University of Wyoming
Catering & Events

Event Guide
& Menu
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Guide To A Successful Catering Event

Use of UW Catering

UW Catering is available anywhere on campus where there is reasonable access and appropriate space. We are happy to cater off campus for University sponsored or related functions, although they may incur additional delivery fees.

The University Catering Services is the preferred caterer for University related events. Our department, by UniReg 178, has first right of refusal for any and all catering needs in the Wyoming Union, Washakie Center and the UW Marian H. Rochelle Gateway Center.

Event Styles

Full Service:
- **Waited:** These events take a considerable investment in the planning process. UW Catering service will work closely with you to coordinate all aspects of your events. This will include but not limited to the dining room schematic, table settings, staffing, menu, décor, coordination of the flow of the event (i.e.; speakers, presentation, receptions prior to) and clean up.

- **Buffet Style:** Planning these events has many of the same needs as the waited events. However, they require a smaller wait staff but they create the need for additional production of the menu items. This style of service is attractive for events with time restraints, large numbers of attendees, and the need for a wide variety of menu selections.

- **Reception:** Receptions take place for many kinds of occasions or in combination with other planned events such as a full waited service event. Our staff will plan location set up, menu and service staff. Service staff will depend on quantity of food or desired level of service by you, our client.

Limited Service:
- **Delivery:** This service can be provided when the client is in need of catering but does not need a service attendant. Important aspects of this type of service are location, time, service space, and event pickup. All returnable items, such as linens or tableware, which have been delivered, must remain at the delivery location so that we may efficiently pick them up; otherwise additional fees may be assigned to your event.

- **Pick-Up:** This service is available for those who need catering but want to keep expenses to a minimum. Should you choose this type of service, we will advise you of size and amounts of times to be picked up and when they should be returned.
Booking an Event

Advance planning is everything! As soon as you are aware of the need for catering services, please call (307)-766-2050 or (307)-766-3064. You can also e-mail Mark Zieres, Catering Manager, at zieres@uwyo.edu or Catering at catering@uwyo.edu. Please include a date, location, time, and estimated number of people. We will block time and resources for you. Menu planning and set-up details should be confirmed no less than one month prior to the event, where possible.

Your catering management team will assist you with planning your desired menu. One of the most important aspects of menu planning is knowing who is attending. This includes age, department affiliations, and purpose of the event. This information will enable UW Catering to tailor the event to best meet the group’s expectations.

An event contract form will be sent to you for your review. It is important that you carefully and promptly review all details for accuracy. After you approve your contract, via a confirmation e-mail. UW Catering will begin the necessary steps of ordering and staffing.

An estimated number of guests will be needed 1-2 weeks prior to your event followed by a guaranteed number no less than three (3) BUSINESS days in advance of the event. If a guaranteed count cannot be provided, the highest estimated number will be used as a minimum for billing purposes. Guarantees are not subject to reduction and every effort will be made to accommodate increases. Prior to the guarantee, any time there is a SUBSTANTIAL change in estimated numbers, +/- TWENTY PERCENT, Catering should be notified so proper adjustments can be made. Certain specialty items and holiday closure schedules may require more advance guarantee time.

All events will be billed through the Residence Life and Dining Services Business Office. Billing information is needed at the time of booking to secure your reservation. Billing is based on guarantee or actual number of guests served, whichever is greater. Payment is expected within 30 days; those past due may incur finance charges.
**Additional Information**

UW Catering provides table cloths and a wide array of colored cloth napkins at a minimal cost for events (some are included in certain menu packages). Your catering manager will assist you in determining when cloth linens are included and where it might be appropriate to enhance your event with linens. Specialty linens can be provided with advanced notice for an additional fee. Investment in specialty linens dramatically aids in completing a theme for your function and its overall success, but may significantly increase the cost of linens for the event.

All foods will be provided by UW Catering. Post-event takeout services of food products is **prohibited**. This policy exists to ensure the safety of the guests and client. This is in accordance with the State Department of Health and UW Catering Policy.

UW Catering does not hold a license to purchase or sell alcohol. All events providing alcohol to their guests must request permission from the Manager of Central Booking, Crystal Bennett, at (307)-766-6717. UW Catering, based upon availability, can provide service staff to serve your alcoholic beverages. There is an additional service fee for this and your catering manager will assist you in the planning. UW Catering reserves the right to refuse service to any person or event when it is in UW Catering’s sole opinion and judgment that such service would constitute an infraction of these regulations. Alcoholic beverage sales and service are subject to the rules and regulations of The State of Wyoming Liquor Control Board.

UW Catering reserves the right to change listed menu prices to accommodate for market fluctuations without notice. Guaranteed food prices can be quoted in writing sixty day prior to the event, if requested. As always, UW Catering is pleased to customize your menu to meet your needs and budget. Your Catering Manager will assist you in making your next event memorable.

UW Catering is a primarily student staffed organization within Residence Life and Dining Services. To make an order, a minimum of $120.00 is required. If the requested services do not make the target price, there will be an additional charge to reach that target price.
Menu
MORNING BEVERAGES

Coffee – Thomas Hammer brand coffee is a fair trade, sustainable bean roasted to perfection. Our coffee is served with Sugar, Splenda, Creamer, Beverage napkins, and compostable 8oz cups. Minimum amount available is 1 gallon, with increments increasing by the gallon only.

- Regular - This Guatemalan Trapichitos variety is moderately roasted for just the right flavor............$18.00 per gallon
- Decaffeinated – Sandman blend is produced using ecologically responsible Swiss Water decaffeination method........$18.00 per gallon

Hot Tea Service – Hot water with an assortment of individual tea bags (10 bags per gallon of hot water), Sugar, Splenda, Honey, Lemon Juice and compostable 8oz cups........$14.00

Fruit Juices – Served Chilled
- Bulk – Orange, Cranberry, Apple or Cran-Apple (2.5 gal minimum)...........$18.00
- Bottled – Orange, Cranberry Cocktail, Cran-Grape, Apple, Ruby Red Grapefruit (15.2 ounce bottle).........$2.40 each

BREAKFAST

Continental Breakfast Buffets (cold) – Minimum of 12 guests
A great way to start the day! We offer a number of convenient options. All continental breakfasts come with regular coffee and hot tea service. Buffets served with disposable, compostable plates, utensils and napkins.

