GENERAL INFORMATION AND GUIDELINES

Panther Catering is devoted exclusively to serving the needs of the Florida Tech community. The success of your event is our primary goal. Our dedicated and knowledgeable staff is ready to assist you with all of your catering needs. In order to provide you with a professional and personalized event, please review the following guidelines. Call our catering staff at 674-8077 with questions or for assistance in planning your event. To insure the highest quality service please plan and confirm your event at least TWO WEEKS in advance.

ROOM RESERVATIONS

Call the Conference and Events Office at 674-8125 to select and reserve your room. The pricing in this guide applies to functions held in university catering rooms. Events held at other campus locations may require additional fees.

FOOD AND BEVERAGE

To place your order or schedule an appointment for event planning, call the catering office at 674-8077. The menus in this guide feature some of our most popular items, but we are happy to arrange any menu that suits your needs, theme or budget. The prices for each served or buffet meal in this guide includes beverage, standard linen and tables seating eight, culinary and wait staff when the event is held in one of our banquet facilities. Served events when more than one entrée is selected will be charged at the rate of the higher priced entrée. These events require additional staff and an additional surcharge will apply.

DELIVERY SERVICE

There are no fees when party trays are picked up by a member of your group or for deliveries totaling over $60.00. Service fees do apply when deliveries occur or require staff outside standard business hours (8:00am-5:00pm Monday-Friday) or require extensive set up.
**SERVICE**

Standard served and buffet meals include two hours of service. If your event extends beyond the two hours or requires extensive set up/breakdown additional service fees apply. Wait staff and bartenders for non-inclusive events are billed $15.00 per hour, per wait staff.

Our general guidelines for staffing are as follows:
- Light Bar Service: 1 Bartender per 50 guests, beer, wine & soft drinks service
- Full Bar Service: Offering mixed drinks 2 Bartenders per 50 guests
- Served Meals: 1 Wait staff per 16 guests
- Buffet Service: 1 Wait staff per 32 guests

**GUARANTEE**

While planning your event we will ask for an estimated number of guests. To assure adequate food and staff we must have your guaranteed attendance three business days before your event. (A 10% service fee applies when changes occur after that date.) This number is not subject to reduction and is the minimum number of guests for which you will be charged. The room will be set and service provided for the guaranteed number. We will prepare food for approximately 5% more than your guarantee (up to an additional 10 servings). This extra food is only for spillage or other damage; please do not factor it into your attendance.

**CONFIRMATION, CANCELLATION AND PAYMENT**

Your event will be confirmed after we receive your signed contract and either Banner billing information or a cash deposit. Cancellations will be accepted three business days prior to your event. After that time you will be billed for actual costs incurred. A 50% deposit is required 10 business days prior to event with the exception of those hosted by a University department using Banner. For tax-exempt clients, please forward a copy of your tax exemption certificate with your deposit. All functions are subject to Florida State Sales Tax. You may pay by cash, cashier’s check, money order, Visa, MasterCard, or American Express. Final payment is due upon receipt of invoice.

**ALCOHOL SERVICE**

Panther Catering may offer an open or cash bar service within the banquet facilities located in the Denius Student Union Building. Events requesting alcohol service where students will be in attendance requires the approval of the Student Activities Office. In accordance with state law, we ID.

**EVENT DÉCOR AND SET UP**

We can help you find many items to enhance your event including floral arrangements, ice carvings, pipe and drape, lighting and party tents. Floor-length table covers, overlays, votive candles and mirrors are available at additional cost.

Standard tablecloths and napkins are included in the cost of your luncheon or dinner with china service. Linen for tables other than the food buffets, for extra tables (i.e. registration table) and specialty linens are available at additional costs.

