

Patience

WESLEYAN
COLLEGE

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Fine Dining Service

Wesleyan Catering delivers only the best, matching your every menu, service, and decor need. Our culinary staff is practiced in the arts of classic and new cuisines. We will collaborate with you on every detail to make your event flawless. Wesleyan Catering sets the table and the mood to ensure that your experience surpasses expectation.

Use this brochure as a guide to start planning your event today. If you do not see exactly what you have in mind, we will customize a menu specifically for you.

For formal or informal gatherings, Wesleyan Catering will create an event brimming with exceptional food and service. Our Catering Director will work with you to design a menu highlighting traditional favorites or the newest trends in fine dining.

Phone 478 757 3924 Fax 478 757 3903 or e-mail: catering@wesleyancollege.edu



Catering Arrangements

ROOM RESERVATIONS

If your event is to be on the Wesleyan Campus, facility reservations should be made with the Events Coordinator for Wesleyan. Table and chair arrangements and any special needs such as audio-visual equipment requests should be made with the Coordinator. You may contact the Special Events coordinator, Joyce Turner, at 757-5272. We are happy to cater events off campus.

BILLING PROCEDURES

Campus Billing - Invoice terms are 30 days net. Interest charges of 1.5% per month may be computed on unpaid balances after 30 days.

For charges paid with a non-Wesleyan check, there is a 10% surcharge. If your organization is tax exempt, we must be provided with a tax exempt certificate prior to the function; otherwise, Georgia sales tax of 6% will be added. Payment is due at the time of service.

Events scheduled in the Oval Hall will be assessed an additional \$250.00 to provide extra labor for delivery of food and equipment.

For catering an off campus event for non-Wesleyan clients, there is a minimum charge of \$250.00.

PLANNING

Please book your event at least ten working days in advance. Prices quoted are based on a two-hour period. Events lasting more than two hours or events which begin more than twenty (20) minutes late will be charged an additional labor fee.

Events scheduled on legal holidays, after 6:30 P. M. or before 9:00 A. M. on weekends will be billed at a higher rate.

Cancellations will be accepted up to 72 hours prior to the event. Cancellations with less than 72 hours notice will be charged according to costs already incurred.

Catering Arrangements cont.

EXTRA FOOD

For groups of 30 or more, ARAMARK will provide 5% additional food above the guarantee guest count. We adhere to this policy to provide for any unexpected guests. However, all leftover food, condiments, etc. are the property of ARAMARK and may not be removed by anyone other than the Catering Staff. The cost of replacing any damaged, destroyed or missing equipment will be added to charges for food and labor.

GUARANTEED GUESTS COUNTS

ARAMARK must have guaranteed guest counts no later than two working days prior to your function and by 10:00 A. M. on Wednesday for events scheduled on the weekend. You will be charged your guaranteed guest count if fewer guests attend. If more than the guaranteed number attend, you will be billed for the higher number.

MISCELLANEOUS SERVICES

LINEN RENTAL

We must have two weeks notice to reserve

<i>Tablecloths</i>	<i>\$ 6.00 each</i>
<i>Tablecloths and Skirts</i>	<i>\$16.00 each</i>
<i>Napkins</i>	<i>\$.50 each</i>

ALCOHOLIC BEVERAGES

All alcoholic beverages must be purchased and delivered to the catering site by the client. ARAMARK can provide ice, cups and set-ups for \$3.00 per person. Arrangements for a bartender are the responsibility of the client.

Continental Breakfasts

CREATE A BREAKFAST

Choose one of the selections

\$3.25 per person

Choose two of the selections

3.75 per person

Choose three of the selections

4.25 per person

Coffee and juice only

2.95 per person

Disposable service ware unless china is requested. Please add \$.50 per person for china. All breakfasts include regular coffee and juice. Add \$.50 per person for hot tea. Decaf coffee available on request.

