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 $100 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.

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**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 amcc273@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**  
  $3.79 each
- **Napkin**  
  $0.79 each
- **Skirting**  
  $25.00 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 8.39
- DOUGHNUTS 10.49
- BAGELS 16.69
- MUFFINS, DANISH, OR APPLE FRITTERS 17.89

Healthy Options
Selections are per person

- FRESH FRUIT SALAD 2.89
- YOGURT WITH GRANOLA 2.99

Continental
Prices are per person and include coffee service

- PASTRIES WITH COFFEE 3.69
- HEALTHY START 6.29
  Fresh fruit salad with plain or strawberry yogurt and granola
- DELUXE CONTINENTAL 7.69
  Assorted pastries, fresh fruit salad & juice
- THE EYE OPENER 8.09
  Assorted pastries, bagels with condiments, fresh fruit salad and two juices

Hot Buffets
Prices are per person and include coffee service

- INDIVIDUAL BREAKFAST QUICHE 4.89
  Assorted individual breakfast quiche
- BREAKFAST SANDWICH OR WRAP 6.09
  Eggs on your choice of croissant, English muffin, wrap or bagel with choice of bacon, sausage, or ham and choice of cheese
- SUNRISE BREAKFAST 9.79
  Scrambled eggs, bacon or sausage, pancakes French toast or waffle, home fries, assorted pastries and juice

ADD VEGAN EGG TO ANY OF THE ABOVE
$1.99
LUNCH MENU

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 8.19
  Grilled turkey sandwich with deli style turkey breast, smoked Gouda cheese and cranberry Dijon mayonnaise

• TUNA OR CHICKEN SALAD 8.29
  Traditional style salad on your choice of croissant, bagel, or Kaiser roll

• GRILLED CHICKEN CIBATTA 9.29
  Marinated grilled chicken breast with fresh basil mayonnaise on ciabatta

• GREEK CHICKEN WRAP 9.29
  Chicken, romaine lettuce, feta cheese, tomatoes and olives in a flour tortilla with Balsamic Vinaigrette

• TURKEY AVOCADO CLUB 9.29
  Turkey, Avocado and Bacon with lettuce and tomato and mayonnaise on Sourdough

• CHICKEN CAESAR BAGUETTE 9.29
  Grilled marinated chicken, bacon, tomato, arugula and Caesar dressing

• BEEF ON WECK 9.29
  Hot roast beef au jus served with kummelweck roll & horseradish

• BEEF & CHEDDAR BAGUETTE 9.79
  Roast beef, cheddar cheese, sliced tomatoes and arugula with horseradish mayo

Vegan & Vegetarian

VEGETARIAN OPTIONS

• CAPRESE 8.49
  Fresh Roma tomato, arugula and fresh mozzarella on fresh Herbed Focaccia

• MEDITERRANEAN VEGETABLE 8.79
  Sliced cucumbers and tomatoes, roasted red peppers, leaf lettuce, hummus and feta cheese on sourdough bread

VEGAN OPTIONS

• EGGPLANT, LETTUCE, TOMATO 8.79
  Roasted eggplant, leaf lettuce and sliced tomato on ciabatta with roasted red pepper coulis

• BEYOND CHICKEN SANDWICH 10.29
  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  7.69
  Baby spinach, strawberries, feta cheese, red onion, garlic crouton, sunflower seeds and poppyseed dressing
  With Grilled Chicken  9.79

• GRILLED CHICKEN CAESAR SALAD  9.49
  Grilled chicken with romaine lettuce, homemade croutons, parmesan cheese and Caesar dressing
  Grilled Salmon Caesar Salad  10.29

• GREEK CHICKEN OR GYRO  9.49
  Marinated chicken breast over a bed of fresh greens with tomatoes, Kalamata olives, cucumbers, feta cheese, toasted pita points with oregano vinaigrette

• TACO SALAD  9.49
  Your choice of beef or chicken with shredded lettuce, diced tomatoes, Black olives, peppers, onions, cheddar cheese, salsa, and sour cream

• PARMESAN CRUSTED CHICKEN  9.69
  Served on a bed of romaine and spring with tomatoes, black olives and cucumbers

• GRILLED CHICKEN SALAD  9.99
  Grilled chicken with mixed greens, black olives, garbanzo beans, bell peppers, cucumbers, cherry tomatoes and shredded carrots with Parmesan Peppercorn dressing

• ASIAN SHRIMP SALAD  10.29
  Teriyaki shrimp with romaine lettuce, slivered almonds, shredded carrots, Bok Choy, cucumbers, and Asian dressing

• GRILLED STEAK AND VEGETABLE  10.79
  Steak with grilled asparagus, zucchini, and green onion topped with Lemon Mustard vinaigrette

ADD BEYOND BEEF ($5.19) OR CHICKEN ($3.59) TO ANY OF THE ABOVE

Dressing choices include: Ranch, French, Italian, Balsamic, Sweet Vidalia, Parmesan Peppercorn or Raspberry Vinaigrette

Side Choices

Also available a la carte for $2.59 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

6.19 PER PERSON / 9.59 PER PERSON WITH CHICKEN

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

Soup and Salad

8.89 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

Classic Deli or Wrap Lunch

9.89 PER PERSON

• Turkey breast, roast beef, baked ham and grilled vegetables
• Assorted cheeses, lettuce and tomato
• Assortment of bread and rolls or wraps with condiments
• One side (found on page 5)
• Potato chips or pretzels
• Cookies or brownies

New York Deli

12.19 PER PERSON

• Turkey breast, roast beef, baked ham and grilled vegetables
• Assorted cheeses, lettuce and tomato
• Assortment of artisan bread and rolls with condiments
• Two sides (found on page 5)
• Potato chips or pretzels
• Cookies or brownies

ADD BEYOND CHICKEN TO ANY OF THE ABOVE

$3.59
PITTNICS

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

Pitnics #1

10.29 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.

