



Sandwich Buffets

Sandwich Buffets include your choice of 2 side items. Additional side for only \$1.50

Mixed Sandwich Buffet: \$14.75 per person

Your Choice of two (2) sandwich types

- Gourmet Submarine
- Club Wrap
- Ham or Turkey Croissant
- Caesar Wrap
- Italian Focaccia

American Deli Buffet: 13.75 per person

- Sliced Honey Baked Ham (GF)
- Sliced Breast of Turkey (GF)
- Shaved Choice Roast Beef (GF)
- American and Swiss Cheeses (GF)

Assortment of Breads

Tuscany Lunch Buffet: \$14.75 per person

- Shaved Capicola Ham (GF)
- Sliced Hard Salami (GF)
- Sliced Pepperoni (GF)
- Provolone (GF) and Hot Pepper Jack Cheese (GF),
Olive Mayo (GF)

Served with Ciabatta Rolls

Salad Sandwich Buffet: \$13.75 per person

Your Choice of two (2) salad types

- Chicken Salad (GF)
- Tuna Salad (GF)
- Egg Salad (GF)
- Ham Salad (GF)

Served with Buttery Croissants

Hot Sandwich Buffet: \$14.75 per person

Your choice of two (2) meat items

- Johnsonville Bratwurst (GF)
- All Beef Grilled Hamburger (GF)
- Shredded BBQ Pork (GF)
- Pulled Buffalo Chicken (GF)
- Grilled Chicken Breast (GF)

Served with Sandwich Buns

Side Items:

- American Potato Salad (GF)
- Vinaigrette Pasta Salad
- Creamy Coleslaw (GF)
- Fresh Fruit Salad (GF)
- Vegetable Crudit  with Ranch Dip (GF)
- Potato Chips (GF)
- Garden Salad
- Cookies

Deluxe it: Add \$2.75 per person

- Lettuce (GF)
- Tomato Slices (GF)
- Cheese Slices (GF)

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.
- Prices are subject to change and are not guaranteed until 14 days prior to your event date.
- Please ask your event specialist on how to lock in your price upon booking your event.

Lunch Menus served from 11:00am to 2:00pm



LUNCH

Boxed Lunch Salads

Additional dressings can be ordered for \$1.00 per dressing.

Variety of dressings can be ordered on the side, maximum of 4 different dressings.

(Minimum of 10 required for delivery. Maximum of 4 different type Salads per order and 4 minimum of each type Salad.)

Box Lunch Salads: \$12.75 per person

TRADITIONAL CHEF SALAD - GF Sliced turkey, ham, mozzarella & cheddar cheese, sliced hard-boiled egg, diced tomato, cucumber served over a bed of crisp iceberg lettuce with Ranch Dressing.

THE COBB SALAD - GF Diced chicken, bacon crumbles, diced tomato, sliced hardboiled egg, cheddar cheese, diced cucumbers with Ranch Dressing.

ITALIAN CHOPPED SALAD - GF Capicola, salami, pepperoni, mozzarella cheese, red peppers, green olives, pepperoncini, croutons, tossed with romaine lettuce with Balsamic Vinaigrette.

STRAWBERRY FIELD POPPYSEED CHICKEN SALAD - Tender pieces of chicken breast served over mixed greens with strawberry slices, mandarin oranges, pineapple chunks, candied pecans with Poppyseed Dressing

SMOKED BBQ RANCH CHICKEN SALAD - GF Smoked chicken breast, served over chopped romaine lettuce served with black bean corn salsa, fried onions, diced tomato with BBQ Ranch Dressing.

HONEY MUSTARD FRIED CHICKEN SALAD -

Crispy fried chicken pieces served over a mix of iceberg & romaine lettuce with diced tomato, diced cucumber, swiss cheese, green onions with Honey Mustard Dressing.

CLASSIC CHICKEN CAESAR SALAD - Grilled chicken breast, pepperoncini, parmesan cheese, croutons served over a bed of romaine lettuce with Caesar Dressing.

ASIAN MANDARIN CHICKEN SALAD - Diced chicken breast, water chestnuts, red peppers, mandarin oranges, sesame seeds served over mixed greens with Asian Vinaigrette Dressing.

FAJITA STEAK SALAD - GF Tender pieces of grilled beef with flame roasted peppers & onions, black olives, mozzarella cheese served over romaine lettuce with a Chipotle Ranch Dressing.

