



Kathy Mills, Owner * Cary Niles, Executive Chef
817-994-7793 * cherryontopcae@gmail.com * www.cherryontopcateringandevents.com

Catering Menu

Staffing

Our Servers and Bartenders will arrive at your event 2 hours prior to the set start time to completely set up. They will remain an hour after guests leave to ensure everything is clean and returned to the condition it was found in. Prior to leaving, we require that they receive the venue's Manager on Duty's confirmation that everything has been properly cleaned to their required standards. **If your venue is more than 60 miles away from 76114, an additional 1-2 hours, depending on the location of your venue, will be added to each service staff's fee.

Event Captain - \$35.00 Per Hour – 5-Hour Minimum

Our Captains are very important to our success. He or She will be your contact during your event and are there to ensure your event runs smoothly from beginning to end. In order to put your mind at ease on the day of, he or she will attend our final meeting. Prior to that meeting, her or she will have been informed and familiar with your timeline and understand the expectations you have for your event.

Wait Staff - \$30.00 Per Hour – 5-Hour Minimum

To ensure proper service throughout your event, we recommend 1 server for every 30 guests for buffet dinner service, 1 server for every 20 guests for family style dinner service and 1 server for every 15 guests for plated/seated meal service. (Additional servers may need to be added to ensure proper service, because of the complexity of an event.) Our servers will pass hors d'oeuvres, along with wine or champagne, as your guests arrive and throughout the cocktail hour. Once dinner service is complete, they will begin clearing guest tables, packing our catering equipment and cleaning the kitchen and other required area to ensure it passes the Manager on Duty's inspection. However, if you need assistance with a task during your event, all you need to do is ask! They are there for you! (If applicable, they will gladly cut your wedding cake or cakes.)

Chef Attendants/Sous Chefs - \$200.00

Carving Stations require 1 Chef Attendant per 100 guests

Action Stations require 1 Chef Attendant per 100 guests

TABC Certified Bartenders - \$30.00 Per Hour – 5-Hour Minimum

To ensure proper service through your event, if you are serving wine & beer only, we recommend 1 bartender for every 75 guests. However, if you are planning to serve a full bar – wine, beer & mixed drinks, we recommend 1 bartender for every 60 guests. Your bartenders will arrive with nothing but their corkscrew. They are responsible for setting up the bar with items you have purchased and brought to the venue, Alcohol, Mixers, Condiments, Cups, Swizzle Sticks, Beverage Napkins, Ice, Ice Chest, etc., and ready to serve as the first guests walk in. They will continue serving your guests throughout the event.

***Some venues require bars to close at a certain amount of time before an event ends.**

Due to the fact that they are all TABC Certified, they will have to abide by your venue's rules.

Bar Option

If you'd prefer not to bring in anything except your alcohol, we can provide Disposable Cups, Swizzle Sticks, Beverage Napkins, Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Grapefruit Juice, Club Soda, Tonic Water, Lemons, Limes, Ice and Ice Chests

\$7.50 Per Person

Rentals

Normal catering equipment is included in our catering prices; however, if special requests are made –china, glass, silver, formal plated dinner plate covers, onsite grilling or smoking equipment, chuck wagon dinners, carnival catering equipment, margarita machines, champagne or chocolate fountains, etc., the client will be responsible for securing those.

Clients are responsible for providing linens for Guest, Buffet and Beverage Station Tables.

Delivery and Event Production Fee

A 20% Event Production Fee will be added to all caterings.

For drop off caterings, in disposable pans and/or trays, there is a \$75.00 Delivery Fee, within Tarrant County, + an 18% Event Production Fee.

For set up and breakdown caterings, there is a \$150.00 Delivery Fee, within Tarrant County, + an 18% Event Production Fee.

(The Event Production Fee is used to offset operating costs for components of an event clients never see.)

Deposit and Payments

Once you've decided to allow Cherry on Top to catering your wedding or special event, a deposit of 33% of the estimated total, or \$1,000.00, whichever is greater, will be required to reserve your date. Your total amount will be adjusted when we receive your final guest count, which is due 10 days before your event occurs, and your final payment is due not later than 7 days before your event. You may add to your guest count up until 5 days prior to your event.

We accept cash, personal or business checks, money orders, cashier checks and credit cards – MasterCard, Visa & American Express.

We're Here to Help!

Adding the Crown Piece, That Little Something Extra to Achieve an Event of a Lifetime!



Cherry on Top
Catering and Events

Our Celebration Packages

Some, but Not All, of Our Catering Packages Include - Clear Disposables – Plastic Plates & Eating Utensils & Paper Napkins.
Disposables are Not Included for: Wedding Cake/Dessert Plates, Forks or Napkins, Unless Dessert is Added to Your Catering, Service Staff, Tax or Our 20% Event Production Fee
(Catering prices are based on a minimum of 100 people and are priced per person. Groups below 100 are subject to a price increase per person)
Items included in dinners could change or price increased, based on availability price. In that case, you will be notified and given the opportunity to select another option!
Prices Subject to Change at the Time of Booking Your Catering

Dinners

The Celebration Package

\$25.00 Per Person

This particular package does not include disposables

Your Choice of 1 of the following Hors D'oeuvres

Spinach Artichoke Wonton Bites

Caprese Skewers - Grape Tomatoes, Mozzarella, Marinated in Fresh Basil Pesto
Drizzled with Balsamic

Cocktail Meatballs - Chipotle, Asian Ginger Hoisin or Barbecue

Cucumber Bites - Topped with Herb Cream Cheese and Grape Tomatoes

Your Choice of 1 of the Following Entrées

Pan-Seared Chicken

With Your Choice of Sauce

Roasted Pork Loin

With Your Choice of Sauce

All Sauces can be found in the Entrée Portion of our Catering Menu

Your Choice of One (1) of the Following Salads

Heart of Romaine Caesar

Romaine, Parmesan Cheese and Croutons

Served with Chef's Caesar Vinaigrette

Garden Salad

Mixed Greens, Grape Tomatoes, Carrots and Cucumber

Served with Ranch Dressing or Balsamic Vinaigrette

The Following 2 Sides

Fluffy Whipped Potatoes

Lemon Butter Green Beans

Hot Fresh Rolls & Butter

The Deluxe Celebration Package

Starting at \$35.00 Per Person

(Suggestions Below, but Select Your Favorites)

Your Choice of 2 Passed Hors D'oeuvres 1 from the \$4.00 List & 1 from the \$5.00 List

Caprese Skewers

Grape Tomato & Mozzarella, Marinated in Fresh Basil Pesto

Drizzled with a Balsamic Glaze

Sweet & Spicy Bacon Wrapped Chicken Bites

Prepared with a Sweet Chili Sauce

Your Choice of 1 Entrée from the Deluxe Entrée List and 1 from the Premier Entrée List

Maple Bourbon Pecan Chicken

Pan Seared Chicken, Coated in a Toasted Pecan Maple Bourbon Sauce, Infused with Fresh Rosemary

