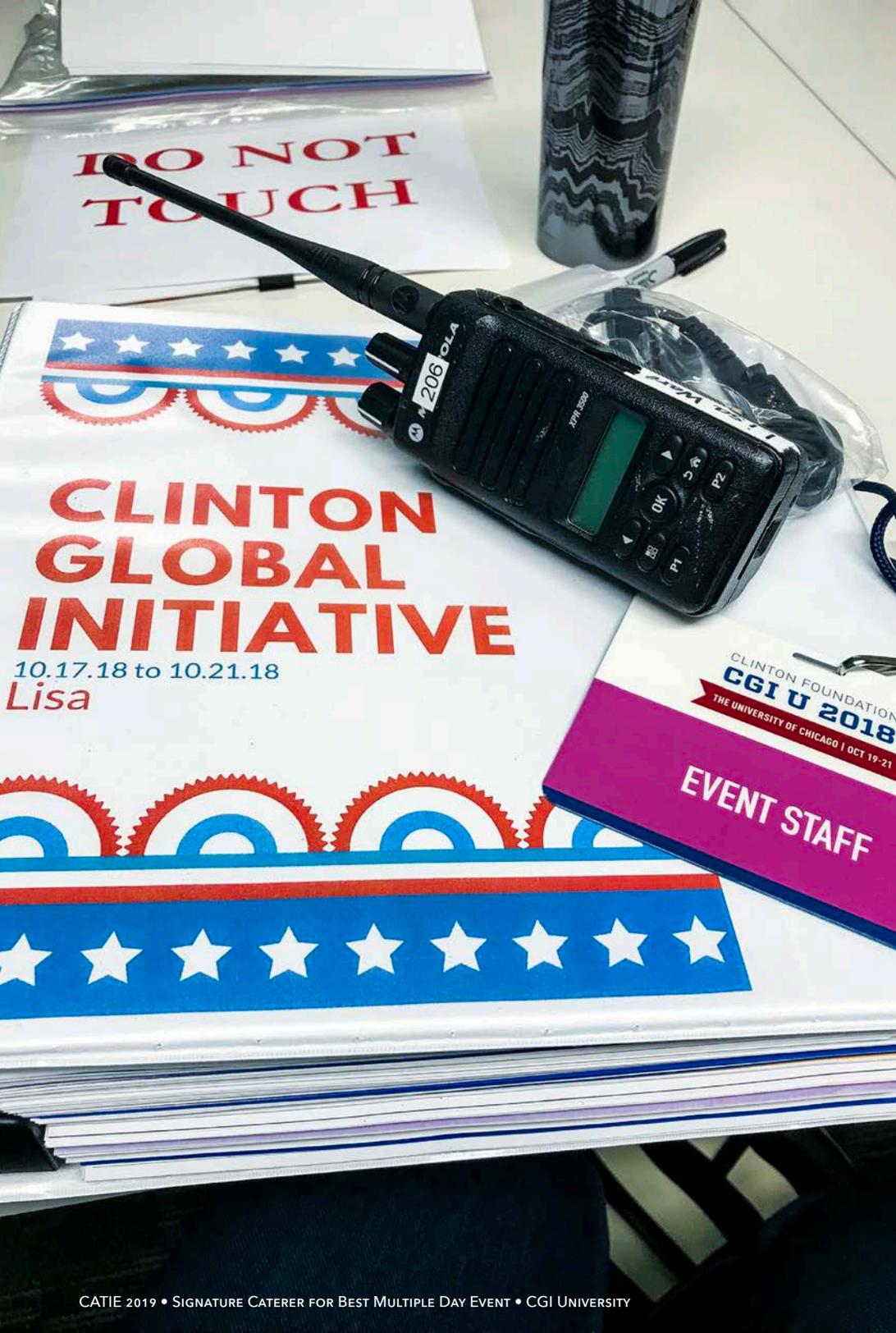


CATIE 2019 SIGNATURE CATERER FOR BEST MULTIPLE DAY EVENT





FIVE DAYS TEN EVENT LOCATIONS 39 MULTI-MEAL EVENTS

The Clinton Global Initiative University is an annual event that was held this year at the University of Chicago where students, university representatives, topic experts, and celebrities come together to discuss and develop innovative solutions to pressing global challenges. This multiple day event was spread across five days, ten event locations, and 39 multi-meal events for staff, volunteers, press, production, VIPs and students from around the world. All came together to create their own Commitments to Action that address issues on campus, in local communities, or around the world.



EVENT CONCEPT

President Clinton launched the Clinton Global Initiative University (CGI U) in 2007 to engage the next generation of leaders on college campuses around the world. This year's multi-day event was held at the University of Chicago where staff, volunteers, press, VIPs, and over 1,200+ students gathered to create Commitments to Action to address issues on campus, in local communities, or around the world.



EVENT CONCEPT

The scope of this event was so massive and included so many logistics that the RFP came in two different pieces, months apart from each other. The initial RFP included the opening night dinner, breakfast, lunch, and dinner the following day all for 1,200+ students, and a closing Day of Action brunch for 800 students. The second RFP included 35+ additional events across five days for the staff, volunteers, production, and VIP meals that were needed to host and produce an event this size. The catering needs were so substantial that a multi-page spreadsheet was included in the RFP with all of the event details. With the first RFP already won and countless hours spent creating a 100+ page proposal for the second RFP, we were both thrilled and terrified to win every piece of the multi-day event.



EVENT CONCEPT

The focus on the event was on five areas - education, environment and climate change, peace and human rights, poverty alleviation and public health, and is grounded in the belief that no one is too young to make a difference and create positive change in their communities. The budget for the CGI U Conference had a cost-sensitive structure. Since the event was all about community and banding together for the greater good of the world, the entire concept of the event was on austerity, function, and academics with a heavy nod to security. With the help of our vendor friends, we set out to transform the University of Chicago into a campus able to host a non-partisan multi-day meeting.

DESIGN ELEMENTS

The main special events where all 1,200+ students would gather occurred in three primary locations. All student meals were served in a large tent in the Hutchinson Courtyard, with a separate catering tent attached. The design needed to be understated but functional and offer seating and cocktail table options for 1,200+ students to eat and network together regarding solutions to global issues multiple times a day. The design also had to incorporate security, disaster plans and emergency evacuation plans.



Dear Clinton Family,
Hello & Welcome! The UChicago
volleyball team is so excited you
are here!! We would love if you could
Sign our board w/ this sharpie!! Wishing
you a weekend of success & impact!!

 UChicago
volleyball

Sign here please 😊

Thank you!
Michelle
Good Luck!
Hillary Rodham Clinton

DESIGN ELEMENTS

The plenary sessions, where all of the major topics were discussed on stage with the VIPs and other world advocates and celebrities, happened in the Ratner Athletic Center. We were skeptical that a gymnasium could be transformed into an event location that could house 1,200+ students, a large stage, and inspire academic conversation. With the help of a lot of pipe and drape, a major stage set up, great lighting and the thought that this is an academic event so why not celebrate that this is a major university gymnasium, the stage was set for the plenary sessions. As an aside to this, the Ratner Athletic Center also housed the VIP green rooms for the Clinton Family. Thank goodness for lounge furniture, pretty linens, fun buffets, and a lot of pipe and drape because the locker rooms and classrooms that were allocated to be “green rooms” started out as you picture any college gym locker room – unappealing with a lingering aroma of sweat.



DESIGN ELEMENTS

On the final day of the CGI U program, the problem-solvers gathered for a Day of Action at the XS Tennis Village a few miles away. Several of the tennis courts were opened up to create a huge event space to accommodate a final session, a to-go breakfast and beverage station, and the Day of Action campaign. At XS, students took part in an assembly-line meal packaging project to fill 75,000 bags of food to be sent to developing countries. Carpet was installed throughout the event space, an enormous job that took almost 24 hours, allowing students to pop a squat, enjoy breakfast, and chat with their friends about all they had accomplished. The same breakfast area was flipped to serve 800 custom bag lunches. A large stage for the closing remarks and many tables and linens were used to create the different areas of the Day of Action. In addition to the major areas, 15+ alternate venue sites were used for breakout sessions, production staff, vendor crews, event staff, and additional VIP areas. Each location was designed for function and security to create the best environment to keep the community spirit and commitment to action at the forefront of every event.



MENU DESIGN

The menu design for CGI U was not meant to be an over the top or knock your socks off menu.

What the menu design lacked in innovation, it more than made up for in the sheer logistic feat of feeding so many people across 30+ different events with different menus and guest counts in multiple different locations across five days.

MENU DESIGN

When planning the menu, per the RFP, the food should be plentiful, attractive and budget-conscious, which is easy enough, until you also have to think about whether the event location would have event staff on site, the many cooking restrictions of each location due to historic buildings, when and how the food would leave our commissary, full meal service verses snacks and beverages only, the extensive list of dietary restrictions, and the major variation of guest counts from custom VIP service for five to full, hearty meals for 1,200+.





MENU DESIGN

With so many events happening simultaneously, it was important to create menus that could be used across multiple locations.

While the food was not fancy, with the exception of the VIP green rooms, it was important to us that it be delicious, highly functional for a large crowd, and represent our brand as a company. Using a creative merge of both our full service and delivered brands, we flawlessly executed *87 meals for 9,415 total guests with rave reviews.*



GOALS AND HOW THEY WERE ACHIEVED

When you have an event with this scope of details and logistics, many can create a response to an RFP that is pretty on paper; actually making that RFP a reality, not a work of fiction, is another thing entirely. Our overarching goal was to turn our plans into reality with grace, aplomb, and perfection. Within that goal for the main conference, to serve fast, hot, fresh, beautiful and appetizing food for 1,200+ guests, multiple times a day with seamless execution. For the support events, our goal was to maintain the integrity of the insane details of 35+ additional events while sorting through the many logistical challenges of timing, multiple locations, and security. The entire event was plotted and planned months and weeks in advance, checked and re-checked as every change came in.



GOALS AND HOW THEY WERE ACHIEVED

We had monthly, weekly, and daily meetings leading up to the event. We worked closely with our rental companies on delivery schedules to ensure all equipment was delivered to its final event location and labeled by day and event number. We brought in our Function Directors, who would manage the daily events, at the ground level for logistic planning and brought them to the walk thrus so they were familiar with their responsibilities.



GOALS AND HOW THEY WERE ACHIEVED

We had a team to check in every rental piece and food item as it was delivered to ensure nothing was missing. We created a massive event binder, customized to only include the information needed for that particular person, for all aspects of the event. We had floor plans of each location, buffet plans of each food set up, maps of the campus, instructions on how to access the building, BEO's, rental orders, timelines, protocols on who to call in the event of a question or emergency, and an eight-man management team with feet on the ground the length of the entire conference.



CHALLENGES AND HOW THEY WERE OVERCOME

It is hard to imagine how we survived this one unscathed and with amazing feedback from our client. We were like a baseball player receiving hundreds of fast-paced pitches in a row, batting one challenge away after the other. As much as we would have loved for this multi-day event to be our only focus, we already had an almost sold out weekend when these RFPs came, an overwhelming challenge was how to tackle this monster without jeopardizing the success of our other events. In catering, you always have a reserve of people who can jump in at a moment's notice if needed. We drained the tank of our reserve and our auxiliary reserve. We brought in husbands, wives, friends, previous employees, and anyone who could have a positive impact.



CHALLENGES AND HOW THEY WERE OVERCOME

A huge challenge was the sheer volume of events that needed to leave our commissary and how and when everything was going to get there. Our Director of Operations created a master list of routes, schedules, and events that was revised hundreds of times but resulted in a tool that let us know at any given time where and when the drivers would arrive. Our Vice President and Operations Manager were on the ground at our commissary almost around the clock to ensure each truck was packed correctly and left on time. Our Event Producers broke down every event and made individual rental orders that were delivered to each location daily. This volume of events has a huge room for error so we had a dedicated team of people to check in every event to ensure everything was accounted for as it arrived. This gave us the time to fix problems on the spot and send anything needed on the next route.



CHALLENGES AND HOW THEY WERE OVERCOME

The large tent for all of the main events was significantly smaller than the floor plans given to us, so we had to make on-site adjustments to the buffets and floor plans to accommodate 1,200+ people in a smaller space, and facilitate the fastest service possible. We had a huge amount of staff that needed to go to multiple event locations throughout campus. We had our Staffing Coordinator on the ground the length of the event to check in all employees, and give them their credentials and directions to their location. We had three major VIPs who were headlining this event and thus had local security and the Secret Service on high alert. All staff who even would have second level exposure to the VIPs, had to be vetted by the Secret Service. At one point, our entire VIP team was locked in their kitchen closet for three hours because the VIPs were on site and there was a security alert.



CHALLENGES AND HOW THEY WERE OVERCOME

The day-of changes were overwhelming - not just changes to the following day, but changes that needed to happen in the next hour - changes to VIP locations, service, guest counts, full venue changes, menus, new dietary restrictions, new timing - came in on the hour. We had nightly meetings after each day to plan and plot the next day's events, assign final roles, go over the timeline, address all of the changes, and answer last minute questions. Luckily we had a temporary office on campus to work out of for our eight-man management team.



UNIQUENESS & EXECUTION

Maps, binders and meetings, oh my! There is no I in TEAM for a reason, and this multi-day event was a true collaboration of our sales, operations, and culinary teams. The sheer volume of events across so many days and locations made this event unique. Amazingly, with a rock solid plan, hours spent in planning duties, roles, locations, logistics, and a key team of eight dedicated sales, support, operations, staffing, and executive roles with feet on the ground the length of the entire conference, we conquered a massive multi-day event with grace and perfection.



We can't say it any better than our client did, "Going over all the notes, and post-event meetings, and thinking of the events - I have nothing for you. No notes, nothing you could have done better, or didn't do, or should have done. ***It was perfect!***"

VENDOR CONTRIBUTIONS:

A/V and Tech Support

Tables, Chairs, Tenting, Furniture, Pipe & Drape, HVAC

Linen

Equipment Rentals

Radio Rental

Menu Signage & Floor Plans

Décor

Computer Rental/Office Tech Support

Venue Space & Logistical Support for Concluding Events

VENDOR SUPPLIER:

Frost Chicago

kbollig@frostchicago.com
312-642-7600

Marquee Event Rentals

jscafide@marqueerents.com
630-871-9999

BBJ Linen

ablumer@bbjlinen.com
800-592-2414

Halls Rental

info@hallsrental.com
847-929-2222

Bearcom

rick.criel@bearcom.com
630-475-3868 X20233

Sharper Dot

gary@sdprinting.net
847-581-9033

Fragrant Design

nadine@fragrantdesign.com
312-546-3044

Rentech Solutions

tloch@rentechsolutions.com
877-398-7368 X206

XS Tennis

renellp@sbcglobal.net
773-548-7529

Refrigerated Trucks

Ryder

Jamarl_Eiland@ryder.com
630-595-5800

Dry Trucks

Chicagoland Truck Rentals

chicagolandtruckrental@yahoo.com
773-588-3939

Attendee Transportation & Registration Management

Chicago Travel Consultants

bharris@ctcdmc.com
773-880-5878

Waste & Recycling Services

Lakeshore Recycling Systems

randerson@LRSrecycles.com
847-779-7500 x175

XS Tennis Center A/V

Plus One AV

Anthony.v@plusoneav.com
815-806-8881 x110

Transportation

Aries Transportation

Antoinette.gonzales@ariescharter.com
312-576-5030

MENUS & COLLATERAL

VEGETARIAN PAELLA

Yield: 10 Pounds

¼ cup Vegetable Oil
4 ½ oz Spanish Onion, small dice
2 tbl Garlic, minced
1 lb Eggplant, medium dice
2 lb Long Grain White Rice
1 lb Yukon Gold Potato, medium dice
1 ¾ cup Dry White Wine
1 ½ cup Rosemary, chopped
½ tsp Saffron, bloomed in water
1 tbl Dried Thyme
1 tbl Dried Oregano
1 tbl Paprika
3 ½ qt Vegetable Stock
2 ea Bay Leaf
7 oz Red Bell Pepper, small dice
7 oz Green Bell Pepper, small dice
14 oz Artichoke hearts, 1 inch pieces
3 ½ oz Frozen Peas
14 oz Tomato, medium dice
9 oz White beans, drained and rinsed
2 tbl Parsley, chopped
1 oz Scallion, sliced thin
3 tbl Kosher Salt
1 tbl Black Pepper

Method:

- Saute onions until translucent
- Add the garlic and cook until fragrant

- Add eggplant and saute
- Add rice and potatoes and combine; cook until slightly toasted
- Deglaze with white wine; simmer until liquid is reduced by 25%
- Stir in the saffron, rosemary, thyme, oregano and paprika; pour in the vegetable stock and bring to a simmer
- Add bay leaf; simmer over low heat until rice is 70% cooked and liquid is 50% absorbed
- Add in red and green pepper; Simmer to slightly soften peppers
- Stir in artichokes
- Stir in peas, tomatoes, white beans, parsley, and green onion; season with kosher salt and black pepper
- Simmer over low heat until 25% of the liquid remains and rice is cooked 95% (slightly more than al dente); remove bay leaf
- Remove from heat and serve

VEGETABLE LASAGNA

Yield: 18 pounds (3 Half Hotel Pans)

2 ½ lb Whole Milk Ricotta
1 ½ cup Parmesan, shredded
10 ½ oz Frozen Spinach, defrosted, drained, chopped
3 eggs
2 tsp Kosher Salt
1 tsp Black Pepper
11 oz Zucchini, medium dice
11 oz Yellow Squash, medium dice
1 ½ lb Red Bell Pepper, medium dice
1 ½ lb Green Bell Pepper, medium dice
1 ¼ lb Red Onion, medium dice
11 oz Eggplant, medium dice
2 qt Marinara Sauce
9 sheets Fresh Spinach Pasta
1 ½ lb Mozzarella, shredded

Method:

- In a bowl, combine ricotta, 1 cup of parmesan, spinach, eggs, salt and black pepper
- In a separate bowl, combine zucchini, squash, red pepper, green pepper, red onion and eggplant and toss to combine
- To assemble:
 - Cover the bottom of a half pan with marinara sauce
 - Cover with a spinach pasta sheet
 - Top with marinara sauce
 - Top evenly with vegetable mixture
 - Pipe with a large tip a layer of cheese mixture
 - Cover with a spinach pasta sheet
 - Top with marinara sauce.
 - Evenly spread out another layer of vegetable mixture.
 - Evenly cover with cheese mixture
 - Cover with a spinach pasta sheet
 - Evenly spread a layer of sauce
 - Top with shredded mozzarella cheese and remaining parmesan cheese

- Bake covered at 350 for 30 minutes
- Raise oven temperature to 400 and bake for 10 minutes or until cheese gets brown and bubbly
- Remove from oven and serve

VEGAN CAESAR SALAD

Yield: 10lb

7 ¾ lb Romaine Lettuce, chopped
3 cup Vegan Pumpernickel Croutons
1 ¼ qt Vegan Caesar Dressing

Method:

- Combine romaine and croutons in a serving bowl
- Toss with dressing

VEGAN CAESAR SALAD DRESSING

Yield: 1 Quart

1 tbl Garlic, chopped
1 tbl Capers
11 floz Vegan Mayonnaise
1 1/3 tbl White Miso Paste
2 ½ tbl Nutritional Yeast Flakes
5 ½ floz Water
11 floz Olive Oil
¾ tsp Kosher Salt
¼ tsp Black Pepper

Method

- In a food processor, mince the garlic and capers
- Add the vegan mayo, white miso paste, yeast flakes, and water; pulse to combine
- With the motor running, slowly add olive oil in a thin stream to emulsify; continue to blend until emulsified, about 1 minute
- Season with kosher salt and black pepper

RIGATONI A LA VODKA

Yield: 10 Pounds

4 pounds Rigatoni, cooked
3 qt Tomato Cream Sauce
2 ½ lb Button Mushrooms, quartered and sautéed
6 oz Pinenuts, toasted
4 oz Parmesan, grated

Method:

- Heat tomato cream sauce in pan until warm, about 2-3 minutes
- Add the cooked pasta and mushrooms; toss and heat through
- Add toasted pine nuts and parmesan cheese
- Remove from heat and serve

TOMATO CREAM SAUCE

Yield: 1 Gallon

2 floz Vegetable Oil
6 oz Carrot, large dice
6 oz Celery, large dice
12 oz Spanish Onion, large dice
9 oz Prosciutto, medium dice
¼ cup Fresh Thyme, minced
½ cup Fresh Oregano, minced
2 tsp Crushed Red Pepper Flake
18 floz Vodka
2 qt Whole Peeled Tomato
18 floz Chicken Stock
2 oz Garlic, roasted
24 floz Heavy Cream
2 tsp Kosher Salt
1 tsp Black Pepper

Method:

- Saute onion, carrot, and celery with prosciutto; add thyme, oregano, and red pepper flake
- Once caramelized, deglaze with vodka and flambe
- Add tomato, chicken broth and roasted garlic; cook down for 15 minutes and return to a boil
- Remove from stove, puree with stick blender, and whisk in cream
- Season with salt and pepper

MANCHEGO MACARONI AND CHEESE

Yield: 10 Pounds

1 ½ qt Heavy Cream
¾ tsp Garlic Powder
¾ tsp Onion Powder
¾ tsp Nutmeg, ground
7 oz Sharp White Cheddar, 1 inch cubes
7 oz Gruyere, 1 inch cubes
3 oz Manchego, 1 inch cubes
3 oz American Cheese, sliced
1 egg yolk
½ tsp Kosher Salt
¼ tsp White Pepper
2 ½ floz Cornstarch Slurry
6 lb Cavatappi, cooked
4 oz Panko Bread Crumbs
4 oz Parmesan, grated

Method:

- In a saucepot or rondo, combine cream, garlic powder, onion powder and nutmeg. Bring mixture to a boil
- Using a stick blender, slowly add in the white cheddar, gruyere, manchego and american cheese until completely incorporated into the sauce
- In a bowl, whisk egg yolk; slowly whisk in a little of the hot liquid to temper eggs, whisking for 30 seconds. Add yolk mixture back into sauce and whisk to combine
- Thicken with slurry and season sauce with salt and pepper
- Remove from heat and add to cavatappi, tossing to coat
- Toss panko crumbs and parmesan cheese together; sprinkle mixture over macaroni
- Bake at 350 degrees until cheese is melted and panko is golden brown
- Remove from oven and serve

CHICAGO STYLE RED HOT STATION

Yield: 50 Servings

50 each All Beef Hot Dogs
50 each Poppy Seed Buns
24 floz Yellow Mustard
24 floz Ketchup
24 floz Sweet Pickle Relish
2 lb White Onion, small dice
2 lb Plum Tomato, sliced
8 oz Sport Peppers
1 lb Sauerkraut
2 tbl Celery Salt

Method:

- Keep hot dogs and buns warm for service
- Display condiments on station

MINIATURE GRILLED VEGETABLE SANDWICHES

Yield: 50 Each

- 1 lb Yellow Squash, 1/8 inch rounds cut on the bias
- 1 lb Zucchini, 1/8 inch rounds cut on the bias
- 1 lb Eggplant, 1/8 inch half moon slices
- 13 oz Red Bell Pepper, 1/8 inch slices
- 13 oz Button Mushrooms
- 13 oz Spanish Onion, 1/8 inch slices
- 1 qt Red Wine Vinaigrette
- 50 each Tomato Focaccia Rolls
- 17 Romaine Leaves
- 1 qt Roasted Red Pepper Dip
- 1 qt Roasted Garlic Hummus (To make vegan)

Method:

- In a bowl, toss together yellow squash, zucchini, eggplant, red pepper, mushroom, red onion and red wine vinaigrette
- Grill vegetables until they have grill marks and are tender.
- Remove from grill and cool; slice mushrooms
- To assemble each sandwich, lay bread on flat surface. Top with 1/3 romaine leaf, choice of dip, grilled zucchini, squash, eggplant, red pepper, red onion and mushroom
- Top with second slice of bread

ROASTED RED PEPPER DIP

Yield: 1 Gallon

- 1 lb Whole Peeled Tomato, chopped
- 2 floz Balsamic Vinegar
- 1 ¼ tsp Cayenne Pepper
- 5 oz Blanched Almonds
- 4 lb Roasted Red Peppers, chopped
- 2 tbl garlic, chopped
- 2 tbl Kosher Salt
- 1 qt Mayonnaise

Method:

- In a food processor, combine tomato, balsamic vinegar, cayenne, almonds, roasted red peppers, garlic and salt until smooth
- Fold in mayonnaise until completely combined

ROASTED GARLIC HUMMUS

Yield: 1 Gallon

- 6 ½ lb Garbanzo Beans, cooked and drained
- 1 ½ oz Garlic Cloves, roasted
- 9 floz Lemon Juice
- 19 floz Tahini
- 24 floz Olive Oil
- 1 tbl Kosher Salt
- 2 tsp White Pepper

Method:

- In a food processor, combine garbanzo beans, roasted garlic, lemon juice and tahini until well incorporated
- While motor is running, slowly pour olive oil until mixture is smooth. Season with salt and white pepper

VIETNAMESE VEGETABLE SUMMER ROLLS

Yield: 50 Each

25 each Rice Paper Spring Roll Wrappers, soaked in warm water
1 ¼ tsp Vegetable Oil
1 tbl Ginger, minced
1 tbl Garlic, minced
11 oz Carrot, grated
2 ½ oz Shiitake Mushroom, julienne
8 oz Green Bell Pepper, julienne
3 floz Soy Sauce
1 ½ tbl Rice Wine Vinegar
6 oz Bean Sprouts
1 ½ oz Cilantro, chopped
5 oz Scallion, minced
½ tsp Kosher Salt
¼ tsp White Pepper
3 oz Romaine Lettuce, julienne
1 oz Bean Thread Noodle, hydrated and cut into 1 inch pieces
8 floz Nuoc Cham
8 floz Thai Peanut Sauce

Method:

- Lightly saute the ginger, garlic, carrots, shiitakes and green pepper until softened
- Add the soy sauce, vinegar, bean sprouts, cilantro and scallions; cook for 2 minutes
- Season with salt and pepper.
- Remove from heat and let cool; toss with lettuce and noodles.
- Lay out rice paper wrapper and place 1 ½ oz filling in the center; roll and cut in half on the bias
- Serve with Nuoc Cham and Thai Peanut dipping sauces

NUOC CHAM

Yield: 1 Quart

16 oz Granulated Sugar
16 floz Rice Wine Vinegar
1 ½ Carrot, grated
½ oz Cucumber, peeled and grated
1 tsp Crushed Red Pepper Flake

Method:

- Combine sugar, vinegar, carrot, cucumber and red pepper flake
- Serve on side of summer rolls

THAI PEANUT SAUCE

Yield: 1 Quart

13 ½ oz Creamy Peanut Butter
8 floz Coconut Cream
½ tbl Garlic, minced
1 tbl Red Curry Paste
16 floz Vegetable Stock

Method:

- Combine peanut butter, coconut cream, garlic, red curry paste, and vegetable stock in a container
- Using a stick blender, puree until smooth
- Serve on side of summer rolls

CHEESECAKE LOLLIPOP

Yield: 50 Lollipops

1 ¾ oz Graham Crackers, chopped
1 tbl Unsalted Butter, melted
3 tbl Light Brown Sugar
12 ¾ oz Cream Cheese
4 ½ oz Granulated Sugar
1 tbl Cornstarch
2 egg
1 floz Heavy Cream
¼ tsp Vanilla Extract
1/8 tsp Lemon Extract
50 each Lollipop Sticks
6 oz Chocolate Pate a Glace
6 oz White Chocolate Pate a Glace
Assorted toppings

Method:

- Combine graham crackers, butter and brown sugar in a bowl; reserve
- In a mixer fitted with a paddle attachment, beat cream cheese until smooth, scraping the side of the bowl
- Add sugar and cornstarch to cream cheese in three additions
- In a mixing bowl, whisk together eggs, egg yolks, heavy cream, lemon extract and vanilla extract
- Add mixture in three additions to mixer and beat until smooth
- Lay graham cracker crust on half sheet pan; bake at 350 degrees for 5 minutes
- Remove from oven and cool
- Top cheesecake crust with cheesecake mix, bake at 350 degrees for 25 minutes
- Remove from oven and cool
- Freeze until hardened
- Scoop cheesecake into .75oz balls
- Place on lollipop stick and freeze for 1 hour

-Dip in white or dark chocolate (and assorting toppings if desired)

-Let set on parchment-lined sheet tray

VEGETABLE FRIED RICE

Yield: 10 pounds

4 tbl Sesame Oil
1 ½ tbl Garlic, minced
3 tbl Ginger, minced
4 oz Carrot, small dice
4 oz Spanish Onion, small dice
4 oz Celery, small dice
7 oz Button Mushrooms, small dice
7 oz Bamboo Shoots, chopped
7 oz Bean Sprouts
6 lb Long Grain White Rice, cooked
7 floz Soy Sauce
4 Eggs, lightly beaten
7 floz Hoisin Sauce
7 floz Teriyaki Sauce
1 ¾ tsp White Pepper
2 tbl Granulated Sugar
4 oz Scallion, chopped

Method:

- Heat 3tbl sesame oil in a wok over high heat
- Add garlic and ginger and sweat without browning
- Add carrot, onion, celery, bamboo shoot and bean sprouts and saute until heated through and slightly softened
- Add rice and combine thoroughly; add soy sauce
- In a separate saute pan, heat 1tbl sesame oil
- Add eggs and scramble until cooked through; add to rice mixture
- In a bowl, combine hoisin, teriyaki, white pepper and sugar; add to rice and combine -Toss in scallions

SESAME CHICKEN

Yield: 5 Pounds

4 lb Boneless, Skinless Chicken Breast, cut into 1 inch pieces
½ tsp Kosher Salt
¼ tsp White Pepper
20 floz Tempura Batter
24 floz Sesame Glaze
2 oz Sesame Seeds, toasted

Method:

- Season chicken with salt and pepper
- Combine chicken with tempura batter and toss to coat
- Fry chicken in small batches at 350 until golden brown and cooked through
- Remove chicken from oil and drain
- Heat sesame glaze in a saucepan over low heat; toss with chicken
- Sprinkle with sesame seeds

SESAME GLAZE

Yield: 24 floz

5 floz Soy Sauce
5 floz Sweet Soy Sauce
⅓ cup Granulated Sugar
3 floz Rice Wine Vinegar
3 tbl Cornstarch Slurry
1 ¾ tbl Molasses
3 floz Sake
3 floz Sesame Oil

Method:

- Combine all ingredients in a saucepot; bring to boil
- Stir constantly until mixture is thickened
- Remove from heat and cool

CHICKEN PICCATA

Yield: 16 Servings (2oz each)

4 8oz Boneless, Skinless Chicken Breasts, cut into 2oz pieces
2 Eggs
1 ½ tbl Milk
½ cup All Purpose Flour
½ cup Bread Crumbs
1 ½ tbl Parmesan, grated
1 tsp Kosher Salt
½ tsp White Pepper
3 floz Clarified Butter
5 floz Caper Vermouth Sauce
1 tbl Parsley, chopped
Fresh Lemon Slices

Method:

- Combine eggs and milk in a bowl
- In a separate bowl combine flour, bread crumbs, parmesan, salt and pepper
- Dip each chicken piece in egg mixture, then in flour mixture
- Heat clarified butter on a flat top or in a saute pan; cook chicken until lightly golden on both sides and fully cooked, about 3-4 minutes per side.
- To serve, pour caper vermouth sauce over chicken and garnish with lemon slices and parsley

CAPER VERMOUTH SAUCE

Yield: 1 Quart

¾ tsp Vegetable Oil
1 tbl Garlic, minced
1 ½ oz Spanish Onion, small dice
3 floz Lemon Juice
8 floz Dry Vermouth
24 floz Chicken Stock
¾ cup Roux
½ cup Capers
1 tsp Kosher Salt
½ tsp White Pepper

Method:

- Saute garlic and onion in vegetable oil until soft and translucent
- Deglaze with lemon juice
- Add vermouth and flambe; simmer until reduced by half and remove from heat
- In a separate pot, bring chicken stock to a boil
- Add roux in small amounts, whisking constantly until completely combined and flour taste is cooked away
- Add vermouth mixture and stir until evenly combined
- Add capers, salt and pepper



CLINTON GLOBAL INITIATIVE
UNIVERSITY

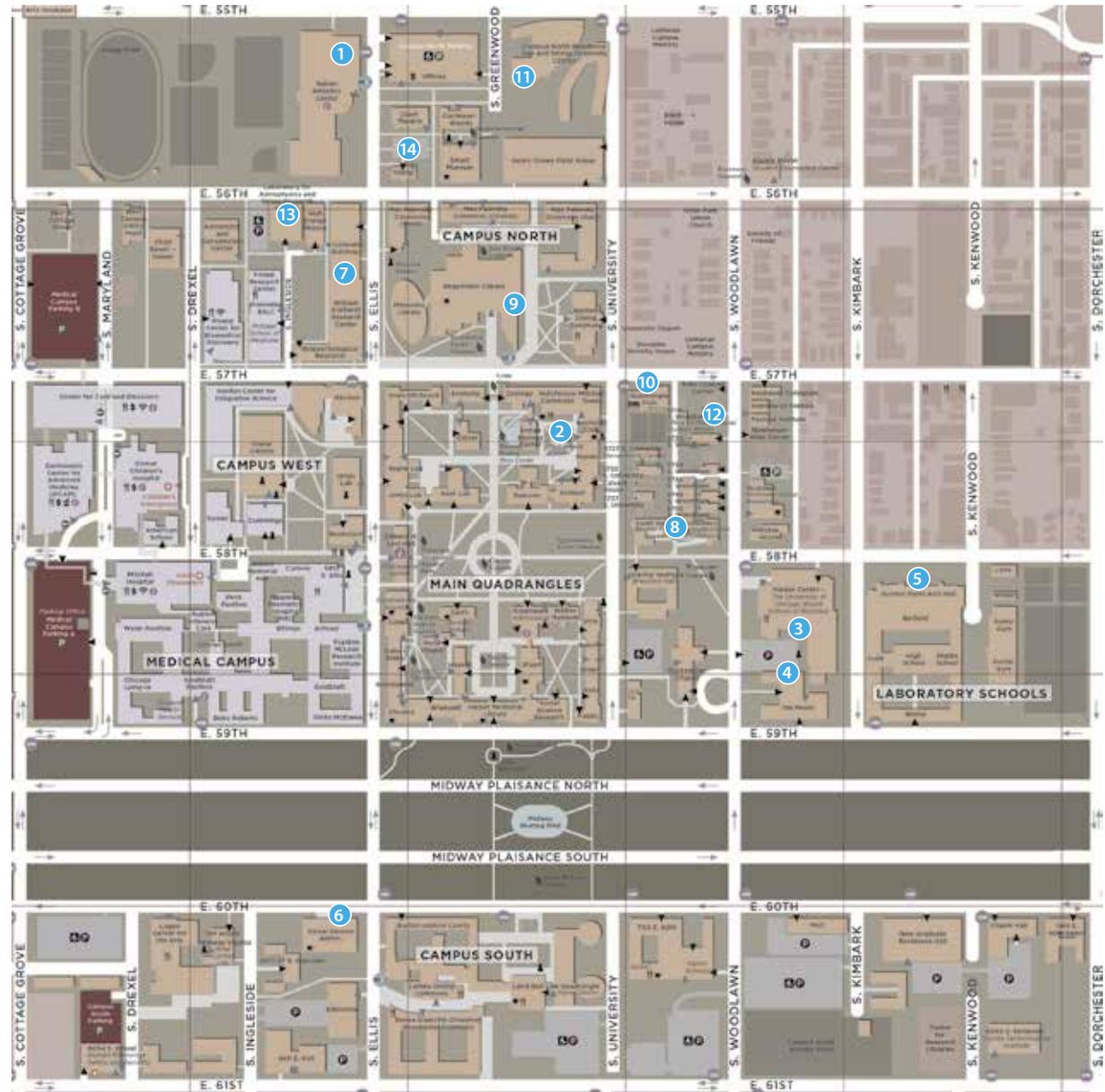
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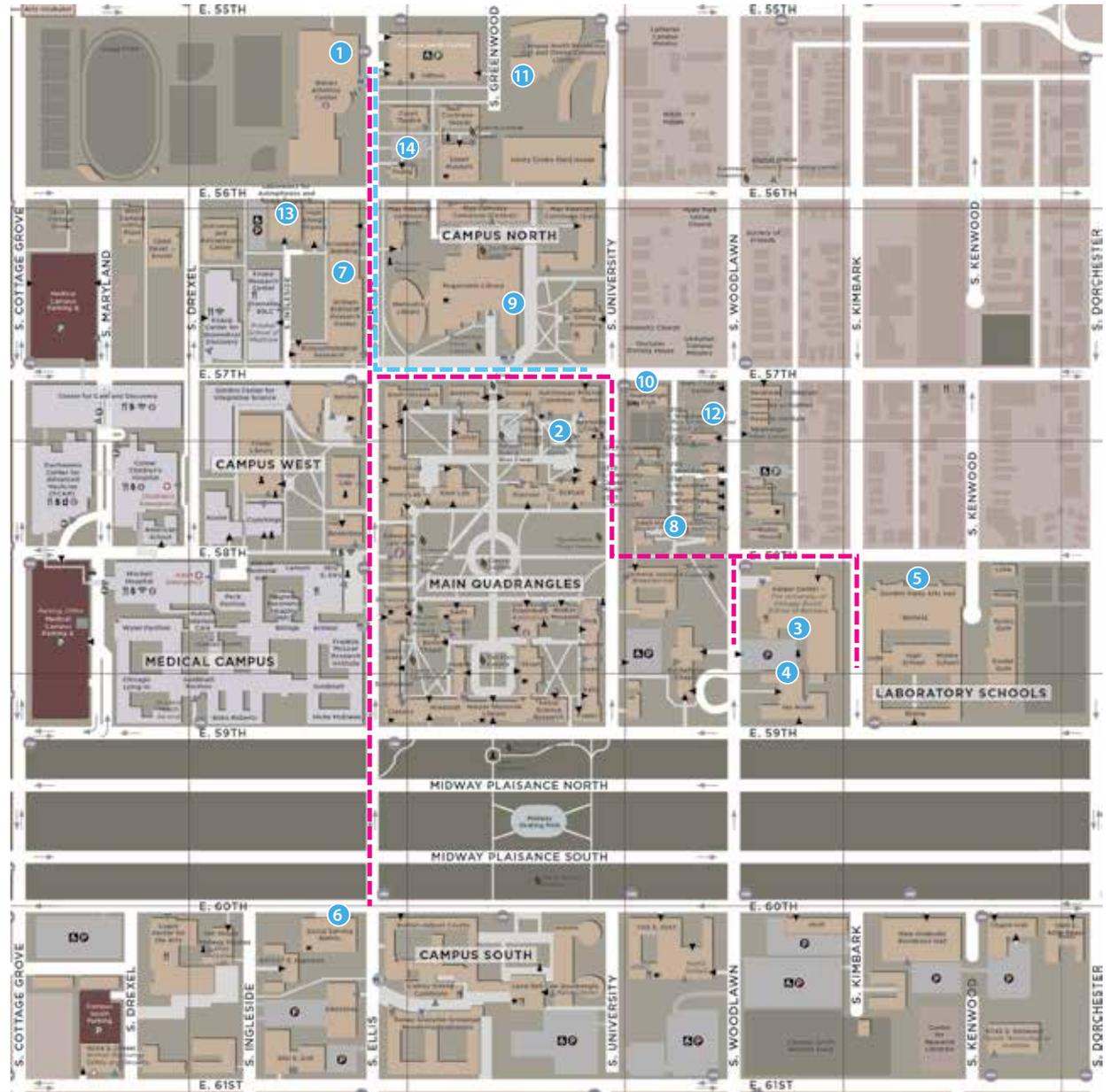


- ① Ratner
 - Plenary
- ② Reynolds Club
 - Registration
 - Speaker Hold
 - F&B
 - Exchange Fair
- ③ Charles M. Harper Center, The University of Chicago Booth School of Business
 - Breakout Session
 - Resolution Project
 - UNetwork Working Session
- ④ Ida Noyes
 - Breakout Session (Cloister Club)
 - Breakout Session (Max P. Cinema)
- ⑤ The University of Chicago Lab School, Gordon Parks Arts Hall Auditorium
 - Breakout Session
- ⑥ Social Service Admin
 - Breakout Session
- ⑦ Eckhardt Research Center
 - Codeathon
 - Honor Roll Lunch
- ⑧ Saieh Hall
 - Office Hours
- ⑨ Regenstein Library
 - Volunteer Lounge
- ⑩ Quad Club
 - Sponsor Reception
 - UNetwork Reception
- ⑪ Baker Dining Commons
 - Press
- ⑫ Center for Identity + Inclusion
 - Offices
- ⑬ Fermi Institute
 - TBD
- ⑭ Young Parking Lot

