

# Chartwells Dining Services



## Signature Catering Guide

**276.328.5514**

**Fax 276.328.1457**

**Email: [chartwells@uvawise.edu](mailto:chartwells@uvawise.edu)**

**Located on the Campus of UVA Wise**

Menus, catering forms and other catering information are also available at:

[www.dineoncampus.com/uvawise](http://www.dineoncampus.com/uvawise)

# Welcome to Chartwells Catering Services!

Chartwells Dining Services is pleased to present to you our Signature Catering Guide. For your convenience, we have put together frequently requested and our most popular menus. We have listed just a sampling of what we can offer and we are more than happy to develop a menu and service to fit your needs. Our goal is to make your event the best it can be for you and your guests.

## Getting Started...

Once you have reserved your room space, we can begin the process of helping you plan your event. Please call our catering department as soon as you know you will need our services. Our number is 276-328-5514. We will need a catering request form filled out with project number to be billed and signature from the department head.

### ■ Scheduling & Guest Count Guarantee

For small meetings or beverage services with less than 20 guests, we require a seven working day advance notice. *If there is less than a seven working day notice given, there may be an additional 20% surcharge added or \$30, whichever is greater, to the total order if any extra cost is incurred.*

For larger events of twenty or more guests, please provide us with at least ten working days advance planning, with final menu selections confirmed five working days prior to your event. *If there is less than a ten working day notice given, there may be an additional 20% surcharge added or \$30, whichever is greater, to the total order if any extra cost is incurred.*

The guaranteed number of guests is due five working days prior to the event by calling the Catering Director. We will be prepared to serve 5% over this amount. You will be billed for the guaranteed number of guests, or the actual number of guests, whichever is higher.

*Estimated counts become the minimum guaranteed count within three working days of the event date.*

### ■ Catering Guidelines

Services or deliveries are subject to a minimum \$15 delivery charge for on-campus deliveries and a \$30 delivery fee applies to the Wise/Norton, VA areas. Locations outside of the Wise/Norton area will be assessed a greater delivery charge of \$60. Cancellation of events will be accepted up to three working days prior to your schedule date. Costs incurred with a cancelled event may be charged to your group or department.

### ■ Hours and Rates of Service

Normal service hours are from 8 AM to 7 PM Monday through Friday and 9 AM to 5 PM on Saturday and Sunday while school is in session. Events planned outside of the hours of service may be charged an off-hour service fee of \$18.65 per hour for each employee scheduled with a minimum of three hours per employee scheduled.

Extended service beyond your scheduled event hours may also incur additional charges of \$18.65 per employee, per hour. Carving Station/Chef charge is \$40 per hour. Wait staff service fee is \$18.65 per hour.

*\*Number of attendants and service time required will be determined by Chartwells*

## ■ Linen Service

Tablecloths and skirting are provided for food-serving tables as well as seating tables for both buffets and plate served meals. Extra table linens are available for the following charges:

Tablecloth rentals- \$4.75 each

Round Cloths draping to floor in two sizes: 120" - \$10.50 or 90" - \$6.00 each

Skirting rentals- \$12.00 each

Napkin rentals- \$0.60 each

## ■ Payment

We accept Visa, MasterCard, Debit Cards, Cash or Personal Checks. Fifty percent of the estimated charge is due ten business days prior to the event. The remaining balance is due the day of the event.

## ■ Use of Alcohol

Functions requesting the use of alcoholic beverages must be pre-approved by the college. Please call the Director of Dining Services at 276-328-5514 for proper procedures. We can provide a bar, bartender, and apply for alcohol license. The fee for alcohol license is \$75. **The service charge to provide a bar is \$215 plus the cost of the items purchased to stock the bar. Chartwells will provide a bartender and the charge is \$42/hour for a minimum of 4 hours.**

*\*\*It is against ABC regulations to sell mixed drinks outside the town limits; therefore we can only provide a cash bar with beer and wine.*

## ■ Items to Consider

China is available for \$2.80 per person. Disposable clear plastic ware is available for \$1.45 per person and disposable clear plastic ware without the 9" plate is \$1.00 per person.

