# Table of Contents

- General Catering Information ........................................... 3
- Catering Guidelines ....................................................... 3
- Breakfast ........................................................................ 6
- Breakfast Breaks ............................................................ 7
- Breakfast Mariachis ....................................................... 7
- From the Bakery ............................................................ 8
- Beverages ....................................................................... 9
- Salads ............................................................................ 10
- Theme Buffets .............................................................. 12
- Lunch and Dinner .......................................................... 15
- Sides ............................................................................. 17
- Dessert Sections ............................................................ 18
- Hot and Cold Hors D'oeuvres ......................................... 19
- Action Stations .............................................................. 20
- Party Trays ................................................................. 21
- Party Dips ..................................................................... 22
- Refreshment Breaks ....................................................... 23
- Wine and Beer .............................................................. 24
- SUBWAY® Selections ..................................................... 25
General Catering Information

Office Hours: Monday through Friday, 8:30am-5:00pm

Location: Student Center 127C, Events Services Office In Student Center

Room Arrangements: Rooms Must Be Requested Prior To Making Arrangements For Catering By Reserving Room Space Through The Following Website: https://www.tamiu.edu/reservation
Please Book Your Room A Minimum Of 5 Business Days Prior To Event.

Catering Arrangements: We Require A Minimum Of 10 Business Days In Advance For All Catering Events. Please Have The Following When Placing Your Order:
• Contact Name, Department, Extension, Fax Number And E-Mail Address
• Date Of Event
• Beginning Time And Ending Time Of Event
• Location (Building Name And Room Number)
• Estimate Number Of Guests Or Final Guarantee (Final Guarantee Is Due 72 Hours Prior To Event)
• Menu Selection
• Type of Event (Ex. Buffet, Seated, Reception, Disposable Or China Etc…)
• Preferred Method Of Payment

Catering Guidelines

Guarantee:
For All Catering Events An Estimate Number Of Guests Is Required At The Time Of Booking. The Final Guarantee Notice Is Required By 12 Noon, 72 Hours (3 Business Days) Prior To Event. It Is The Responsibility Of The Contact Person To Notify TAMIU Catering Of This Guarantee Number. TAMIU Catering Will Prepare To Serve An Additional 10% Over The Guarantee For Served Meals Over 100 Guests. We Will Accommodate Over This Amount To The Best Of Our Ability. This Will Result In Additional Charge. Charges Will Be Based On Greater Number Of The Actual Attendance Or Guarantee Number.

Pricing:
Menus Are Priced Per Person, And Served Buffet Style Unless Specified Otherwise. All Prices Are Subject To Change Due To Seasonal Availability And Market Prices. For Hand Served Banquets, Please Add An Additional Charge Of $3.00 Per Person.
• A Standard 15% Service Charge For Disposable Ware Events Will Apply To All Orders.
• A Standard 20% Service Charge For China/Glassware Events Will Apply To All Orders
• If Your Event Time Exceeds, You Will Be Charged An Additional $18.00 Per Server, Per Hour.
Catering Guidelines

Payments:

Late Payment Charges:
A 1% Interest Charge Will Be Added To Invoices Not Paid Within 30 Days.

Deposit Requirements:
Off Campus Customers Will Be Required To Make A 50% Deposit At The Time Of Booking The Function With The Final Balance Due Prior To The Start Of The Event. Adjustments To The Final Amount Due To Increase In Attendance Or Costs Will Be Due Upon Receipt. Finance Charges May Apply If Payment Is Not Received In A Timely Manner. Special Arrangements Can Only Be Made On A One Time Basis At The Discretion Of The Director.

Cancellations:
Customer Will Be Held Responsible For 50% Of The Bill For Any Cancellation Made Within 72 Hours Of The Event.

Catering Service:
Standard Catering Service For Events Include Either Disposable Ware, China/Glassware Service And Silverware, Buffet Linens And Skirting, Condiments, Set Up, Clean Up, And Breakdown Of Room.

Linen Service:
Additional Charged May Be Charged For Special Ordered And Colored Linens.
• Table Cloths $5.00 Per Table
• Napkins $1.00 Per Napkin

Service & Labor Charges:
• Labor Charges For Banquet Staff
• $20 Per Hour ($80 Minimum-For Four Hours), Each Additional Hour Is $20. The Total Would Include Setup And Breakdown Labor For Your Event.
• Carver-$20.00 Per Hour (With A 3 Hour Minimum)
• All Day Events May Incur Additional Labor Charges- Estimated At $20 Per Hour Per Attendant.

Price Changes:
All Prices Quoted In The Brochure Are Subject To Change Without Notice. Some Prices Are Quoted Based On Current Market Prices And Will Fluctuate According To Market Prices.

For Off Campus Events:
All Off Campus Events Will Be Charged An Off Premise Fee.
• For Events With Less Than 100 Guests Fee Is $75.00
• For Events With Guests Range Between 100-200 Fee Is $150.00
• For Events With More Than 200 Guests Fee Is $250.00

In Adherence To Local Health Department Regulations And Texas A&M International University Policy, No Food Or Beverage Items Should Be Removed From The Catering Site.
Catering Guidelines

Alcohol Usage:
Texas A & M International University Catering Requires Security For Any Event Serving A Bar, At The Expense Of The Individual. It Is Necessary For An Aramark Tabc Certified Bartender To Serve Alcoholic Beverages To The Guests. No Outside Alcohol Can Be Brought Into TAMIU. The Non-Negotiable Bartender Charge Is $20.00 Per Hour With A Four Hour Minimum. Aramark Recommends One Bartender For Every 100 Guests. There Is No Credit Or Refunds Given For Unused Alcohol. Alcohol Cannot Be Removed From The Event Area, Under Any Circumstances.

