Catering Services

We CATER to Our Guests!

Food Service—It’s Not Just a Name, It’s What We Do
Policies & Guidelines

Please review the following policies and guidelines to ensure complete success of your planning.

This guide has been issued to assist you in planning your catered event with Food Services, Inc. The contents of this guide are a general selection and are in no way to be considered fixed. Menus can be changed, and we will be happy to discuss variations.

**Placing a Catering Order**
Please follow the guidelines below when placing a catering order. Please contact us at foodservice@broward.edu our staff will respond and assist you with your order.

**Guidelines**
Please give us the time we need to prepare for your event. While we may be able to accommodate your needs with less time, we prefer the appropriate time to do our best for you.

Orders for smaller events can be placed 3 working days prior to the event. Orders for banquets and receptions of less than 100 should be placed no fewer than 5 working days prior to the event. The menu and counts must be finalized 2 working days prior to the function. Caterings of 100 people or more should be placed 2 weeks in advance. The menu and counts must be finalized 4 working days prior to the function.

**Guarantees & Minimums**
You will be billed on the basis of a guaranteed number. We will prepare for 5% over the guaranteed number. There is an order minimum of $25 per contract. Minimum counts are stated within the guide.

**Cancellation**
All cancellations must be made at least 36 hours in advance to ensure that there are no charges.

**Staffing**
Food Services, Inc. staffs each event according to its needs. As a standard, we estimate 1 server per 20 guests for all served meals, 1 server per 30 guests for all buffets, and 1 server per 50 guests for all continental breakfasts and receptions. Attendant charges are incurred with a minimum of 4 hours per attendant. Weekend events may be subject to an additional charge to cover any overtime.

Each event is based on 1 1/2 hour service period. Additional charges will be incurred for additional hours requested.
China Service
Please speak with your Event Coordinator for the details on China Service.

Table Covers
Table covers will be provided for buffet tables at Continentals, Receptions, and Buffets. Table covers will also be provided at the dining tables for dinners served on china. There will be charges incurred for any linen table covers ordered for continentals, lunches, and receptions.

Flowers
Food Services, Inc. has a limited supply of centerpieces available for use. We can provide those for customers at their request. Any fresh flowers requested will be at the expense of the customer.

Alcohol Service
Food Services, Inc. can provide beer, wine, and liquor for all events on-site. Bartender fees are incurred with a minimum of 5 hours. If your event is an over/under-age program, an additional charge may be incurred for the cost of security personnel to check ID cards. All alcohol MUST be catered by Food Services, Inc. with the exception of donations of alcohol to an event, which then would incur a corking fee. Prior to ordering any alcoholic beverages, written permission must be obtained from Broward College Administration.

Amenities
Additional AV requirements that are needed for your event, such as overhead projectors, microphones, podiums, etc., are the responsibility of
Refreshments

**Refreshments (Non-Alcoholic)**

<table>
<thead>
<tr>
<th>Per Gallon</th>
<th>Per Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee (Regular and Decaffeinated)</td>
<td>Bottled Juice</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>Canned Soda</td>
</tr>
<tr>
<td>Lemonade</td>
<td>Bottled Soda</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>Milk (1/2 Pint) (Chocolate, 2%, Skim)</td>
</tr>
<tr>
<td>Punch</td>
<td>Milk Chug (Chocolate, 2%, Skim)</td>
</tr>
<tr>
<td>Juice</td>
<td>Bottled Water (12oz)</td>
</tr>
<tr>
<td></td>
<td>Bottled Water (20oz)</td>
</tr>
<tr>
<td></td>
<td>Hot Tea</td>
</tr>
</tbody>
</table>

**The Cocktail Hour (Alcoholic)**

*We can provide a Cash or Host Bar depending on the needs of your event. Any bar must have a bartender at each function. There is a $100 bar sales minimum per hour per bartender. This will include set-up, service, and breakdown.*

*Call Liquor, Domestic Beer, House Wine, Soda, Bottled Water are provide for all bars.*

*Call Liquor, Premium Beers, Selective Wines are available upon request*

Soda

Juice

Beer (MGD, Miller Lite, MGD Light)

Beer, Premium

Beer, Half Barrel

Wine (Chardonnay, White Zinfandel, Cabernet, Merlot)

Mixed Drink, Call

We also sell Wine and Champagne by the bottle.
If you have a wine donation, a corking fee is incurred.

See the Event Coordinator for Additional Suggestions.
Appetizers and Platters

Get It While It’s Hot

- Chicken Duxelle Encroute
- Chicken Tender w/ BBQ, Ranch, Honey Mustard, Buffalo
- Chicken Tempura w/ Asian Sauce
- Chicken Wings w/ Ranch, BBQ, Buffalo
- Chicken or Veggie Quesadillas
- Coconut Shrimp
- Mini Crab Cakes w/ Aioli Sauce
- Crab Rangoon
- Chicken, Beef, or Shrimp Skewers
- Meatballs (BBQ, Swedish, Spicy Rub or Marinara)
- Mini Beef Wellington
- Bacon Wrapped Waterchestnuts
- Franks in a Puff Pastry
- Stuffed Mushrooms (Seafood, Sausage, or Spinach & Cheese)
- Spanikopita
- Cheese Stuffed Artichokes

Just Chillin’

