

# PIONEER PRESENTS

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CATERING GUIDE

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## WELCOME

Welcome to the special event side of Pioneer College Caterers. We are pleased that you are considering us as your caterer. Food and service play an important role in the success of your event and we pledge to do everything in our power to provide the very finest in food and service at a reasonable price.

Pioneer Presents was created to serve as a comprehensive menu of options for your event. We realize there will be special requests for items not found on this menu and we welcome the opportunity to customize a menu that fits your needs. Our food service director has many corporate resources at their disposal to assist with this process. Please feel free to discuss your special requests with the director.

Many items in this menu fluctuate in price due to seasonal influences. We have priced this menu based on in-season pricing. We will attempt to honor the pricing whenever possible but reserve the right to adjust pricing if market conditions change, or if dietary accommodations are requested, requiring specialized products or preparations. We will always make you aware of price changes at the time you book your event.

Please take a moment in your planning to review the Catering Guidelines section of Pioneer Presents. These guidelines detail our responsibilities as your caterer and your responsibilities as the host of the event. We will take every measure to provide a flawless event and want to ensure that all details are dealt with in advance of your special occasion.

Following your event, you may receive a Special Event Survey from the food service director. Please take a moment and complete this survey as this feedback is essential to helping us serve you better in the future.





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## CATERING GUIDELINES

### SERVICE TIME

- 30-minutes of service is provided for a break.
- One hour of service is provided for a reception.
- Two hours of service is provided for a buffet or served meal event.
- If the duration of your event exceeds outlined service times, additional labor fees may apply.

### UNUSED PORTIONS

To ensure that the food for your event is bountiful, we prepare knowing that there will be food left over. For this reason and due to state health regulations, food may not be taken from the event and will not be packaged for removal from the premises. Pioneer College Caterers will not be held responsible for food items removed from the catered event.

### RENTALS

Your food service director will discuss the availability of, or need for, rental servicewares. While we attempt to have adequate supplies of servicewares, there are times when we do not have enough to accommodate large groups. If there is a need for renting additional servicewares, the cost of such rentals will be added to the cost of your event. This would be quoted in advance of the event so there are no misunderstandings.

You may also choose to upgrade the servicewares by using a rental service. Your director can provide further details about this.

### SAME DAY EVENT ADDITIONS

We will make every effort to accommodate your specific requests and needs. However, please understand that changes requested the same day of your event may not be feasible. Additional charges may be required to accommodate your request.





## PRICING

### PRICING

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Dietary accommodations and certain meal enhancements may require special pricing. Price quotations will be reconfirmed 60 days prior to the event. Any events booked within 60 days will be billed as quoted.

Breaks are based on 30-minutes of service. Enough beverage and food for guaranteed number attending will be set (single serving per attendee). Once these amounts are exceeded, refresh rates will apply.

Receptions are based on one hour of service. Enough beverage and display food for guaranteed number attending will be set. Appetizer items are served three pieces per person. Once these amounts are exceeded, refresh rates will apply.

### PAYMENT & BILLING

When booking an event, we must have a departmental account number to reference on our invoice. Some campuses may require pre-approval or a purchase order prior to booking an event. For non-college sponsored events, or events without a campus departmental account number, approval may be required. For non-college events, a 50% deposit will be required 10 days prior to the event; payment in full will be required the day of the event.

### ADDITIONAL FEES

- Events served out of the dining center are subject to an additional fee. This fee covers the additional cost of labor to transport food and supplies.
- Should a school vehicle not be available, we will also include a charge for vehicle rental.
- Add \$0.75 per person to meal service events.
- Add \$10.00 per function to breaks and receptions.
- Add an additional \$10.00 per 100 guests above when function exceeds 100.
- Prices for all meals include the use of standard linen service, cafeteria china, glassware, and flatware. Receptions and coffee breaks will be served on disposable products unless otherwise requested. China and glassware are available for an additional charge. Any rental needs for an event will be provided at an additional charge.
- Breaks and meetings requiring a new set-up, or a complete reset will be charged an additional, initial base fee.



## HOST RESPONSIBILITIES

### EVENT SPACE

On most campuses, we are not responsible for reserving the event space or moving tables and chairs. Please make arrangements with the appropriate department to ensure the space is set up for your event. We require the room to be set up a minimum of two hours prior to the event start time to ensure catering set up for your event is ready on time. Buffets and served meals require setup to be completed four hours prior to event. This allows us adequate time for table and buffet settings. We will need a minimum of two hours at the end of the event to clean and reset the room.

### BUILDING ACCESS

Please ensure that facilities are unlocked to allow delivery, set up, and clean up for each event as noted above.

### TRASH

We do not supply trash or recycling receptacles outside of our dining facilities. If you need additional trash or recycling receptacles at your location, please make the appropriate arrangements prior to the event.

### CHANGES AND GUARANTEES

To ensure that your event is successful, all changes regarding the menu, guaranteed guest count, and event arrangements must be confirmed three business days prior to the event. If you do not contact us with a final guarantee three business days prior to the event, we will use your estimated number as your guarantee and charge accordingly. We will be prepared to serve as many as 5% more than your guarantee. We will bill for the actual number in attendance or the guarantee, whichever is greater.

