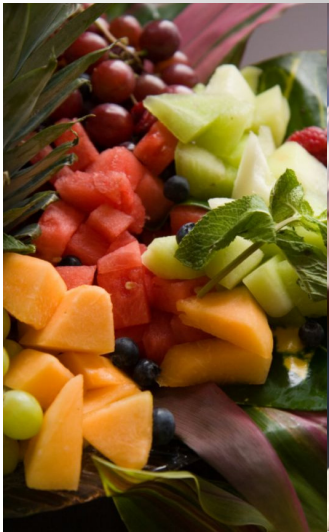


Pioneer Presents



Pioneer College Caterers

Custom Catering for Your Special Events

WELCOME

Welcome to the special event side of Pioneer College Caterers. We are pleased that you are considering us as your caterer. Food and service play an important role in the success of your event and we pledge to do everything in our power to provide the very finest in food and service at a reasonable price.

Pioneer Presents was created to serve as a comprehensive menu of options for your event. We realize there will be special requests for items not found on this menu and we welcome the opportunity to customize a menu that fits your needs. Our food service director has many corporate resources at his/her disposal to assist with this process. Please feel free to discuss your special requests with the director.

Many items in this menu fluctuate in price due to seasonal influences. We have priced this menu based on in-season pricing. We will attempt to honor the pricing whenever possible, but reserve the right to adjust pricing if market conditions change.

Please take a moment in your planning to review the Catering Guidelines section of Pioneer Presents. These guidelines detail our responsibilities as your caterer and your responsibilities as the host of the event. We will take every measure to provide a flawless event, and want to ensure that all details are dealt with in advance of your special occasion.

Following your event, you may receive a Special Event Survey from the food service director. Please take a moment and complete this survey as this feedback is essential to helping us serve you better in the future.

CATERING GUIDELINES

Service Time

Two hours of service is provided for your event. If the duration of your event exceeds two hours, additional labor fees will be charged.

Unused Portions

To ensure that the food for your event is bountiful, we prepare knowing that there will be food left over. For this reason and due to state health regulations, food may not be taken from the event and will not be packaged for removal from the premises. Pioneer College Caterers will not be held responsible for food items removed from the catered event.

Rentals

Your food service director will discuss the availability of, or need for rental service wares. While we attempt to have adequate supplies of service wares, there are times when we do not have enough to accommodate large groups. If there is a need for renting additional service wares, the cost of such rentals will be added to the cost of your event. This would be quoted in advance of the event so there are no misunderstandings.

You may also choose to upgrade the service wares by using a rental service. The director can provide further details about this.

Same Day Event Additions

We will make every effort to accommodate your specific requests and needs. However, please understand that changes requested the same day of your event may not be feasible. Additional charges may be required to accommodate your request.

HOST RESPONSIBILITIES

Pricing

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be reconfirmed 60 days prior to the event. Any events booked within 60 days will be billed as quoted.

Payment & Billing

When booking an event, we must have a departmental account number to reference on our invoice. Some campuses may require pre-approval or a purchase order prior to booking an event. For non-college sponsored events, or events without a campus departmental account number, approval may be required. For non-college events, a 50% deposit will be required 10 days prior to the event; payment in full will be required the day of the event.

Additional Fees

Events served out of the dining center are subject to an additional fee. This fee covers the additional cost of labor to transport food and supplies. Should a school vehicle not be available, we will also include a charge for vehicle rental.

- Additional charge, per person, to meal service events.
- Additional charge, per function, to breaks and receptions.
- Additional charge, per 100 guests, when function exceeds 100.

Prices for all meals include the use of standard linen service, cafeteria china, glassware, and flatware. Receptions and coffee breaks will be served on disposable products unless otherwise requested. China and glassware are available for an additional charge. Any rental needs for an event will be provided at an additional charge.

Event Space

On most campuses, we are not responsible for reserving the event space or moving tables and chairs. Please make arrangements with the appropriate department to ensure the space is set up for your event. We require the room to be set up a minimum of two hours prior to the event start time to ensure catering set up for your event is ready on time. Buffets and served meals require setup to be completed four hours prior to event. This allows us adequate time for table and buffet settings. We will need a minimum of two hours at the end of the event to clean and reset the room.

