UT Dining’s Flavours
Catering Guide

Adding Bold and Innovative Flavour to Your Events

(813) 257 - 3121
Catering@ut.edu
From a Gala event to a basic coffee service or an outdoor event, our goal is to provide you with a full range of quality and innovative catering services. Our commitment to excellence is why we do not limit ourselves to just what is inside this guide, but allow it to be a starting point to what your event can be. Whatever the occasion you are planning for please allow our talented Catering Team to create the perfect menu to compliment the event. We strive to provide your guests with an unforgettable experience and look forward to the opportunity to work with you!

In addition to the listed menu offerings, we’re proud to introduce a selection of Limited Time Offers selected by our team of culinary experts and catering professionals to meet your diverse catering needs from Healthy options, Vegetarian & Vegan, and Gluten Free options.

We make ordering as easy as possible with our Catertrax system. If there is something you do not see in our order guide or need help placing an order, we will be happy to assist you at any time. Simply call the Catering Office (813) 257-3121 or email at catering@ut.edu and one of our team members will walk you through the online process or meet with you in person to create a contract.

Please note: If the items are not published in our menu, we will need to confirm a minimum of 3 weeks in advance and those items are subject to availability. Prices listed are subject to change when ordered less than 7 days prior to the event.
Welcome to Flavours Catering Guide at The University of Tampa

Confirmation

To start your order, login to Catertrax at UT.Catertrax.com. Once you have submitted your details via Catertrax, the Catering office will review your order and make any necessary suggestions or changes.

Once the details of your event have been finalized, you will receive a confirmation through Catertrax Track Order. If any additional changes are needed after confirmation, you can submit revisions through the Track Order Tab on Catertrax.

Last Minute

We will do everything possible to accommodate requests for catering that you may have forgotten about or if the need for catering arises at the last minute.

Orders placed less than 5 business days (not including the day of the event) will not be guaranteed service or will be subject to an additional labor fee. Please email Catering@ut.edu or call (813) 257-3121 as soon as possible, this will allow us to confirm what is available.

Guarantee

To ensure proper service, please provide the final guarantee for the number of guests to be served no later than 3 business days prior to the event and by noon Wednesday for all functions on Saturday and Sunday.

Additional charges may be incurred for increases to the guaranteed number made within less than 3 business days of notice. We are always prepared to serve 5 percent over the guaranteed number, and will bill whichever is greater – actual number served or guaranteed number of people.
Cancellations of any function should be made at least 3 business days prior to the event to ensure that no extra charges will be levied. Cancellation after this period will result in a charge of no less than 50% of your total bill. Cancellation within 2 business days of any scheduled function will be billed at 100%.

Billing

Upon receipt of the catering invoice, please submit the check requisition and invoice to The University of Tampa to Financial Management for payment within 20 days. Any payment received by the Dining Services office after 30 days from the date of the invoice will incur a late fee.

Off Campus Vendors

For an event provided by an off campus caterer, three forms must be completed and turned in to UT Catering at least 10 days prior to the events.
- Release Form
- Waiver Form
- Insurance of Liability from the Off Campus Vendor
**Linen**

A variety of colored napkins as well as white and black tablecloths are available for your event.

**Napkins:** $1.50  
**Standard Linen:** $5.50

Tablecloths for buffet tables and ONE registration table are included with your order. Please check and confirm color availability as early as possible.

Floor length tablecloths are available at an additional charge of $23 each.

We are pleased to offer an additional selection of colors, styles and fabrics, including chair covers to further enhance your event at an additional charge.

**Service Personnel**

To ensure the smooth progression of your function, waiter/waitress service will be provided for all receptions.

Attendants must be provided for all receptions held on the 9th floor of the Vaughn Center with an additional charge. An additional service fee of $23 per hour per server will be charged for any served meal or buffet exceeding 2 hours.

**Ancillary Services**

We will be happy to assist with any arrangements you might need, from music to flowers to photographers.

**Miscellaneous**

There is a minimum charge of $75 for all events. Pick up will not require for minimum charge.

Served meals for fewer than 20 guests, which require an attendant to remain with guests, will incur an additional charge of $23 per hour per server for labor.

Catered events are provided with disposable service ware. China and glassware are available at an additional charge.
**Catering Fees**

Preset Charge for Buffets and Receptions - $2 per person

Deliveries (with a $75 minimum order)
Made During Business Hours (7am-7pm): **No Charge**

Deliveries Made After Business Hours (after 7pm):
- $20 fee for event up to $200
- $35 fee for event of $201- $500
- $65 fee for event of $501 - $999
- $90 fee for event of $1,000 and up

Clean Ups Made Before 7pm: **No Charge**

Clean Ups Made After 7pm: **$40**

Client Pick Up Orders During Business Hours (returned by client): **No Charge**

Client Pick Up Orders During Business Hours (cleaned by catering): **$40**

**Late Charges**

Catering events booked or changes made to a confirmed catering event less than 5 business days (not including the day of the event) are subject to a charge of **$50** or 25%. Whichever total is greater will apply.

**Flower Fees**

- Bud Vases: **$30** and up
- Table Centerpieces (for seating tables): **$50+**
- Buffet Centerpieces: **$125+**

Specialty Arrangements upon request.
Attendant Fees

Preset Meals, Buffets, Receptions and Breaks (after first two hours): $23 per hour per attendant

Receptions and Breaks (after first two hours): $23 per hour per attendant

Bartenders: $28 per hour - 2 hour minimum

Carving Station Attendant: $30 per hour – 2 hour minimum

Specialty Station Attendant: $30 per hour – 2 hour minimum

Recommended Service Staff

Reception Buffet: 1 per 20 guests  ||  3 attendants per 100

Passed Style: 2 attendants per 40 – 60 guests

Upgrade: 1 per 15 guests  ||  1 attendants per 75

Station Style: 3 attendants per 75 –100 guests

Premium: 1 per 10 guests (excluding carver or station attendant)  ||  4 attendants per 150– 275 guests

Bar Service: 1 bartender per 100 guests if beer, wine, soda/water service only

Bar Service: 1 bartender per 50 guests for full bar service
**Alcohol Policy For UT Events**

1. Whether beer and wine or full service bar, UT Catering services can accommodate any taste, and we will work to customize a beverage selection to fit your needs, by supplying recommended purchase quantities. However, please note that we do not carry a license to provide a cash bar under any circumstance.

2. At the time of booking an event with alcohol, we will need to provide the department account number to the catering representative.

3. **48** hours after the event, Catering will supply the final consumption sheet with the total cost of the alcohol usage for client review and signature. The consumption sheet must include the department account number.

4. Client approves, signs, and will send back the consumption sheet within 24 business hours of receiving.

5. The consumption sheet with the approval signature will be mailed out to the UT Financial Management for billing.
Alcohol Policy For UT Events

The following other charges will be applied per event:

Bartender: $28 per hour with the minimum of 2 hours if above 50 people

Full Bar Corkage Fee: $4 per person for the first hour and $3 per person for each additional hour
• Will include ice, clear plastic cups, all mixers, garnishes and cocktail napkins with the full service bar

Beer & Wine Only Corkage Fee: $2.50 per person for the first hour and $1.50 per person for each additional hour

Standard Offerings Include:

Alpine Blue Vodka       Bacardi Rum
Crown Royal             Dewar’s Scotch
Beefeater Gin           Jack Daniels
Budweiser               Bud Light
Michelob Ultra          Merlot
Chardonnay              White Zinfandel
Champagne               Bottled Water & Soda

*Other Premium selections are available and can be arranged with our Catering Representative
**Continental Breakfast: $8 per Person  || Minimum of 8 Guests**

_Seasonal Fresh Fruit, Two Breakfast Baked Goods, Juice, Coffee, and Tea._
Includes Butter and Jellies.

**Breakfast Breads (Choose Two)**
- Assorted Regular Muffins _**(each | 330-450 Cal)**_
  _Assorted Low-Fat Muffins Are Included_ _**(each | 160-210 Cal)**_
- Banana Bread _**(slice | 280 Cal)**_  _V_

**Seasonal Fresh Fruit (2 oz. | 25 Cal)**  _VG_
Includes Array of Sweet Melon, Pineapple, Oranges, Grapes & Berries

**Non-Fat Greek Yogurt Parfaits (each | 220-360 Cal)**
with Fresh Berries & Low Fat Granola

**Multigrain Bars & Granola Bars (each | 90-160 Cal)**  _V_

**Assorted Low-Fat Muffins (each | 160-210 Cal)**  _V_

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**Healthy Start: $9.50 per Person  || Minimum of 12 Guests**

_Seasonal Fresh Fruit, Yogurt Parfaits, Bars, and Assorted Muffins with Juice, Coffee and Tea. Includes Butter and Jellies._

**Seasonal Fresh Fruit (2 oz. | 25 Cal)**  _VG_
Includes Array of Sweet Melon, Pineapple, Oranges, Grapes & Berries

**Non-Fat Greek Yogurt Parfaits (each | 220-360 Cal)**
with Fresh Berries & Low Fat Granola

**Multigrain Bars & Granola Bars (each | 90-160 Cal)**  _V_

**Assorted Low-Fat Muffins (each | 160-210 Cal)**  _V_

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**Fresh New Start**

**VG = Vegan**
**V = Vegetarian**

**A Delightful Selection of Breakfast Choices for Morning Meetings and Brunches**
Breakfast Buffet: $10.99 per Person || Minimum of 25 Guests
Customize Your Buffet with Choice of Egg Dish, Potatoes, Two Breakfast Meats, Two Breads and Seasonal Fruit. Includes Juice, Coffee and Tea, Butter and Jellies

Seasonal Sliced Fresh Fruit & Berries Tray (2 oz. | 25 Cal) || VG Includes Cantaloupe, Fresh Honeydew Melon, Fresh Pineapple, Orange, White Seedless Grapes, Fresh Whole Strawberries

Choice of Breakfast Potato (Choose One)
• Hash Browned Potato (4 oz. | 130 Cal) || V Shredded Potato Fried in Oil and Seasoned with Salt and Pepper
• Home Fried Potatoes (4 oz. | 150 Cal) || V Diced Potatoes Caramelized with Onions, Salt, and Pepper
• O’Brien Potatoes (4 oz. | 190 Cal) || V Diced Potatoes Grilled with Onions and Red Peppers, Seasoned with Salt and Pepper

Choice of Eggs (Choose One)
• Scrambled Eggs (4 oz. | 190 Cal) || V
• Scrambled Egg Whites (4 oz. | 60 Cal) || V
• Scrambled Eggs with Cheddar (4 oz. | 240 Cal) || V
• Broccoli Cheddar Quiche || $1.25 || (wedge | 330 Cal) || V

Choice of Breakfast Meats (Choose Two)
• Breakfast Ham Steak (half slice | 50 Cal)
• Bacon (2 slices | 110 Cal)
• Sausage (2 links | 100 Cal)
• Turkey Bacon (2 slices | 30 Cal)
• Turkey Sausage (2 links | 70 Cal)

Choice of Breakfast Breads (Choose Two)
• Assorted Regular Muffins (each | 330-450 Cal) Includes Assorted Low-Fat Muffins (each | 160-210 Cal)
• Banana Bread (slice | 280 Cal) || V
• Cinnamon Rolls (each | 240 Cal) || V
• Coffee Cake (square | 110-450 Cal)
• Croissant (each | 80 Cal) || V
Omelet Bar: $6 per Person  ||  Minimum of 25 Guests
*Specialty Station* One of Our Talented Culinarians will Prepare a Cage-Free Omelet with Your Choice of Proteins, Vegetables and Cheeses. An Attendant Fee will be Applied.

