

Catering policies

Welcome to Chartwells Catering Services at Angelo State University. This guide has been created to assist you in planning a successful and enjoyable catered event. It highlights some of our most popular menus and showcases our culinary talent.

The contents of this booklet are a general guide and are in no way considered to be fixed. We would be delighted to customize menus for you that will complement your particular event and budgetary requirements. Our menus are designed so that they can be changed. We will be happy to discuss any variation you wish. We hope that such individual attention will assure a pleasant dining experience for your group. If you have any questions, please do not hesitate to contact the Chartwells Catering Department at (325) 942-2124.

Room Reservations:

Prior to contacting the Catering Department to plan food services, a room reservation must be made by contacting the Special Events Office at (325) 942-2021. All room set-up arrangements are handled through the Special Events Office. No menu planning services can be discussed until room reservations have been completed.

Placing a Catering Order:

All food and beverage orders can be placed by contacting Chartwells Catering Department at (325) 942-2124. Be prepared to discuss menu details. Please do not hesitate to suggest changes to the printed menu selections provided. Customized menus are available upon request.

Deadlines:

Orders for beverage breaks should be placed at least five (5) business days before the event. Orders for meals and receptions should be placed no less than ten (10) business days prior to the function. Your menu must be finalized ten (10) business days in advance of the event. While we may be able to accommodate your request with less lead time, by following the minimum time requirements, you will be assured your food service needs will be met.

Catering Policies

Guarantees:

When ordering a catered meal, the customer must provide the Catering Office with an estimate of the total guest count. Five (5) business days' prior to the event, the customer must provide a guaranteed guest count for which they will pay. In the event a guaranteed count is not provided, the estimated guest count will be considered the guarantee. A 5% overage will be provided. While additions to a guest count in excess of 5% above the guarantee cannot be assured without the required notice, it is advisable the customer contact the Catering Office with any additions to the guest guarantee prior to the event, regardless of time. Any additional seating over the 5% will cost a minimum of \$2.60 per seat. This will cover the place setting, table cloths, napkins and preset items.

Cancellations: Five (5) business days' notice is required for cancellation of any food or beverage order. Failure to cancel food service contracts with less than three business days notice will result in full billing for the guaranteed guest count or food quantity ordered.

Service Styles:

>**Self-Serve:** This is the standard style of service provided for receptions and coffees. Food Service will set up the refreshment order, provide paper service, linen and skirting for the serving tables. No service staff is provided. An additional fee will be required, based on the size of the event, if service staff is requested. Depending on the day and time of the event, additional product after the drop has been made may not be provided.

>**Buffet Service:** This is the standard style of service provided for meals over 20 guests. Food Service will set the buffet table. Additional tablecloths and napkins will cost extra regardless of the type of table used. Guests will serve themselves from the buffet table and service staff will be available.

>**Plate and Serve:** All food and beverages will be served tableside to guests. Plate and serve style is available for any size event and an additional charge of \$1.85 per person will be added to the original menu price.

>**Pick-Up Service:** The standard service for box lunches, picnics and baked goods. This is an optional style of service available for receptions. Food Service will prepare ordered items and the necessary accompaniments for the customer to pick up. Serving pieces such as cake knives and servers, silver trays, coffee urns, etc. are not provided with this style of service.

>**Delivery Service:** An optional style of service available for box lunches, picnics, and baked goods. Food Service will deliver and set up the order at an **additional charge**, based on the delivery destination, size of the order and set-up required.

>**China, Silverware and Glass Service:** A charge of \$1.55 per complete setting of china is required for all receptions and meals served **outside** the University Center Building. A charge of \$.80 per complete setting is required for clear plastic ware. Styrofoam plates, paper napkins and standard plastic utensils are included in the cost of all receptions and meals outside the University Center Building.

Catering Policies

Room Set-Up:

Room set-up arrangements must be made through the Special Events Office at (325) 942-2021. Setting numbers will be placed based on the guarantee number plus 5%.

