

CATERING &  
EVENTS

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# MENU

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# CATERING & EVENTS

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Any food & beverages served outside Marian H. Rochelle Gateway Center (MHRGC) and UW Conference Center (UWCC) are served with disposable, plates (compostable), cups, utensils and napkins and linens for F&B tables only. China and glassware service is available on request for an additional \$3 per Guest. This includes plates, cups, and silverware.

A variety of linens for any additional tables are available upon request for an additional \$6 per Linen.

Events that do not meet the minimum guest count will be charged an additional \$2.50 per person.

# BREAKFAST



# CONTINENTAL BREAKFAST

Minimum of 24 Guests

## The Wind River | \$9 (per guest)

- Fresh Juice (orange or apple)
- Whole Fruits
- Bakery Basket (choose two: fresh baked raised doughnuts, breakfast bread, OR coffee cake)

## The Medicine Bow | \$11 (per guest)

- Fresh Juice (orange or apple)
- Fresh Diced Seasonal Fruits
- Fruit Yogurt (with granola)
- Bakery Basket (choose two: fresh baked assorted scones, muffins OR breakfast pastries)

## The Vedauwoo | \$12 (per guest)

- Fresh Juice (orange or apple)
- Fresh Seasonal Diced Fruits
- Fruit Yogurt (with granola)
- Bakery Basket (choose three: fresh baked raised doughnuts, breakfast bread, coffee cake, scones, muffins OR breakfast pastries)



# BREAKFAST ENHANCEMENTS

Each Breakfast is designed for 90 minutes of service and maximum of 2.5 hours. Fresh juice (orange or apple) and freshly brewed coffee & hot tea service are included. **Minimum of 24 Guests.**



## Breakfast Scrambles (Select one)

- Three Cheese** (pepper jack, cheddar and mozzarella)
- Mushrooms & Swiss Cheese**
- Denver** (onion, pepper, ham and cheddar)
- Southwest** (green chili, pepper jack cheese with salsa on the side)
- Laramie** (cheddar cheese and bacon)

## Breakfast Potatoes (Select one)

- Potatoes** (with onions and peppers)
- Sweet Potatoes** (with onions and peppers)
- Shredded Hash Browns**
- Roasted Red Potato Slices**



**The Powder River | \$12** (per guest)  
Breakfast Scrambles  
Breakfast Potatoes  
Breakfast Ham, Bacon OR Sausage Links

**The Yellowstone | \$15** (per guest)  
Fresh Diced Seasonal Fruit  
Fresh Baked Biscuits  
Country Gravy  
Breakfast Potatoes  
Breakfast Ham, Bacon OR Sausage Links

**The Sweetwater | \$16** (per guest)  
Fresh Diced Seasonal Fruit  
Cheese Blintz  
Fruit Yogurt (with granola)  
Breakfast Scrambles

**The Gallatin | \$18** (per guest)  
Cowboy French Toast  
Breakfast Potatoes  
Breakfast Ham, Bacon OR Sausage Links

**The Shoshone**  
**River Burrito Bar | \$18** (per guest)  
Scrambled eggs with fried potatoes, and pepper jack cheese in a warm tortilla with a choice of:  
    **Breakfast Sausage**  
    **Chorizo**  
    **Vegetarian** (with red and green peppers)

**Toppings** (vegetarian green chili, shredded cheddar cheese, salsa, and sour cream)

**The Laramie | \$20** (per guest)  
Fruit Yogurt (with Granola)  
Fresh Diced Seasonal Fruits  
Assorted Muffins  
Breakfast Scrambles  
Breakfast Potatoes  
Breakfast Ham, Bacon OR Sausage Links



# ALL DAY BREAKS & REFRESHMENTS



Create your own break by choosing from these snacks.

## ROLLING MILL BAKERY

### 3 FLAVORS MAXIMUM PER DOZEN

#### Cookies | \$11 (per dozen)

- Chocolate Chip
- Lemon
- Oatmeal Chocolate Chip
- Snicker Doodle
- Triple Chocolate

#### Raised Donuts (classic glazed or deluxe)

##### Classic Glazed | \$12 (per dozen)

- Chocolate
- Original
- Maple
- Raspberry

##### Deluxe | \$16 (per dozen)

- Bismarck
- Jelly Filled Donut
- Long Johns
- Pine Cone

#### Cupcakes | \$13 (per dozen)

- Chocolate
- Pumpkin
- Strawberry
- Red Velvet
- Vanilla

#### Breakfast Scones | \$15 (per dozen)

- Blueberry
- Cheddar Bacon Green Onion
- Seasonal Fruit (with white chocolate)

#### Muffins | \$16 (per dozen)

- Banana Pecan
- Blueberry (GF optional)
- Chocolate Chips
- Pumpkin
- Raisin Bran
- Triple Chocolate (GF)

#### Breakfast Pastries | \$16 (per dozen)

- Cinnamon Rolls (with cream cheese frosting)
- Danish (with fruit and cream cheese fillings)
- Mini Croissant (traditional, chocolate or almond)

#### Dessert Bars | \$14 (per dozen, 80 servings per sheet)

- Brownies (with powdered sugar)
- Lemon Bars
- Marbled Strawberry Cream
- Mint Brownies
- Rice Krispie Bars (Vegan)
- Salted Caramel Brownies
- UW Iced Brownies
- Sugar Cookies

#### Breakfast Coffee Cakes

**10" Round | \$16 (12 Servings)**

**1/2 Sheet | \$36 (40 Servings)**

**Full Sheet | \$72 (80 Servings)**

- Blueberry
- Classic Cinnamon
- Pumpkin Streusel
- Raspberry

#### Cut Out Sugar Cookie | \$20 (per dozen)

Default is a brown Wyoming bison shape, dipped and decorated (optional shapes and colors available on request)

#### Pies | \$20 (per pie, 8 servings)(GF optional)

- Apple
- Blueberry
- Butter Pecan
- Cherry
- Chocolate Cream
- Key Lime
- Lemon
- Lemon Meringue
- Peach

#### Breakfast Breads | \$22 (per loaf, 20 servings)

- Banana Pecan
- Cranberry Orange Walnut
- Lemon Poppy Seed
- Pumpkin



CAKES

1/2 Sheet | \$75 (40 Servings)

Full Sheet | \$100 (80 Servings)

**Classic Chocolate Cake**

**Classic Vanilla Cake**

**Boston Cream Pie** (white cake, vanilla pastry cream filling and chocolate ganache icing)

**Black Forest Cake** (chocolate cake with kirsch soak, filled with white chocolate whipped cream and black cherries)

**Caramel Cake** (white cake with caramel soak, and caramel buttercream icing)

**Coconut Cake** (white cake with coconut white chocolate whipped cream frosting and toasted coconut)

**German Chocolate Cake** (chocolate cake, pecan and coconut caramel filling and chocolate whipped cream)

**Inside-Out German Chocolate Cake** (pecan and coconut cake, with coconut filling and smooth chocolate icing)

**Lemon Cake** (white cake with lemon soak, lemon curd filling and buttercream frosting)

**Mousse Cake** (white or dark chocolate mousse with chocolate cake layers set inside, and coated with a chocolate mirror glaze)

**Red Velvet Cake** (with cream cheese frosting)

**Traditional Carrot Cake** (with cream cheese frosting)

**Tres Leches Cake**

**White Chocolate Raspberry Cake** (white chocolate cake, raspberry marmalade & white chocolate cream cheese frosting)

Additional charge will be applied for any customized decoration:

**Logo | \$5** (pictures printed on edible paper)

**Extra Decorations | \$15** (flowers, fresh fruit garnish)



SMALL DESSERT BITES

Maximum of THREE Choices | \$7 (per guest)



**Baklava** (phyllo layers, spices, walnuts and honey sauce)

**Butter Pecan Tart** (GF optional)

**Cake Pops** (chocolate, vanilla, and red velvet)

**Chocolate Éclairs** (GF optional)

**Chocolate Mousse with Cherry Center** (dark chocolate mirror glaze, fresh seasonal fruit, chocolate garnish and cherry sauce)

