Marquette University Catering is committed to making your event a success. From coffee services and casual lunches to hors d’oeuvre receptions and served dinners, our catering guide is filled with fresh ideas to satisfy a wide array of tastes.

Our guide represents a few samples of what we have to offer; our commitment is to customize menus for your occasion. We will assist you with planning your event through creative menus, stylish presentations and thoughtful service in order to provide your guests with an enjoyable experience.

Events held within the Alumni Memorial Union are served on chinaware unless otherwise requested. For your more casual events we are committed to conduct business in an environmentally and socially responsible manner and will provide disposable Eco-Products, our sustainable and compostable tableware.

Event Coordinators are ready to assist you in planning your event. Please call 414-288-7202 or visit our website at www.marquette.diningervices.com.

Catering Policies

Menu Selection
A complete menu selection should be submitted to your assigned event coordinator no less than ten working days prior to your scheduled function. For special occasions, conferences and major campus events, please allow at least four weeks lead time to allow plenty of time for planning. Menu selection and service style may be limited to events planned on short notice. We are able to accommodate a wide variety of dietary needs.

Services Charges
Menu prices do not include a gratuity. There is an 18% service charge for non-university users.

Cancellations
Cancellations made less than 48 hours before scheduled event time may be subject to 50% of estimated food and beverage charges; cancellations made less than 24 hours prior to scheduled event time are subject to incur 100% of estimated charges.

Guarantees
A final guest count guarantee is required by 10 a.m. three business days prior to your event. Original estimates will be used if not noted. Guarantees for events held over the weekend must be made by 10 a.m. on the preceding Tuesday.

Sales Tax
All services are subject to county and state sales tax, unless you provide us with a copy of your state tax-exempt certification prior to your event.

Chef Stations
Customize Your Event with a Personalized Chef Station
Ask Your Event Coordinator for Details
**BREAKFAST**

Fast Break Continental  $6.20
Breakfast Pastries, Orange Juice, Coffee and Tea

Premium Continental  $8.20
Breakfast Pastries, Bagels and Nut Breads, Cream Cheese, Butter and Jelly, Cut Fresh Fruit, Orange and Cranberry Juice, Coffee and Tea

Mini Continental  $7.15
Mini Croissants, Scones, Bagels and Muffins, Orange and Cranberry Juice, Coffee and Tea

Petit Déjeuner  $11.35
Brie, Nutella (Chocolate Hazelnut Spread), Mini Croissants, Ham, Fresh Baguette with a Variety of Jams and Café au Lait

Blue & Gold Healthy Wake Up  $8.20
Bagels, Scones and Whole Wheat Bread, Cream Cheese, Butter and Jelly, Whole Fresh Fruit, Orange Juice, Coffee and Tea

Golden Eagle  $9.25
Scrambled Eggs with Cheddar Cheese, Smoked Bacon or Sausage Links, Breakfast Potatoes, Breakfast Pastries and Biscuits, Butter and Jelly, Orange Juice, Coffee and Tea

Marquette Rise & Shine  $10.50
Scrambled Eggs with Cheddar Cheese, Smoked Bacon, Sausage Links, Breakfast Potatoes, Cut Fresh Fruit, Breakfast Pastries and Biscuits, Butter and Jelly, Orange and Cranberry Juice, Coffee and Tea

**ALA CARTE**

By the dozen unless specified

Donuts  $9.25
Muffins with Butter & Jelly  $10.25
Bagels with Cream Cheese, Butter & Jelly  $15.95
Mini Croissants with Butter & Jelly  $14.95
Donut Holes  $5.75
Danish  $10.25
Danish Twists  $9.95
Scones  $21.50
Mini Muffins  $5.25
Mini Bagels  $8.25
Mini Scones  $10.75
Fruit & Nut Bread with Butter  $10.95 Each
Wrapped Biscotti  $1.25 Each
Low Fat Muffins  $12.50
### BEVERAGES

By the gallon

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular Coffee</td>
<td>$18.35</td>
</tr>
<tr>
<td>Decaffeinated Coffee</td>
<td>$18.35</td>
</tr>
<tr>
<td>Stone Creek Coffee</td>
<td>$28.85</td>
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<tr>
<td>Stone Creek Decaffeinated Coffee</td>
<td>$28.85</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>$13.50</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$13.50</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$18.85</td>
</tr>
<tr>
<td>AMU Party Punch</td>
<td>$19.50</td>
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<tr>
<td>Lemonade</td>
<td>$17.00</td>
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<tr>
<td>Orange Juice</td>
<td>$19.50</td>
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<tr>
<td>Citrus Cooler</td>
<td>$19.50</td>
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<tr>
<td>Apple Juice</td>
<td>$19.50</td>
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<tr>
<td>Hot Apple Cider</td>
<td>$19.50</td>
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<tr>
<td>Cold Apple Cider</td>
<td>$19.50</td>
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<tr>
<td>Cranberry Juice</td>
<td>$20.50</td>
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<tr>
<td>Cranberry Cooler</td>
<td>$21.00</td>
</tr>
<tr>
<td>Blueberry Lemonade</td>
<td>$18.50</td>
</tr>
</tbody>
</table>

