

# C A T E R I N G

## A GREAT START PER PERSON

Early Riser	1.00
Eye Opener	see details
Sunrise Start	5.25

## ENTRÉES PER PERSON

Mushroom cheese strata	2.00
Ham and potato frittata	2.00
Lo-carb breakfast, assorted cheeses, hard-boiled	2.50
Scrambled eggs	1.00
Bacon	(3 ) 1.00
Ham steak	1.00
Sausage links	1.00
Turkey sausage	1.00
Grits	.50
French toast	.75
Pancakes	.75
French Waffles	.75
Home fried potatoes	.50
Hash browns	.50
	\$0.00

## MORNING BREAKS

### A LA CARTE PER PERSON

Large Cinnamon Rolls (dz) 5.75	.50
Bagels with cream cheese (dz) 5.75	.50
Cookies (dz) 4.95	.45
Muffins (large) 4.25/dz (small) 4.00	below
Small	\$.35
Medium	na
Large	.40

## BAKERY A LA CARTE PER DOZEN

Assorted bagels with condiments	5.75
Assorted donuts	5.50
Mini croissants	5.50
Mini pastry	5.25
Mini sticky rolls	4.95
Assorted scones	5.50
Cinnamon Rolls	5.75
Pound Cake (doz)	5.25
Biscuit	4.75
Assorted muffins	below
Danish	5.25

## LUNCHTIME - EXPRESS LUNCHES

Grilled Chicken Breast With Arugula	8.00
Blt Sandwich W/Pesto Chicken Breast	8.75
Roasted Veggie Club Sandwich	7.25
Grilled Portobello Sandwich	6.75
Sweet Beef	8.50
Italian Panni	7.75
Turkey Cheddar Wrap	8.00
Grilled Chicken Caesar Salad (small)	7.25



Please contact your catering manager for special events and requests.



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## LUNCHEON SALADS PER PERSON

Chef Salad	7.50
Cobb Salad	9.50
Caesar Salad (Large)	8.75
with Chicken	
with Sizzling Beef	+ 1.00
Fruit and Cottage Cheese	5.75
Tri-Salad Combo	8.75
Chicken Fajita Salad	7.75
Taco Salad	8.00
Antipasto Salad	8.75
Asian Noodle Salad	8.75
Vegetarian Plate	5.75
Warrior Salad	10.00

## BOUNTIFUL BUFFETS PER PERSON

Sandwich Buffet 6.95 (5.95 for one meat)	6.95
Salad Buffet 7.95	7.95
Caesar Bar 5.95	5.95
* Grilled chicken caesar bar	Add 1.00
* Grilled steak caesar bar	Add 1.00
* Action station w/chef	+ 3.00
Pasta Bar 6.25	6.25

## MOVABLE FEASTS PER PERSON

Basic BBQ 7.50	7.50
Texas Style BBQ 8.75	8.75
Holiday Dinner 9.25	9.25
Fajita Bar 8.25	8.25
Wings and Things 7.75	7.75

## CULINARY CLASSICS PER PERSON

Filet mignon	15.25
Roast top round of beef	9.25
Beef wellington	10.25
Grilled Ribeye Steak	11.25
Grilled 6 oz boneless chicken breast	9.00
Chicken cordon bleu	11.00
Bacon-wrapped turkey filet	10.50
Rosemary chicken	10.00
Italian chicken	10.00
Southwestern glazed pork loin	9.25
Roast Pork in cream gravy	9.25
Stuffed pork chop	10.25
Pork tenderloin	10.25
Lamb Chops	10.75
Roast Leg of Lamb	10.25
Shrimp Scampi	9.75
Chilean Sea Bass with Salsa	11.50
Broiled Salmon with Dill Butter	market
Ahi Tuna	market
Maryland Crab Cakes	9.50
Almond Coconut Tilapia	10.75
Garlic Orange Chili Shrimp	9.25
Vegetable Napoleon	8.75
Eggplant Parmesan	6.75
Orzo and Basil stuffed Portobello	8.25
Spaghetti Squash	8.75
Baked Cheese Ravioli	7.25
Vegetarian Lasagna	7.75



