

Snacks

<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
Build Your Own Trail Mix	Including sunflower seeds, salted peanuts, mini peanut butter chips, white chocolate chips, dried cranberries, raisins, and M&M's	\$5.95	Per Person
Dry Snacks	A variety of dry snacks priced per bag		Each
	Individual Bags of Chex Mix - Regular	\$1.75	
	Individual Bags of Chex Mix - Cheddar	\$2.00	
	Individual Bags of Popcorn - Regular	\$1.25	
	Individual Bags of Popcorn - Cheddar	\$1.50	
	Small Bowl of Chips and Salsa - serves 10 per bowl	\$10.95	Serves 10
	Large Bowl of Chips and Salsa - serves 20 per bowl	\$18.95	Serves 20
	Individual Granola Bars-1oz	\$1.20	

Fall Specialty Menu

<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
Cranberry Glazed Chicken Breast		\$16.50	

The Commons Café Dining Groups

<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
The Commons Café Breakfast	Summer Conference & Camp Breakfast, only to be served in the Commons.	\$6.09	Per Person
Summer Conference & Camp Breakfast	Summer Conference & Camp Breakfast, only to be served in the Commons.	\$6.09	Per Person
Summer Conference & Camp Lunch	Summer Conference & Camp Lunch, only to be served in the Commons.	\$7.31	Per Person
The Commons Café Lunch	Summer Conference & Camp Lunch, only to be served in the Commons.	\$7.31	Per Person
Summer Conference & Camp Dinner	Summer Conference & Camp Dinner, only to be served in the Commons.	\$8.37	Per Person
The Commons Café Dinner	Summer Conference & Camp Dinner, only to be served in the Commons.	\$8.37	Per Person
The Commons Café, Staff and Faculty Breakfast	Summer Conference & Camp Breakfast, only to be served in the Commons.	\$4.50	Per Person
The Commons Café, Staff and Faculty Lunch	Summer Conference & Camp Lunch, only to be served in the Commons.	\$4.50	Per Person
The Commons Café, Staff and Faculty Dinner	Summer Conference & Camp Dinner, only to be served in the Commons.	\$7.15	Per Person
The Commons Café, Staff and Faculty Brunch	Summer Conference & Camp Brunch, only to be served in the Commons.	\$4.50	Per Person

Winter Specialty Menu

<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
Asparagus and Asiago Cheese Filo	Fresh crisp asparagus spears and creamy Asiago cheese wrapped in crispy filo dough.	\$27.95	Per Dozen
Curry Roasted Vegetables with Humus	Select vegetables chopped and roasted, served with curry on a bed of humus. Garnished with tomatoes, kalamata olives and radish sprouts and served with a basket of pita bread and lavish crackers.	\$56.95	Serves 25-30
Caprese Skewers	Fresh mozzarella marinated in balsamic vinegar and olive oil with grape tomatoes and fresh basil. A platter of 36 skewers.	\$52.95	Serves 20-25
Jumbo Shrimp Platter	Three pounds of peeled tail-on jumbo shrimp presented on a platter with cocktail sauce and cilantro lime aioli.	\$83.95	Serves 20-25
Bacon Wrapped Pineapple		\$16.95	Per Dozen
Crab Stuffed Mushrooms		\$28.95	Per Dozen
Seasonal Fruit Display	Seasonal fruits with a creamy fruit dip.	\$60.00	Serves 20-25
Rare Seared Tuna with Cucumber Slaw	Sesame marinated rare ahi tuna seared and served on a bed of cucumber and pineapple salad with	\$89.95	Serves 20-25

