2016 Conference and Catering Menus

In order to provide you with the best possible service and accommodations, we suggest making arrangements for your event at least two weeks in advance.

A full list of policies and procedures may be found by visiting the website for the Office of Administrative Affairs or Indiana University Southeast Conference Center Policies and Procedures.

Conference and Catering Contact Information:
The Conference and Catering office is located in the University Center North Room 125.

<table>
<thead>
<tr>
<th>Name</th>
<th>Phone</th>
<th>Email</th>
</tr>
</thead>
<tbody>
<tr>
<td>Julie Ingram</td>
<td>812-941-2318</td>
<td><a href="mailto:juingram@ius.edu">juingram@ius.edu</a></td>
</tr>
<tr>
<td>Rhonda Embry</td>
<td>812-941-2155</td>
<td><a href="mailto:rhembry@ius.edu">rhembry@ius.edu</a></td>
</tr>
</tbody>
</table>

Alcohol:
Indiana University Southeast is an alcohol free campus. Alcohol is prohibited on University property or in the course of a University activity.

Tobacco:
Indiana University is a tobacco free campus which fosters a healthy environment to learn, work, and live.

Parking:
Parking at Indiana University Southeast is $2.00 per car, per day. Groups can make arrangements through Conference and Catering to pay for temporary parking permits.

Outside Food/Beverages/Vendors:
No outside food or beverages may be brought into the University Center meeting space unless previously approved. Food and beverage items must be purchased through the Catering Services department. University-related groups having a meeting or other non-public activity may provide their own refreshments while using University facilities under specified guidelines listed in the Indiana University Southeast Conference Center Policies and Procedures.

Weekend Events and Non Operational Hours:
Weekend and Non Operational Hours are subject to an additional service charge of 20% of the total invoice. These hours are defined as before 7:00 a.m. and after 6:00 p.m. Monday through Friday, weekends and during academic breaks.

Inclement Weather:
In the event of inclement weather all conference and catering events will be either cancelled or delayed based on the campus outlined guidelines. If classes and offices are on a delay, the conference and catering events will also be on delay. If classes and offices are closed, all conference and catering events will also be cancelled for that day. If you have any questions, please contact the conference and catering office.

Guaranteed Attendance:
A guaranteed number of guests must be submitted to the Catering office at least three (3) business days in advance of the event in order to allow sufficient time for food procurement and staff scheduling. If a guaranteed number is not received, the highest estimated attendance figures will be considered your guarantee. The customer is responsible for 100% of the guaranteed number, plus any additional meals served. Counts may not be lowered less than three business days before the event. Additional guests may be added within 24 hours of the event; however, depending on the menu items they may or may not receive the same meal.
Vegetarian/Special Menu Needs:
It is the responsibility of the event host to determine if special menus are needed for their guests. We are able to accommodate any special meals with advance notice. Last minute orders take time to prepare and guests may have to wait for their meal.

Left Over Food:
For health and safety reasons, all left over food product is the property of Conference and Catering Services and will be handled in accordance with the guidelines set forth by the Indiana Department of Health. Except in the cases where the customer has ordered a specific quantity of product for an event that is not supervised by Conference and Catering Services (such as cookies, donuts, etc.) left over food cannot be removed from the event site.

Delivered Events:
Any event held outside of the University Center North building is considered a delivered event and will have a delivery charge of 20% of the total bill added to the final invoice. There is minimum order of $30.00 for delivered breaks and a minimum order of $100.00 for all staffed meals and receptions. Tablecloths are not included in this service. Charges for missing equipment will be charged to the sponsoring department or group. Events delivered outside UC will be served on disposable plastic products.

Cancellations:
Cancellations within two business days of the event may require payment in full if special food items have been ordered for the event. Cancellations three business days in advance are charged a minimum $50.00. Charges incurred during the coordination process that present a cost to the catering department will be charged in full.

Rules and Regulations for All Groups:
There are many rules and regulations groups are expected to abide by when using the conference center. For a full list of regulations, please visit Indiana University Southeast Conference Center Policies and Procedures.

