

# CULINART CATERING

AT THE CIRCUIT

851 DUPORTAIL ROAD | CHESTERBROOK | PA

[WWW.CULINARTGROUP.COM/CIRCUIT-CATERING](http://WWW.CULINARTGROUP.COM/CIRCUIT-CATERING)



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*The following Catering Guide offers a wide selection of high-quality food and services. As your dining services partner at The Circuit, it is always our goal to exceed your expectations. We are also available to create a menu tailored to your specific needs. Please contact us for any special requests.*

## The CulinArt Catering Promise

When you place your catering order with CulinArt Catering, you can expect on-time deliveries by a friendly member of our team, excellent customer service and personal touches that make the difference to you and your guests.

- All listed prices are per person, unless otherwise noted.
- There is a minimum order of 10 people (unless otherwise stated).
- Prices include delivery, set up, break down, and pick up of food and equipment.
- Certain events (such as China service, tended bars, chef stations) will incur additional charges.
- China, glimmer ware (high-end disposables), rentals and linens may require additional charges.

## To Order

Please visit [www.culinartgroup.com/circuit-catering](http://www.culinartgroup.com/circuit-catering). Feel free to contact CulinArt with questions about your order. Contact Brian Berardine at (610) 232-7551 or [bberardine@culinartinc.com](mailto:bberardine@culinartinc.com). We are more than happy to arrange an initial meeting to discuss your event, meeting, or party needs.

## 72 Hour Advance Notice

Our objective is to accommodate your needs. To ensure selection and availability, we request that functions be scheduled at least three business days ahead. Of course, we will make every effort to satisfy your dining service needs with reasonable notice.

## Regular Catering Service Hours

Our regular catering hours are 7:30 AM – 2:30 PM Monday through Friday. Catered orders scheduled outside of regular business hours may receive an additional charge.

## Cancellations

Orders cancelled 24 hours or more prior to specified set up time will not incur a cancellation fee. Orders cancelled within 24 hours of specified set up time will be billed according to a cancellation charge: 50% of the total event cost.

## Responsibility for Catering Equipment

CulinArt will pick-up all equipment. All equipment must be returned with the order or the customer will incur a replacement fee.




## Special Function Labor

CulinArt will make specific recommendations on the type and number of servers and chefs. All special function labor is charged at \$50/hour with a guaranteed 5-hour minimum.

## Dietary Needs and allergens

It is important that our clients make CulinArt fully aware of any guest dietary restrictions, food sensitivities and/or allergies in advance. We make every effort to avoid cross-contact. However, there is always the potential for cross-contact in our open kitchens as well as self-serve events.

## Wellness Options

Please refer to the following icons when selecting your menu options.  Eat Well  Vegetarian  Vegan

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.*

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# BREAKFAST BUFFETS

## NY-STYLE BAGEL BREAKFAST

18.00 per dozen | Minimum 1 dozen

Includes assorted bagels with choice of 2 spreads:

- plain
- low fat
- cheddar and chive
- cinnamon
- seasonal spread
- butter and fruit preserves

Complete your breakfast:

- add fresh fruit platter +2.75 per person
- add bottled sparkling and still water +1.75 per person
- assorted fruit juices +1.95 per person
- coffee and tea +2.75 per person

## CONTINENTAL BREAKFAST

9.95 per person | Minimum 8 people

Includes:

- assorted mini pastries, muffins, Danish and bagels
- butter and fruit preserves
- assorted fruit juices, coffee and tea

Complete your breakfast:

- add fresh fruit platter +2.75 per person
- add bottled sparkling and still water +1.75 per person

## HEALTHIER CONTINENTAL BREAKFAST

12.25 per person | Minimum 8 people

Includes:

- mini whole wheat and pumpernickel bagels and mini bran muffins
- butter, cream cheese, fruit preserves and peanut butter
- variety of Greek yogurt
- assorted fruit juices, coffee and tea






Complete your breakfast:

- add fresh fruit platter +2.75 per person
- add bottled sparkling and still water +1.75 per person


## HOT BREAKFAST

10.95 per person | Minimum 10 people

Includes:

- scrambled eggs\*  or egg whites  
- crisp bacon
- pork sausage or turkey sausage 
- breakfast potatoes 
- assorted fruit juices, coffee and tea







Complete your breakfast:

- add fresh fruit platter +2.75 per person 
- add mini pastry platter +3.25 per person
- add bottled sparkling and still water +1.75 per person


## HEALTHY HOT BREAKFAST

13.95 per person | Minimum 10 people

Includes:

- scrambled eggs\*  or egg whites (plain or with spinach, tomatoes and mozzarella)  
- turkey sausage 
- sweet potato breakfast hash  
- assorted fruit juices, coffee and tea

Complete your breakfast:

- add fresh fruit platter +2.75 per person 
- add bottled sparkling and still water +1.75 per person


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# BREAKFAST SANDWICHES

## BREAKFAST BURRITOS

7.95 per person | Minimum 10 people


Select 2:

- spicy chorizo, egg\*, caramelized onions and jack cheese
- turkey sausage, egg\* and pepper jack cheese
- egg whites, cheddar, avocado and roasted tomatoes 

## ENGLISH MUFFIN SANDWICHES

6.95 per person | Minimum 10 people

Select 2:

- egg\* and cheese 
- bacon, egg\* and cheese
- sausage, egg\* and cheese





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# BREAKFAST SIPS & BITES

## MINI FRITTATA BITES

8.50 per dozen | Minimum 1 dozen each | Served at room temperature

- Italian- *spinach, Swiss cheese, roasted red peppers, egg whites* 
- Greek- *feta cheese, kalamata olives, spinach, tomatoes and cage-free eggs\** 
- Mexican- *jalapenos, Manchego cheese, corn tortilla, Andouille sausage and cage-free eggs\**
- Spanish- *chorizo, Yukon potatoes, shallots and cage-free eggs\**

## POUND CAKE

3.25 per person | Minimum 8 people




Select 2:

- lemon poppy seed
- marble
- chocolate
- plain
- iced lemon

## BREAKFAST TOASTS

4.95 per person | Minimum 8 people





Select 2:

- sliced hard-boiled egg\*, avocado, feta cheese and cilantro 
- Nutella with berries and almonds 
- ricotta cheese, jam and walnuts 

## MINI SMOOTHIE SIPS




4.75 per person | Minimum 10 people

Select 2:

- Berry Blend   
*blackberries, blueberries, raspberries, strawberries, baby spinach, dates, soy milk*
- Green Machine   
*banana, mango, kale, dates, almond milk, cinnamon*
- Antioxidant Blast   
*grapes, banana, blueberries, lemon juice, almond milk*
- Choco Nut   
*peanut butter, banana, cocoa, almond milk*

## MINI BREAKFAST BOWLS

6.95 each | Minimum 1 dozen each

- Acai Smoothie Bowl   
*acai puree, banana, almond milk, Greek yogurt, fresh berries, pineapple, flax seeds*
- Protein Smoothie Bowl   
*Greek Yogurt, soy milk, peanut butter, pineapple, cocoa nibs, raw almonds*
- Muesli Bowl   
*house-made muesli, almond milk, blueberries, Greek yogurt, local honey*

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## A LA CARTE BREAKFAST

### Fresh Fruit and Berry Platter

2.75 per person | Minimum 8 people

add yogurt honey dip +1.25 pp

### Assorted Individual Yogurt Cups

2.25 each | Minimum 8 people

### Assorted Individual Greek Yogurt Cups

2.95 each | Minimum 8 people

### Granola Bars and Cereal Bars

18.00 per dozen | Minimum 1 dozen

### Mini Pastry Platter

3.95 per person | Minimum 8 people

### Coffee and Tea

2.75 per person | Minimum 8 people

### Assorted Fruit Juices

1.95 per person | Minimum 8 people

Select 2:

- orange
- cranberry
- apple
- grapefruit








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# LUNCHEON SANDWICH BUFFETS

## UPMARKET SANDWICH PLATTER

10.95 per person | Minimum 10 people or minimum \$250.00

### Select up to 5 sandwiches or wraps from the following:

- Roast Beef\* and Caramelized Onion  
*roast beef\*, cheddar cheese, caramelized onions, lettuce, tomato and horseradish mayonnaise on brioche*
- Ham and Brie  
*smoked ham, brie cheese, sliced apples, and arugula with Dijon mustard on brioche*
- B.L.T.A  
*smoked bacon, lettuce, tomato and avocado on ciabatta*
- Tuna Veggie Salad  
*vegetable tuna salad with spinach, tomato on multigrain roll*
- Marinated Vegetable Sandwich   
*grilled marinated vegetables with pesto spread on ciabatta*
- Asian Glazed Tofu Wrap   
*romaine lettuce, cabbage, peppers and carrots on a wrap*
- Fresh Mozzarella and Tomato   
*sliced fresh mozzarella, Roma tomatoes, fresh basil and olive oil on focaccia*
- Rocket Grilled Chicken  
*arugula, tomatoes, parmesan cheese and grilled chicken breast with balsamic vinaigrette on brioche*
- Blazin' Buffalo Grilled Chicken Sandwich  
*bleu cheese spread, grilled buffalo chicken and romaine on ciabatta*
- California Chicken Club  
*smoked bacon, swiss cheese, avocado, spring mix, tomato and herb mayo on a croissant*
- Pesto Chicken and Mozzarella  
*grilled pesto chicken, fresh mozzarella, roasted red peppers, leaf lettuce and plum tomatoes on focaccia*
- Roast Turkey and Cheddar  
*cheddar cheese, roast turkey, leaf lettuce, tomato and Dijonaise on multigrain roll*
- Turkey Avocado Wrap  
*turkey breast, avocado, red onions, leaf lettuce and tomato on whole wheat wrap*


### Complete your lunch:

- add side salad +2.95 per person
- add assorted Lay's potato chips and pretzels +1.25 per person
- add cookie and brownie platter +2.75 per person
- add bottled sparkling and still water and 20 oz bottled soda +2.50 per person

## CLASSIC SANDWICH AND WRAP COLLECTION

8.95 per person | Minimum 10 people

Includes all 5 sandwich options:

- Grilled Chicken Caesar Wrap
- Turkey and Swiss Wrap
- Roast Beef\* and Swiss on Wheat Bread
- Fresh Mozzarella, Tomato and Basil on Focaccia 
- Ham and Cheddar on Kaiser Roll





Complete your lunch:

- add side salad +2.95 per person
- add assorted Lay's potato chips and pretzels +1.25 per person
- add cookie and brownie platter +2.75 per person
- add bottled sparkling and still water and 20 oz bottled soda +2.50 per person

## BREADLESS LETTUCE WRAPS

8.95 per person | Minimum 10 people or minimum \$250.00

Includes all four options in green leaf lettuce wrap:

- Tuscan Tuna Salad 
- Avocado Chicken Salad 
- Fresh Mozzarella, Tomato and Basil Pesto 
- Roasted Vegetables and Hummus 

Complete your lunch:

- add side salad +2.95 per person
- add assorted Lay's potato chips and pretzels +1.25 per person
- add cookie and brownie platter +2.75 per person
- add bottled sparkling and still water and 20 oz bottled soda +2.50 per person



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# LUNCHEON SALAD BUFFET

## ENTRÉE SALAD PLATTERS

14.95 per person | Minimum 10 people or minimum \$250.00

10 - 30 people, select 2 salads | 30 people or more, select 3 salads:







- Southwest Chicken Salad - *chili-rubbed chicken breast on a bed of lettuce with black beans, sweet roasted corn, diced tomatoes, green onions and crispy corn tortilla strips with house-made pico de gallo and cilantro ranch dressing*
- Asian Salmon\* Salad - *roasted salmon, mandarin oranges, crispy Asian noodles, tomatoes, scallions, peppers and carrots over mixed greens with sweet Thai chili vinaigrette*
- Classic Cobb Salad - *chopped romaine lettuce with roast turkey breast, avocado, olives, tomatoes, crisp bacon, chopped egg\* and gorgonzola crumbles with Ranch dressing*
- Grilled Steak\* and Gorgonzola Salad - *marinated flank steak tossed with tender green beans, cherry tomatoes and gorgonzola with olive oil and red wine vinegar and garlic croutons*
- Grilled Chicken Caesar Salad - *crisp romaine lettuce topped with grilled chicken breast, shaved parmesan cheese and house-made croutons with creamy Caesar dressing\**
- Caprese Salad  - *bocconcini of mozzarella with grape tomatoes and fresh basil with truffle balsamic and extra virgin olive oil*
- Tropical Tofu Salad   - *sesame grilled tofu, avocado, pineapple, mango, jicama, green onions and edamame with pineapple-orange vinaigrette*
- Seared Tuna\* Niçoise Salad (requires 36 hours advance notice; + 3.00 per person) - *seared rare ahi tuna\*, red potatoes, hard-cooked egg\*, haricot vert, olives and red grape tomatoes with Dijon mustard vinaigrette*

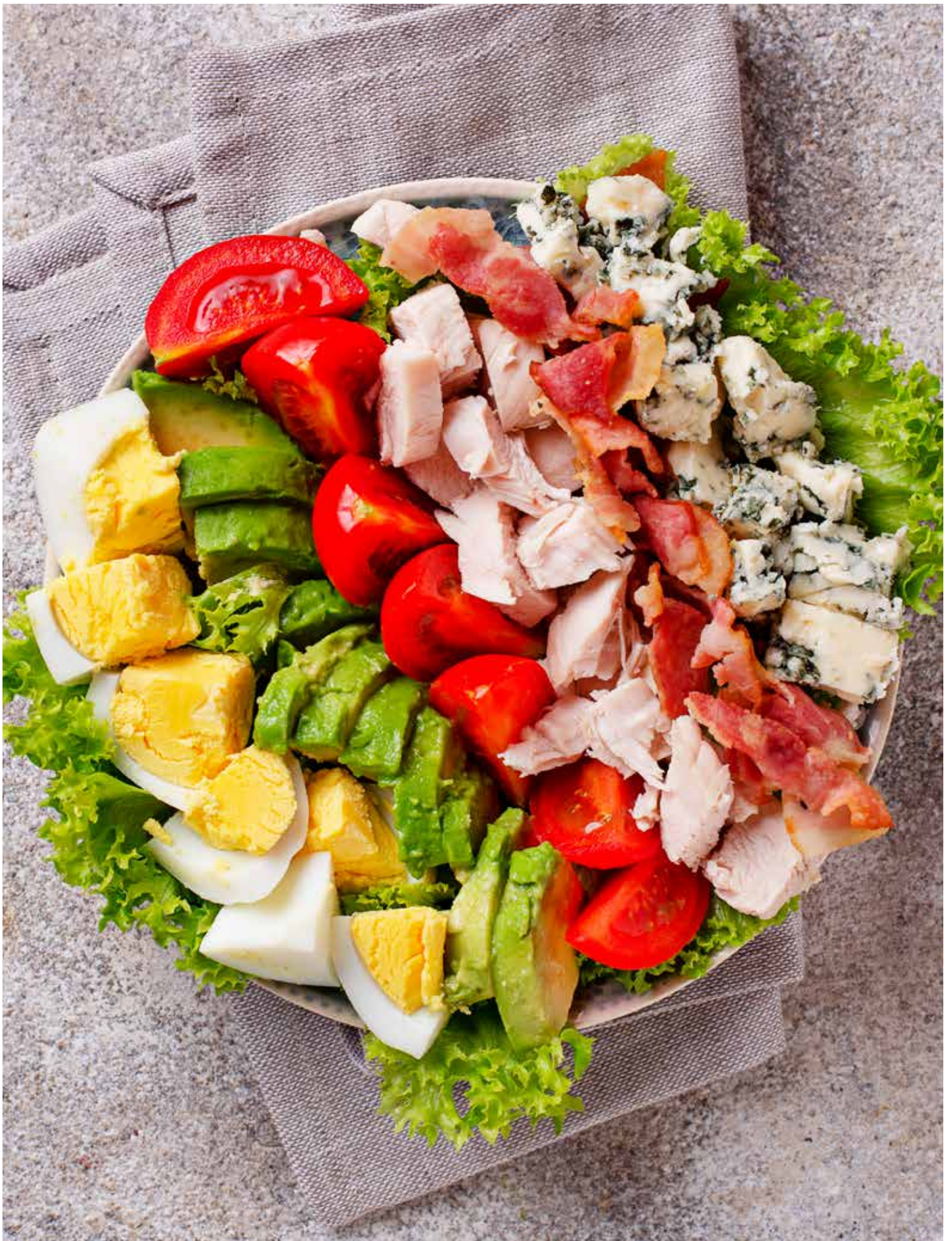
Complete your lunch:

- add assorted Lay's potato chips and pretzels +1.25 per person
- add cookie and brownie platter +2.75 per person
- add bottled sparkling and still water and 20 oz bottled soda +2.50 per person

## GOURMET SIDE SALADS

3.25 per person | Minimum 8 people

- Mixed Field Greens   - *mixed greens, cherry tomatoes, olive oil and red wine vinegar*
- Kale Caesar Salad\*  - *kale and romaine with parmesan croutons and creamy Caesar dressing\**
- Chipotle Cole Slaw  - *with green onions, honey, apple cider vinegar and chipotle mayo*
- Pasta Salad  - *with peppers, onions, herbs and Italian dressing*
- Greek Orzo and Feta Salad  - *cucumbers, tomatoes, kidney beans, olives, feta and orzo pasta tossed with olive oil and red wine vinegar*



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# BOXED LUNCHES

12.95 per box | Minimum 2 of each variety

*Box lunches include bag of chips, choice of fresh hand fruit or cookie and bottled water*

*Sandwich boxes include mayo and mustard packets*



- Grilled Chicken Caesar Salad\* - *crisp romaine lettuce topped with grilled chicken breast, shaved parmesan cheese and house made croutons with creamy Caesar dressing\**
- Kale Caesar Salad\*  - *baby kale and romaine lettuce with shaved parmesan cheese and house-made croutons with creamy Caesar dressing\**
- Classic Cobb Salad - *chopped romaine lettuce with roast turkey breast, avocado, olives, tomatoes, crisp bacon, chopped egg\* and gorgonzola crumbles with Ranch dressing*
- Greek Salad  - *romaine lettuce, cucumbers, tomatoes, bell peppers, feta cheese, kalamata olives, dill and Greek vinaigrette*
- Asian Glazed Tofu Wrap   - *romaine lettuce, cabbage, peppers and carrots on a wrap*
- Fresh Mozzarella and Tomato Sandwich  - *sliced fresh mozzarella, Roma tomatoes, fresh basil and olive oil on focaccia*
- Rocket Grilled Chicken Sandwich - *arugula, tomatoes, parmesan cheese and grilled chicken breast with balsamic vinaigrette on brioche*
- Turkey Avocado Wrap - *turkey breast, avocado, red onions, cilantro, leaf lettuce and tomato on whole wheat wrap*
- Roast Beef\* and Caramelized Onion Sandwich - *roast beef\*, cheddar cheese, caramelized onions, lettuce, tomato and horseradish mayonnaise on brioche*
- Ham and Brie - *smoked ham, brie cheese, sliced apples and arugula with Dijon mustard on brioche*

