

*Chances "R" Catering
at Heartland Events Center
in Grand Island, NE*

Chances "R" Restaurant & Catering
124 West 5th Street
York, NE 68467

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****All Catering at this location requires a minimum of 25 people per meal segment.**

Minimum per person prices (pre tax / gratuity) are as follows:

Daytime events - \$9.45 per person

Evening events - \$10.00 per person

Menu Planning:

Menu planning, scheduled serving times, and billing arrangements should be finalized at least two to three weeks prior to each event. Breakfast menus are available for service between 6:00am and 11:00am. Lunch menus are available for service between 11:00am and 3:00pm. Evening Dinner menus are available for service after 3:00pm. We are happy to customize hors d'oeuvre menus upon request. Requests for special menus must be made in advance (vegetarian, food allergies, etc.), with the specific number of special meals guaranteed three days prior to the event.

Headcounts:

An updated headcount should be provided to Chances "R" one week prior to the event, with a final guaranteed headcount due three days prior to the event. The guaranteed number is the minimum for which the client will be billed. The client will be billed for the actual count served, if it exceeds the guaranteed number. Chances "R" will prepare food to serve 5% over the guaranteed number, depending on the type of menu and style of service. Left over food remains the property of Chances "R" Catering.

Dinnerware Options:

The quoted meal prices include service with high quality disposable dinnerware (plates, foam cups, napkins, and beige plastic silverware).

You may request "real" silverware with disposable plates, cups, and napkins @ \$0.60 additional per person.

Upgrade to china dinnerware, glassware, and flatware at \$2.50 additional per person, (plus 18% service charge / gratuity). (**This dinnerware price applies only to events in the Bosselman Conference Center and / or the Eihusen Arena.*)

Taxes and Service Charges:

All prices are subject to a service charge / gratuity; 15% for events using disposable dinnerware / 18% for events requesting china dinnerware, applicable sales tax (7.5%), and Grand Island restaurant tax (1.5%).

Pre-payment and Billing:

Half of the estimated bill for catering is due the week prior to the event. Chances "R" will direct bill the client for the remainder due following the event. Full payment is due upon receipt of the billing statement. ****A 2.75% convenience fee will be applied to any payment made by credit / debit card.**

BREAKFASTS * BREAKS * REFRESHMENTS

#1. Continental Breakfast:

Homemade Cinnamon Rolls
Freshly Brewed Coffee
Hot Tea / Iced Tea
Ice Water

Price Per Person is \$4.45

#2. Continental Breakfast:

Homemade Cinnamon Rolls
Freshly Brewed Coffee
Hot Tea / Iced Tea
Orange Juice or Milk
Ice Water

Price Per Person is \$4.95

#3. Continental Breakfast:

Homemade Cinnamon Rolls
Muffins
Orange Juice or Milk
Freshly Brewed Coffee
Hot Tea / Iced Tea
Ice Water

Price Per Person is \$5.45

*Add **Fresh Fruit** to any of the above menus for an additional **\$1.50** per person.

*Add **Assorted Sodas** or **Bottled Water** at **\$1.00** per can / bottle (>100 guests \$0.90/each)

Hot Breakfast Buffet:

Scrambled Eggs
American Fried Potatoes
Cinnamon Rolls, Muffins, or Biscuits (choose 1)
Grilled Ham, Fried Bacon, Link Sausages, or Patty Sausage (choose 1)
Orange Juice
Freshly Brewed Coffee
Hot Tea / Iced Tea
Ice Water

Price Per Person is \$8.95

*Substitute an Egg & Bacon Casserole (in place of scrambled eggs) for an additional \$0.75

*Add Fresh Fruit for an additional \$1.25

*Add Biscuits with Sausage Gravy for an additional \$1.00

Cookie Break:

Assorted Cookies (1 - 3oz. cookie per person)
Freshly Brewed Coffee
Hot Tea / Iced Tea
Ice Water

Price Per Person is \$3.50

*Add Assorted Sodas at \$1.00 per can (>100 guests \$0.90/each)

Beverage Break:

(for either morning or afternoon sessions)
Freshly Brewed Coffee
Hot Tea / Iced Tea
Ice Water

Price Per Person is \$2.50

*Add Assorted Sodas at \$1.00 per can (>100 guests \$0.90/each)

