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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.

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, the Marian H. Rochelle Gateway Center, and the UW Conference Center.

BOOKING AN EVENT

1. Booking a venue! To book at location at the Marian H. Rochelle Gateway Center or the UW Conference Center, please contact our Sales Manager, Sarah Byrnes, at 307-766-3029.

2. Advance planning is everything! As soon as you are aware of the need for catering services, please call (307) 766-2050 or email catering@uwyo.edu.

For inquiries please include:
- Date
- Location
- Time
- Estimated number of people
- Budget information
- Type of event (conference, party, reception, etc.)

Menu planning and set-up details should be confirmed no less than one month prior to the event, where possible.

3. 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.
EVENT CONFIRMATION

An estimated number of guests will be needed 2 weeks prior to your event followed by a guaranteed number no less than seven (7) 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.

Breakfast options serve until: 11:30am
Lunch options serve until: 2:00pm

EVENT STYLES

Full Service:

1. Waited: These events take a considerable investment in the planning process. 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.

2. 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.

3. Reception: Receptions take place for many kinds of occasions or in combination with other planned events. Our staff will plan location set up, menu and service staff.

Limited Service:

4. 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.

5. 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. All Pick-ups will include disposable items or bottled beverages only.

**Any event can be upgraded from disposables to China, Glass, and Silverware for $3.00 per person**
ADDITIONAL INFORMATION

Billing
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.

Linens
UW Catering provides tablecloths and a wide array of colored cloth napkins at a minimal cost for events (some are included in certain menu packages). Your catering team 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.

Policy
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 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.

Allergy Notification
Note that deviations from the menu may incur additional costs and in fact may not be possible. We can offer menu options to work around specific food allergies if requested ahead of time. Any requests will need to be directed to the menu planner.

Please note that any food provided by the University of Wyoming have been produced in a facility that contains tree nuts, peanuts, soy, milk, eggs, wheat, shellfish and fish.
UW Catering and Events provides a variety of types of bar services in cooperation with a collection of approved vendors here in Laramie. Services range from wine service to full cash bars. *** All bar service arrangements must be made through UW C&E. Bar services which require the use of an approved vendor must have all details and information submitted to UW C&E a minimum of 14 days before the event date, in order to meet the city permit application deadline.

Cash bar arrangements are available for “Beer and Wine only” and “Full” bars
For cash bars of any kind, UW C&E will utilize the services of an approved vendor. The vendor supplies the products necessary for the bar, including bartenders. The client is responsible for paying for the bartending labor, bar setup fees, a city permit application fee ($50), any event insurance included by the vendor (up to $70). An 18% gratuity will be added if the client prefers that bartenders do not accept tips. These fees are included for all bar services which require the use of an approved vendor.

There are several options when considering a hosted bar arrangement
For hosted full bars, UW C&E will utilize the services of an approved vendor. The vendor supplies the necessary products, including bartenders and also keeps track of the drinks being served at the event. The client is responsible for paying for all fees associated with an approved vendor, in addition to the cost of all drinks consumed by the guests. The final cost of the bar services will be charged to the client via the UW Catering and Events invoice after the event.

For hosted Beer and Wine only bars, there are two options:
1. UW C&E can utilize an outside vendor where the vendor supplies the necessary products, including bartenders and keeps track of the drinks being served at the event. The client is responsible for paying for all fees associated with an approved vendor, in addition to the cost of all drinks consumed by the guests. The final cost of the bar services will be charged to the client via the UW Catering and Events invoice after the event, similar to a hosted full bar.

2. UW C&E can provide a limited bar service. UW C&E supplies the bartenders, glassware and other service equipment. Bartending labor costs $20/hr/bartender. There are not permit, insurance or gratuity fees associated with this type of service. However, the client is responsible for ordering the alcohol and having it delivered to UW C&E at the “Crane-Hill Loading Dock” prior to the event. Businesses such as Gateway Liquors and Northridge Liquors regularly take orders like these and are very helpful if there is uncertainty about types or quantities of alcohol to order.