### CANCELATION

On the rare occasion that a cancellation occurs, we will not bill for expenses if the cancellation occurs three business days prior to the event. If cancellation occurs within three business days of the event, you will be billed for any expenses we incur related to preparation for the event.





# BREAKS AND MEETINGS

ALL BREAKS AND MEETINGS START WITH A BASIC BREAK.

## BASIC BREAK

**\$ per Person**

Coffee, Decaf, Water, and Assorted Hot Teas

*CUSTOMIZE YOUR BREAK OR MEETING BY ADDING ONE OR MORE  
BEVERAGE AND/OR FOOD ENHANCEMENT:*

### COLD BEVERAGES - INDIVIDUAL

- Assorted Canned Sodas ..... **\$ Each**
- Assorted Bottled Sodas ..... **\$ Each**
- Assorted Bottled  
Fruit Juices ..... **\$ Each**
- Bottled Lemonade ..... **\$ Each**
- Bottled Water ..... **\$ Each**
- Bottled Iced Teas ..... **\$ Each**

*\*\*\* Individual beverages billed on consumption*

### COLD BEVERAGES

**Base | Refresh**

- Iced Tea ..... **\$ per Person | \$ per Gallon**
- Punch ..... **\$ per Person | \$ per Gallon**
- Fruit Juice..... **\$ per Person | \$ per Gallon**
- Lemonade ..... **\$ per Person | \$ per Gallon**

### HOT BEVERAGES

**Base | Refresh**

- Coffee ..... **Included with Basic Break | \$ per Gallon**
- Decaf..... **Included with Basic Break | \$ per Gallon**
- Hot Tea Service ..... **Included with Basic Break | \$ per Gallon**
- Hot Chocolate..... **\$ per Person | \$ per Gallon**
- Hot Cider ..... **\$ per Person | \$ per Gallon**

*Coffee, Decaf, and Hot Tea Service included with basic break. Refresh rates apply for these items once 30-minute basic break service concludes.*

*Breaks are based on 30-minutes of service. Enough beverage and food for guaranteed number attending will be set. (single serving per attendee). Once these amounts are exceeded, refresh rates will apply.*





## BREAKS AND MEETINGS

### CONTINENTAL BREAKFAST

Assorted Breakfast Breads, Muffins, and Pastries .....	\$ per Person	Refresh \$ per Dozen
Fresh Baked Coffee Cake .....	\$ per Person	Refresh \$ per Dozen
Fresh Baked Cinnamon Rolls With Cream Cheese Icing .....	\$ per Person	Refresh \$ per Dozen
Fresh Baked Scones .....	\$ per Person	Refresh \$ per Dozen

### HEALTHY CHOICES

*Each Tray Serves 15 - 20 People*

Fresh Vegetable Crudité With Dip .....	\$ per Person	Refresh \$ per Tray
Sliced Fresh Seasonal Fruit Tray .....	\$ per Person	Refresh \$ per Tray
Whole Fresh Fruit .....	\$ per Person	Refresh \$ per Each
Assorted Individual Yogurt .....	\$ per Person	Refresh \$ per Each
Assorted Individual Greek Yogurt .....	\$ per Person	Refresh \$ per Each

### FRESH BAKED DELIGHTS

Assorted Fresh Baked Cookies .....	\$ per Person	Refresh \$ per Dozen
Fresh Baked Large Gourmet Cookies .....	\$ per Person	Refresh \$ per Dozen
Decadent Chocolate Brownies .....	\$ per Person	Refresh \$ per Dozen

### SNACKS & TREATS

*Estimate 5 People per Pound*

Assorted Chips & Dips .....	\$ per Person	Refresh \$ per Pound
Mixed Nuts .....	\$ per Person	Refresh \$ per Pound
Pretzels .....	\$ per Person	Refresh \$ per Pound
Snack Mix .....	\$ per Person	Refresh \$ per Pound
Assorted Miniature Candies .....	\$ per Person	Refresh \$ per Pound





# RECEPTIONS

RECEPTIONS ARE MORE FORMAL THAN BREAKS AND MEETINGS  
AND MAY BE TENDED OR UNTENDED.

## BASE COST

1 - 100 .....\$ per Person	126 - 150 .....\$ per Person	176 and above .....\$ per Person
101 - 125 .....\$ per Person	151 - 175 .....\$ per Person	

The base cost includes labor and service consisting of:

- Buffet tables draped in linen; topped with cloth
- Plastic punch or beverage cups
- 6" disposable plates
- Beverage napkins
- Appropriate disposable utensils
- Appropriate trade dress

(Upscale disposable serveware is available at an additional charge.)

Receptions are based on one hour of service. For extended reception service time, additional hourly labor charges may apply.

Arrangements can be made for informal, semi-formal, or formal service ,and in turn, the cost may vary. (The base cost above reflects "standard to semi-formal.")