LUNCHES

LUNCH BUFFET

Main Entrees: (select ONE or TWO)

Country Pan Fried Chicken (*Please ask about availability.*)
Chicken Marsala
Chicken Dijonaise
Marinated Teriyaki Chicken Breast
Sweet & Sour Chicken Breast
Round of Roast Beef *Carved by chef
Oven Baked Steak
Savory Swiss Steak
Virginia Baked Ham *Carved by chef
Roasted Pork Loin *Carved by chef
Pasta Primavera (meatless)
Fettuccine Alfredo (meatless)

Price Per Person for a ONE ENTRÉE Buffet is \$13.95 (for <100 guests) \$13.75 (for >100 guests)

Price Per Person for a TWO ENTRÉE Buffet is \$14.95 (for <100 guests) \$14.75 (for >100 guests)

The above LUNCH BUFFET INCLUDES: your choice of one potato/rice, one hot vegetable selection, one salad selection, dinner rolls with butter, iced tea and coffee beverage service – Please see choices below.

Potato or Rice: (Select ONE)

Homemade Mashed Potatoes with Gravy
Whipped Garlic Mashed Potatoes
Baked Potato with butter & sour cream on the side
Cheesy Hashbrown Casserole
AuGratin Potatoes
Oven Roasted Red Potatoes
Seasoned Rice Pilaf

Vegetables: (Select ONE)

Buttered Corn
Spring Peas – Creamed or Buttered
Gingered Carrots
Honey Glazed Carrots & Green Beans
Green Beans Almandine
Green Beans seasoned with Bacon, Tomato, & Onion
Green Bean, Mushroom & Cheese Casserole
Buttered Italian Green Beans
Catalina Blend of Vegetables
(broccoli, green beans, red peppers, carrots)
California Blend of Vegetables
(broccoli, cauliflower, carrots) –
Steamed & Buttered OR in Cheese Sauce

Salads: (Select ONE)

Freshly Tossed Greens
with a choice of three dressings
Buttermilk Ranch, French, Italian,
Thousand Island, Bleu Cheese,
Poppyseed, Honey Mustard, Vinaigrette)
Spring Salad
(lettuce, bacon, peas, red onion,
mixed with a creamy dressing)
Creamy Ziti Pasta Salad
Mostaccioli Vinaigrette Pasta Salad
Creamy Cole Slaw
Sweet Fluff Salad (Strawberry, Cranberry,
Ambrosia, Watergate, or Mandarin Orange)
Fresh Vegetable Relish Tray with Dip
*Caesar Salad available at \$0.75 additional per person
*Fresh Fruit available at \$1.00 additional per person

Accompanied By:

Dinner Rolls with Butter
Freshly Brewed Coffee and Iced Tea

*Add a Homemade DESSERT SQUARE to any menu for an additional \$1.35 per person

For Groups of up to 60 people, please make one dessert selection. Groups of more than 60 people may select a choice between 2 dessert selections, or groups of 75 or more may request a dessert station with a choice of 3 dessert selections.

Carrot Cake	Chocolate Cake	Brownies with chocolate pecan frosting
Apple Crisp	Cherry Crisp	Fresh Apple Cake with Caramel Sauce
Cherry Cheesecake	Lemon Swirl Cheesecake	Raspberry Swirl Cheesecake
Pumpkin Chiffon	Strawberry Angel Delight	Crème De Menthe Dessert on Oreo crust

Additional LUNCH BUFFET Options

SOUP & SANDWICH BUFFET

Choose 1 Homemade Soup –

Vegetable Beef, Ham & Bean, Chicken Noodle, Cheesy Potato, Cheesy Vegetable

Sandwich on 4" Buns - Choose up to 3 Sandwich Fillings –

Slivered Ham, Roast Beef, Turkey, Chicken Salad, Egg Salad

Includes:

Fresh Vegetable Relish Tray with Dip

Potato Chips

Freshly Brewed Coffee and Iced Tea Beverage Service

Price Per Person is \$11.25 (for <100 guests) \$10.45 (for >100 guests)

*Add a Fresh Fruit Tray for an additional \$1.25

*Add 1 Homemade Salad for an additional \$0.75

Potato Salad, Creamy Ziti Pasta Salad, Mostaccioli Vinaigrette Pasta Salad, Strawberry Fluff Salad, or Creamy Cole Slaw

