



Banquet Policies and Procedures

Deposits and Cancellation

A deposit is required to book your event. Your date is not confirmed until your deposit is received. This deposit is non-refundable, nor is it transferable to another date.

Guarantee and Final Payment

Event attendance must be estimated at the time of booking. A final guarantee of attendance is due to the catering office by noon, four business days prior to your event. If your final guarantee of attendance is not received by this time, the expected number of guests on the event contract will be considered the final guarantee. Ovation Catering will invoice the customer based upon the final guarantee or the actual number of meals served, whichever is greater.

Room Rental and Minimums

Room rental rates and food & beverage minimums vary depending on the date. If the food and beverage minimum for your event is not met, you will be charged the difference. The food & beverage minimum does not include sales tax, cash bar sales or any other items that are not related to food and beverage.

Service Charges and Taxes

A service charge of 18% will be added to all food and beverage services. All federal, state and municipal taxes are applicable and will be assessed to all goods and services (including service gratuity and room rental). If Ovation Catering is found to be liable for any sales taxes not paid in connection with your event, you will be required to pay these taxes, penalties and interest assessed against Ovation Catering. Groups requesting sales tax exemption must submit a valid Wisconsin Certificate of Exemption Status at least 5 business days prior to the scheduled function in order to be approved for exemption status.

Food and Beverage Service

All federal, state and municipal laws with regard to food and beverage purchase and consumption will be strictly adhered to. Ovation Catering will not dispense alcoholic beverages to anyone under legal drinking age or to any parties considered under the influence of alcohol. All food and beverage consumed on the Marcus Center's premises must be supplied and served by Ovation Catering.

Linen, China and Wait Staff

Menu items include linen, china and wait staff. Check with the catering office for details and for discounts on receptions that only require "drop-off" service. Catering orders grossing less than \$300 are subject to a \$100 per server fee.

Staffing

We require one bartender per 100 guests. Bars grossing less than \$350 per bartender are subject to a \$100 bartender fee. If you choose a sit-down dinner, one waitress for every 25 guests will be provided. If you choose a buffet dinner, one waitress for every 30 guests will be provided. Requests for more staff than these ratios provide will result in additional labor charges.

Entrée Choices

You may offer your guests up to two individual entrée choices or one duet entrée. If selecting two individual entrees, you must provide place cards for each individual guest that indicates their entrée choice. We welcome the opportunity to create special menus to accommodate any dietary needs.

Damages and Lost Items

You are responsible for damages to the premises or any of our equipment caused by you, your guests or any independent contractors attending your event. Ovation Catering is not responsible for loss of any items left on the premises prior to, during or after your event.

If valuable items must be left in any banquet area, it is recommended that a security firm be retained at the group's expense. The catering office will assist in making any arrangements. We retain the right to approve, coordinate and monitor any supplemental security services.

Decorations

Decorating is allowed but must be pre-approved by the catering office. Open-flame candles are strictly prohibited; however, you may bring in candles that are enclosed. Banner or display items may not be affixed to any stationary wall, floor, windows or ceiling with nails, tape or any other substances in order to prevent damage to the fixtures and furnishings.



Banquet Policies and Procedures

Set-up and Tear-down

Availability of Bradley Pavilion for set-up is subject to our schedule of events. The minimum amount of time allotted between two events is 2 hours. We will inform you when you will be allowed to set up. Any vendors bringing in items for your reception are responsible for the handling and setting up of those items.

Changes in banquet room arrangements within 24 hours will be subject to additional labor charges.

Your event must conclude by 12midnight. Guests and invitees must vacate the premises by 12:30am. You, the client, are responsible for making arrangements with your vendors for tear-down at the end of the reception. Any centerpieces, decorations or equipment must be removed upon conclusion of the reception as items may not be stored in the hall overnight.

Audio Visual Equipment

Audiovisual equipment may be rented through the catering office. Approval by the catering department is required before any audiovisual equipment is allowed onsite by the client.

Specialty Linen

White tablecloths, skirting and napkins are provided. Other options are available at an additional fee. Contact the catering office for arrangements.

Parking

A parking structure is located directly north of the Marcus Center on State Street. It is connected to the Marcus Center by a third floor skywalk. If you wish to offer complimentary parking to your guests, please contact the catering office for details.

