

## 2009-2010 Catering Guide



# WKU

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RESTAURANT & CATERING GROUP







# Catering Guide Listings

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Welcome to WKU Restaurant & Catering Group. The WKU Catering Group is pleased to be invited to cater your very special event. Whether you are planning a University function, business event, social reception or a wedding reception, our Campus Catering professionals will work with you to make your event truly special and unique. You may reach our catering coordinators at 270-745-5242 or email [wkucatering@wku.edu](mailto:wkucatering@wku.edu) or you may log onto our website at <http://wkudining.catertrax.com> to help decide what menu and services you may require for your event.

This catering guide is meant to give you an idea of the services that are available. The full range of services is however by no means limited to the selections listed on the menu. We will work with you to meet the unique needs of your group or organization. Our Executive Chefs can design a menu just for your event too!

Please schedule your events well in advance to ensure we will be able to accommodate the order. We suggest you contact the Catering sales office two to four weeks in advance to begin your event planning process. We have included a Customer event planning guide to help with your event planning. Orders must be received at least three full business days in advance.

## Prices, Fees and Payments

Menu prices do not include sales tax or charges for special services or rentals such as a delivery charge, linen and china service.

### Standard charges:

Table cloths	\$7.75 per cloth
Table skirt	\$20.60 per skirt
China charge	\$2.60 per person
Delivery Charge	\$40 within a 10 mile radius
Charges may vary depending on your needs.	

Any price quote given more than three months in advance may be subject to a price increase. Once contracted, however, the prices will not change. Payment at the time of delivery must be arranged before the event. Deposits may be required for certain events.

## Guarantees

A guaranteed guest count is due no later than three full business days before the event. You will be billed for the final guaranteed number of guests or the number of meals actually served, whichever is greater. Any changes to the guarantee less than three (3) business days prior to the function will result in an additional \$1.55 per person charge.



## Alcohol Beverage Service Policy

WKU Restaurant & Catering Group holds a liquor license with the state of Kentucky. Please inquire for details. If there are WKU students attending your event, a Dean of Students approval is required for the alcohol service.

## Cancellation

Cancellations must be made three (3) business days prior to the function. Cancellations 24 hours or less prior to the function will be charged 100% of the total. Cancellations 25-72 hours prior to the function will result in a 30% cancellation fee based upon the final guarantee.

## Service Period

Charges for catered events are based on a maximum two hour service period. Any functions lasting more than the two hours will be assessed a surcharge.

## Delay in Service

An additional labor charge may be assessed to the group or individual if the serving time or departure time is delayed more than thirty minutes through no fault of the WKU Catering Group. This will be figured on a per hour fee for the total number of staff covering your event.

## Loss or Damage

The university nor WKU Catering Group does not assume responsibility for damage or loss of any merchandise or articles left on the premise. We reserve the right to charge for damaged or missing equipment or furnishings.



1. Decide on the event date, time and location.
2. Check availability of desired location and make reservations.
3. What is your budget for food?
4. Will your party be formal or informal?
5. Determine what type of service best suits your needs.
6. Who is responsible for decorations before and after the event?
7. Is there a head table? Who will direct special guests to the head table?
8. Have you considered special needs such as podiums, microphone, lights, etc?
9. Do you need a special table for the awards or gifts? Do you need a tablecloth?
10. Are there place cards or reserved seating? Who will put out place cards and when? Programs?
11. Will the entertainers be invited to eat? Before or after the performance?  
In the same room as the guests or separately?
12. How much time have you allowed for different services:  
meal, program, awards, etc?
13. Do you plan to say grace? If so, before salad, during dinner or after the meal?
14. Are your guests familiar with the location or do you need a map or directions?
15. Do your guests know where to park?
16. How will your guests be identified and who will control participation?
17. Will tickets be collected?
18. Will guests be greeted? Where and by whom?
19. Have you arranged for coat racks if necessary?
20. Where are the restrooms?
21. Have you confirmed table arrangements for the event?
22. Is there an alternate person in case of emergency or illness?
23. Who is responsible for payment of the bill?
24. Remember to call the professionals at  
WKU Restaurant & Catering Group – 270-745-5242.



# Breakfast

MINIMUM 25 PEOPLE - All prices are per person.

For a party below the minimum there will be a \$1.55 per person charge.