Building Access

Please ensure that facilities are unlocked to allow delivery, set up, and clean up for each event as noted above.

Trash

We do not supply trash or recycling receptacles outside of our dining facilities. If you need additional trash or recycling receptacles at your location, please make the appropriate arrangements prior to the event.

Changes and Guarantees

To ensure that your event is successful, all changes regarding the menu, guaranteed guest count and event arrangements must be confirmed three business days prior to the event. If you do not contact us with a final guarantee three business days prior to the event, we will use your estimated number as your guarantee and charge accordingly. We will be prepared to serve as many as 5% more than your guarantee. We will bill for the actual number in attendance or the guarantee, whichever is greater.

Cancelation

On the rare occasion that a cancelation occurs, we will not bill for expenses if the cancelation occurs three business days prior to the event. If cancelation occurs within three business days of the event, you will be billed for any expenses we incur related to preparation for the event.



MENU SELECTIONS

MEETING MAKERS

Basic Beverage I
*Coffee and Decaf Coffee
Assorted Teas*

Basic Beverage II
*Assorted Chilled Soft Drinks
Coffee, Decaf Coffee, and Teas*

Basic Beverage III
*Assortment of Chilled Fruit Juices
Coffee, Decaf Coffee, and Teas*

Super Snacker
*Assorted Chips, Pretzels, and Snacks
Fresh Whole Fruit Basket
Assorted Chilled Soft Drinks
Coffee, Decaf Coffee, and Teas*

The Cookie Break
*Assorted Fresh Baked Cookies
Assorted Chilled Soft Drinks
Coffee, Decaf Coffee, and Teas*

The Garden Party
*Fresh Sliced Fruit Tray
Fresh Vegetables and Dip
Cheese and Crackers
Assorted Bottled Juices
Coffee, Decaf Coffee, and Teas*

Expand your Meeting Maker with one or more of these selections:

Pitcher of Iced Tea
Assorted Bottled Juices
Bottled Water
Hot Chocolate
Assorted Chilled Canned Sodas
Pitcher of Lemonade
Assorted Fresh Baked Cookies
Assorted Gourmet Cookies
Chocolate Brownies
Chips and Dip
Assorted Candy Bars

(Meeting Makers are a 30 minute break; additional charges will apply for extended breaks or replenishing.)

CONTINENTALS

The Basic

*Assorted Breakfast Breads and Pastries
Coffee, Decaf Coffee, Assorted Teas, and Fruit Juices*

A La Carte

Expand your basic continental breakfast with one or more of the following selections:

Whole Fresh Fruit	Assorted Bottled Soft Drinks	
Selection of Assorted Yogurts	Assorted Bottled Juices	
Fresh Sliced Fruit Tray (Seasonal)	Assorted Canned Soft Drinks	
Bagels and Cream Cheese	Assorted Bottled Water	
Croissants with Butter and Jelly	Hot Chocolate	
Fresh Baked Cinnamon Rolls	Iced Water Pitchers	N/C
Fresh Baked Coffee Cake		
Fresh Baked Scones		

(A La Carte prices are offered at additional cost as outlined above. If A La Carte items are provided without The Basic, a charge will be added for labor and supplies.)

SERVED BREAKFASTS

All Served Breakfasts include: Assorted Breakfast Pastry Basket
Accompanied by Coffee, Decaf Coffee, Assorted Teas, and Orange Juice

The Traditional

*Freshly Scrambled Eggs
Crispy Bacon, Ham or Sausage Links
Breakfast Potatoes
Fresh Fruit Garnish*

The Omeletfest

*Loaded Denver Omelet
Crisp Bacon, Ham or Sausage Links
Breakfast Potatoes
Fresh Fruit Garnish*

The Benedict

*Two Poached Eggs Served
Over a Toasted English Muffin with
Canadian Bacon topped with Hollandaise Sauce
Breakfast Potatoes
Fresh Fruit Garnish*

