

# *Beverages*

## **Hot Beverages Freshly Brewed.....**

<b>La Rue Columbian Coffee</b>	<b>11.65 gal</b>
<b>La Rue Decaffeinated Columbian Coffee</b>	<b>11.65 gal</b>
<b>Thermo pot of coffee</b>	<b>5.85</b>
<b>Hot Tea</b>	<b>.90 bag</b>
<b>Hot Chocolate</b>	<b>1.00 cup</b>
<b>Hot Apple Cider</b>	<b>11.65 gal</b>

## **Cold Beverages**

<b>Assorted Bottled Juices (16 oz)</b>	
<b>Orange juice</b>	<b>1.35 ea</b>
<b>Apple juice</b>	<b>1.35 ea</b>
<b>Kiwi Strawberry</b>	<b>1.35 ea</b>
<b>Cranberry juice</b>	<b>1.35 ea</b>
<b>Bottled Water</b>	<b>1.35 ea</b>
<b>Assorted Milk (8 oz bottles)</b>	<b>1.35 ea</b>
<b>Assorted Bottled Soda (20 oz) (Pepsi products)</b>	<b>1.35 ea</b>
<b>Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Cherry Pepsi</b>	
<b>Mountain Dew, Diet Mountain Dew, Code Red, Root Beer</b>	
<b>Bottled Tropicana Lemonade (20 oz)</b>	<b>1.35 ea</b>
<b>Bottled Tropicana Strawberry melon (20 oz)</b>	<b>1.35 ea</b>
<b>Bottled Iced Tea (20 oz)</b>	<b>1.35 ea</b>
<b>Green Tea w/citrus (20 oz)</b>	<b>1.35 ea</b>
<b>Raspberry Iced Tea (served dinners only)</b>	<b>12.75 gal</b>
<b>Fruit Punch (100% fruit punch)</b>	<b>12.75 gal</b>
<b>Gourmet Fruit Punch (with fresh fruit)</b>	<b>21.20 gal</b>

**Wine and Beer Service available dependent upon prior approval.**

### **Wine selection**

**White Zinfandel**

**Chardonnay**

**Merlot**

**Wine \$4.50/glass      \$20.15/bottle**

### **Beer selection**

**Corona**

**Budweiser Light**

**Coors Light**

**Keg beer is not available**

**Beer \$3.45/bottle**

**See Beer & Wine Policy in the Catering Administrative Policy**

# The AM Bakery

Assorted Cake Doughnuts	.90 each
Freshly Baked Cinnamon Rolls	.90 each
Coffee Cake	.90 each
Muffins Baked Fresh Daily	.90 each
Assorted Bagels with Butter	1.00 each
Caramel Rolls with Nuts	1.35 each
Assorted Bagels with Cream Cheese	1.40 each
Breakfast Breads 10 slices per Loaf	8.20 loaf

# Breakfast Choices

## Good Morning!

Start your day with Good Food and a Smile. Choose a Continental or a Full Breakfast or Baked Goods from the bakery.

### **Coffee Break**

1.95 pp

Fresh Baked Cinnamon Rolls with Freshly Brewed Coffee

### **Deluxe Continental Breakfast**

2.50 pp

With Fresh Fruit

4.10 pp

An assortment of Bakery Fresh Cinnamon Rolls, Muffins and Bagels with Butter and Cream Cheese, with Freshly Brewed Coffee

### **Light Break**

3.55 pp

Fresh Baked Muffins, Assorted Dole Juices, and Freshly Brewed coffee

### **Breakfast Break**

4.05 pp

Assortment of Fresh Bagels with cream cheese and Fresh Baked Muffins, Assorted Dole Juices and Freshly Brewed Coffee

# Breakfast Selections

## **Buttermilk Pancakes**

5.55 pp

3 Large Homemade Pancakes served with your choice of Bacon, Ham or Sausage and Freshly Brewed Coffee

## **French Toast**

5.85 pp

2 Texas Style Cinnamon Bread with Butter and Maple Syrup, served with your choice of Bacon, Ham, or Sausage and Freshly Brewed Coffee