Prices

Stated prices are subject to increases and are only valid for 60 days.

Music Policy

Because of the location of the theatres at the Marcus Center for the Performing Arts, there is a music policy in effect which states that any contracted band and/or DJ must play at a level agreed to by the Marcus Center. Therefore, your entertainment must be pre-approved by Ovation Catering and the Marcus Center for the Performing Arts before you contract with them. Confetti cannons, fog machines and smoke machines are prohibited.

Thank You

Thank you for your interest in Ovation Catering. Enclosed is a sampling of the menus we can provide. You should not feel limited by these choices as we are pleased to customize a tailor-made menu just for you.

We look forward to serving you and assisting you with all your details. Our catering staff is pleased to provide recommendations for music, floral, transportation, photography and other services. Please do not hesitate to contact the catering office with any questions you may have.

Dinner Selections

FIRST COURSE

Select one of the following:

Classic Caesar Salad

Crisp romaine lettuce tossed with fresh parmesan cheese and seasoned croutons then finished with our own classic Caesar dressing.

Fresh Mozzarella Tomato Salad (add \$1.00 to entrée price)

Sliced tomatoes with fresh mozzarella cheese, served atop mesclum lettuces. Sprinkled with a fresh basil tomato pesto vinaigrette.

Market Salad

Assorted greens with carrots, jicama, cucumber, grape tomatoes, enoki mushrooms and toasted pine nuts dressed with our own blood orange vinaigrette

Mandarin Orange Feta Salad (add \$1.00 to entrée price)

Romaine and mixed greens tossed with mandarin oranges, feta cheese and candied caramelized onion topped with blood orange vinaigrette

ENTRÉES

Entrée selections accompanied by fresh garden vegetables, choice of potato, rice or pasta, warm rolls and butter and beverage (coffee, tea or milk).

Chicken Saltimbocca \$22.95

Boneless chicken breast stuffed with prosciutto ham and mozzarella cheese. Finished with a mornay sauce.

Roasted Duck \$25.95

Semi boneless roasted duck served with a cranberry caulis.

Chicken Piccata \$21.95

Sautéed breast of chicken with onions, garlic, capers and lemon.

Mediterranean Chicken \$21.95

Sautéed breast of chicken served with mushrooms, tomatoes and feta cheese.

Pistachio Chicken Ballentine \$22.95

Braised breast of chicken with a wild mushroom and pistachio sausage. Topped with a white wine cream sauce.

London Broil \$24.95

Grilled beef with a roasted garlic and citrus onion marmalade.

Filet Mignon \$30.95

Roasted center cut filet topped with a mushroom ragout.

Roast Sliced Tenderloin \$28.95

Hand-carved, seared tenderloin topped with your choice of sauces. (peppercorn cabernet glaze or gorgonzola cream sauce)

Roast Prime Rib of Beef \$25.95

Slowly roasted and hand-carved, served with your choice of sauces. (natural au jus or horseradish au jus)

Sliced Sirloin of Beef \$21.95

Served with a caramelized shallot and mushroom juslies.

Seared Pork Loin \$22.95

Roasted pork loin with a honey mustard glaze.

Jumbo Pasta Shells \$21.95

Stuffed shells on a bed of ratatouille with parmesan cream sauce.

Tuscan Eggplant \$22.95

Eggplant layered with roasted vegetables, tomatoes and mozzarella. Finished with a pesto cream sauce.

Stuffed Red Pepper \$21.95

Filled with roasted corn, fresh herbs and mozzarella cheese, then baked with a light tomato sauce and served on a bed of pasta.

Lemon Pepper Sole \$26.95

Sole fillet with a scallop shrimp mousse drizzled with a lemon beurre blanc.

Grilled Salmon \$24.95

Fresh grilled salmon fillet finished with a tomato dill butter.

DESSERTS

\$3.95 each

Assorted Cheesecakes
Warm Cinnamon Apple Dumpling with Caramel Glaze
Tiramisu
Bananas Foster Pie
Chocolate Mousse with Fresh Raspberries

\$4.95 each

Molten Chocolate Cake
Caramel Basket with Assorted Truffles
Chocolate Kahlua Toffee Mousse Cake
Mountain Berry Flan
Bradley Trio (stuffed strawberry, lemon square and chocolate truffle)

All prices are subject to 18% service charge and sales tax.