- No space in the Conference Center is to be utilized without prior reservation regardless of information posted on the Room Wizard.
- Users will treat the Conference Center with the utmost care and respect for the facilities. The Center was funded with public, taxpayer, and student funds. All users will be good stewards of the property and assets of the University.
- No candles or any activity that violates fire code.
- No obstruction of hallways, doors, or windows.
- Windows cannot be covered under any circumstances, either in the Center or elsewhere on campus.
- Approved tape must be used to hang items from walls.
- No movement of furniture, equipment, or technology without the permission and/or assistance of C&C staff.
- Respect will be given to all other groups conducting concurrent meetings.
- We will need to document the intended use of Conference Center space when the reservation is made. Failure to disclose intended use will preclude use of the Center.
- Users will not cause any damage to the facilities or equipment.
- Rooms will be left in the same condition they were in at the start of the event.
- All lights and technology will be turned off at the end of the event.
Miscellaneous Charges and Information

Non-University Group Meeting Room Rental Rates:

- **Hoosier Room**: $500.00 per day
- **Hoosier East**: $300.00 per day
- **Hoosier West**: $300.00 per day
- **Board Rooms (120, 123, 124, 126 & 128)**: $100.00 per day
- **Multi-Purpose Rooms 121 & 122**: $125.00 per day
- **Multi-Purpose Room 127**: $175.00 per day

Civic, Government and Non-Profit Groups will receive half off meeting room rental rates.

- **Table Linens**: $5.50 each
- **Service Attendant** (2 hour minimum, per hour, per attendant): $16.25 per hour /per attendant
- **Non-Operation Hours Minimum Order**: $100.00
- **Non-Operation Hours- Labor Charge** (2 hour minimum): $15.00 per hour
- **Custodian Charge** (4 hour minimum): $20.00 per hour
- **China, Glassware, Silverware Service with Linen Napkin**: $2.25 per person
- **Linen Napkins**: $0.75 each
- **Hurricane Globe with Taper Candle**: $2.00 each
- **Pipe and Drape**: $25.00 per section

**Staging**:

<table>
<thead>
<tr>
<th>Height</th>
<th>Dimensions</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>8”</td>
<td>16’ x 8’</td>
<td>$50.00</td>
</tr>
<tr>
<td>16”</td>
<td>16’ x 8’</td>
<td>$50.00</td>
</tr>
<tr>
<td></td>
<td>8’ x 32’</td>
<td>$100.00</td>
</tr>
<tr>
<td></td>
<td>16’ x 16’</td>
<td>$100.00</td>
</tr>
<tr>
<td>24”</td>
<td>8’ x 32’</td>
<td>$150.00</td>
</tr>
<tr>
<td></td>
<td>16’ x 16’</td>
<td>$150.00</td>
</tr>
</tbody>
</table>

**Dance Floor**: 21’ x 21’ $200.00

Student, Faculty and Staff Groups will receive half off staging and dance floor rates.
**Breakfast**

*Assorted Hot Teas Available Upon Request*

**Eye Opener Break**
$4.85 per person
Assorted Fruit Juices, Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Ice Water

**Continental Breakfast**
$5.50 per person
Choice of Three Pastries: Assorted Mini Muffins, Assorted Danish, Bagels with Cream Cheese, Freshly Baked Cinnamon Rolls or Sweet Breakfast Breads, Assorted Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Ice Water

**Deluxe Continental**
$7.50 per person
Choice of Three Pastries: Assorted Mini Muffins, Assorted Danish, Bagels with Cream Cheese, Freshly Baked Cinnamon Rolls or Sweet Breakfast Breads, Bowl of Fresh Fruit Salad, Assorted Yogurt, Assorted Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Ice Water

**Executive Continental Breakfast**
$7.95 per person
Assorted Muffins, Assorted Bagels with Cream Cheese, Assorted Yogurts, Sweet Breakfast Breads, Biscuits & Gravy, Platter of Fresh Seasonal Sliced Fruit, Assorted Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Ice Water

