Per Gallon Beverages
One Gallon serves 15 (8oz cups) or 10 (12oz) cups

- Water - $2.00
- Iced Tea - $11.00
- Fruit Punch - $11.50
- Lemonade - $11.50
- Orange Juice - $13.25
- Apple Juice - $14.70
- Lime Punch - $16.50
- Cranberry Punch - $16.50
- Hot Tea - $10.50
- Hot Chocolate - $12.75
- Hot Apple Cider - $12.75
- Coffee (regular and decaf) - $13.25

Individual Beverages

½ pint of Skim Milk, 2% or Chocolate - $.80
Canned Sodas - $1.25
Bottled Water - $1.95
Bottled Juices - $2.25
Breakfast Pastries

Cake Doughnuts - $10.95 per dozen
Assorted Doughnuts - $13.75 per dozen
Raised Doughnuts - $15.50 per dozen
Cinnamon Rolls (2 oz) - $11.50 per dozen
Caramel Rolls (2 oz) - $12.60 per dozen
Assorted Sweetbreads - $10.50 per dozen
Assorted Bagels (served with cream cheese) - $20.60 per dozen
Original Coffee Cake - $21.00 per dozen
Blueberry Coffee Cake - 24.50 per dozen
Cream Cheese Diamonds - $27.25 per dozen
Turnovers (apple, blueberry or cherry) - $27.65 per dozen
Cranberry Harvest Torte (serves 18) - $30.40 per torte

Muffins - Small (2 oz) - $18.70 per dozen
- 3 dozen minimum for assorted-
Flavors include: orange cranberry, apple cinnamon chip, lemon blueberry with streusel, lemon poppy seed, banana nut, chocolate chip, cherry, or chocolate almond.

Scones - $31.95 per dozen
- 3 dozen minimum for assorted-
Flavors include: blue raspberry, cranberry white chocolate chip, orange chocolate chip or bacon cheddar.

Bakery Bundles

Bobcat Breakfast Bundle - $89.60 (normally $99.55)
Includes: 2 dozen small muffins (flavor of choice), 1 dozen cinnamon rolls (2 oz), 1 dozen plain bagels, 1 dozen blueberry bagels and 1/2 dozen whole wheat bagels (served with cream cheese).

Bobcat Brownie Bundle - $86.35 (normally $95.95)
Includes: 2 dozen mint brownies, 2 dozen Philly marble brownies and 1 dozen rocky road brownies.

Fruit Bar Dessert Bundle - $69.85 (normally $77.60)
Includes: 2 dozen apple bars, 1 dozen apricot bars and 1 dozen lemon raspberry bars.
Breakfast Buffets

Pancakes or French Toast - $3.75 per person
Choose from pancakes or French toast (two per person), served with syrup and butter.

Oatmeal Bar - $4.25 per person
Includes raisins, walnuts, milk, butter and brown sugar.

Yogurt Bar - $4.75 per person
Includes strawberry or vanilla yogurt, granola and your choice of blueberries, mangoes or strawberries.

Eye Opener - $6.20 per person
Choice of assorted doughnuts or sweetbreads, fresh fruit tray with dip, orange juice and freshly brewed coffee.

Early Riser - $7.15 per person (12 person minimum)
Scrambled eggs, sausage links, assorted doughnuts, orange juice and freshly brewed coffee.

Healthy Start - $8.10 per person
Assorted bagels with cream cheese, fresh fruit tray with dip, individual yogurts, orange juice and freshly brewed coffee.

Bobcat Breakfast - $8.55 per person (12 person minimum)
Denver scrambled eggs, breakfast potatoes, sausage links, sweetbreads, orange juice and freshly brewed coffee.

Country Style - $11.95 per person (12 person minimum)
Bacon, spinach, feta and egg bake, breakfast potatoes, 2 oz cinnamon roll, orange juice and freshly brewed coffee.

Boxed Breakfast

Boxed Breakfast #1 - $5.75 per person
Cereal box, small muffin, whole fruit and a pint of milk.