**Chocolate Truffles** (milk, dark, caramel or cream fillings) (GF optional)

**Crème Brûlée** (almond tuile garnish, seasonal fresh fruit and raspberry sauce) (GF, DF, Vegan Optional)

**Flourless Chocolate Torte** (whipped cream, fresh seasonal fruit, chocolate garnish and crème anglaise sauce) (GF optional)

**French Macarons** (almond meringue cookies with a ganache or buttercream filling with your choice of coloring) (Vegan optional)

**Lemon Meringue Tart** (GF optional)

**Mini Cannoli's**

**Mini Cheese Cakes** (topped with cherry, blueberry, chocolate or caramel) (GF optional)

**Mini Chocolate Mousse on Wafer Cookie** (white chocolate, dark chocolate, or fruit flavored mousse) (GF optional)

**Mini Panna Cotta** (Italian sweet cream molded on a wafer cookie garnished with seasonal fruit sauce) (GF, DF optional)



**Opera Cake** (thin repeating layers of almond cake, espresso buttercream, and creamy chocolate) (GF optional)

**Pate De Fruit** (fruit jelly squares with strawberry, raspberry, blackberry, blood orange, mango or passion fruit) (GF, Vegan)

**Petit Fours** (almond cake, raspberry marmalade filling, and fondant glaze)

**Salted Caramel Tart** (creamy chocolate, caramel and whipped cream) (GF optional)

**Seasonal Fruit Tart** (GF, Vegan optional)

**Tropical Mousse** (with passion fruit and mango) (GF, DF optional)

**Vanilla Cream Puffs** (GF optional)



## SNACKS (minimum 24 of guest)



### **Cheddar Cheese**

**Goldfish Crackers | \$3** (per pound)

America's favorite bar top snack.

**Mini Pretzels | \$4** (per pound)

Salted and twisted pretzels that everyone loves.

**Chex Mix | \$8** (per pound)

Traditional Chex cereal, pretzels, mini breadsticks and rye chips for snack.



**M&M Chocolate Chips | \$11** (per pound)

**Trail Mix | \$14** (per pound)

A combination of granola, dried fruit, nuts, and chocolate. (GF optional)

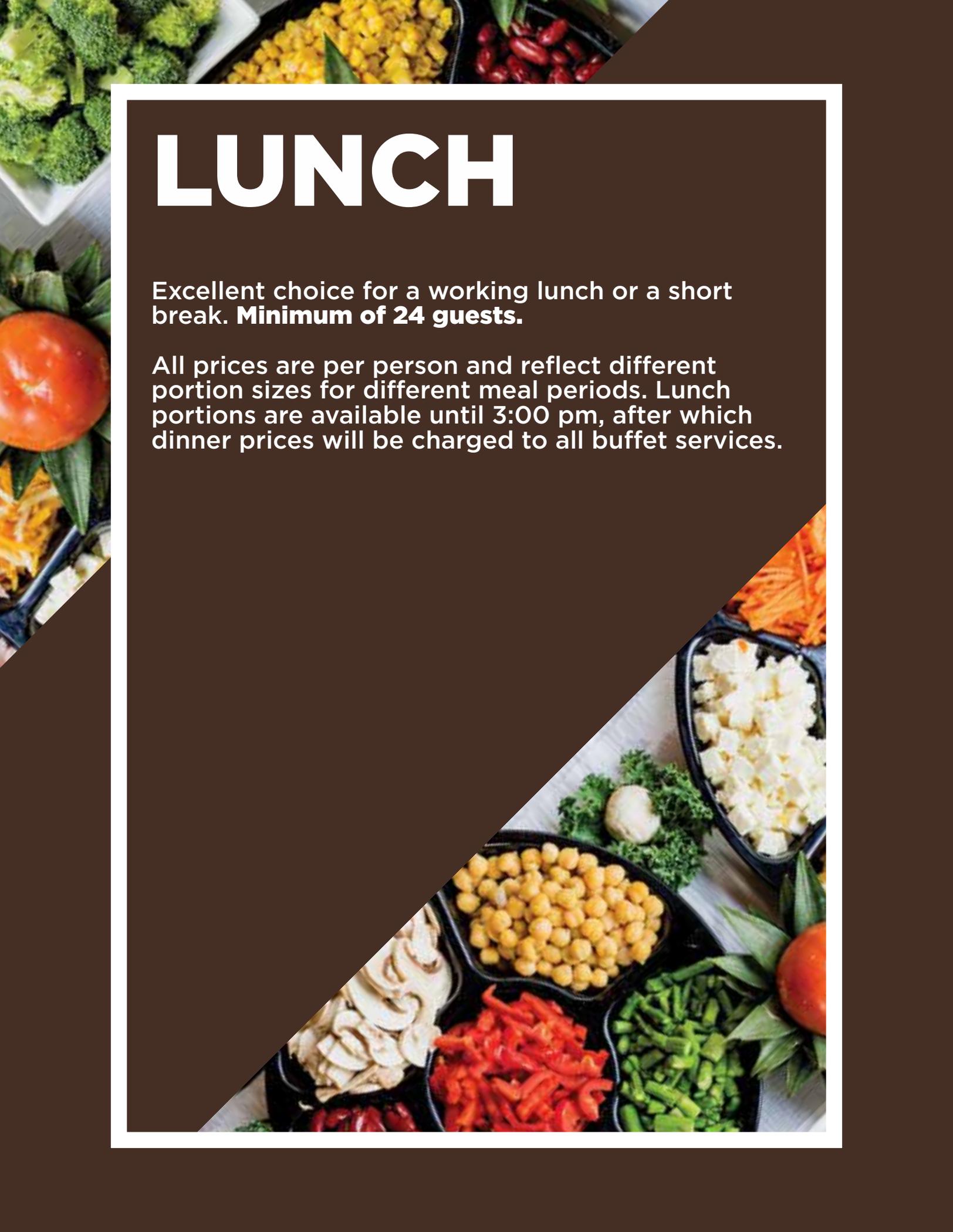
**Mixed Nuts | \$18** (per pound)

A blend of high-quality cashews, almonds, pecans, filberts and Brazil nuts roasted to perfection and lightly salted. (GF)



**Seed & Fruit Mix | \$2.50** (per 1.63 oz mini bag)

Soy free, nut free, gluten free, dairy free & vegan snack mix.



# LUNCH

Excellent choice for a working lunch or a short break. **Minimum of 24 guests.**

All prices are per person and reflect different portion sizes for different meal periods. Lunch portions are available until 3:00 pm, after which dinner prices will be charged to all buffet services.

# SANDWICH & WRAPS SELECTIONS

Minimum of 24 Servings

## The Prexy Sandwich | \$12 (per guest)

Grab and go box lunch in a biodegradable box or an individually wrapped sandwich buffet with compostable plates, disposable utensils and napkins.

