

# *Catering*

MARQUETTE UNIVERSITY



*Marquette University Catering is committed to making your event a success. From coffee services and casual lunches to hors d'oeuvre receptions and served dinners, our catering guide is filled with fresh ideas to satisfy a wide array of tastes and occasions.*

*This guide represents a few samples of what we have to offer. Our commitment is to customize menus for your occasion. We will assist you with planning your event through creative menus, elegant presentations and thoughtful service to provide your guests with a pleasurable experience.*

*Events held within the Alumni Memorial Union are served on chinaware unless otherwise requested. For your more casual events we are committed to conduct business in an environmentally and socially responsible manner and will provide disposable Eco-Products, our sustainable and compostable tableware.*

*Event Coordinators are ready to assist you in planning your event. Please call 414- 288-7202 or visit our website at [www.marquettediningservices.com](http://www.marquettediningservices.com).*





### *Catering Policies*

#### *Menu Selection*

*A complete menu selection will be submitted to your assigned event coordinator no less than ten working days prior to your scheduled function. For special occasions, conferences and major campus events, please allow at least four weeks lead time so we have plenty of time for special details. Menu selection and service type may be limited to events planned on short notice.*

#### *Gratuities*

*Menu prices do not include a gratuity charge. There is a 18% service charge to non-university users.*

#### *Cancellations*

*If a cancellation is made to your event, charges may be incurred due to food preparation or equipment rental. Cancellations made less than 48 hours before scheduled event time are subject to incur 50% of estimated charges for food and beverage. Cancellations made less than 24 hours prior to scheduled event time are subject to incur 100% of estimated charges for food and beverage.*

#### *Guarantees*

*We require a final guarantee by 10 a.m. three business days prior to the event; otherwise your original estimate will be used for the guarantee. Your guarantee number for events on Friday, Saturday and Sunday must be made by 10 a.m. on preceding Tuesday.*

#### *Sales Tax*

*All services are subject to county and state sales tax, unless you provide us with a copy of your state tax-exempt certification prior to your event.*

## **BREAKFAST**

Fast Break Continental	\$6.20
Breakfast Pastries, Orange Juice, Coffee and Tea	
Premium Continental	\$8.20
Breakfast Pastries, Bagels and Nut Breads, Cream Cheese, Butter and Jelly, Cut Fresh Fruit, Orange and Cranberry Juice, Coffee and Tea	
Blue & Gold Healthy Wake Up	\$8.20
Bagels, Scones and Whole Wheat Bread, Cream Cheese, Butter and Jelly, Whole Fresh Fruit, Orange Juice, Coffee and Tea	
Golden Eagle	\$9.25
Scrambled Eggs with Cheddar Cheese, Smoked Bacon or Sausage Links, Breakfast Potatoes, Breakfast Pastries and Biscuits, Butter and Jelly, Orange Juice, Coffee and Tea	
Marquette Rise & Shine	\$10.50
Scrambled Eggs with Cheddar Cheese, Smoked Bacon, Sausage Links, Breakfast Potatoes, Cut Fresh Fruit, Breakfast Pastries and Biscuits, Butter and Jelly, Orange and Cranberry Juice, Coffee and Tea	

## **ALA CARTE**

By the dozen

Pecan Caramel Rolls	\$12.95
Donuts	\$9.25
Muffins with Butter & Jelly	\$10.25
Bagels with Cream Cheese, Butter & Jelly	\$15.95
Mini Croissants with Butter & Jelly	\$14.95
Donut Holes	\$5.75
Danish	\$10.25
Danish Twists	\$9.95
Iced Cinnamon Buns	\$18.95
Scones	\$21.50
Each	
Fruit & Nut Bread with Butter	\$10.95
Fruit Kringle	\$9.95
Braided Coffee Cake	\$11.95



