

ORDERING INFORMATION

At Point Park University it is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs. You can visit us at pointparkuniversity.catertrax.com to start planning your special event. If you would like to schedule a meeting to discuss your specific requirements, or if you need additional help in menu planning, our Catering Manager, Jennie Lichtenstein is available for personal assistance via email at Jennie.Lichtenstein@compass-usa.com.

Regular Business Hours

The prices outlined in this guide pertain to services rendered during our normal hours of operations, Monday-Friday, 7:00am-7:00pm. Our catering office hours are Monday-Friday, 8:00am-5:00pm. Certain services (such as china service, tended bars, chef stations, etc.) or catering services executed outside of our normal hours of operation may require service attendance. Please contact our catering department for more information regarding your specific order.

Guarantees

To create a successful event, we require orders to be placed 72 hours prior to your event date. Your final guest count is also needed 72 hours prior to your event date. The final invoice will be based on the guaranteed guest count number provided.

Order Placement

To ensure quality selections and product availability, we request that functions be scheduled with as much advance notice as possible – at least three business days in advance. Orders placed within 24 hours of your event may be subject to an additional 15% rush charge. We understand that last-minute requests may occur, therefore please contact us to discuss your specific catering needs.

Cancellations

All cancellations must be submitted in writing and received by our office at least 72 hours prior to the event date. Any event that is not cancelled within this period will result in 50% payment of the total amount of the contract. Events that are cancelled within a 24-hour time frame will result in 100% payment of the total amount of the contract plus additional charges for rentals, equipment, and linens. If a cancellation is received after normal business hours, your request will be processed the next business day; Catering office hours are Monday-Friday 8:00am-5:00pm. We understand that last minute cancellations are occasionally unavoidable. Please contact the catering department to discuss re-booking for cancellations due to unforeseen conditions.

Event Locations

Event locations must be reserved prior to the event by the client. Please have your tables ordered. Please ensure that facilities are unlocked to allow for prompt delivery and clean up. To ensure all details are met for your event, a two-hour set up and strike time may be required.

Delivery and Set Up

Orders are typically scheduled to be setup 30 minutes prior to the event, unless otherwise noted. Additional fees may be applied for after hour and off-site deliveries. Late night and weekend orders that can't be picked up that same night, may require disposable catering equipment that can be thrown away by the client.

Service

Certain events require service staff. To ensure the fluidity of your event, appropriate staffing is arranged by the catering department. Our Catering Manager can offer suggestions based on your specific event. Service staff is billed for a 4-hour minimum. Please note that all events served on china require wait staff and all events with alcohol require a bartender.

Please review the following service staff guidelines and rates:

Buffets:	1 waitstaff per 30 guests
Passed Hors d'Oeuvres:	1 waitstaff per 30 guests
Served Meals:	1 waitstaff per 10 guests
Waitstaff:	\$30/hour
Bartender:	\$40/hour
Station Attendant:	\$50/hour
Captain:	\$50/hour

Chef: \$50/hour

Equipment

The individual that authorizes a catering order commits to borrowing all equipment provided. The complete return of the borrowed equipment is the responsibility of that authorized individual. If any equipment is lost, broken, or removed from the service site, a replacement cost will be applied. If your event requires special equipment, applicable rental charges will be added to your final invoice.

Service Ware and Linen

Prices per person for basic catering services are inclusive of high-quality disposable plastic and paper products. As your selected caterer, we can provide your event with linens for banquet tables and meeting tables. Our standard black floor length linen can be provided for \$28.00 per 6-foot banquet table. Top cloths for seated tables can be rented for \$12.00. Upscale plastic silverware and platters are available at an additional charge of \$2.00 per person.

Specialty Linen

A large variety of sizes and patterns of specialty linen are available to make your event extra special. Contact us for your specific linen event needs.

Payment

In most cases, paying for your order is as simple as providing a budget number. You may also pay for your order with MasterCard, Visa and American Express credit card or check. Checks are to be made payable to CulinArt Group. If you are paying with a credit card or check, a 50% deposit is required when the event is booked, and the balance is due 24 hours prior to the event.

