INFORMATION

BREAKFAST

Continental Breakfast $5.55/person
Includes: Pastry tray w/sliced coffee cakes, mini muffins & bagels with butter, jellies & cream cheese, assorted individual juices, coffee service (creamers & sugars) – hot tea service extra.

Basic Breakfast Buffet $7.25/person
Includes: Scrambled eggs, bacon & sausage links, American fries, pastry tray w/sliced coffee cakes, mini muffins & bagels, with butter, jellies and cream cheese, assorted individual juices, coffee service (creamers & sugars) – hot tea service extra.

No Frills Breakfast $5.25/person
Includes: Scrambled eggs, sausage links, and breakfast potatoes. No substitutions on this package.

Healthy Start Breakfast Options - Your choice, $6.00/person
Napkins & disposable spoon are included

#1 – Grab & Go
Individual Yogurt Cup, Granola Bars, Individual Piece of whole Fruit, Individual Bottle of Fruit Juice
Coffee Service (cups, creamers, sugars & stirrers) – hot tea service extra

#2
Individual Oatmeal Cups, Granola Bars, Fresh Cut Fruit Cup, Individual Bottle of Fruit Juice
Coffee Service (cups, creamers, sugars & stirrers) – hot tea service extra

A La Carte Breakfast Items – may be added to any breakfast package

➢ Fresh Bite Size Cut Fruit $1.00/person
➢ Homemade Biscuits & Gravy $2.00/person
➢ Made from scratch biscuits & our creamy, very sausage loaded gravy
➢ Baked Ham $2.35/person
➢ Quiche $12.50 each

A rich savory custard egg pie – Choice of: Denver (green peppers, onions & ham), Lorraine (spinach & Swiss) or Bacon & cheese. 8-10 cuts

SANDWICHES

Sack Lunch $6.50 each
Pick your Hearty Sandwich (listed below); comes with a bag of chips, a cookie & a beverage

Boxed Lunches $9.25 each – $10.25 each
Pick a Hearty Sandwich listed below or a Veggie Wrap at $9.25 each OR a 3-piece Fried Chicken lunch for $10.25 each
Each boxed lunch comes with a bag of chips, a fresh fruit cup, pasta salad, a cookie & brownie and a beverage. A cutlery kit, S & P, napkin & wet nap are also included.

Hearty Sandwiches $6.75 each
Your choice of Ham & Cheese, Roast Beef, Corned Beef, Turkey Breast, Chicken Salad or Roasted Vegetable on either White, Wheat or Rye Bread with lettuce & tomato. Condiments on the side (mayo & mustard). On a Croissant – add $1.00 each

Mini Carver Sandwiches (equivalent to a ½ of a sandwich) $1.80 each
Hugely popular – our mini carvers are served on an assortment of 2” round rolls with your choice of our Roast Beef, Baked Ham & Cheese, Roasted Turkey Breast OR Chicken Salad. Condiments: mayo, mustard & our own Hoosier Marmalade.
SANDWICHES – continued

Mini Croissant Sandwiches  $2.65 each
The same meat choices as the mini-carvers, but on a croissant.

Gourmet Sandwiches  $7.75 each
All gourmet sandwiches are cut in ½ and individually wrapped, 10 sandwich minimum

- Peppered Turkey Breast on a pretzel bun with Swiss cheese, lettuce, tomato & our own Hoosier Marmalade
- Slow Roasted Beef on pan whole wheat bread with sliced red onions, cheddar cheese & our own creamy horseradish or mayo if you prefer.
- Turkey Pinwheel Wrap roasted turkey with lettuce, tomato, Swiss cheese, select a sandwich spread: mayo, mustard, Hoosier marmalade
- Turkey Club roasted turkey with bacon, lettuce, tomato & mayo - a traditional triple decker sandwich
- Wicker Chicken grilled chicken, lettuce, tomato on Focaccia bread with our secret Italian dressing
- Italian Combo Ham, Cappicola, Pepperoni, Salami & Provolone cheese with lettuce & tomato on a crispy French bread with our secret Italian dressing
- Caprese Fresh sliced tomatoes, Mozzarella cheese & fresh basil drizzled with olive oil on a crispy French bread
- Mesquite Chicken & Bacon grilled chicken & bacon w/cheese, lettuce & tomato

Please let us know if you would like a soup & sandwich or soup & salad order.
We would be happy to estimate this for you.