**Heart Healthy Breakfast**
$7.95 per person
Fresh Sliced Seasonal Fruit, Assorted Bagels with Cream Cheese, English Muffins, Low Fat Muffins, Assorted Yogurts and Granola, Freshly Brewed Regular and Decaffeinated Coffee and Ice Water

**Country Breakfast Buffet**
$9.95 per person
Scrambled Eggs or Baked Breakfast Casserole with Spinach, Your Choice of Bacon or Sausage, Freshly Baked Biscuits, Home Fries, Assorted Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Ice Water

*Add Sausage Gravy for $1.50 per person*
## Time Out Breaks

<table>
<thead>
<tr>
<th>Sweet and Salty Break</th>
<th>$4.25 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Freshly Baked Cookies, Individual Bags of Assorted Chips, Assorted Soft Drinks and Ice Water</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Snack Break</th>
<th>$5.50 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kellogg’s® Nutri-Grain® Cereal Bars, Granola Bars, Assorted Miniature Candy Bars, Individual Bags of Assorted Chips, Individual Bags of Peanuts, Assorted Soft Drinks and Ice Water</td>
<td></td>
</tr>
</tbody>
</table>

## Beverages

- Freshly Brewed Regular and Decaffeinated Coffee: $13.00 gallon
- Iced Tea: $13.00 gallon
- Variety of Individual Hot Teas: $0.85 each
- Lemonade: $13.00 gallon
- Hot Chocolate: $13.00 gallon
- Fruit Punch: $13.25 gallon
- Sherbet Punch: $14.00 gallon
- Hot, Spiced or Chilled Apple Cider (seasonal availability): $13.25 gallon

### Soft Drinks

- 12 oz. Can Soda or Dasani® Water: $1.25 each
- 20 oz. Bottle Soda or Dasani® Water: $1.50 each
- Bottled Juice (Cranberry, Orange or Apple): $1.50 each
- Two Liter Soft Drinks: $3.50 each
- Milk: $7.00 gallon
- ½ Pint Milk: $0.75 each
- Orange Juice: $7.75 half gallon
- Individual Fruit Juice (4 oz. Cranberry, Orange or Apple): $1.25 each
- Ice Water Service: $1.00 per person
## A La Carte

Enhancements to Add to a Menu or Create Your Own Specialized Menu

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Mini Muffins</td>
<td>$8.95 dozen</td>
</tr>
<tr>
<td>Assorted Breakfast Pastries / Danish</td>
<td>$12.85 dozen</td>
</tr>
<tr>
<td>Freshly Baked Scones</td>
<td>$24.00 dozen</td>
</tr>
<tr>
<td>Assorted Fruit Yogurt</td>
<td>$1.85 each</td>
</tr>
<tr>
<td>Bagels with Cream Cheese, Butter and Jelly</td>
<td>$1.55 each</td>
</tr>
<tr>
<td>Sliced Home Style Sweet Breakfast Breads</td>
<td>$8.95 dozen</td>
</tr>
<tr>
<td>Fresh Baked Cinnamon Rolls with Glaze</td>
<td>$11.25 dozen</td>
</tr>
<tr>
<td>Freshly Baked Cookies</td>
<td>$8.75 dozen</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>$1.00 per piece</td>
</tr>
<tr>
<td>Fudge Brownies</td>
<td>$12.95 dozen</td>
</tr>
<tr>
<td>Assorted Dessert Bars</td>
<td>$15.00 dozen</td>
</tr>
<tr>
<td>Little Debbie® Oatmeal Pies</td>
<td>$0.95 each</td>
</tr>
<tr>
<td>Peanut Butter or Cheese Crackers</td>
<td>$0.95 each</td>
</tr>
<tr>
<td>Snack Mix (2 pounds)</td>
<td>$15.95 each</td>
</tr>
<tr>
<td>Potato Chips (20 ounces)</td>
<td>$6.25 each</td>
</tr>
<tr>
<td>Pretzels (20 ounces)</td>
<td>$6.10 each</td>
</tr>
<tr>
<td>French Onion Dip or Ranch Dip</td>
<td>$8.95 per pound</td>
</tr>
<tr>
<td>Chips and Salsa (2 pounds chips, 1 pint salsa)</td>
<td>$13.75 Serves 25</td>
</tr>
<tr>
<td>Fresh Seasonal Fruit Tray - Small (Serves 15 people or less)</td>
<td>$21.65 each</td>
</tr>
<tr>
<td>Fresh Seasonal Fruit Tray - Large (Serves 35-40 people)</td>
<td>$42.00 each</td>
</tr>
</tbody>
</table>
## Specialty Lunch Buffets

