

Planning Information

ARAMARK is pleased to present this catering guide. We offer services ranging from coffee breaks and lunch deliveries to formal served dinners. We are ready to assist you with every detail to ensure the success of your event.

Facilities

Rooms available for catered events at Lander University are scheduled by Facilities Management. They can be contacted at 388.8335. Please check the availability of the room you would like to use as soon as you have selected your date.

Catering Services does not provide tables or chairs for catered events except for those events held in the Grier Student Center Dining Hall. Tables and chairs for other venues are provided by Facilities Management.

After you have reserved a room for your event, please contact Catering Services at 388-8198 to discuss the other details of your event. When scheduling services, ARAMARK will need the following information:

- ◆ Date and time of the event
- ◆ Location of the event
- ◆ Name of organization or department financially responsible
- ◆ Estimated number of guests
- ◆ Type of service required
- ◆ Billing information, including college account number or billing address.
- ◆ Events not billed to a University account require a 50% deposit when the event is confirmed.

Menu Planning

Your menu, room set-up and any special requests (i.e., flowers, candles, special dietary requirements, etc.) for full-service events should be arranged with ARAMARK at least ten business days prior to the event. If you prefer menu choices that are not included in this guide, we will be happy to customize a menu to suit your needs. Please provide arrangements for special menus three weeks in advance of your event.

When planning your meal and program, remember that the servers will leave the dining area when your program begins to avoid noise and distractions that may disturb your guests.

Final Guest Guarantees

A final guest guarantee is required two business days prior to your event. If no guarantee is received, we will plan and charge according to the estimated guest count. If your event is on a Sunday or Monday, your final guest count must be submitted before noon on Thursday. If the actual guest count exceeds the guaranteed count, you will be billed for the actual guest count.

Planning Information

Delivery Service

Arrangements for pickup or delivery services should be made with ARAMARK at least seven days in advance. Off-campus deliveries farther than ten miles from Grier Student Center Dining Hall will incur an additional \$25.00 delivery fee per 10 miles. Pickup orders should be paid for when received unless they are charged to a college account.

Other Policies and Information

ARAMARK will make arrangements for decorations (i.e., flowers, linen, etc.) when requested. Your final invoice will include the costs of these items purchased or rented on your behalf, including labor if required.

Alcoholic beverages are not permitted on the Lander University campus. They are permitted at Cambridge Hall. Please discuss this when scheduling your event.

Unless otherwise noted, all prices listed in this guide are per person.

Gratuities are appreciated, but not required, for events billed to the University. Please consult ARAMARK if you wish to leave the servers a gratuity. A 15% service charge will be added to the invoice for all groups not billed to the college.

For your safety, it is the policy of ARAMARK that no food or beverages are removed from a facility where a catered function is held.

Checks for services should be made payable to ARAMARK.

Breakfast Buffets

*All breakfast buffets include coffee and choice of juice.
We request a minimum of 10 guests for buffet service.*

Traditional	\$6.75
Scrambled eggs, bacon or sausage, grits and hash browns, buttermilk biscuits, sausage gravy and fresh fruit salad	
Breakfast Frittata	\$7.35
Sausage, ham or vegetable frittata served with grits, hash browns, buttermilk biscuits, bacon or sausage, sausage gravy and fresh fruit salad	
Add Pancakes or French Toast with hot syrup (per person)	\$1.05
Continental	\$5.25
Featuring assorted breakfast bakery items with fresh fruit salad, cut melon or whole fruit (seasonal)	

Baked Goods à la Carte

Prices below are based on items being picked-up from the Grier Student Center Dining Hall on disposable trays. There will be an additional charge for delivery, set-up and take-down of an event using à la carte items.

All items are served with traditional accompaniments.

