Designed to assist you in planning your special event, our Catering Guide illustrates the flexibility and variety of services available through Metz Culinary Management. Whether large or small, we know that your event has its own personality and atmosphere. We are committed to providing you with quality, customized services. We offer several standardized plans, pricing and menus to fit many different occasions, and can provide menu consultations for any affair. Please contact Conference Services through the University of Pittsburgh at Bradford for more details.
General Information

*Please read the following information carefully before placing any orders. Should any additional fees be applied, they will be specified in final billing.*

**Room Bookings**
It is essential that you coordinate your booking of rooms with Conference Services. Please contact their office to make all arrangements.

**Special Diets**
We are pleased to offer meal selections to those with special diets or allergies. Please inform us at the time of booking, and we will do our best to accommodate your request.

**Notification**
Dining Services requires at least five working days notice in order to prepare for your function and ensure the availability of food items. We understand that last minute meetings do occur and, given adequate notice, we can guarantee proper attention to detail for any late orders. However, orders placed with less than 48 hours notice require special handling and increase costs. As a result, any catering requests submitted with less than 48 hours notice may be subject to a 20% surcharge, or a flat charge of $35, whichever is higher. We apologize for any inconvenience this may cause.

**Guarantees**
Final guaranteed guest count is required 48 hours prior to your event. You will be responsible for the full cost of the guaranteed number or the actual number, whichever is greater. A budgeted number will assist us in organizing your event.

**Cancellations**
Notices of cancellation are required 48 hours in advance. Catering requests cancelled within 48 hours of the event will be invoiced for the guaranteed number of guests.

**Service Periods**
Unless otherwise specified, all meals and functions are planned for a maximum of two hours. Wait staff is available for any event at a rate of $35 per hour.

**External and Off-Site Catering**
External events are subject to a $150 minimum order for all off-site catering. An additional 20% will be added to all external events with less than 35 people. A charge of $2 per person will be added for china service.

**Conference Services Management:**
Lynette Campogiani: (814) 362-5053 or lcampog@pitt.edu
Kim Masone: (814) 362-0989 or kdr22@pitt.edu

**Metz Culinary Management**
Mary Smith, *Administrative Assistant*: (814) 362-5054 or smithm12@pitt.edu
Angela Carroll, *Catering Manager*: (814) 362-5105 or amc273@pitt.edu
Benjamin Dansberger II, *Executive Chef*: (814) 362-0986 or bed42@pitt.edu
Joel Meyer, *General Manager*: (814) 362-7582 or jmeyer@pitt.edu
**Linens**

Linens and skirting used on any food table are part of the presentation and therefore complimentary. If you require additional table linens for your catered event, or if you would like to rent linens from us for your own special event, the following price structure applies:

- **Tablecloth**
  $3.90 each

- **Napkin**
  $0.85 each

- **Skirting**
  $25.75 each piece

Basic tablecloths and napkins are available in a variety of sizes and colors. In addition to a limited amount of navy skirting, rented skirting is available in white and ivory only. Please include linen requests in your initial booking, and allow a 10 day lead time to ensure the availability of your selections. Specialty linens are also available, subject to additional cost and particular lead time requirements. Our staff is available to dress any event catered by Metz Culinary Management. Please make arrangements with us to pick up and drop off any linens rented for personal events when your order is placed.

**Additional Information**

Pricing and hours of operation are available any day of the week. Hours and pricing are subject to change by the University Administration without notice. Guide pricing is per person unless otherwise specified.

Any unused food items, decorations or flowers provided by Metz Culinary Management are the property of the Catering Department. Due to safety concerns and Health Department requirements, we cannot allow unused food product to be redistributed or removed from the facility in to go containers. No credit will be given for leftover food or product.

