

Catering Menu

Breakfast Selections

Continental I

Freshly Brewed Coffees & Teas, Assorted Fruit Juices & Bottled Water

Variety of Muffins, Streusel Coffee Cake,

Freshly Baked Cinnamon Twists with Cream Cheese Icing & Bagel Assortment

Butter & Jellies, Plain, Flavored, & Low-Fat Cream Cheese

\$10.50

Add Fresh Sliced Seasonal Fruit Display

\$12.50

Continental II

Freshly Brewed Coffees and Teas, Assorted Fruit Juices & Bottled Water

Granola & Nutri-Grain Bars, Variety of fresh Bagels with Cream Cheese & Peanut Butter

Regular & Light Yogurt Cups, Fresh Sliced Seasonal Fruit Display

\$12.50

European Continental

Starbucks Coffees, Tazo Teas by Starbucks, Assorted Fruit Juices & Bottled Water

Freshly Baked Cinnamon Twists with Cream Cheese Icing, Assorted Berry Scones & Miniature Croissants

Honey, Butter & Jellies

Fresh Sliced Seasonal Fruit Display with Strawberry Yogurt Fruit Dip

\$13.95

Cereal & Yogurt Parfait Station

Freshly Brewed Coffees & Teas, Orange & Grapefruit Juice, Bottled Water

Parfait Station: Vanilla Yogurt, Dried Fruit, Seasonal Berries, Toasted Almonds and Granola

Selection of Dry Cereals, 2% and Skim Milk

Hearty Oatmeal with Brown Sugar, Honey and Raisins

Assorted Mini Muffins

\$14.95

Breakfast Buffet I

Freshly Brewed Coffee, Teas, Orange & Cranberry Juice, Bottled Water

Western Scrambled Eggs, Sausage, Bacon, SunCreek Potatoes

Fresh Sliced Seasonal Fruit Display

Assorted Breads & Pastries

\$17.50

Thick Sliced Cinnamon French Toast with Butter & Maple Syrup add **\$2.50**

Omelet Station add **\$4.50**

Southwest Breakfast Buffet

Freshly Brewed Coffee, Teas, Orange & V-8 Juice, Bottled Water

“Build Your Own” Burrito with Seasoned Scrambled Eggs, Chorizo Sausage, Onions, Pepper Blend, Monterey Jack & Cheddar Cheese, Sour Cream, Salsa and Warm Soft Flour Tortillas

SunCreek Potatoes

Citrus Fruit Medley

\$16.50

Protein Packed

Freshly Brewed Coffees & Teas, Orange and Tomato Juice, Bottled Water

Miniature Quiche Lorraine & Spinach Quiche

Peeled Hard-Boiled Eggs w/Salt

Yogurt Parfaits made with fresh Berries and Granola

Fresh Bagel Assortment with Peanut Butter, Regular & Low-Fat Cream Cheese

Whole Fresh Fruit Bowl with Red Grapes, Bananas and Oranges & Pears and Roasted Almonds

\$15.95

A 21% Service Charge & Applicable Sales Tax Will Be Added to All Food and Beverage Selections

Selections Priced Per Person

Catering Menu

Lunch Buffet Menu

All Lunches include Iced Tea, Bottled Water and assorted Sodas

Wrap & Deli Connection

A selection of (3) of the following assorted Wraps or Deli Sandwiches: (We will add a vegetarian selection in addition to the 3 you choose for groups over 40 guests)

Hail Caesar Wrap

Marinated Grilled Chicken, Parmesan Cheese, Romaine, Croutons, Light Caesar Dressing, Herb Garlic Wrap

Turkey Bacon Club Wrap

Roasted Turkey, Bacon, chopped Romaine, Tomato, Cheddar, Spinach Wrap

Southwest Chicken Wrap

Grilled Chicken, Guacamole Cream Cheese, Cheddar, Romaine, Pepper & Onion Blend, Salsa, Sun-Dried Tomato Wrap

Mediterranean Chicken Wrap

Sliced Chicken Breast, Feta, Cucumber Tomato Relish, Humus, chopped Romaine, Sundried Tomato Wrap