BARBECUED BEEF (or PORK) SANDWICH BUFFET

Choose 3 Sides:

Homemade Potato Salad

Baked Beans

Creamy Ziti Pasta Salad

Mostaccioli Vinaigrette Pasta Salad

Cheesy Hashbrown Casserole

Creamy Cole Slaw

Potato Chips

Fresh Vegetable Relish Tray with Dip

Freshly Brewed Coffee and Iced Tea Beverage Service

Price Per Person is \$11.25 (for <100 guests) \$10.45 (for >100 guests)

*Substitute a Fresh Fruit Tray as one of your sides for an additional \$0.75

CROISSANT SANDWICH BUFFET

Your Choice of up to 3 sandwich varieties served on a light and flaky butter croissant

Fancy Chicken Salad, Ham & Swiss, Sliced Turkey with Bacon, Crab Salad

Fresh Fruit

Creamy Ziti Pasta Salad

Freshly Brewed Coffee and Iced Tea Beverage Service

Price Per Person is \$11.45 (for <100 guests) \$11.15 (for >100 guests)

HOT BEEF SANDWICH BUFFET

Roast Beef Sandwich on sliced bread

Homemade Mashed Potatoes

Savory Beef Gravy

Buttered Corn

Freshly Brewed Coffee and Iced Tea Beverage Service

Price Per Person is \$10.45 (for <100 guests) \$10.15 (for >100 guests)

PASTA BUFFET

Spaghetti Noodles with Classic Meat Sauce and Marinara Sauce on the side

Freshly Tossed Greens with a selection of 3 homemade dressings

(Buttermilk Ranch, French, Italian, Thousand Island, Blue Cheese, Poppyseed, or Honey Mustard)

Garlic Bread

Freshly Brewed Coffee and Iced Tea Beverage Service

Price Per Person is \$10.75 (for <100 guests) \$10.45 (for >100 guests)

Add Fettuccine Alfredo for an additional \$0.75

(*Fettuccine Alfredo with Grilled Chicken Breast \$1.75 additional)

TACO BAR

Beef (or Chicken) Enchilada

Build Your Own Taco Salad - with toppings on the side

(beef, chicken, tortilla chips, cheese, shredded lettuce, diced tomatoes, green onions, sour cream, salsa, ranch)

Spanish Rice

Freshly Brewed Coffee and Iced Tea Beverage Service

Price Per Person is \$10.75 (for <100 guests) \$10.45 (for >100 guests)

PLATED / SERVED (Hot) LUNCHES

Main Entrees: (select ONE)

Chicken Marsala
Chicken Dijonaise
Marinated Teriyaki Chicken Breast
Sweet & Sour Chicken Breast
Round of Roast Beef with rich brown gravy
Oven Baked Steak
Savory Swiss Steak
Virginia Baked Ham with pineapple sauce
Roasted Pork Loin Medallions with gravy

Price Per Person is \$14.45 (for <100 guests) \$14.25 (for >100 guests)

Potato or Rice: (Select ONE)

Homemade Mashed Potatoes with Gravy
Whipped Garlic Mashed Potatoes
Baked Potato with butter & sour cream on the side
AuGratin Potatoes
Oven Roasted Red Potatoes
Seasoned Rice Pilaf

Vegetables: (Select ONE)

Buttered Corn
Spring Peas – Creamed or Buttered
Gingered Carrots
Honey Glazed Carrots & Green Beans
Green Beans Almandine
Green Beans seasoned with Bacon, Tomato, & Onion
Green Bean, Mushroom & Cheese Casserole
Buttered Italian Green Beans
Catalina Blend of Vegetables
(broccoli, green beans, red peppers, carrots)
California Blend of Vegetables
(broccoli, cauliflower, carrots) –
Steamed & Buttered OR in Cheese Sauce

Salads: (Select ONE)

Freshly Tossed Greens
with a choice of ONE dressing
Buttermilk ranch, French, Italian,
Thousand Island, Bleu Cheese,
Poppyseed, Honey Mustard, Vinaigrette)
Spring Salad
(lettuce, bacon, peas, red onion,
mixed with a creamy dressing)
Creamy Ziti Pasta Salad
Mostaccioli Vinaigrette Pasta Salad
Creamy Cole Slaw
Sweet Fluff Salad (Strawberry, Cranberry,
Ambrosia, Watergate, or Mandarin Orange)

