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 Aspretto Coffee, Aspretto 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
  
  *Cranberry Orange, Lemon Poppy Seed, Blueberry, Cappuccino Chocolate or Apple Cinnamon*

- **Assorted Breakfast Breads and Coffee Cakes**
  
  $15.10 per dozen
  
  *Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream Coffee Cake, Apple Streusel Coffee Cake or Chocolate Espresso Coffee Cake*

- **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)**
  
  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
  
  $43.00 per dozen

**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

*ALL PRICES INCLUDE 6% SALES TAX AND 18% GRATUITY. ALL PRICES SUBJECT TO CHANGE.*
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 Aspretto 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 Aspretto Coffee $2.80 per guest
Freshly Brewed Aspretto Decaffeinated Coffee $2.80 per guest
Numi Herbal and Non-Herbal Tea service to include Decaffeinated Numi Tea with Hot Water $2.80 per guest
Fresh Brewed Starbucks Premium Coffee or Decaffeinated Coffee $2.85 per guest
Tazo Herbal and Non Herbal tea service to include Decaffeinated Tazo Tea with Hot Water $2.85 per guest

COLD BEVERAGES (16 servings per gallon)

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

CANNED AND BOTTLED BEVERAGES

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

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

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

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CAESAR SALAD</strong></td>
<td><strong>$17.55 per guest</strong></td>
</tr>
<tr>
<td>Fresh Romaine lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td>Add Grilled Breast of Chicken</td>
<td><strong>$19.70 per guest</strong></td>
</tr>
<tr>
<td>Add Grilled Marinated Steak</td>
<td><strong>$21.15 per guest</strong></td>
</tr>
<tr>
<td><strong>COBB SALAD</strong></td>
<td><strong>$17.55 per guest</strong></td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td><strong>GREEK SALAD</strong></td>
<td><strong>$17.55 per guest</strong></td>
</tr>
<tr>
<td>Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone</td>
<td></td>
</tr>
<tr>
<td><strong>TRIO-SALAD COMBO</strong></td>
<td><strong>$17.55 per guest</strong></td>
</tr>
<tr>
<td>Tossed Greens topped with Choice of 3 of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad</td>
<td></td>
</tr>
<tr>
<td><strong>CHINESE CHICKEN SALAD</strong></td>
<td><strong>$17.55 per guest</strong></td>
</tr>
<tr>
<td>Mixed Greens with Red Leaf Lettuce tossed with Oriental Sesame Dressing and Grilled Chicken Breast served with Sesame Wonton Chips</td>
<td></td>
</tr>
<tr>
<td><strong>ANTIPASTO SALAD</strong></td>
<td><strong>$17.55 per guest</strong></td>
</tr>
<tr>
<td>A Salad Lover’s Dream: Grilled Balsamic Eggplant, Zucchini, Red Peppers and Mushrooms with Pesto Pasta &amp; Lemony Asparagus</td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPICY ITALIAN BAGUETTE</td>
<td>$17.55 per guest</td>
<td>Sliced ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread</td>
</tr>
<tr>
<td>TURKEY AND SHARP CHEDDAR</td>
<td>$17.55 per guest</td>
<td>Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, Sliced Tomato on a Kaiser Roll</td>
</tr>
<tr>
<td>ROAST BEEF AND CHEDDAR</td>
<td>$17.55 per guest</td>
<td>Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread</td>
</tr>
<tr>
<td>GRILLED TUSCAN CHICKEN BREAST</td>
<td>$17.55 per guest</td>
<td>Grilled Chicken Breast, Provolone, Leaf Lettuce, Sliced Tomato and Pesto Mayonnaise on Foccacia Bread</td>
</tr>
<tr>
<td>SOUTHWESTERN BBQ</td>
<td>$17.55 per guest</td>
<td>Sliced BBQ Pork Roast piled high on a Ciabatta Roll with Pepper Jack Cheese, Caramelized Onion and Molasses BBQ Sauce</td>
</tr>
<tr>
<td>BUFFALO CHICKEN WRAP</td>
<td>$17.55 per guest</td>
<td>Grilled Chicken with Buffalo Sauce, Blue Cheese Crumbles, Diced Tomatoes, Celery and Low-Fat Ranch Dressing served in a Flour Tortilla</td>
</tr>
</tbody>
</table>

