



Welcome to Sodexho Catering Services. Our Catering Manager will work in close partnership with you to customize your program, providing the highest level of food quality and service to assure the success of your event.



Our philosophy is to provide a meeting and dining environment specialized to not only meet, but also exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own.



Please keep in mind that the menu items and services included in this brochure are a sampling of what we can do for you. Should your event require special services or dietary considerations, we will tailor our offerings to meet your needs.



We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call your Catering Director - Cari Mitter at 734 591-1633 or email us at cmitter@madonna.edu.

We look forward to serving you.



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.



Arranging and Reserving a Date

Even if the date is only tentative, please make arrangements with the Catering Department so that we can at least get you on our records. You may contact the Catering Department at (734) 591-1633 or email us at cmitter@madonna.edu as well as through our website at madonna.edu.



Catering arrangements and menu selections should be confirmed at least:

- 10 days in advance for groups under 100
- 3 weeks in advance for groups of 100 people or more

While we can sometimes accommodate your needs with less lead-time, sufficient notice allows us to schedule production and staffing needs, and eliminate any late changes to you.


After we have finalized all the details of your special event, you will receive and sign a Requisition to confirm with a signature. Please carefully review all information on this event order form for accuracy and completeness before signing. Make any necessary changes, sign, and return via fax at (734) 591-8141.






Planning Your Special Event

Changes, Guarantees, and Cancellations




All cancellations and/or changes referring to the menu, count and event arrangements must be confirmed by Noon 72 business hours prior to the event time. Any event that is not cancelled within this time frame will result in a 50% charge due as contracted on the event form. If you do not contact us with a final count at least 3 business days prior to the event, we will prepare for the estimated number and charge accordingly.

Payment




All catered functions must have a secured payment before they occur. A Requisition must be submitted prior to service. Checks and cash are all valid payment methods. Non-University related groups are required to make a deposit of 75% one week prior, with the balance due at the conclusion of the event. Non-University groups are subject to an 20% service charge and 6% sales tax for all food and beverages events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.





Planning Your Special Event

Linens



As a standard, we provide table cloths and table skirting for all food and beverage tables. Linen for guest tables are only included with full service plated or buffet meals. Linens for guest tables at receptions, continental breakfast, breaks, and boxed lunches can be provided at an additional charge. The same applies to registration tables, nametag tables, head tables, and any additional tables that will not be directly used for food and beverage set up.

Linen Charges




90 square for round tables - \$5

52 square for small tables or as overlays - \$4

54 x 120 rectangle for 6' and 8' banquets tables - \$6

Cloth and Skirt \$18.00 per table

Napkins \$.30 per napkin



Other linen colors, depending on availability, may be placed as special orders. Any additional cost for these colors will be charged accordingly. Specialty linens are also available for your food and guest tables for a additional cost, please set up an appointment to view the linens.



Planning Your Special Event

China Charge

Quality plastic and paper products are included with all events. We also offer china service for any event at an additional charge.



Coffee or Beverage Service \$.50

Full Bar Glass Service \$.50

Reception China and Silverware Service \$1.00

Full Meal China and Silverware Service \$2.00

All of the above are charged per person



Attendants

Attendants are included for all served/buffet breakfast, lunch and dinner entrée meals for the first two hours of service. If additional time is needed, a fee of \$15 per hour, per attendant, will apply. Servers for reception & coffee services are at an additional charge. Server fee of \$20 per hour, per server, plus one hour before and after the event, for set up and clean up will apply. To ensure that your event is a success, attendants are required for:

- All functions over 50 people (excluding coffee services)
- All China service events





Planning Your Special Event

Late Charges

If you contact the catering office less than number business hours in advance and we are able to book your events, a surcharge of \$25 or 3% over the original selling price, whichever is greater, will apply. This surcharge is necessary due to the additional cost of planning for last minute events.



Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing, or damaged, catering equipment or supplies will be charged to your account at replacement cost.



Floral and Gift Charges

We will be happy to order, receive and handle specific floral, gift baskets, and/or, decorative requests that are determined in accordance with your specific needs.

Sustainable and Organic Menus

Our culinary staff is happy to produce a sustainable and/or organic menu for your event. We can create fresh and healthy meals using local products that are free of pesticides, hormones and antibiotics. Some items may be limited based on availability. Please plan on paying an additional 2% per person.



