

**Washtenaw Community College Conference Services & Events Catering**  
**734-677-5060 | conferenceservices@wccnet.edu**  
**wccnet.edu/conferenceservices**

**10 Person Minimum on All Orders**

**Breakfast**

**“We’re in a Hurry”** ..... \$6.25  
 Coffee (reg. and decaf), tea and assorted pastries

**“We’re in a Hurry” PLUS** ..... \$7.95  
 Same as above plus assorted juices

**The Continental** ..... \$8.95  
 Coffee (reg. and decaf), tea, juices, fresh fruit display, muffins, scones, Danish or croissants

**Heart Healthy Breakfast** ..... \$8.95  
 Coffee (reg. and decaf), tea, juices, oatmeal, yogurt, fresh fruit display and granola

**The Traditional** ..... \$11.25  
 Coffee (reg. and decaf), tea, juices, fresh fruit display, muffins, scones, Danish or croissants, scrambled eggs, sausage or bacon and home fries



**À la Carte (or Add-Ons)**

**Oatmeal** ..... \$1.00  
**Cereal** ..... \$1.00  
**Yogurt** ..... \$1.75  
**Granola Bars** ..... \$1.25  
**Bagels with Cream Cheese** ..... \$1.75  
**Coffeecake, Serves 20** ..... \$28.00/cake  
**Cottage Cheese** ..... \$1.25  
**Hard-Boiled Eggs** ..... \$1.00  
**Farmer-Style Frittata** ..... \$4.25  
 Hash brown crust with egg custard and fillings of your choice

**Country Quiche** ..... \$3.25  
 Pie crust with egg custard and fillings of your choice  
**Individual Egg Timbales** ..... \$4.00  
**Ham & Cheddar or Turkey & Swiss Stuffed Croissants** ..... \$3.50  
**Smoke Salmon** ..... Market Price  
**Ham, Bacon or Sausage** ..... \$2.50  
**Home Fries** ..... \$1.25  
**Whole Fruit** ..... \$1.50  
**Crepes (No Chef)** ..... \$3.50

**Beverages**

**Assorted Sodas** ..... \$1.75 Bottled  
**Water** ..... \$1.75  
**Assorted Fruit Juices** ..... \$2.00  
**Freshly Brewed Iced Tea** ..... \$9.00/gallon  
**Lemonade** ..... \$10.00/gallon  
**Coffee Service** ..... \$18.00/gallon  
 (\$16.00/gallon when purchased with a meal)  
**Hot Tea Service** ..... \$8.00/gallon  
**Sparkling Punch** ..... \$17.00/gallon



*\*Consuming raw or undercooked beef, poultry, eggs or sea food may increase your risk of food borne illness.*



## Lunch

### Platters

Served with your choice of salad (coleslaw, redskin potato salad, garden salad or pasta salad), chips, cookies and assorted sodas and water.

**Add a Second Salad** .....\$1.50      **Add Soup** .....\$1.95      **Add a Fruit Salad** .....\$2.25

**Executive Deli Platter** ..... \$11.45  
**Selection of three protein choices:** country chicken salad, ham, roast beef, Albacore tuna salad, smoked turkey, hummus

**Two cheeses:** Swiss, cheddar, provolone, American  
 Accompanied with lettuce, tomatoes, pickles, condiments, artisan white and whole wheat bread

**Miniature Sandwich Platter** ..... \$10.45  
**Choice of three sandwich fillings:** turkey & Swiss, ham & provolone, roast beef & cheddar, country chicken salad, Albacore tuna salad, hummus & grilled vegetables

**Pinwheel Sandwich Platter** ..... \$10.45  
 Sandwiches prepared on lavash flatbread filled with lettuce, tomato, cucumber, carrots  
 Choice of deli meats & cheeses  
 Country chicken salad, albacore tuna salad or hummus

## Box Lunches

**Stream lined Box Lunch** ..... \$7.75

**Selection of either:** turkey & Swiss, ham & provolone, roast beef & cheddar, albacore tuna salad, country chicken salad or hummus & grilled vegetables