- Traditional Continental........ $7.75 per person
  Select two of our fresh breakfast pastries made in our Rolling Mill Bakery and one fruit juice by the gallon. Pastry options include: coffee cake (serves 12), assorted scones, cake doughnuts, raised doughnuts, or assorted breakfast muffins. Juice options: Orange, Cranberry, Apple or Cran-Apple.
- Healthy Start...........$9.50
  Served with seasonal diced fruit, granola, family-style vanilla yogurt, scones and a juice selection.
- Vedauwoo Favorite........$9.75 per person
  Served with seasonal diced fruit, croissants, individual yogurts, fresh baked breakfast muffins, and orange juice.
**Breakfast Buffets** (Hot) - Minimum of 24 Guests**
Our breakfast buffets offer a diverse selection of hot and fresh entrees. They are accompanied by regular coffee and hot tea service. Buffets served with disposable, compostable plates, forks, knives and napkins. Upgrade to china for $3.00 additional per person.

**Events that do not meet the minimum guest count can be ordered for an additional $2.50 per person**

**Scrambles**
- Three Cheese
- Spinach Florentine (fresh baby spinach and mozzarella cheese)
- Denver (bell peppers and smoked ham)
- Southwest (bell peppers, pepper jack cheese, and served with salsa)
- Benedict (with hollandaise sauce and diced ham)
- Laramie (cheddar cheese and bacon)

**Breakfast Potatoes**
- UW Breakfast Potatoes (diced and seasoned russet potatoes with onions and peppers)
- Sweet Potatoes O'Brien (diced and seasoned Sweet Potatoes with roasted peppers and onions)
- Lyonnaise Potatoes (thinly sliced potatoes with sautéed onions)

**Breakfast Scramble Buffet**.........$12.95 per person
Select one of our flavorful scrambles, sausage links or breakfast ham, choice of breakfast potatoes, a choice of juice (orange, cranberry, apple or cran-apple), and coffee service.

**The Cowgirl Buffet**.........$14.95 per person
Comes with your choice of breakfast scramble, cheese blintz’s topped with fresh fruit, family style yogurt, granola, seasonal diced fruit, a choice of a juice, and coffee service.

**The Cowboy Buffet**.........$15.95 per person
Comes with your choice of breakfast scramble, Cowboy French Toast (made from cinnamon swirl bread from the Rolling Mill Bakery), breakfast ham, or sausage links, choice of breakfast potato, a choice of a juice, and coffee service.

**The Yellow Rose of Laramie**.........$17.95 per person
Served with your choice of a breakfast scramble, breakfast ham or sausage links, choice of breakfast potato, assorted medium breakfast muffins, family style yogurt with granola, fresh seasonal diced fruit, a choice of a juice, and coffee service.

**Breakfast Burrito Bar (Chef favorite)**......... $16.95 per person
Fluffy scrambled eggs, fried potatoes and Pepper Jack cheese in a warm tortilla with your choice of three fillings, (Breakfast Sausage, Spicy Chorizo or Vegetarian with Red and Green Bell Pepper), and all your favorite toppings - Vegetarian Green Chili, shredded Cheddar Cheese, Salsa, Sour Cream, and Jalapeños. Served with fresh diced seasonal fruit, juice, and coffee service.
Breakfast Pastries fresh from the Rolling Mill Bakery

- **Bear Claws** - With an appearance of its namesake, these delicious pastries are made with tender Danish dough, almonds and filling.
  - Mini Claws...........$18.00 per dozen

- **Biscotti** - These twice baked Italian biscuits are perfect for dipping.
  - Assorted flavors.........$13.00 per dozen

- **Breakfast Breads** - Serves 16-20 people per loaf...........$22.00 per loaf
  Available in an assortment of flavors
  - Banana
  - Cranberry-Orange
  - Lemon Poppy Seed
  - Pumpkin
  - Zucchini Carrot
  - Assorted (Chef’s Choice)

- **Breakfast Muffins** - Assorted Varieties
  - Medium Muffins...........$16.00 per dozen

- **Cinnamon Rolls**
  - 1 ounce – Mini Rolls.........$12.50 per dozen

- **Coffee Cakes** - One of our favorites, moist and delicious
  - 10” round – Serves 12.........$22.00 each
  - Full Sheet – Serves 60.........$72.00 each

  Available in the following flavors
  - Apple Crumb
  - Blueberry
  - Cherry
  - Maple Walnut
  - Sour Cream
  - Raspberry

- **Danishes** - Tender and flaky Danish dough pinwheels with assorted fillings
  - Medium Pinwheels.........$20.00 per dozen
  - Miniature Pinwheels.........$18.00 per dozen

- **Doughnuts** – freshly prepared and some of the best in Laramie
  - Raised...........$15.00 per dozen
  - Cake...........$12.00 per dozen

- **Pecan Rolls** – Raised cinnamon dough with pecan pieces and caramel
  - 2 ounce Rolls...........$20.00 per dozen

- **Scones** – This type of quick bread is known around the world. Rolling Mill Bakery’s delicious scones are known around campus. Available in assorted flavors
  - Regular Scones...........$15.00 per dozen
• Monkey Bread - a braided loaf of sweet dough rolled in butter and cinnamon-sugar, coated with sticky caramel. (20-24 servings).............$22.00 per loaf

**LUNCH**

**Orders that do not meet the minimum number of guests will be charged an additional fee of $2.50 per person**

**Boxed Lunches** - Minimum of 12 Guests**
Excellent for a working lunch or a short break. Served in an eco-friendly biodegradable box with a choice of a bottled water or canned Pepsi product.

**Undergraduate Boxed Lunch.............$11.50 each**
Our undergraduate boxed lunches are packed with your choices of sandwich, whole fruit, and assorted individual bag of chips, two bakery fresh cookies, and condiments. Classic sandwiches are served on 100% whole grain wheat bread with lettuce and tomato on the side.

- Slow-roasted beef and mild cheddar cheese
- Smoked ham and Monterey Jack cheese
- Deli turkey and Swiss cheese
- Fresh, sliced vegetables and hummus

Change up from the classic sandwich to either a croissant or wrap:
- Croissant.............$1.00 additional per sandwich
- Wraps (lettuce and tomato inside).............$0.75 additional per sandwich

**Masters Boxed Lunch.............$13.50 each**
The Masters Boxed Lunch offers your choice of hand crafted sandwich, lettuce and tomato, salad du jour, diced seasonal fruit, and bakers-choice specialty mousse. (Select 4 choices if less than 50 people group size, 50-100 people choose 6 selections, and get all the choices if more than 100 people)

- Slow-Roasted beef with bleu cheese and caramelized shallots on a flaky croissant
- Shaved deli turkey with avocado and bacon on sourdough bread
- Hummus, artichokes, feta cheese, black olives, sun dried tomatoes, and basil pesto on a croissant (vegetarian)
- House-made curried chicken salad on croissant
- Traditional turkey club sandwich on 100% whole grain wheat bread
- Turkey, provolone cheese, artichoke hearts, and feta cheese on focaccia bread (from the Rolling Mill Bakery)
- House-made Tuna Salad on a croissant
**Lunch Buffets** (Cold) - Minimum of 24 Guests**
Served with eco-friendly compostable plates, utensils, and napkins. Choice of bottled waters and/or canned Pepsi products.