FRESH FRUIT TRAY *\$1.95 per person*

HEALTHY BREAKFAST

Minimum 10 people \$4.50 per person

includes: Assorted Cold Cereals

Sliced Bananas and Strawberries

Bran Muffins

2% Milk

Coffee

SELECTIONS:

Mini Bagels with plain or flavored cream cheese, whipped margarine, jelly

Mini Croissants with whipped margarine and jelly

Assorted Mini Muffins - Blueberry, Peaches and Cream, Bran, Chocolate Chip

Assorted Danish

Buttermilk Biscuits with whipped margarine and jelly (add \$1.25 per person for ham, bacon, or sausage)

Cinnamon Rolls



4.

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Hot Breakfasts

All breakfasts include coffee, and choice of one juice. Please add \$1.00 per person for weekends and holidays. Minimum of 10 people.

BREAKFAST CROISSANT

\$6.25 per person

Served with scrambled or fried eggs, cheese and your choice of ham, bacon or sausage patty. Includes hash browns and fresh fruit

SOUTHERN BREAKFAST

\$7.00 per person

*Choice of Bacon, Country Ham or Sausage Links
Buttered or Cheese Grits, Scrambled Eggs, Buttermilk Biscuit
with whipped margarine and preserves*

THE WESLEYAN

\$7.00 per person

*Your choice of Belgian waffles or pancakes, blueberry and
strawberry syrups, whipped Margarine and Devon Cream,
Hash browns or grits, Choice of bacon or sausage*

RISE AND SHINE

\$7.95 per person

*Breakfast steak, Home fries or hash brown potatoes,
scrambled eggs, buttermilk biscuits and gravy, sliced cantaloupe*

THE STRATA

\$8.95 per person

(not available before 8:00 AM)

*Sausage, egg and cheese strata, French toast casserole,
Hash browns or buttered grits, Bacon or ham, Blueberry muffins,
whipped margarine, warm maple syrup, preserves*

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5.

Entree Salads

All salad plates include warm yeast rolls (where appropriate,) tea and dessert. Please add \$.50 per person for coffee. An attendant will be provided with a minimum of 18 guests.

TACO SALAD

\$8.50 per person

Fried taco bowl filled with browned ground chuck, shredded lettuce, diced tomatoes and cheddar cheese. Salsa, chopped onions and guacamole served on the side. Complete this great salad with a side of tortilla chips (included.)

GRILLED CHICKEN CAESAR SALAD

\$8.95 per person

Fresh, crisp Romaine lettuce topped with a grilled, marinated chicken breast, covered with freshly grated Parmesan cheese and garlic croutons and chilled, creamy Caesar dressing

CHEF'S CHOICE

\$8.95 per person

Mixed spring greens, diced ripe tomatoes, cucumber slices, boiled egg quarters, all topped with generous portions of turkey, ham, and shredded Swiss cheese. Your choice of dressings.



6.

Entree Salads

All salad plates include warm yeast rolls (where appropriate,) tea and dessert. Please add \$.50 per person for coffee. An attendant will be provided with a minimum of 18 guests.

THE WESLEYENNE

\$8.95 per person

Baby spinach, grape tomatoes (in season) or cherry tomatoes, thinly sliced cucumbers, fresh mushrooms, boiled egg quarters, croutons, topped with a grilled lemon peppered chicken breast and fresh Parmesan cheese. Offered with your choice of dressing.

TROPICAL CHICKEN SALAD

\$10.50 per person

All white, chunky chicken salad served in a fresh pineapple quarter with sliced seasonal fruit and banana bread sandwiches.

SALAD LOVER'S SALAD

\$11.95 per person

(Minimum 10 guests)

Mixed field greens, croutons, julienne sweet red peppers, mushrooms, artichokes topped with marinated tenderloin of beef. Served with a side of pasta tossed with olive oil vinaigrette

Vegetarian Entree Salads

THE PRESIDENT (A WESLEYAN FAVORITE)

\$7.95 per person

A variety of mixed greens topped with fresh pear "matchsticks," feta cheese and mango vinaigrette

PENNE PASTA SALAD

\$7.95 per person

With vegetables julienne, olives, cheese and tomato-basil dressing. Sliced melon garnish.

SUMMER VEGETABLE SALAD

\$8.25 per person

Sautéed fresh veggies with torn Romaine and Italian dressing. Topped with baked pita chips. Served with a side of angle hair pasta.

