



**THE CATERING CO.**

1307 East Fulton Grand Rapids, MI 49503  
The Conference Centers at Western Michigan University

[www.thecateringcompanygr.com](http://www.thecateringcompanygr.com)

*Thank you for letting us share our catering menu with you. We believe, that our menu offers you and your guests a variety of distinctive selections. We combine our unique personalized service and fantastic attention to every detail of your event to make your special event a guaranteed success.*

*This menu represents a variety of items that we feel best demonstrates our culinary staffs expertise. If you have an interest in an item not shown on our menu, please let us know. Chances are we have prepared it for one of our many guests over the years. Also, we love theme parties! Ask us about our custom menu packages we can provide for your event.*

*We look forward to talking further with you about your event and having the opportunity to serve you.*

*Sincerely*

**Terry Stiemann**  
**President**

**Charles “Smitty” Golczynski**  
**Vice President**  
**Corporate Executive Chef**

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**Catering Guidelines and Policies**

*The Catering Co. believes that flexibility is the key to the success of your catered event. We do, however, request that you follow these guidelines to insure your satisfaction and the success of your event.*

- *If split entrees are ordered, it is necessary to have some visual means of identifying the guest's choice of entrees (i.e. place cards & floor plans).*
- *The Catering Co. will make every effort to accommodate special dietary requirements. Please make arrangements for this during your initial event planning to insure your guests' satisfaction.*
- *Additional charges may be levied for add on linen service required for gift tables, registration tables, add on guest seating or tables required by entertainers or special activities.*
- *A \$ 1.50 per person cake cutting charge is applied to all service on cakes to be cut and served by The Catering Co.*
- *The Catering Co. is not responsible for left over food items taken by guests for use after contracted event, or for special menu preparations requiring raw ingredients. Bacteria can grow in food that is not kept properly chilled or heated, and The Catering Co. discourages its customers from allowing guests to take food home from events.*
- *An insurance liability statement must be provided for events providing bar services. This requirement is waived if the event is held at a licensed venue. (i.e.: Meijer Botanical Gardens, Van Andel Museum Center)*
- *Additional service fees may be assessed for events requiring early set up and staff arrival or for events starting 45 minutes later than contracted. The Catering Co. cannot be held responsible for food quality due to delays of 45 or more minutes later than scheduled start time.*

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**Additional Pricing**

\*Auxiliary Tables (Bridal Table, Cake Table, Gift Table, Name Card Table, Registration Table, DJ Table...ETC.) The Catering Co. will cover them with linen and a skirt.

**\$20.00 per table**

\*Cake Cutting Charges (Includes the china plate, dessert fork, and the serving of the cake)

**\$1.50 per person**

\*Table Numbers and Stands (Silver stanchion 12" tall and white table cards with black numbers.)

**\$1.50 per table**

\*Table Overlays (for guest seating tables)

**Prices range depending on type of covering..**

\*Dual Entrees (two entrees per plate) add 25% to the cost of the higher priced entrée.

**Prices range depending on entrees.**

\*Cocktail reception table linens for guest seating

**\$5.00 per standard linen**

**Items Included with Dinner Prices**

**All china, flatware, glassware, guest seating linen charges (for dinners only) are reflected in the menu price.**

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## Catering Contract

Thank you for considering The Catering Co. for your upcoming event. A signed contract with your deposit is needed to confirm your decision to use our services.

- Final menu selections and final guest counts are required one week prior to the event.
- A signed contract and a deposit of 25% of total quoted services is required to hold your date. In addition, a valid credit card number is required. A second payment of twenty-five (25) percent of the total quoted services will be billed to the card 30-days prior to the day of the event, unless other arrangements have been made. The remaining balance is due the day prior to your event unless other payment arrangements are made. The customer will be responsible for all-legal fees and costs incurred by The Catering Co. for collection of unpaid balances if the invoice is not paid when due. In addition, a service fee of 1 ½% will be added to the past due invoice each month. Deposits will be refunded if the event is cancelled. A \$200.00 processing fee will be charged.
- Bar services are arranged through The Catering Co. with a third party provider. A 50% deposit, separate from any provided for food service, is required. Final payment for bar services is due with in 10 days of event.
- All prices are subject to an 20% service charge and applicable State of Michigan sales tax.
- Prices quoted are subject to change up to 90-days prior to your event.
- **Due to increased credit card expenses, credit card purchases greater than \$500.00 will be subject to a 3.5% service charge.**
- Food quotes are based on the final guest count (one week prior to event). The average adult portion varies with Hors D' Oeuvres buffets, plated and buffet dinners, as well as dessert buffets.
- Children's portions are available for children 12 years or under.
- It is your responsibility to inform The Catering Co. of any guest(s) who might partake of more than their allotted portion.
- All buffet dinners are served by the staff of The Catering Co. to insure professional presentation of menu selections and to insure consistency in portion sizes. Clients choosing to provide a self-service buffet will receive a \$1.50 per guest price reduction. In cases of self-service buffets, The Catering Co. cannot guarantee that all guests will have all menu selections available to them and The Catering Co. is not responsible for shortages of menu selections resulting from self service.

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**Breakfast**

Breakfast service includes chilled orange juice, fresh brewed coffee and tea service. All continental breakfast service is buffet style. Breakfast entrees priced as buffet style service. Plated service is available.

**Petite Continental Breakfast**

**\$6.50**

Assortment of fresh baked Belgian pastries and muffins. A coffee refresh is an additional \$2.00

**Grande Continental Breakfast**

**\$8.50**

Assortment of fresh baked Belgian pastries, muffins and bagels with spreads served with cereal assortment with milk. A coffee refresh is an additional \$2.00

**Supreme Continental Breakfast**

**\$8.95**

Assortment of fresh baked Belgian pastries, muffins and bagels with spreads served with a fresh fruit tray. A coffee refresh is an additional \$2.00

**Traditional Breakfast**

**\$9.50**

Farm fresh scrambled eggs served with muffins and spreads, bacon or sausage and hash browns or potatoes O'Brien.