## **Sunrise Breakfast**

5.95 pp

Fluffy Scrambled Eggs or Cheese Egg Bake, Hash Brown Potatoes, your choice of a Homemade Muffin, or Coffee Cake, or sliced Breakfast Bread, and Freshly Brewed Coffee

With Sausage Links (3) or Bacon Strips (3)

6.95 pp

## **Breakfast Sandwich**

5.65 pp

Hot Breakfast Croissant with Shaved Smoked Ham and Egg then covered with melted Swiss cheese, served with Hash Brown Potatoes and Freshly Brewed Coffee

## **Sausage Gravy**

6.35 pp

Sausage Gravy served over Buttermilk Biscuits (2), served with Fresh Fruit and Freshly Brewed Coffee

**Hash Brown Quiche** 6.10 pp  
Golden Brown Hash Brown crust with Cheddar cheese,  
Mozzarella cheese and diced Ham with Egg and Seasoned Cream.  
Served with a Homemade Muffin and Freshly Brewed Coffee

**Build your own Quiche** 6.90 pp  
Your choice of 3 Fresh items; Bacon, Ham, Peppers,  
Broccoli, Spinach, Onions, Mushrooms or Tomatoes.  
Our Quiche is made with Swiss cheese, served with  
Homemade Muffins, or Coffee Cake, or Sliced Breakfast Bread,  
and Fresh Fruit and Freshly Brewed Coffee

**NIACC Breakfast** 7.40 pp  
Fluffy Scrambled Eggs or Cheese Egg Bake, Hash Brown Potatoes, served  
with Ham, Bacon, or Sausage, Fresh Fruit and Freshly Brewed Coffee

**Eggs Benedict (2)** 7.95 pp  
Served on an English muffin with Canadian Ham topped with  
Béarnaise Sauce, served with Hash Brown Potatoes, Fresh Fruit and  
Freshly Brewed Coffee (served in the Activity Center/Muse Norris building only)

The following may be added to any Breakfast selection

Sausage Links (3)	1.00
Bacon Strips (3)	1.00
Yogurt topped with Granola	1.50
Fresh Fruit	1.60

# Food Selections

**Soup and Sandwich** 5.25 pp  
**Soup and Half Sandwich** 3.95 pp  
**Sandwich on Ciabata Bread or Croissant** 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

**Prepared Sandwich ~ served in our Eco friendly container** 6.20 pp  
**Sandwich on Ciabata Bread or a Croissant** 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, Spring Mix Salad or Caesar Salad)

**Box Lunch** 6.70 pp  
**Without a Beverage** 5.25 pp  
**With an additional Sandwich** 9.20 pp  
**Sandwich on Ciabata Bread or a Croissant** 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 or Orange and a Bottled Water or Soda

**Wraps** 6.85 pp  
Assorted Wraps; Turkey Bacon, Tuna Dill, Ham, or 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

**Deli Buffet** 7.95 pp  
**With Soup** 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

### ***Warm Sandwiches***

All warm Sandwiches are served with your choice of French Fries or 1 choice from our Salad list

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

6.25 pp

Marinated Chicken Breast touched with BBQ sauce then smothered with Cheddar cheese, served on a Roll with Bacon, Lettuce and Tomato

#### ***Grilled Chicken Breast***

5.85 pp

Grilled Chicken Breast Sandwich served on a bun with Lettuce and Tomato; Garnished with a pickle

#### ***French Dip***

5.95 pp

Slow roasted inside round of beef on a Hoagie Bun, served with homemade au jus

#### **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)

# ***Meal Selections***

## **Barb's Meatloaf 6 oz**

8.10 pp

A hearty slice of Homemade Meatloaf with Vegetable Dujour, Mashed Potatoes, Beef Gravy, a Tossed Green Salad and Rolls & Butter

## **Minute Steak 5-6 oz**

8.10 pp

Inside Round of Beef dredged in Seasoned Flour sautéed then topped with Sauce. Served with Roasted Red Potatoes, Vegetable Dujour, a Tossed Green Salad and Rolls & Butter

## **Salisbury Steak 6 oz**

8.10 pp

Fresh Ground Beef formed into a Steak with Onions, Seasonings, and Mushroom gravy. Served with Mashed Potatoes, Vegetable Dujour, a Tossed Green Salad and Rolls & Butter