LIGHT AND HEALTHY

\$8.50 per person

A generous portion of cottage cheese tossed with chopped red and green peppers and scallion tops. Complimented with a serving of fresh seasonal fruit with yogurt dip and America Classic crackers.

SWISSTINA

\$8.50 per person

Grilled Portobello mushrooms with diced, sundried tomatoes and Italian olive oil and shredded cheddar served over torn green leaf lettuce

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Sandwich Plates

All sandwiches include lettuce, tomato, 2 sides and iced tea. All sandwiches can be boxed; everything is disposable. Add \$.50 for assorted sodas or coffee. See bread choices at end of the section.

SLICED ROAST BEEF

\$8.95 per person

With creamy horseradish sauce and your choice of bread

CHUNKY CHICKEN SALAD

\$8.95 per person

All white meat chicken, fat free mayo, sweet pickle relish and a touch of celery on croissant

TUNA SALAD

\$8.95 per person

Water-packed all white tuna, fat free mayo, sweet relish and a hint of minced sweet onion on your choice of bread

CHICKEN CAESAR SALAD WRAP

\$8.95 per person

Tender chunks of chicken breast, Romaine lettuce, parmesan cheese, and creamy Caesar dressing

CLUB WRAP

\$8.50 per person

Turkey, ham, lettuce, shredded Cheddar, diced tomato in creamy bacon peppercorn sauce.

SHAVED SMOKED TURKEY

\$8.95 per person

With honey mustard and your choice of bread

SHAVED HAM

\$8.95 per person

With fat free mayo, mustard and your choice of bread

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9.

Sandwich Plates

All sandwiches include lettuce, tomato, 2 sides and iced tea. All sandwiches can be boxed; everything is disposable. Add \$.50 for assorted sodas or coffee. See bread choices at end of the section.

SLICED OVEN ROASTED PORK LOIN

\$9.25 per person

Served warm on a fresh baguette with green peppercorn spread and caramelized onions

THREE TIMES BETTER

\$9.25 per person

This triple decker is loaded with ham, crisp bacon and turkey. Includes sliced fresh mushrooms, sweet green pepper strips, caramelized onions, sliced cheese and honey mustard spread. Sliced white or wheat bread only.

THE BEST SANDWICH - EVER

\$9.50 per person

Served on a warm Italian roll, this sandwich is overflowing with ham, pepperoni slices, salami, and bologna. Lightly dusted with oregano and dried parsley, drizzled with olive oil and covered with melted mozzarella. Garnished with ripe Italian olives and sweet pickle chunks.

MONTEPENSIER

\$9.50 per person

Oven roasted turkey breast with grilled asparagus spears, Provolone cheese and spicy honey mustard

THE WELLINGTON

\$9.50 per person

Tender sliced top round of beef, sliced sharp cheddar cheese, marinated mushrooms with spring onions and horseradish spread

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10.

Sandwich Plates

All sandwiches include lettuce, tomato, 2 sides and iced tea. All sandwiches can be boxed; everything is disposable. Add \$.50 for assorted sodas or coffee. See bread choices at end of the section.

FOR THE VEGETABLE LOVER

SWISSTINA

\$7.95 per person

Grilled Portobello mushroom, sundried tomato pesto spread, Italian salad olives, Swiss cheese, green leaf lettuce on your choice of bread

TUSCANY

\$7.95 per person

Grilled zucchini and eggplant, roasted red peppers, fresh romaine and sundried tomato/basil dressing on your choice of bread

CHOOSE ONE BREAD:

<i>White</i>	<i>Wheat</i>
<i>Kaiser</i>	<i>Croissant</i>
<i>Baguette</i>	<i>Deli Roll</i>
<i>Rye</i>	<i>Italian Baguette</i>

CHOOSE TWO SIDE ITEMS:

<i>Fruit Salad</i>	<i>Potato Salad</i>
<i>Pasta Salad</i>	<i>Cole Slaw</i>
<i>Broccoli Salad</i>	<i>Waldorf Salad</i>
<i>Potato Chips</i>	<i>Cucumber Mousse</i>
<i>Tarot Chips</i>	<i>Carrot/Raisin Salad</i>
<i>Marinated Veggies</i>	

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Sandwich Buffets

Minimum 20 people. Buffets include lettuce, tomato, pickle, choice of 2 sides, tea and cookies. Add \$.50 per person for coffee

SANDWICH PLATTER BUFFET

\$7.95 per person

Sandwiches are pre-made and presented on a platter. Guests can "grab and run!" Ham and cheese on white bread, turkey and cheese on wheat bread, whole pieces of fruit, potato chips, pickles, cookies and tea.

