

Breakfast

The menus below are all set up buffet style. However, if a served breakfast is desired, an appropriate menu can be tailored to fit your needs. All breakfast buffets are priced per person and based on a guest count of 30 guests. Guest count less than minimum may be subject to additional surcharge.

The Quick Beginning

Coffee, Decaf and 2 Juices

Choice of one Fresh Baked item from below:

Assorted Muffins, Nut Breads, Doughnuts, Bagels,

Coffee Cake, Mini Croissants or Danishes

Served with Butter, Jelly and Cream Cheese

\$7.95 per Guest

Attendant fee for 1 hour @ \$25.00 per hour (set up / clean up)

The Continental Delight

Coffee, Decaf and 2 Juices

Seasonal Fruit Tray

Choice of two Fresh Baked Items from below:

Assorted Muffins, Nut Breads, Doughnuts, Bagels,

Coffee Cake, Mini Croissants or Danishes

Served with Butter, Jelly and Cream Cheese

\$10.95 per Guest

Attendant fee for 1 hour @ \$25.00 per hour (set up / clean up)

The Southern Style

Coffee, Decaf and Orange Juice

Cut Fresh Fruit Bowl

Fresh Baked Muffins served with Butter

Golden Home Fried Potatoes

Choice of 2 of the Following:

Bacon Strips, Sausage or Grilled Ham

Biscuits and Gravy

Scrambled Eggs

Served with Whipped Butter and Jelly

\$13.95 per Guest

The Griddle

Coffee, Decaf and Orange Juice
Cut Fresh Fruit Bowl
Fresh Baked Nut Breads with Butter
Golden Home Fried Potatoes
Choice of 2 of the Following:
Bacon Strips, Sausage or Grilled Ham
Scrambled Eggs
Fluffy Pancakes with Butter and Warm Maple Syrup
\$13.95 per Guest

The Big Easy

Coffee, Decaf and Orange Juice
Your Choice of Warm Breakfast Strata
(Sun Dried Tomato and Basil, Sunday Sausage, Bacon and Cheddar or Country Ham,
Spinach and Mozzarella)
Biscuits and Gravy
Fresh Fruit Salad
\$13.95 per Guest

Eggs Benedict

This is a Served Meal Only – Cannot be on Buffet

Coffee, Decaf and Orange Juice
2 Grilled English Muffins topped with Canadian bacon,
Poached Egg and Hollandaise Sauce.
Cut Fresh Fruit
Golden Home Fried Potatoes
\$13.95 per Guest

Salads

All Pre-Set Salads include Coffee, Iced Tea, Water, Rolls and Choice of Dessert from List below.

All Drop Off pre packaged Salads include 1 Bottled Water or Soda, Crackers and Choice of Dessert from List Below.

Cobb Salad

Freshly Mixed Greens with Cold Poached Chicken Breast and Crumbled Bacon Topped with Avocado, Boiled Eggs, Tomatoes, Green Onion, and Blue Cheese Crumbles. Served with Ranch Dressing.

Pre-Set - \$14.95 per guest

Drop Off Pre-Packaged - \$13.95 (on Campus)

Sunny Salad

Grilled Chicken Breast on top of Pesto Linguini Bun and Mixed Field Greens with Sliced Roma Tomatoes, Orange Wedges and Orange Cilantro Vinaigrette

Pre-Set - \$14.95 per guest

Drop Off Pre-Packaged - \$13.95 (on Campus)

Chicken Salad Supreme

Chunks of Poached Chicken Breast, Almonds and Grapes in our Honey Cream Dressing served on a bed of Fresh Greens.

Pre-Set - \$14.95 per guest

Drop Off Pre-Packaged - \$13.95 (on Campus)

Grilled Chicken Caesar Salad

Fresh Romaine Lettuce topped with Grilled Sliced Chicken Breast, Black Olives, Shredded Parmesan Cheese, Classic Caesar Dressing and Garlic Croutons

Pre-Set - \$14.95 per guest

Drop Off Pre-Packaged - \$13.95 (on Campus)

Substitute Shrimp or Steak for Chicken add \$2.00 per Guest

Triple Salad Plate

Fresh Mixed Greens Served with your Choice of Dressings.

