Catering Guide
inspirations for your next event
THE OATMEAL CONTINENTAL
$3.99 per person - minimum 15 guests
Freshly prepared Oatmeal accompanied by an assortment of Nuts & Dried Fruits as well as traditional Brown Sugar. Served with Fresh Fruit Salad, Milk & Orange Juice.

THE CLASSIC CONTINENTAL BREAKFAST
$3.99 per person
An assortment of Freshly Baked Morning Bread, Muffins & Pastries served with Butter, Cream Cheese & Berry Preserves. Accompanied by Fresh Fruit Salad & Orange Juice. Additional pastry options may be substituted.

THE SIMPLY DELICIOUS CONTINENTAL BREAKFAST
$6.15 per person
Freshly prepared Yogurt Granola Parfaits & Warmed Bite Sized Quiche Lorraine are accompanied by an assortment of Freshly Baked Morning Bread, Muffins & Pastries served with Butter, Cream Cheese & Berry Preserves as well as Orange Juice.

EXPRESS HOT BREAKFAST BUFFET
$6.95 per person
Hot Scrambled Wraps (selections vary) accompanied by choice of Pastry, Hashbrown Patties, Fresh Fruit Salad & Orange Juice.

HOT BREAKFAST BUFFET
$7.95 per person - minimum 10 guests
Guests will enjoy one of our freshly prepared Egg selections paired with Breakfast Potatoes, Choice of Hickory Smoked Bacon, Sausage Patties or Links or Breakfast Ham, Choice of Freshly Baked Muffins, one of our Morning Breads or Assorted Pastries, Fresh Fruit & Orange Juice. Substitute Pancakes or French Toast for Breakfast Potatoes at no additional charge.

PREMIUM PANCAKE BREAKFAST
$10.95 per person - minimum 25 guests
Our premium made from scratch Buttermilk Pancakes cooked to order in front of your guests. Accompanied by Fresh Berries, Toasted Nuts, Fresh Whipped Cream & of course Maple Syrup as well as your choice of Crisp Hickory Smoked Bacon or Sausage Links.

• Each of these Breakfast Selections is served with Regular & Decaffeinated Coffee & Hot Tea.
Morning Services

**BREAKFAST PIZZA A LA CARTE**

$15.95 per Pizza

*Choose from Traditional, The Canadian Pie, The Western or The Southern*

**Traditional**
Scrambled Egg, Hickory Smoked Bacon & Cheddar

**The Canadian**
Lean Canadian Style Bacon with White Cheddar & Scrambled Egg

**The Western**
Scrambled Egg, Bell Peppers, Onions, Tomato, Ham & Cheddar

**The Southern**
Sausage Gravy, Shredded Hashbrowns, Scrambled Eggs & Cheddar
**A LA CARTE SELECTIONS**

*priced as outlined below*

- Assorted Bagels & Cream Cheese- $18.95/dozen
- Assorted Donut Holes- $3.29/dozen
- Assorted Danish- $12.95/dozen
- Fresh Baked Morning Bread with Sweet Cream Whipped Butter- $9 per loaf (serves 8-10)

  *Banana Nut, Cranberry Nut, Pumpkin or Date Nut Breads- can order assorted in multiples or full loaves*

- Jumbo Cinnamon Rolls with Cream Cheese Frosting
  $24 per dozen
- Standard Cinnamon Rolls with Cream Cheese Frosting
  $15 per dozen
- Mini Cinnamon Rolls with Cream Cheese Frosting
  $12 per dozen
- Fresh Baked Pecan Sticky Buns- $24 per dozen
- Fruit Turnovers- $18/dozen
- Scones- $15/dozen
- Miniature Cream Puffs- $6 per dozen
- Miniature Eclairs- $9 per dozen
- Donuts- $10.95 per dozen

**GOURMET MUFFINS**

*FRESHLY BAKED*

- Standard Size- $9.00 per dozen
- Jumbo Size- $18.00 per dozen
- Miniature Size- $7.00 per dozen

  *Traditional Blueberry, Apple Cobbler, Harvest Grain Morning Muffins, Tango Berry with Crumb Topping, Lemon Poppyseed, Banana Nut, Honey Bran with Oat Topping, Chocolate Chip, Cinnamon Crumbleberry and White Chocolate Raspberry*
FRESH FOODS