	radish sprouts and bell peppers. Served with a ginger sesame soy sauce.		
Bacon Wrapped Scallops		\$32.95	Per Dozen
Garlic & Herb Roasted Pork Loin	Slow-Roasted garlic and herb pork loin served with bourbon gravy. **Plated available upon request: \$20.95 per guest	\$22.95	Per Person
Seasonal Pies	A Variety of Seasonal Pies	\$7.99	Each
	Pecan	\$1.00	
	Banana Cream	\$1.00	
	French Silk	\$1.00	
	Retro Peanut Butter	\$2.00	
Slow Roasted Prime Rib with Horseradish Gorgonzola Sauce	Perfectly seasoned prime rib topped with a creamy horseradish gorgonzola sauce. Served with twice baked potatoes and green bean almondine.	\$28.95	Per Person
Roasted Chicken Breast with Garlic-Thyme Butter	Garlic-thyme infused bone-in chicken roasted and served with a full flavored lemon butter herb sauce, mustardy potato pirogues and creamed spinach.	\$19.95	Per Person
Filet Mignon with Jumbo Shrimp Scampi and Duet of Sauce	6oz filet mignon seasoned and broiled, served with three scampi-style jumbo shrimp, paired with pinot noir sauce and chardonnay butter. Accompanied with steamed asparagus and shallot-chive mashed potatoes.	\$36.95	Per Person
Guinness Glazed Halibut Cheeks	Guinness-marinated 8oz halibut cheeks, broiled and presented on a bed of Guinness glazed carrots. Served with house made garlic sweet potatoes.	\$22.95	Per Person
Parmesan and Herb Crusted Beef Tenderloin	Pepper-rubbed roasted beef tenderloin coated with herbed bread crumbs and served with a flavorful red wine sauce. **Plated available upon request: \$30.95 per guest. Chef Carving Station available.	\$34.95	Per Person
Herb Roasted Turkey with Maple Gravy	Herb basted slow-roasted turkey. Served with silky pure maple-turkey gravy. **Plated available upon request: \$18.95 per guest. Chef Carving Station available	\$20.95	Per Person
Asparagus and Dill Dip Platter	Four pounds of fresh asparagus lightly steamed and served with cherry tomatoes and a tangy dill dip.	\$46.95	Serves 20-25
Artisan Cheese Platter	Chef's choice of four artisan cheeses arranged with grapes, quince paste, truffle honey, Spanish almonds, candied walnuts, strawberries and dried fruits.	\$90.95	Serves 20-25
Deviled Egg Platter	A platter of 24 classic deviled eggs.	\$24.95	
Smoked Salmon Crostini Platter	36 individual herbed baked croutons with seasoned chive cream cheese, smoked salmon and fresh dill.	\$54.95	Serves 20-25
Anti Pasto Platter	A colorful arrangement of Italian cheeses, cured meats and vegetables, including mortadella, sapressata, cappicola and salami. Paired with cherry peppers, pepperoncini, roasted red peppers and artichoke hearts with provolone and mozzarella cheeses.	\$56.95	Serves 20-25
Mini Beef Wellington		\$28.95	per dozen
Imported and Domestic Cheese Platter	Brie, boursin, Swiss, Colby, gouda, and cheddar with an assortment of crackers.		Per Platter
	Small Imported & Domestic Cheese Platter	\$70.00	Serves 25
	Large Imported & Domestic Cheese Platter	\$130.00	Serves 50

Breakfast

<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
Plated Omelets	Cheese Omelet with choice of additional toppings. Breakfast also includes American potatoes, a side of fresh sliced fruit, orange juice and Water.	\$6.95	Per Person
	Sausage	\$0.95	
	Ham	\$0.99	
	Bacon	\$0.99	
	Mushrooms, onions and green peppers	\$0.95	
	3-Cheese Broccoli (Swiss, cheddar, Jack)	\$0.95	