**\*\*Please note linen and paper supplies *ARE NOT* included with Just the Basics Offerings, however, they can be provided for an additional charge.**

## ■ Other Notes:

*\*\*Chartwells does not provide event decorations. All decorations is the responsibility of the event host.*

*\*\*All prices are for onsite catering. Prices may vary if catering is for an off campus event.*

*\*\*The prices in this guide do NOT include sales tax.*

*\*\*Any items that we prepare outside of those listed in this catering guide will be priced accordingly. The advertised prices are only for the listed items.*

*\*\*Due to health department regulations in the state of VA, leftover food may not leave the site of the event. All leftover food will remain property of Chartwells.*

# Morning Editions

*“A Great Way to Start Your Day!!”*



## **Simply Continental**

**\$5.65 per person**

Fruit Juice, Freshly Brewed Seattle's Best Coffee, Fresh Baked Muffins & Fresh Fruit

## **Eye Opener**

**\$12.35 per person**

A Hot Buffet Breakfast, Minimum 25 People

Choice of Fresh Scrambled Eggs with Breakfast Potatoes, Biscuits with Butter & Jelly or Thick French Toast with Syrup and Choice of Bacon, Sausage or Ham

Coffee, Orange Juice & Water

## **Brunch Buffet**

**\$15.25 per person, minimum 25 people**

Scrambled Eggs, Bacon or Sausage, French toast Croissants w/Syrup, Breakfast Potatoes, Assorted Pastries, Fresh Fruit, Penne Pasta w/Feta Cheese and Tomato.

Coffee, Orange Juice & Water

# Buffet Lunches, Salads, Sandwiches & Picnics



The Lunches Listed Below Are Priced with Disposable Paper Products. China May Be Requested at an Additional Charge of \$2.80 Per Person.

## **Build Your Own Sandwich Buffet**

**\$10.75 per person**

Choice of Three Deli Meats Which Include Roast Turkey, Ham, Roast Beef, Salami, Tuna, Chicken or Egg Salad. Includes Assorted Fresh Baked Bread, Lettuce, Tomato, Condiments and Cheese. Choose Two Sides From Pasta Salad, Tossed Salad, Caesar Salad, Chips, or Potato Salad. Ice Tea, Water and Cookies are Included.

## **Baked Potato Buffet**

**\$11.75 per person**

A hot & hearty meal that really hits the spot! Homemade Chili, Piping Hot Baked Potato with a Topping Bar That Includes Sour Cream, Butter, Cheese Sauce, Broccoli, Shredded Cheddar Cheese and Bacon Bits. Choice of Caesar or Tossed Salad. Choose Cookies or Brownies for Dessert. Beverages Include Ice Tea and Water.

## **Lasagna Buffet**

**\$12.60 per person**

Enjoy a Hearty Hot Lunch with Your Choice of Beef or Meatless Lasagna. This Buffet Comes with the Main Entrée, Tossed Salad with Dressings, Breadsticks and Cookies for Dessert. Beverages Include Iced Tea & Water

## **A Twist on an Old Favorite**

**\$12.95 per person**

If you are looking for a classy, hot, hearty meal then this one is for you! Homemade White Chicken Chili Served With Your Garden or Spring Greens Salad and Fresh Baked Bread. Choose Cookies, Brownies, Cake or Pie for Dessert. Beverages Include Iced Tea and Water.

### **Chicken Salad Lunch**

**\$11.45 per person**

Choose From Hawaiian Chicken Salad or Tarragon Chicken Salad Served on an Individual Plate with Either Fresh Fruit, Mixed Greens Salad or Marinated Vegetable Salad. Fresh Baked Bread, Dessert, Iced Tea and Water Complete This Meal.

### **Grilled Chicken Salad Plate**

**\$12.00 per person**

A juicy 4oz. Chicken Breast cut into strips atop a healthy serving of fresh Salad Greens. Served with Tea and Water as well as Fresh Fruit, Cookies or Brownies.

