Welcome

We at the Minnesota Landscape Arboretum are pleased to present our special event catering guide. We offer an outstanding array of food and beverage selections designed to meet the needs of the Arboretum facility. We provide complete service for events ranging from simple coffee breaks to elegantly served receptions and dinners.

This guide is meant to give you an idea of available services, but our full range of service is not limited to the selections here. Please consult our catering team with any special needs that you may have.

We invite you to use our catering service for your next banquet, meeting, party, or social gathering.

We welcome the opportunity to serve you!

Telephone: (952) 443-1411
8:00 a.m. to 5:00 p.m.
Monday through Friday

Fax: (952) 556-3388 or (952) 556-3354

U. S. Mail: Minnesota Landscape Arboretum
3675 Arboretum Drive
Chaska, MN 55318

E-Mail: reservations@arboretum.umn.edu

Website: www.arboretum.umn.edu
Pre-event Planning
Our experienced sales coordinators are available to assist you with all the details of your special event. To better serve your needs, we request that your catering arrangements be made as early as possible. We would like to receive your menu selections and method of payment at least two weeks prior to your special event date. We will gladly accommodate your last minute needs, but additional charges may apply. Throughout this guide, prices are quoted for a minimum of ten guests. For smaller groups, please contact one of our sales coordinators for pricing.

Service
To ensure the smooth execution of your event, appropriate staffing will be arranged by our catering managers. An 18% service charge, or $50 minimum service charge, will be applied to cover the set-up, break-down and up to three hours of event service. Extended set-up, break-down, and service efforts are billed at $15 per hour, per staff member.

Bar Service
Bar beverage service, including sodas, water, ice and napkins, is available for $1.75 per guest (disposable serviceware) or $2.75 per guest (china serviceware). Bar service labor is charged at $15 per server per hour of service. An additional $45 charge will be assessed to cover bar set-up and breakdown.

Guarantees & Cancellations
Event preparations are based on the specified number of guests. A guaranteed guest count is to be provided by 1:00 p.m., three (3) business days prior to your function date. If no final count is provided, the count given at the time of contracting will be used as the guarantee. Final billing will be based on the guaranteed guest count, along with any additional services received at the time of your event. In the case of event cancellation, charges will be based on the following:

- 24 hours or less notice - Full Charge
- Two business days notice - 75% Charge
- Three business days notice - 50% Charge

Payment Arrangements
Acceptable forms of payment include Direct Bill cash, check, credit card or University of Minnesota CUFS number. All forms of payment other than CUFS require a 50% pre-payment at the time the contract is signed, with the remaining balance to be paid one week prior to the day of the event. Please note that all pricing and availability are subject to change.

Equipment Fees
As a part of our event service, all necessary equipment is included. Linen and skirting for food service tables are provided at no additional charge. Any items not left in the food service area will be billed at the cost of replacement. Additional linens can be provided with the following charges:

- Tablecloths $4.50/each
- Napkins $1.00/each
- Skirting $25.00/each

Disposable serviceware is included with all event service. An upgrade to china service includes complete place settings, linen tablecloths, and napkins. It is provided for the following additional charge:

- Full China Meal Service $2.50/guest
- Half China Service $1.50/guest
- Champagne Flutes $0.50 each
- Wine Glasses $0.50 each

Hours of Operation
Our catering service hours are:
8:00 a.m. to 12:00 a.m. ~ Monday through Sunday.
Catering service is available outside of these times, but additional labor charges will be assessed.

Perishable Food Policy
For the safety and well being of our clients and guests, perishable food and beverages served on University property are NOT permitted to leave the premises of the catered event. Health regulations require that we return all perishable unused food and beverages to our facility at the conclusion of the event. Consult your sales coordinator for clarification of the perishable food policy.
Simplify your day at the Arboretum by selecting our

**ALL DAY AT THE ARB PACKAGE**

Sure to make your day special and carefree!

*... Begin with a Continental Buffet*

breakfast pasties and bagels, fresh seasonal fruit tray, Java City Coffees, Bewley’s Tea and an assortment of Minute Maid bottled Juices

*... Add a Mid-Morning Refresh*

Java City Coffees, Bewley’s Tea Assortment along with Dasani Water and a variety of Coco-Cola brand sodas

*... Feast at our Lunch Buffet*

enjoy one of our daily Lunch Buffet Menus to include:
A salad, entrée selection, dessert and beverage. Menu offerings change daily as well as seasonally.

