Metz

Fresh & Fast

Harvest Catering

Student Meals

Desserts

Just Desserts

We accept multiple types of payment. Please contact the
Culinary Management

General manager to schedule your event.

$2.50 per person

Served in your choice of Almond glude cup or plain

Sorbett or Ice Cream

Almond Cake

$20.00

with candied orange and vanilla bean creme anglaise

Fresh Baked Warm Crumbles or Cobblers

$20.00 each

Chocolate Tart with Almond Crust

$15.00 each

Local Apple Pie or Lemon Cild Tarts

$12.00 per dozen

Brownies

$7.99 per dozen

Cookies
Deli Scene

Breakers

$12.95 per person

Bean & Ham Salad

Roasted potatoes or wild rice with herbed sausages, pickle and green onion, served with a choice of dressing.

$2.95 per person

Red, green, or salad kale. Your choice of protein, dressed with our white wine, shallots.

$1.95 per person

Individual Add-Ons:

Choice of side:
- Roasted Beets A La Charbonnières
- Asian Noodle Bowl
- Roasted Portobello A La Provence
- Fresh Made Soup

Fresh Made Salads

$7.00 pp

Ask for your favorite dressings when you list.

Fresh Made Soups

$1.50 pp

Choice of 2 proteins, 1 macaroni, 1 side dish, 1 choice of beverage, 1 choice of dressing, 1 choice of bread or roll.

$1.50 per dozen

Choice of 2 sides, 1 choice of brown or white rice, 1 choice of beverage

$1.15 per person

Mexican blend with cilantro, jalapeños, pico de gallo, veggies, rice, chips and fresh made salsa, and ice cubes. Served with fresh pita bread.
Fresh & Fast

Entree Salads

Green Salad

Caesar Salad

Chicken Salad

Tuna Salad

Mexican Fajita Salad

Minimum order is

of served entrée plus soup or a sandwich

Coffee Service

Yogurt/Plain and Flavored

Dessert

Muffin

Cinnamon Roll

Bread with Cream Cheese

Individual Breakfast Add-On Items:

Home-made pancakes, bacon, sausage & eggs

Fruit, Scrambled Eggs with Cheddar Cheese, served with

Fruit-Fresh Scrambled Eggs, Sausage

French Toast & Butler

Sausage, Egg and Cheese and Salsa

Breakfast Burritos

A fresh seasonal fruit platter & yogurt dip

A Bagel Continental Breakfast

A fresh seasonal fruit platter & yogurt dip

Freshly Baked Muffins, Danish & Pastries

Continental Breakfast

All beverages excluding coffee are served with

Breakers

Day
Metz Culinary Management  
Casual Catering Guide

**DayBreakers Breakfast Selections**
- Continental Breakfast: 4.59
- Bagel Continental Breakfast: 4.59
- Breakfast Sandwich Buffet: 5.99
- Breakfast Burritos: 5.99
- French Toast Buffet: 7.99
- Farm-Fresh Scrambled Egg Buffet: 7.99

**Individual Breakfast Add-Ons**
- Bagel with Cream Cheese: 1.79
- Cinnamon Roll: 1.79
- Muffin: 1.79
- Danish: 1.79
- Yogurt/Fruit/Granola Parfaits: 1.79
- Coffee Service: 1.99

**Market Street Deli Sandwich**
- Cool Wrap Tray: 6.99
- Classic Sandwich Sampler: 6.99
- Deli Express Sandwich Buffet: 8.59
- Classic Crudité Tray: 2.99

**Green Scene Entrée Salads**
- Mexican Fajita Salad: 9.49
- Cobb Salad: 9.49
- Chef Salad: 9.49
- Caesar Salad: 9.49

**Entrée Salad Add-Ons**
- Chicken: 1.99
- Shrimp: 2.99

**Lunch Add-Ons**
- Potato Salad: 1.79
- Macaroni Salad: 1.79
- Fresh Whole Fruit: 1.49
- Brownie: 1.49
- Cookie: 0.79
- Bottled Water: 1.50
- Soda: 1.69
- Coffee Service: 1.99

**Up for Grabs**
- Build-Your-Own Boxed Lunches: 7.99

**Afternoon Snacks**
- Assorted Cookie & Brownie Tray: 7.99
- Fresh Fruit Tray: 27.99
- Potato Chips & Pretzels: 1.29
- Chocolate Covered Pretzels: 1.49
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Getting Started

