

Catering MENU





DRINKS & Sandwiches

Drink Bar

Any number of guests - \$150

VARIETY OF FOUR, INCLUDING:

- ☞ Pink lemonade
- ☞ Lemonade
- ☞ Hawaiian Punch
- ☞ Water

Sandwiches (option one)

40 guests - \$495 | 50 guests - \$620 | 60 guests - \$743 | 70 guests - \$867

SANDWICH CHOICES (CHOOSE 1):

Served on fresh rolls with all the condiments

- ☞ Chicken Salad Croissant
- ☞ Roasted Turkey
- ☞ Honey Glazed Ham

SIDE CHOICES (CHOOSE 1):

- ☞ Veggie Platter: a delicious assortment of broccoli, cauliflower, tomatoes, olives, carrots, peppers & cucumbers served with ranch or French onion dip.
- ☞ Fruit Platter: an elegant display of special fruits, in season, with a fruit dip of the tastiest kind.

BROWNIES

WATER & LEMONADE

Farewell Toast

50 guests - \$275

1 HOUR SERVICE TIME WITH A LICENSED BAR TENDER

- ☞ All alcohol services include an OLCC licensed service worker, liquor liability insurance, set-up, clean-up, and gratuity.
- ☞ Wine key
- ☞ Table linen
- ☞ Wine or Champagne glasses (please specify)
- ☞ Cocktail napkins
- ☞ Ice & Chilling vessel
- ☞ Martinelli's provided at no additional cost
- ☞ Family will supply all alcohol

Extra Buffet Items

CHINA

\$4.75 per person

TABLE RUNNERS

\$4.50 each

HOT BEVERAGE SERVICE

\$4 per person

FLORAL CENTERPIECE

\$55 each

SEASONAL CENTERPIECE

\$27 each (ie Lantern)

Price includes linens, disposable plates, cups and utensils, and kitchen service. Specialty plates, linens, flatware, glasses, or extra buffet items are available for an extra cost per item/per person.

Breakfast

40 guests - \$895 | 50 guests - \$1119 | 60 guests - \$1343 | 70 guests - \$1567

MAIN DISH (CHOOSE 2)

Served with buttermilk, maple syrup, and condiments for Hash-brown Casserole.

- ☞ Honey Baked French Toast
- ☞ Toasted Hash-brown Casserole
- ☞ Fruit Crepes
- ☞ Breakfast Pastry Platter - assorted sweet rolls, donuts, and bagels

DRINKS

- ☞ Lemonade
- ☞ Pink Lemonade
- ☞ Ice cold lemon or cucumber water

Additional Desserts

40 guests - \$525 | 50 guests - \$657 | 60 guests - \$788 | 70 guests - \$920

MAIN DISH (CHOOSE 1)

- ☞ Warm fruit crepes, topped with creamy vanilla ice cream
- ☞ Creamy cheese cake, drizzled with your choice of topping
- ☞ Ice cream crepe bar- crepes filled with ice cream and a variety of toppings, build your own!

DRINKS

- ☞ Lemonade
- ☞ Pink Lemonade
- ☞ Ice cold lemon or cucumber water

Sandwiches (option two)

40 guests - \$695 | 50 guests - \$994 | 60 guests - \$1193 | 70 guests - \$1391

SANDWICH CHOICES (CHOOSE 1):

Served on fresh rolls with all the condiments

- ☞ Chicken Salad Croissant
- ☞ Roasted Turkey
- ☞ Honey Glazed Ham

VEGGIE PLATTER:

A delicious assortment of broccoli, cauliflower, tomatoes, olives, carrots, peppers & cucumbers served with ranch or French onion dip.

FRUIT PLATTER:

An elegant display of special fruits, in season, with a fruit dip of the tastiest kind.

ASSORTED COOKIES & BROWNIES

DRINKS

- ☞ Lemonade
- ☞ Pink Lemonade
- ☞ Ice cold lemon or cucumber water

Price includes linens, disposable plates, cups and utensils, and kitchen service. Specialty plates, linens, flatware, glasses, or extra buffet items are available for an extra cost per item/per person.



HORS D'OEUVRES

Deluxe

40 guests - \$895 | 50 guests - \$1119 | 60 guests - \$1343 | 70 guests - \$1576

CHOOSE ANY 5 HORS D'OEUVRES

Regular

40 guests - \$750 | 50 guests - \$907 | 60 guests - \$1088 | 70 guests - \$1270

CHOOSE ANY 4 HORS D'OEUVRES

Small

40 guests - \$695 | 50 guests - \$782 | 60 guests - \$938 | 70 guests - \$1094

CHOOSE ANY 3 HORS D'OEUVRES

EACH OPTION INCLUDES:

- ☞ Lemonade
- ☞ Pink Lemonade
- ☞ Ice cold lemon or cucumber water

Soup & Sandwich Option

40 guests - \$1125 | 50 guests - \$1407 | 60 guests - \$1688 | 70 guests - \$1970

SANDWICHES (CHOOSE 2)

Served on fresh sandwich bread with all the trimmings or on our fresh croissant rolls (chicken salad only).

