



2024

CARVED + CRAFTED
catering

Events Menu

Welcome

to Carved + Crafted by Chartwells

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let The Gathering by Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to The Gathering by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

The Gathering by Chartwells at Aurora University
630-844-7858
Catering@aurora.edu
Dineoncampus.com/aurora



The Morning Start

Continental Breakfast

Assorted breakfast pastries and bagels with cream cheese (Cals: 240-340)
Seasonal fresh fruit display (Cals: 60)
Regular and decaf coffee and assorted hot teas (Cals: 0)
Orange juice (Cals: 120)

11.99 per person

Energy Breakfast

Egg white scramble with potato, spinach and tomato (Cals: 240)
Avocado toast (Cals: 230-270)
Seasonal fresh fruit and Greek yogurt bar with house-made granola (Cals: 60-370)
Regular and decaf coffee and assorted hot teas (Cals: 0)
Orange juice (Cals: 120)

14.99 per person

Traditional Breakfast

Cinnamon French toast or buttermilk pancakes (Cals: 170-240)
Scrambled eggs (Cals: 190)
Bacon, pork sausage or turkey sausage (Cals: 45-70)
Seasoned breakfast potatoes (Cals: 120)
Seasonal fresh fruit display (Cals: 60)
Fresh breakfast pastries to include assortment of mini croissant, muffins or danishes (Cals: 130-210)
Regular and decaf coffee and assorted hot teas (Cals: 0)
Orange juice (Cals: 120)

15.99 per person





Build Your Own Breakfast Salad

15.99 per person

Choice of Greens:	Toppings:	Proteins:	Dressings:
Kale (Cals: 35)	Tomato (Cals: 10)	Poached Egg (Cals: 60)	Everything Bagel Spice (Cals: 20)
Arugula (Cals: 0)	Red Onion (Cals: 5)	Egg White (Cals: 60)	Tarragon Lemon (Cals: 15)
Baby Spinach (Cals: 0)	Cheddar (Cals: 30)	Thick Cut Bacon (Cals: 45)	Buttermilk Ranch (Cals: 50)
	Swiss (Cals: 25)	Marinated Soy Bean (Cals: 150)	
	Bell Pepper (Cals: 5)		
	Roast Mushroom (Cals: 70)		
	Sweet Potato (Cals: 50)		
	Peas (Cals: 30)		
	Asparagus (Cals: 20)		
	Avocado (Cals: 60)		

Toast Bar

15.99 per person

Breads:	Spreads:	Toppings:	Crispy Toppers:
Artisan Sourdough (Cals: 130)	Za'tar Spiced Chick Pea Hummus (Cals: 80)	Pickled Red Onion (Cals: 10)	Crispy Prosciutto (Cals: 25)
Rye (Cals: 110)	White Bean Hummus (Cals: 130)	Pickled Radish (Cals: 35)	Toasted Cashews (Cals: 40)
Tuscan Breads (Cals: 75)	Mushroom Ragout (Cals: 40)	Roast Eggplant (Cals: 25)	Chia Seeds (Cals: 25)
	Avocado (Cals: 90)	Roast Cherry Tomato (Cals: 50)	Sunflower Seeds (Cals: 45)
		Roast Carrot (Cals: 40)	
		Marinated Artichoke (Cals: 25)	
		Marinated Cucumber (Cals: 25)	
		Arugula (Cals: 0)	
		Fresh Mozzarella (Cals: 90)	

Breakfast Bowls Choose 2

9.99 per person

Creamy Almond Overnight Oats: Rolled oats with Greek yogurt, coconut milk, almonds, chia seed, and agave with toasted almonds and seasonal fresh fruit (Cals: 540)

Farro with pickled carrot and poached egg (Cals: 400)

Hard boiled egg, stone ground grits, tender maple belly, blistered tomato, pickled Serrano chile (Cals: 560)

Poached egg, masala spiced lentils, shaved broccoli, roasted sweet potato, toasted almond, scallions, onion chutney (Cals: 710)

Farrotto with bacon, scallions and roasted root vegetables (Cals: 350)

Wheatberry porridge and garlicky greens (Cals: 560)

A la Carte

Assorted bagels and spreads (Cals: 240-340)

