



C A T E

R I N G



AT THE  
UNIVERSITY OF  
TEXAS PAN  
AMERICAN



# Our Menu

WELCOME LETTER

MENU CHAPTERS:

A GREAT START

LUNCH TIME

LUNCHEON SALADS

BOUNTIFUL BUFFETS

MOVABLE FEASTS

CULINARY CLASSICS

MENU ACCOMPANIMENTS

FINISHING TOUCHES

GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

HORS D'OEUVRES

BEVERAGES

PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.





## A GREAT START

### SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.

---

#### Early Riser

An assorted pastry basket of mini danish, mini muffins, Tea Breads and Fresh Orange Juice.

---

#### Eye Opener

An assorted pastry basket of mini danish, donuts, or mini muffins, a tray assortment of fresh seasonal sliced fruit and Fresh Orange Juice

---

#### Sunrise Start

An assortment of bagels and cream cheese with accompaniments of fruit yogurt with granola, a fresh seasonal sliced fruit and Fresh Orange Juice

---

#### Morning Breaks a La Carte

Cereal with milk  
Seasonal fresh fruit salad  
Seasonal whole fresh fruit

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

B R E A K F A S T



# A GREAT START

## SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

### ENTRÉES

- Mushroom cheese strata
- Ham and potato frittata
- Lo-carb breakfast, assorted cheeses, hard-boiled eggs, and assorted meats platter
  
- Yogurt with granola
- Assorted seasonal sliced fruit
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links

- French toast
- Waffles
- Pancakes
- Home fried potatoes
- Hash browns
- Grits

### BAKERY A LA CARTE, SOLD PER DOZEN

- Assorted bagels with condiments
- Assorted donuts
- Mini croissants
- Mini pastry
- Mini sticky rolls
- Assorted scones
  
- Tea breads/pound cake
- Biscuit
  
- Assorted muffins

### BEVERAGES, 16 SERVINGS PER GALLON

- Iced tea- gallon
- Assorted soft drinks (12 ocan)
- Assorted Juice- gallon  
Orange, Grape and Apple
- Bottled water (12 oz)
- Fresh brewed coffee- gallon
- Fresh brewed decaffeinated coffee- gallon
- Assorted tea with hot water  
(includes decaffeinated)
- Hot chocolate- per gallon

# B R E A K F A S T



## LUNCH TIME

### EXPRESS LUNCHES: 3 GUEST MINIMUM

Our signature specialty sandwiches can be prepared to suit your event. We can package these to go. They can be present with condiments, potato, pasta with pesto or macaroni salad, cookies or brownies and a 12 oz bottled beverage or bottled water.

#### Albuquerque Chicken Breast Sandwich

Cilantro grilled chicken breast on a multi-grain bun with salsa, olives, lettuce and tomato with side salad of the day.

---

#### Beef, Grilled Onion and Havarti Panini

Roast beef and havarti cheese on baguette with grilled onions, romaine, dijon and mayonnaise with side salad of the day.

---

#### Bistro Grill

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with the side salad of the day.

---

#### California Club on Focaccia

Roast turkey with crisp bacon, avocado and sun-dried tomato pesto on focaccia with side salad of the day.

---

#### Grilled Vegetable Baguette

Grilled marinated zucchini, eggplant and yellow squash with fontina cheese and fresh basil on a baguette with side salad of the day.

---

#### Chicken Caesar Wrap

Romaine lettuce, sliced chicken breast, caesar dressing and parmesan wrapped in a flour tortilla with side salad of the day.

---

#### Grilled Portobello on Focaccia

Grilled portobello mushroom sandwich with provolone cheese served with side salad.

---

#### Picnic Lunch

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham & swiss.

---

EXPRESS LUNCHES



## LUNCHEON SALADS

### LUNCHEON SALADS: 3 GUEST MINIMUM

Our signature specialty salads can be prepared to suit your event. We can also package these to go. All luncheon salads include a dinner roll, cracker basket and butter, cookies or a brownie, a choice of a 12 oz. Soda or water.

#### Chef Salad

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing with a dinner roll and butter.

#### Cobb Salad

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.

#### Caesar Salad

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

\* Add grilled balsamic chicken breast

\* Add beef strips

#### Fruit and Cottage Cheese

Red seedless grapes, wedge of apples and oranges, sliced cantaloupe served with cottage cheese.

