

# A wide selection of high-quality **food and services**



**Catering by CulinArt**

## **TABLE OF CONTENTS**

CPC catering policies.....	2
Breakfast.....	4
Hot breakfast.....	4
A la carte breakfast.....	4
Designer salad platters.....	5
Salad boxed lunches.....	5
Sandwiches & wraps.....	6
Sandwich boxed lunches.....	6
Sandwich buffets.....	7
Gourmet side salads & soups.....	7
Hot buffets.....	8
Themed lunch buffets.....	10
Breaks & snacks.....	11
Reception appetizers & platters.....	12
Dessert stations.....	13
Cakes.....	13

# THE CONFERENCE CENTER AT CENTRAL PENN COLLEGE

## WHAT CAN WE DO FOR YOU?

Looking for a perfect spot to host your next business gathering, private party or other event? Look no further than the Conference Center at Central Penn College.

Located on the beautiful campus of Central Penn College, in the lower level of the ATEC building, The Conference Center at Central Penn College offers the following:

- Over 5,600 square feet of flexible meeting or celebration space
- Availability for receptions of over 500 people
- Complete conference service staff
- Pre-function area for registration and quick breakout transitions
- Full inventory of audio-visual equipment
- Drop-down screens, teleconferencing, computer hook-ups and complementary Wi-Fi
- Outdoor reception space
- Onsite restaurant for breakfast, lunch and dinner before or after your conference
- Hosting for formal dinners, coffee breaks, elegant buffets, continental breakfasts, business luncheons, afternoon breaks and more
- Easily configurable conference rooms for seminars, productive meetings, general sessions, executive board meetings, and more
- Customized menus
- Free parking for all attendees
- Convenient central location just off I-81
- Brand new, state of the art facility
- Backed by years of experience from one of the most distinguished names in the business

For customized menus, and to make a reservation, please feel free to call the Conference Center at Central Penn College at (717) 728-2304 with any questions.

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The following Catering Guide offers a wide selection of high-quality food and services. As Central Penn College's primary contracted vendor, it is our goal to exceed your expectations. We are always available to create a menu tailored to your specific needs. Please contact us for any special arrangements or items you may not find in this guide.

### THE CULINART CATERING PROMISE

When you place your catering order with CulinArt Catering, you can expect on-time deliveries by a friendly member of our team, excellent customer service and personal touches that make the difference to you and your guests.

### PLEASE NOTE:

- All listed prices are per person, unless otherwise noted.
- There is a minimum order of 5 people (unless otherwise stated).
- Administrative Charge: All catering functions are subject to a 20% administrative charge. This charge is for administration of the catering function, is not a gratuity nor is it purported to be a gratuity, and will not be distributed as gratuities to the employees who provide service to the guests. The administrative charge is subject to applicable sales tax.

- Prices include delivery, food table/station linens, set up, break down and pick up of food and equipment. Certain events (such as china service, tended bars, chef stations, etc.) may require additional charges.

### TO ORDER

Please login to your Catertrax account at [centralpenncollege.catertrax.com](http://centralpenncollege.catertrax.com). We are more than happy to arrange an initial meeting to discuss your event, meeting or party needs. Or, if you simply need guidance or assistance in placing your order, please contact us at 717.728.2304 or [cateringbyculinart@centralpenn.edu](mailto:cateringbyculinart@centralpenn.edu).

### 24 HOURS ADVANCE NOTICE

Our objective is to accommodate your needs; to ensure selection and availability, we request that functions be scheduled with as much advance notice as possible. Of course, we will make every effort to satisfy your dining service needs with reasonable notice. On occasion, your special function may require the hiring of additional personnel. Please notify us as soon as possible of any cancellations to avoid being charged unnecessarily.

### REGULAR CATERING SERVICE HOURS

8:00 AM - 4:00 PM Monday thru Friday. Catered Orders scheduled outside of regular business hours may receive an additional charge.

### CANCELLATIONS

Orders cancelled 24 hours or more prior to specified set up time will not incur a cancellation fee. Orders cancelled within 24 hours of specified set up time will be billed according to a cancellation charge: 50% of the total event cost.