### **Chef Salad Luncheon**

**\$11.30 per person**

Crisp Tossed Greens with Julienne Cuts of Turkey and Ham with Swiss and American Cheeses. Served with Fresh Baked Bread, Dessert, Tea & Water

### **Pasta Buffet**

**\$12.70 per person**

Spaghetti & Fettuccini with Tomato Sauce, Alfredo and Grilled Chicken Strips. Tossed Garden Salad, Breadsticks, Tea, Water and Dessert

### **Sandwich Platter Buffet**

Pre-Made Grab-N-Go

**\$12.00 per person**

Our Finest Deli Meats and Salad Spreads on Assorted Bakery Fresh Breads or Flavored Wraps Create a Delicious Platter. We Include Two Side Salads, Choose From Pasta Salad, Tossed Salad, Caesar Salad, Potato Salad, Coleslaw, Chips or Fruit Salad (in season). Iced Tea, Water and Cookies Complete the Meal.

### **Express Boxed Lunch**

**\$9.05 per box**

Roast Turkey or Ham with Cheese or Vegetarian on a Fresh Baked Hoagie or Kaiser Roll. Includes Whole Fruit, Snack Bag of Chips, Cookie, Bottle of Water or Canned Soda, Condiments and Napkin.

### **Outtakes Box Lunch**

**\$12.70 per box**

Choice of Roast Beef, Roast Turkey, Ham, Chicken or Tuna Salad or Vegetarian with Cheddar or Swiss cheese, Crisp Leaf Lettuce and Tomato on a Fresh Baked Hoagie. Choose from Honey Wheat, Italian Parmesan or White. Includes Choice of Veggies & Dip, Fresh Cut Fruit or Whole Fruit. Includes Premium Frito-Lay Baked Chips, Two Cookies or Homemade Bar Cookie, Bottled Water or Coke Product, Condiments and Napkin.

# Picnic Options

## **Pulled BBQ Picnic**

**\$13.20 per person**

Choice of Either Pulled Pork BBQ or Stripped Chicken BBQ,  
Potato Wedges, Baked Beans, Choice of Either Coleslaw or Potato Salad  
Cookies, Lemonade, Sweet Tea & Water  
Foam Plates & Cups, Plastic Eating Utensils and Plastic Table Covers

## **Hamburger & Hot Dog Picnic**

**\$12.05 per person**

Hamburgers & Hot Dogs w/Fixings, Baked Beans, Coleslaw or Potato Salad  
Potato Chips, Cookies, Lemonade, Sweet Tea & Water  
Foam Plates & Cups, Plastic Eating Utensils and Plastic Table Covers

## **Hot Dog Picnic**

**\$10.40 per person**

Hot Dogs with Fixings, Baked Beans, Coleslaw, Potato Chips and Cookies  
Lemonade, Sweet Tea & Water  
Foam Plates & Cups, Plastic Eating Utensils and Plastic Table Covers



# Bountiful Buffets

**\$16.80 per person, minimum of 30 people**

Includes One Salad, One Entrée, Two Side Dishes, One Dessert, Iced Tea, Water and Coffee  
Carving Stations and Exhibition Cooking are Available For an Additional Charge.

Table Linen, China and Napkins are Included

For a Reduction in Cost of \$1.80 Per Person, Disposable Clear Plastic Ware Can Be Provided.

Additional Side Items are Available for \$1.50 per person

Additional Entrée Available for \$3.75 per person

Additional Dessert Available for \$1.50 per person

Our Homemade Soups are Available for an Additional \$3.50 per person

## Selections Are As Follows:

### Salads

Tossed Garden Salad, Caesar Salad, Strawberry Spinach Salad, Potato Salad, Pasta Salad,  
Marinated Vegetable Salad, Fall Harvest Salad, Mandarin Orange Spring Salad

### Entrees

Roasted Chicken Breast w/Lemon Wine Sauce, Herb Marinated Chicken w/White Wine Sauce,  
Teriyaki Chicken, Grilled Marinated Chicken, Honey Dijon Chicken, Roast Turkey, Sliced  
Roast Beef, Roasted Pork Loin, Sirloin Tips w/ Sautéed Onions & Mushrooms, Vegetable  
Lasagna, Meat Lasagna

### Side Dishes

Roasted Nu-Potatoes, Mashed Potatoes w/ Gravy, Wild Rice, Rice Pilaf, Au gratin Potatoes,  
\*\*Seasonal Roasted Vegetables, Whole Green Beans, Baby Carrots, Baked Potato, Broccoli  
Spears w/ Cheese Sauce, Sugar Snap Peas, Green Beans w/Sundried Tomatoes  
\*\* Upcharge of \$1.35 per person for this item

