**Ala Carte Items**

*All Items are Sold Per Dozen, Unless Otherwise Stated*

**Morning Items**

**All Prices Are Subject To Change Due To Market Conditions**

***For Groups of 3 to 10 People, Please Add $2.00 to the Menu Price***

***For Groups of 11 to 20, Please Add $1.00 to the Menu Price***

**Beverages**

Coffee (Regular and Decaf)

Large Cambro - $45.00

Small Cambro - $35.00

Pump Pot - $15.00

Hot Tea Bags - $5.00 per 25 People

Individual Orange Juices - $1.00 Each

Container of Orange Juice - $2.00 Per Person

Individual Cartons of Milk - $1.00 Each

Lemonade or Fruit Punch

Large Container - $35.00

Small Container - $25.00

Unsweetened Iced Tea

Large Container - $35.00

Small Container - $25.00

Bottled Waters - $1.25 Each

Assorted Can Coke Products - $1.25 Each

**Afternoon Items**

Home Baked Cookies - $12.00

Assorted Brownies - $15.00

Individual Bags of Chips - $12.00

Salsa with Tortilla Chips - $20 Per Bowl

Novelty Ice Cream Bars - $24.00

**Ice Cream Sundae Bar**

Vanilla Ice Cream with Toppings

$7.95 Per Person

Egg and Cheese/Egg and Breakfast Meat on English Muffin - $2.00 each

Egg and Cheese/Egg and Breakfast Meat on Biscuit - $2.50 Each

Mini Quiche - 50 Pieces - $50.00

Assorted Oatmeal Cups - $2.00

Fresh Whole Fruit - $1.50 Each

Fresh Fruit Salad - $2.00 Per Person

Assorted Pastries - $12.00

Bagels with Cream Cheese and Jelly - $18.00

Individual Yogurts - $12.00

Special K Bars - $15.00

Granola Bars - $12.00

Hard Boiled Eggs – 6/2packs - $18.00

Assorted Oatmeal Cups - $2.00

**Ala Carte Items**

*Start Your Meeting or Program Off Right with a Hearty and Satisfying Breakfast Buffet*

***20 Guest Minimum***

Add Orange Juice for $2.00 Per Person

Add Sodas and Bottled Waters for $1.25 Each

**The Lion Cub Buffet - $9.95 Per Person**

Fluffy Scrambled Eggs, Bacon, Southern Grits,

Buttermilk Biscuits with Butter and Jelly, Fresh Fruit Salad

Coffee, Hot Teas and Ice Water

**The Lions Share - $12.95 Per Person**

Fluffy Scrambled Eggs, Choice of Bacon or Sausage with Southern Grits and Home Fries.

Choice of Homemade Pancakes, French Toast or Buttermilk Biscuits

Warm Maple Syrup, Fresh Fruit Salad and Assorted Breakfast Pastries

Coffee, Hot Teas and Ice Water

**Stuffed French Toast and Belgian Waffle Bar - $14.95 Per Person**

Lightly Battered and Grilled Texas Toast Stuffed with Cream Cheese, Fresh Made Belgian Waffles with Your Choice of 2 of the Following:

Strawberry, Apple or Blueberry Compote with Whipped Topping

Crispy Bacon

Coffee, Hot Teas and Ice Water

**All Prices Are Subject To Change Due To Market Conditions**

***For Groups of 3 to 10 People, Please Add $2.00 to the Menu Price***

***For Groups of 11 to 20, Please Add $1.00 to the Menu Price***

**Sandwich and Wrap Buffet**

**$12.95 Per Person**

*10 Person Minimum*

*We Proudly Serve Boars Head Meats*

***All Lunches are Served with Paper and Plastic Ware.***

***China is Available Upon Request at an Additional Charge***

Assorted Sandwiches and Wraps Made with Turkey, Ham, Choice of Tuna Salad or Chicken Salad, Tray with Fresh Lettuce, Tomatoes, Red Onions and Pickle Spears,

Served on a Variety of Breads and Wraps.

