

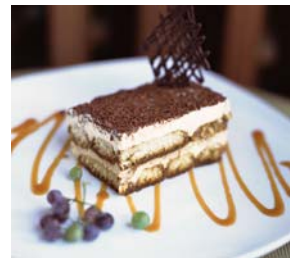
CATERING GUIDE

G R E A T W E S T E R N D I N I N G S E R V I C E , I N C .



PERSONALIZED SERVICE

- Before your event, by helping you plan your menus, table décor and style of service;
- During your event with impeccable execution;
- After your event is finished with a follow up comment card requesting feedback on how well we fulfilled your catering needs.



*Catering by
Great Western Dining Service, Inc.
located on the beautiful campus of the
Kansas City Art Institute
4415 Warwick Blvd.
Kansas City, MO 64111
816-802-3312*

WELCOME TO CATERING BY GREAT WESTERN DINING!

Great Western Dining Service, Inc. hopes that you enjoy our catering services. It is our desire to make your special event a pleasant and memorable occasion.

This guide is designed to give you an idea of the available services, types of functions and capabilities of our Catering Dept. The full range of services that we can provide is not limited to the selections in this brochure so please contact us with your needs. We welcome the opportunity to work closely with you, providing the quality and professional expertise necessary to ensure that your event is a success. This guide is merely a beginning. Please call us whenever you need assistance in planning your next event.

RESERVATION POLICY AND ROOM ARRANGEMENTS

Room reservations must be made through the Kansas City Art Institute. Please call 816-802-3463 with 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. Name, address, and phone number of group representative
6. Will the group require catering service?

After you have reserved space on campus, you will need to contact the dining service office at 816-802-3312. Our Catering Department will need the following, as well as the room scheduling information.

1. Function type (formal, casual, meeting, social gathering, wedding party, etc.)
2. Desired menu selections
3. Approximate cost that you have in mind
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 assure that all food items that you have 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 will prepare up to 5-percent (5%) more food in case additional guests need to be served.

If canceling 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

Groups outside of the Kansas City Art Institute will need to pay the Catering Department for services for 50-percent 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. Please remit payment to:

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

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 Catering at the confirmation of your catering function.

- ◆ There is a \$10.00 delivery fee for functions outside of the Cafeteria; maximum is \$25.00 per day.
- ◆ Without special permission, a \$20 minimum charge is required for catering. Minimum does not apply to pick-up items.
- ◆ We ask that unused food items not be removed from the service area.
- ◆ Great Western will not be responsible for the health of individuals who consume unused food items from catering functions.

PLEASE NOTE: All outdoor events require a special temporary permit. Additional costs for outdoor events are as follows:

- ◆ 14 days prior to the event..... \$50.00
- ◆ 13—7 days prior to the event..... \$60.00

**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

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST BUFFET

- Chilled fruit juice-6 oz. portion
- Regular and decaffeinated coffee-1 ½ cups ea.
- Breakfast muffins-1 ½ pieces
- Seasonal sliced fruit tray-5 oz.

\$4.05 PER PERSON

LIGHT & QUICK START BUFFET

- Regular and decaffeinated coffee-1 ½ cups ea
- Coffee cake-1 ½ pieces ea.

\$2.45 PER PERSON

CONTINENTAL BREAKFASTS

Ala Carte Pricings:

Price Per Person:

Regular/decaf coffee-1½ cups ea.	\$.85
Sweet roll-1 ea.	\$.85
Long john-1 ea.	\$1.00
Chilled fruit juice-6 oz. portion	\$.95
Bagel with cream cheese-1 ea.	\$1.40
Coffee cake-1 piece	\$.85
Sausage biscuit-1 ea.	\$1.40
Breakfast muffin-1 ea.	\$.85
Seasonal sliced fruit tray-5 oz. portion	\$1.90

HOT BREAKFAST BUFFETS

(Continental & Hot Breakfast Buffets include draped buffet table and paper service. Additional charges per person for china \$.40, linen \$.45)

