

CATERING MANUAL



AND



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Welcome to Eastern New Mexico University Roswell We hope that you enjoy the catering service available to you, which is provided by Great Western Dining Service, Inc. Our purpose is to serve the campus community-students, faculty, staff, and their guests. Please call on us whenever we can be of assistance.

This brochure details the types of functions and capabilities of the College's Catering Department. It is designed to give you an idea of available service. The full range of service that we can provide is by no means limited to the selections in this brochure, as we strive to meet each group's unique needs.

Catering service is available three meals a day, seven days per week throughout the school year and summer. There are times when the College is closed and it is not feasible to provide catering service.

- * It is our desire to make your dining experience a pleasant and memorable occasion.
- * The Food Service Staff shares our enthusiasm to provide the very best service.

RESERVATION POLICY AND ROOM ARRANGEMENTS

Room reservations must be made with Eastern New Mexico University - Roswell, through the Facility Coordinators Office. Please contact Frances Dubiel at (575) 624-7250. The following information will be needed to reserve a room.

1. Date and time of the function
2. Approximate number of guests
3. Name of group and billing information
4. Location of requested function
5. Name, address, e-mail address and phone number of group representative
7. Will the group require catering service?

After you have reserved space on campus you will need to contact Great Western Dining Service, Inc. at 575-624-7408 with catering arrangements. They will need the information below.

1. Type of function (formal, casual, meeting, social gathering, wedding party, etc.)
2. Desired menu selections
3. Approximate cost that you have in mind
4. Special dietary needs of guests
5. Beginning and ending time of function

To assure that all food items that you have ordered are available, please allow ample time when scheduling your function. A week to 10 (ten) days is usually sufficient, however you should book your event as far in advance as possible.

* CATERING SERVICE CANNOT BE ASSURED WITH LESS THAN 72 HRS. NOTICE *

GUARANTEES AND BILLING INFORMATION

A confirmed number of guests to be served must be given no later than 72 hours preceding the event. After a guaranteed number is given, the organization sponsoring the event will be responsible for one hundred (100) percent of that guarantee. Great Western will however, prepare up to five (5) percent more food in case additional guests need to be served. If it is necessary to cancel an event, the following shall apply:

- * 24 hours or more notice-no charge applied, except for special order items
- * Less than 24 hours notice-a fifty (50) percent charge of the guarantee will occur

Groups outside of Eastern New Mexico University-Roswell will be invoiced for services immediately following the event by Great Western Dining Service, Inc. Payment should be made by check. Payment will be due in full, according to the due date listed on the invoice.

Remittance of payment must be made to:
Great Western Dining Service Inc
P.O. Box 699
Tipton, MO 65081 - 0699

Sales tax will be added to all invoices for the total of all goods and services provided. If your organization is tax exempt, your tax number must be given to Great Western Dining Service, Inc. at the time of confirming your catering function.

- * There is a \$25.00 delivery fee for functions off campus. The maximum charge for delivery service is \$50.00 per day.
- * Without special permission a \$20.00 minimum charge is required for catering service to be provided. Food service will provide pick up items for less than \$20.00
- * Prices contained in this brochure are good until July 30th, 2017.
- * We ask that unused food items not be removed from the service area.
- * Great Western will not be responsible for the health of individuals who consume unused food items from catering functions.

Great Western is eager to accommodate your special needs. *

BREAKFAST SELECTIONS

Continental Breakfast Buffets:

Chilled fruit juice-6 oz. portion, Regular and decaffeinated coffee-1 1/2 cups ea.
Breakfast muffins-1 1/2 pieces, Seasonal sliced fruit tray-5 oz.

