



**Catering On Main Street**

Office: 713-221-8462

E-mail: [blanchard-frank@aramark.com](mailto:blanchard-frank@aramark.com)

Website: [www.uhd.edu/dining](http://www.uhd.edu/dining)

# Catering Guidelines

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### General Information

We're committed to providing you and your guests with the highest quality in food, beverage and service. The success of your event is very important to us. We've developed the following guidelines to assist you in planning your event. Please review our guidelines and explore our exciting menu options. In addition to a variety of cuisines, we can also provide floral arrangements, linen and china services to add that special touch to your event.

Contact our Food Service Director to place your order. Our office is located in the main building, or you can contact us at 713-221-8462 between the hours of 8:00 AM and 5:00 PM, Monday thru Friday. Please visit our website at [www.uhd.edu/dining](http://www.uhd.edu/dining) for further information.

### Event Planning

**Food and Beverage:** You can make arrangements for food and beverage service by contacting our Catering staff at 713-221-8462, or by visiting our website at [www.uhd.edu/dining](http://www.uhd.edu/dining). Please have your department procurement card number, credit card number or other payment information available when you reserve your event. Clients are responsible for reserving meeting space, set-up and equipment needs, such as tables and chairs including those utilized by the Catering Department. Room reservations may be made by contacting Janet Heitmiller at 713-221-8678 or [heitmillerj@uhd.edu](mailto:heitmillerj@uhd.edu).

**Special Menu Requests:** The menu items listed in the catering guide are only suggestions; you are not limited to these selections. Our Food Service Director is ready to consult with you on any special gourmet, themed, or ethnic menu. We're happy to customize a menu to fit your specific needs and budget. Our Food Service Director will assist you with the necessary arrangements. Adjustments to the menu can also be made to accommodate special dietary needs.

Please allow a minimum of three weeks to ensure the availability of specialty ordered products.

**Menu Pricing:** The prices in our catering guide are based upon market conditions and are subject to change without notice. We reserve the right to adjust pricing based upon these conditions and will notify the client prior to the event for approval. Smaller groups may require special price quotes and adjustments to menu offerings.

**Catering Deliveries:** Standard deliveries within UHD campus will not incur delivery charges. Events occurring off campus or with unique circumstances will be quoted at the time of booking.

**Additional Services:** Themed decorations, special linens, china, fresh flowers, candles, balloons, and other related items may be arranged. Please contact our Catering staff for suggestions and price quotes.

**Linen and China Rental:** China, flatware and glassware for hot buffets or served meals are available for an additional charge. Standard linen will be provided for all catering tables, buffets and served meal seating. Additional linen can be provided for an additional charge.

Standard Tablecloth . . . . . \$5.00/each  
Standard Skirting . . . . . \$25.00/each  
Standard Napkins . . . . . \$0.50/each  
China Place Setting 5 pc . . . . \$1.75/pp

Colored tablecloths, skirting and napkins are also available upon request for an additional charge. Please contact our Food Service Director for a price quote.

**Service-Ware:** All service-ware should remain at the original location of the event. Service-ware removed from the catering event will be charged accordingly.

**Guest Count Guarantees:** To ensure your event is successful it is essential that we have an accurate guest count. An estimated guest count is required at the time your order is

placed. A final guarantee count must be provided to the Food Service Director a minimum of three business days prior to the event. The Catering Department will bill for the guaranteed number or the actual guest count, whichever is greater. Refunds will not be provided for unused food or beverage portions.

**Order Cancellations:** A cancellation fee will be charged for orders cancelled within three business days of an event, based on food and labor costs incurred at the time of cancellation.

**Payment for Services:** UHD departments and student organizations with an approved university account number will need to provide the following billing information at the time of reservation: department name, procurement card, speed type or credit card number and contact person. Charges will be assessed on the day of your event. Any adjustments to your bill will be assessed after the conclusion of the event.

A 50% deposit is required at the time of reservation for all individuals or community groups without a university approved account. The remaining balance for your order is due three business days prior to the event. Visa and MasterCard are accepted for deposits and payments. Sales taxes will be added to each order unless we're provided with a copy of the tax exemption certificate prior to the event.

