BREAKFAST MENUS

BREAKFAST COLLECTIONS

- **Quick Start**
  Assorted Muffins, Assorted Danish and Scones served with Appropriate Condiments, Fresh Seasonal Sliced Fruit, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea.
  $9.79 per person

- **Healthy Choice**
  Whether in combination with one of our other Breakfast Packages or alone, it's a healthy way to start your day. Includes Individual Cereal Cups, 2% Milk, Ripe Bananas, Assorted Individual Yogurt Cups, Appropriate Condiments, Gourmet Coffee, Decaf and Hot Tea.
  $9.49 per person

A LA CARTE BREAKFAST

- **Bagels**
  Assorted Bagels with Butter, Cream Cheese and Preserves - includes Appropriate Condiments
  $20.99 per dozen

- **Assorted Mini Muffins, Danish and Scones**
  Basket of Miniature Muffins, Miniature Danish and Miniature Scones - includes Appropriate Condiments.
  $23.99 per dozen

- **Fresh Seasonal Sliced Fruit** $2.49 per person
- **Fresh Fruit Salad** $2.49 per person
- **Granola Bars** $1.49 each
- **Granola Bars** $1.25 each

- **Strata**
  - Feta, Spinach and Tomato Strata $53.99 (Serves 12)  $107.76 (Serves 24)
  - Vegetable and Cheese Strata $53.99 (Serves 12)  $107.76 (Serves 24)
  - Bacon, Onion and Swiss Strata $53.99 (Serves 12)  $107.76 (Serves 24)
BREAKFAST MENUS (Continued)

HOT BREAKFAST

- **Ultimate Breakfast**
  Muffins, Bagels and Croissants served with Appropriate Condiments, Scrambled Eggs, Cheddar Vegetable Strata, Hash Browns, Crisp Bacon, Sausage Links, Pancakes and Syrup, Fresh Seasonal Sliced Fruit, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea.
  $13.99 per person

- **American Breakfast**
  Assorted Danish, Scrambled Eggs, choice of Breakfast Potatoes, Crisp Bacon, choice of Breakfast Sausage, Appropriate Condiments, Gourmet Coffee, Decaf and Hot Tea.
  $10.99 per person

- **Basic American Breakfast**
  Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage and Danish with Condiments with Regular Coffee.
  $9.75 Per Person

- **Sunrise Sandwich Buffet**
  Select two (2) Breakfast Sandwiches accompanied by Fresh Seasonal Sliced Fruit, choice of Breakfast Potatoes, Assorted Pastries, Appropriate Condiments, Gourmet Coffee, Decaf and Hot Tea.
  $11.29 per person

  **Sandwich Selections**
  - Egg and Cheese English Muffin
  - Sausage, Egg and Cheese on Biscuit
  - Bacon, Egg and Cheese on Bagel

- **French Toast Breakfast**
  Orange Cinnamon French Toast served with Breakfast Potato, Crisp Bacon, Breakfast Sausage, Condiments and Regular Coffee.
  $8.99 Per Person
BREAKFAST MENUS *(Continued)*

**BREAKFAST ADDITIONS**

- **Just Pancakes**
  Silver Dollar Pancakes with Maple Syrup and Appropriate Condiments.
  $3.29 per person

- **Just French Toast**
  Orange Cinnamon French Toast served with Butter and Syrup.
  $1.75 Per Person

- **Hand Wrapped Breakfast Burritos** $3.99 per person
  Choose from the following Hand-Wrapped Breakfast Burritos!

