



Simply Delicious

OUTSIDE GUEST CATERING GUIDE



BREAKFAST

SUNRISE SELECTIONS

Each of these breakfast selections is served with regular & decaffeinated coffee & hot tea.

Complimentary paper serviceware is provided. Upgrade to heavy weight plasticware for an additional cost.

Continental & Express services with additional cost for Buffet and China service.

All morning packages are based upon a minimum of 15 guests.

Vegetarian, Vegan and Gluten Free Options Available. Additional charges may apply. Ask manager for details.

Sunrise Continental Selection

Your choice of 2 of our pastries, served with orange juice.

See our a la carte section for pastry options.

Speedy Sunrise Spread

Choose 2 of our Breakfast Sandwiches: **On Your Choice of:**

Egg & Cheese

Croissant

Sausage, Egg, & Cheese

Bagel

Bacon, Egg, & Cheese

English Muffin

Served with choice of pastry, hash brown patties, & orange juice.

See our a la carte section for pastry options.

Sizzling Sunrise Buffet

Choose 2 of our Breakfast Meats:

Hickory Smoked Bacon

Sausage Patty

Turkey Sausage Link

Served with scrambled eggs, breakfast potatoes, choice of pastry, fresh fruit salad & orange juice. Add french toast or pancakes for an additional cost per person.

See our a la carte section for pastry options.



BREAKFAST

A LA CARTE SELECTIONS

Ask about Seasonal Favorites

Pastries

Assorted Bagels & Cream Cheese

3 dozen Assorted Donut Holes

Assorted Mini Danish

Mini Cinnamon Rolls with Cream Cheese Frosting

Mini Scones

Gourmet Muffins

Blueberry · Tango Berry with Crumb Topping · Lemon Poppyseed · Banana

Honey Bran with Oat Topping · Chocolate Chip · Cinnamon CrumbleBerry · White Chocolate Raspberry

Fresh Baked Morning Bread with Sweet Cream Whipped Butter (Serves 8-10)

Banana Nut · Banana Bread (without nuts) · Pumpkin



Fresh Fruit & Yogurt

Fresh Fruit Salad -1 lb. serves 5-6

Individual Greek Yogurt - minimum order of 12

Individual Standard Yogurt - minimum order of 12

Fruit & Yogurt Parfaits - minimum order of 8

Whole Fruit (Apples, Oranges, Bananas)

Breakfast Beverages

Regular & Decaffeinated Coffee

serves 10-12/gallon

Hot Chocolate

Bottled Juice

Juice by the Gallon

Apple, Orange, or Cranberry

**Alternatives may apply based upon ingredient availability.*

LUNCHEONS



MIDDAY GOURMET SALADS

Each Luncheon is served with iced tea or lemonade & iced water. Upgrade to soda & bottled water.

Complimentary paper serveware is provided. Upgrade to heavy weight plasticware for an additional cost.

Continental & Express services with additional cost for Buffet or China service.

Ask us about our specialty dessert options

Vegetarian, Vegan and Gluten Free Options Available. Additional charges may apply. Ask manager for details.

Salad Sensations

Fresh & Flavorful Salad Bar minimum 25 guests

Give your guests the opportunity to create their own favorite salad from a wide assortment of fresh vegetables, salad toppings, 3 dressing options accompanied by 1 of our specialty side salad selections, fresh baked bread & butter, & cookies or brownies.

Signature Salad Station minimum 25 guests

Choose any 3 of our entrée salads & 1 of our specialty side salads. Fresh baked bread & butter, cookies or brownies.

Protein can be added to any salad for an additional charge

Grilled Chicken Breast • Grilled Shrimp

Grilled Portobello • Grilled Flank Steak



LUNCHEONS



SIGNATURE SALAD OPTIONS

Harvest Salad

Spring mixed greens, dried cranberries, sugar-fried pecans, gorgonzola cheese, red onion, & raspberry vinaigrette dressing.

Caesar Salad

Chopped romaine lettuce, thinly sliced red onion, grape tomatoes, shredded parmesan cheese tossed with creamy Caesar style dressing.

Italian Salad

Fresh romaine, endive, & radicchio lettuce tossed in our premium Italian dressing with pepperoncini, black olives, julienne pepperoni, red onion, shredded mozzarella, & tomato.