**QUALITY AND FOOD SAFETY**

For every function, large or small, we will provide the finest service and food available. Our professional chefs use premium ingredients to make your meal a memorable experience. We follow industry mandated food handling procedures for your protection. Those procedures include: not serving food that isn’t produced by Panther Catering or one of our approved vendors; adhering to time and temperature limits for safely serving food; and not allowing the removal of foods from functions for later consumption. These procedures are to protect your guests and the University.
FLORIDA TECH UNIVERSITY CATERING
ROOM CAPACITIES

<table>
<thead>
<tr>
<th>FACILITY</th>
<th>SERVED MEALS</th>
<th>BUFFET STYLE</th>
<th>RECEPTION STYLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Hartley Room</td>
<td>170</td>
<td>140</td>
<td>240</td>
</tr>
<tr>
<td>The Board of Trustees Room</td>
<td>48</td>
<td>40</td>
<td>60</td>
</tr>
<tr>
<td>All Faiths Center</td>
<td>120</td>
<td>120</td>
<td>150</td>
</tr>
</tbody>
</table>

All catered meals outside the Student Union Building will be assessed a service charge based on your set up requirements.

* Campus groups may reserve the Board of Trustees Room through the President's Office
* Capacities can vary according to special set up requirements.

CONTINENTAL BREAKFAST

All refreshments are served buffet style and include coffee, hot tea and iced water.
(available at our banquet facilities see our ala carte menu on page XXX for deliveries)

CONTINENTAL “THE BASICS” $3.25
Chilled Orange Juice
Fresh Baked Cinnamon Rolls,
Banana Bread & Fruit Danish

CONTINENTAL PLUS $4.75
Chilled Orange Juice
Petite Bagels & Fruit Danish
Fresh Fruit Cups

MENU ADDITIONS: Fresh Fruit Cups $1.50

SERVED BREAKFAST

Beverage service includes coffee, hot tea, chilled orange juice and iced water.

“FLORIDA SUNRISE” $7.75
Fresh Scrambled Eggs w/ Tomato & Scallion
Hash Browns & Choice of Breakfast Meat
Buttermilk Biscuit

“QUICHE LOVERS’ CHOICE” $8.75
Lorraine, Roasted Vegetable or Spinach/Mushroom
Fresh Fruit Wedges
Fresh baked Muffins

CUSTOM MENUS: Our Chef can easily customize your menu selection.

BREAKFAST BUFFET

Buffets are available for groups with a minimum of 25 guests. At a per person base fee of $3 it includes service for one hour, chilled orange juice, hot tea, coffee and iced water.

Buffets priced according to selection.
(Minimum $8.00)

EGG OPTIONS $1.50
Scrambled
Scrambled with Cheese

SYRUP ENTREES $1.50
Buttermilk Pancakes
Blueberry Pancakes
Waffles

OMELETS $2.00
Cheese Ham & Cheese
Western Spanish

FRITTATA $2.00
Lorraine Chicken & Broccoli
Broccoli & Cheese
TOMATO BASIL

BREAKFAST MEATS $1.50
SIDE ITEMS $1.00
Crisp Bacon  Sliced Ham  Home Fries  Grits
Sausage Links or Patties  Corned Beef Hash  Potatoes O’Brien  Hash Browns

FRUITS & YOGURTS $1.50
Fruit Cup or Wedges  Yogurt with Fruit  Warm Apple Crisp

BAKERY SELECTION $1.00
Assorted Bakery  Bagel Assortment w/ Toppings $1.50

BOXED LUNCHES
Perfect for business lunch meetings. Entrees provided with disposable containers and utensils. Salad entrees are served with crackers or banana nut bread and all include soft drinks. Price includes on-campus complimentary delivery service for Groups of 12 or under.

Grilled Chicken Breast over garden greens w/ sliced egg & choice of dressing $6.75

Chicken Caesar Salad julienne of grilled chicken breast on a bed of romaine lettuce topped with croutons, grated parmesan cheese and traditional Caesar dressing $6.75

Greek Salad crisp romaine lettuce topped with feta cheese, fresh tomato wedges, sweet red onions, ripe olives, pepperoncini and finished with a classic Greek vinaigrette $6.75

Chef Salad julienne of ham, turkey breast, Swiss and American cheeses over a bed of mixed greens with tomato wedges and hard boiled egg slices with your choice of dressing $6.75

Seasonal Fresh Fruits w/ choice of cottage cheese, tuna or chicken salad $7.25

Choice of Sandwich or Wrap with chips and cookies $6.95

MENU ADDITIONS: Exchange Bottled Juice, Water or Raspberry Iced Tea for Soft Drink add 80¢

LIGHT LUNCH OPTIONS
Beverage service includes iced tea, lemonade and water. Salad entrees are preset with baskets of fresh baked rolls or muffins.

