Catering Services

We CATER To Our Guests!

Food Service—It’s Not Just a Name, It’s What We Do
Please review the following policies and guidelines to ensure complete success of your planning.

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

Placing a Catering Order
Please follow the guidelines below when placing a catering order. To place an order please go to the WCTC Portal and click Resources, then Foodservices. For non-WCTC related catering call Mike or Gretchen at 262-691-5276.

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

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

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

Cancellation
All cancellations must be made at least 36 hours in advance to ensure that no charges will be made. The fee for late cancellation will be at the discretion of the Catering Director.

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

Each event is based on 1 1/2 hour service period. Additional charges will be incurred for additional hours requested.

China Service
Please talk with your Event Coordinator for the details on China Service.
Alcohol Service
Food Services, Inc. can provide beer, wine, and liquor for all events on-site. Bartender fees are incurred with a minimum of 5 hours. If your event is an over/under-age program, an additional charge may be incurred for the cost of security personnel to check ID cards. All alcohol MUST be catered by Food Services, Inc. with the exception of donations of alcohol to an event, which then would incur a corking fee.

Table Covers
Table covers will be provided for buffet tables at Continents, Receptions, and Buffets. Table covers will also be provided at the dining tables for dinners served on china. There will be a charge incurred for any linen tablecloths ordered for continents, lunches, and receptions.

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

Amenities
Additional needs for your event, such as overhead projectors, microphones, podiums, etc., are the responsibility of the customer.

Billing Details
At the time of the initial booking, a cost will be given for your specific function. At that point, a 50% down payment is required. Two weeks prior to the date of the event, the final balance is due.

Prices quoted do not include sales tax or service charge of 15%. After the completion of your event, Food Services, Inc. will bill based on the guaranteed count or guest attendance in the case more guests attend.

About the Catering Guide
This catering guide is broken into specific sections—refreshments, breakfast, lunch, dinner, etc. Please see the appropriate section for your event.

Each event is based on a 1 1/2 hour service period. We can provide a longer service for an additional charge.

This catering guide is simply an offering of menu ideas. We are not limited to these offerings because our mission is to cater to the needs of our customers. Please inquire if you are looking for something specific, and we will make every effort to prepare it for you.

♥ Denotes Healthy Choice
♥♥ Denotes some items within class are Healthy Choice
<table>
<thead>
<tr>
<th>Refreshments (Non-Alcoholic)</th>
<th>Refreshments (Non-Alcoholic)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Per Gallon</td>
<td>Per Unit</td>
</tr>
<tr>
<td>Coffee (Regular and Decaffeinated)</td>
<td>Bottled Juice ♥</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>Canned Soda</td>
</tr>
<tr>
<td>Lemonade</td>
<td>Bottled Soda</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>Milk (1/2 Pint) (Chocolate, 2%, Skim) ♥</td>
</tr>
<tr>
<td>Punch</td>
<td>Milk Chug (Chocolate, 2%, Skim) ♥</td>
</tr>
<tr>
<td>Juice ♥</td>
<td>Bottled Water (12oz) ♥</td>
</tr>
<tr>
<td></td>
<td>Bottled Water (20oz) ♥</td>
</tr>
<tr>
<td></td>
<td>Hot Tea</td>
</tr>
</tbody>
</table>

### The Cocktail Hour (Alcoholic)

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

Call Liquor, Domestic Beer, House Wine, Soda, Bottled Water are provide for all bars. Call Liquor, Premium Beers, Selective Wines are available upon request.