*** Please contact our Client Services Manager, Joseph Sanchez, for further assistance. ***
Email: jsanch13@uwyo.edu Office: (307)766-2057

UW Catering does not hold a license to purchase or sell alcohol. UW Catering, based upon availability, can provide service staff to serve your alcoholic beverages. 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.
**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**...$8.00 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**
Buffets are accompanied by coffee and hot tea service, choice of juice, and served with disposable, compostable plates, forks, knives and napkins.
**Events that do not meet the minimum guest count can be ordered for an additional $2.50 per person**
BREAKFAST BUFFETS (Hot) - cont.

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............$13.25 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.

Campfire Breakfast............$14.25 per person
Each serving includes a biscuit, country gravy, two sausage links, UW diced potatoes, diced seasonal fruit, a choice of juice (orange, cranberry, apple or cran-apple), coffee, hot tea service.

The Cowgirl Buffet............$15.25 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............$16.25 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.

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.

The Yellow Rose of Laramie............$19.25 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 PASTRIES FRESH FROM THE ROLLING MILL BAKERY

• **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

• **Breakfast Muffins** - Medium Muffins ..........$16.00 per dozen
  Available in the following flavors
  • Blueberry
  • Lemon
  • Bran

• **Cinnamon Rolls**
  • 1 ounce – Mini Rolls ..........$15.50 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
  • Miniature Pinwheels ..........$20.00 per dozen

• **Doughnuts** - Freshly prepared and some of the best in Laramie
  • Raised ..........$16.00 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
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.........$11.75 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. (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 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

**Select 4 choices if the group size is less than 50 people, 50-100 people choose 6 selections, and get all the choices if more than 100 people.**
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.........$13.75 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.........$15.50 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 combing 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.

1. **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.

2. **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.

3. **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.

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

5. **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.

6. **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.
7. Mediterranean Chicken Salad........$18.00 per person
   A bed of mixed greens surrounded by cherry tomatoes, Kalamata olives, capers, scallions, banana peppers, and Feta cheese. Topped with grilled chicken breast and Lemon Rosemary Vinaigrette.

8. 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 grilled Jumbo 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. Comes with a choice of two of the following beverage options, water, iced tea or lemonade.

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............$21.00 per person**
Fully loaded with the following: flour tortillas, your choice of two meats, 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** (available until 2:00pm)

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

One Entrée Traditional Buffet............$20.00 per person
Two Entrée Traditional Buffet............$23.00 per person
Three Entrée Traditional Buffet............$26.00 per person

Entrée Choices

Beef Entrées
- Slow roasted Beef with 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 Blue Sirloin Steak - Grilled sirloin steak, topped with a melted bleu cheese
- Barbecued 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 wine 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 with a fruit chutney - Moderately spicy chicken breast with a Caribbean jerk rub, served with a fruit chutney
- Chicken Marsala - Seared chicken with sautéed mushrooms in a Marsala butter sauce, served with Parmesan polenta and creamed fresh spinach

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
- Potato Crusted Salmon - Baked Salmon filet with a crisp seasoned potato crust
- Teriyaki Baked Salmon - Baked salmon filets with a tangy teriyaki glaze
- Garlic Shrimp - Jumbo tiger shrimp, sautéed in diced garlic, olive oil, and seasonings
- 3oz Crab Cakes - Lump Crab meat, lightly seasoned and pan fried

Pork Entrées
- Caribbean Jerk Pork Loin - Pork Loin rubbed with a sweet and spicy Caribbean jerk seasoning, served with Mango Chutney
- Barbecue Pork Ribs - Tender, slow cooked, St. Louis ribs
- Dry Rub Asian Pork Ribs - Ribs rubbed with Asian spices, slow cooked
- Barbecue Pulled Pork
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
- Pasta Salad du Jour - Chef’s choice, made fresh
- Fresh Seasonal Diced Fruit
- Potato Salad - Chef’s choice, made fresh
- Tabbouleh - Bulgar grain, fresh parsley, fresh mint, scallions, tomatoes, lemon juice, and olive oil