$10.00 Teriyaki Chicken Grilled teriyaki chicken strips over spinach & mixed greens, scallions, toasted almonds, mandarin oranges and snow peas served with grilled pineapple vinaigrette & wonton crisps.

$10.00 Sante Fe Cobb Adobo chicken, corn, black beans, tomato, Monterey jack cheese, red onion on a bed of greens with avocado ranch dressing

$12.00 Shrimp Skewer over garden greens served with Pineapple Dijon dressing

$9.00 Charbroiled Chicken Salad Crisp romaine and iceberg lettuce tossed with garden vegetables and topped with sliced egg, onion, mandarin oranges and charbroiled chicken breast served with assorted dressings

$9.00 Garlic Chicken Caesar Salad Crisp romaine tossed with our own Caesar dressing, parmesan cheese, fresh croutons and tender chicken breast.

$9.75 Classic Chef Salad Mixed garden greens topped with ham, turkey, Swiss and American cheeses, tomato, red onion and sliced egg served with assorted dressings.
**SOUP SELECTION**
Soups may be added to any entree, salad or sandwich, served with crackers add $2.00

- Corn Chowder
- Cream Potato with Bacon
- Minestrone
- Pasta Fagioli
- 3 Onion Soup w/ Asiago Crouton
- Tomato Bisque

**DELI BUFFET**
Self-serve beverage service includes iced tea or lemonade and water. $9.75

- Trays of the following:
  - Sliced Roast Beef, Turkey and Ham
  - Swiss, American & Cheddar Cheeses
  - Topping and Condiment Selection
  - A Variety of Breads
  - Assorted Cookies

- Choice of Two Salads:
  - Tossed w/ Dressing Assortment or Caesar Salad
  - New Potato Summer Salad or Classic Potato Salad
  - Feta & Vegetable Rotini Salad
  - Creamy or Oil Based Italian Pasta Salad
  - Mixed Fruit

**SIGNATURE ENTREES**
The price for served meals includes Beverage Service (iced tea, water, coffee and hot tea), Fresh Baked Rolls and a choice of “Starter Soup or Salad”

For special occasions you may upgrade your selection to our “Signature Soups & Salads”
See page 8 to add one of our “Dessert Selections” to complete your meal

**STARTER SOUP OR SALAD**

<table>
<thead>
<tr>
<th>Vegetable Barley</th>
<th>Classic Caesar Salad</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 Onion Soup w/ Asiago Crouton</td>
<td>Garden Salad w/ Dressing Assortment</td>
</tr>
<tr>
<td>Pasta Fagioli</td>
<td>Field Greens with Choice of Vinaigrette</td>
</tr>
</tbody>
</table>

**SIGNATURE SOUPS & SALADS:** Add $1.00 per guest

<table>
<thead>
<tr>
<th>Wild Mushroom &amp; Smoked Gouda</th>
<th>Chophouse w/ chopped Fresh Vegetables</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seafood Bisque</td>
<td>Spinach &amp; Spicy Pecans</td>
</tr>
<tr>
<td>Corn &amp; Crab Chowder</td>
<td>Wedge Salad</td>
</tr>
</tbody>
</table>

**CHICKEN**

$14.75 Sweet Georgia Chicken Pecan crusted chicken breast with peach burr blanc served with Vidalia onion pilaf & candied carrots

$14.75 Chicken Barcinni Marinated tomato, fresh mozzarella & sage cream on herbed linguini, chicken & broccoli florets

$14.75 Chicken Lorraine Chicken breast stuffed with caramelized onion, bacon & Swiss w/ wilted spinach sauce, roasted garlic mashed red potatoes and chef’s choice seasonal vegetable

$14.75 Chicken Marsala Tender chicken breast sautéed with fresh mushrooms in a Marsala wine sauce accompanied with parslied potatoes and fresh seasonal vegetables.
$14.75 Bourbon Street Chicken Sautéed chicken breast w/ Cajun shrimp & crab sauce served with roasted corn & red pepper pilaf, green beans w/ toasted pecans

**BEEF**

$15.50 Black Pepper Roast Sirloin with cabernet gorgonzola sauce, horseradish mashed potatoes and chef’s choice of seasonal vegetable

$17.50 Garlic Roasted Tenderloin with port wine & wild mushroom demi-glaze, duchess potatoes & chef’s choice of seasonal vegetable

$22.50 Petite Beef Tenderloin Filet with sundried tomato béarnaise, fire roasted potatoes & chef’s choice of seasonal vegetable

$21.50 Grilled New York Strip with roasted shallot demi-glaze, scallion mashed Yukon gold potatoes and chef’s choice seasonal vegetables.

