	\$8.50
Spring mix with spicy hummus, cucumber spears, diced tomato, red onion rings and feta cheese finished with balsamic vinaigrette	
CHICKEN SALAD WRAP	\$7.50
Chicken salad with dried cranberries and toasted sliced almonds, lettuce and diced tomatoes	

SIGNATURE SALADS

Salads include bread and butter, a freshly baked cookie, and water or assorted sodas. All salad selections can be served as a plated luncheon or buffet. When requested, wait staff, china and linen charges are additional. *All prices per person.*

THE CLASSIC CAESAR \$7.95

Chopped romaine tossed with Caesar dressing, garlic and herb croutons and sprinkled with Parmesan cheese
With grilled chicken – \$9.65
With grilled shrimp – \$11

GREEK SALAD \$7.95

Romaine topped with marinated artichoke hearts, Kalamata olives, diced tomatoes, red onions and feta cheese

KALE SALAD WITH LEMON VINAIGRETTE \$7.95

Chopped kale tossed with sun-dried tomatoes, shredded carrots and fresh herbs and sliced almonds

SPINACH SALAD \$7.95

Spinach and mixed greens with strawberries, almonds, feta cheese, shaved fennel and raspberry vinaigrette

BUFFETS

All buffets include regular and decaf coffee, and iced tea. Minimum of 30 guests. *All prices per person.*

AUGIE DELI BUFFET \$9.45

Sliced roast beef, ham and turkey; Provolone and cheddar cheese; choice of two deli salads; assorted breads; condiments; assorted cookies or brownies

PASTA BUFFET \$10.25

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

NACHO BAR \$5.95

Tortilla chips, cheese sauce, taco meat, refried beans, salsa, sliced jalapeños, assorted sodas and Augie water

ASIAN EXPRESS \$10.25

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 lo mein), fried or steamed rice, fortune cookie

OLD MEXICO \$9.50

Green salad, chips and salsa, refried beans and Spanish rice, beef or chicken fajitas, cheese enchiladas, flour tortillas, salsa, cilantro and sour cream churros

DELTA BBQ \$9.25

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

VIKING BBQ \$11.95

Choice of two meats (beef brisket, pulled pork, BBQ chicken quarters), black bean burgers, assorted chips, baked beans, choice of two deli salads, cookies and brownies, iced tea, lemonade and Augie water

ICE CREAM SUNDAE BAR \$5.75

Vanilla, chocolate and strawberry ice cream, butterscotch, strawberry and chocolate toppings, chopped nuts, whipped cream, maraschino cherries

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 eight slices.

Tossed Caesar salad with choice of pizzas from selection below. Served with assorted freshly baked cookies, sodas and Augie water \$8.15/person

VEGETARIAN PIZZA \$13

Cheese, mushrooms, bell peppers, black olives, red onions and tomatoes

PEPPERONI PIZZA \$13

Four kinds of cheese and spicy pepperoni

SAUSAGE AND MUSHROOM PIZZA \$13

Italian sausage and sliced mushrooms

THE HAWAIIAN \$13

Smoked ham and pineapple

THE COMBINATION \$14

Pepperoni, Italian sausage, mushrooms, bell peppers, red onions and black olives

PESTO AND SUN-DRIED TOMATO \$14

Basil pesto and sun-dried tomatoes

ENTREES

All full-service dinners are served with a house or Caesar salad, fresh seasonal vegetable and choice of starch, roll and butter, iced tea and freshly brewed coffee. *All prices per person.*

ROASTED BEEF TENDERLOIN WITH WASABI GARLIC CREAM \$22.95

Tender beef tenderloin roasted medium rare, served with a wasabi garlic cream sauce, leek and tomato quinoa, with seasonal vegetable

ROASTED BEEF TENDERLOIN WITH WHISKEY PEPPERCORN SAUCE \$22.95

Slow roasted beef tenderloin served with a delicious whiskey peppercorn sauce, with garlic mashed potatoes and seasonal vegetable

ROASTED PRIME RIB WITH CABERNET SAUCE \$20.95

Roasted prime rib of beef served with scalloped potatoes and seasonal vegetable

GARLIC ROASTED PORK LOIN WITH RASPBERRY CHIPOTLE GLAZE \$16.95

Roasted pork loin with hints of garlic, thyme and sage topped with a glaze of raspberries and chipotle chilies, served with wild rice pilaf and seasonal vegetable

IOWA CHOP STUFFED WITH SAGE AND CRANBERRY STUFFING \$16.75

Thick Iowa pork chop stuffed with a rich sage and cranberry stuffing, served with mashed potatoes, gravy and seasonal vegetable

CHICKEN CHASSEUR \$16.75

Seared chicken breast, topped with a sauce made with mushrooms, tomatoes and white wine, served with basmati rice and seasonal vegetable

CHICKEN MARSALA \$16.75

Chicken breast sautéed with shallots, mushrooms, Marsala wine and finished with demi-glace, served with wild rice pilaf and seasonal vegetable

CHICKEN PICCATA \$16.75

Chicken breast sautéed with white wine, lemon juice, capers and finished with butter, served with rice pilaf and seasonal vegetable

BOURSIN CHICKEN \$16.75

Chicken breast stuffed with creamy boursin cheese, prosciutto ham and fresh basil, topped with a rich chicken velouté, served with rice pilaf and seasonal vegetable

SALMON SEATTLE \$19.85

King salmon stuffed with lump crab meat topped with Béarnaise sauce and sliced toasted almonds, served with leek and tomato quinoa, with seasonal vegetable

SALMON WITH CHILI-MANGO SALSA \$18.95

Barbecued salmon topped with a mango salsa, served on a bed of couscous with seasonal vegetable

SWORDFISH WITH LEMON AVOCADO BUTTER \$19.95

A grilled swordfish steak topped with a lemon avocado compound butter, served with wild rice pilaf and seasonal vegetable

VEGETARIAN SELECTIONS

All prices per person.

PORTOBELLO STACK \$14.95

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

GRILLED POLENTA WITH WILD MUSHROOM SAUCE \$14.95

Polenta grilled and topped with wild mushrooms in a white wine cream sauce, topped with chopped herbs and parsley

HORS D'OEUVRE BITES

Prices are based on a minimum of two dozen per order. For before-dinner functions, please plan for four to five pieces per person. For receptions, please plan for eight to 10 pieces per person. *All prices per dozen.*

Meatballs, spanakopita, spring rolls, crab rangoon, spicy beef empanada, stuffed mushrooms \$15

Beef Wellington, Southwestern egg roll, chicken quesadilla, stuffed asiago potatoes, spinach artichoke dip, smoked salmon and dill crostini \$18.50

Crab cakes, assorted sushi, jumbo shrimp cocktail \$24

DESSERTS

Choose one of our house-made desserts to complement your lunch or dinner event.

Angel food cake with fresh berries, tiramisu, carrot cake, chocolate ecstasy cake, chocolate mousse, flan, panna cotta, key lime mousse, assorted cheesecakes \$3.95/person

SHEET CAKES

Half sheet \$26
Full sheet \$40

Augustana College
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Rock Island, Illinois