



CONN'S

catering & events

Entertain with Style

EST 1948

Full Service Catering and Delivery Service for Corporate & Social Events, Weddings and Celebrations

Thank you for your interest in Conn's Catering.

Founded in 1948 by Roy Conn, Conn's Catering & Events has been the "go-to" company for professionally designed and executed events.

Still family owned, Conn's Catering & Events offers a variety of services to meet most types of planning and budgeting needs. From intimate events to your big day, we provide excellence like no other. Conn's Catering and Events takes care of it all.

To place an order

Contact an event specialist Monday through Friday, 8:30 am to 5:00 pm at 217.523.4466 x 2308 or visit connscatering.net

Payments

- We accept Cash, Checks and Money Orders. Credit Card payments are subject to a 3% processing fee.
- A Deposit Schedule will be listed on contract. A 25% deposit is required at the time of confirmation to secure the date and services. A 50% deposit is required 30 days prior to the event date and payment in full is required 10 days prior to the event date. **All deposits are non-refundable.**
- Established accounts will be direct billed, with the balance due net 10 days. Past due accounts will be charged interest of 1.5 % per month (18% annually).
- Tax Exempt Organizations will require a Tax Exemption Certificate at time of booking.
- Consumption bar service requires a credit card on file. An invoice will be sent at the conclusion of the event with the balance due net 10 days. Past due accounts will be charged interest of 1.5% per month (18% annually.) Sales tax and a 20% service charge will be applied to consumption bar invoices.
- Venue Catering Fees will be billed to the client when applicable.
- Gratuities are not included in the bill (unless you direct us to do so), nor are they required. They are, however, graciously accepted by our staff for a job well done. We suggest 15 – 20% of the food and beverage portions of the invoice, which can be included in the final payment.

Menu

- Custom Menus are available upon request.
- Finalized menus are due two (2) weeks prior to the scheduled event. Menu prices cannot be guaranteed more than six (6) months in advance of the scheduled event date
- Special dietary meals should be included in the final meal guarantee. Special Dietary Request, up-charge of \$6.95 per request.
- Event estimates reflect a minimum guaranteed guest count which cannot be decreased, but may be increased up to (48) hours prior to the scheduled event. Additional rush fee may apply for increases made after this time.
- Regarding Leftovers: Conn's staff is trained and maintains Illinois Serve Safe Certification and will make the final decision on what is safe to be given to you at the end of the event. Any food items not deemed suitable or not in safe temperature ranges will be disposed of. We do not provide disposable containers unless arrangements have been made. It is the responsibility of the client to provide proper storage and proper temperatures for leftover food.
- Conn's Catering prepares 5% overage, up to a maximum of 25 guest. Client is responsible for additional guests and will be invoiced for actual guests served at the conclusion of event.
- Price Changes: Conn's Catering reserves the right to adjust any pricing with the market fluctuation in the Springfield area. All prices quoted on proposals are valid for 14 days and all prices quoted on event order confirmations will be adhered to unless otherwise stated in writing.

Drop Off Service

Delivery Fee is \$35.00 per trip. Charges for delivery outside the Springfield area are based on the size and distance of the event. Deliveries will be made within 30 minute window prior to serving time. Disposable plates, cutlery and napkins are available upon request. All food is delivered in disposable containers. Drop off service does not include warmers.

Full Service Catering

Events requiring equipment and personnel to remain on the job site is subject to a 20% service charge, unless other arrangements have been made. Full service includes professionally attired servers (approximately one per 40 guests), buffet linens, disposable tableware, stainless steel chafing dishes and servingware, set up and clean up of buffet area and bussing of tables. China rental is available for an additional fee.

Equipment Rental

We can coordinate all rental items for you, including AV, tents, tables, chairs, linen and china. We can also provide referrals for backdrops, floral arrangements, photographers and DJs.

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Dietary Legend

(V) Vegetarian

(GF) Gluten Free

Special dietary meals should be included in the final meal guarantee. Additional fees may apply.