## **Swiss Steak 5-6 oz**

8.10 pp

Swiss Steak topped with Carrots & Celery, served with Mashed Potatoes & Gravy, Green Beans, a Tossed Green Salad and Rolls & Butter

## **Country Fried Steak 5-6 oz**

8.10 pp

Country Fried Steak served with Mashed Potatoes & Country Gravy, Corn, a Tossed Green Salad and Rolls & Butter

**Fried Chicken**

8.10 pp

2 Piece Fried Chicken with your choice of Breast & Wing or Thigh & Leg.  
Served with Homemade Macaroni & Cheese, (1) Corn Cobbette, a  
Tossed Green Salad and Rolls & Butter

**Enchiladas**

8.10 pp

Your choice of Chicken or Beef Enchiladas (2), served with Spanish rice,  
Refried Beans and a Tossed Green Salad

**Roasted Chicken**

8.70 pp

¼ Roasted Chicken served with Homemade Macaroni & Cheese,  
(1) Corn Cobbette, a Tossed Green Salad and Rolls & Butter

**Chicken Stir Fry**

8.70 pp

Mixture of Stir Fry Vegetables tossed with Chicken and Hoisin Sauce  
served with Fried Rice, an Egg Roll with Sweet and Sour sauce  
and a Tossed Green Salad

**Chicken Cacciatore**

8.70 pp

Sautéed pieces of Chicken Breast dredged in a Flour mixture sautéed with  
Peppers, Onion, Carrots and Tomato sauce and served over White Rice.  
Served with a Tossed Green Salad and Rolls & Butter

**Pork Chop 8 oz**

9.55 pp

Pork Chop with a Celery, Onion and Mushroom Stuffing, pan Roasted Gravy and Green Beans served with a Tossed Green Salad and Rolls & Butter

**Roast Beef 6 oz**

10.05 pp

Tender inside round of Beef slow roasted for maximum tenderness, sliced and served with AuJus with Steamed Red Potatoes, Green Beans, a Tossed Green Salad and Rolls & Butter

**Yankee Pot Roast 6oz**

10.25 pp

Tender inside round of Beef with Potatoes, Carrots and Onions, served with a Tossed Green Salad and Rolls & Butter

# Salad Choices

**Tossed Green Salad** ~ Iceburg and Romaine mix with Tomato wedge, Cucumber slices and 3 dressings; Ranch, French and Italian

**Spring Mix Salad** ~ with Cherry Tomatoes, Mandarin Oranges, Red Onions and 3 dressings; Ranch, French and Italian

**Caesar Salad** ~ Romaine with Parmesan cheese, Croutons and Caesar Dressing

**Shell Macaroni Salad** ~ Pasta Shells, Peppers, Onions, Peas, Carrots & Seasoning with a Mayo base

**Deviled Egg Potato Salad** ~ Potatoes, Eggs, Mustard and Seasoning with a Mayo base

**Summer Pasta** ~ Rainbow Rotini, Green Peppers, Cucumbers, Carrots, Onions & Seasoning with a Mayo base

**Garden Pasta** ~ Fusilli Pasta, Green Beans, Carrots, Kidney Beans, Red Bell Peppers, Onions, Black Olives & Seasoning with a Tomato base

**Taco Pasta Salad** ~ Rotelle Pasta with Peppers, Black Beans, Corn, Cheese & Seasoning with a Mayo base

**Crab & Pasta Salad** ~ Imitation Crab with Bow Tie Pasta, Peas, Bacon & Seasoning with a Mayo base

**Greek Pasta Salad** ~ Rotini Pasta, Feta Cheese, Red Onions, Sun Dried Tomatoes, Kalamata Olives & Seasoning with a Oil & Vinegar base

**Creamy Coleslaw** ~ Shredded Cabbage, Carrots & Seasoning with a Mayo base

**Cucumbers & Onions** ~ Cucumbers, Onions & Seasoning with a Vinegar base

**Fresh Fruit** (in season) Cantaloupe, Pineapple and Honey dew may be substituted for any salad for an additional .80 per person

