

# Experience Eurest.

## Eurest Dining Services Welcomes You to Gateway Center

As the exclusive caterer for Gateway Center, Eurest Dining is dedicated to making your event an outstanding success by providing exemplary service and exquisite cuisine. The following pages are only *suggested* menus. Our chef, Michael Smith is a graduate of APICIUS Culinary School, Florence, Italy is available to create endless appetizing options to meet any budget or special request.

Please allow Eurest Dining to customize a menu to meet your group's individual needs. Our motto is "*from good to great!*" Let us make your event *great!*

Janel Ransdell  
General Manager  
Eurest Dining Services

# General Policy Information

## EXCLUSIVE CATERING SERVICES

All food and beverage services at Gateway Center are provided exclusively by Eurest Dining Services; therefore, we cannot allow any outside food or beverages (including all alcoholic and non-alcoholic beverages) to be brought into the facility. Menus for your event should be finalized one month prior to the event. Please note that prices and menus are subject to change at any time.

## GUARANTEES

A minimum guarantee of attendance is due 14 days prior to your event. Guarantees cannot be lowered after this date, but may be increased up to 4 business days prior to your event through a Eurest Dining representative only. Should attendance become higher than the guarantee, you will be charged for the actual event attendance.

## SERVICE CHARGE AND TAXES

A 19% service charge will be added to all food and beverage items. A 8.85% sales tax will be charged in addition, unless an Illinois State Tax Exemption letter is presented prior to the event.

## BILLING

In order to guarantee pricing a 25% minimum deposit will be required; otherwise pricing is subject to change. If pricing is not locked in, a 50% deposit would be required between 90 and 120 days prior to the event. Eurest Dining accepts corporate checks, cash, money orders, cashier's checks and credit cards; however, due to corporate policies we cannot accept personal checks. Unless other contractual arrangements have been made, Eurest Dining Services requires 100% pre-payment prior to the event.

## KITCHEN FACILITIES

The kitchen facilities can be available to food shows and select trade shows for preparation, if contractual arrangements have been made prior to the event. All contractual requirements and specifications, as well as health department policies, must be adhered to at all times. A written Eurest Dining contract is required 45 days in advance of the event.

## OVERSET POLICY

It is our policy to provide a 5% overset, not to exceed 25 additional place settings, for any event held at the Gateway Center. If extra tables and place settings are requested above the 5%, Eurest would charge a fee of \$25.00 per table.

## TABLE LINENS

Table linens are dressed appropriately for full meal functions, with standard linens and napkins. Additional colors and selections are available at an additional fee. Tables used for boxed lunches and meeting tables do not normally receive linens, but they can be ordered in advance for \$4.00 each.

## CHILDREN PRICING

Children ages 3-10 are welcome to have the adult pricing at a 50% discount. Special kids meals and pricing for served dinners are available upon request, but they must be ordered in advance.

# BREAKFAST BREAK SELECTIONS

## CONTINENTAL I

Sliced Fresh Fruit and Berries  
Assorted Bagels  
Fruit Preserves, Butter and Cream Cheese  
Assorted Juices, Regular Coffee, Decaffeinated Coffee and Hot Teas

## CONTINENTAL II

Sliced Fresh Fruit and Berries  
Assorted Muffins, Bagels, Danish and Doughnuts  
Fruit Preserves, Butter and Cream Cheese  
Assorted Juices, Regular Coffee, Decaffeinated Coffee and Hot Teas

## CONTINENTAL III

Sliced Fresh Fruit and Berries  
Assorted Muffins, Bagels and Danish  
Assorted Yogurts with Granola and Assorted Cereals  
Fruit Preserves, Butter and Cream Cheese  
Assorted Juices, Milk, Regular Coffee, Decaffeinated Coffee and Hot Teas

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

# BREAKFAST BUFFET SELECTIONS

## Eye Opener Buffet

Assorted Muffins with Butter  
Fresh Fruit and Berries  
Fresh Scrambled Eggs with Cheese  
Crisp Bacon  
Homemade Buttermilk Biscuits  
Country Sausage Gravy  
Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## Rise 'N Shine Buffet

Display of Fresh Fruits and Berries  
Assorted Muffins and Bagels  
Fruit Preserves, Butter and Flavored Cream Cheese  
Fresh Scrambled Eggs with Cheese  
Country Style Potatoes  
Crisp Bacon and Link Sausage  
Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## Grand Breakfast Buffet

Display of Fresh Fruits and Berries  
Assorted Muffins and Bagels  
Fruit Preserves, Butter and Flavored Cream Cheeses  
Fresh Scrambled Eggs with Cheese  
Country Style Potatoes  
Crisp Bacon and Sausage Patty  
French Toast with Vermont Maple Syrup  
Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **PLATED BREAKFAST SELECTIONS**

