

HORS D' OEUVRES

(Minimum Order Of Per Selection)

Plan The Perfect Cocktail Reception Or Cocktail Hour Before Dinner!
We Are Making New And Exciting Creations All The Time
Ask Your Event Specialist If You Are Looking For Something Specific

Cold Selections

Assorted Deli Roulades With Turkey, Ham Or Roast Beef
Colored Phyllo Cups Filled With Creamy Boursin Chicken Salad
Herb Jarlsberg Cheese Dip Topped With A Pepadu Pepper
Toasted Baguette With Brie & Fig Compote
Beef Tenderloin Crostini Topped With An Herb Boursin & Horseradish Cream
Brie, Apple & Honey Crostini
Brussel Sprout & Balsamic Flatbread
Whipped Goat Cheese Crostini with Jalapeno Marmalade
Butternut Squash Puree with Cranberry and Candied Bacon Compote on Baguette
Traditional Bruschetta With Fresh Basil, Roma Tomatoes & Mozzarella
Strawberry Basil Salsa, Honey Ricotta & Balsamic Drizzle on Baguette
"Caprese" Skewer With Mozzarella Balls, Grape Tomatoes And Fresh Basil
Phyllo Cup With Curried Pulled Pork Or Chicken And Dried Apricot
Parmesan Crisp Filled With Creamy Herb Goat Cheese And Roasted Red Pepper
Marinated Flank Steak with Tomato Bacon Jam on a Baguette
"Surf & Turf" with Marinated Flank, Aoili & Crab Salad on Grilled Baguette
Spiced Baja Shrimp with Pepper Relish & a Mascarpone Avocado Spread
on a Grilled Flatbread Triangle
Sweet Pepper Stuffed with Vegan Cream Cheese & Vegan Chorizo Crumble
Wrapped with a Smoked Zucchini Ribbon



HORS D' OEUVRES (continued)

(Minimum Order Of Per Selection)

* Denotes Item is Available for Serviced Events Only

Warm Selections

Bacon Wrapped Scallop

Puff Pastry Stuffed With Sundried Tomato And Goat Cheese Served with Béarnaise Sauce

Breaded Firecracker Shrimp Served With Sweet & Spicy Pineapple Glaze

Assorted Miniature Quiche

Petite Maryland Crab Cakes With A Spicy Caper Remoulade

Mushroom Cap With Smoked Mozzarella Polenta

Petite Vegetable Spring Rolls Drizzled With Sweet Hoisin Sauce

Peppered Short Rib Stuffed Yukon Potato

Topped with Horseradish Cream & Green Onion Garnish

Petite Chicken & Waffles With Bourbon Maple Glaze *

Southwest Chicken Wontons With A Chipotle Sauce

Twice Baked Cheddar & Bacon Topped New Potatoes With Sour Cream

Southwestern Style Crab Puff With A Dollop Of Southwestern Sauce

Marinated Oriental, Bourbon BBQ, Chipotle Or Swedish Cocktail Meatballs

Miniature Rye Sandwiches With Corned Beef, Sauerkraut & Island Dressing on Rye

Buffalo Chicken & Blue Cheese Sauce Stuffed Wonton

Petite Chicken Quesadillas - Served With Traditional Salsa

Traditional Spanikopita In Flaky Phyllo Dough Served With Cucumber Dill Sauce

Bacon Wrapped Sweet Potatoes Bites with Maple Syrup Glaze

Samosa with Curried Peas and Baby Yukon Potatoes With Curry Chutney

Yukon Gold Potato Stuffed with Wild Mushrooms, Asparagus & Gruyere Cheese

Mac & Cheese Bites with Bacon



PARTY PLATTERS

(Priced Per Person Or Per Piece Or Per Platter)

Palm Roll Sandwiches

(Minimum Order Of Per Selection)

Assorted Deli Palms

An Assortment Of Private Selection Deli Meats:

Shaved Ham & Swiss Cheese

Shaved Turkey & American Cheese

Roast Beef & Cheddar Cheese

(Served With Traditional Mayo & Mustard On The Side)

Assorted Upscale Palms

An Assortment Of Our Carving Board Deli Meats:

Pork Tenderloin & Sliced Smoked White Cheddar Palm

Roasted Turkey & Sliced Brie Palm

Marinated Beef Tenderloin & Smoked Gouda Palm

(Served With Herb Mayo & Spicy Mustard On The Side)

Chicken Wings

Parmesan, Lemon Pepper Or Traditional Buffalo Style Chicken Wings (per piece – min)

(Pick Your Heat Level)

Served With Celery Sticks & Ranch Dressing

Shrimp Cocktail

Chilled Shrimp Cocktail (per piece – min)

Served With Cocktail Sauce and Lemon Garnish



Murray's Gourmet Cheese Board

(per person)

Featuring A Fantastic Display Of Seasonal Gourmet Cheeses

Served with a Sour Cherry Jam

All From Murray's Of New York

(Served With A Variety Of Crackers & Breads)



CHEF'S CHOICE

Catering

PARTY PLATTERS (continued)

Charcuterie Board (per person - min)

Salami, Pepperoni, Capicola & Prosciutto Meats
Assortment Of Murray's Gourmet Cheeses, Olives, Pepperoncini
Dried Apricots With Other Seasonal Dried Fruits
Served With Sliced French Bread & Fig or Sour Cherry Spread

Grilled & Chilled Vegetable Platter (per person - min)

Served With Asparagus, Zucchini, Squash, Mushrooms & Red Peppers
Served With A Drizzle Of Balsamic Reduction

Each Of The Following Party Platters Serves Approximately Guests

Antipasto Platter (per platter)

Served With Pepperoni, Salami, Capicola & Prosciutto, Cheddar, Pepper Jack, Olives,
Cornichons & Pepperoncini With A Variety Of Crackers

Assorted Cubed Domestic Cheese Platter (per platter)

*A Blend Of Domestic Cheddar, Swiss & Marble Cheeses
(Served With A Variety Of Crackers & Honey Mustard)*

Seasonal Fresh Crudité Platter (per platter)

An Assortment Of Garden Fresh Vegetables
Served With Cucumber Dill Dipping Sauce

Seasonal Fresh Fruit Platter (er platter)

A Beautiful Platter Of Sliced Fresh Fruit With A Berry Garnish
Accompanied By Creamy Sweet Raspberry Yogurt Dip

Chips & Dips

These Hearty House-Made Dips Are The Perfect Compliment To Any Hors D' Oeuvre Station
(Minimum Of Per Selection)

Creamy Spinach Dip With Hawaiian Bread

Guacamole With Tortilla Chips

Tortilla Chips & Queso

Southwest Style Black Bean & Corn Salsa With Tortilla Chips

House made Pico De Gallo With Tortilla Chips

Roasted Red Pepper & Garlic Humus Dip

Served With Herb Pita Chips

Black Olive & Onion, "Mediterranean" Humus Dip

Served With Herb Pita Chips

Classic Mexican Layer Dip With Nacho Chips

Soft German Pretzel Sticks with Warm Beer Cheese



CHEF'S CHOICE
Catering

CREATE YOUR OWN DINNER BUFFET OR PLATED & SERVED MEAL

Make Your Menu Selection Easy With These All Inclusive Dinner Options
Each Can Be Set Up As A Buffet Or Plated & Served Unless Otherwise Noted
All Dinners Include A Salad Course, Starch Or Grain, Vegetable & Fresh Baked European Rolls & Butter

1. Select a Salad Course

House Salad

Mixed Field Greens & Romaine Salad With Grape Tomatoes, Shredded Carrots, Croutons & Cucumbers
Served with Your Choice of Dressing

OR

Caesar Salad

Traditional Caesar Style Salad With Parmesan, Seasoned Croutons
Served with Creamy Caesar Dressing

Upgraded Salad Options (upcharge per guest)

Citrus Salad:

Mixed Baby Field Greens & Romaine Salad With Mandarin Oranges, Crumbled Feta
& Caramelized Red Onions
Served With Citrus Vinaigrette

Summer Salad:

Romaine & Mixed Baby Field Green Blend
With Sliced Strawberries, House-Made Croutons & Crumbled Gorgonzola Cheese
Served With Fat Free Raspberry Vinaigrette

