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CATERING SERVICES

Gooding's Catering is committed to providing our guests with creative catering in menu design and presentation. We give customized attention to the details of each individual event, from the informal to the extraordinary. Whether you are planning a corporate function, special event, wedding, private function, sporting event, or reception we can supply service staff, china, glassware, silver, linens, tables, chairs, tents, floral arrangements, music, and other event accessories.

We are proud to be a HACCP program company, which means your menu items are constantly temperature checked to assure the quality of your event.

The menus listed in our Catering Resource Guide are only samples of our available menus. We can satisfy virtually any request that you or your guests may have. We welcome the opportunity to customize menus. The menu items you order are prepared fresh, using only the finest products.

Providing Service, Quality and Value!

*Wally Collins
Director of Catering*

CATERING TERMS

General Information

- ***Minimum Orders:*** 30 guests, unless higher minimums are stated on specific menus, or a \$480 minimum order.
- ***Booking an Event:*** All orders must be placed through the Student Union. We would require at least a 5-day notice; however, we will work with you on last minute requests. Special requests and menu questions can be directed to us at 407-370-6960.
- ***Event Guarantee:*** Minimum guest guarantee is required 5 days prior to event. If attendance falls below the guarantee, the guaranteed number will be charged. If attendance is over the guaranteed number, additional charges will be added.
- ***Cancellation Policy:*** A 5-day notice is required. If cancellation is less than 72 hours of delivery, full payment is expected.
- We will gladly customize menus to fit your needs. We can also provide fat-free, low fat and vegetarian entrees.
- All orders are subject to a \$20.00 fuel surcharge.

Pricing Includes

- High quality disposable plates, napkins, eating utensils, and beverage cups. Also included are serving utensils, chafers, ice, and buffet linens.
- Menus are based on 2 1/2 hours of service. Extended service may be arranged for an additional cost.
- Pricing **DOES NOT** include All-You-Can-Eat buffet.
- Server(s) to set-up, replenish food when necessary, and clean up.
- Plated menus include china.

Additional Options

- China, flatware, glassware, etc., available for an additional \$5.00 per person. (Does not include barware)
- Certain menus can be plated for additional charges.
- Special Themed Linen, Tables, Chairs and Props are available for additional charges.
- Center Pieces and Floral Arrangements are available for additional charges.

Billing and Payment Information

- Through the UCF Student Union.

****All pricing and menu items are subject to change without notice.***

Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

COLD BREAKFAST SELECTIONS

SWEET BEGINNINGS

*Assorted Fresh Baked Muffins, Bagels, Danish Strips & Stuffed Croissants
(With Butter, Cream Cheese and Assorted Jellies)*

Fresh Fruit Salad or Fresh Sliced Fruit

Fresh Florida Orange Juice

Coffee, Decaf and Hot Tea (With Condiments)

\$9.95 pp with Coffee

\$8.50 pp without Coffee

CORPORATE BEGINNINGS

*Assorted Fresh Baked Muffins, Bagels, Danish Strips & Stuffed Croissants
(With Butter, Cream Cheese and Assorted Jellies)*

Fresh Fruit Salad

Selection of Breakfast Cereals with Milk,

Individual Yogurts, And Breakfast Bars

Fresh Florida Orange Juice

Coffee, Decaf, and Hot Tea (With Condiments)

\$11.95 pp with Coffee

\$10.50 pp without Coffee

HOT BREAKFAST SELECTIONS

PLANTATION STYLE BREAKFAST

Scrambled Eggs

Crispy Apple Wood Smoked Bacon Strips and Sausage

Oven Roasted Red Skin Potatoes Garnished with Julienne Sautéed Onions, Red and Green Peppers

Sliced Fresh Fruit or Fruit Salad

Fresh Assorted Breakfast Pastries and Breads w/Appropriate Condiments

Fresh Florida Orange Juice

Coffee, Decaf, and Hot Tea

\$17.95 pp with Coffee

\$16.50 pp without Coffee

FARMHOUSE BREAKFAST

Fluffy Scrambled Eggs OR Cheese Omelets

With Your Choice of Two Items Garnished on Top of Eggs:

Cheddar Cheese, Sautéed Mushrooms, Smoked Ham, Grilled Peppers and Onions

Buttermilk Biscuits and Southern Sausage Gravy

Oven Roasted Red Skin Potatoes Garnished with Julienne Sautéed Onions, Red and Green Peppers

Crispy Apple Wood Smoked Bacon Strips and Sausage

Fresh Fruit Salad or Sliced Fresh Fruit

Fresh Assorted Breakfast Pastries and Breads w/Appropriate Condiments

Fresh Florida Orange Juice

Coffee, Decaf and Hot Tea

\$19.95 pp with Coffee

\$18.50 pp without Coffee

BRUNCH

(Minimum of 40 Guests)

Plantation Style Fluffy Scrambled Eggs

OR

*Cheese Omelets w/a Selection of Toppings to Include Cheese, Ham, Diced Onion,
Green Pepper and Tomatoes*

Crispy Apple Wood Smoked Bacon Strips, Sausage or Ham (Choice of 2)

Oven Roasted Red Skin Potatoes Garnished with Julienne Sautéed Onions, Red and Green Peppers

OR

Scalloped Potatoes Complimented with Vermont Cheddar Cheese

Assortment of Breakfast Pastries Including:

Muffins, Bagels, Danish Strips & Breakfast Breads w/Butter, Cream Cheese, and Jelly

Mixed Green Salad with Choice of Dressing

Fresh Tropical Fruit Salad

Marinated Grilled Chicken Breast w/Tropical Fruit Relish

Sautéed Beef Sirloin Tips in a Wild Mushroom Demi Sauce Accompanied w/Egg Noodles

Marinated Asparagus

Choice of Dessert

Fresh Florida Orange Juice

Coffee, Decaf and Hot Tea

Assorted Soft Drinks & Bottled Water

\$24.95 pp

A LA CARTE BREAKFAST SELECTIONS

Minimum Order for A la Carte Breakfast Items is \$360.00

<i>*Breakfast Sandwich on a Croissant Your Choice of: Sausage, Bacon or Ham and Egg & Cheese</i>	\$4.75ea	<i>*Fresh Baked Assorted Bagels</i>	\$2.10 ea
<i>*Sausage & Cheese Bagel Wrap</i>	\$4.75ea	<i>*Fresh Baked Danish Strips</i>	\$2.10 ea
<i>*Sausage, Egg & Cheese Wrap</i>	\$4.75ea	<i>*Assorted Donuts</i>	\$2.10 ea
<i>*Sausage Biscuit Sandwich</i>	\$4.75ea	<i>*Rugelach (2 ea)</i>	\$2.50pp
<i>*Quiche: Lorraine, Broccoli & Cheese Or Cheese & Ham</i>	\$4.75ea	<i>*Muffins</i>	\$2.10 ea
<i>*Individual Yogurt</i>	\$3.00 ea	<i>*Whole Fruit</i>	\$1.50 ea
<i>*Fresh Seasonal Fruit Salad</i>	\$4.75ea	<i>*Individual Asst. Cereals w/Milk</i>	\$2.50pp
<i>*Fresh Seasonal Sliced Fruit Platter</i>	\$5.10pp	<i>*Stuffed Croissants</i>	\$2.70pp
<i>*Fresh Brewed Coffee Regular and Decaf (Approx. 20 cups per gallon)</i>	\$30.00 per gallon	<i>*Fluffy Croissants</i>	\$2.10 ea
		<i>*Breakfast Bars</i>	\$3.00 ea
		<i>*Assorted Individual Juices</i>	\$3.00ea
		<i>*Milk - Individual</i>	\$1.80 ea

