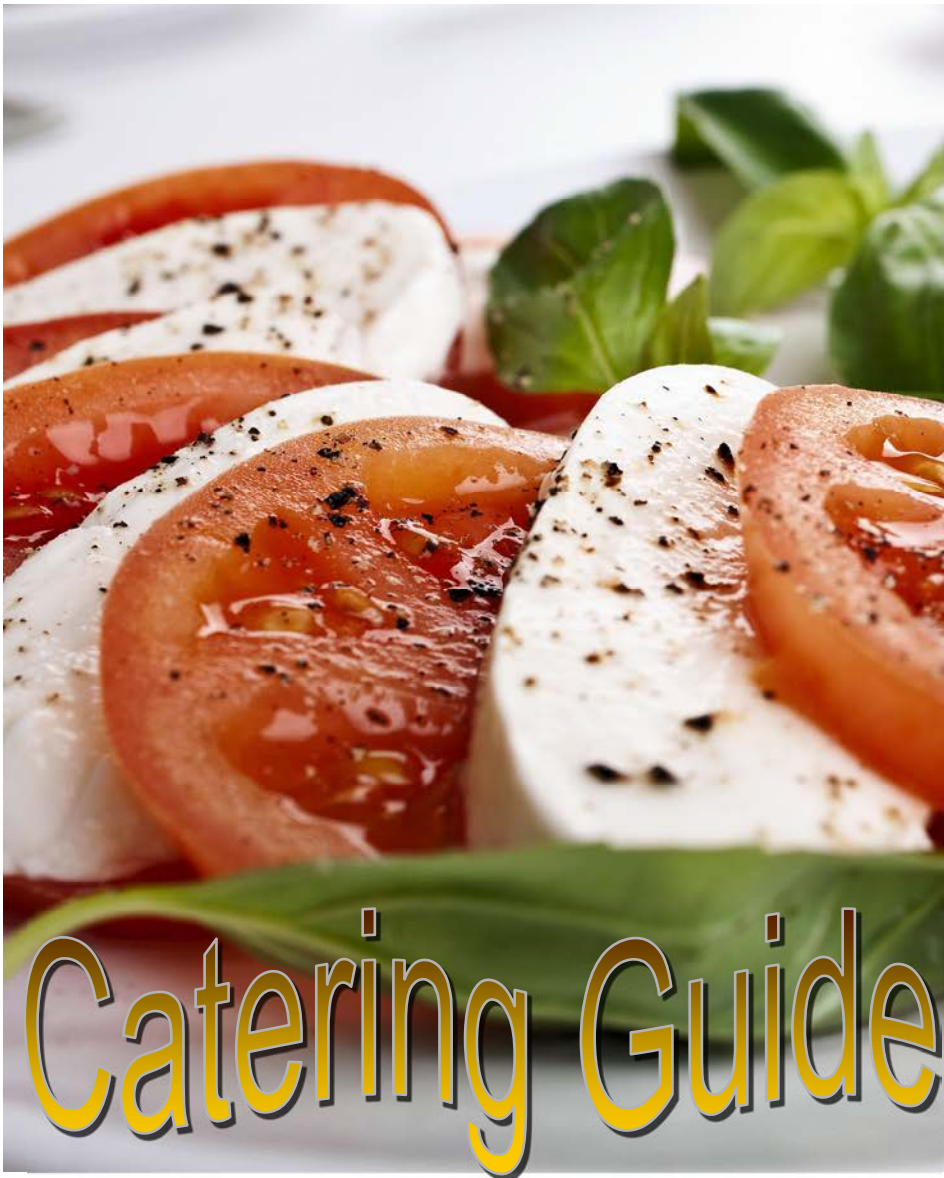


STATE FAIR COMMUNITY COLLEGE



PERSONALIZED SERVICE

- Before your event, we will: help you plan your menus, table décor and style of service;
- During your event, we will: present your food, setting and service impeccably; and
- After your event, we will: follow up, requesting your feedback on how well we met your catering needs.



*Catering by
Great Western Dining Service, Inc.
located on the beautiful campus of
State Fair Community College
3201 W. 16th Street
Sedalia, MO 65301-2199
660-596-7235*

WELCOME TO CATERING BY GREAT WESTERN DINING!