Liability:
Texas A & M International University Catering Services By Aramark Cannot And Does Not Assume Responsibility For The Damage To, Or Loss Of Any Merchandise, Articles Or Equipment Left In The Vent Area Prior To, During Or Following An Event. If It Is Necessary To Leave Valuable Items In The Banquet Area, We Recommend That The Group Provide Appropriate Security. All Arrangements For Security For An Event Are To Be Made Thought Texas A & M International University’s Office Of Event Services, At The Expense Of The Individual.
Breakfast

Breakfast Service Includes Assorted Mini Muffins, Juice, And Coffee

Your Basic Breakfast
Select One (1) Standard Entrée
And Two (2) Standard Sides

$7.95 per person

The Deluxe Breakfast
Select One (1) Deluxe Entrée
And Two (2) Standard Sides

$8.95 per person

Standard Entrées
• Scrambled Eggs
• Quiche Lorraine
• Pancakes

Deluxe Entrées
• Stuffed French Toast
• Southwestern Omelets
• Breakfast Burrito

Standard Sides
• Sliced Ham
• Hash Browns
• Biscuits And Gravy
• Sliced Fruit
• Refried Beans

Deluxe Sides
• Vegetable Frittata
• Mushroom & Swiss Omelets
• Huevos Rancheros With Tortillas

Standard Sides

• Bacon
• Home Style Potatoes
• Cold Cereal With Milk
• Whole Fruit

Specialty Sides
Specialty Sides May Be Substituted For Standard Sides For An Additional $1.00 Per Person

• Honey Baked Ham
• Sausage Biscuits
• Potato Pancakes

• Maple Glazed Bacon
• Ham And Cheese Barquettes
• Cheese Blintzes With Fruit Sauce
**Breakfast Breaks**

### The Traditional Continental
Fresh sliced Fruit, Assorted Danish & Muffins, Orange Juice And Coffee

$5.95 per person

### New York Bagel Break
Assorted Bagels Served With Strawberry, Veggie And Plain Cream Cheeses, Fresh Sliced Fruit, Cranberry/Orange Juice And Coffee

$6.95 per person

### California Nature Break
Yogurt, Granola Bars, Dried Apricots, Low Fat Carrot Muffins, Assorted Fresh Whole Fruit, Orange Juice And Coffee

$6.95 per person

### Southern Continental
Sliced Fruit Breads Served With Butter And Strawberry Preserves, Sliced Fresh Fruit, Apple Juice, Orange Juice And Coffee

$6.95 per person

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**Breakfast Mariachis**

*Priced Per Mariachi*

*All Mariachis Are Served With Salsa (Served Buffet Style)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beans</td>
<td>$1.05</td>
</tr>
<tr>
<td>Eggs</td>
<td>$1.05</td>
</tr>
<tr>
<td>Mexican Potato</td>
<td>$1.05</td>
</tr>
<tr>
<td>Potato &amp; Egg</td>
<td>$1.05</td>
</tr>
<tr>
<td>Beans &amp; Cheese</td>
<td>$1.09</td>
</tr>
<tr>
<td>Machacado</td>
<td>$1.79</td>
</tr>
<tr>
<td>Bacon &amp; Egg</td>
<td>$1.05</td>
</tr>
<tr>
<td>Chorizo &amp; Egg</td>
<td>$1.29</td>
</tr>
<tr>
<td>Chorizo &amp; Potato</td>
<td>$1.29</td>
</tr>
<tr>
<td>Ham &amp; Egg</td>
<td>$1.29</td>
</tr>
<tr>
<td>Barbacoa</td>
<td>$1.79</td>
</tr>
<tr>
<td>Mexican Machacado</td>
<td>$1.79</td>
</tr>
</tbody>
</table>
# From the Bakery

