

Catering Services



We
CATER
To Our
Guests!

FS Food Services
INCORPORATED

Food Service—It's Not Just a Name, It's What We Do

Policies & Guidelines

Please review the following policies and guidelines to ensure complete success of your planning.

This guide has been issued to assist you in planning your catered event with Food Services, Inc. The contents of this guide are a general selection and are in no way to be considered fixed. Menus can be changed, and we will be happy to discuss variations.

Placing a Catering Order

Please follow the guidelines below when placing a catering order. Please call our staff at (708)235-7433 to place your order or please visit our website at www.govst.edu/auxil/t_auxil.aspx?id=2156 to place your order online.

Guidelines

Please give us the time we need to prepare for your event. While we may be able to accommodate your needs with less time, we prefer the appropriate time to do our best for you.

Orders for smaller events can be placed 3 working days prior to the event. Orders for banquets and receptions of less than 100 should be placed no fewer than 5 working days prior to the event. The menu and counts must be finalized 2 working days prior to the function. Caterings of 100 people or more should be placed 2 weeks in advance. The menu and counts must be finalized 4 working days prior to the function.

Guarantees & Minimums

You will be billed on the basis of a guaranteed number. We will prepare for 5% over the guaranteed number. There is an order minimum of \$25 per contract. Minimum counts are stated within the guide.

Cancellation

All cancellations must be made at least 36 hours in advance to ensure that no charges will be made. The fee for late cancellation will be at the discretion of the Catering Director.

Staffing

Food Services, Inc. staffs each event according to its needs. As a standard, we estimate 1 server per 20 guests for all served meals, 1 server per 30 guests for all buffets, and 1 server per 50 guests for all continental breakfasts and receptions. Attendant charges are incurred with a minimum of 4 hours per attendant. Weekend events may be subject to an additional charge to cover any overtime that occurs.

Each event is based on 1 1/2 hour service period. Additional charges will be incurred for additional hours requested.

China Service

Please talk with your Event Coordinator for the details on China Service.

Policies & Guidelines

Alcohol Service

Food Services, Inc. can provide beer, wine, and liquor for all events on-site. Bartender fees are incurred with a minimum of 5 hours. If your event is an over/under-age program, an additional charge may be incurred for the cost of security personnel to check ID cards. All alcohol MUST be catered by Food Services, Inc. with the exception of donations of alcohol to an event, which then would incur a corking fee.

Table Covers

Table covers will be provided for buffet tables at Continentals, Receptions, and Buffets. Table covers will also be provided at the dining tables for dinners served on china. There will be a charge incurred for any linen tablecloths ordered for continentals, lunches, and receptions.

Flowers

Food Services, Inc. has a limited supply of centerpieces available for use. We can provide those for customers at their request. Any fresh flowers requested will be at the expense of the customer.

Amenities

Additional needs for your event, such as overhead projectors, microphones, podiums, etc., are the responsibility of the customer.

Billing Details For Outside Catering Events

For NON-GSU entities who may require catering services (or catering services not funded by GSU): At the time of the initial booking, a cost will be given for your specific function. At that point, a 50% down payment is required. Two weeks prior to the date of the event, the final balance is due.

Prices quoted do not include sales tax. After the completion of your event, Food Services, Inc. will bill based on the guaranteed count or guest attendance in the case more guests attend.

Billing Details GSU Sponsored Catered Events

Food Services, Inc. will bill the GSU Business Office directly for all catered events. Individual department/accounts will, in turn, be charged via chargeback. Departments will receive copies of their billing detail.

About the Catering Guide

This catering guide is broken into specific sections—refreshments, breakfast, lunch, dinner, etc. Please see the appropriate section for your event.

Each event is based on a 1 1/2 hour service period. We can provide a longer service for an additional charge.

This catering guide is simply an offering of menu ideas. We are not limited to these offerings because our mission is to cater to the needs of our customers. Please inquire if you are looking for something specific, and we will make every effort to prepare it for you.