<table>
<thead>
<tr>
<th>Soda</th>
<th>Juice ♥</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer (MGD, Miller Lite, MGD Light)</td>
<td></td>
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<tr>
<td>Beer, Premium</td>
<td></td>
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<tr>
<td>Beer, Half Barrel</td>
<td></td>
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<tr>
<td>Wine (Chardonnay, White Zinfandel, Cabernet, Merlot)</td>
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<tr>
<td>Mixed Drink, Call</td>
<td></td>
</tr>
</tbody>
</table>

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

See the Event Coordinator for Additional Suggestions.
When ordering Appetizers, a good guide on how many to order would be:

- **Mid-Afternoon:** 6–8 Pieces
- **Before Dinner:** 4–6 Pieces
- **Evening (Dinner):** 8–10 Pieces
- **Late Evening:** 4–6 Pieces

All Appetizers are per 25 pieces

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

**Just Chillin’**
- Cucumber & Chicken Salad Canape
- Pesto & Red Pepper Baguettes
- Antipasta Skewers
- Shrimp Cocktail
- Crab Mousse Baguette
- Bruschetta
- Deviled Eggs
- Assorted Canapes
- Brie, Apricot, Strawberry Baguette
- Smoked Salmon (serves 50)

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

All Trays serve 25 people

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

All Snacks are served by the pound—Serves 25 people

**Let’s Take a Dip**
- Baked Hot Artichoke Dip
- Spinach Dip
- Baked Crab Dip

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

See the Event Coordinator for Additional Suggestions.
Specialty Food Stations

Martini Bars
(Minimum of 50ppl)

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

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

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

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

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

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

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

See the Event Coordinator for Additional Suggestions.
The Breakfast Bakery
Assorted Donuts
Texas Muffins
Cinnamon Rolls
Bagels w/ Cream Cheese

All Items are Sold per Dozen

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

Decorated Cakes
Choice of:
Marble, Yellow, Chocolate
Whipped Cream or Buttercream Frosting

All Cakes include Decoration and Salutation

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

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

See the Event Coordinator for Additional Suggestions.
The Early Bird Buffet

The Continental Break  
Assorted Breakfast Pastries  
Assorted Juices ♥

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

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

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

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

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

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

See the Event Coordinator for Additional Suggestions.
Let's Box it Up

The Traditional Boxed Lunch
Choice of Bread: Croissant, Kaiser, Hoagie, Ciabatta Bread, or Tortilla Wrap
Choice of Meat: Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad
Sandwich is built with meat, cheese, lettuce, tomato
Boxed Lunch includes Sandwich, Chips, Fruit, Cookies, Condiments, Soda/Bottled Water
***Can be available as a served lunch

The Premium Boxed Lunch
Choice of Bread: Ciabatta Bread, Focaccia, Croissant, or Wrap
Choice of Meat: Pesto Sundried Tomato Chicken Breast, Sliced Peppercorn Rubbed Tenderloin, Asiago Roast Beef, or Oriental Chicken Wrap
Boxed Lunch includes Sandwich, Kettle Chips, Fruit Cup, Cookies, Condiments, Soda/Bottled Water
***Can be available as a served lunch

Backyard BBQ
All Picnics Include paper products.

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

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

See the Event Coordinator for Additional Suggestions.
<table>
<thead>
<tr>
<th>Salad</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad</td>
<td>Crisp Romaine Lettuce, Red Onion, Black Olives, Croutons, Caesar Dressing, Parmesan Cheese</td>
</tr>
<tr>
<td></td>
<td><em><strong>Can be prepared with Chicken</strong></em></td>
</tr>
<tr>
<td>Grilled Lemon Chicken Salad</td>
<td>Spring Mix Greens, Julienne Lemon Pepper Chicken, Mandarin Oranges, Parmesan Cheese, Croutons, Italian Dressing</td>
</tr>
<tr>
<td>Asian Chicken Salad</td>
<td>Spring Mix Greens, Julienne Chicken Breast, Red Onion, Mandarin Oranges, Waterchestnuts, Almonds, Chow-mein Noodles, with an Asian Ginger Sesame Dressing</td>
</tr>
<tr>
<td>Classic Cobb Salad</td>
<td>Crisp Iceberg Lettuce, Julienne Chicken Breast, Pure Bacon Bits, Hard-boiled Eggs, Tomatoes, Red Onion, with Ranch Dressing</td>
</tr>
<tr>
<td>Bleu &amp; Greens Salad</td>
<td>Spring Mix Greens, Savory Strips of Beef, Crumbled Bleu Cheese, Red Onion, Tomatoes, with Balsamic Vinaigrette</td>
</tr>
<tr>
<td>Blackened Tenderloin Salad</td>
<td>Spring Mix Greens, Savory Strips of Blackened Tenderloin, Crumbled Bleu Cheese, Red Onion, Tomatoes, Red Pepper, with Sundried Tomato Vinaigrette</td>
</tr>
<tr>
<td>Grilled Salmon Salad</td>
<td>Spring Mix Greens, Brown Sugar Salmon, Red Onion, Carmelized Walnuts, with Balsamic Vinaigrette</td>
</tr>
<tr>
<td>Taco Salad</td>
<td>Choice of Taco Meat or Spicy Chicken, with Shredded Lettuce, Tomato, Onion, Cheddar, Black Olives, Refried Beans, Salsa, and Sour Cream in a Flaky Tortilla Shell</td>
</tr>
</tbody>
</table>