(This selection does NOT come with side salads, only food items shown.)

GOURMET DELI BUFFET

\$8.95 per person

Deli style turkey, ham and roast beef with Cheddar and Swiss cheeses, assorted breads, condiments and pickles.

SELECTED SALADS BUFFET

\$9.50 per person

Choose three of the following: Chicken salad, tuna salad, egg salad, ham salad or pimento cheese. Presented with assorted sandwich breads and condiments

THE ULTIMATE DELI BUFFET

\$10.50 per person

Turkey, ham, roast beef, salami, bologna, assorted cheeses and sandwich breads, vegetable chips, fresh cut fruit with yogurt dip, condiments and pickles

CHOOSE TWO SIDE ITEMS:

<i>Fruit Salad</i>	<i>Potato Salad</i>	<i>Pasta Salad</i>	<i>Cole Slaw</i>
<i>Broccoli Salad</i>	<i>Waldorf Salad</i>	<i>Potato Chips</i>	<i>Cucumber Mousse</i>
<i>Tarot Chips</i>	<i>Carrot/Raisin Salad</i>		<i>Marinated Veggies</i>

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12.

To-Go Bag Lunches

BAG LUNCH

\$6.95 per person

Ham or turkey sandwich on a roll with individual bag of chips, piece of whole fruit, canned soda



13.

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Fine Dining

All selections include one starch and one vegetable, choice of salad, roll, dessert, tea, water and coffee. To select starch, vegetable, salad and dessert, see offerings at the end of "Soup and Salad" section.

POULTRY

GRILLED CHICKEN TENDERS <i>in Tarragon Wine Sauce</i>	<i>\$ 9.95 per person</i>
GRILLED CHICKEN BREAST <i>Choose one Teriyaki, Lemon-Pepper, Honey Lime,</i>	<i>\$ 9.95 per person</i>
GRILLED CHICKEN BREAST SOUTHWESTERN <i>Topped with hot and sweet peppers, scallions, and red onions. Marinated in red wine vinegar</i>	<i>\$10.50 per person</i>
CHICKEN A LA KING <i>Served in a white cream sauce with garden fresh vegetables, Presented in a puff pastry</i>	<i>\$10.50 per person</i>
GLAZED APPLE DIJON CHICKEN BREAST	<i>\$10.95 per person</i>
CHICKEN MARCELA WITH MUSHROOM BUTTONS	<i>\$11.95 per person</i>
CHICKEN FLORENTINE <i>Stuffed with spinach, feta cheese and a variety of herbs</i>	<i>\$12.95 per person</i>
GEORGIA PECAN CRUSTED CHICKEN <i>Served with freshly made orange chutney</i>	<i>\$12.95 per person</i>
HONEY TRUFFLED FRIED CHICKEN <i>with White Country Gravy</i>	<i>\$18.00 per person</i>

14.

Fine Dining

BEEF

CHOPPED AND GRILLED SIRLOIN STEAK <i>in Mushroom Gravy</i>	<i>\$ 8.95 per person</i>
BRAISED TIPS OF SIRLOIN BEEF <i>Over your choice of Starch</i>	<i>\$ 9.95 per person</i>
MARINATED LONDON BROIL <i>in Mushroom Red Wine Sauce</i>	<i>\$10.95 per person</i>
ROASTED INSIDE ROUND OF BEEF AU JUS	<i>\$10.95 per person</i>
GRILLED NEW YORK STRIP LOIN <i>in Portabella Sauce</i> <i>(minimum 20 guests)</i>	<i>\$16.95 per person</i>
PRIME RIB AU JUS <i>(minimum 20 guests)</i>	<i>\$16.95 per person</i>
SLICED TENDERLOIN OF BEEF <i>A campus favorite, served with</i> <i>creamy horseradish sauce in a</i> <i>carrot cup (minimum 10 guests)</i>	<i>\$16.95 per person</i>
TWIN PETITE FILETS MIGNON <i>with Béarnaise Sauce</i>	<i>\$19.95 per person</i>

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15.