Chicken and Grape Salad and Pasta Salad

Pre-Set - \$14.95 per guest

Drop Off Pre-Packaged - \$13.95 (on Campus)

Greek Pasta Salad

Penne Pasta tossed in Arugula Pesto, Topped with Feta Cheese, Kalamata Olives,
Diced Tomatoes and Sliced Grilled Chicken

Pre-Set - \$14.95 per guest

Drop Off Pre-Packaged - \$13.95 (on Campus)

Asian Chicken Salad

Sliced Grilled Chicken over Mesculin Greens, Red Bell Peppers, Julianne Carrots,
Diakon Radish and Shitake Mushrooms with Ginger Soy Vinaigrette

Pre-Set - \$14.95 per guest

Drop Off Pre-Packaged - \$13.95 (on Campus)

Cajun Chicken Salad

Cajun Seasoned Strips of chicken on a Bed of Fresh Mixed Greens Tossed with
Shredded Cheese, Carrots, Cucumbers, Green Peppers, Tomatoes, and Onions.

Served with a Choice of Salad Dressing.

Pre-Set - \$14.95 per guest

Drop Off Pre-Packaged - \$13.95 (on Campus)

Dessert Choices

Select One from Below

Assorted Gourmet Cookies
Brownies
Carrot Cake
Coconut Cake

Lemon Bars
Chocolate Cake
Lemon Cake
Assorted Fruit Parfaits

All Salads are priced per guest and based on a guest count of 30 people. Guests count less than minimum may be subject to additional surcharge.

Sandwiches

A pre-set or boxed lunch is a great way to take a break during a busy day or keep working through your business meeting

Boxed Lunch

Boxed Lunches to Include a Sandwich on White or Wheat Bread with your Choice of 1 Meat, Lettuce and Tomato, a Bag of Chips, a Piece of Fruit, 2 cookies and Your Choice of Bottled Water or a Soda.

\$7.95 per Lunch (On campus)
Minimum Order of 10 Guests

Boxed Lunch with Special Bread

Boxed Lunches to Include a Sandwich on Croissant or Hoagie Roll with your Choice of 1 Meat, Lettuce and Tomato, a Bag of Chips, a Piece of Fruit, 2 cookies and Your Choice of Bottled Water or a Soda.

\$8.95 per Lunch (On campus)
Minimum Order of 10 Guests

Boxed Lunch with Specialty Sandwich

Boxed Lunches to Include a Specialty Sandwich from List Below, a Bag of Chips, a Piece of Fruit, 2 cookies and Your Choice of Bottled Water or a Soda.

\$9.95 per Lunch (On campus)
Minimum Order of 10 Guests

Boxed Lunch Set up in Buffet Style

Boxed Lunch Buffet to Include a Tray of Specialty Sandwiches from List Below, a Basket of Bagged Chips, a Fruit Salad, a Tray of Assorted Gourmet Cookies and Iced Tea, Water and Coffee

\$13.95 per Guest (On campus)
Minimum Order of 30 Guests

Specialty Sandwiches

Classic Croissant

Fresh Baked Croissant Sandwich with Brest of Turkey, Buffet Ham and Crisp Bacon. Vegetarian Option – Filled with Alfalfa Sprouts, all served with American, Swiss or Provolone Cheese, Lettuce and Sliced Tomatoes.

Parmesan Chicken Sandwich

Breaded Dijon Mustard Chicken Breast with Parmesan served on a hoagie roll topped with Sliced Provolone Cheese, Lettuce and Sliced Tomatoes.

Vegetarian Pita Pocket

Slices of American, Swiss and Provolone Cheese, Shredded Lettuce, Diced Tomatoes, Alfalfa Sprouts, and Sliced Cucumbers Stuffed in Sliced Pita Bread.

Catalina Club Sandwich

Sliced Smoked Turkey Breast on Pumpernickel Bread served with Lettuce, Sliced Tomatoes, and Alfalfa Sprouts with Thousand Island Dressing.