THE MORNING STARTER
- House baked miniature Danish, flaky croissants, fruit and berry muffins
- Assorted bagels with herb and plain cream cheese, assorted jellies, preserves and butter
- Sliced seasonal melons, pineapple and berries
- Freshly brewed coffee and decaffeinated coffee, assorted teas
- Assorted fruit juices

THE CONTINENTAL
- House baked miniature Danish, flaky croissants, fruit and berry muffins
- Assorted bagels with flavored and plain cream cheese, assorted jellies, preserves and butter
- Sliced seasonal melons, pineapple and berries
- Fruited and plain yogurts
- Traditional box cereals with assorted milk
- House-made granola with dried fruit and roasted nuts
- Freshly brewed coffee and decaffeinated coffee, assorted teas
- Assorted fruit juices

AMERICAN CLASSIC
- Scrambled eggs with cheddar and chives
- Smoked bacon and country sausage
- Griddled fresh potatoes with sautéed onions and peppers
- Buttermilk pancakes with warm maple syrup

Beverages and breakfast items may be ordered individually, as well. Just ask for a customized order.
GET UP 'n' GO
Put a twist on the old breakfast sandwich and try one of our premium breakfast sandwiches using fresh eggs with your choice of meats, cheese and toppings served in a variety of breads, rolls and flatbreads.

- Egg & Spinach Flatbread
- Huevos Rancheros Tortilla Wrap
- Breakfast Sausage & Biscuit Sliders
- Western Egg Panini
- Assorted Savory Breakfast Soufflés
- Tomato and Mozzarella Omelet Wrap

THE NEW CLASSIC

- Baked egg white frittata with mushrooms and spinach
- Turkey bacon and turkey sausage
- Griddled fresh potatoes with sautéed onions and peppers
- Gluten-free pancakes with warm berry compote
- Cinnamon oatmeal with fat free milk and assorted toppings

YOGURT PARFAITS Plain, low fat, fruited & Greek-style yogurts. Served with house-made granola; seasonal fresh fruits, assorted dried fruits and nuts.

SMOOTHIES made with fruit and yogurt are available upon request.

ORIGINAL OATMEAL BAR Oatmeal or Cream of Wheat Served with assorted fruits: nuts, spices and toppings to customize your healthy breakfast.

DAY BREAKERS BUFFET - For those who want to customize their options. Please choose one selection from each of the categories.

- Eggs - scrambled with cheddar and chives, savory biscuit soufflés
- Griddle - Buttermilk pancakes, vanilla French toast, malted waffles
- Meats - Sausage links and patties, grilled ham, smoked bacon, turkey sausage or turkey bacon
- Potatoes - Potatoes O'Brien, home fries, hash browns

Also included are assorted muffins, bagels and fresh fruit with all the accompaniments. Fresh brewed coffee, assorted teas, assorted fruit juice and bottled water.
Bravo Station

Need to impress a certain someone? Let our skilled chefs prepare omelets to order. This option comes with a variety of fresh toppings and one choice from each of the following categories:

- **Eggs**- Farm fresh eggs, egg beaters, egg whites
- **Griddle**- Buttermilk pancakes, vanilla scented French toast, malted waffles
- **Meats**- Sausage links and patties, grilled ham, smoked bacon, turkey sausage or turkey bacon
- **Potatoes**- Potatoes O'Brien, home fries, hash browns
- **Omelet Toppings**- Tomatoes, mushrooms, peppers, sausage, bacon, cheddar cheese, scallions, broccoli, roasted vegetables, ham and salsa

This package also includes assorted muffins, bagels and fresh fruit with all the accompaniments. Fresh brewed coffee, assorted teas, assorted fruit juice and bottled water.
Chef Driven
Expertly Managed
Locally Based
Hospitable
Personal
Inviting
Distinctive
Restaurant Inspired
Delightful

Metz
served here
Casual Affairs

PACKAGED MEALS AND DELI OPTIONS
These meal or deli packages have been created to encompass our guest's requirements for a casual and light meal experience.

Packaged Meals are made with one sandwich per affair. You can choose from a variety of sandwiches for your group to enjoy. Box lunches include - pesto pasta salad - potato chips - house specialty jumbo cookie - red apple, green apple or banana.

