

CULINART CATERING

MERRITT 7 CORPORATE PARK

(203) 956-6227 | CFEITAIS@CULINARTINC.COM



 CULINART GROUP
INNOVATIVE DINING SOLUTIONS



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 api.getspoonfed.com/1468/Merritt7/ or scan the QR code to the right. Feel free to contact CulinArt with questions about your order 203.956.6227 or email Christina Feitais Deida at cfeitais@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 7AM – 4PM Monday through Friday. Catered orders scheduled outside of regular business hours may receive an additional charge.

Cancellations

Orders canceled 24 hours or more prior to specified set up time will not incur a cancellation fee. Orders canceled 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.*

BREAKFAST BUFFETS

NY-Style Bagel Breakfast ^{VG}

9.99 per dozen *Minimum 1 dozen*

Includes assorted bagels, butter and fruit preserves with choice of 2 spreads:

- plain cream cheese
- cheddar and chive cream cheese
- cinnamon raisin cream cheese
- vegetable cream cheese
- bacon, cheddar and chive cream cheese
- sundried tomato cream cheese
- smoked salmon cream cheese

Complete your breakfast:

- add fresh fruit platter ^{VG} 4.95 per person
- add bottled sparkling and still water 2.15 per person
- assorted fruit juices 3.25 per person
- coffee and tea 4.25 per person

Continental Breakfast ^{VG}

5.95 per person

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 ^{VG} 4.95 per person
- add bottled sparkling and still water 2.15 per person

Healthier Continental Breakfast ^{VG}

6.95 per person

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
(dairy alternatives available upon request)






Complete your breakfast:

- add fresh fruit platter ^{VG} 4.95 per person
- add bottled sparkling and still water 2.15 per person



Hot Breakfast

7.95 per person

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  4.95 per person
- add mini pastry platter  4.95 per person
- add bottled sparkling and still water 2.15 per person


Healthy Hot Breakfast

8.95 per person

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  4.95 per person
- add bottled sparkling and still water 2.15 per person

BREAKFAST SANDWICHES

Breakfast Burritos

6.95 per person


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

Select 2:

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



BREAKFAST SIPS & BITES

Pancake Bites

7.95 per person Minimum 1 dozen each | Served at room temperature with maple syrup

- maple bacon pancake bites
- cinnamon sugar pancake bites
- lemon blueberry pancake bites
- chocolate chip pancake bites

French Toast Bites

9.95 per person Minimum 1 dozen each | Served at room temperature

thick-cut cinnamon French Toast cubes dusted with powdered sugar and served with maple syrup

Mini Frittata Bites

13.95 per person Minimum 1 dozen each | Served at room temperature

- Italian- *spinach, parmesan cheese, roasted red peppers, egg whites* ✓
- Greek- *feta cheese, kalamata olives, spinach, tomatoes, egg whites* ✓
- Mexican- *jalapenos, cotija cheese, roasted corn, chriso, whole eggs**
- Cajun- *Andouille sausage, Yukon potatoes, roasted green bell peppers, whole eggs**

Breakfast Pinwheels

12.95 per person Minimum 1 dozen each | Served at room temperature

- smoked ham and gruyere cheese
- baby spinach and monterey jack ✓
- applewood smoked bacon and aged cheddar
- southwestern turkey egg white

Mini Breakfast Empanadas

14.95 per person Minimum 1 dozen each

- nutella banana ✓
- caramel apple ✓
- blueberry orange ✓
- lemon cherry ✓

Mini Ciabatta Breakfast Toasts

11.95 per person Minimum 1 dozen each

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

Pound Cake Bites

9.95 per person Minimum 1 dozen each

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



Mini Granola Cups

8.95 per person Minimum 1 dozen each

filled with vanilla Greek yogurt, topped with fresh berries





Overnight Oats

45.95 per person Minimum 1 dozen each | 12 oz each

- blueberry lemon overnight oats  - *almond milk, greek yogurt, blueberries, lemon zest*
- banana nut overnight oats  - *almond milk, banana, walnuts and cinnamon spice*