The Country Breakfast

*Freshly Scrambled Eggs with Cheddar Cheese
Fresh Baked Biscuit with Sausage Gravy
Home Fried Potatoes
Fresh Fruit Garnish*

BREAKFAST BUFFETS

(MINIMUM 25 PEOPLE)

All Breakfast Buffets include: Assorted Breakfast Pastry Platter
Accompanied by Coffee, Decaf Coffee, Assorted Teas, and Orange Juice

The Eye Opener

Scrambled Eggs with Cheddar Cheese
Sliced Seasonal Fresh Fruit Display
Cinnamon French Toast
Crispy Bacon and Sausage Links
Breakfast Potatoes
Hot Cereal

The Country Buffet

Scrambled Eggs with Cheddar Cheese
Sliced Seasonal Fresh Fruit Display
Pancakes
Crispy Bacon and Sliced Ham
Fresh Baked Biscuits with Country Gravy
Home Fried Potatoes
Cheese Grits or Oatmeal

The Executive Buffet

Scrambled Eggs with Cheese and Mushrooms
Sliced Seasonal Fresh Fruit Display
Eggs Benedict
Belgian Waffles
Breakfast Potatoes
Crispy Bacon and Sausage Links
Bagels and Cream Cheese
Fresh Seasonal Fruit Display

Omelet Station

Enhance your Breakfast Buffet with a made-to-order Omelet Station.
Our chef will prepare a variety of omelets to order for your guests.
(Additional charge per person added to price above.)

(Substitutions may be made on any breakfast buffet for an additional charge.)

EXPRESS CATERING

EXPRESS CATERING is an excellent solution to your casual event.
Express Boxes are a great answer for your working lunch or dazzle your
reception guests with one of our Express Party Platters. All EXPRESS
CATERING is for pick up unless other arrangements have been made.

☞ Express Boxes ☞

Build Your Own Sandwich...

Select One Of the Following:

- Hoagie Roll
- Kaiser Roll
- Croissant
- Multi Grain Sliced Bread
- Marble Rye Sliced Bread

Select One Of the Following:

- Sliced Smoked Turkey Breast
- Shaved Smoked Pit Ham
- Chunky Chicken Salad
- Italiano (Salami, Ham, Pepperoni)
- Vegetarian

...Or Select a Specialty Wrap

- **BLT Wrap** – Bacon, Lettuce and Tomato with Ranch Dressing
- **Chicken Caesar Wrap** – Romaine and Grilled Chicken with Caesar Dressing
- **Vegetable Wrap** – Greens, Cheddar Cheese and Marinated Vegetables

Select One Of the Following:

- Fresh Seasonal Fruit Cup
- Pasta Salad
- Potato Salad
- Coleslaw

Select One Of the Following:

- Banana
- Granny Smith Apple
- Red Delicious Apple
- Orange

Express Boxes are served in an attractive box and include bottled
water, potato chips, two chocolate chip cookies, utensils, napkins, and
appropriate condiments.

Express Party Platters

(EACH TRAY SERVES 15-20 PEOPLE)

Fresh Baked Cookie Tray

Four Dozen Freshly Baked Cookies Including
Chocolate Chip, Sugar, Peanut Butter, and Oatmeal Raisin

Vegetable Crudités with Dips

An Array of Freshly Cut Vegetables Attractively Displayed
Served with Ranch Dip

Sliced Fresh Fruit Platter

A Bountiful Variety of Sliced Fresh Fruits in Season

Deli Platter

A Variety of Sliced Meats, Cold Cuts and Cheeses
Served with Sliced Breads, Lettuce, Tomato,
Mayonnaise and Mustard

Chocolate Lovers

Three Dozen Fudge Brownies Topped with Chocolate Frosting

All Express Party Platters are served on disposable platters. Pricing does not include serving supplies or beverages.

Suggestion: Talk to the food service director to arrange for serving supplies and beverages to complete your Express Party Platter order. These are available at an additional charge.