Food Safety

Due to health regulations, it is the policy of Sodexo Catering Services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.



C A T E

R I N G



AT MADONNA
UNIVERSITY



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, donuts, or mini muffins, and juice assortment of orange, apple and cranberry.

Eye Opener

An assorted pastry basket of mini danish, donuts, or mini muffins, juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

Sunrise Start

An assortment of bagels and scones with accompaniments of fruit yogurt with granola, juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

Morning Breaks a La Carte

Cereal with milk
Seasonal fresh fruit salad
Seasonal whole fresh fruit
Seasonal fresh cut 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
- Cereal with milk
- Yogurt with granola
- Assorted seasonal sliced fruit
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- Turkey sausage
- Lox and condiments
- French toast
- Waffles
- Pancakes
- Home fried potatoes
- Hash browns
- Grits

BEVERAGES, 16 SERVINGS PER GALLON

- Bottled iced tea
- Assorted bottled soft drinks (20 oz or can)
- Assorted juice - by the gallon or bottle
- Assorted carafe juice
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Hot water for tea (includes decaffeinated)
- Hot chocolate

BAKERY A LA CARTE, SOLD PER DOZEN

- Assorted bagels with condiments
- Assorted donuts
- Mini croissants
- Mini pastry
- Mini sticky rolls
- Assorted scones
- Low carb bakery basket
- Tea breads/pound cake
- Biscuit
- Biscotti
- Assorted muffins

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 package these to go with you. Limited time for a lunch? They can be preset along with beverages and dessert to keep your program on time. They can be present with condiments, potato chips, cookies or brownies and a 20 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.

BLT Sandwich W/Pesto Chicken Breast

Crisp bacon, lettuce, tomato and pesto chicken breast on ciabatta with side salad of the day.

Italian Panini

Hot salami, ham, provolone and roasted red peppers on a french roll with garlic mayonnaise 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.

Turkey Cheddar Wrap

Turkey and cheddar with horseradish cream cheese, lettuce and tomato 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 package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie, a choice of a 20oz. bottled 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.

Taco Salad

A crisp tortilla shell filled with spicy chicken, beef or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.

LUNCHEON SALADS



LUNCHEON SALADS

LUNCHEON SALADS: 3 GUEST MINIMUM

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Antipasto Salad

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

Thai Beef and Noodle

Jazz Salad

Lime marinated beef tossed with Lo Mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens and with a Thai dressing.

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 falafel in a flat bread cone.

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.

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:

- 20 oz bottled beverages
- Healthy Choice® meats sliced roast beef, ham, turkey, American, swiss, and provolone
- Pasta salad, potato salad, garden salad, caesar salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons

Salad Buffet

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings all accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, and onion, condiments, potato chips, cookies, brownies and a 20 oz bottled beverage.

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

Roma Italian

Mixed green salad with Italian dressing and antipasto. Choice of two: penne, tri-color rotini or rigatoni with marinara sauce. Served with breadsticks, foil butter, shredded parmesan cheese, Italian 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.

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 pork, BBQ chicken breasts, with bacon, cheddar BBQ sauce, corn on the cob, baked beans, hamburgers, cheeseburgers, beef hot dogs, vegetable burgers, potato salad, cole slaw, macaroni salad, relish tray with lettuce, tomato, pickles, onion, condiments, cookies, brownies and lemonade, iced tea, and water.

Options:

- 20 oz bottled beverage
- Watermelon

Holiday Dinner

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

Roast turkey, with whipped potatoes and giblet gravy, country stuffing, corn, cranberry sauce, rolls and butter, pumpkin pie. Served with coffee, decaffeinated coffee, hot tea or ice tea.

Fajita Bar

Choice of chicken, beef, shrimp or vegetable fajitas warm flour tortillas accompanied with spanish rice and traditional toppings with lemonade, iced tea, 20 oz bottled beverages and Xangos™ ...Sweet Street™ original cheesecake.

Wings and Things

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks, Select two: California vegetable pizza, cheese pizza, pepperoni pizza and Caesar salad with assorted 20 oz bottled beverages.