Fine Dining

FISH & SEAFOOD

SHRIMP ALFREDO
served over your choice of Pasta

\$11.95 per person

SEARED TUNA STEAKS
in Lime-Caper Sauce

Market Price

SHRIMP SCAMPI
seasoned with Garlic Lemon sauce

\$15.00 per person

GRILLED SALMON FILET
with Dill Butter

\$16.50 per person



16.

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Pork & Lamb

*Pork Shoulder Oven Roasted
and Sliced Fresh served with
homemade dipping sauce* \$ 9.95 per person

*Pork Loin with Bourbon-Brown
Sugar Glaze* \$10.95 per person

*Pork Tenderloin Medallions with
Cahvados and Caramelized Apples* \$11.95 per person

*Pork Loin Stuffed with Pecans,
Raisins and Apples* \$12.95 per person

*Cornbread- Stuffed 1" Thick Center
Cut Pork Chop with New England
Applesauce* \$13.50 per person

*Pan Seared Lamb Chops with Fresh
Mint in a Cream Sauce* \$13.95 per person

*Roasted Leg of Lamb with Mint
Jelly (minimum 20 guests)* \$15.00 per person



17.

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Vegetarian Favorites

GRILLED PORTOBELLO MUSHROOM

*Marinated in Balsamic Vinegar
and Grilled to Perfection*

\$ 8.95 per person

SUMMER SQUASH BOAT

*Steamed and stuffed , filled with Sautéed Fresh Veggies
and Seasoned Bread Crumbs then baked
with Parmesan Cheese Topping*

\$8.95 per person

SPINACH LASAGNA

(minimum 10 guests)

\$ 9. 50 per person

VEGETABLE SUPREME

*A Variety of Fresh Sautéed Veggies
with Lemon-Pepper Seasoning*

\$ 9.50 per person



18.

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Buffets

All buffets served with a salad, two vegetables, one starch, dessert, choice of bread, tea and water.

Add a second dessert choice for an additional \$1.00 per person.

An additional vegetarian side may be substituted for one entrée.

CHOICE OF TWO ENTREES

\$13.00 per person

Sliced Cured Ham

Baked Chicken

Eddie's Fried Chicken

Meat Lasagna

Homestyle Meatloaf

Sliced Fresh Ham

Chicken and Dressing

Baked Turkey/ Giblet Gravy

Spinach Lasagna

Beef Stroganoff/ Noodles

CHOICE OF TWO ENTREES (ONE CARVED)

\$19.00 per person

Carved Items:

Roasted N.Y. Strip

Baked Turkey Breast

Seasoned Roast Beef

London Broil

Glazed Pork Loin

Other Items:

Chicken Cordon Bleu

Chicken Florentine

Parmesan Breaded Chicken Breast

Fried Catfish

Broiled Stuffed Flounder

CHOICE OF TWO ENTREES (ONE CARVED)

\$22.95 per person

Carved Items:

Tenderloin of Beef

Pork Tenderloin

Blackened Prime Rib

Other Items:

Veal in White Wine Sauce

Chicken Wellington

Shrimp & Scallop Newburg

Grilled Salmon/ Lemon-Dill Butter Osso Bucco

PASTA BUFFET

\$10.95 per person

Caesar Salad

Marinara Sauce

Diced Chicken

Sautéed Mushrooms

Grilled Onions

Two Pastas

Alfredo Sauce

Ground Beef

Green Peppers

Garlic Bread

19.

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Soup & Salad

Add soup to any menu item for an additional \$2.50 per person. Add any regular salad to your sandwich plate for \$1.50 per person.

Soup and salad as an entire meal priced at \$6.95 per person.