### RESPONSIBILITY FOR CATERING EQUIPMENT


All equipment must be returned with the order. CulinArt will pick-up all equipment at the time specified by you. Any equipment removed from the original drop-off location must be returned for pick-up prior to the time specified. Any equipment that is lost, broken or removed from the service site will be charged to the individual who authorized the original order at CulinArt's replacement cost.

### SPECIAL FUNCTION LABOR

CulinArt will make specific recommendations on the type and number of special servers, chefs, bartenders, etc. All special function labor is charged at \$25/hour with a guaranteed five-hour minimum.

### EAT WELL

We encourage you to maintain a healthy lifestyle, one that incorporates wholesome, balanced food choices, regular exercise, and an overall attention to living well. We have denoted our Eat Well selections within this catering guide.

 Eat Well

 Vegetarian

 Vegan

## BREAKFAST

<b>Continental Breakfast</b>	6.95	<b>New York Style Bagel Bar</b> (5 person minimum)	6.95
assorted breakfast pastries, please select three: donuts, tea breads, muffins, danish, bagels served with creamery butter, cream cheese, fruit preserves, orange juice, regular coffee, decaffeinated and assorted tea		assorted bagels with choice of two spreads: apple butter, maple bacon, cream cheese, jalapeno-cilantro cream cheese, cinnamon-sugar cream cheese served with creamery butter, cream cheese, fruit preserves, orange juice, regular coffee, decaffeinated and assorted tea	
<b>Continental Breakfast Plus</b>	8.95		
assorted breakfast pastries, please select three: donuts, tea breads, muffins, danish, bagels, and fresh fruit and berry salad. served with creamery butter, cream cheese, fruit preserves, orange juice, regular coffee, decaffeinated and assorted tea			

## HOT BREAKFAST

(10 person minimum)

<b>The Scramble</b>	9.25	<b>Oatmeal Bar</b>	4.95
scrambled eggs, breakfast potatoes and buttermilk biscuits with your choice of: bacon, pork sausage links or turkey sausage patty, and regular coffee, decaffeinated and assorted tea		brown sugar, raisins, warm apples, cinnamon butter served with orange juice, milk, soy milk, almond milk, regular coffee, decaffeinated and tea	
<b>The Deluxe Breakfast</b>	12.95		
scrambled eggs, breakfast potatoes, fruit salad, assorted muffins, assorted tea bread with choice of bacon, pork sausage links, turkey sausage patty or ham; and choice of french toast, multi-grain pancakes or buttermilk pancakes; served with Fresh Fruit Platter, orange juice, iced water, regular coffee, decaffeinated and assorted tea			

## A LA CARTE BREAKFAST

<b>Fresh Fruit Mosaic</b>	3.95	<b>Individual Frittata</b>	each 4.95
sliced fresh fruit and berries		<ul style="list-style-type: none"> <li>• ham and gruyere</li> <li>• spinach, mushroom, tomato and feta</li> <li>• broccoli, tomato and cheddar</li> <li>• sausage, potato onion and smoked gouda</li> </ul>	
<b>Add honey yogurt dip</b>	.95		
<b>Assorted Whole Hand Fruit Basket</b>	1.75	<b>Bacon or Sausage</b>	3.95
		sausage available as turkey patty or pork links	
<b>Assorted Individual Yogurts</b>	1.95	<b>French Toast</b>	2.95
including low-fat, light & fit and plain yogurts		served with butter and syrup	
<b>Assorted Greek Yogurt</b>	2.25	<b>Multi-grain or Buttermilk Pancakes</b>	2.95
		served with butter and syrup	
<b>Fruit &amp; Yogurt Parfaits</b>	3.75	<b>Assorted Cereals</b>	2.25
assorted fruit and berries topped with low-fat granola and low-fat yogurt			
<b>Granola Bars and Cereal Bars</b>	1.95		

