MEETINGS
AT ASBURY SEMINARY

CATERING MENU 2024

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@MeetingsAtAsbury

Table of Contents

Signature Buffets 3

Plated Kentucky Favorites 5

Signature Plated Entrées 7

Salad Upgrades 9

Casual Lunch Buffets 10

Sandwich Plates 12

Plated Luncheons 13

Boxed Lunches 14

Breakfast 15

Snacks 17

Beverages 19

Desserts 21

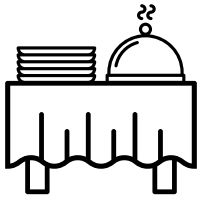
Hors D'œuvres 22

À La Carte 24

- Display Trays 24
- Premium Carved Meat Add-Ons 25
- Made-to-Order Stations 26

Click on Table of Contents for quick links

Signature Buffets



Each buffet includes linens, Iced Tea, Water, and 100% Colombian Coffee.
Soda Fountain Upgrade (Banquet Hall Only), $3/person.
Additional fee will be charged for fewer than 25 guests.

The By Design 24

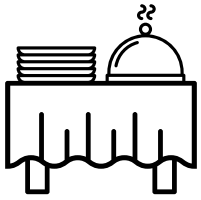
Choice of **two** entrées, **one** starch, **two** vegetables, rolls w/butter and salad. Add **one** additional salad, starch, or vegetable for $3/person. Add a standard entrée selection for $4/person.

- **Salads:** Spinach, Caesar, Garden
- **Starches:** Herb Roasted Redskin Potatoes, Roasted Garlic Mashed Potatoes, Baked Potatoes, Baked Sweet Potatoes, Au Gratin Potatoes, Cornbread Stuffing, Wild Rice Pilaf, Macaroni and Cheese, Pasta of Choice in Red Sauce
- **Vegetables:** Honey Glazed Carrots, Sweet Peas, Steamed Broccoli, Sautéed Squash Medley, Buttered Sweet Corn, Almandine or Southern Style Green Beans, Seasonal Offerings
- **Entrées:** Roast Sirloin of Beef, Lemon and Rosemary Roast Chicken, Chicken Parmesan, Grain Mustard and Herb Rub Pork Loin, Beef Stroganoff, Savory Meatloaf, Pacific Rim White Fish, Chicken Citrus Saltimbocca
- **Upgrades ($2/person):** Seared Asparagus, Sugar Snap Peas, Stuffed Shells

La Fiesta 25
Seasoned Ground Beef, Chicken Fajita with Peppers and Onions, Soft and Hard Shells, Mexican Rice, Mexican Corn, choice of Black or Refried Beans, Sour Cream, Guacamole, Salsa, Jalapeños, Black Olives, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Diced Onions, Queso. Chips, Salsa & Ranch Jalapeño Dip on each table. Served with Limeade. Substitute Steak for $3/person.

The Sicilian 30
Italian Sausage Lasagna, Chicken Marsala, fresh seasonal Vegetables, Italian Green Beans, Romaine Caesar Salad, Garlic Breadsticks.

Signature Buffets
(Continued)



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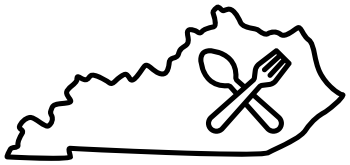
Kentucky Hot Brown 30
Kentucky Hot Brown, seasonal Vegetables, Country Style Green Beans, Garden Salad, and Artisan Rolls.

Chicken and Beef. 33
Roast Beef au Jus, Chicken Breast stuffed with Brie and Cranberries, Wild Rice Pilaf, Mashed Potatoes with Gravy, Green Beans Almondine, fresh seasonal Vegetables, Spinach Salad with Strawberries, Feta & Almonds, freshly baked Artisan Rolls.

The Day of Thanks 33
Roasted Breast of Turkey, sliced Honey-Glazed Ham, Mashed Potatoes, Cornbread Stuffing with Gravy, seasonal Vegetables, fresh Collard Greens, Coleslaw/Potato Salad, Buttermilk Biscuits.

A Cut Above 45
Chef-carved Prime Rib au Jus, sautéed Breast of Chicken Somerset, plus your choice of either roasted Pork Loin Lingonberry or Strawberry poached Atlantic Salmon, roasted Red Bliss Potatoes, Granny Smith Apple Wild Rice Pilaf, sautéed Garlic Haricot Verts, Orange glazed Baby Carrots, freshly baked Artisan Rolls and Spinach Salad with Strawberries, Feta Cheese and Almonds.

Plated Kentucky Favorites



All Kentucky Favorites include a House Salad, Artisan Breads & Butter, Iced-Tea and 100% Columbian Coffee. Additional fee will be charged for fewer than 15 guests.

Roasted Breast of Spring Chicken..... 30
Chicken topped with julienne Spring Vegetables, served over Wild Rice Pilaf and Yellow and Zucchini Squash.

