

We'd like to share with you our food philosophy... Bon Appétit's area of expertise is serving fresh food that is alive with flavor and nutrition, prepared by hand using authentic ingredients. And doing so in a socially responsible manner.

We believe we must take a stand on many of the issues surrounding our food supply. We view this responsibility as a value of who we are. Our guests see us as partners in creating a better world. It is what makes us uniquely Bon Appétit.

At Bon Appétit we recognize the great power and importance of food. Food brings people together, creates a sense of place and a feeling of kinship. Food sustains not only our bodies but also our communities and environment.

Bon Appétit Catering
LeTourneau University
2100 S. Mobberly
Longview, TX 75602
903.233.3663

BON APPÉTIT
MANAGEMENT COMPANY

food services for a sustainable future®

LEARN HOW FOOD CHOICES IMPACT THE ENVIRONMENT, COMMUNITY AND YOUR WELL BEING AT www.CircleofResponsibility.com

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CATERING *by* BON APPÉTIT
at LE TOURNEAU UNIVERSITY

fresh
authentic
natural
made from scratch



*food
services
for a
sustainable
future*

*We believe in serving only the freshest food.
Food that is prepared from scratch, using
authentic ingredients. Food that is alive with
flavor and nutrition. Food that is created in a
socially-responsible manner for the well-being of
our guests, communities and environment.*

OUR KITCHEN PRINCIPLES

*Our chicken and eggs are
always antibiotic free
(www.keepantibioticsworking.com).
Seafood is purchased only from
sustainable sources (adheres to
Monterey Bay Aquarium Seafood
Watch Guidelines). We use
locally grown and organic
produce whenever possible.*

**For more information about the
healthy foods that we serve, visit
our website at www.bamco.com
Bon Appétit catering services range
from small breakfast pastry baskets
with fresh brewed coffee, delicious
hors d'oeuvres, elegant served meals,
to beautiful buffets. However, our
menu is just a starting point to our
culinary expertise. We specialize in
custom designing menus for all
occasions. We offer fresh ingredients,
creative presentation, and
professional hands-on service.**

INFORMATION *and* ORDERING POLICIES

ORDERING

Ordering for any specialty services function is easy. If you need to reserve a room, call Whitney Barnes at 903.233.3072 and make your reservations. Next, call the Catering office at 903.233.3663 to plan your event.

GUARANTEES AND CANCELLATIONS

Final guest count guarantees must be received at least 3 business days prior to the event. For your convenience, we will prepare to serve 5% over the guaranteed number (up to a maximum of 10 guests). Billing of all food, equipment rental, taxes and service charges will be based on the guarantee or the actual number of guests served, whichever is greater. In the event that a guarantee is not received within the time requested, the billing will be based upon the original count recorded on the Banquet Event Order. We require that all cancellations be made within reasonable time and no later than 72 hours prior to the scheduled event. A minimum of 50% service charge will be assessed if cancellation is made within 72 hours of the scheduled event.

PAYMENT AND BILLING

Upon confirmation of your event you will receive a copy of the Event Order Form listing all estimated charges. A copy of the event order form must be signed and returned to the Bon Appetit Catering Office 72 hours prior to the event. Final event charges will appear on the final invoice which is created at the conclusion of the event and is subject to change based on final attendance and additions. All menu prices are based on current market cost. We reserve the right to make reasonable changes and/or substitutions as necessary. Price quotations will be guaranteed 30 days prior to the event.

MISCELLANEOUS FEES

Equipment rental, special or extra linen, floral arrangements, etc. requested or required will be rented. Any and all additional expense incurred will be passed through to the event at cost. All events will be assessed an 18% Service Charge.

SERVICE OPTIONS

We offer five levels of service to meet your needs.

Pick-up

A limited number of menu items are available for pick-up at the Corner Café Building, thus eliminating delivery and setup charges. Orders must be picked up during normal hours of operation:

<i>Monday - Friday</i>	7 a.m. – 7 p.m.
<i>Saturday</i>	11 a.m. – 6 p.m.
<i>Sunday</i>	8 a.m. – 2 p.m.

A limited amount of equipment is available for rent; appropriate charges will be made for equipment returned late, damaged, lost or stolen.

Drop Off

Drop off service includes tabletop linens and skirting for the food table and disposable ware for your event. Orders will be dropped off and picked up at the times indicated on your Banquet Event Order. We recommend this service for beverage service, continental breakfast, deli lunches and appetizer receptions.