  **Burrito Selections**
  - Meat Lover’s Breakfast Burrito with Bacon, Sausage and Ham
  - Potato, Cheddar and Pico de Gallo Breakfast Burrito
  - Florentine Breakfast Burrito

- **Home Style Biscuits and Gravy** $2.99 per person
BUFFETS

CLASSIC COLLECTIONS

- **Deli Express**
  Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads, Appropriate Condiments and Cookies. Includes Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham, Tuna, Cheese Tray, Relish Tray: Lettuce, Tomato, Onion, Pickles and Pepperoncini, Assorted Baked Breads and Rolls, Side Salads, Assorted Cookies and Appropriate Condiments
  $11.99 per person

- **Classic Selections**
  Your choice of three (3) Classic Sandwiches and two (2) Side Salads accompanied by Potato Chips, Appropriate Condiments, Pickles, Cookies, Iced Tea and Iced Water.
  $13.49 Per Person

**Sandwich Choices**
- Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion
- Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread
- Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread
- Ham and Swiss Ciabatta with a Red Onion Apricot Relish
- Turkey, Apple, Cranberry and Spinach Wrap with a Curry Mayonnaise

**Salad Choices**
- Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives
- Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts
- Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing
- Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapeños, Fresh Cilantro and Fresh Garlic
- Sweet Chile Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce
- Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing
- Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing
- Traditional Garden Salad
BUFFETS (Continued)
CLASSIC COLLECTIONS (Continued)

• The Executive Luncheon
  Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Appropriate Condiments, Pickles, Cookies, Iced Tea and Iced Water.
  $17.49 Per Person

  Sandwich Choices
  ▪ Chicken Caesar Wrap
  ▪ Ham and Swiss with Apricot Preserve, Fresh Spinach, and Plum Tomato on a Ciabatta
  ▪ Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce
  ▪ Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes
  ▪ Saucy Turkey Ciabatta with Coleslaw and Swiss Cheese
  ▪ Spicy Grilled Vegetable Wrap with Bruschetta and Black Olives

  Salad Choices
  ▪ Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives
  ▪ Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts
  ▪ Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing
  ▪ Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapeños, Fresh Cilantro and Fresh Garlic
  ▪ Sweet Chile Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce
  ▪ Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing
  ▪ Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing
  ▪ Traditional Garden Salad
BUFFETS (Continued)

THEME BUFFETS

• **Harvest Bounty**
  Traditional Mixed Green Salad, Buttermilk Mashed Potatoes, Sautéed Dill Green Beans, Herb Roasted Turkey, Baked Ham, Southern Biscuits and Apple Pie. Served with Assorted Rolls and Butter, Appropriate Condiments, Iced Tea and Ice Water.
  $16.99 per person

• **Traditional American**
  Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables, Grilled Lemon Rosemary Chicken and Peach Cobbler. Served with Assorted Rolls and Butter, Appropriate Condiments, Iced Tea and Ice Water.
  $14.69 per person

• **Tasty Tex Mex**
  Create your own Fajitas with our Tex Mex Sides! Served with Assorted Rolls and Butter, Appropriate Condiments, Iced Tea and Ice Water. Includes Chips and Salsa, Mexican Rice, Refried Beans, Choose either Beef Fajitas or Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream, Fire Roasted Salsa, Salsa Verde, Pico de Gallo and Cinnamon Crisps.
  $14.99 per person

• **Pasta Trio Buffet**
  Cheese Manicotti with a Marinara Sauce, Cheese Ravioli with a Spinach Alfredo Sauce, Rigatoni Pasta with a Rosa Sauce, Caesar Salad, Garlic Bread Sticks, Assorted Cookies, Bakery Fresh Brownies, Appropriate Condiments, Iced Tea and Ice Water. Add on Grilled Chicken Breast for an additional fee.
  $14.99 per person
  
  o Add Grilled Chicken Breast for an additional $3.79 per person

• **Baked Potato Bar**
  Top your own Baked Potatoes with a Garden Salad and choice of Apple Cobbler or Apple Pie for Dessert. Served with Assorted Rolls and Butter, Appropriate Condiments, Iced Tea and Ice Water.
  $14.69 per person

  **Toppings**
  • Chicken Mushroom Alfredo
  • Chili Con Carne
  • Steamed Broccoli
  • Crumbled Bacon
  • Shredded Cheddar Cheese
  • Scallions
  • Sour Cream
  • Butter
BUFFETS (Continued)

