

*A*rena Food Service, Inc.

*Spring & Summer
2020*



*A*rena Food Service, Inc.

www.arenafoodservice.com | 217.698.2944 | info@arenafoodservice.com

General Information

Contact Information

Catering Sales Manager

Pam Novak

(217)698-2944 ext 304

pnovak@arenafoodservice.com

993 Clocktower Drive

Springfield, IL 62704

Ordering and Booking Timeline

We ask that an initial inquiry be placed to our catering department at least 3 weeks prior to your event to ensure efficient planning. All events are subject to availability. Once an event is booked with Arena Catering, we guarantee availability for that particular event unless otherwise specified. We ask that all menu and event arrangements be finalized at least two weeks prior to the event date. At that time, Arena will issue a confirmation letter from our accounting office outlining our final arrangements, deposit and payment terms and guarantee date.

Prices and Menu

We are happy to work with you to custom-design either individual items or an entire menu for your event. Our menu prices are based on current market conditions and are subject to change up until 60 days prior to your event date or until we issue a confirmation letter and contract. Prices do not include our customary 19% service charge on food and beverage sales or any applicable local or state taxes.

Split entrée options are available for served meals for groups of 50 or more guests. All entrée selections must be accompanied by common starch and vegetable components. Additionally, all entrée selections will be charged at the highest priced entrée chosen.

Staffing Fees and Minimum Charges

A food and beverage minimum of 25 guests is required for all events except for events utilizing a continental breakfast or a boxed luncheon. Any event under \$200 in food and beverage sales, excluding continental breakfasts or boxed luncheons, may be assessed an additional \$50.00 to cover staffing requirements. We reserve the right to assess additional labor fees based on the requirements of the event.

Guarantee Amounts

We appreciate an estimated number of attendees as soon as possible after booking. Arena will require a guarantee of the amount of guests to be served at least five business days prior to the event. Any change up from the guarantee number made within three days of the event is subject to availability as well as an additional charge of up to 25% the per person charge for those meals. The final guest count will be what we prepare for. Arena Catering does not guarantee service, food or space for any amount of guests above this amount. Arena Catering reserves the right to amend guarantee dates and charges at any time due to specific needs and commitments involved with your event.

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Deposit and Payment Terms

All events will require a deposit of 50% of the total anticipated invoice at the time of confirmation. An Additional deposit of 50% of the remaining total anticipated invoice will be due five business days prior to the event. The remainder of the invoice will be billed after the event and will be due within 10 days of completion of the event. Prior arrangements of credit can be arranged for corporate clients and repeat customers. We require full payment prior to service for all events under \$200.00. We currently accept cash, check, VISA and MASTERCARD as payment.

Under certain circumstances, Arena Food Service, Inc. will require a larger deposit or prepayment due to the commitments required by the event or past payment history. We reserve the right to change payment terms for any reason without notice.



Indicates Menu Item, as-written or with simple modifications, is Vegetarian-Friendly. Vegan-Friendly Menus are available upon request.



Indicates Menu Item, as-written or with simple modifications, is Gluten-Free Friendly. Additional pricing may apply. While we offer gluten-free menu options, we are not a gluten-free kitchen. We take precautions to avoid cross-contamination however Arena is unable to guarantee any item is completely gluten-free. For more information please contact Pam Novak, Catering Sales Manager at (217)698-2944 Ext 304

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Spring & Summer Breakfasts

All pricing includes appropriate Premium Eco-Friendly Disposable Serviceware

Breakfast Buffets

All Breakfast Buffet menus include Carafes of Fruit Juice and Freshly Brewed Regular or Decaf Coffee











South Of The Boarder Buffet

Scrambled Eggs with Chorizo Sausage and Scallions
Served with Warm Corn Tortillas, Garden Tomato Salsa,
Shredded Cheddar and Sour Cream
Spiced Roasted Potatoes with Peppers and Onions
Assorted Individual Yogurts
Fresh Fruit Salad
\$11.50 per person

Powerhouse Buffet

Fresh Fruit and Quinoa Salad
Sliced Multi-Grain Bagels with Plain and Veggie Cream Cheeses
Individual Greek Yogurts
Whole Fresh Fruit
\$10.00 per person

A la Carte Breakfast Items

-  Scrambled Egg Whites with Spinach and Tomato \$3.75 per person
-  Oatmeal or Grits with Fresh Berries, Brown Sugar & Milk \$3.00 per person
-  Broccoli & Cheddar Quiche \$4.00 per person, minimum 16
- Quiche Lorraine \$4.00 per person, minimum 16
-  Spinach, Mushroom & Feta Quiche \$4.00 per person, minimum 16
-  Loaded Breakfast Casserole \$4.00 per person, minimum 18
-  Sliced Mini Plain Bagels with Cream Cheese \$9.00 per dozen
-  Sliced Mini Cinnamon-Raisin Bagels with Cream Cheese \$9.00 per dozen
-  Sliced Mini Everything Bagels with Cream Cheese \$9.00 per dozen
-  Sliced Mini Blueberry Bagels with Cream Cheese \$9.00 per dozen
-  Assorted Donuts \$18 per dozen

Arena Food Service, Inc.