**Equipment**

All equipment provided during a catered event is for use during that event only. Items removed from the event will be added to the final bill at replacement cost. Utensils, pots and pans are available for use on a very limited basis; requests must be made in advance through Dining Services. A deposit may be due upon pick up, and will be refunded when all items have been returned. The person renting the equipment must sign a rental agreement to indicate what equipment has been loaned out. Items damaged or not returned will be billed at full replacement value.
BREAKFAST MENU

A la Carte

Selections are by the dozen

• MINI MUFFINS OR DOUGHNUT HOLES  8.65
• DOUGHNUTS  10.80
• BAGELS  17.19
• MUFFINS, DANISH, OR APPLE FRITTERS  18.45

Healthy Options

Selections are per person

• FRESH FRUIT SALAD  2.99
• YOGURT WITH GRANOLA  2.99
• YOGURT PARFAIT BAR  3.19

Continental

Prices are per person and include coffee service

• PASTRIES WITH COFFEE  3.80
• HEALTHY START  6.49
  Fresh fruit salad with plain or strawberry yogurt and granola
• DELUXE CONTINENTAL  7.95
  Assorted pastries, fresh fruit salad & juice
• THE EYE OPENER  8.35
  Assorted pastries, bagels with condiments, fresh fruit salad and two juices

Hot Buffets

Prices are per person and include coffee service

• INDIVIDUAL BREAKFAST QUICHE  5.05
  Assorted individual breakfast quiche
• BREAKFAST SANDWICH OR WRAP  6.29
  Eggs on you choice of croissant, English muffin, wrap or bagel with choice of bacon, sausage, or ham and choice of cheese
• SUNRISE BREAKFAST  10.09
  Scrambled eggs, bacon or sausage, pancakes French toast or waffle, home fires, assorted pastries and juice

ADD VEGAN EGG TO ANY OF THE ABOVE  $2.09
Choose a sandwich or entrée salad, one side and a dessert. Each lunch is provided with appropriate accoutrements and cold beverages (iced tea, lemonade or soda) of your choice. There is a maximum of 15 people allowed for pre-set lunches.

**Lunch Sandwiches**

- **TURKEY & SMOKED GOUDA** 8.45
  Grilled turkey sandwich with deli style turkey breast, smoked Gouda cheese and cranberry Dijon mayonnaise

- **TUNA OR CHICKEN SALAD** 8.55
  Traditional style salad on your choice of croissant, bagel, or Kaiser roll

- **GRILLED CHICKEN CIABATTA** 9.59
  Marinated grilled chicken breast with fresh basil mayonnaise on ciabatta

- **GREEK CHICKEN WRAP** 9.59
  Chicken, romaine lettuce, feta cheese, tomatoes and olives in a flour tortilla with Balsamic Vinaigrette

- **TURKEY AVOCADO CLUB** 9.59
  Turkey, Avocado and Bacon with lettuce and tomato and mayonnaise on Sourdough

- **CHICKEN CAESAR BAGUETTE** 9.59
  Grilled marinated chicken, bacon, tomato, arugula and Caesar dressing

- **BEEF ON WECK** 9.59
  Hot roast beef au jus served with kummelweck roll & horseradish

- **BEEF & CHEDDAR BAGUETTE** 10.09
  Roast beef, cheddar cheese, sliced tomatoes and arugula with horseradish mayo

**Vegan & Vegetarian**

**VEGETARIAN OPTIONS**

- **CAPRESE** 8.75
  Fresh Roma tomato, arugula and fresh mozzarella on fresh Herbed Focaccia

- **MEDITERRANEAN VEGETABLE** 9.05
  Sliced cucumbers and tomatoes, roasted red peppers, leaf lettuce, hummus and feta cheese on sourdough bread

**VEGAN OPTIONS**

- **EGGPLANT, LETTUCE, TOMATO** 9.05
  Roasted eggplant, leaf lettuce and sliced tomato on ciabatta with roasted red pepper coulis

- **BEYOND CHICKEN SANDWICH** 10.60
  Beyond chicken, lettuce, tomato, vegan basil mayo on ciabatta
Lunch Salads

Served with fresh roll, butter and choice of dressing
(Unless otherwise stated)