Cream Cheese Vegetable Wrap

Fresh Spinach, Matchstick Carrots, Red & Yellow Peppers, Cucumber and Vegetable Cream Cheese in a Spinach Wrap

Chicken Salad Croissant

House-made all white meat Chicken Salad with Pecans, Red Grapes and Granny Smith Apples

Smoked Ham and Swiss

Smoked Ham, Honey Mustard, fresh Spinach and Swiss, Garlic Herb Wrap

Sides: (select two)

Farmhouse Redskin Potato Salad

Bacon Ranch Potato Salad

Pesto Tortellini Salad with Sun-Dried Tomatoes, Olive Oil & Pesto

Cucumber, Red Onion & Tomato with Feta in Italian Vinaigrette

Fresh Fruit Salad with Berries

Spinach Salad: Baby Spinach, sliced Strawberries, Gorgonzola, Pecans and Red Onion, Balsamic Vinaigrette

Market Salad: chopped Romaine, Cucumbers, Roma Tomatoes, Feta, dried Cranberries and Sunflower Seeds

Individual Bags of Assorted Chips: SunChips, Lays, Doritos, Fritos, & Pretzels

Desserts: (select two)

Otis Spunkmeyer Gourmet Cookie Assortment

Chocolate Iced and Plain Fudge Brownies

Lemon Bars

Pecan Diamonds

\$18.75

American Baked Potato Bar, Soup & Salad

Fresh Hot Baked Idaho Potatoes served with Steamed Broccoli, Grated Cheddar Cheese, Bacon Bits, Chives, Sour Cream, Salsa, Caramelized Onions, Sautéed Mushrooms and butter

Served with Texas Style Chili and choice of additional Soup Selection

Market or Spinach Salad; choice of Dressing

Warm Mini loaves of Whole-Grain Sunflower Bread

Fudge Brownies and Otis Spunkmeyer Gourmet Cookie Assortment

\$16.95

Add fresh Fruit Salad with Berries: **\$2.50**

Add Sliced Grilled Chicken Breast: **\$3.50**

Specialty Salad Buffet

Spinach Salad: Baby Spinach, sliced Strawberries, Pecans, Gorgonzola and Red Onion, Balsamic Vinaigrette

Classic Caesar Salad: Romaine, Parmesan, Ciabatta Croutons, Light Caesar Dressing

Market Salad: chopped Romaine, Cucumber, Roma Tomatoes, Feta, dried Cranberries, Sunflower Seeds. Selection of Lite Ranch, Raspberry Vinaigrette or Italian

- Sliced Balsamic Chicken Breast
- Marinated Flank Steak
- Grilled Portobello Mushrooms

Choice of two Homemade Soups:

Farmer's Market Vegetable with fresh Herbs, Tomato Basil Bisque, Italian Wedding Soup, Fire-roasted Corn Chowder, Wild Rice & Mushroom Bisque, Santa Fe Chicken, Minestrone, Broccoli Cheddar, Creamy Potato Leek

Accompanied by Flatbread and Warm Mini Loaves of Whole Grain Sunflower Bread

Ultimate Dessert Bar Assortment

Oreo Dream, Chocolate Cheesecake, Granny Apple Caramel, Chocolate Peanut Butter Brownie

\$22.50

\$19.50 Chicken and Portobello Mushrooms only

continued

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Selections Priced Per Person

Catering Menu

Lunch Buffet Menu *continued*

All Lunches include Iced Tea, Bottled Water and assorted Sodas

Southern Style BBQ

Market Salad: chopped Romaine, Cucumbers, Roma Tomatoes, Feta, Cranberries and Sunflower Seeds

Pulled White-Meat Chicken Barbecue

House-made Tender Barbecued Beef Brisket

Rustic Whole Grain Rolls & Onion Buns

Oven-Roasted Sweet Potato Wedges and Seasoned Idaho Wedges

Vegetarian Baked Beans

Fudge Brownies and Lemon Bars

\$21.95

Santa Fe Salad Creation

Choice of Fire-roasted Corn Chowder or Tomato-based Chicken Tortilla

Chopped Romaine, Ground Beef, marinated Sliced Chicken Breast, Cheddar Cheese, Sour Cream, Guacamole, Roasted Corn, Black Beans, Onions, diced Tomatoes, Fire-Roasted Tomato Salsa