Bluegrass Fried Chicken..... 35
Chicken Breast deep-fried to golden perfection, served with Mashed Potatoes, Country Style Green Beans, Biscuits and Cornbread.

Oven Roasted Turkey..... 35
Roasted Breast of Turkey accompanied by a traditional Cornbread and Sage Stuffing, Country Style Green Beans and Orange Glazed Carrots.

Chinese Five-Spice Roasted Pork Loin Medallions..... 37
Pork with Chili Garlic Maple Sauce served over Ginger-Lime Jasmine Rice with sautéed Bok Choy, Napa Cabbage, Pineapple and julienne Carrots.

Breast of Chicken Basilica..... 38
Breast of Chicken sautéed and finished with fresh Basil, Tomato Concasse & Capers, accompanied by sautéed Haricot Verts and Sun-Dried Tomato Risotto.

Breast of Chicken Florentine 38
Stuffed Breast of Chicken Florentine with Lemon-Caper Sauce served over Garden Wild Rice, accompanied by roasted Brussel Sprouts and Grape Tomatoes.

Pepper Bacon Wrapped Pork Loin..... 38
Roasted center-cut Pork Loin wrapped with Broadbent Farms Pepper Bacon and topped with Dijonnaise Sauce served over whipped Yukon Potatoes and Country Green Beans.

Plated Kentucky Favorites (Continued)

All Kentucky Favorites include a House Salad, Artisan Breads & Butter, Iced-Tea and 100% Columbian Coffee. Additional fee will be charged for fewer than 15 guests.

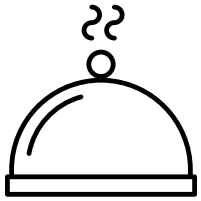
Portobello Napoleon **22**
Stack of roasted Portobello Mushrooms, Tomatoes, Red Onion, Zucchini & Yellow Squash in Balsamic Reduction.

Wild Mushroom Ravioli **28**
Ravioli tossed with grilled Chicken Breast, Sun Dried Tomatoes and Artichoke Hearts in a light Cream Sauce with Parmesan Cheese.

Roasted Pork Tenderloin **30**
Roasted Pork Tenderloin topped with Apple Chutney, served with a Wilted Collard Greens and Orange Glazed Baby Carrots.

Shrimp and Grits **33**
Cajun style Shrimp nested over creamy Asiago Cheese Grits with Andouille Sausage, Peppers, Onions, Tomatoes and Asparagus.

Signature Plated Entrées



Pricing is per person, unless otherwise noted. Additional delivery charges apply to events outside the Banquet Hall | All signature entrées include a House Salad, Artisan Breads & Butter, Iced-Tea and 100% Columbian Coffee. Additional fee will be applied for fewer than 15 guests.

Traditional Louisville Hot Brown..... 25
Roasted Turkey Breast over Sourdough Toast Points with Mornay Sauce, White Cheddar, Roma Tomatoes, Hickory Bacon and Pecorino Romano Cheese served with steamed Broccoli.

Breast of Chicken Henry Clay..... 28
Boursin Cheese and Country Ham stuffed Breast of Chicken drizzled with Brown Sugar Demi over Cranberry Wild Rice and roasted Asparagus.

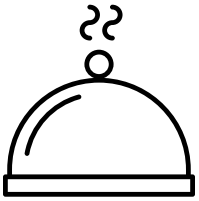
Southern-Style Breast of Chicken Saltimbocca..... 28
Pecan encrusted Chicken Breast stuffed w/Country Ham, Fontana Cheese and Sage with Brown Sugar Demi atop Cranberry Wild Rice, sautée of Zucchini, Yellow Squash and Carrots.

Prime Rib au Jus..... 49
Hand-cut 10 oz Angus. Served with an Idaho Baked Potato and steamed Broccoli.

Classic NY Strip Steak..... 50
10 oz seared Angus Beef New York Strip au Poivre with roasted Shallot, Cremini Mushrooms, Baby Carrots and Roma Tomatoes over Garden Wild Rice.

Jumbo Prawns Scampi..... 50
Sautéed with 10 Shrimp w/fresh Basil, Tomato Concasse and Garlic over Farfalle Pasta and roasted Asparagus.

Signature Plated Entrées (Continued)



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Grilled Filet Mignon 56
8 oz hand-cut Filets wrapped with Peppered Bacon and grilled to perfection. Served with Wild Mushroom and Vidalia Onion Demi, Steamed Asparagus and Boursin Whipped Yukon Potatoes.

Tournedos of Beef Tenderloin 56
Sautéed Medallions of Beef topped with Shrimp and finished with Hunters Sauce. Served with roasted Fingerling Potatoes and Roasted Haricot Verts.

Tournedos of Black Angus Beef 56
Medallions of Black Angus Beef over roasted Crimini Mushrooms with creamed Demi Glaze/Hollandaise, with whipped Yukon Gold Potatoes, Honey glazed Baby Carrots and Asparagus.

