Morning Refreshments

The Continental
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Regular and Decaffeinated Tea
Assorted Flavored Teas
Breakfast juice (Choice of One)
(Orange, Apple, Grapefruit, Tomato Or Cranberry)
Assorted Muffins and Danish OR Coffee cake slices
Flavored Butter and jams
$4.55 per person

The Wilkes Wake up
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Regular and Decaffeinated Tea
Two Fruit juices
(Orange, Apple, Grapefruit, Tomato Or Cranberry)
Assorted Fruit breads with appropriate flavored butter
(Choice of Two)
(Banana, Orange-Cranberry, Pumpkin, Applesauce or Lemon-Poppy)
Bagels with Plain or Lite Cream cheese, jams and butter
Sliced Seasonal fruit
$7.20 per person

Healthy Start Breakfast
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Regular and Decaffeinated Tea
Orange & Cranberry Juice
Low fat Muffins
Assorted Fresh Bagels with Lite Cream cheese
Sliced Seasonal fruit
Individual Yogurt & Granola
$6.75 per person

Add Ons
Orange juice, Cranberry juice, Apple juice, Grapefruit juice or Tomato
Mini Croissants
Sliced Seasonal Fruit
Assorted Bottled juice/Bottled Water
Bagels with Cream cheese
Bagels with Lox with Cream cheese
Granola and Yogurt
Nutra Grain/ Breakfast or Granola Bars
$.95 per bottle
$1.65 per person
$1.20 per person
$1.30 per person
$1.55 per person
$4.10 per person
$2.10 per person
$1.30 per person

Menus and availability subject to change.
Sunrise Breakfast Buffet
(A Minimum of 20 people for Buffets)

**The Early Bird Buffet**
- Orange Juice
- Scrambled Eggs & French Toast with Warm Syrup
- Smoked Bacon or Sausage links
- Breakfast Potatoes
- Mini Croissants or Toast
- $ 6.75 per person

**Susquehanna Riverside Sunrise Breakfast**
- Orange Juice
- Scrambled Eggs & Buttermilk Pancakes
- Smoked ham & Bacon
- Lyonnaise Potatoes
- Sliced Seasonal fruit
- Assorted Bagels with Cream cheese OR Biscuits with Butter and Jelly
- $8.25 per person

**Mountainside Breakfast**
- Choice of Two Juices
  (Orange, Apple, Cranberry or Grapefruit)
- Belgium Waffles, Blueberry Pancakes & Scrambled Eggs with Cheddar Cheese
- Country Sausage & Smoked Ham or Bacon
- Fresh Seasonal Fruit Bowl
- Lyonnaise Potatoes
- Assorted breakfast Breads, Bagels and Muffins
- Flavored Butters, Cream cheese, Butter and Jelly
- $9.75 per person

**Breakfast Specials**
Added to an Event or ALA Carte

- Quiche: Your choice of Lorraine, Spinach & Mushroom or hash brown & Sausage  $3.25 per person
- Pancakes: Served with Whipped Butter, Maple Syrup, and Fruit Topping  $3.25 per person
- French Toast: Your choice of Grand Marnier, Bananas Foster, or Traditional Cinnamon  $3.25 per person

All Buffets are served with Fresh brewed Regular and Decaffeinated Coffee
- Assorted Regular and Decaffeinated Tea

Menus and availability subject to change.
Brunch Selections
(A Minimum of 20 people for Buffets)

The Wilkes Brunch Buffet
Orange Juice
Carved Slow Roasted Virginia Ham
Scrambled eggs with Cheddar Cheese
Country Sausage
Home Fried Potatoes
Red Bliss and Mashed Potatoes
Seasonal Vegetables
Herbed Dinner rolls and Butter
Fresh Seasonal Sliced Fruit
Assorted Breakfast Muffins and Breads with Flavored Butters
$14.50 per person

The Champagne Brunch Buffet
Orange Juice
Belgium Waffles & Blueberry pancakes
Smoked ham
Carved Meat of Roast Beef OR Turkey
Home Fried Potatoes
Wild Rice Pilaf
Seasonal Vegetables
Seasonal Mirrored Fruit display
Chocolate Covered Strawberries
Dinner rolls and butter
Assorted Breakfast Muffins and Breads with Flavored Butters
$18.75 per person
(Price does not include Champagne)