**Strata**

**\$9.75**

A delightful breakfast casserole prepared with a blend of cheeses, fresh roasted vegetables and or meat completed with a mushroom sauce. The strata breakfast is served with assorted muffins and a fresh fruit tray.

**French Toast Strata**

**\$9.50**

A unique presentation of a breakfast favorite, served with maple syrup. The French Toast Strata is served with hash browns or your choice of breakfast meat and a fresh fruit tray.

**Quiche**

**\$9.75**

Try our quiche; it's a wonderful change from the breakfast routine. A flaky crust filled with an egg and cheese custard, fresh vegetables, and your choice of ham or smoked turkey. This breakfast is served with muffins and a fresh fruit tray.

**Omelets**

**\$8.75**

Choose from ham and cheese, Mediterranean or mushrooms and cheese omelets. This breakfast is served with hash browns or potatoes O'Brien and muffins.

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**Breakfast Burrito** **\$7.00**

Interested in a light and healthy breakfast? Try meat and cheese, vegetable or both served with fresh fruit.

**Breakfast English muffin (Egg & cheese only)** **\$6.00**

English muffin filled with egg and cheese served with a fresh fruit tray

**Breakfast English muffin (Egg, cheese & meat)** **\$6.50**

English muffin filled with egg, cheese and your choice of bacon or sausage served with a fresh fruit tray.

**Refreshment & Break Service**

**Themed Breaks( Minimum 20 guests)**

**Chocolate Dreams** **\$5.25**

Fudge nut brownies, chocolate covered pretzels, sweet and salty mix, chocolate dipped strawberries, coffee and hot tea service

**Mid Day Pick Me Up** **\$5.00**

Assorted yogurts, breakfast and granola bars, fresh cut vegetables with dip, bottled water and juices.

**Street Vendor** **\$5.00**

Individual bags of peanuts, trail mix, white cheddar popcorn, Cracker Jack and individual bags of pretzels served with bottled water and soda.

**The Quick Pick** **\$4.75**

Assorted candy bars, chips, cookies, dessert cakes bottled water and soda.

**Healthy Choice** **\$5.75**

Roasted cashews, pecans, and pistachios with a selection of cheeses, smoked turkey cubes & hard boiled eggs. (Additional egg \$.50)

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**The Ultimate**

**\$13.75 per person**

**Breakfast**

Assorted fresh pastries and baked goods

Beverage service, includes:

Coffee      Tea      Juice

**Mid Morning**

(select one)

Fresh fruit display

Yogurt and granola

Beverage service, includes:

Coffee      Tea      Juice  
Soda      Bottled Water

**Afternoon Break**

(select one)

Chef's cheese display

Gourmet snack mix

Fresh baked gourmet cookies

Fudge nut brownies

Fresh fruit display

Soft pretzels with stone ground & yellow mustard

Fresh garden vegetables and dip

Gourmet chips and dip

Beverage service, includes choice of:

Coffee      Tea      Juice  
Soda      Bottled Water

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**The Ultimate Plus Lunch**

**\$19.25 per person**

**Includes all items shown for Ultimate Refreshment Service plus:**

Sandwich Tray featuring assorted Deli sandwiches  
Gourmet Chips or Side Salad  
Gourmet Cookie Tray  
Beverage Service

**“Ala Carte” Food and Beverage Services**

Assorted fresh pastries and baked goods	\$2.00/guest
Fresh baked bagels with cream cheese assortment	\$2.25/guest
Granola and yogurt	\$3.25/guest
Chef's cheese and cracker display	\$3.75/guest
Chips and salsa	\$2.25/guest
Chocolate mini pretzels	\$1.75/guest
Chocolate3 gourmet chocolates (approx. 20/pound)	\$45.00/pound
Gourmet snack mix – pretzels, bread sticks, garlic & rye chips	\$1.50/guest
Assorted candy bars	\$1.25/guest
Fresh baked gourmet cookies	\$2.00/each
Fudge nut brownies	\$2.00/each
Fresh fruit display	\$3.75/guest
Fresh garden vegetables and dip	\$3.25/guest
Soft pretzels with stone ground & yellow mustard (East Beltline Campus Only)	\$2.25/guest
Gourmet chips or pretzels or popcorn	\$1.50/guest
Gourmet ice cream assortment	\$2.25/guest
Granola Bars (assorted)	\$1.85/guest
Chocolate fondue with fresh fruits and pound cake (Minimum 15 guests)	\$5.00/guest
Garden Salad	\$2.75/guest
Yogurt (individual servings)	\$2.00/guest
Whole fruit	\$1.25/guest

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**Beverage Services\***

**Starbucks Coffee Service**

\$3.25 per person for AM service (Service provided through 12:00 Noon)

\$2.75 per person for PM service. (Service provided from 12:00 Noon through event completion)

Hot Tea-included with coffee service

Coffee refresh-priced on refill of above

We Proudly Brew  
**Starbucks Coffee**

Hot chocolate	\$1.50/guest
Bottled water	\$1.50/guest
Soda (Coca Cola products)	\$1.50/soda
Juice: Orange, Grapefruit, Cranberry (Carafe serves six)	\$9.50/carafe
Lemonade	\$8.00/carafe
Iced Tea	\$ 8.00/carafe
Punch service	\$1.75/guest

**\*All beverage service carries a minimum charge of \$ 25.00**

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**Entrees**

All selections may be served buffet style or plated. Selections are accompanied by coffee and tea service, unless otherwise noted.

