

Catering

2007-2008

Texas A&M International University

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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.tamtu.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 TAMTU Catering Of This Guarantee Number. TAMTU 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.

- Sales Tax Of 8.25% Is Required On All Purchases, Unless Tax Exempt. In That Case, A Copy Of The Tax Exempt Certificate Is Required At The Time Of Booking.
- 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:

TAMIU Departments Are Required To Sign And Return The "Event Work Order" To The Catering Office To Ensure Menu Confirmation. Event Payments May Be Made By Purchase Order Or By Procurement Card And Are Due No Later Than Three Business Days Prior To The Event. Your Procurement Card Is The University's Preferred Method Of Payment Unless The Estimated Amount Of Your Event Exceeds The Procurement Card Limits. Your Event Work Order Will Serve As Your Invoice. Charges Will Be Settled To Your Procurement Card The Following Business Day Preceding Your Event And A Receipt Will Be Provided For Your Records.

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

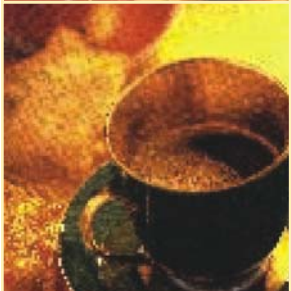
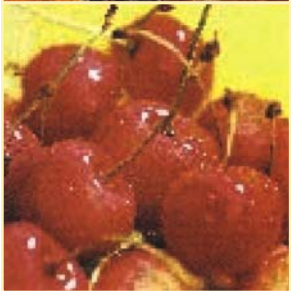
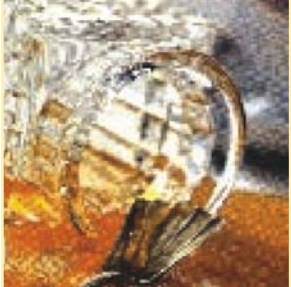
Catering Guidelines

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 Through 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

\$7.95 per person

Select One (1) Standard Entrée
And Two (2) Standard Sides

The Deluxe Breakfast

\$8.95 per person

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

Standard Entrées

- Scrambled Eggs
- Quiche Lorraine
- Pancakes
- French Toast
- Spinach Quiche
- Waffles

Deluxe Entrées

- Stuffed French Toast
- Southwestern Omelets
- Breakfast Burrito
- Vegetable Frittata
- Mushroom & Swiss Omelets
- Huevos Rancheros With Tortillas

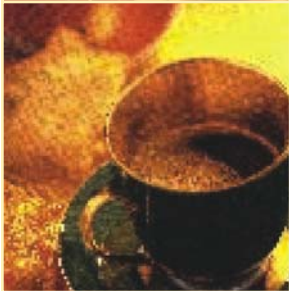
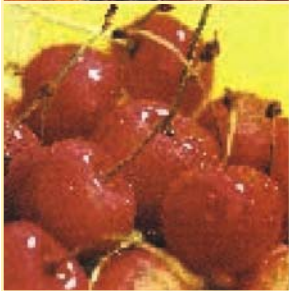
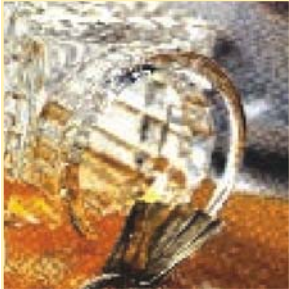
Standard Sides

- Sliced Ham
- Hash Browns
- Biscuits And Gravy
- Sliced Fruit
- Refried Beans
- 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

\$5.95 per person

Fresh sliced Fruit, Assorted Danish & Muffins, Orange Juice And Coffee

New York Bagel Break

\$6.95 per person

Assorted Bagels Served With Strawberry, Veggie And Plain Cream Cheeses, Fresh Sliced Fruit, Cranberry/Orange Juice And Coffee

California Nature Break

\$6.95 per person

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

Southern Continental

\$6.95 per person

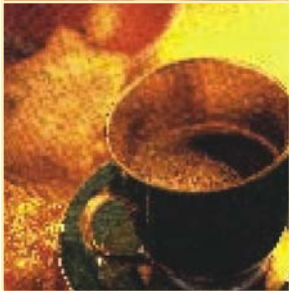
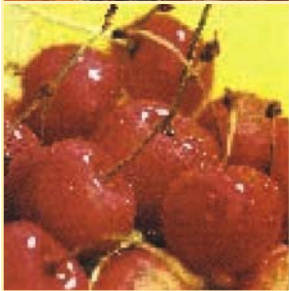
Sliced Fruit Breads Served With Butter And Strawberry Preserves, Sliced Fresh Fruit, Apple Juice, Orange Juice And Coffee