### REFRESHMENT STATIONS

**Italian Soda**

**Per Person**

San Pellegrino and Choice of two flavored syrups $5.00

*Station includes a duo of syrups equipped with pumps for your beverage personalization

*Ask your Event Coordinator for details

**Hydration Station**

Includes one gallon of each

Cucumber Water, Watermelon Water, Citrus Water $43.50

### BOTTLED BEVERAGES

On consumption

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepsi 20 oz</td>
<td>$1.90</td>
</tr>
<tr>
<td>Pepsi 2 liter</td>
<td>$3.75</td>
</tr>
<tr>
<td>Aquafina Water 12 oz</td>
<td>$1.60</td>
</tr>
<tr>
<td>Aquafina Water 20 oz</td>
<td>$1.90</td>
</tr>
<tr>
<td>Dole Juice 16 oz</td>
<td>$2.00</td>
</tr>
<tr>
<td>V8, 12 oz</td>
<td>$3.00</td>
</tr>
<tr>
<td>Lipton Iced Tea 16 oz</td>
<td>$2.00</td>
</tr>
<tr>
<td>Iced Green Tea 20 oz</td>
<td>$1.90</td>
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<tr>
<td>Pomegranate Izze 12 oz</td>
<td>$2.80</td>
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<tr>
<td>Milk Chug 16 oz</td>
<td>$2.00</td>
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<tr>
<td>Silk Soy Milk 8 oz</td>
<td>$2.00</td>
</tr>
<tr>
<td>Gatorade 16 oz</td>
<td>$3.00</td>
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<tr>
<td>Sobe Lifewater 20 oz</td>
<td>$2.80</td>
</tr>
<tr>
<td>San Pellegrino 8.45 oz</td>
<td>$3.00</td>
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</tbody>
</table>
**BISTRO BOX**
Bistro Boxes require a minimum order of 5 per variety

**Traditional Deli** $9.00
Ham and Cheddar, Turkey and Cheddar or Cucumber and Cheddar on Wheat Bread with Lettuce and Tomato Served with Kettle Chips and Sweet Treat

**Grilled Chicken Caesar** $12.00
Crisp Romaine, Croutons and Parmesan Cheese Topped with Grilled Chicken Breast Served with Caesar Dressing, Dinner Roll and Butter and Sweet Treat

**Sun Rise Salad** $9.50
Chopped Romaine Topped with Julienne Carrots, Mandarin Oranges, Craisins and Toasted Almonds Served with Raspberry Vinaigrette, Dinner Roll and Butter and Sweet Treat

**LUNCHEON PLATES**
Plated Salad Entrees Include Rolls and Butter, Coffee, Tea and Milk

**Herbed Salmon** $14.50
Chilled Herbed Salmon Served with Dilled Potato Salad, Greens and Creamy Lemon Dressing, Dinner Roll and Butter and Sweet Treat

**Vegetables and Tofu** $12.50
Chilled Oven Roasted Vegetables and Marinated Tofu Served with Mixed Greens and Light Vinaigrette, Dinner Roll and Butter and Sweet Treat

**Roasted Flank Steak** $17.25
Marinated Roasted Flank Steak and Roasted Asparagus served with a chilled Roasted Potato Salad, fresh Greens and Creamy Vinaigrette dressing on the side

**Teriyaki Chicken Breast** $16.45
Hoi Sin Rice Noodle Salad with a combo of Sushi and Ginger Teriyaki Chicken Breast and finished with Spicy Oriental Chili Mayo, Greens and Sesame Dressing on the side

**LUNCHEON SANDWICHES**
Plated Sandwiches Include Coffee, Tea and Milk

**Grilled Vegetable** $9.50
Portabella Mushroom Stuffed with Red Onions, Peppers and Tomatoes Topped with Mozzarella on a Foccacia Roll Served with Oven Brown Potatoes

**Baked Open Face Smoked Turkey** $9.50
Smoked Turkey, Tomatoes, Swiss Cheese and Dijon Mustard Sauce Baked Open Face on Panini Bread Served with Oven Brown Potatoes and Dill Pickle