Accompanied By:

Dinner Rolls with Butter
Freshly Brewed Coffee and Iced Tea

PRIME RIB SANDWICH (plated / served lunch)

A freshly roasted slice of choice Prime Rib served open-faced on grilled sourdough bread
Served with:

Homemade Potato Salad OR Cheesy Hashbrown Casserole
Creamy Cole Slaw
Freshly Brewed Coffee and Iced Tea Beverage Service

Price Per Person is \$14.95 (for <100 guests) \$14.65 (for >100 guests)

*Add a Homemade DESSERT SQUARE to any menu for an additional \$1.35 per person

For Groups of up to 60 people, please make one dessert selection. Groups of more than 60 people may select a choice between 2 dessert selections, or groups of 75 or more may request a dessert station with a choice of 3 dessert selections.

Carrot Cake	Chocolate Cake	Brownies with chocolate pecan frosting
Apple Crisp	Cherry Crisp	Fresh Apple Cake with Caramel Sauce
Cherry Cheesecake	Lemon Swirl Cheesecake	Raspberry Swirl Cheesecake
Pumpkin Chiffon	Strawberry Angel Delight	Crème De Menthe Dessert on Oreo crust

PLATED / SERVED (Cold) LUNCHEONS

TERIYAKI CHICKEN SALAD

An array of mixed greens, warm strips of grilled teriyaki chicken breast, mandarin oranges, red onion, and croutons.

Honey Mustard dressing compliments this salad perfectly!

Served with a Muffin

Freshly Brewed Coffee and Iced Tea Beverage Service

Price Per Person is \$11.45

FRENCH CROISSANT SANDWICH

Filled with your choice of:

Fancy Chicken Salad, Ham & Swiss, Sliced Turkey with Bacon, Crab Salad

Fresh Fruit

Creamy Ziti Pasta Salad OR Mostaccioli Vinaigrette Dressing

Freshly Brewed Coffee and Iced Tea Beverage Service

Price Per Person is \$11.45

COLD CUT SANDWICH

Filled with your choice of:

Thin Sliced Roast Beef, Turkey, Ham, Chicken Salad, or Egg Salad

Served with your choice of TWO sides:

Homemade Potato Salad, Creamy Cole Slaw, Creamy Ziti Pasta Salad, Mostaccioli Vinaigrette Pasta Salad

Freshly Brewed Coffee and Iced Tea Beverage Service

Price Per Person is \$9.95 (for <100 guests) \$9.75 (for >100 guests)

Add Cheese \$0.50 per person

BOXED LUNCHESES

Sandwich on a 4" Bun – choose one filling or a choice of 2:

Slivered Ham, Roast Beef, Turkey, Chicken Salad, Egg Salad

Your Choice of 2 Sides –

Homemade Potato Salad

Creamy Ziti Pasta Salad

Mostaccioli Vinaigrette Pasta Salad

Baked Beans

Potato Chips

Includes disposable: Napkin and Silverware

Iced Tea and Coffee Beverage Service

Price Per Person is \$9.75 (for <100 guests) \$9.45 (for >100 guests)

Add Cheese \$0.50 per person

French Croissant Sandwich – choose one filling or a choice of 2:

Fancy Chicken Salad, Ham & Swiss, Sliced Turkey with Bacon, Crab Salad

Your Choice of 2 Sides –

Homemade Potato Salad

Creamy Ziti Pasta Salad

Mostaccioli Vinaigrette Pasta Salad

Baked Beans

Potato Chips

Includes disposable: Napkin and Silverware

Iced Tea and Coffee Beverage Service

Price Per Person is \$10.95 (for <100 guests) \$10.45 (for >100 guests)

Add a Soda for an additional \$1.00 per can (<100 guests) \$0.90 (>100 guests)

Add a (3oz.) Cookie (Chocolate Chip or Oatmeal Raisin) to the boxed lunches for an additional \$1.10

Add a Homemade Brownie to the boxed lunches for an additional \$1.35

EVENING DINNERS

BUFFET STYLE DINNER

Main Entrees: (select TWO or THREE)