- Cucumber & Chicken Salad Canapé
- Pesto & Red Pepper Baguettes
- Antipasto Skewers
- Shrimp Cocktail
- Crab Mousse Baguette
- Bruschetta
- Deviled Eggs
- Assorted Canapés
- Brie, Apricot, Strawberry Baguette
- Smoked Salmon (serves 50)

Party Platters

- Fruit Tray w/ Yogurt Dip
- Cheese & Cracker Tray
- Cheese, Sausage, and Cracker Tray
- Fresh Vegetable Tray w/ Dip
- Antipasto Tray

All Trays serve 25 people

Snacks

- Gardettos
- Mini Pretzels
- Potato Chips & Dip
- Chips w/ Salsa or w/ Cheese Sauce

All Snacks are served by the pound—Serves 25 people

Let’s Take a Dip

- Baked Hot Artichoke Dip
- Spinach Dip
- Baked Crab Dip

All Dips served with your choice of Tortilla Chips, Pita Chips, Crackers, or Baguettes

All Dips Serve 25 people

See the Event Coordinator for Additional Suggestions.
Specialty Food Stations

Martini Bars
(Minimum of 50ppl)

Mashed Potato, Pasta, and Stir Fry Bars are served in Martini Glasses

Stir Fry Bar
Chicken & Beef Strips
Carrots, Broccoli, Cauliflower, Onions, Green & Red Peppers, Pea Pods, Waterchestnuts
Served over White or Fried Rice
Blend of Spices to create your own sensation

Mashed Potato Martini Bar
Garlic Smashed, Wasabi, & Curry Potatoes
Shrimp, Chicken, Bacon,
Mushrooms, Onions, Scallions, Tomatoes, Black Olives,
Shredded Cheddar, Sour Cream, Salsa
Blend of Spices to create your own sensation

Pasta Bar
Penne, Bowtie, and Rigatoni Pastas
Shrimp, Chicken, Meatballs,
Mushrooms, Onions, Green & Red Peppers, Tomatoes, Black Olives,
Shredded Parmesan
Blend of Spices to create your own sensation

Carving Station
Chef Carved Brisket, Turkey, or Ham (Select 2) or
Chef Carved Tenderloin, Pork Tenderloin, or Lamb (Select 2)
Served with Dinner Rolls and selected condiments
(Minimum of 50ppl)

Seafood Station
Shrimp, Crab Claws, Smoked Salmon
Accompanied with Dips and Crackers
(Minimum of 50ppl)

Chocolate Fountain
Fountain of Smooth, Creamy Chocolate to dip
Strawberries, Pineapple, Wafers, Marshmallows, Pretzel Sticks
(Minimum of 50ppl)

See the Event Coordinator for Additional Suggestions.
The Breakfast Bakery
Assorted Donuts  Scones
Texas Muffins  Strudel Bites
Cinnamon Rolls  Bagels w/Cream Cheese
Mini Muffins  Danish
All Items are Sold per Dozen

Bars & Cookies
Brownies
Rice Krispy Bars
Lemon Bars
Gourmet Bars
Assorted Miniature Desserts
Assorted Cookies (Choc. Chip, M&M. Sugar, Peanut Butter, Oatmeal Raisin)
Gourmet Cookies
All Items are Sold per Dozen

Decorated Cakes
Choice of:
Marble, Yellow, Chocolate
Whipped Cream or Buttercream Frosting
All Cakes include Decoration and Salutation

Half Sheet
Double Layered Half Sheet
Full Sheet
Double Layered Full Sheet

Non-Bakery Items
Yogurt
Fresh Fruit Cup
Whole Fruit Health Bar

See the Event Coordinator for Additional Suggestions.
Early Bird Buffet

**The Continental Break**
Assorted Breakfast Pastries  
Assorted Juices

**The Fresh Fruit Continental**
Fresh Fruit Tray, Assorted Breakfast Pastries  
Assorted Juices

**The Health Break**
Fresh Fruit Tray, Assorted Breakfast Pastries, Yogurt, Healthy Cereal, Assorted Juices

**The Omelet Station**
(Minimum of 25 people)  
Omelets Made to Order:  
Toppings: Ham, Bacon, Onions, Green Peppers, Mushrooms, Tomatoes, Black Olives, Shredded Cheddar  
Lyonnaise Red Potatoes  
Choice of Bacon, Ham, or Sausage Links  
Fresh Fruit Tray  
Assorted Breakfast Pastries  
Assorted Juices

**The Mini Omelet Buffet**
(Minimum of 25 people)  
Variety of Mini Omelets  
Lyonnaise Red Potatoes  
Fresh Fruit Tray  
Assorted Breakfast Pastries  
Assorted Juices

**The Sunrise Special**
(Minimum of 25 people)  
Scrambled Eggs  
Choice of Bacon, Ham, or Sausage Links  
Lyonnaise Red Potatoes  
Assorted Juices

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*All buffets are served with water and ice tea. Hot Tea is available upon request. Buffets can be set up as a Served Breakfast.*

See the Event Coordinator for Additional Suggestions.
Backyard BBQ

**Backyard Picnic**
Hamburger, Chicken Breast, Hot Dog, Veggie Burger
Lettuce, Tomato, Onion, Pickle Tray
American Cheese

