

Catering Policies



This guide has been issued to assist you in planning your catered event at Waukesha County Technical College. The contents of this booklet are a general guide and are in no way to be considered fixed. Menus can be changed, and we will be happy to discuss variations. 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 inquire.

Placing a Catering Order

Please follow the guidelines below when placing a catering order. If you need additional information, call the Catering Office at (262-691-5276). Our staff is pleased to have the opportunity to participate in the coordination and planning of your event.

Guidelines

Please give us the time we need to prepare for your event. While we may be able to accommodate your needs with less time, we prefer the opportunity to do our best for you.

Orders for refreshment breaks should be placed with the Catering Office three (3) working days before the event. Orders for meals and receptions should be placed no fewer than five (5) working days before the event. Your menu must be finalized two (2) working days prior to the function. Caterings of 100 people or more must be confirmed one (1) week in advance. For caterings of less than 100 people, counts must be confirmed three (3) days in advance.

If an order is placed less than 24 hours notice, a Ten Dollar (\$10) late fee will be assessed.

For your and the guest's safety the Wisconsin Health Department requires that all left-over food must stay on the premises of the catering site unless otherwise agreed to by the Catering Office.

Guarantees and Minimums

You will be billed on the basis of a guaranteed number. A 5% leeway is allowed. (Ex: Food Service will prepare for 105 on a 100 person guarantee, but if the number attending is fewer than 100, you will be charged for 100.). Arrangements for banquets must be confirmed, changed, or canceled three (3) working days in advance.

If the guarantee varies significantly from the estimate given, you will be responsible for expenses incurred, unless prior arrangements have been made. Due to ordering and delivery schedules, we must order supplies based on estimates.

A Fifteen Dollar (\$15) minimum is required for each order placed.

Cancellation

All cancellations must be made at least forty-eight (48) hours in advance to ensure that no charges will be made. The cost of any penalty for late cancellation will be at the discretion of the Dining Service Director.

Staffing

Set up and break down charges are included in the price of the event. However, attendants are extra for all functions unless otherwise noted. The set wages for our catering staff are \$15.00 per hour. Please remember that there is a five (5) hour minimum for all service personnel and the decision of how many service personnel are needed to serve with peak efficiency is at the discretion of the Director of Dining Services. (As a standard, 1 server per 20 guests is required for served meals and 1 server per 50 guests is required for hors d' oeuvres parties.)

Weekend events may be subject to an additional charge to cover any overtime wages that occur.

China Service

*All dinners are served on China. Paper service is provided for all continental setups, snacks, and beverage service unless otherwise agreed upon. There is a **\$3.50** per person charge for an upgrade to China Service plus your attendant fees.*

Alcohol Service

Dining Services can provide beer, wine and liquor for approved events on campus. The cost of a bartender (\$20 per hour for a Cash Bar and \$25 per hour for a Host Bar) is always additional. There is a minimum of five hours that is charged. Also, if your alcohol event is an over/under program, an additional charge may be added for the cost of security personnel to check ID cards.

Linens

Tablecloths will be provided for buffet tables at buffets, receptions, and continentals. Tablecloths will also be provided at the eating tables for any lunch and dinner. There will be a \$4.00 charge incurred for any tablecloths ordered for receptions and continentals.

Flowers

Silk flowers on the buffet table or as a centerpiece for a sit down meal are included in the price of your dinner. Any special floral arrangements or centerpieces may be obtained by dining services and billed out to your organization.

Healthy Choice Options

Items denoted with a ♥ are a part of our Healthy Choice Program. Please call us for nutritional information on our items.

Amenities

Any additional needs of your event, such as overhead projectors, microphone, podium, etc. are the responsibility of the party booking the function. We regret that Dining Services does not have the capabilities to handle these requests.

Billing Details

At the time of the initial booking, a cost will be given to your specific function. Prices quoted do not include sales tax, and the service charge of 17%. A signed form with a copy of tax card is required for any tax exemption. After the completion of your event, you will be billed based on your guarantee, guest attendance in the case that more guests do attend, or the amount of food prepared.

Professional

Catering

Refreshment Breaks

Refreshment breaks include all you need for service: Cups, Napkins, etc., plus a tablecloth. China and glass service with a draped tablecloth is available for an additional \$2.00 per person

Beverages

All Beverages are served by the gallon* unless served individually.

