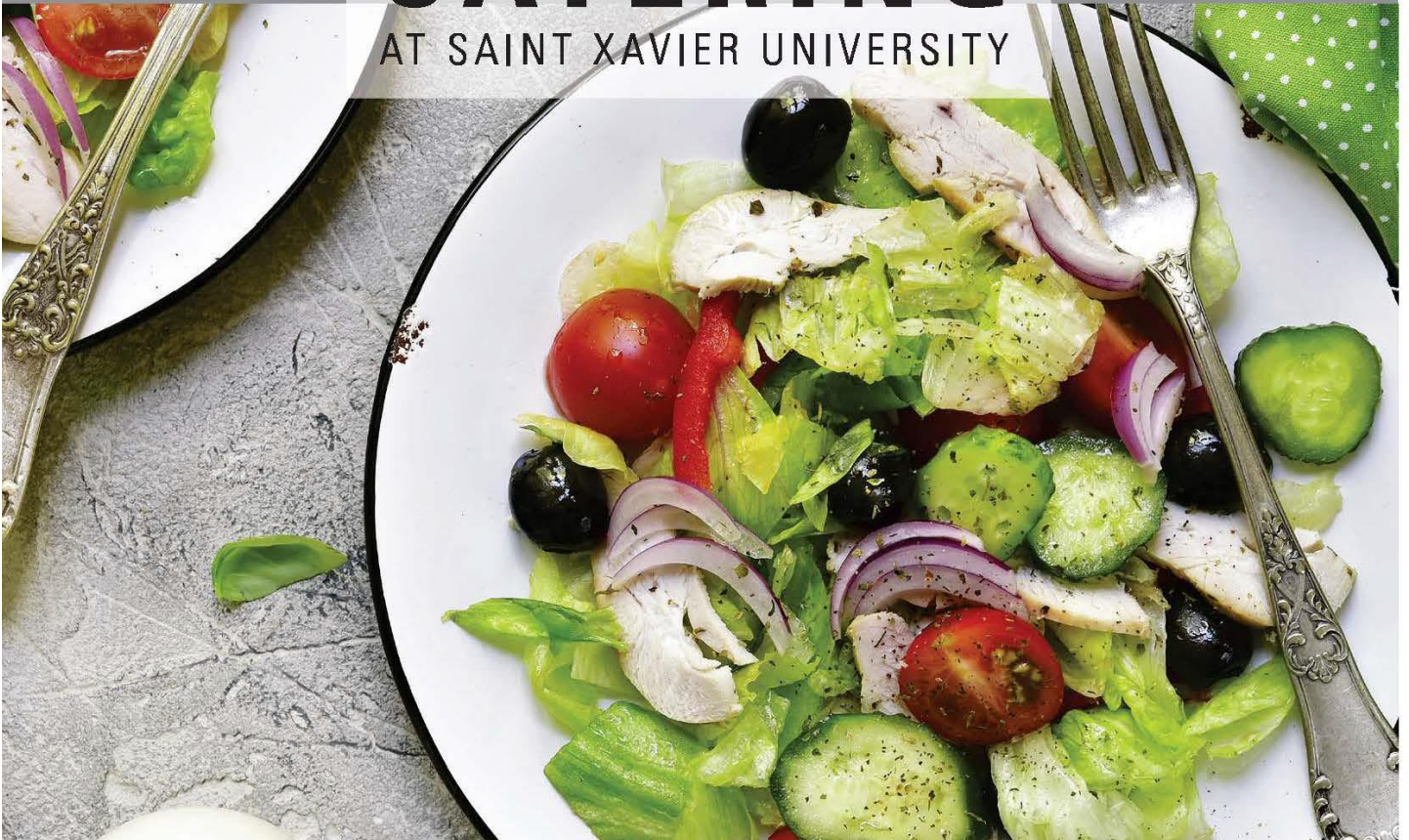




COUNTRY HOUSE
CATERING
AT SAINT XAVIER UNIVERSITY



CHK Catering Services @ Saint Xavier University

For your convenience, we have listed the most frequently requested and popular items. These menu selections are merely a small sampling of our full menu offerings. Country House is delighted to collaborate with you to customize a catering menu specifically designed to meet your distinct requests and tastes.

Themed Buffets

22.00 per Person

40 guest minimum

Room reserved for 4 hours

15% Gratuity added to all events

Includes standard linens, flatware & napkins; Coffee, iced tea, and fruit infused water. Your choice of either traditional Caesar Salad or Roma Salad with fresh Vinaigrette. Dessert choice: homemade cookies or fresh fruit tray. Additional color linens for round guest tables and custom chair coverings available – request a price quote. Add-on alcohol packages available for all meal choices-request a quote.