All Buffets are served with Orange juice, Fresh brewed Regular and Decaffeinated Coffee
Assorted Regular and Decaffeinated Tea

Menus and availability subject to change.
Gourmet Sandwiches

Vegetarian Foccacia
Hummus with Thin Crisp Cucumbers and Arugula on a Foccacia roll
$6.75 per person

Chicken Caesar Salad Wrap
Romaine lettuce, Tomatoes, Black Olives and Chicken Breast Tossed with Caesar Dressing and folded in a Flavored Flour Wrap
$9.30 per person

Seven Story Club
Triple decker sandwich of Turkey, Ham, Bacon and Swiss cheese. Served with Lettuce and Tomato on Italian Bread
$9.30 per person

Chicken Pesto Ciabatta
Pesto Grilled Chicken Breast served on Home style Ciabatta bread
$9.30 per person

Healthy Lunch Pocket
Thinly Sliced Carrots, Zucchini, Cucumbers, Grilled Red Peppers, Red onion and Swiss cheese in an Oversized Pita pocket with Herbed Cream cheese
$7.30 per person

Smoked Turkey and Brie
Sliced Turkey & Brie cheese served on a Croissant with Cranberry Mayonnaise
$9.95 per person

Old Country Beef
Roast beef and Smoked Shaved Gouda on a Sourdough Roll, with Caramelized Onions, Dijon Mustard and Leaf lettuce.
$9.30 per person

Wraps
Roast Turkey, Roast Beef, Roasted Vegetable or Italian. Served with Appropriate sauce
$9.30 per person

Back Mountain Ham and Swiss Croissant
Smoked Ham and Imported Swiss piled on a Fresh Croissant
With Mesclun greens and Honey Mustard
$9.30 per person

Choose One Sandwich option for your event, Add a Second Sandwich for additional $2.95 per person
All sandwiches served with Side salad of the day or Potato chips, Cookie or Brownie, and iced tea or Lemonade
Bottled water or bottled soda $1.25 per bottle

Menus and availability subject to change.
Lunch Salads

Soup of the Day or Fresh Fruit Cup $1.90 Additional

Oriental Chicken Salad
Fresh Romaine and Red Cabbage piled high with Grilled Chicken, Sprinkled with Chow Mien noodles, Almonds and sprayed with Oriental dressing
(This can be served as a vegetarian salad with all added ingredients served separately)
Knot rolls and butter
$7.85 per person

Chef Salad
Crisp Garden greens with Fresh vegetables with choice of dressing
Sliced Turkey, Ham, and Assorted Cheeses
Served in Bread bowl
$8.55 per person

Old El Paso Taco Salad
Tortilla shell filled with Mixed Greens
Tangy sautéed Beef, Refried beans
Chopped tomatoes, Scallions (optional), and black olives
Topped with sour cream and Monterey Jack cheese
Salsa & Guacamole on side
$9.30 per person

Vegetarian Hummus Plate
Hummus with Pita bread with Vegetable sticks and Black olives, carrot and celery sticks and pita wedges
$7.25 per person

Cobb Salad
A bed of mixed greens with Smoked Turkey, Avocado, egg, bacon and Crumbled Bleu cheese served with Ranch dressing
$9.20 per person

Greek Salad
Mesclun & Spinach with Feta cheese, Kalamata olives, Cherry tomatoes, Artichokes, Croutons, Red Onions (optional) with a Red wine oregano vinaigrette
Served with Pita bread
$ 8.95 per person

Lunch includes Fresh baked Cookies or Brownies and Choice of Coffee, Decaffeinated Coffee, Hot tea or Iced tea
(Sweetened or Unsweetened)

Menus and availability subject to change.
**Served Luncheons**

*(Customized Menus are Available)*

**Arizona Fiesta Steak**
Grilled sliced Top Round with Tomato salsa
Served with Chipotle Mashed Potatoes
Glazed Fresh Carrots and Corn
$11.95 per person