Breakfast Breads and Pastries.....	\$6.65 per dozen
Bagels with cream cheese, Danish pastries, muffins, sweet rolls biscuits with butter and jelly	
Mini Breakfast Pastries.....	\$5.75 per dozen
assorted Danish pastries, muffins and sweet rolls	
Glazed Donuts	\$5.50 per dozen
Sausage Biscuits	\$11.75 per dozen
Mini Biscuits with sausage, deli ham, or cheese	\$5.95 per dozen
Assorted Whole Fruits	\$7.75 per dozen

Breakfast Breaks

Choice of juice, coffee, fresh fruit tray and assorted muffins & pastries	\$4.15
Choice of juice, coffee and assorted muffins & pastries	\$3.05
Choice of juice and coffee.....	\$2.45

Our complete beverage selection is listed on page 14.

Luncheon Buffets

Luncheon buffets include choice of house dessert, iced tea and coffee

Fajita Buffet \$7.75

Chicken or beef strips with peppers and onions
Soft flour tortillas
Refried beans
Spanish rice
Toppings: shredded lettuce, diced tomatoes, black olives, sliced jalapeños,
shredded cheddar cheese, sour cream and salsa

Pasta Bar \$7.85

Mixed green salad with two dressings, penne pasta with white wine pesto
cream sauce, fusilli pasta with a hearty marinara sauce, sautéed mushrooms,
steamed broccoli and garlic bread.
Add Italian Sausage or Grilled Chicken (per person) \$1.75

All American Cookout Lunch \$7.10

Hamburgers, hot dogs, baked beans, corn-on-the-cob, potato salad or coleslaw,
relish tray, condiments and potato chips.

Southern Style Cookout Lunch \$8.35

Southern fried chicken, chopped pork BBQ, baked beans, corn-on-the-cob,
potato salad or coleslaw.

Luncheon Buffets

Luncheon buffets include dinner rolls with butter, brownies, blondies and cookies, iced tea and water.

Soup and Salad Bar \$7.50

Crisp mixed salad greens with an assortment of fresh garden vegetables.
Add chopped egg, diced ham, or crumbled bacon (per person) \$.50
Add grilled chicken (per person) \$1.25

Choice of two prepared salads:
Chicken, tuna, pasta, fruit, potato or coleslaw.

Choice of two salad dressings
Choice of one soup

Soup and Deli Buffet \$7.95

Thin-sliced meats: turkey breast, ham, and roast beef
Sliced cheeses: American and Swiss

Choice of one prepared salad: chicken, tuna or pimento cheese
Choice of one soup

Assorted Deli Breads (wheat, white, sourdough, pita)
Relish tray & condiments, potato chips

Soup Selections

Tomato Bisque	Cream of Broccoli
Broccoli Cheese	Corn Chowder
Chicken Noodle	Cream of Potato
Vegetarian Vegetable	Clam Chowder
Chili Bean	Vegetarian Chili

Salad Dressings

Ranch	Honey Mustard
Poppy Seed	Fat-Free Italian
French	Fat-Free Ranch
Blue Cheese	Fat Free Raspberry
Caesar	Vinaigrette

Luncheon Buffets

*Luncheon buffets include mixed green salad,
dinner rolls, house dessert, tea and coffee.*

Chicken

- Grilled Lemon Chicken \$9.35
Boneless, skinless chicken breast marinated in lemon juice, oregano,
garlic and black pepper. Served with rice pilaf and mixed fresh vegetables.
- Asiago Chicken \$9.35
Grilled chicken breast topped with asiago cheese, olives and tomatoes.
Served with mashed redskin potatoes and chef's choice of vegetable.
- Teriyaki Chicken \$9.35
Boneless breast of chicken, marinated in teriyaki sauce and served over
steamed rice with stir-fried vegetables.
- Fried, Grilled or Baked Chicken Breast..... \$9.35
Served with choice of starch and vegetable.
- Chicken Cordon Bleu \$10.50
Boneless breast of chicken, wrapped in baked ham and Swiss cheese
then breaded and baked. **Served with choice of starch and vegetable.**

Beef & Pork

- Roast Beef \$9.35
Sliced roast beef au jus served with scalloped or mashed potatoes
and a medley of fresh vegetables.
- Spiced Pork Loin \$9.95
Pork loin rubbed with herbs and seasoning, sliced and complimented by a
vidalia onion compote. Served with cider mashed sweet potatoes and
mixed fresh vegetables.
- Prime Rib..... \$12.75
A six-ounce portion of our slow roasted prime rib of beef, served with garlic mashed
red skin potatoes and a medley of fresh vegetables.

