



**NORTHWESTERN  
UNIVERSITY**

**Feinberg School of Medicine  
Catering Menu**

*Feinberg School of Medicine Catering is committed to making your event a success. From coffee services and casual lunches to elegant hors d'oeuvre receptions and served dinners, our catering menus are filled with fresh ideas to satisfy even the most sophisticated palate.*

*This catering guide represents a few samples of what we have to offer. Our commitment is to customize menus for your occasion. We will assist you with planning your event through creative menus, elegant presentations and thoughtful service to provide your guests with a pleasurable dining experience.*

*To plan your next event or for further assistance, please call us at (312) 503-7751.*

## *Planning Your Events*

### *Arranging and reserving a date*

All catering reservations should go through the Feinberg School of Medicine Catering Office. They can be contacted at (312) 503-7751. Please be sure your room is booked through the building where your event is being held and that the proper number of tables and chairs are requested. If you are uncertain about the number and types of equipment needed, please consult your event planner.

### *Changes/ Guarantees/ Cancellations*

All cancellations and/or changes referring to the menu, count and event arrangements must be confirmed three business days prior to the event. We will prepare for the number of guests submitted at that time and charge accordingly. The number may increase within the three days subject to approval, but not decreased. Any event cancelled within three business days prior to the event will be charged the full amount for the scheduled event.

### *Payment*

Departments can provide a CUFS number for any catering charges. An affiliate group, sponsored by a University department or recognized student group, may request a direct bill or pay by credit card. Any questions concerning your bill should be directed to the Feinberg School of Medicine Catering Office at (312) 503-7751.

### *Delivery*

Standard delivery, set up and pick up is included in the price of catering. Set up and pick up times should be scheduled so as not to occupy the room any longer than necessary. Additional delivery fees may be applied.

### *Service Upgrade*

Feinberg School of Medicine Catering provides high quality plastic products unless otherwise requested. If china service is desired, there will be an additional fee. Please consult with your event planner for prices and suggestions. We highly recommend having waitstaff for any china service event.

### *Linen*

Feinberg School of Medicine Catering provides complimentary standard linen and/or skirting for all food and beverage tables. Non-service tables (i.e. gift table, registration table, etc.) requiring only linen will be charged \$4.00. If you would like linen and skirting the charge is \$18.00. Specialty and designer linen is available for an additional charge.

### *Bartenders*

Each bartender costs \$112.00 based on an event length of three hours or less. Events extending beyond the three hour minimum will incur an additional \$40.00 per bartender per hour.

### *Waitstaff*

Each waitstaff costs \$112.00 based on an event length of three hours or less. Events extending beyond the three hour minimum will incur an additional \$40.00 per waitstaff per hour.

## *Catering Equipment*

As the host of a catered event, you are responsible for the equipment we provide for the service of your event if no attendant is scheduled to be on site. Replacement costs for any missing or damaged catering equipment or supplies will be charged to your account.

## *Additional Services*

We will be happy to work with you in selecting and ordering any floral, decorative or photography service needed to enhance your event. We work with several local vendors that we would be happy to contact on your behalf or set up appointments for you. Below you will find some suggested upgrades:

### Flowers

Bud Vases.....	\$12.00 each and up
Orchid Floating in a Vase.....	\$15.00 each and up
Small Seasonal Flower Arrangement...	\$35.00 each and up
Large Seasonal Flower Arrangement...	\$75.00 each and up

### Linen

Striped Cloths.....	\$24.00 each and up
Damask.....	\$24.00 each and up
Damask Napkins.....	\$1.50 each and up
Chair Covers.....	\$8.00 each

## Morning Specialties

Assorted Fruit and Cheese Danishes.....	\$12.00 per dozen
Country Morning Muffins.....	\$12.00 per dozen
Assorted Filled Croissants.....	\$20.00 per dozen
Einstein Bagels and Cream Cheese.....	\$12.00 per dozen
Assorted Fruit Breads.....	\$10.00 per dozen
Assorted Coffee Cakes.....	\$12.00 per dozen
Assorted Mini Donuts.....	\$8.00 per dozen
Assorted Mini Pecan Rolls.....	\$15.00 per dozen
Seasonal Whole Fruit.....	\$1.00 each
Individual Nonfat Yogurt.....	\$1.25 each
Individual Cereal Cups with Milk.....	\$2.00 each
10 oz. 100% Bottled Juice .....	\$1.30 each
Seattle's Best Brewed Coffee.....	\$2.00 per person
	\$24.00 per gallon
Seattle's Best Brewed Decaf Coffee.....	\$2.00 per person
	\$24.00 per gallon
Assorted Herbal Teas.....	\$0.50 per person
Coffee and Tea Service.....	\$2.10 per person

## Breakfast Buffets

- Buffets require a 5 person minimum. You may incur additional fees if your order reflects fewer than 5 people.