#### Tri-Salad Combo

A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad and ham salad.

#### Chicken Fajita Salad

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.

#### Shrimp, Chicken Baja Salad

A crisp tortilla shell, spicy chicken, and 3 pieces of shrimp marinated, served with corn and Black Bean Salsa, Lettuce, Diced tomatoes, Cheese. Served with Guacamole, Sour cream and Salsa

# LUNCHEON SALADS



## LUNCHEON SALADS

### LUNCHEON SALADS: 3 GUEST MINIMUM

Our signature specialty salads can be prepared to suit your event. We can also package these to go with you. Limited time for a luncheon? All luncheon salads include a dinner roll and butter, cookies or a brownie, a choice of a 12oz. Soda or water.

#### Antipasto Salad

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

---

#### Tri Color Salad

Tuna, Chicken and sliced Seasonal Fruit served on a Bed of Greens, served with Crackers and dinner roll with butter

---

#### Vegetarian Hummus Plate

Hummus with pita & vegetable sticks. A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

---

#### Big Greek Salad

Crisp mixed greens with Tabbouleh, roasted red pepper, crumbled feta cheese and Kalamative oilives with a flat bread

## LUNCHEON SALADS



# B O U N T I F U L B U F F E T S

## SPECIALTY BUFFETS: 15 GUEST MINIMUM

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. Please add \$3.00 pp if less than 15 guests.

### Slicers Deli Buffet

Sliced roast beef, ham, turkey, American, swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies and pitchers of lemonade, iced tea or water.

#### Options:

- 12 oz soda beverages
- Pasta salad, potato salad, garden salad, caesar salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons

### Baked Potatoe and Salad Buffet

Baked Potatoes with sour cream, bacon bits and butter, Chicken salad, Tuna salad, and Tossed garden salad with cherry tomatoes, cucumbers, red onion and croutons broccoli and cauliflower cuts, olives, cheese with a choice of two salad dressings all accompanied by assorted crackers and rolls, Fresh relish tray with condiments, cookies, brownies and a Iced Tea

### Caesar Bar

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing served with rolls and butter, dessert bars and a 20 oz bottled beverage.

#### Options:

- Add grilled chicken, grilled steak, grilled shrimp or grilled salmon to Caesar Bar

### Roma Italian

Mixed green salad with Italian dressing and antipasto. Choice of two: penne, tri-color rotini or rigatoni with marinara sauce, Alfredo and Green Chili Cream Chefs Choice Vegetable. Served with garlic Bread, shredded parmesan cheese, cookies and pitchers of lemonade, iced tea and water.

# B U F F E T S



## MOVABLE FEASTS

### MOVABLE FEASTS: 15 GUEST MINIMUM

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. Please add \$3.00 pp if less than 15 guests.

#### Basic BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad, coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, lemonade, iced tea and water.

#### Texas Style BBQ

Pulled BBQ Brisket, BBQ chicken pieces, with bacon, cheddar BBQ sauce, corn on the cob, baked beans, potato salad, cole slaw, macaroni salad, tray with pickles, onion, condiments, cookies, brownies and lemonade, iced tea, and water.

#### Options:

- 12 oz can beverage- Additional Cost
- Watermelon- Additional Cost

#### South of the Border

Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with your choice of two dressings.

Cheese Enchiladas with a red sauce, served with 1 Chicken Flauta, pico de gallo, guacamole, sour cream, Pinto beans, Mexican Rice and Flour Tortilla. Served with a Fruit filled Empanada. Served with coffee, decaffeinated coffee, hot tea or ice tea.

#### Fajita Bar

Choice of chicken, beef or vegetable fajitas warm flour tortillas accompanied with spanish rice, refried beans and traditional toppings with a fruit filled Empanada, Iced tea, coffee and Decaf.

#### Wings and Things

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks, Select two- vegetable pizza, cheese pizza, pepperoni pizza and Caesar salad with assorted 12 oz beverages.