Country Pan Fried Chicken (*Please ask about availability.*)
Chicken Marsala
Chicken Dijonaise
Marinated Teriyaki Chicken Breast
Sweet & Sour Chicken Breast
Round of Roast Beef *Carved by chef
Oven Baked Steak
Savory Swiss Steak
Virginia Baked Ham *Carved by chef
Roasted Pork Loin *Carved by chef
Braised Pork Chop in Mushroom Sauce
Pasta Primavera (meatless)
Fettuccine Alfredo (meatless)

**Thick, Country Style Barbecued Pork Ribs available at \$1.00 additional per person*

Price Per Person for a TWO ENTRÉE Buffet is \$15.95 (for <100 guests) \$15.50 (for >100 guests)

Price Per Person for a THREE ENTRÉE Buffet is \$17.95 (for <100 guests) \$17.50 (for >100 guests)

PRIME RIB BUFFET

Slow Roasted (choice) Prime Rib of Beef *Carved by chef
“R” Special Sautéed Mushrooms and Creamy Horseradish Sauce Served on the side

Price Per Person for a PRIME RIB BUFFET is Approx. \$23.95

(Prices vary based on market fluctuations. Guaranteed price will be quoted at time of booking.)

*Add a 2nd entrée (from the above list) at \$1.75 additional per person

The above DINNER BUFFETS INCLUDE: your choice of one potato/rice, two hot vegetable selections, three salads, dinner rolls with butter, iced tea and coffee beverage service – Please see choices below.

Potato or Rice: (Select ONE)

Homemade Mashed Potatoes with Gravy
Whipped Garlic Mashed Potatoes
Baked Potato with butter & sour cream on the side
Cheesy Hashbrown Casserole
AuGratin Potatoes
Oven Roasted Red Potatoes
Seasoned Rice Pilaf

Vegetables: (Select TWO)

Buttered Corn
Spring Peas – Creamed or Buttered
Gingered Carrots
Honey Glazed Carrots & Green Beans
Green Beans seasoned with Bacon, Tomato, & Onion
Green Beans Almandine
Green Bean, Mushroom & Cheese Casserole
Buttered Italian Green Beans
Catalina Blend of Vegetables
(broccoli, green beans, red peppers, carrots)
California Blend of Vegetables
(broccoli, cauliflower, carrots) –
Steamed & Buttered OR in Cheese Sauce

Salads: (Select THREE)

Freshly Tossed Greens
with a choice of three dressings
Buttermilk Ranch, French, Italian,
Thousand Island, Bleu Cheese,
Poppyseed, Honey Mustard, Vinaigrette)
Spring Salad
(lettuce, bacon, peas, red onion,
mixed with a creamy dressing)
Creamy Ziti Pasta Salad
Mostaccioli Vinaigrette Pasta Salad
Creamy Cole Slaw
Sweet Fluff Salad (Strawberry, Cranberry,
Ambrosia, Watergate, or Mandarin Orange)
Fresh Vegetable Relish Tray with Dip
*Caesar Salad available at \$0.75 additional per person
*Fresh Fruit available at \$1.00 additional per person

Accompanied By:

Dinner Rolls with Butter
Freshly Brewed Coffee and Iced Tea

CASUAL BUFFET STYLE DINNER #1:

- Grilled Boneless Breast of Chicken
 - Barbecue and Teriyaki Sauces on the side
- Barbecued Beef (or Pork) Sandwiches
- Homemade Potato Salad
- Baked Beans
- Fresh Fruit
- Fresh Vegetable Relish Tray with Dip
- Your Choice of ONE additional salad –
 - Creamy Ziti Pasta Salad
 - Mostaccioli Vinaigrette Pasta Salad
 - Creamy Cole Slaw

Freshly Brewed Coffee and Iced Tea Beverage Service (*Lemonade can be substituted in place of one beverage.)

Price Per Person is \$14.95 (for <100 guests) \$14.45 (for >100 guests)

CASUAL BUFFET STYLE DINNER #2:

- Country Pan Fried Chicken (*Please ask about availability.*)
- Thick Country Style Barbecued Pork Ribs
- Homemade Potato Salad or Cheesy Hashbrown Casserole
- Baked Beans
- Fresh Fruit
- Fresh Vegetable Relish Tray with Dip
- Your Choice of ONE additional salad –
 - Creamy Ziti Pasta Salad
 - Mostaccioli Vinaigrette Pasta Salad
 - Creamy Cole Slaw

Freshly Brewed Coffee and Iced Tea Beverage Service (*Lemonade can be substituted in place of one beverage.)