<i>House – Blend Coffee</i>	<i>\$15.50/gallon</i>
<i>Decaffeinated Coffee</i>	<i>\$15.50/gallon</i>
<i>Caribou Coffee (Breakfast, House and Decaf House Blends)</i>	<i>\$18.50/gallon</i>
<i>Iced Tea</i>	<i>\$7.50/gallon</i>
<i>Hot Chocolate</i>	<i>\$9.95/gallon</i>
<i>Apple Cider (hot or cold) ♥</i>	<i>\$9.95/gallon</i>
<i>Lemonade</i>	<i>\$9.00/gallon</i>
<i>Fruit Punch</i>	<i>\$7.95/gallon</i>
<i>Sparkling Fruit Punch</i>	<i>\$9.00/gallon</i>
<i>Ice Cream Punch</i>	<i>\$11.50/gallon</i>
<i>Fruit Juice (orange, cranberry, & apple) ♥</i>	<i>\$12.00/gallon</i>
<i>Soft Drinks – Coke Products (Cans)</i>	<i>\$1.00 each</i>
<i>Milk ♥</i>	<i>\$1.00 each</i>
<i>Bottled Soda</i>	<i>\$1.50 each</i>
<i>Small Bottled Water ♥</i>	<i>\$1.00 each</i>

****Each Gallon yields approximately 16 eight ounce servings***

Host Bar

<i>Soda</i>		\$1.00
<i>Juice</i>		\$2.00
<i>Beer, Domestic</i>	<i>(MGD, Miller Lite, MGD Light)</i>	\$3.50
<i>Beer, Premium</i>		\$4.00
<i>Beer, Half Barrel</i>		\$200.00
<i>Beer 1/4 Barrel</i>		\$100.00
<i>Wine</i>		\$4.00
<i>Wine Cooler</i>		\$2.25
<i>Mixed Drink, Rail</i>		\$4.00
<i>Mixed Drink, Call</i>		\$5.00

Bartender charges for a host bar are \$16 per hour, which include set-up, service, and breakdown of an event. Rail Liquor and Domestic Beer available for all Bars. Premium Beer, Non-alcoholic Beer and Call Liquor available upon request.

Cash Bar

<i>Soda</i>	\$1.25
<i>Juice</i>	\$2.00
<i>Beer, Domestic</i>	\$4.00
<i>Beer, Premium</i>	\$4.50
<i>Beer, Non-Alcoholic</i>	\$4.00
<i>Wine</i>	\$4.00
<i>Wine Coolers</i>	\$4.00
<i>Mixed Drink, Rail</i>	\$4.50
<i>Mixed Drink, Call</i>	\$5.50
<i>Cordial</i>	\$6.00

Cash Bars must reach a sales minimum of \$50 per half hour per bartender. If the minimum is not met then the difference will be billed to the host. Bar Service includes all cocktail condiments, napkins, bar ware, and bar equipment

Wines

House Wines by the Bottle

<i>Chardonnay</i>	<i>\$18.50</i>
<i>White Zinfandel</i>	<i>\$18.50</i>
<i>Cabernet Sauvignon</i>	<i>\$18.50</i>
<i>Merlot</i>	<i>\$18.50</i>

Champagne

<i>House</i>	<i>\$20.00</i>
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<i>Sparkling Grape Juice</i>	<i>\$10.00</i>
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Bakery

Bars per dozen

<i>Brownies</i>	\$8.50	<i>Rice Krispy</i>	\$13.50
<i>Chocolate Chip</i>	\$13.50	<i>Lemon</i>	\$13.50
<i>Wild Cherry Orchard</i>	\$13.50	<i>Fudge Nut</i>	\$13.50

Doughnuts and Rolls per dozen

<i>Bagels w/ Cream Cheese ♥</i>	\$13.50	<i>Fruit Turnovers</i>	\$15.00
<i>Raised Doughnuts</i>	\$13.50	<i>Fruit Muffins</i>	\$13.50
<i>Coffee Cake</i>	\$13.50	<i>Doughnut Holes</i>	\$6.50
<i>Danish</i>	\$13.50	<i>Scones</i>	\$2.25 ea
<i>Cinnamon Rolls</i>	\$15.25	<i>Banana Bread-Loaf</i>	\$15.00

Cakes

(Available in Chocolate, White, Yellow or Marble)

<i>½ Half Sheet</i>	\$55.00	<i>Double Layer ½ Half Sheet</i>	\$90.00
<i>Full Sheet</i>	\$85.00	<i>Double Layer Full Sheet</i>	\$120.00