## DESIGNER SALAD PLATTERS 15.95

includes choice of up to three pre-tossed salad platters accompanied by assorted rolls with butter, fresh fruit and berry salad, brownies, cookies, iced water and choice of iced tea or lemonade (10 person minimum)

### Mediterranean Meze Platter

fresh grilled pita served with hummus, eggplant caponata, feta cheese, grape leaves, roasted red peppers and kalamata olives over a bed of mixed greens with balsamic dressing

### Mongolian Beef Salad

sliced marinated flank steak over napa cabbage tossed with fresh mint and cilantro, topped with cucumbers and scallions, with a ginger and sesame dressing

### Tuscan Grilled Chicken

sliced rosemary garlic chicken, artichoke hearts, charred peppers and tomatoes with pesto pasta salad

### Southwest Chicken Salad

chili-rubbed chicken breast on a bed of lettuce with black beans, sweet roasted corn, diced tomatoes, green onions and crispy corn tortilla strips with our homemade pico de gallo and cilantro-ranch dressing

### Ancho Rubbed Sliced Steak

crisp romaine lettuce topped with fire roasted peppers, tomatoes, avocado and white bean salsa with cilantro lime vinaigrette

### Asian Salmon Salad (+1.00)

mandarin oranges, tomato, crispy Asian noodles, scallions, peppers and carrots over mixed greens with sweet Thai chili vinaigrette

### Gourmet Cobb Salad

smoked turkey breast garnished with avocado, olives, tomatoes, crisp bacon, chopped egg and gorgonzola crumbles with our herb vinaigrette dressing

### Tropical Tofu Salad

sesame marinated tofu avocado, pineapple, mango, jicama, green onion and edamame, pineapple-orange vinaigrette

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## SALAD BOXED LUNCHES

includes rolls with butter, and choice of canned soda or bottled water

### Grilled Chicken Caesar Salad 10.95

crisp romaine lettuce topped with a grilled chicken breast, shaved parmesan and house made croutons with a creamy Caesar dressing

### Thai Chicken Salad 11.95

grilled marinated chicken breast, shredded cabbage, julienne cucumbers, carrots, edamame, cilantro, red cabbage, green onions and crispy noodles with cilantro dressing

### Southwest Chicken Salad 11.95

chili-rubbed chicken breast on a bed of lettuce with black beans, sweet corn, tomatoes, green onions and crispy corn tortilla strips with our homemade cilantro-ranch dressing

### Classic Cobb Salad 11.95

chopped lettuce with roast turkey, smoked bacon, fresh avocado, tomatoes, chopped egg and gorgonzola cheese with ranch dressing

### Chef's Salad 11.95

roast turkey, ham, cheddar, and Swiss cheeses with carrots, cucumbers, tomato and hard-boiled egg over mixed greens with ranch, Italian or light Italian dressing

### Roasted Vegetable Salad 10.95

roasted marinated bell peppers, eggplant, zucchini, green onions, tomatoes and corn, served over a bed of mixed greens with balsamic vinaigrette

### Greek Salad 10.95

cucumbers, tomatoes, bell peppers, feta cheese, kalamata olives, artichoke hearts, and red onion with Greek vinaigrette and pita triangles over mixed greens

## SANDWICHES & WRAPS

### Beef, Pork & Ham:

#### Roast Beef and Herb Caramelized Onion

cheddar cheese, tomato, leaf lettuce and horseradish mayo on a brioche bun

#### Pepper Crusted Beef and Smoked Gouda

tomato, leaf lettuce and spicy brown mustard on a pretzel roll

#### Flank Steak and Bleu Cheese <sup>EW</sup>

citrus marinated flank steak with arugula and bleu cheese spread on a pita

#### Muffaletta

salami, ham and provolone cheese, roasted peppers, garlic mayo and house made giardiniera on focaccia

#### Ham and Brie

spinach, tomato and coarse ground mustard marmalade on a rustic baguette

#### Pork Banh Mi

sliced pork loin, ham salad, cucumbers, pickled slaw, cilantro, and sriracha mayo on a rustic baguette

#### B.L.T.A

smoked bacon, tomatoes, leaf lettuce, rosemary aioli and avocado on an Italian roll

