



 **Rosemont Catering**
by aramark 



Thank you for your business.
 We look forward to serving you on your next visit
 to the Donald E. Stephens Convention Center.

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Breakfast



Breakfast Bars

*All breakfasts include choice of two Juices (Orange, Apple or Cranberry) and Fresh Brewed Coffee, Decaf and Hot Tea. Buffets have a maximum 2 hour time for service based on food safety standards. Price is per person unless otherwise specified, plus 22% taxable Administrative Charge, 1% Village Fee & 10.25% Sales Tax. **Minimum of 25 people. Less than 25 people, add 5.00. All items may be presented/served individually packaged for additional costs. Attendant available, \$150 per 4 hours, per attendant.***

Continental Breakfast Bar

23.00

Croissants, Danish, Muffins, Bagels and Cream Cheese, Assorted Fruit Breads, Seasonal Sliced Fruit, Assorted Yogurt

Health Nut Breakfast Bar

25.00

Cranberry, Zucchini Carrot and Pumpkin Whole Grain Muffins, Seasonal Sliced Fruit, Steel Cut Oatmeal, Greek Yogurt served with Blueberries, Dried Cranberries, Brown Sugar, House--Made Granola, Freshly Blended Smoothies

- Mango -- Almonds, Spinach and Cranberry Juice
- Blueberry -- Greek Yogurt and Almond Milk
- Strawberry Banana -- Greek Yogurt and Skim Milk

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Breakfast Plated

All selections include Freshly Brewed Coffee, Decaf, Hot Tea, Assorted Fruit Juice, Breakfast Pastries, Biscuits. Price is per person unless otherwise specified, plus 22% taxable Administrative Charge, 1% Village Fee & 10.25% Sales Tax. **Minimum of 25 people. Less than 25 people, add 5.00. Attendant available, \$150 per 4 hours, per attendant**

Scrambled Eggs*	31.00
Applewood Smoked Bacon, Breakfast Potatoes, Seasonal Sliced Fruit	
Baked French Toast	32.00
Maple Syrup, Applewood Smoked Bacon or Pork Sausage, Seasonal Sliced Fruit	
Tomato & Feta Frittata	32.00
Sweet Potato, Seasonal Sliced Fruit	

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Breakfast Buffet

All breakfasts include choice of two Juices (Orange, Apple or Cranberry) and Fresh Brewed Coffee, Decaf and Hot Tea, Breakfast Pastries, Biscuit, Seasonal Sliced Fruit, Yogurt, Granola, Bananas. Buffets have a maximum 2 hour time for service based on food safety standards. Price is per person unless otherwise specified, plus 22% taxable *Administrative Charge, 1% Village Fee & 10.25% Sales Tax.

Minimum of 25 people. Less than 25 people, add 5.00. All items may be presented/served individually packaged for additional costs. Attendant available, \$150 per 4 hours, per attendant.

Traditional*

Scrambled Eggs, Applewood Smoked Bacon, Sausage, Roasted Breakfast Potatoes

35.00

The Eye Opener*

Scrambled Eggs, Pork Sausage or Applewood Bacon, Warm Biscuits and Country Style Sausage Gravy, Hash Browns.

35.00

chef stations

250.00 per Chef per 4 hours, 50.00 each additional hour

Omelet Station*

Build Your Own Omelet: Ham, Bacon, Peppers, Onions, Mushrooms, Spinach, Tomato, Cheddar, Pepper Jack, Feta

17.50

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Breakfast a la Carte Enhancements

Price is per person unless otherwise specified, plus 22% taxable Administrative Charge, 1% Village Fee and 10.25% Sales Tax. Minimum of 25 people. All Items may be presented/served individually packaged for additional costs. Attendant available, \$150 per 4 hours, per attendant.

Steel Cut Oatmeal	8.00
Blueberries, Dried Cranberries, Brown Sugar, Honey, House--Made Granola, Slivered Almonds,	
Individual Cereals	48.00 Per Dozen (Minimum Order 1 Dozen)
2% and Skim Milk	
Assorted Individual Yogurts	5.00 Each
Greek Yogurt	6.50 Each
Blueberries, Dried Cranberries, Brown Sugar, Honey, House Made Granola, Slivered Almonds	
Assorted Bagels	48.00 Per dozen
Cream Cheese, Butter, Preserves	
Assorted Muffins	48.00 Per Dozen
Blueberry, Cranberry Orange, Apple Cinnamon, Banana Nut	
Assorted Danish	48.00 Per Dozen
Vanilla Hazelnut, Apple and Raspberry	
Breakfast Burrito	90.00 Per Dozen
Scrambled Eggs, Chorizo, Cheddar Cheese, Roasted Green Chiles	
Croissant Sandwich	80.00 Per Dozen
Pork Sausage, Scrambled Eggs, Pepper Jack Cheese	
Protein Box	155.00 Per Dozen
Hard-Boiled Eggs, Bacon Strips, Smoked Gouda	

