

# Catering Guide Pricing

## A GREAT START - PER PERSON

Early riser \$5.39

Eye opener \$6.49

Sunrise start \$7.99

Bagel bar \$3.99

## ENTRÉES PER PERSON

Mushroom cheese strata \$2.15

Ham and potato frittata \$2.85

Lo-carb breakfast \$3.29

Scrambled eggs \$1.89

Bacon \$1.99

Ham steak \$2.15

Sausage links \$1.99

Turkey sausage \$1.99

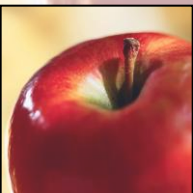
French toast \$3.29

Waffles \$3.29

Pancakes \$3.29

Home fried potatoes \$1.99

Hash browns \$1.99



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## BREAKFAST

### A LA CARTE PER PERSON

Cereal with milk \$1.65

Seasonal whole fresh fruit - Apples, oranges, bananas \$0.75

Yogurt with granola \$1.89

### BAKERY A LA CARTE PER DOZEN

Assorted bagels with condiments \$12.45

Assorted donuts \$7.49

Mini croissants \$9.59

Pastry \$13.39

Sticky rolls \$13.39

Cinnamon Rolls \$13.39

Tea breads - by the loaf \$8.99

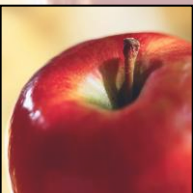
Assorted muffins \$8.49

Assorted mini muffins \$7.49

Donut holes \$7.49

Assorted Danishes \$8.29

Assorted Mini Danishes \$8.00



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## LUNCH TIME - EXPRESS LUNCHES

Albuquerque chicken \$8.29

Triple decker club \$7.45

Grilled vegetable baguette \$6.95

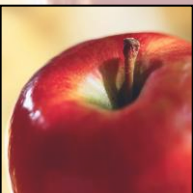
Bistro grill \$9.99

Honey roasted turkey panini \$8.29

Turkey cheddar wrap \$8.29

Picnic lunch \$6.69

Please contact your catering  
manager for special events and  
requests.



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## CULINARY CLASSICS PER PERSON

Filet mignon MARKET

Roast top round of beef \$15.25

Beef wellington MARKET

Filet of beef with cabernet MARKET

Steak au poivre MARKET

Chicken piccata \$15.79

Chicken cordon bleu \$15.79

Chicken sorrento \$14.89

Onion crusted chicken \$14.39

Seared chicken breast \$14.39

Chicken breast stuffed \$17.69

Southwestern glazed pork loin \$17.69

Port wine glazed pork \$15.69

Roast leg of lamb \$19.65

Lamb chops \$20.65

Shrimp scampi MARKET

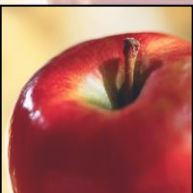
Broiled salmon with dill butter MARKET

Seared shrimp \$17.79

Vegetarian lasagna \$13.59

Wild mushroom \$13.99

Vegetable napoleon \$14.99



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## LUNCHEON SALADS

### PER PERSON

Chef salad \$8.89

Cobb salad \$8.89

Caesar salad \$8.25

with chicken \$9.19

with sizzling beef \$10.29

with grilled salmon MARKET

Chicken fajita salad \$9.19

Antipasto salad plate \$8.89

Thai beef and noodle jazz salad \$8.99

Vegetarian hummus plate \$7.99

Grilled shrimp salad \$11.99

Taco salad with Refried Beans \$7.29

with chicken \$8.88

with Beef \$9.00



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## BOUNTIFUL BUFFETS PER PERSON

Slicers deli buffet \$10.39

Soup and salad bar \$7.29

Caesar bar \$9.25

\* Grilled chicken caesar bar \$10.89

\* Grilled steak caesar bar \$12.55

\* Grilled shrimp MARKET

\* Grilled salmon MARKET

\* Action station w/chef \$51.50

Roma Italian \$10.89

## MOVABLE FEASTS PER PERSON

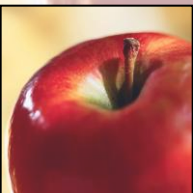
Basic BBQ \$9.19

Holiday dinner \$15.25

Fajita bar \$10.89

Wings and things \$8.05

Baked potato bar \$7.25



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## FINISHING TOUCHES BY THE DOZEN

Chocolate brownies \$9.59

Lemon bars \$10.85

Seven layer bars \$11.39

Marshmallow krispies \$9.59

Cherry orchard bar \$9.59

Fudge nut bar \$9.59

Chocolate chip cookie \$5.59

Oatmeal raisin cookie \$5.59

Peanut butter drop cookie \$5.59

Chocolate chocolate chip cookie \$5.59

Sugar cookie \$5.59

Macadamia nut cookie \$5.59

Ice cream sundae bar \$3.50 pp

## DECORATED CAKES

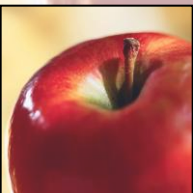
1/4 Sheet Cake \$16.59

1/2 Sheet Cake \$26.99

Full Sheet Cake \$43.00

Flavors: Chocolate, white or marble.