Buffet Service

This service is recommended for more formal events for a minimum of 25 guests. Utilizing our own buffet equipment whenever possible, this service includes complete setup and teardown only. For catering attendants to wait tables during buffet service an additional cost will be applied. China, glassware, silver, skirting, table linens and cloth napkins are included. Additional rental cost if any would be passed through on the event invoice.

Passed Service

Passed service is recommended for formal beverage service and appetizer receptions. China, glassware and beverage napkins are included.

STAFFING, LABOR CHARGES *and* SPECIAL MENUS

Table Service

Waited table service is available for sit-down events. This service includes complete setup and teardown. China, glassware, skirting, table linens and cloth napkins are included. Additional rental costs would be passed through on the event invoice.

Staffing

Catering prices include a minimum service staff determined by the service option chosen.

~ Buffet Service:	1 Attendant per 50 guests
~ Passed Service:	1 Attendant per 50 guests
~ Table Service:	1 Attendant per 20 guests

Included staffing levels are appropriate for simple events with a maximum event duration of 3 hours. Longer or more complex events will require additional staff, to ensure the success of your event. Additional service staff is available at a charge of \$75 per staff person.

Miscellaneous Labor Charges

If your event requires ancillary service staff, the following rates will apply:

~ Chef/Carver:	\$75 each
~ Beverage Attendant:	\$75 each

This fee is based on events of less than 3 hours duration. Additional time will be billed at the rate of \$25 per hour.

Special Menus

Our staff will gladly assist you in making arrangements for any special event. Please allow a minimum of 2 weeks advance notice for any special order.

B E V E R A G E S

Hot Beverages

**All Hot Beverages include Delivery, Setup, Cups, Creamer,
Sugar and Stirrers**

Seattle's Best Brewed Regular or Decaffeinated Coffee	<i>\$7.50 per air pot (Serves 10 cups)</i>
	<i>\$12.00 per gallon (Serves 16 cups)</i>
Assorted Teas	<i>\$.50 per person</i>

Cold Beverages

All Cold Beverages include Delivery, Setup, Cups and Ice

Minute Maid Fruit Juice (10 oz)	<i>\$1.75 per bottle</i>
Regular and Diet Sodas (12 oz)	<i>\$1.25 per can \$2.00 per bottle (20 oz)</i>
Bottled Water (16 oz)	<i>\$2.00 per bottle</i>
Bottled Water (8 oz)	<i>\$1.00 per bottle</i>
Milk – Whole, Skim, 2% or Chocolate	<i>\$1.50 per bottle</i>
Juice – Orange, Apple, Cranberry or Grape Pitcher 96 oz.	<i>\$10.00 per gallon \$5.00</i>
Lemonade and Iced Tea Pitcher 96 oz.	<i>\$10.00 per gallon \$5.00</i>
Citrus Punch Pitcher 96 oz.	<i>\$10.00 per gallon \$5.00</i>

*Per Gallon (Serves 16 cups)
Per Pitcher (Serves 10 cups)*

S N A C K S

Tortilla Chips with Salsa (3 lbs)	<i>\$8.00</i>
Potato Chips (Individual Bags)	<i>\$1.00 each</i>
Potato Chips with Dip (3 lbs)	<i>\$7.00</i>
Popcorn	<i>\$1.25 per person</i>
Mixed Nuts (Pound)	<i>\$10.00 per pound</i>
Snack Mix (Pound)	<i>\$10.00 per pound</i>
Trail Mix with M & M's (Pound)	<i>\$10.00 per pound</i>

BAKERY

All Bakery Buffet include Delivery, Setup, Plates, Silverware, and Napkins

Breakfast Pastries

Croissants, Assorted Muffins, Caramel Rolls, Cinnamon Rolls, Assorted Scones, Assorted Danishes, Coffee Cake, Breakfast Breads, Bagels with Cream Cheese

\$12.00 per dozen

Cookies

Chocolate Chip, Oatmeal Raisin, Sugar, White Chocolate Macadamia Nut, Double Chocolate Chunk, Carnival, Strawberry Shortcake

\$12.00 per dozen

Dessert Bars

Pecan, Reeses, S'more, Lemon, Checkerboard, Blondies, Chocolate Chip, Monster Bar, M & M

\$12.00 per dozen

Brownies

Chocolate Walnut, Raspberry with Cream Cheese, Chocolate Fudge, Dark Chocolate, Caramel