All Entrees are Served with Freshly Brewed Coffee, Orange Juice and Water

### **Early Riser**

Fresh Scrambled Eggs with Cheese  
Your Choice of Crisp Bacon or Link Sausage  
Breakfast Potatoes

### **Denver Scramble**

Denver Style Scrambled Eggs  
French Toast with Fresh Berry Compote  
Bacon or Sausage

### **Farmer's Breakfast**

Country Fried Steak  
Smothered in Homemade Gravy  
American Fried Potatoes

### **Breakfast Strata**

Egg Casserole with Your Choice of Meat & Vegetables  
American Fried Potatoes

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# A LA CARTE REFRESHMENTS AND SNACKS

## **Beverages**

Fresh Brewed Coffee and Tea  
Lemonade  
Fruit Punch  
Soft Drinks  
Bottled Water  
Bottled Juice

## **Bakery Goods**

Large Muffins  
Breakfast Bread Slices  
Bagels with Cream Cheese  
Danish  
Doughnuts  
Cookies  
Brownies  
Blondie's

## **Chef's Trays and Displays**

Fresh Fruit Display  
Imported and Domestic Cheeses  
Fresh Sliced Fruit, Cheese and Crackers  
Vegetable Crudités with Chef's Dipping Sauce  
Roasted and Grilled Vegetables with Chef's Dipping Sauce  
Chef's Assorted Pastry Table

## **Snacks**

Assorted King Size Candy Bars  
Tri-Colored Tortilla Chips and Homemade Salsa  
Chips and French Onion Dip  
Mixed Nuts  
Snack Mix  
Mixed Dried Fruit Medley  
Cashews  
Peanuts

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

# **GOURMET BOX LUNCHESES**

All Lunches Come with Chips, Fruit Cup or Small Garden Salad  
and Chef's Choice Dessert

## **Choice of Breads and Wraps**

### **Turkey & Swiss Wrap**

Smoked Turkey Breast, Swiss Cheese, Fresh Mixed Greens,  
Sliced Tomato, in a Flour Tortilla

### **Chicken Caesar Wrap**

Grilled Chicken, Romaine Lettuce, Shaved Parmesan Cheese,  
and Classic Caesar Dressing

### **Veggie Explosion**

Wood-Fired Grilled Vegetable of Red Peppers, Portobello Mushroom, Green and Golden Zucchini  
and Plum Tomatoes Drizzled with Basil Aioli and Cracked Pepper

### **Bavarian Blast**

Virginia-Style Cured Ham with Smoked Gouda Cheese Painted with Barbecue-Mustard Dressing,  
Lettuce and Tomato

### **Chicken Salad**

All White Meat Chicken Salad with Celery, Red Onion, Tarragon and Mayonnaise

### **California Grill**

Mesquite Grilled Chicken Breast with California Avocado, Plum Tomato  
and Red Leaf Lettuce

### **All American**

Top Round of Beef with Sautéed Vidalia Onion, Horseradish Cream, Oak Leaf Lettuce and Ripe  
Tomato

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **"Over The Top"**

### **LUNCH BUFFET SELECTIONS**

All Buffets are Served with Freshly Brewed Coffee, Iced Tea, and Water

#### **Salad Luncheon Family Style**

Choose Three Different Salads from our Large Selection. These salads will be served Family Style at each table and accompanied with Fresh Mini Muffins and Rolls

For Dessert each table will be provided with an Individual Whole Cake (Walnut Cream, German Chocolate, Lemon Chiffon, Carrot, Chocolate)

#### **Carved Buffet**

Your Choice Tossed Italian Garden Salad or Caesar Salad

Carved Top Round of Beef, Pork Loin, or Turkey Breast

Sautéed or Grilled Chicken Breast with Choice of Sauce

Your Choice of Vegetable

Your Choice of Starch

Assorted Cheesecakes with Berry Garnish

Rolls and Butter

#### **The Wrap Buffet**

Red Bliss Potato Salad

Fresh Fruit Salad and Garden Fresh Salad

Choose a Selection of Three Wraps from:

Ham, Beef, Turkey, Chicken, and Vegetable Wraps

Assortment of Fresh Baked Cookies and Brownies for Dessert

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **“Classic Affairs”**

### **LUNCH BUFFET SELECTIONS**

All Buffets are Served with Freshly Brewed Coffee, Iced Tea, and Water

#### **New York Deli Buffet**

Served with Fresh Garden Salad, Pasta Salad, and Potato Salad  
Thinly Sliced Roast Beef, Turkey Breast, and Ham  
Assorted Sliced Cheeses, Tomatoes, Onions, Lettuce,  
Pickles, Mustard, Mayonnaise and Assorted Breads  
Assortment of Fresh Baked Cookies and Brownies For Dessert

#### **Italian Buffet**

Your Choice Tossed Italian Garden Salad or Caesar Salad  
Homemade Italian Meat Lasagna with Red Sauce and Melted Cheeses  
Chicken Parmesan  
Tossed Shells with Fresh Herb Sauce  
Chef's Choice Vegetables  
Fresh Garlic Bread Sticks  
Assorted Miniature Desserts