Linens: 10 foot tablecloths and napkins for all tables will be provided for buffet meals at no additional charge. If you choose to use 90 inch round table cloths for your buffet meal, there will be a \$3.00 charge per table cloth.

10 foot table cloth	\$2.00 each
90 inch round table cloth	\$4.95 each
Napkins	\$.34 each

Table Centerpieces & Specialty Décor: Table centerpieces and specialty room décor is available, or you may provide your own. Decorating access arrangements must be made in advance through the Special Events Office. Please contact the Catering Department for availability and prices of specialty décor.

General Information:

>Prices are based on school being in session. Events at other times require a minimum number of guests to avoid additional charges.

> A minimum order of \$25.00 is required for deliveries off the Angelo State University campus.

>All food and beverages for a catered event must be furnished by Food Service. Food items unconsumed may not be removed from the food service premise.

>No tipping of service staff is allowed.

R efreshment Breaks

Beverages

Gallon Hot Coffee	\$ 8.47	Gallon Iced Tea	\$ 7.80	Individual Juice Cups	\$.77
Gallon Hot Cappuccino	\$ 10.11	Gallon Lemonade	\$ 6.50	Individual Bottled Water	\$ 1.25
96 Oz Pot of Starbucks Coffee	\$21.37	Gallon Specialty Punch	\$ 8.90	Individual Milk Half Pints	\$.77
Gallon Hot Tea	\$ 9.77	Gallon Orange Juice	\$18.41	Individual Canned Sodas	\$.83
Gallon Hot Chocolate	\$ 9.46	Gallon Fruit Punch	\$ 7.81	Individual Bottled Sodas	\$ 1.25

**The beverages per gallon include cups and condiments.

Baked Goods (per dozen)

Assorted Doughnuts	\$ 5.85	Petite Danish Pastries	\$ 6.58	Cookies	\$ 5.80
Muffins	\$ 5.68	Coffee Cakes	\$18.72	Brownies	\$ 5.80
Mini Croissants	\$ 9.40	Mini Bagels & Cream Chs.	\$ 7.09	Fruit Turnovers	\$ 5.85
Bagels & Cream Cheese	\$14.09	Specialty Cookies	\$ 7.47		

Other Items

One pound Bag of Chips	\$5.62ea	Granola Bars	\$.67ea
Nutri Grain Bars	\$.67ea	Breakfast Burritos	\$1.62ea

Sheet Cakes

Two-Layer Full Sheet Cake, Decorated	\$64.01 & up	One-Layer Full Sheet Cake, Decorated	\$41.48
Two-Layer Full Sheet Cake, Frosted Plain	\$46.34	One-Layer Full Sheet Cake, Frosted Plain	\$26.89
Two-Layer Half Sheet Cake, Decorated	\$38.60 & up	One-Layer Half Sheet Cake, Decorated	\$22.04
Two-Layer Half Sheet Cake, Frosted Plain	\$30.87	One-Layer Half Sheet Cake, Frosted Plain	\$19.83

Decorated Cakes include a border and writing. Cakes requiring logos and other decoration will be priced based on the time involved in decorating the cake. Cakes **do not include plates and forks.

Breakfast & Brunch

The following menus are for buffet service only for over 20 guests and **include hot coffee**. An additional service charge will be required for plated service for 20 guests or less. Additional menu ideas are available.

Breakfast Special

\$ 6.58 per person

Orange Juice and Tomato Juice
Scrambled Eggs
Choice of Sausage, Bacon or Ham
Hash Brown Potatoes
Warm Biscuits with Cream Gravy
Assorted Breakfast Pastries

Brunch Special

\$ 6.91 per person

Orange Juice and Tomato Juice
Sunrise Casserole or Quiche
Fresh Seasonal Fruits
Assorted Pastries

Southwest Brunch

\$ 6.69 per person

Orange Juice
Make your own Burrito Bar:
Scrambled Eggs, Shredded Cheddar, Salsa, Jalapenos, Chorizo Sausage,
Hash Brown Potatoes, Sour Cream, Flour Tortillas
Fresh Seasonal Fruits
Assorted Pastries

Box Lunches

Box lunches are priced to include disposable utensils and condiments. Beverages are available at an additional charge. Drop-off service on-campus is included. Additional set-up requirements, linens or off-campus delivery will require a service charge based on the services required.