Choice of Starch (Choose One)
- 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
- Assorted cookies
- Cream Puffs (4 dozen per flavor minimum)*
- Fruit Cobbler*
- Fruit Crisp*
- Sheet Cake*
- Assorted Pies*
- New York Cheese Cake with fruit drizzle
  *Seasonal Varieties Available (for a more detailed list turn to page 30)
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.............$1.35 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
  • 30 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 fruits, nuts and crackers.
  • 30 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

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

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

RECEPTION PLATTERS

Crudités 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

Antipasto Tray - Assorted olives and pepperoncinis, salami, pepperoni, fresh mozzarella, artichoke hearts, hearts of palm, roasted red pepper, gherkins.
  • Minimum 10 servings..............$4.25 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, 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, fried on the outside with a smooth, creamy interior. Topped with spicy Andouille sausage and sweet, caramelized red onions. Served warm.
  • Minimum 15 servings..............$5.50 per serving
Shrimp Cocktail - Seasoned jumbo shrimp served with house made cocktail sauce
• Minimum 15 servings...........$4.50 per serving

Assorted Individual Tea Sandwiches - Served cold, 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 - Served cold, 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 - Served cold, 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 cold, with wasabi, pickled ginger, and soy sauce
• Minimum 15 servings ..........$6.75 per serving

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

Poached Salmon - Served cold, 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 - Served hot, bite sized pieces of chicken, ham and cheese, lightly breaded and cooked to a golden brown
• Minimum 20 servings..........$3.50 per serving

Chicken Wings - Served hot, a traditional favorite mix of drumettes and wings, choice of buttermilk ranch or bleu cheese dressing
• Minimum 20 servings..........$3.50 per serving
  • Choices of Sauce
    - Traditional Buffalo Wings
    - Teriyaki Wings
    - Pineapple- Coconut
    - Plain Wings- Unsauced

Egg Rolls - Served hot, with a sweet and sour dipping sauce
• Minimum 20 servings, 3 per person
  - Pork.............$3.00 per serving
  - Vegetarian..............$3.20 per serving
Chicken Empanada - Served hot, pastry dough stuffed with savory chicken and served hot
  • Minimum 20 servings, 3 per person.............$4.00 per serving

Stuffed Mushroom Caps - Served hot, fresh button mushrooms stuffed with filling and baked
  • Minimum 20 servings, 3 per person
    - Vegetable Stuffed............$3.50 per serving
    - Cheese Stuffed..............$3.50 per serving
    - Crab Stuffed.................$5.30 per serving

Pot Stickers - Served hot, stuffed and crimped dumplings, fried and served with dipping sauce
  • Minimum 20 servings, 3 per person
    - Pork..............$3.50 per serving
    - Chicken............$3.50 per serving
    - Vegetarian..........$3.75 per serving

Rattlesnake Eggs - Served hot, half jalapeño stuffed with cream cheese and sausage, wrapped in bacon and baked till crispy
  • Minimum 20 servings............$6.95 per serving

Bacon Wrapped Shrimp with Jalapeño - This favorite features tiger shrimp layered with a hint of jalapeño, 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

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 or lemonade, water, and a dessert buffet with coffee service.

