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
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.
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.
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
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

<table>
<thead>
<tr>
<th>Breakfast Buffets</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>early riser</strong></td>
<td>$4.75</td>
</tr>
<tr>
<td>fresh baked muffins, scones and mini danish</td>
<td></td>
</tr>
<tr>
<td>choice of orange, cranberry or apple juice</td>
<td></td>
</tr>
<tr>
<td><strong>deluxe continental</strong></td>
<td>$6.95</td>
</tr>
<tr>
<td>fresh assortment of bagels with whipped cream cheese, butter and jams</td>
<td></td>
</tr>
<tr>
<td>assorted bakery tray</td>
<td></td>
</tr>
<tr>
<td>whole seasonal fruit</td>
<td></td>
</tr>
<tr>
<td>choice of orange, cranberry or apple juice</td>
<td></td>
</tr>
<tr>
<td><strong>healthy start</strong></td>
<td>$6.45</td>
</tr>
<tr>
<td>fresh baked low fat muffins</td>
<td></td>
</tr>
<tr>
<td>seasonal sliced fruit display</td>
<td></td>
</tr>
<tr>
<td>vanilla yogurt with seasonal berries and house-made granola</td>
<td></td>
</tr>
<tr>
<td><strong>good morning</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>assorted bakery tray</td>
<td></td>
</tr>
<tr>
<td>fluffy scrambled cage free eggs or roasted tomato, spinach and cheese quiche</td>
<td></td>
</tr>
<tr>
<td>applewood smoked bacon and turkey sausage links</td>
<td></td>
</tr>
<tr>
<td>o'brien potatoes with fresh parsley</td>
<td></td>
</tr>
<tr>
<td>choice of orange, cranberry or apple juice</td>
<td></td>
</tr>
<tr>
<td><strong>ultimate wake up</strong></td>
<td>$11.95</td>
</tr>
<tr>
<td>seasonal sliced fruit display</td>
<td></td>
</tr>
<tr>
<td>fresh assortment of bagels with whipped cream cheese, butter and jams</td>
<td></td>
</tr>
<tr>
<td>fluffy scrambled cage free eggs</td>
<td></td>
</tr>
<tr>
<td>individual ham and potato strata cups</td>
<td></td>
</tr>
<tr>
<td>choice of buttermilk pancakes or cinnamon swirl french toast with maple syrup and butter</td>
<td></td>
</tr>
<tr>
<td>applewood smoked bacon or sausage patties</td>
<td></td>
</tr>
<tr>
<td>choice of orange, cranberry or apple juice</td>
<td></td>
</tr>
</tbody>
</table>
## A la carte breakfast

### from the bakery
- **assorted muffins** (chef's variety of 2) for $9.75 per dozen
  - Made with blueberry, bran raisin, chocolate, cranberry and toasted almond or banana nut.
- **assorted mini danish** (chef's variety of 2) for $6.95 per dozen
  - Made with blueberry, cream cheese, cherry, apple, raspberry or cherry.
- **assorted mini scones** (chef's variety of 2) for $7.95 per dozen
  - Made with cranberry-orange, toasted almond, chocolate chip, raspberry ricotta, farm house cheddar or blueberry.
- **fresh assortment of bagels with choice of 2 spreads** for $16.95 per dozen
  - Made with 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) for $7.95 per loaf
  - Includes banana walnut, pumpkin and cream, blueberry, cranberry, meyer lemon and poppy seed.

### sunrise starters
- **seasonal fresh fruit salad** for $1.95 per guest
- **assorted whole fruits** for $0.95 each
- **individual cereal cups with whole and skim milk** for $1.95 per guest
- **individual yogurt parfaits with fresh berries and house-made granola** for $1.95 each
- **assorted bottled juice** for $1.45 each
- **regular and decaffeinated coffee served with hot tea** for $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** for $3.25 per guest
  - Assortment of vanilla, blueberry and mango yogurt served with fresh berries, house-made granola and breakfast breads.
- **smoked salmon platter** for $5.45 per guest
  - Smoked salmon with hardboiled eggs, tomatoes, capers, bermuda onions, assorted bagels, and cream cheese.
- **sandwich sampler** for $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** for $2.75 per guest
- **buttermilk pancakes or cinnamon swirl french toast** for $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
- 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
cesar – 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
- boursin grilled chicken
- california turkey club
- italian rustica
- pub roast beef
- apple walnut tuna salad
- caprese
- roasted vegetable