*... End the day with an Afternoon Snack*

Treat yourself to sweet and savory snack selections along with Java City Coffees, Bewley’s Tea Assortment along with Dasani Water and a variety of Coco-Cola brand sodas

$26.99 per person
Build Your Own Breakfast Buffet

... Start with a Traditional Continental

Assorted Breakfast Pastries and Bagels
served with cream cheese, butter, and jam

Fresh Seasonal Fruit Tray
melons, berries, and pineapple served with an orange and honey drizzle

Assortment of Bottled Juices
apple, orange, and cran-blend

$6.99 per person

Add More Favorites...

The Breakfast Sandwich Buffet
Impress your guests first thing in the morning with one of our signature breakfast sandwiches served on flaky croissants or Einstein bagels

Fillings include:
Canadian bacon, egg, and Swiss cheese
Sausage, egg, and American cheese
Provolone, egg, and asparagus spears

Add $2.99 per person

The Hot Breakfast Buffet
A complete hot breakfast buffet featuring one entrée and an accompaniment of your choice

Entrées:
scrambled eggs, honey glazed french toast, belgian waffle sticks

Accompaniments:
sausage links, bacon, ham, hash browns, O’Brien potatoes

Add $3.99 per person
  additional entrée: add $1.50 per person
  additional accompaniment: add $1.00 per person

Healthy Choice

Yogurt Parfaits
made with fresh berries, vanilla yogurt, and crunchy granola topping

$2.99 per person

Breakfast Rotolos
buttery puff pastry filled with bacon and parmesan cheese or broccoli and red peppers

$2.49 per person

All Breakfasts are served with regular and decaf Java City Coffee. Herbal Tea is available upon request.

Available for groups of 10 or more.
**Signature Sandwiches**

- Portobello Focaccia with White Spinach and Roasted Red Pepper Sauce
- Grilled Chicken Crisp Arugula and Caramelized Onions
- Oven-Roasted Turkey Baguette with Apple Chutney, Shaved Cucumbers and Peppery Watercress
- Turkey Breast Caesar Wrap
- Shaved Roast Beef, Smoky Ham, & Cheddar on a Croissant
- Stuffed Greek Salad Pita

**Classic Sandwiches- on whole wheat bread with slice of cheese**

- Roast Beef
- Ham
- Turkey
- Tuna Salad
- Chicken Salad
- Vegetable

**Entrée Salads**

- Toasted Cashew Chicken Salad
- Fresh Mozzarella and Basil Penne Salad

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**BOX LUNCHES**

**The Designer Bistro Box**
Select one of our Premium Signature Sandwiches or Entrée Salads and enjoy it with a Chef’s Choice Side Salad, Chips, Whole Fresh Fruit, a Decadent Dessert Bar and a Beverage.

$9.99 per person

**The Bistro Classic Box**
Choose a Classic Sandwich and your box will also include a Chef’s Choice Side Salad, Chips, a Fresh-Baked Cookie and a Beverage.

$7.99 per person

**Arboretum Flower Pots**
Served in a recyclable green flower pot. Includes a hearty sandwich on multi-grain bread, chips, an apple and special home-baked cookie with your choice of a Beverage.

Sandwich choices: Ham, turkey, roast beef, chicken salad, or vegetarian.

$7.99 per person

**The Designer Bistro Tray**
Indulge in a variety of our Signature Sandwiches! Served with a Seasonal Tossed Green Salad, our Signature Side Salad, Fresh Cut Fruit, Chips, Decadent Dessert Bars, and Beverages.

$11.99 per person

**The Classic Bistro Tray**
An assortment of our Classic Sandwiches served with a Seasonal Tossed Green Salad, Signature Side Salad, Grilled Seasonal Vegetables, Chips, Cookies and Beverages.