The gourmet blend house salad with dressings, European bread with butter can be added for \$2.75 per serving to luncheon entrees. An all inclusive luncheon package is available for an additional \$4.00 per luncheon entrée ordered. This package includes salad, entrée selection and Chef's dessert selection.

The gourmet blend house salad with dressings, European bread with butter is included with each dinner selection.

**Beef**

**Flank Steak ala Duxelles (minimum 10 guests)**

Chef carved choice flank steak topped with a delightful mixture of mushrooms and sweet onions topped with Demi glace. Our Flank Steak Duxelles is served with Rosemary garlic roasted red skin potatoes and the Chef's vegetable selection.

**Lunch/Dinner  
\$13.75/\$18.50**

**Grilled Sirloin tipped with Demi Glace**

Chef cut Sirloin is slowly cooked to combine the flavors of our house seasonings and specially prepared Demi Glace. The Sirloin is accented with garlic mashed potatoes and the Honey Glazed Baby Carrots.

**\$13.75/\$19.00**

**Grilled Ribeye with Chili Tomato Vinaigrette\*\***

A choice cut of ribeye steak is grilled to perfection and accented with confetti corn and butter roasted fingerling potatoes.

**dinner only/\$22.75**

**Pot Roast with Roasted Carrots**

Traditionally prepared pot roast served with roasted carrots and potatoes. The pot roast is topped with a beef stock reduction.

**\$13.35/\$19.50**

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**Pork**

**Oven Roasted Pork Loin**

Create a memorable dining experience when you serve this marinated Pork Tenderloin. Our Pork is marinated in Cuban spices and accompanied by potato gnocchi topped with pesto cream sauce. This dish is accompanied by our Chef's vegetable.

**Lunch/Dinner**

**\$13.00/\$18.75**

**Pork Saltimbocca\*\***

Think slices of pork tenderloin sautéed in butter topped with Proscuitto with a white wine sauce; served with slow braised red cabbage and stilton potato gratin.

**\$13.25/\$19.00**

**Lavender Pork Chops**

Lavender, thyme and rosemary rubbed pork chops served with mashed potatoes and red beets Mediterranean style.

**dinner only \$18.75**

**Osso Bucco**

Two trimmed pork shanks braised in a red wine tomato sauce. Served with garlic mashed potatoes and accented with gremolata.

**dinner only \$21.00**

**Chicken**

**Florentine Chicken**

A gently seasoned blend of spinach and cheese fill a slow roasted six-ounce boneless skinless breast of chicken, crowned with a creamy Mornay sauce. The Florentine Chicken is presented with roasted artichoke and pine nut red skin potatoes and our Chef's vegetable selection.

**\$13.00/\$19.50**

**Cherry Pecan Chicken**

The regional flavors of North and South are wed to create fruit chutney glaze for a fresh grilled six-ounce boneless, skinless chicken breast. Roasted rosemary garlic new potatoes and the Chef's vegetable selection accompany this dish.

**\$13.00/\$19.50**

**Herb Chicken or Teriyaki Chicken**

Grilled herb crusted six-ounce boneless, skinless breast of chicken crowned with a subtle tarragon cream sauce; or our distinctive sweet and sour fruit chutney. This selection Finished with wild rice and our Chef's vegetable selection.

**\$12.50/\$17.50**

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	<b>Lunch/Dinner</b>
<b><u>Parmesan Crusted Chicken</u></b>	<b>\$13.00/\$19.50</b>
<i>A tender boneless skinless chicken breast is cloaked in our secret sauce and combined with parmesan seasoning making this one of our customer's favorites. Served with marinara sauce on a bed of penne pasta and accompanied by a Chef's vegetable selection.</i>	
<b><u>Apricot Ginger Chicken</u></b>	<b>\$12.50/\$19.50</b>
<i>A chicken breast is grilled to perfection and glazed with a sweet apricot ginger sauce. This dish is presented with roasted rosemary garlic red skin potatoes and marinated asparagus.</i>	
<b><u>Tomato Artichoke Chicken</u></b>	<b>\$13.00/\$19.50</b>
<i>A pleasantly spiced combination of Italian plum tomatoes and artichoke hearts top a grilled chicken breast. This dish is served on a bed of penne pasta.</i>	
<b><u>Santa Fe Chicken</u></b>	<b>\$12.50/\$18.50</b>
<i>A fusion of olive oil, lime and garlic make this grilled chicken breast a wonderful change from the ordinary. A mild, yet spicy, green chile sauce tops this unique selection. Presented with corn mashed potatoes and vegetable hash.</i>	
<b><u>Chicken Marsala</u></b>	<b>\$13.00/\$19.50</b>
<i>Mild garlic sautéed breast of chicken medallions served with Marsala wine sauce, roasted redskin potatoes and cauliflower goat cheese au gratin.</i>	
<b><u>Chicken Picatta</u></b>	<b>\$13.00/\$19.50</b>
<i>Mild garlic sautéed breast of chicken medallions served with a tangy lemon caper sauce, herb infused penne pasta and marinated asparagus.</i>	
<b><u>Chicken Sumasa</u></b>	<b>\$13.00/\$19.50</b>
<i>Indian curried chicken with leeks and peas wrapped in pastry. This international specialty is served with white rice and cilantro sauce.</i>	
<b><u>Chicken Saltimbocca</u></b>	<b>\$13.00/\$19.50</b>
<i>Thin slices of chicken sautéed in butter topped with Prosciutto with white wine sauce and served with slow braised red cabbage and stilton potatoes gratin.</i>	
<b><u>Chicken En Croute</u></b>	<b>\$13.00/\$19.50</b>
<i>A boneless herbed chicken breast wrapped in thin sheets of buttered phyllo dough served with a Dijon mustard sauce. Accompanied by green beans gremolata (lemon, parsley and Romano cheese).</i>	