**Wraps Buffet**......$13.50 per person
Includes your choices of wraps, seasonal diced fruit salad, salad du jour, UW Brownies and choice of beverage.

Selection of Wraps:
- **BLT** - The Classic with smoked bacon, lettuce, and tomatoes
- **Chicken Caesar** - Strips of seasoned chicken breast, romaine lettuce, parmesan cheese and a flavorful Caesar dressing
- **Cajun Chicken** - Strips of seasoned chicken breast, romaine lettuce, tomato, and a Cajun ranch dressing
- **Club** - Sliced turkey breast, bacon, lettuce, tomato, and Swiss cheese
- **Beef** - Slow-roasted beef, cheddar cheese, lettuce and tomato
- **Vegetarian** - Green and red cabbage, bell peppers, red onion, sun-dried tomatoes, basil, olive oil, garlic, parmesan cheese, and balsamic vinegar with a pesto cream cheese spread

**Deli Sandwich Buffet**......$16.00 per person
Create your own deli sandwich from assorted breads, assorted meats (smoked ham, deli turkey breast, and slow-roasted beef), assorted cheeses (provolone, cheddar, monterey jack, swiss, and pepper jack), and lettuce and tomato. Also served with a choice of salad, assorted individual bags of chips, assorted cookies, and a choice of beverage.

Selection of Salads:
- **Tabbouleh** - Bulgar grain, fresh parsley, fresh mint, scallions, tomatoes, lemon juice, and olive oil
- **Pasta Salad du Jour** - Chef’s choice, made fresh
- **Potato** - Chef’s choice, made fresh
- **Mixed greens** - arugula, red leaf, radicchio, romaine, and baby spinach with cucumbers, carrots and tomatoes and two dressings

**Three Salad Lunch Buffet**......$15.00 per person
**Additional Salads**......$3.00 per additional person
Served with dinner rolls, butter, assorted cookies, and a choice of 3 salads.

Selection of salads:
- **Mixed greens** - arugula, red leaf, radicchio, romaine, and baby spinach with cucumbers, carrots, and tomatoes and two dressings
- **Potato** - Chef’s choice, made fresh
- **Chicken Curry** - Diced chicken with a light curried dressing
- **Pasta Salad du Jour** - Chef’s choice, made fresh
- **Chicken Pecan** - diced chicken with pecans, apples, celery, and a creamy lemon dressing
- **Thai Cucumber** - Cucumbers, Thai spices, red onion, and peanuts
- **Pasta Nicoise Salad** - Cavatappi pasta combining with Albacore tuna, red peppers, crunchy green beans, capers, and fresh parsley, and a light lemon-dijon dressing
Salad Buffet.............$16.00 per person
A robust salad buffet served with the following ingredients:
- Crisp romaine lettuce and mixed greens
- Shredded cheddar cheese
- Cherry tomatoes
- Baby carrots
- Sliced cucumbers
- Black olives
- Diced chicken breast and ham
- Buttermilk ranch, golden Italian and Catalina dressings
- Rolls and butter
- Assorted cookies
- Choice of bottled waters and/or canned Pepsi products

Pre-Plated Salad Luncheons - Minimum of 24 guests**
Service includes uniformed staff, set-up, table service and clean up. Served on china with glassware, flatware, linen tablecloths and napkins. Luncheons also include dinner rolls and butter, carafes of iced tea and water. Does NOT include dessert.

- **Cobb Salad.............$17.00 per person
  This traditional favorite is served with crisp romaine lettuce, diced tomato, smoked bacon, chicken breast, chopped egg, and avocado accompanied by ranch or Italian dressing.

- **Chef Salad.............$17.00 per person
  This traditional favorite is served with lettuce, julienne cheddar and pepper-jack cheeses, julienne turkey and ham, hard boiled egg, black olives, cherry tomatoes, sliced radishes and sliced cucumbers accompanied by ranch or Italian dressing.

- **Mesa Fajita with Chicken.............$17.00 per person
  Southwest seasoned, grilled chicken breast served on romaine lettuce with roasted corn kernels, black beans, sliced black olives and cheddar cheese accompanied by a chipotle ranch dressing.

- **Thai Cucumber Salad with Baked Salmon.............$18.50 per person
  A cool refreshing salad is bedding in cucumbers marinated in Thai spices with red onion and peanuts topped with a filet of baked salmon.

- **Steak Salad.............$18.50 per person
  Marinated grilled flank steak over romaine lettuce with cherry tomatoes, provolone cheese, shaved carrots, sliced onion, sliced cucumbers, and fried onion strands accompanied by a chipotle-lime ranch dressing.

- **Greek Chicken Salad.............$19.00 per person
  Grilled chicken breast atop mixed greens, with avocado, roasted corn, tomatoes, almonds, dates, friend onion strands, and goat cheese accompanied by a herb vinaigrette.

- **Mediterranean Chicken Salad.............$18.00 per person
  A bed of mixed greens surrounded by cherry tomatoes, Kalamata olives, capers, scallops, banana peppers, and Feta cheese. Topped with grilled chicken breast and Lemon Rosemary Vinaigrette.

- **Spinach Salad with Shrimp.............$19.00 per person
  Fresh spinach laid with artichoke hearts, red onion, fresh strawberry, candied pecans, bleu cheese crumbles, and croutons. Topped with three grilled Black Tiger Shrimp and served with Honey Balsamic dressing.
Staff Favorite Lunches

**BBQ Picnic Lunch**........$19.95 per person
Service includes uniformed staff delivery, set-up and clean-up. Served with eco-friendly compostable plates, utensils and napkins. Water, iced tea and lemonade are the available beverages with the BBQ Picnic Lunch.

The picnic lunch consists of a dry rubbed, slow braised pork shoulder, pulled and served with a tangy BBQ sauce on a bun with coleslaw, baked beans, potato chips, and choice of cobbler, Apple or Cherry.