$9.99 per person
Tempt your guests with one of our Buffet Selections

You will find everything to satisfy the heartiest of appetites

**BUFFET SELECTIONS**

Available for groups of 10 or more

**TASTE OF TUSCANY BUFFET**

Greet your guests with

**Signature Artisan Cheese, Fruit, and Nut plate**

served with assorted crackers

$2.99 per person

**Artisan Bread Basket**

**Signature Italian Salad**

crisp mixed greens with cucumber, tomato, and garbanzo beans;
served with a light herbed vinaigrette

**Fresh Mozzarella with Tomatoes**

marinated in a white balsamic vinaigrette with spinach,
roasted garlic, cracked black pepper, and fresh basil

**Tuscan-style Orzo**

finished with shaved Parmesan, sautéed wild mushrooms,
and fresh herbs

**Italian Long Cut Ratatouille**

sautéed zucchini, yellow squash, eggplant, marinated olives, tomatoes, and grilled onions

**Chicken Picatta**

sautéed medallions of chicken

in a white wine, lemon, and caper sauce

**Grilled Salmon Fillet with Pesto**

on a bed of wilted spinach greens topped

with roasted tomatoes drizzled with balsamic vinegar

**Dessert Melange**

a signature mini dessert variety

$19.99 per person

Buffets are served with iced tea and lemonade. Select buffets are also available as served meals.

Have them both: $4.99 per person

Neapolitan Antipasto Platter

eggplant caponata, red onion confit, white bean salad, shaved prosciutto, and grilled crostini

$2.99 per person

or

Signature Artisan Cheese, Fruit, and Nut plate

served with assorted crackers

$2.99 per person

Have them both: $4.99 per person

$19.99 per person

Greet your guests with

**Signature Artisan Cheese, Fruit, and Nut plate**

served with assorted crackers

$2.99 per person

or

**Neapolitan Antipasto Platter**

eggplant caponata, red onion confit, white bean salad, shaved prosciutto, and grilled crostini

$2.99 per person
**Simply Southern Italian Buffet**

**Artisan Bread Basket**

**Signature Italian Salad**
crisp mixed greens with cucumber, tomato, and garbanzo beans; served with a light herbed vinaigrette

**Oven Roasted Carrots**
glazed in balsamic vinegar and tossed with caramelized red onions

**Grilled Chicken Sorrentino**
topped with sautéed peppers, sun-dried tomatoes, and provolone cheese; finished with a Marsala demi-glace

**OR**

**Gemelli Pasta with Sweet Sausage**
with Cremini mushrooms, roasted red peppers, fresh tomato-basil sauce, parmesan cheese, and herbs

**Fresh-filled Mini Cannoli**

$11.99 per person

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**North of Rome Italian Buffet**

**Artisan Bread Basket**

**Classic Caesar**
romaine lettuce, garlic croutons, and grated Parmesan with Caesar dressing
white anchovies available upon request

**Marinated Mixed Olive Platter**

**Sautéed Seasonal Squash**

**Chicken Valdaostano**
panko crusted chicken breast with spinach, Cremini mushrooms, Prosciutto, and fresh Mozzarella; finished with spicy tomato sauce

**OR**

**Lasagna**
filled with creamy Ricotta and topped with Provolone and a meat or meatless Marinara

**Tiramisu**

$13.99 per person

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*A Refreshing Addition*

**Italian Soda Bar**
sparkling water and assorted sodas made with Torani™ syrups to “create your own” Italian Soda

$2.49 per person

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Buffets are served with iced tea and lemonade. Select buffets are also available as served meals.

Available for groups of 10 or more
**Béne Pizza Party Buffet**

**The Garden Salad**
crisp iceberg and green leaf lettuce with all the fixings served with sides of house ranch and light herb vinaigrette

**Roasted Tomato White Bean Salad**
roasted tomatoes in a light pesto vinaigrette

**Two Sausage Pizza**
traditional sauce with regular and hot Italian sausage and mozzarella

**Seventh Heaven Pizza**
sliced pepperoni, ground beef, sausage, mushrooms, green peppers, and mozzarella cheese

**Classico Pizza**
fresh chopped tomatoes, caramelized onions, shredded mozzarella, and feta cheeses with sliced black olives

**Apple Sweet-zza**
apple stuffed pizza pastry with caramel dipping sauce

$10.99 per person

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**Add a Specialty Pasta Dish**

Penne, Mushroom Alfredo
Baked Ziti, Roasted Vegetables
Gemelli, Sweet Sausage
Cheese Ravioli, Marinara Sauce

Choose one for $3.49 per person
Choose two for $5.99 per person

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**Looking for a Healthy alternative? Try the**

**Grilled Seasonal Vegetable Platter**
finished with aged balsamic vinegar and cracked black pepper

Add $3.49 per person

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**More than just Pizza Buffet**

**Classic Caesar**
romaine lettuce, garlic croutons, and grated Parmesan with caesar dressing white anchovies available upon request

“The Works” Sicilian Pizza
topped with pepperoni, sausage, ground beef, peppers, onions, mushrooms, and two cheeses

**Stuffed Vegetable Calzone**
a taste of Naples filled with ricotta cheese, sautéed mushrooms, spinach, fresh tomatoes, and basil...marinara on the side

**Assorted Cookies**

$12.99 per person

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Buffets are served with iced tea and lemonade. Select buffets are also available as served meals.

