An Innovative Approach to the Food and Beverage Industry

Catering Menu
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 15% 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

**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

**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
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Pork Sausage Link</td>
<td>$1.15 EA</td>
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<tr>
<td>Bacon Strip</td>
<td>$1.15 EA</td>
</tr>
<tr>
<td>Turkey Sausage Patty</td>
<td>$1.15 EA</td>
</tr>
<tr>
<td>Veggie Sausage Patty</td>
<td>$1.15 EA</td>
</tr>
<tr>
<td>Fruit Bowl</td>
<td>$2.25 Per Person</td>
</tr>
<tr>
<td><strong>Yogurt Cups:</strong> Blueberry, Strawberry or Cherry</td>
<td>$2.50 EA</td>
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<tr>
<td>Parfait Cups</td>
<td>$2.50 EA</td>
</tr>
<tr>
<td>Granola Bar</td>
<td>$1.35 EA</td>
</tr>
<tr>
<td>Hash Browns</td>
<td></td>
</tr>
<tr>
<td>Half Pan</td>
<td>$30.00</td>
</tr>
<tr>
<td>Full Pan</td>
<td>$50.00</td>
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</tbody>
</table>
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
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

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

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

7 Layer Dip
Sour Cream, Guacamole, Refried Beans, Salsa, Lettuce, Shredded Cheese and Olives, served with Tortilla Chips

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

$39.99
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

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

Meatballs (half ounce portions) $.99 EA
(choose one) Chicken, Beef, Turkey
(choose one) Sauce – Swedish, Sweet and Sour, Marinara, BBQ, Naked and Seasoned

Traditional or Boneless Chicken Wings $1.69 EA
Breaded and Fried
Sauces available are Buffalo, Hot or Asian
Served with your choice of Bleu Cheese or Ranch Dressing

Veggie Spring Rolls $1.35 EA
Fresh Vegetables wrapped in a deliciously delicate, crispy spring roll skin, deep-fried golden brown

+Minimum order of 8
+includes hot mustard and sweet and sour sauce

Spanakopita (1 oz piece) $1.25 EA
A blend of fresh chopped Spinach and Feta Cheese wrapped in crispy, flakey layers of Filo Dough

Spinach and Artichoke Dip with Pita Chips $53.75
Half gallon approx. 20 portions

Hummus with Pita Chips $39.99
Half gallon approx. 20 portions

Chicken Skewers $1.45 EA
6” Chicken Skewers with your choice of Greek, Asian or BBQ Marinade
+minimum of 20

Mini Quiche $1.35 EA
Small tartlet cups filled with an Egg Custard and other ingredients
Stuffed Mushroom Caps $1.75 EA
Large White Mushrooms, Braised Brisket, Romano Cheese & Bread Crumbs.
+minimum of 20

Pinwheel Platters
See our Box Panini & Wrap section for choices & description on pgs 9-10 for selections:

Small: Serves 10-15 $35.20
Medium: Serves 15-25 $70.40
Large: Serves 25-35 $140.80

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

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<tr>
<th></th>
<th>Individual</th>
<th>Half Pan</th>
<th>Full Pan</th>
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<tbody>
<tr>
<td>Price</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>
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</tbody>
</table>

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

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<th>Individual</th>
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<th>Full Pan</th>
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</thead>
<tbody>
<tr>
<td>Price</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>
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Caesar Salad
Crisp Romaine Lettuce tossed in our Garlic Caesar dressing, topped with Croutons and a Parmesan Cheese blend

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<th>Full Pan</th>
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<tbody>
<tr>
<td>Price</td>
<td>$6.75 (Served with a dinner roll and butter) Add Grilled Chicken $2.25</td>
<td>$38.99 Add dinner rolls and butter $12.49 Add Grilled Chicken $8.95</td>
<td>$60.99 Add dinner rolls and butter $24.99 Add Grilled Chicken $16.74</td>
</tr>
</tbody>
</table>
**Greek Salad**
Lettuce, Tomato, Cucumber, Pepperoncini, Green Pepper, Olives and Feta Cheese

Individual  $8.99 (Served with a dinner roll and butter)
Half Pan   $34.74     Add dinner rolls and butter $12.49
Full Pan    $66.99    Add dinner rolls and butter $24.99

**Three Salad Plate**
Includes Pasta Salad, Fruit Salad and your choice of either Chicken or Tuna Salad on a romaine leaf.