All Lunch Buffets Require a Minimum of 10 Guests and Served with your choice of:
- Freshly Baked Cookies, Brownies or Chef’s Choice of Sheet Cake
- *Dressing Selections: Ranch, Poppyseed, Italian, Honey Mustard, Raspberry Vinaigrette or 1000 Island
- **Soup Selections: Cream of Broccoli, Tomato Basil or Chicken and Rice

<table>
<thead>
<tr>
<th>Lunch Buffet</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
</table>
| **Baked Potato Bar**             | $7.45 per person | Tossed Green Salad with Cucumber, Tomatoes, Croutons and Choice of Dressing* – OR – Choice of Soup**  
Baked Idaho Potatoes  
Toppings include: Butter, Shredded Cheese, Sour Cream, Bacon Bits, and Salsa  
Freshly Brewed Iced Tea and Ice Water  
| **Pizza Buffet**                 | $9.95 per person | Tossed Green Salad with Cucumber, Tomatoes, Croutons and Choice of Dressing*  
Cheese, Pepperoni and Vegetarian Pizzas  
Accompanied by Crushed Red Pepper Flakes, Jalapeño’s and Parmesan Cheese  
Freshly Brewed Iced Tea and Ice Water  
| **South of the Border Taco Bar** | $8.95 per person | Seasoned Ground Beef, Crunchy Taco Shells, Soft Flour  
Tortillas, Shredded Cheddar Cheese, Shredded Lettuce, Jalapeño’s and Sour Cream  
Accompanied by Black Beans  
and Mexican Rice, Tortilla Chips and Salsa  
Freshly Brewed Iced Tea and Ice Water  
| **Italian Buffet**               | $9.95 per person | Tossed Green Salad with Cucumber, Tomatoes, Croutons and Choice of Dressing*  
Choice of Spaghetti or Penne Pasta Served with Your Choice of Two Sauces:  
Marinara, Meat Sauce, or Alfredo Sauce  
Parmesan Cheese and Garlic Bread  
Freshly Brewed Iced Tea and Ice Water  
| **The Barbeque Pit**             | $10.25 per person | Shredded Pork BBQ -OR- Shredded Beef BBQ  
Served with Sandwich Buns  
Cole Slaw, Baked Beans, Sliced Pickles, Sliced Onions, Potato Chips  
Freshly Brewed Iced Tea and Ice Water  
| **Fajita Bar**                   | $14.25 per person | Seasoned Beef and Chicken with Grilled Onions & Peppers  
Served with Black Beans and Mexican Rice  
Lettuce, Tomato, Salsa, Jalapeño’s, Shredded Cheddar Cheese and Sour Cream  
Freshly Brewed Cheese and Sour Cream  
Freshly Brewed Iced Tea and Ice Water |
Sandwich Lunch Options

All Lunch Buffets Require a Minimum of 10 Guests and Served with your choice of:
   Freshly Baked Cookies, Brownies or Chef’s Choice of Sheet Cake

**Soup and Sandwich Buffet**
* $8.75 per person

Choose One Soup:
   - Cream of Broccoli, Tomato Basil or Chicken and Rice
   - Assorted Sub Sandwiches and Wraps,
   - Condiments, Potato Chips
   - Freshly Brewed Iced Tea and Ice Water

