

WELCOME

Center Catering is pleased to present our Buffet Menu. We offer an outstanding array of food and beverage selections designed to meet the varied needs of the university and business community. We can provide you with complete service for events that range from simple coffee breaks to elegantly served receptions and dinners.

This guide is meant to give you an idea of available services. The full range of service is not limited to the selections here. Our catering team may be consulted for any special needs that you may have.

We invite you to use our catering service for your next banquet, meeting, party or social gathering.

We welcome the opportunity to serve you!

CONTENTS

Page	
1	Guidelines
2	Breakfast
3	Italian
5	Pizza
6	Sandwich & Salad Collections
7	Mexican
9	BBQ
11	Breaks
13	This n That & Refreshments
14	Horse d' oeuvres
15	Custom Cakes
16	Make it Special

*All pricing does not include sales tax,
is per person unless noted,
and is subject to change without notice.
Gratuity is not included, nor is it expected.*

GUIDE LINES

The Ordering Process

To arrange for meeting space and catering for your event please contact university Center Conference Services by calling 312-924-8090

The Center Catering requires a three (3) business day advance notice on all orders. Events with more than 100 guests should be placed at least three weeks in advance to ensure adequate time to order the appropriate supplies and staffing. Orders placed for the current or following day will be assessed an additional \$25.00 rush fee and will be accommodated to the best of our abilities.

Guarantee & Cancellations

Event preparations are based on the number of guests specified. A guaranteed guest count must be provided no later than three (3) business days prior to the event. If a count is not provided, the Catering Department will assign the highest count given up to that point and this is the count that will be billed. The Catering Department will make every effort to accommodate unexpected additional guests, however these guest will be billed at 110% of the quoted price.

In the event of a cancellation, charges will be assessed based on the following:

Zero to One (0-1) business day notice = Full charge

Two (2) business day notice = 80% charge

Three (3) business day notice = 70% charge

Four (4) business day notice = 60% charge

Delivery

Equipment delivery time, unless otherwise requested, is one (1) hour prior to the start time of your event. Food delivery time, unless otherwise requested, is 15 - 30 minutes prior to the start of the event.

Catering Orders not meeting a \$50.00 minimum will be assessed a service charge of \$25.00. If a room transfer is desired following set up, a \$50.00 transfer fee will be attached to the final billing.

Standard Service & Labor Fee

Our business office hours are:

8:00 a.m. to 5:30 p.m. Monday - Friday.

Our catering service hours are:

7:00 a.m. to 8:00 p.m. Sunday - Saturday.

Catering is available outside of these hours, however, additional labor charges will be assessed.

Our standard service provides: set up and break down of event, 90 minute service period, standard covers for buffet tables, house china for up to 250 guests and white linen for dining tables.

IN ADHERENCE TO LOCAL HEALTH
DEPARTMENT REGULATIONS
AND CATERING POLICY, GUESTS OR HOSTS
ARE PROHIBITED FROM REMOVING
PERISHABLE FOOD ITEMS FROM THE
CATERING SITE.

Certain events do require specialized service that will incur additional fees and are based on the following:

Receptions: One attendant per 50 guests

Buffets: One attendant per 30 guests

Plated Service: Averages one attendant per 13 guests

Attendants will be charged at \$25.00 per hour per attendant with a four hour minimum.



BUILD YOUR OWN BREAKFAST!!!

.... Start with the Traditional Continental

Assorted Breakfast Breads, Pastries and Bagels
with cream cheese, butter and jam

Fresh Seasonal Fruit Tray
melons, berries and pineapple served with a tangerine honey drizzle

Assorted Yogurt Parfaits

Java City coffee and bottled juices

\$9.50 per person
ten person minimum order

ADD MORE FAVORITES....

The Breakfast Sandwich!

Wow your guests first thing in the morning with our Signature Breakfast Sandwiches

Hot breakfast sandwiches are made with flaky mini croissants and the fillings include:

Canadian bacon, egg and Swiss cheese
Provolone, egg and asparagus spears
Sausage, egg and American cheese

Add \$2.95 per person
ten person minimum order

ALL DAY AT THE CENTER

This break offers refreshments throughout the day.