SERVED MEAL SELECTIONS

All Served Meal Selections Include:

Choice of Side Salad
Fresh Baked Dinner Rolls
Choice of Standard Dessert
Coffee, Decaf Coffee, Iced Tea, and Ice Water

Salad Selections

(Select One)

House Salad

Mixed Salad Greens
Tomatoes
Sliced Cucumbers
Ranch Dressing
Croutons

Classic Caesar Salad

Crisp Romaine Lettuce
Caesar Salad Dressing
Parmesan Cheese and Croutons

Spinach Salad

Fresh Spinach
Tomatoes, Eggs, Bacon
Sliced Mushrooms, Red Onions
Honey Mustard or Hot Bacon Dressing
Croutons

Fresh Fruit Cup

Seasonal Medley of Fresh Fruit
Yogurt and Honey Dressing

☞ Dessert Selections ☞

Standard Desserts

(Select One)

Chocolate Cream Pie

Apple Pie

Cherry Pie

Pumpkin Pie

Chocolate Layer Cake

Carrot Cake

Lemon Meringue Pie

Fresh Strawberries and Whipped Cream

Chocolate Mousse with Raspberry Sauce

Coconut Cream Pie

*Brownie Ala Mode **

*Ice Cream Parfait **

Premium Desserts

(Available for an Additional Charge per Person)

Pecan Pie

French Silk Pie

Premium Carrot Cake

Lemon Layer Cake

Chocolate Mousse Cake with Raspberry Sauce

Coconut Pecan Ice Cream Balls

*with Chocolate Sauce **

New York Cheesecake with Strawberries

Strawberry Shortcake

Black Forest Cake

Key Lime Pie

**Unavailable as preset desserts or for off-premise functions.*

Note: *Elegant Specialty Desserts are available and will require custom pricing. An allowance of \$0.75 per person will be applied to dessert selections other than those offered in this menu.*

SERVED MEAL SELECTIONS

(CONTINUED)

☞ Entrée Salads ☞

(DOES NOT INCLUDE SIDE SALADS)

Chef's Salad

A Medley of Greens served with

Strips of Ham, Turkey Breast, Cheddar and Swiss Cheeses

Accompanied by Sliced Egg and Tomato

Garnished with Black Olives, Cucumber, Red Onion, and Croutons

Choice of Dressings

Chicken Caesar Salad

Crisp Romaine Lettuce tossed with

Parmesan Cheese, Toasted Croutons and Caesar Dressing

Topped with Marinated and Grilled Chicken Breast

(Shrimp or Steak can be substituted for an additional charge.)

Asian Chicken Salad

Chicken Marinated in Asian Spices and Grilled

Served on a bed of Mixed Greens and Thinly Sliced Cabbage

Garnished with Julienne of Carrot, Sprouts, Pineapple Chunks

and Sesame Seeds Drizzled with Soy Vinaigrette

California Cobb Salad

Bay Shrimp Top this West Coast Favorite with

Field Greens, Mandarin Oranges, Avocado, Thinly Sliced Red

Onions, Tomatoes and Crumbled Bleu Cheese

Tossed in a Balsamic Vinaigrette

☞ Sandwich Plates ☞

(DOES NOT INCLUDE SIDE SALADS)

Buffalo Chicken Wrap

Flour Tortilla Filled with Spicy Breaded Chicken Tenders,
Cheddar Cheese, Shredded Lettuce, Diced Tomatoes
Spicy Ranch Dressing
Served with Homemade Potato Chips

Black and Blue Panini

Grilled Panini Sandwich with
Thinly Sliced Roast Beef, Sautéed Onions, Roasted Red
Peppers, and Creamy Bleu Cheese Sauce
Served with Zesty Cole Slaw, Deli Pickle, and
Homemade Potato Chips

Double Decker Club

Sliced Turkey Breast with Crispy Bacon
Layered with Swiss Cheese on
Toasted Bread
Served with Lettuce, Tomato, and Mayonnaise
Homemade Potato Chips

Grilled Chicken Sandwich

Marinated and Grilled Chicken Breast
Served with Melted Monterey Jack Cheese,
Bacon, Lettuce and Tomato
Garnished with Creamy Barbecue Sauce
Served with Homemade Potato Chips
(Crispy chicken can be substituted at no additional cost.)