RISE & SHINE BUFFET

Chilled fruit juice-6 oz. portion
Fresh scrambled eggs-2 eggs
Crisp bacon-3 strips OR sausage patties-2 ea.
Home fried potatoes-5 oz. portion
Biscuits and gravy-1 ½ ea.
Reg. and decaf. Coffee
Butter and jelly

\$4.55 PER PERSON

WESTERN STYLE BUFFET

Chilled fruit juice-6 oz. portion
Seasonal sliced fresh fruit-5 oz. portion
Fresh scrambled eggs-2 ea.
Bacon-3 strips OR sausage patties-2 ea.
Home fried potatoes-5 oz. portion
Biscuits and gravy-1 ½ ea.
Coffee cake-1 piece ea
Reg. and decaf. Coffee
Butter and jelly

\$5.25 PER PERSON

SERVED BREAKFAST SELECTIONS

(Served Breakfast Selections include china and linen.)

THE EYE OPENER

Seasonal fruit cup-5 oz. portion
Fluffy ham & cheese omelet-7 oz. portion
Home fried potatoes-5 oz. portion
Buttermilk biscuits-2 ea.
Regular and decaf. coffee, hot tea, condiments

\$6.15 PER PERSON

THE TRADITIONAL

Chilled fruit juice-6 oz. portion
Fresh scrambled eggs-2 ea.
Crisp bacon-3 strips OR sausage patties-2 ea.
Home fried potatoes-5 oz. portion
Buttermilk biscuits-2 ea.
Regular and decaf. coffee, hot tea
Appropriate condiments

\$5.60 PER PERSON

THE MISSOURI SAMPLER

Seasonal fruit cup- 5 oz. portion
Stack of blueberry pancakes-3 ea.
Bacon-3 strips OR sausage patties-2 ea.
Streusel coffee cake-1 piece
Regular and decaf. coffee, hot tea
Appropriate condiments

\$5.25 PER PERSON



LUNCH SELECTIONS

COLD LUNCH SELECTIONS

DELI SANDWICH BUFFET

(Deli Sandwich Buffets include a draped buffet table and paper service. Additional charges per person-3 meat choices \$.75, croissants \$.50, Kaiser rolls \$.35, tossed salad \$1.00, china \$.40, linen \$.45)

Sliced deli meats-3 oz. portion

(smoked ham, turkey breast or roasted beef)

Basket of potato chips-1 oz. portion

Marinated pasta salad-4 oz. portion sliced cheeses:

Swiss and American

Creamy coleslaw-4 oz. portion

White, whole wheat, and rye sliced breads

Fudge brownies-4 oz. ea.

Crisp leaf lettuce, sliced tomatoes, sweet Bermuda onions, and dill pickle chips

Coffee and iced tea

\$6.15 PER PERSON

SERVED COLD PLATE SELECTIONS

(Served Cold Plate meals include a fudge brownie for dessert- 4 oz., coffee, iced tea, china and linen service.)

CHICKEN CAESAR SALAD

Crisp romaine leaves tossed with creamy Caesar dressing, grilled chicken breast-, croutons, fresh Romano cheese, assorted rolls

\$6.40 PER PERSON

CHEF SALAD

Crisp garden greens, julienne of turkey breast-1 oz., smoked ham-1 oz., American cheese-1 oz., Swiss cheese-1 oz., tomato wedges, cucumber slices, broccoli & cauliflower florets, with ranch dressing and croutons. Served with a fruit muffin

\$6.20 PER PERSON

HAWAIIAN CHICKEN SALAD BOAT

Chunky chicken salad with grapes & toasted almonds-5 oz., served in a pineapple boat, with carrot/celery sticks, and assorted rolls

\$6.95 PER PERSON

FRESH FRUIT PLATE

Seasonal sliced and whole fresh fruits-8 oz., served with cottage cheese-4 oz., special yogurt dip, and assorted house rolls-

\$6.70 PER PERSON

TURKEY CLUB CROISSANT

Sliced turkey breast-3 oz., bacon strips-2 ea, American cheese slice, lettuce and tomato, served with pasta salad-3 oz. and fruit garnish

\$6.40 PER PERSON

CHICKEN BREAST CROISSANT

Sliced marinated chicken breast-3 oz., lettuce and tomato on a croissant, served with pasta salad-3 oz. and fruit garnish

\$6.40 PER PERSON

MEXICAN SALAD

Edible large flour tortilla bowl filled with lettuce 3 oz., tomatoes, shredded cheese, hot chili, topped with sour cream, black olives and salsa.

