

# **Catering Menu Examples**

## **2007**

*Our experienced team of chefs developed these delicious food items with you the customer in mind. We believe you will find these menu examples comprehensive, creative, and most importantly...DELECTABLE.*

### **Breakfast Examples:**

#### **Buffet**

##### **Traditional Breakfast**

*Denver Scramble, breakfast potatoes, hickory bacon, cinnamon French toast with warm maple syrup, house-baked mini-muffins, fresh fruit tray, variety of chilled juices*  
\$17.95 pp

#### **Plated**

##### **Cinnamon Roll French Toast**

*A fresh baked cinnamon roll, sliced, battered and stacked, served with maple syrup and vanilla whipped cream*  
\$15.95 pp

### **Afternoon Break Example:**

#### **Sundae Bar**

*Vanilla ice cream, hot fudge, caramel, strawberries, whipped cream, sprinkles, and peanuts, assorted soda and bottled water*  
\$8.95 pp

### **Lunch Examples:**

#### **Buffet**

##### **Italian Indulgence**

*Caesar salad, garlic bread, chicken parmesan, cheese manicotti with pesto cream sauce, Italian meatballs with marinara and tiramisu*  
\$20.95 pp

#### **Plated**

##### **Thai Beef Salad**

*Fresh spring greens, cucumber, green onion, carrots, crushed peanuts, sugar snap peas, and fried noodles topped with Thai marinated flank steak. Served with a peanut sesame dressing*  
\$18.95 pp

### **Dinner Examples:**

#### **Buffet**

##### **The Home-style Choice**

*A choice of One Salad, Two Deli Salads, Three Entrees, One Side Dish, Dessert Display*  
\$38.00 pp

#### **Plated**

##### **Stuffed Chicken Breast**

*Chicken stuffed with goat cheese, spinach, peppers and parmesan cheese topped off with a creamy Mornay sauce*  
\$25.95 pp

*\*For a full catering menu and custom menus, please contact your representative.*

*There will be a 20% service charge and current sales tax added to all items.  
Prices good through January 2007*