A garden specifically created for use in KU Dining Services meals across campus.

Located on the 6th floor balcony of the Kansas Union.

What we grow:
- Basil
- Tarragon
- Oregano
- Thyme
- Stevia
- Tomatoes
- Chives
- Parsley
- Rosemary
- Mint
- Jalapeños
Welcome to KU Catering

Thank you for letting us be a part of your event. In this guide you will find everything you need to plan your catering order. The information includes our various services, timelines, policies and menu options including everything from casual refreshment orders to upscale hors d’oeuvre receptions and full-service meals. However, your choices are not limited to the listed selections. We will work with you to meet the unique needs of your group with customized menus and event packages. Please let us know how we can be of service.

Robert Pierrelee
Catering Manager
(785) 864-2400
Cell Phone (785) 423-3936
rpierrelee@ku.edu

Whitney Fox
Catering Coordinator
(785) 864-2444
wlf@ku.edu

Janna Traver
Executive Chef
(785) 864-0195
tj@ku.edu

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The front and back cover photos are custom menu items. To order a custom menu item for your event, please call our catering coordinator.

KU Catering — A Division of KU Dining Services
1301 Jayhawk Boulevard
Kansas Union
Lawrence, Kansas 66045
Our Services

We appreciate the opportunity to work with you to plan a successful event. The menus in this guide represent our traditional offerings, but our skilled staff and chefs can also create custom menus and environments for your special occasions.

Styles of Service

- **KU Catering** offers a range of services from a “one frill” delivery to your office to formal dining: from economical to highly distinctive.

**FORMAL SERVICE**

Formal service orders are served with china, glassware, linen and table skirting. Fully customized receptions with special menus, floral arrangements and table displays can be arranged with our catering coordinator.

**CASUAL SERVICE**

Casual service orders are delivered right to your meeting room and are served with biodegradable/compostable disposable ware and tablecloths. An attendant can be provided upon request. Service of hot foods may require an attendant at a charge of $20.00/hour, minimum of three hours.

“**JUST ONE FRILL**”

For the times when all you need is the food, this menu offers soups, salads, hot entrées and any extras you might want. All prices are à la carte so you can customize your order to fit the event. No attendants will remain with the meal and we won’t be back to pick up or clean up. The only frill is the great food! Just One Frill menu can be found on our website, union.ku.edu/dining/catering/.

**Levels of Table Service**

- **CUSTOM SERVICE**
  - Form service meals and buffets we offer three distinctive levels of service.

**CUSTOM SERVICE**

Custom service involves original approaches to your special event. We are happy to work with you to provide unique touches, and our executive chef is available to create an original dining experience.

**GOLD SERVICE**

This service includes a linen tablecloth with a second overlay cloth and linen napkins. A floral display on the buffet or entry table is also included. With advance notice, special linen colors are available (additional charges may apply). This service costs an additional $2.50 per person.

**STANDARD SERVICE**

This service includes a linen tablecloth on each table and linen napkins. With advance notice, special linen colors are available (additional charges may apply). Events with more than 120 guests will be served with beverage carafes on the tables. Floral arrangements may be available for use during the event (check with catering coordinator for prices).

**Guaranteed Number of Guests**

To ensure appropriate service preparation, we require the final guaranteed number of guests by 12:00 p.m. (noon) three business days prior to your event. You will be charged for this number of guests unless you exceed the guaranteed number at which point you will be charged for the actual number served. Increases in the number of guests within 48 hours of the event will be subject to an additional 50% of meal price per added person. We will prepare for a 5% overage up to a maximum of 25 places. If we do not receive your final guarantee, we will use the last estimate on record. If the Monday prior to the event is an observed holiday, guarantees for Thursday events will be due by noon on the Friday prior.

**Order Due Dates**

- We are the exclusive caterers on the KU campus and will work with you to make your event a success.

For reasons of public safety and institutional liability, external vendors and donated goods are not permitted without an approved Food Policy Exception Form.

To allow ample time for the planning and preparation of your event, we recommend that final meal selections be made two weeks prior to the event. All orders must be placed by noon on the Friday one week prior to the event. Any requests made after noon on the Friday one week prior to the event will be assessed a 20% late fee and limited dining options may apply.

For all events occurring outside of the Kansas and Burge Unions, the client is responsible for ordering and setting up all tables and chairs. There may be an additional charge when a meeting and a meal are held in the same room.

**Leftovers**

To protect your health and prevent food illnesses from occurring, the catering staff will remove all perishable foods from the event. Any nonperishable items (i.e. baked goods) may be taken at your own will. KU Catering does not provide to-go containers, platters, baskets or bags.

<table>
<thead>
<tr>
<th>DEADLINES</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Event Day</td>
<td>Guarantee Due</td>
</tr>
<tr>
<td>Saturday, Sunday or Monday</td>
<td>Noon Wednesday</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Noon Thursday</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Noon Friday</td>
</tr>
<tr>
<td>Thursday</td>
<td>Noon Monday</td>
</tr>
<tr>
<td>Friday</td>
<td>Noon Tuesday</td>
</tr>
</tbody>
</table>
Additional Charges

OFF-SITE FEES
An off-site event is defined as any event not held in the Kansas Union. Off-site meals have a minimum charge of $200, not including tax.
Catered meals served with china: Add $4.75 per guest
Catered meals served with biodegradable/compostable disposable products: Add $2.75 per guest
Formal service orders: Add $2.00 per guest ($50.00 minimum)
Events held at the Adams Alumni Center are charged a 10% Alumni Center Fee in addition to the off-site fees.

DELIVERIES
A $20.00 delivery fee is added to all campus casual service orders, which includes one pickup. If our staff is asked to return for an additional pickup, the fee will be $5.00. Deliveries made off campus will be charged $1.50 per mile for both delivery and pickup with a minimum charge of $75.00.

CANCELLATIONS
In the event you must cancel your catered event, please notify us as soon as possible. We require at least 72 hours notice or you will be charged for the expenses incurred on your behalf. On days with extreme weather conditions that may result in campus closures, our office will contact you with a deadline cancellation time. Orders cancelled within the designated time frame will incur no charges. All other cancellations may be charged at full price.

SERVICE HOURS
Events requiring unusually early or late hours for employees (typically at or before 7am or after 8pm) may be subject to additional labor fees.

MISCELLANEOUS FEES
Meals and receptions requiring more than 90 minutes to serve will be subject to an additional charge of $20.00 per attendant per hour. Tablecloths for non-food events are available for $3.50 each. A 10% catering service fee is added to all catering events. Any events that incur additional labor fees will be charged an hourly fee of $20.00 per employee. Fees may be charged for any event with greater than usual service or equipment requirements.

WEDDING RECEPTIONS
KU Catering is happy to assist you in the planning of this special day. You are welcome to use the bakery of your choice to provide the cake. KU Catering must supply all other food and beverages. A table for your wedding cake with plates, forks, cocktail napkins and serving utensils is provided and the charge is $1.75 per person. An attendant to cut and serve the cake can be provided for an additional charge of $60.00. The policies of KU prohibit the serving of alcohol at weddings and other private functions. A deposit of 50% of the total estimated cost is due 6 weeks prior to the event. The remaining balance is due one week before the event.

DIETARY RESTRICTIONS
To ensure that all your guests have an experience that exceeds their expectations, our standard menu also features award-winning dishes that are vegan, gluten and dairy free. Our chefs are trained to properly prepare specialized meals to ensure your guest’s safety while providing an attractive and nutritious meal.

We will be pleased to accommodate guests with restricted dietary requirements provided that we have at least three days’ notice prior to event. A $5.00 charge will be added to each of these meals.

Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu entree can be completely free of allergens.

Please contact our catering coordinator at 864-2444, for suggestions to fill your special requests. If you do not find a suitable meal in our catering guide, our executive chef will be happy to develop a menu to meet your needs.

TAXES AND SERVICE FEES
Prices do not include applicable taxes and are subject to change. A 10% service fee will be added to all orders.

WINE AND BAR SERVICE
Alcoholic beverage service is available only at events related to authorized University functions held at designated sites on campus. The Chancellor’s Office must approve the serving of alcoholic beverages at such events. Requests must be made in writing and submitted to the Provost’s Office no fewer than three weeks before the event using a form supplied by our catering coordinator. Due to State and local regulations, we cannot accept requests for bar service fewer than three weeks before the event date.

KU Catering is the sole dispenser of alcohol service for all events on the campus. Cash bars are not permitted at University functions. In accordance with University policy, any bar service must also offer food and non-alcoholic beverages.

KU Catering has the obligation to refuse alcoholic beverage service to any individual under the age of 21 or who appears to be intoxicated. Staff members in charge shall have this authority.

