



JUNIATA COLLEGE

MORNING FARE

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. Wait staff are available upon request for a nominal charge. Freshly Brewed Aspetto Coffee, Aspetto Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water are included. Minimum number of guests for these services is 15.

THE CLASSIC CONTINENTAL

\$11.10 per guest

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Muffins, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels

Butter, Cream Cheese and Assorted Jellies

Chilled Bottled Juice service available



THE HEALTHY START

\$10.75 per guest

Seasonal Sliced Fresh Fruit Tray

Low-Fat Yogurt Parfaits made with Fresh Berries and Low-Fat Granola

Balanced Way Breakfast Cookies

Whole Wheat Bagels, Low-Fat Cream Cheese and Assorted Jellies

Chilled Bottled Juice service available

JUNIATA COLLEGE BREAKFAST BUFFET

\$14.30 per guest

Seasonal Sliced Fresh Fruit and Berries Tray

Baker's Choice of Two: Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Mini Scones

Butter and Assorted Jellies

Hash browns or Home Fries

Choose 2: Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage, or Country Ham

Choose 1: Fluffy Scrambled Eggs, Egg White Frittata, Garden Vegetable Quiche or Broccoli Cheddar Quiche

Choose 1: Buttermilk Pancakes or Traditional Fresh Toast with warm Maple Syrup and Melted Butter

Chilled Bottled Juice service available

OMELET STATION

\$4.65 per guest

The following items can be added on to any of the Morning Fare breakfast menus. Minimum group size of 25 guests.

Fluffy Eggs and Egg Whites, Sweet Peppers, Smoked Ham, Shredded Cheddar, Dice Tomatoes, Feta Cheese, Bacon, Pork Sausage Links, and Scallions or Turkey Bacon upon request. All prepared by one of our talented culinarians.

***ALL PRICES INCLUDE 6% SALES TAX AND 18% GRATUITY. ALL PRICES SUBJECT TO CHANGE.**

ALA CARTE SELECTIONS

These menus are presented in buffet style. Services include delivery, set up with linens on the buffet and clean up after your event.

FROM THE SUNRISE BAKERY (Per Dozen)

Assorted Fresh Baked Muffins	\$15.10 per dozen
<i>Cranberry Orange, Lemon Poppy Seed, Blueberry, Cappuccino Chocolate or Apple Cinnamon</i>	
Assorted Breakfast Breads and Coffee Cakes	\$15.10 per dozen
<i>Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream Coffee Cake, Apple Streusel Coffee Cake or Chocolate Espresso Coffee Cake</i>	
Assorted Danish	\$15.10 per dozen
Assorted Bagels with Cream Cheese and Jellies	\$15.10 per dozen
Country Biscuits with Butter and Jellies	\$6.80 per dozen
Assorted Doughnuts	\$15.10 per dozen
Assorted Mini Scones	\$15.10 per dozen
Cinnamon Rolls	\$20.05 per dozen

MORNING STARTERS (Please Order By The Each)

Individual Assorted Yogurts	\$2.50 each
Individual Fruit Yogurt Parfaits with Low-Fat Granola	\$3.60 each
Seasonal Sliced Fruit Tray (Per Tray)	
Small 15-25	\$100.25 tray
Medium 25-50	\$179.00 tray
Large 50-100	\$222.00 tray
Breakfast Sandwich (Per Dozen)	\$43.00 per dozen
Choice of One: Toasted English Muffins, Biscuits, Bagels or Croissants	
Choice of One: Egg, Egg and Cheese or Egg Whites	
Choice of One: Pork or Turkey Sausage Patty, Country Ham or bacon	

ADD ON MORNING STARTERS (Per Guest)

The following items can be added on to any of the Morning Fare breakfast menus to create a custom menu for any occasion. Minimum group size of 15 guests.

Home Fries with Caramelized Onions	\$1.45 each
Corned beef Hash	\$2.80 each
Chorizo Sausage	\$2.80 per guest
Mushroom Cheese Strata	\$2.50 per guest
Ham and Potato Frittata	\$2.20 per guest
Cheese or Fruit Blintz Served with Sour Cream	\$3.95 per guest
Smoked Salmon Platter with Red Onion, Capers, Cream Cheese, and Mini Bagels	\$10.35 per guest

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BEVERAGE SERVICE

Services include linen on service tables, set up and clean up. Appropriate condiments are provided.