Roasted Pork Loin

With Your Choice of Sauce

Your Choice of 1 of the Following Salads

Heart of Romaine Caesar

Romaine, Parmesan Cheese and Croutons

Served with Chef's Caesar Vinaigrette

Garden Salad

Mixed Greens, Grape Tomatoes, Carrots and Cucumber

Served with Ranch Dressing or Balsamic Vinaigrette

Your Choice of 1 Starch

Creamy Mac N Cheese

Your Choice of 1 Vegetable

Sautéed Zucchini and Squash

Hot Fresh Rolls and Butter

The Premier Celebration Package

Starting at \$55.00 Per Person

(Suggestions Below, But Select Your Favorites)

Your Choice of 3 Passed Hors D'oeuvres– 1 from the \$4.00 Menu, 1 from the \$5.00 Menu and 1 from the \$7.00 Menu

Sweet & Spicy Bacon Wrapped Chicken Bites

Spinach Dip Wonton Bites

Maryland Crab Cakes

Served with Chef's Remoulade Sauce

Your Choice of 1 Entree from the Premier List & 1 from the Elite List

Chicken Florentine

Chicken Breast, Stuffed with Baby Spinach and Mozzarella
Finished with a Creamy Cheesy Spinach Infused Béchamel Sauce

Prime Rib

Served with Au Jus & Horseradish Crème

Your Choice of Any Salad

Cherry on Top Signature Salad

Mixed Greens, Mandarin Orange Segments,
Dried Cherries, Crumbled Feta and Candied Pecans
Served with Chef's Citrus Vinaigrette

Your Choice of Starch

Twice Baked Potato Casserole

Your Choice of Vegetable

Brown Sugar Bacon Green Beans

Hot Fresh Rolls and Butter

The Elite Celebration Package

One (1) Entrée Per Person Starting at \$75.00 Per Person

Two (2) Entrées Per Person Starting at \$90.00 Per Person

The Price of the Following Menu is Priced at \$150.00 Per Person

Your Choice of Any 3 Passed Hors D'oeuvres

Oyster Rockefeller Bites

Smoke Salmon Crostini

Served with Dill Crème, Topped with Beluga Caviar

Mini Duck Carnitas

Topped with a Cherry Pomegranate Chutney, Finished with a Pear Pico de Gallo

A Lavish Fruit and Cheese Display

Smoked Meats, International & Domestic, Fresh Fruit, Berries & Grapes, Spreads,
Assorted Nuts, Cornichons, Olives, Tapenade, Gourmet Crackers & Fresh Baked Breads

Dinner

Entrées – Includes 2 Entrée from the Elite List

Individual Beef Wellington - Prime Beef Tenderloin

7oz Maine Lobster Tail

Steamed and Oven Roasted - Served with Garlic Butter

Your Choice of Any Salad

Your Choice of Any Starch

Your Choice of Any Vegetable

Hot Fresh Rolls and Butter

The Cherry on Top Celebration Package

Starting at \$130.00 Per Person

The Following Menu is Priced at \$195.00 Per Person

Any 3 Passed Hors D'oeuvres of Your Choice

Pepper Crusted Beef Tenderloin Crostini

Topped with Grilled Onions and Mushrooms

Spicy Tuna Tartare

Served on Wonton Points

Lemon Butter Scallops

Atop Creamy Risotto, Sprinkled with Parsley

Lavish Charcuterie, Fruit, Vegetable, and Cheese Display

Pictures of Our Creations can be Found Attached to Your Email

Your Choice of 2 Food Display or Action Stations

Descriptions of the following can be found in the Station Portion of this menu

Mediterranean Station

On the Rocks

Your Choice of 2 Elite Entrées

Chateaubriand

Served with a Truffle Butter Sauce

Sprinkled with Chopped Chives

Pecan Bacon Crusted Chilean Sea Bass

Served with a Lemon Parmesan Sauce

Your Choice of Salad

Your Choice of Starch

Your Choice of Vegetable

Hot Fresh Rolls & Butter



Stations & Hors D'oeuvre Packages

The Deluxe Hors D'oeuvre, Food Display Action Station and Carving Station Package

Starting at \$40.00 Per Person

(Suggestions Below, but Choose Your Favorites)

3 Hors D'oeuvres from the \$4.00 List

Spinach Artichoke Wonton Bites

Kentucky Derby Spicy Fried Chicken Bites

Served with a Sweet & Spicy Cherry Bourbon Sauce - Topped with a Bourbon Cherry

Cocktail Meatballs

Chipotle, BBQ, Asian Hoisin Ginger or BBQ

3 of the Following Food Displays, Action Stations or Carving Stations

Descriptions and Options of the Following Listed Below

Chips & Dips

Slider Action Station

Baked or Mashed Potato Bar

Mac N Cheese Bar

Pasta Bar

Chicken Finger Action Station

French Fry Action Station

Salad Bar

Strip Loin Carving Station

Smoked Turkey Carving Station

Glazed Ham Carving Station

Roasted Pork Loin Station

The Premier Hors D'oeuvre, Food Display Action Station and Carving Station Package

Starting at \$55.00 Per Person

(Suggestions Below, but Choose Your Favorites)

Lavish Fruit and Cheese Display, Served with Gourmet Crackers or Choice of Salad

3 Passed Hors D'oeuvres 2 from the \$4.00 List & 1 from the \$5.00 List

Tomato, Pesto & Parmesan Bruschetta

Drizzled with Balsamic Glaze

Chicken Bacon Cheesy Bites

Served with Ranch

Cheesy Mushroom Puff Pastry Bites

4 of the Following Food Displays, Action Stations or Carving Stations

Descriptions and Options of the Following Listed Below

Jumbo Shrimp Display

Pizza Action Station

South of the Border Food Bar

Chips & Dips

Slider Action Station

Baked or Mashed Potato Bar

Mac N Cheese Bar

Pasta Bar

French Fry Action Station

Salad Bar

Tri Tip – Top Sirloin Carving Station

Smoked Turkey Carving Station

Glazed Ham Carving Station

Roasted Pork Loin Carving Station

The Elite Hors D'oeuvre, Food Display Action Station and Carving Station Package

Starting at \$80.00 Per Person

(Suggestions Below, but Choose Your Favorites)

Lavish Charcuterie Display

See Description Below

Any 3 Passed Hors D'oeuvres

Mini Beef Wellingtons

Mini Crab Cakes

Served with Chef's Remoulade Sauce

Warm Brie Tartlets

Topped with a Pear Thyme Chutney & Drizzled with Warm Honey

Any 4 Food Displays, Action Stations or Carving Stations Including the Following

Jumbo Shrimp Display

Mediterranean Display

Street Taco Station with Sides

Beef Tenderloin Carving Station



Hors D'oeuvre Packages

Celebration Hors D'oeuvres

\$18.00 Per Person

(Suggestions Below, But Select Your Favorites)

5 Hors D'oeuvres from the \$4.00 List

Mini Meatball Muffins

Topped with Piped Mashed Potatoes & Drizzled with Brown Tomato Gravy

Spinach & Artichoke Wonton Bites

Chicken Cornbread Stuffing Bites

Topped with Cranberry Chutney

Mini Fish Tacos

Topped with Serrano Pepper Slaw & Finished with a Chipotle Crème Drizzle

Pork Potato Balls

Topped with a Lemon Garlic Aioli & a Warm Tomato Sauce

Deluxe Hors D'oeuvres

\$26.00 Per Person

(Suggestions Below, but Select Your Favorites)

