Saint Leo University Campus Catering welcomes the opportunity to provide our University and Saint Leo communities with excellent menu and service options for all occasions. The following policies have been developed to assist you in planning a successful event with Saint Leo University.

Office hours are Monday - Friday, 9:00 am-5:00 pm. We are closed on University holidays. For inquiries, please contact us at: catering@saintleo.edu, wcevents@saintleo.edu or 352-588-8345.

Advance Notice: We recommend placing your catering order request as early as possible. Every effort is made to accommodate our clients; however, advance notice ensures our ability to properly plan for your event. All catering requests must be submitted no later than five (5) business days prior to the event date. Any orders placed or changed within five (5) business days of your event will be subject to a $50.00 rush fee.

Confirmation of Guests: A final guaranteed guest count must be submitted five (5) business days prior to your event. For off-campus clients or events, the count must be submitted with a signed event confirmation invoice and a 40% deposit of the contract total. This number cannot be reduced. We will do our best to accommodate any request to increase the guest count, however changes will be subject to additional charges. For changes made within two (2) business days of the event, a 25% fee will be applied to the per person cost of each additional guest. Final pricing will be adjusted the day of the event. If we are unable to accommodate a last-minute increase in guest count, an adequate amount of food and beverage cannot be guaranteed, and we will prepare for the originally provided guest count.

Cancellation Fees: Cancellations for Saint Leo University internally hosted/sponsored events must be received 48 hours prior to the event, or your department cost center will be charged for the cost of any food items already purchased. Cancellations for off-campus clients or events will be accepted before 5:00 pm, fourteen (14) business days prior to the event for a 100% refund of the deposit amount. Events with 300 guests or more must be cancelled at least twenty-one (21) business days in advance. Any cancellations made during the months of November, December, January, June, July, and August will be charged 100% of the deposit amount.

Billing and Payment: All clients will be billed after the conclusion of their event. Deposits, if applicable, will be deducted from the final amount owed. Final amount owed to Saint Leo University Campus Catering must be paid in full the day of the event. For off-campus clients and events, a Pasco County Sales Tax of 7%, unless tax exempt status has been provided prior to the event, and a service fee of 18% of the contract total will be charged on all services. For all Saint Leo University internally hosted events a $50 setup fee will be applied. All prices are subject to change based on market availability. Payments for internally hosted Saint Leo University events will be charged to your department cost center through Workday. Payments for off-campus clients or events can be made via credit card or check. Checks should be made payable to Saint Leo University Inc. Please include the invoice number on the check. If you have any questions regarding the billing process, please feel free to contact us at catering@saintleo.edu or wcevents@saintleo.edu.

Delivery, Set-up, and Pick-up: Catering orders will be delivered and arranged buffet-style by our Saint Leo University Campus Catering service team, unless plated service has been contracted. Disposable paper goods and cutlery will be provided, additional disposable service items are available for an additional fee, as well as basic food and beverage table linens unless other services are contracted. Basic white table linens are provided along with Saint Leo University color themed dinner napkins. Specialty linens may be ordered for an additional fee. Please note that Saint Leo University Campus Catering does not provide food and beverage tables for internally hosted Saint Leo University events. Departments are asked to arrange for adequate tables appropriate for food service set-up by placing a work order through University Facilities Management. Our event coordinator will recommend the number of tables needed; for off-campus clients or events, this service will be included in your catering agreement. Our catering staff will arrive before the designated start time to allow adequate set-up time for the event. For Saint Leo University internally hosted events please have the building and room doors unlocked and the room/area set with the necessary tables. Our service team members will retrieve catering equipment at the scheduled end time. Any missing catering equipment/service wares upon pick-up will be billed, at the current market replacement cost, to the department or client hosting the event.
**Service Time:** Standard menu pricing is based on a two (2) hour service time, not including set-up and breakdown. For events that will exceed the (2) hour time limit a $25 per staff member, excluding the catering manager, per hour fee will be applied. If you expect your event will exceed the standard two (2) hours, please consult a catering sales manager to arrange for additional service time.

**Holidays:** For off-campus clients for catered events on University holidays and holiday weekends, an additional Holiday Fee equal to 20% of the total catering agreement amount or $100, whichever is greater, will be applied to the contract total.

