



**MT. HOOD**  
COMMUNITY COLLEGE

# INTERNAL CATERING MENU



*Catered Exclusively by*

**LANCER**  
*Catering*



# MT. HOOD COMMUNITY COLLEGE INTERNAL CATERING MENU

## **Welcome to Lancer Catering**

Lancer Catering is proud to be providing on-site food service and catering for Mt. Hood Community College. Lancer has an outstanding reputation for fine catering, stunning presentation and superb service.

Whether you are planning an informal business lunch or a breakfast conference, Lancer Catering has the expertise and resources to make your event complete.

## **Policies and Procedures for Pick-up and Drop-off Catering Menus**

The following guidelines are designed to assist Mt. Hood Community College faculty and staff with internal catering and food service needs.

### **Policies and Procedures**

We are pleased to provide a wide range of food and beverage options. We request that all catering menu orders be placed at least 72 hours prior to your event to ensure we have the necessary items needed. If you are unable to give us 72 hour notice we will be happy to provide you with catering service but we may need to substitute some items due to availability.

### **Pick-up and Delivery**

Lancer Catering will be happy to deliver all necessary items for your event with a \$40.00 food and beverage minimum. For orders less than \$40.00 we ask Mt. Hood Community College Staff to pick up the order from the kitchen and return all non-disposable equipment to the kitchen. All items will be served on high quality single service dinnerware.

Orders are available for pick-up Monday through Friday.

Any additional staffing that is required will be billed at \$25.00/hour per staff based on a two hour minimum.

For Pick-Up and Drop-Off Catering please go to <https://lancercatering-wa.catertrax.com> and place your order conveniently online.



### **Ordering Information**

Please go to <https://lancercatering-wa.catertrax.com> and place your order conveniently online.

### **Banquet Catering**

We also have full service banquet menus available with everything from a sit-down dinner, buffets or a hors d'oeuvres party.

For Banquet Catering contact [mthoodcatering@lancercatering.com](mailto:mthoodcatering@lancercatering.com)

Thank you very much for your order. We appreciate the opportunity to provide you with all your catering and food service needs.



# BREAKFAST

(12 guest minimum)

Continental Breakfasts include Regular Colombian Coffee (2 cups per person)  
Decaffeinated Coffee Available upon Request

## **Rise and Shine**

Assortment of Fresh Pastries, Muffins and Chilled Orange Juice  
\$5.95 per guest

## **Here Comes the Sun**

Fresh Sliced Fruits of the Season, Assortment of Fresh Pastries and Muffins and Chilled Orange Juice  
\$6.95 per guest

## **Early Bird**

Fresh Sliced Fruits of the Season, Assortment of Bagels, Fresh Pastries and Muffins and Chilled Orange Juice  
\$7.95 per guest

## **Oatmeal and Fruit Bar**

Oatmeal with Fresh Fruit, Fresh Baked Mini Muffins, Yogurt and Granola. Toppings for Oatmeal include Cinnamon Sugar, Banana, Raisins, Almonds and Butter. Includes Coffee and Hot Tea Set Up. Request Decaf as a Part of Your Coffee Service  
\$7.95 per guest

## **All American Breakfast**

Fluffy Scrambled Eggs with Tillamook Cheddar, Roasted Potatoes, Choice of Bacon or Country Sausage Links, Freshly Baked Muffins or Biscuits with Sweet Butter  
\$8.95 per guest

## **Healthy Start**

Crunchy Granola, Low Fat Vanilla Yogurt, Fresh Berries, Bananas, Pineapple and Melon. Whole Grain Wheat Bagels, Croissants, Whipped Cream Cheese, Sweet Butter and Locally Produced Preserves  
\$7.75 per guest

## **Bakehouse French Toast**

Thick Cut Cinnamon Raisin Bread, Vanilla Egg Batter, Hardwood Smoked Bacon or Country Sausage. Served With Roasted Red Potatoes and Fresh Berries  
\$8.95 per guest

## **Yogurt and Seasonal Berries**

Assortment of House Baked Muffins, Creamy Vanilla Yogurt, Granola, Fresh Seasonal Berries and Chilled Orange Juice  
\$7.25 per guest

## **Yogurt Parfait**

6 oz  
(minimum order 6, does not include coffee)  
Fruit and Granola Topping  
\$2.00 per guest