Assorted Cookies per dozen

<i>Sugar</i>	\$7.25	<i>Oatmeal Raisin</i>	\$7.25
<i>Peanut Butter</i>	\$7.25	<i>Turtle</i>	\$7.25
<i>Chocolate Chip</i>	\$7.25	<i>Chocolate Macadamia Nut</i>	\$7.25

Gourmet Cookies \$12.50

Hors D' oeuvres

Receptions include paper service, plus a tablecloth. China and glass service is available for an additional \$2.00 per person

When planning your reception, a good guide for how much to order is:

Mid Afternoon:	8 – 10 pieces per person
Before Dinner:	12 – 16 pieces per person
Evening	8 – 10 pieces per person
Late Evening	12 – 16 pieces per person

Cold Hors D' Oeuvres

(A tray serves approximately 25 people)

<i>Vegetable Tray (with Dill Dip) ♥</i>	<i>\$45.00</i>
<i>Assorted Cheese and Cracker Tray</i>	<i>\$55.00</i>
<i>Cheese, Sausage, and Cracker Tray</i>	<i>\$60.00</i>
<i>Fresh Fruit Tray ♥</i>	<i>\$50.00</i>
<i>Cocktail Rye (with Spinach Dip)</i>	<i>\$28.00</i>
<i>Tea Bun Sandwiches (Ham, Turkey, Roast Beef)</i>	<i>\$14.75/dozen</i>
<i>Deviled Eggs</i>	<i>\$12.00/dozen</i>
<i>Smoked Salmon</i>	<i>Market</i>
<i>Shrimp Cocktail</i>	<i>Market</i>
<i>Chocolate Dipped Strawberries or Kiwi</i>	<i>Market</i>
<i>Five Foot Party Sub</i>	<i>\$55.00</i>

Hot Hors D' Oeuvres

<i>Bacon Wrapped Water Chestnuts</i>	<i>\$13.95/dozen</i>
<i>Cocktail Franks in a Puff Pastry</i>	<i>\$12.50/dozen</i>
<i>Mini Egg Rolls</i>	<i>\$13.00/dozen</i>
<i>Potstickers w/ Sesame Dip</i>	<i>\$14.50/dozen</i>
<i>Spanikopita</i>	<i>\$13.75/dozen</i>
<i>Chicken Tempura w/ Asian Sauce</i>	<i>\$13.25/dozen</i>
<i>Coconut Shrimp</i>	<i>\$26.50/dozen</i>
<i>Crab Rangoon</i>	<i>\$16.50/dozen</i>
<i>Rumaki</i>	<i>\$14.95/dozen</i>
<i>Mini Quiche</i>	<i>\$13.75/dozen</i>
<i>Vegetable Quesadilla</i>	<i>\$16.50/dozen</i>
<i>Chicken Tenders w/ Dipping Sauce (BBQ, Ranch, Honey)</i>	<i>\$12.75/dozen</i>
<i>Meatballs (BBQ, Swedish, or Sweet & Sour)</i>	<i>\$11.25/dozen</i>
<i>Chicken or Beef Kabobs</i>	<i>\$16.50/dozen</i>
<i>Chicken or Buffalo Wings (Hot, BBQ, Teriyaki)</i>	<i>\$12.25/dozen</i>
<i>16" Pizza with your choice of topping</i>	<i>\$16.00</i>

Snacks *per pound*

<i>Snack Mix</i>	\$9.50	<i>Party Mints</i>	\$5.50
<i>Mini Pretzels ♥</i>	\$5.25	<i>Potato Chips w/ Dip</i>	\$5.25
<i>Corn Chips w/ Taco Dip</i>	\$7.75	<i>Tortilla Chips w/ Salsa</i>	\$6.50
<i>Salted Peanuts</i>	\$7.50	<i>Gourmet Nuts</i>	\$13.50

Sweets *per dozen*

<i>Tea Cookies</i>	\$6.50 lb	<i>Mini Cheesecake</i>	\$15.50
<i>Mini Crème Puffs</i>	\$15.50	<i>Sweet Streets Assorted Bars</i>	\$15.50
<i>Assorted Miniature Desserts</i>	\$15.50		

Breakfast Buffets and Brunches

The following menus are for buffet service only and include hot coffee and hot tea. Milk is available at an additional charge. A minimum of 15 guests is required. Pitchers of ice water will be provided with food ordered, but additional pitchers will be \$.50 each.