Add a Salad Choice to any Meal 1.85 pp

Add a bowl of Soup to any Meal 2.40 pp

Bag of chips 1 oz .70 bag

# Casserole Buffets

Guest minimum of 25 required

All Casserole Buffets are \$8.10 per person. This includes: your choice of 2 Salads from our salad choice list and Rolls & Butter

## **Baked Chicken and Noodles**

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

## **Chicken Cordon Bleu**

Pieces of Chicken layered with Ham and Cheese, lightly topped with Flavored Crumbs and baked in a Cordon Bleu Sauce

## **Chicken Pot Pie**

Chicken mixed with Fresh Vegetables and Volute' Sauce then topped with Homemade Biscuits

## **Swiss Chicken**

Diced Breast of Chicken with Bread Dressing flavored with Herbs and Swiss Cheese then baked golden brown with homemade Chicken gravy

## **Turkey Tetrazzini**

Tender Turkey with Spaghetti Noodles and a White Cream Sauce

## **Beef Stroganoff**

Tender pieces of Beef mixed with Homemade Noodles with a Stroganoff Sauce and Sour Cream

## **Beef and Noodles**

Tender pieces of beef with Homemade Noodles and a Beef Sauce

# Salad Choices

**Tossed Green Salad** ~ Iceburg and Romaine mix with Tomato wedge, Cucumber slices and 3 dressings; Ranch, French and Italian

**Spring Mix Salad** ~ with Cherry Tomatoes, Mandarin Oranges, Red Onions and 3 dressings; Ranch, French and Italian

**Caesar Salad** ~ Romaine with Parmesan cheese, Croutons and Caesar Dressing

**Shell Macaroni Salad** ~ Pasta Shells, Peppers, Onions, Peas, Carrots & Seasoning with a Mayo base

**Deviled Egg Potato Salad** ~ Potatoes, Eggs, Mustard and Seasoning with a Mayo base

**Summer Pasta** ~ Rainbow Rotini, Green Peppers, Cucumbers, Carrots, Onions & Seasoning with a Mayo base

**Garden Pasta** ~ Fusilli Pasta, Green Beans, Carrots, Kidney Beans, Red Bell Peppers, Onions, Black Olives & Seasoning with a Tomato base

**Taco Pasta Salad** ~ Rotelle Pasta with Peppers, Black Beans, Corn, Cheese & Seasoning with a Mayo base

**Crab & Pasta Salad** ~ Imitation Crab with Bow Tie Pasta, Peas, Bacon & Seasoning with a Mayo base

**Greek Pasta Salad** ~ Rotini Pasta, Feta Cheese, Red Onions, Sun Dried Tomatoes, Kalamata Olives & Seasoning with a Oil & Vinegar base

**Creamy Coleslaw** ~ Shredded Cabbage, Carrots & Seasoning with a Mayo base

**Cucumbers & Onions** ~ Cucumbers, Onions & Seasoning with a Vinegar base

**Fresh Fruit** (in season) Cantaloupe, Pineapple and Honey dew may be substituted for any salad for an additional .80 per person

**Desserts available with your meal**

**Please see our dessert list**

# Theme Buffets

## **Idaho Potato Bar**

5.35 pp

Baked Potato (1) slowly baked with the following toppings: Ham, Chili, Broccoli, Bacon, Sour Cream and Butter  
(Guest minimum of 25 required)

## **Mashed Potato Bar**

5.25 pp

Mashed Potatoes, Corn, Pieces of Breaded Chicken (4), Homemade Chicken Gravy, Cheddar Cheese and Bacon crumbles  
Additional Chicken pieces may be added for a charge of .25 each

## **All American**

5.65 pp

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

## **South of the Border**

6.65 pp

Two Soft Shell Tacos with Seasoned Ground Beef, Lettuce, Tomatoes, Shredded cheese, Sour Cream, and Salsa. Buffet includes Spanish Rice and Refried Beans  
(Guest minimum of 25 required)

## **Italian Bar**

7.50 pp

Combination of Egg and Spinach Fettuccini served with Marinara Meat Sauce and Alfredo Sauce accompanied with a Tossed Green Salad and a Breadstick  
(Guest minimum of 25 required)