Served with chips, cookie or brownie, whole fruit, condiments and choice of beverage

**Executive Box Lunch** ..... \$9.75

**Selection of either:** turkey & Swiss, ham & provolone, roast beef & cheddar, albacore tuna salad, country chicken salad or hummus & grilled vegetables

Choice of fruit salad or pasta salad

Served with potato chips, cookie or brownie, whole fruit, candy bar, condiments and choice of beverage

## Side Salads

**American Potato Salad** ..... \$2.00  
 Redskin potatoes with onion, celery and hard-boiled eggs in a mustard and mayonnaise dressing

**Dill Potato Salad** ..... \$2.00  
 Redskin potatoes with onion, celery and hard-boiled eggs in a dill and sour cream dressing

**German Potato Salad** ..... \$3.00  
 Redskin potatoes with bacon, scallions and onion in a warm Dijon vinaigrette

**Vegetarian German Potato Salad** ..... \$3.00  
 Redskin potatoes with scallions and onions in a warm Dijon and sour cream dressing

**Taste of Summer Salad** ..... \$3.00  
 Redskin potatoes, green beans and red onion in a Dijon dressing

**Creamy Coleslaw** ..... \$2.00  
 Slaw with carrots in a sour cream and Vidalia dressing

**Asian Coleslaw** ..... \$2.00  
 Napa cabbage with scallions, snow peas, red peppers and roasted peanuts in a ginger Asian vinaigrette

**Napa Valley Coleslaw** ..... \$3.00  
 Napa cabbage with red cabbage, carrots and toasted walnuts in a honey Dijon vinaigrette

**Vinegar Coleslaw** ..... \$3.00  
 Slaw with carrots in a poppy seed vinaigrette

**Garden Salad** ..... \$2.00  
 Mixed Greens with tomatoes, carrots and cucumbers



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## Soup

**10 oz. serving includes rolls & butter .... \$3.50/person**

Baja Chicken	Cream of Broccoli	New England Clam Chowder
Beef Barley	Cream of Chicken	Pasta Fagioli
Beef Chili	Cream of Mushroom	Potato & Cheddar
Beer & Cheddar	Cream of Potato	Potato & Leek
Black Bean	Fire Roasted Tomato	Southwest Corn Chowder
Broccoli Cheddar	French Onion	Split Pea
Butternut Squash Bisque	Gazpacho	Tomato & Basil Bisque
Carrot & Ginger Bisque	Ham & Bean	Turkey Chili
Corn and Red Pepper Bisque	Hearty Vegetable	Turkey & Rice
Corn Chowder	Hungarian Mushroom	Vegetarian Chili
Chicken Noodle	Italian Wedding Soup	Vegetable Chowder
Cream of Asparagus	Minestrone	

## Entrée Salads

Served with rolls and choice of beverage

**Add Soup**.....\$1.75      **Plated Salads** .....Add \$2.95      **For Dinner** (after 4pm) .....Add \$2.00

### Salad Enhancements:

Chicken .....	\$2.50
Salmon .....	\$3.50
Shrimp .....	\$3.75
Grilled Flank.....	\$3.75

**Antipasto Salad** ..... \$7.45  
Romaine with cherry tomatoes, peppercorn, julienne salami and provolone.

**Asian Salad** ..... \$6.45  
Romaine with carrots, cucumbers, red and yellow peppers, pea pods and toasted cashews.

**Caesar Salad** ..... \$6.45  
Romaine with Parmesan and garlic croutons.

**California Cobb** ..... \$8.45  
Romaine with turkey, crumbled bacon, cheddar cheese, tomatoes, hard boiled eggs and avocado.

**Chef's Salad** ..... \$6.95  
Romaine with julienne ham, turkey, Swiss, cheddar, cherry tomatoes and hard boiled eggs.

**Chopped Salad** ..... \$8.45  
Romaine with tomatoes, avocado, grated cheddar, crumbled bacon and hard boiled eggs.

**Classic Cobb** ..... \$10.45  
Romaine with chicken, crumbled bacon, Roquefort cheese, tomatoes, hard boiled eggs and avocado.