Continental Breakfasts

Includes paper service. China service is available for an additional \$3.50 per person.

Basic Continental

\$5.25/person

*Breakfast Pastries
Coffee, Tea, and Juice*

Heart Healthy Continental

\$6.95/person

*Lo Fat Yogurt w/ Granola
Hard Boiled Eggs
Whole Grain Bagels & Bran Muffins
Fresh Fruit Tray
Coffee, Tea, and Juice*

Fresh Fruit Continental

\$6.95/person

*Fresh Fruit Selections
Breakfast Pastries
Coffee, Tea, and Juice*

President's Continental

\$7.50/person

*Fresh Fruit Selections
Breakfast Pastries (Mini muffins & Bagels)
Assorted Cereal with Milk
Yogurt
Coffee, Tea, and Juice*

Sunrise Breakfast

\$7.95/person

*Sunrise Egg Casserole
Hash Browns
Mini Croissant and Jelly
Orange Juice*

Midwest Breakfast

\$7.95/person

*Fluffy Scrambled Eggs
Choice of Bacon, Ham, Sausage
Hash Browns
Toast and Jelly
Variety of Breakfast Pastries
Orange Juice*

Breakfast Buffets and Brunches (Cont.)

Executive Breakfast Buffet \$8.25/person

*Fluffy Scrambled Eggs
Bacon and Sausage Links
Hash Browns
French Toast Sticks
Mini Croissant with Jelly
Assorted Bagels with Cream Cheese
Danish Pastries
Fresh Fruit Compote
Orange and Apple Juice*

The Sunday Brunch (Minimum of 25 people) \$11.25/person

*Fluffy Scrambled Eggs
Crisp Bacon Strips, Ham or Sausage
Hash Browns
French Toast
Vegetables
Mashed Potatoes w/ Gravy
Baked Chicken
Choice of Sliced Meat (Ham, Turkey, Beef)
Coffee, Tea, and Juice*

The Omelet Station (Maximum of 50 people) \$11.25/person

*Omelets made to order
Choice of Scrambled Eggs or Egg Beaters
Choice of Ham, Bacon, Shredded Cheddar,
Onions, Sliced Mushrooms,
Green Peppers, Diced Tomatoes
Hash Browns
Sweet Rolls
Fresh Fruit Compote
Coffee, Tea, and Juice*

**All Hot Breakfasts may sub Egg Beaters with regular eggs.
Mini muffins and bagels can also be subbed for pastries.**

Boxed Lunches and Picnics

A minimum of ten guests is required for all boxed lunches. Water can be substituted for Soda.

Boxed Lunch \$6.95/person

*Includes Sandwich, Whole Fruit, Potato Chips, Cookies or Brownies, Condiments, and Soda
Choice of Fresh Kaiser or Hoagie
Choice of Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad or Vegetarian*

Gourmet Boxed Lunch \$7.75/person

*Includes Sandwich, Whole Fruit, Potato Chips, Pasta Salad, Cookies or Brownies, Condiments, and Soda
Choice of **Ciabatta** bread, Croissant, Bagel, or Wrap
Choice of Ham, Turkey, Roast Beef, Bacon, Chicken Salad, Tuna Salad or Vegetarian*

Picnics

Includes paper products

Option #1 \$7.50/person

*Hamburger, Hot Dog (with Lettuce, Tomato, and Onion)
Baked Beans
Coleslaw or Potato Salad
Chips
Cookies
Lemonade or Punch
Condiments*

Option #2 \$8.00/person

*¼Hamburger, Bratwurst (with Sauerkraut, Lettuce, Tomato, and Onion)
Baked Beans
Coleslaw or Potato Salad
Chips
Brownies
Lemonade or Punch
Condiments
Add chicken breast \$\$1.00 extra*

Boxed Lunches and Picnics (Cont.)

Option #3

\$8.95/person

Chicken (Baked, Fried, or Barbecued)
Fresh Relishes
Potato Salad
Coleslaw
Baked Beans
Rolls and Butter
Brownies
Lemonade or Punch
Condiments

Option #4

\$15.00/person

Top Sirloin Butt Steak 8oz
Chilled Relishes
Baked Potato
Corn on the Cob
Pasta Salad
Assorted Dinner Rolls
Strawberry Shortcake or Cheesecake
Lemonade or Punch
Condiments

Served Salads

No minimum is required for these served lunches. However, China service is available for an additional \$2 per person. Iced tea and coffee are included.