Available for groups of 10 or more
Buffets are served with iced tea and lemonade. Select buffets are also available as served meals.

Available for groups of 10 or more

Fajita Party Buffet

Cumin Lime Vegetable Salad
with sweet potatoes, red and green peppers, broccoli, and red onion in a cumin spiced vinaigrette finished with fresh cilantro and crispy plantain chips

Red Chile Mexican Rice
with ancho chile and roasted tomatoes (mild spice)

Charro Beans
slow cooked pintos the old fashioned way: green chilies, onion, garlic, and smoked ham

Fresh Tortilla Chips
served with signature salsas and toppings bar

Beef, Chicken or Sautéed Vegetable Fajitas
marinated strips grilled with peppers and onions (mild spice) with warm flour tortillas and crispy corn taco shells

Cinnamon Dusted Churros
$12.99 two entrées
$14.99 three entrées

Mexican Favorites Buffet

Mexican Chopped Salad
romaine lettuce with marinated jicama, mandarin oranges, plum tomatoes, black olives, and fresh cilantro; finished with tortilla straws

Three Beans and Rice
black, pinto, and kidney beans with cumin and chile spiced rice

Cumin Roasted Green Beans
with corn, tomatoes, cilantro, and lime

Beef, Chicken or Vegetable Enchiladas
rolled in corn tortillas and baked with a tomato-ancho sauce; topped with melted cheese

Cuban Banana Rum Tart
$14.99 two entrées
$16.99 three entrées

Topping Bar
includes guacamole, sour cream, Cheddar cheese, olives, fresh sliced jalapenos, tomatoes, and shredded lettuce

Salsas
Tomatillo Cilantro Lime Salsa
sweet and tart medium spice
Black Bean Salsa
mild and flavorful
Pico de Gallo
classic…fresh, bold, and spicy

Quesadillas
made with grilled chicken or roasted vegetables, Cheddar and Pepper Jack cheeses, tomatoes, onions and olives

Add $2.99 per person

Signature Eight Layer Dip and Fresh Tortilla Chips
layers of guacamole, sour cream, lettuce, green onions, tomatoes, shredded jack cheese, pico de gallo; garnished with jalapenos and sliced black olives.

$3.99 per person

Sopaipilla Bar
warm, crisp, fluffy pastry pillows ready to top with strawberries, harissa spiced pecans, cinnamon sugar, honey sour cream, hazelnut and coffee infused chocolate sauce, powdered sugar, and plantain chips

$3.49 per person
University Catering is proud to be the exclusive provider of Famous Dave’s Barbeque menu offerings to the University of Minnesota community.

**The Garden Salad**
crisp iceberg and green leaf lettuce with all the fixins’; served with sides of house ranch and light herb vinaigrette.

**Baked Beans**
homemade beans with a kick of jalapeno and hearty pieces of beef brisket and sausage

**Drunkin’ Apples**
apples smothered in amaretto and baked to perfection with a dash of cinnamon

**Potato Salad**
tasty, with a zesty flare…a necessary for any BBQ

**Creamy Coleslaw**
with a kick of horseradish, no BBQ is complete without it

**BBQ Sandwich**
choose from quarter-pound of Georgia chopped pork, pulled chicken, or beef brisket served on a bun

**Barbecued Ribs**
three award-winning barbequed ribs

**BBQ Ribs & Chicken**
two famous BBQ ribs with one piece of country roasted chicken

**Bread Pudding**
sweet, signature dessert, too good to miss

**Hot Fudge Kahlua Brownie**
true brownie lover’s delight

$14.99 per person
$2.99 for each additional entrée
All-American Backyard BBQ Buffet

Red Skin Potato Salad
country style with celery, onion, chopped egg, and a touch of relish

Summer Vegetable Rainbow Salad
broccoli, carrots, zucchini squash, crisp cabbage, tomatoes, and peppers
in a light, tart vinaigrette

Baked Beans
sweet and tangy

Corn on the Cob with Roasted Asparagus
served with a buttery dipping sauce

Add Root Beer
Floats for dessert
with top-notch root beer
and the best vanilla ice cream
add $2.49 per person