Pasta

Vegetarian sauces are available for all pasta entrees.

- Lasagna..... \$9.25
Layers of pasta, meat sauce and cheese.
- Spaghetti with Meat Balls \$9.25
Angel hair pasta tossed with a tomato sauce and topped with seasoned
meatballs. Served with garlic bread.

Served Luncheons

All served luncheons include choice of house dessert, iced tea and coffee.

Sandwich Plates

Turkey Club Croissant..... \$8.25
Sliced turkey breast on a fresh croissant, topped with bacon, cheese, lettuce and tomato. Served with rotini pasta salad and fresh cut fruit.

Chicken Salad Croissant..... \$6.25
Creamy chicken salad on a fresh croissant, topped with lettuce and tomato, and served with fresh cut fruit and pasta salad.

Italian Hoagie..... \$7.25
Shaved ham and salami topped with sliced cheese, lettuce, tomato, onion and Italian dressing. Served on a seeded hoagie roll with pasta salad and fresh cut fruit.

Salad Plates

include dinner rolls and butter

Grilled Chicken Caesar..... \$8.15
Marinated, grilled chicken breast strips served on a bed of romaine lettuce with red onions, tomatoes and croutons tossed with a creamy Caesar dressing with shredded Parmesan cheese.

Grilled Chicken Salad..... \$8.15
Marinated, grilled chicken breast, sliced and served on a bed of spring greens with tomatoes and cucumbers, and drizzled with your choice of dressing.

Chef Salad..... \$6.25
Crisp mixed greens topped with ham, pepperoni, turkey breast, egg slices, tomatoes, cucumbers and red onions. Served with your choice of dressing.

Spinach Salad..... \$6.15
Baby spinach topped with bacon, egg slices, red onions, almonds, tomatoes, cucumbers, parmesan cheese, and dressed with our raspberry vinaigrette dressing.

*Any of the selections above can be prepared
as a boxed meal with a dessert bar, 1 bag of chips or
1 piece of whole fruit and a canned soda or bottle of water.*

Boxed Meals

*We request a minimum order of 10 meals with a total of two choices.
We regret that we cannot prepare different meal choices for each participant.*

Salads

include a piece of whole fruit, cookies or brownies, a 12 ounce canned soda or bottle of water and utensils.

Chef Salad	\$5.75
Crisp mixed greens topped with ham, turkey, egg slices, tomatoes and cheddar cheese. Served with your choice of dressing.	
Classic Caesar	\$5.45
A bed of romaine lettuce with tomatoes, shredded parmesan cheese, croutons and a garlic bread stick. Served with a creamy Caesar or your choice of dressing.	
With chicken.....	\$6.20
With shrimp	\$6.95
Spinach Salad.....	\$5.45
Baby spinach topped with crumbled bacon, egg slices, red onions, and tomatoes with your choice of dressing.	
With blackened chicken.....	\$6.20
With blackened shrimp.....	\$6.95

Boxed Meals

*We request a minimum order of 10 meals with a total of two choices.
We regret that we cannot prepare different meal choices for each participant.*

Sandwiches

*Includes a pickle spear, bag of chips, piece of whole fruit, a cookie,
a 12 ounce canned soda and utensils.*

- Chicken Caesar Wrap..... \$6.25
Crisp Romaine lettuce, diced tomato, shredded parmesan, sliced chicken
and garlic croutons. Dressed with a creamy Caesar and rolled in a flat
tortilla.
- Bearcat Club Wrap \$6.25
Turkey, ham, bacon, iceberg lettuce and shredded cheddar cheese.
Dressed with Ranch and rolled in a flat tortilla.
- Chicken Salad Croissant..... \$6.25
Our house made chicken salad on a buttery croissant with lettuce,
tomato and red onion.
- Turkey Ciabatta \$6.25
Thinly sliced turkey on a ciabatta roll with American or Swiss cheese,
lettuce, tomato and onion. Mayonnaise and mustard packets are provided.
- Honey Ham on Wheat..... \$6.25
Thinly sliced ham on a wheat sub roll with American or Swiss cheese,
lettuce, tomato and onion. Mayonnaise and mustard packets are provided.
- Deli Sandwich..... \$6.25
Choose from an assortment of premium deli meats, cheeses and bakery
fresh breads topped with lettuce and tomato. Mayonnaise and mustard
packets are provided.