Variations on anything included in this section can be arranged upon request. Requirements for these kinds of events vary so much that pricing for each individual event may need to be worked up independently of the pricing structure outlined herein.

Rental items are available at an additional cost. This will be in addition to the per person charge. Items available are: glassware, punch fountains, silver tea service, silver punch service, and special tables.

Ice molds and floral centerpieces are available at additional cost.



# RECEPTIONS

## BEVERAGES

### COLD BEVERAGES

	Base	Refresh
Iced Tea .....	\$ per Person	\$ per Gallon
Punch .....	\$ per Person	\$ per Gallon
Fruit Juice .....	\$ per Person	\$ per Gallon
Lemonade .....	\$ per Person	\$ per Gallon

### HOT BEVERAGES

	Base	Refresh
Coffee .....	\$ per Person	\$ per Gallon
Decaf .....	\$ per Person	\$ per Gallon
Hot Tea Service .....	\$ per Person	\$ per Gallon
Hot Chocolate .....	\$ per Person	\$ per Gallon
Hot Cider .....	\$ per Person	\$ per Gallon

## DISPLAYS

*Each Tray Serves 15 - 20 People*

**DOMESTIC CHEESE AND CRACKER DISPLAY** ..... \$ per Person | Refresh \$ per Tray

A Medley of Cheeses Arranged with a Variety of Crackers

**SLICED FRESH FRUIT DISPLAY** ..... \$ per Person | Refresh \$ per Tray

An Assortment of Sliced Fresh Seasonal Fruits

**FRESH VEGETABLE CRUDITÉ DISPLAY** ..... \$ per Person | Refresh \$ per Tray

A Variety of Fresh Seasonal Vegetables Served with Seasoned Dipping Sauce

*SELECT ONE OR MORE DISPLAY TO CREATE A FOCAL POINT FOR ANY RECEPTION.*

*CONSIDER ADDING A STATION TO ENHANCE YOUR RECEPTION.*

*\*\* Enough beverage and display food for guaranteed number attending will be set. Once one hour service time is exceeded, refresh rates will apply.*





# RECEPTIONS

## APPETIZERS

An assortment of hot and cold hors d'oeuvres are offered a la carte to enhance any reception.

Appetizer prices are based on three pieces of each selected item per person. Once these quantities are served, refresh rates will apply.

### COLD

	Base	Refresh
Fresh Fruit Kabobs .....	\$ per Person	Refresh \$ per Dozen
Assorted Finger Sandwiches .....	\$ per Person	Refresh \$ per Dozen
Assorted Canapés .....	\$ per Person	Refresh \$ per Dozen
Shrimp Cocktail .....	\$ per Person	Refresh \$ per Dozen
<i>Jumbo Shrimp Served with a Zesty Cocktail Sauce</i>		
<i>Garnished with Fresh Lemons</i>		

### HOT

	Base	Refresh
Herb Stuffed Mushrooms .....	\$ per Person	Refresh \$ per Dozen
Miniature Quiche .....	\$ per Person	Refresh \$ per Dozen
Cocktail Sausages in Barbecue Sauce .....	\$ per Person	Refresh \$ per Dozen
Barbecued Meatballs .....	\$ per Person	Refresh \$ per Dozen
Swedish Meatballs .....	\$ per Person	Refresh \$ per Dozen
Sesame Chicken Tenders .....	\$ per Person	Refresh \$ per Dozen
Boneless Chicken Wings .....	\$ per Person	Refresh \$ per Dozen
Jalapeño Poppers .....	\$ per Person	Refresh \$ per Dozen
Franks in Blanket .....	\$ per Person	Refresh \$ per Dozen

### SWEETS

	Base	Refresh
Mini Cheesecake Assortment .....	\$ per Person	Refresh \$ per Dozen
Mini Petite Fours .....	\$ per Person	Refresh \$ per Dozen
Assorted Petite Cookies .....	\$ per Person	Refresh \$ per Dozen
Assorted Petite Brownies .....	\$ per Person	Refresh \$ per Dozen



## RECEPTIONS

### SPECIALTY RECEPTIONS

#### THE EXECUTIVE

##### \$ per Person

Punch and Coffee Service

Choice of One Display

Choice of Two Cold Appetizers - *three pieces of each per person*

Choice of Two Hot Appetizers - *three pieces of each per person*

Choice of One Sweet - *three pieces of each per person*

#### THE PRESIDENTIAL

##### \$ per Person

Punch and Coffee Service

Choice of Two Displays

Choice of Two Cold Appetizers - *three pieces of each per person*

Choice of Three Hot Appetizers - *three pieces of each per person*

Choice of One Sweet - *three pieces of each per person*





## BUFFETS

BUFFETS REQUIRE A MINIMUM OF 25 PEOPLE

### BREAKFAST

*All Breakfast Buffets Include:*

*Assorted Breakfast Pastries, Coffee, Decaf Coffee, Assorted Hot Teas, and Orange Juice*

#### THE EYE OPENER

##### \$ per Person

Scrambled Eggs with Cheddar Cheese  
Sliced Seasonal Fresh Fruit Display  
Cinnamon French Toast  
Crispy Bacon and Sausage Links  
Breakfast Potatoes  
Hot Cereal

