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### **CATERING SERVICES**

COLLINS 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 PRACTICE HACCP GUIDELINES, WHICH MEANS YOUR MENU ITEMS ARE CONSTANTLY TEMPERATURE CHECKED TO ASSURE THE QUALITY OF FOOD AT YOUR EVENT.

THE MENUS LISTED ARE ONLY SAMPLES. WE CAN SATISFY VIRTUALLY ANY REQUEST THAT YOU OR YOUR GUESTS MAY HAVE AND WE WELCOME THE OPPORTUNITY TO CUSTOMIZE MENUS. THE MENU ITEMS YOU ORDER ARE PREPARED FRESH, USING ONLY THE FINEST PRODUCTS INCLUDING ALL-NATURAL FOOD SUCH AS CHICKEN, HOT DOGS AND HAMBURGERS.

PROVIDING SERVICE, QUALITY AND VALUE!

## CATERING TERMS

### GENERAL INFORMATION

- **MINIMUM ORDERS:** 30 GUESTS, UNLESS HIGHER MINIMUMS ARE STATED ON SPECIFIC MENUS. IF LESS THAN 30, AN UNDER MINIMUM FEE MAY BE CHARGED.
- **BOOKING AN EVENT:** A 5-DAY NOTICE IS APPRECIATED; HOWEVER, WE WILL WORK WITH YOU ON LAST MINUTE REQUESTS.
- **EVENT GUARANTEE:** GUEST GUARANTEE IS REQUIRED 5 DAYS PRIOR TO EVENT. IF ACTUAL ATTENDANCE FALLS BELOW THE GUARANTEE, THE GUARANTEED NUMBER WILL BE CHARGED. IF ATTENDANCE IS OVER THE GUARANTEED NUMBER, ADDITIONAL CHARGES WILL BE APPLIED.
- **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, VEGETARIAN, VEGAN, AND GLUTEN-FREE ITEMS AND WILL DO OUR BEST TO MEET ANY OTHER DIETARY NEEDS.

### PRICING INCLUDES

- HIGH QUALITY DISPOSABLE PLATES, NAPKINS, EATING UTENSILS, BEVERAGE CUPS, SERVING UTENSILS, CHAFERS, ICE, BUFFET TABLES AND BUFFET LINENS.
- MENUS ARE BASED ON 2 1/2 HOURS OF SERVICE. EXTENDED SERVICE MAY BE ARRANGED FOR AN ADDITIONAL COST.
- BUFFET PRICING **DOES NOT** INCLUDE ALL-YOU-CAN-EAT. EACH ITEM IS APTLY PORTIONED.
- 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 \$4.00++ 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

- THE ++ ON EACH ITEM THROUGHOUT THE MENU REPRESENTS A 22% SERVICE CHARGE (25% FOR PLATED MEALS AND WEDDINGS) AND APPLICABLE TAX ADDED TO THE PRICING. ALL ORDERS ARE SUBJECT TO THESE CHARGES. IF YOU ARE TAX EXEMPT, A COPY OF THE FLORIDA STATE TAX EXEMPT CERTIFICATE IS REQUIRED PRIOR TO THE EVENT.
- ALL ORDERS ARE SUBJECT TO A MINIMUM \$20.00++ FUEL SURCHARGE.
- MASTER CARD, VISA, AMERICAN EXPRESS, DISCOVER, CASH AND CHECKS ARE ACCEPTED FOR PAYMENT. ALL CREDIT CARD CHARGES ARE SUBJECT TO A 2.5% CONVENIENCE FEE.
- A CONTRACT SIGNATURE AND 50% DEPOSIT IS REQUIRED IN ADVANCE. FULL PAYMENT IS EXPECTED 7 DAYS BEFORE THE EVENT.

\*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.

++ INDICATES 22% SERVICE CHARGE (GRATUITY) AND APPLICABLE SALES TAX TO BE ADDED++  
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## **COLD BREAKFAST SELECTIONS**

### **SWEET BEGINNINGS**

ASSORTED FRESH BAKED MUFFINS, BAGELS, DANISH & CINNAMON ROLLS  
SERVED WITH BUTTER, CREAM CHEESE, GRAPE & STRAWBERRY JELLY AND A TOASTER

FRESH FRUIT SALAD

FRESH FLORIDA ORANGE JUICE

COFFEE, DECAF AND HOT TEA (WITH CONDIMENTS)

### **CORPORATE BEGINNINGS**

ASSORTED FRESH BAKED MUFFINS, BAGELS, DANISH & CINNAMON ROLLS  
SERVED WITH BUTTER, CREAM CHEESE, ASSORTED JELLIES AND A TOASTER

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)

## **HOT BREAKFAST SELECTIONS**

### **FARMHOUSE BREAKFAST**

FLUFFY SCRAMBLED EGGS

CRISPY BACON STRIPS AND SAUSAGE PATTIES

OVEN ROASTED POTATOES GARNISHED WITH SAUTÉED ONIONS, RED AND GREEN PEPPERS

FRUIT SALAD

FRESH ASSORTED BREAKFAST PASTRIES AND BREADS

SERVED WITH APPROPRIATE CONDIMENTS AND A TOASTER

FRESH FLORIDA ORANGE JUICE

COFFEE, DECAF, AND HOT TEA

### **SOUTHERN STYLE BREAKFAST**

FLUFFY SCRAMBLED EGGS

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 OR CHEESE GRITS

OVEN ROASTED RED SKIN POTATOES GARNISHED WITH SAUTÉED ONIONS, RED AND GREEN PEPPERS

CRISPY BACON STRIPS AND SAUSAGE PATTIES OR LINKS

FRESH FRUIT SALAD

FRESH ASSORTED BREAKFAST PASTRIES AND BREADS

SERVED WITH APPROPRIATE CONDIMENTS AND A TOASTER

FRESH FLORIDA ORANGE JUICE

COFFEE, DECAF AND HOT TEA

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## **BRUNCH**

(MINIMUM OF 40 GUESTS)

FLUFFY SCRAMBLED EGGS

**OR**

SCRAMBLED EGGS W/A SELECTION OF TOPPINGS TO INCLUDE CHEESE, HAM, DICED ONION,  
GREEN PEPPER AND TOMATOES

CRISPY BACON STRIPS, SAUSAGE OR HAM (CHOICE OF 2)

OVEN ROASTED RED SKIN POTATOES GARNISHED WITH SAUTÉED  
ONIONS, RED AND GREEN PEPPERS

**OR**

SCALLOPED POTATOES COMPLEMENTED WITH VERMONT CHEDDAR CHEESE

ENGLISH MUFFINS, ASSORTED MUFFINS, BAGELS, PETITE DANISH, CINNAMON ROLLS, CROISSANTS & WHOLE WHEAT BREAD  
W/BUTTER, CREAM CHEESE JELLY AND A TOASTER

GOURMET MIXED GREENS 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

SOUTHERN STYLE GREEN BEANS

CHOICE OF DESSERT

FRESH FLORIDA ORANGE JUICE

COFFEE, DECAF AND HOT TEA

FRESH BREWED ICED TEA & LEMONADE SERVED WITH SWEETENERS AND LEMON WEDGES

### **EGGS BENEDICT ADDITIONAL CHARGE PP**

POACHED EGG A-TOP OF CANADIAN BACON & ENGLISH MUFFIN TOPPED W/HOLLANDAISE SAUCE

## **BREAKFAST & BRUNCH CHEF-ATTENDED STATIONS**

\*\* CHEF'S FEE OF \$40++ PER CHEF PER HOUR -- MINIMUM 4 HOURS FOR ALL CHEF-ATTENDED STATIONS

### **CARVING STATION**

CARVED-TO-ORDER: SEASONED ROASTED TOP SIRLOIN, FRESH HERB ROAST BREAST OF TURKEY, OR SMOKED PIT HAM SERVED  
W/MINI ROLLS AND APPROPRIATE CONDIMENTS

(CHOICE OF ONE CARVED ITEM)

**ADDITIONAL CHARGE WITH BRUNCH**

### **PASTA STATION**

CHOICE OF TWO PASTAS: PENNE, FETTUCCINI, BOW TIE

CHOICE OF TWO SAUCES: MARINARA, VODKA PARMA ROSA,

THREE-CHEESE ALFREDO

CHOICE OF TWO SIDES: ITALIAN SAUSAGE, CHICKEN, SHRIMP

ALSO INCLUDES GARLIC BREAD AND APPROPRIATE CONDIMENTS

**ADDITIONAL CHARGE WITH BRUNCH**

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## **BREAKFAST & BRUNCH CHEF-ATTENDED STATIONS**