Served with

**Assorted Fresh Seasonal Whole Fruits**

**Assorted Potato Chips** (individual bags or in bulk)

**Lettuce & Tomato**

**Assorted Cookies** (GF optional)

**Condiment Packages** (mayonnaise, brown mustard, and jolly ranchers)

**Beverages** (boxed lunch: bottled water and canned soda; sandwich buffet: iced water and iced tea OR lemonade)

Maximum selection of THREE different sandwiches

**Slow-Roasted Beef & Mild Cheddar Cheese**

**Smoked Ham & Monterey Jack Cheese**

**Deli Turkey & Swiss Cheese**

**Fresh Vegetables & Hummus**

Choice of

**Whole Grain Wheat Bread**

**Gluten Free Bread** (optional)

**Flour Tortilla | \$1** (additional per guest)



## The Devil's Tower Wraps | \$14 (per guest)

Served with

**Assorted Diced Seasonal Fruit**

**Potato Salad OR Pasta Salad Du Jour**

**Assorted Dessert Bars** (UW chocolate brownies & lemon bars) (GF optional)

**Beverages** (iced water and iced tea OR lemonade)

Maximum selection of THREE different wraps

**Chicken Caesar** (chicken breast with romaine lettuce, parmesan cheese and Caesar dressing)

**Club** (sliced turkey breast, sliced smoked ham, bacon, lettuce, tomato, swiss and mild cheddar cheese)

**Beef** (slow-roasted beef, mild cheddar cheese, lettuce and tomato)

**Thai** (diced chicken, carrot, onion, cucumber, lettuce and cilantro with a sweet chili-peanut dressing)

**Vegetarian** (romaine lettuce, cucumbers, artichoke hearts, black olives, red onion, sun-dried tomatoes, white balsamic vinegar and a pesto cream cheese spread)





**The Ivinson Sandwich | \$15** *(per guest)*

Grab and go box lunch in a biodegradable box or an individually wrapped sandwich buffet with compostable plates, disposable utensils and napkins.

Served with

**Fresh Diced Seasonal Fruit**

**Pasta Salad Du Jour**

**Lettuce & Tomato**

**Assorted Mini Fruit Pies** *(apple OR cherry)* **OR**

**Mini Cake** *(vanilla OR chocolate)* *(GF optional)*

**Condiment Packages** *(mayonnaise, and brown mustard)*

**Beverages** *(boxed lunch: bottled water and canned soda; sandwich buffet: iced water and iced tea OR lemonade)*



Maximum selection of THREE different sandwiches

*(Gluten free bread optional)*

**Slow-Roasted Beef** *(with bleu cheese & caramelized onions on*

*flaky croissant)*

**Grilled Chicken** *(with avocado, bacon and chipotle aioli on rustic ciabatta bread)*

**Curried Chicken Salad** *(on flaky croissant)*

**Ham, Salami & Turkey** *(provolone, banana peppers, black olives and red onions on hoagie roll)*

**Traditional Turkey Club** *(sandwich made on 100% whole grain wheat bread)*

**Hummus** *(artichokes, feta cheese, black olives, sun-dried tomatoes, cucumber and basil pesto on croissant (Vegetarian)*



**The Lodge Pole**

**Creek Salad Buffet | \$16** *(per guest)*

Served with:

**Dinner Rolls & Butter**

**Assorted Dessert Bars** *(UW chocolate brownies and lemon bars)* *(GF optional)*

**Beverages** *(iced water and iced tea OR lemonade)*



Maximum selection of THREE different salads

**Spring Mix** *(arugula, red leaf, radicchio, romaine and baby spinach with cucumbers, carrots, cherry tomatoes and two dressings)* *(GF)*

**Potato** *(chef's choice, made fresh)* *(GF)*

**Chicken Curry** *(diced chicken with a light curried dressing)* *(GF)*

**Pasta Salad Du Jour** *(chef's choice, made fresh)*

**Chicken Pecan** *(diced chicken with pecans, cranberry, celery and a creamy lemon dressing)* *(GF)*

**Thai Cucumber** *(cucumbers, Thai spices, red onion, carrots, cilantro and peanuts)* *(DF)*

**Pasta Nicoise** *(pasta with Albacore tuna, red peppers, crunchy green beans, capers, fresh parsley and a lemon-dijon dressing)* *(DF)*

**Machu Picchu** *(black beans, hominy and quinoa with salsa verde)* *(GF)(DF)*

**Marinated & Grilled Flank Steak or Chicken**

**| \$4** *(per guest, optional)*



# LUNCHEON PLATED SALADS

Minimum of 24 Servings



Served with:

**Dinner Rolls & Butter**

**Assorted Dessert Bars** (UW chocolate brownies & lemon bars) OR

**Cookies** (GF optional)

**Beverages** (iced water and iced tea OR lemonade)

## **Snowy Range Cobb | \$17** (per guest)

Crisp romaine lettuce, diced tomato, smoked bacon, chicken breast, hardboiled egg and avocado accompanied by ranch or herb vinaigrette. (GF)



## **Rawhide Buttes Chef | \$17** (per guest)

This favorite is served on a bed of fresh spring mix, cheddar and pepper-jack cheeses, julienned turkey and ham, hardboiled egg, black olives, cherry tomatoes, sliced radishes and cucumbers accompanied by ranch or herb vinaigrette. (GF)

## **Chicken Mesa Fajita | \$17** (per guest)

Southwest seasoned and grilled chicken breast served on romaine lettuce with roasted corn kernels, black beans, sliced black olives, cherry tomatoes and cheddar cheese accompanied by a chipotle ranch dressing. (GF)



## **Korean BBQ | \$18** (per guest)

Romaine lettuce, marinated steak, carrots, bell peppers and red onions with a sesame-ginger vinaigrette. (GF, DF optional)

## **Mandarin Chicken | \$18** (per guest)

A bed of spring mix topped with chicken breast, toasted almonds, mandarin orange wedges, fried onions and a sesame-ginger dressing. (GF, DF optional)



## **Asian Cobb | \$18** (per guest)

Your choice of chicken OR strips of beef with carrots, red onion, hearts of palm and baby corn on a bed of spring mix with sesame ginger dressing. (GF, DF optional)

## **Thai Cucumber with Baked Salmon | \$19** (per guest)

A refreshing salad on a bed of cucumbers marinated in Thai spices with red onion, carrots, red bell pepper and peanuts topped with a fillet of baked salmon. (GF, DF optional)



## **Prospect Mountain | \$19** (per guest)

Marinated steak over romaine with cherry tomatoes, provolone cheese, carrots, red onion, cucumber and fried onion with a chipotle-lime ranch dressing. (GF)

## **Grecian Cobb Salad | \$19** (per guest)

Chicken breast, marinated in Greek seasonings and grilled, tossed on a bed of spring mix with avocado, roasted corn, cherry tomato, almonds, dates, fried onions, goat cheese and herb vinaigrette. (GF)

## **Bourbon Street Shrimp Louis | \$19** (per guest)

Cajun shrimp, avocado, cherry tomato, sliced egg, green onions tossed on a bed of spring mix served with a spicy remoulade sauce. (GF)