HORS D'OEUVRES

Priced Per Piece | Sold in increments of 50 pieces

WARM

Bacon Wrapped Chicken Skewer...\$3.95
Glazed with a Sweet & Savory BBQ Sauce (gf)

Arancini Bites...\$3.50
Served in a Red Pepper Cream Sauce (v)

Crab Rangoon...\$1.95
Served with Sweet & Sour Sauce

Asian Pork Pot Stickers...\$2.50

Pork Egg Rolls...\$2.25
Served with Sweet & Sour Sauce

Bacon Wrapped Shrimp...\$3.50
With Bourbon Glaze (gf)

Spanakopita...\$3.00
Flaky Phyllo filled with Creamy Spinach and Feta (v)

Cheeseburger Eggrolls...\$3.50
With Ground Beef, Sautéed Onions and American Cheese
served with a Relish Aioli

Springfield Horseshoe Bites...\$3.25
Mini Meatball topped with Cheese Sauce and Crispy Shoestring Potatoes

Mushroom, Brie and Bacon Tartlet...\$2.25

Beef Skewers...\$3.95
Topped with Chimichurri and Pickled Red Onion (gf)

COLD

Fresh Fruit Kabobs...\$3.50
Served with Honey Yogurt Dipping Sauce (v,gf)

Silver Dollar Deli Rolls...\$3.00
Ham, Turkey & Roast Beef on Mini Rolls served with Mayonnaise and Mustard

Muffaletta Crostini...\$3.00
With Olive Spread, Pepperoni, Salami, Red Pepper and Provolone Cheese

Mozzarella, Tomato & Basil Crostini...\$2.50
With Balsamic Glaze (v)

Tortellini Kabobs...\$2.25
Italian Marinated Tricolored Cheese Tortellini with Parmesan & Balsamic
Glaze (v)

Mexican Pinwheels...\$2.50
With Seasoned Ground beef, Sour Cream, and Shredded Cheddar Cheese
Served with Salsa on the side

Fancy Deviled Eggs...\$2.00
(v,gf)

Prosciutto Wrapped Melon (gf)...\$2.25

Chicken Quesadilla...\$3.00
Served with Salsa

Parmesan Artichoke Stuffed Mushrooms...\$2.75
(v)

Mini Beef Wellington...\$3.95

Petite Maryland Crab Cakes... \$3.25
Served with a Remoulade Sauce

Hot Honey Sesame Chicken Satay (gf)...\$3.25

Bacon Wrapped Water Chestnuts...\$2.25
With Sweet Orange Glaze (gf)

Black & Blue Crostini...\$3.95
with Horseradish Cream and Fresh Chives

Cocktail Meatballs...\$2.00
Glazed with Asian BBQ Sauce

Mini Quiche...\$2.25

Smoked Pulled Pork Slider...\$3.50
With Barbecue and Garlic Aioli Sauce on the side

Buffalo Chicken Drumettes...\$2.50
Served with Ranch Dressing on the side

Black & Blue Crostini...\$3.95
with Horseradish Cream and Fresh Chives

Shrimp Cocktail...\$3.25
Peeled and ready to eat Jumbo Shrimp served with Cocktail Sauce
and Fresh Lemon Wedges (gf)

Stuffed Cherry Tomatoes...\$1.75
With fromage & Herbs (v,gf)

Stuffed Belgian Endive...\$1.95
With Boursin Cheese topped with Walnuts (v,gf)

Caprese Skewers...\$2.00
Cherry Tomato, Mozzarella Cheese and a Sprig of Basil
drizzled with Balsamic Glaze (v,gf)

Variety of Sushi...\$3.25
Served with Wasabi & Pickled Ginger

Assorted Petit Fours...\$2.00

Chocolate Dipped Strawberries...\$3.25
(gf)

Mini Chocolate Éclairs & Cream Puffs...\$2.00

Prices are subject to a 20% service charge and sales tax

APPETIZER PLATTERS AND DISPLAYS

Priced Per Person | Minimum 25 Guests

Mediterranean Display...\$4.95

Roasted Garlic, Cucumber Dip, Hummus, Olive Oil served with Fried Pita (v)

Fresh Crudit  Display...\$3.95

Served with Dill Dip (v,gf)

Charcuterie Display...\$6.95

Cured Meats and Imported Cheeses with Marinated Olives and Artichoke Hearts, Sweet Bell Peppers and Fresh Fruit served with Gourmet Mustard, Preserves and Toasted Crostini

Baked Brie en Cro te Display...\$5.95

Fresh Brie Baked in Puff Pastry Garnished with Granny Apples and Red Seedless Grapes, served with French Bread

Domestic Cheese Display...\$4.50

Chef's selection of Cubed Cheeses Garnished with Fresh Fruit and served with Gourmet Mustard and Crackers (v,gf)

Gourmet Cheese Display...\$5.50

Chef's selection of Imported Cheeses Garnished with Fresh Fruit and served with Gourmet Mustard, Preserves and Crackers (v,gf)

Fresh Seasonal Fruit Display...\$4.75

Served with Honey Yogurt Dipping Sauce (v,gf)