## **BEVERAGES**

By the gallon

Regular Coffee	\$18.35
Decaffeinated Coffee	\$18.35
Stone Creek Coffee	\$28.85
Stone Creek Decaffeinated Coffee	\$28.85
Hot Tea	\$13.50
Iced Tea	\$13.50
Hot Chocolate	\$18.85
AMU Party Punch	\$19.50
Lemonade	\$17.00
Orange Juice	\$19.50
Citrus Cooler	\$19.50
Apple Juice	\$19.50
Hot Apple Cider	\$19.50
Cold Apple Cider	\$19.50
Cranberry Juice	\$20.50
Cranberry Cooler	\$21.00

## **BOTTLED BEVERAGES**

On consumption

Pepsi, 20 oz	\$1.90
Pepsi, 2 liter	\$3.75
Aquafina Water, 12 oz	\$1.60
Aquafina Water, 20 oz	\$1.90
Dole Juice, 16 oz	\$2.00
V8, 12 oz	\$3.00
Lipton Iced Tea, 16 oz	\$2.00
Pomegranate Izze, 12 oz	\$2.80
Milk Chug, 16 oz	\$2.00
Silk Soy Milk, 8 oz	\$2.00
Gatorade, 16 oz	\$3.00
Sobe Lifewater, 20 oz	\$2.80
San Pellegrino, 17 oz	\$3.00



## **BISTRO BOXES**

Minimum order of 5 Bistro Box Lunches per variety

<b>Traditional Deli</b>	<b>\$9.00</b>
Ham and Cheddar, Turkey and Cheddar or Cucumber and Cheddar on Wheat Bread with Lettuce and Tomato Served with Kettle Chips and Sweet Treat	
<b>Flat Out</b>	<b>\$12.00</b>
Roast Beef and Blue Cheese or Turkey Bacon Club in Flat Wrap with Lettuce, Tomato and Mayo Served with Kettle Chips and Sweet Treat	
<b>Deli Croissant</b>	<b>\$10.50</b>
Chicken Salad or Tuna Salad on a Butter Croissant with Lettuce and Tomato Served with Kettle Chips and Sweet Treat	
<b>Grilled Chicken Caesar</b>	<b>\$12.00</b>
Crisp Romaine, Croutons and Parmesan Cheese Topped with Grilled Chicken Breast Served with Caesar Dressing, Dinner Roll and Butter and Sweet Treat	
<b>Sun Rise Salad</b>	<b>\$9.50</b>
Chopped Romaine Topped with Julienne Carrots, Mandarin Oranges, Craisins and Toasted Almonds Served with Raspberry Vinaigrette, Dinner Roll and Butter and Sweet Treat	

## **EXECUTIVE BOXES**

Executive Box Lunches require a 4 business day lead and 5 box minimum per variety

<b>Apple Brined Salmon</b>	<b>\$14.50</b>
Chilled Apple Brined Salmon Fillet Served with Mixed Greens and Ginger Orange Sauce, Dinner Roll and Butter and Sweet Treat	
<b>Pecan Crusted Chicken Breast</b>	<b>\$13.50</b>
Chilled Pecan Crusted Chicken Breast Served with Mixed Greens and Honey Ranch Sauce, Dinner Roll and Butter and Sweet Treat	
<b>Italian Flat Iron Steak</b>	<b>\$16.75</b>
Chilled Italian Marinated Flat Iron Steak, Sliced and Topped with Roasted Red Peppers and Blue Cheese Served with Mixed Greens and Balsamic Vinaigrette, Dinner Roll and Butter and Sweet Treat	
<b>Vegetables and Tofu</b>	<b>\$12.50</b>
Chilled Oven Roasted Vegetables and Marinated Tofu Served with Mixed Greens and Light Vinaigrette, Dinner Roll and Butter and Sweet Treat	