Vegetarian Available Upon Request

Tossed Salad with Assorted Dressings

Choice of One Additional Side: Pasta Salad, Fresh Fruit Salad or Potato Salad

With Chips, Condiments, Home Baked Cookies, Sodas and Bottled Waters

**Premium Wraps**

*10 Person Minimum*

*We Proudly Serve Boars Head Meats*

All Wraps are Accompanied by Chips, Condiments, Home Baked Cookies and Brownies

Sodas and Bottled Waters

**Tuna, Avocado and Bacon Wrap - $11.95**

Tuna with Bacon, Avocado, Tomatoes, Lettuce and Provolone Cheese

**Asian Chicken Wrap - $11.95**

Grilled Chicken Breast Flavored with Asian Five Spice, Fresh Vegetable Mixture

Sweet Teriyaki Glaze and Crispy Noodles

**Grilled Veggie Wrap - $9.95**

Fresh Roasted Zucchini, Yellow Squash, Red Onions, Mushrooms, Red and Green Peppers with Feta Cheese and Raspberry Vinaigrette Dressing

**Albacore Tuna or Chicken Salad Wrap - $11.95**

With Lettuce, Tomato and Cheddar Cheese

**All Prices Are Subject To Change Due To Market Conditions**

***For Groups of 3 to 10 People, Please Add $2.00 to the Menu Price***

***For Groups of 11 to 20, Please Add $1.00 to the Menu Price***

**Premium Sandwiches**

*10 Person Minimum*

*All Sandwiches are Served On Artesian Breads.*

*Included Are Chips, Fresh Baked Brownies, a Pickle Wedge, Condiments and*

*Your Choice of 2 of the Following:*

*Fresh Fruit Salad, Potato Salad, Pasta Salad or Tossed Garden Salad*

*Bottled Waters and Assorted Sodas*

***All Lunches are Served with Paper and Plastic Ware.***

***China is Available Upon Request at an Additional Charge***

**Turkey Cranberry Croissant - $11.95**

Oven Roasted Turkey with Swiss Cheese, Mayonnaise, Lettuce, Tomato and Cranberry Sauce

**Caprese BLT - $11.95**

Hickory Smoked Bacon with Lettuce, Tomato, Fresh Mozzarella and

Topped with Balsamic Glaze

**Bistro Roast Beef - $12.95**

Top Round of Beef with Melted Swiss and a Creamy Horseradish Sauce.

Served with Au Jus

**The Tampa Cuban - $11.95**

Mojo Pork, Ham and Salami with Pickle Chips, Mustard and Mayonnaise.

Served on Toasted Cuban Bread

**Hot Buffalo Chicken, Bacon and Cheese - $12.95**

Shredded Chicken with Buffalo Sauce, Bacon and Pepperjack Cheese

**The Reuben Sandwich - $11.95**

Corned Beef, Sauerkraut and Swiss Cheese Served on Marbled Rye

**Chicken Souvlaki Gyro Style - $11.95**

Greek Souvlaki Chicken with Romaine Lettuce, Onion, Tomatoes, Kalamata Olives, Pepperoncini, Crumbled Feta Cheese Served on a Pita

**All Prices Are Subject To Change Due To Market Conditions**

***For Groups of 3 to 10 People, Please Add $2.00 to the Menu Price***

***For Groups of 11 to 20, Please Add $1.00 to the Menu Price***

**Plated Salads**

*10 Person Minimum*

*All Salads are Served with a Side of Fresh Fruit, Assorted Crackers and Rolls, Chef’s Choice of Dessert*

*Iced Tea and Ice Water*

***All Lunches are Served with Paper and Plastic Ware.***

***China is Available Upon Request at an Additional Charge***

**Blackened Shrimp Caesar - $16.95**

Traditional Caesar Salad Topped with Chilled Cajun Seasoned Shrimp, Croutons, Parmesan Cheese and Caesar Dressing.

**Grilled Chicken Caesar - $13.95**

Classic Caesar Salad of Romaine Lettuce with Grilled Chicken Strips, Parmesan Cheese, Croutons and Caesar Dressing.

**Black and Blue Steak - $14.95**

Sirloin Steak on a Bed of Romaine Lettuce with Tomatoes, Avocado, Croutons, Red Onion, and Bleu Cheese Crumbles with a Bleu Cheese Dressing.

**Asian Teriyaki Chicken - $14.95**

Teriyaki Marinated Chicken Strips and Mandarin Oranges Tossed in Sesame Orange Dressing. Served Over Baby Greens with Crispy Asian Noodles.

**Grilled Salmon - $16.95**

6oz Grilled Atlantic Salmon Served Over Baby Greens with Honey Citrus Vinaigrette.

