

C A T E R I N G

A GREAT START PER PERSON

Continental Intermission	\$3.25
Early Riser	\$4.75
Eye Opener	\$5.40
Sunrise Start	\$7.75
San Luis Valley Special	\$8.20
The Bagel Break	\$5.95

ENTRÉES PER PERSON

Scrambled eggs	\$2.00
Yogurt with Granola	\$2.00
Bacon	\$2.00
Ham Steak	\$2.00
Assorted seasonal sliced fruit	\$2.25
Sausage Links	\$2.00
French toast	\$2.00
Waffles	\$2.00
Pancakes	\$1.75
Home fried potatoes	\$1.75
Hash browns	\$1.75
Grits	\$1.50
Sausage Patties	\$2.00

MORNING BREAKS

A LA CARTE PER PERSON

Seasonal fresh fruit salad	\$1.75
Seasonal whole fresh fruit	\$.80

BAKERY A LA CARTE PER DOZEN

Assorted bagels with condiments	\$10.00
Assorted donuts	\$6.70
Mini danish	\$6.70
Mini muffins	\$7.75
Coffee cake slices	\$6.45
Assorted scones	\$7.00
Danish / pastries	\$8.50
Fresh baked fruit bread slices	\$6.75
Cinnamon rolls	\$12.00
Biscuit	\$6.70
Mini bagels with assorted cream cheese	\$8.65
Assorted muffins	\$11.00

LUNCH TIME - EXPRESS LUNCHES

Albuquerque chicken	\$9.50
Bistro grill	\$9.75
Grilled vegetable baguette	\$9.50
Grilled portobello on focaccia	\$9.50
President's croissants	\$7.75
Southwest chicken caesar wrap	\$8.60
Turkey cheddar wrap	\$8.50
Picnic lunch	\$8.50
Chicken pesto on focaccia	\$7.50

BOX LUNCHES

BASIC LUNCH	\$6.50
Chips	\$.70
Whole Fruit	\$1.30
Pasta Salad	\$.85
Potato Salad	\$.85
Cookies	\$1.10
Brownies	\$1.25
Rice Crispie Treat	\$.65
Fruit Salad	\$.85



Please contact your catering manager for special events and requests.

C A T E R I N G

LUNCHEON SALADS PER PERSON

Chef Salad	\$9.50
Cobb Salad	\$9.75
Caesar Salad	\$8.00
with Chicken	\$9.75
with Sizzling Beef	\$9.75
Tri-Salad Combo	\$9.75
Chicken Fajita Salad	\$9.75
Taco Salad	\$9.50
Southwestern chicken salad	\$8.50
Antipasto Salad Plate	\$8.75
Vegetarian Hummus Plate	\$8.50

BOUNTIFUL BUFFETS PER PERSON

Slicers deli buffet	\$9.50
Salad buffet	\$9.50
Caesar bar	\$9.50
* Grilled chicken caesar bar	Add \$2.00
* Grilled steak caesar bar	Add \$2.00
* Grilled shrimp	Add \$2.00
* Action station w/chef (min 2 hours)	\$75.00
Roma Italian	\$9.45
Viva lasagna	\$8.50
Pasta Bar	\$9.00

MOVABLE FEASTS PER PERSON

Basic BBQ	\$9.50
Texas style BBQ	\$15.00
Holiday dinner	\$10.95
Fajita bar	\$9.95
Wings and things	\$7.75
San Luis Valley Enchialdas	\$10.95
Both chilis	\$12.95
Taco bar	\$10.50

CULINARY CLASSICS PER PERSON

Filet mignon	\$22.50
Roast top round of beef	\$16.00
Roast beef au jus	\$15.00
Steak au poivre	\$22.50
Chicken piccata	\$10.50
Lemon pepper chicken	\$10.50
Sesame seed chicken	\$9.00
Rosemary chicken	\$10.50
Chicken marsala	\$10.80
Southwestern glazed pork loin	\$15.00
Stuffed pork chop	\$16.00
Pork tenderloin	\$18.50
Veal piccata	\$16.50
Veal oscar(MARKET)	\$16.50
Classic veal chop	\$16.50
Roast leg of lamb	\$22.50
Lamb chops	\$18.50
Shrimp scampi(MARKET)	\$22.50
Broiled salmon with dill butter(MARKET)	\$18.50
Maryland crab cakes(MARKET)	\$16.50
Garlic orange chili shrimp(MARKET)	\$18.50
Vegetable napoleon	\$14.00
Vegetarian lasagna	\$8.50
Linguini Primavera	\$8.00