**Fall Salad** ..... \$6.45  
Mesclun with red onions, candied walnuts, dried cranberries and sliced apples.

**Garden Salad** ..... \$5.45  
Mixed greens with tomatoes, carrots and cucumbers.

**Greek Salad** ..... \$7.45  
Romaine with crumbled feta, cherry tomatoes, pepperoncini, cucumbers, kalamata olives and red onions.

**Maurice Salad** ..... \$8.45  
Romaine with julienne ham, turkey, Swiss, gherkins and pimentos.

**Niçoise Salad** ..... \$11.45  
Seared tuna, green beans, red onions, fingerling potatoes, hard boiled eggs and Niçoise olives.

**Southern Salad** ..... \$7.45  
Romaine with strawberries, toasted pecans and crumbled bacon.

**Southwest Salad** ..... \$6.45  
Romaine with red and yellow peppers, tomatoes and avocado.

**Spinach Salad** ..... \$7.45  
Spinach with toasted almonds, strawberries, red onions and mandarin oranges.

**Steak Cobb** ..... \$10.45  
Romaine with grilled flank, tomatoes, hard boiled eggs, grated cheddar and avocado.

**Traverse City Salad** ..... \$7.45  
Mesclun with red onions, strawberries, candied walnuts and dried cherries.

**Michigan Forest Salad** ..... \$7.75  
Spinach & arugula blend, butternut squash, toasted farro, dried cherries, tart apples and walnuts.

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## Entrées

Served with garden salad, one side, rolls & butter and a beverage

**Second Entrée** ..... Add \$3.95

**Dinner Portion** (after 4pm) ..... Add \$2.50

### Fajita

Beef..... \$13.25

Chicken ..... \$11.25

Vegetarian..... \$10.25

Comes with sour cream, grated cheddar, salsa and guacamole.

**Ravioli** ..... \$10.25

Your choice of beef, smoked chicken, cheese, mushrooms, butternut squash, or spinach. Each is paired with a delicious sauce.

**Tacos** ..... \$10.25

Your choice of beef, turkey, or vegetarian. Comes with sour cream, grated cheddar, salsa, lettuce, tomatoes and guacamole.

**Alfredo** ..... \$10.25

Your choice of grilled chicken, grilled shrimp, smoked chicken, or vegetarian. Made with our homemade creamy alfredo sauce.

**Pot Pie** ..... \$10.25

Choice of beef, chicken, or vegetarian. An abundance of fresh vegetables simmered in a creamy savory sauce.

**Jambalaya** ..... \$13.25

vegetarian ..... \$10.25

A smoky tomato based sauce with peppers and onions, okra and celery. Your choice of: chicken, shrimp and vegetarian.

### Kebobs

Beef ..... \$11.25

Chicken ..... \$10.25

Vegetarian..... \$9.25

Marinated meat and vegetables skewered and then grilled to perfection.

**Seated Service** ..... Add \$4.00

**Additional Sides** ..... Add \$2.25

**Primavera** ..... \$10.25

Your choice of chicken, smoked chicken, or vegetarian. A rich vegetable infused cream sauce topped with Parmesan cheese.

**Stir Fry** ..... \$11.25

Your choice of beef, chicken, or vegetarian. Peppers, onions, carrots, pea pods and broccoli smothered in a ginger, teriyaki soy sauce.

**Parmesan** ..... \$14.25

Choice of chicken or eggplant. Breaded and sautéed to golden perfection. Topped with our homemade marinara and Parmesan cheese.

**Mosticcoli** ..... \$10.25

Choice of beef or vegetarian. Mixed together with homemade marinara and cheese. Topped with mozzarella and Parmesan and baked to perfection.

**Lasagna** ..... \$10.25

Choice of meat or vegetarian. Alternating layers of noodles, homemade marinara, ricotta cheese blend and mozzarella and Parmesan. Baked until golden.

**Italian Pasta Bar** ..... \$12.25

Add Chicken ..... \$14.75

A selection of 2 pastas (linguine, bow tie, ravioli, penne, tortellini) and 3 sauces (marinara, pesto, Bolognese, alfredo) and specialty cheeses.