Breakfast Sandwich Buffet	Your choice of two breakfast sandwiches, served with a platter of fresh seasonal sliced fruit, assorted pastries and your choice of two juice selections, freshly brewed coffee and ice water.	\$11.95	per person
Plated Breakfast Sandwich	Choice of bacon, egg and cheese; sausage, egg and cheese; or vegetable, egg and cheese. All sandwich options served on your choice of bagel or biscuit. Served with fresh cut fruit and your choice of beverage.	\$7.90	per person
Plated Biscuits and Sausage Gravy	Two southern biscuits smothered in creamy sausage gravy. Served with fresh sliced fruit.	\$5.75	
The Morning Break	Fresh-brewed house blend coffee (regular or decaf) or flavored coffee with assorted hot teas, assorted Juices, fresh fruit display and assorted pastries.	\$6.95	Per Person
Continental Breakfast	Fresh fruit, assorted pastries, orange juice, regular or decaf coffee, and bottled water.	\$7.95	Per Person
International Coffee Break	Fresh-brewed house blend coffee (regular or decaf) assorted hot teas, and choice of assorted mini muffins or cookies	\$4.95	Per Person
Breakfast Scramble	A hearty breakfast of fluffy scrambled eggs, American fries, and your choice of bacon or sweet link sausage, served with a fresh fruit display, assorted muffins, coffee, tea and assorted juices.	\$11.95	Per Person
Baked Goods	A variety of Baked Goods, priced per dozen.		Per Dozen
	Mini muffins	\$7.75	
	Assorted 3 oz scones with whipped and honey butter	\$14.40	
	Breakfast breads	\$10.95	
	1 oz granola bar (each)	\$1.20	Each
	Assorted 2 oz muffins	\$10.80	
	4oz bagels with plain and strawberry cream cheese	\$16.20	
Assorted Pastries		\$12.50	Per Dozen
Assorted Doughnuts		\$10.25	Per Dozen
Individual Yogurts		\$1.75	Each
Refreshments			
<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
Specialty Drinks	A Variety of Specialty beverages		Per Gallon
	Southern Ginger Ale	\$17.95	
	Strawberry Lemonade	\$15.95	
	Raspberry Lemonade	\$15.95	
Bottled Soda and Water	A large selection of Pepsi Products, priced per bottle		Per Bottle
	Pepsi	\$1.75	
	Diet Pepsi	\$1.75	
	Sierra Mist	\$1.75	
	Diet Sierra Mist	\$1.75	
	Dr. Pepper	\$1.75	
	Diet Dr. Pepper	\$1.75	
	Mountain Dew	\$1.75	
	Aquafina Bottled Water	\$1.75	
Beverages by the Gallon	Hot and Cold Beverages, priced per gallon		Per Gallon
	House Blend Coffee – Regular	\$18.50	
	House Blend Coffee-Decaf	\$18.50	
	Assorted Hot Tea Bags	\$11.00	
	Iced Tea	\$11.00	
	Iced Water	\$1.00	
	Orange Juice	\$12.00	
	Cranberry Juice	\$12.00	
	Apple Juice	\$12.00	
	Grape Juice	\$12.00	

	Fruit Punch	\$9.75	
	Lemonade	\$10.50	
	Hot Chocolate	\$15.00	
	Hot Cider	\$13.00	
Bottled Juices	A array of fruit juices, priced per bottle		Per Bottle
	10 oz Orange Juice	\$1.55	
	10 oz Cranberry Juice	\$1.55	
	10 oz Apple Juice	\$1.55	
Canned Soda	An assortment of thirst quenching Pepsi Products, priced per can		Per Can
	Pepsi	\$1.10	
	Diet Pepsi	\$1.10	
	Sierra Mist	\$1.10	
	Dr. Pepper	\$1.10	
	Mountain Dew	\$1.10	
	Diet Mountain Dew	\$1.10	

Plated Sandwiches

<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
Fresh Water Walleye Pike Sandwich	Breaded walleye fillet served on a Kaiser roll with lettuce, tomato, and tartar sauce. Served with kettle chips, pickle spear, cookie, lemonade and ice water.	\$10.95	Per Person
Turkey Provolone Wrap with Cranberry Mayonnaise	Freshly sliced turkey and provolone cheese, field greens, vine ripened tomatoes, sweet red onion, and house made cranberry mayonnaise wrapped in an herb and garlic tortilla, served with fresh fruit garnish, kettle chips, pickle spear, cookie, and choice of canned soda or water.	\$8.95	Per Person
Grilled Buffalo Chicken Wrap	Grilled chicken breast tossed in our house made buffalo sauce with romaine lettuce, finely diced tomatoes and celery, topped with our chunky blue-cheese dressing and rolled in a flour tortilla. Served with fresh fruit garnish, kettle chips, pickle spear, cookie, and choice of canned soda or water.	\$9.95	Per Person
Turkey Swiss Wrap with Cranberry Mayonnaise	Freshly sliced turkey and Swiss cheese, field greens, vine ripened tomatoes, sweet red onion, and house made cranberry mayonnaise wrapped in an herb and garlic tortilla, served with fresh fruit garnish, kettle chips, pickle spear, cookie, and choice of canned soda or water.	\$8.95	Per Person
Tuna Salad or Egg Salad Croissant Sandwich	Your choice of homemade tuna or egg salad with crisp leaf lettuce on a flaky croissant. Served with cut fresh fruit, pickle spear, cookie, and choice of canned soda or water.	\$8.50	Per Person
Basic Burger	Back to the basics with this juicy 1/3 lb burger. Grilled to perfection and served with lettuce, tomato and onions chips, whole fruit and a cookie. Add your choice of cheese for \$1.00 more (American, Swiss, Cheddar or Pepper Jack)	\$7.80	Per Person
Grilled Chicken Sandwich	Grilled seasoned chicken breast with grilled onions and Swiss cheese on a fresh Kaiser roll. Served with chips, pickle spear and a cookie.	\$7.80	Per Person
Italian Pork Sub Sandwich	Submarine rolls loaded with layers of Italian pork, cheese and bell peppers drizzled with natural juices. Served with potato chips, a piece of whole fruit and a cookie.	\$8.95	Per Person
Meatball Sandwich	A warm hoagie bun loaded with savory meatballs and marinara sauce, topped with Parmesan cheese. The meal is complete with potato chips, a piece of whole fruit and a cookie.	\$9.95	Per Person
Philly Steak Sandwich	Sliced steak, onions, red and green peppers with a hint of garlic on a Kaiser roll, served with potato chips, whole fresh fruit and a cookie. Add your choice of cheese for \$1.00 more (American, Swiss, cheddar or pepper Jack)	\$9.95	Per Person