C A T E R I N G

ASSORTED DIPS

BY THE QUART

Spinach or artichoke	\$10.55
French onion	\$9.50
Garden herb dip	\$12.00
Ranch	\$10.55
Crab	\$26.00
Shrimp	\$19.00
*Seven layer dip with tortilla chips	\$60.80

(serves 50 guests)

*A quart serves 40 guests

TRAYS AND DISPLAYS

Small (25-45)/Medium (50-75)/Large (75-100)

	Small	Medium	Large
Crudités and dip	\$26.25	\$36.60	\$46.90
Imported/specialty Cheese and gourmet crackers	\$33.00	\$51.50	\$100.50
Fresh seasonal fruit and cheese	\$45.00	\$75.00	\$125.00
Smoked salmon with condiments	\$45.00		\$65.00
Tea Sandwiches	\$45.00	\$75.00	\$125.00
Fresh Seasonal Fruit	\$36.60	\$57.70	\$102.00

BY THE POUND

Gourmet Mints	\$7.75
Potato chips	\$6.70
Pretzels	\$7.25
Tortilla chips and salsa	\$7.25
Deluxe mixed nuts	\$11.60

FINISHING TOUCHES

BY THE DOZEN

Chocolate brownies	\$7.75
Marble brownies	\$7.85
Lemon bars	\$11.80
Seven layer bars	\$7.25
Marshmallow krispies	\$5.80
Raspberry ribbon brownies	\$7.25
Chocolate fondue	\$11.50
Carrot cake bar	\$5.90
Turtle brownie bar	\$11.50
Petit fours	\$12.80
Chocolate chip cookie	\$6.75
Oatmeal raisin cookie	\$6.75
Peanut butter drop cookie	\$6.75
Sugar cookie	\$6.75
White chocolate chip cookie	\$6.75
Ice cream sundae bar (per person)	\$4.00

CARVING STATION

PER PERSON

Roast Turkey with giblet gravy	\$2.25
Mustard and apricot glazed ham	\$2.25
Roast pork loin	\$2.50
Roast top round of beef with au jus	\$2.75
Roast tenderloin of beef	\$3.50

DECORATED CAKE

Quarter sheet	\$10.00
Half sheet	\$20.60
Full sheet	\$36.10

Special designs or logos are available upon request and require one week advance notice

C A T E R I N G

HORS D'OEUVRES

BY THE DOZEN

Hot	
Wings of fire	\$6.60
Honey drizzled chicken drumettes	\$6.60
Fried chicken tenders	\$6.75
Coconut shrimp	\$12.75
Teriyaki chicken kabobs	\$12.40
Eggrolls	\$11.50
Vegetable spring rolls	\$11.65
Stuffed mushroom	\$10.30
Scallops wrapped in bacon	\$11.50
Meatballs - BBQ or Swedish	\$6.60
Oysters rockefeller	MARKET
Breaded ravioli with dipping sauce	\$7.75
Chicken & mushroom quesadilla tapas	\$12.50
Honey ginger chicken satay	\$12.75
Crab cakes	\$10.50
Mini quiche	\$9.50
Crab stuffed mushrooms	\$12.90
Cold	
Deviled eggs	\$7.50
Meat & cheese pinwheels	\$7.50
Shrimp cocktail	\$16.50
Cantaloupe wrapped with prosciutto	\$12.50
Skewered Fruit with yogurt dressing	\$12.95
Tomato, mozzarella and basil crostini	\$8.50
Tomato basil brushetta	\$6.60

BEVERAGES

BY THE GALLON

Hot	
Brewed regular and decaf coffee	\$7.75
Hot Water with Lipton tea bags	\$6.50
Hot cocoa	\$8.75
Cold	
Bottles Soda (20oz)	\$1.25 ea
Bottled juices	\$1.85 ea
Milk (pint)	\$1.50 ea
Sports drink	\$1.75 ea
Bottled teas	\$1.85 ea
Bottled water	\$1.85 ea
Punches by the gallon	
Lemonade	\$7.50
Apple berry	\$11.50
Iced Tea	\$6.45
Cranberry Punch	\$7.50
Fruit Punch	\$7.50
Celebration Punch	\$8.75
Juices by the gallon	
Apple	\$11.50
Orange	\$11.50
Cranberry	\$11.50
Apple berry	\$11.50