CONTINUED

**\*\*CHEF'S FEE OF \$40++ PER CHEF PER HOUR--MINIMUM OF 4 HOURS FOR ALL CHEF STATIONS\*\***

### **ANY WAY 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, CRUMBLED BACON  
HAM AND SAUSAGE  
ADDITIONAL CHARGE WITH BRUNCH OR A BREAKFAST  
ADDITIONAL CHARGE WITHOUT BRUNCH OR A BREAKFAST

### **PANCAKES OR BELGIUM WAFFLES**

BUTTERMILK PANCAKES WITH A CHOICE OF BERRIES, BANANAS AND GRANOLA. TOP THEM WITH VERMONT MAPLE SYRUP, STRAWBERRY OR BLUEBERRY TOPPINGS

### **OR**

BELGIUM WAFFLES MADE TO ORDER WITH CHOICE OF STRAWBERRY OR BLUEBERRY TOPPINGS SERVED WITH BUTTER, CHOCOLATE & MAPLE SYRUP, POWDERED SUGAR AND WHIPPED CREAM

### **FRENCH TOAST "TEXAS STYLE"**

THICK CUT TEXAS TOAST, SOAKED IN AN EGG, CINNAMON AND VANILLA MIXTURE THEN FRESH GRILLED SERVED WITH YOUR CHOICE OF TOPPINGS: BUTTER, MAPLE SYRUP, CINNAMON OR POWDERED SUGAR

### **CREPE STATION**

THIN FRENCH PANCAKE AND FILLED W/YOUR CHOICE OF: CREAM CHEESE W/MIXED BERRIES, OR CHEDDAR CHEESE, W/ SEAFOOD, HAM OR SPINACH

### **EGGS BENEDICT STATION**

POACHED EGG A-TOP OF CANADIAN BACON & ENGLISH MUFFIN TOPPED W/HOLLANDAISE SAUCE

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## BOXED BREAKFASTS

### SELECTION #1

CHOICE OF A BAGEL OR MUFFIN  
CREAM CHEESE, BUTTER AND/OR JAM  
FRESH WHOLE FRUIT OR FRUIT CUP  
BREAKFAST BAR  
FRESH FLORIDA ORANGE JUICE

### SELECTION #2

HOT BREAKFAST SANDWICH WITH A CHOICE OF ONE MEAT  
EGG, CHEESE & SAUSAGE, BACON OR HAM ON A BISCUIT OR CROISSANT  
OR EGG, CHEESE & BACON BREAKFAST BURRITO  
FRESH FRUIT CUP  
FRUIT YOGURT  
BREAKFAST BAR  
ORANGE JUICE OR GRAPEFRUIT JUICE

\*\*COFFEE, DECAF AND/OR HOT TEA AVAILABLE FOR ADDITIONAL CHARGE

## A LA CARTE BREAKFAST SELECTIONS

\*MINIMUM ORDER FOR A LA CARTE BREAKFAST ITEMS IS \$300.00++

- |                                                                                |                                     |
|--------------------------------------------------------------------------------|-------------------------------------|
| *BREAKFAST SANDWICH ON A CROISSANT<br>w/EGG, CHEESE & HAM, BACON OR<br>SAUSAGE | *FRESH BAKED ASSORTED BAGELS        |
| *SAUSAGE BISCUIT SANDWICH                                                      | *FRESH BAKED DANISH                 |
| *TURKEY SAUSAGE OR BACON                                                       | *MUFFINS                            |
| *WHOLE QUICHE: LORRAINE, BROCCOLI &<br>CHEESE OR CHEESE & HAM<br>(FEEDS 6 PPL) | *CINNAMON ROLLS                     |
| *INDIVIDUAL YOGURT                                                             | *ASSORTED DONUTS                    |
| *FRESH SEASONAL FRUIT SALAD                                                    | *FLUFFY CROISSANTS                  |
| *FRESH SEASONAL SLICED FRUIT<br>PLATTER                                        | *POWER BARS                         |
| *FRESH BREWED COFFEE<br>REGULAR AND DECAF<br>(APPROX. 10 CUPS PER GALLON)      | *ASSORTED BREAKFAST BREADS          |
|                                                                                | *BREAKFAST BARS                     |
|                                                                                | *WHOLE FRUIT                        |
|                                                                                | *INDIVIDUAL ASST. CEREALS<br>w/MILK |
|                                                                                | *ASSORTED INDIVIDUAL JUICES         |
|                                                                                | *MILK – INDIVIDUAL                  |
|                                                                                | *ORANGE JUICE                       |

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**BOXED LUNCHES**

<b>WORKING LUNCH</b>	<b>EXECUTIVE LUNCH</b>
<p align="center">CHOICE OF HAM &amp; SWISS, TURKEY &amp; CHEDDAR, TUNA SALAD, CHICKEN SALAD OR VEGETARIAN ON CHOICE OF BREAD OR ROLL CHOICE OF ONE SIDE: POTATO SALAD, VEGETABLE PASTA SALAD, OR CHIPS FRESH WHOLE FRUIT COOKIES MINT CANDY SOFT DRINK OR BOTTLED WATER</p>	<p align="center">CLUB SANDWICH TURKEY, HAM &amp; CHEDDAR SERVED WITH LETTUCE, TOMATO, AND BACON ON SOURDOUGH BREAD CHOICE OF VEGETABLE PASTA SALAD OR POTATO SALAD KETTLE CHIPS FRESH WHOLE FRUIT BROWNIE MINT CANDY SOFT DRINK OR BOTTLED WATER</p>
<b>ITALIANO LUNCH</b>	<b>HEAD HONCHO LUNCH</b>
<p align="center">ITALIAN SUB SANDWICH CAPPICOLA HAM, SALAMI, PEPPERONI &amp; PROVOLONE CHEESE SERVED WITH LETTUCE &amp; TOMATO ON FRESH BAKED CIABATTA ROLL VEGETABLE PASTA SALAD KETTLE CHIPS FRESH WHOLE FRUIT COOKIES MINT CANDY SOFT DRINK OR BOTTLED WATER</p>	<p align="center">ROAST BEEF WITH PROVOLONE SERVED ON A MARBLE RYE ROLL WITH DIJON HORSERADISH SAUCE ON THE SIDE CHOICE OF: SOUTHERN POTATO SALAD OR VEGETABLE PASTA SALAD CHIPS FRESH WHOLE FRUIT COOKIES MINT CANDY SOFT DRINK OR BOTTLED WATER</p>
<b>SANDWICH WRAPS</b>	<b>KIDS LUNCH</b>
<p align="center">CHOICE OF WRAP MADE WITH SOFT FLOUR TORTILLAS (TOMATO BASIL, GARLIC HERB &amp; SPINACH) HAM &amp; CHEESE W/LETTUCE, DICED TOMATOES, &amp; GARLIC CREAM CHEESE ROASTED TURKEY &amp; CHEESE W/LETTUCE, DICED TOMATOES, &amp; GARLIC CREAM CHEESE TUNA OR CHICKEN SALAD W/LETTUCE &amp; DICED TOMATOES TABOULI &amp; HUMUS W/ASSORTED VEGETABLES CHOICE OF: POTATO SALAD OR CHIPS FRESH WHOLE FRUIT COOKIES MINT CANDY SOFT DRINK OR BOTTLED WATER</p>	<p align="center">CRUST FREE PEANUT BUTTER &amp; JELLY SANDWICH OR TURKEY &amp; CHEESE ON WHITE BREAD OR HAM &amp; CHEESE ON WHITE BREAD STRING CHEESE OR CHIPS APPLE SLICES CHOCOLATE PUDDING CAPRI SUN OR BOTTLED WATER</p> <p align="center">**VEGETARIAN SANDWICHES UPON REQUEST**</p>