**Food Safety:** To protect your health and prevent foodborne illness, the catering staff will remove all perishable foods from the event upon the conclusion of meal service. Perishable foods will not be held, hot or cold, beyond the recommended hold time per the Florida Department of Health. Any non-perishable items (i.e., baked goods) may be taken at your discretion. Saint Leo University Campus Catering does not provide to-go containers.

**Dietary Restrictions:** Please inform our catering sales manager of any dietary restrictions that you or your guests may have. Any updated dietary restrictions must be submitted to the catering office no later than seven (7) days prior to the event date. Please note: our facilities produce menu items that may include, fish, shellfish, tree nuts, peanuts, soy, wheat, sesame, eggs, and dairy products.

**Alcoholic Beverage Service:** In compliance with the Florida Department of Business and Professional Regulations issued state alcohol license, Saint Leo University Campus Catering must provide all alcohol that is to be served at any catered event, internal or off-campus. All guests and clients are strictly prohibited from providing outside alcoholic beverages to be consumed at any event. Saint Leo University Campus Catering requires that any alcohol offered at a catered event, internal or off-campus, be served by one of our trained bar attendants. Outside caterers, individuals, and event attendees are not authorized to serve alcohol at events catered by Saint Leo University Campus Catering. Alcoholic beverages are only served to guests 21 years of age and older. Attendees of any event where alcohol is served are responsible for producing a valid government issued ID upon request. Please inquire with a catering event coordinator if you need more information regarding alcohol policies for your event. **Bar service includes bar attendant(s), set-up, service supplies, ice, and disposable drink ware; China drink ware is available for an additional $.89 per glass. Pricing is based on a two (2) hour service time. A $100 bar setup fee and a $50 bar attendant fee apply for each bar. Events with 100 guests or more require a minimum of two (2) bars. If you expect your event will exceed the standard two (2) hours, please consult a catering event coordinator to arrange for additional service time.** Bars may be contracted for cash sales or billed on guest consumption at the contracted rate.

Saint Leo University also requires that University Safety be present at all events where alcohol is to be served. For internal Saint Leo University events, Departments are responsible for scheduling their event with University Safety. For off-campus events and clients, one of our catering sales managers will schedule University Safety for your event.

**Notice:** Saint Leo University Campus Catering Services reserves the right to substitute items based on product quality and availability. Every attempt will be made to inform the event organizer of any changes as far in advance as possible. If inclement weather is imminent, contact the Campus Catering Office to discuss a secondary plan to ensure the success of the event.

Saint Leo University Campus Catering makes no promise of goods or services unless outlined in a fully executed catering agreement. A fully executed catering agreement must be provided to the Saint Leo University Campus Catering office to secure any service dates and times. Event space or location reservations will not be accepted without a fully executed catering agreement. By submitting a fully executed catering agreement form, the client agrees to all terms and conditions of Saint Leo University Campus Catering Policies and Procedures.

A representative from the office of Saint Leo University Campus Catering will provide to all clients a fee schedule outlining costs of goods and services to be provided as well as applicable rental fees for event spaces and locations.
**Ala Carte Breakfast Items and Beverages**

All Items Are Sold per Dozen Unless Otherwise Noted

All Items Served with Disposable Serviceware.

China Available for an Additional $1.49 per Person

---

**Assorted Pastries $15.95**
- Freshly Baked Fruit, Cheese, & Nut Danishes

**Variety Jumbo Muffins $26.95**
- Blueberry, Banana Nut, Seasonal Flavor

**Assorted Donuts $26.95**
- Traditional Yeast, Cream Filled, Jelly Filled, Iced

**Bagels with Cream Cheese & Jam $21.95**
- Plain, Cinnamon Raisin, Everything

**Butter Croissants $24.95**
- Served with Butter and Assorted Jams

**Individual Loaf Cakes $24.95**
- Assorted Lemon and Chocolate Marble

**Assorted Buttermilk Scones $35.95**
- Blueberry, Cinnamon, Cranberry Orange

**Jumbo Cinnamon Rolls $55.95**
- 48-hour Advance Notice Required

**Jumbo Cream Cheese Danishes $49.95**
- 48-hour Advance Notice Required

**Apple Streusel Crumb Cake $38.95**
- ¼ Sheet Cake

**Hard – Boiled Eggs $14.95**
- Served as 6/2 Packs

**Breakfast Sandwiches $33.95**
- Choice of Croissant, English Muffin, or Biscuit
  - With Egg, Cheese, and Sausage or Bacon

