Progressive Dining Group is committed to delivering the highest quality catering experience to each one of our clients. To ensure the upmost quality experience, we have set forth the following guidelines:

- The event date, guest count and menu must be confirmed no later than 7 days prior to the event, however in the event of a change, PDG will make our best efforts to accommodate.

- Any delivery or service time changes must be made at least 72 hours prior to the event. Otherwise, a 5% service charge may be applied as determined by PDG.

- Orders submitted within 7 days of event date are subject to a 10% service charge as determined by PDG.

- If catering orders are cancelled within 7 days prior to the event, the client will be responsible for 100% of the cost of the initial catering agreement.

- Delivery charges for all buildings, with the exception of the Arts and Sciences building, will be $25 during normal business hours and $45 before or after normal business hours. Normal business hours are defined as 7am-6pm Monday through Friday and are subject to change.

- Delivery charges for the Arts and Sciences building will be $45 during normal business hours and $65 before or after normal business hours. Normal business hours are defined as 7am-6pm Monday through Friday and are subject to change.

- Additional labor costs may be added depending on the size and scope of the event and will be reflected on the client’s original quote.

- Please be aware that Progressive Dining Group assumes no responsibility for its food items that are reserved by the guest and eaten after an event has finished and food service has ceased.

Please note the following:

+ All prices are subject to change
+ There will be a 3% surcharge on all credit card orders
Breakfast

+All Plastic Utensils, Styrofoam Plates and Cups, Paper Napkins and Condiments are included
+All other upgrades will be an additional charge. See pricing on the last page.

+10 person minimum please

**Breakfast Burrito** $5.50 each
Scrambled eggs, cheese, hash browns, turkey sausage
Add Sour Cream - $.50
Add Salsa Verde - $.50

**Yogurt Bar & Oatmeal Bar** $9.95 per person
Bar includes Granola, Fresh Cut Strawberries, Blueberries and Honey
Mini Croissants, served with Butter and Jelly
Fruit Bowl
Orange Juice, Coffee, Hot Tea

**Gypsy Skillet** $10.50 per person
Skillet includes Eggs, Hashbrowns, Ham, Onion, Mushroom, Mozzarella and American Cheese
Biscuits served with Butter and Jelly
Fruit Bowl
Orange Juice, Coffee, Hot Tea

**Veggie Skillet** $9.45 per person
Skillet includes Eggs, Hashbrowns, Broccoli, Onion, Green Pepper, Tomato and Mushroom
Biscuits served with Butter and Jelly
Fruit Bowl
Orange Juice, Coffee, Hot Tea

**Scrambled Eggs** $10.50 per person
Bacon
Pancakes
Mini Croissants served with Butter and Jelly
Fruit Bowl
Orange Juice, Coffee, Hot Tea
- Egg Beaters $11.50 per person
Turkey Sausage
Whole Wheat Pancakes
Fruit Bowl
Orange Juice, Coffee, Hot Tea

Continental Breakfast $8.50 per person
Assorted Miniature Muffins, Mini Doughnuts, Mini Danish, Crumb Cake and
Mini Croissants, served with Cream Cheese and Butter
Orange Juice, Coffee, Hot Tea

+For group orders, Fruit may be served on a tray or in a bowl

Breakfast Sides

+Half Pans approx. 30 portions
+Full Pans approx. 60 portions

Shredded Hashbrowns
Shredded potatoes, grilled in butter

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<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Half Pan</td>
<td>$59.99</td>
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<tr>
<td>Full Pan</td>
<td>$99.99</td>
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</tbody>
</table>

Pork Sausage Link $1.15 EA
Bacon Strip $1.15 EA
Turkey Sausage Patty $1.15 EA
Veggie Sausage Patty $1.15 EA
Fruit Bowl $2.25 Per Person

Yogurt Cups: Blueberry, Strawberry or Cherry $2.50 EA
Parfait Cups $2.50 EA
Granola Bar $1.35 EA
Hors-d'oeuvres

+All Plastic Utensils, Styrofoam Plates and Cups, Paper Napkins and Condiments are included
+All other upgrades will be an additional charge. See pricing on the last page.