**Fajita Bar**............$20.00 per person
Fully loaded with the following: flour tortillas, your choice of meat, sautéed onions and bell peppers, Spanish rice, refried beans, garden salad and Rolling Mill Bakery’s famous UW Iced Brownies. Served with eco-friendly compostable plates, utensils and napkins.

**Meat Choices:**
- Marinated sliced chicken breast
- Marinated sliced beef
- Shredded pork carnitas

**Lunch Buffets** (Hot)- Minimum 24 guests**

Service includes uniformed staff, delivery, set-up and pick-up, real china, glassware, flatware linen tablecloths, and napkins. Beverage include carafes of iced tea and water.

**One Entrée Traditional Buffet**........$19.00 per person
**Two Entrée Traditional Buffet**........$22.00 per person
**Three Entrée Traditional Buffet**........$25.00 per person

Traditional buffets come with a choice of salad, choice of a vegetable and a starch, dinner rolls and butter, carafes of iced tea and water, and a regular coffee with a choice of one dessert.

**Entrée Choices**

**Beef Entrées**
- Slow roasted Beef with Au Jus
- Marinated, Grilled Flank Steak
- Meat Lasagna
- Black and Blue Sirloin Steak
- Barbecued Brisket

**Chicken Entrées**
- Martini Chicken
- Oven-Roasted Chicken Quarters
- Chicken Piccata
- Chicken Alfredo with Pasta
- Caribbean Jerk Chicken
Seafood Entrées
- Shrimp Scampi with Pasta
- Pepper seared Ahi Tuna
- Broiled Salmon
- Teriyaki Baked Salmon
- Garlic Shrimp

Pork Entrées
- Caribbean Jerk Pork Loin
- Grilled, Bone-in Pork Chop
- Apricot Glazed Pork Chop
- Barbecue Pulled Pork

Vegetarian Entrées
- Vegetarian Lasagna
- Cheese and Spinach Ravioli

Choice of Salad (Choose One)
- Mixed Greens
- Pasta Salad du Jour
- Fresh Diced Fruit
- Potato Salad
- Tabbouleh

Choice of Starch (Choose One)
- Regular or Garlic Mashed Red Potatoes
- Rice Pilaf
- Mushroom Risotto
- Roasted and Glazed Sweet Potatoes
- Rosemary and Thyme New Potatoes
- Garlic Roasted Red Potatoes
- Potatoes Au Gratin

Choice of Vegetable (Choose One)
- Citrus Glazed Carrots
- Garlic Broccoli, Cauliflower & Carrots
- Baked Tomato Parmesan
- Spinach Aglio e Olio (with garlic, olive oil)
- Squash Ragout (Tomato Zucchini, Yellow Squash, Thyme, Rosemary, and Oregano)

Dessert Choices (Choose One)
- Assorted brownies or cookies
- Cream Puffs (Creme flavor 4 dozen minimum)
- Fruit Cobbler
- Fruit Crisp
- Sheet Cake
- Assorted Pies
HORS D’OEUVRES

Service includes delivery, set-up, and pick-up, eco-friendly compostable plates, utensils (if required) and napkins

Dips

Hummus - Accompanied by oven toasted pita points (15 servings per quart)
  • Traditional Hummus...........$32.00 per quart
  • Curried Hummus...........$32.00 per quart
  • Sun Dried Tomato...........$36.00 per quart

Baba Ghanoush - Roasted eggplant, blended with tahini, garlic, olive oil, lemon juice, and Arabic spices served with oven toasted pita points
  • 15 servings per quart...........$32.00 per quart

Artichoke Dip - Creamy blend of Parmesan and cream cheeses with artichokes folded in, served with classic French baguette slices
  • 15 servings per quart...........$39.00 per quart

Spinach Dip - Creamy blend of parmesan and cream cheeses with artichokes folded in, served with classic French baguette slices
  • 15 servings per quart...........$39.00 per quart

Chips and Salsa - Crisp corn tortilla chips served with salsa
  • Minimum 15 servings...........$2.75 per serving
  • Add Guacamole...........$1.25 per serving

Chili con Queso - Creamy cheese sauce with fresh tomatoes and chilies, served with corn tortilla chips
  • Minimum 20 servings...........$4.65 per serving

Cheeses

Baked Brie - Soft cheese baked in a flaky puff pastry and filled with your choice of filling, served with crackers
  • 20 portions per wheel...........$75.00 per wheel
    • Fillings
      - Almonds and Honey
      - Artichoke and Feta Cheese
      - Caramel and Pecans
      - Cherry and Cranberry
      - Basil Pesto
      - Sun Dried Tomato

Cheese Terrine with Crackers - Blended soft cheeses molded in a terrine served with an assortment of crackers.
  • 20 servings per terrine...........$35.00 per terrine
Cheese Tray with Crackers- Cheddar, Swiss, Provolone, Monterey Jack, and Pepper Jack served with an assortment of crackers
  • Minimum 15 servings...........$3.95 per serving

Snacks

Trail Mix - Hand blended mix of crunchy granola, chocolate chips, mixed nuts, raisins, dried cranberries, and M&M's............$10.95 per Pound

Mixed Nuts............$17.50 per Pound

Chex Mix - Traditional Variety...........$6.95 per Pound

Reception Platters

Cruditées Tray - Fresh vegetables accompanied by buttermilk ranch dip
  • Minimum 10 servings..........$3.00 per serving

Fresh Tomato and Mozzarella Crostini - Ripe tomatoes, capers, onions, fresh mozzarella and fresh aromatic basil atop toasted baguette slices drizzled with balsamic vinegar and extra virgin olive oil
  • Minimum 15 servings..........$3.25 per serving

Deviled Eggs - Minimum 12 servings per style
  • Traditional Style..........$3.50 per serving
  • Fresh Tarragon blended filling..........$3.75 per serving
  • Atlantic Salmon blended filling..........$4.75 per serving

Relish Tray - Assorted Olives and Pepperoncini’s
  • Minimum 10 servings..........$3.75 per serving

Fresh Sliced Fruit - Seasonal Selections
  • Minimum 10 servings..........$3.95 per serving

Strawberry Balsamic Tartlets - Light, crispy Phyllo cups filled with smooth goat cheese, and topped with a rich Balsamic vinegar reduction and fresh, chopped strawberries.
  • Minimum 15 servings..........$4.25 per serving

