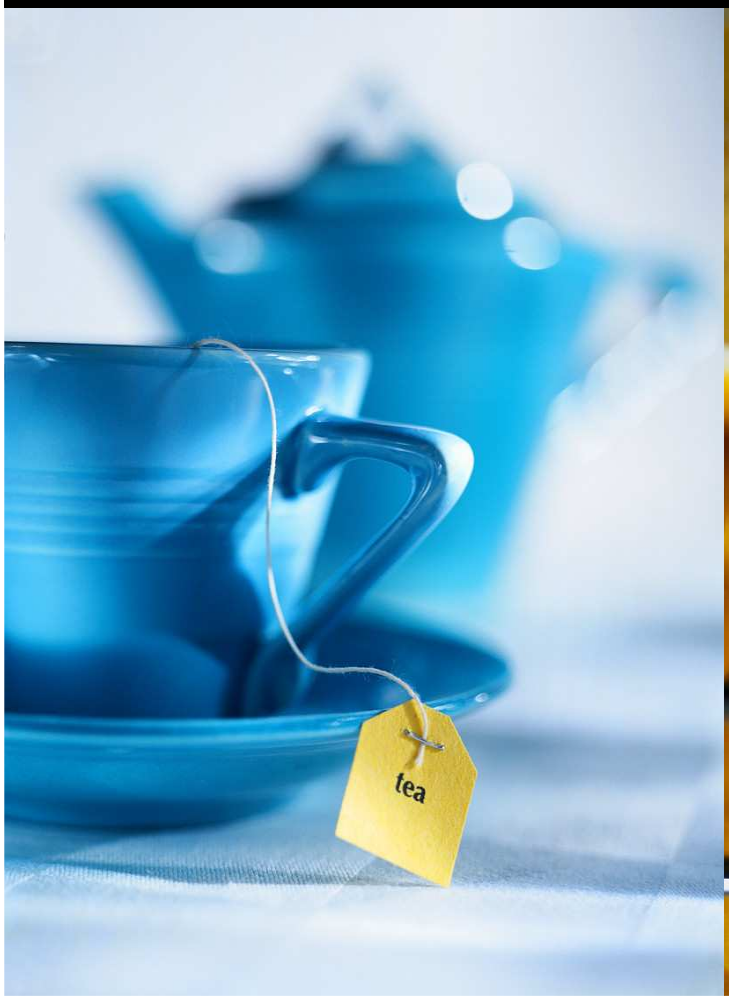
C A T E R I N G

at The University of Tulsa



Welcome

Welcome to your dining program at The University of Tulsa. Our team of professionals is dedicated to providing all new and returning students with excellent dining options and services.

The variety of service available on-campus truly enables us to provide each of you with quality food products, excellent customer service and a wide range of offerings that will satisfy your palate and meet your budget.

Watch these pages for up-to-date menus and more opportunity for fun, variety and COMMUNICATION! Keep talking to us. Use any and all means of communication to suggest, inquire and respond.

E-mail us, call us, find us and talk with us….It's only through interaction that we can make it happen for the University of Tulsa community.

We look forward to the opportunity to work with you!

Mike Neal

Director of Dining Services

Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function:

Arranging and Reserving a Date

It is important to book your catered event well in advance (ten working days) to ensure the Catering Department will be able to accommodate the order. In order to provide optimal service, your guarantee is required no later that 3 business days before your event. First, schedule and reserve event space through the appropriate office. Then contact the Catering Department in Room 232 of ACAC or call (918) 631-2145. A late fee of $25 will be assessed for any event booked with less than a two business day notice and a late fee of $50 will be assessed for any event booked with less than a one business day notice. A count change with less than 2 business days notice will receive a $25 late fee and a count change with less than 1 business day notice will receive a $50 late fee.

Please have the following information ready when placing your catering order:

•Name of the person responsible for the event

•Department name and phone number

•Function date

•Serving time

•Function site

•Number of guests

•Description of type of function

•Special arrangement other than food (flowers, etc.)

•Purchase order number, or alternative payment method

Planning Your Special Event (cont.)

Additional Miscellaneous Rates

• On campus delivery out of ACAC $25.00; Second drop to same location is $15.00

•On Campus delivery after 7:00pm and weekends $35.00

•Off campus delivery $250.00 minimum food and beverage purchase (does not include labor and delivery). Saturdays $350.00 charge, Sunday $450.00 and TU Holiday $550.00

•Off Campus delivery charge $0.30 per person with a minimum of $35.00 charge; after 7pm & weekends $0.50 per person with a minimum charge of $75.00

•Draped tables $15.00 each

•Additional tablecloths $6.00

•Minimum food and beverage purchase – does not include labor, delivery, or pickup. Saturday $250.00, Sunday $350.00, Legal and TU Holidays $550.00 not including labor

•Labor fee for an attendant to monitor event $25.00 per hour, after 7:00 pm and weekends $30.00 per person

Planning Your Special Event (cont.)