Classic Cobb Salad \$7.95/person
Iceberg Lettuce, Julienne Chicken Breast, Pure Bacon Bits, Hard Boiled Eggs, Tomatoes, Red Onion, Crumbled Gorgonzola Cheese, with Ranch Dressing.

Chef Salad ♥ \$7.95/person
Julienne Strips of Turkey and Ham accompanied by Egg, Tomato, Cucumber, and Shredded Cheese on a bed of Garden Greens served with Dressing and Dinner Rolls.

Chicken Caesar Salad ♥ \$7.95/person
Crisp Romaine Lettuce, Red Onion, Grape Tomatoes, Julienne Strips, Fresh Grated Parmesan Cheese, Caesar Dressing.

Asian Chicken Salad \$7.95/person
Spring Mix Greens, Julienne Chicken Breast, Red Onion, Mandarin Oranges, Waterchestnuts, Almonds, Chow Mein Noodles, w/ Asian Sesame Dressing

Grilled Lemon Chicken Salad ♥ \$7.95/person
Seasoned grilled breast of Chicken served on a bed of mixed greens with Croutons and assorted dressings. Assorted crackers and mini croissants Are included.

Taco Salad \$7.95 /person
Crisp Flaky Shell with a choice of Beef or Chicken, Beans, Lettuce, Tomatoes, Green Onions, Shredded Cheese, Sour Cream, Guacamole, Black Olives, and Salsa on the side.

Fresh Spinach Salad ♥ \$7.50/person
A bed of Baby Spinach topped with fresh sliced strawberries, sliced red onion, mandarin oranges and a side of raspberry vinaigrette dressing served with Mini Croissants.

Luncheon Buffets

A minimum of 20 people is required for each buffet. China service is available for an additional \$2 per person. Coffee and Iced Tea or Canned Soda are included.

Sandwich Board

\$7.95/person

*Roast Beef, Turkey or Ham
Assorted Cheeses
Lettuce, Tomato, Pickle
Mayonnaise and Dijon Mustard
Fresh Kaisers, White, Wheat, and Marble Rye Breads
Pasta Salad, Chips, and Brownies/Cookies*

Soup and Sandwich

\$8.50/person

*Sandwich Board
Choice of Soup (Cream of Broccoli, Chicken Noodle, Country Vegetable,
Beef Vegetable, Clam Chowder, or Cheesy Cauliflower)*

Perfectly Pasta Buffet

\$8.95/person

*Choice of Two Pastas
Italian Meat Sauce, Marinara Sauce, Cheese
Or Alfredo Sauce (Choice of 2)
Breadsticks
Tossed Salad (with assorted Dressings) or Caesar Salad*

or

*Made to Order
for \$2.25 more*

Mexican Fiesta (Taco Buffet)

\$8.95 /person

*Hard and Soft Shelled Tacos
Taco Meat, Refried Beans, or Spicy Chicken (Choice of 2)
Spanish Rice, Lettuce, Tomatoes, Shredded Cheddar, Onions,
Black Olives, Jalapeno Peppers, Sour Cream, Salsa, Guacamole,
Tortilla Chips, and Nacho Sauce*

Grilled Sesame Chicken Breast *

\$8.95 / Person

*Grilled Chicken Breast with Teriyaki sesame Glaze
Jasmine Rice
Stir Fry of Fresh Vegetables.
Tossed Salad with choice of 3 Dressings
Dinner Rolls w/ Butter
Dessert*

* May substitute Rotisserie Chicken Quarter

Oriental Buffet ♥ \$8.95/person
*Chicken, Pork, or Veggie Stir Fry (Choice of 2)
Flavored with Sweet & Sour, Szechwan, or Teriyaki
White Rice and Fried Rice
Tossed Salad (with assorted Dressings)
Egg Rolls*
or
*Made to Order
for \$2.25 more*

Lasagna Buffet \$8.95/person
*Meat Lasagna
Veggie Lasagna (Marinara or Alfredo)
Breadsticks
Tossed Salad (with assorted Dressings) or Caesar Salad*

Chili Buffet \$7.95/person
*Tortilla chips
Onions
Shredded Cheese
Oyster Crackers
Sour Cream*

♥ Heart Healthy Buffet Options ♥
All options include Fruit Juice and Iced Tea

Heart Healthy Continental♥ \$7.25/person
*Fat-Free yogurt
Hard Boiled Eggs
Whole Grain Bagels & Bran Muffins
Fruit Compote
Coffee, Tea, and juice*