**Assorted Mini Quiche $124.95**
- Served per 100 Pieces. Chef’s Choice of Flavors

**Granola Bars $13.59**
- Soft & Chewy Peanut Butter Chocolate Chip

**Fresh Fruit Salad $3.29** (Per Person)

---

**Hot Beverages**

**House Blend Coffee** (Regular & Decaf)
- Served with Creamers, Sweeteners, Disposable Cups

**Large Cambro** (Serves 30-40) $44.95

**Small Cambro** (Serves 15-20) $34.95

**Pump Pot** (Serves 5-6) $13.95

Starbucks® Coffee Available. Please add $8 to the Menu Price

**Hot Tea Bags** (Per 10 People) $14.95
- Served with Hot Water, Creamers, Sweeteners, Honey, Disposable Cups

**Hot Cocoa**
- Served with Marshmallows and Disposable Cups

**Large Cambro** (Serves 30-40) $60.95

**Small Cambro** (Serves 15-20) $40.95

---

**Cold Beverages**

**Starbucks® Iced Coffee** (Regular Only)
- Served with Creamers, Sweeteners, Starbucks® Disposable Cups

**Large Cambro** (Serves 30-40) $74.95

**Small Cambro** (Serves 15-20) $54.95

**Pump Pot** (Serves 5-6) $24.95

**Individual Juices $2.29** (Each)
- Orange Juice, Lemonade, Raspberry Lemonade

**Dispensed Orange Juice $1.99** (Per Person)

**Pepsi® Canned Sodas $1.29** (Each)
- Pepsi®, Diet Pepsi®, Mt Dew®, Starry®

**Aquafina® Bottled Water $1.29** (Each)

**Iced Tea, Lemonade, Fruit Punch $1.29** (Per Person)
- Tea Served Unsweetened with Sweeteners, Lemons, and Disposable Cups
**Breakfast Buffets**
Includes Table Linens. Additional Service Fees Apply
All Items Served with Disposable Serviceware.
China Available for an Additional $1.49 per Person

The Lion Cub $11.95 (Per Person)
Scrambled Eggs, Bacon or Breakfast Sausage, Homefries, Buttermilk Biscuits

Feed the Pride $15.95 (Per Person)
Scrambled Eggs, Bacon, Sausage, Buttery Grits, Buttermilk Biscuits, Homefries, French Toast with Maple Syrup

The Lioness $14.95 (Per Person)
Ham and Swiss Cheese Frittata, Zucchini and Caramelized Onion Frittata, English Muffins, Fresh Fruit Salad

French Toast Bar $13.95 (Per Person)
Griddled Texas Toast, Maple Syrup, Butter, Strawberry Topping, Apple Cinnamon Topping, Whipped Cream, Bacon

20 Guest Minimum Required. For Parties Less Than 20 Please Add $2 to the Menu Price

**Sandwiches & Wraps**
Includes Table Linens. Additional Service Fees Apply
All Items Served with Disposable Serviceware.
China Available for an Additional $1.49 per Person

Crowd Pleaser $12.95 (Per Person)
Assorted Sandwiches and Wraps. Ham, Turkey, Chicken Salad, Tuna Salad. Vegetarian Options Available on Request. Served with Individual Bagged Chips, Fresh-Baked Cookies, Condiments, Choice of Fruit Salad, Tossed Salad, or Pasta Salad. Upgrade from the Premium Selections Add $2 per Person

The Working Lunch $10.95 (Per Person)
Individually Boxed for Convenience. Choice of Ham, Turkey, or Tuna Salad Sub Sandwich. Includes Individual Bagged Chips, Apple, Fresh-Baked Cookie, Condiments, Bottled Water

**Premium Sandwiches & Wraps**
Choice of Croissant, Spinach Tortilla Wrap, French Hoagie Roll Unless Otherwise Noted
Includes Fresh-Baked Cookies, Individual Bagged Chips, Condiments and Choice of One: Fruit Salad, Pasta Salad, or Tossed Salad. Price is Per Person

Turkey, Avocado, Bacon $13.95
Oven-Roasted Turkey Breast, Avocado, Bacon, Provolone Cheese, Lettuce, Tomato