All salads are served with assorted breads & rolls. Coffee and ice water are included. Hot Tea is available upon request.

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

See the Event Coordinator for Additional Suggestions.
Signature Sandwiches

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

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

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

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

**Chicken Parmesan Bagel**
Italian Marinated Chicken Breast cooked to perfection and presented on a Toasted Bagel smothered with Parmesan and Mozzarella Cheeses complimented with a blend of Italian Seasonings.

**Mambo Italian Sub**
Ham, Pepperoni, Salami, Provolone, Lettuce, Tomato, Red Onion, Golden Italian Dressing, with a dash of Oregano on a Bomber Bun

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

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

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

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

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

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

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

Any Sandwich can be Made into a Premium Boxed Lunch

See the Event Coordinator for Additional Suggestions.
Let's Call It a Wrap

**California Club**
Ham, Turkey, Smoked Bacon, Lettuce, Tomato, Mayo and Avocado Spread on a Honey Wheat Wrap

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

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

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

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

**Oriental Chicken ♥**
Julienne Chicken Breast, Oriental Vegetables with a Soy Ginger Dressing on a Honey Wheat Tortilla

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

**Asiago Roast Beef**
Roast Beef, Asiago Cheese, Lettuce, Tomato, Red Onion with a Horseradish Sauce on a Tomato Basil Wrap

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

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

All Wraps are served with a choice of Chips or Pasta Salad and a Pickle. Coffee and ice water are included.

Any Wrap can be Made into a Premium Boxed Lunch

See the Event Coordinator for Additional Suggestions.
Build Your Own

Deli Buffet
Assorted Breads and Rolls
Roast Beef, Turkey, and Ham
Assorted Cheeses
Lettuce, Tomato, Pickle (Onions available upon request)
Mayonnaise, Mustard, and Dijon Mustard
Pasta Salad, Chips, Cookies

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

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

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

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

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

Hot Sandwich Buffet
Choice of 2 Ham, Turkey, or Roast Beef
Choice of Cheese Sauce or Gravy
Kaiser Rolls
Potato Salad & Chips
(Mashed Potatoes can be substituted for Potato Salad & Chips)

Coffee and Ice Water are included with each Buffet
See the Event Coordinator for Additional Suggestions.
Pizza Buffet
2 Topping Pizza
(2 Slices per Person)
Garlic Bread
Tossed Garden Salad with 2 Dressings

Pizza only
14" Pizza

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

Build Your Own Salad Buffet ♥♥
Iceberg, Romaine, and Spinach
- Ham, Turkey, Tofu
- Tomatoes, Cucumbers, Baby Corn, Broccoli, Cauliflower
- Black Olives, Mushrooms, Green & Red Peppers, Red Onion
- Boiled Eggs, Shredded Cheddar
- Croutons, Sunflower Seeds, Bacon Bits
- Choice of 3 Dressings
- Assorted Breads and Dinner Rolls and Butter