**Service Charge:** All catering orders will be assessed an additional 18.5% service charge added to the final bill. A late reservation fee of 15% will be assessed for any orders placed less than three business days before the event. Catering orders placed without sufficient notification will be subject to a limited menu and service availability.

**Labor Charges:** Standard catered events require service for approximately 1-1/2 hours; additional charges will be assessed on events and programs delayed 30 minutes or more and/or ending beyond the planned time. For events that require additional staff, labor is assessed by the hour, and per server.

**Attendants:** Services that require additional attendants will be assessed a fee at the rate of \$20.00 per hour, per attendant for a minimum of 4 hours.

**Bartenders:** Services that require bartenders will be assessed a fee at the rate of \$25.00 per hour, per bartender for a minimum 4 hours.

**Alcoholic Beverage Service:** Alcoholic beverages may not be sold without a liquor license. A liquor license is required for all events offering "cash" bar(s) or events requiring the pre-purchase of a ticket (or the purchase of a ticket at the door), to provide alcoholic beverages once entry is made into an event.

Only guests of legal drinking age may possess, be served or be permitted to consume alcoholic beverages (this includes 3.2 beers). Events where alcoholic beverages are served or sold may not be open to the public. When alcohol is served non-alcoholic beverages and food must be made available to all guests for the duration of the event. Alcoholic beverages are not allowed outside of the designated room(s) of the event.

Catering On Main Street, the university and Associated Facilities reserve the right to limit the time and length of an event in which alcohol is served. A last call will be provided 30 minutes prior to the scheduled ending time. Catering On Main Street further reserves the right to deny service to individuals and discontinue the service of alcoholic beverages prior to the ending time of an event should the conduct and/or decorum of the guest be in violation of these guidelines or state laws.

**Food Removal Policy:** For the health and safety of our guests it is our strict policy that all food must remain with the Catering Department at the end of the event for proper disposal. Our policy prohibits us from allowing guests to remove any remaining food or beverages. If food is removed from an event the Catering Department isn't responsible or liable for the quality or safety of these items.

*Thank you for choosing  
Catering On Main Street!*



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# Office Breakfast Buffets

*Minimum 18 persons required.\**

## GOOD MORNING HOUSTON

Display of Fresh Fruit and Seasonal Berries  
Freshly Baked Breakfast Breads  
Whipped Butter, Fruit Spreads  
Fluffy Scrambled Eggs  
Breakfast Potatoes  
Smoked Bacon or Sausage Links  
Selection of Orange Juice or Apple Juice, and Freshly Brewed Coffee  
**\$9 per person**

## CONTINENTAL BREAKFAST

Display of Fresh Fruit and Seasonal Berries  
Freshly Baked Breakfast Breads and Muffins  
Whipped Butter, Fruit Spreads  
Assorted New York Style Bagels  
Assorted Cream Cheeses  
Selection of Orange Juice or Apple Juice, and Freshly Brewed Coffee  
**\$7 per person**

*\*Please call for a price quote for orders that do not meet the minimum requirements.*

# Breakfast Enhancements

*Additional selections must be purchased for the full guaranteed guest amount of minimum 18 persons.*

Smoked Salmon Display with Bagels, Cream Cheese, Capers, Red Onions, Chopped Egg and Lemon Wedges  
(35 Servings) **\$1.75 each**

Omelet Station, cooked to order with choice of Tomatoes, Cheeses, Mushrooms,  
Bacon, Ham, Onions, Green Peppers and Salsa  
**\$4 per person**

Breakfast Burritos with Scrambled Eggs, Cheddar and Jack Cheeses  
**\$2 per person**

Add: Sausage, Bacon or Chorizo for additional  
**\$.50 per person**

Individual Cereals with choice of Whole, Skim, 2% Milk  
**\$.75 per person**

Assorted Bagels and Cream Cheese  
**\$1 per person**

Sausage or Sausage and Cheese Kolaches  
**\$1 per person**

Spinach Quiche or Quiche Lorraine  
**\$2 per person**

Cheese Blintzes with Fruit Toppings  
**\$2.50 per person**

Traditional Eggs Benedict  
**\$3 per person**

Cinnamon French Toast  
**\$1.50 per person**

Waffles  
**\$2 per person**

Fresh Squeezed Orange Juice  
**\$3.50 per person**



# Breakfast Express Boxes

Minimum of 12 guests are required for Express menu items.\* A minimum of 6 per selection.  
Prices quoted are for pickup or delivery service.