SOUPS

*Spicy Chili
Hearty Vegetable
Cream of Asparagus
Cream of Broccoli and Cheese
Corn Bisque*

*Vegetarian Chili
Vegetable Beef
Cheesy Cream of Potato
Tomato Basil
French Onion*

SALADS

*Mixed Green
Pasta
Broccoli
Waldorf*

*Caesar
Potato
Cole Slaw*

*Fresh Cut Fruit
Tomato Cucumber
Marinated Vegetable*

PREMIUM SALADS

Add \$2.50 per person

Baby Bibb and Boston Lettuces, Fresh Pear "Matchsticks," Feta cheese and Mango Vinaigrette

Spring Mix with Mandarin Oranges, Toasted Almonds and Raspberry Vinaigrette

Hearts of Iceberg Lettuce with fresh Tomato Wedges, Purple Onion Rounds, thinly sliced Cucumbers and creamy Italian Dressing

Baby Spinach Leaves with Mushrooms, Purple Onion Rings, Egg Slices and Warm Bacon Dressing

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20.

Sides

VEGETABLES

Sautéed Garden Vegetables
Steamed Broccoli/ Lime Butter
Steamed Green Beans
Green Beans Amandine
Sautéed Mushrooms
Carrot Soufflé

Sautéed Squash Medley
Stuffed Tomatoes
Broccoli-Carrot-Cauliflower Medley
Buttered Baby Carrots
Honey Mint Glazed Carrots
Broccoli Florets/ Herbed Butter

STARCHES

Herb Vegetable Rice
Rice Pilaf
Spanish Rice
Oven Roasted New Potatoes
Rosemary New Potatoes
Cornbread Stuffing
Roasted Sweet Potatoes
Green Peas

Brown Rice Pilaf
Wild and White Rice with Pecans
Parslied New Potatos
Au Gratin Potatoes
Green Baby Limas
Pasta (any variety)
Stuart's Shredded Sweet Potatoes

PREMIUM VEGETABLES & STARCHES

Add \$1.50 per guest

Asparagus (green or white)
Roasted Red Peppers
Fingerling Potatoes

Brandied Mushrooms
Haricot Vert
Pommes Duchesse

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21.

Desserts

Carrot Cake

Chocolate Pecan Pie

Lemon Icebox Pie

Key Lime Pie

Fresh Strawberry Shortcake

Dutch Apple Pie

Southern Pecan Pie

Lemon Meringue Pie

Cherry Pie

Chocolate Mousse

PREMIUM DESSERTS

Add \$1.75 per guest

Grand Marnier Cheesecake

Cherries Jubilee

Crème Brulee

Fresh Strawberries/ Almond Crème

Kahlua Cheesecake

Tiramisu

Tropical Fruit/ Yogurt Dip

Apple Strudel/ Vanilla Sauce

22.

Phone 478 757 3924 Fax 478 757 3903 or e-mail: catering@wesleyancollege.edu

Picnics

Minimum 25 people, includes water AND lemonade OR tea. Please provide a rain location if event is planned for outdoors. All picnics are on disposables.

BURGERS AND FRANKS

\$8.00 per person

1/4 pound Hamburgers, all Beef Franks, Baked Beans, Potato Salad, Cole Slaw, Lettuce, Tomatoes, Cheese, Onions, Relish, Pickles, Buns, Mustard, Mayonnaise, Catsup, Brownies

COUNTRY BARBECUE

\$10.50 per person

*Choice of 2 meats
BBQ Chicken Sliced BBQ Brisket
Pulled BBQ Pork w/ Buns Grilled Smoked Sausage*

Corn on the Cob, Baked Beans, Potato Salad, Cole Slaw, Assorted Breads and Peach OR Apple Cobbler

SOUTHERN REUNION

\$12.00 per person

*Southern Fried Chicken Sliced Cured Ham
Southern Style Green Beans Potato Salad
Tomato, Onion, Hot Pepper Tray Corn on the Cob
Cheese and Macaroni Banana Pudding
Cornbread*

LOW COUNTRY BOIL

\$12.95 per person

26-31 count Boiled Shrimp in Shell, Whole New Baby Potatoes, Corn on the Cob, Italian Sausage served with Baked Beans, Cole Slaw, Crusty Bread, Peach OR Apple Cobbler

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23.

