



catering

LAFAYETTE

Lafayette Classic Catering

Lafayette Catering is committed to presenting foods that appeal to both the palate and the eye. The freshest and finest ingredients are combined to produce a stunning collection of offerings executed by our skilled and innovative chefs.

Creating that special touch is key to the success of our catering efforts. Developing relationships with our clients, knowing their nuances and delivering our commitments are crucial in these efforts.

Within our catering brochure are the most requested menus to help make planning your event stress-free. But, it is just the beginning. Special menus, requests and catering options can always be arranged. Our goal is to make every event memorable by serving you great food by people who care.

For more information, to make an appointment, or place an order, please call us at 610-330-5853 or e-mail us at catering@lafayette.edu



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Information and Procedures

Before Booking an Event....

When planning your event, please keep in mind that larger, more involved events require more planning and coordination. Therefore, we ask that you inform the catering office as early as possible even if you do not have all the event details.

In order for us to provide the best service possible, we request that all events are booked at least 7 days in advance. In the event of a last minute order, menu items and service needs may be limited or subject to additional charges.

Room Reservations and Setup...

To reserve your event space, contact the Office of Scheduling and Event Planning at 610-330-5077 or email reserve@lafayette.edu.

All equipment such as tables, chairs, etc need to be secured by placing a work order with Plant Operations at 610-330-5373. Work orders are the responsibility of the person booking the event. The Catering Department will inform you of any table needs for food setup, etc.

Event Planning...

Once you have reserved the event location please contact the Catering Department at 610-330-5853 and have the following information available:

- Name of Department or Organization
- Date and Time of your Event
- Location and Setup
- Guest Count
- Account Number for Billing

To place your order online please visit www.lafayette-catering.catertrax.com

Please note that some locations may require limited menu offerings.



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Guaranteed Guest Count and Billing...

A final guaranteed guest count is due at least 2 business days prior to the event. The Catering Department will plan and purchase for this count. You will be billed for the guaranteed number or the actual number of guests, whichever is greater. If a guaranteed number is not provided by the due date, your last estimate will be used as your guarantee.

Confirmations...

It is the responsibility of the person booking the event to verify that all information on the catering sales order is correct and to contact the Catering Department if any changes need to be made.

Cancellations...

All cancellations must be made 3 business days prior to the event. Events cancelled with less than the required notice will be assessed charges based on the costs incurred.

Billing...

All catered events must be paid for using a College Account Number. No other forms of payment will be accepted.

The prices listed in this guide are for College sponsored events only. All outside organizations are subject to additional fees and sales tax.

Delivery, Set Up and Clean Up...

All prices listed include delivery, set up and clean up service for your event on campus. Please notify the Catering Department if the location of your event has specific hours of operation that would dictate clean up or set up times.

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets during the first two hours of service as part of the cost of your event. If additional time is needed or additional servers are required, a fee of \$20.00 per server per hour will be applied.



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Food Removal and Equipment Policy...

Due to health regulations, perishable leftovers may not be taken from the event and will not be packaged for removal. Catering equipment may not be removed from the event. In cases where it is removed, replacement charges will be applied to the final bill. The Catering Department will not be held responsible for food items removed without our knowledge or consent.

China Charges...

We provide eco-friendly service ware unless otherwise stated. China upgrade is available at specific locations.

Reception - \$2.00 per guest

Full Meal - \$3.50 per guest

Enhancements...

Our Catering Department will be happy to order, receive and handle specific details for your event including ice carvings, floral arrangements, upgraded linen, etc. We are committed to bringing you the best and will do so at the best price.

Linens...

The Catering Department will provide linen for all food and beverage tables at no charge to your event when ordering from the Classic Guide.

Guest table linens are included in the price for all hot buffets and served meals.

Additional Linen Charges:

Table Drape \$5.95 per table

Table Top or Round \$4.95 per table



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Bar Service...

All alcoholic beverages served on campus must be provided and served by the Catering Department's RAMP Certified Bartenders. Standard ratio for bartender service is 1 bartender per 50 guests. The service of alcohol may not exceed 4 hours and must conclude ½ hour prior to the events scheduled time.

Student Events

If students are in attendance at your event and alcohol is being served you must provide a birthday list for those who are of age to consume alcohol. The Catering Department will provide an attendant to check the birthday list and distribute wristbands appropriately (additional charges may apply). Some events may require the presence of security personnel. The policy for student alcohol consumption is one drink per hour.