19.99 per person

Freshly-baked croissants (Cals: 350)

19.99 per person

Assorted Danish (Cals: 270-390)

19.99 per person

Assorted freshly baked muffins (Cals: 140-420)

19.99 per person

Yogurt parfait with fresh berries and granola (Cals: 250)

4.99 per person

Overnight oats (min 10 ppl) (Cals: 300-540)

4.99 per person

Avocado toast (Cals: 230-270)

0.00 per person

Bacon, pork sausage, turkey sausage or ham (Cals: 45-70)

2.29 per person

Seasonal fresh fruit display (Cals: 60)

4.29 per person

Artisan charcuterie & cheese board (Cals: 210)

6.99 per person

Ham & Swiss cheese quiche (Cals: 390)

4.99 per person

Greek yogurt (Cals: 70-90)

2.99 per person

Tuscan kale, roasted pepper & goat cheese quiche (Cals: 230)

4.99 per person

Hardboiled hen eggs (Cals: 70)

1.59 per person

New York smoked salmon platter (min 10 ppl) (Cals: 70)

6.99 per person





All Sandwiches can be made on
Croissant, Buttermilk Biscuit, Wrap or English Muffin

Bacon, and cage-free egg on a fresh English muffin (Cals: 350)	5.25 each
Sausage, Cage-free egg and cheese on a fresh English muffin (Cals: 280)	5.25 each
Cage-free egg and cheese on a fresh English muffin (Cals: 280)	5.25 each
Fried chicken on a buttermilk biscuit (Cals: 560)	5.25 each
Tomato and cage-free egg on a whole wheat wrap (Cals: 570)	5.25 each
Cage-free egg and bacon on a croissant (Cals: 390)	5.25 each
Hot ham and cheese on an buttermilk biscuit (Cals: 510)	5.25 each

Hand-Crafted
Egg Sandwiches

Balanced Breaks

Chips & Salsa Lime & sea salt tortilla chips (Cals: 100) House-made tomato salsa (Cals: 10) Avocado guacamole (additional charge) (Cals: 110)	3.99 per person
Fruit & Nut Bar Seasonal fresh hand fruit & berries (Cals: 10-110) Selection of lightly salted nuts (Cals: 45-50)	6.99 per person
Popcorn Trio Assorted flavors of Popcorn (Cals: 140-200)	3.99 per person
Mezze Spreads Served with crisp vegetables & pita chips (Cals: 40-80) Yellow lentil hummus (Cals: 60) Classic chick pea hummus (Cals: 30) Babaganoush (Cals: 50)	4.99 per person





Assorted freshly baked cookies (Cals:170-210)	16.99 per dozen
House-made fudge brownies (Cals: 200)	21.99 per dozen
Cereal Treats Choice of: Trix, Cinnamon Toast Crunch, Cocoa Puffs, & Rice Krispy Treat Platter (Cals: 190-350)	15.99 per dozen
Dessert Bars Choice of: Smore's Bar, Blondie, M&M Blondie, Pecan, Lemon Bar (Cals: 110-320)	23.99 per dozen
Savory party mix (Cals: 210)	3.99 per pound
Pretzels (Chocolate dipped pretzels) (Cals: 270-280)	23.99 per dozen
Individually wrapped granola bars (Cals: 190)	1.29 per each
Individually bagged chips (Cals: 130-320)	1.69 per each
Fresh whole fruit (Cals: 30-110)	1.59 per each
Fruit & nut energy bars(Cals: 110)	16.99 per dozen

Sweets & Treats

Beverages

Freshly brewed coffee regular or decaffeinated coffee (Cals: 0)	24.99 per gallon
Hot water and assorted teas (Cals: 0)	17.99 per gallon
Hot apple cider (Cals: 110)	17.49 per gallon
Hot chocolate (Cals: 130)	19.99 per gallon
Fruit Infused Water (Cals: 0)	9.99 per 3 gallon
Iced Tea or Lemonade (Cals: 0-160)	13.99 per gallon
Iced Water (Cals: 0)	3.99 per gallon

Cold beverages (Available by the each, 6 pack, or 12 pack)

	Each	6 Pack	12 Pack
Cold Soda (Cals: 0-190)	1.59	9.99	19.99
Cold Water Bottles (Cals: 0)	1.59	9.99	19.99
Cold Iced Tea Bottles (Cals: 0-160)	1.79	10.99	21.99
Cold Assorted Juice Bottles	1.59	9.99	19.99



Classic Deli Buffet

Your choice of three deli classics, two fresh cheeses pairing, artisan-baked breads, house-made chips or a side salad, house made cookie and condiments. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.