# BREAKFAST SANDWICHES

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(5 Guest Minimum per Selection)  
\*Buffet Set-Up Charge - \$25.00

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## **Hot Breakfast Sandwich with Meat**

Egg and Cheese with Choice of Bacon,  
Sausage or Ham

\$3.50 per guest

## **Hot Breakfast Sandwich**

Egg and Cheese

\$2.75 per guest

## **Breakfast Burrito**

Scrambled Eggs, Cheese and Sausage,  
Wrapped in a Flour Tortilla, Accompanied  
with Salsa

\$4.25 per guest

# BUFFETS

(20 Guest Minimum)

\*Buffet Set-Up Charge - \$25.00

## \*Asian Buffet

Kalbi Chicken or Sweet & Sour Chicken  
Wok Fried Vegetables, Steamed Rice  
\$9.25 per guest

## Egg Rolls or Potstickers

Vegetable or Pork  
Add \$1.25 per guest

## \*Classic Beef Lasagna

Tossed Caesar Salad with Garlic Croutons,  
Layers of Pasta, Seasoned Ground Beef, Ricotta  
and Mozzarella Cheeses, Zesty Marinara Sauce,  
Parmesan Bread Stick  
\$9.25 per guest

## \*Vegetable Lasagna

Tossed Caesar Salad with Garlic Croutons,  
Layers of Pasta, Seasonal Vegetables, Ricotta  
and Mozzarella Cheeses, Herb Cream Sauce,  
Parmesan Bread Stick  
\$9.25 per guest

## \*Street Taco

Seasoned Ground Beef Hard and Soft Taco  
Shells, Southwestern Rice, Black Beans, Sour  
Cream, Fresh Salsa, Taco Slaw, Shredded Cheddar  
Cheese, Diced Fresh Onions and Tomatoes  
\$7.95 per guest  
Substitute Fajita Chicken - Add \$1.50 per guest

## \*Chicken Chardonnay

Mixed Greens Salad with Creamy Herb Dressing,  
Sautéed Breast of Chicken with a White Wine  
Pan Sauce, Rosemary Roasted New Potatoes,  
Chef's Choice Vegetable, Fresh Baked Bread  
Sticks  
\$9.25 per guest

## \*Chicken Parmesan

Tossed Caesar Salad with Garlic Croutons,  
Parmesan Crusted Breast of Chicken with  
Marinara Sauce and Mozzarella Cheese over  
Linguine in Tomato Cream Sauce, Chef's  
Choice Vegetable, Freshly Baked Bread Sticks  
\$9.25 per guest

## \*Alton's BBQ Pork or Chicken

Fresh Boneless Pork Shoulder or Chicken  
Marinated then Slow Roasted and Hand Pulled,  
Served with BBQ Sauce on a Soft Bun with Cole  
Slaw and Potato Chips and a Cookie  
\$10.95 per guest

## \*Macaroni & Cheese Bar

Elbow Macaroni Tossed in our Chef-Crafted  
Three Cheese Sauce, Accompanied with the  
**Following Toppings:** Bacon, Sliced Chicken  
Breast, Broccoli Florets, Sliced Pepperoni,  
Hamburger Crumbles, Served with Toasted  
Parmesan Crumbs  
\$7.75 per guest

# BUFFETS

(20 Guest Minimum)

\*Buffet Set-Up Charge - \$25.00

## \*Soup and Petite Sandwich

Daily Fresh Soup, Assorted Crackers  
Roast Turkey and Smoked Ham with Lettuce,  
Tomato and Cheese on Petite Rolls  
\$7.95 per guest

**Substitute Homemade Beef Chili**

**Add \$1.00 per guest**

## \*Subs by the Foot

Minimum order four feet, priced per foot.  
Recommended for large groups: 4 inches per  
person. Includes Chips, Cookies, Lemonade  
and Pasta Salad or Potato Salad

- All American: Turkey, Roast Beef, Cheese, Lettuce, Tomato and Mayo
- Italian: Salami, Pepperoni, Swiss Cheese, Lettuce, Tomato and Italian Dressing
- Veggie Supreme: Cream Cheese, Olives, Onion, Cucumbers, Lettuce, Tomato, and Red Onion