• STRAWBERRY POPPYSEED SALAD  7.95
  Baby spinach, strawberries, feta cheese, red onion, garlic crouton, sunflower seeds
  and poppyseed dressing
  With Grilled Chicken  10.09

• GRILLED CHICKEN CAESAR SALAD  9.79
  Grilled chicken with romaine lettuce, homemade croutons, parmesan cheese and Caesar dressing
  Grilled Salmon Caesar Salad  10.60

• GREEK CHICKEN OR GYRO SALAD  9.79
  Marinated chicken breast over a bed of fresh greens with tomatoes, Kalamata olives, cucumbers, feta cheese, toasted pita points with oregano vinaigrette

• TACO SALAD  9.79
  Your choice of beef or chicken with shredded lettuce, diced tomatoes, black olives, peppers, onions, cheddar cheese, salsa, and sour cream

• PARMESAN CRUSTED CHICKEN  9.99
  Served on a bed of romaine and spring with tomatoes, black olives and cucumbers

• GRILLED CHICKEN SALAD  10.29
  Grilled chicken with mixed greens, black olives, garbanzo beans, bell peppers, cucumbers, cherry tomatoes and shredded carrots with Parmesan Peppercorn dressing

• ASIAN SHRIMP SALAD  10.69
  Teriyaki shrimp with romaine lettuce, slivered almonds, shredded carrots, Bok Choy, cucumbers, and Asian dressing

• GRILLED STEAK AND VEGETABLE  11.09
  Steak with grilled asparagus, zucchini, and green onion topped with Lemon Mustard vinaigrette

  VEGAN PROTEINS: ADD BEYOND BEEF ($5.35) OR CHICKEN ($3.70) TO ANY OF THE ABOVE

  Dressing choices include: House Made Ranch, Italian, Balsamic Vinaigrette, Parmesan Peppercorn and French Dressing or Raspberry Vinaigrette

Side Choices

Also available a la carte for $2.69 per person

• Coleslaw
• Herbed Potato Salad
• Macaroni Salad
• Garden Barley Salad (Vegan)
• Mediterranean Orzo Salad
• Tortellini Broccoli Salad
• Side House Salad
• Cup of Soup of the Day

Dessert

• Cookies
• Brownies or Blondies
• Raspberry or Strawberry Sabayon
• Raspberry or Strawberry Aquafaba (Vegan)
• Vegan Carrot Cake Cupcake
• Vegan Black Bean Brownie
LUNCH

BUFFETS

Includes items listed and cold beverages of your choice.

Classic Mediterranean Lunch

6.39 PER PERSON VEGETARIAN

9.89 PER PERSON WITH CHICKEN

• Hummus, Tabbouleh Salad, Baba Ganoush, Tzatziki
• Roasted Red Peppers, Grilled Eggplant, Grape Tomatoes, Marinated Artichokes, Sliced Cucumbers, Grilled Asparagus, Kalamata Olives
• Feta Cheese
• Pita Bread
• Cookies or brownies

Soup and Salad

9.19 PER PERSON

• Choice of Chicken Noodle, Italian Wedding, Minestrone, Roasted Corn Chowder or Broccoli Cheddar
• Caesar or Garden Salad with dressings
• Rolls with butter and crackers
• Cookies or brownies

New York Deli

10.50 PER PERSON (ONE SIDE)

12.59 PER PERSON (TWO SIDES)

• Turkey breast, roast beef, baked ham and grilled vegetables
• Assorted cheeses, lettuce and tomato
• Assortment of artisan breads and rolls with condiments
• Choice of One or Two sides (found on page 5)
• Potato chips or pretzels
• Cookies or brownies
• Condiments include mayonnaise, mustard, Dijon mustard, Pesto mayonnaise and horseradish mayonnaise

ADD BEYOND CHICKEN TO ANY OF THE ABOVE

$3.70
PITTNICS

All Pittnics include your choice of iced tea, lemonade or assorted sodas

Pitnric #1

10.60 PER PERSON
Hamburgers and hot dogs served with lettuce, tomato, onion, cheese, pickles and assorted condiments. Includes macaroni or potato salad, seasonal fruit and cookies.