House-Made Blue & Yellow Tortilla strips

Choice of Light Ranch, Zesty Southwest Ranch or Fat-Free French Dressing

Fresh Fruit Salad

Fudge Brownies and Otis Spunkmeyer Gourmet Cookie Assortment

\$18.75

Italiano

Caesar or Market Salad

Entrée Selections:

House-made Parmesan Crusted Chicken with Linguini and Marinara

House-made Vegetarian Lasagna with Fresh Cheeses, Portobello Mushrooms, Spinach, Tomatoes, Peppers, and Onion in a creamy Alfredo Sauce

Pasta Bar:

Penne Pasta and choice of 3 Sauces: Traditional Meat Sauce, Marinara, Blush Alfredo, Alfredo, Basil Cream

Cheese Stuffed Shells with Marinara

Medley of Broccoli, Red Pepper, Onion, Zucchini and Summer Squash

Garlic Bread Sticks

Cheesecake Assortment & Pecan Diamonds

One Entrée: **\$21.50** Two Entrees: **\$24.50**

Hot Lunch Buffet Selections

Choice of two Salads:

Market Salad; Spinach Salad; Caesar Salad; Fresh Fruit; Cucumber & Tomato Salad with Feta; Penne Pasta Salad with Roasted Asparagus, Grape Tomatoes and Parmesan in Zesty Italian

Entrée Selections:

*BBQ Beef Brisket

*Parmesan Crusted Chicken, side of Marinara

*Goat Cheese & Spinach Stuffed Chicken Breast with Panko Crumbs

*Vegetarian Lasagna w/fresh Cheeses, Mushrooms, Spinach, Tomatoes, Peppers, Onions in a creamy Alfredo Sauce

Traditional Four-Cheese Italian Lasagna with Meat Sauce

Shaved Top Round of Beef with Mushroom Bordelaise

Traditional House-made Baked Meat Loaf with gravy

* House-made Chicken and Noodles

Served with:

Herb Roasted Redskin Potatoes, Vegetable Orzo or Sweet Potato Wedges

Medley of Broccoli, Red Pepper, Onion, Zucchini and Summer Squash

Mini Loaves of Bread and Butter

Chef's Choice Assortment of Desserts

One Entrée: **\$23.95** Two Entrees: **\$25.95** Three Entrees: **\$28.95**

* *House Specialties*

continued

A 21% Service Charge & Applicable Sales Tax Will Be Added to All Food and Beverage Selections

Selections Priced Per Person

Catering Menu

Lunch Buffet Menu *continued*

All Lunches include Iced Tea, Bottled Water and assorted Sodas

Picnic Fare

Spinach Salad with Dried Cranberries, Pecans, Gorgonzola & Sautéed Red Onion, Balsamic Vinaigrette

Homemade Chicken Salad with Red Grapes and Pecans

Veggie Tuna Salad

Egg Salad

Capri Salad with Penne, Fresh Mozzarella, Grape Tomatoes, Fresh Basil in Red Wine Vinaigrette

Fresh Fruit Display

Assorted Miniature Rolls, Croissants and Breads

Angel Food Cake with Fresh sliced Strawberries and Whipped Cream

Chocolate Fudge Brownies

\$17.95

American Cook-Out

Char-grilled Hamburgers, Grilled Marinated Chicken Breast, Bratwurst or All-Beef Hot Dogs,

Farmhouse Ranch Potato Salad ~OR~ Macaroni & Cheese

Claremont Slaw, Baked Beans, Melon Salad

Sliced Cheeses, Buns and Condiments

Angel Food Cake with Fresh Sliced Strawberries & Whipped Cream

Otis Spunkmeyer Cookies

\$18.25

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Selections Priced Per Person