#### THE COUNTRY BUFFET

##### \$ per Person

Scrambled Eggs with Cheddar Cheese  
Sliced Seasonal Fresh Fruit Display  
Pancakes  
Crispy Bacon and Sliced Ham  
Fresh Baked Biscuits with Country Gravy  
Home Fried Potatoes  
Cheese Grits or Oatmeal

#### THE EXECUTIVE BUFFET

##### \$ per Person

Scrambled Eggs with Cheese and Mushrooms  
Sliced Seasonal Fresh Fruit Display  
Eggs Benedict  
Belgian Waffles  
Breakfast Potatoes  
Crispy Bacon and Sausage Links  
Bagels and Cream Cheese

#### OMELET STATION

##### \$ per Person

Enhance your Breakfast Buffet with a made-to-order Omelet Station. Our chef will prepare a variety of omelets to order for your guests.

*(Additional charge per person added to price above.)*

*(Substitutions may be made on any breakfast buffet for an additional charge.)*



# BUFFETS

BUFFETS REQUIRE A MINIMUM OF 25 PEOPLE

## THEMED BUFFETS

### THE DELI SPREAD

**\$ per Person**

A Lunch Style Buffet Assortment of Sliced Deli Meats and Cheeses  
 Variety of Breads and Rolls,  
 Lettuce, Tomato, and Pickles  
 A Selection of Spreads, Condiments, and Chips

### THE SOUTH OF THE BORDER

**\$ per Person**

Chicken Fajitas with Soft Flour Tortillas  
 Beef Tacos with Crispy Corn Tortillas  
 Sour Cream, Shredded Lettuce, Cheese,  
 and Diced Tomatoes  
 Refried Beans, Spanish Rice, Chips and Salsa

### THE ITALIANO

**\$ per Person**

*Classic Caesar Salad*  
*Additional salads may be added for \$ per person per salad*  
*Choice of One Entrée:*  
 Chicken Parmesan, Italian Sausage & Peppers or  
 Classic Lasagna  
*Choice of One Pasta:*  
 Spaghetti Marinara, Fettuccini Alfredo or Baked Penne  
 Garlic Breadsticks

### THE BBQ

**\$ per Person**

*Choice of One Salad:*  
*Additional salads may be added for \$ per person per salad*  
 Fried or Barbecue Chicken  
 Barbecue Pulled Pork with Kaiser Rolls  
 Buttered Corn on the Cob, Baked Beans,  
 Pickles, and Potato Chips

### THE TAILGATER

**\$ per Person**

*Choice of One Salad:*  
*Additional salads may be added for \$ per person per salad*  
 Grilled Hamburgers and Hot Dogs  
 Relish Platter with Sliced Onions, Dill Pickles Chips,  
 and Sliced Tomatoes  
 Mustard, Mayonnaise, Ketchup, and Sweet Pickle Relish  
 American Cheese  
 Baked Beans, Potato Chips, and Corn on the Cob  
 Watermelon Platter (In Season)  
 Assorted Cookies or Fudge Brownies

### THEMED BUFFET ENHANCEMENTS

*Add one or More*  
 Italian Sausage, Polish Sausage, or Brats ...**\$ per Person**  
 Barbecue or Fried Chicken .....**\$ per Person**  
 Grilled Chicken Breast.....**\$ per Person**  
 Barbecue Rib.....**\$ per Person**





## BUFFETS

BUFFETS REQUIRE A MINIMUM OF 25 PEOPLE

### CREATE YOUR OWN BUFFET

All Buffets Include:

- Assorted Bread Basket (Preset)
- Choice of One Prepared Salad
- Choice of One Standard Dessert (Preset)
- Coffee, Decaf Coffee, Iced Tea, and Water

### ONE ENTRÉE BUFFET

#### \$ per Person

Includes choice of:

- (1) Entrée
- (1) Starch
- (2) Vegetables
- (1) Standard Dessert

### TWO ENTRÉE BUFFET

#### \$ per Person

Includes choice of:

- (2) Entrées
- (1) Starch
- (2) Vegetables
- (1) Standard Dessert

### THREE ENTRÉE BUFFET

#### \$ per Person

Includes choice of:

- (3) Entrées
- (1) Starch
- (2) Vegetables
- (1) Standard Dessert

### PREPARED SALADS

Choose One – Additional salads may be added at \$ per person per salad

- Tossed Garden Salad
- Classic Caesar Salad
- Deli Style Potato Salad
- Marinated Vegetables
- Fresh Fruit Salad
- Thai Noodle Salad
- Antipasto Salad
- Macaroni Salad
- Italian Pasta Salad
- Cucumber Salad
- Zesty Cole Slaw
- Broccoli Salad



