

CATERING MENUBUFFET-STYLE SERVICE

MAIN BUFFET MEALS

February 2017

Hearty Breakfast Buffet \$8.95 per person

Coffee, juices, fresh pastries, fresh fruit, sunrise casserole or scrambled eggs, breakfast potatoes, sausage links or patties, smoked bacon

Mexican

\$9.95 per person

Your choice of chicken or beef burritos & tacos with rice and beans, toppings, sour cream and salsa.

Deli BYO Sandwich \$9.95 per person

Two breads with deli meats, cheeses, toppings, soup of day, mayo and mustard.

BYO Salad \$10.95 per person

Fresh greens with sliced chicken breast, flank steak, salad toppings

Italian

\$9.95 per person

Baked lasagna with galic toast and fettuccine alfredo with chicken breast

Tailgate Time \$9.95 per person

Char grilled hamburgers, bratwurst with sauerkraut, baked beans, coleslaw and potato served with salad Chicken and beef stir fry, vegetables, sauce, rice

DRINKS

20 oz. Coke products \$1.95

Assorted teas, vitamin waters or other premuim drink offerings \$2.95

10 oz. Minute Maid apple or orange juice \$1.95

Main buffet meals, excluding continental breakfast, include option of bars, pie and cake, and coffee, tea or milk. Minimum of 20 people required for main buffet meals. Service charge of \$25/hour for one server.

Desserts

\$2.95 per specialty dessert or bars

Cheesecakes
Decorated cakes
Ice cream specialties
Tortes

\$1.95 per slice of pie or fresh baked cookies

COFFEE SERVICE

\$2.50 per person

Regular Coffee • Decaf Coffee
Hot tea • Water
Serviceware • Condiments

^{*}Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of food borne illness.