## CONTINENTAL

### Choose Three

Mini pastries, Freshly baked muffins, Bagels and cream cheese,

Warm buttermilk biscuits with sweet butter and preserves

Served with fresh fruit or whole fruit

Freshly brewed coffee

Orange juice

Hot tazo tea

\$6.45

Substitute one of the following:

Assorted scones, Doughnuts, Assorted breakfast breads

\$7.50

## ALL AMERICAN

Scrambled eggs

Bacon or sausage or ham

Cheese grits or O'Brien potatoes

Fresh seasonal fruit

Biscuits with sweet butter and preserves

Orange juice

Freshly brewed coffee

Hot tazo tea

\$9.80

## FROM THE GRIDDLE

Buttermilk pancakes or Texas style French

toast with maple syrup

Scrambled eggs\*

Bacon or sausage or ham

Fresh seasonal fruit

Orange juice

Freshly brewed coffee

Hot tazo tea

\$10.55

\*Add any of the two following ingredients for \$1.29 per person

Shredded cheddar cheese, diced red onions, peppers,

mushrooms, fresh herbs, spinach, diced tomatoes.



# A.M. & P.M. Breaks



MINIMUM 25 PEOPLE - All prices are per person.  
For a party below the minimum there will be a \$1.55 per person charge.

## A. M. Breaks

### CONTINENTAL

Assorted muffins  
Assorted pastries  
Orange juice  
Regular and decaf coffee  
Water  
\$4.65

### TRADITIONAL MORNING

Assorted pastries  
Regular and decaf coffee  
Water  
\$2.60

### HEALTHY CHOICE

Assorted yogurt cups  
Granola bars  
Fresh seasonal fruit bowl or  
Whole fruit  
Regular and decaf coffee  
Water  
\$5.95

## P. M. Breaks

### AFTERNOON STRETCH

Assorted cookies  
Brownies  
Lemonade  
Regular and decaf coffee  
Water  
\$3.60

### AFTERNOON DELIGHT

Chef's choice of pies  
and cakes  
Iced tea  
Regular and decaf coffee  
\$4.10

### GET HEALTHY

Assorted oat bran  
Fruit and granola bars  
Assorted yogurts  
Whole apples and bananas  
\$5.00

### UNCLE BUCK'S

#### SNACK BASKET

Rice Krispy Treats  
Cookies  
Brownies  
Whole apples  
Assorted chips  
Pretzels  
Regular and decaf coffee  
Iced tea  
Water  
\$4.90

### SWEET & SALTY

#### BREAK

Snack mix  
Potato chips  
Pretzels  
Assorted cookies  
Assorted candy  
Lemonade  
Iced tea  
\$5.10

### BIG RED

#### SUNDAE BAR

Your choice of two  
flavors of ice cream  
Chocolate/Strawberry/Vanilla  
Toppings include chocolate  
sauce, strawberry topping,  
caramel sauce, chopped  
peanuts, sprinkles and  
whipped cream.  
Served with iced tea  
and water.  
\$5.10





# Boxed Lunches

MINIMUM 5 EACH - All prices are per person.

For a party below the minimum there will be a \$1.55 per person charge



## Deli Boxes

Deli boxes include potato chips, freshly baked cookie and choice of chilled water or soda

Choose one of the following sandwiches

Thinly sliced turkey breast with provolone on wheat bread

Cured ham and cheddar on traditional white

Medium rare roast beef on sourdough

Grilled portabello with tomato and leaf lettuce on whole grain bread  
\$7.15

## Boxed Lunch Salads

All boxed salads include crackers, freshly baked cookie and choice of chilled water or soda.

### CLASSIC CAESAR

Crisp romaine with herbed croutons, shredded Parmesan and Caesar dressings  
\$7.75

Add chicken for \$2.05 more per person

### TARRAGON CHICKEN

Sliced grilled tarragon chicken on a bed of baby spring mix with sliced seasonal fruit and light Italian dressing  
\$9.55

### SOUTHERN COBB

Generous portion of grilled chicken, bacon, cheese, egg and tossed greens with ranch dressing  
\$9.55

## Signature Sandwiches

All signature choices include chips, whole fruit, freshly baked cookie and choice of chilled water or soda

Add potato salad, pasta salad or coleslaw \$1.00

### GRILLED CHICKEN

Marinated chicken breast with cheddar cheese, roasted peppers, arugula, roasted garlic aioli on French baguette  
\$9.80

### CLASSIC CLUBHOUSE

Roasted turkey, cured ham, cheddar cheese, bacon, tomato, leaf lettuce and basil mayo on focaccia  
\$9.80