**Choice of Eggs**
- Cage Free Eggs (2 eggs | 140 Cal)  ||  V
- Egg Whites (4 oz. | 60 Cal)  ||  V

**Meat Toppings**
- Ham (2 tbsp. | 20 Cal)
- Bacon (2 tbsp. | 50 Cal)
- Pork Sausage (2 tbsp. | 50 Cal)
- Turkey Sausage (2 tbsp. | 15 Cal)
- Turkey Bacon (2 tbsp. | 35 Cal)

**Vegetable Toppings**
- Tomatoes (1 oz. | 5 Cal)  ||  VG
- Sweet Peppers (3 oz. | 20 Cal)  ||  VG
- Scallions (1 oz. | 10 Cal)  ||  VG
- Seasonal Vegetables (Calories Vary)  ||  VG

**Cheese**
- Cheddar Cheese (1 oz. | 110 Cal)  ||  V
- Feta Cheese (1 oz. | 70 Cal)  ||  V

Waffle Bar: $7 per Person  ||  Minimum of 25 Guests  ||  (each | 260 Cal)  ||  V
*Specialty Station* One of Our Talented Culinarians will Prepare a Belgian Waffle to Order and Top It with Your Choice of Fruit (1 oz. | 15 Cal), Syrup (2 tbsp. | 100 Cal), and Whipped Topping (2 oz. | 180 Cal) . An Attendant Fee will be Applied.
A Variety of Baked Goods Sold by the Dozen.
Selections Include Muffins, Breakfast Breads, Coffee Cake, Croissants, Danish, Bagels, Biscuits, Scones, and Breakfast Rolls

**Muffins: $14 per Dozen**
- Apple Cinnamon Muffin (each | 380 Cal) V
- Blueberry Muffin (each | 390 Cal) V
- Cappuccino Chocolate Chunk Muffin (each | 450 Cal) V
- Cranberry Orange Muffin (each | 330 Cal) V
- Lemon Poppy Muffin (each | 400 Cal) V
- Low-Fat Banana Muffin (each | 160 Cal) V
- Low-Fat Blueberry Streusel Muffin (each | 200 Cal) V
- Low-Fat Carrot Raisin Bran Muffin (each | 210 Cal) V
- Low-Fat Corn Muffin (each | 200 Cal) V

**Scones & Breakfast Rolls:**
- Cinnamon Rolls $15 per Dozen (each | 240 Cal) V
- Mini Scones $18 per Dozen (each | 180-210 Cal) V
- Sticky Buns $17 per Dozen (each | 790 Cal) V

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**A La Carte Selections**
Breakfast Breads & Coffee Cakes: $13 per Dozen

- Apple Streusel Coffee Cake (square | 260 Cal) || V
- Banana Bread (slice | 280 Cal) || V
- Blueberry Coffee Cake (square | 110 Cal) || V
- Blueberry Sour Cream Coffee Cake (square | 310 Cal) || V
- Chocolate Espresso Coffee Crumble (slice | 450 Cal) || V
- Double Lemon Poppy Seed Coffee Cake (square | 240 Cal) || V

Biscuits & Bagels:

- Assorted Bagels || $18 per Dozen || (each | 280-310 Cal) || V
  Includes Low-Fat & Regular Cream Cheese (1 oz. | 60-100 Cal)
- Southern Style Biscuits || $11 per Dozen || (each | 260 Cal) || V

Danish: $15 per Dozen || (each | 270 Cal) || V

Croissant: $13 Per Dozen || (each | 80 Cal) || V

A La Carte Selections
Start Your Morning with Yogurt or Fresh Fruit

**Yogurt Starters:**

- **Individual Assorted Yogurts** || $28 per Dozen || (6 oz. | 180 Cal)
  *Includes Individual Assorted Low-Fat Greek Yogurt (6 oz. | 90 Cal)*

- **Individual Fruit and Yogurt Parfait** || $35 per Dozen || (each | 200-360Cal)
  *With Low-Fat Yogurt*

**Fresh Fruit Starters:**

- **A Seasonal Array of Sweet Melon, Pineapple, Oranges, Grapes and Berries**

- **Small Fruit Tray** || $87.50 per Tray || (2 oz. | 25 Cal) || VG
  *Serves 15-25 Guests*

- **Medium Fruit Tray** (Serves 25-50 Guests) || $150 per Tray || (2 oz. | 25 Cal) || VG
  *Serves 25-50 Guests*

- **Large Fruit Tray** (Serves 50-75 Guests) || $185 per Tray || (2 oz. | 25 Cal) || VG
  *Serves 50-75 Guests*
Create Your Own Breakfast Sandwich by Choosing a Combination of Bread, Egg, and Meat

**Breakfast Sandwiches: $40 per Dozen**

**Breakfast Sandwich Breads (Choose One)**
- Croissant (each | 70 Cal) || V
- English Muffin (each | 110 Cal) || V
- Southern Style Biscuit (each | 260 Cal) || V
- Whole Wheat Flatbread (each | 180 Cal) || V

**Breakfast Sandwich Filling (Choose One)**
- Bacon (1 slice | 50 Cal)
- Ham (1 slice | 50 Cal)
- Sausage Patty (1 patty | 140 Cal)
- Turkey Bacon (2 slices | 30 Cal)
- Turkey Sausage Patty (1 patty | 50 Cal)
- No Meat

**Breakfast Egg (Choose One)**
- Scrambled Eggs (4 oz. | 190 Cal) || V
- Scrambled Egg Whites (4 oz. | 60 Cal) || V
- Scrambled Eggs with Cheddar (4 oz. | 240 Cal) || V

**Breakfast Tacos: $45 per Dozen**

**Breakfast Taco Tortilla (Choose One)**
- Flour Tortilla (each | 210 Cal) || V
- Wheat Tortilla (each | 180 Cal) || V

**Breakfast Taco Filling (Choose One)**
- Bacon (1 slice | 50 Cal)
- Ham (1 slice | 50 Cal)
- Sausage Patty (1 slice | 50 Cal)
- Turkey Sausage Patty (1 slice | 50 Cal)
- Home Fried Potatoes (4 oz. | 150 Cal)

**Breakfast Egg (Choose One)**
- Scrambled Eggs (4 oz. | 190 Cal) || V
- Scrambled Egg Whites (4 oz. | 60 Cal) || V
- Scrambled Eggs with Cheddar (4 oz. | 240 Cal) || V
Your Choice of Ice Cream Offered by the Tub Serving Up to 45 Guests. Includes Sauces, Toppings, Maraschino Cherries (1 cherry | 15 Cal), and Whipped Topping (2 oz. | 200 Cal)

Ice Cream Sundae Bar: $7 Per Guest
Ice Cream Flavor (Choose One)
• Chocolate Ice Cream (scoop | 90 Cal) || V
• Strawberry Ice Cream (scoop | 80 Cal) || V
• Vanilla Ice Cream (scoop | 90 Cal) || V

Ice Cream Sauces (Choose Two)
• Chocolate Syrup (2 oz.| 200 Cal) || V
• Strawberry Topping (2 oz.| 140 Cal) || V
• Butterscotch Topping (2 oz.| 140 Cal) || V

Ice Cream Toppings (Choose Three)
• M&M’s (1 oz.| 140 Cal) || V
• Oreo Cookie Crumbles (1 oz.| 130 Cal) || V
• Sprinkles (1 oz.| 130 Cal) || V
• Unsalted Peanuts, Granulated (1 oz.| 170 Cal) || VG

Dessert Bar
Baked Good Assortments to Order by the Dozen
Including Cookies, Brownies & Mini Petit Fours and Pastries.

Home-Style Cookies: $10 per Dozen || (each | 310-360 Cal) || V
Assortment to include Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, Double Chocolate with White Chips

Brownies: $10 per Dozen || (each | 190-510 Cal) || V
Assortment to include Cream Cheese, Plain, Blondies, Fudge and M and M’s®

Mini Petit Fours & Pastries: $20 per Dozen || (each | 140 Cal) || V

A La Carte Desserts
Create Your Own Assortment of Sweet and Salty Snacks

**Mixed Nuts:** $12.50 per Pound  ||  (1 oz. | 170 Cal)  ||  VG

**Trail Mix:** $13.50 per Pound  ||  (1 oz. | 150 Cal)  ||  V

**Assorted Granola Bars:** $2.50 per Package  ||  (each | 100-110 Cal)  ||  V
*Each Package Contains 5 Bars*

**Original Kettle Sea Salt Potato Chips:** $1 per Bag  ||  (each | 210 Cal)  ||  V

**Potato Chips:** $1 per Bag  ||  (each | 160 Cal)  ||  V

**Rold Gold Tiny Twist Pretzels:** $1 per Bag  ||  (each | 110 Cal)  ||  V

**Assorted Popcorn:** $1 per Bag  ||  (each | 120 Cal)  ||  V

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**A La Carte Snacks**
Customize a Sheet Cake by Selecting Cake Flavor, Frosting and Single or Double Layer. Includes All Serving Utensils.

**Quarter Sheet Cake: $20 || Serves 16 Guests**

Single Layer Cake Flavor (Choose One)
- Devil’s Food Cake
- Yellow Cake
- White Cake

Double Layer Cake Flavor || Additional $14
- Devil’s Food Cake
- Yellow Cake
- White Cake

Cake Frost Flavor (Choose One)
- Buttercream Icing
- Chocolate Fudge Icing
- Fudge Icing
- White Butter Cream Icing

**Half Sheet Cake: $35 || Serves 32 Guests**

Single Layer Cake Flavor (Choose One)
- Devil’s Food Cake
- Yellow Cake
- White Cake

Double Layer Cake Flavor || Additional $29
- Devil’s Food Cake
- Yellow Cake
- White Cake

Cake Frost Flavor (Choose One)
- Buttercream Icing
- Chocolate Fudge Icing
- Fudge Icing
- White Butter Cream Icing
Sheet Cakes

Customize a Sheet Cake by Selecting Cake Flavor, Frosting and Single or Double Layer. Includes All Serving Utensils.