Fresh Fruit Salad- $7.95 per pound
1 pound serves approximately 5-6 portions

Individual Yogurt- $1.50 each
choice of Greek or Standard

Fruit & Yogurt Parfaits- $2.50 each
minimum order of 6

Whole Fruit - $.85 per piece
Apples, Oranges, Bananas

BEVERAGES

Standard Regular & Decaffeinated Coffee- $12/gallon
serves 10-12/gallon

Hot Chocolate- $.75

Bottled 16.9oz Water- $1.00

Bottled Juice 10oz- $1.85

Bulk Juice- Apple, Orange, Cranberry, Grapefruit, Grape- $12/gallon

Canned Soda 12oz- $1.25

Fruit Infused Water - $5/gallon
Citrus Berry, Cool Cucumber, Lime Mint, or Honey Melon

Traditional Iced Tea - $5/gallon

Lemonade - $5/gallon
Entree Salads

Herbed Chicken Harvest Salad

Grilled Chicken Caesar Salad
- Chopped Romaine Lettuce, Thinly Sliced Red Onion, Grape Tomatoes, Shredded Parmesan Cheese tossed with Creamy Caesar Style Dressing.

Grilled Italian Chicken Salad
- Fresh Romaine, Endive & Radicchio Lettuce tossed in our premium Italian Dressing with Pepperoncini, Black Olives, Julienne Pepperoni, Red Onion, Shredded Mozzarella, Tomato & Grilled Marinated Chicken Breast.

Chef Salad
- Our premium blend of Lettuce accompanied by Turkey Breast, Ham, Cheddar Cheese, Hard Boiled Egg & Tomato Wedges. Served with choice of dressing or consider our premium homemade Lemon Vinaigrette Dressing.

Chicken BLT Salad
- Romaine, Radicchio & Endive Lettuce tossed with Baby Spinach, Egg Crumbles, Tomato Wedges, Shredded Cheddar Cheese, Bacon Bits & our Herb Marinated Chicken Breast. Served with your choice of dressing.

Chicken Taco Salad
- Crisp Iceberg Lettuce topped with Diced Tomato, Diced Onion, Shredded Cheddar Cheese & our Spicy Marinated Mexican Chicken Breast. Accompanied by choice of dressing as well as Sour Cream, Taco Sauce & Tortilla Chips.

Mandarin Chicken Salad
- A crisp mixture of Romaine, Iceberg & Spring Mix Greens topped with Juicy Mandarin Oranges, Toasted Almonds & Crispy Oriental Noodles accompanied by our Marinated Chicken Breast & Sesame Ginger Dressing.

Roast Turkey Chop House Salad
- Crisp Romaine & Iceberg Lettuce chopped & tossed with Julienne Cabbage, Roasted Turkey Breast, Bleu Cheese, Avocado, Tomato, Croutons & Toasted Almonds. Served with choice of dressing.

Swiss Julienne Salad
Sandwiches

Roast Turkey Wrap
Sliced Turkey Breast with Crisp Bacon, Herbed Cheese, Fresh Tomato Slices & Shredded Romaine Lettuce wrapped in our Fresh Flour Tortilla.

Grilled Chicken Caesar Wrap
Fresh Romaine Hearts seasoned lightly with Olive Oil, Salt, Pepper & Grated Parmesan flashed briefly on the grill. Topped with our House Marinated Grilled Chicken Breast, Fresh Tomato Slices & Provolone Cheese all rolled in a Fresh Flour Tortilla.

Southwest Chicken Sandwich
Our Secret Spicy Southwest Spice Rub on a Chicken Breast that’s grilled & topped with Red Onion, Pepperjack Cheese, Fresh Sliced Tomato, Spinach & a bit of Guacamole.

Roasted Vegetable Focaccia

Traditional Roast Beef Sandwich
Our Thick Sliced Wheat Bread is stacked with Fresh Sliced Roast Beef, Cheddar Cheese, Red Onion, Leaf Lettuce, Tomato Slices & Horseradish Cream.

Club Sandwich
In the classic style – Sourdough Bread stacked with Fresh Sliced Ham & Turkey Breast, Crisp Bacon, Cheddar & Swiss Cheese as well as Leaf Lettuce & Tomato Slices.

Turkey Croissant
Fresh Croissant topped with Sliced Turkey Breast, Swiss Cheese, Leaf Lettuce & Tomato Slices.

Italian Sub
Fresh baked Sub Bun filled with Salami, Pepperoni, Ham, Provolone Cheese, Shredded Lettuce & Sliced Tomato. Finished with our Italian Blend of Oregano, Garlic & Black Pepper Olive Oil.