BOTTLED WATER 12oz.....\$1.50 each

CANNED SOFT DRINK 12oz.....\$2.00 each

BOTTLED ICE TEA 18oz.....\$2.75 each

BOTTLED LEMONADE 12oz.....\$3.00 each

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Boxed Lunch Sandwiches

Box Lunch Sandwiches include your choice of 2 sides.

Sides: Potato Salad, Pasta Salad, Fruit Salad, Chips or Cookie (all sides the same per order please).

Additional side for only \$1.50. Variety of sides can be done randomly by kitchen upon request.

(Minimum of 10 required for delivery. Maximum of 4 different type Sandwiches per order please.)

Sandwiches: \$11.00 per person

ITALIAN MUFFULETTA SANDWICH -

Hard salami, capicola ham, provolone cheese, muffuletta salad on a ciabatta roll

SMOKED CHICKEN SALAD SANDWICH - Tender pieces of smoked pulled chicken, cheddar cheese, bacon, crispy fried onions, shredded lettuce served with BBQ ranch mayo on kaiser bun

GOURMET SUBMARINE SANDWICH - Sliced ham, turkey, pepperoni, swiss cheese, lettuce on a hoagie roll.

GRILLED CHICKEN CLUB – Grilled chicken breast, ham, bacon, swiss cheese, lettuce on a ciabatta roll.

BEEF & CHEDDAR PRETZEL SANDWICH – Tender roast beef, cheddar cheese, lettuce, tomato with A-1 mayo on a pretzel bun.

CROISSANT SANDWICH – Your choice of turkey, ham or chicken salad, swiss cheese, romaine lettuce on a buttery croissant.

Sandwich Wraps: \$11.00 per person

CLUB WRAP – Shaved turkey, ham, bacon, cheddar cheese, lettuce, mayo, diced tomato wrapped in a flour tortilla.

BUFFALO WRAP – Grilled chicken tossed in buffalo sauce, mozzarella cheese, diced celery, ranch dressing wrapped in a flour tortilla.

CHICKEN CAESAR WRAP – Diced grilled chicken, parmesan cheese, black olives, shredded lettuce, caesar dressing wrapped in a flour tortilla.

VEGETARIAN CIABATTA – Fresh mozzarella cheese, sliced tomato, spinach, pesto on a ciabatta bun.

Budget Friendly: \$9.00 per person

Choice of sandwich and chips.

BOTTLED WATER 12oz.....\$1.50 each

CANNED SOFT DRINK 12oz.....\$2.00 each

BOTTLED ICE TEA 18oz.\$2.75 each

BOTTLED LEMONADE 12oz\$3.00 each

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Lunch Menus served from 11:00am to 2:00pm



Sandwich - Soup - Salad

Buffet
(Plated add \$3.50 per person)

Create Your Own Combo Buffet: \$15.75 per person

Your Choice of One (1) Sandwich,
One (1) Salad and One (1) Soup.

Italian Focaccia Sandwich:

Sliced Capicola, Salami, and Pepperoni with
Provolone and Pepper Jack Cheese served on a
European Focaccia Bread.

Croissant Sandwich:

Your choice of Ham, Turkey Breast, Roast Beef,
Tuna or Chicken Salad. Includes Romaine lettuce
and Swiss Cheese on a Buttery Croissant.

Grilled Chicken Club Sandwich:

Grilled Chicken Breast, Ham and Bacon with Swiss
Cheese and Lettuce served on a Ciabatta Roll.

Club Wrap:

Shaved Turkey, Ham and Bacon with shredded
Cheddar Cheese, Lettuce, Sour Cream and diced
Tomato wrapped in a Flour Tortilla.

Turkey Wrap:

Shaved Turkey, Swiss Cheese, Lettuce, Tomatoes
and Honey Mustard Dressing wrapped in a
Flour Tortilla.

Vegetarian Ciabatta:

Fresh mozzarella cheese, sliced tomato, spinach,
pesto on a ciabatta bun.