**Continental Breakfast.....\$4.50 per person**  
Assorted Fresh Bagels, Pastries and Danishes  
Freshly Brewed Seattle's Best Regular and Decaf Coffee  
Hot Water and Assorted Herbal and Regular Teas

**Continental Breakfast**  
**with Fresh Cut Seasonal Fruit Tray.....\$5.75 per person**

**Continental Breakfast**  
**with Assorted 100% Bottled Juice.....\$5.75 per person**

**Continental Breakfast with Fresh Cut Fruit  
and Assorted 100% Bottled Juice.....\$6.50 per person**

**Breakfast on the Go.....\$5.95 per person**

Assorted 100% Bottled Juice  
Cup of Cereal (Assorted Varieties) with Milk  
Country Muffin  
Yogurt Cup  
Assorted Whole Fresh Fruit Basket  
An additional \$1.25 for Homemade Granola

**Health Kick Breakfast..... \$7.95 per person**

Yogurt and Granola  
Bran Muffins  
Bran Flake Cereal with Skim Milk  
Fresh Whole Fruit Basket  
Assorted 100% Bottled Juice  
Freshly Brewed Seattle's Best Coffee and Decaf Coffee  
Hot Water and Assorted Herbal and Regular Teas

**Hot Breakfast Buffet.....\$9.95 per person**

Assorted Fresh Pastries and Danishes  
Freshly Brewed Seattle's Best Regular and Decaf Coffee  
Hot Water and Assorted Herbal and Regular Teas

Your choice of three of the following items:

- Warm Oatmeal with Raisins and Brown Sugar
- Scrambled Eggs
- Hickory Bacon or Sausage Links
- Hash Browns
- Waffles with Maple Syrup
- Buttermilk Pancakes with Maple Syrup
- French Toast with Maple Syrup

## **Boxed Lunches**

### **Boxed Lunches.....\$8.99 per person**

Boxes Include: a gourmet sandwich, whole fruit, chips, fresh baked cookie and your choice of canned soda or bottled water.

(All sandwiches include, lettuce, tomato, red onion and mayonnaise and Dijon mustard packets)

### **The Deli Lover**

Your choice of oven roasted turkey, tender roast beef, honey baked ham, tuna salad, or vegetable medley sandwich. Served on your choice of bread: white, wheat, rye bread, Kaiser roll or onion roll.

### **Red Pepper Hummer**

Red pepper hummus, provolone cheese, cucumbers, tomatoes, red onion, lettuce on wheat bread.

### **Chicken Salad Sandwich**

Chopped chicken with diced celery, parsley, mayonnaise, Dijon mustard, lemon juice, salt and black pepper on a Kaiser roll.

### **Executive Boxed Lunches.....\$9.95 per person**

All Executive Boxes Include: a gourmet sandwich, chips, your choice of pasta salad, potato salad or cole slaw, whole fruit, fresh baked cookie and your choice of canned soda or bottled water.

(All sandwiches include, lettuce, tomato, red onion and mayonnaise and Dijon mustard packets)

### **Grilled Chipotle Chicken Sandwich**

Grilled chicken breast with fresh mozzarella cheese, grilled onions, sliced tomatoes, green leaf lettuce and chipotle mayonnaise served on focaccia bread.

### **The Veggie Delight**

Havarti cheese, sliced cucumbers, tomatoes, red onions, avocado, lettuce and balsamic vinaigrette served on ciabatta bread.

### **Southwestern Club Sandwich**

Smoked turkey breast, avocado, pepper jack cheese, crisp bacon, lettuce, tomato and chipotle mayonnaise served on whole wheat bread.

### **Key West Cuban**

Honey baked ham, smoked turkey breast, Swiss cheese, American cheese, cucumbers, pico de gallo and mayonnaise served on a Kaiser roll.