Smoked Salmon Display... \$425 per display

Smoked Salmon with Herbed Cream Cheese, Sliced Baguette, Red Onion & Capers (gf)

Triplet of Dips Display... \$4.45

House Made Hummus, Pico de Gallo, and Spicy Black Bean Dip, served with Fried Pita and Tortilla Chips (v)

Warm Pretzel Rolls...\$3.25

Bavarian Pretzel Rolls brushed with Butter and Sea Salt, served with House Made Cheese Sauce (v)

Conn's Signature Parmesan Artichoke Dip... \$3.95

Chopped Artichokes and Fresh grated Parmesan served with House Fried Pita and Crackers (v)

Hot Crab Dip...\$4.50

Creamy Blend of Crab, Cream Cheese, Garlic & Scallions Baked Golden Brown, served with Crackers and Tortilla Chips

Bar Snacks...\$3.00

Garden of Eatin', Pretzels and Assorted Nuts (gf)

Assorted Sweets Display...\$3.95

Mini Signature Brownies, Creamy Lemon Bars, Rich Cherry Bars, Gourmet Cookies

PACKAGED HORS D'OEUVRES

Priced Per Person | Minimum 50 Guests | Based on two-hour Service

The House Selection...\$16.95

Select 1 Appetizer Display, 3 Hot Hors d'oeuvres and 3 Cold Hors d'oeuvres

The Senate Selection...\$21.95

Select 2 Appetizer Displays, 3 Hot Hors d'oeuvres and 3 Cold Hors d'oeuvres

The Governor Selection...\$25.95

Select 2 Appetizer Displays, 4 Hot Hors d'oeuvres and 4 Cold Hors d'oeuvres

APPETIZER DISPLAYS

Fresh Crudité Display

Served with Dill Dip (v,gf)

Fresh Seasonal Fruit Platter

Served with Honey Yogurt Dipping Sauce (v,gf)

Triplet of Dips Display

House Made Hummus, Pico de Gallo, and Spicy Black Bean Dip
served with Fried Pita and Tortilla Chips (v)

Domestic Cheese Display

Garnished with Fresh Fruit and Served with Gourmet Mustard and Crackers (v,gf)

Warm Pretzel Rolls

Bavarian Pretzel Rolls brushed with Butter and Sea Salt served with House Made Cheese Sauce (v)

Conn's Signature Parmesan Artichoke Dip

Chopped Artichokes and Fresh grated Parmesan Served with House Fried Pita and Crackers (v)

Bar Snacks

Gardettos, Pretzels and Assorted Nuts (v)

Assorted Sweets Display

Mini Signature Brownies, Creamy Lemon Bars, Rich Cherry Bars, Gourmet Cookies

HOT HORS D'OEUVRES

Crab Rangoon | Asian Pot Stickers | Pork Egg Rolls | Chicken Quesadilla | Buffalo Chicken Drumettes

Parmesan Artichoke Stuffed Mushrooms (v,gf) | Hoisin Marinated Chicken Skewers (gf)

Smoked Bacon Wrapped Water Chestnuts (gf) | Cocktail Meatballs | Mini Quiche

COLD HORS D'OEUVRES

Silver Dollar Deli Sandwiches | Muffaletta Crostini (v) | Mozzarella, Tomato & Basil Crostini (v)

Mexican Pinwheels | Antipasto Skewers (v,gf) | Fancy Deviled Eggs (v,gf) | Caprese Skewers (v,gf)

Fromage and Herb Stuffed Cherry Tomatoes (v,gf) | Prosciutto Wrapped Melon (gf) | Stuffed Belgian Endive (v,gf)

Assorted Petit Fours | Mini Chocolate Éclairs & Cream Puffs

DINNER BUFFETS

Priced Per Person | Based on two-hour service | minimum of 50 guests | Includes Tea & Water Service

TIER I...\$20.95

Choose 1 entree
and 3 accompaniments

TIER II...\$24.95

Choose 2 entrees
and 2 accompaniment

TIER III...\$27.95

Choose 2 entrees
and 3 accompaniments

SALAD (SELECT ONE)

Served with Warm Dinner Rolls & Butter

Mixed Green Garden Salad with Dried Cranberries, Walnuts, Cucumbers, Feta Cheese and Classic Herb Vinaigrette Dressing (v,gf)

Grilled Caesar Salad with Red Onions, House-Made Croutons, Shredded Parmesan Cheese, Served with Classic Caesar Dressing (v)