SERVED MEAL SELECTIONS

(CONTINUED)

☞ Poultry ☞

Citrus Grilled Chicken

Lemon Marinated Chicken Breast Served with a Creamy Citrus Sauce
Accompanied by Seasoned Cous Cous and
Fresh Seasonal Vegetable

Hawaiian Chicken

Teriyaki Glazed Chicken Breast Served with Grilled Pineapple Slice
Over a bed of Jasmine Rice and Fresh Seasonal Vegetables

Chicken Dijonnaise

Sautéed Breast of Chicken with
Dijonnaise Cream Sauce
Served with Orzo Pasta and Fresh Seasonal Vegetables

Chicken Cordon Bleu

Boneless Breast of Chicken Stuffed with
Smoked Ham and Swiss Cheese
Served with Supreme Sauce
Served with a Wild Rice Blend and Fresh Seasonal Vegetables

Chicken Seattle

Grilled Breast of Chicken Topped with
Shrimp and Béarnaise Sauce
Served with Steamed Herbed Rice and Fresh Seasonal Vegetables

☚ Seafood ☛

Shrimp Scampi

*Plump Shrimp Sautéed with Garlic, Herbs, and
Lemon Butter Served over
Angel Hair Pasta and Fresh Seasonal Vegetables*

Grilled Salmon

*Salmon Filet Brushed with a Honey Barbecue Glaze then Grilled
Served with Garlic Mashed Potatoes and Grilled Asparagus*

☚ Beef and Pork ☛

Caribbean Jerk Pork

*Jerk Seasoned Pork Loin Roasted to Perfection,
Topped with Mango Salsa
Served with Saffron Rice and Fresh Seasonal Vegetables*

New York Strip Au Poivre

*8 oz. Grilled NY Strip Steak with a Green Peppercorn Sauce
Served with Roasted Rosemary Potatoes and
Fresh Seasonal Vegetable*

SERVED MEAL SELECTIONS

(CONTINUED)

Herb Roasted Prime Rib

*Generous cut of Slow Roasted Prime Rib with
a side of Horseradish Sauce
Served with Garlic Mashed Potatoes and
Fresh Seasonal Vegetables*

Stuffed Pork Chop

*Thick Boneless Loin Chop stuffed with
Apple Almond Dressing and Demi Glaze
Yukon Gold Mashed Potatoes
Fresh Seasonal Vegetables*

Petite Filet Mignon

*6 oz. Grilled Tenderloin Filet served with
a Mushroom Demi Glaze
Roasted Rosemary Potatoes
Fresh Seasonal Vegetables*

œ Pasta & Vegetarian œ

Classic Baked Lasagna

Generous Portion of Lasagna Layered with Ricotta and Mozzarella Cheeses and Tangy Meat Sauce Served with a Garlic Breadstick and Fresh Sautéed Vegetables

Asiago Chicken Farfalle

Grilled Chicken, Sundried Tomatoes and Asiago Cheese Tossed with Farfalle Served with a Garlic Breadstick and Fresh Sautéed Vegetables

Cheese Manicotti

Baked Cheese Manicotti in Marinara Sauce topped with Melted Mozzarella Cheese Served with a Garlic Breadstick and Fresh Sautéed Vegetables

Vegetable Lasagna

Grilled Seasonal Vegetables and Spinach baked between layers of Lasagna Noodles With an Alfredo Cream Sauce Served with a Garlic Breadstick and Fresh Sautéed Vegetables

BUFFET SELECTIONS

(MINIMUM 25 PEOPLE)

All Buffets Include:

*Assorted Bread Basket (Preset); Choice of Three Prepared Salads
Choice of One Standard Dessert (Preset)
Coffee, Decaf Coffee, Iced Tea, and Water*