Pitnric #2

13.29 PER PERSON (25 PERSON MINIMUM)
Fireman’s chicken barbeque or Sausage Sandwich, Hamburgers and hot dogs served with lettuce, tomato, onion, cheese, pickles and assorted condiments. Includes baked beans, garden salad, potato salad, seasonal fruit and cookies.

WE ALSO HAVE VEGAN PROTEIN OPTIONS AVAILABLE

BEYOND ITALIAN SAUSAGE/BRATWURST  6.19
BEYOND CHICKEN  3.70
BEYOND BURGER  5.35

A La Carte Options

Prices are per person

- VEGETARIAN BAKED BEANS  1.05
- CORN ON THE COB  1.05
- SALT POTATOES  .85
- ITALIAN SAUSAGE OR BRATWURST  2.69
- STRAWBERRY SHORTCAKE  2.69
- VEGGIE BURGER  3.70
All buffets include rolls and butter with your choice of coffee and tea, iced tea or assorted sodas. A second entrée may be added to any buffet for an additional $2.06 per person. Fish and vegetarian options available upon request (fish options are subject to market pricing).

Gold

ONE ENTRÉE: $14.65/PERSON
TWO ENTRÉES: $16.79/PERSON

ENTRÉE OPTIONS:
CHICKEN BRUSCHETTA
CHICKEN SALTIMBOCCA WITH SAGE CREAM SAUCE
CHICKEN MARSALA
CITRUS CHICKEN & FONTINA CHEESE
BEEF TIPS IN CREMINI DEMI
BEEF POT ROAST
ROSEMARY HONEY PORK LOIN
CAJUN GRILLED PORK CHOP WITH CLASSIC MORNAY SAUCE

VEGAN/PESCATORIAN ENTRÉE OPTIONS:
VEGAN CREAMY POLLENTA AND RED WINE MUSHROOMS
VEGAN SPAGHETTI SQUASH WITH RUSTIC RATATOUILLE
PECAN CRUSTED MAPLE GLAZED SALMON
HERB SEARED SALMON WITH TARRAGON CREAM
SHRIMP ALFREDO

CHOOSE ONE SALAD:
CAESAR SALAD
GARDEN SALAD
MEDITERRANEAN ORZO SALAD
LOADED BAKED POTATO SALAD
TORTELLINI AND BROCCOLI SALAD
GARDEN BARLEY SALAD (VEGAN)
STRAWBERRY & SPINACH SALAD

CHOOSE ONE VEGETABLE:
ASPARAGUS
ROASTED BROCCOLI & CAULIFLOWER
ROASTED BABY CARROTS
GREEN BEANS, SUN DRIED TOMATO & PINE NUTS
TRI COLORED CAULIFLOWER GRATIN
GARLIC ROASTED BROCCOLINI

CHOOSE ONE STARCH:
GARLIC MASHED POTATOES
MASHED POTATOES
BUTTERED FETTUCINI
PAN ROASTED MARBLE POTATOES
TWICE BAKED POTATO
HERBED WILD RICE PILAF

CHOOSE ONE DESSERT:
ASSORTED MINI CANNOLIS
TURTLE OR FRUIT TOPPED CHEESECAKE
MINI FRUIT TARTS WITH PASTRY CREAM AND FRESH BERRIES
ESPRESSO COOKIE SANDWICH WITH MOCHA CREME
CREAM PUFF DUO: BLACK FOREST CREAM PUFFS AND RED VELVET CREAM PUFFS
Silver