SALADS:

- American Potato Salad GF
- Vinaigrette Pasta Salad
- Garden Salad
- Caesar Salad
- Fresh Fruit Salad GF

SOUPS:

- Chicken Tortilla Soup
- Tomato Basil Soup GF
- Chicken and Wild Rice Soup GF
- Vegetarian Vegetable Soup GF
- Italian Wedding Soup
- Keto Soup - Chef's Choice

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Lunch Menus served from 11:00am to 2:00pm



Plated

All plated lunch menus include assorted rolls and butter, fresh brewed regular and decaffeinated coffee and choice of three (3) side items.

POULTRY:

Almond Crusted Chicken: \$24.00 per person
Panko Crusted Chicken Breast pan fried served with Hollandaise Sauce

Grilled Greek Chicken Breast: \$24.00 per person 
Grilled Chicken Breast topped with Feta, Tomato and Arugula with Lemon Wine Sauce

Dijon Grilled Chicken: \$23.00 per person
Marinated Grilled Chicken Breast with a creamy Honey Dijon Sauce

Chicken Parmesan: \$24.00 per person
Herb and Cheese Breaded Chicken Breast topped with a Tomato Basil Marinara Sauce

BEEF:

Bacon Wrapped Meatloaf: \$26.00 per person
Tenderized Braised Beef simmered in a natural Brown Sauce with Diced Vegetables

Beef Kabob: \$27.00 per person
Grilled Teriyaki Beef skewered with Peppers, Mushrooms and Onions topped with an Teriyaki Glaze

PORK:

Pork Picatta Beurre Blanc: \$22.00 per person
Pan seared Pork Medallion topped with a Lemon Wine Butter Sauce and Shallots

Teriyaki Grilled Pork Chop: \$23.00 per person
Teriyaki Marinated Grilled Pork Chop topped with flame roasted Apples

Encrusted Pork Medallion: \$22.00 per person
Breaded Pork Medallion pan fried topped with a creamy sautéed Sweet Onion Demi-glaze

PASTA • FISH • VEGETARIAN:

- Baked Meat Lasagna..... \$23.00 per person
- Baked Spinach Lasagna..... \$23.00 per person
- Squash Bowl \$23.00 per person
- Baked Cod Fish
with Cilantro Lime Butter  \$25.00 per person

SIDE ITEMS:

- | | |
|---|--|
| - Caesar Salad | - Yukon Baby Potatoes  |
| - Garden Salad | - Penne Pasta Marinara |
| - Italian House Salad | - Green Beans  |
| - Fresh Fruit Salad  | - Baby Glazed Carrots  |
| - Rice Pilaf  | - Key West Vegetable Blend  |
| - Redskin Smashed Potato  | - Roasted Vegetables  |

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Ala Carte

Dessert Items per Dozen:

Assorted Cookies	\$10.75
Chocolate Fudge Brownies	\$10.75
Rice Krispy Treats.....	\$10.50
Chocolate Chunk Bars	\$34.00
Carmel Apple Bars	\$34.00
Chocolate Dipped Strawberries ^{GF}	\$34.00
Almond Raspberry Bars ^{GF}	\$34.00
Coffee Cakes.....	\$42.00

Dessert Items per Piece:

Double Chocolate Layer Cake	\$4.50
Strawberry Layer Cake.....	\$4.50
Carrot Cake.....	\$3.50
Cherry Cheesecake.....	\$4.50
Apple Streusel Cake	\$3.50

Lunch Sandwiches & Wraps:

Italian Focaccia Sandwich.....	\$8.75
Croissant Sandwich.....	\$9.75
Grilled Chicken Club	\$9.75
Gourmet Submarine	\$8.75
Vegetarian Wrap	\$7.75
Turkey Wrap.....	\$8.75
Buffalo Chicken Wrap.....	\$8.75

Lunch Side Items per Person:

Garden Salad	\$4.00
Caesar Salad.....	\$4.00
Italian House Salad	\$4.00
American Potato Salad ^{GF}	\$1.75
Vinaigrette Pasta Salad	\$2.00
Fresh Fruit Salad ^{GF}	\$2.00
Individual Bag of Chips ^{GF}	\$1.50

Hot Entrees:

Baked Meat Lasagna:

Half Pan - Serves 9 to 12	\$85.00	per half pan
Full Pan - Serves 18 to 20.....	\$135.00	per full pan

Spinach Lasagna:

Half Pan - Serves 9 to 12	\$85.00	per half pan
Full Pan - Serves 18 to 20	\$135.00	per full pan

Chicken Broccoli Cavatappi:

Half Pan - Serves 9 to 12	\$85.00	per half pan
Full Pan - Serves 18 to 20	\$135.00	per full pan

Grilled Kabobs:

Beef with Teriyaki Glaze.....	\$15.00	per skewer
Chicken with Teriyaki Glaze	\$12.00	per skewer
Vegetables with Teriyaki Glaze	\$11.00	per skewer

Beverages:

Canned Soft Drinks.....	\$2.00	each
Bottled Water	\$1.50	each
Fresh Brewed Regular Coffee.....	\$30.00	per gallon
Fresh Brewed Decaffeinated Coffee.....	\$30.00	per gallon
Fresh Brewed Iced Tea	\$25.00	per gallon

*Coffee delivered off-premise may be subject to additional labor and trips fees

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Lunch Menus served from 11:00am to 2:00pm



LUNCH

Buffets Served Hot

Traditional Hot Buffet: \$15.75 per person

YOUR CHOICE OF ONE (1) ENTRÉE

POULTRY:

- House Baked Chicken GF
- Almond Crusted Chicken
- Chicken Supreme
- Chicken Parmesan
- Santa Fe Chicken GF
- Ranch Chicken
- Cilantro Lime Chicken GF

BEEF:

- Beef Brisket GF
- Homestyle Meatloaf
- Beef Pot Roast
- Ground Steak Dianne

PORK:

- Teriyaki Pork Chop
- Stuffed Pork Chop
- Cuban Pork GF

Add an additional entree for only \$3.75 (per person)

YOUR CHOICE OF TWO (2) SIDE ITEMS:

STARCH:

- Rice Pilaf GF
- Smashed Potato GF
- Egg Noodles
- Baked Potato GF
- Macaroni and Cheese
add \$1.00 per person

SALAD:

- Caesar Salad
- Garden Salad
- Italian Salad
- Fruit Salad GF

VEGETABLE:

- Green Beans GF
- Corn Medley GF
- Glazed Carrots GF

- Assorted Rolls
with Butter included

Add an additional side item for only \$2.00 (per person)

Mexican Buffets:

YOUR CHOICE OF TWO (2) MEATS GF\$19.75 per person
OR

YOUR CHOICE OF ONE (1) OF THE FOLLOWING:

- Seasoned Ground Beef Taco Buffet GF \$14.25 per person
- Beef Fajita Buffet with
flame roasted Peppers and Onions GF ..\$16.75 per person
- Chicken Fajita Buffet with
flame roasted Peppers and Onions GF . \$15.00 per person
- Shredded Pork Carnita Buffet GF\$13.75 per person

MEXICAN BUFFETS INCLUDE:

- Spanish Rice GF or Refried Beans GF, Tortilla Chips GF
and Salsa GF, Fresh Fruit Salad GF, Sour Cream GF,
shredded Cheese GF and Lettuce GF with Flour Tortillas.

Italian Buffets:

- Baked Meat Lasagna\$12.75 per person
- Baked Spinach Lasagna\$13.75 per person
- Penne Pasta with Meatballs\$11.75 per person
- Chicken Broccoli Cavatappi.....\$12.75 per person

ITALIAN BUFFETS INCLUDE:

- French Bread with choice of Italian Salad,
Caesar Salad or Fresh Fruit Salad GF.

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Lunch Menus served from 11:00am to 2:00pm



Hors D'oeuvres

Hors D'oeuvres by the Tray:

	Serves 20 to 35 Guest	Serves 45 to 50 Guest	Serves 90 to 100 Guest
Assorted Cheese & Crackers	\$85.00	\$125.00	\$250.00
Vegetable Crudit� with Ranch Dip (GF)	\$85.00	\$125.00	\$250.00
Seasonal Fresh Fruit Display (GF)	\$85.00	\$125.00	\$250.00
Marinated Grilled Vegetables (GF)	\$125.00	\$250.00	\$450.00
Meat & Cheeses Antipasto (GF)	\$165.00	\$330.00	\$550.00
Spinach Dip with Bread Cubes	\$90.00	\$180.00	\$360.00
Whole Smoked Salmon (GF)	N/A	\$185.00	N/A
Wheel of Brie Baked in Puff Pastry	\$100.00	N/A	N/A

Hot Ready to Go Per 100 Pieces:

Meatballs – Italian, Swedish, Sweet & Sour or BBQ	\$105.00
Italian Sausage Ala Creole (GF)	\$120.00
Mini Pepperoni Pizzas	\$120.00
Chicken Wings Bone-in – Buffalo, Teriyaki, BBQ or Garlic Butter	\$170.00
Chicken Wings Boneless – Buffalo, Teriyaki, BBQ or Garlic Butter	\$150.00
Satay Chicken Skewer	\$205.00
Bacon wrapped Jalapeno Chicken Bite	\$185.00
Pork Egg Roll	\$165.00
Vegetarian Spring Roll	\$210.00
Three Cheese Large Mushroom Caps	\$185.00
Bacon Wrapped Shrimp	\$265.00
BBQ Smoked St. Louis Ribs (100 Bones)	\$345.00

Accessories & Rentals:

Disposable Tableware	\$1.25 per person
Disposable Serving Utensils	\$10.00 per set
Chaffing Dishes with Sterno	\$5.00 per
Cambro Warming Units	\$5.00 per



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Picnic

Company Employee Picnic

OFF PREMISE MENU

All picnic packages include hot dogs, sandwich buns, condiments, disposable tableware and your choice of four (4) side items.

Choice of Two Meats: \$13.25 per person

Choice of Three Meats: \$16.75 per person

(Hot Dogs are FREE with either 2 or 3 meat choices)

Chicken:

- Grilled Chicken Breast – Plain, BBQ or Buffalo (GF)
- BBQ Marinaded Grilled Bone-in (GF)
- Fried Chicken (Add \$2.00 per person)
- Pulled Chicken – Plain, BBQ or Buffalo (GF)
- Teriyaki Chicken Kabob (Add \$1.25 per person)

Pork:

- Pulled Pork – Plain, BBQ or Mexican (GF)
- Johnsonville Bratwurst (GF)
- Sausage – Italian, Smoked or Jalapeno Cheddar
- BBQ Ribs (Add \$5.00 per person) (GF)

Beef:

- Grilled Hamburgers (GF)
- Italian Beef (GF)
- Smoked Beef Brisket (GF) (Add \$4.00 per person)
- 8 oz. Grilled Strip Steak (GF) (Add \$8.00 per person)

Add Sliced Cheese (GF) for \$1.00 per person

Picnic Side Items:

HOT SIDE ITEMS:

- Macaroni & Cheese
- Baked Beans (GF)
- Corn on the Cob (GF)
- Sea Salted Baked Potato (GF)
- Baby Yukon Potatoes (GF)
- Cheesy Potatoes
- Au Gratin Potatoes
- Scallop Potatoes

Dessert Side Items:

- Chocolate Fudge Brownies
- Assorted Cookies
- Rice Krispy Treats
- Fresh Fruit Salad (GF)
- Watermelon Slices (GF)

COLD SIDE ITEMS:

- American Potato Salad (GF)
- Vinaigrette Pasta Salad
- Creamy Macaroni Salad
- Seven Layer Salad (GF)
- Tomato & Cucumber Salad (GF)
- Creamy Cole Slaw (GF)
- Asian Broccoli Salad
- Vegetable Crudit  with Ranch Dip (GF)
- Potato Chips (GF)
- Classic Deviled Eggs (GF)
- Broccoli & Cauliflower Salad

Deluxe it: Add \$2.50 (per person)

- Lettuce (GF) - Pickles (GF)
- Tomato Slices (GF)
- Cheese Slices (GF)

Picnic Beverage Package: \$2.25 (per person)

Coice of Two (2): Lemonade (GF), Iced Tea (GF), Fruit Punch (GF) and Orange Drink (GF)

Bottled Water.....	\$1.50 each
Canned Soft Drinks.....	\$1.75 each
Bottled Iced Tea 18oz	\$2.75 each
Bottled Lemonade 12oz.....	\$3.00 each

All Prices are subject to a 20% Administrative Fee and Applicable Taxes.
Prices are subject to change unless guaranteed with a signed Catering Contract.
Picnic Menus served from 10:30am to 2:30pm — Off Premise Only