## **PLATED SANDWICHES**

Plated Sandwiches include Coffee, Tea and Milk

- Grilled Vegetable** \$9.50  
Portabella Mushroom Stuffed with Red Onions, Peppers and Tomatoes Topped with Mozzarella on a Foccacia Roll  
Served with Oven Brown Potatoes
- Baked Open Face Smoked Turkey** \$9.50  
Smoked Turkey, Tomatoes, Swiss Cheese and Dijon Mustard Sauce Baked Open Face on Panini Bread Served with  
Oven Brown Potatoes and Dill Pickle
- Deli Croissant** \$8.95  
Chicken Salad or Tuna Salad on a Butter Croissant with Lettuce and Tomato, Served with Kettle Chips and Dill Pickle
- Ratatouille Vegetable** \$9.50  
Chopped Vegetable Medley in Roasted Garlic and Herb Tomato Paste Topped with Provolone Cheese on French Bread  
Served with Kettle Chips

## **PLATED SALADS**

Plated Salad Entrees include Dinner Rolls and Butter, Coffee, Tea and Milk

- Caesar** \$8.95  
Crisp Romaine, Croutons and Parmesan Cheese Served with Caesar Dressing
- Grilled Chicken Caesar** \$10.95  
Crisp Romaine, Croutons and Parmesan Cheese Topped with Grilled Chicken Breast Served with Caesar Dressing
- Oriental Chicken Breast** \$10.95  
Mixed Greens and Oriental Vegetables Topped with Soy Ginger Marinated Chicken Breast and Chow Mien Noodles  
Served with Cucumber Wasabi Dressing
- Southwestern Salmon** \$10.95  
Mixed Greens, Black Beans, Corn and Tomatoes Topped with Flaked Southwestern Salmon and Tortilla Strips Served  
with Cilantro Honey Lime Dressing



## **BUFFETS**

Minimum of 25 guests required for Buffets

**Butcher Block** \$13.65  
Ham, Turkey, and Roast Beef, Cheddar and Swiss Cheese Served with Fresh Baked Breads and Rolls, Pasta Salad, Cut Fresh Fruit, Kettle Chips, Relishes, Sweet Treats and Three Beverage Choices

**Premiere Butcher Block** \$15.65  
Ham, Turkey, Pastrami, and Tuna Salad, Swiss, Cheddar and Pepper Jack Cheese Served with Fresh Baked Breads and Rolls, Pasta Salad, Cut Fresh Fruit, Kettle Chips, Relishes, Sweet Treats and Three Beverage Choices

**Italian Butcher Block** \$18.35  
Salami, Capicola and Smoked Turkey, Provolone Cheese Served with Fresh Baked Breads and Rolls, Pasta Salad, Giardiniera, Pepperoncini and Olives, Relishes, Kettle Chips, Sweet Treats and Three Beverage Choices

**Santa Fe Fiesta** \$19.25  
Shredded Pork, Chorizo and Chicken with Potatoes Served with Flour and White Corn Tortillas, Roasted Corn Salad with Chili Lime Dressing, Spanish Rice, Black Beans, Tortilla Chips with Salsa and Pico de Gallo, Lettuce, Sour Cream, Jalapenos, Guacamole, Onions, Cinnamon Sugar Churros and Three Beverage Choices

**Sub Sandwich** \$7.85  
Ham, Turkey or Vegetarian Sub Sandwiches Served with Chips, Pickles, Sweet Treats and Lemonade

**Soup & Salad** \$11.95  
Soup du Jour Paired with Caesar Salad or Garden Salad with Your Choice Two Dressings, Dinner Rolls and Butter, Sweet Treats and Three Beverage Choices

**Soup & Salad with Chicken Breast** \$14.95

**Baked Potato Bar** \$7.95  
Baked Idaho Potatoes, Served with Cheese Sauce, Broccoli, Bacon Bits, Onions, Sour Cream and Butter, Sweet Treats and Lemonade or Iced Tea

**Pizza Party** \$13.95  
Cheese, Sausage, Pepperoni or Vegetable Pizza Served with Garlic Bread Sticks, Caesar Salad, Brownies, Lemonade or Iced Tea

**Pizza** \$12.00 each  
12" Cheese, Sausage, Pepperoni or Vegetable Pizza

**Pasta! Pasta! Pasta!** \$14.50  
Pasta with Marinara and Alfredo Sauces Served with Caesar Salad, Seasonal Vegetables, Garlic Bread Sticks, Sweet Treats and Three Beverage Choices