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## BOXED LUNCHES

CONTINUED

<b>CAESAR SALAD</b>	<b>CHEF SALAD</b>
<p style="text-align: center;">ROMAINE LETTUCE, CROUTONS, BLACK OLIVES, AND PARMESAN CHEESE WITH CAESAR DRESSING ON THE SIDE FOCACCIA BREAD FRUIT SALAD COOKIE SOFT DRINK OR BOTTLED WATER</p> <p style="text-align: center;">**ADD SLICED GRILLED OR BLACKENED CHICKEN BREAST FOR \$2.95 PER PERSON++ **ADD GRILLED OR BLACKENED SHRIMP FOR \$4.25 PER PERSON++</p>	<p style="text-align: center;">HAM, TURKEY, SWISS &amp; 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 COOKIE SOFT DRINK OR BOTTLED WATER</p>
<b>COBB SALAD</b>	<b>SPINACH SALAD</b>
<p style="text-align: center;">CHOPPED TURKEY, BACON, EGG, TOMATO AND BLUE CHEESE SERVED OVER FRESH LETTUCE, GOLDEN ITALIAN VINAIGRETTE &amp; CRACKERS FRUIT CUP COOKIE SOFT DRINK OR BOTTLED WATER</p>	<p style="text-align: center;">FRESH BABY SPINACH, CRUMBLER BACON &amp; BLUE CHEESE, RED ONION, CROUTONS SERVED W/A BACON VINAIGRETTE ROLL W/BUTTER FRUIT CUP BROWNIE SOFT DRINK OR BOTTLED WATER</p>
<b>ASIAN SALAD</b>	
<p style="text-align: center;">WITH GRILLED CHICKEN, FIELD GREENS, WONTON CRISPS, CHERRY TOMATOES, CUCUMBERS, CARROTS, JULIENNED SNOW PEAS SERVED WITH A MANDARIN ORANGE GINGER DRESSING FRUIT SALAD FORTUNE COOKIE SOFT DRINK OR BOTTLED WATER</p>	

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## COLD BUFFETS

<b>PREPARED GRAB &amp; GO SANDWICHES</b>	<b>6" SANDWICH WRAPS</b>
<p>SERVED ON ASSORTED BREADS, KAISER ROLL OR CROISSANT – YOUR CHOICE OF THREE :</p> <p>HAM &amp; SWISS--ROAST BEEF &amp; HAVARTI DILL—BOARS HEAD TURKEY &amp; CHEDDAR--GRILLED CHICKEN BREAST &amp; SMOKED GOUDA--TUNA OR CHICKEN SALAD</p> <p>SERVED W/LETTUCE, TOMATO, PICKLE, MUSTARD, MAYO &amp; HORSERADISH SAUCE</p> <p>CHOICE OF TWO SIDES – SEE PG 17 &amp; 18</p> <p>CHOICE OF DESSERT – SEE PG 21</p> <p>FRESH BREWED ICED TEA &amp; LEMONADE SERVED W/SWEETENERS &amp; LEMON WEDGES</p>	<p>WRAPS MADE WITH ASSORTED SOFT FLAVORED FLOUR TORTILLAS (TOMATO BASIL, GARLIC HERB &amp; SPINACH)</p> <p>YOUR CHOICE OF THREE :</p> <p>HAM &amp; CHEESE W/LETTUCE, DICED TOMATOES, &amp; GARLIC CREAM CHEESE</p> <p>TURKEY &amp; CHEESE W/LETTUCE, DICED TOMATOES, &amp; GARLIC CREAM CHEESE</p> <p>CHICKEN CAESAR SALAD W/DICED TOMATOES &amp; CAESAR DRESSING</p> <p>TUNA SALAD W/LETTUCE AND DICED TOMATOES</p> <p>TABOULI &amp; HUMUS WITH ASSORTED VEGETABLES</p> <p>CHOICE OF TWO SIDES – SEE PG 17 &amp; 18</p> <p>CHOICE OF DESSERT – SEE PG 21</p> <p>FRESH BREWED ICED TEA &amp; LEMONADE SERVED W/SWEETENERS &amp; LEMON WEDGES</p>
<b>ITALIAN SUB LUNCHEON</b>	<b>HONEY PECAN CHICKEN SALAD</b>
<p>6" ITALIAN SUB WITH: GENOA SALAMI, CAPPICOLA HAM AND PEPPERONI WITH PROVOLONE CHEESE</p> <p>SERVED ON ITALIAN SUB ROLLS</p> <p>SLICED LETTUCE, TOMATOES, PICKLES, BANANA PEPPERS, ITALIAN DRESSING &amp; ITALIAN OLIVE RELISH (DICED ONION, GREEN PEPPERS, OLIVE OIL AND VINEGAR)</p> <p>CHOICE OF TWO SIDES – SEE PG 17 &amp; 18</p> <p>CHOCOLATE CHIP CANNOLIS</p> <p>FRESH BREWED ICED TEA &amp; LEMONADE SERVED W/SWEETENERS &amp; LEMON WEDGES</p>	<p>HONEY PECAN CHICKEN SALAD SANDWICHES SERVED ON CHEF'S SELECTION OF ROLL</p> <p>CHOICE OF TWO SIDES</p> <p>CHOICE OF DESSERT</p> <p>FRESH BREWED ICED TEA &amp; LEMONADE SERVED W/SWEETENERS &amp; LEMON WEDGES</p>
<b>SLICED BOARS HEAD SMOKED HAM &amp; SLICED ROASTED TURKEY (SERVED COLD)</b>	<b>SLOW ROASTED SEASONED FILET OF BEEF TENDERLOIN (SERVED COLD)</b>
<p>SLICED HAM &amp; SLICED TURKEY SERVED W/ASSORTED BREADS AND ROLLS SERVED WITH CHEDDAR AND SWISS CHEESES, LETTUCE, TOMATO, PICKLE, MAYO, DELI, YELLOW, AND DIJON MUSTARD</p> <p>CHOICE OF TWO SIDES – SEE PG 17 &amp; 18</p> <p>CHOICE OF DESSERT – SEE PG 21</p> <p>FRESH BREWED ICED TEA &amp; LEMONADE SERVED W/SWEETENERS &amp; LEMON WEDGES</p>	<p>SLICED SERVED WITH MAYONNAISE, HORSERADISH SAUCE, FRENCH BAGUETTES CHEDDAR AND HAVARTI DILL CHEESES, LETTUCE, TOMATO, PICKLE, MAYO, DELI, YELLOW, AND DIJON MUSTARD</p> <p>CHOICE OF TWO SIDES – SEE PG 17 &amp; 18</p> <p>CHOICE OF DESSERT – SEE PG 21</p> <p>FRESH BREWED ICED TEA &amp; LEMONADE SERVED W/SWEETENERS &amp; LEMON WEDGES</p>

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## COLD BUFFETS

CONTINUED

CAESAR SALAD LUNCHEON PLATTER	SALAD BAR
<p>(MAKE YOUR OWN SALAD)</p> <p>CHOPPED ROMAINE CROWNS SERVED WITH CROUTONS, BLACK OLIVES, PARMESAN CHEESE AND CAESAR DRESSING ON THE SIDE</p> <p>CHICKEN - BLACKENED OR GRILLED</p> <p>FRESH FRUIT SALAD</p> <p>FRESH BAKED FOCACCIA BREAD WITH ROASTED GARLIC BUTTER</p> <p>CHOICE OF DESSERT – SEE PG 21</p> <p>FRESH BREWED ICED TEA &amp; LEMONADE SERVED W/SWEETENERS &amp; LEMON WEDGES</p>	<p>ROMAINE LETTUCE, GOURMET SPRING MIX LETTUCE AND SPINACH</p> <p>SERVED WITH AN ASSORTMENT OF TOPPINGS TO INCLUDE: GRILLED CHICKEN, BROCCOLI, CARROTS, CHERRY TOMATOES, CELERY, CUCUMBER, DICED ONION, CROUTONS, SHREDDED CHEDDAR CHEESE, CRUMBLLED BLEU CHEESE AND A CHOICE OF THREE DRESSINGS</p> <p>FRESH FRUIT SALAD</p> <p>FRESH BAKED SOUR DOUGH BREAD W/BUTTER</p> <p>CHOICE OF DESSERT – SEE PG 21</p> <p>FRESH BREWED ICED TEA &amp; LEMONADE SERVED W/SWEETENERS &amp; LEMON WEDGES</p>

SOUPS	
<p>*VEGETABLE</p> <p>*CHICKEN NOODLE</p> <p>*SOUTHWEST CHICKEN</p> <p>*MINISTRONE</p> <p>*ITALIAN WEDDING SOUP</p> <p>*GAZPACHO WITH DILL (SERVED COLD)</p>	<p>*NEW ENGLAND CLAM CHOWDER</p> <p>*TOMATO BISQUE</p> <p>*MUSHROOM BISQUE</p> <p>*LOBSTER BISQUE</p> <p>*OTHER SOUPS ARE AVAILABLE</p>