The morning will begin at 8 a.m. with a variety of pastries, granola bars, whole fruit, hard candy and beverages including:

Java City coffee both regular and decaffeinated, hot tea, bottled juice, soda and water. At 10 a.m. we will refresh the beverages and tidy up.

At a pre-arranged time the afternoon break will be set up with whole fruit, hard candy, bags of snacks, cookies and Java City coffee both regular and decaffeinated, hot tea, bottled juice, soda and water.

The break concludes at 4 p.m.. Service times can be adjusted to fit your schedule.

\$22.95 per person
ten person minimum order

Scrambled Eggs
or
Mini Breakfast Quiche

Breakfast Potatoes

Breakfast Sausage Links
and Canadian Bacon

Add \$2.95 per person
ten person minimum order

A HEALTHY CHOICE

100% Pure, 100%
Refreshing, 100% Delicious
These Naked brand juices and
smoothies will jump start your
taste buds with a frenzy of flavor

\$3.25 per person



SIMPLY SOUTHERN ITALIAN

Signature Italian Salad

crisp mixed greens with cucumber, tomato and garbanzo beans served with a light herbed vinaigrette

Our Artisan Bread Basket

Grilled Chicken Sorrentino

topped with sautéed peppers, sun-dried tomatoes and provolone cheese finished with a Marsala demi-glace

OR

Gemelli Pasta with Sweet Sausage

with Cremini mushrooms, roasted red peppers, fresh tomato-basil sauce, parmesan cheese and herbs

Italian-style Green Beans

with cherry tomatoes and roasted garlic

Oven Roasted Carrots

glazed in balsamic vinegar and tossed with caramelized red onions

Tiramisu Parfait

Marsala flavored sponge cake layered with mascarpone cheese topped with grated chocolate

\$14.95 one entrée

\$17.95 two entrees

ten person minimum order

or

NORTH OF ROME - ISH

Classic Caesar

romaine lettuce, garlic croutons & grated Parmesan with white anchovies and our signature Caesar dressing on the side

Marinated Mixed Olives Platter

Our Artisan Bread Basket

Chicken Valdaostano

panko crusted chicken breast with broccoli rabe, cremini mushrooms, prosciutto and fresh mozzarella finished with spicy arrabbiata sauce

OR

Individual Lasagna Roll

Filled with creamy ricotta and topped with chunky meatball Bolognese or roasted vegetable Bolognese

Sautéed Seasonal Squashes

with great olive oil, mild garlic and crushed black pepper

Fresh-filled Assorted Cannoli

garnished with mixed berries

\$14.95 one entrée

\$17.95 two entrees

ten person minimum order

Wow 'em when they walk in....

Greet your guests with our

Signature Artisan Cheese, Fruit and Nut plate served with assorted crackers

\$3.95 per person

ten person minimum order

Neapolitan Antipasto Platter

Eggplant caponata, red onion confit, white bean salad, shaved prosciutto and grilled crostini

\$3.95 per person

Make it an **extra special** occasion, complete your adventure and add our

European-style Petifores

\$1.75 per person ten person minimum order



DRIVING THROUGH TUSCANY

Our Signature Italian Salad

crisp mixed greens with cucumber, tomato and garbanzo beans served with a light herbed vinaigrette

Fresh Mozzarella with Tomatoes

marinated in a white balsamic vinaigrette with spinach, roasted garlic, cracked black pepper and fresh basil

Our Artisan Bread Basket

Veal Piccata with Artichokes

sautéed medallions of *veal in a white wine, lemon and caper berry sauce

Grilled Salmon Fillet with Pesto

on a bed of wilted spinach greens topped with roasted tomatoes drizzled with balsamic vinegar

Tuscan-style Orzo

finished with shaved Parmesan, sautéed wild mushrooms, orange zest, and fresh herbs

Italian Long Cut Ratatouille

sautéed zucchini, yellow squash, eggplant, marinated olives, tomatoes and grilled onions

European Dessert Melange

a signature mini dessert variety

\$21.95 per person

ten person minimum order

SAVOR IT MORE!

With our Italian Soda Bar try our sparkling Italian waters made with Torani™ syrups to 'create your own' Italian Soda

\$3.75 per person

ten person minimum order

Ask us about our selection of sugar-free syrups for a low-calorie, low-carb treat!

Take 'A Bit of this and a BITE of That™' with you...