ENTREES

Roasted Balsamic Glazed Chicken (gf) | Chicken Parmesan | Rosemary & Sage Roasted Pork Loin (gf) | Bacon Wrapped Meatloaf
Marinated Steak & Mushroom Stroganoff | Lasagna Meat Sauce | Baked Ziti with Mozzarella Cheese and Meat Sauce | Penne Alfredo
with Vegetables (v) | Vegetable Lasagna (v) | Creamy Vegetable Risotto (v,gf)

PREMIUM ENTREES

Stuffed Monterey Chicken with Red Pepper Cream Sauce +2.00 pp | Chicken Oscar +2.00 pp | Spinach and Cream Cheese Stuffed
Chicken Breast +2.00 pp | Pork Tournedos with Creamy Sage & Dijon Sauce +2.00 pp | Apple & Rosemary Pork Roulade (gf) +2.00 pp
Sliced Sirloin of Beef with Burgundy Wine Sauce +3.00 pp | Asian Salmon Filet with Hoisin Glaze (gf) +4.00 pp

ACCOMPANIMENTS

Garlic Smashed Potatoes (v,gf) | Rice Pilaf (v) | Parmesan & Herb Roasted Red Skin Potatoes (v,gf)
Baked Potato with Butter & Sour Cream (v,gf) | Au gratin Potatoes | Penne Pasta with Cream, Garlic Butter or Marinara (v) | Green
Beans Almandine (v) | Sugar Snap Peas w/ Roasted Red Peppers (v,gf) | Pan Roasted Corn (v,gf) | Honey Dill Carrots (v,gf) | Seasonal
Vegetable Medley (v,gf) | Iced Single Layer Vanilla or Chocolate Cake | Strawberry Chantilly Fluff | Apple Crisp | Peach Cobbler

PREMIUM ACCOMPANIMENTS

Additional \$2.00 per person

4 Cheese Bacon Mac & Cheese | Creamy Cauliflower Mash (v) | Seasonal Ratatouille (v,gf) | Creamy Polenta (v,gf)
Roasted Asparagus (v,gf) | Sweet Potato Casserole (v,gf) | Corn Soufflé (v) | Garlic Parmesan Risotto (v,gf)
Double Chocolate Mini Bundt Lava Cake | Caramel Bread Pudding | Rich House Specialty Tiramisu

THEMED BUFFETS

Priced Per Person | Based on two-hour service | minimum of 50 guests

ITALIAN...\$18.95

Traditional Caesar Salad

Garlic Bread Sticks, Rolls and Butter

Choose One Entree: Classic Chicken Parmesan | Penne Alfredo with Sliced Grilled Chicken | Vegetable Lasagna

House Made Baked Meat Lasagna | Baked Ziti with Mozzarella and Meat Sauce

Garlic Green Beans

SOUTHERN BBQ...\$19.95

Creamy Southern Style Slaw (v,gf)

Cornbread Muffins with Honey & Butter (v)

Choose 1 Entree: Mesquite BBQ Pork Ribs (gf) | Fried Chicken | Smoked Pulled Pork (gf) | Smoked Brisket (gf) +2.00

Baked Beans (v,gf)

Chile Lime Buttered Corn on the Cob (v,gf)

Louisiana Hot Sauce, Creole Remoulade (v,gf)

FAJILTA BAR...\$19.95

Fiesta Corn Salad (v,gf)

Soft Flour Tortillas, Marinated Julienne Beef (gf) and Chicken (gf) tossed with Sautéed Peppers & Onions (gf)

Spanish Rice (v,gf) and Refried Beans (v,gf)

Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream and Hot Sauce (v,gf)

Tortilla Chips with Salsa and Guacamole (v,gf)

SPRINGFIELD HORSESHOE BAR...\$22.95

Garden Salad with Assorted Dressings (v,gf)

Texas Toast

Choose 2 Proteins: Grilled Hamburgers, Smoked Pulled Pork, Grilled Chicken Breasts, Crispy Chicken Strips

French Fries

House Made Cheese Sauce

Choose 2 Condiments: Ketchup, Buffalo Sauce, Barbecue Sauce, Garlic Aioli (v,gf)

EXECUTIVE CHEF CREATED DINNER BUFFET...\$16.95

Signature Garden Salad with House Made Dressing (v,gf)

Warm Dinner Rolls & Butter

Chef Created Entrée and Two Sides

Chef Created Dessert

SPECIALTY TAPAS STATIONS

Priced Per Person | Based on one-hour service | minimum of 50 guests

LITTLE HAVANA...\$13.95

Corn and Black Bean Salad (v,gf)

Mini Classic Cuban Sandwiches

Pulled Pork Sliders with Pickled Red Onion and Cilantro

Beef Empanada with Salsa

PASTA STATION...\$14.95

Garlic Bread Sticks (v)