Barrel-Cut Filet of Beef 58
Filet Mignon, grilled and roasted to perfection, served over roasted Baby Portabellas and Demi Glaze with roasted Garlic Haricot Verts and Chive-Cheddar whipped Yukon Potatoes.

Roasted Medallions of Lamb 60
Roasted Herb and Pommery Mustard–Crusted Medallions of Four Hills Farm Lamb with Minted Demi Glaze, sautéed Garlic Haricot Verts and Mascarpone Whipped Yukon Potatoes.

Roasted Wild Alaskan Salmon 60
Cedar plank roasted Wild Sockeye Salmon with Barbados Sugar Glaze, Papaya, Passion Fruit and English Cucumber Relish, sautéed Baby Carrots and Parmesan Reggiano Risotto.

Salad Upgrades

Upgrade the salad from your plated entrée to one of the following.

Spinach Salad **5**
Baby Spinach, sliced Strawberries, Mandarin Oranges, fresh Blueberries, Goat Cheese and toasted Pecans served with choice of Dressing.

Spring Kentucky Bibb Salad **5**
Tender Bibb Lettuce, sliced Strawberries, Blueberries, Feta and toasted Almonds served with Cranberry Vinaigrette.

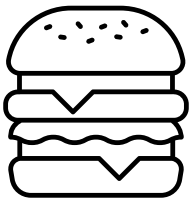
Wedge Salad **5**
Iceberg Lettuce with Hickory Smoked Bacon, English Cucumbers, julienne Carrots, Roma Tomatoes, Cheddar Cheese and Ranch Dressing.

Caesar Salad **6**
Romaine Lettuce, Croutons and Parmesan Cheese with our signature Caesar Dressing.

Greek Salad **9**
Baby Romaine topped with Feta Cheese, Grape Tomatoes, English Cucumbers, Green Bell Pepper, Red Onion, Kalamata Olives and Oregano. Drizzled with extra virgin Olive Oil.

Mango and Radicchio Caprese Salad **9**
Heirloom Tomatoes with Fresh Mozzarella arranged over Radicchio, drizzled with 25 year old barrel-aged Balsamic Vinegar Reduction, topped with Chiffonade of Opal Basil and a Brunoise of Mango.

Casual Lunch Buffets



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The Clucker 23
Fried Chicken Tenders, choice of Mashed Potatoes or Potato Salad, Country Green Beans, Southern-Style Biscuits, Watermelon Slices (Seasonal) or Fruit Cobbler, and mini Fudge Brownies.

The Cookout 25
Hamburgers, Hotdogs, Fresh Buns, Smoked Hickory Baked Beans, choice of Potato Salad or Coleslaw, Potato Chips, Watermelon Slices (Seasonal), Ketchup, Mustard, Tomato, Onions, Lettuce, Pickles, Sliced Cheese, and assorted Cookies.

The Smokehouse..... 46
Choice of **one** Salad, **two** Sides, **two** Meat Entrées, **one** Bread and **one** Dessert. Add one additional Salad, Side, Bread or Dessert for $2/person. Add an extra Meat Entrée selection for $3/person. Sauces provided include Sweet Baby Rays BBQ, Alabama White Sauce, Carolina Style Mustard Sauce.

- **Salads:** Cole Slaw, Macaroni Salad, Potato Salad
- **Sides:** Macaroni and Cheese, Country Style Green Beans, Baked Beans, Corn Pudding, Hashbrown Casserole, French Fries
- **Bread:** Dinner Rolls, Texas Toast, Hawaiian Rolls, Biscuits, Cornbread (Butter included with each)
- **Meat Entrées:** Beef Brisket, Pulled Chicken, Pulled Pork, Smoked Beef Sausage
- **Desserts:** Banana Pudding, Chocolate Cobbler, Peach Cobbler, Watermelon Slices (Seasonal)

Casual Lunch Buffets
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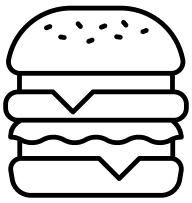

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The Light Lunch..... 22

Your choice of **one** Soup, Salad, and Sandwich from options below. Served with Cookies or Brownies.

Soups

- Chicken Noodle
- Broccoli and Cheese
- Tomato Bisque

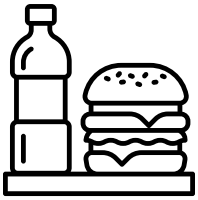
Salads

- **Wedge:** Iceberg Lettuce with Hickory Smoked Bacon, English Cucumbers, Julienne Carrots, Roma Tomatoes, Cheddar Cheese, Ranch Dressing
- **Spring Kentucky Bibb:** Tender Bibb Lettuce, Sliced Strawberries, Blueberries, Feta, Toasted Almonds, served with Cranberry Vinaigrette
- **Caesar:** Romaine Lettuce, Croutons, Parmesan Cheese with Caesar Dressing
- **Spinach:** Baby Spinach, Sliced Strawberries, Mandarin Oranges, Fresh Blueberries, Goat Cheese, Toasted Pecans, served with choice of Dressing