Add take-away dessert goodie bags for each of your guests \$1.75 per person

* Please note that boneless chicken breast may be substituted

**A bit of this and a BITE of that™

Enjoy these snacks in quick bites – the best part is you can try bit of each in small bites. Desserts these days are better in quick bites - rich, crunchy, sweet and just enough to satisfy. We take the best of the best and give you just a bit of it so you can taste a bite without overindulging.



IT'S A PIZZA PIE PARTY

The Garden Salad

crisp iceberg and green leaf lettuce with all the fixins'
served with house ranch and light herb vinaigrette on the side

Roasted Vegetable White Bean Salad

with roasted red and yellow tomatoes in a light vinaigrette

Four Cheese Pizza

traditional sauce with Provolone, Mozzarella, Cheddar and Ricotta Cheeses

Meat Lovers

with sliced pepperoni, sweet Italian sausage, mild peppers and mozzarella cheese

Only Vegetables

fresh mushrooms, red and green peppers, zucchini squash and mozzarella cheese

Add Some Pastabilities!

Try one of our specialty pasta dishes

Tortellini Alfredo
Fettuccini Chicken Pesto
Cheese Ravioli with Red Sauce
Penne Chicken with Vegetable
Alfredo

Choose one add \$3.00 per person
Choose two add \$4.50 per person
ten person minimum order

Looking for an additional **Healthy**
alternative

Try our
Grilled Summer Vegetable Platter
finished with aged balsamic vinegar
and cracked black pepper

Add \$3.50 per person
ten person minimum order

Decedent Bars and Cookies

chocolate chunk and peanut butter cookies
joined by raspberry brulee cheese bars

\$11.75 per person

ten person minimum order

MORE THAN JUST PIZZA

Classic Caesar

romaine lettuce, garlic croutons & grated Parmesan with
white anchovies and our signature Caesar dressing on the side

Our Signature Antipasto Salad

aged provolone, Genoa salami, capicola, artichoke hearts, peperoncini,
marinated mushrooms, roasted peppers, fresh tomatoes, broccoli,
cauliflower and basil

Baked Ziti with Roasted Vegetables

finished with classic red sauce and summer vegetables
topped with mozzarella and parmesan

"The Works" Sicilian Pizza

the works topped with pepperoni, sausage, ground beef,
peppers, onions, mushrooms and two cheeses

OR

Stuffed Vegetable Calzone

a taste of Naples filled with ricotta cheese, sautéed mushrooms,
spinach, fresh tomatoes and basil... red gravy on the side

Toffee Almond Crunch Bars

served with fresh fruit drizzled with citrus honey

\$13.75 one entrée

\$16.75 two entrees

ten person minimum order



SIGNATURE SALAD AND SANDWICH COLLECTION

Spinach Salad with Sweet Potato Croutons

plus crispy apple-wood smoked bacon, fresh mushrooms, sliced eggs served with a ginger poppy dressing

Black Bean Sofrito Salad

Romaine, chili roasted corn, marinated grilled red onions, roasted red peppers served with a Southwest vinaigrette topped with crispy plantain chips

Thick-cut Parmesan Ranch Homemade Potato Chips

Grilled Vegetables on Rosemary Focaccia

marinated and grilled mixed veggies with harissa spiced aioli and gazpacho tapenade

Dijon and Pepper Crusted Turkey Caesar Wrap

with tomatoes and aged provolone wrapped in a soft lavash flatbread

Roast Beef and Smoked Ham Muffaletta Wedge

with mozzarella, pesto mayonnaise, savory olive salad, tomatoes and roasted red peppers

Lemony Lemon Bars

served with our own cookie bite nibblers

\$15.95 per person ten person minimum order

“SOMETHING FOR EVERYONE”

SANDWICH AND SALAD COLLECTION

loaded with flavor! sandwich fixings for your low-carbers and high protein cravers with healthy grains and plenty of options for your vegetarians and vegans

The Garden Salad

crisp iceberg and green leaf lettuce with all the fixins served with house ranch and light herb vinaigrette on the side

Marinated and Grilled Vegetable Platter

drizzled with herbed olive oil and balsamic vinegar

Choose One - Two Grain Salad

wild rice and barley with mushroom pesto
Italian couscous and white beans with roasted tomatoes
tabouleh, a traditional Lebanese salad of bulgur wheat, mint, parsley and tomato