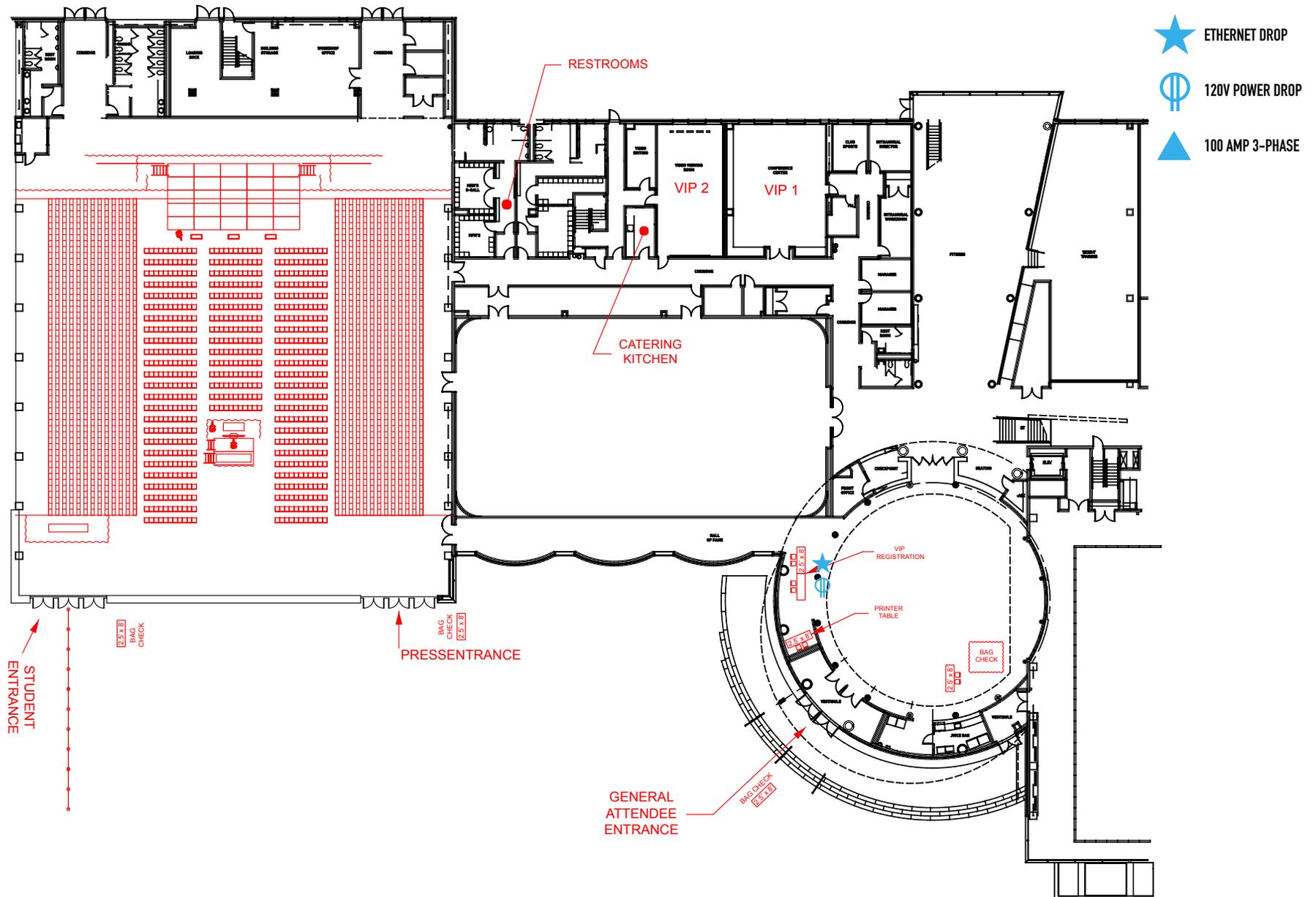


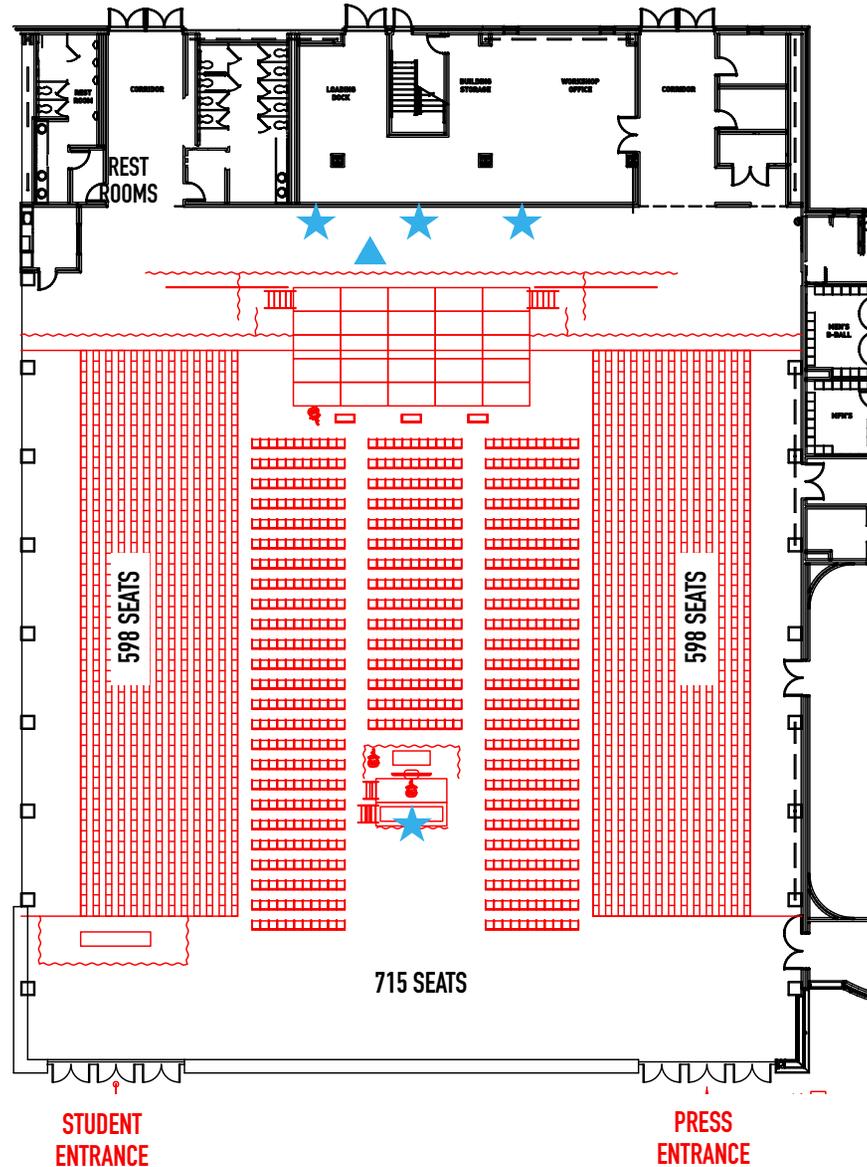


-  Walking path to Ratner and Reynolds Club
-  Walking path to Breakout Sessions

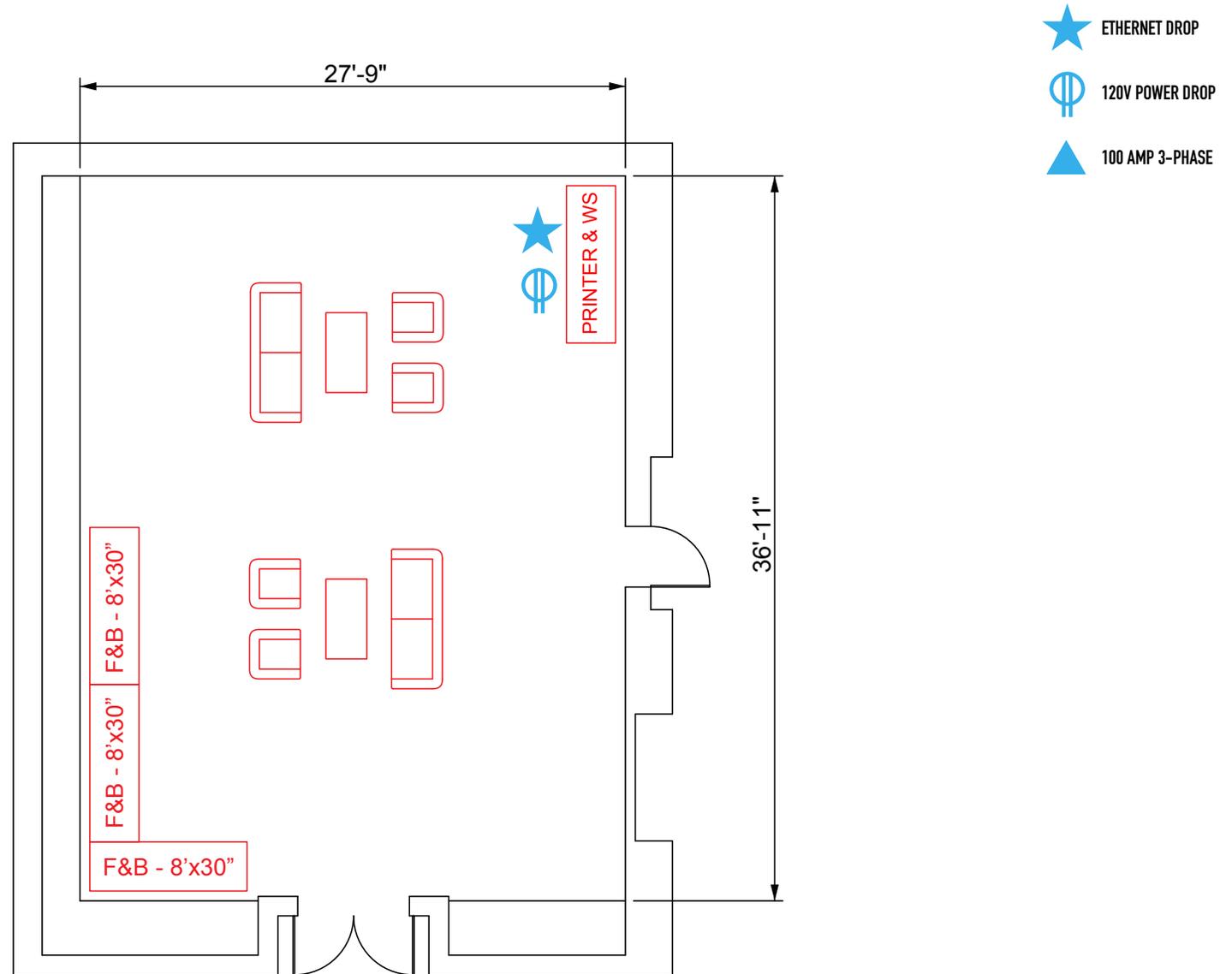


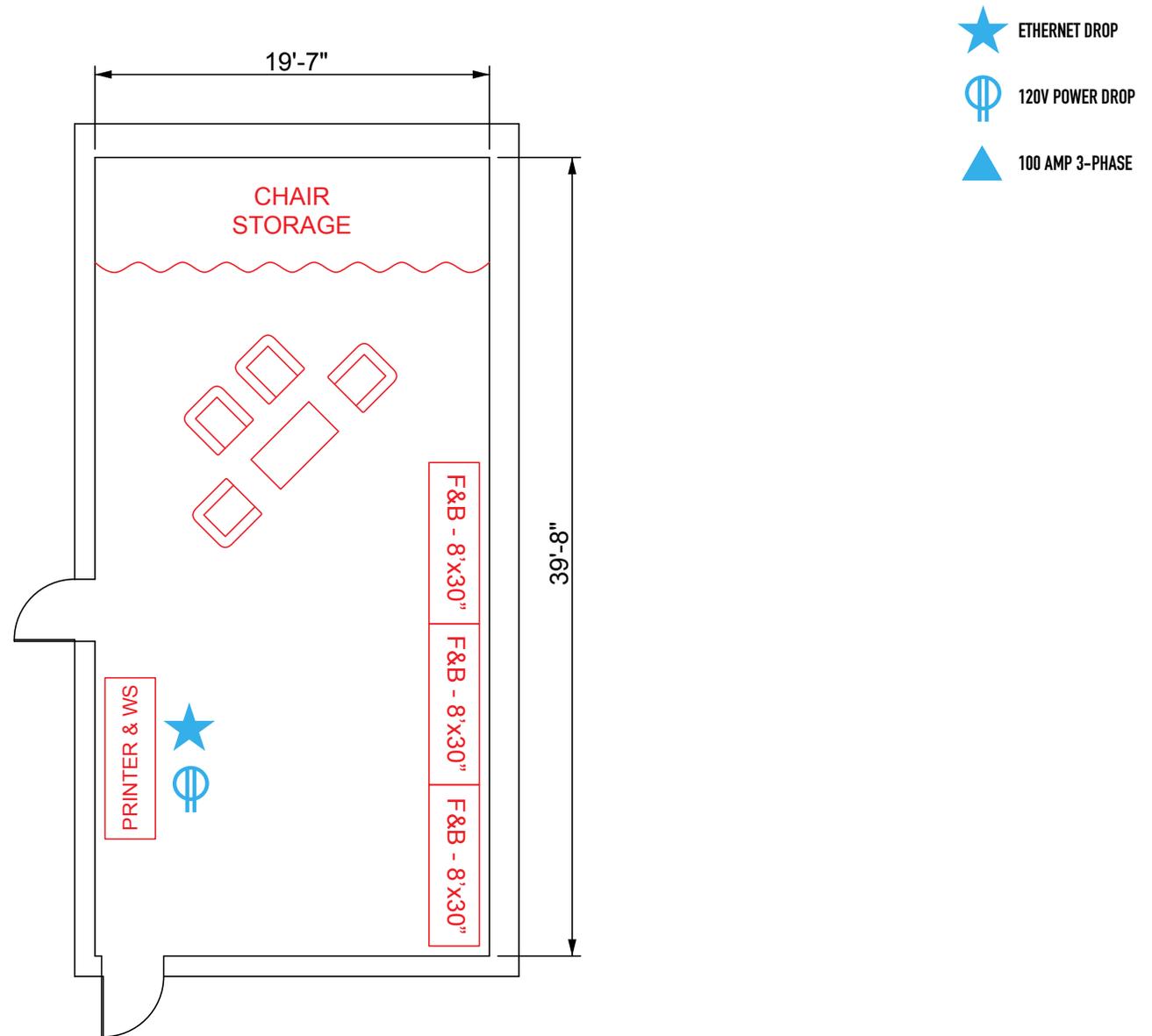
RATNER ATHLETICS CENTER

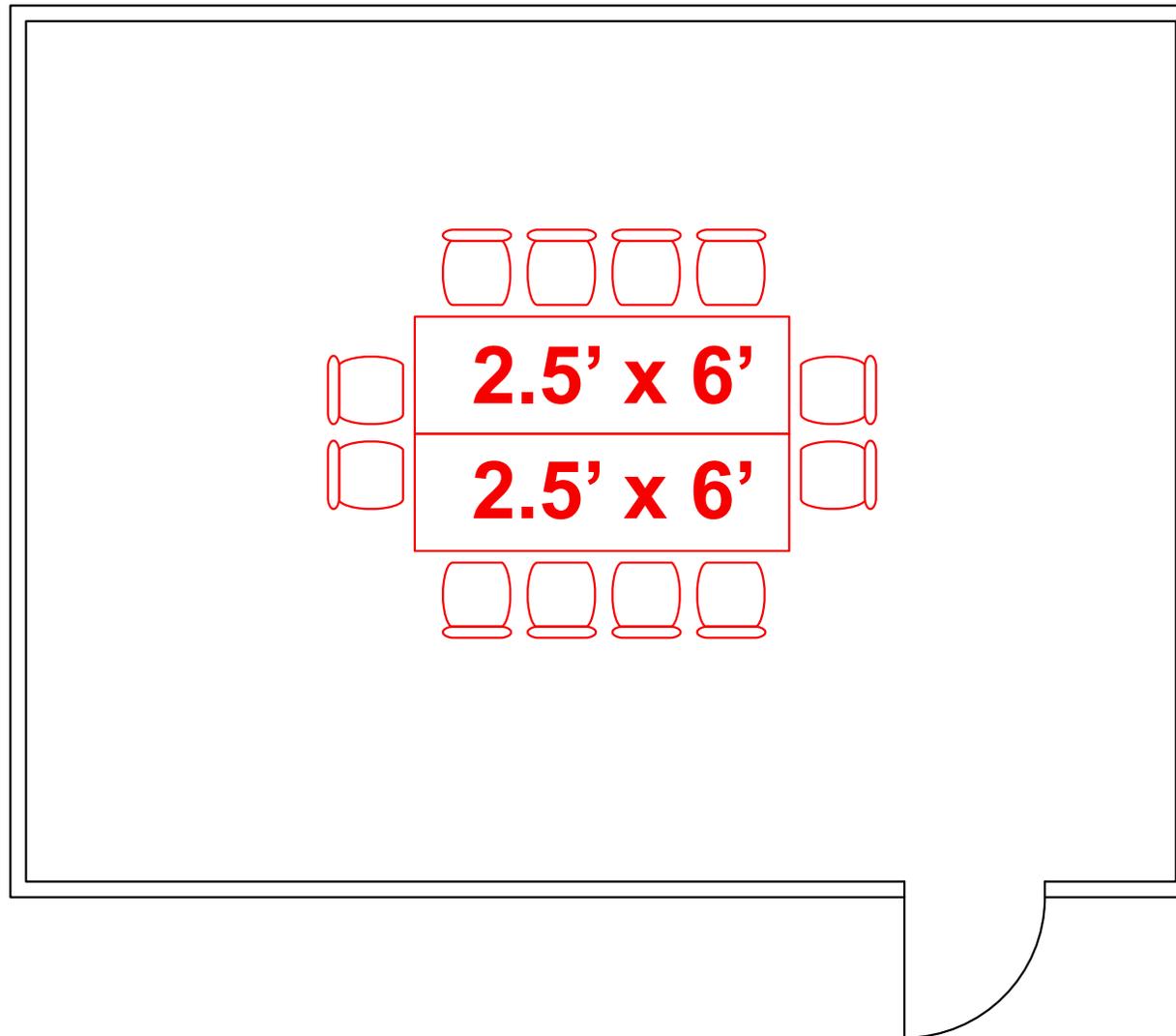


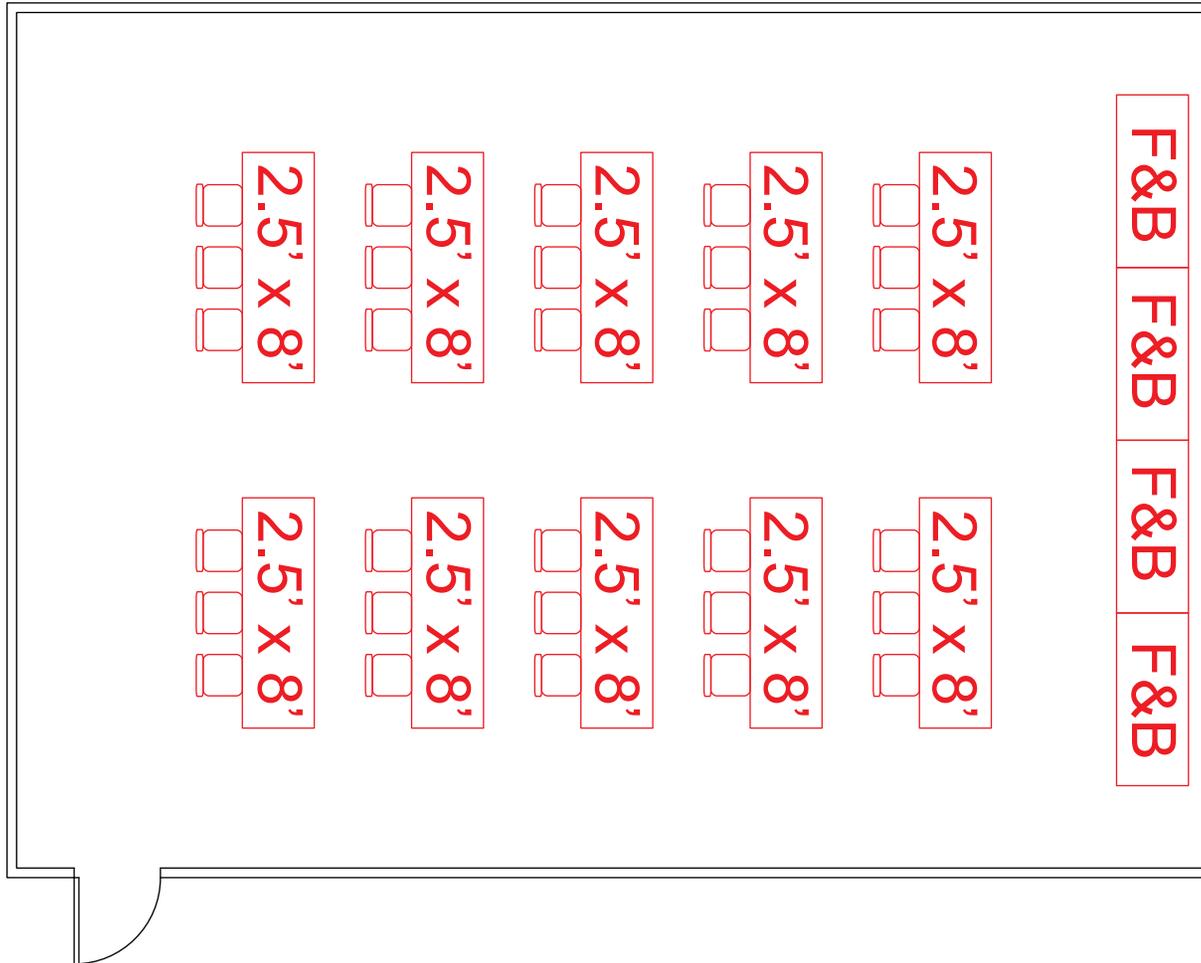


-  ETHERNET DROP
-  120V POWER DROP
-  100 AMP 3-PHASE

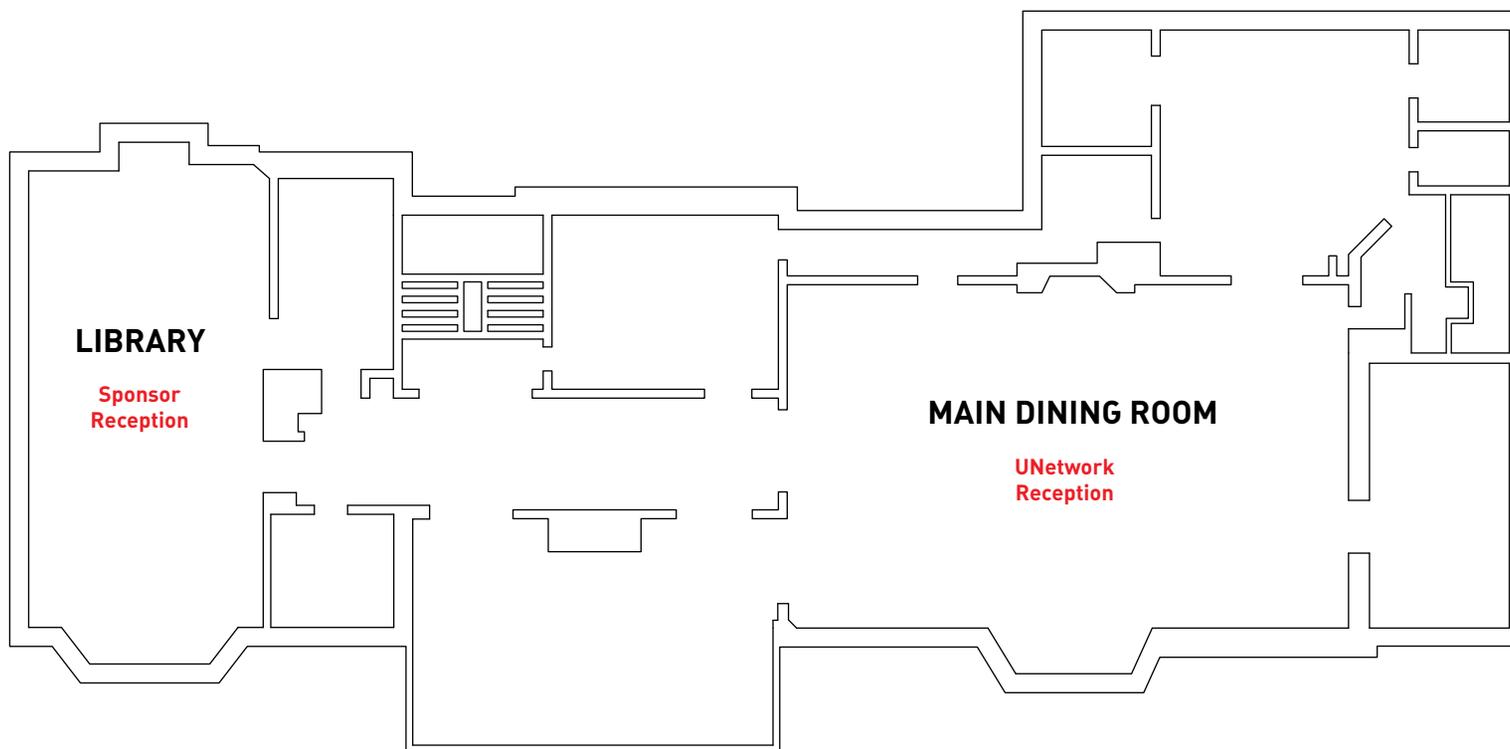


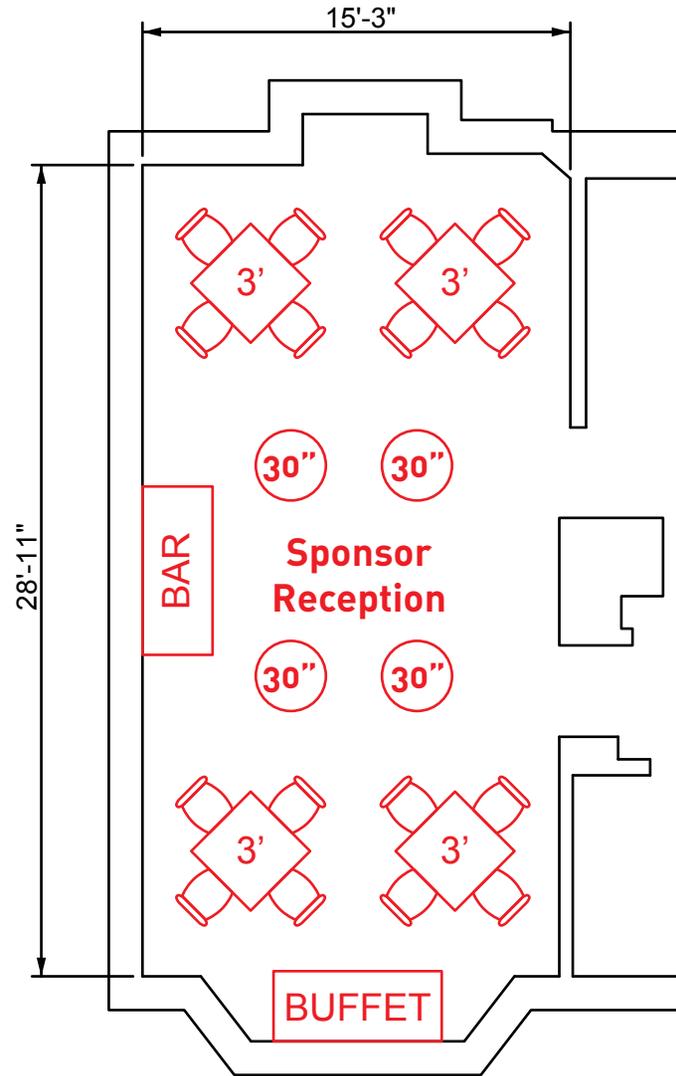




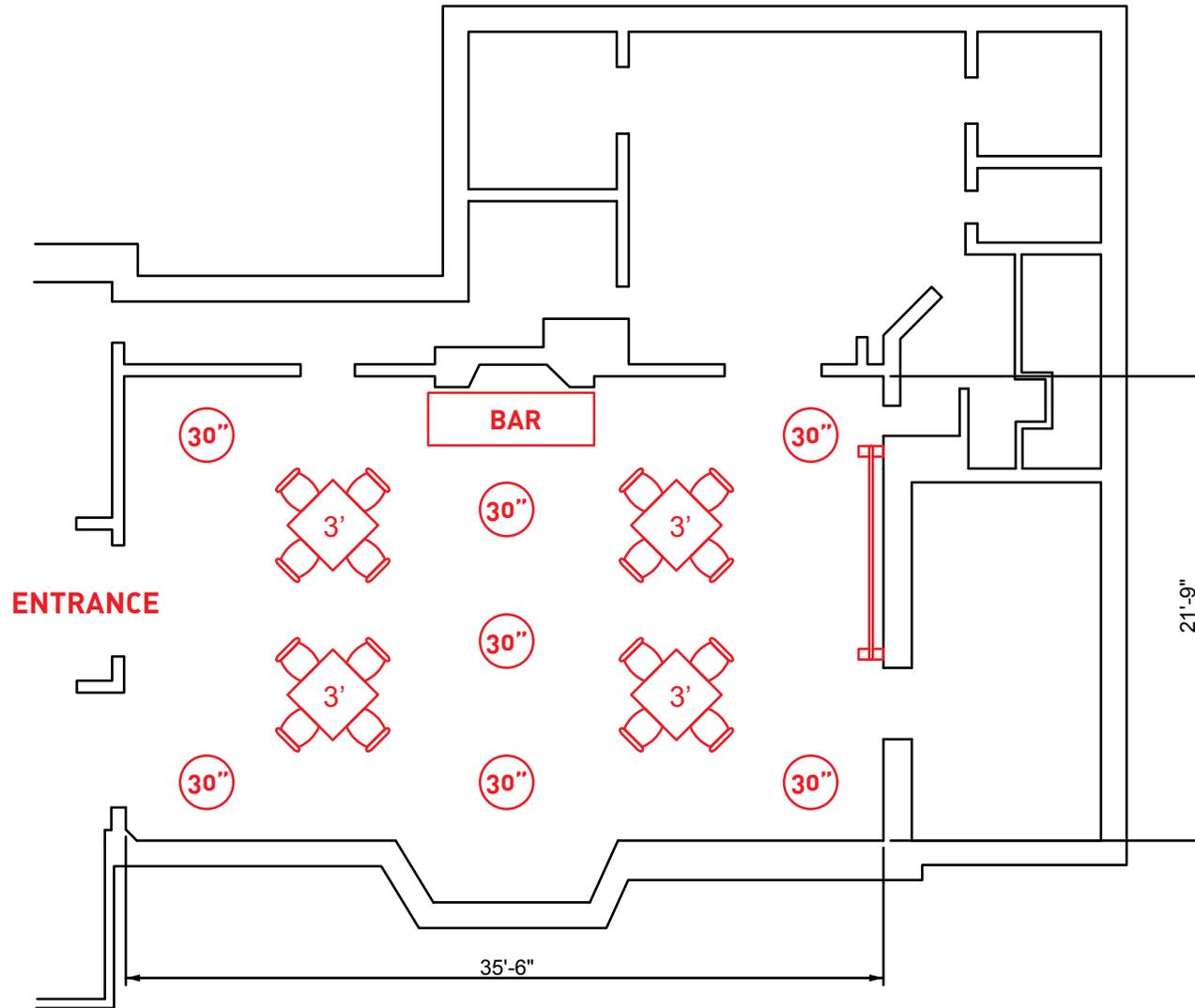


THE QUADRANGLE CLUB





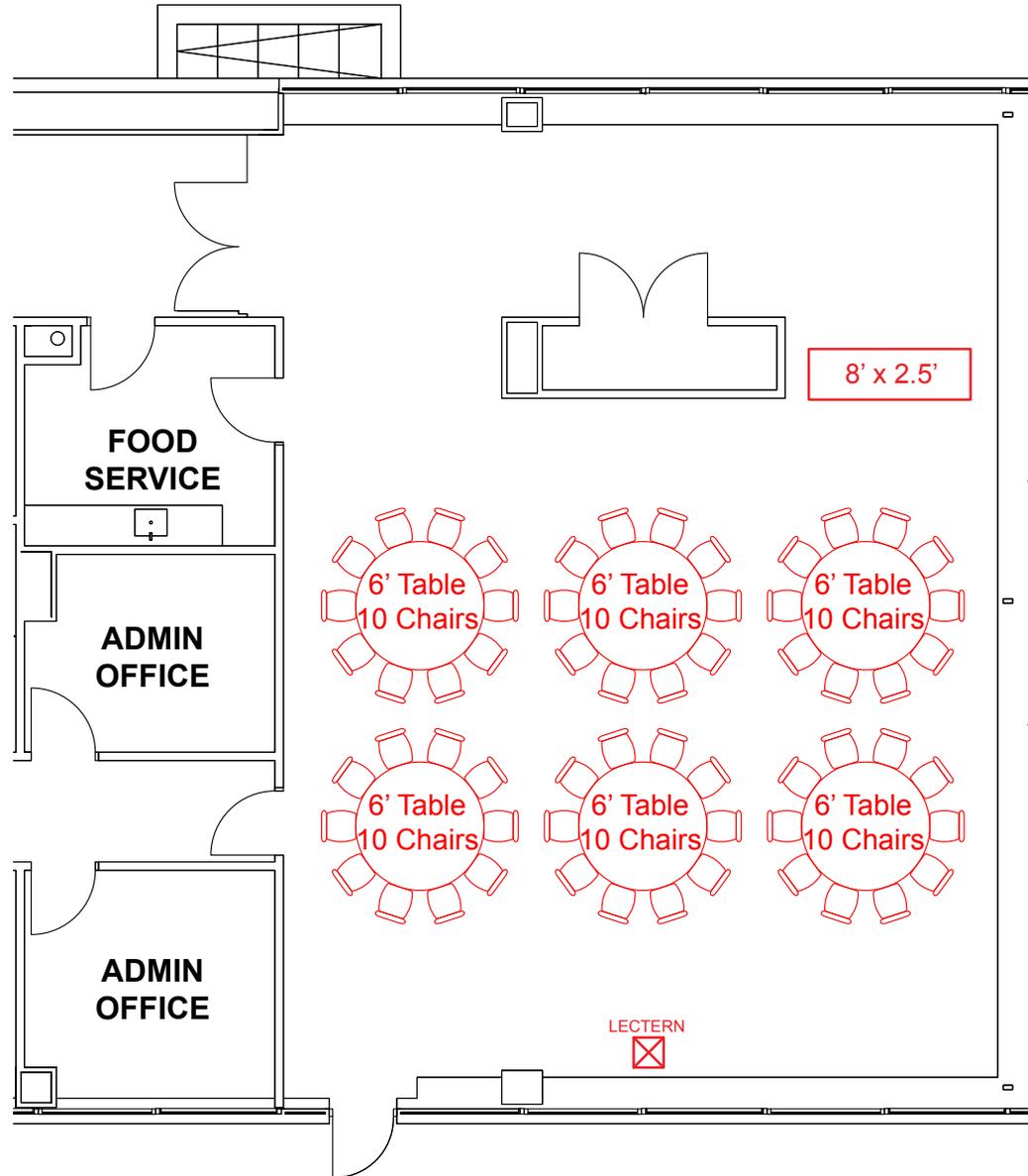
LIBRARY

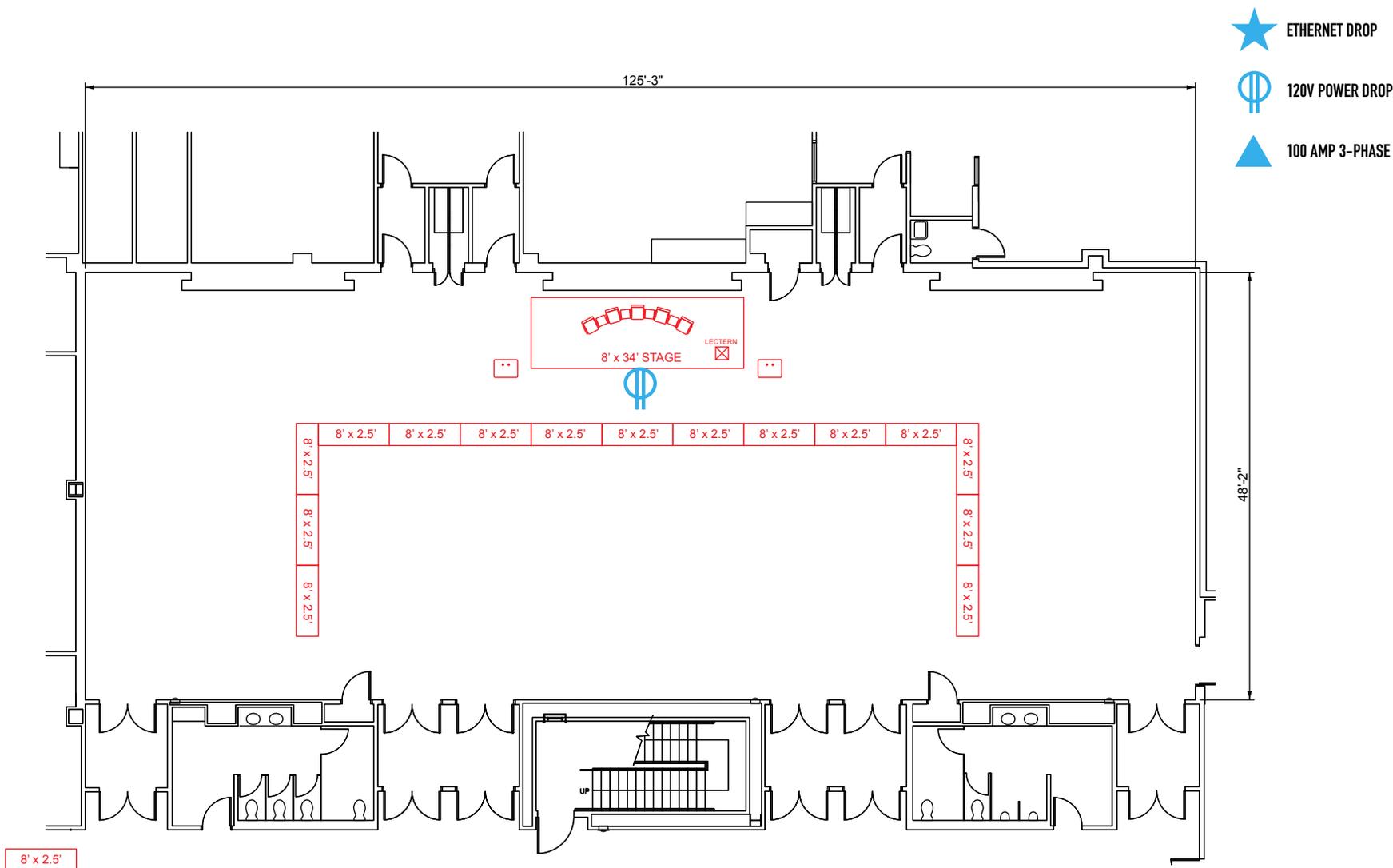


MAIN DINING ROOM
UNetwork Reception

CHARLES M. HARPER CENTER, THE UNIVERSITY OF CHICAGO BOOTH SCHOOL OF BUSINESS

