



BREAKFAST, LUNCH & BRUNCH MENU
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PRICES IN THIS PACKET ARE SUBJECT TO CHANGE.

PATTY LONG CATERING IS HAPPY TO ACCOMMODATE ANY AND ALL DIETARY RESTRICTIONS. PLEASE LET YOUR SALES MANAGER KNOW IF YOU HAVE ANY QUESTIONS.



INDICATES GLUTEN FREE









INDICATES VEGAN


BUTLER PASSED HORS D'OEUVRES

MAXIMUM OF FIVE DIFFERENT SELECTIONS

CHILLED

FETA BRUSCHETTA WITH BANANA PEPPERS, TOMATO AND FRESH OREGANO	\$2.40 PER PIECE
CURRIED CHICKEN SALAD PROFITEROLE	\$2.50 PER PIECE
MINI BLT SANDWICH	\$2.50 PER PIECE
  DICED SOULARD VEGETABLES IN A MINI SWEET BELL PEPPER (SEASONAL)	\$2.50 PER PIECE
GREEK SALAD BITE- CUCUMBER, FETA, OLIVE, RED ONION AND TOMATO	\$2.50 PER PIECE
 RED BLISS POTATO WITH TOMATO AVOCADO SALSA	\$2.50 PER PIECE
APPLE WALNUT BITES WITH GRUYERE CHEESE AND PROSCIUTTO IN PASTRY SHELL	\$2.50 PER PIECE
  CRISPY SWEET POTATO WITH WHIPPED BOIRSIN GOAT CHEESE	\$2.50 PER PIECE
ATLANTIC SALMON MOUSSE ON CROSTINI	\$3.70 PER PIECE
DUCK CRÊPE WITH MAPLE MASCARPONE AND CARAMELIZED LEEKS	\$3.60 PER PIECE
 GRILLED JUMBO TANDOORI SHRIMP	\$4.75 PER PIECE

WARM

 GRILLED ZUCCHINI WRAP STUFFED WITH FINE-HERB BOURSIN CHEESE	\$2.35 PER PIECE
CRISPY POTATO PANCAKE WITH APPLE BUTTER AND CRÈME FRAICHE	\$2.35 PER PIECE
CHICKEN BITES WITH BASIL AND PARMESAN	\$2.50 PER PIECE
STUFFED FRENCH TOAST BITE	\$2.45 PER PIECE
BASIL TOMATO SOUP WITH MINI GRILLED CHEESE SANDWICH	\$2.45 PER PIECE
BRIE AND FIG PRESERVE BITE	\$2.50 PER PIECE
MINI HOT CAKE TOWER TOPPED WITH SEASONAL FRUIT	\$2.55 PER PIECE
SOUTHWEST CORN PUPPY IN A GARLIC MAYO	\$2.60 PER PIECE
CRISPY ORZO AND PARMESAN CHEESE BITE	\$2.75 PER PIECE
MINI EGGPLANT PARMESAN BITES	\$2.90 PER PIECE
SWEET POTATO CAKE, PORK TENDERLOIN, BOURBON GLAZE AND ONIONS	\$3.15 PER PIECE
LOBSTER BISQUE WITH PLENTA CRISP	\$3.50 PER PIECE
SCALLOP WITH GRILLED ENDIVE IN A LEMON VEAL DEMI	\$3.75 PER PIECE
BEEF TENDERLOIN ON HERB TOAST WITH ARTICHOKE PARMESAN COULI AND FRESH BASIL	\$4.25 PER PIECE
MINI POLISH SAUSAGE WITH BRAISED PEPPERS AND TOMATO	\$3.25 PER PIECE
MINI CRAB CAKE WITH CHIPOTLE AIOLI	\$4.25 PER PIECE
GRILLED LAMB CHOP (SCOTODITO STYLE) WITH CHOPPED OLIVES	\$6.25 PER PIECE

DISPLAYS

MINIMUM OF 25 GUESTS PER DISPLAY

GUS' PRETZELS

PRETZEL BITES WITH WARM CHEESE SAUCE

\$2.60 PER PERSON

MINI SANDWICH (CHOOSE ANY 3) 1 PER PERSON

ROAST BEEF, PROVOLONE, HORSERADISH CREAM
SMOKED TURKEY, TOMATO, CHIPOTLE AIOLI
CURRIED CHICKEN SALAD
LOCAL HAM, CHEDDAR, SPICY PEPPER, BACON & GREEN TOMATO RELISH
HEIRLOOM TOMATO, BASIL MOZZARELLA ON HERBED FOCCACIA (SEASONAL)
SPICY SALUMI, GOAT CHEESE AND ARUGULA

