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PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.





A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style, with a service minimum of 15 guests. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.

Early Riser

An assorted pastry basket of mini danish, donuts, or mini muffins, and a bottled juice assortment of orange, apple and cranberry.

Eye Opener

An assorted pastry basket of mini danish, donuts, or mini muffins, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

Sunrise Start

An assortment of bagels and scones with accompaniments of fruit yogurt with granola, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

Morning Breaks a La Carte

Granola bars
Seasonal fresh fruit salad
Yogurt
Seasonal fresh cut fruit

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

ENTRÉES

- Mushroom cheese strata
- Ham and potato frittata
- Lo-carb breakfast, assorted cheeses, hard-boiled eggs, and assorted meats platter
- Croissant sandwiches (ham, sausage, bacon, egg & cheese)
- Yogurt with granola
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- Turkey sausage
- Lox and condiments
- French toast
- Waffles
- Pancakes
- Home fried potatoes
- Hash browns
- Grits

BEVERAGES, 16 SERVINGS PER GALLON

- Bottled iced tea
- Assorted bottled soft drinks (20 oz or can)
- Assorted juice - by the gallon or bottle
- Assorted carafe juice
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Hot water for tea (includes decaffeinated)
- Hot chocolate

BAKERY A LA CARTE, SOLD PER DOZEN

- Mini croissants
- Mini pastry
- Mini sticky rolls
- Assorted scones
- Assorted muffins
- Assorted donuts
- Assorted bagels with condiments

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: 10 GUEST MINIMUM

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be preset along with beverages and dessert to keep your program on time. They can be present with condiments, potato chips, cookies or brownies and a canned beverage or bottled water. Please feel free to upgrade to a 20 oz. bottled drink for an additional fee.

Albuquerque Chicken Breast Sandwich

Cilantro grilled chicken breast on a multi-grain bun with salsa, olives, lettuce and tomato with side salad of the day.

Bistro Grill

Grilled herbed chicken breast with melted mozzarella and pesto on focaccia with side salad of the day.

Grilled Vegetable Baguette

Grilled marinated zucchini, eggplant and yellow squash with fontina cheese and fresh basil on a baguette with side salad of the day.

Grilled Portobello on Focaccia

Grilled portobello mushroom sandwich with provolone cheese served with side salad.

Flank Steak on Baguette W/Watercress

Balsamic grilled flank steak on a baguette with watercress, plum tomato and tarragon-tomato aioli with side salad of the day.

Italian Panini

Hot salami, ham, provolone and roasted red peppers on a french roll with garlic mayonnaise with side salad of the day.

Chicken Caesar Wrap

Romaine lettuce, sliced chicken breast, caesar dressing and parmesan wrapped in a flour tortilla with side salad of the day.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: 10 GUEST MINIMUM

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie and a canned drink.

Chef Salad

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing with a dinner roll and butter.

Tri-Salad Combo

A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad and ham salad.

Cobb Salad

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

Chicken Fajita Salad

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

Caesar Salad

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

* Add grilled balsamic chicken breast

* Add beef strips

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.

LUNCHEON SALADS



LUNCHEON SALADS

LUNCHEON SALADS: 10 GUEST MINIMUM

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie, a choice of a canned drink or 20 oz. bottled water.

Antipasto Salad

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

Thai Beef and Noodle Jazz Salad

Lime marinated beef tossed with Lo Mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens and with a Thai dressing.

Big Greek Salad

Crisp mixed greens with Tabbouleh, roasted red pepper, crumbled feta cheese and falafel in a flatbread cone.

LUNCHEON SALADS



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

SPECIALTY BUFFETS: 25 GUEST MINIMUM

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

Slicers Deli Buffet

Sliced roast beef, ham, turkey, American, swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies and pitchers of lemonade, iced tea or water.

Options:

- Canned beverages
- Healthy Choice® meats sliced roast beef, ham, turkey, American, swiss, and provolone
- Pasta salad, potato salad, garden salad, caesar salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons

Salad Buffet

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings all accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, and onion, condiments, potato chips, cookies or brownies and a canned beverage.

Caesar Bar

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing served with rolls and butter, dessert bars and a canned beverage.

Options:

- Add grilled chicken, grilled steak, grilled shrimp or grilled salmon

Roma Italian

Mixed green salad with Italian dressing and antipasto. Choice of two: penne, tri-color rotini or rigatoni with marinara sauce. Served with breadsticks, butter, shredded parmesan cheese, cookies and pitchers of lemonade, iced tea and water.

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: 25 GUEST MINIMUM

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

Classic BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad, or coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, lemonade, iced tea and water.

Arkansas Style BBQ

Pulled BBQ pork, BBQ chicken quarters, with corn on the cob, baked beans, choice of potato salad, cole slaw or macaroni salad, condiments, cookies, brownies and lemonade, iced tea, and water.