Please Note:

- All listed prices are per person, unless otherwise noted
- A 10% fee will be added to all china services
- Prices include delivery, set up, breakdown, and pick up of food and equipment
- Food table linens will be included for all orders over \$50
- Certain events (such as china service, tended bars, chef stations, etc.) require additional labor charges
- For the safety and well-being of our clients and guests, food and beverages are not permitted to leave the premises of a catered event

BREAKFAST BUFFETS

Oatmeal Bar

\$8.89 per person

Minimum 1 dozen

Includes:

- Old Fashion Oats
- Toppings include brown sugar, raisins, warm apples & cinnamon
- Orange Juice, coffee and tea

Continental Breakfast

\$12.89 per person

Includes:

- assorted pastries, muffins, danish and bagels
- butter and fruit preserves
- fresh fruit display

Quick Start

\$8.89 per person

Includes:

- Bite-Size Assorted Muffins
- Fresh Fruit Bowl
- Orange Juice, coffee and tea

Hot Breakfast

\$15.89 per person

Minimum 10 people

Includes:

- scrambled eggs* or egg whites
- choice of bacon, pork or turkey sausage
- seasonal fresh fruit
- orange juice, coffee and tea

Healthy Hot Breakfast

\$16.89 per person

Minimum 10 people

Includes:

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

BREAKFAST SANDWICHES

All Sandwiches can be made on Croissant, Plain Bagel or English Muffin

Minimum 12 per order, three selections

Bacon, Egg & Cheese

\$5.99 per person

Cage-free Egg and Cheese

\$5.25 per person

Tomato & Cage-Free Egg

\$5.79 per person

Sausage, Cage-Free Eggs and Cheese

\$5.79 per person

Ham, Cage-free Egg and Cheese

\$5.70 per person

Sweet and Savory “Eggy” Tofu, Avocado and Vegan Cheese

\$5.99 per person

BREAKFAST BITES

Pancakes

\$6.89 per dozen

Minimum 1 dozen of each flavor

- cinnamon sugar pancake
- lemon blueberry pancake
- chocolate chip pancake

served with maple syrup

French Toast

\$6.89

Minimum 1 dozen

French Toast dusted with powdered sugar and served with Maple Syrup

Mini Ciabatta Breakfast Toasts

\$22.95 per dozen

Minimum 1 dozen each

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

Make-Your-Own Yogurt Bowl

\$62.00 per dozen

Minimum 1 dozen each

Choose from Strawberry, Vanilla or Greek Yogurt with choice of 4 toppings:

- Banana
- Fresh berries
- Pineapple
- Granola
- Raisins
- Chocolate chips

A LA CARTE BREAKFAST

Assorted Bagels and spreads

\$29.95 per dozen

Fresh Baked Croissants

\$29.95 per dozen

Assorted Danish

\$25.95 per dozen

Assorted Muffins

\$29.95 per dozen

Fresh Fruit and Berry Platter

\$6.95 per person

Minimum 10 people

- Add Yogurt Honey dip +\$2.95 per person

Assorted Individual Yogurt Cups

\$3.95 each

Minimum 5

Assorted Individual Greek Yogurt Cups

\$4.25 each

Minimum 5

Granola Bars

\$18.00 per dozen

Minimum 1 dozen

Hard Boiled Eggs

\$15.00 per dozen

Coffee and Tea

served with half and half, assorted teas, and sweeteners

dairy substitutes available

\$2.95 per person

Minimum 10 people

Assorted bottled fruit juices

\$3.25 each

Minimum 10 people

Select up to 2:

- Orange
- Cranberry
- Apple

LUNCHEON SANDWICH BUFFETS

Upmarket Sandwich Platter

\$16.99 per person

Minimum 10 people

Select up to 3 sandwiches or wraps from the following. Includes chips, and your choice of salad

- 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 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
- 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 cranberry orange dijonaise on multigrain roll
- Turkey Avocado Wrap - turkey breast, avocado, red onions, cilantro, leaf lettuce and tomato on whole wheat wrap