Bartender fee is $70.00 per bartender for a 90 minute service time. One bartender will be provided for every 75 guests. Bartenders at events where food or alcohol service is not provided by KU Catering will be charged at $100.
# Alcoholic Beverages

## Beer Selections (choice of three)
- Bud Light
- New Belgium Fat Tire
- Boulevard Wheat
- Boulevard Pale Ale
- Free State Golden Wheat
- Free State Copperhead
- Free State Ad Astra
- Blue Moon

## House Wines (choose one white and one red)
- **White Wine:** Chardonnay or Pinot Grigio
  - 8.75 per bottle
- **Red Wine:** Cabernet or Pinot Noir
  - 8.75 per bottle

## Dream Series Wines (choose one white and one red)
- **White Wine:** Sauvignon Blanc or Pinot Grigio
  - 13.25 per bottle
- **Red Wine:** Cabernet or Pinot Noir
  - 13.25 per bottle

## Varietals (750 ml bottles)
- Bogel Chardonnay
  - 22.50 per bottle
- Acrobat Pinot Grigio
  - 18.50 per bottle
- Beaulieu Vineyards Cabernet
  - 20.50 per bottle
- Columbia Crest Merlot
  - 20.50 per bottle
- Benziger Chardonnay
  - 31.00 per bottle
- Smoking Loon Pinot Noir
  - 20.50 per bottle
- Black Opal Cabernet
  - 22.50 per bottle
- Rosemount Shiraz
  - 18.50 per bottle

### Full Bar Option (includes appropriate mixers)
- Stolichnaya Vodka
- Beefeater Gin
- Maker’s Mark Bourbon
- Dewar’s Scotch
- Crown Royal Whiskey
- Bacardi Rum

6.00 per 1.5 oz pour ($100 minimum)

We will be happy to serve a specialty cocktail of your choosing or we can create one for your event. Specialty cocktails must be pre-ordered by the half dozen and will be priced in accordance to their ingredients.

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**TAXES AND SERVICE FEES**

Prices do not include state and local taxes or 10% service charge

> Wine served tableside with meal add $.75 per person
Beverages

- Casual service orders are served in an informal style with disposable ware.
- Formal service orders are served with linen, china, glassware and skirted tables.

<table>
<thead>
<tr>
<th></th>
<th>Casual Service</th>
<th>Formal Service (per person)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, Decaf, Hot Tea, Hot Chocolate</td>
<td>18.25 per gallon</td>
<td>2.20</td>
</tr>
<tr>
<td>Roasterie® Coffee</td>
<td>26.25 per gallon</td>
<td>4.30</td>
</tr>
<tr>
<td>Iced Tea, Lemonade, Fruit Punch</td>
<td>15.75 per gallon</td>
<td>1.75</td>
</tr>
<tr>
<td>Herb-Infused Water or Lemonade</td>
<td>18.25 per gallon</td>
<td>2.20</td>
</tr>
<tr>
<td>Cider</td>
<td>17.50 per gallon</td>
<td>2.00</td>
</tr>
<tr>
<td>Cold or Hot Spiced</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk</td>
<td>1.35 per half pint</td>
<td>1.45</td>
</tr>
<tr>
<td>2% or Skim</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Juice</td>
<td>18.25 per gallon</td>
<td>2.20</td>
</tr>
<tr>
<td>Tomato, Orange, Apple, Cranberry</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gourmet Punch</td>
<td>19.50 per gallon</td>
<td>2.45</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bottled Water 12 oz.</td>
<td>1.30 each</td>
<td>1.40</td>
</tr>
<tr>
<td>Iced Water</td>
<td>3.35 per gallon</td>
<td>1.00</td>
</tr>
<tr>
<td>Soft Drinks 12 oz. can</td>
<td>1.30 each</td>
<td>1.40</td>
</tr>
<tr>
<td>Coke</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Diet Coke</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sprite</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Diet Sprite</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mr. Pibb</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Bakery

- Casual service orders are served in an informal style with disposable ware.
- Formal service orders are served with linen, china, glassware and skirted tables.

<table>
<thead>
<tr>
<th></th>
<th>Casual Service</th>
<th>Formal Service (per person)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Breakfast Pastries</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>An assortment of morning pastries</td>
<td>14.40 per dozen</td>
<td>2.55</td>
</tr>
<tr>
<td><strong>Breakfast Oatmeal Cookies</strong></td>
<td>12.85 per dozen</td>
<td>2.40</td>
</tr>
<tr>
<td><strong>House-Baked Granola Bar Bites</strong></td>
<td>12.10 per dozen</td>
<td>2.20</td>
</tr>
<tr>
<td><strong>Granola Bar &amp; Breakfast Cookie Combo Tray</strong></td>
<td>12.85 per dozen</td>
<td>2.40</td>
</tr>
<tr>
<td>Mixed assortment also makes a great afternoon snack break</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Cinnamon Rolls</strong></td>
<td>15.45 per dozen</td>
<td>3.10</td>
</tr>
<tr>
<td>Gooey, house-baked cinnamon bun topped with pecans and cream cheese icing</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Scones</strong></td>
<td>18.80 per dozen</td>
<td>2.80</td>
</tr>
<tr>
<td>White chocolate cranberry, Blueberry, Bacon-cheddar, Apple cinnamon</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Muffins</strong></td>
<td>13.90 per dozen</td>
<td>2.40</td>
</tr>
<tr>
<td>Blueberry, Bran, Lemon poppyseed, Banana nut, Chocolate chocolate chip</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Mini-Muffins</strong></td>
<td>7.45 per dozen</td>
<td>1.30</td>
</tr>
<tr>
<td>Blueberry, Bran, Lemon poppyseed, Banana nut, Chocolate chocolate chip</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Bronx Bagels and Cream Cheese</strong></td>
<td>22.65 per dozen</td>
<td>3.10</td>
</tr>
<tr>
<td></td>
<td>12.85 per dozen</td>
<td>2.40</td>
</tr>
<tr>
<td><strong>Doughnuts</strong></td>
<td>10.30 per loaf</td>
<td>1.90</td>
</tr>
<tr>
<td>Assorted glazed and iced jumbo doughnuts</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Sweet Breads with Local Honey Butter</strong></td>
<td>10.30 per dozen</td>
<td>2.15</td>
</tr>
<tr>
<td>Cranberry orange, Cinnamon walnut, Lemon poppyseed, Blueberry, Carrot raisin nut (Serves 10–12)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Brownies</strong></td>
<td>11.85 per dozen</td>
<td>2.20</td>
</tr>
<tr>
<td>Ghirardelli chocolate brownies</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Bar Cookies</strong></td>
<td>10.85 per dozen</td>
<td>2.20</td>
</tr>
<tr>
<td>Lemon, Raspberry-almond white chocolate, Fudge nut, Peanut butter and strawberry jelly and a seasonal bar cookie</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Gourmet Cookies</strong></td>
<td>6.70 per dozen</td>
<td>1.55</td>
</tr>
<tr>
<td>White chocolate macadamia nut, Two-berry white chocolate chip, Double chocolate chunk, Peanut butter, Chocolate chip, Snickerdoodle</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Pepperidge Farm Tea Cookies</strong></td>
<td>18.50 per dozen</td>
<td>2.55</td>
</tr>
<tr>
<td>Assorted Pepperidge Farm Tea Cookies</td>
<td>6.70 per dozen</td>
<td>1.55</td>
</tr>
<tr>
<td></td>
<td>12.85 per dozen</td>
<td>2.40</td>
</tr>
<tr>
<td><strong>Frosted Cupcakes</strong></td>
<td>24.75 per dozen</td>
<td>3.35</td>
</tr>
<tr>
<td>Chocolate or white cupcakes</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Specialty Cupcakes</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Red Velvet with cream cheese icing and chopped pecans</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chocolate Oreo cupcake with vanilla-cookies and cream frosting</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Petit Fours</strong></td>
<td>5.40</td>
<td></td>
</tr>
<tr>
<td>(3 per person)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Truffles</strong></td>
<td>5.40</td>
<td></td>
</tr>
<tr>
<td>(3 per person)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Cakes

Our catering coordinator will be happy to assist you with your selection.

A decorated cake has a border and message. A custom cake is a decorated cake with a sugar transfer.

For custom decorated cakes, please provide a picture or a drawing no less than five business days prior to the event. Pricing may be higher for specific types and styles of cakes.

9-inch Layer Cake (10–12 Servings)

- Decorated: $22.65
- Custom Decorated: starting at $31.00

Half Sheet Cake (30–50 Servings)

- Decorated: $34.50
- Custom Decorated: starting at $42.75

Full Sheet Cake (60–100 Servings)

- Decorated: $52.00
- Custom Decorated: starting at $62.00

Carrot Cake with Cream Cheese Icing

- 9” Layer Cake: $31.50
- Half Sheet Cake: $40.15
- Full Sheet Cake: $57.20

German Chocolate Cake

- 9” Layer Cake: $33.50
- Half Sheet Cake: $44.30
- Full Sheet Cake: $66.00

Frosted Cupcakes

Chocolate or white cupcakes

- Custom colors for icing are available: $18.50 per dozen

Specialty Cupcakes

- Red Velvet with cream cheese icing and chopped pecans: $24.75 per dozen
- Chocolate Oreo cupcake with vanilla-cookies and cream frosting
## Snacks

- Casual service orders are served in an informal style with disposable ware.
- Formal service orders are served with linen, china, glassware and skirted tables.