**Cajun Chicken - $13.95**

Cajun Chicken with Strawberries, Walnuts and Oranges with Mango Vinaigrette.

**Cobb Salad - $13.95**

Salad Greens with Tomatoes, Bacon, Chicken Breast, Hard Boiled Eggs, Avocado, Bleu Cheese Crumbles and Red Wine Vinaigrette.

**All Prices Are Subject To Change Due To Market Conditions**

***For Groups of 3 to 10 People, Please Add $2.00 to the Menu Price***

***For Groups of 11 to 20, Please Add $1.00 to the Menu Price***

**Box Lunches**

*10 Person Minimum*

*We Proudly Serve Boars Head Meats*

Our Express Box Lunches are Perfect for the Working Lunch Session and are Available All Day.

A Box Lunch Includes a Sandwich (8 Inch White Sub Roll, Wheat Upon Request), Small Pasta Salad, Pickle Spear, Chips, Condiments, Home Baked Cookies and a Bottled Water.

Add A Can Coke Product for $1.25

**Turkey - $8.95**

Turkey, Provolone Cheese, Shredded Lettuce and Tomato

**Roast Beef - $9.95**

Roast Beef, Cheddar Cheese, Shredded Lettuce and Tomato

**The Italian - $10.95**

Genoa Salami, Capicola Ham, Pepperoni, Provolone Cheese, Shredded Lettuce and Tomato

**The Leo Club - $9.95**

Turkey, Ham, Bacon, Swiss Cheese, Shredded Lettuce and Tomato

**Ham - $8.95**

Ham, Swiss Cheese, Shredded Lettuce and Tomato

**Vegetarian - $8.95**

Grilled Vegetables and Feta Cheese with a Vinaigrette Dressing Pack

**All Prices Are Subject To Change Due To Market Conditions**

***For Groups of 3 to 10 People, Please Add $2.00 to the Menu Price***

***For Groups of 11 to 20, Please Add $1.00 to the Menu Price***

**Lunch Buffets**

*10 Person Minimum*

*All Buffets Come with Chef’s Choice of Dessert, Assorted Sodas and Bottled Waters*

***All Lunches are Served with Paper and Plastic Ware.***

***China is Available Upon Request at an Additional Charge***

***Specialty Menus Can Be Arranged***

**Cold Delight - $14.95**

Chicken Salad Croissants, Tossed Garden Salad with Two Dressings, Vegetable Pasta Salad with Bay Shrimp, Fresh Fruit Salad and Vegetable Tray with Ranch Dip.

**The Meats and Cheeses - $13.95**

Deli Tray with Ham, Turkey and Roast Beef. American, Swiss and Provolone Cheese with Assorted Breads. Condiment Tray to Include Lettuce, Tomatoes, Pickle Spears and Onions. Fresh Garden Salad with Two Dressings and Fresh Fruit Salad.

**The Italian - $12.95**

Garden Salad with Two Dressings, Penne and Fettuccini Pasta, Alfredo and Meat Sauce, Italian Green Beans, and Garlic Bread Sticks.

**The Mexican Fiesta - $15.95**

Seasoned Beef, Seasoned Chicken, Refried Beans, Mexican Rice, Hard and Soft Shell Tacos, Sour Cream, Shredded Lettuce, Diced Tomatoes, Shredded Cheddar Cheese and Salsa and Cinnamon & Sugar Churros.

**Salad, Salad, Salad - $13.95**

Make your own Salad with Romaine and Iceberg Lettuce, Grilled Chicken Strips, Diced Ham, Tomatoes, Cucumbers, Mushrooms, Boiled Eggs, Carrots, Chopped Broccoli, Pasta Salad, Rolls with Butter and Choice of Dressings.

**Pizza Pizza - $12.95**

Pepperoni, Sausage and Cheese Pizzas with Tossed Salad and Two Dressings.

**Baked Potato Bar - $13.95**

Jumbo Baked Potatoes Served with Chili, Diced Ham, Steamed Broccoli, Chopped Bacon, Shredded Cheddar Cheese, Green Onions, Mushrooms, Salsa, Sour Cream, Chive and Butter. Tossed Salad with Two Dressings and Rolls with Butter.