Catering Menu

Meeting Breaks

Shakespeare

Theatrical

Freshly Popped Popcorn

Soft Pretzels with Cream Cheese, Warm Fiesta Cheese Sauce & Mustard

Mixed Nuts

Assorted Sodas and Bottled Water

\$10.50

Charles Dickens

British traditional

Assorted Cheeses & Crackers with fresh Fruit Garnish

Banana Bread, Zucchini Bread, Lemon Pound Cake

Freshly baked Scones with Honey, Butter & Jam

Roasted Hickory Smoked Almonds

Starbucks Coffees, Tazo Teas by Starbucks,
Assorted Sodas and Bottled Water

\$12.95

Mark Twain

Adventure

Make Your Own Trail Mix:

Peanuts, Almonds, Raisins, Cranberries, Dried Pineapple,
M&M's, Reese's Pieces, Granola, Sunflower Seeds, Pepitas, Mini
Chocolate Chips

Vanilla Flavored Yogurt Cups

Whole Fruit Assortment

Assorted Sodas and Bottled Water

\$10.50

Emily Bronte

The classic

Assortment of Otis Spunkmeyer Cookies and Fudge Brownies

Individual Bags of Chips, Pretzels & Dry Snacks

Assorted Sodas, Coffee, Tea and Bottled Water

\$9.95

James Thurber

Witty

Mini Candy Bar Assortment

'Jelly Belly' Jelly Beans & Gummy Bears

Roasted Almonds and Peanuts

Whole Apples, Bananas, Oranges and Red Grapes

Assorted Sodas and Bottled Water

\$9.95

Lewis Carroll

Light-hearted

Roasted Red Pepper Humus Spread & Warm Spinach Artichoke Dip

Crackers, Flatbread & Crudite of fresh Vegetables

Assorted Sodas and Bottled Water

\$12.50

A 21% Service Charge & Applicable Sales Tax Will Be Added to All
Food and Beverage Selections

Selections Priced Per Person

Catering Menu

Beverages and A la Carte Selections

Starbucks Coffee & Tazo Teas	\$40.00/gallon
Assorted Sodas, regular & diet	\$2.00/each
Bottled Water	\$2.25/each
Assorted Bottled Fruit Juice	\$2.25/each
Bottled Iced Tea	\$2.25/each
Breakfast Sandwich Egg, Cheese & Ham on an English Muffin	\$4.50/each
Variety of Home-made Yogurt Parfaits Vanilla Yogurt layered with Fresh Berries & Granola	\$3.25/each
Fresh Citrus Fruit Punch	\$20.00/gallon
Lemonade	\$18.00/gallon
Freshly Popped Popcorn (minimum 20pp)	\$2.00/person
Hot Pretzels Served with Mustard & Cheese Sauce	\$3.50/each
Ice Cream Novelties	\$2.00/each
Assortment of Ice Cream Sandwiches, Bars & Cones	
Lemon Bars and Pecan Diamonds	\$30.00/dozen
Assortment of Dessert Bars Oreo Dream, Chocolate Cheesecake, Granny Apple Caramel & Chocolate Peanut Butter Brownie	\$4.00/each
Executive Box Lunch: Choice of Deli Sandwich or Wrap, One Side Item (Homemade Potato Salad, Pesto Tortellini Salad or Fresh Fruit), Bag of Chips, Otis Spunkmeyer Cookie & Bottled Water or Soda	\$15.95/each

Provisions for host bars offering beer and wine only may be pre-arranged through OCLC and an approved OCLC licensed vendor.

A 21% Service Charge & Applicable Sales Tax Will Be Added to All Food and Beverage Selections

Catering Menu

Hors D'oeuvres

Cheese Board

Domestic and Imported Cheeses served with an assortment of Crackers, Mixed Nuts and Fruit Garnish

\$6.95/person

Fresh Fruit Display

An Array of Fresh Sliced Fruit & Berries with Dip

\$5.75/person

Antipasto Display

Selection of Salami, Fresh Mozzarella, Olives, Roasted Peppers, Marinated Artichokes, Grilled Asparagus and Seasonal Tomatoes with a Balsamic Drizzle

\$7.50/person

Whole Salmon Display

Spectacular Whole Poached Salmon Display, dressed in thinly sliced Cucumbers with Traditional Garnishes of chopped Egg, Capers and finely diced Red Onion

\$350.00 (serves 75)

Tenderloin Display

Sliced Tenderloin of Beef with Marinated Mushroom Ragout Accompanied by Miniature Rolls, Whole Grain Mustard & Mayo

Market Price

Brie En Croute

*House Specialty!