Boxed Breakfast #2 - $8.50 per person
Sweetbread, string cheese, whole fruit and a bottled juice.

Boxed Breakfast #3 - $9.25 per person
Large muffin, individual yogurt cup, whole fruit and a bottled juice.

Boxed Breakfast #4 - $9.55 per person
Bagel with cream cheese, individual yogurt cup, whole fruit and a bottled juice.
Assorted Cookies and Bars

Assorted Cookies - $7.15 per dozen
May include: chocolate chip, gingersnaps, peanut butter, chocolate chocolate chip, sugar, Butterfinger, coconut macaroons, Mexican wedding cakes.

Bobcat Cookies - $9.75 per dozen
Cut-out cookies in the shape of our MSU Bobcat, topped with blue and gold sprinkles.

Bobcat Bars - $18.35 per dozen
Choose from: Un-iced brownies with or without nuts, iced brownies with or without nuts, philly marble, butterscotch, peanut butter brownie, lemon chip bar, lemon bar, mint brownies, s'more bar, apple bar, apricot bar, chocolate chip brownies.

Fat Cat Bars - $22.55 per dozen
Choose from: pumpkin blondie, Reese's pieces brownies, raspberry truffle, Cheerio, peanut butter fudge, M&M blondie, koo koo bar, rice krispie, magic bar, rhubarb, lemon raspberry, bourbon street, espresso swirl brownie, white chip cherry, cocoa crispie, turtle, macaroon, rocky road brownie.

Top Cat Bar - $26.20 per dozen
Choose from: Cranberry, o'henry bar, mocha brownie, toffee, cherry, almond butter, black forest brownie.

Cakes

At least 5 working days notice is needed for cake orders. Decorations are an additional $10.00 per cake.

Sheet Cake - Half (serves 30-45) - $38.50  Full (serves 60-75) $66.00
Choose from white, chocolate or yellow with white or chocolate frosting.

Gourmet Sheet Cake - Half (serves 30-45) - $44.00  Full (serves 60-75) $71.50
Choose from red velvet, poppyseed or carrot cake with cream cheese frosting.

Bundt Cake - $26.15
Choose from: lemon poppyseed, apple cinnamon chip, orange cranberry or chocolate cherry.
Snack and Pizza Menu

Wild Flour Pizza (one topping) $15.00 each
Choose from: Cheese, Pepperoni, or Your Choice of Topping*
Wild Flour Pizza (2 or more toppings) $18.75 each
Choose from: Chicken (Buffalo or Alfredo), Vegetarian, Hawaiian, Carnivore or Build Your Own (up to 4 toppings*).

*Wild Flour Pizza toppings to include (not limited to): Pepperoni, Ground Beef, Canadian Bacon, Green Peppers, Grilled Chicken, Italian Sausage, Artichoke Hearts, Black Olives, Onions, Mushrooms, Spinach, Garlic or Pineapple

Ice Cream Social - $4.95 per person
Wilcoxson’s delicious ice cream - chocolate, strawberry or vanilla with sides of toppings that include: chopped nuts, whipped cream, chocolate sauce and strawberry sauce.

60 guests or less - choose 1 ice cream flavor
60-120 guests - choose 2 ice cream flavors
120 and above - choose all three ice cream flavors

Trail Mix - $9.50 per pound
On the Trail: Peanuts, Pumpkin Seeds, Sunflower Seeds, Almonds and Raisins
Sweet and Spicy: Cashews, Dried Cranberries and Wasabi Peas
Granola Trail Mix: Dried Cranberries, Granola, Raisins and Cashews

Monkey Munch: Banana Chips, Salted Peanuts, Almonds, Chocolate Chips, Raisins and Coconut
M&M: Peanuts, Cashews, Almonds, Raisins and M&M’s
Alpine: Dried Cranberries, Dried Fruit, White Chocolate Chips and Peanuts

