

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.

HORS D'OEUVRE SELECTIONS

Cold Hors d' Oeuvres

(Pricing Per 50 Pieces)

Display of Fresh Fruit & Vegetables, Assorted Cheeses and Crackers
Tuscan Bruschetta with Roma Tomatoes, Garlic and Fresh Basil
Skewered Olive, Smoked Provolone and Salami
Gorgonzola Grapes
Mini Orange Muffin with Ham and Orange Chutney
Silver Dollar Sandwiches of Honey Ham and Roasted Turkey Breast
Savory Cheesecake Spread (Blue Cheese-Crab-Jalapeno) with Crackers
Fruit Kebobs with Dipping Sauce
Crostinis with Peppered Goat Cheese Spread topped with Sautéed Shitake Mushrooms
Vegetable Puff Pizza
Coronets of Salami
Salmon Wrapped Asparagus
Shrimp Cocktail

Hot Hors d' Oeuvres

(Pricing Per 100 Pieces)

Asian Pot Stickers with Gingered Soy Glaze
German Sausage wrapped in a Puff Pastry
Sesame Chicken Satay with Peanut Sauce
Mini Assorted Quiche
Spanakopita
Grilled Chicken Quesadillas
Vegetable Eggs Rolls with a Sweet & Sour Sauce
Fried Ravioli with Marinara Sauce
Meatballs (Swedish-BBQ-Marinara)
Stuffed Mushrooms (Crab-Sausage-Cheese)
Breaded Chicken Tenders with Chef's Sauces
Chicken Wings (Buffalo-Garlic-Asian-Ranch-BBQ)
Bacon Wrapped Shrimp
Tuscany Pepper Scallops

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

SPECIALTY RECEPTION SELECTIONS

Whole Smoked Salmon Display

Garnished with Black Olives, Finely Diced Eggs,
Capers, Lemons, Red Onions and Cucumbers

Antipasto Display

An Array of Italian Meats, Cheeses and Marinated Vegetables

Whole Baked Brie with Cherries & Almonds En Croute

Served with Crostinis, Sliced French Baguette,
and Specialty Crackers

Carving Stations

(5 oz. meat per person)

Smoked Turkey Breast
Top Round of Beef
Virginia Baked Ham
Beef Tenderloin
Peppercorn NY Strip
Roasted Loin of Pork

All Carving Items are Served with Assorted Rolls (included in pricing)
and Chef's Choice Appropriate Condiments

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

SPECIALTY RECEPTION SELECTIONS

Action Stations (MAXIMUM OF 300 PEOPLE)

Pasta Station

Bowtie and Penne Pasta
Served with Red and White Sauces
Fresh Garlic Breadsticks and
Fresh Vegetables

Fajita Station

Southwestern Seasoned Beef and Chicken, Flour Tortillas,
Onions, Peppers, Cheese, Lettuce, Tomato, Salsa
Black Olives, and Sour Cream

Asian Stir Fry Station

Marinated Seasoned Beef, Chicken and Shrimp
with a choice of Asian Vegetables,
Asian Sauce Varieties and Noodles or Rice
Accompanied by Egg Rolls, Pot Stickers and Fortune Cookies

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

“Over The Top”

PLATED DINNER 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 Vegetable, Our Signature Dessert and Warm Rolls with Butter
Freshly Brewed Coffee, Iced Tea, and Water

Pan Seared Halibut with Orange Chardonnay Butter
Accompanied with Wild Rice

Stuffed Chicken Breast
Stuffed with Your Choice of Three Below
Spinach, Onion, Bacon and Cream Cheese
Shrimp, Crab, Mushrooms, and Sherry Cream
Broccoli, Cheddar, and Fresh Herbs
Chefs Choice of Starch

**Tender Medallions of Pork Tenderloin
with Brandied Mushroom Sauce and Chutney**
Accompanied with Roasted New Potatoes

Prime Rib with Cabernet Au Jus
Accompanied with Garlic Mashed Potatoes

**Beef Wellington Mushrooms Duxelles
with Port Demiglace**
Accompanied with Garlic Mashed Potatoes

**Roasted Portobello with Caramelized Onions, Gorgonzola Cheese
and Toasted Walnuts**
Accompanied with Grilled Medley of Vegetables, and Garlic Mashed Potatoes

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

“Classic Affair”

PLATED DINNER 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 Vegetable, Our Signature Dessert and Warm Rolls with Butter
Freshly Brewed Coffee, Iced Tea, and Water

Pan Seared Filet Mignon with Port Wine Demiglace
Accompanied with Whipped Baby Red Potatoes