\$3.50 PER PERSON

GF HUMMUS- SELECT ONE OF THE FOLLOWING

ROASTED GARLIC, RED PEPPER OR MUSHROOM HUMMUS SERVED WITH
GRILLED PITA TRIANGLES AND FRESH CRUDITÉ

\$4.40 PER PERSON

GF V SEASONAL GRILLED VEGETABLES

BELL PEPPER, ASPARAGUS, MUSHROOMS, YELLOW SQUASH AND ZUCCHINI

\$4.40 PER PERSON

GLOBAL SPREADS

POMEGRANATE-MANGO GUACAMOLE WITH PLANTAIN CHIPS
MUHAMMARA WITH ZA'ATAR DUSTED PITA CHIPS
HAWAIIAN COCONUT PINEAPPLE CEVICH WITH TARO CHIPS

\$5.50 PER PERSON

GF DOMESTIC CHEESE AND FRUIT

CHEDDAR, SWISS, GOAT, PROVOLONE, PEPPERJACK
SERVED WITH ASSORTED BREADS AND CRACKERS
SUPPLEMENTAL: SPICY PEPPER, BACON AND GREEN TOMATO RELISH

\$6.50 PER PERSON

GF ANTIPASTO

DISPLAY OF ITALIAN CAPPACOLA, MORTADELLA, PROSCIUTTO, SALAMI
AND PROVOLONE WITH OLIVES & HOUSE MADE GIARDINIERA VEGETABLES
(CAULFLOWER, CARROTS CELERY AND MINI ONIONS)
SUPPLEMENTAL: SPICY PEPPER, BACON AND GREEN RELISH

\$7.75 PER PERSON

GF ARTISAN CHEESES, FRUIT AND HONEY COMB

GORGONZOLA, TALEGGIO, IBERICO, OLD AMSTERDAM, DILL HAVARTI
SERVED WITH ASSORTED BREADS AND CRACKERS

\$9.65 PER PERSON

CHARCUTERIE

SAINT LOUIS MADE SOPPRESSATA SICILIANO AND SOPPRESSA DA VENETA SALUMI,
COPPA ROMANA AND SALAMETTI PICCANTE
SERVED WITH SEASONAL RELISH, MUSTARD SAUCE AND ASSORTED BREADS
RELISH: FALL/PEAR, WINTER/ FIG, SPRING/SPICY BACON & SUMMER/ GREEN TOMATO

\$9.75 PER PERSON

GF SEAFOOD DISPLAY

GRAVLAX, CRAB CLAW, SHRIMP AND SEARED SCALLOP
DILL CREAM CHEESE, CAPERS, RED ONION, LEMON WEDGES AND COCKTAIL SAUCE
SERVED WITH TOAST MINI BAGELS

\$14.25 PER PERSON

PLATED ENTRÉES

MULTIPLE CHOICES REQUIRE A \$2.00 SERVICE PER PLATE

BREAKFAST

\$15.25 PER PERSON

ASSORTED MINI MUFFINS

FRESH FRUIT SALAD MACADON

SELECT ONE OF THE FOLLOWING:

VEGETABLE SOUTHWEST, SPINACH AND GOAT CHEESE OR BACON AND GUYERE FRITTATA

SELECT ONE OF THE FOLLOWING:

BACON, HAM OR SAUSAGE (PORK OR TURKEY) LINKS

ONE OF THE FOLLOWING:

LYONNAISE, POTATO O'BRIEN OR SWEET POTATO HASH

ONE OF THE FOLLOWING:

FRENCH TOAST, PANCAKES OR BELGIAN WAFFLES

BRUNCH

\$26.25 PER PERSON

SERVED WITH ASSORTED ROLLS AND BUTTER

SAVORY CITRUS DUCK CONFIT CRÉPE WITH APRICOT GLACE

ROASTED MAPLE GLAZED SWEET POTATOES

LEMON MARINATED GRILLED ASPARAGUS

FRESH FRUIT SALAD MACADON

LUNCH

INCLUDES CHOICE OF ONE SOUP OR SALAD, TWO SIDES AND SERVED WITH ASSORTED ROLLS AND BUTTER

GRILLED CHICKEN BREAST

\$15.75 PER PERSON

WITH HERB & GARLIC VELOUTÉ

PAN-SEARED PORK LOIN

\$17.50 PER PERSON

WITH CHILI-CHERRY BBQ SAUCE OR HERB AND GARLIC MARINATED

THYME ROASTED SOLE FILLET

\$18.50 PER PERSON

PUTTANESCA SAUCE (TOMATO, CAPER & OLIVES)

ROASTED SALMON ALMONDINE

\$19.65 PER PERSON

TOPPED WITH SAVORY BROWN BUTTER SAUCE

GRILLED CHOICE NY STRIP

\$22.00 PER PERSON

WITH FALL/WINTER: BLACKBERRY DEMI, SPRING/SUMMER: ROASTED GARLIC CREAM

PLATED VEGETARIAN DINNERS

INCLUDES CHOICE OF ONE SOUP OR SALAD

BUTTERNUT SQUASH RAVIOLI

\$14.75 PER PERSON

WITH SAGE AND ROSEMARY BROWN BUTTER SAUCE

MUSHROOM RAVIOLI

\$15.00 PER PERSON

FALL/WINTER: ARABBIATA SAUCE SPRING/SUMMER: SOULARD VEGETABLE SAUCE



ROASTED VEGETABLE NAPOLEON

\$15.50 PER PERSON

RED BELL PEPPER, YELLOW SQUASH, ZUCCHINI AND PORTABELLA MUSHROOMS

ON A BED OF GARBANZO BEANS AND HERBED QUINOA

THAI SWEET AND SOUR EGGPLANT
WITH LEMON MARINATED GRILLED ASPARAGUS AND TOMATO BASIL EMULSION

\$15.75 PER PERSON

VEGETABLES AND SIDES

- | | |
|---|---|
| GF SEASONAL SOULARD MARKET VEGETABLES | WILD MUSHROOM RISOTTO |
| GF LEMON MARINATED GRILLED ASPARAGUS | GOLD BASMATI RICE WITH TOASTED ALMONDS |
| GF GREEN BEANS AND ROASTED SHALLOTS | ROASTED POTATOES WITH GARLIC AND ROSEMARY |
| GF BATTONET CARROT AND ZUCCHINI WITH THYME BUTTER | GREEK ORZO |
| V GF Roasted BRUSSELS SPROUTS | SARDINIAN COUSCOUS |

UPGRADED VEGETABLES AND SIDES

- | | |
|------------------------------------|--------------------------|
| YUKON GOLD AND SWEET POTATO GRATIN | \$1.15 PER PERSON |
| TRUFFLE MASHED POTATOES | \$1.10 PER PERSON |
| TIED SEASONAL VEGETABLE BUNDLES | \$2.10 PER PERSON |
| ROASTED BRUSSEL SPROUTS WITH BACON | \$.50 PER PERSON |

SALADS

CAESAR

ROMAINE LETTUCE, PARMESAN CHEESE, GARLIC PARMESAN CRISP, CLASSIC CAESAR DRESSING

GF ZUCCHINI RIBBON

BABY SPINACH, TOASTED ALMONDS, DRIED CHERRIES, TOMATO, MARINATED FRESH HERB FETA, LEMON ORANGE VINAIGRETTE

SHAVED BABY VEGETABLES

BABY SPINACH, HEIRLOOM CHERRY TOMATO, PECORINO ROMANO SHAVING IN A CITRUS GARLIC VINEGRETTE

TRI-COLOR SALAD

ARUGULA, ENDIVE AND RADICCHIO, ORANGE SLICES, TOASTED CRACKED HAZELNUTS PARMESAN CHEESE, ROASTED GARLIC WHITE WINE VINEGRETTE

TOMATO SALAD (SEASONAL, LATE SPRING TO EARLY FALL) SUPPLEMENT ADD \$1

CELERY HEARTS, CILIGINE MOZZARELLA, BASIL, & EXTRA VIRGIN OLIVE OIL

SOUP

- | | | |
|---|-----------------------|---------------------------|
| V GF CHAMPAGNE WATERMELON SHOOTER (SEASONAL) | \$5.25 PER CUP | \$2.35 PER SHOOTER |
| GREEN ASPARAGUS CREAM | \$5.25 PER CUP | \$2.40 PER SHOOTER |
| GF BUTTERNUT SQUASH | \$5.25 PER CUP | \$2.35 PER SHOOTER |
| CREAM OF LEEK AND POTATO SOUP WITH CARAMELIZED BACON BITS | \$5.25 PER CUP | \$2.45 PER SHOOTER |
| LOBSTER BISQUE SHOOTER – POLENTA CRISP | \$7.35 PER CUP | \$3.50 PER SHOOTER |