**All Prices Are Subject To Change Due To Market Conditions**

***For Groups of 3 to 10 People, Please Add $2.00 to the Menu Price***

***For Groups of 11 to 20, Please Add $1.00 to the Menu Price***

**Plated Dinners**

*10 Person Minimum*

*All Entrees Are Served with our Tossed Garden Salad, Rolls with Butter*

*and Iced Tea and Ice Water.*

*Substitutions Can Be Made to Vegetable and Starch.*

**Filet Mignon with Bordelaise Sauce - $34.95**

Baked Potato and Grilled Asparagus

**London Broil with Bleu Cheese Butter - $19.95**

Mashed Potatoes and Chalet Garlic Vegetable Blend

**Beef Stroganoff - $18.95**

Egg Noodles and Steamed Broccoli

**Balsamic or Maple Glazed Salmon - $21.95**

Wild Rice Blend and Fresh Squash Medley

**Shrimp Scampi - $20.95**

Angel Hair Pasta and Baby Green Beans

**Rosemary Pork Loin - $18.95**

Oven Roasted Potatoes and Tuscan Asiago Vegetable Blend

**Mushroom Asiago Chicken - $17.95**

Penne Pasta and Capri Vegetable Blend

**Breast of Chicken Caprese - $18.95**

Herbed Rice Pilaf and Glazed Zucchini and Yellow Squash

**Creamy Bacon Topped Chicken Breast - $16.95**

Fettuccini and Baby Green Beans

**Chicken Cordon Bleu - $16.95**

Wild Rice Blend and Steamed Broccoli

**Breast of Chicken Piccata - $16.95**

Lemon Rice Pilaf and Steamed Broccoli

**Breast of Chicken Marsala - $17.95**

Fettuccini and Normandy Blend Vegetables

**All Prices Are Subject To Change Due To Market Conditions**

***For Groups of 3 to 10 People, Please Add $2.00 to the Menu Price***

***For Groups of 11 to 20, Please Add $1.00 to the Menu Price***

**Dinner Buffets**

*20 Person Minimum*

**Signature Buffet - $17.95**

Choice of One Salad, One Entrée and Four Side Dishes. Served with Rolls and Butter,

Chef’s Choice of Desserts, Iced Tea and Ice Water.

**Premium Buffet - $20.95**

Choice of Two Salad, Two Entrée and Four Side Dishes. Served with Rolls and Butter,

Chef’s Choice of Desserts, Iced Tea and Ice Water.