# CLASSICS



## CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert.

- BEEF**
- Filet Mignon**  
Beef Tenderloin filet with Chefs Choice sauce
  - Roast Top Round of Beef**  
Sliced roast top sirloin of beef carved and served with au jus
  - Beef Wellington**  
Tenderloin of beef wrapped in puff pastry with fois gras and cooked until golden brown
  - Steak Au Poivre**  
Delicious beef tenderloin served with a classic brandy sauce with green peppercorns
- PORK**
- Southwestern Glazed Pork Loin**  
Carved and served with a zesty chipotle pepper sauce
  - Lemon Rosemary Pork**  
Oven roasted pork marinated in Lemon and Rosemary
  - Stuffed Pork Chop**  
Center cut pork chop stuffed with Cornbread and apple stuffing
  - Pork Tenderloin**  
Sliced tenderloins of pork dressed with a savory Dijon sauce
- 
- POULTRY**
- Chicken Piccata**  
Boneless breast of chicken lightly sauté and served in a light lemon sauce with capers
  - Home made Chicken Cordon Bleu**  
Boneless breast of chicken rolled with imported ham and swiss cheese lemon pepper chicken breast
  - Chicken Sorrento**  
Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce
  - Rosemary Chicken**  
Chicken breast with rosemary and garlic
  - Italian Chicken**  
Boneless breast of chicken seasoned with Italian marinade and grilled

C L A S S I C S



## CULINARY CLASSICS

### POULTRY

Home Fried Chicken

Chicken Pieces Fried to a crispy crunch

**Creamy Basil Chicken**

Grilled Breast of chicken topped with a Bakil Cream Sauce

### SEAFOOD

**Shrimp Scampi**

Shrimp sautéed with fresh herbs and garlic served over basil orzo

**Chilean Sea Bass with Salsa**

Tender and sweet sea bass grilled and topped with fresh tomato salsa

**Broiled Salmon with Dill Butter**

Salmon fillet broiled to perfection served with dill butter

**Ahi Tuna**

Ahi Tuna grilled and served with a caponata relish

**Almond Coconut Tilapia**

Baked tilapia fillet crusted with coconut, almonds and cuban seasonings

**Garlic Orange Chili Shrimp**

Shrimp stir fried with Asian Vegetable, ginger, garlic and green onions in garlic orange sauce

### VEGETARIAN

**Vegetable Napoleon**

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

**Eggplant Rollard**

Eggplant rollard stuffed with wild mushrooms and tofu, with roasted plum tomato sauce and polenta

**Chevre, Orzo and Basil Stuffed Portobello**

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

**Spaghetti Squash**

Spaghetti squash with sofrito and vegan pinto beans

**Ravioli Porcini Morel**

Ravioli stuffed with porcini and morels in a light plum tomato sauce

**Vegetarian Lasagna**

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce

C L A S S I C S



## MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner.  
All meals include salad, vegetable, starch and dessert.

### Salads

#### Tossed Garden Salad

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

#### Cesar Salad

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

#### Fresh Mesclun

Baby vegetables with balsamic vinaigrette

#### Buffalo Mozzarella

Tomato and fresh basil with garlic vinaigrette

#### Spinach Salad with warm Bacon Dressing

#### Arugula with Roasted

Pepper Vinaigrette

#### Thai Cucumber Salad

#### Orzo

#### Thai Pasta Salad with Snow Peas

#### Iceberg Wedge with

Maytag Bleu Cheese

#### Pear and Toasted Walnut

Spring Salad



## MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include salad, vegetable, starch and dessert. Below is a list of the accompaniments to the entree.

### ON THE SIDE - SELECT TWO

- Baked potato bar
- Country mashed potatoes
- Baked sweet potatoes
- Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Olive couscous
- Basil orzo
- Risotto with mushrooms
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Carrots vichy
- Baby carrots
- Baby squash

---

### DESSERTS- Select One

#### PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Boston cream pie
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie

### CAKES

- Chocolate cake
- Carrot cake
- Black forest cake
- German chocolate cake
- Carmel granny apple
- Raspberry white chocolate cheese Brûlé
- Chocolate pyramid anglaise
- Angel food cake with seasonal berries
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting
- Bread pudding recipe

---

### SPECIALTY

- Sorbet
- Parfaits
- Tiramisu
- Crème Brûlé

# MENU ACCOMPANIMENTS



## FINISHING TOUCHES

### DESSERT BARS, PER DOZEN

Have your dessert bars cut into triangles, logs and squares to create an attractive platter