### **Delicious Italian Veggie Sandwich**

Grilled portobello mushroom, goat cheese, spinach, lettuce, tomato and basil pesto mayonnaise served on a hoagie roll.

### **Horseradish-Dijon Roast Beef Sandwich**

Sliced roast beef, roasted red peppers, Monterey Jack cheese, lettuce, tomato, horseradish mayonnaise and Dijon mustard served on Italian bread.

### **Turkey Havarti Sandwich**

Sliced smoked turkey breast, smoked apple wood bacon, havarti cheese, lettuce, tomato, sliced red onion, chipotle mayonnaise served on a hoagie roll.

### **The Tuscan**

Genoa salami, capicola, black forest ham, provolone cheese, tomato, onion, shredded lettuce, Italian seasonings and red wine vinaigrette served on a ciabatta roll.

### **Chicken Tarragon**

Tarragon chicken breast, field greens, tomato, herb mayonnaise served on Kaiser a roll.

### **Tuna Confit**

Tuna salad, roasted peppers, chopped black olives, cucumber, minced red onion, garlic and hard boiled eggs served on a baguette with red wine vinaigrette.

### **Roasted Vegetables with Chevre**

Balsamic marinated roasted eggplant, squash, zucchini and green onions with herbed goat cheese spread served on a baguette.

### **Southern B.L.T.**

Smoked applewood bacon, romaine lettuce, tomato and chili mayonnaise spread served on whole wheat bread.

### **N'Awlins Chicken**

Blackened chicken breast with Cajun cream cheese, lettuce and tomato served on a baguette.

### **Chicken Caesar Wrap**

Julienne chicken breast with chopped romaine lettuce, shredded parmesan cheese, black olives and Caesar dressing served in a spinach wrap.

### **Smoked Chicken Wrap**

Julienne smoked chicken breast with provolone cheese, lettuce, tomato, rosemary aioli mayonnaise served in a sun-dried tomato wrap.

### **Black Forest Ham & Swiss Wrap**

Black forest ham, Swiss cheese, romaine lettuce, tomato, honey mustard served in a spinach wrap.

### **Albacore Tuna Salad Wrap**

Tuna salad with red onion, lettuce and tomato served in a spinach wrap.

### **Grilled Veggie Wrap**

Grilled portobello mushroom, eggplant, red pepper, red onion, roasted garlic hummus served in a spinach wrap.

### **Turkey Club Wrap**

Smoked turkey with crisp bacon, tomato, avocado, Monterey Jack cheese, chipotle mayonnaise served in a spinach wrap.

### **California Wrap**

Grilled julienne chicken breast, tomato, avocado, roasted red peppers, lettuce and Thousand Island dressing served in a whole wheat wrap.

### **Buffalo Chicken Wrap**

Spicy chicken breast, bleu cheese dressing, romaine lettuce, shredded carrots and celery served in a spinach wrap.

### **The Monster**

Salami, ham, capicola, provolone cheese, fresh basil, lettuce, tomato, onion, Italian herbs and a red wine vinaigrette served in a spinach wrap.

### **The Jolly Roger Wrap**

Chicken tenders with Monterey Jack and cheddar cheese, lettuce, tomato and honey mustard served in a wheat wrap.

### **The Montecristo**

Ham, turkey, Swiss cheese, lettuce, tomato and honey mustard dressing served in a sun-dried tomato wrap.

### **Santa Maria Wrap**

Peppered turkey with havarti cheese, cucumber, tomato, shredded carrots, red onion, and herbed aioli served in a whole wheat wrap.

**Entrée Salad Box.....\$8.99 per person**

Salad Boxes Include: an entrée salad, fresh baked cookie, dinner roll with butter and canned soda or bottle water.

**Grilled Chicken Caesar Salad**

Chopped romaine lettuce with julienne chicken breast, sliced tomato, black olives, red onion, and shredded parmesan cheese served with Caesar dressing.

**Southwestern Chicken Cobb Salad**

Chopped romaine lettuce topped with julienne chicken breast, crumbled bacon, avocado, diced tomatoes, chopped hard boiled eggs and shredded Monterey Jack cheese served with ranch chipotle dressing.

**Cobb Salad**

Chopped romaine lettuce topped with crumbled bacon, avocado, diced tomato, chopped hard boiled eggs, green onion, bleu cheese crumbles served with bleu cheese dressing.