**Rosemary Chicken Tuscany**
Boneless Breast of Chicken with Rosemary, Garlic and Tomatoes
Garlic Mashed Potatoes, Seasonal Vegetables
$10.95 per person

**Shrimp Scampi Quiche or Classic Quiche Lorraine**
Fresh baked Quiche with Baby Shrimp and fresh Garlic
Served with Side of Fresh Fruit salad, and with Fresh rolls and butter
$8.50 per person

**Vegetable Pot Pie with Polenta Crust**
Seasonal Vegetables in a Vegetable veloute in a Polenta crust
Fresh Green beans
$9.95 per person

**Chicken Piccata**
Boneless Breast of Chicken lightly sautéed and served in a light lemon sauce with capers
Red Parsley Potatoes, Fresh Green beans
$11.95 per person

**Chevre, Orzo and Basil Stuffed Portobello**
Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and Fresh basil
$9.95 per person

**Cracker Crumb Tilapia in Orange sauce**
Baked Tilapia with Cracker Crumb topping in Orange sauce
Red Bliss potatoes, Fresh Green beans
$11.40 per person

**Slow Roasted Barbequed Pulled Duck**
Served over Chiffonade Potato sticks and Lightly Steamed Baby Spinach
$12.95 per person

All lunches served with Tossed salad with Choice of Two dressings & Rolls and Butter
Chef’s Choice of Dessert
Coffee and Tea service & Pitchers of Iced Tea or Lemonade

Menus and availability subject to change.
Specialty Lunch Buffets

Cozumel Old Country Buffet
- Seared Chicken and Mexican seared Beef
- Warm Flour Tortillas, Sautéed onions and peppers
- Spanish Rice and Refried Beans, Corn Bread
- Salsa, Sour cream, cheddar cheese, lettuce, tomato, onions and Guacamole
- Fried ice cream or Assorted Sugar Cookies
$10.35 per person

The Kansas City Buffet
- Roast Turkey or Roast Beef
- Mashed Potatoes and Gravy
- Buttered corn, Fresh Baked Rolls
- Tossed Salad with choice of dressings
- Apple crumb pie
$12.45 per person

Florence Italian Buffet
- Caesar salad with croutons, shredded parmesan cheese and dressing
- Steamed Seasonal Fresh vegetables
- Two assorted pastas with sauces (Marinara and Alfredo)
- Parmesan Chicken Breast
- Fresh Garlic Sticks
- Mini Cannoli or Assorted cookies
$13.50 per person

The Far East Oriental Buffet
- Stir fried Island Chicken with Garlic sauce & Vegetables
- Teriyaki Vegetables, Fresh Jasmine Rice
- Golden Brown Vegetable Egg Rolls
- Ginger Cookies & Fortune cookies
$12.45 per person

The Patio Buffet
- Grilled lime Cilantro Chicken breasts
- Tossed Greens Salad
- Fresh fruit salad, Tortellini Antipasto Salad
- Stir-fried Vegetables over Brown Rice
- Chilled Sherbet in Martini glass
$13.45 per person

All buffets served with Choice of Fresh Brewed Regular and Decaffeinated Coffee
- Assorted Regular or Decaffeinated Tea
- Iced Tea or Lemonade
All buffets served with Coffee and Dessert service

Menus and availability subject to change.
WILKES UNIVERSITY MEDALLION CATERING

Deli Lunch Buffets

Soup and Caesar Bar
Homemade Soup du jour with Romaine lettuce with Parmesan cheese, olives, tomatoes, croutons, and Caesar dressing served with rolls and butter
$5.95 per person

Options for Caesar Bar (per person)
Add Grilled Chicken $2.75, Grilled Steak $4.95, Grilled Shrimp $5.50, Grilled Salmon $4.95 or Hummus scoop $2.75

Salad Buffet
Chicken salad, Egg salad & Tuna salad or Seafood salad
Tossed salad with Fresh Deli Rolls
Choice of Two dressings, Potato chips
Relish tray and Condiments
Chef's choice of dessert
$10.35 per person