**\* 48 HOURS NOTICE FOR ALL SOUP ORDERS**

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## HOT SANDWICHES

CHOOSE ONE

### BUILD YOUR OWN

WESTERN HOT BEEF W/CARAMELIZED ONIONS ON A SUB ROLL

SLICED SMOKED BEEF BRISKET ON A SOFT ROLL

BBQ PULLED PORK ON A ROLL

BBQ PULLED CHICKEN ON A ROLL

MEATBALL SUB

ITALIAN SAUSAGE IN MARINARA SAUCE W/PEPPERS & ONIONS ON A SUB ROLL

PHILLY CHEESESTEAK OR CHICKEN CHEESESTEAK WITH CHEESE SAUCE ON A SUB ROLL

SEAFOOD (SHRIMP & LOBSTER) PO'BOY

CHOICE OF TWO SIDES — SEE PG 17 & 18

CHOICE OF DESSERT — SEE PG 21

FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES

### PANINI

REUBEN PANINI ON RYE

ITALIAN PANINI

SOUTHWESTERN CHICKEN PANINI

3-CHEESE PANINI

CHOICE OF TWO SIDES — SEE PG 17 & 18

CHOICE OF DESSERT — SEE PG 21

FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES

PRESSED ON SITE—SUBJECT TO A CHEF FEE OF \$40.00++ PER HOUR W/MINIMUM OF 4 HOURS

++ INDICATES 22% SERVICE CHARGE (GRATUITY) AND APPLICABLE SALES TAX TO BE ADDED++

++ALL MENU ITEMS AND PRICING SUBJECT TO CHANGE WITHOUT NOTICE++

## ITALIAN BUFFETS

CHOICE OF ENTRÉE

CAESAR SALAD **OR** GOURMET TOSSED SALAD

FRESH FRUIT SALAD

GARLIC BREAD, CRUSHED RED PEPPER AND GRATED PARMESAN CHEESE

CHOICE OF DESSERT – **SEE PG 21**

FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES

### BAKED ZITI

ZITI NOODLES WITH CHEESE & MEAT SAUCE

### SICILIAN STUFFED SHELLS 2 EACH

FILLED WITH SPINACH, RICOTTA, GARLIC, MOZZARELLA

SERVED WITH A CHOICE OF BOLOGNAISE SAUCE **OR** MARINARA SAUCE

### ITALIAN SAUSAGE W/PEPPERS & ONIONS

W/ORECCHIETTE PASTA AND POMIDORI SAUCE

### ROASTED VEGETABLE THREE CHEESE LASAGNA

**OR**

### CHEFS HOMEMADE LASAGNA

### SAUTÉED CHICKEN MARSALA

SERVED WITH BUTTERED BOW TIE PASTA

### CHICKEN PARMESAN

SERVED WITH PENNE PASTA AND MARINARA SAUCE

### PENNE PASTA PRIMAVERA

PENNE PASTA TOSSED IN MARINARA SAUCE AND COMPLEMENTED WITH FRESH VEGETABLES

### OTHER PASTA OPTIONS

PENNE PASTA W/CREAMY MARINARA SAUCE

FETTUCCINI W/THREE CHEESE ALFREDO SAUCE

SPAGHETTI W/BOLOGNAISE SAUCE

TORTELLINI W/MUSHROOM CREAM SAUCE

RIGATONI W/ROASTED GARLIC CREAM SAUCE GARNISHED W/GREEN PEAS

**\*SPECIALTY PASTA AND WHOLE GRAIN PASTA AVAILABLE UPON REQUEST**

**\*\*ANTIPASTO PLATTER AVAILABLE FOR ADDITIONAL COST**

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## HOT THEMED BUFFETS

### SIZZLIN' CANTINA FAJITAS

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 – **SEE PG 21**  
FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES  
\*ADDITIONAL CHARGE FOR SHRIMP

### ACAPULCO FIESTA

CHICKEN COMPLEMENTED WITH FRESH FRUIT SALSA  
MEXICAN CONFETTI RICE  
ZUCCHINI & YELLOW SQUASH GRILLED W/ RED & GREEN PEPPERS  
QUESO BLANCO DIP SERVED W/TRI-COLORED TORTILLA CHIPS  
FRESH FRUIT SALAD  
CHOICE OF DESSERT – **SEE PG 21**  
FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES

### ASIAN FLAIR

BEEF & BROCCOLI LO MIEN OR SWEET 'N SOUR CHICKEN  
VEGETABLE SPRING ROLLS W/HOT MUSTARD & SOY SAUCE  
STEAMED WHITE RICE OR FRIED RICE  
STIR-FRIED ASIAN VEGETABLES  
SWEET & SOUR SAUCE ON THE SIDE  
TOSSED SALAD W/ORANGE GINGER DRESSING  
CHOICE OF DESSERT – **SEE PG 21**  
FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES  
\*\*NOTE: SUSHI UPON REQUEST FOR ADDITIONAL COST--48-HOUR NOTICE NEEDED

### SOUTH OF THE BORDER TACO BAR

CHOICE OF TWO: SEASONED GROUND BEEF, CHICKEN OR FISH SERVED WITH HARD AND SOFT TACO SHELLS  
Sour Cream, Guacamole, Jalapenos, Diced Onions & Tomatoes, Shredded Lettuce, Shredded Cheese, Taco  
Sauce and Hot Sauce  
BLACK BEANS & RICE  
7-LAYER DIP SERVED W/TRI-COLORED TORTILLA CHIPS & SALSA  
FRESH FRUIT SALAD  
CHOICE OF DESSERT – **SEE PG 21**  
FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES  
\*ADDITIONAL CHARGE FOR SHRIMP

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**ALOHA HAWAII**

SLICED ROASTED PORK LOIN W/CLOVE PINEAPPLE SAUCE  
ZESTY ORANGE RICE  
HAWAIIAN MIXED VEGETABLES COMPLEMENTED W/PINEAPPLE  
TOSSED SALAD W/PAPAYA VINAIGRETTE DRESSING  
HAWAIIAN SWEET ROLLS W/BUTTER  
PINEAPPLE UP SIDE DOWN CAKE  
FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES

**BAYOU BUFFET**

TRADITIONAL NEW ORLEANS JAMBALAYA W/RICE, ANDOUILLE SAUSAGE & CHICKEN  
CAJUN JUMBO SHRIMP BOIL W/MINI CORN ON THE COBB AND RED SKIN POTATOES  
GOURMET TOSSED SALAD WITH CHOICE OF DRESSING  
FRESH FRUIT SALAD  
CORN BREAD SERVED W/HONEY BUTTER  
BREAD PUDDING COMPLEMENTED W/BOURBON SAUCE  
FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES

**A TASTE OF KEY WEST**

KEY WEST GRILLED CHICKEN BREAST W/CILANTRO FRUIT RELISH  
KEY WEST GRILLED MAHI-MAHI COMPLEMENTED W/ORANGE, PEACH BBQ SAUCE  
YELLOW RICE PILAF  
ASSORTED CARIBBEAN VEGETABLES AND FRIED PLANTAINS  
CONCH FRITTERS W/KEY WEST MARMALADE  
GOURMET TOSSED SALAD W/CITRUS VINAIGRETTE DRESSING  
KEY LIME PIE  
FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES

**LATIN BUFFET**

ROASTED PORK PERNIL (GARLIC MARINATED)  
ROASTED CHICKEN IN SPANISH YELLOW RICE  
GREEN BEANS  
MIXED GREEN SALAD W/A SWEET MANGO VINAIGRETTE  
FRIED PLANTAINS  
CUBAN ROLL W/BUTTER  
CHOICE OF DESSERT – **SEE PG 21**  
FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES

**SOUTHERN SEDUCTIONS**

FRIED CHICKEN AND BLACKENED CATFISH  
YELLOW MACARONI & CHEESE  
SOUTHERN STYLE GREEN BEANS AND COLE SLAW  
BISCUITS SERVED W/BUTTER AND HONEY  
CHOICE OF DESSERT – **SEE PG 21**  
FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES

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## **BARBEQUE & COOK-OUT**

### **GRILLED HOT DOGS & HAMBURGERS\***

ALL NATURAL ANGUS BEEF HAMBURGERS SERVED W/BUNS  
ALL NATURAL ANGUS BEEF HOT DOGS SERVED W/BUNS  
LETTUCE, TOMATOES, ONIONS, PICKLE SPEARS AND ASSORTED CHEESE  
POTATO SALAD  
TEXAS BAKED BEANS W/SMOKED BACON  
POTATO CHIPS  
CHOICE OF DESSERT – SEE PG 21  
FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES  
\*\*SUBSTITUTE A ½ LB HAMBURGER FOR AN ADDITIONAL \$4.00PP++

### **GRILLED MARINATED 8-WAY**

#### **CHICKEN & BBQ RIBS\***

TOSSED SALAD W/CHOICE OF DRESSING  
TEXAS BAKED BEANS  
ROASTED BUTTERED CORN ON THE COB  
CHOICE OF ONE SALAD – SEE PG 17 & 18  
CORN BREAD W/HONEY BUTTER  
CHOICE OF DESSERT – SEE PG 21  
FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES

### **GRILLED STEAK & CHICKEN\***

10OZ. CHOICE RIB EYE STEAKS W/GARLIC BUTTER  
GRILLED MARINATED ALL NATURAL CHICKEN BREASTS  
BAKED POTATOES W/SOUR CREAM, BACON BITS, BUTTER, CHIVES, SCALLIONS & SHREDDED CHEESE  
MARINATED GRILLED FRESH VEGETABLES  
GOURMET TOSSED SALAD W/DRESSING  
DINNER ROLLS SERVED W/ BUTTER  
KEY LIME PIE  
FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES

### **TASTE OF THE SOUTH**

SMOKED BEEF BRISKET\*\*  
PULLED BBQ CHICKEN  
SERVED W/A TRIO OF BBQ SAUCES & SOFT ROLLS  
SOUTHERN STYLE GREEN BEANS  
SOUTHERN STYLE POTATO SALAD  
TOSSED SALAD W/CHOICE OF DRESSING  
CORN BREAD W/HONEY BUTTER  
APPLE TART  
FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES

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**SEE NEXT PAGE FOR ON-SITE GRILLING INFORMATION.**

**\*\*ALL SMOKED MEATS REQUIRE A 5-DAY NOTICE**

SALADS OR DESSERTS MAY BE SUBSTITUTED UPON REQUEST.

75 OR MORE GUESTS--GRILLED ON-SITE. A CHEF'S FEE WILL APPLY UNLESS OTHERWISE ARRANGED.  
LESS THAN 75 GUESTS--FOOD GRILLED AT OUR MAIN KITCHEN OR CAN BE GRILLED ON SITE WITH CHARGES AS  
STATED BELOW.

\*GRILLING OR CARVING ON SITE SUBJECT TO A \$40++ PER HOUR CHEF FEE (MINIMUM OF 4 HOURS)

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.

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## **SIDE SALADS**

INCLUDED WITH BUFFET MENU PRICING

### **TOSSED VEGETABLE SALAD**

ROMAINE LETTUCE WITH CELERY, CHERRY TOMATOES, CARROTS, RADISH, BROCCOLI AND RED ONION SERVED WITH RANCH AND RASPBERRY VINAIGRETTE DRESSINGS

### **HAIL CAESAR SALAD**

CLASSIC ROMAINE CROWNS COMPLEMENTED WITH SLICED LEMON, HERB CRUSTED CROUTONS, FRESHLY SHAVED PARMESAN- REGGIANO CHEESE AND A CREAMY CAESAR DRESSING ON THE SIDE

### **SOUTHWESTERN SALAD**

SPRING MIX COMPLEMENTED WITH CORN, TOMATOES AND GREEN ONIONS SERVED WITH SALSA AND CILANTRO RANCH DRESSINGS

### **RED BLISS POTATO SALAD**

COMPLEMENTED WITH A TOUCH OF DILL AND DIJON MUSTARD

### **SOUTHERN POTATO SALAD**

COMPLEMENTED WITH HARD BOILED EGGS AND YELLOW MUSTARD

### **TEXAS POTATO SALAD W/ BACON**

COMPLEMENTED WITH CRUMBLED BACON

### **CUCUMBER, TOMATO AND ONION SALAD**

WITH FRESH BASIL AND MARINATED IN BALSAMIC VINAIGRETTE

### **MEXICAN CORN AND BLACK BEAN SALAD**

### **HONEY CHIPOTLE COLE SLAW**

### **TRADITIONAL COLE SLAW**

### **VEGETABLE PASTA SALAD**

### **MACARONI SALAD**

### **SEASONAL FRUIT SALAD**

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## **GOURMET SIDE SALADS**

\$2.00 EXTRA PER PERSON++

### **SPINACH SALAD**

SPINACH, BACON BITS, PARMESAN CHEESE, AND SLICED BUTTON MUSHROOMS  
GARNISHED WITH VINE-RIPENED TOMATOES AND CHOPPED EGG SERVED WITH BALSAMIC VINAIGRETTE DRESSING

### **ASIAN SALAD**

BABY MIXED GREENS W/PEA PODS, BEAN SPROUTS, CARROTS AND MUSHROOMS SERVED W/CRISPY CHINESE NOODLES &  
ORIENTAL ORANGE GINGER DRESSING

### **FRESH ROMA TOMATO, FRESH MOZZARELLA, ONION AND ASPARAGUS SALAD**

TOSSED WITH BALSAMIC VINAIGRETTE

### **TORTELLINI PASTA SALAD**

WITH SLICED HAM & GENOA SALAMI

### **SLICED VINE RIPE TOMATO & FRESH MOZZARELLA**

COMPLEMENTED W/FRESH BASIL & A TOUCH OF BASALMIC REDUCTION

### **MARINATED ASPARAGUS WITH PROSCIUTTO HAM**

### **COLD VEGETABLE LO MEIN SALAD**

ASIAN VEGETABLES TOSSED WITH LO MEIN NOODLES IN A CREAMY GINGER VINAIGRETTE

### **GREEK ORZO SALAD**

ORZO PASTA TOSSED, BLACK OLIVES, PESTO AND A FETA CHEESE MEDITERRANEAN VINAIGRETTE

### **SEAFOOD PASTA SALAD**

MADE WITH LOBSTER, SCALLOPS, SHRIMP AND PENNE PASTA

ADDITIONAL \$3.00 PER PERSON++

### **JERKED CHICKEN PASTA SALAD**

COMPLEMENTED WITH JERKED CHICKEN, BOW TIE PASTA, CHIVES, AND ALFREDO SAUCE

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## BUILD YOUR OWN HOT BUFFETS

CHOICE OF ENTRÉE  
CHOICE OF ONE VEGETABLE  
CHOICE OF ONE STARCH  
FRESH BAKED ROLLS W/BUTTER  
GOURMET TOSSED SALAD W/CHOICE OF DRESSING  
CHOICE OF DESSERT  
FRESH BREWED ICED TEA & LEMONADE SERVED W/SWEETENERS & LEMON WEDGES

## ENTRÉE CHOICES

### BAKED STUFFED CHICKEN BREAST

CHOICE OF:  
BROCCOLI AND CHEDDAR COMPLEMENTED W/CHEESE SAUCE  
CORDON BLEU COMPLEMENTED W/SUPREME SAUCE

### ALL NATURAL CHICKEN BREAST OR QUARTERED CHICKEN

SEASONING CHOICES OF:  
LIGHT TERIYAKI SAUCE  
BLACKENED W/CITRUS RELISH  
CACCIATORE  
ROASTED ROSEMARY  
JAMAICAN JERK  
MILD OR SPICY BARBECUED  
PAPRIKA DIJON WINE SAUCE  
3-CITRUS SAUCE  
DIJON & SHALLOT WHITE WINE CREAM SAUCE  
SOUTHWESTERN MARINATED W/VEGETABLE SALSA

### DIJON ROASTED PORK LOIN

### CARIBBEAN MOJO SLICED PORK

### SEAFOOD

TILAPIA, GROUPER, MAHI-MAHI, SALMON, CHILEAN SEA  
BASS, RED SNAPPER OR SHRIMP SKEWER  
CHOICE OF:  
BAKED, GRILLED, BLACKENED, MARINATED OR SAUTÉED