MORNING COFFEE AND TEA SERVICE

\$5.40 per guest

Our Morning Coffee Service includes Freshly Brewed Aspetto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water.

HOT BEVERAGES (16 servings per gallon)

Freshly Brewed Aspetto Coffee	<i>\$2.80 per guest</i>
Freshly Brewed Aspetto Decaffeinated Coffee	<i>\$2.80 per guest</i>
Numi Herbal and Non-Herbal Tea service to include Decaffeinated Numi Tea with Hot Water	<i>\$2.80 per guest</i>
Fresh Brewed Starbucks Premium Coffee or Decaffeinated Coffee	<i>\$2.85 per guest</i>
Tazo Herbal and Non Herbal tea service to include Decaffeinated Tazo Tea with Hot Water	<i>\$2.85 per guest</i>

COLD BEVERAGES (16 servings per gallon)

Orange Juice	<i>\$15.70 per gallon</i>
Cranberry Juice	<i>\$15.70 per gallon</i>
Apple Juice	<i>\$15.70 per gallon</i>
Fresh Brewed Iced Tea	<i>\$15.70 per gallon</i>
Lemonade	<i>\$19.35 per gallon</i>
Orange Blossom Punch	<i>\$19.35 per gallon</i>
Strawberry Lemonade	<i>\$19.35 per gallon</i>
Sparkling White Grape Punch	<i>\$19.35 per gallon</i>
Iced Water Service with Fresh Quartered Oranges, Lemons and Limes	<i>\$1.45 per guest</i>

CANNED AND BOTTLED BEVERAGES

Bottles Fruit Juice: Apple, Orange, and Cranberry	<i>\$2.50 each</i>
Bottled Water	<i>\$2.20 each</i>
Assorted Canned Soda selection (Pepsi products): Regular and Diet	<i>\$2.20 each</i>

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ALL DAY

Designed for full day conferences or meetings, this service simplifies your event planning requirements. These offerings are presented buffet style. Services include set up with linens on the buffet and clean up after your event. Wait staff services are available upon request for a nominal charge. Minimum number of guests for these services is 15 guests.

All Day Package for \$51.55 per person

CLASSIC CONTINENTAL BREAKFAST

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Muffins, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels with Cream Cheese, Butter, and Assorted Jellies

Chilled Bottled Orange Juice and Cranberry Juice

Freshly Brewed Aspetto Coffee, Decaffeinated Coffee, and Numi Herbal and Non Herbal Teas
to Include Decaffeinated Numi Tea with Hot Water

Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

MID-MORNING BREAK

Refresh Coffee Service

Seasonal Sliced Fresh Fruit Tray

Assorted Granola Bars

Assorted Canned Soda (Pepsi Products): Regular and Diet

Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

LUNCH BUFFET

Select from One of Our Daily Menus to Include:

A Salad, Entrée Selection, Dessert and Beverage. Our menu Offerings Change Daily.

AFTERNOON SNACK

Choose 2: Assorted Individual Bags of Chips, Mini Candy Bars, Assorted Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes

Iced Water Station, Freshly Brewed Iced Tea, Lemonade and Assorted Canned Soda (Pepsi Products): Regular and Diet.

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GRAB AND GO BOXED SALADS



SIGNATURE SALADS

All Salads are served with a Crusty Roll and Butter, Large Cookie or Brownie and a Canned Soda, Regular or Diet, or Bottled Water. Eco-friendly service ware is provided. Services include set up. Five guest minimum per Menu Selection.