Mini Smoothie Sips

19.95 per person Minimum 1 dozen each

- 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

22.95 per person Minimum 1 dozen each

- acai smoothie bowl  - *acai, 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*



A LA CARTE BREAKFAST

Fresh Fruit and Berry Platter VG

4.25 per person

add yogurt honey dip +1.25 per person

Individual Yogurt Cups V

3.15 per person *assorted variety*

Individual Greek Yogurt Cups V

4.15 per person *assorted variety*

Granola Bars and Cereal Bars V

2.95 per dozen *assorted variety*

Mini Pastry Platter

4.95 per person

Coffee and Tea

4.25 per person

served with non-fat milk, 2% milk and sweeteners; dairy substitutes available

Assorted Fruit Juices VG

2.25 per person

Select up to 2: orange, cranberry, apple, grapefruit






LUNCHEON SANDWICH BUFFETS

Upmarket Sandwich Platter

12.95 per person

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*
- Flank Steak* and Blue Cheese
grilled flank steak, arugula and blue cheese spread on a pita*
- 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 
fresh mozzarella, 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, lettuce and tomato on whole wheat wrap

Complete your lunch:

- add side salad +3.95 per person
- add assorted Lay's potato chips and pretzels +2.95 per person
- add cookie and brownie platter +3.95 per person
- add bottled sparkling and still water +2.15 per person

Classic Sandwich and Wrap Collection

10.95 per person

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 **+3.95 per person**
- add assorted Lay's potato chips and pretzels **+2.95 per person**
- add cookie and brownie platter **+3.95 per person**
- add bottled sparkling and still water **+2.15 per person**

Breadless Lettuce Wraps

7.95 per person

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 **+3.95 per person**
- add assorted Lay's potato chips and pretzels **+2.95 per person**
- add cookie and brownie platter **+3.95 per person**
- add bottled sparkling and still water **+2.15 per person**