Marinated Grilled Chicken Breast Sandwich
House Marinated Chicken Breast grilled with Roasted Red Bell Peppers & topped with Fresh Baby Spinach, Tomato Slices & Swiss Cheese.
THE SANDWICH BOARD
$10.25 per person
Choose any three of our Specialty Sandwiches & we will cut them & assemble on platters so your guests can enjoy more than just one option! Accompanied by our Traditional Tossed Salad with choice of Dressings, one additional Specialty Salad of Choice, Potato Chips, Dessert & Beverages.

THE EXPRESS SANDWICH BOXED LUNCH
$10.25 per person
Choose any of our Specialty Sandwiches & we’ll package it with a choice of one Specialty Side Salad, Potato Chips, Cookie & Bottled Water or Soda. Delivered to your location on campus.

MAIN STREET DELI BUFFET
$10.95 per person - minimum 25 guests
This classic luncheon buffet allows your guests to create their own favorite sandwich. Platters of Roast Turkey Breast, Ham, Roast Beef, Grilled Vegetables, American & Swiss Cheese, Lettuce, Tomato & Onion accompanied by Assorted Breads & Rolls, Mayonnaise, Mustard & Ketchup. We also include our Traditional Tossed Salad with choice of Dressing as well as one Specialty Side Salad Selection & Potato Chips. Cookies & Drinks are also included.

Soups
We make our soups from scratch with fresh ingredients to create wonderful home style flavor. Soup can be added to any of our luncheon buffets for an additional $2.00 per person. We offer many different selections so if you don’t see your favorite please be sure to ask. Express Box & Salad Lunches not applicable as there is no on site service.

Roasted Garlic Tomato
Harvest Mushroom Bisque
Cream of Potato
Cream of Broccoli
Broccoli & Cheddar
Hearty Beef Barley
Homestyle Vegetable
Chicken Noodle
French Onion
Potato Ham Chowder
Clam Chowder

* Each Luncheon is served with Iced Tea or Lemonade & Iced Water. Upgrade to Sodas & Bottled Water for $1.25 pp
THE SALAD GARDEN
$11.25 per person - minimum 25 guests
Give your guests the opportunity to create their own favorite salad from a wide assortment of fresh vegetables, salad toppings, three Dressing options, as well as their choice of Marinated Chicken Breast, Turkey Breast or Tuna. Two of our Specialty Side Salad Selections, Fresh Baked Bread & Butter, & Dessert are also included.

SALAD PLATTER BUFFET
$11.95 per person
Choose any 3 of our Entree Salads & we’ll help you pair two of our Specialty Side Salads. Fresh Baked Bread & Butter, as well as your choice of Dessert.

THE EXPRESS SALAD LUNCH
$10.25 per person
Choose any of our Entree Salads & we’ll package it with Fresh Bread & Butter, Cookies & Soda or Bottled Water. Delivered to your location on campus.

OUR SPECIALTY SIDE SALADS
Fresh Fruit Salad
Creamy Potato Salad
Coleslaw
Broccoli Salad
Pasta Salad
Creamy Dill Cucumber Salad
Cranberry Almond Wild Rice Salad
Tomato Basil Salad
Waldorf Salad
Ask for our Seasonal Favorites

• Each Luncheon is served with Iced Tea or Lemonade & Iced Water. Upgrade to Sodas & Bottled Water for $1.25 pp
SUB CLUB BUFFET
$10.95 per person - minimum 12 guests

Guests will enjoy this sandwich buffet as they can sample all three choices if they would like to! Served with Traditional Tossed Salad & choice of dressing, Potato Chips, Dessert & Beverages.

Texas Tender Sub
Crispy Chicken Tenders tossed in our Sweet & Spicy BBQ sauce topped with Grilled Vidalia Onions & Melted Cheddar Cheese.

Philadelphia Cheesesteak
Tender Beef sautéed with Onions, Peppers & Mushrooms finished with Melted Provolone Cheese.

Toasted Italian Grinder
Ham, Salami, & Pepperoni layered on Fresh Baked Bread with Melted Provolone Cheese. Topped with Shredded Lettuce, Onion, Banana Peppers, Tomatoes & finished with our Special Oregano, Garlic & Olive Oil Blend.

THAT’S A WRAP
$9.95 per person

Choose three of our wraps & we’ll place them on platters for your guests to select their favorite option. Served with our Traditional Tossed Salad & one additional Specialty Salad Selection as well as Cookies.

