

Catering Guide

Fall 2026



Breakfast

Start your event off with one of our delicious breakfast offerings. These menus are presented buffet style or can be individually boxed and wrapped. They are served with the appropriate condiments. All breakfast menus include freshly brewed coffee, decaffeinated coffee, hot tea and iced water. Cold menu selections require a minimum of five guests. Hot menu selections require a minimum of ten guests.

Continental

An assortment of breakfast muffins, fresh cut seasonal fruit plate, apple or orange juice

\$11.30

Daybreak

Scrambled eggs, breakfast potatoes, sausage patties or bacon, fresh cut seasonal fruit plate, assorted breakfast pastries, apple or orange juice

\$13.79

Early Riser

Quiche Lorraine, buttermilk biscuits, fresh cut fruit plate, apple or orange juice

\$16.30

Healthy Beginning

Vanilla yogurt with granola topping, oatmeal, fresh cut seasonal fruit plate, breakfast fruit breads, apple or orange juice

\$12.53

Eye Opener

Scrambled eggs, breakfast potatoes, buttermilk pancakes, maple syrup, sausage patties, bacon, fresh cut seasonal fruit plate, muffins, apple or orange juices

\$14.93

Breakfast a la carte menu

Bagels & Cream Cheese

\$3.76

Donuts

\$2.50

Danish

\$2.73

French Toast with Syrup

\$3.76

Biscuits and Country Gravy

\$3.76

Oatmeal

\$3.78

Cold Cereal and Milk

\$4.13

Coffee / Decaffeinated Coffee

by Gallon

\$18.89

Soft Drinks

\$1.99

Bottled Water

\$1.99

Bottled Juices

\$3.76

Milk

\$3.76





Signature Sandwiches

Our Signature Sandwiches can be prepared and customized to meet your guest needs. They can be prepared to go as a boxed lunch with a beverage, bag of chips and cookie with appropriate condiments or buffet with a beverage, bag of chips, choice of side salad, and your choice of cookie or brownie. Your menu may be a variety of the selections but require a minimum of five each per choice.

Boxed Lunch \$17.61 | Catered Meal \$20.09

Midwest Smoked Ham Club

Smoked ham shaved and stacked on a flakey croissant with provolone cheese, leaf lettuce, sliced tomato, crisp bacon and honey mustard.

Roasted Garden Vegetable Ciabatta

Roasted balsamic marinated zucchini, eggplant, mushrooms, red peppers and red onion topped with mozzarella on a ciabatta roll.

Roasted Beef & Swiss Baguette

Tender sliced roasted beef with caramelized onions, fresh spinach, Swiss cheese and horseradish mayonnaise.

Southwestern Chicken Fajita Wrap

Sliced chicken breast with sautéed chipotle pepper & onions strips, tomato and shredded lettuce and wrapped in a flavored tortilla.

Turkey Cheddar Tomato Wrap

Shaved roasted turkey breast with aged cheddar cheese, leaf lettuce, tomato and ranch flavored cream cheese wrapped in a flavored tortilla

Pesto Chicken Ciabatta Sandwich

Roasted chicken breast with sliced tomato, arugula, provolone cheese and pesto mayonnaise on Ciabatta Bread.



Themed Buffets

Our Themed Buffets have been created with distinctive themes for your event planning convenience. Each buffet is served with iced water and lemonade or iced tea and appropriate condiments. These menus require a minimum of fifteen guests.

Chicago Bistro Grill

Hamburgers, hot dogs and veggie burgers with sliced cheese, choice of potato salad, coleslaw or macaroni salad, relishes including sliced tomato, lettuce, red onion, dill slices. Also includes potato chips, fudge brownie or rice crispy bar and beverage.

\$18.20

Milan Italian Buffet

Baked lasagna and Chicken Italiano with parmesan zucchini, garlic bread sticks, Garden salad, Peach Cobbler and beverage

\$23.05

Pacific Rim

Sweet & Sour chicken breast, beef & broccoli stir fry, miniature egg rolls, vegetable fried rice, jasmine rice, Asian blend vegetables, oriental cabbage salad, fortune cookie and beverage.

\$23.91

Austin Texas BBQ

Pulled pork, grilled chicken breasts and veggie burgers with bbq sauce, corn cobbettes, baked beans, potato salad and watermelon. Relishes including sliced tomato, lettuce, red onion, dill slices. Also includes potato chips, fudge brownies and beverage.

\$21.45

Baja Mexican Buffet

Cheese enchiladas and Chicken Fajitas with flour tortillas, shredded cheddar, sliced black olives, pico de gallo, sliced jalapenos, sour cream, Spanish rice, refried beans, tortilla chips, cinnamon churro or Cinnamon Tortilla Strips and beverage.

\$22.66

Idaho Potato Bar & Salad Buffet

Giant baked Idaho potatoes with chili con carne, cheddar cheese sauce, mushroom cream sauce, broccoli, grilled onions, roasted red peppers, sliced jalapenos, bacon bits, shredded cheddar cheese, sour cream and margarine. Accompanied by a garden-fresh green salad with tomato wedges, cucumber slices, apple pie and beverage.