4 Hors D'oeuvres from the \$4.00 List

Spicy Fried Chicken Bites

Spicy Cherry Bourbon Sauce

Crunchy Corn Fritters

Drizzled with Jalapeno Ranch

Pepper Jack and Roasted Tomato Tarts

Cucumber Bites

English Cucumber Slices, Topped with Chive Cream Cheese, a Grape Tomato & Chopped Chives

1 Hors D'oeuvre from the \$5.00 List

Sage & Gruyere Arancini

1 Hors D'oeuvre from the \$7.00 List

Mini Beef Wellington

Premier Hors D'oeuvres

\$40.00 Per Person

(Suggestions Below, but Choose Your Favorites)

3 Hors D'oeuvres from the \$4.00 List

Caprese Skewers

Grape Tomatoes & Mozzarella, Marinated in Fresh Basil Pesto,

Drizzled with Balsamic Glaze

Maple Caramel Bacon Bites

Brown Sugar Bacon, Baked with Puff Pastry, Drizzled with Warm Maple Syrup

Chicken Bacon Cheesy Bites

Topped with a Dollop of Chef's Ranch Dressing

3 Hors D'oeuvres from the \$5.00 List

Pork Tenderloin Crostini

Topped with a Smokey Cherry Chutney with a Bite & Edible Flowers

Smoked Salmon Cucumber Bites

English Cucumber Slices

Topped with Dill Cream Cheese, Smoked Salmon & Chopped Dill

Mini Twice Baked Potatoes

2 Hors D'oeuvres from the \$7.00 List

Crab Cakes

With Chef made Remoulade Sauce

Prime Rib and Bleu Cheese Bruschetta

Topped with Onion and Roasted Tomato Jam



A La Carte Hors D'oeuvres - The following is a list of our Hors D'oeuvres. If you don't want to go with one of our packages, you can customize your own. If you don't see something that excites you, let us know, because we've got more! The Sky's the Limit!

\$4.00 Hors D'oeuvres

Cocktail Meatballs

Your Choice of Chipotle, Asian Hoisin Ginger, Cranberry Pinot Noir or BBQ

Mini Meatloaf Muffins

Drizzled with Chef's Special Ketchup Sauce

Petite Shepard's Pies

Ground Beef & Veggie Mix in Tarts, Topped with Mashed Potatoes

Kentucky Derby Spicy Fried Chicken Bites

Served with a Spicy Cherry Bourbon Sauce

Chicken, Bacon, Cheesy Bites

Served with a Dollop of Chef Ranch Dressing

Greek Cocktail Meatballs

Baked in Puff Pastry with a Dollop of Chef's Tzatziki Sauce

Chicken Cornbread Stuffing Bites

Topped with a Cranberry Chutney

Mini Fish Tacos

Topped with a Serrano Mexican Slaw, Served in a Tortilla Cup

Grandmother Cherry's Deviled Eggs

Maple Caramel Bacon Bites

Brown Sugar Bacon Baked in a Puff Pastry and Drizzled with Warm Maple Syrup

Buffalo Chicken Cheesy Bites

Topped with a Dollop of Bleu Cheese or Ranch

Cheesy Grits with Bacon Fritters

Cucumber Bites with Chive Cream Cheese & Cherry Tomatoes

Bacon Wrapped Beer Brats

Pepper Jack & Roasted Tomato Tarts

Cheesy Mushroom Puff Pastry Bites - Can be Prepared for Vegans

Broccoli Cheddar Bites - Can be Prepared for Vegans

Savory Spinach Parmesan Bites

Spinach Artichoke Wonton Bites - Can be Prepared for Vegans

Mini Hummus & Roasted Pepper Phyllo Bites - Vegan

Garlic Hummus filled Phyllo Cups, Topped with Cucumbers, Roasted Red Peppers & Crumbled Feta Cheese

7-Layered Dip Taco Bites – Can be Prepared for Vegans

Seasoned Refried Beans, Guacamole, Shredded Cheese, Scallions, Tomatoes, Fire Roasted Jalapenos & Black Olives in a Mini Taco Shell

Crunchy Corn Fritters - Can be Prepared for Vegans

Dolloped with a Avocado Ranch Dip

Broiled Feta Crostini

Topped with Fire Roasted Garlic Tomatoes & Caper Chutney

\$5.00 Hors D'oeuvres

Mongolian Beef Satays

Sprinkled with Sesame Seeds

Mini Corn Dogs

Served with Chipotle Ketchup

Mini Classic Lasagna Bites

Served in a Phyllo Cup, Topped with Classic Marinara and Melted Mozzarella

Beef Taco Cups

Chef made Mini Taco Cups, Taco Seasoned Ground Sirloin, Shredded Cheese & a Dollop of Guacamole

Chicken Cordon Bleu Bites

Ham, Chicken and Swiss Cheese, Baked in a Wonton, Dolloped with a Dijon Alfredo

Bite Size Chicken & Waffles

Served with Your Choice of a Spicy Cherry Bourbon Sauce or Maple Syrup

Croquets de Pollo - Chicken Croquettes

Creamy Chicken Bites, Rolled in Herb Bread Crumbs and Quick Fried

Sweet & Spicy Bacon Wrapped Chicken Bites

Served with a Sweet Chile Sauce

Ceviche

(Select 1 Option)

Tropical, Mexican or Thai - Served on Chef made Wonton Points

Smoked Salmon Cucumber Bites

English Cucumber Slices, Topped with Dill Cream Cheese, Smoked Salmon & Dill

Bacon & Parmesan Potato Pave – Stacked Potatoes

Warm Brie Crostini

Topped with a Bacon-Plum Chutney

Pork Tenderloin Crostini

Served with a Smokey Cherry Chutney, Topped with Micro Greens

Reuben Bites

Corn Beef, Sauerkraut and Swiss, Breaded with Panko, Quick Fried, Served with a Dollop of Tangy Thousand Island

Mini Twice Baked Potatoes

Small Yukon Potatoes Mixed with Cheese, Bacon Bits, Chives & Sour Cream

Fire Roasted Jalapeno Popper Bites

These tastes just like they came off the grill, without the mess!!

Mini Monte Cristo's

The classic ham & turkey melt on toasted brioche with gruyere, dusted with powder sugar & topped with a dollop of raspberry preserves

Crispy Falafel Bites - Can be Prepared for Vegans

Served with a Lemon-Garlic Tzatziki

Almond Butter and Cherry Compote on Purple Wheat Toast - Vegan

Whipped Ricotta and Balsamic Cherry Crostini

Topped with Pistachios and Drizzled with Warm Cinnamon Honey

Mini Spinach Lasagna Roll Ups

Honey, Thyme, Sweet Cherry & Brie Crostini

Sage & Gruyere Arancini

Creamy Italian Risotto Balls, Stuffed with Sage & Gruyere, Coated with Italian Breadcrumbs & Deep Fried - Served with a Dollop of Sriracha

\$5.00 Hors D'oeuvres Cont.

