



C A T E

R I N G



AT WEBSTER
UNIVERSITY



Our Menu



WELCOME LETTER

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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.



Welcome

We are delighted to share our catering brochure. From morning breakfast baskets and freshly brewed coffee to casual feast, and elegant hors d'oeuvres, these pages are filled with fresh and contemporary menus. These represent only a starting point, however. Our commitment to you is to customize menus as needed for any occasion. Whatever your event – a breakfast meeting, a faculty luncheon, a retirement party, you will find that we offer fresh ingredients, creative preparations, elegant presentation, and thoughtful service. We would be pleased to help you design a menu for your next event. If we can offer you more information, or if you would like to make an appointment, please contact us at 314.968.6902 Email us at catering@webster.edu.





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 a bottled juice assortment of orange, apple and cranberry.

EYE OPENER

An assorted pastry basket of mini danish, donuts, or mini muffins, a bottled 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, a bottled 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

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
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- Turkey sausage
- French toast
- Waffles
- Pancakes
- Home fried potatoes
- Hash browns

BEVERAGES, 16 SERVINGS PER GALLON

- Bottled iced tea
- Assorted soft drinks (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 BY THE DOZEN

- Assorted bagels with condiments
- Assorted donuts
- Mini croissants
- Mini pastry
- Biscuit
- 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 pre-set along with beverages and dessert to keep your program on time.

ALBUQUERQUE CHICKEN

Chicken sandwich with a Southwest flair served with side salad of the day, condiments, potato chips, cookies or brownies and assorted canned soda or bottled water.

TURKEY CHEDDAR WRAP

Turkey and cheddar with horseradish cream cheese on a flour tortilla, condiments, potato chips, cookies or brownies, assorted canned soda or bottled water.

GRILLED VEGETABLE BAGUETTE

Grilled vegetables with fontina cheese on a baguette with side salad of the day, condiments, potato chips, cookies or brownies and assorted canned soda or bottled water.

PICNIC LUNCH

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham & swiss, condiments, potato chips, cookies or brownies and assorted canned soda or bottled water.

SWEET BEEF

Roast beef with caramelized onion and dijon mayonnaise on a baguette served with side salad of the day, condiments, potato chips, cookies or brownies and assorted canned soda or bottled water.

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 assorted canned soda or bottled 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.

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.

COBB SALAD

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.

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.

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

* Add grilled balsamic chicken breast

* Add beef strips

LUNCHEON SALADS



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 assorted canned soda or bottled water.

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
- 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 assorted canned soda.

CAESAR BAR

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing served with rolls and butter, dessert bars and assorted canned soda.

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.

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.

TEXAS STYLE BBQ

BBQ chicken breasts, with bacon, cheddar BBQ sauce, corn on the cob, baked beans, hamburgers, cheeseburgers, choice of two: 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 - seasonal



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

ROAST TOP ROUND OF BEEF

Sliced roast top sirloin of beef carved and served with au jus

BEEF WELLINGTON

Tenderloin of beef wrapped in puff pastry with foie gras and cooked until golden brown

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

STUFFED PORK CHOP

Center cut pork chop stuffed with Cornbread and apple stuffing

PORK TENDERLOIN

Sliced tenderloins of pork dressed with a savory Dijon sauce

POULTRY

CHICKEN PICCATA

Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

ROSEMARY CHICKEN

Chicken breast with rosemary and garlic

ITALIAN CHICKEN

Boneless breast of chicken seasoned with Italian marinade and grilled

VEAL

VEAL PICCATA

A classic! Scaloppini of veal sautéed and flavored with lemons and capers

CLASSIC VEAL CHOP

Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions

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

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

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

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

TOSSSED 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

SPINACH SALAD WITH WARM BACON DRESSING

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 served with butter sour cream and chives
- Country mashed potatoes
- Oven roasted garlic potatoes
- Rice pilaf
- Long grain and wild rice
- Whipped sweet potatoes
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Carrots vichy
- Baby carrots
- Baby squash

CAKES

- Chocolate cake
- Carrot cake
- Black forest cake
- German chocolate cake
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie

MENU ACCOMPANIMENTS



FINISHING TOUCHES

DESSERT BARS, BY THE 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

COOKIES, BY THE DOZEN OR PER PERSON

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip

SHEET CAKES

- 1/2 Sheet cake
- 3/4 Sheet cake
- Full sheet cake

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:

- Crushed nuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping
- Gummy bears
- M & M's

SNACKS, BY THE POUND

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Mixed nuts
- Mini candy bars
- Sweet potato chips



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS, BY THE POUND Served with crackers

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Seven layer dip with tortilla chips

TRAYS AND DISPLAYS, SMALL (25- 45) MEDIUM (50-75), LARGE (75-100), PER PERSON

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese
- Tea sandwiches with assorted fillings: (Select 2,3 types)
tuna salad, egg salad,
chicken salad, seafood salad
- Fresh seasonal fruit

CARVING STATION, 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 BY THE 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
- Eggrolls
- Vegetable spring rolls
- Stuffed mushroom
- Scallops wrapped in bacon
- Potstickers
- Parmesan artichoke hearts
- Roasted red pepper and gouda quesadillas
- Honey ginger chicken satay
- Chicken chimichanga
- Vegetables in phyllo
- Mini quiche

COLD

- Shrimp cocktail
- Crenshaw or cantaloupe wrapped with prosciutto
- Skewered fruit with yogurt dressing
- 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 waters
- Bottled juices
- Milk (pint)
- Sports drinks
- Bottled teas

PUNCHES, SOLD BY THE GALLON:
16 SERVINGS PER GALLON/
SOLD BY THE PITCHER: 5 SERVINGS PER PITCHER

- Lemonade
- Apple juice
- Iced tea
- Orange juice
- Cranberry juice
- Cranberry punch

BAR SERVICES

OPEN HOST BAR

- Beer, wine, and soda
- Full wine bar
- Full premium bar

OPEN TAB BAR

Event sponsor pays for number of drinks/bottle consumed. Bartender - minimum of 4 hours.

- Beer, wine, and soda
- Full wine bar
- Kegs and pony kegs - market price

B E V E R A G E S



Planning Your Special Event

Arranging and Reserving a Date

Even if the event is tentative, please contact the Catering Department so we have you on our calendar. The only information we need to get started is the date of the event.



Time, location, and the approximate number of guests should be made available to our office as soon as possible, but no later than 10 business days prior to the event.

Reserving a Location

The location of the event needs to be determined prior to our servicing the event. When reserving the room, please contact the University Center at 314.968.6900 x17105.



Room set ups, tables, chairs, and other equipment arrangements need to be made by you with University Center at 314.968.6900 x17105. The Catering Manager will advise you on the total number of tables needed based on your menu and guests counts. Please allow additional time for set up prior to the start time of the event and additional time for clean up following the event when booking the room.



- Served Meal - Allow 2 hour set up and clean up
- Buffet with Dining Tables - Allow 1 1/2 hours set up and 1 hour clean up
- Buffet Only - Allow 1 hour set up and 1 hour clean up
- Reception - Allow 1 - 1 1/2 hours set up and 1 hour clean up
- AM/PM Break/Beverage Service - Allow 1/2 hour set up and 1/2 hour clean up



Planning Your Special Event

Contact the Catering Office

You should contact the catering office at least 10 days prior to the event. We will either make arrangements with you by telephone, fax, email, and website or by appointment. For more complex events, we will set up an appointment time with the Catering Manager.

- Office Hours 8:30 AM - 5:00 PM
- Telephone Number 314.968.6902
- Fax Number 314.968.7480
- Email Address catering@webster.edu



Food and Beverage Orders

Food and beverage orders require a minimum of 10 days notice. The Catering Department will try to accommodate requests for services within reason, but unfortunately cannot guarantee service of all short-term events.

To determine your food and beverage needs, please review the enclosed menus. If you would like to design a special menu with our chef, we will be happy to customize one with you. Once your selections are made, a Function Sheet will be prepared and provided to you.



Confirmation of Details

After finalizing the details of your event, you will receive a Function Sheet, confirming all the details of the event. Please carefully review all the information for accuracy and completeness; sign and fax to the Catering Office at 314.968.7480. Please include the Campus Billing Account # to be billed.





Planning Your Special Event

Menu Changes

Any requests for changes to menu items must be made as follows:

- Weekdays - Three (3) business days prior to the event.
- Weekends - Noon on Wednesday for weekend events.



These changes are not considered approved until a revised Function Sheet is completed and sent to you for your approval. The revised Function Sheet needs to be signed and returned to the Catering Office.

In the event we are unable to provide you with a particular menu item, we will notify you as soon as we are aware of the situation and make recommendations for substitutions appropriate to your event and budget.