Entrees

POULTRY

Grilled Chicken Breast, 4 oz. – Plain, BBQ or Buffalo (minimum 24) (GF)	\$3.99 each
Grilled Chicken Breast, 6 oz – Plain, BBQ or Buffalo (minimum 24) (GF)	\$4.99 each
Pulled Chicken – Plain, BBQ or Buffalo (one pound serves 2 to 4) (GF)	\$16.99 per pound
BBQ Marinaded Grilled Chicken Bone-in (32 pieces) (GF)	\$75.00
Fried Bone-in Chicken (32 pieces)	\$95.00
House Baked Chicken Bone-in (32 pieces) (GF)	\$75.00
Oven Roasted Chicken (serves 25 to 30)	\$195.00 pan
Teriyaki Glazed Grilled Chicken Kabobs (minimum 24)	\$9.99 each
Oven Roasted Turkey with Gravy (one pound serves 2 to 4)	\$19.99 per pound

BEEF

Sliced Smoked Beef Brisket (one pound serves 2 to 3) (GF)	\$27.99 per pound
Beef Pot Roast (serves 25 to 30)	\$275.00 pan
Italian Beef (one pound serves 2 to 3) (GF)	\$19.99 per pound
Teriyaki Glazed Beef Kabobs (minimum 24)	\$13.99 each

PORK

BBQ Smoked St. Louis Ribs (11 to 12 bones per slab) (GF)	\$29.99 per slab
Pulled Pork – Plain, BBQ or Mexican (one pound serves 2 to 4 people) (GF)	\$14.99 per pound

PASTA

Chicken Broccoli Cavatappi with Alfredo Sauce, Half Pan (serves 9 to 12)	\$85.00
Chicken Broccoli Cavatappi with Alfredo Sauce, Full Pan (serves 18 to 20)	\$135.00
Baked Meat Lasagna, Half Pan (serves 9 to 12)	\$85.00
Baked Meat Lasagna, Full Pan (serves 18 to 20)	\$135.00
Spinach Lasagna, Half Pan (serves 9 to 12)	\$85.00
Spinach Lasagna, Full Pan (serves 18 to 20)	\$135.00
Meat Lovers Cavatappi with Marinara Sauce, Half Pan (serves 9 to 12)	\$75.00
Meat Lovers Cavatappi with Marinara Sauce, Full Pan (serves 18 to 20)	\$125.00

Accessories & Rentals:

Disposable Tableware	\$1.25 per person
Disposable Serving Utensils	\$10.00 per set
Chaffing Dishes with Sterno	\$5.00 per
Cambro Warming Units	\$5.00 per

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Special Packages

Hoosier Hog Roast:

Tender Slow Roasted Pork^{GF}, Tangy BBQ Sauce^{GF} on the side, Grilled Chicken Breast^{GF}, American Potato Salad^{GF}, Vegetable Crudite with Ranch Dip^{GF}, Fresh Cut Melon Slices^{GF}, Sandwich Buns

Serves 25 to 30 Guest:..... \$415.00

Serves 75 to 80 Guest:..... \$925.00

Serves 125 to 130 Guest...\$1495.00

Celebration

Meatballs, Buffalo Hot Wings (bone-in)^{GF}, Cocktail Sandwiches (Ham & Turkey), Assorted Cheese and Crackers, Vegetable Crudite with Ranch Dip^{GF}, Potato Chips^{GF}

Serves 25 to 30 Guest:..... \$525.00

Serves 75 to 80 Guest:..... \$995.00

Serves 125 to 130 Guest...\$1795.00

Backyard BBQ

BBQ Pork Spare Ribs^{GF}, BBQ Chicken Quarters^{GF}, Baked Potato^{GF}, Sour Cream^{GF} and Butter^{GF}, Mixed Garden Salad, Fresh Fruit Salad^{GF}, Dinner Roll and Butter^{GF}

Serves 25 to 30 Guest:..... \$525.00

Serves 75 to 80 Guest:.....\$1395.00

Serves 125 to 130 Guest...\$2250.00

Acessories and Rentals:

Disposable Tableware.....\$1.25 per person

Disposable Serving Utensils\$10.00 set

Chaffing Dishes with Sterno.....\$5.00 per

Cambro Warming Units\$5.00 per

Fun Raiser

Italian Meatballs & Sausage, Penne Pasta Marinara, Grated Cheese^{GF}, French Bread and Butter^{GF}, Fresh Fruit Salad^{GF}, Italian Salad

