



# Catering Guide

Fullerton College  
College Center  
321 East Chapman Ave.  
Fullerton, CA 92832-2095  
1-714-732-5784 Office  
fcfoodservices@fullcoll.edu

Thank you for choosing Sodexho Fullerton College for your event. This Guide will help you to plan and coordinate your event, but it is only a starting point. We will be happy to customize and create any menu for your occasion. We are committed to providing your guests with an unforgettable dining experience. We look forward to working with you.

## Event Planning Guidelines

### Planning Your Event:

*The menu selections and services in this guide are the most frequently requested, and represent merely a sampling of what we can do. Whether you are planning a simple gathering or a special event, we'll be happy to help you with the arrangements. Room reservations are the responsibility of the requestor. Room preparation and set up may take up to an hour to complete, so please schedule rooms accordingly.*

### Placing Your Order:

*Please help us help you by providing at least 48 hour advance notice for food orders, and 24 hour notice for snacks and beverages. We will make every effort to accommodate orders with less notice, but may need to restrict the menu to product on hand. Special orders and events with a large number of guests require as much notice as possible. It is extremely helpful if, at the time of booking your event, you are prepared to share the following information: type of event with service needs (served/buffet, drop off/waited, etc.); approximate numbers of guests; time & location of event; billing arrangements – department number or billing method; and any other special arrangements you need us to know.*



### Guarantee & Billing Policies:

*To professionally prepare for each guest, we require that you guarantee the number of guests attending your event at least 24 hours in advance. Events will be billed at the guaranteed number or the actual number served, whichever is greater.*

*Orders placed without 24 hour notice may be subject to a 20% service up-charge.*

*All delivered events will be subject a \$15.00 minimum charge.*

*Due to our advance preparation, cancellations must be made at least 24 hours in advance. Shorter notices may result in charges of up to 100% of the original order.*

*Should your event exceed \$100, an authorization signature is required prior to the event. Sodexo must retrieve all catering equipment. If you move any equipment from the delivery location, please immediately notify the catering department. Any catering equipment not recovered may be billed to your order.*

### Additional Services:

*There may be an added labor charge for events scheduled to begin before 7:00 a.m. or after 9:00 p.m., or on days when school is not in session, such as weekends, holidays, and vacation breaks. All services will be set up with paper and plastic ware unless otherwise specified. China and linen service is available at an additional cost. Flowers and/or special decorations can be provided for an additional charge as well. Special equipment rental or professional attendants are available at an additional rate with 72 hour notice.*

### Linens:

We provide tablecloths for all buffet tables. Linen for guest tables is included only when china service is ordered. Guest table linens are \$5.00 per tablecloth \$7.50 per Skirting for receptions, breaks, and buffets served with plastic ware.

### Attendants:

Catering attendants will be provided for all meals at an additional fee of \$20.00 per hour per attendant. Number of attendants will be the decision of Fullerton College Food Service Staff and agreed upon with the catering client and will be based on the number of guests.

### Leftovers:

All food left on the buffet table must be removed by the catering staff. Leftover food may not be removed from the serving location.



## Morning Fare

### Campus Continental

\$5.75 per person

An Assortment of Fresh Muffins, Mini Danish and Scones,  
Chilled Orange Juice, Coffee and Decaf,  
Herbal and Non-Herbal Tea

### Fullerton Continental

\$7.50 per person

Bakery Selections of Sliced Breakfast Breads, Fresh Mini Danish  
& Bagels with Cream Cheese Butter and Preserves  
Sliced Seasonal Fruit Platter to include Fresh Melons and Berries  
Orange Juice, Freshly Brewed Starbucks Coffee,  
Decaf and a Selection of Herbal and Non-Herbal Teas  
Add our freshly made Granola, Yogurt and Milk \$1.75

### Build your Own Pancake Bar

\$6.50

Buttermilk, Blueberry and Chocolate Chip Pancakes to be included with the  
following selection of toppings:

Peaches, Apples, Strawberries, Butter or Margarine, Whipped Cream

And of course Maple Syrup

Served with OJ, Coffee or Tea

### Gourmet Served Breakfast

\$12.95 per person Minimum of 15

All breakfasts include

Seasonal selection of Fruit, Fresh Pastries, Orange Juice, freshly brewed Coffee and Decaf,  
Herbal and Non-Herbal Teas. Make your choices from the following:

Select one entree:

#### French Brie Skillet

*Fluffy sautéed Eggs with fresh Herbs and Melted Brie  
and Roasted New Potatoes*

#### Ham and Cheese Scramble

Fluffy Eggs and California Cheddar  
Scrambled with Smoked Virginia ham,  
Green Onions and Country Potatoes

#### Belgian Waffles

with Whipped Butter,  
Vermont Maple Syrup and Fresh Berries  
with Bacon or Country Sausage

#### Mediterranean Frittata

An Italian Omelet made with Pan-Fried Potatoes,  
Spinach, Sweet Red Onion and Feta Cheese

#### Classic Quiche Lorraine

Hickory Smoked Bacon, Onion  
and Swiss Cheese, baked in a Flaky Crust with Rosti Potatoes



**Hornets Breakfast Buffet**

\$9.25 per person      Minimum of 15

Includes Orange Juice Coffee, Decaf, Regular and Herbal Teas,  
Gourmet Fresh Fruit presentation, Breakfast Pastries and High Quality Plastic ware

Chose **THREE** of the Following:

- Warm Oatmeal with Vanilla Yogurt, Cinnamon, Sugar and Honey
- Scrambled Eggs
- Hickory Bacon
- Sausage Links
- Hash Browns
- Waffles with Whipped Cream, Strawberries or Blueberry Topping
- Buttermilk Pancakes with Maple Syrup
- French toast with Maple Syrup

**A la carte Breakfast Selection**

Seasonal Whole Fresh Fruit	\$1.25
Individual Parfait Non-Fat Yogurt cups	\$1.75
Multigrain Bars and Granola Bars	\$1.25
Petit Croissant with Butter and Jam	\$1.75
Individual Cereal with 2% Milk	\$2.25
Fresh Assortment of Bagels	
With plain or light cream cheese	\$1.95
Freshly Baked Muffins	\$1.50
Assortment of Sliced Breakfast Breads	\$1.25
Fruit Filled Danish	\$1.25
Homemade Fresh Glazed Cinnamon Rolls	\$1.75
Chocolate Dipped Biscotti	\$1.25
Mini Scones	\$.95
Add any breakfast meat	\$1.75 a person

**Beverages**

One gallon serves approximately 16 guests

**Hot Beverages by the Gallon**

**Coffee Service**

*Includes: Regular, Decaf, Assorted Teas, Condiments, upgraded plastic mugs,  
And beverage napkins.*

Standard Coffee	\$18.00
Premium Starbucks Coffee	\$22.00
Herbal and Non-Herbal Tea	\$13.00
Hot Chocolate	\$12.00



**Cold Beverages** *By the gallon*

Orange Juice, Cranberry or Apple Juice	\$12.00
Iced Tea	\$5.99
Tropical Passion Iced Tea	\$5.99
Cranberry Sparkling Punch	\$8.99
Citrus Punch	\$5.99
Lemonade	\$5.99

**Canned/ Bottled Beverages**

Canned Soft Drinks	\$1.50 each
16 oz. Bottled Water	\$1.75 each
16 oz. Bottled Juice	\$1.95 each
Individual Milk; Whole, Skim, Chocolate	\$1.50 each

**Break Packages**

**Health Nut Break**

\$3.95 per person

Sparkling Mineral Water or Bottled Spring Water, Granola Snack Bars,  
Fresh Vegetable Crudité's and Cookies

**Afternoon Snack Attack**

\$3.95 per person

Assorted canned Soft Drinks and Bottled Water, Individual Bags of Chips,  
And a variety of Healthy snacks and Granola Snack Bars