2 Cheese Tray (Basic)
Yellow Cheddar and Swiss, served with assorted gourmet crackers

12" Tray (serves 15) $27.99
16" Tray (serves 35) $49.99
18" Tray (serves 50) $61.99

Cheese Tray (Supreme)
Smoked Gouda, Brie, Cheddar, Swiss, Pepper Jack, Bleu Cheese, served with assorted gourmet crackers

12" Tray (serves 15) $50.49
16" Tray (serves 35) $117.49
18" Tray (serves 50) $167.99

Veggie Tray (Basic)
Carrots, Broccoli, Celery, Cucumbers, served with Ranch Dip

12" Tray (serves 15) $22.49
16" Tray (serves 35) $44.75
18" Tray (serves 50) $55.99

Veggie Tray (Supreme)
Carrots, Broccoli, Celery, Cauliflower, Sugar Snaps (seasonal,) Tomatoes (red/yellow), Cucumbers, Red/Yellow peppers, served with Ranch Dip

12" Tray (serves 15) $46.25
16" Tray (serves 35) $97.99
18" Tray (serves 50) $111.99

Fruit Tray or Bowl (Basic)
Honeydew, Cantaloupe, Red Grapes and Pineapple

12" Tray (serves 15) $29.99
16" Tray (serves 35) $52.99
18" Tray (serves 50) $63.99
**Fruit Tray or Bowl (Supreme)**
Honeydew, Cantaloupe, Watermelon, Green/Red Grapes, Strawberries, Pineapple and Kiwi

- 12" Tray (serves 15) $45.99
- 16" Tray (serves 35) $97.99
- 18" Tray (serves 50) $111.99

**Shrimp Cocktail Tray**
Served with Cocktail Sauce and Lemons

- Medium Size Shrimp $22.49/lb (26-30 pieces)
- Large Size Shrimp $28.75/lb (16-20 pieces)

**Meat and Cheese Tray**
Sliced Turkey, Ham and Roast Beef with Cheddar and Swiss Cheeses served with assorted gourmet crackers

- 12" Tray (serves 15) $36.99
- 16" Tray (serves 35) $59.99
- 18" Tray (serves 50) $70.49

**Cold Cut Tray**
(choose three meats) – Turkey, Ham, Roast Beef, Capicola, Prosciutto, Genoa served with assorted gourmet crackers

- 12" Tray (serves 15) $50.49
- 16" Tray (serves 35) $117.99
- 18" Tray (serves 50) $167.99

**Relish Tray**
Olives (red/green), Marinated Green Peppers, Pickled Red Peppers, Marinated Radish, Hearts of Palm, Artichoke Hearts, Pickles

- 12" Tray (serves 15) $46.25
- 16" Tray (serves 35) $97.99
- 18" Tray (serves 50) $124.99

**Antipasto Tray**
Cheddar, Swiss, Pepper Jack, Capicola, Prosciutto, Genoa, Olives (red/green), Marinated Green Peppers/Pickled Red Peppers, Pickles, Pickled Radish served with assorted gourmet crackers

- 12" Tray (serves 15) $50.49
- 16" Tray (serves 35) $107.99
- 18" Tray (serves 50) $139.99
7 Layer Dip
Sour Cream, Guacamole, Refried Beans, Salsa, Lettuce, Shredded Cheese and Olives, served with Tortilla Chips

12" Tray (serves 15) $35.99
16" Tray (serves 35) $61.49
18" Tray (serves 50) $72.75

Quesadilla Triangle Tray $39.99
A blend of Mexican Cheeses, served with Shredded Lettuce, Diced Tomatoes and Sour Cream; 48 Pieces on tray

Build Your Own Mini Sandwich Tray
(Choose three meats) – Turkey, Ham, Roast Beef, Capicola, Prosciutto, Genoa, Falafel (chickpea patty) with slider buns, served with lettuce, tomato and cheese on the side

12" Tray (serves 15; 2 mini sliders per person) $52.50
16" Tray (serves 35; 2 mini sliders per person) $122.50
18" Tray (serves 50; 2 mini sliders per person) $175

Wraps $5.50 EA
Flour tortillas (spinach, tomato, whole wheat)
Meats - Turkey, Roast Beef, Ham, Chicken
Cheeses - American, Swiss, Cheddar
Toppings – Tomato, Lettuce
Condiments - Mayonnaise, Mustard

+Each wrap is cut in FOUR 2" segments
+You may mix and match tortillas, meats and cheeses at no additional charge