Looking for a Healthy alternative?
Try a
Grilled Seasonal
Vegetable Platter
finished with aged balsamic vinegar
and fresh cracked black pepper
Add $3.49 per person

All Beef Hot Dogs
with sauerkraut
OR
Grilled Sweet Sausages
served with soft rolls, sautéed peppers and onions
OR
Classic Beef Burgers
OR
Grilled Marinated Chicken Breast
served on a bun with a BBQ sauce selection

Apple Pie

<table>
<thead>
<tr>
<th>One Choice</th>
<th>Two Choices</th>
<th>Three Choices</th>
<th>Four choices</th>
</tr>
</thead>
</table>

Buffets are served with iced tea and lemonade. Select buffets are also available as served meals.

Available for groups of 10 or more

BBQ sauce collection includes:
Mountain Maple BBQ
sweet, tangy and mild
Famous Dave’s
rich and sassy
Chipotle BBQ
spicy, sweet and smokey

Add Root Beer Floats for dessert
with top-notch root beer
and the best vanilla ice cream
add $2.49 per person

Looking for a Healthy alternative?
Try a
Grilled Seasonal
Vegetable Platter
finished with aged balsamic vinegar
and fresh cracked black pepper
Add $3.49 per person
Salads Galore Buffet

Entrée salads are accompanied by assorted rolls with butter and individual fruit tarts.

Chicken Caesar
grilled chicken on a bed of romaine greens with homemade croutons and Parmesan cheese

Mediterranean Pasta
fusilli pasta, feta cheese, olives, and parmesan cheese tossed in herbed oil

Arboretum Salad
mixed spinach and romain greens with mint, parsley, chives, and spiced candied walnuts; topped with honey herb vinaigrette

Chinese Chicken
teriyaki chicken on mixed greens with almonds, mandarin oranges, and sesame dressing

Citrus Greens
spinach greens garnished with mandarin oranges, strawberries, chopped walnuts; topped with raspberry vinaigrette

Italian Penne Pasta
penne pasta, spinach, peppers, and fresh basil; tossed with balsamic vinaigrette

Fresh Fruit
fresh melons, pineapple, and strawberries tossed with lemon juice

Toasted Cashew Chicken
chicken salad on a bed of leaf lettuce; served with a melon and cashew garnish

Tomato Basil Pasta
vinaigrette tossed mostaccioli pasta, spinach, tomatoes, and mozzarella cheese; topped with Parmesan shavings

Mexican Chopped
chopped romaine, tomato, mandarin oranges, and jicama; topped with a cumin and cilantro dressing and garnished with tortilla straws

$11.99 per person for choice of 3
$13.49 per person for choice of 4

Buffets are served with iced tea and lemonade. Select buffets are also available as served meals.

Available for groups of 10 or more

Add a Sumptuous Soup
call today and ask about our selections
Add $2.49 per person
East Asian Stir-Fry Buffet

Chinese Noodle Salad
Steamed or Fresh Vegetable Fried Rice
Potstickers or Pork or Vegetable Egg Rolls
Teriyaki Chicken Stir-fry
Asian Beef Stir-fry
Fortune Cookies

$14.99 per person

Add Tasty Chicken Satay with peanut dipping sauce
Add $4.49 per person

Minnesota Golden Buffet

Wild Rice Salad
Seasonal Vegetables
Mashed Potatoes
Oven Roasted Turkey with Cranberry Chutney
Individual Chocolate Cream Pie

$13.49 per person

Buffets are served with iced tea and lemonade. Select buffets are also available as served meals.

Available for groups of 10 or more
Served Dinners

Entrée Choice

Roasted Pork Loin Medallions.. $18.99 per person
cumin-rubbed medallions served with cranberry chutney

Stuffed Chicken Breast.......... $17.99 per person
stuffed with spinach and feta cheese

Grilled Salmon Fillet............ $18.99 per person
served with choron sauce

Walleye Almondine ............... $21.99 per person
served with lemon aioli

Roast Tenderloin of Beef......... $19.99 per person
served with a rich peppercorn sauce

Herb Crust Prime Rib............. $19.99 per person
served with a side of horseradish

Vegetarian Options

Eggplant Parmesan
sliced eggplant with a crispy parmesan coating served with marinara sauce

Timbale
baked eggplant stuffed with pasta, tomato, onion, and cheese

Grilled Vegetable Panache
grilled vegetables served with saffron basmati rice and a balsamic reduction