**Mediterranean Chicken Pasta Salad**

Penne pasta tossed with grilled zucchini, squash and sliced roasted mushrooms tossed in basil pesto, topped with a creamy roasted red pepper dressing. Garnished with julienne chicken breast, shredded asiago cheese, and chopped green onions.

**Chinese Chicken Salad**

Chopped romaine lettuce tossed with shredded napa cabbage, julienne chicken breast, shredded carrots, cilantro, green onions and julienne snow peas served in a sesame ginger dressing.

**Tuna Salad Nicoise**

Mesculin greens with tuna, new potatoes, red onions, tomatoes, Kalamata olives, hard boiled eggs served with a herb vinaigrette.

### **BBQ Ranch Chicken Salad**

Chopped romaine lettuce with julienne BBQ chicken breast, crumbled bacon, roasted corn, diced tomatoes, black beans, green onions, cilantro, corn tortilla strips, white onion, diced celery, chopped hard boiled eggs and chopped parsley served with a herbed ranch dressing.

### **The Mediterranean**

Garden fresh greens tossed with grilled vegetables, feta cheese, olives, diced tomatoes and cucumbers and served with lemon herb dressing.

### ***Lunch Buffets***

- Includes canned sodas, bottled waters and plasticware (china service is available for an additional fee).
- Buffets listed below are considered drop-offs and will not have waitstaff present. Please talk to the Events Planning Office if you would like to add waitstaff.
- Buffets require a 5 person minimum. You may incur additional fees if your order reflects fewer than 20 people.

### **The New York Deli Buffet.....\$10.50 per person**

Einstein Bagels, a variety of gourmet breads, roast beef, pastrami and smoked turkey, cheddar and Swiss cheese platter, red potato salad or oil & vinegar coleslaw, potato chips, kosher pickles, fudge brownies or fresh baked cookies.

### **That's Italian..... \$12.00 per person**

Caesar salad, antipasto salad, fresh baked meat lasagna, four cheese cannelloni with marinara sauce served with garlic breadsticks and focaccia bread. Also includes mini cannolis and butter cookies.

**Backyard Barbecue.....\$10.50 per person**

Select Two: Grilled Hamburgers, Grilled Hot Dogs, BBQ Chicken or Veggie Burgers

Select One: Old Fashioned Macaroni Salad, Potato Salad, or Cole Slaw  
Accompanied with potato chips, slices of watermelon and freshly baked cookies and brownies. Comes with lettuce, onions, tomatoes, ketchup, mustard, mayonnaise and pickle spears.

(5% of your order will come with veggie burgers)

**A Touch of Chinatown..... \$10.50 per person**

Chicken and vegetable stir fry, beef and broccoli stir fry or tofu stir fry, white rice, cucumber salad or Thai noodle salad, mini vegetarian eggrolls served with sweet and sour sauce and fortune cookies. \*Add fried rice for an additional \$1.25 more per person.

**Southwestern Fiesta..... \$12.95 per person**

Chicken or beef fajitas with roasted vegetables, tortilla chips with salsa, black bean and roasted corn salad or refried beans, flour tortillas, lettuce, tomatoes, onions, cheese, salsa and sour cream, Spanish rice and assorted churros. \*Add guacamole for an additional \$1.00 more per person.

**Salad Station..... \$13.50 per person**

Fresh soup of the day, fresh salad with dressings, tossed Greek salad, tortellini al pesto, Asian pasta salad, chicken and grape salad, fresh garlic rolls and focaccia and gourmet cookies.

## Afternoon Breaks

- Buffets listed below are considered drop-offs and will not have waitstaff present. Please talk to the Feinberg School of Medicine Catering Office if you would like to add waitstaff.
- Buffets require a 5 person minimum. You may incur additional fees if your order reflects fewer than 20 people.

### **English Tea..... \$10.50 per person**

Tea sandwiches to include cucumber and smoked salmon, watercress, ham and asparagus, assorted scones with Devonshire cream and jams, fruit tartlets and pastries and assorted teas with honey and lemon.

### **Ice Cream Sundae Bar.....\$5.50 per person**

Vanilla and chocolate ice cream with toppings of M&Ms, whipped cream, sprinkles, cherries, and chopped nuts with your choice of chocolate sauce or caramel sauce.