- Chocolate brownies
- Blondie brownies
- Lemon bars
- Mini Cream Puffs
- Marshmallow krispies
- Raspberry ribbon brownies
- Mini Petit Fours
- Chocolate fondue
- Fruit for dipping,
- Marshmallow, pretzels for dipping
- Macaroons
- Fancy Homemade Tea Cookies

---

### COOKIES, PER DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Carnival
- White Chocolate Macademia Nut

### ICE CREAM SUNDAE BAR, 25 GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Pineapple or Strawberry

Select 3 from the following toppings:

- Sundae nuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping
- Gummy bears
- M & M's

---

### SNACKS, PER PERSON

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars
- Power bars
- Mini candy bars

# FINISHING TOUCHES



## GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS,  
PER PERSON  
Served with crackers or chips

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Crab dip
- Shrimp dip
- Seven layer dip with tortilla chips

TRAYS AND DISPLAYS, SMALL (25- 45)  
MEDIUM (50-75), LARGE (75-100), PER PERSON

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese
- Smoked salmon with condiments
- Mini rollers
- Tea sandwiches with assorted fillings: (Select 2, 3 types)  
tuna salad, egg salad,  
chicken salad, seafood salad
- Fresh seasonal fruit

CARVING STATION,  
PER PERSON

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef. (Minimum 100 guest)

Carving station comes with your choice of:

- Roast turkey with giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef with au jus
- Roast tenderloin of beef

GOURMET DIPS  
TRAYS AND DISPLAYS  
CARVING STATIONS



# H O R S D ' O E U V R E S

PRICED per person

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

## HOT

- Spanakopita
- Fried chicken tenders
- Coconut shrimp
- Honey drizzled chicken drumettes
- Mini chicken wellington
- Sausage bites with champagne mustard and white wine
- Eggrolls
- Vegetable spring rolls
- Stuffed mushroom
- Scallops wrapped in bacon
- Potstickers
- Black Bean Corn Relish Quesadillas
- Parmesan artichoke hearts
- Mini Beef Empanadas
- Chicken & mushroom quesadilla tapas
- Crab rangoon
- Roasted red pepper and gouda quesadillas
- Thai Beef Roll on a stick
- Honey ginger chicken satay
- Asst. Mini Quiche
- Chicken Kabobs
- Vegetables in phyllo

## COLD

- Tuscan Bruschetta
- Sushi
- Shrimp cocktail
- Crab claw cocktail
- Crenshaw or cantaloupe wrapped with prosciutto
- Skewered fruit with yogurt dressing
- Tomato, mozzarella and basil crostini
- Salmon pinwheel
- Belgium endive and herbed goat cheese
- Tuscan bruschetta

# H O R S D ' O E U V R E S



# B E V E R A G E S

HOT, SOLD BY THE GALLON:  
16 SERVINGS PER GALLON

- Brewed regular and decaf coffee
- Hot Lipton tea
- Herb Tazo - celestial tea
- Hot cocoa (seasonal)

## COLD

- Canned soda, bottled soda (20 ounce)
- Bottled waters
- Bottled juices
- Milk (pint)
- Sports drinks
- Bottled teas

## PUNCHES,

- Lemonade
- Apple juice
- Iced tea
- Citrus punch
- Orange blossom
- Sangria punch
- Ice cream punch

# B E V E R A G E S

# C A T E R I N G

## A GREAT START PER PERSON

Early Riser	\$6.75
Eye Opener	\$7.50
Sunrise Start	\$8.00

## ENTRÉES PER PERSON

Mushroom cheese strata	\$3.50
Ham and potato frittata	\$4.50
Lo-carb breakfast, assorted cheeses,	\$5.25
Scrambled eggs	\$1.50
Bacon	\$1.75
Ham steak	\$2.25
Sausage links	\$1.75
Turkey sausage	\$1.75
French Toast	\$2.50
Waffles	\$2.00
Pancakes	\$2.00
Potatoes O'Brian	\$2.00
Home fried potatoes	\$1.50
Hash browns	\$1.50