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 your choice of sauce | PORK | Southwestern Glazed Pork Loin
Carved and served with a zesty chipotle pepper sauce |
| | Roast Top Round of Beef
Sliced roast top sirloin of beef carved and served with au jus | | Anise Roast Pork
Oven roasted pork stuffed with savory figs and apples with a hint of anise |
| | Beef Wellington
Tenderloin of beef wrapped in puff pastry with fois gras and cooked until golden brown | | Stuffed Pork Chop
Center cut pork chop stuffed with Cornbread and apple stuffing |
| | Steak Au Poivre
Delicious beef tenderloin served with a classic brandy sauce with green peppercorns | | 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 | VEAL | Veal Piccata
A classic! Scaloppini of veal sautéed and flavored with lemons and capers |
| | Chicken Cordon Bleu
Boneless breast of chicken rolled with imported ham and swiss cheese lemon pepper chicken breast | | Veal Oscar
Veal cutlets topped with asparagus, lump crab and drizzled with hollandaise sauce |
| | Chicken Sorrento
Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce | | Classic Veal Chop
Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions |
| | Rosemary Chicken
Chicken breast with rosemary and garlic | | Italian Style Stuffed Veal Chop
Veal chop stuffed with prosciutto, fresh mozzarella, roasted red peppers, and basil |
| | Italian Chicken
Boneless breast of chicken seasoned with Italian marinade and grilled | | |

C L A S S I C S



CULINARY CLASSICS

LAMB

Lamb Chops

Broiled lamb chops served with mint jelly

Roast Leg of Lamb

Boneless roast leg of lamb served with lavender, rosemary and garlic

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

Maryland Crab Cakes

Mouthwatering Maryland lump crab cakes

Almond Coconut Tilapia

Baked tilapia fillet crusted with coconut, almonds and cuban seasonings

Garlic Orange Chili Shrimp

Shrimp stir-fried with Asian vegetables, 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 one salad, one vegetable, one starch and one dessert.

Salads

Tossed Garden Salad

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

Caesar 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 one salad, one vegetable, one starch and one 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

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



FINISHING TOUCHES

DESSERT BARS, PER DOZEN

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

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- S'mores
- Chocolate fondue
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Square petit fours

COOKIES, PER DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Macaroons
- Assorted biscotti

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
- Butterscotch

Select 3 from the following toppings:

- Cashew 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
- Soft pretzels

FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS, BY THE BY THE POUND

Served with crackers

- 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)

- 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, BY THE BY THE POUND

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

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 50's

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
- Honey drizzled chicken drumettes
- Fried chicken tenders
- Coconut shrimp
- Mini chicken wellington
- Sausage bites with champagne mustard and white wine
- Eggrolls
- Vegetable spring rolls
- Stuffed mushroom
- Scallops wrapped in bacon
- Potstickers
- Oysters Rockefeller
- Parmesan artichoke hearts
- Mini lamb chops
- Chicken & mushroom quesadilla tapas
- Crab rangoon
- Roasted red pepper and gouda quesadillas
- Potato latkes
- Honey ginger chicken satay
- Crab cakes
- Chicken chimichanga
- Vegetables in phyllo
- Mini quiche
- Thai beef roll

COLD

- Vegetarian sushi roll
- Sushi
- Shrimp cocktail
- Crab claw cocktail
- Crenshaw or cantaloupe wrapped with prosciutto
- Skewered fruit with yogurt dressing
- Salmon pinwheel
- Tomato, mozzarella and basil crostini
- 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, SOLD BY THE GALLON: 16 SERVINGS PER GALLON

- Lemonade
- Apple juice
- Iced tea
- Cranberry punch
- Orange blossom
- Guava punch
- Cappuccino 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	\$3.25
Eye Opener	\$3.75
Sunrise Start	\$4.25

ENTRÉES PER PERSON

Mushroom cheese strata	\$2.75
Ham and potato frittata	\$3.00
Lo-carb breakfast, assorted cheeses, hard-	\$2.50
Scrambled eggs	\$1.50
Bacon	\$1.75
Ham steak	\$1.25
Sausage links	\$1.95
Turkey sausage	\$2.00
Lox and condiments	\$1.85
French toast	\$1.95
Waffles	\$2.50
Pancakes	\$1.95
Home fried potatoes	\$1.85
Hash browns	\$1.95
Grits	\$1.00