**Mid-Day Refresher**

\$5.75 per person

Sliced Fresh Fruit Platter, Basket of Tortilla Chips and Fresh Salsa, Homemade Cookies  
and Brownies, Assorted canned Soft Drinks and Bottled Water

**Gourmet Tea Sandwiches**

\$3.95

Curry chicken salad, Tuna Salad sandwiches, and Egg Salad Sandwiches & Bottled Water

**Cookies Madness**

\$3.25 per person

Assorted freshly baked Gourmet Cookies accompanied by  
2% Milk or Assorted Soft Drinks

**Ice Cream Sundae Bar - minimum of 50**

\$5.25 per person

Vanilla and Chocolate Ice Cream with Toppings to include Crushed Cookie crumbs, M&M's,  
Colorful Jimmies, Chocolate and Strawberry Sauce, Whipped Cream and Chopped Nuts

**Brownie, Berry, Shortcake Bar - minimum of 50**

\$4.95 per person

Rich Fudge Brownies or Shortcake with fresh Berries, Whipped Cream and Chocolate Sauce

Let us enhance your Meeting Table with Iced Water Service, Hard Candy and Mints;

\$3.50 per table



## **Express Lunches**

Pickup or delivery

### **The Classic Box Lunch**

\$8.75 per person

Choose your Premium Meats and Cheese Combination:  
Oven-Roast Turkey with Swiss, Country Style Ham and California Cheddar,  
Thinly Sliced Roast Beef with Monterey Jack Cheese, and Oven-Roasted Vegetables with  
Provolone

Choose from the following selection of breads:  
White, Wheat, Squaw, Sourdough and White or Wheat Rolls

Choose your sandwich from above which includes a Bag of chips and a pick a salad below:  
Fresh Fruit Salad, Homemade Penne Pasta Salad, Homemade Potato Salad

Pick your sweet:  
Homemade Cookies or a Brownie

Pick your Beverage:  
Canned Soft Drink or Bottled Water.

### **GOURMET BOX LUNCH**

\$9.95 per person

Includes your choice of Sandwich below, Bag of Chips, Cookie or Brownie,  
Select one of the following sides: Fresh Fruit and nut Waldorf salad, creamy pesto Pasta  
Salad or  
Red Potato Salad with Gorgonzola and green onion vinaigrette  
Canned Soft Drink or Bottled Water

### **GOURMET SANDWICH BUFFET**

\$11.50 per person Minimum of 15

Includes your choice of Sandwich below: Individual Bag of Chips, Cookies,  
Brownies and Gourmet Bar Cookies,  
Select TWO of the following sides:  
Mix Green Salad with choice of dressings, Pasta Salad, Potato Salad

#### *The Tortilla Club Wrap*

Roast Turkey, Bacon, Avocado, Red Leaf Lettuce, and Red Onions  
wrapped in a Whole Wheat Tortilla with a drizzle of Creamy  
Peppercorn Ranch Dressing

#### *Chicken Caesar Wrap*

Grilled Marinated Chicken Breast and Crispy Romaine Lettuce,  
Shaved Parmesan, Thinly Sliced Red Onions and Creamy Caesar  
Dressing wrapped in a Fresh Garlic Herb Tortilla

#### *Vegetarian Gourmet Wrap*

Roasted Vegetables, creamy Chevre Goat Cheese, Tomatoes,  
basil pesto and grilled red onions  
with Field Greens and our House Balsamic Vinaigrette  
Wrapped in a Spinach Herb Tortilla



### **Gourmet Lunch Salads**

Minimum of 10 (Inquire for other options)

Salads include Rolls and Butter

VIP Bread Basket available for \$1.50 extra per person

Dessert and Beverages Can be purchased to compliment any menu item

*Asian Chicken Salad* \$12.50 per person

Grilled Chicken Breast, Napa & Red Cabbage, Shredded Carrots, Green Onion, Red & Green Peppers and Crispy Won Ton, and Tender Baby Pea Shoots served with a Sesame Honey Mustard Dressing.