Chef Salad

Our premium blend of lettuce accompanied by turkey breast, ham, cheddar cheese, hard-boiled egg, & tomato wedges. Served with choice of dressing.

Taco Salad

Crisp iceberg lettuce topped with diced tomato, diced onion, shredded cheddar cheese, banana peppers, & black olives, accompanied by a choice of dressing, as well as sour cream, salsa, & tortilla chips. *Add Taco Seasoned Ground Beef for an additional \$2pp.*

Mandarin Salad

A crisp mixture of romaine, iceberg & spring mixed greens topped with juicy Mandarin oranges, toasted almonds, & crispy chow mein noodles, served with sesame ginger dressing.

Strawberry Field Salad

Crisp baby spinach topped with glazed pecans, strawberries, & feta crumbles with balsamic vinaigrette.

OUR SPECIALTY SIDE SALADS

Fresh Fruit Salad · Creamy Potato Salad · Coleslaw · Broccoli Salad
Pasta Salad · Macaroni Salad · Cucumber Tomato Salad

LUNCHEONS

MIDDAY GOURMET DELI DELIGHTS

Each Luncheon is served with iced tea or lemonade & iced water. Upgrade to soda & bottled water.

Complimentary paper serviceware is provided. Upgrade to heavy weight plasticware for an additional cost.

Continental & Express services. Buffet service or China service available for an additional cost.

Ask us about our specialty dessert options

Vegetarian, Vegan, and Gluten Free Options Available. Additional charges may apply. Ask manager for details.

Deli Delights Platter minimum 25

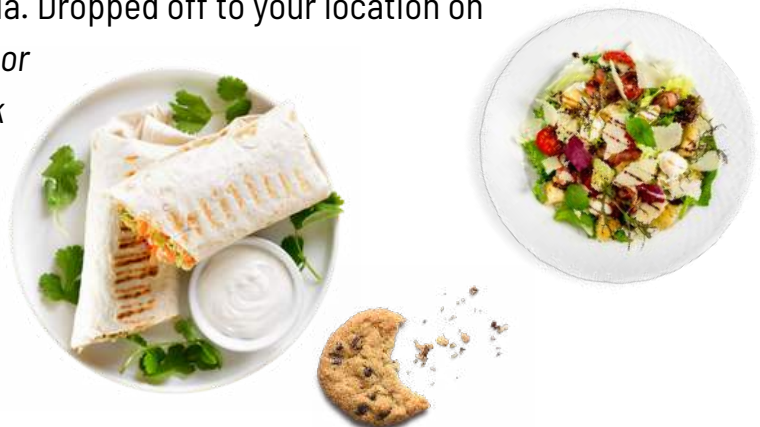
Choose any 3 of our specialty selections & we will cut & assemble them on platters so your guests can enjoy more than just one option! Accompanied by your choice of our traditional tossed salad with choice of dressings OR specialty side salad, as well as potato chips, cookies or brownies, & beverages.

Deli Delights Buffet minimum 25

This classic luncheon buffet allows your guests to create their own favorite sandwich. Platters of roast turkey breast, ham, grilled vegetables, & tuna salad, American & Swiss cheese, lettuce, tomato, & onion accompanied by assorted breads & rolls, mayonnaise, mustard, & ketchup. Accompanied by your choice of our traditional tossed salad with choice of dressings OR specialty side salad, as well as potato chips, cookies or brownies, & beverages.

Lunch Box Delights minimum 25

Choose up to 3 of our specialty sandwiches, entrée salad* selections or a ½ sandwich and small salad & we'll package it with your choice of one specialty side salad, potato chips, cookie, & choice of bottled water or soda. Dropped off to your location on campus. *Entree salads include chicken or portobello mushrooms. Upgrade to Steak or Shrimp for an additional cost.



LUNCHEONS

GOURMET SANDWICH OPTIONS

Southwest Chicken

Our secret spicy southwest rubbed & grilled chicken breast topped with red onion, pepper jack cheese, fresh sliced tomato, & shredded lettuce on a premium wheat bun or wrap.

Roasted Vegetable

Our homemade focaccia bread or wrap filled with roasted red onions, zucchini, yellow squash, red peppers, portobello mushrooms, & our parmesan basil pesto spread.