BUFFETS

MINIMUM OF 25 GUESTS PER BUFFET

CONTINENTAL

\$9.45 PER PERSON

ASSORTED BREAKFAST BREADS
FRESH SEASONAL FRUIT
YOGURT GRANOLA PARFAIT

BREAKFAST

\$17.50 PER PERSON

ASSORTED BREAKFAST BREADS
FRESH SEASONAL FRUIT
SWISS STRATA
FRENCH TOAST WITH SEASONAL FRUIT COMPOTE
POTATO O'BRIEN
HICKORY SMOKED BACON

BRUNCH

\$25.10 PER PERSON

ASSORTED BAKED BREAD AND BUTTER
FRESH SEASONAL FRUIT
SOUTHWESTERN FRITTATA (CHOOSE SAUSAGE OR VEGETARIAN)
FRENCH TOAST WITH SEASONAL FRUIT COMPOTE
ROASTED MAPLE GLAZED SWEET POTATOES
HICKORY SMOKED BACON

SELECT ONE OF THE FOLLOWING:

THYME ROASTED SOLE FILET WITH A TOMATO EVOO EMULSION
SALMON WITH MEDITERRANEAN SALSA
GRILLED CHICKEN BREAST WITH WHITE WINE CAPER SAUCE

GOURMET BRUNCH

\$29.50 PER PERSON

ASSORTED ROLLS AND BUTTER
FRESH SEASONAL FRUIT SKEWERS
SHAVED BABY VEGETABLE SALAD WITH WHITE BALSAMIC VINAIGRETTE
EGGS BENEDICT
BELGIAN WAFFLE WITH BERRY COMPOTE, BUTTER AND MAPLE SYRUP
YUKON GOLD AND SWEET POTATO GRATIN

SELECT ONE OF THE FOLLOWING:

GRILLED CHOICE NY STRIP WITH BLACKBERRY DEMI GLAZE (FALL/WINTER) OR HORSERADISH CREAM (SPRING/SUMMER)
PAN-SEARED PORK LOIN WITH CHILI-CHERRY BBQ SAUCE OR HERB AND GARLIC MARINATED
SEARED CHICKEN BREAST WITH A GARLIC VELOUTÉ

MID MORNING LUNCH

\$31.00 PER PERSON

DOMESTIC CHEESE WITH ASSORTED BREADS AND CRACKERS
FRESH FRUIT DISPLAY
ZUCCHINI RIBBON SALAD
SEASONAL SOULARD MARKET VEGETABLES
FUSILLI PASTA WITH SEAFOOD CREAM SAUCE
ASSORTED ROLLS AND BUTTER

SELECT ONE OF THE FOLLOWING:

PROVENÇAL HERB ROASTED CHICKEN
ROASTED TURKEY BREAST WITH SAGE PAN JUS
SPICED PORK LOIN WITH CARAMELIZED PEARL ONIONS
ROASTED SOLE FILLET WITH ITALIAN SALSA

STATIONS

ACTION STATIONS REQUIRE CULINARY SUPPORT ADDED TO CATERING CONTRACT (\$100 PER CULINARY TEAM MEMBER)

BUILD YOUR OWN BAGAL BAR – MINIMUM OF 25 GUEST **\$10.25 PER PERSON**

PLAIN BAGEL, GRAVLOX, SLICED HIERLOOM TOMATOES, CAPERS, RED ONION, LEMON WEDGES
CHIVES, FRESH DILL, PLAIN AND STRAWBERRY CREAM CHEESE