String Cheese - $0.75 each
Nutrigrain Bars - $1.00 each
Granola Bars - $1.00 each
Whole Fruit - $1.05 each
Individual Bagged Chips - $1.05 each
Individual Yogurt Cups - $1.98 each
Popcorn - $5.50 per pound
Pretzels - $6.05 per pound
Yogurt Covered Pretzels - $8.25 per pound
Chex Mix - $10.75 per 2 pounds
Holland Mints - $11.00 per pound
Mixed Nuts - $11.20 per pound
Corn Tortilla Chips and Salsa - $11.50 per 2 pounds
Potato Chips and Onion Dip - $12.20 per pound
Tri-colored Tortilla Chips and Salsa - $18.65 per 2 pounds
Boxed Lunches

Boxed Lunch #1 - $13.35 per person
SUB Sandwich (ham and Swiss, turkey and jack and/or roast beef and cheddar), whole fruit or potato chips, cookies and pop.

Boxed Lunch #2 - $13.75 per person
Wrap (ham and Swiss, turkey and jack and/or roast beef and cheddar), potato salad or pasta salad, bobcat bar and pop.

Boxed Lunch #3 - $14.25 per person
Croissant Sandwich (ham and Swiss, turkey and jack and roast beef and cheddar), potato or pasta salad, bobcat bar and pop.

Pre-Plated Luncheon Salads
An additional $2.00 per person will be applied to “build your own buffet” options. To add dessert and beverage options to any of the following luncheons please refer to our beverage and dessert section on pages 1 and 4.

Taco Salad - $6.00 per person
Shredded lettuce and a three cheese blend atop a bed of tortilla chips. Served with diced tomatoes, onions, black olives, jalapenos, salsa, sour cream and our seasoned chicken.

Spinach Salad - $6.25 per person
A fresh bed of spinach topped with hardboiled egg, sliced red onions, beets and chopped bacon.

Cobb Salad - $6.75 per person
A bed of greens topped with chopped bacon and diced turkey, tomatoes, cucumbers, onions, hardboiled egg and bleu cheese crumbles.

Chef Salad - $6.90 per person
A bed of greens topped with julienne ham and turkey, Swiss and American cheeses, hardboiled egg, and tomatoes, garnished with black olives.

Teriyaki Chicken Salad - $9.25 per person
A bed of greens topped with oriental noodles, mandarin oranges, bamboo shoots, water chestnuts and julienne chicken breast. Garnished with red bell pepper strips and served with a side of toasted sesame dressing.

Orchard Salad - $9.95 per person
A bed of greens, julienne chicken breast, sliced apples, walnuts and blue cheese crumbles.

Additions for Pre-Plated Salads:

Assorted Crackers - $0.30 per person
Dinner Rolls with butter - $0.60 per person
Pre-Plated Sandwiches

An additional $2.00 per person will be applied to “build your own buffet” options. To add dessert and beverage options to any of the following luncheons, please refer to our beverage and dessert pages on pages 1 and 4.

Turkey Artichoke Baguette Sandwich - $4.65 per person
Turkey, fresh spinach, artichokes, sun-dried tomatoes and feta cheese spread on a French Baguette.

Muffuletta - $5.25 per person
Turkey, ham, salami, mozzarella and provolone layered high on a French baguette with olive tapenade spread.

Club Sandwich - $5.75 per person
Honey wheat bread stacked with bacon, lettuce, tomato, turkey and mayonnaise.

Bagel Sandwich - $7.45
Turkey, havarti, avocado spread, red onions and spinach on a house-made bagel.

SUB Sandwich - $7.80 per person
Your choice of roast beef and cheddar, ham and Swiss, turkey and Monterey jack and/or vegetarian on a whole wheat hoagie.

Salmon Salad - $11.80 per person
Curry-scented salmon salad served with lettuce and light mayonnaise on a croissant, or filled in a tomato crown on a bed of greens.

Wraps
Deli Meat (roast beef and cheddar, turkey and jack and/or ham and Swiss) - $7.40 per person
Chicken Salad - $5.80 per person
Tuna Salad - $7.25 per person
Vegetarian - $4.50 per person

Croissant Sandwich
Deli Meat (roast beef and cheddar, turkey and jack and/or ham and Swiss) - $8.47 per person
Chicken Salad - $6.65 per person
Tuna Salad - $8.00 per person
Vegetarian - $5.25 per person
A La Carte Luncheon Buffets

To add dessert and beverage options to any of the following luncheons please refer to our beverage and dessert section on pages 1 and 4.