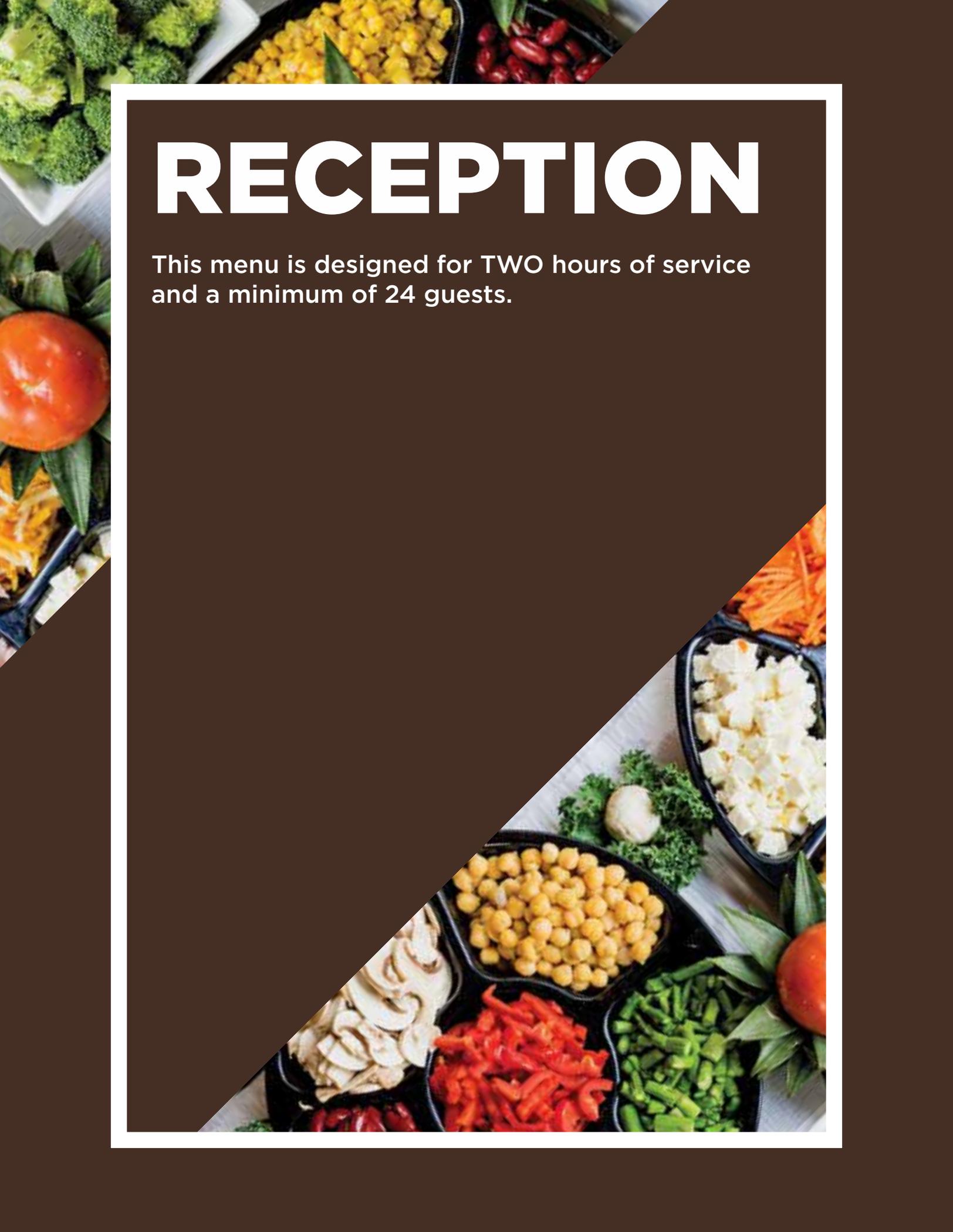
## **Vegetarian Chickpea Salad | \$19** (per guest)

Chickpea of the sea filled with bright flavor and fresh ingredients. (Vegan, GF)



## **Vegan Cobb | \$19** (per guest)

Romaine lettuce with avocado, garbanzo beans, cherry tomato, onion and marinated mushrooms with herb vinaigrette. (Vegan, GF)



# RECEPTION

This menu is designed for TWO hours of service and a minimum of 24 guests.

# COLD DIPS

**Chips and Salsa | \$2** (per guest)  
Served with corn tortilla chips.

**Baba Ghanoush (GF)**  
A Syrian dish of puréed eggplant mixed with tahini, olive oil and various seasonings and served with

**Pita Points | \$3** (per guest)  
**Assorted Crudités | \$6** (per guest) (GF)

**Hummus (GF)**  
A levantine dip made from chickpeas or other beans blended with tahini, olive oil, lemon juice, salt and garlic and served with

**Pita Points OR Assorted Crackers | \$3** (per guest)  
**Assorted Crudités | \$6** (per guest) (GF)

**Traditional Hummus**  
**Curried Hummus**  
**Sun Dried Tomato Hummus**  
**Black Bean Hummus**

**French Onion Dip | \$4** (per guest)  
Known as California dip, made with a base of sour cream and flavored with minced onion. Served with sliced baguettes.

**Chips and Guacamole | \$7** (per guest)  
Fresh guacamole served with corn tortilla chips.



# HOT DIPS

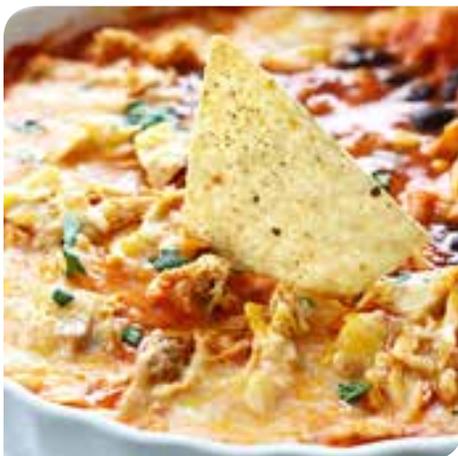


**Artichoke or Spinach Dip | \$3** (per guest)  
Served with sliced baguettes or assorted crackers.

**Bacon Corn Dip | \$5** (per guest)  
Loaded with crisp bacon, sweet corn and lots of cheese. Served with corn tortilla chips.

**Chili Con Queso | \$5** (per guest)  
Creamy cheese sauce with fresh tomatoes and chilies. Served with corn tortilla chips.

**Enchilada Dip | \$5** (per guest)  
Creamy, cheesy and full of Mexican flavors. Made with your choice of ground beef or vegetarian. Served with corn tortilla chips. (Vegetarian optional)



## CHEESES

### Assorted Cheese Display | \$4 *(per guest)*

Various domestic cheeses served with assorted crackers.

### Fruit & Cheese Display | \$6 *(per guest)*

A beautiful display of fresh seasonal fruit and domestic cheeses. Served with assorted crackers.

### Cheese Terrine | \$35 *(per terrine, 40 servings)*

Blended cheese mold. Served with assorted crackers.

### Baked Brie | \$75 *(per wheel, 30 servings)*

Brie cheese in puff pastry. Served with assorted crackers.

Choice of fillings

Plain

Almonds and Honey

Caramel and Pecans

Cherry and Cranberry



## RECEPTION PLATTERS

### Fresh Vegetable Platter | \$3 *(per guest)*

Accompanied by buttermilk ranch dip.

### Fresh Fruit Display | \$4 *(per guest)*

Seasonal selections.

### Antipasto Tray | \$5 *(per guest)*

Assorted olives and pepperoncini's, salami, pepperoni, fresh mozzarella, artichoke hearts, hearts of palm, roasted red peppers and gherkins.

### Assorted Grilled Vegetable Platter | \$6 *(per guest)*

Served cold with buttermilk ranch dip.

### Smoked Salmon Display | \$7 *(per guest)*

Served cold with diced egg, capers, diced red onion, dill crème fraiche.

### Fresh Sushi Display | \$8 *(per guest)*

A beautiful display of fresh sushi accompanied by wasabi, pickled ginger and soy sauce.



## COLD BITES



*2-3 bites per serving*

### Strawberry Balsamic Tartlets | \$4 *(per guest)*

Light and crispy phyllo cups filled with smooth goat cheese topped with a rich balsamic vinegar reduction and freshly sliced strawberries. *(GF)*

**Polenta Bites | \$5** (per guest)

Polenta cakes fried with a smooth and creamy interior. (GF)

Choice of:

- Goat Cheese and Olive Tapenade
- Sausage and Caramelized Onion
- Green Chili and Monterrey Jack
- Sun-Dried Tomato and Mushroom



**Tomato Mozzarella**

**Caprese Skewers | \$6** (per guest)

Made with mozzarella, tomatoes and sweet pesto and seasoned with salt, pepper and olive oil. (GF)



**Tea Sandwiches | \$7** (per guest)

Finger sandwiches.

Maximum of THREE choices

- Smoked Salmon
- Egg Salad
- Cucumber
- Ham Salad
- Chicken Salad
- Tuna Salad
- Roast Beef and Caramelized Onions

**Shrimp Cocktail | \$8** (per guest)

Seasoned jumbo shrimp served with house-made cocktail sauce. (DF, GF)



**Seared Tuna Poke | \$9** (per guest)

Sashimi grade tuna seared, chopped and combined with red onion, toasted sesame seeds, fresh avocado and soy sauce. Served in a crisp phyllo tart topped with fresh lime zest and green onion. (DF, GF optional)

## HOT BITES (BEEF)

All \* Items are subject to 4 day order prior you event date. (2-3 bites per serving)



**Simmered Beef Meatballs | \$4** (per guest)

Choice of Italian sauce with parmesan cheese OR teriyaki sauce.