Sandwiches

- **Chicken Cordon Bleu Wrap:** Grilled Chicken, Smoked Ham, Swiss Cheese, Field Greens, Tomato, Creamy Honey Mustard Dressing
- **BLTT Wrap:** Sliced Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato, served with Chipotle Mayo in a Jalapeño Wrap
- **Roast Beef Sandwich:** Thinly Sliced Top Sirloin, Sharp Provolone Cheese, Tomatoes, Arugula, Shallot Aioli, served on a Ciabatta Roll
- **Chicken Salad:** Blend of Chicken Breast, Red Grapes, Pecans, Celery, Mayonnaise, served on a Buttery Croissant
- **Italian Deli Delight:** Toasted Herbed Focaccia with Cotto Salami, Ham, Pepperoni, Smoked Provolone, Red and Green Peppers, Balsamic Glaze
- **Classic Club Sandwich:** Sliced Turkey, Smoked Ham, Cheddar and Swiss Cheese, Lettuce, Tomato, Double-Layered on Sourdough
- **Chicken Club:** Grilled Chicken Breast, Bacon, Cheddar, Lettuce, Tomato, served on a Kaiser Roll

Sandwich Plates



Served from 11 a.m. - 2 p.m. only. During normal dining hall schedule.
Served on china and includes linens. Includes Choice of one side: Potato Salad, Pasta Salad, or Chips. Also includes Iced Tea, 100% Colombian Coffee, and Water.
Additional fee will be applied for fewer than 15 guests.
Additional charge for meal when dining hall is not open.

BLTT Wrap **16**
Sliced Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato, Chipotle Mayo, in a Jalapeño Wrap.

Chicken Club **16**
Grilled Chicken Breast, Bacon, Cheddar, Lettuce, Tomato, served on a Kaiser Roll.

Chicken Cordon Bleu Wrap **16**
Grilled Chicken, Smoked Ham, Swiss Cheese, Field Greens, Tomato, Honey Mustard Dressing.

Chicken Salad **16**
Blend of Chicken Breast, Red Grapes, Pecans, Celery, Mayonnaise.
Served on a Buttery Croissant.

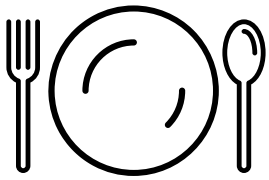
Classic Club Sandwich **16**
Sliced Turkey, Smoked Ham, Cheddar and Swiss Cheese, Lettuce, Tomato, on Sourdough.

Garden Vegetable Delight **16**
Marinated and Grilled Farm Fresh Seasonal Vegetables with Portabella Mushrooms, Onions, Tomatoes, Spinach, Crumbled Feta Cheese, in a Honey Wheat Wrap.

Italian Deli Delight **16**
Toasted Herbed Focaccia, Cotto Salami, Ham, Pepperoni, Smoked Provolone, Red and Green Peppers, Balsamic Glaze.

Roast Beef Sandwich **16**
Thinly Sliced Top Sirloin, Sharp Provolone Cheese, Tomatoes, Arugula, Shallot Aioli, served on a Ciabatta Roll.

Plated Luncheons



During normal lunch service. Served on china and includes tablecloths. Served with Rolls & Butter, Iced Tea, Coffee, and Water. Priced per person. Additional fee will be applied for fewer than 15 guests.

BLT Salad **15**
Iceberg Lettuce with Grape Tomatoes, Cheddar, Chopped Bacon, Ranch Dressing.

Grilled Chicken Salad **15**
Spring Greens, topped with Grilled Strips of Chicken, Almonds, Craisins, English Cucumbers and Tomatoes.

Southwest Chicken Salad **15**
Spring Greens, Roasted Corn, Grape Tomatoes, Sun Dried Cranberries, Sunflower Seeds, Goat Cheese, topped with Grilled Chicken.

Asian-Inspired Fried Chicken Salad **16**
Romaine, Julienne Napa and Red Cabbage, Julienne Carrots, Mandarin Oranges, Chow Mein Noodles, Toasted Almonds, Green Onions, Chopped Fried Chicken, Sesame-Ginger Vinaigrette.

The Holy Moly Burger **16**
Aged Cheddar Cheese, Hickory Smoked Bacon, fresh premium Angus 81% Lean Ground Chuck Hamburger, served on a Toasted Kaiser Bun. Served with Thick Cut Steak Fries.

Chicken Marsala **20**
Sautéed Chicken Breast with Mushroom Sauce, served with Broccoli and Cranberry Wild Rice.

Chicken Picatta **20**
Chicken Breast with Lemon Caper Sauce over Parmesan Risotto and Asparagus.

Chicken Dijon **20**
Roasted Chicken Breast with Dijon Mustard and Parmesan Bread Crumbs served over Bowtie Pasta Alfredo and Julienne Zucchini.