**Pasta! Pasta! Pasta! with Chicken Breast** \$17.45

**Little Italy** \$18.25 One Entrée, \$21.25 Two Entrees, \$23.95 Three Entrees  
Choice of Two Salads and Up to Three Entrees Served with Seasonal Vegetables, Garlic Bread Sticks, Tiramisu and Three Beverage Choices

Salad Choices: Italian Salad, Caesar Salad, Marinated Olive Salad or Fresh Mozzarella and Roma Tomato

Entrée Choices: Chicken Breast with Basil Pesto Cream Sauce, Tuscan Chicken Breast with Olives, Tomatoes and Artichokes, Italian Sausages with Peppers and Onions, Traditional Lasagna, Vegetable Lasagna, Braised Meatballs in Marinara Sauce, Cheese Ravioli with Marinara Sauce, Tortellini with Alfredo Sauce or Baked Penne in Marinara with Mushrooms and Mozzarella



Marquette Buffet \$18.65 One Entrée, \$21.80 Two Entrees, \$24.95 Three Entrees  
Choice of Two Salads, One Starch and Up to Three Entrees Served with Seasonal Vegetables, Dinner Rolls and Butter,  
Chef's Dessert Tray and Three Beverage Choices

Salad Choices: Tossed Salad, Caesar Salad, Cole Slaw, Pasta Salad, Potato Salad, or Marinated Vegetable Salad

Starch Choices: Mashed Potatoes, Oven Brown Potatoes, Parsley Buttered Potatoes, Herb Rice, Wild Rice Blend or Egg Noodles

Entrée Choices: Chicken Provencal, Chicken Breast Tuscany, Chicken Curry, Chicken Breast Hunters Style, Roast Pork Loin with Garlic Rosemary Sauce, Swedish Meatballs, Beef Tips Bourgogne, Atlantic Salmon with Caper Leek Sauce, Deep Fried Cod, Baked Cod, Cod Almandine, Cajun Cod or Baked Penne Pasta with Marinara, Mushrooms and Mozzarella

Add Baked Macaroni and Cheese \$1.95

Backyard BBQ \$8.95 One Meat, \$10.50 Two Meats, \$11.95 Three Meats  
Choice of Up to Three Meats, Served with Chips, Pasta Salad, Cookies or Brownies and Lemonade or Iced Tea

Meat Choices: Vegetarian Burger, Hot Dog, 1/3 Pound Hamburger, Wisconsin Brat, Italian Sausage or Add Marinated Chicken Breast for an Additional \$1.00

Additional Choices:

Fruit Salad	\$1.50
Baked Beans	\$1.00
Watermelon	\$1.00
Potato Salad	\$1.25

Buffet Beverage Choices

Coffee, Hot Tea, Iced Tea, Lemonade, Milk, Bottled Soda or Bottled Water



## HORS D'OEUVRES

Minimum order of three dozen Hors d'oeuvres per variety

### HOT HORS D'OEUVRES

Deep Dish Pizza Tarts	\$18.95
Mini Assorted Quiche	\$19.95
Brie and Raspberry Wraps	\$30.75
Spanakopita	\$19.95
Sausage Stuffed Mushroom Caps	\$24.95
Spinach Stuffed Mushroom Caps	\$23.95
Crab Stuffed Mushroom Caps	\$28.95
Chicken and Pineapple Kabobs	\$29.30
Bacon Wraps with Water Chestnuts	\$20.95
Breaded Chicken Tenders	\$18.95
Breaded Ravioli and Marinara	\$18.50
Cocktail Franks in a Blanket	\$13.95
Cocktail Franks	\$6.95
Mini Meatballs BBQ, Swedish, Sweet & Sour or Teriyaki	\$6.95
Egg Rolls Pork or Vegetable	\$19.95
Chicken Wings Buffalo, Barbeque or Oriental	\$16.35
COLD HORS D'OEUVRES	
Spinach and Red Pepper Crostini	\$18.95
Goat Cheese and Chive Tartlets	\$18.95
Vegetable Canapés	\$13.95
Fruit Kabobs	\$20.65
Mediterranean Kabobs	\$20.95
Tortilla Pinwheels	\$11.95
Silver Dollar Sandwiches	\$17.50
Mini Corn Duster Sandwiches	\$21.50
Mini Croissant Sandwiches	\$23.50
Vegetable Hummus Served With Pita Wedges	\$16.95
Roasted Red Pepper Hummus Served With Pita Wedges	\$16.95