For full alcohol policy please refer to Lafayette College Alcohol Service Policy.

Bartender and Wine Service Fees

A fee of \$35.00 per hour (4 hour minimum) is charged for all RAMP Certified Bartenders and Wine Servers (includes setup and cleanup)

Bar Setup Fees

Full Bar Setup: includes assorted soda, bottled water, juice, tonic, club, bar fruits and bar equipment.

Glassware - \$3.00 per guest

Eco ware - \$2.00 per guest

Beer and Wine Setup: includes assorted soda, bottled water and bar equipment

Glassware - \$2.25 per guest

Eco ware - \$1.50 per guest

Breakfast Buffets

All breakfast buffets include regular and decaffeinated coffee with assorted hot teas.
Prices include delivery, setup and clean up with eco-friendly service ware.
Minimum 10 guests

early riser

\$4.75 per guest

fresh baked muffins, scones and mini danish
choice of orange, cranberry or apple juice

deluxe continental

\$6.95 per guest

fresh assortment of bagels with whipped cream cheese, butter and jams
assorted bakery tray
whole seasonal fruit
choice of orange, cranberry or apple juice

healthy start

\$6.45 per guest

fresh baked low fat muffins
seasonal sliced fruit display
vanilla yogurt with seasonal berries and house-made granola

good morning

\$9.95 per guest

assorted bakery tray
fluffy scrambled cage free eggs or roasted tomato, spinach and cheese quiche
applewood smoked bacon and turkey sausage links
o'brien potatoes with fresh parsley
choice of orange, cranberry or apple juice

ultimate wake up

\$11.95 per guest

seasonal sliced fruit display
fresh assortment of bagels with whipped cream cheese, butter and jams
fluffy scrambled cage free eggs
individual ham and potato strata cups
choice of buttermilk pancakes or cinnamon swirl french toast with maple syrup and butter
applewood smoked bacon or sausage patties
choice of orange, cranberry or apple juice

A la carte breakfast

from the bakery

assorted muffins (chefs variety of 2) \$9.75 per dozen
(blueberry, bran raisin, chocolate, cranberry and toasted almond or banana nut)

assorted mini danish (chefs variety of 2) \$6.95 per dozen
(blueberry, cream cheese, cherry, apple, raspberry or cherry)

assorted mini scones (chefs variety of 2) \$7.95 per dozen
(cranberry-orange, toasted almond, chocolate chip, raspberry ricotta, farm house cheddar or blueberry)

fresh assortment of bagels with choice of 2 spreads \$16.95 per dozen
(whipped cream cheese, sun dried tomato-pesto with garlic and chive, smoked salmon and horseradish, honey butter, fig jam or strawberry jam)

breakfast bread (10 slices) \$7.95 per loaf
(banana walnut, pumpkin and cream, blueberry, cranberry, meyer lemon and poppy seed)

sunrise starters

seasonal fresh fruit salad \$1.95 per guest

assorted whole fruits \$0.95 each

individual cereal cups with whole and skim milk \$1.95 per guest

individual yogurt parfaits with fresh berries and house-made granola \$1.95 each

assorted bottled juice \$1.45 each

regular and decaffeinated coffee served with hot tea \$1.45 per guest

add on sunrise starters

The following items can be added to any breakfast buffet or ordered a la carte
Minimum 15 guests

yogurt parfait bar \$3.25 per guest
assortment of vanilla, blueberry and mango yogurt served with fresh berries, house-made granola and breakfast breads

smoked salmon platter \$5.45 per guest
smoked salmon with hardboiled eggs, tomatoes, capers, bermuda onions, assorted bagels, and cream cheese

sandwich sampler \$4.25 per guest
assorted breakfast sandwiches on english muffin and biscuits; egg and cheese, applewood smoked bacon, egg and cheese, eggs white with roasted red pepper and spinach

breakfast strata \$2.75 per guest

buttermilk pancakes or cinnamon swirl french toast \$2.95 per guest

Meals to go

All boxed lunches include delivery and choice of bottled water or canned soda.