Caprese Skewers

Colorful Grape Tomatoes & Mozzarella, Marinated in Fresh Basil Pesto & Drizzled with Balsamic Glaze

Roasted Garlic Mushroom Bruschetta - Can be Prepared for Vegans

Sundried Tomato, Pesto & Garlic Bites

Bleu Cheese, Caramelized Onion & Fig Pinwheels

Watermelon Cubes - Can be Prepared for Vegans

Topped with Feta Mousse, Sprinkled with Mint & Drizzled with Balsamic Glaze

Greek Cucumber Bites - Can be Prepared for Vegans

Whipped Feta Cheese Piped into a Cucumber Cup & Garnished with Mint and a Kalamata Olive Sliver

Warm Brie Tartlets

Topped with Pear Thyme Chutney & Drizzled with Warm Honey

Tomato Basil Soup Shots & Mini Grilled Cheese

Portobello, Swiss and Bleu Cheese Crostini

Bleu Cheese, Cranberry and Walnut Puff Pastry Bites

Mexican Street Corn Fritters - Can be Prepared for Vegans

Served with a Chili Lime Crema

Chickpea & Sundried Tomato Bruschetta - Vegan

Served with Pesto, Sprinkled with Fresh Basil

Cheeseburger Egg Rolls

Finished Onsite for a Crispness

Served with a Tangy Secret Sauce

Avocado Egg Roll Bites - Can be Prepared for Vegans

Avocado, Tomatoes, Red Onions, Cilantro and Fresh Lime Mixture, Wrapped in Egg Roll Wraps, Quick Fried and Finished with a Dollop of Cilantro Lime Sauce

Mini Potato Pancakes - Can be Prepared for Vegans

Classic Potato Pancake with Remoulade Sauce

Sweet Potato Pancakes with Lemon Slaw & Lemon Tahini Sauce

Irish Potato Pancakes with Avocado Ranch

Carrot Hot Dog Bites - Vegan

Topped with Red & Green Cabbage Slaw & Roasted Corn - Finished with a Vegan Spicy BBQ Mayonnaise

\$7.00 Hors D'oeuvres

Beef Tenderloin & Colorful Bell Pepper Skewers

Drizzled with Your Choice of Horseradish Crème or a Balsamic Reduction

Mini Beef Wellingtons

Prime Rib & Bleu Cheese Bruschetta

Topped with Onion & Roasted Tomato Jam

Chimichuri Steak Skewers

Tenderloin with Pearl Onions & Grape Tomatoes, Served with a South American Pesto

Shrimp and Grits Cup

Tzatziki Bacon Wrapped Shrimp Cucumber Bites

Garlic Bacon Wrapped Jumbo Shrimp

Tuna Tartar in Wonton Cones

Sushi-Grade Ahi Tuna Mixed with Avocado, Finely Chopped Jalapenos, Scallions, Wasabi & Finely Grated Ginger

\$7.00 Hors D'oeuvres Cont.

Crab Cakes

Topped with Chef's Remoulade

Oyster Rockefeller Bites

Oysters, Parsley, Spinach, Butter and Panko Mixture, Quick Fried with Lemon Aioli

Sweet & Spicy Brown Sugar Bourbon Bacon Wrapped Jumbo Shrimp

Kicked Up a Notch with a Dash, or more, of Red Pepper Flakes

Grilled Jumbo Shrimp Cocktail

Served with Your Choice of Vodka Infused Cocktail Sauce, Remoulade or Fresh Basil Pesto

Beef Tenderloin Crostini – Served with Horseradish Crème & Microgreens

Bacon Wrapped Pork Tenderloin and Grilled Fig Skewers

Prepared with a Balsamic Honey Glaze & Sprinkled with Feta or Bleu Cheese & Basil

Lemon Butter Seared Scallops

Mini Beef Wellingtons



Food Displays & Action Stations - Minimum of 50 Guests for

Displays & Stations - Pricing is Per Person

*Action Stations Require 1 Chef Attendant & 1 Server for every 75 Guests

*These are intended to be add-ons or used with Action Station Packages.

Fruit & Cheese Platters - \$9.00

Aged Cheddar, Swiss, Pepper Jack & Colby Cheese

Seasonal Fruit - Served with a Lemon Poppy Seed Dip & Gourmet Crackers

Vegetable Platters - \$9.00

Seasonal Vegetables – Broccoli, Carrots, Celery, Bell Pepper, Zucchini, Squash,

Cucumber, etc. – Served with Chef's Ranch Dressing

Lavish Fruit, Cheese & Vegetable Display - \$25.00

All of the above Cheeses, Plus Smoked Gouda, Baked Brie & Red Wine Blueberry

Goat Cheese - Seasonal Fruit & Berries - Served with a Lemon Poppy Seed Fruit Dip,

Gourmet Crackers & Assorted Breads, Seasonal Vegetables - Served with Chef's

Ranch Dressing

Lavish Charcuterie Display - \$30.00

All of the Above Cheeses, Smoked Meats, Grilled Vegetables, Nuts, Dried Fruits &

Spreads - Served with Assorted Breads & Gourmet Crackers

Salad Bar - \$7.00

Mixed Greens, Grape Tomatoes, Carrots, Cucumbers, Purple Onions, Feta Cheese,

Cheddar Cheese, Croutons, Ranch Dressing, Caesar & Balsamic Vinaigrette

Slider Action Station - \$12.00

(Select 2 Options)

Sirloin Hamburger - Served with Cheese, Mustard, Ketchup & a Kosher Dill Slice

Pulled Pork - Served with Chef made BBQ Sauce & Crispy Cole Slaw

Honey Butter Chicken Biscuit - Served with Honey Butter & Honey

Meatball Parmesan - Served with Chef made Marinara – Spicy or Mild

Cuban - Ham, Swiss Cheese & Kosher Dill Pickle on a Hawaiian Bun, Served with a

Dijon Butter Sauce

Grilled Veggie Slider - Tri Color Bell Peppers, Onions, Mushrooms, Whipped Garlic

Basil Goat Cheese Spread & Chef's Fresh Basil Pesto

Fast Food Bar - \$25.00 Per Person – (Excluded from Elite Celebration Package)

(Select 4 Options)

Burger – With or Without Cheese,, Chicken Fingers, Crunchy Beef Tacos, Soft Fajita

Tacos, Egg Rolls, Seasoned Waffle Fries, Honey Butter Chicken Biscuits, Hot Chicken

Biscuits – Served on Fire Roasted Hatch Green Chili and Cheese Biscuits, Pulled Pork

Sandwiches, Chopped Beef Sandwiches, Frito Pie – With Chili, Cheese, Onions & Fire

Roasted Jalapeños

Ask About Condiments & Sides That are Included

Waffle Fry Action Station - \$8.50

(These are delicious and extremely popular)

Seasoned Waffle Fries – Crisp on the Outside and Soft in the Middle, Served with

Guests Choice of Kosher Salt, Ground Black Pepper, Seasoning Salt, Tajin, Montreal