Breakfast Mariachis

Priced Per Mariachi

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

Beans	\$1.05	Bacon & Egg	\$1.05
Eggs	\$1.05	Chorizo & Egg	\$1.29
Mexican Potato	\$1.05	Chorizo & Potato	\$1.29
Potato & Egg	\$1.05	Ham & Egg	\$1.29
Beans & Cheese	\$1.09	Barbacoa	\$1.79
Machacado	\$1.79	Mexican Machacado	\$1.79



From the Bakery

All Bakery Items Are Priced Per Dozen Unless Otherwise Indicated

Danish

\$8.95

Cherry
Cheese
Pecan
Cinnamon

Mini Danish

\$7.95

Blueberry
Peach
Apple
Cherry
Cheese

Donuts

\$9.95

Assorted Donuts

Muffins

\$9.95

Banana
Low-Fat Carrot
Blueberry
Low-Fat Mixed Fruit
Walnut Cranberry
Seasonal

Cinnamon Rolls

\$9.95

Regular or with Walnuts

Bagels

\$9.95

Bagels With Cream Cheese
Butter And Jelly

Mini Croissant

\$7.95

Almond or Butter

Brownies

\$9.95

Chocolate Nut
Blonde

Party Cookies

\$9.95

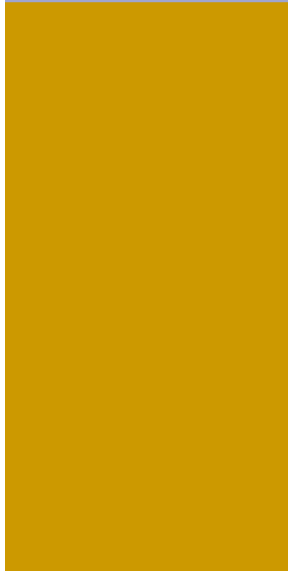
Chocolate Chip
Oatmeal Raisin
Double Chocolate
Traditional Sugar.

Sheet Cake (Serves 90-100)

\$83.00

Half Sheet Cake (Serves 40-50)

\$60.00



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

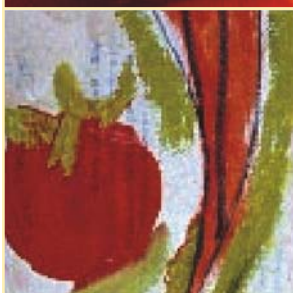
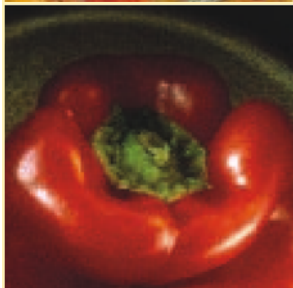
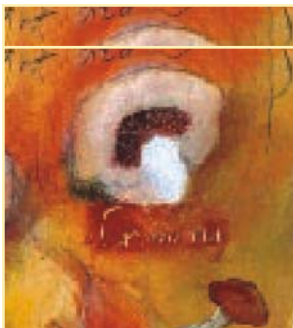
Old Fashioned Lemonade \$12.95

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 \$.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





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.*



Italian

Chicken Romano

\$11.95

Tender Boneless Breast Of Chicken Coated W/ Romano Cheese Breading And Topped Marinara Cream Sauce.



Chicken Breast Scaloppini

\$11.95

Lightly Breaded Chicken Breast With Fettuccini And Marsala Wine Sauce With Quartered Mushrooms And Parmesan Cheese.

Turkey Scaloppini

\$10.95

Lightly Breaded Turkey Breast With Fettuccini And Marsala Wine Sauce With Quartered Mushrooms, Parmesan Cheese, Capers & Lemon.



Baked Chicken Cacciatore

\$11.95

Baked Chicken Cacciatore And Fettuccini With Marinara Sauce

Grilled Chicken Alfredo

\$11.95

Penne Pasta Served With Sliced Grilled Chicken, Mushrooms, Zucchini, Squash, And Carrots With Home-Made Alfredo Sauce & Fresh Parmesan Cheese.



Beef Lasagna Buffet

\$11.95

Beef Lasagna With Marinara Sauce.

Vegetable Lasagna

\$9.95

Cheese And Vegetable Lasagna.

Pasta Primavera

\$9.95

Penne Pasta With Creamy Alfredo Sauce, With Sautéed Seasonal Vegetables.