THEME BUFFETS

- **Basic Baked Potato Bar**
  Baked Potato Bar, Tossed Garden Salad with Dressings, Baked Potatoes, Butter and Sour Cream, Bacon and Shredded Cheddar Cheese, Beef Chili, Cookies, Ice Water and Iced Tea.
  $10.49 per person

- **Build Your Own Bite Size BBQ**

- **Latin Flavors**
  Mexican Chopped Salad, Cumin Black Beans, Cilantro Lime Rice, Grilled Flatbread, Chipotle Orange Roasted Chicken, Carne Asada con Papas Rancheros, and Sopaipillas. Includes Assorted Rolls and Butter, Ice Water and Iced Tea.
  $13.49 Per Person

- **Basic Italian**
  Italian House Salad, Home-Style Lasagna with Parmesan Cheese, Baked Ziti, Garlic Bread Sticks, Cookies and Brownies. Includes Assorted Rolls and Butter, Ice Water and Iced Tea.
  $14.99 Per Person

- **Simply Italian**
  Caesar Salad, Broccoli with Lemon Zest, Fresh Garlic Bread, choice of Chicken Parmesan or Sausage and Peppers, Rotini Marinara, and Biscotti. Includes Assorted Rolls and Butter, Ice Water and Iced Tea.
  $16.99 Per Person

- **BBQ Picnic**
  Grilled Hamburgers and Hot Dogs with all the toppings; Lettuce, Tomato, Cheese, Onions, Pickles, Ketchup, Mustard and Relish, Home-Style Potato Salad, and Fresh Country Coleslaw. Served with House-Made Kettle Chips, Cookies and Brownies. Includes Assorted Rolls and Butter, Ice Water and Iced Tea.
  $14.99 Per Person

- **Southern BBQ**
  Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Coleslaw, Biscuits with Honey Butter, choice of Oven-Roasted Chicken or Honey-Stung Chicken and Brownies. Includes Assorted Rolls and Butter, Ice Water and Iced Tea.
  $14.95 Per Person

- **Eastern Influences**
  Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Salmon on Sweet Chili Cucumber, Orange Glazed Chicken with Sesame Spinach, and Assorted Desserts. Includes Assorted Rolls and Butter, Ice Water and Iced Tea.
  $18.99 Per Person
BUFFETS (Continued)

THEME BUFFETS

- **European**
  $17.49 Per Person

- **Hawaiian**
  Melon Salad, Coconut Shrimp, Char Sui Pork Butt, Huli Huli Chicken, Jasmine Rice, Garlic Sesame Green Beans, Pineapple Upside Down Cake. Includes Assorted Rolls and Butter, Ice Water and Iced Tea.
  $17.49 Per Person

- **Middle Eastern**
  $17.49 Per Person

- **Sizzling Salad Bar**
  Seasonal Salad Bar with Teriyaki Salmon, Freshly Grilled Flatbreads and Assorted Gourmet Cookies. Includes Assorted Rolls and Butter, Ice Water and Iced Tea.
  $17.49 Per Person
BUFFETS (Continued)

CREATE YOUR OWN BUFFET

- Fried Chicken with Buttermilk Hot Sauce $17.59 pp
  Deep-fried Chicken double dipped in a Buttermilk Hot Sauce Blend and Seasoned Flour, served with your choice of two Buffet Starters, two Sides and a Dessert accompanied by Assorted Dinner Rolls with Butter, Ice Water and Iced Tea.
  $17.59 pp

Buffet Starters

- Seasonal Garden Salad with Balsamic Vinaigrette
- Classic Caesar Salad
- Baby Spinach Salad with Bacon, Hard Boiled Eggs and Gorgonzola Vinaigrette
- Crudités with Tzatziki Sauce
- Roasted Vegetable Platter with Chimichurri Mayo
- Seasonal Fresh Fruit Salad