Artisan Sandwich Bread Collection

Signature Sandwich Fixin's include:

Marinated grilled chicken breast, Horseradish and black pepper-crusting Beef Tenderloin and Tangerine Honey and Dijon-glazed Turkey Breast

served with lettuce, tomato, cucumbers, Swiss and provolone cheeses, kosher dill pickles, pesto mayonnaise, gazpacho tapenade and cranberry chutney

A Bit of This and a BITE of That™

our signature mini dessert variety served with fresh cut fruit

\$16.95 per person ten person minimum order

Signature...as in “we sign off that you’ll savor every bite!” These sandwiches and salads will delight you with original flavor combinations and top quality ingredients

May we suggest adding our **Wild Summer Fresh Fruit Platter drizzled with blueberry honey**

Add \$3.50 per person



MAKE YOUR OWN FAJITA AND TACO PARTY

The Garden Salad

crisp iceberg and green leaf lettuce with all the fixins'
served with house ranch and light herb vinaigrette on the side

Chipotle Lime Vegetable Salad

with sweet potatoes, red and green peppers, broccoli and red onion in a
cumin spiced vinaigrette finished with fresh cilantro and crispy plantain
chips

Guajillo Spiced Fresh Tortilla Chips

Chicken and Beef Fajitas

marinated strips grilled with peppers and onions (mild spice)
with warm flour tortillas and crispy corn taco shells

Red Chile Mexican Rice

with Ancho chile and roasted tomatoes (mild spice)

Charro Beans

slow cooked pintos the old fashioned way
with green chiles, onion, garlic and smoked ham

Dolce de Leche Cheese Bar

served with pecan chocolate chunk bars

\$15.50 per person

ten person minimum order

Guests going to be milling
about? **Give them something
to MILL ABOUT!**

Add on our
**Eight-layer Dip
and Chips....**

Add \$4.50 per person
ten person minimum order

*our toppings bar includes;
guacamole, sour cream,
cheddar cheese, fresh sliced
jalapenos, shredded lettuce

WHAT'S WITH THIS AMAZING™ SALSAS THING?

We know what it's like to want just a hint more of this or a lot more of that – Our
amaZING™ condiments give you the power to give your plate a ZING!

FEEL THE ZING

Tomatillo Cilantro Lime Salsa

sweet and tart medium spice

Black Bean Salsa

mild and flavorful

Pico de Gallo

A classic...fresh, bold and spicy



MEXICAN FAVORITES COLLECTION

Mexican Chopped Salad

romaine lettuce with marinated jicama, mandarin oranges, plum tomatoes, black olives and fresh cilantro finished with tortilla straws

Signature Eight Layer Dip

Guajillo Spiced Fresh Tortilla Chips

Chicken Enchiladas

Rolled in corn tortillas and baked with a tomato-ancho sauce topped with melted cheese

OR

Chipotle-Glazed Pork Loin

smoky, sweet and just a tad spicy – topped with orange pineapple salsa

Now here's something you don't see everywhere....

A Sopaipilla Bar

Our warm, crisp, fluffy pastry pillows are ready to top with... strawberries, harissa spiced pecans, cinnamon sugar, honey sour cream, hazelnut and coffee infused chocolate sauce, powdered sugar and plantain chips

\$4.95 per person
ten person minimum order

Three Beans and Rice

black, pinto and kidney beans with cumin and chile spiced rice

Cumin Roasted Green Beans

with corn, tomatoes, cilantro and lime

Brulee Raspberry White Chocolate Cheese Bar

served with cookie bite nibblers

\$15.50 one choice

\$18.50 two choices

ten person minimum order

Add on a favorite....

QUESADILLAS!

We'll set the stage... your guests will be thrilled
Quesadillas are made with the following ingredients:

Grilled Chicken or Roasted Veggies

Cheddar or Pepper Jack Cheeses

Tomatoes, Onions and Olives

And of course our **amaZING™ signature Salsas and Toppings bar**

Add \$3.00 per person

ten person minimum order

LOW COUNTRY BBQ

The Garden Salad

crisp iceberg and green leaf lettuce with all the fixins'
served with house ranch and light herb vinaigrette on the side

Southern Slaw

no self respectin' BBQ is complete without it...ready to hit your bun!