**PORK/DUCK/LAMB**

$14.75 Herbed Roasted Pork Loin with pommery mustard sauce, scallion mashed potatoes and seasonal vegetable

$14.75 Grilled Pork Tenderloin with cherry port wine glaze, red duchess potatoes and seasonal vegetables

$16.50 Maple Leaf Duck with cranberry Grand Marnier glaze, candied almond rice and snow peas

$20.00 Dijon & Herb Lamb Chops with mint lamb jus, garlic angel hair pasta and seasonal vegetable

**SEAFOOD**

$14.75 Garlic Horseradish Crusted Salmon with pinot grigio sauce, pesto mashed potatoes and seasonal vegetable

$18.00 Shrimp Pesto with chili garlic angel hair pasta and julienne vegetables

$14.75 Citrus Scented Mahi-Mahi with orange cilantro relish, thyme scented orzo pasta

$14.75 Grouper Parmesan with roasted garlic aioli, sun-dried tomato pilaf and seasonal vegetable

$14.75 Tilapia Portafino with mushroom, tomato & shrimp served with lemon basil orzo

$19.00 Pan Seared Giant Scallops with saffron sauce, angel hair and snow peas

**PASTAS & VEGETARIAN**

$13.00 Classic Lasagna choose beef or vegetarian lasagna, layers of pasta, provolone, parmesan and ricotta in either red or white sauce

$13.50 Roasted Vegetable stuffed Pepper with plum tomato sauce

$14.50 Stuffed Portabella stuffed with sun-dried tomato & feta w/ roasted garlic sauce

**PERFECT PARINGS**

$25.00 Petite Fillet & Pesto Shrimp filet is topped with buttermilk blue cheese & cognac demi-glaze, pesto shrimp w/ golden garlic sauce served w/ roasted red pepper duchess potatoes and fresh asparagus
$17.00 Tuscan Salmon & Chicken Athena
- salmon is topped w/ pine nuts & roasted garlic tomato broth,
- sautéed chicken topped w/ spinach, feta & caramelized onions served w/ orzo au gratin & grilled zucchini

$21.00 Black Pepper Roast Sirloin & Chicken Chesapeake
- carved sirloin w/ shallot shiitake au jus, blue crab & spinach stuffed chicken w/ lobster sauce served with lemon thyme angel hair & broccoli

DESSERT SELECTIONS Priced Per Person

<table>
<thead>
<tr>
<th>Price</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>$2.00</td>
<td>Chocolate Layer Cake</td>
</tr>
<tr>
<td>$3.75</td>
<td>Chocolate Lovin’ Spoon Cake</td>
</tr>
<tr>
<td></td>
<td>Cheesecake w/ Fruit Sauce</td>
</tr>
<tr>
<td></td>
<td>Carmel Apple Pie</td>
</tr>
<tr>
<td></td>
<td>Crème Brulee</td>
</tr>
<tr>
<td></td>
<td>Carrot Cake</td>
</tr>
<tr>
<td></td>
<td>Lemon Layer Cake</td>
</tr>
<tr>
<td></td>
<td>Key Lime Pie</td>
</tr>
<tr>
<td></td>
<td>Key Lime Crumb Cake</td>
</tr>
<tr>
<td></td>
<td>Chocolate Peanut butter Pie</td>
</tr>
</tbody>
</table>

SIGNATURE BUFFETS

CREATE YOUR OWN LUNCH AND DINNER BUFFETS

$19.00 PER GUEST

Buffets are available for groups with a minimum of 25 guests; it includes buffet service for one hour, fresh baked breads, whipped butter, iced tea, coffee and water.