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

**taste of the tropics**
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**
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**
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**
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**
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 jalapeños, cinnamon spiced churros

**taste of carolina**
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**
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

<table>
<thead>
<tr>
<th>Station</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Slider station</strong></td>
<td>$11.95</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td><strong>Pasta bar</strong></td>
<td>$8.95</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td><strong>Soup and sandwich bar</strong></td>
<td>$7.95</td>
</tr>
<tr>
<td>Chef's selection of seasonal soups served with mixed herb breadsticks and assorted toppings served with petite grilled cheese sandwiches</td>
<td></td>
</tr>
<tr>
<td><strong>Carving board</strong></td>
<td></td>
</tr>
<tr>
<td>All carving board stations include assorted petite dinner rolls and butter</td>
<td></td>
</tr>
<tr>
<td>Roasted beef tenderloin served with horseradish aioli and mushroom demi</td>
<td>market price</td>
</tr>
<tr>
<td>Roasted turkey breast with cranberry orange relish and creamy dijon mustard</td>
<td>market price</td>
</tr>
<tr>
<td>Apricot glazed ham with honey mustard sauce</td>
<td>market price</td>
</tr>
<tr>
<td>Dijon crusted pork loin with chipotle mayonnaise</td>
<td>market price</td>
</tr>
<tr>
<td><strong>Caramel apple bar</strong></td>
<td>$5.45</td>
</tr>
<tr>
<td>Granny Smith apples on skewers, warm caramel dip, assorted toppings: m&amp;ms, crushed snickers, sugared peanuts, pecans, toasted almonds and oreos</td>
<td></td>
</tr>
<tr>
<td><strong>Ice cream bar</strong></td>
<td>$4.95</td>
</tr>
<tr>
<td>Chocolate or vanilla ice cream with all your favorite toppings: chocolate syrup, caramel, strawberries, rainbow jimmies, chopped nuts, chocolate chips, whipped cream and cherries</td>
<td></td>
</tr>
</tbody>
</table>
**Breaks and snacks**
All breaks and snacks include delivery, setup and cleanup with eco-friendly service ware.
Minimum 10 guests

<table>
<thead>
<tr>
<th>Break Type</th>
<th>Price per Guest</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>morning break</strong></td>
<td>$4.75</td>
<td>assorted muffins, fresh whole fruits, bottled water, regular and decaffeinated coffee with assorted hot teas</td>
</tr>
<tr>
<td><strong>afternoon break</strong></td>
<td>$4.95</td>
<td>assorted cookies, individual snack bags, fresh whole fruits, assorted canned soda and bottled water</td>
</tr>
<tr>
<td><strong>coffee break</strong></td>
<td>$3.45</td>
<td>assorted biscotti and butter cookies served with regular and decaffeinated coffee with assorted hot teas</td>
</tr>
<tr>
<td><strong>chocolate decadence</strong></td>
<td>$4.95</td>
<td>chocolate brownies, chocolate mousse tarts, chocolate covered strawberries and chocolate dipped pretzels</td>
</tr>
<tr>
<td><strong>bar retreat</strong></td>
<td>$1.95</td>
<td>raspberry crumb, lemon crunch, blondies and millionaire bars</td>
</tr>
<tr>
<td><strong>gourmet cookies</strong></td>
<td>$6.75</td>
<td>white chocolate macadamia, double chocolate, etc</td>
</tr>
<tr>
<td><strong>assorted cookies</strong></td>
<td>$4.95</td>
<td>chocolate chip and oatmeal raisin</td>
</tr>
<tr>
<td><strong>brownies</strong></td>
<td></td>
<td>chocolate, cream cheese or blondies</td>
</tr>
<tr>
<td><strong>decorated cakes</strong></td>
<td></td>
<td>decorated cakes – choice of yellow, chocolate or marble</td>
</tr>
<tr>
<td>10” round</td>
<td>$19.95</td>
<td></td>
</tr>
<tr>
<td>half sheet</td>
<td>$29.95</td>
<td></td>
</tr>
<tr>
<td>full sheet</td>
<td>$49.95</td>
<td></td>
</tr>
<tr>
<td><strong>house-made potato chips</strong></td>
<td>$1.95</td>
<td>with french onion dip</td>
</tr>
<tr>
<td><strong>assorted snack bags</strong></td>
<td>$0.95</td>
<td></td>
</tr>
<tr>
<td><strong>house-made trail mix</strong></td>
<td>$1.75</td>
<td></td>
</tr>
</tbody>
</table>
**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)