14.99 per person

Pick - 3

Smoked ham (Cals: 180)
Turkey (Cals: 75)
Salami (Cals: 300)
Roast beef (Cals: 75)
Tuna salad (Cals: 190)
Cold fried tofu (Cals:60)
Seasonal roasted vegetables (Cals: 50)

Pick - 2

American (Cals: 90)
Swiss (Cals: 90)
Provolone (Cals: 100)
Pepper jack (Cals: 110)
Cheddar (Cals: 110)

Pick - 1

House-made chips (Cals: 100)
Chick pea tomato salad (Cals: 80)
Quinoa & tabbouleh salad (Cals: 260)
Small garden salad (Cals: 40)

Lunch Buffets



Artisan Sandwich Board

Your choice of 4-sandwiches served with house-made chips and a side salad.

16.99 per person

Pick - 4

Muffuletta vegetarian sandwich (Cals: 600)
Mediterranean grilled chicken sun-dried tomato hummus ciabatta (Cals: 890)
Cajun roast turkey with pepperjack, Bermuda onion, Cajun mayo (Cals:480)
Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730)
Avocado, lettuce, tomato on wheat (Cals: 450)
Roast beef sub, American cheese, lettuce, tomato, onion (Cals: 540)
Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

Pick - 1

House-made chips (Cals: 100)
Chick pea tomato salad (Cals: 80)
Quinoa & tabbouleh salad (Cals: 260)
Small garden salad (Cals:40)



Express Box Lunch

All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and dessert bar.

11.49 per person

Sandwich Selections

- Turkey breast and provolone cheese (Cals: 490)
- Ham and Swiss cheese (Cals: 470)
- Roast beef and cheddar (Cals: 440)
- Grilled veggie wrap (Cals: 570)
- Tuna salad (Cals: 580)
- Grilled Mediterranean chicken sandwich (Cals: 730)

Box Lunches

Artisan Box Lunch

All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and dessert bar.

15.49 per person

Sandwich Selections

- Muffuletta vegetarian sandwich (Cals: 600)
- Mediterranean grilled chicken sun-dried tomato hummus ciabatta (Cals: 890)
- Cajun roast turkey with pepperjack, Bermuda onion, Cajun mayo (Cals: 480)
- Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730)
- Avocado, lettuce, tomato on wheat (Cals: 450)
- Roast beef sub, American cheese, lettuce, tomato, onion (Cals: 540)
- Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

Side Salads

- House-made chips (Cals: 100)
- Chick pea tomato salad (Cals: 80)
- Quinoa & tabbouleh salad (Cals: 260)
- Small garden salad (Cals: 40)

All Salads include Artisan Crackers, choice of Dressing, Cookie, and Disposable Cutlery.

Turkey Avocado Cobb Salad (Cals: 450)

Mesclun greens, with turkey, applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons

14.99 per person

Blackened Chicken Caesar Salad (Cals: 430)

Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing

14.99 per person

Traditional Chef's Salad (Cals: 520)

Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing

15.99 per person

Greek Salad with Grilled Chicken (Cals: 730)

Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette

14.99 per person

California Salmon Salad (Cals: 420)

Mesclun greens with grilled salmon, red cabbage, celery, black olives, tomatoes, cucumbers, and avocado with balsamic vinaigrette

16.99 per person

Mediterranean Grain Salad (Cals: 330)

Orzo, barley, & farro with Kalamata olive, tomato & Bermuda onion

14.99 per person

Box Salads



Theme Meal

Little Italy

Served with Caesar salad (Cals: 360) & house-made cookies (Cals: 170-200)

Pick - 1

Lasagna (Cals: 480), fettucine Alfredo (Cals: 400), or tortellini primavera (Cals: 280)