**Southwest Station** ..... \$14.25

Combination of Beef and Chicken Fajitas ..... \$16.25

Beef or chicken fajitas grilled to perfection with peppers & onions and sides of sour cream, guacamole, cheddar cheese, tomatoes, pineapple salsa, flour tortillas, corn tortillas, chips (in lieu of rolls) and spicy rice (as your side).



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## Beef Entrées

- BBQ Beef Brisket** ..... \$11.25  
A tasty trip down south. Slowly braised for hours in a spicy stock, then smothered in a tangy BBQ sauce.
- Braised Beef Brisket** ..... \$14.25  
Slowly braise with lots of vegetables until fall apart tender. Served with a Braising Jus.
- Meatloaf** ..... \$10.25  
Country style with plenty of bite to it. Topped with our homemade vinegar and tomato glaze.
- Beef Stroganoff** ..... \$11.25  
Classic dish with sautéed mushrooms in a rich beef sauce, finished with sour cream.
- Salisbury Steak** ..... \$10.25  
Loaf style dish with roasted peppers and mushrooms, in a rich beef sauce.
- Prime Rib of Beef with Au Jus** ..... Market Price  
King Cut(12 oz. )
- Prime Rib of Beef with Au Jus** ..... Market Price  
Queen Cut(8 oz. )
- London Broil** ..... Market Price  
Flank steak marinated in herbs, garlic and spices.

- Flat Iron Steak** ..... Market Price  
Grilled and served with your choice of sauces.
- 12 oz. Delmonico Steak** ..... Market Price  
Top sirloin grilled to perfection.
- 14 oz. Black Angus New York Strip Steak** ..... Market Price
- 8 oz. Filet Mignon** ..... Market Price
- Whole Roasted Beef Tenderloin** ..... Market Price  
Served with your choice of sauce.
- Beef Short Ribs** ..... Market Price



## Chicken Entrées

- Artichoke Chicken** ..... \$14.25  
Seared chicken in an artichoke infused velouté.
- Boursin Stuffed Chicken** ..... \$14.25  
Dredged breast stuffed with boursin cheese and baked until golden.
- Chicken Cordon Bleu** ..... \$14.25  
Breaded chicken stuffed with Parmaham and Gruyere cheese. Topped with a creamy béchamel sauce.
- Italian Flag Chicken** ..... \$14.25  
Coated in pesto and topped with fresh mozzarella cheese and roasted red pepper coulis.
- Chicken Kiev** ..... \$14.25  
Breaded breast stuffed with herb butter.



- Chicken Marsala** ..... \$14.25  
Sautéed chicken breast topped with a mushroom and Marsala wine sauce.
- Moroccan Chicken** ..... \$14.25  
Seared breast simmering in a rich sauce with paprika, raisins and nuts.
- Chicken Paprikash** ..... \$14.25  
Dredged chicken served with a chicken velouté and finished with fresh vegetables and sour cream.
- Pecan Encrusted Chicken** ..... \$14.25  
Seared and served with a light mustard, cream sauce.
- Chicken Picatta** ..... \$14.25  
Breaded and served with a caper, lemon and white wine butter sauce.
- Chicken Roulade** ..... \$14.25  
Chicken breast wrapped in chef's choice of stuffing and sauce.
- Southern Baked Chicken** ..... \$13.25
- Herb Roasted Chicken Quarters** ..... \$12.25
- Southwest Chicken** ..... \$14.25  
Chipotle marinated and grilled to perfection.

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## Pork Entrées

- Bolognese** ..... \$12.25  
An Italian classic. Slow cooked Italian sausage with onions and carrots in a tomato and cream sauce.
- Pork Carnitas** ..... \$11.25  
Citrus, jalapeño marinated pork seared and braised until fork tender.
- Pulled Pork** ..... \$11.25  
Braised in a rich, spicy broth and pulled by hand, then smothered in a Carolina BBQ sauce.