Classic Deli Platter

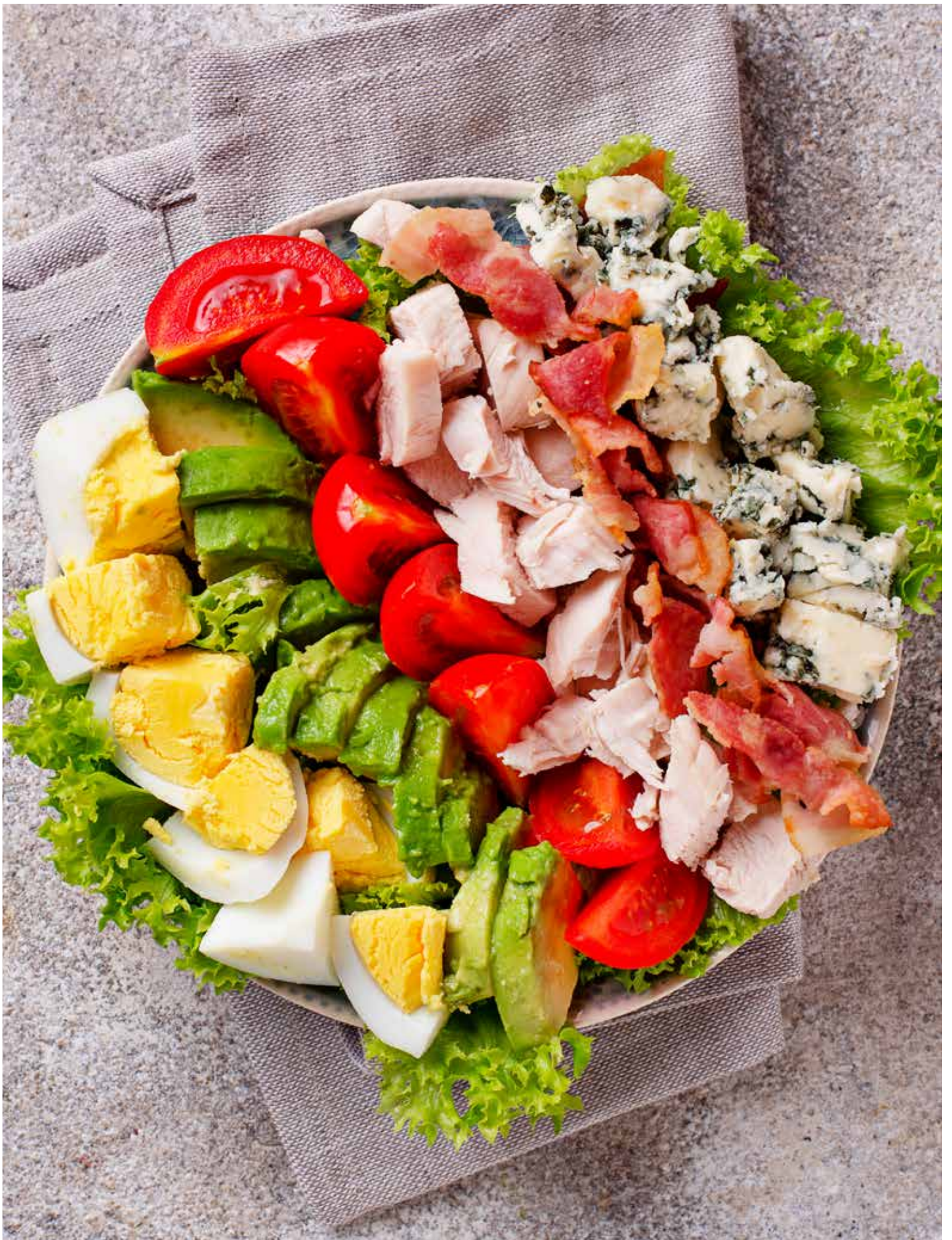
9.95 per person

Build your own sandwich from the following ingredients:

- sliced turkey, roast beef*, maple ham, Swiss cheese, American cheese
- lettuce, tomato, red onion, pickles
- mayonnaise, chipotle aioli, mustard
- assorted rolls, sliced breads

Complete your lunch:

- add side salad **+3.95 per person**
- add assorted Lay's potato chips and pretzels **+2.95 per person**
- add cookie and brownie platter **+3.95 per person**
- add bottled sparkling and still water **+2.15 per person**




LUNCHEON

SALAD BUFFETS

Entrée Salad Platters





12.95 per person 10 - 19 people, select 2 salads | 20 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 - *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 **+2.95 per person**
- add cookie and brownie platter **+3.95 per person**
- add bottled sparkling and still water **+2.15 per person**





Gourmet Side Salads

- Mixed Field Greens  - *mixed greens, cherry tomatoes, olive oil, red wine vinegar* **3.95 per person**
- Kale Caesar Salad*  - *kale and romaine, parmesan croutons, creamy Caesar dressing** **4.95 per person**
- Tri Colored Asian Slaw  - *cabbage, carrots, green onions, Asian dressing* **3.95 per person**
- Greek Orzo and Feta Salad  - *cucumbers, tomatoes, kidney beans, olives, feta and orzo pasta tossed with olive oil and red wine vinegar* **3.95 per person**


Salad Bar

14.95 per person includes up to 2 greens, 2 dressings, 1 protein and 6 toppings

Select 2 greens:

- spring mix 
- baby spinach 
- romaine 
- arugula 

Select 1 protein:

- grilled tofu 
- diced ham
- diced turkey
- diced chicken
- grilled flank steak*
- grilled shrimp






(additional protein +3.00 each per person)

Select 6 toppings:

- broccoli 
- chick peas 
- chopped hard boiled egg*
- cucumbers 
- feta cheese 
- grape tomatoes 
- kalamata olives 
- roasted corn 
- roasted mushrooms 
- shredded carrots 
- shredded cheddar cheese 
- sliced red bell peppers 
- toasted quinoa 

(additional toppings +1.50 each per person)






Select 2 dressings:

- balsamic vinaigrette 
- buttermilk ranch 
- creamy avocado 
- caesar* 
- creamy red wine vinaigrette 