### **All American .....\$5.50 per person**

Pretzels, popcorn, crackerjacks, assorted cookies and brownies, assorted soda and waters, freshly brewed Seattle's Best regular and decaf coffee, hot water and assorted herbal and regular teas.

### **Southwestern Olé.....\$7.50 per person**

Fresh tortilla chips with salsa and guacamole, mini taquitos with salsa and sour cream, jalapeno poppers, churros and assorted soda and waters.

### Afternoon Break Enhancements

Fudge Brownies.....	\$18.00 per dozen
Gourmet Cookies.....	\$15.00 per dozen
Potato Chips, Pretzels or Popcorn.....	\$6.50 per pound
Tortilla Chips and Salsa.....	\$12.00 per pound
Party Mix.....	\$12.00 per pound
Gourmet Roasted Nuts.....	\$12.00 per pound
Goldfish Crackers.....	\$6.50 per pound
Tropical Trail Mix.....	\$6.50 per pound
Gummy Bears.....	\$6.50 per pound
Chocolate Malted Milk Balls.....	\$12.00 per pound
Chocolate Raisins.....	\$10.00 per pound
Yogurt Pretzels.....	\$9.00 per pound
Toffee Peanuts.....	\$9.00 per pound
Jelly Beans.....	\$6.50 per pound
Mike and Ike Fruit Chews.....	\$9.00 per pound
Hot Tamales Candy.....	\$9.00 per pound
Rice Krispie Treats.....	\$9.00 per dozen

### Cakes for Every Occasion

We offer a large variety of cakes, pies and treats. Please contact the Feinberg School of Medicine Catering Office for a full list of specialty dessert items and pricing.

Eight-Inch Double Layer Round Cake (Serves 8-12).....	\$27.50 and up
Single Layer Full Sheet Cake (Serves 60-75).....	\$107.25 and up
Single Layer Half Sheet Cake (Serves 30-36).....	\$62.25 and up
Double Layer Half Sheet Cake (Serves 70-85).....	\$80.00 and up

#### **Choose from the following:**

**Cake:** white, yellow or chocolate

**Frosting:** butter cream, whipped cream, German chocolate

**Fillings:** raspberry preserve, apricot preserve, lemon preserve, pineapple preserve, strawberry preserve, custard, cream cheese, mocha, chocolate, buttercream, fudge and vanilla

## Receptions

- Includes plasticware (china service is available for an additional fee).
- Hors d'oeuvres listed below are considered drop-offs and will not have waitstaff present. Please contact the Feinberg School of Medicine Catering Office if you would like to add waitstaff.
- Minimum total hors d'oeuvres order is three dozen. You may incur additional fees if total your order is less than three dozen.

## Cold Hors d' Oeuvres

Proscuitto and Melon.....	\$14.50 per dozen
Asian Chicken with Scallion Canapé.....	\$15.50 per dozen
Smoked Chicken with Mango Chutney Tartlet.....	\$16.95 per dozen
Chilled Shrimp with Cocktail Sauce.....	\$24.95 per dozen
Smoked Salmon Canapé.....	\$13.95 per dozen
Cherry Tomato with Herb Cheese.....	\$12.25 per dozen
Roasted Eggplant Crostini.....	\$12.50 per dozen
Grilled Shrimp with Cajun Barbecue Sauce.....	\$24.95 per dozen
Italian Grisini with Proscuitto.....	\$13.25 per dozen
Chilled Asparagus Spears with Lemon Basil Vinaigrette.....	\$15.25 per dozen
Fresh Bruschetta.....	\$12.50 per dozen
Fresh Fruit Kabobs.....	\$15.50 per dozen

## Hot Hors d' Oeuvres

Buffalo or BBQ Wings with Blue Cheese or Ranch Dressing.....	\$14.25 per dozen
Tempura Chicken Tenders with Honey Dijon Sauce.....	\$17.25 per dozen
Grilled Shrimp Kabobs with Cilantro Soy Dipping Sauce.....	\$19.95 per dozen
Stuffed Mushroom Caps with Fresh Brie & Rosemary.....	\$13.95 per dozen
Mini Vegetarian Eggrolls with Sweet and Sour Sauce.....	\$16.95 per dozen