<table>
<thead>
<tr>
<th></th>
<th>Casual Service</th>
<th>Formal Service (per person)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Potato Chips</strong></td>
<td>7.20 per pound</td>
<td>1.80</td>
</tr>
<tr>
<td>(10–15 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Tortilla Chips</strong></td>
<td>7.20 per pound</td>
<td>1.80</td>
</tr>
<tr>
<td>(10–15 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Dip</strong></td>
<td>6.70 per pint</td>
<td>1.65</td>
</tr>
<tr>
<td>Dill, Ranch, French onion, Fresh salsa (10–15 servings per pint)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Pretzels</strong></td>
<td>7.00 per pound</td>
<td>1.75</td>
</tr>
<tr>
<td>(10–15 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Gourmet Pretzels</strong></td>
<td>9.25 per pound</td>
<td>2.05</td>
</tr>
<tr>
<td>Seasoned with garlic and dill (10–15 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Pretzels Trio</strong></td>
<td>12.35 per pound</td>
<td>2.40</td>
</tr>
<tr>
<td>Sweet and salty blend of traditional, chocolate and yogurt covered pretzels (10–15 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Popcorn</strong></td>
<td>6.00 per gallon</td>
<td>1.55</td>
</tr>
<tr>
<td>(10–15 servings per gallon)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Fruit &amp; Nut Trail Mix</strong></td>
<td>11.85 per pound</td>
<td>2.30</td>
</tr>
<tr>
<td>(15–20 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Deluxe Mixed Nuts</strong></td>
<td>20.60 per pound</td>
<td>3.85</td>
</tr>
<tr>
<td>(25–30 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Honey Roasted Peanut &amp; Smoked Almond Mix</strong></td>
<td>18.50 per pound</td>
<td>3.10</td>
</tr>
<tr>
<td>(25–30 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Whole Fruit</strong></td>
<td>1.35 each</td>
<td>1.65</td>
</tr>
<tr>
<td><strong>Yogurt Parfaits</strong></td>
<td>2.85 each</td>
<td>3.10</td>
</tr>
<tr>
<td>Plain yogurt with strawberries, peaches and house-made granola</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Ice Cream Novelties</strong></td>
<td>2.05 each</td>
<td>2.30</td>
</tr>
<tr>
<td>Ice cream bars, cups, etc</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### Party Trays

- Casual service orders are served in an informal style with disposable ware.
- Formal service orders are served with linen, china, glassware, and skirted tables.

<table>
<thead>
<tr>
<th></th>
<th>Casual Service</th>
<th>Formal Service</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Garden Vegetables Served with Dip</strong>&lt;br&gt;Your choice of ranch or chili-pumpkin yogurt dip</td>
<td>2.85</td>
<td>3.25</td>
</tr>
<tr>
<td>(Minimum 12 guests)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Seasonal Fresh Fruit and Melon</strong>&lt;br&gt;(Minimum 12 guests)</td>
<td>3.10</td>
<td>3.55</td>
</tr>
<tr>
<td><strong>Premium Fruit Tray</strong>&lt;br&gt;Selection of pineapple, mango, kiwi and berries (Minimum 12 guests)</td>
<td>4.65</td>
<td>5.40</td>
</tr>
<tr>
<td><strong>Premium Cheese Tray</strong>&lt;br&gt;An assortment of premium cheeses (Minimum 12 guests)</td>
<td>4.65</td>
<td>5.40</td>
</tr>
<tr>
<td><strong>Domestic Cheese Tray</strong>&lt;br&gt;With cheddar, Swiss, provolone, smoked gouda, local ranch cheese curds and assorted crackers (Minimum 12 guests)</td>
<td>3.10</td>
<td>3.55</td>
</tr>
<tr>
<td><strong>Boulevard Beer Cheese Tray</strong>&lt;br&gt;Boulevard beer-infused cheddars: Wheat, Tank 7 and Heavy-lifter garnished with orange wedges. Served with pretzel bites (Minimum 12 guests)</td>
<td>3.40</td>
<td>4.25</td>
</tr>
<tr>
<td><strong>Cocktail Deli Tray</strong>&lt;br&gt;Roast beef or ham and turkey with mini buns, cheese, and condiments (Minimum 12 guests)</td>
<td>5.65</td>
<td>6.45</td>
</tr>
<tr>
<td><strong>Roasted Vegetable Escalivada</strong>&lt;br&gt;Fire-roasted, chilled red peppers, carrots, asparagus, cauliflower, roma tomatoes and grilled portabello mushrooms drizzled with a lemon-garlic infused extra virgin olive oil and crispy flat breads (Minimum 12 guests)</td>
<td>3.85</td>
<td>4.15</td>
</tr>
<tr>
<td><strong>Antipasto Tray</strong>&lt;br&gt;Genoa salami, pepperoni, capicola, peppers, marinated artichokes, olives, and fresh mozzarella cheese, served with crackers and flat breads (Minimum 25 guests)</td>
<td>5.40</td>
<td>6.20</td>
</tr>
<tr>
<td><strong>Smoked Salmon Tray</strong>&lt;br&gt;With diced eggs, red onions, capers, dill, cream cheese, lemon and bagelettes (Minimum 25 guests)</td>
<td>4.00</td>
<td>4.75</td>
</tr>
<tr>
<td><strong>Mediterranean Platter</strong>&lt;br&gt;Hummus, baba ghanoush, dolmas, lemon-dressed feta cheese, and an artichoke olive salad, served with pita bread (Minimum 25 guests)</td>
<td>6.00</td>
<td>6.80</td>
</tr>
<tr>
<td><strong>Sushi Trays</strong>&lt;br&gt;<strong>Beginner Party Tray</strong>&lt;br&gt;Includes California rolls, Philadelphia rolls, tempura rolls, and nigiri (35 pieces)</td>
<td>33.00</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Special Tray</strong>&lt;br&gt;Includes California rolls, vegetable rolls, spicy tuna rolls, and nigiri (62 pieces)</td>
<td>65.00</td>
<td></td>
</tr>
<tr>
<td><strong>Other trays are available; contact our catering coordinator for details</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Dessert Trays</strong>&lt;br&gt;<strong>Premium Dessert Tray</strong>&lt;br&gt;Trays include French Macaroons and Petit Fours, along with a choice of (choose 2): Cheesecake Bites, Chocolate Truffles, Swiss Bettinas or Lemon Tarts (Minimum 25 guests)</td>
<td>5.65 per person</td>
<td></td>
</tr>
<tr>
<td><strong>Cheesecake Bites Tray</strong>&lt;br&gt;Bite-size cheesecake assortment from Eli’s of Chicago (Minimum 25 guests)</td>
<td>5.00 per person</td>
<td></td>
</tr>
<tr>
<td><strong>Dessert Shooters</strong>&lt;br&gt;Selection of mini dessert cups featuring: Chocolate pot de crème with whipped topping&lt;br&gt;Fresh berry cheesecake with graham cracker crumb crust&lt;br&gt;Layered lemon and lime curds with graham cracker crust and whipped topping (Minimum 25 guests)</td>
<td>6.45 per person</td>
<td></td>
</tr>
</tbody>
</table>
Hot Hors D’oeuvres