CASUAL PACKAGES

Our CASUAL PACKAGES are an affordable way to offer culinary hospitality to your guests. We have tried to present familiar foods that are easy to manage, will satisfy most tastes and represent the quality you want to offer. Feel free to select some a la carte sides to expand and compliment the packages. Yes, we will help you with appropriate quantities for your guest count and type of occasion. Any one of these packages is great for Open Houses.

20 person minimum for these packages please.

Sandwich Sideboard  $6.15/person
Just what the name implies... thinly sliced roasted meats piled high for easy sandwich making (think small mountains, not neat shingled slices) and in another pan we send all the fixings along with assorted breads & rolls so they can make it as they like it.

Sloppy Lunch  $8.00/person
Not a great name but ..... Our sweet, tangy all beef sloppy Joes with soft buns to help the meat fall out, breaded boneless all white meat chicken tenders served with Sweet & sour, BBQ or Ranch drips. Our house made creamy coleslaw has a nice balance of sweet with just a little tart, pepper and a hint of pineapple (poppy seed vinaigrette slaw also available). Last on the list is Fat Jacks baked beans loaded with bacon, onion and brown sugar. Too juicy to eat with a fork, and that's telling it like it is.

Casual Italian  $9.00/person
Everybody loves this, it’s an anytime menu. Great Italian flavors in our house trimmed, sliced, slow roasted beef with peppers and onions in Italian au jus. Also, braised Italian sausage in marinara sauce with French sandwich rolls. Our baked mostaccioli is cheesy (in a good way), and saucy (in a good way). A garden salad with tomatoes, cucumbers, radishes & croutons with our house made red wine Italian vinaigrette on the side.
Taco Bar (very popular) $9.00/person
Nicely seasoned lean ground beef and shredded chicken seasoned with onions, garlic and cumin for a full bold flavor and refried beans. Our fresh made Spanish rice is not bland; it has lots of bits of onion, tomato, garlic and peppers. We make our own tortilla chips and salsas. We send a regular salsa and our own home made green fire salsa – get the hint! All the other fixings are included so your guests can make it just the way they like it.
If you don’t mind spending a bit more, we can sub the ground beef with our shredded beef. As Emeril says, “Kick it up a notch” for $2.50/person.

Tried & True $9.50/person
It seems a bit strange to talk about a menu package this way but here we are and this is it:
Pick one: Fried Chicken OR breaded, boneless Chicken Tenders
Pick one: Sandwich sliced beef in au jus OR BBQ Pork
Pick one: Pasta with Marinara OR Meat sauce
The decision making is done. You will also get our creamy coleslaw – OR – poppy seed vinaigrette slaw (really, that was the last decision), our pasta primavera salad loaded with fresh vegetables, roasted peppers, cheeses with our Italian dressing. There’s also dinner rolls and French sandwich rolls or soft buns. This is a great open house menu that everyone likes to order because it works.

BUFFET PACKAGES

Buffet...without a name! $14.45/person
30 person minimum please
Our slow roasted beef, dinner cut, is served with au jus. Our oven roasted chicken with our savory bread dressing and pan gravy are your entrée selections.
Pick 1: Mashed Potatoes, Oven Roasted Potatoes or Parsley Potatoes
Pick 1: Green Beans, Glazed Carrots, Buttered Corn
Also includes: Baked Mostaccioli with Italian Sausage, a mixed greens salad with 2 dressings, rolls and butter

German Buffet $16.00/person
50 person minimum please
This is a great, popular buffet and a very different menu to serve your guests. We require a minimum number of guests because it is a lot of work and it isn’t worth doing for only a few people, sorry. But for larger groups it is a nice way to offer a variety of tasty foods. We have our own Bavarian seasonings for the roast pork loin, apple dressing and pan gravy. There are too many items to describe – just ask us about them. You should know that we are peeling & shredding potatoes for the pancakes, we make our own Spätzle from scratch, chop cabbage & even make our own applesauce, but we don’t smoke our own bacon – yet!
If you ask about sauerbraten, ribs and kraut, rabbit or some other German stuff, we can talk!
Pick 2 meats: Bavarian Roast Pork Loin & Apple Dressing, Bratwurst, Wiener schnitzel OR Bone in Baked Ham
Pick 1: Potato Pancakes w/sour cream OR German Potato Salad
Pick 1: Sauerkraut OR Sweet & Sour Cabbage
Also includes: Homemade Spätzle, Green Beans w/bacon & onion and Chunky style Applesauce