express boxed lunch

\$6.95 each

includes choice of up to 3 sandwich selections served on kaiser roll with whole fruit, snack bag and house-made cookies

sandwich selections

- turkey and provolone
- ham and swiss
- roast beef and cheddar
- roasted vegetable

premium boxed lunch

\$7.95 each

includes choice of up to 3 selections served on chefs selection of fresh bread, whole fruit, pasta salad and house-made cookies

sandwich selections

- roast beef with red onion marmalade, herbed cream cheese, grilled tomatoes, bibb lettuce and black pepper aioli
- house-roasted turkey, crisp apple wood bacon, provolone, lettuce and tomato with cranberry spread
- waldorf chicken salad
- curried chicken with toasted almonds, currants and fresh basil
- smoked ham and gouda with apple honey mustard
- classic muffaletta with sliced italian meats and cheeses with olive spread
- grilled vegetables with goat cheese and roasted garlic spread
- buffalo mozzarella and fontina cheese with sun dried tomatoes, kalamata olives and fresh basil

executive salad boxed lunch

\$10.95 each

includes choice of up to 3 salad selections served with dinner roll, butter, whole fruit and house-made cookies

salad selections

- cobb – grilled chicken, avocado, bleu cheese, crisp bacon, tomatoes, chopped egg on crisp greens with creamy roasted garlic dressing
- tropical chicken – curried chicken served with pineapple, coconut and cranberries over spinach with ginger vinaigrette
- fiesta steak – marinated flank steak with corn and black bean salsa over mixed greens and crispy tortilla strips served with cilantro vinaigrette
- caesar – chopped romaine, grated parmesan, house-made croutons and our traditional caesar dressing
- chefs – shaved turkey, roast beef and ham with tomatoes, cucumbers, crisp greens and creamy buttermilk dressing
- greek – tomato, cucumber, kalamata olives, feta cheese and bermuda onions with mixed greens and red wine vinaigrette
- tomato mozzarella – sun ripened tomatoes and buffalo mozzarella served with balsamic vinaigrette and fresh basil leaves

Light fare lunches

All lunch buffets include choice of dessert: house-made cookies, brownies or dessert bars and lemonade, iced tea or assorted soda. Prices include delivery, setup and cleanup using eco-friendly service ware.

Minimum of 15 guests

all american deli

\$9.95 per guest

house-roasted turkey and roast beef, ham, tuna or chicken salad, egg salad with american, swiss and cheddar cheeses
served with fresh baked rolls and sliced breads, condiments and pickles
choice of 2 sides

the sandwich board

\$11.95 per guest

choice of 3 premade sandwiches accompanied by 2 sides, pickles and potato chips

sandwich selections

cranberry turkey ciabatta

turkey, cranberry mayonnaise, leaf lettuce, tomatoes and red onion on ciabatta

boursin grilled chicken

grilled chicken with boursin spread, arugula and red onion on baguette

california turkey club

house-roasted turkey, crisp applewood bacon, lettuce, tomatoes and avocado with chipotle mayonnaise on focaccia

italian rustica

salami, prosciutto, capicola ham, buffalo mozzarella and provolone with roasted red pepper, pepperoncini and herb garlic mayonnaise

pub roast beef

roast beef with swiss on onion roll with horseradish cream sauce

apple walnut tuna salad

crisp apples, tuna and toasted walnut with lettuce and chive aioli on multigrain roll

caprese

farm fresh tomatoes, buffalo mozzarella, spinach and pesto spread on ciabatta

roasted vegetable

seasonal roasted vegetables with garlic hummus spread on baguette

signature salad

\$12.95 per guest

includes choice of 2 entrée salads (see executive salad boxed selections), dinner rolls with butter, fresh fruit salad, and choice of 1 side

side salad selections

mixed greens with herb vinaigrette

greek orzo salad

pasta and roasted vegetable salad

black bean and corn quinoa

chipotle macaroni

asian style coleslaw

red skinned potato salad

fresh fruit salad

pesto tortellini

Appetizer displays

All appetizer displays include delivery, setup and cleanup using eco-friendly service ware. In some instances service staff may be added for an additional charge. All prices are per guest unless otherwise stated.