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

Coffee and Ice Water are included with each Buffet

See the Event Coordinator for Additional Suggestions.
Fiesta Lime Chicken with a Mango Salsa
Marinated & Grilled Chicken Breast topped with a mouth watering Mango Salsa

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

Chicken Valentino
Marinated Chicken Breast filled with Red Peppers & Mozzarella

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

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

Medallions of Beef with a Red Wine & Caper Sauce
Grilled Tenderloin, sliced, and drizzled with Capers & Red Wine Sauce

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

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

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

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

Stuffed Filet of Sole
Filet of Sole stuffed with a delectable crab stuffing, topped with a Lemon Crème Sauce

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

All Dinners are served with a starch, vegetable, salad, and dinner rolls with flavored butters. Coffee and ice water with a lemon are included.

See the Event Coordinator for Additional Suggestions.
Vegetarian Fare

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

**Vegetarian TartProvencal**
Sauteed Portabella Mushrooms, Onions, and Carrots stuffed in Puff Pastry, topped with Goat Cheese

**Vegetarian Wellington**
Portabella Mushrooms, Yellow and Zucchini Squash, Roasted Pepper, and Tomato in a Puff Pastry

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

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

All Dinners are served with a starch, vegetable, salad, and dinner rolls with flavored butters. Coffee and ice water with a lemon are included.

See the Event Coordinator for Additional Suggestions.
♥ Heart Healthy Buffet Options

All options include Fruit Juice and Iced Tea

Heart Healthy Continental ♥ $7.25/person
- Fat-Free yogurt
- Hard Boiled Eggs
- Whole Grain Bagels & Bran Muffins
- Fruit Compote
- Coffee, Tea, and juice

Grilled Lemon-Pepper, Cajun, or Jamaican Chicken Breast ♥ $9.00/person
- Steamed Greens Beans, Broccoli, or Cauliflower
- Fresh Spring Salad w/Fat Free Dressings
- Fruit Yogurt Parfait

Build Your Own Salad Bar ♥ $8.50/person
- Includes Spring Salad Mix, 98% Fat Free Ham and Turkey,
  Tomatoes, Green Peppers, Shredded Cheddar Cheese, Red Onion,
  Cucumbers, Diced Eggs, Sunflower Seeds, Croutons,
  Fresh Bread Sticks and Assorted Dressings.
  Dessert includes Fat Free Raspberry Sorbet.

Build Your Own Salad Bar and Soup Combo ♥ $8.95/person
- Includes Spring Salad Mix, 98% Fat Free Ham and Turkey,
  Tomatoes, Green Peppers, Shredded Cheddar Cheese, Red Onion,
  Cucumbers, Diced Eggs, Sunflower Seeds, Croutons,
  Fresh Bread Sticks and Assorted Dressings.
  Soup choices (Cream of Broccoli, Chicken Noodle, Country Vegetable,
  Beef Vegetable, Clam Chowder, or Cheesy Cauliflower)
  Dessert includes Fat Free Raspberry Sorbet.

Grilled Vegetables and Cheese Sandwich ♥ $8.00/person
- Whole wheat bread with grilled eggplant, tomatoes, and roasted red and green pepper, topped with cheese.

See the Event Coordinator for Additional Suggestions.
<table>
<thead>
<tr>
<th>Starch Options</th>
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<tbody>
<tr>
<td><em>Select One</em></td>
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<tr>
<td>Baby Red Bliss Potatoes</td>
</tr>
<tr>
<td>Red Skinned Garlic Smashed Potatoes</td>
</tr>
<tr>
<td>Cheese Garlic Mashed Potatoes</td>
</tr>
<tr>
<td>Parmesan Crusted Red Potatoes</td>
</tr>
<tr>
<td>Twice Baked Potato*</td>
</tr>
<tr>
<td>Au Gratin Potatoes</td>
</tr>
<tr>
<td>Baked Potato</td>
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<tr>
<td>Duchess Potatoes</td>
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<tr>
<td>Wild Rice Pilaf</td>
</tr>
<tr>
<td>Jasmine Rice*</td>
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</tbody>
</table>

*Additional Charges

| Vegetable Options ♥ ♥          |
| *Select One*                   |
| Maple Glazed Carrots           |
| Fresh Green Beans Almondine    |
| Asparagus Spears with Julienne Red Peppers |
| Whole Kernel Corn              |
| Fresh Broccoli Spears          |
| Fresh Summer Blend             |
| Caribbean Blend Vegetables     |
| California Blend Vegetables    |

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

See the Event Coordinator for Additional Suggestions.
Options

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

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

Three Entrée Buffet
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Dinner Entrees

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

You can select from the formal dinner menu for additional charges.