\$8.10 per person

Regular and decaffeinated coffee, 1 1/2 cups ea. Coffee cake-1 1/2 pieces ea

\$4.50 per person

\$4.95 with Juice

A la carte Pricing for Continental Breakfasts:

Price Per Person:

1Regular and decaffeinated coffee-1 1/2 cups ea	\$1.50
Chilled fruit juice-6 oz. portion	\$1.50
Coffee cake-1 piece	\$1.20
Breakfast muffin-1 ea	\$1.20
Sweet Roll-1 ea	\$1.35
Long john-1 ea	\$1.35
Bagel with cream cheese-1 ea	\$1.80
Sausage biscuit-1 ea	\$2.25
Seasonal sliced fruit tray-5 oz. portion	\$2.90

Hot Breakfast Buffets:

Chilled fruit juice-6 oz. portion
Fresh scrambled eggs-2 eggs
Crisp bacon-3 strips OR sausage patties-2 ea.
Home fried potatoes-5 oz. portion
Biscuits and gravy 1 1/2 ea
Reg. and decaf, Coffee
Butter and jelly

\$8.15 per person

Chilled fruit juice-6 oz. portion
Seasonal sliced fresh fruit-5 oz. portion
Fresh scrambled egg, 2 ea.
Crisp bacon-3 strips OR sausage patties-2 ea.
Home fried potatoes-5 oz. portion
Biscuits and gravy 1 1/2 ea
Coffee cake-1 piece ea.
Reg. and decaf, coffee
Butter and jelly

\$8.80 per person

Continental and Hot Breakfast Buffets include a draped buffet table and paper service.

* Additional charges per person-china service \$0.85, linen service \$0.85

Served Breakfast Selections:

Chilled fruit juice-6 oz. portion
Fresh scrambled eggs, 2 ea
Crisp bacon-3 strips OR sausage patties-2 ea.
Home fried potatoes-5 oz. portion
Buttermilk biscuits 2 ea
Regular and decaf Coffee, hot tea
Appropriate condiments
\$9.15 per person

Seasonal fruit cup- 5 oz. portion
stack of blueberry pancakes-3 ea.
Crisp bacon-3 strips OR sausage patties-2 ea.
Streusel coffee cake-1 piece
regular and decaf coffee, hot tea
appropriate condiments
\$8.90 per person

Seasonal fruit cup-5 oz. portion
Fluffy ham & cheese omelet-7 oz. portion
Home fried potatoes-5 oz. portion
Buttermilk biscuits 2 ea
Regular and decaf coffee, hot tea
appropriate condiments
\$10.90 per person

Served Breakfast Selections include china and linen service.

COLD LUNCH SELECTIONS

Deli Sandwich Buffet:

Sliced deli meats: smoked ham, turkey breast or roasted beef-3 oz. portion
Sliced cheeses: Swiss and american-1 slice of each
Platter of crisp leaf lettuce, sliced tomatoes, sweet Bermuda onions, and dill pickle chips
An assortment of white, whole wheat, and rye sliced breads
Basket of potato chips-1 oz. portion
Marinated pasta salad-4 oz. portion
Creamy Cole slaw-4 oz. portion
Fudge brownies-4 oz. ea.
Coffee and iced tea
\$11.05 per person

Deli Sandwich Buffets include a draped buffet table and paper service.

* Additional charges per person-three meat choices \$1.20, croissants \$0.95, Kaiser Rolls \$0.80,
Tossed salad \$1.85, china \$2.10, linen \$2.10.

Served Cold Plates:

Chicken Caesar Salad-crisp romaine leaves, strips of smoked chicken breast-3 oz. portion, Croutons, parmesan cheese, and tangy Caesar dressing, served in a fried tortilla shell
\$9.90 per person

Chef Salad-crisp garden greens, julienne of turkey breast-1 oz., smoked ham-1 oz American cheese-1 oz., Swiss cheese-1 oz., tomato wedges, cucumber slices, broccoli And cauliflower florets, accented with ranch dressing and croutons. Served with a fruit muffin
\$9.60 per person

Hawaiian Chicken Salad Boat chunky chicken salad with grapes and toasted almonds 5oz Portion served in a pineapple boat, with carrot and celery sticks, and parker house rolls-2 ea
\$10.60 per person