Spring & Summer Custom Lunch & Dinner Buffets



All Lunch and Dinner menus include Freshly Brewed Iced Tea and Iced Water
All pricing includes appropriate Premium Eco-Friendly Disposable Serviceware

Lunch & Dinner Buffet Pricing

















One Signature Entrée	\$17.25 per person
Two Signature Entrees	\$20.00 per person
One Signature Entrée & One Premium Entrée	\$22.00 per person
One Premium Entrée	\$19.00 per person
Two Premium Entrees	\$27.00 per person

Salads















Choose One:

  Mixed Field Greens, Baby Spinach or Chopped Romaine

Choose Mix-Ins:

-   Garlic Croutons and Parmesan Cheese
-   Garden Vegetables and Vermont White Cheddar
-   Fresh Berries, Red Onion and Goat Cheese
-   Toasted Walnuts and Vermont White Cheddar
-   Mandarin Oranges, Slivered Almonds and Scallions
-   Julienne Red Pepper, Cucumber, Carrot, Scallion and Sesame Seeds
-   Spiced Pecans, Smoked Bacon and Dried Cherries
-   Queso Blanco, Diced Tomato, Corn and Black Beans

Choose 2 Dressings:

- | | |
|---|--|
|   Buttermilk Ranch | Balsamic Vinaigrette   |
|   House Italian | French  |
|   Sweet Shallot Vinaigrette | Chile-Lime Vinaigrette   |
|  Blue Cheese | Salsa Ranch  |
|   Sweet Bacon Vinaigrette | Classic Caesar   |
|   Citrus-Soy Vinaigrette | Raspberry Vinaigrette   |

Arena Food Service, Inc.

Spring & Summer Custom Lunch & Dinner


All pricing includes Iced Tea, Iced Water and Regular or Decaf Coffee

(1) Salad, (1 or 2) Entrees, (2) Sides, (1) Bread, (1) Dessert


All pricing includes appropriate Premium Eco-Friendly Disposable Serviceware


Signature Entrees


 Grilled America's Cut Pork Chop
With Apple Butter Barbeque Sauce

Grilled Chicken Breasts 
In Spicy Peach Glaze


 Gnocchi with Spring Peas, Asparagus and
Zucchini in White Wine-Butter Sauce

Pork and Soba Noodle Stir-Fry 
With Tofu & Spring Vegetables


 Spice Grilled Chicken Breast
With Roasted Scallions and Berry Salsa


Grilled Hamburgers or Chicken Breasts 
With Buns, Cheeses & Condiments



 Honey Teriyaki Glazed Chicken
With Scallion and Sesame Seed Garnish


Marinated and Grilled Chicken Quarters 
With Grilled Apricots & White Wine
Herb Sauce


Premium Entrees


 Chipotle Chicken & Mango Kabobs
With Salsa Verde, on the side


Boneless Pork Loin Chops 
With Blackberries, Goat Cheese and
Dijon Mustard Sauce


  Grilled Summer Vegetable Spears
With Grilled Pita and Crumbled Feta
Served with Balsamic Reduction Sauce

Roasted North Atlantic Salmon 
With Blueberry-Thyme Champagne Sauce

 Marinated and Grilled Skirt Steak
Sliced and topped with Roasted Corn,
Grape Tomatoes and Herbed Boursin
Cheese

Caprese Pastry Tarts 
With Sliced Fresh Mozzarella, Basil
Leaves and Assorted Sliced Tomatoes
Drizzled with Balsamic Reduction Sauce

 Grilled Shrimp Skewer
With Caramelized Pineapple
In Spiced Tequila-Lime Sauce

Mixed Grilled Chicken and Steak Fajitas 
With Corn Tortillas, Salsa, Sour Cream,
Guacamole and Lime Wedges

Arena Food Service, Inc.