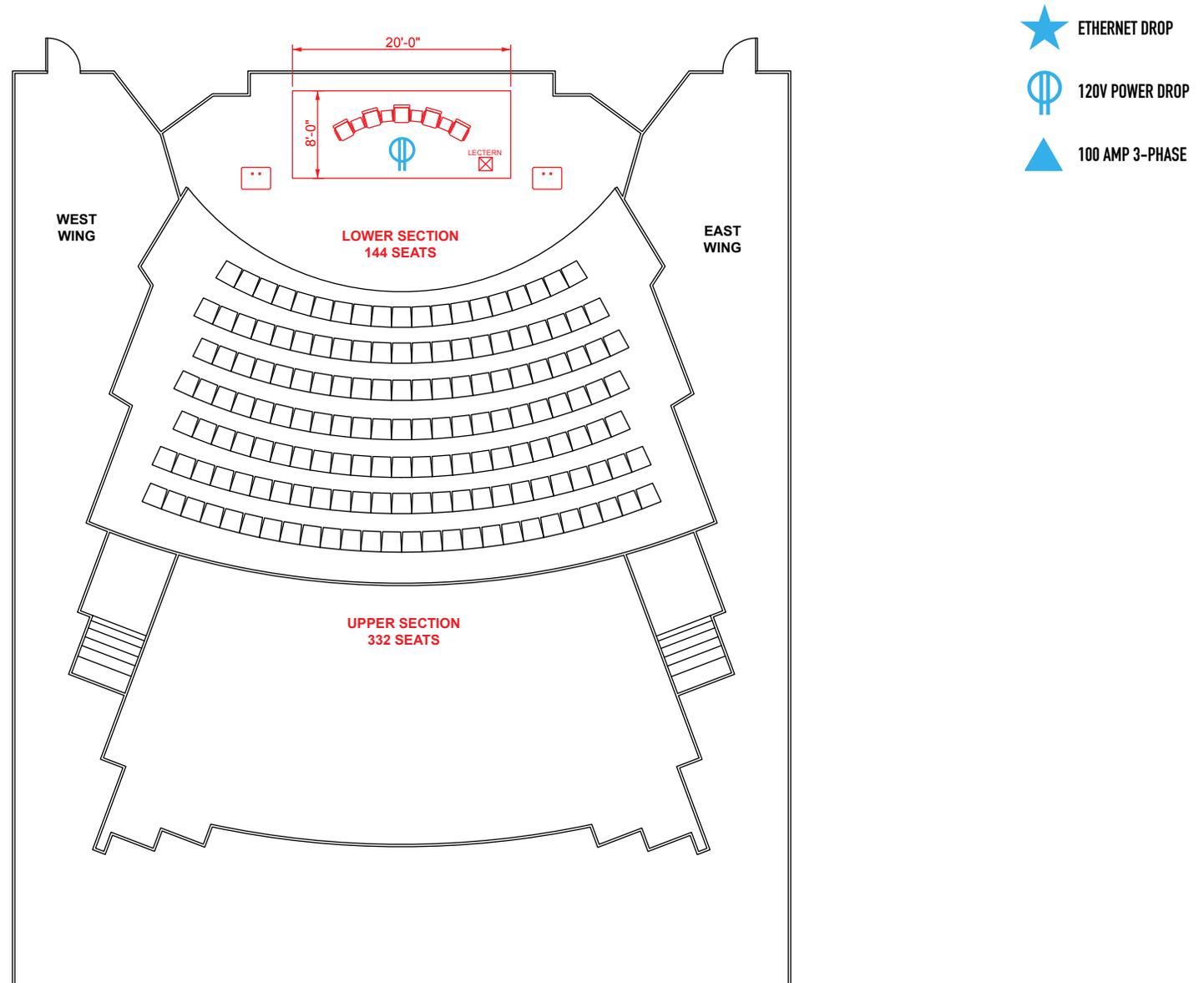




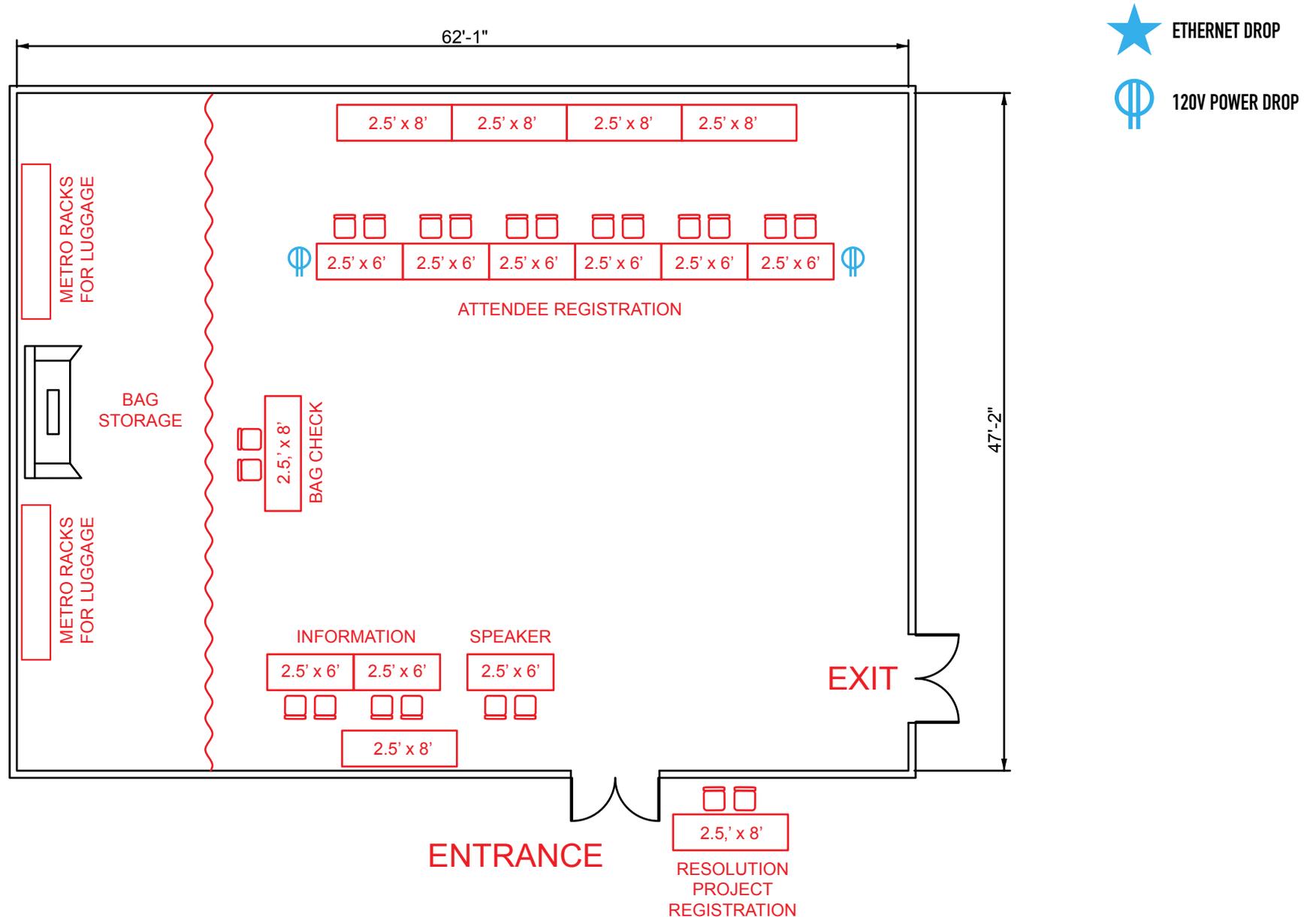


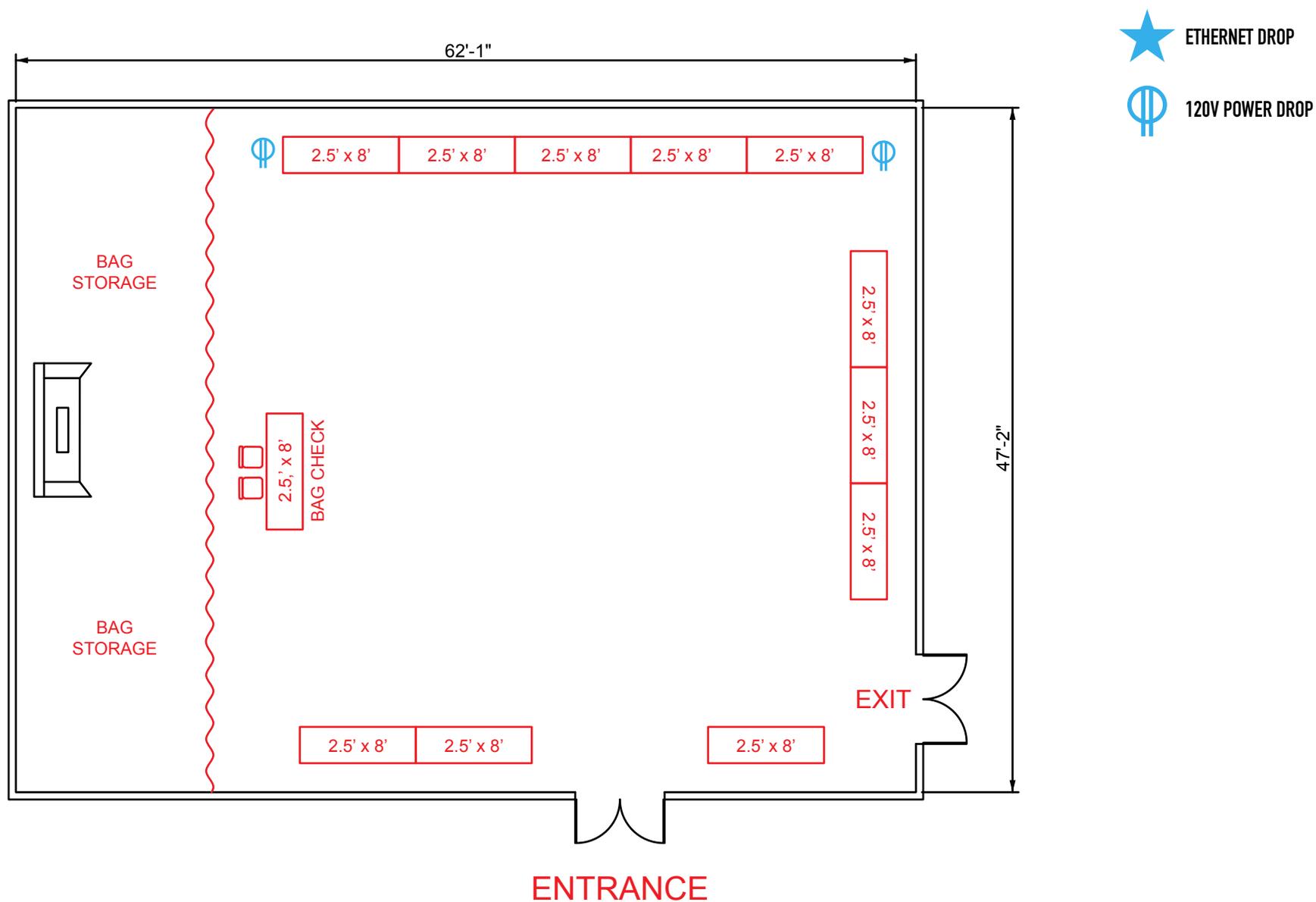
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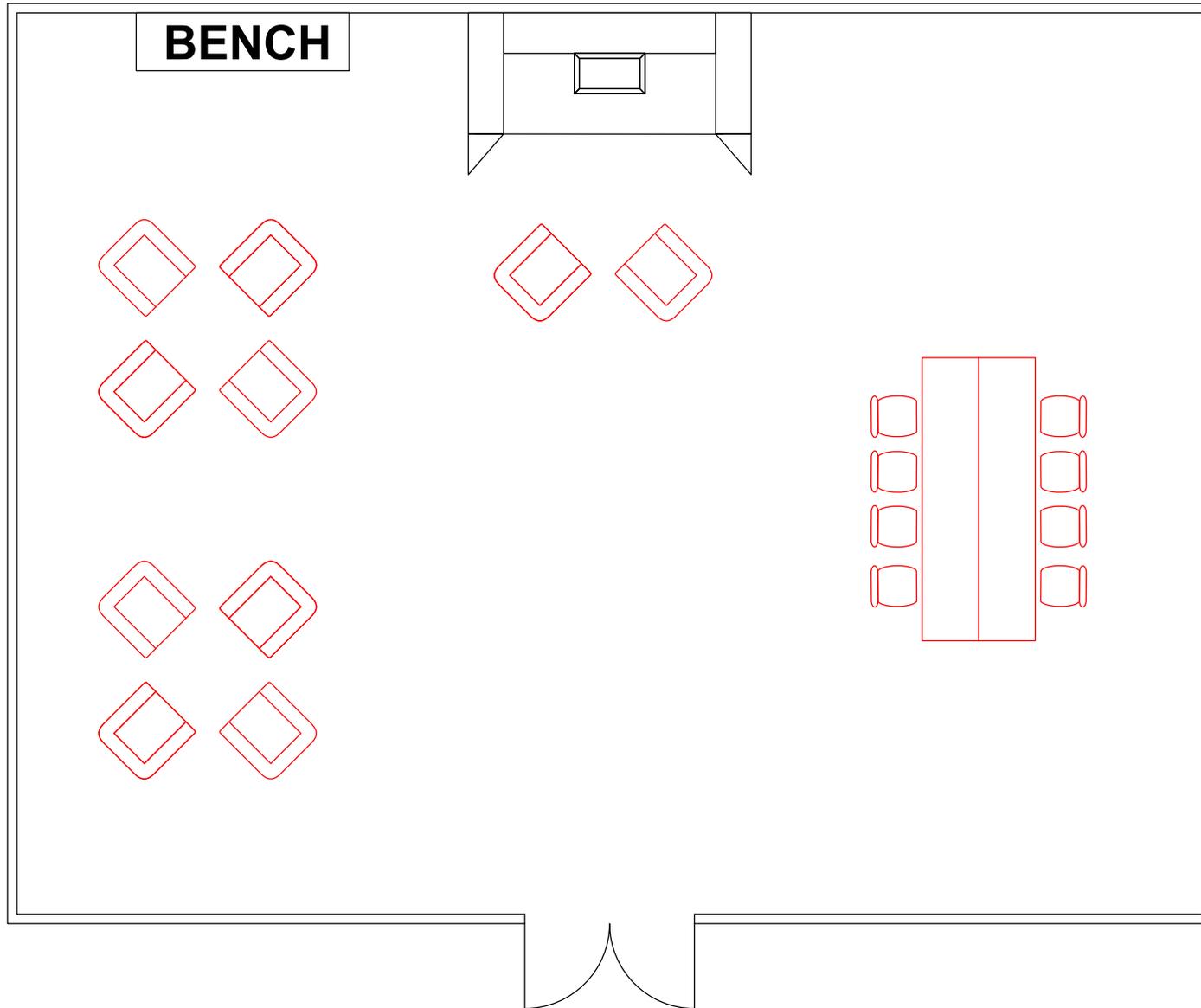
IDA NOYES HALL

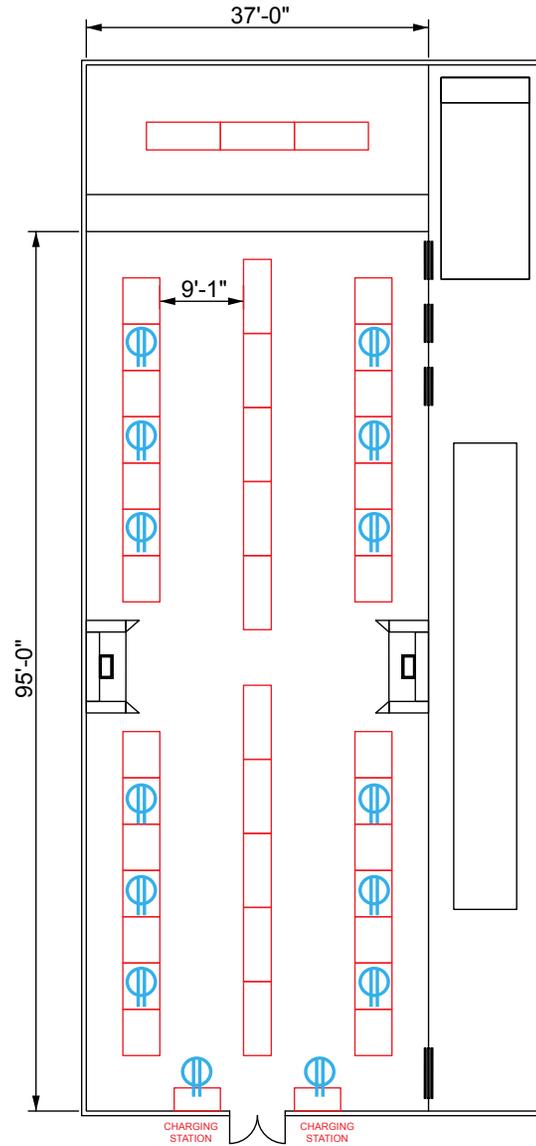


REYNOLDS CLUB

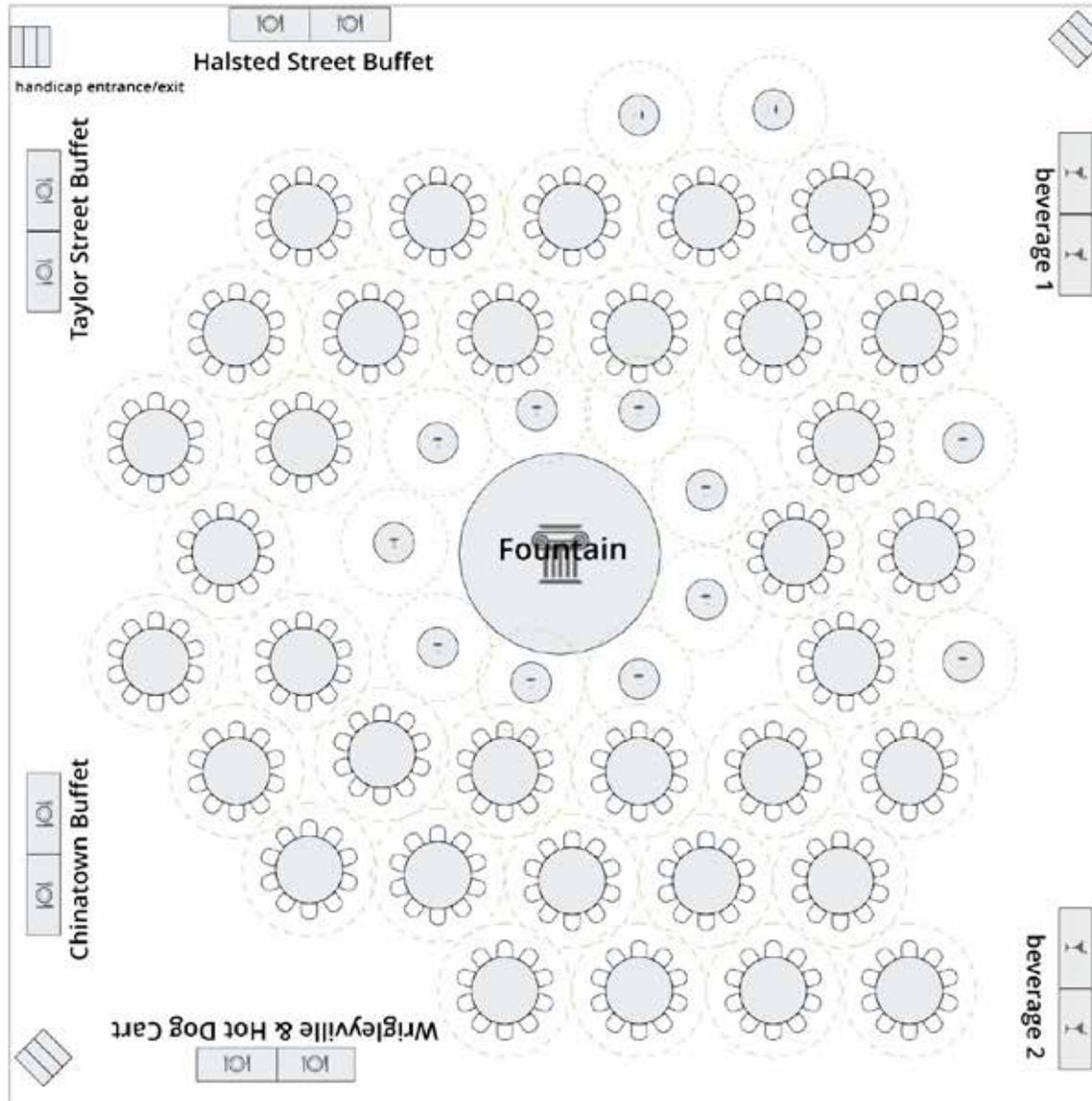




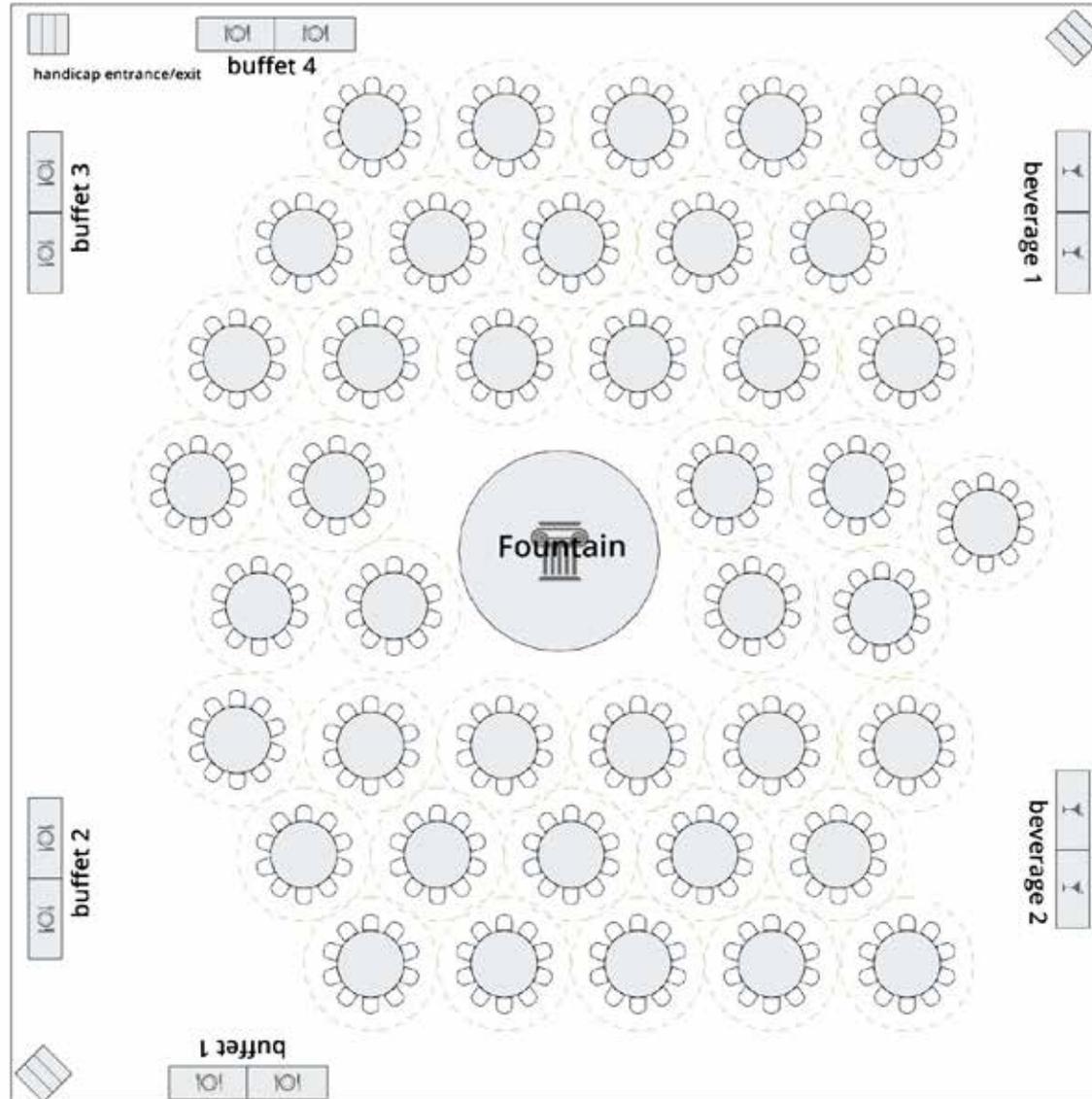




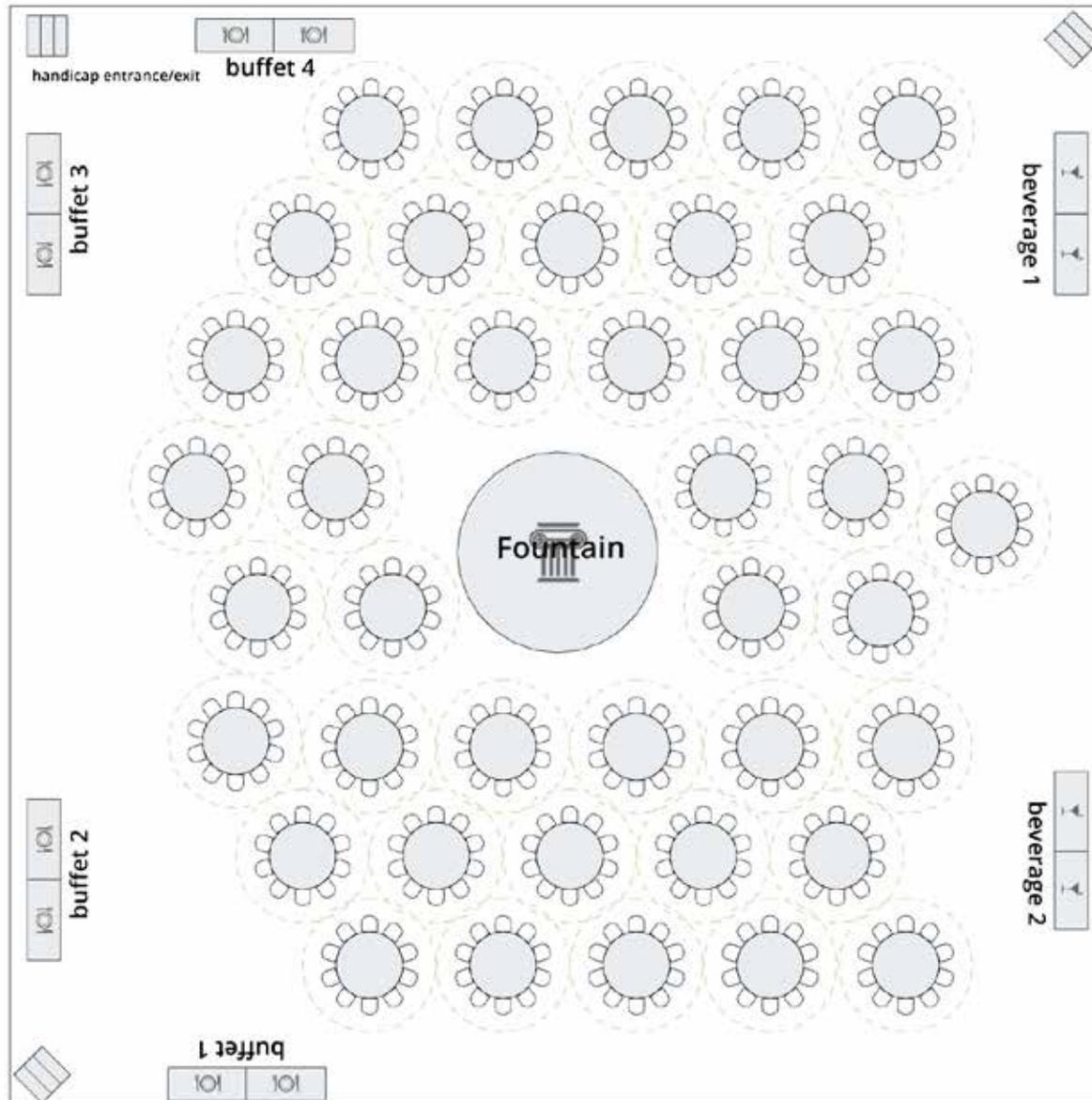
5' TABLES = 28
8' TABLES = 13



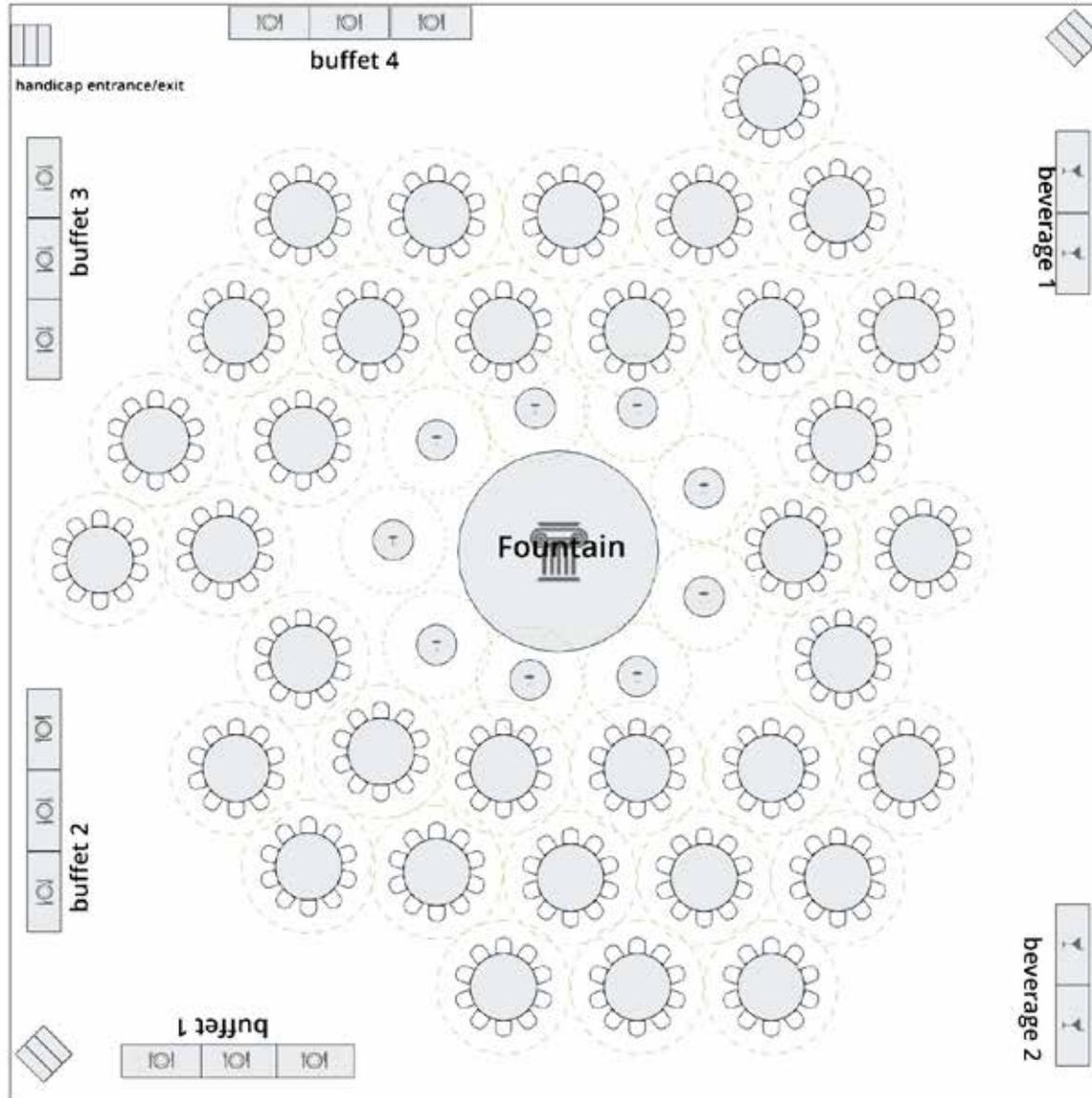
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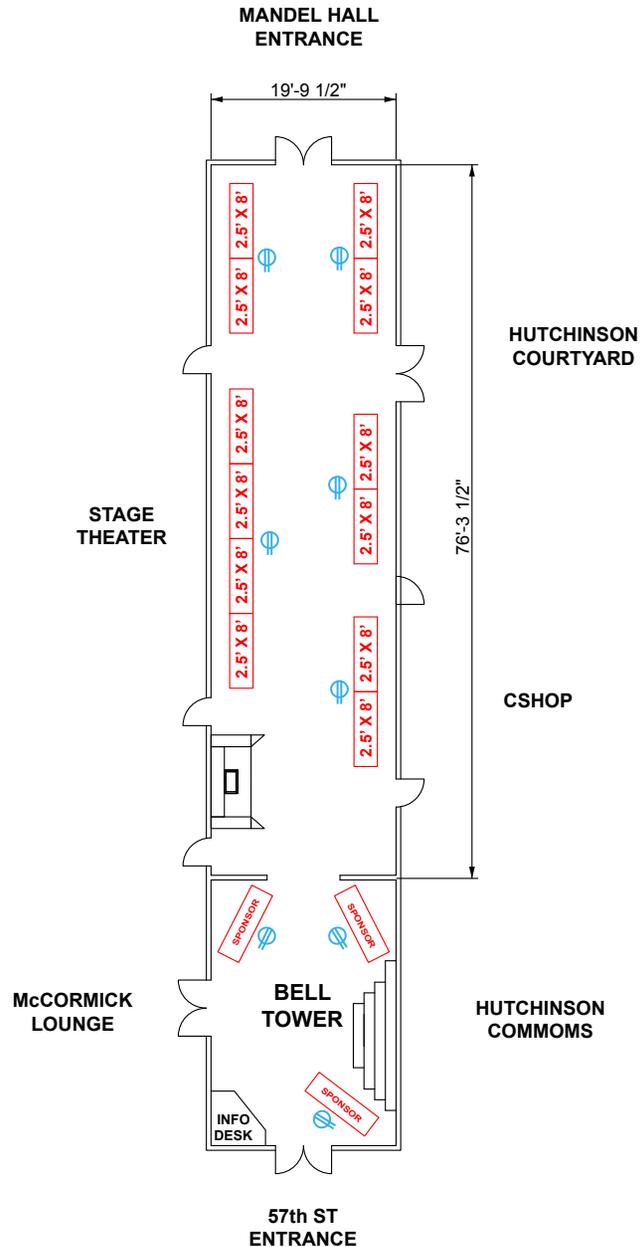
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-  ETHERNET DROP
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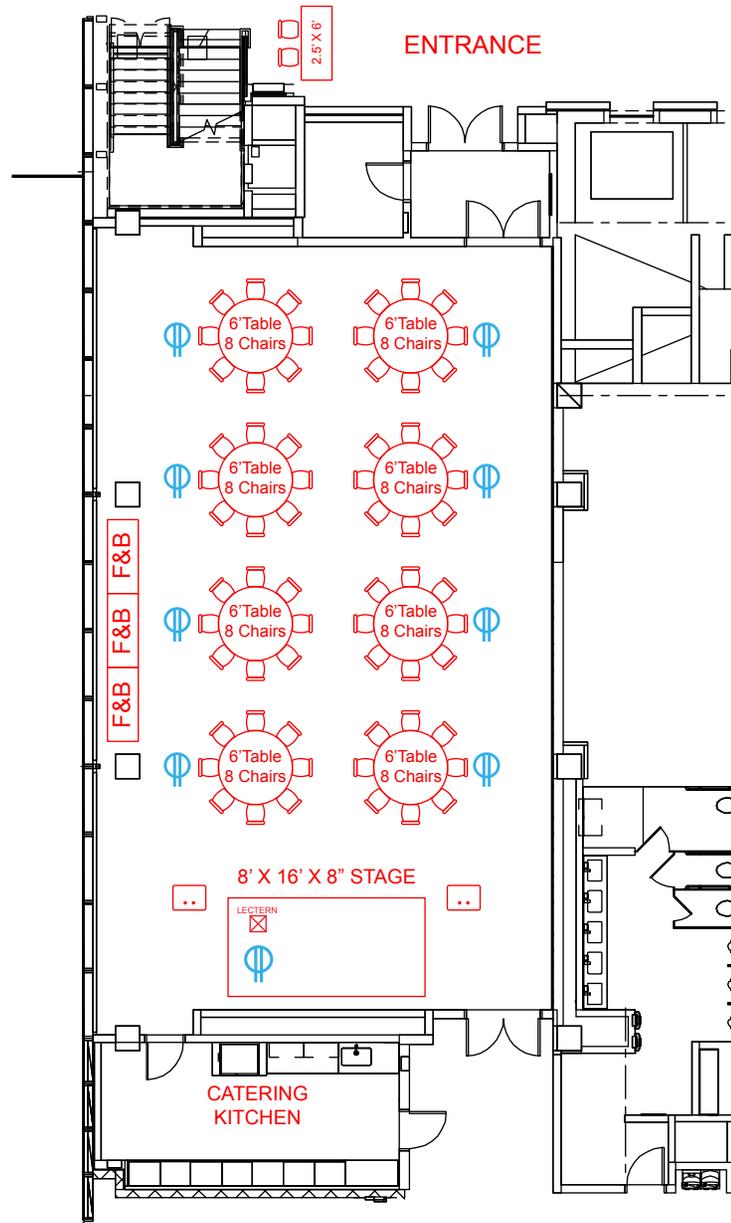