Refreshments



Refreshments (Non-Alcoholic)

Per Gallon

Coffee (Regular and Decaffeinated)
Hot Chocolate
Lemonade
Iced Tea
Punch
Juice

Per Unit

Bottled Juice
Canned Soda
Bottled Soda
Milk (1/2 Pint) (Chocolate, 2%, Skim)
Milk Chug (Chocolate, 2%, Skim)
Bottled Water (12oz)
Bottled Water (20oz)
Hot Tea

The Cocktail Hour (Alcoholic)

We can provide a Cash or Host Bar depending on the needs of your event. Any bar must have a bartender at each function. There is a \$100 bar sales minimum per hour per bartender. This will include set-up, service, and breakdown.

*Call Liquor, Domestic Beer, House Wine, Soda, Bottled Water are provide for all bars.
Call Liquor, Premium Beers, Selective Wines are available upon request*

Soda

Juice

Beer (MGD, Miller Lite, MGD Light)

Beer, Premium

Beer, Half Barrel

Wine (Chardonnay, White Zinfandel, Cabernet, Merlot)

Mixed Drink, Call

We also sell Wine and Champagne by the bottle.
If you have a wine donation, a corking fee is incurred.

Appetizers & Platters



When ordering Appetizers, a good guide on how many to order would be:

Mid-Afternoon: 6–8 Pieces

Evening (Dinner): 8–10 Pieces

Before Dinner: 4–6 Pieces

Late Evening: 4–6 Pieces

All Appetizers are per 25 pieces

Get It While It's Hot

Chicken Duxelle Encroute
Chicken Tenders w/ BBQ, Ranch, Honey Mustard, Buffalo
Chicken Tempura w/ Asian Sauce
Chicken Wings w/ Ranch, BBQ, Buffalo
Chicken or Veggie Quesadillas
Coconut Shrimp
Mini Crab Cakes w/ Aioli Sauce
Crab Rangoon
Chicken, Beef, or Shrimp Skewers

Meatballs (BBQ, Swedish, or Marinara)
Mini Beef Wellington
Bacon Wrapped Waterchestnuts
Franks in a Puff Pastry
Stuffed Mushrooms (Seafood, Sausage, or Spinach & Cheese)
Spanikopita
Cheese Stuffed Artichokes

Just Chillin'

Cucumber & Chicken Salad Canape
Pesto & Red Pepper Baguettes
Antipasta Skewers
Shrimp Cocktail
Crab Mousse Baguette

Bruschetta
Deviled Eggs
Assorted Canapes
Brie, Apricot, Strawberry Baguette
Smoked Salmon (serves 50)

Party Platters

Fruit Tray w/ Yogurt Dip
Cheese & Cracker Tray
Cheese, Sausage, and Cracker Tray
Fresh Vegetable Tray w/ Dip
Antipasto Tray

All Trays serve 25 people

Snacks

Gardettos
Mini Pretzels
Potato Chips & Dip
Chips w/ Salsa or w/ Cheese Sauce

All Snacks are served by the pound—Serves 25 people

Let's Take a Dip

Baked Hot Artichoke Dip
Spinach Dip
Baked Crab Dip

Taco Dip
Baked Brie

All Dips served with your choice of Tortilla Chips, Pita Chips, Crackers, or Baguettes

See the Event Coordinator for Additional Suggestions.

Specialty Food Stations



Martini Bars

(Minimum of 50 ppl)

Mashed Potato Martini Bar

Garlic Smashed, Wasabi, & Curry Potatoes
Shrimp, Chicken, Bacon,
Mushrooms, Onions, Scallions, Tomatoes, Black Olives,
Shredded Cheddar, Sour Cream, Salsa
Blend of Spices to create your own sensation

Pasta Bar

Penne, Bowtie, and Rigotoni Pastas
Shrimp, Chicken, Meatballs,
Mushrooms, Onions, Green & Red Peppers, Tomatoes, Black
Olives,
Shredded Parmesan
Blend of Spices to create your own sensation

Stir Fry Bar

Chicken & Beef Strips
Carrots, Broccoli, Cauliflower, Onions, Green & Red Peppers, Pea Pods, Waterchestnuts
Served over White or Fried Rice
Blend of Spices to create your own sensation

Mashed Potato, Pasta, and Stir Fry Bars are served in Martini Glasses

Carving Station

Chef Carved Brisket, Turkey, or Ham (Select 2) or
Chef Carved Tenderloin, Pork Tenderloin, or Lamb (Select 2)
Served with Dinner Rolls and selected condiments
(Minimum of 50 ppl)

Seafood Station

Shrimp, Crab Claws, Smoked Salmon
Accompanied with Dips and Crackers
(Minimum of 50 ppl)

Chocolate Fountain

Fountain of Smooth, Creamy Chocolate to dip
Strawberries, Pineapple, Wafers, Marshmallows, Pretzel Sticks
(Minimum of 50 ppl)

See the Event Coordinator for Additional Suggestions.