Serves 25 to 30 Guest:..... \$410.00

Serves 75 to 80 Guest:.....\$1045.00

Serves 125 to 130 Guest...\$1675.00

Fajita Fiesta

6" Flour Tortilla, Seasoned Ground Beef^{GF}, Grilled Chicken Strips^{GF}, Roasted Peppers & Onions^{GF}, Refried Beans^{GF} or Spanish Rice^{GF}, Tortilla Chips^{GF}, Salsa^{GF}, Sour Cream^{GF}, Lettuce^{GF} and Shredded Cheese^{GF}, Fresh Fruit Salad^{GF}

Serves 25 to 30 Guest:..... \$425.00

Serves 75 to 80 Guest:..... \$995.00

Serves 125 to 130 Guest...\$1795.00

Brunch For Your Bunch

Honey Baked Ham^{GF}, Miniature Chicken Salad Croissants, Cheese Omelet^{GF}, Roasted Yukon Baby Potatoes^{GF}, Classic Caesar Salad, Fresh Fruit Salad^{GF}, Fruit Danish

Serves 25 to 30 Guest:..... \$595.00

Serves 75 to 80 Guest:.....\$1550.00

Serves 125 to 130 Guest...\$2495.00

Holiday Feast

Roasted Turkey with Gravy, Honey Baked Ham^{GF}, Red Skin Smashed Potatoes^{GF}, Savory Sage Stuffing, Green Beans^{GF}, Dinner Rolls and Butter^{GF}, Garden Salad, French^{GF} and Ranch^{GF} Dressings

Serves 25 to 30 Guest:..... \$525.00

Serves 75 to 80 Guest:.....\$1375.00

Serves 125 to 130 Guest...\$1675.00

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PICK UP

Sides & Desserts

HOT SIDES:

Macaroni and Cheese, Half Pan (serves 15 to 20)	\$65.00
Macaroni and Cheese, Full Pan (serves 30 to 35)	\$125.00
Cheesy Potatoes, Half Pan (serves 15 to 20)	\$55.00
Cheesy Potatoes, Full Pan (serves 30 to 35)	\$95.00
Mashed Potatoes, Half Pan (serves 15 to 20) (GF)	\$30.00
Mashed Potatoes, Full Pan (serves 30 to 35) (GF)	\$50.00
Baked Beans, Half Pan (serves 15 to 20) (GF)	\$30.00
Baked Beans, Full Pan (serves 30 to 35) (GF)	\$50.00
Green Beans with Bacon and Onion, Half Pan (serves 15 to 20)	\$55.00
Green Beans with Bacon and Onion, Full Pan (serves 30 to 35)	\$95.00
Corn on the Cobb 4", (minimum 24) (GF)	\$2.00 each

COLD SIDES:

Potato Salad (one pound serves 3 to 4) (GF)	\$5.75 per pound
Pasta Salad (one pound serves 3 to 4)	\$5.75 per pound
Coleslaw (one pound serves 4 to 6) (GF)	\$5.75 per pound
Garden Salad (serves 25 to 30)	\$65.00
Italian House Salad (serves 25 to 30)	\$75.00
Caesar Salad (serves 25 to 30)	\$75.00
Broccoli and Cauliflower Salad (serves 25 to 30) (GF)	\$65.00

DESSERTS:

Apple Crisp, Half Pan (serves 9 to 12)	\$35.00
Apple Crisp, Full Pan (serves 20 to 30)	\$65.00
Chocolate Cake (minimum 24)	\$2.95 each
Carrot Cake (minimum 24)	\$2.95 each
Chocolate Covered Strawberries (minimum 24)	\$2.25 each

ACCESSORIES & RENTALS:

Disposable Tableware	\$1.25 per person
Disposable Serving Utensils	\$10.00 per set
Chaffing Dishes with Sterno	\$5.00 per
Cambro Warming Units	\$5.00 per



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INDIVIDUALLY PRE-PACKAGED MEALS

Ready to Go Hot or Microwavable

BAKED PASTA MEALS:

"Meat Lovers" \$14.95

Mini Italian Meatballs, Italian Sausage, Pepperoni, Ricotta, Parmesan and Mozzarella Cheeses Tossed in Pasta and baked with a Marinara Sauce

"Chicken Cavatappi Broccoli Alfredo" \$14.95

Roasted Chicken with Broccoli Florets tossed in Cavatappi Pasta and baked with a Creamy Alfredo Sauce