Cold Sandwiches $5.50 EA
Bread – Gourmet White Bun or Wheat Bun, White, Wheat or Rye Bread
Meat (choose one) – Sliced Turkey Breast, Sliced Roast Beef, Sliced Chicken Breast, Ham, Cajun Marinated Tofu, Falafel (Chickpea Patty)
Toppings – Lettuce and Tomato
Cheese – (choose one) - Cheddar, American, Swiss
Dressing – Mustard and Mayonnaise packet

+Individually wrapped or served on a tray
+You may mix and match bread, meats and cheeses at no additional charge

Stuffed Cherry Tomatoes $1.35 EA
Filled with a blend of Cheeses

Fruit Kabobs $1.50 EA
6" Skewers with Honeydew, Cantaloupe, Red Grapes, Pineapple and Orange Segments

Fresh Tomato & Basil Bruschetta $9.50/lb
Diced Tomatoes, Chopped Basil, Garlic with Balsamic Vinegar & Olive Oil, served with Crostini Slices
<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Meatballs (half ounce portions)</strong></td>
<td>$.99 EA</td>
</tr>
<tr>
<td>(choose one) Chicken, Beef, Turkey</td>
<td></td>
</tr>
<tr>
<td>(choose one) Sauce – Swedish, Sweet and Sour, Marinara, BBQ,</td>
<td></td>
</tr>
<tr>
<td>Naked and Seasoned</td>
<td></td>
</tr>
<tr>
<td><strong>Gino's Mini Crab Cakes</strong></td>
<td>$3.50 EA</td>
</tr>
<tr>
<td>Real Crab Meat served with our Spicy Remoulade Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Gino's Marinated Peppers</strong></td>
<td>$17.49</td>
</tr>
<tr>
<td>Gino’s Signature Peppers (16 oz) served with a Bread Loaf</td>
<td></td>
</tr>
<tr>
<td>+Serves 4-6</td>
<td></td>
</tr>
<tr>
<td><strong>Traditional or Boneless Chicken Wings</strong></td>
<td>$1.69 EA</td>
</tr>
<tr>
<td>Breaded and Fried</td>
<td></td>
</tr>
<tr>
<td>Sauces available are Buffalo, Hot or Asian</td>
<td></td>
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<tr>
<td>Served with your choice of Bleu Cheese or Ranch Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Veggie Spring Rolls</strong></td>
<td>$1.35 EA</td>
</tr>
<tr>
<td>Fresh Vegetables wrapped in a deliciously delicate, crispy</td>
<td></td>
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<tr>
<td>spring roll skin, deep-fried golden brown</td>
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<tr>
<td>+Minimum order of 8</td>
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<tr>
<td>+includes hot mustard and sweet and sour sauce</td>
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</tr>
<tr>
<td><strong>BBQ Water Chestnuts</strong></td>
<td>$1.25 EA</td>
</tr>
<tr>
<td>Water Chestnuts wrapped in crisp Bacon, fried to a golden</td>
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<tr>
<td>brown, tossed in BBQ sauce</td>
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<tr>
<td><strong>Spanakopita (1 oz piece)</strong></td>
<td>$1.25 EA</td>
</tr>
<tr>
<td>A blend of fresh chopped Spinach and Feta Cheese wrapped</td>
<td></td>
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<tr>
<td>in crispy, flakey layers of Filo Dough</td>
<td></td>
</tr>
<tr>
<td><strong>Spinach and Artichoke Dip with Pita Chips</strong></td>
<td>$53.75</td>
</tr>
<tr>
<td>Half gallon approx. 20 portions</td>
<td></td>
</tr>
<tr>
<td><strong>Hummus with Pita Chips</strong></td>
<td>$39.99</td>
</tr>
<tr>
<td>Half gallon approx. 20 portions</td>
<td></td>
</tr>
<tr>
<td><strong>Pot Stickers</strong></td>
<td>$1.35 EA</td>
</tr>
<tr>
<td>Served with Ponzu Sauce</td>
<td></td>
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<tr>
<td>+minimum of 20</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Skewers</strong></td>
<td>$1.45 EA</td>
</tr>
<tr>
<td>6” Chicken Skewers with your choice of Greek, Asian or BBQ</td>
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</tr>
<tr>
<td>Marinade</td>
<td></td>
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<tr>
<td>+minimum of 20</td>
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</table>
**Mini Quiche**
Small tartlet cups filled with an Egg Custard and other ingredients