Pick - 1

Choice of chicken piccata (Cals: 250), chicken Marsala (Cals: 380), or chicken Parmesan (Cals: 470)

Fresh baked garlic bread (Cals: 210)

Add an antipasto platter (Cals: 520): 0.00 per person

15.99
per person





Classic Carolina pulled pork with slider rolls (Cals: 400)

Buttermilk fried chicken (Cals: 500)

Macaroni & cheese (Cals: 330)

BBQ baked beans (Cals: 270)

Lime cilantro cabbage coleslaw (Cals: 120)

Cheddar jalapeño cornbread (Cals: 330)

Strawberry shortcake (Cals: 660)

17.99
per person

*Taste of
the South*

Theme Meal

Theme Meal

Home-style Spread

Herb brined turkey breast sage gravy (Cals: 260)
Herb & panko crusted salmon (Cals: 170)
Garlic roasted red bliss potatoes (Cals: 130)
Roast brussel sprouts (Cals: 45)
Tossed garden salad (Cals: 40)
Fudge brownies (Cals: 200)

19.99
per person





Picnic Buffet

Theme Meal

Includes assorted buns, lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), condiments (Cals: 10-90), fresh baked cookies (Cals: 170-200) and brownies (Cals: 200)

Pdk- 3

Hamburgers (Cals: 340), veggie burgers (Cals: 280), hot dogs (Cals: 480), or BBQ glazed chicken (Cals: 630)

Pdk- 2

Potato salad (Cals: 170), pasta salad (Cals: 270), cole slaw (Cals: 96) or traditional macaroni & cheese (Cals: 330)

15.99
per person

Theme Meal

Taste of the Mediterranean

16.99
per person

- Chermoula spiced chicken skewers with tzatziki sauce (Cals: 350)
- Kafta meatballs on tabbouleh with red chili tomato sauce (Cals: 310)
- Mini falafel with tahini sauce (Cals: 350)
- Lentil hummus with grilled pita chips (Cals: 680)
- Mezze grilled & marinated vegetables with hummus (Cals: 150)
- Marinated olives (Cals: 40)





Blackened salmon with lemon & parsley (Cals: 140)

Za'tar roast chicken breast (Cals: 240)

Whole wheat penne with broccoli, lemon & garlic (Cals: 430)

Broccoli rabe with red chili flake & roast garlic (Cals: 15)

Chick pea & tomato salad (Cals: 80)

17.99
per person

Another Taste of the Mediterranean

Theme Meal

Theme Meal

Taco House

16.99
per person

Mini al pastor tacos with onion & cilantro (Cals: 170)

Mini carne asada with onion & cilantro (Cals: 280)

Mini grilled chicken flautas ancho chili crema (Cals: 160)

De-constructed posole salad with chili lime vinaigrette (Cals: 290)

Crab avocado shooter with diced jicama & chili lime tortilla (Cals: 130)

Wild mushroom queso fundido with fresh corn tortillas (Cals: 380)

Mini churro chocolate dipping sauce (Cals: 250)





Grilled mahi mahi baja fish tacos (Cals: 210)

Grilled chicken skewers with soft corn tortillas (Cals: 390)

Black bean and corn salad (Cals: 150)

Mexican red rice (Cals: 180)

Fresh, house-made guacamole (Cals: 110), salsa (Cals: 10), and baked corn tortilla chips (Cals: 70)

17.99
per person

Balanced Southwestern

Theme Meal

Theme Meal

Asian Noodle & Dumplings

Soba noodle salad with miso mustard vinaigrette (Cals: 180)

Shrimp gyoza chili vinegar (Cals: 170)

Pork dumpling hoisin peanut sauce (Cals: 180)

Chili tofu & vegetables (Cals: 100)

BBQ hoisin steak, avocado, scallion lettuce wraps (Cals: 270)

Guacaname with fried wonton crisps (Cals: 220)

Pao zaf cold vegetable zoodle salad (Cals: 360)

Shrimp poke (Cals: 680)

17.99
per person





Traditional Asian Buffet

Theme Meal

16.99
per person

Orange Ginger Chicken (Cals: 550)
Beef with Broccoli (Cals: 170)
Ginger Vegetable Fried Rice (Cals: 290)
Traditional Egg Rolls (Cals: 100)
Sesame Broccoli (Cals: 90)