CAESAR SALAD	<i>\$17.55 per guest</i>
Fresh Romaine lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing	
Add Grilled Breast of Chicken	<i>\$19.70 per guest</i>
Add Grilled Marinated Steak	<i>\$21.15 per guest</i>

COBB SALAD	<i>\$17.55 per guest</i>
Strips of Turkey Breast, Diced Tomatoes, chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Blue Cheese Dressing	

GREEK SALAD	<i>\$17.55 per guest</i>
Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone	

TRIO-SALAD COMBO	<i>\$17.55 per guest</i>
Tossed Greens topped with Choice of 3 of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad	

CHINESE CHICKEN SALAD	<i>\$17.55 per guest</i>
Mixed Greens with Red Leaf Lettuce tossed with Oriental Sesame Dressing and Grilled Chicken Breast served with Sesame Wonton Chips	

ANTIPASTO SALAD	<i>\$17.55 per guest</i>
A Salad Lover's Dream: Grilled Balsamic Eggplant, Zucchini, Red Peppers and Mushrooms with Pesto Pasta & Lemony Asparagus	

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GRAB AND GO BOXED SANDWICHES

All Boxed Lunches include your choice of one: Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw, or Pasta Salad. Choose one bag of Chips or Pretzels, Choose one Large Cookie or Brownie, and choose one Canned Soda (Regular or Diet) or Bottled Water. Eco-friendly service ware is provided. Services include set up. Five guest minimum per Menu Selection.

SIGNATURE SANDWICHES



SPICY ITALIAN BAGUETTE *\$17.55 per guest*
Sliced ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

TURKEY AND SHARP CHEDDAR *\$17.55 per guest*
Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, Sliced Tomato on a Kaiser Roll

ROAST BEEF AND CHEDDAR *\$17.55 per guest*
Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

GRILLED TUSCAN CHICKEN BREAST *\$17.55 per guest*
Grilled Chicken Breast, Provolone, Leaf Lettuce, Sliced Tomato and Pesto Mayonnaise on Foccacia Bread

SOUTHWESTERN BBQ *\$17.55 per guest*
Sliced BBQ Pork Roast piled high on a Ciabatta Roll with Pepper Jack Cheese, Caramelized Onion and Molasses BBQ Sauce

BUFFALO CHICKEN WRAP *\$17.55 per guest*
Grilled Chicken with Buffalo Sauce, Blue Cheese Crumbles, Diced Tomatoes, Celery and Low-Fat Ranch Dressing served in a Flour Tortilla

VEGETARIAN SANDWICHES

ROASTED VEGGIE CLUB *\$17.55 per guest*
Roasted Eggplant, Zucchini, and Red Pepper with fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll

HUMMUS, AVOCADO, AND ROASTED VEGETABLE WRAP *\$17.55 per guest*
Creamy Hummus, Ripe Avocado, Crisp Shredded Lettuce, and Tomato rolled in a petite soft Flour Tortilla

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SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners include a choice of a Salad or Starter, Two Accompaniments, Fresh Baked Dinner Rolls and Butter, choice of Dessert, Freshly Brewed Aspetto Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Numi Teas with Hot Water and Freshly Brewed Iced Tea. Services include wait staff, linen on guest tables, set up and clean up.

POULTRY

SESAME CHICKEN BREAST *\$25.10 per guest*
Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions

TRADITIONAL CHICKEN PICCATA *\$25.10 per guest*
Seared Breast of Chicken in a Lemon Caper White Wine Sauce

ROASTED CHICKEN FLORENTINE *\$25.10 per guest*
Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

APRICOT AND GOAT CHEESE CHICKEN BREAST *\$25.10 per guest*
Lightly breaded Breast of Chicken rolled with dried Apricots and Goat Cheese served with a Brown Sauce

ZIA'S NUTTY CHICKEN *\$25.10 per guest*
Boneless Breast of Panko Encrusted Chicken, pistachios and topped with Apple Compote

BEEF AND PORK

BRAISED SHORT RIBS *\$25.10 per guest*
Beef Short Ribs braised in a Tarragon and Red Wine Reduction

BEEF TENDERLOIN STUFFED WITH SPINACH *\$41.55 per guest*
Roasted Beef Tenderloin stuffed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce

GORGONZOLA ENCRUSTED FILET WITH CABERNET DRIZZLE *\$44.40 per guest*
Gorgonzola Encrusted Filet with Cabernet Drizzle