$1.35 EA

**Stuffed Mushroom Caps**
Large White Mushrooms, Italian Sausage, Romano Cheese & Bread Crumbs.
+minimum of 20

$1.75 EA

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**Salads**

Dressings include Balsamic Vinaigrette, Raspberry Vinaigrette, Smoked Bacon Vinaigrette, Smoked French, Bleu Cheese and Southwest Ranch

+Half Pans serve approx. 15 people
+Full Pans serve approx. 30 people

**Garden Salad**
Freshly chopped Romaine, Red Cabbage, Grape Tomato, Cucumber, Croutons with choice of dressing

<table>
<thead>
<tr>
<th></th>
<th>Individual</th>
<th>Half Pan</th>
<th>Full Pan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual</td>
<td>$6 (Served with a dinner roll and butter)</td>
<td>$38.99 Add dinner rolls and butter $12.49</td>
<td>$60.99 Add dinner rolls and butter $24.99</td>
</tr>
</tbody>
</table>

**Chef Salad**
Turkey, Ham, American/Swiss Cheese, Tomatoes, Cucumbers, Onions & Green Peppers over Fresh Romaine mix with your choice of dressing

<table>
<thead>
<tr>
<th></th>
<th>Individual</th>
<th>Half Pan</th>
<th>Full Pan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual</td>
<td>$8.99 (Served with a dinner roll and butter)</td>
<td>$44.99 Add dinner rolls and butter $12.49</td>
<td>$66.99 Add dinner rolls and butter $24.99</td>
</tr>
</tbody>
</table>

**Caesar Salad**
Crisp Romaine Lettuce tossed in our Garlic Caesar dressing, topped with Croutons and a Parmesan Cheese blend

<table>
<thead>
<tr>
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<th>Full Pan</th>
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</thead>
<tbody>
<tr>
<td>Individual</td>
<td>$6.75 (Served with a dinner roll and butter)</td>
<td>$38.99 Add dinner rolls and butter $12.49</td>
<td>$60.99 Add dinner rolls and butter $24.99</td>
</tr>
</tbody>
</table>

Add Grilled Chicken $2.25 $8.95 $16.74

**Greek Salad**
Lettuce, Tomato, Cucumber, Pepperoncini, Green Pepper, Olives and Feta Cheese

<table>
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<tr>
<td>Individual</td>
<td>$8.99 (Served with a dinner roll and butter)</td>
<td>$34.74 Add dinner rolls and butter $12.49</td>
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</tr>
</tbody>
</table>
Three Salad Plate
Includes Pasta Salad, Fruit Salad and your choice of either Chicken or Tuna Salad

Individual Only $9.25 (Served with a dinner roll and butter)
+10 person minimum

Box & Sack Lunches

Box Lunches $12.75 EA
One Sandwich (see selection below), Bag of Chips, Pasta Salad or Whole Fruit (banana or apple), Cookie and a Beverage (canned soda or bottled water)
+Utensils and Condiments Are Provided

Sack Lunches $11.25 EA
One Sandwich (see selection below), Bag of Chips, Cookie and a Beverage (canned soda or bottled water)
+Utensils and Condiments are provided

Half Sandwich & Salad Combo $12.25 EA
Half Sandwich (see selection below), Garden Salad (with your choice of dressing), Bag of Chips, Cookie and a Beverage (canned soda or bottled water)
+Utensils and Condiments are provided

Sandwich choices for Box and Sack Lunches:
BREAD – Gourmet White Bun or Wheat Bun, White, Wheat or Rye Bread
MEAT (choose one) – Sliced Turkey Breast, Sliced Roast Beef, Sliced Chicken Breast, Ham, Cajun Marinated Tofu, Falafel (chickpea patty)
TOPPINGS – Lettuce and Tomato
CHEESE – (choose one) - Cheddar, American, Swiss
DRESSING – (choose one) - Mustard and Mayonnaise packet

+You may substitute a full Garden or Caesar Salad for any sandwich with your choice of Italian, Ranch, Caesar, French, Balsamic or Bleu Cheese dressing