The Bake Shoppe



The Breakfast Bakery

Assorted Donuts
Texas Muffins
Cinnamon Rolls
Bagels w/ Cream Cheese
Scones
Strudel Bites
Kringle
All Items are Sold per Dozen

Bars & Cookies

Brownies
Rice Krispy Bars
Lemon Bars
Gourmet Bars
Assorted Miniature Desserts
Assorted Cookies (Choc. Chip, M&M, Sugar, Peanut Butter, Oatmeal Raisin)
Gourmet Cookies
All Items are Sold per Dozen

Decorated Cakes

Choice of :
Marble, Yellow, Chocolate
Whipped Cream or Buttercream Frosting

All Cakes include Decoration and Salutation

Half Sheet
Double Layered Half Sheet
Full Sheet
Double Layered Full Sheet

Non-Bakery Items

Yogurt
Fresh Fruit Cup
Whole Fruit
Health Bar

See the Event Coordinator for Additional Suggestions.

The Early Bird Buffet

The Continental Break

Assorted Breakfast Pastries
Assorted Juices

The Fresh Fruit Continental

Fresh Fruit Tray, Assorted Breakfast Pastries
Assorted Juices

The Health Break

Fresh Fruit Tray, Assorted Breakfast Pastries, Yogurt, Healthy Cereal
Assorted Juices

The Sunrise Special

(Minimum of 25 people)

Scrambled Eggs
Choice of Bacon, Ham, or Sausage Links
Lyonnaise Red Potatoes
Assorted Juices

The Omelet Station

(Minimum of 25 people)

Omelets Made to Order:
Toppings: Ham, Bacon, Onions, Green Peppers, Mushrooms, Tomatoes, Black Olives, Shredded Cheddar
Lyonnaise Red Potatoes
Choice of Bacon, Ham, or Sausage Links
Fresh Fruit Tray
Assorted Breakfast Pastries
Assorted Juices

The Mini Omelet Buffet

(Minimum of 25 people)

Variety of Mini Omelets
Lyonnaise Red Potatoes
Fresh Fruit Tray
Assorted Breakfast Pastries
Assorted Juices

*All buffets are served with coffee and ice water. Hot Tea is available upon request.
Buffets can be set up as a Served Breakfast.*

See the Event Coordinator for Additional Suggestions.

Let's Box it Up

The Traditional Boxed Lunch

Choice of Bread: Croissant, Kaiser, Hoagie, Ciabatta Bread, or Tortilla Wrap

Choice of Meat: Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad

Sandwich is built with meat, cheese, lettuce, tomato

Boxed Lunch includes Sandwich, Chips, Fruit, Cookies, Condiments, Soda/Bottled Water

***Can be available as a served lunch

The Premium Boxed Lunch

Choice of Bread: Ciabatta Bread, Focaccia, Croissant, or Wrap

Choice of Meat: Pesto Sundried Tomato Chicken Breast, Sliced Peppercorn Rubbed Tenderloin, Asiago Roast Beef, or Oriental Chicken Wrap

Boxed Lunch includes Sandwich, Kettle Chips, Fruit Cup, Cookies, Condiments, Soda/Bottled Water

***Can be available as a served lunch

Backyard BBQ

All Picnics Include paper products.

Backyard Picnic

Hamburger, Chicken Breast, Hot Dog, Veggie Burger

Lettuce, Tomato, Onion, Pickle Tray

American Cheese

Condiments

Coleslaw, Potato Salad, or Fruit Salad

Baked Beans

Chips

Cookies

Ice Water & Lemonade

Midwest Picnic

Hamburger, Chicken Breast, Bratwurst, Veggie Burger

Lettuce, Tomato, Onion, Pickle Tray

American Cheese

Sauerkraut

Condiments

Coleslaw, Potato Salad, or Fruit Salad

Baked Beans

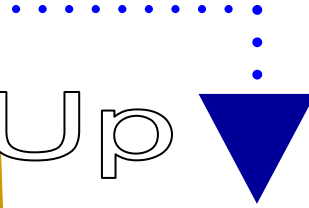
Chips

Cookies

Ice Water & Lemonade

See the Event Coordinator for Additional Suggestions.