**Deli Croissant** $8.95
Chicken Salad or Tuna Salad on a Butter Croissant with Lettuce and Tomato, Served with Kettle Chips and Dill Pickle

**Ratatouille Vegetable** $9.50
Chopped Vegetable Medley in Roasted Garlic and Herb Tomato Paste Topped with Provolone Cheese on French Bread Served with Kettle Chips
**LUNCHEON SALADS**
Plated Salad Entrees Include Rolls and Butter, Coffee, Tea and Milk

Caesar  
Crisp Romaine, Croutons and Parmesan Cheese Served with Caesar Dressing  
$8.95

Grilled Chicken Caesar  
Crisp Romaine, Croutons and Parmesan Cheese Topped with Grilled Chicken Breast Served with Caesar Dressing  
$10.95

Oriental Chicken Breast  
Mixed Greens and Oriental Vegetables Topped with Soy Ginger Marinated Chicken Breast and Chow Mien Noodles Served with Cucumber Wasabi Dressing  
$10.95

Southwestern Salmon  
Mixed Greens, Black Beans, Corn and Tomatoes Topped with Flaked Southwestern Salmon and Tortilla Strips Served with Cilantro Honey Lime Dressing  
$10.95

**BUFFETS**
Minimum of 25 Guests Required for Buffets

Butcher Block  
Ham, Turkey, and Roast Beef, Cheddar and Swiss Cheese Served with Fresh Baked Breads and Rolls, Pasta Salad, Cut Fresh Fruit, Kettle Chips, Relishes, Sweet Treats and Choice of Beverages  
$13.65
Add Tuna  
$1.00

Santa Fe Fiesta  
Shredded Pork, Chorizo and Chicken with Potatoes Served with Flour and White Corn Tortillas, Roasted Corn Salad with Chili Lime Dressing, Spanish Rice, Black Beans, Tortilla Chips with Salsa and Pico de Gallo, Lettuce, Sour Cream, Jalapenos, Guacamole, Onions, Cinnamon Sugar Churros and Choice of Beverages  
$19.25

Sub Sandwich  
Ham, Turkey or Vegetarian Sub Sandwiches Served with Chips, Pickles, Sweet Treats and Lemonade  
$7.85

Soup & Salad  
Soup du Jour Paired with Caesar Salad or Garden Salad with Your Choice Two Dressings, Dinner Rolls and Butter, Sweet Treats and Choice of Beverages  
$11.95
Soup & Salad with Chicken Breast  
$14.95

Pizza Party  
Cheese, Sausage, Pepperoni or Vegetable Pizza Served with Garlic Bread Sticks, Caesar Salad, Brownies, Lemonade or Iced Tea  
$13.95

Pizza  
$12.00 each
12’’ Cheese, Sausage, Pepperoni or Vegetable Pizza

Pasta! Pasta! Pasta!  
Pasta with Marinara and Alfredo Sauces Served with Caesar Salad, Seasonal Vegetables, Garlic Bread Sticks, Sweet Treats and Choice of Beverages  
$14.50
Add Chicken  
$2.00
Add Tofu  
$1.00
Add Shrimp  
$3.00
Little Italy

$18.25 One Entrée - $21.25 Two Entrées - $23.95 Three Entrées
Choice of Two Salads and Up to Three Entrées Served with Seasonal Vegetables, Garlic Bread Sticks, Tiramisu and Choice of Beverages

Salad Choices: Italian Salad, Caesar Salad, Marinated Olive Salad or Fresh Mozzarella and Roma Tomato

Entrée Choices: Chicken Breast with Basil Pesto Cream Sauce, Tuscan Chicken Breast with Olives, Tomatoes and Artichokes, Italian Sausages with Peppers and Onions, Traditional Lasagna, Vegetable Lasagna, Braised Meatballs in Marinara Sauce, Cheese Ravioli with Marinara Sauce, Tortellini with Alfredo Sauce or Baked Penne in Marinara with Mushrooms and Mozzarella

Marquette Buffet

$18.65 One Entrée - $21.80 Two Entrées - $24.95 Three Entrées
Choice of Two Salads, One Starch and Up to Three Entrees Served with Seasonal Vegetables, Rolls and Butter, Chef’s Dessert Tray and Choice of Beverages

Salad Choices: Tossed Salad, Caesar Salad, Cole Slaw, Pasta Salad, Potato Salad, or Marinated Vegetable Salad

Starch Choices: Mashed Potatoes, Oven Brown Potatoes, Parsley Buttered Potatoes, Herb Rice, Wild Rice Blend or Egg Noodles