\$6.20 PER PERSON

HAM AND CHEESE KAISER

Sliced smoked ham-3 oz., a slice of Swiss cheese, lettuce and tomato, on a fresh Kaiser roll, served with pasta salad-3 oz., fruit garnish, pickle chips, mustard and mayonnaise

\$6.20 PER PERSON



LUNCH & DINNER SELECTIONS

SERVED LUNCH AND DINNER SELECTIONS

(Served Lunch and Dinners include coffee, iced tea, china and linen service.)

CHICKEN FRIED STEAK

6 oz., mashed potatoes with cream gravy, green beans, tossed garden salad with ranch dressing, choice of dessert, dinner rolls

\$8.20 PER PERSON

ITALIAN LASAGNA 8 OZ.

Sautéed squash medley, large tossed garden salad with ranch dressing, choice of dessert, garlic bread loaf

\$7.95 PER PERSON

CHICKEN BREAST MORNAY 6 OZ.

Rice pilaf, glazed baby carrots, garden salad with ranch dressing, choice of dessert, dinner rolls

\$8.70 PER PERSON

GRILLED SMOKED HAM

6 oz., sweet potato soufflé, country style green beans, tossed garden salad with ranch dressing, choice of dessert, dinner rolls

\$8.20 PER PERSON

ROASTED TURKEY BREAST

6 oz. sliced, cornbread dressing, mashed potatoes and gravy, country style green beans, cranberry relish, tossed garden salad with ranch dressing, dessert, dinner rolls

\$8.20 PER PERSON

**CAJUN BLACKENED
CHICKEN BREAST 6 OZ.**

Rice pilaf, broccoli spears, tossed garden salad with ranch dressing, choice of dessert, dinner rolls

\$8.70 PER PERSON

**ORIENTAL CASHEW
CHICKEN 8 OZ.**

Vegetable fried rice, stir fried vegetables, sliced fruit plate, fortune cookie

\$8.70 PER PERSON

**HOT ROAST BEEF
SANDWICH 8 OZ.**

Mashed potatoes with brown gravy, country style green beans, tossed garden salad with ranch dressing, choice of dessert

\$7.70 PER PERSON

**MARINATED TOP SIRLOIN
STEAK 8 OZ.**

Baked stuffed potato, green beans almandine, tossed garden salad with ranch dressing, choice of dessert, dinner rolls
(try it blackened!)

\$9.80 PER PERSON

**CHICKEN
THERMADOR 8 OZ.**

Served in a pastry shell, red bliss parsley potatoes, glazed carrots, tossed garden salad with ranch dressing, choice of dessert, dinner rolls

\$8.70 PER PERSON

DESSERT CHOICES:

Sliced fruit plate-5 oz.

Hot Fruit cobbler-4 oz.

Bread pudding with lemon sauce-5 oz.

Fudge brownie-4 oz.

Chocolate cake with chocolate frosting 4 oz



GOURMET SERVED LUNCH AND DINNER SELECTIONS

*Served Gourmet Lunch and Dinners include coffee, iced tea,
china and linen service.*

BEEF OR CHICKEN TERIYAKI

Vegetable fried rice—8 oz., stir fried vegetables,
mixed greens with a mandarin orange dressing,
fresh fruit ambrosia, dinner rolls, fortune cookie

\$10.45 PER PERSON

CHEESE MANICOTTI

Manicotti stuffed with a creamy cheese blend-10 oz.
with sautéed Italian green beans, large tossed garden
salad with balsamic vinaigrette, garlic bread loaf,
Italian cream cake

\$10.20 PER PERSON

CHICKEN CORDON BLEU

Chicken rolled around ham and Swiss cheese—8
oz., served on a wild rice medley, with glazed baby
carrots, fresh garden salad, cloverleaf rolls and
cheese cake with fruit sauce

\$10.95 PER PERSON

ROASTED PORK LOIN 10 OZ.