Spring & Summer Custom Lunch & Dinner Buffets

All pricing includes Iced Tea, Iced Water and Regular or Decaf Coffee
(1) Salad, (1 or 2) Entrees, (2) Sides, (1) Bread, (1) Dessert

All pricing includes appropriate Premium Eco-Friendly Disposable Serviceware

✓ Side Dishes

- | | |
|--|---|
| ☉ Citrus Glazed Carrots | Quinoa and Summer Berry Salad ☉ |
| ☉ Pesto Roasted Tomatoes with Parmesan | Sour Cream & Scallion Mashed Potatoes ☉ |
| ☉ Mexican Style Sweet Corn Off the Cob | House Made BBQ Baked Beans ☉ |
| Cheesy Corn Bake | Herb Grilled Red Potatoes ☉ |
| ☉ Creamy Cucumber Salad | Au Gratin Potatoes |
| ☉ Roasted Summer Vegetable Medley | Roasted Potato Wedges ☉ |

✓ Desserts

- Traditional Pound Cake with Macerated Berries and Whipped Cream
- Fresh Fruit Pie with Vanilla Whipped Cream
- Key Lime Pie
- ☉ Cinnamon-Apple Granola Crisp
- ☉ Honey Drizzled Grilled Fresh Fruit with Vanilla Whipped Cream
- Assorted Freshly Baked Cookies or Brownies
- Traditional Lemon Meringue Pie

Arena Food Service, Inc.

Spring & Summer Boxed Luncheon

All pricing includes Chilled Assorted Pepsi Products or Bottled Water
Sandwiches may be made on Gluten-Free Bread for \$0.50
Appropriate Condiments, Salt and Pepper, Napkin and Serviceware
(1) Sandwich or Salad, (2) Sides, (1) Dessert





Sandwiches

- ✓ Sliced Tomato and Chunky Spinach & Artichoke Cream Cheese on Everything Bagel
- Loaded Bacon, Cheddar, Scallion and Ranch Chicken Salad Slider Duo
- Traditional BLT on Sourdough
- Egg Salad with Chives on Hearty Wheat
- Buffalo Chicken Wrap with Spinach, Tomato, Cheddar Cheese and Ranch Dressing

Salads

- BBQ Chicken Breast with Corn, Black Beans, Tortilla Crisps, Romaine & Cilantro-Ranch
- ✓ Fresh Berries, Crumbled Goat Cheese and Sliced Almonds with Raspberry Vinaigrette
- Southern Fried Chicken, Shredded Cheddar, Egg, Tomato, Pecans & Honey Mustard

✓ Side Dishes

-  Fresh Fruit and Quinoa Salad
-  Fresh Cut Watermelon
-  Traditional Potato Salad
-  Creamy Cucumber Salad

Desserts ✓

- All Butter Pound Cake
- Strawberry-White Chocolate Cookie
- Triple Chocolate Cookie
- Whole Mandarin Orange

Boxed Lunch Pricing

Sandwich Boxed Luncheon	\$8.80 per person
Salad Boxed Luncheon	\$10.10 per person

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Spring & Summer Hors D'oeuvres

All pricing includes appropriate Premium Eco-Friendly Disposable Serviceware

Dips, Cheeses and Vegetables

-  **Fruit & Cheese Display** \$3.50 per person
 Gorgonzola with Fresh Cantaloupe, Double Crème Brie with Peach Compote,
 Vermont White Cheddar with Fresh Grapes and Goat Cheese with Assorted Berries
 Served with Assorted Crackers
-  **Buffalo Chicken Dip with House Made Kettle Chips** \$3.50 per person
-  **White Queso with Chorizo and House Made Tortilla Crisps** \$3.50 per person
-  **Cherry Tomato and Basil Bruschetta with Crostini** \$3.75 per person
-  **Warm Spinach & Artichoke Dip with Greek Pita Crisps** \$3.65 per person
-  **Sliced Caprese Display** \$3.75 per person
 Assorted Sliced Tomatoes, Fresh Mozzarella and Basil Leaves with Balsamic
 Reduction and Pesto Drizzle

Small Bites


- Toasted Beef Ravioli with Marinara Sauce** \$3.25 per person
-  **Buffalo Chicken Blossoms** \$3.75 per person
 Creamy Buffalo Chicken in Phyllo Dough served with Ranch Dressing, on the side
-  **Prosciutto Wrapped Asparagus** \$3.25 per person
 With Lemon and Shredded Parmesan
-  **Pea and Parmesan Risotto Balls** \$3.50 per person
 Served with Sweet Shallot Vinaigrette
-  **Patatas Bravas** \$3.00 per person
 Diced Fried Potato served with Spicy Tomato Sauce, on the side
-  **Freshly Made Focaccia with Whipped Butter & Olive Oil** \$3.25 per person
 Blackberry, Goat Cheese and Thyme or Tomato and Basil Pesto


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Spring & Summer Hors D'oeuvres