**Full Sheet Cake: $68 || Serves 64 Guests**

Single Layer Cake Flavor (Choose One)
- Devil’s Food Cake
- Yellow Cake
- White Cake

Cake Frost Flavor (Choose One)
- Buttercream Icing
- Chocolate Fudge Icing
- Fudge Icing
- White Butter Cream Icing
Premium Takeaway Vegetarian Sandwiches

**Hummus, Avocado, and Roasted Veggie Wrap:** $13 per Guest  ||  (sandwich | 340 Cal)  ||  V
Balsamic Roasted Eggplant, Zucchini, Red Peppers and Onions;
Finished with Lettuce, Avocado and Hummus Spread on a Tortilla

**Portobello Rustico:** $12 per Guest  (sandwich | 430 Cal)  ||  V
Roasted Balsamic Portobello Mushroom, Fresh Mozzarella and Basil,
Roasted Tomato Salsa and Baby Spinach on a Multigrain Roll

**Roasted Vegetable Multigrain Sandwich:** $10 per Guest  ||  (sandwich | 410 Cal)  ||  V
Roasted Squash, Peppers, Red Onion, Complimented by Hand-Mixed
Herbed Goat Cheese and Field Greens on a Multigrain Roll

**Tabbouleh Hummus Pita Wrap:** $10 per Guest  ||  (sandwich | 560 Cal)  ||  V
Honey Wheat Pita Stuffed with Hummus, Tabbouleh,
Roasted Red Peppers and Red Onion with Creamy Cucumber Yogurt Sauce
Premium Takeaway Chicken & Turkey Sandwiches

**Buffalo Chicken Wrap Sandwich:** $11 per Guest  
|| (sandwich | 370 Cal)  
Tangy Buffalo Chicken, Bleu Cheese, Tomato, Romaine,  
and Chopped Celery with Fat-Free Ranch in a Carb-Friendly Whole Wheat Wrap

**Lighter Chicken Caesar Wrap:** $11 per Guest  
|| (sandwich | 350 Cal)  
Grilled Chicken Breast, Romaine, Whole Wheat Croutons,  
Parmesan and Low-Fat Caesar Dressing in a Tortilla

**Tuscan Grilled Chicken Sandwich:** $12 per Guest  
|| (sandwich | 530 Cal)  
Balsamic Coated Chicken Grilled, Paired with Fat-Free Hummus,  
Bistro Sauce, Roasted Onions and Peppers on a Multigrain Roll

**Turkey and Cheddar Sandwich:** $10 per Guest  
|| (sandwich | 360 Cal)  
Classic Oven Roasted Turkey, Sharp Cheddar,  
Green Leaf Lettuce and Tomato Slice on a Hearty Kaiser Roll

**Twisted Turkey Wrap:** $12 per Guest  
|| (sandwich | 300 Cal)  
Roast Turkey, Cranberry Sauce, Bistro Sauce, Spinach and Tomato  
Rolled in a Flax Seed and Herb Encrusted Whole Grain Tortilla
Premium Takeaway Beef Sandwiches

Chimichurri Flank Steak Sandwich: $13 per Guest || (sandwich | 500 Cal)
Chimichurri Flank Steak, Smoked Essence, Roasted Red Peppers, Onions and Fire-Roasted Tomato Salsa on a Baguette

Roast Beef and Cheddar on Ciabatta: $12 per Guest || (sandwich | 500 Cal)
Medium Rare Roast Beef and Mild Cheddar, Leaf Lettuce and Tomato on a Ciabatta Topped with a Tangy Horseradish Cream Spread

Premium Takeaway Ham & Pork Sandwiches

Southwest Barbecue Sliced Pork on Ciabatta: $12 per Guest || (sandwich | 630 Cal)
Southwest Barbecue Pork Roast Piled on Ciabatta with Pepper Jack Cheese, Caramelized Onions and Savory Molasses Barbecue Sauce

Spicy Italian Baguette: $13 per Guest || (sandwich | 600 Cal)
Artisan Baguette Stacked High with Slices of Genoa Salami, Capicola Ham and Pepperoni Spiced with Chef's Hot Pepper Mayonnaise

Premium Take-Away Sandwiches
All Sandwiches Come with a Choice of the Following

Dessert:
- Fresh Fruit Salad || (2 oz. | 25 Cal) || V
- Rice Krispie Bars || (each | 60 Cal) || V
- Chocolate Brownies || (each | 190 Cal) || V
- Chocolate Chip Cookie || (each | 180 Cal) || V
- Oatmeal Raisin Cookie || (each | 160 Cal) || V
- Peanut Butter Cookie || (each | 170 Cal) || V

Side Salad:
- Apple Fennel Slaw || (3 oz. | 70 Cal) || V
- Country-Style Potato Salad || (3 oz. | 140 Cal) || V
- Cream Cole Slaw (Lite) || (3 oz. | 90 Cal) || V
- Garden Pasta Salad || (3 oz. | 120 Cal) || V
- Italian Cucumber Salad || (3 oz. | 70 Cal) || VG
- Minted Cucumber Salad || (3 oz. | 15 Cal) || V
- Orzo and Pepper Salad || (3 oz. | 130 Cal) || V

Beverage:
- Bottled Water || (each | 0 Cal)
- Pepsi (Can) || (each | 160 Cal)
- Diet Pepsi (Can) || (each | 0 Cal)
- Sierra Mist (Can) || (each | 160 Cal)

Chips:
- Baked Potato Chips || (each | 130 Cal) || V
- Assorted Sun Chips || (each | 210 Cal) || V
- Cool Ranch Doritos || (each | 240 Cal) || V
- Original Kettle Sea Salt Potato Chips || (each | 210 Cal) || V
- Salt and Vinegar Kettle Potato Chips || (each | 200 Cal) || V

Premium Take-Away Sandwiches
Premium Takeaway Vegetarian Salads

**Greek Salad: $13 per Guest** || (salad | 190 Cal) || V
Classic Greek Salad of Firm Tomatoes, Cucumbers, Red Onion, Kalamata Olives and Feta Drizzled with a Light Vinaigrette

**Garden Salad: $12 per Guest** || (salad | 280 Cal) || V
Tossed Greens with Matchstick Carrots, Sliced Cucumber, Croutons, Red Onion, Raisins, Almonds, and Choice of Dressing

Select a Dressing:
- Honey Mustard Dressing || (1 oz. | 155 Cal) || V
- Low Fat Balsamic Dressing || (1 oz. | 45 Cal) || V
- Light Ranch Dressing || (1 oz. | 50 Cal) || V
- Ranch Dressing || (1 oz. | 90 Cal) || V

**Premium Caesar Salads**

**Chicken Caesar Salad: $13 per Guest** || (salad | 600 Cal)
Romaine Tossed with Caesar Dressing, Shredded Parmesan, Focaccia Croutons and Grilled Chicken

**Grilled Steak Caesar Salad: $14 per Guest** || (salad | 640 Cal)
Romaine Tossed with Caesar Dressing, Shredded Parmesan, Focaccia Croutons and Grilled Flank Steak

Premium Take-Away Salads
Premium Takeaway Protein Salads

**Chinese Chicken Salad:** $13 per Guest  ||  (salad | 460 Cal)
Mixed Greens Tossed with Grilled Chicken, Mandarin Oranges, Sliced Almonds, Wonton Chips and a Toasted Sesame Vinaigrette

**Cobb Salad Bowl:** $13 per Guest  ||  (salad | 770 Cal)
Mounds of Smoked Turkey, Avocado, Cage-Free Hard-Boiled Egg, and Crispy Bacon on Mixed Greens with Focaccia Croutons and Chunky Bleu Cheese Dressing

**Chef Salad:** $13 per Guest  ||  (salad | 600 Cal)
Mixed Field Greens with Ham, Smoked Turkey, Cheddar, Hardboiled Egg, Sweet Potato Hay

Select a Dressing:
- **Honey Mustard Dressing**  ||  (1 oz. | 155 Cal)  ||  V
- **Low Fat Balsamic Dressing**  ||  (1 oz. | 45 Cal)  ||  V
- **Light Ranch Dressing**  ||  (1 oz. | 50 Cal)  ||  V
- **Ranch Dressing**  ||  (1 oz. | 90 Cal)  ||  V
**Southwestern Grilled Chicken Salad: $14 per Guest** || (salad | 290 Cal)
Crisp Romaine, Grilled Chicken, Black Bean Salsa, Cheddar Jack, and Baked Tortilla Strips with Avocado Chipotle Dressing

**Trio Salad: $13 per Guest**
Select Your Favorite Trio on a Bed of Fresh Field Greens
- Hummus || (scoop | 100 Cal) || VG
- Chef's Own Tuna Salad || (scoop | 70 Cal)
- Bistro Chicken Salad || (scoop | 135 Cal)
- Cage-Free Egg Salad || (scoop | 160 Cal) || V
- Ham Salad || (scoop | 70 Cal)

All Salads Come with a Choice of the Following

**Bread:**
- Baguette Roll || (each | 100 Cal) || V
- Pita Chips || (each | 190 Cal) || V
- Baked Flatbread || (each | 70 Cal) || V

**Dessert:**
- Fresh Fruit Salad || (2 oz. | 25 Cal) || V
- Rice Krispie Bars || (each | 60 Cal) || V
- Chocolate Brownies || (each | 190 Cal) || V
- Chocolate Chip Cookie || (each | 180 Cal) || V
- Oatmeal Raisin Cookie || (each | 160 Cal) || V
- Peanut Butter Cookie || (each | 170 Cal) || V

**Beverage:**
- Bottled Water || (each | 0 Cal)
- Pepsi (Can) || (each | 160 Cal)
- Diet Pepsi (Can) || (each | 0 Cal)
- Sierra Mist (Can) || (each | 160 Cal)
Build Your Own Buffet: Minimum of 25 Guests

Selection One Salad, One Entrée, Two Sides, Two Desserts and Two Beverages. Add an Additional Entrée for an Additional Cost per Guest. Includes Assorted Dinner Rolls (1 roll | 90 cal) with Butter and Freshly Brewed Coffee and Tea (8 oz. | 0 cal)

Salad Selections (Choose One)

• Greek Salad (salad | 190 Cal) V
  Classic Greek Salad of Firm Tomatoes, Cucumbers, Red Onion, Kalamata Olives, and Feta Drizzled with a Light Vinaigrette

• Market Salad (salad | 110 Cal) V
  Mixed Greens, Cucumber, Feta Cheese, Grape Tomatoes, and Homemade Herb Croutons

Select a Dressing:

• Honey Mustard Dressing (1 oz. | 155 Cal) V
• Low Fat Balsamic Dressing (1 oz. | 45 Cal) V
• Light Ranch Dressing (1 oz. | 50 Cal) V
• Ranch Dressing (1 oz. | 90 Cal) V

• Caesar Salad (salad | 160 Cal) V
  Includes Anchovies with Homemade Croutons

Designer BYO Buffet
**Entrée Selections (Choose One)**

**Vegetarian Entrée**
- Marinated Portobellos with Quinoa Pilaf $14 per Guest (entrée | 580 Cal) V
- Roasted Vegetable Lasagna with Marinara $14 per Guest (entrée | 290 Cal) V
- Vegetable Whole Wheat Pasta Primavera $14 per Guest (entrée | 290 Cal) VG
- Vegetarian Stuffed Green Pepper $15 per Guest (entrée | 210 Cal) V

**Poultry Entrée $14 per Guest**
- Apricot Glazed Turkey (entrée | 140 Cal)
- Fried Chicken Breast Parmesan (entrée | 470 Cal)
- Lemon Parmesan Chicken (entrée | 530 Cal)
- Sautéed Chicken Marsala (entrée | 280 Cal)