Options:

- Canned beverage
- Watermelon

Southern Family Dinner

Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with your choice of two dressings.

Roast turkey, with whipped potatoes and giblet gravy, country stuffing, corn, cranberry sauce, rolls and butter, pumpkin pie. Served with coffee, decaffeinated coffee, hot tea or ice tea.

Fajita Bar

Choice of chicken, beef, shrimp or vegetable fajitas warm flour tortillas accompanied with spanish rice and traditional toppings with lemonade, ice tea, 20 oz bottled beverages and NY Style cheesecake.

Wing Fest

Teriyaki, BBQ, and buffalo wings with blue cheese dressing, celery sticks, and carrot sticks; caesar salad with canned sodas or bottled water.

CLASSICS



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert.

- | | | | |
|------|--|------|--|
| BEEF | Filet Mignon
Beef Tenderloin filet with your choice of sauce | PORK | Southwestern Glazed Pork Loin
Carved and served with a zesty chipotle pepper sauce |
| | Roast Top Round of Beef
Sliced roast top sirloin of beef carved and served with au jus | | Pork Tenderloin
Sliced tenderloins of pork dressed with a savory Dijon sauce |
| | Beef Wellington
Tenderloin of beef wrapped in puff pastry with foie gras and cooked until golden brown | | |

- | | | | |
|---------|--|------|--|
| POULTRY | Chicken Piccata
Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers | VEAL | Veal Piccata
A classic! Scaloppini of veal sautéed and flavored with lemons and capers |
| | Chicken Cordon Bleu
Boneless breast of chicken rolled with imported ham and swiss cheese lemon pepper chicken breast | | Veal Oscar
Veal cutlets topped with asparagus, lump crab and drizzled with hollandaise sauce |
| | Rosemary Chicken
Chicken breast with rosemary and garlic | | |

C L A S S I C S



CULINARY CLASSICS

SEAFOOD

Shrimp Scampi

Shrimp sautéed with fresh herbs and garlic served over basil orzo

Chilean Sea Bass with Salsa

Tender, sweet sea bass grilled and topped with fresh tomato salsa

Broiled Salmon with Dill Butter

Salmon fillet broiled to perfection served with dill butter

Ahi Tuna

Ahi Tuna grilled and served with a caponata relish

Maryland Crab Cakes

Mouthwatering Maryland lump crab cakes

VEGETARIAN

Vegetable Napoleon

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

Vegetarian Lasagna

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

Chevre, Orzo and Basil

Stuffed Portobello

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

Spaghetti Squash

Spaghetti squash with sofrito and vegan pinto beans

C L A S S I C S



MENU ACCOMPANIMENTS

MENU ACCOMPANIMENTS



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT TWO

- Baked potato bar
- Country mashed potatoes
- Baked sweet potatoes
- Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Olive couscous
- Basil orzo
- Risotto with mushrooms
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Carrots vichy
- Baby carrots
- Baby squash

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Boston cream pie
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie

CAKES

- Chocolate cake
- Carrot cake
- Black forest cake
- German chocolate cake
- Carmel granny apple
- Angel food cake with seasonal berries
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting
- Bread pudding

SPECIALTY

- Sorbet
- Parfaits
- Tiramisu
- Ice Cream Sundae Bar

MENU ACCOMPANIMENTS



FINISHING TOUCHES

DESSERT BARS

Have your dessert bars cut into triangles, logs and squares to create an attractive platter

- Chocolate
- Marble
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Square petit fours
- Chocolate fondue
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Assorted cakes (per slice)
- Ice Cream Sundae Bar

COOKIES

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Macaroons
- Assorted biscotti

SNACKS

- Popcorn
 - Potato chips
 - Pretzels
 - Chips and salsa

 - Pita chips with hummus
 - Mixed nuts
 - Granola bars
 - Power bars
 - Candy bars
 - Soft pretzels
 - Cheesecake
-

FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS,
PER PERSON
Served with crackers

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Crab dip
- Shrimp dip
- Seven layer dip with tortilla chips

TRAYS AND DISPLAYS, SMALL (25-45)
MEDIUM (50-75), LARGE (75-100), PER PERSON

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese
- Smoked salmon with condiments
- Mini rollers
- Southwestern tortilla roll-ups
- Smoked Deli roll-ups
- Fresh seasonal fruit

CARVING STATION,
PER PERSON

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey with giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef with au jus
- Roast tenderloin of beef