Choose 2 Pastas: Potato Gnocchi, Penne Pasta or Cheese Tortellini (v)

Choose 2 Sauces: Fragrant Marinara, Sherry Cream Sauce, or Fresh Herb Pistou (v,gf)

Choose 4 Toppings: Pancetta, Shrimp, Grilled Chicken, Mushrooms, Bell Peppers, Sun Dried Tomatoes,
Spinach, Black Olives, Diced Tomatoes, Caramelized Onions, Parmesan Cheese (gf)

MASH BAR...\$9.95

Idaho Mashed Potatoes (v,gf)

Shredded Cheddar Cheese, Chives, Bacon Bits, Sour Cream (gf)

Mashed Sweet Potatoes (v,gf)

Brown Sugar, Marshmallows, Candied Pecans, Maple Syrup

MAC & CHEESE STATION...\$11.95

Warm Dinner Rolls & Butter

Creamy Mac & Cheese (v)

Choose 2 Proteins: Shredded Pork, Chicken, Brisket (gf)

Hot Sauce and Barbecue Sauce (v,gf)

Choose 4 Toppings: Green Onions, Bacon, Sour Cream, Garlic Croutons, Frito Chips,
Pico de gallo, Shredded Cheddar Cheese

STIR FRY STATION...\$14.95

Asian Pork Pot Stickers with Soy Dipping Sauce

Choose 2 Proteins: Sautéed Beef, Chicken or Shrimp

Fresh Garden Vegetables Stir Fried with Soy Sauce, Ginger, Garlic and Sesame Seeds

Chinese Noodles

CHEF CARVING PRESENTATIONS

Priced Per Person | Based on two-hour service | minimum of 50 guests | Chef Carving Attendant \$150

HERB ROASTED PORK

LOIN...\$6.95

Served with Freshly Baked Silver Dollar Rolls, Mustard and Creamy Mayonnaise

SMOKED TURKEY BREAST...\$7.95

Served with Freshly Baked Silver Dollar Rolls and Cranberry Orange Chutney

Honey Baked Ham...\$5.95

Served with Freshly Baked Silver Dollar Rolls, Mustard and Creamy Mayonnaise

PRIME RIB...\$9.95

Served with Freshly Baked Silver Dollar Rolls, Au jus and Horseradish Cream

Roasted Beef Tenderloin...\$9.95

Served with Freshly Baked Silver Dollar Rolls, Au jus and Horseradish Cream

*Beef Prices are subject to change without notice

LATE NIGHT DELIGHTS

Priced Per Person | Based on one-hour service | minimum of 50 guests | Sold in conjunction with Dinner Service

SMORE'S ACTION STATION...\$4.25

Hershey's Milk Chocolate, Marshmallow Cream and Graham Crackers

COFFEE & DONUTS...\$5.50

House made Donuts with Assorted Toppings
Served with with French Roast Coffee

COOKIES & MILK...\$4.95

Mini Deluxe Gourmet Cookies, Brownie Bites
Served with Iced Cold Milk and Chocolate Milk

CHIPS & DIPS...\$6.25

Warm Parmesan Artichoke Dip, Salsa and Hummus
Served with Tortilla Chips and Fried Pita (v)

PRETZEL DISPLAY...\$4.25

Warm Bavarian Pretzel Rolls
Served with House Made Cheese Sauce, Marinara and Honey Mustard Dipping Sauce (v)

BAGEL BAR...\$5.00

Toasted Mini Bagels
Served with Cream Cheese and Assorted Sweet & Savory Toppings

LUNCH BUFFETS

Priced Per Person | Based on two-hour service | minimum 50 Guests | Includes Iced Tea or Lemonade

SANDWICH BUFFET...\$16.50

Choice of Signature Salad with House Dressing (v,gf) or Italian Pasta Salad (v)

Assorted Deli Sandwich Platter with Roast Beef, Smoked Turkey and Honey Glazed Ham with Swiss and American Cheeses

on Assorted Breads and Rolls

Mayonnaise and Mustard

Gourmet Cookies

DELUXE DELI BUFFET...\$18.75

Choice of Signature Salad with House Dressing or Italian Pasta Salad (v)

Soup Du Jour

Assorted Breads and Rolls

Platter of Sliced Rare Roast Beef, Smoked Breast of Turkey, Genoa Salami and Honey Glazed Ham