### Seafood & Vegetarian/Vegan:

#### Tuna Veggie Salad

spinach, cucumber, and tomato on a croissant

#### Roasted Marinated Vegetables <sup>EW</sup>

balsamic vinaigrette and topped with hummus on a multigrain roll

#### Asian Glazed Tofu Wrap <sup>EW</sup>

romaine lettuce, cabbage, peppers and carrots on a wrap

#### Fresh Mozzarella and Tomato

sliced fresh mozzarella, roma tomatoes, fresh basil and olive oil on focaccia

#### Roasted Tomato Shrimp Roll

shrimp salad, roasted tomato, and lettuce on a soft split top roll

#### Grilled Portobello Mushroom

red cabbage slaw, roasted red peppers, whipped goat cheese with sundried tomato and roasted garlic spread on a brioche bun

### Turkey & Chicken:

#### Rocket Grilled Chicken

arugula, tomatoes, parmesan cheese and balsamic vinaigrette on a brioche bun

#### Grilled Chicken Caesar Salad Wrap

romaine lettuce, shaved parmesan cheese on a whole wheat wrap

#### Smoked Turkey and Cheddar Cheese

cheddar cheese, leaf lettuce, tomato and cranberry orange dijonaise on sliced twelve grain bread

#### Blazin' Buffalo Grilled Chicken Sandwich

bleu cheese spread, tomato and leaf lettuce on a focaccia roll

#### Turkey Avocado Wrap

lettuce, tomato, red onion and fresh cilantro in a wrap <sup>EW</sup>

#### California Chicken Club

smoked bacon, swiss cheese, avocado, spring mix, tomato and herb mayo on a croissant

#### Pesto Rubbed Chicken

fresh mozzarella, tomatoes, leaf lettuce, roasted peppers and artichoke relish on a rustic baguette

#### Curried Chicken Salad <sup>EW</sup>

grapes, leaf lettuce and tomato on a pita

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## SANDWICH BOXED LUNCHES

### Gourmet Boxed Lunch

14.95

includes choice of one sandwich or wrap (left), and one side salad (pg 6), with potato chips, fresh fruit, fresh-baked cookies, canned soda or bottled water

### Eat Well Boxed Lunch

13.95

includes choice of one <sup>EW</sup> Eat Well sandwich or wrap, and one <sup>EW</sup> side salad (pg 6), with granola bars, fresh fruit, <sup>EW</sup> dessert and bottled water

## SANDWICH BUFFETS

(5 person minimum)


### Gourmet Sandwich or Wrap Platter 12.95

includes chef's daily assortment or choice of any varieties from the gourmet sandwich and wrap selections (pg 5), assorted canned soda and bottled water

### Complete your Buffet 3.95

includes tossed garden salad with dressing, chips, choice of one gourmet side salad (below) and fresh baked cookies

### Eat Well Sandwich Platter 11.95

includes  Eat Well sandwiches and wraps (pg 5) served with assorted sparkling and still bottled water

### Complete your Buffet 3.95

includes tossed garden salad with dressing, choice of one Eat Well side salad (below) and sliced seasonal fruit

### Ficelle Sandwich & Salad Luncheon 14.95

choice of any three of the following selections, served with assorted sparkling and still bottled water, tossed garden salad with dressing, choice of one gourmet side salad (below) and fresh baked cookies:

- prosciutto, arugula, parmesan, roasted peppers, pesto
- ham and gruyere, arugula and dijon
- herb rubbed roast beef with swiss cheese and horseradish sauce
- fresh mozzarella, tomato and pesto
- turkey with smoked gouda, bacon and ranch dressing
- grilled chicken with avocado, tomato, and pico de gallo

## GOURMET SIDE SALADS & SOUPS

### Signature Potato Salad 2.25

red bliss potatoes tossed with celery, onion and hint of dijon

### Sweet Arugula and Beet Salad 2.75

granny smith apple, wheat berries and pecans

### Southwestern Black Bean & Corn Salad 2.75

diced tomatoes, sweet corn, red onion and black beans in a cumin, cilantro vinaigrette