**Beef Entrée $16 per Guest**
- Beef Stroganoff with Noodles (entrée | 410 Cal)
- Braised Beef Sicliano (entrée | 310 Cal)
- Meatloaf with Spanish Onions (entrée | 210 Cal)

**Pork Entrée $16 per Guest**
- Asian Marinated Roast Pork Loin (entrée | 220 Cal)
- Roast Pork Loin with Mustard Herb Crust (entrée | 300 Cal)

**Seafood Entrée**
- Broiled Salmon with Dill Butter $31 per Guest (entrée | 270 Cal)
- Citrus Crusted Baked Tilapia Market Price (entrée | 180 Cal)
- Garlic Shrimp Skewers Market Price (entrée | 440 Cal)

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**Designer BYO Buffet**
### Side Selections (Potatoes & Rice – Choose One)
- Garlic Mashed New Potatoes (4 oz. | 120 Cal) V
- Oven Roasted Herbed Red Potatoes (4 oz. | 130 Cal) V
- Olive Oil & Garlic Spaghetti (4 oz. | 380 Cal) V
- White Rice (4 oz. | 140 Cal) V
- Rice Pilaf (4 oz. | 150 Cal)

### Side Selections (Vegetables – Choose One)
- Balsamic Herb Roasted Vegetables (4 oz. | 110 Cal) V
- Broccoli with Garlic and Lemon (4 oz. | 60 Cal) V
- Fresh Green Beans (4 oz. | 40 Cal) V
- Glazed Fresh Carrots (4 oz. | 120 Cal) V
- Zucchini Sauté (4 oz. | 50 Cal) V

### Dessert Selections (Choose Two)
- Assorted Cookies & Brownies (each | 160-200 Cal)
- Apple Crisp (each | 150 Cal) V
- Chocolate Mousse (scoop | 90 Cal) V
- Cora’s Red Velvet Cake (slice | 760 Cal) V
- Double Chocolate Layer Cake (slice | 350 Cal) V
- Dutch Apple Pie (slice | 450 Cal) V
- Lattice Top Blueberry Pie (slice | 300 Cal) V
- Lemon Meringue Pie (slice | 300 Cal) V
- Pecan Pie (slice | 520 Cal) V

### Cold Beverages (Choose Two)
- Assorted Canned Soft Drinks (12 oz. | 0-160 Cal) V
- Unsweetened Ice Tea (8 oz. | 0 Cal) VG
- Ice Water Station (8 oz. | 0 Cal) V
  with Lemon (1 | 0 Cal), Lime (1 | 0 Cal), and Orange Wedges (1 | 60 Cal)

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**Designer BYO Buffet**

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**Additional Entrée Selections**

**Vegetarian Entrée** || $5.50 per Guest
- Marinated Portobello with Quinoa Pilaf || (entrée | 580 Cal) || V
- Roasted Vegetable Lasagna with Marinara || (entrée | 290 Cal) || V
- Vegetable Whole Wheat Pasta Primavera || (entrée | 290 Cal) || VG
- Vegetarian Stuffed Green Pepper || (entrée | 210 Cal) || V

**Poultry Entrée** || $5.50 per Guest
- Apricot Glazed Turkey || (entrée | 140 Cal)
- Fried Chicken Breast Parmesan || (entrée | 470 Cal)
- Lemon Parmesan Chicken || (entrée | 530 Cal)
- Sautéed Chicken Marsala || (entrée | 280 Cal)

**Beef Entrée** || $6.50 per Guest
- Beef Stroganoff with Noodles || (entrée | 410 Cal)
- Braised Beef Siciliano || (entrée | 310 Cal)
- Meatloaf with Spanish Onions || (entrée | 210 Cal)

**Pork Entrée** || $6.50 per Guest
- Asian Marinated Roast Pork Loin || (entrée | 220 Cal)
- Roast Pork Loin with Mustard Herb Crust || (entrée | 300 Cal)

**Seafood Entrée** || Market Price
- Broiled Salmon with Dill Butter || (entrée | 270 Cal)
- Citrus Crusted Baked Tilapia || (entrée | 180 Cal)
- Garlic Shrimp Skewers || (entrée | 440 Cal)
Signature Salad Buffet: $18 per Guest
These Delicious Salad Creations Have Proven to be Most Popular with Our Customers and Come Complete with Fresh-Baked Crusty Rolls (1 roll | 90 cal), Crispy Pita Wedges (1/4 | 80 cal), Flatbreads (each | 70 cal) Assorted Crackers (4 each | 60 cal) and Butter, as well as a Selection of Oversized Cookies, Scrumptious Brownies or Assorted Bars for Dessert. All Buffets Include a Choice of Beverage.

Signature Salad (Choose One)
• Caesar Salad || (salad | 460 Cal) || V
Crisp Romaine Lightly Tossed with Shredded Parmesan Cheese, Herb-Toasted Croutons & Classic Caesar Dressing with Choice of Grilled Chicken (3 oz. | 110 cal) or Portobello Mushrooms (3 oz. | 60 cal)

• Classique Nicoise Salad || (salad | 200 Cal)
Tuna Tossed with Red Bliss Potatoes, Kalamata Olives, Cage-Free Hard-Boiled Egg, Green Beans, & Red Onion Over Mixed Baby Greens with Honey Balsamic Dressing

• Greek Salad || (salad | 190 Cal) || V
Classic Greek Salad of Firm Tomatoes, Cucumbers, Red Onion, Kalamata Olives, & Feta Drizzled with a Light Vinaigrette

• Grilled Chicken Tabbouleh Salad || (salad | 240 Cal)
Lemon Sage Chicken, Traditional Tabbouleh, Grape Tomatoes, & Kalamata Olives on a Bed of Greens with Baked Pita Crouton

• Napa Valley Chicken Salad || (salad | 310 Cal)
Creamy Chicken Salad Laced with Tarragon on Field Greens, Red Grapes, Carrots, Granny Smith Apples, & Toasted Walnuts

Designer Salad Buffet
**Salad Selection (Choose Two)**

- **Apple Fennel Slaw** (3 oz. | 70 Cal) | V
- **Antipasto Platter** (1/24 of the platter | 340 Cal)
  Red Peppers, Genoa Salami, Capicola Ham, Fresh Mozzarella, Mortadella, Prosciutto, Provolone, Artichoke Hearts, Stuffed Olives, and Banana Peppers
- **Artichoke Hearts with Italian Parsley** (3 oz. | 45 Cal) | V
- **Caesar Salad** (salad | 160 Cal) | V
  with Anchovies & Homemade Croutons
- **Broccoli and Cavatelli Salad** (3 oz. | 90 Cal) | V
- **Farmhouse Potato Salad with Egg** (3 oz. | 165 Cal) | V
- **Italian Cucumber Salad** (3 oz. | 70 Cal) | VG
- **Minted Cucumber Salad** (3 oz. | 15 Cal) | V
- **Orzo and Pepper Salad** (3 oz. | 130 Cal) | V
- **Fresh Fruit Salad** (3 oz. | 35 Cal) | V
- **Market Salad** (salad | 110 Cal) | V
  Mixed Greens, Cucumber, Feta Cheese, Grape Tomatoes, and Homemade Herb Croutons

**Select a Dressing:**

- **Honey Mustard Dressing** (1 oz. | 155 Cal) | V
- **Low Fat Balsamic Dressing** (1 oz. | 45 Cal) | V
- **Light Ranch Dressing** (1 oz. | 50 Cal) | V
- **Ranch Dressing** (1 oz. | 90 Cal) | V

**Crudité Platter** (2 oz. | 15 Cal) | VG

**Dip (Choose One):**

- **Light Ranch Dressing** (1 oz. | 50 Cal) | V
- **Ranch Dressing** (1 oz. | 90 Cal) | V
- **Hummus** (1 oz. | 50 Cal) | VG

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**Designer Salad Buffet**
Cold Beverages (Choose One)
- Assorted Canned Soft Drinks || (12 oz. | 0-160 Cal) || V
- Unsweetened Ice Tea || (8 oz. | 0 Cal) || VG

Dessert Selection (Choose One)
- Freshly Baked Cookies || (each | 160-180 Cal) || V
- Fruit Cup || (4 oz. | 45 Cal) || VG
  Includes grapes, melon, and pineapple
- Rice Krispie Bars || (each | 60 Cal) || V
- Chocolate Brownies || (each | 190 Cal) || V
- Assorted Gourmet Bars || (each | 60-320) || V

Add On
- Add Soup Du Jour with Crackers || $4.99 per Guest || (20 oz. | 0-180 Cal) || V
Handcrafted Sandwich Buffet: $19 per Guest

Your Choice of Three Delicious Sandwiches Accompanied by Two Salads, Assorted Bags of Chips (single serve | 120 - 310 cal), Oversized Cookies, Brownies and Assorted Gourmet Bars or Fresh Fruit Cups for Dessert. Sandwiches are Cut Diagonally Enabling Guests to Mix and Match their Choices. Includes Choice of Beverages.

Sandwich Selection (Choose Three)

- Dijon Egg Salad Sandwich (sandwich | 360 Cal) V
  Savory Dijon Mustard Cage-Free Egg Salad Whipped with Fresh Chives, Baby Spinach and Plum Tomatoes on Pumpernickel Bread

- Roasted Vegetable Multigrain Sandwich (sandwich | 410 Cal) V
  Roasted Squash, Peppers, Red Onion Complimented by Hand-Mixed Herbed Goat Cheese and Field Greens on a Multigrain Roll

- Roast Beef and Cheddar on Ciabatta (sandwich | 500 Cal)
  Medium Rare Roast Beef and Mild Cheddar, Leaf Lettuce and Tomato on a Ciabatta Topped with a Tangy Horseradish Cream Spread

- Southwest Barbecue Sliced Pork on Ciabatta (sandwich | 630 Cal)
  Southwest Barbecue Pork Roast Piled on Ciabatta with Pepper Jack Cheese, Caramelized Onions and Savory Molasses Barbecue Sauce
**Sandwich Selection (Continued)**

- Picnic Grilled Chicken Sandwich  ||  *(sandwich | 430 Cal)*
  Lightly Seasoned, Grilled Chicken Breast on a Parisian Roll with Cilantro Slaw, Plum Tomatoes and Honey Mustard

- Tabbouleh Hummus Pita Wrap  ||  *(sandwich | 560 Cal)  ||  V*
  Honey Wheat Pita Stuffed with Hummus, Tabbouleh, Roasted Red Peppers and Red Onion with Creamy Cucumber Yogurt Sauce

- Turkey and Cheddar Sandwich  ||  *(sandwich | 360 Cal)*
  Classic Oven Roasted Turkey, Sharp Cheddar, Green Leaf Lettuce and Tomato Slice on a Hearty Kaiser Roll

- Tuscan Grilled Chicken Sandwich  ||  *(sandwich | 530 Cal)*
  Balsamic Coated Chicken Grilled, Paired with Fat-Free Hummus, Bistro Sauce, Roasted Onions and Peppers on a Multigrain Roll