- The quantity of hors d’oeuvres needed for an event will vary depending on the time of day and the duration of the event.
- As a general rule, you will need 6–10 pieces per person for the first hour and 4-6 pieces thereafter.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>All-Beef Meatballs</td>
<td>13.40 per double dozen</td>
<td>Choice of sauce: BBQ, Tandoori or Swedish (24 pieces)</td>
</tr>
<tr>
<td>Mini Quiche</td>
<td>14.65</td>
<td>Classic quiche with your choice of Boursin cheese, spinach or bacon filling</td>
</tr>
<tr>
<td>Mediterranean Phyllo Cups</td>
<td>16.50</td>
<td>Filled with goat cheese and fig preserves, garnished with toasted almonds</td>
</tr>
<tr>
<td>Cordon Bleu Puffs</td>
<td>15.70</td>
<td>Sweet ham and Swiss cheese wrapped in flaky puff pastry, finished with honey mustard</td>
</tr>
<tr>
<td>Boursin Cheese Puffs</td>
<td>15.70</td>
<td>Garlic and fines herbes Boursin cheese, wrapped in flaky puff pastry</td>
</tr>
<tr>
<td>Spring Rolls</td>
<td>19.00</td>
<td>Vegetable with sweet and sour sauce</td>
</tr>
<tr>
<td>Baked Empanada</td>
<td>19.00</td>
<td>Choice of queso fresco, onion and aji pepper sauce or traditional Peruvian beef with onions, raisins and rocoto pepper</td>
</tr>
<tr>
<td>Wings</td>
<td>14.15</td>
<td>Choice of traditional, tandoori or sriracha blood orange</td>
</tr>
<tr>
<td>Andouille in Puff Pastry</td>
<td>14.15</td>
<td>Traditional spicy pork sausage wrapped in flaky dough, served with sweet BBQ sauce</td>
</tr>
<tr>
<td>Crispy Breaded Coconut Chicken</td>
<td>15.45</td>
<td>Served with pineapple-orange dipping sauce</td>
</tr>
<tr>
<td>Chicken Anticuchos</td>
<td>22.65</td>
<td>Grilled Peruvian shish kabob marinated in aji peppers, garlic, vinegar and spices</td>
</tr>
<tr>
<td>Quinoa-Crusted Chicken</td>
<td>17.25</td>
<td>Extra crispy with a slight nutty flavor, served with a spicy apricot dipping sauce</td>
</tr>
<tr>
<td>Mini Beef Wellingtons</td>
<td>22.65</td>
<td>Seared petite tender and sautéed mushrooms in puff pastry, served with demi-glaze</td>
</tr>
<tr>
<td>Chicken Albondigas</td>
<td>16.25</td>
<td>Minced chicken and herb meatballs served in a velvety cream sauce, and finished with lemon</td>
</tr>
<tr>
<td>Sriracha Chicken Rangoon</td>
<td>18.00</td>
<td>Diced chicken and cream cheese seasoned with sriracha sauce served in a crisp shell served with sweet and sour sauce</td>
</tr>
<tr>
<td>Shiitake Mushroom Tiropita</td>
<td>20.60</td>
<td>Baked shiitake, feta cheese and green onion phyllo triangles with sweet chili-soy dipping sauce</td>
</tr>
<tr>
<td>Appetizer</td>
<td>Price</td>
<td></td>
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<tr>
<td>------------------------------</td>
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<td></td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>19.00</td>
<td></td>
</tr>
<tr>
<td>Choice of St. Louis style Italian Sausage with provolone or Boursin cheese filling served on grilled tomato sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken and Pancakes</td>
<td>20.60</td>
<td></td>
</tr>
<tr>
<td>Our version of chicken and waffles: bite-sized buckwheat pancakes topped with maple cream cheese and smoked chicken</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crab Cakes</td>
<td>26.00</td>
<td></td>
</tr>
<tr>
<td>Topped with classic remoulade</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bacon Wrapped BBQ Shrimp</td>
<td>24.20</td>
<td></td>
</tr>
<tr>
<td>Grilled to perfection</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sautéed Shrimp</td>
<td>23.20</td>
<td></td>
</tr>
<tr>
<td>Choice of traditional Scampi, Creole BBQ butter or Mediterranean tomato, served with sliced French bread</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fried Dumplings</td>
<td>17.25</td>
<td></td>
</tr>
<tr>
<td>Fried pork or vegetarian dumplings served with spicy soy dipping sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whole Grain Arancini</td>
<td>21.00</td>
<td></td>
</tr>
<tr>
<td>Italian sausage and mozzarella rolled in a mixture of red and white quinoa, amaranth and wild rice, fried and served on a spicy tomato sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pakora</td>
<td>19.55</td>
<td></td>
</tr>
<tr>
<td>Roasted cauliflower and raisins tossed in a zesty coriander sauce, fried wonton-style and served with yogurt-dill dip</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corn Cakes with Goat Cheese</td>
<td>15.20</td>
<td></td>
</tr>
<tr>
<td>Savory corn and green onion cakes topped with goat cheese and Fresno pepper sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fried Cheese Ravioli</td>
<td>15.20</td>
<td></td>
</tr>
<tr>
<td>With marinara dipping sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Artichoke Pockets</td>
<td>18.50</td>
<td></td>
</tr>
<tr>
<td>Creamy artichoke dip wrapped in crisp phyllo dough</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### Cold Hors D’oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tortilla Pinwheels</strong></td>
<td>With southwest chipotle cream cheese or sun-dried tomato and spinach filling</td>
<td>19.55</td>
</tr>
<tr>
<td><strong>Flatbread Rolls</strong></td>
<td>Cream cheese, orange marmalade and walnuts garnished with Craisins®</td>
<td>21.65</td>
</tr>
</tbody>
</table>
| **Amuse-Bouche (Minimum order one dozen for each item)** | Peppadew Pesto Pick - Kale and chickpea pesto stuffed piquant pepper on a hunk of baby gouda  
Berry, Brie & Basil - Brie stuffed strawberry with a basil leaf garnish  
Greek Pick - cucumber, grape tomato, feta cheese and Kalamata olive with Greek dressing  
Ham and Cheese - Mustard seed Beemster cheese and Black Forest ham garnished with a gherkin  
Carrot Sail - filled with lemon-dill cream cheese  
Boursin Potato - chilled new potato stuffed with garlic and herb cheese  
Local Bite - Sweet beets and Million Dollar Pickles from Rich Hill Farm garnished with local cheese  
Antipasti Pick - salami, pepperoni, roasted red pepper and basil layered between sliced provolone cheese garnished with a queen olive | 19.55           |
| **Cocktail Sandwiches**            | Curried chicken salad, smoked salmon, roast beef, turkey, ham or vegetarian                                                                                                                               | 26.25           |
| **Causa Bites**                    | Lemon and aji pepper-seasoned chilled potato terrine filled with albacore tuna salad garnished with grape tomatoes and chives                                                                                     | 17.25           |
| **Shrimp Ceviche Shooters**        | Poached, chilled shrimp seasoned with key lime, red onion and aji pepper served in individual cups                                                                                                          | 25.75           |
| **Mushroom Ceviche Shooters**      | Button mushrooms poached in traditional ceviche marinade garnished with red onion and parsley served in individual cups                                                                                       | 24.75           |
| **Crudités Cup**                   | Individual portions of seasonal vegetable crudités and dip                                                                                                                                                   | 27.00           |
| **Bruschetta (Minimum order one dozen for each item)** | Thin slices of baguette ruffles with the following toppings:  
Pimento peppadew cheese spread garnished with cashews  
Fig tapenade  
Smoked salmon  
N’duja (spicy Italian spread)  
Herbed goat cheese  
Grilled asparagus and goat cheese  
Green olive walnut spread  
Roasted petite tender with horseradish sauce | 20.60           |
| **Shrimp Cocktail** (Two dozen per pound)** | Served with cocktail sauce                                                                                                                                                                                  | 32.45 per pound  |

Consuming raw or under-cooked foods may increase risk of foodborne illness.
Chips and Dips

Cold Options:
- Ranch with Kettle chips
- French onion with Kettle chips
- Baba ghanoush with pita bread
- House-made salsa with tortilla chips
- Guacamole with tortilla chips
- Chili-pumpkin yogurt dip with assorted crisp flatbread and mini lavosh
  (Serves 35)

Hot Options:
- Chili con queso with tortilla chips
- Creamy artichoke with pita bread
- Roasted garlic and feta cheese with assorted crisp flat breads and mini lavosh
- Guinness Dip with pretzel bites
- Southwest chipotle chicken with tortilla chips
  (Serves 35)

Hummus bi tahini

Made with garbanzo beans and served with pita and crudité dippers.
Choice of: plain, Kalamata olive, Peppadew pepper
(Serves 25)

Cheese Tortas

Three layers of seasoned soft cheese and provolone with curry, fresh herbs, and blue cheese, served with crackers and crisp flat breads
(Serves 50)

Cheese spreads with flat breads and crackers

Cashew curry, Mediterranean green olive, sweet Thai chile or goat cheese and fresh herb
(Serves 35)

Baked Brie

Fig preserve filling, served with crackers
(Serves 35)
Breakfast

- Prices are based on a minimum of 20 guests. For events with fewer than 20 guests, additional labor charges may apply. All breakfast selections are accompanied by coffee, decaf and hot tea.

<table>
<thead>
<tr>
<th>Breakfast Menu</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Continental Breakfast</strong></td>
<td>9.75</td>
</tr>
<tr>
<td>Assorted pastries, muffins, juice, seasonal fresh fruit and your choice of mini bagels or mini croissants</td>
<td></td>
</tr>
<tr>
<td><strong>A la Carte Breakfast Add-ons:</strong></td>
<td></td>
</tr>
<tr>
<td>Yogurt Parfaits</td>
<td>3.10</td>
</tr>
<tr>
<td>Plain yogurt with strawberries, peaches and house-made granola</td>
<td></td>
</tr>
<tr>
<td>Ham and cheese on an English muffin</td>
<td>3.00</td>
</tr>
<tr>
<td>Sausage and cheese on a biscuit</td>
<td>3.00</td>
</tr>
<tr>
<td>Vegetarian breakfast sausage and cheese on a biscuit</td>
<td>4.00</td>
</tr>
<tr>
<td>Egg, spinach, tomato and cheese on English muffin</td>
<td>4.00</td>
</tr>
<tr>
<td>Vegetarian breakfast burrito with house-made seitan</td>
<td>4.50</td>
</tr>
<tr>
<td>Sausage breakfast burrito</td>
<td>3.75</td>
</tr>
<tr>
<td><em>(Add egg to any sandwich or burrito for 1.00)</em></td>
<td></td>
</tr>
<tr>
<td>Savory turnover (order by the 1/2 dozen)</td>
<td>3.50</td>
</tr>
<tr>
<td>Cheese, potato and white bean cassoulet wrapped in flaky puff pastry</td>
<td>4.00</td>
</tr>
<tr>
<td>Add bacon or sausage</td>
<td>3.60</td>
</tr>
<tr>
<td>Slice of Quiche <em>(Lorraine, Spinach or Sun-dried tomato artichoke)</em></td>
<td></td>
</tr>
<tr>
<td><strong>Served Breakfast:</strong></td>
<td>12.50</td>
</tr>
<tr>
<td>Breakfast starts with fresh fruit, juice and hot beverages, and is served with bacon or pork or turkey sausage links, home-style potatoes and your choice of one entrée</td>
<td></td>
</tr>
<tr>
<td><strong>Entrée Selections</strong></td>
<td></td>
</tr>
<tr>
<td>Scrambled eggs</td>
<td></td>
</tr>
<tr>
<td>Ham, cheese and chive egg scramble</td>
<td></td>
</tr>
<tr>
<td>Tomato, mushroom and spinach egg scramble</td>
<td></td>
</tr>
<tr>
<td>Quiche Lorraine</td>
<td></td>
</tr>
<tr>
<td>Vegetable omelet</td>
<td></td>
</tr>
<tr>
<td>Spinach quiche</td>
<td></td>
</tr>
<tr>
<td>Sun-dried tomato artichoke quiche</td>
<td></td>
</tr>
<tr>
<td>Mediterranean frittata</td>
<td></td>
</tr>
<tr>
<td>Denver crepe</td>
<td></td>
</tr>
<tr>
<td>French toast with maple syrup and whipped butter</td>
<td></td>
</tr>
<tr>
<td>Pancakes with maple syrup and whipped butter <em>(plain, chocolate chip or blueberry)</em></td>
<td></td>
</tr>
<tr>
<td>Waffles with maple syrup and whipped butter</td>
<td></td>
</tr>
</tbody>
</table>