Salads

<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
Boxed Bistro Meals			
<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
The Vegetarian Deluxe	Leaf lettuce, tomato, alfalfa sprouts red onion, mushrooms, cucumber, black olives, and yellow squash medallions served with Pesto mayonnaise on ciabatta bread. Served with fresh fruit garnish, kettle chips, pickle spear, cookie and canned soda or water.	\$8.95	Per Person
The Augsburg Executive Box Lunch	Your choice of Augsburg Executive Specialty Sandwich, served with an individual bag of chips, house baked cookie, and your choice of beverage.		Per Person
	Smoked Turkey & Provolone on Ciabatta	\$7.95	
	Smoked Turkey & Swiss on Ciabatta	\$8.95	
	Smoked Turkey & Swiss on a Hoagie	\$8.95	
	Virginia Ham & Cheddar on Ciabatta	\$8.95	
	Virginia Ham & Cheddar on a Hoagie	\$8.95	
	Turkey, Roast Beef, Ham & Cheddar on Ciabatta	\$8.95	
	Grilled Vegetable Wrap with Chipotle Aioli	\$8.95	
	Vegetable Wrap with Sundried Tomato Aioli	\$8.95	
	Turkey Club in a Sundried Tomato Wrap	\$8.95	
	Club house sandwich on a Hoagie (turkey, bacon & Swiss cheese)	\$8.95	
	Chicken Caesar in a Wheat Wrap	\$8.95	
	Chicken Cucumber & Sundried Tomato Wrap	\$8.95	
	Oriental Veggie in a Spinach Wrap. Served with sesame-Thai vinaigrette.	\$8.95	
Pizza			
<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
Vegetarian Meals			
<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
Grilled Portobello Burger	Portobello mushroom caps marinated in teriyaki sauce and grilled to perfection. Topped with mozzarella cheese and served on a toasted bun. Served with potato chips, whole fresh fruit and cookie.	\$8.50	Per Person
Buffets - Hot and Cold			
<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
Fiesta Buffet	Choice of 2 entrées served with refried beans, Spanish rice, full condiment bar and cookies.	\$14.95	Per Person
	Enchilada Casserole		
	Chicken Fajitas		
	Beef Fajitas		
	Beef Tacos		
	Chicken Quesadillas		
	Beef Quesadillas		
Build Your Own Salad Buffet	Including Romaine lettuce, tomatoes, shredded cheese, cucumbers, onions, cubed grilled chicken and croutons with Caesar, ranch and a vinaigrette dressing on the side. Served with breadsticks, assorted cookies, lemonade and ice water.	\$10.95	Per Person
Build Your Own Deli Buffet	Shaved ham, turkey, roast beef and salami with assorted cheeses (cheddar, Colby, Swiss) and bread options (focaccia, ciabatta, flaky croissants). Served with fresh lettuce, tomato, and onion tray, seasonal fruit display, pickle spears, mayo, mustard, bulk kettle chips, cookies, lemonade and water.	\$12.25	Per Person