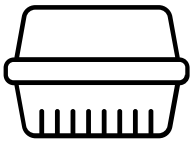
Roasted Pork Loin Marsala **20**
Roasted and Sliced Stone Cross Pork Loin with Sweet Marsala Mushroom Sauce and Balsamic Onions served over Cranberry Wild Rice and Baby Carrots.

Braised Pork Medallions **24**
Braised Center Cut Stone Cross Pork Loin with Mango, Pineapple and Peach Relish over Mascarpone Whipped Yukon Potatoes and Roasted Brussel Sprouts.

Grilled NY Strip Hunters **25**
7 oz NY Strip with smashed Yukon Potatoes, roasted Haricot Verts, Hunter Sauce.

Marinated London Broil **25**
Flank Steak roasted and sliced, served with roasted Red Bliss Potatoes, Baby Carrots and Mushroom Demi Glaze.

Boxed Lunches



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Clean and Green..... 13 (18 Summer)
Choose up to **two** different salad options below. Served with selection of Dressings, Crackers, Apple, Cookie, and assortment of Soda and Bottled Water.
Add Chicken for $3/salad.

- **From the Garden:** Fresh Garden Side Salad with Mixed Greens, Tomatoes, Cucumber, Crumbled Bacon, Cheddar Cheese, Chopped Egg, and Croutons.
- **Kentucky Bibb:** Tender Bibb Lettuce, Sliced Strawberries, Feta, and Toasted Almonds served with Cranberry Vinaigrette.
- **All Hail Caesar:** Romaine Lettuce, Croutons, Parmesan Cheese tossed with Caesar Dressing.
- **The Popeye:** Baby Spinach, sliced Strawberries, Goat Cheese, and toasted Pecans.

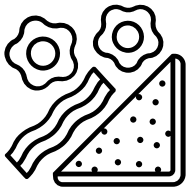
The Sandwich Artist..... 13 (18 Summer)
Choose any **two** sandwiches options from the selections below. Served with Potato Chips, Apple, Cookie, and assortment of Canned Soda and Bottled Water.

- **Bread:** Multigrain, Marble Rye, Sourdough, Kaiser, Croissant
- **Cheese:** American, Cheddar, Swiss, Provolone
- **Meat:** Roasted Turkey, Ham, Grilled Chicken, Bacon, Chicken
- **Vegetables:** Shredded Lettuce, Tomato, Onions, More Available Upon Request

Wrap It Up..... 13 (18 Summer)
Choose up to **two** different wrap options below. Served with Potato Chips, Apple, Cookie, and assortment of Soda and Bottled Water.

- **Chicken Caesar:** Crisp Romaine Lettuce with Diced Chicken, Black Olives, Red Onions, Tomatoes, Parmesan Cheese, and Caesar Dressing served in a Wheat Wrap.
- **Milano:** Salami, Ham, Provolone Cheese, Romaine Lettuce, Red Onion, Tomato, and Balsamic Glaze served in a Wheat Wrap.
- **BLTT:** Sliced Turkey, Bacon, Cheddar Cheese, Lettuce, and Tomato served with a Pepper Chipotle Spread in a Jalapeño Wrap.
- **Tuscan Vegetable:** Fresh Salad Greens, Black Olives, Tomatoes, Cucumbers, Mushrooms, and Feta Cheese tossed in a Balsamic Glaze and served with a Herbed Hummus Spread in a Wheat Wrap.

Breakfast



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Bluegrass Breakfast Buffet 19
Scrambled Eggs, Hash Browns, Cinnamon French Toast, choice of Hickory-Smoked Bacon, Sausage Patty, or Maple Ham. Served with Orange Juice, Coffee and Water.

The Rise and Shine 21
Choose **one** Entrée, **one** Protein, and **two** Sides. Served with Coffee, Orange Juice, and Water.

- **Entrée:** Breakfast Frittata, Scrambled Eggs, Breakfast Fiesta Burrito
- **Protein:** Hickory Smoked Bacon, Sausage Patty, Maple Ham
- **Sides:** Buttermilk Biscuits and Gravy, Southern Baked Cheddar Grits, Hashbrown Potatoes, Fresh-Cut Fruit

Hot Continental

Pricing is per dozen unless otherwise noted.

Mini Pancakes with whipped Cream, Syrup, & Strawberry Topping 17

Buttermilk Biscuits with Butter & Selection of Jellies 18

Waffles with whipped Cream, Syrup, & Strawberry Topping 21

Biscuits & Gravy 22

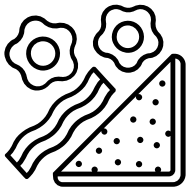
Cinnamon French Toast with Syrup 23

Egg, Bacon, & Cheese Croissants 60

Heart-Healthy Oatmeal Bar (choose two): $6/person

- Almonds
- Brown Sugar
- Cranberries
- Granola
- Honey
- Raisins
- Strawberries

Breakfast
(Continued)



Continental

Pricing is per dozen unless otherwise noted.

