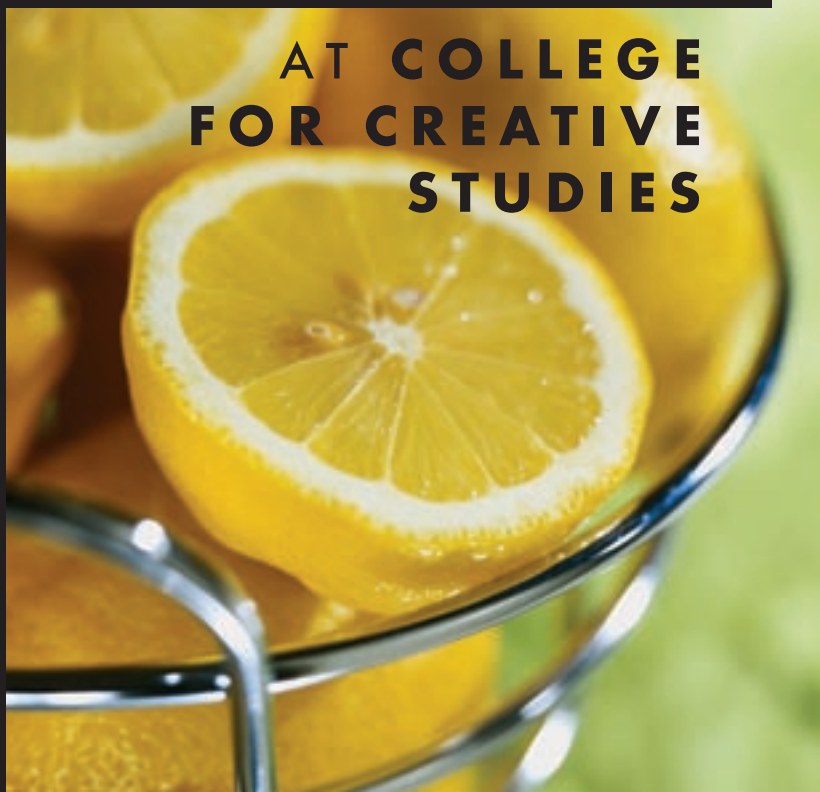




C A T E R I N G



AT COLLEGE
FOR CREATIVE
STUDIES





Our Menu



WELCOME LETTER

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CARVING STATIONS



Welcome

College for Creative Studies is committed to making your event a success. Our catering professionals are available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets. Our goal is to provide you with the freshest selections of food items that are beautifully displayed, and served professionally by our highly trained staff. We strive to exceed the expectations of every single client and guest.



This brochure will guide you through the planning process for a catered event. Should you desire a customized menu for your event, we will be happy to meet with you to create a special menu based on your specific needs. Contact us at

313-664-1404 or email us at catering@collegeforcreativestudies.edu



For more information, we invite you to visit our web site at

www.ccsdiningservices.com





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

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our records. All other information such as location, number of guests, time of the function, menu selection, and payment arrangements, need to be decided at least seven business days before the function. You may contact the Catering Manager at 313-664-1404 or contact us on our email at catering@Collegeforcreativestudies.edu



Reserving a Location

Whether the event is to take place on campus or off, the location reservation needs to be confirmed before we will deliver. For on-campus events, tables, chairs, and other equipment will need to be arranged through the Campus Facilities at 1-313-664-1460 or 1-313-664-7478. For non-Campus facilities, please review your needs for tables, trash cans, etc., so they can be included in your room arrangements.



Contact the Catering Office

At least seven days before the event. Some arrangements can be made by phone or e-mail, others require an appointment with the Catering Manager. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs.



Office hours are Monday through Friday, 9:00am to 4:30pm, closed on some holidays. After we have finalized all the details for your special event, you will receive your Event Sheet confirmation. All cancellations and final changes, including the guaranteed customer count, **MUST** take place at least three business days prior to your function. Charges will be incurred if you cancel or make any changes after this time. If you do not contact us with a final count within the three business days allowed, we will prepare for the estimated number and charge accordingly.



Planning Your Special Event

Event Confirmation and Guarantees

A guarantee is required three business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup. If your event is cancelled, you are responsible for contacting the catering department and canceling the event. You will be liable for 75% of your food bill for any event that is not cancelled within three business days, and confirmed in writing by the customer. If the University is closed due to inclement weather, all catered events will be automatically canceled and no charges will be incurred. However, the University only closes in the event of extreme weather as such please do not make any assumptions in this regard.



Payment

All catered functions must have a secured payment before they occur. Please provide your cost center number for University billing. All major credit cards are accepted. Non-university related groups are required to pay in full one week prior to the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to the event date.



Delivery Fees

There is no delivery fee for catering services held within the College Campus. Events held off campus are subject to a delivery fee based on the location and agreed to in advance.