Fire-roasted Jalapeno Cheddar Corn Bread

and Country-style Buttermilk Biscuits served up with our own maple butter

Lazy Sunday Chicken

crispy Southern-fried or roasted BBQ – your choice!
OR

Pulled Pork or Chicken BBQ

hickory slow smoked with tangy vinegar-based sauce
served with soft buns and our amaZING™ BBQ Sauce Collection

Really Cheesy Mac and Cheese

with three cheeses and a crispy breadcrumb topping

Tabasco Greens

not to hot... with corn, onion and a touch of garlic

Peach Spoon Bread

served warm with bourbon whipped cream

\$13.00 one entrée

\$16.00 two entrees

ten person minimum order

Give your guests a REAL TREAT ... add in an old time favorite

Finish it off with a Top your Own Ice Cream Bar

Includes Vanilla and Chocolate Ice Cream
with warm caramel sauce, double chocolate fudge,
bananas, sliced strawberries plus candy and nut toppings

\$5.50 per person

ten person minimum order

Add in some more lovin' with an
additional side item or two
Kickin' Pintos - Red Skin Potato
Salad - Summer Vegetable
Rainbow Salad – Veggies and
Dip - Corn on the Cob –
Watermelon – Rice Krispie Bars
- Brownies

\$1.75 one more side

\$3.00 two more sides

\$4.00 three more sides



ALL AMERICAN BACKYARD BBQ

The Garden Salad

crisp iceberg and green leaf lettuce with all the fixins' served with house ranch and light herb vinaigrette on the side

Red Skin Potato Salad

country style with celery, onion, chopped egg and a touch of relish

Summer Vegetable Rainbow Salad

broccoli, carrots, zucchini squash, crisp cabbage, tomatoes, And peppers in a light tart vinaigrette

Fire-roasted Jalapeno Cheddar Corn Bread

and Country-style Buttermilk Biscuits served up with our own maple butter

Grilled Marinated Chicken Skewers

Served with our amaZING™ BBQ Sauce Collection

OR

Classic 6-oz. Burgers

(Garden Burgers available) served with traditional burger fixins'

OR

Grilled Sweet Sausages

served with soft rolls, sautéed peppers and onions
(ask about our vegetarian options)

OR

ALL Beef 4 oz Hot Dogs

with fresh made sauerkraut

Baked Beans

sweet and tangy with bacon and onions (vegetarian option available)

Corn on the Cob with Roasted Asparagus

served with our signature buttery dipping sauce

Pecan Turtle Bars and Cookie Bite Nibblers

ten person minimum order

\$10.25 one choice

\$12.95 two choices

\$14.95 three choices

\$16.95 four choices

Our amaZING™ BBQ sauce collection includes:

Bourbon BBQ Sauce

sweet, tangy and mild

Southwestern BBQ Sauce with Toasted Cumin

a hint of spice and a flavor punch!

Jamaican BBQ Sauce with Habanero Chillies

spicy, sweet and summery

Transport your guests...
Mugs and all
Add Root Beer Floats for dessert!
with top-notch REAL root beer and
the best vanilla ice cream

add \$3.25 per person
ten person minimum order



For you Serious **In-between-ers'**

Take the edge off with one of our **Afternoon Breaks**

Guaranteed to pick you up and satisfy those mid-day cravings

THE SIESTA

Crispy Corn Tortillas

Tri-color made fresh with our signature salsa

Tomatillo Cilantro Lime Salsa

sweet and tart medium spice

Black Bean Salsa mild and wonderful

Pico de Gallo with Jalapenos

fresh, bold and spicy

A Sopaipilla Bar

Our warm, crisp, fluffy pastry pillows are ready to top with... strawberries, harissa spiced pecans, cinnamon sugar, honey sour cream, hazelnut coffee infused chocolate sauce, powdered sugar and plantain chips

\$7.00 per person

ten person minimum order

ALL DAY AT THE CENTER

This break offers refreshments throughout the day.

The morning will begin at 8 a.m. with a variety of pastries, granola bars, whole fruit, hard candy and beverages including:

Java City coffee both regular and decaffeinated, hot tea, bottled juice, soda and water. At 10 a.m. we will refresh the beverages and tidy up.