All Bakery Items Are Priced Per Dozen Unless Otherwise Indicated

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Danish</strong></td>
<td>$8.95</td>
</tr>
<tr>
<td>Cherry</td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td></td>
</tr>
<tr>
<td>Pecan</td>
<td></td>
</tr>
<tr>
<td>Cinnamon</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Danish</strong></td>
<td>$7.95</td>
</tr>
<tr>
<td>Blueberry</td>
<td></td>
</tr>
<tr>
<td>Peach</td>
<td></td>
</tr>
<tr>
<td>Apple</td>
<td></td>
</tr>
<tr>
<td>Cherry</td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Donuts</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>Assorted Donuts</td>
<td></td>
</tr>
<tr>
<td><strong>Muffins</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>Banana</td>
<td></td>
</tr>
<tr>
<td>Low-Fat Carrot</td>
<td></td>
</tr>
<tr>
<td>Blueberry</td>
<td></td>
</tr>
<tr>
<td>Low-Fat Mixed Fruit</td>
<td></td>
</tr>
<tr>
<td>Walnut Cranberry</td>
<td></td>
</tr>
<tr>
<td>Seasonal</td>
<td></td>
</tr>
<tr>
<td><strong>Cinnamon Rolls</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>Regular or with Walnuts</td>
<td></td>
</tr>
<tr>
<td><strong>Bagels</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>Bagels With Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>Butter And Jelly</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Croissant</strong></td>
<td>$7.95</td>
</tr>
<tr>
<td>Almond or Butter</td>
<td></td>
</tr>
<tr>
<td><strong>Brownies</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>Chocolate Nut</td>
<td></td>
</tr>
<tr>
<td>Blonde</td>
<td></td>
</tr>
<tr>
<td><strong>Party Cookies</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>Chocolate Chip</td>
<td></td>
</tr>
<tr>
<td>Oatmeal Raisin</td>
<td></td>
</tr>
<tr>
<td>Double Chocolate</td>
<td></td>
</tr>
<tr>
<td>Traditional Sugar.</td>
<td></td>
</tr>
<tr>
<td><strong>Sheet Cake</strong></td>
<td>$83.00</td>
</tr>
<tr>
<td>(Serves 90-100)</td>
<td></td>
</tr>
<tr>
<td><strong>Half Sheet Cake</strong></td>
<td>$60.00</td>
</tr>
<tr>
<td>(Serves 40-50)</td>
<td></td>
</tr>
</tbody>
</table>
Quarter Sheet Cake (Serves 20) $47.00

Beverages

All Beverages Are Priced Per Gallon Unless Otherwise Indicated

Minute Maid Juice $9.95
Orange
Apple
Cranberry

Individual Juice Assortment $1.75

Fresh Brewed Hot Tea $1.25

Iced Tea $11.95

Old Fashioned Lemonade $12.95

Red Fruit Punch $12.95

Evian Water $1.50

Soft Drinks $1.25
12 Oz. Cans Of Your Favorite Coca-Cola® Products

Bottled Water
Large Bottled Water $1.00
Small Bottled Water $0.75
Fresh Salads & Wraps

Meal Sized Salads Served With Fresh Rolls And Butter,
Your Choice Of Dessert and Iced Tea, Water, And Fresh Brewed Coffee.

Parmesan Crusted Chicken Caesar $9.95
Parmesan Crusted Chicken Breast Slices Fanned Over A Bed Of
Romaine Lettuce Topped With Asiago Pepper Croutons And
Parmesan Cheese Dressing.

Grilled Chicken Tortellini $8.95
Tender Chunks Of Grilled Chicken With Cucumber, Red Grapes,
Celery, Snow Peas, Parmesan Cheese, And Tortellini Pasta Tossed In
Creamy Vinaigrette.

Greek Chicken $9.95
Romaine Lettuce, Olives, Zucchini, And Green Onion Tossed In Caper
Vinaigrette Topped With Feta Cheese And Grilled Chicken Breast
Slices.

Florentine Chicken $9.95
Mesclun Mix Greens Tossed In Basil Vinaigrette Topped With
Spinach Stuffed Chicken Roulade, Gorgonzola Cheese, Walnut Pieces
And Crispy Potato Fans.

Southwestern Grilled Chicken $9.95
Mixed Fields Greens, Baby Corn, Red Pepper, Pink Grapefruit, Pine
Nuts, Feta Cheese And Black Beans Tossed In A Creamy Cilantro
Vinaigrette And Topped With Sliced Marinated Grilled Chicken.

Cobb $9.95
Torn Lettuce With Columns Of Finely Chopped Chicken, Crumbled
Bacon, Diced Avocado, Diced Tomatoes, Grated Cheddar Cheese,
Diced Hard-Boiled Egg, And Bleu Cheese Crumbles With Your
Choice Of Ranch Or Vinaigrette Dressing Served On The Side.

Grilled Chicken And Pasta Salad $8.95
Al Dente Rotini Pasta And Thinly Sliced Chicken Strips Tossed With
Extra Virgin Olive Oil, Fresh Basil, Carrots, Broccoli, Zucchini,
Yellow Squash And Red Peppers
Served With Sun-Dried Tomato Dressing.

Chef Salad $8.95
Iceberg And Romaine Lettuce With Strips Of Turkey, Ham, Jack And
Cheddar Cheese, Tomato Wedges, Cucumber Slices And Hard-Boiled
Egg Slices Served With Your Choice Of Dressing.
Fresh Salads & Wraps

Meal Sized Salads Served With Fresh Rolls And Butter, Your Choice Of Dessert and Iced Tea, Water, And Fresh Brewed Coffee.

Fajita Salad $9.95
A Crisp Tortilla Shell Filled With Romaine Lettuce And Your Choice Of Marinated Chicken Or Beef, Red Onions, Tomatoes, Cilantro, And Avocados Topped Off With A Drizzle Of Southwestern Ranch Dressing.

Grilled Salmon $10.95
Fresh Grilled Salmon With Chopped Onion, Capers, And Sliced Hard-Boiled Egg On A Bed Of Romaine Lettuce Served With A Dill-Dijonaise Dressing.

Hawaiian Chicken Salad $9.95
Fresh Pineapple Stuffed With Chicken Salad And Light Mayonnaise Dressing.

Assorted Fajita Wraps $8.95
Beef Fajitas, Chicken Fajitas And Marinated Vegetable Wraps Stuffed With Romaine, Lettuce, Pico De Gallo And Cheese, Served With Salsa And Tortilla Chips. With Your Choice Of Two Salad Selections.