## SOUPS

\$32.85 Gallon

\$2.25 Cup

Soups are Served with Dinner Rolls and Butter

Soup Choices:

Potato Soup with Bacon, Cream of Chicken with Rice, Beef Minestrone, Chicken Rice, Beef Noodle, Spicy Cajun Tomato with Sausage, Mushroom and Onion with Tarragon, Vegetable Minestrone, Cream of Potato with Chive, Roasted Tomato Bisque, Cream of Mushroom or Soup du Jour

## STARTERS

Mandarin Craisin \$2.25

Chopped Romaine Lettuce Topped with Craisins, Mandarin Oranges, Toasted Walnuts and Orange Vinaigrette

Pecan Raspberry \$2.50

Mixed Greens Topped with Roasted Peppers, Chevre Cheese, Raspberries, Spicy Pecans and Raspberry Vinaigrette

Walnut Pear \$2.25

Mixed Greens Topped with Bleu Cheese, Pears, Toasted Walnuts and Balsamic Vinaigrette

Arugula Pine Nut \$2.50

Spring Mix Greens and Arugula Topped with Toasted Pine Nuts, Raisins, Parmesan Cheese and Balsamic Vinaigrette

Lunch House Salad \$1.80

Iceberg Lettuce, Cucumber and Tomato with Your Choice Dressing

Dressing Choices

Golden Italian, Ranch, French, 1000 Island, Caesar, Parmesan Peppercorn or Raspberry Vinaigrette



## ENTREES

Plated Dinner Entrees include House Salad, One Starch and Seasonal Vegetables, Dinner Rolls and Butter, Coffee, Tea and Milk

Plated Luncheon Entrees include One Starch and Seasonal Vegetables, Dinner Rolls and Butter, Coffee, Tea and Milk