*Citrus Chicken Caesar Salad* \$ 10.75 per person

Romaine Lettuce, Orange and Grapefruit segments, seasoned Grilled Chicken Breast with Shaved Parmesan Cheese, Balsamic reduction and Flat Bread Crustini served with citrus herb vinaigrette

*Chicken Caesar Salad* \$10.25 per person

Romaine Lettuce topped with grilled Chicken, Focaccia Croutons and shaved Grana Padana Cheese

*Mixed Berry Chicken Salad* \$15.00 per person

Baby Spinach and Greens with Julienne Chicken, Danish Bleu Cheese, Candied Walnuts, seasonal fresh berries and a Black Walnut Vinaigrette

*BBQ Chicken Chopped Salad* \$12.75 per person

Fresh diced Tomatoes, Corn, Spicy Jack cheese, Cilantro and Tortilla Strips tossed in a Cool creamy Ranch Dressing topped with a grilled chicken breast and BBQ sauce

*Baby Spinach and Chicken Salad* \$12.75 per person

Baby Spinach served with Tart Granny Smith Apples, Candied Pecans, Danish Bleu Cheese and Grilled Chicken with a Balsamic Hazelnut Dressing

*Tri-Tip & Roasted Red Potato Salad* \$13.75 per person

Grilled Strips of Marinated Tri-Tip Beef served with Roasted Red Potatoes and sweet Red Onions tossed with our house vinaigrette topped with a tomato basil toponade. Presented on a bed Romaine, Radicchio and Watercress

*Salmon Salad* \$13.95 per person

Crispy pan Seared Salmon Fillet served with select greens, Rosemary Scented potatoes topped with sun dried tomato basil vinaigrette



## Lunch and Dinner Buffets

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. Catering will be happy to custom tailor a buffet for your event.

All buffets include High Quality Plastic ware or you may upgrade to China at a nominal fee.

Minimum of 15

Hornet Pizza

16" Cheese 1 topping \$9.99

16" Gourmet 2 topping \$11.99

16" 3 or more toppings \$12.99

Can be a buffet or boxed to go with plates and napkins

**The Deli Sandwich Buffet** \$8.95 per person

Assorted deli sandwiches which include a selection of Premier deli Meats including:

Oven Roasted Turkey, Country Style Ham and Thinly Sliced Roast Beef with California Cheddar, Swiss and Provolone Cheese.

Red leaf Lettuce, Sliced Tomatoes, Onions and Pickle spears

Served with Potato Salad, Fresh Fruit Presentation and Potato Chips

Homemade Cookies or Brownies

**The Hearty Buffet** \$14.75 per person

Spinach Salad with Raspberry Walnut Vinaigrette

Asparagus and Roasted Red Pepper Salad with Red Onion and Capers Vinaigrette

Garlic and Leek Mashed Potatoes

Fresh Baked dinner Roll and Sweet Butter

Select ONE of the following entrees:

Roast Pork Loin

with Sautéed Gingered Apricots and Apples

Herb-Roasted Chicken Breast

with Artichokes and Mushrooms

Grilled Salmon

over sautéed Spinach with Cherry Tomato Vinaigrette

Char-Roasted Tri-Tip

Served with a cabernet demi glaze

**Pacific Rim** \$14.95 per person

Asian Noodle Salad

Seasonal Melon Salad with Fresh Mint

Vegetable Pot Stickers with Citrus Ponzu Sauce

Steamed White Rice

Fortune Cookie

Select ONE of the following entrees

Orange Peel Beef with Broccoli and Sweet Bell Peppers

Thai Chicken with Basil Stir-Fry in Spicy Peanut Sauce and Fresh Cilantro

Teriyaki Glazed Chicken Breast with Pineapple Mango Salsa



Asian BBQ Pork with Honey Hosin Sauce, Green Onions and Toasted Sesame Seeds

**Roma Buffet** \$14.25 per person

Antipasto Platter  
Café Salad with Creamy Italian Leek Dressing  
Tuscan Green Beans  
Focaccia bread

Select ONE of the following entrees:

*Sicilian Style Chicken Parmesan* topped with  
Fresh Tomato Basil Ragout  
*Italian-Style Lasagna* with Creamy Ricotta Mozzarella and Parmesan Cheeses topped with  
fresh Tomato Basil Sauce or a Rich Hearty Bolognese  
*Italian Sausage* with sautéed Peppers and Onions  
Accompanied by a creamy Mushroom Leek Polenta  
*Oven-Roasted Rosemary Garlic Chicken* with Lemon Herb Beurre Blanc  
served with an Orzo and Asparagus Risotto  
*Four Cheese Tortellini* with Rich Parmesan Cream Sauce and  
Peas finished with White Truffle Oil and Shaved Parmesan

**Fiesta Buffet** \$13.95 per person

Black Bean and Corn Salad with Tomato Cilantro Vinaigrette  
Tri-Colored Tortilla Chips with Fresh Pico De Gallo  
Cilantro Beans  
Spanish rice

Select ONE of the following entrees

*Cheese, Chicken or Beef Enchiladas* with salsa Verde and Sour Cream  
*Carne Asada* with Grilled Green onion and Peppers  
*Chicken Picado* with Spicy Chipotle Salsa and melted cheese  
*Build your own Taco Bar* including the most popular fixings  
Served with Corn and Flour Tortillas  
Add Guacamole for \$1.50 per person (2 Oz. Per person)

)



## Served Lunches and Dinners

### Fine Dining Full Service Menus

These full service menus have been designed for maximum flexibility in creating the menu you wish to serve *your* guests. Let our Creative Team assist you in planning your event.

#### *All Meals Include*

Fresh Bread Presentation--- (VIP Bread Basket add \$1.50 per person)

You're Choice of Salad

You're Preference of Fresh Vegetable

One Side Dish Option

One Gourmet Dessert

China, linen and 2-hours of service

### **Appetizers for a nominal fee**

<i>Pan Seared Vegetable Pot Stickers with Asian Slaw and Ponzu</i>	\$6.25
<i>Grilled Portobello Mushroom with Arugula, Basil Oil and Crustini</i>	\$7.65
<i>Blackened Shrimp with Coriander and Papaya salsa</i>	\$9.95
<i>Pan Seared Scallops with Yellow Pepper Coulis and Truffle Oil</i>	\$9.95
<i>Antipasto Bruschetta with Shaved Parmesan Cheese and Prociutto</i>	\$7.25
<i>Chilled Asparagus with Smoked Salmon, Dill Cream, Capers and Onion</i>	\$7.50

### **Salads**

Choose ONE salad from the following:

Watercress and Citrus Salad with Endive, Sliced Red Onions with Orange Ginger Vinaigrette

Iceberg Wedge Salad with Blue Cheese, Tomatoes and Green Onion Chiffonade

House Greens with Cucumber, Carrots and Tomato and Parmesan Peppercorn Dressing

Crisp Romaine Lettuce with Seasoned Croutons, Shredded Parmesan and Caesar Dressing

Baby Spinach and Radicchio with Feta, Candied Walnuts and Raspberry Vinaigrette

Hearts of Romaine with Gorgonzola, crispy Bacon and Balsamic Vinaigrette

Butter Lettuce Tossed with Mandarin Oranges, Thinly Sliced Red Onions, Slivered Almonds, and a Sweetened

With a Rice Wine Vinaigrette

Heirloom Tomato salad with Blue Cheese, Pecans, fresh basil and sweet Balsamic Reduction

#### *Choose one side dish*

Herbed Fettuccine Alfredo

Orzo Risotto with Asparagus Tips and Parmesan Cream

Wild and Brown Rice with Fresh Parsley and Toasted Pecans

Baked Potato with Sour Cream and Chives

Roasted Garlic Smashed Potatoes or buttermilk Mashed potatoes

Fingerling Potatoes sautéed with Parsley and sweet butter

Mushroom Parmesan Polenta

Scalloped Potatoes



Choose one Vegetable

Steamed Asparagus spears  
Sautéed Whole Baby Carrots with Herbs  
Sautéed Spinach with Olive Oil and Garlic  
Chefs Seasonal Vegetable Assortment  
Herb Parmesan Broiled Tomato  
Grilled Vegetables