At a pre-arranged time the afternoon break will be set up with whole fruit, hard candy, bags of snacks, cookies and Java City coffee both regular and decaffeinated, hot tea, bottled juice, soda and water.

The break concludes at 4 p.m.. Service times can be adjusted to fit your schedule.

\$22.95 per person

ten person minimum order

JUST SNACKS

Assorted Individual Chip Bags

Assorted Candy Bars

Assorted Dry Roasted Nuts

Whole Fruit

Bottled Soda and Water

\$6.95 per person

ten person minimum order



MORE THAN SNACKERS

Thick-cut Parmesan Ranch Homemade Potato Chips
served up with our own dip

Pretzel Nibblers

Sweet and Spicy Buffalo Style Chicken Wings
with the best big sky blue cheese dip

Crudités Vegetable Platter

Plain and Peanut M&M's

\$6.95 per person
ten person minimum order

A HEALTHY CHOICE

100% Pure, 100%
Refreshing, 100% Delicious
These Naked brand juices and
smoothies will jump start your
taste buds with a frenzy of flavor

\$3.25 per person

CHOCOLATE FOUNTAIN

An irresistible, impressive DELIGHT!

A three tiered fountain spilling over with your choice of white or
milk chocolate.

Your guests get interactive by dipping their own skewers filled
with an assorted mix of goodies that include: strawberries and
other fresh cut fruits, pretzels, angel food or pound cake,
marshmallows and donut holes.

\$9.25 per person
75 person minimum order

HEALTHY REJUVENATOR

Fresh Sliced Fruit Platter

Grilled Summer Vegetable Kabobs
served chilled drizzled with balsamic vinegar and olive oil

Yogurt Parfait Samplers
layered with fresh berries and granola

Granola Bars

\$8.95 per person
ten person minimum order

THIS N' THAT

All pricing is by the piece unless noted

Jumbo Muffin.....	\$1.95
Scone.....	\$1.95
Danish.....	\$1.75
Bagel with Cream Cheese.....	\$1.75
Quick Bread.....	\$1.95
Turnover.....	\$2.50
Croissant.....	\$2.50
Filled Croissant.....	\$3.45
Cinnamon Roll.....	\$2.75
Donut.....	\$0.95
Donut Holes.....	\$0.60
Pecan Rolls.....	\$2.50
Coffee Cake.....	\$2.75
Biscotti.....	\$2.50
Whole Fruit.....	\$1.00
Fruited Yogurt.....	\$1.35
Petite Cookies (per person).....	\$0.95
Gourmet Cookies.....	\$0.95
Jumbo Cookie.....	\$1.75
Gourmet Dessert Bar.....	\$1.95
Rice Krispie Treat.....	\$1.75
Brownie.....	\$1.75
Cheese Cake with Topping.....	\$2.95
Double Layer Cake.....	\$2.75
Big Grab Chips.....	\$0.95
Pretzels.....	\$0.95
Kettle Chips.....	\$1.35
Candy Bar.....	\$0.95
Soft Pretzel.....	\$2.50
Granola Bar.....	\$0.95
Hard Candy.....	\$0.75
Breakfast Cereal.....	\$2.25
Mixed Nuts (per person).....	\$2.75
Trail Mix (per person).....	\$2.75

REFRESHMENTS

All pricing is per person unless noted

Individual Beverages

Bottled Soda.....	\$1.75
Bottled Juice.....	\$2.00
Bottled Tea.....	\$1.65
Bottled Water.....	\$1.75
Milk.....	\$0.95

Bulk Beverages

Minimum order 10 per any selection

Java City Coffee (regular or decaf)....	\$1.50
Orange Juice.....	\$2.00
Strawberry Ice Cream Punch.....	\$1.75
Pink Lemonade.....	\$0.95
Iced Tea.....	\$0.95
Bewly's Hot Tea Bags.....	\$1.50
Hot Chocolate.....	\$0.95
Apple Cider (seasonal).....	\$0.95

Bar Service

Several types of bar service is available, however, University approval is required prior to serving any alcoholic beverages.

Please contact us prior to placing your order and we will assist you with the type of bar service suitable for your event, completion of all necessary forms, current policy and guidelines.

Bar service requires one bartender for every 100 guests. A cash bar requires a bartender and one cashier for every 100 guests.