### Desserts

Choices for Buffet:

Chocolate Cake, Lemon Cake, Strawberry Cake, Homemade Chocolate Pie, Coconut Pie,  
Butterscotch Pie, Lemon Meringue Pie, Chocolate Mousse, Lemon Mousse w/ Raspberry Sauce,  
Fresh Baked Cookies, Iced Brownies, Hot Fudge Pudding Cake,  
Hot Cobbler w/ Ice Cream





*For Your Extra Special Events  
We Also Offer...*

## **Plate Served Dinner Options**

*Prices based on a minimum of 30 people*

Served Dinners Include Choice of Salad, Entree, Two Side Selections, Fresh Baked Bread, Coffee, Iced Tea and Water.

### **Salad Selections**

Mixed Greens Salad, Caesar Salad, Tossed Garden Salad, Strawberry Spinach Salad, Fall Harvest Salad, Mandarin Orange Spring Salad

### **Butcher Cut Meats**

(\*\*Prices Based on Market Price)

8 oz. Roasted Prime Rib of Beef

Grilled 8 oz. Filet Mignon with  
Wild Mushroom Bordelaise

Marinated Grilled Pork Tenderloin

### **Poultry Options**

Boneless Breast of Chicken Marsala / \$20.75 per person

Grilled Lemon-Herb Chicken Breast / \$20.75 per person

Chicken Cordon Bleu / \$21.95 per person

Florentine Stuffed Chicken Breast / \$21.95 per person

Chicken Parmesan / \$21.95 per person

Carved Turkey / \$21.95 per person

### **From The Sea**

\*\*Shrimp Scampi (8 Jumbo Shrimp)

\*\*Parmesan Crusted Fish Fillet

\*\*Grilled 6 oz. Salmon Filet

\*\*Crab Cakes

*Please Note That All of the Above Entrée Prices Subject to Change According to Market Pricing*

## **Vegetarian Options**

Tortellini with Gorgonzola Cream Sauce

\$18.20

Eggplant Roulade w/Ricotta Cheese and Spinach Topped w/Marinara Sauce

\$20.75

Linguine w/Pesto Sauce

\$20.75

## **Choose Your Side Selections From The Following:**

Roasted Red Potatoes Baked

Potatoes

Twice Baked Potatoes

Lemon Mashed Potatoes

Rice Pilaf

Wild Rice

Broccoli Spears

Sugar Snap Peas

Whole Green Beans

Glazed Baby Carrots

**\*\*Roasted Seasonal Vegetables**

**\*\*Roasted Asparagus**

**\*\*Upcharge of \$1.35 per person for these items**

**Additional side items are available for \$1.40 per person**

**Additional Entrée available for \$3.75 per person**

**Additional dessert available for \$1.40 per person**

**Our homemade soups are available for additional \$3.50 per person**

## **Desserts**

Chocolate Cake

Lemon Cake

Strawberry Cake

Homemade Chocolate Pie

Coconut Pie

Butterscotch Pie

Lemon Meringue Pie

Chocolate Mousse

Lemon Mousse w/Raspberry Sauce

Crème Brule

**\*\*Specialty Desserts Not Listed Above Will Have an Extra Charge**

# The Next Level of Catering

*"No Matter What You Are Planning, Great Food Makes For a Great Event!!"*

At UVA-Wise you will find a premier catering program at your service. Our talented culinary team is known for their fresh and innovative approach to food. We take great pride in the services we provide and are considered to be among the best in the area.

## Our Menu

Please review our collection of signature items served at UVA-Wise. These are just the beginning; Consider this menu as a starting point as our professional trained staff will work with you to develop a fresh, exciting menu that is uniquely yours. At Chartwells, getting it right the first time is what we do best! Count on us to orchestrate the dozens of details that will make your event great for you and your guests!