### POULTRY

Lunch \$10.75, Dinner \$18.50

#### Chicken Breast Provencal

Chicken Breast with Fresh Tomato Garlic Cream Sauce

#### Sun Dried Tomato Crusted Chicken Breast

Sun Dried Tomato Crusted Chicken Breast with Garlic Cream Sauce

#### Tarragon Chicken

Roasted Chicken Breast with Tarragon Cream Sauce

#### Tuscan Chicken

Baked Chicken Breast Finished with Tomatoes, Olives and Artichokes

### PORK

Lunch \$12.25, Dinner \$21.50

#### Asian Pork Loin

Roasted Pork Loin Chop with Five Spice Asian Glaze

### SEAFOOD

#### Caribbean Tilapia

Baked Tilapia Fillet with Mango Salsa

Lunch \$12.25, Dinner \$19.50

#### Oven Baked Salmon

Herb and Garlic Oven Baked Salmon Fillet with Lemon Caper Cream Sauce

Lunch \$14.95, Dinner \$23.85

### BEEF

Lunch Market Price, Dinner Market Price

#### Filet

Grilled USDA Choice Filet with Bordelaise Sauce

#### New York Strip

Grilled USDA Choice New York Strip Steak with Red Wine Sauce

#### Flat Iron

Grilled Flat Iron Steak with Burgundy Sauce

### VEGETARIAN

Lunch \$10.20, Dinner \$17.50

#### Orzo Risotto

Vegetable Orzo Risotto in Alfredo Sauce Topped with Parmesan Cheese

#### Stuffed Portabella Mushroom

Vegetable and Cheese Stuffed Portabella Mushroom with an Herb Glaze



## PLATTERS

Antipasto Italian Meats and Cheeses, Olives, Pepperoncinis and Antipasto Salad Served with Crackers	\$80.65 serves 15 to 20, \$234.80 serves 50 to 60
Fresh Fruit Seasonal Sliced Fresh Fruit	\$65.60 serves 15 to 20, \$189.80 serves 50 to 60
Vegetable Crudités Seasonal Fresh Vegetables Served with Ranch Dip	\$52.20 serves 15 to 20, \$149.65 serves 50 to 60
Roasted Vegetable Roasted Seasonal Vegetables Tossed with Olive Oil, Garlic and Herbs Served with Couscous Salad Accented with Balsamic Vinegar and Parmesan Cheese	\$65.60 serves 15 to 20, \$181.40 serves 50 to 60
Chef's Cheese Tray Wisconsin Cheese Garnished with Fresh Fruit Served with Crackers	\$70.25 serves 15 to 20, \$202.45 serves 50 to 60
Chef's Cheese Board International and Domestic Cheeses Accented with Fresh Fruit and Nuts Served with Specialty Crackers	\$105.00 serves 15 to 20 \$295.00 serves 50 to 60
Wisconsin Cheese and Sausage Tray Wisconsin Cheese and Sausage Garnished with Fresh Fruit Served with Crackers	\$83.60 serves 15 to 20, \$243.80 serves 50 to 60
Deli Meat and Cheese Sliced Ham, Turkey, Roast Beef and Cheese Served with Silver Dollar Rolls, Mayo and Mustard	\$83.60 serves 15 to 20, \$243.80 serves 50 to 60
Baked Brie En Crouete Whole Wheel of Brie Wrapped in a Puff Pastry and Baked to Golden Brown Accented with Fresh Fruit Served with Specialty Crackers	\$110.00 serves 50 to 60
Grape Tomato and Fresh Mozzarella Grape Tomatoes and Mozzarella Marinated in Italian Vinaigrette Served with French Bread	\$76.10 serves 15 to 20, \$181.40 serves 50 to 60
South of the Border Layered Taco Dip of Mexican Spiced Cream Cheese Topped with Cheddar Cheese, Tomatoes, Olives and Green Onion Served with Tortilla Chips and Salsa	\$76.10 serves 15 to 20, \$219.85 serves 50 to 60
Whole Smoked Salmon Decorated Whole Smoked Salmon Presented with Specialty Crackers	\$143.00 serves 75
Spinach Dip Served with Cubed French Bread	\$43.40 serves 15 to 20, \$134.50 serves 50 to 60
Artichoke and Goat Cheese Dip Served with Pita Bread	\$49.80 serves 15 to 20, \$143.50 serves 50 to 60
Cheddar Tomato Ranch Fondue Served with Cubed French Bread	\$63.95 serves 20 to 25
Jalapeno Cheese Dip Served with Tortilla Chips	\$53.90 serves 15 to 20, \$155.45 serves 50 to 60



## SUSHI

California \$125.00  
84 Pieces of California Rolls

Sushi \$145.00  
84 Assorted Pieces of Spicy Salmon, Tuna, Philly, Crab Salad and Cucumber Rolls

Nigiri and Maki \$198.00  
72 Assorted Pieces of Tuna, Salmon and Shrimp Nigiri, California Rolls, Spicy Salmon, Shrimp and Crab Maki

## DESSERTS \$4.25

Layer Cake  
Lemon Poppy Seed, German Chocolate, Lemon Cream, Double Chocolate or Carrot

Cheese Cake  
New York, Chocolate Chip, Oreo, Strawberry, Heath Bar or Lemon

Tart  
Pastry Tart Filled with Lemon Cream or Chocolate Silk

Bundt  
Mini Chocolate or Poppy Seed Bundt Cake

Chef's Selections  
Chocolate Mousse Presented in a Champagne Glass  
Mocha Torte  
Carmel Apple Bar  
Flourless Chocolate Cake

