Great Western Dining

1964 Prairie Dell Road DSSC 1st Floor 636-584-6719 gwd@eastcentral.edu

If you are interested in booking an event with us, below are instructions on how to book catering services.

East Central College employees and student organizations:

- 1. Book your meeting through Web Helpdesk, if applies.
- 2. See the <u>Catering Guide</u> and <u>Pricing Sheet</u>. These are guides to help find what best suits your event. If you don't see something, please don't hesitate to ask, we can do almost anything.
- Complete the <u>Catering Request Form</u> at least five (5) business days prior to the event, the event is not guaranteed to be accepted. Late fee may be applied. Email to <u>gwd@eastcentral.edu</u>.
- 4. Put the budget number on the form to assure we charge the correct department.
- 5. If Great Western Dining doesn't reply with an email to state form was received, please call the office at 636-584-6719.
- 6. Contact the catering office with a confirmed number in attendance for the catering 72 hours prior to the event.



Catering Request Form

Email form to gwd@eastcentral.edu

Food Service Director: Adriane McCaherty

Dept/Group: Contract Person: Email:		 Budget #: Phone Number: Budget Amount:			
Day of Event: Time Event Begins: Requested Set-up Time: Type of Event:		 Date Locat Requ	of Event: ion: ested Break D	Down Time:	
Check One: SEF Linen Needed: Tables Special Diets: Please Explain:	RVED 🗆 BUI	Servers: #Rou	□ YES		_#Rectangle

REQUESTED MENU ITEMS		



EAST CENTRAL COLLEGE

Catering





BREAKFAST SELECTIONS

Selections are presented buffet-style and include linen-draped service tables, set-up and cleanup. Disposable serviceware is also included. China, linen and plated service are also available at additional cost.

THE CLASSIC CONTINENTAL

Regular or decaf coffee Coffee cake

THE EYE OPENER

Regular or decaf coffee Chilled fruit juice Breakfast muffins Seasonal sliced fruit

TRADITIONAL BREAKFAST BUFFET

Choose one (1): Fluffy scrambled eggs or savory egg and cheese breakfast casserole

Choose two (2): Crisp bacon strips, sausage patties or links, OR frizzled ham

Choose one (1): Home fried potatoes OR hashbrowns

Choose one (1): Flaky buttermilk biscuits & gravy OR pancakes (*choice of buttermilk, blueberry or chocolate chip*) OR French toast with warm syrup & butter

Choose one (1): Biscuits with butter & jelly OR toast OR muffins

Regular and decaf coffee Chilled fruit juice

OMELET STATION

Upon request may be added to any of the Morning Fare breakfast menus.

A LA CARTE CHOICES

Any a la carte items may be added to any of the Morning Fare breakfast buffets.

Regular or decaf coffee Chilled fruit juice Sweet roll Long john Bagel with cream cheese Coffee cake Breakfast muffins Seasonal sliced fruit tray Whole fruit Sausage biscuit

SIGNATURE SALADS



SALAD SELECTIONS

Selections are presented buffet-style and include linen-draped service tables, set-up clean-up and disposable serviceware with iced tea, coffee, water and brownies or cookies for dessert. Add cup of soup for extra charge per person (chili, beef veggie, chicken rice or noodle). China, linen and plated service are also available at additional cost.

CHEF SALAD

Crisp garden greens Julienne of turkey breast & smoked ham American and Swiss cheeses Tomato wedges and cucumber slices Broccoli & cauliflower florets With ranch dressing and croutons

CHILLED TACO SALAD

Tortilla chips topped with spicy shredded chicken or beef Refried beans Shredded lettuce and diced tomatoes Sliced black olives Shredded cheese Guacamole Sour cream and salsa

CHICKEN CAESAR SALAD

Crisp romaine tossed with Caesar dressing Grilled chicken breast Homemade croutons Freshly grated Romano cheese Served with rolls and butter

CHICKEN COBB SALAD

Crisp Romaine and Mesclun leaves Sliced herb marinated chicken Chopped bacon Sliced eggs Tomatoes, cucumbers and purple onion Feta cheese crumbles

SANDWICHES & WRAPS

SANDWICHES & WRAPS

Selections are presented buffet-style and include linen-draped service tables, set-up and cleanup. Disposable serviceware, choice of one side, chips, iced tea or lemonade, iced water and cookies or brownies for dessert are also included. China, linen and plated service are also available at additional cost.