## HEALTH NUT

Fruit Yogurt and Granola Parfait  
Banana Nut Bread or Lemon Poppy Seed Bread  
Bottled Juice (Orange, Apple, Grapefruit, CranApple, CranGrape)  
\$6 per person

## CLASSIC SACK BOX

Oversized Muffin; Yogurt and a Seasonal Fruit Cup  
Bottled Juice (Orange, Apple, Grapefruit, CranApple, CranGrape)  
\$5.75 per person

## BAGEL BOX

Choice of a Cinnamon Raisin or Blueberry New York Style Bagel  
with Plain Cream Cheese and Fruit Spread  
Seasonal Fresh Fruit Cup and Yogurt  
Bottled Juice (Orange, Apple, Grapefruit, CranApple, CranGrape)  
\$5.75 per person

## UNIVERSITY EXPRESS

Croissant, Sweet Butter, Fruit Spread  
Whole Fruit  
Bottled Juice (Orange, Apple, Grapefruit, CranApple, CranGrape)  
\$5 per person

*\*Please call for a price quote for orders that do not meet the minimum requirements.*

# Complete Meeting Packages

To simplify your meeting needs, we are pleased to offer these packages at a special rate.  
Service is based on one-hour of service per package. Served on disposable ware.  
Minimum 24 persons required.

## SEMINAR PRESIDENTIAL PACKAGE

### Continental Breakfast

Selection of Orange Juice and Apple Juice  
Display of Fresh Fruit and Seasonal Berries  
Freshly Baked Breakfast Breads and Muffins  
Whipped Butter, Fruit Spreads  
Assorted New York Style Bagels  
Assorted Cream Cheeses  
Assorted Fruit Yogurts  
Individual Cereals with choice of  
Whole, Skim or 2% Milk  
Freshly Brewed Coffee or  
Decaffeinated Coffee and Tea

### AM Break

Freshly Brewed Coffee or  
Decaffeinated Coffee  
Assorted Fruit Juices  
A selection of Regular, Diet and  
Decaffeinated Soft Drinks and Tea

### PM Break

Assorted Jumbo Cookies  
Fresh Fruit Display  
Freshly Brewed Coffee or  
Decaffeinated Coffee  
A selection of Regular, Diet and  
Decaffeinated Soft Drinks and Tea

\$16.50 per person

## SEMINAR STANDARD PACKAGE

### Continental Breakfast

Selection of Orange Juice or Apple Juice  
Display of Fresh Fruit and Seasonal Berries  
Freshly Baked Breakfast Breads and Muffins  
Whipped Butter, Fruit Spreads  
Assorted New York Style Bagels  
Assorted Cream Cheeses  
Freshly Brewed Coffee or Decaffeinated Coffee

### AM Break

Freshly Brewed Coffee or Decaffeinated Coffee  
Assorted Fruit Juices  
A selection of Regular, Diet and  
Decaffeinated Soft Drinks

### PM Break

Assorted Jumbo Cookies  
Freshly Brewed Coffee or Decaffeinated Coffee  
A selection of Regular, Diet and  
Decaffeinated Soft Drinks

\$13.50 per person



# Themed Coffee Breaks

*Minimum 8 persons required.*

## EXECUTIVE COFFEE BREAK

Assorted Freshly Baked Cookies, Scones and Dessert Bars

Freshly Brewed Starbucks Coffee

Assorted Gourmet Teas with Honey

Two Torani Flavor Syrups

Chocolate Shavings

Whipped Cream

Half and Half, Sugar and Sweetener

Ice Water

**\$5 per person**

## THIRST QUENCHER

Orange or Apple Juice

Gourmet Tea Bags

Starbucks Coffee

Ice Water

**\$4 per person**

*\*Please call for a price quote for orders that do not meet the minimum requirements.*