Bottled Domestic Beer.....	\$2.75
Bottled Imported Beer.....	\$3.50
Non-Alcoholic Beer.....	\$2.50
Highball Cocktail.....	\$4.50
House Wine by the Glass.....	\$3.50
Bottled Wine List available upon request.	

COLD
HORS D' OEUUVRES

High Rollers	\$1.50
Mini Tea Roll Sandwiches.....	\$1.50
Bruschetta.....	\$1.50
Focaccia with Sundried Tomato Compote.....	\$1.50
Melon Wrapped Prosciutto.....	\$1.50
Prosciutto Wrapped Asparagus.....	\$2.00
Salmon Spread Pinwheels.....	\$2.00
Goat Cheese with Herb Crostini.....	\$2.00
Antipasto Kabob.....	\$3.00
Salmon Canapés.....	\$2.25
Beef Tenderloin Croissant w/Horseradish Cream.....	\$2.75
Sushi.....	Price varies with choices

The following are priced per person
10 person minimum order

Crudités & Dip.....	\$2.75
Sliced Fresh Fruit	\$2.75
Cheese & Crackers	\$2.75
Marinated Roasted Veggies	\$2.50
Hummus with Pita Chips	\$1.95
Cheese Ball with Crackers	\$2.95
Spinach & Artichoke Dip w/Assorted bread.....	\$3.00

HOT
HORS D' OEUUVRES

Cheese Sticks w/Marinara Sauce.....	\$0.75
Franks in a Blanket.....	\$1.00
Wings of Fire.....	\$1.25
Cocktail Meatballs.....	\$1.25
Mini Egg Roll w/Sweet & Sour Sauce....	\$1.25
Pot Stickers.....	\$1.25
Mini Quiche.....	\$1.25
Chicken Tenders w/Dipping Sauces....	\$1.75
Sausage Stuffed Mushrooms.....	\$1.75
Spinach & Feta - Spanikopita.....	\$1.75
Chicken Quesadillas with Salsa.....	\$1.75
Mini Deep Dish Sausage Pizza.....	\$1.75
Mini Deep Dish Cheese Pizza.....	\$1.50
Crab Quesadillas.....	\$2.00
Chicken Satay with Peanut Sauce.....	\$2.00
Phyllo Brie & Pear.....	\$2.00
Chicken, Pineapple Skewers.....	\$2.25
Crab Cakes.....	\$2.25
Hoisin Glazed Pork Ribs.....	\$2.50
Chicken Duxelle en Croute.....	\$2.50
Beef Duxelle en Croute.....	\$2.75

SWEET SAMPLERS

Mini Cream Puffs.....	\$1.25
Petit Fours.....	\$1.50
Chocolate Covered Strawberries....	\$2.00
Mini Cheesecake.....	\$1.50
Gourmet Sweet Treat Bars.....	\$1.75
Mini Pastries.....	\$2.00
Fresh Fruit Kabobs w/ Honey Orange Sauce.....	\$2.00
Fruit Tartlet.....	\$2.50
Chocolate Truffle.....	\$2.50



CUSTOM CAKES

All cake orders include appropriate serveware and disposables.
 House china is available for an additional \$0.50 per person.
 Let us know if you have a specific request. A variety of fillings are available.
 An extra charge will apply for specific "theme" cakes,
 university or corporate logos and elaborate decorations.

