WEDDINGS

2014

MENU OPTIONS AND IDEAS FOR YOUR WEDDING RECEPTION CATERED BY SODEXO

Revised 8-21-13
Dear Bride to be,

Congratulations on your engagement! We are delighted to know you are considering Sodexo as your caterer of choice for your reception at the Northern Illinois University Outreach Center in Naperville, Illinois. You have selected a beautiful and modern venue convenient to hotels and major highways that your guests are sure to appreciate.

Our wedding menu packages are all inclusive and unmatched by others for quality and value. Upon your guests arrival they will be offered passed appetizers of your choice and served beverages from an open bar while they wait for the wedding party to arrive in the elegance of a glass enclosed atrium. The celebration continues in the pristine and modern dining room with a complimentary wine or champagne toast. An elegant served dinner or an extensive buffet prepared by our Executive chef is sure to please any palate. The dining experience is topped off with the wedding cake of your dreams.

We will take you from your dreams to reality in an easy and stress-free process. We can customize any package to your liking and delight your guests with our personal service.

If you have any questions, or would like to set up an appointment to meet with us, please do not hesitate to contact me at your convenience. I look forward to being a part of planning your dream wedding.

Best Wishes

Susan Swanson
CLASSIC WEDDING PACKAGE

Our all inclusive package includes all items listed below and prices are based on the entrée selected. Package is based on a minimum of 100 guests and a single Entrée selection for all your guests.

- Open Bar
- Passed Appetizers
- Champagne or Wine Toast
- Choice of Salad
- Entrée with Seasonal Accompaniments
- Dinner Rolls with Butter Rosette
- Wedding Cake

Also included:

China, Flatware, Wait staff, Bartenders

Note: It is our pleasure to serve you and your guests. It is Sodexo policy to charge NO gratuity.
HORS D’OEUVRES

Silver Tray Service

Hot Hors d’oeuvres

Petite Quiche - assortment of Quiche Lorraine (Swiss and Monterey Jack Cheese, Bacon and Sautéed onion) and Quiche Florentine (Chopped Spinach and Swiss Cheese)

Cheese Quesadilla- Flat, half moon flour tortilla shells filled with creamy cheeses, beans, herbs, and spices

Vegetable Spring Rolls-Cabbage, Carrots, Peas, Onion, Bamboo Shoots, Bean Threads and Asian Spices

Spanikopita- Spinach, Feta, Fresh Herbs and Spices in a Flaky-Crisp Fillo Triangle

Feta, Cheese and Sun-dried Tomato Fillo Triangle-Feta, sun-dried tomatoes and flavorful herbs

Artichoke Beignet-Quartered Artichoke heart topped with Boursin-style Cheese, lightly battered and rolled in Parmesan Breadcrumb Mixture

Sesame Chicken Tempura-Seasoned Chicken Tenders, coated in a flavorful batter and deep-fried to perfection

Beef Empanadas-Juicy Chunks of Beef Tenderloin, Olives, Onion and Raisins inside Puff Pastry Triangles

Premium Cocktail Meatballs with your choice of one sauce-A Tangy Southwest Chipotle, Honey Barbeque, Teriyaki or an Asian Sweet and Sour Sauce.

Cold Selections:

Fresh Fruit Kabobs- Sweet and Juicy Cantaloupe, Watermelon, Honeydew Melon, Grapes, Strawberries, and Pineapple

Domestic Cheese and Sausage Kabobs-An assortment of the finest Swiss, Cheddar, and Provolone Cheese skewered with Spicy Hard Salami
CLASSIC WEDDING PACKAGE

SERVED DINNER

Dinner package price per person is listed with each entrée'

Choose one entrée to be served to ALL guests

- Open Bar for 4 hours with call brands, domestic beer, wine, soda, water and bartender
- Passed Hors d’oeuvres for 1 hour
  - Your choice of 4:
    - Assorted Mini Quiche
    - Beef Empanadas
    - Cheese Quesadillas
    - Vegetable Spring Rolls
    - Cocktail Meatballs
    - Sesame Chicken Tempura
    - Artichoke Beignet
    - Feta Cheese and Sun-Dried Tomato Filo Triangle
    - Fresh Fruit Kabob
    - Domestic Cheese and Sausage kabob

- Champagne or Wine Toast

- Salad-Choose one for all guests

  1. Crisp fresh greens with a garden fresh vegetable garnish and your choice of salad dressing
  2. Crisp Romaine Lettuce hand-tossed with parmesan cheese, crispy garlic croutons and Creamy Caesar Dressing
  3. Crisp greens with mandarin oranges, dried cranberries, candied walnuts and lightly sprinkled with blue cheese

