



For Office Use Only
Approved ? Yes No
Sent to Caterer _____
confirmation sent: _____
Total: _____

Catering Request Form

Organization Name: _____
 Contact Person: _____ Phone: _____
 E-mail: _____
 Number of people attending: _____
 Date of event: _____
 Arrival Time: _____ Food Service Time: _____
 Room _____

Any additional notes or requests for catering staff:

Please review the menu below and check the boxes next to the items you are interested in.

All catering services include disposable table cloth for food service table, and disposable plates and flatware.
 Prices listed include a 15% gratuity for delivery, set up, and clean up.

***There is a \$250 minimum purchase for catering services**

Breakfast Options		Price per person
	Cold Breakfast Muffins, Croissants and Bagels, Jellies, Butter, Cream Cheese, Fresh Fruit Bowl, Juice	9.50
	Hot Breakfast Buffet Scrambled Eggs, Sausage Patties or Ham, Breakfast Potatoes, Donuts, Sweet Rolls, Muffins and Croissants, Jellies and Butter	11.50

Lunch Platter		Price per person
	Deli Lunch Buffet Choice of Deli Breads <input type="checkbox"/> Croissants <input type="checkbox"/> Ciabatta Rolls <input type="checkbox"/> Mixture Meat Platter - Ham, Oven Roasted Turkey Breast and Roast Beef Cheese Platter - Monterey Jack, Swiss and Cheddar Cheese Lettuce, Tomato, Pickle and Onion Lay's Chips <input type="checkbox"/> Potato chips <input type="checkbox"/> Snack assortment One Side Choice <input type="checkbox"/> fresh fruit <input type="checkbox"/> pasta <input type="checkbox"/> potato <input type="checkbox"/> macaroni <input type="checkbox"/> coleslaw <input type="checkbox"/> seven-layer salad <input type="checkbox"/> tossed salad	11.00



Appetizers		Price per person
<i>*appetizer portions are smaller than meal portions*</i>		
Fresh Cut Vegetables and Dip		2.50
Fresh Cut Fruit and Summer Fruit Dip		2.50
Fresh Strawberries and Cream Cheese Dip		4.00
Cheese & Grape Platter		4.50
Sliced Cheese Assortment & Crackers		4.00
Garlic Hummus, Pita Chips and Fresh Cut Vegetable		4.00
Black Bean Corn Salsa with White and Blue Corn Tortilla Chips		2.50
Mini Ham and Turkey Cheese Sliders or Croissants		4.00
Meatballs (BBQ, Hawaiian, Swedish) or Sausage		3.00

Budget Buffett:		Price per person
Includes one or two Entree, 3 sides and Rolls and butter, please choose from the following,		
One Entree 13.00		Two Entree 16.00
Entree Choices	<input type="checkbox"/> Pineapple Brown Sugar Ham <input type="checkbox"/> Slow Roasted Pork Loin with Black Peppercorn Dijon Sauce <input type="checkbox"/> Parmesan Breast of Chicken <input type="checkbox"/> Garlic Herb Chicken Breast in Cream Sauce <input type="checkbox"/> BBQ Western Style Pork Ribs <input type="checkbox"/> Barbecued Breast of Chicken with Sweet Peppers and Onions <input type="checkbox"/> Meatloaf with Mushroom, Sweet Tomato Basil or BBQ Sauce <input type="checkbox"/> Mediterranean Chicken Breast with Vegetable Marinara Sauce <input type="checkbox"/> Meat and Cheese Mostaccioli <input type="checkbox"/> Sweet Glazed Baked Virginia Ham	
Side Choices:	<input type="checkbox"/> Au Gratin Potato, <input type="checkbox"/> Macaroni & Cheese, <input type="checkbox"/> Caesar Salad, <input type="checkbox"/> Tossed Salad <input type="checkbox"/> Rice Pilaf, <input type="checkbox"/> Spinach Romaine Salad with Dressings <input type="checkbox"/> Herb-tossed Penne <input type="checkbox"/> Coleslaw <input type="checkbox"/> Buttered Corn, <input type="checkbox"/> Pasta Salad <input type="checkbox"/> Green Beans, <input type="checkbox"/> Macaroni Salad <input type="checkbox"/> California Blend Vegetables, <input type="checkbox"/> Potato Salad <input type="checkbox"/> Sweet Glazed Baby Carrots <input type="checkbox"/> Parsley-buttered Red Skin Potatoes, <input type="checkbox"/> Baked Beans. <input type="checkbox"/> Cheesy Garlic Mashed Potatoes,	