Stuffed with apple dressing, red bliss parsley
potatoes, fresh green beans almandine, spring
greens with red raspberry vinaigrette, clover leaf
rolls, black forest cake

\$12.10 PER PERSON

PORK LOIN CONTINENTAL

7 oz., Duchess potatoes, broccoli with cheese sauce,
Caesar salad, cheese scones, strawberries Romanoff

\$11.25 PER PERSON

CHICKEN PICCATA 8 OZ.

Sautéed chicken breast with lemon butter sauce, mushrooms & capers. Served with rice pilaf, glazed baby carrots, Caesar salad, dinner rolls and cheesecake with fruit sauce.

\$ 11.20 PER PERSON

CHICKEN PARMESAN

12 oz. breast served on a bed of fettuccini with sautéed squash medley, romaine salad, garlic bread loaf, cannoli

\$ 11.20 PER PERSON

**WHOLE FRIED CATFISH
10 OZ.**

Country style green beans, home fried potatoes, creamy coleslaw, banana cream pie, hushpuppies

\$ 11.70 PER PERSON

TILAPIA--BLACKENED

10 oz. portions with seven vegetable rice, creamed peas with tiny whole onions, spring greens with raspberry vinaigrette, rolls, cream cheese carrot cake

\$ 11.70 PER PERSON

K.C. STRIP OR RIBEYE

8 oz. steak, cooked medium-light pink center, served with a stuffed baked potato, broccoli with cheese sauce, garden salad, garlic bread, cream cheese carrot cake

MARKET PER PERSON

**PRIME RIB OF BEEF
AU JUS**

An 8 oz. portion cooked medium, served with a stuffed baked potato, green beans almandine, tossed garden salad with choice of dressing, garlic bread loaf, apple pie

MARKET PER PERSON

**BEEF TENDERLOIN
MEDALLIONS 8 OZ.**

With mushroom demi glaze, Duchess potatoes, sautéed matchstick vegetables, spring greens with red raspberry vinaigrette, cheddar cheese scones, fresh strawberries Romanoff

MARKET PER PERSON



LUNCH AND DINNER BUFFET SELECTIONS

Lunch and dinner buffets include a tossed garden salad with 2 dressing choices, dinner rolls, coffee, iced tea, draped buffet tables, china & linen service. Extra entree \$1 per person, buffet carved meats, \$.50 per person

\$8.25 PER PERSON

CHOOSE TWO ENTREES, ONE FROM EACH COLUMN:

Sliced marinated chicken breast-4 oz.
Roasted beef-4 oz.
Smoked glazed ham-4 oz.
Sliced pork loin-4 oz.
Crispy fried chicken-2 pieces
White fish with shrimp & broccoli sauce-6 oz.

Chinese pepper steak with rice-8 oz.
Braised beef tips with noodles-8 oz.
Lasagna-6 oz.
Chicken ala king with rice-8 oz.
Chopped beef steak-5 oz.
Turkey divan-6 oz.

CHOOSE ONE ACCOMPANIMENT:

Rice pilaf-5 oz.
Mashed potatoes and gravy-6 oz.
Rice Florentine-5 oz.
Home fried potatoes-5 oz.
Dutch noodles-5 oz.
Oven browned potatoes-5 oz.

CHOOSE TWO VEGETABLES:

Country style green beans-4 oz.
Sweet green peas-4 oz.
Broccoli spears-5 oz. (with cheese add \$.35)

Buttered whole kernel corn-4 oz.
Whole baby carrots-4 oz.
Cauliflower-5 oz. (with cheese add \$.35)

CHOOSE ONE DESSERT

(additional price per person add \$.75):

Sliced fruit plate-5 oz.
Fruit pies-cut 8
Chocolate cake-4 oz.
Fudge brownie-4 oz.
Cream pies-cut 8
Hot fruit cobbler- 4 oz.
Cheese cake with fruit-cut 12
Bread pudding w/lemon sauce-5 oz.
Specialty cakes-cut 12



GOURMET LUNCH AND DINNER BUFFET SELECTIONS

Gourmet Lunch and Dinner Buffets include a tossed salad with 2 dressing choices, dinner rolls, coffee and iced tea, draped buffet tables, china and linen service.