PLEASE INQUIRE REGARDING OUR FULL LINE OF BEVERAGE CHOICES

Sandwich options:
- Smoked ham and American cheese stuffed pretzel roll with Dijon mustard, lettuce and tomato
- Whole wheat vegetable wrap with cucumber, green and yellow squash, tomatoes, mixed greens and garlic hummus
- Chicken Caesar wrap with crisp Romaine, tomatoes, rosemary croutons and Caesar dressing
- Smoked turkey croissant with Swiss cheese, baby lettuce and tomatoes
- Italian hoagie with mozzarella cheese, lettuce and tomato
- Sliced roast beef, provolone cheese, lettuce, tomato with horseradish sauce on Kaiser roll
  - Turkey club wrap with tomato, lettuce, cheddar cheese, bacon and ranch dressing

All packaged meals come with napkins, condiments, salt, pepper and bottled water.
EXECUTIVE PACKAGED MEAL
Choose one of the specialty sandwiches with a side salad, potato chips, whole fresh fruit, fresh baked cookie and a beverage.

Sandwich options:
- Toasted Lavash wrap with marinated vegetables, greens and pesto hummus
- Chicken breast sandwich with tomatoes, greens, red onion, mozzarella and basil aioli on Ciabatta
- Roasted turkey breast, brie cheese, honey mustard, lettuce and tomato on wheat berry bread
- Grilled chicken and portobello with tomato, gouda, and balsamic mayo on Ciabatta bread
- Egg salad with capers, dill, red onion on marble rye
- Tuna salad with tomato, lettuce, onion and Wasabi cucumber dressing on pumpernickel bread
- Flank steak with Gorgonzola dressing, caramelized onions, green leaf and tomatoes on sourdough
- Italian Deli baquette with roasted peppers, provolone, greens and herb vinaigrette

Side Salad options:
- Caprese salad with fresh mozzarella, tomato, basil pesto and mixed greens
- Mixed greens, tomatoes, onions, cucumber, olives and herbed vinaigrette
- Hearts of Romaine with parmesan, garlic croutons, tomato and Caesar dressing

Don’t see what you would like? Our talented chefs and catering personnel are delighted to create special menu choices that accommodate your dining preferences and budget.

Please contact our catering office to arrange a personal consultation.
MAIN STREET LUNCH BUFFET
Create your own delicacies from a wide array of roasted meats, cheeses, side salads, fresh baked breads, desserts and beverages. Choose from three meats, two cheeses, two side salads and three breads. Potato chips, desserts and beverages will accompany your package.

Meat options:
- Roast Beef
- Roast Turkey Breast
- Country Ham
- Chicken Breast
- Genoa Salami
- Pepperoni

Cheese options:
- Cheddar
- Swiss
- Pepper Jack
- American
- Muenster
- Provolone

Bread options:
- Whole Wheat
- Marble Rye
- Italian
- Flatbreads
- Wraps
- Kaiser Rolls

Side Salad options:
- Mediterranean Toasted Orzo & Feta Salad
- Vegetable & Cheese Tortellini Salad
- Red Potato with Bacon & Ranch Dressing
- Roasted Corn with Black Beans & Tomato
- Marinated Tomato & Cucumber
- Israeli Cous Cous with Dried Fruit & Almonds

BUFFETS CAN BE CUSTOMIZED TO FIT YOUR NEEDS

INQUIRE REGARDING OUR
SANDWICH AND WRAP PLATTERS
This selection is geared towards vegetarians and health conscious guests. Choose three of our premium salads to be served with baked bread of your choice, fresh fruit, potato chips, dessert and beverages.

PREMIUM SALAD OPTIONS:
Please feel free to top your salads with one of the following protein options: Chicken Breast, Flank Steak, Salmon Filet, Tofu, Albacore Tuna or Shrimp

- **Nicoise Salad** - mixed greens with new potatoes, green beans, olives, tomatoes, hard boiled egg and red wine vinaigrette
- **Caesar Salad** - romaine lettuce, fresh croutons, tomatoes, shredded Parmesan and Caesar dressing
- **Asian Noodle Salad** - buckwheat soba noodles, bell peppers, carrots, Napa cabbage, snap peas and scallions with ginger lime vinaigrette
- **Whole Grain & Seasonal Vegetables** - mixed greens, cracked wheat, fresh herbs, marinated vegetables and citrus dressing.
- **Southwestern Salad** - lettuce, black beans, corn, tomato salsa, guacamole, pepper jack, spiced tortilla chips and cilantro lime cream
- **Greek Salad** - romaine lettuce, tomatoes, red onion, olives, cucumber, Feta and oregano vinaigrette
Plated Luncheons

All luncheon selections are served with fresh baked breads and herbed flatbreads, iced tea, water, coffee, tea and choice of dessert.

