breakfast menu

Personal Touch Catering
150 Kent Street; 17 Owens Hall, Blacksburg, VA 24061
phone: 540-231-5827   email: catering@vt.edu

All Menus Include: regular and decaffeinated coffee, iced water, & orange juice.

Tier One
choose 3: $9 per person; choose 4: $10.25 per person

Fresh Fruit Display
Individual Yogurt Parfaits
Assorted New York Style Bagels w/ Butter & Cream Cheese
Assorted Cereals w/ Milk
Assorted Petite Danish
Assorted Mini Muffins
Assorted Breakfast Breads

Tier Two
choose 2: $10.50 per person; choose 3: $12.75 per person
Includes 2 from Tier One

Scrambled Eggs
Hash Brown Potatoes
House Made French Toast w/ Butter & Maple Syrup
Home-Style Biscuits w/ Butter and Jellies

Tier Three
choose 2: $13.75 per person; choose 3: $15.25 per person
Includes 2 from Tier One and 2 from Tier Two

Frittata
*ham, bacon, and sausage, tomato-basil w/ mozzarella, roasted vegetable, or three cheese*
Sausage Links
Sausage Patties
Sliced Bacon
Grilled Chicken Strips
Sliced Ham
Biscuits w/ Sausage Gravy
Lox & Cream Cheese
Apple & Pear French Toast Casserole

Breakfast Stations:

Build Your Own Sandwich or Wrap
additional $4.50 per person
Includes: scrambled eggs, cheddar cheese, and choice of 2 toppings
Choose Two Breads:
  * biscuit, English muffin, bagel thin, or flour tortilla*
Choose Two Toppings:
  * sliced bacon, sausage patties, sausage links, sliced ham, grilled chicken breast strips, roasted mushrooms, roasted peppers, roasted onions, spinach, or diced tomatoes*
additional toppings $1.50 each

Biscuit Bar
additional $3.50 per person
Includes: jellies, jams, marmalades, honey, sliced cheeses, apple butter and sausage gravy
Fresh Baked Biscuits w/ Assorted Toppings

Manned Omelet Station
additional $6.75 per person
Made to Order Omelets
  * choice of: ham, bacon, sausage, cheddar cheese, mozzarella cheese, peppers, onions, mushrooms, spinach, tomatoes, broccoli & salsa*

Cereal Bar
additional $3.50 per person
Assorted Cereals
  * served with sliced strawberries, blueberries, raisins, walnuts, pecans, raisins and whole bananas, and your choice of 2% milk, almond milk, or skim milk*
  * oatmeal, cream of wheat, and grits are available for an additional charge*
light lunch buffet

Personal Touch Catering
150 Kent Street; 17 Owens Hall, Blacksburg, VA 24061
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Soup & Salad Buffet
choose 1 each: $9.50 per person; choose 2 each: $10.50 per person
choice of salads from our Classic Salads and our House Made Soups

Classic Salads
House Salad w/ Balsamic Vinaigrette
seasonal greens, cranberries, goat cheese, toasted pecans, and your choice of white or dark balsamic vinaigrette
Fresh Garden Salad w/ Balsamic Vinaigrette
seasonal greens, grape tomatoes, cucumbers, shredded carrots, and your choice of white or dark balsamic vinaigrette
Classic Caesar Salad
romaine lettuce, croutons, parmesan cheese, and caesar dressing

House Made Soups
Tomato Basil Bisque
Traditional Chicken Noodle
Broccoli & Cheddar
Loaded Potato
Chicken Tortilla
Garden Vegetable

Deli Platter
choose 2 each: $11.00 per person; choose 3: $12.00 per person
Includes: potato chips, assorted sliced breads, lettuce, tomato, and condiments

Meat Choices
sliced turkey, sliced ham, sliced roast beef, grilled chicken strips, chicken salad, tuna salad, egg salad, pimento spread, or roasted vegetables with a side of hummus

Cheese Choices
cheddar, swiss, provolone, pepper jack, or sliced muenster
specialty breads (ciabatta, Italian rolls, tortillas) available for an additional $1 per person

Desserts
choice of 1; $0.75 per person
Assorted Cookies
Brownies
Blondies

Drinks
Bottled Hokie Water $2.00
Bottled Coke Products $2.00
Sweet or Unsweet Tea Gallon $7.50 pg
Lemonade $7.00

Please add 5.3% Sales Tax and 19% Service Charge. Free Delivery (8A-5P M-F).
# plated lunch menu

**Personal Touch Catering**  
150 Kent Street; 17 Owens Hall, Blacksburg, VA 24061
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All Menus Include: choice of a salad, one starch, one vegetable, rolls & butter, one dessert, iced water, & unsweet tea.