Alcohol Policy

On College Campus, all alcoholic beverages must be served by Catering Campus personnel, and consumed in designated areas. Proof of age will be required. Event and Building Services reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed TAM or TIPS training.





Planning Your Special Event

Catering Equipment

As the host of the catered event, you are responsible for the service equipment we have provided. Any missing or damaged catering equipment or supplies will be charged to your account, at replacement costs. In the occurrence of a very large event or unique service requirements, specialty equipment may need to be rented. We can provide this for you at an additional charge.



Floral Charges

We will be happy to take care of all your floral and decorative arrangements for an additional charge.

Linens and Skirting

We will provide linens and skirting for food and beverage tables at no charge. Linens for guest tables will be provided at no charge for served and buffet breakfast lunches and dinners. If you would like linen to be placed on guest's tables for receptions, and breaks, or meeting tables there will be a \$5 fee for each tablecloth. Other tables may be skirted and covered at \$5 per tablecloth and \$17 per skirt. We can also provide napkins to meet your color scheme for \$.50 each. Specialty linens and skirts are available upon request for an additional charge.





Planning Your Special Event

Late and Minimum Charges

A late charge of 10% will be assessed for any event booked with less than 72 hours notice and is subject to the availability of both menu items and staff. Any changes made once the event has been confirmed will be charged 5% plus any additional direct cost incurred. There will be a minimum charge of \$10 for beverage orders and \$25 for food orders, not including delivery fees. Arrangements for orders less than the minimum amount can be made if they are picked up during office hours.



Sustainable and Organic Menus

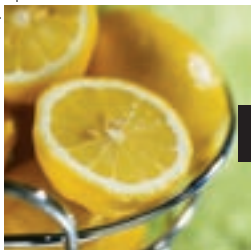
Our culinary staff is happy to produce a sustainable and/or organic menu for your event. We can create fresh and healthy meals using local products that are free of pesticides, hormones and antibiotics. Some items may be limited based on availability. Costs typically run higher than for events featuring conventional foods.



Food Removal Policy

Due to health regulations, it is the policy of College Campus that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.





A GREAT START

The menus below are all presented buffet style. However if a served Breakfast is desired, an appropriate menu may be customized to fit your needs.

EARLY RISER

Freshly brewed regular and decaf coffee
Hot water with assorted tea bags
10 ounce bottled juice assortment
(orange, apple and cranberry)
Choice of two (mini muffins, donuts or mini danishes)
\$5.79 / person / 25 minimum

EYE OPENER

Freshly brewed regular and decaf coffee
Hot water with assorted tea bags
10 ounce bottled juice assortment
(orange, apple and cranberry)
Choice of two (mini muffins, donuts or mini danishes)
Seasonal fresh sliced fruit tray
\$7.39 / person / 25 minimum

SUNRISE START

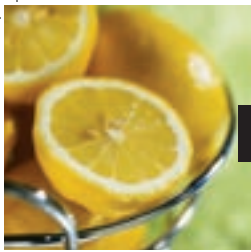
Freshly brewed regular and decaf coffee
Hot water with assorted tea bags
10 ounce bottled juice assortment (orange, apple
and cranberry)
Choice of two (mini muffins, donuts or mini danishes)
Seasonal fresh sliced fruit tray
Individual yogurts with granola
\$8.19 / person / 25 minimum

HEALTHY START

Freshly brewed regular and decaf coffee
Hot water with assorted tea bags
10 ounce bottled juice assortment
(orange, apple and cranberry)
Individual yogurt served with granola
Seasonal fresh sliced fruit tray
Bran muffins
Bagel bites with cream cheese
\$8.99 / person / 25 minimum

For continental breakfast events under 25 guests, please contact the Catering Manager at 313-664-1404.

B R E A K F A S T



ON THE HOT SIDE

The menus below are all presented buffet style. However if a served breakfast is desired, an appropriate menu may be customized to fit your needs.

EARLY RISER

Freshly brewed regular and decaf coffee
Hot water with assorted tea bags
10 ounce bottled juice assortment
(orange, apple and cranberry)
Seasonal fresh sliced fruit tray
Scrambled eggs
Sausage links, bacon or turkey bacon (additional \$.75)
Hash browns or potatoes o'brien
Choice of two (mini muffins, donuts or mini danishes)
\$9.95 / person

EYE OPENER

Freshly brewed regular and decaf coffee
Hot water with assorted tea bags
10 ounce bottled juice assortment (orange, apple and
cranberry)
Seasonal fresh sliced fruit tray
French toast with maple syrup and whipped butter
Egg strata
Sausage links, bacon or turkey bacon (additional \$.75)
Hash browns or potatoes o'brien
Assorted breakfast breads and pastries
\$11.95 / person