Tossin' It Up



Caesar Salad

Crisp Romaine Lettuce, Red Onion, Black Olives, Croutons, Caesar Dressing, Parmesan Cheese
Can be prepared with Chicken

Grilled Lemon Chicken Salad

Spring Mix Greens, Julienne Lemon Pepper Chicken, Mandarin Oranges, Parmesan Cheese, Croutons, Italian Dressing

Asian Chicken Salad

Spring Mix Greens, Julienne Chicken Breast, Red Onion, Mandarin Oranges, Waterchestnuts, Almonds, Chow-mein Noodles, with an Asian Ginger Sesame Dressing

Classic Cobb Salad

Crisp Iceberg Lettuce, Julienne Chicken Breast, Pure Bacon Bits, Hard-boiled Eggs, Tomatoes, Red Onion, with Ranch Dressing

Bleu & Greens Salad

Spring Mix Greens, Savory Strips of Beef, Crumbled Bleu Cheese, Red Onion, Tomatoes, with Balsamic Vinaigrette

Blackened Tenderloin Salad

Spring Mix Greens, Savory Strips of Blackened Tenderloin, Crumbled Bleu Cheese, Red Onion, Tomatoes, Red Pepper, with Sundried Tomato Vinaigrette

Grilled Salmon Salad

Spring Mix Greens, Brown Sugar Salmon, Red Onion, Carmelized Walnuts, with Balsamic Vinaigrette

Taco Salad

Choice of Taco Meat or Spicy Chicken, with Shredded Lettuce, Tomato, Onion, Cheddar, Black Olives, Refried Beans, Salsa, and Sour Cream in a Flaky Tortilla Shell

All salads are served with assorted breads & rolls. Coffee and ice water are included. Hot Tea is available upon request.

*****Any Salad can be Made into a Boxed Lunch*****

See the Event Coordinator for Additional Suggestions.

Signature Sandwiches

California Chicken Club

Grilled Chicken Breast served on a Kaiser Roll with Avocado, Monterey Jack Cheese, Bacon, Lettuce, Tomato

Chicken n Bacon

Flavorful Smoked Bacon on top of a Grilled Chicken Breast with Monterey Jack Cheese, Lettuce, Tomato, and Ranch Dressing served on a Ciabatta Bun

Jamaican Jerk Chicken, Mon

Jamaican Jerk marinated Chicken Breast joined with Caramelized Onions, Roasted Red Peppers, and Greens on a French Baguette

Twisted Chicken

Traditional Chicken Salad with Sweet Red Grapes and Toasted Walnuts, served on a Croissant

Chicken Parmesan Bagel

Italian Marinated Chicken Breast cooked to perfection and presented on a Toasted Bagel smothered with Parmesan and Mozzarella Cheeses complimented with a blend of Italian Seasonings.

Mambo Italian Sub

Ham, Pepperoni, Salami, Provolone, Lettuce, Tomato, Red Onion, Golden Italian Dressing, with a dash of Oregano on a Bomber Bun

Da Big Bomber

Classic Italian Meatballs surrounded by Tangy Marinara Sauce and Mozzarella Cheese nestled in a Toasted Bomber Bun, topped off with a sprinkling of Parmesan Cheese

Club Sandwich

Ham, Turkey, Bacon, Colby Jack Cheese, Lettuce, Tomato, Red Onion, and Mayo on a Bomber Bun

Da Muffoletta

Asiago Focaccia Bread layered with Ham, Turkey, and Roast Beef with Greens, Tomatoes, with a special Olive Dressing

Primo Italiano

Ham, Salami, and Pepperoni on an Asiago Focaccia Bread, with Provolone, Greens, Red Onion, Sundried Tomatoes, with a Balsamic Vinaigrette

Vegetarian Delight

9 Grain Bread with Cucumbers, Red Onion, Lettuce, Provolone, and Cheddar with Ranch Dressing and a dash of Oregano.

CheddarHead

Thin Sliced Roast Beef stacked on an Onion Kaiser topped with a creamy cheese sauce

All Sandwiches are served with a choice of Chips or Pasta Salad and a Pickle. Coffee and ice water are included.