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4/08

Dinner Duets & Buffets

DUET ENTRÉES

Entrée selections accompanied by fresh garden vegetables, choice of potato, rice or pasta, warm rolls and butter and beverage (coffee, tea or milk)

Chicken Piccata & Lemon Pepper Sole \$27.95

Sautéed chicken breast with garlic, capers and lemon paired with a fillet of sole with a scallop shrimp mousse, drizzled with lemon beurre blanc.

Sliced Sirloin of Beef and Tarragon Chicken \$22.95

Sliced beef with caramelized shallot and mushroom jus paired with grilled chicken breast finished with a tarragon mushroom cream sauce.

Tournedos Rossini and Grilled Salmon \$31.95

Seared tenderloin filet with chicken liver and black truffle pate paired with a grilled salmon fillet with lemon dill sauce.

Garlic Shrimp and Filet \$32.95

Jumbo shrimp sautéed in garlic butter paired with center cut tenderloin filet with mushroom ragout

Steaks and Chops \$32.95

A grilled filet of beef, lamb chop and pork chop create the perfect trio with an assiette of sauces.

Sliced Tenderloin and Pancetta-Wrapped Scallops \$33.95

Hand carved tenderloin topped with a cabernet glaze paired with pancetta-wrapped jumbo scallops on a bed of tomato relish.

DINNER BUFFETS

(MINIMUM OF 30 PEOPLE)

*If less than 30 people, add \$2.00 to the per person buffet price.

Bradley Buffet \$22.95

Fresh Rolls and Butter

CHOICE OF TWO OF THE FOLLOWING:

Assorted Fresh Fruit
Tossed Garden Greens with Dressing
Marinated Pasta Vegetable Salad
American Potato Salad
Marinated Tomato Cucumber Salad

Chef's selection of fresh vegetable and potato

CHOICE OF TWO ENTRÉES:

Chicken Bistro with French Cream Wine Sauce
Boneless Pork Loin with Apple Essence
Beef Bourguignonne
Sliced Sirloin of Beef with Mushroom Sauce
Coconut Crusted Tilapia
Home-Baked Vegetable Lasagna
Potato Encrusted Cod

Coffee, Tea or Milk

Executive Buffet \$30.95

Served at table: Choice of salad and warm rolls and butter.

CHOICE OF THREE OF THE FOLLOWING:

Fresh Fruit Display
Garden Vegetables with Dill Dip
Marinated Vegetable Salad
Seafood Pasta Salad
Decorated Smoked Salmon with Crackers

Chef's selection of fresh vegetable and potato

CHOICE OF TWO ENTRÉES

Roasted Peppercorn Tenderloin
Sautéed Garlic Shrimp
Chicken Piccata
Norwegian Salmon Fillet
Stuffed Roast Loin of Pork
Jumbo Stuffed Pasta Shells

Coffee, Tea or Milk

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Hors d'oeuvres

HOT SELECTIONS

Priced per piece

\$1.55 each

Chicken Wing
(Jamaican jerk, Asian glaze or blackened glaze)
Assorted Quiche Bite
Mozzarella Marinara
Sweet and Sour Meatball
Water chestnut and Bacon
Assorted Pizzetta

\$1.75 each

Asian Vegetable Spring Roll
Pot Sticker with Ginger Soy Sauce
Stuffed Mushroom (florentine or Italian sausage)
Savory Grilled Pineapple
Mini Stuffed Potato Skin
Mini Chicken Parmesan Skewer
Caramelized Onion Puff

\$2.15 each

Roasted Vegetable Tart
Crab Stuffed Mushroom
Beef Empanada
Chevre & Sun Dried Tomato Phyllo Triangle
Blue Cheese & Fresh Scallion Cheese Tart

\$2.50 each

Grilled Chicken Skewer with Honey Pecan Glaze
Beef Tenderloin Satay with Teriyaki Sauce
Crab Stuffed Shrimp
Oysters Rockefeller
Wild Mushroom Tart
Mini Beef Wellington
Scallop and Bacon