Platter of Sliced American, Cheddar and Swiss Cheeses

Relish Platter with Sliced Tomato, Crisp Lettuce, Sliced Onions and Deli Pickles

Mayonnaise, Deli Mustard and Horseradish Sauce

Gourmet Dessert Bars

ITALIAN BEEF BUFFET...\$17.95

Signature Potato Salad or Italian Pasta Salad

Sliced Roasted Beef with a Spicy Au Jus, Sautéed Peppers and Onions and Crusty Hoagie Roll

Deluxe Gourmet Brownies or Cookies

PULLED PORK BUFFET...16.75

Signature Potato Salad or Cole Slaw

Smoked Pulled Pork with Pickles and Barbecue Sauce, Garlic Aioli and Silver Dollar Rolls

Deluxe Gourmet Brownies or Cookies

EXECUTIVE CHEF CREATED LUNCH BUFFET...\$16.95

Signature Garden Salad with Housemade Dressing (v,gf)

Warm Dinner Rolls & Butter

Chef Created Entrée and Two Sides

Chef Created Dessert

BOXED LUNCHES

Priced Per Person | Minimum 12 orders per selection

DELI SANDWICHES

Includes choice of Signature Potato Salad (v,gf) or Italian Pasta Salad (v) and choice of Gourmet Cookie or Brownie

HOUSE CHICKEN OR TUNA SALAD...\$14.95

Served on a Croissant with Fresh Lettuce and Sliced Tomato

CONN'S CLUB...\$15.95

Served on Toasted Wheatberry Bread with Thinly Sliced Turkey Breast, Cheddar Cheese, Crisp Bacon, Mashed Avocado, Sliced Tomato and Fresh Lettuce

MARINATED & GRILLED CHICKEN...\$16.95

Served on a Garlic Toasted Ciabatta Roll with Thinly Sliced Italian Marinated and Grilled Chicken Breast, Provolone Cheese, Fresh Spinach, Sliced Tomato and Red Onion with Peppered Aioli

PAPA CONN'S DAGWOOD...\$16.95

Stacked High With Thinly Sliced Honey Baked Ham, Smoked Turkey, Roast Beef and American & Swiss Cheese, with Fresh Lettuce, Sliced Tomato, Red Onion, Green Peppers and Cucumbers on a Ciabatta a Roll

STANDARD BOX LUNCH...\$12.95

Choice of Deli Meat & Cheese on a Kaiser Roll with Fresh Lettuce and Sliced Tomato

MEDITERRANEAN VEGGIE WRAP...\$14.95

Whole Wheat Flour Tortilla with Grilled Vegetables, Hummus and Mixed Greens (v)

SALADS

Includes Dinner Roll & Butter and choice of Gourmet Cookie or Brownie

CHEF'S SALAD...\$15.95

Mixed Greens, Sliced Smoked Turkey Breast and Honey Baked Ham, Hard Boiled Egg, Fresh Tomatoes and Cucumbers, Shredded Cheddar Cheese and Garlic Croutons with Homestyle Ranch Dressing

GREEK SALAD...\$13.95

Mixed Greens, Crisp Cucumbers and Kalamata Olives, Pepperoncini Peppers, Sliced Red Onion and Crumbled Feta Cheese with our House Blend Greek Salad Dressing (v,gf)

OPTIONAL ADD ON'S

Bag of Kettle Chips + \$2.00

Fresh Fruit Cup + \$3.00

Bottled Water + \$2.00

Can of Soda + \$1.00

CAESAR SALAD...\$12.95

Fresh Romaine Lettuce Topped with Shredded Parmesan Cheese, Cracked Black Pepper and Garlic Croutons with our Creamy House Blend Caesar Dressing (v)

ITALIAN SALAD...\$15.95

Mixed Greens, Sliced Pepperoni and Salami, Black Olives, Fresh Mozzarella Cheese, and Pepperoncini Peppers with our House Blend Italian Vinaigrette (gf)

SALAD ADD ON'S

Juliened Grilled Chicken Breast (gf) +\$4.95

Sautéed Garlic Jumbo Shrimp (gf) +\$4.95

Grilled Lemon Pepper Salmon Filet (gf) +\$5.95

BREAKFAST & BRUNCH

Priced Per Person | Based on one-hour service | Minimum 50 Guests
Includes Chilled Orange Juice and Freshly Brewed Coffee

LIGHT BREAKFAST BUFFET...\$13.95

Fresh Fruit Salad (vegan)
House Baked Muffins with Preserves & Butter (v)
Scrambled Eggs (v,gf) + \$1 Egg Whites
Choice of Country Style Sausage Patties or Applewood Smoked Bacon (gf)