**Additional Buffet Starters**

- Antipasto Salad with Oil and Red Wine Vinegar
- Autumn Vegetable Salad with Red Wine Vinaigrette
- Traditional Hummus with Toasted Pita

Buffet Sides

- Italian Seasoned Green Beans
- Goat Cheese and Roasted Garlic Mashed Potatoes
- Pan Roasted Vegetables
- Penne with Marinara Sauce
- Marinated Roasted Red Potatoes
- Toasted Orzo with Spinach and Cranberries
- Brussel Sprouts with Almond Butter

**Additional Buffet Sides**

- Italian Seasoned Green Beans
- Corn on the Cob
- Sautéed Seasonal Veggie
- Traditional Mashed Potatoes
- Garlic Mashed Potatoes

Buffet Desserts

- Apple Pie
- Bread Pudding with Caramel Apple Sauce
- New York Style Cheese Cake
- Cinnamon Cherry Pear Cobbler
- Spiced Carrot Cake
- Strawberry Short Cake Layer Cake
BUFFETS (Continued)

CREATE YOUR OWN BUFFET

- Grilled Chicken Breast with Cider Marinade
  Grilled Chicken Breast with Cider Marinade served with your choice of two Buffet Starters, two Sides and a Dessert accompanied by Assorted Dinner Rolls with Butter, Ice Water and Iced Tea.
  $17.59 per person

- Roasted Turkey with Cranberry Relish
  Roasted Turkey with Cranberry Relish served with your choice of two Buffet Starters, two Sides and a Dessert accompanied by Assorted Dinner Rolls with Butter, Ice Water and Iced Tea.
  $17.59 per person

- Cajun Roasted Pork Loin
  Cajun Roasted Pork Loin served with your choice of two Buffet Starters, two Sides and a Dessert accompanied by Assorted Dinner Rolls with Butter, Ice Water and Iced Tea.
  $17.59 per person

- Baked Tilapia with Mango Salsa
  Baked Tilapia with Mango Salsa served with your choice of two Buffet Starters, two Sides and a Dessert accompanied by Assorted Dinner Rolls with Butter, Ice Water and Iced Tea.
  $17.59 per person

- Grilled Salmon with Sun-Dried Tomato Pesto
  Grilled Salmon with Sun-Dried Tomato Pesto Sauce served with your choice of two Buffet Starters, two Sides and a Dessert accompanied by Assorted Dinner Rolls with Butter, Ice Water and Iced Tea.
  $17.59 per person

- Seasoned Roast Beef with Demi-Glace
  Seasoned Roast Beef with Demi Glace served with your choice of two Buffet Starters, two Sides and a Dessert accompanied by Assorted Dinner Rolls with Butter, Ice Water and Iced Tea.
  $17.59 per person

- Farfalle with Sun Dried Tomatoes
  Farfalle with Sun-Dried Tomatoes and Sautéed Broccoli served with your choice of two Buffet Starters, two Sides and a Dessert accompanied by Assorted Dinner Rolls with Butter, Ice Water and Iced Tea.
  $17.59 per person

- Herb Fried Chicken with Marjoram and Thyme
  Herb Fried Chicken with Marjoram and Thyme served with your choice of two Buffet Starters, two Sides and Dessert accompanied by Assorted Dinner Rolls with Butter, Ice Water and Iced Tea.
  $17.59 per person

- Chipotle Roasted Pork Loin
  Chipotle Roasted Pork Loin served with your choice of two Buffet Starters, two Sides and Dessert accompanied by Assorted Dinner Rolls with Butter, Ice Water and Iced Tea.
  $17.59 per person
BUFFETS *(Continued)*

CREATE YOUR OWN BUFFET

Create Your Own Buffet Starters

- Seasonal Garden Salad with Balsamic Vinaigrette
- Classic Caesar Salad
- Baby Spinach Salad with Bacon, Hard Boiled Eggs and Gorgonzola Vinaigrette
- Crudités with Tzatziki Sauce
- Roasted Vegetable Platter with Chimichurri Mayo
- Seasonal Fresh Fruit Salad
- Antipasto Salad with Oil and Red Wine Vinegar
- Autumn Vegetable Salad with Red Wine Vinaigrette
- Traditional Hummus with Toasted Pita