COLD SELECTIONS

Priced per piece

\$1.55 each

Cucumber Canape
Fresh Italian Bruschetta
Prosciutto Grissini
Deviled Egg
Skewered Antipasto
Vegetable Spread in Mini Bouché

\$1.75 each

Herbed Cheese Stuffed Peapod
Asparagus Turkey Wrap
Shrimp Canape
Paté Canape
Stuffed Strawberry
Gazpacho Shooter
Lox Canape

\$2.50 each

Lime Poppyseed Marinated Fruit Kabob
Jumbo Iced Shrimp
Assorted Vegetable Sushi Roll
Salmon Tar Tar
Mini Crepe with Crab Mousse
Shrimp Gougère
Slivered Duck Crostini with Blueberry Chutney

MINIATURE SANDWICHES

Priced per piece

Open Faced Mini Reuben (served warm) • \$1.95
Mini Focaccia Sandwiches (ham, turkey, or salami and provolone) • \$1.95
Silver Dollar Sandwiches (ham, turkey or beef) • \$1.95
Mini Veggie Wraps (served with cucumber sauce) • \$1.95
Tea Sandwiches • \$1.95
(Albacore Tuna, Smoked Salmon & Dill, Cucumber, Curried Chicken)

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Hors d'oeuvres

TRAYS AND DISPLAYS

	100pp	50pp
Domestic and Imported Cheese and Fruit	\$300	\$185
Fresh Fruit Display	\$250	\$140
Served with Chocolate Fondue		Add \$75
Antipasto Platter (assortment of Italian meats, cheeses and marinated salads)	\$375	\$210
Vegetable Crudit� with Dip	\$175	\$100
Grilled Vegetable Platter with Pesto Dip	\$200	\$125
Decorated Smoked Salmon from the Garde Manger	\$200	
Decorated Smoked Trout from the Garde Manger		\$125
Spread Tray (artichoke dip, hummus, salmon spread and spinach dip served with assorted flatbreads)		\$285
Taco Dip Tray with Tortilla Chips	\$190	\$100
Bread Round with Spinach Dip		\$80
Tri-Hummus Platter (roasted red pepper, garlic and cucumber dill hummus with toasted pita bread)		\$100
Warm Artichoke Cheese Gratin�e		\$145
Chocolate Fountain (served with pretzels, angel food bites, pineapple wedges, strawberries, banana, pear slices, dried apricots, grapes and assorted melons)	\$395	
Imported Cheese Display	\$27/ pound	
Sliced Wisconsin Cheese Tray	\$20/ pound	
Wisconsin Cheese and Sausage Board	\$24/ pound	

SNACKS AND SWEETS

Nachos served with Cheese Sauce & Toppings	\$19/ pound	Tortilla Chips served with Salsa	\$14/ pound
Deluxe Mixed Nuts	\$16/ pound	Pretzels or Popcorn	\$6/ pound
Dry Roasted Peanuts	\$9/ pound	Party Snack Mix	\$10/ pound
Home Baked Cookies	\$15/ dozen	Tea Cookies	\$15/ pound
Dessert Bars (brownies, pecan, turtle and lemon)	\$60/ half sheet	Fresh Fruit Bars	\$70/ half sheet
Chocolate Dipped Fruit	\$28/ dozen	Fancy Petite Pastries	\$28/ dozen
Mini Sweets (cream puffs, �clairs, fruit tarts and cheesecake bites)	\$20/ dozen	Mini Chocolates	\$20/ dozen

DESSERT BUFFET

(MINIMUM OF 30 PEOPLE)

(add \$1.00 to Traditional and \$2.00 to Deluxe Buffets for groups less than 30 people)

Traditional

Assorted Tortes and Cheesecakes
Assorted Mini Sweets and Dessert Bars
Regular and Decaf Coffee
Assorted Hot Teas

\$9.25/guest

Deluxe

Assorted Tortes and Cheesecakes
Petite Pastries and Assorted Mini Sweets
Chocolate Fountain offered with pretzels, angel food bites, pineapple wedges, strawberries, banana, pear slices, dried apricot, grapes and assorted melons
Viennese Coffee Service (with whipped cream and chocolate shavings)
Fine Selection of Teas

\$14.95/guest*

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*for groups less than 30pp, the chocolate fondue will be substituted in place of the chocolate fountain

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Stations

CARVING STATION

Inside Round of Beef	\$275 / 100 Guests
Roast Tenderloin of Beef	\$170 / 30 Guests
Roast Whole Turkey Breast	\$195 / 80 Guests
Baked Virginia Ham	\$195 / 80 Guests
Oven Roasted Pork Loin	\$160 / 50 Guests

Includes appropriate condiments and rolls.