Polenta with Goat Cheese and Olive Tapenade - Polenta cakes, crisp fried on the outside with a smooth, creamy interior. Topped with soft goat cheese and a tangy olive tomato tapenade. Served warm.
  • Minimum 15 servings..........$4.50 per serving

Polenta with Sausage and Caramelized Onion - Polenta cakes, crisp friend on the outside with a smooth, creamy interior. Topped with spicy Andouille sausage and sweet, caramelized red onions. Served warm.
  • Minimum 15 servings..........$4.50 per serving
Shrimp Cocktail - Seasoned jumbo shrimp served with house made cocktail sauce
  • Minimum 15 servings.........$4.50 per serving

Assorted Individual Tea Sandwiches - Individual finger sandwiches with a choice of:
  Smoked Salmon & cream Cheese, Egg Salad, Cucumber, Ham Salad or Chicken Salad.
  • Minimum 20 servings........$6.00 per serving

Golden Fig and Brie Vol-au-Vents
Flaky puff pastry supporting a combination of Brie cheese, sweet Golden Fig, and a drizzle of honey. Baked until golden brown and fragrant. Served warm.
  • Minimum 20 servings........$6.00 per serving

Seared Tuna Poke Appetizer
Sashimi grade tuna seared, chopped and combined with scallions, toasted Sesame seeds, crunchy Macademia nuts, fresh avocado, and flavorful Sesame Soy sauce. Served on a crisp Wonton skin and topped with fresh lime zest and scallion.
  • Minimum 20 servings........$6.00 per serving

Assorted Sushi Rolls - Served with wasabi, pickled ginger, and soy sauce
  • Minimum 15 servings........$6.75 per serving

Smoked Salmon - Served with diced egg, capers, diced red onions and dill crème fraîche
  • 20 servings per display.........$72.00 per display

Poached Salmon - Whole salmon, poached in a court-bouillon, chilled and decorated, served with diced egg, capers, diced red onion and dill crème fraîche
  • Minimum 60 servings per salmon.........$ Market Price

Hot

Chicken Cordon Bleu Bites - Bite sized pieces of chicken, ham and cheese, lightly breaded and cooked to a golden brown
  • Minimum 20 servings........$3.00 per serving

Chicken Wings - A traditional favorite mix of drumettes and wings, choice of buttermilk ranch or bleu cheese dressing
  • Minimum 20 servings........$3.00 per serving
  • Choices of Sauce
    - Traditional Buffalo Wings
    - Teriyaki Wings
    - Pineapple- Coconut
    - Plain Wings- Unsauced

Egg Rolls - Served with a sweet and sour dipping sauce
  • Minimum 20 servings
    - Pork............$3.00 per serving
    - Vegetarian........$3.20 per serving
**Chicken Empanada** - Pastry dough stuffed with savory chicken and served hot
- Minimum 20 servings............$4.00 per serving

**Stuffed Mushroom Caps** - Fresh button mushrooms stuffed with filling and baked
- Minimum 20 servings
  - Vegetable Stuffed............$3.00 per serving
  - Cheese Stuffed.............$3.50 per serving
  - Crab Stuffed..............$5.30 per serving

**Pot Stickers** - Stuffed and crimped dumplings, fried and served with dipping sauce
- Minimum 20 servings
  - Pork..................$3.50 per serving
  - Chicken.............$3.50 per serving
  - Vegetarian...........$3.75 per serving

**Bacon Wrapped Shrimp with Jalapeño** - This favorite features tiger shrimp layered with a hint of jalapeño and ham, wrapped in cured smoked bacon
- Minimum 30 servings............$7.50 per serving
DINNER - Minimum 24 guests**

**Orders that do not meet the minimum number of guests will be charged an additional fee of $2.50 per person

Staff Favorite Dinner

Fajita Bar............$24.00 per person
Fully loaded with the following: flour tortillas, your choices of 2 meats, sautéed onions and bell peppers, Spanish rice, refried beans, garden salad and a dessert selection

Meat Choices:
- Marinated sliced chicken breast
- Marinated sliced beef
- Shredded pork carnitas

Dinner Buffets

Service includes uniformed staff, delivery, set-up, and pick-up, china, glassware, flatware, linen tablecloths, and napkins. Traditional buffets come with a choice of salad, choice of a vegetable and a starch, dinner rolls and butter. Beverages include carafes of iced tea and water, and a dessert buffet with regular coffee.

One Entrée Traditional Buffet............$26.00 per person
Two Entrée Traditional Buffet............$32.00 per person
Three Entrée Traditional Buffet............$36.00 per person

Entrée Choices

Beef Entrées
- Slow roasted Beef Au Jus - Lightly dried rubbed beef round, slow cooked until tender
- Marinated, Grilled Flank Steak - Lightly marinated flank steak, grilled and thinly sliced
- Meat Lasagna - Traditional style lasagna with semolina pasta, seasoned ground beef, marinara sauce and a three cheese blend of ricotta, parmesan and mozzarella
- Black and Bleu Sirloin Steak - Grilled sirloin steak, topped with a melted bleu cheese
- Barbecued Beef Brisket - thinly sliced oven-roasted beef with a tangy barbecue sauce

Chicken Entrées
- Martini Chicken - Seared chicken breast with a sundries tomato, garlic, basil and a mushroom red win-butter sauce
- Oven Roasted Chicken Quarters - Chicken quarters dry rubbed with a fragrant herb mixture, then oven roasted
- Chicken Piccata - Seared chicken breast with a white wine, butter and caper sauce
- Chicken Alfredo with Pasta - diced chicken breast in a creamy parmesan alfredo sauce
- Caribbean Jerk Chicken - Moderately spicy chicken breast with a Caribbean jerk rub
Seafood Entrées
- **Shrimp Scampi with Pasta** - Served with a white wine, garlic and basil sauce
- **Pepper Seared Ahi Tuna** - Ahi Tuna with a spicy pepper rub
- **Broiled Atlantic Salmon** - Atlantic salmon filets, lightly seasoned and broiled
- **Teriyaki Baked Atlantic Salmon** - Baked salmon filets with a tangy teriyaki glaze
- **Garlic Shrimp** - Jumbo tiger shrimp, sautéed in diced garlic, olive oil, and seasonings

Pork Entrées
- **Caribbean Jerk Pork Loin** - Pork Loin rubbed with a sweet and spicy Caribbean jerk seasoning
- **Grilled, Bone-In Pork Chop** - a bone-in cut, seasoned and charbroiled
- **Barbecued Pulled Pork** - slow cooked and pulled pork, tossed in barbecue sauce