Salad Choice:

Caesar Salad

Fruit Salad

Potato Salad

House Salad with Ranch and Balsamic

Vegetable Grain Salad

Chickpea, Tomato and Spinach Salad with Balsamic Dressing

Classic Sandwich and Wrap Collection

\$15.59 per person

Minimum 10 people

Choose up to three sandwich options: Includes chips and choice of salad

- 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

Salad Choice:

Caesar Salad

Fruit Salad

Potato Salad

House Salad with Ranch and Balsamic

Vegetable Grain Salad

Chickpea, Tomato and Spinach Salad with Balsamic Dressing

Classic Deli Platter

\$15.59 per person

Minimum 10 people

Build your own sandwich from the following ingredients:

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

Salad Choice:

Caesar Salad

Fruit Salad

Potato Salad

House Salad with Ranch and Balsamic

Vegetable Grain Salad

Chickpea, Tomato and Spinach Salad with Balsamic Dressing

LUNCHEON SALAD BUFFETS

Salad Bar

Starting at \$75.00

Serves 10 people

Includes up to 2 greens, 2 dressings, 2 protein and 6 toppings

Select 2 greens:

- Spring Mix
- Baby Spinach
- Romaine
- Arugula

Select 1 protein:

- grilled tofu -\$20
- diced ham- \$20
- diced turkey-\$20
- grilled chicken- \$28
- grilled flank steak*-\$32
- grilled shrimp- \$32

Select 2 dressings:

- balsamic vinaigrette
- buttermilk ranch dressing
- creamy avocado dressing
- Caesar dressing*
- creamy red wine vinaigrette

Select 6 toppings:

- broccoli

- roasted cauliflower
 - roasted butternut squash
 - roasted sweet potatoes
 - black olives
 - sweet peas
 - chickpeas
 - Lentils
 - chopped hard cooked egg*
 - cucumbers
 - feta cheese
 - grape tomatoes
 - kalamata olives
 - roasted corn
 - roasted mushrooms
 - shredded carrots
 - shredded cheddar cheese
 - sliced red bell peppers
 - toasted quinoa
 - roasted potatoes \$2.00 per person
 - French fries \$2.00
- additional toppings \$2.95 per person

BOXED SALADS

Minimum 5 of each variety

All salads include individual bag of chips and fresh baked cookie

- Cajun Chicken Caesar Salad \$15.59 per box
crisp romaine lettuce topped with Cajun grilled chicken breast, shaved parmesan cheese and house made croutons with creamy Caesar dressing*
- Kale Caesar Salad \$14.49 per box- ADD: Chicken \$2.29 per box
baby kale and romaine lettuce with shaved parmesan cheese and house-made croutons with creamy Caesar dressing*
- Classic Cobb Salad \$15.59 per box
chopped romaine lettuce with roast turkey breast, avocado, olives, tomatoes, crisp bacon, chopped egg* and gorgonzola crumbles with Ranch dressing
- California Salmon Salad \$17.79 per box
Mesclun Green with grilled salmon, black olives, tomatoes, cucumbers and avocado with balsamic vinaigrette
- Greek Salad \$15.59 per box
Romaine lettuce, cucumbers, tomatoes, bell peppers, feta cheese, kalamata olives, fresh dill and Greek vinaigrette
- Buffalo Chicken Salad \$15.59 per box
Chopped romaine lettuce, crispy chicken tossed in buffalo sauce, cage-free hard-boiled egg, tomato, cucumber, bleu cheese crumbles with ranch dressing

BOXED LUNCHES

Minimum 5 of each variety

include individual bag of chips and fresh baked cookie

Sandwich boxes include mayo and mustard packets

- Turkey and Provolone \$12.29 per box
lettuce, tomato on Kaiser Roll
- Ham and Swiss \$12.29 per box
lettuce, tomato on Kaiser Roll
- Roast Beef and Cheddar \$12.29 per box
lettuce, tomato on Kaiser Roll