Dinner Buffets

Dinner buffets include choice of salad, choice of two vegetables, choice of one pasta, potato or rice, dinner rolls with butter, choice of house dessert, water, tea and coffee. We request a minimum of 20 guests for these choices.

Salads

Mixed Green Salad	Spinach Salad
Iceberg Garden Salad	Caesar Salad
Pasta and Vegetable Salad	Potato Salad
Fresh Fruit Salad	Coleslaw

Salad Dressings

Poppy seed	Fat Free Ranch
French	Fat Free Italian
Thousand Island	Fat Free Raspberry Vinaigrette
Honey Mustard	
Blue Cheese	
Caesar	

Soups

Chicken Noodle	Corn Chowder
Cream of Potato	Cream of Broccoli
Tomato Bisque	Broccoli Cheese
Vegetarian Vegetable	Clam Chowder
Chili Bean	

Vegetables

Fresh Vegetable Medley	Glazed Baby Carrots
Steamed Broccoli Spears	Squash Casserole
Southern Style Green Beans	Summer Squash Medley
Buttered Lima Beans	Green Beans Amandine
Buttered Peas	Green Peas with Mushrooms
Black-Eyed Peas	Whole Kernel Corn
Broccoli Casserole	Stir-Fried Vegetables
Capri Vegetables	California Normandy Blend
(cut green beans, carrots, zucchini and yellow squash)	(Broccoli, cauliflower and carrots)
Sautéed Vegetable Medley	

Dinner Buffets

Pasta, Potatoes and Rice

Baked Potatoes with Sour Cream	Roasted Garlic Rosemary Potatoes
Parslied White Potatoes	Garlic Herbed Mashed Potatoes
Macaroni & Cheese	Rice Pilaf
Wild Rice	Steamed Rice
Sweet Potatoes	Red Bliss Potato Salad
Au Gratin Potatoes	

Poultry

Fried Chicken	\$10.55
Marinated Grilled Chicken Breast	\$10.55
Teriyaki Chicken	\$10.55
Sliced Turkey	\$10.55

Beef & Pork

Sliced Roast Beef with gravy.....	\$10.55
Meatloaf with steak sauce	\$10.55
Hamburger Steak with gravy	\$10.55
Grilled Pork Chops.....	\$10.55
Pork loin with apple chutney	\$10.55
Sliced Ham.....	\$10.55

Seafood

Grilled Salmon Fillets	\$11.75
Shrimp and Grits.....	\$12.75

Pasta

Lasagna.....	\$9.95
Spaghetti with Meatballs	\$9.85
Baked Ziti	\$9.85

Served Dinners

*Served dinners include a garden salad, choice of dressings,
choice of house dessert, dinner rolls with butter,
water, iced tea and coffee.*

Salad Upgrade (per person)

Spinach Salad with Bacon	\$.75
Classic Caesar Salad.....	\$.50

Chicken & Seafood

Marinated Grilled Chicken.....	\$11.75
Six ounce boneless breast of chicken, marinated, grilled and served with a rice pilaf and steamed fresh vegetables.	
Chicken Teriyaki	\$11.75
Six ounce boneless breast of chicken marinated in Asian spices and served with a sweet and spicy pineapple salsa, steamed rice and stir-fried vegetables.	
Chicken Cordon Bleu	\$11.95
Six ounce boneless breast of chicken stuffed with ham and Swiss, breaded and fried. Served with a cream sauce, wild rice and steamed fresh vegetables.	
Atlantic Salmon	\$12.25
Six ounce salmon fillet, seasoned and broiled. Served with a creamy dill sauce, rice pilaf and grilled asparagus.	

