

*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.*

*Our 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, stylish presentations and thoughtful service in order to provide your guests with an enjoyable 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.marquettetdiningservices.com](http://www.marquettetdiningservices.com).*

### *Catering Policies*

#### *Menu Selection*

*A complete menu selection should 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 to allow plenty of time for planning. Menu selection and service style may be limited to events planned on short notice. We are able to accommodate a wide variety of dietary needs.*

#### *Services Charges*

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

#### *Cancellations*

*Cancellations made less than 48 hours before scheduled event time may be subject to 50% of estimated food and beverage charges; cancellations made less than 24 hours prior to scheduled event time are subject to incur 100% of estimated charges.*

#### *Guarantees*

*A final guest count guarantee is required by 10 a.m. three business days prior to your event. Original estimates will be used if not noted. Guarantees for events held over the weekend must be made by 10 a.m. on the 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.*

#### *Chef Stations*

*Customize Your Event with a Personalized Chef Station  
Ask Your Event Coordinator for Details*

## **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	
Mini Continental	\$7.15
Mini Croissants, Scones, Bagels and Muffins, Orange and Cranberry Juice, Coffee and Tea	
Petit Déjeuner	\$11.35
Brie, Nutella (Chocolate Hazelnut Spread), Mini Croissants, Ham, Fresh Baguette with a Variety of Jams and Café au Lait	
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 unless specified

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
Scones	\$21.50
Mini Muffins	\$5.25
Mini Bagels	\$8.25
Mini Scones	\$10.75
Fruit & Nut Bread with Butter	\$10.95 Each
Wrapped Biscotti	\$1.25 Each
Low Fat Muffins	\$12.50

## **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
Blueberry Lemonade	\$18.50

## **REFRESHMENT STATIONS**

Italian Soda

Per Person

San Pellegrino and Choice of two flavored syrups \$5.00

\*Station includes a duo of syrups equipped with pumps for your beverage personalization

\*Ask your Event Coordinator for details

Hydration Station

Includes one gallon of each

Cucumber Water, Watermelon Water, Citrus Water \$43.50

## **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
Iced Green Tea 20 oz	\$1.90
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 8.45 oz	\$3.00

## **BISTRO BOX**

Bistro Boxes require a minimum order of 5 per variety

**Traditional Deli** \$9.00  
Ham and Cheddar, Turkey and Cheddar or Cucumber and Cheddar on Wheat Bread with Lettuce and Tomato Served with Kettle Chips and Sweet Treat

**Grilled Chicken Caesar** \$12.00  
Crisp Romaine, Croutons and Parmesan Cheese Topped with Grilled Chicken Breast Served with Caesar Dressing, Dinner Roll and Butter and Sweet Treat

**Sun Rise Salad** \$9.50  
Chopped Romaine Topped with Julienne Carrots, Mandarin Oranges, Craisins and Toasted Almonds Served with Raspberry Vinaigrette, Dinner Roll and Butter and Sweet Treat

## **LUNCHEON PLATES**

Plated Salad Entrees Include Rolls and Butter, Coffee, Tea and Milk

**Herbed Salmon** \$14.50  
Chilled Herbed Salmon Served with Dilled Potato Salad, Greens and Creamy Lemon Dressing, Dinner Roll and Butter and Sweet Treat

**Vegetables and Tofu** \$12.50  
Chilled Oven Roasted Vegetables and Marinated Tofu Served with Mixed Greens and Light Vinaigrette, Dinner Roll and Butter and Sweet Treat

**Roasted Flank Steak** \$17.25  
Marinated Roasted Flank Steak and Roasted Asparagus served with a chilled Roasted Potato Salad, fresh Greens and Creamy Vinaigrette dressing on the side

**Teriyaki Chicken Breast** \$16.45  
Hoi Sin Rice Noodle Salad with a combo of Sushi and Ginger Teriyaki Chicken Breast and finished with Spicy Oriental Chili Mayo, Greens and Sesame Dressing on the side

## **LUNCHEON 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 Focaccia 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

## LUNCHEON SALADS

Plated Salad Entrees Include 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 Choice of Beverages	
Add Tuna	\$1.00
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 Choice of Beverages	
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 Choice of Beverages	
Soup & Salad with Chicken Breast	\$14.95
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 Choice of Beverages	
Add Chicken	\$2.00
Add Tofu	\$1.00
Add Shrimp	\$3.00



## 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
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 with Barbeque Sauce	\$6.95
Mini Meatballs	\$6.95
BBQ, Swedish or Teriyaki	
Egg Rolls with Sweet & Sour Sauce	\$19.95
Pork or Vegetable	
Chicken Wings	\$16.35
Buffalo, Barbeque or Asian	