HEARTY BREAKFAST BUFFET...\$17.95

Fresh Fruit Salad (v,gf)
Creamy Egg Strata with Farmers Cheddar Cheese (v)
Country Glazed Ham (gf)
Herb Roasted Breakfast Potatoes (v,gf)
Golden Buttermilk Biscuits with Country Pepper Gravy, Preserves & Butter (v)

CLASSIC CONTINENTAL...\$12.95

Whole Fruit; Bananas, Apples & Oranges (Freshly Baked Pastries and Muffins with Preserves & Butter)
Sliced Bagels with Whipped Cream Cheese
Assorted Cereals with Regular Milk

SOUTHERN BRUNCH BUFFET...\$22.95

Fresh Berries (vegan)
Belgium Waffles with Maple Syrup and Whipped Butter (v)
Southern Style Fried Chicken served with Country Pepper Gravy
Country Glazed Ham (gf)
Fried Green Tomatoes drizzled with Red Pepper Aioli (v)
Herb Roasted Breakfast Potatoes (v,gf)
Golden Buttermilk Biscuits with Preserves & Butter (v)

GRAND BRUNCH BUFFET...\$27.95

Tomato & Mozzarella Caprese Salad (v,gf)
Smoked Salmon Display served with Garlic Crostini, Diced Red Onion, Chopped Eggs and Cucumber Dill Crème Fraîche
Oven Roasted Balsamic Glazed Chicken topped with Portobella Mushrooms, Roasted Red Peppers and Scallions (gf)
Tri-Color Chesse Tortellini in a Rich Roasted Tomato & Parmesan Cream Sauce (v)
Fluffy Scrambled Eggs with Fresh Herbs (v,gf)
Herb Roasted Breakfast Potatoes (v,gf)
Chef's Selection of Freshly Baked Breakfast Pastries & Muffins, Served with Berry Preserves & Butter (v)

BREAKFAST & BRUNCH ENHANCEMENTS

Sold in conjunction with Breakfast Buffets

Freshly Baked Pastries, Doughnuts or Muffins... \$36.00 per dozen

Granola, Fruit & Yogurt Parfait (v)...\$4.95 per person

Fresh Fruit Skewers served with Sweet Cream Cheese Dip (v,gf)...\$3.25 each

Smoked Salmon Display Served w/ Mini Sliced Bagels, Cream Cheese and Classic Accoutrements...\$8.95 per person

Chilled Jumbo Shrimp Cocktail served with Spicy Cocktail Sauce (gf)...\$6.95 per person

Turkey Bacon or Chicken Sausage (gf) (2 pieces per person)...\$4.00

Classic Eggs Benedict or Florentine...\$5.25

Country Style Biscuits and Sausage Gravy...\$4.25

Bacon, Egg & Cheese Croissant with Sharp Aged Cheddar...\$4.95

Breakfast Burrito with Scrambled Eggs, Potatoes with Peppers & Onion, Sausage, Cheddar Cheese and Pico De Gallo...\$4.25

Ask about Boxed Breakfast options!

BEVERAGE ADD ONS

Sold in conjunction with Breakfast Buffets

Build your Own Bloody Mary Bar with Olives, Pickles, Jalapenos, Cubed Cheese, Bacon and Celery...\$10.00

Mimosa Bar with Fresh Orange Juice and Chilled Champagne Garnished with Fresh Cut Orange Wedges...\$10.00

Gourmet Coffee Bar with Fresh Brewed Regular and Decaf French Roast w/ Cream, Assorted Syrups and Toppings...\$6.00

Red or White Sangria with Fresh Fruit Garnish...\$75.00 per gallon

Fruit Punch or Jubilee Punch...\$24.95 per gallon

Hot Tea...\$1.95 each

Assorted Soft Drink...\$2.00 each

Bottle Water...\$2.00

BREAKOUTS

Priced Per Person | Minimum 25 Guests | Based on One-Hour Service

Doughnut & Coffee Station...\$5.95

Doughnuts with Freshly Brewed French Roast Regular & Decaffeinated Coffee

Milk & Cookies...\$5.95

Assorted Gourmet Cookies, Brownies and Fruit Bars, served with Chilled Regular 2%Milk

Healthy Break...\$7.95

Fresh Fruit Display (v,gf)

Vegetable Crudités with Hummus (v,gf)

Cucumber Infused Water

Freshly Brewed Iced Tea

Imported and Domestic Cheese Display... \$6.95

Served with Fresh and Dried Fruits, Nuts, Baguette

Coffee & Tea Station...\$4.95

(Based on 6 hours of service)