**Condiments**
Coleslaw, Potato Salad, or Fruit Salad
Baked Beans
Chips
Cookies
Ice Water & Lemonade

**Midwest Picnic**
Hamburger, Chicken Breast, Bratwurst, Veggie Burger
Lettuce, Tomato, Onion, Pickle Tray
American Cheese
Sauerkraut
Condiments
Coleslaw, Potato Salad, or Fruit Salad
Baked Beans
Chips
Cookies
Ice Water & Lemonade

See the Event Coordinator for Additional Suggestions.
<table>
<thead>
<tr>
<th><strong>Caesar Salad</strong></th>
<th><strong>Blackened Tenderloin Salad</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Crisp Romaine Lettuce, Red Onion, Black Olives, Croutons, Caesar Dressing, Parmesan Cheese</td>
<td>Spring Mix Greens, Savory Strips of Blackened Tenderloin, Crumbled Bleu Cheese, Red Onion, Tomatoes, Red Pepper, with Sundried Tomato Vinaigrette</td>
</tr>
<tr>
<td><em><strong>Can be prepared with Chicken</strong></em></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Grilled Lemon Chicken Salad</strong></th>
<th><strong>Grilled Salmon Salad</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Spring Mix Greens, Julienne Lemon Pepper Chicken, Mandarin Oranges, Parmesan Cheese, Croutons, Italian Dressing</td>
<td>Spring Mix Greens, Brown Sugar Salmon, Red Onion, Caramelized Walnuts, with Balsamic Vinaigrette</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Asian Chicken Salad</strong></th>
<th><strong>Taco Salad</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Spring Mix Greens, Julienne Chicken Breast, Red Onion, Mandarin Oranges, Waterchestnuts, Almonds, Chowmein Noodles, with an Asian Ginger Sesame Dressing</td>
<td>Choice of Taco Meat or Spicy Chicken, with Shredded Lettuce, Tomato, Onion, Cheddar, Black Olives, Refried Beans, Salsa, and Sour Cream in a Flaky Tortilla Shell</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Classic Cobb Salad</strong></th>
<th><strong>Bleu &amp; Greens Salad</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Crisp Iceberg Lettuce, Julienne Chicken Breast, Pure Bacon Bits, Hard-boiled Eggs, Tomatoes, Red Onion, with Ranch Dressing</td>
<td>Spring Mix Greens, Savory Strips of Beef, Crumbled Bleu Cheese, Red Onion, Tomatoes, with Balsamic Vinaigrette</td>
</tr>
</tbody>
</table>

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**All salads are served with assorted breads & rolls. Water and ice tea are included. Hot Tea is available upon request.***

***Any Salad can be Made into a Boxed Lunch***
Signature Sandwiches

California Chicken Club
Grilled Chicken Breast served on a Kaiser Roll with Avocado, Monterey Jack Cheese, Bacon, Lettuce, Tomato

Chicken n Bacon
Flavorful Smoked Bacon on top of a Grilled Chicken Breast with Monterey Jack Cheese, Lettuce, Tomato, and Ranch Dressing served on a Ciabatta Bun

Jamaican Jerk Chicken, Mon
Jamaican Jerk marinated Chicken Breast joined with Caramelized Onions, Roasted Red Peppers, and Greens on a French Baguette

Twisted Chicken Salad
Traditional Chicken Salad with Sweet Red Grapes and Toasted Walnuts, served on a Croissant

Da Big Bomber
Classic Italian Meatballs surrounded by Tangy Marinara Sauce and Mozzarella Cheese nestled in a Toasted Bomber Bun, topped off with a sprinkling of Parmesan Cheese

Club Sandwich
Ham, Turkey, Bacon, Colby Jack Cheese, Lettuce, Tomato, Red Onion, and Mayo on a Bomber Bun

Da Muffoletta
Asiago Focaccia Bread layered with Ham, Turkey, and Roast Beef with Greens, Tomatoes, with a special Olive Dressing

Primo Italiano
Ham, Salami, and Pepperoni on an Asiago Focaccia Bread, with Provolone, Greens, Red Onion, Sundried Tomatoes, with a Balsamic Vinaigrette

Vegetarian Delight
9 Grain Bread with Cucumbers, Red Onion, Lettuce, Provolone, and Cheddar with Ranch Dressing and a dash of Oregano

CheddarHead
Thin Sliced Roast Beef stacked on an Onion Kaiser topped with a creamy cheese sauce

All Sandwiches are served with a choice of Chips or Pasta Salad and a Pickle. Water and ice tea are included.