**Breakfast Buffet (makes a great dinner option, too!):**

Breakfast buffets include assorted pastries, seasonal fresh fruit bowl, fruit juices, bacon or pork/turkey sausage links, hash browned potato casserole or home-style potatoes, and your choice of one basic entrée and one side dish. If you would like an egg entrée instead of the basic, there is an additional charge of $1.00 per person.

| **Basic Entrée Selections** | |
| Quiche Lorraine | |
| Vegetable strata with spinach, mushrooms, sun-dried tomatoes and cheddar cheese | |
| Southwestern strata with sweet potatoes, chorizo and pepper jack cheese | |
| Sun-dried tomato artichoke quiche | |
| Spinach quiche | |
| Mediterranean frittata | |
| Denver crepe | |
| Monte Cristo casserole | |

**Egg Entrée Selections (additional $1.00/person):**

- Scrambled eggs
- Ham, cheese and chive egg scramble
- Tomato, mushroom and spinach egg scramble

| **Side Dish Selections** | |
| Sweet potato chorizo hash | |
| Biscuits and gravy | |
| French toast with maple syrup and whipped butter | |
| Pancakes with maple syrup and whipped butter *(plain, chocolate chip or blueberry)* | |
| Waffles with maple syrup and whipped butter | |
| Hot quinoa with maple syrup, nuts and fruit | |
Buffets

- For your convenience in ordering, we have listed our buffet packages that are complete with salad, main course, dessert and beverage. Also, our catering coordinator can create a buffet to meet your needs and budget. All of our buffets are served with water, iced tea and coffee or punch.

- Unless otherwise noted, please choose either brownies or cookies for dessert.

- Minimum of 20 guests for buffet orders. For events with fewer than 20 guests, additional labor charges may apply.

- Breakfast makes a great dinner!

Take a look at the buffet options on page 15

Traditional Soup and Salad Bar
A hot bowl of house-made soup with cool mixed greens and choice of composed salad (pages 19-20) makes a great combination. Grilled chicken, cucumber, grape tomatoes, shredded cheese blend, croutons, ranch and Italian dressings, rolls, and crackers

Soup Options: (choose one)
- Broccoli cheese
- Loaded potato
- Chicken noodle
- Cream of tomato
- Peppadew bisque
- Vegan mushroom
- Tomatillo chicken
- Roasted cauliflower bisque
- Beef and bean chili
- Cream of asparagus
- Vegan chili
- Peruvian Criollo beef

Mediterranean Soup and Salad Buffet
Our own Tuscan chicken artichoke soup paired with a white bean and roasted vegetable salad. Romaine lettuce with all the toppings to make a classic Greek salad, including grilled chicken, feta cheese, red onion, grape tomatoes, cucumber, Kalamata olives, pita bread with pesto-ranch, and house-made Greek dressings

Tex-Mex Soup and Salad Bar
House-made tomato tortilla soup and your choice of chicken or beef fajita meat (served hot) and mixed greens served with assorted toppings including black bean and corn relish, pico de gallo, sweet peppers, green onions, grape tomatoes, shredded cheese, guacamole, tri-colored tortilla strips with cilantro-lime ranch and honey-chipotle vinaigrette

Ancient Grains Salad Bar
Chilled freekeh, red quinoa and Colusari red rice with split peas and amaranth salad served with spring mix and a variety of toppings including feta cheese, golden raisins, dried apples, garbanzo beans, diced cucumber, fresh roasted beets and Nicoise olives served with roasted garlic baked chicken and grilled onions finished with your choice of Greek or balsamic vinaigrettes

Pacific Rim Buffet
15.45
Buffet includes a fresh vegetable stir fry, steamed or fried jasmine rice, vegetable egg rolls, sriracha chicken rangoon or pork gyozas, fortune cookies, coffee or green tea, and your choice of two entrees and one salad

Entrees
- Orange chicken
- Beef and broccoli
- General’s chicken with broccoli
- Szechuan beef
- Szechuan tofu
- Mushroom kung pao

Salads
- Seasonal fruit bowl
- Thai cabbage slaw
- Curried lo mein
- Mandarin salad
- Edamame succotash

Fajita Fiesta
16.50
Choice of two: marinated beef, chicken or mushrooms. Buffet also includes grilled onions and peppers, chipotle black beans and Spanish rice, flour tortillas, jalapeño peppers, guacamole, pico de gallo, sour cream, salsa and tortilla chips

Taquito Buffet
13.40
Cheese and bean quesadillas, Chicken and cheese and Beef and cheese taquitos, Spanish rice, Tortilla chips, Queso blanco, Salsa, Sour cream

Taco Bar
15.45
Hard and soft tacos, beef, chicken, Spanish rice and vegetarian charro beans, nacho chips, chicken or vegetarian enchiladas, chili con queso, guacamole and all the familiar toppings
### Dutch Lunch Buffet
A buffet of make-your-own sandwiches (choose two: sliced chicken, turkey, ham, or roast beef) and your choice of chicken, tuna or curried egg salad. Along with sliced cheeses and crisp vegetable toppings, choice of two composed salads (pages 19–20) and chips.
Add your favorite soup to the buffet for $2.10 per person.

### Rock Chalk Sandwich Buffet
Choose three pre-made sandwiches: Chef’s salad wrap, Roasted vegetable wrap, Turkey ciabatta, Chicken salad croissant, Grilled chicken Caesar wrap, Italian grinder.
Buffet also includes relish tray, choice of two composed salads (pages 19–20) and chips.
Add your favorite soup to the buffet for $2.10 per person.

### Masala Buffet
Choice of two: Yogurt-marinated grilled chicken topped with a flavorful mild Szechuan pepper-roasted tomato achar, Chicken tikka masala, Tandoori roasted chicken, Vegetable vindaloo (vg), Curried tofu with vegetables (vg), or Paneer Makhani (v) served with steamed jasmine rice, Cardamom-scented saffron rice or lentil rice pilaf. Sesame green beans with steamed potatoes, pork gyozas and Nepalese cucumber salad complete the meal.

### Flint Hills Buffet
Local bison stroganoff and potato pancakes paired with sunflower seed encrusted chicken breast drizzled with red pepper coulis. Buffet also includes wheat berry rice pilaf and sautéed squash served with corn bread muffins and spinach salad.

### Italian Buffet
A wide array of Italian favorites including Spaghetti with choice of meat or marinara sauce, Beef or spinach lasagna, Cheese tortellini aglio e olio or Gemelli pasta Alfredo, Meatballs or Italian sausage, green beans, Caesar salad and rolls complete the meal. For an additional $1.75 per person, add either Fried ravioli or Cheesy breadsticks to the menu.

### Pizza Buffet
Variety of large single-topping pizzas (2 slices per person) along with tossed salad, breadsticks, and cookies.
Served on disposable serviceware.

### Peruvian Buffet
Your choice of two entreés accompanied by tossed green salad, Soltero salad (fresh green beans, vegetables and queso fresco), vegetable rice pilaf and steamed broccoli.

### Entrées
- **Lomo Saltado** - Beef stir fry with onion, garlic, tomato and aji pepper garnished with fried potatoes
- **Anticuchos de Pollo** - Grilled Peruvian chicken shish kabob marinated in aji peppers, garlic, vinegar and spices
- **Aji de Gallina** - Creamy chicken stew seasoned with aji pepper and parmesan cheese garnished with peas
- **Locro de Zapallo** - Squash and potato stew finished with queso fresco
- **Quinoa arroz Chaufa** - Shiitake mushrooms and tofu tossed with quinoa cooked in the style of fried rice
- **Chupe de Camarones** - Andean shrimp chowder with potatoes and corn in a light cream broth
“Do It Yourself” Buffets

- All DIY Buffets are served with rolls, butter, coffee or punch, iced tea and water.