### 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	\$12.95
Spinach and Swiss Cheese, Feta Artichoke or Ham and White Bean	
Silver Dollar Sandwiches	\$17.50
Mini Corn Duster Sandwiches	\$21.50
Mini Croissant Sandwiches	\$23.50
Mini Pretzel Roll Sandwiches	\$36.00
Vegetable Hummus	\$16.95
Served With Pita Wedges	
Roasted Red Pepper Hummus	\$16.95
Served With Pita Wedges	
White Bean Spread	\$15.95
Served with Baguette	
Olive Tapenade	\$ 52.50
Finely Chopped Olive Blend Served with Crostini	
Dip Trio	\$79.50
Includes a quart of each	
Pico de Gallo, Guacamole and White Bean Dip	
Served with Pretzel Crostini, Tortilla Chips and Baguette	

**SOUPS**

\$32.85 Gallon

Soups are served with rolls and butter

\$2.25 Cup

## 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

Strawberry Spinach \$2.25

Fresh Spinach with Strawberries, Red Onions and Almonds with Poppy Seed Dressing

## Dressing Choices

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

## ENTRÉES

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

Luncheon Entrées include One Starch and Seasonal Vegetables, 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

### 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

### Molasses Pork Loin

Served with Mashed Sweet Potatoes

## SEAFOOD

### Caribbean Tilapia

Lunch \$12.25 Dinner \$19.50

Baked Tilapia Fillet with Mango Salsa

### Oven Baked Salmon

Lunch \$14.95 Dinner \$23.85

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

## BEEF

Lunch & 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

Roasted Vegetables and Orzo Risotto in a Creamy Alfredo Sauce Topped with Parmesan Cheese

### Stuffed Portabella Mushroom

Vegetable and Cheese Stuffed Portabella Mushroom with an Herb Glaze

### Roasted Vegetable Polenta

Polenta Served with Roasted Vegetables and a Plum Tomato Sauce

### Arborio Risotto

Creamy Risotto with Chefs Vegetables and Red Pepper Sauce

## PLATTERS

Fresh Fruit	\$65.60 serves 15 to 20	\$189.80 serves 50 to 60
Seasonal Sliced Fresh Fruit		
Vegetable Crudités	\$52.20 serves 15 to 20	\$149.65 serves 50 to 60
Broccoli, Cauliflower, Cucumber, Squash, Zucchini, Baby Carrots and Grape Tomatoes Served with Pepper Parmesan		
Roasted Vegetable	\$65.60 serves 15 to 20	\$181.40 serves 50 to 60
Tossed with Olive Oil, Garlic and Herbs Served with Couscous Salad Accented with Balsamic Vinegar and Parmesan Cheese		
Chef's Cheese Tray	\$70.25 serves 15 to 20	\$202.45 serves 50 to 60
Wisconsin Cheese Garnished with Fresh Fruit Served with Crackers		
Chef's Cheese Board	\$105.00 serves 15 to 20	\$295.00 serves 50 to 60
International and Domestic Cheeses Accented with Fresh Fruit and Nuts Served with Specialty Crackers		
Gourmet Cheese Boards	\$135.50 serves 15 to 20	\$365.25 serves 50 to 60
International and Domestic Cheeses Accented with Balsamic Syrup, Dried Fruit Compote, Fresh Fruit and Nuts Served with Specialty Crackers, Fresh Breads and Parmesan Crisps		
Wisconsin Cheese and Sausage Tray	\$83.60 serves 15 to 20	\$243.80 serves 50 to 60
Garnished with Fresh Fruit Served with Crackers		
Deli Meat and Cheese	\$83.60 serves 15 to 20	\$243.80 serves 50 to 60
Sliced Ham, Turkey, Roast Beef and Cheese Served with Silver Dollar Rolls, Mayo and Mustard		
Baked Brie En Croute		\$110.00 serves 50 to 60
Puff Pastry Wrapped Wheel of Brie Baked to Golden Brown Accented with Fresh Fruit Served with Specialty Crackers		
Roasted Fruit Platter		\$42.00 Serves 10
Seasonal Roasted Fruits Topped with Balsamic Syrup and Blue Cheese		
Grape Tomato and Fresh Mozzarella	\$76.10 serves 15 to 20	\$181.40 serves 50 to 60
Grape Tomatoes and Mozzarella Marinated in Italian Vinaigrette Served with French Bread		
South of the Border	\$76.10 serves 15 to 20	\$219.85 serves 50 to 60
Layered Taco Dip Topped with Cheddar Cheese, Tomatoes, Olives and Green Onion Served with Tortilla Chips and Salsa		
Whole Smoked Salmon		\$143.00 serves 75
Decorated Whole Smoked Salmon Presented with Specialty Crackers		
Warm Artichoke & Spinach Dip	\$49.80 serves 15 to 20	\$143.50 serves 50 to 60
Served with a Tortilla Chips		
Mediterranean Platter		\$76.95 Serves 20
Hummus, Baba Ghannouj, Roasted Red Peppers, Olives, Cucumbers and Pita Bread		
Farmers Market Vegetable Platter	\$55.50 servers 15 to 20	\$152.50 serves 50 to 60
Radishes, Baby Carrots, Mushrooms, Grape Tomatoes, Green Onions and Squash served with Dill Ranch		
Grilled Endive Platter	\$49.25 servers 15 to 20	\$117.25 serves 50 to 60
Roasted Endive and Roasted Vegetables Served With a Citrus Vinaigrette		
Roasted Sausage	\$62.50 serves 15 to 20 -	\$185.25 serves 50 to 60
Andoulii, Italian and Bratwurst with Red Peppers, Onions, Tossed with an Apple Mustard Vinaigrette		
Deviled Egg Spread	\$30.50 serves 15 to 20 -	\$70.50 serves 50 to 60
Served with Crostini		