Any Sandwich can be Made into a Premium Boxed Lunch
California Club
Ham, Turkey, Smoked Bacon, Lettuce, Tomato, Mayo and Avocado Spread on a Honey Wheat Wrap

Jack of Clubs
Ham, Turkey, Bacon, Monterey Jack Cheese, Lettuce, Tomato and Mayo on a Tomato Basil Wrap

Queen of Clubs
Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato and Mayo on a Tomato Basil Wrap

Hail Caesar
Julienne Chicken Breast, Romaine Lettuce, Red Onion, Black Olives, Parmesan Cheese all tossed in Caesar Dressing on a Honey Wheat Wrap

Southwest BLT
Bacon, Greens, Tomatoes, Pepper Jack Cheese, Mild Salsa with an Avocado Spread on a Tomato Basil Wrap

Oriental Chicken
Julienne Chicken Breast, Oriental Vegetables with an Asian Ginger Dressing on a Honey Wheat Tortilla

It’s Better with Cheddar
Julienne Chicken Breast, Bacon, Cheddar Cheese, Lettuce, Tomato with an Aioli Sauce on a Tomato Basil Wrap

Asiago Roast Beef
Roast Beef, Asiago Cheese, Lettuce, Tomato, Red Onion with a Horseradish Sauce on a Garlic Herb Wrap

Italian Roasted Vegetable
Fresh Veggies nicely seasoned and roasted to perfection, Greens, Parmesan Cheese with a Creamy Basil Pesto on a Spinach Wrap

Mediterranean Roasted Vegetable
Fresh Veggies nicely seasoned and roasted to perfection, Greens, Feta Cheese with a Roasted Red Pepper Hummus on a Spinach Wrap

All Wraps are served with a choice of Chips or Pasta Salad and a Pickle. Water and iced tea are included.

Any Wrap can be Made into a Premium Boxed Lunch

See the Event Coordinator for Additional Suggestions.
Deli Buffet
Assorted Breads and Rolls
Roast Beef, Turkey, and Ham
Assorted Cheeses
Lettuce, Tomato, Pickle (Onions available upon request)
Mayonnaise, Mustard, and Dijon Mustard
Pasta Salad, Chips, Cookies

Soup and Sandwich Buffet
Deli Buffet with Choice of Soup
Soup Choices Include: Cheesy Broccoli, Minestrone, Country Vegetable,
Chicken Noodle, Chicken & Wild Rice,
Beef Vegetable. *Clam Chowder is available at an additional charge.*

Pasta Buffet
Choice of Two Pastas: Spaghetti, Penne, Bowtie, or Fettuccine
Choice of Two Sauces: Marinara Sauce,
Alfredo Sauce, or Cheese Sauce
Includes: Italian Meatballs, Italian Sausage,
Roasted Peppers & Onions,
Garlic Bread, & Tossed Salad with 2 Dressings

Mexican Fiesta
Hard and Soft Shell Tacos,
Choice of Two: Taco Meat, Spicy Chicken,
Refried Beans
Tortilla Chips & Cheese Sauce
Lettuce, Tomato, Onion, Shredded Cheddar,
Black Olives, Jalapeno Peppers, Sour Cream
Salsa, Guacamole

Fajita Bar
Choice of Chicken or Beef Fajita
Grilled Onions and Green Peppers
Tortilla Shells
Sour Cream, Salsa, Cheese, lettuce, Tomato
Spanish Rice

Lasagna Buffet
(Minimum of 25 people)
Meat Lasagna
Vegetarian Lasagna (available upon request)
Garlic Bread & Tossed Salad with 2 Dressings

See the Event Coordinator for Additional Suggestions.
Build Your Own Salad Buffet
Iceberg, Romaine, and Spinach
Ham, Turkey, Tofu
Tomatoes, Cucumbers, Baby Corn, Broccoli, Cauliflower,
Black Olives, Mushrooms, Green & Red Peppers, Red Onion
Boiled Eggs, Shredded Cheddar
Croutons, Sunflower Seeds, Bacon Bits
Choice of 3 Dressings
Assorted Breads and Dinner Rolls w/ Butter

Soup and Salad Buffet
Build Your Own Salad Buffet with Choice of Soup
Soup Choices Include: Cheesy Broccoli, Minestrone, Country Vegetable,
Chicken Noodle, Chicken & Wild Rice,
Beef Vegetable. Clam Chowder is available at an additional charge.

Pizza Buffet
2 Topping Pizza
(2 Slices per Person)
Garlic knots w/ Marinara
Tossed Garden Salad with 2 Dressings

Pizza only
14” Pizza

Toppings
Pepperoni, Hamburger, Onions, Tomatoes,
Sausage, Pure Bacon Bits, Green Peppers,
Pineapple, Ham, Mushrooms

Water and ice tea are included with each Buffet

See the Event Coordinator for Additional Suggestions.
Formal Dinners

Fiesta Lime Chicken with a Mango Salsa
Marinated & Grilled Chicken Breast topped with a mouth watering Mango Salsa

Apple-Filled Chicken with a Pecan Crème Sauce
Fresh Apples stuffed in a Marinated Chicken Breast drizzled with a Pecan Crème Sauce

Mediterranean Stuffed Chicken
Marinated Chicken Breast stuffed with Artichokes, Olives, Tomatoes, and Feta Cheese

Grilled Tenderloin
8oz Tenderloin Steak, grilled medium, accompanied by a Red Wine Bordelaise Sauce

Peppercorn Encrusted New York Strip Steak
New York Strip Steak encrusted with Peppercorn and served with a Gorgonzola Aioli Sauce

Applewood Stuffed Pork
Roasted Loin of Pork stuffed with a Bourbon Apple Stuffing

Citrus Glazed Salmon
Grilled Salmon with a Light Citrus Glaze served with Fresh Lemon

Garlic Encrusted Tilapia with a Light Crème Sauce
Tilapia encrusted in a Garlic Breading served with a light Crème Sauce

Grilled Mahi Mahi
Mahi Mahi grilled and topped with a Mango Salsa with a Caribbean rice

Please ask us about Duet Plates. We can prepare any combination of entrees.