FRENCH TOAST – MINIMUM OF 25 GUESTS **\$7.35 PER PERSON**

POWDERED SUGAR, CINNAMON SUGAR, BERRY COMPOTE, BUTTER, WHIPPED CREAM
AND MAPLE SYRUP

BELGIAN WAFFLE – MINIMUM OF 25 GUESTS **\$8.00 PER PERSON**

TOASTED ALMONDS, CHOCOLATE CHIPS, SEASONAL FRESH FRUIT
PECANS, AND WHIPPED CREAM, SERVED WITH FLAVORED SYRUPS

ACTION OMELET - MINIMUM OF 25 GUESTS **\$8.50 PER PERSON**

CHOOSE TWO: CHEDDAR, SWISS, PEPPERJACK OR FETA CHEESE

CHOOSE THREE: ONIONS, TOMATOES, SPINACH, MUSHROOMS; ASSORTED PEPPERS

CHOOSE TWO: BACON, HAM, TURKEY OR PORK SAUSAGE

GOURMET FLATBREAD STATION – MINIMUM OF 25 GUESTS **\$8.50 PER PERSON**

CHOOSE THREE OF THE FOLLOWING:

GRILLED CHICKEN, RED ONION, CHEDDAR CHEESE AND BARBEQUE SAUCE
BLUE CHEESE, CARAMELIZED ONION, RED WINE SOAKED PEAR AND BASALMIC GLAZE
SOUTHWESTERN STEAK, TRI-COLORED PEPPERS AND JACK CHEESE, ANCHO CREAM
PROSCIUTTO, ASPARAGUS AND PARMESAN WITH ALFREDO SAUCE
CHICKEN, ARTICHOKE HEARTS, SUN DRIED TOMATOES, PARMESAN AND PESTO SAUCE
MARGHERITA- FRESH TOMATO, FRESH MOZZARELLA, FRESH BASIL AND OLIVE OIL
BABY SHRIMP, SPINACH, PARMESAN AND SAFFRON ALFREDO SAUCE
SALMON LOX, CHIVE CREAM CHEESE & SUNDRIED TOMATO
CHEDDAR AND CHIVES WITH BACON WHIPPED YUKON POTATO PUREE

SLIDERS – MINIMUM OF 25 GUESTS **\$8.75 PER PERSON**

SELECT TWO OF THE FOLLOWING:

MAPLE DUCK WITH LEEKS AND RASPBERRY DRIZZLE
SHRIMP WITH ARUGULA AND AVOCADO AIOLI
BRAISED PORK WITH ONIONS AND APRICOT GLAZE
BEEF TENDERLOIN WITH BEARNAISE AIOLI
ROASTED LAMB LEG WITH CUCUMBER YOGURT SAUCE AND SAUTÉED SPINACH
SHREDDED JERK CHICKEN WITH CREAMY JICAMA SLAW
MINI POLISH SAUSAGE WITH BRAISED PEPPERS IN A TOMATO BASIL SAUCE

GOURMET MACARONI AND CHEESE – MINIMUM OF 25 GUESTS **\$9.45 PER PERSON**

SELECT TWO OF THE FOLLOWING:

SOUTHWESTERN- ADOBO PORK, GREEN CHILE AND ROASTED CORN
MEDITERRANEAN- GOAT CHEESE, SPINACH AND OLIVE
CAJUN- ANDOUILLE SAUSAGE AND ROASTED TRI-COLORED PEPPERS
SOUTHERN- TRADITIONAL MACARONI AND CHEESE, PORK BELLY, TOPPED WITH CRISPY GREENS
SHRIMP IN A LOBSTER CREAM SAUCE
LOBSTER WITH TRUFFLE OIL **(ADD \$2.50 PER PERSON)**

STATIONS (CONTINUED)

ACTION STATIONS REQUIRE CULINARY SUPPORT ADDED TO CATERING CONTRACT (\$100 PER CULINARY TEAM MEMBER)

GRILLED CHEESE & SOUP -- MINIMUM OF 25 GUESTS

\$10.50 PER PERSON

SHARP CHEDDAR ON SOURDOUGH
BRIE & PROSCUITTO ON FOCCACCIA

SOUPS:

FIRE-ROASTED TOMATO BISQUE
BUTTERNUT SQUASH

GOURMET BAGEL BAR

\$10.75 PER PERSON

INCLUDES PLAIN BAGELS, PLAIN CREAM CHEESE, NUTELLA CREAM CHEESE, WHIPPED BUTTER,
NUTELLA, CINNAMON, RASPBERRY PRESERVES, SLICED BANANAS, CAPERS, RED ONION,
GRAVLAX, SUNFLOWER SEEDS, SLICED TOMATO, SLICED CUCUMBER