Deli Buffet
Sliced Roast Beef, Ham, Turkey and Hummus
Swiss, American & Provolone cheese
Assorted Fresh Rolls and Potato chips
Relish tray and Condiments
Assorted Cookies
$12.45 per person

The Buffet Sampler
Choice Two Deli Meats and Cheeses
Tossed salad with Choice of Two dressings
Pasta Salad
Baked Ziti with Four cheeses
Relish Tray and Condiments
Fresh Baked Rolls
Assorted Cookies or Brownies
$13.45 per person

All buffets served with Choice of Fresh Brewed Regular and Decaffeinated Coffee
Assorted Regular or Decaffeinated Tea
Iced Tea or Lemonade
All buffets served with Chef's Choice of Dessert

Menus and availability subject to change.
Boxed Lunches

Choice # 1
Back Mountain Ham and Cheese
Turkey and Cheese
Plains Roast Beef and Monterey Jack Cheese
Tuna, Chicken or Egg Salad
$7.60 per person

Choice # 2
Low Country Fried Chicken
Summit Caesar Salad Wrap
Chicken Caesar Salad
Wyoming Valley Vegetarian Delight Stuffed Pita
$8.75 per person

All Boxed lunches include Side salad, Bag of Potato chips, Whole Fresh Fruit, Giant Cookie & Bottled water or Canned soda

Afternoon Refreshments

The Cookie Monster
Assorted GIANT Fresh Baked Cookies
Fresh Brewed Regular and Decaffeinated Coffee
Assorted Regular and Decaffeinated Tea
Whole and Skim Milk or Iced Tea
$4.10 per person

The Fiesta
Tri Color Tortilla Chips & Salsa
Chili con Carne and Toasted Pita Points
Pepper Jack Cheese and Crackers
Assorted Sodas and Bottled water
$6.20 per person

The Mid-Day Break
Seasonal Sliced Fresh Fruit
Assorted Cookie Bars & Brownies
Lemonade or Fruit Punch
Iced Tea & Bottled Water
$5.15 per person

Add Ons

Fresh Vegetable Tray with Dip
$2.65 per person
Assorted Domestic Cheeses and Crackers
$2.40 per person
Assorted Cookies
$6.65 per dozen
Assorted Brownies
$7.65 per dozen
Freshly Brewed Regular and Decaffeinated Coffee
$9.55 per gallon
Unsweetened and Sweetened Iced Tea
$7.65 per gallon
Assorted Bottled Soda /Bottled Water/Bottled juice
$1.30 per bottle
Hot chocolate
$9.55 per gallon
Lemonade or Fruit punch
$9.10 per gallon

If you wish to replenish your beverages, the additional charge will be based on consumption.
All prices subject to change

Menus and availability subject to change.
Specialty Coffee Breaks
(Only served in Student Center Building or Approved Location)
(For 20 guests or more)

The Chocolate Lovers Break
Freshly brewed Regular and Decaffeinated Coffee
Assorted Regular and Decaffeinated Tea
Mocha Flavored Coffee, Hot Chocolate
Chocolate Milk, Whole Milk
Chocolate Brownies, Chocolate Chip Cookies
Hershey Kisses, Chocolate Covered Pretzels
$5.50 per person

Heart Smart Break
Crudité of Fresh Vegetables with Low fat Herb Dip
Display of Fresh Fruit with Yogurt Dip
Assortment of Granola Bars/Nutri grain bars
Bottled Water
Assorted Bottled Juices
$5.95 per person

Half Time Break
Salted Peanuts
Soft pretzels with Honey Mustard
Cracker Jacks and Popcorn
Assorted sodas and Powerade or Bottled Water
$5.95 per person

The Executive Break
Freshly brewed Regular and Decaffeinated Coffee
Assorted Regular and Decaffeinated Tea
French Vanilla Roast or Monthly Specialty Flavored Coffee
Assorted Fruit Muffins, Brioche and Biscotti
Sliced Seasonal Fruit
Assortment of Jams, Flavored Fruit Butters and Herb Butter
Chocolate Covered Pretzels
$6.50 per person