Any Sandwich can be Made into a Premium Boxed Lunch

See the Event Coordinator for Additional Suggestions.

Let's Call It a Wrap

California Club

Ham, Turkey, Smoked Bacon, Lettuce, Tomato, Mayo and Avocado Spread on a Honey Wheat Wrap

Jack of Clubs

Ham, Turkey, Bacon, Monterey Jack Cheese, Lettuce, Tomato and Mayo on a Tomato Basil Wrap

Queen of Clubs

Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato and Mayo on a Tomato Basil Wrap

Hail Caesar

Julienne Chicken Breast, Romaine Lettuce, Red Onion, Black Olives, Parmesan Cheese all tossed in Caesar Dressing on a Honey Wheat Wrap

Southwest BLT

Bacon, Greens, Tomatoes, Pepper Jack Cheese, Mild Salsa with an Avocado Spread on a Tomato Basil Wrap

Oriental Chicken

Julienne Chicken Breast, Oriental Vegetables with a Soy Ginger Dressing on a Honey Wheat Tortilla

It's Better with Cheddar

Julienne Chicken Breast, Bacon, Cheddar Cheese, Lettuce, Tomato with an Aioli Sauce on a Tomato Basil Wrap

Asiago Roast Beef

Roast Beef, Asiago Cheese, Lettuce, Tomato, Red Onion with a Horseradish Sauce on a Tomato Basil Wrap

Italian Roasted Vegetable

Fresh Veggies nicely seasoned and roasted to perfection, Greens, Parmesan Cheese with a Creamy Basil Pesto on a Spinach Wrap

Mediterranean Roasted Vegetable

Fresh Veggies nicely seasoned and roasted to perfection, Greens, Feta Cheese with a Roasted Red Pepper Hummus on a Spinach Wrap

All Wraps are served with a choice of Chips or Pasta Salad and a Pickle. Coffee and ice water are included.

Any Wrap can be Made into a Premium Boxed Lunch

See the Event Coordinator for Additional Suggestions.

Build Your Own

Deli Buffet

Assorted Breads and Rolls
Roast Beef, Turkey, and Ham
Assorted Cheeses
Lettuce, Tomato, Pickle (Onions available upon request)
Mayonnaise, Mustard, and Dijon Mustard
Pasta Salad, Chips, Cookies

Soup and Sandwich Buffet

Deli Buffet with Choice of Soup
Soup Choices Include: Cheesy Broccoli, Minestrone, Country Vegetable, Chicken Noodle, Chicken & Wild Rice, Beef Vegetable. Clam Chowder is available at an additional charge.

Pasta Buffet

Choice of Two Pastas: Spaghetti, Penne, Bowtie, or Fettuccine
Choice of Two Sauces: Marinara Sauce, Alfredo Sauce, or Cheese Sauce
Includes: Italian Meatballs, Italian Sausage, Roasted Peppers & Onions,
Garlic Bread, & Tossed Salad with 2 Dressings

Lasagna Buffet

(Minimum of 25 people)

Meat Lasagna
Vegetarian Lasagna (available upon request)
Garlic Bread & Tossed Salad with 2 Dressings

Mexican Fiesta

Hard and Soft Shell Tacos,
Choice of Two: Taco Meat, Spicy Chicken, Refried Beans
Tortilla Chips & Cheese Sauce
Lettuce, Tomato, Onion, Shredded Cheddar, Black Olives, Jalapeno Peppers, Sour Cream Salsa, Guacamole

Fajita Bar

Choice of Chicken or Beef Fajita
Grilled Onions and Green Peppers
Tortilla Shells
Sour Cream, Salsa
Spanish Rice

Hot Sandwich Buffet

Choice of Ham, Turkey, Roast Beef
Choice of Cheese Sauce or Gravy
Kaiser Rolls
Potato Salad & Chips
(Mashed Potatoes can be substituted for Potato Salad & Chips)

Coffee and Ice Water are included with each Buffet

See the Event Coordinator for Additional Suggestions.

