

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

**Chances "R" Restaurant & Catering**  
**124 West 5<sup>th</sup> 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 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" two weeks prior to the event, with a final guaranteed headcount due one week 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 events held at Heartland Events Center are subject to a 12.5% catering fee (payable to Heartland Events Center). 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 \$4.95**

## **#2. Continental Breakfast:**

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

**Price Per Person is \$5.45**

## **#3. Continental Breakfast:**

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

**Price Per Person is \$6.45**

\*Add **Fresh Fruit** to any of the above menus for an additional **\$2.00** per person.

\*Add **Assorted Sodas** or **Bottled Water** at **\$1.25** per can / bottle

## **Hot Breakfast Buffet:**

(Ask for hot breakfast availability)

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

**Price Per Person is \$9.95**

\*Add Fresh Fruit for an additional \$2.00

## **Cookie Break:**

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

**Price Per Person is \$3.95**

\*Add Assorted Sodas at \$1.25 per can

## **Beverage Break:**

(for either morning or afternoon sessions)

Freshly Brewed Coffee  
Hot Tea / Iced Tea  
Ice Water

**Price Per Person is \$2.75**

\*Add Assorted Sodas at \$1.25 per can

## **\*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 or pre sliced  
Oven Baked Steak  
Savory Swiss Steak  
Virginia Baked Ham \*Carved by chef or pre sliced  
Roasted Pork Loin \*Carved by chef or pre sliced  
Pasta Primavera (meatless)  
Fettuccine Alfredo (meatless)

**Price Per Person for a ONE ENTRÉE Buffet is \$15.95**

**Price Per Person for a TWO ENTRÉE Buffet is \$16.95**

*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  
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  
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)  
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

\*Fresh Fruit available at \$2.00 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 \$2.00 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
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, Egg Salad (Chicken Salad additional \$1.00 per person)  
Includes:

Fresh Vegetable Relish Tray with Dip  
Potato Chips  
Freshly Brewed Coffee and Iced Tea Beverage Service

**Price Per Person is \$12.95**

\*Add a Fresh Fruit Tray for an additional \$2.00

\*Add 1 Homemade Salad for an additional \$1.25

*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 \$12.25**

\*Substitute a Fresh Fruit Tray as one of your sides for an additional \$1.00

### **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 \$13.25**

### **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 \$10.95**

### **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 \$13.95**

Add Fettuccine Alfredo for an additional \$1.00

(\*Fettuccine Alfredo with Grilled Chicken Breast \$3.00 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**

## **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 \$15.95**

Potato or Rice: (Select ONE)

Homemade Mashed Potatoes with Gravy  
Whipped Garlic Mashed Potatoes  
Baked Potato with butter & sour cream on the side  
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  
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)  
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 \$18.95**

\*Add a Homemade DESSERT SQUARE to any menu for an additional \$2.00 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
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 \$11.95**

**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 \$13.25**

#### COLD CUT SANDWICH

Filled with your choice of:

Thin Sliced Roast Beef, Turkey, Ham, or Egg Salad (Chicken Salad available for \$1.00 more)

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 \$10.95**

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, Egg Salad (Chicken Salad available for \$1.00 more)

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**

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 \$13.25**

Add a Soda for an additional \$1.25 per can

Add a (3oz.) Cookie (ask for selections on booking) to the boxed lunches for an additional \$1.50

Add a Homemade Brownie to the boxed lunches for an additional \$2.00

## **\*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 \$2.00 additional per person*

**Price Per Person for a TWO ENTRÉE Buffet is \$16.70**

**Price Per Person for a THREE ENTRÉE Buffet is \$18.70**

## **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**

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

\*Add a 2<sup>nd</sup> entrée (from the above list) at \$2.25 additional per person

***The above DINNER BUFFETS INCLUDE: your choice of one potato/rice, two hot vegetable selections, two 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  
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  
California Blend of Vegetables  
(broccoli, cauliflower, carrots) –  
Steamed & Buttered OR in Cheese Sauce

### Salads: (Select TWO)

Freshly Tossed Greens  
with a choice of three dressings  
Buttermilk Ranch, French, Italian,  
Thousand Island, Bleu Cheese,  
Poppyseed, Honey Mustard, Vinaigrette)  
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

\*Fresh Fruit available at \$2.00 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 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 \$15.95**

### **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 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 \$17.95**

**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 \$17.45**

\*Add Lasagna with Meat Sauce for an additional \$2.50

\*Add a Homemade DESSERT SQUARE to any menu for an additional \$2.00 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
Strawberry Angel Delight	Crème De Menthe Dessert on Oreo crust	

Mini Dessert Station:

Bite Size Carrot Cake @ \$1.00 per piece (Order in increments of 60 pieces please.)  
Bite Size Brownies @ \$1.00 per piece (Order in increments of 60 pieces please.)  
Miniature Cream Puffs (ask on pricing at booking)  
Petit Fours Variety (ask about availability of Flavors)

## PLATED / SERVED EVENING DINNERS

**Main Entrees:** (select ONE)

Round of Roast Beef with rich brown gravy	Country Pan Fried Chicken ( <i>*for up to 200 people only</i> )
Oven Baked Steak	Chicken Marsala
Savory Swiss Steak	Chicken Dijonaise
Roasted Pork Loin Medallions with gravy	Marinated Teriyaki Chicken Breast
Virginia Baked Ham with pineapple sauce	Sweet & Sour Chicken Breast
Braised Pork Chop in Mushroom Sauce	

**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	12oz. Smoked Windsor Loin Baked Orange Roughy Almondine
6oz. Beef Tenderloin Medallions with Madeira Sauce	Filet of Salmon with Dill Sauce
13oz. New York Strip	
12oz. Top Sirloin Steak	
8oz. Top Sirloin Steak	
6oz. Top Sirloin Steak	



## **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  
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  
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)  
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

## **\*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  
Hot Mexican Cheese Dip with Tortilla Chips

### 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

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*\*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.....\$3.25 each

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

Thinly sliced roast beef, sliced turkey, slivered ham, or egg & cheese salad.

Mini Croissant Sandwiches..... \$5.25 each (minimum of 20)

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

Chicken Salad, Egg & Cheese Salad, or Ham Salad.

Seafood Selections:

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

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

\*Shrimp pricing dependent on market fluctuations. Pricing can be confirmed after booking.

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

Bacon Wrapped Shrimp with Sweet & Sour Sauce..... \$4.00 per piece

Platters:

Fresh Vegetable Relish Tray with Dip ..... \$3.00 per person

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

Fresh Sliced Fruit ..... \$4.00 per person

Meat and Cheese Board with Crackers ..... \$4.00 per person

Mini Dessert Station:

Bite Size Carrot Cake @ \$1.00 per piece (Order in increments of 60 pieces please.)

Bite Size Brownies @ \$1.00 per piece (Order in increments of 60 pieces please.)

Miniature Cream Puffs - ask about availability and pricing

Miniature Cheesecake Variety – ask about availability and pricing

Petit Fours Variety - ask about availability of flavors and pricing