- Honey Glazed Ham** ..... Market Price  
Cooked and sliced.
- Whole Roasted Pork Loin** ..... \$15.45  
Covered with fresh herbs and roasted until golden brown.
- Stuffed Pork Loin** ..... \$16.50  
Your choice of stuffing and garnish.
- Pork Chops** ..... \$14.25  
Hand cut and seared to perfection.
- Stuffed Pork Chops** ..... \$16.50  
Hand cut and stuffed with your choice of stuffing.
- Smoked Pork Chops** ..... \$15.45
- Seared Pork Tenderloin** ..... \$16.50  
Crispy on the outside, juicy on the inside.

## Seafood Entrées

- Maryland Crab Cakes** ..... Market Price  
An East Coast specialty served with our spicy rémoulade.
- 6 oz. Salmon** ..... \$15.45  
Your choice of broiled, grilled, baked or seared. Each comes with its own special sauce and garnish.
- Seared Scallops** ..... Market Price  
Fresh plump scallops seared until golden brown.
- Mediterranean Shrimp** ..... \$16.50  
Shrimp tossed with Mediterranean vegetables and a wonderful aromatic broth with herbs and lemon.
- Paella** ..... \$22.50  
Traditional Spanish dish with rice, vegetables, chicken, sausage, shrimp and mussels.
- Shrimp Scampi** ..... \$15.45  
Served over pasta.

- Seared Tuna** ..... Market Price  
Served with a lemon-lime and ginger sauce.
- Stuffed Lake Superior Whitefish** ..... Market Price  
Baked with our house recipe crab stuffing.



## Turkey Entrées

- Osso Bucco** ..... \$14.25  
Slowly braised in a tomato wine broth and topped with a traditional gremolata.
- Glazed Turkey Tenderloin** ..... \$14.25  
Summer herbs glazed with sauce reduction.

- Turkey Tetrazzini** ..... \$10.25  
Sautéed vegetables and turkey breast smothered in an herb cream reduction.
- Roasted Turkey Breast** ..... \$14.25

[Entrées, cont. >](#)



## Vegetarian Entrées

**Chile Rellenos** ..... \$12.25  
 Stuffed with cheese and pan fried.

**Rellenos Casserole** ..... \$11.25  
 Layers of pablanos, corn tortillas and cheese, baked to perfection.

**Mac 'n' Cheese** ..... \$10.25  
 Homemade cheese sauce mixed with macaroni and topped with buttered breadcrumbs.



**Moussaka** ..... \$12.25  
 Vegetables sautéed with our homemade marinara and topped with a cheese custard.

**Mushroom and Country Grain Cake** ..... \$12.25  
 Braised, robust cakes smothered in a rich Madeira mushroom sauce.

**Spinach, Leek and Cheese Pie** ..... \$12.25

**Stuffed Squash** ..... \$10.25  
 Your choice of stuffing, baked to perfection.

**Stuffed Eggplant** ..... \$11.25  
 Your choice of stuffing topped with breadcrumbs and cheese.

**Roasted Seasonal Vegetable Torta** ..... \$13.25  
 A flakey pie with assorted seasonal vegetables and cheese.

## Sides

**Pasta**  
 Pasta Al Fresco

**Potatoes**  
 Au Gratin Potatoes  
 Baked Potato  
 Garlic Mashed Potatoes  
 Mashed Redskins  
 Potato Lyonnaise  
 Sweet Potatoes  
 Whipped Potatoes

**Rice**  
 Jasmine Rice  
 Rice Pilaf  
 Risotto  
 Wild Rice

**Vegetables**  
 Asparagus (seasonal)  
 Broccoli  
 Broccolini  
 Corn on the Cob (seasonal)  
 Green Bean Almondine  
 Grilled Vegetables  
 Glazed Carrots  
 Italian Medley  
 Peas and Mushrooms  
 Vegetable Medley  
 Zucchini Provencal



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## Outdoor Barbecue Picnics

**BBQ #1** .....\$10.00 per person

Hamburgers, Hot Dogs and Boca Burgers  
Cole Claw  
Baked beans  
Fresh Fruit Display  
Cookies or Brownies  
Lemonade and Iced Tea