LUNCH OPTIONS:
- Roasted Breast of Chicken, Parmesan Polenta, Ratatouille
- Grilled Flank Steak, Chimichurri Sauce, Roasted Red Potatoes, Squash
- Pork Scaloppini, Lemon Caper Sauce, Toasted Orzo & Spinach
- Rigatoni, Vegetable Bolognese & Locatelli Cheese
- Sautéed Shrimp Romesco, Saffron Cous Cous, Julienne Vegetables
- Chicken Paillard, Citrus Velouté, Wild Rice Pilaf, Haricot Vert
- Seared Salmon, Chive Butter, Buttermilk Potatoes, Roasted Asparagus
- Spiced Vegetable Paella with Tofu & Spanish Rice
- Ginger Thai Beef, Ponzu Broth, Vegetable Stir-Fried Noodles

PLATED OPTIONS CAN BE CUSTOMIZED - JUST ASK

Desserts

Finalize your meal with a little sweetness and choose one of our baked treats.

DESSERT OPTIONS:
- Dutch Apple Pie
- Lemon Meringue Pie
- NY Style Cheesecake
- Creme Brulée
- Peanut Butter Silk Pie
- Tiramisu
- Wild Berry Pie
Afternoon Breaks

CHEESE & FRUIT
An assortment of cheeses and fruits garnished with crostini and assorted beverages

TRIO OF CHIPS, DIP & CRUDITES
Tortilla chips and seasoned bagel crisps with salsa, Jack cheese, Pico de Gallo, guacamole, sour cream and fresh vegetables with assorted beverages

MEDITERRANEAN FLAIR
Warm pita and flatbreads with traditional and flavored hummus, red pepper & feta dip, and Tabouleh with assorted beverages

BAR MIX
Assorted roasted nuts, chips, pretzels and beverages

DECADENCE
Dessert bars, cookies, brownies and assorted beverages

SPA SELECTION
Granola bars, yogurt and dried fruit parfaits, assorted crudites with low fat yogurt sauces, fresh fruit and beverages

All of the items above are also available a la carte
Hors D'Oeuvres

SILVER HORS D' OEUVRES SELECTIONS
The following selections are offered as a tray of 50 pieces:

- Sweet & Sour Meatballs
- Petite Quiche Lorraine
- Spanakopita
- Jalapeno Poppers
- Chicken & Pineapple Brochette
- Vegetable Spring Rolls
- Sesame Chicken
- Sausage Stuffed Mushrooms
- Fried Ravioli
- Pot Stickers
- Mini Calzone
- Cheese Steak Egg Roll
- Thai Peanut Chicken Saté
- Pesto Bruschetta
- Crispy Fried Green Beans

PLATINUM HORS D' OEUVRES SELECTIONS
The following selections are offered as a tray of 50 pieces:

- Beef Wellington En Croute
- Crab Stuffed Mushrooms
- Antipasto Skewer
- Beef Tenderloin Crostini with Horseradish
- Brie & Raspberry in Phyllo
- Curry Shrimp Salad, Mango Chutney
- Mini Chili & Cheese Tarts
- Tandoori Chicken
- Southwestern Empanada
- Seafood Cakes, Caper Aioli
- BBQ Chicken Pizzette
- Seafood Quesadilla
- Wild Mushroom Tartlets
- Penang Pork, Chili Sauce
- Chicken Cordon Blue

We recommend six pieces per person, per hour
Hors D’Oeuvres

HORS D’ OEUVERS DISPLAYS
• Imported and Domestic Cheese and Fruit Display with Assorted Crackers and Flatbreads
• Fresh Vegetable Cruditées with Herb Dip
• Seasonal Fruit Display
• Display of Assorted Canapés
• Roasted Vegetable Display with Pesto Vinaigrette

ONE HOUR HORS D’ OEUVERS PACKAGE
(may be added to any dinner menu)
• Imported & Domestic Cheese Display
• Fresh Vegetable Cruditées with Herb Dip
• Choice of two Hot Hors D’ Oeuvres

BUTLERED HORS D’ OEUVERS PACKAGE
Select any four Silver Selections Hors D’ Oeuvres
(total of six pieces per person)

Please feel free to contact the Dining Services Office for any special requests or requirements.
Dining Stations

SCAMPI WITH BOW TIE PASTA
Seared chicken or shrimp sautéed in butter with bow tie pasta, fresh garlic and herb scampi sauce.