BREAKFAST & BRUNCH CHEF-ATTENDED STATIONS

CARVING STATION

Carved-to-Order: Seasoned Roasted Top Round, Fresh Herb Roast Breast of Turkey, or Virginia Honey Baked Ham Served w/Mini Rolls and Appropriate Condiments

(Choice of One Carved Item)

\$9.55 pp with Brunch or Breakfast

PASTA STATION

Choice of Two Pastas: Penne, Tri-Colored Ravioli filled w/Cheese or Beef, Fettuccini, or Seashell Pasta

Choice of Two Sauces: Opal Basil Marinara, Vodka Rosa, Three-Cheese Alfred, or Pesto

Choice of Two Sides: Sautéed Shrimp, Italian Sausage, Chicken, Portabella Mushrooms, Black Olives, Sun Dried Tomatoes or Primavera Vegetables

Also Includes Garlic Bread and Appropriate Condiments

\$9.55 pp with Brunch or Breakfast

ANYWAY YOU LIKE 'EM

Sunny Side, Over Light, Scrambled or Omelet Style with Your Choice of our Chef's Condiments of Onions, Peppers, Mushrooms, Cheddar Cheese, Jack Cheese, Ham and Sausage

\$7.15 pp with Brunch or Breakfast

\$11.95 pp without Brunch or Breakfast

GRIDDLE CAKES

Buttermilk Pancakes with a Choice of Berries, Bananas, Oats, and Granola. Top them with Vermont Maple Syrup, Strawberry or Apricot Toppings

\$7.15 pp

FRENCH TOAST "TEXAS STYLE"

Thick Cut Texas Toast, Soaked in an Egg Custard then Fresh Grilled

Served with your Choice of Toppings: Butter, Maple Syrup, Cinnamon or Powdered Sugar

\$7.15 pp

****A Chef's fee of \$35.00 per chef per hour for a minimum of 3 hours will be added for all chef-attended stations.***

BAGGED OR BOXED BREAKFAST

Selection #1

*Choice of a Bagel OR Muffin
Cream Cheese, Butter and/or Jam
Fresh Whole Fruit OR Fruit Cup
Fresh Florida Orange Juice
Breakfast Bar
\$7.95 pp*

Selection #2

*Choose one Hot Item
Egg, Cheese & Sausage Wrap; Sausage Biscuit; OR Sausage & Cheese Bagel Wrap
Fresh Fruit Cup
Assorted Fruit Yogurt
Breakfast Bar
Orange Juice OR Grapefruit Juice
\$9.95 pp*

**Coffee, Decaf and/or Hot Tea Available for Additional Charge*

BAGGED OR BOXED LUNCHES

WORKING LUNCH	EXECUTIVE LUNCH
<p><i>Choice of Ham & Swiss, Turkey & Cheddar, Roast Beef & Provolone, or Vegetarian on Fresh Baked French Kaiser Rolls</i></p> <p><i>Choice of One Side:</i> <i>Potato Salad, Vegetable Pasta Salad OR Kettle Chips</i> <i>Fresh Whole Fruit</i> <i>Cookies</i> <i>Candy Bar</i> <i>Soft Drink or Bottled Water</i> \$15.50 pp with beverage \$14.30 pp without beverage</p>	<p><i>Club Sandwich</i> <i>Roast Turkey, Ham & Cheddar</i> <i>Served with Lettuce, Tomato, and Bacon on Ciabatta Bread</i> <i>Choice of Vegetable Pasta Salad OR Potato Salad</i> <i>Kettle Chips</i> <i>Fresh Whole Fruit</i> <i>Brownie</i> <i>Candy Bar</i> <i>Soft Drink or Bottled Water</i> \$17.95 pp with beverage \$16.75 pp without beverage</p>
EAST COAST LUNCH	HEAD HONCHO LUNCH
<p><i>Tuna or Chicken Salad Sandwich w/Lettuce</i> <i>Served on Whole Wheat Bread</i> <i>Choice of One Side:</i> <i>Potato Salad, Vegetable Pasta Salad OR Kettle Chips</i> <i>Granola Bar</i> <i>Fresh Whole Fruit</i> <i>Fudge Brownie OR Cookies</i> <i>Soft Drink or Bottled Water</i> \$15.50 pp with beverage \$14.30 pp without beverage</p>	<p><i>Roast Beef with Provolone Served on French Kaiser Roll</i> <i>with Dijon Horseradish Sauce on the side</i> <i>Choice of: Southern Potato Salad</i> OR <i>Vegetable Pasta Salad</i> <i>Kettle Chips</i> <i>Fresh Whole Fruit</i> <i>Cookies</i> <i>Candy Bar</i> <i>Soft Drink or Bottled Water</i> \$17.95 pp with beverage \$16.75 pp without beverage</p>
ITALIANO LUNCH	KIDS LUNCH
<p><i>Italian Sub</i> <i>Cappicola Ham, Salami, Pepperoni & Provolone Cheese</i> <i>Served with Lettuce & Tomato on Fresh Baked Sub Roll</i> <i>Tortellini Pasta Salad</i> <i>Kettle Chips</i> <i>Fresh Whole Fruit</i> <i>Cookies</i> <i>Candy bar</i> <i>Soft Drink or Bottled Water</i> \$17.95 pp with beverage \$16.75 pp without beverage</p>	<p><i>Smuckers Uncrustables Peanut Butter & Jelly</i> OR <i>Bologna & Cheese on White Bread</i> <i>Cracker Jacks</i> <i>Grapes</i> <i>Chocolate Pudding</i> <i>Capri Sun or Bottled Water</i> \$8.35 pp++</p>

BAGGED/BOXED LUNCHES CONTINUED..