<table>
<thead>
<tr>
<th>Chicken BLT Wrap</th>
<th>Chicken or Tuna Salad Wrap</th>
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<tbody>
<tr>
<td>Grilled Chicken Caesar Wrap</td>
<td>Asian Chicken Wrap</td>
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<tr>
<td>Roasted Vegetable Wrap</td>
<td>Supreme Salad Wrap</td>
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<tr>
<td>Ham, Turkey or Roast Beef Wrap</td>
<td>Antipasto Wrap</td>
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</tbody>
</table>

ITALIANO BUFFET
$12.25 per person

Choice of Traditional Lasagna or Vegetable Alfredo Lasagna. Served with Traditional Tossed Salad & our Parmesan Breadsticks. Accompanied by Dessert & Beverages.

Traditional Lasagna
Prepared with a combination of Ground Beef, Italian Sausage & Pepperoni layered with Mozzarella, Parmesan, & Ricotta Cheeses & our Italian Marinara Sauce.

Vegetable Alfredo Lasagna
Spinach, Carrots, Onion, & Mushroom combined with Mozzarella, Parmesan, & Ricotta Cheese & our Homemade Alfredo Sauce.

- Each Luncheon is served with Iced Tea or Lemonade & Iced Water. Upgrade to Sodas & Bottled Water for $1.25 pp
EL GRANDE BURRITO LUNCHEON
$11.25 per person - minimum 25 guests

This is a favorite luncheon alternative where guests can customize their own Burrito! Options for salad & of course a dessert are also included.

- Trio of Meat Selections to include Grilled Adobo Chicken, Ancho Chili Beef & Carnitas
- Cilantro Lime Rice
- Black Beans & Refritos
- Fajita Style Vegetable Medley
- Traditional Salsa, Roasted Corn Salsa & Spicy Salsa
- Shredded Cheese & Sour Cream
- Mixed Green & Flour Tortillas

BAKED POTATO & SOUP BUFFET
$10.25 per person - minimum 25 guests

These jumbo salt rubbed Baked Potatoes create a fantastic luncheon for the fall & winter months- especially when selecting our Home style Chili as one of your soup options. Accompanied by two soups, a side Caesar or Fresh Tossed Salad with Ranch, Honey French & Italian & of course Dessert!

- Choice of two of our delicious soups
- Cheese Sauce & Shredded Cheddar
- Sour Cream & Creamy Whipped Butter
- Sour Ceram & Fresh Chopped Scallions
- Marinated Grilled Chicken Strips
- Steamed Broccoli Bites
- Sautéed Mushrooms & Onions

• Each Luncheon is served with Iced Tea or Lemonade & Iced Water. Upgrade to Sodas & Bottled Water for $1.25 pp
THE PASTA BAR
$12.25 per person - minimum 25 guests

Choose 2 pasta selections, 2 varieties of sauces served with Grilled Chicken & an assortment of toppings to create your own unique pasta bowl. Accompanied by Traditional Tossed Salad or Caesar Salad & our Parmesan Breadsticks as well as a dessert of choice.

“CITY BBQ” LUNCHEON BUFFET
$12.25 per person - minimum 25 guests

This buffet is presented with choices from the options below for guests to enjoy:

**Breads – choose 1**
- Fresh Baked Butterhorn Dinner Rolls, Corn Bread, Home style Biscuits or Breadsticks

**Entrees – choose 2**
- Rotisserie Style Chicken, Grilled BBQ Chicken, Pulled Pork or Chicken, Sausage & Peppers, Classic Lasagna, Vegetable Lasagna, Rigatoni & Meatballs. BBQ Ribs available as one of selections- add $5 per person

**Sides – choose 2**
- Coleslaw, Corn Pudding Spoon Bread, Macaroni & Cheese, Country Style Green Beans, All American Potato Salad, Texas Style Baked Beans or Roasted Redskin Potatoes

**Dessert – choose 1**
- Apple Crumble Cake, Banana Split Cake, Oreo Dream Cake, Strawberry Angel Cream Cake, Assorted Cookies or Brownies (multiple types available)

• Each Luncheon is served with Iced Tea or Lemonade & Iced Water. Upgrade to Sodas & Bottled Water for $1.25 pp
PIZZA, SNACKS & MORE

Potato Chips $3.50 per pound
Pretzels $3.00 per pound
Tortilla Chips & Salsa $5.25 per pound
Mixed Party Nuts $13.95 per pound
Spiced Mixed Nuts $13.95 per pound
Lemonade $5.00 per gallon
Iced Tea $5.00 per gallon
Individual Bagged Chips & Snacks $1.19
Pizza Logs with Marinara Sauce $37 for 25, $72 for 50
Mozzarella Sticks with Marinara Sauce $35 for 25, $68 for 50
Assorted Candy Bars and Bagged Candy $1.25 each
Granola Bars $1.00