+Add Grilled Chicken to any salad for an additional $1

+Box and sack lunches may be customized for groups of 20 or less and will be charged an additional $.50 per person

+For orders of more than 20 people, an assorted selection will be provided, and certain items may be trayed

Pizza Sack Lunch $11.25 EA
Individual 8” Pizza (Cheese, Pepperoni or Sausage) boxed, with a sack containing a Bag of Chips, Brownie and a Beverage (canned soda or bottled water)

+Cookie flavors: Chocolate Chip, Peanut Butter, M&M or Oatmeal
Pizza (Catered)

+All Plastic Utensils, Styrofoam Plates and Cups, Paper Napkins and Condiments are included
+All other upgrades will be an additional charge. See pricing on the last page.

<table>
<thead>
<tr>
<th></th>
<th>Individual 8&quot;</th>
<th>Large 15&quot; (16 squares)</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEESE</td>
<td>$5.50</td>
<td>$21</td>
</tr>
<tr>
<td>ONE TOPPING</td>
<td>$5.50</td>
<td>$21</td>
</tr>
<tr>
<td>TWO TOPPING</td>
<td>$6.50</td>
<td>$22</td>
</tr>
<tr>
<td>THREE TOPPING</td>
<td>$7.00</td>
<td>$23</td>
</tr>
<tr>
<td>FOUR + TOPPING</td>
<td>$7.50</td>
<td>$24</td>
</tr>
</tbody>
</table>

Toppings include: Sausage, Pepperoni, Bacon, Green Pepper, Olives, Mushrooms, Spinach, Tomatoes and Onions

+A minimum of 5 Individual Pizzas per catering order please

Pizza (Carry Out)

+Must be picked up at the Redhawk Cafeteria during normal business hours or by appointment

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<td>$23</td>
</tr>
<tr>
<td>FOUR + TOPPING</td>
<td>$7.50</td>
<td>$24</td>
</tr>
</tbody>
</table>

Toppings include: Sausage, Pepperoni, Bacon, Green Pepper, Olives, Mushrooms, Spinach, Tomatoes and Onions

+Add Four Breadsticks to any order carry out or catered order for $5, with your choice of marinara or cheddar cheese dipping sauce
Healthy IU Meal Options

Stuffed Mushrooms with Turkey Sausage
Button mushrooms, turkey sausage, garlic, onion, breadcrumbs, parsley, seasoning and olive oil
$1.50 Each (minimum of 20)
Serving size – 2 Mushrooms | Calories – 104.4 | Sodium – 476.6 mg | Trans fat – 0 | Saturated Fat – 2.2 grams

Pasta Primavera
Whole wheat penne noodles, red onion, green pepper, zucchini, yellow squash, olive oil, garlic and seasoning.
Half Pan $44.99
Full Pan $77.99
Serving size – 8 oz | Calories – 556.9 | Sodium – 535.2 mg | Trans fat – 0

Greek Cucumber Salad
Cucumber, cherry tomato, red onion, feta cheese, apple cider vinegar, olive oil and seasoning.
Half Pan $44.99
Full Pan $77.99
Serving size – 8 oz | Calories – 153.9 | Sodium – 188 mg | Trans fat – 0 | Saturated Fat – 4.9 grams

Balsamic Grilled Vegetables
Balsamic vinegar, zucchini, yellow squash, red onion, cherry tomatoes and seasoning.
Half Pan $44.99
Full Pan $77.99
Serving size – 7 oz | Calories – 43.2 | Sodium – 492.1 mg | Trans fat – 0 | Saturated Fat – 0

Roasted Broccoli and Cauliflower
Broccoli, cauliflower, garlic, onion and seasoning.
Half Pan $44.99
Full Pan $77.99
Serving size – 8 oz | Calories – 97.1 | Sodium – 248.3 mg | Trans fat – 0 | Saturated Fat – 1.7

Seared Salmon
Salmon, dill and seasoning.
Substitute on dinner or lunch packages for no additional charge.
Serving size – 6 oz | Calories – 204.5 | Sodium – 543.8 mg | Trans fat – 0 | Saturated Fat – 1.3 grams

Bruschetta Stuffed Chicken
Substitute on dinner or lunch packages for an additional $2 per person.
Boneless, skinless chicken breast, cherry tomatoes, onion, garlic, mozzarella, fresh basil, and seasoning. Serving size – 6 oz | Calories – 253.7 | Sodium – 464 mg | Trans fat – 0 | Saturated Fat – 3.8 grams
Lunch/Dinner

Lunch/Dinner Package #1

+Includes coffee, hot tea, water, rolls and butter
+All Plastic Utensils, Styrofoam Plates and Cups, Paper Napkins and Condiments are provided
+Plastic Ware, Eco Bamboo Ware and Linen Napkins will be an additional charge. See pricing on the last page.