SANDWICH WRAPS	CAESAR SALAD
<p><i>Choice of Wrap: Made with Soft Flower Tortillas (Tomato Basil, Garlic Herb & Spinach) Ham & Cheese w/Lettuce, & Garlic Cream Cheese Roasted Turkey & Cheese w/Lettuce & Garlic Cream Cheese Tuna OR Chicken Salad w/Lettuce Tabouli & Humus w/Assorted Vegetables Choice of: Potato Salad OR Kettle Chips Fresh Whole Fruit Cookies Candy Bar Soft Drink or Bottled Water \$16.75 pp with beverage \$15.55 pp without beverage</i></p>	<p><i>Romaine Lettuce, Croutons, Black Olives, and Parmesan Cheese with Caesar Dressing on the Side Focaccia Bread Fruit Salad Cookie Soft Drink or Bottled Water \$12.95 pp with beverage \$11.50 pp without beverage</i></p> <p>**Add Sliced Grilled Chicken Breast \$3.50pp</p>
CHEF SALAD	
<p><i>Ham, Turkey, Swiss & Cheddar Cheese, Crisp Lettuce, Tomatoes, Onion, Cucumber and Hard Boiled Cooked Egg w/Choice of Dressing: Light or Regular Italian, Ranch, 1000 Island OR Balsamic Vinaigrette Crackers Whole Fruit Granola Bar Cookie Soft Drink or Bottled Water \$13.95 pp with beverage \$12.50 pp without beverage</i></p>	

****Vegetable Sandwiches Available on Request**

COLD BUFFET MENUS

PREPARED GRAB & GO SANDWICHES	ORIGINAL DELI PLATTER
<p><i>Served on Sliced French Bread, Kaiser Roll OR Croissant</i> <i>Italian--Ham & Swiss--Roast Beef & Provolone--</i> <i>Turkey & Cheddar --Grilled Chicken Breast</i> <i>Tuna OR Chicken Salad</i> <i>Served w/Condiments</i> <i>Choice of Two Sides</i> <i>Brownies OR Assorted Stuffed Gourmet Cookies</i> <i>Choice of Beverage</i> \$17.95 pp with beverage \$16.75 pp without beverage</p>	<p><i>(Build Your Own Sandwich)</i> <i>Roast Beef, Turkey, and Ham</i> <i>Cheeses: American, Swiss, Cheddar, Muenster or</i> <i>Provolone (Choice of 2)</i> <i>Served w/Assorted Fresh Baked Rolls and Breads,</i> <i>Lettuce, Tomatoes,</i> <i>Pickle Spears & Condiments</i> <i>Choice of Two Sides</i> <i>Brownies OR Assorted Stuffed Gourmet Cookies</i> <i>Choice of Beverage</i> \$17.95 pp with beverage \$16.75 pp without beverage</p>
ITALIAN DELI LUNCHEON PLATTER	6" SANDWICH WRAPS
<p><i>(Build Your Own Sandwich)</i> <i>Gourmet Green Salad OR Caesar Salad</i> <i>Italian Meat Platter With: Salami, Cappicola Ham and</i> <i>Pepperoni with</i> <i>Sliced Gouda, Provolone, & Mozzarella Cheese Garnished with</i> <i>Italian Olive Relish (Diced Onion, Green Peppers, Olive Oil</i> <i>and Vinegar) Served w/ Italian Sub Rolls</i> <i>Sliced Lettuce, Tomatoes, Pickles and Sweet Cherry Peppers</i> <i>Tortellini Pasta Salad</i> <i>Fresh Fruit Salad</i> <i>Cannolis</i> <i>Choice of Beverage</i> \$20.35 pp with beverage \$19.15 pp without beverage</p>	<p><i>Made with Assorted Soft Flavored Flour Tortillas</i> <i>(Tomato Basil, Garlic Herb & Spinach)</i> <i>Your Choice of:</i> <i>*Ham & Cheese w/Lettuce & Garlic Cream Cheese</i> <i>*Turkey & Cheese w/Lettuce & Garlic Cream</i> <i>Cheese</i> <i>*Chicken Caesar Salad w/Lettuce, Black Olives,</i> <i>Parmesan Cheese & Caesar Dressing</i> <i>*Chicken Salad w/Lettuce</i> <i>*Tuna Salad w/Lettuce</i> <i>*Tabouli & Humus with Assorted Vegetables</i> <i>Choice of Two Sides</i> <i>Choice of Dessert & Beverage</i> \$19.15 pp with beverage \$17.95 pp without beverage</p>
CAESAR SALAD LUNCHEON PLATTER	
<p><i>(Make your Own Salad)</i> <i>Chopped Romaine Crowns Served with Croutons, Black Olives,</i> <i>Parmesan Cheese and Caesar Dressing on the Side</i> <i>Choice of Chicken OR *Shrimp* - Blackened or Grilled</i> <i>Fresh Fruit Salad</i> <i>Fresh Baked Focaccia Bread with Roasted Garlic Butter</i> <i>Choice of Dessert</i> <i>Choice of Beverage</i> \$14.90 pp with beverage \$13.50 pp without beverage *Add \$3.50 pp for Shrimp</p>	

****See Page 15 for Side Salad Options**

HOT SANDWICH BUFFET

(Choose One)
(Build Your Own)

**BBQ Pulled Pork*
**Kansas City Sloppy Joes*
**Italian Sausage in Marinara Sauce w/Peppers & Onions*
**Philly Cheesesteak OR Chicken Cheesesteak with Swiss Cheese*
Served with Sub Rolls or Appropriate Bread and Appropriate Condiments
Choice of Two Sides
Brownies OR Assorted Gourmet Cookies
Choice of Beverage
\$17.95 pp with beverage
\$16.75 pp without beverage

SOUPS

**Vegetable*
**New England Clam Chowder*
**Chicken Noodle*
**Tomato Bisque*
**Southwest Chicken*
**Minestrone*
**Cream of Asparagus*
**Beef Vegetable*
**Gazpacho with Dill (Served Cold)*

\$4.50pp to add Soup to Any Buffet

*****See Page 15 for Side Salad Options***

ITALIAN BUFFET SELECTIONS

Includes the Following:

Caesar Salad OR Gourmet Tossed Salad

Garlic Rolls or Focaccia Bread

Fresh Fruit Salad

Choice of Dessert and Beverage

Baked Ziti w/Bolognese Sauce (Meat) OR Spicy Diablo Sauce

\$17.95 pp

Sicilian Stuffed Shells w/Spinach, Ricotta, Garlic, Mozzarella

w/Spicy Red Sauce

\$17.95 pp

Three Cheese Vegetable Lasagna

\$17.95 pp

Tuscany Baked Meat Lasagna

\$17.95 pp

Italian Sausage w/Peppers & Onions

w/Tri-color Rotini w/Pomodori Sauce

\$17.95 pp

Sautéed Chicken Marsala w/Buttered Bow Tie Pasta

\$22.75 pp

Chicken Parmesan w/Penne Pasta & Marinara Sauce

\$22.75 pp

Other Pasta Options

Penne Pasta w/Creamy Marinara Sauce

Fettuccini w/Three Cheese Alfredo Sauce

Spaghetti w/Bolognese Sauce

Tortellini w/Portabella Mushroom Cream Sauce

Rigatoni w/Roasted Garlic Cream Sauce Garnished w/Green Peas

**Specialty Pasta Available Upon Request*

***Antipasto Platter available for additional cost*

HOT THEMED BUFFET MENUS

FAJITA BUFFET

*Fajitas w/Seasoned Beef & Chicken w/Flour Tortillas
Grilled Onions & Peppers, Sour Cream, Guacamole, Jalapenos,
Diced Tomatoes, Shredded Lettuce, Shredded Cheese
Black Beans & Rice
7-Layer Dip served w/Tri-colored Tortilla Chips & Salsa
Fresh Fruit Salad
Choice of Dessert and Beverage
\$21.50 pp
(Add \$3.50 pp for Shrimp)*

ACAPULCO BUFFET

*Acapulco Chicken
Mexican Confetti Rice
7-Layer Dip Served w/Fresh Tortilla Chips
Zucchini & Yellow Squash Grilled w/Poblano Peppers
Fresh Baked Roasted Corn Muffins
Assorted Fresh Sliced Fruit w/Garnish
Choice of Dessert and Beverage
\$20.30 pp*

ORIENTAL BUFFET

*Beef & Broccoli Lo Mien OR Sweet 'n Sour Chicken
Vegetable or Shrimp Spring Rolls w/Hot Oriental Mustard & Soy Sauce
Steamed White Rice OR Fried Rice
Oriental Stir-Fried Vegetables
Sweet & Sour Sauce on the Side
Tossed Salad w/Orange Ginger Dressing
Choice of Dessert and Beverage
\$20.30 pp*

****Note: Sushi upon request for additional cost – 72-hour notice on all sushi***

JAPANESE BUFFET

*Teriyaki Chicken OR Beef
Soba OR Udon Noodles
Steamed White Rice OR Fried Rice
Stir Fried Vegetables
Tossed Salad w/Mandarin & Orange Dressing
Sliced Fresh Fruit for Dessert
Choice of Beverage
\$23.95 pp*

Note: Sushi upon request for additional cost – 72-hour notice on all sushi

****See Page 18 for Dessert Options**

HOT THEMED BUFFET MENUS—Continued

HAWAIIAN BUFFET

Tossed Salad w/Raspberry Vinaigrette Dressing
Sliced Roasted Pork Tenderloin w/Clove Pineapple Sauce
Zesty Orange Rice
Hawaiian Mixed Vegetables
Hawaiian Sweet Rolls w/Butter
Pineapple Up Side Down Cake
Choice of Beverage
\$22.75 pp

BAYOU BUFFET

Traditional New Orleans Jambalaya w/Rice, Sausage & Chicken
Jumbo Shrimp Boil w/Mini Corn on the Cobb and Red Skin Potatoes
Complimented w/Cajun Seasonings
Gourmet Mixed Greens Salad with Choice of Dressing
Fresh Fruit Salad
Corn Bread Served w/Honey Butter
Bread Pudding Complimented w/Bourbon Sauce
Choice of Beverage
\$23.95 pp

A TASTE OF KEY WEST

Conch Fritters w/Key West Marmalade
Gourmet Mixed Greens Salad w/Raspberry Vinaigrette Dressing
South Florida Cole Slaw
Key West Grilled Chicken Breast w/Cilantro Fruit Relish
Key West Sautéed Mahi-Mahi
Yellow Rice Pilaf
Assorted Caribbean Vegetables
Key Lime Pie
Choice of Beverage
\$28.75 pp

*****See Page 18 for Dessert Options***

BARBEQUE & COOK-OUT MENUS

GRILLED HOT DOGS & HAMBURGERS

*Hamburgers & All-Natural Angus Beef Hot Dogs Served w/Buns
Lettuce, Tomatoes, Onions, Pickle Spears and Assorted Cheeses*

Choice of One Salad

Texas Baked Beans

Potato Chips

Brownies

Choice of Beverage

\$16.95pp

*****Substitute a ½ lb Hamburger for an additional \$2.40pp***

GRILLED MARINATED

8-WAY CHICKEN & BBQ RIBS

Choice of One Salad

Texas Baked Beans

Roasted Buttered Corn on the Cob

Traditional Corn Bread w/Honey Butter

Tossed Salad w/Choice of Dressing

Fresh Sliced Watermelon & Apple Pie

Choice of Beverage

\$26.35pp

GRILLED STEAK & CHICKEN

10oz. Choice Rib Eye Steaks w/Garlic Butter

Marinated Chicken Breasts

Baked Potatoes w/Sour Cream, Bacon Bits, Butter, Chives, Scallions & Shredded Cheese

Marinated Grilled Fresh Vegetables

Gourmet Tossed Salad w/Choice of Dressing

Assorted Dinner Rolls Served w/Honey Butter

Key Lime Pie

Choice of Beverage

\$39.50pp

*****Salads (Pg 15) or Desserts (Pg 18) May be Substituted for Different Items Upon Request.***

*****Alternative Entrees Available Upon Request, Including: Steaks, Seafood, Pork Chops, Barbecue Pulled Pork, Italian Sausage or Lamb Chops***

*****Minimum of 75 Guests for Grilling On-Site; Less than 75 Guests, food will be grilled at our Main Kitchen.***

Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SIDE SALAD OPTIONS

<u>Side Salads Included W/ Menus</u>	<u>Salads at \$2.40 Extra per person</u>
<i>Gourmet Mixed Greens Tossed Salad</i>	<i>Rajun Cajun Chicken Pasta Salad</i>
<i>Fresh Caesar Salad</i>	<i>Oriental Chicken Lo Mein Salad</i>
<i>Vegetable Pasta Salad</i>	<i>Cold Vegetable Lo Mein Salad</i>
<i>Greek Pasta Salad</i>	<i>Seafood Penne Pasta Salad</i>
<i>Tortellini Pasta Salad</i>	<i>Tuna Macaroni Salad Complimented w/Peas</i>
<i>Macaroni Salad</i>	
<i>Southern Potato Salad</i>	
<i>Chef's Potato Salad</i>	
<i>Tomato, Cucumber and Onion in Balsamic Vinaigrette</i>	
<i>Fresh Fruit Salad</i>	
<i>Mexican Corn & Black Bean Salad</i>	
<i>Ambrosia Salad</i>	
<i>Creamy Cole Slaw</i>	
<i>Vinegar Based Cole Slaw</i>	
<i>Cajun Cole Slaw</i>	
<i>Three Bean Salad</i>	