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
- Marinated, Grilled Flank Steak - Lightly marinated flank steak, grilled and thinly sliced
- Slow Roasted Beef Au Jus - Lightly dried rubbed beef round, slow cooked until tender
- 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
- Slow Roasted Prime Rib - lightly dry rubbed beef rib, slow cooked until tender
- Barbecued Beef Brisket - thinly sliced oven-roasted beef with a tangy barbecue sauce

Carving Station...........$85 per hour
- Slow Roasted Beef Au Jus
- Marinated Grilled Flank Steak
- Slow Roasted Prime Rib

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, served with a fruit chutney
- Chicken Marsala - Seared chicken with sautéed mushrooms in a Marsala butter sauce, served with Parmesan polenta and creamed fresh spinach

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
- **Dry Rub Asian Pork Ribs** - Ribs rubbed with Asian spices, slow cooked
- **BBQ Pork Ribs** - These tender, slow cooked, St. Louis ribs

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 brownies
• Assorted cookies
• Cream Puffs (4 dozen per flavor minimum)
• Fruit Cobbler*
• Fruit Crisp*
• Sheet Cake
• Assorted Pies*
• New York Cheesecake with a fruit drizzle
  *Seasonal Varieties Available (for a more detailed list turn to page 30)

THEMED DINNER BUFFETS - Minimum 24 Guests

Service includes uniformed staff, delivery, set-up and pick-up, china, glassware, flatware, linen tablecloths and linen napkins. Beverages include carafes of iced tea or lemonade, 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 fresh potatoes and ripe 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 sea-sonings, served with toasted pita bread points
• Baklava - A light triangle with layers of phyllo dough, nuts and honey

Italian buffet..........$32.25 per person
• Caesar Salad – Crisp Romaine lettuce, tossed with a creamy Caesar Dressing. Includes shredded Parmesan Cheese and Crispy Croutons
• Chicken Milanese - Pesto crusted Chicken topped with fresh mozzarella, grape tomatoes, red onions and arugula
• Herb seared salmon - Roasted Tomatoes, artichokes and spinach with white wine lemon reduction and Jasmine rice
• Penne Pasta - Tossed in a hearty Marinara
• Cassata Cake - Chocolate cake with ricotta filling and whip cream icing
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

PLATED DINNERS - Minimum 24 guests**
Service includes uniformed staff, delivery, set-up and pick up, real china, glassware, flatware, linen tablecloths and linen napkins. Beverages include carafes of ice tea, iced water and coffee service. Meal includes mixed green salad, rolls and butter. Price does NOT include dessert.

Please note that there is a 3 entrée option only limit per event.

Beef

BBQ Beef Brisket...........$22.50 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.........$24.50 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.........$28.50 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.........$29.50 per person
Well-marbled and charbroiled rib steak, served with mashed, garlic potatoes and squash ragout.

New York Strip.........$30.50 per person
Center cut and charbroiled, served with a baked potato and all the trimmings and citrus carrots.

Prime Rib.........$33.50 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.........$36.50 per person
The most tender cut of beef, broiled and served with creamy mushroom risotto and spinach Aglio e olio.
Beef Wellington.............$39.50 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.............$22.50 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.............$22.50 per person
Ribs rubbed with Asian spices, slow cooked and accompanied by Jasmine Rice and ginger glazed carrots.

Glazed Pork Loin.............$27.50 per person
Fresh pork loin, roasted and citrus glazed, accompanied by glazed roasted sweet potatoes and a red pepper corn relish.

Jerk Pork Loin.............$27.50 per person
Pork Loin, rubbed with a sweet and spicy Caribbean jerk seasoning, served with red beans and rice.

Poultry

Chicken Marsala.............$24.50 per person
Seared chicken with sautéed mushrooms in a Marsala butter sauce, served with Parmesan polenta and creamed fresh spinach.

Chicken Parmesan.............$26.50 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.............$24.50 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.............$24.50 per person
Moderately spicy chicken breast, with a Caribbean jerk rub and fruit chutney, served with glazed and roasted sweet potatoes and citrus carrots.

Seafood

Broiled Salmon.............$26.50 per person
Fresh Salmon, broiled and served with mushroom risotto and garlic carrots, broccoli and cauliflower.
Shrimp Scampi.........$27.50 per person
Jumbo tiger shrimp, in a white wine, garlic and basil sauce, served with rice pilaf and citrus carrots.