CHOICE OF:  
PLAIN, HERB CRUSTED OR HONEY PECAN

SERVED WITH CHOICE OF SAUCE:  
ORANGE PEACH BBQ SAUCE, MISO TERIYAKI SAUCE, LEMON  
CAPER SAUCE, SHALLOT CREAM WHITE WINE SAUCE, DILL  
BUTTER ROSETTE OR SOUTHWESTERN SALSA,  
MARKET PRICE PER PERSON++

### BEEF

BBQ MEATLOAF –  
ROASTED SLICED SIRLOIN  
\$  
SHORT RIBS  
8 OZ. FILET  
12OZ. PRIME RIB  
12OZ. GRILLED NEW YORK STRIP  
14OZ. RIB EYE

SERVED WITH CHOICE OF SAUCE:  
ROSEMARY WILD MUSHROOM DEMI, BLEU CHEESE, AU JUS,  
GARLIC BUTTER, PEPPERCORN OR BÉARNAISE SAUCE

**\*\*MENUS CAN BE UPGRADED TO CHINA PLATED FOR ADDITIONAL COSTS\*\***

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## VEGETABLES

STEAMED BROCCOLI IN BUTTER SAUCE OR CHEESE SAUCE  
ROASTED MINI CORN ON THE COBB  
ROASTED CORN & RED PEPPERS  
STEAMED ASPARAGUS **ADD 1.00**  
CHEF'S CHOICE OF MIXED VEGETABLES  
STIR FRIED VEGETABLES  
SAUTÉED BRUSSEL SPROUTS

GREEN BEANS  
TRADITIONAL COLLARD GREENS  
HONEY GLAZED CARROTS  
CREAMED SPINACH  
CARIBBEAN MIXED VEGETABLES  
ROASTED ITALIAN VEGETABLES  
SOUTHERN STYLE GREEN BEANS  
MIXED VEGETABLES

## STARCHES

WHITE RICE OR BROWN RICE  
WILD RICE PILAF  
RED BEANS & RICE  
EGG NOODLES W/HERBED BUTTER  
WHITE CHEDDAR MACARONI & CHEESE  
RISOTTO

POTATOES AU GRATIN  
SCALLOPED POTATOES  
ROASTED GARLIC MASHED POTATOES  
5-POTATO MEDLEY  
ROASTED ROSEMARY RED BLISS POTATOES  
BAKED POTATO W/BUTTER AND SOUR CREAM  
DAUPHINOISE POTATOES **ADD 1.00**

## SALAD DRESSINGS

LOW-FAT RASPBERRY VINAIGRETTE  
GOLDEN ITALIAN  
LOW-FAT ITALIAN  
BLEU CHEESE  
BUTTERMILK RANCH

OLIVE OIL & RED WINE VINEGAR  
BALSAMIC VINAIGRETTE  
MANDARIN ORANGE GINGER  
MEDITERRANEAN VINAIGRETTE  
**ALL DRESSINGS HAVE 0 GRAMS TRANS FATS**

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**DESSERTS**

<b>INCLUDED W/BUFFET MENU PRICING</b>	<b>ADDITIONAL CHARGE OF \$4.00 PER PERSON++</b>
<p><b>COOKIES</b>            GOURMET STUFFED COOKIES            (PEANUT BUTTER, CHOCOLATE CHIP,            COCONUT, RASPBERRY &amp; APPLE)            TRADITIONAL HOMEMADE COOKIES            (OATMEAL RAISIN, CHOCOLATE CHIP, &amp; SUGAR)</p> <p><b>BROWNIES</b> -- TRADITIONAL</p> <p><b>CANNOLIS</b> – CHOCOLATE CHIP</p> <p><b>SHEET CAKES</b>            YELLOW OR CHOCOLATE W/TRADITIONAL ICING            RED VELVET W/CREAM CHEESE FROSTING</p> <p><b>ASSORTED GOURMET DESSERTS</b>            LEMON CRUNCH BAR, CARAMEL APPLE, OREO DREAM            BARS, MARBLE CHEESE TRUFFLE BAR.</p> <p><b>PIES</b>            APPLE, BLUEBERRY, CHERRY PIE &amp; PEACH</p> <p><b>HOT COBBLER</b>-- APPLE &amp; PEACH</p>	<p><b>8" ROUND CAKES</b>            GERMAN CHOCOLATE            DOUBLE CHOCOLATE CAKE            CARROT CAKE            NEW YORK CHEESECAKE W/TOPPING            POUND CAKE W/STRAWBERRIES &amp; WHIPPED CREAM</p> <p><b>PIES</b>            BOSTON CREAM            DEEP DISH DUTCH APPLE            KEY LIME PIE            ORANGE BLOSSOM            PEANUT BUTTER PIE            PECAN PIE- SEASONAL</p> <p><b>TARTS</b>            APPLE, CHERRY, BLUEBERRY, PEACH, KEY LIME &amp;            CHOCOLATE</p> <p><b>INDIVIDUALS</b>            APPLE OR BERRY BLOSSOMS            BLONDIE'S            CHEESE CAKE W/TOPPING            LEMON BARS            PINEAPPLE UPSIDE DOWN CAKE            RED VELVET CAKE            TIRAMISU            RASPBERRY WHITE CHOCOLATE MOUSE IN A            CHOCOLATE CUP</p> <p>ASSORTED MINI DESSERTS <b>OR</b> DESSERT SHOTS            \$5.00++ PER PERSON</p>

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## **CHINA PLATED COLD SALAD ENTREES**

ALL ARE SERVED WITH ICED TEA AND COFFEE SERVICE  
ALL PLATED ENTREES HAVE A SERVICE CHARGE OF 25%

### **GREEK SALAD**

MARINATED CHICKEN SERVED ON A BED OF ROMAINE LETTUCE  
TOPPED WITH PEPPERONCINI, KALAMATA OLIVES, TOMATOES & FETA CHEESE  
SERVED WITH MEDITERRANEAN VINAIGRETTE  
FRESH BAKED DINNER ROLLS WITH BUTTER  
ASSORTED FRESH FRUIT CUP  
CHOICE OF DESSERT

### **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  
SOURDOUGH BREAD W/BUTTER  
MOZZARELLA ROULADE WITH PROSCUITTO  
SEASONAL FRUIT CUP  
CHOICE OF DESSERT

### **FAJITA SALAD**

SEASONED FAJITA STEAK **OR** CHICKEN 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

### **ASIAN SALAD**

GRILLED TERIYAKI BEEF **OR** CHICKEN 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

### **3-CITRUS SALAD**

CITRUS MARINATED GRILLED CHICKEN SERVED ON GOURMET MIXED GREENS WITH CUCUMBERS, CHERRY TOMATOES SERVED  
WITH CITRUS VINAIGRETTE DRESSING  
CHEESE & CRACKERS  
FRESH BAKED ROLLS & BUTTER  
SEASONAL FRUIT CUP  
CHOICE OF DESSERT  
\* AHI TUNA OR SHRIMP ADD 4.00PP++

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## CHEF-ATTENDED RECEPTION STATIONS

MINIMUM OF 50 GUESTS

CHEF'S FEE OF \$40++ PER CHEF PER HOUR -- MINIMUM 4 HOURS FOR ALL CHEF-ATTENDED STATIONS

## CARVING STATIONS

BAKED HONEY HAM **OR** SMOKED PIT HAM\*\*

FRESH HERB ROASTED TURKEY

SMOKED SEASONED BEEF BRISKET\*\*

ROASTED SEASONED TOP SIRLOIN

SLOW ROASTED SEASONED PRIME RIB

SEASONED PORK LOIN

HERB CRUSTED LAMB RACK

SEASONED ROAST BEEF TENDERLOIN

\*STEAMSHIP AVAILABLE FOR 140 OR MORE GUESTS – ADDITIONAL CHARGE

\*EACH CARVING STATION INCLUDES ALL NECESSARY CONDIMENTS, SAUCES & ASSORTED MINI ROLLS

\*\***ALL SMOKED MEATS REQUIRE A 5-DAY NOTICE**

## PASTA STATIONS

**JUMBO BEEF RAVIOLI** SAUTÉED WITH A MEDITERRANEAN TOMATO SAUCE,  
OLIVES, ARTICHOKE HEARTS & BABY PORTOBELLO MUSHROOMS

**WILD MUSHROOM RAVIOLI** W/CHICKEN & ARTICHOKE HEARTS IN A SHALLOT  
CREAM SAUCE

**PENNE PASTA ALA' VODKA**

PENNE PASTA SAUTÉED IN A LIGHT CREAMY MARINARA SAUCE & FLAMED  
W/STOLICHNAYA VODKA COMPLEMENTED W/FRESH SAGE, TARRAGON &  
ITALIAN PARSLEY