PAN-SEARED PORK TENDERLOIN WITH APPLES AND ONIONS *\$31.50 per guest*
Pan-Seared Pork Tenderloin with Granny Smith Apples, diced Red Onions and Orange Marmalade

ROASTED PORK TENDERLOIN WITH SWEETENED RASPBERRY VINEGAR SAUCE *\$32.60 per guest*
Slow-Roasted Pork Tenderloin served with a sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce

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LAMB
ROASTED LAMB WITH RISOTTO*\$57.30 per guest*

Roasted Lamb Medallions served with Risotto and a drizzle of White Wine Cream Sauce

COMBINATION PLATE
BEEF AND SALMON FILETS*\$32.60 per guest*

Tenderloin Medallion & Salmon Filet on caramelized Onion Mashed Potatoes and Demi-Glace Sauce

SEAFOOD
SEAFOOD AND SPINACH LASAGNA WITH ROASTED RED PEPPER COULIS*\$29.75 per guest*

Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce

SALMON WITH LEEKS AND CAPER SAUCE*\$40.85 per guest*

Grilled Salmon Filet topped with Fried Leeks and Caper Sauce

HALIBUT SALTIMBOCCA*\$37.25 per guest*

Halibut topped with shaved Pecorino Romano Cheese wrapped with Prosciutto and lightly sautéed until Golden Brown

PARMESAN CRUSTED TILAPIA WITH CHIVE BUTTER SAUCE*\$25.10 per guest*

Sautéed Tilapia with crusted Parmesan and Chive Butter Sauce

GARLIC SHRIMP SKEWERS*\$35.80 per guest*

Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest

VEGETARIAN
CHÈVRE, ORZO AND BASIL STUFFED PORTOBELLO*\$24.35 per guest*

Portobello Mushroom Cap stuffed with Chèvre Cheese, Tri-colored Orzo and fresh Basil

SPAGHETTI SQUASH*\$24.35 per guest*

Spaghetti Squash with Sofrito and Vegan Pinto Beans

PORTOBELLO MUSHROOM NAPOLEON*\$24.35 per guest*

Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on Roasted Tomato Coulis

SMOKED GOUDA FARFALLE*\$24.35 per guest*

Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach

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ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS

Market House Salad with Homemade
Croutons and Balsamic Vinaigrette
Iceberg Wedge with Maytag Blue Cheese
Caesar Salad with Homemade Croutons
Fresh Mozzarella and Tomato Stack with
Fresh Basil
Pear and Fresh Spinach Salad with
Warm Cranberry Dressing
Roasted Beets with soft Goat Cheese and Balsamic Glaze
Greek Salad with Feta Cheese and Balsamic Vinaigrette



ACCOMPANIMENTS

Choice of One:

Glazed Carrots
Fresh Green Beans
Grilled Balsamic Zucchini
Sautéed Broccoli Rabe or Zucchini
Broccoli with Sautéed Carrots
Herb Crusted Broiled Tomato
Roasted Root Vegetables
Sautéed Mushrooms
Fresh Spinach and Garlic Sauté
Julienne of Carrots and Fennel with Pearl
Onions
Roasted Fresh Seasonal Asparagus
Roasted Butternut Squash
Sautéed Fennel and Brussels Sprouts
Red Cabbage Braised

Choice of One:

Horseradish Mashed Potatoes
Caramelized Onion Mashed Potatoes
Mashed Sweet Potatoes
Oven Herb Roasted Potatoes
Oven Roasted Sweet Potatoes
Potatoes O'Gratin
Roasted Potatoes O'Brien
Roasted Fingerling Potatoes
Israeli Cous Cous
Basil Orzo
Ginger Jasmine Rice
Lemon Rice
Fontina Risotto Cake
Black Beans and Rice
Vegetable Risotto

DESSERTS

Old Fashion Chocolate Layer Cake
Traditional Cheesecake with Fresh
Seasonal Berries
Chocolate Molten Cake
Lemon Snowball Cupcakes
Cora's Red Velvet Cake

Additional Options:

Apple Caramel Bread Pudding	\$4.65 per guest
Gluten Free Cake	\$4.65 per guest
Designer Key Lime Pie	\$4.65 per guest
Chocolate Almond Ganache Cake	\$4.65 per guest
White Chocolate Raspberry Crème Brûlée	\$4.65 per guest

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SPECIALTY BUFFETS

These menus are presented buffet style. Services include set up with linens on the buffet and guest tables and clean up. Wait staff or buffet attendants are available for a nominal charge. Minimum group size of 20 guests.