Roast Beef

Ciabatta roll or wrap is stacked with fresh sliced roast beef, cheddar cheese, red onion, leaf lettuce, & tomato slices. Accompanied by our house-made horseradish cream.

Club

In the classic style, sourdough bread or wrap is stacked with fresh sliced ham & turkey breast, crisp bacon, cheddar & Swiss cheese, as well as leaf lettuce & tomato slices.

Italian

Fresh-baked sub bun or wrap filled with salami, pepperoni, ham, provolone cheese, shredded lettuce, & sliced tomato. Finished with our Italian blend of oregano, garlic & black pepper olive oil.

Buffalo Chicken

A pretzel bun or wrap with Buffalo-style chicken breast with lettuce, tomato, & crumbly blue cheese.

Roasted Turkey BLT

Fresh roasted turkey with bacon, lettuce, tomato, & cheddar cheese, served on a croissant or wrap.

Chicken Caesar Wrap

Marinated chicken breast on a white flour tortilla topped with romaine, red onion, tomato, shredded parmesan, & Caesar dressing.



LUNCHEONS

EXTRAS OPTIONS



+ HOMEMADE SOUP SPECIALTIES

We make our soups from scratch with fresh ingredients to create wonderful home style flavor. Soup can be added to any of our luncheon buffets for an **additional cost per person**. We offer many different selections so if you don't see your favorite, please be sure to ask.

OUR SPECIALTY SOUP OPTIONS

Roasted Garlic Tomato • Loaded Potato • Broccoli & Cheddar •
Hearty Beef Barley • Homestyle Vegetable • Chicken Noodle • French
Onion • Clam Chowder • Cheeseburger • Buffalo Chicken Wing

+ LUNCHEON BEVERAGES

Standard Regular & Decaffeinated Coffee -serves 10-12/gallon

Canned Soda

Southern Sweet Tea

Traditional Iced Tea

Lemonade

Bottled 16.9oz Water

Bottled 8oz Water

Fruit Infused Water

Citrus Berry, Cucumber Lemon, Honey Melon



LUNCHEONS

MIDDAY BUFFETS

Complimentary paper serveware is provided. Upgrade to heavy weight plasticware for an additional cost.

Continental & Express services with additional cost for Buffet or China service.

Fiesta Bar minimum 25 guests

This is a favorite luncheon alternative where guests can customize their own taco, rice bowl or salad. Includes churros & beverages.

Proteins - Choose 2

Grilled Adobo Chicken
Ancho Chili Beef
Pork Carnitas
Taco Seasoned Ground Beef

Toppings

Cilantro Lime Rice	Fresh Pico De Gallo	Sour Cream
Black Beans	Black Olives	Chopped Romaine
Fajita Style Vegetables	Banana Peppers	Flour Tortillas
Traditional Salsa	Pickled Red Onion	Guacamole or Queso available
Roasted Corn Salsa	Shredded Cheese	for an additional cost pp

Pasta Perfection minimum 25 guests

Choice of 2 pasta selections, 2 varieties of sauces & proteins, an assortment of toppings to create your own unique pasta bowl. Accompanied by traditional tossed salad or Caesar salad & our parmesan breadsticks, cannoli, & beverages.

Pastas

choose 2

Penne
Ziti
Bow Ties
Tortellini

Proteins

choose 2

Grilled Chicken
Meatballs
Italian Sausage
Portobello Mushroom

Sauces

choose 2

Marinara
Alfredo
Pesto
Meat Sauce

Salads

choose 1

Traditional House
Caesar



LUNCHEONS

Smoke House BBQ

minimum 25 guests

Choice of 1 bread selection, 2 entrée selections, & 2 sides. Accompanied by strawberry shortcake & iced tea.

Entrées

choose 2

Rotisserie Style Chicken • Grilled BBQ Chicken • Pulled Pork •
BBQ Burgers • Sausage & Peppers • Black Bean Burgers •
BBQ Ribs **available for an additional cost per person**

Breads

choose 1

Fresh Baked Dinner Rolls
Corn Bread
Homestyle Biscuits

Sides

choose 2

Coleslaw • Macaroni & Cheese • Country Style Green Beans • All American Potato Salad •
Texas Style Baked Beans • Roasted Redskin Potatoes

Backyard BBQ

minimum 25 guests

Choice of 2 entrée selections grilled to order, & 2 sides. Accompanied by s'mores brownies or Rice Krispies treats & lemonade. All entrées come with cheese, lettuce, tomato, onion, buns, ketchup, mustard, relish, & mayonnaise.