Pesto Magic

Pesto Grilled Chicken Breast served on Your Choice of Cheese and Bread

Albuquerque Chicken

Southwest Seasoned Chicken Breast and Avocado served on your choice of Cheese and Bread

The Jolly Roger

Chicken Tenders with Shredded Monterey Jack and Cheddar Cheese, Lettuce, Tomato and Honey Mustard Dressing

Southwestern Roundup

Whole Wheat Tortilla filled with Smoked Turkey, Black Bean Salsa, Avocado Tomato and Jalapeno with Cumin Yogurt Dressing

Veggie Griller

Grilled Vegetables Served on Your Choice of Bread

Portable Portabella

Grilled Portabella on Your Choice of Bread

Buffalo Chicken Wrap

Spicy, Buffalo Chicken Breast Shredded Lettuce, Cucumber and Avocado, Creole Mayonnaise in a Spinach Wrap.

All Sandwiches are priced per meal and based on guest count, stated above. Guest count less than minimum may be subject to additional surcharge.

Buffets

The Lunch and Dinner Buffets offer a variety of selections to appeal to every guest attending. (Minimum of 30 People)

All American

Mixed Green Salad with Ranch and Italian Dressings
Tray of Assorted Sliced Deli Meat
Tray of Assorted Sliced Cheese
Potato Chips
Assorted Sliced Breads and Rolls
Fresh Relish Tray with Shredded Lettuce, Sliced Tomatoes,
Sliced Onions and Sliced Pickles
Assorted Gourmet Cookies
Iced Tea and Water
\$14.95 per Guest

Texas Style BBQ

Baked BBQ Brisket
BBQ Sausage
Ranch Style Beans
Green Bean Casserole
Cole Slaw
Texas Toast with Butter
Dessert Bar with Fruit Cobbler
Iced Tea and Water
\$19.95 per Guest

Italian Buffet

Meat Lasagna
Vegetarian Lasagna
Green Beans Almandine
Tossed Green Salad with Dressing
Garlic Bread Sticks with Butter
Tiramisu
Coffee, Iced Tea and Water
\$19.95 per guest

Tropical Island Feast

Luau Pork Roast
Fried Rice
Ginger Carrots
Broccoli Polonaise
Garden Green Salad with Ginger Soy Vinaigrette
Dinner Rolls and Butter
Assorted Fruit Trifle
Coffee, Iced Tea and Water
\$17.95 per Guest

Southwestern Fajita Buffet

Choice of Chicken or Beef Fajitas
Grilled Onions and Peppers
Spanish Rice
Borracho Beans
Salsa, Sour Cream, Shredded Lettuce, and Shredded Cheese
Garden Salad with Chipotle Ranch Dressing
Warm Four Tortillas
Mexican Cookies
Coffee, Iced Tea and Water
Flan Available for additional \$1.25 per Guest
Guacamole \$1.95 per guest
\$19.95 per Guest

Home-style Buffet

Chicken Fried Steak with Country Gravy
Roasted Garlic Mashed Potatoes
Sautéed Green Beans
Garden Green Salad with Italian and Ranch Dressing
Dinner Rolls and Butter
Dessert Bar with Assorted Pies
Coffee, Iced Tea and Water
\$16.95 per Guest

Taco Express Bar

Beef Taco Meat
Hard and Soft Tortillas
Spanish Rice
Borracho Beans
Fresh Fried Chips and Salsa
Sour Cream, Lettuce, Shredded Cheese and Black Olives
Fiesta Garden Salad with Chipotle Ranch Dressing
Mexican Cookies
Coffee, Iced Tea and Water
\$16.95 per Guest

Guacamole @ \$1.95 per guest

Chicken Marsala

Grilled Chicken Breast with Sautéed Mushrooms and Marsala Sauce
Seasoned Green Beans and Peppers
Garlic Mashed Potatoes
Classic Caesar Salad
Garlic Bread Sticks with Butter
Black Forest Cake
Coffee, Iced Tea and Water
\$17.95 per Guest

Moroccan Buffet

Pan Seared Chicken breast with a Rum Butter Pineapple Sauce
Rice Pilaf
Roasted Cumin Glazed Carrots
Romaine Lettuce Salad with Shredded Carrots, Diced Cucumber and
Tomato with Ranch and Italian Dressing
Dinner Rolls and Butter
Chocolate Cake
Coffee, Iced Tea and Water
\$17.95 per Guest