Italian Buffet: $16.00/person
30 people minimum please
You just can’t go wrong with a menu like this; it is hard to narrow down the choices. The pork loin is marinated in olive oil with fresh rosemary, garlic and pepper. Can you put too much Pecorino Romano in meatballs? No one can resist tender braised Italian Sausage with peppers & onions. Our bone in chicken Vesuvio is falling off the bones and the roasted potatoes are trying to steal the show. Our simple polenta becomes tastier by adding Pecorino Romano cheese & fresh spinach. Good luck making up your mind!
Pick 2 Entrees: Italian Roast Pork Loin, Braised Italian Sausage, Parmesan Italian chicken breast, Meatballs in red sauce OR Chicken Vesuvio with roasted potatoes
Pick 2 Pastas: Linguini, Fettuccini, Mini Penne, Farfalle or Rigatoni
Pick 2 Sauces: Marinara, Alfredo, Tomato Wine, Meat sauce or Primavera Aioli
Also includes: Garden Salad dressed with Italian, Italian Green Beans, Polenta Florentine and breadsticks
VEGETARIAN/ITALIAN SELECTIONS

These dishes can be sides to expand your menu and offer variety and interest to your guests. Or, make it easy, make your selection & add a great salad with some hot artisan breads and call it done!

Baked Mostaccioli
Simply good – a first cousin once removed from lasagna. It has a couple of layers of meat & cheese between sauced penne rigati. Not only is it tasty and appealing to everyone, but it holds up well if your guests are taking a while to eat.
½ pan $36.00 full pan $67.00

Lasagna
Ricotta, Mozzarella, Provolone and Pecorino Romano are the cheeses that we use. If you order our standard lasagna we use both ground beef and Italian sausage for our meats. You will find nice chunks of tomatoes in our sauce along with fresh spinach and maybe fresh basil or at least a bit of pesto.
½ pan $41.80 full pan $73.60

Vegetarian Lasagna
With lots of assorted blanched or roasted veggies, zucchini, yellow squash, broccoli, carrots, mushrooms, onions, spinach, roasted peppers; in our marinara sauce with cheeses
½ pan $40.00 full pan $70.60

Vegetarian Lasagna Alfredo
Same ingredients as above but made with our creamy Alfredo sauce. Hard to say which one is better, it’s just what you like.
½ pan $41.00 full pan $71.60

Vegetarian Baked Mostaccioli
Just assorted vegetables & cheese between sauced penne rigati, choose either our marinara or Alfredo sauce.
Marinara ½ pan $32.00 full pan $63.00 Alfredo ½ pan $41.00 full pan $71.60

Chicken or Turkey Tetrazzini
We start with cooked pasta, spaghetti or linguini, and add roasted, boned chicken or turkey meat. Our sauce is a veloute (rich stock thickened with a roux) with garlic, onion, mushrooms, Pecorino Romano cheese and a splash of cream sherry or Marsala wine. This casserole is topped with seasoned panko bread crumbs.
½ pan $41.80 shallow pan $58.00 full pan $73.60

Tortellini Florentine
Cheese filled tortellini are baked in a chicken veloute (see Tetrazzini) with garlic, onion, fresh spinach, Pecorino Romano and Swiss cheeses. This is kind of an adult Italian macaroni & cheese; it’s so easy to go back for seconds!
½ pan $40.00 shallow pan $58.00 full pan $69.00

Pasta Primavera Aioli
Primavera implies vegetables. Aioli means garlic with olive oil. So what we did is combine garden veggies – broccoli, zucchini, carrots, yellow squash, red & green peppers…. & garlic into a quick stir fry with olive oil & seasonings. This pasta dish is great standing alone, but you can add marinara or Alfredo if you want.
½ pan $31.60 shallow pan $46.00 full pan $58.30
ASSORTED TRAYS

Assorted Trays – This is a listing or sampling of some of our cold tray presentations. We know how hard it is to select amounts and sizes, we are happy to help you through it. A lot depends on the number of people, time of day, type of event and what other foods are being offered. Know that our trays are tastefully and attractively arranged and decorated.

**Taco Dip Tray** $36.00
Refried beans under a layer of taco flavored ground beef, which is under diced tomatoes, shredded lettuce & cheese. Fresh made chips on the side.

**Cheese Tray with Crackers** $9.75/lb.
An assortment of Swiss, Cheddar, Provolone, Hot Pepper & Muenster Cheeses – sliced or cube – with assorted crackers.