**Philly Cheese Steak Spring Rolls\* | \$8** (per guest)

Tender strips of marinated steak topped with melted cheese and loaded into a spring roll wrapper.

**Short Rib &**

**Manchego Empanadas\* | \$8** (per guest)

Braised short ribs combined with aged manchego cheese and placed in empanada dough.



**Asian Short Rib Pot Pie\* | \$8** (per guest)

Tender short ribs braised with green onions and sweet Asian spices in a tart shell.



**Shepard's Pie\* | \$8** *(per guest)*

Lean beef sautéed in a medley of spices, mixed with carrots and peas, delicately placed in a savory pastry shell with duchess whipped potatoes.



**Mini Beef Wellington\* | \$9** *(per guest)*

Made with a savory piece of beef tenderloin, accented with mushroom duxelle and wrapped in a French-style puff pastry.

**Beef Kabob\* | \$10** *(per guest)*

Marinated beef tenderloin paired with bell peppers and red onion on a wooden skewer.

**Szechuan Teriyaki Beef Satay\* | \$10** *(per guest)*

Tender beef sirloin satay coated in our teriyaki glaze on a wooden skewer.

## HOT BITES (CHICKEN)

*All \* Items are subject to 4 day order prior you event date. (2-3 bites per serving)*

**Chicken Cordon Bleu Bites | \$4** *(per guest)*

Chicken pounded thin and wrapped around a slice of ham and cheese, breaded, then fried.

**Chicken Pot Stickers | \$4** *(per guest)*

A traditional Asian pot sticker filled with tender chicken and lemongrass served with plum dipping sauce.

**Crispy Chicken Wings | \$5** *(per guest)*

Crispy and hot. A mix of drumettes and wings with buttermilk ranch dipping sauce.

Choices of Sauce:

- Plain *(no sauce)*
- Buffalo
- BBQ
- Mango Chili
- Korean BBQ

**Chicken Quesadilla Trumpets\* | \$7** *(per guest)*

A spicy blend of smoked white chicken meat, monterey jack cheese, bell peppers and fresh cilantro rolled in a flour tortilla trumpet.

**Chicken Marsala Pot Pie\* | \$8** *(per guest)*

Slow roasted chicken paired with marsala wine, rich cream, green onions, mushrooms, red bell peppers and shallots baked in a buttery pie crust.



**Chili Lime Chicken Kabob\* | \$9** *(per guest)*

Chicken breast marinated in a zesty seasoning blend of chili, lime and cilantro paired with onions, poblano and red peppers on a wooden skewer.



**Thai Peanut Chicken Satay\* | \$9** *(per guest)*

Chicken tenderloin marinated in a delicious blend of fresh peanuts and Thai spices on a wooden skewer.

## HOT BITES (PORK)

All \* Items are subject to 4 day order prior you event date. (2-3 bites per serving)



**Pork Egg Rolls | \$4** *(per guest)*

Marinated ground pork & veggies stuffed in a crispy wrapper served with sweet chili dipping sauce.

**Pork Pot Stickers | \$4** *(per guest)*

A traditional Asian pot sticker filled with tender pork, cabbage and mushrooms served with plum dipping sauce.

**Pork Carnita Taquito\* | \$7** *(per guest)*

Slow braised pork carnitas infused with the bold flavors of cilantro and lime.



**Pulled Pork in Cornbread\* | \$7** *(per guest)*

Tender pulled pork drenched in tangy BBQ sauce then stuffed inside a cornbread cup.

**BBQ Pork in Biscuit Dough\* | \$8** *(per guest)*

Pulled pork drenched in tangy BBQ sauce then placed into biscuit dough.

**Andouille Sausage en Croute\* | \$9** *(per guest)*

Cajun spiced andouille sausage and zesty pepper jack cheese topped with jalapeños and loaded into flaky puff pastry.

**Chorizo Stuffed Dates Wrapped in Bacon\* | \$10** *(per guest)*

Spanish pamplona-style chorizo encased in a sun-ripened sweet medjool date then wrapped with bacon.

## HOT BITES (SEAFOOD)

All \* Items are subject to 4 day order prior you event date. (2-3 bites per serving)

**Crab Rangoons | \$4** *(per guest)*

A wonderful blend of crab meat and cream cheese wrapped in a wonton served with sweet chili dipping sauce.

**Crab Stuffed Mushroom | \$6** *(per guest)*

Mushroom cap filled with Maryland style crab.



**Bacon Wrapped****Shrimp with Jalapeño | \$8** *(per guest)*

This favorite features tiger shrimp layered with a hint of jalapeño then wrapped in bacon.

**Mini Crab Cake Bites\* | \$8** *(per guest)*

A rich blend of crab meat and spices lightly breaded to create a succulent bite.

**Potato Wrapped Shrimp\* | \$9** *(per guest)*

Shoe string potato wrapped shrimp.

**Coconut Shrimp | \$10** *(per guest)*

A large butterflied shrimp rolled in a mixture of coconut and breadcrumbs. Served with sweet chili sauce.

**Southwestern Shrimp****Taco Bowl\* | \$10** *(per guest)*

Shrimp seasoned with Southwestern spices, topped with jalapeños and pepper jack cheese. All packed into a crunchy tortilla bowl.

**Scallop & Bacon\* | \$11** *(per guest)*

A mouthwatering toothpick skewer of dry scallops wrapped in bacon.

**Chili Lime Salmon Satay\* | \$12** *(per guest)*

Fresh Atlantic salmon seasoned with Southwest spices and a touch of lime on a wooden skewer.



## HOT BITES (VEGETARIAN)

*All \* Items are subject to 4 day order prior you event date. (2-3 bites per serving)*

**Vegetarian Egg Rolls | \$4** *(per guest)*

Marinated veggies in a crispy wrapper and served with dipping sauce.

**Stuffed Mushroom Caps | \$4** *(per guest)*

Your choice of vegetable OR cheese stuffing.

**Jalapeño Poppers | \$4** *(per guest)*

Stuffed with cheese.

**Vegetarian Pot Stickers | \$4** *(per guest)*

Stuffed and crimped Asian dumplings served with plum dipping sauce.

**Kale & Vegetable Dumplings | \$6** *(per guest)*

Asian potsticker loaded with kale, spinach, corn, tofu, cabbage, carrots, edamame, onions and a touch of sesame oil.

**Mini Brie Bites\* | \$6** *(per guest)*

Slices of rich creamy cheese wrapped in tender phyllo dough and baked.



**Thai Curry Samosa\* | \$8** *(per guest)*

Peas, carrots and corn seasoned with lemongrass, ginger and curry.

**Cheese and Vegetable**

**Quesadilla Trumpet\* | \$8** *(per guest)*

Blend of fresh vegetables, cilantro and cheese rolled in a flour tortilla.

**Breaded Parmesan Artichoke Heart\* | \$8** *(per guest)*

Quartered artichoke hearts filled with goat cheese that are rolled in bread crumbs and parmesan cheese.

**Spanakopita | \$8** *(per guest)*

Flaky phyllo pastry filled with spinach, feta cheese and spices served with tahini sauce.

**Mushroom Vol Au Vent\* | \$10** *(per guest)*

Wild mushroom medley with fontina cheese in flaky puff pastry dough.



## HOT BITES (SPECIALTIES)

*All \* Items are subject to 4 day order prior you event date. (2-3 bites per serving)*



**Duck with Apricot**

**in Phyllo Beggar's Purse\* | \$9** *(per guest)*

Tender duck meat mixed with apricot preserves and brandy in a phyllo beggar's purse.

**Roasted Lamb Gyro\* | \$10** *(per guest)*

Petite pita bread stuffed with lightly marinated lamb that's swathed in a refreshing cucumber and yogurt based tzatziki sauce.