## Entree Choices

<table>
<thead>
<tr>
<th>Price</th>
<th>Options</th>
</tr>
</thead>
</table>
| $14.00 per person | Seared Chicken Breast  
Roasted Cod  
Roasted Pork Loin  
Grilled Sirloin  
Vegetable Tower |
| $15.00 per person | Seared Crab Cakes  
Braised Beef Tips  
Roasted Tilapia  
Rotisserie Chicken  
Vegetable Lasagna  
* served with one vegetable, no starch |
| $17.00 per person | Boursin Cheese Stuffed Chicken Breast  
Roasted Pork Tenderloin  
Poached Salmon  
Sliced Strip Loin  
Portaballa Beggar's Purse |

## Salad Choices

- **House Salad w/ Balsamic Vinaigrette**: seasonal greens, craisins, goat cheese, and toasted pecans
- **Classic Garden Salad w/ Choice of Dressing**: seasonal greens, grape tomatoes, cucumbers, and shredded carrots with choice of ranch, Italian, or balsamic dressing
- **Caesar Salad**: romaine lettuce, shaved parmesan cheese, croutons, and Caesar dressing

## Starches

- Garlic Mashed Potatoes
- Creamy Cheddar Polenta
- Roasted Red Potatoes
- Wild Rice Pilaf

## Vegetables

- Seasonal Vegetable Medley
- Fresh Green Beans
- Blackened Broccoli
- Roasted Cauliflower

## Desserts

- Apple Pie w/ Whipped Cream
- Pecan Pie w/ Whipped Cream
- Sugar Coated Berries w/ Whipped Cream
- Cheesecake w/ Fruit Topping
- Chocolate Torte w/ Caramel Sauce

## Entree Toppings

Optional Choice of One:  
- bruschetta topping, maple butter sauce, tomato jus, citrus cream sauce, herb & lemon veloutte, dill cream sauce, mushroom demi, sesame glaze, or red onion confit
hot lunch buffet

Personal Touch Catering
150 Kent Street; 17 Owens Hall, Blacksburg, VA 24061
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All Menus Include: choice of a classic salad, 2 sides, rolls & butter, dessert, iced water & unsweet tea

Tier One
choose 2: $12.50 per person; choose 3: $13.25 per person

- BBQ Pulled Pork w/ Buns & Sauces
- Hot Dogs w/ Buns, Chili & Condiments
- Grilled Hamburgers (served with buns, cheese, toppings, and condiments)
- Garden Burgers (served with buns, cheese, toppings, and condiments)
- Meat or Vegetable Lasagna
- Baked Ziti
- Chicken Fajita w/ Peppers, Onions & Tortillas
- Beef Tacos w/ Taco Shells & Assorted Toppings

Tier Two
choose 2: $14.00 per person; choose 3: $15.50 per person

- Grilled Chicken Breast w/ Bruschetta Topping
- Southern Fried Chicken
- Beef Tips w/ Mushroom Topping
- Sliced Pork Loin w/ BBQ Mustard Sauce
- Roasted Tilapia w/ Lemon Cream Sauce

Tier Three
choose 2: $15.75 per person; choose 3: $17.75 per person

- Sliced French Cut Turkey Breasts w/ Cranberry Sauce
- Seared Salmon w/ Mustard Herb Sauce
- Low Country Boil (shrimp, sausage, corn on the cob, and potatoes)
- Sliced Strip Loin w/ Peppercorn Sauce
- Shrimp Jambalaya
- Country Fried Chicken Breast Smothered w/ Pepper Gravy