**Deluxe Cheese Tray with Crackers** $16.00/lb.
Please pick 4: Smoked Gouda, Eden, Bleu, Asiago, Aged Provolone, Sharp White Cheddar, Brie, Hot Pepper, and Aged Cheddar

**Cheese Ball with Crackers** $15.00 each
We build flavors around a cream cheese base, depends on what you like – All are served with assorted crackers. 1# each.
- Corned Beef, green onion & green pepper
- Bleu cheese & more blue cheese
- Aged sharp cheddar and smoky bacon
- Dried fruits & berries OR Cheddar & Horseradish

**Vegetable Tray**
Fresh cut: Broccoli, Cauliflower, Cucumbers, Carrots, Radishes, Celery, Green Onions & Red & Green Peppers accompanied by our fresh made Buttermilk Ranch dip.
SM $31.65 (up to 30p)     MED $40.70 (up to 40p)     LG $52.00 (up to 80p)

**Fruit Tray** - Fresh cut: Cantaloupe, Honey Dew, Watermelon, Pineapple, Strawberries & Grapes accompanied by our sweet fruit dip – official name “pink stuff”.

In Season May 1 – Oct. 1 off Season Nov. 1 – April 30
SM $44.10 (up to 30p)     MED $57.70 (up to 40p)     LG $74.70 (up to 80p)
SM $49.75     MED $62.85     LG $86.05

**Combo Fruit & Veggie Tray**
In Season May 1 – Oct. 1 off Season Nov. 1 – April 30
SM $44.10 (up to 30p)     MED $57.70 (up to 40p)     LG $74.70 (up to 80p)
SM $49.75     MED $62.85     LG $86.05

**Cut & cleaned Fruit & Veggie Refills for Trays** –
This is helpful when you just need to touch up & refill.

**Fruit** $5.95/lb.     **Veggies** $4.95/lb.

**Watermelon Basket** (May thru Oct.) $150.00 (Nov thru April) $170.00
Let this bountiful basket be the centerpiece and focal point of your table. Cubed watermelon, cantaloupe & honeydew inside a carved basket, surrounded with grapes, strawberries, pineapple & sliced melons, adorned with a carved apple bird.
Serves 80-90 people
HORS D’OEUVRES – APPETIZERS – FINGER FOODS – Cold Offerings

Prices listed are per piece – unless noted otherwise, 50 pieces minimum please

**Assorted Salad Puffs** 1.10
We make little “Pate’ au chou puffs” (1 ¼”) and cut them in half. They make a very nice little bowl to hold our salads, generally about 2 bites. Pick from 1 or several fillings for variety, Chicken Salad, Ham, Tuna or Crab. Each is nicely garnished for presentation.

**Stuffed Cherry Tomatoes** 0.75
We remove the seeds and fill them with an Italian four cheese filling.

**Stuffed Celery** 0.75
Finger size celery sticks are filled with cheese, such as: Bleu cheese & walnuts OR Cream Cheese & pineapple OR Italian 4 cheese blend OR our Cheddar cheese.

**Fruit Kabobs** (May thru Oct) 0.95 (Nov. thru April) 1.10
4” Skewers with cubes of fresh Cantaloupe, Honeydew, Pineapple, Grapes, Watermelon & maybe a strawberry.

**Pinwheels** 0.55
An old time favorite – slices of ham rolled around a cream cheese filling with a gherkin pickle in the center. Sliced about ½” thick.

**Sushi, Sashimi & Sushimi** Market Price
An assortment of popular seafood and veggie pieces with dipping sauces.

**Fresh Tortilla Wrap** 0.75
A variety of flavors – Smoked turkey & Gouda OR Ham & Swiss OR Roasted Veggies OR Roast Beef & Cheddar OR Italian meats, rolled up with lettuce & tomato & just a bit of secret sauce & sliced about 1” thick & held with a pick, cut thicker if you’d like. Plain, Tomato, Wheat or Spinach Tortillas available.

**Fresh Tomato & Basil Bruschetta** 0.75/person
Fine diced tomatoes, chopped basil, garlic and green onion with a spritz of Balsamic vinegar & olive oil. Served with our home made Crostini.

**Exotic Mushroom Bruschetta** 1.30/person
Shitake, Porcini & Button Mushrooms chopped sautéed and marinated with white wine, olive oil, garlic & herbs. Mushroom lovers gone to heaven. Served with homemade crostini.

**Shrimp Cocktail** 0.95
We give a quick boil in flavorful stock to 26-30 size, tail on shrimp. Our home made cocktail sauce is an eye opener with our fresh, homemade horseradish. These are not your pre-cooked limp shrimp! Larger shrimp are available, just ask.