Chicken Caesar Wrap $8.95
Sliced Grilled Chicken With Fresh Parmesan Cheese, Croutons, And Fresh Romaine Lettuce. Served With Pasta Salad And Fresh Fruit Salad. Caesar Dressing On The Side.

Make Your Own Sandwich Buffet $11.95
Choice Of Three Shaved Meats, Chicken Salad, Tuna Salad, Sliced Cheese Tray, An Assortment Of Breads, Lettuce, Tomatoes, Pickles, Mustard And Mayonnaise. With Your Choice Of Two Salads, Relish Tray, Potato Chips, Brownie Or Cookie.
Theme Buffets

All Buffet Served With Your Choice Of Salad, Fresh Rolls And Butter
Plus Your Choice Of Dessert. (Unless noted otherwise) Iced Tea, Water And Fresh Brewed Coffee.

Tex-Mex

Taco Salad Buffet $11.95
Seasoned Beef Or Chicken, Refried Beans, Shredded Cheese, Sliced Tomatoes, Black Olives And Shredded Lettuce. Includes Salsa, Sour Cream, Pico De Gallo, Taco Shells, And Tortilla Chips.

Fajita Salad Buffet $11.95
Beef & Chicken Fajitas With Sautéed Onions, Green And Red Peppers. Served With Spanish Rice, Refried Beans, And Sour Cream, Guacamole, Pico De Gallo, Sliced Olives, Shredded Lettuce & Cheese, Tortilla Chips, And A Large Fried Taco Salad Shell.

Fajita Buffet $13.95
Beef Or Chicken Fajitas With Sautéed Onions, Green And Red Peppers. Served With Hot Flour Tortillas, Spanish Rice, Refried Beans, And Sour Cream, Guacamole, Pico De Gallo, Shredded Lettuce & Cheese And Tortilla Chips.
(Also Available As A Combination Buffet With 2 Selections For Additional $1.00pp)

Oriental

Spicy Orange Chicken W/ Broccoli $11.95
With Jasmine Rice, Cantonese Stir-Fry Vegetables And Vegetarian Egg Rolls

Thai Curry Coconut Chicken Or Shrimp $11.95
With Jasmine Rice, Stir-Fry Vegetables And Vegetarian Egg Rolls, Beverage
Shrimp Add $2.50 Per Person

Beef With Broccoli And Black Bean Sauce $11.95
With Jasmine Rice, Oriental Broccoli, And Vegetarian Egg Rolls
### Italian Buffets

**All Buffet Served With Your Choice Of Salad, Fresh Rolls And Butter**

*Plus Your Choice Of Dessert. (Unless noted otherwise) Iced Tea, Water And Fresh Brewed Coffee.*

<table>
<thead>
<tr>
<th>Theme Buffet</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Romano</strong></td>
<td>$11.95</td>
</tr>
<tr>
<td>Tender Boneless Breast Of Chicken Coated W/ Romano Cheese Breading And Topped Marinara Cream Sauce.</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Breast Scaloppini</strong></td>
<td>$11.95</td>
</tr>
<tr>
<td>Lightly Breaded Chicken Breast With Fettuccini And Marsala Wine Sauce With Quartered Mushrooms And Parmesan Cheese.</td>
<td></td>
</tr>
<tr>
<td><strong>Turkey Scaloppini</strong></td>
<td>$10.95</td>
</tr>
<tr>
<td>Lightly Breaded Turkey Breast With Fettuccini And Marsala Wine Sauce With Quartered Mushrooms, Parmesan Cheese, Capers &amp; Lemon.</td>
<td></td>
</tr>
<tr>
<td><strong>Baked Chicken Cacciatore</strong></td>
<td>$11.95</td>
</tr>
<tr>
<td>Baked Chicken Cacciatore And Fettuccini With Marinara Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Chicken Alfredo</strong></td>
<td>$11.95</td>
</tr>
<tr>
<td>Penne Pasta Served With Sliced Grilled Chicken, Mushrooms, Zucchini, Squash, And Carrots With Home-Made Alfredo Sauce &amp; Fresh Parmesan Cheese.</td>
<td></td>
</tr>
<tr>
<td><strong>Beef Lasagna Buffet</strong></td>
<td>$11.95</td>
</tr>
<tr>
<td>Beef Lasagna With Marinara Sauce.</td>
<td></td>
</tr>
<tr>
<td><strong>Vegetable Lasagna</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>Cheese And Vegetable Lasagna.</td>
<td></td>
</tr>
<tr>
<td><strong>Pasta Primavera</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>Penne Pasta With Creamy Alfredo Sauce, With Sautéed Seasonal Vegetables.</td>
<td></td>
</tr>
</tbody>
</table>
Theme Buffets

All Buffet Served With Your Choice Of Salad, Fresh Rolls And Butter
Plus Your Choice Of Dessert. (Unless noted otherwise) Iced Tea, Water And Fresh Brewed Coffee.