\$9.95 PER PERSON

CHOOSE TWO ENTREES, ONE FROM EACH COLUMN:

Carved honey glazed ham-4 oz.
Carved roasted round of beef-4 oz.
Carved roasted turkey breast-4 oz.
Carved seasoned pork loin-4 oz.
Chicken teriyaki-5 oz.
Chicken dijon-5 oz.
Monteray chicken-5 oz.
Filet of trout almandine-6 oz.

Seafood Newburg with rice-8 oz.
Beef bourguignon w/egg noodles-8 oz.
Manicotti-6 oz.
White fish florentine-6 oz.
Chicken jambalaya with rice-8 oz.
BBQ pork ribs-6 oz.
Chicken thermador with rice-8 oz.
Chicken coq au vin with rice-8 oz.

CHOOSE ONE ACCOMPANIMENT:

- Potatoes au gratin-5 oz.
- Red bliss parsley potatoes-5 oz.
- Stuffed baked potatoes-6 oz.
- Seven vegetable rice-5 oz.
- Duchess potatoes-5 oz.
- Rice with grapes and almonds-5 oz.
- Potatoes mornay-5 oz.
- Greek rotini-5 oz.

CHOOSE TWO VEGETABLES:

- Broccoli spears with cheese sauce-5 oz.
- Cauliflower Vanderbilt-5 oz.
- Sautéed medley of squash-4 oz.
- Tarragon glazed carrots-4 oz.

- Fresh green beans almandine-4 oz.
- Oriental stir fry vegetables-4 oz.
- Creamed peas with tiny whole onions-4 oz.
- Pineapple glazed acorn squash-5 oz.

CHOOSE ONE DESSERT:

- Apple or cherry pie-cut 8
- Carrot cake-cut 12
- Coconut or banana cream pie-cut 8
- Black forest cake-cut 12
- Fresh fruit ambrosia-5 oz.
- Cheese cake with fruit sauce-cut 12
- Chocolate or strawberry mousse-5 oz.
- Strawberries Romanoff-4 oz.



PICNICS & BARBECUES

Picnics and Barbecues include a draped buffet table and paper service.

Additional charges per person--china service \$.40, linen service \$.45.

TRADITIONAL PICNIC

Hamburger-4 oz. with bun

Hot dog-2 oz. with bun

Tray of American and Swiss cheeses-1 slice each

Platter of leaf lettuce, tomatoes, onions, pickles

Assorted condiments

Red bliss potato salad-3 oz.

Coleslaw-3 oz.

Watermelon-6 oz. slice

Lemonade

\$5.60 PER PERSON

COLD FRIED CHICKEN PICNIC

Fried chicken

Red bliss potato salad

Coleslaw

Baked beans

Garlic cheddar biscuits

Apple pie

Lemonade, ice tea, coffee

\$6.10 PER PERSON

GREAT WESTERN PICNIC

Sliced smoked brisket

Sliced smoked pork loin

Smoked or BBQ chicken

Smoked ham

Smoked or BBQ Ribs

Buttered corn cobbets

Baked beans

Red bliss potato salad

Coleslaw

Fresh fruit melon basket

Corn muffins

Iced tea and coffee

Price for two meat buffet

\$8.20 PER PERSON

Price for three meat buffet

\$10.00 PER PERSON

Price for four meat buffet

\$11.95 PER PERSON

BOXED MEAL SELECTIONS

(Includes condiments and paper napkins.)

ITALIAN WRAP

3 oz. of pepperoni, salami and ham, with provolone cheese, lettuce and tomato wrapped in a flavored tortilla with an olive tapenade. Accompanied by potato chips, apple, pasta salad, brownie or chocolate chip cookies and choice of soda.

\$4.65 PER PERSON

HAM AND CHEESE KAISER

3 oz. smoked ham, Swiss cheese-1 slice, lettuce and tomato, on a Kaiser roll with potato chips, apple, pasta salad, brownie or chocolate chip cookies and choice of soda.