**Salad and Sandwich Buffet**
* $8.75 per person

Tossed Green Salad with Cucumber, Tomatoes, Croutons with Choice of Dressing
   - (Ranch, Poppyseed, Italian, Honey Mustard, Raspberry Vinaigrette or 1000 Island)
   - Assorted Sub Sandwiches and Wraps,
   - Condiments, Potato Chips
   - Freshly Brewed Iced Tea and Ice Water

**Classic Deli Buffet**
* $11.95 per person

Tossed Green Salad with Cucumber, Tomatoes, Croutons and Dressing
   - Platters of Sliced Turkey, Ham, Roast Beef,
   - Swiss and American Cheeses
   - Assortment of Breads & Rolls
   - Potato Chips, Condiment Tray with Lettuce, Sliced Tomatoes, Pickle Slices, Mustard & Mayonnaise
   - Freshly Brewed Iced Tea and Ice Water
# Brown Bag Lunches

## Chancellor's Club Sandwich

$8.25 Each  
Smoked Turkey Breast, Baked Ham, Monterey Jack Cheese, Bacon, Lettuce, Tomato  
Served on White or Wheat Bread  
Accompanied by a Pickle Spear, Whole Fruit, Bottled Water,  
Two Freshly Baked Cookies, Mayonnaise and Mustard Packets

## Vegetarian Wrap

$8.25 Each  
Fresh Baby Spinach, Tzatziki, Provolone Cheese, Lettuce, Tomatoes, Cucumber and Black Olives in a Spinach Tortilla  
Accompanied by Pickle Spear, Whole Fruit, Bottled Water,  
Two Freshly Baked Cookies, Mayonnaise and Mustard Packets

## Grenadier Deluxe Sandwich

$8.95 Each  
Baked Ham, Roast Beef, Pepper Jack Cheese, Bacon Lettuce, Tomato, Banana Peppers and Ranch Dressing on a Sub Bun  
Accompanied by a Pickle Spear, Whole Fruit, Bottled Water,  
Two Freshly Baked Cookies, Mayonnaise and Mustard Packets

## Traditional Chef's Salad

$9.25 Each  
Fresh Mixed Greens Salad Topped with Turkey, Ham, Cheddar Cheese, Tomatoes, Chopped Egg, Cucumber Slices and Croutons with Your Choice of Dressing Accompanied by Whole Fruit, Bottled Water and Two Freshly Baked Cookies

## Vegetarian Salad

$9.25 Each  
Fresh Mixed Greens Salad topped with Shredded Cheddar Cheese, Chopped Egg, Broccoli, Sliced Cucumber, Black Olives and Croutons with Your Choice of Dressing Accompanied by Whole Fruit, Bottled Water and Two Freshly Baked Cookies
Lunch Buffet

Lunch Buffets Require a Minimum of 10 Guests and Served with your choice of:
Freshly Baked Cookies, Brownies or Chef’s Choice of Sheet Cake

Create Your Own Lunch Buffet

$10.95 per person – Single Entrée
$12.95 per person – Double Entrée

Choice of Salad:
Caesar Salad with Croutons and Parmesan Cheese
Tossed Fresh Greens with Tomatoes, Cucumbers and Croutons & Choice of Dressing
Ranch, Poppyseed, Italian, Honey Mustard, Raspberry Vinaigrette or 1000 Island)
Tri-color Rotini Pasta with Vegetables

Choice of Entrée:
Fried Chicken
Grilled Marinated Chicken Breast
Beef or Vegetable Lasagna
Glazed and Sliced Ham
Baked Tilapia with Fresh Herbs
Sliced Roast Beef with Gravy
Penne Pasta Marinara or Alfredo Sauce

Choice of Two Sides:
Creamy Mashed Potatoes
Red Skin Mashed or Roasted Potatoes
Macaroni and Cheese
Buttered Corn
Sweet Peas
Green Beans
Southern Style Green Beans
Baked Beans
Wild or White Rice