## MORNING BREAKS

### A LA CARTE PER PERSON

Cereal with milk	\$2.25
Seasonal fresh fruit salad	\$2.25
Seasonal whole fresh fruit	\$1.00

## BAKERY A LA CARTE PER DOZEN

Assorted bagels with condiments	\$12.50
Assorted donuts	\$12.00
Mini croissants	\$8.50
Mini pastry	\$8.50
Mini sticky rolls	\$12.00
Assorted scones	\$12.00
Low carb bakery basket	\$5.25 pp
Tea breads/pound cake	\$16.00 lf
Biscuit	\$9.00
Biscotti	\$9.00
Assorted muffins	\$9.00

## LUNCHTIME - EXPRESS LUNCHES

Albuquerque Chicken Breast Sandwich	\$9.50
Bistro Grill	\$9.50
Grilled Vegetable Baguette	\$9.50
Grilled Portobello on Focaccia	\$9.50
Beef, Grilled Onion and Havarti Panini	\$9.50
California Club on Focaccia	\$9.50
Chicken Caesar Wrap	\$9.50
Picnic Lunch	\$9.50



Please contact your catering manager for special events and requests.

Prices Effective Through December 2008

## LUNCHEON SALADS PER PERSON

Chef Salad	\$12.95
Cobb Salad	\$13.25
Caesar Salad	\$10.95
with Chicken	\$12.95
with Sizzling Beef	\$13.50
Fruit and Cottage Cheese	\$9.75
Tri-Salad Combo	\$13.25
Chicken Fajita Salad	\$13.50
Shrimp, Chicken Baja Salad	\$13.95
Antipasto Salad	\$13.25
Big Greek Salad	\$12.95
Vegetarian Hummus Plate	\$12.95

## BOUNTIFUL BUFFETS PER PERSON

Slicers Deli Buffet	\$9.95
Baked Potatoe and Salad Buffet	\$13.25
Caesar Bar	\$10.50
* Grilled chicken caesar bar	Add \$1.25
* Grilled steak caesar bar	Add \$2.00
* Grilled shrimp	Add \$3.00
* Grilled salmon	Add \$4.25
* Action station w/chef	\$75.00 ph
Roma Italian	\$13.95

## MOVABLE FEASTS PER PERSON

Basic BBQ	\$10.95
Texas Style BBQ	\$13.95
South of the Border	\$13.95
Fajita Bar	\$13.95
Wings and Things	\$10.95

## CULINARY CLASSICS PER PERSON

Filet Mignon	mkt
Roast Top Round of Beef	\$13.95
Beef Wellington	\$18.95
Steak Au Poivre	\$17.95
Chicken Piccata	\$13.95
Home made Chicken Cordon Bleu	\$15.95
Chicken Sorrento	\$13.95
Rosemary Chicken	\$13.95
Italian Chicken	\$13.95
Southwestern Glazed Pork Loin	\$15.25
Lemon Rosemary Pork	\$15.95
Stuffed Pork Chop	\$15.95
Pork Tenderloin	\$18.95
Lamb Chops	\$16.95
Lasagna	\$15.95
Shrimp Scampi	\$16.95
Chilean Sea Bass with Salsa	\$17.25
Broiled Salmon with Dill Butter	\$22.50
Ahi Tuna	\$18.25
Almond Coconut Tilapia	\$18.25
Garlic Orange Shrimp	\$16.75
Vegetable Napoleion	\$15.25
Egg Plant Rollard	\$15.50
Chevre, Orzo and Basil Stuffed Portobello	\$13.25
Ravioli Porcini Morel	\$13.50
Vegetarian Lasagna	14.25
Eggplant Rollard	\$13.25
Chevre, Orzo and Basil Stuffed Portobello	\$13.25
Spaghetti Squash	\$13.25
Ravioli Porcini Morel	\$13.75
Vegetarian Lasagna	\$14.25

Prices Effective Through December 2008

## ASSORTED DIPS

PER PERSON

Spinach and artichoke dip	\$30.00
French onion dip	\$25.00
Garden vegetable dip	\$25.00
Ranch dip	25.00
Crab dip	\$32.50
Queso and Tostadas	\$35.00
Seven layer dip with tortilla chips	\$25.00

## TRAYS AND DISPLAYS

PER PERSON

Small (25- 45)/Medium (50-75)/Large (75-100)