\$12.00 per dozen

Cream Puffs

Pate a Choux Dough filled with a Pastry Cream

\$15.00 per dozen

Bread Pudding

Cubes of Bread Covered in Custard
Traditional, Mexican, Chocolate Chip, Caramel

\$10.50 Small (Serves 15-20 people)

\$20.00 Large (Serves 30-40 people)

Banana Pudding

Vanilla Pudding Layered with Bananas and Vanilla Wafers

\$13.00 Small (Serves 15-20 people)

\$26.00 Large (Serves 30-40 people)

BAKERY

A la Carte Pricing

\$5.25

BANANA PUDDING

Pudding Layered with Bananas and Vanilla Wafers
Served in a Champagne Glass
(For 25 people or less only)

MOUSSE

Light and Fluffy Cream
Chocolate, Strawberry, Raspberry
Served in a Champagne Glass
(For 25 people or less only)

NEW YORK STYLE CHEESECAKE

Served with Chocolate or Raspberry Sauce

DECADENT CHOCOLATE CAKE

Layers of Dark Chocolate Cake and Chocolate Mousse

CARAMEL APPLE PIE

Caramel, Toffee and Fresh Granny Smith Apples

KEY LIME PIE

Key Lime Pie Curd in a Shortbread Crust with Candied Lime Zest

ASSORTED PIES

Peach, Apple, Cherry, or Blueberry

Crème Brûlée

Elegant Rich Custard with Caramelized Sugar
\$5.50 per person

Fruit Tarts

Strawberries, Raspberries and Blueberries with Vanilla Pastry Cream
\$3.75 per person

Strawberry Napoleon

Layered Flaky Crust with Strawberry Pastry Cream
\$3.50 per person

BAKERY

Specialty Cakes

BUNDT CAKES

Pound

Angel Food

\$20.00

Pineapple Upside Down

\$25.00 (Serves 12-15 people)

LAYERED CAKES

Double-Layered 8" Cake with Butter Cream Icing

Chocolate, Vanilla, or Cream Cheese

Choose One Cake Flavor

Chocolate, Vanilla, Orange, Marble, Butter, Mud, Spice, Coconut

\$20.00 (Serves 12-15 people)

Double-Layered 8" Cake with Fruit Filling

Strawberry, Raspberry, Key Lime Curd

Choose One Cake Flavor

Chocolate, Vanilla, Orange, Marble, Butter, Mud, Spice, Coconut

\$25.00 (12-15 people)

SHEET CAKES

Half-Sheet Cake with Butter Cream Icing

Chocolate, Vanilla, or Cream Cheese

Choose One Cake Flavor

Chocolate, Vanilla, Orange, Marble, Butter, Mud, Spice, Coconut

\$35.00 (Serves 40-45 people)

HALF-SHEET CAKE WITH FRUIT FILLING

Strawberry, Raspberry, Key Lime Curd

Choose One Cake Flavor

Chocolate, Vanilla, Orange, Marble, Butter, Mud, Spice, Coconut

\$45.00 (Serves 40-45 people)

BAKERY

Specialty Cakes

continued

FULL-SHEET CAKE WITH BUTTER CREAM ICING

Chocolate, Vanilla, or Cream Cheese

Choose One Cake Flavor

Chocolate, Vanilla, Orange, Marble, Butter, Mud, Spice, Coconut

\$70.00 (Serves 85-90 people)

FULL-SHEET CAKE WITH FRUIT FILLING

Strawberry, Raspberry, Key Lime Curd

Choose One Cake Flavor

Chocolate, Vanilla, Orange, Marble, Butter, Mud, Spice, Coconut

\$90.00 (Serves 85-90 people)

*All cakes come with basic decorations of border, flowers and writing.
Additional decorations will incur a cost.*

BREAKFAST BUFFETS

All Breakfast Buffets include Delivery, Setup, Plates, Silverware,
Glassware, Napkins and Buffet Attendant

Buffet Service

MINIMUM OF 10 PEOPLE
Add a Seasonal Fruit Platter for \$3.00 per person

CONTINENTAL BREAKFAST
Assorted Muffins and Pastries
Seattle's Best Regular and Decaffeinated Coffee
Orange or Apple Juice
Assorted Hot Teas
\$5.00

HEALTHY START
Assorted Breakfast Breads, Granola and Yogurt
Seattle's Best Regular and Decaffeinated Coffee
Orange or Apple Juice
Assorted Hot Teas
\$5.00