VEGETARIAN SANDWICHES

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROASTED VEGGIE CLUB</td>
<td>$17.55 per guest</td>
<td>Roasted Eggplant, Zucchini, and Red Pepper with fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll</td>
</tr>
<tr>
<td>HUMMUS, AVOCADO, AND ROASTED VEGETABLE WRAP</td>
<td>$17.55 per guest</td>
<td>Creamy Hummus, Ripe Avocado, Crisp Shredded Lettuce, and Tomato rolled in a petite soft Flour Tortilla</td>
</tr>
</tbody>
</table>

*ALL PRICES INCLUDE 6% SALES TAX AND 18% GRATUITY. ALL PRICES SUBJECT TO CHANGE.*
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 Aspretto 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**
Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions

**$25.10 per guest**

**TRADITIONAL CHICKEN PICCATA**
Seared Breast of Chicken in a Lemon Caper White Wine Sauce

**$25.10 per guest**

**ROASTED CHICKEN FLORENTINE**
Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

**$25.10 per guest**

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

**$25.10 per guest**

**ZIA’S NUTTY CHICKEN**
Boneless Breast of Panko Encrusted Chicken, pistachios and topped with Apple Compote

**$25.10 per guest**

**BEEF AND PORK**

**BRAISED SHORT RIBS**
Beef Short Ribs braised in a Tarragon and Red Wine Reduction

**$25.10 per guest**

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

**$41.55 per guest**

**GORGONZOLA ENCRUSTED FILET WITH CABERNET DRIZZLE**
Gorgonzola Encrusted Filet with Cabernet Drizzle

**$44.40 per guest**

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

**$31.50 per guest**

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

**$32.60 per guest**

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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

**CHÉVRE, ORZO AND BASIL STUFFED PORTOBELLO** $24.35 per guest  
Portobello Mushroom Cap stuffed with Chévre 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

*All prices include 6% sales tax and 18% gratuity. All prices subject to change.*
ENRÉE ACCOMPANIMENTS

SALADS AND STARTERS

<table>
<thead>
<tr>
<th>Salad Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Market House Salad with Homemade Croutons and Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Iceberg Wedge with Maytag Blue Cheese</td>
<td></td>
</tr>
<tr>
<td>Caesar Salad with Homemade Croutons</td>
<td></td>
</tr>
<tr>
<td>Fresh Mozzarella and Tomato Stack with Fresh Basil</td>
<td></td>
</tr>
<tr>
<td>Pear and Fresh Spinach Salad with Warm Cranberry Dressing</td>
<td></td>
</tr>
<tr>
<td>Roasted Beets with soft Goat Cheese and Balsamic Glaze</td>
<td></td>
</tr>
<tr>
<td>Greek Salad with Feta Cheese and Balsamic Vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

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 Creme Brule: $4.65 per guest

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

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

*ALL PRICES INCLUDE 6% SALES TAX AND 18% GRATUITY. ALL PRICES SUBJECT TO CHANGE.
OLD FASHIONED BBQ $22.25 per 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 $22.25 per 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

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Marsala</td>
<td>$26.50</td>
</tr>
<tr>
<td>Lemon Parmesan Chicken with White Wine Chive Sauce</td>
<td>$26.50</td>
</tr>
<tr>
<td>Rotisserie Chicken</td>
<td>$22.25</td>
</tr>
</tbody>
</table>

### BEEF

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised Beef Sicilian</td>
<td>$26.50</td>
</tr>
<tr>
<td>Caramelized Onion Meatloaf</td>
<td>$26.50</td>
</tr>
<tr>
<td>Beef Stroganoff</td>
<td>$22.25</td>
</tr>
</tbody>
</table>

### PORK

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mustard Herb Pork Loin</td>
<td>$26.50</td>
</tr>
<tr>
<td>Asian Marinated Pork Loin with Honey and Soy Glaze</td>
<td>$26.50</td>
</tr>
</tbody>
</table>

### SEAFOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cornmeal Tilapia with Cilantro Cream Sauce</td>
<td>$26.50</td>
</tr>
<tr>
<td>Charleston Crab Cake with a Remoulade Sauce</td>
<td>$26.50</td>
</tr>
<tr>
<td>Garlic Shrimp Skewers</td>
<td>$26.50</td>
</tr>
</tbody>
</table>

### VEGETARIAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Pasta with Seasonal Vegetables</td>
<td>$22.25</td>
</tr>
<tr>
<td>Stuffed Peppers with Herbed Tomato Sauce</td>
<td>$22.25</td>
</tr>
<tr>
<td>*Vegetarian Pad Thai</td>
<td>$22.25</td>
</tr>
<tr>
<td>*Contains Peanuts</td>
<td></td>
</tr>
</tbody>
</table>

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

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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.