Great Western Dining welcomes you to State Fair Community College! It is our desire to make your special event a pleasant and memorable occasion. We are pleased to offer the very best in professional catering services. Whether you are planning a continental breakfast for ten or a served dinner for three hundred, we'll make sure your event is just right! We pledge to be friendly and hospitable, offering delicious, attractively presented food. We will do our best to assist you with all your catering needs. Our catering service is available seven days a week through the school year and summer. Please check with the Food Service Director for dates when SFCC is closed and catering service may not be available.

This brochure will guide you through descriptions of our catering services. The full range of services we can provide is not limited to these selections. We are happy to custom design services to meet your group's unique needs!

RESERVATION POLICY AND ROOM ARRANGEMENTS

Facility reservations are made through State Fair Community College by contacting the Lifelong Learning Office (LLO) for eligibility at (660) 530-5800, x7286 or sending an e-mail to ReserveIt@sfccmo.edu. If approved for use, the LLO will send out an "Application for the Use of College Facilities" form to be completed. Once the form is returned, the LLO will schedule the room. You will need the following information:

1. Date and time of the function
2. Approximate number of guests
3. Name of group and billing information
4. Location of requested function
5. Room set-up and audio-visual requirements
6. Tax exempt number, if applicable
7. Name, address, phone number and e-mail address of group representative
8. Catering service requirements

After you have reserved space on campus, please contact the Catering Office at (660) 596-7235. Please have the following information:

1. Date, time, location and approximate number of guests for the function
2. Type of function (formal, casual, meeting, social gathering, wedding party)
3. Desired menu selections and approximate cost
4. Special dietary needs of guests
5. Beginning and ending time of function
6. State of Missouri Tax Exempt Certificate, if applicable.

PLANNING YOUR EVENT

To ensure that all the food items you ordered are available, please allow ample time when scheduling your function. A week to 10 days is usually sufficient; however you should book your event as far in advance as possible.

★CATERING SERVICES CAN NOT BE ASSURED WITH LESS THAN 72 HOURS NOTICE. ★

GUARANTEE AND BILLING INFORMATION

A confirmed number of guests to be served must be given no later than 72 hours preceding the event. After a guaranteed number is given, the organization sponsoring the event will be responsible for 100-percent (100%) of that guarantee. Great Western Dining will prepare up to 5-percent (5%) more food in case additional guests need to be served. If it is necessary to cancel an event, the following shall apply:

** 24 hours or more notice-no charge applied, except for special order items*

** Less than 24 hours notice-a 50-percent (50%) charge of the guarantee will occur*

Off-campus groups are required to pay the Food Service Director for services for 50-percent (50%) of the total before the event and the remaining amount due immediately following the event. If charges are to be billed; arrangements must be made at the time of confirmation of the catering function. Payment will be due in full upon receipt of the invoice. Sales tax will be added to all invoices for the total of all goods and services provided. If your organization is tax exempt, a copy of your tax exempt certificate must be given to Food Service Director at the confirmation of your catering function. Please remit payment to:

Great Western Dining Service, Inc.
P.O. Box 699
Tipton, MO 65081-0699

DELIVERIES AND MINIMUM ORDERS

There is a delivery fee of \$.65 per person with a \$25.00 minimum delivery fee for functions off campus. The minimum order for catering service is \$20.00. Customers may order pick-up items without meeting the minimum order amount.

DISPOSABLE OR CHINA SERVICE

Both disposable or china service is available for catered events, depending upon the event. Disposables are used unless otherwise notified. China service is available for full-service meals at an added cost.

TABLE LINENS

We provide table linens for all food service tables. Linens for guest tables are only included with full-service meals. Additional linens can be placed on non-food tables for a fee of \$5.00 per tablecloth and \$10.00 per table skirt with 10-day notification.

FLOWERS AND DECORATIONS

Your request for flowers and decorations will be negotiated separately from the prices listed for catering services.

SERVICE TIME

A service time of two (2) hours is included in all pricing for groups of 50 or more guests. Attendants are provided at no additional charge for groups of 50 or more with hot buffet or plated functions. Events exceeding two hours may incur additional charges. If a program is part of your event, please let us know so we can plan accordingly.