\$9.50 per foot

## \*Soup and Salad

Daily Fresh Soup, Garden Salad,  
Assorted Crackers  
\$7.75 per guest

**Substitute Homemade Beef Chili**

**Add \$1.00 per guest**

## \*Baked Potato Bar

Washington Russet Potatoes Served with  
Chopped Bacon, Chives, Sour Cream, Cheddar  
Cheese and Butter, Garden or Caesar Salad,  
Assorted Cookies or Brownies, with Lemonade,  
Ice Tea or Coffee

\$9.50 per guest

**Add Homemade Beef Chili + \$1.00 per guest**

## \*Deli Buffet

(15 guest minimum)

Seasonal Fresh Fruit Tray, Smoked Ham, Turkey  
Breast, Sliced Roast Beef, Genoa Salami, Provolone,  
Swiss and Cheddar Cheese, Leaf Lettuce Filets,  
Sliced Red Onion and Tomatoes, Pickle Spears,  
Mustard and Mayonnaise, Petite Croissants,  
Assorted Dinner Rolls, Kettle Cooked Potato  
Chips, Pasta Salad, Assorted Cookies  
\$12.95 per guest

## \*Deluxe Deli Buffet

Sliced Ham, Turkey, Roast Beef, Cheddar,  
Swiss and Provolone Cheese, Fresh Rolls and  
a Variety of Sliced Breads, Dijon and Regular  
Mustard, Mayonnaise, Lettuce Leaves, Pickles.  
Pasta or Potato Salad, Assorted Cookies or  
Brownies with Lemonade, Ice Tea or Coffee  
\$13.00 per guest

## \*Burger and Dogs

Grilled 100% Beef Hamburgers and Hot Dogs,  
Lettuce, Pickles, Onions, Relish, Mustard and  
Ketchup. Includes Pasta or Potato Salad.  
\$10.00 per guest

## \*Pasta Primavera

Bowtie Pasta Topped with a Blend of Seasonal  
Vegetables in a Rich Alfredo Sauce and  
Fresh Parmesan Cheese, Choice of Garden or  
Caesar Salad, Assorted Cookies or Brownies,  
with Lemonade, Ice Tea or Coffee  
\$13.75 per guest

## \*Pasta Bar

\*Penne Pasta with Alfredo and Marinara or  
Meat Sauce and Parmesan Cheese, Garden or  
Caesar Salad, Assorted Cookies or Brownies,  
with Lemonade, Ice Tea or Coffee  
\$12.50 per guest

# SABINO'S PIZZA

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\*Add a Side Salad for \$1.95 per guest

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<b>Cheese Pizza</b>	\$14.95 per 16" Pizza
<b>Pepperoni, Sausage or Fresh Vegetable Pizza</b>	\$15.95 per 16" Pizza

**Additional Toppings:**

Pepperoni, Sausage, Mushroom, Fresh Vegetables	\$1.50 each topping
Chicken	\$2.25



# LUNCH PLATTERS

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## SALADS

All include Freshly Baked Parmesan Breadstick

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### **Vegan Salad**

Fresh Avocado, Baby Corn , Artichoke Hearts, Carrots, Olives, Peas, Mushrooms, Green Onion, Grape Tomatoes and Sunflower Seeds Over Spring Mix. Balsamic Vinaigrette  
\$47.50 - Serves 10

### **Orchard Salad**

Grilled Chicken, Mixed Greens, Goat Cheese, Cucumber, Candied Walnuts, Dried Cranberries, Apple Chips with Apple Cider Vinaigrette  
\$47.50 - Serves 10

### **Chef Salad**

Romaine and Mixed Greens, Tomato, Hard Cooked Egg, Julienne Turkey, Julienne Ham, Cheddar, Provolone, Red Onion Rings with Ranch Dressing  
\$47.50 - Serves 10

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## SANDWICHES

All include Kettle Chips

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### **Deluxe Sandwich Platter**

2 Each: Market Turkey, Roast Beef, Italian, Turkey Club and Farmer's Market Wrap  
\$87.50 - 10 Sandwiches Cut in Half

### **Assorted Sandwich Platter**

Roasted Turkey, Ham, Roast Beef, Italian and Napa Chicken Wrap  
\$75.00 - 10 Sandwiches Cut in Half