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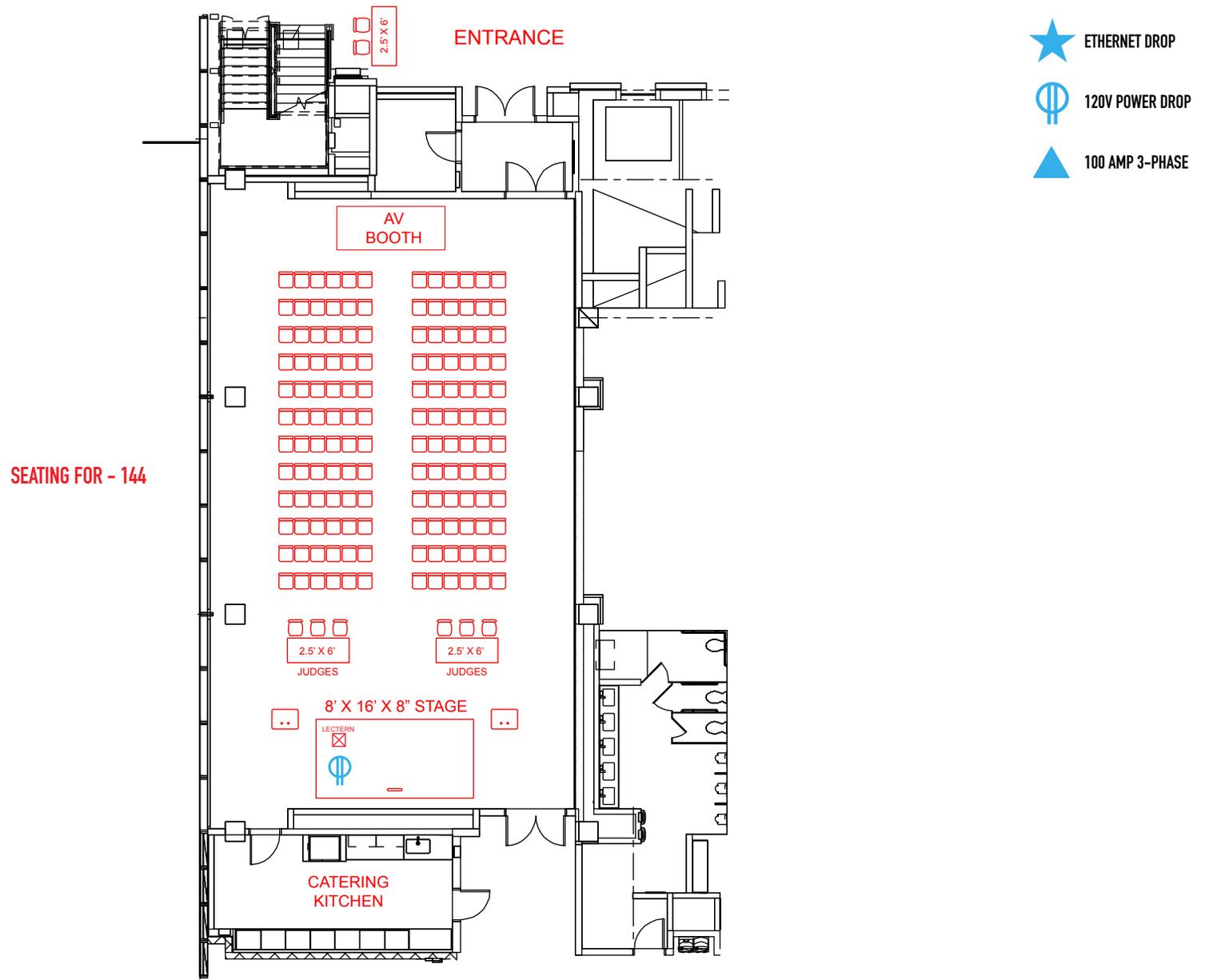


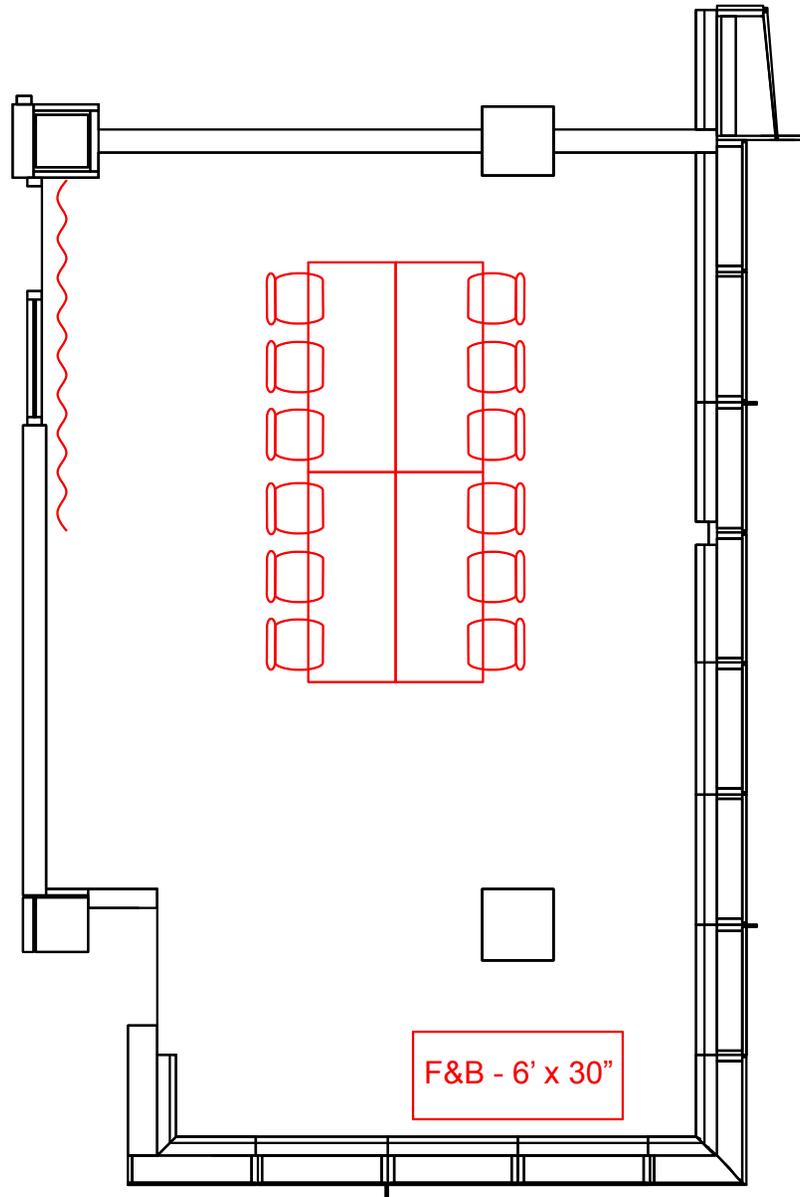
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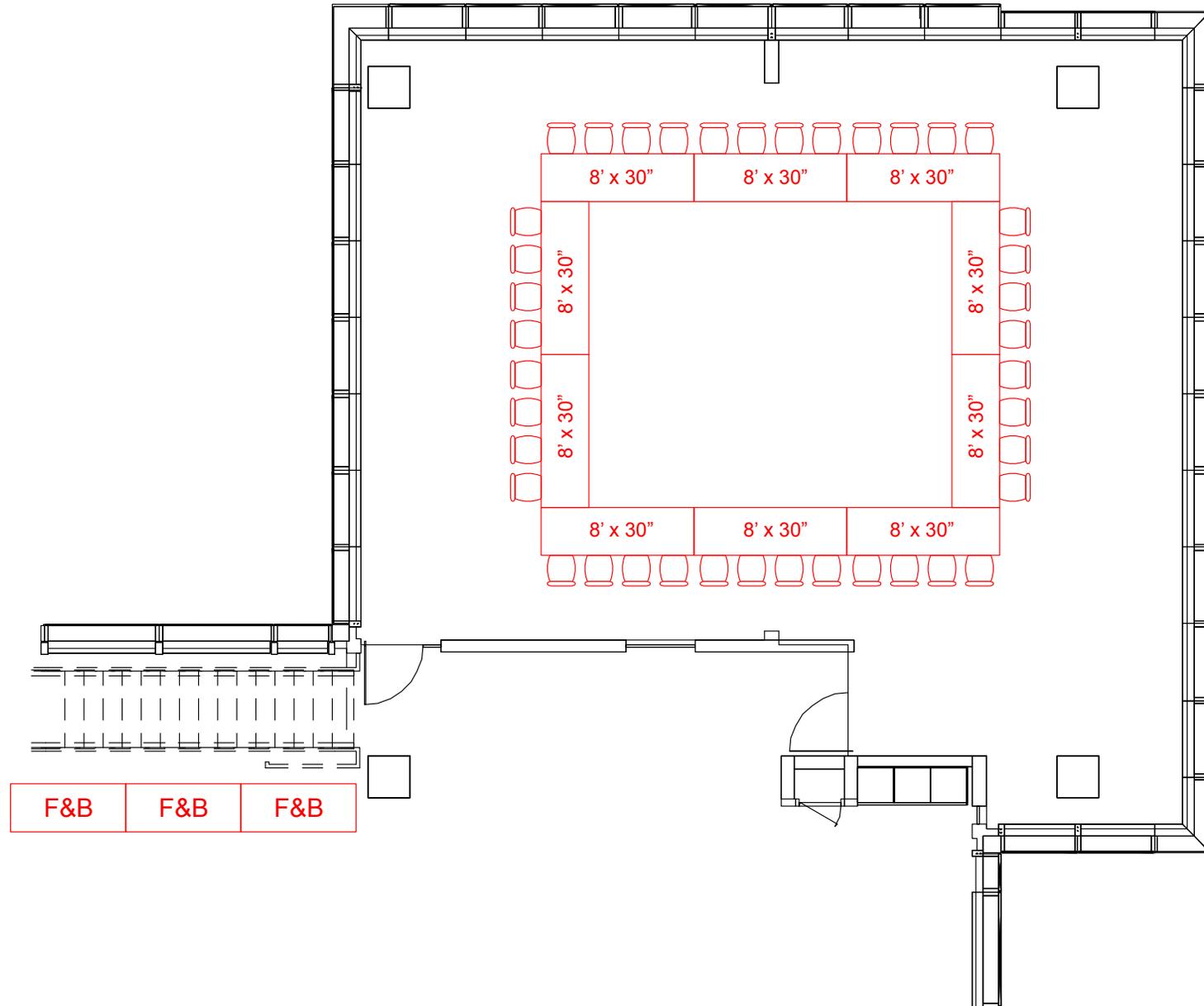
ECKHARDT

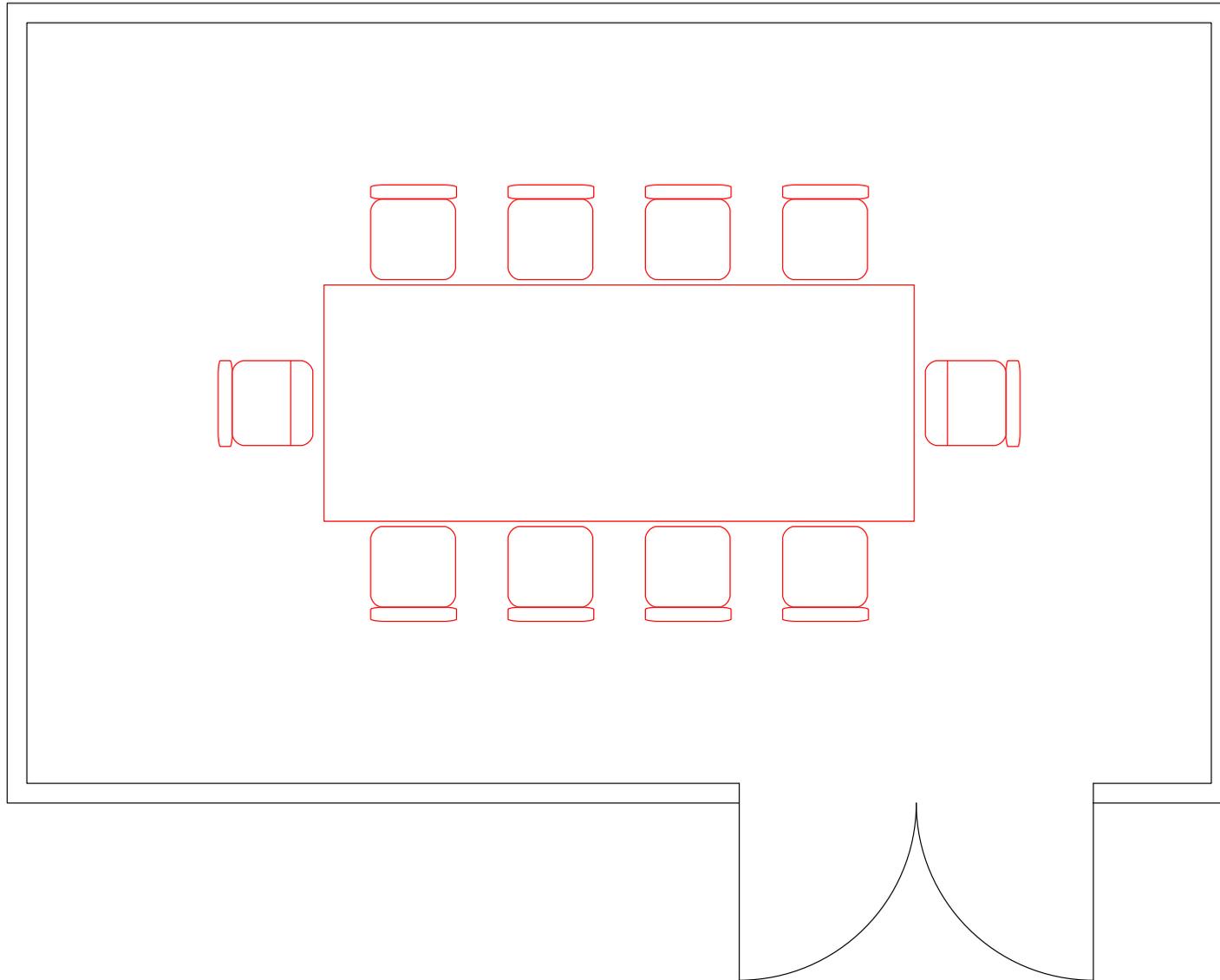


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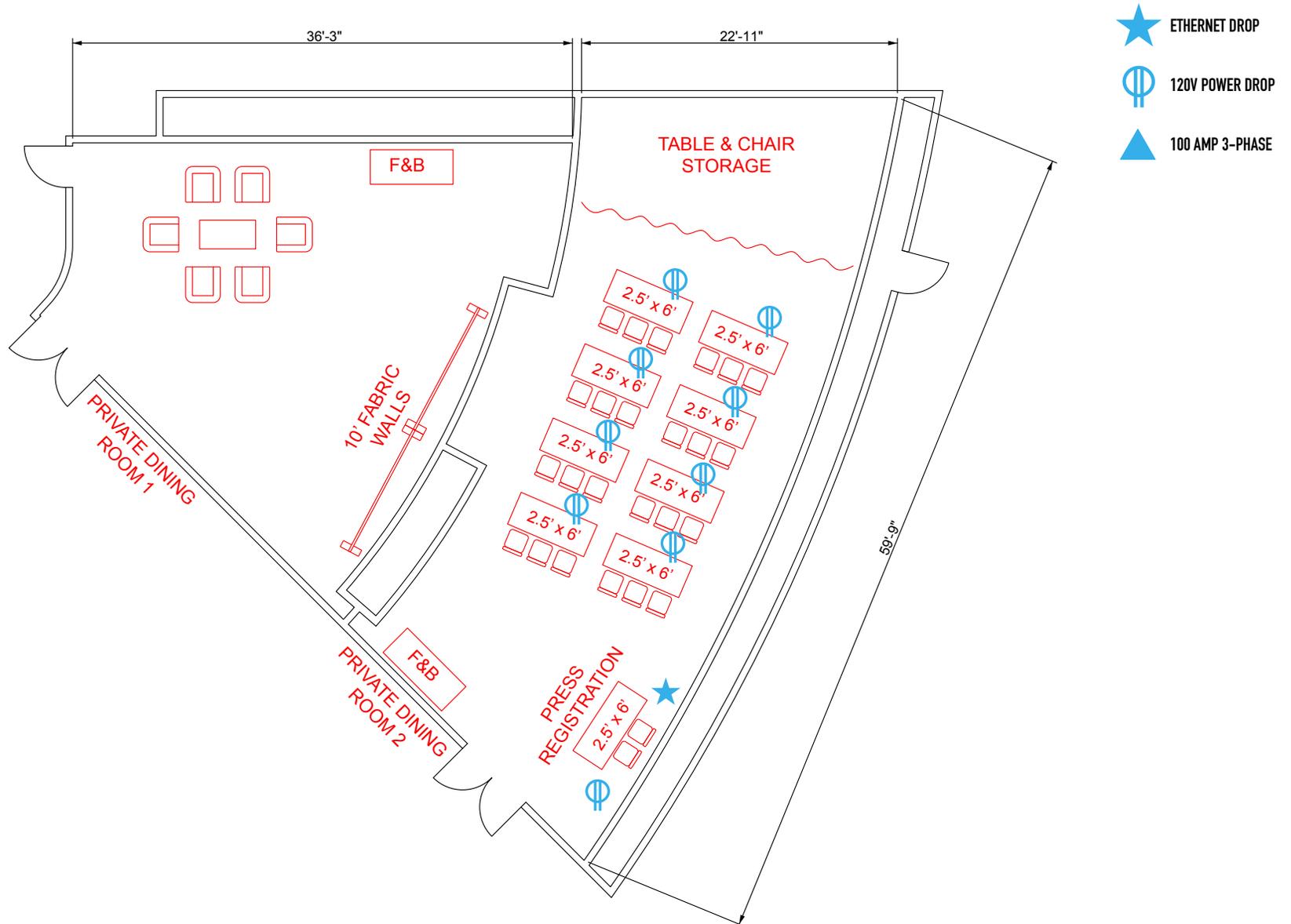






SOCIAL SERVICES ADMINISTRATION

CAMPUS NORTH HALL

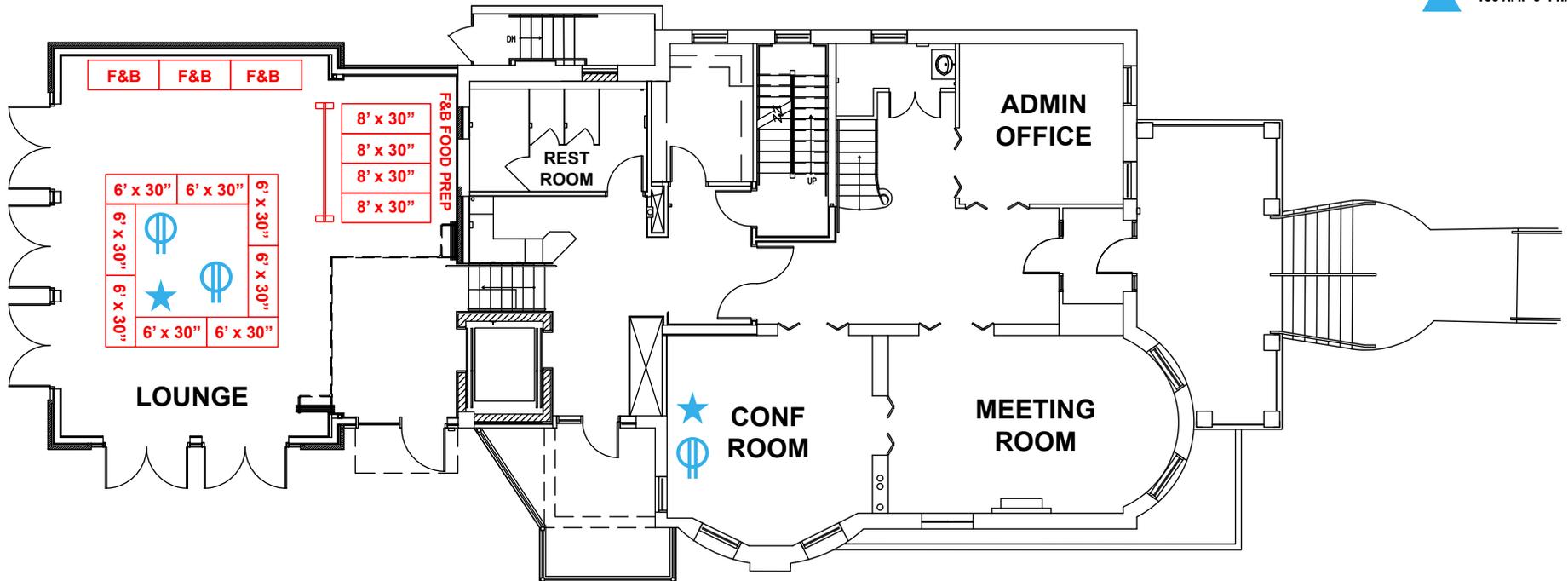


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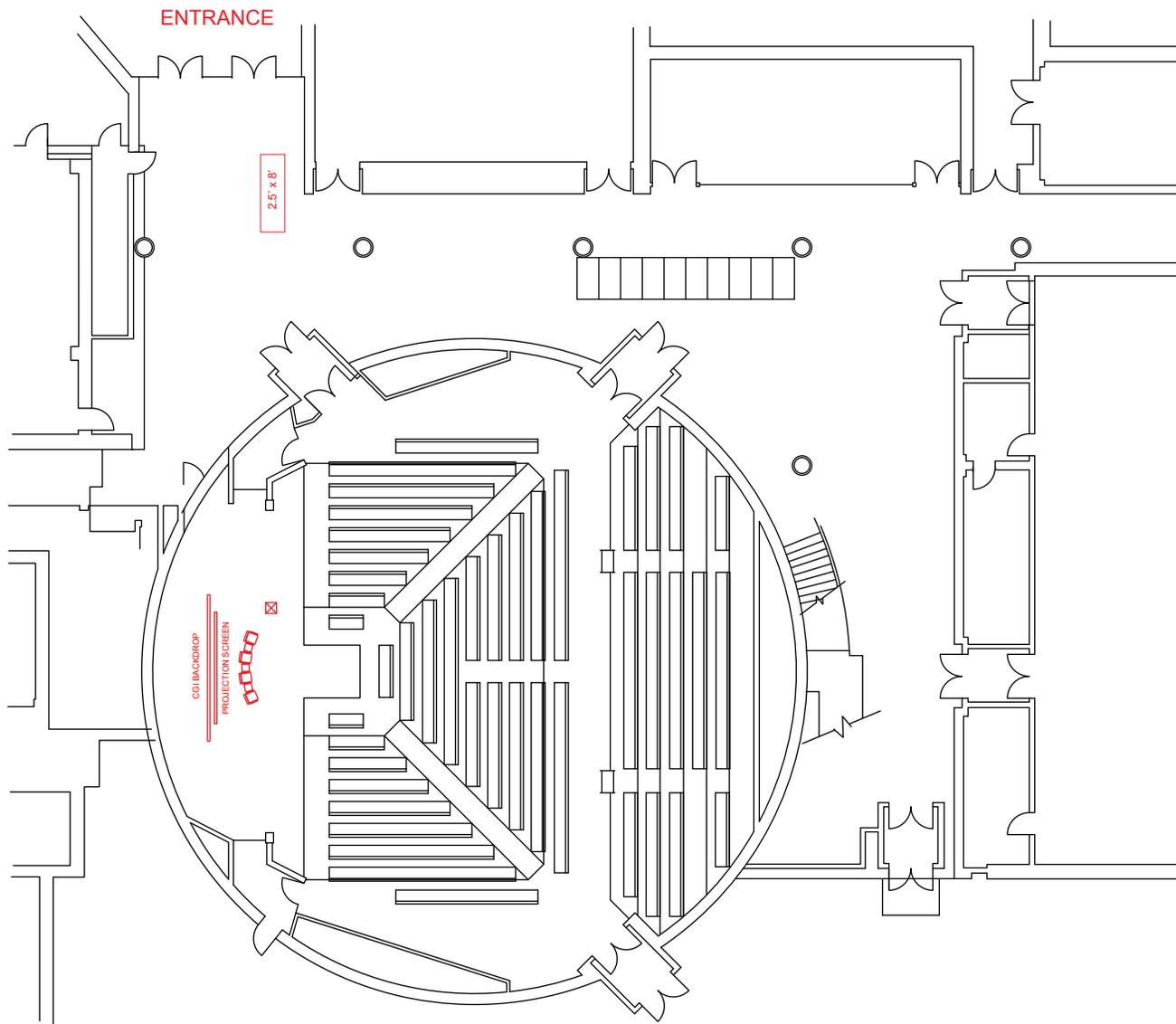
CENTER FOR IDENTITY + INCLUSION