Oriental Buffet	Choice of 2 entrees served with white rice, condiments, fortune cookies and assorted bars.	\$14.95	Per Person
	Chicken Chow Mein		
	Beef Chow Mein		
	Chicken Stir Fry		
	Beef Stir Fry		
	Vegetable Stir Fry		
	Meat Egg Rolls		
	Vegetable Egg Rolls		
Augsburg Buffet	Herb roast beef, Italian chicken, and baked ziti with roasted red potatoes, served with Chef's choice vegetables, fresh fruit salad, cheesecake with fresh fruit topping, lemonade and water.	\$14.95	Per Person
Market Place Buffet	Honey-glazed ham and herb roasted chicken breast served with scalloped potatoes, Chef's choice vegetable, home-style potato salad, Chef's choice cake, lemonade and water.	\$13.95	Per Person
Bravo Italiano	Your choice of meat lasagna, stuffed shells with marinara meat sauce or baked manicotti with marinara meat sauce. Served with your choice of Fettuccine or Linguine noodles with meatless Alfredo and marinara sauces on the side. Accompanied by breadsticks, vegetables du jour, assorted cookies, lemonade and water.	\$13.95	Per Person
All American Picnic	1/4 pound hamburgers and hot dogs served with all the fixings, potato chips, potato salad, baked beans, fresh baked cookies, lemonade and water	\$12.95	Per Person
All American Picnic PICK UP	We provide the food, you prepare it. 1/4 pound hamburgers and hot dogs served with all the fixings, potato chips, potato salad, baked beans, fresh baked cookies, lemonade and water	\$9.95	Per Person

Party Trays & Salad Bowls To Go

<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
Rockin Roll Ups	Turkey, ham and roast beef pinwheels rolled in flour tortillas with cheese, lettuce, tomatoes and spread. Serves 20-25 people	\$45.50	Per Person
Salad Sensations	Choose from our selection of tasty salads including, Chef Salad, 7 Layer Salad, BLT Pasta Salad or Caesar Salad. Serves 20-25 people	\$24.95	Per Person
Fruity Fun	Strawberries, cantaloupe, pineapple, watermelon and red and green grapes served with your choice of either honey yogurt dip or creamy fruit dip. Serves 20-25 people	\$60.00	Per Person
Sandwiches Galore	Pre-made mini sandwiches featuring an assortment of thin sliced turkey and ham on dollar buns. Served with mayonnaise and mustard. Serves 35-40 people	\$34.95	Per Person
La Fiesta - 7 layer Dip	A Southwestern dip that includes shredded lettuce, cheddar cheese, diced tomatoes, black olives, black bean spread, jalapeno peppers and green onions, perfectly paired with tortilla chips. Add ground beef or shredded chicken for \$4.00 guacamole for \$2.00.	\$35.95	Per Person
International Flavor	Flavors from around the globe. Creamy Jarlsberg cheese, Munster, smoked gouda and havarti cheese served with fresh green and red grapes and toasted almonds. Serves 20-35 people	\$49.95	Per Person
Mediterranean Mixer	Hummus served with pita wedges, feta cheese, kalamata olives, cherry tomatoes, green olives, fresh sliced cucumbers, yellow and red bell pepper and pepperocini. Serves 20-25 people	\$49.95	Per Person
Caprese Celebration	Fresh mozzarella slices layered with Roma tomatoes and fresh basil leaves served with a tasty balsamic vinaigrette dressing. Serves 15-18 people	\$32.95	Per Person

Hors d'Oeuvres

<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
Hot Hors d'Oeuvres	A variety of Hot Hors d'Oeuvres		Per dozen