American/Continental

B.B.Q $11.95
Smoked Sausage, Beef Brisket, Chicken Quarters, and Pork Spare Ribs, Served With Southwestern Beans, Creamy Coleslaw, Potato Salad, Corn On The Cob, Relish Tray, and Cornbread Muffins.
Any Combination Of 2 Meats - Add $2 Per Person
Any Combination Of 3 Meats - Add $3 Per Person

Roasted Turkey Breast $11.95
Served With Tossed Salad, Creamy Mashed Potatoes, Turkey Gravy, Sweet Potatoes, Green Beans, Cranberry Jelly, and Assorted Dinner Rolls

Chicken Fried Steak $11.95
Served With Creamy Mashed Potatoes With Country Gravy, and Green Beans

Chicken Fried Chicken $11.95
Served With Creamy Mashed Potatoes With Country Gravy And Green Beans

Hamburger & Hot Dog Buffet $9.95
1/4 Lb. Hamburger, Platter With Lettuce, Sliced Tomatoes, Pickles, And Sliced American Cheese, Assorted Chips, Cookies, And Canned Soda. Available In Vegetarian Options.

Chicken

New Haven Chicken With Cranberry BBQ Sauce $10.95
Grilled Marinated Boneless Breast Of Chicken Topped With Cranberry BBQ Sauce

Stuffed Chicken Marsala $10.95
Tender Boneless Breast Of Chicken Stuffed W/ Prosciutto, Fontina Cheese & Mushrooms, Topped W/ Rich Marsala Wine Sauce
Lunch & Dinner

All Dinner Entrée Are Served With Your Choice Of Salad, Vegetable, Starch, Rolls And Dessert. All Entrée Include Iced Tea, Water, And Coffee.

Beef Wellington  $17.95 (Lunch 6oz)  $20.95 (Dinner 8oz)
Pan-Seared Filet Of Beef Topped With Mushroom Duxelle Rolled In Puff Pastry Then Baked

Prime Rib  $15.95 (Lunch 8oz)  $18.95 (Dinner 10oz)
Slow Roasted Prime Rib Or Beef Served With Au Jus

Herb Crusted Filet Mignon  $16.95 (Lunch 6oz)  $22.95 (Dinner 8oz)
Served Various Styles:
• Merlot Demi Glaze
• Mushroom Wine Sauce 18.95 (Dinner 10oz)
• Burgundy Sauce
• Béarnaise
• Green Pepper Corn Sauce
• Marinated Texas Style Served With A Chili Butter
• Blackened With A Bourbon Glaze
• Stuffed With Spinach And Mushrooms

Classic New York Strip  $15.95 (Lunch 6oz)  $18.95 (Dinner 8oz)
Choice of strip steak chargrilled an topped with sautéed mushrooms
Served Various Styles:
• Au Jus
• Mushroom Wine Sauce
• Burgundy Sauce
• Teriyaki Marinated

Beef Stroganoff  $11.95
With Mushroom, Herbed Sour Cream And Tri Color Noodles

Flank Steak  $14.95
• Marinated And Stuffed With Chard, Mushrooms, And Shallots
• Stuffed With Mushrooms, Pine Nuts, Spinach, Roasted In Galliano
• Pesto With Roasted Garlic And Ginger Sauce

Chicken Oscar  $13.95
Breast Of Chicken Topped With Crab Meat And Asparagus Spears Covered With Hollandaise Sauce.

Champagne Chicken  $12.95
Sautéed Breast Of Chicken In A Tarragon And Champagne Cream Sauce.
Lunch & Dinner

All Dinner Entrées Are Served With Your Choice Of Salad, Vegetable, Starch, Rolls And Dessert.  
All Entrées Include Iced Tea, Water, And Coffee.

Chicken Piccata $12.95
Parmesan And Egg-Battered Breast Of Chicken Served With A Lemon Caper Butter Sauce.

Southwest Chicken $11.95
Southwest Seasoned, Rubbed Chicken Breast Served With Spicy Country Gravy, Poblano Rice And Black Beans Or Corn Salad.

Bistro Chicken $11.95
Oven-Roasted Breast Of Chicken With Herb Cream Sauce.

Chicken Cordon Bleu $12.95
Lightly Breaded Breast Of Chicken With Ham And Swiss Cheese.

Chicken Madeira $12.95
Parmesan And Egg-Battered Breast Of Chicken Topped With A Blend Of Cheeses And Served With Madeira Wine Sauce.
Sides

Starches - Potatoes
- Oven Roasted New Potato With Herbs
- Garlic Mashed New Potatoes With Scallions
- Baked Potatoes With Bacon Bits, Sour Cream, Butter And Cheese
- Basil Whipped Potato
- Rosemary Red Potatoes
- Mashed Potato With Cheddar And Chives
- Escaloped Potatoes
- Italian Potatoes

Starches - Rice
- Spanish Rice
- Rice Pilaf
- Parsley Rice
- Long Grain Wild Rice
- Cilantro Rice With Pecans
- Black Bean & Yellow Rice

Starches – Pasta
- Bowtie
- Fettuccine
- Fusilli
- Penne
- Angel Hair

Served With Your Choice Of Marinara Sauce, Alfredo, Marsala Wine Sauce Or Garlicky Lemon Butter Sauce