BUILD YOUR OWN HOT BUFFETS

ALL HOT ENTREES INCLUDE:

*Choice of One Vegetable
Choice of One Starch
Fresh Baked Rolls w/Butter
Gourmet Tossed Salad w/Choice of Dressing
Choice of Dessert and Beverage*

ENTRÉE CHOICES

BAKED STUFFED CHICKEN BREAST

*Choice of:
Stuffed with Broccoli and Cheddar
Cordon Bleu
\$23.95 pp*

GRILLED OR SAUTEED CHICKEN BREAST

*Seasoning Choices of:
Mesquite Grilled Chicken Breast w/Dijon & Shallot White Wine Cream Sauce
Southwestern Marinated Grilled Chicken w/Vegetable Salsa
Grilled Chicken Breast w/Light Teriyaki Sauce
Blackened Chicken Breast w/Citrus Relish
\$22.75 pp*

ROASTED QUARTERED CHICKEN

*Seasoning Choices of:
Roasted Rosemary
Jamaican Jerk
Citrus Glaze
White Wine & Mushroom Sauce
Mild or Spicy Barbecued
\$22.75 pp*

PORK ENTRÉE'S

*Grilled Center Cut Pork Chops Garnished
w/Candied Brown Sugar Shallots and Sauce Calvados
\$22.75 pp*

*Balsamic Glazed Sliced Pork Loins
w/Traditional Stuffing
\$23.95 pp*

BUILD YOUR OWN HOT BUFFETS—Continued

FRESH SEAFOOD

Tortilla Crusted Tilapia

Bacon Wrapped OR Herb Crusted Grouper

Mahi-Mahi, Salmon, Grouper, OR Snapper

***Choice of Baked, Grilled, Blackened, Marinated OR Sautéed*

Market Price

Served with Choice of Sauce: Teriyaki Sauce, Lemon Caper Sauce, White Wine Sauce, Dill Butter Rosette or Southwestern Salsa

CERTIFIED ANGUS BEEF ENTRÉE CHOICES

Roasted Sliced Sirloin - \$26.30 pp

12oz. Prime Rib - \$33.50 pp

12oz. Grilled New York Strip - \$41.95 pp

14oz. Rib Eye - \$41.95 pp

6 oz. Filet - \$44.35 pp

Served with Choice of Sauce: Rosemary Wild Mushroom Burgundy, Au Jus, Shallot Mushroom, Garlic Butter, Peppercorn, Teriyaki or Béarnaise Sauce

VEGETABLE CHOICES

Steamed Broccoli in a Butter Sauce

Roasted Mini Corn on the Cobb

Roasted Corn & Red Peppers

Steamed Asparagus

Chef's Choice of Mixed Vegetables

Stir Fried Vegetables

Green Beans

Traditional Collard Greens

Maple Glazed Carrots

Steamed Cauliflower

Creamed Spinach

Caribbean Mixed Vegetables

STARCH CHOICES

White Rice

Vegetable Rice Pilaf

Baked Potato w/Butter and Sour Cream

Oven Roasted Rosemary Red Bliss Potatoes

Scalloped Potatoes

Twice Baked Stuffed Potato

Potatoes Au Gratin

Roasted Garlic Mashed Potatoes

Egg Noodles w/Herbed Butter

Macaroni & Cheese

SALAD DRESSING CHOICES

(Choice of Two)

Raspberry Vinaigrette

Italian

Low-fat Italian

Bleu Cheese

Honey Mustard

Ranch

Parmesan Peppercorn Ranch

Oil & Vinegar

Balsamic Vinaigrette

Oriental Ginger

DESSERT OPTIONS

<u>Dessert Choices Included w/Menu</u>	<u>Specialty Desserts at Additional Charge of \$2.40 Per Person</u>
<p><u>Cookies</u> Gourmet Stuffed Cookies (Peanut Butter, Chocolate Chip, & Coconut) Traditional Homemade Cookies (Oatmeal Raisin, Chocolate Chip, & Sugar)</p> <p><u>Brownies</u> -- Traditional</p> <p><u>Cakes</u> Yellow, Chocolate or Marble Cake w/French Butter Cream or Traditional Icing Red Velvet w/Cream Cheese Frosting</p> <p><u>Assorted Gourmet Desserts</u> Summer Berry Stack, Chocolate Peanut Butter Stack, 7 Layer Bar, Lemon Crunch Bar, Apple Crumb Bar, Toffee Crunch Blondie, Totally Oreo Brownie & Fabulous Chocolate Chunk Brownie</p> <p><u>Pies</u> Apple, Wild Blueberry, Cherry Pie Boston Cream Pie</p> <p><u>Holiday Pies</u> Pumpkin, Pecan</p> <p><u>Hot Cobbler</u> Apple or Peach</p> <p><u>Fruit Salad</u></p> <p><u>Rice Pudding</u></p>	<p><u>Cakes</u> Black Forest Cake Double Chocolate Jack Daniel's Cake Turtle Cheesecake Carrot New York Cheesecake w/Topping Raspberry Amaretto Cheesecake Pound Cake w/Strawberries & Whipped Cream Chocolate Madness</p> <p><u>Pies</u> Key Lime Pie Margarita Lime Pie Orange Blossom Pie Peanut Butter Pie Banana Split Pie</p> <p><u>Miscellaneous</u> Deep Dish Apple Tart Blondie's Lemon Bars Cannolis Tiramisu Assorted Gourmet Desserts</p> <p style="text-align: center;"><u>Assorted Mini Desserts</u> <u>\$8.30 Per Person</u> <u>Minimum of 40 guests</u></p> <p>Fruit Tarts Apple Tarts Cheesecake Tarts Key Lime Tarts Margarita Tart Strawberry Tarts Cannolis Éclairs Petite Fours *Choose 3 or 4 types plus gourmet cookies @ 1½ pieces per person.</p>

CHINA PLATED COLD SALAD ENTREES

GREEK SALAD

*Marinated Beef OR Chicken Served on a bed of Romaine Lettuce
Topped with Pepperoncini, Calamata Olives, Tomatoes & Feta Cheese
Served with Greek Dressing
Fresh baked Dinner Rolls with Butter
Assorted Fresh Fruit Cup
Choice of Dessert
\$29.95 pp*

CHICKEN CAESAR SALAD PLATE

*Served on a bed a Romaine Lettuce and Topped w/ Black Olives, Cucumbers,
Marinated Tomatoes, Parmesan and Romano Cheese
Sour Dough Bread & Butter
Assorted Fresh Fruit Cup
Chef's Selection of Dessert
\$29.95 pp*