Prepared Salads

<i>Tossed Garden Salad</i>	<i>Classic Caesar Salad</i>
<i>Italian Pasta Salad</i>	<i>Deli Style Potato Salad</i>
<i>Marinated Vegetables</i>	<i>Cucumber Salad</i>
<i>Fresh Fruit Salad</i>	<i>Thai Noodle Salad</i>
<i>Zesty Cole Slaw</i>	<i>Antipasto Salad</i>

Standard Desserts

(Select One)

*Chocolate Cream Pie
Apple Pie
Cherry Pie
Pumpkin Pie
Chocolate Layer Cake
Carrot Cake
Lemon Meringue Pie
Fresh Strawberries with Cream
Chocolate Mousse with
Raspberry Sauce
Coconut Cream Pie
Brownie Ala Mode *
Ice Cream Parfait **

Premium Desserts

(Additional charge per person)

*Pecan Pie
French Silk Pie
Premium Carrot Cake
Lemon Layer Cake
Chocolate Mousse Cake with
Raspberry Sauce
Coconut Pecan Ice Cream Balls
with Chocolate Sauce *
New York Cheesecake with
Strawberries
Strawberry Shortcake
Black Forest Cake
Key Lime Pie*

**Unavailable as preset desserts or for off-premise functions.*

Note: *An allowance of \$0.75 per person will be applied for any dessert selections other than those offered in this menu.*

The Deli Spread

*A Lunch Style Buffet Assortment of Sliced Deli Meats and Cheeses
Variety of Breads and Rolls, Lettuce, Tomato, and Pickles
A Selection of Spreads, Condiments, and Chips*

The BBQ

*Fried or Barbecue Chicken
Barbecue Pulled Pork with Kaiser Rolls
Buttered Corn on the Cobb, Baked Beans, Pickles, Potato Chips*

The South of the Border

*Chicken Fajitas with Soft Flour Tortillas
Beef Tacos with Crispy Corn Tortillas
Sour Cream, Shredded Lettuce and Cheese, Diced Tomatoes
Refried Beans, Spanish Rice, Chips and Salsa*

The Italiano

*Classic Caesar, Antipasto Salad, One Additional Salad
Choice of One Entrée:
(Chicken Parmesan, Italian Sausage & Peppers or Classic Lasagna)
Choice of One Pasta:
(Spaghetti Marinara, Fettuccini Alfredo or Baked Penne)
Garlic Breadsticks*

The Orient Express

*Choice of Two Entrées:
Cashew Chicken, Sweet and Sour Chicken or Pork,
Beef with Broccoli, or Curried Chicken
Steamed White Rice and Vegetable Fried Rice
Vegetable Egg Rolls with Dipping Sauce*

☞ Create Your Own Buffet ☞

Creating your own buffet is an excellent way to pair the entrées and sides that best fit the needs of your guests. Begin by choosing the number of entrées you want. Then select the entrées from the following menu. Choose your sides and don't forget to finish it with one of our great desserts.

I Entrée Buffet

*Includes choice of (1) Entrée, (1) Starch, (2) Vegetables, and
(1) Standard Dessert*

II Entrée Buffet

*Includes choice of (2) Entrées, (1) Starch, (2) Vegetables, and
(1) Standard Dessert*

III Entrée Buffet

*Includes choice of (3) Entrées, (1) Starch, (2) Vegetables and,
(1) Standard Dessert*

œ Entrée Selections œ

Sliced Sirloin of Beef

Sliced Roast Sirloin with Mushroom Sauce

Roasted Caribbean Pork Loin with Mango Salsa

Sliced Jerk Seasoned Pork Loin Topped with Mango Salsa

Apple Almond Chicken with Apple Glaze

Grilled and Glazed Chicken Breast over Apple-Almond Dressing

Chicken Dijonnaise

Sautéed Chicken Breast with Rich Dijon Mustard Sauce

Teriyaki Chicken Breast

Grilled Chicken Breast marinated in Teriyaki Sauce

Chicken Seattle

Grilled Chicken Breast topped with Shrimp and Béarnaise Sauce

Baked Tilapia Provencal

Light White Fish Baked in Lemon Butter and Topped with Sautéed Onions, Peppers, Capers and Tomatoes