Sides
- Garlic Mashed Potatoes
- Rosemary Roasted Red Potatoes
- Smoked Macaroni & Cheese
- Seasonal Vegetable Medley
- Stewed Okra & Tomatoes
- Southern Green Beans
- Braised Red Cabbage
- Honey Glazed Carrots
- Baked Beans
- Refried Beans
- Rice Pilaf
- Spanish Rice
- Hop N’ Johns

Desserts
- Assorted Cookies
- Brownies
- Blondies
- Assorted Dessert Bars
- Seasonal Assorted Pies
box lunch menu

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Box Lunc hes
$9.75 per person
Includes: Miss Vickie’s chips, cookie, pickle spear, lettuce, tomatoes, and condiments. All sandwiches can be made into a wrap at no additional charge

Classic Turkey w/ Swiss Cheese on Wheat Bread
Classic Ham w/ Cheddar Cheese on White Bread
Classic Roast Beef w/ Provolone on White Bread
Marinated Vegetables w/ Herbed Cheese & Hummus on Ciabatta
Chicken Hill w/ Pesto Mayo on Ciabatta
    grilled chicken, additional $1.50 per person
Monte Carlo Chicken w/ Ham & Mozzarella on Italian Roll
    grilled chicken, additional $1.50 per person

Signature Salads
$11.50 per person
Dressing Choices: Ranch, Italian, White Balsamic, or Dark Balsamic

Grilled Chicken House Salad
    our classic house salad with tender grilled chicken and choice of dressing
Chicken Caesar Salad
    our classic caesar salad with tender grilled chicken and caesar dressing
Greek Salad
    chopped romaine, sliced red onions, feta cheese, pepperoncini, diced tomatoes, and kalamata olives with Greek dressing
Cobb Salad
    chopped romaine, diced chicken, crumbled bacon, diced eggs, tomatoes, diced cucumbers, and sliced avocado with choice of dressing

Drinks

Bottled Hokie Water $2.00
Bottled Coke Products $2.00
Sweet or Unsweet Tea Gallon $7.50 pg
Lemonade $7.00

Class ic Salads
$9.50 per person

House Salad w/ Balsamic Vinaigrette
    seasonal greens, craisins, goat cheese, toasted pecans, and your choice of white balsamic or dark balsamic
Fresh Garden Salad w/ Balsamic Vinaigrette
    seasonal greens, grape tomatoes, cucumbers, shredded carrots and your choice of white balsamic or dark balsamic
Classic Caesar Salad
    romaine lettuce, croutons, parmesan cheese and caesar dressing

Half & Half
$9.50 per person
Choice of a Boxed Lunch Sandwich and Classic Salad
# dinner buffet

*Personal Touch Catering*

150 Kent Street; 17 Owens Hall, Blacksburg, VA 24061  
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email: catering@vt.edu

All Menus Include: choice of a classic salad, 2 sides, rolls & butter, dessert, iced water & unsweet tea

## Tier One

*choose 2: $19.50 per person; choose 3: $22.00 per person*

<table>
<thead>
<tr>
<th>Sliced Flank Steak w/ Hunter's Sauce</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Pork Loin w/ Spiced Apples</td>
</tr>
<tr>
<td>Bone-In Tilapia w/ Bruschetta Topping</td>
</tr>
<tr>
<td>Ratatouille w/ Tofu</td>
</tr>
</tbody>
</table>

## Tier Two

*choose 2: $21.50 per person; choose 3: $24.00 per person*

<table>
<thead>
<tr>
<th>Sliced Roasted Turkey Breast w/ Apple-Raisin Chutney</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low Country Boil</td>
</tr>
<tr>
<td>Seared Salmon w/ Mustard Sauce</td>
</tr>
<tr>
<td>Country Fried Chicken Breast Smothered in Pepper Gravy</td>
</tr>
<tr>
<td>Seared 6oz. Sirloin w/ Peppercorn Sauce</td>
</tr>
<tr>
<td>Vegetable Lasagna</td>
</tr>
<tr>
<td>Layered Vegetable Bake</td>
</tr>
</tbody>
</table>