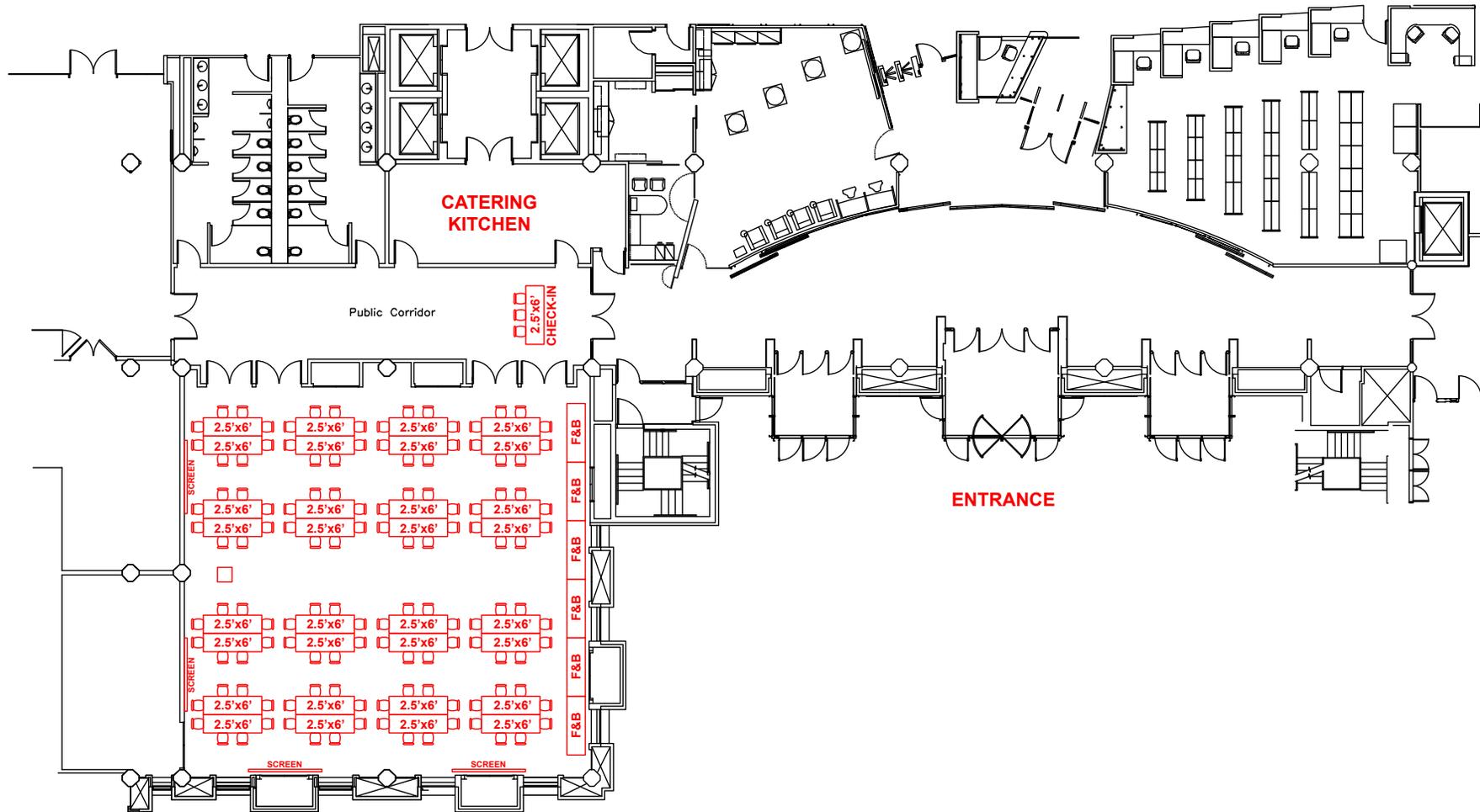
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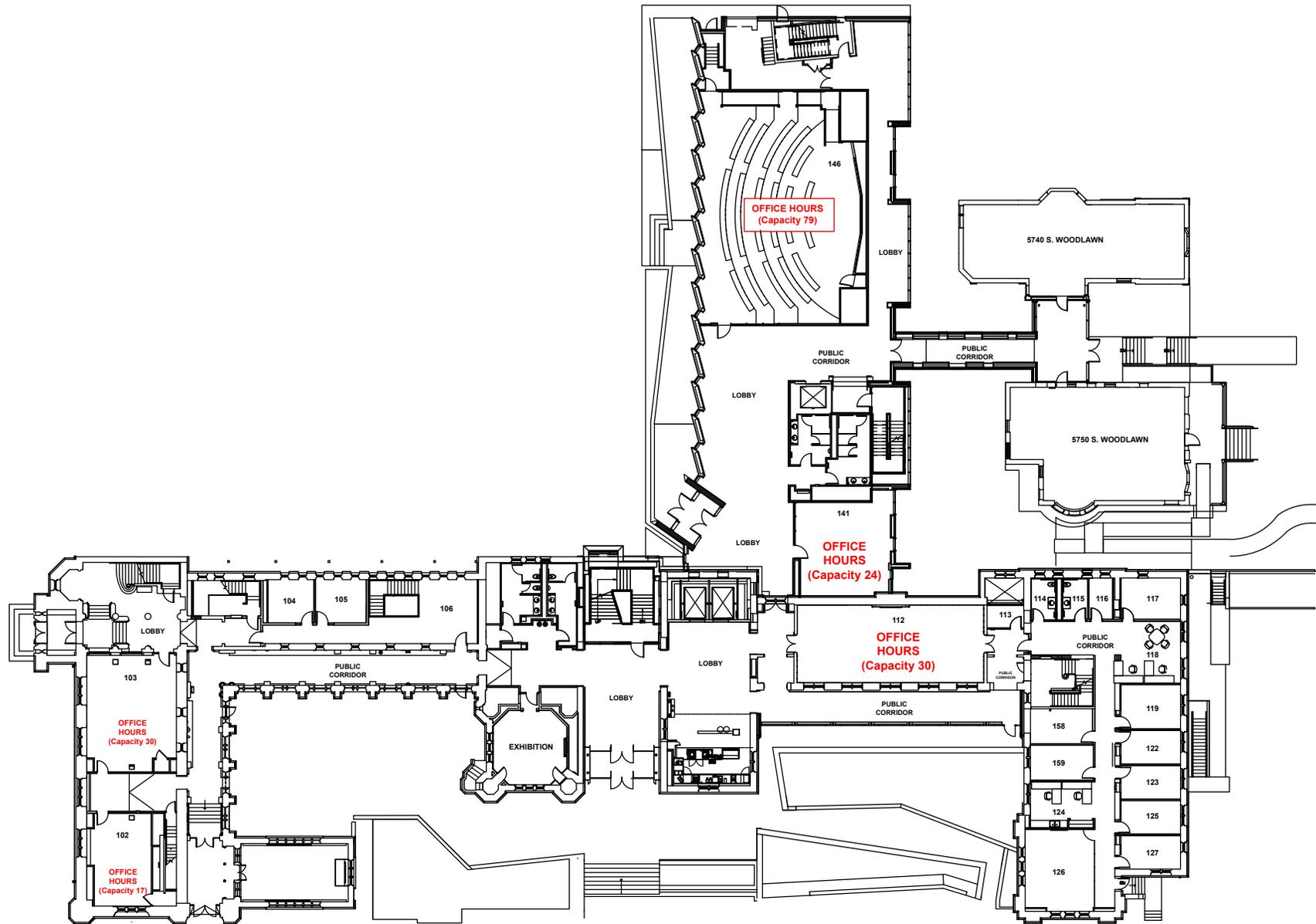
**UNIVERSITY OF CHICAGO LAB SCHOOL,
GORDON PARKS ARTS HALL AUDITORIUM**



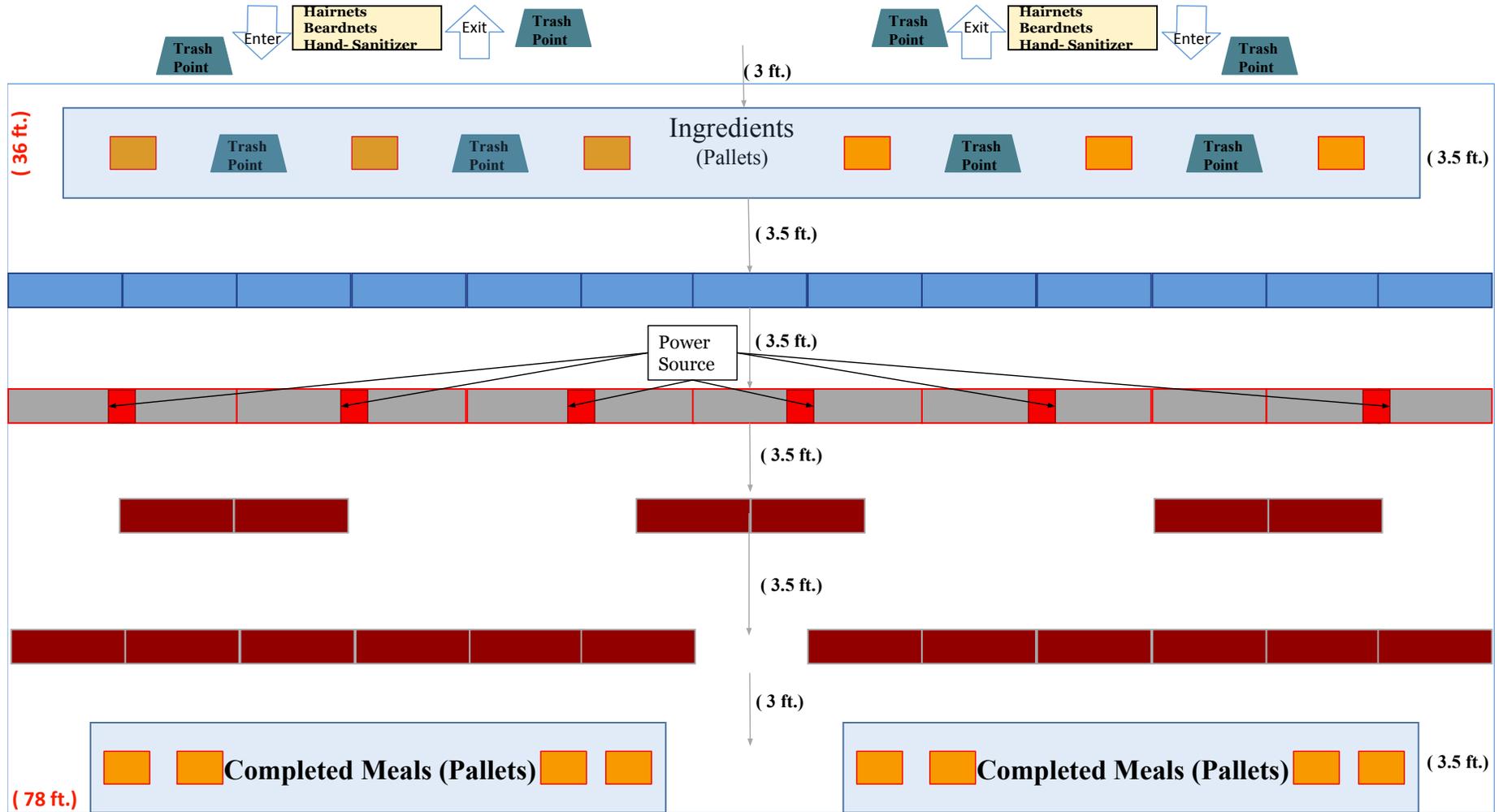
REGENSTEIN LIBRARY



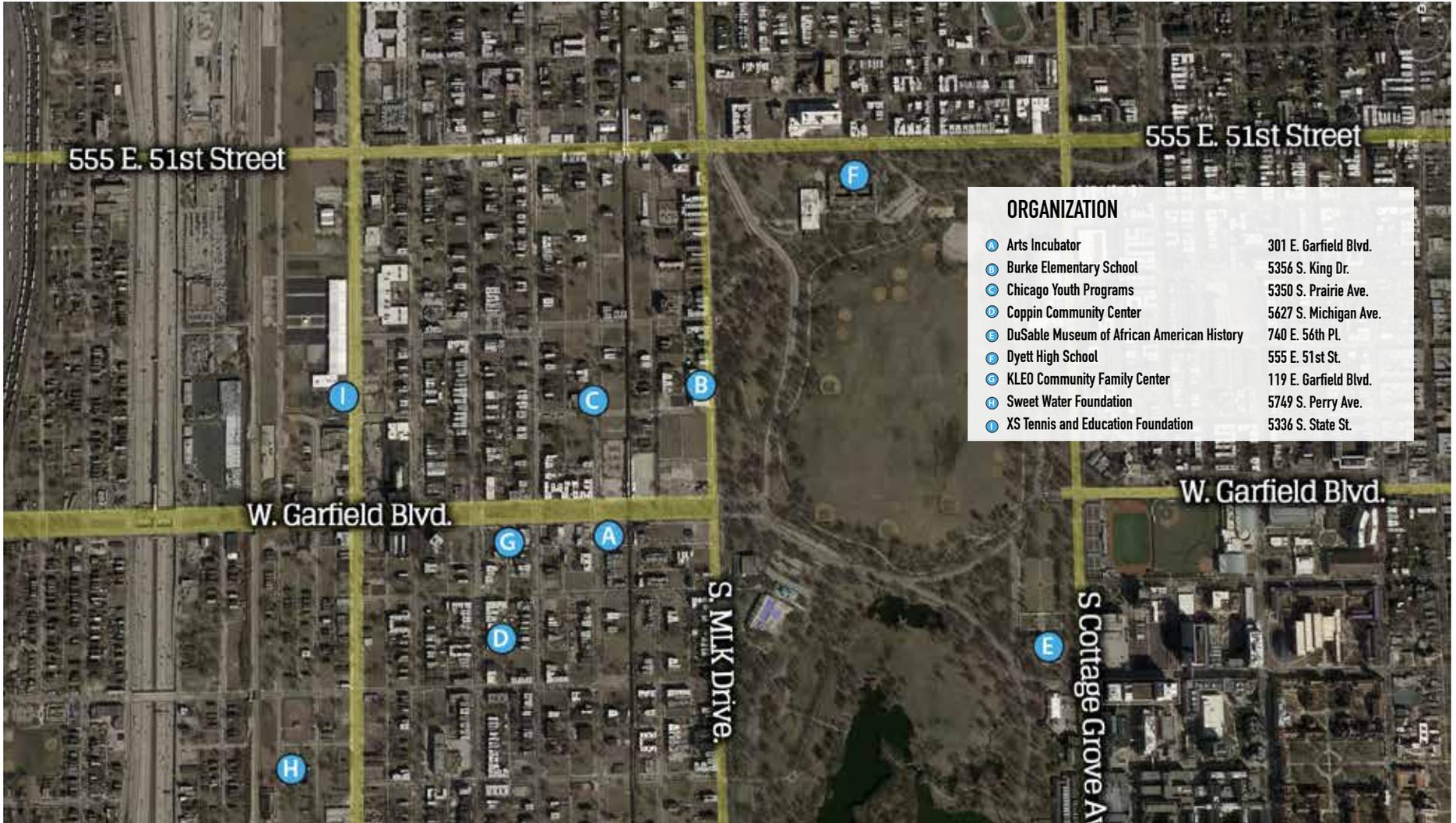
SAIEH HALL



DAY OF ACTION



- 46x 6ft tables (access to at least 6 power outlets), 8 large trash dispensers



ORGANIZATION

- ① Arts Incubator 301 E. Garfield Blvd.
- ② Burke Elementary School 5356 S. King Dr.
- ③ Chicago Youth Programs 5350 S. Prairie Ave.
- ④ Coppin Community Center 5627 S. Michigan Ave.
- ⑤ DuSable Museum of African American History 740 E. 56th Pl.
- ⑥ Dyett High School 555 E. 51st St.
- ⑦ KLEO Community Family Center 119 E. Garfield Blvd.
- ⑧ Sweet Water Foundation 5749 S. Perry Ave.
- ⑨ XS Tennis and Education Foundation 5336 S. State St.

THE FOLLOWING IS A SAMPLING OF THE CLINTON GLOBAL INITIATIVE PROPOSALS

Custom Designed CGI Center for Identity & Inclusion CGI & Peak XV Office FRIDAY

Hosted by **Barbara Siska**

Friday, October 19, 2018

Revised On: Friday, December 28, 2018

FUNCTION INFORMATION

VENUE

UC Center for Identity & Inclusion
5710 S Woodlawn Ave.
Chicago, IL 60637
T (773) 702-9626

TIME

8:00 am - 7:00 pm

ESTIMATED GUEST COUNT

50

FINAL GUEST COUNT DUE DATE

10/8/2018

EVENT COLORS

Burgundy

EVENT COORDINATOR

[REDACTED]
T
E



CGI Center for Identity & Inclusion CGI & Peak XV Office FRIDAY

Hosted by **University Of Chicago Office of University Events and Ceremonies**

Friday, October 19, 2018

BREAKFAST

Served at 8:00am

TRADITIONAL DEILED EGG V | GF

BREAKFAST FRUIT PIZZA SQUARES V | N

Honey wheat crust with cinnamon cream cheese topped with blueberries, raspberries, strawberries & honey granola clusters.

FRESHLY BAKED MINIATURE BAGELS V

With plain and chive cream cheese packets.

FRESHLY BAKED MINIATURE MORNING PASTRIES V | N

Chef's assortment.

FRESH FRUIT SALAD VGN | GF

"Chunked" fresh fruit displayed "Cobb style."

SNACK BREAK TO BE LEFT OUT ALL DAY

GRANOLA BARS V

WHOLE APPLES VGN | GF

WHOLE BANANAS VGN | GF

WHOLE ORANGES VGN | GF

LUNCH

Served at 12:00pm

VEGAN MINI WRAP VGN

With lettuce, cucumber, alfalfa sprouts, tomato, carrot, red onion and roasted red pepper hummus, wrapped in a flour tortilla.

BACK ON THE RANCH MINI WRAP

With sliced oven roasted turkey, red onion, dill havarti, alfalfa sprouts, tomato and ranch dressing in a spinach tortilla.

P [REDACTED] F [REDACTED] E [REDACTED]

EVENT # 04862

1 of 8

EVENT #: 04862

PRINTED ON: 12/28/2018 (4:48 pm)

2 of 8

CGI Center for Identity & Inclusion
CGI & Peak XV Office FRIDAY

Hosted by University Of Chicago Office of University Events and Ceremonies
Friday, October 19, 2018

SIRLOIN-A-LOT MINI WRAP

With medium rare sirloin of beef, tomato, caramelized onion, alfalfa sprouts, smoked mozzarella and horseradish sauce wrapped in a tomato tortilla.

SOUTHWESTERN CHICKEN CAESAR MINI WRAP

With grilled chicken, tomato, black beans, Chihuahua cheese, jicama, roasted corn and blue corn tortilla strips with our key lime Caesar dressing, wrapped in a spinach tortilla.

CAESAR CAVATAPPI PASTA SALAD

Egg cavatappi with mushrooms, asparagus, red onion, tomato and Parmesan in our signature homemade Caesar dressing.

CRANBERRY, PECAN AND FETA SALAD V | N | GF

Red leaf, romaine and radicchio lettuce, arugula, mushrooms, carrots, toasted pecans, sun-dried cranberries and feta cheese, accompanied by our pomegranate sherry vinaigrette.

INDIVIDUAL BAGS POTATO CHIPS V | GF

DINNER

Served at 4:00pm

CHICKEN TIKKA MASALA GF

RED CURRY TOFU V

BASMATI RICE V | GF

NAAN BREAD V

INDIAN STIR FRY VGN | GF

Red cabbage, snow peas, onion, yellow and red peppers, and carrots, sautéed with Indian spices.

CURRIED CAULIFLOWER V | GF

Cauliflower, red onion and jalapeño in a curry sauce garnished with tomatoes and cilantro.

HOUSE FIVE V | GF

House greens tossed with julienned carrot, yellow squash, zucchini and Asiago cheese, served with creamy mustard dressing.

CHOCOLATE FRENCH MACARON V | N | GF

With hazelnut cream filling.

EVENT #: 04862

PRINTED ON: 12/28/2018 (4:48 pm)

3 of 8

CGI Center for Identity & Inclusion
CGI & Peak XV Office FRIDAY

Hosted by University Of Chicago Office of University Events and Ceremonies
Friday, October 19, 2018

LEMON MERINGUE FRENCH MACARON V | N | GF

BIRTHDAY CAKE FRENCH MACARON V | N

Filled with funfetti buttercream.

PER PERSON PLUS SALES TAX

The above menu price is based on a minimum of 45 guests. If the final guest count falls below 45 guests, the per person price will increase based on the final guest count.

has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our supplies, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

V Vegetarian N Contains Nuts GF Gluten Free

HOST'S INITIALS

EVENT #: 04862

PRINTED ON: 12/28/2018 (4:48 pm)

4 of 8

Custom Designed CGI Eckhardt Codeathon PITCH FRIDAY

Hosted by Barbara Siska
Friday, October 19, 2018
Revised On: Friday, December 28, 2018

FUNCTION INFORMATION

VENUE
UC Eckhardt Research Center Auditorium, Room
ERC #161
5640 S Ellis Ave.
Chicago, IL 60637
T (773) 702-9626
TIME
9:30 am - 4:00 pm
ESTIMATED GUEST COUNT
60
FINAL GUEST COUNT DUE DATE
10/8/2018
EVENT COLORS
Burgundy

EVENT COORDINATOR

[REDACTED]
T [REDACTED]
E [REDACTED]

P [REDACTED] | F [REDACTED] | E [REDACTED]

EVENT # 04865
1 of 7



CGI Eckhardt Codeathon PITCH FRIDAY

Hosted by University Of Chicago Office of University Events and Ceremonies
Friday, October 19, 2018

BREAKFAST

Served at 9:30am

TRADITIONAL DEVEILED EGG V | GF

BREAKFAST FRUIT PIZZA SQUARES V | N

Honey wheat crust with cinnamon cream cheese topped with blueberries, raspberries, strawberries & honey granola clusters.

FRESHLY BAKED MINIATURE BAGELS V

With plain and chive cream cheese packets.

FRESHLY BAKED MINIATURE MORNING PASTRIES V | N

Chef's assortment.

FRESH FRUIT SALAD VGN | GF

"Chunked" fresh fruit displayed "Cobb style."

SNACK BREAK TO BE LEFT OUT ALL DAY

(10:00am)

GRANOLA BARS V

WHOLE APPLES VGN | GF

WHOLE BANANAS VGN | GF

WHOLE ORANGES VGN | GF

LUNCH

Served at 2:00pm in the foyer

VEGAN MINI WRAP VGN

With lettuce, cucumber, alfalfa sprouts, tomato, carrot, red onion and roasted red pepper hummus, wrapped in a flour tortilla.

BACK ON THE RANCH MINI WRAP

With sliced oven roasted turkey, red onion, dill havarti, alfalfa sprouts, tomato and ranch dressing in a spinach tortilla.

EVENT #: 04865

PRINTED ON: 12/28/2018 (4:50 pm)

2 of 7

CGI Eckhardt Codeathon PITCH FRIDAY

Hosted by University Of Chicago Office of University Events and Ceremonies
Friday, October 19, 2018

SIRLOIN-A-LOT MINI WRAP

With medium rare sirloin of beef, tomato, caramelized onion, alfalfa sprouts, smoked mozzarella and horseradish sauce wrapped in a tomato tortilla.

SOUTHWESTERN CHICKEN CAESAR MINI WRAP

With grilled chicken, tomato, black beans, Chihuahua cheese, jicama, roasted corn and blue corn tortilla strips with our key lime Caesar dressing, wrapped in a spinach tortilla.

CRANBERRY, PECAN AND FETA SALAD V | N | GF

Red leaf, romaine and radicchio lettuce, arugula, mushrooms, carrots, toasted pecans, sun-dried cranberries and feta cheese, accompanied by our pomegranate sherry vinaigrette.

INDIVIDUAL BAGS POTATO CHIPS V | GF

PER PERSON PLUS SALESTAX

The above menu price is based on a minimum of 54 guests. If the final guest count falls below 54 guests, the per person price will increase based on the final guest count.

has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our supplies, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

V Vegetarian N Contains Nuts GF Gluten Free

HOSTS INITIALS



Custom Designed UC CGI Student Conference - Friday Student Networking Dinner

Hosted by Barbara Siska

Friday, October 19, 2018

Revised On: Friday, December 28, 2018

FUNCTION INFORMATION

VENUE

UC Hutchinson Courtyard tent
Courtyard behind 57th & University Ave
Chicago, IL 60637

T (773) 702-9626

TIME

4:00 pm - 6:00 pm

ESTIMATED GUEST COUNT

1100

FINAL GUEST COUNT DUE DATE

10/8/2018

EVENT COLORS

Maroon

EVENT COORDINATOR



EVENT #: 04865

PRINTED ON: 12/28/2018 (4:50 pm)

3 of 7

P | F | E

EVENT: 04515

1 of 8

UC CGI Student Conference - Friday
Student Networking Dinner

Hosted by University Of Chicago Office of University Events and Ceremonies
Friday, October 19, 2018

A TASTE OF CHICAGO

ANTIQUE HOT DOG CART SERVING

"CHICAGO STYLE" RED HOTS ON FRESHLY BAKED POPPYSEED BUNS

Served with ketchup, yellow mustard, relish, diced onion, pickle spears, sliced tomato, sport peppers and sauerkraut.

ITALIAN SAUSAGE VEGAN BEYOND BURGER™ VGN | GF

The Beyond Burger™ is the world's first plant-based sausage that looks, cooks, and tastes like an Italian sausage. Served with Vegan hot dog buns (*buns are not gluten free*).

INDIVIDUAL BAGS POTATO CHIPS VGN | GF

CLASSIC ELI'S CHEESECAKE LOLLIPOPS V

Dipped in white chocolate V

Dipped in dark chocolate V

Decorated with burgundy sprinkles V

A LITTLE CHINATOWN

SESAME CHICKEN

Tempura battered chicken strips tossed with sesame glaze, and garnished with toasted sesame seeds.

VEGETABLE FRIED RICE VGN

Carrot, mushroom, onion, celery, bamboo shoots, bean sprouts and scallions.

FORTUNE COOKIES V

Dipped in milk chocolate V

DOWN TAYLOR STREET

RIGATONI A LA VODKA

GLUTEN FREE BAKED PENNE V | GF

In marinara sauce, topped with mozzarella cheese.

FRESH MOZZARELLA & TOMATO SALAD V | GF

Petite fresh mozzarella, tossed with basil oil, white balsamic reduction and garnished with tomato concassé and a splash of balsamic reduction.

EVENT #: 04515

PRINTED ON: 12/28/2018 (4:47 pm)

2 of 8

UC CGI Student Conference - Friday
Student Networking Dinner

Hosted by University Of Chicago Office of University Events and Ceremonies
Friday, October 19, 2018

VEGAN CAESAR SALAD VGN

Crisp romaine lettuce, roasted pumpernickel croutons and vegan caesar dressing.

UP HALSTED STREET

GREEK GRILLED AND CHILLED CHICKEN SKEWER GF

Served on a bamboo knot pick, accompanied by lemon aioli.

Served at room temperature.

ROASTED RED PEPPER DIP V | N | GF

ATHENIAN SALAD VGN | GF

Chopped iceberg, red leaf and romaine lettuce with tomato, cucumber, red onion, red and green bell pepper and Kalamata olives, tossed in our homemade horiatiko vinaigrette.

Served with feta cheese on the side. V | GF

HERBED TOASTED PITA CHIPS VGN

&

GLUTEN FREE HERBED TOASTED PITA CHIPS V | GF

Served with:

ROASTED GARLIC HUMMUS VGN | GF

PER PERSON PLUS SALES TAX

The above menu price is based on a minimum of 990 guests. If the final guest count falls below 990 guests, the per person price will increase based on the final guest count.

has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our supplies, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

V Vegetarian N Contains Nuts GF Gluten Free

HOSTS INITIALS

EVENT #: 04515

PRINTED ON: 12/28/2018 (4:47 pm)

3 of 8

UC CGI Student Conference - Friday Student Networking Dinner

Hosted by University Of Chicago Office of University Events and Ceremonies
Friday, October 19, 2018

ADDENDUM

BEVERAGES

12 OZ CANS OF COKE®	█	Each
12 OZ CANS OF DIET COKE®	█	Each
12 OZ CANS OF SPRITE®	█	Each
ICE WATER IN BEVERAGE DISPENSERS	█	Per Person
22 LB BAG OF ICE	█	Each

EVENT TIMELINE

1:00 pm	Staff Arrival
4:00 pm	Guests Arrive
4:00 pm	Open Dinner Buffet
4:00 pm	Self-Service Beverage Opens
6:00 pm	Close Dinner Buffet
6:00 pm	Guests Depart
6:00 pm	Self-Service Beverage Closes
7:00 pm	Staff Departs

PERSONNEL

ON-SITE EVENT LABOR Based on an Event Time of 4:00 pm-6:00 pm and a Guest Count of 1100.

1)	Function Director	(1:00 pm - 7:00 pm)
1)	Manager on Duty	(1:00 pm - 7:00 pm)
2)	Captain	(1:00 pm - 7:00 pm)
1)	Chef	(1:00 pm - 7:00 pm)
6)	Kitchen Assistant	(1:00 pm - 7:00 pm)
15)	Waiter	(1:00 pm - 7:00 pm)
2)	Beverage Server	(1:00 pm - 7:00 pm)
1)	Porter	(1:00 pm - 7:00 pm)

The above personnel have been engaged for the above specified hours at a cost of █. Overtime will be charged at the rate of █ per hour for each employee retained beyond the hours specified. Gratuity is not included in this price.

All personnel will be attired in black tuxedo slacks, white button down shirts, long black ties and

EVENT #: █04515

PRINTED ON: 12/28/2018 (4:47 pm)

4 of 8

UC CGI Student Conference - Friday Student Networking Dinner

Hosted by University Of Chicago Office of University Events and Ceremonies
Friday, October 19, 2018

black bistro aprons.

We feel that the above staff is necessary to smoothly set-up, serve and clean your event. They will pay specific attention to clearing used plates, glasses and napkins, etc. to maintain the festive atmosphere desired.

EQUIPMENT & LINEN RENTAL

(Equipment to be labeled FRIDAY DINNER and delivered to Hutchinson Quad tent located behind Reynolds Club at 57th & S University Ave on Friday, October 19, 2018 between 9:00am & 1:00pm and picked up Sunday, October 21, 2018 between 12:00pm & 4:00pm)

12	Silver Tray: Round, 15"	
6	Garbage Can: 32 Gallon Grey	
6	Garbage Can: 23 Gallon Black Rectangular 30" Tall	
4	China White Footed Bowls, 8" (64 oz)	aioli
4	Ice Tub, Oversize 21 Gal White (45# Cubes)	1-kitchen; 3-three comp wash station
1	Strainer for Lucite/White Ice Tubs	
2	10 Gal Igloo Plastic Water Cooler w/Spout	
4	Ice Scoop, Stainless	
20	Oblong Wood Top Table: 30 Inch Wide x 8 Foot Long (Seats 8)	prep
12	Oblong Wood Top Table: 30 Inch Wide x 6 Foot Long (Seats 6)	buffet & beverages
17	42" Highboys - 30" diameter	
41	Round Folding Leg Table: 60 Inch (Seats 8-10)	guest tables
375	Fibre Folding Chair Chrome Frame: White Seat & Back (Outdoor)	

█ TO PROVIDE kitchen equipment necessary for your event, including passing trays, chefs knives, cutting boards, kitchen tongs, sheet pans and caves.