Sandwich Stacker

\$ 7.18 each

Choice of Sliced Lean Ham, Turkey or Roast Beef
Choice of White, Wheat or Rye Bread, or Hoagie Bun
Choice of Swiss or American Cheese Slice
Lettuce, Tomato & Dill Pickle Chips
Accompanied by Fresh Fruit Cup, Cookie and Bag of Potato Chips

Country Club Sandwich

\$ 7.46

A layer of Bacon, Lettuce and Tomato
Sliced Turkey Breast and Cheese
Served on your choice of White, Wheat or Rye Bread
Accompanied by Fresh Fruit Cup, Cookie and Bag of Potato Chips

Croissant Sandwich

\$ 7.46

Choice of Chopped Egg Salad, Chicken Salad, Tuna Salad, or Fresh Vegetable Fillings
Also available with meat and cheese choices offered in Sandwich Stacker
Lettuce, Tomato and Dill Pickle Chips
Accompanied by Fresh Fruit Cup, Cookie and Bag of Chips

Turkey Wrap

\$ 7.45

Turkey, Lettuce, Tomato and Mayonnaise Wrapped in a Flour Tortilla.
Accompanied by Fresh Fruit Cup, Cookie and Bag of Chips

Budget Box Lunches

\$ 4.98

All budget Box Lunches include Fresh Fruit, Chips and a Cookie.

Pimento Cheese Sandwich
Peanut Butter & Jelly Sandwich
Cream Cheese & Olive Spread

Tuna Salad Sandwich
Chopped Egg Salad Sandwich
Bacon, Lettuce, Tomato

Lite Chilled Lunches

A minimum of twenty (20) guests is required for these served lunches. **Iced Tea and Coffee are included with the meal.** These lunches can be modified to serve large groups of 40 or more in a buffet setting. Iced tea and coffee are included with the meal. Dessert selections are available at an additional charge. Additional menus ideas are available.

Croissant Sandwich Plate
\$ 8.50 per person

A Flaky Butter Croissant filled with your choice of ingredients below, and including Lettuce, Tomato, and Dill Pickle Chip. Served with Potato Salad, Fresh Fruit Garnish, and Cookie

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|----------------------------|------------------------------------|
| Roast Beef & Swiss Cheese | Turkey and Bacon |
| Turkey and Cheddar | Chicken Salad |
| Classic Tuna | Ham Salad |
| Ham, Turkey & Cream Cheese | Vegetable and Mushroom with Cheese |

Chef’s Salad
\$ 7.03 per person

Julienne Ham, Turkey, Cheddar and Swiss Cheeses atop Crisp Salad Greens with Tomato and Hard-cooked Eggs, served with Choice of Dressings and Crackers

Stuffed Avocado
\$9.66 per person

Avocado stuffed with Almond Chicken Salad or Tuna Salad, served with Fresh Fruit and Caesar Salad and Croissant

Taco Salad
\$8.30 per person

Mexican Ground Beef, Pinto Beans, Chopped Onions and Tomatoes
 Served on a bed of Fresh Greens in Flour Tortilla Bowls
 Garnished with Sliced Avocado, Shredded Cheddar, Black Olives, and Sour Cream
 Served with Salsa and Ranch Dressing

Salad Trio Plate
\$8.80 per person

Smoked Chicken Salad, Ziti Pasta Salad, Seasonal Fruit Salad, Served on a bed of lettuce
 Fresh Corn Muffins and Honey Butter or Dinner Rolls & Butter

Delicious Deli Buffet

We will set these buffets using styrofoam plates, paper napkins and plastic utensils. The only linen provided will be for the buffet table, please see page 3 for linen pricing. China and glass service is available at an additional cost. Soups and salads are available to expand your Deli Buffet at an additional cost. Desserts are also available at an additional charge. Iced tea and coffee are included at no additional charge.