Chicken Quesadilla with Guacamole, Salsa and Sour Cream.....	<b>\$11.95 per dozen</b>
Chicken Saté with Peanut Dipping Sauce.....	<b>\$19.95 per dozen</b>
Curry Chicken Samosa with Dipping Sauce.....	<b>\$18.95 per dozen</b>
Maryland Crab Cake with Rémoulade Sauce.....	<b>\$22.00 per dozen</b>
Scallop Wrapped in Maple Bacon.....	<b>\$22.00 per dozen</b>
Individual Assorted Quiche .....	<b>\$16.95 per dozen</b>

***Hors d’Oeuvres Displays and Stations***

- Includes plasticware (china service is available for an additional fee).
- Hors d’oeuvres listed below are considered drop-offs and will not have waitstaff present. Please contact the Feinberg School of Medicine Catering Office if you would like to add waitstaff.
- Hors d’Oeuvres Displays and Stations require a 5 person minimum. You may incur additional fees if your order reflects fewer than 5 people.

**Antipasto Display.....\$7.95 per person**  
 Marinated artichoke hearts and mushrooms, assorted olives, pepperoncini, roasted red peppers, sliced plum tomatoes and fresh mozzarella are served with a pesto vinaigrette. Sliced provolone cheese, Genoa salami, mortadella, and capicola are accompanied by toasted French baguettes.

**Mediterranean Display.....\$9.95 per person**  
 Hummus, tabbouleh and baba ganoush served with toasted pita chips, celery and carrot sticks with Greek olives, feta cheese, mint couscous salad and Mediterranean salad.

**Gourmet Ravioli and Agnolotti Bar.....\$12.95 per person**  
 Striped lobster ravioli in a saffron leek sauce with fresh goat cheese and roasted red pepper agnolotti in a wild mushroom sauce served with crusty Italian breads.

## Hors d' Oeuvres Packages

- Includes plasticware (china service is available for an additional fee).
- Hors d'oeuvres listed below are considered drop-offs and will not have waitstaff present. Please contact the Feinberg School of Medicine Catering Office if you would like to add waitstaff.
- Packages require a 5 person minimum. You may incur additional fees if your order reflects fewer than 5 people.

### **The Associate's Package.....\$5.95 per person**

Based on 6 pieces per person:

2 Buffalo Wings, 2 Fresh Bruschetta and 2 Smoked Salmon Canapé

### **The Bachelor's Package.....\$9.95 per person**

Based on 7 pieces per person:

2 Chilled Shrimp with Cocktail Sauce, 2 Asian Chicken Canapés topped with Scallions, 1 Curry Chicken Samosa and 2 Mini Vegetarian Eggrolls served with Sweet and Sour Sauce

### **The Master's Package.....\$12.95 per person**

Based on 8 pieces per person:

2 Grilled Shrimp with Cajun BBQ Sauce, 2 Tempura Chicken Tenders, 1 Stuffed Mushroom Cap with Fresh Brie and Rosemary, 1 Chicken Quesadilla with Avocado Dip, 1 Roasted Eggplant Crostini and 1 Maryland Crab Cake with Remoulade Sauce

## Party Trays and Specialty Baskets

- Includes plasticware.
- Small trays serve up to 20 guests.
- Large trays serve up to 50 guests.

Domestic Cheese Display with Carr's Crackers.....	(Small) \$35.00
	(Large) \$90.00
Imported Cheese Display served with Carr's Crackers.....	(Small) \$50.00
	(Large) \$110.00
Imported and Domestic Cheese Display served with Carr's Crackers.....	(Small) \$40.00
	(Large) \$100.00
Fresh Seasonal Fruit Tray.....	(Small) \$40.00
	(Large) \$90.00
Crudité Display with Ranch Dip.....	(Small) \$30.00
	(Large) \$80.00
Antipasto Platter served with Fresh Baguettes .....	(Small) \$40.00
	(Large) \$105.00
Bruschetta Platter.....	(Small) \$40.00
	(Large) \$80.00
Hummus and Pita Platter.....	(Small) \$30.00
	(Large) \$80.00

## Sushi

Our sushi is made to order for each event. Sushi is accompanied by pickled ginger, wasabi and soy sauce. Please talk with the Feinberg School of Medicine Catering Office for a full list of sushi items and pricing.

California Roll.....	\$0.75 per piece
Spicy Tuna Roll.....	\$0.85 per piece
Vegetarian Roll.....	\$0.75 per piece

## *Pizza Parties and Outdoor BBQ's*

- Includes plasticware.
- Buffets listed below are considered drop-offs and will not have waitstaff present. Please talk to the Feinberg School of Medicine Catering Office if you would like to add waitstaff.
- Pizza and BBQ's require a 5 person minimum. You will incur additional fees if your order reflects fewer than 5 people.