# Morning & Afternoon Specialties

*Served on disposable ware unless otherwise requested.*

## BEVERAGES

Assorted 12oz Canned Soft Drinks . . . . .	\$1.25/each
Assorted Bottled Soft Drinks to include Regular, Diet, and Decaffeinated . . . . .	\$2.00/each
Bottled Juice (Orange, Apple, Grapefruit, CranApple, CranGrape) . . . . .	\$2.00/each
Bottled Water . . . . .	\$2.00/each
Fruit Punch . . . . .	\$15/gallon
Gourmet Tea Service . . . . .	\$2/person
Hot Chocolate . . . . .	\$14/gallon
Iced Tea . . . . .	\$12/gallon
Starbucks Coffee . . . . .	\$20/gallon
House Blend Coffee . . . . .	\$13/gallon
Juices (Orange, Apple) . . . . .	\$15/gallon
Lemonade . . . . .	\$12/gallon

## FRESHLY BAKED ITEMS

Assorted Bagels (served with Assorted Cream Cheeses) . . . . .	\$14/dozen
Assorted Coffee Cake . . . . .	\$14/dozen
Assorted Cookies . . . . .	\$12/dozen
Assorted Muffins . . . . .	\$11/dozen
Assorted Petite Dessert Bars . . . . .	\$15/dozen
Biscotti (Cioccolati, Decadence) . . . . .	\$15/dozen
Blondies or Brownies . . . . .	\$11/dozen
Cinnamon Rolls . . . . .	\$9/dozen
Danish Pastries . . . . .	\$12/dozen
Petite Croissants (served with Butter and Fruit Spread) . . . . .	\$11/dozen

## OTHER SELECTIONS

Assorted Dips (served with Tri-Color Tortilla Chips) . . . . .	\$16/quart
Assorted Individual Bag Chips . . . . .	\$1.25/each
Assorted Cereal Bowls . . . . .	\$1.50/each
Assorted Whole Fruit . . . . .	\$1.50/each
Fruit Tray . . . . .	\$3/person
Granola Bars . . . . .	\$2.25/each
Peanuts (serves 15) . . . . .	\$20/bowl
Popcorn . . . . .	\$1.50/pound
Trail Bar Mix (serves 12-15) . . . . .	\$8/bowl
Yogurt, Individually Fruit Flavored . . . . .	\$1.75/each

## SWEET TREATS

Chocolate Dipped Strawberries (served with Fresh Whipped Cream) . . . . .	Market Price
Assorted Petit Fours . . . . .	\$15/dozen
Chocolate Thimbles . . . . .	\$14/dozen
Miniature Cheesecakes . . . . .	\$14/dozen



# Plated Luncheon Entrées

All entrées are served with a garden salad, chef's choice of vegetable and starch, warm rolls and creamy butter, and choice of dessert. See page 16 for listing. Also accompanied by iced tea or water  
Minimum of 24 persons is required.\*

## Gulf Coast Red Snapper

Served with Mango and Jalapeno Compote  
\$17 per person

## Fillet of Salmon

Grilled Salmon with Lemon Artichoke Sauce  
\$15 per person

## Honey and Mango Glazed Chicken

With Mango and Pineapple Salsa  
\$15 per person

## Grilled Sirloin Steak

Served with Chimicurri Sauce  
\$15 per person

## Blackened Catfish

Topped with a Cajun Crawfish Etouffee  
\$15 per person

## Braised Center Cut Boneless Pork Chop

Topped with a Tomato and Chorizo Fondue  
\$14 per person

## Chicken Mediterranean

Marinated, grilled breast of Chicken topped with Sun-dried Tomato, Artichoke and crumbled Feta Cheese  
\$14 per person

\*Please call for a price quote for orders that do not meet the minimum requirements.