Asian Chicken $13.95
Grilled Chicken Breast Seasoned with Five Spice, Shredded Carrots, Cucumbers, Lettuce, Teriyaki Glaze

Tampa Cuban $14.95
Virginia Ham, Mojo Pork, Genoa Salami, Swiss Cheese, Mayo, Mustard, Garlic Pickles. Served on Cuban Bread

Roasted Veggie $12.95
Zucchini, Yellow Squash, Sweet Red Peppers, Red Onions, Shredded Carrots, Mushroom, Raspberry Vinaigrette

Turkey Cranberry $13.95
Oven-Roasted Turkey Breast, Bacon, Swiss Cheese, Mayo, Cranberry Sauce, Lettuce, Tomato

Bistro Roast Beef $14.95
Rare Roast Beef, Cheddar Cheese, Creamy Horseradish, Lettuce, Tomato
Leo Club $14.95
Oven-Roasted Turkey Breast, Virginia Ham, Bacon, Swiss Cheese, Lettuce, Tomato

Chicken Buffalo $13.95
Grilled Chicken Breast, Mild Buffalo Sauce, Pepper Jack Cheese, Ranch Dressing, Lettuce, Tomato

Souvlaki Chicken $13.95
Grilled Chicken Breast, Mild Banana Peppers, Black Olives, Tomatoes, Tzatziki Sauce. Served on Pita Bread

Italiano $14.95
Virginia Ham, Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato, Italian Dressing

10 Guest Minimum Required. For Parties Less Than 10 Please Add $1 to the Menu Price

Blackened Shrimp Caesar $17.95
Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing, Chilled Cajun-Seasoned Shrimp

Black and Bleu $17.95
Green Leaf Lettuce, Cherry Tomatoes, Cucumber, Red Onion, Avocado, Gorgonzola Cheese, Creamy Bleu Cheese Dressing, Grilled Sirloin Steak

Chicken Caesar $14.95
Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing, Grilled Chicken Breast

Leo Cobb $15.95
Green Leaf Lettuce, Tomato, Cucumber, Hard-Boiled Eggs, Diced Bacon, Grilled Chicken Breast, Blue Cheese Crumbles, Buttermilk Ranch Dressing

Salad Trio $14.95
Egg Salad, Tuna Salad, Chicken Salad, Cucumber, Tomato, Served Over a Bed of Green Leaf Lettuce

20 Guest Minimum Required. For Parties Less Than 20 Please Add $1 to the Menu Price

Individual Bagged Chips $1.75 Each
Pickle Spears $10.49 (Per Dozen)
Fresh-Baked Cookies $15.95 (Per Dozen)
Fresh-Baked Brownies $19.95 (Per Dozen)

Fresh Fruit Salad $3.29 (Per Person)
Tossed Salad $3.29 (Per Person)
Served with Buttermilk Ranch and Italian Dressing
Pasta Salad $3.95 (Per Person)
Southern-Style Potato Salad $3.95 (Per Person)
### Luncheon & Dinner Buffets

Price is Per Person. Includes Table Linens. Additional Service Fees Apply
All Items Served with Disposable Serviceware.
China Available for an Additional $1.49 per Person

#### Signature Buffet $15.95
Choice of One Salad, One Entrée, and Two Side Dishes.
Served with Rolls and Butter,
Chef’s Choice of Dessert, Iced Tea, and Ice Water.

#### Premium Buffet $20.95
Choice of Two Salad, Two Entrée, and Four Side Dishes. Served with Rolls and Butter,
Chef’s Choice of Dessert, Iced Tea, and Ice Water.