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	<b>Lunch/Dinner</b>
<b><u>Coq Au Vin</u></b> <i>Our version of this classic French dish. A boneless skinless chicken breast topped with a wine and herbed sauce with onions and mushrooms. Served with roasted redskin potatoes.</i>	<b>\$13.00/\$19.50</b>
<b><u>Chicken Alfredo</u></b> <i>Fresh Penne Pasta topped with creamy Alfredo sauce, seasoned chicken breast pieces and roasted pine nuts.</i>	<b>\$12.00/\$17.50</b>
<b><u>Cranberry Orange Chicken**</u></b> <i>Grilled boneless chicken breast topped with a cranberry orange chutney served with a potato and rutabaga puree and baby carrots with fennel.</i>	<b>\$13.00/\$19.50</b>
<b><u>Oven Roasted Turkey Breast</u></b> <i>Slow roasted turkey breast served with your choice of traditional dressing or garlic mashed potatoes with gravy grilled zucchini and cranberry chutney.</i>	<b>\$13.75/\$19.50</b>
<b>Pasta</b>	
<b><u>Eggplant Parmesan</u></b> <i>Layered vegetables with fresh mozzarella and parmesan cheese topped with a spicy arbiata sauce.</i>	<b>\$12.00/\$16.50</b>
<b><u>Vegetable Lasagna</u></b> <i>Our culinary staff specialty! A tangy blend of cheeses, fresh vegetables and spinach are baked to perfection.</i>	<b>\$12.00/\$16.50</b>
<b><u>Cheese Lasagna with Meat Sauce</u></b> <i>Our Cheese Lasagna is a flavorful blend of pasta, cheeses Italian sausage and ground beef; topped with our tangy red sauce.</i>	<b>\$12.00/\$16.50</b>
<b><u>Smoked Chicken Pecan Pasta**</u></b> <i>Tender pieces of shredded smoked chicken with pecans in a ricotta cheese sauce served over penne pasta.</i>	<b>\$12.00/\$17.25</b>
<b><u>Pasta Ragu Bolognese</u></b> <i>An Italian meat sauce made from ground salami, cappicola, beef and panchetta and a vodka tomato sauce; served over fettuccini noodles.</i>	<b>\$12.50/\$17.50</b>

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**Pasta Alfredo**

Fresh Penne Pasta topped with creamy Alfredo sauce and roasted pine nuts.

**Lunch/Dinner**

**\$10.85/\$16.50**

**Cheese Tortellini**

Cheese tortellini served with a gorgonzola cream sauce.

**\$10.95/\$16.50**

**Fish and Seafood**

**Pecan Crusted Whitefish**

A subtle pecan crust envelops a fresh whitefish filet. This dish is completed with mushroom long grain rice and grilled zucchini and squash.

**dinner only/\$20.00**

**Salmon Florentine**

An Atlantic salmon stuffed with our gourmet spinach mixture. This favorite is paired with wild rice and a pepper medley.

**dinner only/\$22.50**

**Thai Scallops**

3 tender sea scallops wrapped with bacon and roasted with a Thai BBQ sauce served with squash strings and ginger rice.

**dinner only/\$21.50**

**Baked Cod**

Tender baked cod served with garlic and rosemary roasted red skin potatoes and fresh green beans with pesto sauce.

**\$12.25/\$18.50**

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**Themed Selections  
(Buffet service only)**

**Lunch service only  
\$11.50**

**Fajita Bar (minimum 20 guests)**

*Thin slices of seasoned flank steak with southwestern seasoned chicken served with Spanish rice & black beans, six inch flour tortillas, roasted peppers, onions, cheese and sour cream.*

**Taco Bar (minimum 20 guests)**

**\$10.75**

*Ground Beef and Chicken served with Spanish rice, refried beans, soft and hard shell tortillas, lettuce, tomatoes, cheese, and sour cream.*

**Chicken or Beef Stir-fry (minimum 20 guests)**

**\$11.25**

*Stir-fried strips of beef or chicken, sautéed oriental vegetables, rice, sweet and sour sauce and teriyaki sauce.*

**Italian Festival (minimum 20 guests)**

**\$12.50**

*A selection of pasta with Marinara sauce and meat balls, chicken and pasta with alfredo sauce and pasta with roasted vegetables and pesto sauce, Caesar salad and fresh baked European breads.*

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**Salads, Sandwiches and Soup**

All sandwich selections are served buffet style. Plated service is available upon request for an additional charge. Beverage service is also available for an additional charge.

**Entrée Salads**

**Caesar Salad \$6.85**

Crisp Romaine lettuce topped with Pine nuts, parmesan cheese, and seasoned croutons. Our Caesar Salad is served with fresh baked European breads and butter.

**Leelanau Salad \$7.00**

Gourmet greens mixed with dried cherries, gorgonzola cheese, pine nuts and red onions. Choose from the above meats to give your salad a fresh taste. Our Leelanau salad is served with fresh baked European breads and butter.

**Add the following to the Caesar or the Leelanau Salad**

**Add Grilled Chicken \$3.00**

**Add Grilled Sirloin \$3.75**

**Add Grilled Salmon \$4.75**

**Teriyaki Chicken Salad \$9.75**

Teriyaki marinated chicken breast strips atop a bed of gourmet greens served with slivered almonds and mandarin oranges, red peppers, red onions and crispy chow mien noodles. Our Teriyaki salad is served with fresh baked European breads and butter.

**Traditional Cobb Salad \$9.75**

Crisp romaine lettuce topped with olives, tomatoes, bleu cheese, grilled chicken, avocado and crispy bacon. Our Cobb salad is served with a variety of dressings and fresh baked breads and butter.