# Plated Luncheon Entrées cont.

## Chicken Forestiere

Sautéed breast of Chicken topped with a Wild Mushroom Demi-glace  
\$14 per person

## Roast Beef Jardinière

Sliced Roast Beef atop a medley of Seasonal Vegetables  
\$13 per person

## Jerk Chicken

Jerk seasoned breast of Chicken, pan seared and topped with a Melon Pico de Gallo  
\$13 per person  
(Add Gulf Coast Shrimp for an additional \$2 per person)

## Chicken Roulade

Breast of Chicken stuffed with Spinach, Parmesan and Pine Nuts  
\$13 per person

## Bistro Chicken

Sautéed breast of Chicken topped with a Fresh Herb Cream Sauce  
\$13 per person

## Spinach Lasagna

Layers of Pasta and Spinach in Béchamel Cheese Sauce  
\$12 per person

## Chicken Tomatillo

Grilled breast of Chicken topped with a Smoked Tomatillo Sauce  
\$12 per person



# Themed Lunch Buffets

All buffets are accompanied by iced tea or water.

Minimum of 18 persons is required.\*

## BACK AT THE RANCH

Choice of 2 entrée: Roasted Chicken, Chicken Fried Steak with Country Gravy,  
Fried Chicken, Smoked Brisket  
Garden Salad, Whipped Garlic Potatoes, Fresh Green Beans, Country Biscuits and Butter  
Peach or Apple Cobbler  
**\$15 per person**

## SOUTH OF THE BORDER

Southwestern Salad with Black Beans, Corn and Jicama  
Served with Creamy Cilantro Dressing  
Warm Flour Tortillas  
Lime Grilled Chicken and Marinated Steak  
Grilled Onions and Peppers  
Shredded Lettuce and Cheddar Cheese  
Pico De Gallo, Guacamole, Sour Cream  
Refried or Black Beans and Spanish Rice  
Tri-Color Tortilla Chips with Queso  
Tres Leches  
**\$15 per person**

(Add Fajita Shrimp for an additional \$3 per person  
Add Seasoned Ground Beef with Individual Taco Bowls for \$3 per person)

## DOWN ON THE BAYOU

Choice of 2 entrée: Fried or Blackened Catfish, Shrimp or Crawfish Etouffee,  
Blackened Chicken Breast, Shrimp or Crawfish Jambalaya  
Southern Style Green Beans, Red Beans with Sausage, Dirty Rice  
Tossed Garden Salad with Ranch or Italian Dressing  
Bread Pudding with Bourbon Praline Sauce  
**\$15 per person**

\*Please call for a price quote for orders that do not meet the minimum requirements.

# Themed Lunch Buffets cont.

## COUGAR BBQ

Choice of 2 entrée  
BBQ Brisket, Smoked Sausage,  
Spare Ribs or BBQ Bone-in Chicken  
Marinated Cole Slaw or Red Skin Potato Salad  
Ranch Style Beans  
Tossed Garden Salad with choice of Ranch or Italian Dressing  
Relish Tray  
Jalapeno Corn Bread  
Apple or Peach Cobbler  
**\$15 per person**

## LIGHT THE GRILL\*

Sirloin Burgers  
Ball Park Hot Dogs  
Red Skin Potato Salad  
Coleslaw  
Baked Beans  
American Cheese, Pickles, Lettuce, Tomato and Onions  
Potato Chips  
Assorted Jumbo Cookies  
**\$12 per person**

(Onsite Grilling Available Upon Request  
for an additional charge.  
Requires minimum of 100 guests.)

## HOUSTON DELI

Soup du Jour  
Assorted Gourmet Breads  
Sliced Turkey, Ham, Roast Beef  
Tuna Salad or Chicken Salad  
Tabouleh with Grilled Vegetables, Mixed Fruit Salad  
Swiss, American, and Provolone Cheeses  
Lettuce, Tomato, and Pickle Spears  
Kettle Potato Chips  
Brownies and Blondies  
**\$13 per person**

## TRIP TO ITALY

Caesar Salad  
Penne Pasta with your choice of  
Tomato Basil or Alfredo Cream Sauce  
Beef Lasagna or Tortellini with Chicken  
Italian Style Green Beans  
Breadsticks  
Tiramisu  
**\$14 per person**



# Grab & Go Lunches

*(Minimum of 12 guests required for Express menu items.\* A minimum of 6 per selection)*

*Prices quoted are for pickup or delivery service.*

*Gourmet Box Lunches include your choice of a gourmet sandwich, chips and a jumbo cookie.*