- Asian Glazed Tofu Wrap \$12.29 per box
romaine lettuce, cabbage, peppers and carrots on a wrap
- Fresh Mozzarella and Tomato Sandwich \$12.29 per box
sliced fresh mozzarella, Roma tomatoes, fresh basil and olive oil on focaccia
- Rocket Grilled Chicken Sandwich \$14.29 per box
arugula, tomatoes, parmesan cheese and grilled chicken breast with balsamic vinaigrette on brioche
- Turkey Avocado Wrap \$13.49 per box
turkey breast, avocado, red onions, cilantro, leaf lettuce and tomato on whole wheat wrap
- Roast Beef* and Caramelized Onion Sandwich \$14.29 per box
roast beef*, cheddar cheese, caramelized onions, lettuce, tomato and horseradish mayonnaise on brioche
- Ham and Brie \$13.49 per box
smoked ham, brie cheese, sliced apples, and arugula with Dijon mustard on brioche

ADD WHOLE FRUIT: \$1.19 per person

GOURMET SIDE SALADS

Minimum 10 people

- Mixed Field Greens \$4.25 per person
mixed greens, cherry tomatoes, olive oil and red wine vinegar
- Kale Caesar Salad \$4.25 per person
kale and romaine with parmesan croutons and creamy Caesar dressing*
- Tri Color Asian Slaw \$4.25 per person
- Greek Orzo and Feta Salad \$4.25 per person
cucumbers, tomatoes, kidney beans, olives, feta and orzo pasta tossed with olive oil and red wine vinegar

TUSCAN BISTRO LUNCH

Pizza Party

16" Pies; 8 slices per pie

- Cheese Pizza \$16.00 per pie
classic tomato sauce and mozzarella cheese
- Margherita Pizza \$18.00 per pie
Classic tomato sauce, fresh mozzarella, garlic and basil
- Vegetarian Pizza \$18.00 per pie
broccoli florets, sliced red onion, roasted mushrooms, red bell peppers, tomato sauce and mozzarella cheese
- Pepperoni Pizza \$18.00 per pie
cheese pie with tomato sauce and extra pepperoni
- Meat Lover's Pizza \$22.00 per pie
sliced pepperoni, Italian sausage crumbles and sopressata, tomato sauce and mozzarella cheese
- Buffalo Chicken Pizza \$22.00 per pie
spicy buffalo chicken, blue cheese crumbles, drizzled with ranch dressing

Add a gourmet salad

Minimum 10 people

- Mixed Field Greens \$4.25 per person
mixed greens, cherry tomatoes, olive oil and red wine vinegar
- Kale Caesar Salad \$4.25 per person
kale and romaine with parmesan croutons and creamy Caesar dressing*
- Tri Color Asian Slaw \$4.25 per person
- Greek Orzo and Feta Salad \$4.25 per person
cucumbers, tomatoes, kidney beans, olives, feta and orzo pasta tossed with olive oil and red wine vinegar

HOT LUNCHEON BUFFET

Includes roll and butter, one salad, one entrée, two sides, and one dessert. Additional entrees are available at an additional cost \$24.95 per person

Minimum 12 people

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* - cilantro, soy and garlic marinated flank steak with scallions
- Lemon Cod Fish Fillet - with a zucchini, tomato, garlic sauté
- Honey-Miso Roasted Salmon* - 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

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
- Herb Roasted Potatoes
- Baked Mac & Cheese
- Smashed Yukon Gold Potatoes
- Olive Oil Roasted Potatoes

Salad Selection

- Traditional House Salad with Ranch and Balsamic dressing
- Caesar Salad
- Pasta Salad
- Potato Salad

Dessert Selection:

- Assorted Cookies
- Red Velvet Cake
- Lemon Cake
- Chocolate Cake
- Brownies

THEMED LUNCH BUFFET

*All served as buffet or action station (action station requires staff at \$50 per hour
Requires 72-hour notice; Minimum 20 people*

Italian Buffet

\$21.99

includes kale Caesar salad and warm bread sticks*

Select 1:

- Chicken Parmesan
- Sweet Italian Sausage and tri-color peppers and onions
- Chianti Braised Beef*
- Parmesan Crusted Fish
- Meatball Marinara
- Eggplant Napoleon

Additional entree \$9.95 per person

Select 1:

- 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
- Additional accompaniment \$4.25 per person

Asian Buffet

\$21.99 per person

includes tri-color Asian slaw

Select 2:

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

Select 1:

- Five Vegetable Fried Rice
- Steamed Rice
- Shanghai Vegetable Noodles
- Stir Fried Vegetables
- Bok Choy with Sweet Chili Sauce

Indian Buffet

\$21.99 per person

- House Salad with Ranch and Balsamic
- Curried Chicken
- Chana Masala
- Vegetable Curry
- Basmati Rice
- Mango Chutney

Mexican Buffet

21.99 per person

includes mixed greens with Mexican Oregano Vinaigrette, house-made guacamole, fire roasted salsa and flour tortillas

Select 2:

- Chicken Enchiladas with Salsa Verde
- Chicken Asada
- Carnitas Pork +2.95 pp
- Beef Barbacoa +2.95 pp
- Vegetable Stuffed Peppers

Select one:

- Mexi Corn Salad
- Red Rice and Beans

Taco Bar

\$18.95 per person

includes flour tortillas, sour cream, jack cheese, lettuce, guacamole or avocado, and one salsa option: pico de gallo, fire-roasted salsa or salsa verde.

Select 2:

- Baked Fish Tacos
- Carnitas Pork Tacos +2.95 pp
- Beef Barbacoa Tacos +2.95 pp
- Pulled Chicken Taco

Taste of the South

\$21.99 per person

- Classic Carolina Pulled Pork
- Buttermilk Fried Chicken
- Macaroni and Cheese
- BBQ Baked Beans
- Cheddar Jalapeno Corn Bread
- Vinegar Cabbage Slaw

Backyard BBQ

21.99 per person

Select 3:

- Hamburgers
- Veggie Burgers
- All Beef Hot Dogs
- BBQ Chicken

Select 2:

- Pasta Salad
- Macaroni Salad
- Potato Salad
- Cole Slaw
- Fruit Salad

Hot Potato

\$14.99 per person

Select 1:

- House Salad with Ranch and Balsamic
- Caesar Salad

Choice of Chili:

- Vegan Chili
- White Chicken Chili
- Beef Chili

Included:

- Baked Potato
- Steamed Broccoli
- Toppings include Bacon, Tomatoes, Salsa, Butter, Green Onion, Sour Cream and Cheddar Cheese

The Pittsburger

\$21.99 per person

- Mixed Green Salad with Ranch and Balsamic Dressing
- Rolls and Butter
- Kielbasa and Kraut
- Ham BBQ Sliders
- Pierogies and Caramelized Onions served with Sour Cream
- Strawberry Pretzel Salad

BREAKS AND SNACKS

Minimum 10 people

Mediterranean Market Display \$7.99 per person

Hummus, Tabbouleh, feta, marinated artichoke hearts, fresh mozzarella balls, kalamata olives served with pita points

Fresh Vegetable Platter \$5.29 per person

with buttermilk ranch dip

Gourmet Cheese Display \$6.99 per person

Selection of imported and domestic cheeses served with crackers and crusty bread, garnished with grapes and berries

House Made Tortilla Chips \$4.29 per person

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

Assorted Hummus with House-baked Pita Chips \$4.79 per person

black bean, roasted red pepper, classic lemon hummus

Chips and Pretzels \$3.29 per person

with house-made caramelized onion dip

House Made Seasoned Potato Chips \$4.29 per person

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

Assorted Seasonal Hand Fruit Basket \$1.19 per person

Fresh Baked Home Style Cookies and Brownies \$17.89 per dozen

Assortment of chocolate chip, sugar, oatmeal raisin cookies, and chocolate brownies