Fresh Fruit Plate-seasonal sliced and whole fresh fruits-8 oz., served with cottage cheese-4 oz Special yogurt dip and parker house rolls-2 ea
\$10.50 per person

Turkey Club Croissant-sliced turkey breast-3 oz., bacon strips-2 ea., American cheese slice, lettuce and tomato, served with pasta salad-3 oz. and fruit garnish
\$10.25 per person

Chicken Breast Croissant-sliced marinated chicken breast-3 oz., lettuce and tomato, on a Croissant, served with pasta salad-3 oz. and fruit garnish
\$10.30 per person

Ham and Cheese Kaiser-sliced smoked ham-3 oz., a slice of Swiss cheese, lettuce and tomato, On a fresh Kaiser roll, served with pasta salad-3 oz., fruit garnish, pickle chips, mustard and mayonnaise
\$9.30 per person

Mexican Salad-fresh greens 3 oz., tomatoes, shredded cheese, hot chili, topped with sour Cream and black olives with salsa on the side served in an edible bowl
\$9.30 per person

Served Cold Plate meals include a fudge brownie or 2 Gourmet Cookies for dessert, coffee and iced tea with disposable service and linen service.

* Additional charges per person-fresh fruit cup-3 oz. \$1.45, cup of vegetable soup-8 oz. \$1.45 Cup of chili-8 oz. \$1.80, tossed garden salad-3 oz. \$1.45, dessert subtract \$1.20.

LUNCH AND DINNER BUFFET SELECTIONS

Choose Two Entrees, One From Each Column:

Sliced marinated chicken breast 4 oz	Chinese pepper steak with rice-8 oz.
Roasted beef 4 oz	Braised beef tips with noodles-8 oz.
Smoked glazed ham-4 oz	Lasagna-6 oz
Sliced pork loin-4 oz.	Chicken ala king with rice-8 oz.
Crispy fried chicken-2 pieces	Chopped beef steak-5 oz.
White fish with shrimp and broccoli sauce-6 oz.	Turkey divan-6oz

Each additional entree add \$1.55 per person

Buffet carved meats add \$1.10 per person

Choose One Accompaniment:

Rice pilaf-5oz	Mashed potatoes and gravy-6oz
Rice Florentine-5oz	Home fried potatoes-5oz.
Dutch noodles-5oz	Oven browned potatoes-5oz

Choose Two Vegetables:

Country style green beans-4oz	Sweet green peas-4oz
Buttered whole kernel corn-4oz	Whole baby carrots-4oz
Broccoli spears with cheese-5 oz., add \$0.70	Cauliflower with cheese-5 oz., add \$0.70

Choose One Dessert:

Sliced fruit plate-5oz	Additional price per person add \$1.30
Chocolate cake with chocolate frosting-4oz	Fruit pies-cut 8
Fudge brownie-4 oz.	Cream pies-cut 8
Hot fruit cobbler- 4 oz.	Cheese cake with fruit-cut 12
Bread pudding with lemon sauce-5oz	Specialty cakes-cut 12

\$13.90 per person

Lunch and Dinner Buffets include a tossed garden salad with 2 dressing choices, dinner rolls, coffee and iced tea, with draped buffet table and linen table clothes and napkins. Durable disposable China Service is an additional fee of \$2.35 per person

GOURMET LUNCH AND DINNER BUFFET SELECTIONS

Choose Two Entrees, One From Each Column:

Carved honey glazed ham-4 oz.
Carved roasted round of beef-4oz
Carved roasted turkey breast-4 oz.
Carved seasoned pork loin-4 oz.
Chicken teriyaki-4oz
Chicken dijon-5 oz
Monterey chicken-5 oz
Filet of trout almondine-6 oz.
Carved prime rib-8 oz., add \$7.15

Seafood Newburg with rice-8oz
Beef bourguignon with egg noodles-8oz
Manicotti-6oz
White fish florentine-6oz
Chicken jambalaya with rice-8oz
BBQ pork ribs-6 oz
Chicken thermador with rice-8 oz
Chicken coq au vin with rice-8 oz