<table>
<thead>
<tr>
<th>Category</th>
<th>Item Description</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHICKEN</strong></td>
<td>Gator Cakes with Bayou Remoulade Sauce</td>
<td>$20.80</td>
</tr>
<tr>
<td></td>
<td>Mini Chicken Wellington</td>
<td>$26.50</td>
</tr>
<tr>
<td></td>
<td>Chipotle Maple Bacon wrapped Chicken</td>
<td>$22.25</td>
</tr>
<tr>
<td></td>
<td>Coconut Chicken with Orange Dipping Sauce</td>
<td>$20.80</td>
</tr>
<tr>
<td></td>
<td>Ginger Chicken Satay with Coconut Peanut Sauce</td>
<td>$20.80</td>
</tr>
<tr>
<td><strong>PORK</strong></td>
<td>Pork Pot Stickers with Garlic Soy Sauce</td>
<td>$26.50</td>
</tr>
<tr>
<td></td>
<td>Mini Ham Biscuits with Mustard Sauce</td>
<td>$17.95</td>
</tr>
<tr>
<td></td>
<td>Sausage Bites with White Wine and Dijon Mustard</td>
<td>$20.80</td>
</tr>
<tr>
<td></td>
<td>Maple-Glazed Apple Rumaki</td>
<td>$19.35</td>
</tr>
<tr>
<td></td>
<td>Ham and Cheese Pinwheels</td>
<td>$17.95</td>
</tr>
<tr>
<td></td>
<td>Sausage Stuffed Mushrooms</td>
<td>$20.78</td>
</tr>
<tr>
<td><strong>SEAFOOD</strong></td>
<td>Bacon wrapped Scallops</td>
<td>$22.20</td>
</tr>
<tr>
<td></td>
<td>Mini Crab Cakes with Cajun Remoulade Sauce</td>
<td>$26.50</td>
</tr>
<tr>
<td></td>
<td>Crab and Risotto Balls</td>
<td>$26.50</td>
</tr>
<tr>
<td><strong>BEEF</strong></td>
<td>Chipotle Beef on Tortillas with Avocado Crème</td>
<td>$26.50</td>
</tr>
<tr>
<td></td>
<td>Mini Cocktail Meatballs: Choice of Swedish, Barbeque, or Sweet &amp; Sour</td>
<td>$17.55</td>
</tr>
<tr>
<td></td>
<td>Beef Satay with Sweet &amp; Spicy Sauce</td>
<td>$26.50</td>
</tr>
<tr>
<td></td>
<td>Mini Reuben Sandwiches</td>
<td>$23.65</td>
</tr>
<tr>
<td></td>
<td>Petite Beef Wellington</td>
<td>$29.35</td>
</tr>
<tr>
<td><strong>VEGETARIAN</strong></td>
<td>Spanakopita</td>
<td>$23.65</td>
</tr>
<tr>
<td></td>
<td>Brown Sugar Brie with Pecans</td>
<td>$17.95</td>
</tr>
<tr>
<td></td>
<td>Mini Greek Pizzas</td>
<td>$17.95</td>
</tr>
<tr>
<td></td>
<td>Mini Vegetable Samosas</td>
<td>$19.35</td>
</tr>
<tr>
<td></td>
<td>Fried or Baked Mini Egg Rolls with Spicy Dipping Sauce</td>
<td>$14.65</td>
</tr>
</tbody>
</table>