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Beverages

Price is per person unless otherwise specified, plus 22% taxable Administrative Charge, 1% Village Fee & 10.25% Sales Tax.
Attendant available, \$150 per 4 hours per attendant.

beverages

Fresh Brewed	74.00 Per Gallon
Coffee, Decaf, Iced Coffee, Hot Tea, Hot Chocolate	
Refresh	65.00 Per Gallon
Lemonade, Iced Tea, Fruit Punch, Arnold Palmer	
Fruit Juices	65.00 Per Gallon
Keurig K-Cup Machine	50.00 Per Day, 3.50 Per Capsule
Includes Water, Creamers, Sweeteners, Stirrers, Cups	
Keurig Rivo K-Cup Cappuccino/Latte Machine	50.00 Per Day, 4.25 Per Capsule
Includes Water, Milk, Sweeteners, Stirrers, Cups	
Nespresso Machine	50.00 Per Day, 3.75 Per Capsule
Includes Water, Milk, Sweeteners, Stirrers, Cups	
Breville Countertop Espresso/Cappuccino Machine	350.00 Per Day
Includes Espresso Beans, Milk, Sweeteners, Stirrers, Cups. Attendant \$150 per 4 hours, \$50 each additional hour. Includes the first 25 Beverages. \$5 each additional beverage. Includes 1 bottle of Vanilla & 1 bottle Caramel Syrup. Additional syrups are available. Fees apply.	

a la carte Beverages

Assorted Soda	4.00
Bottled Water	4.00
Bottled Fruit Juice	4.75

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Lunch



Lunch Plated

All selections served with Salad and Dessert, Assorted Rolls and Butter, Water, Fresh Brewed Coffee, Decaf and Hot Tea. Price is per person unless otherwise specified, plus 22% taxable Administrative Charge, 1% Village Fee & 10.25% Sales Tax.

entrees*

<p>Grilled Petite Filet Mignon Balsamic Demi, Haricot Verts, Oven Roasted Tomato, Gruyere Garlic Smashed Yukon Potatoes</p>	<p>100.00</p>	<p>Grilled Chicken Breast Spinach Mushroom Ravioli, Vegetable Melange, Creamy Smoked Bacon English Pea Sauce</p>	<p>52.00</p>
<p>Citrus Chili Braised Short Rib Warm Roasted Tomato Salsa, Charred Asparagus, Rosemary Roasted Potatoes</p>	<p>75.00</p>	<p>Chicken Saltimbocca Prosciutto, Provolone, Sage Cream, Haricot Verts Roasted Garlic Herb Yukon Potatoes</p>	<p>55.00</p>
<p>Petite Bistro Steak Chimichurri, Blistered Seasonal Vegetables, Garlic Fingerling Potatoes</p>	<p>56.00</p>	<p>Grilled Citrus Chicken Breast Sautéed Green Beans, Boursin Whipped Potatoes Lemon-Garlic Cream</p>	<p>52.00</p>
<p>Scallion Crusted Chicken Breast Dijon Cream, Herbed Tomato Rice, Charred Asparagus</p>	<p>52.00</p>	<p>Pan Roasted Chicken Breast Sautéed Broccolini, Orzo Gruyere and Caramelized Onion, Roasted Red Pepper Cream Sauce</p>	<p>52.00</p>
<p>Bourbon Glazed Grilled Chicken Roasted Garlic Yukon Gold Potato Puree, Sautéed Green Beans, Fried Onions</p>	<p>52.00</p>	<p>Seared Mahi Mahi Heirloom Black Rice Edamame, Charred Asparagus Blistered Tomatoes, Warm Roasted Tomato Salsa</p>	<p>90.00</p>

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salads

Please select a salad to accompany your entrée.

Jicama and Mandarin Orange

Greens, Carrot, Dried Cranberry

Greens

English Cucumbers, Grape Tomato, Watermelon Radish, Carrot

House Salad

Greens, Grape Tomato, Sliced Cucumber, Red Onion

Fried Chickpeas and English Cucumber

Mixed Greens, Grape Tomato, Bell Pepper and Herbs

Arugula

Mixed Greens, Grapefruit, Parmesan, Grape Tomato

Baby Spinach

Mixed Greens, Hearts of Palms, Roasted Red Pepper, Goat Cheese

entree salads

Chilled Sliced Beef Tenderloin*

55.00

Boston Butterhead, Red Oak Lettuce, Heirloom Cherry Tomato, Red Onion, Haricot Verts, Croutons, Blue Cheese Dressing

Sliced Grilled Chicken

45.00

Mixed Greens, Red Grapes, Dried Cranberries, Sunflower Seeds Goat Cheese, Lemon Vinaigrette

Grilled Shrimp

50.00

Romaine, Radicchio, Jicama, Diced Mango, Red Onion, Yellow, Red Grape Tomatoes, Queso Fresco, Avocado Dressing

Substitute Tofu to Any Salad to Make Vegetarian

45.00

desserts

Please select a dessert to accompany your entrée or entrée salad. Price is per person unless otherwise specified.