Minimum of 10 guests

fresh seasonal fruit display with honey vanilla yogurt dip

small (serves 10 – 15) \$26.95 medium (serves 20 – 25) \$43.95 large (serves 40 – 50) \$85.95

fresh garden crudités

selection of seasonal garden vegetables served with ranch dip and hummus

small (serves 10 – 15) \$23.95 medium (serves 20 – 25) \$38.95 large (serves 40 – 50) \$75.95

domestic cheese

variety of domestic cheese served with assorted crackers and grapes

small (serves 10 – 15) \$26.95 medium (serves 20 – 25) \$43.95 large (serves 40 – 50) \$85.95

artisan cheese board

\$3.25 per guest

house-made garlic herbed cream cheese, bleu cheese, brie, mozzarella, and smoked gouda served with artisan baguettes and assorted crackers

antipasto

\$3.95 per guest

assortment of italian-style meats, roasted and grilled vegetables, artichokes, kalamata olives and pepperoncini accompanied with sun-dried tomato and garlic spread and olive tapenade served with flatbreads and artisan baguettes

gourmet crostini

\$2.95 per guest

served with sun dried tomato dip, wild mushroom and goat cheese spread, roasted garlic and cracked black pepper spread

greek board

roasted red pepper hummus, tzatziki cucumber yogurt dip, white bean dip, greek olives and feta cheese served with toasted pita wedges

small (serves 10 – 15) \$37.95 medium (serves 20 – 25) \$62.95 large (serves 40 – 50) \$123.95

tortilla trio

\$2.25 per guest

crisp house-made tortilla chips with fresh pico de gallo, guacamole and black bean and corn salsa

warm parmesan spinach and artichoke dip with pita wedges **\$1.95 per guest**

jumbo lump crab dip served with artisan baguettes

\$3.25 per guest

petite sandwich tray (25 pieces)

\$19.95 per tray

chefs assortment of bite sized sandwiches on mini rolls

turkey and cranberry spread, ham and apple honey mustard, tarragon egg salad, roasted vegetable and hummus

Cold hors d'oeuvres

All cold hors d'oeuvres include delivery, setup and cleanup using eco-friendly service ware. In some instances service staff may be added for an additional charge. All hors d'oeuvres are priced per piece.

Minimum 3 dozen per item

marinated asian chicken with sesame on edible spoon	\$1.75 per item
curried chicken salad on toasted flatbread	\$1.45 per item
bacon, lettuce and tomato tart	\$1.25 per item
grilled pepper salad with goat cheese served on a roast garlic crostini	\$1.45 per item
pesto tomato and mozzarella skewers	\$1.75 per item
corn blini with smoked salmon and chive butter	\$2.25 per item
rice paper spring rolls with hoisin dipping sauce	\$1.95 per item
beef tenderloin with horseradish crema on baguette	\$2.25 per item
cucumber cup with gazpacho vegetables	\$1.75 per item
bay scallop ceviche shooter served with spicy celery oil	\$2.25 per item
pepper seared tuna with spicy mango on edible spoon	\$2.25 per item
mini lobster rolls	\$2.25 per item
shrimp and sweet corn salsa on plantain chip	\$1.95 per item

*some hors d'oeuvres may require chef labor on site to assemble, additional charges may apply

Hot hors d'oeuvres

All hot hors d'oeuvres include delivery, setup and cleanup using eco-friendly service ware. In some instances service staff may be added for an additional charge. All hors d'oeuvres are priced per item.

Minimum 3 dozen per item

spicy chorizo empanadas	\$1.95 per item
mini beef wellington	\$2.25 per item
baby angus burgers with smoked cheddar	\$2.45 per item
cumin scented lamb skewer with minted yogurt dip	\$2.75 per item
sausage stuffed mushroom caps	\$1.75 per item
mini reuben sandwiches	\$1.75 per item
mini crab cakes with cajun remoulade	\$2.25 per item
sweet and spicy wrapped chicken	\$1.75 per item
lime marinated chicken with avocado crema	\$1.45 per item
prosciutto wrapped scallops	\$2.45 per item
pork pot stickers with honey soy sauce	\$1.45 per item
mac and cheese bites	\$1.25 per item
artichoke fritter with lemon parsley aioli	\$1.95 per item
vegetarian spring rolls with thai chili sauce	\$1.75 per item
crispy wild mushrooms on polenta with red pepper confit	\$1.95 per item

*some hors d'oeuvres may require chef labor on site to assemble, additional charges may apply

Theme buffets

All theme buffets include beverage choice: lemonade, iced tea or assorted canned soda. Prices include guest seating table linen, eco-friendly service ware or china if your event is held in Marquis Hall. Service staff included for larger groups.