Soup Du Jour or Chili - $3.25 per person
Chicken Marengo - $6.50 per person
A seasoned chicken breast, topped with our chef’s Marengo sauce made with tomatoes, onions, garlic, mushrooms and tarragon in a chicken and beef stock.

Meatloaf - $5.95 per person
Served in our chef’s savory red mushroom sauce

Lasagna - $6.00 per person (orders prepared in portions of 12)
Choose from traditional meat lasagna with layers of beef, semolina pasta, mozzarella and Parmesan cheeses in a tomato sauce, or our vegetarian option with layers of spinach, carrots, ricotta and Parmesan cheeses.
-includes garlic French bread-

Taco Buffet - $6.50 per person
Includes: hard corn tortilla shells, flour tortilla shells, taco beef, salsa, sour cream, diced tomatoes, diced onions, jalapenos, black olives, shredded cheese and shredded lettuce.
Additions: Taco Chicken $1.10 per person, Spanish Rice $.75 per person, Black or Re-fried Beans $1.10 per person

Italian Deli - $7.75 per person
Includes: Assorted dinner rolls, salami, pepperoni, turkey and ham, a tray of sliced mozzarella, provolone and cheddar cheeses and a lettuce, tomato and pickle tray.

Build Your Own Deli Sandwich - $8.00 per person
Includes: assorted Kaisers, turkey, ham and roast beef, a tray of sliced cheeses, and a lettuce, tomato and pickle tray

Barbeque Shredded Beef - $8.15 per person
Barbeque shredded beef and a tray of sliced cheeses, served on a Kaiser roll.

French Dip - $12.05 per person
Choice beef prime rib thinly sliced and served on an Alpine roll. Accompanied with horseradish au jus for dipping.

Luncheon Salad and Side Options
The following items can be added to any “Pre-Plated Sandwich” and “A La Carte Luncheon Buffet” options.

Ruffles Potato Chips - 0.50 per person
Coleslaw - $1.00 per person
Barley Salad - $1.00 per person
Macaroni Salad - $1.10 per person
Shell Pasta Salad - $1.15 per person
Demi Bread Loaves with butter - $1.30 per person
Potato Salad - $1.35 per person
Tossed Green Salad with assorted dressing - $1.35 per person
Artichoke Rotini - $1.45 per person
Dill Vinaigrette Potato Salad - $1.65 per person
Caesar Salad - $1.90 per person
Hot Hors D’oeuvres

Spinach Artichoke Dip - $24.75 per order (serves 25)
Creamy alfredo sauce blended with coarsely-chopped spinach, artichokes, Swiss cheese and herbs. Served with crostinis.

Reuben Dip - $31.95 per order (serves 40)
The classic hot corned beef and Swiss cheese sandwich converted to a yummy dip. Served with cocktail rye crisps.

Baked Brie
Brie with 4 flavors to choose from: 1) raspberry chipotle and peppered pecans, 2) wild cherry chutney and peppered pecans, 3) green pesto and pine nuts, 4) sun-dried tomato. Wrapped and baked in a puff pastry, served with crostinis.
Small (serves 15) - $55.00  Medium (serves 15-30) - $89.00  Large (serves 30-60) - $119.00

Southwestern Bean Chorizo Dip - $59.25 per order (serves 50)
This creamy, spicy bean dip includes pinto beans, onions, chorizo and chipotle peppers, served with a side of French bread cubes.

Buffalo Chicken Dip - $62.75 per order (serves 30)
Blend of cream cheese, chicken, buffalo sauce and ranch. Served with tri-colored tortilla chips.

Hot Crab and Artichoke Dip - $109.50 per order (serves 30)
Snow crab meat blended with onions, peppers and three cheeses, served with tri-colored tortilla chips.