## **Asian Bar with Cashew Chicken**

8.75 pp

Diced Chicken Breast with sautéed Broccoli, Green Peppers, Yellow Peppers, Mushrooms and Green Onion with a Sherry Wine and Hoisin Sauce (Also called Chinese BBQ sauce) topped with Cashews, includes steamed White Rice, 1 Egg Roll with Sweet and Sour sauce and an Almond Cookie

# Pasta Entrées

Your Pasta selection includes a Tossed Green Salad and Breadstick

**Ravioli (Arezzio)** 6.90 pp

6 Large Ravioli's Stuffed with a blend of Cheeses, topped with Marinara and Parmesan cheese

**Chicken Alfredo** 8.10 pp

Grilled Pieces of Chicken Breast tossed with Fettuccini Pasta and Fresh Alfredo Sauce

**Spaghetti and Meatballs** 7.95 pp

Traditional sauce over Spaghetti Pasta with Meatballs

**Chicken Scaperolle** 8.20 pp

Lightly Breaded Chicken tossed with Ziti pasta, Ham and Onions with a Sherry Wine Sauce

**Chicken Champagne** 8.20 pp

Sautéed pieces of Chicken breast tossed with Tomatoes, Artichoke, and Linguine Pasta with a Creamy Champagne Sauce

**Chicken Primavera** 8.20 pp

Sautéed pieces of Chicken breast with fresh Garden Vegetables sautéed with Pesto Cream Sauce over Wheat Fettuccini Pasta

**Baked Ziti** 8.50 pp

Pasta baked with Tomato Sauce, Italian Sausage, Ricotta, Mozzarella and Parmesan Cheese  
(Guest minimum of 25 required)

**Homemade Lasagna**

8.50 pp

Lasagna Noodles layered with Ricotta and Parmesan cheese, Italian Meat Sauce and topped with Marinara and Mozzarella cheese  
(Guest minimum of 25 required)

**Chicken Scampi**

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

**Chicken Mushroom with Wheat Penne**

9.50 pp

Diced Chicken, Spinach, Roma and Sun Dried Tomatoes and Fresh Basil with a Mushroom Cream Sauce and topped with Shredded Parmesan Cheese tossed with Wheat Penne Pasta  
(Guest minimum of 25 required)

**Chicken Pomodoro with Linguini Pasta**

9.50 pp

Sautéed pieces of Chicken breast with Vodka Cream Sauce with Lemon and diced Roma Tomatoes tossed with Linguine Pasta

**Chicken Parmesan**

10.55 pp

Breast of Chicken breaded and topped with Marinara, Mozzarella and Parmesan Cheese served with Fettuccini Pasta

**Additional Breadstick**

.40 each

# *Gourmet Salads*

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

<b>Chef Salad</b>	7.05 pp
Salad Greens with Tomato, Cucumbers, Turkey, Ham, Swiss And Cheddar Cheeses, served with your Favorite Dressing	
<b>Taco Salad</b>	7.05 pp
Seasoned Ground Beef served in a 10" Fried Tortilla Shell with Lettuce, Tomato, Black Olives, and Shredded Cheese served with Sour Cream and Salsa	
<b>Oriental Chicken Salad</b>	7.05 pp
Marinated Chicken in Teriyaki with Salad Greens, Water Chestnuts, Pimentos, served with a Peanut Sauce	
<b>BLT Salad</b>	7.05 pp
Thick sliced Tomato, Iceberg Lettuce, topped with Bacon and Bleu Cheese Crumbles with a dollop of Ranch Dressing	
<b>Caesar Salad</b>	7.35 pp
With Grilled Chicken	9.50 pp
With Grilled Tenderloin	17.95 pp
Romaine Crowns, Roasted Red and Yellow Peppers, Cherry Tomatoes, Cucumber, Homemade Croutons, topped with Parmesan Cheese, served with House made Caesar Vinaigrette	
<b>Chicken Salad Plate</b>	7.70 pp
Chicken salad with grapes, served with Cottage Cheese, Fresh Fruit garnished with Cashew Nuts.	
<b>Cobb Salad</b>	9.50 pp
With Grilled Chicken	11.60 pp
Baby Shrimp, Avocado, Bleu Cheese crumbles, Roma Tomatoes, Bacon, Green Onions, Shredded Cheddar Cheese, and Kalamata Olives	
<b>Additional Breadstick</b>	.40 each