**Fajita Salad \$9.75**

Southwestern seasoned chicken breast grilled to perfection and placed atop a bed of mixed greens accented with red and green peppers, vine ripened tomatoes, cheddar cheese, sour cream and guacamole. Our fajita salad is served with tortilla chips and salsa.

**Beef Tenderloin Salad \$15.00**

Gourmet blend of fresh greens topped with crumbed gorgonzola cheese, apples, dried cherries and chef's carved beef tenderloin with choice of dressings. Our Beef Tenderloin salad is served with fresh baked European breads and butter.

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**Sirloin Salad**

**\$11.50**

*Thin slices of grilled sirloin are placed on a bed of baby summer greens with peppers, dried cherries, and gorgonzola cheese. Our sirloin salad is served with a variety of dressings and fresh baked breads and butter.*

**Summer Beef Salad**

**\$11.50**

*Seared filet of beef with red peppers, scallions and snow peas combined with dressing served on a bed of watercress. Our summer beef salad is served with fresh baked European breads and butter.*

**Peasant Salad**

**\$10.35**

*Red potatoes, asparagus, zucchini, sun dried tomatoes, pitted black olives all freshly combined with a spicy herbed lemon creamy dressing. Our Peasant Salad is served with fresh baked European breads and butter.*

**Salad Nicosse with Dill Marinated Salmon**

**\$11.50**

*Salmon compliments a mixture of eggs, new potatoes, fava beans, green beans, scallions, cucumber, red and yellow peppers, cherry tomatoes; served with Dijon mustard white wine vinaigrette on a bed of romaine lettuce. Our Nicosse Salad is served with fresh baked European breads and butter.*

**Crab and Avocado Salad**

**\$10.85**

*King Crab with Avocado Mousse atop a bed of gourmet greens served with Lime Vinaigrette Dressing. Our Crab & Avocado Salad is served with fresh baked European breads and butter.*

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**Sandwiches**

**Tarragon Chicken Salad on Croissant**

**\$9.25**

Roasted breast of chicken combined with chopped walnuts and a subtle tarragon seasoning served on a bakery fresh croissant. Accompanying our Croissant is our Chef's pasta salad and Fresh Fruit Garnish.

**Black Angus Burger**

**\$8.75**

Our culinary staff grills one half pound of the finest ground beef and tops it with provolone cheese or cheddar cheese and serves it on a poppy seed bun. Accompanied with lettuce and tomato and served with pasta salad.

**Philly Roast Beef Melt**

**\$9.75**

Roast rib eye sliced thin with caramelized onion, green pepper and mushrooms smothered with provolone cheese on a hoagie roll; served with baked steak fries.

**Gyro**

**\$10.00**

Thin sliced ground lamb and beef is served with pita bread, hummus, yogurt sauce, red onions, cucumbers and tomato slices. Side dishes include cinnamon rice and Greek salad.

**Italian Herbed Chicken Sandwich**

**\$8.50**

Grilled Italian marinated chicken topped with cheese, lettuce, tomato and choice of condiments. The Italian sandwich is served on a seven grain Batard and accompanied by our Chef's pasta salad and chips.

**Deli Sandwich**

**\$9.50**

Fresh sliced turkey, roast beef or ham topped with cheese, fresh greens and choice of condiments. Our Deli Sandwich is served on fresh baked bread and accompanied by our Chef's pasta salad and chips.

**Deli Buffet**

**\$11.50**

An ample assortment of turkey, roast beef, and ham is complete with assorted cheeses, condiment toppings and fresh bread assortment. The Deli Buffet is served with your choice of potato or pasta salad, and potato chips.

**California Ruben**

**\$9.25**

Thinly sliced smoked turkey topped with coleslaw, provolone cheese and dressing; served with your choice of pasta or potato salad and potato chips.

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**Corned Beef Ruben**

**\$9.75**

*Thin sliced corn beef topped with sauerkraut and topped with Swiss cheese on pumpernickel bread with Thousand Island dressing; served with your choice of pasta or potato salad and potato chips.*

**Italian Meatball Sub**

**\$9.00**

*Roasted Italian meatballs smothered with Mozzarella cheese and pizza sauce. This sub is accented with your choice of pasta or potato salad and chips.*

**French Dip**

**\$9.50**

*Build your own! Grilled French rolls and thinly sliced marinated beef, caramelized onion, cheese and Au Jus will make a mouth watering sandwich ; served with your choice of pasta or potato salad and potato chips.*

**Chicken Caesar Wrap**

**\$9.50**

*Grilled herb roasted chicken strips, Romano cheese, Parmesan cheese, pimento, Caesar dressing all served on Italian herb flatbread ; served with your choice of pasta or potato salad and potato chips.*

**Turkey Club Wrap**

**\$9.50**

*Slow roasted turkey, crisp bacon, cheese, tomatoes and lettuce served on plain flatbread; served with your choice of pasta or potato salad and potato chips.*

**Mediterranean Chicken Wrap**

**\$9.50**

*Seasoned and grilled chicken with baby greens, gorgonzola cheese, pine nuts and red onion rings served with herbed balsamic vinaigrette sauce.*

**Chicken Salad Wrap**

**\$9.50**

*Tarragon Chicken Salad served on tomato basil flatbread; served with your choice of pasta or potato salad and potato chips.*

**Oriental Chicken Wrap**

**\$9.50**

*Sesame chicken, romaine lettuce, red pepper, snow peas, almonds, crispy chow mien noodles topped with peanut sauce served on spinach herb flatbread. Try this dish without chicken for a vegetarian option; served with your choice of pasta or potato salad and potato chips.*

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**Chicken Fajita Wrap**

**\$9.50**

Southwest seasoned and grilled chicken with green, red, yellow peppers, onions, and covered with pepper cheese and chipotle mayo wrapped in a soft flatbread served with tortilla chips and salsa.