Each additional entree adds \$2.35; except for prime rib add \$7.15 per person

Choose One Accompaniment:

Potatoes au gratin-5 oz
Stuffed baked potatoes-6 oz.
Duchess potatoes-5 oz
Potatoes mornay-5 oz

Red bliss parsley potatoes-5 oz
seven vegetable rice-5 oz
Rice with grapes and almonds-5 oz.
Greek rotini-5 oz

Choose Two Vegetables:

Broccoli spears with cheese sauce-5 oz.
Sautéed medley of squash-4 oz
Fresh green beans almondine-4 oz.
Creamed peas with tiny whole onions-4 oz.

Cauliflower vanderbilt-5 oz
Tarragon glazed carrots-4 oz
Oriental stir fry vegetables-4 oz
Pineapple glazed acorn squash-5 oz

Choose One Dessert:

Apple or cherry pie-cut 8
Coconut or banana cream pie-cut 8
Fresh fruit ambrosia-5 oz
Chocolate or strawberry mousse-5 oz

Carrot cake-cut 12
Black forest cake-cut 12
Cheese cake with fruit sauce-cut 12
Strawberries romanoff-4 oz

\$15.20 per person

Gourmet Lunch and Dinner Buffets include a tossed salad with 2 dressing choices, dinner rolls
Coffee and iced tea, with draped buffet tables, linen table cloths and napkins

China service is an additional fee of \$2.35 per person

SERVED LUNCH AND DINNER SELECTIONS

Chicken Fried Steak-6 oz., mashed potatoes with cream gravy, country style green beans, Tossed garden salad with ranch dressing, choice of dessert, dinner rolls, coffee and iced tea
\$13.05 per person

Italian Lasagna-8 oz., sautéed squash medley, large tossed garden salad with ranch dressing, Choice of dessert, garlic bread loaf, coffee and iced tea
\$12.70 per person

Grilled Smoked Ham-6 oz., sweet potato soufflé, country style green beans, tossed garden salad With ranch dressing, choice of dessert, dinner rolls, coffee and iced tea
\$12.70 per person

Chicken Breast Mornay-6 oz., rice pilaf, glazed baby carrots, tossed garden salad with ranch Dressing, choice of dessert, dinner rolls, coffee and iced tea
\$12.55 per person

Roasted Turkey Breast-6 oz., cornbread dressing, mashed potatoes and gravy, country style Green beans, cranberry relish, tossed garden salad with ranch dressing, choice of dessert, dinner Rolls, coffee and iced tea
\$12.95 per person

Cajun Blackened Chicken Breast-6 oz., rice pilaf, broccoli spears, tossed garden salad with Ranch dressing, choice of dessert, dinner rolls, coffee and iced tea
\$13.40 per person

Chicken Thermador-served in a pastry shell 8 oz., red bliss parsley potatoes, glazed carrots, Tossed garden salad with ranch dressing, choice of dessert, dinner rolls, coffee and iced tea
\$13.05 per person

Marinated Top Sirloin Steak-8 oz., baked stuffed potato, green beans almandine, tossed garden Salad with ranch dressing, choice of dessert, dinner rolls, coffee and iced tea
\$15.20 per person-try it blackened \$0.65 extra

Hot Roast Beef Sandwich-8 oz., mashed potatoes with brown gravy, country style green beans, Tossed garden salad with ranch dressing, choice of dessert, coffee and iced tea
\$14.05 per person

Oriental Cashew Chicken-8 oz., vegetable fried rice, stir fried vegetables, sliced fruit plate, Fortune cookie, coffee and iced tea
\$13.35 per person

Dessert Choices:

Sliced fruit plate 5oz, Fudge brownie-4 oz.

Hot fruit cobbler-4 oz.