Created Your Own Buffet Sides

- Italian Seasoned Green Beans
- Goat Cheese and Roasted Garlic Mashed Potatoes
- Pan Roasted Vegetables
- Penne with Marinara Sauce
- Marinated Roasted Red Potatoes
- Toasted Orzo with Spinach and Cranberries
- Brussel Sprouts with Almond Butter
- Italian Seasoned Green Beans
- Corn on the Cob
- Sautéed Seasonal Veggie
- Traditional Mashed Potatoes
- Garlic Mashed Potatoes

Create Your Own Buffet Desserts

- Bread Pudding with Caramel Apple Sauce
- New York Style Cheese Cake
- Cinnamon Cherry Pear Cobbler
- Spiced Carrot Cake
- Strawberry Short Cake Layer Cake
BOXED MEALS

CLASSIC

- Classic Boxed Lunch
  - Oven Roasted Turkey with Swiss Cheese
    Includes assorted individual chips, whole fresh fruit and a cookie. $9.99 per person
  - Ham with Swiss Cheese
    Includes assorted individual chips, whole fresh fruit and a cookie. $9.99 per person
  - Garden Vegetable with Cheese
    Includes assorted individual chips, whole fresh fruit and a cookie. $9.99 per person
  - Oven Roasted Turkey with Provolone Cheese
    Includes assorted individual chips, whole fresh fruit and a cookie. $9.99 per person
  - Roast Beef with American cheese
    Includes assorted individual chips, whole fresh fruit and a cookie. $9.99 per person
  - Roast Beef with Provolone cheese
    Includes assorted individual chips, whole fresh fruit and a cookie. $9.99 per person
  - Greek Salad
    Includes assorted individual chips, whole fresh fruit and a cookie. $9.99 per person
BOXED MEALS (Continued)

PREMIUM BOXED LUNCH

- **Grilled Chicken Salad Boxed Lunch**
  Grilled Chicken Salad with a Fresh Roll. Includes Appropriate Condiments, Assorted Individual Chips, Whole Fruit and Gourmet Dessert.
  $13.99 per person

- **Tofu Salad Boxed Lunch**
  Marinated Tofu with a Fresh Roll. Includes Appropriate Condiments, Assorted Individual Chips, Whole Fruit and Gourmet Dessert.
  $10.59 per person

- **Asian Chicken Wrap**
  Asian Chicken Wrap with Peanut-Lime Noodles. Includes Whole Fruit and Cookie.
  $13.49 Per Person

- **Chunky Chicken Salad Sandwich**
  Chunky Chicken Salad with a Fresh Roll, Lettuce and Tomato. Includes Assorted Individual Chips, Whole Fruit and Cookie.
  $12.49 Per Person

- **Chicken Caesar Salad**
  Romaine Lettuce, Parmesan Cheese and Croutons topped with a Grilled Breast of Chicken and Caesar Dressing. Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert.
  $11.99 Per Person

- **Cobb Salad**
  Romaine Lettuce with Bacon, Diced Chicken, Hard Boiled Egg, Avocado, Tomato, and Blue Cheese with a Red Wine Vinaigrette. Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert.
  $12.99 Per Person

- **Grilled Chicken Chef Salad**
  Grilled Chicken, Ham, Swiss and Cheddar over Mixed Greens with Seasonal Fresh Vegetables.
  $14.99 Per Person

- **Chicken Caesar Salad**
  Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons over Fresh Romaine.
  $13.99 Per Person

- **Salmon Caesar Salad**
  Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons over Fresh Romaine.
  $16.29 Per Person
PIZZA

**Papa John's Large Cheese Pizza**
Plenty of cheese made from 100% Mozzarella and oven-baked to a bubbly perfection.
Large 14” pizza cut into 8 slices
$12.75 each