## Sides

<table>
<thead>
<tr>
<th>Garlic Mashed Potatoes</th>
<th>Baked Ziti</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Tri-Color Potatoes</td>
<td>Potato Au Gratin</td>
</tr>
<tr>
<td>German Potato Salad</td>
<td>Potatoes Latkes</td>
</tr>
<tr>
<td>Stewed Okra &amp; Tomatoes</td>
<td>Wild Rice Pilaf</td>
</tr>
<tr>
<td>Seasonal Vegetable Medley</td>
<td>Blackened Broccoli</td>
</tr>
<tr>
<td>Honey Glazed Carrots</td>
<td>Fresh Green Beans</td>
</tr>
<tr>
<td>Braised Red Cabbage</td>
<td>Macaroni &amp; Cheese</td>
</tr>
<tr>
<td>Braised Green Cabbage</td>
<td></td>
</tr>
</tbody>
</table>

## Desserts

<table>
<thead>
<tr>
<th>Bread Pudding w/ Hard Sauce</th>
<th>Red Velvet Cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cherry Cheesecake Trifle</td>
<td>Carrot Cake</td>
</tr>
<tr>
<td>Strawberry Cheesecake Trifle</td>
<td>Bourbon Pecan Pie</td>
</tr>
<tr>
<td>Cheesecake w/ Fruit Topping</td>
<td>Chocolate Trifle</td>
</tr>
</tbody>
</table>
plated dinner

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All Menus Include: choice of a salad, one starch, one vegetable, rolls & butter, one dessert, iced water, & unsweet tea.

Entree Choices

$21.50 per person
- Boursin Stuffed Bone-In Chicken Breast
- Roasted Tilapia
- Roasted Pork Chop
- Vegetable Tower

$24.50 per person
- Seared Crab Cakes
- Braised Beef Tips
- Roasted Turkey Breast
- Roasted Pork Tenderloin
- Grilled Sirloin
- Vegetable Lasagna
  served with one vegetable, no starch

$27.50 per person
- Sliced Prime Rib
- Half Roasted Chicken
- Poached Shrimp
- Seared Salmon
- Portabella Beggar’s Purse

Entree Toppings
Optional Choice of One
- bruschetta topping, maple butter sauce, tomato jus,
- herb & lemon veloutte, dill cream sauce, mushroom demi,
- sesame glaze, red onion confit, sun dried tomato pesto,
- or remoulade

Salad Choices

House Salad
- seasonal greens, craisins, goat cheese, and toasted pecans with balsamic vinaigrette

Caprese Salad
- sliced tomatoes with fresh mozzarella, basil, and balsamic glaze

Asparagus Salad
- romaine lettuce, orange segments, and diced tomatoes with lemon vinaigrette

Poached Pear Salad
- seasonal greens, toasted walnuts, blue cheese, and craisins with honey dijon vinaigrette

Butternut Squash Salad
- mixed greens, craisins, toasted pecans, and maple vinaigrette

Starches

- Garlic Mashed Potatoes
- Creamy Cheddar Polenta
- Mushroom Risotto
- German Potato Salad
- Wild Rice Pilaf

Vegetables

- Vegetable Medley
- Fresh Green Beans
- Blackened Broccoli
- Brussel Sprouts w/ Pecans
- Roasted Cauliflower
- Asparagus

Desserts

- Sugar Coated Berries w/ Whipped Cream
- Cheesecake w/ Fruit Topping
- Brad Pudding w/ Whiskey Sauce
- Berry Tart w/ Whipped Cream
- Turtle Molten Cake
- Bourbon Pecan Pie
## cocktail menu

**Personal Touch Catering**  
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### Cold Dips  
serves approx. 25 people

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach Dip w/ Hawaiian Rolls</td>
<td>$33</td>
</tr>
<tr>
<td>Tex-Mex Dip w/ Tortilla Chips</td>
<td>$40</td>
</tr>
<tr>
<td>French Onion Dip w/ Kettle Chips</td>
<td>$20</td>
</tr>
<tr>
<td>Sweet Chili Dip w/ Crackers</td>
<td>$25</td>
</tr>
<tr>
<td>Shrimp Dip w/ Crostini &amp; Pita</td>
<td>$45</td>
</tr>
<tr>
<td>Pineapple Pecan Dip w/ Crackers</td>
<td>$42</td>
</tr>
</tbody>
</table>