Deli Extravaganza

\$ 5.90 per person

Sliced Turkey, Beef and Ham (Chicken Salad, Tuna Salad, and Pimento Cheese may be substituted)

Swiss Cheese and American Cheese Slices

Sliced Tomato, Shredded Lettuce, Sliced Onion, Dill Pickle Chips, and Cherry Peppers

Mayonnaise and Mustards

Selection of Specialty Breads, Hoagie Rolls and Croissants

Potato Chips

To Expand your Deli Buffet:

Deli Buffet Soups

\$ 1.10 per person extra

Old Fashioned Vegetable

Chicken Noodle

Tortilla Soup

Broccoli Cheese

Baked Potato Soup

Wisconsin Cheese

Deli Buffet Salads

Fresh Seasonal Fruit Salad \$ 1.93

Old Fashioned Potato Salad \$.82

Pasta Salad \$.82

Tossed Green Salad with Dressings \$.82

Creamy Coleslaw \$.82

Buffet Meals

All meals are served with salad, one entrée, two side dishes, bread, dessert, coffee, and iced tea. A second entrée, additional side dishes, and gourmet desserts may be added for an additional charge. 10 foot table cloths and your choice of napkin color are included in the price of the meal, if you would like to use round table cloths, there is a charge of \$2.68 per round table cloth. A minimum of 20 guests is required.

Create Your Own Menu:

Entrée Selections (Select One)

Poultry:

- \$ 8.80 **Teriyaki Chicken** – Tender 5 oz. Boneless Breast of Chicken, Baked in a Teriyaki Sauce, Served with Pineapple
- \$ 9.05 **Chicken Picata** – 5 oz. Boneless Breast of Chicken, Sautéed with White Wine, Lemon, & Capers.
- \$ 8.39 **Sliced Turkey Breast** - Served with Gravy and Cranberry Sauce
- \$ 9.05 **Spicy Southwest Chicken Breast with Chipotle Cream Sauce**
- \$ 9.05 **Poppy Seed Chicken** – 5oz. Boneless Breast in a rich Sour Cream Poppy Seed Sauce
- \$ 8.92 **Chicken Marsala** – 5 oz. Boneless Breast of Chicken baked in Rich Marsala Wine Sauce
- \$ 9.96 **Chicken Cordon Blue**
- \$10.46 **Stuffed Chicken Breast** – 5 oz. Boneless Breast of Chicken Stuffed with your choice of Stuffing

Beef & Pork:

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| \$ 9.96 Sliced Roast Beef and Gravy | MRKT Carved Pork Tenderloin |
| \$ 7.68 Old Fashioned Meatloaf | MRKT Prime Rib of Beef (6 oz.) |
| \$ 8.21 Sliced Ham & Caramel Pineapple Sauce | MRKT Individual Beef Wellington (plated & served) |
| \$ 8.78 Beef Stroganoff | MRKT Carved Beef Tenderloin |
| \$ 8.78 Chicken Fried Steak with Cream Gravy | |
| \$ 9.90 Barbecue Beef Brisket | |

Additional selections available upon request.

These buffet meals can be plated for an additional charge.
All plate and service are subject to an up charge based on the number of guests.