Fresh-cut Fruit Kebabs \$22.95 per dozen

Mini Cupcakes \$18.95 per dozen

Mini Cheesecakes \$22.95 per dozen

Gourmet Miniature Pastries \$22.95 per dozen

Petit fours, macaroons and assorted dessert bars

Brownie and Strawberry Kebabs \$19.95 per dozen

Fresh strawberries and mini brownies topped with a mint leaf

RECEPTION APPETIZERS AND PLATTERS

Minimum 10 people

Charcuterie \$9.99 per person

Array of Italian Meats, marinated and pickled vegetables, and roasted bread

Gourmet Cheese Display \$6.99 per person

Selection of imported and domestic cheeses served with crackers and crusty bread, garnished with grapes and berries

Mediterranean Mezze & Pita \$8.99 per person

served with grilled pita or cucumber chips, marinated olives

Select 3 dips:

- lemon hummus
- roasted red pepper hummus
- black bean hummus
- cucumber tzatziki
- tomato-cucumber
- marinated feta salad

Fiesta Tex-Mex Dip \$5.69 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

Seasonal Grilled Vegetable Platter \$7.99 per person

balsamic marinated grilled vegetables

Sushi Display* \$Price Vary Based on Market Value
includes 3 pieces per person
Chef's selection of seafood and vegetarian sushi rolls

BYO bruschetta bar (minimum 25 people) \$8.99 per person
Tomato, Basil Mozzarella, Olive Tapenade, spinach and Artichoke served with baguette rounds

Baked Brie en Croute Chutney Bar \$99.00 per round
Baked Brie en Croute, mango chutney, fig jam, caramelized onion and bacon jam, charred tomato jam, baguette rounds

Chips & Dips (serves 10) \$65.00
Spinach and artichoke or buffalo chicken creamy dip served with crisp breads and crackers

HORS D'OEUVRES

COLD APPETIZERS

Italian Skewers
\$28.00 per dozen
Cheese tortellini, cubed salami, sundried tomato and fresh basil leaf drizzled with Italian vinaigrette

Mediterranean Skewers
\$22.00 per dozen
Marinated artichoke hearts, mushrooms, fresh mozzarella and red peppers drizzled with a balsamic reduction

Creamy Dill Shrimp on a Cucumber Round
\$32.00 per dozen

Curried Chicken with Sun-Dried Cherries in phyllo cup
\$28.00 per dozen

Baja Shrimp Tacos with Cabbage Slaw Drizzled with Cilantro Lime Aioli
\$32.00 per dozen

Honey Pecan Chicken Salad on a Cucumber Round
\$28.00 per dozen

Fig, Goat Cheese, and Prosciutto Crostini
\$22.00 per dozen

Shrimp with Horseradish Cocktail Sauce
market price – per dozen

Smoked Turkey, Arugula and Dried Cranberry Pinwheels
\$24.00 per dozen

Bruschetta on a Crostini
\$24.00 per dozen

Individual Mini Crudite Cups
\$22.00 per dozen
Fresh Vegetables with Ranch Dip or hummus (minimum 3 dozen)

Individual Mini Charcuterie Cups
\$24.00 per dozen
Assorted Meats, Cheeses, and Fresh Fruit (minimum 3 dozen)

Smoked Salmon Crostini
\$37.00 per dozen
Crème fraiche, dill and capers

Goat Cheese and Garlic Herb Crostini

\$24.00 per dozen

Beef Tenderloin Crostini

\$37.00 per dozen

Horseradish cream spread

HOT APPETIZERS

Coconut Chicken

\$32.00 per dozen

Hand breaded chicken in panko shredded coconut and seasoning, served with sweet chili sauce

Stuffed Mushrooms with Arugula and Boursin Cheese

\$28.00 per person

Smoked Gouda Grilled Cheese with Onion Marmalade

\$22.00 per dozen

Add Tomato Bisque Shooter + \$1.95 per person

Mini Crescent Dogs ("Pigs in a Blanket")