Mediterranean Stuffed Tomato
ripe red tomato stuffed with couscous pilaf

Grilled Portabello Mushroom
fresh, spiced, and grilled to perfection

Starch Choice

Parsley New Potatoes with Herbed Butter
Roasted Baby Red Potatoes
Roasted Garlic Mashed Potatoes
Augratin Potatoes
Pasta
Wild Rice Pilaf

Desserts
Add a sweet treat to your dining experience; guaranteed to satisfy the sweetest of pallets

Lemon Mist Torte
Assorted Gourmet Cheesecake
Carrot Cake
Chocolate Layer Cake
Tiramisu
Chocolate Raspberry
Tuxedo Pie

$3.79 per serving

Additional Desserts
Available in this Guide

*Dinners are served with house salad, artisan rolls, seasonal vegetables*, coffee and iced tea.

*Please ask about additional options

Available for groups of 10 or more

Combination Dinners
Make your meal 'extra special' with a double selection

Your choice of any two Entrées

$24.99 per person
Take the edge off with one of our

**AFTERNOON BREAKS**

Guaranteed to pick you up and satisfy those mid-day cravings

### THE SIESTA

**Crispy Corn Tortillas**
fresh made, with our signature salsa

**Tomatillo Cilantro Lime Salsa**
sweet and tart medium spice

**Black Bean Salsa (mild and wonderful)**

**Pico de Gallo with Jalapenos**
fresh, bold and spicy

**A Sopaipilla Bar**
warm, crisp, fluffy pastry pillows are ready to top with... strawberries, harissa spiced pecans, cinnamon sugar, honey sour cream, hazelnut coffee infused chocolate sauce, powdered sugar, and plantain chips

$4.99 per person

### JUST SNACKS

**Assorted Individual Bags of Kettle Chips**

**Assorted Hershey ‘Fun Size’ Candy Bars**

**Dry Roasted Mixed Nuts**

**Whole Fruit**

$5.49 per person

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**Sodas & Waters**
Wet your whistle with a refreshing Coca Cola product of your choice

**Coke, Diet Coke, Sprite, Barq’s Root Beer, Fresca**
$1.09 per 12 oz. can

**Dasani Water**
$1.29 per 12 oz bottle
Sweet Treats

Healthy Choices

100% Delicious Minute Maid juices
jump start your taste buds with a burst of freshness
$1.59 per person

Blondies and Chocolate Pecan Chunk Bars

Chocolate Dipped Fresh Fruit
chocolate dipped fresh strawberries and chunks of pineapple
$4.49 per person

More Than Snackers

Yogurt Parfaits
Made with fresh berries, vanilla yogurt, and crunchy granola topping
$2.99 per person

Thick-cut Parmesan Ranch Potato Chips
served with dip

Pretzel Twists

Sweet and Spicy Buffalo Style Chicken Wings
with the best big sky blue cheese dip

Crudités Vegetable Platter

Plain and Peanut M&M’s
$6.99 per person
Healthy Rejuvenator

Fresh Sliced Fruit Platter

Grilled Summer Vegetable Kabobs
served chilled and drizzled with balsamic vinegar and olive oil

Display of Assorted Cheeses

$8.99 per person

There are few hours in life more agreeable than the hour dedicated to the ceremony known as the Arboretum Afternoon Tea

Our Tea is a very special treat for your family and friends. Tea is usually served between 3 and 5 o’clock. This 3 course tradition is honored in Tearooms through the world still today.

You start with delightful Trifle consisting of layers of fruit, sponge cake, and custard stopped with whipped cream.

This is followed by freshly baked Scones served with Lemon Curd and an assortment of Jams.

All this is capped off with a presentation of sweets and savories in addition to tea breads.

Tea with Lemon and Cream is served throughout the gathering.

