

# Beverages

## Hot Beverages

*Freshly Brewed.....*

La Rue Columbian Coffee	11.65 gal 5.85 ½ gal
La Rue Decaffeinated Columbian Coffee	11.65 gal 5.85 ½ gal
Hot Tea	.90 bag
Hot Chocolate	1.25 cup
Hot Apple Cider	11.65 gal 5.85 ½ gal

## Cold Beverages

Assorted Bottled Juices (16 oz)	
Orange juice	1.50 ea
Apple juice	1.50 ea
Kiwi Strawberry	1.50 ea
Cranberry juice	1.50 ea
Assorted Bottled Milk (12 oz)	1.50 ea
Assorted Bottled Pop (regular & diet) (20 oz)	1.50 ea
Pepsi products	
Assorted Bottled Beverages (20 oz)	1.50 ea
Pop, Lemonade, Iced Tea & Water	
Bottled Water (20 oz)	1.50 ea
Full set ups only	
• Raspberry Iced Tea	12.75 gal
• Fruit Punch (100% fruit punch)	12.75 gal
• Lemonade	12.75 gal

Wine and Beer Service available dependent upon prior approval.

### Wine selection

White Zinfandel

Chardonnay

Merlot

Wine \$4.50/glass      \$20.00/bottle

### Beer selection

Corona

Budweiser Light

Coors Light

Keg beer is not available

Beer \$3.50/bottle

See Beer & Wine Policy in the Catering Administrative Policy

# Breakfast Choices

## Good Morning!

Start your day with Good Food and a Smile.

### Fresh from the Bakery

Assorted Cake Doughnuts	.95 each
Freshly Baked Cinnamon Rolls	.95 each
Coffee Cake	.95each
Muffins Baked Fresh Daily	.95 each
Assorted Bagels	
• with Butter	.95 each
• with Cream Cheese	1.35 each
Breakfast Breads	8.20 loaf
10 slices per Loaf	

### Coffee Break

2.00pp

Your choice of 1 of the following:

- Cinnamon Rolls
- Muffins
- Bagels
- Coffee Cake
- Assortment

With Freshly Brewed Coffee

Add Bottled Juice or Bottled Milk	1.50
Add Fresh Fruit	1.70
Add Cream Cheese	.40 each

### NIACC Breakfast

Quiche Lorraine 5.95 pp  
Baked Tender Pastry filled with Eggs, Custard, Swiss Cheese, Onions with your choice of Ham or Bacon. Slices of Banana & Strawberries mixed with Yogurt, served with Freshly Brewed Coffee.

Or

Fluffy Scrambled Eggs or Cheese Egg Bake, 6.25 pp  
Hash Brown Potatoes, your choice of a Homemade Muffin, or Coffee Cake or sliced Breakfast Bread, served with Freshly Brewed Coffee  
Add Sausage Links (3) 1.30  
Add Bacon Strips (3) 1.30  
Add Bottled Juice or Bottled Milk 1.50  
Add Fresh Fruit 1.70

### Breakfast Box

3.50

*Great for Meetings or Seminars*

Fresh Baked Muffin or Bagel with butter  
Choice of whole Fruit (Apple, Orange or Banana)  
16 oz. Bottle of Ocean Spray Orange Juice  
Served in individual boxes with a napkin & knife.  
Add Cream Cheese .40 each

### Breakfast Sandwich

4.35pp

Hot Breakfast Croissant with Shaved Smoked Ham, Bacon or Sausage and Egg then covered with melted Cheddar cheese, served with Freshly Brewed Coffee  
Add Bottled Juice or Bottled Milk 1.50  
Add Hash Brown Potatoes 1.60  
Add Fresh Fruit 1.70