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# MIX & MATCH FLATBREAD PIZZA

7.75 per person | Minimum 8 people

Select 3 Flatbreads:

- Margherita  - *fresh mozzarella, basil pesto, plum tomatoes*
- Pepperoni - *mozzarella, Abruzzi pepperoni, oregano*
- Rustica  - *mozzarella, roasted zucchini, yellow squash, eggplant, peppers, basil pesto*
- Buffalo Chicken- *ranch dressing, mozzarella & blue cheese*
- Tuscan- *sweet Italian sausage, ricotta cheese & spinach*

Complete your pizza party:

- add mixed field green salad  +2.75 per person
- add kale Caesar\* salad  +2.75 per person
- add cookie and brownie platter +2.75 per person
- add bottled sparkling and still water and bottled soda +2.50 per person

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# HOT LUNCHEON BUFFET

Minimum 10 people | 10 to 20 people – choice of 1 entree and 2 accompaniments 19.95 per person

21 to 50 people – choice of 2 entrees and 2 accompaniments 25.95 per person

*Served with tossed mixed field green salad or kale Caesar salad\*, cookie and brownie platter, bottled sparkling and still water and bottled soda*

## Entrees:

- Grilled Chicken Provencal  
*marinated chicken breast plum tomatoes, black olives, garlic and fresh herbs*
- Asian Glazed Chicken  
*grilled chicken breast brushed with our signature glaze, served with a warm Asian slaw*
- Herb Roasted Turkey Breast  
*cornbread-collard stuffing and creamy onion gravy*
- Cider Brined Pork Loin  
*roasted with sage and topped with charred scallion & caramelized apple compote*
- Marinated Grilled Flank Steak (add \$2.50 per person)  
*cilantro, soy and garlic marinated flank steak with scallions*
- Lemon Cod Fish Fillet  
*with a zucchini, tomato, garlic sauté*
- Honey-Miso Roasted Salmon\* (add \$2.50 per person)  
*with honey miso sauce*
- Mezze Tossed Pasta   
*whole wheat penne, cherry tomatoes, grilled zucchini, chickpeas, fresh lemon-basil gremolata*
- Sesame Grilled Tofu   
*with coconut curry sauce and scallions*

Additional entree +7.95 per person

## Accompaniments:

- Charred Broccoli and Blistered Tomatoes  
- Green Beans with Mushrooms and Shallots  
- Roasted Brussels Sprouts & Heirloom Carrots  
- Roasted Root Vegetables  
- Stir-fried Vegetables 
- Brown Rice Pilaf  
- Smashed Yukon Gold Potatoes 
- Olive Oil Roasted Potatoes 

Additional accompaniment +3.25 per person





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# THEMED LUNCHEON BUFFETS

All served as buffet or action station (action station requires staff 50.00 per hour) | 48 hour notice required  
Minimum 10 people | 10 to 20 people – choice of 1 entree and 2 accompaniments 19.95 per person  
21 to 50 people – choice of 2 entrees and 2 accompaniments 25.95 per person

*Served with bottled still and sparkling water and bottled soda, and cookie and brownie platter*

## ITALIAN BUFFET

*includes Kale Caesar salad and warm bread sticks*

### Entrees:

- Chicken Parmesan
- Sweet Italian Sausage with peppers and onions
- Chianti Braised Beef\*
- Parmesan Crusted Fish
- Meatball Marinara
- Eggplant Rollatini

### Accompaniments:

- Soft Polenta with Mushrooms
- Penne a la Vodka
- Baked Pasta with Marinara, Ricotta and Fresh Mozzarella
- Pasta Carbonara
- Crushed Yukon Gold Potatoes with sage & olive oil
- Zucchini and Tomato Sauté