Pizza *comes with plates, napkins and disposable serviceware*

Cheese Pizza
  Sheet (24 slices) $17.50
  Large (8 slices) $9.99

Pepperoni & Cheese
  Sheet (24 slices) $18.95
  Large (8 slices) $10.99

Specialty Pizza
  Sheet (24 slices) $22.95
  Large (8 slices) $12.99
  Choose from
  • Tuscan Roasted Vegetable
  • Buffalo Chicken Finger
  • BBQ Cheeseburger
  • BLT Supreme
Platters

Platters are the perfect starter to a wonderful meal or special event. They may be ordered in any combination. Complimentary foam plates and napkins are provided with all platter services. Our premium disposable plastic ware is available if needed for and additional $9 on small platters and $15 on large platters. China service is available for an additional charge. Ask us for details.

Small Platters serve between 25-30
Large Platters serve between 40-50

**TRADITIONAL CHEESE & CRACKERS**
$35 / $60
An assortment of Pepperjack, Swiss & Cheddar Cheese Cubes accompanied by a Variety of Crackers & garnished with Grapes & Strawberries.

**SIMPLY DELICIOUS CHEESE & CRACKERS**
$75 / $105
Our Premium Cheeses including Triple Crème Brie, Gruyere, Havarti Dill, Smoked Gouda, Blue Cheese & more. Accompanied by Dried Fruits & Nuts & served with Flatbread Crackers.

**FRESH FRUIT**
$45 / $70
Cantaloupe, Honeydew, Pineapple Wedges, Strawberries & Grapes.

**SIMPLY DELICIOUS FRESH FRUIT**
$65 / $95
Cantaloupe, Honeydew, Pineapple Wedges, Strawberries, Raspberries, Blueberries as well as Red & White Grapes. Garnished with our Simply Delicious Sugar Fried Pecans.

**TRADITIONAL VEGETABLES & DIP**
$38 / $60
Our Housemade Creamy Ranch Dressing accompanied by Broccoli & Cauliflower Florets, Mushrooms, Carrot & Celery Sticks, Radishes, & Red & Green Peppers.

**SIMPLY DELICIOUS VEGETABLE CRUDITES**
$60 / $90

**ANTIPASTO**
$75 / $110
Italian Ham, Salami, Pepperoni & Proscuitto combined with Fresh Parmesan, Mozzarella, Marinated Vegetables, Fire Roasted Peppers & Mixed Olives.

**JUMBO COOKIE PLATTER**
$37 / $66
An assortment of freshly baked jumbo cookies. There are 30 cookies per small platter & 60 cookies per large platter.
Hors d’oeuvre Reception Packages

These packages are designed to stand-alone and can also be coordinated through customized pricing to any dinner buffet. Simple receptions can also be designed using our party platters with a la carte selections from below to create a perfect impromptu reception or celebration.

Packages are available for **50 guests or more**- otherwise a la carte service is available. Wait staff and Bar service is available with a la carte items but at an additional charge. The Happy Hour Party Pack, Hors d’oeuvres Reception and Simply Delicious Hors d’oeuvres Reception all include full wait staff service. Bar options are an additional charge.

**HAPPY HOUR PARTY PACK**

$7 PER PERSON / $8 PLASTIC DISPOSABLE SERVICEWARE / $10 CHINA

Enjoy a quick party complete with a choice of one of our Traditional Platters as well as 2 of our Group 1 Hors d’oeuvres & 1 of our Group 2 selections. Provides for an average of 5 pieces per person.

**HORS D’OEUVRES RECEPTION PACKAGE**

$9 PER PERSON / $10 PLASTIC DISPOSABLE SERVICEWARE / $12 CHINA

Select 2 of our Traditional Platters as well as 2 of our Group 1 selections & 2 of our Group 2 (or 1 of group 3). Provides for an average of 8 pieces per person.

**SIMPLY DELICIOUS HORS D’OEUVRES RECEPTION PACKAGE**

$13 PER PERSON / $14 PLASTIC DISPOSABLE SERVICEWARE / $16 CHINA

Select 2 of our Traditional Platters (our Simply Delicious Platters also available for an additional charge) as well as 3 of our Group 1 selections & 1 of our Group 2 & 1 of our Group 3 selections. Provides for approximately 12 pieces per person.