To Reserve Your Event Space Refer to the Following

Reynolds Center, (918) 631-5223

ACAC, (918) 631-2968

Please confirm your final arrangements by calling the catering Department by 12 pm, three business days prior to your event with a guaranteed number of guests. Catering Office hours are 8:30 am to 5 pm. Monday through Friday. For example, a Monday event, notification must be received by 12 pm on the previous Wednesday. If the confirmation is received later than 12 pm three business days in advance there will be a $25 late charge, if the confirmation is received with less than a business day there will be a $50 late charge. A TU Purchase Order (includes blanket purchase order and a requisition number) is required within four business days prior to your event. Prices good through August 1st, 2013.

Planning Your Special Event

The University's Dining Services provides food and beverage service in support of all activities on campus. University policy states that all on-campus needs must be handled through Dining Services at 631-2145. It is recommended that all arrangements for catered food be made at least 10 days in advance. Short-term arrangements can be provided, however menu restriction may result due to limited availability of food items.

Limited Exceptions

All TU Student organization or department office desiring a catering exemption should contact the Dining Service office (jessica-putz@utulsa.edu or 631-2145) to apply for an exemption. Guests requesting to self-cater with items that are pre-packaged (not homemade) and valuing less than $100 are to submit their request on the "Catering Exemption Request Form." If approved, they will be responsible for cleanup of the room. A clean-up service charge may apply if appropriate clean-up is not met. Requests for providing items donated from a licensed vendor are to be submitted on the vendor's letterhead to the Director of Dining Services for approval.

Outdoor Events on Campus

Regulations mandated by the County Health Department require food served outdoors to be kept under a shelter.

Our Menu

WELCOME LETTER

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A GREAT START

CONTINENTAL BREAKFAST

Coffee breaks include regular and decaffeinated coffee and condiments. A minimum attendance of 25 is required in order to avoid a $25 service charge. The following choices are priced per person. These continental breakfasts are served on disposable products. Linens and china are available at an additional cost.

#1 Coffee and an assortment of breakfast pastries including coffee cake, scones, danish, cinnamon rolls, and seasonal breakfast breads

$5.75per person

#2 Coffee with assorted fruit juices and hot tea served with breakfast pastries including coffee cake, scones, danish, cinnamon rolls, and breakfast breads

$7.00 per person

#3 Coffee with assorted fruit juices and hot tea. This breakfast also includes coffee cake, scones, danish, cinnamon rolls, seasonal breakfast bread, and a sliced seasonal fruit tray.

$8.75 per person

A GREAT START

BREAKFASTS

The menus below are all presented buffet style. A minimum of 25 persons in attendance is required in order to avoid a $25 service charge. These breakfasts are served with china and silverware. Linens are available at an additional cost.

BREAKFAST SANDWICHES

Your choice of croissants, or southern style biscuits. The sandwiches include your choice of bacon, sugar cured ham or sausage patty and egg with cheese. The side items are crispy potato cake and a fresh seasonal fruit tray. The beverages are coffee service and assorted chilled juices.

$9.65 per person

HEALTHY START

This breakfast includes a seasonal fruit tray, granola with yogurt, assorted bagels and scones served with butter, jellies, and cream cheese. Beverages include coffee, decaffeinated coffee, and assorted juice.

$10.20 per person

EXECUTIVE

This breakfast of champions includes scrambled eggs, home style potatoes with onions and peppers. You have your choice of bacon, ham or sausage. It is also served with pancakes and hot syrup, buttermilk biscuits and gravy and a seasonal fresh fruit tray. Beverages include coffee service and assorted chilled juice.

$13.50 per person

A GREAT START

MORNING BREAKS

All morning breaks include coffee service. Breaks scheduled with less than 25 attendants will be subject to a $25 service charge. These breakfasts are served with china and silverware. Linens are available at an additional cost.

OLD FASHIONED

This breakfast includes scrambled eggs, bacon, sausage patties, home style breakfast potatoes with onion and bell peppers, buttermilk biscuits and country gravy. It also includes a fresh seasonal fruit tray. The available beverages are coffee service and assorted chilled juices.

$10.50 per person

SUNRISE BREAKFAST

Quiche or egg casserole with your choice of ingredients: vegetables, bacon, sausage, or honey glazed ham. This breakfast is served with a fresh seasonal fruit tray and assorted muffins. Beverages are assorted chilled juices, and coffee service.

$10.45 per person

Add any of these items to create a custom menu at an additional cost.

- Whole Fruit $1.10 each
- Coffee Cakes $12.60 / dozen
- Fruit Tray $4.20 / person
- Granola Bars $2.10 each
- Cinnamon Rolls $2.35 each
- Mini Muffins & Bagels $13.25 / dozen
- Donut Holes $4.00 / dozen
- Biscuits and Gravy $1.95 / person
- Donuts $13.25/ dozen
- Yogurt $2.65 each

BOX SANDWICHES

EXPRESS SANDWICHES

Our signature sandwiches can be prepared to suit your event. We package these to go for you.

TRADITIONAL BOX SANDWICHES

Your choice of sandwich; shaved roast turkey or smoked ham with American cheese on your choice of white or wheat bread. This box lunch includes a bag of chips, two cookies, and assorted canned beverages. Vegetarian sandwiches are available at an additional cost

$7.65 per person

STANDARD BOX SANDWICHES

Your choice of sandwich; shaved roast turkey or smoked ham with American cheese on a hoagie roll with lettuce and tomato. Included in this box lunch is a bag of chips, whole fruit, two cookies, and assorted canned beverage. Vegetarian sandwiches are available at an additional cost. *$10.20 per person*

PREMIUM BOX SANDWICHES

Your choice of premium sandwich. This box lunch includes chips, a fruit cup, potato or pasta salad, two cookies, and an assorted canned beverage.

$11.30 per person

S A N D W I C H E S

PREMIUM SANDWICHES

Our sandwiches are on your choice of bread and cheese. All sandwiches include your choice of soup, pasta, potato, or fruit salad and assorted cookies. Beverages are ice tea, ice water, and coffee service. Sandwiches are served on disposable products. China and linen are available at an additional cost. All sandwiches are ***$11.30*** *per person.*

CREATE YOUR OWN

Your Choice of smoked turkey breast, roast beef or honey ham with lettuce tomato, red onion and your choice of cheese and bread.

GRILLED CHICKEN AVOCADO SANDWICH

Grilled chicken with avocado, lettuce, tomato, red onion and your choice of cheese and bread

CLASSIC CHICKEN SALAD SANDWICH

Chicken Salad with lettuce, tomato red onion and your choice of cheese and bread

ROAST BEEF SANDWICH

Roast Beef with Caramelized Onions and Dijon Mayonnaise with crisp lettuce, thinly sliced tomato and your choice of cheese and bread

TRADITIONAL TUNA SANDWICH

Tuna with lettuce, tomato, red onion and your choice of cheese and bread

VEGETARIAN SANDWICH

Deli Tuscan Portobello sandwich with ciabatta bread, spinach, roasted red peppers, mozzarella cheese, with pesto mayo.

Sandwiches A La Cart $6.30 per person

Soup Selections Are:

- *Minestrone*
- *Chicken Noodle*
- *Tomato Bisque*
- *Cream of Broccoli*
- *Chicken Tortilla*
- *Roasted Corn & Red Pepper Chowder*

- *Turkey*
- *Ham*
- *Roast Beef*

- *American*
- *Swiss*
- *Provolone*

- *Thin Wheat Bread*
- *Thin White Bread*
- *Croissant*
- *Onion Bun*
- *Kaiser Roll*
- *Hoagie Bun*
- *Thick Wheat Bread*

•Chips $1.20/ person

W R A P S

PREMIUM WRAPS

*All wraps are **$11.30** per person. The wraps include your choice of soup, pasta, potato or fruit salad with assorted cookies. The beverages are ice tea, ice water, and coffee service. All wraps are served on disposable products. China and linens are available at an additional cost.*

THE SOUTHWESTERN WRAP

Grilled chicken fajita with smoke peppered bacon, guacamole, sour cream, peppers, and onions, chipotle mayonnaise, wrapped in a flour tortilla

CALIFORNIA CLUB WRAP

Grilled chicken strips, bacon, crisp lettuce, fresh thinly sliced tomato, mozzarella cheese, avocado and ranch dressing wrapped in a flour tortilla.

CHICKEN CAESAR SALAD WRAP

Grilled chicken strips, crisp romaine lettuce, parmesan cheese, diced tomatoes, and croutons wrapped in a flour tortilla

Soup Selections Are:

- *Minestrone*
- *Chicken Noodle*
- *Tomato Bisque*
- *Cream of Broccoli*
- *Chicken Tortilla*
- *Roasted Corn & Red Pepper Chowder*

FRIED CHICKEN WRAP

Crunchy chicken nuggets, crisp shredded lettuce, fresh thinly sliced tomatoes, shredded jack cheese, and cool ranch dressing wrapped in a flour tortilla

BUFFALO CHICKEN WRAP

Crunchy chicken nuggets, spicy buffalo wing sauce, crisp shredded lettuce, fresh thinly sliced tomatoes, shredded jack cheese, and cool ranch dressing wrapped in a flour tortilla

VEGETARIAN WRAP

Grilled vegetables, spring mix lettuce in a wheat tortilla with Alioli garlic sauce.

Wraps A La Cart $6.30 per person

- *Turkey*
- *Ham*
- *Roast Beef*
- *Shredded Mozzarella*
- *Shredded Cheddar*

- *Chips $1.20 / person*

ENTREE SALADS

Less than 25 guests will incur a $25 service charge. The salads are priced per person. Salads include breadsticks, and beverages are ice water, ice tea, and coffee service. Salads are served with china. Linens are available at and additional charge

GRILLED CHICKEN CAESAR

Romaine Lettuce tossed with Shredded Parmesan Cheese, Black Olive, Garlic Croutons and Grilled Chicken breast with our Classic Caesar Dressing.

$12.60

VERDE COBB SALAD

Mixed Greens topped with Grilled Chicken, Bacon, Avocado, Diced Egg, Parmesan and Cheese and Vinaigrette Dressing.

$14.10

ASIAN WONTON SALAD

Spinach, romaine and Napa cabbage tossed with red peppers, carrots, mushrooms, snow peas, green onions, cashew nuts, and sesame peanut dressing. Topped with sliced Cajun chicken breast, garnished with fried wontons

$12.60

SOUTHWESTERN FAJITA SALAD

Fresh mixed greens topped with your choice of beef or chicken fajita strips roasted corn, black beans, red and green pepper, black olive, guacamole and tortilla strips. Served with a chipotle ranch dressing

$14.70

THREE WORLD SALAD

Scoops of walnut chicken salad, marinated pasta salad and shrimp salad with fresh fruit, marinated asparagus and nut bread sandwiches with cream cheese

$12.60

BLACKENED STEAK SALAD

Sliced blackened top sirloin served on bed of mixed salad greens with steamed asparagus spears, shaved red onions, waffle carrots, and drizzled with balsamic vinaigrette

$14.10

Add soup for an additional $2.90/person

- *Minestrone*
- *Chicken Noodle*
- *Tomato Bisque*
- *Cream of Broccoli*
- *Chicken Tortilla*
- *Roasted Corn and Red Pepper Chowder*

B U F F E T S

Our buffets are served with your choice of standard dessert, ice water, ice tea, and coffee service. A minimum attendance of 25 is required in order to avoid a $25 service charge. Buffets prices include china and linens. Preset Items are an additional $0.95 per person per item. Prices are based per person.

Entrée Selections

Lasagna $12.60
Layers of pasta, meat sauce, mozzarella, ricotta, parmesan and Romano cheese

Farfalle w/ Spinach and Ricotta $14.10
Steamy bow tie pasta with spinach and ricotta cheese.

Almond Mushroom Broccoli Soufflé $15.45
Crunchy almonds with a mushroom and broccoli rice soufflé.

Herb Baked Quartered Chicken $12.60
Moist chicken seasoned with fresh herbs

Hickory Smoked Quart. Chicken $12.60
Tender juicy chicken breast smoked and grilled

Chicken Fried Chicken $12.60
Boneless chicken breast, lightly breaded and chicken fried

Fried Chicken $12.60
Juicy pieces of chicken breaded with light seasoning and grilled to perfection.

Salad Selections

Caesar Salad

Fruits and Greens Salad

House Salad (with tomato and cucumber)

Fresh Fruit Salad

Greek Salad (with tomato, red onions, bell peppers, feta cheese and creamy garlic dressing

Vegetable Selections

Broccoli

Green Beans

Snap Peas

Vegetable Medley

Carrots

Starch Selections

Potatoes (baked or scalloped)

Mashed Potatoes

Roasted Rosemary Potatoes

Wild Rice Blend

Pasta (farfalle, penne, or fettuccini)

Rice **Pilaf**

B U F F E T S

Buffets Continued and Desserts

Entrée Selections

Chicken Cacciatore $12.60
Tender chicken breast braised in a tomato sauce topped with mushrooms

Grilled Honey Mustard Chicken Breast $12.60
Grilled chicken breast glazed with sweet honey sauce and lightly seasoned

Chicken Marsala $14.10
Sautéed chicken breast in a savory sauce with mushrooms, garlic and Marsala wine

Chicken Piccata $14.10
Juicy grilled chicken breast served with a tangy lemon white wine sauce topped with capers and parsley

Chicken Pomodoro $15.45
Tender chicken topped with Roma tomatoes in a wine garlic sauce

Grilled Chicken Breast with Chutney $15.45
Tender gilled chicken breast topped with a tangy cranberry apple chutney

Almond or Pecan Crusted Chicken $15.45
Tender chicken breast crusted with pecan or almond breading

Dessert Selections

Angel food Cake

New York Cheesecake with strawberries or Chocolate Sauce

Devils Food Cake

Boston Cream Pie

Apple Pie

Apple Dumpling with Cinnamon Sauce

Cake (Carrot, Chocolate, or White)

Chocolate Chip Cake

Cookies Cream Pie

Italian Cream Cake

Lemon Syrup Cake

Bread Pudding

Baked Fudge

Pumpkin Crunch

Banana Nut cake

Not Available for Preset:

Dutch Apple Crisp

Blueberry Crisp

Cobbler (Apple, cherry, blackberry and peach)

B U F F E T S

Buffets Continued

Entrée Selections

Roast Turkey Breast $12.60
Moist turkey slow roasted to lock in flavor best with traditional Thanksgiving dinner

Taco Bar $12.60
An Interactive buffet with all the necessary ingredients (salsa, lettuce, cheese, olives, seasoned beef, sour cream). Includes Mexican rice, and borracho beans

Beef Tips Burgundy $12.60
Sautéed beef, onion, and bell pepper in a savory burgundy sauce

Moms Old Fashioned Pot Roast $12.60
A flavorful and tender pot roast topped with carrots, potatoes, onions and rich brown gravy

Chicken Fried Steak $12.60
A tender hand battered steak served with mashed potatoes and gravy

Entrée Selections

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Slow Roasted Brisket $12.60
Tender brisket roasted to a juicy perfection

Southwestern Glazed Pork Loin $12.60
A tender pork loin carved and served with a zesty chipotle sauce

Roasted Pork Tenderloin $14.10
A roasted pork tenderloin lightly seasoned and drizzled with a tangy apricot glaze

Flank Steak w/ teriyaki or mushroom glaze $15.45
Flank steak served with a creamy Italian, sweet teriyaki or mushroom demi glaze

Baked Tortilla Crusted Tilapia $15.45
Fresh tilapia with tortilla breading and baked to perfection

PRESENTATION COOKING

SPECIALTY BUFFETS

The following buffets have been created with distinctive themes for your event planning convenience and are served with ice tea, ice water, and coffee service. These receptions are served with china. Linens are available at an additional charge. Attendance of 25 is required in order to avoid a $25 service charge.

Gourmet Omelet Bar

Your choice of diced ham, sausage, bacon bits, sliced mushrooms, diced tomatoes, sliced onion, bell peppers and shredded cheese

Also Includes: Home style potatoes, and a seasonal fresh fruit tray. Beverages include assorted chilled juices and coffee

$21.70

Italian Pasta Bar

Bowtie pasta and penne pasta served with alfredo, marinara and pesto sauces

Also Includes: shrimp, chicken, smoked sausage, meatballs, mushrooms, broccoli, bell peppers, onions, and diced tomatoes

This bar is served with Garlic bread, and Caesar salad.

$20.50

Oriental Wok Bar

Your choice of vegetables: broccoli, zucchini, mushrooms, water chestnuts, bamboo shoots, snow peas, cauliflower, bean sprouts, carrots, celery, green onion, and red peppers.

Your choice of sauces: Cantonese, teriyaki, sweet and sour, peanut and Saigon sizzle. Also Includes, egg roll, fried rice and Low Mien noodles, and fortune Cookie

$21.70

S E R V E D E N T R E E S

CHICKEN DINNER ENTREES

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu includes ice tea, water, and coffee service. China and linens are included in the per person price Served dinners with less than 25 persons in attendance will incur a $25 service charge.

CHICKEN DIJONNAISE

A grilled chicken breast topped with a creamy Dijon mustard sauce. This entrée is served with a hearts of palm and artichoke salad with creamy garlic vinaigrette, herb fettuccini, sautéed seasonal vegetables. It also includes a decadent chocolate cake.

$23.65

GRILLED CHICKEN W/ APRICOT CHUTNEY

A grilled chicken breast topped with a rich apricot chutney. This entrée is served with fresh greens salad topped with sun dried cranberries, diced red onions, diced red bell peppers, and green onion. It also includes a wild rice blend, sugar snap peas. This entrée's dessert is rich Chocolate Loving Spoonful.

$25.65

PECAN CRUSTED CHICKEN BREAST

A pecan crusted chicken breast with an herbed cream sauce served with red and white romaine lettuce with red and yellow bell pepper rings. This entrée is served with risotto and baby vegetables. The dessert for this entrée is ginger mascarpone icebox cake

$25.65

S E R V E D E N T R E E S

CHICKEN DINNER ENTREES

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu includes ice tea, water, and coffee service. China and linens are included in the per person price. Served dinners with less than 25 persons in attendance will incur a $25 service charge.

ALMOND CRUSTED CHICKEN BREAST WITH APRICOT WINE SAUCE

A savory almond crusted chicken breast with a sweet apricot wine sauce served with Anthony Salad (romaine lettuce, olives, chick peas, red peppers, feta cheese, croutons, and parmesan cheese with Italian dressing). This entrée comes with confetti rice (wild rice, orzo pasta, red peppers), baby French style green beans and portabella mushrooms. The dessert served with this entrée is carrot cake.

$25.75

CORNISH GAME HEN STUFFED WITH SUN DRIED FRUIT WITH FRUIT COMPOTE

A succulent Cornish hen stuffed with a sweet fruit compote served with a salad or spinach and Napa cabbage with mandarin oranges, strawberries, red onions, pine nuts, and raspberry vinaigrette. This entrée is served with roasted garlic mashed potatoes, asparagus and baby carrots. The dessert is blackout cake

$25.75

PAN SAUTEED HONEY GLAZED CHICKEN BREAST

A moist glazed chicken breast served with caramelized onion Au Jus. This entrée is served with a Greek Salad. The vegetables are French style green beans, portabella mushrooms, asparagus, and parmesan risotto. The dessert for this entrée is molten lava cake.

$25.75

S E R V E D E N T R E E S

FISH DINNER ENTREES

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu includes ice tea, water, and coffee service. China and linens are included in the per person price. Served dinners with less than 25 persons in attendance will incur a $25 service charge.

GRILLED ATLANTIC SALMON

A succulent Atlantic sea bass served with champagne dill cream sauce. This entrée includes a spring mix salad with cherry tomatoes and goat cheese drizzled with mustard balsamic vinaigrette. It also includes a citrus chive risotto, and mixed sautéed zucchini and yellow squash. The dessert for this entrée is lemon angel food cake

$27.55

SALMON BAKED IN A PUFF PASTRY

Steamed salmon in a baked puff pastry served with roasted red peppers and boursin cheese on a bed of wilted Swiss chard with sun dried tomatoes and pesto sauce. This entrée comes with a Waldorf salad in a radicchio leaf. The dessert for this entrée is raspberry mousse garnished with fresh berries

$27.55

GRILLED CHILEAN SEA BASS

A savory grilled Chilean sea bass served with a ragout of artichoke, spinach, great northern white beans, sliced red pepper, sliced mushroom, barley and a lemon chicken broth. This entrée is served with chopped romaine lettuce with kalamata olives, tomato wedge, red onion, feta cheese topped with sliced red, yellow and green peppers with herbed vinaigrette. The dessert for this entrée is lemon syrup cake

Market

S E R V E D E N T R E E S

BEEF DINNER ENTREES

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu includes ice tea, water, and coffee service. China and linens are included in the per person price. Served dinners with less than 25 persons in attendance will incur a $25 service charge.

GRILLED RIB EYE

A juicy grilled prime rib served with a smoked bacon and apple cider demi glaze. This entrée comes with Caesar salad, roasted new potatoes, grilled fall vegetables, and assorted dinner rolls. The dessert for this entrée is tiramisu

$30.85

KENTUCKY BOURBON SIRLOIN

A tender bourbon glazed sirloin served with spring greens topped with mixed fruit and mango vinaigrette. This entrée is served with a baked potato (condiments include butter, sour cream, and chives), chef's selections of vegetables, and assorted dinner rolls. This entrée's dessert is Turtle cheesecake.

$24.10

FILET OF BEEF TENDERLOIN WITH A CABERNET SAUVIGNOI SAUCE

A tender beef filet with a cabernet sauvignon sauce topped with a portabella mushroom, chives, yellow and red tomatoes, artichokes and leek ragout. This entrée comes with California Bibb lettuce, spinach and radicchio salad with Asian pears, blue cheese, walnuts, and lemon walnut vinaigrette. This entrée also includes roasted garlic and chive whipped potatoes, a medley of fresh seasonal vegetables and chocolate seduction cake

$33.60

S E R V E D E N T R E E S

PREMIUM ENTREES

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu includes ice tea, water, and coffee service. China and linens are included in the per person price. Served dinners with less than 25 persons in attendance will incur a $25 service charge.

MEDALLIONS OF BEEF TENDERLOIN AND DIJON HERB CRUSTED SALMON

Tender medallions of beef tenderloin and a juicy salmon filed served with a basil and balsamic vinaigrette reduction. This entrée is served with a wild mushroom and sun dried tomato risotto, steamed asparagus, and Caesar salad. This entrée's dessert is midnight satin red velvet cake

$34.65

BLEU CHEESE STUFFED FILET OF BEEF TENDERLOIN

A flavorful bleu cheese stuffed beef tenderloin served with a sun dried cranberry demi glaze. This entrée comes with mixed salad greens with salmon cakes, corn salsa, balsamic vinaigrette and basil garlic aioli. The entrée is also served with a Mediterranean potato cake and a medley of fresh fall vegetables. The dessert for this entrée is magnificent obsession

$54.00

S E R V E D E N T R E E S

VEGETARIAN ENTREES

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu includes ice tea, water, and coffee service. China and linens are included in the per person price. Served dinners with less than 25 persons in attendance will incur a $25 service charge.

STUFFED PORTOBELLA MUSHROOMS

Juicy portabella mushroom stuffed with freshly diced onions, mushrooms, tomatoes, couscous, and bread crumbs.

STUFFED TOMATO WITH BROCOLLI AND RICE

A juicy ripe tomato stuffed with a broccoli florets cremini mushrooms, almonds and basmati rice seasoned to perfection.

STUFFED CABBABE ROLL

Fresh cabbage rolled around wild rice, tofu, diced tomatoes, green and red bell peppers served on a pool of tangy marinara.

EGGPLANT PAREMSAN

Layers of creamy eggplant parmesan and pasta mixed with ricotta cheese and zesty marinara

These vegetarian entrées are offered for your vegetarian guests. They are served with the same dessert and at the same price as your main entrée. Please include names with the amount of requested vegetarian options.

H O R S D ‘ O E U V R E S

The following hors d’oeuvres will be served on disposable products. China and linens are available at an additional cost. All selections are priced by per person

HOT

- Spinach and Artichoke Dip……$3.50
- Beef Satay…….. ……$4.50
- Chicken Wings……..... . . . .$4.00
- Mini Burritos…….. ……..$4.00
- Empanadas . . . . . ….....$4.00
- Assorted Mini Quiche……$4.00
- Cheese Quesadillas……$4.00
- Cheese Stuffed Jalapenos……$4.00
- Swedish Meatballs……$4.00
- Stuffed Mushrooms……$4.00
- Chicken Spring Rolls……..$4.00
- Mini Beef Wellington…….....$4.50
- Beef & Mushroom Stuffed Empanadas...$4.50
- Chicken Satay w/ Peanut Sauce……..$4.00
- Mesquite Chicken Quesadillas.....$4.20
- Beef Bruschetta . . . . . ….....$4.20

COLD

- Tortilla Chips with salsa….....$3.00
- Chips with Ranch or Onion Dip……..$3.00
- Humus served with pita bread……$3.30
- Cheese balls with crackers……$3.60
- Olive Tapenade……$3.60
- Roasted Red Pepper Humus……..$3.60
- Assorted Domestic Cubed Cheeses…..$4.20
  Cheddar, Swiss, Pepper Jack
- Assorted Mini Desserts. . . . . ……..$4.20
- Anti Pasta……$4.20
- Smoked Meat Display……..$4.20
- Fruit K-Bobs……$4.20
- Pin Wheel Sandwiches…….....$4.20
- Seven Layer Dip with Chips.....……....$4.20
- Seasonal Fresh Fruit……....$4.20
- Crudités with Ranch Dip……$4.20
- Beef and Cheese Pinwheels...……$4.20

H O R S D ‘ O E U V R E S

The following hors d’oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event. All selections are priced by per person

HOT

- Bacon wrapped Date……$5.00
- Bacon and Cheddar Toast Points…….$4.20
- Wild Mushroom Duxelle in Puff Pastry….$4.20
- Mini Assorted Quiche……..$4.20
- Spinach in Phyllo (spanikopita)……$4.20
- Baked Brie w/ Apricot Preserves……..$4.00
- Bleu Cheese and Pear Tartlets……..$4.20
- Crab Cakes with Remoulade Sauce…...$10.45
- Beef Tenderloin Bruschetta……$5.25
- Shrimp Satay……...$12.10

COLD

- Roasted Tomato and Olive Bruschetta…..$4.20
- Grilled Vegetable Display……$4.20
- Assorted Mini Desserts……$4.20
- Assorted Tea Sandwiches……$4.00

  Salmon Egg and Dill, Egg Salad, Deviled Ham, Tuna
- Marinated Asparagus……$4.40
- Domestic Sliced Cheese Tray……..$4.65

  Cheddar, Swiss, Pepper Jack
- Shrimp Canapé……$10.45
- Salmon cakes w/ Avocado Cream.....$10.45
- Imported Sliced Cheese Tray……$5.00

  Provolone, Smoked Gouda, Havarti, Brie, Bleu
- Sliced Beef Tenderloin w/ Apricot Chutney..$5.25
- Poached Salmon Display w/ Yogurt Sauce.$11.00
- Shrimp Cocktail……..$11.55

B E V E R A G E S

•Coffee, regular and decaffeinated . . . . . $15.50 per gallon

•Iced tea . . . . . $12.60 per gallon

•Hot tea flavored packets . . . . . $15.50 per gallon

•Fruit Punch. . . . . .$13.65 per gallon

•Lemonade . . . . . $13.65 per gallon

•Sparkling Punch . . . . . .$13.00 per gallon

•Soft drinks, 12 oz cans . . . . . $1.30 each

•Bottled Water ……. .. . .$2.50 each

•Ice water……$7.35 per gallon

•5 Gallon Container of Water……$11.55 per container

•Milk by the pint $2.20

•Strawberry Slush Punch ……$23.00 per gallon

One gallon serves approximately 16 people

ALCOHOL SELECTIONS

There is a bartender fee of $25 per hour per attendant

SPARKLING WINES:

Korbel Brut Sparkling Wine	$27.00
Veuve Clicquot Brut Wine	$80.00

WHITE WINE:

Gallo Pignot Grigio	$24.00
Gallo Chardonnay	$24.00
Chalone Chardonnay	$47.00
Chateau St. Michelle Chardonnay	$30.00
Honig Sauvignon Blanc	$33.00
San Angelo Pinot Grigio	$36.00
La Crema Chardonnay	$42.00

RED WINE:

Gallo, Cabernet Sauvignon	$24.00
Copperidge, Merlot	$24.00
Leaping Horse, Merlot	$24.00
Louis M. Martini, Cabernet Sauvignon	$33.00
Angeline, Pinot Noir	$30.00
Martin Ray, Cabernet Sauvignon	$46.00

Beer

Domestic	$3.00per bottle
Imported	$4.00 per bottle

Liquor

Mixed Drinks	$7.50 per drink

Keg

LDF or Anheuser Busch	$200 per keg

S N A C K S

•Sliced seasonal bread. . . . . $12.60 per loaf

•Assorted cookies . . . .$6.50 per dozen

•Assorted mini cookies…….$3.50 per dozen

•Hurricane trail mix…….$1.10 per person

•Mixed nuts...…….$1.00 per person

•Popcorn….....$1.15 per person

•Assorted Dessert Bars...…….$12.75 per dozen

•Half decorated single layer sheet cake . . . .$68.00 each

•Whole decorated layer sheet cake…….. . . . .$99.20 each

Sheet cakes are available in white, chocolate or carrot cake.

RECEPTIONS

All receptions are served on disposable products. China and linens are available at and additional cost. These receptions are served with regular and decaffeinated coffees, iced tea, and fruit punch. Reflected prices are per person.

Mexican Reception

This receptions includes chips, salsa, guacamole, mini burritos, queso, chicken quesadillas, nine layer dip

$20.50

Asian Reception

This reception includes mini egg rolls, pot stickers, chicken and beef satay and a fortune cookie

$15.40

Italian Reception

This reception includes, fresh tomato and mozzarella bruschetta, antipasto tray, baked ravioli, meatballs, mozzarella sticks, Italian sausage stuffed meatballs

$23.60

American Reception

This receptions includes hot wings, little smokies, mini corn dogs, brisket slider, ruffle potato chips, and ranch dip.

$19.80

Greek Reception

This receptions includes, spanakopita, olive tapenade, garlic shrimp skewers, feta/spinach stuffed mushrooms, Greek style quesadillas

$20.70

Mediterranean

Spinach artichoke dip with pita chips, hummus with pita chips, bleu cheese stuffed mushrooms, chicken skewer, tabbouleh

$20.70

tea