***Salads***

Caesar Salad

Fresh Fruit Salad

Spinach Salad

Cucumber and Tomato Salad

Tossed Garden Salad

Pasta Salad

***Side Items***

Roasted Red Skinned Potatoes

Scalloped Potatoes

Herbed Wild Rice

Buttered Noodles

Gnocchi

Polynesian Rice

Yukon Gold Mashed Potatoes

Garden Herbed Wild Rice

Baked Potatoes

Au Gratin Potatoes

Potatoes O’Brien

Fettuccini Noodles

Baby Green Beans

Cauliflower Au Gratin

Glazed Zucchini and Yellow Squash

Capri Vegetable Blend

Glazed Baby Carrots

Snow Peas and Carrots

Steamed Broccoli

Normandy Vegetable Blend

Corn O’Brien

Spinach Soufflé

***Entrees***

***Poultry***

Chicken Marsala

Herb Roasted Chicken Quarters

Marinated Grilled Chicken Breast

Teriyaki Chicken Breast

Chicken Cordon Bleu

Chicken Piccata

Creamy Bacon Topped Chicken Breast

**Dinner Buffets**

***Entrees***

***Beef***

Beef Tips Burgundy

Sliced Grilled Sirloin Steak with Mushroom Sauce

***Pork***

Rosemary Roasted Pork Tenderloin

Mojo Pork

Grilled Pork Chops with Rosemary Demi Glaze

Roasted Cajun Pork Loin

***Seafood***

Seafood Stuffed Salmon Boats

Shrimp Scampi

Shrimp and Grits

***Vegetarian***

Browned Butter Gnocchi with Broccoli

Asiago Tortellini

Eggplant Parmesan

Penne Pasta with Tomatoes, Onions, Spinach and Parmesan Cheese

**All Prices Are Subject To Change Due To Market Conditions**

***For Groups of 3 to 10 People, Please Add $2.00 to the Menu Price***

***For Groups of 11 to 20, Please Add $1.00 to the Menu Price***

**Dinner Upgrades**

*Add Any of the Following Items to Your Dinner Entrée or Dinner Buffet*

***Salads - $2.00 Per Person***

Caesar Salad

Caprese Salad

Spinach Salad with Hot Bacon Dressing

***Carved Items – Per Person***

Honey Glazed Ham - $9.00

Prime Rib Au Jus - $18.00

Roast Turkey Breast - $12.00

Top Round of Beef - $13.00

Beef Tenderloin - $22.00

Roasted Pork Loin - $13.00

Rack of Lamb - $19.00

***Premium Desert Selection - $2.50 Per Person***

New York Brulee Cheesecake

Orange Chocolate Mousse Cake

Mini Tiramisu

Black Tie Chocolate Cake

Lemonade Layer Cake

Assorted Gourmet Cheesecakes

Pound Cake with Fresh Berries

White Chocolate Raspberry Cheesecake

4 Layer Towering Chocolate Layer Cake

Orange Creamsicle Cake

Mini Red Velvet Cake

Key Lime Cheesecake

Mini Molten Lava Chocolate Fudge

**All Prices Are Subject To Change Due To Market Conditions**

***For Groups of 3 to 10 People, Please Add $2.00 to the Menu Price***

***For Groups of 11 to 20, Please Add $1.00 to the Menu Price***

**Specialty Buffets**

*20 Person Minimum*

*All Buffets Are Served with Iced Tea and Ice Water.*

*Add Assorted Can Coke Products for $1.25 Per Person*

**BBQ Picnic - $16.95**

Corn-On-The-Cob

Buns

Texas Toast

Cookie and Brownies

BBQ Pulled Pork

BBQ Chicken Quarters

Baked Beans

Coleslaw

Potato Salad

**Italian Buffet - $16.95**

Tossed Garden Salad

Tomato Cucumber Salad

Squash Medley

Garlic Bread Sticks

Tiramisu

*Choose Two of the Following:*

Baked Ziti

Spaghetti with Meatballs

Chicken Parmesan

Lasagna

Fettuccine Alfredo – *Add Chicken for $2.00 Per Person*

**Tailgate Party - $15.95**

Chips and Dips

Cookies and Brownies

Potato Salad

Pasta Salad

*Choice of Two of the Following:*

Buffalo Wings with Ranch and Bleu Cheese

Bratwurst

Hamburgers

Hot Dogs

**All Prices Are Subject To Change Due To Market Conditions**

***For Groups of 3 to 10 People, Please Add $2.00 to the Menu Price***

***For Groups of 11 to 20, Please Add $1.00 to the Menu Price***

**Specialty Buffets**

*20 Person Minimum*

*All Buffets Are Served with Iced Tea and Ice Water.*

*Add Assorted Can Coke Products for $1.25 Per Person*

**Grilled Cookout - $22.95**

Grilled Vegetable Medley

Assorted Buffet Cakes

Tossed Garden Salad

Baked Potatoes

Baked Beans

*Choice of Two of the Following:*

BBQ Pork Ribs *– Requires a 3 Day Notice*

Grilled Chicken Breast

6oz Top Sirloin Steak

Center Cut Pork Chops

Dixie Southern = $16.95

**Tampa Cuban - $19.95**

Tossed Salad with Cilantro Vinaigrette

Yellow Rice

Black Beans

Fried Yucca

Tres Leche Cake

Mojo Pork – *Requires a 3 Day Notice*

Pineapple Chicken

Mini Cubans

Plantains

**All Prices Are Subject To Change Due To Market Conditions**

***For Groups of 3 to 10 People, Please Add $2.00 to the Menu Price***

***For Groups of 11 to 20, Please Add $1.00 to the Menu Price***

**Hors D’Oeuvres**

*All Items Are Prepared in Increments of 100 Pieces Unless Otherwise Stated*

Popcorn Shrimp with Cocktail Sauce - $50.00

Pizza Bagels with Pepperoni, Cheese and Sausage - $50.00

Pizza Rolls - $50.00

Pretzel Wrapped Franks with Mustard - $50.00 Per 60 Pieces

Mini Corndogs - $50.00

Broccoli and Cheese Bites - $50.00 Per 150 Pieces

Applewood Smoked Chicken Nuggets - $50.00

Honey Sriracha Chicken Nuggets - $50.00

Breaded Zucchini Sticks with Ranch Dressing - $50.00

Onion Petals with Texas Sauce - $50.00

Deli Spiral Sandwiches - $50.00

Meatballs in Choice of Sauce: *Swedish, Sweet & Sour, Marinara and Marsala* - $75.00