Entrées

choose 2

Hamburgers
Hotdogs
Grilled Chicken
Bratwurst
Black Bean Burger

Sides

choose 2

Potato Salad	Broccoli Salad
Macaroni Salad	Baked Beans
Pasta Salad	Corn on the Cob
Fruit Salad	Rosemary Red Skin Potatoes
Coleslaw	Cheesy Hashbrowns

LUNCHEONS

EXTRAS

Snack Time Favorites

Potato Chips

Homemade Seasoned Kettle Chips

Pretzels

Tortilla Chips & Salsa

Guacamole & Chips

Granola Bars

Trail Mix

Lemonade

Iced Tea

Individual Bagged Chips & Snacks

Fresh Popcorn



LUNCHEONS

PIZZA OPTIONS

Cheese Pizza

Sheet • 16" Pie

Pepperoni Pizza

Sheet • 16" Pie

Specialty Pizza

Sheet • 16" Pie

OUR SPECIALTY PIZZAS*

Roasted Veggie • Meat Lovers • BBQ Chicken • Buffalo Chicken Finger •
Italian White • Margarita • Hawaiian • Call Today for More Options!

*Subject to availability



HORS D'OEUVRES

PLATTER PERFECTION

Platters are the perfect starter to a wonderful meal or special event. They may be ordered in any combination. Complimentary paper serveware is provided. Upgrade to heavy weight plasticware for an additional cost per platter. China service available. Ask for details.

Small Platters serve between 20-30

Large Platters serve between 40-50

TRADITIONAL PLATTERS

Domestic Cheese Selection

An assortment of pepperjack, Swiss & cheddar cheese cubes accompanied by a variety of crackers & fruit garnish.

Fresh Fruit Display

Cantaloupe, honeydew, pineapple wedges, grapes & strawberries and other fruits as available.

Traditional Vegetables & Dip

Our house made creamy ranch dressing accompanied by broccoli & cauliflower florets, mushrooms, carrot & celery sticks, radishes, & red & green peppers.



HORS D'OEUVRES

PREMIUM PLATTERS

Seasonal Fresh Fruit Display

Chef's selection of assorted seasonal fruit, served with fruit dip.

Imported Cheese Selections

Chef's selection of imported cheeses, crackers, breads, & mustards.

Mediterranean Platter

Hummus trio, olive tapenade, feta cheese, pita chips, & crostini.

Charcuterie

Italian specialty meats combined with fresh parmesan, fresh mozzarella, marinated vegetables, fire roasted peppers, mixed olives, & crostini.



HORS D'OEUVRES

ARTISINAL APPETIZERS

These packages can stand alone or be added to any dinner for an additional cost. Simple receptions can also be designed using our party platters with a la carte selections from below.

Complimentary paper serviceware is provided. Upgrade to heavy weight plasticware or china service for an additional cost

Upgrade your package to any of our Premium Platters or Premium Appetizers for an additional charge.

Ask about our Vegetarian, Vegan & Gluten Free Options. Additional charges may apply. Ask manager for details.

All Party Packs are designed for a minimum of 25 guests and include full wait staff service.

Bar options are an additional charge.

Traditional Party Pack

Enjoy one of our Traditional Platters, as well as two Traditional Appetizers & one of our Signature Appetizer selections. Provides an average of 5 pieces per person.

Signature Party Pack

Select two of our Traditional Platters, as well as two of our Traditional Appetizer selections & two of our Signature Appetizer selections. Provides an average of 8 pieces per person.

Premium Party Pack

Select two of our Premium Platters, as well as three of our Traditional Appetizer selections, one from each of our Signature & Premium Appetizer selections. Provides an average 12 pieces per person.



HORS D'OEUVRES

CULINARY CRAFTED STATIONS

These packages can be added to any Artisanal Appetizer package or combine 3 or more together. These packages are not available as a stand alone option. Minimum of 50 Guests

Complimentary paper serviceware is provided. Upgrade to heavy weight plasticware or china service for an additional cost.

Ask about our Vegetarian, Vegan & Gluten Free Options. Additional charges may apply. Ask manager for details.