Buffet Meals

Casseroles & Pastas:

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| \$ 7.68 Baked Beef Lasagna | \$ 7.68 Kings Ranch Casserole |
| \$ 6.71 Vegetable Lasagna | \$ 7.68 Baked Chicken Cheese Enchiladas |
| \$ 6.71 Spaghetti with Meatballs | \$ 8.83 Beef Tips over Noodles |
| \$ 8.78 Creamy Smoked Chicken and Fettuccini | |

Salad Selections (Select One)

- Tossed Garden Salad with Choice of Ranch or Italian Dressings
- Fresh Fruit Salad
- Pasta Salad
- Coleslaw
- Spinach, Bacon & Egg Salad with Poppy Seed Dressing
- Three Bean Salad
- Old Fashioned Fruit Salad with Marshmallows
- Cucumber, Tomato, Black Olives, Fresh Mixed Greens, Served with Feta Cheese Greek Vinaigrette

Side Dishes (Select Two)

- Long Grain & Wild Rice
- Scalloped Potatoes
- Whipped Potatoes
- Rice Pilaf
- Candied Sweet Potatoes

- Spanish Rice
- Corn Bread Dressing
- Herbed New Potatoes
- Garlic Buttered Pasta
- Potatoes Au Gratin
- Macaroni and Cheese

- Roasted Carrots and Potatoes
- Glazed Sliced Carrots
- Broccoli with Lemon Butter
- Green Beans Almondine
- Ranch Style Beans
- Pinto Beans

- Green Peas and Mushrooms
- Green Bean Casserole
- Buttered Kernel Corn
- Refried Beans
- Barbecue Baked Beans

Buffet Meals

Specialty Side Dishes:

For an additional charge, the following menu items may be chosen to enhance your menu

Twice Baked Potatoes
Vegetables Mornay
Spinach Artichoke Casserole

Baked Squash Casserole
Asparagus Tips
Baked Tomatoes with Parmesan Croutons

Desserts (Choose One)

Chocolate Iced Chocolate Cake
Assorted Cookies
Chocolate Iced Yellow Cake
Chocolate Meringue Pie
Chocolate Iced Brownies
Lemon Pudding
Tapioca, Chocolate, Vanilla Puddings
Gingerbread with Lemon Sauce

Carrot Cake, Cream Cheese Frosting
White Iced Chocolate Cake
Apple, Cherry, or Pumpkin Pie
Boston Cream Pie
Black & White Pudding Parfait
Strawberry Cake
Fruit Topped Cheese Cake

Specialty Desserts (Choose One)

For a slight additional charge, the following menu items may be selected to enhance your meal.

Fruit Cobblers with Whipped Cream
Lemon or Chocolate Tarts
Bread Pudding with Whiskey Sauce
White Velvet with Berries
Crème Brulee

Country Apple Tart, Cinnamon Cream
Lemon Chiffon
Chocolate Roll Cake with Toffee Sauce
Italian Cream Cake

Additional selections are available upon request.

Theme Buffets

The following menus are for buffet service only. A minimum of **fifty (50)** guests is required for these buffets. 10 foot table cloths and your choice of napkin color are included in the price of the meal, if you would like to use round table cloths, there is a charge of \$2.58 per round table cloth. Iced tea and coffee are also included.

Mexican Fiesta

\$ 10.10

**Cheese Enchiladas, Chicken & Beef Fajitas with Sautéed onions & peppers
Warm Flour Tortillas, Spanish Rice, Refried Beans or Pinto Beans, Guacamole, Salsa
Shredded Lettuce, Diced Tomatoes, Jalapenos, Ripe Olives
Grated Cheddar Cheese, Chopped Onions, Sour Cream, Tostada Chips
Chocolate Frosted Brownies**

Texas-style Barbecue

\$ 10.10

**Choice of two: Sliced Beef Brisket, Barbecue Boneless Chicken Breast or Sausage
Choice of one: Potato Salad or Corn on the Cob
Choice of one: Coleslaw or Tossed Green Salad with Ranch Dressing
Pickles and Onions
Ranch Beans, Barbecue Sauce, Honey Cornbread
Apple Cobbler with Whipped Cream**

Italiano

\$ 10.11

**Beef Lasagna, Chicken Picata, Cheese Ravioli in Marinara Sauce (choose two)
Antipasto Salad with Italian Vinaigrette
Italian Green Beans with Mushrooms
Garlic Bread
Neopolitan Parfaits or Italian Cream Cake**