Bagels with Butter, Cream Cheese and Preserves 23

Local Donuts - Made Fresh Daily

Glazed 24

Assorted 34

Variety of Scones, Croissants, and Danish 26

Jumbo Cinnamon Rolls 26

Assortment of Jumbo Blueberry, Banana Nut & Chocolate Chip Muffins 30

Variety of Danish 32

Cereal (pre-packaged), served with Milk and whole Fruit..... $4/person

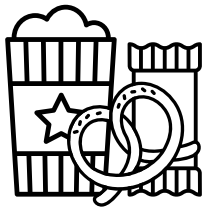
Bakery Basket..... $4/person (Minimum 12 people)

- Muffins, bagels and donuts; butter, cream cheese and preserves

Fruit & Yogurt Parfaits ..... $4.50/person (Minimum 6 people)

- Selections

Snacks



Priced per person unless otherwise noted.

Apples and Caramel **3**
Fresh Apples with a Caramel dipping Sauce (minimum 10 guests).

Warm Soft Pretzels..... **4**
Soft Pretzels served with a warm Cheese Sauce and Mustard Dipping Sauce (minimum 10 guests).

Gourmet Candy Bar..... **5**
Assortment of: Key Lime Yogurt Pretzels, Jelly Belly Classic Jelly Beans, Gummy Bears, Watermelon Fruit Slices, Assorted Candy Bars and Peanut M&Ms.

Whole Fresh Fruit (per 10 pieces)..... **15**
Assortment of: Apples, Oranges, seasonal Whole Fruit.

Jumbo Cookies (per dozen) **24**
Chocolate Chip and other assorted fresh baked Cookies

Healthy Trail Blazer (serves 10) **27**
Fresh whole Fruit, Nutri-Grain Bars, California Trail Mix, Natural Trail Mix, Spring Water.

Chef Selection of Chips & Dips (serves 10) **31**
Tortilla Chips, Gourmet Kettle Chips, French Onion Dip, Ranch Dip, Hearty Tomato Salsa.

Cut Vegetables with Ranch Dip (serves 10)..... **32**
Broccoli, Cauliflower, Baby Carrots, Grape Tomatoes, English Cucumbers, Homemade Ranch Dressing.

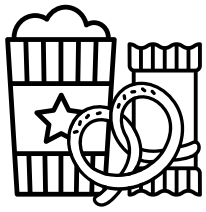
Assorted Yoplait Low Fat Fruit Yogurt Cups (serves 12)..... **36**

XXL Gourment Jumbo Cookies (per dozen)..... **36**

Cheese Board (serves 10) **42**
Gouda, Cheddar, Pepper Jack, Havarti Cheeses, Crackers.

Seasonal Cut Fruit Tray (serves 10)..... **42**
Cut Melons, Berries, other seasonal Fruits.

Snacks
(Continued)



Mini Chocolate Fudge Brownies (per dozen) **12**

Mini Rice Krispy Treats (per dozen) **12**

Dip and Devour Pretzels and Strawberries (for 6) **32**
6 oz of Dark Chocolate, 1lb of red ripe Strawberries, bowl of salty Pretzels.

Sweets & Treats (for 10) **33**
Four gourmet sweet and salty treats (12 oz bowl of each).

Ice Cream Novelty Break (for 10) **35**
Assortment of Dean's private selection of Ice Cream Novelties.

Afternoon Snack Break (for 10) **100**
Fresh cut Fruit Tray, Vanilla Yogurt Dip, Cheese Board, Crackers, 3 oz fresh baked Gourmet Cookies.

Ice Cream Social (for 25) **165**

- Choice of three flavors: Vanilla, Chocolate, Strawberry, Cookies & Cream, Chocolate Chip, Yellow Brick Road
- Served with self-serve toppings: Chocolate Syrup, Caramel Syrup, Strawberry Topping, Sprinkles, Crushed Oreos, Chocolate Chips, Cherries, Crushed Peanuts, Marshmallows, Whipped Cream

Per Person Pricing

(Minimum 10 people)

Potato Chips **1**

Pretzels **1**

Tortilla Chips, Salsa, Jalapeño Peppers **1**

Mixed Nuts **1.5**

Potato Chips and Dip (French Onion, Ranch, or Blue Cheese) **1.5**

Beverages

Pricing is per-person unless otherwise noted. Additional delivery charges apply to events outside of the Banquet Hall.

Hot Cocoa **2**
Hot Cocoa packets and hot Water.

Iced Tea or Lemonade **2**
Choice of Lemonade, Unsweet Tea, or Sweet Tea.

Coffee Service **3**
Freshly brewed 100% Colombian Regular/Decaffeinated Coffee, Teas and Accompaniments.

Premium Coffee Service **4**
Freshly brewed Kona Blend Regular/Decaffeinated Coffee, Teas and Accompaniments.

Coffee Service + 1 Replacement **5**
Freshly brewed 100% Colombian Regular/Decaffeinated Coffee, Teas and Accompaniments.

Bottomless Premium Coffee Service **7**
Freshly brewed Kona Blend Regular/Decaffeinated Coffee, Teas and Accompaniments.