Beef & Pork

Sliced Pork Loin	\$11.15
Whole pork loin rubbed with spices, slow roasted, and sliced. Served with baked cheddar grits, steamed fresh vegetables, and a smokey apple and bacon chutney.	
Prime Rib.....	\$13.95
Slow roasted and seasoned with herbs and spices. Served au jus and with horseradish sauce, twice baked potatoes and grilled asparagus.	
Grilled Ribeye Steak	\$14.25
Eight ounce ribeye steak chargrilled to medium/medium-well. Served with choice of steak sauces, rosemary-garlic roasted potatoes and grilled vegetables.	
Grilled Pork Chop	\$11.95
A thick-cut pork chop, marinated and grilled with our peach and pecan salsa. Served with cider mashed sweet potatoes and grilled vegetables.	
Pork Tenderloin	\$11.75
Cajun rubbed tenderloin, grilled and sliced. Served with grilled corn maque choux and lemon-thyme mashed potatoes	

Desserts

House Desserts

Pies

Fruit Pie ~ apple or peach
Pumpkin Pie

Cakes

German Chocolate Cake
Red Velvet Cake
Carrot Cake
Chocolate Layer Cake

Other Desserts

Individual Fresh Fruit Trifle
Cheesecake with Fruit Topping ~ strawberry, cherry or blueberry
Strawberry Shortcake
Black Forest Napoleon

Buffet Only

Fruit Cobbler ~ apple or peach
Trifle

Specialty Desserts

There is an additional charge of \$.75 per person for these selections

Pecan Pie
Chocolate Pecan Pie
Chocolate Cheesecake
Chocolate Raspberry Cake
Key Lime Pie
Chocolate Fountain

Bakery and Beverages

Bakery - Minimum order of 3 dozen per item

Pastries

Large Gourmet Cookies (chocolate chip, oatmeal raisin, peanut butter)	\$6.95 per dozen
Small Gourmet Cookies (chocolate chip, oatmeal raisin, peanut butter)	\$4.95 per dozen
Dessert Bars (brownies, blondies, lemon bars, fudge nut)	\$4.95 per dozen
Cake Squares (chocolate, vanilla, pound, yellow)	\$5.95 per dozen
Assorted French Pastries	\$16.75 per dozen
Chocolate Dipped Strawberries (subject to availability)	\$10.00 per dozen

Cakes for Special Occasions

Special occasion cakes are prepared according to your choice of white, chocolate or yellow cake, white or chocolate icing and choice of colored borders and decorations.

Round Layer Cake (serves 12)	\$16.95
1/2 Sheet Cake (serves 30)	\$21.25
Full Sheet Cake (serves 60)	\$29.50

Beverages

Regular or Decaffeinated Coffee	\$9.70 per gallon
Java City Premium Coffee	\$22.00 per gallon
Fruit Juice (orange, apple, grape, grapefruit)	\$9.95 per gallon
Iced Tea	\$5.95 per gallon
Lemonade	\$7.50 per gallon
Hot Chocolate	\$9.70 per gallon
Sparkling Punch	\$9.70 per gallon
Pepsi Brand Soft Drinks (12oz. cans)	\$.95 each
Bottled Water	\$1.09 each

Hors d'oeuvres & Snacks

Minimum order of 3 dozen per item

Hot

BBQ, Swedish or Sweet and Sour Meatballs	\$6.25 per dozen
Breaded Chicken Tenderloins	\$6.50 per dozen
Wings (Hot, BBQ Or Teriyaki)	\$5.95 per dozen
Mini Egg Rolls	\$5.95 per dozen
Assorted Petite Quiche	\$8.65 per dozen
Sausage Stuffed Mushrooms.....	\$8.25 per dozen
Mini Crab Cakes with Spicy Remoulade	\$14.55 per dozen