Seasoning, Garlic Salt & Pink Himalayan Salt

(Guest Sauce Options)

Ketchup, Sriracha Ketchup, BBQ Sauce, Ranch, Cilantro Lime Ranch, Chipotle Ranch

or Jalapeno Ranch

Chips & Dips – \$12.50

Cascading Display of Tortilla, Potato & Sweet Potato Chips

(Select 1 of the Following Options) Guacamole or Warm Queso

Plus the Following Dips - French Onion Dip, Sweet & Spicy Jalapeno Relish, Fiesta

Ranch Dip, Cowboy Dip, Fire Roasted Salsa

South of the Border Nacho Food Bar - \$15.00

Display of Tortilla Chips

Served with Warm Queso, Refried Beans, Fajita Chicken, Seasoned Ground Beef,

Pickled Jalapeños, Sour Cream, Fire Roasted Salsa & Pico de Gallo

Street Taco Action Station - \$18.00 Per Person

(Excluded from Elite Celebration Package)

Display of Tortilla Chips, Blue Corn Tortilla Chips, Sweet Potato Chips - Served with

Guacamole, Grilled Sweet & Spicy Jalapeno Relish, Fire Roasted Salsa, Pico de

Gallo, Black Bean Dip, Lime, Cilantro, Cotija Cheese, Roasted Corn, Mini Flour & Corn

Tortillas

(Select 3 Options)

Beef Fajita, Chicken Fajita, Shredded Beef, Shredded Chicken, Shredded Pork,

Spanish Shrimp or Grilled Vegetables

Game Day Grub Bar - \$20.00 - (Excluded from Elite Celebration Package)

Buffalo Chicken Wings - Served with Carrot & Celery Sticks & Your Choice of Bleu

Cheese or Ranch Dressing

Frito Pies - Chef made Chili Served with Onions, Jalapenos, Shredded Cheddar &

Served in Individual bag of Frito Corn Chip

Cascading Display of Tortilla, Potato & Sweet Potato Chips & Chef made Pita Chips

(Select 3 Dip Options)

Warm Tomato Basil Dip, Hot Caramelized Onion, Bacon & Gruyere Dip, Hot Artichoke

& Spinach Dip, Guacamole, Hot Queso, Hot Cheesy Roasted Red Bell Pepper Dip,

Olive Tapenade & Jalapeno Popper Dip



Mashed Potato Bar - \$12.00

(Select 1 Potato Option) - Russet Potatoes & Sweet Potato

(Select 1 Cheese Option) - Shredded Cheddar, Monterrey Jack Cheese, Mexican

Blend or 4-Cheese Blend

(Select 2 Meat Options) - Fajita Chicken, Fajita Beef, Pulled Pork, Chili, Bacon, Brisket & Smoked Turkey

(Select 3 Veggie Options) - Steamed Broccoli, Chopped Tomatoes & Basil, Chopped Sundried Tomatoes, Sautéed Mushrooms, Grilled Onions, Sautéed Zucchini &

Squash, Roasted Red Peppers, Fresh Basil Pesto

Butter, Ground Black Pepper & Garlic Salt Included

Mac N Cheese Bar - \$12.00

(Select 1 Creamy Cheese Option) - 4-Cheese Sauce, Salsa Con Queso Sauce, Blanco Cheese Sauce, Bleu Cheese Sauce, Classic Velveeta Sauce

(Select 2 Meat Options) - Diced Ham, Pulled Pork, Fajita Chicken, Ground Beef, Fajita Beef, Bacon, Fried Chicken, Kielbasa, Chili, Smoked Turkey - **The Following can be Added for an Additional \$5.00 Per Person** - Lemon Garlic Jumbo Shrimp, Crab or Lobster

(Select 3 Vegetable Options) - Tomatoes, Sauteed Mushrooms, Sauteed Onions, Broccoli, Corn, Pesto, Sundried Tomatoes, Sauteed Zucchini & Squash, Roasted Red Bell Pepper

(Select 1 Crunchy Topping) - Gold Fish, Nacho Cheese Doritos, Fried Onions, Chow Mein Noodles, Cheez-Its, Toasted Panko

Pasta Bar - \$15.00 (Excluded from Elite Celebration Package)

(Select Up to 2 Pasta Options)

Spaghetti, Angel Hair, Fettuccini, Penne, Bow-Tie Pasta

(Select 2 Sauce Options)

Marinara, Bolognese, Alfredo, Diablo or Fresh Basil Pesto

(Select 4 Topping Options)

Meatballs, Roasted Chicken, Italian Sausage, Smoked Turkey, Crispy Pancetta, Chopped Salami, Pepperoni, Steamed Broccoli, Chopped Fresh Tomatoes & Basil, Chopped Sun-Dried Tomatoes, Sautéed Spinach, Sautéed Mushrooms, Grilled Onions, Sautéed Zucchini & Squash, Grilled Veggies & Roasted Red Peppers Shredded Parmesan, Red Pepper Flakes, Ground Pepper & Garlic Bread Included

Pizza Action Station - \$12.00

(Select 3 Pizzas Options)

Cheese - Pepperoni - Margherita Pizza, With Fresh Pesto, Drizzled with Olive Oil -

Hamburger - Italian Sausage, Mushroom & Onion Pizza - Meat Lovers - Veggie Lovers

With Tomatoes, Bell Peppers, Onions, Black or Green Olives & Mushrooms - White

Pizza, With Roasted Garlic, Chicken, Spinach or Fresh Pesto & Mushrooms

Parmesan Cheese & Red Pepper Flakes Included

Ciao Bella - \$15.00 (Excluded from Elite "Celebration" Package)

Caprese Skewers – Grape Tomatoes, Mozzarella, Marinated in Pesto, Drizzled with Balsamic Glaze

Italian Meatball Parmigiano Sliders

Antipasto Skewers – Tortellini, Kalamata Olives, Artichoke Hearts & Salami, Drizzled with Chef's Italian Dressing

Mediterranean Salad Skewers – Romaine, Purple Onions, Grape Tomatoes, Kalamata Olives, Cucumber & Feta Cheese, Drizzled with Chef's Greek Dressing

Mediterranean Station - \$15.00 (Excluded from Elite "Celebration" Package)

Garlic Hummus

Served with Fresh Basil Pesto, Roasted Red Bell Peppers, Jalapenos & Cilantro & Chef made Pita Chips

Baba Ghanaoush, Dolmas, Tabbouleh, Falafel with Tzatziki

Jumbo Shrimp Display – Market Place

Cooked & Peeled Jumbo Shrimp

(Select 2 Options)

Served with Mild & Horseradish Spicy Cocktail Sauce, Vodka Infused Cocktail Sauce or Chef's Fresh Basil Pesto

On the Rocks – Market Price

Jumbo Shrimp Cocktail, Mini Crab Cakes With Remoulade Sauce, Mini Fish Tacos, Smoked Salmon Presentation – Mini Bagels, Dill Cream Cheese, Capers, Chopped Onions, Cucumbers, Radishes & Chives, Bacon Wrapped Scallops, Oysters Rockefeller, Hot Lobster Dip, With Gourmet Crackers