Entrée Choices: Chicken Provencal, Chicken Breast Tuscany, Chicken Curry, Chicken Breast Hunters Style, Roast Pork Loin with Garlic Rosemary Sauce, Swedish Meatballs, Beef Tips Bourgogne, Atlantic Salmon with Caper Leek Sauce, Deep Fried Cod, Baked Cod, Cod Almandine, Cajun Cod

Add Baked Macaroni and Cheese

Vegetarian Options:

Entrée Choices: Vegetable Lasagna, Penne in Marinara with Mushrooms, Vegetable Lo Mein, Vegetable Orzo, Mediterranean Cous Cous with Roasted Vegetables

Backyard BBQ

$8.95 One Meat - $10.50 Two Meats - $11.95 Three Meats
Choice of Up to Three Meats, Served with Chips, Pasta Salad, Cookies or Brownies and Lemonade or Iced Tea

Meat Choices: Vegetarian Burger, Hot Dog, 1/3 Pound Hamburger, Wisconsin Brat, Italian Sausage or Add Marinated

Additional Choices:

- Chicken Breast $2.00
- Fruit Salad $1.50
- Baked Beans $1.00
- Watermelon $1.00
- Potato Salad $1.25
- Corn with Lime Butter $1.50

Buffet Beverage Choices

Coffee, Hot Tea, Iced Tea, Lemonade, Bottled Soda or Bottled Water
**HORS D’OEUVRES**

Minimum order of three dozen Hors d’oeuvres per variety

**HOT HORS D’OEUVRES**
- Deep Dish Pizza Tarts $18.95
- Mini Assorted Quiche $19.95
- Brie and Raspberry Wraps $30.75
- Spanakopita $19.95
- Sausage Stuffed Mushroom Caps $24.95
- Spinach Stuffed Mushroom Caps $23.95
- Crab Stuffed Mushroom Caps $28.95
- Bacon Wraps with Water Chestnuts $20.95
- Breaded Chicken Tenders $18.95
- Breaded Ravioli and Marinara $18.50
- Cocktail Franks in a Blanket $13.95
- Cocktail Franks with Barbeque Sauce $6.95
- Mini Meatballs $6.95
- BBQ, Swedish or Teriyaki
- Egg Rolls with Sweet & Sour Sauce $19.95
- Pork or Vegetable
- Chicken Wings $16.35
- Buffalo, Barbeque or Asian

**COLD HORS D’OEUVRES**
- Spinach and Red Pepper Crostini $18.95
- Goat Cheese and Chive Tartlets $18.95
- Vegetable Canapés $13.95
- Fruit Kabobs $20.65
- Mediterranean Kabobs $20.95
- Tortilla Pinwheels $12.95
- Spinach and Swiss Cheese, Feta Artichoke or Ham and White Bean
- Silver Dollar Sandwiches $17.50
- Mini Corn Duster Sandwiches $21.50
- Mini Croissant Sandwiches $23.50
- Mini Pretzel Roll Sandwiches $36.00
- Vegetable Hummus $16.95
- Served With Pita Wedges
- Roasted Red Pepper Hummus $16.95
- Served With Pita Wedges
- White Bean Spread $15.95
- Served with Baguette
- Olive Tapenade $52.50
- Finely Chopped Olive Blend Served with Crostini
- Dip Trio $79.50
- Includes a quart of each
- Pico de Gallo, Guacamole and White Bean Dip
- Served with Pretzel Crostini, Tortilla Chips and Baguette
SOUPS
Soups are served with rolls and butter

Soup Choices:
Potato Soup with Bacon, Cream of Chicken with Rice, Beef Minestrone, Chicken Rice, Beef Noodle, Spicy Cajun Tomato with Sausage, Mushroom and Onion with Tarragon, Vegetable Minestrone, Cream of Potato with Chive, Roasted Tomato Bisque, Cream of Mushroom or Soup du Jour

STARTERS
Mandarin Craisin $2.25
Chopped Romaine Lettuce Topped with Craisins, Mandarin Oranges, Toasted Walnuts and Orange Vinaigrette

Pecan Raspberry $2.50
Mixed Greens Topped with Roasted Peppers, Chevre Cheese, Raspberries, Spicy Pecans and Raspberry Vinaigrette

Walnut Pear $2.25
Mixed Greens Topped with Bleu Cheese, Pears, Toasted Walnuts and Balsamic Vinaigrette

Arugula Pine Nut $2.50
Spring Mix Greens and Arugula Topped with Toasted Pine Nuts, Raisins, Parmesan Cheese and Balsamic Vinaigrette

Lunch House Salad $1.80
Iceberg Lettuce, Cucumber and Tomato with Your Choice Dressing

Strawberry Spinach $2.25
Fresh Spinach with Strawberries, Red Onions and Almonds with Poppy Seed Dressing