	10" Round serves 12-16	¼ Sheet serves 18-24	½ Sheet serves 38-48	Full Sheet serves 75-96
FESTIVITY CAKES - Festivity cakes are old time favorites.				
Golden Three yellow cake layers with white butter cream icing.	\$50.00	\$60.00	\$100.00	\$150.00
Chocolate Three chocolate cake layers with white butter cream icing, and chocolate butter cream trim.	\$50.00	\$60.00	\$100.00	\$150.00
Double Chocolate Chocolate layers with chocolate butter cream icing on the outside. Finished with melted chocolate.	\$50.00	\$60.00	\$100.00	\$150.00
MOUSSE CAKES - super-moist and flavorful! -				
Lemon Mousse A lemon flavor is added to the mousse to give the cake a zesty taste. Trimmed with candied lemon peels.	\$55.00	\$70.00	\$115.00	\$170.00
Tiramisu Mousse Coffee soaked yellow and chocolate layers are filled with a custard mousse. Finished with chocolate shavings and lady finger biscuits.	\$55.00	\$70.00	\$115.00	\$170.00
Vanilla Mousse Three yellow cake layers with a light layer of vanilla mousse.	\$55.00	\$70.00	\$115.00	\$170.00
Double Chocolate Mousse Three chocolate layers with a light layer of chocolate mousse, with chocolate shavings on top.	\$55.00	\$70.00	\$115.00	\$170.00
SPECIALTY CAKES - Fancy and delicious, these cakes impress and delight -				
Carrot Three layers of carrot cake with ground nuts and cream cheese icing. Decorated with butter cream carrots.	\$55.00	\$70.00	\$115.00	\$170.00
Light Angel Food Three layers of angel food iced with whipped cream and topped with fresh fruit.	\$55.00	\$70.00	\$115.00	\$170.00
Fresh Strawberry Two layers of yellow cake and one layer of chocolate cake, filled with fresh strawberries in glaze. Iced with your choice of butter cream or whipped cream and strawberries. Large cakes are made with two layers of yellow cake and a single layer of strawberry filling.	\$55.00	\$75.00	\$125.00	\$185.00
White Chocolate Cappuccino Three layers of yellow cake with cappuccino flavored filling, orange zest and shaved white chocolate.	\$55.00	\$75.00	\$125.00	\$185.00
German Chocolate Two chocolate layers iced with coconut in caramel and finished with melted chocolate on top.	\$55.00	\$70.00	\$115.00	\$170.00
Black Forest Torte Three chocolate layers filled with black cherries and fudge, topped with whipped cream, cherries and almond slices.	\$55.00	\$70.00	\$115.00	\$170.00
Turtle Torte Moist chocolate cake layers are filled with a rich caramel mousse. The cake is accented with pecan pieces and finished with chocolate and caramel swirls.	\$55.00	\$75.00	\$125.00	\$185.00



MAKE IT SPECIAL

Linen

Standard White Dinner Napkin.....	\$0.50
Solid Color Dinner Napkin.....	\$1.00
Specialty Dinner Napkin....	\$1.00 - \$5.00
Napkin Decor (Ties, Ribbons etc.)....	Price Varies
Standard White Table Linen.....	\$6.75
Solid Color Table Linen.....	\$11.25
Specialty Table Linen....	\$11.25 - \$55.00
Buffet Table "Toaster".....	\$24.00
Table Runner or Tie.....	\$5.25 - \$10.00
Decorative Table Topper (33"x33")..	\$3.00
Standard Skirting.....	\$16.50/table
Specialty Skirting.....	\$26.50/table

There is a wide variety of specialty linen and skirting available. Please schedule a time with the Catering Coordinator to look at the possibilities.

Props

Punch Fountain.....	\$80.00
Ice Carving.....	Price Varies
Popcorn Machine (attendant required)	\$105.00
Low Cabaret Table.....	\$7.75
High-Top Cabaret Table.....	\$15.75
60" Round Table (seats eight).....	\$8.75
72" Round Table (seats ten).....	\$11.50
Six Foot Buffet Table.....	\$9.25
Eight Foot Buffet Table.....	\$10.50
Serpentine Table.....	\$15.00
Chairs.....	\$1.00 - \$18.00

Helium Balloons

Latex Balloon.....	\$0.75
Mylar Balloon.....	\$4.50
Individual Balloon Weights.....	\$0.35
Bouquet Weights.....	\$1.50
Balloon Centerpieces.....	\$8.00
Balloon Tree.....	\$12.00
Custom Designed Balloons.	Price Varies

Floral

Signature Bud Vase.....	\$15.00
Signature Table Centerpiece.....	\$40.00
Signature Buffet Centerpiece.....	\$80.00
Custom Designed Centerpiece.....	Price Varies

Extras

Custom Designed Menu.....	No Charge
Custom Theme Decorations.....	Price Varies
Water Service.....	\$1.00/person (free with food order)

China

Specialty China	\$6.00 - \$15.00 per setting
Glassware.....	\$0.75 - \$4.00 per piece

There is a wide variety of specialty china and glassware available. Please schedule a time with the Catering Coordinator to look at the possibilities.