Carver Required / \$100 Charge / One Carver per 100 Guests Required.

Stations Below Are Priced Upon Request

Pasta Station – Chef Required*

Guests create their own pasta entrée from the following items:

- Choose 1 pasta (fettuccini, penne or tortellini),
- Choose 3 meats or vegetables (Italian sausage, chicken strips, fresh mushrooms, onions, fresh broccoli or fresh peppers)
- Choose 1 sauce (traditional marinara sauce, pesto sauce or alfredo sauce).

Guests may top off their creation with fresh parmesan cheese. Accompanied by soft breadsticks.

Stir Fry Station – Chef Required*

Guest's choice of chicken, beef, shrimp or scallops, sautéed with assorted vegetables in soy sauce, fresh garlic and sesame oil. Served over white rice.

Fruit Crepe Station – Chef Required*

Crepes folded and filled with your choice of apple, strawberry or blueberry filling. Finished with whipped cream and powdered sugar.

European Sausage Station

Bratwurst, knackwurst and polish sausages served over baked sauerkraut. Accompanied by braised red cabbage and German spaetzels.

Seafood Station

Jumbo shrimp, swordfish bites with sweet & sour sauce, bacon wrapped scallops and decorated smoked salmon attractively displayed using a seaside motif including shells, fishnets, and starfish. Served with cocktail sauce and assorted crackers.

International Cheese and Dessert Station

Domestic and imported cheeses including brie wheels with apricot and raspberry sauces. Accompanied by a fresh fruit display with chocolate fondue as well as mini éclairs, cream puffs, tortes and cheesecakes.

Mashed Potato Bar – Make your own "Po-Tini"

Garlic mashed potatoes with the following toppings available to your guests: gravy, shredded cheddar cheese, sour cream, butter, scallions, chopped bacon, diced ham and steamed garden vegetables (broccoli, cauliflower, carrots and green onions). Served in a martini glass.

South of the Border Station

Build your own taco from the following: soft tortilla shells, marinated strips of tenderloin and chicken breast, sautéed peppers and onions, shredded cheddar cheese, lettuce, sour cream, salsa, refried beans and guacamole. Also includes a taco dip tray with tortilla chips.

*Chef Required / \$100 Charge / One Chef per 100 Guests Required

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Spirits and Beverages

BEVERAGES

House Brands
Call Brands
Premium Brands
House Wines
Select Wines
Premium Wines
Beer (Non-alcoholic available)
Premium Beer
Soda
La Croix Sparkling Water
Bottled Spring Water

CASH BAR

Drinks purchased by guest

\$4.50 and up
\$5.00 and up
\$5.25 and up
N/A
N/A
\$6.00
\$3.50
\$4.25 and up
\$2.00
\$2.25
\$2.25

HOST BAR

Drinks purchased by hosting party

\$4.25 and up
\$4.75 and up
\$5.00 and up
\$4.00
\$5.00
\$5.75
\$3.25
\$4.00 and up
\$1.75
\$2.00
\$2.00

COCKTAILS BY THE CLOCK

A complete one-hour cocktail party including a selection of spirits, wines, soft drinks and bar snacks. Available to groups of 50 or more. Priced per person.

	House	Call	Premium
First Hour	\$10.75	\$12.75	\$14.75
Second Hour	\$7.75	\$9.75	\$12.75
Each Additional Hour	\$5.00	\$5.75	\$9.50

ALA CARTE BEVERAGES

Keg Domestic Beer	\$250/ Half Barrel
Keg Premium Beer	\$350 and up / Half Barrel
Champagne Punch	\$55 / Gallon
Margaritas	\$60/ Gallon
Fruit Punch	\$30/ Gallon
Coffee	\$25/Gallon

We recommend one bartender per 100 guests.
Bars grossing less than \$350 per bartender are subject to a \$100 bartender charge.