Guarantee Policy

To ensure proper service, final guarantees of guest must be confirmed with the Catering Office three (3) business days prior to the event. For all weekend functions, the final guarantee of guests is required by noon Wednesday prior to the event. Charges will be billed for the guaranteed number or actual attendance, whichever is higher. If a final guarantee is not confirmed within three (3) business days, we will prepare for the estimated number and charge accordingly.





Planning Your Special Event

Cancellations

There is no charge for events cancelled at least five (5) business days prior to the event. Cancellations made less than five (5) business days prior to the event will be charged for costs to that point. Cancellations made the day of the event will incur 100% of the charges. If the Webster University is closed due to inclement weather, all catered events will be automatically canceled and we can assist you with rescheduling at a future date.



Payment

All catered events must have a secured payment method prior to the function. Campus Account #, Visa, MasterCard, and Checks are all acceptable methods of payment. Non-University groups are required to make a deposit of 75% of the estimated total when the Function Sheet is signed with balance due at the conclusion of the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.



Service Equipment

Our Catering Department provides high quality plastic products as standard for all events and menus.

If you require china service, the following fees apply:

- Full Service Meal \$2.00 per person
- Breaks \$1.00 per person
- Receptions \$1.50 per person
- Bar/Coffee Service \$1.00 per person



To ensure orderliness at events when china is used, it is our policy to provide wait staff for a charge. See service Staff section for a breakdown of charges.



Planning Your Special Event

Delivery Fees

Any event held off Webster University campus will be charged a 10% delivery fee of sales on all events.



Alcohol Policy

All alcoholic beverages must be served by our personnel, and consumed in designated areas. Proof of age will be required. Sodexo reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the TIPS Training Program for Service.





Planning Your Special Event



Linen

Tablecloths and skirting are provided for all food and beverage tables with each food order. Linen for guests (dining) tables is included only with full service meals, buffets and waited meals. Linen for guest tables for receptions, breaks, boxed lunches, registration, speaker tables, name badge tables, and materials tables are available and the following fees apply:

- 90" x 90" Round Tablecloth \$7.50
- 54" x 120" Tablecloth \$3.00
- Table Skirts \$25.00
- Linen Napkins \$.25
- Pipe and Drape \$70.00



Specialty linens are also available for your food and guest tables at an additional cost, please set up an appointment to view the linens.

Floral

We will be happy to order, receive and handle specific floral and decorative requests for additional fee determined in accordance with your specific needs.



Service Staff

Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 25 guests and are included with the per person price. All waited meals servers are included.

The charge for each staff member is:

- Attendants \$20.00 (minimum 4 hours)
- Bartenders \$20.00 (minimum 4 hours)
- Station Chefs \$20.00 (minimum 4 hours)



Planning Your Special Event

Catering Equipment Loss

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



In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.

Food Removal Policy

Due to health regulations, it is the policy of Sodexo 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

A GREAT START PER PERSON

Early Riser	\$ 5.79
Eye Opener	\$ 6.59
Eye Opener with Fruit	\$ 8.29
Sunrise Start	\$ 9.99

ENTREES PER PERSON

Mushroom Cheese Strata	\$ 2.59
Ham and Potato Frittata	\$ 2.59
Low Carb Breakfast	\$ 3.99
Cereal with Milk	\$ 4.59
Yogurt with Granola	\$ 2.89
Scrambled Eggs	\$ 1.39
Bacon (3 slices)	\$ 0.99
Ham Steak	\$ 0.99
Sausage (2 ea.)	\$ 0.99
Turkey Sausage Patties	\$ 0.99
Lox and Condiments	\$ 9.99
French Toast w/Butter and Syrup	\$ 2.79
Waffles w/Butter and Syrup	\$ 2.79
Pancakes w/Butter and Syrup	\$ 2.79
Home Fries	\$ 0.99
Hash Browns	\$ 0.99
Grits	\$ 0.99

MORNING BREAKS

A LA CARTE PER PERSON

Cereal with Milk	\$ 4.59
Seasonal Fresh Fruit Salad	\$ 1.29
Seasonal Whole Fruit	\$ 0.99
Fresh Seasonal Fruit, Cubed	\$ 1.79
Fresh Seasonal Fruit, Sliced	\$ 1.79



Please contact your catering manager for special events and requests.