"Spinach Lasagna" \$14.95

Layers of Pasta with Spinach, Ricotta and Parmesan Cheeses with Cream Sauce

HEARTY HOMESTYLE MEALS:

"Roasted Turkey" \$15.95

Slices of Turkey, Whipped Potatoes and House Stuffing served with Turkey Gravy

"Beef Pot Roast" \$15.95

Tender chunks of Beef, Whipped Potatoes, Carrots, Celery and Onions served with a Savory Beef Gravy

"Oven Roasted Herb Chicken" \$14.95

Boneless pieces of tender Chicken, Whipped Potatoes and Kernel Corn served with a natural Chicken Gravy

"Smoked Pulled Pork" \$14.95

Smoked Pulled Pork Shoulder served with Mac & Cheese and Green Beans

ADDITIONAL ITEMS:

(Individually packaged)

Tossed Garden Salad	
with Ranch Dressing	\$ 3.50
Dinner Roll & Butter	\$ 1.00
Chocolate Chunk Cookie	\$ 2.50
Brownie	\$ 3.00
Cheesecake	\$ 4.25
Apple Pie	\$ 3.75
Canned Soft Drink	\$ 1.75
Bottled Water	\$ 1.50



MINIMUM ORDER OF 10 PER ITEM

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Ala Carte

Beverages:

Regular Coffee (Minimum 3 Gallons)	\$30 per gallon
Decaffeinated Coffee (Minimum 3 Gallons)	\$30 per gallon
Fresh Brewed Iced Tea (Minimum 3 Gallons)	\$25 per gallon
Lemonade (Minimum 3 Gallons)	\$20 per gallon
Fruit Punch (Minimum 3 Gallons)	\$20 per gallon
Orange Drink (Minimum 3 Gallons)	\$20 per gallon
Orange, Cranberry, Tomato Juice ...	\$4.50 per serving
Bottled Water 12oz	\$1.50 each
Canned Soft Drinks 12oz	\$2.00 each
Bottled Ice Tea 18oz	\$2.75 each
Bottled Lemonade 12oz	\$3.00 each

Deluxe Coffee Station: \$2.50 per person

Includes:

- Mini Chocolate Chips ^{GF}
- Cinnamon Sticks ^{GF}
- Whipped Cream ^{GF}
- Flavored Creamers ^{GF}
- Sugar ^{GF}
- Cherries ^{GF}



Executive Package: (Per Person)

Half day Four (4) hours	\$6.00
Full day Eight (8) hours	\$8.00

Includes:

- Bottled Water
- Regular Coffee
- Decaffeinated Coffee
- Iced Tea
- Lemonade
- Canned Soft Drinks

*Executive Package is available
Monday thru Friday On-Premise Only

Thirst Quencher Package: (Per Person)

Up to Three (3) hours	\$3.50
Up to Six (6) hours	\$5.50

YOUR CHOICE OF TWO (2):

- Regular Coffee and Decaffeinated Coffee
- Iced Tea
- Lemonade



Breakfast Menus served from 7:00am to 9:00am • Lunch Menus served from 11:00am to 2:00pm

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BEVERAGE

Cold Brew

Brew Bar Bundle:

Per Guest\$3.75 per guest
Per Gallon (Minimum 3 Gallons)\$75 per gallon

Chilled Signature Cold Brew Black Coffee:

- Flavored Syrups:
 - Vanilla
 - Caramel
 - Hazelnut
 - Spiced Brown Sugar
- Half & Half
- Sweet Cocoa Powder
- Sweet Whipped Cream
- Sugar and Sweeteners
- Ground Cinnamon
- Chocolate Drizzle
- Caramel Drizzle

Iced Coffees:

Vanilla Iced Coffee

Cold Brew combined with Milk and Sweet Vanilla Syrup, served over ice.

Per Gallon (Minimum 3 Gallons)\$45 per gallon

Iced Caramel Macchiato Cold Brew

Cold Brew combined with Milk, Caramel, Vanilla Syrup and served over ice with Sweet Whipped Cream and Caramel Drizzle to finish.

Per Gallon (Minimum 3 Gallons)\$50 per gallon

Deluxe Iced Cold Brew

Cold Brew Black Coffee served with flavored Creamers, Sugars and Sweeteners, Sweet Whipped Cream and Half & Half.

Per Gallon (Minimum 3 Gallons)\$30 per gallon



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