## BUFFETS

### POULTRY

#### BOURSIN CHICKEN

Herb Marinated Chicken Breast Grilled and Served with a Boursin Cream Sauce

#### HAWAIIAN CHICKEN

Teriyaki Glazed Chicken Breast Served with Grilled Pineapple Slice

#### CHICKEN DIJONNAISE

Sautéed Breast of Chicken with Dijon Cream Sauce

### BEEF AND PORK

#### BRAISED SHORT RIB

Beef Short Rib Slow Cooked to Fall Apart Tender Served with Hunter Sauce

#### GRILLED FLANK STEAK

Grilled Flank Steak served with a Chimichurri Sauce

#### CARIBBEAN JERK PORK

Jerk Seasoned Pork Loin Roasted to Perfection, Topped with Mango Salsa

#### PAN-SEARED PORK MEDALLIONS

Hand Cut Pork Tenderloin Medallions, Seasoned and Pan-Seared Served with Sauce Chasseur

### FISH

#### BLACKENED WHITEFISH

Blackened Whitefish Filet Served with Cajun Cream Sauce

#### BAKED FINES HERBES SALMON FILET

Salmon Filet Topped with Fines Herbes (Parsley, Chives, Tarragon, and Chervil) and Fresh Sliced Lemon. Served with Maître d' Hôtel Butter

### PASTA AND VEGETARIAN

#### ASIAGO CHICKEN FARFALLE

Grilled Chicken, Sundried Tomatoes and Asiago Cheese Tossed with Farfalle

#### CHEESE MANICOTTI

Baked Cheese Manicotti in Marinara Sauce topped with Melted Mozzarella Cheese

#### VEGETARIAN CAULIFLOWER TACOS

Roasted Southwestern Cauliflower served on Corn Tortilla with Napa Cabbage Slaw and Pickled Red Onion

*\*\*\* Please ask about custom menus*





## BUFFETS

### STARCH

#### *Choose One*

Jasmine Rice  
 Wild Rice Blend  
 Classic Rice Pilaf  
 Garlic Mashed Potatoes  
 Oven Roasted Parmesan New Potatoes  
 Rosemary Roasted Potatoes  
 Penne with Garlic Butter

### DESSERTS

#### *Choose One*

#### STANDARD DESSERTS

Chocolate Cream Pie  
 Apple Pie  
 Cherry Pie  
 Pumpkin Pie  
 Pecan Pie  
 Chocolate Layer Cake  
 Lemon Meringue Pie  
 Fresh Strawberries and Whipped Cream  
 Chocolate Mousse with Raspberry Sauce  
 Coconut Cream Pie  
 Brownie Ala Mode \*

*\* Unavailable as preset dessert or for off-premise functions.*

*\*\*\* Elegant Specialty Desserts are available and will require custom pricing. An allowance will be applied to dessert selections other than those offered in this menu.*

### VEGETABLE

#### *Choose Two*

Fresh Steamed Seasonal Vegetable  
 Fresh Green Beans  
 Buttered Corn  
 Grilled Asparagus  
 Honey Glazed Carrots  
 Oven Roasted Vegetable Medley –  
*(Squash, Zucchini, Red Bell Pepper, and Red Onion)*

### PREMIUM DESSERTS

#### *Available for an Additional Charge per Person*

French Silk Pie  
 Premium Carrot Cake  
 Lemon Layer Cake  
 Chocolate Mousse Cake with Raspberry Sauce  
 New York Cheesecake with Strawberries  
 Strawberry Shortcake  
 Flourless Chocolate Cake  
 Key Lime Pie



## STATIONS

- Add a demonstration station to your reception or buffet to enhance your event.
- Stations are attended by a chef freshly preparing each item just for you.
- Additional labor charges may apply for events exceeding event service hours.

### CARVING STATIONS

*Carved items are offered a la carte and can be added to any buffet or reception.*

Slow Roasted Prime Rib with Horseradish Sauce and Au Jus . . . . .	Market Price - \$ per Person
Manhattan Roast Striploin with Chimichurri Sauce . . . . .	Market Price - \$ per Person
Roast London Broil with Herbed Au Jus . . . . .	Market Price - \$ per Person
Cuban Roast Pork Loin with Mojo Salsa . . . . .	\$ per Person
Baked Pit Ham with Sweet Country Mustard Sauce . . . . .	\$ per Person
Herb Roasted Turkey Breast with Herbed Jus Lié . . . . .	\$ per Person
Herb and Lemon Crusted Side of Salmon with Sauce Béarnaise . . . . .	Market Price - \$ per Person

*\*\*\* Dinner rolls accompany all carving stations*

### PASTA SAUTÉ

**\$ per Person**

*Choice of Pastas (Select One):*

- Penne, Linguine or Angel Hair Pasta
- Alfredo and Marinara Sauces

*Assorted Meats (Select Two):* Italian Sausage, Ham, Ground Beef, Marinated Chicken Breast

- Assorted Fresh Seasonal Vegetables
- Assorted Herbs, Spices, and Parmesan Cheese

### EGG SKILLET

**\$ per Person**

*Fresh Omelets Prepared with Choice of:* Bacon, Sausage, and Ham

- Onions, Peppers, Tomatoes, and Mushrooms
- Cheddar, Mozzarella and Swiss Cheeses
- Selection of Condiments and Seasonings