Spinach Salad:

Tender Spinach with Craisens, Sliced Baby Bellas, Toasted Almonds, Pepitas & Crumbled Goat Cheese
Served With Fat Free Raspberry Vinaigrette

Upgraded Salad Options (upcharge per guest)

Fall Harvest Salad:

Romaine & Mixed Greens with Granny Smith Apples, Craisins, Golden Raisins, Shredded Carrots,
Sunflower Seeds & Feta Cheese, Served with Citrus Vinaigrette

Summer Bounty Salad:

Romaine Hearts with Charred Radicchio, Julienne English Cucumbers, Basil Marinated Sun Burst
Tomatoes, Crumbled Goat Cheese
Served with Roasted Asparagus Vinaigrette



Select Your Own Main Course

Create Your Own Dinner By Selecting One Or Two Protein Options Below

Dual Entrée Pricing Based On Higher Priced Option + Upcharge

Choice Of Entrée (Up To Three) Available Based On Each Selected Entrée Price + Upcharge

*** Denotes Item is Available for Buffet Service Only**

Beef Selections

Your Choice of the Following Beef Selections:

Grilled & Carved Flank Steak*

Roasted & Grilled Sirloin Medallion

Traditional Herb Crusted Filet

Pair with One of Signature Sauces:

Southwest Poblano Pepper Demi-Glace

Worcestershire Demi-Glace

Savory Herb Port Wine Reduction

Peppercorn Demi Glace

Chef's Suggested Beef Pairings:

Slow Roasted And Sliced Beef Brisket With Carrots, Celery, Onion & A Burgundy Demi-Glace*

Seared & Braised Boneless Beef Short Rib

Slow Braised For Tenderness In A Burgundy Beef Stock

Carved On Site, Slow Roasted Prime Rib* (Market Price)

Served With An Savory Au Jus & Horseradish Chive Cream Sauce

Chicken Selections

Your Choice of the Following Chicken Selection

Herb Roasted Chicken Breast

Lemon Parmesan Crusted Chicken Breast

Panko Crusted & Sautéed Chicken Breast

Pair with One of Signature Sauces:

Lemon Cream Sauce

Portobello Mushroom Cream Sauce

Light Citrus Beurre Blanc Sauce

Tomato Coulis

Montrachet Cheese & Sun-Dried Tomato Cream Sauce

Artichoke & Spinach Dijon Chardonnay Cream Sauce

Fire Roasted Tomato & Smoked Gouda Cream



CHEF'S CHOICE

Catering

Chef's Suggested Chicken Pairings:

Pretzel Encrusted Chicken Breast Served with Dijon Sauce

Sautéed Chicken Breast

Lightly Coated With Romano Cheese & Italian Seasonings, Served In A Roasted Garlic Pomodoro Sauce

Island Inspired Roasted Chicken Breast

Served With A Light, Fresh Pineapple & Mango Salsa

Seafood Selections

Fresh Atlantic Salmon

(Served With Your Sauce And Preparation)

- Sautéed & Served With A Fresh Herb And A Sweet Thai Chili Chutney
- Grilled & Served With A Teriyaki Glaze & Finished with Sliced Green Onions
- Grilled & Served With An Herb White Wine Cream Sauce

Sautéed Tilapia Roulade

Rolled With Spinach & Cheese And Finished With A White Wine & Spinach Cream Sauce

Grilled Mahi-Mahi

Topped With Artichoke Hearts, Sun-Dried Tomatoes & Basil With A Lemon Beurre Blanc

Pork Selections

Herb Crusted Pork Loin

Seared & Roasted With A Dijon & Herb Crust, Served With Green Peppercorn Demi

Roasted Pork Tenderloin

Marinated In An Apple Cider And Served With An Apple Rosemary Sauce

Pasta Selections

Baked Ziti*

Served with A Three Cheese Blend And Old World Pomodoro Sauce

Your Choice Of Beef, Italian Sausage

Or Vegetarian Style (With A Squash Medley & Mushrooms)