Grilled Lemon-Pepper, Cajun, or Jamaican Chicken Breast ♥ \$9.00/person
*Steamed Greens Beans, Broccoli, or Cauliflower
Fresh Spring Salad w/Fat Free Dressings
Fruit Yogurt Parfait*

Build Your Own Salad Bar ♥ \$8.50/person
*Includes Spring Salad Mix, 98% Fat Free Ham and Turkey, Tomatoes, Green Peppers,
Shredded Cheddar Cheese, Red Onion, Cucumbers, Diced Eggs, Sunflower Seeds,
Croutons, Fresh Bread Sticks, and Assorted Dressings. Dessert includes Fat Free
Raspberry Sorbet.*

Build Your Own Salad Bar and Soup Combo ♥

\$8.95/person

*Includes Spring Salad Mix, 98% Fat Free Ham and Turkey, Tomatoes, Green Peppers, Shredded Cheddar Cheese, Red Onion, Cucumbers, Diced Eggs, Sunflower Seeds, Croutons, Fresh Bread Sticks, and Assorted Dressings. Soup choices include.....
Dessert includes Fat Free Raspberry Sorbet.*

Grilled Chicken Breast ♥

\$8.95/person

*Marinated Boneless breast of Chicken with steamed fresh vegetables, and brown rice.
Choose from Honey Dijon, Teriyaki, of Italian Marinades.*

Chicken Caesar Wrap ♥

\$8.50/person

*Chicken, Romaine Lettuce, Parmesan cheese, and Caesar Dressing served on a fresh
Tortilla Wrap. Choose from Plain, Garlic Herb, or Tomato Basil Wraps.*

Served Lunches

All lunches include coffee and iced tea. , China service is available for an additional \$3.50 per person. A minimum of 20 guests is required for these served lunches.

- Chicken Sandwich** \$8.50/person
*Boneless breast of Grilled Chicken
Marinated with Honey Dijon Mustard
Choice of Potato*
- Croissant Sandwich** \$8.50/person
*Your choice of Roast Beef, Turkey or Ham with Cheese
Served on a Fresh Croissant, Chips and a Dill Pickle*
- BBQ Beef Brisket** \$8.50/person
*Served Texas style with BBQ Sauce on wheat bread with sweet onions
And potato salad*
- French Dip** \$8.50/person
*Lean slices of Roast Beef served on a Fresh Kaiser Roll
with a side of chips and Hot Au Jus*
- Fettuccine Alfredo** \$8.00/person
Fettuccine Noodles with a creamy Parmesan White Sauce
- Stuffed Tomato ♥** \$8.00/person
*Stuffed with a blend of wild rice and mushrooms, topped with
Provolone Cheese over a bed of Wild Rice*
- Pasta Primavera** \$8.50/person
*A medley of Vegetables on top of Pasta topped with a rich
Alfredo Sauce.*
- Grilled Chicken Breast ♥** \$8.50/person
*Marinated Boneless breast of Grilled Chicken
Choice of Potato or Vegetable*
- Sliced Roast Beef** \$8.50/person
*USDA choice top round roasted and sliced to your specifications
Choice of Potato or Vegetable*
- Grilled Vegetables and Cheese Sandwich ♥** \$8.00/person
*Whole wheat bread with grilled eggplant, tomatoes, and roasted
red and green pepper, topped with cheese.*

Chicken/ Turkey Monterey Croissant ♥ **\$8.50/person**

Chicken or turkey served with bacon, Monterey Jack cheese, avocado on a fresh croissant. Ranch dressing, lettuce and tomato on the Side.

Chicken Caesar Wrap ♥ **\$8.50/person**

Chicken, romaine lettuce, parmesan cheese, and Caesar dressing served on a fresh tortilla wrap.