### **Assorted Vegetarian Sandwiches**

2 Each: Caprese, Four Cheese, Vegetarian Sandwich And Farmers Market Wrap  
\$75.00 - 10 Sandwiches Cut in Half

# BOX LUNCH SALADS

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All include Freshly Baked Parmesan Breadstick, Cookie, Soda or Bottled Water

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## **Chicken Caesar Salad**

Grilled Breast of Chicken, Torn Romaine Leaves, Parmesan Cheese, Herb Croutons and Roasted Garlic Dressing  
\$8.65 per guest

## **Harvest Cobb Salad**

Roasted Turkey, Hickory Smoked Bacon, Granny Smith Apples, Tillamook Cheddar Cheese, Red Seedless Grapes and Toasted Walnuts on Crispy Greens with Maple Vinaigrette  
\$9.25 per guest

## **Ranch Pasta Chicken Salad**

Sliced Breast of Chicken with Farfalle Pasta, Roma Tomatoes, Chopped Bacon, Peppercorn Ranch Dressing  
\$8.65 per guest

## **Greek Chicken Salad**

Char-Grilled Boneless Breast of Chicken, Grape Tomatoes, Olives, Feta Cheese, Cucumbers on Mixed Greens, Greek Vinaigrette Dressing  
\$9.65 per guest

## **Tex Mex Chicken Salad**

Spicy Chicken tenders, Mixed Greens, Sweet Corn and Black Bean Salsa, Pepper Jack Cheese, Tortilla Crisps, Southwestern Ranch Dressing  
\$9.25 per guest

## **Buffalo Chicken Salad**

Crispy Chicken Strips Tossed in Buffalo Sauce, set on a Bed of Iceberg and Romaine with Diced Celery and Tomato, Crumbled Blue Cheese, Avocado Ranch Dressing  
\$8.95 per guest

## **Cranberry Chicken Pasta Salad**

Chopped Chicken Breast Tossed with Mayonnaise, Craisins, Seasonings, Farfalle Pasta and Diced Celery. Set on a Bed of Chopped Romaine with Toasted Almonds  
\$8.95 per guest

## **Fajita Chicken Salad**

Sliced Roasted Fajita Chicken, Chopped Romaine, Diced Tomato, Shredded Cheddar Jack Cheese, Sour Cream, Salsa, Tortilla Chips, Avocado Ranch Dressing  
\$8.95 per guest

# BOX LUNCH SANDWICHES

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All include Potato Chips, Cookie and Soda or Bottled Water.

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## **Turkey Sandwich**

Turkey Sandwich on Freshly Baked Bread with Provolone Cheese, Leaf Lettuce and Tomato  
\$7.65 per guest

## **Roast Beef Sandwich**

Roast Beef Sandwich on Freshly Baked Bread with Provolone Cheese, Leaf Lettuce and Tomato  
\$7.65 per guest

## **Ham Sandwich**

Honey Ham on Freshly Baked Bread with Swiss Cheese, Leaf Lettuce and Tomato  
\$7.65 per guest

## **Four Cheese Sandwich**

Cheddar, Provolone, Swiss & Pepper Jack Cheese on Fresh Baked Bread, Leaf Lettuce & Tomato  
\$7.65 per guest

## **Vegetarian Sandwich**

Vegetarian Sandwich on Freshly Baked Bread with Provolone Cheese, Leaf Lettuce and Tomato  
\$7.65 per guest

## **Caprese Sandwich**

Fresh Mozzarella, Pesto, Fresh Tomato, Spinach on Focaccia  
\$7.90 per guest

# BOX LUNCH WRAPS

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All include Potato Chips, Cookie and Soda or Bottled Water.

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## **Chicken Caesar Wrap**

Strips of Grilled Breast of Chicken with Roasted Garlic Caesar Dressing, Ripe Tomatoes, Crisp Romaine Lettuce and Parmesan Cheese in a Basil Wrap  
\$9.15 per guest

## **Steakhouse Roast Beef Wrap**

Slow Roasted Beef, Gorgonzola Aioli and Marinated Sun-Dried Tomatoes, Mixed Greens, Caramelized Red Onion in an Herb Wrap  
\$9.95 per guest

## **Market Deli Wrap**

Honey Cured Ham and Genoa Salami with Provolone Cheese, Vine-Ripened Tomatoes, Shredded Iceberg Lettuce and Garlic Aioli in a Honey Wheat Wrap  
\$8.95 per guest