- Twisted Beef and Horseradish Wrap  ||  *(sandwich | 320)*
  Herb Crusted Roast Beef with Bistro Sauce, Caramelized Red Onions, Lettuce and Tomato Wrapped in a Whole Grain Tortilla
Salad Selection (Choose Two)

- Apple Fennel Slaw (3 oz. | 70 Cal) V
- Artichoke Hearts with Italian Parsley (3 oz. | 45 Cal) V
- Caesar Salad (salad | 160 Cal) V
  with Anchovies & Homemade Croutons
- Farmhouse Potato Salad with Egg (3 oz. | 165 Cal) V
- Minted Cucumber Salad (3 oz. | 15 Cal) V
- Orzo and Pepper Salad (3 oz. | 130 Cal) V
- Fresh Fruit Salad (3 oz. | 35 Cal) V
- Market Salad (salad | 110 Cal) V
  Mixed Greens, Cucumber, Feta Cheese, Grape Tomatoes, and Homemade Herb Croutons

Select a Dressing:

- Honey Mustard Dressing (1 oz. | 155 Cal) V
- Low Fat Balsamic Dressing (1 oz. | 45 Cal) V
- Light Ranch Dressing (1 oz. | 50 Cal) V
- Ranch Dressing (1 oz. | 90 Cal) V

Crudité Platter (2 oz. | 15 Cal) VG

Dip (Choose One):

- Light Ranch Dressing (1 oz. | 50 Cal) V
- Ranch Dressing (1 oz. | 90 Cal) V
- Hummus (1 oz. | 50 Cal) VG

Designer Sandwich Buffet
**Dessert Selection (Choose One)**
- Freshly Baked Cookies (each | 160-180 Cal) | V
- Fruit Cup (4 oz. | 45 Cal) | VG
  *Includes Grapes, Melon, and Pineapple*
- Rice Krispie Bars (each | 60 Cal) | V
- Chocolate Brownies (each | 190 Cal) | V
- Assorted Gourmet Bars (each | 60-320) | V

**Cold Beverages (Choose One)**
- Assorted Canned Soft Drinks (12 oz. | 0-160 Cal) | V
- Unsweetened Ice Tea (8 oz. | 0 Cal) | VG

**Designer Sandwich Buffet**
Artisanal Deli and Platters: $21 per Guest
Personalize Your Deli Presentation with a Selection of Signature Ingredients and Platters. Offered in a Build Your Own Style, Accompanied by Artisinal Breads (slice | 70-80 cal), Rolls (each | 160-180 cal), Flatbreads (each | 70 cal), Crackers (4 | 60 cal) and Pita Chips (1 oz. | 95 cal), Assorted Cheeses (slice | 50-100 cal) and Condiments, Complimented by Side Salads, Assorted Bags of Chips (single serve | 120-310 cal) Oversized Cookies, Brownies and Fresh Fruit Cups. Includes Your Choice of Cold Beverages.

Deli Platter Selections (Choose Two)

- Chimichurri Flank Steak (5 oz. | 400 Cal)

- Pesto Chicken Breast (1/2 Breast. | 120 Cal)

- Italian Vegetable and Cold Cut Platter (1/24 of Platter | 400 Cal)
  Capicola, Fresh Mozzarella Cheese, Genoa Salami, Prosciutto, Provolone, Mortadella, Plum Tomatoes, Olives and Banana Peppers

- Antipasto Platter (1/24 of Platter | 340 Cal)
  Red Peppers, Genoa Salami, Capicola Ham, Fresh Mozzarella, Mortadella, Prosciutto, Provolone, Artichoke Hearts, Stuffed Olives and Banana Peppers

- Vegetarian Antipasto Platter (1/24 of Platter | 190 Cal) V
  Fresh Red Peppers, Fresh Zucchini, Fresh Eggplant, Fresh Portobello Mushrooms, Fresh Mozzarella Cheese, Provolone Cheese, Quartered Artichoke Hearts, Stuffed Olives, Hot Sliced Banana Peppers

Designer Sandwich Buffet
Salad Selections (Choose Two)
- Artichoke Hearts with Italian Parsley (3 oz. | 45 Cal) V
- Farmhouse Potato Salad with Egg (3 oz. | 165 Cal) V
- Orzo and Pepper Salad (3 oz. | 130 Cal) V
- Low-Fat Deli Tuna Salad (3 oz. | 90 Cal)
- Bistro Chicken Salad (3 oz. | 110 Cal)
- Egg Salad (3 oz. | 230 Cal) V
- Fresh Fruit Salad (3 oz. | 35 Cal) V

Spread Selections (Choose Two)
- Tabbouleh with Garbanzo Beans & Feta 40 Cal V
- Baba Ghanoush 15 Cal V
- Hummus 50 Cal VG
- Mediterranean Tzatziki Sauce 20 Cal V
- Black Olive & Caper Tapenade 100 V
- Green Olive Tapenade 40 Cal V
- Sun-Dried Tomato & Olive Tapenade 45 Cal V

Dessert Selection (Choose One)
- Market Salad (salad | 110 Cal) V
- Mixed Greens, Cucumber, Feta Cheese, Grape Tomatoes, and Homemade Herb Croutons

Select a Dressing:
- Honey Mustard Dressing (1 oz. | 155 Cal) V
- Low Fat Balsamic Dressing (1 oz. | 45 Cal) V
- Light Ranch Dressing (1 oz. | 50 Cal) V
- Ranch Dressing (1 oz. | 90 Cal) V

Dip (Choose One):
- Light Ranch Dressing (1 oz. | 50 Cal) V
- Ranch Dressing (1 oz. | 90 Cal) V
- Hummus (1 oz. | 50 Cal) VG

Cold Beverages (Choose One)
- Assorted Canned Soft Drinks (12 oz. | 0-160 Cal) V
- Unsweetened Ice Tea (8 oz. | 0 Cal) VG

Freshly Baked Cookies (each | 160-180 Cal) V
- Fruit Cup (4 oz. | 45 Cal) VG
- Includes Grapes, Melon, and Pineapple
- Rice Krispie Bars (each | 60 Cal) V
- Chocolate Brownies (each | 190 Cal) V
- Assorted Gourmet Bars (each | 60-320) V

Designer Sandwich Buffet
Deli Buffet: $12 per Guest
A Selection of Signature Ingredients and Platters Offered in a Build Your Own Style. Includes Cold Cuts, Assorted Cheeses, and Condiments, Complemented by Side Salads, Chips (2 oz. | 120 - 310 cal), Oversized Cookies, Brownies and Fresh Fruit Cups. Includes Your Choice of Cold Beverages.

Bread Selections
• Artisanal Breads (slice | 70 - 80 cal)
• Rolls (each | 130 - 200 cal)

Cold Cut Selections
• Sliced Roasted Turkey (3 oz. | 90 cal)
• Buffet Ham (3 oz. | 90 cal)
• Roast Beef (3 oz. | 140 cal)
• Salami (6 slices | 200 cal)

Cheese Selections (1 slice | 50 - 100 cal)
• Muenster
• Monterey Jack
• Pepper Jack
• Sliced Swiss
• Provolone
• American Cheeses

Toppings
• Leaf Lettuce
• Sliced Tomatoes
• Sliced Onions
• Dill Pickles
• Mayonnaise
• Dijon Mustard
### Deli Platter Salads (Choose Two)
- Cole Slaw with Apples 3 oz. | 75 Cal | V
- Real Potato Salad 3 oz. | 140 Cal | V
- Country Style Potato Salad 3 oz. | 140 Cal | V
- Market Salad salad | 110 Cal | V
- Mixed Greens, Cucumber, Feta Cheese, Grape Tomatoes, and Homemade Herb Croutons

Select a Dressing:
- Honey Mustard Dressing 1 oz. | 155 Cal | V
- Low Fat Balsamic Dressing 1 oz. | 45 Cal | V
- Light Ranch Dressing 1 oz. | 50 Cal | V
- Ranch Dressing 1 oz. | 90 Cal | V

### Cold Beverages (Choose One)
- Assorted Canned Soft Drinks 12 oz. | 0-160 Cal | V
- Unsweetened Ice Tea 8 oz. | 0 Cal | VG

### Dessert Selection (Choose One)
- Freshly Baked Cookies (each | 160-180 Cal | V
- Fruit Cup (4 oz. | 45 Cal | VG
  *Includes Grapes, Melon, and Pineapple*
- Rice Krispie Bars (each | 60 Cal | V
- Chocolate Brownies (each | 190 Cal | V
- Assorted Gourmet Bars (each | 60-320) | V

### Add a Deli Salad
- Low-Fat Deli Tuna Salad $4 (3 oz. | 90 Cal)
- Bistro Chicken Salad $4 (3 oz. | 110 Cal)
- Egg Salad $3.50 (3 oz. | 230 Cal) | V

### Add On
- Add Soup Du Jour with Crackers $4.99 per Guest (20 oz. | 0-180 Cal) | V

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**Designer Sandwich Buffet**
Old Fashioned Barbeque: $18 per Guest
Barbeque Chicken, Smoked Beef Brisket, Baked Beans, Salads and Cornbread. Accompanied by Cookies, Brownies, and Choice of Cold Beverage.

Entrees
- Baked Barbeque Chicken (1 quarter | 290 Cal)
- House Smoked Beef Brisket (4 oz. | 310 Cal)

Sides
- Vegetarian Style Baked Beans (4 oz. | 120 Cal) V
- Country-Style Potato Salad (3 oz. | 90 Cal) V
- Bow Tie Pasta (3 oz. | 90 Cal) V
  with Zucchini, Yellow Squash, Red & Green Peppers, Red Onion, Carrots, and Balsamic Basil Vinaigrette
- Southern Cornbread (piece | 210 Cal) V

Dessert
- Assorted Freshly Baked Cookies (each | 160-180 Cal) V
- Brownies (each | 200 Cal)

Cold Beverages (Choose One)
- Assorted Canned Soft Drinks (12 oz. | 0-160 Cal) V
- Unsweetened Ice Tea (8 oz. | 0 Cal) VG
**Backyard Cookout: $13 per Guest**

**Hamburgers, Veggie Burgers, Hot Dogs, Baked Beans, Side Salads and Chips.**
Accompanied by Cookies and Cold Beverages

**Entrees**
- Hamburgers (sandwich | 330 Cal)
- Veggie Burgers (sandwich | 320 Cal) V
- Beef Hot Dogs (sandwich | 410 Cal)

*Assorted Buns including Whole Wheat and Gluten Free Upon Request (each | 200 - 220 Cal)

**Dessert**
- Assorted Freshly Baked Cookies (each | 160-180 Cal) V
- Brownies (each | 200 Cal)

**Sides**
- Vegetarian Style Baked Beans (4 oz. | 120 Cal) V
- Country-Style Potato Salad (3 oz. | 120 Cal) V with Hard Cooked Eggs, Celery, Onions and Red Peppers in a Creamy Mayonnaise Dressing
- Creamy Cole Slaw (Lite) (3 oz. | 90 Cal) V
- Potato Chips (2 oz. | 320 Cal)