Holiday Feast

\$11.67

**Sliced Turkey and Ham
Cornbread Dressing
Choice of Mashed Potatoes with Gravy or Sweet Potatoes
Choice of Green Beans or Corn
Choice of Fruit Salad or Tossed Salad
Pecan or Pumpkin Pie
Rolls and Butter**

Gourmet Dinners

A minimum of twenty (20) guests is required for these plate and serve dinners. A salad to complement each menu, vegetable, bread and butter, choice of Specialty Dessert, iced tea, and coffee are included with your meal. 10 foot table cloths and your choice of napkin color are included in the price of the meal, if you would like to use round table cloths, there is a charge of \$2.58 per round table cloth. China and glass service is also included. An additional service charge will be required for plate and serve meals with over 40 guests.

Individual Beef Wellington

MARKET

Fillet of Beef with Mushroom Duxelle, Wrapped in Light Puff Pastry with Demi-glaze Sauce
Roasted Carrots and Potatoes
Choice of Asparagus Spears or Broccoli Spears
Choice of Specialty Dessert*

Surf and Turf

MARKET

Rib Eye Steak (8 oz. Cut) accompanied with Two Stuffed Shrimp
Baked Potato with Trimmings
Choice of Sautéed Zucchini and Tomatoes or French Green Beans Almondine
Choice of Specialty Dessert*

Filet Mignon

MARKET

Tender Filet Mignon with Herbed Butter and Shallots
Stuffed Baked Potatoes
Broccoli with Red Peppers and Feta Cheese
Choice of Specialty Dessert*

King's Cut Prime Rib

MARKET

Prime Rib roasted medium rare Au Jus with Horseradish Sauce
Choice of Duchess Potatoes or Baked Potato with the Trimmings
Baked Squash & Artichokes
Choice of Specialty Dessert*

*See Page 11 for Specialty Dessert Choices

Hors d'Oeuvres

USE THE FOLLOWING AS A GUIDE FOR QUANTITIES TO ORDER:

Mid Afternoon:	8-10 pieces per person
Pre Dinner:	12-16 pieces per person
Evening (Post Dinner):	8-10 pieces per person
Late Evening:	10-12 pieces per person

Chilled Hors d'Oeuvres

- \$45.65 **Deluxe Vegetable Tray with Dip** – serves 25-35 ppl - approximately 7 pounds of vegetables & one quart of dip.
- \$39.05 **Cream Cheese Wraps** – Flour Tortillas, rolled with Spicy Seasoned Cheese Filling, sliced into 100 Pinwheel Sandwiches
- \$25.10 **Assorted Finger Sandwiches** – Trays of 100 each
- \$44.81 **Seasonal Fresh Fruit Tray with Dip** – serves 20-30 ppl - An array of fresh seasonal fruit with strawberry dip
- \$19.56 **Small Fruit Platter** – An array of fresh seasonal fruit to serve 12-15 people
- \$19.56 **Two-Pound Cheese Ball** – serves 15-20ppl - Seasoned Soft Cheeses, rolled in nuts, served with crackers
- \$22.83 **Mexican Strata Dip** – serves 15-20ppl - Layers of Refried Beans, Guacamole, Sour Cream, Chopped Lettuce, Tomatoes and Grated Cheese, Accompanied with Tostada Chips
- Market **Cold Shrimp Platter** – serves 15-20ppl - Iced Shrimp with Tangy Cocktail Sauce
- \$89.76 **Deli Tray** – Petite slices of turkey and/or ham, American and Swiss cheese, served with mayonnaise and mustard, petite rolls and party bread (serves 15-22)
- \$ 5.77 **Deviled Eggs** – One dozen deviled egg halves
- \$16.29 **Guacamole Dip & Chips** – One quart of guacamole and tortilla chips
- \$ 9.06 **Salsa & Chips** – One quart of salsa and 2 pounds of tortilla chips
- \$13.96 **Dips & Potato Chips** – Choice of Ranch or French Onion Dip, served with potato chips
- \$58.54 **Cheese and Crackers** – Serves 50 – selection of sliced and cubed cheeses, served with variety crackers
- \$44.13 **Seafood Mousse** – Serves 40 – Seafood Mousse with Crackers
- \$27.56 **Avocado, Tomato, Onion dip with Chips** – 1 Quart of dip and tortilla chips.
- Market **Strawberries Dipped in Chocolate** – One dozen – Fresh Strawberries Dipped in Chocolate, White Chocolate with a variety of toppings