Bread pudding with lemon sauce-5 oz

Chocolate cake with chocolate frosting-4 oz

Served Lunch and Dinner Selections include linen table clothes and napkins

GOURMET SERVED LUNCH AND DINNER SELECTIONS

Beef or Chicken Teriyaki-8 oz., vegetable fried rice, stir fried vegetables, mixed greens with a mandarin orange dressing, fresh fruit ambrosia, dinner rolls, fortune cookie, coffee and Iced tea

\$11.80 per person

Cheese Stuffed Manicotti and Sea Shell-10 oz., sautéed Italian green beans, and large tossed garden Salad with balsamic vinaigrette dressing, Italian cream cake, garlic bread loaf, coffee and ice tea

\$12.40 per person

Chicken Cordon Bleu-8 oz., wild rice medley, tarragon glazed baby carrots, Caesar salad, Cheese cake with fruit sauce, clover leaf rolls, coffee and iced tea

\$14.75 per person

Roasted Pork Loin-stuffed with apple dressing 10 oz., red bliss parsley potatoes, fresh green Beans almandine, spring greens with red raspberry vinaigrette, black forest cake, clover leaf Rolls, coffee and iced tea

\$20.70 per person

Pork Loin Continental-7 oz., duchess potatoes, broccoli with cheese sauce, Caesar salad, Fresh strawberries Romanoff, cheese scones, coffee and iced tea

\$20.70 per person

Whole Trout Almondine-10 oz seven vegetable rice, creamed peas with tiny whole onions, Spring greens with red raspberry vinaigrette, cream cheese carrot cake, clover leaf rolls, Coffee and iced tea

\$16.55 per person

Chicken Parmesan-served on a bed of fettuccini 12 oz., sautéed squash medley, Italian romaine Salad, cannoli, garlic bread loaf, coffee and iced tea

\$15.50 per person

Whole Fried Catfish-10 oz., country style green beans, home fried potatoes, creamy cole slaw, Banana cream pie, hushpuppies, coffee and iced tea

\$15.80 per person

K.C. Strip or Ribeye Steak-8 oz., cooked medium-light pink center, stuffed baked potato, Broccoli with cheese sauce, tossed garden salad with parmesan peppercorn dressing, cream Cheese carrot cake, garlic bread loaf, coffee and iced tea

\$19.45 per person

Prime Rib of Beef Au Jus-8 oz., cooked medium, stuffed baked potato, fresh green beans Almandine, tossed garden salad with parmesan peppercorn dressing, apple pie, garlic bread loaf, coffee and iced tea

\$20.70 per person

Beef Tenderloin Medallions with Mushroom Demi Glaze-8 oz., duchess potatoes, sautéed
Matchstick vegetables, spring greens with red raspberry vinaigrette, fresh strawberries Romanoff,
Cheddar cheese scones, amaretto flavored coffee and iced tea
\$21.45 per person

Served Gourmet Lunch and Dinners include china and linen service.

Great Western Will Be Happy To Customize Any Menu For You!

RECEPTION SELECTIONS

Hot Hors-d'oeuvres

Fried chicken drummies
Buffalo style chicken wings
Chicken teriyaki
Swedish meatballs
Rumaki
Cocktail franks
Mini quiche
Stuffed mushroom caps
Fried cheese sticks w/ marinara
Fried ravioli

Cold Hors-d'oeuvres

Turkey pinwheels
Salmon pinwheels
Finger sandwiches (meat spreads)
Demi sandwiches (sliced meats)
Broccoli canapes
Shrimp cocktail add \$8.60 per person
Deviled eggs
Fruit kabob
Cheese straws
Marinated mushroom caps

Petite Desserts

Assorted fruit cups
Mini brownies
Petits fours
Strawberries and cream
Sugar cookie stars

Choose (2) hot and (2) cold hors d'oeuvres, (1) dessert item, vegetable tray with dip,
Corn chips with dip, fruit punch, and coffee.
\$10.90 per person

Choose (3) hot and (3) cold hors d'oeuvres, (2) dessert items, vegetable tray with dip,
Cheese tray, corn chips, with dip, fruit punch, and coffee
\$12.40 per person

Choose (3) hot and (3) cold hors d'oeuvres, (2) dessert items, vegetable tray with dip,
Cheese tray, fresh fruit tray, corn chips with dip, fruit punch, and coffee

Receptions include a draped buffet table and durable disposable service

* Additional charges per person-china \$2.40, linen \$1.05.