BUFFALO-STYLE CHICKEN

*Mild Buffalo-Style Chicken Served on Gourmet Mixed Greens with Cucumber, Tomato Wedges,
Celery and Crumbled Bleu Cheese Served w/ Ranch Dressing
Sour Dough Bread w/ Butter
Mozzarella Roulade with Proscuitto
Seasonal Fruit Cup
Choice of Dessert
\$32.45 pp*

FAJITA SALAD

*Seasoned Fajita Steak Served on a bed of Gourmet Mixed Greens
Topped with Cucumbers, Cherry Tomatoes, Shredded Cheese & Grilled Peppers
Served with Ranch Dressing
Basket of Tri-Colored Chips w/ Salsa
Seasonal Fruit Cup
Choice of Dessert
\$32.45 pp*

ASIAN SALAD

*Grilled Teriyaki Beef Served on a bed of Gourmet Spring Mix Lettuce
Topped with Mandarin Orange Slices and Veggies
Served with Oriental Ginger Dressing
Fresh Baked Rolls & Butter
Seasonal Fruit Cup
Choice of Dessert
\$32.45 pp*

****All Plated Salad Entrees are Served with Iced Tea and Coffee Service***

CHINA PLATED HOT ENTREES

SLOW ROASTED PORK TENDERLOIN

*w/ Rum Fruit Glaze
Roasted Mushroom Potato
Seasonal Baby Vegetables
\$37.45 pp*

STUFFED CHICKEN BREAST

*Chicken Stuffed with Broccoli & Cheddar OR Cordon Bleu
Served w/ Sauce Supreme
Vegetable Rice Pilaf
Seasonal Baby Vegetables
\$37.45 pp*

CRUSTED MACADAMIA GROUPER

*Served on a bed of Julienne Vegetables
With a Light Citrus Cream Sauce and Rice Pilaf
Market Price pp*

FRENCH CREOLE FILET OF BEEF TENDERLOIN

*Grilled with a Merlot Demi
Accompanied w/ Towers of Dauphinoise Potatoes
Seasonal Baby Vegetables
\$49.95 pp*

DUAL ENTRÉES

*Grilled Marinated Chicken Breast w/ Citrus Cream Sauce
Sliced Sirloin w/ Au Jus
Garlic Mashed Potatoes
Seasonal Baby Vegetables
\$41.20 pp*

*Grilled Filet of Beef w/ Mushroom Bordelaise
Sugar Cane Skewered Shrimp w/ Scampi Butter
Roasted Mushroom Potatoes
Seasonal Baby Vegetables
\$53.65 pp*

***All Plated Hot Entrees are served with a Gourmet Mix Greens Salad w/ Choice of Dressing, Fresh Baked Rolls & Butter, Iced Tea and Coffee Service, and Choice of Dessert.*

***Additional Selections Available Upon Request.*

HOLIDAY MENUS

(Minimum of 40 guests)

TRADITIONAL MENU

*Gourmet Tossed Salad w/Raspberry Vinaigrette Dressing
Roasted Turkey w/White and Dark Meat OR Baked Ham*

Traditional Herb Stuffing

Red Bliss Mashed Potatoes and Gravy

Cranberry Sauce

Candied Yams

Maple Glazed Carrots OR Green Bean Almondine

Fresh Baked Dinner Rolls w/Honey Butter

Pumpkin and Apple OR Pecan Pie

Choice of Beverage

\$23.95 pp

****Baked Ham & Roasted Turkey Add an Additional \$4.75 pp***

****Have your Holiday Entrée Carved to Order by One of Our Professional Chefs
for an Additional \$3.50 pp and a Chef's fee of \$35.00 per hour for a Minimum of 3 hours***

NON-TRADITIONAL MENU

Gourmet Tossed Salad w/Choice of Dressing

Sliced Sirloin of Beef w/ Traditional Brown Sauce

Garlic Mashed Potatoes

Steamed Asparagus

Fresh Baked Dinner Rolls w/Butter

New York Cheesecake w/Strawberry Topping

Choice of Beverage

\$26.35 pp

****Add Eggnog to any Holiday Menu for \$2.70 pp***

CHEF ATTENDED RECEPTION STATIONS

(Minimum of 50 guests)

****Chef's fee of \$35.00 Per Chef Per Hour for a Minimum of 3 Hours will be added for all Chef-Attended Stations**

CARVING STATIONS

<i>Certified Angus Seasoned Top Round</i>	\$8.35 pp
<i>Honey Baked Ham or Pit Ham</i>	\$9.50 pp
<i>Fresh Herb Roasted Tom Turkey</i>	\$9.50 pp
<i>Smoked Seasoned Beef Brisket</i>	\$10.75 pp
<i>Certified Angus Seasoned Prime Rib</i>	\$11.95 pp
<i>Certified Angus Seasoned Strip Loin</i>	\$11.95 pp
<i>Seasoned Pork Tenderloin</i>	\$11.95 pp
<i>Herb Crusted Lamb Rack</i>	\$13.10 pp
<i>Seasoned Roast Beef Tenderloin</i>	\$14.35 pp

****Steamship available for 140 or more guests - \$8.30 pp**

****Each Carving Station includes all Necessary Condiments, Sauces and Assorted Mini Rolls.**

PASTA STATIONS

<i>Jumbo Beef Ravioli Sautéed with a Mediterranean Tomato Sauce, Olives, Artichoke Hearts & Baby Portobello Mushrooms</i>	\$8.35 pp
<i>Wild Mushroom Ravioli w/Chicken & Artichoke Hearts in a Shallot Cream Sauce</i>	\$9.50 pp
<i>Penne Pasta ala 'Vodka</i> <i>Penne Pasta Sautéed in a light creamy Marinara Sauce & flamed w/Stolichnaya Vodka Complimented w/Fresh Sage, Tarragon & Italian Parsley</i>	\$9.50 pp
<i>Gamelli Pasta ala 'Greece</i> <i>Tender Gamelli Pasta Sautéed w/a Savory Tarragon Cream Sauce & Complimented w/Marinated Greek Olives & Feta Cheese Crumbles</i>	\$10.75 pp
<i>Sautéed Tortellini w/Black Olives, Sun dried Tomatoes & Portabella Mushrooms In an Opal Basil Marinara Sauce</i>	\$10.75 pp
<i>Lobster Ravioli Sautéed w/a Sundried Tomato, Porcini Mushroom Sauce and Complimented w/Fresh Fennel & Grated Asiago Cheese</i>	\$11.95 pp
<i>Seafood Fra 'Diablo</i> <i>Shrimp, Scallops, PEI Mussels & Clams Sautéed w/Large Seashell Pasta and a Spicy Fra 'Diablo Tomato Sauce Served w/Oyster Soda Crackers</i>	\$13.10 pp