## Hors D'oeuvres

Beef Rolls Filled w/Sun-Dried Tomato Cream Cheese	\$2.30 each
Shrimp Cocktail	\$1.75 each
Roasted Pork Tenderloin on a Fresh-Baked Roll w/Spicy Dijon Mayo	\$2.30 each
Petite Lump Crab Cakes w/Dill Sauce	\$2.70 each
Petite Orange Muffins w/ Smoked Turkey and Cranberry Sauce	\$2.30 each
Coconut Shrimp	\$2.95 each
Curried Chicken and Tomato Tartlets	\$1.95 each
Beef Tenderloin Medallions on Bruschetta with Horseradish Mayo	\$2.70 each
Oven Baked Mushrooms w/ Honey Dijon Sauce	\$1.45 each
Marinated Asparagus	Market price
Herbed Cucumber Rounds	\$1.80 each
Herbed Cucumber Rounds w/Salmon	\$2.00 each
Chocolate Dipped Strawberries	\$1.35 each
Three Cheese Torte w/ Assorted Crackers / 3.5 lbs.	\$110.00
Brie w/ Caramel & Walnuts / 2.5 lbs.	\$69.00
Brie Wrapped in Puff Pastry / 2.5 lbs.	\$76.00
Cheese, Tomato & Vegetable Kabobs	\$1.70 each
Stuffed Mushrooms	\$1.85 each



### **Homemade Soups -\$3.50 per person**

Chunky Homemade Tomato  
Gazpacho  
Cream of Butternut Squash  
White Chicken Chili  
Golden Summer Soup (Hot or Cold)  
Cream of Carrot & Tomato  
Homemade Clam Chowder  
Tomato  
Crab Bisque  
Creamy Potato

### **Specialty Salads- \$5.50 per person**

Mixed Greens Salad w/Artichoke Hearts, Red Onion Rings, Mandarin Oranges and Feta  
Cheese w/Red Wine Vinaigrette

Spring Greens with Sugared Pecans, Strawberries, Red Onions Dressed w/Citrus  
Vinaigrette

Fresh Basil Leaves w/Sliced Roma Tomatoes, Fresh Mozzarella Cheese Drizzled  
w/Olive Oil and Fresh Crushed Pepper

Baby Field Greens w/Toasted Walnuts, Sliced Pears and Crumbled Gorgonzola w/Brown  
Sugar Balsamic Vinaigrette

## Entrees-----Market Price

Lemon-Chicken Piccata  
Chicken Wellington  
Lump Crab Cakes w/Lemon Dill Sauce  
Pecan-Crusted Salmon Fillet  
Seared Roasted Salmon w/ horseradish crust and mushroom cream sauce  
Seared beef tenderloin medallions with a burgundy sauce  
Tenderloin of Beef Wellington

## Vegetables

Roasted Root Vegetables  
Whole Green Beans w/Shallots  
Roasted Vegetables w/Onions  
Carrots, Zucchini, Red Pepper, and Yellow Squash  
Steamed Asparagus w/Sweet Butter Sauce  
Broccoli Spears w/Red Pepper Strips

## Potatoes, Rice and Starches

Roasted Nu-Potatoes  
Sweet Potato Casserole  
Lemon-Herb Mashed Potatoes  
Horseradish Mashed Potatoes w/Crab Marinara  
Rice Pilaf and Scallions  
Wild Rice

## Desserts & Homemade Pies

**\*\*These deserts are not priced for a regular buffet. Upcharge will apply.**

White Chocolate Raspberry Crème Brule  
Almond Crunch Pie w/Caramel Sauce  
Brandied Bread Pudding w/White Chocolate  
Apple Dumpling w/Cinnamon Cider Sauce  
Chocolate Torte w/Raspberry Sauce  
Triple Berry Torte w/Almond Cream Sauce  
Minted Summer Berries  
Mixed Berry Parfaits  
Cake w/Raspberry Filling Topped w/White Chocolate

**Pies:** Apple, Pecan, Chocolate, Coconut, Lemon Meringue, Peach of a Pie, Homemade Cheesecake, Icebox Peanut Butter Pie, Ice Cream Pie, Frozen Lemonade Pie

*All Desserts Are Homemade From  
Our Bakery!!*



# Just the Basics

Chartwells Offers a Variety of Platters to Satisfy any Appetite at Your Next Meeting or Social Gathering, Along with the Convenience of Being on Campus. We Will Give a 10% Student Discount on Any Pick-Up Catering Platters Ordered by a Student Organization. Campus Organizations Can Be Billed for Their Pick-Up Catering Orders. Check Us Out Before Going to the Competition. Call 276-328-5514 or Email [catering@uvawise.edu](mailto:catering@uvawise.edu).