Ceviche

(Select 1 Option)

Tropical, Thai or Mexican

Carving Stations

All Carving Station Items include 4oz of Protein, Cocktail or Hawaiian Buns

(Select 2 Sauce Options)

Horseradish Crème, Whole Grain Mustard, Dijon Mustard, Spicy Mustard, Pesto Mayo,

Chipotle Mayo, Cranberry Mayo – **Truffle Butter may be added for an additional**

\$2.00pp

Beef Tenderloin - \$18.00 (Excluded from Celebration Packages)

Prime Rib - \$15.00

Tri-Tip – Top Sirloin - \$13.50

Strip Loin Carving Station - \$10.50

Smoked Turkey - \$8.00

Glazed Ham - \$8.00

Roast Pork Loin - \$8.00

***1 Chef Attendant Required for Every 75 Guests**



Celebration Packages - Dinner Options

Select Your Favorite Sauce for Each Protein Listed Below from Any of Our Dinner Option Packages

Basil Pesto Crème - Sundried Tomato Crème - Mushroom Crème - Béchamel Sauce – White Sauce - Piccata - Lemon Caper Sauce - Au Jus - Horseradish Crème - Rosemary & Garlic - Balsamic Orange Dijon - Marsala - Ginger Teriyaki - Red Wine Portobello Mushroom - Burgundy Wine Sauce - Caramelized Red Wine Onion Sauce - White Wine Crème - Citrus Butter - Asian BBQ - Creamy Lemon Dill - Honey Soy - Honey Garlic – Tomato Basil Sauce - - Madeira Wine & Caramelized Onions - Béarnaise Sauce - Creamy Butter - Whiskey Peppercorn - Herb Butter - Garlic Parmesan - Port Wine - Blackberry Sauce – Roasted Red Bell Pepper Crème

Deluxe Entrees

(Served with Your Choice of Sauce from the Above List)

Pan Seared Chicken Breast

Oven Roasted Pork Loin

Premier Entrées

Premier Poultry Entrees – Ask About Other Options

Caprese Chicken - Stuffed with Sundried Tomatoes, Pesto & Mozzarella, Topped with Pesto Béchamel Sauce & Tomatoes

Chicken Florentine - Spinach, Mushrooms & Mozzarella, Smothered with a Cheesy Béchamel Sauce

Maple Bourbon Pecan Chicken – Pan Seared Chicken, Coated in a Toasted Pecan Maple Bourbon Sauce Infused with Fresh Rosemary

Hatch Chili Chicken – Stuffed with 3-Cheese Mixture, Garlic & Roasted Green Chili's, Coated in Flavored Panko & Deep Fried. Served with a Hatch Crème Sauce

Chicken Bombs - Stuffed with Chopped Jalapeños, Cream Cheese and Shredded Cheddar, Wrapped with Bacon and Smoke – Mild or Spicy

Chicken Parmesan - Stuffed with Mozzarella & Herbs, Smothered in Chef's Marinara Sauce & Topped with More Mozzarella - Mild or Spicy

Fresh Herb, Mushroom & Asiago Chicken – Stuffed with Sautéed Mushrooms & Asiago Cheese, Smothered with a Cheesy Mushroom Cream Sauce, Sprinkled with Fresh Herbs

Premier Beef Options

(Served with Your Choice of Sauce)

Ground Chuck Steaks, Served with Portobello & Onion Gravy

Meatloaf

Tri Tip

Salisbury Steak with Mushroom Brown Gravy

Premier Menu Seafood Options

(Served with Your Choice of Sauce)

Flounder

Salmon can be Added for an Additional \$5.00 Per Person

Premier Menu Pork Option

Stuffed Pork Chop

Stuffed with Your Choice of...

Fresh Sage Cornbread, Golden Raisins, Dried Cherries & Walnut Mixture Stuffing - Topped with Creamy Butter Sauce

Granny Smith Apples, Mushroom, Sage & Herb Stuffing – Topped with a Creamy Mushroom Sauce

Spinach, Sundried Tomatoes, Garlic & Thyme Creamy Stuffing – Topped with Creamed Spinach Sauce

Elite Entrées

The Following Elite Options are Market Price

Elite Beef Options

Chateaubriand with Bearnaise Sauce

Prime Porterhouse

Porcini Crusted Beef Tenderloin, Served with Truffle Butter Sauce

Applewood Smoked Bacon Wrapped Filet Mignon with Whiskey Peppercorn Sauce

Individual Beef Wellington prepared with Prime Beef Tenderloin

Prime Ribeye with Balsamic Mushroom Crème Sauce

Prime Rib with a Caramelized Onion Bleu Cheese Sauce or Horseradish Crème

Choice Porterhouse

Choice Beef Tenderloin with Your Choice of Sauce

Choice Ribeye with Your Choice of Sauce

Elite Seafood Options

Salmon with Citrus Garlic Butter

Lobster Tails with Garlic Butter

Halibut with a Lemon Dill Crème Sauce

Seared Sea Scallops with Garlic Butter

Mediterranean Mahi Mahi with Tomatoes, Onions, Garlic, Greek Olives, Basil & Feta Cheese

Pecan-Bacon Crusted Chilean Sea Bass



Salads (Select 1 Option)

Cherry on Top Signature Salad – Mixed Greens, Dried Cherries, Mandarin Orange Segments, Sugared Pecans & Feta Cheese, Served with a Citrus Mango Vinaigrette

Tropical Salad - Arugula, Spinach, Strawberries, Blueberries, Tangerines & Candied Pecans, Served with a Blush Wine Vinaigrette

Mediterranean Salad - Romaine, Purple Onions, Kalamata Olives, Cucumbers & Feta Cheese, Served with a Greek Dressing

Spring Salad - Mixed Greens, Arugula, Watermelon, Shallots & Feta Cheese, Served with a Champagne Vinaigrette

Asian Chopped Salad - Romaine, Purple Cabbage, Snow Peas, Green Onions, Carrots, Bell Peppers & Chow Mien Noodles, Served with a Sesame Vinaigrette

Garden Salad - Mixed Greens, Grape Tomatoes, Cucumbers & Carrots, Served with Your Choice of Balsamic Vinaigrette or Ranch

Deconstructive Wedge Salad – Iceberg Lettuce, Bacon, Tomatoes & Either Bleu Cheese or Feta, Served with Bleu Cheese or Ranch Dressing

Caesar Salad - Heart of Romaine, Croutons & Shaved Parmesan, Served with a Caesar Vinaigrette

Apple Pecan Spinach Salad – Fresh Spinach, Apple Slices, Spiced Pecans, Dried Cranberries, Served with a Maple Vinaigrette

Starches (Select 1 Option)