REMOVAL OF FOOD

We ask that unused food items not be removed from the service area. Great Western Dining will not be responsible for the health of individuals who consume unused food items from catering functions.

**THE FULL RANGE OF SERVICES
THAT WE CAN PROVIDE IS NOT
LIMITED TO THE SELECTIONS IN
THIS BROCHURE, SO PLEASE
CONTACT US WITH YOUR CATERING
NEEDS!**



BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST

Includes draped buffet table & disposable service ware. Available for groups of any size. Additional charges per person for china \$.65, linen \$.65.

CONTINENTAL BUFFET

Regular and decaffeinated coffee
Coffee cake

\$3.30 PER PERSON

HEALTHY START BUFFET

Chilled fruit juice
Regular and decaffeinated coffee
Freshly baked muffins
Seasonal fruit

\$5.75 PER PERSON

WAKE-UP CALL BUFFET

Chilled fruit juice
Regular and decaffeinated coffee
Sausage biscuits
Glazed doughnuts or pastry
Seasonal fruit

\$6.95 PER PERSON

CONTINENTAL BREAKFAST

A la Carte Pricings:

Price Per Person:

Regular/decaffeinated coffee	\$1.40
Chilled fruit juice	\$1.50
Coffee cake	\$1.50
Muffin	\$1.45
Danish	\$1.45
Glazed doughnut	\$1.25
Bagel with cream cheese	\$1.95
Sausage biscuit	\$1.95
Seasonal sliced fruit tray	\$2.60

HOT BREAKFAST BUFFETS

Includes draped buffet table and disposable service ware. Available for groups of 10 or more. Additional charges for china and linen.

RISE & SHINE BUFFET

Chilled fruit juice
Fresh scrambled eggs
Crisp bacon OR sausage patties
Home fried potatoes OR hashbrowns
Biscuits and gravy
Regular and decaffeinated coffee
Butter and jelly

\$6.95 PER PERSON

THE EYE OPENER BUFFET

Chilled fruit juice
Freshly baked breakfast casserole with eggs, sausage, potatoes and cheese
Biscuits and gravy
Regular and decaffeinated coffee
Butter and jelly

\$7.60 PER PERSON

SERVED BREAKFAST SELECTIONS

Includes china and linen. Available for groups of 20 or more.

THE BREAKFAST GRIDDLE

Seasonal sliced fresh fruit
Stack of blueberry pancakes
Bacon OR sausage patties
Streusel coffee cake
Regular and decaffeinated coffee
Butter and syrup

\$7.60 PER PERSON

START YOUR DAY

Chilled fruit juice
Fresh scrambled eggs
Crisp bacon OR sausage patties
Home fried potatoes OR hashbrowns
Buttermilk biscuits
Cream gravy
Regular and decaffeinated coffee
Butter, jelly and salsa

\$7.60 PER PERSON

THE MISSOURI SAMPLER

Seasonal sliced fresh fruit
Fluffy ham & cheese omelet
Home fried potatoes OR hashbrowns
Buttermilk biscuits
Cream gravy
Regular and decaffeinated coffee
Butter, jelly and salsa

\$7.60 PER PERSON



LUNCH SELECTIONS

COLD LUNCH SELECTIONS

Available for groups of 15 or more. Buffets include a draped buffet table and disposable service ware. Additional charges per person-tossed salad, fresh fruit cup or vegetable soup \$1.50, chili \$1.70, china \$.65, linen \$.65.

DELI SANDWICH BUFFET

- Sliced deli meats
(smoked ham, turkey breast or roasted beef)
- Sliced Swiss, American & pepper Jack cheeses
- White, whole wheat sliced breads and rolls
- Crisp leaf lettuce, sliced tomatoes, sweet onions,
and dill pickle chips
- Basket of potato chips
- Marinated pasta salad
- Potato salad
- Fudge brownies
- Coffee and iced tea

\$8.50 PER PERSON
3 MEAT CHOICES \$8.95

COLD PLATE SELECTIONS

Available for groups of 15 or more. Cold plate meals include a draped buffet table and disposable service ware, a fudge brownie for dessert, coffee, and iced tea. Additional charges per person-tossed salad, fresh fruit cup or vegetable soup \$1.50, chili \$1.70, china \$.65, linen \$.65.