### CLASSIC HAM

Cured ham with provolone, dijon mustard, arugula and tomato on focaccia  
\$9.80

### CLASSIC TURKEY

Roasted turkey breast with pepper jack cheese, bacon, leaf lettuce, tomato and guacamole on sourdough  
\$9.80

### CHUNKY CHICKEN SALAD

All white meat chicken tossed with creamy dressing, leaf lettuce and tomato on croissant  
\$9.80

### OLD FASHIONED TUNA SALAD

Classic tuna with leaf lettuce and tomato on honey wheat bread  
\$9.80

### BEEF TENDERLOIN

Sliced beef tenderloin on focaccia with arugula, tomato and spicy horseradish-mustard spread  
\$11.95

### WRAP OPTION

Any of the above can be substituted with a tortilla wrap instead of bread





# Buffets



MINIMUM 25 PEOPLE - All prices are per person.

For a party below the minimum there will be a \$1.55 per person charge

## Luncheon Buffets

### CLASSIC SALAD SAMPLER

Tuna salad, fruit salad, chicken salad, mixed greens with assorted dressings  
Assorted crackers  
Iced tea and Water  
\$11.20

### Dessert Option

Cookies and brownies  
Additional \$1.29 per person

### CLASSIC DELI BUFFET

Sliced roast beef,  
Roasted turkey breast,  
Cured ham  
Cheddar and Swiss cheese,  
Lettuce, tomato, red onion and pickle spears  
Served with Dijon mustard,  
Mayo and horseradish sauce  
With assorted breads  
Chips  
Iced tea and Water

### Choice of One

Pasta salad  
Potato salad  
Coleslaw  
Fresh fruit  
\$11.95

### SOUP, SALAD & SANDWICH

Choice of Soup  
Chili, Vegetable, Potato-Leek,  
Chicken Noodle,  
Broccoli and Cheddar,  
Black Bean,  
Creamy Tomato-Basil

### Choice of Salad

Mixed greens with assorted dressings  
Fresh seasonal fruit  
Traditional Caesar salad

### Choice of Sandwich

Turkey, vegetarian, tuna salad,  
chicken salad

### Choice of Bread

White, wheat or sourdough  
\$11.30

## Theme Buffets

### SOUTHERN BBQ

Choose One - Fried chicken, Pulled pork or Grilled chicken  
Includes potato salad, coleslaw, cowboy baked beans, corn on the cob, cornbread, iced tea and water

Choose One - Assorted cookies or brownies  
\$11.60

### TASTE OF ITALY

Choose Two Pastas  
Fettuccini, Farfalle or Penne

Choose Two Sauces  
Marinara, Alfredo  
or Meat sauce

Choose One of the  
Following  
Herbed grilled chicken or  
Italian sausage and peppers

Choose One Salad  
Tossed salad with assorted  
dressings or traditional Caesar

Choose One Dessert  
Tiramisu or Raspberry Swirl  
Cheesecake with raspberry or  
strawberry sauce

Served with garlic bread  
iced tea and water  
\$14.70

### SOUTH OF THE BORDER

Choose One  
Southwestern Chicken or  
Ground beef  
Includes taco shells, soft  
flour tortillas, refried beans,  
Spanish rice, shredded  
cheese, shredded lettuce,  
diced tomatoes, sour cream,  
salsa and tortilla chips,  
iced tea and water

### Dessert

Cinnamon Sugar Crisпитos  
\$11.60

### BURGER COOKOUT

Angus burgers, all beef  
hotdogs, potato chips,  
cookies and iced tea

### Toppings Include

Lettuce, tomatoes, onions,  
pickles, mayo, mustard,  
ketchup, relish, American  
cheese

### Choose One Side

Pasta salad, potato salad or  
coleslaw  
\$10.25

Add grilled chicken breast for  
\$2.05 per person





# Hot Buffets

MINIMUM 25 People. All prices are per person.

For a party below the minimum there will be a \$1.55 per person charge

All Hot Buffets include choice of salad, two accompaniments, rolls and butter, dessert, freshly brewed iced tea, coffee and water.