Seared Tuna.........$27.50 per person
Seared Ahi Tuna with spicy pepper rub, accompanied by ginger risotto and edamame.

Scallop Au Gratin..........$35.50 per person
Oven browned, bread crumb topped scallops baked in lemon butter, served with asparagus and mashed potatoes.

Vegetarian

Grilled Vegetable Strudel..........$16.50 per person
Seasoned fresh vegetables, grilled and rolled in a flaky puff pastry, then baked to a golden brown.

Vegetarian Moussaka.........$17.00 per person
Eggplant casserole with artichokes, tomatoes and potatoes.

Roasted Corn & Vegetable Ravioli.........$18.00 per person
Grill roasted corn and mixed vegetables, layered between semolina pasta sheets with marinara sauce.

Stuffed Portobello Mushroom Caps.........$18.50 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.........$28.50 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.........$26.50 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.........$36.50 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 (items can be boxed for an additional charge)

Cookies
• Assorted Traditional – Pastry chef’s choice.............$10.00 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)......$16.00 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

Cannoli – A fried Italian pastry shell, filled with sweet ricotta cheese, with an essence of lemon, orange and chocolate
• Miniature (minimum 36 servings).........$1.75 per serving (serving size - one cannoli)
• Chocolate dipped (minimum 36 servings).......$2.25 per serving (serving size - one cannoli)

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..............$24.00 per dozen

Petit Fours – Moist almond cake filled with fruit marmalade and dipped in chocolate
• Minimum 5 dozen.............$24.00 per dozen

Panna Cotta – A traditional plated Italian creamed dessert, Chef’s choice of flavor to pair with your event
• Minimum 45 servings..............$6.00 per serving

Tarts - Individual 3.5" tarts (minimum 36 servings each)
• Caramel Chocolate...............$3.50 each
• Fresh Fruit.............$3.75 each
• Coconut Cream...............$3.00 each

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

Chocolate Dipped Strawberries (serving size - one strawberry)
• Regular (minimum 3 dozen).........$24.00 per dozen
New York Style Cheesecake
- Miniature (minimum 24 servings)....$2.00 per serving (serving size - one mini cheesecake)
- 10” Round Cake with fruit drizzle (serves 16).........$38.00 per cake
- Fresh fruit compote............$1.25 per serving

Martini Mousse – Light and creamy mousse paired with your meal selection, served in a martini glass and garnished (flavors: Chocolate, key lime, blood orange and espresso)
- 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

Bundt Cake – Individual cakes
- Minimum 48 servings per flavor.........$3.00 per serving
  - Flavors available
    - Lemon
    - Chocolate
    - Vanilla
    - Chocolate chip
    - Ask for Seasonal flavors!

Specialty Cakes** – 10” Round, serves 16
- Boston Cream – White cake, filled with pastry cream and glazed with a thin layer of chocolate ganache.............$32.00 each

Sheet Cakes** - White or chocolate buttercream frosting
- 1/4 sheet, 20 servings.............$35.00 each
- 1/2 sheet, 40 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**

**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/Raspberry
  - Strawberry rhubarb
  - 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/Raspberry
  - Strawberry rhubarb
  - Fall fruit (pear, cranberries, apples and walnuts)

**Chef’s Choice Small Bites Dessert Buffet**............$8.50 per person
Small bites dessert display created by our pastry chef using seasonal ingredients and customized to the theme of your event. The display will be artfully arranged including a variety of bite sized desserts for a serving of 3-5 “bites” per person.

An example of possible desserts would be:
- Chocolate dipped strawberries
- Truffles
- Mini tarts of several flavors
- Mousse in small flavored cones or chocolate cup
- Decorated specialty cookies
- Florentines

**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
- Mini Croissants (4 dozen min.).............$12.75 per dozen
BEVERAGES

BULK BEVERAGES – 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
- **Iced Water Only***.............$5.00 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 BOTTLED BEVERAGES

- **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, Peach or Lemon.............$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