Meatballs (6 dozen minimum per flavor)
Swedish - $6.25 per dozen  Spicy Barbeque - $7.60 per dozen  Honey Barbeque - $7.80 per dozen
Sweet and Sour - $12.05 per dozen  Zinfandel Meatballs - $18.20 per dozen

Lamb Meatballs - $13.25 per dozen (3 dozen minimum per order)
Delightfully delicious local lamb meatballs, served with a warm chipotle salsa.

Honey Barbeque Chicken Bites - $71.75 per order (approximately 6 dozen)
Boneless breaded chicken bites smothered in a honey barbeque sauce. Served with a side of ranch, bleu cheese or barbeque.

Chicken Wings - $18.10 per dozen (4 dozen minimum per order)
Select from hot or honey barbeque

Chicken Sate - $20.95 per dozen (3 dozen minimum per order)
Skewered strips of marinated chicken baked and served with a side of Asian barbeque sauce.

Mini Sausages
Choose from honey barbeque or spicy barbeque sauce.
Half Order (serves 25) - $43.35  Full Order (serves 50) - $84.25
Hot Hors D’oeuvres

Potstickers - $15.10 per dozen (3 dozen minimum per order)
Steamed Asian pork dumplings served with sweet and sour sauce.

Rumaki (3 dozen minimum per flavor)
Bacon-wrapped Date and Water Chestnut - $16.50 per dozen
Scallop Bacon Wraps - $18.65 per dozen

Falafel Bites - $9.50 per dozen (3 dozen minimum per order)
Ground chickpeas and spiced formed into bite-sized balls and fried.

Risotto Croquettes - $9.25 per dozen (3 dozen minimum per order)
Panko-encrusted risotto rice balls, deep-fried to perfection and served with tzatziki sauce.

Sweet Potato Puffs - $12.00 per order (approximately 6 dozen)
Light and airy puffs of sweet potato.

Mini Quiche - $27.95 per dozen (3 dozen minimum per order)
Assorted flavors that include Florentine and Lorraine.

Roasted Tomato with Chevre and Pesto - $12.95 per dozen (3 dozen minimum per order)
Roma tomato topped with Montana chevre and homemade pesto.

Cold Hors D’oeuvres

Fresh Fruit Tray with Dip
Small (serves 8-15) - $34.00
Medium (serves 15-30) - $46.85
Large (serves 30-50) - $76.85
Extra Large (serves 50+) - $96.85

Fresh Vegetable Basket with Dip
Small (serves 8-15) - $16.50
Medium (serves 15-30) - $25.75
Large (serves 30-50) - $34.50
Extra Large (serves 50+) - $51.00

Fruit and Vegetable Display - $168.00 per order (serves 100)
A cascading display of fresh fruit and vegetables with accompanying dips. A beautiful way to display your appetizer buffet.

Crostini with Tomato Jam - $10.35 per dozen (3 dozen minimum per order)
Homemade tomato jam, made with red wine vinegar and herbs, sun-dried tomatoes, and julienne onions.
Served on crostini.

Cranberry Tapenade with Montana Chevre - $25.25 per order (serves 30)
Dried cranberries and julienne fresh basil, tossed with Montana chevre, served on a crostini.
Cold Hors D’oeuvres

Olive Bar - $97.50 per order (serves 100)
Black, green and kalamata olives marinated in a sweet herbaceous wine vinegar brine, cherry and pepperoncini peppers, gherkins and baby corn.

Gourmet Cheese Board with Crackers
Includes brie, cheddar, boursin, goat cheese, havarti, fontina, Monterey Jack, Swiss and gouda.
Large (serves 30-50) - $99.95     Extra Large (serves 50+) - $132.95

Assorted Cheese and Cracker Tray
Small (serves 8-15) - $39.50     Medium (serves 15-30) - $54.65     Large (serves 30-50) - $70.95
Extra Large (serves 50+) - $92.95

Cheese Balls
Choose from raspberry chipotle, garden vegetable, south of the border, herbal or ranch. Served with crackers.
Small (serves 8-15) - $36.75     Medium (serves 15-30) - $54.15     Large (serves 30-50) - $75.20

Smoked Salmon Cheesecake - $44.00 per cake (serves 20-25)
Savory blend of smoked salmon, sautéed onions and peppers, Swiss and Parmesan cheeses. Served with crackers.