Lemon Caper Chicken

Grilled Chicken Breast with Lemon Caper Sauce
Sautéed Green Beans
Creamy Mashed Potatoes
Garden Green Salad with Ranch and Italian Dressing
Dinner Rolls with Butter
Mandarin Orange Parfait
Coffee, Iced Tea and Water
\$17.95 per Guest

Southern Comfort

Dilled New Potato Salad
Fresh Fruit Bowl
Green Beans Southern Style
Baked Biscuits with Butter and Honey
Sliced Honey Glazed Ham
Southern Style fried Chicken
Fresh Baked Pecan Pie
Lemonade and Fresh Brewed Iced Tea
\$19.95 per Guest

The Picnic

Creamy Style Cole Slaw
Potato Chips
Ranch Style Beans
Hamburgers and all Beef Hot Dogs
Hamburger Buns with Hot Dog Buns
Fresh Relish Tray and Shredded Lettuce, Sliced Tomatoes,
Sliced Onions and Sliced Pickles
Tray with Assorted Sliced Cheese
Assorted Cookies and Brownies
Lemonade, Water and Fresh Brewed Iced Tea
\$14.95 per Guest

Italian Pasta Buffet

Antipasto Platter
Tossed green Salad with Ranch and Italian Dressings
Fettuccine and Penne Pasta with Marinara Sauce and White Sauce
Bread Sticks with Butter
Chicken Cacciatore
Tiramisu
Coffee, Iced Tea and Water
\$19.95 per Guest

New Orleans Bayou Buffet

Mardi Gras Salad
Seasonal Fresh Fruit Salad
Okra and Tomatoes
Corn on the cob
Red beans and rice
Bread with butter
Sausage Gumbo
Blackened Chicken Breast
Dessert Bar with Bread Pudding with Rum Sauce
Coffee, Iced Tea and Water
You can add Boiled Crawfish at market price
\$20.95 per Guest

All Buffet are priced per person and based on a guest count of 30 guests. Guest count less than minimum may be subject to an additional charge.

Build Your Own Buffet

All buffet prices are based on your main entrée selection. The price will include your selections from below, plus dinner rolls, butter, coffee water and iced tea. A dessert of fruit pie, cobbler or basic cake is at no extra charge. Other desserts are available for an additional charge.

Entrée Selection (Choose 1)

Carved Roast Tenderloin of Beef
Carved Roast Beef Au Jus
Carved London broil
Carved Honey Glazed Ham
Carved Roast Turkey

Salad Selection (Choose 2)

Tossed Salad
Fresh Fruit Salad
Marinated Garden Vegetables
Potato Salad
Creamy Cole Slaw
Waldorf Salad
Pasta Salad
Macaroni Salad

Potato, Rice or Pasta (choose 1)

Wild Rice
Rice Pilaf
Scalloped Potatoes
Buttered Linguini
Mashed Potatoes with Gravy
Rice Florentine
Baked Potato
Au Gratin Potatoes
Boiled New Potatoes

Chef's Choice (choose1)

Lasagna
Fried Chicken
Beef Stroganoff
Beef Burgundy
Chicken Copenhagen
Chicken Sante Fe
Chicken Basil
Chicken Supreme
Chicken Teriyaki

Vegetables (choose 2)

Green Beans
Broccoli Spears
Mixed Garden Vegetables
Fried Okra
Green Peas and Pearl Onions
Glazed Baby Carrots
Cauliflower Au Gratin
Corn O'Brien
Black-eyed Peas

Dessert (Choose 1)

Fruit Pie
Fruit Cobbler (will be on a Dessert Bar)
Assorted Cakes

All Buffet are priced per person and based on a guest count of 30 guests. Guest count less than minimum may be subject to an additional charge.

Dinner Selections

Dinner entrees waited service with choice of salad, entrée, vegetable and starch selection, assorted dinner rolls with butter, dessert and iced tea, water and coffee.