A HEARTY GOOD MORNING

Freshly brewed regular and decaf coffee
Hot water with assorted tea bags
10 ounce bottled juice assortment (orange, apple
and cranberry)
Seasonal fresh sliced fruit tray
Individual yogurt with granola
Assorted breakfast breads and pastries
\$13.75 / person

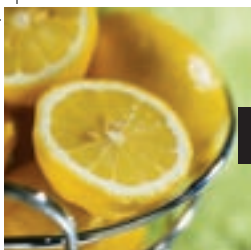
CHOICE OF TWO OF THE FOLLOWING:

- Scrambled eggs
- Cheese blintzes with sour cream and
strawberry or blueberry topping
- Waffles with whipped cream, strawberry
and blueberry topping, maple syrup and
whipped butter
- French toast with maple syrup and
whipped butter

CHOICE OF THREE OF THE FOLLOWING:

- Bacon
- Turkey bacon (additional \$.75/person)
- Ham slices
- Sausage links
- Hash browns or potatoes o'brien

B R E A K F A S T



A GREAT START A LA CARTE

The following items can be added to any of the Breakfast Buffets to create a custom menu for any occasion.

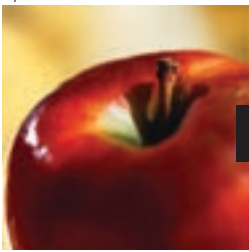
MORNING BREAK A LA CARTE

- Individual cereal with pints milk - **\$2.39 each**
- Seasonal fresh fruit salad - **\$2.89 each**
- Seasonal whole fresh fruit - **\$.99 each**
- Seasonal fresh sliced fruit - **\$2.89 each**
- Nutrigrain[®]/granola bars - **\$.89 each**
- Individual yogurt with granola - **\$1.39 each**

BAKERY A LA CARTE

- Assorted bagels with condiments - **\$18.00/ dozen**
- Mini bagels with condiments - **\$7.68/ dozen**
- Donuts - **\$9.89/ dozen**
- Mini breakfast pastries
(Croissants, Scones, Muffins, Danishes) - **\$7.50/ dozen**
- Biscotti - **\$10.59/ dozen**
- Breakfast breads (Serves 8)
(Orange, Lemon Poppy Seed, Banana) - **\$4.99 each**
- Cinnamon coffee cake (Serves 12) - **\$12.49 each**

B R E A K F A S T



LUNCHTIME SANDWICHES

Our signature specialty sandwiches can be prepared to suit your event. Please choose a maximum of three kinds of sandwiches; accompaniments must be the same for all sandwiches.

PICNIC LUNCH ON THE GO

Choice of picnic sandwich

Bag of chips

One fresh baked cookie

12 oz canned soda

\$6.89 / person

SUPER PICNIC LUNCH ON THE GO

Choice of picnic sandwich

Whole seasonal fresh fruit

12 oz canned soda

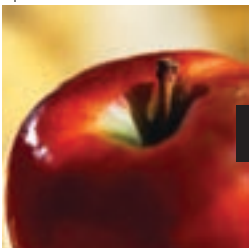
One fresh baked cookie or brownie

\$9.35 / person

CHOICE OF TWO SIDES:

- Potato chips
- Coleslaw
- Cucumber salad
- Macaroni salad
- Potato salad
- Fresh fruit cup (additional \$1.25 / person)
- Pasta salad

LUNCHTIME



SANDWICH PLATTERS

PICNIC SANDWICH PLATTERS

Choice of two picnic sandwiches cut in half and presented on platters

\$9.95 / person

CHOICE OF TWO SIDES:

- Potato chips
- Coleslaw
- Cucumber salad
- Macaroni salad
- Potato salad
- Fresh fruit cup (additional \$1.25 / person)
- Pasta salad

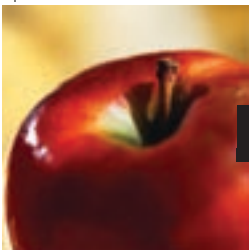
PICNIC SANDWICH SELECTIONS

(SANDWICHES INCLUDE LETTUCE AND TOMATO)

- Roast Beef thinly sliced, cheddar cheese, red onions, finished with dijon mayonnaise.
- Ham and Swiss cheese with honey mustard
- Roasted turkey breast with cheddar and horseradish mayo.
- Herbed tuna salad
- Tender chicken salad
- Roasted vegetable wrap with vegan mayonnaise

Bread Selections include choice of two:
Baguette, Croissant, Wrap, Sub Roll
or Baker's Bread

LUNCHTIME



LUNCH ON THE GO OPTIONS

GOURMET LUNCH ON THE GO

Choice of gourmet sandwich

Bag of chips

One fresh baked cookie

12 oz canned soda

\$8.95 / person

SUPER GOURMET LUNCH ON THE GO

Choice of gourmet sandwich

Bag of chips

Cookie or brownie

12 oz canned soda or water

\$10.45 / person

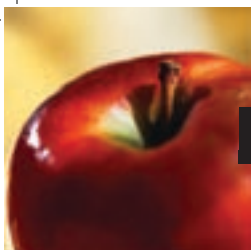
CHOICE OF ONE OF THE FOLLOWING:

- Fresh fruit salad
- Pasta salad
- Cheese tortellini salad
- Potato salad
- Cole slaw

GOURMET SANDWICH SELECTIONS

- **ITALIAN FOCACCIA:** Italian focaccia bread filled with slices of smoked turkey, Italian provolone cheese, pepperoni, red wine vinaigrette, leaf lettuce and Dijon mustard.
- **SWEET BEEF:** Roast beef with caramelized onion and Dijon mayonnaise on a baguette.
- **BARBECUED CHICKEN WRAP:** Barbecued chicken tenders with caramelized onions, smoked gouda and leaf lettuce, wrapped in a soft tomato tortilla.
- **ARMENIAN ROLLER:** Choice of shaved breast of turkey, ham or roast beef, rolled between layers of spinach, tomato and horseradish cream cheese in a soft spinach tortilla.
- **THE BIG TEN SANDWICH:** Grilled chicken strips with muenster cheese, sliced tomato, leaf lettuce and pesto mayonnaise on a French baguette.
- **TUSCAN WRAP:** Grilled chicken breast, risotto and ratatouille with olive tapenade in a spinach tortilla
- **BISTRO BAGEL:** Herbed tuna salad seasoned with basil and parsley and mixed with diced red pepper, celery and low-fat mayo served on a bagel with sliced tomatoes.
- **THE ROASTED VEGETARIAN:** Grilled Portobello mushrooms, roasted peppers and red onion with provolone cheese on focaccia bread.
- **SANTA FE WRAP:** Black beans, brown rice, corn, cheddar cheese and salsa in a soft flour tortilla.

LUNCH TIME



LUNCHEON SALADS

All Luncheon Salads include a dinner roll and butter, cookies or a brownie, and a choice of a 12 oz canned soda or bottled water.

COBB SALAD

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.

\$7.68 / person

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

\$5.99 / person

- Add grilled balsamic chicken breast **(add \$1.89 / person)**
- Add beef strips **(add \$2.19 / person)**
- Add shrimp **(\$2.99 / person)**
- Add salmon **(add \$3.49 / person)**

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hardboiled egg and honey mustard dressing.

\$7.49 / person

TRI-SALAD COMBO

A special mixture of fresh greens served with a choice of three salads: chicken salad, egg salad, tuna salad or ham salad. Served with an assortment of breads.

\$7.99 / person

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tortilla chips served with ranch. dressing.

\$7.69 / person

TACO SALAD

A crisp tortilla shell filled with spicy chicken, beef or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.

\$7.49 / person

ANTIPASTO SALAD

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens and a vinaigrette dressing.

\$6.99 / person

BIG GREEK SALAD

Beats, red onions, peppercinis, olives, tomatoes, roasted red pepper and crumbled feta cheese, on a bed of crisp mixed greens.

\$6.79 / person

VEGETARIAN HUMMUS PLATE

Hummus with pita & vegetable sticks. A traditional hummus served with black olives, carrot and celery sticks and pita wedges.

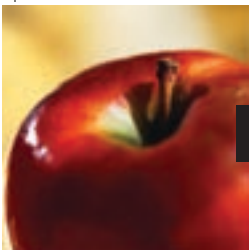
\$6.49 / person

FRUIT AND COTTAGE CHEESE

Red seedless grapes, wedge of apples and oranges, sliced cantaloupe served with cottage cheese.

\$7.29 / person

L U N C H T I M E



B O U N T I F U L B U F F E T S

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or dinner.

SLICER DELI BUFFET

Sliced roast beef, ham and turkey
American, Swiss and Provolone cheese
Assorted breads and rolls
Relish tray with lettuce, tomato, pickles, and onions
Condiments
Potato chips
Cookies or brownies
Lemonade or iced tea
Ice Water

\$10.95 / person / 15 minimum

OTHER ADDITIONS:

- 12 oz canned Soda
- Pasta salad, potato salad, garden salad, caesar salad or tossed garden salad

SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad
Tossed garden salad with a choice of two salad dressings
Assorted bread and rolls
Relish tray with lettuce, tomato, pickles, and onions.
Condiments
Potato chips
Cookies or brownies
Lemonade or iced tea
Ice water

\$7.45 / person / 15 minimum

BUFFET

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing
Fresh baked rolls and butter
Dessert bars
Lemonade or iced tea
Ice Water

\$7.45 / person / 15 minimum

OTHER ADDITIONS:

- Grilled chicken (*add \$1.89*)
- Beef strips (*add \$2.19*)
- shrimp (*add \$2.99*)
- salmon (*add \$3.49*)

LITTLE ITALY

Caesar salad
Tomato and mozzarella salad with balsamic vinaigrette
Garlic bread sticks
Cannoli or cookies
Lemonade or iced tea
Ice water

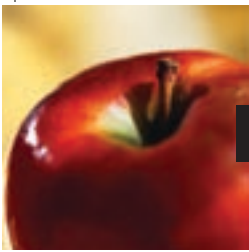
\$10.95/ person / 15 minimum

YOUR CHOICE OF ONE OF THE FOLLOWING

(Add Entrée for \$1.55 per person)

- Alfredo sauce with linguine
- Meat marinara with spaghetti
- Marinara (vegetarian) with spaghetti
- Pesto cream sauce with rotini
- Four-Cheese pasta
- Meat lasagna or vegetable lasagna

L U N C H T I M E



B O U N T I F U L B U F F E T S

ALL AMERICAN

Tossed green salad with ranch or Italian dressing
Potato salad
Broccoli salad
Fresh baked rolls and butter
Lemonade or iced tea
Ice water

\$10.55 / person / 15 minimum

CHOOSE ONE OF THE FOLLOWING:

- Meatloaf with mashed potatoes
- Beef stroganoff over buttered noodles
- Chicken a la king over rice
- Chicken pot pie

ASIAN INSPIRATION

Chow Mein noodle salad
Minted fresh fruit salad
Oriental vegetable blend
Steamed white rice
Fortune cookie or almond cookie
Lemonade or iced tea
Ice water

\$10.95 / person / 15 minimum

CHOOSE ONE ENTRÉE

(Add Entrée for \$1.55 per person)

- Beef and broccoli stir fry
- Pineapple chicken
- Stir-Fried vegetarian pasta

BASIC BBQ

Hamburgers, hot dogs and veggie burgers
Sliced cheese
Potato salad, macaroni salad or coleslaw
Relish tray with lettuce, tomato, pickles and onions
Condiments
Potato chips
Cookies or brownies
Lemonade or iced tea
Ice water

\$8.95 / person / 25 minimum

FAJITA BAR

Choice of chicken, beef or vegetable fajitas
warm flour tortillas
Spanish rice
Sour cream, salsa, guacamole, shredded lettuce,
and grated cheddar cheese
Original cheesecake
Lemonade or iced tea
Ice water

\$12.95 / person / 15 minimum

TACO BAR

Choice of seasoned ground beef or turkey
Hard shell tacos
Sour cream, salsa, guacamole, shredded lettuce,
and grated cheddar cheese
Cookies or brownies
Lemonade or iced tea
Ice water

\$7.45 / person / 15 minimum

L U N C H T I M E



B O U N T I F U L B U F F E T S

CHOOSE ONE OF THE FOLLOWING:

- Beef brisket
- BBQ chicken breasts with cheddar BBQ sauce

CHOOSE TWO OF THE FOLLOWING:

- Hamburgers
- Cheeseburgers
- Beef hot dogs
- Veggie burgers

Corn on the cob
Ranch style baked beans
Potato salad, coleslaw or macaroni salad
Relish tray with lettuce, tomato, pickles, and onions
Condiments
Cookies or brownies
Lemonade or iced tea
Ice water

\$12.95 / person / 15 minimum

PIZZA AND BREAD STICKS BUFFET (DROP OFF ONLY)

Includes fresh baked pizza with 2 toppings (pepperoni, sausage, mushroom, onions, vegetarian or broccoli), Bread sticks with marinara sauce and assorted canned sodas. (based on one soda per person)

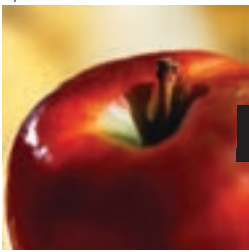
\$8.95 / person

WINGS AND THINGS

Caesar salad
Buffalo wings with blue cheese dressing
Celery sticks and carrot sticks
Choose two of the following:
California vegetable pizza
Cheese pizza
Pepperoni pizza
Lemonade or iced tea
Ice Water

\$11.99 / person / 15 minimum

L U N C H T I M E



PLATED OPTIONS FOR LUNCH

All are served with a Fresh Tossed Garden Salad, Fresh Baked Rolls and butter, Lemonade or Iced Tea and Ice Water. 15% service charge added to all meals.

FRENCH DIP: Sliced beef served on French bread, served with au jus and whipped potatoes.
\$9.25 / person

HOT TURKEY SANDWICH: Open faced turkey breast sandwich, served with whipped potatoes, gravy, and vegetable du jour.
\$10.45 / person

HOT BEEF SANDWICH: Open faced roast beef sandwich, served with whipped potatoes, gravy, and vegetable du jour.
\$10.95 / person

CHICKEN TERIYAKI: Chicken Breast marinated and glazed in teriyaki, served with rice pilaf and vegetable du jour.
\$9.95 / person

LEMON CHICKEN: Chicken Breast glazed with lemon, served with rice and vegetable du jour.
\$9.95 / person

CAJUN FISH: Farm raised catfish, sautéed, Cajun seasoned and served with rice blend and vegetable du jour.
\$11.95 / person

LONDON BROIL: Marinated flank steak thinly sliced, smothered in a marsala mushroom sauce. Add starch and vegetable.
\$13.95 / person

STUFFED PORK CHOPS: Boneless pork chop stuffed with cornbread and apple stuffing and highlighted with a honey glaze. Add starch and vegetable.
\$11.95 / person

PORTOBELLO SHIITAKE STROGANOFF: Fresh Portobello and shiitake mushrooms simmered in a vegetarian sauce and served over rice. Add starch and vegetable.
\$13.95 / person

ROASTED SALMON: Salmon fillet roasted to perfection and topped with a dill butter sauce. Add starch and vegetable.
\$13.95 / person

LUNCH TIME



PLATED DINNER OPTIONS

The following menus are prepared as a buffet dinner. A 15% service charge will be added to all meals. Each menu item below includes the following: Tossed Garden Salad served with Ranch and Italian dressings One vegetable (Menu Accompaniments) One starch (Menu Accompaniments) Fresh baked rolls and butter Ice water Iced tea or lemonade Freshly brewed regular and decaf coffee Hot water and assorted tea bags

BEEF

ROAST TOP ROUND OF BEEF

Sliced roast top sirloin of beef carved and served with au jus.

\$9.95 / person / 25 minimum

STEAK AU POIVRE

Delicious beef strip loin served with a classic brandy sauce with green peppercorns

\$13.95 / person / 25 minimum

TENDERLOIN OF BEEF FILLET

Delicious beef fillet served with a béarnaise sauce

\$14.95 / person / 25 minimum

POULTRY

CHICKEN MARSALA

Boneless breast of chicken sautéed with marsala wine and mushroom sauce.

\$12.95 / person / 25 minimum

CHICKEN PICCATA

Boneless breast of chicken lightly sauté and served in a light lemon sauce with capers.

\$11.95 / person / 25 minimum

CHICKEN CORDON BLEU

Boneless breast of chicken rolled with imported ham and Swiss cheese lemon pepper chicken breast.

\$12.95 / person / 25 minimum

POULTRY ROSEMARY CHICKEN

Chicken breast with rosemary and garlic.

\$10.95 / person / 25 minimum

ITALIAN CHICKEN

Boneless breast of chicken seasoned with Italian marinade and grilled.

\$9.95 / person / 25 minimum

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce.

\$13.75 / person / 25 minimum

ROAST CENTER CUT PORK LOIN

Roast center cut pork loin with a rosemary au jus.

\$13.79 / person / 25 minimum

STUFFED PORK CHOP

Center cut pork chop stuffed with cornbread and apple stuffing

\$12.95 / person / 25 minimum

PORK TENDERLOIN

Tenderloin of pork cooked until golden brown.

\$12.89 / person / 25 minimum

DINNER



PLATED DINNER OPTIONS

VEGETARIAN DUO PORTOBELLO

Two Portobello mushrooms, one stuffed with tomatoes, ricotta and provolone cheese and the other stuffed with spinach and smoke gouda cheese.

\$12.95 / person / 25 minimum

VEGETABLE NAPOLEON

Vegan napoleon with portobello mushroom, eggplant, peppers, zucchini

\$14.95 / person / 25 minimum

SPAGHETTI SQUASH

Spaghetti squash with sofrito and vegan pinto beans.

\$9.95 / person / 25 minimum

VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta, mozzarella, and parmesan cheese topped with a marinara sauce.

\$9.95 / person / 25 minimum

SEAFOOD AHI TUNA

Ahi tuna grilled and served with acaponata Relish.

MARKET / person / 25 minimum

MARYLAND CRAB CAKES

Mouth-watering Maryland lump crab cakes.

MARKET / person / 25 minimum

ALMOND COCONUT TILAPIA

Baked tilapia fillet crusted with coconut, almonds and Cuban seasonings.

\$9.95 / person / 25 minimum

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo.

\$14.95 / person / 25 minimum

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter.

\$13.95 / person / 25 minimum

DINNER



M E N U A C C O M P A N I M E N T S

VEGETABLE

Fresh broccoli spears
Steamed vegetable medley
Asparagus spears (Seasonal)
Fresh zucchini with garlic and basil
Green beans with almonds
Marinated green beans and roasted red peppers
Carrots Vichy
Baby carrots
Baby squash

STARCH

Baked potato
Country mashed potatoes
Baked sweet potatoes
Oven roasted garlic potatoes
Rice pilaf
Long grain and wild rice
Whipped sweet potatoes
Couscous
Basil orzo

M E N U A C C O M P A N I M E N T S



DESSERTS AND BEVERAGES

Below is a list of Desserts that may accompany any of our Culinary Classics or Snack Breaks.

FINGER DESSERTS

Chocolate chip	- \$1.15/ person
Oatmeal raisin	- \$1.15/ person
Peanut butter drop	- \$1.15/ person
Chocolate chocolate chip	- \$1.15/ person
Macaroons	- \$1.15/ person
Assorted biscotti	- \$1.39/ person
Freshly baked brownies	- \$1.29/ person
Tea cookies	- \$1.10/ person
Chocolate dipped strawberries	- \$1.49/ person
Assorted mini desserts	- \$1.49/ person
Rice Krispies® Treats	- \$1.15/ person
Lemon bars	- \$2.15/ person
Square petit fours	- \$1.99/ person

CELEBRATION CAKES

Your Choice of flavor and decorations

• ½ Sheet Cake	- \$36.00/ serves 40
• Full sheet cake	- \$70.00/ serves 75

GOURMET DESSERTS

Carrot cake	- \$2.19/ person
Peach cobbler	- \$1.59/ person
Pumpkin pie	- \$1.79/ person
Key lime pie	- \$2.29/ person
Lemon meringue pie	- \$1.79/ person
Chocolate cake	- \$2.79/ person
Angel food cake	
w/seasonal berries	- \$1.59/ person
Cheesecake with strawberries	- \$2.95/ person
Sorbet	- \$1.39/ person
Tiramisu	- \$3.95/ person
Crème brulee	- \$3.95/ person
Oreo cookie pie	- \$2.89/ person
Cannoli	- \$2.95/ person

ICE CREAM SUNDAE BAR (25 GUEST MINIMUM)

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry
\$5.95 / person / 25 minimum

SELECT TWO SAUCES FROM THE FOLLOWING:

- Chocolate
- Hot fudge
- Butterscotch
- Cashew nuts

SELECT THREE FROM THE FOLLOWING TOPPINGS:

- Crushed oreos
- Sprinkles
- Granola
- Cherries
- Crushed Nuts
- Whipped topping
- M & M's

DESSERTS AND BEVERAGES



DESSERTS AND BEVERAGES

Priced per gallon where appropriate

HOT BEVERAGES

- Fresh brewed regular coffee - **\$1.00/ person**
- Fresh brewed decaf coffee - **\$1.00/ person**
- Hot water and assorted tea bags - **\$1.00/ person**
- Hot chocolate with 2% milk - **\$1.00/ person**
- Hot spiced caramel apple cider (Seasonal) - **\$2.25/ person**

PUNCHES

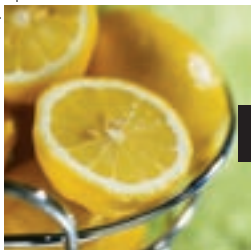
- Lemonade - **\$7.50/ 1/2 gal**
- Iced tea - **\$7.50/ 1/2 gal**
- White cranberry apple - **\$10.00/ 1/2 gal**
- Sherbet punch - **\$11.00/ 1/2 gal**
- Lemonade - **\$7.50/ 1/2 gal**

-
- Assorted biscotti - **\$1.39/ person**
 - Freshly baked brownies - **\$1.29/ person**
 - Tea cookies - **\$1.10/ person**
 - Chocolate dipped strawberries - **\$1.49/ person**
 - Assorted mini desserts - **\$1.49/ person**
 - Rice Krispies® Treats - **\$1.15/ person**
 - Lemon bars - **\$2.15/ person**
 - Square petit fours - **\$1.99/ person**

COLD BEVERAGES

- 20 ounce bottled Soda - **\$1.59/ each**
- Bottled water - **\$1.59/ person**
- 10 ounce bottled juice - **\$1.59/ person**
- Bulk Ice water - **\$.10/ person**
- Juice (orange, apple or cranberry) - **\$6.00/ 1/2 gal**
(8-8oz servings)

DESSERTS AND BEVERAGES



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.

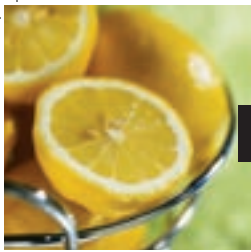
TRAYS AND DISPLAYS

Fresh cut vegetables with dip	-	\$1.99/ person
Domestic cubed cheese and crackers	-	\$2.59/ person
Imported/specialty sliced cheese and gourmet crackers	-	\$3.89/ person (25 guest minimum)
Fresh seasonal sliced fruit	-	\$2.89/ person
Antipasto platter	-	\$2.79/ person (25 guest minimum)
Cascading fresh fruit and cubed cheese display	-	\$3.89/ person (50 guest minimum)
Smoked salmon with condiments	-	\$4.89/ person (25 guest minimum)

DIPS

Spinach dip with pita chips (Hot)	-	\$60.00/ serves 25
Artichoke dip with pita chips (Hot)	-	\$60.00/ serves 25
Chili con queso with tortilla chips	-	\$25.00/ serves 25
Hummus with pita chips	-	\$30.00/ serves 25
Tortilla chips and salsa	-	\$22.00/ serves 25
Seven layer dip with tortilla chips	-	\$65.00/ serves 25

H O R S D ' O E U V R E S



H O R S D ' O E U V R E S

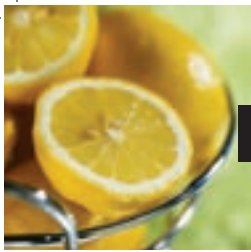
The following Hors D'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

HOT HORS D'OEUVRES

Spanakopita	-	\$20.00/ dozen
Fried chicken tenders with honey mustard and BBQ sauce	-	\$16.00/ dozen
Coconut shrimp	-	\$22.00/ dozen
Honey drizzled chicken drumettes	-	\$13.00/ dozen
Mini eggrolls	-	\$9.00/ dozen
Mini vegetable spring rolls	-	\$9.00/ dozen
Stuffed mushrooms (crab or sausage)	-	\$18.00/ dozen
Pork potstickers with oriental dipping sauce	-	\$19.00/ dozen
Crab rangoon with oriental dipping sauce	-	\$17.00/ dozen
Quesadillas (chicken and cheese)	-	\$18.00/ dozen
Vegetable quesadillas	-	\$18.00/ dozen
Honey ginger chicken satay	-	\$15.00/ dozen
Crab cakes	-	\$24.00/ dozen
Mini quiche	-	\$12.00/ dozen
Mini cocktail meatballs	-	\$10.00/ dozen
Sugar bacon-wrapped sausage	-	\$14.00/ dozen
Frangelico brie bites	-	\$22.00/ dozen
Mozzarella sticks with marinara	-	\$13.00/ dozen
Shrimp cocktail	-	MARKET/ dozen
Prosciutto-wrapped melon	-	\$12.00/ dozen
Skewered fruit with yogurt dressing	-	\$12.00/ dozen
Salmon pinwheel	-	\$16.00/ dozen
Belgian endive and herbed goat cheese	-	\$17.00/ dozen
Tomato mozzarella bruschetta	-	\$15.00/ dozen
Mini stuffed puffs*	-	\$16.00/ dozen
Cherry tomatoes stuffed with herbed cream cheese	-	\$15.00/ dozen
Silver dollar sandwiches *	-	\$22.00/ dozen
Assorted rollers *	-	\$21.00/ dozen

Chicken Salad, Ham Salad, Tuna Salad and Seafood Salad

H O R S D ' O E U V R E S



CARVING STATION

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef (\$50 per attendant with a minimum of two hours will be applied).

COMES WITH YOUR CHOICE OF:

- Roast turkey with giblet gravy - **\$4.29 / person**
- Mustard and apricot glazed ham - **\$5.49 / person**
- Roast pork loin - **\$4.39 / person**
- Roast top round of beef with au jus - **\$3.99 / person**
- Beef tenderloin with horseradish cream sauce and au jus - **MARKET / person (25 Guest Minimum)**

SWEET AND SALTY BREAK

Assorted individual bags of salty snacks displayed with a variety of snack-size candy bars served with freshly brewed iced tea and lemonade.

\$6.95 / person / 15 minimum

I'LL DIET TOMORROW

Chocolate fudge brownies, chocolate chip cookies, a variety of snack-sized candy bar served with ilce cold ½ pints of white and chocolate milk.

\$8.95 / person / 15 minimum

GARDEN OF DELIGHT

Vegetable crudité's with dip, fresh seasonal fruit tray, Terra chips, bottled water and freshly brewed iced tea.

\$7.95 / person / 15 minimum

CINEMA SNACK BREAK

Popcorn with assorted toppings

Assorted mini candies

Assorted 12 oz canned soda

\$6.95 / person / 15 minimum

SNACKS A LA CARTE

Popcorn	-	\$1.29/ person	Pita chips with hummus	-	\$1.99/ person
Potato chips with ranch dip	-	\$1.29/ person	Power bars	-	\$1.89/ person
Pretzels	-	\$1.29/ person	Mini candy bars	-	\$1.39/ person
Tortilla chips and salsa	-	\$1.29/ person	Soft pretzels	-	\$1.89/ person
Granola bars	-	\$1.89/ person	Chex Mix	-	\$1.89/ person
Mixed nuts	-	\$1.99/ person			

CARVING STATION