**Cold Beverages (Choose One)**
- Assorted Canned Soft Drinks (12 oz. | 0-160 Cal) V
- Unsweetened Ice Tea (8 oz. | 0 Cal) VG
Barbeque Nation: $23 per Guest
Choice of Entrée Accompanied by Macaroni and Cheese, Salads, Choice of Dessert, and Cold Beverages

Entrees (Choose Two)
- Apricot Glazed Turkey (entrée | 140 Cal)
- Baked Barbecue Chicken (1 quarter | 290 Cal)
- Kansas City Barbecue Beef (3 oz. + 1 oz. sauce | 190 Cal)

Sides
- Fresh Fruit Salad (3 oz. | 90 Cal) V
- Apple Fennel Slaw (3 oz. | 70 Cal) V
- Farmhouse Potato Salad with Egg (3 oz. | 165 Cal) V
- Root Beer Baked Beans (4 oz. | 130 Cal) V
- Southern Cornbread (piece | 210 Cal) V

Dessert (Choose One)
- Assorted Freshly Baked Cookies (each | 160-180 Cal) V
- Chocolate Brownies (each | 190 Cal)
- Peach Cobbler with Biscuit Topping (1 scoop + 1 biscuit | 170 Cal) V

Cold Beverages (Choose One)
- Assorted Canned Soft Drinks (12 oz. | 0-160 Cal) V
- Unsweetened Ice Tea (8 oz. | 0 Cal) VG
Little Italy: $14 per Guest
Antipasto, Choice of Meatballs or Chicken Cacciatore, Pasta Bar, Dessert and Cannolis or Tiramisu, and Cold Beverages. Includes Caesar Salad, Zucchini Sauté, Freshly Baked Dinner Rolls (each | 100 Cal), and Butter

Antipasto Selection (Choose One)
• Antipasto Platter || (1/24 of Platter | 340 Cal)
Red Peppers, Genoa Salami, Capicola Ham, Fresh Mozzarella, Mortadella, Prosciutto, Provolone, Artichoke Hearts, Stuffed Olives, and Banana Peppers

• Vegetarian Antipasto Platter || (1/24 of Platter | 190 Cal) || V
Fresh Red Peppers, Fresh Zucchini, Fresh Eggplant, Fresh Portobello Mushrooms, Fresh Mozzarella Cheese, Provolone Cheese, Quartered Artichoke Hearts, Stuffed Olives, Hot Sliced Banana Peppers

Entrees (Choose One)
• Italian Meatballs in Marinara || (2 meatballs + 1 oz. sauce | 190 Cal)
• Chicken Cacciatore || (1 quarter + 6 oz. vegetables | 400 Cal)
Little Italy: Continued

Antipasto, Choice of Meatballs or Chicken Cacciatore, Pasta Bar, Dessert and Cannolis or Tiramisu and Cold Beverages. Includes Caesar Salad, Zucchini Sauté, Freshly Baked Dinner Rolls (each | 100 Cal) and Butter

Sides
• Caesar Salad || (salad | 70 Cal) || V
  with Anchovies and Homemade Croutons

• Zucchini Sauté || (each | 50 Cal) || V

• Pasta Bar with Spaghetti and Penne Pasta || (4 oz. | 200 Cal)
  Includes Marinara (4 oz. | 20 Cal) and Pesto Cream Sauce (4 oz. | 120 Cal) || V

Dessert (Choose One)
• Tiramisu || (slice | 490 Cal) || V
• Cannoli || (each | 320 Cal) || V

Cold Beverages (Choose One)
• Assorted Canned Soft Drinks || (12 oz. | 0-160 Cal) || V
• Unsweetened Ice Tea || (8 oz. | 0 Cal) || VG

Designer Theme Buffets
**Asian Fusion: $17 per Guest**
*Cilantro Grilled Chicken Breast, Teriyaki Salmon, Side Dishes, Choice of Dessert, Fortune Cookies and Cold Beverages*

**Entrees**
- Cilantro Grilled Chicken Breast 1 breast 110 Cal
- Grilled Teriyaki Salmon 1 fillet 220 Cal

**Sides**
- Asian Slaw 4 oz. 120 Cal VG
- Garlic Lemon Ginger Broccoli 4 oz. 45 Cal VG
- Sticky Rice 4 oz. 210 Cal V
- Vegetarian Lo Mein 4 oz. 130 Cal V

**Dessert (Choose One)**
- Coconut Lemon Almond Bars each 320 Cal V
- Fortune Cookies each 35 Cal V
- Tropical Rice Pudding slice 770 Cal V

**Cold Beverages (Choose One)**
- Assorted Canned Soft Drinks 12 oz. 0-160 Cal V
- Unsweetened Ice Tea 8 oz. 0 Cal VG
Add On Beverages for All Theme Buffets

**Lemonade and Ice Tea**
- Lemonade || $14 per Gallon || (8 oz. | 130 Cal)
- Unsweetened Ice Tea || $10.50 per Gallon || (8 oz. | 0 Cal)

**Water**
- Bottled Water || $2 per Bottle || (12 oz. | 0 Cal)
- Ice Water Station || $12 || (8 oz. | 0 Cal)

**Canned Soft Drinks**
- Diet Pepsi || $1.25 per Can || (12 oz. | 0 Cal)
- Pepsi || $1.25 per Can || (12 oz. | 160 Cal)
- Sierra Mist || $1.25 per Can || (12 oz. | 160 Cal)

**Coffee and Tea**
- Freshly Brewed Starbucks Coffee || $1.50 per Guest
- Freshly Brewed Nescafe Coffee || $1.25 per Guest
- Tazo Herbal and Non-Herbal Teas with Hot Water || $0.75 per Guest
Served Lunches & Dinners

All Beef & Pork Entrees Include a Choice of a Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls (each | 100 Cal) and Butter, Choice of Dessert, Coffee (8 oz. | 0 Cal), Hot Tea (8 oz. | 0 Cal), and Iced Teas (8 oz. | 0 - 20 Cal)

**Braised Beef Short Ribs: Market Price per Guest**  ||  *(entrée | 390 Cal)*
Boneless Beef Short Ribs Marinated with Shallots, Carrots, Leeks and a Splash of Orange Juice Braised to Perfection.

**Beef Tenderloin Stuffed with Spinach: $34.99 per Guest**  ||  *(entrée | 560 Cal)*
Beef Tenderloin Roulades Brimming with Baby Spinach, Red Peppers and Tangy Asiago Cheese, Slow Roasted, Served with Au Jus.

**Gorgonzola Encrusted Filet: $33.99 per Guest**  ||  *(entrée | 540 Cal)*
Choice Cut of Filet Mignon, Grilled in Butter, Finished with Savory Gorgonzola Crumbles and Served with Cabernet Sauce.

**Cranberry Pork with Braised Cabbage: $24.99 per Guest**  ||  *(entrée | 600 Cal)*
Cranberry Glazed and Sage Pork Pan-Fried Cutlet with Braised Red Cabbage and Tart Apples.

**Pan-Seared Pork Tenderloin: $24.99 per Guest**  ||  *(entrée | 530 Cal)*
Pan-Seared Pork Tenderloin Covered in a Savory Apple and Onion Sauce with a Hint of Lemon Zest, Brown Sugar, and Nutmeg.
Served Lunches & Dinners

All Chicken Entrees Include a Choice of a Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls (each | 100 Cal) and Butter, Choice of Dessert, Coffee (8 oz. | 0 Cal), Hot Tea (8 oz. | 0 Cal), and Iced Teas (8 oz. | 0 - 20 Cal)

Sesame Chicken Breast: $24.79 per Guest (entrée | 340 Cal)
Chicken Breast in a Marinade of Soy, Fresh Garlic and Ginger, Cilantro and Scallions. Grilled and Finished with Sesame Seeds.

Chicken Breast Piccata: $24.99 per Guest (entrée | 380 Cal)
Lightly Dredged Chicken Breast Sautéed with Tangy Capers and Fresh Parsley in a Sauterne Lemon Butter Sauce.

Sun-Dried Tomato Crusted Chicken Breast: $24.79 per Guest (entrée | 680 Cal)
Panko-Encrusted Chicken Breast Served with a Sautéed Garlic Cream Sauce and Sun-Dried Tomato Strips.

Chicken Breast Cordon Bleu: $24.79 per Guest (entrée | 360 Cal)
Baked Chicken Breast Stuffed with Swiss Cheese and Smoked Ham, Coated in Garlic Thyme Panko.
All Seafood Entrees Include a Choice of a Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls (each | 100 Cal) and Butter, Choice of Dessert, Coffee (8 oz. | 0 Cal), Hot Tea (8 oz. | 0 Cal), and Iced Teas (8 oz. | 0 - 20 Cal)

**Blackened Cod with Salsa Verde: Market Price per Guest || (entrée | 280 Cal)**
Blackened Cod Drizzled with Green Tomatillo Sauce, Paired with a Colorful Watercress Salad and Fresh Cilantro.

**Broiled Salmon with Two Salsas: Market Price per Guest || (entrée | 310 Cal)**
Broiled Skin-On Salmon with a Zesty Zucchini Salsa with Mint and a Bi-Color Cherry Tomato Salsa with Chives.

**Citrus Salmon, Couscous and Green Beans: Market Price per Guest || (entrée | 340 Cal)**
Citrus and Herb Crusted Salmon Served with Couscous Primavera and Lemon Garlic Green Beans.

**Parmesan-Crusted Tilapia: Market Price per Guest || (entrée | 320 Cal)**
Roasted Tilapia Fillets with a Parmesan Bread Crumb Crust, Served with a Generous Dollop of Chive Butter.

**Seafood and Spinach Lasagna: $25.99 per Guest || (entrée | 840 Cal)**
Lasagna Layered with a Medley of Seafood, Fresh Spinach, Tomatoes, Squash, and Our Chef-Made Roasted Red Pepper Coulis.

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Served Lunches & Dinners
All Lamb & Combo Entrees Include a Choice of a Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls (each | 100 Cal) and Butter, Choice of Dessert, Coffee (8 oz. | 0 Cal), Hot Tea (8 oz. | 0 Cal), and Iced Teas (8 oz. | 0 - 20 Cal)

**Roasted Lamb with Risotto: Market Price per Guest**  ||  **(entrée | 840 Cal)**
Rosemary and Achiote Roasted Lamb Rack Plated with a Classic Risotto Prepared Using White Wine, Parmesan, and Heavy Cream.

**Beef Filet and Salmon Filets: Market Price per Guest**  ||  **(entrée | 340 Cal)**
Medallion Pairing of Beef Tenderloin and Salmon atop Caramelized Onion Mashed Potatoes, and Balanced with Mesclun Greens.
All Vegetarian Entrees Include a Choice of a Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls (each | 100 Cal) and Butter, Choice of Dessert, Coffee (8 oz. | 0 Cal), Hot Tea (8 oz. | 0 Cal), and Iced Teas (8 oz. | 0 - 20 Cal)

**Eggplant Roulade with Wild Mushroom Tofu:** $23.49 per Guest || (entrée | 580 Cal) || VG
Eggplant Roulade with a Peppery Wild Mushroom and Tofu Medley, a Roasted Plum Tomato Sauce and Caramelized Onion Polenta.