Entre Buffett:		Price per person
Buffett includes 3 sides, Rolls and Butter		
Side Choices <input type="checkbox"/> Seven Layer Salad <input type="checkbox"/> Caesar Salad <input type="checkbox"/> Tossed Salad with Dressings <input type="checkbox"/> Spinach Romaine Cranberry Salad with Dressings <input type="checkbox"/> Cruciferous Fresh Vegetable Salad <input type="checkbox"/> Creamy Traditional Coleslaw <input type="checkbox"/> Coleslaw with Lite Vinaigrette <input type="checkbox"/> Fresh Vegetable Pasta Salad <input type="checkbox"/> Marinated Carrot Onion Salad <input type="checkbox"/> Cucumber Tomato Salad <input type="checkbox"/> Parsley Buttered Red Skin Potatoes	<input type="checkbox"/> Cheesy Garlic Mashed Potatoes <input type="checkbox"/> Au Gratin Potatoes <input type="checkbox"/> Cream Baked Potatoes & Chives <input type="checkbox"/> Rice Chantilly <input type="checkbox"/> Mushroom Rice Pilaf <input type="checkbox"/> Malibu Blend Vegetables <input type="checkbox"/> Roasted Garlic Asparagus <input type="checkbox"/> Green Bean Almandine <input type="checkbox"/> Buttered Corn & Peppers <input type="checkbox"/> Green Bean Casserole <input type="checkbox"/> Honey Glazed Baby Carrots	
MONTEREY CHICKEN (GLUTEN FREE) BBQ BONELESS BREAST TOPPED WITH BACON, CHEDDAR AND SCALLIONS		14.00
BAKED CHICKEN QUESO BONELESS CHICKEN BREAST WITH ZESTY CHEESE SAUCE, TOMATOES AND GREEN ONIONS		14.00
ALMOND CRUSTED CHICKEN BREAST CHICKEN BREADED IN ALMOND BREADED CHICKEN BREAST		15.00
CHICKEN PICCATA BREADED CHICKEN CUTLET WITH LITE LEMON SAUCE		15.00
CHICKEN PARMIGIANNNO BREADED CHICKEN CUTLET BAKED IN MARINARA AND TOPPED WITH MOZZARELLA CHEESE		15.00
CHICKEN MARSALA (GLUTEN FREE) CHICKEN BREAST SIMMERED IN MARSALA WINE SAUCE & MUSHROOMS		15.00
PAPRIKA BAKED COUNTRY CHICKEN (GLUTEN FREE) SEASONED LEGS, THIGHS AND BREAST BAKED WITH CELERY AND ONIONS		14.00
CRANBERRY SPINACH STUFFED PORK LOIN PORK LOIN FILLED WITH CRANBERRY SPINACH STUFFING		15.00
CREAM DIJON PORK LOIN PORK LOIN BAKED AND SIMMERED IN LITE CREAM MUSTARD SAUCE		14.00
PORK MEDAILLONS WITH MUSHROOMS IN PORK DIJON GLAZE PORK TENDERLOIN MEDAILLONS SAUTEED AND SIMMERED IN SAUCE		16.50
SWISS STEAK IN RICH BEEF GRAVY CUBED ROUND STEAK BREADED AND SIMMERED IN RICH BEEF GRAVY		15.00
POT ROAST AND ONIONS TENDER BAKED POT ROAST SLOW COOKED WITH ONIONS		15.00
SLICED ROAST BEEF WITH AU JUS SLOW ROASTED SEASONED BEEF IN AU JUS		15.00
LEMON DILL TALAPIA TALAPIA FILET BAKED IN LIT LEMON BUTTER SAUCE		14.00
CRACKER CRUMB COD COD FILLETS ROLLED AND BAKED IN CRACKERS CRUMBS		14.00
SWEET GLAZED SALMON BAKED SALMON TOPPED WITH MAPLE DIJON GLAZE		16.50



Dessert Options		Price per person
	Cookies	1.50
	Chocolate Brownies	2.00
	Cake (Chocolate, Vanilla, Cherry Chip or Chocolate Chip)	1.75
	Apple Crisp with Whip Cream	2.50

Beverage Options		Price per person
	Bottled Water	1.00
	Punch, Lemonade or Iced Tea	1.50
	Pop (variety)	2.00

Estimated Total =	
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