Chocolate Peanut Butter

Chocolate Mousse, Peanut Butter Cream, Chocolate Flourless Cake, Milk Chocolate Glaze

Peach Vanilla

Vanilla Mousse, Peach Compote, Vanilla Financier, Vanilla Bean Glaze

Cherry Cheesecake

Cream Cheese Mousse, Cherry Cremeux, Graham Cracker Financier

Coffee Caramel

Coffee Caramel Mousse, Chocolate Cremeux, Caramel Glaze

Chocolate Vanilla

Chocolate Mousse, Vanilla Cremeux, Chocolate Flourless Cake, Milk Chocolate Glaze

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Themed Lunches

All selections include Fresh Brewed Coffee, Decaf and Hot Tea. Lunches have a maximum 2 hour time for service based on food safety standards. Price is per person unless otherwise specified, plus 22% taxable Administrative Charge, 1% Village Fee & 10.25% Sales Tax. **Minimum of 25 people. Less than 25 people, add 5.00. All items may be presented/served individually packaged for additional costs. Attendant available, \$150 per 4 hours per attendant.**

Deli Buffet

43.00

Assorted Market Fresh Deli Meats and Cheeses:
Turkey, Ham, Roast Beef*, American,
Swiss, Provolone
Crisp Lettuce
Mayonnaise
Mustard

Tomato
Pickles
Breads and Rolls

Please select two sides:
Roasted Vegetable Salad,
House Salad, Mustard Potato Salad, Pasta
Salad, Quinoa Salad, Whole Fruit
Assorted Fresh Baked Cookies and Brownies

Taste of Little Italy

46.00

Crisp Romaine, Grated Parmesan
Focaccia Croutons, Caesar Dressing
Penne Pasta with Bolognese
Bow Tie Pasta Primavera,
Seasonal Vegetables, Pesto Sauce

Grated Parmesan,
Broccolini

Rolls and Butter
Cannoli

BBQ

51.00

Smoke House Chopped Salad, Corn,
Black Beans, Pico de Gallo, Cucumber,
Monterey Jack Cheese, Ranch

Black Bean Burgers
Seasonal Cobbler

BBQ Grilled Chicken Breast

Texas Pit Beans

Creamy Smoked Gouda
Mac and Cheese

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Themed Lunches

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Mama Mia! Pizza

Cheese, Pepperoni, Sausage, Vegetable Pizzas – Thin or Deep Dish.	Tortellini with Tomato Basil Cream Caesar Salad	Cannoli	38.00
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Bistro

Potato Leek Soup	Seared Chicken Breast with Tarragon Cream Sauce	Fruit Tartlets	45.00
Mixed Green Salad, Tomato, Cucumber, Carrot	Roasted Gold Potatoes, Rosemary and Parmesan Salt		
Balsamic Vinaigrette	Haricot Verts		
	Rolls and Butter		

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Themed Lunches

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Tuscan Days

Caesar Salad, Shaved Parmesan

Chicken Saltimbocca, Prosciutto, Provolone with Sage Cream

Tuscan Style Vegetables

42.00

Tuscan White Bean Soup

Gemelli Pasta, Garlic, Olive Oil, Grape Tomato and Basil

Tomato Focaccia

Tiramisu

Windy City

House Salad, Italian Vinaigrette

Italian Beef Sandwiches, Sweet Peppers, Giardiniera

Mustard, Ketchup, Tomato, Lettuce

42.00

Cole Slaw

Maxwell St. Polish Sausages

Buns and Rolls

House Made Pub Chips

Beyond Burger

Chocolate Cake

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Box Lunches

Price is per person unless otherwise specified, plus 22% taxable Administrative Charge, 1% Village Fee & 10.25% Sales Tax.
Minimum of 15 people per selection. Less than 15 people, add 5.00. Please limit your selections at 2-3 options.

Grilled Seasonal Vegetable Wrap	24.00	salads	
Hummus in Spinach Tortilla			
BLTA	25.00	Classic Caesar Salad	20.00
Applewood Bacon, Lettuce, Tomato, Avocado Spread, on Ciabatta		Romaine, Shredded Parmesan, Croutons, Red Onion, Tomato, Caesar Dressing	
Grilled Chicken Breast	23.00	Mediterranean Salad	21.00
Sliced Mozzarella, Lettuce, Tomato on Ciabatta		Romaine, Feta, Kalamata Olives, Sun-Dried Tomato, Artichoke Hearts, Balsamic Vinaigrette	
Oven Roasted Turkey	23.00	Cobb Salad	24.00
Provolone Cheese, Roasted Red Peppers, Mixed Greens, Tomato on Seven Grain Roll		Romaine, Applewood Bacon, Tomato, Chopped Eggs, Cucumber, Blue Cheese Crumbles, Blue Cheese Dressing	
Oven Roasted Beef	23.00	Add Sliced Grilled Chicken	6.00
Caramelized Onions, Cheddar, Lettuce on Ciabatta			
Ham And Smoked Gouda	22.00		
Lettuce, Tomato, Pickles on French Bread			
Caprese	25.00		
Sliced Tomato, Fresh Mozzarella with Pesto Balsamic Vinaigrette on Focaccia			
<i>Choice of Sandwich includes Individual Bags Potato Chips and Cookie</i>			
<i>Includes Mayonnaise, Dijon Mustard, Dressing Packets</i>			