ACTION PASTA - MINIMUM OF 25 GUESTS

\$11.60 PER PERSON

DICED ITALIAN SAUSAGE, GRILLED CHICKEN, PARMESAN CHEESE AND SEASONAL VEGETABLES
GARLIC BREAD STICKS

FARFALLE AND FUSILLI PASTA

SELECT TWO OF THE FOLLOWING SAUCES:

GARLIC ALFREDO, PESTO CREAM, BOLOGNAISE, BASIL MARINARA

ACTION CARVING – MINIMUM OF 50 GUESTS

\$19.50 PER PERSON

SELECT TWO OF THE FOLLOWING:

ROASTED FRENCH TURKEY BREAST WITH CRANBERRY CHUTNEY
TOP ROUND OF BEEF WITH HORSERADISH CREAM
BEEF ROULADE WITH WALNUT PARSLEY PESTO
MESQUITE PORK LOIN WITH CHIPOTLE BARBEQUE SAUCE
ASSORTED ROLLS AND BUTTER

ACTION PREMIUM CARVING – MINIMUM OF 50 GUESTS

\$27.00 PER PERSON

SELECT TWO OF THE FOLLOWING:

BEEF TENDERLOIN WITH CREAMY PARMESAN PEPPERCORN SAUCE
ROASTED NY STRIP WITH A CHIMICHURRI SAUCE
PORK LOIN WITH APPLE MANGO CHUTNEY OR A PLUM WALNUT RAGOUT
SALMON FLORENTINE EN CROUTE WITH SAFFRON CREAM
ASSORTED ROLLS AND BUTTER

SAVORY CREPE STATION – MINIMUM OF 25 GUESTS

\$10.25 PER PERSON

SELECT TWO OF THE FOLLOWING:

CHICKEN MORNAY – SLICED CHICKEN, PARMESAN AND SWISS CHEESE IN BECHAMEL SAUCE
HONEY HAM – DICED HAM, ARUGULA AND CAMELIZED ONIONS IN CHEDDAR CHEESE SAUCE
SIRLOIN BLEU – SLICED BEEF, MUSHROOMS AND ONIONS IN BLUE CHEESE SAUCE
APPLE – PROSCUITTO, GOAT CHEESE, APPLE BUTTER, WATERCRESS AND SAUTÉD APPLES
FLORENTINE – CREAMED SPINACH, FONTINA CHEESE

GRAND FINALE

SWEET BITES

GOOEY BUTTER CAKE	\$2.35 PER PIECE
CHOCOLATE HAZELNUT COOKIE WITH SEA SALT	\$2.35 PER PIECE
OLD FASHIONED LEMON BARS	\$2.65 PER PIECE
WILD CHERRY CRUMB TARTS	\$2.45 PER PIECE
ASSORTED MACARONS (SEASONAL FLAVORS)	MARKET PRICE PER PIECE
CHOCOLATE ÉCLAIRS	\$2.60 PER PIECE
ASSORTED TRUFFLES	\$2.60 PER PIECE
CHOCOLATE DIPPED STRAWBERRIES	\$2.60 PER PIECE
GERMAN CHOCOLATE BARS	\$2.60 PER PIECE
CRÈME BRÛLÉE	\$2.60 PER PIECE
WHITE CHOCOLATE MOUSSE IN A CHOCOLATE CUP	\$2.75 PER PIECE
BAILEY'S IRISH CREAM CHEESECAKE	\$2.60 PER PIECE
MINI CANNOLI WITH RICOTTA AND CHOCOLATE CHIPS	\$2.75 PER PIECE
OPERA ALMOND LIQUER CAKE BITE	\$2.75 PER PIECE

INDIVIDUAL PLATED DESSERTS

APPLE AND GOLDEN RAISIN CROISSANT BREAD PUDDING WITH BOURBON CARAMEL SAUCE	\$6.30 PER PERSON
OPERA CAKE-	\$6.30 PER PERSON
ESPRESSO ALMOND CAKE WITH COFFEE BUTTER CREAM AND CHOCOLATE GANACHE	
^{GF} VANILLA PANNA COTTA WITH SEASONAL COULIS	\$6.30 PER PERSON
PASSION FRUIT TRIFLE RASPBERRY COULIS, VANILLA CAKE AND CHAMPAGNE SYRUP	\$7.35 PER PERSON
ALMOND AND PEAR TART WITH CHOCOLATE DRIZZLE	\$7.35 PER PERSON
NUTELLA CHEESECAKE	\$7.35 PER PERSON