**BBQ #2** .....\$12.25 per person

Grilled Chicken Sandwiches, Hamburgers and Boca Burgers  
Coleslaw  
Baked Beans  
Potato Salad  
Fresh Fruit Display  
Cookies or Brownies  
Lemonade and Iced Tea

**BBQ #3** .....\$13.00 per person

Grilled Chicken Sandwiches, Hamburgers,  
Hot Dogs and Boca Burgers  
Cole Slaw  
Baked Beans  
Potato Salad  
Fresh Fruit Display  
Cookies or Brownies  
Lemonade and Iced Tea

**BBQ #4** .....\$15.95 per person

BBQ Chicken, Grilled Pork Loin  
Taste of Summer Salad  
Asian Slaw  
Grilled Vegetable Platter  
Ice Cream  
Lemonade and Iced Tea

**BBQ #5** .....\$10.95 per person

Bratwurst, Polish Sausage,  
Italian Sausage with Peppers  
German Potato Salad  
Baked Beans  
Fresh Fruit Display  
Cookies or Brownies  
Lemonade and Iced Tea





## Appetizers & Snacks

### Charged Per Person

<b>Stuffed Cucumber Rounds</b> .....	\$3.00
Stuffed with our unique chicken salad, Albacore tuna salad, or smoked salmon and capers.	
<b>Risotto Cake Picatta Bites</b> .....	\$5.00
Pan seared risotto cake topped with chicken picatta and a lemon, caper sauce.	
<b>Mini Crab or Shrimp Cakes</b> .....	\$4.50
Pan fried crab cakes served with a tasty remoulade sauce.	
<b>Southern Shrimp &amp; Corn Fritters</b> .....	\$4.25
<b>Fresh Fruit Skewers</b> .....	\$3.95
Served with a yogurt dipping sauce.	
<b>Homemade Mini Quiche</b> .....	\$2.00
Classic Quiche Lorraine, cheddar and egg.	
<b>Shrimp Cocktail Shots</b> .....	\$5.50
Large steamed shrimp presented with our zesty cocktail sauce or avocado purée.	
<b>Crab Shooters</b> .....	\$5.50
<b>Lime Tequila Shrimp Skewers</b> .....	\$5.00
<b>Shrimp Puffs</b> .....	\$3.25
<b>Rock Shrimp Cakes</b> .....	\$5.00
<b>Spanikopeta</b> .....	\$2.75
Spinach and feta cheese baked in phyllo dough.	
<b>Stuffed Mushrooms</b>	
Crab Meat and Melted Mozzarella .....	\$5.00
Chicken and Walnut .....	\$4.00
Spinach, Pine Nuts and Garlic Custard ...	\$3.50
<b>Meatballs</b> .....	\$2.75
A party favorite! Your choice of Swedish or BBQ style.	
<b>Chicken Skewers</b> .....	\$3.00
Grilled chicken breast with our spicy peanut dipping sauce.	
<b>Mediterranean Chicken Skewer</b> .....	\$3.00
Grilled with peppers and olives.	
<b>Jerk Chicken Skewers</b> .....	\$3.00
<b>Mini Chicken Taco</b> .....	\$2.75
<b>Chicken Kabob</b> .....	\$3.50
<b>Mini Chicken Wellington</b> .....	\$3.50
<b>Beef Satays</b> .....	\$4.50
Asian marinade.	
<b>Mini Beef Wellington</b> .....	\$4.50
<b>Beef Kabobs</b> .....	\$4.00
<b>Mini Beef Taco</b> .....	\$2.75