Freshly Brewed French Roast Regular & Decaffeinated Coffee

Herbal Teas

All Day Beverage Station...\$8.95

(Based on 6 hours of service)

Freshly Brewed French Roast Regular & Decaffeinated Coffee

Herbal Teas

Coke, Diet Coke, and Sprite

Chilled Bottled Water

BUILD YOUR OWN BREAK TABLE

Priced À la Carte | Based on One-Hour Service

Whole Fresh Fruit...\$1.95

Assorted Individual Yogurts...\$2.25

Fresh Fruit Kabobs...\$3.75

Crudités with Hummus & Ranch Dip...\$3.25

Sliced Season Fresh Fruit Tray...\$4.75

Assorted Pastries...\$36.00 per dozen

Assorted Gourmet Cookies...\$1.50

Chocolate Iced Brownies...\$2.95

Chocolate Covered Strawberries...\$3.50

Assorted Candy Bars...\$2.95

Mixed Nuts and Dried Fruit...\$12.95 per lb.

Freshly Brewed Coffee...\$24.95 per gallon

Freshly Brewed Iced Tea...\$24.95 per gallon

Regular or Decaffeinated Herbal Teas...\$1.95

Lemonade...\$24.95 per gallon

Canned Soda...\$2.00

Bottled Water...\$2.00

Prices are subject to a 20% service charge and sales tax

BAR SERVICE

Bar Set Up Fee \$125.00 | Additional Bar \$175.00 | Bartender Fee \$55.00 per hour

CASH OR CONSUMPTION BAR

Bar totals must meet a minimum of \$150 per hour
Bartender and Setup Fees will be applied

HOUSE BRANDS

Single...\$5.50 Double...\$8.00

House Brands of Vodka, Gin, Whiskey, Scotch,
Tequila, and Rum

CALL BRANDS

Single...\$6.50 Double...\$9.00

Absolute Vodka, Beefeaters Gin, Captain Morgan Rum, Jose
Cuervo Tequila, Canadian Club, Jim Beam Whiskey, Dewars
Scotch

TOP SHELF BRANDS

Single...\$8.00 Double...\$11.00

Titos Vodka, Makers Mark Whiskey, Bombay Sapphire Gin,
Kraken Spiced Rum, Chivas Regal & Glenlivet Scotch, Jameson &
Bushmill Irish Whiskey

House Wine...\$6.50 + per glass...\$26.00 + per bottle

Domestic, Craft & Imported Beer...\$5.50 +

Domestic Kegged Beer...\$350.00 +

Soda/ Bottled Water...\$2.50

Bloody Mary Bar... \$7.00 per person

Mimosa Bar...\$6.00 per person

Sangria...\$6.00 per person or \$75.00 per gallon

HOSTED PACKAGES

Minimum 100 Guests

Prices are based on 4 Hours of Service, Additional Hours may be added
Bartender and Setup Fee waived

BEER, WINE & SODA PACKAGE

\$15.00 per person

Domestic Beer, House Selection of Red and White Wines
and Soft Drinks

HOUSE BAR PACKAGE

\$19.00 per person

House Brand Cocktails, Domestic Beer, House Selection of
Red and White Wines and Soft Drinks

CALL BAR PACKAGE

\$25.00 per person

Call Brand Cocktails, Domestic Beer, House Selection of
Red and White Wines and Soft Drinks

PREMIUM BAR PACKAGE

\$34.00 per person

Top Shelf Cocktails, Call Brand Cocktails, Domestic Beer,
House Selection of Red and White Wines and Soft Drinks
Includes Signature Cocktail

OPTIONAL ADDITIONS

Greeting Glass of Champagne...\$6.00

Champagne Toast for All Guests...\$5.00

Table Wine...\$24.00 and up

Packages may be customized to fit your event needs

*In accordance with Illinois law, The Inn at 835 is the sole alcoholic beverage licensee at all events and subject to the regulations of the state liquor commission.
We reserve the right to decline service of alcohol for safety of guests. Host is always responsible for the actions of their guests.*

BEVERAGE ENHANCEMENTS

Priced per gallon, unless otherwise noted | Minimum of 2 Gallons per order

Freshly Brewed French Roast Coffee Regular / Decaf... \$24.95

Iced Tea or Traditional Lemonade... \$24.95

Chilled Fruit Juices: Cranberry, Orange, Apple... \$24.95

Rich and Creamy Hot Chocolate...\$29.95

Premium Herbal Hot Teas... \$1.50 per person

Bottled Water... \$2.50 each

Canned Soda... \$2.50 each

Infused Water Station... \$2.25 per person

CONN'S

HOSPITALITY GROUP, INC.

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