**Steak Fajita Wrap**

**\$9.50**

Southwest seasoned and grilled steak with green, red, yellow peppers, onions, and covered with pepper cheese and chipotle mayo wrapped in a soft flatbread served with tortilla chips and salsa.

**Vegetable Wrap**

**\$9.50**

Fresh roasted vegetables and boursin cheese served on spinach flatbread; served with your choice of pasta or potato salad and potato chips.

**Mediterranean Quesadilla**

**\$9.00**

Hummus, fresh basil, feta cheese, roasted bell peppers, red onions and black olives layered between fresh baked foccacia loaf; served with pesto pasta salad or a Mediterranean side salad.

**“Off the Grill” (Minimum 20 Guests – East Beltline Campus Only)**

**\$11.75**

Your choice of Hamburgers, bratwurst or marinated breast of chicken grilled to perfection. This selection includes a “picnic” type salad and potato chips.

**Light Luncheon**

**Chicken Salad**

**\$8.00**

Grilled cubed chicken white meat with celery, grapes, onion and mayo; served with a bed of baby greens with a jumbo corn muffin.

**Tuna Salad**

**\$8.00**

Chunk light tuna with celery onions and mayo served on a bed of baby greens with a jumbo corn muffin.

**Fresh Fruit Plate with Yogurt**

**\$8.00**

Seasonal fruit with a raspberry yogurt dip.

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**Box Lunches-Available as box lunch only**

**The "Light" Lunch \$8.60**

Your choice of roasted turkey, honey roasted ham, or lean roasted beef, sandwich served with chips, cookie and soda or bottled water.

**The Traditional \$9.50**

Your choice of roasted turkey, honey roasted ham, lean roasted beef sandwich, chips, pasta or potato salad, cookie and soda or bottled water.

Substitute any wrap for a deli sandwich in the above box lunch for \$.65

**Light Lunch Combinations (Choose your own)**

**Combination Suggestion: salad/sandwich, salad/soup, salad/baked potato, soup/sandwich, soup/baked potato, sandwich/baked potato.**

**Salad \$8.25**

Gourmet Salad Bar and European Bread selection  
Served with a variety of dressing selections

**Soup \$32.00/gallon (serves 10)**

Select from our many chef made soups of the day.  
Groups of 30 or more may choose 3 soup selections.  
Groups of 29 or less may choose 2 soup selections.

**Soup Selections:**

Crab Chowder	Tex-Mex Corn with Chicken
Tomato Basil Bisque	Potato and Cheddar
Chicken Noodle	Jambalaya
Corn Chowder	Beef Vegetable

**Baked Potato Bar \$6.75**

Slow Roasted Baking potatoes served with the following toppings

Butter	Steamed Broccoli	Bacon
Sour Cream	Cheddar Cheese	Chives

**Assorted Deli Sandwiches \$5.75**

Full Assorted Deli Sandwich tray with condiments.

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**Hors d'oeuvres**

Our made to order hors d'oeuvres selections provide the perfect starting point for your dinner service, or social gathering, or plan to make your event an evening of diverse tastes by offering a variety of our unique selections. All prices shown are per piece.

**Satay Chicken with Thai Sauce \$2.00**

Elegantly skewered strips of marinated chicken served with a variety of Thai sauces sure to appeal to a diversity of tastes.

**Coconut Chicken \$1.75**

Plump breast of chicken pieces are coated with a golden coconut and baked, not fried! This popular hors d'oeuvre is served with a delightfully sweet mango chutney.

**Chicken Florentine Medallions \$2.00**

Spinach & cheese stuffed breast of chicken cut into "party" size medallions and topped with Mornay sauce.

**Green Chili and Chicken Quesadilla \$2.00**

A south of the border favorite. Our southwestern spiced chicken and mild green chilies are topped with spicy pepper cheese and layered between flour tortillas.

**Mini Chicken Fajitas \$1.95**

A unique fajita seasoned chicken salad blend wrapped in a flour tortilla.

**Chicken Croquettes \$2.00**

Mildly spiced chicken and pastry rolled in a seasoned bread crumb mixture deep fried to Perfection; served with leek and onion coulis.

**Pesto Crusted Salmon \$2.00**

Bite size pieces of fresh salmon coated with a dry herbed pesto. These tasty salmon pieces are served with a blackened tomato sauce.

**\*Smoked Salmon Market Price**

This classic makes for an eye-catching display. The smoked salmon is completed with assorted relishes and gourmet crackers.

**Jamaican Shrimp \$2.35**

Jumbo steamed shrimp marinated in a HOT jerk sauce. We call this "conversation" food.

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**Steamed Shrimp** **\$2.35**

Jumbo steamed shrimp served with traditional cocktail sauce. Our steamed shrimp is displayed on a bed of shaved Ice. Ask about our alternate display methods.

**Proscuitto Wrapped Honey Glazed Shrimp** **\$2.35**

What a combination! Proscuitto ham, honey and jumbo shrimp broiled to perfection.

**Coconut Shrimp** **\$ 2.35**

Jumbo shrimp smothered in fresh coconut and baked. This plump shrimp dish is served with traditional cocktail sauce and our own mango chutney.

**Texas Crab Cakes** **\$ 2.00**

Fluffy pillows of crabmeat served with chipotle aioli; a southwestern mayonnaise.

**Crab & Roasted Red Peppers with Wafer Crackers** **\$1.85**

This spread is a delightful accompaniment to any party or meal.

**Langostina Lobster in Buerre Blanc** **\$5.35**

Petite bites of Norwegian lobster bathed in a creamy white wine sauce.