Minimum of 15 guests

taste of the orient

\$15.95 per guest

asian spinach salad with ginger vinaigrette, sesame chicken, beef and broccoli, vegetable fried rice, steamed bok choy with soy, mango and mint crème brulee

taste of the tropics

\$16.95 per guest

cucumber salad with rice vinegar and sesame seeds, vegetable egg rolls with ginger sauce, chicken adobo, wild salmon marinated in lime and coconut milk, jasmine rice with scallions, key lime bars

taste of the mediterranean

\$15.95 per guest

arugula salad with plum tomatoes, fresh mozzarella, artichokes, herbed croutons and basil vinaigrette, tuscan style flank steak, grilled lemon chicken, pasta with sundried tomatoes and spinach, honey and walnut baklava

taste of italy

\$14.95 per guest

antipasto salad, tossed caesar salad with house-made croutons, chicken cacciatore, penne pasta with marinara and pesto cream sauce, parmesan cheese, tiramisu

taste of philly

\$12.95 per guest

field greens salad with balsamic vinaigrette, classic coleslaw, create your own cheesesteak with beef and chicken steak meat, hoagie rolls, cheese sauce, sautéed onions, peppers and mushrooms, house-made potato chips, peanut butter kandy bars

taste of latin america

\$14.95 per guest

crispy tortilla chips with pico de gallo, beef tacos, cheese enchiladas, saffron rice with cilantro, refried beans with scallions, sour cream, shredded lettuce, black olives, diced tomatoes, shredded cheese, diced onions and jalapenos, cinnamon spiced churros

taste of carolina

\$13.95 per guest

classic coleslaw, jalapeno cornbread, tangy pulled pork bbq, slow roasted bbq beef brisket, assorted slider rolls, baked macaroni and cheese casserole, ranch style baked beans, warm apple crisp

taste of america

\$11.95 per guest

red bliss potato salad, corn on the cob or ranch style baked beans, fresh fruit salad, grilled hamburgers, veggie burgers and all beef hot dogs served with rolls and condiments, assorted house-made cookies and brownies

*some buffets may require chef labor on site to assemble or cook, additional charges may apply

Design your own buffet

All buffets include chefs choice of seasonal vegetable, dinner rolls and butter, beverage choice: lemonade, iced tea or assorted soda. Prices include guest seating table linen, eco-friendly service ware or china if your event is held in Marquis Hall. Service staff included for larger groups.

Minimum of 15 guests

classic – \$16.95 per guest

premium - \$18.95 per guest

salad: choice of one

house garden salad with herb vinaigrette

tossed caesar salad with shaved parmesan

spinach salad with caramelized onion, plum tomatoes and citrus vinaigrette

chefs seasonal creation

classic entrees: choice of two

pan seared tilapia with arugula

pesto grilled wild salmon with olive oil and rosemary

lemon grass marinated flank steak

gremolata grain mustard crusted pork loin

lemon parmesan chicken with white wine chive sauce

tuscan style chicken topped with sun dried tomatoes, eggplant, squash, zucchini and onions

vegetarian lasagna with marinara sauce

portobello mushrooms with spinach ricotta cheese and sun dried tomato marinara

mediterranean quiche with feta, spinach and roasted red pepper

premium entrees: choice of two

grilled mahi mahi with citrus emulsion

merlot braised short ribs

cider braised pork chop with apple compote

maryland style crab cake with cajun remoulade

roasted arctic char with cucumber chive aioli

wild mushroom streusel

starch: choice of one

whipped potatoes

wild rice pilaf

brown sugar glazed sweet potatoes

herb roasted red potatoes

dessert: choice of one

chocolate layer cake with fudge icing

fresh fruit tart

poundcake with chocolate drizzle

seasonal cheesecake

assorted cookies and bars

chefs seasonal creation

Plated meals

All plated meals include choice of salad or starter, chef's seasonal accompaniments, assorted dinner rolls with butter, choice of dessert served with regular, decaffeinated coffee and hot tea. Prices include guest seating table linen, china and service staff. Minimum of 15 guests

all served meals – market price

grilled chicken caprese with roma tomatoes, basil and fresh mozzarella

pan seared chicken breast with lemon caper sauce

braised beef short ribs with merlot reduction

grilled petite filet with onion marmalade and roquefort drizzle

pork tenderloin with thyme mustard sauce

parmesan crusted tilapia with chive butter sauce

herbed salmon filet with spinach and sun dried tomato pesto

parmesan risotto cake with sautéed spinach, tomatoes and mushrooms

tofu and black bean cake with roasted tomato sauce

salads and starters – choose one

mixed greens salad with sliced cucumber, carrot and tomatoes with herb vinaigrette

spinach salad with kalamata olives, sliced cucumber, tomato, feta cheese and citrus vinaigrette

field greens with goat cheese cake and balsamic vinaigrette

achoite shrimp and black bean cake

mushroom and gruyere polenta cake

dessert – choose one

flourless chocolate cake with vanilla mousse

tiramisu

fresh fruit tart

chocolate molten cake

amaretto cheesecake with almond brittle

raspberry crostada with chocolate drizzle

apple tart with caramel sauce

Our creative catering and culinary team would love the opportunity to discuss your plated dinner needs in detail and design a customized menu featuring the freshest items of the season that will exceed your expectations.