MORNING BREAKS

A LA CARTE PER PERSON

Cereal with milk	\$1.75
Seasonal fresh fruit salad	\$1.25
Seasonal whole fresh fruit	\$.75
Seasonal fresh cut fruit	\$1.25
Small	\$40.00
Medium	\$75.00
Large	\$100.00

BAKERY A LA CARTE PER DOZEN

Assorted bagels with condiments	\$15.00
Assorted donuts	\$10.00
Mini croissants	\$7.50
Mini pastry	\$7.50
Mini sticky rolls	\$7.50
Assorted scones	\$15.00
Low carb bakery basket	\$12.50
Tea breads/pound cake	\$13.00
Biscuit	\$10.00
Biscotti	\$9.00
Assorted muffins	\$15.00

LUNCHTIME - EXPRESS LUNCHES

Albuquerque Chicken Breast Sandwich	\$10.50
Blt Sandwich W/Pesto Chicken Breast	\$10.95
Grilled Vegetable Baguette	\$9.95
Grilled Portobello on Focaccia	\$10.25
Beef, Grilled Onion and Havarti Panini	\$11.25
Italian Panini	\$10.50
Turkey Cheddar Wrap	\$10.25
Picnic Lunch	\$9.75



Please contact your catering manager for special events and requests.

Prices Effective Through December 2007

LUNCHEON SALADS

PER PERSON

Chef Salad	\$11.50
Cobb Salad	\$11.75
Caesar Salad	\$7.95
with Chicken	\$10.95
with Sizzling Beef	\$11.50
Fruit and Cottage Cheese	\$8.95
Tri-Salad Combo	\$9.50
Chicken Fajita Salad	\$11.50
Taco Salad	\$10.95
Antipasto Salad	\$11.25
Thai Beef and NoodleJazz Salad	\$11.75
Vegetarian Hummus Plate	\$9.95
Big Greek Salad	\$10.25

BOUNTIFUL BUFFETS PER PERSON

Slicers Deli Buffet	\$12.95
Salad Buffet	\$11.95
Caesar Bar	\$8.95
* Grilled chicken caesar bar	Add \$2.00
* Grilled steak caesar bar	Add \$3.00
* Grilled shrimp	Add \$4.00
* Grilled salmon	Add \$4.00
* Action station w/chef	\$50.00
Roma Italian	\$11.95

MOVABLE FEASTS PER PERSON

Basic BBQ	\$13.95
Texas Style BBQ	\$17.95
Holiday Dinner	\$16.95
Fajita Bar	\$15.25
Wings and Things	\$15.95

CULINARY CLASSICS

PER PERSON

Filet Mignon	\$32.95
Roast Top Round of Beef	\$27.95
Beef Wellington	\$30.95
Steak Au Poivre	\$31.50
Chicken Piccata	\$25.95
Chicken Cordon Bleu	\$26.95
Chicken Sorrento	\$25.95
Rosemary Chicken	\$24.95
Italian Chicken	\$24.95
Anise Roast Pork	\$24.95
Stuffed Pork Chop	\$25.50
Pork Tenderloin	\$24.75
Veal Piccata	\$26.95
Veal Oscar	\$28.95
Classic Veal Chop	\$26.50
Italian Style Stuffed Veal Chop	\$27.50
Lamb Chops	\$31.95
Roast Leg of Lamb	\$30.95
Shrimp Scampi	\$24.95
Chilean Sea Bass with Salsa	\$22.95
Broiled Salmon with Dill Butter	\$23.95
Ahi Tuna	\$24.50
Maryland Crab Cakes	\$22.95
Almond Coconut Tilapia	\$23.50
Garlic Orange Chili Shrimp	\$24.95
Vegetable Napoleon	\$19.95
Eggplant Rollard	\$18.50
Chevre, Orzo and Basil Stuffed Portobello	\$19.50
Spaghetti Squash	\$17.50
Ravioli Porcini Morel	\$18.50
Vegetarian Lasagna	\$17.95

Prices Effective Through December 2007

ASSORTED DIPS

BY THE POUND

Spinach and artichoke dip	\$8.95
French onion dip	\$3.95
Garden vegetable dip	\$4.95
Ranch dip	\$3.25
Crab dip	\$9.95
Shrimp dip	\$9.95
Seven layer dip with tortilla chips	\$7.95