*Choose one dessert*

Blueberry Brown Butter tart  
Chocolate Decadent Cake  
Fresh Berries with Zabaglione  
Almond cake with Bananas and Carmel  
New York Cheesecake with Seasonal Berries or Fresh Tropical Fruit Sauce  
Chocolate Walnut Tart  
Tiramisu Cake with Espresso cream sauce  
Sorbet with Fresh Berries  
Premium Desserts are available. Consult Our Catering Coordinator for current selections.



## Entree Selections

<p><b>Rosemary Garlic Marinated Chicken</b> served with a Lemon Beurre Blanc</p>	<p><b>\$19.00</b></p>
<p><b>Pecan Crusted Chicken</b> A delicious Pecan-Crumb Crust seals in the flavors. Baked then served with Sautéed Tart Apples and Spicy Apple Beurre Blanc</p>	<p><b>\$21.00</b></p>
<p><b>Pan- Seared Chicken</b> Chicken Breast with Fresh Spinach and Mushrooms served with a Shitake leek Compote</p>	<p><b>\$21.00</b></p>
<p><b>Herb Tri-Tip</b> Herb and Peppercorn Crusted Tri-Tip with Arugula Borsin Cream Sauce</p>	<p><b>\$24.00</b></p>
<p><b>Petite Filet Mignon of Beef with choice of</b> Brandy Peppercorn Sauce or Port Wine Demi Glaze</p>	<p><b>\$36.50</b></p>
<p><b>Grilled Salmon</b> With Roasted Vegetables, Pesto Oil and Red Pepper Coulis</p>	<p><b>\$24.00</b></p>
<p><b>Pan Seared Mediterranean Halibut</b> Fresh Halibut served on spinach mashed potatoes with a saffron artichoke broth Topped with ripe tomatoes and fresh basil</p>	<p><b>\$29.00</b></p>
<p><b>Portobello Polenta Napoleon</b> Layered Polenta with Roasted Portobello Mushrooms, Ricotta Cream Finished with Mascarpone and Fresh Basil</p>	<p><b>\$18.50</b></p>
<p><b>Creamy Pesto Pasta</b> Pasta in a Light Creamy Pesto sauce with Concassees tomatoes, Toasted Pine Nuts And fresh basil</p>	<p><b>\$17.00</b></p>
<p><b>Mushroom Tortellini</b> Cheese Tortellini with a rich Mushroom Ragout finished with Shaved Parmesan and White Truffle Oil</p>	<p><b>\$22.00</b></p>
<p><b>Italian-Style Lasagna</b> Lasagna Noodles with Creamy Ricotta Mozzarella and Parmesan Cheeses Topped with fresh Tomato Basil Sauce or a Rich Hearty Bolognese</p>	<p><b>\$19.00</b></p>



## Appetizers

The following appetizers are priced per piece and can be served passed on trays or set up on stationary buffets depending on the style of your event.

Minimum order 24

### Hot Appetizers

Chicken Quesadilla Trumpets with Spicy Avocado Dip	\$2.50
Mushroom Caps Stuffed with Boursin Cheese	\$1.75
Pan Seared Scallops with Cilantro Aioli	\$2.50
Spanakopita	\$1.75
Vegetable Spring Roll with Plum Dipping Sauce	\$1.75
Sweet and Sour Meatballs	\$1.25
Chicken Satay with Thai Peanut Sauce	\$2.25
Mini Burritos with Fresh Salsa and Sour Cream	\$1.75
Mini Teriyaki Beef Satay	\$2.50
Vegetable Pot Sticker with Citrus Ponzu sauce	\$2.25
Mini Blue Crab Cake with Mustard Remoulade sauce	\$4.00
Empanada with Mango Chutney	\$2.50
Warm Artichoke Dip served with Pita Chips	\$2.00