### WAFFLES

**\$ per Person**

*Belgian Waffles Freshly Topped to Order with:*

- Hot Maple Syrup
- Warm and Fresh Fruit Toppings
- Whipped Cream
- Whipped Butter

### DESSERT CREPES

**\$ per Person**

*Dessert Crepes Made to Order with a Variety of Fruit and Confectionery Fillings and Toppings*

### ICE CREAM SOCIAL

**\$ per Person**

*Three Flavors of Ice Cream served with Assorted Syrups and Toppings, Nuts, Whipped Cream, and more*





# SEATED

## BREAKFASTS

*All Served Breakfasts Include:* Assorted Breakfast Pastry Basket Accompanied by Coffee, Decaf Coffee, Assorted Teas, and Orange Juice

### THE TRADITIONAL

**\$ per Person**

- Freshly Scrambled Eggs
- Crispy Bacon, Ham or Sausage Links
- Breakfast Potatoes
- Fresh Fruit Garnish

### THE BENEDICT

**\$ per Person**

- Two Poached Eggs Served
- Over a Toasted English Muffin with
- Canadian Bacon topped with Hollandaise Sauce
- Breakfast Potatoes
- Fresh Fruit Garnish

## SANDWICHES - *Does Not Include Side Salads*

### CUBAN SANDWICH

**\$ per Person**

- Roast Pork Layered with Sliced Ham
- Swiss Cheese, Pickles, and Mustard
- Pressed on Toasted Cuban Bread
- Accompanied by Homemade Potato Chips

### GRILLED CHICKEN SANDWICH

**\$ per Person**

- Marinated and Grilled Chicken Breast Served with Melted Monterey Jack Cheese, Bacon, Lettuce and Tomato
- Garnished with Creamy Barbecue Sauce Accompanied by Homemade Potato Chips (*crispy chicken can be substituted at no additional cost*).

### THE OMELETFEST

**\$ per Person**

- Loaded Denver Omelet
- Crisp Bacon, Ham or Sausage Links
- Breakfast Potatoes
- Fresh Fruit Garnish

### THE COUNTRY BREAKFAST

**\$ per Person**

- Freshly Scrambled Eggs with Cheddar Cheese
- Fresh Baked Biscuit with Sausage Gravy
- Home Fried Potatoes
- Fresh Fruit Garnish

### BANH MI

**\$ per Person**

- Grilled Vietnamese Chicken Breast
- Served on a French Baguette
- Topped with Fresh Sliced Cucumber, Cilantro Sprigs, and House-made Pickled Veggies (Carrots, Daikon Radish, and Green Onion)
- Accompanied by Homemade Potato Chips



## SEATED

*All Served Meals Include:* Choice of Side Salad, Fresh Baked Dinner Rolls, Choice of Standard Dessert, Coffee, Decaf Coffee, Iced Tea, and Ice Water

### ENTRÉE SALADS - *Does Not Include Side Salads*

#### CHEF'S SALAD

**\$ per Person**

A Medley of Greens served with Strips of Ham, Turkey Breast, Cheddar and Swiss Cheeses, Sliced Egg and Tomato, with Black Olives, Cucumber, Red Onion, Croutons, and Choice of Dressings

#### CHICKEN CAESAR SALAD

**\$ per Person**

Crisp Romaine Lettuce tossed with Parmesan Cheese, Toasted Croutons and Caesar Dressing  
Topped with Marinated and Grilled Chicken Breast  
(*Shrimp or Steak can be substituted for an additional charge.*)

#### ASIAN CHICKEN SALAD

**\$ per Person**

Grilled Asian Chicken Sliced and Served on a bed of Mixed Greens with Thinly Sliced Cabbage, Julienned Carrot, Sprouts, Pineapple Chunks, and Sesame Seeds Drizzled with Sesame-Soy Vinaigrette

#### COBB SALAD

**\$ per Person**

Field Greens topped with Sliced, Grilled Chicken Breast, Chopped Bacon, Chopped Hard Boiled Egg, Diced Avocado, Thin Sliced Red Onion, Diced Tomato, and Bleu Cheese Crumbles with Choice of Dressing.

### SIDE SALADS

*Choose One*

#### HOUSE SALAD

Mixed Salad Greens with Tomatoes, Sliced Cucumbers, Croutons, and Choice of Dressing

#### CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Parmesan Cheese, Croutons, and Caesar Salad Dressing

#### SPINACH SALAD

Fresh Spinach with Tomatoes, Eggs, Bacon, Sliced Mushrooms, Red Onions, Croutons, and choice of Honey Mustard or Hot Bacon Dressing