Vegetables
- Braised Zucchini & Mushrooms
- Green Beans Almondine
- Broccoli With Herbed Butter
- Broccoli With Lemon Garlic Crumbs
- Buttered Corn
- Roasted Corn
- Roasted Corn With Tomatoes
- Peas With Mushrooms
- Snap Peas With Red Pepper Strips
- Herbed Carrot Coins
- Snow Peas, Carrots And Wild Marinated Mushrooms
- Asparagus With Lemon Crumbs
- Sautéed Zucchini, Squash & Carrots
- Blanched Asparagus
- Seasonal Grilled Vegetable
- Buttered Green Beans
- Italian Green Beans
- Vegetable Medley
- Grilled Green Beans
- Sautéed Green Beans With Peppers
- Southern Green Beans (W/ Bacon)
- Grilled Carrots
- Belgium Carrots
- Honey Mint Carrots
- Grilled Yellow Squash
- Sugar Glazed Carrots And Asparagus
- Herbed Roasted Vegetables
- Cantonese Stir-Fry Vegetables
- Garlicky Broccolini
- Autumn Asparagus (Mixture Of White & Green Asparagus)

Additional $1.00 per person
Dessert Selections

(Included With Entrée Unless Otherwise Noted)

**Cakes** *(Sold individually)*

- Carrot Cake
- Double Chocolate Cake
- Orange Butter crème
- Coconut Butter crème
- Lemon Layer Cake
- Strawberry Shortcake
- Red Velvet Cake

$55.00

**Brownies & Cookies**

- Cookies
- Fudge Brownies (Frosted & Unfrosted)

Call

**Pies** *(Sold individually)*

- Apple Pie
- Pumpkin Pecan Pie
- Almond Crumble Cherry Pie
- Lemonade Pie

$65.00

**Cobblers** *(Sold individually)*

- Blackberry Cobbler
- Apple
- Peach
- Cherry

$48.00

**Coffee Cakes & Bars**

- Assortment Of Apple Cinnamon Streusel, Cream Cheese, And Raspberry $2.50 per person
- Assorted Large Brownies – Café Au Lait & Turtle Brownies $2.50 per person
- Lemon Lime Bars $9.95

**Cheesecake**

- Cheesecake With Fruit Toppings

Call
Hors D'oeuvres

All items are priced per 100 pieces. It is recommended no less than three pieces per person of each hors d'oeuvres ordered. In addition to guide you in the ordering process may we suggest the following guidelines to help you plan enough food for your guest.
- For a light reception we recommend a minimum of 4 total pieces per guest
- For a medium reception we recommend a minimum of 6 pieces total per guest
- For a heavy reception we recommend a minimum of 8 total pieces per guest

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Cocktail With Cocktail Sauce &amp; Lemon Wedges</td>
<td></td>
<td>Market Price</td>
</tr>
<tr>
<td>Fresh Fruit And Cheese Brochettes</td>
<td></td>
<td>$125.00</td>
</tr>
<tr>
<td>Smoked Salmon * (Serves 50 people)</td>
<td></td>
<td>$100.00</td>
</tr>
<tr>
<td>With Capers, Cream Cheese, Onions, And Eggs &amp; Toasted Baguettes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Deviled Eggs Stuffed With Chicken Salad</td>
<td></td>
<td>$120.00</td>
</tr>
<tr>
<td>Baked Brie En Crout * (Serves 50 people)</td>
<td></td>
<td>$90.00</td>
</tr>
<tr>
<td>Smoked Chicken And Green Chile Pinwheels</td>
<td></td>
<td>$130.00</td>
</tr>
<tr>
<td>Turkey And Cilantro Pinwheels</td>
<td></td>
<td>$150.00</td>
</tr>
<tr>
<td>Crab Salad On Jicama with baguettes</td>
<td></td>
<td>$100.00</td>
</tr>
<tr>
<td>Taquitos With Guacamole</td>
<td></td>
<td>$130.00</td>
</tr>
<tr>
<td>Smoked Chicken And Roasted Red Pepper Quesadillas</td>
<td></td>
<td>$130.00</td>
</tr>
<tr>
<td>Blackened Bean And Corn Quesadillas</td>
<td></td>
<td>$120.00</td>
</tr>
<tr>
<td>Tequila Scallop Skewers</td>
<td></td>
<td>$150.00</td>
</tr>
<tr>
<td>Three Pepper Shrimp Skewers</td>
<td></td>
<td>$150.00</td>
</tr>
<tr>
<td>Fried Chicken Strips With Chipotle Mayonnaise And Spicy Mustard</td>
<td></td>
<td>$140.00</td>
</tr>
<tr>
<td>Mushroom Caps Stuffed With Prosciutto, Cream Cheese And Parmesan</td>
<td></td>
<td>$145.00</td>
</tr>
<tr>
<td>Wild Mushroom Crostini</td>
<td></td>
<td>$120.00</td>
</tr>
<tr>
<td>Cherry Tomatoes Stuffed With Roasted Garlic</td>
<td></td>
<td>$135.00</td>
</tr>
<tr>
<td>Chinese Pot Stickers With Apricot Sesame Sauce</td>
<td></td>
<td>$110.00</td>
</tr>
<tr>
<td>Mini Egg Rolls With Soy Mustard Sauce</td>
<td></td>
<td>$135.00</td>
</tr>
<tr>
<td>Cucumber Rounds With Shrimp Mousse</td>
<td></td>
<td>$120.00</td>
</tr>
<tr>
<td>Thai Shrimp Skewers</td>
<td></td>
<td>$150.00</td>
</tr>
<tr>
<td>Coconut Chicken Strips</td>
<td></td>
<td>$140.00</td>
</tr>
<tr>
<td>Teriyaki Beef Skewers</td>
<td></td>
<td>$140.00</td>
</tr>
<tr>
<td>Sesame Chicken Strips With Sweet With Sour Sauce And Spicy Mustard</td>
<td></td>
<td>$140.00</td>
</tr>
<tr>
<td>Coconut Shrimp With Marmalade Sauce</td>
<td></td>
<td>$150.00</td>
</tr>
<tr>
<td>Mushroom Caps Stuffed With Crab And Spinach</td>
<td></td>
<td>$145.00</td>
</tr>
</tbody>
</table>
**Action Stations**