BOWL CUISINE
Experience a taste of the Orient with our globally inspired broths, delicate noodles or rice and seasoned proteins with citrus and spice.

PRIMO PASTA
Choose from a wide range of fresh vegetables and toppings combined with your choice of pasta, sauces and freshly grated Italian cheese.

MAKE YOUR OWN FAJITAS
Flash sautéed marinated chicken or beef with onions, peppers, guacamole, sour cream, grated cheeses, shredded lettuce, tomatoes, olives, jalapenos and scallions. Served with warm flour tortillas, salsa and Spanish rice.

ASIAN STIR FRY
Chicken, pork or vegetable fried rice with cilantro, garlic and ginger. Finished with citrus Ponzu sauce and crisp wonton strips.

NACHOS GRANDE
Build your own creation with tri-colored tortilla chips topped with seasoned chicken or beef with guacamole, sour cream, grated cheeses, shredded lettuce, tomatoes, olives, jalapenos, scallions and salsa.

RISOTTO COLLECTION
Traditional Arborio rice finished with vegetable broth, herbs and roasted garlic. Wild mushrooms and pecorino or asparagus with gorgonzola butter.

IRRESISTIBLE MAC 'N' CHEESE
Creamy Cheddar cheese sauce tossed with Cavatappi noodles and topped with crunchy herb bread topping. Enhance each dish with fresh vegetables, bacon, shrimp or crabmeat.

ALL THE POTATOES
Buttermilk mashed potatoes, garlic red skin mash, simply baked or whipped sweet potatoes. Toppings include bacon, scallions, Cheddar, Parmesan, salsa, guacamole, sour cream and home-style pan gravy.

CHOPPING BLOCK SALADS
Crisp greens, meats and vegetables with all the classic toppings made to order and dressed with your choice of dressing.

LA CREPERIE
An assortment of our most popular sweet and savory crepes. Top off the sweet side with powdered sugar and fresh whipped cream or our savory options with Gruyere cheese sauce.
Buffet selections include a mixed field green salad, rolls with butter, dessert, iced tea, water, coffee and tea.

CARVING STATION (Choice of One)
- Roasted Sirloin of Beef
- Herb Rubbed Pork Loin
- Marinated Breast of Turkey
- Tenderloin of Beef
- Baked Fillet of Salmon
- Baked Country Ham
- Slow Roasted Top Round of Beef
- Pork Tenderloin
- Beef Brisket

VEGETABLES (Choice of One)
- Haricot Vert with Herbs
- Steamed Broccoli Florets
- Sautéed Seasonal Squash
- Ratatouille
- Roasted Asparagus
- Julienned Vegetable Medley
- Fresh Roasted Vegetables
- Honey Glazed Baby Carrots

STARCHES (Choice of One)
- Mashed Potatoes
- Creamy Whipped Polenta
- Wild & Long Grain Rice Pilaf
- Herb Roasted Red Potatoes
- Au Gratin Potatoes
- Sweet Potato Puree
- Steamed Barley & Brown Rice
- Duchess Potatoes
- Twice Baked Potatoes

PASTA (Choice of One)
- Vegetable Lasagna
- Cavatappi with Seasonal Vegetables
- Traditional Baked Ziti
- Buttered Egg Noodles with Parsley
- Farfalle with Broccoli & Garlic
- Cheese Tortellini with Tomato & Basil
- Penne with Fire Roasted Vegetables
- Linguini Pomodoro
- Fettuccini Alfredo
Dinner Selections

These entree options are served with mixed green salad, rolls and butter, water, dessert coffee and tea to accompany your meal.