**Blue Plate Buffet**
Choose one salad, one Tier One entrée, two side dishes and one dessert

**Oread Buffet**
Choose two salads, one Tier One entrée, one Tier Two entrée, two side dishes and one dessert

**Jayhawk Buffet (Minimum 50 guests)**
Choose two salads, three entrées from either Tier One or Two, three side dishes and a dessert

**Salad Selections**

**Tier One Entrée Selections**
- Apple-brined country pork ribs
- Meat loaf
- Marsala mushroom beef tips
- Dijon roasted pork loin with apple-brandy cream sauce
- Grilled chicken breast with herb butter sauce
- Chicken Dijon
- Grilled chicken pesto
- Chicken picatta
- Beef lasagna
- Spinach lasagna (vegetarian)
- Stuffed peppers (vegetarian)
- Seared roasted garlic and parmesan polenta with grilled tomato sauce (vegetarian)
- Mushroom shepherd’s pie (vegan)
- Cheese tortellini aglio e olio (vegetarian)

**Tier Two Entrée Selections**
- Beef brisket (au jus or BBQ)
- Eye of round
- Shrimp primavera
- Baked cod romanesco
- Rosemary orange glazed bone-in chicken breast
- Tandoori bone-in chicken breast
- Curry chicken with tomato achar
- Chicken artichoke
- Chicken Tchoupitoulas
- Chicken parmesan
- Chicken gratin
- Eggplant parmesan (vegetarian)
- Southwest corn crepes (vegetarian)
- Butternut squash and sun-dried tomato trottole casserole (vegetarian)

**Starch Side Dish Selections**
- Roasted Yukon Gold potatoes
- Mashed potatoes with brown gravy
- Roasted garlic mashed potatoes with sherry cream gravy
- Buttered egg noodles
- Boursin mashed potatoes
- Vegetable rice pilaf
- Scalloped potatoes
- Sweet potato-butternut squash gratin
- Israeli couscous with summer squash
- Five-cheese trottole pasta
- Kansas grain blend
- Cardamom roasted sweet potatoes
- Blackstrap rum mashed sweet potatoes
- Colusan red rice and amaranth blend
- Long grain rice, sweet potato orzo, and quinoa blend
- Lentil rice pilaf
- Cardamom-scented saffron rice
- Steamed new potatoes with herb butter
- Cheddar-sour cream mashed potatoes
- Vermicelli rice pilaf with chicken stock

**Vegetable Side Dish Selections**
- Grilled summer squash with tomatoes
- Steamed broccoli with lemon butter
- Glazed carrots
- Buttered corn
- Green bean and carrot medley
- Seasonal vegetable medley
- French-style green beans
- Ratatouille
- Country-style corn with bacon
- Roasted vegetables
- Peas and pearl onions
- Garlic-seared button mushrooms
- Spaghetti squash with cheddar cheese
- Balsamic-glazed roasted brussels sprouts

**Dessert Selections**
- Brownies
- Gourmet cookies (two cookies per guest)
- Lemon cream cake garnished with strawberries
- Chocolate zebra cake
- Traditional cheesecake with strawberry sauce and chocolate shavings
- Sheet cake
- House-made fruit cobbler (Apple-pecan, blackberry, peach or cherry) Serve your cobbler á la mode for $1.70 per person (on-site only)
Composed Salads

Garden Salads

Fancy Tossed Salad
   Romaine lettuce and baby greens, grape tomatoes, sliced cucumber and croutons

Classic Tossed Salad
   Iceberg and romaine lettuce, tomato, sliced cucumber, shredded carrot and croutons

Greek Salad
   Romaine lettuce, grape tomatoes, cucumbers, red onion, feta cheese and Kalamata olives

Caesar Salad
   Romaine lettuce, parmesan cheese, croutons and grape tomato garnish (can be served with a vegan white bean and garlic dressing)

Crimson and Blue Spinach Salad
   Baby spinach, sliced strawberries, blueberries and sliced almonds garnished with crumbled goat cheese and drizzled with passion fruit vinaigrette
   ▶ When available, local produce will be used in salads.

Vegetable Salads

Thai Cabbage
   Thiny shredded cabbage, diced cucumber, carrots, peanuts and scallions in a zesty vinaigrette

Nepalese Cucumber Salad
   Rice stick noodle and cucumber salad in a cilantro-lime vinaigrette

Cucumber Dill
   Crisp cucumber and red onions in a sour cream-dill dressing

Chopped Broccoli Salad
   Broccoli florets, bacon, raisins and sunflower seeds tossed in a sweet and tangy mayonnaise dressing

Stone-ground Mustard Slaw
   A sharp twist on an old classic

Marinated Vegetable Trio
   Broccoli and cauliflower florets tossed with julienne carrots in classic Italian dressing

Roasted Brussels Sprouts
   With julienne sweet peppers and red onion in a white balsamic vinaigrette

Pasta Salads

Sun-dried Bowtie Pasta Salad
   Sun-dried tomatoes, roasted red pepper and fresh basil

Caesar Gemelli Pasta Salad
   Caesar dressing, grape tomatoes, shredded parmesan and fresh parsley

Balsamic Orecchiette Pasta
   White balsamic vinaigrette, whole green olives, artichoke quarters and basil

Gemelli Pasta Salad
   Corkscrew noodles with peas, red peppers, green onions and baby corn in an Italian vinaigrette
Grain and Legume Salads

**Multi-Grain Salad**
A blend of freekeh, red quinoa and Colusari red rice with split peas and amaranth tossed with feta cheese, golden raisins, dried apples, chick peas, diced cucumber and Nicoise olives in an herb vinaigrette

**Organic Quinoa Salad**
Sun-dried tomatoes and sweet bell peppers tossed with quinoa in an orange vinaigrette

**Edamame Succotash**
Steamed edamame, black-eyed peas and corn tossed with red bell peppers and a white balsamic vinaigrette

**Roasted Cauliflower**
Tossed with organic garbanzo beans, red bell peppers and golden raisins in a coriander vinaigrette

**Red Quinoa**
Tossed with fresh kale, chick peas and raisins in a curried vinaigrette

**Tuxedo Barley**
White and black barley tossed with Granny Smith apples, Craisins® and green onion in an apple cider vinaigrette

**Tuscan White Bean**
Tender northern white beans tossed with savory roasted vegetables in a white balsamic vinaigrette

**Harvest Grain Salad**
Wheat berries and wild rice tossed with celery, peppers, green onions and tomatoes in our 1926 vinaigrette

**Potato Salads**

**Home Style**
Idaho potatoes, boiled eggs, chopped celery and chives

**Warm German-Style**
Boiled new potatoes, celery, red onion and parsley tossed in warm bacon dressing

**Dilled New Potato**
Chilled new potatoes, cucumber and fresh dill in a light sour cream dressing

**Sweet Potato Ceviche**
Oven-roasted sweet potatoes, thinly-sliced red onions and parsley tossed in a Peruvian aji chilli-lime vinaigrette

Fruit Salads

**Mixed Fresh Fruit**
Seasonal melons and fruit

**White Sangria Salad**
Pineapple, melons, grapes and orange slices tossed with chablis, honey and crystalized ginger
Boxed Lunches

Our boxed sandwiches and salads are presented in biodegradable containers and include biodegradable service ware. The following lunches are served with a soft drink or bottled water, dried fruit and choice of cookie, brownie or rice crispy bar. Please choose from the composed grain, pasta or potato salads (pages 19-20). All lunches will come with the same side salad. Garden salads are served with croutons and house-made dressing. Gluten-free breads are available upon request. Boxed lunches can be picked up in our Hawk Shop or delivered for an additional $20.00 fee. For orders of 50 or more, limit to four entrée options.

Gourmet Box Lunch

A complete meal featuring a croissant sandwich with your choice of ham, roast beef, turkey, chicken salad or vegetarian, served with composed side salad

Deli Box Lunch

Your choice of ham, roast beef, turkey or vegetarian, with an appropriate cheese on wheat berry bread, served with potato chips

Mediterranean Wrap

Grilled eggplant, feta cheese, roasted red bell peppers, shredded romaine, cucumber, Kalamata olives, and hummus wrapped in a whole wheat flour tortilla, served with composed side salad

Italian Grinder

Ciabatta stuffed with thinly sliced mortadella, capicola, salami, ham and Monterey Jack cheese. Garnished with lettuce, tomato and house dressing, served with composed side salad

Dagwood Sandwich

Sliced wheat berry bread piled high with pastrami, roast beef, turkey, cheddar and Swiss cheeses, garnished with lettuce, tomato, pickles, pepperoncini peppers, chopped green olives and roasted garlic aioli, served with composed side salad

Grilled Chicken Sandwich

Tender chicken breast on a split-top bun with honey mustard sauce, served with composed side salad

Turkey Club Croissant

Features turkey, bacon, cheddar and Swiss cheeses, lettuce and tomato on a croissant, served with composed side salad

Vegetarian Sandwich

Layers of cucumber, tomatoes, spinach and red bell peppers with goat cheese on wheat berry bread, served with composed side salad

Roasted Vegetable Wrap

Roasted zucchini, squash, red bell peppers, yellow onion and roasted mushrooms tossed with coriander chutney on a bed of shredded romaine in a cilantro wrap. Lunch includes a vegan cookie, served with composed side salad