VERY VEGGIE WRAP

Roasted vegetables and provolone cheese wrapped in a whole wheat tortilla and choice of one side

CROISSANT SANDWICH

Choose one (1) meat: Sliced deli meat—chicken, ham OR turkey with cheese slice, lettuce and tomato on a flaky croissant and choice of one side

CLASSIC HAM & CHEESE KAISER

Thinly sliced smoked ham piled high and topped with American or Swiss cheese and choice of one side

ALL-AMERICAN BLT

Crisp bacon strips, lettuce and sliced tomatoes piled high on lightly toasted white bread with mayo on the side and choice of one side

SOUTHWEST WRAP

Shredded chicken, spinach, black beans, corn, sliced tomatoes and avocado dressed with a zesty jalapeno, lime and sour cream dressing, layered in a flavored flour tortilla and sliced on the diagonal, choice of one side

CHICKEN, HAM OR TUNA SALAD SANDWICH

Savory fillings made with the freshest ingredients served on your choice of breads with lettuce and tomato slices garnished with crisp dill spears on the side. Served with your choice of one side (see below)

Sides & Additions

Choose one (1) side: Pasta salad, potato salad, coleslaw OR baked beans

Add an additional side for \$1.85 per person.

Add a cup of soup for additional charge per person (chili, beef veggie, chicken rice or noodle).



YOUR PERSONALIZED BUFFET

Selections are presented buffet-style. Services include linen on service tables, set up and clean up. Disposable serviceware is included. Minimum of 25 people. China and full linen service are available at additional cost.

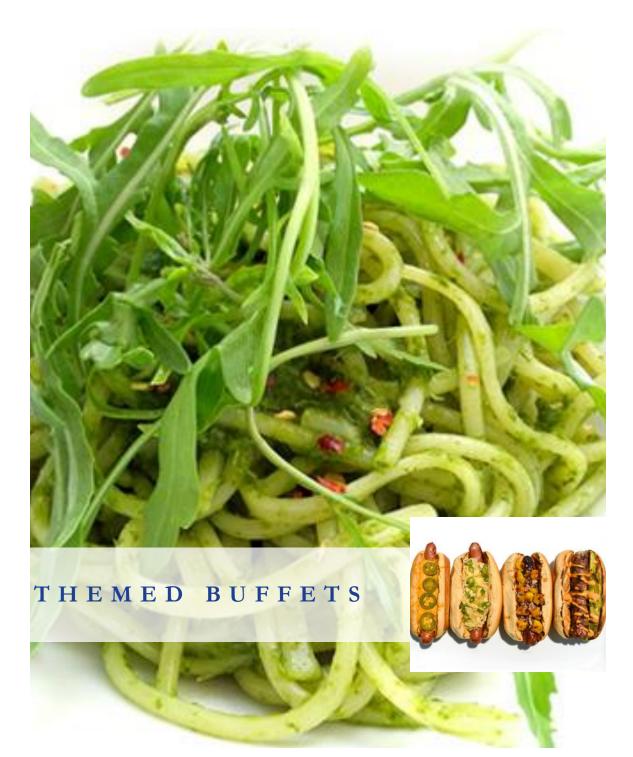
ONE ENTRÉE CHOICE PRICED PER PERSON TWO ENTRÉE CHOICES PRICED PER PERSON

Entrée Choices	Accompa	niments
Chicken breast	Choose	one (1):
Meatloaf	Wild	rice
Sliced glazed ham	Rice	pilaf
Sliced pork loin	Mashed potat	oes and gravy
Crispy fried chicken	Candie	d yams
Chicken Alfredo	Hashbrown	n casserole
Chicken rice casserole	Roasted potato	es and veggies
Scalloped ham and potatoes	Macaroni a	and cheese
Sliced turkey breast	Stuf	fing
Carved Meats	Veg	gies
Roasted breast of turkey	Choose	two (2):
Glazed pit ham	Green beans	Corn
Roasted pork loin	Baby carrots	Garden peas
Roasted tenderloin of beef	Broccoli	Cauliflower
Prime rib—(market price)		
Mixed Greens with	Choice of Dre	essing
Ranch, Fre	ench, Italian	
Desserts	Gourmet	Desserts
Hot apple or cherry cobbler	Additiona	al charge:

Hot apple or cherry cobbler Sheet cake Fudge brownies Lemon bars Cookies Additional charge: Chocolate layer cake Carrot cake Deep dish apple pie Lemon cake Cheese cake

ADDITIONAL ITEMS AVAILABLE

China and full linen service Wait staff



SPECIALTY BUFFETS

Selections are presented buffet-style and include linen on buffet tables, set up and clean up and disposable serviceware with iced water, iced tea or lemonade and dessert choice. Add a soup for additional charge per person (chili, beef veggie, chicken rice or noodle). China and full linen service are available at additional cost.

Salad Buffet	Deli Sandwich
Fresh mixed greens & spinach Chopped turkey and ham Carrots, tomato wedges, green peppers, broccoli and cauliflower florets, shredded cheese, croutons, olives, three dressing choices Two (2) prepared salads: (Italian pasta salad, marinated vegetables, macaroni salad, creamy coleslaw or cottage cheese) Two (2) sweet salads: (jello, fruit, Oreo fluff) Rolls and butter	A selection of ham, turkey and roast beef Two cheeses & bread tray Basket of potato chips & two cold salads (choice of tossed salad, potato salad, coleslaw cottage cheese, macaroni salad or Italian pasta salad) Crisp leaf lettuce, sliced tomatoes, sweet Bermuda onions, mayo and mustard
Chinatown Buffet	South of the Border
Choose two (2) entrees: (broccoli beef, cashew chicken, sweet & sour chicken, veggie lo mien) Sticky rice & Egg rolls Fortune cookie for dessert Add Crab Rangoon or Pot Stickers—\$2.25 pp.	Seasoned ground beef or ground turkey Hard/soft taco shells & tortilla chips Refried beans & Spanish rice Shredded cheese, shredded iceberg lettuce Tomatoes, green onions, black olives Salsa and sour cream
All-American Cookout	Viva Italian Buffet
Juicy grilled burgers and hot dogs or brats served with buns and all the fixings (mustard, ketchup, pickle relish, American cheese, lettuce, tomato, onion slices) Chips Choose two (2) sides: (pasta salad, potato salad, coleslaw, cottage cheese or baked beans)	Crisp, freshly dressed Caesar salad with garlic croutons and Parmesan cheese Choose two (2) pastas: (spaghetti, fettuccine, linguine, penne, rigatoni, farfalle) Choose two (2) sauces: (marinara, meat, Alfredo, creamy pesto) Freshly baked breadsticks
Baked Potato Bar	DESSERTS
Flaky Idaho russets Diced grilled chicken Steamed broccoli florets Cheese sauce Crumbled bacon Butter & sour cream	Hot apple or cherry cobbler Sheet cake Fudge brownies Lemon bars Page

LUNCHEONS & DINNERS

HOT LUNCHEONS & DINNERS

Services include set up and clean up, a draped buffet table and disposable serviceware. All selections include a mixed greens salad, choice of dessert, iced water, iced tea or lemonade. China, linen and plated service are also available at additional cost.

POULTRY

COUNTRY-FRIED OR OVEN-BAKED CHICKEN

Chicken breast, cheesy potatoes, vegetable, hot rolls and butter

GRILLED CHICKEN BREAST

With Rice, steamed vegetables, hot rolls and butter

ROASTED TURKEY BREAST

Roasted turkey slices with savory cornbread dressing, mashed potatoes & gravy, vegetable, cranberry relish, hot rolls and butter

CHICKEN BREAST MARSALA

Sautéed chicken breast with mushrooms deglazed with Marsala wine reduction, sautéed matchstick vegetables and warm rolls