Cold

Finger Sandwiches	\$5.95 per dozen
Chicken Salad Bouchees	\$8.75 per dozen
Stuffed Cherry Tomatoes	\$8.75 per dozen
Smoked Salmon Canapés	\$14.15 per dozen
Poached Shrimp with Cocktail Sauce	\$9.95 per dozen

Dips

Hot Spinach and Artichoke Dip with Pita Chips.....	\$10.91 per quart
Chilled Spinach Dip with Crackers or Pita Chips	\$8.70 per quart
Hot Crab Dip with Pita Chips.....	\$23.06 per quart

Party Trays ~ per tray

Small Fresh Fruit Tray with Dip (Serves 25)	\$37.95 each
Large Fresh Fruit Tray with Dip (Serves 50)	\$59.95 each
Small Vegetable Tray with Ranch Dip (Serves 25)	\$19.75 each
Large Vegetable Tray with Ranch Dip (Serves 50)	\$32.95 each
Small Cheese Tray with Crackers (Serves 25)	\$31.75 each
Large Cheese Tray with Crackers (Serves 50)	\$52.95 each
Large Baked Brie with Grapes and Crackers (Serves 50)	\$87.25 each
Assorted Deli Tray(Serves 25)	\$59.95 each
with Condiments, Meats, Cheeses, and Sliced Breads	
Assorted Finger Sandwiches (serves 25)	\$31.50 each

Snacks

Trail Mix	\$5.75 per pound
Pretzels	\$2.50 per pound
Potato Chips.....	\$3.25 per pound
Mixed Nuts.....	\$6.65 per pound
Pepperidge Farm Goldfish Crackers.....	\$5.75 per pound
Popcorn	\$7.35 per bag
Tortilla Chips	\$3.75 per pound
Salsa.....	\$4.15 per quart

Miscellaneous

Table Cloth (rental)	\$2.00 each
----------------------------	-------------

Breaks, Receptions and á la Carte Items

We request a minimum order for 10 guests.

Breaks

- Large, gourmet cookies (2 per person) and punch \$2.55 per person
- Soft drinks, chips with salsa, mixed nuts and \$2.95 per person
assorted cookies or brownies.
- Punch, larger gourmet cookies, assorted finger sandwiches..... \$3.95 per person
fresh vegetables with dip.

Receptions

- Soft drinks, miniature cookies or brownies, \$7.05 per person
fruit display, assorted cheeses and crackers, vegetables with dip
and assorted finger sandwiches.
- Punch, sweet and sour meatballs, \$9.10 per person
assorted finger sandwiches, chicken tenders with BBQ and
honey mustard sauces, assorted cheeses and crackers,
vegetables with dip and mixed nuts.

á la Carte

- Chicken Salad..... \$5.75 per pound
- Sliced Turkey \$4.75 per pound
- Sliced Ham..... \$4.50 per pound
- Fried or Baked Chicken (white and dark assortment)..... \$.90 per piece
- Potato Salad..... \$3.50 per pound
- Macaroni and Cheese (serves 24) \$20.00
- Macaroni and Cheese (serves 12) \$14.50
- Vegetable Lasagna (serves 15-20)..... \$19.95
- Meat Lasagna (serves 15-20) \$23.50

Cookouts

Cookouts are full-service meals.

All products are provided and we cook and serve them at your location.

*Uncooked meats cannot be provided unless we cook them for you
due to the risk of food-borne illness*

- Backyard Cookout \$7.15 per person
Hamburgers and hotdogs with buns, baked beans, cole slaw,
potato salad, lettuce, tomato, onions, pickles, brownies or cookies,
potato chips, iced tea or lemonade, condiments and paper products.
- BBQ Chicken \$8.35 per person
Marinated bone-in chicken pieces, relish tray, baked beans,
potato salad, rolls with butter, brownies or cookies, iced tea or lemonade,
condiments and paper products.
- Steak Out \$12.25 per person
Ribeye steaks with steak sauces, potato salad, rolls with butter,
layer cake, iced tea, condiments and paper products.

Bearcat Takeout

Welcome to Bearcat Takeout at Lander University!