# Food Selections

<b>The Deli</b>	7.25 pp
Choice of your favorite Deli Sandwich or choose an assortment. Chicken Club; (Chicken Deli Meat; Bacon, Cheddar Cheese, Lettuce and Tomato) Egg Salad, Tuna Salad, Ham Salad, Deli Turkey, Deli Ham, Deli Roast Beef. Whole Sandwich served with Green Leaf Lettuce with your choice of bread; Ciabata, Croissant, 9 Grain, White or Whole Wheat. Includes a small bag of Chips and 1 Salad from our Salad list.	
<b>Soup, Salad and Sandwich Buffet</b>	7.75 pp
Soup with Crackers, Tossed Green Salad with Dressings, and your choice of any sandwich From The Deli selections or you may choose an assortment. <b><i>Soups are Favorites from the Chef's Kettle!</i></b>	
<b><i>Soup and Whole Sandwich</i></b>	5.25 pp
<b><i>Soup and Half Sandwich</i></b>	3.95 pp
<b>Sandwich on Ciabata Bread or Croissant</b>	add .55 per sandwich
Bowl of Homemade Soup with an assortment of Sandwiches; Ham, Turkey and Roast Beef with Cheese and Green Leaf Lettuce on White or Whole Wheat Bread	
<b><i>Prepared Sandwich ~ served in our Eco friendly container</i></b>	6.20 pp
<b>Sandwich on Ciabata Bread or a Croissant</b>	add .55 per sandwich
Assorted sandwiches; Ham, Turkey and Roast Beef with Cheese and Green Leaf Lettuce on White or Whole Wheat Bread served with your choice of 2 salads from our Salad choice list (not including Tossed Green Salad or Caesar Salad)	
<b><i>Box Lunch</i></b>	6.70 pp
<b>Without a Beverage</b>	5.25 pp
<b>With an additional Sandwich</b>	9.20 pp
<b>Sandwich on Ciabata Bread or a Croissant</b>	add .55 per sandwich
1 Sandwich on White or Whole Wheat bread, with Ham, Turkey or Roast Beef, Cheese and Green Leaf Lettuce. Includes a bag of Chips, a Homemade Cookie, an Apple and a Bottled Water or Soda	
<b><i>Wraps</i></b>	6.85 pp
Assorted Wraps; Turkey, Ham, and Roast Beef. All wraps are made with Shredded Cheddar Cheese, Cucumbers, Tomatoes, Shredded Lettuce and Mayo. Includes a Small Bag of Potato Chips and your choice of 1 salad from our Salad choice list	
<b><i>Deli Buffet</i></b>	7.95 pp
<b>With Soup</b>	10.60 pp
Build your own sandwich with an assortment of Meats (3 slices of meat per sandwich), your choice of 1 slice per Sandwich of Cheddar or Swiss Cheese and an assortment of Breads. Condiments include: Lettuce, Tomatoes, Pickles, Mustard, and Mayo. Buffet includes Potato Chips and your choice of 1 salad from our Salad choice list	
Add an additional Salad to any Meal	1.85 pp
Add a serving of Vegetables to any Meal	1.60 pp
Add a bowl of Soup to any Meal <b><i>Favorites from the Chef's Kettle!</i></b>	2.65 pp

# ***Warm Sandwiches***

## ***BBQ Beef Sandwich***

5.50 pp

Slow roasted inside round of Beef smothered in house made BBQ sauce on a bun served with your choice of French Fries or 1 choice from our Salad list

## ***Grilled Chicken Breast***

6.15pp

Grilled Chicken Breast Sandwich served on a bun with Lettuce and Tomato; Garnished with a pickle, served with mayo and your choice of French Fries or 1 choice from our Salad list

## ***French Dip***

6.25pp

Slow roasted inside round of Beef on a Hoagie Bun, served with homemade au jus served with your choice of French Fries or 1 choice from our Salad list

## ***Hot Roast Beef Sandwich***

6.50pp

Slow roasted inside round of Beef on 2 slices of white bread with Mashed Potatoes and savory Brown Gravy

## ***Smokey Mountain Chicken Sandwich***

6.55 pp

Marinated Chicken Breast touched with BBQ sauce then smothered with Cheddar cheese, served on a Roll with Bacon, Lettuce and Tomato, served with BBQ sauce and your choice of French Fries or 1 choice from our Salad list