Farmhouse Chicken

Grilled Chicken Breast smothered in Country Ham and Melted Swiss Cheese with a light Mushroom Demi-glace. Served with Brown or White rice. **\$8.50/person**

Add:

Side Salad ♥ **\$0.75/person**

Soup ♥ **\$1.00/person**

Vegetable ♥ **\$0.75/person**

Custom Menu Selections

\$10.00

Rotisserie Chicken

Tossed Field Greens w/ Raspberry Vinaigrette

Rotisserie Chicken Quarters

Roasted Garlic Rosemary Potatoes

Honey Tarragon Carrots

Sour Dough Dinner Rolls w/ Butter

Very Berry Sorbet

Sesame Chicken Breast

Tossed Salad w/ Assorted Dressings

Grilled Sesame Chicken Breast

Jasmine rice

Fresh Stir Fry Vegetables

Sour Dough Dinner Rolls w/ Butter

Chocolate Mousse

Rosemary Roasted Pork Loin

Tossed Salad w/ Assorted Dressings

Rosemary Roasted Loin of Pork

With Mushroom Demi Glaze

Whipped Roasted Garlic Red Potatoes

Green Beans Almandine w/ Roasted red Pepper strips

Assorted Dinner Rolls w/ Butter

Lemon Bars

Carved Roast Baron of Beef

Tossed salad w/ Assorted Dressings
Carved roasted Baron of Beef Au Jus
Baked Potato w/ Sour Cream & Butter
Riviera Blend Vegetables
(Whole Green & Yellow Beans and Baby Carrots)
Sour Dough Dinner rolls w/ Butter
Cherry Crisp

Italian Buffet

Tossed Salad w/ Assorted Dressings
Tri-colored Rotinni
Bow Tie Pasta
Three Assorted Sauces
(Alfredo Sauce, Marinara Sauce, Meat Sauce)
Roasted Italian Chicken Strips
Sautee of Zucchini & Yellow Squash
Italian Bread w/ Butter
Spumoni Ice Cream

Dinner Buffets



Each dinner buffet includes dinner rolls, coffee, iced tea, and milk. , China service is available for an additional \$3.50 per person. A minimum of 25 guests is required for these buffets

Buffet Options

- 1. One Dinner Entrée* *\$13.00/person*
Includes 1 Potato/Rice, 2 Salads, 1 Vegetable and 1 Dessert
- 2. Two Dinner Entrees* *\$16.00/person*
Includes 1 Potato/Rice, 3 Salads, 2 Vegetables and 1 Dessert

Dinner Entrees

*Roasted Rosemary Pork Loin
Hand Carved Roast Beef
Beef Burgundy
Hand Carved Glazed Ham
Rotisserie Chicken Quarter
Baked Cod ♥
Lasagna*

*Chicken Parmesan
Stuffed Chicken Breast
Baked Chicken Kiev
Chicken Cordon Bleu
Chicken Marsala
Sesame Chicken Breast ♥
Carved Beef Tenderloin (add 2.50)*

Vegetarian Entrees

*Stuffed Shells
Lasagna Alfredo
Baked Portabella Mushroom Mozzarella
Ravioli w/ Broccoli Sauce*

*Stuffed Tomatoes ♥
Linguine with Broccoli,
Carrots, and Red Pepper*

Potato/ Rice Selections

*Whipped Potatoes
Baked Potatoes ♥
Roasted Garlic/Rosemary Red Potatoes
Twice-Baked Potatoes
(\$1.00 extra charge)*

*Potatoes Au Gratin
Buttered Noodles
Jasmine Rice
Long Grain and Wild Rice
Garlic Smashed Potatoes*

Salad Selection

*Tossed Garden Salad with two dressings ♥
Caesar Salad ♥
Country Cole Slaw
Redskin Potato Salad
Tortellini Salad*

*Fresh Spinach Salad ♥
BLT Macaroni Salad
Couscous & Vegetable Salad♥
Vegetable Tray ♥
Fresh Fruit Tray ♥*

Dinner Buffets (Cont.)



Vegetable Selection

Honey Tarragon Baby Carrots
Baby Green Peas with Pearl Onions
Green Beans Almandine
Broccoli Spears ♥
Asparagus Spear ♥
Key West Blend
Wisconsin Blend ♥

Normandy Blend
California Blend
Florentine Blend
Riviera Blend
Caribbean Blend
Whole Kernel Corn
Sautéed Herbed Corn

Dessert Selection

Fruit or Cream Pie
Éclair
Assorted Tarts
Assorted Layer Cake
Lemon or Mixed Berry Sorbets

Cheesecake
(Plain, Strawberry, Cherry, or Blueberry)
Brownies
Cobbler (Apple, Blueberry, or Cherry)

**For an additional \$1.00 per person, we can set up a dessert table in the room with four assorted desserts for your guests to choose from.*

Served Dinners

All dinner entrees are served with potato, salad, vegetable, bread, dessert, coffee and iced tea. A minimum of 20 guests if required for these served dinners. China service is included.