Dressing Choices
Golden Italian, Ranch, French, 1000 Island, Caesar,
Parmesan Peppercorn, Raspberry, Balsamic or Citrus Vinaigrette
ENTRÉES
Dinner Entrées include House Salad, One Starch and Seasonal Vegetables, Rolls and Butter, Coffee, Tea and Milk

Luncheon Entrées include One Starch and Seasonal Vegetables, Rolls and Butter, Coffee, Tea and Milk

POULTRY
Lunch $10.75 Dinner $18.50

Chicken Breast Provençal
Chicken Breast with Fresh Tomato Garlic Cream Sauce

Sun Dried Tomato Crusted Chicken Breast
Sun Dried Tomato Crusted Chicken Breast with Garlic Cream Sauce

Tuscan Chicken
Baked Chicken Breast Finished with Tomatoes, Olives and Artichokes

PORK
Lunch $12.25 Dinner $21.50

Asian Pork Loin
Roasted Pork Loin Chop with Five Spice Asian Glaze

Molasses Pork Loin
Served with Mashed Sweet Potatoes

SEAFOOD
Lunch $12.25 Dinner $19.50

Caribbean Tilapia
Baked Tilapia Fillet with Mango Salsa

Oven Baked Salmon
Herb and Garlic Oven Baked Salmon Fillet with Lemon Caper Cream Sauce

BEEF
Lunch & Dinner Market Price

Filet
Grilled USDA Choice Filet with Bordelaise Sauce
New York Strip
Grilled USDA Choice New York Strip Steak with Red Wine Sauce

Flat Iron
Grilled Flat Iron Steak with Burgundy Sauce

VEGETARIAN
Lunch $10.20 Dinner $17.50

Orzo Risotto
Roasted Vegetables and Orzo Risotto in a Creamy Alfredo Sauce Topped with Parmesan Cheese

Stuffed Portabella Mushroom
Vegetable and Cheese Stuffed Portabella Mushroom with an Herb Glaze

Roasted Vegetable Polenta
Polenta Served with Roasted Vegetables and a Plum Tomato Sauce

Arborio Risotto
Creamy Risotto with Chefs Vegetables and Red Pepper Sauce
PLATTERS

Fresh Fruit $65.60 serves 15 to 20 $189.80 serves 50 to 60
Seasonal Sliced Fresh Fruit

Vegetable Crudité $52.20 serves 15 to 20 $149.65 serves 50 to 60
Broccoli, Cauliflower, Cucumber, Squash, Zucchini, Baby Carrots and Grape Tomatoes Served with Pepper Parmesan

Roasted Vegetable $65.60 serves 15 to 20 $181.40 serves 50 to 60
Tossed with Olive Oil, Garlic and Herbs Served with Couscous Salad Accented with Balsamic Vinegar and Parmesan Cheese

Chef's Cheese Tray $70.25 serves 15 to 20 $202.45 serves 50 to 60
Wisconsin Cheese Garnished with Fresh Fruit Served with Crackers

Chef's Cheese Board $105.00 serves 15 to 20 $295.00 serves 50 to 60
International and Domestic Cheeses Accented with Fresh Fruit Served with Specialty Crackers

Gourmet Cheese Boards $135.50 serves 15 to 20 $365.25 serves 50 to 60
International and Domestic Cheeses Accented with Balsamic Syrup, Dried Fruit Compote, Fresh Fruit and Nuts Served with Specialty Crackers, Fresh Breads and Parmesan Crisps

Wisconsin Cheese and Sausage Tray $83.60 serves 15 to 20 $243.80 serves 50 to 60
Garnished with Fresh Fruit Served with Crackers

Deli Meat and Cheese $83.60 serves 15 to 20 $243.80 serves 50 to 60
Sliced Ham, Turkey, Roast Beef and Cheese Served with Silver Dollar Rolls, Mayo and Mustard

Baked Brie En Croute $110.00 serves 50 to 60
Puff Pastry Wrapped Wheel of Brie Baked to Golden Brown Accented with Fresh Fruit Served with Specialty Crackers

Roasted Fruit Platter $42.00 Serves 10
Seasonal Roasted Fruits Topped with Balsamic Syrup and Blue Cheese

Grape Tomato and Fresh Mozzarella $76.10 serves 15 to 20 $181.40 serves 50 to 60
Grape Tomatoes and Mozzarella Marinated in Italian Vinaigrette Served with French Bread

South of the Border $76.10 serves 15 to 20 $219.85 serves 50 to 60
Layered Taco Dip Topped with Cheddar Cheese, Tomatoes, Olives and Green Onion Served with Tortilla Chips and Salsa