Crudite's and dip	\$2.75
Cheese and crackers	\$2.75
Imported/specialty cheese and &Ntab;gourmet crackers	\$3.50
Fresh seasonal fruit and cheese	\$3.75
Smoked salmon with condiments	\$5.25
Mini rollers	\$2.75
Tea Sandwichs, Tuna, Chicken, Ham	\$2.50
Fresh seasonal fruit	\$3.25

PER PERSON

Popcorn	\$2.25
Chex Mix	\$2.75
Large Pretzels	\$2.50
Chips and salsa	\$2.00
Pita chips with hummus	\$2.25
Mixed nuts	\$2.00
Granola bars	\$1.50
Power bars	\$2.25
Mini candy bars	\$2.00

## FINISHING TOUCHES

PER DOZEN

Chocolate brownies	\$18.00
Blondie Brownie	\$18.00
Lemon bars	\$18.00
Mini Cream Puffs	\$9.50
Marshmallow krispies	\$12.00
Raspberry ribbon brownies	\$18.00
Mini Petit Fours	\$18.00
Chocolate fondue	\$32.00
Fruit for dipping- serves 12	\$27.00
Marshmallows- Pretzels for dipping	\$15.00
Macaroons	\$12.00
Tea Cookies	\$18.00
Assorted Cookies	\$9.00
Oatmeal Raisan, Chocolate Chip	
Peanut butter, Carnival,	
Double Chocolate Chip, White	
Chocolate Macademia,	
Ice Cream Sundae Bar	\$5.25
Asst. Topping, 2 Scoops ice cream	

## CARVING STATION

PER PERSON

Carving Chef- 3 hour minimum	\$225
Roast turkey with giblet gravy	\$3.50
Roast pork loin	\$4.00
Roast top round of beef with au jus	\$4.50
Roast tenderloin of beef	mkt.

Prices Effective Through December 2008

## HORS D'OEUVRES

### Hot

Spanakopita	\$2.50
Honey drizzled chicken drumettes	\$2.50
Chicken Tenders- 2 pp	\$4.50
Coconut Shrimp- 2 pp	\$4.50
Mini Chicken Wellington- 2 pp	\$4.50
Sausage bites with champagne mustard & white wine	\$3.00
Mini Eggrolls	\$3.00
Vegetable spring rolls	\$2.75
Stuffed mushroom	\$2.50
Bacon Wrapped Scallops	\$4.50
Potstickers	\$2.75
Corn Black Bean Relish Quesadillas	\$3.75
Parmesan artichoke hearts	\$2.75
Mini Beef Empanadas	\$2.75
Chicken & mushroom quesadilla tapas	\$4.25
Crab rangoon	\$3.75
Roasted red pepper and gouda quesadillas	\$4.25
Thai Beef Roll	\$4.25
Honey ginger chicken satay	\$3.75
Asst. Mini Quiche	\$4.25
Chicken Kabobs	\$3.25
Vegetables in phyllo	\$3.25
Mini quiche	\$3.25

### Cold

Tuscan Bruchetta	\$3.25
Sushi	\$6.25
Shrimp cocktail	MARKET
Crab claw cocktail	MARKET
Canteloup wrapped in Proscuitto Ham	\$3.50
Skewered fruit with yogurt dressing	\$4.25
Salmon pinwheel	\$5.25
Tomato, mozzarella and basil crostini	\$4.25
Belgium endive and herbed goat cheese	\$4.25

## BEVERAGES

BY THE GALLON

### Hot

Brewed regular and decaf coffee	\$16.00
Regular tea- each	\$.75
Herb Tea each	\$1.50
Hot cocoa (seasonal)	\$25.00

### Cold

Asst. Canned Sodas (12 oz)	\$1.50 ea
Bottles water (12oz)	\$1.50 ea
Juice per gallon	\$16.00
Orange, Grape, Apple	
Sports Drinks	\$4.25 ea

### Punches

Lemonade	\$16.00
Ice Cream Punch	\$16.00
Iced tea	\$12.00
Citrus Punch	\$16.00
Orange blossom	\$16.00
Sangria Punch	\$16.00
Ice Cream Punch	\$25.00

Prices Effective Through December 2008