Break Time

*All breaks are presented on
disposable service ware*

<i>Cookies and Punch</i>	<i>\$2.25 per person</i>
<i>Cookies and Sodas</i>	<i>\$2.75 per person</i>
<i>Cookies, Coffee and Sodas</i>	<i>\$3.25 per person</i>
<i>Fruit Tray, Cookies, and Punch</i>	<i>\$3.95 per person</i>
<i>Whole Fruit Basket</i>	<i>\$1.50 per person</i>
<i>Coffee (regular or decaf)</i>	<i>\$1.00 per person</i>
<i>Bottled Waters</i>	<i>\$1.00 each</i>
<i>Assorted Sodas</i>	<i>\$1.00 each</i>
<i>Fresh Fruit Tray</i>	<i>\$1.95 per person</i>
<i>Sweet Sampler Mini brownies, lemon bars, cookies</i>	<i>\$1.75 per person</i>
<i>Pizza Party Asst. Pizza, Salad, Sodas</i>	<i>\$6.75 per person</i>
<i>Fruit & Cheese Tray, Crackers, Asst Pastries, Punch</i>	<i>\$4.75 per person</i>
<i>SALTY DAYS</i>	<i>\$2.75 per person</i>
<i>Asst. bags of chips, mixed nuts and asst. sodas</i>	
<i>ASSORTED ICE CREAM NOVELTIES</i>	<i>\$2.25 per person</i>

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24.

Receptions

COLD HORS D'OEUVRES

CHILLED SHRIMP WITH COCKTAIL SAUCE

Market Price

CHICKEN OR TUNA BOUCHEES

\$ 1.95 per person

Phyllo shells filled with chicken or tuna salad

PORK OR CHICKEN MOOSHU

\$ 2.75 per person

Strips of crepe wrapped around your choice of meat, spring onion and pieces of fresh mango served with sesame dipping sauce

PINWHEELS

\$ 1.75 per person

Flour tortilla wrapped around turkey and Provolone cheese and herbed mayo or ham and baby Swiss and honey mustard

CANAPÉS Choice of three

\$ 2.25 per person

Choose two:

Banana Bread and Cream Cheese Sandwiches

Whipped Brie w Seasoned Applesauce

Prosciutto with Sundried Tomatoes

Roast Beef Roll-Up with Herbed Cream Cheese Center

Ham Spread

Plum Tomato and Basil

Choose one:

Shrimp Spread

Salmon Mousse with fresh dill

Crab Canapé

Grilled Mushroom with green onion

Cheese Straws

\$ 1.00 per person

Baguette Display (Served with Pesto, Sundried Tomato and Roasted Garlic Spreads) *\$1.50 per person*

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25.

Receptions

COLD HORS D'OEUVRES

MEXICAN 7-LAYER DIP

With Tortilla Chips

\$ 1.00 per person

CHEESE RING WITH PECANS AND APRICOT JAM

\$ 1.50 per person

IMPORTED AND DOMESTIC CHEESES

With assorted premium crackers

\$ 3.25 per person

FRESH FRUIT TRAY

With Yogurt Dip

\$ 1.95 per person

\$ 2.25 per person

PROSCIUTTO WRAPPED MELON SLICES

\$2.25 per person

CARVED WATERMELON BASKET

Filled with Seasonal Fruit

Market Price

CRISP AND TENDER FRESH VEGETABLES

With Ranch or Bleu Cheese Dressing

\$ 1.95 per person

CHEESE/FRUIT/VEGETABLE CREATION

This is a reception within itself! Contains at least four imported cheeses, seasonal, tropical fruits and only the freshest and most unusual vegetables. Served with a variety of dipping sauces, dressings, and premium crackers.. Is the focal point of any food table.

\$ 6.95 per person

WHOLE SMOKED SALMON

Served with cream cheese mousse, capers, red onions, and water crackers

\$ 6.00 per person

26.