Cavatappi Pasta*

Tossed With Flavorful, Blackened Julienne Chicken Breast, Mixed Vegetables,

Tossed With A Creamy Alfredo Sauce

Cheese-Filled Tortellini*

Served with Julienne Grilled Chicken Breast, Savory Wild Mushrooms

& Roasted Red Peppers, Tossed with A Creamy Alfredo Sauce



Vegetarian Selections

Roasted Stuffed Poblano Peppers

With A Wild Rice, Red Bean and Corn Blend, Cotija and Cilantro

Baked Moussaka

Layers Of Grilled Zucchini, Yellow Squash, Eggplant & Roasted Red Peppers With Romano Cheese,
Accompanied By Red & Yellow Pepper Coulis

Ratatouille Strudel

Phyllo Wrapped Vegetables With A Blend Of Cheeses Topped With Tomato Coulis

Grilled Portobello Mushroom

Stuffed With Spinach, Feta Cheese, Tomato & Fresh Basil, Topped With A Blend Of Cheeses

Mushroom Strudel

Phyllo Wrapped Mushroom Blend With Basil & Balsamic Reduction,
Served With Sun-Dried Tomato Cream Sauce

Roasted Red Pepper

Stuffed With Quinoa, Feta Cheese, Garbanzo Beans, Red Onion, Oregano, Basil & Parsley

Eggplant Cannelloni

Stuffed With Silverlake Goat Cheese, Sun-Dried Tomatoes & Sage,
Served With Roasted Red Pepper & Tomato Sauce, Topped With Asiago Cheese

2. Select Your Vegetable

(Please Select One)

Seasonal Vegetable Trio With Roasted Zucchini, Yellow Squash & Carrots	Vegetable Normandy With Broccoli, Zucchini, Yellow Squash, Yellow & Carrots
Green Beans Amandine	Green Beans & Carrot Blend
Green Beans & Carrot Blend	Herb Butter Glazed Baby Carrots
Asparagus & Red Pepper Blend (add charge)	Guatemalan Carrots (add charge)

3. Select Your Starch or Grain

(Please Select One)

Traditional Mashed Potatoes	Roasted Tri-Colored Potatoes
Cheddar Au Gratin Potatoes	Basmati Rice
Rosemary Roasted Red Potatoes	Wild Mushroom Risotto
Garlic Roasted Yukon Gold Potatoes	Barley Risotto With Sweet Potato Threads
Parmesan Dusted Potatoes	Parsley New Potatoes
Three Cheese Garlic Mashed Potatoes (add charge)	Boursin Potato Stack (add charge)

Add An Additional Vegetable, Starch Or Grain For An Additional Charge



Classic Buffets

Along With The Build Your Own Buffet Options, We Offer A Classic Dinner Buffets
For Those Looking For More Traditional & Budget-Friendly Options
Includes Soft Dinner Rolls & Butter

Entrée Choices (Please Select One)

Sliced, Tender Roasted Turkey Breast Served With A Creamy Herb Rosemary Sauce

Sliced Kentucky Ham Glazed With Brown Sugar

Sliced Oven Roasted Beef Served With A Savory Brown Sauce

Make It A Dual Entrée With One Of The Following Additions

Upcharge Applies For Dual Entrées

Classic Southern Fried Chicken

Penne Pasta With Meatballs, Shredded Cheese, Tossed With An Italian Herb Marinara Sauce

Baked Ziti*

Served with A Three Cheese Blend And Old World Pomodoro Sauce

Your Choice Of Beef, Italian Sausage Or Vegetarian Style (With A Squash Medley & Mushrooms)

Accompaniments (Please Select Two)

Sweet Corn & Bell Pepper Blend

Seasonal Vegetable Medley

Country Style Green Beans With Ham

Creamy Mac and Cheese

Traditional Mashed Potatoes

Potatoes Au Gratin

Rosemary Roasted Red Skin Potatoes

Fresh Garden With Your Choice Of Dressing

Traditional Caesar Salad With Creamy Caesar Dressing



THEMED DINNER BUFFET

Delight and surprise your guests with a delicious specialty themed dinner

Street Taco Dinner Buffet

(tacos per person)

Smoked Dry Rub Southwest Sirloin
Southwestern Style Chicken

Toppings

Chipotle Crema

(Plus Choose Up To Additional Toppings):