- Seared Filet of Salmon, Vegetable Pilaf, Tomato Fennel Broth
- Scaloppini of Chicken, Julienned Vegetables, Parmesan Velouté
- Beef Tenderloin Au Poivre, Roasted Asparagus, Borolo Reduction
- Chicken Marsala, Sauteed Spinach, Crimini Sauce
- Pork Tenderloin Medallions, Root Vegetable Ragout, Dijon Sauce
- Vegetable Strudel, Red Pepper Pomodoro
- NY Strip Steak, Potato Galette, Green Peppercorn Demi Glace
- Stuffed Chicken Florentine, Haricot Vert, Chardonnay Sauce
- Spinach Fettuccini, Wild Mushroom Bolognese, Broccoli & Chevre
- Pan Roasted Cod, Baby Vegetables, Citrus Gremolata
- Roasted Pork Loin, Caramelized Apples, Calvados Cream Sauce
- Beef Short Ribs, Celery Root Puree, Glazed Carrots, Jus Lie

The entree options are also interchangeable with the starch and vegetable buffet offerings. As always, we can customize your catered affair to fit your taste preferences and needs upon request.

DESSERT SELECTIONS

Dutch Apple Pie  Lemon Meringue Pie
NY Style Cheesecake  Creme Brulee
Peanut Butter Silk Pie  Tiramisu  Wild Berry Pie

Also available for an additional fee:
- White Chocolate Raspberry Torte
- NY Style Cheesecake
- Espresso Bombe
- Wild Berry Charlotte
- Crème Brulee Cheesecake
Welcome
Welcome to catering at Ursuline College! Although you will find different standardized plans, pricing, and menus to fit different occasions and celebrations, we know that every event needs its own personality and atmosphere. Our team is willing to work with you to achieve the right ambiance, perfect menu, and best setting for your event. If there is a selection not listed on this guide that you would like to have at your event, please do not hesitate to contact the Dining Services Team, who will be more than willing to discuss your preferences with you.

We look forward to serving and assisting you with all your events.

General Information
Pricing and hours of operation are available any day of the week, however, prices quoted will be done on a per person basis. Each catered event will include all necessary dinnerware. Please contact dining services with any pricing questions.

Room Booking
It is important that you coordinate the booking of the room for the event prior to contacting Dining Services for any special requests.

Special Diets
We are pleased to offer and arrange special diets and/or vegetarian meals.

Notifications
Dining Services will need at least three (3) working days notice in order to prepare for your events and insure the availability of items. Five (5) working days will be required for events of fifty people or more. Therefore, you would contact Dining Services immediately after booking your room and arrange for your meal.

Guarantees
We will need a guaranteed person count seventy-two (72) hours prior to your event. You will be responsible for the full cost of the actual number that service was provided for. A budgeted figure will assist us in organizing your event.

Cancellations
We require a minimum of two (2) working days advance notice in a case of cancellations.

Getting Started
The Continental $6.95
The European $8.95
Mix It Up $8.50
The Scrambler $11.75
Bravo Station $15.25
Additional for bottled water $1.50
Additional for Smoothies $2.25

Casual Affairs
Executive Box Lunch $8.00
The Wall Street Broker $10.55
The Fifth Avenue $12.65
The Villager $10.85

Light Luncheon Served
Grilled Orange Glazed $9.00
Chicken Breast Salad $9.00
Salmon Bruschetta $9.80
Classic Chicken Caesar $9.00
Classic Shrimp Caesar $9.80
Tuna Pineapple Wasabi $9.80
Chicken Cashew $9.00
Bourbon Glazed Flank Steak Salad $9.80

Afternoon Breaks
Cheese and Fruit $4.75
Trio of Chips, dip, and Crudité $5.25
Bar Mix $4.25
Decadence $3.75
Napa Spa $5.25

Hors D’oeuvres
Section A $55.00
Section B $95.00
Imported Cheese & Fruit Display $180.00
Fresh Vegetable Crudité $100.00
Seasonal Fruit Display $125.00
Mirror Display of Asstd Cold Canapés $250.00
Mirror Display of Roasted Vegetables $175.00
One-Hour Cold Hors D’ Oeuvres $6.00 pp
One-Hour Butlered Hors D’ Oeuvres $7.00 pp

Elegant Evenings
All packages $15.25 Dinner Buffet $18.75
(except the tenderloin of Beef)
Tenderloin of Beef Market Price

Served Entrees
Maple Pork $16.75
Salmon Jerked $18.50
Montreal Beef $17.50
Chicken Champagne $16.75
Wasabi Tuna $19.50
Chicken Sorrentino $17.75
Maytag Filet of Beef Market Price
Vegetable Napoleon $15.25
Apple Pork $16.75