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Breaks



Specialty Breaks

Price is per person unless otherwise specified, plus 22% taxable Administrative Charge, 1% Village Fee and 10.25% Sales Tax
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Mediterranean

Traditional Hummus, Red Pepper Hummus, Toasted Pita, Spinach Feta Artichoke Dip, Tzatziki

13.00

South of the Border

Roasted Tomato Salsa, Guacamole, Pico de Gallo, Tortilla Chips

11.00

Cupcake Break

Assorted Cupcakes

11.00 (Estimated 2 Pieces Per Person)

freshly blended smoothies

PER QUART- 2 quart minimum order per smoothie. Priced per quart.

Mango

Almonds, Spinach and Cranberry Juice

18.00

Strawberry Banana

Greek Yogurt and Skim Milk

19.00

Blueberry

Greek Yogurt and Almond Milk

18.00

hydration station

Priced per 2 Gallons, 2 Gallon Minimum per Infused Water

Cucumber

80.00

Strawberry

80.00

Cantaloupe Lime

80.00

Mango Ginger

95.00

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A la Carte Snacks

Price is per person unless otherwise specified plus 22% taxable Administrative Charge, 1% Village Fee & 10.25%

Sales Tax

Minimum counts may apply. All items may be presented/served individually packaged for additional costs. Attendant available, \$150 per 4 hours per attendant.

House-Made Potato Chips + dips	9.00	Assorted Granola Bars	4.75
With choice of French Onion Dip, Red Pepper Buttermilk or Sriracha Ranch		Individual Bags of Snacks, Potato Chips Pretzels or Trail Mix	4.25
Assorted Ice Cream Novelties	5.50		
Haagen Dazs Ice Cream Bars	8.25	Assorted Cookies	50.00 Per Dozen
Seasonal Fresh Fruit	11.00	Chocolate Brownies	55.00 Per Dozen
Pineapple, Melons, and Berries		Toffee Crunch Blondies	55.00 Per Dozen

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Dinner



Dinner Plated

All selections served with Salad and Dessert, Assorted Rolls and Butter, Water, Fresh Brewed Coffee, Decaf and Hot Tea. Price is per person unless otherwise specified, plus 22% taxable Administrative Charge, 1% Village Fee & 10.25% Sales Tax.

entrees

Angus Beef Tenderloin Filet Glazed Shallots, Pinot Noir Demi, Tri-Color Bell Pepper Pearled Cous Cous, Sauteed Zucchini, Carrot and Tomato	125.00	Scallion Crusted Artic Char Dijon Cream, Herbed Tomato Rice, Charred Asparagus	90.00
Braised Beef Short Rib Cabernet Demi, Roasted Baby Carrots, Horseradish Whipped Potato	95.00	Agave Glazed Salmon Poblano Cream Sauce, Charred Asparagus, Roasted Garlic Oregano Potato Cake	90.00
Chicken Saltimbocca Prosciutto, Provolone, Sage Cream, Haricot Verts Roasted Tomato Fennel Risotto Cake	70.00	Mahi Mahi Fresh Herbs, Citrus, Haricot Verts, Baby Carrot, Garlic and Fingerling Potatoes	85.00
Herb Chardonnay Braised Chicken Breast Dijon Roasted Yukon Potatoes with Caramelized Onion, Roasted Root Vegetables, Braising Liquid Reduction, Blistered Cherry Tomatoes	65.00	Tempura Cauliflower Steak Charred Asparagus, Cilantro Lime Rice, Sweet Chilli Sauce	55.00
Seared Herb Chicken Breast Ricotta Gnocchi, Grilled Vegetables, White Wine Sauce	65.00	Sweet Potato Lentil Cake Vegetable Napoleon, Roasted Red Pepper Cream Sauce, Herb Goat Cheese Crumble	55.00
Roasted Parmesan Chicken Breast Rosemary Lemon Roasted Yukon Gold Potatoes, Charred Asparagus, Artichoke Sauce	65.00	Eggplant Parmesan Wild Mushroom Ravioli, Fried Basil, Pomodoro Sauce	55.00
		Mushroom Bourguignon Porcini, Portobello and Shitake Mushrooms, Roasted Garlic Smashed Yukon Gold Potatoes	55.00

dual entrees

Filet Mignon & Garlic Herb Chicken Breast Glazed Shallots, Brandy Peppercorn Demi-Glaze, Provençal Ratatouille, Roasted Fingerling Potatoes	125.00
Crab Cake Stuffed Shrimp & Grilled Chicken Breast Tarragon-Lobster Bisque, Charred Asparagus, Boursin Yukon Gold Mashed Potatoes	115.00