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 Entrée Are Served With Your Choice Of Salad, Vegetable, Starch, Rolls And Dessert.
All Entrée 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
- Escalloped Potatoes
- Italian Potatoes

Starches - Rice

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

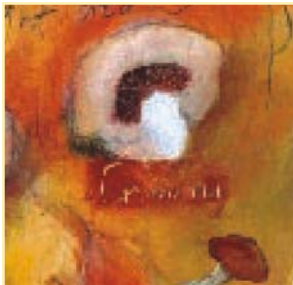
Starches – Pasta

- 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)*

\$55.00

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

Brownies & Cookies

Call

Cookies
Fudge Brownies (Frosted & Unfrosted)

Pies *(Sold individually)*

\$65.00

Apple Pie
Pumpkin Pecan Pie
Almond Crumble Cherry Pie
Lemonade Pie

Cobblers *(Sold individually)*

\$48.00

Blackberry Cobbler
Apple
Peach
Cherry

Coffee Cakes & Bars

Assortment Of Apple Cinnamon Streusel, Cream Cheese, And Raspberry
Assorted Large Brownies – Café Au Lait & Turtle Brownies
Lemon Lime Bars

\$2.50 per person
\$2.50 per person
\$9.95

Cheesecake

Call

Cheesecake With Fruit Toppings

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*

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



Action Stations

Mashed Potato Martini Bar

\$6.95 per person

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

Pasta Bar

\$7.95 per person

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 Event 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

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

\$8.95 per person

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

Gourmet Quesadilla Station

\$6.95 per person

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

Exhibition Carving Station

Beef Tenderloin

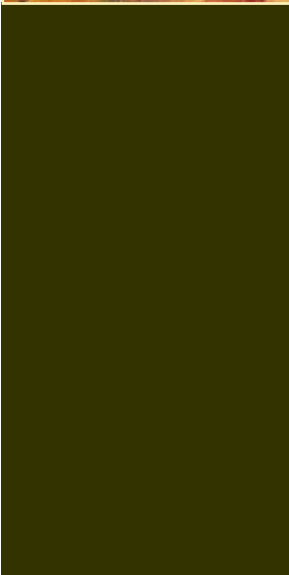
\$12.95 per person

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

Roast Turkey Or Ham

\$6.95 per person

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



Party Trays

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



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

\$2.95 per person

Seasoned Ground Beef, Refried Beans, Queso, Sour Cream, And Salsa

Trail Ride

\$8.00 per person

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

Heart Healthy

\$6.50 per person

Sliced Fresh Fruit, Assorted Individual Yogurts, Granola Bars, And Small Bottled Waters.

The Fix

\$6.50 per person

Assorted Candy Bars, Popcorn Granola Bars, Assorted Sodas, Iced Tea And Coffees

Cookie Mania

\$6.50 per person

Assorted Cookies, Sodas, Bottled Water And Regular And Decaffeinated Coffees.

Afternoon Recharge

\$4.50 per person

Freshly Baked Brownies Or Cookies, Choice Of Lemonade, Iced Tea, Or Coffees

Salt Box

\$4.95 per person

Popcorn, Potato Chips, Pretzels, Assorted Canned Sodas, And Small Bottled Waters

Afternoon Tea Party

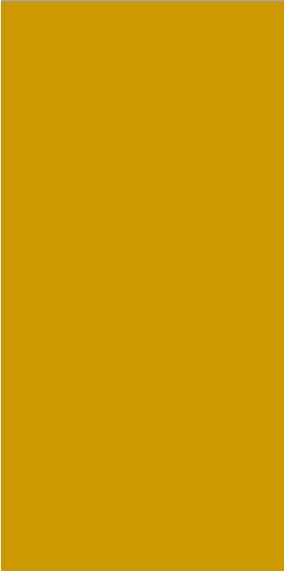
\$8.25 per person

Sliced Fresh Fruit And Berries, Miniature Finger Sandwiches And Tea Cookies Selection Of Herbal Teas And Regular And Decaffeinated Coffees

Break For The Border

\$8.25 per person

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.



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

3 foot (18 slices) \$26.95

6 foot (32 slices) \$53.95

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

3 foot (18 slices) \$26.95

6 foot (32 slices) \$53.95

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

Veggie Delight®

3 foot (18 slices) \$26.95

6 foot (32 slices) \$53.95

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

3 foot (18 slices) \$26.95

6 foot (32 slices) \$53.95

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

3 foot (18 slices) \$29.95

6 foot (32 slices) \$59.95

Our Famous Lean And 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®

3 foot (18 slices) \$29.95

6 foot (32 slices) \$59.95

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

Assorted Chips

\$.89 / each

Assorted canned sodas

\$1.25 / each

Small Bottled waters

\$1.50 / each

Fresh baked cookies

\$7.95 / dozen