BOXED MEAL SELECTIONS

Italian Hoagie-bologna, salami, ham-3 oz. meat, Swiss and American cheeses-1 slice each, Lettuce and tomato on a hoagie bun, Potato chips or pretzels, choice of whole fruit (Apple, orange, banana), brownie, or chocolate chip cookies, choice of soda, includes condiments And paper napkins
\$8.15 per person

Ham and Cheese Kaiser-smoked ham-3 oz., Swiss cheese-1 slice, lettuce and tomato, on a kaiser Roll. Potato chips or pretzels, choice of whole fresh fruit (apple, orange, banana), brownie or Chocolate chip cookies-2, choice of soda, includes condiments and paper napkins.
\$8.05 per person

Turkey and Cheese Croissant-deli turkey-3 oz., Swiss cheese-1 slice, lettuce and tomato, on a Croissant, Potato chips or pretzels, choice of whole fruit (apple, orange, banana), brownie or Chocolate chip cookies-2, choice of soda, includes condiments and paper napkins.
\$8.30 per person

Cold Fried Chicken-breast and leg pieces, marinated pasta salad, choice of whole fruit (apple, Orange, banana), brownie or chocolate cookies, choice of soda, paper napkins included.
\$8.60 per person

Gourmet Boxed Meal-smoked turkey-3 oz., cheddar cheese-1 slice, leaf lettuce and sliced Tomato, on a French baguette, Fresh fruit cup, marinated pasta salad, pecan tart, choice of soda, Peppermint swirl includes condiments and paper napkins.
\$8.40 per person

Economy Bagged Lunch-2 sandwiches-ham or turkey, 1 1/2 oz. meat-1 slice of American cheese, Choice of white or whole wheat bread, potato chips, fresh orange, brownie, choice of soda, Includes condiments and paper napkins
\$7.50 per person

*Additional per person-fruit juice \$0.95, tossed salad \$2.10

TRADITIONAL PICNIC

Hamburger 4 oz with bun
Hot dog-2 oz. with bun
Tray of American and Swiss cheeses-1 slice of each
Platter of leaf lettuce, tomatoes, onions, pickle chips
Assorted condiments
Red bliss potato salad-3 oz
Cole slaw-3 oz
Watermelon-6 oz. slices
Lemonade

\$8.80 per person

TRADITIONAL BBQ

BBQ pork ribs 6 oz.
BBQ chicken-2 pieces
Buttered corn cobbets-1 ea
baked beans-4 oz.
Red bliss potato salad-3 oz.
Cole slaw-3 oz
Fresh fruit melon basket-4 oz. portion
Corn muffins-1 1/2 pieces ea.
Iced Tea and coffee

\$11.85 per person, chicken only \$11.25

Picnics and Barbecues include a draped buffet table and paper service.

* Additional charges per person-china service \$2.10, linen service \$2.10

ICE CREAM SOCIAL

Chocolate and vanilla ice cream, 3 oz. each
Chocolate syrup
Strawberry topping
Pineapple tidbits
Butterscotch syrup
Chopped nuts
Shredded coconut
Whipped cream topping

\$4.15 per person

BANANA SPLIT PARTY

Chocolate and Van. Ice cream, 3 oz. ea
Chocolate syrup
Strawberry topping
Pineapple tidbits
Butterscotch syrup
Chopped nuts
Shredded coconut
Whipped cream topping
Sliced fresh bananas
And don't forget the cherries!

\$4.45 per person

Ice cream parties include a draped buffet table and paper service.