Starch Options

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

*Additional Charges

Vegetable Options ♥ ♥

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

Salad Options

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

*Additional Charges

Each Buffet includes Ice Water with a Lemon and Coffee

See the Event Coordinator for Additional Suggestions.
A Piece of the Pie

- Coconut Cream
- Banana Cream
- Chocolate Cream
- Fruits of the Forest
- Key Lime
- Dutch Apple
- Cherry
- Blueberry
- Peach

Cheesecake— A Little Slice of Heaven

- Plain with Fruit Topping
- Raspberry Chocolate Swirl
- Key Lime Crème Brule
- Bailey’s Irish Cream

Who Doesn’t Like Cake?

- German Chocolate
- Carrot Cake
- Tiramisu
- Chocolate Lovin’ Spoon
- Chocolate Nemesis
- Black Forest Cherry Torte

Petit Mousse Cakes

- Chocolate Trilogy
- Raspberry Mirroir
- Key Lime Calypso
- Cappuccino

Chocolate Mousse

Chocolate Mousse Parfait with Fresh Raspberries and Whipped Cream

Fruit Parfait ♥

Seasonal Berries, Yogurt, and Granola layered in a Dish

Ice Cream Social

Build your own Sundae Bar

- Cones and Bowls
- (Minimum of 30 people)

Ice Cream Flavors

- Vanilla, Chocolate, Strawberry

Toppings

- Chocolate Syrup
- Sprinkles
- MGM Topping
- Strawberry
- Crushed Oreos
- Chopped Nuts
- Whipped Topping
- Pineapple
- Snicker Topping
- Cherries

See the Event Coordinator for Additional Suggestions.
Build Your Own Salad Bar and Soup Combo ♥ $8.95/person
Includes Spring Salad Mix, 98% Fat Free Ham and Turkey, Tomatoes, Green Peppers, Shredded Cheddar Cheese, Red Onion, Cucumbers, Diced Eggs, Sunflower Seeds, Croutons, Fresh Bread Sticks and Assorted Dressings.
Soup choices (Cream of Broccoli, Chicken Noodle, Country Vegetable, Beef Vegetable, Clam Chowder, or Cheesy Cauliflower)
Dessert includes Fat Free Raspberry Sorbet.

Grilled Chicken Breast ♥ $8.95/person
Marinated Boneless breast of Chicken with steamed fresh vegetables, and brown rice. Choose from Honey Dijon, Teriyaki, of Italian Marinades.

Chicken Caesar Wrap ♥ $8.50/person
Chicken, Romaine Lettuce, Parmesan cheese, and Caesar Dressing served on a fresh Tortilla Wrap. Choose from Plain, Garlic Herb or Tomato Basil Wraps

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Chicken/ Turkey Monterey Croissant ♥ $8.50/person
Chicken or turkey served with bacon, Monterey Jack cheese, and avocado on a fresh croissant. Ranch dressing, lettuce and tomato on the Side.

Chicken Caesar Wrap ♥ $8.50/person
Chicken, romaine lettuce, parmesan cheese, and Caesar dressing served on a fresh tortilla wrap.

Farmhouse Chicken $8.50/person
Grilled Chicken Breast smothered in Country Ham and Melted Swiss cheese with light Mushroom Demi-glace. Served with Brown or White rice.

Add:
Side Salad ♥ $0.75/person
Soup ♥ $1.00/person
Vegetable ♥ $0.75/person