**Balsamic Marinated Portobello Mushroom:** $23.49 per Guest || (entrée | 580 Cal) || VG
Balsamic-Sweetened Portobello Mushrooms with a Quinoa and Zucchini Pilaf Seasoned with Fresh Basil, Rosemary and Garlic.

**Teriyaki Tofu, Quinoa and Pineapple:** $23.49 per Guest || (entrée | 290 Cal) || VG
White Quinoa, Celery, Onions and Tomatoes Tossed in Ponzu Sauce and Served with Teriyaki Tofu and Grilled Pineapple Salsa.

**Vegetarian Paella with Edamame:** $23.49 per Guest || (entrée | 250 Cal) || V
Saffron Rice Baked with Tomatoes, Carrots, and Edamame and Black Olives.

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**Served Lunches & Dinners**
All Beef, Pork, Chicken, Lamb, Seafood, and Vegetarian Entrees Include a Choice of a Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls (each | 100 Cal) and Butter, Choice of Dessert, Coffee (8 oz. | 0 Cal), Hot Tea (8 oz. | 0 Cal), and Iced Teas (8 oz. | 0 - 20 Cal)

**Salad Selection (Choose One)**
- Caesar Salad (salad | 160 Cal) V Includes Anchovies & Homemade Croutons
- Market Salad (salad | 110 Cal) V Mixed Greens, Cucumber, Feta Cheese, Grape Tomatoes, and Homemade Herb Croutons

Select a Dressing:
- Honey Mustard Dressing (1 oz. | 155 Cal) V
- Low Fat Balsamic Dressing (1 oz. | 45 Cal) V
- Light Ranch Dressing (1 oz. | 50 Cal) V
- Ranch Dressing (1 oz. | 90 Cal) V
- Fresh Mozzarella and Tomato Stack (plate | 430 Cal) V
- Greek Salad (salad | 190 Cal) V Classic Greek Salad of Firm Tomatoes, Cucumbers, Red Onion, Kalamata Olives, and Feta Drizzled with a Light Vinaigrette

**Served Lunches & Dinners**
All Beef, Pork, Chicken, Lamb, Seafood, and Vegetarian Entrees Include a Choice of a Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls (each | 100 Cal) and Butter, Choice of Dessert, Coffee (8 oz. | 0 Cal), Hot Tea (8 oz. | 0 Cal), and Iced Teas (8 oz. | 0 - 20 Cal)

**Salad Selection (Continued)**
- Iceberg Lettuce Wedge with Bleu Cheese || (salad | 130 Cal) || V
- Pear and Fresh Spinach Salad || (plate | 740 Cal) || V
- Roasted Beets with Soft Goat Cheese and Drizzled with Nuts and Balsamic Glaze || (plate | 350 Cal) || V

**Served Lunches & Dinners**
Served Lunches & Dinners

All Beef, Pork, Chicken, Lamb, Seafood, and Vegetarian Entrees Include a Choice of a Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls (each | 100 Cal) and Butter, Choice of Dessert, Coffee (8 oz. | 0 Cal), Hot Tea (8 oz. | 0 Cal), and Iced Teas (8 oz. | 0 - 20 Cal)

**Vegetable Selection (Choose One)**

- Chef’s Choice Seasonal Vegetables (Calories Vary)
- Braised Red Cabbage (4 oz. | 90 Cal) V
- Broccoli with Sautéed Carrots (4 oz. | 60 Cal) VG
- Sautéed Fennel and Brussels Sprouts (4 oz. | 70 Cal) V
- French Green Beans and Carrot Medley (4 oz. | 40 Cal) V
- Fresh Green Beans (4 oz. | 40 Cal) V
- Sautéed Broccoli Raab (4 oz. | 130 Cal) V
- Grilled Balsamic Zucchini (4 oz. | 60 Cal) V
- Herb Crusted Broiled Tomatoes (1/2 | 35 Cal) VG
- Julienne of Carrots and Fennel (4 oz. | 60 Cal) VG with Pearl Onions
- Oved Roasted Butternut Squash (4 oz. | 50 Cal) VG
- Roasted Root Vegetables (4 oz. | 60 Cal) V
- Sautéed Mushrooms (4 oz. | 130 Cal) VG
- Fresh Spinach and Garlic Sauté (4 oz. | 45 Cal) VG
- Fresh Carrots with Dill (4 oz. | 40 Cal) V
- Zucchini Sauté (each | 50 Cal) V
- Roasted Fresh Seasonal Asparagus (4 oz. | 30 Cal) VG

Served Lunches & Dinners
All Beef, Pork, Chicken, Lamb, Seafood, and Vegetarian Entrees Include a Choice of a Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls (each | 100 Cal) and Butter, Choice of Dessert, Coffee (8 oz. | 0 Cal), Hot Tea (8 oz. | 0 Cal), and Iced Teas (8 oz. | 0 - 20 Cal)

**Potato and Rice Selection (Choose One)**
- Caramelized Onion Mashed Yukon Potatoes (4 oz. | 110 Cal) V
- Country Creamy Potatoes (4 oz. | 180 Cal) V
- Horseradish Yukon Gold Mashed Potatoes (4 oz. | 120 Cal) V
- Mashed Sweet Potatoes (4 oz. | 210 Cal) V
- O’Brien Potatoes (4 oz. | 190 Cal) V
- Oven-Herbed Roasted Potatoes (4 oz. | 130 Cal) V
- Oven Roasted Sweet Potatoes (4 oz. | 100 Cal) V
- Potatoes O’Gratin (4 oz. | 400 Cal) V
- Roasted Fingerling Potatoes (4 oz. | 180 Cal) V
- Basil Orzo (4 oz. | 190 Cal) V
- Israeli Couscous (4 oz. | 110 Cal) V
- Jasmine Rice with Ginger (4 oz. | 180 Cal) V
- Lemon Rice (4 oz. | 140 Cal) V
- Risotto Cakes (cake | 210 Cal) V
- Vegetable Risotto (4 oz. | 210 Cal) V
- Yellow Rice with Black Beans (4 oz. | 180 Cal) V

Served Lunches & Dinners
All Beef, Pork, Chicken, Lamb, Seafood, and Vegetarian Entrees Include a Choice of a Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls (each | 100 Cal) and Butter, Choice of Dessert, Coffee (8 oz. | 0 Cal), Hot Tea (8 oz. | 0 Cal), and Iced Teas (8 oz. | 0 - 20 Cal)

Desserts
- Chocolate Fudge Cake and Chocolate Ganache || (slice | 760 Cal) || V
- Cora’s Red Velvet Cake || (slice | 760 Cal) || V
- Lemon Coconut Snowball Cupcakes || (each | 600 Cal) || V
- Designer Key Lime Pie || (slice | 1000 Cal) || V
- Dutch Apple Pie || (slice | 450 Cal) || V
- Authentic Mexican Fruit Cake || $3.59 per Guest || (slice | 390 Cal) || V
- Cookies and Cream Cheesecake || $3.59 per Guest || (slice | 520 Cal) || V
- German Chocolate Pecan Tart || $4.99 per Guest || (each | 2260 Cal) || V
- Tropical Fruit Napoleon || $4.29 per Guest || (each | 1750 Cal) || V

Served Lunches & Dinners
The Ultimate Comfort Food Made Your Way...Customize Your Mac and Cheese (1 cup | 270 Cal) by Selecting Three Toppings, Three Cheeses, and Three Seasonings

**Mac and Cheese Small Plate: $9.29 per Guest**
*Specialty Station Requires an Attendant. An Attendant Fee will be Applied.

**Topping Selection (Choose Three)**
- Blackened Chicken Breast (1/2 breast | 65 Cal)
- Grilled Chicken (1/2 breast | 75 Cal)
- Ground Beef (1 oz. | 70 Cal)
- Frizzled Ham (2 oz. | 60 Cal)

**Cheese Selection (Choose Three)**
- Shredded Parmesan Cheese (2 tbsp. | 40 Cal)
- Shredded Cheddar Cheese (1 oz. | 110 Cal)
- Shredded Mozarella (1 oz. | 80 Cal)
- Shredded Pepper Jack (1 oz. | 110 Cal)

**Seasoning Selection (Choose Three)**
- Fresh Salsa (2 oz. | 25 Cal)
- Barbecue Sauce (1 tbsp. | 90 Cal)
- Taco Seasoning

Mashed Yukon Gold (4 oz. | 120 Cal) and Sweet Potatoes (4 oz. | 100 Cal).
Served with Whipped Butter, Sour Cream, and Your Choice of Toppings

**Mashed Potato Martini Bar: $9.29 per Guest**

**Topping Selection (Choose Five)**
- Brown Gravy (1 oz. | 10 Cal)
- Caramelized Onions (1 oz. | 30 Cal)
- Fresh Green Onions (1 tbsp. | 0 Cal)
- Frizzled Onions (1 oz. | 50 Cal)
- Gorgonzola Cheese Crumbles (1 oz. | 100 Cal)
- Grated Parmesan Cheese (1 oz. | 120 Cal)
- Horseradish Sauce (1 tbsp. | 20 Cal)
- Real Bacon Bits (1 oz. | 170 Cal)
- Shredded Cheddar Cheese (1 oz. | 110 Cal)
- Toasted Pecans (1 oz. | 200 Cal)

Chef’s Fare
Herb Roasted Turkey Carving Station: $7.99 per Guest || (3 oz. | 100 Cal)
Includes Cranberry Orange Compote (1 oz. | 30 Cal), Dijonnaise (2 tbsp. | 180 Cal), and Assorted Rolls (each | 70-160 Cal)

Beef Tenderloin with Herb Crust Carving Station: $11.69 per Guest || (3 oz. | 220 Cal)
Includes Horseradish Cream Spread (1 oz. | 50 Cal), Stone Ground Mustard Sauce (1 oz. | 20 Cal), and Assorted Rolls (each | 70-160 Cal)

Mustard & Apricot Glazed Ham Carving Station: $7.99 per Guest || (3 oz. | 100 Cal)
Includes Honey Mustard Sauce (1 oz. | 70 Cal) and Assorted Rolls (each | 70-160 Cal)

Roasted Pork Loin Carving Station: $7.99 per Guest || (3 oz. | 160 Cal)
Includes Chipotle Mayonnaise (2 tbsp. | 80 Cal)

*Carving Station Requires an Attendant. An Attendant Fee will be Applied.*
Cucumber Rounds with Feta and Tomato: $23.29 per Dozen  || (slice | 30 Cal)  || V

Sundried Tomato and Gorgonzola Bruschetta: $19.79 per Dozen  || (slice | 100 Cal)  || V

Mini Curried Chicken Tart: $23.99 per Dozen  || (each | 140 Cal)

Prosciutto Wrapped Melon with Dipping Sauce: $20.19 per Dozen  || (wedge + 1 tsp. sauce | 100 Cal)

Cool Salmon Canapés: $30.99 per Dozen

Roasted Garlic Hummus & Smoked Salmon Bruschetta: $33.99 per Dozen  || (each | 110 Cal)