\$16.34



Build Your Own Buffet

Our Culinary Classic Build your own buffet or served meal has been created to let you design your own menu. Your menu will include your choice of entrée, salad and dressing, two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, iced water and iced tea and your choice of dessert. These menus require a minimum of fifteen guests.

This option can also be prepared and served as a boxed selection.

Salads

Tossed Mixed Greens Salad with grape tomatoes and cucumber slices

Caesar Salad with Romaine, parmesan, red onion, tomato wedges and Caesar

Fresh Fruit Salad with melon slices, orange zest and fresh mint leaves

Iced Berg Wedge Salad with cherry tomato, lemon wedge and bleu cheese crumbles

Portabella Salad with thin sliced marinated portabella, red peppers & mixed greens

Baby Spinach with Mandarin oranges, red onion, croutons and raspberry vinaigrette

Tuscany Tomato & Mozzarella, tomato, fresh mozzarella & basil with garlic vinaigrette

Dressings

Balsamic Vinaigrette, Blue Cheese, Caesar, Garlic Parmesan, French, Honey Dijon Mustard, Olive Oil & Red Wine Vinaigrette, Raspberry Vinaigrette, Red Pepper Ranch, Zesty Italian

Culinary Classic Entrees

Southwestern Glazed Pork Loin, sliced and served with chipotle pepper sauce \$22.66

Chicken Piccata, breast of chicken lightly sautéed in light lemon sauce with capers \$23.86

Italian Chicken, grilled breast of chicken seasoned with Italian marinade. \$23.91

Rosemary Chicken, served with rosemary and garlic \$23.91

Broiled Salmon with Dill Butter, fillet broiled to perfection served with dill butter \$ Market

Steak Au Poivre, Delicious beef tenderloin served with brandy sauce and peppercorns \$ Market

Accompaniments

Sautéed Spinach, Green Beans with Almonds, Confetti Corn, Florentine Blend, Broccoli Florets, Dilled Baby Carrots, Grilled Zucchini with basil, Garlic Mashed Potatoes, Roasted Red Potatoes with Herbs, Scalloped Potatoes, Whipped Sweet Potatoes, Au Gratin Potatoes, Basil Orzo, Wild Rice Pilaf

Desserts

Chocolate Cake

Carrot Cake

Angel Food Cake with Berries

Dutch Apple Pie

Fresh Melon

Cheesecake with Topping

Assorted Bars

Peach Cobbler

Pumpkin Pie





Hors D'oeuvres & Dips

Our Appetizers, Dips, Hors d' oeuvres selections are perfect for meetings, parties, pre meal gatherings

Trays & Displays

Pricing per person

Crudités & Dip

\$3.76

Cheese & Crackers

\$5.67

Imported Cheese Board & Gourmet Crackers

\$8.23

Fresh Seasonal Fruit & Cheese

\$6.17

Fresh Seasonal Fruit & Yogurt Dip

\$6.17

Mini Sandwiches on Wheat Rolls

with Two Assorted Fillings

(Tuna Salad, Egg Salad, Chicken Salad, Seafood Salad, Turkey, Cucumber Cream Cheese, Caprese)

\$6.28

Assorted Dips

Serves 10-12 people

Spinach Artichoke Dip with Pita Chips

\$17.61

Southwest Ranch Dip with Tortilla Chips

\$17.61

French Onion Dip with Potato Chips

\$17.61

Mexican Layer Dip with Tortilla Chips

\$20.13

Pico de Gallo with Tortilla Chips

\$15.16

Nacho Cheese or Guacamole with Tortilla Chips

\$17.61

Hummus with Pita Chips

\$17.61

Hors D'oeuvres

Pricing by the dozen

Meatballs (Italian, BBQ or Teriyaki)

\$15.16

Egg Rolls

\$21.46

Stuffed Mushrooms

\$21.46

Chicken or Vegetable Quesadillas

\$21.46

Breaded Chicken Tenders

\$22.66

Chicken Wings (Buffalo, BBQ or Teriyaki)

\$18.87

Bruschetta

\$14.85

Fruit Kabobs

\$21.46

Shrimp Cocktail

\$Market



A la Carte Bakery Items

Prices per Dozen

Assorted Donuts

\$19.33

Danish/Pastries

\$27.18

Brownies

\$19.28

Muffins

\$21.05

Cookies

\$17.34

Bagels, Each

\$3.76

Rice Crispy Treats

\$27.18

Dessert Bars

\$27.18



Beverages

Pricing by the gallon

Coffee

\$18.89

Iced Tea

\$16.31

Lemonade

\$16.30

Cranberry Lime Punch

\$15.90

Sherbet Punch

\$16.31

Iced Mocha Frappuccino

\$21.36

Pricing by the each

Soda

\$1.99

Bottled Water

\$1.99

Bottled Juice

\$3.76

Pricing subject to change due to market price fluctuation and product availability.