### Cold Appetizers

Chicken Avocado Lettuce Wrap	\$2.75
Prociutto Wrapped Melon and Figs (in season)	\$2.25
Shrimp and Mango Skewers with Citrus-Lime	\$2.75
Endive Spear Piped with Herb Cream Cheese	\$1.50
California Roll with Soy and Wasabi	\$1.75
Deviled Eggs garnished with tapenade (2 pieces)	\$1.75
Hummus served with warm Pita Triangles	\$1.75
Fresh Roma Tomato-Mozzarella Bruschetta with Sliced Baguette	\$1.75
Smoked Salmon on Potato Lackey with Dill Cream and Caviar	\$2.75
Smoked Salmon on Pumpkinseed with Dill-Mustard	\$2.00
Mascarpone Stuffed Strawberries with Chopped Pistachios	\$1.75
Seasonal Fresh Fruit Skewer with Ginger-Lime Dipping Sauce	\$1.75
Shrimp, Cucumber and Dill Cream Cheese Canapé	\$1.75



### Reception Display

Minimum platters serve 24; price is per person

Sliced Fresh Fruit served with Strawberry Chantilly Cream	\$2.00
Garden Fresh Vegetables served with Fresh Herb Dip	\$1.25
Assorted Finger and Tea Sandwiches: price per piece Watercress and Herb Cream Cheese, Cucumber and Fresh Dill on Pumpnickel; Curried Chicken Salad on Petit Croissant; Tuna Salad on Whole Grain	\$1.25
Cold Antipasto Platter Genoa Salami, Prosciutto, Roasted Red Peppers, Grilled Marinated Vegetables, Provolone, Fresh Mozzarella, Marinated Artichoke Hearts and Mushrooms and an assortment of Olives and Pepperoncini served with Toasted Crustini	\$4.75
Apricot-Almond Stuffed Brie en Croute served with Water Crackers and Sliced Baguette	\$3.25
Fresh Tomatoes and Fresh Mozzarella with Basil	\$2.25
South of the Border Fresh Made Tri-color Tortilla Chips with Black Bean Dip Homemade Roasted Tomato Chipotle Salsa Pico de Gallo and Grilled Onion Guacamole	\$3.75
Gourmet Cheese Display Brie, Smoked Gouda, Domestic Swiss Herb-, Cheddar Garnished with Fresh Fruit and Nuts Served with Water Crackers	\$3.00
Mediterranean Display Hummus, Tabouleh, Baba Ghanoush, Spanikopita and Toasted Pita and Assortment of Vegetables and Olives	\$6.00
Assorted Mini Roll-ups price per piece Sliced turkey with Avocado Aioli and Baby Greens, Smoked Ham with Swiss cheese and Honey Mustard, Smoked Salmon with Arugula Dill Cream, Sliced Veggies, and Hummus with Roasted Red Peppers and Crumbled blue cheese	\$1.25



## Desserts Presentations

### COOKIES AND BARS

By the dozen

Freshly Baked Chocolate Chip, Peanut Butter, Oatmeal-Raisin, or Snicker doodles	\$7.50
White Chocolate Macadamia Nut, Chocolate-Dipped Coconut Macaroons,	\$9.00
Our Signature Brownies are Double Chocolate, Cream Cheese Swirl and Blonde Brownies	\$12.00
Lemon Bars, Blueberry Bars, Black Forest Bars Apple Streusel, or Pecan-Walnut Cheese Bars	\$15.00
Rice Krispies Treats	\$9.00
Biscotti: Chocolate or Almond Great with our freshly brewed coffee.	\$12.00

### **"JUST DESSERTS" RECEPTION \$6.75 per person**

Two pieces per person; minimum of 40 people

A perfect way to celebrate a special day or event.

Seasonal Fruit presentation

Choice of Four:

Carrot Cake with Cream Cheese Frosting

New York Cheese Cake with Melba Sauce

Chocolate Éclairs

Apple Pie

Coconut Cream Pie,

Petit French Pastries,

Chocolate Dipped Strawberries