TASTE OF ITALY BUFFET

Served with fresh baked garlic bread sticks

Entrées - CHOOSE TWO	Side Dishes - CHOOSE TWO
<ul style="list-style-type: none">• Chicken Parmesan• Chicken Limon• Chicken Marsala• Sundried Chicken• Italian Sausage Medallions with Peppers & Onions	<ul style="list-style-type: none">• Penne Noodles with Alfredo Sauce• Penne Noodles with Marinara or Meat Sauce• Green Bean Almandine• Broccoli Parmesan• Vesuvio Potatoes

SOUTHWEST BUFFET

Churros with Caramel may be substituted for dessert

Entrées – ALL INCLUDED	Side Dishes – ALL INCLUDED
<ul style="list-style-type: none">• Beef Fajitas• Grilled Chicken Fajitas• Refried Beans• Sautéed Peppers & Onions	<ul style="list-style-type: none">• Authentic Mexican Rice• Homemade Salsa• Tortilla chips with sour cream• Shredded Cheddar Cheese• Flour Tortillas

GRECIAN DELIGHT BUFFET

Served with Pitas, Hummus Greek Salad and Dessert

Entrées - CHOOSE TWO	Side Dishes - CHOOSE TWO
<ul style="list-style-type: none">• Athenian Chicken Breast• Athenian White Fish• Greek Lemon Chicken	<ul style="list-style-type: none">• Greek Roasted Potatoes• Spartan Potatoes with Feta• Briam (Greek Roasted Vegetables)• Spinach Feta Rice Pilaf

SOUTHERN COMFORT BUFFET

Corn Bread included. BBQ Beef Brisket can be substituted for one entrée choice for an additional charge of \$2 per person

Entrées - CHOOSE TWO	Side Dishes - CHOOSE TWO
<ul style="list-style-type: none">• Southern Fried Chicken• BBQ Rotisserie Chicken• BBQ Pulled Pork• Meatloaf	<ul style="list-style-type: none">• Creamy corn casserole• Au gratin Potatoes• Mac "N" Cheese• Mashed potatoes• Coleslaw

BRUNCH BUFFET

Assorted Breakfast Pastries, Bacon and Sausage Included

Entrées - CHOOSE TWO	Side Dishes - CHOOSE TWO
<ul style="list-style-type: none">• Ham off the Bone• Chicken Piccata• Fried Chicken• Quiche• Scrambled eggs	<ul style="list-style-type: none">• French Toast• Pancakes• Hash Browns• Potatoes O'Brien

Formal Plated Fine Dining Served to the Table

50 guest minimum

Room reserved for 5 hours

15% Gratuity added to all events.

All plated dinner choices include guest table setup with standard linens, china and flatware, coffee, iced tea, and fruit infused water. Custom color linens and chair coverings are available – request a price quote. Add-on alcohol packages available for all meal choices-request a quote

STUFFED CHICKEN BREAST

\$39.50 per Person

Chicken Breast Stuffed with Spinach and Herbed Cheese
Yukon Gold Whipped Potatoes and Green Beans Almandine
Spinach Salad with Mushrooms and Red Onions with
Poppyseed Dressing
Dinner Rolls with Butter
Choice of Dessert

BROILED SALMON WITH HERB

DIJON GLAZE

\$39.50 per Person

Glazed with Rosemary Dijon Chardonnay Sauce Rice Pilaf and
Sautéed Broccoli Roma Salad with fresh Vinaigrette
Dinner Rolls with Butter
Choice of Dessert

CHICKEN PARMESAN

\$31.50 per Person

Chicken Parmesan with Herb Risotto Fresh Green Beans with Garlic, Tomato and Basil.
Caesar Salad
Dinner Rolls with Butter
Choice of Dessert

CHICKEN FRANCOIS

\$31.50 per Person

Chicken Breast in a Rich Egg Batter and sautéed with Lemon Butter Sauce
Fettuccini and Broccoli Caprese Salad with Heirloom Tomatoes, Mozzarella and Fresh Basil with Balsamic Glaze
Dinner Rolls with Butter
Choice of Dessert

Bar Pricing

Please contact our Catering Department for package details and additional information. Bartenders are required for all functions where alcohol is served. One bartender will be present for 40 or less guest count. If the guest count exceeds 50, an additional bartender will be added.

HOSTED (TAB) BAR

Bartender(s)	\$ 40.00 per hour
House Wine Bottles	\$22.95
Glass House Wine.	\$ 5.50
Domestic Beer	\$ 5.50
Imported Beer	\$ 6.50
Soda Can	\$ 1.70

There is a *2-hour minimum* on all tab bartending services

BAR PACKAGES

Packages includes bar setup, 4 hours of Bar Service and Bartender(s).

Domestic and import bottled beer, wine and premium liquor

Premium Liquor Full Open Bar 3-hour package.....	\$29 per person
Premium Liquor Full Open Bar 4-hour package.....	\$36 per person

Domestic Bottled Beer and House Wine 3-hour package.....	\$17.00
Domestic Bottled Beer and House Wine 4-hour package.....	\$21.00

Contact Info:

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