Grazing Table

Assorted Premium Meats, Cheeses, Fruits, Vegetables, Breads, Crackers & Spreads.

Artisanal Breads & Spreads

Assorted Artesian Breads Served with a Variety of Spreads.

Gourmet Mac

Traditional Mac & Cheese with your choice of toppings. Choose from: Bacon, Green Onion, Cherry Tomatoes, Jalapenos, Toasted Breadcrumbs, Buffalo Chicken Bites, BBQ Pulled Pork, Hot Sauce, Cheddar Cheese.

Nacho Fiesta

House-made Tortilla Chips, Queso, Shredded Cheddar, Black Olives, Pickled Red Onion, Jalapenos, Pico De Gallo, Salsa, Sour Cream, Guacamole. Add Ground Beef or Chicken for an **additional cost per person**.



HORS D'OEUVRES

CULINARY CRAFTED STATIONS

Mashed Madness

Traditional Mashed Potatoes, with your choice of Toppings. Choose from: Whipped Butter, Bacon, Sour Cream, Shredded Cheddar, Scallions, Add Buffalo Chicken Bites or BBQ Pulled Pork for an **additional cost per person**. *Mashed Sweet Potatoes available upon request.*

Carnivore's Corner

Choose 2 proteins (Rosemary Orange Roast Pork Loin, Oven Roasted Top Round, Oven Roasted Turkey Breast, Glazed Ham, Herb-Crusted Beef Tenderloin), carved to order & served with Chef's selection of sauces & breads.

Carnival Craze

State Fair Favorites! Bavarian Pretzel Bites, Mini Corn Dogs, Fried Pickles, Fried Mac & Cheese Bites, Kettle Corn, Salted Peanuts, Onion Rings, Served with Beer Cheese Sauce & a Variety of Dips.

S'mores Stand

Regular or Cinnamon Graham Crackers, Hershey's Bars, Almond Hershey's Bar, Cookies & Cream Hershey's Bars, Reese's Peanut Butter Cups, Peppermint Patties, Marshmallows, & Skewers.



Short & Sweet

Sugared Biscuits, Pound Cake, Angel Food Cake, Berry Compote, Sugared Strawberries, Peach Compote, Fresh Berries, Sliced Bananas, Whipped Topping, Cinnamon Sugar, Chocolate & Caramel Sauce.

HORS D'OEUVRES

APPETIZER SELECTIONS

Traditional

50 Pieces a la carte
100 Pieces a la carte

Meatballs
Swedish or BBQ
Bruschetta Bites
Buffalo Chicken Puffs
Pigs in a Blanket
Chicago Style Pepperoni Pizza
Bites
Spinach Artichoke Dip
w/Pita or Tortilla Chips
Buffalo Chicken Wing Dip
w/Pita or Tortilla Chips
Banana Pepper Dip
w/Pita or Tortilla Chips
Beer Battered Onion Rings
w/Dipping Sauce
Potstickers
Pork & Vegetable
Deviled Eggs
Battered Pickles
French Onion Bites
Battered Mushrooms

Signature

50 Pieces a la carte
100 Pieces a la carte

Veggie or Pork Egg Rolls
Spanakopita
Fresh Fruit Kebobs
Strawberry & Bleu Cheese
Bruschetta
Basil Tomato Bruschetta
Fresh Jalapeño Poppers
Bone in or Boneless Chicken Wings
*BBQ, Buffalo Style,
Sweet Chili or Garlic Parmesan*
Chicken Tenders w/ Dipping Sauces
Pizza Logs w/Marinara
Nashville Hot Chicken Biscuit Sliders
BBQ Pulled Pork Sliders
Buffalo Chicken Empanadas
Beef Empanadas

Premium

50 Pieces a la carte • 100 Pieces a la carte

Prosciutto Wrapped Asparagus • Sesame Beef Skewers • Chicken Satay • Shrimp
Cocktail • Mini Beef Wellingtons • Bacon Wrapped Scallops • Mini Crab Cakes •
Gruyère & Lobster Mac & Cheese Bites



DINNERS

EVENING CLASSICS

For events under 25 guests there is an additional service charge in addition to the pricing outlined below. Vegetarian, Vegan, & Gluten Free Options available. Additional charges may apply. Ask manager for details.