### Greek Salad 2.55

tomatoes, cucumbers, bell peppers, feta, kalamata olives, artichoke and red onion with greek vinaigrette

### Mixed Field Greens 2.75

english cucumbers, grape tomatoes, fig balsamic vinaigrette

### Whole Wheat Pasta Salad 2.75

with tomatoes, spinach and black olives

### Orzo Pasta Tomato Salad 2.75

rice shaped pasta with feta cheese, grape tomatoes, fresh herbs and a light vinaigrette

### Kale Caesar Salad 3.25

parmesan croutons with creamy caesar dressing

### Fruit & Nut 3.50

field greens, goat cheese, seasonal fruit and nuts with a fruit vinaigrette

### Classic Caesar 2.75

romaine, parmesan and croutons with a classic caesar dressing

### Heirloom Tomato & Fresh Mozzarella Tower 3.95

garnished with basil chiffonade and a balsamic reduction drizzle

### House-made Soup du Jour 2.25



## HOT BUFFETS

all served either buffet-style or plated, with assorted rolls and butter, cookies and bottled water, canned soda, iced tea or lemonade

<p><b>Classic Buffet</b> (15 person minimum) includes one entrée, one gourmet side salad (pg 6), two accompaniments and fresh-baked cookies</p>	<p>18.95</p>	<p><b>Premium Buffet</b> (25 person minimum) includes two entrées, two gourmet side salads (pg 6), two accompaniments and fresh-baked cookies</p>	<p>21.95</p>
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### Entrées:

#### Grilled Chicken Provencal

marinated chicken breast plum tomatoes, black olives, garlic and fresh herbs

#### Asian Glazed Chicken

grilled chicken breast brushed with our signature glaze, served with a warm asian slaw

#### Chicken Breast Sauté

with turmeric, coconut milk, basil, shitake mushrooms

#### Herb Roasted Turkey Breast

Cornbread-collard stuffing and creamy onion gravy

#### Cider Brined Pork Loin

roasted with sage and topped with charred scallion & caramelized apple compote

#### Marinated Grilled Flank Steak (+2.00)

lager & course grain mustard flank steak with cilantro bbq sauce & frizzled onions

#### Espresso & Black Pepper Rubbed Sliced Beef (+2.00)

roasted petite tender served with a shitake mushroom demi glace sauce

#### Lemon Cod Fish Fillet <sup>EW</sup>

with a zucchini, tomato, garlic sauté

#### Potato Crusted Salmon Fillet (+2.00)

herb infused potato crusted salmon with cucumber dill salad

#### Harissa Lime Grilled Salmon (+2.00)

with yogurt sauce

#### Honey-Miso Roasted Salmon Fillet (+2.00)

with honey miso sauce

#### 5 Cheese Spinach & Mushroom Lasagna <sup>EW</sup>

with fire roasted tomato basil sauce

#### Green Thai Curry Tofu

with charred red peppers and bok choy

#### Chicken & Pulled Pork Paella

mushroom-tomato saffron sauce

#### Slow Cooked Burgundy Beef Short Ribs (+2.00)

in a rich demi glace Sauce

#### Baja Black Bean Cakes <sup>EW</sup>

with spicy sweet potato sauce

#### Farro, Wheat Berries

with butternut squash, sage, shaved parmesan

#### Chicken Caprese

boneless chicken breast with fresh mozzarella, basil and tomatoes

#### Beef & Wild Mushroom Meatloaf

with house-made gravy

#### Citrus Salmon

with lemon chive beurre blanc

#### Lemon Chicken

with artichokes and lemon wine sauce

#### Stuffed Portabella

with ricotta, grilled vegetables and fresh tomato basil sauce

#### Herb Marinated Flank Steak

with balsamic reduction

#### Slow Roasted Peppered Beef Tips

over egg noodles

#### Spanish Paella (+3.00)

with chicken, shrimp, chorizo, clams, rice, tomatoes, peppers and onions

#### Caribbean Jerk Chicken

with mango salsa

#### Shrimp Portofino (+2.00)

with mushrooms, garlic, artichokes and lemon butter sauce

#### Chicken Ragout

with braised mushrooms and sweet onions

#### Italian Sweet Sausage

with tri-colored peppers and onions, served over penne pasta with basil, tomatoes and blush wine sauce

