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
phone: 540-231-5827   email: catering@vt.edu

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, crasins, 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 of 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Hokie Water</td>
<td>$2.00</td>
</tr>
<tr>
<td>Bottled Coke Products</td>
<td>$2.00</td>
</tr>
<tr>
<td>Sweet or Unsweet Tea</td>
<td>$8.25 GAL</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$7.70 GAL</td>
</tr>
</tbody>
</table>

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
phone: 540-231-5827   email: catering@vt.edu

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

Entree Choices
$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
Portobella Beggar's Purse

Entree Toppings
Optional Choice of One
bruschetta topping, maple butter sauce, tomato jus, citrus cream sauce, herb & lemon velouté, dill cream sauce, mushroom demi, sesame glaze, or red onion confit

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
## hot lunch buffet

**Personal Touch Catering**  
150 Kent Street; 17 Owens Hall, Blacksburg, VA 24061  
phone: 540-231-5827  
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: $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

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

Box Lunches
$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

Classic 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

Drinks

Bottled Hokie Water $2.00
Bottled Coke Products $2.00
Sweet or Unsweet Tea $8.25 GAL
Lemonade $7.70 GAL
### Dinner Buffet

**Personal Touch Catering**  
150 Kent Street; 17 Owens Hall, Blacksburg, VA 24061  
Phone: 540-231-5827  
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: $21.00 per person*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Flank Steak w/ Hunter's Sauce</td>
<td></td>
</tr>
<tr>
<td>Sliced Pork Loin w/ Spiced Apples</td>
<td></td>
</tr>
<tr>
<td>Bone-In Tilapia w/ Bruschetta Topping</td>
<td></td>
</tr>
<tr>
<td>Ratatouille w/ Tofu</td>
<td></td>
</tr>
<tr>
<td>Seasoned Rotisserie Chicken</td>
<td></td>
</tr>
<tr>
<td>Fried Chicken</td>
<td></td>
</tr>
<tr>
<td>Beef Tips with Mushroom Sauce</td>
<td></td>
</tr>
<tr>
<td>Sliced Flank Steak w/ Hunter's Sauce</td>
<td></td>
</tr>
<tr>
<td>Sliced Pork Loin w/ Spiced Apples</td>
<td></td>
</tr>
<tr>
<td>Bone-In Tilapia w/ Bruschetta Topping</td>
<td></td>
</tr>
<tr>
<td>Ratatouille w/ Tofu</td>
<td></td>
</tr>
<tr>
<td>Seasoned Rotisserie Chicken</td>
<td></td>
</tr>
<tr>
<td>Fried Chicken</td>
<td></td>
</tr>
<tr>
<td>Beef Tips with Mushroom Sauce</td>
<td></td>
</tr>
</tbody>
</table>

**Desserts**

- Bread Pudding w/ Hard Sauce
- Cherry Cheesecake Trifle
- Strawberry Cheesecake Trifle
- Cheesecake w/ Fruit Topping
- Carmel Apple Cake
- Red Velvet Cake
- Carrot Cake
- Bourbon Pecan Pie
- Chocolate Trifle

---

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

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

**Sides**

- Garlic Mashed Potatoes
- Roasted Tri-Color Potatoes
- German Potato Salad
- Stewed Okra & Tomatoes
- Seasonal Vegetable Medley
- Honey Glazed Carrots
- Braised Red Cabbage
- Braised Green Cabbage
- Baked Ziti
- Potato Au Gratin
- Potatoes Latkes
- Wild Rice Pilaf
- Blackened Broccoli
- Fresh Green Beans
- Macaroni & Cheese
plated dinner

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

All Menus Include: choice of a salad, one protein, one starch, one vegetable, rolls & butter, one dessert, iced water, & unsweet tea. Coffee $2.00 per person.

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

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

---

### Cold Dips

<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 Chilli 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>
<tr>
<td>Mushroom Ceviche</td>
<td>$38</td>
</tr>
<tr>
<td>Salsa w/ Tortilla Chips</td>
<td>$20</td>
</tr>
</tbody>
</table>

---

### Hot Dips

<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>Crab Dip w/ Tortilla Chips &amp; Crackers</td>
<td>$55</td>
</tr>
</tbody>
</table>

---

### Hot Items

<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/ BBQ 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 Savory Tarts</td>
<td>$48</td>
</tr>
</tbody>
</table>

---

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli &amp; Cheddar Bites w/ Ranch Dipping Sauce</td>
<td>$48</td>
</tr>
<tr>
<td>Fried Mac &amp; Cheese Bites</td>
<td>$55</td>
</tr>
<tr>
<td>Spinach Artichoke Wonton w/ Lemon Garlic Aioli</td>
<td>$63</td>
</tr>
<tr>
<td>Asparagus-Asiago in Phyllo with Hollandaise</td>
<td>$45</td>
</tr>
<tr>
<td>Spinach Stuffed Mushrooms</td>
<td>$40</td>
</tr>
<tr>
<td>Seafood Studded Mushrooms</td>
<td>$48</td>
</tr>
<tr>
<td>Mini Assorted Quiche</td>
<td>$42</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>$53</td>
</tr>
<tr>
<td>Country Ham Biscuits</td>
<td>$48</td>
</tr>
<tr>
<td>Chicken Tenders w/ Honey Mustard &amp; BBQ Sauce</td>
<td>$62</td>
</tr>
</tbody>
</table>
Platters
serves approx. 25 people