## ***Chicken Cordon Bleu Sandwich***

6.55 pp

Breaded Chicken Breast, Ham, Swiss Cheese and Spiced Parmesan Mayonnaise served on a bun. served with your choice of French Fries or 1 choice from our Salad list

## **Pizza Lunch**

With 1 Slice

4.50 pp

With 2 Slices

6.30 pp

Your choice of Pepperoni and/or Cheese pizza, a Brownie or a Cookie and a Bottle of Water or Soda

(It is the kitchens discretion as to the brand of pizza)

# Buffet Favorites

**Barb's Meatloaf** 8.50pp  
A hearty slice of Homemade Meatloaf  
With your choice of 1 Salad, 1 Starch,  
1 Vegetable and Rolls & Butter

**Minute Steak** 8.50pp  
Round of Beef dredged in Seasoned Flour  
sautéed then topped with Sauce. Served  
with your choice of 1 Salad, 1 Starch, 1  
Vegetable and Rolls & Butter

**Salisbury Steak** 8.50pp  
Fresh Ground Beef formed into a Steak  
with Onions, Seasonings, and Mushroom  
gravy. Served with your choice of 1 Salad,  
1 Starch, 1 Vegetable and Rolls & Butter

**Swiss Steak** 8.50pp  
Swiss Steak topped with Carrots & Celery,  
served with your choice of 1 Salad, 1  
Starch, 1 Vegetable and Rolls & Butter

**Fried Chicken** 8.50pp  
Fried Chicken (Breast & Wing)  
Served with your choice of 1 Salad, 1  
Starch, 1 Vegetable and Rolls & Butter

**Enchiladas** 8.50pp  
Your choice of 2 Enchiladas, Chicken  
or Beef served with Spanish rice,  
Refried Beans and 1 choice from our Salad  
Choice list

**Smoked Ham** 8.50 pp  
Sliced slow baked boneless Pit Ham,  
cooked perfection. Served with your  
choice of 1 Salad, 1 Starch, 1 Vegetable  
and Rolls & Butter

**Roasted Rotisserie Turkey** 8.50 pp  
Slices of Roasted Turkey, served with your  
choice of 1 Salad, 1 Starch, 1 Vegetable and  
Rolls & Butter

**Chicken Stir Fry** 8.95pp  
Mixture of Stir Fry Vegetables tossed  
with Chicken and Hoisin Sauce  
served with Fried Rice, an Egg Roll  
with Sweet and Sour sauce  
and 1 choice from our Salad Choice list

**Roast Beef** 10.05 pp  
Tender inside round of Beef slow roasted  
for maximum tenderness, sliced  
and served with AuJus with your  
choice of 1 Salad, 1 Starch, 1 Vegetable  
and Rolls & Butter

**Yankee Pot Roast** 10.25 pp  
Tender inside round of Beef with  
Potatoes, Carrots and Onions, served  
with 1 choice from our Salad Choice  
list and Rolls & Butter

Add an additional Salad to any Meal 1.85 pp  
Add a serving of Vegetables to any Meal 1.60 pp  
Add a bowl of Soup to any Meal *Favorites from the Chef's Kettle!* 2.65pp

# Casserole Buffets

All Casserole Buffets are \$8.50 per person. This includes: your choice of 2 sides (salad and/or vegetable) and Rolls & Butter

## **Chicken Pot Pie**

Chicken mixed with Potatoes, Celery, Carrots, Onions, Peas and Volute' Sauce  
Then topped with Homemade Biscuits  
(guest minimum of 25 required)

## **Beef Pot Pie**

Tender Beef mixed with Potatoes, Celery, Carrots, Onions, Peas and Volute' Sauce  
Then topped with Homemade Biscuits  
(guest minimum of 25 required)

## **Shepard's Pie**

Seasoned Ground Beef with Tomato, Green Beans & Onions topped with Mashed Potatoes  
(guest minimum of 25 required)

## **Tater Tot Casserole**

Seasoned Ground Beef with Carrots, Celery, Onion, Green Beans, Corn, Peas and topped with Golden Brown Tater Tots  
(guest minimum of 25 required)