**Papa John's Large Garden Fresh Pizza**
Sliced onions, green peppers, gourmet baby Portabella mushrooms, ripe black olives and juicy fresh sliced Roma tomatoes.
Large 14” pizza cut into 8 slices
$20.00 each

**Papa John's Large Pepperoni Pizza**
Our pepperoni pizza has piles of premium pepperoni.
Large 14” pizza cut into 8 slices
$14.50 each

**Papa John's Large Sausage Pizza**
Large 14” pizza cut into 8 slices
$14.50 each

**Papa John's Large The Works Pizza**
Loaded with pepperoni, ham, spicy Italian sausage, fresh sliced onions and green peppers, gourmet baby Portabella mushrooms and ripe black olives.
Large 14” pizza cut into 8 slices
$16.50 each
RECEPTIONS AND STATIONS

Reception Enhancements

- **Classic Cheese Tray**
  Classic Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses with Pita Chips and Crostini
  - Cheese Tray (Serves 12) $34.99
  - Cheese Tray (Serves 24) $66.99
  - Cheese Tray (Serves 48) $128.99

- **Fresh Garden Crudité**
  Fresh Garden Crudités served with Ranch Dill Dip and Pita Chips.
  - Fresh Garden Crudité (Serves 12) $34.99
  - Fresh Garden Crudité (Serves 24) $66.99
  - Fresh Garden Crudité (Serves 48) $128.99

- **Fresh Seasonal Fruit**
  Fresh Seasonal Fruit Tray
  - Fresh Fruit Tray (Serves 12) $34.99
  - Fresh Fruit Tray (Serves 24) $66.99
  - Fresh Fruit Tray (Serves 48) $128.99

- **Assorted Mini Sandwiches**
  An assortment of our most popular Mini Sandwiches includes Ham and American Cheese Mini Sandwiches, Roast Beef and Cheddar Mini Sandwiches, Turkey and Swiss Mini Sandwiches and Mini Caprese Sandwiches.
  - Assorted Mini Sandwiches (Serves 12) $52.99
  - Assorted Mini Sandwiches (Serves 24) $104.99
  - Assorted Mini Sandwiches (Serves 48) $199.99

- **Black Bean, Corn and Pico Guacamole**
  Black Bean, Corn and Pico Guacamole with Tortilla Chips
  - Black Bean Corn Pico Guacamole (Serves 12) $29.99
  - Black Bean Corn Pico Guacamole (Serves 24) $54.99
  - Black Bean Corn Pico Guacamole (Serves 48) $99.99

- **Antipasto Platter**
  Antipasto Platter served with Marinated Vegetables, Assorted Italian Meats and Assorted Cheeses.
  - Antipasto Platter (Serves 12) $64.99
  - Antipasto Platter (Serves 24) $124.99
  - Antipasto Platter (Serves 48) $249.99

- **Grilled Vegetables**
  Grilled Vegetable Platter served with Balsamic Vinaigrette
  - Grilled Vegetable Platter (Serves 12) $64.99
  - Grilled Vegetable Platter (Serves 24) $124.99
  - Grilled Vegetable Platter (Serves 48) $249.99
COLD HORS D’OEUVRES

- Wild Mushroom and Goat Cheese Crostini $24.99 per dozen
- Sesame Crusted Ahi Tuna $32.99 per dozen
- Chilled Spinach Dip with Pita Chips $18.99 per quart
- Chilled Shrimp Cocktail with Cocktail Sauce $18.99 per dozen
- Poke Tuna on Wonton Crisp $39.99 per dozen
- Beef Tenderloin Platter $74.99 (Serves 12)
- Mediterranean Chicken Phyllo Cups $25.99 per dozen
- Jerk Chicken Phyllo Cups with Mango Sauce $25.99 per dozen