Plated
Lunch – $16-$23 (1 meat)
Dinner - $120-$25 (1 meat)

Family Style
Lunch – $22.49 (2 meats)
Dinner - $29.99 (3 meats)

Buffet
Lunch – $20 (2 meats)
Dinner - $28 (3 meats)

Meat:
Roasted or Smoked Beef, Chicken Breast (Pan Seared or Grilled) with your choice of sauce (Piccata, Marsala, Garlic Cream or Marinara), Roasted or Smoked Turkey, Fried Buttermilk Chicken, Roasted 8 Piece Chicken, Pulled Pork Shoulder (smoked 14 hours), Pan Seared Atlantic Salmon, Seared Salmon, Bruschetta Stuffed Chicken ($2.25 upcharge)

Starch: (choose 1)
Garlic Chive Mashed Potato (with or without gravy), Rice, Pasta Marinara/ Alfredo, Sweet Potato Fries, Roasted Lemon Potatoes, Bread Stuffing (with or without gravy)

Veggie: (choose 1)
Buttered Corn, Corn on the Cob, Glazed Carrots, Braised Red Cabbage, Mixed Broccoli and Cauliflower, Balsamic Grilled Vegetables, Roasted Broccoli and Cauliflower

Salad: (choose 1)
Iceberg/ Romaine Mix with Carrots and Red Cabbage, Mixed Greens with Apples and Walnuts, Cucumber Salad

Desserts: (choose 1)
Cheesecake, Assorted Cookies, Assorted Seasonal Pies, Fruit Parfait
**Lunch/Dinner Package #2**

+Includes coffee, hot tea, water, rolls and butter  
+All Plastic Utensils, Styrofoam Plates and Cups, Paper Napkins and Condiments are provided  
+Plastic Ware, Eco Bamboo Ware and Linen Napkins will be an additional charge. See pricing on the last page.

**Plated**  
Lunch – $22.49-$40 (1 meat)  
Dinner - $24.49-$41 (1 meat)

**Family Style**  
Lunch – $28 (2 meats)  
Dinner - $34 (3 meats)

**Buffet**  
Lunch – $25 (2 meats)  
Dinner - $31 (3 meats)

**Meat:**  
Filet Medallions, Ribs St. Louis or Baby Back (dry rubbed with Mild, Spicy or Raspberry BBQ sauce on the side), Perch (Sautéed or Fried), Large Shrimp (Grilled or Fried), Pork Tenderloin, Ahi Tuna, **Seared Salmon,** Bruschetta Stuffed Chicken ($2.25 upcharge)

**Starch:** (choose 1)  
Wild Rice, Sweet Potato Rounds, Twice Baked Potato, Risotto, Roasted Potato Medley

**Veggie:** (choose 1)  
Julienne Zucchini Medley, Smoked Vegetable Medley, Brussels Sprouts with Bacon, Sautéed Spinach, **Balsamic Grilled Vegetables, Roasted Broccoli and Cauliflower**

**Salad:** (choose 1)  
Greek Salad, Strawberry and Spinach Salad, Caesar Salad, Asian Salad with Carrots, Onions, Oranges with Soy Ginger

**Desserts:** (choose 1)  
Assorted Dessert Bar, Berry Short Cake with Vanilla Mouse, Assorted Gourmet Cupcakes, Scooped Crème Brulee with Sugar Glass, Mixed Berry Cornucopia
Pastas & Other Favorites

+Half Pans have approx. 30 portions
+Full Pans have approx. 60 portions

+Add dinner rolls and butter for half pan order $12.49
+Add dinner rolls and butter for full pan order $24.99

Baked Mac–n–Cheese
Macaroni noodles with a proprietary blend of melted cheeses, topped with toasted bread crumbs.