**Orange Beef Satay**

with peppers and onions over rice

**Stuffed Pork Loin**

with pancetta, spinach and roasted red pepper coulis

**Maryland-style Crab Cakes** (+3.00)

with old bay remoulade

**Shrimp & Scallop Skewers** (+3.00)

with lemon dill butter

**Chicken Marissa**

with mushrooms and red wine sauce

**Peppercorn Beef Tenderloin** (+4.00)

with tarragon beurre blanc

**Mediterranean Cod**

with olives, tomatoes and oregano lemon butter

**Honey Glazed Ham**

with apple cranberry chutney

**Cajun Salmon**

with brown sugar glaze

**Herbed Grilled Chicken**

with mango salsa

**Quinoa & Kale Cakes**

over bed of roasted vegetables with red pepper coulis

**Prime Rib Au Jus** (+4.00, 25 person minimum)

**Butternut Squash Ravioli**

with brown butter and tarragon

**Cheese Ravioli Florentine**

with spinach, garlic and fresh tomatoes

**Chicken Chesapeake** (+2.00)

with lump crab meat, asparagus and old bay hollandaise

**Seafood Scampi** (+4.00)

with shrimp, scallops, fish du jour, garlic, butter and lemon

**Tuscan Pork Tenderloin**

with spinach, tomatoes, peppers, onions and artichokes

**Almond Crusted Salmon**

with a brown sugar amaretto glaze

**Sangria Chicken**

with oranges, lemons and sangria

**BBQ Chicken Breast**

over black bean corn salsa

**Potato Crusted Cod**

with classic tartar sauce

**Tilapia Olivia**

with olive tapenade

**Country-style Beef Pot Roast**

with potatoes, carrots, celery and onions

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**Accompaniments:**

**Smashed Yukon Gold Potatoes**

**Green Beans with Mushrooms & Shallots**

**Roasted Root Vegetable**

**Stir Fried Vegetables**

**Olive Oil Roasted Potatoes**

**Potato Goat Cheese Gratin**

**Kale & Leek Sauté**

**Roasted Brussels Sprouts & Heirloom Carrots**

**Carrot and Golden Beet Risotto, Ricotta Salada**

**Parmesan Potato Strudel**

**Scalloped Potatoes**

**Baked Sweet Potatoes**

**Herbed Couscous**

**Italian Orzo**

**Jasmine Rice Pilaf**

**Creamy Mac & Cheese**

**Broccolini**

**Broccoli**

**Roasted Cauliflower**

**Sugar Peas with Julienne Carrots**

**Honey Glazed Carrots**

**Fresh Asparagus**

**Sautéed Spinach**

**Broccoli, Cauliflower and Carrot Medley**

**Green Bean, Yellow Bean and Carrot Medley**

## THEMED LUNCH BUFFETS

all served as buffet or action station (requires staff), with bottled water, canned soda, iced tea or lemonade  
(15 person minimum)

### Italian 20.95

includes kale Caesar salad, Italian bread salad, warm bread sticks, Italian pastries and fresh fruit platter

#### Select two entrées:

- chicken parmesan
- sweet Italian sausage with pecorino cheese
- tricolor peppers & onions
- chianti braised beef
- parmesan crusted fish
- crisp skinned porchetta
- meatball marinara

#### Select two sides:

- soft polenta with mushrooms
- penne a la vodka
- baked pasta with marinara, ricotta & fresh mozzarella
- pasta carbonara
- crushed yukon gold potatoes with sage & olive oil
- zucchini tomato sauté

### Asian 20.95

includes tri-color Asian slaw, fresh fruit platter and fresh baked cookies

#### Select two entrées:

- char siu roast pork
- 5 spice sesame beef
- soy miso tofu
- peking roast chicken
- tonkatsu pork
- chili lemon peel chicken
- beef bulgogi