ONE ENTRÉE: $12.25/PERSON
TWO ENTRÉES: $14.35/PERSON

ENTRÉE OPTIONS:
SPINACH & MOZZARELLA STUFFED CHICKEN
CHICKEN SHAWARMA
HERB ROASTED CHICKEN
PORK RAGU
CAROLINA GOLDEN BARBEQUE PORK TIPS WITH CARAMELIZED ONIONS
*ROASTED TURKEY WITH GRAVY (AVAILABLE FOR 20 OR MORE)
*ROAST BEEF AU JUS (AVAILABLE FOR 20 OR MORE)

VEGAN/VEGETARIAN/PESCATARIAN ENTRÉE OPTIONS:
VEGETABLE LASAGNA
VEGAN GRILLED SWEET POTATO MARSALA
VEGAN MEDITERRANEAN STUFFED PEPPERS
COD PUTTANESCA

CHOOSE ONE SALAD:
CAESAR
GARDEN PASTA
HERBED POTATO
TOSSED SALAD WITH CHOICE OF DRESSING
COLESLAW

CHOOSE ONE VEGETABLE:
ROASTED CORN
MARINATED GRILLED VEGETABLES
SAUTEED FRESH VEGETABLE MEDLEY
SQUASH & ZUCCHINI WITH GARLIC TOMATOES

CHOOSE ONE STARCH:
AU GRATIN POTATOES
SMASHED POTATOES
HERBED WHITE RICE
PENNE WITH CHOICE OF PESTO CREAM, MARINARA OR ALFREDO SAUCE

CHOOSE ONE DESSERT:
COOKIES & BROWNIES
HEAVENLY PUDDING OR TIRAMISU PARFAIT
JELL-O CAKE WITH WHIPPED CREAM
YELLOW OR CHOCOLATE CAKE WITH WHITE OR CHOCOLATE FROSTING

Fast Track Buffets

Fast Track buffets include iced tea, lemonade or your choice of soda along with all items listed. No substitutions, please.

PIZZA BUFFET
$8.75/PERSON
Plain and pepperoni pizza, tossed salad with choice of dressing and cookies

TACO BUFFET
$9.05/PERSON
Taco beef or chicken, soft shells, black beans, cilantro lime rice, diced tomatoes and onions, lettuce, cheddar cheese, salsa and sour cream and cookies

SALAD BUFFET
$9.59/PERSON
Romaine and mixed greens, diced chicken breast, bacon, cheddar cheese, peas, chick peas, onions, carrots, hard boiled eggs or avocado, sunflower seeds, croutons, assorted dressings and cookies

PASTA BUFFET
$10.09/PERSON
Pasta and meatballs with marinara sauce, garlic bread, tossed salad with choice of dressing, chef’s choice vegetable and cookies
THEMED BUFFET
M E N U

Each themed buffet features all items listed, one dessert and cold beverages of your choice. No substitutions, please. Other items are available at an additional cost.

Comfort Food Buffet

11.75 PER PERSON
• Salisbury Steak or Fried Chicken
• Mashed Potatoes & Gravy
• Steamed Corn
• Broccoli au Gratin
• Tossed Salad with dressings
• Assorted Rolls & Butter

Asian Themed Buffet

12.59 PER PERSON
• Vegetable Lo Mein
• General Tso’s Chicken
• Vegetable Fried Rice
• Spring Rolls or Potstickers
• Lettuce, Red Onion, Carrot, Tomato, Cucumber, Mandarin Orange Segments, Rice Sticks, Sweet Sesame Ginger Dressing
• Fortune Cookies

Italian Buffet

12.15 PER PERSON
• Vegetable or meat lasagna
• Choice of penne, spaghetti, or rotini
• Choice of two sauces: Marinara, Alfredo, Pesto Cream, Rose
• Tuscan Vegetable Medley
• Garlic bread or assorted rolls
• Caesar or Tossed salad with dressings

Latin Vegan Buffet

14.85 PER PERSON
• Roasted Vegetable Chilies Rellenos
• Spinach Enchiladas
• Quinoa Salad with Avocado Vinaigrette
• Tostones with Fresh Pico de Gallo
• Fresh fruit or vegetable platter
• Vegan Chocolate Cobbler