*Add whole fruit for \$1. Add a beverage for an additional charge.*

## Thai Shrimp Wrap

Sesame Fried Shrimp, Sushi-Style Rice, Ginger, Cucumber, Caramelized Onions and Peanut Sauce on a Spinach Tortilla

\$9 per person

## Asian Mandarin Salad

Shaved Asian Cabbage and Romaine Blend,  
Spicy Marinated Chicken Breast,

Mandarin Oranges, Green Scallions, Grape Tomatoes, Roasted Peanuts and Daikon Radish Sprouts

Top it with Spicy Peanut Dressing

**(Grilled Tofu can be substituted for Chicken)**

**(Substitute Grilled Shrimp for \$2)**

\$8.50 per person

## Grilled Chicken Caesar

Grilled Marinated Chicken, Lettuce, Parmesan Cheese, and Caesar Dressing served your choice, as a wrap on a Garlic Herb Tortilla or as a Salad

\$8 per person

Choice of Wrap or Salad

## The Sicilian Salad

Mixed Greens with Fresh Mozzarella, layered with Prosciutto Ham and Tomato, Kalamata Olives, Fresh Basil, Red Onion. Topped with Balsamic Vinaigrette

\$8 per person

*\*Please call for a price quote for orders that do not meet the minimum requirements.*

# Grab & Go Lunches cont.

## Cougar Cobb Salad

Diced Grilled Chicken, Bleu Cheese, Avocado, Diced Tomatoes, Eggs, and Bacon Crumbs on a bed of Mixed Greens with our Homemade Chunky Bleu Cheese Dressing

\$8 per person

## Fajita Wrap

Grilled Marinated Chicken or Beef Fajita  
Black Beans and Corn Relish, Peppers and Onions, Cheese,  
Guacamole on a Flour Tortilla  
served with Traditional Tomato Salsa on the side

\$8 per person

## The Trio

Beef Steak Tomato on a bed of Mixed Greens stuffed with your choice of Tarragon Walnut Chicken Salad or our Tasty Tuna Salad  
served with Pasta Salad and Fresh Cut Fruit

\$7.50 per person

## Turkey Reuben

Shaved Roasted Turkey on Marble Rye, Fire Cracker Cole Slaw, Big Eye Swiss Cheese and a Tangy Thousand Island Dressing served on the side

\$7.50 per person

## Greek Salad

Ripe Tomatoes, Cucumbers, Sweet Red Onion, Crisp Bell Pepper, Pepperocini, Kalamata Olives and Feta Cheese served with Pita Bread

\$7 per person

**(Add Grilled Chicken for \$1)**

**Add Grilled Shrimp for \$2.75)**

## California Dreaming

Grilled Vegetables, Tomatoes, Sprouts, Provolone Cheese, with a Sun-Dried Tomato Pesto Spread on Kaiser Wheat Roll  
**(Add Grilled Chicken for \$1)**

\$7 per person

## The Italian

Salami, Provolone Cheese and Roasted Red Peppers with an Italian Herb Vinaigrette on a rustic Hoagie Roll

\$7 per person

## Tarragon Walnut Chicken or Tuna Salad Croissant

Roasted Chicken Salad or Tuna Salad with Lettuce & Tomato on a Croissant

\$7 per person

## Made-to-Order Boxed Lunches

*Boxed lunch includes a sandwich, one side item, one cookie and a beverage. Prices are quoted for pick up only. (No minimum required.)*

**Made-to-order sandwiches includes your choice of the following items:**

*Choose one of the following items:*

**Breads:** Kaiser Roll or White Sub Roll **Meats:** Smoked Turkey, Honey Ham, Roast Beef or Vegetarian **Cheeses:** American or Swiss