CHEF SALAD

Mix of crisp garden greens, julienne strips of turkey breast, julienne strips of smoked ham, shreds of American and Swiss cheeses, tomato wedges, cucumber slices, carrots, broccoli and cauliflower florets, croutons and choice of dressing, served with a fruit muffin

\$7.05 PER PERSON

CHICKEN SALAD SUPREME

Chunky chicken salad with grapes & toasted pecans, served on a bed of crisp lettuce, with pasta salad, carrots, celery and croissants

\$7.05 PER PERSON

MEXICAN SALAD

Crisp, fresh salad greens, tomatoes, shredded cheese, chili, sour cream, black olives and salsa served with tortilla chips

\$7.25 PER PERSON

CHICKEN CAESAR SALAD

Crisp romaine leaves tossed with creamy Caesar dressing, grilled chicken breast strips, croutons, Parmesan cheese, served with a dinner roll

\$7.50 PER PERSON

CHICKEN BREAST CROISSANT

Sliced marinated chicken breast, lettuce and tomato, served on a croissant with pasta salad and fruit garnish

\$7.95 PER PERSON



SFCC CLUB CROISSANT

Sliced turkey breast, bacon strips, American cheese, lettuce and tomato, served on a croissant with pasta salad and fruit garnish

\$7.50 PER PERSON

HAM & CHEESE KAISER

Sliced smoked ham, Swiss cheese, lettuce and tomato, served on Kaiser roll with potato salad, dill pickle chips, mustard, mayonnaise and fruit garnish

\$7.50 PER PERSON

TURKEY & CHEESE KAISER

Sliced smoked turkey, Swiss cheese, lettuce and tomato, served on Kaiser roll with potato salad, dill pickle chips, mustard, mayonnaise and fruit garnish

\$7.50 PER PERSON



VEGAN SELECTIONS

Vegan selections contain no animal products

GRILLED VEGETABLE KABOB

Skewer of grilled red bell peppers, zucchini, button mushrooms, cherry tomatoes basted with Italian dressing with wild rice, tossed garden salad with choice of dressing and fresh fruit for dessert

\$7.25 PER PERSON

FRESH FRUIT PLATE

Seasonal sliced and whole fresh fruits, served with yogurt

\$6.95 PER PERSON

GLUTEN-FREE SELECTIONS

Excludes foods containing gluten, a protein composite found in wheat (including kamut and spelt), barley, rye and triticale

GRILLED CHICKEN BREAST

Baby baked potatoes, green beans, garden salad with Italian or sweet vinegar and olive oil dressing and cookies or brownie dessert

\$9.95 PER PERSON

SMOKED PORK LOIN

Baby baked potatoes, green beans, garden salad with Italian or sweet vinegar and olive oil dressing with cookies or brownie dessert

\$10.50 PER PERSON

CHICKEN & SPINACH SALAD

Grilled chicken on a bed of spinach, julienned bell peppers and red onion, with Italian or sweet vinegar and olive oil dressing, dessert

\$9.95 PER PERSON

CHICKEN KABOB

Grilled chicken, bell peppers, onions and cherry tomatoes with fresh fruit, dessert

\$10.25 PER PERSON

VEGETARIAN SELECTIONS

Vegetarian selections do not contain meat products but may contain dairy products

PASTA PRIMAVERA

Angel-hair pasta tossed in an olive oil and Parmesan sauce with sautéed broccoli, carrots, tomatoes and black olives accompanied by zucchini squash, fresh fruit compote, garlic bread and dessert

\$8.95 PER PERSON

CHEESE-STUFFED MANICOTTI

Tender manicotti pasta stuffed with a creamy cheese blend served with sautéed Italian green beans, large tossed garden salad with balsamic vinaigrette, garlic bread and Italian cream cake

\$10.50 PER PERSON

VEGETARIAN LASAGNA

A medley of sautéed vegetables baked in a Savory spaghetti sauce, tossed garden salad with choice of dressing garlic bread and dessert

\$8.95 PER PERSON

GRILLED VEGETABLE KABOB

Skewer of grilled red bell peppers, zucchini, button mushrooms, cherry tomatoes basted with Italian dressing with penne pasta Alfredo, garlic bread and dessert

\$7.50 PER PERSON

FRESH FRUIT PLATE

Seasonal sliced and whole fresh fruits, served with yogurt

\$6.95 PER PERSON



SERVED LUNCH AND DINNER SELECTIONS

Available for groups of 15+. Served lunch and dinner selections include coffee, iced tea, china and linen service.