Half Pan $49.99
Full Pan $89.99

Traditional Lasagna
Layered Lasagna Noodles, Ricotta Cheese, Marinara or Meat Sauce, with Baked Mozzarella and Romano Cheese

Substitute lasagna noodles for zucchini noodles

Half Pan $45.99
Full Pan $89.99

Veggie Lasagna
Layered Lasagna noodles with a medley of Carrots, Spinach, Broccoli and Onions in a Parmesan and Romano Cheese Sauce

Substitute lasagna noodles for zucchini noodles

Half Pan $49.99
Full Pan $89.99

Baked Mostaccioli
Mostaccioli tossed lightly in a Meat or Marinara Sauce, baked with Provolone Cheese and a touch of Parmesan

Half Pan $44.99
Full Pan $77.99
**Spaghetti**
Italian Pasta served with Marinara or Meat Sauce, topped with Parmesan Cheese

Half Pan $44.99  
Full Pan $77.99

*Add Meatballs*
Half Pan $14.99  
Full Pan $22.00

**Pasta Primavera**
Italian Pasta with Sautéed Carrots, Zucchini and Broccoli, served in an Alfredo Sauce

Half Pan $44.99  
Full Pan $77.99

**Ole Taco Bar**  
$12.25 per person  
Includes Steak, Chicken, Fajita Veggies, Black Beans, Cilantro Rice, Pico De Gallo, Corn Salsa, Sour Cream, Shredded Cheese, Shredded Lettuce and Flour Tortillas

+Add Guacamole $1.50 per person  
+15 person minimum please
Dessert

+All Plastic Utensils, Styrofoam Plates, Paper Napkins are provided
+Minimum purchases may be required on single items
+Plastic Ware, Eco Bamboo Ware and Linen Napkins will be an additional charge. See pricing on the last page.

Chocolate Dipped Tray (seasonal prices vary) $155
Pineapples, Strawberries, Pretzels, Rice Krispy Squares, Marshmallows Serves 50 people

Cookie Tray $.85 Per Piece
3 ounce Assorted Cookies (chocolate chip, peanut butter & M&M)

Fudge Brownie Tray $1.40 Per Piece
+1.5oz pieces

2” Square Mini Cakes $2.25 Per Piece
+requires a fork
Flavors available: Cheesecake, Cappuccino, Carrot Cakes, Chocolate Caramel, Chocolate Mint, European Style Caramel, Pineapple, German Chocolate, Red Velvet, Strawberry Shortcake and Tiramisu

Mini Cannolis $1.99 Per Piece

Mini Fruit Tarts $1.99 Per Piece

Mini Eclairs $.60 Per Piece

Mini Cream Puffs $.60 Per Piece

Baklava Minis $1.99 Per Piece

Mini Round Cheesecakes Assorted $1.99 Per Piece

Cheesecake Slices $5.50 Per Piece

11” Cream Pies (6 slices) $16.99 EA
Flavors available: Banana, Banana Strawberry, Bavarian Chocolate, Boston, Coconut, Custard, Key Lime, Lemon Meringue, Lemon, Oreo, Pumpkin or Strawberry

11” Fruit Pies (6 Slices) $16.99 EA
Flavors available: Apple, Blueberry, Cherry, Peach, Pumpkin, Strawberry or Sweet Potato

Dessert Tray – 50 pieces $55.99 EA
An assortment of Mini Round Cheese Cakes, Cookies, Brownies, Mini Cream Puffs and Mini Eclairs
**Half Sheet Cake**  $55.99 EA
+approx. 48 portions
Available in White, Yellow, Chocolate, Red Velvet or Marble, with
Vanilla or Chocolate Frosting

+Vanilla or Chocolate Butter Cream filling available at no additional charge
+Custom Cakes will be an additional charge

**Full Sheet Cake**  $89.99 EA
+approx. 96 portions
Available in White, Yellow, Chocolate, Red Velvet or Marble, with
Vanilla or Chocolate Frosting

+Vanilla or Chocolate Butter Cream filling available at no additional charge
+Custom Cakes will be an additional charge

**Beverages**

Coffee   (includes styrofoam cups, lids, creamer and sugar)  $25 per gallon
Orange Juice  $9 per gallon
Lemonade  $10 per gallon
Citrus Punch  $20 per gallon
Iced tea (includes lemon slices)  $7 per gallon
Raspberry Tea  $8 per gallon
Bottled Water 16.9 oz  $1.50 EA
Soft Drinks (12 oz can)  $1.50 EA
Soft Drinks (20 oz bottle)  $2 EA
Hot Tea Service  $1.25 Per Person
**Additional Charges**