Freshly Brewed Iced Tea and Ice Water
# Hors d’Oeuvres

## Hot Selections

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miniature Corn Dogs</td>
<td>$25.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Vegetable &amp; Feta Stuffed Mushrooms</td>
<td>$28.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Country Ham &amp; Cheese Stuffed Mushrooms</td>
<td>$30.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Mozzarella Sticks with Marinara Sauce</td>
<td>$32.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Meatballs with Chili BBQ Sauce</td>
<td>$34.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Meatballs with Sweet and Sour Sauce</td>
<td>$34.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Assorted Mini Quiche Lorraine, Spinach, &amp; Vegetable</td>
<td>$35.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Franks in a Blanket with Honey Mustard Sauce</td>
<td>$36.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>White Queso with Tortilla Chips</td>
<td>$36.00</td>
<td>Serves 50</td>
</tr>
<tr>
<td>Jalapeno Poppers</td>
<td>$42.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Little Smokies Wrapped in Bacon</td>
<td>$45.00</td>
<td>75 pieces</td>
</tr>
<tr>
<td>Vegetarian Egg Rolls with Sweet &amp; Sour Sauce</td>
<td>$49.00</td>
<td>30 pieces</td>
</tr>
<tr>
<td>Pork Egg Rolls with Sweet &amp; Sour Sauce</td>
<td>$49.00</td>
<td>30 pieces</td>
</tr>
<tr>
<td>Chicken Satay Skewers</td>
<td>$49.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Chicken Teriyaki Skewers</td>
<td>$49.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Miniature Reuben’s</td>
<td>$49.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Buffalo Wings with Blue Cheese and Celery</td>
<td>$55.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Honey BBQ Wings with Blue Cheese and Celery</td>
<td>$55.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>$59.00</td>
<td>50 pieces</td>
</tr>
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</table>
## Hors d’Oeuvres

### Cold Selections

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carved Ham or Turkey on Two Bite Buns</td>
<td>$16.00</td>
<td>per Dozen</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>$25.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Cheddar Cheese Ball w/Crackers</td>
<td>$28.00</td>
<td>Serves 25</td>
</tr>
<tr>
<td>Pinwheel Wrap Platter</td>
<td>$29.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Miniature Cheesecake Squares</td>
<td>$34.00</td>
<td>60 pieces</td>
</tr>
<tr>
<td>Homemade Benadictine Canapé on Cucumber Round</td>
<td>$35.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Homemade White Bean Pesto Crostini Canapé</td>
<td>$35.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Homemade Mini Bruschetta with Salsa Cruda Canapé</td>
<td>$35.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Pimento Stuffed Tomato</td>
<td>$35.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Chicken or Tuna Salad Stuffed Tomato</td>
<td>$35.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Baked Brie Wheel (2 lbs. w/Assorted Crackers)</td>
<td>$40.65</td>
<td>Serves 25</td>
</tr>
<tr>
<td>Seasonal Fresh Fruit Tray</td>
<td>$42.00</td>
<td>Serves 25</td>
</tr>
<tr>
<td>Assorted Domestic Cheese Tray w/ Crackers</td>
<td>$42.00</td>
<td>Serves 25</td>
</tr>
<tr>
<td>Fresh Vegetable Tray with Ranch Dip</td>
<td>$43.00</td>
<td>Serves 25</td>
</tr>
<tr>
<td>Fruit Kabobs with Fresh Assorted Seasonal Fruit on a Skewer</td>
<td>$45.00</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Assorted Petit Fours</td>
<td>$65.00</td>
<td>72 pieces</td>
</tr>
</tbody>
</table>