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salads

Jicama and Mandarin Orange

Greens, Carrot, Dried Cranberry

Greens Blend

English Cucumbers, Grape Tomato, Watermelon Radish, Carrot

House Salad

Greens, Grape Tomato, Sliced Cucumber, Red Onion

Fried Chickpeas and English Cucumber

Mixed Greens, Grape Tomato, Bell Pepper and Herbs

Arugula

Mixed Greens, Grapefruit, Parmesan, Grape Tomato

Baby Spinach

Mixed Greens, Hearts of Palms, Roasted Red Pepper, Goat Cheese

desserts

Manjari

Dark Chocolate Mousse, Chocolate Cremeux, Chocolate Flourless Cake, Chocolate Caramel Ganache

Tiramisu

Mascarpone Mousse, Coffee Cremeux, Espresso Soaked Chocolate Flourless Cake

Cherry Cheesecake

Cream Cheese Mousse, Cherry Cremeux, Graham Cracker Financier

Coconut Lime Tart

Coconut Mousseline, Key Lime Curd, Meringue Coconut

Frasier

Vanilla Mousseline, Banana Cake, Strawberries, Passion Fruit Curd

Coffee Caramel

Coffee Caramel Mousse, Vanilla Cremeux, Chocolate Flourless Cake, Milk Chocolate Glaze

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Themed Dinners

All selections include Fresh Brewed Coffee, Decaf and Hot Tea. Dinners have a maximum 2 hour time for service based on food safety standards. Price is per person unless otherwise specified, plus 22% taxable Administrative Charge, 1% Village Fee & 10.25% Sales Tax. **Minimum of 25 people. Less than 25 people, add 5.00**

All items may be presented/served individually packaged for additional costs. Attendant available, \$150 per 4 hours per attendant.

Taste of Little Italy

Crisp Romaine, Grated Parmesan, Focaccia Croutons, Caesar Dressing

Penne Pasta with Bolognese

Bow Tie Pasta Primavera,

Seasonal Vegetables, Pesto Sauce

Grated Parmesan,

Broccolini

Rolls and Butter

Cannoli

53.00

BBQ

Smoke-House Chopped Salad, Corn, Black Beans, Pico de Gallo, Cucumber Monterey Jack Cheese and Ranch

House-Smoked Beef Brisket

Texas Pit Beans

Creamy Smoked Gouda Mac and Cheese

Beyond Burgers

Seasonal Cobbler

58.00

Mediterranean

House Salad
Choice of Dressings;
Balsamic Vinaigrette,

Seared Chicken Breast, Yellow and Red Tomato, Goat Cheese and Herbs

Penne with Roasted Bell Peppers, Sweet Peas and Herbs

Yellow Squash, Asparagus, Tomato and Portobello Mushrooms with Sherry Vinaigrette

Triple Chocolate Brownie

55.00



Themed Dinners

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Midwest

64.00

House Salad
Ranch Dressing

Steamed Broccoli, Citrus Zest

Grilled Sirloin Steak, Mushrooms,
Onions, Pinot Noir Reduction

Rolls and Butter

Cavatappi Pasta with Basil Pesto,
Grape Tomato

Carrot Cake

Cowboy Grill

59.00

Roasted Corn Panzanella Salad
Italian Bread, Corn, Onions, Herbs

Fire Roasted Vegetables

Roasted Potatoes, Caramelized
Onions and Chives

BBQ Chicken Breast

Texas-Style Baked Beans

Rolls and Butter

Gourmet Dessert Bars

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Receptions



Hors D'oeuvres

50 pieces per selection. Price plus 22% taxable Administrative Charge, 1% Village Fee & 10.25% Sales Tax. For requesting passed hors d'oeuvres an additional fee of \$150 per wait staff per 100 guests will apply. For stationed hors d'oeuvres, attendant available \$150 per 4 hours per attendant.

cold hors d'oeuvres

Peppered Beef Steak Toasted Baguette, Horseradish Sauce	250.00
Thai Ginger Chicken Salad Tartlet Lime, Chili, Cilantro	225.00
Herb Hummus Phyllo Tart	175.00
Smoked Salmon Bruschetta Capers, Red Onion	205.00
Cilantro Pineapple Shrimp Skewers Sweet Cilantro Citrus Glaze	240.00
Scallop Ceviche Avocado Puree, Toasted Pastry Cup	225.00
Shrimp Canape Cucumber, Dill Butter	225.00
California and Vegetable Rolls Cucumber, Crab, Avocado	200.00
Tapas Skewer Peruvian Peppers, Olive, Sundried Tomato, Fontina Cheese	140.00
Tomato, Basil, Kalamata Olive Tartlet	140.00
Seared Tuna Tartlet Pickled Daikon and Carrot, Micro Greens	300.00
Toy Box Tomato Buffalo Mozzarella, Fried Basil, Garlic Crostini	195.00

