## EVENT CATERING MENU \& RATES

## Hospitality House Packages

Medium platters serve approximately 10-20 people. Large platters serve approximately 25-30 people.

EPICUREAN CHEESE BOARD: \$120। \$195
Assortment of Fine Cheeses, MED. | LRG.
Sliced Meats \& Crackers
VEGETABLE CRUDITE PLATTER: \$100। \$140
Assortment of Garden-Fresh Vegetables,
Served with Crackers and Creamy Ranch Dipping Sauce

SUNBURST PLATTER:
Seasonal Fresh Fruit Served with Strawberry Dipping Sauce
\$100 | \$175 MED. | LRG.


## Side Orders

TOSSED SALAD © $\mathbf{~ \$ 5 5}$ CAESAR SALAD $\$ 65$ Serves 10-15 people.
Medium platters serve approximately 10-12 people.
Large platters serve approximately 18-20 people.
MED. | LRG.

| FRENCH FRIES | MED. \| LRG. |
| :--- | ---: | ---: |
| ROASTED RED POTATOES GF | $\mathbf{\$ 4 5}$ \| $\mathbf{\$ 6 0}$ |
| SEASONAL VEGETABLES GF | $\mathbf{\$ 4 5}$ I \$60 |
| GARLIC KNOTS (PER DOZEN) | $\mathbf{\$ 5 0}$ I \$80 |
| PEELED \& DEVEINED SHRIMP GF | $\mathbf{\$ 1 2 5}$ |

=GLUTEN FREE

## Continental Breakfast

| $8-10$ PEOPLE | $\$ 300$ |
| :---: | :---: |
| $15-20$ PEOPLE | $\$ 500$ |
| $20-30$ PEOPLE | $\$ 650$ |
| INCLUDES: |  |

Danish, Fresh Fruit, Chilled Juices,
Fresh Muffins, Yogurt \& Granola, Bagels w/ Accompaniments, Coffee, Tea, Milk

## Catered Breakfast Items

Medium platters serve approximately 10-12 people. Large platters serve approximately 18-20 people.

| SCRAMBLED EGGS ©F | MED. I LRG. <br> \$55 \\| 90 |
| :---: | :---: |
| BACON © | \$60 \\| \$110 |
| PANCAKES | \$45 \\| 75 |
| POTATO HOMEFRIES ©F | \$40 \\| \$55 |
| FRUIT BOWL ${ }^{\text {cF }}$ | \$60 \\| \$100 |



## Refreshments

BOTTLED WATER
\$25 PER CASE


## Lunch

Medium platters serve approximately 10-12 people. Large platters serve approximately 18-20 people.

MED. | LRG.


## JUMBO HOT DOGS $\quad$ \$85 \| \$150

Includes Sauerkraut, Condiments \& Chips

## HAMBURGERS

\$120 | \$180
Includes Condiments, Tomatoes, Lettuce,
Cheese, Onions \& Chips

| ASSORTED WRAP PLATTER <br> (Cut in pinwheel style) | \$70/20 PINWHEELS \$135/36 PINWHEELS |
| :---: | :---: |
| TWO-F00T LONG SUBS: |  |
| Turkey | 50 |
| Ham And Cheese | \$55 |
| Italian | \$65 |
| Includes Condiments, Pickles \& Chips |  |
| COLD SALADS (PER QUART) | \$20 |
| Pasta Salad, Potato Salad, Colesla or Cheese Tortellini |  |
| ApDS \& Snacks |  |
| CHICKEN TENDERS | \$75 \| \$110 |
| MEATBALL MARINARA | \$75 \| \$130 |
| TERRIYAKI MEATBALLS | \$75 \| \$130 |
| CHEESE PIZZA (16") | \$20 |
| PEPPERONI PIZZA (16") | \$22.50 |

## Dinner

Medium platters serve approximately 10-12 people. Large platters serve approximately 18-20 people.

| PASTA (MARINARA OR OLIVE OIL) | $\begin{gathered} \text { MED. \| LRG. } \\ \mathbf{\$ 7 5} \text { \| } \mathbf{\$ 1 1 0} \end{gathered}$ |
| :---: | :---: |
| PENNE A LA VODKA OR PRIMAVERA | \$80 \| \$120 |
| SHRIMP SCAMPI WITH PASTA | \$135 \| \$175 |
| LASAGNA (VEGETABLE OR MEAT) | \$85 \| \$125 |
| SAUSAGE \& PEPPERS GF | \$105 \| \$175 |
| BARBECUE CHICKEN GF | \$105 \| \$175 |
| CHICKEN PARMESAN | \$120 \| \$190 |
| CHICKEN PICCATA | \$110 \| \$190 |
| CHICKEN MARSALA | \$110 \| \$190 |
| SALIMON GF | \$120 \| \$220 |
| BRAISED BEEF SHORT RIBS | \$120 \| \$220 |
| HOUSE MACARONI \& CHEESE | \$65 \| \$80 |

## Desserts

COOKIES \& BROWNIES ..... \$60Serves Approximately 15OCCASION CAKE\$60
with Personalized Inscription (All Flavors)Serves 35-50 (1/2 sheet)
ICE CREAM CAKE ..... \$25
Serves 12 TO 16 (10")

RENTALS

| TABLE | $\$ 30 \mathrm{EACH}$ |
| :---: | :---: |
| CHAIR | $\$ 5 \mathrm{EACH}$ |

CHINA, PLATES, SILVERWARE

| $10-20$ PEOPLE | $\$ 140$ |
| :---: | :---: |
| $20-40$ PEOPLE | $\$ 275$ |
| $60-100$ PEOPLE | $\$ 550$ |

DISPOSABLE ITEMS 1/2 PRICE
*China rentals or disposable utensils are available for purchase.
o Please place your order at least 48 hours in advance to guarantee availability
o Additional items may be available upon request
o An $18 \%$ service fee will be added for delivered items.

O All catered items will be presented in aluminium pans. If chafing dishes or other setup needs and rentals are needed please inquire about pricing.

O Private chef charge- $\$ 85.00$ per hour (based on availability)

- If staff is required to serve your party, a $\$ 45.00$ per hour, per staff person charge will be added to your bill.
o Prices do not include 6\% state sales tax