Chicken Selections

Lemon Thyme Chicken Breast - \$19.95 per Guest

Seared Chicken served with a Fruited Rice Pilaf and Garlic Chive Sauce

Pecan Crusted Chicken - \$20.95 per Guest

Chicken Breast coated with Pecans served with New Potato Hash and Topped with a Smoked Jalapeno Raspberry Sauce

Chicken Copenhagen - \$19.95 per Guest

Chicken Breast with Rosemary, Mushrooms, White Cream Sauce

Chicken Santa Fe - \$19.95 per Guest

Grilled Chicken Breast with Sautéed Onions, Bell Peppers and Shredded Cheese

Chicken Basil - \$19.95 per Guest

Baked Chicken Breast Served with a Tomato basil Sauce

Chicken Supreme - \$19.95 per Guest

Sautéed Chicken Breast served with a White Wine Green Sauce

Chicken Teriyaki - \$19.95 per Guest

Chicken Breast Marinated and Glazed in Seasonings

Stuffed Chicken Wellington - \$20.95 per Guest

Baked Chicken Breast Wrapped in Pastry Dough with Mushroom Demi Glaze

Beef Selections

Petit Filet Mignon with Shrimp Scampi – Market Price

Pan Seared Beef Tenderloin topped with Sautéed Garlic Shrimp, Served with Garlic Whipped Potatoes and a Garlic, Tomato, Mushroom Demi Glaze

Boursin Crusted Filet Mignon – Market Price

Served with Roasted Fennel Whipped Potatoes and Marsala Cream Sauce

Roast Prime Rib Au Jus – \$23.95 per Guest

Carved Roast Prime Rib with Natural Juices

London Broil with Sherry Mushroom Sauce – \$19.95 per Guest
Marinated Flank Steak served with a Sherry Mushroom Sauce

Filet Medallions with Mustard Sauce – Market Price
Beef tenderloin Medallions served with Dijon Sauce

Beef Wellington - \$29.95 per Guest
Beef Tenderloin with Mushrooms wrapped in Puff Pastry, Served with Burgundy Sauce.

Steak au Poivre – Market Price
New York Strip with Peppercorn Brown Sauce

Seafood Selections

Pan Seared Halibut – Market Price
Herb Seared Halibut served with a Mascarpone Orzo Pasta and Blackened Tomato Sauce

Grilled BBQ Glazed Salmon – Market Price
Grilled Salmon Filet served with a Bacon Chive and Corn Whipped Potatoes

Sesame Crusted Snapper – Market Price
Broiled Snapper served with a Ginger Lime Rice and Sambal Buerre Blanc Sauce

Seafood Newburg – \$19.95 per Guest
Shrimp, Scallops, and Fish Mixed with a Creamy Newburg Sauce

Shrimp Verona – Market Price
Sautéed Shrimp with Garlic, White Wine, Shallots, and Tomatoes

Shrimp Creole - \$19.95 per Guest
Shrimp with a Spice Creole Sauce served over a Rice Pilaf

Seafood Fettuccine Primavera - \$19.95 per Guest
Shrimp, Scallops and Fish Tossed with a Creamy Alfredo Sauce Served over Fettuccine

Blackened Mahi Mahi – Market Price
Blackened Mahi Mahi with Creamy Cajun Sauce made with oysters, Crab and Crawfish.

Grouper Pesto – Market Price
Baked Grouper Filet with pesto Cream Sauce

Salmon Filet with Lemon Dill Butter – Market Price
A Salmon Filet Baked with Lemon Dill Butter

Vegetarian Selections

Vegetable Pasta Primavera - \$12.95 per Guest

Zucchini, Mushrooms, tomatoes, Peas, green beans, and Carrots tossed with Tri-Color Rotini Mixed with Parmesan and Romano Cheese and Pesto Sauce.

Spinach and Herb Lasagna - \$14.95 per Guest

Lasagna Pasta with Ricotta Cheese and Spinach Layered with a Light Tomato and Herb Sauce

Vegetable Turnover - \$12.95 per Guest

Broccoli, Carrots, Summer Squash, and Onions Wrapped with Cheese in a Flakey Puff Pastry.