STATIONS

ACTION STATIONS REQUIRE CULINARY SUPPORT ADDED TO CATERING CONTRACT (\$100 PER CULINARY TEAM MEMBER)

YOGURT PARFAIT BAR	\$4.75 PER PERSON
PLAIN YOGURT, GRANOLA, FRESH SEASONAL FRUIT AND SLICED ALMONDS	
DONUT STATION	\$5.25 PER PERSON
GLAZED, POWDERED SUGAR DONUT HOLES WITH CHOCOLATE SAUCE, RASPBERRY JELLY, CHOPPED NUTS AND SPRINKLES	
S'MORES STATION	\$5.25 PER PERSON
TOAST YOUR OWN MARSHMALLOWS OVER OUR SIGNATURE INDOOR CAMPFIRE GRAHAM CRACKERS, MARSHMALLOWS, MILK CHOCOLATE, BANANAS, PEANUT BUTTER AND RASPBERRY JAM	
COBBLER STATION – MINIMUM OF 25 GUESTS	\$6.30 PER PERSON
BLACKBERRY COBBLER, PEACH COBBLER AND APPLE CRISP WITH VANILLA BEAN ICE CREAM	
ACTION FLAMING CREPE STATION – MINIMUM OF 25 GUESTS	\$7.35 PER PERSON
SEASONAL BERRY COMPOTE, FRESH WHIPPED CREAM, AND VANILLA BEAN ICE CREAM	

BEVERAGE SERVICES

NON-ALCOHOLIC SOFT BAR

INCLUDES ASSORTED SOFT DRINKS AND FRUIT JUICES

1 HOUR BAR	\$6.00 PER PERSON
2 HOUR BAR	\$7.00 PER PERSON
3 HOUR BAR	\$8.00 PER PERSON

COFFEE AND JUICE BAR

INCLUDES REGULAR, DECAF COFFEE AND ASSORTED FRUIT JUICES

1 HOUR BAR	\$7.00 PER PERSON
2 HOUR BAR	\$8.00 PER PERSON
3 HOUR BAR	\$9.00 PER PERSON

JUICE AND COCKTAIL BAR

INCLUDES SKYY BLOODY MARY'S, CHAMPAGNE COCKTAILS, AND ASSORTED FRUIT JUICES

1 HOUR BAR	\$10.00 PER PERSON
2 HOUR BAR	\$12.00 PER PERSON
3 HOUR BAR	\$14.00 PER PERSON

GOURMET COFFEE STATION

LOCALLY BREWED MISSISSIPPI MUD REGULAR AND DECAF COFFEE
CREAM AND SUGAR, HAZELNUT AND VANILLA FLAVORED SYRUPS,
FLAVORED STIRS, WHIPPED CREAM, CHOCOLATE SHAVINGS,
BAILEY'S, RUM CHATA, KAHLUA AND AMARETTO

\$7.35 PER PERSON

BUILD-YOUR-OWN BLOODY MARY BAR

SKYY VODKA, HOUSE-MADE MIX, CLAMATOJUICE, BEER,
GARLIC SALT, CELERY SALT AND OLD BAY SEASONING
TABASCO, SRICHA AND WORCESTERSHIRE SAUCE
BLEU CHEESE STUFFED OLIVES, GARLIC STUFFED OLIVES, LARGE GREEN OLIVES
LEMON AND LIME WEDGES, CELERY, PEPPERED BACON, DILL PICKLES,
PICKLED OKRA, GREEN BEANS AND BABY CORN,
CUBED SHARP CHEDDAR, MOZZARELLA AND SALAMI

\$12.25 PER PERSON

TABLE SERVICE

HOUSE WINE POUR WITH DINNER	\$5.00 PER PERSON
CHAMPAGNE TOAST	\$3.50 PER PERSON
CHAMPAGNE COCKTAILS	\$3.50 PER GLASS
SKYY BLOODY MARY'S	\$7.00 PER GLASS
REGULAR/DECAF COFFEE	\$33.00 PER GALLON
ICED TEA	\$25.00 PER GALLON

ASK YOUR SALES MANAGER ABOUT OUR FULL BAR PACKAGES