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Receptions

HOT HORS D'OEUVRES

SCALLOPS WRAPPED IN BACON	<i>\$2.50 per person</i>
BACON WRAPPED WATER CHESTNUTS	<i>\$1.95 per person</i>
STUFFED MUSHROOM CAPS	
<i>with Crab Meat</i>	<i>\$2.25 per person</i>
<i>with Sausage</i>	<i>\$1.95 per person</i>
<i>with Vegetables</i>	<i>\$1.75 per person</i>
SMOKED SALMON AND CREAM CHEESE QUESADILLAS	<i>\$2.95 per person</i>
PORK POTSTICKERS WITH SZECHWAN DIP	<i>\$3.95 per person</i>
MINI QUICHE	<i>\$1.95 per person</i>
MINI PIZZA	<i>\$1.95 per person</i>
CHICKEN FINGERS (<i>choice of 2 sauces</i>) <i>BBQ, Sweet & Sour, Plum Sauce, or Honey Mustard</i>	<i>\$3.00 per person</i>



27.

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Receptions

HOT HORS D'OEUVRES

BUFFALO HOT WINGS WITH BLEU CHEESE, <i>crispy carrot and celery sticks</i>	<i>\$2.75 per person</i>
SPANAKOPITA	<i>\$2.25 per person</i>
DEEP FRIED ARTICHOKE HEARTS <i>with Garlic Butter</i>	<i>\$2.75 per person</i>
HAM WRAPPED GREEN ASPARAGUS <i>with Lemon Butter</i>	<i>\$2.50 per person</i>
SPINACH DIP <i>Served in a bread bowl</i>	<i>\$1.50 per person</i>
CRAB DIP	<i>\$1.75 per person</i>
SPINACH/ARTICHOKE DIP	<i>\$1.75 per person</i>
PIZZA DIP <i>Served with warm garlic butter breadsticks</i>	<i>\$1.50 per person</i>



28.

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Receptions

CARVERY

(INCLUDES CARVER FOR 2 HOURS)

*Beef Tenderloin with Creamy
Horseradish, Green Peppercorn
Spread and mini rolls*

\$7.00 per person

*Top Round of Beef with Dijon Mustard,
Herbed Mayonnaise, Cream Cheese
with Horseradish and mini rolls*

\$3.00 per person

*Bone-In Smoked Ham with Honey Mustard,
Orange Chutney and mini rolls*

\$2.50 per person

*Smoked Turkey Breast with Cranberry
Chutney, Honey Mustard and mini rolls*

\$3.00 per person

*Roasted Pork Loin with Apple Chutney,
Spicy Mustard and mini rolls*

\$2.00 per person

DISPLAY COOKING

(MINIMUM 50 PEOPLE)

PASTA STATION

\$7.00 per person

*Choice of 2 Pastas, Red Sauce, Alfredo Sauce, Ground Beef,
Grilled Diced Chicken, sautéed peppers, onions and mushrooms,
Parmesan cheese, red pepper flakes, oregano, breadsticks*

STIR FRY STATION

\$7.00 per person

*Fried Rice, Chow Mien Noodles, Sweet and Sour Sauce,
Chili Lime Sauce and Teriyaki Sauce with sliced chicken, flank steak,
juliened fresh vegetables and fortune cookies*

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29.

Sweet Delights

ASSORTED PASTRIES

Choice of 3; brownies, lemon squares, mini pecan pies, assorted fruit tarts, cheesecake squares, Mary Moody bars

\$2.25 per person

PETIT FORS

\$2.95 per person

CRÈME PUFFS

\$1.75 per person

CANNOLI

\$2.00 per person

ALMOND BISCOTTI

\$2.00 per person

CHOCOLATE DIPPED STRAWBERRIES

Market Price



30.

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Beverages

ASSORTED CANNED SODAS	<i>\$1.00 each</i>
BOTTLED WATER	<i>\$1.00 each</i>
COFFEE	<i>\$1.00 per person</i>
HOT TEA	<i>\$1.00 per person</i>
HOT CIDER	<i>\$1.25 per person</i>
ICED TEA	<i>\$ 1.00 per person</i>
LEMONADE	<i>\$1.00 per person</i>
FRUIT PUNCH	<i>\$1.00 per person</i>
PINEAPPLE DELUXE PUNCH	<i>\$1.25 per person</i>
SPARKLING WHITE GRAPE PUNCH	<i>\$1.50 per person</i>
WATER SERVICE	<i>\$10.00 per event</i>



31.

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