BAKERY A LA CARTE PER PERSON

Asst. Bagels 4 oz.	\$ 1.79
Asst. Bagels 3 oz.	\$ 1.29
Mini Croissants	\$ 1.79
Mini Pastry	\$ 1.19
Mini Sticky Rolls	\$ 1.19
Asst. Scones, 2 oz.	\$ 1.79
Biscotti	\$ 1.29
Low Carb Bakery Basket	\$ 1.99
Tea Breads / Pound Cake	\$ 1.89
Biscuit	\$ 1.79
Asst. Muffins, 2 oz.	\$ 1.79

LUNCH TIME PER PERSON

Albuquerque Chicken	\$ 8.29
Bistro Grill	\$ 8.49
Grilled Vegetable Baguette	\$ 8.29
Grilled Portobello on Focaccia	\$ 8.29
Sweet Beef on Baguette	\$ 8.89
Italian Pannini	\$ 8.49
Turkey Cheddar Wrap	\$ 8.59
Picnic Lunch	\$ 8.99

C A T E R I N G

LUNCHEON SALADS PER PERSON

Chef Salad	\$ 8.59
Cobb Salad	\$ 8.59
Caesar Salad	\$ 8.19
Caesar Salad with Chicken	\$ 8.89
Caesar Salad with Beef	\$ 8.89
Fruit and Cottage Cheese	\$ 7.89
Tri-Salad Combo	\$ 8.29
Chicken Fajita Salad	\$ 8.89
Taco Salad	\$ 8.79
Antipasto Salad Plate	\$ 8.89
Thai Beef and Noodle Jazz Salad	\$ 8.99
Vegetarian Hummus Plate	\$ 7.89
Big Greek Salad	\$ 8.89

BOUNTIFUL BUFFETS PER PERSON

Slicers Deli Buffet	\$ 8.59
Salad Buffet	\$ 8.29
Caesar Salad Bar	\$ 8.89
Roma Italiano	\$ 8.29
Basic BBQ	\$ 8.39
Texas Style BBQ	\$ 9.29
Holiday Dinner	\$ 9.29
Fajita Bar	\$ 9.49
Wings N' Things	\$ 9.29

CULINARY CLASSICS PER PERSON

Filet Mignon	\$ 22.89
Roast Top Round of Beef	\$ 13.89
Beef Wellington	\$ 22.89
Steak au Poive	\$ 22.89
Chicken Piccata	\$ 12.89
Chicken Cordon Bleu	\$ 12.99
Lemon Pepper Chicken Breast	\$ 12.89
Rosemary Chicken	\$ 12.99
Chicken Breast Sorrento	\$ 12.89
Italian Chicken Breast	\$ 12.99
Southwestern Glazed Pork Loin	\$ 11.99
Anise Roast Pork	\$ 12.29
Baked Stuffed Pork Chop	\$ 12.79
Pork Tenderloin	\$ 13.99
Veal Piccata	\$ 14.99
Veal Oscar	\$ 14.89
Classic Veal Chop	\$ 17.99
Italian Stuffed Veal Chop	\$ 18.79
Roast Leg of Lamb	\$ 18.99
Shrimp Scampi	\$ 16.89
Chilean Sea Bass with Salsa	\$ 17.89
Broiled Salmon with Dill Butter	\$ 13.89
Grilled Tuna Steak with Fruit	\$ 15.39
Maryland Crab Cakes	\$ 16.39
Almond Coconut Tilapia with Salsa	\$ 12.89
Garlic Orange Chili Shrimp	\$ 16.89
Vegetable Napoleon	\$ 11.89
Eggplant Rollard	\$ 11.89
Chevre, Orzo and Basil Portobello	\$ 11.19
Spaghetti Squash with Sofrito	\$ 10.29
Porcini Morel Ravioli	\$ 11.39
Vegetable Lasagna	\$ 8.89

C A T E R I N G

ASSORTED DIPS PER PERSON

Artichoke and Spinach Dip	\$ 1.99
French Onion Dip	\$ 1.49
Garden Vegetable Dip	\$ 1.49
Ranch Dip	\$ 1.49
Crab and Spinach Dip	\$ 2.59
Shrimp Dip	\$ 2.59
Seven Layer Dip with Tortilla Chips	\$ 3.89