## **Swiss Chicken**

Diced Breast of Chicken with Bread Dressing flavored with Herbs and Swiss Cheese then baked golden brown with homemade Chicken gravy  
(guest minimum of 25 required)

## **Baked Chicken and Noodles**

Baked Chicken cut up and tossed with Homemade Noodles and a Supreme Sauce

## **Turkey Tetrazzini**

Tender Turkey with Spaghetti Noodles and a White Cream Sauce

## **Philly Cheesesteak Casserole**

Bow Tie Pasta with seasoned Ground Beef, Onions, Mushrooms and Cheddar Cheese  
Topped with a Cheese Bread Crumbs

## **Braised Beef with Fettuccini**

Tender diced Beef with Carrots, Celery, Onions, Green Peppers, Mushrooms and Tomatoes served with Fettuccini

## **Beef Stroganoff**

Tender pieces of Beef with a Stroganoff Sauce and Sour Cream, served with Fettuccini

## **Beef and Noodles**

Tender pieces of beef with Homemade Noodles and a Beef Sauce

## Salads

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Tossed Green Salad w/Italian, French & Ranch dressings	Caesar Salad
Spring Mix	Creamy Coleslaw
Deviled Egg Potato Salad	Summer Pasta
	Shell Macaroni Salad

Chopped Salad (Full Set ups only)  
(Romaine, Spinach, Hearts of Palm,  
Cucumber, Celery Hearts, Bacon,  
Grape Tomatoes, Asparagus, with  
Green Goddess Dressing)

Fresh Fruit(in season) Cantaloupe, Pineapple and Honey dew  
may be substituted for any salad for an additional .85/ per person

## Vegetables

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Fresh Asparagus spears (Seasonal) (Additional \$1.50)  
California Baby Carrots with Butter Sauce (subject to market availability)

Fresh Carrots w/dill butter	Peas & Pearl Onions	Buttered Corn
Fresh Broccoli	Fresh Broccoli, Cauliflower, & Carrots	
Fresh Green Beans/ Buttered or Almandine		

## Starches

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Baked Potato	Buttered Mashed Potato	Rice Pilaf
Steamed Red Potato	Garlic Mashed Potato	Wild Rice blend
Roasted Red Potato	Duchesses' Potato	Orzo
Dill Buttered Red Potato	Potato Anna	Risotto
Spaetzle	Potato Au Gratin	
Macaroni & Cheese	Diced Roasted Sweet & White Potato (seasonal)	
Penne with Garlic Butter or Pesto		

# ***Theme Buffets***

Guest minimum of 25 required

**Idaho Potato Bar** 5.50pp

Baked Potato (1) slowly baked with the following toppings: Chili, Broccoli, Bacon, Shredded Cheddar Cheese, Sour Cream and Butter

**All American** 5.95 pp

Grilled Burger (1), condiments include: Lettuce, Sliced Tomatoes, Onions, Pickles, and Cheddar cheese, served with Macaroni Salad, Potato Salad or a Bag of Chips and a Bottled Soda

**South of the Border** 7.00pp

Two Soft Shell Tacos with Seasoned Ground Beef, Lettuce, Tomatoes, Shredded Cheddar cheese, Sour Cream and Salsa. Buffet includes Spanish Rice and Refried Beans

**Italian Bar** 7.90 pp

Combination of Egg and Spinach Fettuccini served with Marinara Meat Sauce and Alfredo Sauce accompanied with a Tossed Green Salad and a Breadstick

## ***Gourmet Salads***

All Gourmet Salads are pre-plated and served with a Breadstick

**Chef Salad** 7.40pp

Salad Greens with Tomato, Cucumbers, Turkey, Ham, Hard Boiled Egg, Green Pepper, Black Olive, Swiss and Cheddar Cheese, served with your Favorite Dressing

**Taco Salad** 7.40pp

Seasoned Ground Beef served in a Fried Tortilla Shell with Lettuce, Tomato, Black Olives, and Shredded Cheese served with Sour Cream and Salsa