#### Select two sides:

- five vegetable fried rice
- stir-fried wild rice with mushrooms
- shanghai vegetable noodles
- stir fried vegetables
- soy glazed sweet potatoes

### Mexican 20.95

includes choice of two entrées, mixed greens with Mexican oregano vinaigrette, mexi-corn salad, Mexican rice and beans, house-made guacamole, fire roasted salsa, white corn tortilla chips, fresh fruit platter and fresh baked cookies

#### Select two entrées:

- chicken enchiladas with salsa verde
- chicken asada
- carnitas pork
- beef barbacoa
- pork al pastor
- vegetable stuffed peppers

### Taco Bar 20.95

includes avocado, crema, pineapple salsa, pico de gallo, jack cheese, house-made guacamole, fire roasted salsa, white corn tortilla chips, fresh fruit platter and fresh baked cookies

#### Taco bar:

- fish tacos
- carnitas pork tacos
- beef barbacoa tacos
- corn and flour tortillas

### Mediterranean 20.95

includes pita bread, Greek salad, cucumber-tomato salad, kalamata olives, feta cheese, lemon hummus, tabbouleh and grape leaves, tzatziki sauce, fresh fruit platter and fresh baked cookies

#### Select two entrées:

- lemon chicken kabob
- falafel
- beef & lamb gyro

## BREAKS & SNACKS

<b>Cookies &amp; Milk</b>	4.95	<b>Sweets and Treats</b>	4.95
traditional coffee break plus individual bottles of milk, chocolate milk and assorted fresh baked cookies		cookies, bars, brownies and fresh cut fruit	
<b>Veggies Please</b>	5.50	<b>Freshly-Baked Home-Style Cookies</b> (2pcs)	1.75
vegetable shooters with celery, carrot and cucumber sticks in ranch		<b>Chewy Chocolate Brownies</b>	2.50
<b>Bruschetta Break</b>	6.95	<b>Quinoa Salted Chocolate Bliss</b>	2.75
classic tomato bruschetta, olive tapenade, hummus with celery, carrots, cheese dip, baguettes and pita points		<b>Fresh Fruit &amp; Nuts Mosaic</b>	6.95
<b>Classic Time Out</b>	4.95	sliced fresh fruit, berries and nuts with raspberry yogurt dip	
potato chips, tortilla chips, pretzels, dip and salsa		<b>Bruschetta Bar</b>	5.00
<b>Energize</b>	6.95	tomato-basil, artichoke white bean roasted pepper, and wilted kale mushroom salad	
assorted granola and protein bars, spices almonds and a fresh fruit tray		<b>Assorted Hummus</b>	4.95
<b>Chips &amp; Pretzels</b>	1.95	with crisp vegetables and pita chips	
with house-made caramelized onion dip		<b>Roasted Nuts and Trail Mix</b>	5.95
<b>House-made Sweet Potato Chips</b>	2.50	assorted house roasted nuts, dried fruits & dark chocolate	
dusted with cinnamon and brown sugar		<b>Seasonal Hand Fruits</b>	1.95
<b>House-made Seasoned Potato Chips</b>	2.50	<b>Beverage Break</b>	2.95
with house-made caramelized onion dip		includes coffee, decaf, tea and iced water	
<b>House-made Tortilla Chips</b>	4.95	<b>Add Iced Tea or Lemonade</b>	1.00
with salsa verde, pico de gallo and guacamole		<b>Add Assorted Canned Sodas</b>	1.25
<b>Gourmet Miniature Pastries</b>	5.25		

## RECEPTION APPETIZERS & PLATTERS

### Charcuterie 8.75

prosciutto, genoa salami, cappicola, imported & domestic cheese, grilled zucchini, roasted tomatoes, marinated vegetables, fresh mozzarella and peppers, olives, with flat breads & rosemary focaccia

### Vegetable Charcuterie 5.75

roasted baby carrots, cucumber spears, grape tomatoes, celery sticks, spiced cauliflower, marinated mushrooms, olives, hummus and pita points