**\*Seared Sesame Tuna** **\$3.75**

Our Sashimi Tuna is coated with sesame seeds and seared to rare, thinly sliced and served with wasabi & pickled ginger.

**Salmon Croquettes** **\$2.00**

Seasoned pacific salmon and pastry rolled in a seasoned bread crumb mixture deep Fried to perfection; served with dill lemon cream sauce.

**Lobster Ravioli** **\$1.75**

Sweet lobster and herbs blended inside a 1.5 oz. ravioli served with Fontina cheese cream sauce.

**Pork Tenderloin with Apple Caraway Marmalade** **\$2.50**

Slow roasted pork tenderloin medallions served room temperature with sweet apple caraway chutney.

**Beef Tenderloin w/Demi Glace** **\$4.25**

Medallions of beef tenderloin served warm in a delicious Demi glace sauce.

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**Beef Tenderloin w/Horseradish Sauce & Tea Rolls** **\$4.25**

Medallions of beef tenderloin attractively displayed and served with horseradish sauce and fresh baked European breads.

**Beef Wellington** **\$2.95**

Hand cut beef tenderloin and fresh pate elegantly wrapped in a flaky pastry shell.

**Flank Steak Beef Rolls** **\$1.85**

Choice flank steak marinated in garlic and olive oil then rolled and grilled. The Flank Steak Beef Rolls are complimented with sweet soy dipping sauce.

**Chef Carved Steamship Round of Angus Beef** **\$3.25**

Treat your group of 150 or more to the slow roasted flavors of our steamship round of beef. Horseradish sauce, demi glace and European breads finish off this favorite.

**Roasted Meatballs** **\$1.65**

Choose from Italian, Swedish, barbecue, honey mustard, or sweet and sour.

**Curried Lamb Bundles** **\$1.75**

Curried braised lamb roast wrapped in a delicate puff pastry; served with mint pesto.

**Mini Croissant Sandwich** **\$2.25**

A flaky butter croissant filled with tarragon chicken salad or seafood salad.

**Stuffed Mushroom Caps** **\$1.35**

No gathering is complete with out stuffed mushrooms. Simply stated, our mushrooms are the best! Choose from cheese, seafood or sausage filling.

**Farcies Mushrooms** **\$1.35**

Mushrooms stuffed with almonds, chive, parsley, grated with Rochefort cheese and fresh cream

**Spinach Cheese Triangles** **\$1.85**

Feta Cheese and garden fresh spinach fill a flaky phyllo dough crust.

**Black Beans and Rice Empanadas** **\$1.85**

Southwestern cornmeal pastry filled with a blend of rice and black beans; served with tomato salsa.

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**Mini Quiche** **\$1.60**  
*Assorted fillings in a traditional pastry crust.*

**Mediterranean Platter** **\$2.50**  
*A wonderful combination of Hummus and Tabouleh; served with pita triangles.*

**Bruschetta** **\$1.85**  
*Vine ripened tomatoes, basil, garlic and virgin olive oil are wed in this Italian favorite served with toast points.*

**Mediterranean Salsa** **\$1.65**  
*A new twist on the popular Bruschetta; we use ripe plum tomatoes, fresh basil, feta Cheese, capers and Kalamata olives.*

**Cheese Quesadilla** **\$1.65**  
*Baked flour tortilla with a cheesy filling; served with tomato salsa.*

**Mediterranean Quesadilla** **\$2.50**  
*Hummus, Feta and Monterey jack cheeses, red onions and black olives encased in a fresh baked foccacia loaf.*

**Spring Rolls Served with Plum Sauce** **\$2.15**  
*Our spring rolls make for a wonderful vegetarian option. Oriental spring rolls served with a sweet plum sauce.*

**Portabella Mushroom Ravioli** **\$1.35**  
*Jumbo Ravioli stuffed with portabella mushrooms served with Alfredo sauce, marinara sauce, or gorgonzola cream sauce.*

**Mango Salsa w/Corn Chips Collage** **\$1.65**  
*A uniquely spiced fruit salsa served with a colorful blend of corn chips.*

**Bleu Cheese Croquettes** **\$2.00**  
*A rich mixture of bleu cheese and pastry rolled in a seasoned bread crumb mixture Deep fried to perfection; served with raspberry hot sauce.*

**Onion Tart** **\$2.25**  
*This classic French recipe combines a flaky tart pastry shell with a savory filling of onions, cream, egg, and cheese.*

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<b><u>Artichoke Wedges</u></b>	<b>\$1.65</b>
<i>“Pizza” style crust topped with artichoke hearts, cheese, and a blend of seasonings.</i>	
<b><u>Vegetable Croissant Square</u></b>	<b>\$1.65</b>
<i>Flaky puff pastry topped with a medley of vegetables and cheese baked to a light crispness.</i>	
<b><u>Antipasto Skewers</u></b>	<b>\$2.75</b>
<i>Olives, marinated artichoke, fresh mozzarella, Proscuitto ham, Italian marinated mushroom presented on a skewer.</i>	
<b><u>Crostini Assortment</u></b>	<b>\$2.25</b>
<i>Toasted sourdough rounds uniquely seasoned with infused oils and herbs. Served with Kalamata olive and sun dried tomato topanade, mushroom and herb topanade, creamy chicken and goat cheese, and goat cheese and roasted garlic spreads.</i>	
<b><u>Fresh Fruit tray w/Dip</u></b>	<b>\$3.75</b>
<i>Creatively presented seasonal fresh fruits are displayed and served with our specially prepared dip.</i>	
<b><u>Vegetable Basket w/Dip</u></b>	<b>\$3.25</b>
<i>A wonderful variety of garden fresh vegetables attractively displayed in a “market” basket. The vegetable basket is accompanied by vegetable dip.</i>	
<b><u>Chef’s Cheese Assortment</u></b>	<b>\$3.75</b>
<i>A distinctive arrangement of domestic and imported cheeses served with a cracker assortment. This assortment is also available as part of a Fresh Fruit Display.</i>	
<b><u>Baked Boursin Cheese</u></b>	<b>\$2.95</b>
<i>The distinctive taste of boursin cheese topped with olives and roasted peppers served with wafer crackers.</i>	
<b><u>Baked Brie with Assorted Toppings &amp; Wafer Crackers</u></b>	<b>\$4.25</b>
<i>Choose from almond honey, pesto, roasted peppers and boursin sauce. Or, let our culinary experts create an arrangement for you.</i>	
<b><u>Raspberry and Brie Pastry Puff</u></b>	<b>\$1.85</b>
<i>Baked brie is combined with an all American fruit favorite to create this flavorful puff pastry delight.</i>	