+ Cup lids available upon request at no additional charge

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Guest Round Table Linen (88” x 88” – white or black)</td>
<td>$5 EA</td>
</tr>
<tr>
<td>114” Table Linen (white)</td>
<td>$5 EA</td>
</tr>
<tr>
<td>156 6FT Buffet Table Linen (requires no table skirting – white or black)</td>
<td>$5 EA</td>
</tr>
<tr>
<td>Linen Napkins</td>
<td>$.25 EA</td>
</tr>
<tr>
<td>Table Skirting (red only)</td>
<td>$5 EA</td>
</tr>
<tr>
<td>Form Fit Stretch Linen 6FT Buffet or High Boy (white or black)</td>
<td>$10 EA</td>
</tr>
<tr>
<td>3 Gallon Ice Water Container</td>
<td>$5 EA</td>
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</table>

**PLASTIC DINNERWARE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plastic Dinnerware Set 1 (round plate, bowl, cup, cutlery set)</td>
<td>$1.45 EA</td>
</tr>
<tr>
<td>Plastic Dinnerware Set 2 (square plate, bowl, cup, cutlery set)</td>
<td>$1.70 EA</td>
</tr>
<tr>
<td>9” Plastic Plate</td>
<td>$.50 EA</td>
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<tr>
<td>5” x 7” Square Black Plastic Plate</td>
<td>$.75 EA</td>
</tr>
<tr>
<td>9” Clear Plastic Plate</td>
<td>$.90 EA</td>
</tr>
<tr>
<td>4” Round Dessert Plate 16 oz</td>
<td>$.20 EA</td>
</tr>
<tr>
<td>Plastic Cup</td>
<td>$.25 EA</td>
</tr>
<tr>
<td>Plastic Cup Lid</td>
<td>$.10 EA</td>
</tr>
<tr>
<td>12 oz Plastic Bowl</td>
<td>$.20 EA</td>
</tr>
<tr>
<td>12 oz Stemless Wine Glasses Clear</td>
<td>$.99 EA</td>
</tr>
<tr>
<td>12 oz Water Cups Clear</td>
<td>$.15 EA</td>
</tr>
<tr>
<td>8 oz Clear Coffee Cups</td>
<td>$.99 EA</td>
</tr>
<tr>
<td>Plastic Cutlery Set (fork, knife, spoon, napkin, salt &amp; pepper)</td>
<td>$.40 EA</td>
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</table>

**ECO – BAMBOO DINNERWARE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Dinnerware Set 1 (round plate, bowl, cup, cutlery set)</td>
<td>$1.90 EA</td>
</tr>
<tr>
<td>Dinnerware Set 2 (square plate, bowl, cup, cutlery set)</td>
<td>$1.75 EA</td>
</tr>
<tr>
<td>7” x 8” Round Plate</td>
<td>$.90 EA</td>
</tr>
<tr>
<td>4” x 4” Square Plate</td>
<td>$.75 EA</td>
</tr>
<tr>
<td>16 oz Cold Cup</td>
<td>$.25 EA</td>
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</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>16 oz Foam Cup</td>
<td>$.15 EA</td>
</tr>
<tr>
<td>12 oz Plastic Bowl</td>
<td>$.25 EA</td>
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**ADDITIONAL TAKEOUT CONTAINERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Large Styrofoam Clamshell</td>
<td>$.25 EA</td>
</tr>
<tr>
<td>Small Styrofoam Clamshell</td>
<td>$.15 EA</td>
</tr>
<tr>
<td>Foil Full Pan w/ Lid</td>
<td>$1.50 EA</td>
</tr>
<tr>
<td>Foil Half Pan w/ Lid</td>
<td>$1.25 EA</td>
</tr>
<tr>
<td>Foil Third Pan w/ Lid</td>
<td>$1.00 EA</td>
</tr>
</tbody>
</table>
Linen Examples

6FT Buffet Form Fit Stretch Linen

Highboy Form Fit Stretch Linen

114” Table Linen

156 Buffet Table Linen

Guest Table Round Linen

Buffet Table with Skirting