### Hot Dips  
serves approx. 25 people

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach Artichoke Dip w/ Tortilla Chips</td>
<td>$45</td>
</tr>
<tr>
<td>Black Bean Queso w/ Tortilla Chips</td>
<td>$38</td>
</tr>
<tr>
<td>Buffalo Chicken Dip w/ Tortilla Chips</td>
<td>$45</td>
</tr>
<tr>
<td>Cranberry Jalapeño Dip w/ Crackers</td>
<td>$40</td>
</tr>
<tr>
<td>Philly Beef Dip w/ Crostini</td>
<td>$50</td>
</tr>
</tbody>
</table>

### Hot Items  
serves approx. 25 people

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Satay w/ Cilantro Lime or Wasabi Soy Glaze</td>
<td>$43</td>
</tr>
<tr>
<td>Savory Beggar Purse</td>
<td>$50</td>
</tr>
<tr>
<td>Chicken, Turkey, or Beef Meatballs</td>
<td>$18</td>
</tr>
<tr>
<td>Shrimp &amp; Grits Balls w/ Dipping Sauce</td>
<td>$44</td>
</tr>
<tr>
<td>Arancini</td>
<td>$42</td>
</tr>
<tr>
<td>Chicken Wings w/ Celery &amp; Ranch</td>
<td>$52</td>
</tr>
<tr>
<td>Boneless Wings w/ Celery &amp; Ranch</td>
<td>$55</td>
</tr>
<tr>
<td>Mini Savor Tarts</td>
<td>$48</td>
</tr>
</tbody>
</table>

### Broccoli & Cheddar Bites w/ Ranch Dipping Sauce     | $53   |
### Fried Mac & Cheese Bites                             | $55   |
### Spinach Artichoke Wonton w/ Lemon Garlic Aioli      | $63   |
### Asparagus-Asiago in Phyllo with Hollandaise          | $45   |
### Spinach Stuffed Mushrooms                             | $40   |
### Seafood Studded Mushrooms                             | $48   |
### Mini Assorted Quiche                                 | $43   |
### Spanakopita                                           | $53   |
### Country Ham Biscuits                                 | $48   |
### Chicken Tenders w/ Honey Mustard & BBQ Sauce        | $62   |
**Platters**
serves approx. 25 people

Fresh Fruit Display w/ Yogurt Sauce .................................. $40
Crudite w/ Ranch Dipping Sauce ..................................... $40
Antipasto Display .......................................................... $45
  salami, capicola, provolone, red peppers, artichokes, 
  and kalamata olives
Supreme Antipasto Display ............................................. $78
  prosciutto, mortadella, capicola, fresh mozzarella, 
  red peppers, roasted artichoke heart, and kalamata olives
Domestic Cheese Display ............................................... $50
  served with dried fruit and crackers
Imported Cheese Display ............................................... $75
  served with dried fruit and crackers
Salmon Display ............................................................ $60
Gazpacho Shooters w/ Baby Mozzarella .......................... $38
Mushroom Ceviche ......................................................... $38
Watermelon Feta Skewers w/ Balsamic Glaze ............. $43

**Carving Station**
served with Hawaiian rolls; price per person

French-Cut Roasted Turkey Breast w/ .............................. $7.80
  served w/ cranberry aioli
Roasted Pork Loin w/ Mustard BBQ Sauce ..................... $6.50
Tenderloin of Beef w/ Chimichurri ............................... $11.75
Prime Rib w/ Horseradish Sauce ................................ $11.50
Roasted Leg of Lamb Almond Mint Pesto ....................... $10.75