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



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

PRICED PER DOZEN

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

- Spanakopita
- Fried chicken tenders
- Coconut shrimp
- Original, honey BBQ and hot wings
- Mini chicken wellington
- Sausage bites with champagne mustard and white wine
- Egg rolls
- Vegetable spring rolls
- Stuffed mushrooms
- Scallops wrapped in bacon
- Potstickers
- Oysters Rockefeller
- Crab rangoon
- Roasted red pepper and gouda quesadillas
- Honey ginger chicken satay
- Crab cakes
- Mini quiche
- Thai beef roll
- BBQ Cocktail Smokies

COLD

- Sushi
- Shrimp cocktail
- Crab claw cocktail

- Skewered fruit with yogurt dressing
- Tomato, mozzarella and basil crostini
- Salmon pinwheel
- Belgium endive and herbed goat cheese
- Tuscan bruschetta



B E V E R A G E S

HOT, SOLD BY THE GALLON:
16 SERVINGS PER GALLON

- Brewed regular and decaf coffee
- Hot Lipton tea
- Herb Tazo - celestial tea
- Hot cocoa (seasonal)

COLD

- Canned soda, bottled soda (20 ounce)
- Bottled waters
- Bottled juices
- Milk (pint)
- Sports drinks
- Bottled teas

PUNCHES, SOLD BY THE GALLON: 16 SERVINGS PER
GALLON

- Lemonade
- Apple juice
- Iced tea
- White cranberry punch
- Specialty punch
- Arnold Palmer's punch
- Cappuccino ice cream punch

B E V E R A G E S

C A T E R I N G

A GREAT START PER PERSON

Early Riser	\$4.95
Eye Opener	\$6.25
Sunrise Start	\$7.25

ENTRÉES PER PERSON

Mushroom cheese strata	\$1.89
Ham and potato frittata	\$1.89
Lo-carb breakfast, assorted cheeses,	\$1.89
Scrambled eggs	\$1.89
Bacon	\$1.89
Ham steak	\$1.89
Sausage links	\$1.89
Turkey sausage	\$1.89
Lox and condiments	\$1.89
French toast	\$1.89
Waffles	\$1.89
Pancakes	\$1.89
Home fried potatoes	\$1.89
Hash browns	\$1.89
Grits	\$1.89

MORNING BREAKS

A LA CARTE PER PERSON

Granola bars	\$1.09
Seasonal fresh fruit salad	\$2.50
Yogurt	\$1.50
Seasonal fresh cut fruit	\$2.65

BAKERY A LA CARTE PER DOZEN

Assorted bagels with condiments	\$12.00
Assorted donuts	\$9.09
Mini croissants	\$12.79
Mini pastry	\$12.79
Mini sticky rolls	\$12.00
Assorted scones	\$12.00
Assorted muffins/regular	\$9.00
Croissant Sandwiches (per person)	\$2.50

LUNCHTIME - EXPRESS LUNCHES

Albuquerque Chicken Breast Sandwich	\$8.50
Bistro Grill	\$8.75
Grilled Vegetable Baguette	\$8.50
Grilled Portobello on Focaccia	\$8.50
Flank Steak on Baguette W/Watercress	\$8.75
Italian Panini	\$8.99
Chicken Caesar Wrap	\$8.75



Please contact your catering manager for special events and requests.

Prices Effective Through December 2008

LUNCHEON SALADS PER PERSON

Chef Salad	\$9.75
Cobb Salad	\$9.75
Caesar Salad	\$8.25
with Chicken	\$10.25
with Sizzling Beef	\$10.25
Big Greek Salad	\$8.99
Tri-Salad Combo	\$9.75
Chicken Fajita Salad	\$9.75
Taco Salad	\$10.00
Antipasto Salad	\$9.75
Thai Beef and Noodle Jazz Salad	\$11.95

BOUNTIFUL BUFFETS PER PERSON

Slicers Deli Buffet	\$11.50
Salad Buffet	\$11.75
Caesar Bar	\$8.25
* Grilled chicken caesar bar	Add \$2.00
* Grilled steak caesar bar	Add \$2.00
* Grilled shrimp	Add \$3.00
* Grilled salmon	Add \$3.00
* Action station w/chef	\$8.00
Roma Italian	\$10.75

MOVABLE FEASTS PER PERSON

Classic BBQ	\$9.50
Arkansas Style BBQ	\$12.75
Southern Family Dinner	\$14.75
Fajita Bar	\$14.00
Wing Fest	\$12.00

CULINARY CLASSICS PER PERSON

Filet Mignon	Market
Roast Top Round of Beef	\$19.50
Beef Wellington	Market
Chicken Piccata	\$12.75
Chicken Cordon Bleu	\$12.75
Rosemary Chicken	\$12.75
Southwestern Glazed Pork Loin	\$14.50
Pork Tenderloin	\$15.75
Veal Piccata	\$19.99
Veal Oscar	Market

Shrimp Scampi	Market
Chilean Sea Bass with Salsa	Market
Broiled Salmon with Dill Butter	Market
Ahi Tuna	Market
Maryland Crab Cakes	Market