Vegetarian Entrées
- **Vegetarian Lasagna** - Traditional style lasagna with semolina pasta, seasoned broccoli, carrots, cauliflower, onions, mushrooms, and squash blend, marinara sauce and a three cheese blend of ricotta, parmesan and mozzarella
- **Cheese and Spinach Ravioli** - Served in a tomato and basil sauce
- **Pasta Primavera** - Fresh vegetables in a rich tomato sauce with pasta

Choice of Salad (Choose One)
- **Mixed Greens** - Baby spinach, arugula, red leaf, radicchio and romaine lettuce
- **Pasta Salad du Jour** - Chef’s Choice
- **Fresh Diced Fruit** - Seasonal
- **Potato Salad** - Diced potatoes, tossed in a creamy herb dressing
- **Tabbouleh** - Bulgur grain, fresh parsley and mint, onions, tomatoes, lemon juice, and olive oil

Choice of Starch (Choose One)
- **Regular or Garlic Mashed Potatoes** - Russet potatoes
- **Rice Pilaf** - White rice, tossed with onions, mushrooms and bell peppers
- **Mushroom Risotto** - Arborio rice, braised in vegetable broth until creamy, with button mushrooms
- **Roasted and Glazed Sweet Potatoes** - Baked with a honey-maple glaze
- **Rosemary and Thyme New Potatoes** - New potatoes, tossed and roasted with olive oil, & Rosemary and Thyme
- **Garlic Roasted Red Potatoes**
- **Potatoes Au Gratin** - Sliced potatoes, baked with Asiago, Parmesan and Monterey cheese blend
- **Red Beans and Rice** - Red beans and white rice, slow cooked until tender with savory herbs, diced carrot and celery

Choice of Vegetable (Choose One)
- **Citrus Glazed Carrots** - steamed baby carrots, tossed with olive oil, seasonings and a hint of lemon
- **Garlic Broccoli, Cauliflower & Carrots** - steamed and tossed with garlic and seasonings
- **Baked Tomato Parmesan** - Baked tomato halves, topped with basil, oregano and grated Parmesan cheese
- **Spinach Aglio e Olio** - Rustically prepared by sautéing with garlic and olive oil
- **Squash Ragout** - Tomato, Zucchini, Yellow Squash, Thyme, Rosemary, and Oregano
Dessert Choices (Choose One)
- Assorted Dessert Bars or Assorted cookies
- Cream Puffs (Pastry Creme Flavor only 3 dozen minimum)
- Fruit Cobbler
- Fruit Crisp
- Sheet Cake
- Assorted Pies

Themed Dinner Buffets - Minimum 24 Guests**

Service includes uniformed staff, delivery, set-up and pick-up, china, glassware, flatware, linen tablecloths and linen napkins. Beverage include carafes of iced tea, iced water and regular coffee.

Wyoming Themed Dinner........$29.00 per person
- Slow-cooked, melt in your mouth BBQ Beef Brisket
- Choice of BBQ Pork or BBQ Chicken Quarters
- Baked Beans
- Chuck Wagon Corn on the Cobb
- Trail Slaw
- Corn Bread or Biscuits and Honey Butter
- Cobbler or Crisp (Apple or Cherry)

Mediterranean Themed Dinner.........$36.00 per person
- Grilled Lamb Brochettes - Kebab style, marinated and grilled lamb
- Kota Rignati Chicken - Greek Oregano baked chicken
- Potatoes Stewed with Tomatoes - Diced, ripped tomatoes, seasoned and stewed until tender
- Tabbouleh Salad - Bulgur grain, fresh herbs, onions, tomatoes, lemon juice and olive oil
- Horitaki Salad - Tomato, olive, and cucumber salad with feta cheese
- Spinach Dip - Fresh spinach, sautéed and tossed with a warm blend of cheeses
- Hummus - Garbanzo beans, blended with sesame, olive oil, garlic, and tradition seasonings, served with toasted pita bread points
- Baklava - A light triangle with layers of phyllo dough, nuts and honey
Plated Dinners - Minimum 24 guests**

Service includes uniformed staff, delivery, set-up and pick-up, real china, glassware, flatware linen tablecloths, and linen napkins. Beverage include carafes of iced tea, iced water and regular coffee. Meal includes mixed greens salad. Price does NOT include rolls and butter or dessert.

** Beef **

**BBQ Beef Brisket** $22.00 per person
Thinly sliced oven roasted beef brisket with a tangy barbecue sauce, served with sautéed green beans and roasted garlic red potatoes.

**London Broil** $24.00 per person
Marinated and broiled beef flank steak, thinly sliced and served with glazed and roasted sweet potatoes, garlic broccoli, cauliflower and carrots.

**Black and Bleu Steak** $28.00 per person
Grilled sirloin steak, topped with melted bleu cheese and sautéed onions, served with a baked potato and all the trimmings and baked parmesan tomato.

**Beef Rib Eye** $29.00 per person
Well-marbled and charbroiled rib steak, served with mashed, garlic potatoes and squash ragout.

**New York Strip** $30.00 per person
Center cut and charbroiled, served with a baked potato and all the trimmings and citrus carrots.

**Prime Rib** $33.00 per person
Slow-cooked and oh, so tender, served with creamed horseradish sauce and au jus, accompanied by potatoes au gratin and fresh creamed spinach.

**Beef Tenderloin** $36.00 per person
The most tender cut of beef, broiled and served with creamy mushroom risotto and spinach Aglio e olio.

**Beef Wellington** $39.00 per person
Center cut beef tenderloin, topped with mushroom duxelles and baked in a flaky puff pastry shell, served with scalloped potatoes and garlic broccoli, cauliflower and carrots.

**Pork**

**BBQ Pork Ribs** $22.00 per person
These tender, slow cooked, St. Louis ribs are accompanied by red beans and rice with garlic broccoli, cauliflower and carrots.
Dry Rub Asian Pork Ribs........$22.00 per person
Ribs rubbed with Asian spices, slow cooked and accompanied by Jasmine Rice and ginger glazed carrots.

Glazed Pork Loin..........$27.00 per person
Fresh pork loin, roasted and citrus glazed, accompanied by glazed roasted sweet potatoes and a red pepper corn relish.

Jerk Pork Loin..........$27.00 per person
Pork Loin, rubbed with a sweet and spicy Caribbean jerk seasoning, served with red beans and rice.

Poultry

Chicken Marsala..........$24.00 per person
Seared chicken with sautéed mushrooms in a Marsala butter sauce, served with Parmesan polenta and creamed fresh spinach.