Guacamole, Pico de Gallo, Pickled Red Onion Cabbage Slaw, Cojita,
Black Bean & Corn Salsa, Salsa Verde, Salsa, Onions & Peppers, Cilantro, Green Onions or Limes

(Extra Toppings are each)

Served With Warm Flour Tortillas

Accompanied By Choice of Two:

Fresh Garden Salad With Your Choice Of Dressing

Our Special Black & Pinto Bean Blend

Mexican Rice

(Choose All Three Sides Above For An Additional)

Add Elote (Mexican Corn on the Cob)



STATION SELECTIONS

Available Only When Ordering Or More Stations Or When Adding Any Number of Stations To A Dinner Menu
(Minimum Of Guests Per Station)

Salad & Veggie Station

Your Choice Of Three Of The Following Selections:

Classic Caesar Salad:

Romaine Lettuce With Parmesan Cheese & Chef Made Garlic Croutons,
Tossed With A Creamy Parmesan Dressing

House Salad:

Fresh Garden Salad With Grape Tomatoes, Cucumbers, Carrots And Croutons
Tossed With Creamy Peppercorn Ranch Dressing

Citrus Salad:

Mixed Baby Field Greens & Romaine Salad With Mandarin Oranges, Crumbled Feta
& Caramelized Red Onions
Served With Citrus Vinaigrette

Summer Salad:

Romaine & Mixed Baby Field Green Blend
With Sliced Strawberries, House-Made Croutons & Crumbled Gorgonzola Cheese
Served With Fat Free Raspberry Vinaigrette

Fall Harvest Salad:

Romaine & Mixed Greens with Granny Smith Apples, Craisins, Golden Raisins, Shredded Carrots,
Sunflower Seeds & Feta Cheese, Served with Citrus Vinaigrette

Summer Bounty Salad:

Romaine Hearts with Charred Radicchio, Julienne English Cucumbers, Basil Marinated Sun Burst
Tomatoes, Peppercorn Crusted Chevre Medallions
Served with Roasted Asparagus Vinaigrette

Spinach Salad:

Tender Spinach with Craisens, Sliced Baby Bellas, Toasted Almonds, Pepitas & Crumbled Goat Cheese
Served With Fat Free Raspberry Vinaigrette

Orzo Pasta Salad With Brown Rice, Bell Peppers & Classic Vinaigrette

Mediterranean Orzo With Black Olives, Basil, Oregano, Red & Yellow Peppers & Cucumbers,
Tossed With A Greek Vinaigrette

Seasonal Fresh Fruit Salad

Grilled Vegetable Salad With Portobello, Zucchini, Squash, Asparagus, Red Onion & Red Bell Pepper,
Tossed With A Balsamic Vinaigrette



Carving Board Station

Carved Meats To Order At Station

Each Carving Selection Is Served With Palm Rolls And A Uniquely Paired Sauce

Perfect For Mini Sandwiches Or On Their Own

Apple Cider Roasted Pork Loin
Served With An Apple And Herb Sauce
& Our Rosemary Sage Mayo

Asian Spiced Roasted Pork Tenderloin
Served With a Sesame Ginger Hoisin Plum Sauce
& A Wasabi Mustard

Private Selection Baked Virginia Ham
Served With Apricot-Dijon Mustard
& Our Rosemary Sage Mayo

Tender Oven Roasted Turkey Breast
Served With Our Rosemary Sage Mayo
& A Honey Mustard

Slow Roasted Top Round
Served With an Herb Mayo & A Horseradish Chive Cream

Beer & Worcestershire Marinated Grilled Flank Steak
Served With an Herb Mayo & A Horseradish Chive Cream

Slow Roasted Tender Sirloin
Served With an Herb Mayo & A Horseradish Chive Cream

Seasoned & Roasted Beef Tenderloin
Served With an Herb Mayo & A Horseradish Chive Cream



Mashed Potato Bar

Served With Your Choice Of Whipped Roasted Garlic Butter Or Traditional Whipped Butter

Start Off With Rustic Mashed Yukon Gold Potatoes Or Traditional Butter & Herb Mashed Potatoes

Add Your Choice Of Sauce:

Cabernet Demi-Glace or Smoked Mozzarella Cream Sauce

Add Your Choice Of Up To Toppings:

Bacon, Scallions, Crispy Onion Straws, Horseradish & Chive Sour Cream,
Traditional Sour Cream Or Cheddar Cheese

Pasta Station

Choose Your Pasta:

Cavatappi Pasta
Or Cheese-Filled Tortellini (Additional Per Person)

Choose Your Sauce:

Sun-Dried Tomato Cream, Wild Mushroom Cream, Classic Alfredo,
Warm Herb Vinaigrette Or Old World Pomodoro

Choose One Meat:

Herb Grilled Julienned Chicken Or Italian Sausage
Substitute Shrimp For An Additional Per Person

Finish Your Creation With Choice Of Up To Toppings:

Diced Tomatoes, Scallions, Black Olives, Red Bell Peppers, Sliced Mushrooms,
Minced Garlic, & Fresh Basil

Pasta Stations Are Served With A Gourmet Bread Display & Parmesan Cheese

Pasta Action Station Available For Groups Under Ask Your Sales Coordinator For More Information

Mac & Cheese Station

Start Off With Cavatappi Pasta And Choice Of Sauce:

Choose Aged Cheddar Or Classic Parmesan Alfredo

Add Your Choice Of One Meat:

Crumbled Bacon Or Smoked Julienned Ham

Add Your Choice Of Up To Three Toppings:

Spicy Tomato Blend, Sautéed Wild Mushrooms, Artichokes, Caramelized Onions,
Spinach, Crispy Onion Straws Or Pepper Relish

Extra Toppings For Any Of The Above Stations Are Each/Per Person



Build Your Own Sliders Station

Served With Bakery Fresh Mini Buns

Station Includes Two Sliders Per Person, No More Than Two Types Per Event

- - Bourbon Beef Slider With Caramelized Onions
- Fried Chicken Slider with Buffalo Sauce
- Our Famous Roasted Pulled Pork BBQ, Topped With Cole Slaw
- Mini Black Bean Vegetarian Slider
- Classic Meatball Slider With Old World Pomodoro Sauce

Add Your Choice of Up To Three Toppings:

Caramelized Onions, Sautéed Mushroom Medley, Shredded Mozzarella Cheese, Spicy Pepper Relish
& A Creamy Garlic Aioli

Street Tacos Station

Station Includes Three Street Tacos Per Guest

Protein Selections to Include:

Southwestern Style Chicken
Smoked Dry Rub Southwest Brisket

Add Your Choice Of Up To Toppings:

Guacamole, Pico de Gallo, Pickled Red Onion Cabbage Slaw, Chipotle Crème, Sour Cream,
Mexican Cheese Blend, Black Bean & Corn Salsa, Salsa Verde

Served With White Corn Mini Tortillas

Extra Toppings For The Above Stations Are Each/Per Person



LATE NIGHT SNACKS

Surprise your guests with one final treat!
(Minimum Of Per Station)

Pretzel Station

Pretzel Selections to Include:

Soft Pretzel Sticks
Savory Buttered Herb Pretzel Bites
Twisted Whole Salted Pretzels
Chocolate Drizzled Pretzel Rods

Dipping Sauces to Include:

Beer Cheese
Garlic Parmesan Ranch
Chipotle Brown Mustard

Build Your Own Coney Station

Coney Hot Dogs
Cincinnati Style Chili
Fresh Baked Hot Dog Buns
Shredded Cheese
Mustard
Diced Onions

Traditional Nacho Station

Tortilla Chips
Nacho Cheese
Salsa
Sour Cream
Jalapenos
Add Chicken or Ground Beef

Premium Nacho Station

Tortilla Chips
Asiago, Manchego & Aged White Cheddar Dip

Choose Up To Three Additional Toppings

Pico de Gallo
Chipotle Crème
Salsa Verde
Black Bean & Corn Salsa
Jalapenos
Add Chicken or Ground Beef



CHEF'S CHOICE
Catering

DESSERT MENU

Assorted Signature Fresh Baked Cookies (Per Piece)

An Assortment Of Fresh Baked Traditional Cookies

Miniature Gourmet Dessert Bites (Per Piece)