- Broiled Salmon ala Oscar** \$ 14.75/person
Served with Fresh Steamed Asparagus & Hollandaise Sauce.
- Wild Mushroom Chicken** \$11.75/person
Breast of Chicken stuffed with wild mushroom, served over linguini with a mushroom sherry reduction
- Chicken Chardonnay** \$12.75/person
Lightly seasoned grilled Chicken Breast smothered with a Chardonnay sauce served on a bed of Wild Rice
- Chicken Cordon Bleu** \$11.75/person
Lightly breaded boneless Chicken breast, wrapped around ham and Swiss cheese
- Baked Ham** \$10.50/person
Home-style Ham glazed with Pineapple sauce
- Stuffed Pork Chops** \$14.50/person
A luscious seasoned Pork Chop overflowing with a bounding herb stuffing,
- Medallions of Pork Tenderloin** \$14.50/person
Delicately seasoned and topped with a Cherry Brandy sauce
- Petite Filet** \$16.50/person
A 6 oz Filet of beef with Wild Mushroom Demi-glace.
- Medallions of Beef Bordelaise** \$16.50/person
Tender cuts of Beef grilled to perfection and served in a light Bordelaise Sauce.
- Prime Rib** \$19.50/person
A Three-Quarter pound cut of Prime Beef seasoned to perfection and served with a rich Au Jus.

Served Dinners (Cont.)



- Baked Cod Florentine ♥*** *\$12.75/person*
Baked Cod filet served with a creamy spinach sauce
- Champagne Poached Salmon ♥*** *Market*
Lightly Seasoned Salmon poached to perfection with a Champagne Dill sauce
- Grilled Sesame Chicken Breast **** *\$11.95/person*
Grilled Chicken Breast with Teriyaki sesame Glaze
Jasmine Rice
** May substitute Rotisserie Chicken Quarter*
- Pasta Primavera*** *\$10.50/person*
A medley of Vegetables on top of Pasta topped with a rich creamy Parmesan sauce.

Served Dinners (Cont.)



Potato/ Rice Selections

(Choose one to accompany your entrée)

Whipped Potatoes

Baked Potatoes ♥

Roasted Garlic/Rosemary Red Potatoes

Twice-Baked Potatoes

(\$1.00 extra charge)

Potatoes Au Gratin

Buttered Noodles

Jasmine Rice ♥

Long Grain and Wild Rice

Salad Selection

(Choose one to accompany your entrée)

Tossed Garden Salad with three dressings ♥

Caesar Salad ♥

Country Cole Slaw

Jell-o Molds

Tortellini Salad

Fresh Spinach Salad ♥

Waldorf Salad

Cottage Cheese ♥

Vegetable Tray ♥

Fresh Fruit Tray ♥

Vegetable Selection

(Choose one to accompany your entrée)

Honey Dill Baby Carrots

Baby Green Peas with Pearl Onions

Green Beans Almandine

Broccoli Spears ♥

Whole Kernel Corn

California Blend ♥

Florentine Blend ♥

Dessert Selection

(Choose one to accompany your entrée)

Fruit or Cream Pie

Éclair

Assorted Tarts

Assorted Layer Cake

Cheesecake

(Plain, Strawberry, Cherry, or Blueberry)

Brownies

Cobbler (Apple, Blueberry, or Cherry)

**For an additional \$1.00 per person, we can set up a dessert table in the room with four assorted desserts for your guests to choose from.*

Desserts



Cream Pies per piece

<i>Coconut</i>	<i>\$2.50</i>	<i>Lemon</i>	<i>\$2.50</i>
<i>Banana</i>	<i>\$2.50</i>	<i>French Silk</i>	<i>\$2.50</i>

Fruit Pies and Cobblers per piece

<i>Dutch Apple</i>	<i>\$2.50</i>	<i>Peach</i>	<i>\$2.50</i>
<i>Blackberry</i>	<i>\$2.50</i>	<i>Fruits of the Forest</i>	<i>\$2.50</i>

Premium Cheesecakes per slice

<i>Oreo</i>	<i>\$3.50</i>	<i>Plain with Fruit Topping</i>	<i>\$3.50</i>
<i>Chocolate Chip</i>	<i>\$3.50</i>	<i>Bailey's Irish Cream</i>	<i>\$3.50</i>
<i>Caramel Dulce</i>	<i>\$3.50</i>		