Chef’s Salad Wrap

Sliced chicken, ham, cheddar and Swiss cheeses on a bed of shredded romaine and sliced tomatoes finished with ranch dressing, served with composed salad
<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brellas Crunchy Chicken Cheddar Wrap</td>
<td>11.00</td>
</tr>
<tr>
<td>A campus favorite featuring diced chicken tenders, shredded cheddar and Monterrey cheeses, lettuce, sliced tomato and ranch dressing in a jalapeño cheddar wrap, served with composed side salad</td>
<td></td>
</tr>
<tr>
<td>Southwest Salad</td>
<td>11.00</td>
</tr>
<tr>
<td>(With grilled chicken or vegetables) Salad greens with diced tomatoes, shredded cheese, green onions and black olives, topped with our honey chipotle vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Ancient Grains Salad</td>
<td>11.30</td>
</tr>
<tr>
<td>(With grilled chicken or vegetables) Protein packed medley of freekeh, red quinoa and colusari red rice with split peas and amaranth served on a bed of spring mix topped with feta cheese, golden raisins, dried apples, diced cucumber and Nicoise olives served with our house made Greek vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Steak Salad</td>
<td>13.40</td>
</tr>
<tr>
<td>Salad greens, thinly sliced petite tender, tomatoes, mushrooms and roasted red peppers, with house-made lemon-Dijon dressing</td>
<td></td>
</tr>
<tr>
<td>Mandarin Salad</td>
<td>11.00</td>
</tr>
<tr>
<td>(With grilled chicken or vegetables) Spinach and romaine topped with water chestnuts, pickled baby corn, red onion rings, mandarin oranges and our honey-soy vinaigrette</td>
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</tr>
<tr>
<td>Quinoa Chicken Salad</td>
<td>11.30</td>
</tr>
<tr>
<td>Crispy tenders with a slightly nutty flavor on a bed of field greens and romaine garnished with queso fresco, green onion and julienned sweet peppers with house-made lemon-Dijon dressing</td>
<td></td>
</tr>
<tr>
<td>Cobb Salad</td>
<td>11.30</td>
</tr>
<tr>
<td>A green salad with rows of chicken, bacon, tomatoes, avocado, hard-boiled eggs, diced cucumber and crumbled blue cheese, with our version of the classic 1926 vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Chef’s Salad</td>
<td>11.00</td>
</tr>
<tr>
<td>Mixed greens with ham, turkey, tomato, cucumber, hard-boiled egg, with Swiss and cheddar cheeses</td>
<td></td>
</tr>
<tr>
<td>Crimson and Blue Salad</td>
<td>11.00</td>
</tr>
<tr>
<td>(With grilled chicken or vegetables) Spinach and romaine topped with sliced strawberries, blueberries, sliced almonds, goat cheese and our passion fruit vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>11.00</td>
</tr>
<tr>
<td>(With grilled chicken or vegetables) Romaine lettuce tossed with freshly grated parmesan cheese, Caesar dressing and fresh croutons</td>
<td></td>
</tr>
<tr>
<td>Greek Salad</td>
<td>11.30</td>
</tr>
<tr>
<td>(With grilled chicken or vegetables) Fresh romaine lettuce with cucumbers, tomatoes, feta cheese, Kalamata olives, red onion, pita wedges and a small side of hummus with our house-made Greek dressing</td>
<td></td>
</tr>
</tbody>
</table>

For elementary and middle schools visiting campus, please call our catering coordinator for special meal options.
just one frill

For the times when all you need is the food, our à la carte-only menu offers soups, salads, hot entrées and any extras you might want. No attendants will remain with the meal, and we won’t be back to pick up or clean up.

The only frill is the great food!

Orders and Info
Call or email
864-2444
catering@ku.edu

Get the menu at
KUCatering.com
Served Meals

These entrées are available for lunch or dinner and will be served by our attentive wait staff. All entrées are accompanied by a garden salad, bread, two side dishes, coffee and iced tea. Please contact our catering coordinator for additional options. Prices are based on a minimum of 15 guests. For events with fewer than 15 guests, additional labor charges may apply.

### Poultry Entrées

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Airline Chicken Breast</td>
<td>19.50</td>
</tr>
<tr>
<td>Lightly seasoned with sage, sea salt and pepper, slow roasted on a bed of root vegetables and mushrooms served with natural pan juices</td>
<td></td>
</tr>
<tr>
<td>Grilled Marinated Chicken Breast</td>
<td>18.50</td>
</tr>
<tr>
<td>Drizzled with herb butter sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken Milanese</td>
<td>18.50</td>
</tr>
<tr>
<td>Parmesan breaded chicken breast topped with tomato-caper concasse</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Pesto</td>
<td>19.25</td>
</tr>
<tr>
<td>Topped with almond-basil pesto, served over a warm tomato coulis</td>
<td></td>
</tr>
<tr>
<td>Chicken Dijon</td>
<td>18.75</td>
</tr>
<tr>
<td>Sauteed chicken breast, served with Dijon mushroom cream sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken Gratin</td>
<td>18.75</td>
</tr>
<tr>
<td>Seared chicken breast topped with melted gruyere cheese and shiitake mushroom crisps served on Dijon cream sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>18.75</td>
</tr>
<tr>
<td>Lightly breaded breast of chicken, topped with local mozzarella served on a bed of marinara sauce</td>
<td></td>
</tr>
</tbody>
</table>

#### Chicken with Lemon Artichoke Cream Sauce
- Chicken breast served with lemon-tarragon cream sauce, finished with quartered artichokes

#### Chicken with Marsala Mushroom Sauce
- Sautéed chicken breast served with Marsala demi glaze, a touch of cream, mushrooms and chives

#### Chicken Picatta
- Seared chicken breast lightly breaded with fresh herbs drizzled with classic lemon, basil and caper butter sauce

#### Chicken and Shrimp Duo
- Seared airline chicken breast topped with three large shrimp in a scampi cream sauce

#### Chicken Sekuwa
- Grilled chicken breast marinated in curry and yogurt topped with a flavorful, mild Szechuan pepper-roasted tomato achar

#### Chicken Spiedini
- Lemon and herb marinated chicken tenderloins, cubed and skewered, finished with toasted bread crumbs and lemon-caper butter sauce

#### Chicken Tchoupitoulas
- Seared boneless chicken breast topped with sautéed mushrooms, shrimp, tasso ham and sun-dried tomatoes finished with white wine and cream
Certified Angus Beef, Lamb and Pork Entrées

- All beef dishes will be cooked medium unless otherwise requested.
- Consuming raw or undercooked foods may increase risk of foodborne illness.

Steak Oscar
- Tenderloin medallions topped with fresh asparagus spears, lump crab meat, and béarnaise sauce

Steak Diane
- 6 oz. beef tenderloin, seared and topped with sautéed mushrooms, capers, and burgundy wine demi glaze

Brisket
- Slow-roasted, fork-tender brisket served with jus lié
- Smoked brisket glazed with BBQ sauce

Beef Roast au Poivre
- Pepper-crusted eye of round, house-made demi glaze

KC Strip
- 8 oz. hand-cut strip steak, grilled, and topped with shiitake mushroom butter

Prime Rib
- Served au jus with horseradish sauce

Grilled Ribeye
- Hand-trimmed 12 oz. ribeye steak, marinated, and grilled, topped with stone-ground mustard demi glaze

Beef and Chicken Duo
- 4 oz. KC Strip paired with a 4 oz. chicken breast marinated, and topped with hunter’s sauce

Bistro Medallion and Salmon Duo
- Seared 3 oz. petite tender medallion paired with a 4 oz. adobo-rubbed salmon fillet served with sauce foyot, a blend of béarnaise and demi glaze

Seared Bistro Medallions
- Petite tender medallions served on house-made demi glaze topped with jalapeño bacon and rosemary-onion jam

Peach BBQ Pork Loin
- Slow-roasted pork loin and house-made peach BBQ sauce garnished with stone-ground mustard slaw

Dijon Roasted Pork Loin
- Slow-roasted marinated pork loin served with an apple-brandy cream sauce

Stuffed Boneless Pork Chop
- Served with an apple-fig stuffing drizzled with sherry cream gravy

Fish Entrées

Seared Salmon
- Sustainably caught salmon seasoned with lemon pepper and Old Bay, served with sauce béarnaise

Stuffed Sole
- Shrimp stuffed fillet of sole, oven-baked, and finished with a lemon-dill cream sauce

Salmon Gremolata
- Sustainably caught, our salmon fillet is lightly breaded with fresh sourdough crumbs, citrus zest and a hint of garlic finished with passion fruit butter

Lobster Pot Pie
- Sautéed wild mushrooms, garden vegetables and lobster claw meat folded in a champagne cream sauce served en croute

Blackened Red Fish
- Cajun-spiced, seared and served with a classic remoulade sauce (spice level can be adjusted)

Vegetarian Entrées

- Vegetarian meals—when served in small quantities as an alternative to the main entrée—will be charged the same price as the main entrée. Many of our vegetarian dishes are vegan. Please contact our catering coordinator for expanded options.