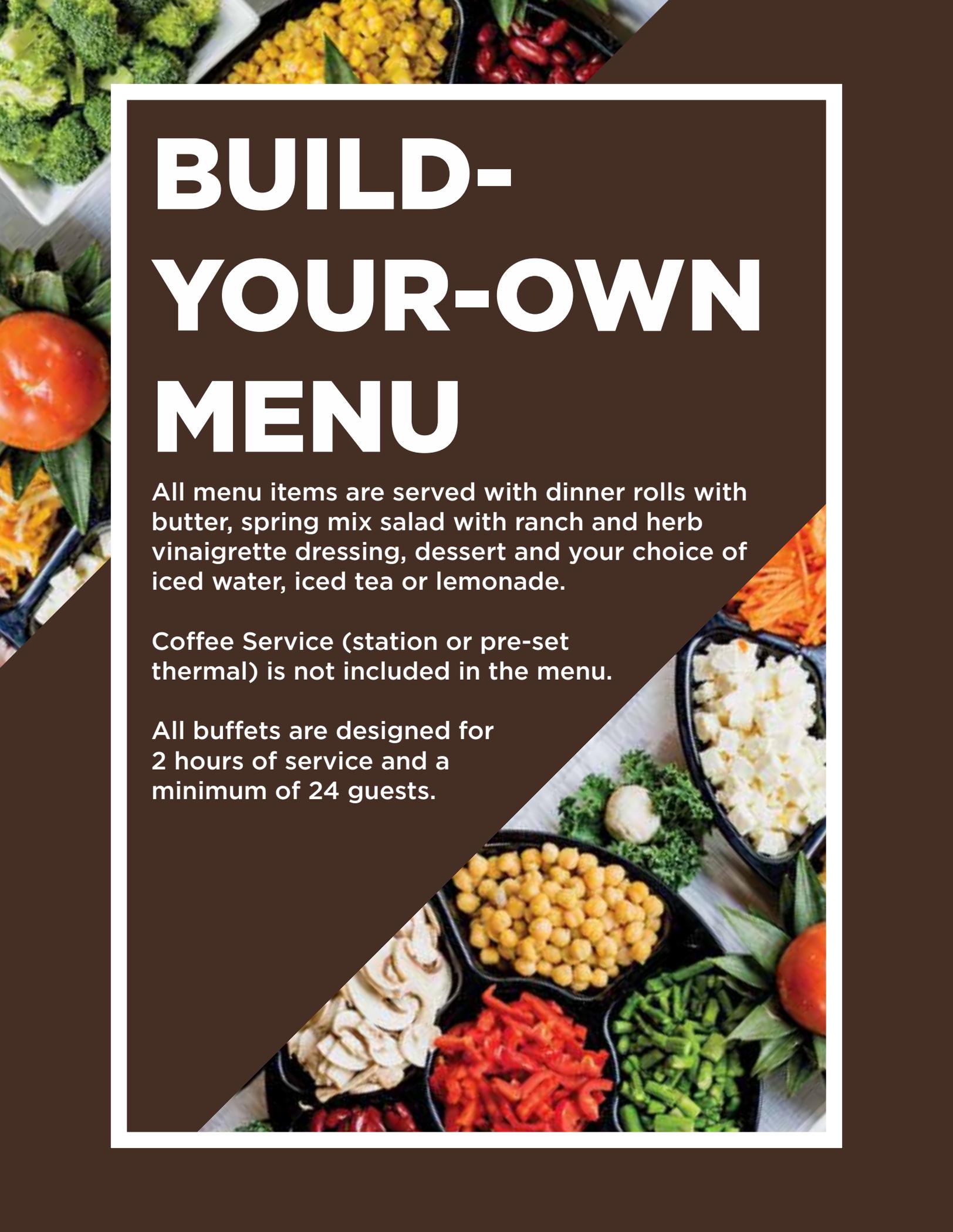


**Peking Roasted Duck Spring rolls\* | \$10** *(per guest)*

Tender duck and scallion filling seasoned with garlic and hoisin sauce then loaded into a spring roll wrapper.

**Lamb Kabob\* | \$13** *(per guest)*

Moroccan lamb tenderloin paired with a mix of figs, apricots and bell peppers on a wooden skewer.



# **BUILD- YOUR-OWN MENU**

All menu items are served with dinner rolls with butter, spring mix salad with ranch and herb vinaigrette dressing, dessert and your choice of iced water, iced tea or lemonade.

Coffee Service (station or pre-set thermal) is not included in the menu.

All buffets are designed for 2 hours of service and a minimum of 24 guests.

# MENU SELECTIONS

These menus are designed for 2 hours of service. **Minimum of 24 guests.**

## LUNCH

### Buffet

- One Entrée** | starting at **\$21** (per guest)
- Two Entrées** | starting at **\$24** (per guest)
- Three Entrées** | starting at **\$27** (per guest)

### Plated

- Plated Dinners** | starting at **\$24** (per guest)

## DINNER

### Buffet

- One Entrée** | starting at **\$24** (per guest)
- Two Entrées** | starting at **\$27** (per guest)
- Three Entrées** | starting at **\$30** (per guest)

### Plated

- Plated Dinners** | starting at **\$27** (per guest)

## ENTRÉE (BEEF)



### Slow Roasted Beef with Au Jus

Lightly dry rubbed beef rib. (GF optional)

### Grilled Flank Steak

Our most popular beef dish, marinated overnight and thinly sliced for tenderness. (GF)

### Sirloin Steak With Cherry Sauce

Grilled sirloin steak topped with red wine cherry sauce. (GF)



### Lasagna

Traditional style lasagna with semolina pasta, seasoned ground beef, Italian sausage, marinara sauce and a three cheese blend of ricotta, parmesan and mozzarella.

### Beef Short Ribs | \$2 (additional per guest)

Seared then braised in beef broth & rosemary. (GF)



### Beef Rib Eye | \$3 (additional per guest)

Well marbled and charbroiled rib-eye steak. (GF)

### Black & Bleu New York Strip | \$4 (additional per guest)

Center cut charbroiled NY strip topped with a melted bleu cheese crumbles. (GF)

**BUILD YOUR OWN**



**Prime Rib | \$5** *(additional per guest)*  
 Slow cooked and super tender. Served with creamy or raw horseradish and au jus sauce. *(GF)*

**Carving station | \$85** *(additional per hour, per station)*  
*(available upon request)*

**Beef Tenderloin | \$6** *(additional per guest)*  
 Grilled and seasoned tender cut. *(GF)*

**Beef Wellington | \$7** *(additional per guest)*  
 Center cut beef tenderloin topped with mushroom duxelle and baked in a flaky puff pastry shell. *(GF)*

## ENTRÉE (CHICKEN)

**Chicken Piccata**

Seared chicken breast served with a light lemon sauce and capers. *(GF)*

**Martini Chicken**

Seared chicken breast topped with a sauce of sun-dried tomatoes, mushrooms, garlic, red wine and butter. *(GF)*

**Chicken Mole**

Chicken thighs braised in a pasilla pepper with a hint of chocolate. *(GF)*

**Puerto Rican Chicken**

A Latin classic packed with flavor, not heat. Tender roasted chicken marinated in lime juice and Southwest Spices. *(GF)*

**Chicken Marsala**

Seared chicken with sautéed mushrooms in a marsala butter sauce.

**Hibachi Chicken**

Grilled with an Asian marinade and topped with teriyaki garlic butter. *(GF optional)*

**Oven Roasted Chicken Quarters**

Herb marinated. *(GF)*



## ENTRÉE (PORK)



**Pork Vindaloo with Green Curry Sauce**

Tender stewed pork with savory Portuguese spices and garlic served over crisp potatoes.