hot hors d'oeuvres

Margherita Flat Bread Mozzarella, Tomato, Basil	215.00
Lump Crab Cake Lemon Aioli	420.00
Brazilian Steak Skewer* Lime, Chipotle, Poblano Pepper, Bell Pepper	250.00
Beef Empanada Chimichurri	260.00
Caribbean Risotto Cake	210.00
BBQ Pork Bao Bun Steamed Sweet Bun, Pork Char Siu	295.00
Meatloaf Lollipops BBQ Ketchup	250.00
Mini Pork Belly Tacos	265.00
Buffalo Chicken Springroll	190.00
Crab Bouchée Herb Aioli	290.00
Artichoke Heart Beignet Herbed Cream Cheese, Parmesan Cheese, Creole Dipping Sauce	240.00
Eggplant Crisp Mozzarella, Oven Dried Tomato, Oregano	195.00
Vegetable Spring Rolls Sweet Chilli Sauce	195.00
Black Pepper Bacon Brussel Sprouts Honey, Balsamic Vinegar, Applewood Bacon	345.00
Vegan Jackfruit Cake	290.00

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Slider

50 Pieces per Order. Price is per person unless otherwise specified, plus 22% taxable Administrative Charge, 1% Village Fee and 10.25% Sales Tax. **All items may be presented/served individually packaged for additional costs. Attendant available, \$150 per 4 hours per attendant.**

Cheeseburger

Grilled Onions, Cheese

250.00

Pulled Pork

Pickle, Red Onion, Hawaiian Bun

320.00

Cuban

Pork Loin, Ham, Provolone, Pickle, Mustard, Mini French Roll

330.00

Buffalo Chicken

Blue Cheese, Red Onion, Mini French Roll

270.00

Crab Cake

Cajun Aioli, Mixed Greens

500.00

Portobello Mushroom

Mozzarella Cheese, Tomato Balsamic Chutney

300.00

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Stations

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Minimum of 25 people. Attendant available, \$150 per 4 hours per attendant.

reception stations

Pasta Bar

Chef Attended: \$250 per 4 hours, \$50 each additional hour.

17.00

Penne and Tortellini Pasta

Alfredo, Pesto and Tomato Basil Sauce

Red and Yellow Peppers, Mushrooms, Scallions, Sun Dried Tomatoes, Tomatoes, Broccoli, Rock Shrimp, Italian Sausage, Parmesan

Crab Cake Station

25.00

Pico de Gallo, Tarragon Aioli, Horseradish Cocktail, Lemon and Limes (2 per person)

Mac N Cheese

15.00

Variety of Pasta with Garlic Shrimp, Grilled Chicken, Short Rib, Pulled Pork, Caramelized Onions, Roasted Red Peppers, Mushrooms, Marinara, Giardiniera

Mashed Potato

12.00

Sour Cream, Bacon, Chives, Cheddar Cheese, Guacamole, Pico de Gallo

Melt Station

23.00

Patty Melt

-Angus Beef, Caramelized Onion, Swiss Cheese, Marble Rye Bread

Cubano

-Smoked Pork Loin, Country Ham, Gruyere Cheese, Dijon Mustard, Dill Pickles, Cuban Bread

Short Rib

-Braised Short Rib, Caramelized Onions, Havarti Cheese, Smoked Horseradish Garlic Aioli, Sourdough Bread

Veggie

-Roasted Garlic Hummus, Sauteed Bell Peppers, Red Onion, Feta, Sliced Tomato, Cilantro, Balsamic Reduction, 7-Grain Bread



Stations

Price is per person unless otherwise specified, plus 22% taxable Administrative Charge, 1% Village Fee and 10.25% Sales Tax. **All items may be presented/served individually packaged for additional costs.**
Minimum of 25 people.

chef carving stations

Served with Assorted Dinner Rolls. Chef Attended: \$250 per 4 hours, \$50 each additional hour.

Baked Ham	375.00
Whole Grain and Dijon Mustards (estimated 35 – 40 portions)	
Roasted Herb Turkey	365.00
Pan Gravy, Whole Grain and Dijon Mustard (estimated 18-20 portions)	
Top Round	575.00
Au Jus, Peppercorn Demi, Horseradish Cream (estimated 40 – 50 portions)	

late night stations

Attendant required, \$150 per 4 hours per attendant.

Mini Italian Beef Station	12.00
Peppers and Onions, Giardiniera, Mozzarella, French Bread	
Chicago Style Hot Dog	7.50
Relish, Onion, Tomato, Sport Peppers, Mustard, Celery Salt, Pickles NO KETCHUP	
Pizza Station	55.00 Deep Dish 45.00 Thin Crust
Cheese, Sausage, Pepperoni	

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Enhancements

Price is per person unless otherwise specified, plus 22% taxable Administrative Charge, 1% Village Fee & 10.25% Sales Tax. Minimum of 25 people. All items may be presented/served individually packaged for additional costs. Attendant available, \$150 per 4 hours per attendant.