Build Your Own

Pizza Buffet

2 Topping Pizza
(2 Slices per Person)

Garlic Bread

Tossed Garden Salad with 2 Dressings

Pizza only

14" Pizza

Toppings

Pepperoni

Sausage

Ham

Hamburger

Pure Bacon Bits

Onions

Green Peppers

Mushrooms

Tomatoes

Pineapple

Build Your Own Salad Buffet

Iceberg, Romaine, and Spinach

Ham, Turkey, Tofu

Tomatoes, Cucumbers, Baby Corn, Broccoli, Cauliflower,
Black Olives, Mushrooms, Green & Red Peppers, Red Onion

Boiled Eggs, Shredded Cheddar

Croutons, Sunflower Seeds, Bacon Bits

Choice of 3 Dressings

Assorted Breads and Dinner Rolls and Butter

Soup and Salad Buffet

Build Your Own Salad Buffet with Choice of Soup

Soup Choices Include: Cheesy Broccoli, Minestrone, Country Vegetable, Chicken Noodle, Chicken & Wild Rice,
Beef Vegetable. Clam Chowder is available at an additional charge.

Coffee and Ice Water are included with each Buffet

See the Event Coordinator for Additional Suggestions.

Formal Dinners



Fiesta Lime Chicken with a Mango Salsa

Marinated & Grilled Chicken Breast topped with a mouth watering Mango Salsa

Apple-Filled Chicken with a Pecan Crème Sauce

Fresh Apples stuffed in a Marinated Chicken Breast drizzled with a Pecan Crème Sauce

Chicken Valentino

Marinated Chicken Breast filled with Red Peppers & Mozzarella

Mediterranean Stuffed Chicken

Marinated Chicken Breast stuffed with Artichokes, Olives, Tomatoes, and Feta Cheese

Grilled Tenderloin

8oz Tenderloin Steak, grilled medium, accompanied by a Red Wine Bordelaise Sauce

Medallions of Beef with a Red Wine & Caper Sauce

Grilled Tenderloin, sliced, and drizzled with Capers & Red Wine Sauce

Peppercorn Encrusted New York Strip Steak

New York Strip Steak encrusted with Peppercorn and served with a Gorgonzola Aioli Sauce

Applewood Stuffed Pork

Roasted Loin of Pork stuffed with a Bourbon Apple Stuffing

Citrus Glazed Salmon

Grilled Salmon with a Light Citrus Glaze served with Fresh Lemon

Garlic Encrusted Tilapia with a Light Crème Sauce

Tilapia encrusted in a Garlic Breading served with a light Crème Sauce

Stuffed Filet of Sole

Filet of Sole stuffed with a delectable crab stuffing, topped with a Lemon Crème Sauce

Please ask us about Duet Plates. We can prepare any combination of entrees.

All Dinners are served with a starch, vegetable, salad, and dinner rolls with flavored butters. Coffee and ice water with a lemon are included.

See the Event Coordinator for Additional Suggestions.

Formal Dinners



Vegetarian Fare

Marinated Portabella Mushroom

Portabella Mushroom Cap marinated in Balsamic Vinaigrette and stuffed with Feta Cheese and Spinach

Vegetarian Tart Provencal

Sauteed Portabella Mushrooms, Onions, and Carrots stuffed in Puff Pastry, topped with Goat Cheese

Vegetarian Wellington

Portabella Mushrooms, Yellow and Zucchini Squash, Roasted Pepper, and Tomato in a Puff Pastry

Vegetarian Ratatouille

Yellow and Zucchini Squash, Portabella Mushrooms, Carmelized Onions, Marinara Sauce
Prepared with Tofu or Satine (a Vegetarian Chicken)

Please ask us about Duet Plates. We can prepare any combination of entrees.

All Dinners are served with a starch, vegetable, salad, and dinner rolls with flavored butters. Coffee and ice water with a lemon are included.

See the Event Coordinator for Additional Suggestions.