Whole Smoked Salmon $143.00 serves 75
Decorated Whole Smoked Salmon Presented with Specialty Crackers

Warm Artichoke & Spinach Dip $49.80 serves 15 to 20 $143.50 serves 50 to 60
Served with a Tortilla Chips

Mediterranean Platter $76.95 Serves 20
Hummus, Baba Ghannouj, Roasted Red Peppers, Olives, Cucumbers and Pita Bread

Farmers Market Vegetable Platter $55.50 serves 15 to 20 $152.50 serves 50 to 60
Radishes, Baby Carrots, Mushrooms, Grape Tomatoes, Green Onions and Squash served with Dill Ranch

Grilled Endive Platter $49.25 serves 15 to 20 $117.25 serves 50 to 60
Roasted Endive and Roasted Vegetables Served With a Citrus Vinaigrette

Roasted Sausage $62.50 serves 15 to 20 - $185.25 serves 50 to 60
Andoulii, Italian and Bratwurst with Red Peppers, Onions, Tossed with an Apple Mustard Vinaigrette

Deviled Egg Spread $30.50 serves 15 to 20 - $70.50 serves 50 to 60
Served with Crostini
DESSERTS

$4.25

Layer Cake
Lemon Poppy Seed, German Chocolate, Lemon Cream, Double Chocolate or Carrot

Cheese Cake
New York, Chocolate Chip, Oreo, Strawberry, Heath Bar or Lemon

Tart
Pastry Tart Filled with Lemon Cream or Chocolate Silk

Bundt
Mini Chocolate or Poppy Seed Bundt Cake

Chef’s Selections
Chocolate Mousse
Mocha Torte
Caramel Apple Bar
Flourless Chocolate Cake

$8.95

Dessert Reception
Éclairs, Cream Puffs, Gourmet Bars and Cookies, Petit Fours, Cheese Cakes, Tortes and Pies
Served with Coffee

Coffee Bar Condiments
Sugar in the Raw, Cocoa Powder, Honey, Chili Sugar, Whipped Cream, and One Flavored Syrup

Coffee Bar Condiments
$50.00 serves 100

Candy Bar
Serves 15 to 20
Skittles, Jelly Beans, Runts, Swedish Fish, Reese’s Pieces

$64.20

Gummy Bar
Serves 15 to 20
Sour Patch Peaches, Gummy Bears, Gummy Aquarium, Gummy Worms, Sour Peaches

$53.40

Jelly Bean Bar
Serves 15 to 20
Blueberry, Green Apple, Strawberry Daiquiri, Very Cherry, Orange Sherbert

$75.25

Decorate your Own Cookies
Serves 15 to 20
Seasonal Shaped Sugar Cookies with Two Colors of Frosting and Two Colors of Sprinkles

$2.95

Ice Cream Social
Minimum of 50 guests
Vanilla or Chocolate Ice Cream
$4.95
Vanilla and Chocolate Ice Cream
$5.50

Your Choice of Up to Five Toppings
Chocolate Sauce, Strawberry Sauce, Caramel, Butterscotch, Chopped Nuts, Rainbow Sprinkles, Whipping Cream,
Maraschino Cherries, Marshmallows, Chocolate Chips, M&Ms, Oreo Cookie Pieces or Health Bar Pieces
Chocolate Fountain
Includes Attendant throughout Your Event

Fountain Packages
Per person

Party Starter
Roll Cookies, Marshmallows, Vanilla Wafers, Pretzels and Cubed Pound Cake

Tropical Escape
Cantaloupe, Honeydew, Strawberries, Pineapple and Cubed Pound Cake

Combo
Marshmallows, Pretzels, Vanilla Wafers, Strawberries, Honeydew, Pineapple and Cubed Pound Cake

BAKERY
Per dozen unless specified

Frosted Sheet Cake $19.75 half, $39.95 full
Decorated Sheet Cake $30.85 half, $61.75 full
Brownies $28.75 half, $56.55 full
Mint, Cream Cheese, Raspberry
Gourmet Bars $29.85 half, $57.85 full
Lemon, Raspberry or Magic
German Chocolate Bars $29.85 half, 56.55 full
Espresso Bars $29.85 half, $57.85 full
Caramel Apple Bars $35.75 half, $71.95 full
Gourmet Cookies $8.75
Ranger Cookies $15.50
Hand Decorated Cookies $18.00
Hand Decorated Petite Fours $21.95
Mini Cheesecakes $21.95
Tea Cookies $6.50
Mini Éclairs $12.95
Mini Cream Puffs $12.95
Cupcakes $15.95

