

# Catering Menu 2009

All Buffets include Water, Iced Tea, Coffee and Desserts. Minimum of 25 Guests. Prices are per person and subject to tax and 18% Service Charge

## Meals

### *All American Dinner Buffet*

\$21.95 per person

- ❖ Roasted Prime Rib and Ranch Baked Chicken
- ❖ Colorful Selection of Greens with two Dressings
- ❖ Freshly prepared Vegetable De Jour
- ❖ Mashed or Scalloped Potatoes or Rice Pilaf
- ❖ Chef's Selection of Dessert

### *Western Barbeque Buffet*

\$18.95 per person

- ❖ Texas-Style Barbeque Beef and Chicken
- ❖ Fresh California Greens with Two Dressings
- ❖ Ranch Style Beans
- ❖ Corn Bread
- ❖ Down- Home Dessert

### *Mexican Buffet*

\$17.95 per person

- ❖ Beef or Chicken Chimichangas smothered with Green Chile
- ❖ Taco Bar with all the Condiments
- ❖ Spanish Rice and Refried Beans
- ❖ Tortilla Chips and Salsa
- ❖ Chef's Selection of Dessert

### *Italian Buffet*

\$17.95 per person

- ❖ Lasagna and Spaghetti with Meat Sauce
- ❖ Freshly prepared Vegetable Du Jour
- ❖ Fresh Garlic Bread
- ❖ Tossed Salad with Two Dressings
- ❖ Chef's Selection of Dessert

## *Pizza Buffet Choice of (3) Pizzas*

\$9.95 per person

- ❖ Supreme, Pineapple and Sausage, Pepperoni and Sausage, Cheese, Vegetarian
- ❖ Tossed Salad with two dressings
- ❖ Special Dessert Pizza

## *Delightful Deli Bar*

\$11.95 per person

- ❖ Turkey, Roast Beef and Ham with a Variety of Breads and Cheeses with all the Fixings
- ❖ Salad (Tossed or Potato) and Chips
- ❖ Chef's Selection of Dessert

## *Irresistible Soup and Salad Bar*

\$11.95 per person

- ❖ A Variety of Cold Salads including Potato and Tossed Salad
- ❖ Assorted Cheese and Crackers
- ❖ Choice of two (2) soups with rolls
- ❖ Chef's Selection of Dessert

## *All Star Breakfast*

\$10.95 per person

- ❖ Scrambled Eggs
- ❖ Hash Browns
- ❖ Pancakes
- ❖ Bacon and Sausage
- ❖ Toast and Danish
- ❖ Coffee, Tea and Orange Juice

## Miscellaneous

- ❖ Breakfast Breads, Muffin and Danish (per person) \$3
- ❖ Ice Cream Bars \$2.25
- ❖ Cookies and Brownies (1 Dozen) \$12

## Hors d'oeuvres (serves 25 people)

Chilled

- ❖ Assorted Cheeses and Crackers \$55
- ❖ Deviled Eggs \$55
- ❖ Fruit Kabobs with Yogurt Dip \$65
- ❖ Peel and Eat Shrimp with Cocktail Sauce \$105

Hot

- ❖ Mini Egg Rolls \$50
- ❖ Taquitos with Salsa \$50
- ❖ Artichoke and Spinach Dip \$55
- ❖ Italian Meatballs \$55
- ❖ Barbeque Meatballs \$55
- ❖ Buffalo Wings \$55

## *Chips and Dip Serves 25-30 people*

Any Combination of One (1) Chip and One (1) Dip	\$35
Available Dips	
Guacamole	Ranch Dressing
	Picante Sauce

### Dry Snacks

Tortilla Chips, Potato Chips, Pretzel, Popcorn (25-30 people)	\$25
Mixed Nuts (1 lb)	\$14

### Coffee Break

❖ Coffee, Assorted Teas, Decaf Coffee	\$12
❖ Fruit Punch with Fresh Fruit	\$12
❖ Assorted Canned Soda (each)	\$1.50
❖ Bottled Water (each)	\$1.00

### Alcohol

Bar Setup Fee.....\$100.00 (If sales exceed \$200.00 setup fee is waived.)

#### Beer

- ❖ Domestic Keg...\$225 - \$250 (approx 135 12 oz glasses)
- ❖ Domestic ¼ Barrel ...\$125 - \$150 (approx 70 12oz glasses)
- ❖ Imported and Micro Brews ¼ Barrel \$150 - \$185

#### Cocktails

- ❖ Hosted Bar.... \$4.00
- Cash Bar.... \$4.50

#### House Wines

- ❖ Hosted Bar.... \$4.00
- Cash Bar.... \$4.50

#### Premium Wines

- ❖ Hosted Bar.... \$5.50
- Cash Bar.... \$6.00

#### Domestic Bottled Beer

- ❖ Hosted Bar.... \$3.00
- Cash Bar.... \$3.50

#### Imported Bottle Beer

- ❖ Hosted Bar.... \$4.50
- Cash Bar.... \$3.50

Champagne.... \$12 per bottle

### Audio Visual

❖ Overhead Projector	\$35
❖ Screen	\$10
❖ Flip Chart with Markers	\$15
❖ Podium and Microphone	\$25
❖ Slide Projector	\$35
❖ TV and VCR	\$25