ENTREES Choose Two

BEEF & PORK
- Garlic Roasted Sirloin w/ Caramelized Shallot & Merlot Sauce
- Roasted Pork Loin w/ Pommeray Onion Sauce Glaze
- Apple & Walnut stuffed Pork w/ Rum Raisin Glaze
- Hickory Pit Ham w/ Dijon Gingersnap Glaze
- Pork Loin w/ Cranberry Port Wine Sauce

POULTRY
- Thyme Seared Sautéed Chicken w/ Balsamic Mushroom Glaze
- Sautéed Chicken w/ Sun-dried Tomato Cream
- Grilled Chicken w/ Orange Cilantro Burre Blanc
- Chicken Chasseur w/ Tomato Mushroom Demi-glaze
- Roasted Chicken w/ Tomato Olive Caper Relish
- Chicken Almondine w/ Amaretto Sauce
- Mesquite Rubbed Turkey w/ Sweet Pepper Sauce

SEAFOOD MARKET PRICED
- Salmon w/ Chardonnay & Leeks
- Butter Poached Cod w/ Tomato Caper relish
- Grouper w/ Roasted Garlic & Wilted Spinach
- Tilapia Portafino

CARVED ENTREES
- Honey Glazed Ham w/ Molasses Mustard Sauce
- Turkey Breast w/ Cranberry Glaze
- Top Round Au Jus w/ Horseradish Sauce

VEGETARIAN
- Roasted Vegetable stuffed Peppers w/ Plum Tomato Sauce
- Roasted Ratatouille Penne

SIDE DISHES Choose Two

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Jasmine Rice</td>
<td>Rice Pilaf</td>
<td>Spanish Rice</td>
</tr>
<tr>
<td>Garlic Roasted Potatoes</td>
<td>Parsley Buttered Bowtie Pasta</td>
<td>Scalloped Potatoes</td>
</tr>
<tr>
<td>Scallion Garlic Mashed Potatoes</td>
<td>Roasted Red Skin Potatoes</td>
<td>Seasonal Vegetable</td>
</tr>
</tbody>
</table>
**SALAD SELECTIONS** Choose Two

- Caesar
- Tossed w/ Dressing Assortment
- Classic Potato Salad
- New Potato Summer Salad
- Feta & Vegetable Rotini Salad
- Mediterranean Pasta Salad
- Creamy Italian Pasta Salad
- Parmesan & Vegetable Rotini
- Mixed Fruit

- Corn & Black Bean Salad
- Cilantro Black Bean & Rice Salad
- Garden Pasta & Parmesan Creamy Italian Pasta Salad
- Greek Pasta Salad
- Mixed Fruit

**DESSERT SELECTIONS** Choose One

- Chocolate Layer Cake
- Lemon Layer Cake
- Lemon Layer Cake
- Boston Cream Pie
- Carrot Cake
- Flan
- Drunken Berry Short Cake

**TRADITIONAL BUFFETS**

Buffets are available for groups with a minimum of 25 guests. They include buffet service for one hour beverage service includes iced tea, water, coffee and hot tea.

**$14.00 ITALIAN TRATTORIA**

*Choose one Salad:* Antipasto or Caesar Salad

- Roasted Vegetables
- Chicken Roma

- Baked Ziti – Choose from Italian Sausage or Traditional Meat Sauce
- Sliced Italian Bread with Basil-Garlic Butter
- Tiramisu

**$14.00 PANTHER’S FAVORITE**

Choice of Tossed Salad, Caesar or Mediterranean Pasta Salad

- Chicken Pommery (mustard & chive)
- Roast Beef w/ Peppercorn Sauce
- Oven Roasted Reds
- Vegetable Du Jour

- Choice of White, Yellow or Chocolate Layer Cake

**$14.00 FUN IN THE SUN**

Choice of Tossed Salad, Caesar or Mediterranean Pasta Salad

- Chicken Fresca w/ Tomato Basil & Parmesan
- Seafood Cavatapi w/ Tarragon Cream Sauce
- Rice Pilaf
- Vegetable Du Jour

- Choice of White, Yellow or Chocolate Layer Cake

**$16.00 FALL HARVEST**

Choice of Tossed Salad, Caesar or Mediterranean Pasta Salad

- Roast Pork Loin w/ Cranberry Demi Glaze
- Chicken Almondine w/ Roasted Almond Cream Sauce
- Wild Rice Blend
- Vegetable Du Jour

- Choice of White, Yellow or Chocolate Layer Cake

**ALTERNATE ENTREES:** Chicken Breast w/ Sun-dried Tomato Cream Sauce, Broccoli & Cheese Frittata, Fettuccini Alfredo, Pasta Primavera, Chicken w/ Caper Cream Sauce, Baked Ziti
RECEPTIONS

HORS D’ŒUVRES

Priced A la Carte (Items marked with an asterisk are market-priced good until 1/8/08.)