*ALL PRICES INCLUDE 6% SALES TAX AND 18% GRATUITY. ALL PRICES SUBJECT TO CHANGE.*
**COLD HORS D’ŒUVRES**

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

$18.60 per dozen

Shrimp Cocktail with Cajun Remoulade and Cocktail Sauce

$32.60 per dozen

Prosciutto Wrapped Melon and Dijon Dipping Sauce

$20.80 per dozen

Roasted Garlic Hummus and Smoked Salmon Bruschetta

$41.55 per dozen

Cool Salmon Canapés

$31.15 per dozen

Mini Curried Chicken Tart

$22.25 per dozen

Corn Blini with Smoked Salmon and Chive Butter

$38.70 per dozen

Cucumber Rounds with Feta and Tomato

$17.55 per dozen

Crostini with Spicy Mango Shrimp Salsa

$26.50 per dozen

Sundried Tomato and Gorgonzola Bruschetta

$20.80 per dozen

White Bean Crostini

$17.95 per dozen

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

<table>
<thead>
<tr>
<th>Dip</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Parmesan Artichoke Dip with Bagel or Pita Chips</td>
<td>$3.95 per guest</td>
</tr>
<tr>
<td>Spinach and Crab Dip with Baguette Rounds</td>
<td>$3.95 per guest</td>
</tr>
</tbody>
</table>

### COLD DIPS
*Sold by per guest*

<table>
<thead>
<tr>
<th>Dip</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tzatziki Cucumber Yogurt Dip, Hummus, or Baba Ghanoush with Pita Chips</td>
<td>$3.95 per guest</td>
</tr>
<tr>
<td>Creamy Mediterranean Dip with Bagel or Pita Chips</td>
<td>$3.95 per guest</td>
</tr>
</tbody>
</table>

### COLD DISPLAYS
*Small (15-25), Medium (25-50), and Large (50-75)*

<table>
<thead>
<tr>
<th>Display</th>
<th>Price (Small)</th>
<th>Price (Medium)</th>
<th>Price (Large)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Farm Fresh Crudités with Ranch Dip Tray</td>
<td>$114.60</td>
<td>$200.50</td>
<td>$272.10</td>
</tr>
<tr>
<td>Seasonal Sliced Fresh Fruit Tray</td>
<td>$100.25</td>
<td>$179.00</td>
<td>$222.00</td>
</tr>
<tr>
<td>Domestic Cheeses Tray with Crackers</td>
<td>$78.75</td>
<td>$143.25</td>
<td>$193.35</td>
</tr>
<tr>
<td>Artisan Cheese Tray/ Display with Crackers and/or Baguette Rounds</td>
<td>$114.60</td>
<td>$207.65</td>
<td>$279.30</td>
</tr>
<tr>
<td>Antipasto Platter Tray/ Display with Crackers and/or Baguette Rounds</td>
<td>$136.05</td>
<td>$234.45</td>
<td>$329.40</td>
</tr>
<tr>
<td>California Roll Tray/ Display with Soy Sauce and Wasabi</td>
<td>$186.20</td>
<td>$279.30</td>
<td>$343.75</td>
</tr>
</tbody>
</table>

### SAVORY CHEESECAKES
*Sold by the cheesecake and torte. All served with Crackers and Baguette Rounds.*

<table>
<thead>
<tr>
<th>Cheesecake/ Torte</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Vegetable Cheesecake</td>
<td>$27.20 each</td>
</tr>
<tr>
<td>Savory Pesto and Sun Dried Tomato Torte</td>
<td>$143.20 each</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>SLIDER STATION</th>
<th>$9.70 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Choice of Three Sliders:</strong> Cheeseburger, Hamburger, Pork BBQ, Crab Cake, or Buffalo Chicken</td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>MASHED POTATO MARTINI BAR</th>
<th>$8.95 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream</td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>CARVING STATIONS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>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.</td>
<td></td>
</tr>
</tbody>
</table>

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

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

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

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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.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>85” Square for Round tables</td>
<td>$4.30</td>
</tr>
<tr>
<td>114” Rectangle for 6’ and 8’ Banquet Tables</td>
<td>$4.30 each</td>
</tr>
<tr>
<td>Skirting, each</td>
<td>$64.50 each</td>
</tr>
<tr>
<td>Overlays</td>
<td>$1.45 each</td>
</tr>
<tr>
<td>Napkins</td>
<td>$0.75 each</td>
</tr>
</tbody>
</table>

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 with 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                      $20.00 per hour (minimum 4 hours)
Station Chefs                  $25.00 per hour (minimum 4 hours)

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.

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