*Choose one of the following items:*

**Sides:** Whole Fruit, Potato Chips, Pretzels **Cookies:** Chocolate Chip Pecan or Sugar

*Choose one of the following items:*

**Canned Beverages:** Coke, Diet Coke or Sprite

\$6.50 per person

# Hors d'Oeuvres

*Hors d'Oeuvres are priced per 50 pieces.*

Cocktail Sandwiches: Ham salad, Tarragon Chicken Salad, Tuna Salad \$41	Mushroom Caps with Boursin Cheese \$50
Cucumber Rounds with Smoked Salmon Mousse \$52	Crab Stuffed Mushrooms \$56
Curry Chicken Salad with Walnut and Dried Apricot on Pita Toast Points \$45	Scallops wrapped in Bacon \$58
Prosciutto wrapped Asparagus \$55	Coconut Shrimp with Sweet Chili Sauce \$56
Sun-dried Tomato & Fresh Mozzarella on Bruschetta, drizzled with Balsamic Syrup \$46	Sesame Chicken Satay with Pineapple Teriyaki Glaze \$52
Shrimp Summer Roll Made with chopped Shrimp, Radish Sprouts, Julienne Carrots and Cucumber, Napa Cabbage and chopped Cilantro and Mint served with Fire Cracker Water (Tofu can be substituted for Shrimp to create a vegetarian Summer Roll upon request) \$100	Chicken Quesadilla Wedge \$52
Cherry Tomatoes stuffed with Crab Salad \$55	Beef Fajita Quesadilla Wedge \$58
Eggrolls with Sweet and Sour Sauce \$42	White Wings (Boneless Chicken Breast and Jalapeno Cheese wrapped in Bacon) \$70
Southwestern Eggrolls with Cilantro Dipping Sauce \$75	Hot Wings: Buffalo Sauce, BBQ Sauce or Honey Pecan \$45
	Mini Crab Cakes with Green Chili Aioli \$75
	Baked Brie En Crouete (Whole wheel of Brie Cheese with Raspberry Preserves and Toasted Almonds or Sun-dried Tomato Pesto wrapped in Puff Pastry) \$65

# Hors d'Oeuvres cont.

## HORS D'OEUVRES TRAYS

Small – Serves 25 • \$75  
Medium – Serves 50 • \$150  
Large – Serves 75 • \$225

**Vegetable Crudités** 🍷  
Low-fat with Ranch Dip

**Fruit & Domestic  
Cheeses Tray**

**Fruit Kabobs** 🍷  
Seasonal Fruit skewered with Honey and Walnuts

**Domestic Cheeses  
and Cracker Tray**

## HORS D'OEUVRES DISPLAY

### Roasted Vegetable Display

 🍷

Balsamic Vinaigrette, Marinated Roasted Red and Yellow Peppers,  
Zucchini, Squash, Asparagus, Sweet Onions, Mushrooms, Scallions  
served with Hummus Dip  
Serves 50 • \$175

### Southwestern Layered Dip

Layered dip including Ground Beef, Beans, Sour Cream,  
Cheese, Guacamole, Tomatoes, sliced Jalapenos,  
shredded Lettuce, chopped Olives and Salsa  
served with Tri-Color Tortilla Chips  
Serves 35 • \$75

### Antipasto Display

Prosciutto, Salami, Marinated Artichokes,  
Provolone Cheese, Roasted Peppers, Grape Tomatoes  
and Portobello Mushrooms  
Serves 50 • \$200

### Tri-Color Tortilla Chips

Served with choice of:  
Salsa  
Guacamole  
French Onion  
Spinach and Artichoke  
or Chile con Queso  
\$19/quart (serves 15 per quart)

### Crab Mornay Dip

Served with slices of Sour Dough Baguette  
Serves 35 • \$85

## SEAFOOD DISPLAYS

*Minimum order of 50 pieces required.  
Served over Crushed Ice with Lemon Pinwheels, Cocktail and Horseradish Sauces.*

**Cocktail Shrimp**  
\$60

**Blue Crab Fingers**  
\$75



# Plated Dinner Entrées

All entrée are served with a dinner salad, chef's choice of vegetable and starch, warm rolls and your choice of a traditional dessert. See page 16 for listing. Also accompanied by iced tea or water. Minimum 24 per selection.