Classics

Black & White Blondie
Chocolate Chunk Brownie
Raspberry Layer Bar
Cranberry Nut Bar
Apple Spice Cake
Lemon Streusel
Caramel Granny Apple Bar
Tasty Mini Cupcakes
Peppermint Brownie Bites
German Chocolate Cake Bites
Flourless Chocolate Torte Bites
Edible Chocolate Cup With Assorted Mousse Fillings

Cheesecakes

New York Style
Raspberry White Chocolate
Creamy Banana
Chocolate Marble Swirl
Raspberry Dark Chocolate
Pumpkin Cheesecake

Tartlets

Fresh Fruit With Vanilla Custard
Lemon Curd With Meringue
Key Lime With Meringue
Rich Chocolate Peanut Butter
Pumpkin Pie (Seasonal)

Decorated Sheet Cakes

Marble Cake with Buttercream Icing

Quarter Cake (Serves 12 To 15)
Half Cake (Serves 25 To 30)
Full Cake (Serves 50 To 60)

Traditional Cakes & Pies

German Chocolate Cake (Serves 10)	Traditional Fruit and Berry Pies (Serves 8)
Chocolate Fudge Cake (Serves 10)	(Cherry, Apple & Seasonal Flavor)
Cream Cheese Carrot Cake (Serves 10)	Pumpkin Pie with Whipped Cream (Serves 8)
Red Velvet Cake (Serves 10)	Lemon Meringue Pie (Serves 8)
New York Style Cheesecake (Serves 16)	Strawberry White Chocolate Cheesecake (Serves 8)

Plated & Served Desserts (Per Person)

Individual Chocolate Bombe With Fruit Mousse Filling
Flourless Chocolate Torte With Vanilla Cream Sauce
Fresh Fruit Tartlet With Vanilla Custard



BEVERAGE & BAR ARRANGEMENTS

All Bar Arrangements Are Priced Per Person
And Include Disposable Glassware, Cocktail Napkins, Beverage Stirrers & Ice

A La Carte Beverage Options

Canned Soda	each
-Liters of Soda	each
Kroger Brand Bottled Water	each
Lemonade or Iced Tea With Urn – (Serviced Only)	each
-Gallon (Coffee) – With Disposable Urn	each
Disposable Glassware & Ice	per guest

Beverage Service (2 Liters) (per person)

Unlimited Coke, Diet Coke, & Sprite
Based on a -Hour Event - per additional hour

Beverage Service (Can/Bottle) (per person)

Unlimited Coke, Diet Coke, Sprite & Kroger Brand Bottled Water
Based on a -Hour Event - per additional hour

Non-Alcoholic Partial Bar Mixers

Coke, Diet Coke, Sprite & Bottled Water
Hour Event Time –
Hour Event Time –
Hour Event Time –

Non-Alcoholic Full Bar Mixers

Coke, Diet Coke, Sprite, Bottled Water, Club Soda, Tonic, Sour Mix, Cranberry Juice, Orange Juice,
Olives, Lemons, Limes & Cherries
Hour Event Time –
Hour Event Time –
Hour Event Time –

Partial Bar (per person)

Chardonnay & Cabernet Sauvignon
Choice of Two: Miller, Miller Lite, Budweiser, Bud Light, Corona, Heineken
Coke, Diet Coke, Sprite & Bottled Water
(Based on a -Hour Event/Bar Time - per Additional Hour)

Full Bar (per person)

Chardonnay, Cabernet Sauvignon, Pinot Grigio
Choice of Two Domestic, Two Imports: Miller, Miller Lite, Budweiser, Bud Light, Corona, Heineken
Absolut Vodka, Tanqueray Gin, Bacardi Rum, Makers Mark Bourbon, Jack Daniels Whiskey, Seagram Whiskey,
Dewar's Scotch, Jose Cuervo Tequila & Southern Comfort
Accompanied By Sweet and Dry Vermouth, Orange & Cranberry Juice, Club Soda, Tonic Water, Sour Mix,
Olives, Lemons, Limes & Cherries
Coke, Diet Coke, Sprite & Bottled Water
(Based on a -Hour Event/Bar Time - per Additional Hour)



CHEF'S CHOICE
Catering