Cocktail Franks in BBQ Sauce - $75.00

Beer Battered Pepper Jack Mac and Cheese Bites with Bacon - $75.00

Fried Baby Portabella Mushrooms with Ranch Dressing - $75.00

Chicken Taquito’s - $75.00

Breaded Cheese Ravioli with Marinara Sauce - $75.00

Mini Chicken Taquitos - $75.00

Fried Baby Portobello Mushrooms with Ranch Dressing - $75.00

Assorted Mini Quiche - $90.00

Fried Pickle Chips - $100.00 Per 300 Pieces

Fried Green Beans with Ranch Dressing - $100.00 Per 300 Pieces

Fried Green Tomatoes with Feta Cheese and Remoulade Sauce - $100.00 Per 150 Pieces

Broccoli Bites with Bacon, Onion and Cheese - $100.00

Breaded Alligator Bites - $100.00 Per 200 Pieces

Mini Tamale Bites - $100.00

Beer Battered Mac and Cheese Bites with Pepper Jack and Bacon - $100.00

Waffle Breaded Chicken Nuggets - $100.00

Cheese Stuffed Pretzel Bites - $100.00

Mini Corn Dogs - $100.00

Deviled Eggs with Caviar - $100.00

Cream Cheese and Bacon Stuffed Jalapenos - $100.00

Crab Rangoon - $110.00

Homestyle Boneless Chicken Wings - $115.00

Potato Skins with Bacon and Cheese - $125.00

Potato Skins with Cheese and Broccoli - $125.00

Spanakopita - $125.00

Chicken Tenders with Sauces - $125.00

Garlic Butter Breaded Mozzarella Sticks with Marinara Sauce - $125.00

**All Prices Are Subject To Change Due To Market Conditions**

**Hors D’Oeuvres**

*All Items Are Prepared in Increments of 100 Pieces Unless Otherwise Stated*

Fried Chicken Wings - $140.00

Vegetable Spring Rolls - $140.00

Spinach and Artichoke Bites - $145.00 Per 150

Spanakopita - $150.00

Pigs-N-Blanket - $150.00

Macaroni and Cheese Bites with Sausage - $165.00 Per 150 Pieces

Shrimp Jammers - $165.00

Beef Kabobs - $185.00 Per 50 Pieces

Bacon Wrapped Brussel Sprouts - $185.00

Cheese Steak Tarts - $190.00

Chicken Teriyaki Skewers with Pineapple Salsa - $200.00

Stuffed Clam Shells - $200.00

Caprese Skewers - $200.00

Mini Cuban Sandwiches - $215.00

Sea Scallops Wrapped In Bacon - $235.00 Per 60 Pieces

Santa Fe Chicken Egg Rolls - $250.00

Coconut Shrimp with Orange Marmalade Dip - $250.00

Chipotle Shrimp Empanadas - $250.00

Beef Wellington - $260.00

Lobster Empanadas - $270.00

Philly Cheesesteak Spring Rolls - $300.00

Beef Kabobs - $300.00

Beef Bourguignon in Puff Pastry - $300.00

Bacon Wrapped Spicy Shrimp Casino - $300.00

Plantain Breaded Shrimp Skewers - $330.00

Mini Maryland Style Crab Cakes with Rémoulade Sauce - $360.00

**All Prices Are Subject To Change Due To Market Conditions**

**Specialty Hors D’Oeuvres**

**Sushi**

$200.00 Per 100 Pieces

California Roll and Smoked Salmon

\*100 Piece Minimum

**Flatbreads**

Blazin Bleu Chicken and

Basil Pesto with Spinach and Feta

Small - $50.00

Medium - $100.00

Large - $200.00

**Sandwich Snack Platter**

Assorted Mini Wraps, Mini Croissants and Cuban Sandwich Pieces

Small - $25.00

Medium - $75.00

Large - $100.00

**Mac and Cheese Bar**

$2.00 Per Person

Mac and Cheese, Diced Tomatoes, Chicken Breast, Bacon, Scallions, Grated Cheese, Sour Cream, Salsa, and Diced Ham