# Desserts

## *Favorites*

Cookies	.90
Brownies	.90
Frosted Cake	.90
Confetti Cupcake w/Chocolate Frosting	.95
Carrot Cake squares	1.00
Lemon Bars	1.25
Assorted Gourmet Bars (Meltaways, Lemon Triangles, Raspberry Sammies & 7 Layer Bars)	1.25
Raspberry Sammies	1.25
Apple, Cherry or Peanut Butter & Jelly Turnovers	1.25
*Apple or Peach Crisp	1.35
*Apple or Peach Crisp with Ice Cream	2.65

\* Not available for Drop Off orders

## *Healthy Choices*

Whole Fruit: Apple, Orange, or Banana	.70 each
Assorted Yogurt	1.35 each
Fresh Fruit ~Sliced or Cubed ~Cantaloupe, Honey Dew, and Pineapple ~ Strawberries in season	1.60 pp

## *Sweet Endings*

<b>Mini Baklava</b>	1.35
<b>Cream Puff</b> Homemade mini Cream Puff	1.35
<b>Chocolate Ravioli</b> A wonton filled with Hazelnut Chocolate topped with powdered sugar	1.50
<b>Individual Scoop of Ice Cream</b> Vanilla, Chocolate or Strawberry	1.50

<b>Stemmed Strawberries</b>	1.85
Topped with your choice of 1 of the following; Cheese Cake filling, Cannoli filling or Semi Sweet Chocolate (Subject to Market Availability) Minimum order of 40 Strawberries required	
<b>Home Baked Pies</b>	2.40 slice
Traditional Favorites: Carmel Apple Nut or Orchard Fruit	
Ala Mode-Vanilla Ice Cream	3.45 slice
<b>Gales Sunshine Parfait</b>	
Lemon Curd on a Vanilla Wafer with Meringue and Whipped Cream	3.25 pp
<b>Cream Pies</b>	3.20 slice
French Silk or Coconut	
<b>Brownies and Ice Cream</b>	2.25
With Hot Fudge	3.15
<b>Ice Cream with Hot Fudge</b>	2.40
<b>Apple Dumpling</b>	2.65
Whole Apple wrapped in Puff Pastry served with Caramel Sauce	
<b>Chocolate Crème Brulee</b>	3.15
<b>Filled Tarts with Seasonal Fresh Fruit</b>	3.20
Filled Tart Shells with homemade Pastry Cream and topped with Fresh Fruit	
<b>Strawberry Romanoff Parfaits</b>	3.45
Parfait filled with Romanoff and Fresh Strawberries	
<b>Webbers Homemade New York Cheesecake</b>	3.70
With Strawberry topping or Hot Fudge	4.25
<b>Jamaican Delight</b>	3.70
Pound Cake with Rum and Berries with Whipped Cream	
<b>Tiramisu</b>	4.00
Creamy Coffee flavor with Lady Fingers	

## *Dessert Stations*

(Guest minimum of 50 required)

### **Ice Cream Bar** 3.70

Vanilla and Chocolate Ice Cream with Assorted Toppings, Nuts, Maraschino Cherries, Hot Fudge, Caramel, Sprinkles, Bananas, and Whipped Cream

### **Brownie Bar** 3.95

Brownie with French Vanilla Ice Cream, Whipped Cream, Chocolate Sauce and chopped Walnuts

### **Cheesecake Bar** 4.50

Slice of Cheesecake with Assorted Toppings; Caramel Sauce, Diced Strawberries, Chocolate syrup, Chocolate Chips and Whipped Cream

### **Cherries Jubilee**

**Served with Whipped Cream** 3.70

**Served with Ice Cream** 4.75

Dark pitted Cherries slow cooked in a caramelized mixture of brown sugar and butter. Brandy poured on top and lit on fire in a process called Flambéing. Warm Cherries are served over Pound cake.