## **Farmers Market Wrap**

Roasted Mushrooms, Marinated Roma Tomatoes, Spinach, Roasted Peppers, Monterey Jack Cheese and Pesto Aioli in a Garlic Herb Wrap  
\$8.95 per guest

## **Ranch Chicken Clubhouse Wrap**

Julienne Strips of Buttermilk Ranch Chicken with Crispy Bacon, Diced Tomato, Shredded Cheddar Jack Cheese and Shredded Iceberg Lettuce with Honey Mustard Dressing in Honey Wheat Wrap  
\$8.90 per guest

## **Buffalo Chicken Wrap Box Lunch**

Crispy Chicken Strips tossed in Buffalo Sauce, set on a Bed of Iceberg and Romaine with Diced Celery and Tomato, Crumbled Blue Cheese and Avocado Ranch Dressing  
\$9.15 per guest

# BOARDROOM SANDWICHES

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All include Pasta Salad, Cookie and Soda or Bottled Water.

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## **Italian Hero Sandwich**

Roasted Turkey Breast, Honey Cured Ham and Genoa Salami with Provolone Cheese, Vine-Ripened Tomatoes, Shredded Lettuce, Herb Vinaigrette on Artisan Bread  
\$9.25 per guest

## **California Chicken Sandwich**

Marinated Grilled Breast of Chicken, Hickory Smoked Bacon, Provolone Cheese, Vine-Ripened Tomatoes, Organic Greens on Artisan Bread  
\$9.95 per guest

## **Turkey Club Sandwich:**

Roasted Turkey, Double Bacon, Cheddar Cheese Leaf Lettuce and Tomato with Garlic Aioli  
\$9.75 per guest

## **Farmers Market Sandwich**

Roasted Mushrooms, Marinated Roma Tomatoes, Spinach, Roasted Peppers, Monterey Jack Cheese and Pesto Aioli on Focaccia  
\$9.75 per guest

## **Santa Fe Turkey Sandwich**

Chopped Chicken Breast Tossed with Mayonnaise, Craisins, Seasonings and Diced Celery. Mounded on Herb Focaccia with Crispy Bacon, Shredded Iceberg Lettuce and Tomato  
\$9.75 per guest

## **Cranberry Chicken Salad Sandwich**

Chopped Chicken Breast Tossed with Mayonnaise, Craisins, Seasonings and Diced Celery. Mounded on Herb Focaccia with Crispy Bacon, Shredded Iceberg Lettuce and Tomato  
\$9.75 per guest

# RECEPTION TRAYS

## **Domestic Cheese**

(Serves 10 guests)

Offered with Grapes, Berries and

Assorted Crackers

\$34.95 per tray

## **Crudités**

(Serves 10 guests)

Rainbow of Seasonal Garden Vegetables

with Creamy Herb Dip

\$29.95 per guest

## **Fresh Fruit**

(Serves 10 Guests)

A Bountiful Display of the Season's Freshest  
Fruits and Berries

\$34.95 per tray

## **Meat, Cheese and Cracker Tray**

(Serves 10 guests)

Sliced Ham, Turkey, Roast Beef, Salami

Cheddar, Swiss and Pepperjack Cheeses

with Assorted Fancy Crackers

\$34.95 per tray

## **Seven Layer Dip**

(Serves 25 guests)

Refried Beans, Cream Cheese, Cheddar Cheese,

Salsa, Tomatoes, Olives and Jalapenos Served

Warm with Tortilla Chips

\$67.50

## **Hot Artichoke and Spinach Dip**

(Serves 25 guests)

Served with Pita Chips and Assorted Crackers

\$40.00

## **Antipasto Tray**

(Serves 25 guests)

Marinated Artichoke Hearts, Sundried Toma-

atoes, Mushrooms, Olives, Mozzarella Cheese,

Roasted Peppers, Pepperoncinis, Served with

Sliced Baguette and Crackers

\$80.00

## **Nacho Bar**

(25 guest minimum)

Tortilla Chips, Cheddar Cheese Sauce, Salsa,

Sour Cream, Chopped Tomatoes, Olives, Green

Onions.