HOT ROAST BEEF SANDWICH

Served on Texas toast with mashed potatoes and brown gravy, green beans, tossed garden salad with choice of dressing and dessert

\$9.95 PER PERSON

CHICKEN FRIED STEAK

Served with mashed potatoes and cream gravy, country-style green beans, tossed garden salad with choice of dressing, dessert and dinner rolls

\$9.25 PER PERSON

ITALIAN LASAGNA

Served with sautéed squash medley, large tossed garden salad with choice of dressing, dessert and garlic bread

\$9.25 PER PERSON

ORIENTAL CASHEW CHICKEN

Cashew chicken with vegetable-fried rice, stir-fried veggies, pork egg rolls and a fortune cookie

\$9.50 PER PERSON

GRILLED CHICKEN BREAST

Wild rice medley, green beans, garden salad with choice of dressing, dessert and dinner rolls

\$9.50 PER PERSON

GRILLED SMOKED HAM

Served with sweet potato casserole, green beans seasoned with bacon, tossed garden salad with choice of dressing, dessert and dinner rolls

\$9.50 PER PERSON

CHEF'S CHICKEN

Featuring chicken with mushrooms and bacon, rice pilaf, fresh cut green beans, tossed garden salad with choice of dressing, dessert and dinner rolls

\$9.50 PER PERSON

CHICKEN SPIEDINI

Breaded tender chicken breast served on garlic olive oil spaghetti noodles, fresh vegetable medley and garden salad with choice of dressing, dessert and dinner rolls

\$ 10.95 PER PERSON

ROASTED PORK LOIN

Pork loin with red bliss parsley potatoes, green beans seasoned with garlic, mixed spring greens with dressing choice, hot rolls and dessert

\$ 10.95 PER PERSON

CHICKEN PARMESAN

Chicken breast served on a bed of fettuccini with sautéed squash medley, Italian romaine salad, garlic bread and dessert

\$ 10.95 PER PERSON

CHICKEN CORDON BLEU

Tender chicken breast around ham and Swiss cheese, served on wild rice, with glazed baby carrots, Caesar salad, dinner rolls and dessert

\$ 11.95 PER PERSON

PECAN-CRUSTED TILAPIA

Tilapia fillet baked to perfection with a pecan crust and mango relish garnish, oven roasted potatoes, sautéed spinach, tossed salad, hushpuppies and choice of dessert

\$ 11.95 PER PERSON

PRIME RIB OF BEEF AU JUS

8 oz. portion cooked medium, served with garlic mashed potatoes and gravy, green beans, tossed garden salad with choice of two dressings, dinner rolls and dessert

MARKET PRICE

RIBEYE STEAK

8 oz. steak, cooked medium-light pink center, served with a stuffed baked potato, buttered broccoli, garden salad with two dressing choices, dinner roll and dessert

MARKET PRICE

BEEF TENDERLOIN

8 oz. medallions with mushroom demi glaze, red skin roasted potatoes, sautéed julienned vegetables, spring greens with dressing choice, dinner rolls and dessert

MARKET PRICE

DESSERT CHOICES:

Sliced fruit plate, fruit pie, chocolate cream pie, coconut cream pie, cake (chocolate, white, German chocolate, lemon, red velvet, carrot fun-fetti, black forest, butterfinger), strawberry shortcake, cheesecake, New York-style cheesecake, cookies, or brownies

DRESSING CHOICES:

Ranch, Italian, French, Honey Mustard



LUNCH AND DINNER BUFFET SELECTIONS

Available for groups of 15+. Lunch and dinner buffets include a tossed garden salad with 2 dressing choices, dinner rolls, coffee, iced tea, draped buffet tables and disposable service ware. Additional per person charges for china \$.65, for linen \$.65.