Grilled Salmon Filet

Grilled Salmon Filet basted with Tangy Honey Barbecue Sauce

Hearty Lasagna

Hearty Lasagna with Rich Meat Sauce and Mozzarella Cheese

Baked Cheese Manicotti

Cheese Stuffed Pasta with Zesty Marinara Sauce

Asiago Chicken Farfalle

Grilled Chicken Tossed with Sundried Tomatoes, Asiago Cheese, and Farfalle Pasta

BUFFET SELECTIONS

(CONTINUED)

Starch Selections

(Select One)

Seasoned Jasmine Rice

Wild Rice Blend

Garlic Mashed Potatoes

Yukon Gold Mashed Potatoes

Moroccan Cous Cous

Scalloped Potatoes

Penne Pasta with Garlic Butter

Roasted Red Skin Potatoes

Vegetable Selections

(Select Two)

Seasonal Fresh Vegetable Medley

Honey Glazed Carrots

Green Beans Almandine

Buttered Corn

Peas and Pearl Onions

Fresh Herbed Zucchini

Fresh Broccoli Spears

Snap Peas and Baby Carrots

Fresh Green Beans

œ Carving Stations œ

Carved items are offered a la carte and may be added to any buffet.

Roast Pork Loin with Rosemary Demi Glaze

Roast London Broil with Herbed Au Jus

Oven Baked Pit Ham with Brown Sugar and Honey Glaze

Slow Roasted Prime Rib with Horseradish Sauce and Au Jus

Tenderloin of Beef with Béarnaise Sauce

Oven Roasted Turkey Breast with Cranberry Gravy

œ Action Stations œ

Add a new dimension a special touch that our guests won't soon forget - an Action Station! Food is freshly prepared by a chef professionally dressed in chef's jacket, apron, and hat.

Egg Skillet

*Fresh Omelets Prepared with Choice of:
Bacon, Sausage, and Ham
Onions, Peppers, Tomatoes, and Mushrooms
Cheddar, Mozzarella and Swiss Cheeses
Selection of Condiments and Seasonings*

Waffle Station

*Belgian Waffles Freshly Topped To Order:
Hot Maple Syrup
Warm and Fresh Fruit Toppings
Whipped Cream
Whipped Butter*

Pasta Sauté

*Choice of Pastas (Select One):
Penne, Linguine or Angel Hair Pasta
Alfredo and Marinara Sauces
Assorted Meats (Select One):
Italian Sausage, Ham, Ground Beef, Marinated Chicken Breast
Assorted Fresh Seasonal Vegetables and Assorted Herbs and Spices*

Mashed Potato Bar

*Yukon Gold and Roasted Garlic Mashed Potatoes
Served with the Following Toppings:
Crumbled Bacon, Diced Tomatoes, Shredded Cheddar Cheese,
Blue Cheese Crumbles
And Fresh Herbs Made to Order and Served in a Tulip Glass*

œ Dessert Enhancements œ

Dessert Crepes to Order

*Dessert Crepes Made to Order with a Variety of Fruit and
Confectionery Fillings and Toppings*

Ice Cream Social

*Three Flavors of Ice Cream served with
Assorted Syrups and Toppings,
Nuts, Whipped Cream, etc.*

PICNICS

(MINIMUM 25 PEOPLE)

All Picnics Include:

Appropriate Disposable Service Ware

Iced Tea, Lemonade, and Ice Water

(Upscale service ware and soft drinks are available at an additional charge.)

The Tailgater

Choose Three Salads:

Pasta, Potato, Macaroni, Coleslaw, Marinated Vegetables, Vegetable Platter with Dip Fresh Fruit Medley, Cucumbers Salad, Broccoli Salad

Grilled Hamburgers and Hot Dogs

Relish Platter with

Sliced Onions, Dill Pickles Chips,

Sliced Tomatoes and Sweet Pickle Relish

Mustard, Mayonnaise and Ketchup

American Cheese

Baked Beans

Potato Chips

Corn on the Cob

Watermelon Platter (In Season)

Assorted Cookies or Fudge Brownies

- *Add Italian Sausage, Polish Sausage, or Bratwurst*
- *Add Barbecue or Fried Chicken*
- *Add Grilled Chicken Breast*
- *Add Barbecue Ribs*

RECEPTIONS

Receptions are designed to be more formal events than "Meeting Makers." The following description of what is included in the base cost reflects this. A reception may be tended or untended.