Accompaniments

Starch Options

Select One

Baby Red Bliss Potatoes
Red Skinned Garlic Smashed Potatoes
Cheese Garlic Mashed Potatoes
Parmesan Crusted Red Potatoes
Twice Baked Potato*

Au Gratin Potatoes
Baked Potato
Duchess Potatoes
Wild Rice Pilaf
Jasmine Rice*

*Additional Charges

Vegetable Options

Select One

Maple Glazed Carrots
Fresh Green Beans Almondine
Asparagus Spears with Julienne Red Peppers
Whole Kernel Corn

Fresh Broccoli Spears
Fresh Summer Blend
Caribbean Blend Vegetables
California Blend Vegetables

Salad Options

Select One

Tossed Garden Salad

Spring Mix Blend Greens with Fresh Tomatoes, Cucumbers, Red Pepper topped with Croutons

Fresh Spinach Salad

Fresh Spinach topped with Mandarin Oranges, Fresh Strawberries, Red Onion, topped with Raspberry Vinaigrette

Caesar Salad

Fresh Romaine Lettuce topped with Mandarin Oranges, Black Olives, Red Onion, Croutons, Parmesan Cheese, topped with Caesar Dressing

See the Event Coordinator for Additional Suggestions.

Dinner Buffets

Options

One Entrée Buffet

Includes 1 Starch, 1 Vegetable, 2 Salads, Dinner Rolls with Butter

Two Entrée Buffet

Includes 2 Starches, 2 Vegetables, 3 Salads, Dinner Rolls with Butter

Three Entrée Buffet

Includes 2 Starches, 2 Vegetables, 3 Salads, Dinner Rolls with Butter

Dinner Entrees

Chicken Parmigiano
Chicken Rustica
Chicken Marsala
Fiesta Lime Chicken

Beef Burgundy
Roast Beef with a Cheron Sauce
Beef Stroganoff

Glazed Pit Ham
Roasted Pork Loin
Parmesan Encrusted Tilapia
Grilled Lemon Basil Salmon

Ravioli with a Pesto Sauce
Tri Color Tortellini
Florentine Lasagna

You can select from the formal dinner menu for additional charges.

Starch Options

Baby Red Bliss Potatoes
Red Skinned Garlic Smashed Potatoes
Cheese Garlic Mashed Potatoes
Parmesan Crusted Red Potatoes
Egg Noodles
Twice Baked Potato*

Au Gratin Potatoes
Baked Potato
Duchess Potatoes
Wild Rice Pilaf

Jasmine Rice*

*Additional Charges

Vegetable Options

Maple Glazed Carrots
Fresh Green Beans Almondine
Asparagus Spears with Julienne Red Peppers
Whole Kernel Corn

Fresh Broccoli Spears
Fresh Summer Blend
Caribbean Blend Vegetables
California Blend Vegetables

Salad Options

Tossed Garden Salad
Fresh Spinach Salad
Caesar Salad
Greek Salad
Cucumber, Tomato, Red Onion Salad

Fresh Fruit Tray
Fresh Vegetable Tray
Tortellini Pasta Salad
Oriental Broccoli Slaw
Taffy Apple Snicker Salad*

*Additional Charges

Each Buffet includes Ice Water with a Lemon and Coffee

See the Event Coordinator for Additional Suggestions.

The Final Course

A Piece of the Pie

Coconut Cream
Banana Cream
Chocolate Cream

Fruits of the Forest
Key Lime
Dutch Apple

Cherry
Blueberry
Peach

Cheesecake— A Little Slice of Heaven

Plain with Fruit Topping
Raspberry Chocolate Swirl

Key Lime Crème Brule
Bailey's Irish Cream

Who Doesn't Like Cake?

German Chocolate
Carrot Cake
Tiramisu

Chocolate Lovin' Spoon
Chocolate Nemesis
Black Forest Cherry Torte

Petit Mousse Cakes

Chocolate Trilogy
Raspberry Mirroir

Key Lime Calypso
Cappuccino

Chocolate Mousse

Chocolate Mousse Parfait with Fresh Raspberries and Whipped Cream

Fruit Parfait

Seasonal Berries, Yogurt, and Granola layered in a Dish

Ice Cream Social

Build your own Sundae Bar
Cones and Bowls

(Minimum of 30 people)

Ice Cream Flavors
Vanilla, Chocolate, Strawberry

Chocolate Syrup
Sprinkles
M&M Topping

Toppings
Strawberry
Crushed Oreos
Chopped Nuts
Whipped Topping

Pineapple
Snickers Topping
Cherries

See the Event Coordinator for Additional Suggestions.



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