Wine List

CHAMPAGNE

	Bottle
Wycliff Brut Champagne	\$19.00
Ballatore Gran Spumante	\$28.00

SELECT WINES

Canyon Road:	Bottle
Chardonnay	\$24.00
Sauvignon Blanc	\$24.00
Cabernet Sauvignon	\$24.00
Merlot	\$24.00

PREMIUM WINES

	Bottle
Le Grand Pinot Noir	\$28.00
Mountain View Cabernet Sauvignon	\$28.00
Mountain View Chardonnay	\$28.00
Ecco Domani Pinot Grigio	\$28.00

EXECUTIVE WINES

	Bottle
Starling Castle Riesling	\$30.00
Casillero del Diablo Carmenare	\$30.00
Don Miguel Gaston Malbec	\$30.00
Martin Codax Albarino	\$32.00
Penfolds Koonunga Hill Shiraz Cabarenet	\$32.00
Charles Krug Sauvignon Blanc	\$36.00

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Luncheon Entrées

LUNCHEON ENTRÉES

All entrées served with choice of coffee, tea or milk.
Enjoy soup or salad for an additional \$3.00 per person.

Cold Selections

Chicken Cashew Salad \$10.95

Grilled julienne strips of chicken breast layered on tender greens with Asian vegetables, crispy chow mein noodles and toasted cashews. Finished with a tangy balsamic vinaigrette. Served with assorted rolls and breadsticks.

Chicken Caesar Salad \$9.95

Grilled chicken, freshly grated parmesan cheese, toasted baguette and crisp Romaine lettuce tossed with our own classic Caesar dressing. Served with assorted rolls and breadsticks.

Bradley Pavilion Wrap \$10.95

A fresh blend of carrot, cucumber, squash, zucchini, lettuce and tomato rolled together with a smokey chipotle cucumber spread. Garnished with fresh fruit.

Southwest Steak Salad \$10.95

Grilled seasoned flank steak tossed with corn, tomato, chilies, tortilla strips and dressed romaine lettuce. Served with assorted rolls and breadsticks.

Hot Selections

Vegetable Lasagna \$10.95

Fresh vegetable and cheese lasagna in a rich marinara sauce complimented with garlic bread. Garnished with fresh fruit.

Chicken and Mushroom Crepes \$11.95

A tender chicken breast sautéed with mushrooms and tarragon then folded in a fresh crepe and topped with a black mustard seed velouté. Fresh vegetable garni.

Parmesan Crusted Chicken \$11.95

Served with smashed red potatoes, green beans and a red pepper and basil coulis.

Potato Encrusted Cod \$10.95

Baked cod fillet served with rice, chef's vegetable, rolls and butter.

Chicken Benito \$11.95

Sautéed breast of chicken and fresh spinach served atop a creamy three cheese fettuccine alfredo.

Fresh Salmon Fillet \$12.95

Grilled Salmon fillet dressed with a lemon beurre blanc and complimented by rice pilaf and fresh broccoli. Served with warm rolls and butter.

Compliment your luncheon by adding one of the following desserts:

Apple Pie, Fresh Fruit Drizzled with Grand Marnier, Carrot Cake or Assorted Dessert Bars
\$3.00 per person

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Luncheon Buffets

LUNCHEON BUFFETS

(MINIMUM OF 30 PEOPLE)

*If less than 30 people, add \$1.75 to the per person buffet price.

All buffets served with choice of coffee, tea or milk.