	Coconut Shrimp with Orange-Mango Chutney	\$18.00	
	Buffalo Wings with Celery and Blue Cheese Dressing	\$15.00	
	Honey Glazed Chicken Wings	\$15.00	
	Crab-stuffed Mushroom Caps	\$14.95	
	BBQ Meatballs	\$9.95	
	Swedish Mini Meatballs	\$9.95	
	Chicken Satay with Thai Peanut Dipping Sauce	\$21.00	
	Beef Satay with Thai Peanut Dipping Sauce	\$32.00	
	Scallop Rumaki	\$21.95	
	Veggie Spring Rolls with Sweet and Sour Sauce	\$12.95	
	Shrimp and Pineapple Skewers	\$29.95	
	Egg Rolls with Sweet and Sour Sauce	\$12.95	
	Chicken Empanada with Chipotle Ranch Dipping Sauce	\$14.95	
	Southwest Chicken Empanada with Chipotle Ranch Dipping Sauce	\$14.95	
	Goat Cheese and Sundried Tomato Bread Bites	\$23.30	
	Mini Crescent Dogs	\$21.50	Per 50
	BBQ Lil Smokies	\$24.00	Per 50
	Spicy Grilled Short Ribs	\$24.95	
	Mini Beef Kabobs	\$34.95	
	Mini Chicken Kabobs	\$29.95	
	Mini Vegetable Kabobs	\$24.95	
	Bite Size Taco Salad	\$10.95	
Sundried Tomato Dip	Sundried Tomato Dip served with Pita Crisps		
	Small Serving- Serves 30	\$49.95	
	Large Serving – Serves 60	\$89.95	
Four Cheese Gratin	Four Cheese Gratin dip served with Pita Crisps		
	Small Serving - Serves 50	\$49.95	
	Large Serving – Serves 100	\$89.95	
Hot Artichoke Dip	Hot Artichoke dip served with Pita Crisps		
	Small Serving – Serves 25	\$25.95	
	Large Serving – Serves 50	\$45.95 \$89.95	
Cold Hors d'Oeuvres	A variety of Cold Hors d'Oeuvres		Per Dozen
	Fruit Skewers with Honey Dip	\$23.95	
	Smoked Chicken on Corn Bread with Crème Fraiche and Cilantro Garnish	\$23.95	
	Deviled Eggs	\$11.75	
	Jumbo Shrimp Cocktail	\$21.95	
	Tomato, Basil and Mozzarella on Crostini	\$17.95	
	Feta and Avocado with Olive Tapenade on Crostini	\$17.95	
	Bite Size BLT on Crostini with Tomato Aioli	\$12.95	
	Strawberries and Watercress on Wheat Crackers	\$26.95	
	Herb Cream Cheese-stuffed Cherry Tomatoes	\$9.95	
Fruit Platter	Choice of Small, Large or Ala Carte		Per Platter
	Ala Carte (per person)	\$2.75	
	Small Serving – Serves 25	\$60.00	
	Large Serving – Serves 50	\$110.00	
Fresh Vegetable Platter with Dip	Choice of Small or Large		Per Platter
	Small Serving – Serves 25	\$45.00	
	Large Serving – Serves 50	\$85.00	

Grilled Vegetable Platter with Red Pepper Dip	Choice of Small or Large		Per Platter
	Small Serving – Serves 25	\$49.95	
	Large Serving – Serves 50	\$89.95	
Meat and Cheese Deli Assortment	Turkey, Ham, Roast Beef, Salami, Colby, Swiss, Pepper Jack, and Cheddar with an assortment Crackers. Choice of Small or Large.		Per Platter
	Small Serving – Serves 25	\$50.00	
	Large Serving – Serves 50	\$95.00	

Entrées

<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
Ham and Pineapple	Succulent baked ham layered with fresh pineapple and served with garlic baby red mashed potatoes, glazed carrots and a roll. Includes water and lemonade	\$12.95	Per Person
Baked Salmon Filet	Salmon filet baked with lemon and garlic over a bed of sundried tomato fettuccine pasta. Served with California vegetable medley, water and lemonade.	\$16.95	Per Person
Turkey Dinner	Salt and pepper grilled turkey served with mashed potatoes and giblet gravy along with stewed green beans and poblanos (mild chili pepper). Served with a roll, your choice of dessert and lemonade and water.	\$11.95	Per Person
Mediterranean Chicken	Chicken breast seasoned with a special Mediterranean blend on a rice pilaf, served with glazed and buttered carrots, a roll, your choice of dessert, and lemonade and water.	\$10.95	Per Person
Pork loin	Milk braised pork loin served with a side of brussel sprouts and a half of butternut squash. Includes a roll, your choice dessert, lemonade and water.	\$11.95	Per Person
Roast Beef	Slow roasted roast beef served with horseradish, braised cabbage and a baked sweet potato. Includes a roll, your choice dessert, lemonade and water.	\$10.95	Per Person
Swedish Meatballs	Meatballs served in our homemade mushroom gravy over egg noodles with a side of vegetable du jour. Includes a roll, your choice dessert, lemonade and water.	\$9.25	Per Person
Braised Pork Chops	Braised Pork Chops served with braised cabbage and a winter blend of vegetables. Includes a roll, your choice dessert, lemonade and water.	\$10.25	Per Person
Herb Baked Chicken	1/8 cut chicken marinated with a fresh herb and garlic olive oil and baked to a golden brown. Includes choice of starch, vegetable du jour and water and lemonade.	\$14.95	Per Person
Chicken Marsala	Boneless skinless chicken breast seasoned and seared, topped with a savory Mushroom Marsala Sauce and served over Fettuccine. Includes vegetable du jour, a roll and water or lemonade.	\$15.25	Per Person
Chicken Asiago	Boneless skinless chicken breast coated in parmesan – bread crumb mixture, sautéed in olive oil and topped with an Asiago cream sauce. Includes choice of starch, vegetable du jour, a roll and water and lemonade.	\$16.35	Per Person
Carved Prime Rib	12 oz cut of slow-roasted prime rib served with your choice of rosemary au jus or horseradish gorgonzola sauce. Includes choice of starch, vegetable du jour, a roll and water and lemonade.	\$22.95	Per Person

