

## WELCOME TO CLASSIC FARE CATERING AT CONCORDIA UNIVERSITY

*The success of your function is important to us! In order to offer you a professional and personalized event, beyond your expectations, we ask that you review the information outlined below. If we have left any questions unanswered, please feel free to contact our Catering Manager at 734-995-7336.*

**Quality, Convenience and Service:** Whether your function is large or small, casual or formal, Classic Fare Catering will provide the finest service and food available. Classic Fare Catering, a department of Campus Dining Services, delivers the excellence you expect from Concordia University. Our years of experience at Concordia grant us the unique ability to understand your needs, and make us the logical choice for on-campus events. Also, when you are booking your event through a Concordia department, our invoicing process is quick, easy and efficient. In short, no other caterer can match the total ease with which Classic Fare Catering performs functions at Concordia University.

Our trained staff is qualified to assist you in every detail of your event. In addition to food, we can offer linens and decorations to add a special touch to your function. Collaborating with you, we will customize the event to meet your specific needs. If you have any unique requests, simply let us know and we will gladly accommodate you and your guests.

**Room Reservations:** Room reservations can be made Monday-Friday (8:00 am to 4:30 pm) by calling 734-995-7333 or visiting Nancy Reiter, Campus Events Coordinator, located in the Earhart Manor. **Classic Fare Catering provides all of the food and beverages served on the campus of Concordia University. Classic Fare Catering has first right of refusal to all catered events on campus. Any event Classic Fare is not able to provide for will incur a waiver fee.**

**Food and Beverage:** Arrangements for food and beverage service can be made by calling the Catering Manager at 734-995-7336 or by visiting the Dining Service Office located inside the cafeteria in the Student Union. Please have your University account number or other billing information available when you book your party.

**Guarantee:** An estimated guest count is needed at the time that services are scheduled. A final guaranteed count must be provided to the Dining Service Office at least 5 business days prior to the event. You will be billed for the guaranteed number or the actual guest count, whichever is higher. As we take pride in pre-planning every detail of your event, adding guests to your party after your guaranteed count has been received may result in necessary menu or service revisions.

**Payment:** Invoices will be issued each Friday, and are payable upon receipt. A 2% per month late payment penalty will be assessed after 30 days of the invoice date. Sales tax will be added to each invoice unless we are provided with a copy of the tax exemption certificate prior to the event. Non-university sponsored events may require a deposit or credit card at time of booking to guarantee services.

**Delivery:** A minimum charge of \$25.00 or 5% of total invoice, whichever is greater, will be added to invoices for services outside of the Concordia University campus. A delivery charge of \$15.00 will also incur for delivery outside the Student Union Building.

**Pricing:** All prices in this brochure are a guideline. You must contact the Catering Office for up-to-date pricing as pricing is subject to change depending on raw food cost. Service charges, including labor and after hours fees, will be determined by each individual event.

**Cancellations:** In the event that services need to be cancelled, a \$25.00 cancellation fee will be charged for meals cancelled within 3 business days of the event. In addition, the Catering Office will charge for food and labor costs already incurred at the time of the cancellation.

## GENERAL INFORMATION

**Food Quantities:** A well planned event is a successful event. To make sure your event is successful it is essential that you have an accurate guest count, and report it to the Catering Office. Credit for unused portions including bottled beverages, juices, whole fruit, yogurt, etc. will not be given. Therefore, an accurate guest count will keep you from paying for items that were not required by your guests.

**Perishable Food Policy:** In adherence with local Health Department regulations, it is our policy that there will be no credit given or carry out of perishable food not consumed at your event. Any food removed from the location of the event without the permission of the Catering Department becomes the responsibility of the event holder. Once removed from the event, Catering possesses no responsibility or liability for the quality or safety of these items.

**Serviceware:** Serviceware should remain in the original location of the event. Items removed must be returned to Campus Dining within three business day or a \$15 charge will be assessed. Event holders who fail to return serviceware for extended periods of time may be liable for full replacement cost of these items. For your convenience, Catering will pick up serviceware from a secondary location for a charge of \$15.

**Late Order Availability:** In order to ensure the highest quality of your event, the Catering Office needs sufficient time in order to procure food and service personnel. Sufficient notification is defined as at least 5 business days for meals and at least 3 business days for refreshment setups. Events booked outside of these recommendations will be subject to limited menu, service availability, and a service charge.

**Linen and China Rental:** Linen will be provided for all tables in the Student Union and that will be used for food service and buffet/served meal seating. Should you need linen for other tables within these buildings, or for delivered or refreshment services, these can be provided at a minimal charge.

Tablecloths	\$5.00 each
Skirting	\$12.00 each
Napkins	\$0.50 each

China and glassware are included in the current pricing of all meals held within the Student Union. Services provided outside of these facilities will be accompanied by paperware. If you would like china and glassware for use at a remote location, these can be provided at an additional charge of \$1.75 per person.

**Dietary Considerations:** Adjustments to menus can be made to accommodate special dietary needs. Please let the Catering Manager know if this will be necessary when you are booking your party.

**Special Menu Requests:** Concordia University Catering is a full-service caterer. Should you require a customized menu, let us know. Our catering staff will work with you to handle the arrangements. Please allow a minimum of two weeks to insure the availability of your special requests. All special requests will be charged accordingly.

**Specialty Decorations:** Classic Fare Catering takes pride in making sure all of our events are professional. We will happily provide decorations for food service tables. Specialty decorations may include themes, elegant linens, fresh flowers, specialty table decorations, and ice carvings – just to name a few.

## BREAKFAST BUFFETS

*All prices are per person and are available to groups of 20 or more; or add \$1.50 per person.*

*All breakfast buffets include coffee, decaffeinated coffee hot tea, ice water, orange juice and a fresh fruit tray.*

### **Breakfast of Cardinals**

\$9.75 per person

Choice of 2 Entrees, 2 Meats, 2 Pastries, 1 Extra

### **Angela's Buffet**

\$9.25 per person

Choice of 2 Entrees, 1 Meat, 2 Pastries, 1 Extra

### **The Early Riser**

\$8.50 per person

Choice of 1 Entrée, 1 Meat, 2 Pastries, 1 Extra

#### Entrees

Scrambled Eggs

Quiche (Ham & Swiss, Cheddar & Potato, Mushroom & Broccoli)

French Toast

Pancakes

Breakfast Burritos

Breakfast Bake

Biscuits & Gravy

Waffles

#### Meats

Sausage Links

Sausage Patties

Kielbasa

Canadian Bacon

Bacon

Smoked Ham

#### Pastries

Bagels & Cream Cheese

Muffins

Biscuits

Donuts

Coffee Cake

Cinnamon Rolls

Assorted Danish

#### Extras

Hashbrowns

Oatmeal

Cereal & Milk

Grapefruit Halves

Potatoes O'Brien

Applesauce

### **Classic Boxed Breakfast**

\$5.50 per person

- Jumbo
- Whole Fruit
- Flavored Yogurt
- Bottled Juice

## **Continental Breakfasts**

**Beverages Only** - Coffee, Decaf Coffee, Bottled Juices, Bottled Water - \$4.00 per person

**Light Fare** - Coffee, Decaf Coffee, Bottled Water, Choice of 1 Pastry, and Whole Fresh Fruit - \$5.00 per person

**Fresh Start** - Coffee, Decaf Coffee, Bottled Water, Bottled Juices, Choice of 3 Pastries, Whole

Fresh Fruit - \$6.00 per person

## CUSTOMIZED BREAKFAST BUFFET

### **From the Bakery**

Turnovers (Apple or Cherry)	\$1.60 per person
Cinnamon Rolls	\$.70 per person
Assorted Donuts	\$.90 per person
Assorted Danish	\$1.60 per person
Coffee Cake (serves 8-10)	\$1.00 per person
Muffins	\$.90 per person
English Muffins w/ Jelly & Butter	\$.90 per person
Scones (White Chocolate Raspberry, Apple Cinnamon, Cinnamon, Blueberry)	\$1.00 per person
Croissants	\$1.60 per person
Bagels w/ Cream Cheese	\$1.20 per person

### **A La Carte**

Assorted Yogurts	\$1.00 per person
Assorted Cold Cereals with Milk	\$1.75 per person
Granola Bars	\$1.00 per person

### **Fruit**

Whole Fruit	\$0.75 per person
Fruit Salad	\$2.55 per person

### **Breakfast Beverages**

Coffee - Regular/Decaf	\$1.50 per person
Hot Chocolate	\$1.00 per person
Hot Apple Cider	\$1.30 per person
Orange, Grape, Cranberry or Apple Juice	\$1.50 per person
Bottled Milk	\$1.25 per person
16oz Bottled Juice	\$2.25 per person
Gourmet Tea Service	\$1.25 per person
Bottled Soda/Water	\$1.50 per person
V-8 Juice	\$1.50 per person

## SERVED LUNCH SELECTIONS

*All Lunches are served with Garden Salad, Rolls, iced tea & ice water  
A minimum of 20 guests is required, or \$2.00 per person*

### ***Open-Faced Turkey Sandwich***

Roasted Turkey Breast on top of White or Wheat Bread, served with Mashed Potatoes & Gravy and Chef's Choice Vegetable.  
\$8.25 per person

### ***Sweet & Sour Shrimp or Chicken***

Breaded Chicken or Shrimp in a Tangy Sweet & Sour Sauce served with White Rice and Oriental Blend Vegetables.  
\$9.25 per person

### ***Pasta Primavera***

Fettuccini tossed with Seasonal Fresh Vegetables and Marinara Sauce.  
\$8.75 per person  
Add Grilled Chicken \$8.50 per person

### ***Lasagna***

Meat or Vegetarian, served with Green Beans.  
\$7.50 per person

### ***Stuffed Green Peppers***

A Vegetarian Delight! Stuffed with Wild Rice, Vegetables and Topped with Marinara.  
\$7.50 per person

### ***Parmesan Crusted Chicken Breast***

Our most sought-after selection! Served with Garlic & Parsley Linguini and Steamed Asparagus  
\$8.50 per person

### ***Stuffed Shells***

Jumbo Pasta Shells filled with Ricotta Cheese and smothered in Marinara Sauce. Served with Winter Blend Vegetables.  
\$7.50 per person

### ***Grilled Chicken Breast***

A Local Healthy Favorite, our Chicken Breast is served with Rice Pilaf & Glazed Carrots.  
\$8.75 per person

KEEPING IT CASUAL

**On-The-Go Boxed Lunches**

An Entrée-Sized Salad, Whole Fresh Fruit, Chips, Cookies, Bottled Soda or Water **\$9.00 each**

A Deluxe Wrap, Salad du Jour, Whole Fresh Fruit, Cookies, Bottled Soda or Water **\$8.00 each**

A Classic Sandwich, Chips, Cookies, Bottled Soda or Water **\$6.75 each**

Entrée Salads

Chicken Caesar

Chef

Garden Vegetable

Wraps

Turkey BLT

Ham & Swiss LT

Vegetarian

Sandwiches

Ham & American on a Croissant

Tuna or Egg Salad in a Pita

Roast Beef & Cheddar on Wheat

Turkey & Swiss on White

**Pizzas**

Fresh Baked Pizza (16")

Cheese, Pepperoni, Ham, or Sausage

\$4.25 per person

Meaty, Veggie, Supreme

\$5.25 per person

ITALIAN EXTRAS

**Take your a la carte pizzas and add on:**

*Brownies and Sodas \$2.00 per person*

*Salad and Bread Sticks \$3.50 per person*

PLAN A PICNIC

*On-site grilling available for an additional charge of \$50.00.  
BBQ Buffets available to groups of 20 or more, or add \$1.50 per person.  
All BBQ's include Condiments, Choice of Potato Chips or Pretzels, Choice of Dessert,  
Lemonade and Ice water*

***Light the Grill***

Choose 2 Deluxe Entrees, 1 Classic Entrée, and 2 Side Salads

\$15.95 per person

Add cheese slices for \$0.50 per person.  
Substitute bottled beverages for \$0.75 per person.

***Country Picnic***

Choose 1 Classic Entrée, 1 Deluxe Entrée, & 2 Side Salads

\$11.95 per person

Add cheese slices for \$0.50 per person  
Substitute bottled beverages for \$0.75 per person.

Deluxe Entrees

Bratwurst & Sauerkraut  
Pulled Barbecued Pork, or Beef  
Barbecued Chicken Quarters  
Barbecued Pork or Beef Ribs

Classic Entrees

Grilled Italian Sausages  
Hot Dogs  
Hamburgers  
Grilled Chicken Breast

Side Salads

Baked Beans  
Potato Salad  
Cole Slaw  
Watermelon  
Cucumber Salad  
Macaroni Salad

## **COLD BUFFET**

**Available to groups of 15 guests or more or add \$1.50 per person**

*Cold buffets include iced tea or lemonade and water, Lettuce, and choice of Chips or Pretzels. A list of soup options will be provided by the catering manager when your event is booked.*

### ***Deluxe Deli***

Choose 4 Breads, 4 Meats, 3 Cheeses, 2 Side Salads, Choice of Soup, and 2 Desserts, Lettuce, Tomato, Onions, & Pickle Spears  
\$11.50 per person

Choose 2 Breads, 2 Meats, 1 Cheese, 1 Side Salad, 1 Dessert, and Choice of Soup, Lettuce, Tomato, Onions, & Pickle Spears  
\$10.00 per person

Breads: Croissants, Low Carb, Marble Rye, Pita, White, Wheat, Hoagie Rolls, or Potato  
Meats: Turkey, Ham, Roast Beef, Salami, Corned Beef, Tuna, or Egg Salad  
Salads: Broccoli and Cheddar, Tossed, Coleslaw, Italian Pasta, Macaroni, Cucumber or Potato, Applesauce, Cottage Cheese  
Cheeses: Swiss, American, Munster, Cheddar or Provolone  
Desserts: Cookies, Brownies, Rice Krispy Treats, Lemon Bars, No-Bake Cookies

### ***Soup and Salad***

Choice of Soup, 2 Salad Greens, 10 Salad Toppings, 3 Dressings, 2 Side Salads, Breadsticks, and Choice of Dessert  
\$9.75 per person

Choice of Soup, 1 Salad Green, 6 Salad Toppings, 2 Dressings, 1 Side Salads, Breadsticks, and Choice of Dessert  
\$8.50 per person

<u>Salad Greens</u>	<u>Dressings</u>	<u>Toppings</u>		
Romaine	Ranch	Cucumbers	Green Peppers	Raisins
Spring Mix	Italian	Carrots	Cheese	Bacon Bits
Iceberg	French	Mushrooms	Tomatoes	Croutons
Spinach	Caesar	Peas	Broccoli	Onions
	Bleu Cheese	Black Olives	Cauliflower	Beets
	Raspberry Vinaigrette			

(Ranch, Italian, French, and Raspberry Vinaigrette also available in Fat Free.)

## THEME BUFFETS

**Available to groups of 15 guests or more or add \$1.50 per person.**

*Theme buffets include iced tea and water and choice of dessert.*

*Substitute bottled sodas for \$0.75 per person*

### ***Mexican Fiesta***

#### ***(Taco Salad)***

Fried Tortilla Bowls  
Seasoned Ground Beef  
Refried Beans  
Shredded Lettuce and Cheddar Cheese  
Diced Tomatoes  
Mexican Rice  
Black Olives  
Salsa and Sour Cream  
\$8.95 per person

### **South of the Border**

#### ***(Fajita)***

Warm Tortilla Shells  
Lime Grilled Chicken or Marinated Steak  
Grilled Onions and Peppers  
Shredded Lettuce and Cheddar Cheese  
Pico De Gallo  
Guacamole  
Sour Cream  
Refried Beans  
Mexican Rice  
\$9.25 per person

### ***Trip to Italy***

Tossed or Caesar Salad, Choice of 2 Pastas, 2 Sauces, 1 Entrée, 1 Vegetable, Breadsticks, Tea or Lemonade, Ice Water, Choice of Dessert  
\$11.25 per person

Tossed or Caesar Salad, 1 Pasta, 1 Sauce, 1 Entrée, 1 Vegetable, Garlic Bread, Tea or Lemonade, Ice Water, Choice of Dessert  
\$10.25 per person

Pastas: Rotini, Bow Tie, Spaghetti, Garlic Parsley Linguini, Fettuccine, Spinach Fettuccini  
Sauces: Marinara, Meat Marinara, Alfredo, Creamy Pesto, Garlic Mushroom, Garden Marinara  
Entrees: Chicken Parmesan, Baked Ziti, Meat or Vegetarian Lasagna, Pasta Primavera, Chicken Marsala, Cheese Stuffed Shells  
Vegetables: Italian Green Beans, California Blend, Broccoli, Winter Blend, Spinach  
Desserts: Cookies, Brownies, Lemon Bars, Rice Krispy Treats, No-Bake Cookies

### ***Trip to the Orient***

2 Appetizers, 2 Entrees, White or Brown Rice, Fortune Cookies, Iced Tea or Lemonade, Ice Water, Choice of Dessert  
\$12.50 per person

1 Appetizer, 1 Entrée, White or Brown Rice, Fortune Cookies, Iced Tea or Lemonade, Ice Water, Choice of Dessert  
\$10.25 per person

#### Entrees

Sweet & Sour Chicken, Pork, or Shrimp  
Teriyaki Vegetable Stir Fry  
Cantonese Chicken Stir Fry  
Beef & Broccoli  
Moo Shu Pork

#### Appetizers

Vegetable Egg Rolls  
Pork Pot Stickers  
Crab Rangoons  
Spring Rolls  
Shrimp Egg Rolls

## **HORS D'OEUVRES COLD**

*Minimum of 50 Guests*

Choice of 4 Hot hors d'oeuvres and 4 Cold Hors d'oeuvres,  
Fresh Cut Fruit, Cheese & Cracker Tray, Vegetables & Dip  
\$13.95 per person

Fruit Tray w/ Yogurt Dip	\$2.65 per person
Cheese Tray w/ Crackers	\$2.75 per person
Vegetable Tray w/ Ranch or Dill Dip	\$2.45 per person
Spinach & Artichoke Dip in a Bread Bowl	\$1.55 per person
Vegetable Pizza	\$2.50 per person
Layered Tex-Mex Dip w/ Tortilla Chips	\$2.50 per person
Cream Cheese Cucumber Rounds	\$1.00 per person
Ham & Asparagus Wraps	\$1.50 per person
Hummus with Pita Points	\$1.75 per person
Deviled Eggs	\$1.00 per person
Dollar Sandwiches	\$2.75 per person
ham, turkey and roast beef with cheese	
Bruschetta	\$1.95 per person
Jumbo Shrimp Cocktail	market price per person
Salami & Cream Cheese Coronets	\$1.00 per person

## **HORS D'OEUVRES HOT**

Sausage, Crab or Vegetarian Stuffed Mushrooms	\$2.75 per person
Meatballs (BBQ or Sweet & Sour)	\$1.25 per person
Coconut Shrimp Cocktail	\$2.25 per person
Hot Wings with Bleu Cheese Dressing	\$2.50 per person
Chicken Drumsticks with Honey Pecan Sauce	\$2.80 per person
Smoked Mini Franks in Puff Pastry	\$2.00 per person
Crispy Chicken Tenders	\$2.65 per person
Spanikopita	\$2.00 per person
Potato Skins with Bacon, Cheese and Sour Cream	\$2.00 per person
Chicken Eggroll Twists	\$1.50 per person
Mini Shrimp Eggrolls w/ Sweet & Sour Sauce	\$1.50 per person
Hoisin Chicken Skewers	\$2.25 per person
Crab Rangoon with Sweet & Sour Sauce	\$2.85 per person
Bacon Wrapped Water Chestnuts	\$2.25 per person
Bacon Wrapped Shrimp	\$2.85 per person
Chicken or Vegetarian Quesadillas	\$1.65 per person

## **SERVED DINNERS**

*All dinner entrees, excluding pasta dishes, are served with choice of soup or salad, vegetable, starch, and rolls. Pasta dishes are served with salad and bread only.*

*All entrees include iced tea, water and coffee.*

### **Beef**

**London Broil** Thinly sliced marinated flank steak with red wine sauce, served with Baked Potatoes and Steamed Broccoli  
\$15.95 per person

**New York Strip Steak** Choice strip steak char grilled and topped with sautéed mushrooms and onions. Served with Twice Baked Potatoes & Green Beans.  
\$17.95 per person

**Sliced Beef Tenderloin** Marinated, roasted whole beef tenderloin sliced and served with béarnaise or mushroom Burgundy sauce and accompanied by Mashed Potatoes and California Medley.  
\$20.95 per person

**Prime Rib** Slow roasted prime rib of beef in au jus, served with Roasted Red Skins and Zucchini & Summer Squash.  
\$18.95 per person

### **Chicken**

**Chicken Marsala** Breast of chicken in a white wine & butter sauce and served with Spinach Fettuccini and Garlic Roasted Mushrooms  
\$12.95 per person

**Polynesian Chicken** Baked Chicken Breast in a sweet Pineapple & Mandarin Orange Glaze served over a bed of Brown Rice and Steamed Sugar Snaps.  
\$11.95 per person

**Stuffed Roasted Cornish Hen** Whole Cornish Hens seasoned and stuffed with traditional stuffing and served with Parsley Buttered Potatoes & Glazed Carrots.  
\$15.95 per person

**Rosemary Crusted Chicken Breast** Oven baked breast of chicken with fresh Rosemary and served with Wild Rice and Garlic Roasted Mushrooms.  
\$12.45 per person

**Chicken Dijonaise** Lightly breaded breast of chicken after marinating in Dijon mustard. Served with a Honey Dijon glaze and accompanied by Garlic Parsley Linguini and Green Beans.

\$11.95 per person

### **Pasta & Seafood**

**Chicken Parmesan** Breast filet breaded with Italian seasonings topped with marinara sauce and mozzarella cheese. Served with angel hair pasta.

\$12.95 per person

**Fettuccine Alfredo with Lemon Pepper Chicken** Marinated, seasoned breast of chicken on a bed of fettuccine served with a creamy Alfredo sauce.

\$11.95 per person

**Broiled Salmon** Broiled Filets with a Creamy Dill Sauce and served with Roasted Vegetable Medley and Rice Pilaf.

\$19.95 per person

**Grilled Tuna Steak** Grilled filets with a white wine and lemon butter sauce and served with Wild Rice and Steamed Asparagus

\$20.95 per person

### ***Pork***

#### **Roasted Pork Loin**

Seasoned, slow roasted sliced pork loin with a mushroom Marsala sauce. Served with Rice Pilaf and Green Beans Amandine.

\$15.95 per person

#### **Stuffed Pork Chops**

Tender pork chops stuffed with traditional stuffing and served with a light pork au jus. Chops accompanied by Baked Apples and Glazed Sweet Potatoes.

\$16.95 per person

### **Salads**

Caesar Salad

Garden Salad

Spinach with Raspberry Vinaigrette

### **Soups**

A list of soups will be provided at the time of your order.

### **SINGLE ENTRÉE BUFFETS**

*Available to groups of 20 guests or more or add \$2.00 per person.*

*All single entree buffets are accompanied your choice of salad, choice of one starch and one vegetable, and rolls..*

*Beverages include iced tea, water and coffee.*

*Classic Entrée \$17.95 per person    Deluxe Entrée \$18.95 per person*

### **DOUBLE ENTRÉE BUFFETS**

*Double entree buffets are served with your choice of 2 salads, your choice of one starch, two vegetables, and rolls*

*A minimum guest count of 50 is needed for double entree buffets*

*2 Classic Entrees \$21.95 per person    2 Deluxe Entrees \$23.95 per person*

#### **Classic Entrees**

Roasted Top Round of Beef  
Salisbury Steak  
Chicken Cordon Bleu  
Carved Ham  
Grilled Pork Chops  
Chicken Parmesan  
Sliced Turkey Breast  
Meat or Vegetarian Lasagna  
Shrimp or Chicken Stir Fry

#### **Deluxe Entrees**

Tuscany Chicken w/ Sun Dried Tomato Sauce  
Roast Pork Tenderloin  
London Broil

#### **Starches**

Baked Potatoes, Wild Rice, Rice Pilaf, Mashed Potatoes, Roasted Red Skins, Glazed Sweet Potatoes, Potatoes Au Gratin, Escalloped Potatoes, Parsley Parmesan Potatoes, Parsley & Garlic Linguini, Brown Rice

#### **Vegetables**

Honey Glazed Carrots, California Medley, Steamed Broccoli, Whole Kernel Corn, Green Beans Amandine, Zucchini & Summer Squash, Baked Apples, Winter Blend Vegetables, Fresh Steamed Spinach, Steamed Asparagus, Garlic Roasted Mushrooms

#### **Salads**

Caesar, Garden, Spinach, Pasta, Red-Skin Potato, Marinated Vegetables

## **BREAKS TO BREAK FOR**

### **Fiesta Bar**

Available to groups of 12 guests or more \$5.50 per person

Tortilla Chips, Salsa, Sour Cream, Guacamole, Hot Nacho Cheese Sauce  
Ice Water and Choice of Lemonade or Iced Tea

### **Build Your Own Sundae Bar**

Available to groups of 25 guests or more \$6.75 per person

Vanilla Ice Cream, Strawberry Topping, Chocolate Syrup, Caramel, Sprinkles, Crushed Oreos,  
Crushed M&Ms, Whipped Cream, Cherries, Chopped Nuts, Bottled Water & Coffee

### **Keep it Healthy**

Available to groups of 12 guests or more \$6.25 per person

Whole Fresh Fruit, Flavored Yogurt, Granola Bars, Bottled Water, Bottled Juices

### **Ballpark Goodies**

Available to groups of 12 guests or more \$6.75 per person

Warm Jumbo Pretzels, Popcorn, Nacho Chips & Cheese, Mustard, Bottled Soda & Water

### **Snack Attack**

Available to groups of 12 guests or more \$4.25 per person

Assorted Cookies, Fresh Whole Fruit, Fruit Punch, Ice Water, Coffee

### **Sweet Affair**

Available to groups of 12 guests or more \$5.00 per person

Assorted Dessert Bars, Cookies, Coffee, Hot Tea, Ice Water, Fruit Punch

## DESSERTS

### Cookies, Bars, & Such

Gourmet Cookies.....	\$2.00
Frosted Brownies.....	\$1.50
Chocolate Covered Strawberries or Pineapple.....	\$2.25
Rice Krispy Treats.....	\$1.50
No-Bake Cookies.....	\$1.60
Mini Cheesecakes w/ Fruit Topping.....	\$2.25
Lemon Bars.....	\$1.75
Min Crème Filled Puffs.....	\$1.75
Pumpkin Bars.....	\$2.25
Chocolate Chip Bars.....	\$1.50
Turtle Bars.....	\$1.85
Peanut Butter Bars.....	\$1.50

### Cakes, Pies, Cheesecakes

New York Cheesecake.....	\$3.50
Cream Pie (Banana, Boston, Coconut, Chocolate)....	\$3.00
Key Lime Pie.....	\$3.50
Lemon Meringue Pie.....	\$3.00
Pound Cake w/ Strawberry Topping.....	\$3.00
Fruit Pie .....	\$3.00
(Cherry, Peach, Blueberry, Apple, Pecan, Pumpkin, Raspberry, Strawberry-Rhubarb)	
Italian Tiramisu.....	\$3.50
Ice Cream or Sherbet.....	\$1.95
Chocolate or Strawberry Mousse.....	\$1.95
Fruit Cobbler (Cherry, Peach, Blueberry).....	\$1.95
Carrot Cake w/ Cream Cheese Frosting.....	\$4.25
Chocolate Cake w/ Chocolate Buttercream Icing....	\$3.25
Black Forest Cake.....	\$4.25
Strawberry Wave Cheesecake.....	\$4.25
White Chocolate Raspberry Cheesecake.....	\$4.25
Lemon Chiffon Layer Cake.....	\$4.25
Hazelnut Cappuccino Cake.....	\$4.25
Angel Food Cake w/ Mixed Berry Topping.....	\$3.75

## **BEVERAGES**

### **Coffee and Decaffeinated Coffee**

\$1.50 per person

### **Gourmet Hot Tea Service**

\$1.25 per person

### **Fruit Punch, Lemonade or Iced Tea**

\$1.25 per person

### **Specialty Punch**

\$1.50 per person

Recipe requests charged accordingly.

### **Orange, Cranberry, Grape or Apple Juice**

\$1.50 per person

### **Bottled Juice**

\$2.25 each

### **Bottled Soda or Water**

\$1.50 each

### **Pint Milk**

\$1.25 each

### **Hot Chocolate**

\$1.00 per person

### **Hot Apple Cider (in season)**

\$1.30 per person

### **Water Service**

\$0.50 per person