DELI BUFFET

\$14.65 per guest

Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and Balsamic Vinaigrette and Low-Fat Ranch Dressing
Assorted individual Bags of Chips
Assorted Breads and Rolls
Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami
Sliced Swiss, Provolone, and American Cheeses
Leaf Lettuce, Sliced tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard
Assorted Cookies, Bars, or Brownies
Freshly Brewed Iced Tea

*Add Soup du Jour with Crackers

THE TRIO BUFFET

\$22.25 per guest

Soup du Jour with Crackers

Choice of Two Side Salads: Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and Balsamic Vinaigrette, or Seasonal Fresh Fruit Salad

Assorted Individual Bags of Chips

Assorted Sandwich Platter to include Choice of Three Sandwiches:

Italian Spicy Baguette- Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

Greek Vegetable Wrap- roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing

Smoked Turkey Breast and Brie Cheese with Fresh Spinach, Sliced Tomato, and Caramelized Onions with Honey Mustard on a Croissant

Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

Grilled Tuscan Chicken Breast with Provolone Cheese and Pesto Mayonnaise on Focaccia Bread

Assorted Bars

Assorted Canned Soda Pepsi, Regular and Diet, or Freshly Brewed Iced Tea

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OLD FASHIONED BBQ
\$22.25per guest

Seasonal Fresh Fruit Salad
 Roasted Vegetable Bow Tie Salad
 Country Potato Salad
 Cornbread, Rolls and Butter
 Ranch Style Baked Beans
 Barbecued Chicken
 Barbecued Beef Brisket
 Hot Apple Crisp, Peach Cobbler or
 Assorted Cookies and Brownies
 Freshly Brewed Iced Tea and Lemonade
 *Add a chef for BBQs held outside, weather permitting



LITTLE ITALY
\$22.25per guest

Antipasto Platter
 Caesar Salad with Homemade Croutons
 Assorted Rolls and Butter
 Sautéed Fresh Zucchini
 Pasta Bar with Cheese Tortellini and Penne Pasta
 Marinara Sauce and Pesto Cream Sauce
 Home-style Meatballs in Marinara Sauce or Traditional Chicken Cacciatore
 Parmesan Cheese
 Tiramisu or Mini Cannolis
 Assorted Canned Soda Pepsi, Regular and Diet, or Freshly Brewed Iced Tea



ASIAN FUSION
\$22.25 per guest

Asian Salad
 Garlic Lemon Ginger Broccoli
 Sticky Rice
 Vegetable Lo Mein
 Cilantro Breast of Chicken
 Teriyaki Glazed Salmon Filet
 Almond Gourmet Bars or Tropical rice Pudding and Fortune Cookies
 Assorted Canned Soda Pepsi, Regular and Diet, or Freshly Brewed Iced Tea

BUILD YOUR OWN BUFFET

These menus are presented buffet style. Services include set up with linens on the buffet and guest tables and clean up. Create Your own Buffet; please choose- One Salad, Two Entrées, Two Accompaniments, Two Desserts, and Two Beverages. Minimum group size of 20 guests.