Desserts

<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
Birthday Cakes	Order cakes for any occasion: Birthdays, Holidays, Graduation, Anniversaries, etc. Personalized messages on your cake at no extra cost. **Orders within 72 hours may be limited.	\$15.00	Each

Full Sheet Cake	Serves 96	\$85.95	Each
Half Sheet Cake	Serves 48	\$45.00	Each
Quarter Sheet Cake	Serves 25	\$28.99	Each
Assorted Cookies	Your choice of assorted cookies, by the dozen	\$6.85	Per Dozen
4 oz Cookies		\$1.50	Each
Petit Fancy Sweets	Assorted Petit Fours – per dozen	\$17.50	Per Dozen
	Red velvet cake bite,		
	Carrot cake bite		
	Chocolate bon bon bite		
Chocolate Dipped Desserts	A variety of desserts dipped in chocolate, priced per dozen		Per Dozen
	Rice Krispie Bars (Per dozen)	\$15.95	
	Pretzel Wands	\$16.95	
	Cherries	\$18.95	
	Pineapple	\$20.95	
	Strawberries	\$20.95	

Customize Your Order!

<i>Product</i>	<i>Description</i>	<i>Price</i>	<i>Unit</i>
Table Skirts	Do you have a table that needs to have its legs hidden? Don't be ashamed, we can help! We have limited quantities of each color and so we will confirm availability once the order is received.		each
	Skirting Colors		
	White	\$4.00	
	Burgundy	\$4.00	
	Green	\$4.00	
	Black	\$4.00	
Custom Product	Can't find what you're looking for? Type in your request here and we will see what we can do.		Per Person
Add an Entrée	Roasted turkey with home style gravy	\$3.99	
	Chicken Marsala in a mushroom sauce	\$3.99	
	Oven roasted chicken with herbs	\$3.99	
	Baked ham with wilted winter greens	\$3.99	
	Blue cheese beef tenderloin	\$3.99	
	Potato crusted salmon with ratatouille	\$3.99	
Add a Side	Green Beans Almondine	\$1.59	
	Garlic Roasted Broccoli	\$1.59	
	Ginger Honey Carrots	\$1.59	
	Cauliflower with Thyme Butter	\$1.59	
	Brussels Sprouts & Almond Butter	\$1.59	
	Mashed Potatoes	\$1.59	
	Potatoes Au Gratin	\$1.59	
	Maple Roasted Acorn Squash	\$1.59	
	Wild Rice Pilaf	\$1.59	
	Traditional Dressing	\$1.59	
Add a Starter	Garden Salad	\$2.29	
	Caesar Salad	\$2.29	
	Italian Tossed Salad	\$2.29	
	Fruit & Cheese Platter	\$2.29	
	Crudité Platter	\$2.29	
	Winter Roasted Vegetable Platter	\$2.29	
	Chilled Spinach Dip with Pita Chips	\$2.29	

Meat	Grilled Chicken	\$2.00	
	Italian Seasoned Ground Beef	\$1.50	
Equipment	Have a special occasion and just need a few pieces of equipment to make it complete? Check here - we may have what you need!		
Linen	Linen is priced per piece.		Each
	White 52x52	\$3.00	
	White 72x72	\$3.00	
	White 85x85	\$3.00	
	White 52x114	\$3.00	
	Black 52x52	\$3.00	
	Black 72x72	\$3.00	
	Black 85x85	\$3.00	
	Black 52x114	\$3.00	
	White Napkins	\$1.00	
	Burgundy Napkins	\$1.00	
	Black Napkins	\$1.00	
China	China is priced per person		Each
	China Packages at all other sites	\$1.50	
	China Package w/out food order at Christensen Center	\$3.00	
	China Package w/out food order at all other locations	\$3.00	