

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
\$12.95 Per Person

Breakfast Strata

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

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

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

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