If you wish to replenish your beverages, the additional charge will be based on consumption.
All prices subject to change.
Specialty Breaks

Winter Warmer (Seasonal)
Hot Chocolate with Whipped Cream, Warm Apple Cider and Cinnamon Sticks, Assorted Cookies and Ginger Snaps
$2.75/15 person minimum

Beach Refresher (Seasonal)
Cubes of Minted Seasonal Melons and Fruits, served with Fresh baked Sugar Cookies, Mango Lemonade, Brewed Iced tea with Condiments and Chilled Bottled water
$3.95/15 person minimum

Snack Break
Potato Chips w/French Onion Dip, Pretzels, Snack Mix & Assorted Cookies. Served w/Assorted Sodas & Bottled water
$3.95/15 person minimum

The Chocolate Lovers Break
Freshly brewed Regular and Decaffeinated Coffee
Assorted Regular and Decaffeinated Tea
Mocha Flavored Coffee, Hot Chocolate, Chocolate Milk, Whole Milk
Chocolate Brownies, Chocolate Chip Cookies
Hershey Kisses, Chocolate Covered Pretzels
$5.75 per person

Heart Smart Break
Crudités of Fresh Vegetables with Low fat Herb Dip
Display of Fresh Fruit with Yogurt Dip
Assortment of Granola Bars/Nutri-grain bars
Bottled Water, Assorted Bottled Juices
$5.95 per person

Wilkes Half Time Break
Salted Peanuts
Soft pretzels with Honey Mustard
Cracker Jacks and Popcorn
Assorted sodas and Powerade or Bottled Water
$6.20 per person

The Executive Break
Freshly brewed Regular and Decaffeinated Coffee
Assorted Regular and Decaffeinated Tea
French Vanilla Roast or Monthly Specialty Flavored Coffee
Assorted Fruit Muffins, Brioche and Biscotti
Sliced Seasonal Fruit
Assortment of Jams, Flavored Fruit Butters and Herb Butter
Chocolate Covered Pretzels
$6.75 per person

Menus and availability subject to change.
### Dinner A’ La Carte

(For an event that requires a more formal atmosphere, we suggest a served meal. Please contact the Catering Office to customize a menu for your event)

Here is a sample of options to be served:

#### Appetizers

<table>
<thead>
<tr>
<th>Tequila Barbequed Shrimp</th>
<th>Deluxe Fruit plate (Seasonal)</th>
<th>Ravioli with Tomato Basil Cream sauce</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stir Fried Jumbo Shrimp with Tequila BBQ sauce with Bacon</td>
<td>Sliced Fresh Seasonal Fruit laced with Port Wine</td>
<td>Three Large Raviolis with Fresh Tomato Basil Cream sauce with shaved Parmesan</td>
</tr>
<tr>
<td>Served with Cilantro Rice</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Soups and Salads

##### Soups

- Italian Wedding Soup
- Soup du Jour
- Maryland Crab Bisque

##### Salads

<table>
<thead>
<tr>
<th>Mesclun Greens</th>
<th>Caesar Salad</th>
<th>Spinach salad</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mesclun greens with Red and Yellow peppers, Black olives and shaved parmesan</td>
<td>Fresh Romaine lettuce with seasoned croutons, Parmesan cheese and Caesar dressing</td>
<td>Fresh Spinach leaves with Yellow and Red bell tomatoes, Feta cheese and Red onion with Italian dressing</td>
</tr>
</tbody>
</table>

All dinners served with house salad and choice of dressing & Fresh rolls and butter
Freshly brewed Regular and Decaffeinated coffee or Tea

### Poultry Selections

- **Coconut Chicken**
  - Baked Chicken Breast coated with Flaked Coconut
  - Served with Apricot sauce

- **Chicken Saltimbocca**
  - Sautéed breast of Chicken served over spinach, sprinkled with sage topped with a thin sliced of prosciutto and imported Italian cheese

- **Grilled Chicken Breast Dijonaise**
  - Grilled Chicken Breast with a Sweet and Spicy Dijon sauce