Meat and Cheese Tray
Sliced turkey, ham and roast beef accompanied with sliced cheddar, Monterey Jack and Swiss cheese. Served with crackers.
Half Order (serves 20) - $57.50     Full Order (serves 40) - $114.75
Add rolls, mustard and mayo
Half Order - $15.50     Full Order (serves 50) - $24.25

Antipasto Tray
Dry Italian salami, Genoa salami, pepperoni and assorted cheeses, garnished with olives, artichokes and peppers.
Half Order (serves 20) - $51.50     Full Order (serves 40) - $90.00

Olive Tapenade - $32.00 per order (serves 25)
A delicious blend of kalamata, black and green olives, garlic, red wine and parsley. Served with crostinis.

Seven Layer Dip - $59.35 per order (serves 30)
Seven layers including: refried beans, diced onions, tomatoes, guacamole, sour cream and a three cheese blend, garnished with jalapenos and served with tri-colored chips.

Salsa Bar - $36.25 per order (serves 30)
Traditional red salsa, house made green tomatillo salsa, and our special recipe spicy corn and black bean salsa.
Served with tri-colored chips.

Hummus Bar - $60.30 per order (serves 75)
Roasted red pepper, black bean and original hummus. Served with pita chips.
Cold Hors D’oeuvres

Bagel Canapés - $14.50 per dozen (3 dozen minimum per flavor)
Tasty homemade bagels form this canapé base, topped with our herbal garden vegetable or ranch style cream cheese topping.

Beef Negimaki - $19.45 per dozen (4 dozen minimum order)
Green onion wrapped with sliced roast beef with a sweet and savory Asian marinade.

Ham and Cheese Roll-ups - $8.75 per dozen (3 dozen minimum per flavor)
Roulade of thinly sliced ham paired with your choice of Swiss or cheddar cheese.

Cucumber Finger Sandwiches - $13.25 per dozen (3 dozen minimum per flavor)
Your choice of cream cheese ranch mousse or bleu cheese mousse, piped on top of sliced cucumber and cocktail bread.

Asparagus and Prosciutto Roll-ups - $22.79 per dozen (3 dozen minimum per order)
Blanched asparagus wrapped in prosciutto and served with a side of Dijon mustard.

Crispy Cups - $27.15 per dozen (3 dozen minimum per flavor)
A thin, light crispy cup filled with your choice of shrimp cocktail, smoked trout or chicken curry.

Shrimp Cocktail - $78.50 per order (serves 30)
Choose from original or cilantro lime. Accompanied with lemon wedges and classic cocktail sauce.

Bouchees - $22.15 per dozen (3 dozen minimum per order)
Pastry shells filled with your choice of sun-dried tomato cream cheese or wild mushroom.

Deviled Eggs - $14.25 per dozen (3 dozen minimum per flavor)
Choose from traditional or chipotle

Cherry Pork Loin - $66.75 per order (serves 15)
Thin slices of tender roasted pork loin marinated in Kirsch and black cherries. Served with sesame bread knots, coarse-grain mustard and fruit chutney.
A La Carte Dinner

To add starch, salad and dessert refer to page 14 of this menu. For beverage and additional dessert options please refer to pages 1 and 4.

Beef Options

Choice of sauces include: chasseur sauce, demi glace, Dijon mustard cream sauce, Robert sauce, béarnaise, marchands de vin, or green peppercorn brandy sauce.

Surf and Turf - Market Price
Choose from shrimp scampi or lobster tail. Served with filet mignon and your choice of sauce.

Filet Mignon - Market Price
Choice filet mignon served with your choice of sauce

Prime Rib - Market Price
Choose from 8 ounce, 10 ounce or 12 ounce. Served with a horseradish au jus.

Tenderloin Tournedos - Market Price
Compressed tournedo, seasoned and lightly coated with panko and pan seared.