Base Cost (per person)	1	-	100
	101	-	125
	126	-	150
	151	-	175
	176	and above	

The base cost includes labor and service consisting of:

- Buffet tables draped in linen; topped with cloth
- Cocktail napkins
- Plastic punch or beverage cups
- Appropriate disposable utensils
- 6" disposable plates
- Appropriate trade dress

(Upscale disposable service ware is available at an additional charge.)

Arrangements can be made for informal, semi-formal, or formal service and, in turn, the cost may vary. (The base cost above reflects "standard to semi-formal.")

Variations on anything included in this section can be arranged upon request. Requirements for these kinds of events vary so much that pricing for each individual event may need to be worked up independently of the pricing structure outlined herein.

Rental items are available at an additional cost. This will be in addition to the per person charge. Items available are: glassware, punch fountains, silver tea service, silver punch service, and special tables.

Also available at additional cost are ice molds and floral centerpieces.

Beverages

(Prices based on one gallon serving 15 people, allowing for seconds.)

<i>Fruited Tea</i>	<i>per person</i>
<i>Punch (ginger ale or 7-Up base)</i>	<i>per person</i>
<i>Punch (sherbet or ice cream base)</i>	<i>per person</i>
<i>Punch (water or fruit punch base)</i>	<i>per person</i>
<i>Spiced Apple Cider</i>	<i>per person</i>
<i>Coffee & Hot Tea Service</i>	<i>per person</i>

Display Platters

Domestic Cheese and Cracker Display

*A Medley of Cheeses arranged with
A Variety of Crackers*

Sliced Fresh Fruit Display

*An Assortment of Seasonal Fresh Fruits
Arranged in a Bountiful Display*

Fresh Vegetable Crudité Display

*A Variety of Crisp Vegetables, Pickles and Olives
Served with Seasoned Dipping Sauce*

Shrimp Cocktail Display

(Three Pieces per Person)

*Jumbo Shrimp Served with a Zesty Cocktail Sauce
Garnished with Fresh Lemons*

Suggestion: *Select one or more of the following displays to create a focal point for any reception.*

RECEPTIONS

(CONTINUED)

Hors d'Oeuvres

An assortment of hot and cold hors d'oeuvres is offered a la carte to enhance any reception.

Prices based on three pieces of each selected item per person.

Hot

*Herb Stuffed Mushrooms
Miniature Quiche
Cocktail Sausages in Barbecue Sauce
Barbecued Meatballs
Swedish Meatballs
Sesame Chicken Tenders
Chicken Wings (Crispy or Buffalo)
Jalapeno Poppers
Franks in Blanket
Fried Shrimp with Cocktail Sauce*

Cold

*Fresh Fruit Kabobs
Assorted Finger Sandwiches
Assorted Canapés
Tuna Stuffed Cherry Tomatoes
Deviled Eggs
Miniature Cheesecake Assortment
Miniature Petite Fours
Assorted Cocktail Cookies
Assorted Cocktail Brownies*

Specialty Receptions
(NO SUBSTITUTIONS PLEASE)

The Executive

*Punch and Coffee Service
Fresh Vegetable Crudité Display
Tuna Stuffed Cherry Tomatoes
Assorted Canapés
Swedish Meatballs
Sesame Chicken Tenders
Miniature Petite Fours*

The Presidential

*Punch and Coffee Service
Domestic Cheese and Cracker Display
Sliced Fresh Fruit Display
Herb Stuffed Mushrooms
Assorted Miniature Quiche
Deviled Eggs
Assorted Finger Sandwiches
Assorted Miniature Cheesecakes*