Price Per Person is \$16.95 (for <100 guests) \$16.45 (for >100 guests)

PASTA DINNER BUFFET:

- Spaghetti Noodles with Classic Meat Sauce and Marinara Sauce on the side
- Fettuccine Alfredo with Grilled Chicken Breast
- Freshly Tossed Greens with a selection of 3 homemade dressings
 - (Buttermilk Ranch, French, Italian, Thousand Island, Blue Cheese, Poppyseed, or Honey Mustard)
- Garlic Bread
- Freshly Brewed Coffee and Iced Tea Beverage Service

Price Per Person is \$13.95 (for <100 guests) \$13.45 (for >100 guests)

*Add Lasagna with Meat Sauce for an additional \$1.50

*Add a Homemade DESSERT SQUARE to any menu for an additional \$1.35 per person

For Groups of up to 60 people, please make one dessert selection. Groups of more than 60 people may select a choice between 2 dessert selections, or groups of 75 or more may request a dessert station with a choice of 3 dessert selections.

- | | | |
|-------------------|--------------------------|--|
| Carrot Cake | Chocolate Cake | Brownies with chocolate pecan frosting |
| Apple Crisp | Cherry Crisp | Fresh Apple Cake with Caramel Sauce |
| Cherry Cheesecake | Lemon Swirl Cheesecake | Raspberry Swirl Cheesecake |
| Pumpkin Chiffon | Strawberry Angel Delight | Crème De Menthe Dessert on Oreo crust |

Mini Dessert Station:

- Bite Size Carrot Cake @ \$0.75 per piece (Order in increments of 60 pieces please.)
- Bite Size Brownies @ \$0.75 per piece (Order in increments of 60 pieces please.)
- Miniature Cream Puffs @ \$120.00 per case (276 pieces per case)
- Miniature Cheesecake Variety @ \$120.00 per case (105 pieces per case)
 - Chocolate Cappuccino, Silk Tuxedo, New York Vanilla, Chocolate Chip, Lemon, Raspberry, Amaretto
- Petit Fours Variety @ \$160.00 (ask about availability of Flavors)

PLATED / SERVED EVENING DINNERS

Main Entrees: (select ONE)

Round of Roast Beef with rich brown gravy
Oven Baked Steak
Savory Swiss Steak
Roasted Pork Loin Medallions with gravy
Virginia Baked Ham with pineapple sauce
Braised Pork Chop in Mushroom Sauce

Country Pan Fried Chicken (**for up to 200 people only*)
Chicken Marsala
Chicken Dijonaise
Marinated Teriyaki Chicken Breast
Sweet & Sour Chicken Breast

For one of the above entrees, the Price Per Person is \$16.25

Additional Main Entrée Selections: (Pricing varies depending upon market fluctuations, ask for pricing when booking)

11oz. Roasted Prime Rib of Beef
with Sautéed Mushrooms
6oz. Beef Tenderloin Medallions
with Madeira Sauce
13oz. New York Strip
12oz. Top Sirloin Steak
8oz. Top Sirloin Steak
6oz. Top Sirloin Steak

12oz. Smoked Windsor Loin
Baked Orange Roughy Almandine
Filet of Salmon with Dill Sauce

Split Entrée Selections:

6oz. Top Sirloin Steak with 4oz. Chicken Dijonaise
6oz. Top Sirloin Steak with 4oz. Chicken Marsala
6oz. Top Sirloin Steak with 4oz. Filet of Salmon
5oz. Filet Mignon with 4oz. Chicken Dijonaise
5oz. Filet Mignon 4oz. Chicken Marsala
5oz. Filet Mignon with 4oz. Filet of Salmon

*Your selected entrée will be complimented with your choice of one potato/rice, one vegetable selection, one salad selection, as well as dinner rolls with butter, and iced tea / coffee beverage service.
(Pasta entrees will not be served with a potato/rice selection.)*

Potato or Rice: (Select ONE)

Homemade Mashed Potatoes with Gravy
Whipped Garlic Mashed Potatoes
Baked Potato with butter & sour cream on the side
AuGratin Potatoes
Oven Roasted Red Potatoes
Seasoned Rice Pilaf