<table>
<thead>
<tr>
<th>Group 1</th>
<th>Group 2</th>
<th>Group 3</th>
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<tbody>
<tr>
<td>$25/25 pieces a la carte</td>
<td>$40/25 pieces a la carte</td>
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<td>$45/50 pieces a la carte</td>
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<tr>
<td>Fresh Fruit Kebobs</td>
<td>Tapenade with Crostini</td>
<td>Shrimp Cocktail</td>
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<tr>
<td>Trio of Hummus with Pita Chips</td>
<td>Basil Cream Stuffed Cherry Tomatoes</td>
<td>Miniature Beef Wellentons</td>
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<td>Antipasto Pinwheels</td>
<td>Prosciutto Wrapped Asparagus</td>
<td>Peppered Bacon Wrapped Shrimp</td>
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<tr>
<td>Bruschetta Romano</td>
<td>Fresh Mozzarella in Prosciutto with Basil Olive Oil</td>
<td>Bacon Wrapped Scallops</td>
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<tr>
<td>Fruited Chicken Miniature Sandwich</td>
<td>Teriyaki Beef &amp; Pepper Skewers</td>
<td>Salmon Club Bites</td>
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<tr>
<td>Buffalo Chicken Puffs</td>
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<td>Miniature Crab Cakes</td>
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<tr>
<td>Chicken Satay</td>
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<td>Pesto Grilled Chicken Skewers</td>
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_Above are examples of items grouped in each pricing level. Items/groupings are subject to change based upon wholesale product cost & new offerings that are added throughout the year. Call today for a complete listing of hors d’oeuvre offerings by group for your planning needs._

**ADD A CARVING STATION**

to any Hors d’oeuvres package with a minimum of **40 guests for $3.95 per person**. All carving stations served with fresh Baked Rolls and condiments to match your selection.

- Rosemary Orange Roast Pork Loin
- Oven Roast Top Round of Beef
- Turkey Breast
- Marinated Flank Steak
- $4.95 per person
- Herb Encrusted Beef Tenderloin
- $6.95 per person
# Dinner Buffet Packages

For events under 25 guests there is a $75 service charge in addition to the pricing outlined below.

## One Entrée Buffet
Includes choice of salad, rolls & butter, 1-tier 1 entrees, 1 side dish, 1 vegetable and 1 dessert selection.

*Standard Disposable Service $12.50 / China Service $14.50*

## Simple Dinner Buffet
Includes choice of salad, rolls & butter, 2-tier 1 entrees, 1 side dish, 1 vegetable and 1 dessert selection.

*Standard Disposable Service $14 / China Service $16*

## Standard Dinner Buffet
Includes choice of salad, rolls & butter, 1-tier 1 entrees, 1-tier 2 entrée (1 may be carved) 2 side dishes, 2 vegetables and 1 dessert selection.

*Standard Disposable Service $15.50 / China Service $17.50*

## The Simply Delicious Buffet
Includes choice of salad, rolls & butter, 1-tier 1 or 2 entree, 1-tier 3 entrée (1 may be carved) 2 side dishes, 2 vegetables and 1 dessert selection.

*Standard Disposable Service $17.50 / China Service $19.50*

## The Premium Dinner Buffet
Includes choice of salad, rolls & butter, 1-tier 1, 2 or 3 entree, 1-tier 4 entrée (1 may be carved) 2 side dishes, 2 vegetables and 1 dessert selection.

*Standard Disposable Service $19.50 / China Service $21.50*

## The Grand Hors d’oeuvres & Dinner Buffet Package
Includes 1 traditional platter selection, 1 group 1 and 1 group 2 hors d’oeuvres selections for starters. Choice of salad, rolls & butter, 2-tier 1 or 2 entrees (1 may be carved) 2 side dishes, 2 vegetables and 1 dessert selection.

*Standard Disposable Service $21.50 / China Service $23.50*

## Simple Served Dinner
Includes choice of salad, rolls & butter, 1-tier 1 entree, 1 side dish, 1 vegetable and 1 dessert selection.

*China Service- $19*

## Standard Served Dinner
Includes choice of salad, rolls & butter, 1-tier 2 entree, 1 side dish, 1 vegetable and 1 dessert selection.

*China Service- $21*

## Simply Delicious Served Dinner
Includes choice of salad, rolls & butter, 1-tier 3 or 4 entree, 1 side dish, 1 vegetable and 1 dessert selection.