$5.95 PER DOZEN
Cocktail Meatballs
Bruschetta – variations
Feta or Onion Asiago Puffs
Smoked Salmon Profiteroles
Pepperoni & Asiago Pinwheels
Medium Butterflied Breaded Shrimp*
Mini BBQ Chicken Pizza
Sesame Tuna on Toast Points
Mini Margarita Pizza

$9.95 PER DOZEN
Chicken Sate w/ Peanut Sauce
Blue Cheese & Walnut Canapés
Sausage Stuffed Mushrooms
Ham wrapped Asparagus*
Fried Five Cheese Ravioli
Fried Beef Ravioli w/ Diablo Sauce
Vegetable or Pork Egg Rolls*
Large Butterflied Breaded Shrimp*
Medium Coconut Breaded Shrimp*
Oriental Style Breaded Shrimp*
Tomato Mozzarella Balsamic Canapés

$11.95 PER DOZEN
Ruben Puffs
Roasted Garlic Shrimp Puffs*
Curried Crab Puffs
Spinach & Artichoke Puffs
Spinach & Smoked Gouda stuffed Mushrooms
Chicken Drummettes*
Fried Wild Mushroom Ravioli w/ Horseradish Sauce
Large Coconut Breaded Shrimp*
Medium Shrimp Cocktail*

When selecting shrimp options choose from Cajun spiced or traditional dipping sauces

BEVERAGE BAR SERVICE

Complete Open Bar includes bartender (1), wine, beer, soft drinks and bottled water. Set Up Fee $55.00. Additional bartender $15 per hour. Bar Service w/o cocktails set up fee $38. Cash Bar Service also available.

Wine (bottle) $16.50
Beet (domestic) $3.00
Beet (import) $3.50

Water/Bottle $1.25
Soft Drink/Can $1.00
Premium Cocktails $4.50

A LA CARTE PARTY TRAYS, SNACKS AND BEVERAGES

Prices include paper items as required. All party trays serve approximately 20 people.

Meat and Cheese Tray $41
Cubed Swiss & Cheddar Cheeses
Sliced Genoa Salami & Pepperoni
Choice of Cheese Ball - Pineapple, Olive or Garlic
Cracker Selection

Deli Platter $115
Sliced Turkey, Ham & Roast Beef
Swiss, Cheddar and American Cheese
Topping and Condiment Selection
Assorted Breads & Rolls

Domestic Cheese Selection $29
Cubed Swiss & Cheddar Cheeses
Choice of Cheese Ball – Pineapple, Olive or Garlic
Cracker Selection

Crisp Vegetable Selection with Dip $20
Fresh Fruit Kabobs $32.00*
Fruit & Cake Skewer per dozen $18*
Seasonal Fruit Wedges $28*
Finger Sandwiches (48 pcs) $28
Assorted Sandwich/Wraps 4.25 each

MIXED HORS D’ŒUVRES PLATTER We’ve selected some of the most popular cold Hors d’œuvres and offer them as a convenient platter, 60 pieces garnished with crisp greens and fresh vegetables. Platter includes: deviled eggs, tea sandwiches, meat & cheese triangles and seasoned pinwheels. $28

7 LAYER MEXICAN DIP served with corn tortilla chips $17.25

5 LAYER VEGGIE MEXICAN DIP served with corn tortilla chips $15.75
COURT-BULLION POACHED SALMON with an array of condiments Market Price

HUMMUS OR SPINACH DIP served with sliced breads & pita points per cup $5

ARTICHOKE DIP served warm with Tortilla Chips per serves up to 10 guests $11.25

DEVILED EGGS priced per dozen pieces $4

ANTIPASTO PLATTER serves up to 20 guests, green & black olives, pepperoncini, salami, pepperoni, pepper jack & provolone cheeses, ricotta parmesan spread & garlic toast $30

MINI SANDWICHES roast beef, turkey & ham on silver dollar rolls served with condiments (12 rolls) $18.59

CHEF TENDED ACTION STATIONS

Chef tended stations are available for groups of 25 or more and are priced per guest.