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

**Box & Sack Lunches**

**Fresh To Order Salad Boxes (minimum 6)**  $10.00 EA
Salad Box comes w/ salad, recommended dressing, croissant & fresh baked cookie

*Asian Salad*
Baby mixed greens, candied walnuts, tomatoes, sesame seeds, avocado, pickled ginger, crispy noodles, mandarin oranges, szechuan peanuts, dijon vinaigrette

*Caesar Salad*
Romaine blend, aged parmesan, herb croutons, caesar dressing

*Club Salad*
Mixed greens, toasted almonds, bacon, tomatoes, cucumbers, avocado, cheese, golden raisins, cranberries, honey mustard

*Southwest Salad*
Mixed greens, tomatoes, cheese, roasted corn, golden raisins, cranberries, tortilla crisps, southwest ranch

*Spinach Salad*
Spinach, seasonal fruit, strawberries, blue cheese crumbles, cranberries, almonds, raspberry vinaigrette

*Market Salad*
Mixed baby greens, mandarin oranges, candied walnuts, golden raisins, cranberries, apples, toasted almonds, balsamic vinaigrette

*Mediterranean Salad*
Mixed greens, feta cheese, tomatoes, olive salad, grilled onions, toasted almonds, fresh herbs, red grapes, ginger apricot vinaigrette
**Fresh to Order Wrap Boxes**  $10.00 EA
Wrap Box comes with fire grilled wrap, chips & fresh baked cookie

*Shrimp Salad*
House made shrimp salad, spinach, roasted corn relish, tarragon aioli

*Chicken Waldorf*
Fire-grilled chicken, apples, grapes, cranberries, raisins, candied walnuts, pickled onions, blue cheese crumbles, lettuce

*Curry Chicken Salad*
Fire-grilled flat bread, baby greens, pickled onions

*Thai Peanut Chicken Salad*
Fire-grilled flat bread, baby greens, Asian slaw

*Prime Steak (+$1)*
Grilled steak, roasted peppers, blue cheese crumbles, caramelized onions, baby greens, horseradish aioli

*Asian Crunch*
Almond rosemary crusted chicken, ginger apricot coleslaw, chili peanut aioli

*Vegetable*
Grilled Zucchini, grilled onions, olive salad, avocado, grilled squash, feta cheese, balsamic vinaigrette, baby greens

*Turkey Club*
Roasted Turkey, candied-peppered bacon, two cheeses, lettuce, tomatoes, honey mustard

*California Turkey Club*
Turkey, sprouts, avocado, baby greens, tomatoes, mixed cheese, honey mustard

*Chilled Salmon BLT (+$1)*
Grilled salmon, sprouts, baby greens, avocado, tomatoes, bacon aioli

**Fresh to Order Panini Boxes**  $11.00 EA
Panini Box comes w/ salad, recommended dressing, croissant & fresh baked cookie

*Prime Steak (+$1)*
Grilled steak, roasted peppers, blue cheese crumbles, caramelized onions, baby greens, horseradish aioli

*Crispy Chicken Tenderloin*
Ale-laced chicken, lettuce, two cheese, honey mustard

*Grilled Chicken BLT*
Grilled chicken, candied-peppered bacon, avocado, lettuce, tomatoes, sprouts, bacon aioli
House Turkey Club
Roasted turkey, candied-peppered bacon, two cheeses, lettuce, tomatoes, bacon honey mustard

Grilled Salmon (+$1)
Grilled Salmon, Avocado, Lettuce, Tarragon Aioli, Corn Cilantro Relish

Grilled Vegetable
Grilled Zucchini, grilled onions, olive salad, avocado, grilled squash, feta cheese, balsamic vinaigrette, baby greens

Asian Chicken Crunch
Almond rosemary crusted chicken, avocado, ginger apricot slaw, chili peanut aioli

Waldorf Chicken Salad
Grilled chicken, apples, grapes, cranberries, raisins, candied walnuts, pickled onions, blue cheese crumbles, lettuce

Smokey Southwest Chicken
Spicy grilled chicken, two cheeses, crisp tortillas, lettuce, southwest ranch

Tomato Mozzarella
Ovolini mozzarella, roasted peppers, roasted tomatoes, nut-less pesto, balsamic vinaigrette

Sack Lunches $11.25 EA
One Sandwich, Bag of Chips, Cookie and a Beverage (canned soda or bottled water)
Turkey & Swiss, Ham & Swiss, Roast Beef & Swiss, Turkey & American, Ham & American, Roast Beef & American

+Utensils and Condiments are provided

Pizza Sack Lunch (up to 25 guests) $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”</th>
<th>Large 15” (16 squares)</th>
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<tbody>
<tr>
<td>CHEESE</td>
<td>$5.50</td>
<td>$21</td>
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<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>
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<tr>
<td>THREE TOPPING</td>
<td>$7.00</td>
<td>$23</td>
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<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
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.

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<tr>
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<td>$44.99</td>
<td>$77.99</td>
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</table>

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.

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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.

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</table>

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.