TRAYS AND DISPLAYS PER PERSON

Crudités and Dip	\$ 1.79
Cheese and Crackers	\$ 1.79
Imported/Specialty Cheese and Gourmet Crackers	\$ 2.89
Fresh Seasonal Fruit and Cheese	\$ 2.59
Smoked Salmon with Condiments	\$ 3.89
Mini Rollers	\$ 1.39
Tea Sandwiches	\$ 1.79
Fresh Seasonal Fruit	\$ 1.89

TRAYS AND DISPLAYS PER PERSON

Popcorn	\$ 0.99
Potato Chips	\$ 0.99
Pretzels	\$ 0.99
Tortilla Chips	\$ 0.99
Chips and Salsa	\$ 1.59
Pita Chipa	\$ 1.19
Hummus	\$ 0.99
Mixed Nuts	\$ 0.99

FINISHING TOUCHES PER PERSON

Marble Brownies	\$ 1.89
Lemon Bars	\$ 1.89
Seven Layer Bars	\$ 1.89
Marshmallow Rice Krispies Bars	\$ 1.89
Raspberry Brownies	\$ 1.89
Smores Bars	\$ 1.89
Chocolate Fondue Bar	\$ 3.89
Oreo Dream Bar	\$ 1.89
Carrot Cake Bar	\$ 1.89
Turtle Brownies	\$ 1.89
Chocolate Chip	\$ 0.99
Oatmeal Raisin	\$ 0.99
Peanut Butter	\$ 0.99
Double Chocolate Chip	\$ 0.99
Coconut Macaroon	\$ 0.99
Espresso Biscotti	\$ 0.99
Hazelnut Biscotti	\$ 0.99
Ice Cream Sundae Bar	\$ 4.79

CARVING STATION PER PERSON

Roast Turkey with Giblet Gravy	\$ 5.89
Mustard and Apricot Glazed Ham	\$ 5.99
Roast Loin of Pork au Jus	\$ 5.89
Roast Top Round of Beef au Jus	\$ 4.89
Roast Tenderloin with Herb Crust	\$ 9.99

C A T E R I N G

HOT HORS

PER PERSON

Spanakopita	\$ 1.59
Honey Drizzled Chicken Drumettes	\$ 2.59
Chicken Tenders	\$ 2.99
Coconut Shrimp	\$ 3.19
Mini Chicken Wellington	\$ 2.99
Sausage Bites with Champagne Mustard	\$ 1.89
Fried Egg Rolls	\$ 1.99
Vegetable Spring Rolls	\$ 1.89
Stuffed Mushrooms Caps	\$ 2.29
Bacon Wrapped Scallops	\$ 2.89
Pot Stickers	\$ 2.49
Oysters Rockefeller	\$ 3.59
Parmesan Artichoke Hearts	\$ 1.89
Baby Lamb Chops with Mint Jelly	\$ 3.89
Chicken Quesadilla	\$ 2.19
Crab Rangoon	\$ 2.89
Roasted Pepper and Gouda Quesadilla	\$ 2.19
Potato Pancakes	\$ 1.89
Honey Ginger Chicken Satay	\$ 2.89
Maryland Crab Cakes	\$ 4.39
Chicken Chimichangas	\$ 2.89
Veggies in Phyllo	\$ 2.89
Mini Quiche Lorraine	\$ 1.99

COLD HORS

PER PERSON

Vegetarian Sushi Roll	\$ 2.39
California Roll with Wasabi	\$ 2.59
Shrimp Cocktail with Cocktail Sauces	\$ 4.69
Snow Crab Claws	\$ 4.89
Cantaloupe Wrapped with Proscuitto	\$ 2.19
Fruit Skewers	\$ 2.19
Smoked Salmon Pinwheel	\$ 1.99
Tomato, Mozzarella and Basil Crostini	\$ 1.99
Belgium Engive with Herbed Goat Cheese	\$ 1.89
Tuscan Brushcetta	\$ 1.89

BEVERAGES

PER PERSON

Hot

Brewed Regular and Decaf Coffee	\$ 8.59
Hot Lipton Tea	\$ 8.89
Herb Tazo Tea	\$ 8.89
Hot Cocoa	\$ 8.99

Cold

Canned Soda (12 oz.)	\$ 0.89
Bottled Soda (20 oz.)	\$ 1.39
Bottled Juices (10 oz.)	\$ 1.79
Milk Pints	\$ 0.99
Sports Drink (16 oz.)	\$ 1.29
Bottled Teas (16 oz.)	\$ 2.29
Lemonade and Punch	\$ 8.79