CAESAR SALAD STATION $4.75
Romaine, Croutons, Fresh Grated Parmesan, tossed with your guests’ choice of Shrimp or Chicken

PRIMA PASTA STATION $5.75
Choice of two sauces Marinara, Bolognese, Diablo, Alfredo, or Pesto Cream
Choice of two – Shrimp, Chicken, Italian Sausage, or Roasted Eggplant
Our chef will select the appropriate condiments to compliment you pasta selection

DESSERT STATION $3.75
Choice of Flambé served over French Vanilla Ice Cream– Cherry or Banana Almond or Bananas Foster

CARVING STATION 1 $2.60
Choice of Garlic Peppercorn Roasted Beef or Hickory Pit Ham served with petite rolls & condiments

CARVING STATION 2 $3.20
Chimichuri & Bacon Wrapped Turkey Breast served with petite rolls & condiments

CHIPS AND_snacks

Includes paper food trays and napkins as required

Ruffles Potato Chips 20 ounce bag $5.50 Nachos or Tortilla Chips 16 ounces $3.25
French Onion Chip Dip, Per Cup $1.99 Chunky Salsa, Per Cup $3.00
Cheese Ball (1 pound) with Crackers $15.00 Seasoned Snack Mix, Per Pound $7.79
Mixed Nuts, Per Pound $15.00 Mints, Per Pound $3.95
Assorted Wraps priced each $4.25

SWEETS AND HEALTHY OPTIONS

Priced Per Dozen Includes butter, jelly and cream cheese, plastic knives and napkins as required

Miniature Muffins $6.25 Doughnuts $9.75
Choice of Standard Size Muffin $12.00 Fruit Danish $12.00
Banana Bread, Sliced $4.95 Cinnamon Streusel Coffee Cake $6.39
Sliced Bagels, 12 Halves $13.00 Brownies $8.00
Otis Spunkmeyer Cookies $6.00 Bar Cookies $8.75
Iced Cookies $8.00 Cinnamon Rolls /Iced $7.25
Biscotti – Assorted $7.20 Chocolate Hazelnut Stick Cookies $4.75
Mini Doughnuts (chocolate or sugar coated) $5.00 Scones, Assorted Flavors $12.00
Mini Bear Claws $15.00

**BEVERAGES BY THE GALLON**

Serves approximately 12-14. Includes condiments, ice, paper cups and beverage napkins as required.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>$12.00</td>
</tr>
<tr>
<td>100% Orange Juice</td>
<td>$13.50</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$8.00</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$6.50</td>
</tr>
<tr>
<td>Hot Brewed Tea</td>
<td>$6.50</td>
</tr>
<tr>
<td>Tropical Fruit Punch</td>
<td>$16.50</td>
</tr>
<tr>
<td>Orange Creamicle Punch</td>
<td>$17.00</td>
</tr>
<tr>
<td>Red Fruit Punch</td>
<td>$3.50</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

**BEVERAGES BY THE POT/PITCHER/EACH**

Serves approximately 6-8. Includes condiments, ice, paper cups and beverage napkins as required.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>$8.00</td>
</tr>
<tr>
<td>100% Orange Juice</td>
<td>$6.75</td>
</tr>
<tr>
<td>Hot Brewed Tea</td>
<td>$3.25</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$3.25</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$1.50</td>
</tr>
<tr>
<td>Tropical Fruit Punch</td>
<td>$8.25</td>
</tr>
<tr>
<td>Bottled Water priced each</td>
<td>$1.25</td>
</tr>
<tr>
<td>Red Fruit Punch</td>
<td>$1.75</td>
</tr>
<tr>
<td>Bottled Iced Tea priced each</td>
<td>$1.50</td>
</tr>
<tr>
<td>Soft Drinks, can</td>
<td>$1.00</td>
</tr>
</tbody>
</table>