<table>
<thead>
<tr>
<th>Salads</th>
<th></th>
<th>Salads</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad</td>
<td>Pasta Salad</td>
<td>Garden Salad</td>
<td>Fresh Fruit Salad</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cucumber &amp; Tomato Salad</td>
<td>Baby Spinach Salad</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Entrees</th>
<th></th>
<th>Entrees</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Marsala</td>
<td></td>
<td>Marinated Grilled Chicken Breast</td>
<td></td>
</tr>
<tr>
<td>Chicken Picatta</td>
<td></td>
<td>Chicken Cordon Bleu</td>
<td></td>
</tr>
<tr>
<td>Herb Roasted Chicken Quarters</td>
<td>Southern-Fried Chicken Breast</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td></td>
<td>Chicken Teriyaki</td>
<td></td>
</tr>
<tr>
<td>Pork Chops Marsala</td>
<td></td>
<td>Cajun Roasted Pork</td>
<td></td>
</tr>
<tr>
<td>Rosemary Pork Loin</td>
<td></td>
<td>Mojo Pork</td>
<td></td>
</tr>
<tr>
<td>BBQ Country Style Ribs</td>
<td></td>
<td>BBQ Pulled Pork</td>
<td></td>
</tr>
<tr>
<td>Grilled Sirloin Steaks (Served Medium)</td>
<td>Beef Tips with Grilled Onions</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beef Burgundy</td>
<td></td>
<td>Chopped Steaks with Mushrooms</td>
<td></td>
</tr>
<tr>
<td>Beef Stroganoff</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shrimp Scampi</td>
<td></td>
<td>Seafood</td>
<td></td>
</tr>
<tr>
<td>Lemon Butter Tilapia</td>
<td></td>
<td>Stuffed White Fish</td>
<td></td>
</tr>
<tr>
<td>Teriyaki Glazed Salmon (Add $3 Per Guest)</td>
<td>Cod Oscar (Add $3 Per Guest)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Curry Shrimp</td>
<td></td>
</tr>
<tr>
<td>Eggplant Parmesan</td>
<td></td>
<td>Vegetarian</td>
<td></td>
</tr>
<tr>
<td>Teriyaki Tofu</td>
<td></td>
<td>Pierogis with Grilled Onions</td>
<td></td>
</tr>
<tr>
<td>Butternut Squash Ravioli</td>
<td></td>
<td>Curry Vegetables</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sides</th>
<th></th>
<th>Sides</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Mashed Red Skinned Potatoes</td>
<td>Penne Pasta with Garlic Oil</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mashed Sweet Potatoes</td>
<td>Fettuccine Alfredo</td>
<td>Yellow Rice</td>
<td></td>
</tr>
<tr>
<td>Sweet Potato Casserole</td>
<td>Penne Pasta with Marinara</td>
<td>Wild Rice</td>
<td></td>
</tr>
<tr>
<td>Scalloped Potatoes</td>
<td>Gnocchi with Garlic Butter</td>
<td>Rice Pilaf</td>
<td></td>
</tr>
<tr>
<td>Herb Roasted Red Potatoes</td>
<td>Buttered Egg Noodles</td>
<td>Jasmine Rice</td>
<td></td>
</tr>
<tr>
<td>Au Gratin Potatoes</td>
<td>Macaroni &amp; Cheese</td>
<td>Sweet Plantains</td>
<td></td>
</tr>
<tr>
<td>Steamed Broccoli</td>
<td>Herbed Mushrooms</td>
<td>White Bread Stuffing</td>
<td></td>
</tr>
<tr>
<td>Zucchini &amp; Yellow Squash</td>
<td>Baby Green Beans</td>
<td>Glazed Baby Carrots</td>
<td></td>
</tr>
<tr>
<td>Creamed Spinach</td>
<td>Southern-Style Green Beans</td>
<td>Cole Slaw</td>
<td></td>
</tr>
<tr>
<td>Cauliflower Au Gratin</td>
<td>Baked Beans</td>
<td>Southern – Style Potato Salad</td>
<td></td>
</tr>
<tr>
<td>Cuban-Style Black Beans</td>
<td>Buttered Corn</td>
<td>Fresh California Vegetable Blend</td>
<td>Grilled Asparagus</td>
</tr>
</tbody>
</table>

20 Guest Minimum Required. For Parties Less Than 20 Please Add $1 to the Menu Price
Specialty Buffets
Price is Per Person. Includes Table Linens. Additional Service Fees Apply
All Items Served with Disposable Serviceware, Iced Tea, and Iced Water,
Fresh-Baked Cookies
China Available for an Additional $1.49 per Person

Pasta, Pasta $13.95
Garden Salad with Buttermilk Ranch & Golden Italian
Dressings, Penne Pasta, Alfredo and Meat Sauce, Italian
Green Beans, and Garlic Bread Sticks. Add Grilled Chicken
$3 Per Person

Mexican Fiesta $16.95
Seasoned Ground Beef, Seasoned Diced Chicken, Refried
Beans, Mexican Rice, Hard- and Soft-Shell Tacos, Sour
Cream, Shredded Lettuce, Shredded Cheddar Cheese, and
Salsa