ONE ENTRÉE \$14.15 TWO ENTRÉE  
\$16.45 THREE ENTRÉE \$19.50

## CHICKEN Marsala

Breast of chicken sautéed with shallots, tomatoes, garlic, fresh mushrooms and finished with Marsala

**MARINATED TUSCAN STYLE CHICKEN**  
Lightly baked breast of chicken marinated with extra virgin olive oil, rosemary, fennel seeds, lemon and thyme

## SOUTHERN FRIED CHICKEN

**SUPREME OF CHICKEN CAFÉ AU LAIT**  
Breast of chicken cooked with wild mushrooms and a light cream sauce

## CHICKEN PICCATA

Sauteed breast of chicken with shallots and capers finished with lemon parsley butter sauce

## SAGE ROASTED PORK LOIN WITH APPLE CHUTNEY

**BEEF BURGUNDY**  
Tender pieces of beef braised in red wine, pearl onions, mushrooms and carrots

**HUNTERS STYLE SLICED PORK LOIN**  
Roast pork loin braised with assorted mushrooms in a Cabernet demi-glace

**BAKED MEAT LASAGNA**  
Pasta sheets layered with mozzarella cheese and ground beef in a rich tomato sauce

**BAKED VEGETARIAN LASAGNA**  
Pasta sheets layered with three cheeses in a rich tomato sauce

**SEAFOOD AVAILABLE UPON REQUEST**  
Market Price

**ROASTED PRIME RIB**  
Market Price

**ROAST BEEF TENDERLOIN**  
Market Price

## THE CARVERY

Our Culinary staff will carve roast beef, brown sugar pit ham, roasted turkey breast for \$1.05 per person extra

## SALADS

Tossed mixed greens with 3 assorted dressings  
Pasta salad  
Tomato, basil and mozzarella salad  
Coleslaw  
Potato salad  
Traditional Caesar  
Greek salad  
Fruit salad

## ACCOMPANIMENTS

Baked potatoes with butter and sour cream  
Herb roasted new potatoes  
Classic white and wild rice pilaf  
Mashed potatoes – Garlic, Horseradish or Loaded  
Parsley new potatoes  
Potatoes au gratin  
Honey glazed baby carrots  
Southern style green beans  
Green bean amandine  
Spiced baby carrots  
Broccoli casserole  
Green bean casserole  
Buttered broccoli  
Cinnamon spiced apples

## DESSERTS

Raspberry swirl cheesecake  
New York style cheesecake with strawberry topping  
Coconut cake  
Carrot cake  
Red velvet cake  
Black forest cake  
Chocolate layer cake  
Fruit cobbler



# Dinner Entrees



MINIMUM 10 PEOPLE. All prices are per person.  
For a party below the minimum there will be a \$1.55 charge per person

All dinner entrees include  
Wedge Salad or Traditional House Salad,  
rolls and butter, coffee, iced tea,  
water and dessert.

## SPECIALTY DINNER SALADS

Substituted for Wedge Salad or  
Traditional House Salad  
Additional \$2.00

Traditional Caesar with Parmesan

Baby field greens with roasted beets, goat  
cheese, raspberries and champagne vinaigrette

Baby spinach salad with poached pears,  
toasted pumpkin seeds and walnut vinaigrette

## BEEF

Seared filet with scallion mash,  
pearl onions, smoked bacon, asparagus,  
wild mushrooms and Merlot jus  
MARKET PRICE

Roasted sirloin with horseradish mash, braised  
vegetables and tomato-rosemary jus  
MARKET PRICE

Beef stroganoff with sage buttered egg noodles  
MARKET PRICE

## POULTRY

Rosemary and garlic rubbed chicken with  
stone ground grits, honey roasted parsnips and  
green peppercorn sauce  
\$18.50

Marinated Tuscan Style chicken with lemon-  
thyme risotto, snow peas and sun-dried  
tomato café au lait  
\$19.50

Pan roasted chicken with fingerling potatoes,  
young vegetables and herbed chicken jus  
\$20.50

## PORK

Apricot stuffed pork loin with rosemary  
polenta, apple chutney,  
Swiss chard and port wine sauce  
\$17.45

Bourbon BBQ glazed, cider brined boneless  
pork chop with molasses whipped sweet  
potatoes and grilled asparagus  
\$22.60

## VEGETARIAN

Marinated stuffed portabello with mozzarella,  
served with a bouquet of spiced salads,  
asparagus and balsamic-pinenut vinaigrette  
\$16.45

Cajun penne with peppers, onions, roasted  
garlic and Parmesan  
\$16.45

## LAMB

Espresso marinated rack of lamb with  
ratatouille, chateau potatoes  
and mustard sauce  
MARKET PRICE

## SEAFOOD

Sesame-ginger glazed salmon with fried rice  
and sautéed baby bok choy  
\$20.55

Cornmeal crusted catfish with southern style  
succotash, dirty rice and Cajun remoulade  
\$20.55