SALADS

Choose One from the Following:

Market House Salad with choice of 2 dressings; Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing

Greek Salad or Caesar Salad

Includes Assorted Dinner Rolls with Butter

ENTRÉES

POULTRY

Chicken Marsala	<i>\$26.50 per guest</i>
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Lemon Parmesan Chicken with White Wine Chive Sauce	<i>\$26.50 per guest</i>
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Rotisserie Chicken	<i>\$22.25 per guest</i>
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BEEF

Braised Beef Sicilian	<i>\$26.50 per guest</i>
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Caramelized Onion Meatloaf	<i>\$26.50 per guest</i>
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Beef Stroganoff	<i>\$22.25 per guest</i>
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PORK

Mustard Herb Pork Loin	<i>\$26.50 per guest</i>
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Asian Marinated Pork Loin with Honey and Soy Glaze	<i>\$26.50 per guest</i>
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SEAFOOD

Cornmeal Tilapia with Cilantro Cream Sauce	<i>\$26.50 per guest</i>
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Charleston Crab Cake with a Remoulade Sauce	<i>\$26.50 per guest</i>
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Garlic Shrimp Skewers	<i>\$26.50 per guest</i>
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VEGETARIAN

Baked Pasta with Seasonal Vegetables	<i>\$22.25per guest</i>
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Stuffed Peppers with Herbed Tomato Sauce	<i>\$22.25per guest</i>
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*Vegetarian Pad Thai	<i>\$22.25per guest</i>
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*Contains Peanuts

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ACCOMPANIMENTS***Choose One from the Following:***

Oven Herbed Roasted Potatoes
Garlic Mashed New Potatoes
Rice Pilaf
Olive Oil and Garlic Spaghetti

Choose One from the Following:

Fresh Roasted Vegetable Medley
Lemon Garlic Broccoli
Sautéed Zucchini
Glazed Carrots
Fresh Green Beans
Variety of Seasonal Vegetables

DESSERTS***Choose Two from the Following:***

Chocolate Layer Cake
Chocolate Mousse
Cora's Red Velvet Cake
Tropical Rice Pudding
Assorted Pies: Dutch Apple, Blueberry, Designer Key Lime, Pecan Pie
Assorted Cookies and Bars



BEVERAGES

Freshly Brewed Aspetto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water

Choose Two from the Following:

Iced Water Station, Lemonade and Freshly Brewed Iced Tea

**Choose one entrée for the specified price listed above (price per person is the higher of the two entrees). Add a third entrée listed above for an additional \$7.15 per person.*

HOT HORS D'OEUVRES

From Platters to Passed

Wait staff services are available upon request for a nominal charge. Services include set up with linens on service table and clean up. Minimum of 20 guests.

CHICKEN

Gator Cakes with Bayou Remoulade Sauce	\$20.80 per dozen
Mini Chicken Wellington	\$26.50 per dozen
Chipotle Maple Bacon wrapped Chicken	\$22.25 per dozen
Coconut Chicken with Orange Dipping Sauce	\$20.80 per dozen
Ginger Chicken Satay with Coconut Peanut Sauce	\$20.80 per dozen

PORK

Pork Pot Stickers with Garlic Soy Sauce	\$26.50 per dozen
Mini Ham Biscuits with Mustard Sauce	\$17.95 per dozen
Sausage Bites with White Wine and Dijon Mustard	\$20.80 per dozen
Maple-Glazed Apple Rumaki	\$19.35 per dozen
Ham and Cheese Pinwheels	\$17.95 per dozen
Sausage Stuffed Mushrooms	\$20.78 per dozen

SEAFOOD

Bacon wrapped Scallops	\$22.20 per dozen
Mini Crab Cakes with Cajun Remoulade Sauce	\$26.50 per dozen
Crab and Risotto Balls	\$26.50 per dozen

BEEF

Chipotle Beef on Tortillas with Avocado Crème	\$26.50 per dozen
Mini Cocktail Meatballs: Choice of Swedish, Barbeque, or Sweet & Sour	\$17.55 per dozen
Beef Satay with Sweet & Spicy Sauce	\$26.50 per dozen
Mini Reuben Sandwiches	\$23.65 per dozen
Petite Beef Wellington	\$29.35 per dozen

VEGETARIAN

Spanakopita	\$23.65 per dozen
Brown Sugar Brie with Pecans	\$17.95 per dozen
Mini Greek Pizzas	\$17.95 per dozen
Mini Vegetable Samosas	\$19.35 per dozen
Fried or Baked Mini Egg Rolls with Spicy Dipping Sauce	\$14.65 per dozen

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COLD HORS D'OEUVRES

Waited or butlered services are available upon request for a nominal charge. Services include set up with linen on service table and clean up. Minimum of 20 guests.