Golden Yukon Mashed Potatoes

Roasted Garlic & Rosemary Baby Yukon Potatoes

Dill Roasted New Potatoes with Lemon Butter

Long Grain Wild Rice with Mushrooms

Cilantro Lime Rice

Risotto (Options Below) - Cheddar & Bacon, Creamy Parmesan Garlic,

Mushroom & Caramelized Onion or English Pea & Bacon

Parmesan Orzo

Creamy Mac N Cheese

3-Cheese Garlic Potatoes

Brown Sugar Bacon Roasted Sweet Potatoes

The Following Items are Included with the Elite Celebration & Cherry on Top

Packages. Substituted on the Deluxe & Premier Celebration Packages for \$3.00

Per Person

Loaded Baked Potatoes – Served with Guests' Choice of Whipped Butter, Sour Cream, Bacon Bits, Shredded Cheddar & Chopped Chives

Creamy Cheesy Au Gratin Potatoes

Twice Baked Potato Casserole

Potatoes Dauphinoise

Vegetables (Select 1 Option)

Roasted Green Beans Almandine

Garlic Butter Oven Roasted Carrots

Brown Sugar Glazed Carrots

Sautéed Zucchini & Squash

The Following Items are Included with the Elite Celebration & Cherry on Top

Packages. Substituted on the Deluxe & Premier Celebration Packages for \$3.00

Per Person

Brown Sugar Bacon Green Beans

Bacon Brussel Sprouts

Maple Bacon Roasted Brussels Sprouts & Butternut Squash

Roasted Root Vegetables



Themed Dinners

Priced Per Person

Bridesmaid Luncheon or Bridal or Baby Shower - \$25.00

Croissant Sandwiches – (Select 2 Options)

Turkey & Cheddar, Ham & Swiss, Chicken Salad, Tuna Salad or Veggie

Mayonnaise, Mustard, Lettuce, Tomato & a Kosher Dill Slice on the Side

Fruit & Cheese Platters, with Gourmet Crackers

Cherry on Top – Mixed Greens, Mandarin Orange Segments, Candied Pecans, Dried

Cherries & Feta Cheese, Served with Chef's Citrus Vinaigrette

Chocolate Chip Cookie, Lemon Bar and Fudge Brownie Platter

Afternoon Tea Service - \$35.00

Deviled Crab Tarts, Ham & Gruyere and Spinach & Mushroom Quiche, Tea

Sandwiches – English Cucumber & Dill, Smoked Salmon & Egg Salad, Minted Melon

Salad, Served with a Champagne Vinaigrette, Freshly Baked Mini Pastries – Tea

Biscuits, Scones - Served with Clotted Cream, Butter & Jam & Mini Cakes &

Strawberry Romanoff

Happily Ever After - Disney Princesses - \$50.00

As Guests Arrive

Cinderella - Lavishly Decorated Fruit, Cheese & Veggie Display/Grazing Table

French & Domestic Cheese - Jaq & Gus Would be So Happy, Seasonal Fruits, Berries

& Grapes, Seasonal Veggies with Ranch - Served in a Pumpkin, Gourmet Crackers,

Assorted Breads & Croissants

Snow White - Spinach Apple Salad

Baby Spinach, Chopped Apples, Candied Pecans, Feta Cheese, With or Without

Bacon Bits, Served with Champagne Vinaigrette

Beauty & The Beast - Belle - Short Rib Ragout

Short Rib Ragout, Slow Roasted to Tender Bites, Prepared with Mirepoix - Onions,

Carrots, Celery & French Herbs

Aladdin - Jasmine - Persian Chicken

Chicken Breasts, Marinated in a Mixture of EVOO & Mediterranean Spices Adds a

Burst of Flavor to Every Bite

Tangled - Rapunzel - Creamy Risotto

Prepared With or Without Sautéed Mushrooms

Sleeping Beauty - Brussel Sprouts

Maple Bacon Brussel Sprouts

Walt Disney World's Magic Kingdom Celebrates 50 Years - \$22.00

As Guests Arrive

Belle's French Hors D'oeuvre - Monte Cristo Bites - Be Our Guest Dusted with

Powdered Sugar, Topped with a Dollop of Raspberry Preserves

Ariel's Under the Sea Salad - Mixed Greens, Pickled Red Onions, Blueberries,

Crumbled Feta, Candied Pecans, Served with a Blush Vinaigrette

Sticky Ginger Soy Glazed Chicken Breasts - Crystal Palace

Cinderella's Favorite - Mac N Cheese

Green Beans - Cosmic Ray's Starlight Café

Downhome Southern - \$27.00

Select 2 of the Following Hors D'oeuvres – Kentucky Derby Fried Chicken Bites,

Served with a Bourbon Cherry Sauce & a Bourbon Cherry, Savory Spinach Parmesan

Tarts, Warm Million Dollar Crostini with Bacon, Chives, Cream Cheese, Shredded

Cheddar & Toasted Almonds, Cucumber Bites - Topped with Chive Cream Cheese &

a Grape Tomato, Spinach & Artichoke Wonton Bites, Cocktail Meatballs – BBQ,

Chipotle Crème, Hoisin

Select 1 of the Following Entrees - **3 Large Country Fried Chicken Fingers**, With

Your Choice of Cream Gravy, Ranch, Ketchup or Honey Mustard OR **Meatloaf**

Tossed Salad with Mixed Greens, Shredded Cheddar, Grape Tomatoes, Cucumbers &

Carrots - Served with Ranch Dressing or Balsamic Vinaigrette

Mashed Potatoes & Cream Gravy, Brown Sugar Bacon Green Beans

Buttermilk Biscuits - Honey Butter and Honey or Waffles – Whipped Butter and Syrup

Texas Style BBQ - \$35.00

Select Two (2) of the Following Hors D'oeuvres – **Spicy Popcorn Chicken Bites** with

Chipotle Ranch, **Fire Roasted Jalapeno Popper Bites** with Ranch, **Sweet & Spicy**

Bacon Wrapped Chicken Bites, **Buffalo Chicken Bites** with Bleu Cheese or Ranch,

Spinach Artichoke Wonton Bites, **Cocktail Meatballs** – BBQ, Chipotle Crème,

Hoisin

Slow Roasted PRIME Beef Brisket and Your Choice of the Following...

(Select 1 Additional Meat Option) - BBQ Chicken, Sausage, Hot Links or Pulled Pork

(Select 4 Side Options) Tossed Salad with Ranch, Dorito Tossed Salad with Catalina,

Caesar Salad, Traditional Potato Salad, Deviled Egg Potato Salad, Broccoli Salad,

Carrot Raisin Salad, Cole Slaw, Baked Beans, Borracho Beans, Green Beans, Mac N

Cheese and Corn. (Substitute a loaded Baked Potato for a side for an additional \$3.00

per person)