Antipasto Board

Imported Cured Meats and Cheeses, Grilled Vegetables, Assorted Olives, Marinated Artichokes Artisan Breads

16.00

Gourmet Cheese Board

Imported Cheeses, Dried Fruit, Almonds, Breads and Crackers

11.00

Crudites

Assorted Fresh Garden Vegetables with choice of Creamy Avocado Buttermilk or Sriracha Ranch

10.00

Chilled Jumbo Shrimp

Horseradish Cocktail, Lemon and Limes

16.00

Hummus Display

Lemon Garlic, Red Pepper, Cilantro Jalapeno, Pita Chips

10.00

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Beverages

Refreshments

beverages

Assorted Soft Drinks, Water, Juices

Pepsi, Diet Pepsi, Sierra Mist, Aquafina, Orange, Cranberry, Soda, Tonic, Ginger Ale

spirits

House

Tito's Handmade Vodka, Tanqueray Gin, Captain Morgan's Spiced Rum, Sauza Tequila, Jack Daniels Whiskey, Crown Royal Whiskey, Johnny Walker Red Scotch, Bacardi Rum

Premium

Grey Goose Vodka, Hendricks Gin, Bacardi "Maestro" Rum, Patron Silver Tequila, Maker's Mark Bourbon, Jameson Irish Whiskey, Johnny Walker Black Scotch

wine

House

Canyon Road: Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, Riondo Prosecco

Premium

Chateau Ste. Michelle Riesling, Whitehaven Sauvignon Blanc, William Hill Chardonnay, Ecco Domani Pinot Grigio, MacMurray Ranch Pinot Noir, Santa Rita Cabernet Sauvignon, Robert Mondavi Special Selection Merlot, La Marca Prosecco, Domaine Chandon Brut

beer

Domestic

Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, Michelob Ultra, Coors Light

Imported

Stella Artois, Corona, Corona Light, Heineken, Heineken 0.0, Amstel Light

Craft Beer/Cider

Half Acre, Lagunitas, Blue Moon, Revolution, Two Brothers, Goose Island, Cidre by Stella Artois, Virtue Cider



Hosted Bar

Price is per person unless otherwise specified, plus 22% taxable *Administrative Charge, 1% Village Fee & 10.25% Sales Tax. Bartender \$225 per 4 hours, \$35 each additional hour.

hosted bar package

	HOUSE	PREMIUM	BEER, WINE, SODA
1 HR	21.00	24.00	15.00
2 HR	30.00	35.00	21.00
3 HR	36.00	41.00	26.00
4 HR	39.00	45.00	30.00
5 HR	42.00	48.00	33.00

consumption or cash

	CONSUMPTION	CASH		CONSUMPTION	CASH
House Spirits	10.00	11.00	Wine by Glass	10.0	11.00
Domestic Beer	8.00	9.00	Assorted Soft Drinks	4.00	5.00
Imported Beer	9.00	10.00	Bottled Water	4.00	5.00
Non-Alcoholic Beer	8.00	9.00	Bottled Juices	4.75	5.00
Craft Beer	8.00	M/V	Premium Spirit	13.00	14.00



Wine List

dry sparkling wine

J Roget NV, California	44.00
Domaine Chandon Blanc De Noirs NV, California	61.00
Domaine Chandon Brut Rose NV, California	61.00
Moet & Chandon Brut NV, Champagne, France	110.00

white wine

Ruffino Pinot Grigio Delle Venezie, IGT	39.00
Ecco Domani Pinot Grigio Delle Venezie, Italy	40.00
Kung Fu Girl Riesling Washington State	47.00
Whitehaven Sauvignon Blanc Marlborough, NZ	43.00
Kim Crawford Sauvignon Blanc Marlborough, NZ	53.00

dry medium intensity white wine

Tom Gore Chardonnay California	40.00
William Hill Chardonnay Central Coast, CA	52.00
Canyon Road Chardonnay California	33.00
La Crema Chardonnay Monterey, CA	58.00
Federalist Chardonnay Sonoma County, CA	58.00
Kendall Jackson Vintner's Reserve Chardonnay California	55.00



Wine List

dry light intensity red wine

Beaulieu Vineyard "BV" Pinot Noir California	41.00
Mark West Pinot Noir California	47.00
Kendall-Jackson "Reserve" Pinot Noir California	61.00
Canyon Road Merlot California	33.00
Dreaming Tree Crush Red Blend California	43.00

dry full intensity red wine

Federalist Cabernet Sauvignon Lodi, CA	58.00
Franciscan Oakville Estate Cabernet Sauvignon Napa Valley, California	77.00
Chimney Rock Cabernet Sauvignon Stags Leap District, CA	91.00

dry medium intensity red wine

Macmurray Ranch Pinor Noir Sonama Valley, California	55.00
Canyon Road Cabernet Sauvignon California	33.00
Apothic, Red Blend California	42.00
Mt. Veeder Reserve Red Blend California	138.00
Federalist Red Blend North Coast, CA	58.00
Kendall Jackson Vintner's Reserve California	49.00
Dreaming Tree Cabernet Sauvignon California	47.00
Diseno Malbec Argentina	53.00
The Prisoner Red Blend Napa Valley, CA	138.00
Penfold's "Koonunga Hill" Shiraz Australia	43.00

** Rosemont catering personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests. A \$225.00 per bartender. Fee will apply for the first four (4) hours of service. A \$35.00 per hour charge will be applied after four (4) hours of service.



