## Pioneer Presents



## 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.

## 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.

## HOST RESPONSIBILITIES

## 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 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 LinksBreakfast 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.

## a Express Boxes 8

## Build Your Own Sandwich...

Select One Of the Following: Select One Of the Following:

- Hoagie Roll
- Kaiser Roll
- Sliced Smoked Turkey Breast
- Croissant
- Multi Grain Sliced Bread
- Marble Rye Sliced Bread
- 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 sos

 (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 80

(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 80

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 80

(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 sos

(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 sos

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

## æSeafood sm

## 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

## co Beef and Pork son

## 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

## a Pasta \& Vegetarian sm

## 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

| Tossed Garden Salad | Classic Caesar Salad |
| :---: | :---: |
| Italian Pasta Salad | Deli Style Potato Salad |
| Marinated Vegetables | Cucumber Salad |
| Fresh Fruit Salad | Thai Noodle Salad |
| Zesty Cole Slaw | Antipasto Salad |

## 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

## a Create Your Own Buffet mos

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

## © Entrée Selections 8>

## 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 Tomotoes, 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

## ® Carving Stations so

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

## ®Action Stations sm

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<br>Choice of Pastas (Select One): Penne, Linguine or Angel Hair Pasta Alfredo and Marinara Sauces<br>Assorted Meats (Select One):<br>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

## ๙ Dessert Enhancements

## 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.)

| Fruited Tea | per person |
| :--- | :--- |
| Punch (ginger ale or 7-Up base) | per person |
| Punch (sherbet or ice cream base) | per person |
| Punch (water or fruit punch base) | per person |
| Spiced Apple Cider | per person |
| Coffee \& Hot Tea Service | per person |

## 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.

## $\infty$ Hot s

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
ca Cold 8
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