Fajita Buffet

12.25 PER PERSON
• Fajita chicken or beef
• Sautéed peppers and onions
• Black Beans
• Spanish Rice
• Diced tomatoes, shredded cheddar, Sour cream and salsa
• Roasted Corn & Black Beans with Mixed Greens and Cilantro Lime Dressing

Desserts

Choose one dessert, included in your buffet
• Cookies and brownies
• Jell-O cake with whipped topping
• Apple or lemon meringue
• Chocolate Cream Pie
• Fruit Salad
• Chocolate or yellow cake with chocolate or vanilla frosting
DESSERT

\textbf{Bake Shop}

\textbf{Per piece}
- Fruit Crisp \hspace{1em} 2.69
- Angel Food or Pound Cake \hspace{1em} 2.99
- Pick Your Pie \hspace{1em} 3.19
- Strawberry Shortcake \hspace{1em} 3.19
- New York Style Cheesecake \hspace{1em} 3.70
- Individual Tarts \hspace{1em} 4.05
- Turtle Cheesecake \hspace{1em} 4.55
- Mousse \hspace{1em} 4.85

\textbf{Vegan Dessert Options}

\textbf{Per piece}
- Raspberry Aquafaba \hspace{1em} .85
- Strawberry Aquafaba \hspace{1em} .85
- Vegan Carrot Cake Cupcake \hspace{1em} 1.15
- Vegan Black Bean Brownie \hspace{1em} 1.15

\textbf{Decorated Cakes}

- 9” Round \hspace{1em} 18.65
  - With Filling \hspace{1em} 21.35
- Half Sheet (serves 40) \hspace{1em} 33.49
- Full Sheet (serves 80) \hspace{1em} 52.55
- Italian Cream Cake (10 Slices) \hspace{1em} 25.00

\textbf{Per Dozen}

- Otis Spunkmeyer Cookies \hspace{1em} 7.95
- Specialty Cookies \hspace{1em} 9.05
- Rice Krispy Treats \hspace{1em} 14.35
- Mini Cupcakes \hspace{1em} 9.59
- Brownies \hspace{1em} 10.09
- Frosted Cutout Cookies \hspace{1em} 11.05
- Panther Paw Cookies \hspace{1em} 11.05
- Custom Cookie Order \hspace{1em} 12.05
- Regular Cupcakes \hspace{1em} 12.79
- Cream Puffs \hspace{1em} 14.45
- Frosted Brownies \hspace{1em} 15.95
- Specialty Brownies \hspace{1em} 16.99

\textit{Andes, Strawberry Cheesecake and Raspberry Cream}
RECEPTION

HORS D’OEUVRES

Hot Selections

3.19 PER PERSON
• Stuffed Mushrooms with Bulgur & Roasted Vegetables*
• Philly Cheesesteak Sliders
• Garlic & Spinach Falafel with Tzatziki
• Bacon Wrapped Water Chestnuts
• Arancini
• Mini Chicken Quesadillas
• Spanakopita (Phyllo stuffed with Herbs & Cheese)

4.39 PER PERSON
• Spinach Artichoke Dip with French Bread
• Stuffed Mushroom Caps with Sausage Stuffing
• Buffalo Chicken Dip with Tortilla Chips
• Mini Quiche
• Fried Pork or Chicken Pot Stickers with Plum Sauce
• Figs in a Blanket
• Italian Braised Beef in Phyllo Cups
• Sweet & Sour Bacon Wrapped Chicken
• Barbequed or Swedish Meatballs
• Chicken Satay with Thai Peanut Sauce
• House Smoked Salmon Crostini & Lemon Oil Micro Greens
• Maryland Crab Cakes with Old Bay Aioli

Cold Selections

3.19 PER PERSON
• Tomato Bruschetta with Crostini*
• Sun Dried Tomato, Lemon Dill or Garlic Herb Hummus*
• Deviled Yellow Potatoes*

4.39 PER PERSON
• Antipasto Platter
  Olives, peppers and assorted meats and breads

5.39 PER PERSON
• House Smoked Salmon Display
  Capers, Red Onions, Citrus Slices

10.09 PER PERSON
• Charcuterie Platter with Crudite and Cheeses and Breads

Seafood Selections

MARKET PRICE
• Shrimp Cocktail, Bacon Wrapped Shrimp or Scallops, Maine Lobster Roll

*DENOTES VEGAN ITEM
# PLATTERS

## Assorted Fruit

Fresh seasonal fruit arranged for display. Typically includes grapes, cantaloupe and pineapple with additional seasonal selections.