SALTY SNACKS
Per pound or quart

Potato Chips $6.30
Chex Mix $11.95
Pretzels $6.30
Tortilla Chips $6.30
Salsa $8.35
Handmade Pico De Gallo $10.45
Nacho Cheese $8.85
French Onion Dip $6.95
Gardettos $9.25
Cheddar Cheese Guppies $8.95
Deluxe Mixed Nuts $20.45
<table>
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<tr>
<th>Snack</th>
<th>Price</th>
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<tbody>
<tr>
<td>Dry Roasted Peanuts</td>
<td>$12.85</td>
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<tr>
<td>Individual Bags of Chips</td>
<td>$1.50</td>
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<tr>
<td>Rosemary Garlic Roasted Nuts</td>
<td>$22.45</td>
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<tr>
<td>Terra Chips</td>
<td>$14.95</td>
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<tr>
<td>Fresh Popped Popcorn</td>
<td>$6.00 per lb</td>
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<tr>
<td>Popcorn Wagon</td>
<td>$30.00 half day, $60.00 full day</td>
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<td>*Requires Wait Staff</td>
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**SWEET SNACKS**

Per pound

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<tbody>
<tr>
<td>Malted Milk Balls</td>
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<tr>
<td>Chocolate Covered Pretzels</td>
<td>$13.20</td>
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<tr>
<td>Yogurt Covered Pretzels</td>
<td>$10.45</td>
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<tr>
<td>Chocolate Covered Raisins</td>
<td>$11.50</td>
</tr>
<tr>
<td>Yogurt Covered Raisins</td>
<td>$11.50</td>
</tr>
<tr>
<td>Chocolate Covered Peanuts</td>
<td>$11.50</td>
</tr>
<tr>
<td>Gummie Bears</td>
<td>$9.95</td>
</tr>
</tbody>
</table>

**HEALTHY**

On consumption

<table>
<thead>
<tr>
<th>Snack</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Granola Bars</td>
<td>$1.50</td>
</tr>
<tr>
<td>Nutri-Grain Bars</td>
<td>$1.50</td>
</tr>
<tr>
<td>Clif Bars</td>
<td>$2.50</td>
</tr>
<tr>
<td>Bobo Bars</td>
<td>$3.50</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>$1.25</td>
</tr>
<tr>
<td>Fruit Yognuts</td>
<td>$1.50</td>
</tr>
<tr>
<td>Luna Bars</td>
<td>$3.00</td>
</tr>
<tr>
<td>100 Calorie Packs</td>
<td>$1.25</td>
</tr>
<tr>
<td>Dried Mixed Fruit</td>
<td>$13.75 per lb</td>
</tr>
<tr>
<td>Midwest Trail Mix</td>
<td>$12.50 per lb</td>
</tr>
<tr>
<td>Pumpkin Seeds</td>
<td>$16.50 per lb</td>
</tr>
</tbody>
</table>

**BREAKS**

<table>
<thead>
<tr>
<th>Break</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocoholic</td>
<td>$10.00</td>
</tr>
<tr>
<td>Chocolate Covered Raisins, Chocolate Covered Pretzels, Chocolate Brownies, Chocolate Milk and Coffee</td>
<td>$10.00</td>
</tr>
<tr>
<td>Healthy Heart</td>
<td>$9.00</td>
</tr>
<tr>
<td>Bobo Bars, Clif Bars, Whole Fruit, Izze and Bottled Water</td>
<td>$8.50</td>
</tr>
<tr>
<td>I'll Start My Diet Tomorrow</td>
<td>$8.50</td>
</tr>
<tr>
<td>Chocolate Brownies, Gourmet Cookies, Mini Cream Puffs, Mini Éclairs, Pepsi and Bottled Water</td>
<td>$8.50</td>
</tr>
</tbody>
</table>
BEVERAGE SERVICES

Host Bar
Host Bars are billed to the Sponsor of the Event Based on Guest Consumption, Host Bar Set Up Fees and Bartender Labor Apply, One Hour Minimum Bartender Labor

Cash Bar
Individual Guests Pay for Drinks on Consumption, Cash Bar Set Up Fees and Bartender Labor Apply, One Hour Minimum Bartender Labor

Per Guest
Bar Services on a Per Guest Basis, Host or Cash Bar Set Up Fees Apply, Bartender Labor Included, One Hour Minimum Service

SET UP
Beer, Wine and Soda Bar $40.00
Full Bar $50.00
Bartender Labor per Hour $18.00