Chicken 6 oz. Breast Parmesan
Accompanied with Angelhair Pasta

**Tender Medallions of Beef
with a Rich Brandied Mushroom Sauce**
Accompanied with Wild Rice Pilaf

Grilled Chicken Breast with Gruyere Mushroom Sauce
Accompanied with Garlic Mashed Potatoes

**Sautéed Chicken Breast
with White Wine, Capers and Lemon**
Accompanied with Fettuccine Pasta
\$17.00 Per Person

**Pan Seared Atlantic Salmon
with A Tarragon Cream Sauce**
Accompanied with Rice Pilaf

**Garlic Pork Medallions
with Sherry Mushroom Brown Sauce**
Accompanied with Rice Pilaf

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

“Simply Stated”

PLATED DINNER 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 Vegetable, Our Signature Dessert and Warm Rolls with Butter
Freshly Brewed Coffee, Iced Tea, and Water

Baked Cod with Lemon Dill Butter

Accompanied with Rice Pilaf

Sautéed Chicken Breast with Empress Sauce

Accompanied with Parslied New Potatoes

Smothered Pork Chops

Accompanied with Garlic Mashed Potatoes

Herbed Turkey Breast with Lemon Tarragon Cream Sauce

Accompanied with Garlic Mashed Potatoes

Sliced Roast Beef with Rich Brown Gravy

Accompanied with Garlic Mashed Potatoes

Chicken Cordon Blue with Supreme Sauce

Accompanied with Parslied New Potatoes

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

PLATED COMBINATION DINNER ENTREES

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 Vegetable, Our Signature Dessert and Warm Rolls with Butter
Freshly Brewed Coffee, Iced Tea, and Water

Salmon with Tarragon Cream Sauce

Medallions of Beef Tenderloin

Topped with a Port Wine Demiglace
Accompanied with Roasted Garlic Mashed Potatoes

Petite Filet Mignon with A Sautéed Chicken Breast

Topped with a Cognac Mustard Demiglace
Accompanied with Your Choice of
Garlic Mashed Potatoes or Roasted New Potatoes

Pan Seared Chicken Breast and

Grilled Lemon Garlic Shrimp

Topped with a Champagne Cream Sauce
Accompanied with a Rice Pilaf

Pork Medallions with Brandied Demiglace

Grilled Chicken with Gruyere Mushroom Sauce

Accompanied with Roasted New Potatoes

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

"Over The Top"

DINNER BUFFET SELECTIONS

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

Mid Rivers Gala

Mixed Garden Greens with Your Choice of Two Dressings
BLT Salad with Honey Mayonnaise Dressing
Grilled Chicken Breast with Choice of Sauce
Carved Rosemary Peppercorn New York Strip
Your Choice of Two Vegetable
Your Choice of One Starch
Fresh Baked Rolls with Sweet Cream Butter
Chef's Dessert Table

Hill Temptations

Classic Caesar Salad
Roma Tomato, Fresh Mozzarella Salad with A Reduced Balsamic Dressing
Capistrano Prime Rib Rubbed with a Blend of 8 Italian Spices
Chicken Piccata with Capers and Sun Dried Tomatoes
Your Choice of Two Vegetables
Your Choice of One Starch
Warm Focaccia Bread, Bread Sticks
Chef's Dessert Table

Mediterranean Delight

Mixed Garden Greens with Your Choice of Two Dressings
Roasted Herb Potato Salad with Artichokes, Plum Tomatoes
and Lemon-Olive Oil Dressing
Sautéed Chicken Breast with Choice of Sauce
Grilled Mediterranean Pork Loin Carved Tableside
Served with a Marsala Demiglace
Your Choice of One Starch
Your Choice of Two Vegetables
Fresh Baked Dinner Rolls with Sweet Cream Butter
Chef Dessert Table

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

“Classic Affair”

DINNER BUFFET SELECTIONS

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

American Buffet

Mixed Garden Greens with Your Choice of Two Dressings
Sautéed Chicken Breast with Choice of Sauce
Grilled Midwestern Pork Loin Carved Tableside
Served with Rosemary Sherry Brown Sauce
Your Choice of One Starch
Your Choice of Two Vegetables
Fresh Baked Dinner Rolls with Sweet Cream Butter
Chef Dessert Table

Gateway Buffet

Mixed Garden Greens with Your Choice of Two Dressings
Sautéed Chicken Breast with Choice of Sauce
Roasted Top Round of Beef Carved Tableside
with Natural Au Jus and Horseradish Cream Sauce
Your Choice of One Starch
Your Choice of Two Vegetables
Fresh Baked Dinner Rolls with Sweet Cream Butter
Chef's Dessert Table