\$4.80 PER PERSON

TURKEY AND CHEESE CROISSANT

3 oz. deli turkey, Swiss cheese-1 slice, lettuce and tomato, on a Croissant with potato chips, apple, pasta salad, brownie or chocolate chip cookies and choice of soda.

\$5.35 PER PERSON

ROAST BEEF & CHEDDAR

3 oz deli-style roast beef and cheddar cheese, with potato chips, apple, pasta salad, brownie or chocolate chip cookies and choice of soda.

\$5.65 PER PERSON

CORNERED BEEF ON RYE

3 oz of deli corned beef and Swiss cheese on a marbled rye with potato chips, apple, pasta salad, brownie or chocolate chip cookies and choice of soda.

\$5.65 PER PERSON

VEGETARIAN WRAP

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

\$4.50 PER PERSON

GOURMET BOXED MEAL

3 oz. smoked turkey, cheddar cheese-1 slice, leaf lettuce, sliced tomato, French baguette. Fresh fruit cup, marinated pasta salad, pecan tart, choice of soda and peppermint swirl.

\$6.65 PER PERSON

ECONOMY BAGGED LUNCH

1 sandwich-ham or turkey, 2 oz. meat, 1 slice of American cheese, choice of white or whole wheat bread, potato chips, apple, brownie and choice of soda.

\$4.25 PER PERSON



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 paper service.

Additional charges per person-china \$.40, linen \$.45.)

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

HOT HORS-D'OEUVRES

PRICE PER DOZEN:

BBQ chicken dumplings	\$ 8.65
BBQ meatballs	\$ 6.95
Buffalo chicken wings with celery sticks and carrot sticks and bleu cheese dip	\$ 7.95
Cocktail franks	\$ 7.95
Mini quiches	\$ 8.95
Chicken teriyaki.....	\$ 8.00
Stuffed mushroom caps with Italian sausage.....	\$ 7.20
Swedish meatballs.....	\$ 6.95
Fried ravioli	\$ 7.20
Mozzarella sticks with marinara sauce	\$ 7.20
Rumaki.....	\$ 6.95

COLD HORS-D'OEUVRES

PRICE PER DOZEN:

Turkey pinwheels.....	\$ 6.95
Deviled eggs	\$ 4.25
Genoa salami cornets.....	\$ 4.50
Finger sandwiches (spreads).....	\$ 6.95
Demi Sandwiches (sliced meats).....	\$ 7.95
Fruit kabobs	\$ 7.20
Cheese straws	\$ 3.75
Prosciutto ham & melon	\$ 7.95
Marinated mushrooms.....	\$ 2.95
Cheese tray--cubed cheeses, cheddar, Swiss, jalapeno, and gouda.....	\$ 5.85
Baked brie en croute	Each \$24.95

PETITE DESSERTS

PRICE PER DOZEN:

Petit fours	\$ 6.75
Mini brownies	\$ 6.75
Mini dessert bars.....	\$ 6.75
Sugar cookie stars	\$ 5.50
Assorted fruit cups	\$ 5.50

ADDITIONAL OPTIONS

Choose (2) hot and (2) cold hors d'oeuvres, (1) dessert item, vegetable tray with dip, tortilla chips with dip, fruit punch and coffee.	\$6.25 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.....	\$7.25 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.....	\$8.20 Per Person



ICE CREAM SOCIAL

Chocolate and vanilla ice cream-3 oz. each

- Chocolate syrup
- Strawberry topping
- Pineapple tidbits
- Butterscotch syrup
- Chopped nuts
- Shredded coconut
- Whipped cream topping

\$2.65 PER PERSON

BANANA SPLIT PARTY

Chocolate and vanilla ice cream-3 oz. ea.

- Chocolate syrup
- Strawberry topping
- Butterscotch syrup
- Sliced fresh bananas
- Pineapple tidbits
- Chopped nuts
- Shredded coconut
- Whipped cream topping

\$3.00 PER PERSON

(Ice cream parties include a draped buffet table and paper service. And don't forget the cherries!)