Assorted Finger Sandwiches with (Three) of the Following: White, Wheat, or Silver Dollar Rolls Ham Salad, Chicken Salad, Tuna Salad, and Egg Salad	<i>\$18.60 per dozen</i>
Shrimp Cocktail with Cajun Remoulade and Cocktail Sauce	<i>\$32.60 per dozen</i>
Prosciutto Wrapped Melon and Dijon Dipping Sauce	<i>\$20.80 per dozen</i>
Roasted Garlic Hummus and Smoked Salmon Bruschetta	<i>\$41.55 per dozen</i>
Cool Salmon Canapés	<i>\$31.15 per dozen</i>
Mini Curried Chicken Tart	<i>\$22.25 per dozen</i>
Corn Blini with Smoked Salmon and Chive Butter	<i>\$38.70 per dozen</i>
Cucumber Rounds with Feta and Tomato	<i>\$17.55 per dozen</i>
Crostini with Spicy Mango Shrimp Salsa	<i>\$26.50 per dozen</i>
Sundried Tomato and Gorgonzola Bruschetta	<i>\$20.80 per dozen</i>
White Bean Crostini	<i>\$17.95 per dozen</i>



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GOURMET DIPS AND DISPLAYS

Attendants are available upon request for a nominal charge. Services include set up with linen on service table and clean up.

HOT DIPS

Sold by per guest

Warm Parmesan Artichoke Dip with Bagel or Pita Chips	\$3.95 per guest
Spinach and Crab Dip with Baguette Rounds	\$3.95 per guest

COLD DIPS

Sold by per guest

Tzatziki Cucumber Yogurt Dip, Hummus, or Baba Ghanoush with Pita Chips	\$3.95 per guest
Creamy Mediterranean Dip with Bagel or Pita Chips	\$3.95 per guest

COLD DISPLAYS

Small (15-25), Medium (25-50), and Large (50-75)

Farm Fresh Crudité's with Ranch Dip Tray	\$114.60 Small/ \$200.50 Medium/ \$272.10 Large
Seasonal Sliced Fresh Fruit Tray	\$100.25 Small/ \$179.00 Medium/ \$222.00 Large
Domestic Cheeses Tray with Crackers	\$78.75 Small/ \$143.25 Medium/ \$193.35 Large
Artisan Cheese Tray/ Display with Crackers and/or Baguette Rounds	\$114.60 Small/ \$207.65 Medium/ \$279.30 Large
Antipasto Platter Tray/ Display with Crackers and/ or Baguette Rounds	\$136.05 Small/ \$234.45 Medium/ \$329.40 Large
California Roll Tray/ Display with Soy Sauce and Wasabi	\$186.20 Small/ \$279.30 Medium/ \$343.75 Large

SAVORY CHEESECAKES

Sold by the cheesecake and torte. All served with Crackers and Baguette Rounds.

Roasted Vegetable Cheesecake Serves 15-20 guests	\$27.20 each
Savory Pesto and Sun Dried Tomato Torte Serves 50-75 guests	\$143.20 each

SPECIALTY AND CARVING STATIONS

Services include set up with linen on service table and clean up. Attendants are available upon request for a nominal charge. Minimum Slider Station, Mashed Potato Bar 25 guests.

SLIDER STATION

\$9.70 per guest

Choice of Three Sliders: Cheeseburger, Hamburger, Pork BBQ, Crab Cake, or Buffalo Chicken

Served with Pickles, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy Mustard, Honey Mustard, and Homemade Potato Chips with Ranch Dip

MASHED POTATO MARTINI BAR

\$8.95 per guest

Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream

Choose Five of the Following: Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown Gravy, Caramelized Onions, Fried Onion Crisps, Grated Parmesan Cheese, Crumbled Gorgonzola Cheese, Toasted Pecans, or Horseradish Sauce

CARVING STATIONS

All carved items are sold per person as an add-on to one of our Build You Own Buffets. Carved by one of our talented chefs and served with Assorted Mini Rolls and/ or Baguettes and Appropriate Condiments.