Wild Mushroom Pot Pie
- Seared oyster mushrooms, shiitakes, button mushrooms, and hearty vegetables tossed in a champagne cream sauce served en croute

Grilled Vegetable & Boursin Cheese Napoleon
- Grilled squash, asparagus, and portobello mushrooms layered between puff pastry and Boursin cheese served on a grilled tomato sauce

Quinoa and Lentil Terrine with Portobello Mushroom
- Seared oyster mushrooms, shiitakes, button mushrooms, and hearty vegetables tossed in a champagne cream sauce served en croute

Spinach Lasagna
- Layers of tender pasta, ricotta cheese, and spinach topped with marinara and mozzarella cheese

Eggplant Parmesan
- Served on a bed of marinara sauce topped with herbed chèvre cheese

Portobello Mushroom Caps
- Spinach-stuffed portobello mushroom caps with goat cheese and caramelized onions drizzled with a sweet bell pepper sauce
Artichoke and Ricotta Cheese Cannelloni
Topped with a creamy tomato sauce

Meditteranean-Spiced Eggplant
Slow roasted eggplant seasoned with coriander, garlic, preserved lemon and assorted spices topped with a bulgur wheat salad garnished with pistachios and raisins

Goat Cheese Stuffed Zucchini
Seared zucchini obliques with herbed goat cheese, served on spicy tomato sauce

Grilled Eggplant Terrine
Roasted vegetables tossed with Israeli couscous in a cinnamon scented tomato sauce garnished with pine nuts

Best Vegan Recipe Contest Winner, 2010, Loyal E. Horton Award, NACUFS

Starch Side Dishes
Duchesse potatoes
Twice baked potatoes (with bacon)
Baked potato
Oven roasted Yukon Gold potatoes
Home-style potatoes with grilled onions
Steamed new potatoes with herb butter
Classic mashed potatoes with gravy
Roasted garlic mashed potatoes
Boursin mashed potatoes
Cardamom roasted sweet potatoes
Blackstrap rum mashed sweet potatoes
Scalloped potatoes
Sweet potato-butternut squash gratin
Vegetable rice pilaf
Kansas rice medley
Colusari red rice and amaranth blend
Long grain rice, sweet potato orzo and quinoa blend
Pasta with butter, parmesan cheese and parsley
Israeli couscous with summer squash
Cardamom-scented saffron rice
Lentil rice pilaf
Cheddar-sour cream mashed potatoes
Vermicelli rice pilaf with chicken stock

Vegetable Side Dishes
Seasonal vegetable medley
Grilled squash with a tomato-roasted garlic ragout
Steamed broccoli with lemon butter
Buttered corn
Glazed carrots
Seasonal roasted vegetables
Green bean and carrot medley
French-style green beans
Grilled asparagus
Country-style corn with bacon
Blistered cauliflower with jalapeños
Peas and pearl onions
Garlic-seared button mushrooms
Spaghetti squash with cheddar cheese
Balsamic-glazed roasted Brussels sprouts

Side Salads
House Salad
Salad greens with tomatoes, diced cucumber and ranch dressing

Mandarin Salad
Spinach, romaine, diced cucumber, mandarin oranges, pickled baby corn, water chestnuts and red onion with honey-soy dressing

Crimson and Blue Spinach Salad
Baby spinach, sliced strawberries, blueberries and sliced almonds, garnished with crumbled goat cheese and drizzled with passion fruit vinaigrette

Red and Green Salad
Red leaf lettuce, roasted cashew and red pepper with balsamic vinaigrette

Spring Salad
Spring mix greens, mango, mandarin orange and strawberry slices with raspberry-Pinot vinaigrette

Caesar Salad
Wedge of romaine lettuce, classic Caesar dressing (vegan dressing also available) and a bruschetta ruffle

Organic Quinoa Salad
Sun-dried tomatoes and sweet bell peppers tossed with quinoa in an orange vinaigrette with mixed spring greens

Red Quinoa
Tossed with fresh kale, chick peas and raisins in a curried vinaigrette

Tuxedo Barley
White and black barley tossed with Granny Smith apples, Craisins® and green onion in an apple cider vinaigrette

Tuscan White Bean
Tender northern white beans tossed with savory roasted vegetables in a white balsamic vinaigrette
Adobo-rubbed Salmon
# Desserts

Desserts are priced per serving.

**Local Desserts from Lawrence’s own Formosa Bakery**

Formosa bakery is a small Taiwanese bakery located in Lawrence, KS. “Our cakes are different from ordinary cakes in that we emphasize ‘freshness’, ‘healthiness’ and ‘deliciousness’. The great taste, reduced sugar and fat, and no preservatives assure your peace of mind while you enjoy your dessert.”

All Formosa’s desserts are made from scratch. Due to bakery limitations we request that any orders for over 75 guests are submitted 7 days prior to the event.

### Key Lime Tart
- Classic key lime filling nestled in an individual graham cracker tart with real whipped cream
- **Price:** 5.15

### Mocha Pot de Crème (maximum of 150 guests)
- Rich chocolate custard laced with espresso garnished with whipped topping
- **Price:** 5.40

### S'mores Pot de Crème (Maximum of 150 guests)
- An elegant twist on a childhood favorite, graham cracker tartlet filled with rich chocolate custard topped with marshmallow fluff brulée
- **Price:** 6.00

### Créme Brulée (Maximum of 150 guests)
- Classic vanilla bean custard topped with a layer of hard caramel, garnished with fresh berries
- **Price:** 6.00

### Turtle Cheesecake
- New York-style cheesecake on a layer of fudge topped with caramel sauce and pecans
- **Price:** 6.20

### Chocolate Ganache Cake
- Rich layers of chocolate sponge cake filled with chocolate cream and covered with chocolate ganache
- **Price:** 6.20

### Green Tea Cake
- Light and airy green tea mousse cake garnished with fresh berries
- **Price:** 5.15

### Tiramisu
- Award winning! Layers of mascarpone mousse and cake laced with coffee and chocolate
- **Price:** 5.65

### Chocolate Roll
- Chocolate sponge cake filled with chocolate crème garnished with chocolate sauce
- **Price:** 4.90

### Fresh berry “short cake”
- Pillow top sponge cake with crème chantilly and fresh seasonal berries
- **Price:** 5.65

### Carrot Cake
- Double layer of home-style carrot cake with a cream cheese frosting, garnished with chopped walnuts
- **Price:** 5.15

### Wild Strawberry Cream Cake
- Layers of vanilla sponge cake with a light ricotta cream topped with wild strawberries
- **Price:** 6.20

### Crimson and Blue Romanoff
- Fresh strawberries and blueberries tossed with Grand Marnier topped with crème chantilly
- **Price:** 4.90

### Zebra Cake
- Alternating layers of white and dark chocolate cake, separated with pinstripes of white and dark chocolate butter cream, finished with dark chocolate sauce
- **Price:** 4.35

### Fruit and Cheese Plate
- Assortment of gourmet cheeses and seasonal fresh fruits garnished with candied pecans
- **Price:** 6.00

### Sponge Cake Roll
- Lemon mascarpone mousse encased in traditional sponge cake garnished with fresh berries
- **Price:** 5.40
<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Tart</td>
<td>6.00</td>
</tr>
<tr>
<td>Individual tart shells filled with pastry cream and seasonal fruit finished with apricot glaze and crème chantilly.</td>
<td></td>
</tr>
<tr>
<td>Mousse Cup</td>
<td>4.35</td>
</tr>
<tr>
<td>Chocolate mousse with chocolate shavings.</td>
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<tr>
<td>Mini Dessert Shooters</td>
<td>2.70 ea</td>
</tr>
<tr>
<td>Choose from mini dessert cups featuring:</td>
<td></td>
</tr>
<tr>
<td>Layered lemon and lime curds with graham cracker crust and whipped topping.</td>
<td></td>
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<tr>
<td>Chocolate pot de creme with whipped topping.</td>
<td></td>
</tr>
<tr>
<td>Fresh berry cheesecake with graham cracker crust.</td>
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</tr>
<tr>
<td>New York Cheesecake</td>
<td>3.35</td>
</tr>
<tr>
<td>Topped with strawberries, blueberries, chocolate sauce, or a rum praline sauce, add $1.30.</td>
<td></td>
</tr>
<tr>
<td>Freshly Baked Pie</td>
<td>4.35</td>
</tr>
<tr>
<td>House-baked deep dish fruit pies topped with sugar crystals, garnished with whipped cream. Your choice of: pecan, apple, cherry, peach or seasonal.</td>
<td></td>
</tr>
<tr>
<td>Assorted Fresh Baked Gourmet Cookies</td>
<td>2.50</td>
</tr>
<tr>
<td>Gourmet Cookies and Brownies</td>
<td>2.75</td>
</tr>
<tr>
<td>Cupcakes</td>
<td>2.75</td>
</tr>
<tr>
<td>Sheet Cake, undecorated</td>
<td>6.00</td>
</tr>
<tr>
<td>Slices of chocolate or white sheet cake with your choice of vanilla or chocolate buttercream icing.</td>
<td></td>
</tr>
<tr>
<td>Layer Cake</td>
<td>3.60</td>
</tr>
<tr>
<td>Chocolate or white layer cake with your choice of vanilla or chocolate buttercream icing.</td>
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</tr>
<tr>
<td>Ice cream or sherbet (on-site only)</td>
<td>4.15</td>
</tr>
<tr>
<td>Specialty Cupcakes</td>
<td></td>
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<tr>
<td>Red velvet with cream cheese icing and chopped pecans.</td>
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<tr>
<td>Chocolate Oreo cupcake with vanilla-cookies and cream frosting.</td>
<td></td>
</tr>
</tbody>
</table>

Centerpiece Desserts

- **Truffles and Petit Fours**: 6.00
- **Bar Cookies**: 3.10
- **Gourmet Cookies and Brownies**: 2.75
- **Cupcakes**: 2.75
- **Fruit, Cheese and Nuts**: 6.00
- **Dessert Shooter**: 3.35
- **Decorated Layer Cake**: Price varies depending on cake.
  - Looking for something special? Turn your dessert into the table centerpiece. Any of these centerpiece desserts can be presented on a decorative stand in the center of each round dining table.