## DESSERTS

Kentucky bread pudding with bourbon  
crème anglaise  
Dark chocolate layer cake  
Pound cake with strawberry sauce  
and chantilly cream  
Red velvet cake  
Old fashioned apple pie  
Kentucky Derby Pie

## SPECIALTY DESSERTS

Caramel apple Granny Smith pie  
Key lime brulee cheesecake  
Tiramisu  
New York cheesecake with raspberry sauce  
Additional \$2.30



# A La Carte

Bagels with cream cheese, jelly and butter.....	\$16.20/dozen
Country ham biscuits.....	\$18.75/dozen
Country sausage biscuits.....	\$18.75/dozen
Buttermilk biscuits with sausage gravy.....	\$17.80/dozen
Doughnuts.....	\$9.80/dozen
Assorted muffins.....	\$11.20/dozen
Assorted breakfast pastries.....	\$12.20/dozen
Scones.....	\$10.85/dozen
Assorted cookies (chocolate chip, white chocolate macadamia nut, oatmeal raisin, peanut butter, sugar).....	\$10.85/dozen
Brownies.....	\$10.85/dozen
Decadent dessert bars.....	\$22.15/dozen
Potato chips with dip.....	\$5.95/pound
Pretzels.....	\$4.15/per pound
Mixed nuts with peanuts.....	\$15.70/per pound
Tortilla chips with salsa.....	\$9.00/per 2 pounds
Assorted breakfast breads (20 slices).....	\$39.00
Snack mix (1.75oz bags).....	\$1.00/each
4oz. Fruit yogurt cup.....	\$1.40/each
Chocolate covered strawberries.....	Market price



# Party Platters & Beverages



## Party Platters

### DOMESTIC CHEESE TRAY

Includes Swiss, cheddar and provolone

Small	Serves 25	\$ 38.25
Medium	Serves 50	\$ 74.25
Large	Serves 75	\$ 136.50

### FRESH FRUIT TRAY

Includes seasonal sliced fruit

Small	Serves 25	\$ 45.85
Medium	Serves 50	\$ 89.55
Large	Serves 75	\$ 163.75

### FRESH VEGETABLE TRAY

Assorted vegetables served with creamy garden dip

Small	Serves 25	\$28.25
Medium	Serves 50	\$54.50
Large	Serves 75	\$97.00

### ANTIPASTO

Arrangement of marinated artichokes, salami, capicola, prosciutto, mozzarella cheese, kalamata olives, tomatoes, roasted red peppers and fresh sliced french baguettes  
\$5.75 per person

## Beverages

One gallon serves 16 (All Prices are per gallon unless indicated)

Coffee – freshly brewed (regular or decaf).....	\$ 13.00
Java City coffee.....	\$ 16.30
Iced tea.....	\$ 10.85
Lemonade.....	\$ 10.85
Orange juice.....	\$ 13.65
Fruit punch.....	\$ 9.80
Specialty punch.....	\$ 12.60
Hot chocolate.....	\$ 12.30
20 oz bottled sodas.....	\$ 1.49 ea.
Bottled fruit juices (apple, orange, grape, ruby red).....	\$ 1.90 ea.
Bottled water.....	\$ 1.49 ea.
Milk (pint).....	\$ 1.29ea.

Premium choices available on request





# Hors D'Oeuvres

Priced Per 50 Pieces

Sausage balls.....	\$25.75
Meatballs – BBQ or Swedish .....	\$31.00
Marinated cantaloupe and prosciutto stix .....	\$33.75
Rosemary chicken rocket wraps with chipotle aioli .....	\$34.25
Classic finger sandwiches: chicken salad, pimento cheese, tuna salad, cucumber dill .....	\$36.50
Southern deviled eggs .....	\$44.00
Redskin potatoes stuffed with boursin and chives .....	\$51.00
Chicken wings – Buffalo, BBQ or Asian .....	\$51.50
Pigs in a blanket.....	\$59.00
Spinach and boursin stuffed mushrooms .....	\$67.00
Southern fried chicken tenders.....	\$73.75
Vegetable spring rolls with sweet chili dipping sauce.....	\$73.75
Assorted petite quiche.....	\$84.25
Spanakopita.....	\$84.25
Cocktail sandwiches- Smoked turkey with spiced cranberry Roast beef with whole grain mustard & Spiced peppered ham .....	\$85.00
Goat cheese and sun-dried tomato crostini .....	\$87.50
Pork egg rolls with plum dipping sauce .....	\$88.25
Smoked salmon on a baguette with horseradish and capers.....	\$95.50
Classic tomato basil mozzarella bruschetta with balsamic drizzle .....	\$106.25
Scallops wrapped in bacon .....	\$147.00
Mini beef Wellington .....	\$151.25
Baked brie en crouete with assorted crackers (Serves approximately 50).....	\$109.15
Spinach-artichoke dip with tortilla chips (Serves approximately 50) .....	\$58.50
Black tiger shrimp with cocktail sauce.....	MARKET PRICE
Mini Maryland crab cakes with lemon tartar sauce.....	MARKET PRICE



# Receptions, Party & Wedding Packages

All prices are per person.