Water Crock **28**
(Free with any $50 Catering Purchase Upon Request)

Cucumber and Lemon Water Crock **39**
(Free with any $50 Catering Purchase Upon Request)

Strawberry and Orange Water Crock **39**
(Free with any $50 Catering Purchase Upon Request)

Beverages
(Continued)

Bottled Water (16 oz bottles) **1**

Soft Drinks **1.25**
Assorted 12 oz canned Soft Drinks including: Pepsi, Diet Pepsi, Sierra Mist

Canned Carbonated Flavored Waters (12oz) **2**
Assortment of flavors (e.g. Aha, Bubly, etc.)

Milk (half pint cartons of 2% Milk) **2**

Bottled Fruit Juice (Minute Maid Orange or Apple Juice) **3**

Bottled Pepsi (20 oz) **3**
Assortment of Diet Pepsi, Pepsi, Pepsi Zero Sugar, Sierra Mist and Dr. Pepper

Lipton Pure Leaf or Tea House Teas (Bottled) **3**
Available in assorted flavors

Pepsi Soda Service (Banquet Hall Only) **3**

Perrier Sparkling Natural Mineral Water **3**

San Pellegrino Sparkling Natural Mineral Water **3**

Bottled Starbucks Frappuccino Vanilla and Mocha (assorted) **5**

Italian Espresso Coffee Drinks (assorted) **6**
Latte Macchiato, Cappuccino and Mochaccino

Desserts

All pricing is per person, unless otherwise noted.

Traditional Favorites

S'Mores Skillet with Graham Wafers **3**

Apple Pie **4**

Chocolate Fudge Torte **4**

Chocolate Mousse Cake **4**

Wick's Chess Pie **4**

Wick's Pecan Pie **4**

Gourmet Desserts

Carrot Cake **6**

Kentucky Derby Pie **6**

Key Lime Pie **6**

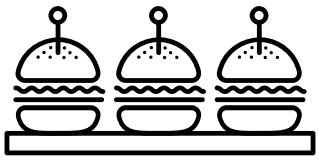
Lemon Sunburst Cake **6**

NY Style Cheesecake **6**

Red Velvet Cake **6**

7 Layer Tuxedo Cake **6**

Hors D'œuvres



Pricing is per-person unless otherwise noted.

Hors D'œuvres Reception..... 30

Your choice of **one** Salad, **one** Carving Station, **five** hot or cold Hors D'œuvres (see below), and **one** traditional Dessert. Served with Iced Tea, Lemonade, Water, and Artisan Rolls.

Salad Choices (Choose 1):

- Classic Garden Salad with choice of Two Dressings
- Caesar Salad — Romaine Lettuce, Croutons, Parmesan Cheese, Signature Caesar Dressing
- Spinach Salad– Baby Spinach, Sliced Strawberries, Mandarin Oranges, Fresh Blueberries, Goat Cheese and Toasted Pecans served with choice of Dressing

Carving Station Choices (Choose 1):

- Roasted Top Round of Beef served with a Horseradish Sauce
- Roasted Breast of Turkey served with Mayonnaise and Mustard
- Honey Glazed City Ham with Mayo and Mustard

Hors D'œuvres Choices (Choose 5):

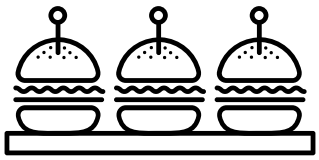
Hot

- Spring Egg Rolls with Sweet Soy Sauce
- Petite Quiche
- Mini Maryland Crab Cakes with a Spicy Remoulade Sauce
- Spanakopita Meatballs—Italian, BBQ, Sweet and Sour or Swedish Chicken Tenders
- Pigs in a Blanket
- Beef or Chicken Satay
- BBQ Smokey Links

Cold

- Cucumber Rondelles with Crab Salad
- Finger Sandwiches: Chicken Salad, Tuna Salad and Pimento Cheese
- Mini Country Ham Biscuits
- Antipasto Skewers
- Stuffed Cherry Tomatoes with Whipped Boursin Cheese