CASHEW CHICKEN

Tender chunks of chicken with vegetable fried rice, stir-fried vegetables, sliced fruit and a fortune cookie for dessert

BEEF & PORK

GRILLED SMOKED HAM Sweet potato soufflé, vegetable, hot rolls and butter

CHICKEN FRIED STEAK Breaded steak cutlet, mashed potatoes with cream gravy, vegetable, hot rolls and butter

HOT ROAST BEEF SANDWICH

Tender oven-roasted beef slices on bread with mashed potatoes with brown gravy and countrystyle green beans

MARINATED TOP SIRLOIN STEAK

Baked stuffed potato, green beans almandine and dinner rolls

K.C. STRIP OR RIBEYE STEAK

An 8 oz. steak, cooked medium (light pink center) served with a baked potato, broccoli and warm rolls

PRIME RIB OF BEEF AU JUS

An 8 oz. portion cooked medium, served with a baked potato or smashed potatoes, fresh green beans and garlic toast



HOT LUNCHEONS & DINNERS (continued)

PASTA & VEGETARIAN

VEGETARIAN LASAGNA Baked wide noodles with layers of vegetables and breadstick

CHICKEN FETTUCCINI ALFREDO Tender chicken and fettuccini tossed with fresh cream, butter, seasonings, Romano cheese, Caesar salad and garlic breadstick

STRIPED CHEESE RAVIOLI In a tomato cream sauce, steamed vegetable and garlic breadstick

BAKED PENNE PASTA W/ITALIAN SAUSAGE Sautéed vegetable and warm breadsticks with garlic butter

ITALIAN LASAGNA Baked wide noodles layered w/spicy meat sauce with breadstick

SEAFOOD

GARLIC SHRIMP Over linguine with vegetable, crusty French bread and butter

PARMESAN-CRUSTED TILAPIA With 7-vegetable rice pilaf, vegetable and warm rolls

ROASTED SALMON STEAK

Over braised spinach, roasted garlic, white cheddar mashed potatoes and warm rolls

FRIED CATFISH

Coleslaw, hushpuppies and cornbread with sweet honey butter

Desserts

White cake Chocolate cake Hot fruit cobbler Apple or cherry cobbler Lemon bars Fudge brownies Cookies

Gourmet Desserts

Additional charge per

person Chocolate overload layer cake Tiramisu Cheesecake w/strawberry sauce Carrot cake

Additions

Premium salads for added charge per person

Mixed greens w/dried cranberries, glazed pecans, gorgonzola

Spinach & greens w/feta, strawberries, mandarin oranges, toasted almonds



BOXED LUNCHES



TO-GO BOXED MEAL SELECTIONS

Perfect for those meetings on the go or for sports teams traveling to and from events. Includes condiments and paper napkins.

HEALTHY CHOICE BOXED LUNCH

Freshly made, small tossed garden salad with choice of dressing packet, a fresh whole fruit, a crunchy granola bar and a bottled water

ITALIAN HOAGIE

Bologna, salami, ham, Swiss and American cheeses, lettuce, tomato on a hoagie bun, chips, choice of whole fruit (apple, orange, banana), choice of soda or bottled water

ALL-AMERICAN BOXED LUNCH

Assorted selection of sliced ham, turkey or roast beef with cheese on a freshly baked croissant or Kaiser accompanied by a bag of chips, a whole fresh fruit and choice of soda or bottled water

ITALIAN CIABATTA BOXED LUNCH

Pepperoni, salami and ham with provolone cheese, lettuce and tomato on a soft baked ciabatta with an olive tapenade, potato chips, whole ripe apple, choice of soda or bottled water

LEAN SOUTHWEST BOXED LUNCH

Grilled southwest chicken, fresh greens, shredded Provolone, fresh pico de gallo and mild aioli wrapped in a whole wheat flour tortilla with peppered cottage cheese, Baked Lays chips, choice of whole fruit and choice of bottled water or flavored Propel

ECONOMY LUNCH

Two ham or turkey sandwiches with American cheese on your choice of white or whole wheat bread with potato chips, a fresh whole fruit, brownie and choice of soda or bottled water

Additional choices may also be made from the Sandwiches and Wraps Section.