Bearcat Takeout offers an alternative to full-service catering. Designed to be convenient and inexpensive, Bearcat Takeout offers you an extensive selection of professionally prepared snacks, beverages and hors d'oeuvres without the additional expense of delivery, setup and service.

Bearcat Takeout can be a good alternative for working lunches, office parties, small receptions or any function where you prefer not to have the interruption of servers.

To use Bearcat Takeout, contact us at 388-8198. We would appreciate 3 business days notice to properly prepare your order. All orders must be paid for at pick up. All orders are subject to state and local sales taxes.

You may use cash, check, credit or debit cards or Lander University DB to pay for your order. Checks should be made payable to ARAMARK.

Express parties do not include a lot of extras so please plan accordingly. Items listed in this guide will specify exactly what is included. If you need to order additional serviceware to complete your function, we will be glad to provide those items at an additional charge.

Please note that Bearcat Takeout does not include delivery. Orders are prepared and may be picked up at the Grier Student Center Dining Hall at the date and time agreed upon.

Thank you for choosing Bearcat Takeout! We look forward to helping you host a successful event.

Party Packages

We request a minimum of 10 People.

Sandwich Tray.....	\$4.50 per person
Turkey, roast beef or ham (or a mix of the three), cheeses, breads, lettuce, tomato, pickles and individual bags of chips. Condiment packs and paper products are included.	
Wild about Wings.....	\$4.75 per person
½ dozen wings per person with celery sticks, carrot sticks, Blue Cheese dressing and paper products. Choose from Hot, BBQ or Teriyaki style wings.	
BBQ Chicken Party.....	\$7.95 per person
BBQ chicken, cole slaw, corn on the cob, baked beans, iced tea, cups, ice and paper products.	
Tailgate Buffet.....	\$6.95 per person
Fried or BBQ chicken, potato salad or chips, coleslaw and paper products.	
Cookout Buffet.....	\$6.00 per person
Hamburgers and hot dogs with buns, baked beans, potato chips, cookies or brownies, condiment packets and paper products.	
BBQ Cookout.....	\$6.25 per person
BBQ pork or beef sandwiches, potato chips, cole slaw, brownies or cookies and paper products.	

Paper and Plastic Goods – 25 minimum

9 ounce plastic tumbler.....	\$2.45 per 25
10 ounce plastic cup.....	\$3.50 per 25
16 ounce plastic cup.....	\$7.50 per 50
6 inch plastic plate.....	\$7.25 per 20
9 inch foam plate.....	\$2.50 per 25
Dinner napkins.....	\$25.25 per 250
Utensil packets.....	\$4.75 per 25

Beverages – 3 gallon or 1 dozen minimum

Fruit Juice (orange, apple, grape or grapefruit).....	\$7.50
Iced Tea.....	\$4.95
Lemonade.....	\$6.50
Bottled Water.....	\$.99
Coke brand soft drinks (12 oz. cans).....	\$.90
Bottled juices.....	\$1.09
Ice with disposable buckets.....	\$.25 per person

Hors d'oeuvres & Party Trays

Minimum order of 3 dozen per item.
Items DO NOT include plates, napkins or serving utensils.

Hors d'oeuvres

Assorted Finger Sandwiches	\$4.25 per dozen
BBQ or Sweet and Sour Meatballs.....	\$5.75 per dozen
Breaded Chicken Tenders	\$5.45 per dozen
Wings (Hot, BBQ or Teriyaki)	\$5.95 per dozen

Party Trays ~ per tray

Small Fresh Fruit Tray with Dip (Serves 25)	\$31.95 each
Large Fresh Fruit Tray with Dip (Serves 50)	\$52.95 each
Small Vegetable Tray with Ranch Dip (Serves 25)	\$15.75 each
Large Vegetable Tray with Ranch Dip (Serves 50)	\$27.95 each
Small Cheese Tray with Crackers (Serves 25)	\$26.75 each
Large Cheese Tray with Crackers (Serves 50)	\$45.95 each
Small Deli Tray (Serves 25)	\$51.95 each
Large Deli Tray (Serves 50)	\$89.95 each