*China Service- $25*

*All Dinner Buffet Packages are served with Iced Water, Iced Tea, Regular & Decaffeinated Coffee and Hot Tea.*
**Tier 1 Entrees**
- Cheese Lasagna
- Vegetable Lasagna
- Pepperoni/Meat Lasagna
- Rigatoni & Meatballs
- Sausage or Chicken Cavatappi Alfredo
- Eggplant Parmesan
- Oven Fried Chicken
- Oven Roasted Chicken
- Marinated Grilled Chicken Breast
- Chicken Parmesan
- Sausage & Peppers
- Beef Peppersteak
- Beef Stroganoff
- Honey Glazed Ham

**Tier 2 Entrees**
- Sauteed Breast of Chicken
- Stuffed Chicken breast
- Chicken Breast Supreme
- Chicken Picatta
- Homestyle Boneless Pork Chops
- Baked Swiss Steak
- Lemon Baked Cod
- Carved Breast of Turkey
- Carved Top Round of Beef*
- Carved Rosemary Orange Pork
- Tuscan Roast Pork
- Carved Sirloin of Beef
*Includes Aujus, Horseradish Cream Sauce available for an additional $0.50 per person

**Tier 3 Entrees**
- Chicken Marsala
- Apple Normandy Chicken
- Carved Flank Steak
- Carved Prime Rib of Beef
- Carved Beef Roulade
- Carved Skirt Steak
- Carved Strip Loin
- Orange Roughy
- Deviled Orange Roughy
- Shrimp Scampi

**Tier 4 Entrees**
- Carved Tenderloin of Beef
- Herb Encrusted Carved Beef Tenderloin
- Tuscan Roast Tenderloin- Carved
- Pan Seared Scallops
- Shrimp & Scampi Stir-Fry
- Chive Crusted Salmon
- Pecan Encrusted Salmon
Picnic Options

For events under 25 guests there is a $75 service charge in addition to the pricing outlined below:

**SIMPLE PICNIC PACK**

$8 BLACK FOAM SERVICWARE / $9 PLASTIC DISPOSABLE SERVICeware / $12 CHINA

**Entrees**

Both Grilled Hamburgers & Hotdogs with Cheese, Lettuce, Tomato, Onion, Buns, & Ketchup, Mustard, Relish & Mayonnaise

**Side Salads – Choose 1**

Potato, Macaroni or Pasta Salad

**Sides – Choose 1**

Baked Beans, Buttered Green Beans or Corn

**Dessert – Choose 1**

Assorted Fresh Baked Cookies, Brownies, Apple Crumble Bars, Blondies, Cupcakes, Rice Krispie Treats or our famous S’more Bars

**STANDARD PICNIC PACK**

$9 BLACK FOAM SERVICWARE / $10 PLASTIC DISPOSABLE SERVICeware / $13 CHINA

**Entrees – Choose 2**

Hamburgers, Hotdogs, Grilled Chicken or Bratwurst with Cheese, Lettuce, Tomato, Onion, Buns, & Ketchup, Mustard, Relish & Mayonnaise

**Side Salads – Choose 2**

Potato Salad, Macaroni Salad, Pasta Salad, Fruit Salad, Coleslaw, Broccoli Salad, Creamy Cucumber Salad, Tomato Basil Salad or Waldorf Salad

**Sides – Choose 1**

Baked Beans, Country or Southern Style Beans, Corn Cobbets, Rosemary Redskins, Cheesy Hashbrowns

**Dessert – Choose 1**

Assorted Fresh Baked Cookies, Brownies, Apple Crumble Bars, Blondies, Cupcakes, Rice Krispie Treats, our famous S’more Bars, any of our Pies, Crisps or Triple Layer Cakes

*All Picnic Options include Iced Tea, Lemonade & Iced Water.*
SIMPLY DELICIOUS PICNIC PACK
$12 BLACK FOAM SERVICWARE / $13 PLASTIC DISPOSABLE SERVICeware / $15 CHINA

**Entrees**

*Choose 1*

- Hamburgers, Hotdogs, Grilled Chicken or Bratwurst with Cheese, Lettuce, Tomato, Onion, Buns, & Ketchup, Mustard, Relish & Mayonnaise

*+ Choose 1*

- Rotisserie Style Chicken, Grilled Italian Sausage or Herbed Pork Loin

**Green Salads – Choose 1**

- Traditional Mixed Greens, Caesar, Greek, Italian or Summer Salad

**Side Salads – Choose 2**

- Potato Salad, Macaroni Salad, Pasta Salad, Fruit Salad, Coleslaw, Broccoli Salad, Creamy Cucumber Salad, Tomato Basil Salad, Watermelon Slices or Waldorf Salad

**Sides – Choose 2**

- Baked Beans, Country or Southern Style Beans, Corn Cobbets, Rosemary Redskins, Cheesy Hashbrowns, Grilled Vegetables, Grilled Potatoes & Onions or Herb Buttered Reds

**Dessert – Choose 1**

- Assorted Fresh Baked Cookies, Brownies, Apple Crumble Bars, Blondies, Cupcakes, Rice Krispie Treats, our famous S'more Bars, any of our Pies, Crisps or Triple Layer Cakes
Dessert Selections