TRAYS AND DISPLAYS

PER PERSON

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

Crudités and dip	\$1.25
Cheese and crackers	\$1.75
Imported/specialty cheese and gourmet crackers	\$2.25
Fresh seasonal fruit and cheese	\$2.50
Smoked salmon with condiments	\$1.95
Mini rollers	\$1.75
Tea sandwiches with assorted fillings: (Select 2,3)	\$1.25
Fresh seasonal fruit	\$1.25

PER PERSON

Popcorn	\$1.00
Potato chips	\$1.00
Pretzels	\$1.00
Chips and salsa	\$1.50
Pita chips with hummus	\$1.75
Mixed nuts	\$1.25
Granola bars	\$1.00
Power bars	\$1.50
Mini candy bars	\$.50
Soft pretzels	\$2.00

FINISHING TOUCHES

PER DOZEN

Chocolate brownies	\$10.00
Marble brownies	\$12.00
Lemon bars	\$15.00
Seven layer bars	\$12.00
Marshmallow krispies	\$14.00
Raspberry ribbon brownies	\$13.00
Smores	\$14.00
Chocolate fondue	\$18.00
Oreo dream bar	\$15.00
Carrot cake bar	\$15.00
Turtle brownie bar	\$15.00
Square petit fours	\$18.00
Chocolate chip	\$8.00
Oatmeal raisin	\$8.00
Peanut butter drop	\$8.00
Chocolate chocolate chip	\$8.00
Macarons	\$9.00
Assorted biscotti	\$10.00
Ice cream sundae bar	\$50.00

CARVING STATION

BY THE POUND

Roast turkey with giblet gravy	\$4.50
Mustard and apricot glazed ham	\$4.00
Roast pork loin	\$5.25
Roast top round of beef with au jus	\$5.75
Roast tenderloin of beef	\$6.25

Prices Effective Through December 2007

HORS D'OEUVRES

PER 50's

Hot

Spanakopita	\$27.95
Honey drizzled chicken drumettes	\$34.95
Fried chicken tenders	\$32.95
Coconut shrimp	\$37.95
Mini chicken wellington	\$44.95
Sausage bites with champagne mustard and white wine	\$21.95
Eggrolls	\$30.95
Vegetable spring rolls	\$23.95
Stuffed mushroom	\$27.95
Scallops wrapped in bacon	\$26.50
Potstickers	\$24.95
Oysters Rockefeller	MARKET
Parmesan artichoke hearts	\$21.95
Mini lamb chops	\$52.95
Chicken & mushroom quesadilla tapas	\$39.50
Crab rangoon	\$38.95
Roasted red pepper and gouda quesadillas	\$29.95
Potato latkes	\$25.95
Honey ginger chicken satay	\$32.95
Crab cakes	\$34.95
Chicken chimichanga	\$29.95
Vegetables in phyllo	\$26.95
Mini quiche	\$27.95
Thai beef roll	\$31.95

Cold

Vegetarian sushi roll	\$51.95
Sushi	\$52.95
Shrimp cocktail	\$39.95
Crab claw cocktail	MARKET
Crenshaw or cantaloupe wrapped with proscuitto	\$28.50
Skewered fruit with yogurt dressing	\$32.95
Salmon pinwheel	\$29.95
Tomato, mozzarella and basil crostini	\$27.95
Belgium endive and herbed goat cheese	\$31.95
Tuscan bruschetta	\$26.95

BEVERAGES

BY THE GALLON

Hot

Brewed regular and decaf coffee	\$10.50
Hot Lipton tea	\$9.50
Herb Tazo - celestial tea	\$11.50
Hot cocoa (seasonal)	\$12.00

Cold

Canned soda, bottled soda (20 ounce)	\$1.50 ea
Bottles Soda (20oz)	\$1.50 ea
Bottled juices	\$1.50 ea
Bulk juice (gallon)	\$6.75 ea
Milk (pint)	\$.75 ea
Sports drinks	\$2.00ea
Bottled teas	\$1.75 ea
Bottled waters	\$1.50 ea

Punches

Lemonade	\$9.00
Apple juice	\$9.00
Iced tea	\$9.00
Cranberry punch	\$9.00
Orange blossom	\$9.00
Guava punch	\$10.00
Cappuccino ice cream punch	\$15.00

Prices Effective Through December 2007