**BOW TIE PASTA A LA GRECQUE**

TENDER BOW TIE PASTA SAUTÉED W/A SAVORY OREGANO CREAM SAUCE  
COMPLEMENTED W/MARINATED GREEK OLIVES & FETA CHEESE CRUMBLES

**SAUTÉED TORTELLINI** W/BLACK OLIVES, SUN DRIED TOMATOES & PORTABELLA  
MUSHROOMS IN A BASIL MARINARA SAUCE

**LOBSTER RAVIOLI** SAUTÉED W/A SUNDRIED TOMATO, PORCINI MUSHROOM  
SAUCE AND COMPLEMENTED W/FRESH FENNEL & GRATED ASIAGO CHEESE

**SEAFOOD FRA DIABLO**

SHRIMP, SCALLOPS, PEI MUSSELS & CLAMS SAUTÉED W/LARGE  
SEASHELL PASTA AND A SPICY FRA DIABLO TOMATO SAUCE SERVED  
W/OYSTER SODA CRACKERS

\* **ADDITIONAL PASTA, WHOLE GRAIN PASTA AND SAUCES AVAILABLE UPON REQUEST**

**EACH PASTA STATION INCLUDES GRATED PARMESAN CHEESE, CRUSHED RED PEPPER & GARLIC BREAD**

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++ALL MENU ITEMS AND PRICING SUBJECT TO CHANGE WITHOUT NOTICE++

## CHEF-ATTENDED RECEPTION STATIONS

\*\* CHEF'S FEE OF \$40++ PER CHEF PER HOUR -- MINIMUM 4 HOURS FOR ALL CHEF-ATTENDED 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

SERVED WITH CRUNCHY FRENCH BAGUETTES AND BUTTER

\*\*ADD SHRIMP FOR ADDITIONAL CHARGE

#### MARTINI SMASH BAR

BUTTERY MASHED YUKON GOLD POTATOES COMPLEMENTED WITH A CHOICE OF FILET OF BEEF WITH A ROSEMARY DEMI GLAZE

OR LEMON INFUSED CHICKEN WITH A SUPREME SAUCE – SERVED WITH CRUMBLER BACON BITS, SHREDDED CHEESE, SOUR CREAM, CARAMELIZED ONIONS, BROWN SUGAR, CHOPPED CHIVES, CRUMBLER BLEU CHEESE AND BUTTER

#### 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

#### STIR FRY WOK STATION

CHOICE OF: LO MEIN NOODLES OR RICE AND CHICKEN OR STEAK

SERVED W/ASSORTED VEGETABLES, CRISPY NOODLES AND A FORTUNE COOKIE SERVED IN PAGODA TAKE-OUT BOX

\*\*ADD SHRIMP FOR ADDITIONAL CHARGE

#### GRILLED CHEESE STATION

CHOICE OF: SWISS, CHEDDAR, HAVARTI DILL, PEPPER JACK, COLBY JACK OR MUNSTER CHEESE ON CHOICE OF WHITE OR WHEAT BREAD, SERVED WITH A TOMATO BASIL SOUP SHOOTER

#### MACARONI & CHEESE STATION

MACARONI SERVED WITH CHOICE OF TWO DIFFERENT KINDS OF CREAMY CHEESE COMPLIMENTED WITH A CHOICE OF ASSORTED TOPPINGS TO INCLUDE: HAM, PICO DE GALLO, GREEN ONIONS, STILTON CHEESE, LOGASTINOS, CRUMBLER BACON

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.

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## HOT HORS D'OEUVRES

PRICING BASED ON 50 PIECES UNLESS OTHERWISE NOTED

### **BEEF BOURGUIGNON**

TENDER BEEF BRAISED IN BURGUNDY WINE & FLAVORS OF APPLEWOOD BACON PAIRED W/GARLIC, THYME, CARROTS, & MUSHROOMS IN A PUFF PASTRY.

### **MINI BEEF WELLINGTON**

SERVED WITH MUSHROOM DEMI

### **OVEN ROASTED COCKTAIL MEATBALLS**

CHOICE OF: WILD MUSHROOM DEMI, BBQ SAUCE, SWEDISH, MARINARA SAUCE **OR** SWEET & SOUR SAUCE

### **BEEF SLIDERS (2 EA)**

MINI BURGERS SERVED W/ CHOPPED ONION, PICKLE CHIPS, CHEESE, KETCHUP, MUSTARD & MINI BUNS

### **MINIATURE BEEF OR CHICKEN KABOBS**

COMPLEMENTED W/ TERIYAKI GLAZE

### **CHICKEN OR VEGETABLE SAMOSAS**

SERVED WITH CURRY MAYO

### **CHICKEN SLIDERS (2 EA)**

CHOOSE ONE: CHICKEN PARMESAN, BUFFALO CHICKEN, BBQ CHICKEN OR GRILLED CHICKEN W/CHEESE

### **CHICKEN AND LEEKS IN A PUFF PASTRY**

### **CHICKEN TENDERS**

SERVED WITH CHOICE OF TWO SAUCES: HOT SAUCE, BBQ SAUCE, HONEY MUSTARD **OR** RANCH DIPPING SAUCES

### **MINI HARD TACO**

WITH PULLED PORK AND MOJO SLAW

### **BUFFALO WINGS (100 PIECES)**

SEASONED WITH A CHOICE OF: SAVORY HOT SAUCE, BBQ SAUCE **OR** A JERK SEASONED SAUCE

### **SOUTHERN PULLED BBQ**

**PORK OR Chicken**

WRAPPED IN A BISCUIT

### **ANDOUILLE SAUSAGE IN A PUFF PASTRY**

### **MALAYSIAN BEEF SATAY**

MARINATED IN A BLEND OF CHILI, COCONUT MILK, AND RED THAI CURRY WITH SUBTLE HINTS OF GINGER.

### **MINIATURE DEEP DISH PIZZAS**

(BITE SIZE)

### **ASSORTED MINIATURE QUICHE**

### **SPANAKOPITA**

SPINACH PIE WRAPPED IN PHILLO PASTRY

### **VEGETABLE SPRING ROLLS**

SERVED W/SWEET CHILI SAUCE **OR** ASIAN MUSTARD

### **STUFFED MUSHROOMS**

STUFFED W/SPINACH & FETA CHEESE

CRAB STUFFED MUSHROOMS

### **VEGETABLE EMPANADA (50 PIECES)**

ONIONS, EGGPLANT, PEPPERS, SUNDRIED TOMATOES, BLACK BEANS, MONTEREY JACK & CHEDDAR CHEESE IN A JALAPENO & CHEDDAR CHEESE FLAVORED DOUGH

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**HOT HORS D'OEUVRES - CONTINUED**

PRICING BASED ON 50 PIECES UNLESS OTHERWISE NOTED

**PORK POT STICKER**

SERVED WITH A SWEET CHILE SAUCE

**VEGETABLE POT STICKER**

SERVED WITH A SWEET CHILE SAUCE

**SEAFOOD CAKES**

MADE WITH SHRIMP, SCALLOPS AND CRAB SERVED  
W/ROMULADE SAUCE

**LARGE SEA SCALLOPS**

WRAPPED IN SMOKED BACON

**FLORIDA LUMP BLUE CRAB**

**MINI CAKE SLIDERS (1 each)**

SERVED W/MANGO SALSA AND  
ROMULADE SLAW

**JUMBO SHRIMP**

SERVED ON SKEWERS W/KEY LIME BUTTER

1 SHRIMP

2 SHRIMPS

**WARM ARTICHOKE, CRAB AND**

**ASIAGO CHEESE DIP**

W/ SEASONED TOASTED PITA CHIPS

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## COLD HORS D'OEUVRES

PRICING BASED ON 50 PIECES UNLESS OTHERWISE NOTED

**JUMBO COLD SEASONED SHRIMP OR  
BEER MARINATED DRUNKEN SHRIMP**  
(PRICED PER PERSON – MINIMUM OF 50 GUESTS)

W/ LEMON WEDGES AND COCKTAIL SAUCE  
(3 PIECES EACH)

