CATERING

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.
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.
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

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

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

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
BREAKFAST

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
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
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
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 is 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.
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
Beets, 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
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

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)

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

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
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

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

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

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
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
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
## 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

**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

**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

### 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
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

SHRIMP SCAMPI
Shrimp sautéed with fresh herbs and garlic served over basil orzo.
$14.95 / 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

AHI TUNA
Ahi tuna grilled and served with acaponata Relish.
MARKET / person / 25 minimum

BROILED SALMON WITH DILL BUTTER
Salmon fillet broiled to perfection served with dill butter.
$13.95 / person / 25 minimum
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
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 - $1.39/ 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 brule - $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

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

## 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)

## 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
### HORS D'OEUVRES

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Fresh cut vegetables with dip</td>
<td>$1.99/ person</td>
</tr>
<tr>
<td>Domestic cubed cheese and crackers</td>
<td>$2.59/ person</td>
</tr>
<tr>
<td>Imported/specialty sliced cheese and gourmet crackers</td>
<td>$3.89/ person (25 guest minimum)</td>
</tr>
<tr>
<td>Fresh seasonal sliced fruit</td>
<td>$2.89/ person</td>
</tr>
<tr>
<td>Antipasto platter</td>
<td>$2.79/ person (25 guest minimum)</td>
</tr>
<tr>
<td>Cascading fresh fruit and cubed cheese display</td>
<td>$3.89/ person (50 guest minimum)</td>
</tr>
<tr>
<td>Smoked salmon with condiments</td>
<td>$4.89/ person (25 guest minimum)</td>
</tr>
</tbody>
</table>

#### DIPS

<table>
<thead>
<tr>
<th>Dip</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach dip with pita chips (Hot)</td>
<td>$60.00/ serves 25</td>
</tr>
<tr>
<td>Artichoke dip with pita chips (Hot)</td>
<td>$60.00/ serves 25</td>
</tr>
<tr>
<td>Chili con queso with tortilla chips</td>
<td>$25.00/ serves 25</td>
</tr>
<tr>
<td>Hummus with pita chips</td>
<td>$30.00/ serves 25</td>
</tr>
<tr>
<td>Tortilla chips and salsa</td>
<td>$22.00/ serves 25</td>
</tr>
<tr>
<td>Seven layer dip with tortilla chips</td>
<td>$65.00/ serves 25</td>
</tr>
</tbody>
</table>
HORS D’OEUVRES

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

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

*Chicken Salad, Ham Salad, Tuna Salad and Seafood Salad*
**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 ice cold ½ pints of white and chocolate milk.
$8.95/ person / 15 minimum

**GARDEN OF DELIGHT**
Vegetable crudités 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**

<table>
<thead>
<tr>
<th>Snack</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Popcorn</td>
<td>$1.29/ person</td>
</tr>
<tr>
<td>Potato chips with ranch dip</td>
<td>$1.29/ person</td>
</tr>
<tr>
<td>Pretzels</td>
<td>$1.29/ person</td>
</tr>
<tr>
<td>Tortilla chips and salsa</td>
<td>$1.29/ person</td>
</tr>
<tr>
<td>Granola bars</td>
<td>$1.89/ person</td>
</tr>
<tr>
<td>Mixed nuts</td>
<td>$1.99/ person</td>
</tr>
<tr>
<td>Pita chips with hummus</td>
<td>$1.99/ person</td>
</tr>
<tr>
<td>Power bars</td>
<td>$1.89/ person</td>
</tr>
<tr>
<td>Mini candy bars</td>
<td>$1.39/ person</td>
</tr>
<tr>
<td>Soft pretzels</td>
<td>$1.89/ person</td>
</tr>
<tr>
<td>Chex Mix</td>
<td>$1.89/ person</td>
</tr>
</tbody>
</table>