<table>
<thead>
<tr>
<th>Serves</th>
<th>Price</th>
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<tbody>
<tr>
<td>25</td>
<td>67.15</td>
</tr>
<tr>
<td>50</td>
<td>131.65</td>
</tr>
<tr>
<td>Add Fruit Dip</td>
<td>5.35 per 25 people</td>
</tr>
</tbody>
</table>

## Vegetable Platter

Fresh seasonal vegetables cut for dipping, and served with choice of Ranch dressing or dill dip.

<table>
<thead>
<tr>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>25</td>
<td>64.59</td>
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<tr>
<td>50</td>
<td>126.79</td>
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</tbody>
</table>

## Cheese & Crackers

<table>
<thead>
<tr>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>25</td>
<td>68.49</td>
</tr>
<tr>
<td>50</td>
<td>131.05</td>
</tr>
</tbody>
</table>

## Pizza Platters

- 16” Round Pizza 8.55
- Cheese and one topping – 10 slices
- Additional Toppings 1.65
BEVERAGE SERVICE

Per Person
All prices include appropriate disposable ware for the full number of guaranteed guests.
• Cold Beverage 1.75
• Red Punch, Pink Lemonade, Iced Tea, Sodas
• Apple, Cranberry or Orange Juice 1.95
• Coffee Service 2.15
Includes regular and decaf coffee and hot tea. Rates are based on two cups per person
• Specialty Punch with Fruit 2.49

Per Gallon
Gallon pricing is for drop off service only. One gallon will serve sixteen people. If staff is required to refresh your beverages during an event, please refer to per person pricing. Price does not include disposable ware.
• Water (1 Gallon) 1.65
• Fruited Water (2 Gallons) 5.35
• Berry Water (2 Gallons) 5.35
• Punch, Lemonade, Iced Tea, Soda 9.39
• Panther Punch 10.70
• Fruit Juice, Hot Chocolate 15.85
• Coffee 16.69

Mocktails Per Gallon
• Tropical Hurricane 9.05
• Cranberry Lemonade 10.70
• The Cinderella 10.70

Bottled & Canned Beverages
• Bottled Water 1.60 each
• Cans of Soda 1.60 each
• Bottled Juices 2.05 each
• Bottled Iced Tea 2.29 each
SERVED MEALS & SPECIALTY DIETS
If you are planning a served dinner or more elegant affair, we invite you to contact us for a menu consultation. We have many different options available, and will be happy to customize your menu to accommodate food sensitivities or allergies.

SNACK BREAKS

1.60 PER PERSON PER ITEM
- Chips or Pretzels & Dip
- Tortilla Chips & Salsa
- Popcorn
- Chex Mix
- Gummy Bears
- M&Ms

1.60 PER BAR
- Nutri-Grain Bars
- Granola Bars
- Assorted Candy Bars

2.15 PER PERSON PER ITEM
- Bar Cookies
- Brownie Bites
- Chocolate or Vanilla Cupcakes
- Soft Pretzel & Cheese
- Trail Mix
- Dried Fruit

ENERGY BOOST PACKAGE (INCLUDES ALL THREE)
4.85 PER PERSON
- Chex Mix
- Dried Fruit
- Homemade Granola: Harvest Blend or Tropical Blend
executive dinners
• employee appreciation luncheons
• business meetings
• receptions
• group gatherings
• welcome celebrations
FRESH
DELICIOUS
FOOD