***Additional Pasta and Sauces Available Upon Request**

***Each Pasta Station Includes Grated Parmesan Cheese, Crushed Red Pepper & Garlic Rolls**

CHEF ATTENDED RECEPTION STATIONS—Continued

JAMBALAYA STATION

*Traditional New Orleans Rice Dish Made with Cajun Seasonings, Creole Sauce, Vegetables, Cajun Sausage & Chicken Cooked to Order in a Cast Iron Skillet over a brick-enclosed Flame
Served with Crunchy French Baguettes and Butter*

\$11.95 pp

***Add Shrimp for \$3.50 pp**

MARTINI SMASH BAR

*Buttery Mashed Yukon Gold Potatoes Complimented with a Choice of Two Meats, Rosemary Grilled Lamb Chop, Carved Filet Mignon of Beef or Carved Breast of Lemon infused Chicken with a Choice of Topping
Rosemary-Tarragon Demi Glaze or Lemon Chicken Supreme Sauce*

\$14.35 pp

FAJITA STATION

*Grilled Seasoned Chicken and Beef with Flour
Tortillas, Guacamole, Grilled Peppers & Onions, Sour Cream,
Shredded Cheese, Diced Tomatoes, Shredded Lettuce &
Jalapeno Peppers & Salsa*

\$15.50 pp

STIR FRY WOK STATION

*Choice of Lo Mein Noodles OR Rice, Assorted Vegetables,
Chicken OR Steak*

\$15.50 pp

***Add Shrimp for \$3.50 pp**

SUSHI STATION

(Minimum of 7-day notice)

*Assorted Freshly Rolled Sushi Served w/ Wasabi, Pickled Ginger, and Soy Sauce
Includes California, Vegetable and Tuna Rolls*

\$17.95 pp

(Additional Sushi Menu Available on Request for an Additional Cost)

****Chef's fee of \$35.00 Per Chef Per Hour for a Minimum of 3 Hours will be added for all Chef-Attended Stations.**

Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

HORS D'OEUVRES

(Pricing based on 50 pieces unless otherwise noted)

HOT OPTIONS

<i>Miniature Beef Wellington served with Mushroom Demi</i>	<i>\$ 240.00</i>
<i>Silver Dollar Mushrooms</i>	
<i>Stuffed w/ Italian Sausage OR Spinach & Roasted Peppers</i>	<i>\$ 210.00</i>
<i>Crab Stuffing</i>	<i>\$ 240.00</i>
<i>Jumbo Shrimp on Sugar Cane Skewers w/ Key Lime Sauce</i>	<i>\$ 300.00</i>
<i>Teriyaki Shrimp Skewer</i>	<i>\$ 240.00</i>
<i>Large Sea Scallops Wrapped in Apple Wood Smoked Bacon</i>	<i>\$ 240.00</i>
<i>Assorted Miniature Quiche</i>	<i>\$ 150.00</i>
<i>Miniature Chicken Wellington's w/ a Tarragon Cream Sauce</i>	<i>\$ 240.00</i>
<i>Miniature Chicken Cordon Bleu' served w/ a Supreme Sauce</i>	<i>\$ 210.00</i>
<i>Miniature Beef and Chicken Kabobs w/ Teriyaki Glaze</i>	<i>\$ 240.00</i>
<i>Buffalo Wings (100 pieces)</i>	<i>\$ 210.00</i>
<i>w/ Savory Hot Sauce, Garlic Sauce OR a Jerk Seasoned Sauce</i>	
<i>Maryland Crab Cakes served w/ Key Lime Tarter Sauce</i>	<i>\$ 240.00</i>
<i>Oven Roast Cocktail Meatballs (150 pieces)</i>	<i>\$ 240.00</i>
<i>w/ Wild Mushroom Demi, BBQ Sauce, Swedish or Sweet & Sour Sauces</i>	
<i>Warm Artichoke, Crab and Asiago Cheese Dip (priced per quart)</i>	<i>\$ 30.00 qt</i>
<i>w/ Seasoned Toasted Pita Chips</i>	
<i>Andouille Sausage in a Puff Pastry</i>	<i>\$ 180.00</i>
<i>Miniature Deep Dish Pizzas</i>	<i>\$ 180.00</i>
<i>Vegetable Egg Rolls served w/ Soy Sauce</i>	<i>\$ 180.00</i>
<i>Miniature Spicy Chicken Quesadillas served w/ Salsa & Sour Cream</i>	<i>\$ 180.00</i>
<i>Beef Empanadas</i>	<i>\$ 210.00</i>
<i>Conch Fritters served w/ Key West Marmalade</i>	<i>\$ 180.00</i>

HORS D'OEUVRES, Continued

COLD OPTIONS

<i>Cold Seafood Extravaganza (priced per person – minimum of 50 Guests)</i>	\$17.95 pp
<i>Jumbo Shrimp, Snow Crab Claws, Assorted Sushi, Smoked Fish Dip served with Assorted Crackers, Wasabi, Soy Sauce, Pickled Ginger, Key Lime Cocktail, Traditional Cocktail, Cajun Romulade Sauces and Fresh Lemon & Lime Wedges</i>	
<i>Jumbo Cold Seasoned Shrimp (priced per person – minimum of 50 Guests)</i>	\$13.15 pp
<i>w/ Lemon Wedges, Horseradish and Cocktail Sauces (4 pieces each)</i>	
<i>*Add an Ice Bowl with your Company Logo</i>	\$240.00
<i>Italian Style Bruschetta on Toasted Points</i>	\$210.00
<i>Antipasti Kabobs</i>	\$240.00
<i>Thumbprints Choice of:</i>	
<i>Cajun Chicken OR Beef</i>	\$240.00
<i>Shrimp OR Tuna w/Wasabi Sauce</i>	\$270.00
<i>Assorted Silver Dollar Sandwiches (1 ½ each)</i>	\$270.00
<i>Spinach Pesto Flatbread</i>	\$150.00
<i>Assorted Sushi (150 pieces)</i>	\$360.00
<i>Served w/Wasabi, Pickled Ginger & Soy Sauce</i>	
<i>Fresh Fruit Kabobs</i>	\$210.00
<i>Vine Ripened Melons, Golden Pineapple and Fresh Berries served w/ Chocolate Dip</i>	
<i>*Add a Chocolate Fountain</i>	\$ TBD
<i>Gourmet Cheese Board (Serves 50 guests)</i>	\$270.00
<i>Grand Cru Gruyere Reserve, MezzaLuna Fontina, Vintage Van Gogh, Buttermilk Bleu Affinee and Red Spruce 4-Year Cheddar Cheese Served with Whole Grain Mustard, Sliced Baguettes and Assorted Crackers</i>	
<i>Seasonal Fruit Display (Serves 50 guests)</i>	\$240.00
<i>Assorted Canapés</i>	\$240.00
<i>Crudités Display Garnished w/Relishes (Serves 50 guests)</i>	\$240.00
<i>Served w/Roasted Shallot & Red Pepper Dip</i>	
<i>Cucumber Rounds Filled w/Boursin Cheese</i>	\$180.00
<i>Cherry Tomatoes Stuffed w/Boursin Cheese</i>	\$180.00
<i>Southwestern 7-Layer Dip Served w/Tri-Colored Tortilla Chips (Serves 50)</i>	\$270.00