All Dinners are served with a starch, vegetable, salad, and dinner rolls with flavored butters. Water and ice tea are included.

See the Event Coordinator for Additional Suggestions.
Vegetarian Fare

**Portabella Mushroom**
Portabella Mushroom Cap marinated in Balsamic Vinaigrette and stuffed with Feta Cheese and Spinach

**Vegetarian Tart Provencal**
Sautéed Portabella Mushrooms, Onions, and Carrots stuffed in Puff Pastry, topped with Goat Cheese

**Vegetarian Ratatouille**
Yellow and Zucchini Squash, Portabella Mushrooms, Caramelized Onions, Marinara Sauce
Prepared with Tofu or Satine (a Vegetarian Chicken)

Please ask us about Duet Plates. We can prepare any combination of entrees.

All Dinners are served with a starch, vegetable, salad, and dinner rolls with flavored butters. Water and ice tea are included.

See the Event Coordinator for Additional Suggestions.
### Starch Options

*Select One*
- Baby Red Bliss Potatoes
- Red Skinned Garlic Smashed Potatoes
- Cheese Garlic Mashed Potatoes
- Parmesan Crusted Red Potatoes
- Twice Baked Potato*
- *Additional Charges

### Vegetable Options

*Select One*
- Maple Glazed Carrots
- Fresh Green Beans Almondine
- Asparagus Spears with Julienne Red Peppers
- Caribbean Blend Vegetables
- Whole Kernel Corn
- California Blend Vegetables

- Fresh Broccoli Spears
- Fresh Summer Blend

### Salad Options

*Select One*
- Tossed Garden Salad
- Spring Mix Blend Greens with Fresh Tomatoes, Cucumbers, Red Pepper topped with Croutons
- Fresh Spinach Salad
- Fresh Spinach topped with Mandarin Oranges, Fresh Strawberries, Red Onion, topped with Raspberry Vinaigrette
- Caesar Salad
- Fresh Romaine Lettuce topped with Mandarin Oranges, Black Olives, Red Onion, Croutons, Parmesan Cheese, topped with Caesar Dressing

See the Event Coordinator for Additional Suggestions.
## Options

**One Entrée Buffet**
- Includes 1 Starch, 1 Vegetable, 2 Salads, Dinner Rolls with Butter

**Two Entrée Buffet**
- Includes 2 Starches, 2 Vegetables, 3 Salads, Dinner Rolls with Butter

**Three Entrée Buffet**
- Includes 2 Starches, 2 Vegetables, 3 Salads, Dinner Rolls with Butter

### Dinner Entrees
- Chicken Parmigiano
- Beef Burgundy
- Glazed Pit Ham
- Ravioli with a Pesto Sauce
- Chicken Rustica
- Roast Beef with a Cheron Sauce
- Roasted Pork Loin
- Tri Color Tortellini
- Chicken Marsala
- Beef Stroganoff
- Parmesan Encrusted Tilapia
- Florentine Lasagna
- Fiesta Lime Chicken
- Grilled Lemon Basil Salmon

### Starch Options
- Baby Red Bliss Potatoes
- Au Gratin Potatoes
- Red Skinned Garlic Smashed Potatoes
- Baked Potato
- Cheese Garlic Mashed Potatoes
- Duchess Potatoes
- Parmesan Crusted Red Potatoes
- Wild Rice Pilaf
- Egg Noodles
- Twice Baked Potato*
- Jasmine Rice*
  - *Additional Charges

### Salad Options
- Tossed Garden Salad
- Fresh Fruit Tray
- Fresh Spinach Salad
- Fresh Vegetable Tray
- Caesar Salad
- Tortellini Pasta Salad
- Greek Salad
- Oriental Broccoli Slaw
- Cucumber, Tomato, Red Onion Salad
- Taffy Apple Snicker Salad*
  - *Additional Charges

### Vegetable Options
- Maple Glazed Carrots
- Fresh Broccoli Spears
- Fresh Green Beans Almondine
- Fresh Summer Blend
- Asparagus Spears with Julienne Red Peppers
- Caribbean Blend Vegetables
- Whole Kernel Corn
- California Blend Vegetables

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*Water and ice tea are included with each Buffet

**See the Event Coordinator for Additional Suggestions.**
The Final Course

A Piece of the Pie
Coconut Cream  Fruits of the Forest  Cherry
Banana Cream  Key Lime  Blueberry
Chocolate Cream  Dutch Apple  Peach

Cheesecake—A Little Slice of Heaven
Plain with Fruit Topping  Key Lime Crème Brûlée
Raspberry Chocolate Swirl  Bailey’s Irish Cream

Who Doesn’t Like Cake?
German Chocolate  Chocolate Lovin’ Spoon
Carrot Cake  Chocolate Nemesis
Tiramisu  Black Forest Cherry Torte

Petit Mousse Cakes
Chocolate Trilogy  Key Lime Calypso
Raspberry Mirroir  Cappuccino
Chocolate Mousse
Chocolate Mousse Parfait with Fresh Raspberries and Whipped Cream

Fruit Parfait
Seasonal Berries, Yogurt, and Granola layered in a Dish

Ice Cream Social
Build Your Own Sundae Bar
Cones and Bowls
(Minimum of 30 people)