Hors D'œuvres



Priced individually

Hot Selections

Scallops wrapped in Bacon 3.70

Shrimp on Horseback.....3.15

Coconut Shrimp.....3.15

Mini Maryland Style Crab Cakes with Spicy Remoulade Sauce.....3.15

Crab Rangoon with Sesame Sauce.....2.10

Andouille Sausage en Croûte 2.30

Spring Rolls with Sweet Soy Sauce 2.00

Buffalo Chicken Spring Rolls.....2.60

Southwest Spring Rolls 2.45

Mushroom Beggars Purse.....2.85

Brie and Raspberry Beggars Purse.....3.00

Petite Quiche Lorraine.....2.20

Fig & Goat Cheese Flatbread 2.55

Parmesan Stuffed Peppadew Peppers .2.30

Brochettes—Teriyaki Beef or Hawaiian Chicken 3.30

Satay with Thai Peanut Sauce Chicken or Beef 2.75

Sausage Stuffed Mushrooms.....3.15

Spanakopita.....1.90

Mini Beef Wellingtons 3.30

Deep Dish Pizza Bites 2.30

Meatballs—Italian, BBQ, Sweet & Sour or Swedish 1.50

Mini Smoked Chicken Quesadillas 2.00

Chicken Potstickers 2.45

Chicken Empanada 2.30

Coconut Chicken Medallions 2.82

Chicken Tenders with Honey Mustard Sauce.....1.90

BBQ Smokey Links.....1.25

Pigs in a Blanket 1.45

Cold Selections

Iced Gulf Shrimp with Cocktail Sauce ..3.15

Cucumber Rondelles with Crab Salad ..2.00

Cucumber Rondelles with Beer Cheese..... 1.75

Stuffed Cherry Tomatoes filled with Whipped Boursin Cream Cheese 1.75

Petite Red Potatoes with Sour Cream and Chives 1.50

Antipasto Skewers 2.75

Tomato Bruschetta.....1.40

Bouchée of Chicken Salad 2.15

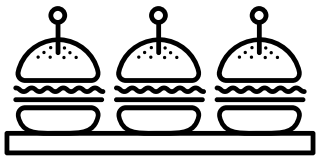
Finger Sandwiches: Chicken Salad, Tuna Salad, Pimiento Cheese 2.05

Assorted Pinwheels 1.50

Silver Dollar Sandwiches with sliced Turkey, Ham or Roast Beef 2.35

Mini Country Ham Biscuits with Pommery Mustard 2.60

À La Carte
Display Trays



Pricing is for small tray/large tray. Small tray serves 25, Large tray serves 50, unless otherwise noted.

Mirror of Cheeses **85/150**
An array of imported and domestic Cheeses garnished with fresh seasonal Fruit served with an assortment of Flat Bread Crackers.

Seasonal Fresh Vegetables **65/110**
Crudités of seasonal garden fresh Vegetables served with Ranch or French Onion Dip.

Seasonal Fresh Fruits **85/150**
An assortment of seasonal Fruit with Vanilla Yogurt Dipping Sauce.

Antipasto Relish Tray **105/185**
A variety of cubed Sausages, Deli Meats, Cheeses, Garden Italian Vegetables and Pasta tossed with herbed Vinaigrette.

Pecan Cheese Ball for 25 ..... **55**
Cream Cheese with Cheddar Cheese encrusted in toasted Pecans served with assorted Crackers.

Baked Brie en Croûte for 25 ..... **85**
Imported Brie Cheese with Apricot Preserves in Puff Pastry baked until golden brown and served with Flatbread Crackers.

Mediterranean Hummus Tray for 25 ..... **85**
Traditional Hummus and a flavored Hummus, Pita Bread Wedges, assorted Crackers, Celery Sticks, Baby Carrots and Cucumber Slices.

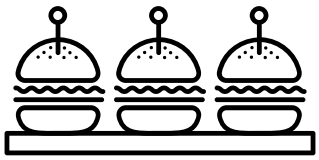
Mexican Layer Tray for 35 ..... **85**
Layers of Refried Beans, Sour Cream, Salsa, Lettuce, Cheddar Cheese, Black Olives, Tomatoes, Jalapeños and Green Onions served with Tortilla Chips.

Whipped Feta Tray for 25 ..... **85**
Whipped Feta with Honey and whipped Feta with Olive Oil and Sea Salt, Pita Bread Wedges, Pretzels, assorted Crackers, Celery Sticks, Baby Carrots and Cucumber Slices.

Charcuterie Tray for 25 ..... **110**
Thin-sliced Salami, sliced Provolone, dried Apricots, Pimento stuffed Green Olives, Cashew Nuts, assorted Jams and Crackers.

Smoked Salmon Tray for 25 ..... **120**
Smoked Atlantic Salmon served with Cream Cheese, chopped Eggs, Capers, diced Red Onion and Flatbread Crackers.

À La Carte
Premium Carved Meat Add-Ons



(Only in conjunction with buffet or plated meal)

Roasted Breast of Turkey **125**
Served with Mayonnaise and Mustard – serves 25

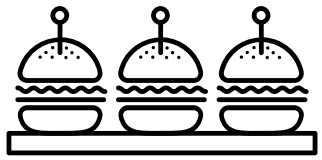
Honey Glazed City Ham **185**
Served with Mayonnaise and Mustard – serves 40

Baked Country Ham **200**
Served with Pommery Mustard – serves 35

Roasted Tenderloin of Beef **250**
Served with Bordelaise Sauce – serves 20

Roasted Top Round of Beef **270**
Served with Horseradish Sauce – serves 50

À La Carte
Made-to-Order Stations



$5 per person *(Only in conjunction with buffet or plated meal)*

- Baked Potato
- India Style Curry
- Omelet
- Pancake/Crêpe Bar
- Pasta Sauté
- Street Tacos
- Waffle Bar