BREAKFAST TACOS
Scrambled Eggs with your choice of Potatoes, Sausage, Cheese or Bacon,
Served with Fresh Fruit, Salsa Fresca and Warm Tortillas
Seattle's Best Regular and Decaffeinated Coffee
Orange or Apple Juice
Assorted Hot Teas
\$8.00

EARLY BIRD
Scrambled Eggs and Cheddar Cheese, Bacon or Sausage, Hash-brown Potatoes,
Assorted Muffins and Pastries
Seattle's Best Regular and Decaffeinated Coffee
Orange or Apple Juice
Assorted Hot Teas
\$8.50

BREAKFAST BUFFETS

Buffet Service
continued

RISE AND SHINE
Huevos Rancheros Scrambled Eggs with Tortilla Strips, Diced Onions,
Chili Peppers and Cheese, Served with Sausage, Seasoned Fried Potatoes,
Salsa and Corn Tortillas
Seattle's Best Regular and Decaffeinated Coffee
Orange or Apple Juice
Assorted Hot Teas
\$9.00

YELLOW JACKET BREAKFAST
Minimum 10 people

choice of two:
French Toast with Syrup
Scrambled Eggs with Cheddar Cheese
Biscuits & Sausage Gravy
Egg & Cheese Croissant
Huevos Ranchero
Blueberry Pancakes with Syrup
Quiche-Lorraine & Vegetarian
Mushroom & Egg Casserole

choice of two sides:

Bacon
Sausage Links
Sausage Patties
Turkey Sausage
Hash Browns
Potatoes O'Brien
Au Gratin Potatoes
Grits or Oatmeal
Accompanied With
Fresh Baked Breakfast Bread Basket
Orange Juice & Apple Juice
Seattle's Best Regular & Decaffeinated Coffee
Assorted Hot Teas
\$10.50

BREAKFAST SELECTIONS

Breakfast A la Carte

Add a Dish to Your Breakfast Menu for an Additional Cost

MINIMUM 10 GUESTS

Bacon (3) Pieces	\$2.00
Sausage (2) Pieces	\$2.00
Potatoes	\$1.00
Grits or Oatmeal	\$2.00
Quiche	\$3.00
Scrambled Eggs	\$3.00
Fresh Fruit Platter	\$3.00
Petite Egg & Cheese Croissant	\$1.75
Pre-made Breakfast Tacos	\$2.00
<i>Scrambled Eggs & Bacon, Scrambled Eggs & Chorizo</i>	
Pre-made Breakfast Tacos	\$1.75
<i>Scrambled Eggs & Potatoes</i>	

LUNCH SELECTIONS

All Boxed Lunches are Served with Lettuce, Tomato, Pickle, Condiment, Chips, Hand Fruit, Cookie, Assorted Soda or Bottled Water

Boxed Lunches

ONE SANDWICH CHOICE PER 10 PEOPLE

\$7.95

CHOICE OF SANDWICH:

Roasted Turkey Breast with Swiss Cheese

Smoked Ham with Cheddar Cheese

Tender Roast Beef with Provolone Cheese

Roasted Vegetable Wrap

Chicken Salad

Tuna Salad

Egg Salad

All boxed Lunches are Served with Chips, Hand Fruit, Cookie, Assorted Soda or Bottled Water

For Specialty Selections of Bread and/or Cheeses an Additional Cost of \$1.00 per sandwich will apply

Buffet Lunch Selections include Delivery, Setup, Plates, Cutlery and Napkins

Deluxe Deli Buffet

15 person Minimum

\$9.60 per person

Roasted Turkey Breast

Shaved Smoked Ham

Tender Roast Beef

Swiss Cheese

Provolone Cheese

American Cheese

Seasonal Fruit Salad, Tossed Green Salad, or Potato Salad

Served with Assorted Breads, Rolls, Lettuce, Tomato, Red Onion, Kosher Pickles, Condiments, Chips, Cookies, Assorted Soda or Bottled Water

PREMIUM SANDWICH SELECTIONS

All Plated Sandwiches include Delivery, Setup, Silverware,
Glassware and Napkins

Plated Sandwiches

ONE SANDWICH CHOICE PER 10 PEOPLE

Served with Seasonal Salad, Coffee, Iced Tea or Lemonade and a Cookie

GRILLED PORTOBELLO AND VEGETABLE WRAP

Grilled Portobello Mushrooms and Seasonal Vegetables with Boursin Cheese
and Crisp Romaine on a Herb Wrap