**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

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

\$50.00 serves 100

Sugar in the Raw, Cocoa Powder, Honey, Chili Sugar, Whipped Cream, and One Flavored Syrup

Candy Bar \$64.20

Serves 15 to 20

Skittles, Jelly Beans, Runts, Swedish Fish, Reese's Pieces

Gummy Bar \$53.40

Serves 15 to 20

Sour Patch Peaches, Gummy Bears, Gummy Aquarium, Gummy Worms, Sour Peaches

Jelly Bean Bar \$75.25

Serves 15 to 20

Blueberry, Green Apple, Strawberry Daiquiri, Very Cherry, Orange Sherbert

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	Market Price
Includes Attendant throughout Your Event	
Fountain Packages	
Per person	
Party Starter	\$3.50
Roll Cookies, Marshmallows, Vanilla Wafers, Pretzels and Cubed Pound Cake	
Tropical Escape	\$3.95
Cantaloupe, Honeydew, Strawberries, Pineapple and Cubed Pound Cake	
Combo	\$4.75
Marshmallows, Pretzels, Vanilla Wafers, Strawberries, Honeydew, Pineapple and Cubed Pound Cake	

### **BAKERY**

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
Mint, Cream Cheese, Raspberry	
Gourmet Bars	\$29.85 half, \$57.85 full
Lemon, Raspberry or Magic	
German Chocolate Bars	\$29.85 half, 56.55 full
Espresso Bars	\$29.85 half, \$57.85 full
Caramel Apple Bars	\$35.75 half, \$71.95 full
Gourmet Cookies	\$8.75
Ranger Cookies	\$15.50
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
Cupcakes	\$15.95

### **SALTY SNACKS**

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
Nacho Cheese	\$8.85
French Onion Dip	\$6.95
Gardettos	\$9.25
Cheddar Cheese Guppies	\$8.95
Deluxe Mixed Nuts	\$20.45

Dry Roasted Peanuts	\$12.85
Individual Bags of Chips	\$1.50
Rosemary Garlic Roasted Nuts	\$22.45
Terra Chips	\$14.95
Fresh Popped Popcorn	\$6.00 per lb
Popcorn Wagon	\$30.00 half day, \$60.00 full day
*Requires Wait Staff	

### **SWEET SNACKS**

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

### **HEALTHLY**

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
Luna Bars	\$3.00
100 Calorie Packs	\$1.25
Dried Mixed Fruit	\$13.75per lb
Midwest Trail Mix	\$12.50per lb
Pumpkin Seeds	\$16.50per lb

### **BREAKS**

Chocoholic	\$10.00
Chocolate Covered Raisins, Chocolate Covered Pretzels, Chocolate Brownies, Chocolate Milk and Coffee	
Healthy Heart	\$9.00
Bobo Bars, Clif Bars, Whole Fruit, Izze and Bottled Water	
I'll Start My Diet Tomorrow	\$8.50
Chocolate Brownies, Gourmet Cookies, Mini Cream Puffs, Mini Éclairs, Pepsi and Bottled Water	

## 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	
Miller Products	\$4.00

Domestic Craft Beers	\$4.75
Lake Front Brewery Products	

Imported Beer	\$4.75
Heineken, Amstel, or Peroni	

Premium Import	\$5.00
Negra Modelo, New Castle	

House Wine	\$5.00 Glass, \$16.00 Bottle
Cocktail	\$6.00
Cordial	\$6.00
Martini	\$7.00
Soft Drink	\$2.00
San Pellegrino	\$3.00

### 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

### PERSONALIZE YOUR EVENT

Bars	Market Price
Champagne Bar, Brunch Bar, Cordial Bar, Sangria Bar, Infused Bar	
Drinks	Market Price
Signature Cocktails, Personalized Martinis, Local Beers	

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