RECEPTIONS & BREAK SELECTIONS

Services include set up and clean up, a draped buffet table and disposable serviceware.

SMALL SNACK BASKET

Includes soda or bottled water. **Choose any two (2):** *Chips, Granola bar, whole fruit, trail mix, cookies, Chex mix, popcorn*

LARGE SNACK BASKET

Includes soda or bottled water. **Choose any three (3):** *Chips, Granola bar, whole fruit, trail mix, cookies, Chex mix, popcorn*

SNACK & RECEPTION ITEMS

Cookies & soda Cheese tray Half sheet cake (serves 32–40) Veggie traySecond second s

Seasonal fruit tray Mixed nuts

DESIGN YOUR OWN RECEPTION

Choose two (2) hot hors d'oeuvres, two (2) cold hors d'oeuvres, one (1) dessert item:

Hot Hors-d'oeuvres:

Cold Hors-d'oeuvres

Wings bone-in (*plain*, *BBQ*, *buffalo*) Wings bone-out (*plain*, *BBQ*, *buffalo*) Cocktail franks Bacon wrapped water chestnuts Chicken skewer w/dipping sauce Meatballs (*BBQ*, *Swedish*) Stuffed mushroom caps Tortilla chips & nacho cheese Spinach artichoke dip with pita chips Fried mac & cheese bites Mini crab cakes with remoulade Stuffed twice baked mini potatoes Cheese tray Cheese ball/crackers Antipasti platter or kabobs Deviled eggs Pin wheels Hummus & pita chips Fruit kabobs with yogurt dip Demi sandwiches Finger sandwiches Veggie tray Caprese skewers Bruschetta

Desserts

Mini cheesecakes Tea cookies Mini brownies Dessert shooters Cupcakes Dipped strawberries

ICE CREAM SOCIAL

Vanilla and chocolate ice cream, chocolate syrup, strawberry & caramel sauces, nuts, cherries

With brownies, extra price per person

With bananas, extra price per person



BEVERAGE SERVICE & BAKED SELECTIONS

Services include set up and clean up, a draped buffet table, cocktail napkins and disposable serviceware if needed.

BEVERAGE SERVICE

Soda Regular & decaf coffee Lemonade Infused water Iced tea Fruit punch Bottled water

BAKED SWEETS

Assorted gourmet cookies (macadamia nut, double chocolate, chocolate chunk) Frosted & decorated cookies Chewy fudge brownies House-baked bars (chocolate chip, rice krispie treats, blonde brownies) pet house-baked bars (cream cheese and raspherry sauce lemon, apple crymb, tyrtle

Gourmet house-baked bars (cream cheese and raspberry sauce, lemon, apple crumb, turtle bars) Decorated cupcakes

PICK-UP ITEMS

Coffee by the gallon (serves approximately 10) Orange juice by the gallon (serves approximately 15) Fruit punch by the gallon (serves approximately 15) Iced tea by the gallon (serves approximately 10) Hot chocolate by the gallon (serves approximately 10) Muffins by the dozen *(apple, cranberry or blueberry)* Pastries by the dozen Coffee cake for 12 Cookies by the dozen (chocolate chip, peanut butter or sugar) Gourmet cookies by the dozen (macadamia nut, double chocolate or chocolate chunk) Fudge brownies by the dozen Full sheet cake (choice of chocolate or white and frosting, serves approximately 60) Half sheet cake (choice of chocolate or white and frosting, serves approximately 30) Potato chips by the pound with French onion dip (serves 10) Pretzels by the pound (serves 10) Tortilla chips by the pound with salsa (serves 10) Tortilla chips by the pound with chili con queso (serves 10)



Personalized Service

- Before your event, helping you plan your menus, table décor and style of service;
- During your event with impeccable execution;
- After your event with a follow up comment card requesting feedback on how well we fulfilled your catering needs.

Catering by Great Western Dining Service, Inc. located on the beautiful campus of East Central College 1964 Prairie Dell Rd. Union, MO 63084

Foodservice Director Information (636) 584-6500 ecc@gwdining.net



Thank You For Allowing Us To Serve You!