## ASIAN BUFFET

*includes tri-color Asian slaw*

### Entrees:

- Char Siu Pork
- Five Spice Sesame Beef\*
- Sesame Grilled Tofu
- Canton Roast Chicken
- Sesame Mandarin Chicken Stir-fry
- Shrimp and Black Bean Stir-fry (+2.50 per person)

### Accompaniments:

- Five Vegetable Fried Rice
- Stir-fried Wild Rice with Mushrooms
- Shanghai Vegetable Noodles
- Stir Fried Vegetables
- Soy Glazed Sweet Potatoes
- Bok Choy with Sweet Chili Sauce

## INDIAN BUFFET

*includes mixed greens with lime-yogurt dressing, Naan bread, cucumber-yogurt raita, mango chutney and pickled red onions*

### Entrees:

- Codfish Curry with Ginger Coconut Curry
- Chicken Tikka Masala with Creamy Yogurt Curry Sauce
- Tandoori Grilled Chicken marinated in Warm Spices
- Lamb Vindaloo slow-cooked in Indian Spices (add \$2.50 per person)
- Vegetable Matar- potato and pea stew with tomatoes, ginger, cumin and cilantro

### Accompaniments:

- Steamed Basmati Rice
- Saag Paneer Cheese
- Curried Chickpeas
- Spiced Lentils
- Ginger Sautéed Vegetable

## MEXICAN BUFFET

*includes mixed greens with Mexican oregano vinaigrette, house-made guacamole, fire roasted salsa, sour cream and flour tortillas*

### Entrees:

- Chicken Enchiladas with Salsa Verde
- Chicken Asada
- Carnitas Pork
- Beef Barbacoa
- Vegetable Stuffed Peppers

### Accompaniments:

- Mexi Corn Salad
- Red Rice and Beans
- Fajita Vegetables
- Tortilla Chips

## TACO BAR

*includes avocado, sour cream, pico de gallo, fire-roasted salsa, salsa verde, jack cheese, house-made guacamole, tortilla chips and flour tortillas*

### Entrees:

- Baked Fish Tacos
- Carnitas Pork Tacos
- Beef Barbacoa Tacos
- Pulled Chicken Tacos

### Accompaniments:

- Red Rice
- Beans



## MEDITERRANEAN BUFFET

*includes pita bread, Greek salad, cucumber-tomato salad, kalamata olives, feta cheese, stuffed grape leaves and tzatziki sauce*

### Entrees:

- Lemon Chicken Kebabs
- Chickpea Falafel
- Lamb Kebabs (+2.50 per person)

### Accompaniments:

- Lemon Hummus
- Tabbouleh Salad

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## BREAKS AND SNACKS

*Minimum 8 people*

### Mediterranean Sampler

*9.95 per person*

olive tapenade, red pepper hummus with pita crisps and lemon tahini served with grilled focaccia, long-cut carrots, celery sticks and olives

### Vegetable Crudites

*7.95 per person*

with buttermilk ranch dip

### Gourmet Cheese Display

*8.95 per person*

with assorted crackers and flatbreads

### House Made Tortilla Chips

*5.75 per person*

corn tortilla chips with salsa verde, pico de gallo and guacamole

### Assorted Hummus with House-baked Pita Chips

*5.75 per person*

black bean, roasted red pepper, classic lemon hummus

### House-Roasted Nuts

*4.75 per person*

### Chips and Pretzels

*3.95 per person*

with house-made caramelized onion dip

### **House Made Seasoned Potato Chips**

*4.50 per person*

parsley and garlic, old bay and truffle parmesan flavored potato chips

### **Assorted Seasonal Hand Fruit Basket**

*2.50 per person*

### **Fresh Baked Home Style Cookies and Brownies**

*2.75 per person*

assortment of chocolate chip, sugar, white chocolate macadamia, oatmeal raisin cookies, chocolate brownies and blondies