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## ASSORTED DIPS

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Spinach and artichoke	4.00
French onion	3.00
Garden vegetable	2.75
Ranch	2.25

*Seven layer dip with tortilla chips (serves 50 guests)	3.25
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## TRAYS AND DISPLAYS PER PERSON

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Small (25- 45)/Medium (50-75)/Large (75-100)

Fresh vegetable relish platter w/dip	1.25
Cheese and crackers	\$1.75
Imported/specialty Cheese and gourmet crackers	2.50
Fresh seasonal fruit and cheese	market
Smoked salmon with condiments	market
Pinwheels	2.00
Tea Sandwiches	2.25
Fresh Seasonal Fruit	market

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Popcorn	2.50
Potato chips	3.00
Pretzels	2.00
Chips and salsa	2.50
Mixed Nuts	3.50
Priced Individually:	
Granola bars	.50
Wrapped Rice Krispy Bar	.75
Mini candy bars	.50
Soft pretzels	1.35

## FINISHING TOUCHES

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Chocolate brownie	5.25
Marble brownies	5.25
Lemon bars	4.75
Seven layer bars	5.25
Marshmallow krispies	4.75
Oatmeal Raisin Cookies	4.25
Peanut butter cookies	4.25
Chocolate chip cookies	4.25
Snickerdoodles	4.25
Cowboy cookies	4.25
Petit fors	7.25
Ice Cream Sundae Bar	
25 guests minimum	
( 50 servings per tub of ice cream)	2.50
Fruit pies and cobblers (per person)	1.95
Full sheet cakes (serves 90-100)	45.00
Half sheet cake (serves 40-45)	30.00
Chocolate, White, Yellow cake (pp)	1.50

## CARVING STATION

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Roast Turkey with giblet gravy
Mustard and apricot glazed ham
Roast pork loin
Roast top round of beef with au jus
Roast tenderloin of beef



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## HORS D'OEUVRES

### Hot

Honey drizzled chicken drumettes	1.25
Fried chicken tenders	1.75
Coconut shrimp	2.25
Mini Sausage links in BBQ sauce	1.50
Mini chicken tacos	1.50

Eggrolls	1.50
Vegetable spring rolls	1.50
Stuffed mushroom	2.00
Scallops wrapped in bacon	2.75
Potstickers	2.00
Oysters rockefeller	MARKET
Parmesan artichoke hearts	2.25
Mini quiche	2.00
Mini quesadillas	1.25
Crab rangoon	2.25
Roasted Red pepper quesadilla	1.75
Potato latkes	2.50
Honey ginger chicken	2.50
Crab cakes	2.75
Meatballs w/BBQ, Sweet & Sour	1.75
Meatballs w/Gravy	1.50

### Cold

Cheeseball with crackers	1.50
Shrimp cocktail	3.25
Crab claw cocktail	MARKET
Crenshaw/cantaloupe wrapped with prosciutto	2.00
Skewered Fruit Kabob with Yogurt Dressing	1.85
Pinwheels (traditional))	1.50
Tomato, mozzarella, basil bruschetta	2.00
Belgium endive and herbed goat cheese	3.00
Tuscan bruschetta	2.50

## BEVERAGES

BY THE GALLON

### Hot

Brewed regular and decaf coffee	7.50
Hot Water with Lipton tea bags	7.00
Herb Tazo tea	8.00
Hot cocoa (seasonal)	7.75

### Cold

Canned soda	.75 ea
Bottles Soda (20oz)	1.25 ea
Bottled juices	1.25 ea
Bulk juice (gallon)	1.50 ea
Milk (pint)	.75 ea
Sports drink	2.50 ea
Bottled teas	1.75 ea
Bottled water	1.25 ea

### Punches

Lemonade	7.25
Apple juice	7.25
Iced Tea	6.50
Fruit Punch	7.25
Orange Blossom Punch	6.25
Nectarine Punch	8.00
Warrior Sherbet Punch	8.00



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