Chicken Parmesan..........$26.00 per person
Our chicken parmesan is lightly dusted and pan seared, then baked in a basil-infused marinara topped with Parmesan and Mozzarella cheeses and served with mushroom risotto and tender asparagus.

Martini Chicken..........$24.00 per person
Tender chicken breast, dusted in flour and seared golden brown, in a sauce of sundried tomatoes, mushrooms, garlic, red-wine and butter sauce served with rice pilaf and garlic broccoli, cauliflower and carrots.

Jerk Chicken..........$24.00 per person
Moderately spicy chicken breast, with a Caribbean jerk rub, served glazed and roasted sweet potatoes and citrus carrots.

Seafood

Broiled Salmon..........$26.00 per person
Fresh Salmon, broiled and served with mushroom risotto and garlic carrots, broccoli and cauliflower.

Shrimp Scampi..........$27.00 per person
Jumbo tiger shrimp, in a white wine, garlic and basil sauce, served with rice pilaf and citrus carrots.

Seared Tuna..........$27.00 per person
Seared Ahi Tuna with spicy pepper rub, accompanied by ginger risotto and edamame.

Scallop Au Gratin..........$35.00 per person
Oven browned, bread crumb topped scallops baked in lemon butter, served with asparagus and mushroom mashed potatoes.
Vegetarian

Grilled Vegetable Strudel.........$13.00 per person
Seasoned fresh vegetables, grilled and rolled in a flaky puff pastry, then baked to a golden brown.

Vegetarian Moussaka...........$16.50 per person
Eggplant casserole with artichokes, tomatoes and potatoes.

Roasted Corn & Vegetable Ravioli.........$16.50 per person
Grill roasted corn and mixed vegetables, layered between semolina pasta sheets with marinara sauce.

Stuffed Portobello Mushroom Caps.........$18.00 per person
A fresh Portobello filled with a mixture of seasonal vegetables, garlic and Parmesan cheese. Baked to perfection, and served with Red Pepper Coulis. (Vegetarian, Gluten Free)

Combination Dinners

Chicken Oscar.............$28.00 per person
Baked chicken, topped with jumbo lump crab meat, tender asparagus and rich hollandaise sauce, served with rice pilaf and baked tomatoes parmesan.

Chicken Piccata & Scallops...........$26.00 per person
Seared chicken breasts in white wine and caper sauce, paired with scallops scampi, served with mushroom risotto and squash ragout.

New York Strip & Shrimp.............$36.00 per person
Center cut New York strip steak, charbroiled and served alongside buttery shrimp scampi, baked tomatoes parmesan and creamy potatoes au gratin.

Filet & Lobster.............$ Market Price
This elegant dish features a poached lobster tail and a petit beef tenderloin filet, with mushroom risotto and tender blanched asparagus.

Customizable Menus
Our chefs can create a customized menu for your event. Contact our catering manager for details and requests.
DESSERT FROM THE ROLLING MILL BAKERY

Created fresh from the Rolling Mill Bakery, served with ecofriendly compostable plates, utensils (if required) and napkins.

Cookies
- Assorted Traditional – Pastry chef’s choice.............$10.00 per dozen
- Assorted Tea – Flavored shortbread cookies.............$9.00 per dozen
- Fancy – European style cookies....................$17.00 per dozen
- Sugar Cookie Cut-Outs - dipped...............$20.00 per dozen
- Sugar Cookie Cut-Outs - dipped and decorated..........$22.00 per dozen

Brownies & Desserts Bars (*Contains nuts or coconut)
- UW Iced Brownies (no nuts) (1 dozen minimum)......$14.00 per dozen
- Lemon Bars (1 dozen minimum)..............$14.00 per dozen
- Blondie Bars (1 dozen minimum).............$14.00 per dozen
- Assorted Bars and Brownies* (1 dozen minimum).....$15.00 per dozen
- Strawberry Blondie Bars (5 dozen minimum).........$14.00 per dozen
- Black & White Bars (5 dozen minimum).............$18.00 per dozen
- Chocolate Chip Bars (5 dozen minimum).............$14.00 per dozen
- Cardamom Ginger Bars (5 dozen minimum)...........$18.00 per dozen
- Mounds Bars* (5 dozen minimum)..............$16.00 per dozen
- Caramel Nut Brownies* (5 dozen minimum).........$18.00 per dozen
- Rocky Road Brownies* (5 dozen minimum).........$18.00 per dozen
- Mint Chocolate Brownies (5 dozen minimum)......$18.00 per dozen
- Apricot Bars* (5 dozen minimum)...........$18.00 per dozen

Cannoli – A fried Italian pastry shell, filled with sweet ricotta cheese, with an essence of lemon, orange and chocolate
- Miniature (minimum 36 servings).................$1.50 per serving

Cream Puffs – Light and airy pastry sandwiched around sweet filling
- Regular (minimum 4 dozen) ..............$20.00 per dozen
  - Pastry Cream
  - Chocolate Mousse
  - Strawberry Mousse
  - Vanilla Mousse
  - Pumpkin (seasonal)
  - Eggnog (seasonal)
  - Fresh Strawberry (seasonal)

Chocolate Éclairs
- Minimum 4 dozen.................$20.00 per dozen

Petit Fours – Moist almond cake filled with fruit jam and dipped in chocolate
- Minimum 5 dozen..................$24.00 per dozen
Panna Cotta – A traditional Italian creamed dessert, Chef’s choice of flavor to pair with your event
   • Minimum 45 servings...........$4.50 per serving

Tarts - Individual (minimum 36 servings each)
   • Caramel Chocolate............$3.00 each
   • Fresh Fruit..............$3.75 each
   • Lemon....................$3.00 each
   • Chocolate Espresso........$3.50 each
   • Coconut Cream............$3.00 each

Assorted Truffles
   • Minimum 6 dozen...........$34.00 per dozen

Chocolate Dipped Strawberries
   • Regular (minimum 3 dozen).........$24.00 per dozen
   • Custom Decorated (minimum 3 dozen).........$29.00 per dozen

New York Style Cheesecake
   • Miniature (minimum 12 servings)..........$1.50 per serving
   • 10” Round Cake (serves 12-16)..........$36.00 per cake

Martini Mousse – Light and creamy mousse paired with your meal selection, served in a martini glass and garnished
   • Minimum 24 servings...........$5.00 per serving

Cordial Cups - Chef’s choice of flavored mousse in a miniature chocolate cup
   • Minimum 4 dozen...........$18.00 per dozen