Hors d'Oeuvres

Hot (Priced per each)



Spanakopita (Cals: 160)	22.99 per dozen
Shrimp & vegetable spring roll with Mongolian sweet & sour sauce (Cals: 80)	34.99 per dozen
Vegetable spring roll with Mongolian sweet & sour sauce (Cals: 90)	34.99 per dozen
Warm fig, caramelized onion, bleu cheese tartlet (Cals: 70)	34.99 per dozen
Mini quiche with apples, cheddar & cinnamon (Cals: 250)	42.99 per dozen
Heirloom tomato, torn basil, roasted garlic, and asiago flatbread (Cals: 290)	34.99 per dozen
Pecan crusted chicken with maple BBQ dip (Cals: 350)	42.99 per dozen
Grilled chicken & cheddar cheese quesadilla (Cals: 200)	34.99 per dozen
Beef empanadas with avocado dip (Cals: 360)	46.99 per dozen
Crab rangoon with sweet & sour dipping sauce (Cals: 90)	34.99 per dozen
Grilled shrimp with salsa verde (Cals: 80)	58.99 per dozen
Thai chicken satay with spicy peanut sauce (Cals: 110)	46.99 per dozen
Lump crab cakes with Cajun remoulade (Cals: 140)	46.99 per dozen
Beef sliders with bacon cheddar & spicy tomato ketchup (Cals: 320)	58.99 per dozen
BBQ shrimp & grits (Cals: 140)	58.99 per dozen
Mini roast pork bao (Cals: 30)	46.99 per dozen
Bacon wrapped scallop (Cals: 80)	58.99 per dozen
Tandoori kebab (Cals: 120)	46.99 per dozen



Seared Ahi Tuna on Crispy Wonton with Wasabi Cream (Cals: 110)	46.99 per dozen
Gazpacho Shooter (Cals: 30)	32.99 per dozen
Goat Cheese and Garlic and Herb Crostini (Cals: 290)	46.99 per dozen
Smoked Salmon Mousse on Potato Crisp (Cals: 70)	46.99 per dozen
Grilled Shrimp with Mango Chipotle Glaze (Cals: 40)	58.99 per dozen
Caprese Skewer-Cherry Tomato, Fresh Mozzarella, Basil & Balsamic Glaze (Cals: 120)	38.99 per dozen
Thai Chicken Lettuce Wrap (Cals: 400)	49.99 per dozen
Harvest Chicken Salad in a Phyllo Cup (Cals: 150)	34.99 per dozen
Shrimp Ceviche with Serrano Chili Shooter (Cals: 80)	58.99 per dozen
Cumin Crusted Beef Tenderloin on a Plantain Chip (Cals: 160)	58.99 per dozen
Hummus Shooter with Crudité Garnish (Cals: 130)	46.99 per dozen

Cold (Priced per each, Min. of 48 pieces)

Hors d'Oeuvres

Hors d'Oeuvres



Cheese Display (Cals: 160)

Served with artisan bread, crackers and fresh fruit garnish

3.99 per person

Crudité Display (Cals: 130)

Seasonal vegetables served with ranch dipping sauce

3.99 per person

Seasonal Fresh Fruit Display (Cals: 45)

Seasonal fruit & berries

4.29 per person

Italian Antipasti Display (Cals: 210)

Prosciutto and salami, fresh mozzarella and shaved Parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olives extra virgin olive oil and balsamic vinegar served with flatbreads & crostini

6.99 per person

Mediterranean Market Display (Cals: 230)

Cumin marinated chicken skewers, roast eggplant, roasted peppers, hummus, marinated olives, feta cheese, Parmesan cheese, rocket arugula served with flatbreads & crostini

6.99 per person

Seafood Display (served with appropriate garnishes)

Market Price per person

Jumbo Shrimp Cocktail (Cals: 340)

0.00 per person

Market Oysters (Cals: 90)

0.00 per person

Garlic Parmesan Grilled Oysters (Cals: 300)

0.00 per person

Shrimp Ceviche (Cals: 95)

0.00 per person

Mini Tuna Poke Wasabi Crema (Cals: 100)

0.00 per person

Market Crab Legs (Cals: 530)

0.00 per person



Carving Station

Served with appropriate sauces & dinner rolls with whipped butter.