## PACKAGE 1

Domestic and imported cheese with crackers,  
Vegetable crudites with ranch dip,  
Mini ham biscuits with honey mustard (3)  
Spinach & cheese stuffed mushrooms (3)  
White bean, prosciutto and roasted garlic dip with crostini  
\$10.80

## PACKAGE 2

Assorted grilled vegetable display  
Spinach artichoke dip with  
Tri-color tortilla chips  
Rosemary chicken rocket wraps with chipotle aioli (2),  
Baked brie en crouete with caramel, sun-dried cherries and almonds  
Swedish meatballs  
Asian marinated beef kabobs (2.5)  
\$16.75

## PACKAGE 3

Domestic and imported cheese with crackers,  
Sliced seasonal fruit display,  
Mini Maryland crab cakes with chipotle remoulade sauce (3)  
Vegetable spring rolls with sweet chili dipping sauce (2)  
Classic tomato-basil bruschetta with balsamic drizzle (3)  
Sausage stuffed mushrooms  
\$20.10

## PACKAGE 4

Fruit kabobs with white chocolate fondue (2),  
Crab dip with tortilla chips  
Antipasto display with grilled vegetables, tomatoes, mozzarella, olives, prosciutto  
and salami  
Danish open faced sandwiches (2),  
Bacon wrapped scallops (3),  
Hoisin BBQ Chicken wings (3)  
White & chocolate dipped strawberries (2)  
\$29.80





# Add Something Special To Your Reception Or Party

All prices are per person.



## Chef Attendance at Your Service Stations

### CARVED ROAST BEEF

With cocktail rolls, horseradish sauce & Dijon mustard

\$4.65

### BROWN SUGAR BAKED PIT HAM WITH APPLE CHUTNEY

With whole grain mustard and mini-buttermilk biscuits

\$4.10

### ROASTED TURKEY BREAST

With cocktail rolls, herbed mayo and cranberry relish

\$4.40

### PASTA! PASTA! PASTA!

Cheese tortellini, penne, linguine, farfalle (CHOOSE 2)

Italian sausage, herbed chicken, baby shrimp (1)

Alfredo, sun-dried tomato marinara, carbonara, pesto, Gorgonzola cream, puttanesca (2)

Parmesan & garlic breadsticks

\$10.25

### TENDERLOIN OF BEEF

With cocktail rolls, horseradish-mustard sauce and tarragon aioli

MARKET PRICE

### ROAST GARLIC & MUSTARD RUBBED PORK LOIN

With cocktail rolls, apple butter and cranberry mayo

\$4.10

### SMASHED POTATO BAR

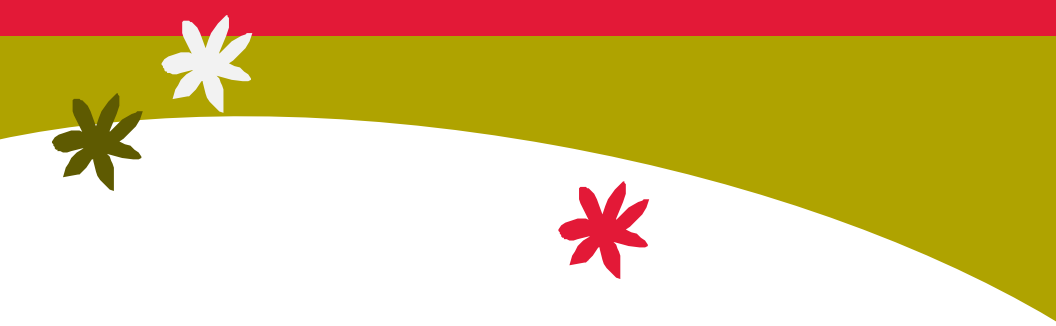
With chives, sour cream, bleu cheese crumbles, bacon bits,  
roasted garlic whipped butter, shredded cheddar and onion crisps

\$7.15









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RESTAURANT & CATERING GROUP