COUNTRY CHOICE BUFFET

\$11.25 PER PERSON

THREE ENTREES \$13.25 PER PERSON

CHOOSE TWO ENTREES, ONE FROM EACH COLUMN:

Sliced marinated chicken breast
Roasted beef au jus
Smoked glazed ham
Sliced pork loin
Chicken Parmesan
Baked tilapia

Chinese pepper steak with rice
Braised beef tips with noodles
Italian lasagna
Chicken and broccoli rice
Chopped beef steak
Shrimp Alfredo fettuccini

CHOOSE ONE ACCOMPANIMENT:

Rice pilaf
Garden rice
Buttered noodles
Mashed potatoes and gravy
Scalloped potatoes
Oven-roasted potatoes

CHOOSE ONE VEGETABLE:

Green beans with bacon and garlic
Sweet green peas
Broccoli with butter or cheese sauce

Buttered whole kernel corn
Whole baby carrots
Cauliflower with butter or cheese sauce
Sautéed yellow squash

CHOOSE ONE DESSERT

Sliced fruit plate
Apple pie
Cherry pie
Chocolate cream pie
Coconut cream pie
Fruit cobbler
Chocolate cake
White cake
German chocolate cake
Lemon cake
Red velvet cake
Carrot cake
Strawberry shortcake
Fun-fetti cake
Black forest cake
Butterfinger cake
Cheesecake
New York-style cheesecake
Cookies
Brownies



GOURMET LUNCH AND DINNER BUFFET SELECTIONS

Available for groups of 15 or more. Gourmet lunch and dinner buffets include a tossed salad with 2 dressing choices, dinner rolls, coffee and iced tea, draped buffet and lunch tables, china and linen service.

UPTOWN CHOICE BUFFET

\$11.75 PER PERSON

3 MEAT CHOICES \$14.75 PER PERSON

CHOOSE TWO ENTREES, ONE FROM EACH COLUMN:

Carved honey glazed ham
Carved roasted round of beef
Carved roasted turkey breast
Carved seasoned pork loin
Chicken teriyaki
Chicken Dijon
Monterrey chicken

Seafood Newburg with rice
Braised beef tips with noodles
Manicotti
Stuffed tilapia
Chicken jambalaya with rice
BBQ pork ribs
Chicken and broccoli with rice

CHOOSE ONE ACCOMPANIMENT:

Potatoes au gratin
Stuffed baked potatoes
Roasted red skin potatoes
Scalloped potatoes
Whipped sweet potatoes
Red Bliss parsley potatoes
Rice pilaf
Garden rice

CHOOSE ONE VEGETABLE:

Broccoli with butter or cheese sauce
Sautéed medley of zucchini and yellow squash
Fresh green beans almandine
Sweet garden peas
Creamed cauliflower

Honey-glazed carrots
Oriental stir fry vegetables
Cinnamon dusted acorn squash

CHOOSE ONE DESSERT:

Sliced fruit plate
Apple pie
Cherry pie
Chocolate cream pie
Coconut cream pie
Fruit cobbler
Chocolate cake
White cake
German chocolate cake
Lemon cake
Red velvet cake
Carrot cake

Strawberry shortcake
Fun-fetti cake
Black forest cake
Butterfinger cake
Cheesecake
New York-style cheesecake
Cookies
Brownies



RECEPTIONS

(For small parties please contact the dining office and we will be happy to build a menu to your needs. Receptions include a draped buffet table and disposable service ware.

Additional charges per person-china \$.50, linen \$.50.)

We recommend allowing approximately 8-10 hors-d'oeuvres per person for a reception.

HOT HORS-D'OEUVRES

Chicken drummies

BBQ or Swedish meatballs

Buffalo-style chicken wings with celery sticks and carrot sticks and bleu cheese dip

Cocktail franks

Mini quiches

Stuffed mushroom caps

Mozzarella sticks with marinara sauce

Chicken bites with ranch dressing

Glazed water chestnuts wrapped in bacon

COLD HORS-D'OEUVRES

- Stuffed cherry tomatoes
- Tortilla cheese rounds
- Finger sandwiches (spreads)
- Deli sliders (sliced meats)
- Ripe olive canapés
- Deviled eggs
- Fruit kabobs
- Ham & Swiss roll-ups
- Caprese skewers
- Imported cheese tray