$21.99 per person
## Small Plates

### Hot Hors d’oeuvres

*(per order of 50 pieces unless otherwise stated)*

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arancinis with Marinara Sauce</td>
<td>$74.99</td>
</tr>
<tr>
<td>Artichoke Tartlets</td>
<td>$59.99</td>
</tr>
<tr>
<td>Baked Brie en Croute</td>
<td>$99.99</td>
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<tr>
<td>Almond, Apricot, Wild Mushroom</td>
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<tr>
<td>Chicken Saltimbocca Roulades</td>
<td>$74.99</td>
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<tr>
<td>Chicken Satay with Lemon Sauce</td>
<td>$99.99</td>
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<tr>
<td>Coconut Chicken</td>
<td>$89.99</td>
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<tr>
<td>Cointreau Shrimp</td>
<td>$99.99</td>
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<tr>
<td>Chicken Wings Teriyaki, Buffalo, BBQ</td>
<td>$59.99</td>
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<tr>
<td>Focaccia Dippers with Marinara</td>
<td>$59.99</td>
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<tr>
<td>Pepperoni or Veggie</td>
<td>$59.99</td>
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<tr>
<td>Grilled Portobello Mushroom Skewers with Ginger Sesame Dipping Sauce</td>
<td>$99.99</td>
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<tr>
<td>Individual Quiche</td>
<td>$64.99</td>
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<tr>
<td>Italian Herb Chicken Skewers</td>
<td>$124.99</td>
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<tr>
<td>Jerk Chicken Strips with Mango Sauce</td>
<td>$69.99</td>
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<tr>
<td>French Country Sausage</td>
<td>$74.99</td>
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<tr>
<td>Marsala Mushroom on Polenta Squares</td>
<td>$74.99</td>
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<tr>
<td>Meatballs</td>
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<tr>
<td>Cream Peppercorn, BBQ, Italian</td>
<td>$74.99</td>
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<tr>
<td>Mini Egg Rolls - Pork or Vegetarian</td>
<td>$44.99</td>
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<tr>
<td>Pepper, Olive, &amp; Cheese Rotolos</td>
<td>$74.99</td>
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<tr>
<td>Quesadillas Chicken, Roasted Vegetable</td>
<td>$74.99</td>
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<tr>
<td>Shrimp and Tomato Basil Cream Phyllo Cups</td>
<td>$94.99</td>
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<tr>
<td>Spanikopita</td>
<td>$69.99</td>
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<tr>
<td>Jumbo Stuffed Mushrooms with Spinach and Feta Cheese</td>
<td>$74.99</td>
</tr>
<tr>
<td>Teriyaki Beef Brochettes</td>
<td>$124.99</td>
</tr>
<tr>
<td>White Bean Tartlets with Grape Tomatoes</td>
<td>$64.99</td>
</tr>
</tbody>
</table>

### Cold Hors d’oeuvres

*(per order of 50 pieces unless otherwise stated)*

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Finger Sandwiches</td>
<td>$54.99</td>
</tr>
<tr>
<td>Beef Tenderloin Crostini</td>
<td>$89.99</td>
</tr>
<tr>
<td>Black Bean topped Corn Cakes</td>
<td>$74.99</td>
</tr>
<tr>
<td>Cheese Tray with Crackers Large</td>
<td>$99.99</td>
</tr>
<tr>
<td>Small</td>
<td>$54.99</td>
</tr>
<tr>
<td>Cucumber Dill Canapés</td>
<td>$59.99</td>
</tr>
<tr>
<td>Garden Pizza</td>
<td>$39.99</td>
</tr>
<tr>
<td>Gourmet Cheese Display</td>
<td>$134.99</td>
</tr>
<tr>
<td>Herbal Wraps                       Roasted Veggie or Southwestern</td>
<td>$74.99</td>
</tr>
<tr>
<td>Mediterranean Canapés</td>
<td>$74.99</td>
</tr>
<tr>
<td>Parmesan Cheese Straws</td>
<td>$34.99</td>
</tr>
<tr>
<td>Pea Pods with Goat Cheese</td>
<td>$69.99</td>
</tr>
<tr>
<td>Pear Bruschetta</td>
<td>$74.99</td>
</tr>
<tr>
<td>Prosciutto Wrapped Melon</td>
<td>$84.99</td>
</tr>
<tr>
<td>Roast Vegetables with Aioli</td>
<td>$119.99</td>
</tr>
<tr>
<td>Rosemary Shrimp Skewers</td>
<td>$124.99</td>
</tr>
<tr>
<td>Smoked Salmon Display</td>
<td></td>
</tr>
<tr>
<td>With English Wafer Crackers</td>
<td>$184.99</td>
</tr>
<tr>
<td>Snow Pea Wrapped Wafer</td>
<td>$99.99</td>
</tr>
<tr>
<td>Spinach Dip with French Bread</td>
<td>$34.49</td>
</tr>
<tr>
<td>Sweet Potato Cakes</td>
<td>$64.99</td>
</tr>
<tr>
<td>Tomato Basil Bruschetta</td>
<td>$44.99</td>
</tr>
<tr>
<td>Vegetable Tray with Dip Large</td>
<td>$86.99</td>
</tr>
<tr>
<td>Medium</td>
<td>$66.99</td>
</tr>
<tr>
<td>Small</td>
<td>$46.99</td>
</tr>
</tbody>
</table>