#### **St. Louis Style BBQ Buffet**

Red Bliss Potato Salad, Coleslaw  
Pulled Pork BBQ  
BBQ Chicken  
BBQ Baked Beans  
Corn On The Cob  
Buns and Rolls  
Freshly Made Bread Pudding with Cinnamon Vanilla Cream

#### **Soup & Salad Buffet**

Your Choice of Three Fresh Salads from our List  
One Cream Soup and One Broth Soup  
Assortment of Fresh Baked Rolls and Butter  
Freshly Baked Bread Pudding with Cinnamon Vanilla Cream

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **“Simply Stated”**

### **LUNCH BUFFET SELECTIONS**

All Buffets are Served with Freshly Brewed Coffee, Iced Tea, and Water

#### **Heartland Buffet**

Your Choice Tossed Italian Garden Salad or Caesar Salad  
Baked Herbed Chicken or Fried Chicken (Assorted Pieces)  
Smothered Pork Chops  
Choice of Vegetables  
Choice of Starch  
Fresh Baked Rolls and Butter  
Assortment of Fresh Baked Cookies and Brownies for Dessert

#### **Asian Buffet**

Tossed Garden Salad  
Sautéed Beef, Chicken, and Shrimp  
Sautéed Asian Vegetables  
General Tso, Szechwan, and Orange Sauces  
Fortune Cookies  
Mango Rice Pudding

#### **Mexican Fiesta Buffet**

A Market Salad with Your Choice of Two Dressings,  
Black Bean Salad  
Fajita-Taco Bar  
Southwest Seasoned Beef and Chicken, Refried Beans,  
Cheddar and Monterey Jack Blended Cheeses, Shredded Lettuce,  
Diced Tomatoes, Onions, Salsa, and Guacamole  
Spanish Rice  
Jalapeno Muffins or Cornbread with Honey Butter  
Cinnamon Crisp Tortillas for Dessert

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **"Over The Top"**

### **PLATED LUNCH SELECTIONS**

All Entrées are Served with Your Choice of a Mixed Green Salad, Spinach Salad or Caesar Salad,  
and Your Choice of Two Dressings when Appropriate  
Chef's Choice of Dessert, Warm Rolls and Butter  
Freshly Brewed Coffee, Tea, and Water

**Shrimp Scampi over Angel Hair Pasta  
and Roasted Vegetables**

**Chicken with Gruyere Mushroom Sauce**  
Served with Your Choice of Starch  
and Choice of Vegetable

**Beef Bourguignon over Egg Noodles**  
and Roasted Seasonal Vegetables

**Grilled Center Cut Loin of Pork  
with Apple Mango Chutney**  
Served with Your Choice of Starch  
and Choice of Vegetable

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **"Classic Affair"**

### **PLATED LUNCH SELECTIONS**

All Entrées are Served with Your Choice of a Mixed Green Salad, Spinach Salad or Caesar Salad,  
and Your Choice of Two Dressings when Appropriate  
Chef's Choice of Dessert, Warm Rolls and Butter  
Freshly Brewed Coffee, Tea, and Water

#### **Baked Cod with Lemon Dill Butter**

Served with Your Choice of Starch  
and Choice of Vegetable

#### **Chicken with Tomato, Red Onion & Garlic Parmesan Sauce**

Served over Fettuccini  
and Choice of Vegetable

#### **Herbed Turkey Breast Medallions with Sherry Sauce**

Served with Your Choice of Starch  
and Choice of Vegetable

#### **Boneless Pork Loin Chop Stuffed with Sage Dressing**

Served with Your Choice of Starch  
and Choice of Vegetable

#### **Slow Roasted Beef Brisket with Bourbon Brown Sauce**

Served with Your Choice of Starch  
and Choice of Vegetable

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **“Simply Stated”**

### **PLATED LUNCH SELECTIONS**

All Entrées are Served with Your Choice of A Mixed Green Salad, Spinach Salad or Caesar Salad,  
and Your Choice of Two Dressings when Appropriate  
Chef's Choice of Dessert, Warm Rolls and Butter  
Freshly Brewed Coffee, Tea, and Water

#### **Baked Lemon Herb Chicken Breast**

Served with Your Choice of Starch  
and Choice of Vegetable

#### **Chicken Ala Reine Served in a Puff Pastry Bouché** and Choice of Vegetable

#### **Fresh Baked Ham with Pineapple Honey Glaze**

Served with Your Choice of Starch  
and Choice of Vegetable

#### **Hearty Meatloaf with Tomato Ragu**

Served with Your Choice of Starch  
and Choice of Vegetable

#### **Sliced Roast Beef topped with a Rich Brown Sauce**

Served with Your Choice of Starch  
and Choice of Vegetable

All Items are Subject To 19% Service Charge and 8.85% Sales Tax