**Feisty Shrimp** 0.95
Spicy hot with a smoky, southwest flavor right off the grill. Serve hot or cold.

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**HORS D’OEUVRES – Hot Offerings**

Prices listed are per piece – unless noted otherwise, 50 pieces minimum please

**Swedish Meatballs** 0.60
Our lean ground round, chopped green onions, a bit of brown sugar, some breadcrumbs & our seasonings make this simple appetizer very enjoyable. Our sour cream gravy finishes this nicely.

**Sweet & Sour Meatballs OR BBQ Meatballs** 0.60
Same meat as above with different seasonings to let the sauces shine

**Italian Meatballs** 0.60
Lean ground round, fresh chopped parsley, garlic and lots of Pecorino Romano cheese make these stand out. Our Marinara sauce completes them.
**HORS D’OEUVRES – Hot Offerings - continued**

Prices listed are per piece – unless noted otherwise, 50 pieces minimum please

**Veggie Spring Rolls**
- **$0.80**
- Won ton skin around Oriental veggies, served with sweet & sour sauce and hot mustard.

**BBQ Water Chestnuts**
- **$0.75**
- A water chestnut wrapped in bacon, cooked, then glazed with our tangy BBQ sauce.

**Rumaki**
- **$1.15**
- A bit of water chestnut and chicken liver wrapped in bacon, cooked with a mild, sweet, pineapple teriyaki sauce.

**Mini Quiche**
- **$0.90**
- Small tartlet cups filled with an egg custard and other ingredients. One or two bites, very neat.

**Sesame Chicken Cubes**
- **$0.65**
- Single bites of our chicken tenderloin that has been rolled in our sesame breading and deep fried. Good with any number of dips – we like sweet & sour.

**Italian Chicken Cubes**
- **$0.65**
- Single bites of chicken tenderloin dredged with Italian flavors, accenting black pepper, Pecorino Romano cheese & garlic. Great alone or dipped in Marinara or Alfredo sauce.

**Hibachi Beef or Chicken Rolls**
- **$1.10**
- We use thin strips of beef or chicken breast & roll it around julienned green onion, green & red peppers & pepper jack cheese. These are flash baked w/a light Teriyaki glaze.

**Mushroom Caps – stuffed 2 ways**
- **$1.15**
  a) Traditional: Italian sausage, Pecorino Romano cheese & bread crumbs
  b) Deviled Crab meat blend, just a bit spicy of course.

**Spanakopita**
- **$1.15**
- Phyllo dough filled with sautéed spinach, onion & a bit of Feta cheese.

**Bacon Wrapped Scallops**
- **Market Price**
- The name says it all – tender scallops, a strip of bacon – no sauce required.

**Mini Crab Cakes**
- **$1.20**
- Deviled crab, in small 2 bite patties, served with sweet roasted red pepper sauce.

**Brochettes – available in 2 sizes**
- The 3” is an appetizer size. The 6” is large enough that a couple could be a meal. You choose – tender beef, chicken or shrimp with green pepper, onion tomato & sometimes pineapple.
  - Beef – 3” $1.75 OR 6” $3.80
  - Chicken – 3” $1.45 OR 6” $3.50
  - Shrimp – 3” $ 1.95  OR  6” $4.00

**Braised Italian Sausage Bites**
- **$0.60**
- The sausage is cut into 1” pieces & slow cooked in our Italian au jus with onions & peppers.

**Apricot, bacon & Almond Wrap**
- **$1.15**
- Stuffed dried apricot with toasted almonds and wrapped in bacon.

**Frenched Lamb Chops**
- **Market Price**
- Individual bone, lollipop style chop, seasoned with garlic pepper & other stuff.

**Chicken Sate**
- **$1.20**
- Tender strips of marinated chicken, skewered & served with Thai peanut sauce.

**Chicken Wings**
- **$0.95**
- BBQ, Buffalo or breaded – includes dipping sauce.
ENTREES

$7.95/person complete entrée with a garden salad, rolls & butter

Beef or Chicken Stew
A generous portion of our homemade stew your choice of beef or chicken loaded with fresh potatoes, carrots & onions.