*Additional selections are available upon request.

Hors d'Oeuvres

Hot Hors d'Oeuvres

- \$13.12 **Stuffed Mushrooms** – One dozen mushrooms, stuffed with your choice of fillings
\$12.02 **Deep Fried Mushrooms** – One dozen lightly breaded mushrooms served with dip
\$19.37 **Stuffed Jalapeno Poppers** – One dozen Breaded Jalapeno Peppers filled with cheese
\$ 7.60 **Cocktail Meatballs** – One dozen meatballs, choice of barbecue, sweet/sour, or Swedish sour cream sauce
\$15.37 **Cocktail Sausages** – Approximately 45 tiny sausages (one pound), barbecue or sweet/sour sauce
\$49.22 **Cocktail Sausages in Puff Pastry** – 100 tiny sausages wrapped in flaky puff pastry
\$ 1.38 **Mini Quiche** – One savory bite-size quiche
\$ 8.17 **Miniature Egg Rolls** – One dozen Deep-fried egg rolls served with sweet and sour sauce
\$20.11 **Chicken Strips** – One pound (10-12) fried chicken breast strips, served with ranch dip
\$15.88 **Mini Taquitos** – One dozen Fried Chicken Taquitos served with Salsa
\$ 9.89 **Mini Burritos** – One dozen Petite Burritos served with hot chili dip
\$19.83 **Queso Dip and Chips** – One quart of spicy seasoned hot cheese dip served with tortilla chips
\$22.04 **Sausage Dip and Chips** – One quart of warm sausage and cheese dip, tortilla chips
\$26.67 **Artichoke Dip** – One Quart of Creamy artichoke dip served with sliced baguettes
\$29.08 **Hot Seafood Dip and Chips** – One quart of rich shrimp & cheese dip with potato chips
MKT **Mini Beef Wellingtons** – One dozen fillet pieces, wrapped and baked in puff pastry, served with mustard
MKT **Stuffed Bacon Wrapped Shrimp** – One dozen – Shrimp stuffed with Roasted Jalapeno Pepper and Monterey Jack Cheese and Wrapped in Bacon

*Additional selections are available upon request.

P

izzas, Subs, Burgers

\$36.12 **3 Foot Sub Sandwich** – Deli meat trio sandwich on braided bread with lettuce, tomato, pickle, onion, mayonnaise and mustard.

\$69.99 **6 Foot Sub Sandwich** – Deli meat trio on braided bread with lettuce, tomato, pickle, onion, mayonnaise and mustard.

Sub Sandwich Buffet **\$ 4.40 per person**

Deli meat trio sub sandwich on braided bread with lettuce, tomato, pickle and onion.
Includes your choice of individual bag chips or a bowl of chips. **Does not include drinks.**

Pizzas

\$ 8.89 – Large Cheese

\$11.28 – Large Vegetable

\$11.28 – Large One Topping

\$14.83 – Large Supreme

\$ 1.72 – Each additional topping

Pizza Party

\$6.84

Selection of freshly made Meat & Veggie Pizzas

Tossed Green Salad with Dressings

Garlic Sticks with Marinara Sauce

Chocolate Brownies or Dessert Pizzas

Burgers & Dogs:

\$6.84

Hamburgers, Hot Dogs & Buns

Old Fashioned Baked Beans

Carrots Sticks & Potato Chips

Ice Cream Sandwiches or Cups