Great Rivers Buffet

Garden Salad with Your Choice of Two Dressings
Penne with Artichokes and Sundried Tomato Salad
Grilled Chicken Breast with Choice of Sauce
Classic Baked Mostaccioli with Italian Sausages and Cheeses
Your Choice of Two Vegetables
Your Choice of One Starch
Fresh Baked Dinner Rolls with Sweet Cream Butter
Chef's Dessert Table

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

"Simply Stated"

DINNER BUFFET SELECTIONS

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

A Southern Affair

Mixed Garden Greens with Your Choice of Two Dressings
Baked or Fried Chicken (Assorted Pieces)
Smothered Chops with Rich Brown Sauce
Your Choice of One Starch
Your Choice of One Vegetable
Fresh Baked Dinner Rolls with Sweet Cream Butter
Chef's Dessert Table

Bamboo Cuisine Buffet

Mixed Garden Greens with Your Choice of Two Dressings
Chicken, Beef and Shrimp
Stir Fried Asian Vegetables
Three Sauces:
General Tso-Orange-Szechwan
White & Brown Rice
Lo Mien Noodles
Chef's Dessert Table

A Taste of Home

Mixed Garden Greens with Your Choice of Two Dressings
Sliced Turkey Breast with Savory Gravy
Sliced Roast Beef with A Rich Brown Gravy
Herb Stuffing
Your Choice of One Starch
Your Choice of Two Vegetables
Chef's Dessert Table

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

CHOOSE YOUR BUFFET ACCOMPANIMENTS

Sauces

Gruyere Mushroom Sauce
Pesto Cream Sauce
White Wine Herb Cream Sauce
Wild Mushroom Demiglace
Sherry Dill Sauce
Piccata Sauce
Supreme Sauce
Empress Sauce

Vegetable Selections

Green Bean Almandine
Country Style Green Beans
Roasted Vegetables
Honey Glazed Baby Carrots
California Blend
Confetti Corn

Starch Selections

Garlic Mashed Potatoes
Traditional Mashed Potatoes
Roasted Baby Red Potatoes
AuGratin Potatoes
Roasted Rosemary Yukon Gold Potatoes
Minnesota Wild Rice
Rice Pilaf
Whipped Sweet Potatoes

All items are subject to 19% service charge and 8.85% sales Tax

HOST BAR PACKAGES

Pricing Is Listed on a Per Person Basis

DRAFT BEER, WINE AND SODA PACKAGE Pricing includes: Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot and Pepsi Brand Fountain Soft Drinks

2 Hours

4 Hours

FULL (HOUSE BRAND) BAR PACKAGE Pricing includes: House Brand Mixed Drinks, Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot and Pepsi Brand Fountain Soft Drinks

2 Hours

4 Hours

FULL (PREMIUM BRAND) BAR PACKAGE Pricing includes: Premium Brand Mixed Drinks, Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot and Pepsi Brand Fountain Soft Drinks

2 Hours

4 Hours

NON-ALCOHOLIC BEVERAGE PACKAGE Pricing includes: Pepsi Brand Fountain Soft Drinks, Assorted Fruit Juices, and Perrier

2 Hours

4 Hours

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

BAR PRICING ON CONSUMPTION

Pricing Is Listed On A Per Drink or Per Unit Basis

HOST BAR

Premium Brands
House Brands
House Wine
Domestic Draft Beer
Bottled Imported Beers
Fountain Soft Drinks (Pepsi Products)

ALA CARTE HOST BAR OPTIONS

Half Barrel Domestic Beers
House Wines
(Per Bottle or Per Keg Pricing Available Upon Request)

CASH BAR

Premium Brands
House Brands
House Wine
Domestic Draft Beer
Bottled Imported Beers
Fountain Soft Drinks (Pepsi Products)

Specialty Liquors, Beer, Wine and Cordials are Available
Eurest Dining Will Make Every Effort To Accommodate
Your Special Requests

Labor Charges

All Cash Bars Must Meet A \$100 Per Hour Minimum, or
Be Subject To A \$20 Per Hour Bartender Fee.

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

ALA CARTE DESSERT MENU

Eurest Dining Invites You to Consider Ordering One of These Desserts To Enhance
Your Plated Dinner Selection

(Additional per person pricing will be added for these desserts to be served)

Dark Chocolate Dipped Strawberries

Apple, Peach, Cherry or Blueberry Cobblers

New York Style Cheesecake with Raspberry Sauce

Bread Pudding with Cinnamon Vanilla Crème Sauce

Crème Brulee Cheesecake

Carrot Cake

German Chocolate Cake

Double Layer Chocolate Cake

Walnut Crème Layer Cake

Chocolate Mousse with Fresh Berries and Cream

Chocolate Mousse In A Shortbread Shell with Berry Garnish

Dutch Apple Pie with Carmel Sauce

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