**COOKIES, BROWNIES & MORE**

**FRESHLY BAKED**

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**FRESHLY BAKED COOKIES**
$6.50 PER DOZEN A LA CARTE
# OF OPTIONS DEPENDANT ON GROUP SIZE, MAY SPECIFY TYPE
- Chocolate Chip
- Chocolate Chocolate Chip
- Oatmeal Raisin
- Classic Sugar

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**GOURMET Sized BROWNIES**
$12.95 PER DOZEN A LA CARTE
- Traditional Brownies
- Peanut Butter Brownies
- Cherry Cream Brownies
- Toffee Brownies

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**BAR COOKIES & TREATS**
$15 PER DOZEN A LA CARTE
- Rice Krispies Treats - 2” High!
- Peanut Butter Rice Krispie Treats - *topped with a layer of Rich Chocolate Ganache*
- Blonde Bars - *A delicious change to traditional Brownies these Blonde Bars are rich & delicious*
- S’more Bars - *Golden Grahams Cereal with Creamy Marshmallow Topping & Chocolate Chips*
New York Style Cheesecakes - these beautiful 3” high traditional New York Style Cheesecakes are baked in our own kitchens in a variety of flavors.

$45 per Plain Cheesecake, $47 per Topped and/or Flavored Cheesecake (serves 16-20) a la carte.

Chocolate Ganache Cheesecake $55

Fruit Topped Cheesecake
Traditional New York Style Cheesecake topped with your choice of Strawberry, Cherry or Blueberry.

Toffee Crunch Cheesecake
We swirl Caramel through the batter just before baking. Decorated with Whipped Cream Swirls and Chopped Chocolate Toffee.

Peanut Butter Cheesecake
Rich and Creamy Peanut Butter is swirled throughout the batter. Topped with a decadent Peanut Butter Cream as well as Whipped Cream Swirls and Reese's Peanut Butter Cup Garnish.

Chocolate Brownie Cheesecake
Brownie Batter is swirled throughout this Oreo Crust Cheesecake just before baking. Decorated with Whipped Cream Swirls, an Oreo Cookie and Rich Hot Fudge on each piece.

Raspberry Cheesecake
Our filling is swirled with Raspberry Cream just before baking. Topped with Whipped Cream Swirls and Raspberry Preserves.

Almond Crunch Cheesecake
Similar to our Toffee Crunch we swirl the batter with rich Caramel just before baking. Decorated with our own Sugar Fried Almond Crunch.

Decadent Chocolate Ganache Cheesecake
Our Brownie Swirl Cheesecake with traditional crust covered in rich and delicious Chocolate Ganache. Garnished with our premium Sugar Fried Pecans. Absolutely amazing!
Decorated All Occasion Cakes

Prices include traditional icing decorations. Drawings or specialty images, etc. are quoted based upon availability and complexity. Pricing includes 6” plates, plastic forks and cocktail napkins.

White, Chocolate, Yellow or Marble Cake flavors available

Fillings include: Vanilla or Chocolate Mousse style filling, Chocolate Ganache, Raspberry, Strawberry, Cherry or Blueberry (Additional Charges apply based upon size)

Icings available include Traditional Buttercream or Whipped Cream as well as Chocolate Ganache (Additional Charges apply based upon size)

1/4 SHEET CAKE
SERVES APPROXIMATELY 15 GUESTS - $16.95
$22 filled $25 Chocolate Ganache Frosting $29 filled & Chocolate Ganache Frosting

1/2 SHEET CAKE
SERVES APPROXIMATELY 30 GUESTS - $28.95
$40 filled $52 Chocolate Ganache Frosting $59 filled & Chocolate Ganache Frosting

FULL SHEET CAKE
SERVES APPROXIMATELY 60 GUESTS - $42.95
$62 filled $86 Chocolate Ganache Frosting $99 filled & Chocolate Ganache Frosting

8” ROUND CAKE
SERVES APPROXIMATELY 8-10 GUESTS - $15.95
$22 filled $25 Chocolate Ganache Frosting $29 filled & Chocolate Ganache Frosting

10” ROUND CAKE
SERVES APPROXIMATELY 20-24 GUESTS - $29.95
$39 filled $45 Chocolate Ganache Frosting $54 filled & Chocolate Ganache Frosting

12” ROUND CAKE
SERVES APPROXIMATELY 36-40 GUESTS - $39.95
$49 filled $55 Chocolate Ganache Frosting $64 filled & Chocolate Ganache Frosting
Event planners, ask us about new cupcake flavors!