**Carving Stations**

*Served with Rolls and Condiments*

*All Carved Items Require a $50.00 Chef’s Fee*

Beef Tenderloin - $250.00

Top Round of Beef - $250.00

Smoked Turkey Breast - $150.00

Glazed Virginia Ham - $150.00

**Platters**

Fresh Fruit with Dip

Assorted Mini Desserts

Antipasto Tray with Crostini Bread

Small - $100.00

Medium - $150.00

Large - $200.00

Raw Vegetable Tray with Dip

Domestic Cheese with Crackers

Hummus Bowls with Classic, Roasted Red Peppers, Tzatziki Sauce and Pita Bread

Small - $90.00

Medium - $125.00

Large - $215.00

**Dessert Dips**

Brownie Batter Dip Served with Strawberries, Cookies and Pretzels

Banana Pudding Dip Served with Vanilla Wafers

Buckeye Dip Served with Graham Crackers

Small - $50.00

Medium - $75.00

Large - $100.00

**Dips, Specialty Drinks and Punch**

**Dips**

Chile Con Queso Dip with Tortilla Chips - $40.00

Spinach Artichoke Dip with Tortilla Chips - $50.00

Buffalo Chicken Dip with Crackers - $75.00

**Beverages**

Sparkling White Grape Punch - $45.00 Per Cambro

Red Fruit Punch - $35.00 Per Cambro

Lemonade - $35.00 Per Cambro

Unsweet Tea - $35.00 Per Cambro

Egg Nog and Hot Apple Cider – Seasonal

Keg Beer - $175.00 Each

House Wine By the Bottle – $12.95

Bottled Beer – $3.00 each

**Additional Fees**

Bar Set Up Fee (Per Bar) - $50.00

Bartender Fee (Per Bartender) - $100.00

Chef Attendant - $50.00

Additional Attendant Fee (Per Attendant) - $25.00 Per Hour

**Catering Information, Procedures and Policies**

**Due to State Liquor Commission regulations and Department Of Health license restrictions, all food and beverage, all food and beverage held in the Student Community Center and any alcohol on Campus, must be arranged and purchased through the Catering Department.**

**Menu Selections:**

The enclosed menus are presently merely as a sampling of what we offer. Our catering staff will be delighted to assist you in all aspects of planning a truly outstanding event. Menu selections should be submitted to the Catering Office at least two weeks in advance. On a plated meal, each member of your group must receive the same menu selection unless special health reasons or religious beliefs warrant a change. In these situations, a guaranteed number of special entrees must be given three working days prior to your function.

**Guarantee:**

A final guarantee of attendance must be conveyed to the Catering Office three (3) working days in advance by twelve noon (12:00pm). In the case of a weekend function, notification will be required by the Wednesday before the function by twelve noon (12:00pm). This number shall constitute a guarantee not subject to reduction. In the event a guarantee is not received, we will assume the original anticipated attendance listed on your function agreement as the guarantee and bill accordingly.

**Set-up Charges for Meeting Rooms:**

For a nominal fee, we will be glad to provide you with tablecloths, skirting, mints and pitchers of water for your meeting room needs. Charges are based on size of group and room setup. Please contact the Catering Office for details.

**Prices:**

All quoted prices do not include a 15% gratuity or a 7% sales tax if applicable. Due to certain market conditions, prices are subject to change and substitutions may be necessary.

We will provide at no charge a reasonable amount of meeting or banquet equipment (i.e., stock tablecloths and napkins, skirting for food table, etc.) Other linens and decorations are available at an additional charge. These items must be ordered at least five (5) working days prior to your function.

**Cakes and Alcoholic Beverages:**

Guests are welcome to provide cakes for all special occasions, please contact the Catering Department for details. No alcoholic beverages of any kind will be permitted to be brought into the function by patrons or their guests. We will be happy to make liquor arrangements for a cash or consumption bar for your function. A $50.00 set up fee will be charged for each bar needed and a bartender fee of $100.00 will be charged. If you have a cash bar, and expect over 100 guests, there will be an additional $50.00 charge for a cashier. Cash bars have to meet a minimum if $180.00 or your group will be charged the difference. Please be aware that if you have alcoholic beverages served at your event, the sponsoring organization is responsible for being aware of, and assisting the enforcement of University policies, and state and local laws governing the possession and use of alcohol. **You must contact Campus Security and arrange for a security officer to be present during the duration of the event**. The sponsoring organization is responsible for damages, which are a direct result of actions of member of your party.