\$8.75

CHICKEN BLT WRAP

Grilled Chicken Breast, Shredded Lettuce, Crisp Bacon,
Tomato and Basil Mayonnaise

\$9.50

WALDORF CHICKEN SALAD SANDWICH

Chicken Salad with Grapes, Walnuts, Apples,
and Basil Aioli on a Croissant

\$9.50

GRILLED CHICKEN BREAST

Grilled Chicken, Mozzarella Cheese, Baby Greens
and Sun Dried Tomato Tapenade with Basil Aioli on Focaccia

\$10.25

ROASTED TURKEY CLUB

Sliced Turkey, Bacon, Avocado, Lettuce, and Tomato
on Whole Wheat Bread with Mayonnaise

\$10.50

STEAK SANDWICH

Grilled Steak, Caramelized Onions, Swiss Cheese, Arugula,
and Sun Dried Tomatoes on a Ciabatta Roll

\$11.00

PREMIUM BOXED & PLATED SALADS

All Plated Salads include Delivery, Setup, Silverware,
Glassware and Napkins

*Salads include Dinner Rolls, Butter, Baker's Choice Dessert,
Soda or Bottled Water,
Dressing on the Side and Cutlery
(Iced Tea or Lemonade & Coffee included with Plated Salads)*

\$8.75

Festive Salad

Mixed Lettuce and Salad Greens, Oranges, Toasted Pecans,
Dried Cranberries and Orange Vinaigrette Salad Dressing

Caesar Salad

Hearts of Romaine, Garlic Croutons, Parmesan Cheese
and Caesar Dressing

Greek Salad

Romaine Lettuce, Red Onions, Tomatoes, Cucumber, Feta Cheese,
Kalamata Olives and a Lemon Dill Dressing

\$9.25

Chef's Salad

Organic Greens, Romaine Hearts, Julienne Turkey, Ham, Cheddar
and Swiss Cheese with Hardboiled Egg and Ranch Dressing

Cobb Salad

Roasted Turkey, Avocado, Bleu Cheese, Crisp Bacon, Roasted Garlic & Egg
with Greens with Choice of Dressing

Grilled Waldorf Salad

Grilled Apples, Walnuts & Chicken over Mixed Greens

Tomato Mozzarella Salad

With Plum Tomatoes & Red Onions, Marinated in Olive Oil & Fresh Garlic,
Layered with Fresh Mozzarella & Fresh Basil Leaves over Romaine Lettuce

Santa Fe Salad

Chopped Salad with Mixed Greens, Chopped Avocado, Corn, Black Olives,
Bleu Cheese, Tortilla Strips, Chopped Tomatoes & Cucumbers
with a Chipotle Ranch Dressing

PREMIUM BOXED & PLATED SALADS

\$10.00

Taco Salad

Seasoned Ground Beef, Black Olives, Lettuce, Cheddar Cheese, Black Beans,
Onion, Salsa & Sour Cream with Tortilla Chips

Grilled Salmon Salad

with Mixed Greens, and Shaved Fennel, served with Creamy Herb Dressing

Thai Chicken Noodle Salad

Grilled Thai Chicken Breast & Fettuccini Noodles in Peanut Dressing
with Red & Green Peppers, Snow Peas, Green Onion & Crushed Peanuts

SALAD BUFFET

**All Salad Buffets include Delivery, Setup, Plates, Silverware,
Glassware, Napkins and Buffet Attendant only**

MINIMUM OF 12 PEOPLE

Salad Buffet

\$10.25

Includes Your Choice of Three Luncheon Salads

(See Boxed and Plated Salads for Choices)

Basket of Assorted Rolls and Butter

Baker's Choice Dessert

Bottled Water

Add a Seasonal Fruit Platter for \$3.00 per person

Add soup for \$1.00 per person

Choice of Chili or Featured Soup of the Day

APPETIZER BUFFET SELECTION

Seasonal Fruit Trays *Select Seasonal Fruits*

Petite – Serves up to 10	\$17.00
Small – Serves up to 25	\$34.00
Large – Serves up to 50	\$65.00

Garden Vegetable Crudités *Select Seasonal Vegetables with Hummus,* *and Herbed Buttermilk Dipping Sauces*