- **Chicken Breast Piccata**
  - Sautéed Chicken Breast with Lemon Butter, White wine, Parsley and Capers

Menus and availability subject to change.
**Seafood Selections**

**Scallops Sicilian**
Sea scallops sautéed in Olive Oil, served over pasta and Topped with Mushroom Tomato Basil sauce

**Maui Maui with Tropical Fruit salsa**
Grilled Swordfish topped with a Delectable tropical fruit salsa

**Pan Seared Salmon with Roasted Leeks**
Pan-seared Salmon fillets Roasted on a bed of Leeks

**Golden Tilapia**
Marinated Tilapia fillets bedded on fresh julienne vegetables

All dinners served with house salad and choice of dressing & Fresh rolls and butter
Freshly brewed Regular and Decaffeinated coffee or Tea

**Beef Selections**

**Prime Rib Au Jus**
Slow Roasted Queen cut (10-12 oz) of Prime Rib of Beef
Served with Au Jus and Horseradish sauce

**Peppered Beef Tenderloin Medallions with Madeira Sauce**
Roasted beef Tenderloin with a Pepper Crust topped with Madeira Wine sauce

**Roasted Top Round of Beef with Mushroom Bordelaise**
Roasted Beef served with Mushroom Bordelaise

**Marinated London Broil**
Marinated London Broil, Grilled and Served with Mushroom Sherry Reduction

**Yankee Pot Roast**
Cubed Beef with Potatoes, Carrots and Celery in a Brown gravy. Served with Biscuits

**Pork & Veal**

**Apple Ginger Pork Cutlet**
Grilled Pork Chop Marinated with Apples, Fresh Ginger, Garlic and Topped with Demi-glaze

**Pork Tenderloin with Raspberry sauce**
Slow Roasted Pork Tenderloin with a Raspberry, Garlic sauce

**Veal Marsala**
Medallions of Veal topped with a sherry wine and mushroom sauce

All dinners served with house salad and choice of dressing & Fresh rolls and butter
Freshly brewed Regular and Decaffeinated coffee or Tea

Menus and availability subject to change.
WILKES UNIVERSITY MEDALLION CATERING

Dinner Buffet Suggestions

**Classic Dinner Buffet**
Choice of One Entrée, Vegetable, and Starch from the List below
House Salad with Choice of Two dressings & Rolls and Butter, Chef’s Choice of Dessert
$15.95 per person

**Deluxe Dinner Buffet**
Choice of Two Entrees (1-Meat/Fish & 1-Pasta), Vegetable and Starch from list below
House Salad with Choice of Two dressings & Rolls and Butter, Chef’s Choice of Dessert
$18.65 per person

**Ultimate Dinner Buffet**
Choice of Two Entrees (1-Meat/Fish & 1-Pasta), One Carved Meat Selection, Two Vegetables, & Starch from list.
House Salad with Choice of Two dressings & Rolls and Butter, Chef’s Choice of Dessert
$20.75 per person

Menu Suggestions

**Entrees**
- Stuffed Pork Loin
- Chicken Veronique
- Turkey Divan
- Lemon Grilled Chicken
- Penne Pasta w/Fresh Spinach, Tomato & Feta
- Lasagna with meat sauce
- Sliced Roast Turkey
- Sliced Roast Beef
- Sliced Pork Loin
- Sliced Baked Ham
- Bowtie with Roasted Red Pepper sauce
- Beef Teriyaki
- Broiled Cod with Lemon
- Chicken Marsala
- Vegetarian Strudel
- Seared Lemon Herb Salmon filet (Market price)
- Sausage and Peppers & Onions
- Chicken Florentine

**Vegetables**
- Green beans with Red peppers
- Orange glazed Carrots
- Steamed Broccoli
- Spinach with Garlic
- Vegetable Stir Fry
- Cauliflower Au Gratin
- Buttered Corn
- Sugar Snap Peas with Sesame seeds
- Lemon Garlic Broccoli
- Grilled Yellow Squash
- Broccoli with Walnuts
- Seasonal Mixed Vegetables
- Balsamic Roasted Vegetables
- Honey Glazed Baby Carrots
- Brussels Sprouts in Butter sauce
- Asparagus Wrapped in red peppers
- Squash Mix
- Green Peas with Mushrooms