### **Wild Berry Flambé** market price

Raspberries / Blueberries flambéed with Brandy & Kirsch over French Vanilla Ice Cream with a Wafer Cookie. (Seasonal)

The above desserts require a Food Service Professional ~ additional fees may apply

## *Snack Choices*

Potato Chips 1 oz bag .70

White Cheddar Popcorn 1 oz bag .80

Pretzels 1 oz bag .90

Garden of Eatin' 1.75 oz bag 1.35

Trail Mix 2 oz bag 1.45

(Pieces of Chocolate, Peanuts, Raisins, Cashews & Almonds)

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 Bettercreme Frosting

**1/4 Sheet Cake** 21.20

Serves 15; 2 1/2" X 2 1/2" pieces of cake

**1/2 Sheet Cake** 38.70

Serves 30; 2 1/2" X 2 1/2" pieces of cake

**Full Sheet Cake** 61.20

Option #1: Serves 60; 2 1/2" X 2 1/2" pieces of cake

Option #2: Serves 72; 2" X 3" pieces of cake

Option #3: Serves 96; 2" X 2" pieces of cake

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

# *Hors D' Oeuvres*

## *Hot Selections*

<b>BBQ Lil Smokies (2)</b>	<b>1.05 pp</b>
<b>Chicken Drummie; (1)</b>	<b>1.05 pp</b>
<b>Pigs in a Blanket</b>	<b>1.35 pp</b>
<b>Breaded or Battered Mushroom;</b>	<b>1.60 pp</b>
<b>Potato Pancake with Applesauce</b>	<b>1.60 pp</b>
<b>Sweet and Sour Chicken Skewer;</b>	<b>1.85 pp</b>
<b>Bacon Wrapped Water Chestnut;</b>	<b>1.85 pp</b>
<b>Monte Cristo</b>	<b>1.85 pp</b>
<b>Asian Pot stickers' w/peanut sauce</b>	<b>1.85 pp</b>
<b>Chicken Skewer with Dijon Cream Sauce</b>	<b>1.85 pp</b>
<b>BBQ, Swedish, or Plum Sauce Meatball;</b>	<b>1.85 pp</b>
<b>Meat Strudel; Strudel filled with Ground Beef &amp; Cheese</b>	<b>1.85 pp</b>
<b>Stuffed Mushroom; with Meat and Spinach</b>	<b>1.85 pp</b>
<b>Spanakopita</b>	<b>1.85 pp</b>
<b>Scallop; wrapped in Bacon</b>	<b>1.85 pp</b>
<b>Stuffed Mushroom; with Goat Cheese</b>	<b>1.85 pp</b>
<b>Chicken Wellington Encroute</b>	<b>1.85 pp</b>
<b>Bacon Wrapped Scallop</b>	<b>1.85 pp</b>
<b>Beef Sate En Brochette</b>	<b>1.85 pp</b>
<b>Beef or Chicken Kabob;</b>	<b>1.85 pp</b>
<b>Grilled Salmon Skewer; with Orange Tomato Jam</b>	<b>1.85 pp</b>
<b>Mashed Potato Spring Roll</b>	<b>1.85 pp</b>
<b>Flank Steak with Black Bean Vinaigrette</b>	<b>2.10 pp</b>
<b>Gorgonzola Cheese with Caramelized Onion on Baguette Bread</b>	<b>2.10 pp</b>

# *Hors D' Oeuvres*

## *Cold Selections*

Deviled Eggs	.55 pp
Taco Dip and Chips	1.05 pp
Fresh Vegetable Tray with Broccoli, Cauliflower, Celery Carrots and Dip	1.05 pp
Silver Dollar Sandwiches	1.35 pp
Ham and Turkey Roll ups	1.35 pp
Prosciutto wrapped with Fresh Melon	1.60 pp
Spinach Artichoke Dip in a Russian Rye Round Display	1.60 pp
Assorted Cheese and Crackers	1.60 pp
Smoked Salmon on Pumpernickel Bread with shredded Cucumber	1.60 pp
Wonton Cup with Chicken Salad	1.60 pp
Shrimp on a Skewer with Cocktail Sauce or Chipotle Mayo	1.85 pp
Fresh Fruit ~ Sliced or Cubed	1.60 pp
Fresh Fruit Display	2.65 pp
Gourmet cheese, Sausage and Fresh Fruit garnish	2.65 pp
Smoked Salmon Display ~ serves 50	90.00