Salad, Salad, Salad $13.95
Make your own Salad with Romaine Lettuce, Grilled Chicken,
Diced Ham, Tomatoes, Cucumbers, Boiled Eggs, Carrots,
Chopped Broccoli, Shredded Cheddar Cheese, Pasta Salad.
Served with Buttermilk Ranch, Golden Italian Dressings,
Crackers, and Rolls

Pizza Buffet $13.95
Pepperoni, Sausage, and Cheese Pizzas, Tossed Salad Served
with Buttermilk Ranch and Golden Italian Dressings

20 Guest Minimum Required. For Parties Less Than 20 Please Add $1 to the Menu Price

Buffet Add-Ons
Additional Service Fees May Apply

From the Carving Board
$50 Chef Fee Applied to Each Selection
Price Per Person with Buffet Selection

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Top Round Roast Beef</td>
<td>$MKT</td>
</tr>
<tr>
<td>Beef Tenderloin</td>
<td>$MKT</td>
</tr>
<tr>
<td>Prime Rib</td>
<td>$MKT</td>
</tr>
<tr>
<td>Rack of Lamb</td>
<td>$MKT</td>
</tr>
<tr>
<td>Pork Tenderloin</td>
<td>$9.95</td>
</tr>
<tr>
<td>Glazed Ham</td>
<td>$9.95</td>
</tr>
<tr>
<td>Roasted Turkey Breast</td>
<td>$11.95</td>
</tr>
</tbody>
</table>

Gourmet Desserts
Price Per Person with Buffet or Plated Selection

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>N.Y. Cheesecake with Strawberries</td>
<td>$2.95</td>
</tr>
<tr>
<td>Chocolate Galaxy Mousse Cake</td>
<td>$3.49</td>
</tr>
<tr>
<td>Lemonade Mousse Cake</td>
<td>$3.49</td>
</tr>
<tr>
<td>Pound Cake with Fresh Berries</td>
<td>$2.95</td>
</tr>
<tr>
<td>Grandma’s Carrot Cake</td>
<td>$2.95</td>
</tr>
</tbody>
</table>
**Plated Entrees**

Price is Per Person. Includes Table Linens and China. Additional Service Fees Apply
Served with Iced Tea, Iced Water, Garden Salad, Dinner Rolls, Fresh-Baked Cookies
Gourmet Dessert Selections are Available for an Additional Fee
Custom Menus can be arranged.

**Filet Mignon** $MKT
Cabernet Demi-Glace, Au Gratin Potatoes,
Grilled Asparagus

**Teriyaki Glazed Salmon** $21.95
Wild Rice, Fresh Squash Medley

**Seared Sea Scallops** $MKT
Parmesan Risotto, Asparagus, Herbed Mushrooms

**Chicken Marsala or Picatta** $17.95
Fettuccine, Broccoli with Garlic Butter

**Beef Stroganoff** $18.95
Egg Noodles, Normandy Vegetable Medley

**Shrimp Scampi** $20.95
Spaghetti, Blistered Cherry Tomatoes, Brussel Sprouts

**Curry Vegetable Stir-Fry** - $14.95
Coconut Curry, Jasmine Rice, Seasonal Vegetables

**Rosemary Pork Tenderloin Loin** $19.95
Mushroom Demi-Glace, Oven Roasted Potatoes, Tuscan
Asiago Vegetable Blend

**Chicken Breast Caprese** - $18.95
Rice Pilaf, Parmesan Broccoli

**Asiago Chicken Breast** $18.95
Bacon, Alfredo, Fettuccini, Baby Green Beans

**Chicken Cordon Bleu** $17.95
Mornay Sauce, Wild Rice Blend, Steamed Broccoli

**Chicken or Eggplant Parmesan** $17.95
Spaghetti Pomodoro, Wilted Spinach with Browned Garlic

**Chicken Alexander** - $17.95
Brandy Crème, Penne Pasta, Normandy Vegetable Blend
Hors D’Oeuvres
All Items Are Prepared in Increments of 100 Pieces Unless Otherwise Stated