NOTES





Catering Guide Pricing Sheet

BREAKFAST SELECTIONS

Selections are presented buffet-style and include delivery, linen-draped service tables, set-up and clean-up. Disposable serviceware is also included. China and linen are available upon request at an additional cost. Any Breakfast can be plated at an additional cost.

CONTINENTAL BREAKFASTS A la Carte Pricing:

Regular/decaf coffee	
Chilled fruit juice	\$ 1.75 per person
Sweet roll	\$ 1.90 per person
Long john	\$ 1.90 per person
Bagel with cream cheese	\$ 2.00 per person
Coffee cake	\$ 1.25 per person
Breakfast muffin	\$ 1.25 per person
Seasonal sliced fruit tray	\$ 3.00 per person
Whole fruit	\$ 1.00 per person
Sausage biscuit	\$ 2.25 per person

SALAD SELECTIONS

Selections are presented buffet-style and include delivery, linen-draped service tables, set-up clean-up and disposable serviceware with iced tea, coffee, water and brownies or cookies for dessert.

Chef Salad	\$ 8.25 per person
Chilled Taco Salad	\$ 8.50 per person
Chicken Caesar Salad	\$ 8.45 per person
Chicken Cobb Salad	\$ 9.05 per person
Soup added to Buffet (chili, beef veggie, chicken rice	\$ 2.25 per person or noodle)

SANDWICHES & WRAPS

Selections are presented buffet-style and include delivery, linen-draped service tables, set-up and clean-up. Disposable serviceware, choice of one side, chips, iced tea or lemonade, iced water and cookies or brownies for dessert are also included. China and linen are available, upon request at an additional cost.

Very Veggie Wrap	\$ 7.50 per person
Croissant Sandwich	\$ 9.00 per person
Classic Ham & Cheese Kaiser	\$ 8.45 per person
All-American BLT	\$ 8.45 per person
Southwest Wrap	\$ 8.30 per person
Chicken, Ham or Tuna Salad	\$ 8.50 per person

YOUR PERSONALIZED BUFFET

Selections are presented buffet-style. Services include delivery, linen on service tables, set up and clean up. Disposable serviceware is included. Minimum of 25 people.

One Entrée, One Starch, Two Veggies \$11.85 per person Two Entrees, One Starch, Two Veggies \$14.45 per person Added Carved Meat:

Per carving station	\$50.00
Roasted breast of turke	ey Roast beef
Glazed bone-in ham	Pork loin
Prime rib (Market Price	e)
China & Full Linen Service	\$ 2.00 per person
Gourmet Dessert	\$ 1.25 per person
Waitstaff	. \$13.00 per hour per person

THEMED BUFFETS

Selections are presented buffet-style and include delivery, linen on buffet tables, set up and clean up and disposable serviceware with iced water, iced tea or lemonade and dessert choice. Add a soup for \$2.25 per person.

Salad Buffet	\$ 9.35 per person
Deli Sandwich Buffet	\$9.50 per person
Chinatown Buffet	\$11.25 per person
South of the Border	\$11.25 per person
All-American Cookout	\$11.00 per person
Viva Italian Buffet	\$11.25 per person
Baked Potato Bar	\$10.50 per person
Soup added to Buffet (chili, beef veggie, chicken	
	h a a -

HOT LUNCHEONS & DINNERS

Services include delivery, set up and clean up, a draped buffet table and disposable serviceware. All selections include a mixed greens salad, choice of dessert, iced water, iced tea or lemonade. China, linen and plated service are also available at additional cost.