**Small platters serve 6 to 10 people**

**Medium platters serve 12 to 15 people**

**Large platters serve 18 to 24**

## Meat Tray

Ham, Turkey, Roast Beef,  
w/Pickle Spears

Medium Tray - \$40.20

Large Tray - \$54.00

## Meat & Cheese Tray

Ham, Turkey, Roast Beef, Swiss  
Cheddar Cheeses

Medium Tray - \$36.10

Large Tray - \$57.30

## Cheese Tray

Cheddar, Monterey Jack, Hot Pepper,  
Swiss and Crackers

Small Tray - \$35.25

Medium Tray - \$45.75

Large Tray - \$54.60

## Mini Ham Biscuits

Sliced Ham Tucked Inside of Fresh-Baked  
Southern-Style Mini Biscuits

Medium Tray - \$19.05

Large Tray - \$30.50

## Vegetable Tray

Carrots, Broccoli, Celery, Cauliflower  
Black Olives, Cherry Tomatoes, Ranch  
Dip

Medium Tray - \$30.35

Large Tray - \$49.00

## Fruit Tray (seasonal availability)

Strawberries, White & Red Grapes,  
Pineapple, Cantaloupe, Honeydew  
& Fruit Dip.

Small Tray - \$28.60

Medium Tray - \$37.80

Large Tray - \$48.20

## Sandwich Tray

Your Choice of Six Sandwiches:

Ham & Cheese, Turkey & Cheese,  
Roast Beef & Cheese, Pimento Spread,  
Tuna Salad, Chicken Salad

Medium Tray - \$44.10

Large Tray - \$56.00

## Relish Platter

Tomato Slices, Lettuce, Onions, Dill  
Pickle Chips and Pickle Spears

Medium Tray - \$13.85

Large Tray - \$23.50

### Sweet Tray

Assorted Cookies, Brownies, Blondies  
or Lemon Chess Bars  
Small Tray – \$10.50  
Medium Tray -- \$15.75  
Large Tray -- \$26.25

### Cookies by the Dozen:

Assorted Varieties of Cookies:  
Chocolate Chip, Oatmeal Raisin, Sugar,  
Peanut Butter, M&M, Macadamia Nut,  
\$5.60 Per Dozen

### Fresh Baked Pies

Apple, Cherry, Key Lime, Lemon, Coconut,  
Butterscotch & Pumpkin  
\$13.20 Per Pie or \$1.65 per slice  
Cobblers (Full Pan) \$35.25  
Cheesecake w/Topping \$22.05

### Snacks

Mixed Nuts (3 lb. can)	\$17.40
Lay's Potato Chips / 1 lb. bag	\$3.45
Lay's Variety Chips / individual bag	\$1.10
Ranch Dip / 5 lb.	\$21.60

### Pizza

16" Pizzas	
Pepperoni	\$13.20
Cheese	\$11.00

\*\*Pizzas come boxed and cut into 12 slices

### Sheet Cakes

Half sheet serves 24-36 people - \$38.60  
Full sheet serves 48-60 people - \$76.00

### Double Layer 9" Round Cakes

Lemon, Chocolate, Coconut, White or  
Carrot/Serves 10 – 12 people \$24.80  
Cupcakes \$2.10 each  
Mini Cupcakes \$1.40 each

# Mix N' Match Menu Options

*Plan the perfect party by choosing any of your favorites from the following:*

## Meat Options

Meatballs	\$26.25 per 50 pcs
Chicken Tenders	\$55.00 per 50 pcs
Mini Hot Ham Rolls	\$12.80 per dozen
Beef Rolls filled w/Sundried Tomatoes & Cream Cheese	\$2.30 each
Shrimp Cocktail	\$1.70 each
Pork Tenderloin Sandwich w/Spicy Mayo	\$2.25 each
Petite Lump Crab Cakes w/Dill Sauce	\$2.75 each
Orange Muffins w/Smoked Turkey & Cranberry Sauce	\$2.30 each
Coconut Shrimp	\$2.95 each
Beef Tenderloin Canapés	\$2.65 each
Smoked Salmon Phyllo Cup	\$2.05 each
Coconut Chicken Bites	\$1.60 each
Mandarin Chicken Rolls Ups	\$1.95 each
Mini Quiche	\$1.30 each
Chicken Bruschetta	\$1.65 each
Curried Chicken Tartlets	\$1.95 each