All pricing includes appropriate Premium Eco-Friendly Disposable Serviceware


Big Bites

 **Grilled Sausage, Ricotta & Onion Jam on Grilled Baguette** \$4.00 per person


 **Pan Seared Polenta Triangles** \$3.75 per person
Topped with Basil Pesto, Sun Dried Tomatoes and Shredded Parmesan

BLT Tartine \$3.75 per person
 Grilled Country Bread with Scallion Cream Cheese, Crisp Bacon, Marinated Sliced Roma Tomato and Baby Spinach


Ham and Swiss in Puff Pastry \$3.75 per person
Brushed with Butter and Herbs, Served with Parmesan-Peppercorn Dip

 **Grilled Peach & Prosciutto Flatbread with Spring Greens** \$5.00 per person

Action Stations

 **Carved BBQ** \$8.00 per person
Hickory Smoked Beef Brisket and Smoked Sausage, Carved to Order
Hinged Dinner Rolls, Apple Butter BBQ Sauce and Spicy Chipotle BBQ Sauce

 **Guacamole** \$5.50 per person
Made To Order with House Made Tortilla Crisps and Garden Tomato Salsa

 **Bananas Foster** \$6.25 per person
Made and Flambéed To Order and Served with Grilled Pound Cake

Sweet Bites

Sliced Grilled Pound Cake \$3.75 per person
With Triple Berry Compote and Vanilla Whipped Cream, on the side

Oreo Brownie Dessert Bar \$3.25 per person

Raspberry Cheesecake Egg Rolls with Chocolate Sauce \$3.25 per person

Grilled Fresh Fruit with Toasted Pecans \$3.25 per person
Drizzled with Honey and Served with Vanilla Whipped Cream

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Alcohol Services

Arena Food Service, Inc. is pleased to offer a wide range of liquor service options. We hold a full Caterer's Liquor License as well as all Dram Shop and Liability Insurances required for most event needs. We are happy to customize liquor arrangements to best fit the needs and desired level of service for your event. We carry a full range of standard and premium name brand beers, liquors, wines and Pepsi products. We are happy to accommodate most special requests. All pricing includes appropriate Premium Eco-Friendly Disposable Serviceware

Hosted Bar Service

Our expert bartenders will keep a running total of all drinks served.

Your group will be invoiced after the event.

A \$100.00 Bar Set-Up and Licensing Fee per bar applies and includes 2 hours of service.

A \$100 per hour drink minimum will apply.







Cash Bar Service

Guests purchase drinks from our expert bartenders.

A \$100.00 Bar Set-Up and Licensing Fee per bar applies and includes 2 hours of service.

A \$100 per hour drink minimum will apply.

Individual Beverage Prices

-  Soda by the Glass, \$1.00 per glass
-  Klarbrunn Bottled Water, \$2.00 each
- Domestic Bottled Beer, \$3.00 each
- Imported and Specialty Bottled Beer, \$4.00 each
-  House Wine, \$6.00 per glass
-  Mixed Drinks, House, \$6.00 each
-  Mixed Drinks, Premium, \$7.00 each and up
-  House Champagne, \$6.00 per glass

Butler Passed Beverages

Approximately 1 Server for every 50 Guests needed.

\$100 per server for first 2 hours of service. \$25 per hour per server for each hour more.

Alcohol will be charged on consumption at prices listed.

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Additional Services

Arena Catering offers a wide range of additional services that may be required for your special event. Our experienced and creative team is happy to help create the custom look you're dreaming of, just let us know how we can help!

Please consider Arena Catering for all your rental needs.

Linen Rental

Standard Sizes in Black or White

Banquet Table	\$7.00 each
90x90, 72x72 or 52x52 Square	\$7.00 each
90" Round	\$16.00 each
120" Round	\$21.00 each
Cotton Napkin	\$0.75 each

Specialty Colors and Fabrics

Arena Catering offers a wide selection of specialty color, fabrics and patterned linens to best suit the décor needs of your event. Please contact the Catering Sales Manager for Look Books, Samples and Color Charts!

Linen Skirting

Standard 13' Section, White	\$25.00
Specialty Colors and All-in One Cloths	Available

China Rental

Bar Glassware Rental

Wine Glasses	\$2.25 per person
Pilsner Glasses	\$2.00 per person
Water Goblets	\$1.00 per person
Full Bar Service with Beer in Bottles	\$4.00 per person
Wine Service with Dinner	\$1.00 per person

China and Flatware Rental

Hors D'oeuvres Reception	\$4.00 per person
2-Course Buffet Meal and Glassware	\$7.00 per person
3-Course Buffet Meal and Glassware	\$10.00 per person

All pricing subject to specific event and menu needs

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