**Mashed Potato Martini Bar**
Herb Mashed Potatoes In A Jumbo Martini Glass With Your Choice Of Accompaniments: Gorgonzola Cream Sauce, Sun Dried Tomatoes, Roasted Red Peppers, Pesto Sauce, Fresh Parmesan Cheese And Or Wild Mushrooms Sauté

**$6.95 per person**

**Pasta Bar**
This Action Station Is Filled With Aroma Selection. Prior To The Event The Host Will Select Two Pastas And Two Sauces For The Station. During The Vent Guests Will Work With Our Chef Attendant To Create Their Own Pasta Dish With Seasonal Fresh Vegetables, Herbs And The Host’s Choice Of Pasta Sauces. Fresh Baked Miniature Garlic Bread Sticks Accompany The Pasta Station Select Two From Each Category

**$7.95 per person**

**Pasta:**
- Tortellini
- Linguini
- Farfalle
- Bowtie
- Penne

**Sauces:**
- Pesto Cream Sauce
- Roasted Red Pepper Sauce
- Fresh Tomato And Basil
- Alfredo Parmesan
- Classic Marinara

**Stir Fry Station**
Select From Chicken Or Beef, Julienne Vegetables, Salmon, Wasabi With Spinach, Yakasobe Noodles And/Or Fried Rice For Your Creation

**$8.95 per person**

**Gourmet Quesadilla Station**
Select Three Of The Following Quesadillas Filling Selections To Be Placed Between Two Flour Tortillas And Grilled For Your Guests

- Crab And Shrimp
- Potato And Caramelized Onion
- Pear And Brie
- Smoked Chicken And Roasted Red Peppers
- Black Bean And Corn
- Mango, Jalapeno, And Brie Cheese
- Papaya And Roasted Red Pepper
- Spinach And Mushroom

**$6.95 per person**

**Exhibition Carving Station**

**Beef Tenderloin**
Carved To Order Beef Tenderloin With Petite Rolls With Herb, Mayonnaise And Ginger Mustard

**$12.95 per person**

**Roast Turkey Or Ham**
You’re Choice Of Roasted Turkey Or Ham, Carved To Order, and Served With Petite Rolls And Dijon Mustard

**$6.95 per person**
## Party Trays

<table>
<thead>
<tr>
<th></th>
<th>Small (Serves 10-15)</th>
<th>Medium (Serves 20-30)</th>
<th>Large (Serves 35-50)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Cheese Display</td>
<td>$44.95</td>
<td>$55.95</td>
<td>$66.95</td>
</tr>
<tr>
<td>Assortment Of Domestic Cheeses Served With A Variety Of Crackers</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>International Cheese Display</td>
<td>$59.95</td>
<td>$69.95</td>
<td>$79.95</td>
</tr>
<tr>
<td>Assortment Of International Cheeses Served With A Variety Of Crackers</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sliced Seasonal Fruit Tray</td>
<td>$33.95</td>
<td>$44.95</td>
<td>$55.95</td>
</tr>
<tr>
<td>Gourmet Meat Tray</td>
<td>$44.95</td>
<td>$55.95</td>
<td>$66.95</td>
</tr>
<tr>
<td>Crudités</td>
<td>$23.95</td>
<td>$34.95</td>
<td>$45.95</td>
</tr>
<tr>
<td>Fresh Vegetables</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garnished With Choice Of One Dip: Spinach, Ranch Or Herb</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grilled Vegetables</td>
<td>$44.95</td>
<td>$55.99</td>
<td>$66.95</td>
</tr>
<tr>
<td>Served With Roasted Red Pepper Dip Or Jalapeno Cilantro Hummus (Served Cold)</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Anti Pasta</td>
<td>$44.95</td>
<td>$55.95</td>
<td>$66.95</td>
</tr>
<tr>
<td>Assortment Of Salami, Pepperoni, Prosciutto And Provolone Cheese</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Basil Torta With Sliced Baguettes</td>
<td>$44.95</td>
<td>$55.95</td>
<td>$69.95</td>
</tr>
<tr>
<td>Layer Of Cream Cheese, Pesto And Sun Dried Tomato Spread</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked Brie In Puff Pastries</td>
<td>$44.95</td>
<td>$55.95</td>
<td>$69.99</td>
</tr>
<tr>
<td>With Toasted Almonds And Apricot Sauce Served With Sliced Baguettes</td>
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</tbody>
</table>
Party Dips

(By The Quart)
(1qt Serves Approx 20 People)

Creamy Spinach, Almond And Water Chestnut Dip With Pita Triangles     $22.95
Avocado-Feta Salsa With Tortilla Chips                                 $22.95
Crab Queso Dip With Tortilla Chips                                    $22.95
Hot Artichoke Dip With Pita Triangles                                 $22.95
Seven Layer Dip With Tortilla Chips                                   $22.95
Onion Dip With Potato Chips                                           $22.95
Fresh Mango Salsa With Tortilla Chips                                 $22.95
Fresh Pineapple Salsa With Tortilla Chips                             $22.95
Refreshment Breaks