HOST TO PROVIDE 20'x50' prep tent and 80'x80' guest tent

(Linen to be LABELED FRIDAY DINNER and delivered to Hutchinson quad tent behind Reynolds Club at 57th & S University on Friday, October 19, 2018 between 10:00am and 12:00pm and Picked-up with Saturday delivery, October 20, 2018 between 9:00am & 10:00am) - PLEASE PACK IN BOXES

41	Burgundy Classic Standard 120" Rd	guest tables
12	Burgundy Classic Standard 90x132 Banq	buffet (8) & beverage (4)
17	Burgundy Classic Standard 132" Rd	hiboys
17	Black Classic Chair Tie	hiboys
10	Black Classic Standard 90" Sq	2-wraps & fluff

EVENT #: █04515

PRINTED ON: 12/28/2018 (4:47 pm)

5 of 8

UC CGI Student Conference - Friday Student Networking Dinner

Hosted by University Of Chicago Office of University Events and Ceremonies
Friday, October 19, 2018

6 Black Classic Standard 90" Rd
6 Black Classic Standard 120" Rd

garbage wraps (skinny)
garbage wraps

DISPOSABLES

Flatware, Compostable Forks
Eco-Friendly Dinner Napkins
Tree Free Beverage Napkins (White)
9oz Plastic Cups
Disposable Tongs
Disposable Serving Spoons
Flatware, Compostable T-Spoons
2oz Souffle Cups With Lids
#100 Food Trays

PRODUCTION FEES

HOT DOG CART RENTAL FEE - Additional

TRUCKING FEE - Additional

BASIC MENU SIGNS - Additional



Custom Designed UC CGI Conference-Student Breakfast

Hosted by Barbara Siska
Saturday, October 20, 2018
Revised On: Friday, December 28, 2018

FUNCTION INFORMATION

VENUE
UC Hutchinson Courtyard tent
Courtyard behind 57th & University Ave
Chicago, IL 60637
T (773) 702-9626

TIME
8:00 am - 9:00 am

ESTIMATED GUEST COUNT
1100

FINAL GUEST COUNT DUE DATE
10/8/2018

EVENT COLORS
Maroon

EVENT COORDINATOR

[Redacted Name]
T [Redacted]
E [Redacted]

UC CGI Conference-Student Breakfast

Hosted by University Of Chicago Office of University Events and Ceremonies
Saturday, October 20, 2018

BREAKFAST BUFFET

Four Buffets

HARD BOILED AND PEELED EGGS V | GF

ASSORTED GREEK INDIVIDUAL YOGURTS V | GF

FRESHLY BAKED MINIATURE MORNING PASTRIES V | N
Chef's assortment.

MINIATURE BUTTER CROISSANTS V
With whipped butter, margarine and preserves.

FRESHLY BAKED MINIATURE BAGELS VGN
With plain and chive whipped cream cheese. V

PEANUT BUTTER PACKETS VGN | N | GF

STRAWBERRY AND GRAPE JELLY PACKETS VGN | GF

WHOLE APPLES VGN | GF

WHOLE BANANAS VGN | GF

WHOLE ORANGES VGN | GF

■■■■ PER PERSON PLUS ■■■■ SALESTAX

The above menu price is based on a minimum of 990 guests. If the final guest count falls below 990 guests, the per person price will increase based on the final guest count.

■■■■ has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our supplies, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

V Vegetarian N Contains Nuts GF Gluten Free

EVENT #: ■■■■ 04516

PRINTED ON: 12/28/2018 (4:54 pm)

2 of 8

UC CGI Conference-Student Breakfast

Hosted by University Of Chicago Office of University Events and Ceremonies
Saturday, October 20, 2018

ADDENDUM

BEVERAGES

FOUR BEVERAGE STATIONS

COFFEE STATION

Includes Seattle's Best® Regular and Decaffeinated Coffee, cream, sugar, Splenda, and Sweet n' Low.

■■■■ Per Person

SILK ALMOND MILK

100Z. BOTTLES OF TROPICANA ORANGE JUICE

100Z. BOTTLES OF TROPICANA APPLE JUICE

100Z. BOTTLES OF TROPICANA CRANBERRY JUICE

16.9 OZ BOTTLES OF WATER

■■■■ Each
■■■■ Per Person
■■■■ Per Person
■■■■ Per Person
■■■■ Each

22 LB BAG OF ICE

■■■■ Each

EVENT TIMELINE

5:30 am	Staff Arrival
8:00 am	Guests Arrive
8:00 am	Self-Service Beverage Opens
8:00 am	Open Continental Breakfast Buffet
9:00 am	Self-Service Beverage Closes
9:00 am	Close Continental Breakfast Buffet
9:00 am	Guests Depart
10:00 am	Staff Departs

PERSONNEL ■■■■

ON-SITE EVENT LABOR Based on an Event Time of 8:00 am-9:00 am and a Guest Count of 1100.

1)	Function Director	(5:30 am - 10:00 am)
1)	Manager on Duty	(5:30 am - 10:00 am)
2)	Captain	(5:30 am - 10:00 am)
8)	Waiter	(5:30 am - 10:00 am)
1)	Chef	(5:30 am - 10:00 am)
4)	Kitchen Assistant	(5:30 am - 10:00 am)

The above personnel have been engaged for the above specified hours at a cost of ■■■■. Overtime will be charged at the rate of ■■■■ per hour for each employee retained beyond the hours specified. Gratuity is not included in this price.

EVENT #: ■■■■ 04516

PRINTED ON: 12/28/2018 (4:54 pm)

4 of 8

UC CGI Conference-Student Breakfast

Hosted by University Of Chicago Office of University Events and Ceremonies
Saturday, October 20, 2018

All personnel will be attired in black tuxedo slacks, white button down shirts, long black ties and black bistro aprons.

We feel that the above staff is necessary to smoothly set-up, serve and clean your event. They will pay specific attention to clearing used plates, glasses and napkins, etc. to maintain the festive atmosphere desired.

EQUIPMENT & LINEN RENTAL

(Equipment to be delivered on Friday, October 19, 2018 between 9:00am & 1:00pm LABELED SATURDAY BREAKFAST and Picked-up on Sunday, October 21, 2018 between 12:00pm & 4:00pm)

24	China White Footed Bowls, 8" (64 oz)	
8	Wine Carafe, Full Liter (33 oz)	creamer//milk
16	Bus Pans	
8	Water Pitcher: Lucite (60 oz)	

TO PROVIDE kitchen equipment necessary for your event, including passing trays, chefs knives, cutting boards, kitchen tongs, sheet pans and caves.

ALL TABLES & CHAIRS IN PLACE FROM PREVIOUS EVENT

(Linen to be labeled SATURDAY BREAKFAST and delivered to Hutchinson Quad tent, located behind Reynolds Club at 57th & S University Ave, on Friday, October 19, 2018 between 10:00am & 12:00pm; pick up from same with Saturday delivery between 9:00am & 10:00am) PLEASE PACK IN BOXES

41	Burgundy Classic Standard 120" Rd	
12	Burgundy Classic Standard 90x132 Banq	buffet (8)/ bev table (4)
2	Black Classic Standard 90" Sq	wraps
6	Black Classic Standard 90" Rd	garbage can (skinny)
6	Black Classic Standard 120" Rd	garbage

DISPOSABLES

Flatware, Compostable Forks
Flatware, Compostable Knives
12oz Compostable Paper Cups
Hot Cup Dome Lid
Hot Sleeve For Cups
Wood Stirrers
Eco-Friendly Dinner Napkins
Tree Free Beverage Napkins (White)
Chinet 8.75" White Plates

EVENT #: 04516

PRINTED ON: 12/28/2018 (4:54 pm)

5 of 8

UC CGI Conference-Student Breakfast

Hosted by University Of Chicago Office of University Events and Ceremonies
Saturday, October 20, 2018

Disposable Tongs
Flatware, Compostable T-Spoons

PRODUCTION FEES

TRUCKING FEE - Additional

BASIC MENU SIGNS - Additional

EVENT #: 04516

PRINTED ON: 12/28/2018 (4:54 pm)

6 of 8



Custom Designed UC Clinton Global Initiative Conference- Lunch

Hosted by Barbara Siska
Saturday, October 20, 2018
Revised On: Friday, December 28, 2018

FUNCTION INFORMATION

VENUE
UC Hutchinson Courtyard tent
Courtyard behind 57th & University Ave
Chicago, IL 60637
T (773) 702-9626

TIME
12:15 pm - 1:30 pm

ESTIMATED GUEST COUNT
1100

FINAL GUEST COUNT DUE DATE
10/8/2018

EVENT COLORS
Maroon

EVENT COORDINATOR

[REDACTED]

T
E

P | F | E

EVENT#: 04517
1 of 8



UC Clinton Global Initiative Conference-Lunch

Hosted by University Of Chicago Office of University Events and Ceremonies
Saturday, October 20, 2018

LUNCH BUFFET

Four buffet for grab-and-go lunch

MINIATURE MEDIUM RARE SIRLOIN SANDWICHES

With lettuce, sliced tomato and horseradish chive sauce on miniature brioche.

MINIATURE ROASTED TURKEY BREAST SANDWICHES

With tomato and tarragon mayonnaise on a dark wheat and oat roll.

MINIATURE GRILLED VEGETABLE SANDWICHES VGN

With roasted garlic hummus on a tomato focaccia rolls.

RED SKIN POTATO SALAD V | GF

Red skin potatoes, red onions and dill tossed in a creamy dressing, garnished with scallions and red pepper.

MIXED GREENS SALAD V

Iceberg, red leaf and romaine lettuce, shredded carrots and red cabbage, red pepper, broccoli, Roma tomato, cucumber, cheddar cheese, yellow squash, radish and freshly baked herbed croutons.

RANCH DRESSING V | GF

JOE'S ITALIAN DRESSING VGN | GF

HOMEMADE SWEET POTATO CHIPS VGN | GF

Accompanied by pineapple salsa.

FRESHLY BAKED ASSORTED COOKIES V | N

ASSORTED FRESHLY BAKED DESSERT BARS N

Chef's choice.

PER PERSON PLUS SALESTAX

The above menu price is based on a minimum of 990 guests. If the final guest count falls below 990 guests, the per person price will increase based on the final guest count.

[REDACTED] has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our supplies, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

EVENT #: 04517

PRINTED ON: 12/28/2018 (4:54 pm)

2 of 8

UC Clinton Global Initiative Conference-Lunch

Hosted by University Of Chicago Office of University Events and Ceremonies
Saturday, October 20, 2018

ADDENDUM

BEVERAGES

FOUR BEVERAGE STATIONS

16.9 OZ BOTTLES OF WATER	█	Each
12 OZ CANS OF COKE®	█	Each
12 OZ CANS OF DIET COKE®	█	Each
12 OZ CANS OF SPRITE®	█	Each
22 LB BAG OF ICE	█	Each

EVENT TIMELINE

10:00 am	Staff Arrival
12:15 pm	Guests Arrive
12:15 pm	Self-Service Beverages Open
12:15 pm	Open Lunch Buffet
1:30 pm	Close Dinner Buffet
1:30 pm	Close Self-Service Beverages
1:30 pm	Guests Depart
2:30 pm	Staff Departs

PERSONNEL

ON-SITE EVENT LABOR Based on an Event Time of 12:15 pm-1:30 pm and a Guest Count of 1100.

1)	Function Director	(10:00 am - 2:30 pm)
1)	Manager on Duty	(10:00 am - 2:30 pm)
2)	Captain	(10:00 am - 2:30 pm)
11)	Waiter	(10:00 am - 2:30 pm)
4)	Beverage Server	(10:00 am - 2:30 pm)
1)	Chef	(10:00 am - 2:30 pm)
5)	Kitchen Assistant	(10:00 am - 2:30 pm)
1)	Porter	(10:00 am - 2:30 pm)

The above personnel have been engaged for the above specified hours at a cost of █. Overtime will be charged at the rate of █ per hour for each employee retained beyond the hours specified.

EVENT #: █04517

PRINTED ON: 12/28/2018 (4:54 pm)

4 of 8

UC Clinton Global Initiative Conference-Lunch

Hosted by University Of Chicago Office of University Events and Ceremonies
Saturday, October 20, 2018

Gratuity is not included in this price.

All personnel will be attired in black tuxedo slacks, white button down shirts, long black ties and black bistro aprons.

We feel that the above staff is necessary to smoothly set-up, serve and clean your event. They will pay specific attention to clearing used plates, glasses and napkins, etc. to maintain the festive atmosphere desired.

EQUIPMENT & LINEN RENTAL

█ TO PROVIDE kitchen equipment necessary for your event, including passing trays, chefs knives, cutting boards, kitchen tongs, sheet pans and caves.

ALL RENTALS DELIVERED 10/19 - tables & chairs in place and pitchers delivered with breakfast order.

(Linen to be LABELED SATURDAY LUNCH and delivered to Hutchinson quad tent behind Reynolds Club at 57th & S University on Saturday, October 20, 2018 between 9:00am and 10:00am and Picked-up Sunday, October 21, 2018 between 10:00am & 12:00pm) PLEASE PACK IN BOXES.

41	Burgundy Classic Standard 120" Rd	
12	Burgundy Classic Standard 90x132 Banq	buffet (8)/bev(4)
17	Burgundy Classic Standard 132" Rd	
17	Black Classic Chair Tie	
12	Black Classic Standard 90" Sq	
6	Black Classic Standard 90" Rd	garbage (skinny)
6	Black Classic Standard 120" Rd	garbage

DISPOSABLES

█
To-Go Compostable Box Lunch Container with Lid
Compostable Cutlery Kits
9oz Plastic Cups
Disposable Tongs
Disposable Serving Spoons
Flatware, Compostable T-Spoons
1oz Souffle Cups with Lids

PRODUCTION FEES

TRUCKING FEE - █ Additional

EVENT #: █04517

PRINTED ON: 12/28/2018 (4:54 pm)

5 of 8



UC Clinton Global Initiative
Conference-Lunch

Hosted by University Of Chicago Office of University Events and Ceremonies
Saturday, October 20, 2018

BASIC MENU SIGNS -  Additional



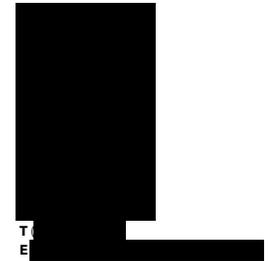
Custom Designed
Clinton Global Initiative Dinner & Exchange
Fair

Hosted by Barbara Siska
Saturday, October 20, 2018
Revised On: Friday, December 28, 2018

FUNCTION
INFORMATION

VENUE
UC Hutchinson Courtyard tent
Courtyard behind 57th & University Ave
Chicago, IL 60637
T (773) 702-9626
TIME
7:00 pm - 8:30 pm
ESTIMATED GUEST COUNT
1100
FINAL GUEST COUNT DUE DATE
10/8/2018
EVENT COLORS
Maroon

EVENT
COORDINATOR



EVENT #:  04517

PRINTED ON: 12/28/2018 (4:54 pm)

6 of 8



EVENT:  04519
1 of 10

Clinton Global Initiative Dinner & Exchange Fair

Hosted by University Of Chicago Office of University Events and Ceremonies
Saturday, October 20, 2018

BUTLERED HORS D'OEUVRE

On eclectic and silver passing trays with fresh floral blooms and greenery. **6pp**

PETITE PUPS EN CROUTE

Served with yellow mustard for dipping.

CHICKEN & CUMIN EMPANADA

Sautéed cumin spiced chicken wrapped in a flaky pastry, served with chipotle cream sauce.

WHITE CHEDDAR MAC 'N CHEESE V

In a miniature Parmesan frico cup.



ELOTE CUPS V | GF

Mexican corn salad set in a tortilla cup, garnished with crumbled feta cheese, Mexican crema and cilantro.



EVENT #: 04519

PRINTED ON: 12/28/2018 (4:55 pm)

2 of 10

Clinton Global Initiative Dinner & Exchange Fair

Hosted by University Of Chicago Office of University Events and Ceremonies
Saturday, October 20, 2018

KOREAN SALMON MAKI ROLL

Fresh Atlantic salmon, roasted red peppers and green onions.



VIETNAMESE VEGETABLE SUMMER ROLLS VGN | N

With cellophane noodles, shiitake mushroom, carrots, green bell peppers, bean sprouts, scallions and fresh herbs, wrapped in rice paper and accompanied by nuoc cham sauce and chunky peanut sauce.

DINNER BUFFET

Four Buffets

CHICKEN PICCATA

Boneless, skinless breast of chicken prepared with lemon and capers in a vermouth sauce, garnished with fresh lemon.

VALENCIA STYLE VEGETARIAN PAELLA VGN | GF

With eggplant, potatoes, red and green peppers, artichokes, tomatoes, peas, white beans and scallions baked with saffron rice.

AVIAL CURRIED VEGETABLES VGN | N | GF

Sautéed butternut squash, carrots, green beans, and cashews marinated in tumeric, coconut milk and curry, garnished with toasted coconut.

WHITE CHEDDAR MACARONI & CHEESE V

Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko bread crumbs & Parmesan cheese and baked until golden brown.

GREEN BEANS & HONEY GLAZED CARROT COINS V | GF

"CHOPPED" GARBAGE SALAD VGN

Mixed chopped greens with tomatoes, red and green pepper, carrot, mushroom, red onion, hearts of palm, broccoli florets, beets, celery, roasted corn, jicama, Israeli couscous and sesame seeds, served with our al pastor vinaigrette.

EVENT #: 04519

PRINTED ON: 12/28/2018 (4:55 pm)

3 of 10

Clinton Global Initiative Dinner & Exchange Fair

Hosted by University Of Chicago Office of University Events and Ceremonies
Saturday, October 20, 2018

DESSERTS

MINIATURE FRESH FRUIT KEBOBS **VGN** | **GF**

Cantaloupe, pineapple and strawberries, garnished with a grape cluster.

BUTLERED DESSERTS

On eclectic and silver passing trays with fresh floral blooms and greenery. **3pp**

LEMON MERINGUE FRENCH MACARON **V** | **N** | **GF**

HOMEMADE HO HOS **V**

MINIATURE SALTED CARAMEL BROWNIE WHOOPIE PIES **V**



CHERRY PIE LOLLIPOPS **V**

PER PERSON PLUS SALES TAX

The above menu price is based on a minimum of 990 guests. If the final guest count falls below 990 guests, the per person price will increase based on the final guest count.

has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our supplies, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

V Vegetarian **N** Contains Nuts **GF** Gluten Free

EVENT #: 04519

PRINTED ON: 12/28/2018 (4:55 pm)

4 of 10

Clinton Global Initiative Dinner & Exchange Fair

Hosted by University Of Chicago Office of University Events and Ceremonies
Saturday, October 20, 2018

ADDENDUM

BEVERAGES

Four Beverage Stations

16.9 OZ BOTTLES OF WATER



Each

12 OZ CANS OF COKE®



Each

12 OZ CANS OF DIET COKE®



Each

12 OZ CANS OF SPRITE®



Each

22 LB BAG OF ICE



Each

EVENT TIMELINE

4:30 pm	Staff Arrival
6:45 pm	Be ready with passed apps waiting for client cue
7:00 pm	Guests Arrive
7:00 pm	Beverage Stations Open
7:00 pm	Open Dinner Buffet
7:00 pm	Begin Passing Hors D'oeuvre
7:30 pm	Begin Passing Desserts
8:30 pm	Close Dinner Buffet
8:30 pm	End Passing Desserts
8:30 pm	Beverage Stations Close
8:30 pm	Guests Depart
8:30 pm	End Passing Hors D'oeuvre
9:30 pm	Staff Departs

PERSONNEL

ON-SITE EVENT LABOR Based on an Event Time of 7:00 pm-8:30 pm and a Guest Count of 1100.

1)	Function Director	(4:30 pm - 9:30 pm)
1)	Manager on Duty	(4:30 pm - 9:30 pm)
2)	Captain	(4:30 pm - 9:30 pm)
4)	Beverage Server	(4:30 pm - 9:30 pm)
7)	Waiter	(4:30 pm - 9:30 pm)
24)	Waiter	(5:00 pm - 9:00 pm)
2)	Chef	(4:30 pm - 9:30 pm)

EVENT #: 04519

PRINTED ON: 12/28/2018 (4:55 pm)

6 of 10

Clinton Global Initiative Dinner & Exchange Fair

Hosted by University Of Chicago Office of University Events and Ceremonies
Saturday, October 20, 2018

- | | | |
|-----|-------------------|---------------------|
| 19) | Kitchen Assistant | (4:30 pm - 9:30 pm) |
| 1) | Porter | (4:30 pm - 9:30 pm) |

The above personnel have been engaged for the above specified hours at a cost of [REDACTED]. Overtime will be charged at the rate of [REDACTED] per hour for each employee retained beyond the hours specified. Gratuity is not included in this price.

All personnel will be attired in black tuxedo slacks, white button down shirts, long black ties and black bistro aprons.

We feel that the above staff is necessary to smoothly set-up, serve and clean your event. They will pay specific attention to clearing used plates, glasses and napkins, etc. to maintain the festive atmosphere desired.

EQUIPMENT & LINEN RENTAL [REDACTED]

(Equipment to be LABELED SATURDAY DINNER and delivered to Hutchinson quad tent behind Reynolds Club at 57th & S University on Friday, October 19, 2018 between 9:00am and 1:00pm and Picked-up on Sunday, October 21, 2018 between 12:00pm and 4:00pm)

- | | | |
|----|---|---------|
| 5 | Oblong Wood Top Table: 30 Inch Wide x 8 Foot Long (Seats 8) | HD prep |
| 2 | Garbage Can: 32 Gallon Grey | HD prep |
| 10 | Silver Tray: Round, 15" | |
| 18 | Revere Bowl, Chrome w/Pedestal, 4" (6 oz) | |
| 18 | Silver Cambridge: Spoon, Demitasse | |
| 2 | Electric Oven: Jet Oven | |

[REDACTED] **TO PROVIDE** kitchen equipment necessary for your event, including passing trays, chefs knives, cutting boards, kitchen tongs, sheet pans and caves.

(Linen to be LABELED SATURDAY DINNER and delivered to Hutchinson quad tent behind Reynolds Club at 57th & S University on Saturday, October 20, 2018 between 9:00am and 10:00am and Picked-up on Sunday, October 21, 2018 between 10:00am & 12:00ap)

- | | | |
|----|---------------------------------------|---------------------|
| 36 | Burgundy Classic Standard 120" Rd | |
| 16 | Burgundy Classic Standard 90x132 Banq | buffet (12)/bev (4) |
| 17 | Burgundy Classic Standard 132" Rd | |
| 17 | Black Classic Chair Tie | |
| 12 | Black Classic Standard 90" Sq | |
| 6 | Black Classic Standard 90" Rd | |
| 6 | Black Classic Standard 120" Rd | |

EVENT #: [REDACTED] 04519

PRINTED ON: 12/28/2018 (4:55 pm)

7 of 10

Clinton Global Initiative Dinner & Exchange Fair

Hosted by University Of Chicago Office of University Events and Ceremonies
Saturday, October 20, 2018

DISPOSABLES [REDACTED]

- 9oz Plastic Cups
- Flatware, Compostable Forks
- Flatware, Compostable Knives
- Eco-Friendly Dinner Napkins
- Tree Free Beverage Napkins (White)
- Chinet 8.75" White Plates
- Disposable Tongs
- Disposable Serving Spoons

PRODUCTION FEES

TRUCKING FEE - [REDACTED] Additional

BASIC MENU SIGNS - [REDACTED] Additional

EVENT #: [REDACTED] 04519

PRINTED ON: 12/28/2018 (4:55 pm)

8 of 10



Custom Designed CGI Ratner VIP 1 Dinner

Hosted by Barbara Siska
Friday, October 19, 2018
Revised On: Friday, December 28, 2018

FUNCTION INFORMATION

VENUE
UC Gerald Ratner Athletic Center, Room #145
5530 S Ellis Ave.
Chicago, IL 60637
T (773) 702-9626

TIME
5:30 pm - 9:30 pm

ESTIMATED GUEST COUNT
10

FINAL GUEST COUNT DUE DATE
10/8/2018

EVENT COLORS
Burgundy

EVENT COORDINATOR

[REDACTED]
T
E

[REDACTED] | F | E | [REDACTED]

EVENT# 4918
1 of 6

CGI Ratner VIP 1 Dinner

Hosted by University Of Chicago Office of University Events and Ceremonies
Friday, October 19, 2018

DINNER

Served at 5:30pm

WARM FALAFEL SANDWICH VGN

Served with shredded lettuce and diced tomato, with tahini, harissa in a fresh pita half.

FRENCH FRIES VGN | GF

Served with ketchup.

SAFFRON RICE VGN | GF

AUTUMN SALAD VGN | GF

Fresh California field greens with red teardrop tomatoes, English cucumber, roasted beets, yellow and red bell pepper, red onion, accompanied by our homemade champagne-dijon vinaigrette.

OATMEAL RAISIN COOKIES VGN

ROASTED RED PEPPER HUMMUS VGN | GF

HERBED TOASTED PITA CHIPS VGN

[REDACTED] PER PERSON PLUS [REDACTED] SALESTAX

The above menu price is based on a minimum of 9 guests. If the final guest count falls below 9 guests, the per person price will increase based on the final guest count.

[REDACTED] has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our supplies, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

V Vegetarian N Contains Nuts GF Gluten Free

HOST'S INITIALS

EVENT #: 04918

PRINTED ON: 12/28/2018 (4:52 pm)

2 of 6

Custom Designed UC CGI Ratner VIP 3 SATURDAY

Hosted by Barbara Siska
Saturday, October 20, 2018
Revised On: Friday, December 28, 2018

FUNCTION INFORMATION

VENUE
UC Gerald Ratner Athletic Center, Video Viewing
Room #147
5530 S Ellis Ave.
Chicago, IL 60637
T (773) 702-9626

TIME
4:15 pm - 7:30 pm

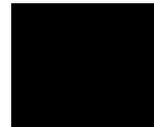
ESTIMATED GUEST COUNT
4

FINAL GUEST COUNT DUE DATE
10/8/2018

EVENT COLORS
Burgundy

EVENT COORDINATOR

[REDACTED]



UC CGI Ratner VIP 3 SATURDAY

Hosted by University Of Chicago Office of University Events and Ceremonies
Saturday, October 20, 2018

PM BREAK

Served at 4:15pm

MINIATURE GOURMET CRUDITE DISPLAY V

Architectural display of fresh vegetables to include broccoli, baby carrots, red bell pepper, asparagus, cucumber, yellow bell pepper, green beans, roasted red beets and jicama, served with red pepper hummus, spinach scallion dip, and herbed pita chips.

HERBED TOASTED PITA CHIPS V

ROASTED RED PEPPER HUMMUS VGN | GF

FRESH SLICED FRUIT DISPLAY V | GF

Watermelon, cantaloupe, honeydew, pineapple, red and green grapes, strawberries and kiwi. Cut in half.

HOST WILL PROVIDE GF Kind granola bars (sent in CBM truck)

DINNER

(Served at 5:00pm)

5 OZ GRILLED VEGETABLE KEBOB VGN | GF

Carrot, green pepper, yellow squash, mushroom and red onion.

VALENCIA STYLE VEGETARIAN PAELLA VGN | GF

With eggplant, potatoes, red and green peppers, artichokes, tomatoes, peas, white beans and scallions baked with saffron rice.

VEGAN CAESAR SALAD VGN

Romaine lettuce, pumpernickel croutons in a vegan Caesar dressing.

[REDACTED] PER PERSON PLUS [REDACTED] SALESTAX

The above menu price is based on a minimum of 3 guests. If the final guest count falls below 3 guests, the per person price will increase based on the final guest count.

[REDACTED] has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our supplies, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

V Vegetarian N Contains Nuts GF Gluten Free

[REDACTED]

EVENT#: [REDACTED] 05197
1 of 7

EVENT #: [REDACTED] 05197

PRINTED ON: 12/28/2018 (4:59 pm)

2 of 7



Custom Designed UC CGI To-Go Breakfast & Lunch

Hosted by Barbara Siska
Sunday, October 21, 2018
Revised On: Friday, December 28, 2018

FUNCTION INFORMATION

VENUE
XS Tennis Foundation
5336 S State St
Chicago, IL 60609
T (773) 548-7529

TIME
8:00 am - 1:30 pm

ESTIMATED GUEST COUNT
850

FINAL GUEST COUNT DUE DATE
10/8/2018

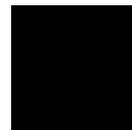
EVENT COLORS
Maroon

EVENT COORDINATOR



P [redacted] F [redacted] E [redacted]

EVENT#: 04520
1 of 6



UC CGI To-Go Breakfast & Lunch

Hosted by University Of Chicago Office of University Events and Ceremonies
Sunday, October 21, 2018

GRAB-AND-GO BREAKFAST

Heavy weight white bag to include New York-style mini bagel with cream cheese packet, individual Greek yogurt cup, whole banana, 8floz bottle of spring water, teaspoon, knife and napkin
GF option available upon request
Gluten Free Bagels **V | GF**

BAG LUNCHES

12:00pm

Loga fabric bag to include roasted turkey overstuffed sandwich, whole apple, chocolate chunk cookie, 8floz bottle of spring water and napkin.
Loga fabric bag to include grilled vegetable overstuffed sandwich, whole apple, chocolate chunk cookie, 8floz bottle of spring water and napkin. **V | N**
Loga fabric bag to include grilled vegetable cobb salad with Italian dressing, fruit salad, whole apple, 8floz bottle of spring water, fork and napkin. **VGN | GF**

PER PERSON PLUS SALESTAX

The above menu price is based on a minimum of 765 guests. If the final guest count falls below 765 guests, the per person price will increase based on the final guest count.