Pitnics #2

12.89 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

We also have vegan protein options available
BEYOND ITALIAN SAUSAGE/BRATWURST 5.99
BEYOND CHICKEN 3.59
BEYOND BURGER 5.19

À La Carte Options

Prices are per person
• VEGETARIAN BAKED BEANS .99
• CORN ON THE COB .99
• SALT POTATOES .79
• ITALIAN SAUSAGE OR BRATWURST 2.59
• STRAWBERRY SHORTCAKE 2.59
• VEGGIE BURGER 3.59
HOT BUFFETS

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: $14.19/PERSON  
TWO ENTRÉES: $16.29/PERSON

**ENTRÉE OPTIONS:**  
CHICKEN BRUSCHETTA  
CHICKEN SALTAMBOCCA 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/PESCATARIAN 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 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: $11.89/PERSON
TWO ENTRÉES: $13.89/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
- SAUTÉED 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
  $8.49/PERSON
  Plain and pepperoni pizza, tossed salad with choice of dressing and cookies

- TACO BUFFET
  $8.79/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
  $9.29/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
  $9.79/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**

**11.39 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**

**12.19 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**

**11.79 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**

**14.39 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**

**11.89 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 cherry pie
- Chocolate Cream Pie
- Fruit Salad
- Chocolate or yellow cake with chocolate or vanilla frosting

Metz
DESSERT

Bake Shop
Per piece
• Fruit Crisp 2.59
• Angel Food or Pound Cake 2.89
• Pick Your Pie 3.09
• Strawberry Shortcake 3.09
• New York Style Cheesecake 3.59
• Individual Tarts 3.89
• Turtle Cheesecake 4.39
• Mousse 4.69

Vegan Dessert Options
Per piece
• Raspberry Aquafaba .79
• Strawberry Aquafaba .79
• Vegan Carrot Cake Cupcake 1.09
• Vegan Black Bean Brownie 1.09

Decorated Cakes
• 9” Round 18.09
  With Filling 20.69
• Half Sheet (serves 40) 32.49
• Full Sheet (serves 80) 50.99

Per Dozen
• Otis Spunkmeyer Cookies 7.69
• Specialty Cookies 8.79
• Rice Krispy Treats 13.89
• Mini Cupcakes 9.29
• Brownies 9.79
• Frosted Cutout Cookies 10.69
• Panther Paw Cookies 10.69
• Custom Cookie Order 11.69
• Regular Cupcakes 12.39
• Cream Puffs 13.99
• Frosted Brownies 15.49
• Specialty Brownies 16.49

Andes, Strawberry Cheesecake and Raspberry Cream
RECEPTION
HORS D’OEUVRES

Hot Selections

3.09 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)

4.19 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 with Lemon Oil Micro Greens
• Maryland Crab Cakes with Old Bay Aioli

Cold Selections

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

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

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

9.79 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.

• Serves 25
  • Serves 50
  • Add Fruit Dip

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<th>Serves 25</th>
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<td>Serves 50</td>
<td>127.79</td>
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<td>Add Fruit Dip</td>
<td>5.19 per 25 people</td>
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Vegetable Platter
Fresh seasonal vegetables cut for dipping, and served with choice of Ranch dressing or dill dip

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<th>Serves 25</th>
<th>62.69</th>
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Cheese & Crackers

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Pizza Platters

• 16” Round Pizza
  Cheese and one topping – 10 slices
  Additional Toppings

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BEVERAGE SERVICE

Per Person

All prices include appropriate disposable ware for the full number of guaranteed guests.

- Cold Beverage 1.69
- Red Punch, Pink Lemonade, Iced Tea, Sodas 1.89
- Apple, Cranberry or Orange Juice 2.09
- Coffee Service 2.09

Includes regular and decaf coffee and hot tea.
Rates are based on two cups per person
- Specialty Punch with Fruit 2.39

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) 1.59
- Fruited Water (2 Gallons) 5.19
- Berry Water (2 Gallons) 5.19
- Punch, Lemonade, Iced Tea, Soda 9.09
- Panther Punch 10.39
- Fruit Juice, Hot Chocolate 15.39
- Coffee 16.19

Mocktails Per Gallon

- Tropical Hurricane 8.79
- Cranberry Lemonade 10.39
- The Cinderella 10.39

Bottled & Canned Beverages

- Bottled Water 1.55 each
- Cans of Soda 1.55 each
- Bottled Juices 1.99 each
- Bottled Iced Tea 2.19 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

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

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

2.09 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)
4.69 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