Ice Cream Flavors
Vanilla, Chocolate, Strawberry

Toppings
Chocolate Syrup
Strawberry
Pineapple
Sprinkles
Crushed Oreos
Snicker Topping
M&M Topping
Chopped Nuts
Cherries
Whipped Topping

See the Event Coordinator for Additional Suggestions.
### Incurred Charges

<table>
<thead>
<tr>
<th>Service</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Attendant Fees</td>
<td>$24/Hour/Attendant (Minimum of 4 Hours)</td>
</tr>
<tr>
<td>Bartender Fees</td>
<td>$30/Hour/Bartender (Minimum of 5 Hours)</td>
</tr>
<tr>
<td>Corking Fee</td>
<td>$10/Bottle</td>
</tr>
<tr>
<td>China Charges</td>
<td>$3.50/Person</td>
</tr>
<tr>
<td>Linen Charges</td>
<td>$4.50/Tablecloth</td>
</tr>
<tr>
<td>Delivery Charges</td>
<td>$50 for under 30 miles, $75 for 30 miles or greater</td>
</tr>
</tbody>
</table>

### Refreshments (Non-Alcoholic)

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Gallon</th>
<th>Per Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee (Regular &amp; Decaf)</td>
<td>$17.00</td>
<td>$2.00</td>
</tr>
<tr>
<td>Hot Chocolate/Hot Cider</td>
<td>$12.00</td>
<td>$1.25</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$10.00</td>
<td>$2.00</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$9.00</td>
<td>$1.25</td>
</tr>
<tr>
<td>Punch</td>
<td>$10.00</td>
<td>$1.75</td>
</tr>
<tr>
<td>Juice</td>
<td>$12.00</td>
<td>$1.25</td>
</tr>
<tr>
<td>Premium Coffee</td>
<td>$19.00</td>
<td>$1.75</td>
</tr>
<tr>
<td>Ice Cream Punch</td>
<td>$12.00</td>
<td>$0.85</td>
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<tr>
<td>Bottled Juice</td>
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<td>$2.00</td>
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<tr>
<td>Canned Soda</td>
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<td>$1.25</td>
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<tr>
<td>Bottled Soda</td>
<td></td>
<td>$2.00</td>
</tr>
<tr>
<td>Milk (1/2 Pint)</td>
<td></td>
<td>$1.25</td>
</tr>
<tr>
<td>Milk Chug</td>
<td></td>
<td>$1.75</td>
</tr>
<tr>
<td>Bottled Water (12oz)</td>
<td></td>
<td>$1.25</td>
</tr>
<tr>
<td>Bottled Water (20oz)</td>
<td></td>
<td>$1.75</td>
</tr>
<tr>
<td>Hot Tea</td>
<td></td>
<td>$0.85</td>
</tr>
</tbody>
</table>

### Get It While It’s Hot (Per 25 Count)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Duxelle Encroute</td>
<td>$43.50</td>
</tr>
<tr>
<td>Chicken Tenders</td>
<td>$28.50</td>
</tr>
<tr>
<td>Chicken Tempura w/Asian Sauce</td>
<td>$30.00</td>
</tr>
<tr>
<td>Chicken Wings w/ Ranch, BBQ, Buffalo</td>
<td>$25.00</td>
</tr>
<tr>
<td>Chicken or Veggie Quesadillas</td>
<td>$36.50</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>$59.50</td>
</tr>
<tr>
<td>Mini Crab Cakes w/Aioli Sauce</td>
<td>$59.50</td>
</tr>
<tr>
<td>Crab Rangoon</td>
<td>$36.50</td>
</tr>
<tr>
<td>Chicken, Beef or Shrimp Skewers</td>
<td>$36.50</td>
</tr>
<tr>
<td>Meatballs</td>
<td>$25.00</td>
</tr>
<tr>
<td>Mini Beef Wellington</td>
<td>$43.50</td>
</tr>
<tr>
<td>Franks in a Puff Pastry</td>
<td>$28.50</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>$32.50</td>
</tr>
<tr>
<td>Mini Egg Rolls</td>
<td>$28.50</td>
</tr>
<tr>
<td>Spanikopita</td>
<td>$32.50</td>
</tr>
<tr>
<td>Cheese Stuffed Artichokes</td>
<td>$28.50</td>
</tr>
<tr>
<td>Mini Quiche</td>
<td>$28.50</td>
</tr>
</tbody>
</table>

### The Cocktail Hour (Alcoholic) - See Manager for Pricing

See the Event Coordinator for Additional Suggestions.
# Price List

## Just Chillin’ (Per 25 Count)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cucumber &amp; Chicken Salad Canapé</td>
<td>$30.00</td>
</tr>
<tr>
<td>Pesto &amp; Red Pepper Baguettes</td>
<td>$30.00</td>
</tr>
<tr>
<td>Antipasto Skewers</td>
<td>$40.00</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>$45.00</td>
</tr>
<tr>
<td>Crab Mousse Baguette</td>
<td>$40.00</td>
</tr>
</tbody>
</table>