#### FRESH FRUIT CUP

Seasonal Medley of Fresh Fruit with Yogurt and Honey Dressing

#### SPRING MIX SALAD

Spring Mix Topped with Red Onion, Craisins, Mandarin Oranges, and Candied Pecans





## SEATED

### ENTRÉES - *Choose One*

*Served with your choice of one starch and one vegetable.*

#### POULTRY

##### CITRUS GRILLED CHICKEN

**\$ per Person**

Citrus Grilled Chicken

Lemon Marinated Chicken Breast Served with a Creamy Citrus Sauce

##### HAWAIIAN CHICKEN

**\$ per Person**

Teriyaki Glazed Chicken Breast Served with Grilled Pineapple Slice

##### CHICKEN DIJONNAISE

**\$ per Person**

Sautéed Breast of Chicken with Dijon Cream Sauce

##### CHICKEN CORDON BLEU

**\$ per Person**

Boneless Breast of Chicken Stuffed with Smoked Ham and Swiss Cheese, Served with Supreme Sauce

#### FISH

##### BLACKENED WHITEFISH

**Market Price - \$ per Person**

Blackened Whitefish Filet Served with Cajun Cream Sauce

##### BAKED FINES HERBES SALMON FILET

**Market Price - \$ per Person**

Salmon Filet Topped with Fines Herbes (Parsley, Chives, Tarragon, and Chervil) and Fresh Sliced Lemon. Served with Maître d' Hôtel Butter



## SEATED

### ENTRÉES (Continued) - Choose One

*Served with your choice of one starch and one vegetable.*

#### BEEF AND PORK

##### HERB ROASTED PRIME RIB

**Market Price - \$ per Person**

Generous cut of Slow Roasted Prime Rib with a side of Horseradish Sauce

##### BRAISED SHORT RIB

**Market Price - \$ per Person**

Beef Short Rib Slow Cooked to Fall Apart Tender Served with Hunter Sauce

##### PETITE FILET MIGNON

**Market Price - \$ per Person**

6 oz. Grilled Tenderloin Filet served with a Mushroom Demi Glaze

#### PASTA AND VEGETARIAN

##### CLASSIC BAKED LASAGNA

**\$ per Person**

Generous Portion of Lasagna Layered with Ricotta and Mozzarella Cheeses and Hearty Meat Sauce Served with Fresh Sautéed Vegetables and Garlic Breadstick

##### ASIAGO CHICKEN FARFALLE

**\$ per Person**

Grilled Chicken, Sundried Tomatoes and Asiago Cheese Tossed with Farfalle Served with Fresh Sautéed Vegetables and Garlic Breadstick

##### CARIBBEAN JERK PORK

**\$ per Person**

Jerk Seasoned Pork Loin Roasted to Perfection, Topped with Mango Salsa

##### PAN-SEARED PORK MEDALLIONS

**\$ per Person**

Hand Cut Pork Tenderloin Medallions, Seasoned and Pan-Seared Served with Sauce Chasseur

##### CHEESE MANICOTTI

**\$ per Person**

Baked Cheese Manicotti in Marinara Sauce topped with Melted Mozzarella Cheese Served with Fresh Sautéed Vegetables and Garlic Breadstick

##### VEGETABLE LASAGNA

**\$ per Person**

Grilled Seasonal Vegetables and Spinach baked between layers of Lasagna Noodles with an Alfredo Cream Sauce Served with Fresh Sautéed Vegetables and Garlic Breadstick

*\*\*\* Please ask about custom menus*





## SEATED

### STARCH

*Choose One*

Jasmine Rice  
 Wild Rice Blend  
 Classic Rice Pilaf  
 Garlic Mashed Potatoes  
 Oven Roasted Parmesan New Potatoes  
 Rosemary Roasted Potatoes  
 Linguini Du Jour

### DESSERTS

*Choose One*

#### STANDARD DESSERTS

Chocolate Cream Pie  
 Apple Pie  
 Cherry Pie  
 Pumpkin Pie  
 Pecan Pie  
 Chocolate Layer Cake  
 Lemon Meringue Pie  
 Fresh Strawberries and Whipped Cream  
 Chocolate Mousse with Raspberry Sauce  
 Coconut Cream Pie  
 Brownie Ala Mode \*

*\* Unavailable as preset dessert or for off-premise functions.*

*\*\*\* Elegant Specialty Desserts are available and will require custom pricing. An allowance will be applied to dessert selections other than those offered in this menu.*

### VEGETABLE

*Choose One*

Fresh Steamed Seasonal Vegetable  
 Fresh Green Beans  
 Grilled Asparagus  
 Honey Glazed Carrots  
 Oven Roasted Vegetable Medley –  
*(Squash, Zucchini, Red Bell Pepper, and Red Onion)*

### PREMIUM DESSERTS

*Available for an Additional Charge per Person*

French Silk Pie  
 Premium Carrot Cake  
 Lemon Layer Cake  
 Chocolate Mousse Cake with Raspberry Sauce  
 New York Cheesecake with Strawberries  
 Strawberry Shortcake  
 Flourless Chocolate Cake  
 Key Lime Pie



## EXPRESS CATERING

EXPRESS CATERING is an excellent solution to your casual event.  
All EXPRESS CATERING is for pick up unless other arrangements have been made.