DRINKS
Domestic Beer
Miller Products $4.00

Domestic Craft Beers
Lake Front Brewery Products $4.75

Imported Beer
Heineken, Amstel, or Peroni $4.75

Premium Import
Negra Modelo, New Castle $5.00

House Wine $5.00 Glass, $16.00 Bottle
Cocktail $6.00
Cordial $6.00
Martini $7.00
Soft Drink $2.00
San Pellegrino $3.00

PER GUEST
Beer, Wine and Soda $7.00 One Hour, $12.00 Two hours, $3.00 Additional Hours
Full Bar $9.00 One Hour, $14.00 Two hours, $4.00 Additional Hours

PERSONALIZE YOUR EVENT
Bars Market Price
Champagne Bar, Brunch Bar, Cordial Bar, Sangria Bar, Infused Bar
Drinks Market Price
Signature Cocktails, Personalized Martinis, Local Beers
## WINE

### HOUSE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon, Woodbridge by Robert Mondavi</td>
<td>$16.00</td>
</tr>
<tr>
<td>Ripe, Fruity Flavors Structured with Smooth, Velvety Tannins</td>
<td></td>
</tr>
<tr>
<td>Chardonnay, Woodbridge by Robert Mondavi</td>
<td></td>
</tr>
<tr>
<td>Ripe Pear, Peach and Apple Notes with Light Hints of Spice</td>
<td></td>
</tr>
<tr>
<td>Merlot, Woodbridge by Robert Mondavi</td>
<td></td>
</tr>
<tr>
<td>Velvety Layers of Ripe Cherry and Berry with Cocoa, Cedar and Vanilla</td>
<td></td>
</tr>
<tr>
<td>White Zinfandel, Woodbridge by Robert Mondavi</td>
<td></td>
</tr>
<tr>
<td>Flavors of Raspberry and Strawberry with a Hint of Orange Zest</td>
<td></td>
</tr>
<tr>
<td>Brut, Wycliff</td>
<td></td>
</tr>
<tr>
<td>Delicate Fruit Flavors with a Crisp Finish</td>
<td></td>
</tr>
</tbody>
</table>

### BETTER

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sonoma Cabernet Sauvignon, Louis M. Martini</td>
<td>$26.00</td>
</tr>
<tr>
<td>Many Layers, Featuring Aromas and Flavors of Red Cherry, Blackberry and Fresh Sage</td>
<td></td>
</tr>
<tr>
<td>Sonoma Chardonnay, Frei Brothers</td>
<td></td>
</tr>
<tr>
<td>Bright Aromas and Characters of Orange Zest and Citrus Fruit with Bright Acidity</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir, Rosemount</td>
<td></td>
</tr>
<tr>
<td>Flavors of Cherry and Strawberry with Earthy, Subtle Oak Tones</td>
<td></td>
</tr>
<tr>
<td>Pinot Grigio, Ecco Domani</td>
<td>$19.00</td>
</tr>
<tr>
<td>Aromas of Apple and Pineapple, Backboned by Rich Citrus</td>
<td></td>
</tr>
<tr>
<td>Merlot, Red Rock</td>
<td></td>
</tr>
<tr>
<td>Ripe Cherry, Strawberry and Raspberry with Slight Vanilla Aromas</td>
<td></td>
</tr>
<tr>
<td>Tott’s</td>
<td>$20.00</td>
</tr>
<tr>
<td>Light and Crisp with Hints of Citrus and Peach</td>
<td></td>
</tr>
</tbody>
</table>

### BEST

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Napa Cabernet Sauvignon, Louis M. Martini</td>
<td>$28.00</td>
</tr>
<tr>
<td>Flavors of Ripe Cherry, Cassis, Plums, Vanilla and Pipe Tobacco with a Velvety Tannin Finish</td>
<td></td>
</tr>
<tr>
<td>Santa Lucia Highlands Chardonnay, Solaire by Robert Mondavi</td>
<td>$23.50</td>
</tr>
<tr>
<td>Aromas of Fresh Tropical Fruits and Citrus with Hints of Vanilla and Brown Spice</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir, MacMurray</td>
<td>$24.00</td>
</tr>
<tr>
<td>Rich Aromas and Flavors of Red Fruits Highlighted by Fresh Earthy Notes</td>
<td></td>
</tr>
<tr>
<td>Pinot Grigio, Maso Canali</td>
<td>$23.50</td>
</tr>
<tr>
<td>Peach and a Hint of Honey, Accented by Flavors of Apricot, Lemon, Fresh Apple and Pineapple</td>
<td></td>
</tr>
<tr>
<td>Brut Champagne, Piper Sonoma</td>
<td>$28.00</td>
</tr>
<tr>
<td>Pale Golden Color with Crisp Citrus Flavors and a Dry Lemony Finish</td>
<td></td>
</tr>
</tbody>
</table>