\$5.75 per guest

**Add Seasoned Ground Beef for \$1.50 a guest**

## **Savory Wraps**

(50 pieces)

Select Two - Cut into cocktail-party size

- Maple-Glazed Ham, Pommerey Mustard, Swiss Cheese
- Herb-Roasted Beef, Red Onion, Horseradish Cream
- Oven-Roasted Turkey, Preserved Cranberry Aioli
- Thinly Sliced Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese

\$49.95 per tray

## **Wings**

(2 dozen minimum)

Classic Buffalo Hot Wings, BBQ or Teriyaki

Style, Served with Celery and Ranch or Bleu

Cheese Dressing.

\$13.00 per dozen

# RECEPTION TRAYS (CONT.)

## **Petite Sandwich Tray**

(includes 15 petite sandwiches)  
Sliced Ham, Turkey and Roast Beef with  
Cheddar, Swiss and Colby Jack Cheeses  
Crisp Lettuce and Mayonnaise  
Artisan Rolls  
\$34.95 per tray

## **Mini Meatballs**

(2 dozen minimum)  
Swedish, Italian-Style or BBQ  
\$14.00 per dozen

## **Chicken Satay**

Spicy Peanut Sauce, Sweet and Sour  
or Teriyaki Style  
\$24.00 per dozen

## **Spinach Spanakopita**

Spinach and Feta Cheese Baked in Light Pastry  
\$16.00 per dozen

## **Taquitos**

Beef or Chicken, Served with Dipping Sauce  
\$21.00 per dozen

## **Pot Stickers**

Pork or Vegetable, Served with Dipping Sauce  
\$17.00 per dozen

# DINNER BUFFETS

(20 Guest Minimum)

Includes one Salad, one Vegetable and one Starch Option

\*Buffet Set-Up Charge - \$25.00

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## \*Classic Entrées:

- Montreal Grilled Tri-Tip Steak
- Herb Crusted Pork Loin
- Grilled Rosemary Chicken Breast
- Chicken Marsala
- Chicken Picatta
- Lasagna Bolognese
- Penne Pasta Primavera with Alfredo Sauce
- Cheese Ravioli with Marinara Sauce

1 entrée selection \$17.95 per guest

2 entrée selections \$21.00 per guest

## \*Deluxe Entrées:

- Beef Tenderloin with Gorgonzola Cream Sauce
- Slow Roasted Rosemary-Crusted Prime Rib
- Chicken Wellington
- Chicken Cordon Bleu
- Shrimp Scampi
- Seared Salmon with Mango Salsa

1 entrée selection \$28.50 per guest

2 entrée sections \$31.25 per guest

## Salad Options:

(Choose one)

- Basil Pesto Pasta Salad
- Garden Salad
- Caesar Salad
- Coleslaw
- Spinach Salad
- Tomato and Fresh Herb Salad

## Vegetable Options:

(Choose one)

- Seasonal Steamed Vegetables
- Southwestern Seasoned Corn with Peppers
- Sauteed Green Beans
- Roasted Carrots
- Grilled Seasonal Vegetables

## Starch Options:

(Choose one)

- Roasted Red Potatoes
- Brown Rice
- Garlic Mashed Potatoes
- Jasmine Rice
- Spicy Black Beans
- Baked Beans
- Wild Rice Medley

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## Add a Classic Dessert:

- Cookies and Brownies
- Apple Crisp
- Peach or Berry Cobbler
- Chocolate Mousse with Raspberry Drizzle
- Apple Pie
- Lemon Bars

\$2.25 per guest

## Upgrade with a Specialty Dessert:

- Specialty Cheesecake
- Tiramisu
- Chocolate Mousse Trifle
- Triple Layer Chocolate Cake with Chocolate Ganache Sauce

\$3.75 per guest

# COLD SIDE DISHES

**Potato Salad**  
\$6.95 per quart

**Coleslaw**  
\$6.95 per quart

**Pasta Salad Primavera**  
\$6.95 per quart

**Garden Salad**  
(Serves 8 - 10 People)  
\$8.95 per bowl

**Caesar Salad**  
(Serves 8 - 10 People)  
\$8.95 per bowl

# SOUP AND CHILI

**½ Gallon Soup with Crackers**  
(Serves 8)  
• Old Fashioned Chicken Noodle  
• Vegetable Beef Barley  
• Chicken Wild Rice  
• Roasted Roma Tomato (Vegetarian)  
\$27.95