Dessert Reception \$8.95  
Éclairs, Cream Puffs, Gourmet Bars and Cookies, Petit Fours, Cheese Cakes, Tortes and Pies Served with Coffee

Coffee Bar Condiments \$25.00 serves 100  
Chocolate Shavings, Coco Powder, Cinnamon Sticks and Fresh Whipping Cream

Decorate your Own Cookies \$2.95  
Seasonal Shaped Sugar Cookies with Two Colors of Frosting and Two Colors of Sprinkles

Ice Cream Social  
Minimum of 50 guests

Vanilla *or* Chocolate Ice Cream \$4.95  
Vanilla *and* Chocolate Ice Cream \$5.50

Your Choice of Up to Five Toppings  
Chocolate Sauce, Strawberry Sauce, Caramel, Butterscotch, Chopped Nuts, Rainbow Sprinkles, Whipping Cream, Maraschino Cherries, Marshmallows, Chocolate Chips, M&Ms, Oreo Cookie Pieces or Health Bar Pieces



Chocolate Fountain Includes Attendant throughout Your Event	Market Price
Fountain Packages Per person	
Party Starter Roll Cookies, Marshmallows, Vanilla Wafers, Pretzels and Cubed Pound Cake	\$3.50
Tropical Escape Cantaloupe, Honeydew, Strawberries, Pineapple and Cubed Pound Cake	\$3.95
Combo Marshmallows, Pretzels, Vanilla Wafers, Strawberries, Honeydew, Pineapple and Cubed Pound Cake	\$4.75
<b>BAKERY</b>	
Per dozen unless specified	
Frosted Sheet Cake	\$19.75 half, \$39.95 full
Decorated Sheet Cake	\$30.85 half, \$61.75 full
Brownies	\$28.75 half, \$56.55 full
Gourmet Bars Lemon, Raspberry or Magic	\$29.85 half, \$57.85 full
Princess Bars	\$35.75 half, \$71.95 full
Caramel Apple Bars	\$35.75 half, \$71.95 full
Gourmet Cookies	\$8.75
Hand Decorated Cookies	\$18.00
Hand Decorated Petite Fours	\$21.95
Mini Cheesecakes	\$21.95
Tea Cookies	\$6.50
Mini Éclairs	\$12.95
Mini Cream Puffs	\$12.95
Chocolate Covered Mini Cream Puffs	\$12.95



**SALTY**

Per pound or quart

Potato Chips	\$6.30
Chex Mix	\$11.95
Pretzels	\$6.30
Tortilla Chips	\$6.30
Salsa	\$8.35
Handmade Pico De Gallo	\$10.45
Handmade Black Bean & Corn Relish	\$10.45
Handmade Mango Salsa	\$11.65
Nacho Cheese	\$8.85
French Onion Dip	\$6.95
Ranch Dip	\$6.95
Gardettos	\$9.25
Hot Cajun Crunch	\$9.25
Cheddar Cheese Guppies	\$8.95
Deluxe Mixed Nuts	\$20.45
Dry Roasted Peanuts	\$12.85
Individual Bags of Chips	\$1.50

**SWEET**

Per pound

Malted Milk Balls	\$13.20
Chocolate Covered Pretzels	\$13.20
Yogurt Covered Pretzels	\$10.45
Chocolate Covered Raisins	\$11.50
Yogurt Covered Raisins	\$11.50
Chocolate Covered Peanuts	\$11.50
Gummie Bears	\$9.95



## **HEATHLY**

On consumption

Granola Bars	\$1.50
Nutri-Grain Bars	\$1.50
Clif Bars	\$2.50
Bobo Bars	\$3.50
Whole Fresh Fruit	\$1.25
Fruit Yogurts	\$1.50