AFTERNOON SNACKS

BEVERAGES

PRICE PER PERSON

Canned Sodas ea	\$.65
Coffee	\$.85
Lemonade	\$.80
Iced Tea	\$.80
Bottled Fruit Juice ea	\$ 1.05
Fruit Punch	\$.90
Bottled Water ea	\$.90

SNACKS

PRICE PER PERSON

Cookies 2 ea.	\$.90
Fruit Tray 5 oz.	\$1.60
Chips - 1 oz.	\$.65
Pretzels 1 oz.	\$.65
Nachos and Salsa 1 oz.	\$1.10

PARTY ITEMS

(Per tray pricing, includes foam plates and cocktail napkins.)

ITALIAN SUB TRAY

Pepperoni, salami, ham, provolone cheese, lettuce, tomato, onion, with chopped olive tapenade on French bread, cut with frilled picks.

Small serves 10-15 people	\$23.75
Medium serves 20-30 people	\$47.00
Large serve 50-60 people	\$83.60

FRESH CRUDITÉS TRAY

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

Small serves 10-15 people	\$17.95
Medium serves 20-30 people	\$24.50
Large serves 50-60 people	\$52.40

FRUIT TRAY

Fresh cubed in-season fruits such as cantaloupe, honey dew, watermelon, strawberries, grapes.

Small serves 10-15 people	\$22.75
Medium serves 20-30 people	\$32.15
Large serves 50-60 people	\$70.20

CHEESE TRAY

Domestic cubed cheese assortment: cheddar, Swiss, jalapeno, and provolone.

Small serves 10-15 people	\$21.95
Medium serves 20-30 people	\$37.10
Large serves 50-60 people	\$68.00

CHEESE & FRUIT TRAY

Domestic cubed cheeses and fresh cubed in-season fruits.

Small serves 10-15 people	\$24.75
Medium serves 20-30 people	\$42.25
Large serves 50-60 people	\$73.50

SILVER DOLLAR SANDWICH TRAY

Pre-made turkey and ham sandwiches on silver dollar rolls with mustard and mayonnaise.

Small serves 10-15 people	\$21.75
Medium serves 20-30 people	\$37.10
Large serves 50-60 people	\$78.50

PICK UP ITEMS

(Tablecloths may be requested with at least one week's notification at a charge of \$4.60 per cloth. When equipment is borrowed for pick up service, a refundable \$50.00 deposit is required.)

BEVERAGES

- Coffee \$.95 per person
Includes foam cups, stirrers, sugar, Sweet & Low, non-dairy creamer pkts, and cocktail napkins.
- Orange juice \$.85 per person
Includes plastic cups and cocktail napkins.
- Fruit punch \$.70 per person
Includes punch cups and cocktail napkins.
- Iced tea \$.70 per person
Includes foam cups, sugar, lemon wedges, stirrers, and cocktail napkins.

BAKED ITEMS

(All include cocktail napkins.)

- Muffins \$6.50 per dozen
(banana, apple, cranberry, or blueberry)
- Cinnamon sweet rolls \$8.35 per dozen
- Coffee cake \$6.50 per dozen
- Cookies (small) \$4.65 per dozen
(chocolate chip, peanut butter, or sugar cookies)
- Cookies (assorted gourmet) \$5.40 per dozen
(macadamia nut, double chocolate, chocolate chunk)
- Fudge brownies \$6.50 per dozen

- Full sheet cake \$37.10
- Half sheet cake \$21.20

(Full sheet cake serves approximately 60 people, choice of chocolate or yellow cake, chocolate or white frosting, with or without birthday decorations. Includes foam plates and plastic forks.)

SNACKS

- Potato Chips \$4.30 per pound
*Includes French onion dip, cocktail napkins and foam plates.
Serves 10 people*
- Pretzels \$2.65 per pound
Includes cocktail napkins. Serves approx. 10 people.
- Tortilla Chips \$4.30 per pound
Includes salsa, cocktail napkins, and foam plates. Serves 10 -15 people
- Nachos with con queso \$7.15 per pound
Serves 10 -15 people
- Nachos with beef con queso \$8.15 per pound
Serves 10 -15 people

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