[redacted] has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our supplies, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

V Vegetarian **N** Contains Nuts **GF** Gluten Free

HOST'S INITIALS

EVENT #: 04520

PRINTED ON: 12/28/2018 (5:00 pm)

2 of 6

UC CGI To-Go Breakfast & Lunch

Hosted by University Of Chicago Office of University Events and Ceremonies
 Sunday, October 21, 2018

ADDENDUM

BEVERAGES

COFFEE STATION

Includes Seattle's Best® Regular and Decaffeinated Coffee, cream, sugar, Splenda, and Sweet n' Low.

█ Per Person

8 OZ BOTTLES OF STILL WATER

█ Each

2 LITER CARTON OF ALMOND MILK

█ Each

5 GALLON JUGS ICE MOUNTAIN WATER

█ Each

22 LB BAG OF ICE

█ Each

EVENT TIMELINE

6:00 am	Staff Arrival
8:00 am	Guests Arrive
8:00 am	Open To-Go Breakfast & Coffee
9:30 am	Close To-Go Breakfast & Coffee
12:00 pm	Open To-Go Lunch
1:30 pm	Guests Depart
1:30 pm	Close To-Go Lunch
2:30 pm	Staff Departs

PERSONNEL

ON-SITE EVENT LABOR Based on an Event Time of 8:00 am-1:30 pm and a Guest Count of 850.

1)	Function Director	(6:00 am - 2:30 pm)
1)	Manager on Duty	(6:00 am - 2:30 pm)
5)	Waiter	(6:00 am - 2:30 pm)
1)	Chef	(6:00 am - 2:30 pm)
1)	Kitchen Assistant	(6:00 am - 2:30 pm)

The above personnel have been engaged for the above specified hours at a cost of █. Overtime will be charged at the rate of █ per hour for each employee retained beyond the hours specified. Gratuity is not included in this price.

All personnel will be attired in black polo shirts and black shorts or slacks, dependent upon weather.

EVENT #: █04520

PRINTED ON: 12/28/2018 (5:00 pm)

3 of 6

UC CGI To-Go Breakfast & Lunch

Hosted by University Of Chicago Office of University Events and Ceremonies
 Sunday, October 21, 2018

We feel that the above staff is necessary to smoothly set-up, serve and clean your event. They will pay specific attention to clearing used plates, glasses and napkins, etc. to maintain the festive atmosphere desired.

EQUIPMENT & LINEN RENTAL

█ TO PROVIDE kitchen equipment necessary for your event, including passing trays, chefs knives, cutting boards, kitchen tongs, sheet pans and caves.

ALL RENTALS to be provided by UC.

LINENS to be provided by UC.

DISPOSABLES

- Flatware, Compostable Knives
- Tree Free White Dinner Napkins
- 12oz Compostable Paper Cups
- Hot Cup Dome Lid
- Hot Sleeve For Cups
- Wood Stirrers
- Heavy Weight Paper Bags with custom logo
- Flatware, Compostable T-Spoons
- Flatware, Compostable Forks
- 12oz Plastic Cups
- Garbage Bags (Case)
- Recycling Bags (Case)

PRODUCTION FEES

TRUCKING FEE - █ Additional

EVENT #: █04520

PRINTED ON: 12/28/2018 (5:00 pm)

4 of 6



VENUE LOCATIONS

RATNER

• 5530 S ELLIS AVE

NORTH RESIDENCE BAKER DINING COMMONS

• 5501 S UNIVERSITY AVE

ECKHARDT RESEARCH CENTER

• 5640 S ELLIS AVE

REGENSTEIN LIBRARY

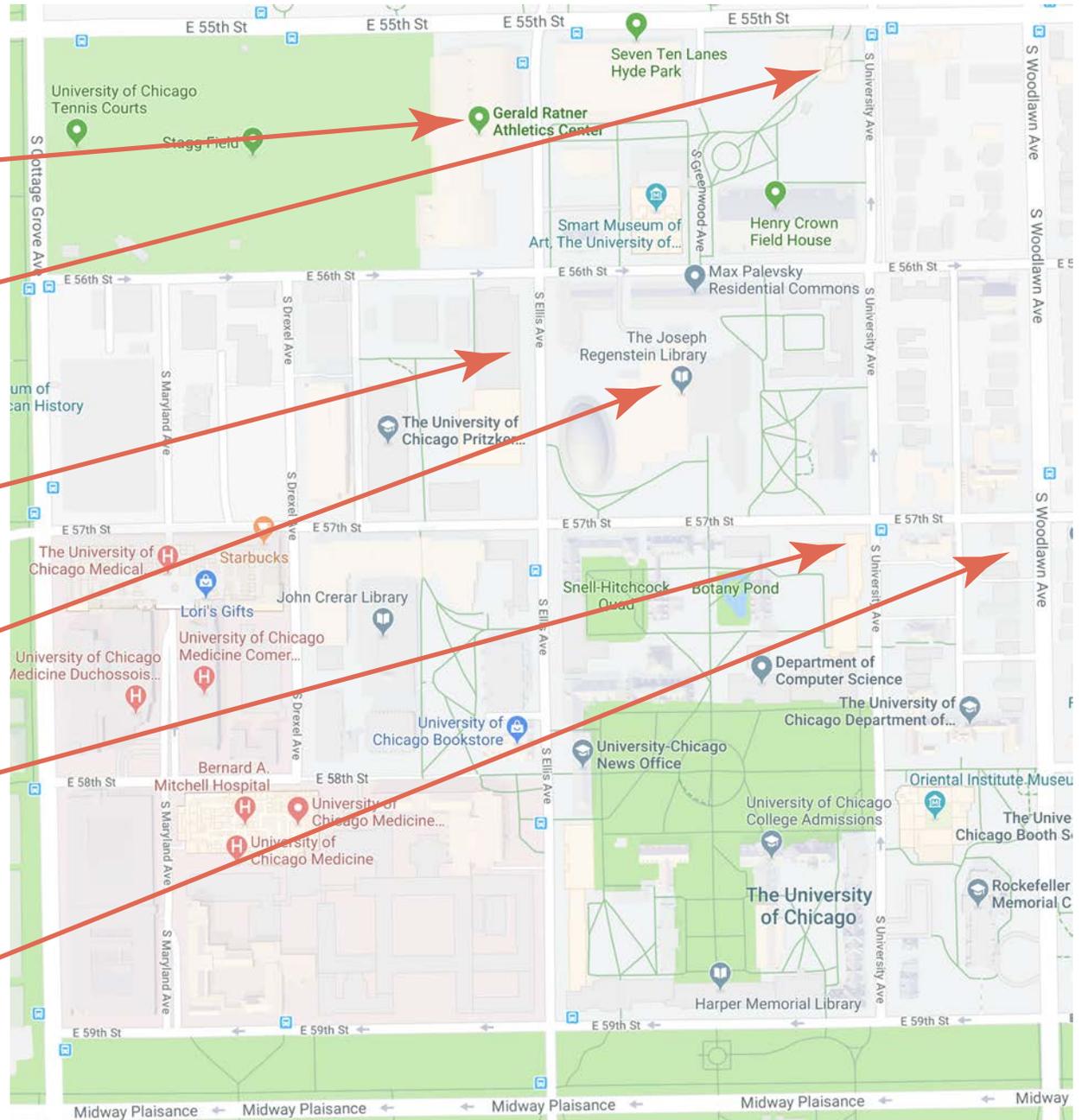
• 1100 E 57TH ST

REYNOLDS CLUB

• 5706 S UNIVERSITY AVE

CII (CENTER FOR IDENTITY + INCLUSION)

• 5710 S WOODLAWN AVE



DAY WED **WED**
MERCOLES

ROUTE W2

DEPART TIME 7:45AM

TRUCK STYLE 16' Reefer

DRIVER _____

TRUCK NUMBER _____



LAST OFF

	4875 pre load dry	CII
	4862 pre load dry	CII
	4859 pre load dry	CII
CAVES!	4852 drop 2 of 2 food + dry	CII
	4875 pre load dry	Ratner - 103D
	4863 pre load dry	Ratner - 103D
	4853 pre load dry	Ratner - 103D
FIRST OFF	CAVES! X 4845 drop 2 of 2 food + dry	Ratner - 103D

THIS IS A SAMPLE OF THE TRUCK PACKING MAPS DEVELOPED TO ORGANIZE DELIVERY.

Clinton Global Event Breakdown – Wednesday, October 17

FD	DC #	Name	Guest Count	Address	Time Frame	Total # of Staff
Robert Zimmerman	4845	UC CGI Ratner Production Team Hold	20	5530 S. Ellis Ave. (UC Gerald Ratner Athletic Center, Room #103D)	Arrival: 6:00am Start: 8:00am End: 7:00pm Depart: 8:00pm	2
Hayde Martinez	4852	UC Center for Identity & Inclusion CGI & Peak XV Office	20	5710 S. Woodlawn Ave (UC Center for Identity & Inclusion)	Arrival: 6:00am Start: 8:00am End: 7:00pm Depart: 8:00pm	2
NO STAFF	4848	UC CGI Regenstein Volunteer Orientation	67	1100 E. 57 th St. (UC Regenstein Library Room #'s 120/121)	(NO STAFF) Arrival: 4:00pm Start: 5:00pm End: 6:30pm	NO STAFF

Clinton Global Event Breakdown – Thursday, October 18

FD	DC #	Name	Guest Count	Address	Time Frame	Total # of Staff
Robert Zimmerman	4853	UC CGI Ratner Production Team Hold	20	5530 S. Ellis Ave. (UC Gerald Ratner Athletic Center, Room #103D)	Arrival: 6:30am Start: 8:00am End: 7:00pm Depart: 8:00pm	2
Julie Ratowitz	4858	UC CGI Eckhardt Codeathon	60	5640 S. Ellis Ave. (UC William Eckhardt Research Center Auditorium Room #161)	Arrival: 6:30am Start: 9:30am End: 8:00pm Depart: 9:00pm	3
Hayde Martinez	4859	CGI Center for Identity & Inclusion CGI & Peak XV Office	35	5710 S. Woodlawn Ave (UC Center for Identity & Inclusion)	Arrival: 6:30am Start: 8:00am End: 7:00pm Depart: 8:00pm	2
NO STAFF	4860	UC CGI Regenstein Volunteer Orientation	67	1100 E. 57 th St. (UC Regenstein Library Room #'s 120/121)	(NO STAFF) Arrival: 6:00pm Start: 7:00pm End: 8:30pm	NO STAFF

Clinton Global Event Breakdown – Friday, October 19

FD	DC #	Name	Guest Count	Address	Time Frame	Total # of Staff
Robert Zimmerman	4863	UC CGI Ratner Production Team Hold	25	5530 S. Ellis Ave. (UC Gerald Ratner Athletic Center, Room #103D)	Arrival: 6:30am Start: 8:00am End: 7:00pm Depart: 8:00pm	2
Julie Ratowitz	4865	UC CGI Eckhardt Codeathon	60	5640 S. Ellis Ave. (UC William Eckhardt Research Center Auditorium Room #161)	Arrival: 6:30am Start: 9:30am End: 4:00pm Depart: 5:00pm	3
Barbara Gribb	4917	CGI Ratner VIP 2 Dinner	5	5530 S. Ellis Ave. (UC Gerald Ratner Athletic Center, Room #147)	Arrival: 3:30pm Start: 5:30pm End: 9:30pm Depart: 10:30pm	2
Rebecca Nielsen	4864	CGI Regenstein Library Volunteer	100	1100 E. 57 th St. (UC Regenstein Library Room #'s 120/121)	Arrival: 6:30am Start: 8:00am End: 7:00pm Depart: 8:00pm	4
Hayde Martinez	4862	CGI Center for Identity & Inclusion CGI & Peak XV Office	60	5710 S. Woodlawn Ave (UC Center for Identity & Inclusion)	Arrival: 6:30am Start: 8:00am End: 7:00pm Depart: 8:00pm	2
NO STAFF	4861	UC CGI Eckhardt Codeathon Judging Room	10	5640 S. Ellis Ave. (UC William Eckhardt Research Center Auditorium Room #219)	(NO STAFF) Arrival: 2:30pm Start: 3:30pm End: 5:00pm	NO STAFF
NO STAFF	4871	UC CGI Ratner Speaker & UC VIP Hold	10	5530 S. Ellis Ave. (UC Gerald Ratner Athletic Center, Room #271)	(NO STAFF) Arrival: 3:30pm Start: 4:30pm End: 7:00pm	NO STAFF

Clinton Global Event Breakdown – Friday, October 19

FD	DC #	Name	Guest Count	Address	Time Frame	Total # of Staff
NO STAFF	4872	UC CGI Reynolds Club Speaker Check-In	10	1131 E. 57 th St. (UC Reynolds Club South Lounge)	(NO STAFF) Arrival: 3:30pm Start: 4:30pm End: 6:00pm	NO STAFF
Julie Ratowitz	4918	CGI Ratner VIP 1 Dinner	10	5530 S. Ellis Ave. (UC Gerald Ratner Athletic Center, Room #145)	Arrival: 3:30pm Start: 5:30pm End: 9:30pm Depart: 10:30pm	2
Barbara Gribb	4916	CGI Eckhardt VIP 2	5	5640 S. Ellis Ave. (UC William Eckhardt Research Center Auditorium Room #247)	Arrival: 1:30pm Start: 3:30pm End: 4:30pm Depart: 5:30pm	1
Rafael Nunez	5044	CGI Campus North Residence Hall Press	30	5500 S. University Ave. (UC Campus North Residence Hall Baker Dining-Press Check-In Working Room)	Arrive: 11:00am Start: 1:00pm End: 6:00 pm Depart: 7:30pm	1
Bruce Budworth MOD: DS	4515	UC CGI Student Conference Friday Student Networking Dinner	1200	Courtyard behind 57 & University Ave. (UC Hutchinson Courtyard Tent)	Arrive: 1:00pm Start: 4:00pm End: 6:00pm Depart: 7:00pm	29

Clinton Global Event Breakdown – Saturday, October 20

FD	DC #	Name	Guest Count	Address	Time Frame	Total # of Staff
Bruce Budworth MOD: DS	4516	UC CGI Ratner Production Team Hold	1100	Courtyard Behind 57 & University Ave (UC Hutchinson Courtyard Tent)	Arrival: 5:30am Start: 8:00am End: 9:00am Depart: 10:00pm	17
Bruce Budworth MOD: DS	4517	UC Clinton Global Initiative Conference-Lunch	1200	Courtyard Behind 57 & University Ave (UC Hutchinson Courtyard Tent)	Arrival: 10:00am Start: 12:15pm End: 1:30pm Depart: 2:30pm	26
Hayde Martinez	4875	CGI Center for Identity & Inclusion CGI & Peak XV Office	60	5710 S. Woodlawn Ave (UC Center for Identity & Inclusion)	Arrival: 5:00am Start: 7:00am End: 7:00pm Depart: 8:00pm	2
Robert Zimmerman	4873	CGI Ratner Production Team Hold	25	5530 S. Ellis Ave. (UC Gerald Ratner Athletic Center, Room #103D)	Arrival: 5:30am Start: 7:00am End: 9:00pm	2
Rebecca Nielsen	4876	CGI Regenstein Volunteer	125	1100 E. 57 th St. (UC Regenstein Library Room #'s 120/121)	Arrival: 5:00am Start: 7:00am End: 7:00pm Depart: 8:00pm	4
Barbara Gribb	5197	UC CGI Ratner VIP 3	4	5530 S. Ellis Ave. (UC Gerald Ratner Athletic Center, Room #241A)	Arrival: 2:30pm Start: 4:15pm End: 7:30pm Depart: 8:30pm	1
Bruce Budworth	4519	Clinton Global Initiative Dinner & Exchange Fair	1230	Courtyard Behind 57 & University Ave (UC Hutchinson Courtyard Tent)	Arrival: 4:30pm Start: 7:00pm End: 8:30pm Depart: 9:30pm	61
Francisco Melchor	4874	CGI Reynolds Speaker Hold	10	1131 E. 57 th St. (UC Reynolds Club South Lounge)	Arrival: 5:00am Start: 7:00am End: 5:00pm Depart: 5:30pm	1

Clinton Global Event Breakdown – Saturday, October 20

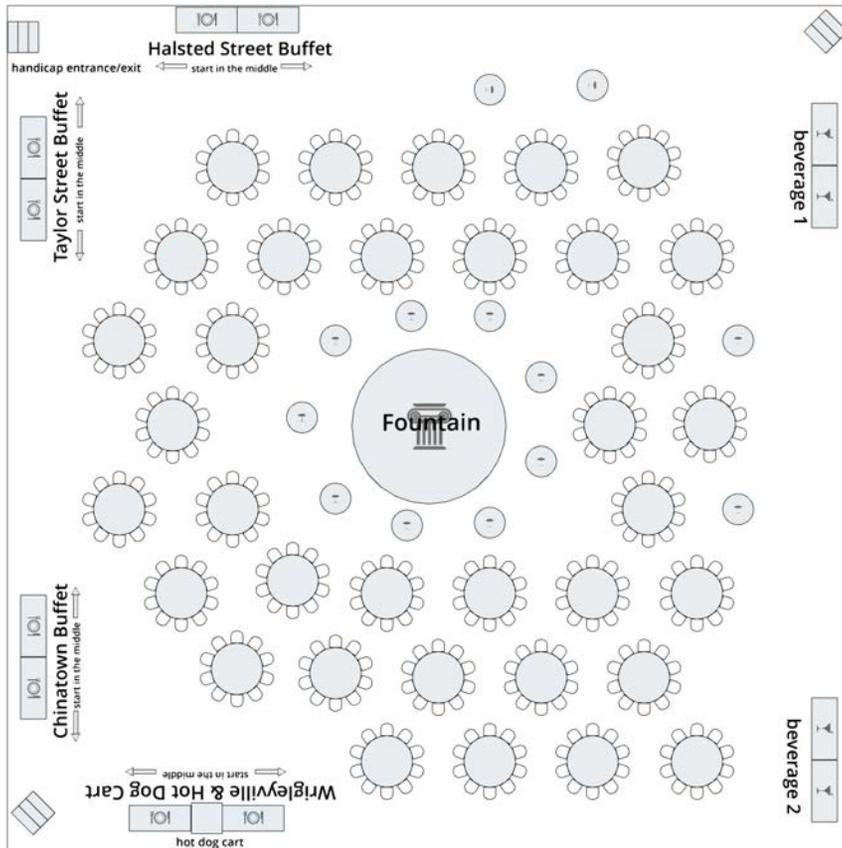
FD	DC #	Name	Guest Count	Address	Time Frame	Total # of Staff
Rafael Nunez	4878	CGI Campus North Residence Hall Press	20	5500 S. University Ave (UC Campus North – Baker Dining Commons Private Room Number 1)	Arrival: 5:00am Start: 7:00am End: 2:00pm Depart: 3:00pm	1
NO STAFF	4881	UC CGI Ratner Speaker Hold & UC (VIP) Hold	20	5530 W Ellis Ave. (UC Gerald Ratner Athletic Center, Room #271)	Arrival: 7:00am Start: 8:00am End: 6:00pm	NO STAFF
NO STAFF	4882	UC CGI Harper Center U-Network Workshop	67	5807 S. Woodlawn Ave (UC Harper Center #219)	Arrival: 5:00am Start: 7:00am End: 7:00pm Depart: 8:00pm	NO STAFF
Barbara Gribb	4919	CGI Ratner VIP 2	5	5530 S Ellis Ave. (UC Gerald Ratner Athletic Center, Room #147)	Arrival: 11:30am Start: 1:30pm End: 7:00pm Depart: 8:00pm	2
Julie Ratowitz	4920	CGI Ratner VIP 1	10	5530 S Ellis Ave. (UC Gerald Ratner Athletic Center, Room #145)	Arrival: 10:00am Start: 12:30pm End: 7:00pm Depart: 8:00pm	2
Barbara Gribb	5036	CGI Eckhardt Boxed Lunches (VIP2)	40	5640 S. Ellis Ave #401 (UC Eckhardt Research Center)	Arrival: 10:30am Start: 12:15pm End: 1:30pm Depart: 2:30pm	1

Clinton Global Event Breakdown – Sunday, October 21

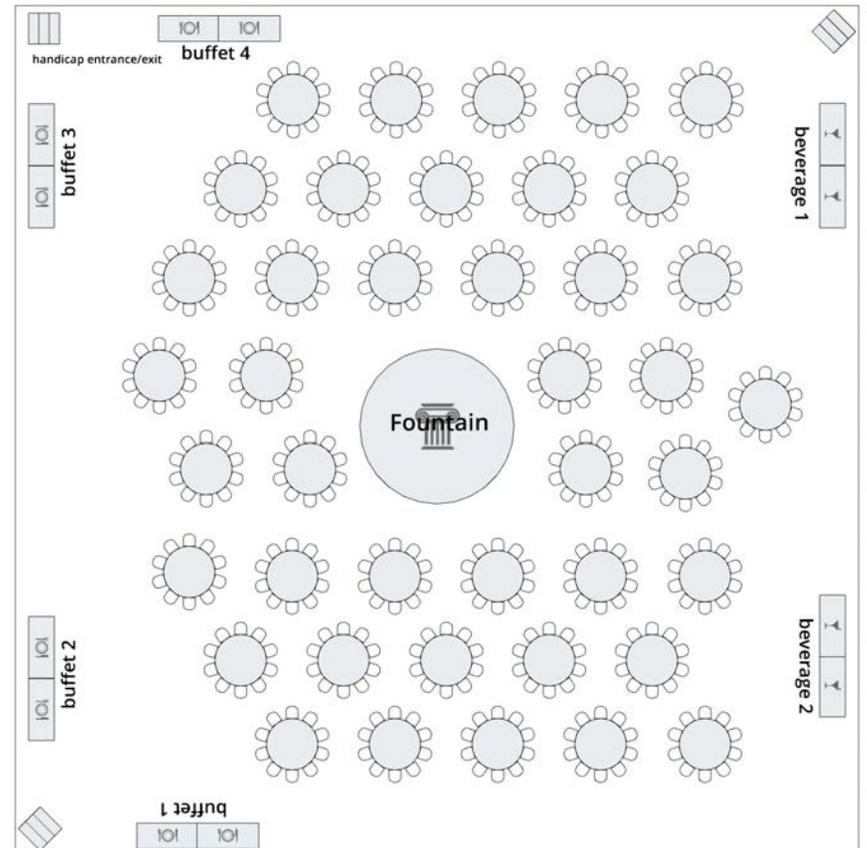
FD	DC #	Name	Guest Count	Address	Time Frame	Total # of Staff
Bruce Budworth MOD: JW	4520	UC CGI To-Go Breakfast & Lunch	850	XS Tennis Foundation (5336 S. State St.)	Arrival: 6:00am Start: 8:00am End: 1:30pm Depart: 2:30pm	9
Hayde Martinez	5118	UC CGI Staff & Volunteer XS Tennis Meals	150	XS Tennis Foundation (5336 S. State St.)	Arrival: 6:00am Start: 8:00am End: 1:30pm Depart: 2:30pm	2
Julie Ratowitz	5120	UC CGI XS Tennis VIP 1	10	XS Tennis Foundation – Conference Room (5336 S. State St.)	Arrival: 6:00am Start: 8:00am End: 1:30pm Depart: 2:00pm	1
Barbara Gribb	5125	UC CGI XS Tennis VIP 2	5	XS Tennis Foundation – Academic Center (5336 S. State St.)	Arrival: 6:00am Start: 8:00am End: 1:30pm Depart: 2:00pm	1

#4515 Friday Dinner 10/19

all buffets will start in the middle and split off into 2 sides



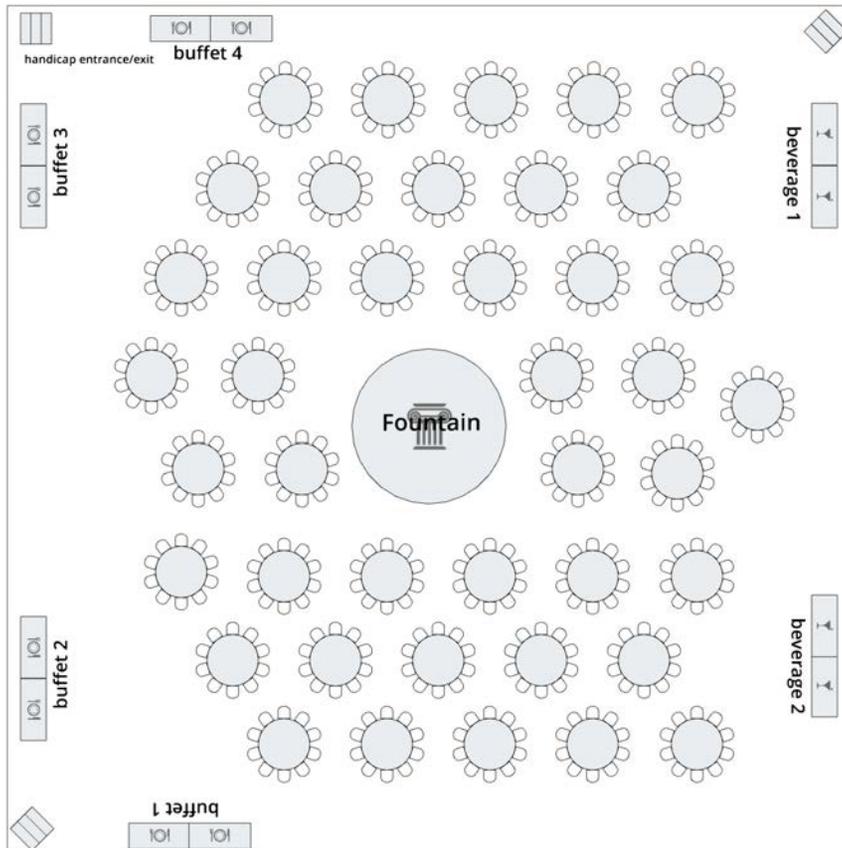
#4516 Saturday Breakfast 10/20



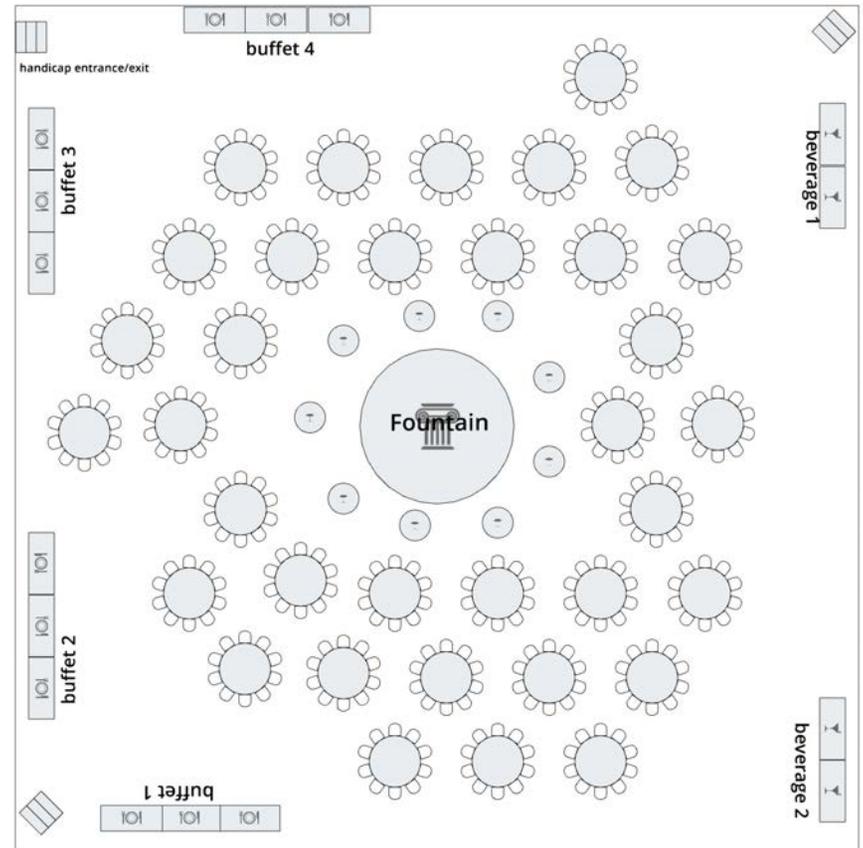
5 Feet

5 Feet

#4517 Saturday Lunch 10/20



#4519 Saturday Dinner 10/20



5 Feet

5 Feet