Petite – Serves up to 10	\$17.00
Small – Serves up to 25	\$34.00
Large – Serves up to 50	\$65.00

Domestic Cheese Platter

Aged Cheddar, Swiss, Pepper Jack, Muenster, and Colby Cheeses
with Assorted Crackers and Breads

Petite – Serves up to 10	\$21.00
Small – Serves up to 25	\$38.00
Large – Serves up to 50	\$75.00

Cheese and Fruit Platter

Cubed Cheese with Berries and Grapes served with Crackers and Flatbread

Small – Serves up to 25	\$34.00
Large – Serves up to 50	\$65.00

HOT HORS D'OEUVRES SELECTIONS

All Hot Hors d'Oeuvres include Delivery, Setup, Plates, Silverware,
Napkins and Buffet Attendant only

ALL SELECTIONS SERVED BY THE DOZEN

Vegetarian

STUFFED MUSHROOMS
Mushroom Caps Stuffed with a Cornbread Stuffing
\$12.00

SPANIKOPITA
Spinach, Feta Cheese and Pine Nuts wrapped in Phyllo Dough
\$18.00

CHINESE EGG ROLLS
Vegetable Egg Rolls with Chinese Hot Mustard
and Sweet and Sour Sauce
\$12.00

QUESADILLAS
Seasonal Vegetables with Cheese, served with Ranchero Sauce
\$14.00

MINI TWICE BAKED POTATO
Baked Potatoes, Cheese, Topped with Chives
\$12.00

HOT HORS D'OEUVRES SELECTIONS

All Hot Hors d'Oeuvres include Delivery, Setup, Plates, Silverware,
Napkins and Buffet Attendant only

Beef & Pork

SWEDISH OR BARBEQUE MEATBALLS

\$12.00

BEEF SATAYS

Marinated Beef Skewers with a Peanut Dipping Sauce

\$20.00

MINI QUICHE

Smoked Bacon, Scallions and Cheddar Cheese in a Pastry Crust

\$15.00

CHINESE EGG ROLLS

Pork Egg Rolls with Chinese Hot Mustard
and Sweet & Sour Sauce

\$12.00

ITALIAN MUSHROOMS

Mushroom Caps Stuffed with Italian Sausage Stuffing

\$15.00

ITALIAN SAUSAGE BALLS

Italian Sausage with Cheddar Cheese

\$15.00

HOT HORS D'OEUVRES SELECTIONS

Poultry

CURRIED CHICKEN SATAYS

Marinated Chicken Skewers with Fresh Mint Soy Vinaigrette

\$17.00

BLACKENED CHICKEN

Blackened Chicken Strips with Pineapple Jalapeño Salsa

\$14.00

BUFFALO CHICKEN

Buffalo Style Chicken Tenders

\$12.00

CHICKEN WINGS

Fried Chicken Wings Marinated in Barbeque Sauce,
Served with Buttermilk Dressing and Celery Sticks

\$12.00

PARMESAN CHICKEN

Parmesan Chicken Strips with Tomato Basil Aioli

\$14.00

Seafood

Market Value Price for All Items

CRAB CAKES

Mini Blue Crab Cakes with Wasabi Mayonnaise

GRILLED SHRIMP

Grilled BBQ Shrimp on Skewers

WRAPPED SHRIMP

Pancetta or Bacon Wrapped Shrimp

COLD HORS D'OEUVRES SELECTIONS

All Cold Hors d'Oeuvres include Delivery, Setup, Plates, Silverware,
Napkins and Buffet Attendant only

ALL SELECTIONS SERVED BY THE DOZEN

SILVER DOLLAR ROLL SANDWICHES

Turkey & Sundried Tomatoes with Cream Cheese Spread
Ham with Cream Cheese Spread

\$16.00

Vegetarian

ASSORTED BRUSCHETTA

Garlic and Olive Oil Toasted Sourdough Bread topped with Tomato and Basil,
Olive Tapenade and Wild Mushroom Tapenade

\$10.50

VEGETABLE SUMMER ROLLS

Served with Hoisin-Peanut Dipping Sauce

\$13.50

TEA SANDWICHES

Green Apple and Sharp Cheddar Cheese
Cucumber with Tarragon Cream Cheese
Egg Salad with Chive Aioli