Theme stations

All stations include delivery, setup and cleanup using eco-friendly service ware. In some instances service staff or chef attendants may be added for an additional charge.

Minimum 20 guests

slider station

\$11.95 per guest

create your own slider with angus burgers, pulled pork bbq and crab cakes served with house-made potato chips, pickles, chipotle mayonnaise, ketchup, lettuce, tomato, relish, honey mustard, cheddar and swiss cheese

pasta bar

\$8.95 per guest

combine penne or farfalle pasta with a mix of delectable ingredients such as grilled chicken, marinated shrimp, silken tofu, artichokes, cherry tomatoes and roasted mushrooms etc. Top off your perfectly cooked pasta with olive oil, marinara sauce, or creamy alfredo

soup and sandwich bar

\$7.95 per guest

chefs selection of seasonal soups served with mixed herb breadsticks and assorted toppings served with petite grilled cheese sandwiches

carving board

all carving board stations include assorted petite dinner rolls and butter

roasted beef tenderloin served with horseradish aioli and mushroom demi market price

roasted turkey breast with cranberry orange relish and creamy dijon mustard market price

apricot glazed ham with honey mustard sauce market price

dijon crusted pork loin with chipotle mayonnaise market price

caramel apple bar

\$5.45 per guest

Granny Smith apples on skewers, warm caramel dip, assorted toppings: m&ms, crushed snickers, sugared peanuts, pecans, toasted almonds and oreos

ice cream bar

\$4.95 per guest

chocolate or vanilla ice cream with all your favorite toppings: chocolate syrup, caramel, strawberries, rainbow jimmies, chopped nuts, chocolate chips, whipped cream and cherries

Breaks and snacks

All breaks and snacks include delivery, setup and cleanup with eco-friendly service ware.

Minimum 10 guests

morning break assorted muffins, fresh whole fruits, bottled water, regular and decaffeinated coffee with assorted hot teas	\$4.75 per guest
afternoon break assorted cookies, individual snack bags, fresh whole fruits, assorted canned soda and bottled water	\$4.95 per guest
coffee break assorted biscotti and butter cookies served with regular and decaffeinated coffee with assorted hot teas	\$3.45 per guest
chocolate decadence chocolate brownies, chocolate mousse tarts, chocolate covered strawberries and chocolate dipped pretzels	\$4.95 per guest
bar retreat raspberry crumb, lemon crunch, blondies and millionaire bars	\$1.95 per guest
gourmet cookies white chocolate macadamia, double chocolate, etc	\$6.75 per dozen
assorted cookies chocolate chip and oatmeal raisin	\$4.95 per dozen
brownies chocolate, cream cheese or blondies	\$7.45 per dozen
decorated cakes – choice of yellow, chocolate or marble	
10" round	\$19.95
half sheet	\$29.95
full sheet	\$49.95
house-made potato chips with french onion dip	\$1.95 per guest
assorted snack bags	\$0.95 per guest
house-made trail mix	\$1.75 per guest

Beverages

All beverages include delivery, setup and cleanup with eco-friendly service ware.

cold beverages

orange, cranberry or apple juice	\$1.15 per guest
lemonade, sweetened iced tea or unsweetened iced tea	\$0.95 per guest
infused water (fennel orange, lemon, lime or cucumber mint)	\$0.75 per guest
ice water service	\$0.10 per guest
cranberry ginger punch	\$1.25 per guest
sparkling citrus punch	\$1.25 per guest
pomegranate lime punch	\$1.45 per guest

canned and bottled beverages

bottled juice (orange, apple and grape)	\$1.45 each
bottled water	\$1.25 each
assorted canned soda	\$0.95 each

hot beverages

regular and decaffeinated coffee with assorted hot teas	\$1.45 per guest
hot chocolate	\$1.25 per guest
apple cider (seasonal)	