### **Fresh-cut Fruit Kebabs**

*3.50 per person*

### **Seasonal Tartlets**

*4.50 per person*

### **Mini Cupcakes**

*2.75 per person*

### **Mini Cheesecakes**

*3.75 per person*

### **Snack Bars**

*2.50 per person*

### **Gourmet Miniature Pastries**

*3.95 per person*

### **Chocolate Covered Fruit**

*6.95 per person*

strawberries, pineapple and banana hand-dipped in semi-sweet chocolate

### **Brownie and Strawberry Kebabs with Sea Salted Chocolate**

*6.95 per person*

### **Salted Chocolate and Caramel Pretzel Bar**

*6.95 per person*

### **Sweet Strips**

*3.50 per person*

almond, caramel apple cobbler, blueberry crumb, cranberry crumb and peach almond

### **Lemon Bars**

*3.50 per person*



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# RECEPTION APPETIZERS AND PLATTERS

*Minimum 8 people*

## **Charcuterie**

*14.95 per person*

prosciutto, genoa salami, capicola, imported and domestic cheese, grilled zucchini, roasted tomatoes, marinated vegetables, roasted peppers, and marinated olives with flatbreads and rosemary focaccia

## **Mediterranean Mezze & Pita**

*9.95 per person*

*served with grilled pita or cucumber chips, marinated olives and stuffed grape leaves*

Select three dips:

- lemon hummus
- roasted red pepper hummus
- black bean hummus

## **Fiesta Tex-Mex Dip**

*6.75 per person*

pico de gallo, salsa verde, guacamole, green onions, jalapenos, sour cream, black beans, cilantro, avocado and shredded jack-cheddar cheese served with corn tortilla chips

## **Balsamic Marinated Grilled Vegetable Platter**

*6.75 per person*

## **Sushi Sampler\***

*15.50 per person | 48 hour notice required | includes 3 pieces per person*

Chef's selection of seafood and vegetarian sushi rolls

## **Smoked Salmon Platter**

*14.95 per person | 48 hour notice required*

smoked salmon, capers, chopped egg\*, diced tomato and diced red onion

*served with whipped cream cheese and cocktail bread*

## **Baked Brie en Croute**

*8.95 per person*

with toasted almonds, seasonal fruit and assorted crackers

## **Spinach and Artichoke Dip**

*6.75 per person*

creamy dip served in a sourdough bread bowl with crisp breads and crackers





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# BEVERAGES

## Bottled/Canned Beverages

- 20 oz. Aqua Fina/Dasani Bottled Water 2.50 per person
- 20 oz. LifeWTR/Smart Water 3.75 per person
- 20 oz. Schweppes's Sparkling Water 2.75 per person
- 12 oz. Bubly Sparkling Water 1.95 per person
- 20 oz. Bottled Soda, assorted variety 2.75 per person
- Bottled Iced Teas and Lemonades, assorted variety 3.25 per person
- Tropicana/Minute Maid Bottled Juice, assorted variety 2.75 per person

## Coffee and Tea Service

2.75 per person | Minimum 8 people

## Assorted Fruit Juices

1.95 per person | Minimum 8 people

Select 2:

- orange
- cranberry
- apple
- grapefruit

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# DESSERT STATIONS

An additional charge will be added for a required station attendant and/or chef (50.00 per hour).  
Service staff quantities vary depending on the final guest count for your event.

## Cobbler Station

7.95 per person | Minimum 15 people

*served with premium vanilla ice cream, warm caramel topping, fresh whipped cream, walnuts, raisins and cherries*

Select 2 cobblers:

- apple
- peach
- mixed berry

## Make Your Own Sundae Bar

7.95 per person | Minimum 15 people

*served with warm caramel sauce, double chocolate fudge, strawberry topping, sprinkles, candy and nut toppings, fresh whipped cream and maraschino cherries*

Select 2 ice cream flavors:

- vanilla
- chocolate
- strawberry

## Cakes

*specialty cakes are available upon request*