**Brined Center Cut Pork Chops** *(GF)*

**Grilled Pork Tenderloin with Apples**

Brined in apple cider and grilled served with roasted apples. *(GF)*

**Breaded Pork Loin with Mushroom Sauce**

**Citrus Glazed Pork Loin** *(GF optional)*

**Grilled Pork Loin**

Dry rubbed with southwest spices. *(GF)*

**Caribbean Jerk Pork Loin**

Pork loin rubbed with a sweet and spicy Caribbean jerk seasoning. Served with mango chutney. *(GF)*



## ENTRÉE (SEAFOOD)

Prices may change due to market price and availability



**Baha Lime Shrimp**

Sautéed with olive oil, garlic, paprika and limes. *(GF)*

**Shrimp Scampi**

Jumbo tiger shrimp in a white wine, garlic and basil sauce. *(GF)*

**Moroccan Shrimp**

Sautéed shrimp with paprika, cumin and ginger. *(GF)*



**Grilled Halibut**

Drizzled with white wine sauce. *(GF)*

**Roasted Cod with Red Chimichurri**

Dry roasted cod with a tangy tomato, onion and chili sauce. *(GF)*

**Baha Lime Atlantic Cod**

Sautéed with olive oil, garlic, paprika and limes. *(GF)*



**Blackened Cod**

Flakey white fish with rich spicy seasoning. *(GF)*

**Glazed Salmon**

Broiled with your choice of a teriyaki sauce, lemon herb glaze OR basted in maple mustard seasoned with black pepper.



**Potato Crusted Salmon**

Baked salmon fillet with a crisp seasoned potato crust.

**Fried Cat Fish**

A Southern favorite of tender white freshwater fish with a crunchy coating.

**Scallop Au Gratin | \$6** *(additional per guest)*

Browned bread crumb topped scallops in lemon butter.

## ENTRÉE (VEGETARIAN)

### Lasagna

Traditional style lasagna with semolina pasta, broccoli, carrots, cauliflower, onions, mushrooms, squash, marinara sauce and a three cheese blend of ricotta, parmesan and mozzarella.

### Cheese & Spinach Ravioli

Served in a tomato and basil sauce.

### Roasted Corn & Vegetable Ravioli

Roasted corn and mixed vegetables layered between semolina pasta sheets with marinara sauce.

### Pasta Primavera

Fresh vegetables in a rich tomato sauce with pasta.

### Grilled Vegetable Strudel

Roasted vegetables rolled in a flaky puff pastry, then baked to golden brown.

### Vegetarian Moussaka

Eggplant casserole with artichokes, tomatoes and potatoes.

### Chickpeas and Spinach with Maple Sweet Potatoes

Baby spinach and chickpeas slow cooked with ginger, garlic and sweet potatoes. (GF)

### Stuffed Portobello Mushroom Caps

Portobello cap filled with a mixture of seasonal vegetables, garlic and parmesan cheese. Baked to perfection and served with red pepper coulis. (GF)

### Vegetable Tagine Over Couscous

Mildly spiced vegetable stew. (GF)



## STARCH OPTIONS (SELECT ONE)



**Mashed Potatoes** (regular or garlic) (GF)

**Fondant Potatoes** (potatoes seared and braised in beef stock for a crispy edge and creamy center) (GF)

**Scalloped Potatoes**

**Oven Roasted Potatoes**

**Glazed Sweet Potatoes** (roasted with a honey-maple glaze) (GF)

**Rice Pilaf** (white rice steamed with onions, carrots and celery) (GF)

**Red Achiote Rice** (rice cooked in vegetable stock seasoned with oregano and parika) (GF)

**Red Bean & Rice** (slow cooked until tender with savory herbs, diced carrot and celery) (GF)

**Black Bean & Cilantro Rice** (GF)

**Herbed Couscous** (Middle Eastern pasta made from durum wheat)



## VEGETABLE OPTIONS (SELECT ONE)

All fresh vegetable selections are subject to market availability.

**Sautéed Green Beans** (GF)

**Citrus OR Pomegranate Glazed Carrots** (GF)

**Garlic Broccoli, Cauliflower & Carrots** (GF)

**Parmesan Crusted Tomato**

**Roasted Brussel Sprouts** (tossed in balsamic vinegar and topped with parmesan) (GF)

**Bacon & Onion Brussel Sprouts** (GF)

**Red Pepper Corn Relish** (GF)

**Squash Ragout** (tomato, zucchini, yellow squash, thyme, rosemary and oregano) (GF)

**Curried Cauliflower** (GF)

**Roasted and Mashed Winter Squash** (with cinnamon and honey) (GF)

**Spinach Aglio E Olio** (GF)

**Grilled Asparagus** (GF)



## ENTRÉE (VEGAN PLATED)



### **Eggplant Satay**

Roasted breaded eggplant smothered in peanut sauce and served with green beans, cherry tomatoes and coconut rice. (GF)

### **Stuffed Pepper**

Red bell pepper cup filled with seasoned couscous and vegetable blend seasoned with turmeric and coriander. (GF)



### **Vegan Falafel**

Fried crispy falafel tucked in naan bread with tahini or house-made tzatziki sauce served with lettuce, tomato and cucumber. (GF)

### **Jack Fruits**

BBQ sauce on buns OR curry over coconut rice. (GF)



### **Thai Sweet Potato OR Butternut Squash Curry**

Served over rice noodles. (GF)

### **Lentil OR Chickpea Tikka Masala**

Served over white rice. (GF)

### **Black Bean and Sweet Potato Burrito** (GF)

**BUILD YOUR OWN**

## DESSERT (SELECT ONE)

*Gluten free options are available upon request.*

### BUFFET

- Apple Cranberry Crumble**
- Assorted Dessert Bites | \$4** *(additional per guest)*
- Brownie Pudding** *(with whipping cream)*
- Cherry Cobbler**
- Churros** *(with a chocolate sauce)*
- Deluxe Cake** *(chocolate, vanilla or variety of flavor frosting)*
- Nilla Wafer Banana Pudding**
- Peach Pecan Crumble**
- Pie** *(assorted flavors)*
- Strawberry Rhubarb Crumble**
- Tiramisu**
- Tropical Mousse** *(with passion fruit and mango) (GF, DF optional)*
- White Chocolate Raspberry Bread Pudding** *(with crème anglaise)*



### PLATED DESSERT

- Apple Tart Tatin**
- Assorted Dessert Bites**
- Coconut Delight Cake**
- Crème Brûlée**
- Flourless Chocolate Torte**
- Opera Cake**
- Panna Cotta**
- Salted Caramel Tart**
- Tiramisu**
- Tropical Mousse** *(with passion fruit and mango) (GF, DF optional)*
- White Chocolate Mousse** *(with strawberry center)*



A collage of various buffet items including broccoli, corn, tomatoes, mushrooms, chickpeas, red peppers, green beans, and a tomato.

# BUDGET FRIENDLY BUFFET

This menu is designed for TWO hours of service  
and minimum of 24 guests.



**The Pizza Pizza**

**| \$12.50** (per pizza) (5 - 50 pizzas per order)

Traditional style crust with marinara tomato sauce & mozzarella cheese. (GF optional)

Maximum selection of THREE toppings

- Pepperoni**
- Sausage**
- Bacon**
- Ham**
- Mushroom**
- Onion**
- Green or Red Peppers**
- Black Olive**
- Pineapple**

**Additional Toppings | \$0.50** (per topping, per pizza)

**The Italian Feast**

**| \$17 Lunch, \$19 Dinner** (per guest)

A feast fit for the Roman gods!