Wrapped in Puff Pastry and served warm with Apples, Caramelized Onions, French Bread & Crackers

\$125.00 (Serves 30)

By the Piece

(Minimum increments of 25)

Swedish or Barbecued Meatballs	\$2.50/ea
Spanikopeta	\$2.50/ea
Miniature Spring Rolls w/Plum sauce	\$2.50/ea
BBQ Chicken Tenders	\$2.50/ea
Buffalo Chicken Tenders w/Celery & Ranch Dip	\$2.50/ea
Boursin Cheese Stuffed Mushrooms	\$2.95/ea
Sausage Stuffed Mushroom Caps	\$2.95/ea
Almond Stuffed Date wrapped in Bacon	\$2.95/ea
Sushi and California Roll Assortment	\$1.75/ea
Mini Assorted Quiche	\$2.50/ea
Sea Scallops wrapped in Bacon	\$3.25/ea
Brie w/Raspberry in Phyllo	\$2.50/ea
Jumbo Shrimp w/cocktail sauce	\$3.50/ea
Mini Crab Cakes	\$3.25/ea
Assorted Bruschetta Artichoke, Sundried Sun-dried Tomato, Olive	\$2.50/ea
Asparagus wrapped in Prosciutto	\$2.95/ea
Miniature Beef Wellingtons	\$3.25/ea
Coconut Shrimp	\$3.25/ea

A 21% Service Charge & Applicable Sales Tax Will Be Added to All Food and Beverage Selections

Catering Menu

Dinner Buffet Selections

All Dinners include Coffee, Decaf, hot Tea, Bottled Water and assorted Sodas (Minimum of 40 guests)

Salads

(choose two)

Market Salad- chopped Romaine, diced Cucumber, Roma Tomatoes, dried Cranberries, Feta, Sunflower Seeds

Spinach Salad- sliced Strawberries, Pecans, Gorgonzola & marinated Red Onion, Balsamic Vinaigrette

Traditional Caesar Salad with Ciabatta Croutons

Fresh Fruit and Berries

Cucumber, Red Onion & Tomato Salad with Feta

Penne Pasta Salad with Roasted Asparagus, Portobello's, Grape Tomatoes and Parmesan, Zesty Italian

Entrée Selections

*Parmesan Crusted Chicken, side of Marinara

*Goat Cheese & Spinach Stuffed Chicken Breast with Panko Crumbs

Pecan Crusted Chicken

*Vegetarian White Lasagna, fresh Cheeses, Mushrooms, Spinach, Peppers and Onions in creamy Alfredo Sauce

Traditional Four-Cheese Italian Lasagna, Meat Sauce

*BBQ Beef Brisket

Shaved Top Round of Beef, Mushroom Bordelaise

Roasted Pork Loin Normandy

Traditional House-made Baked Meat Loaf with gravy

*House-made Chicken and Noodles

* House Specialties

Accompaniments

(choose two)

Herb Roasted Redskin Potatoes

Vegetable Orzo

Mashed Sweet Potatoes

Garlic Whipped Potatoes

Medley of fresh Broccoli, Red Pepper, Onion, Zucchini and Summer Squash

Honey Glazed Carrots and Sugar Snap Peas

Served with

Mini Loaves of Sunflower Bread and Garlic Sticks with Butter

Chef's Choice Assortment of Pies, Cakes, Cheesecake & Dessert Bars

Assorted Sodas, Bottled Water, Coffee, Decaf and Tea

One Entrée: **\$35.50** Two Entrees: **\$39.50** Three Entrees: **\$43.50**

Soup may be added to any Buffet for an additional **\$1.50/person**

Additional Sides or Salads @ **\$2.50/person**

Carving Station available for groups of 50 or more

A 21% Service Charge & Applicable Sales Tax Will Be Added to All Food and Beverage Selections

Selections Priced Per Person