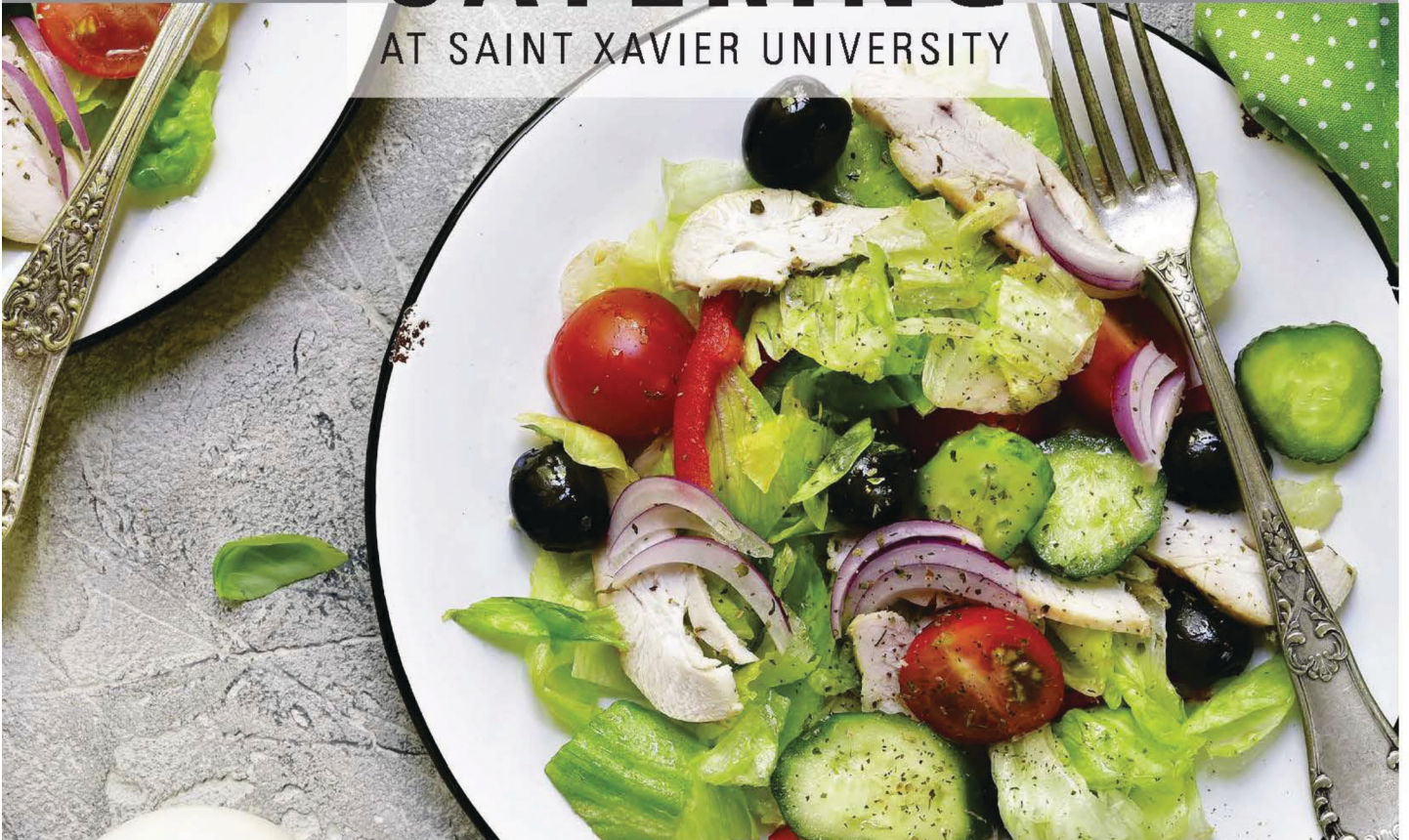




COUNTRY HOUSE  
**CATERING**  
AT SAINT XAVIER UNIVERSITY



# 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

24.00 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 - <b>CHOOSE TWO</b>	Side Dishes - <b>CHOOSE TWO</b>
<ul style="list-style-type: none"><li>• Chicken Parmesan</li><li>• Chicken Limon</li><li>• Chicken Marsala</li><li>• Sundried Chicken</li><li>• Italian Sausage Medallions with Peppers &amp; Onions</li><li>• Italian Roast Beef</li></ul>	<ul style="list-style-type: none"><li>• Penne Noodles with Alfredo Sauce</li><li>• Penne Noodles with Marinara or Meat Sauce</li><li>• Green Bean Almandine</li><li>• Broccoli Parmesan</li><li>• Vesuvio Potatoes</li><li>• Stuffed Shells</li></ul>

### SOUTHWEST BUFFET

Churros with Caramel may be substituted for dessert

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

## GRECIAN DELIGHT BUFFET

Served with Pitas, Hummus Greek Salad and Dessert

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

## SOUTHERN COMFORT BUFFET

Corn Bread included. BBQ Beef Brisket can be substituted for one entrée choice for an additional charge of \$3 per person

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

## BRUNCH BUFFET

Assorted Breakfast Pastries, Bacon and Sausage Included

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

# 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

**\$41.00 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

**\$42.50 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

**\$33.50 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

**\$33.50 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 .....	\$24.50
Glass House Wine. ....	\$5.75
Domestic Beer .....	\$5.75
Imported Beer .....	\$6.85
Soda Can .....	\$2.00

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.....	\$ 31.00 per person
Premium Liquor Full Open Bar 4-hour package.....	\$ 39.00 per person

Domestic Bottled Beer and House Wine 3-hour package.....	\$17.80
Domestic Bottled Beer and House Wine 4-hour package.....	\$22.50

### Contact Info:

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