(All Refreshment Breaks Are Priced Per Person Unless Otherwise Indicated)

Nacho Bar
Seasoned Ground Beef, Refried Beans, Queso, Sour Cream, And Salsa
$2.95 per person

Trail Ride
Granola Bars, Assorted Yogurts, Trail Mix, Fruit Skewers, Assorted Canned Sodas, Small Bottled Waters, Selection Of Hot Teas, And Regular And Decaffeinated Coffees.
$8.00 per person

Heart Healthy
Sliced Fresh Fruit, Assorted Individual Yogurts, Granola Bars, And Small Bottled Waters.
$6.50 per person

The Fix
Assorted Candy Bars, Popcorn Granola Bars, Assorted Sodas, Iced Tea And Coffees
$6.50 per person

Cookie Mania
Assorted Cookies, Sodas, Bottled Water And Regular And Decaffeinated Coffees.
$6.50 per person

Afternoon Recharge
Freshly Baked Brownies Or Cookies, Choice Of Lemonade, Iced Tea, Or Coffees
$4.50 per person

Salt Box
Popcorn, Potato Chips, Pretzels, Assorted Canned Sodas, And Small Bottled Waters
$4.95 per person

Afternoon Tea Party
Sliced Fresh Fruit And Berries, Miniature Finger Sandwiches And Tea Cookies Selection Of Herbal Teas And Regular And Decaffeinated Coffees
$8.25 per person

Break For The Border
Chile Con Queso With Corn Tostada Chips, Fried Jalapeno Peppers, Chicken Quesadillas, Sour Cream, Pico De Gallo, Guacamole And Salsa With Assorted Diet And Regular Sodas.
$8.25 per person
Wine & Beer

It is policy to have a bartender at events with alcohol. There is a minimum bartender fee of $20.00 per hour per a minimum of 3 hours and $15.00 for each additional hour.

Assorted Domestic Bottled Beer $3.00

Domestic Keg $140.00
Miller Lite
Miller Genuine Draft
Michelob Ultra
Budweiser
Bud Lite

Pony Keg $80.00
Miller Lite
Miller Genuine Draft
Michelob Ultra
Budweiser
Bud Lite

House Wine By The Glass $4.00
Chardonnay
White Zinfandel
Cabernet Sauvignon

House Wine By The Bottle $25.00
Chardonnay
White Zinfandel
Cabernet Sauvignon

Sangria Punch $24.00

Margarita on the Rocks $26.00
## Subway Selections

*(Included With Entrée Unless Otherwise Noted)*

### Turkey Breast

<table>
<thead>
<tr>
<th>Footage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 foot</td>
<td>$26.95</td>
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<tr>
<td>6 foot</td>
<td>$53.95</td>
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</tbody>
</table>

High In Flavor And Low In Fat, Our Sliced Turkey Breast Is Perfectly Complemented By Crisp Crunchy Veggies And A Savory Sauce.

### Cold Cut Combo

<table>
<thead>
<tr>
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<tr>
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</tbody>
</table>

Sliced Bologna, Ham, And Salami With Your Choice Of Fresh Vegetables And Condiments Served On Freshly Baked Bread.

### Veggie Delight®

<table>
<thead>
<tr>
<th>Footage</th>
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<tr>
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<tr>
<td>6 foot</td>
<td>$53.95</td>
</tr>
</tbody>
</table>

A Combination Of Garden Fresh Lettuce, Tomatoes, Green Peppers, Onions, Olives, And Pickles With Your Choice Of Condiments Served On Freshly Baked Bread.

### Turkey Breast And Ham

<table>
<thead>
<tr>
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<th>Price</th>
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</thead>
<tbody>
<tr>
<td>3 foot</td>
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</tr>
<tr>
<td>6 foot</td>
<td>$53.95</td>
</tr>
</tbody>
</table>

An Ensemble Of Delicious Lean And Tender, Sliced Turkey Breast And Smokey Sliced Ham With Your Choice Of Fresh Vegetables And Condiments Served On Freshly Baked Bread

### Subway® Club

<table>
<thead>
<tr>
<th>Footage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 foot</td>
<td>$29.95</td>
</tr>
<tr>
<td>6 foot</td>
<td>$59.95</td>
</tr>
</tbody>
</table>

Our Famous Lean Dand Tender, Sliced Turkey Breast, Sliced Roast Beef, And Savory Sliced Ham, With Your Choice Of Fresh Vegetables And Condiments Served On Fresh Baked Bread.

### Italian B.M.T®

<table>
<thead>
<tr>
<th>Footage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 foot</td>
<td>$29.95</td>
</tr>
<tr>
<td>6 foot</td>
<td>$59.95</td>
</tr>
</tbody>
</table>

Sliced Genoa Salami, Pepperoni And Ham With Your Choice Of Fresh Vegetables And Condiments Served On Freshly Baked Bread.

### Assorted Chips

- $0.89 / each

### Assorted canned sodas

- $1.25 / each

### Small Bottled waters

- $1.50 / each

### Fresh baled cookies

- $7.95 / dozen