You choose

Roasted Round of Beef (Cals: 260)	10.99 per person
Prime Rib of Beef (Cals: 460)	18.99 per person
Roasted Pork Loin (Cals: 160)	10.99 per person
Tenderloin of Beef (Cals: 250)	18.99 per person
Boneless Virginia Ham (Cals: 110)	17.99 per person
Herb-Roasted Breast of Turkey (Cals: 130)	10.99 per person

À la carte

Horseradish whipped potato (Cals: 150)	2.99 per person
Mashed sweet potatoes with pecan butter (Cals: 180)	2.99 per person
Rosemary roasted potatoes (Cals: 110)	2.99 per person
Herb risotto (Cals: 600)	2.99 per person
Lentil & basmati rice pilaf (Cals: 190)	2.99 per person
Potatoes au gratin (Cals: 410)	2.99 per person
Macaroni and cheese (Cals: 330)	2.99 per person
Grilled asparagus (Cals: 60)	2.99 per person
Grilled Brussels sprouts with lemon (Cals: 60)	2.99 per person
Creamed spinach (Cals: 60)	2.99 per person
Za'tar roast carrots (Cals: 35)	2.99 per person
Roasted squash with fresh herbs and garlic (Cals: 100)	2.99 per person
Cauliflower grits with roasted carrot and chimichurri (Cals: 530)	2.99 per person

Pasta Station

Build-your-own pasta with Italian sausage (Cals: 70), marinara (Cals: 15), Alfredo sauce (Cals: 230), spinach (Cals: 0), broccoli (Cals: 5), onions (Cals: 15), tomatoes (Cals: 10), Parmesan cheese (Cals: 20) and fettuccini (Cals: 110)

Pick-2

Orecchiette with broccoli rabe (Cals: 730)

Rigatoni with Italian sausage & spicy tomato sauce (Cals: 700)

Whole wheat penne with broccoli, lemon & garlic (Cals: 430)

Gemelli pomodoro with eggplant (Cals: 410)

Tortellini a la bolognese (Cals: 460)

Rigatoni with marinara or Alfredo (Cals: 250-330)

12.99
per person



Gourmet Hot Chocolate Station (Cals: 185) Served with chocolate shavings and whipped topping	5.99 per person
Gourmet Coffee & Tea Station (Cals: 0)	5.99 per person
Cookie & Brownie Station (Cals: 170-200)	3.99 per person
Selection of House-Made Cookies and Brownies (Cals: 170-200)	3.99 per person
Mini Cupcake Station (Cals: 185) (Minimum 12 People)	3.99 per person
Pdk- 2 Carrot Cake (Cals: 90) Coconut Cream (Cals: 110) Cookies & Cream (Cals: 120) Turtle (Cals: 130) Peanut Butter Cup (Cals: 110) Red Velvet (Cals: 90) Devil's Food with Marshmallows (Cals: 170) Tiramisu (Cals: 100)	
Fondue station Chocolate (Cals: 310) and caramel (Cals: 180) dips served with strawberries (Cals: 10), pineapple (Cals: 20), pound cake (Cals: 170), shortbread cookies (Cals: 160), brownie bites (Cals: 200), pretzel rods (Cals: 110) and marshmallows (Cals: 10)	5.99 per person
Shortcake bar Buttermilk shortcake (Cals: 350) served with fresh or compote of strawberry (Cals: 10-20), raspberry (Cals: 15-60) and peach (Cals: 15-30) and Chantilly cream (Cals: 10)	12.99 per person