## Roasted Veal Chop

With a Mushroom, Cipolini Onion and Tomato Compote Sauce  
\$34 per person

## Filet Mignon & Shrimp

(4 oz.) grilled Petit Filet paired with Gulf Coast Crab Stuffed Shrimp (3)  
\$30 per person

## Filet Mignon

(8 oz.) Seasoned and grilled to perfection, accompanied with Buerre Rouge Sauce  
\$28 per person

## Sliced Prime Rib Laffete

Grilled and topped with a Crab Laffete Sauce (Lump Crab dressed in a Creole-spiced Hollandaise with chopped Parsley and Scallions)  
\$27 per person

## Traditional Prime Rib

Prime Rib (10 oz.) served with au Jus and Horseradish Cream  
\$25 per person

## Farm Raised Salmon

Seared Horseradish and Dill Crusted Salmon Fillet served with braised Fennel and a Dry Vermouth Cream Sauce  
\$25 per person

## Chicken Bianco

Sautéed breast of Chicken topped with Garlic infused White Wine Butter Sauce and topped with Lump Crabmeat  
\$22 per person

## Turkey Breast Roulade

Stuffed with Wild Rice and Cranberry  
\$20 per person

## Chicken Genoese

Prosciutto and smoked Gouda stuffed breast of Chicken, breaded and baked, topped with a Creamy Basil Pesto Mornay Sauce  
\$20 per person

## Stuffed Pork Loin

Stuffed with Apples, topped with Maple Demi-glace  
\$20 per person

## Macadamia Crusted Trout

with Orange Basil Butter  
\$19 per person

## Grilled Flat Iron Steak

Flat Iron Steak (8 oz.) served with a Brandy flamed Wild Mushroom Demi-glace  
\$18 per person

## Chicken Luau

Seared breast of Chicken topped with a Pineapple and Roasted Macadamia Nut Tapenade  
\$16 per person

(Add lump crab meat for an additional \$3 per person)

# Plated Dinner Entrées cont.

## Chef's Choice of Vegetables

Green Beans Amandine  
Batonette of Root Vegetables  
Balsamic & Maple Grilled Vegetables  
Sauté of Wild Mushrooms & Leeks  
Vegetable Mélange with Basil Italian Marinated Vegetable Ragout  
Broccoli Stir Fry with Shaved Lemon & Garlic

## Chef's Choice of Starches

Roasted Garlic Duchess Potatoes  
Oven Roasted New Potatoes with Fresh Herb  
Bleu Cheese & Bacon Mashed Potatoes  
Horse Radish & Garlic Mashed Potatoes  
Basmati Rice with Sun-dried Cherries & Almonds  
Garden Wild Rice Pilaf  
Smoked Gouda Cheese Grits  
Sweet Herb Risotto

## Desserts (Traditional)

Cheesecake with choice of: Strawberry, Cherry, Blueberry or Pecan Praline Topping  
Italian Cream Cake  
Carrot Cake with Cream Cheese Icing  
German Chocolate Cake  
Brownie Montage  
Lemon Poppy Pound Cake with Strawberry Romanoff  
Tiramisu  
Pecan Pie

## Specialty Desserts

Add \$3 per person

Tres Leches  
Oreo Cream Pie  
Reese's Peanut Butter Pie  
Key Lime Pie  
Chocolate Eruption  
Chocolate Mousse Truffle Cake  
Individual Custard Fruit Tart  
Seasonal Berries with a Sabayon Sauce  
Served Warm: Bread Pudding with a Bourbon Pecan Sauce or a Bourbon Chantilly

# Carving Stations

All carving stations include a uniformed chef.  
(Must be added to a buffet.)

## Roasted Prime Steamship Round of Beef

Creamy Horseradish, Mustard, Mayonnaise and Miniature Onion Rolls  
175 servings  
\$600

## Roasted Prime Tenderloin of Beef

Peppercorn, Béarnaise Sauces and Rolls  
35 servings  
\$275

## Smoked Beef Brisket with Bourbon BBQ Glaze

Country Biscuits  
30 servings  
\$225

## House Smoked Salmon

Carved to order. Served with Roasted Pepper Ragout and Lemon Aioli  
20 servings  
\$140

## Roasted Sirloin Strip of Beef

Horseradish and Sliced French Baguettes  
50 servings  
\$300

## Apricot Ginger Glazed Ham

Gourmet Mustard, Mango Chutney and Jalapeno Biscuits  
60 servings  
\$275

## Fresh Roasted Turkey

Cranberry Relish, Honey Mustard Sauce and Miniature Rolls  
50 servings  
\$200