Vegetable Napoleon	\$16.50
Vegetarian Lasagna	\$10.99
Chevre, Orzo and Basil Stuffed Portobello	\$12.25
Spaghetti Squash	\$12.25

Prices Effective Through December 2008

ASSORTED DIPS

PER PERSON

Spinach and artichoke dip	\$2.00
French onion dip	\$1.00
Garden vegetable dip	\$1.25
Ranch dip	\$1.00
Crab dip	\$2.25
Shrimp dip	\$2.25
Seven layer dip with tortilla chips	\$1.50

TRAYS AND DISPLAYS

PER PERSON

Small (25- 45)/Medium (50-75)/Large (75-100)

Crudites and dip	\$2.35
Cheese and crackers	\$2.25
Imported/specialty cheese and &NDbgourmet crackers	\$4.50
Fresh seasonal fruit and cheese	\$3.50
Smoked salmon with condiments	Market
Mini rollers	\$2.50
Southwestern tortilla roll-ups	\$2.75
Fresh seasonal fruit	\$2.65

PER PERSON

Popcorn	\$1.00
Potato chips	\$1.25
Pretzels	\$1.25
Chips and salsa	\$1.50
Pita chips with hummus	\$2.75
Mixed nuts	\$0.75
Granola bars	\$1.09
Power bars	\$1.99
Candy bars	\$1.50

FINISHING TOUCHES

PER DOZEN

Chocolate brownies	\$9.50
Marble brownie	\$9.50
Lemon bars	\$9.50
Seven layer bars	\$10.45
Marshmallow krispies	\$8.99
Ice cream sundae bar (per person)	\$4.75
New York Style Cheesecake (per person)	\$3.25
Chocolate fondue(per person)	\$3.50
Oreo dream bar	\$12.00
Carrot cake bar	\$12.00
Turtle brownie bar	\$12.00
Assorted cakes(per slice)	\$12.00
Chocolate chip	\$9.50
Oatmeal raisin	\$9.50
Peanut butter drop	\$9.50
Chocolate chocolate chip	\$9.50
Macaroons	\$10.75
Assorted cakes (per slice)	\$2.00
Square petit fours	

CARVING STATION

PER PERSON

Roast turkey with giblet gravy	\$6.00
Mustard and apricot glazed ham	\$6.00
Roast pork loin	\$6.00
Roast top round of beef with au jus	\$6.00
Roast tenderloin of beef	\$8.00

Prices Effective Through December 2008

HORS D'OEUVRES

PER DOZEN

Hot

Spanakopita	\$12.50
Original, honey BBQ and hot wings	\$12.50
Fried chicken tenders	\$12.50
Coconut shrimp	\$14.25
Mini chicken wellington	\$24.00
BBQ Cocktail Smokies	\$10.50
Swedish Meatballs	\$10.50
Egg rolls	\$16.00
Vegetable spring rolls	\$16.00
Stuffed mushrooms	\$16.00
Scallops wrapped in bacon	\$16.00
Potstickers	\$16.00
Crab rangoon	\$18.99
Thai beef roll	\$25.00
Honey ginger chicken satay	\$36.99
Sausage bites with champagne mustard and white wine	\$15.99
Roasted red pepper and gouda quesadillas	\$20.00
Crab Cakes	\$12.90
BBQ Cocktail Smokies	\$10.50
Chicken chimichanga	\$19.00
Vegetables in phyllo	\$12.50
Mini quiche	\$16.00

Cold

Sushi	Market
Shrimp cocktail	\$36.00
Crab claw cocktail	Market
Smoked Deli Roll-up	\$10.50
Skewered fruit with yogurt dressing	\$19.00
Salmon pinwheel	\$25.00
Tomato, mozzarella and basil crostini	\$20.00
Belgium endive and herbed goat cheese	\$24.00
Tuscan bruschetta	\$20.00

BEVERAGES

BY THE GALLON

Hot

Brewed regular and decaf coffee	\$10.19
Hot Lipton tea	\$9.09
Herb Tazo - celestial tea	\$1.59
Hot cocoa (seasonal)	\$9.59

Cold

Canned soda, bottled soda (20 ounce)	\$1.09 ea
Bottles Soda (20oz)	\$1.99 ea
Bottled juices	\$1.79 ea
Bulk juice (gallon)	\$15.99
Milk (pint)	\$1.00 ea
Sports drinks	\$1.99 ea
Bottled teas	\$1.99ea
Bottled waters	\$2.25 ea

Punches

Lemonade	\$9.09
Apple juice	\$15.99
Iced tea	\$9.09
White Cranberry Punch	\$11.99
Arnold Palmer's Punch	\$11.99
Specialty Punch	\$13.29
Cappuccino ice cream punch	\$13.99

Prices Effective Through December 2008