BOXED LUNCHES

Minimum 5 of each variety




each box includes chips, choice of fresh hand fruit or cookie and bottled water

- Grilled Chicken Caesar Salad* - *crisp romaine lettuce topped with grilled chicken breast, shaved parmesan cheese and house made croutons with creamy Caesar dressing** **14.95 per box**
- Kale Caesar Salad*  - *baby kale and romaine lettuce with shaved parmesan cheese and house-made croutons with creamy Caesar dressing** **12.95 per box**
- Classic Cobb Salad - *chopped romaine lettuce with roast turkey breast, avocado, olives, tomatoes, crisp bacon, chopped egg* and gorgonzola crumbles with Ranch dressing* **14.95 per box**
- Greek Salad  - *romaine lettuce, cucumbers, tomatoes, bell peppers, feta cheese, kalamata olives, dill and Greek vinaigrette* **12.95 per box**
- Asian Glazed Tofu Wrap   - *romaine lettuce, cabbage, peppers and carrots on a wrap* **11.95 per box**
- Fresh Mozzarella and Tomato Sandwich  - *sliced fresh mozzarella, Roma tomatoes, fresh basil and olive oil on focaccia* **12.95 per box**
- Rocket Grilled Chicken Sandwich - *arugula, tomatoes, parmesan cheese and grilled chicken breast with balsamic vinaigrette on brioche* **12.95 per box**
- Turkey Avocado Wrap - *turkey breast, avocado, red onions, cilantro, leaf lettuce and tomato on whole wheat wrap* **12.95 per box**
- Roast Beef* and Caramelized Onion Sandwich - *roast beef*, cheddar cheese, caramelized onions, lettuce, tomato and horseradish mayonnaise on brioche* **12.95 per box**
- Ham and Brie - *ham, brie, sliced apples and arugula with Dijon mustard on brioche* **12.95 per box**

TUSCAN BISTRO LUNCH

Pizza Party

18" pies | 8 slices per pie

- Cheese Pizza  - *classic tomato sauce, mozzarella cheese* **12.00 per pie**
- Marherita Pizza  - *classic tomato sauce, fresh mozzarella, garlic, basil* **14.00 per pie**
- Vegetarian Pizza  - *broccoli, sliced red onion, roasted mushrooms, red bell peppers, tomato sauce, mozzarella* **15.00 per pie**
- Pepperoni Pizza - *tomato sauce, pepperoni, mozzarella cheese* **17.00 per pie**
- Meat Lover's Pizza - *pepperoni, Italian sausage, sopressata, tomato sauce, mozzarella* **18.00 per pie**
- Buffalo Chicken Pizza - *spicy buffalo chicken, blue cheese crumbles, ranch dressing* **18.00 per pie**

Hot Hero Sandwiches

10.95 per person

Select up to 2 varieties:

- Chicken Parm
- Eggplant Parm 
- Meatball Parm
- "Beyond" Meatball Parm 

THEMED BUFFETS

16.95 per person | Minimum 20 people


Served as buffet or action station (requires staff at \$25/hr) | 48-hr notice required

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





Italian Buffet

includes kale Caesar salad and warm bread sticks*

Select 2 (additional entree +3.00 per person)

- Chicken Parmesan
- Sweet Italian Sausage with Peppers and Onions
- Chianti Braised Beef*
- Parmesan Crusted Fish
- Meatball Marinara
- Eggplant Rollatini 

Select 1 (additional accompaniment +1.50 per person)

- 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

Select 2 (additional entree +3.00 per person)

- Char Siu Pork
- Five Spice Sesame Beef*
- Sesame Grilled Tofu 
- Canton Roast Chicken
- Sesame Mandarin Chicken Stir-fry
- Shrimp and Black Bean Stir-fry


Select 1 (additional accompaniment +1.50 per person)

- 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, cucumber-yogurt raita, mango chutney, pickled red onions

Select 2 (additional entree +3.00 per person)

- 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 Spice
- Vegetable Matar- potato and pea stew with tomatoes, ginger, cumin and cilantro 