HOT HORS D’OEUVRES

- Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce $20.99 per dozen
- Spanakopita $23.99 per dozen
- Chicken Tenders with Dipping Sauce $19.99 per dozen
- BBQ Meatballs $14.99 per dozen
- Teriyaki Meatballs $14.99 per dozen
- Hoisin Glazed Beef Skewers $32.49 per dozen
- Miniature Chesapeake Crab Cakes with Remoulade Sauce $31.49 per dozen
- Warm Spinach Dip with Pita Chips $27.99 per quart
- Warm Crab Dip with Pita Chips $44.99 per quart
RECEPTIONS AND STATIONS (Continued)

Reception Stations

- **Mediterranean**
  Add a package of our Mediterranean Bites to your reception. Includes Marinated Olives, Hummus and Pita Chips, Greek Salad and Seasonal Roasted Vegetable Tray
  $12.99 per person

- **Dim Sum**
  A little afternoon Dim Sum to spice up your afternoon meeting or evening reception. Includes Egg Rolls with a trio of Dipping Sauces, Pot Stickers with Sweet Soy Sauce, Sweet and Spicy Boneless Chicken Wings, Sweet Chili Sauce and Raspberry Coconut Bar.
  $14.99 per person

- **Happy Hour**
  Have a “pub” break with your favorite Happy Hour Finger Foods. Includes Chilled Spinach Dip with Pita Chips, Mini Cheesesteaks, Buffalo Chicken Tenders with Celery Sticks and Bleu Cheese Dip and Assorted Cookies and Dessert Bars
  $12.49 per person

- **Traditional Carving**
  Traditional Carving Station includes, Roasted Turkey, Honey Ham or Slow Cooked Beef served with Condiments and Fresh Rolls.
  $17.29 Per Person

- **Grown Up Mac and Cheese**
  Gourmet Roasted Garlic and Smoked Gouda Mac & Cheese with Poblano Peppers served with Chicken, Mushrooms and Shrimp.
  $17.29 Per Person
BREAKS

- **Energy Break**
  Raise the bar with Granola Bars, Fruit Filled Bars and Breakfast Bars
  $3.99 per person

- **The Healthy Alternative**
  Get healthy with our heart-happy break with Apples, Oranges, Bananas, Pears, Individual Yogurt Cups, Trail Mix and Granola Bars
  $6.99 per person

- **Snack Attack**
  The perfect blend of Sweet and Salty to get you through your day! Includes Individual Bags of Chips Honey Peanuts, Bakery-Fresh Brownies, Trail Mix and Assorted Cookies.
  $5.99 per person

- **Grand Ma Cookies**
  Individual bags of Grand Ma Cookies.
  $1.00 Each

- **Assorted Bags of Chips**
  Individual Bags of Assorted Chips.
  $1.25 Each
BEVERAGES

- Regular and Decaffeinated Coffee/Tea $12.50 per gallon
- Hot Apple Cider $17.99 per gallon
- Hot Chocolate $17.99 per gallon
- Iced Tea $12.50 per gallon
- Lemonade $12.50 per gallon
- Fruit Punch $12.50 per gallon
- Lemon Infused Water $25.00 per gallon
- Orange Infused Water $25.00 per gallon
- Cucumber Infused Water $25.00 per gallon
- Grapefruit Infused Water $25.00 per gallon
- Bottled Water $1.25 each
- Assorted Sodas (cans) $1.25 each
- Assorted Individual Fruit Juices $1.75 each

- **Hot Beverage Joe-to-Go**
  Served in disposable (1) gallon Joe-to-Go insulated carafe (serves 15). Includes Creamer, Sugars, Cups and Stirrers. Choice of Regular or Decaf Coffee or Hot Tea.
  $12.50 Each

- **Hot Beverage Tower**
  Served in (2) gallon thermal Silver urn (serves 30). Includes Creamers, Sugars, Cups and Stirrers. Choice of Regular or Decaf Coffee or Hot Tea.
  $25.00 Per 2 Gallon Tower
### DESSERTS