**½ Gallon Chili with Crackers**  
(Serves 8)  
• Home-style Beef Chili  
• White Chicken Chili  
\$32.95

# SNACKS

**Snack Mix**  
\$8.50 per pound

**Kettle Chips and Dip**  
\$11.95 per pound

**Tri-Color Tortilla Chips and Salsa**  
\$12.50 per pound

**Assorted Whole Fresh Fruit**  
\$12.00 per dozen

**Hummus and Pita Chips**  
(Serves 8 - 10 People)  
\$12.95 per pound

**The Executive Snack Tray**  
Assorted Cookies, Fresh Fruit, Vegetable  
Crudite with Dip, Cheese and Cracker Tray,  
Served with Iced Tea or Coffee and Hot Tea  
Set Up  
\$8.50 per person



# DESSERT & BAKERY ITEMS

(10 Guest Minimum per Selection)

## **Cheesecake with Berry Sauce**

\$3.35 per slice

## **Layer Cakes**

Choice of Old Fashioned Chocolate, Lemon Layer, Strawberry Shortcake

\$3.35 per slice

## **Pies**

Choice of Chocolate Cream, Banana Cream, Dutch Apple Crunch

\$3.35 per slice

## **Ice Cream Sundae Bar**

Vanilla Ice Cream, Served with Chocolate Syrup, Strawberry Topping, Caramel Sauce, Nuts, Cherries, Mini M&M's, and Whipped Cream

\$5.00 per guest

## **Assorted Jumbo Cookies**

\$15.95 per dozen

## **Assorted Bars**

\$18.95 per dozen

## **Brownies**

\$15.95 per dozen

## **Rice Krispie Bars**

\$15.95 per dozen

## **Assorted Donuts**

\$15.95 per dozen

## **Assorted Muffins**

\$15.50 per dozen

## **Assorted Mini Muffins**

\$8.25 per dozen

## **Assorted Pastries**

\$15.95 per dozen

## **Apple or Strawberry Strudel Bites**

\$4.95 per dozen

## **Assorted Bagels and Cream Cheese**

\$19.95 per dozen

## **Brownie Bites**

\$6.95 per dozen

## **Petite Cookies**

\$8.50 per dozen

## **Assorted Petite Danish**

\$10.95 per dozen

## **Petite Scones**

\$10.95 per dozen

## **Cinnamon Sugar Donuts**

\$15.95 per dozen

## **Donut Holes**

\$4.95 per dozen

# SHEET CAKES

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**Cake Flavors:** Chocolate, Marble, White and Carrot

**Frosting Choices:** Chocolate, White, Cream Cheese and Low Fat Vanilla

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**Quarter Sheet Cake**

(Serves 24 Guests)

Call for price per cake

**Half Sheet Cake**

(Serves 48 Guests)

Call for price per cake

**Full Sheet Cake**

(Serves 96 Guests)

Call for price per cake

# DECORATIVE ITEMS

**Tablecloths**

\$5.00 each

**Linen Napkins**

\$1.00 each

**Black Conference Cloths**

\$15.00 each

# BEVERAGES

(Half gallon is approximately 8 servings)

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**Freshly Brewed Regular or Decaffeinated*****Caffe Vita Coffee***

\$13.50 per half gallon

**Hot Chocolate with Whipped Cream**

\$9.95 per half gallon

**Bottled Iced Tea – 20 oz.**

\$2.50 each

**Tropical Fruit Punch**

\$9.95 per half gallon

**Lemonade**

\$9.95 per half gallon

**Assorted Canned Sodas**

Pepsi, Diet Pepsi, Sierra Mist,

Dr. Pepper, Diet Dr. Pepper

\$1.50 each

**Bottled Water**

\$1.50 each

**Bottled Juice – 12 oz.**

Ocean Spray Juices:

Apple, Cranberry, Orange

\$1.95 each

**Bottled Soda – 20 oz.**

Pepsi, Diet Pepsi, Sierra Mist,

Dr. Pepper, Diet Dr. Pepper

\$1.85 each

**Orange Juice**

\$8.95 per half gallon

**Milk - 10 oz. Carton**

\$1.25 each

**Hot Tea Set-Up**

(Serves 5 Guests)

\$6.50

**Fresh Brewed Iced Tea**

(Serves 8 - 10 Guests)

\$9.95 per half gallon

**Bulk Water**

No charge per half gallon