HORS D'OEUVRES, Continued

<i>Tortilla Chips Served w/Salsa OR Queso</i>	<i>(Serves 50 guests)</i>	\$120.00
<i>Mixed Nuts (priced per pound)</i>		\$ 21.60 lb
<i>Kettle Chips (priced per pound)</i>		\$ 8.40 lb
<i>Potato Chips (priced per pound)</i>		\$ 7.20 lb
<i>Pretzels (priced per pound)</i>		\$ 7.20 lb
<i>Creole Snack Mix (priced per pound)</i>		\$ 7.20 lb
<i>Choice of Dip: (priced per quart)</i>		
<i>Onion Dip or Bleu Cheese Dip</i>		\$ 21.60 qt
<i>Artichoke & Spinach Dip (Served Hot or Cold)</i>		\$ 21.60 qt
<i>Crab Dip (Hot or Cold) or Smoked Fish Dip</i>		\$ 30.00 qt
<i>Assorted Mini Desserts</i>		\$ 360.00
<i>(Cannolis, Fruit Tarts, Éclairs, and Gourmet Stuffed Cookies)</i>		

SUGGESTED BUTLER-PASSED HORS D'OEUVRES

Beef Wellingtons
Chicken Wellingtons
Quiche
Jumbo Shrimp on Sugar Cane Skewers w/Key Lime Sauce
Crispy Asparagus w/Asiago
Andouille Sausage in a Puff Pastry
Assorted Canapés
Thumb Prints
Antipasto Kabob
Spinach Pesto Flatbread
Cucumber Rounds Filled w/Boursin Cheese
Cherry Tomatoes Stuffed w/Boursin Cheese

INDIVIDUAL SNACK ITEMS

(\$360.00 Minimum Order for A la Carte Snack items)

<i>Assorted Potato Chips, Cracker Jacks & Pretzels (Including Fat Free)</i>	\$1.50 each
<i>Assorted Kettle Chips (Mrs. Vicks)</i>	\$2.10 each
<i>Assorted Candy Bars</i>	\$3.00 each
<i>Granola Bars</i>	\$2.40 each
<i>Whole Fruit (Including Apples, Bananas, Oranges, Pears & Other Seasonal Fruit)</i>	\$1.80 each
<i>Power Bars</i>	\$3.60 each
<i>Assorted Gourmet Stuffed Cookies (Peanut Butter, Chocolate Truffle & Coconut)</i>	\$24.00 dozen
<i>Double Chocolate Brownies</i>	\$21.60 dozen
<i>Assorted Blue Bunny Ice Cream & Fruit Bars</i>	\$3.00 each
<i>Haagen Dazs Ice Cream Bars</i>	\$4.80 each

THEMED SNACKS

(Minimum of 50 Guests)

HAPPY HOUR

*Mixed Nuts, Cheddar Cheese Goldfish
Pigs in a Blanket
Mini Corn Dogs
Tortilla Chips w/Salsa
\$13.15 pp*

DRIVE-IN

*Bagged Chips & Popcorn
Assorted Candy Bars & Skittles
Cracker Jacks
\$9.50 pp*

SPORTSDAY

*Jumbo Soft Pretzels w/mustard
Hot Dogs
Bagged Dry Roasted Peanuts in Shell
Nacho Chips w/Queso Dip
\$14.35 pp*

BALL PARK

*Hot Dogs, Buns, Chili, Sauer Kraut, Chopped
Onions, Jalapenos and Cheese Sauce
w/Condiments
Kettle Chips
\$10.20 pp*

ICE CREAM SOCIAL

*Includes: Vanilla and Chocolate Ice Cream, Hot Chocolate Sauce, Butterscotch Sauce, Chopped Nuts,
Crushed Brownies, M&M's, Bananas, Whipped Cream & Cherries
\$8.35 pp*

BEVERAGE PRICING AND SERVING POLICY

ALA CARTE BEVERAGES

Lemonade, Iced Tea or Punch	\$21.60 per gallon
<i>Includes: Cups, Stirrers, and Sweeteners</i>	
Fresh Brewed Coffee (Regular/Decaf) & Tea	\$30.00 per gallon
<i>Includes: Cups, Stirrers, Creamers and Sweeteners</i>	
Soft Drinks	\$1.50 each
Bottled Water	\$2.25 each
Gatorade/PowerAde	\$3.25 each
Individual Juices	\$3.00 each

HOSTED BEVERAGE BARS- 50 Guest Minimum

Designed to Provide You with Unlimited Drinks during Your Event

Beer & House Wine	\$12.00 pp for 2 Hours
<i>Includes Beer, House Wine, Bottled Water & Assorted Soft Drinks</i>	
	4.80 pp each additional hour
Beer & House Wine w/Bar Set-up -- Does NOT include liquor	\$15.60 pp for 2 Hours
<i>Includes Beer, House Wine, Bottled Water, Assorted Soft Drinks, Mixers & Garnishes</i>	
	4.80 pp each additional hour
Full Bar	\$18.00 pp for 2 Hours
<i>Includes Beer, House Wine, Bottled Water, Assorted Soft Drinks, A Premium Bar with Mixers, Garnishes, Vodka, Rum, Whiskey, Bourbon, Gin & Scotch</i>	
	\$6.00 pp each additional hour

All Hosted Beverage Bars Include Bartender(s), Plastic Ware, Ice, Beverage Napkins, Mixers, Garnishes, a Selection of Non-Alcoholic Beverages and Linen for Bar Table.

ON CONSUMPTION or CASH BARS ☐

(All Beverages Sold Each)

Domestic Beer	\$6.00 ea
Imported Beer	\$7.20 ea
Wine by the Glass	\$7.20 ea
Mixed Drinks	\$8.00 ea
Soft Drinks	\$1.50 ea
Bottled Water	\$2.25 ea
Individual Juices	\$3.00 ea

Keg of Beer 330.00 per keg

☐ *If Minimum Revenue of \$750 is NOT reached, the difference will be charged to your account.*

Other Services Available:

**Bartender only available at \$35.00 per hour.*

**Mixers, garnish, ice and cups are available for \$3.60 per person for 2 hours.*

**Ice and disposable cups are available for \$1.20 per person.*

**Glassware is available for an extra charge*

**Specialty beers & drinks are available upon request and additional charges may apply.*