Ask about our theme events. Take your guests on an exotic culinary journey to the Caribbean, the Greek Islands, the sunny Southwest or Italy to name a few.

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**Passed Hors d'oeuvres**

**\$2.25 per selection**

An Excellent way to highlight your event from the start is to begin with passed hors d'oeuvres. What better way to set an elegant tone. Passed Hors d'oeuvres require a \$100 minimum.

**Miniature Fruit Tartlet**

Seasonal fruit imbedded in sweet cinnamon Mascarpone cheese, covered with apricot glaze.

**Shrimp, Cucumber and Dill Butter Canapés**

A wheat square toasted with whipped dill butter and topped with a combination of steamed shrimp and cucumber wedges

**Cheese Frittata Towers**

Bread, eggs, cheese, herbs, and spices baked until golden brown then cut into cylindrical towers and capped with roasted red pepper.

**Scallop with Avocado Puree in Phyllo Cups**

Butter flavored crisp cups filled with spicy avocado puree and topped with sautéed scallops.

**Black Bean Empanadas**

Southwestern cornmeal pastry filled with a blend of pureed, seasoned black beans.

**Toasted Goat Cheese Crostini**

Sun-dried tomato oil and herb infused Crostini topped with goat cheese, then toasted for flavor.

**Smoked Whiskey Shrimp Canapés**

Whisky marinated shrimp on top of a toasted canapé base with chive cream cheese and cucumber rings & julienne red pepper.

**\*Smoked Salmon and Brie Tartlets**

Thin sliced lox and a wedge of brie cheese combined in a small savory pastry boat.

**Beef Tenderloin and Horseradish Canapé**

Thin sliced beef tenderloin and horseradish sauce top a crisp toasted baguette round.

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**Desserts**

*Tempt your guests with one of our sweet creations. For a special treat ask about our dessert bar.*

**Assorted Bars (served in an assortment only) \$2.25**

*Harvest Fruit, Oatmeal Raspberry, Mocha Java, Lemon Bars, Peanut Butter Bars, Wonder Bars (chocolate & butterscotch chips, walnuts, and coconut), Bourbon Pecan Bars and Carmel Apple Bars.*

**Chocolate Bread Pudding \$3.75**

*Our Chocolate Bread Pudding is a new twist on an old favorite.*

**Chocolate Brownie \$2.25**

*An old fashion fudge brownie filled with walnuts and topped with chocolate icing served with vanilla bean custard.*

**Chocolate Raspberry Mousse \$5.00**

*Melt in your mouth dark chocolate mousse layered with delectable raspberry sauce.*

**Chocolate Custard \$2.35**

*Chocolate custard with whipped cinnamon topping garnished with a rolled cookie.*

**Chocolate Covered Strawberries \$2.65**

*Fresh picked strawberries hand dipped in gourmet chocolate.*

**Carrot Cake \$3.00**

*Deliciously rich carrot cake topped with a smooth cream cheese icing.*

**Coconut Rice Pudding \$2.65**

*Creamy vanilla custard with tender rice, coconut milk garnished with toasted coconut.*

**Gourmet Cookie Selection \$2.00**

*A variety including semi sweet chocolate chunk, white chocolate chunk with macadamia nuts, honey oatmeal raisin, and creamy peanut butter*

**Lemon Custard \$2.45**

*Lemon custard with blueberry whipped topping and garnished with a shortbread cookie.*

**Lemon Cream Tart with Fresh Berries (30 people Minimum) \$4.75**

*A flaky Viennese sweet pastry cup filled with creamy lemon curd mounded with fresh berries.*

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**Lemon Macaroon Bars with Fresh Berries** **\$4.00**

*A wonderfully sweet lemony tart bar accented with the freshest of seasonal berries.*

**Exclusive “Mini Dessert” Assortment (three pieces per guest)** **\$5.25**

*Our chef’s custom designed variety of gourmet miniature desserts sure to appeal to your guest’s sweet tooth. Our exclusive variety includes hazelnut crunch petit fore, lavender madeleine’s, petite pistachio cake, amandines, chocolate raspberry tart, lemon raspberry cheesecake, art deco inspired chocolate mousse, miniature gourmet cupcakes and caramel mousse cone.*

**New York Style Cheesecake with a Trio of Sauces** **\$4.50**

*Creamy chef prepared cheesecake bathed in a pool of caramel, chocolate, and fruit sauces. This selection is also available as a “Cheesecake Bar”.*

**Rocky Road Custard** **\$3.00**

*Chocolate custard mixed with marshmallows, peanuts and chocolate chunks.*

**Triple Berry Cobbler with Fresh Berries** **\$4.00**

*Homemade freshness and taste in this variation of a traditional old style cobbler. This cobbler is finished with assorted fresh berries.*

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