\$15.00

CHOUX PUFFS

Herbed Cream Cheese

\$15.00

SILVER DOLLAR ROLL SANDWICHES

Pimiento Cheese

\$15.00

COLD HORS D'OEUVRES SELECTIONS

Seafood

Market Value Price for all Items

PHYLLO TARTLET

Served with Smoked Salmon, Cracked Pepper and Lime

SHRIMP COCKTAIL

Served with Cocktail Sauce and Mustard

CAJUN SHRIMP

with Bamboo Skewer with Remoulade Sauce

CHOUX PUFFS

Shrimp Salad

T H E M E B U F F E T

All Theme Buffets include Delivery, Setup, Plates, Silverware,
Glassware, Napkins and Buffet Attendant only

All Buffets include Iced Tea and Coffee

BUFFETS REQUIRE A 25 PERSON MINIMUM

Fire & Spice

Mixed Green Salad with Asian Vegetables and Ginger Soy Vinaigrette

Sweet and Sour Chicken

Vegetable Lo Mein

Fried Rice

Fortune Cookies

Baker's Choice Dessert

\$16.00

Cucumber Salad with Rice Vinegar

Spicy Bangkok Chicken Wings

Thai Basil Beef

Lo Mein

Spicy Green Beans

Fortune Cookies

Baker's Choice Dessert

\$18.00

Tex Mex

Tossed Mixed Greens Salad with Ranch Dressing

Choice of 2 Fillings:

Beef Fajitas, Chicken Fajitas

Pinto Beans

Spanish Rice

Pico de Gallo, Salsa, Sour Cream, Shredded Jack,

Flour or Corn Tortillas (choose one)

Mexican Chocolate Bread Pudding

\$18.00

Tossed Mixed Greens Salad with Ranch Dressing

Beef Enchiladas

Pinto Beans

Spanish Rice

Tortilla Chips, Salsa, and Sour Cream

Assorted Cookies and Brownies

\$16.00

T H E M E B U F F E T

Tex Mex

continued

Spinach & Mushrooms Cheese Enchiladas

Spanish Rice with Roasted Corn

Refried Black Beans with Monterey Jack Cheese

Sour Cream & Pico de Gallo

Tortilla Chips & Salsa

Corn Tortillas

Cinnamon Twists with Honey

\$15.00

Italiano

Meat Lasagna

Fettuccini Alfredo

Seasonal Vegetable

Focaccia with Olive Oil & Cracked Pepper

Shaved Parmesan Cheese

Caesar Salad

Old Fashion Butter Cake

\$15.00

Spaghetti with Meat Sauce

Farfalle Noodles with Chicken, Roasted Garlic, Olive Oil & Fresh Herbs

Seasonal Vegetables

Focaccia with Olive Oil & Cracked Pepper

Shaved Parmesan Cheese

Caesar Salad

Strawberry Napoleon

\$14.00

THEME BUFFET

Smokehouse Buffet

Smoked Brisket/Roasted Chicken Quarters

\$18.00

Smoked Chicken Quarters

\$13.00

Pinto Beans or Baked Beans

Potato Salad or Cole Slaw

Tossed Green Salad with Dressing

Honey Buttered Cornbread

Peach Cobbler, Apple Cobbler, or Brownies/Dessert Bars

Add Smoked Hot Links for \$2.00 per person

Add Smoked Turkey for \$3.00 per person

Southern Buffet

Fried Chicken

or

Smothered Chicken Breast with Sautéed Onions and Gravy

Macaroni & Cheese or Garlic Mashed Potatoes

Collard Greens

Honey Glazed Cornbread

Tossed Green Salad

Apple Turnovers

\$15.00

Southern Fried Catfish with Tartar and Hot Sauce

Whipped Mashed Potatoes

Seasonal Vegetables

Hush Puppies

Tossed Green Salad

Bread Pudding

\$14.00

LUNCHEON ENTRÉE

**All Lunch Buffets include Delivery, Setup, Plates, Silverware, Glassware, Napkins and Buffet Attendant only
Plated Lunch Entrée will incur additional cost for Attendant**

10 PERSON MINIMUM (PLATED)

25 PERSON MINIMUM (BUFFET)

Lunches are Complimented with Chef Composed Salad with Specialty Dressing, Fresh Seasonal Vegetable (unless noted), Dinner Rolls, Butter, Iced Tea and Coffee*

Grilled Beef with Mushrooms

Grilled Sirloin with Ancho Mushroom Demi Glace,
Served with Buttermilk Whipped Potatoes