**\*ADD AN ICE BOWL WITH YOUR COMPANY LOGO**  
ADDITIONAL CHARGE

**SHRIMP COCKTAIL SHOOTER**

SHRIMP SERVED W/COCKTAIL SAUCE  
1 SHRIMP  
2 SHRIMP

**SEAFOOD SALAD**

SHRIMP, SCALLOPS & LOBSTER SERVED IN A PASTRY CUP

**CEVICHE SHOOTERS**

MARINATED SHRIMP, SCALLOPS AND LOBSTER IN A SPICY  
TOMATO VINAIGRETTE

**ASSORTED SUSHI**

SERVED W/WASABI, PICKLED GINGER & SOY SAUCE

**TUNA W/SEAWEED SALAD**

TOPPED W/THAI CHILI SAUCE SERVED ON AN ASIAN SPOON

**APPLE CURRY CHICKEN SALAD**

SERVED IN A PHYLLO CUP W/APPLE SLICE TOPPING

**SMOKED CHICKEN, PROSCIUTTO & PARMESAN  
SKEWER**

**THUMBPRINTS**

CAJUN CHICKEN OR BEEF ON SOUR DOUGH BAGUETTE

**SOUTHWESTERN 7-LAYER DIP**

SERVED W/TRI-COLORED TORTILLA CHIPS

**INDIVIDUAL 7-LAYER MARTINI DIPS**

SERVED W/TRI-COLORED TORTILLA CHIPS

**FRESH FRUIT KABOBS**

VINE RIPENED MELONS, GOLDEN PINEAPPLE AND FRESH  
BERRIES SERVED W/ CHOCOLATE DIP

**ROCKY MT. SALMON**

SERVED ON SOURDOUGH BAGUETTE

**CAPRESE STACK**

SLICED MOZZARELLA, TOMATO & BASIL W/BALSAMIC  
DRIZZLE SERVED ON A TOASTED BAGUETTE

**CAPRESE KABOB**

BUFFALO MOZZARELLA, TOMATO, ARTICHOKE HEART &  
BASIL W/BALSAMIC DRIZZLE

**ITALIAN STYLE BRUSCHETTA**

SERVED WITH TOASTED BAGUETTES

**AVOCADO BRUSCHETTA**

SERVED WITH TOASTED BAGUETTES

**CUCUMBER ROUNDS**

FILLED W/BOURSIN CHEESE

**ASSORTED SILVER DOLLAR SANDWICHES (1 ½ EA)**

CHOICE OF THREE: HAM & SWISS, TURKEY & SMOKED  
GOUDA, CHICKEN SALAD, AND TUNA SALAD

**GOURMET CHEESE BOARD**

SERVED W/ROASTED RED PEPPERS, STUFFED OLIVES,  
WHOLE GRAIN MUSTARD, SLICED BAGUETTES AND  
ASSORTED CRACKERS

**MIXED NUTS**

**KETTLE CHIPS**

**POTATO CHIPS OR PRETZELS**

**CREOLE SNACK MIX**

**ASSORTED DIPS**

**COLD DIPS:**

ONION, SMOKED FISH, PIMENTO CHEESE, OR VEGETABLE

**HOT DIPS**

BEER CHEESE OR ARTICHOKE & SPINACH DIP SERVED  
W/PRETZEL BREAD

OR TOASTED PITA POINTS

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**SEASONAL FRUIT DISPLAY**

SLICED VARIETY OF CANTALOUPE, HONEYDEW, PINEAPPLE,  
WATERMELON, GRAPES AND STRAWBERRIES ARTFULLY  
DISPLAYED W/FRUIT CARVINGS AND SEASONAL BERRIES

**TORTILLA CHIPS**

SERVED W/SALSA AND QUESO

**CRUDITÉS (Vegetables) DISPLAY**

BROCCOLI, CAULIFLOWER, CARROTS, RADISHES, CELERY,  
CHERRY TOMATOES, MARINATED ASPARAGUS,  
MUSHROOMS AND ARTICHOKE HEARTS GARNISHED  
W/ASSORTED RELISHES AND SERVED W/RANCH DIP

**ASSORTED MINI DESSERTS**

**ASSORTED DESSERT SHOTS**

CHOCOLATE MOUSSE W/ORANGE MOUSSE, RASPBERRY  
MOUSSE, WHITE CHOCOLATE MOUSSE W/RASPBERRY  
MOUSSE, LEMON MOUSSE, COOKIES & CREAM, TIRAMISU  
& PEANUT BUTTER MOUSSE

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## INDIVIDUAL SNACK ITEMS

\$300.00 MINIMUM ORDER  
FOR A LA CARTE SNACK ITEMS

### ASSORTED POTATO CHIPS & PRETZELS

#### ASSORTED KETTLE CHIPS

#### ASSORTED CANDY BARS

#### GRANOLA BARS

#### WHOLE FRUIT

INCLUDING APPLES, BANANAS, ORANGES, PEARS & OTHER  
SEASONAL FRUIT

#### POWER BARS

#### ASSORTED GOURMET STUFFED COOKIES

PEANUT BUTTER, CHOCOLATE TRUFFLE, COCONUT,  
RASPBERRY & APPLE

#### HOMEMADE COOKIES OR HOMEMADE BROWNIES

#### ASSORTED ICE CREAM & FRUIT BARS

## THEMED SNACKS

MINIMUM ORDER 75 GUESTS

### HAPPY HOUR

MIXED NUTS, CHEDDAR CHEESE GOLDFISH  
PIGS IN A BLANKET  
MINI CORN DOGS  
TORTILLA CHIPS W/SALSA

### SPORTS DAY

JUMBO SOFT PRETZELS W/MUSTARD  
ALL-NATURAL ANGUS BEEF HOT DOGS W/BUNS  
BAGGED DRY ROASTED PEANUTS IN SHELL  
NACHO CHIPS W/QUESO DIP & SALSA

### DRIVE-IN

BAGGED CHIPS & POPCORN  
ASSORTED CANDY BARS & SKITTLES

### BALL PARK HOT DOG CART

ALL-NATURAL ANGUS BEEF HOT DOGS SERVED WITH BUNS,  
CHILI, SAUER KRAUT, CHOPPED ONIONS, JALAPENOS AND  
CHEESE SAUCE W/CONDIMENTS  
KETTLE CHIPS

### 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

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## BEVERAGE PRICING AND SERVING POLICY

### A LA CARTE BEVERAGES

LEMONADE, ICED TEA OR PUNCH

INCLUDES: CUPS, STIRRERS, SWEETENERS & LEMON WEDGES

FRESH BREWED COFFEE (REGULAR/DECAF) & TEA

INCLUDES: CUPS, STIRRERS, CREAMERS & SWEETENERS

SOFT DRINKS

BOTTLED WATER

GATORADE/POWERADE

INDIVIDUAL JUICES

### BEVERAGE BARS- 30 GUEST MINIMUM

DESIGNED TO PROVIDE YOU WITH UNLIMITED DRINKS DURING YOUR EVENT \*

*\*For all Beverage Bars, a \$30++ per hour per bartender fee will be applied.*

### BEER & HOUSE WINE

INCLUDES BEER, HOUSE WINE, BOTTLED WATER & ASSORTED SOFT DRINKS

### BEER & HOUSE WINE W/BAR SET-UP -- DOES NOT INCLUDE LIQUOR

INCLUDES BEER, HOUSE WINE, BOTTLED WATER, ASSORTED SOFT DRINKS,  
MIXERS & GARNISHES

### FULL BAR

INCLUDES BEER, HOUSE WINE, BOTTLED WATER, ASSORTED SOFT DRINKS,  
PREMIUM BAR W/MIXERS, GARNISHES, VODKA, RUM, WHISKEY,  
BOURBON, GIN & SCOTCH

**ALL BEVERAGE BARS INCLUDE 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)

CASH BAR

CONSUMPTION BAR

DOMESTIC BEER

IMPORTED BEER

WINE BY THE GLASS

MIXED DRINKS

SOFT DRINKS

BOTTLED WATER

INDIVIDUAL JUICES

KEG OF BEER

**✘ If MINIMUM REVENUE OF \$450 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 \$4.00++ PER PERSON FOR 2 HOURS.

\* ICE AND DISPOSABLE CUPS ARE AVAILABLE FOR \$2.00++ PER PERSON FOR 2 HOURS.

\* GLASSWARE IS AVAILABLE FOR AN EXTRA CHARGE

\* SPECIALTY BEERS & DRINKS ARE AVAILABLE UPON REQUEST--ADDITIONAL CHARGES MAY APPLY.

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