Customized cakes with special requests, additional charges may apply.



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## CARVING STATION PER PERSON

Roast turkey with giblet gravy \$12.99

Mustard and apricot glazed ham \$13.99

Roast pork loin \$16.29

Roast top round of beef with au jus \$12.19

Roast tenderloin of beef MARKET

Prime rib MARKET

## ASSORTED DIPS BY THE POUND

Spinach and artichoke dip \$6.99

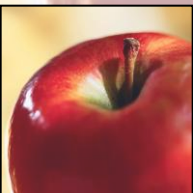
French onion dip \$5.25

Garden vegetable dip \$5.25

Ranch dip \$4.25

\*Seven layer dip with tortilla chips \$67.00

(serves 50 guests)



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## TRAYS AND DISPLAYS PER PERSON

Small (25-45)/Medium (50-75)/Large (75-100)

Crudités and dip

\$27 / \$42.59 / \$79.95

Cheese and crackers

\$32.19 / \$59.19 / \$79.95

Imported/specialty cheese and gourmet crackers

\$47.54 / \$74.45 / \$101.29

Fresh seasonal fruit and cheese

\$58.39 / \$73.79 / \$100.39

Smoked salmon with condiments MARKET

Tea sandwiches

\$26.99 / \$42.56 / \$69.55

Fresh seasonal fruit

\$49.15 / \$71.59 / \$94.05



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## SNACKS BY THE POUND

Popcorn \$6.40

Potato chips \$6.99

Pretzels \$6.99

Chips and salsa \$8.90

Pita chips with hummus \$8.19

Mixed nuts \$19.99

Mini candy bars \$11.15

Dinner mints \$7.75



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## BEVERAGES BY THE GALLON

### HOT

Brewed regular and decaf coffee \$8.55

Hot water with Lipton tea bags \$6.49

Hot cocoa - seasonal \$8.55

Seattle Best coffee \$11.99

Aspretto Coffee \$11.99

Aspretto Hot Tea \$7.75

Premium coffee - Starbucks \$17.99

### COLD

Canned soda \$1.05

Bottled juices \$1.55

Bulk juice (gallon) \$9.79

Orange Juice

Cranberry Juice

Milk (pint) \$1.05

Bottled teas \$1.55

Bottled water \$1.09

Lemonade \$8.75

Apple juice \$10.29

Iced tea \$8.79

### PUNCHES

Fruit Punch \$9.99

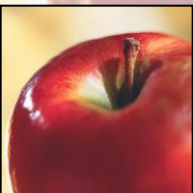
Cranberry punch \$11.89

Citrus punch \$12.99

Hot mulled cider - seasonal \$11.89

Fruit Infused Water

3 Gallons of Water with Fruit \$15.00



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## PIZZAS

Size - 14 inches

Sausage, pepperoni, cheese or veggie

\$12.00

Specialty pizzas \$13.50

3 Meat

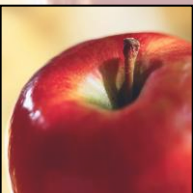
Veggie delight

Hawaiian

Supreme

BBQ Chicken

Chicken & spinach



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## HORS D'OEUVRES PER 50 PIECES

Spanakopita \$62.49

Honey drizzled chicken drumettes \$62.49

Fried chicken tenders \$62.49

Coconut shrimp \$98.99

Mini chicken wellington \$98.99

Sausage bites with champagne mustard and white wine \$88.99

Eggrolls \$87.49

Vegetable spring rolls \$87.49

Stuffed mushroom \$87.49

Scallops wrapped in bacon MARKET

Parmesan artichoke hearts \$98.49

Chicken & mushroom quesadilla tapas \$87.49

Crab rangoon \$98.49

Roasted red pepper and gouda quesadilla \$78.49

Honey ginger chicken satay \$67.49

Chicken chimichanga \$78.49

Mini quiche \$78.49

Mango and brie quesadilla \$87.74



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## COLD D'OEUVRES PER 50 PIECES

Shrimp cocktail

MARKET

Skewered Fruit with yogurt dressing

\$78.49

Tomato, mozzarella and basil crostini

\$67.24

Belgium endive and herbed goat cheese

\$78.49

Exotic dip platter, PER PERSON

\$15.49

Smoked salmon tartar on toasted crostini

\$88.00