- ☞ Tender Beef
- ☞ Honey Glazed Ham
- ☞ Roasted Turkey
- ☞ Chicken Salad Croissant Sandwich

SOUPS (CHOOSE 2)

- ☞ Homemade Cheesy Broccoli
- ☞ Tomato Bisque with fresh basil
- ☞ Mom's Chicken Noodle
- ☞ Spicy Chicken Tortilla

COOKIE BARS

Assorted cookie bars including: lemon bars, carrot cake squares, & peanut butter bars.

DRINKS

- ☞ Lemonade
- ☞ Pink Lemonade
- ☞ Ice cold lemon or cucumber water

Price includes linens, disposable plates, cups and utensils, and kitchen service. Specialty plates, linens, flatware, glasses, or extra buffet items are available for an extra cost per item/per person.

Italian Option

40 guests - \$1225 | 50 guests - \$1532 | 60 guests - \$1838 | 70 guests - \$2145

MEAT CHOICES (CHOOSE 1)

- ↪ Lasagna
- ↪ Chicken Fettuccine

FRESH GREEN SALAD

Served with Italian, poppy seed, or ranch dressing.

BREAD STICKS

Glazed with warm butter.

DESSERT (CHOOSE 1)

- ↪ Assorted mini tarts, including:
 - Cherry Tarts – bite size cheesecake topped with cherry
 - Chocolate Tarts – bite size chocolate w/whipped cream and garnish
 - Key Lime Tarts – bite size key lime w/whipped cream and lime garnish
- ↪ Assorted cookie bars, including: lemon bars, carrot cake squares, & peanut butter bars.

DRINKS

- ↪ Lemonade
- ↪ Pink Lemonade
- ↪ Ice cold lemon or cucumber water



Hors D'oeuvres

VEGGIE PLATTER

A delicious assortment of broccoli, cauliflower, tomatoes, olives, carrots, peppers & cucumbers served with ranch or French onion dip.

FRUIT PLATTER

An elegant display of special fruits, in season, with a fruit dip of the tastiest kind.

SPINACH ARTICHOKE DIP

Hot artichoke dip with fresh bread chunks and crackers.

MEATBALLS

Chef's choice or our family favorite.

CHOCOLATE HAND DIPPED STRAWBERRIES

ASSORTED COOKIES

ASSORTED TARTS

Cherry tarts – bite size cheesecake topped with cherry
Chocolate tarts – bite size chocolate w/whipped cream and garnish
Key Lime Tarts – bite size key lime w/whipped cream and lime garnish

COOKIE BARS

Assorted cookie bars including: lemon bars, carrot cake squares, & peanut butter bars.

CHOCOLATE ÉCLAIRS

Price includes linens, disposable plates, cups and utensils, and kitchen service. Specialty plates, linens, flatware, glasses, or extra buffet items are available for an extra cost per item/per person.



40 guests - \$1660 | 50 guests - \$2075 | 60 guests - \$2490 | 70 guests - \$2905

MEAT CHOICES (CHOOSE 1)

- ☞ Chicken Cordon Bleu
- ☞ Chicken Curry
- ☞ Roasted Turkey
- ☞ Beef Roast
- ☞ Black Forest Ham

SIDES (CHOOSE 2)

- ☞ Parmesan, roasted garlic mashed potatoes
- ☞ Au gratin potatoes
- ☞ Oven roasted new potatoes with rosemary and garlic
- ☞ Candied sweet potatoes with crushed pecans
- ☞ Wild rice with mushroom pilaf
- ☞ Traditional green beans in mushroom sauce, topped with roasted almonds
- ☞ Dill carrots
- ☞ Tender baby peas
- ☞ Family recipe baked beans

SALADS (CHOOSE 1)

- ☞ Sugar roasted almond strawberry salad with spinach leaf, feta, and balsamic vinaigrette dressing.
- ☞ Fresh Caesar salad with fresh romaine leaf, seasoned croûtons, grated Parmesan cheese, tossed in a Caesar dressing.
- ☞ Taste of home potato salad

DESSERT (CHOOSE 1)

- ☞ Assorted mini tarts, including:
 - Cherry Tarts – bite size cheesecake topped with cherry
 - Chocolate Tarts – bite size chocolate w/whipped cream and garnish
 - Key Lime Tarts – bite size key lime w/whipped cream and lime garnish
- ☞ Assorted cookie bars, including: lemon bars, carrot cake squares, & peanut butter bars.

DRINKS

- ☞ Lemonade
- ☞ Pink Lemonade
- ☞ Ice cold lemon or cucumber water

Soup Option

40 guests - \$725 | 50 guests - \$907 | 60 guests - \$1088 | 70 guests - \$1270

SOUPS WITH ASSORTED ROLLS (CHOOSE 2)

- ☞ Homemade Cheesy Broccoli
- ☞ Tomato Bisque with fresh basil
- ☞ Mom's Chicken Noodle
- ☞ Spicy Chicken Tortilla

Price includes linens, disposable plates, cups and utensils, and kitchen service. Specialty plates, linens, flatware, glasses, or extra buffet items are available for an extra cost per item/per person.