**Bite Sized Hors D’oeuvres**
choice of 2, $35; choice of 3, $45; choice of 4, $54

Chicken & Waffle w/ Maple Hot Sauce
Sweet Tomato Jalapeño Chicken Canapes
Shrimp Salad on a Cucumber Cup
Curry Chicken Salad on Pita Points
Waldorf Salad on Celery Sticks
Grilled Flank Steak on Handmade Potato Chip
  served w/ horseradish sauce
Pork Loin w/ Caramelized Onions
  served w/ mustard bbq sauce
Mini Latkes w/ Kielbasa & Whole Grain Mustard
Mini Vegetable Pizza

**Bite Sized Desserts**
choice of 3; $6 per person, serves 25 people

Mini Cheesecakes
Petit Fours
Assorted Bars
Assorted Gourmet Cookies
Brownies
Cake Pops
Mini Pecan Pie
Mini Apple Pie
Mini Pumpkin Pie (Seasonal)
Chocolate Coconut Tart
Mini Fruit Tarts
Baklava
Apple Cresent
Mini Cupcakes
Mini Pineapple Upside Down Cakes

**Other Desserts**
$7 per dozen

Flavored Panna Cota
  chocolate, lemon, coconut, or banana
Flavored Mousse
  white chocolate, chocolate, strawberry, or raspberry
Peaches & Cream
  Brule peaches with whipped cream
Gourmet Chocolate Dipped Strawberries
House Made Bark
  peppermint, caramel pretzel, coconut, or almond
Assorted Mini Cookies

Ask about our gourmet cookies, brownies, and blondies!
action stations

**Pasta Station**
choose 2 sauces and 2 proteins; served with penne and tri-color rotini, peppers, onions, mushrooms, broccoli, spinach, tomatoes, squash, and zucchini; $8.50 per person

Sauces
- marinara, alfredo, scampi, or piccata
Proteins
- sausage, ground beef, chicken, shrimp, or capicola ham

**Mexi Bar**
choose 2 proteins; served with cilantro lime rice, black beans, lettuce, tomatoes, sour cream, cheese, salsa, flour tortillas, taco shells, and tortilla chips; $10 per person

Proteins
- grilled steak, grilled chicken, taco meat, shredded pork, or shrimp

**Shrimp & Grits Station**
$11 per person
Sautéed Shrimp with Sausage over Cheesy Grits

**Grilled Cheese Station**
choose 3 cheese and 2 proteins; served with tomatoes, grilled onions, roasted peppers, roasted mushrooms, spinach, guacamole, and pickles; $9 per person

Sliced Sourdough and Wheat Berry Breads
Cheese
- cheddar, swiss, provolone, pepperjack, mozzarella, pimiento spread, goat cheese
Proteins
- bacon, ham, chicken, turkey, roast beef, or pepperoni

**Mashed or Baked Potato Bar**
choose 2 proteins and 2 specialty toppings; served with sour cream, butter, and shredded cheddar cheese; $7.25 per person

Proteins
- bacon, ham, shredded chicken, diced chicken, sausage crumbles, or pepperoni
Specialty Toppings
- broccoli, green onions, roasted onions, tomatoes, roasted mushrooms, bleu cheese, roasted garlic, jalapeno, banana peppers, pesto and ranch

**French Fry Bar**
choose 2 fries, 2 proteins and 3 specialty sauces; served with green onions, roasted onions, tomatoes, roasted mushrooms, cheddar cheese, bleu cheese, roasted garlic, ketchup, mayo, and pesto; $6.50 per person

Potatoes
- regular, curly, waffle, sweet potato, potato wedges, or crinkle-cut
Specialty Sauces
- cheddar cheese sauce, brown gravy, cinnamon sugar, caramel, jalapeno cheese sauce, lime cilantro ketchup, Old Bay mayo, ranch, or bbq sauce
Proteins
- bacon, ham, shredded chicken, diced chicken, sausage crumbles, or pepperoni

**Popcorn Bar**
choose 1 sauce, 4 seasonings, and 3 toppings
$5.50 per person

Sauces
- cheese sauce, jalapeno cheese sauce, garlic butter, carmel, chocolate, raspberry, or vanilla
Seasonings
- buffalo wing, caramel corn, garlic parmesan, kettle corn, nacho cheddar, ranch, and white cheddar
Toppings
- strawberries, blueberries, M&M’s, peanuts, peanut M&M’s, pecans, almonds, mini chocolate chips, oreo cookie crumbles, toasted coconut