Vegetables: (Select ONE)

Buttered Corn
Spring Peas – Creamed or Buttered
Gingered Carrots
Honey Glazed Carrots & Green Beans
Green Beans Almandine
Green Beans seasoned with Bacon, Tomato, & Onion
Green Bean, Mushroom & Cheese Casserole
Buttered Italian Green Beans
Catalina Blend of Vegetables
(broccoli, green beans, red peppers, carrots)
California Blend of Vegetables
(broccoli, cauliflower, carrots) –
Steamed & Buttered OR in Cheese Sauce

Salads: (Select ONE)

Freshly Tossed Greens
with a choice of ONE dressing
Buttermilk Ranch, French, Italian,
Thousand Island, Bleu Cheese,
Poppyseed, Honey Mustard, Vinaigrette)
Spring Salad
(lettuce, bacon, peas, red onion,
mixed with a creamy dressing)
Creamy Ziti Pasta Salad
Mostaccioli Vinaigrette Pasta Salad
Creamy Cole Slaw
Sweet Fluff Salad (Strawberry, Cranberry,
Ambrosia, Watergate, or Mandarin Orange)
*Caesar Salad available at \$0.75 additional per person

Accompanied By:

Dinner Rolls with Butter
Freshly Brewed Coffee and Iced Tea

HORSD'OEUVRE / APPETIZER BUFFETS

SELECT 6 - \$11.75 per person

SELECT 10 - \$14.25 per person

SELECT 12 - \$17.25 per person

*Includes Iced Tea and Coffee Beverage Service

HOT:

Cocktail Meatballs (Barbecue, Sweet & Sour, or Scandinavian)
Chicken Wings (Spicy Buffalo, Teriyaki, Barbecue, or golden fried)
Barbecued Cocktail Franks
Stuffed Mushroom Assortment
Marinated Teriyaki Chicken Bites
Hot Crab Puffs
Spinach Artichoke Dip with Tortilla Chips
Jalapeno Poppers

COLD:

Dilly Wheels
Roast Beef Spirals
Tortilla Pinwheels
Devilled Eggs
Marinated Asparagus Spears
Vegetable Pizza
Layered Cream Cheese Taco Dip with
Tortilla Chips
Homemade Salsa with Tortilla Chips
Guacamole Dip with Tortilla Chips
Cold Cheese Dip with Party Crackers

**We are happy to work with you on a customized horsd'oeuvre menu upon request.*

ADDITIONAL HORSD'OEUVRE SELECTIONS – A la Carte:

Sandwich Selections:

(3") Mini Bun Sandwiches.....\$3.00 each

Mini Croissant Sandwiches..... \$3.50 each

Sandwiches may be filled with your choice of up to three selections –

Thinly sliced roast beef, sliced turkey, slivered ham, ham salad, or egg salad. Chicken salad \$4.00

Seafood Selections:

Peeled Jumbo Boiled Shrimp on Ice (16-20 / lb.) with cocktail sauce on the side..... \$30.00 per lb.

Peeled Large Boiled Shrimp on Ice (21-25 / lb.) with cocktail sauce on the side..... \$25.00 per lb.

Whole Poached Salmon with Dill Sauce.....\$160.00-\$200.00 each, based on market fluctuations (serves 100)

Bacon Wrapped Shrimp with Sweet & Sour Sauce..... \$2.75 per piece

Platters:

Fresh Vegetable Relish Tray with Dip \$1.25 per person

(includes broccoli, cauliflower, cherry tomatoes, carrots, mushrooms, black olives, dill pickle spears)

Fresh Sliced Fruit \$1.50 per person

Cheese Board with Crackers \$1.75 per person

Mini Dessert Station:

Bite Size Carrot Cake @ \$0.75 per piece (Order in increments of 60 pieces please.)

Bite Size Brownies @ \$0.75 per piece (Order in increments of 60 pieces please.)

Miniature Cream Puffs @ \$120.00 per case (276 pieces per case)

Miniature Cheesecake Variety @ \$120.00 per case (105 pieces per case)

Chocolate Cappuccino, Silk Tuxedo, New York Vanilla, Chocolate Chip, Lemon, Raspberry, Amaretto

Petit Fours Variety @ \$160.00 per case (ask about availability of flavors)