Cold Deli Buffet

Build your own favorite combination. Select from:

Baked Breads and Rolls
Sliced Beef, Turkey, Ham and Tuna Salad
Sliced Wisconsin Cheeses
Tomatoes, Onions, Pickles
Potato Chips
Asian Cole Slaw
\$12.95

Bradley Buffet

Fresh Baked Rolls and Butter
Pasta Vegetable Salad
Fresh Fruit Display
Rice Pilaf
Hot Fresh Vegetable
Oven Baked Chicken
Sliced Gourmet Ham
\$14.95

Mexican Buffet

Taco Green Salad
Nacho Chips with Salsa
Fresh Seasonal Fruit
Mexican Rice
Beef and Chicken Fajita Strips
Soft Shell Tacos
Sautéed Peppers and Onions
Shredded Cheese, Tomatoes, Olives
\$14.95

Soup, Salad & Sandwich

Chef's Specialty Soup
Primavera Pasta Salad
Mini Deli Sandwiches
(Turkey, Ham, Beef, Tuna Salad
and Egg Salad)
\$10.95

Italian Buffet

Diced Tomato and Mozzarella Salad
Garlic Bread
Antipasto Salad
Fresh Fruit Platter
Italian Marinated Chicken Breast
Tortellini in Parmesan Cheese Sauce
Vegetable Lasagna
\$14.95

Lunch Counter Buffet

Mixed Garden Salad with Dressings
Ground Beef Sloppy Joes
Sesame Seed Buns
Three Cheese Macaroni
Potato Chips
\$11.95

Country Buffet

Mixed Garden Salad with House Vinaigrette
Marinated Vegetable Salad
Old Fashioned Mashed Potatoes and Gravy
Fried Chicken
Country Style Pork Spare Ribs
Green Beans with Sautéed Onions and Bacon
Watermelon Wedges
\$14.95

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Breakfast Buffets & Coffee Breaks

BREAKFAST BUFFETS

(MINIMUM OF 30 PEOPLE)

*If less than 30 people, add \$2.00 to the per person buffet price.

Traditional

Scrambled Eggs
Country Sausage
Crisp Bacon
Oven Roasted Potatoes
Assorted Muffins and Mini Danish
Mini Croissants
Assorted Juices
Regular and Decaf Coffee
Assorted Herb and Breakfast Teas

\$10.95

Continental

Assorted Fancy Danish
Donuts and Muffins
Assorted Juices
Regular and Decaf Coffee
Assorted Herb and Breakfast Teas

\$5.95

Champagne Brunch Buffet

Glass of Champagne with Fresh Strawberry
Fruit and Cheese Display
Scrambled Eggs with Bacon Bits
Pancakes with Syrup
Whole Smoked Salmon
Whole Roast Ham
Lyonnaise Potatoes
Muffins and Bagels
Pasta Salad
Assorted Danish and Donuts
Assorted Fruit Juices
Regular and Decaf Coffee
Assorted Teas

\$15.95

Deluxe

Sliced Gourmet Pit Ham
Pancakes with Syrup
Scrambled Eggs
Oven Roasted Potatoes
Assorted Muffins, Danish and Donuts
Mini Bagels with Cream Cheese
Assorted Juices
Regular and Decaf Coffee
Assorted Herb and Breakfast Teas

\$12.95

Executive Continental

Seasonal Fresh Fruit Display
Assorted Muffins, Danish and Donuts
Bagels with Cream Cheese
Assorted Juices
Regular and Decaf Coffee
Assorted Herb and Breakfast Teas

\$7.95

COFFEE BREAKS

Fancy Danish	\$15.95/ dozen
Mini Danish	\$12.95/ dozen
Assorted Muffins	\$15.95/ dozen
Mini Croissants	\$18.95/ dozen
Bagels and Cream Cheese	\$15.95/ dozen
Multi Grain Bars	\$15.00/ dozen
Fruit Yogurt	\$15.00/ dozen

Home Baked Cookies	\$15.00/ dozen
Tea Cookies	\$15.00/ pound
Dessert Bars (brownies, turtle pecan, lemon)	\$70.00/ half sheet
Whole Fruit	\$15.00/ dozen
Candy Bars	\$17.00/ dozen
Potato Chips (individual bags)	\$12.00/ dozen
Pretzels (individual bags)	\$12.00/ dozen

Coffee	\$25.00/ gallon
Hot Chocolate	\$21.00/ gallon
Tea	\$1.50/ each
Fruit Juice	\$29.00/ half gallon
Soda	\$1.75/ can
La Croix Sparkling Water	\$2.00/ can
Bottled Spring Water	\$2.00/ bottle
Iced Cappuccino	\$2.75/ bottle
Iced Tea	\$18.00/ gallon

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