Rib Eye Steak - Market Price
Choose from 8 ounce, 10 ounce or 12 ounce. Served with your choice of sauce.

Pork Options

Ham Steak - Served: $8.75 per person, Buffet: $5.75 per person
A five ounce cut of cure 81 ham.

Canadian Roast Pork Loin - Served: $7.35 per person, Buffet: $4.35 per person

Pork Prime Rib - Market Price
Generous portion of bone-in pork prime rib sliced to order, with your choice of gorgonzola cream sauce, tri-pepper au jus or a creamy peppercorn sauce.
A La Carte Dinner

To add starch, salad and dessert refer to page 14 of this menu. For beverage and additional dessert options please refer to pages 1 and 4.

Seafood Options
Choice of sauces include: Mornay sauce, curry sauce, Champagne sauce, creole sauce, hollandaise, lemon dill and lemon parsley butter.

Rocky Mountain Rainbow Trout - Market Price
Trout lightly dusted with seasoned flour, grilled and topped with your choice of sauce.

Tilapia Filets - Market Price
Tilapia filets lightly dusted with flour, grilled and topped with your choice of sauce.

Salmon Filet - Market Price
A seasoned salmon filet served blackened or with your choice of sauce.

Poultry Options

Chicken Marsala - Served: $9.35 per person,   Buffet: $6.35 per person
Lightly coated chicken breast, in a gourmet marsala mushroom sauce with beef stock.

Chicken Breast - Served: $9.35 per person,   Buffet: $6.35 per person
Coated chicken breast with a demi mushroom sauce.

Chicken Coq au Vin - Served: $9.65 per person,   Buffet: $6.65 per person
Marjoram and thyme seasoned chicken breast with bacon, garlic, tomatoes, mushrooms, pearl onions and red wine.

Chicken Tarragon - Served: $12.75,   Buffet: $9.75 per person
Chicken with roasted cherry tomatoes and tarragon.

Chicken Saltimbocca - Served: $12.75 per person,   Buffet: $9.75 per person
Lightly coated chicken breast, topped with prosciutto ham and gruyere cheese, served in a mornay sauce.

Chicken Cordon Bleu - Served: $9.75 per person,   Buffet: $6.75 per person
Breaded chicken filled with ham and Swiss cheese, topped with hollandaise sauce.
A La Carte Dinner

To add starch, salad and dessert refer to page 14 of this menu. For beverage and additional dessert options please refer to pages 1 and 4.

Pasta
Includes garlic French bread.

Baked Ziti - Served: $6.10 per person, Buffet: $3.10 per person
Tossed and baked in a marinara sauce, topped with cheese.

Baked Ziti with Italian Sausage - Served: $8.10 per person, Buffet: $5.10 per person
Ziti pasta tossed in a marinara sauce with Italian sausage, topped with cheese.

Spaghetti and Meatballs - Served: $8.70 per person, Buffet: $5.70 per person
Meatballs in a marinara sauce served with spaghetti.

Spaghetti and Italian Sausage - Served: $9.72 per person, Buffet: $6.72 per person
Italian sausage in a marinara sauce served over spaghetti.

Chicken Rigatoni - Served: $12.45 per person, Buffet: $9.45 per person
Rigatoni pasta, broccoli and carrots enrobed in a creamy béchamel sauce, topped with cheese.

Dinner Accompaniments
The following items can be added to any “A La Carte Dinner” option.

Salad and Vegetable Options
Seasonal Vegetable Medley - $0.95 per person
Tossed Green Salad with dressing - $1.35 per person
Caesar Salad - $1.90 per person
Glazed Carrots - seasonal
Texas Style Green Beans - seasonal
Green Bean Almondine - seasonal
Roasted Root Vegetable - seasonal
Asparagus - seasonal