**Pizza Party.....\$8.50 per person**  
Assorted pizza cut into squares, garden salad, assorted cookies and brownies and assorted soda and water.

**Homemade Pizzas.....\$14.50 each pizza**  
**Each topping is \$1.50 or 3 toppings for \$4.00**  
Toppings: Extra Cheese, Sausage, Spinach and Garlic, Pepperoni, Ground Beef with Mexican Seasoning and a Combination of Vegetables

**BBQ.....\$15.95 per person**  
Pick Two: Grilled Hamburgers, Veggie Burgers, Chicken Breast, or Bratwursts.  
Comes with a relish tray, cheese tray and condiments, pasta salad, red skin potato salad, baked beans, roasted corn on the cob, gourmet cookies, sliced watermelon and iced tea or lemonade.  
(5% of your order will come with veggie burgers)

**The Lake Shore BBQ.....\$20.95 per person**  
Pick Two: Grilled Baby Back Ribs, Grilled Rib-Eye Steaks, Marinated Chicken Breasts, Grilled Portobello Mushrooms or Grilled Veggie Kabobs  
Comes with red skin potato salad, coleslaw, roasted corn on the cob, New York-style cheesecake, sliced watermelon and iced tea or lemonade.  
(5% of your order will come with veggie burgers)

## *Fine Dining*

- Waitstaff and bartenders are **not** included in price. Please contact the Feinberg School of Medicine Catering Office on recommended waitstaff and bartenders needed for your event.
- Dinners require a 5 person minimum. You may incur additional fees if your order reflects fewer than 5 people.

All dinner selections include a choice of a salad, a vegetable, a starch, dinner rolls with butter, coffee, tea and a dessert.

### **Entrée Selections:**

Crispy Almond Chicken with Raspberry Sauce.....	<b>\$21.00 per person</b>
Mango Glazed Chicken with Tropical Salsa.....	<b>\$21.00 per person</b>
Stuffed Breast of Chicken with Spinach, Feta, and Pine Nuts.....	<b>\$23.00 per person</b>
Roasted Breast of Chicken with Lemon Caper Sauce.....	<b>\$21.00 per person</b>
Grilled Breast of Duck with Black Cherry Sauce.....	<b>\$29.00 per person</b>
Herb and Mustard Crusted Lamb Chop with Provençal Sauce.....	<b>Market Price</b>
Pan-Seared Pork Tenderloin with Merlot Wine Sauce.....	<b>\$24.00 per person</b>
Peppercorn Crusted 6 oz. Filet of Beef with Cabernet Sauce.....	<b>\$29.00 per person</b>
Pan-Seared Salmon Filet with Green Peppercorn Sauce.....	<b>\$25.00 per person</b>
Pan-Seared Halibut with Saffron Sauce.....	<b>\$31.00 per person</b>
Grilled Salmon with Bourbon Sauce.....	<b>\$25.00 per person</b>
Grilled Swordfish with Ginger Soy Glaze.....	<b>\$31.00 per person</b>

**Salad Selections (select one):**

- Insalata Roman with Romaine Lettuce, Gorgonzola Cheese, Roma Tomato tossed in a Homemade Shallot Vinaigrette
- Classic Caesar Salad with Romaine Lettuce, Herbed Croutons, Parmesan Cheese served with a Creamy Caesar Dressing
- Mixed Field Greens with Cherry Tomato Halves, Shredded Carrots and Cucumber Slices tossed in a Homemade Mustard Vinaigrette
- Arugula Salad with Parmesan Cheese served with a Sherry Vinaigrette Dressing

**Vegetable Selections (select one):**

- Sautéed Whole Baby Carrots with Herbs
- Sautéed Julienne Mixed Vegetables
- Green Beans with Tomatoes and Parmesan
- Asparagus (in season)
- Kernel Corn with Red Peppers

**Starch Selections (select one):**

- Whipped Potatoes with Chives
- Oven Roasted New Potatoes with Rosemary
- Sautéed Fingerling Potatoes
- Wild Rice Blend

**Dessert Selections (select one):**

- Chocolate Truffle Torte
- Granny Smith Caramel Apple Pie
- Raspberry Mousse Tart
- White Chocolate Mousse Cake
- Classic New York-Style Cheese Cake with Raspberry Sauce
- Fresh Baked Tiramisu

## *Dinner Buffets*

- Waitstaff and bartenders are not included in price. Please contact the Feinberg School of Medicine Catering Office on recommended wait staff and bartenders needed for your event.
- Dinners require a 5 person minimum. You may incur additional fees if your order reflects fewer than 5 people.