**Caesar Salad** 7.35 pp

With Grilled Chicken 9.50 pp

Romaine Crowns, Roasted Red and Yellow Peppers, Tomatoes, Cucumber, Homemade Croutons, topped with Parmesan Cheese, served with House made Caesar Vinaigrette

Additional Breadsticks .40 each

# Pasta Entrée Buffets

Your Pasta selection includes 1 choice from our Salad Choice list and Breadstick

<b>Spaghetti and Meatballs</b>	7.95 pp
Traditional sauce over Spaghetti Pasta with 3 Meatballs per person	
<b>Baked Ziti</b>	8.50 pp
Pasta baked with Tomato Sauce, Italian Sausage, Ricotta, Mozzarella and Parmesan Cheese (guest minimum of 25 required)	
<b>Homemade Lasagna</b>	8.50 pp
Lasagna Noodles layered with Ricotta and Parmesan cheese, and topped with Italian Meat Sauce and Mozzarella cheese (guest minimum of 25 required)	
<b>Chicken with Orzo &amp; Spinach</b>	8.60 pp
Sautéed pieces of Chicken breast tossed with Orzo, Spinach, Lemon & Capers and topped with Parmesan Cheese	
<b>Chicken Alfredo</b>	8.60 pp
Grilled Pieces of Chicken Breast tossed with Fettuccini Pasta and Fresh Alfredo Sauce	
<b>Chicken Scaperolle</b>	8.60 pp
Lightly Breaded Chicken tossed with Ziti pasta, Ham and Onions with a Sherry Wine Sauce	
<b>Chicken Champagne</b>	8.60 pp
Sautéed pieces of Chicken breast tossed with Tomatoes, Artichoke, and Linguine Pasta with a Creamy Champagne Sauce	
<b>Chicken Scampi</b>	9.00 pp
Grilled pieces of Chicken Breast sautéed with Bell Peppers, Roasted Garlic and Onions in a Garlic Cream Sauce with Linguine pasta and topped with melted Mozzarella Cheese	
<b>Chicken Mushroom with Wheat Penne</b>	9.50 pp
Diced Chicken, Spinach, Roma and Sun Dried Tomatoes and Fresh Basil with a Mushroom Cream Sauce tossed with Wheat Penne Pasta and topped with Shredded Parmesan Cheese	
Additional Breadsticks	.40 each

# Gourmet Buffet Selections

## CHICKEN

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<b>Chicken and Spinach Crepe</b> Crepes filled with Chicken, Spinach, Mushrooms, and Swiss cheese served with Alfredo Sauce	14.30
<b>Chicken Kiev</b> Breast of Chicken filled with a Butter seasoning and Chives served with a White Wine Cream Sauce	14.60
<b>Chicken Cordon Bleu</b> Breast of Chicken filled with Smoked Ham and Swiss cheese topped with a Cordon Bleu Sauce	14.60
<b>Chicken Picata</b> Breast of Chicken with a Lemon Caper Sauce	14.60
<b>Chicken Marsala</b> Breast of Chicken sautéed and topped with Marsala Wine Sauce with Crimini Mushrooms	14.60
<b>Chicken French</b> Breast of Chicken dredged in flour and egg then Sautéed. Served with White Wine and Lemon juice sauce, topped with Fresh Herbs and Grated Parmigiano	14.60
<b>Chicken Brandy</b> Breast of Chicken with Julianne Leeks, Carrots and Celery with a Herbed Cream Sauce	14.60
<b>Champagne Chicken</b> Breast of Chicken with a Champagne Sauce and Mushrooms	14.60
<b>Chicken Coq au vin</b> Sautéed Chicken Breast with Pearl Onions, Mushrooms, Scallions, and a Red Wine Sauce	14.60
<b>Chicken Fiesta</b> Fajita seasoned baked Chicken Breast topped with a Béchamel sauce with Pico De Gallo Cheese, Sour Cream, Guacamole then topped with Tortilla Strips	15.40
<b>Chicken Bella</b> Baked Breast of Chicken, topped with Asparagus with a White Wine Cream Sauce	15.40
<b>Chicken Boursin</b> Sautéed Breast of Chicken topped with Ham and a Boursin Sauce	15.40
<b>Iowa Chicken</b> Breast of Chicken topped with Proscuitto Ham, Spinach, Mozzarella cheese and a Tomato Vodka Cream Sauce	15.40