## Party Platters (Per 25 Count)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Tray w/Yogurt Dip</td>
<td>$75.00</td>
</tr>
<tr>
<td>Cheese &amp; Cracker Tray</td>
<td>$65.00</td>
</tr>
<tr>
<td>Cheese, Sausage &amp; Cracker Tray</td>
<td>$70.00</td>
</tr>
<tr>
<td>Fresh Vegetable Tray w/Dip</td>
<td>$65.00</td>
</tr>
<tr>
<td>Antipasto Tray</td>
<td>$55.00</td>
</tr>
</tbody>
</table>

## Snacks (Per lb)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gardettos</td>
<td>$10.00</td>
</tr>
<tr>
<td>Mini Pretzels</td>
<td>$5.00</td>
</tr>
<tr>
<td>Potato Chips &amp; Dip</td>
<td>$9.00</td>
</tr>
<tr>
<td>Chips w/Salsa</td>
<td>$10.00</td>
</tr>
</tbody>
</table>

## Let’s Take a Dip (Per 25 Count)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Hot Artichoke Dip</td>
<td>$30.00</td>
</tr>
<tr>
<td>Spinach Dip</td>
<td>$30.00</td>
</tr>
<tr>
<td>Baked Crab Dip</td>
<td>$30.00</td>
</tr>
</tbody>
</table>

## Specialty Food Stations (Per Person)

<table>
<thead>
<tr>
<th>Station</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mashed Potato Martini Bar</td>
<td>$9.50</td>
</tr>
<tr>
<td>Pasta Martini Bar</td>
<td>$9.50</td>
</tr>
<tr>
<td>Stir Fry Martini Bar</td>
<td>$9.50</td>
</tr>
</tbody>
</table>

### Carving Station

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brisket, Turkey or Ham</td>
<td>$9.50</td>
</tr>
<tr>
<td>Tenderloin, Pork Tenderloin or Lamb</td>
<td>$14.50</td>
</tr>
<tr>
<td>Seafood Station</td>
<td>$14.50</td>
</tr>
<tr>
<td>Chocolate Fountain</td>
<td>$9.50</td>
</tr>
</tbody>
</table>

## The Breakfast Bakery (Per Dozen)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Donuts</td>
<td>$15.50</td>
</tr>
<tr>
<td>Texas Muffins</td>
<td>$16.50</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$15.50</td>
</tr>
<tr>
<td>Bagels w/ Cream Cheese</td>
<td>$16.50</td>
</tr>
<tr>
<td>Scones</td>
<td>$28.50</td>
</tr>
<tr>
<td>Strudel Bites</td>
<td>$8.50</td>
</tr>
<tr>
<td>Donut Holes</td>
<td>$8.50</td>
</tr>
</tbody>
</table>

See the Event Coordinator for Additional Suggestions.
## Price List

### Bars & Cookies (Per Dozen)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brownies</td>
<td>$15.50</td>
</tr>
<tr>
<td>Gourmet Bars</td>
<td>$18.50</td>
</tr>
<tr>
<td>Rice Krispy Bars</td>
<td>$15.50</td>
</tr>
<tr>
<td>Lemon Fruit Bars</td>
<td>$15.50</td>
</tr>
<tr>
<td>Assorted Miniature Desserts</td>
<td>$18.50</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$8.50</td>
</tr>
<tr>
<td>Gourmet Cookies</td>
<td>$12.50</td>
</tr>
</tbody>
</table>

### Decorated Cakes (Each)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double Layered Half Sheet</td>
<td>$125.00</td>
</tr>
<tr>
<td>Double Layered Full Sheet</td>
<td>$150.00</td>
</tr>
<tr>
<td>Half Sheet</td>
<td>$75.00</td>
</tr>
<tr>
<td>Full Sheet</td>
<td>$105.00</td>
</tr>
</tbody>
</table>

### The Early Bird Buffet (Per Person)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Continental Break</td>
<td>$6.75</td>
</tr>
<tr>
<td>Fresh Fruit Continental</td>
<td>$8.75</td>
</tr>
<tr>
<td>The Health Break</td>
<td>$8.75</td>
</tr>
<tr>
<td>Sunrise Special</td>
<td>$10.75</td>
</tr>
<tr>
<td>The Omelet Station</td>
<td>$14.75</td>
</tr>
<tr>
<td>Mini Omelet Buffet</td>
<td>$10.75</td>
</tr>
</tbody>
</table>

### Non-Bakery Items (Each)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yogurt</td>
<td>$1.75</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$1.55</td>
</tr>
<tr>
<td>Fresh Fruit Cup</td>
<td>$3.50 - 5.00</td>
</tr>
<tr>
<td>Health Bar</td>
<td>$0.75 - 2.00</td>
</tr>
</tbody>
</table>

### Boxed Lunches & Picnics (Per Person)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional Boxed Lunch</td>
<td>$9.75</td>
</tr>
<tr>
<td>Premium Boxed Lunch</td>
<td>$10.75</td>
</tr>
<tr>
<td>Backyard Picnic</td>
<td>$10.75</td>
</tr>
<tr>
<td>Midwest Picnic</td>
<td>$10.75</td>
</tr>
</tbody>
</table>