Pacific Shrimp Cocktail: Market Price per Dozen  || (each | 80 Cal)

Shrimp Cocktail: Market Price per Dozen  || (each + sauce | 150 Cal)

with Cajun Remoulade & Cocktail Sauce

Tea Sandwiches: $18 per Dozen

• Tuna Salad Tea Sandwiches  || (each | 40 Cal)
• Chicken Salad Sandwiches  || (each | 40 Cal)
• Egg Salad Sandwiches  || (each | 40 Cal)  || V
• Ham Salad Sandwiches  || (each | 40 Cal)
A Selection of Vegetarian Hors d'oeuvres

Spanakopita: $24.99 per Dozen  || (each 45 Cal)  || V

Mini Greek Pizza: $25.29 per Dozen  || (each 80 Cal)  || V

Mixed Vegetable Samosas: $24.99 per Dozen  || (each 90 Cal)  || V

Fried Egg Rolls with Spicy Dipping Sauce: $26.99 per Dozen  || (each + 3 oz. sauce 150 Cal)  || V

Baked Egg Rolls with Spicy Dipping Sauce: $26.99 per Dozen  || (each + 3 oz. sauce 120 Cal)  || V

Mini Eggplant Parmesan with Smoked Chutney: $26.59 per Dozen  || (each 90 Cal)  || V

Hot Hors D’oeuvres
A Selection of Hot Chicken Hors d'oeuvres

**Chicken Diablo Empanadas:** $31.79 per Dozen || (each + 1 oz. sauce | 230 Cal)
with Chipotle Ranch Dressing

**Chipotle Maple Bacon Wrapped Chicken:** $28.99 per Dozen || (each | 50 Cal)

**Peri Peri Chicken Skewers:** $24.29 per Dozen || (each | 130 Cal)

**Ginger Chicken Satay with Coconut Peanut Sauce:** $26.79 per Dozen || (each + 1 oz. sauce | 110 Cal)

**Coconut Chicken with Orange Dipping Sauce:** $26.99 per Dozen || (each | 60 Cal)

**Gator Cakes with Bayou Remoulade Sauce:** $24.99 per Dozen || (each + 2 tbsp. sauce | 370 Cal)

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**Hot Hors D’oeuvres**
A Selection of Hot Pork Hors d'oeuvres

**Pork Pot Stickers:** $19.29 per Dozen || *(each + 3 oz. sauce | 50 Cal)*
with Garlic Soy Sauce

**Mini Ham Biscuits with Mustard Sauce:** $19.29 per Dozen || *(each | 150 Cal)*

**Sausage Bites with White Wine and Dijon Mustard:** $21.99 per Dozen || *(each | 300 Cal)*

**Sausage Stuffed Mushrooms:** $26.99 per Dozen || *(each | 20 Cal)*

A Selection of Hot Seafood Hors d'oeuvres

**Crab and Risotto Balls:** $38.99 per Dozen || *(each | 80 Cal)*

**Mini Crab Cakes with Cajun Remoulade Sauce:** $37.29 per Dozen || *(each | 70 Cal)*

**Tuxedo Shrimp with Diablo Sauce:** Market Price per Dozen || *(2 each | 150 Cal)*

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**Hot Hors D’oeuvres**
A Selection of Hot Beef Hors d'oeuvres

**Barbeque Meatballs:** $16.99 per Dozen  
(each + 3 oz. sauce | 60 Cal)

**Beef Short Rib in a Potato Cup:** $25.99 per Dozen  
(each | 140 Cal)

**Ground Beef Samosas:** $24.99 per Dozen  
(each | 170 Cal)

**Mini Reuben Sandwiches:** $37.99 per Dozen  
(each | 150 Cal)

**Petit Beef Wellington:** $37.99 per Dozen  
(each | 70 Cal)

**Swedish Meatballs:** $16.99 per Dozen  
(each + 2 oz. sauce | 45 Cal)

**Sweat and Sour Meatballs:** $16.99 per Dozen  
(each + 1 oz. sauce | 130 Cal)
**Tzatziki Cucumber Yogurt Dip:** $3.59 per Pound || (1 tbsp. | 5 Cal) || V
Creamy Yogurt Blended with Cucumber, Dill, Lemon and Garlic. Served with Pita Chips (2 oz. | 190 cal).

**Hummus Dip:** $3.59 per Pound || (2 tbsp. | 50 Cal) || V
Chickpeas Blended with Tahini, Lemon and Garlic. Served with Pita Chips (2 oz. | 190 cal).

**Baba Ghanoush:** $3.59 per Pound || (1 tbsp. | 15 Cal) || V
Roasted Eggplant Blended with Yogurt, Tahini, Garlic, Lemon, Parsley and Cayenne. Served with Pita Chips (2 oz. | 190 cal).

**Tortilla Chips, Guacamole, & Salsa:** $5.29 || V
Tortilla Chips (2 oz. | 260 cal)
with Guacamole (1 oz. | 35 cal) and Salsa (1 oz. | 0 - 15 cal)

**Tortilla Chips, Queso, & Salsa:** $5.29
Tortilla Chips (2 oz. | 260 cal)
with Chili Con Queso (1 Tbsp.| 25 cal), Guacamole (1 oz. | 35 cal), Pico de Gallo (1 oz. | 5 cal), and Fire Roasted Salsa (1 oz. | 20 cal)
Small Fresh Vegetable Crudité Platter: $32.19 per Tray || V
Serves 15-25 Guests

Medium Fresh Vegetable Crudité Platter: $50.89 per Tray || V
Serves 25-50 Guests

Large Fresh Vegetable Crudité Platter: $80.49 per Tray || V
Serves 50-75 Guests

Fresh Fruit Tray || (2 oz. | 25 Cal)
Cubed Fresh Fruit - A Seasonal Array of Sweet Melon, Pineapple, Oranges, Grapes and Berries

Small Fruit Tray: $32.59 per Tray || V
Serves 15-25 Guests

Medium Fruit Tray: $54.19 per Tray || V
Serves 25-50 Guests

Large Fruit Tray: $86.59 per Tray || V
Serves 50-75 Guests
Domestic Cheese Tray || 50 Cal
Cubed Cheddar, Swiss, and Provolone Cheeses (1 oz. | 100 Cal) served with Crackers (4 | 60 Cal)

Small Domestic Cheese Tray: $32.19 per Tray || V
Serves 15-25 Guests

Medium Domestic Cheese Tray: $50.89 per Tray || V
Serves 25-50 Guests

Large Domestic Cheese Tray: $80.49 per Tray || V
Serves 50-75 Guests

Gourmet Cheese Display
Gourmet Cheese Display - Wedges of Imported and Domestic Cheeses (1 oz. | 100 Cal) with Clusters of Grapes (1/2 cup | 30 Cal) and Gourmet Flatbread Crackers (1 cracker | 70 Cal)

Small Gourmet Cheese: $35.19 per Tray || V
Serves 15-25 Guests

Medium Gourmet Cheese: $66.89 per Tray || V
Serves 25-50 Guests

Large Gourmet Cheese: $105.29 per Tray || V
Serves 50-75 Guests

And More!
**Antipasto Platter**  
(1/24 of platter | 340 Cal)
Red Peppers, Genoa Salami, Capicola Ham, Fresh Mozzarella, Mortadella, Prosciutto, Provolone, Artichoke Hearts, Stuffed Olives and Banana Peppers

**Small Antipasto:** $65.09 per Tray  
Serves 15-25 Guests

**Medium Antipasto:** $123.69 per Tray  
Serves 25-50 Guests

**Large Antipasto:** $195.29 per Tray  
Serves 50-75 Guests

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**Vegetarian Antipasto Platter**  
(1/24 of platter | 190 Cal)
Fresh Red Peppers, Fresh Zucchini, Fresh Eggplant, Fresh Portobello Mushrooms, Fresh Mozzarella Cheese, Provolone Cheese, Quartered Artichoke Hearts, Stuffed Olives, Hot Sliced Banana Peppers

**Small Vegetarian Antipasto:** $46.59 per Tray  
Serves 15-25 Guests

**Medium Vegetarian Antipasto:** $98.19 per Tray  
Serves 25-50 Guests

**Large Vegetarian Antipasto:** $154.99 per Tray  
Serves 50-75 Guests

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**And More!**
Coffee and Tea Service || (8 oz. | 0 Cal)
Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas

**Freshly Brewed Starbucks Coffee:** $1.50 per Guest
*Includes Starbucks Decaffeinated Coffee*

**Freshly Brewed Nescafe Coffee:** $1.25 per Guest
*Includes Nescafe Decaffeinated Coffee*

**Tazo Herbal and Non-Herbal Teas with Hot Water:** $0.75 per Guest
*Includes Decaffeinated Tazo Tea*

**Freshly Brewed Starbucks Coffee:** $17 per Gallon
*Includes Starbucks Decaffeinated Coffee; Serves Approximately 16 Guests*

**Freshly Brewed Nescafe Coffee:** $14 per Gallon
*Includes Nescafe Decaffeinated Coffee; Serves Approximately 16 Guests*

**Tazo Herbal and Non-Herbal Teas with Hot Water:** $10.50 per Gallon
*Includes Decaffeinated Tazo Tea; Serves Approximately 16 Guests*
Hot Chocolate & Hot Apple Cider (8 oz. | 0 Cal)

- **Hot Chocolate:** $14 per Gallon || 200 Cal
- **Hot Apple Cider:** $14 per Gallon || 110 Cal

*Juice*

- **Apple Juice:** $14.50 per Gallon || 90 Cal
- **Cranberry Juice:** $15.50 per Gallon || 110 Cal
- **Orange Juice:** $14.50 per Gallon || 140 Cal

Lemonade & Iced Tea (8 oz. | 0 Cal)

- **Lemonade:** $14 per Gallon || 130 Cal
- **Unsweetened Iced Tea:** $10.50 per Gallon || 0 Cal

**Beverages**
**Beverages**

*Punch*  
(8 oz. | 0 Cal)

**Orange Blossom Punch:** $14.50 per Gallon  
|| 110 Cal

**White Sparkling Punch:** $16.50 per Gallon  
|| 100 Cal

*Bottled Water & Water Stations*

**Bottled Water:** $2 per 10 oz. Bottle  
|| (10 oz. | 0 Cal)

**Ice Water Station:** $12 per Gallon  
|| (8 oz. | 0 Cal)

*Includes Lemon (1 | 0 Cal), Lime (1 | 0 Cal), and Orange Wedges (1 | 60 Cal)*

*Bottled & Canned Beverages*

**Apple Juice:** $2.95 per Bottle  
|| (10 oz. | 120 Cal)

**Cranberry Juice Cocktail:** $2.95 per Bottle  
|| (10 oz. | 135 Cal)

**Orange Juice:** $2.95 per Bottle  
|| (10 oz. | 170 Cal)

**Pepsi:** $1.25 per Can  
|| (12 oz. | 160 Cal)

**Diet Pepsi:** $1.25 per Can  
|| (12 oz. | 0 Cal)

**Sierra Mist:** $1.25 per Can  
|| (12 oz. | 160 Cal)