Roast Breast of Turkey with Cranberry and Orange Mayonnaise

And Creamy Dijon Mustard

\$9.70 per guest

Roasted Beef Tenderloin with Horseradish Aioli and Stone

Ground Mustard Sauce

\$11.80 per guest

Mustard Apricot Glazed Ham with Honey Mustard Sauce

\$8.95 per guest

Roast Pork Loin with Chipotle Mayonnaise

\$8.95 per guest

SWEET AND SALTY

Attendants are available upon request for a nominal charge. Services include set up with linen on service table and clean up.



Assorted Home Style Cookies	<i>\$11.80 per dozen</i>
Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, Double Chocolate with White Chips	
Brownies	<i>\$11.80 per dozen</i>
Cream Cheese, Plain, Blondie, Fudge, and M&M's	
Gourmet Dessert Bars	<i>\$14.30 per dozen</i>
Linzi Bar, Luscious Lemon Bar, Ooey Gooey Pumpkin Square, Cran Scotch Bar, Raspberry Almond Bar, Gooey Chocolate Peanut Butter Bar, and Chocolate Chess Bar	
Assorted Petit Fours and Pastries	<i>\$16.10 per dozen</i>
Assorted Mini Candy Bars	<i>\$26.50 per pound</i>
Multi-Grain Bars and Granola Bars	<i>\$2.20 each</i>
Individual Bags of Pretzels and Potato Chips	<i>\$1.80 each</i>
Mixed Nuts with or without Peanuts	<i>\$22.25 per pound</i>
Trail Mix	<i>\$22.25 per pound</i>
Decorated Sheet Cake	<i>Full (\$57.30 each), Half (\$43.00 each), or Quartered (\$21.50 each)</i>
Dessert Station	<i>\$6.80 per guest</i>
Choose Four of the Following:	
Assorted Cupcakes, Mini Red Velvet Whoopi Pies, Assorted Mini Cookies, Gourmet Bars, or Seasonal Sliced/ Cubed Fresh Fruit Tray/ Display	
Ice Cream Sundae Bar	<i>\$11.10 per guest</i>
25 Guests Minimum	
Choice of Two Ice Cream Flavours: Chocolate, Vanilla, Strawberry and Local Favorite	
Choice of Two Sauces: Chocolate, Strawberry, or Butterscotch	
Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar Pieces, M&M's Maraschino Cherries and Whipped Topping are included.	

***ALL PRICES INCLUDE 6% SALES TAX AND 18% GRATUITY. ALL PRICES SUBJECT TO CHANGE.**

CHANGES/ GUARANTEES/ CANCELLATIONS

All cancelations and/ or changes referring to the menu, count, and event arrangements must be confirmed (3) business days prior to the event. Functions canceled with less than (2) business days' notice will incur a charge. We will prepare for the estimated count should a final count not be confirmed. We will bill for the guaranteed count or actual- whichever is greater.

LINEN

As a standard, we provide tablecloths for all food and beverage tables. Linens for guest tables are included with full service plated breakfast, lunch, and dinner buffets. Linens for guest tables at reception, continental breakfast breaks, and boxed lunches can be provided at an additional charge. The same applies to registration tables, nametags. Head tables and any additional tables that will not be directly used for food and beverage set up.

85" Square for Round tables	\$4.30 each
114" Rectangle for 6' and 8' Banquet Tables	\$4.30 each
Skirting, each	\$64.50 each
Overlays	\$1.45 each
Napkins	\$0.75 each

Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables at an additional cost. Please set up an appointment to view the linens.

ATTENDANTS

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. If additional time is needed beyond our standards, a fee of *\$28.64 per hour, per attendant* may be required. When additional attendants are needed, services are at a charge of *\$28.64 per hour, per server*, with a minimum of four hours.

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. Served meals are priced on an individual basis. (Optional)

The charge for each staff member is:

Attendant	<i>\$20.00 per hour (minimum 4 hours)</i>
Station Chefs	<i>\$25.00 per hour (minimum 4 hours)</i>

FLORAL CHARGES

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