### Tossin’ It Up (Per Person)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad w/Chicken</td>
<td>$8.75</td>
</tr>
<tr>
<td>Asian Chicken Salad</td>
<td>$9.75</td>
</tr>
<tr>
<td>Bleu &amp; Greens Salad</td>
<td>$9.75</td>
</tr>
<tr>
<td>Grilled Salmon Salad</td>
<td>$12.75</td>
</tr>
<tr>
<td>Grilled Lemon Chicken Salad</td>
<td>$10.75</td>
</tr>
<tr>
<td>Classic Cobb Salad</td>
<td>$10.75</td>
</tr>
<tr>
<td>Blackened Tenderloin Salad</td>
<td>$14.75</td>
</tr>
<tr>
<td>Taco Salad</td>
<td>$10.75</td>
</tr>
</tbody>
</table>

See the Event Coordinator for Additional Suggestions.
**Signature Sandwiches (Per Person)**

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
<th>Sandwich</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>California Chicken Club</td>
<td>$9.75</td>
<td>Twisted Chicken</td>
<td>$9.75</td>
</tr>
<tr>
<td>Grilled Chicken &amp; Bacon</td>
<td>$9.75</td>
<td>Da Big Bomber</td>
<td>$9.75</td>
</tr>
<tr>
<td>Jamaican Jerk Chicken</td>
<td>$9.75</td>
<td>Da Muffoletta</td>
<td>$9.75</td>
</tr>
<tr>
<td>Club Sandwich</td>
<td>$9.75</td>
<td>Cheddarhead</td>
<td>$9.75</td>
</tr>
<tr>
<td>Primo Italiano</td>
<td>$9.75</td>
<td>Vegetarian Delight</td>
<td>$9.75</td>
</tr>
</tbody>
</table>

**Let’s Call it a Wrap (Per Person)**

<table>
<thead>
<tr>
<th>Wrap</th>
<th>Price</th>
<th>Wrap</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>California Club</td>
<td>$9.75</td>
<td>Jack of Clubs</td>
<td>$9.75</td>
</tr>
<tr>
<td>Queen of Clubs</td>
<td>$9.75</td>
<td>Southwest BLT</td>
<td>$9.75</td>
</tr>
<tr>
<td>Hail Caesar</td>
<td>$9.75</td>
<td>Oriental Chicken</td>
<td>$9.75</td>
</tr>
<tr>
<td>It’s Better w/ Cheddar</td>
<td>$9.75</td>
<td>Asiago Roast Beef</td>
<td>$9.75</td>
</tr>
<tr>
<td>Italian Roasted Vegetable</td>
<td>$9.75</td>
<td>Mediterranean Veg.</td>
<td>$9.75</td>
</tr>
</tbody>
</table>

**Build Your Own (Per Person)**

<table>
<thead>
<tr>
<th>Buffet</th>
<th>Price</th>
<th>Buffet</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deli Buffet</td>
<td>$9.95</td>
<td>Lasagna</td>
<td>$9.95</td>
</tr>
<tr>
<td>Soup &amp; Sandwich Buffet</td>
<td>$10.95</td>
<td>Fajita Bar</td>
<td>$9.95</td>
</tr>
<tr>
<td>Mexican Fiesta</td>
<td>$9.95</td>
<td>Pasta Buffet</td>
<td>$9.95</td>
</tr>
<tr>
<td>Build Your Own Salad Buffet</td>
<td>$9.95</td>
<td>Pizza Buffet</td>
<td>$9.95</td>
</tr>
<tr>
<td>Soup &amp; Salad Buffet</td>
<td>$9.95</td>
<td>14” Pizza</td>
<td>$14.95</td>
</tr>
</tbody>
</table>

**Formal Dinners (Per Person)**

<table>
<thead>
<tr>
<th>Dinner</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fiesta Lime Chicken w/Mango Salsa</td>
<td>$16.95</td>
</tr>
<tr>
<td>Apple-Filled Chicken w/Pecan Crème Sauce</td>
<td>$16.95</td>
</tr>
<tr>
<td>Chicken Valentino</td>
<td>$16.95</td>
</tr>
<tr>
<td>Mediterranean Stuffed Chicken</td>
<td>$16.95</td>
</tr>
<tr>
<td>Grilled Tenderloin</td>
<td>$24.95</td>
</tr>
<tr>
<td>Peppercorn Encrusted New York Strip</td>
<td>$27.95</td>
</tr>
<tr>
<td>Applewood Stuffed Pork</td>
<td>$18.95</td>
</tr>
<tr>
<td>Citrus Glazed Salmon</td>
<td>$18.95</td>
</tr>
<tr>
<td>Garlic Encrusted Tilapia w/Crème Sauce</td>
<td>$19.95</td>
</tr>
<tr>
<td>Grilled Mahi Mahi</td>
<td>$22.95</td>
</tr>
<tr>
<td>Marinated Portabella Mushroom</td>
<td>$14.95</td>
</tr>
<tr>
<td>Vegetarian Tart Provencal</td>
<td>$14.95</td>
</tr>
<tr>
<td>Vegetarian Ratatouille</td>
<td>$14.95</td>
</tr>
</tbody>
</table>

**Dinner Buffets (Per Person)**

<table>
<thead>
<tr>
<th>Buffet</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Entrée Buffet</td>
<td>$16.95</td>
</tr>
<tr>
<td>Two Entrée Buffet</td>
<td>$19.95</td>
</tr>
<tr>
<td>Three Entrée Buffet</td>
<td>$22.95</td>
</tr>
</tbody>
</table>

**The Final Course - See Manager**