**Starch**
- Roasted Red Potatoes
- Baked Potatoes
- Au Gratin Potatoes
- Lemon Rice
- Rice Pilaf
- Rosemary Potatoes
- Potatoes O’Brien
- Red Mashed Potatoes
- Cilantro Rice
- Garlic Whipped Potatoes
- White & Wild Rice
- Mashed Potatoes
- Baked Sweet Potato
- Scalloped Potatoes
- Couscous
- Mushroom Orzo
- Butternut Squash
- Spaghetti Squash

**Carved Meats**
- Baked Glazed Ham, Roast Top Round of Beef, Roast Turkey Breast, Marinated London Broil, or Roast Pork Loin,
- Upscale Carving meats of Roast Leg of Lamb, Roast Prime Rib Au Jus, & Roast Beef Tenderloin

**Upscale Carving Meats are according to Market prices**
All buffets served with Choice of Fresh Brewed Regular and Decaffeinated Coffee/Tea
Iced Tea or Lemonade
All buffets served with Coffee and Dessert service

Menus and availability subject to change.
Trays & Displays

(Minimum Order 10 people)

**Pepperoni & Cheese Tray**
Always a favorite! Complete with Mustard, Assorted Crackers and Mixed Olives
$3.00 per person

**Gourmet Greek Display**
Creamy Hummus, Roasted Eggplant Baba Ghanoush, and Herbed Feta cheese. Served with Basket of Pita Chips and Olives
$5.00 per person

**Crudités with Dip**
Fresh Seasonal Vegetable served with Spinach or Ranch Dip
$2.35 per person

**Cheese & Cracker Tray**
Imported and Domestic cheese served with Assorted Crackers and Breadsticks
$3.50 per person

**Fresh Seasonal Fruit Tray (Available March-Sept)**
Array of Fresh Seasonal Fruit with a Yogurt Dipping Sauce
$3.65 per person

**Bruschetta Tray**
Italian Bread glazed with Virgin Olive Oil, Tomato Basil Bruschetta, Topped with Pecorino Romano cheese
$2.35 per person

**Vegetable and Hummus**
Hummus with a touch of Sesame and lemon, Surrounded by an assortment of Grilled and Fresh Vegetables. Accompanied by a basket of Pita Chips
$3.15 per person

**Chicken Delight**
Chicken Tender and Chicken Wing Platter with Hot sauce and Bleu cheese
$5.75 per person

**Shrimp Cocktail**
Chilled Jumbo Shrimp with Cocktail sauce and lemon
$Market price

**Antipasto Tray**
An array of smoked meats and Cheese with marinated vegetables served with Italian Garlic Bread $6.25 per person

*Items to be added onto a Hors d' Oeuvres Party or Dinner Buffets*

Menus and availability subject to change.


**Back to Basics**

This service was designed for those individual departments who desire a special catered event, but need to consider their budgeted constraints. This service is designed to be a PARTY—PICK UP ONLY, this service WILL NOT be delivered. All disposable products will be supplied for your event.

**Morning Starter**
Fresh Brewed Regular and Decaffeinated Coffee  
(In Coffee disposable box)  
Assorted Regular and Decaffeinated Tea, One Bottle of Fruit juice  
Assorted mini Muffins or KrispyKreme Donuts  
$3.25 per person  
Donuts additional $.75 per person

**Cheese and Crackers**
Domestic cheese served with Assorted Crackers  
$2.25 per person

**Express Deli Tray**
Assorted Deli Tray, Roast beef, Turkey, Ham and Swiss  
Fresh baked Roll, Chips, Assorted Cookies, and Condiments  
And Choice of Bottled water or Can soda  
$5.25 per person

**Just Salad**
Chicken Salad, Egg Salad, Tuna Salad, and Tossed Salad  
Choice of Two Dressings, Potato chips, Relish Tray and Condiments  
Fresh Deli Rolls, Assorted Cookies and Soda  
$6.25 per person

Menus and availability subject to change.