### EXPRESS PARTY PLATTERS

*Each Tray Serves 15 - 20 People*

#### FRESH BAKED COOKIE TRAY

**\$ per Tray**

Four Dozen Freshly Baked Cookies Including;  
Chocolate Chip, Sugar, Peanut Butter, and Oatmeal  
Raisin

#### VEGETABLE CRUDITÉS WITH DIP

**\$ per Tray**

An Array of Freshly Cut Vegetables Attractively  
Displayed Served with Ranch Dip

#### SLICED FRESH FRUIT TRAY

**\$ per Tray**

A Bountiful Variety of Sliced Fresh Fruits in Season

#### DELI TRAY

**\$ per Tray**

A variety of Sliced Meats, Cold Cuts and Cheese  
Served with Sliced Breads, Lettuce, Tomato,  
Mayonnaise and Mustard

#### CHOCOLATE LOVERS

**\$ per Tray**

Three Dozen Fudge Brownies Topped with Chocolate  
Frosting

All Express Party Platters are served on disposable trays. Pricing does not include serving supplies or beverages.

**Suggestion:** Talk to the food service director to arrange for serving supplies and beverages to complete your Express order. These are available at an additional charge.





## EXPRESS CATERING

### EXPRESS BOXES

**\$ per Box**

Build Your Own Sandwich... Lettuce, Tomato, Onion, and Pickle served on the side

**Select One Of the Following Breads:**

Hoagie Roll  
Kaiser Roll  
Croissant  
Multi Grain Sliced Bread  
Marble Rye Sliced Bread

**Select One Of the Following Meats:**

Sliced Smoked Turkey Breast  
Shaved Smoked Pit Ham  
Chunky Chicken Salad  
Italiano (Salami, Ham, Pepperoni)  
Vegetarian

**Or Select a Specialty Wrap**

**BLT Wrap** – Bacon, Lettuce and Tomato with Ranch Dressing

**Chicken Caesar Wrap** – Romaine and Grilled Chicken with Caesar Dressing

**Vegetable Wrap** – Greens, Cheddar Cheese and Marinated Vegetables

**Select One Of the Following:**

• Banana • Apple • Orange • Cookie • Brownie

**Add a Prepared Salad: \$.50 each**

• Fresh Seasonal Fruit Cup • Pasta Salad • Potato Salad • Coleslaw

Express Boxes are served in an attractive box and include a sandwich, bag of potato chips, a piece of whole fresh fruit, large cookie or brownie, utensils, napkins, appropriate condiments, and a bottled water.

### EXPRESS DELI SANDWICH TRAY

**\$ per Person**

Express Deli Sandwich Tray includes up to three pre-made sandwich choices served on attractive disposable trays with disposable service utensils, bags of potato chips, whole fresh fruit basket, cookie or brownie tray, Disposable plates, utensils, napkins, appropriate condiments, and assortment of bottled water and canned sodas.



## EXPRESS CATERING

### BASIC SACK BREAKFAST

#### \$ per Sack

Includes:

- 4oz Plain Bagel
- PC, Cream Cheese
- PC, Peanut Butter
- Piece of Whole Fresh Fruit
- Individual Bottle Orange Juice
- Napkin and Plastic Knife

### BASIC SACK LUNCHES

#### \$ per Sack

Includes:

- Meat and Cheese Sandwiches  
or PB&J Sandwiches (2)
- Bag of Chips
- Whole Fresh Fruit
- Cookies (2)
- Bottled Water





# EXPRESS CATERING

## EXPRESS PASTA BUFFET

EXPRESS CATERING is an excellent solution to your casual event.

All EXPRESS CATERING is for pick-up and does not include table set-up unless other arrangements have been made.

- All Express Pasta Buffet items are served in 2" full size disposable aluminum pans.
- Each pan serves up to 16 people.
- Salad price does not include plates, utensils, or beverages.
- Pasta prices includes one disposable plate, utensil set, napkins, and bottled water or assorted canned soda per person.

## SALAD

### CHOPPED SALAD

**\$ per Pan**

Shredded Romaine and Iceberg Lettuce with Diced Tomato, and Shredded Mozzarella.  
Served with Italian Dressing

## PASTAS

### SPAGHETTI WITH MARINARA

**\$ per Pan**

Spaghetti Tossed with Homemade Basil Marinara Sauce

### BAKED ZITI

**\$ per Pan**

Ziti Tossed with Homemade Basil Marinara Sauce Topped with Mozzarella Cheese and Baked to Bubbly Golden Brown

### FETTUCCINE ALFREDO

**\$ per Pan**

Fettuccine Pasta Tossed with Delectable Alfredo Sauce

## SERVING/WARMING KIT

**\$ per Kit**

- Wire Chafing Frame – to be returned
- Large Disposable Aluminum Pan
- X2 Canned Heat
- X2 Disposable Serving Spoons

### ASIAGO CHICKEN FARFALLE

**\$ per Pan**

Sliced Grilled Chicken Tossed with Bowtie Pasta and a Sun-Dried Tomato Alfredo Sauce Topped with Mozzarella and Topped with Asiago Cheese

### ADD MEATBALLS

**\$ per Dozen**

Slow Cooked in Homemade Basil Marinara Sauce

### GARLIC PARMESAN BREADSTICKS

**\$ per Dozen**