Tiramisu (Individual) – Mascarpone filling, layered with espresso-soaked lady fingers and chopped chocolate.
   • Minimum 24 servings, Maximum 120 servings..........$3.50 per serving

Pear en Croute - Pear stuffed with cranberries, walnuts and chocolate, wrapped in puff pastry and baked (seasonal)
   • Minimum 60 servings...........$6.25 per serving

Strawberry Shortcake – A flaky sweet biscuit topped with whip cream and strawberries
   • Minimum 36 servings...........$3.50 per serving

Bundt Cake – Individual cakes
   • Minimum 48 servings per flavor...........$2.75 per serving
   • Flavors available
     - Lemon
     - Chocolate
     - Vanilla
     - Chocolate chip
     - Ask for Seasonal flavors!
Specialty Cakes** – 10” Round, serves 16
- **Sacher Torte** - Dark Chocolate cake, layered with raspberry and chocolate ganache ...........$36.00 each
- **Lemon Chiffon** - Three layers of lemon chiffon with fresh strawberries and real whipped cream ...........$36.00 each
- **Boston Cream** - White cake, filled with pastry cream and glazed with a thin layer of chocolate ganache ...........$32.00 each
- **Chocolate Sin cake** - Gluten-Free, dense, almond-flour chocolate cake, glazed with a thin layer of chocolate ganache ...........$36.00 each
- **New York Style Cheesecake** ...........$36.00 each
- **Pear Ginger Upside down** (seasonal) ...........$32.00 each

Sheet Cakes** - White or chocolate buttercream frosting
- 1/4 sheet, 18 servings ...........$35.00 each
- 1/2 sheet, 30 servings ...........$50.00 each
- Full sheet, 80 servings ...........$93.00 each
  - White
  - Chocolate
  - Marble
  - Lemon
  - Chocolate Chip
  - Walnut Spice
  - Piña Colada (pineapple and coconut)

  - Upgrade Frosting to Cream Cheese Frosting or Whipped Cream Frosting for an additional fee
    - 1/4 sheet ...........$3.00
    - 1/2 sheet ...........$5.00
    - Full Sheet ...........$10.00

Specialty Sheet Cakes**
- Full Sheet only, 80 servings ...........$98.00 each
  - Black Forest - chocolate cake with black cherries and whipped cream frosting topped with chocolate shavings and black cherries
  - Carrot Cake with cream cheese frosting
  - German Chocolate (contains nuts)
  - Italian Cream (contains nuts and coconut)
  - Lemon Pudding
  - Rum
  - Apple Dapple – with Caramel Frosting

**Note:** Custom personalized decorating available. Please speak with the Catering Manager. Additional fees may apply
- **Hand decorating** ...........$25.00 per hour
- **Rice Paper designs** ...........$15.00 per image
Fruit Pies
- 8 servings per pie...............$20.00 per pie
  - Apple
  - Blueberry
  - Cherry
  - Fruit of the Forest
  - Peach (special order)

Cobblers - Made from scratch pie crusts, with fruit filling
- 30 servings per pan.............$74.00 per pan
  - Apple
  - Cherry
  - Peach
  - Fall fruit (pear, cranberries, apples and walnuts)

Crisps - Oatmeal Dutch crumble topping over fruit filling
- 30 servings per pan.............$74.00 per pan
  - Apple
  - Cherry
  - Peach
  - Fall fruit (pear, cranberries, apples and walnuts)

Baklava - A Greek dessert favorite with layers of phyllo dough, nuts and honey
- 144 servings per order.........$153.00 per order

Other Bakery Goods from the Rolling Mill Bakery
- Dinner Rolls (white only).........$7.25 per dozen
- Assorted Dinner Rolls - (4 dozen min.) White, Wheat, Herb and Cheese.......$7.75 per dozen
- Parker House Rolls - 3-lobed pull-apart rolls (4 dozen min.)..........$8.50 per dozen
- Dinner Knots (4 dozen min.).............$8.50 per dozen
- Rustic Rolls - Hard-crusted Artisan bread recipe (4 dozen min.)..............$12.75 per dozen
- Mini Croissants (4 dozen min.).........$12.75 per dozen
**BEVERAGES**

**Bulk** – made in house

- **Iced Tea** – freshly brewed, Lipton Iced Tea.............$14.00 per gallon
- **Coffee** – Thomas Hammer brand (minimum 1 gallon increments)
  - Regular – Guatemalan Trapichitos.............$18.00 per gallon
  - Decaf – Sandman Blend.....................$18.00 per gallon
- **Hot Tea Service** – hot water served with 10 tea bags per gallon
  - Minimum 1 gallon increments.............$14.00 per gallon
  - Additional tea bags..............$1.00 each
- **Mulled Apple Cider** – Warmed with a hint of orange, cinnamon and clove
  - Minimum 2 gallons.............$20.00 per gallon
- **Hot Chocolate**
  - Bulk, dark chocolate*.............$18.00 per gallon
  - Individual packet (water additional)...........$1.25 each
- **Hot Water Only***.....................$8.00 per gallon
- **Apple Juice***.....................$19.00 per gallon
- **Orange Juice***.....................$19.00 per gallon
- **Cranberry Juice**.....................$19.00 per gallon
- **Lemonade** – w/pulp.....................$19.00 per gallon
- **Wedding Punch** – a blend of Lemonade, Orange & Cranberry juice from concentrate mixed with 7-Up and club soda*.............$19.00 per gallon
- **Fruit Punch** – drink mix*.............$17.00 per gallon
- **Lemonade Punch** – drink mix*.............$17.00 per gallon
- **Pink Lemonade Punch** – drink mix*.............$17.00 per gallon
  *MINIMUM ORDER 2 GALLONS

**Individual Drinks**

- **Bottled Water** (20 oz bottle).............$1.95 each
- **Canned Pepsi Products** (12 oz) - Regular and Diet available.............$1.15 each
- **Lipton Teas** (18.5 oz) - Unsweetened, Sweetened, Raspberry or Peach.............$2.50 each
- **Ocean Spray Juice** (15.2 oz) - Orange, Cranberry Cocktail, Cran-Grape, Ruby Red Grapefruit & Apple.............$2.50 each
- **Pellegrino Sparkling Water** (8.45 oz bottle).............$2.50 each
- **San Pellegrino Soft Drink**
  - Limonata (11.15 oz can) – Sparkling Lemon Beverage.............$2.50 each
  - Aranciata (11.15 oz can) – Sparkling Orange Beverage.............$2.50 each