Served with

**Garlic Bread Sticks**

**Fresh Spring Mix Salad** (with ranch & herb vinaigrette dressing)

**Choice of TWO Pasta Types** (spaghetti, penne, fettuccine OR rotini) (GF optional)

**Marinara (GF) OR Alfredo Sauce**

**House-Made Cannoli**

**Vegetable Medley (GF)**

**Beef or Chicken | \$4** (additional per guest, optional)

**Beverages** (iced water and iced tea OR lemonade)



**The Burger Stand**

**| \$18 Lunch, \$20 Dinner** (per guest)

Served with

**Fresh-Made Sesame Bun** (GF optional)

**Juicy Medium Well Cooked Hamburger Patties** (GF)

**Crispy Bacon Slices**

**Assorted Cheeses Slices**

**Toppings** (shredded lettuce, sliced tomato, red onion and pickles)

**Potato Chips** (in bulk)

**Assorted Condiments** (ketchup, mustard and mayonnaise)

Choice of

**Pasta Du Jour (DF), Potato Salad (GF) OR**

**Coleslaw (GF)**

**Assorted Dessert Bars** (UW chocolate brownies OR lemon)

**OR Cookies** (GF optional)

**Beverages** (iced water and iced tea OR lemonade)



**Island Breezes**  
 | \$19 Lunch, \$21 Dinner *(per guest)*

Served with  
**Seasonal Fruit Salad** *(Vegan, DF, GF)*  
**Marinated and Grilled Puerto Rican Chicken** *(DF, GF optional)*  
**Coconut Rice** *(GF)*  
**Black Beans** *(GF)*  
**Coconut Cake**  
**Beverages** *(iced water and iced tea OR lemonade)*



**The Cajun Fais Do-Do**  
 | \$19 Lunch, \$22 Dinner *(per guest)*

Served with  
**Fresh Spring Mix Salad** *(with ranch & herb vinaigrette dressing)*  
**Chicken & Andouille Sausage Jambalaya** *(GF)*  
**Fried Okra**  
**Red Beans and Rice** *(GF)*  
**Nilla Vanilla Wafer Banana Pudding**  
**Beverages** *(iced water and iced tea OR lemonade)*

**Asian Corner**  
 | \$19 Lunch, \$21 Dinner *(per guest)*  
 Bring Asian flavors to your lunch!

Served with  
**Fresh Spring Mix Salad** *(with ranch & ginger sesame dressings)*  
**Steamed Jasmine Rice OR Vegetable Fried Rice** *(GF optional)*  
**Egg Tart OR Tapioca Pudding**  
**Beverages** *(iced water and iced tea OR lemonade)*

Choice of TWO entrées  
**Sweet & Sour Chicken OR Pork** *(crispy and breaded with house-made sweet and sour sauce) (GF optional)*  
**Beef & Broccoli** *(stir fried in brown sauce) (GF optional)*  
**Szechuan Tofu** *(crispy deep fried tofu topped with Szechuan sauce) (Vegan)*



**Fajita Bar**

**| \$21 Lunch, \$25 Dinner** *(per guest)*

Everything you need for your own street tacos.

Served with

**Fresh Spring Mix Salad** *(with ranch & herb vinaigrette dressing)*

**Flour Tortilla OR Corn Tortilla** *(GF)*

**Sautéed Onions and Bell Peppers** *(GF)*

Choice of TWO entrées

**Taco Meat** *(lean ground beef sautéed with onion, garlic and taco seasoning)* *(GF)*

**Marinated Flank Steak** *(in smoky and tangy molasses marinade)* *(GF)*

**Chicken Mole** *(chicken thighs cooked in pasilla pepper sauce with a hint of chocolate)* *(GF)*

**Puerto Rican Chicken** *(chicken breast marinated in lime juice & southwest spices)* *(GF)*

**Barbacoa Pork** *(shredded chipotle lime marinated pork shoulder smoked with hickory wood)* *(GF)*

**Baha Lime Shrimps | \$3** *(additional per guest)*  
*Sautéed with olive oil, garlic, paprika, and served with lime and pineapple salsa.* *(GF)*

**Baha Lime Atlantic Cod | \$3** *(additional per guest)*  
*Fried cod fish taco with garlic, paprika and served with lime and pineapple salsa.* *(GF)*

**Sweet Potato & Black Bean** *(Vegan)*

Choice of TWO sides:

**Red Achote** *(rice cooked in vegetable stock and seasoned with oregano and paprika)* *(GF)*

**Refried Beans** *(GF)*

**Black Beans** *(seasoned with chili, cumin and paprika)* *(GF)*

**Pinto Beans** *(with cumin and lime)* *(GF)*

**Toppings** *(salsa, sour-cream, shredded cheddar cheese, and pickled jalapeños)*

**Guacamole | \$3.50** *(additional per guest, optional)*  
*Avocado mixed with onion, tomato and garlic seasoned with lime & cilantro.*

**Churros** *(with chocolate sauce)*



## Half Acre Barbecue

| \$23 Lunch, \$26 Dinner (per guest)

Choice of ONE salad, TWO entrées, ONE side, ONE bread choice, and ONE dessert.

Choice of ONE salad

- Coleslaw** (GF)
- Cajun Slaw** (GF)
- Apple Jicama Slaw** (GF)
- Broccoli Slaw** (GF)
- Potato Salad** (red potatoes, onion and celery) (GF)
- Macaroni Salad**
- Pizza Shop Salad** (cucumber, red onion, tomato wedges and feta cheese)



Choice of TWO entrées

- Beef Brisket** (dry rubbed and smoked in hickory wood, sliced OR pulled) (GF)
- Grilled Carne Asada** (with green chimichurri) (GF)
- Pulled Pork** (dry rubbed and smoked with tangy BBQ sauce) (GF)
- Barbacoa Style Pulled Pork** (shredded chipotle lime marinated pork, smoked with hickory wood)
- St. Louis Style Pork Ribs** (smoked ribs with your choice of tangy BBQ, mustard, Korean OR dry rubbed) (GF)
- Smoked Pork Chops** (brined in apple cider OR dry rubbed) (GF)
- Smoked & Coffee Rubbed Pork Loin** (GF)
- Smoked Quarters** (your choice of tangy BBQ, mustard, Korean OR dry rubbed) (GF)
- Smoked Wings** (your choice of tangy BBQ, buffalo, Korean, mango chili OR dry rubbed) (GF)
- Grilled Chicken Breasts** (smothered in tangy BBQ sauce) (GF)
- Pulled BBQ Chicken** (smothered in tangy BBQ sauce) (GF)
- Hot Links** (smoked spicy hot link sausages with sautéed onions, bell peppers and sauerkraut) (GF)
- Bratwurst** (marinated in dark beer with sautéed onions and sauerkraut) (GF)



Choice of ONE side

- Mac & Cheese** (baked with bacon or broccoli with a cracker crust)
- Creamed Spinach** (GF)
- Baked Beans** (navy & pinto bean with molasses) (GF)
- Corn on the Cobb** (GF)
- Corn Succotash** (GF)
- Potato Chips**



Choice of ONE bread

- Corn Bread**
- Biscuits**
- White OR Wheat Rolls**
- Hoagies**
- Texas Style Sliced Bread**
- Burger Buns** (GF optional)

Choice of ONE dessert

- Fruit Cobbler** (berry or peach) (GF)
- Fruit Crumble** (berry or peach) (GF)
- Tiramisu**
- Banana Pudding**



BUDGET BUFFET

# BEVERAGES



# BEVERAGES

## COLD BEVERAGES

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Priced by the gallon

Iced Water	\$7
Iced Tea	\$14
Lemonade	\$17
Orange Juice	\$19
Apple Juice	\$19
Fruit Punch	\$19
Sparkling Fruit	\$23

## HOT BEVERAGES

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Priced by the gallon

Hot Water <i>(Only)</i>	\$5
Tazo Tea Service	\$14
Snake River Coffee	\$18 <i>(regular and decaf)</i>
Hot Chocolate	\$18
Mulled Apple Cider	\$20 <i>(minimum 2 gallons)</i>



## BOTTLED & CANNED BEVERAGES

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Priced individually

Canned Pepsi Products	\$1.25 <i>(12 oz)</i>
Individual Hot Chocolate Packet	\$1.25
Aquafina Bottled Water	\$1.95 <i>(20 oz bottle)</i>
Assorted Pure Leaf Bottled Tea	\$2.50 <i>(18.5 oz)</i>
Assorted Ocean Spray Bottled Juice	\$2.50 <i>(15.2 oz)</i>