Starch Options
Dinner Rolls with Butter - $0.60 per person
Steamed White Rice - $0.70 per person
White Rice with Herbs - $0.75 per person
Orzo Pilaf - $1.00 per person
Risotto - $1.10 per person
Baked Potato - $1.10 per person
Rice Pilaf - $1.15 per person
Mashed Red Potato - $1.20 per person
Wild Rice - $1.30 per person
Duchess Potatoes - $1.35 per person
Roasted Garlic Mashed Potatoes - $1.35 per person
Yam Mashers - $1.60 per person
Anna Potatoes - $1.60 per person
Roasted Red Potato with Rosemary - $1.65 per person
Scalloped Potatoes - $1.90 per person
Au Gratin Potatoes - $2.10 per person

Dessert Options
Apple Pie - $1.10 per person
Pumpkin Pie - $1.10 per person
Cherry Pie - $1.30 per person
Pecan Pie - $1.35 per person
Strawberry Rhubarb Pie - $1.40 per person
Raspberry Cheesecake - $1.75 per person
Lemon Cheesecake - $1.75 per person
Hazelnut Pear Torte - $1.75 per person
Flourless Chocolate Cake - $1.75 per person
Barbeque Menu Buffets

To add dessert and beverage options to any of the following buffets, please refer to our beverage and dessert section on pages 1 and 4.

¼ Pound all Beef Hot Dog - $4.75 per person
Served with diced onions and condiments.
Add fresh sauerkraut $0.75 per person

Bratwurst and Sauerkraut - $6.00 per person
Beer bratwurst, served with a hot dog bun, ketchup, relish and mustard.

Vegan Patty - $3.75 per person
Served with buns, pickles, lettuce, tomatoes, diced onions and an American cheese tray.

Hamburgers - ¼ pound $5.55 per person ½ pound $7.70 per person
Served with buns, pickles, lettuce, tomatoes, diced onions and an American cheese tray.

Barbeque Chicken Eighths - $5.75 per person
With your choice of hot and spicy or honey barbeque sauce

Spicy Italian Sausage Link - $5.95 per person
Served with onions and peppers on a hot dog bun.

Pork Sandwich - $7.10 per person
Shredded pork with your choice of green chili verde, hot and spicy barbeque sauce or honey barbeque sauce.

Bison Burgers - 1/3 pound $12.70 per person ½ pound $15.00 per person
Served with buns, pickles, lettuce, tomatoes, onions and a cheese tray.

Pork Spareribs - Market Price
With your choice of hot and spicy or honey barbeque sauce.

Barbeque Menu Side and Salad Options

The following items can be added to any "Barbeque Menu" option.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Beans</td>
<td>$0.90</td>
</tr>
<tr>
<td>Coleslaw</td>
<td>$0.60</td>
</tr>
<tr>
<td>Cheesy Grits</td>
<td>$1.00</td>
</tr>
<tr>
<td>Southwestern Polenta</td>
<td>$1.00</td>
</tr>
<tr>
<td>Barley Salad</td>
<td>$1.00</td>
</tr>
<tr>
<td>Macaroni Salad</td>
<td>$1.10</td>
</tr>
<tr>
<td>Cowboy Baked Beans</td>
<td>$1.10</td>
</tr>
<tr>
<td>Shell Pasta Salad</td>
<td>$1.15</td>
</tr>
<tr>
<td>Ranch Pasta Salad</td>
<td>$1.20</td>
</tr>
<tr>
<td>Corn on the Cob</td>
<td>seasonal</td>
</tr>
<tr>
<td>Potato Salad</td>
<td>$1.35</td>
</tr>
<tr>
<td>Artichoke Rotini</td>
<td>$1.45</td>
</tr>
<tr>
<td>Pretzel Salad</td>
<td>$1.65</td>
</tr>
<tr>
<td>Dill Vinaigrette Potato Salad</td>
<td>$1.65</td>
</tr>
<tr>
<td>Penne Pasta</td>
<td>$2.00</td>
</tr>
<tr>
<td>Tossed Green Salad and Dressing</td>
<td>$1.35</td>
</tr>
<tr>
<td>Tomato Basil Couscous</td>
<td>$2.40</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>$1.90</td>
</tr>
<tr>
<td>Southwestern Caesar Salad</td>
<td>$1.90</td>
</tr>
</tbody>
</table>