Evening Buffets

1 Entrée Choice Buffet per person • 2 Entrée Choices Buffet per person

*Upgrade to one of our Premium Entrée Selections for an additional cost per person

Buffets include complimentary Disposable silverware, plates, cups & napkins. Upgrade to heavy weight plasticware or china service for an additional cost.

OUR EVENING BUFFET INCLUDES

Rolls with Butter • Salad Choice • 1 Vegetable • 1 Starch •
Iced Tea & Water • Assorted Miniature Dessert Platter

Platinum Served Dinner

Served Dinner per person • *Upgrade to one of our Premium Entrée Selections for an additional cost per person, or choose a Duet for an additional cost per person

Plated Dinners include China service, glassware & flatware. Table linen and linen napkins are available at an additional cost.

OUR SERVED DINNER INCLUDES

Rolls with Butter • Salad Choice • 1 Entrée • 1 Vegetable
1 Starch • Water & Iced Tea • Coffee/Tea Service • Dessert

DINNERS

DINNER SELECTIONS

Salads

choose 1

House Garden Salad • Classic Caesar Salad • Spinach Salad • Italian Caprese Style

Vegetable Side

choose 1

*add additional vegetable selection
for an additional cost per person

Garlic Brussel Sprouts

Caramelized Baby Carrots

Green Bean Almondine

Roasted Broccoli & Cauliflower Medley

Creamed Spinach

Vegetable Medley

Country Corn Medley

Starch Side

choose 1

*add additional starch selection for
an additional cost per person

Mashed Potatoes

Traditional, Garlic or Red Skinned

Rosemary & Garlic Roasted Reds

Potatoes Au Gratin

Sweet Potato Casserole

Vegetable Primavera Pasta

Macaroni & Cheese

Baked Ziti

Rice Pilaf

Mushroom Risotto



DINNERS

DINNER SELECTIONS



Standard Entrées

Lasagna

Traditional, Cheese or Vegetable Alfredo

Rigatoni & Meatballs

Eggplant or Chicken Parmesan

Oven Fried Chicken

Sausage, Peppers, & Onions

Beef & Mushroom Stroganoff

Honey Glazed Ham

Stuffed Chicken Breast

Homestyle Boneless Pork Chop

Chicken Marsala

Chicken Piccata

Roasted Tilapia

Roasted Top Round

Premium Entrées

* items available for served dinners only

Braised Short Ribs

Salmon-Pecan Crusted or Herb Roasted

Carved Roast Pork Loin Rosa Di Parma

Shrimp Scampi Linguini

Seafood Alfredo

Roasted Airline Chicken

Carved Beef Tenderloin

w/Gorgonzola, Horseradish, Bernaise, or Wild Mushroom Sauce

Carved Roast Beef Prime Rib

w/Horseradish Cream

Carved Marinated Flank Steak

*Grilled Tuna Steak

*Pan Seared Scallops

*Petit Filet Mignon



Duets

* items available for served dinners only

*Petit Filet & Bruschetta Chicken • *Petit Filet & Salmon • *Petit Filet & Grilled Shrimp

DINNERS

DINNER SELECTIONS

Signature Desserts

Plated Dinners include 1 Signature dessert selection. Upgrade dinner buffet from mini dessert platter to a Signature for an additional cost.

Traditional Cheesecake

Layered Carrot Cake

Chocolate Layer Cake

Lemon Layer Cake

Ask for Additional Ideas

Premium Desserts

Available for an additional cost per person

Dulce De Leche Layer Cake

Tiramisu

Lava Fudge Cake

Premium Cheesecake Selection

Ask for Additional Ideas



SWEET TEMPTATIONS

COOKIES, BROWNIES & MORE *a la carte*

Vegetarian, Vegan, & Gluten Free Options available. Additional charges may apply. Ask manager for details.

Freshly Baked Cookies

per dozen

Chocolate Chip
Chocolate Chocolate Chip
Oatmeal Raisin
Classic Sugar
Peanut Butter

Bar Cookies Brownie & Treats

per dozen

Rice Krispies Treats
Peanut Butter Rice Krispies Treats
S'mores Bars
Peanut Butter Bars
Magic Bars
Traditional Cupcakes
Traditional Brownies
Peanut Butter Brownies
Cherry Cream Brownies
Toffee Brownies
Blondies