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit Display w/ Yogurt Sauce</td>
<td>$40</td>
</tr>
<tr>
<td>Crudite w/ Ranch Dipping Sauce</td>
<td>$40</td>
</tr>
<tr>
<td>Antipasto Display</td>
<td>$45</td>
</tr>
<tr>
<td>Supreme Antipasto Display</td>
<td>$78</td>
</tr>
<tr>
<td>Domestic Cheese Display</td>
<td>$50</td>
</tr>
<tr>
<td>Imported Cheese Display</td>
<td>$75</td>
</tr>
<tr>
<td>Salmon Display</td>
<td>$60</td>
</tr>
<tr>
<td>GAZPACHO Shooters w/ Baby Mozzarella</td>
<td>$38</td>
</tr>
<tr>
<td>Watermelon Feta Skewers w/ Balsamic Glaze</td>
<td>$43</td>
</tr>
</tbody>
</table>

Carving Station
served with Hawaiian rolls; price per person, minimum of 15

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>French-Cut Roasted Turkey Breast w/</td>
<td>$7.80</td>
</tr>
<tr>
<td>served with cranberry aioli</td>
<td></td>
</tr>
<tr>
<td>Roasted Pork Loin w/ Mustard BBQ Sauce</td>
<td>$6.50</td>
</tr>
<tr>
<td>Tenderloin of Beef w/ Chimichurri</td>
<td>$11.75</td>
</tr>
<tr>
<td>Prime Rib w/ Horseradish Sauce</td>
<td>$11.50</td>
</tr>
<tr>
<td>Roasted Leg of Lamb Almond Mint Pesto</td>
<td>$10.75</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken &amp; Waffle w/ Maple Hot Sauce</td>
<td></td>
</tr>
<tr>
<td>Sweet Tomato Jalapeño Chicken Canapes</td>
<td></td>
</tr>
<tr>
<td>Shrimp Salad on a Cucumber Cup</td>
<td></td>
</tr>
<tr>
<td>Curry Chicken Salad on Pita Points</td>
<td></td>
</tr>
<tr>
<td>Waldorf Salad on Celery Sticks</td>
<td></td>
</tr>
<tr>
<td>Grilled Flank Steak on Handmade Potato Chip</td>
<td></td>
</tr>
<tr>
<td>served with horseradish sauce</td>
<td></td>
</tr>
<tr>
<td>Pork Loin w/ Caramelized Onions</td>
<td></td>
</tr>
<tr>
<td>served with mustard bbq sauce</td>
<td></td>
</tr>
<tr>
<td>Mini Latkes w/ Kielbasa &amp; Whole Grain Mustard</td>
<td></td>
</tr>
<tr>
<td>Mini Vegetable Pizza</td>
<td></td>
</tr>
</tbody>
</table>

Bite Sized Desserts
choice of 3; $6 per person

<table>
<thead>
<tr>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Cheesecakes</td>
</tr>
<tr>
<td>Petit Fours</td>
</tr>
<tr>
<td>Assorted Bars</td>
</tr>
<tr>
<td>Assorted Gourmet Cookies</td>
</tr>
<tr>
<td>Brownies</td>
</tr>
<tr>
<td>Cake Pops</td>
</tr>
<tr>
<td>Mini Pecan Pie</td>
</tr>
<tr>
<td>Mini Apple Pie</td>
</tr>
<tr>
<td>Mini Pumpkin Pie</td>
</tr>
<tr>
<td>Chocolate Coconut Tart</td>
</tr>
<tr>
<td>Mini Fruit Tarts</td>
</tr>
<tr>
<td>Baklava</td>
</tr>
<tr>
<td>Apple Cresentes</td>
</tr>
<tr>
<td>Mini Cupcakes</td>
</tr>
<tr>
<td>Mini Pineapple Upside Down Cakes</td>
</tr>
</tbody>
</table>

Other Desserts
$7 per dozen

<table>
<thead>
<tr>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flavored Panna Cotta</td>
</tr>
<tr>
<td>chocolate, lemon, coconut, or banana</td>
</tr>
<tr>
<td>Flavored Mousse</td>
</tr>
<tr>
<td>white chocolate, chocolate, strawberry, or raspberry</td>
</tr>
<tr>
<td>Peaches &amp; Cream</td>
</tr>
<tr>
<td>Brule peaches with whipped cream</td>
</tr>
<tr>
<td>Gourmet Chocolate Strawberries</td>
</tr>
<tr>
<td>House Made Bark</td>
</tr>
<tr>
<td>peppermint, caramel pretzel, coconut, or almond</td>
</tr>
<tr>
<td>Assorted Mini Cookies</td>
</tr>
</tbody>
</table>

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, 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, cilantro lime ketchup, Old Bay mayo, ranch, or bbq sauce
Proteins
- bacon, ham, shredded chicken, diced chicken, sausage crumbles, or pepperoni

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

Sauces
- cheese sauce, jalapeno cheese sauce, garlic butter, carmel, chocolate, raspberry, or vanilla
Seasonings
- caramel corn, garlic parmesan, kettle corn, nacho cheddar, ranch, and white cheddar
Toppings
- strawberries, blueberries, M&Ms, peanuts, peanut M&Ms, 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, cilantro lime ketchup, curry mayo, honey mustard, Old Bay mayo, pesto hummus, and horseradish sauce

**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

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

---

**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

---

**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, jalapenos, and pesto

---

**dessert stations**

**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

---

**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 Oreo's, gummy bears, pretzels, sprinkles, cherries, mini marshmallows, pecans, almonds, chopped Reese's Cups, Peanuts

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