Baked Mostaccioli
Layers of meat & cheese between sauced penne rigatti

Chicken or Turkey Tetrazzini
Too delicious to abbreviate – see page 9 for a tasty description

$8.95/person complete entrée with a garden salad, veggie, rolls & butter

Beef Stroganoff & Noodles
Our hearty stroganoff with its creamy gravy & noodles

Pepper Steak & Rice
Our tender braised beef with peppers, onions & mushrooms in a rich gravy over rice

Chicken & Dumplings
Old fashioned & yummy – chunks of fresh chicken, celery, onions & carrots with homemade spoon dumplings

Chicken Paprikash & Dumplings
Bone in pieces of chicken with tomatoes, onions & peppers, Hungarian Paprika & sour cream gravy with homemade spoon dumplings. With boneless breast meat +$1.00/person

Chicken Vesuvio & Roasted Potatoes
Nicely seasoned pieces of chicken are slow cooked with onions & mushrooms & a bit of white wine & lemon paired with oven roasted potatoes. With boneless breast meat + $1.00/person

$8.95/person complete entrée with a garden salad, veggie, potato, rice or pasta, rolls & butter

Chicken Epicurean
A favorite of ours – this chicken breast dish is sautéed & finished with white wine & served with our creamy Supreme sauce.

Italian Parmesan Chicken
This chicken breast is coated with seasoned fresh bread crumbs & Romano cheese, sautéed, finished in the oven & served with our fresh, roasted red pepper sauce.

Katherine Chicken
Our Romano breading on a sautéed chicken breast, drizzled w/lemon & white wine & finished in the oven. The sauce is rich chicken stock, white wine, lemon juice, Pecorino Romano Cheese & fresh chopped parsley.

Chicken Piccata
A wonderful chicken breast dish with rich stock, shallots, onion, garlic, a splash of lemon juice & dry vermouth, add a few capers. The sauce makes this dish.

Breaded Pork Chop (2 in a serving)
Our chops are lightly breaded, fried to set the breading & finished in the oven. Easy to eat

Baked Ham
Our baked ham sliced off the bone. Old school – it’s great.
Roast Beef
Our slow roasted beef, dinner cut (just a bit thicker), served with pan gravy.

Roast Center Cut Pork Loin
Your choice of American, Bavarian or Italian seasonings.

Turkey & Dressing
Freshly roasted turkey breast, sliced and served with homemade pan gravy.

Baked Chicken & Dressing
Savory baked chicken with our homemade dressing & homemade pan gravy.

Meatloaf
Our best recipe, with real pan gravy.

Pot Roast
Our tender braised pot roast with pan gravy. We are famous for this!

**Entrée Potato Selections (choose one):**
- Oven Roasted
- New Red w/butter & parsley
- Mashed
- Rice Pilaf

**Entrée Vegetables Selections (choose one):**
- Buttered or Mild Garlic Butter Green Beans
- Glazed Carrots
- Buttered Corn
- California Blend (broccoli, cauliflower, carrots)

**Entrée Garden Salad – consists of:**
Tomatoes, cucumbers, radishes, craisins & croutons w/2 dressings (dressing choice of Ranch, French & Italian)
DESSERTS

Sweet Tray $46.35
An assortment of bite sized treats including but not limited to: brownies, lemon & pecan bars, cheesecake bites & fresh baked cookies. 55 pieces per tray.

Lemon Bars .55ea  Brownies .55ea
Large Cookies .60ea  Cheesecake $2.20/person
Apple Pie (serves 8) $9.75 per pie

Raspberry Infused Chocolate Sheet Cake with Cream Cheese frosting $75.00 (full sheet)

BEVERAGES

Coffee Service – Regular or Decaf, includes, cups, creamers & sugars $19.45/gal
Iced Tea – Louisiana brand fresh brewed, includes lemon slices $8.00/gal
Sweet Tea $9.00/gal
Pink Lemonade $8.00/gal  Bottled Water (12 oz.) $1.00 ea.

Soft Drinks – individual cans, your choice of popular brands $1.10 ea.
2 Liter bottles, your choice of popular brands $1.70 ea.
Homemade Punch – choose from Citrus, Fruit or Sparkling $19.00/gal
Champagne Punch $25.00/gal
Hot Chocolate OR Apple Cider $12.00/gal

MISCELLANEOUS CHARGES

The following charges may be added to your order. These charges will be reflected on the catering quote.

Delivery  Linen and skirting
Disposables  Rental equipment
Labor

Non-university groups add an extra 5% to total cost.

Food & Beverage Carry In/Out Policy
Food and beverages cannot be brought in for a campus meeting or event.
In observance of food, health, and safety regulations, groups are not permitted to take home any left-over food.

Comforts Catering, St. John, IN
Prices subject to change
For a complete menu, questions or to order, please contact Special Events @ 219-980-6803 or 219-980-7763