\$12.00

Chicken Roulade

Chicken Roulade Stuffed with Spinach and Cheese,
Served with Roasted Tomato Coulis and Wild Rice Pilaf

\$10.50

Chicken Alfredo

Fettuccini Pasta with Roasted Garlic and Herbs,
Topped with Alfredo Sauce and Grilled Chicken Breast

\$13.00

Blackened Catfish

Blackened Farm-Raised Catfish with Creole Sauce
Served with Long Grain Rice and Red Beans Marinara

\$12.50

Pecan Crusted Chicken

Pecan Crusted Chicken Breast Stuffed with Boursin Cheese,
Served with Wild Rice Pilaf

\$13.00

Salisbury Steak

Salisbury Steak with Mushroom Demi Glace,
Served with Mashed Potatoes or Steamed White Rice

\$13.00

LUNCHEON ENTRÉE

Roasted Chicken

Roasted Garlic Chicken served with
Seasoned New Potatoes

\$12.00

Beef and Broccoli Stir Fry

Sauteed Beef Strips, Mushrooms and Broccoli in Soy Sauce
Served over Steamed Rice

\$13.00

Italian Vegetarian Stir Fry

Sauteed Zucchini, Bell Peppers, Onions, Garlic,
Tomatoes and Grated Parmesan Cheese
Served over Linguine Pasta

\$10.00

Ribs

Country Style Ribs with Barbeque Sauce,
Baked Beans or Seasoned Potatoes

\$11.00

Salmon

Grilled Salmon served over a Bed of Linguine Pasta,
with Lemon Butter Sauce

Market Price

**Pork Chops*

Pork Chops with Soy Orange Sauce, Sugar Peas
and Carrots in Lime Butter, and Wild Rice Pilaf

\$14.00

Chef's Daily Lunch Special

This Special is only offered During Lunch Hours (11:30-1:30)

The Chef Lunch Entrée, Composed Salad with Specialty Dressings,
Fresh Seasonal Vegetables,
Dinner Rolls, Butter, Iced Tea and Coffee

\$9.50

DINNER ENTRÉE

All Dinner Entrées include Delivery, Setup, Plates, Silverware,
Glassware, Napkins and Attendant

10 PERSON MINIMUM

*Dinners are Complemented with Chef Composed Salad with Specialty Dressing,
Fresh Seasonal Vegetable, Dinner Rolls, Butter, Iced Tea, and Coffee*

Poultry

\$16.00

CHICKEN BREAST

Crispy Roasted Chicken with Morel Mushrooms Demi Glace
and Wild Rice Pilaf

Pan Roasted Chicken with Tomato-Fennel Broth and Basil Pesto Risotto
Sauteed Chicken with Lemon-Caper Butter Sauce and Caramelized Shallots
with Rice Pilaf

Roasted Honey Mint Chicken and Buttermilk Mashed Potatoes
Blackened Chicken with Tapenade and Hasselback Potatoes
Italian Herb Cornish Hens and Seasoned New Potatoes with Garlic
Rosemary Roasted Cornish Hens and Mashed Sweet Potatoes
Roasted Turkey with Sour Cherry Sauce and Chestnut Stuffing

Seafood

Market Price

SALMON FILLET

Marinated Salmon and Cilantro & Citrus Rice
Grilled with Ginger Orange Teriyaki and Valencia-Style Rice

JUMBO SHRIMP

Grilled Shrimp with Thyme & Lemon and Tomato Rice Cups
Thai-Style Grilled Shrimp with Wild & Brown Rice
Shrimp Scampi and Linguine Pasta with Fresh Herbs

MAHI MAHI

Grilled Mahi Mahi with Tomato Basil Vinaigrette,
Served with Roasted Mushrooms & Potatoes

TUNA

Pan Seared Tuna with Olive Paste and Savory Rice

DINNER ENTRÉE

Beef and Pork

Market Price

Beef Tenderloin with Black Bean Sauce and Garlic Mashed Potatoes

Teriyaki Steaks with Blue Cheese & Herb Butter
and Swedish Potatoes with Crumb Topping

Charbroiled New York Strip with Caramelized Onion and Blueberry Relish
and Jasmine Rice

Apple Ginger Glazed Pork Chops and Cranberry Cornbread Dressing

Market Price

Seared 8 oz Filet Mignon Steak with Morel Scented Sabayon Sauce
and Roasted Fingerling Potatoes

Slow Braised Veal Osso Bucco and Whipped Gorgonzola Potatoes

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