**Slider Station**
choose 2 proteins & 2 specialty condiments; served with lettuce, tomatoes, guacamole, onions, mushrooms, pickles, cheddar, swiss, pepperjack, mayo, mustard, and ketchup; $10.25 per person

Proteins
- beef, shredded pork, shredded chicken, crab cakes, or vegetable burgers
Condiments
- bbq sauce, lime cilantro ketchup, curry mayo, honey mustard, Old Bay mayo, pesto hummus, and horseradish sauce

**Slider Station**
choose 2 proteins & 2 specialty condiments; served with lettuce, tomatoes, guacamole, onions, mushrooms, pickles, cheddar, swiss, pepperjack, mayo, mustard, and ketchup; $10.25 per person

Proteins
- beef, shredded pork, shredded chicken, crab cakes, or vegetable burgers
Condiments
- bbq sauce, lime cilantro ketchup, curry mayo, honey mustard, Old Bay mayo, pesto hummus, and horseradish sauce
**Salad Station**

Choose 2 greens, 7 toppings, 2 proteins, and 2 dressings; $7.25 per person

- **Greens**
  - Romaine, mixed greens, iceberg, or spinach

- **Toppings**
  - Tomatoes, red onions, cucumbers, carrots, eggs, cheddar cheese, bleu cheese, mozzarella, feta, parmesan, peppers, olives, garbanzo beans, peas, mushrooms, broccoli, strawberries, blueberries, mandarin oranges, sunflower seeds, almonds, walnuts, pecans, or croutons

- **Proteins**
  - Ham, turkey, chicken, bacon, tofu, tuna, or shredded chicken

- **Dressings**
  - Ranch, bleu cheese, Italian, balsamic vinaigrette, or oil & vinegar

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**Crostini Bar**

Toasted Ciabatta Crostini, Toasted Pita, & Toasted Focaccia; choose 2 spreads, 3 toppings, and 1 protein; $6 per person

- **Spreads**
  - Garlic hummus, pesto hummus, black bean hummus, tzatziki, tapenade, pepper relish, pimiento spread, maranara, apple butter, peanut butter, jelly, or cinnamon butter

- **Toppings**
  - Bruschetta, capers, roasted mushrooms, onions, eggs, seasoned black beans, strawberries, berry compote, spiced apples, mozzarella, cheddar, brie

- **Proteins**
  - Bacon, smoked salmon, sliced chicken, baby shrimp, or grilled steak

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**Macaroni & Cheese Bar**

Choose 2 proteins and 2 specialty toppings; $8.50 per person

- **Proteins**
  - Bacon, ham, shredded chicken, diced chicken, sausage crumbles, or pepperoni

- **Specialty Toppings**
  - Broccoli, green onions, roasted onions, tomatoes, roasted mushrooms, bleu cheese, roasted garlic, banana peppers, and pesto

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**dessert stations**

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**S’mores Bar**

Choose 2 crackers/cookies, 2 candies, and 1 sauce; $8.75 per person

- **Crackers & Cookies**
  - Graham crackers, chocolate crackers, chocolate chip cookies, sugar cookies, peanut butter cookies, or sopapillas

- **Candies**
  - Hershey’s Bar, Hershey’s Cookies & Cream Bar, Reese’s Peanut Butter Cup, or Mint Patties

- **Sauces**
  - Caramel, strawberry, butterscotch, or caramelized pineapple

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**Ice Cream Sundae Bar**

Includes chocolate and vanilla ice cream & whipped cream; choose 4 toppings and 2 sauces; $6.50 per person

- **Toppings**
  - M&M’s, mini chocolate chips, crushed Oreos, gummy bears, pretzels, sprinkles, cherries, mini marshmallows, pecans, almonds, chopped Reese’s Cups or Peanuts

- **Sauces**
  - Chocolate, caramel, strawberry, butterscotch, fruit compote, or caramelized pineapple