Seafood

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon Wrapped Scallops</td>
<td>$199.95</td>
</tr>
<tr>
<td>Bacon Wrapped Shrimp (50 Pieces)</td>
<td>$174.95</td>
</tr>
<tr>
<td>Jalapeno Shrimp Poppers (Ranch Sauce)</td>
<td>$174.95</td>
</tr>
<tr>
<td>Coconut Shrimp (Orange Marmalade Sauce)</td>
<td>$224.95</td>
</tr>
<tr>
<td>Crab Cakes (40 Pieces) (Remoulade Sauce)</td>
<td>$149.95</td>
</tr>
<tr>
<td>Shrimp Cocktail (Cocktail Sauce)</td>
<td>$99.95</td>
</tr>
</tbody>
</table>

Beef

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Beef Wellington</td>
<td>$199.95</td>
</tr>
<tr>
<td>Meatballs (Marsala, Sweet &amp; Sour, or Swedish Style)</td>
<td>$59.95</td>
</tr>
<tr>
<td>Beef Empanadas (50 Pieces)</td>
<td>$119.95</td>
</tr>
<tr>
<td>Beef Tenderloin Kabobs</td>
<td>$299.95</td>
</tr>
<tr>
<td>Mini Philly Cheesesteaks</td>
<td>$279.95</td>
</tr>
<tr>
<td>Barbacoa Taquitos (Salsa, Sour Cream)</td>
<td>$169.95</td>
</tr>
<tr>
<td>Beef Slider Burgers (80 Pieces)</td>
<td>$149.95</td>
</tr>
</tbody>
</table>

Poultry

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boneless Chicken Wings (Ranch, BBQ, Honey Mustard Sauce)</td>
<td>$69.95</td>
</tr>
<tr>
<td>Chicken Wings (Buffalo, Ranch, Bleu Cheese Sauce)</td>
<td>$189.95</td>
</tr>
<tr>
<td>Chicken Quesadilla Wraps (Salsa, Sour Cream)</td>
<td>$159.95</td>
</tr>
<tr>
<td>Chicken Tenders (Honey Mustard, BBQ Sauce)</td>
<td>$124.95</td>
</tr>
<tr>
<td>Chicken Taquitos (Sour Cream)</td>
<td>$59.95</td>
</tr>
<tr>
<td>Buffalo Chicken Bites (Ranch, Bleu Cheese Sauce)</td>
<td>$79.95</td>
</tr>
<tr>
<td>Teriyaki Chicken Skewers (Duck Sauce)</td>
<td>$249.95</td>
</tr>
<tr>
<td>Thai Chicken Spring Rolls (Duck Sauce)</td>
<td>$159.95</td>
</tr>
<tr>
<td>Mini Corndogs (Ketchup, Mustard)</td>
<td>$59.95</td>
</tr>
<tr>
<td>Santé Fe Chicken Eggrolls (Chipotle Ranch Dip)</td>
<td>$224.95</td>
</tr>
</tbody>
</table>

Vegetarian

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Portabella Mushrooms (Boom-Boom Horseradish Sauce)</td>
<td>$49.95</td>
</tr>
<tr>
<td>Thai Vegetable Spring Rolls (Duck Sauce)</td>
<td>$139.95</td>
</tr>
<tr>
<td>Mozzarella Caprese Skewers (Balsamic Vinaigrette)</td>
<td>$199.95</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>$129.95</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>$123.95</td>
</tr>
<tr>
<td>Soft Pretzel Bites (Beer Cheese Dip)</td>
<td>$139.95</td>
</tr>
<tr>
<td>Fried Green Tomatoes (Feta Cheese, Remoulade Sauce)</td>
<td>$124.95</td>
</tr>
<tr>
<td>Broccoli Cheddar Potato Skins (Sour Cream)</td>
<td>$129.95</td>
</tr>
<tr>
<td>Cheddar Cheese Jalapeno Poppers (Ranch Dip)</td>
<td>$129.95</td>
</tr>
<tr>
<td>Crudité Platter (Per Person) Hummus, Sour Cream Ranch Dip</td>
<td>$2.29</td>
</tr>
<tr>
<td>Domestic Cheese Platter (Per Person) Crackers, Red Grapes</td>
<td>$2.59</td>
</tr>
<tr>
<td>Fresh Sliced Fruit Platter (Per Person) Seasonal Fruits</td>
<td>$3.29</td>
</tr>
</tbody>
</table>

*Prices Subject to Change Based on Market Conditions