\$19.00 per dozen

Polenta Cake topped with Sweet Cream Corn and BBQ Pulled Pork

\$19 per dozen

Chicken Potstickers with Sweet Soy Sauce

\$22.00 per dozen

Spanakopita

\$22.00 per dozen

House-Made Mini Sweet and Sour Meatballs

\$28.00 per dozen

Vegetable Spring Rolls with Ginger Dipping Sauce

\$22.00 per dozen

Maryland Crab Cakes with Whole Grain Mustard Remoulade

\$market price per dozen

Chicken Rockefeller with Gruyere in a Phyllo Cup

\$28.00 per dozen

Herb Cheese Stuffed Charred Peppers

\$22.00 per dozen

Mushroom and Brie Arancini

\$28.00 per dozen

Slider Station

Beef Sliders with Cilantro Lime Aioli and Cotija Cheese

\$32.00 per person

Grilled Chicken Slider with Bacon Avocado Spread and Tomato

\$31.29 per dozen

Mini Meatloaf Sliders topped with Mashed Potatoes

\$31.29 per dozen

Grilled Chicken Slider with Pesto, Tomato and Mozzarella

\$31.29 per dozen

Chipotle Black Bean Slider with Avocado Lime Aioli

\$28.99 per dozen

Mini Cheeseburger Slider with Cheddar Cheese and Pickle

\$31.29 per dozen

Grilled Vegetable Stack with Balsamic Drizzle

\$29.99 per dozen

Reuban Slider

\$31.29 per dozen

Pasta Station

\$26.99 per person

Includes garlic knots

Marinara, alfredo and pesto sauce

** Chef Attendant required

Select 2:

- Penne Pasta
- Bow-tie pasta
- Whole Wheat Pasta
- Tortellini +1.95 per person

Toppings include:

- Chicken
- Spinach
- Garlic
- Mushrooms
- Bacon
- Parmesan Cheese

Carving Station

Served with appropriate sauce and dinner rolls

** Chef Attendant required

Tour Choice of:

- Roasted Pork Loin \$13.99 per person
- Boneless Ham \$6.89 per person
- Herb Roasted Turkey \$15.89 per person
- Prime rib of Beef – market price per person
- Tenderloin of beef – market price per person
- Roasted New York Strip- market price per person

ALA Carte

- Whipped Potatoes \$4.39 per person
- Mashed Sweet Potatoes \$4.39 per person
- Rosemary Roasted Potatoes \$4.39 per person
- Potatoes Au Gratin \$4.39 per person
- Macaroni and Cheese \$4.39 per person
- Roasted Brussel Sprouts with Balsamic Glaze \$4.39 per person
- Roasted Carrots \$4.39 per person

- Creamed Spinach \$4.39 per person
- Roasted Seasonal Vegetable \$4.39 per person

BEVERAGES

Bottled/Canned Beverages

- **Tropicana/Minute Maid Bottled Juice, assorted variety** \$3.25 each
- **16 oz. Bottled Water** \$1.99 each
- **16 oz Sparkling Water** \$3.59 each
- **12 oz. canned Soda, assorted variety** \$1.99 each
- **Turner Milk Pints (must order 72 hours in advance)** \$1.99 each
- **Iced Tea** \$17.99 per gallon
- **Lemonade-** \$17.99 per gallon
- **Citrus INFUSED Water** \$16.79 per gallon
- **Cucumber Mint INFUSED Water** \$16.79 per gallon

Hot Chocolate

\$30.00 per gallon

Coffee and Tea Service

\$2.95 per person

Minimum 10 people

Assorted Fruit Juices

\$17.99 per gallon

- Orange
- Cranberry
- Apple

DESSERT STATIONS

Minimum 15 people

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

Cobbler Station \$6.95 per person

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

Select two cobblers:

- Apple
- Peach
- Mixed Berry

Make Your Own Sundae Bar \$6.95 per person

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

Select two ice cream flavors:

- Vanilla
- Chocolate
- Strawberry

Cakes

Specialty cakes are available upon request

Sit Down Dinner

Minimum 25 people

Please ask our Catering Director for details