PETITE DESSERTS

- Mini blonde brownies
- Mini fudge brownies
- Mini cheesecake bites
- Sugar cookie stars
- Mini cookies
- Petit fours

Choose (2) hot and (2) cold hors d'oeuvres, (1) dessert item, vegetable tray with dip, tortilla chips with dip, fruit punch and coffee. **\$7.95 PER PERSON**

Choose (3) hot and (3) cold hors d'oeuvres, (2) dessert items, vegetable tray with dip, cheese tray, tortilla chips with dip, fruit punch and coffee **\$9.95 PER PERSON**

Choose (3) hot and (3) cold hors d'oeuvres, (2) dessert items, vegetable tray with dip, cheese tray, fresh fruit tray, tortilla chips with dip, fruit punch, and coffee **\$10.25 PER PERSON**



PICNICS AND BARBECUES

Picnics/BBQs include a draped buffet table and disposable service ware. For china and linen service, add \$.65 per person.

TAILGATE PICNIC

Hamburgers & hot dogs on buns
Tray of American and Swiss cheeses
Platter of leaf lettuce, tomatoes, onions, pickles
Assorted condiments
Potato salad
Creamy coleslaw
Assorted cookies
Lemonade
\$7.95 PER PERSON

COUNTRY BBQ

BBQ pulled pork
BBQ chicken
Buttered corn on the cob
Baked beans
Red potato salad
Creamy coleslaw
Fresh fruit salad
Hamburger buns
Apple pie
Iced tea and coffee
\$9.95 PER PERSON
Price for chicken only
\$8.95 PER PERSON

BAKED POTATO BAR

Idaho potatoes
Beef or bean chili
Mixed green salad with choice of two dressings
Shredded cheese, sour cream and butter
Green onions
Broccoli florets
Salsa
Cream cheese brownies
Iced tea and coffee
\$7.95 PER PERSON

COLD FRIED CHICKEN PICNIC

Fried chicken
Red bliss potato salad
Coleslaw
Baked beans
Garlic cheddar biscuits
Apple pie
Lemonade, ice tea, coffee
\$9.25 PER PERSON

BOXED MEAL SELECTIONS

Includes condiments, disposable cutlery and napkins.

ECONOMY SANDWICH

Ham or turkey sandwich, American cheese, choice of white or whole wheat bread, assorted chips, apple or orange, brownie and choice of soda.

\$5.95 PER PERSON

ITALIAN HOAGIE

Bologna, salami and ham, with Swiss and American cheeses, lettuce, tomato and pickles on a hoagie bun. Accompanied by assorted chips, apple, orange or banana, brownie or chocolate chip cookies and choice of soda.

\$6.50 PER PERSON

HAM AND CHEESE KAISER

Smoked ham, Swiss cheese, lettuce, tomato and pickles, on a Kaiser roll with assorted chips, apple, orange or banana, brownie or chocolate chip cookies and choice of soda.

\$6.50 PER PERSON

TURKEY & CHEESE CROISSANT

Deli turkey, Swiss cheese, lettuce, tomato and pickles, on a Croissant with assorted chips, apple, orange or banana, brownie or chocolate chip cookies and choice of soda.

\$6.50 PER PERSON

COLD FRIED CHICKEN

Chicken drumsticks, pasta salad, apple, orange or banana, brownie or chocolate chip cookies and choice of soda.

\$9.25 PER PERSON

VEGETARIAN WRAP

Roasted vegetables drizzled with flavorful balsamic vinaigrette wrapped in a flour tortilla with Swiss cheese, lettuce, and tomato. Served with assorted chips, apple, orange or banana, brownie or chocolate chip cookies and choice of soda.