Guidelines & Procedures

Event Planning

FOOD AND BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 21 days prior to the date of your first scheduled service.

CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 14 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

The Services Agreement (contract), which is a separate document, outlines specific agreements between the customer and the caterer. The signed Service Agreement, along with the required deposits, must be received by ARAMARK no less than 14 days in advance of the first scheduled event. 100% payment of quoted charges is required 7 days prior to first scheduled event date. Any potential additional charges must be provided by credit card. If the signed Service Agreement is not received at least 14 days prior to the first scheduled event, menu prices are subject to change. The Event Orders, when completed, will form part of your contract.

SPECIAL EVENTS

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions. These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges.

Please discuss this with your sales professional. Specifications for these events are to be received no less than 30 days prior to the event unless otherwise negotiated between the customer and the caterer.

MENU PROPOSALS

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the ARAMARK sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through ARAMARK, will be the responsibility of the Customer.

Additionally, as safety is always important, ARAMARK reserves the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

Payment and Credit

ACCEPTABLE FORMS OF PAYMENT

Aramark accepts certified or cashiers checks, money orders, American Express, MasterCard and Visa as payment for products and services.

If payment is received within less than five (5) business days prior to the event, certified funds, credit card payment or a wire transfer will be required.

If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders.

A 3% surcharge will be applied to any balance of \$2,500.00 or greater.

PAYMENT POLICY

ARAMARK's policy requires full payment in advance.

ADVANCE PAYMENT

Payment in full is required for quoted catering services per the catering agreement.

A credit card is required to guarantee any additional charges that may be incurred on site

LOCAL TAX AND FEES

All food and beverage items are subject to a taxable 22% Administrative Charge, 10.25% State Sales Tax and 1% Village Fee.

Labor fees are subject to applicable sales tax, currently at 10.25% state tax and 1% Village Fee.

Additional bar set up, bartender, wait staff and culinary fees may apply.

ADMINISTRATIVE CHARGE

* This administrative/delivery charge is not intended to be a tip, gratuity, or service charge for the benefit of employees. No portion of this amount is distributed to employees.

This Administrative charge is subject to all applicable Illinois and Village sales tax of 11.25%.

DELIVERY FEES

All catering orders or re-orders totaling less than \$200 will result in a \$40 delivery fee

Catering Guidelines

GUARANTEES

To ensure the success of your event(s) it is necessary we receive your “final guarantee” (confirmed attendance) for each meal function by the following schedule: Your sales person will advise when your lowest guarantee would be due by.

- Events up to 500 people require the final guarantee three (3) business days prior to the first event. At this time the numbers of guests can only increase.
- Events between 501 – 2,500 people require the final guarantee five (5) business days prior to the first event. At this time the numbers of guests can only increase.
- Events over 2,501 people require the final guarantee seven (7) business days prior to the first event. At this time the number of guests can only increase.

Please note the above schedule excludes weekends and holidays.

Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee to ARAMARK equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

MINIMUM REQUIREMENT FOR MEAL FUNCTIONS

There is a minimum guarantee of 25 people for most meal functions. If the guarantee is less than required number of people, a \$5 per person fee plus tax will apply.

EXHIBITOR FOOD & BEVERAGE POLICY

The caterer is the exclusive provider of all food and beverages at the Donald E. Stephens Convention Center. As such, any requests to bring in outside food and beverages will be at ARAMARK’s discretion and will be considered on a case by case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.

Any exhibitors, vendor or exhibit hall participants providing alcohol service are required to staff a bartender, per Illinois Liquor Law. Any violation of this will result in product being removed from the exhibit/booth area.

Catering Guidelines

CHINA SERVICE

All seated meal functions (breakfast, lunch and dinner) are served with china and glassware, unless otherwise specified by the Customer. Continental breakfast, coffee services, buffets and exhibitor hospitality catering are routinely accompanied by high-grade disposable service-ware. However, if china service is desired on these functions a china charge will apply. The china charge is \$5.00++ per person.

For any china and glassware service at the Rosemont Theatre a \$7.00 charge per person will apply

TABLECLOTHS

All tables for meal functions are dressed with standard lap length house linen and napkins. Your sales professional will be able to assist with any custom linen and decor details at additional charges. Events that require tablecloths for non-food functions may be clothed for \$10.00++ per standard house tablecloth. Specialty linens will be priced as fair market value.