Dressing choices:
Creamy Ranch, Zesty Italian, French, Balsamic Vinaigrette, Raspberry Walnut Vinaigrette or Mango Chardonnay
Plated and Served Entrée Selection

Entrée Choices

Note: The entrée price determines the price per person for the classic wedding package

Filet Mignon w/ Portabella Pinot Noir Sauce

Herbed Duchess Potato
Julienne of Seasonal Vegetable
Dinner Rolls with Butter Rosette
$72.95/person

Sliced London Broil w/ Shimmering Béarnaise Sauce

Oven Roasted Red Potatoes
Julienne of Seasonal Fresh Vegetable
Dinner Roll w/ Butter Rosette
$65.00/person

Grilled Medallions of Beef Tenderloin with Mushroom Demi Glace
and Lemon Buttered Grilled Jumbo Shrimp

Wild Rice Medley
Garden Fresh Vegetable Medley
Dinner Roll w/ Butter Rosette
$68.00/person
Chicken Tuscany / Merlot Sauce

Wild Rice Medley

Fresh Green Beans Almandine

Dinner Rolls w/ Butter Rosette

$57.50/ person

Grilled Atlantic Salmon w/ Lemon Butter Dill Sauce

Cabernet Rice Medley

Julienne of Seasonal Fresh Vegetable

Dinner Rolls w/ Butter Rosette

$57.50/ person

Grilled Chicken Boursin with Shrimp Scampi

Garlic Whipped Potatoes

Fresh Green Beans with Red Pepper

Dinner Roll with Butter Rosette

$57.50/person

Pasta Primavera

Penne Pasta tossed with a light garlic white wine sauce and an array of fresh vegetables

Bakery Fresh Garlic Parmesan Breadsticks

$42.00/person

- Complimentary Wedding Cake
- Table side beverage service of ice water, coffee and decaf

Included in The Classic Wedding Package: Bartender, Wait Staff, China and flatware
SERVICES AVAILABLE AT AN ADDITIONAL COST

Ice cream Sundae Bar with choice of 3 flavors of ice cream and assorted toppings, candies, sprinkles, cookies, whipped cream and cherries  $4.50/person

Silver Champagne or Punch Fountain Rental available

Sweet Table to include petite desserts, brownies, cookies, lemon bars  $5.00/person

Chocolate Fountain with assorted fruits, cookies, sweets and marshmallows for one hour $5.00/person

Additional Notes:
Buffet Dinner Package

$51.75/PERSON

Open Bar for 4 hours
Passed Hors d’oeuvres for 1 hour
Champagne or Wine Toast

Buffet Dinner

- Crisp Mixed Green Salad with choice of two dressings
- Carving Station with chef carved Top Round slowly braised with rosemary and served with chilled horseradish and demi glace
- Grilled Chicken Breast with a white wine mushroom sauce
- Lemon Dilled Salmon
- Pasta Primavera
- Fluffy Rice Medley
- Herb Roasted Red Potatoes
- Green Beans Almandine
- Dinner Rolls and Butter

Complimentary Wedding Cake

Table side beverage service of iced water, coffee and decaf

Package price includes bartender, wait staff, China and Glassware

***It is our pleasure to serve your guests and therefore do not charge a gratuity.
Complimentary Tasting

A complimentary tasting is available three to six months prior to your wedding date. The tastings can be scheduled on Tuesday, Wednesday, or Thursday evenings at 5:00 or 6:00 once your deposit and date have been secured with NIU. Please call for availability once your menu, appetizers and timeline have been selected,

Susan Swanson
Catering coordinator
Sodexo
630-829-6382

At the tasting we can discuss any changes that need to be made in menu. You are not held to your selections until you are confident in your choices and confident your guests will enjoy the menu you have selected.

Please be prepared to discuss the timeline of your reception at the time of the tasting. To best utilize the time, it is important to have thought through the day and how you would like the reception to progress smoothly from the time your guests arrive until they depart.

Several topics that will be addressed at the Tasting:

- Transition from appetizer reception to dinner whether it be served or buffet
- Bridal party introduction
- Cake cutting
- Champagne toast
- First dance
- Bouquet and/or garter toss?
- If the buffet service is chosen...who will dismiss guests to buffet?
- Total length of time for open bar
- Length of time band or DJ is contracted for
Questions: