

DAEMEN
COLLEGE

CATERING GUIDE

inspiration for your next event



Morning Services [Made for You]

THE OATMEAL CONTINENTAL

Minimum 15 guests

Freshly prepared Oatmeal accompanied by an assortment of Nuts & Dried Fruits as well as traditional Brown Sugar. Served with Fresh Fruit Salad, Milk & Orange Juice.

THE CLASSIC CONTINENTAL BREAKFAST

An assortment of Freshly Baked Morning Bread, Muffins & Pastries served with Butter, Cream Cheese & Berry Preserves. Accompanied by Fresh Fruit Salad & Orange Juice. Additional pastry options may be substituted.

THE SIMPLY DELICIOUS CONTINENTAL BREAKFAST

Freshly prepared Yogurt Granola Parfaits & Warmed Bite Sized Quiche Lorraine are accompanied by an assortment of Freshly Baked Morning Bread, Muffins & Pastries served with Butter, Cream Cheese & Berry Preserves as well as Orange Juice.

EXPRESS HOT BREAKFAST BUFFET

Hot Scrambled Wraps (selections vary) accompanied by choice of Pastry, Hashbrown Patties, Fresh Fruit Salad & Orange Juice.



HOT BREAKFAST BUFFET

Minimum 10 guests

Guests will enjoy one of our freshly prepared Egg selections paired with Breakfast Potatoes, Choice of Hickory Smoked Bacon, Sausage Patties or Links or Breakfast Ham, Choice of Freshly Baked Muffins, one of our Morning Breads or Assorted Pastries, Fresh Fruit & Orange Juice. Substitute Pancakes or French Toast for Breakfast Potatoes at no additional charge.

PREMIUM PANCAKE BREAKFAST

Minimum 25 guests

Our premium made from scratch Buttermilk Pancakes cooked to order in front of your guests. Accompanied by Fresh Berries, Toasted Nuts, Fresh Whipped Cream & of course Maple Syrup as well as your choice of Crisp Hickory Smoked Bacon or Sausage Links.

- Each of these Breakfast Selections is served with Regular & Decaffeinated Coffee & Hot Tea.
- China service is available for an additional fee.
- Orders placed for fewer than the stated guest minimums will be charged a service fee.

Morning Services cont.

BREAKFAST PIZZA *a la carte*

Choose from Traditional, The Canadian Pie, The Western or The Southern

Traditional

Scrambled Egg, Hickory Smoked Bacon & Cheddar

The Canadian

Lean Canadian Style Bacon with White Cheddar & Scrambled Egg

The Western

Scrambled Egg, Bell Peppers, Onions, Tomato, Ham & Cheddar

The Southern

Sausage Gravy, Shredded Hashbrowns, Scrambled Eggs & Cheddar



Morning Services cont.

A LA CARTE SELECTIONS

Assorted Bagels & Cream Cheese

Assorted Donut Holes

Assorted Danish

Fresh Baked Morning Bread with Sweet Cream Whipped Butter (serves 8-10)

Banana Nut, Cranberry Nut, Pumpkin or Date Nut Breads- can order assorted in multiples or full loaves

Jumbo Cinnamon Rolls with Cream Cheese Frosting

Standard Cinnamon Rolls with Cream Cheese Frosting

Mini Cinnamon Rolls with Cream Cheese Frosting

Fresh Baked Pecan Sticky Buns

Fruit Turnovers

Scones

Miniature Cream Puffs

Miniature Eclairs

Donuts

GOURMET MUFFINS *a la carte*



Traditional Blueberry, Apple Cobbler, Harvest Grain Morning Muffins, Tango Berry with Crumb Topping, Lemon Poppyseed, Banana Nut, Honey Bran with Oat Topping, Chocolate Chip, Cinnamon Crumbleberry and White Chocolate Raspberry
Available in Standard, Jumbo & Miniature sizes

Morning Services cont.



FRESH FOODS

Fresh Fruit Salad

1 pound serves approximately 5-6 portions

Individual Yogurt

choice of Greek or Standard

Fruit & Yogurt Parfaits

minimum order of 6

Whole Fruit

Apples, Oranges, Bananas

BEVERAGES

*Standard Regular & Decaffeinated Coffee
serves 10-12/gallon*

*Premium Regular & Decaffeinated Coffee
serves 10-12/gallon*

Hot Chocolate

Bottled 16.9 oz Water

Bottled Juice 10 oz

Bulk Juice- Apple, Orange, Cranberry, Grapefruit, Grape

Canned Soda 12 oz

Fruit Infused Water

Citrus Berry, Cool Cucumber, Lime Mint, or Honey Melon

Southern Sweet Tea- amazing flavor and zero calories! -

Traditional Iced Tea

Lemonade



Simply Delicious Luncheons

ENTRÉE SALAD OPTIONS

HERBED CHICKEN HARVEST SALAD

Spring Mixed Greens, Dried Cranberries, Sugar Fried Pecans, Gorgonzola Cheese, Red Onion & Raspberry Vinaigrette Dressing.

GRILLED CHICKEN CAESAR SALAD

Chopped Romaine Lettuce, Thinly Sliced Red Onion, Grape Tomatoes, Shredded Parmesan Cheese tossed with Creamy Caesar Style Dressing.

GRILLED ITALIAN CHICKEN SALAD

Fresh Romaine, Endive & Radicchio Lettuce tossed in our premium Italian Dressing with Pepperoncini, Black Olives, Julienne Pepperoni, Red Onion, Shredded Mozzarella, Tomato & Grilled Marinated Chicken Breast.

CHEF SALAD

Our premium blend of Lettuce accompanied by Turkey Breast, Ham, Cheddar Cheese, Hard Boiled Egg & Tomato Wedges. Served with choice of dressing or consider our premium homemade Lemon Vinaigrette Dressing.

CHICKEN BLT SALAD

Romaine, Radicchio & Endive Lettuce tossed with Baby Spinach, Egg Crumbles, Tomato Wedges, Shredded Cheddar Cheese, Bacon Bits & our Herb Marinated Chicken Breast. Served with your choice of dressing.

CHICKEN TACO SALAD

Crisp Iceberg Lettuce topped with Diced Tomato, Diced Onion, Shredded Cheddar Cheese & our Spicy Marinated Mexican Chicken Breast. Accompanied by choice of dressing as well as Sour Cream, Taco Sauce & Tortilla Chips.

MANDARIN CHICKEN SALAD

A crisp mixture of Romaine, Iceberg & Spring Mix Greens topped with Juicy Mandarin Oranges, Toasted Almonds & Crispy Oriental Noodles accompanied by our Marinated Chicken Breast & Sesame Ginger Dressing.

ROAST TURKEY CHOP HOUSE SALAD

Crisp Romaine & Iceberg Lettuce chopped & tossed with Julienne Cabbage, Roasted Turkey Breast, Bleu Cheese, Avocado, Tomato, Croutons & Toasted Almonds. Served with choice of dressing.

SWISS JULIENNE SALAD

Spring Mixed Greens accompanied by Shredded Swiss Cheese, Julienne Canadian Bacon, Roasted Soy Nuts & Red Pepper Spears. Served with choice of dressing.



Luncheons cont.

SPECIALTY SANDWICH OPTIONS

ROAST TURKEY WRAP

Sliced Turkey Breast with Crisp Bacon, Herbed Cheese, Fresh Tomato Slices & Shredded Romaine Lettuce wrapped in our Fresh Flour Tortilla.

GRILLED CHICKEN CAESAR WRAP

Fresh Romaine Hearts seasoned lightly with Olive Oil, Salt, Pepper & Grated Parmesan flashed briefly on the grill. Topped with our House Marinated Grilled Chicken Breast, Fresh Tomato Slices & Provolone Cheese all rolled in a Fresh Flour Tortilla.

SOUTHWEST CHICKEN SANDWICH

Our Secret Spicy Southwest Spice Rub on a Chicken Breast that's grilled & topped with Red Onion, Pepperjack Cheese, Fresh Sliced Tomato, Spinach & a bit of Guacamole.



ROASTED VEGETABLE FOCACCIA

Our Homemade Focaccia Bread filled with Roasted Red Onions, Zucchini, Yellow Squash, Red Peppers, Portobello Mushrooms & our Parmesan Basil Pesto Spread.

TRADITIONAL ROAST BEEF SANDWICH

Our Thick Sliced Wheat Bread is stacked with Fresh Sliced Roast Beef, Cheddar Cheese, Red Onion, Leaf Lettuce, Tomato Slices & Horseradish Cream.

CLUB SANDWICH

In the classic style – Sourdough Bread stacked with Fresh Sliced Ham & Turkey Breast, Crisp Bacon, Cheddar & Swiss Cheese as well as Leaf Lettuce & Tomato Slices.

TURKEY CROISSANT

Fresh Croissant topped with Sliced Turkey Breast, Swiss Cheese, Leaf Lettuce & Tomato Slices.

ITALIAN SUB

Fresh baked Sub Bun filled with Salami, Pepperoni, Ham, Provolone Cheese, Shredded Lettuce & Sliced Tomato. Finished with our Italian Blend of Oregano, Garlic & Black Pepper Olive Oil.

MARINATED GRILLED CHICKEN BREAST SANDWICH

House Marinated Chicken Breast grilled with Roasted Red Bell Peppers & topped with Fresh Baby Spinach, Tomato Slices & Swiss Cheese.

Luncheons cont.

SANDWICH COMBO

options

① THE SANDWICH BOARD

Choose any three of our Specialty Sandwiches & we will cut them & assemble on platters so your guests can enjoy more than just one option! Accompanied by our Traditional Tossed Salad with choice of Dressings, one additional Specialty Salad of Choice, Potato Chips, Dessert & Beverages.

② THE EXPRESS SANDWICH BOXED LUNCH

Choose any of our Specialty Sandwiches & we'll package it with a choice of one Specialty Side Salad, Potato Chips, Cookie & Bottled Water or Soda. Delivered to your location on campus.

③ MAIN STREET DELI BUFFET

Minimum 25 guests

This classic luncheon buffet allows your guests to create their own favorite sandwich. Platters of Roast Turkey Breast, Ham, Roast Beef, Grilled Vegetables, American & Swiss Cheese, Lettuce, Tomato & Onion accompanied by Assorted Breads & Rolls, Mayonnaise, Mustard & Ketchup. We also include our Traditional Tossed Salad with choice of Dressing as well as one Specialty Side Salad Selection & Potato Chips. Cookies & Drinks are also included.

extras

SOUPS

We make our soups from scratch with fresh ingredients to create wonderful home style flavor. Soup can be added to any of our luncheon buffets for an additional charge. We offer many different selections so if you don't see your favorite please be sure to ask. Express Box & Salad Lunches not applicable as there is no on site service.

Roasted Garlic Tomato	Homestyle Vegetable
Harvest Mushroom Bisque	Chicken Noodle
Cream of Potato	French Onion
Cream of Broccoli	Potato Ham Chowder
Broccoli & Cheddar	Clam Chowder
Hearty Beef Barley	

• Each Luncheon is served with Iced Tea or Lemonade & Iced Water. Upgrade to Sodas & Bottled Water available

Luncheons cont.
SALAD COMBO
options

① **THE SALAD GARDEN**

Minimum 25 guests

Give your guests the opportunity to create their own favorite salad from a wide assortment of fresh vegetables, salad toppings, three Dressing options, as well as their choice of Marinated Chicken Breast, Turkey Breast or Tuna. Two of our Specialty Side Salad Selections, Fresh Baked Bread & Butter, & Dessert are also included.

② **SALAD PLATTER BUFFET**

Choose any 3 of our Entrée Salads & we'll help you pair two of our Specialty Side Salads. Fresh Baked Bread & Butter, as well as your choice of Dessert.

③ **THE EXPRESS SALAD LUNCH**

Choose any of our Entrée Salads & we'll package it with Fresh Bread & Butter, Cookies & Soda or Bottled Water. Delivered to your location on campus.

extras

OUR SPECIALTY SIDE SALADS

Fresh Fruit Salad
Creamy Potato Salad
Coleslaw
Broccoli Salad
Pasta Salad

Creamy Dill Cucumber Salad
Cranberry Almond Wild Rice Salad
Tomato Basil Salad
Waldorf Salad
Ask for our Seasonal Favorites

• *Each Luncheon is served with Iced Tea or Lemonade & Iced Water. Upgrade to Sodas & Bottled Water available*

Luncheons cont.

BUFFET options

① SUB CLUB BUFFET

Minimum 12 guests

Guests will enjoy this sandwich buffet as they can sample all three choices if they would like to! Served with Traditional Tossed Salad & choice of dressing, Potato Chips, Dessert & Beverages.

TEXAS TENDER SUB

Crispy Chicken Tenders tossed in our Sweet & Spicy BBQ sauce topped with Grilled Vidalia Onions & Melted Cheddar Cheese.

PHILADELPHIA CHEESESTEAK

Tender Beef sautéed with Onions, Peppers & Mushrooms finished with Melted Provolone Cheese.

TOASTED ITALIAN GRINDER

Ham, Salami, & Pepperoni layered on Fresh Baked Bread with Melted Provolone Cheese. Topped with Shredded Lettuce, Onion, Banana Peppers, Tomatoes & finished with our Special Oregano, Garlic & Olive Oil Blend.

② THAT'S A WRAP

Choose three of our wraps below & we'll place them on platters for your guests to select their favorite option. Served with our Traditional Tossed Salad & one additional Specialty Salad Selection as well as Cookies.

Chicken BLT Wrap

Chicken or Tuna Salad Wrap

Grilled Chicken Caesar Wrap

Asian Chicken Wrap

Roasted Vegetable Wrap

Supreme Salad Wrap

Ham, Turkey or Roast Beef Wrap

Antipasto Wrap

③ ITALIANO BUFFET

Choice of Traditional Lasagna or Vegetable Alfredo Lasagna. Served with Traditional Tossed Salad & our Parmesan Breadsticks. Accompanied by Dessert & Beverages.

TRADITIONAL LASAGNA

Prepared with a combination of Ground Beef, Italian Sausage & Pepperoni layered with Mozzarella, Parmesan, & Ricotta Cheeses & our Italian Marinara Sauce.

VEGETABLE ALFREDO LASAGNA

Spinach, Carrots, Onion, & Mushroom combined with Mozzarella, Parmesan, & Ricotta Cheese & our Homemade Alfredo Sauce.

• Each Luncheon is served with Iced Tea or Lemonade & Iced Water. Upgrade to Sodas & Bottled Water available

Luncheons cont.

④ EL GRANDE BURRITO LUNCHEON

Minimum 25 guests

This is a favorite luncheon alternative where guests can customize their own Burrito! Options for salad & a dessert are also included.

- *Trio of Meat Selections to include Grilled Adobo Chicken, Ancho Chili Beef & Carnitas*
- *Cilantro Lime Rice*
- *Black Beans & Refritos*
- *Fajita Style Vegetable Medley*
- *Traditional Salsa, Roasted Corn Salsa & Spicy Salsa*
- *Shredded Cheese & Sour Cream*
- *Mixed Green & Flour Tortillas*



⑤ BAKED POTATO & SOUP BUFFET

Minimum 25 guests

These jumbo salt rubbed Baked Potatoes create a fantastic luncheon for the fall & winter months- especially when selecting our Home style Chili as one of your soup options. Accompanied by two soups, a side Caesar or Fresh Tossed Salad with Ranch, Honey French & Italian & of course Dessert!

- *Choice of two of our delicious soups*
- *Cheese Sauce & Shredded Cheddar*
- *Sour Cream & Creamy Whipped Butter*
- *Sour Cream & Fresh Chopped Scallions*
- *Marinated Grilled Chicken Strips*
- *Steamed Broccoli Bites*
- *Sautéed Mushrooms & Onions*

• *Each Luncheon is served with Iced Tea or Lemonade & Iced Water. Upgrade to Sodas & Bottled Water available*

Luncheons cont.

⑥ THE PASTA BAR

Minimum 25 guests

Choose 2 pasta selections, 2 varieties of sauces served with Grilled Chicken & an assortment of toppings to create your own unique pasta bowl. Accompanied by Traditional Tossed Salad or Caesar Salad & our Parmesan Breadsticks as well as a dessert of choice.

⑦ “CITY BBQ” LUNCHEON BUFFET

Minimum 25 guests

This buffet is presented with choices from the options below for guests to enjoy:

BREADS - CHOOSE 1

Fresh Baked Butterhorn Dinner Rolls, Corn Bread, Home style Biscuits or Breadsticks

ENTREES - CHOOSE 2

Rotisserie Style Chicken, Grilled BBQ Chicken, Pulled Pork or Chicken, Sausage & Peppers, Classic Lasagna, Vegetable Lasagna, Rigatoni & Meatballs. BBQ Ribs available as one of selections for an additional cost

SIDES - CHOOSE 2

Coleslaw, Corn Pudding Spoon Bread, Macaroni & Cheese, Country Style Green Beans, All American Potato Salad, Texas Style Baked Beans or Roasted Redskin Potatoes

DESSERT - CHOOSE 1

Apple Crumble Cake, Banana Split Cake, Oreo Dream Cake, Strawberry Angel Cream Cake, Assorted Cookies or Brownies (multiple types available)



• Each Luncheon is served with Iced Tea or Lemonade & Iced Water. Upgrade to Sodas & Bottled Water available

extras

PIZZA, SNACKS & MORE

Potato Chips
Kettle Chips
Pretzels
Tortilla Chips & Salsa
Guacamole & Chips
Mixed Party Nuts
Spiced Mixed Nuts
Lemonade
Iced Tea
Individual Bagged Chips & Snacks
Fresh Popcorn
Chicken Fingers
Pizza Logs with Marinara Sauce
Mozzarella Sticks with Marinara Sauce
Assorted Candy Bars and Bagged Candy
Granola Bars

PIZZA

comes with plates, napkins & disposable serviceware

CHEESE PIZZA

Sheet (24 slices)

Large (8 slices)

PEPPERONI & CHEESE

Sheet (24 slices)

Large (8 slices)

Specialty Pizza

Sheet (24 slices)

Large (8 slices)

Choose from

- Tuscan Roasted Vegetable
- Buffalo Chicken Finger
- BBQ Cheeseburger
- BLT Supreme



Luncheons cont.

PLATTER options

Platters are the perfect starter to a wonderful meal or special event. They may be ordered in any combination. Complimentary foam plates and napkins are provided with all platter services. Our premium disposable plastic ware is available if needed for an additional fee. China service is available for an additional charge. Ask us for details.

Small Platters serve between 25-30

Large Platters serve between 40-50

① TRADITIONAL CHEESE & CRACKERS

An assortment of Pepperjack, Swiss & Cheddar Cheese Cubes accompanied by a Variety of Crackers & garnished with Grapes & Strawberries.

② SIMPLY DELICIOUS CHEESE & CRACKERS

Our Premium Cheeses including Triple Crème Brie, Gruyere, Havarti Dill, Smoked Gouda, Blue Cheese & more. Accompanied by Dried Fruits & Nuts & served with Flatbread Crackers.

③ FRESH FRUIT

Cantaloupe, Honeydew, Pineapple Wedges, Grapes & Strawberries.

④ SIMPLY DELICIOUS FRESH FRUIT

Cantaloupe, Honeydew, Pineapple Wedges, Strawberries, Raspberries, Blueberries as well as Red & White Grapes. Garnished with our Simply Delicious Sugar Fried Pecans.

⑤ TRADITIONAL VEGETABLES & DIP

Our Housemade Creamy Ranch Dressing accompanied by Broccoli & Cauliflower Florets, Mushrooms, Carrot & Celery Sticks, Radishes, & Red & Green Peppers.

⑥ SIMPLY DELICIOUS VEGETABLE CRUDITES

A beautiful assortment of Broccoli & Cauliflower Florets, Mushroom, Carrot & Celery Sticks, Pea Pods, Asparagus, Yellow Squash, Zucchini, Radishes & Red & Green Peppers. Accompanied by our Premium Spinach Dip.

⑦ ANTIPASTO

Italian Ham, Salami, Pepperoni & Prosciutto combined with Fresh Parmesan, Mozzarella, Marinated Vegetables, Fire Roasted Peppers & Mixed Olives.



Hors d'oeuvre Reception Packages

These packages are designed to stand-alone and can also be coordinated through customized pricing to any dinner buffet. Simple receptions can also be designed using our party platters with a la carte selections from below to create a perfect impromptu reception or celebration.

Packages are available for **50 guests or more**- otherwise a la carte service is available. Wait staff and Bar service is available with a la carte items but at an additional charge. The Happy Hour Party Pack, Hors d'oeuvres Reception and Simply Delicious Hors d'oeuvres Reception all include full wait staff service. Bar options are an additional charge.

① HAPPY HOUR PARTY PACK

Enjoy a quick party complete with a choice of one of our Traditional Platters as well as 2 of our Group 1 Hors d'oeuvres & 1 of our Group 2 selections. Provides for an average of 5 pieces per person.

② HORS D'OEUVRES RECEPTION PACKAGE

Select 2 of our Traditional Platters as well as 2 of our Group 1 selections & 2 of our Group 2 (or 1 of group 3). Provides for an average of 8 pieces per person.

③ SIMPLY DELICIOUS HORS D'OEUVRES RECEPTION PACKAGE

Select 2 of our Traditional Platters (our Simply Delicious Platters also available for an additional charge) as well as 3 of our Group 1 selections & 1 of our Group 2 & 1 of our Group 3 selections. Provides for approximately 12 pieces per person.

Group 1

25 pieces a la carte
or 50 pieces a la carte

Fresh Fruit Kebobs
Trio of Hummus with Pita Chips
Antipasto Pinwheels
Bruschetta Romano
Fruited Chicken Miniature Sandwich
Buffalo Chicken Puffs
Chicken Satay
Pesto Grilled Chicken Skewers

Group 2

25 pieces a la carte
or 50 pieces a la carte

Tapenade with Crostini
Basil Cream Stuffed Cherry Tomatoes
Teriyaki Beef & Pepper Skewers
Spanakopita
Vegetable & Bleu Cheese Stuffed
Mushrooms

Group 3

25 pieces a la carte
or 50 pieces a la carte

Garlic Shrimp Cocktail w/Tequila
Lime Chili Sauce
Miniature Beef Wellingtons
Bacon Wrapped Scallops
Mini Crab Cakes w/Red Pepper Aioli
Crab Stuffed Mushrooms

Above are examples of items grouped in each pricing level. Items/groupings are subject to change based upon wholesale product cost & new offerings that are added throughout the year. Call today for a complete listing of hors d'oeuvre offerings by group for your planning needs.

add a carving station

to any Hors d'oeuvres package with a minimum of **40 guests**. All carving stations served with fresh Baked Rolls and condiments to match your selection.

Rosemary Orange Roast Pork Loin
Oven Roast Top Round of Beef
Turkey Breast

Marinated Flank Steak
Herb Encrusted Beef Tenderloin

Dinner Buffet Packages

For events under 25 guests there is an additional service charge.

① ONE ENTRÉE BUFFET

Includes choice of salad, rolls & butter, 1-tier 1 entrees, 1 side dish, 1 vegetable and 1 dessert selection.

② SIMPLE DINNER BUFFET

Includes choice of salad, rolls & butter, 2-tier 1 entrees, 1 side dish, 1 vegetable and 1 dessert selection.

③ STANDARD DINNER BUFFET

Includes choice of salad, rolls & butter, 1-tier 1 entrees, 1-tier 2 entrée (1 may be carved) 2 side dishes, 2 vegetables and 1 dessert selection.

④ THE SIMPLY DELICIOUS BUFFET

Includes choice of salad, rolls & butter, 1-tier 1 or 2 entree, 1-tier 3 entrée (1 may be carved) 2 side dishes, 2 vegetables and 1 dessert selection.

⑤ THE PREMIUM DINNER BUFFET

Includes choice of salad, rolls & butter, 1-tier 1, 2 or 3 entree, 1-tier 4 entrée (1 may be carved) 2 side dishes, 2 vegetables and 1 dessert selection.

⑥ THE GRAND HORS D'OEUVRES & DINNER BUFFET PACKAGE

Includes 1 traditional platter selection, 1 group 1 and 1 group 2 hors d'oeuvres selections. Choice of salad, rolls & butter, 2-tier 1 or 2 entrees (1 may be carved) 2 side dishes, 2 vegetables and 1 dessert selection.

⑦ SIMPLE SERVED DINNER

Includes choice of salad, rolls & butter, 1-tier 1 entree, 1 side dish, 1 vegetable and 1 dessert selection.

⑧ STANDARD SERVED DINNER

Includes choice of salad, rolls & butter, 1-tier 2 entree, 1 side dish, 1 vegetable and 1 dessert selection.

⑨ SIMPLY DELICIOUS SERVED DINNER

Includes choice of salad, rolls & butter, 1-tier 3 or 4 entree, 1 side dish, 1 vegetable and 1 dessert selection.

** All Dinner Buffet Packages are served with Iced Water, Iced Tea, Regular & Decaffeinated Coffee and Hot Tea.*

Dinner cont.

Tier 1 Entrees

Cheese Lasagna
Vegetable Lasagna
Pepperoni/Meat Lasagna
Rigatoni & Meatballs
Sausage or Chicken Cavatappi Alfredo
Eggplant Parmesan
Oven Fried Chicken
Oven Roasted Chicken
Marinated Grilled Chicken Breast
Chicken Parmesan
Sausage & Peppers
Beef Peppersteak
Beef Stroganoff
Honey Glazed Ham

Tier 3 Entrees

Chicken Marsala
Apple Normandy Chicken
Carved Flank Steak
Carved Prime Rib of Beef
Carved Beef Roulade
Carved Skirt Steak
Carved Strip Loin
Orange Roughy
Deviled Orange Roughy
Shrimp Scampi

Tier 2 Entrees

Sauteed Chicken Breast
Stuffed Chicken Breast
Chicken Breast Supreme
Chicken Picatta
Homestyle Boneless Pork Chops
Baked Swiss Steak
Lemon Baked Cod
Carved Turkey Breast
*Carved Top Round of Beef**
Carved Rosemary Orange Pork
Tuscan Roast Pork
Carved Beef Sirloin

** Includes Au Jus. Horseradish Cream Sauce available for an additional fee*

Tier 4 Entrees

Carved Beef Tenderloin
Herb Encrusted Carved Beef Tenderloin
Carved Tuscan Roast Tenderloin
Pan Seared Scallops
Shrimp & Scampi Stir-Fry
Chive Crusted Salmon
Pecan Crusted Salmon



Picnic Options

For events under 25 guests there is an additional service charge.

① SIMPLE PICNIC PACK

ENTREES

Both Grilled Hamburgers & Hotdogs with Cheese, Lettuce, Tomato, Onion, Buns, Ketchup, Mustard, Relish & Mayonnaise

SIDE SALADS - CHOOSE 1

Potato, Macaroni or Pasta Salad

SIDES - CHOOSE 1

Baked Beans, Buttered Green Beans or Corn

DESSERT - CHOOSE 1

Assorted Fresh Baked Cookies, Brownies, Apple Crumble Bars, Blondies, Cupcakes, Rice Krispies Treats or our famous S'more Bars

② STANDARD PICNIC PACK

ENTREES- CHOOSE 2

Hamburgers, Hotdogs, Grilled Chicken or Bratwurst with Cheese, Lettuce, Tomato, Onion, Buns, Ketchup, Mustard, Relish & Mayonnaise

SIDE SALADS - CHOOSE 2

Potato Salad, Macaroni Salad, Pasta Salad, Fruit Salad, Coleslaw, Broccoli Salad, Creamy Cucumber Salad, Tomato Basil Salad or Waldorf Salad

SIDES - CHOOSE 1

Baked Beans, Country or Southern Style Beans, Corn Cobbets, Rosemary Redskins, Cheesy Hashbrowns

DESSERT - CHOOSE 1

Assorted Fresh Baked Cookies, Brownies, Apple Crumble Bars, Blondies, Cupcakes, Rice Krispies Treats, our famous S'more Bars, any of our Pies, Crisps or Triple Layer Cakes

** All Picnic Options include Iced Tea, Lemonade & Iced Water.*

Picnics cont.

③ SIMPLY DELICIOUS PICNIC PACK

ENTREES - CHOOSE 1

Hamburgers, Hotdogs, Grilled Chicken or Bratwurst with Cheese, Lettuce, Tomato, Onion, Buns, & Ketchup, Mustard, Relish & Mayonnaise

+ CHOOSE 1

Rotisserie Style Chicken, Grilled Italian Sausage or Herbed Pork Loin

GREEN SALADS - CHOOSE 1

Traditional Mixed Greens, Caesar, Greek, Italian or Summer Salad

SIDE SALADS - CHOOSE 2

Potato Salad, Macaroni Salad, Pasta Salad, Fruit Salad, Coleslaw, Broccoli Salad, Creamy Cucumber Salad, Tomato Basil Salad, Watermelon Slices or Waldorf Salad

SIDES - CHOOSE 2

Baked Beans, Country or Southern Style Beans, Corn Coblets, Rosemary Redskins, Cheesy Hash-browns, Grilled Vegetables, Grilled Potatoes & Onions or Herb Buttered Reds

DESSERT - CHOOSE 1

Assorted Fresh Baked Cookies, Brownies, Apple Crumble Bars, Blondies, Cupcakes, Rice Krispies Treats, our famous S'more Bars, any of our Pies, Crisps or Triple Layer Cakes



Dessert Options

COOKIES, BROWNIES & MORE *a la carte*

① FRESHLY BAKED COOKIES

OF OPTIONS DEPENDANT ON GROUP SIZE,
MAY SPECIFY TYPE

CHOCOLATE CHIP
CHOCOLATE CHOCOLATE CHIP
OATMEAL RAISIN
CLASSIC SUGAR
PEANUT BUTTER

② GOURMET SIZED BROWNIES

TRADITIONAL BROWNIES
PEANUT BUTTER BROWNIES
CHERRY CREAM BROWNIES
TOFFEE BROWNIES

③ MINI COOKIE PLATTER

*An assortment of freshly baked jumbo cookies.
There are 60 cookies per small platter & 90 cookies per large platter.*

④ BAR COOKIES & TREATS

RICE KRISPIES TREATS - the classic treat at 2" High!

PEANUT BUTTER RICE KRISPIES TREATS - topped with a layer of Rich Chocolate Ganache

BLONDE BARS - A delicious change to traditional Brownies these Blonde Bars are rich & delicious

S'MORE BARS - Golden Grahams Cereal with Creamy Marshmallow Topping & Chocolate Chips



Desserts cont.

CHEESECAKES

a la carte

New York Style Cheesecakes- these beautiful 3" high traditional New York Style Cheesecakes are baked in our own kitchens in a variety of flavors.

AVAILABLE IN PLAIN CHEESECAKE, TOPPED AND/OR FLAVORED CHEESECAKE & CHOCOLATE GANACHE CHEESECAKES.

(SERVES 16-20) A LA CARTE.

① FRUIT TOPPED CHEESECAKE

Traditional New York Style Cheesecake topped with your choice of Strawberry, Cherry or Blueberry.

② TOFFEE CRUNCH CHEESECAKE

We swirl Caramel through the batter just before baking. Decorated with Whipped Cream Swirls and Chopped Chocolate Toffee.

③ PEANUT BUTTER CHEESECAKE

Rich and Creamy Peanut Butter is swirled throughout the batter. Topped with a decadent Peanut Butter Cream as well as Whipped Cream Swirls and Reese's Peanut Butter Cup Garnish.

④ CHOCOLATE BROWNIE CHEESECAKE

Brownie Batter is swirled throughout this Oreo Crust Cheesecake just before baking. Decorated with Whipped Cream Swirls, an Oreo Cookie and Rich Hot Fudge on each piece.

⑤ RASPBERRY CHEESECAKE

Our filling is swirled with Raspberry Cream just before baking. Topped with Whipped Cream Swirls and Raspberry Preserves.

⑥ ALMOND CRUNCH CHEESECAKE

Similar to our Toffee Crunch we swirl the batter with rich Caramel just before baking. Decorated with our own Sugar Fried Almond Crunch.

⑦ DECADENT CHOCOLATE GANACHE CHEESECAKE

Our Brownie Swirl Cheesecake with traditional crust covered in rich and delicious Chocolate Ganache. Garnished with our premium Sugar Fried Pecans. Absolutely amazing!



Desserts cont.

DECORATED ALL OCCASIONS CAKES *a la carte*

Prices include traditional icing decorations. Drawings or specialty images, etc. are quoted based upon availability and complexity. Pricing includes 6" plates, plastic forks and cocktail napkins.

WHITE, CHOCOLATE, YELLOW OR MARBLE CAKE FLAVORS AVAILABLE

FILLINGS INCLUDE: VANILLA OR CHOCOLATE MOUSSE STYLE FILLING, CHOCOLATE GANACHE, RASPBERRY, STRAWBERRY, CHERRY OR BLUEBERRY (ADDITIONAL CHARGES APPLY BASED UPON SIZE)

ICINGS AVAILABLE INCLUDE TRADITIONAL BUTTERCREAM OR WHIPPED CREAM AS WELL AS CHOCOLATE GANACHE (ADDITIONAL CHARGES APPLY BASED UPON SIZE)

① 1/4 SHEET CAKE

SERVES APPROXIMATELY 15 GUESTS

Available as filled, Chocolate Ganache Frosted, or filled & Chocolate Ganache Frosted

② 1/2 SHEET CAKE

SERVES APPROXIMATELY 30 GUESTS

Available as filled, Chocolate Ganache Frosted, or filled & Chocolate Ganache Frosted

③ FULL SHEET CAKE

SERVES APPROXIMATELY 60 GUESTS

Available as filled, Chocolate Ganache Frosted, or filled & Chocolate Ganache Frosted

④ 8" ROUND CAKE

SERVES APPROXIMATELY 8-10 GUESTS

Available as filled, Chocolate Ganache Frosted, or filled & Chocolate Ganache Frosted

⑤ 10" ROUND CAKE

SERVES APPROXIMATELY 20-24 GUESTS

Available as filled, Chocolate Ganache Frosted, or filled & Chocolate Ganache Frosted

⑥ 12" ROUND CAKE

SERVES APPROXIMATELY 36-40 GUESTS

Available as filled, Chocolate Ganache Frosted, or filled & Chocolate Ganache Frosted

Desserts cont.

CUPCAKES
a la carte

FROSTED WITH YOUR CHOICE OF OUR DELICIOUS
BUTTERCREAM OR CHOCOLATE BUTTERCREAM

① TRADITIONAL CUPCAKES

VANILLA
CHOCOLATE
YELLOW

② MINI CUPCAKES

MINIMUM ORDER 36

VANILLA
CHOCOLATE
YELLOW



③ GOURMET CUPCAKES

MINIMUM ORDER 24

SALTED CARAMEL
OREO CREAM
BANANA SPLIT
COCONUT CREAM
CHOCOLATE RASPBERRY
CHOCOLATE ALMOND FUDGE
TOFFEE CREAM
RED VELVET DREAM
CHERRY CORDIAL
LEMON DROP

**MINI GOURMET CUPCAKES ARE AVAILABLE,
MINIMUM ORDER 36

Event planners, ask us about new cupcake flavors!

Bar Services

DRINKS

Bartender available with a 3 hour minimum

① CASH BAR

BEER & WINE
WELL LIQUOR
TOP SHELF LIQUOR
SODA
BOTTLED WATER

② CONSUMPTION BAR

BEER & WINE
WELL LIQUOR
TOP SHELF LIQUOR
SODA
BOTTLED WATER

③ OPEN BAR

*Includes beer, wine, liquor,
soda & bottled water*

LINENS

**No charge for linen if using China*

① RENTED

90" x 90" (*Cadet Blue & White in stock, can order Maize & Black*)

114" x 54" (*Cadet Blue & White in stock, can order Maize & Black*)

54" x 54" (*Maize, Black, Pink, Sandalwood, Dusty Rose, Burgundy, Medium Blue, Peach, Seafoam, Forest Green, Gold, Red, Teal, Purple, Lemon Yellow*)

72" x 72" (*Cadet Blue & White in stock, can order Maize & Black*)

NAPKINS (*Maize, Black, Pink, Sandalwood, Dusty Rose, Burgundy, Medium Blue, Peach, Seafoam, Forest Green, Dusty Grey, Gold, Red, Teal, Purple, Lemon Yellow*)

SKIRTING

② PURCHASED

120" ROUNDS (*Black, Blue, White, Seafoam Green, Gold*)

90" x 132" (*Black or Blue*)

132" ROUND (*Charcoal Grey Pinwheel*)