Oven Baked Eggplant - \$12.95 per Guest

Oven Baked Eggplant Smothered with Marinara Sauce and Provolone Cheese

Menu Accompaniments

Waited service includes one salad, one vegetable, one starch and one dessert

Salads

- Mixed Green Salad with Ranch or Low-Calorie Italian Dressings
- Caesar Salad (Romaine Hearts, Parmesan Cheese and Croutons with a Caesar Dressing)
- Southwestern Salad (Texas Greens with Cherry Tomatoes and Cucumbers with Raspberry Vinaigrette)
- Spinach Salad (Baby Spinach, Mushroom, Tomatoes and Red Onion with Balsamic Dressing)
- Marinated Vegetable Salad
- Asian Field Greens (Mesculin Greens, Red Bell Pepper, Julianne Carrots, Diakon Radish and Shitake Mushroom with Ginger Soy Dressing)
- Spring Salad (Spring Mix with Mandarin Oranges, Grape Tomatoes, Feta Cheese and Candied Walnuts topped with Raspberry Vinaigrette)

Vegetables

- Steamed Zucchini and Yellow Squash
- Ginger Snap Peas
- Broccoli Florets
- Baked Herb Tomatoes
- Cauliflower Florets
- Seasonal Sautéed Vegetables
- Glazed Baby Carrots
- Steamed Vegetable Medley
- Green Bean Almondine

Starch

- Risotto
- Parsley New Potatoes
- Rosemary Roasted Potatoes
- Wild Rice * Saffron Rice Pilaf
- Twice Baked Potatoes
- Savory Rice Pilaf
- Fettuccine Pasta
- Scalloped Potatoes
- Bow Tie Pasta
- Garlic Mashed New Potatoes
- Angle Hair Pasta

Desserts

- Chocolate Mousse Cake (Genoise Chocolate Cake with Light Mousse Filling)
- Raspberry Key Lime Tower (Layers of Raspberry and Key Lime Mousse)
- Tiramisu (Espresso Soaked Sponge Cake layered with Mascarpone Filling)
- Apple Tartlet (Sliced Granny Smith Apples in a Tender Crust)
- Key Lime Pie (Light and Fruity Key Lime Filling in a Flakey Crust)
- Black Forest Cake in a Glass (Chocolate Cake with Cherries and Whipped Cream Layered in a Glass)

All Buffet are priced per person and based on a guest count of 30 guests. Guest count less than minimum may be subject to an additional charge.

Receptions

Alcohol can be served at any event with the following guidelines.

All beer and wine must be purchased through Sodexo. Due to TABC guidelines there must be a bartender at every bar. Host must also arrange extra security through Schreiner University.

House Wine - \$18.00 per bottle

Beer - \$3.00 per bottle or \$250.00 per Keg

Champagne - \$25.00 per bottle

Other wines and champagnes available at additional charges.

Bartender Fees \$30.00 per Hour

If event is for over 100 guests or more than \$300.00 is spent on alcohol additional the Bartender fee of \$30.00 per hour will be waived, starting 1 hour before event to 1 hour after event. There may also be a bar set up fee in the amount of \$60.00 per bar.

Cold Hors D'Oeuvres

Fresh Vegetable Tray with Ranch Dip	\$1.15 per guest
Seasonal Fruit Tray	\$1.30 per guest
Imported and Domestic Cheese Tray with Assortment of Crackers	\$1.95 per guest
Antipasto Tray (medium or Large)	\$2.45 per guest
Seven Layered Mexican Dip with Tortilla Chips	\$1.95 per guest
Smoked Salmon, Cream Cheese and Capers	Market Price
Assorted Finger Sandwiches	\$11.95 per doz
Stuffed Cherry Tomatoes with one of the following Avocado, Feta Cheese or Herbed Cream Cheese	\$12.95 per doz
Chilled Shrimp with Cocktail Sauce	Market
Genoa Salami	\$3.00 per guest
Mixed Nuts	\$10.95 per lb
Mini Pretzels	\$6.50 per lb
Assorted Mints	\$5.95 per lb
Party Mix	\$8.95 per lb
Tortilla Chips and Salsa	\$10.00 per qt
Potato Chips with Chili Con Queso	\$16.00 per qt
Potato Chips with Ranch Dip	\$10.00 per qt
Deviled Eggs	\$11.95 per doz
Fancy Canapés	\$18.95 per dz
Petit Fours	\$18.95 per doz
Chocolate Dipped Strawberries	\$15.95 per doz
Mini Cream Cheese Brownies	\$11.95 per doz
Lemon Bars	\$11.95 per doz
Assorted Gourmet Cookies	\$11.95 per doz
Ice Cream Sundae Bar	\$5.95 per guest