AFTERNOON SNACKS

BEVERAGES

	<u>Price Per Person</u>
Can sodas - 1 ea.	\$1.10
Coffee - 1 ½ cups ea.	\$1.55
Lemonade - 1 ½ glasses ea.	\$1.55
Iced Tea - 1½ glasses ea	\$1.55
Fruit Juice - 1 ea	\$1.75
Fruit Punch - 1 ½ glasses ea.	\$1.55

SNACKS

Cookies - 2 ea.	\$1.65
Fruit Tray - 3oz	\$2.90
Chips 1oz	\$2.15
Pretzels 1oz	\$2.15
Chips and Salsa 1oz	\$2.35

PICK UP ITEMS

BEVERAGES

Coffee per gallon-18-8 oz. cups, will serve approximately 10 people, includes foam cups, coffee stirrers, sugar, sweet and low, non-dairy creamer pkts and cocktail napkins.

\$8.10 per gallon

Orange juice per gallon-30-5 oz. cups, will serve approximately 15 people, includes plastic cups, and cocktail napkins.

\$9.70 per gallon

Fruit punch per gallon, 30-5 oz. punches cups, will serve approximately 15 people, includes punch cups, and cocktail napkins.

\$9.30 per gallon

Iced tea per gallon-18-8 oz. cups, will serve approximately 10 people, includes foam cups, sugar, lemon wedges, coffee stirrers, and cocktail napkins.

\$7.85 per gallon

BAKED ITEMS

Muffins-apple, cranberry, or blueberry, includes cocktail napkins.

\$7.50 per dozen

Sweet rolls-includes cocktail napkins

\$9.10 per dozen

Coffee cake-includes cocktail napkins.

\$7.50 per dozen

Cookies-chocolate chip, peanut butter, or sugar cookies, includes cocktail napkins. **\$6.90 per dozen**

Cookies-assorted gourmet, macadamia nut, double chocolate, chocolate chunk, includes cocktail napkins.
\$7.85 per dozen

Fudge brownies-includes cocktail napkins.
\$7.50 per dozen

Full sheet cake-will serve approximately 60 people, choice of chocolate or yellow cake, choice of chocolate or white frosting includes foam plates, plastic forks, and cocktail napkins
Full Sheet Cake: \$80.10
Half Sheet Cake: \$48.30

SNACKS

Potato chips-includes French onion dip, cocktail napkins, and foam plates. Serves 10 people
\$5.40 per pound

Pretzels-will serve approximately 10 people, includes cocktail napkins.
\$3.70 per pound

watermelon

Nacho chips-includes salsa, cocktail napkins, and foam plates. Serves 10 people
\$5.40 per pound, with chili con Queso \$6.85 per pound

PARTY ITEMS

Italian hoagie-3 foot long, salami, bologna, and sliced ham, American and Swiss cheeses, lettuce and tomato, mustard and mayonnaise on the side, will serve approximately 25 people. Includes foam plates and cocktail napkins.
\$110.85 per 5 ft. hoagie

Vegetable tray with ranch dip-broccoli, cauliflower, carrot sticks, celery sticks, cucumber slices, and red pepper strips. Will serve approximately 20 people **\$43.15 per tray**

Fruit tray-fresh cubed fruit in season such as cantaloupe, honey dew, watermelon, strawberries, and green grapes. Will serve approximately 20 people, Includes foam plates and cocktail napkins
\$49.25 per tray

Cheese tray-domestic cubed cheeses, cheddar, Swiss, jalapeno, and provolone. Will serve approximately 20 people, includes foam plates and cocktail napkins.
\$55.50 per tray

Demi sandwich tray, premade turkey and ham demi sandwiches, mustard and mayonnaise will serve approximately 20 people, includes foam plates and cocktail napkins.
\$51.55 per tray

Tablecloths may be requested with at least one week's notification at a charge of \$6.25 per cloth.

When equipment is borrowed for pick up service, a refundable \$56.30 deposit is required.