Dessert Stations



Seated Dinner

First Course

Mixed green salad with romaine, red onions, tomatoes, croutons and creamy ranch dressing (Cals: 390)	4.49 per person
Classic Caesar salad with romaine, Parmesan, croutons, and Caesar dressing (Cals: 310)	4.49 per person
Spinach and strawberry salad with toasted almonds, aged Gorgonzola and raspberry vinaigrette (Cals: 340)	4.49 per person
Asparagus and mushroom salad with mesclun greens and balsamic vinaigrette (Cals: 140)	4.29 per person
Texas cobb salad with whole leaf lettuce, stewed black eyed peas, heirloom tomatoes, seared chili crostini, sharp cheddar, jalapeño ranch (Cals: 340)	4.29 per person
Wedge salad with bleu cheese crumbles, praline bacon, roasted tomatoes, scallions, Parmesan croutons and bleu cheese vinaigrette (Cals: 500)	4.29 per person
Fire roasted beet salad with feta cheese, chopped romaine, spring mix, shredded cabbage, mandarin oranges, candied walnuts and citrus vinaigrette (Cals: 460)	6.59 per person
Boston bibb and arugula salad topped with sliced pears, apples, dried cranberries, walnuts, and goat cheese and a honey mustard dressing (Cals: 270)	6.59 per person



Entrées

Airline chicken Parmesan with herb risotto and fresh green beans with garlic, tomato, and basil (Cals: 2,910)	20.59 per person
Herb crusted chicken breast with Parmesan polenta, sautéed broccoli rabe with roasted garlic, and a red pepper sauce (Cals: 450)	20.59 per person
Smoked bone-in pork chop with BBQ demi roasted poblano mashed potatoes and sweet orange roasted baby carrots (Cals: 1,390)	30.59 per person
Korean bulgogi beef short rib with wasabi mashed potatoes, bok choy, and fried wonton strips (Cals: 1,080)	32.59 per person
Halibut with cherry tomato vinaigrette, basmati rice with saffron and basil, & candied butternut squash (Cals: 590)	32.99 per person
Filet of beef with sherry demi glaze, honey whipped mashed sweet potatoes, grilled asparagus and wild mushrooms (Cals: 620)	36.59 per person
Broccoli tofu stir fry with brown rice (Cals: 380)	19.59 per person
Greek lemon polenta with portabella mushroom ragout (Cals: 260)	19.49 per person

Seated Dinner

Desserts

Crème Brulee Cheesecake (Cals: 350)	5.99 per person
New York Cheesecake with Seasonal Berries (Cals: 350)	5.99 per person
Chocolate Layer Cake (Cals: 230)	5.99 per person
Strawberry Shortcake (Cals: 460)	5.99 per person
Chocolate Mousse with Seasonal Berries (Cals: 270)	4.99 per person
Warm Apple Crisp (Cals: 340)	4.99 per person



Plan Your Event

Our mission is to provide you with exceptional quality, exceptional service, and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your special event Monday-Friday 8:00 am – 5:00 pm. Please contact our catering coordinator at 630-844-7858 or catering@aurora.edu for customized service and menus.

Policies & Procedures

To ensure optimal selection and the best possible service we kindly ask that events be booked at least seven business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

Guest Counts

We kindly request a confirmed number of guests be specified 5 business days before the event. This number is considered the guaranteed guest count.

Event Time

Events are billed in four-hour increments. Events exceeding the four-hour limit will be subject to additional service fees.

Cancellation

We kindly request that cancellations must be made five business days before the contracted event date. We kindly request that cancellations must be made five business days before the contracted event date. Cancellations must be made 5 business days before the event date. Cancellations made in less than 5 business days before the event date are subject to 50% of the total bill. Events canceled less than two business before the event date are subject to 100% of the total bill.





Service ware and China

All disposable service ware will be furnished as an accompaniment to all items purchased. Some exceptions apply to orders being picked up. We provide high-quality disposable plastic ware. China and glassware is available for an additional charge of \$2 per person held outside of the Alumni Hall, Hill Welcome Center and Center for Student Success. Events held inside these areas will not incur China fees if China is requested.

Linen

Tablecloths are supplied for all food and beverage service tables at events. Tablecloths for nonfood tables are available for an additional \$1.99 (85s&114s) or \$10.99 (120s), per table.

Billing & Payment

Departments are required to provide their department GL's when confirming their catering. Any outside payment must go through community relations.

Special Diets

Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible.

Calorie Counts

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

Meeting Room and Equipment

Please reserve all non-food-related equipment by contacting the Community Relations Department. This will include room reservation, set and room configuration, audio-visual, and other general information