Select 1 (additional accompaniment +1.50 per person)

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

Taco Bar

includes avocado, sour cream, pico de gallo, salsa, salsa verde, jack cheese, guacamole, tortilla chips and flour tortillas


Select 2 (additional entree +3.00 per person)

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

Mexican Buffet

includes mixed greens with Mexican oregano vinaigrette, guacamole, salsa, sour cream and flour tortillas

Select 2 (additional entree +3.00 per person)

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

Select 1 (additional accompaniment +1.50 per person)

- Mexi Corn Salad 
- Red Rice and Beans 


Mediterranean Buffet

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

Select 2 (additional entree +3.00 per person)

- Lemon Chicken Kebabs
- Chickpea Falafel 
- Lamb Kebabs

Select 1 (additional accompaniment +1.50 per person)

- Lemon Hummus 
- Tabbouleh Salad 

BREAKS AND SNACKS

Mediterranean Sampler

5.95 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

4.95 per person

with buttermilk ranch dip

Gourmet Cheese Display

8.95 per person

with assorted crackers and flatbreads

House Made Tortilla Chips

5.95 per person

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

Assorted Hummus with House-baked Pita Chips

5.95 per person

black bean, roasted red pepper, classic lemon hummus

House-Roasted Nuts

4.95 per person

Chips and Pretzels

4.95 per person

with house-made caramelized onion dip

House Made Seasoned Potato Chips

2.95 per person

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

Hand Fruit Basket

1.75 per person

assorted seasonal variety

Fresh Baked Home Style Cookies and Brownies

3.95 per person

assorted variety

Fresh-cut Fruit Kebabs

4.95 per person

Seasonal Tartlets ✓

4.95 per person

Mini Cupcakes ✓

2.95 per person

Mini Cheesecakes ✓

4.95 per person

Gourmet Miniature Pastries ✓

4.95 per person

Chocolate Covered Fruit ✓

4.95 per person

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

Brownie and Strawberry Kebabs ✓

5.95 per person

with sea salted chocolate

Salted Chocolate and Caramel Pretzel Bar ✓

4.95 per person

Mojito Fruit Kebabs VG

4.95 per person

seasonal fruit with fresh mint

Sweet Strips ✓

2.75 per person

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

Lemon Bars

2.25 per person



RECEPTION APPETIZERS AND PLATTERS

Charcuterie

12.95 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

8.95 per person

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

Select three dips: lemon hummus, roasted red pepper hummus or black bean hummus

Fiesta Tex-Mex Dip

6.95 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

Sushi Sampler*

12.95 per person

Chef's selection of seafood and vegetarian sushi rolls

Smoked Salmon Platter

9.95 per person

smoked salmon, capers, chopped egg*, diced tomato, diced red onion *with whipped cream cheese and cocktail bread*

Baked Brie en Croute

6.95 per person

with toasted almonds, seasonal fruit and assorted crackers

Spinach and Artichoke Dip

4.25 per person

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

BEVERAGES

Bottled/Canned Beverages

- 20 oz. Aqua Fina/Dasani Bottled Water 1.95 per person
- 20 oz. LifeWTR/Smart Water 2.50 per person
- 20 oz. Schweppes's Sparkling Water 2.50 per person
- 12 oz. Bubly/AHA Flavored Sparkling Water 1.35 per person
- 12 oz. Canned Soda, assorted variety 1.95 per person
- 20 oz. Bottled Soda, assorted variety 1.95 per person
- Bottled Iced Teas and Lemonades, assorted variety 2.95 per person
- Tropicana/Minute Maid Bottled Juice, assorted variety 3.25 per person

Coffee and Tea Service

4.25 per person

Assorted Fruit Juices

2.95 per person

Select 2: orange, cranberry, apple or grapefruit

DESSERT STATIONS

An additional charge will be added for a required station attendant and/or chef.

Cobbler Station

8.95 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 or mixed berry

Make Your Own Sundae Bar

8.95 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 or strawberry

Cakes

available and priced upon request