Carved Selections

Includes tea buns, condiments and a Carving Chef (priced per guest and carving chef based on a 2 hour receptions, Minimum order is 50 guests)

*Roasted Inside Round of Beef	\$7.95 per guest
*Roasted Boneless Breast of Turkey	\$5.95 per guest
*Smoked Pit Ham	\$6.95 per guest

Hot Selections

Hot Artichoke Dip with Baguettes	\$3.00 per person
Jalapeno Crab Dip with Baguettes	\$3.00 per person
Brie and Mango Quesadillas	\$2.50 per piece
Feta Spankopita	\$2.50 per piece

Cheese Stuffed Jalapeno Poppers	\$1.75 per piece
Cowboy Chicken	\$1.50 per piece
Coconut Fried Shrimp	\$3.00 per piece
Puffed Wrapped Smokies	\$1.00 per piece
N'Orleans Crab Cake	\$3.50 per piece
Andouille Sausage en Croute	\$2.50 per piece
Mini Ham Biscuits with Mustard	\$11.95 per doz
Buffalo Style Chicken wings with Dipping Sauce	\$11.95 per doz
Jumbo Scallops Wrapped in Bacon	Market
Baked Mushroom Caps Stuffed	\$11.95 per doz
Chicken Drumettes	\$11.95 per doz
Mini Egg Rolls	\$11.95 per doz
Petite Quiche Lorraine	\$11.95 per doz
Rumaki	\$11.95 per doz
Meatballs	\$11.95 per doz
Water Chestnuts Wrapped in Bacon	\$11.95 per doz

Drinks

Iced Tea	\$19.95 per gal
Lemonade	\$19.95 per gal
Regular Punch	\$19.95 per gal
Sherbet Punch	\$21.95 per gal
Coffee	\$19.95 per gal
Hot Teas	\$8.95 per gal

Bakery

Bakery and Desserts

All single items sold by the dozen

Assorted Gourmet Cookies	\$11.95 per doz
Fudge Brownies	\$11.95 per doz
Blond Brownies	\$11.95 per doz
Lemon Squares	\$11.95 per doz
Mini assorted petit Fours	\$18.95 per doz
Full Sheet Cake (serves 80)	\$49.25 per cake
Half Sheet Cake (serves 40)	\$30.35 per cake
Quarter Sheet Cake (serves 20)	\$19.85 per cake
Ice Cream Sundae Bar	\$5.95 per guest
Assorted Donuts	\$8.95 per doz

Banana Nut Bread with Butter	\$8.50 per doz slices
Assorted Muffins with Butter	\$11.95 per doz
Assorted bagels with cream cheese, butter and jam	\$17.95 per doz
Assorted Danish (large)	\$19.95 per doz

Policies

Event Confirmation and Guarantees

A guarantee is required three working days before your catered event. This guarantee will include the number of guests and exact number serving times. Catering must be paid for in full within 72 hours of event. If your event is cancelled, you are responsible for contracting the Catering Department and canceling the event. You will be liable for 75% of your food bill for any event that is not cancelled within two working days, and confirmed in writing by the customer. If a cancellation happens within 24 hours of the event, you will be liable for 100% of total bill. For an event to be considered cancelled you will need to call and receive a confirmation sheet from the catering department. You will be billed for your guaranteed count or the actual number whichever is greater.

Catering Equipment

As the host of the catered event, you are responsible for the equipment we provide for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement costs.

Additional Information

Disposable service is built into the standard pricing. Flowers are available, for an additional charge upon request (requests must be received 72 hours prior to the event). Perishable food may not be removed from the site of the event due to food safety.

China Charges

Quality plastic products are included with all events

Coffee or Beverage China Service	\$2.00pp
Reception China Service	\$2.25pp
Full Meal China Service	based on service /location

Attendant Fee

Attendants are included with all served and buffet style lunch and dinner entrée meals. You will be required to have an attendant for all china service receptions and breaks. We recommend that you have an attendant for all receptions and breaks with over 100 guests.

Fee per attendant	\$25.00 / hour
Bartender	\$30.00 / hour
Wine and Beer Bar set up fee	\$60.00 / Hour

Plus minimum set up charge for 1 hour before and 1 hour after the event