Biscuits and Cornbread with Butter, Honey Butter and Honey

BBQ Sauce, Onions, Cherry Peppers & Pickles Included

Cinco de Mayo - Any Day of the Year - \$32.00

Chips & Dips - Fire Roasted Salsa & Warm Queso

Mexican Caesar or Mexican Fiesta Salad

Brisket Tacos – 2 Per Person - Topped with Purple Onions, Cotija Cheese, Sprinkled

with Cilantro & Finished with a Squeeze of Lime

Poblano Chicken - Pan Seared Chicken Breast with Grilled Poblano Peppers &

Onions, Topped with a Creamy Poblano Sauce & Melted Cheese

(Select 1 Bean Option) – Drunken Borracho, Refried or Black Beans

(Select 1 Rice Option) - Mexican or Cilantro-Lime Rice

Served with Corn & Flour Tortillas

Traditional Tex-Mex - \$20.00

Hors D'oeuvres - (The Following Hors D'oeuvre) Bean & Cheese Taco Cups
Entrees - (Select 2 Options) - Beef Enchilada, Sour Cream Chicken Enchilada,
Cheese Enchilada, Veggie Enchilada, Beef Taco, Chicken Taco, Beef Chalupa,
Chicken Chalupa or Bean & Guacamole Chalupa
(Select 1 Bean Option) - Borracho, Refried or Black Beans - (Select 1 Rice Option) -
Mexican or Cilantro-Lime Rice - Tortillas Chips & Fire Roasted Salsa Included

South of the Border - \$25.00

Cascading Display of Tortilla, Blue Corn Tortilla & Sweet Potato Chips, Guacamole,
Hot Queso, Sweet & Spicy Grilled Jalapeno Relish, Fire Roasted Salsa, Pico de Gallo,
Chipotle Sour Crème Dip, 7-Layer Dip & Warm Street Corn Dip
Tex Mex Appetizers - (Select 4 Options) - Jalapeno Popper Bites, Guacamole Eggrolls
- Served with Salsa Crème, Chicken or Beef Taquitos, Chicken or Beef Empanadas,
Chicken or Beef & Cheese Quesadillas & Tamales

Italian Feast - \$30.00

Hors D'oeuvres - (Select 2 Options) – Caprese Skewers, Spinach Artichoke Wonton
Bites, Cucumber Bites, Chicken Spiedini, Italian Meatballs

Caesar Salad – Heart of Romaine, Chef made Croutons & Parmesan Cheese
Served with Chef's Caesar Dressing

Entrees - (Select 2 Options- Guests will Receive 2 Entrees) - Chicken Alfredo, Pesto
Chicken Alfredo, Spaghetti & Meatballs with Marinara (Mild or Spicy), Classic Lasagna
with Meat Sauce, Vegetable Lasagna with Marinara or Béchamel, Chicken Parmesan,
Eggplant Parmesan, Chicken Marsala, Chicken Piccata, Chicken Florentine, Pasta
Primavera, Baked Ziti with Sausage, Topped with Melted Mozzarella - **All Entrees are
Served with Your Favorite Pasta**

Vegetable - (Select 1 Option) - Green Beans Almandine, Brown Sugar Bacon Green
Beans, Zucchini & Squash Medley, Roasted Carrots

Warm Garlic Bread

Parmesan & Red Pepper Flakes Included

Take Me Out to the Ballgame - \$25.00

As Guests Arrive - Peanuts, Popcorn, Cracker Jacks & Stadium Nachos

Burger & Dogs - (Select 1 Option) - Jumbo Hot Dog, Polish Sausage or Brats - With
Chili, Shredded Cheddar, Onions (Caramelized or Raw), Pickle Relish, Pickled
Jalapenos, Mustard & Ketchup **AND** 1/3lb Burgers, With Cheddar, Pepper Jack or
Swiss Cheese, Lettuce, Tomatoes, Onions, Pickles, Mayo, Mustard or Ketchup

Sides - (Select 2 Options) - Chef Made Potato Chips With Ranch or Caramelized
Onion Dip, French Fries, Baked Bean With Bacon, Potato Salad, Brown Sugar Bacon
Green Beans, Macaroni Salad or Cole Slaw (Ask about other options)
Platter of Chocolate Chip Cookies

Breakfast – Brunch - Starting at \$20.00 - Additional Options Available

Egg Casserole – Eggs, Cheese, Sausage

Your Choice of the Following

(Select 1 Meat Option) - 2 Slices of Bacon or 2 Sausage Patty or 2 Sausage Links

(Select 1 Potato Option) - Classic Hash Browns or Breakfast Potatoes

Fresh Fruit

(Select 1 Bread Option) – Warm Biscuits, Toast or English Muffins, Butter and Jam

Served on the Side

An Omelet Station can be Added, Starting at \$5.00pp

Beverages

All Beverages Include; Ice, Ice Buckets, Drink Dispensers, Disposable Glassware,
Sugar, Sweetener, Appropriate Condiments & Stir Sticks

Non-Alcoholic Drinks Begin at \$2.50 Per Person

Iced Tea & Lemon Water Set Ups - \$2.50pp

Soft Drinks - \$4.00pp

Coke or Pepsi Products - Regular & Diet, Dr. Pepper, Ginger Ale

Lemonades – \$6.00pp – Select 3 Lemonade Flavors to Serve

Classic, Strawberry, Strawberry Jalapeno, Blueberry, Raspberry,
Blackberry/Rosemary, Watermelon/Mint, Peach/Thyme

Soft Drinks - \$2.50pp

Coke, Diet Coke, Sprite, Dr. Pepper

Specialty Teas – \$5.00pp – Select 3 Types of Teas to Serve

Peach Tea, Sparkling Hibiscus Tea - Served with Pineapple Skewers, Rosemary-
Lavender White Tea, Lemon Ginger Tea, Passion Fruit Black Tea

Pineapple-Ginger Sparkler - \$3.00pp

Juice Options - \$3.00pp – 1 Glass Per Person

Orange, Apple, Tomato, Grapefruit, Cranberry, Grape

Gourmet Coffee Bar - \$4.00pp

(Select which type of Coffee) - Caffeinated, Decaffeinated or 1/2 Caff

Regular, Breakfast Blend or French Roast & Flavored Coffee

Served with Real Cream, Flavored Creamers, Sugar & Sweeteners

Coffee & Hot Chocolate Bar - \$10.00pp

All of the Above, Plus Hot Chocolate and the Following

Peppermint Chips, Andes Mints, Mini Chocolate Chips, White Chocolate Chips, Mini
Marshmallows, Sweetened Coconut Flakes, Crushed Peppermints, Candy Canes,
Caramels, Cinnamon Sticks, Chocolate Stir Sticks, Chocolate Sprinkles, Coarse Sea
Salt, Caramel Sauce, Chocolate Sauce, Whipped Cream, Chocolates and Assorted
Cookies



Beverages Cont.

Bar Set Up Package - \$7.50pp

Mixers - Soft Drinks - Coke or Pepsi Product - Regular & Diet, Juice - Cranberry, Grapefruit & OJ, Club Soda, Tonic Water, Margarita Mix, Garnishes - Limes, Lemons, Oranges, Grapefruit, Olives, Cherries, Margarita Salt, Bitters, Sugar, Ice, Ice Chests, Ice Bucket, Beverage Napkins, Stir Sticks - **The Following Items can be Added for an Additional \$5.00pp Per Product** - Ginger Beer, Fever Tree or Other Specialty Products, Topo Chico, Pellegrino, Perrier, Ozarka Bottled Water - **If You Purchase the Bar Package with Your Catering, Iced Tea & Water are Included.**

Desserts

Ask About Our Dessert Selections