\$5.95 PER PERSON



ICE CREAM SOCIAL

Chocolate and vanilla ice cream

Chocolate syrup

Strawberry topping

Pineapple tidbits

Sliced bananas

Butterscotch syrup

Chopped nuts

Shredded coconut

Whipped cream topping

Maraschino cherries

\$3.50 PER PERSON

DESSERT SAMPLER

Lemon bars

Chocolate butterscotch bars

Pecan tassies

Mini cheesecake bites

Chocolate-dipped strawberries

Raspberry cream cheese bars

White chocolate cherry cookies

Crispy peanut crunch

Caramel pineapple bites

\$6.25 PER PERSON

Ice cream and dessert parties include a draped buffet table and disposable service ware. Add \$.65 per person for china or linen

AFTERNOON SNACKS

BEVERAGES

PRICE PER PERSON

Canned Sodas\$1.00

Coffee\$1.45

Lemonade\$1.85

Iced Tea.....\$1.85

Bottled Fruit Juice\$1.75

Fruit Punch.....\$1.85

Bottled Water\$.95

SNACKS

PRICE PER PERSON

Cookies, 2 each\$.95

Fruit Tray.\$2.65

Chips (Individual Bags).\$1.25

PARTY ITEMS

Per tray pricing, includes disposable plates and napkins.

ITALIAN SUB TRAY

Pepperoni, salami, ham, provolone cheese, lettuce, tomato, onion and pickles on crusty French bread.

Small serves 10-15 people	\$27.50
Medium serves 20-30 people	\$52.50
Large serve 50-60 people	\$92.50

FRESH VEGETABLE TRAY

Broccoli, cauliflower, carrot sticks, celery sticks, cucumber slices, and red pepper strips. Served with ranch dressing.

Small serves 10-15 people	\$19.95
Medium serves 20-30 people	\$27.95
Large serves 50-60 people	\$69.95

FRUIT TRAY

Fresh cubed in-season fruits such as cantaloupe, honey dew, watermelon, strawberries, pineapple, red and green grapes. Served with yogurt dip.

Small serves 10-15 people	\$29.50
Medium serves 20-30 people	\$39.50
Large serves 50-60 people	\$89.00

CHEESE TRAY

Domestic cubed cheese assortment: cheddar, Swiss, jalapeno, and provolone. Served with assorted crackers.

Small serves 10-15 people	\$28.95
Medium serves 20- 30 people	\$43.95
Large serves 50-60 people	\$78.95

DEMI SANDWICH TRAY

Choice of deli turkey, ham, chicken salad, tuna salad or ham salad sandwiches on white and wheat demi rolls with mustard and mayonnaise.

Small serves 10-15 people	\$26.95
Medium serves 20-30 people	\$41.95
Large serves 50-60 people	\$86.95

PICK UP ITEMS

Tablecloths may be requested with at least 10 day's notification at a charge of \$5.00 per cloth. When equipment is borrowed for pick up service, a refundable \$50.00 deposit is required.

BEVERAGES

One gallon serves approximately 10 people.

- Coffee \$7.50 per gallon
Includes disposable cups, stirrers, sugar, sweetener, non-dairy creamer, and cocktail napkins.
- Orange juice \$9.50 per gallon
Includes disposable cups and cocktail napkins.
- Fruit punch \$8.00 per gallon
Includes punch cups and cocktail napkins.
- Iced tea \$8.00 per gallon
Includes disposable cups, sugar, sweetener, lemon wedges, stirrers, and cocktail napkins.

BAKED ITEMS

All include cocktail napkins.

- Muffins \$7.50 per dozen
Banana nut, blueberry, chocolate chip, poppy seed
- Danish \$9.05 per dozen
Apple, raspberry, cheese
- Coffee cake \$7.95 per dozen
Cinnamon swirl, pecan, almond
- Cookies \$5.65 per dozen
Chocolate chip, peanut butter, oatmeal raisin, sugar
- Fudge brownies \$7.50 per dozen

- Full sheet cake \$22.50
- Half sheet cake \$14.95
Full sheet cake serves approximately 60 people, choice of chocolate or yellow cake, chocolate or vanilla frosting. Includes disposable plates, forks and napkins.

SNACKS

- Potato chips and dip \$5.25 per bowl
Includes French onion dip, cocktail napkins and disposable plates. Serves 10 people
- Pretzels \$5.25 per bowl
Includes cocktail napkins. Serves 10 people.
- Tortilla Chips \$5.25 per bowl
Includes salsa, cocktail napkins, and disposable plates. Serves 10 -15 people
- Nachos with con queso \$8.50 per bowl
Con queso on the side. Serves 10 -15 people

**THANK YOU, AND HAVE A GREAT,
GREAT WESTERN DAY!**