### Snacks & Dips

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter Dinner Mints</td>
<td>$7.00</td>
<td>per Pound</td>
</tr>
<tr>
<td>Hummus with Pita Chips</td>
<td>$15.00</td>
<td>per Pound</td>
</tr>
<tr>
<td>Dips: Onion or Ranch</td>
<td>$8.50</td>
<td>per Pound</td>
</tr>
<tr>
<td>Honey Roasted Peanuts</td>
<td>$9.50</td>
<td>per Pound</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$11.50</td>
<td>per Pound</td>
</tr>
<tr>
<td>Chips and Salsa: (2 Pounds Chips, 1 Pint Salsa)</td>
<td>$13.75</td>
<td>Serves 25</td>
</tr>
<tr>
<td>Popcorn (Machine Rental $20.00, 1 package = 8 bags popped)</td>
<td>$3.00</td>
<td>per package</td>
</tr>
<tr>
<td>Spinach Dip in a Rye Bread Bowl</td>
<td>$31.50</td>
<td>Serves 25</td>
</tr>
</tbody>
</table>
Dinner Buffets

All Dinner Buffets Require a Minimum of 25 guests

**Country Style Buffet**
$14.95 per person

Choice of One Salad:
- Caesar Salad
- Tossed Fresh Greens
- Tri-color Rotini with Vegetables

Choice of Two Entrees:
- Fried Chicken
- Beef Lasagna
- Glazed and Sliced Ham
- Vegetable Lasagna
- Grilled Marinated Chicken Breast
- BBQ or Crispy Oven-Baked Chicken
- Baked Tilapia with Fresh Herbs
- Sliced Roast Beef with Au Jus
- Sliced Turkey with Gravy Penne
- Pasta Marinara or Alfredo Sauce

Choice of Two Sides:
- Wild Rice Pilaf
- Creamy Mashed Potatoes
- Red Skin Mashed Potatoes
- Fluffy White Rice
- Macaroni and Cheese
- Buttered Corn
- Corn O’Brien
- Peas with Mushrooms
- Southern Style Green Beans
- Baked Beans

Freshly Brewed Iced Tea and Ice Water

*Dessert Selections Additional*
Add $2.00 Per Person for Each Additional Entrée Selection

**Chef’s Buffet**
$18.95 per person

Choice of One Salad:
- Caesar Salad
- Tossed Fresh Greens
- Spring Mix Green Salad

Choice of Two Entrees:
- Rosemary Roasted Pork Loin
- Chicken Parmesan
- Chicken Cordon Bleu
- Sliced Pot Roast with Au Jus or Gravy
- Oven Fried Encrusted Tilapia
- Stuffed Portobello Mushroom
- Spinach, Artichoke and Feta Stuffed Chicken Breast
- Spinach & Wild Rice Stuffed Chicken Breast
- Sirloin Beef Tips
- Poached Salmon Filet w/Dill Butter Sauce
- Smothered Pork Chops
- Any Entrée from Home Style Buffet

Choice of Two Sides:
- Au Gratin Potatoes
- Fresh Baked Potato
- Garlic Mashed Potatoes
- Roasted Red-Skin Potatoes w/Rosemary
- Creamed Spinach
- Baby Carrots with Butter & Dill
- Grilled Zucchini, Squash, Peppers, and Onions
- Green Beans with Amandine
- Grilled Asparagus

Freshly Brewed Iced Tea and Ice Water

*Dessert Selections Additional*
Add $2.00 Per Person for Each Additional Entrée Selection
Dinner Dessert Selections

**Home Baked Cobblers**
$1.25 per person
A Classic Home-Style Favorite in your Choice of Apple, Cherry or Peach

**Assorted Layer Cakes**
$2.00 per person
Assortment of Whole Cakes to Include Carrot Cake, Double Chocolate Cake and German Chocolate Cake

**Lemon Chiffon Cake**
$2.25 per person
Light and Creamy Lemon Layer Cake

**Cheesecake**
$3.00 per person
Creamy Traditional New York Style Cheesecake

**Warm Apple Dumplings**
$3.15 per person
Pastry Filled with Apple, Cinnamon and Sugar and Topped with a Warm Cinnamon Sauce

**Death by Chocolate Fudge Torte**
$3.50 per person
Decadent Fudge Torte with Miniature Chocolate Sprinkles and Chocolate Rosettes