### **Dinner Buffet.....\$25.00 per person**

Mixed field greens with a balsamic vinaigrette, Israeli couscous salad, roasted new potato salad, chilled entrée of rosemary and black pepper-seared sirloin of beef, chilled entrée of pesto marinated chicken breast, chilled marinated asparagus spears, assorted baked rolls and butter, assorted mini French pastries and coffee service.

### **The Windy City Buffet.....\$23.00 per person**

Grilled breast of chicken with fresh basil, sun-dried tomatoes sprinkled with freshly grated parmesan cheese, vegetarian lasagna layered with fresh vegetables in a cream sauce, beef steak tomatoes, basil and fresh mozzarella salad with cracked black pepper and extra virgin olive oil, grilled vegetable salad, focaccia triangles, tiramisu and coffee service.

\* Vegetarian entrées, carving stations and other options are available. Please contact the Feinberg School of Medicine Catering Office for a full list of options.

## **Beverages**

Coffee and Tea Service.....	<b>\$2.10 per person</b>
Seattle's Best Brewed Coffee.....	<b>\$2.00 per person</b>
	<b>\$24.00 per gallon</b>
Seattle's Best Brewed Decaf Coffee.....	<b>\$2.00 per person</b>
	<b>\$24.00 per gallon</b>
Herbal Tea.....	<b>\$0.50 per person</b>
Assorted Canned Sodas.....	<b>\$1.00 per can</b>
Bottled Water 12 oz./20 oz.....	<b>\$1.00/\$1.30 each</b>
Bottled Sparkling Water..33 oz.....	<b>\$4.99 each</b>
10 oz. 100% Bottled Juice.....	<b>\$1.30 each</b>
Lemonade.....	<b>\$12.00 per gallon</b>
Iced Tea.....	<b>\$12.00 per gallon</b>
Fruit Punch.....	<b>\$12.00 per gallon</b>
Hot Chocolate.....	<b>\$15.00 per gallon</b>
Apple Cider (Seasonal).....	<b>\$16.00 per gallon</b>

\*Each gallon provides approximately 9-12 cups

## **Full Bar Service**

- Includes plasticware.
- Does not include bartenders, please contact the Feinberg School of Medicine Catering Office on recommended bartenders needed for your event.
- \$112.00 per bartender based on an event length of three hours or less. Events extending beyond the three hour minimum will incur an additional \$40 per bartender per hour.

Includes Beer, Wine, Full Range of Liquors and Assorted Non-Alcoholic Beverages.

- 1 hour - **\$7.50 per person**
- 2 hour - **\$9.50 per person**
- 3 hour - **\$11.50 per person**

## *Limited Bar Service*

- Includes plasticware.
- Does not include bartenders, please contact the Feinberg School of Medicine Catering Office on recommended bartenders needed for your event.
- \$112.00 per bartender based on an event length of three hours or less. Events extending beyond the three-hour minimum will incur an additional \$40 per bartender per hour.

Includes Beer, Wine and Assorted Non-Alcoholic Beverages.

- 1 hour - **\$5.50 per person**
- 2 hour - **\$7.50 per person**
- 3 hour - **\$9.50 per person**

## *Cash Bar Service*

- Includes plasticware.
- Does not include bartenders, please contact the Feinberg School of Medicine Catering Office on recommended bartenders needed for your event.
- \$112.00 per bartender based on an event length of three hours or less. Events extending beyond the three hour minimum will incur an additional \$40 per bartender per hour.

Includes Beer, Wine, Full Range of Liquors and Assorted Non-Alcoholic Beverages.

*We look forward to catering your next event.*

*Feinberg School of Medicine  
Catering Service  
303 East Superior  
Chicago, IL 60611*

*(312) 503-7751*

*[www.northwestern.edu/nucuisine/catering.html](http://www.northwestern.edu/nucuisine/catering.html)*