## Pork

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<b>Roast Loin of Pork</b> Roasted Pork with a seasoned crust and served with natural juices	14.60
<b>Pork Tenderloin</b> 3 Tender and juicy Medallions covered with a Bacon and Apple Riesling sauce	15.40
<b>Pork Scaloppini</b> Pork Scaloppini on a bed of sautéed Spinach with Sausage then topped with Mozzarella cheese	15.40

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## **Meat** MP

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Beef Tenderloin Filet  
Top Sirloin  
Prime Rib  
Flank Steak  
New York Strip

Our Chef can prepare our Meat Selection in various cooking methods and Sauces. Contact our Chef directly.

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## **Seafood** MP

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(Depends on Season & Availability)

Halibut  
Red Snapper  
Cod  
Salmon  
Swordfish

Our Chef can prepare our Seafood Selection in various cooking methods and Sauces. Contact our Chef directly.

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## **SURF & TURF**

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With any Meat and Seafood selection our Chef will create for you a dazzling Combo of Meat & Seafood

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## **Action Stations** MP

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(guest minimum of 50 required)

New York Strip Steak  
Steamship Roast (guest min. 100)  
Beef Top Round  
Roasted Prime Rib  
Pork Tenderloin  
Pit Ham  
Breast of Turkey  
Roasted Leg O' Pork  
Meatloaf Slider (goes well with Macaroni & Cheese)

### **Pasta Station** MP

(guest minimum of 50 required)

Choices of Ziti Pasta, Spiral Pasta, Fettuccini Noodles with

Grilled Chicken and a choice of 2 sauces; Sun dried Tomato Cream Sauce, Pesto Sauce, Marinara meat Sauce, or Alfredo Sauce, served with a breadstick

The Gourmet Buffet Selections and Stations (Action & Pasta) come with a salad, starch, vegetable, rolls and butter and coffee. See our dessert selections to add a dessert to your meal.

# Desserts

## *Favorites*

Cookies	.95
Brownies	.95
Frosted Cake	.95
Marshmallow Krispy Bar	.95
Confetti Cupcake w/Chocolate Frosting	1.00
Scotcheroos	1.00
Carrot Cake squares	1.05
Pumpkin Bars (seasonal / October – December)	1.05
Assorted Gourmet Bars	1.30
(Meltaways, Lemon Triangles, Raspberry Sammies & 7 Layer Bars)	
Carmel Apple Nut Pie	3.15slice

## *Desserts Delight (not available for drop off orders)*

<b>Apple or Peach Crisp</b>	1.45
With Ice Cream	2.75
<b>Cream Puff</b>	1.50
Homemade Cream Puff	
<b>Individual Scoop of Ice Cream</b>	1.50
Vanilla, Chocolate or Strawberry	
<b>Stemmed Strawberries</b>	2.25
Topped with your choice of 1 of the following; Cheese Cake filling or Semi-Sweet Chocolate (Subject to Market Availability)	
Orders of increments of 40 only	
<b>Pie</b>	
Chocolate French Silk	3.35 slice
Key Lime	3.35 slice
Carmel Apple Nut Ala Mode-Vanilla Ice Cream	3.90 slice
<b>Brownies and Ice Cream</b>	2.45
With Hot Fudge	3.35

<b>Ice Cream with Hot Fudge</b>	2.40
<b>Chocolate Crème Brulee</b>	2.95
<b>Filled Tarts with Seasonal Fresh Fruit</b> Filled Tart Shells with homemade Pastry Cream and topped with Fresh Fruit	3.35
<b>Strawberry Romanoff Parfaits</b> Parfait filled with Romanoff and Fresh Strawberries	3.65
<b>Webbers Homemade New York Cheesecake</b> With Strawberry topping, Hot Fudge and Whipped Cream	3.90 4.75
<b>Jamaican Delight</b> Pound Cake with Rum and Berries with Whipped Cream	3.90