- Assorted Gourmet Cookies: $8.25 per dozen
- Bakery Fresh Brownies: $8.25 per dozen
- Gourmet Dessert Bars: $12.50 per dozen
- Custom Artisan Cupcakes: $22.00 per dozen
- Selected Petit Fours: $12.59 per dozen
- Assorted Miniature Desserts (24): $25.00 per order

### ICE CREAM

**ASSORTED ICE CREAM BARS**

$2.25 each

**BUDGET ICE CREAM SOCIAL**

Individual cups of vanilla, chocolate and strawberry ice cream (1) per person, chocolate sauce, whipped cream and sprinkles.

$2.75 per person

**TRADITIONAL ICE CREAM SOCIAL**

Tubs of vanilla, chocolate and strawberry ice cream with chocolate sauce, caramel sauce, whipped cream, strawberry topping and sprinkles.

$3.75 per person

### CAKES

**SHEET CAKES**

Full sheet cake white, yellow or chocolate.

- Full Sheet Cake (Serves 60) - $58.00 each
- Half Sheet Cake (Serves 30) - $37.00 each
- Quarter Sheet Cake (Serves 15) - $26.00 each

**CUPCAKES**

Classic Cupcakes – White, Yellow or Chocolate

- Carrot Cake with Cream Cheese Frosting - $22.00 per dozen
- Chocolate Mousse Filled with Chocolate Ganache Frosting - $22.00 per dozen
- Chocolate Raspberry Filled with Chocolate Ganache Frosting - $22.00 per dozen
- Red Velvet - $22.00 per dozen

**9” ROUND CAKES**

- Classic Layer Cake – White, Yellow or Chocolate - $29.50 each
- Carrot Cake with Cream Cheese Frosting – $32.50 each
- Chocolate Decadent Cake with Chocolate Ganache Frosting - $32.50 each
- Red Velvet - $35.00 each
- Strawberry Short Cake Layer Cake - $35.00 each
DESSERTS (Continued)

9" ROUND CHEESECAKES
• Plain - $35.00 each
• With Cherry Topping - $35.00 each
• With Blueberry Topping - $35.00 each
• With Strawberry Topping - $35.00 each

WARM COBBLER
• Apple - $15.99 each (Serves 12)
• Peach - $15.99 each (Serves 12)

DROP OFF CATERING MENU

BREAKFAST COLLECTIONS
• Quick Start $9.79 per person
• Healthy Choice $9.49 per person
• Assorted Yogurt Parfaits $5.99 per person

A LA CARTE BREAKFAST
• Assorted Donuts $10.99 per dozen
• Assorted Pastries $23.49 per dozen
• Assorted Bagels $20.99 per dozen
• Assorted Muffins $23.49 per dozen
• Sliced Fresh Fruit $2.49 per person

FAVORITE LUNCH PACKAGES
2017 WEBB CATERING

MENU PRICING

- The Main Event $16.99 per person
- A Salad Affair $16.99 per person
- Deli Express $11.99 per person
- Asian Bites $10.29 per person
- The Vegetarian $9.79 per person
- Meeting All Day $16.79 per person
- Meeting All Day Salad Buffet $17.79 per person

BREAKS

- Energy Break $3.99 pp
- The Healthy Alternative $6.99 pp
- Snack Attack $5.99 pp

BEVERAGES

- Regular and Decaffeinated Coffee/Tea $12.50 per gallon
- Hot Apple Cider $17.99 per gallon
- Hot Chocolate $17.99 per gallon
- Iced Tea $12.50 per gallon
- Lemonade $12.50 per gallon
- Fruit Punch $12.50 per gallon
- Lemon Infused Water $25.00 per gallon
- Orange Infused Water $25.00 per gallon
- Cucumber Infused Water $25.00 per gallon
- Grapefruit Infused Water $25.00 per gallon
- Bottled Water $1.25 each
- Assorted Sodas (cans) $1.25 each
- Assorted Individual Fruit Juices $1.75 each