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</table>

Serving size – 8 oz | Calories – 97.1 | Sodium – 248.3 mg | Trans fat – 0 | Saturated Fat – 1.7

**Seared Salmon**
Salmon, dill and seasoning.

Serving size – 6 oz | Calories – 204.5 | Sodium – 543.8 mg | Trans fat – 0 | Saturated Fat – 1.3 grams

**Bruschetta Stuffed Chicken**
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

**True BBQ Fresh and Fit Menu**

Dry Rubbed Smoked Brisket and Grilled Chicken, Hummus w/ veggies and pita, Three Bean Salad w/ Garbanzo, Kidney and Edamame, Cobb Salad w/ blue cheese, corn, tomatoes and avocado, chips and pickles, and slider rolls (6 person minimum)

**Ole Taco Bar**

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

**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, and Linen Napkins will be an additional charge. See pricing on the last page.

**Plated**

Lunch – $23 (1 meat)
Dinner - $25 (1 meat)

**Buffet**

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

**Meat:**

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

**Starch:** **(choose 1)**

Garlic Mashed Potatoes, Wheatberry Rice, Pasta Marinara/Alfredo, Sweet Potatoes, Roasted Lemon Potatoes, White Cheddar Mac and Cheese, Baked Beans

**Veggie:** **(choose 1)**

Buttered Corn, Crispy Glazed Brussel Sprouts, Glazed Carrots, Roasted Broccoli and Cauliflower, Balsamic Grilled Vegetables, Beats and Goat Cheese Salad w/ Candied Pecans
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, 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, and Linen Napkins will be an additional charge. See pricing on the last page.

**Plated**
Lunch – $28 (1 meat)  
Dinner - $35 (1 meat)

**Buffet**
Lunch – $25 (2 meats)  
Dinner - $32 (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)  
Wheatberry Rice, Sweet Potatoes, Risotto, Roasted Potato Medley, White Cheddar Mac and Cheese

Veggie: (choose 1)  
Julienne Zucchini Medley, Smoked Vegetable Medley, Crispy Brussels Sprouts with Bacon, Creamed 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
Pastas & Other Favorites

+Half Pans have approx. 18 portions
+Full Pans have approx. 36 portions

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

White Cheddar Mac and 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

Half Pan $45.99
Full Pan $89.99

Substitute lasagna noodles for zucchini noodles $5 upcharge

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 (18 servings) $44.99
Full Pan (36 servings) $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
Dessert

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

**Cookie Tray**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>3 ounce Assorted Cookies (chocolate chip, peanut butter &amp; M&amp;M)</td>
<td>$0.85 Per Piece</td>
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**Fudge Brownie Tray**

+ 2”x2” size

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<tr>
<th>Price</th>
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<td>$1.40 Per Piece</td>
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**Assorted Cupcakes**

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<th>Price</th>
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<td>$2 Per Piece</td>
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**Mini Eclairs (2 per person)**

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<th>Price</th>
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<td>$0.60</td>
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**Mini Cream Puffs (2 per person)**

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<th>Price</th>
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<td>$0.60</td>
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**Baklava Minis**

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**Mini Round Cheesecakes Assorted**

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<td>$1.99 Per Piece</td>
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**Cheesecake Slices**

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<tbody>
<tr>
<td>$5.50 Per Piece</td>
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**Dessert Tray – 50 pieces**

An assortment of Mini Round Cheese Cakes, Cookies, Brownies, Mini Cream Puffs and Mini Eclairs

<table>
<thead>
<tr>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$55.99 EA</td>
</tr>
</tbody>
</table>

**Half Sheet Cake**

+ 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

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>$55.99 EA</td>
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</tbody>
</table>

**Full Sheet Cake**

+ 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

<table>
<thead>
<tr>
<th>Price</th>
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<tbody>
<tr>
<td>$89.99 EA</td>
</tr>
</tbody>
</table>

18
**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
Hot Tea Service $1.25 Per Person
Infused Water (Cucumber/Strawberry, Strawberry/Mint/Lemon, Cucumber/Lemon) $6 per gallon
Water Container (3 Gallons) $5 per container

**Additional Charges**

+Cup lids available upon request at no additional charge

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

**PLASTIC DINNERWARE**

Plastic Dinnerware Set 1 (round plate, bowl, cup, cutlery set) $1.45 EA
Plastic Dinnerware Set 2 (square plate, bowl, cup, cutlery set) $1.70 EA
9" Plastic Plate $.50 EA
5" x 7" Square Black Plastic Plate $.75 EA
9" Clear Plastic Plate $.90 EA
4" Round Dessert Plate 16 oz $.20 EA
Plastic Cup $.25 EA
Plastic Cup Lid $.10 EA
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>12 oz Plastic Bowl</td>
<td>$.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>
</tr>
</tbody>
</table>

**ADDITIONAL TAKEOUT CONTAINERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</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

Guest Table Round Linen

156 Buffet Table Linen

Buffet Table with Skirting