## ***Dessert Stations***

(Guest minimum of 25 required / not available for drop off orders)

<b>Banana Split Bar</b> Vanilla and Chocolate Ice Cream with Assorted Toppings, Nuts, Maraschino Cherries, Hot Fudge, Caramel, Sprinkles, Bananas, and Whipped Cream	3.90
<b>Brownie Bar</b> Brownie with French Vanilla Ice Cream, Whipped Cream, Hot Fudge and chopped Walnuts	3.70

The above dessert bars require a Food Service Professional~ additional fees apply

## ***Snack Choices***

Whole Fruit: Apple, Orange, or Banana	.70 each
Assorted Yogurt	1.35 each
Fresh Fruit ~ Cubed ~Cantaloupe, Honey Dew, and Pineapple ~ Strawberries in season	1.70pp
Potato Chips 1 oz bag	.75
White Cheddar Popcorn 1 oz bag	.80
Pretzels 1oz bag	.90
Gardettos 1.75oz bag	1.35
Trail Mix 2oz bag (Pieces of Chocolate, Peanuts, Raisins, Cashews & Almonds)	1.45
Salted Planters Peanuts 1.75 oz bag	1.45

## ***Occasion Cakes***

Your choice of White, Chocolate or Marble Cake with Creamy Buttercreme Frosting or Whipped Buttercreme Frosting

<b>¼ Sheet Cake</b> Serves 15; 2 ½" X 2 ½" pieces of cake	21.20
<b>½ Sheet Cake</b> Serves 30; 2 ½" X 2 ½" pieces of cake	38.70
<b>Full Sheet Cake</b> Option #1: Serves 60; 2 ½" X 2 ½" pieces of cake Option #2: Serves 72; 2" X 3" pieces of cake Option #3: Serves 96; 2" X 2" pieces of cake	61.20

Cake orders include (1) tablecloth, plates, forks and napkins

# *Hors D' Oeuvres*

## ***Cold Selections***

Guest minimum of 25 required

Silver Dollar Sandwiches	1.50 pp	Gourmet cheese, Sausage and Fresh Fruit garnish	2.65 pp
Prosciutto wrapped with Fresh Melon	1.60 pp		
Taco Dip and Chips	1.75 pp	Smoked Salmon on Pumpernickel Bread with shredded Cucumber	1.60 pp
Fresh Vegetable Tray with Broccoli, Cauliflower, Celery, Carrots and Dip	1.75 pp	Shrimp on a Skewer with Cocktail Sauce or Chipotle Mayo	1.95 pp
Spinach Artichoke Dip in a Russian Rye Round Display	1.75 pp	Fresh Fruit ~ Cubed	1.70 pp
Assorted Cheese and Crackers	1.60 pp	Fresh Fruit Display	2.65 pp
		Smoked Salmon Display ~ serves 50	90.00

## ***Hot Selections***

Guest minimum of 25 required

BBQ Lil Smokies (2)	1.05 pp	Cheese Curds	1.85 pp
Chicken Drumsticks (1)	1.50 pp	Meat Strudel; Strudel filled with Ground Beef & Cheese	1.85 pp
Pigs in a Blanket	1.35 pp	Stuffed Mushrooms with Meat and Spinach	1.85 pp
Breaded or Battered Mushrooms	1.60 pp	Spanakopita	1.85 pp
Potato Pancake with Applesauce	1.60 pp	Scallops wrapped in Bacon	1.85 pp
Bacon Wrapped Water Chestnuts	1.85 pp	Stuffed Mushrooms with Goat Cheese	1.85 pp
Asian Pot stickers' w/peanut sauce	1.85 pp	Flank Steak with Garlic Bread topped with Black Bean Vinaigrette	2.10 pp
BBQ, Swedish, or Plum Sauce Meatballs	1.85 pp		
Fried Wontons w/Duck Sauce	1.25 pp		