<b>Phyllo Cups</b> .....	\$2.75
Phyllo cups stuffed with a choice of chicken salad, tuna salad or cheddar pimienta.	
<b>Pinwheel Platter</b> .....	\$3.75
Lavash flatbread packed with shredded lettuce and tomato with your choice of fillings: vegetarian, turkey, ham, or chicken salad.	
<b>Fresh Fruit Display</b> .....	\$3.25
Beautifully arranged fresh fruit with a yogurt-honey dipping sauce.	
<b>Domestic Cheese Platter</b> .....	\$3.75
An arrangement of assorted domestic cheeses with crackers and fresh baguettes.	
<b>Crudites Basket</b> .....	\$2.75
Peppers, cucumbers, carrots, broccoli and other fresh vegetables served with chef's choice of sauce.	
<b>Mediterranean Feast</b> .....	\$4.00
Hummus and garnishes with crispy pita chips, grilled asparagus and portabella mushrooms marinated in balsamic vinaigrette and specialty olives.	
<b>Mini Artichoke Tarts</b> .....	\$2.95
<b>Grilled Vegetable Platter</b> .....	\$4.00
Asparagus, carrots, zucchini, eggplant, portabella mushrooms and other fresh vegetables in a balsamic vinaigrette dressing.	
<b>Insalata Caprese (seasonal)</b> .....	\$3.50
Buffalo mozzarella and fresh Roma tomatoes beautifully served with fresh basil drizzled with balsamic vinaigrette.	
<b>Insalata Caprese Skewers (seasonal)</b> ....	\$5.00
Grape tomatoes, basil, fresh mozzarella skewers with a balsamic finish.	
<b>Mini-Sandwich Carving Station</b> .....	Market Price
Choice of prime rib, turkey, or ham, hand-carved and served with condiments.	



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## Party Platters

Platter serves 15–20 people.

**Baked Brie Platter** ..... \$65.00  
 A stunning arrangement of brie en croûte, topped with maple syrup and walnuts, or apples and pecans, or caramelized pears, or strawberries and served with crackers and fresh baguettes.



**Smoked or Poached Salmon Platter** .... Market Price  
 Fresh smoked salmon arranged with diced eggs, red onions, capers and crackers.

**Chilled Dips and Spreads** ..... \$50.00  
 Choice of three presented with baguette, assorted crackers and pita triangles. Eggplant, blue cheese and scallions, Pimento, Boursin, sun-dried tomatoes and chèvre, hummus, tabouleh, salmon mousse.

**Smoked White fish Spread** ..... Market Price  
 Delicious spread served with toast points and crackers.

## Perfect For Breaks

**Healthy Eaters** ..... \$4.75  
 Fresh cut veggies, whole fruit, and assorted beverages.

**Sweet Tooth** ..... \$4.25  
 Trailmix, M&M's, bite-sized candies and assorted beverages.

**Savory Feast** ..... \$3.75  
 French onion dip, chips and salsa and assorted beverages.

**Simple Fair** ..... \$3.75  
 Pretzels, peanuts, trailmix and assorted beverages.

**Cinema Snacks** ..... \$3.75  
 Assorted flavored popcorn, bite-sized candies and assorted beverages.

## Dessert

Per person unless specified otherwise.

**Made from Scratch Cookies** ..... \$12.25 per dozen  
**Brownies** ..... \$15.50 per dozen  
**Cupcakes** ..... \$15.50 per dozen  
**Fruit Pies**, Serves 8 ..... \$24.50  
**Assorted Cheesecakes**, Serves 12..... \$40.00  
**Assorted Miniature Cheesecakes** ..... \$3.75  
**Coconut Macarons** ..... \$3.75  
**Gourmet Miniature Pastries** ..... \$3.75  
**Assorted Pastry Bars** ..... \$2.75 or \$26.00 per dozen  
**Lemon Bars** ..... \$21.00 per dozen  
**Fresh Assorted Panna Cotta** ..... \$4.25  
**Creme Brûlée** ..... \$4.50  
**Molten Chocolate Cakes** ..... \$4.25  
**Miniature Chocolate Mousse Cups** ..... \$2.75  
**Carrot Cake with Sour Cream Frosting** ..... \$4.25



**Assorted Tarts** ..... \$4.25  
**Strawberry Shortcakes** ..... \$4.25  
**Chocolate Covered Strawberries** ..... \$22.50 per dozen  
**Marble Strawberries** ..... \$24.50 per dozen  
**Tuxedo Strawberries** ..... \$30.50 per dozen  
**½ Sheet Cake** ..... \$50.00  
**Full Sheet Cake** ..... \$80.00

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