### Mediterranean Mezze & Pita 5.95

#### Select three dips:

- classic hummus
- red beet hummus
- chipotle hummus
- pumpkin hummus
- yogurt cucumber
- creamy eggplant
- tomato-cucumber
- marinated feta with roasted peppers
- kalamata olives
- lemon herb quinoa tabbouleh

### Build Your Own Tapas Table 15.95

includes Italian meats with rustic display of breads, gourmet crackers and flat breads

#### Select one cheese:

- feta
- creamy gorgonzola
- brie

#### Select two dips:

- lime-cilantro hummus
- red pepper hummus
- spinach artichoke dip
- white bean dip

#### Select four sides:

- roasted balsamic vegetables
- garbanzo bean salad
- grape leaves
- olives
- assorted sweet peppers
- mozzarella and tomato salad

### Fiesta Tex Mex Dip 4.55

spicy pico de gallo, salsa verde, green onions, jalapeños, sour cream, black beans, avocado, cilantro and shredded jack cheese served with tortilla chips

### International Fruit & Cheese Display 7.75

honey dew, cantaloupe, berries, pineapple, cheddar, brie, stilton and machego with crackers and flatbreads

### Gourmet Cheese Display 4.95

mild cheddar, gorgonzola, smoked gouda, fontina, garnished with grapes accompanied by assorted gourmet crackers

### Fresh Vegetable Platter 3.95

with fresh lemon basil dip

### Seasonal Grilled Vegetable Platter 5.25

seasonal grilled vegetables with a balsamic drizzle

### Sushi Sampler (includes 3 pieces per person) 7.95

chef's selection of seafood and vegetarian rolls

### Smoked Salmon Platter 8.95

capers, chopped egg, diced tomato and diced red onion served with whipped cream cheese and cocktail bread

### Baked Brie en Croute (serves 20) 50.00

includes choice of the following with baguette slices and assorted crackers

- toasted almonds and fresh pears
- brown sugar and pecans
- berry compote
- southern bourbon peach compote

### Spinach, Artichoke & Pepper Dip (serves 20) 50.00

served in a sourdough bread boule with crisp breads and crackers

### Warm Dip Station 5.25

spinach and artichoke dip, classic cheese fondue and buffalo chicken dip served with assorted crackers, pita points and french bread

## DESSERT STATIONS

An additional charge will be added for a required station attendant and/or chef. Service staff quantities vary depending on the final guest count for your event. (15 person minimum)

**Cobbler Station** 5.95  
served with premium vanilla ice cream, warm caramel topping and fresh whipped cream, finished with walnuts, raisins and cherries

**Select two cobblers:**

- apple
- peach
- mixed berry

**Make-Your-Own Sundae Bar** 5.95  
served with warm caramel sauce, double chocolate fudge, strawberry topping, jimmies, candy and nut toppings, fresh whipped cream and maraschino cherries

**Select two ice cream flavors:**

- vanilla
- chocolate
- strawberry

## CAKES

specialty cakes available upon request

**Cake Type:**

- yellow cake
- chocolate cake

**Frosting:**

- vanilla buttercream
- chocolate buttercream
- chocolate ganache
- whipped cream
- cream cheese

**Filling:**

- chocolate mousse
- vanilla custard
- lemon
- fudge
- blackout pudding
- raspberry
- cherry
- strawberry
- cannoli (+5.00 per person)

**Quarter Sheet Cake** (serves 15-25) 61.95/cake

**Half Sheet Cake** (serves 35-50) 85.95/cake

**Full Sheet Cake** (serves 75-100) 149.95/cake

**7 Inch Round** (serves 6-10) 44.95/cake

**10 Inch Round** (serves 14-18) 54.95/cake

**12 Inch Round** (serves 16-20) 61.95/cake

**Cupcakes** 59.95/two dozen  
choice of vanilla or chocolate cupcakes finished with buttercream frosting or fudge

**Assorted Mini Cheesecakes** 80.00/four dozen