## Side Options

Potato Skins	\$66.95 per 50 pcs
Twice-Baked Mini Red-Skin Potatoes	\$2.10 each
Veggie Squares	\$8.20 per dozen
Fruit Squares	\$8.45 per dozen
Fruit Display w/Dip	\$2.90 per person
Vegetable Display w/Dip	\$2.40 per person
Oven-Baked Mushrooms w/Honey Dijon Sauce	\$1.50 per person
Marinated Asparagus	\$1.70 each
Herbed Cucumber Rounds	\$1.70 each
Cucumber Canapés	\$1.40 each
Deviled Eggs	\$1.10 each
Cheese, Tomato & Vegetable Kabobs	\$1.70 each
Mini Phyllo Puffs	\$1.30 each
Caprese Bites	\$1.80 each



### **Cheese Options**

Assorted Cheese Display / Premium Cheese \$3.00 per person	\$3.10 per person
Phyllo-Wrapped Asparagus	\$1.50 each
Three-Cheese Torte w/Assorted Crackers	\$110.00 each
Artichoke Dip / 8 lbs.	\$31.00 each
Brie w/Caramel & Walnuts	\$68.50 each
Brie Wrapped in Puff Pastry	\$76.00 each
Hot Spinach Dip	\$31.00 each
Cold Spinach dip & Crackers / 12 lbs.	\$83.75 each
Pineapple Cheeseball	\$47.80 each
Coconut Fruit ball w/Vanilla Wafers	\$47.80 each
Feta Truffle	\$1.50 each

### **Sweet Options**

Chocolate Dipped Strawberries	\$1.40 each
Assorted Mini Cheesecakes	\$1.40 each
Assorted Petitfours	\$1.40 each
Mini Assorted Gourmet Brownies	\$1.50 each
Chocolate Almond Toffee Bars	\$13.00 per dozen
Turtle Brownies	\$10.30 per dozen
Mocha Tea Cakes	\$10.30 per dozen
Donuts	\$8.70 per dozen
Biscotti	\$5.65 per dozen
Pumpkin Truffle	\$1.40 each
Gingerbread Bites	\$9.95 per dozen
Homemade Fudge	\$9.50 per pound
Meringue Santa	\$1.80 each
Cheesecake Bar	\$1.40 each
Cupcakes	\$2.10 each
Mini Cupcakes	\$1.40 each
4 oz. Ice Cream Cups	\$0.60 each
Tuxedo Brownies	\$1.50 each
Assorted Varieties of Cookies	\$5.60 per dozen

# Beverages

## Beverages

### **Punch Selections**

Peach Slushy Punch	\$15.60 per gallon
Citrus Punch	\$12.10 per gallon
Red Fruit Punch	\$9.45 per gallon
Sherbet Punch	\$13.15 per gallon

### **Thirst Quenchers**

Lemonade	\$9.40 per gallon
Iced Tea	\$6.50 per gallon
Bottled Water	\$1.40 each
20 oz. Soda	\$1.59 each
Canned Soda / 12 oz.	\$1.05 each

### **Breakfast Beverages**

Seattle's Best Coffee	\$13.90 per gallon
Carafe of Seattle's Best Coffee (1/2 gal.)	\$6.95 per carafe
Orange Juice (Gallon)	\$13.00 per gallon
Orange Juice (1/2 Gallon)	\$6.50 per gallon
Apple Juice	\$13.00 per gallon
Cranberry Juice	\$13.00 per gallon
Hot Tea Pack	\$1.25 per pack

### **Winter Beverages**

Hot Chocolate	\$10.95 per gallon
Hot Chocolate Pack	\$1.25 per pack
Hot Spiced Cider	\$14.15 per gallon