## **BREAKS**

Chocoholic Chocolate Covered Raisins, Chocolate Covered Pretzels, Chocolate Brownies, Chocolate Milk and Coffee	\$10.00
Healthy Heart Bobo Bars, Clif Bars, Whole Fruit, Izze and Bottled Water	\$9.00
Ballpark Fresh Popped Popcorn, Dry Roasted Peanuts, Nachos and Cheese, Chocolate Chip Cookies, Gatorade and Pepsi	\$12.00
I'll Start My Diet Tomorrow Chocolate Brownies, Gourmet Cookies, Mini Cream Puffs, Mini Éclairs, Pepsi and Bottled Water	\$8.50



## BEVERAGE SERVICES

### Host Bar

Host Bars are Billed to the Sponsor of the Event Based on Guest Consumption, Host Bar Set Up Fees and Bartender Labor Apply, One Hour Minimum Bartender Labor

### Cash Bar

Individual Guests Pay for Drinks on Consumption, Cash Bar Set Up Fees and Bartender Labor Apply, One Hour Minimum Bartender Labor

### Per Guest

Bar Services on a Per Guest Basis, Host or Cash Bar Set Up Fees Apply, Bartender Labor Included, One Hour Minimum Service

### SET UP

Beer, Wine and Soda Bar	\$40.00
Full Bar	\$50.00
Bartender Labor per Hour	\$18.00

### DRINKS

Domestic Beer	\$4.00
Premium Beer	\$4.75
House Wine	\$5.00 Glass, \$16.00 Bottle
Cocktail	\$6.00
Cordial	\$6.00
Martini	\$7.00
Soft Drink	\$2.00
Mineral Water	\$2.00

### PER GUEST

Beer, Wine and Soda	\$7.00 One Hour, \$12.00 Two hours, \$3.00 Additional Hours
Full Bar	\$9.00 One Hour, \$14.00 Two hours, \$4.00 Additional Hours



## WINE

HOUSE	\$16.00
Cabernet Sauvignon, Woodbridge by Robert Mondavi Ripe, Fruity Flavors Structured with Smooth, Velvety Tannins	
Chardonnay, Woodbridge by Robert Mondavi Ripe Pear, Peach and Apple Notes with Light Hints of Spice	
Merlot, Woodbridge by Robert Mondavi Velvety Layers of Ripe Cherry and Berry with Cocoa, Cedar and Vanilla	
White Zinfandel, Woodbridge by Robert Mondavi Flavors of Raspberry and Strawberry with a Hint of Orange Zest	
Brut, Wycliff Delicate Fruit Flavors with a Crisp Finish	
BETTER	
Sonoma Cabernet Sauvignon, Louis M. Martini	\$26.00
Many Layers, Featuring Aromas and Flavors of Red Cherry, Blackberry and Fresh Sage	
Sonoma Chardonnay, Frei Brothers	\$19.00
Bright Aromas and Characters of Orange Zest and Citrus Fruit with Bright Acidity	
Pinot Noir, Rosemount	\$23.00
Flavors of Cherry and Strawberry with Earthy, Subtle Oak Tones	
Pinot Grigio, Ecco Domani	\$19.00
Aromas of Apple and Pineapple, Backboned by Rich Citrus	
Merlot, Red Rock	\$20.00
Ripe Cherry, Strawberry and Raspberry with Slight Vanilla Aromas	
Tott's	\$20.00
Light and Crisp with Hints of Citrus and Peach	
BEST	
Napa Cabernet Sauvignon, Louis M. Martini	\$28.00
Flavors of Ripe Cherry, Cassis, Plums, Vanilla and Pipe Tobacco with a Velvety Tannin Finish	
Santa Lucia Highlands Chardonnay, Solaire by Robert Mondavi	\$23.50
Aromas of Fresh Tropical Fruits and Citrus with Hints of Vanilla and Brown Spice	
Pinot Noir, MacMurray	\$24.00
Rich Aromas and Flavors of Red Fruits Highlighted by Fresh Earthy Notes	
Pinot Grigio, Maso Canali	\$23.50
Peach and a Hint of Honey, Accented by Flavors of Apricot, Lemon, Fresh Apple and Pineapple	
Brut Champagne, Piper Sonoma	\$28.00
Pale Golden Color with Crisp Citrus Flavors and a Dry Lemony Finish	