* SMALL serves 15-20  
 MEDIUM serves 30-35  
 LARGE serves 45-50

---

* ask about our seasonal ‘small plate’ special
## Little Bites

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Tartlets</td>
<td>$14.99</td>
</tr>
<tr>
<td>Chocolate Mousse Cups</td>
<td>$13.99</td>
</tr>
<tr>
<td>Mint Filled Chocolate Cups</td>
<td>$13.99</td>
</tr>
<tr>
<td>Chocolate Dipped Pineapple</td>
<td>$14.99</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$14.99</td>
</tr>
<tr>
<td>Petite Dessert Bar Assortment</td>
<td>$ 5.99</td>
</tr>
<tr>
<td>Gaufrettes - Golden</td>
<td>$ 5.99</td>
</tr>
<tr>
<td>Gaufrettes – Mocha Cappuccino</td>
<td>$ 5.99</td>
</tr>
<tr>
<td>Cinnamon Dusted Churros</td>
<td>$ 9.49</td>
</tr>
<tr>
<td>Fancy Party Cookies</td>
<td>$12.99</td>
</tr>
<tr>
<td>Mini Rice Krispie Bars</td>
<td>$ 7.99</td>
</tr>
<tr>
<td>Mini Cheesecakes</td>
<td>$12.99</td>
</tr>
<tr>
<td>Cannolis</td>
<td>$14.99</td>
</tr>
<tr>
<td>Lemon Cake Bites</td>
<td>$17.99</td>
</tr>
</tbody>
</table>

## Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Raspberry Tuxedo Pie</td>
<td>$ 3.79</td>
</tr>
<tr>
<td>Chocolate Mousse Parfaits</td>
<td>$ 2.99</td>
</tr>
<tr>
<td>Lemon Mist Torte</td>
<td>$ 3.79</td>
</tr>
<tr>
<td>English Berry Trifle</td>
<td>$ 5.99</td>
</tr>
<tr>
<td>Assorted Gourmet Cheesecake</td>
<td>$ 3.79</td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>$ 3.79</td>
</tr>
<tr>
<td>Banana Cake</td>
<td>$ 3.79</td>
</tr>
<tr>
<td>Chocolate Layer Cake</td>
<td>$ 3.79</td>
</tr>
<tr>
<td>Fruit Pies</td>
<td>$ 2.49</td>
</tr>
<tr>
<td>Tiramisu</td>
<td>$ 3.79</td>
</tr>
<tr>
<td>Chocolate Raspberry Tuxedo Pie</td>
<td>$ 3.79</td>
</tr>
<tr>
<td>Fresh Fruit Tart with raspberry coulis</td>
<td>$ 3.29</td>
</tr>
<tr>
<td>Sheet Cake (serves 96)</td>
<td>$89.99</td>
</tr>
<tr>
<td>Half Sheet Cake (serves 48)</td>
<td>$49.99</td>
</tr>
<tr>
<td>Quarter Sheet Cake (serves 24)</td>
<td>$29.99</td>
</tr>
</tbody>
</table>

Available for groups of 10 or more

## Refreshments

### Individual Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Canned Soda</td>
<td>$ 1.09</td>
</tr>
<tr>
<td>Bottled Juice</td>
<td>$ 1.59</td>
</tr>
<tr>
<td>Bottled Tea</td>
<td>$ 1.59</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$ 1.29</td>
</tr>
<tr>
<td>Bottled Milk</td>
<td>$ 1.29</td>
</tr>
<tr>
<td>Bottled Lemonade</td>
<td>$ 1.59</td>
</tr>
<tr>
<td>Bottled Fruit Punch</td>
<td>$ 1.59</td>
</tr>
</tbody>
</table>

### Bulk Beverages by the gallon

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Java City Coffee (regular or decaf)</td>
<td>$14.99</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$13.99</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$13.99</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>$13.99</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$13.99</td>
</tr>
<tr>
<td>Apple Cider (October – March)</td>
<td>$13.99</td>
</tr>
<tr>
<td>Iced Water</td>
<td>$ 2.99</td>
</tr>
</tbody>
</table>