China & Full Linen Service\$ 2.25 per person

POULTRY

Country-Fried or Oven-Baked Chicken	\$11.50 per person
Grilled Chicken Breast	\$11.95 per person
Roasted Turkey Breast	\$11.95 per person
Chicken Breast Marsala	\$11.95 per person
Cashew Chicken	.\$11.75 per person

BEEF & PORK

Grilled Smoked Ham	\$ 10.80 per person
Chicken Fried Steak	\$ 10.95 per person
Hot Roast Beef Sandwich	\$ 10.75 per person
Marinated Top Sirloin Steak	Market per person

Page 2 Catering Guide Pricing Sheet

KC Strip or Rib-eye Steak..... Market per person Prime Rib of Beef Au Jus Market per person

PASTA & VEGETARIAN

\$11.55 per person
\$11.75 per person
\$11.50 per person
\$11.45 per person
. \$12.50 per person

SEAFOOD

Parmesan-crusted Tilapia	\$11.95 per person
Garlic Shrimp	. \$12.95 per person
Roasted Salmon Steak	\$15.55 per person
Fried Catfish	\$14.75 per person

Gourmet Desserts\$ 1.25 per person

TO-GO BOXED MEAL SELECTIONS

Perfect for those meetings on the go or for sports teams traveling to and from events. Includes condiments and paper napkins.

Healthy Choice Boxed Lunch	\$ 7.00 per person
Italian Hoagie	\$ 7.50 per person
All-American Boxed Lunch	\$ 7.80 per person
Italian Ciabatta Boxed Lunch	\$8.00 per person
Lean Southwest Boxed Lunch	\$7.50 per person
Economy Lunch	\$6.50 per person

RECEPTIONS & BREAKS

Services include delivery, set up and clean up, a draped buffet table and disposable serviceware.

Small Snack Basket	\$ 3.85 per person
Large Snack Basket	\$ 4.85 per person

SNACK & RECEPTION ITEMS

Cookies & soda	\$ 3.50 per person
Veggie tray	\$ 3.00 per person
Fruit tray	\$ 3.50 per person
Cheese tray	\$ 3.25 per person
Chips & salsa	\$ 2.50 per person
Mixed nuts	\$12.00 per pound
Half sheet cake (serves 32-40)	\$46.85 per each
Sparkling punch (12 servings)	\$ 9.75 per gallon

DESIGN YOUR OWN

Two Hot, Two Cold, One Dessert \$ 9.25 per person
Three Hot, Three Cold, Two Desserts \$10.85 per person
China & Full Linen Service \$ 2.25 per person
Chocolate Fountain\$ 6.00 per person
Ice Cream Social\$ 5.00 per person
Ice Cream Social with Brownies\$ 6.00 per person
Ice Cream Social with Bananas\$ 5.85 per person

BEVERAGE SERVICE & BAKED SELECTIONS

Services include delivery, set up and clean up, a draped buffet table, cocktail napkins and disposable serviceware if needed.

BEVERAGE SERVICE

Soda	\$ 1.35 per person
Regular & Decaf Coffee	\$ 1.50 per person
Lemonade	\$ 1.75 per person
Infused Water	\$ 1.15 per person
Iced Tea	\$ 1.50 per person
Fruit Punch	\$ 1.75 per person
Bottled Water	\$ 1.10 per person

BAKED SWEETS

Assorted gourmet cookies \$ 2.50 per person		
(macadamia nut, double chocolate, chocolate chunk)		
Frosted & decorated cookies \$ 3.00 per person		
Chewy fudge brownies\$ 2.75 per person		
House-baked bars\$ 2.88 per person		
(chocolate chip, rice krispie treats, blonde brownies)		
Gourmet house-baked bars\$ 3.65 per person		
(cream cheese and raspberry sauce, lemon, apple crumb,		
turtle bars)		
Decorated cupcakes\$ 2.75 per person		

PICK-UP ITEMS

Refundable \$55 Deposit is required if equipment is borrowed.

Coffee (<i>serves approximately 10</i>)\$ 9.50 per gallon	
Orange juice (serves approximately 15) \$11.50 per gallon	
Fruit punch (<i>serves approximately 15</i>) \$10.00 per gallon	
Iced tea (serves approximately 10) \$ 8.50 per gallon	
Hot Chocolate\$ 9.50 per gallon	
Muffins (<i>apple, cranberry or blueberry</i>) \$ 7.70 per dozen	
Sweet rolls \$ 9.50 per dozen	
Coffee cake for 12 \$ 8.25 per dozen	
Cookies\$ 5.90 per dozen	
(chocolate chip, peanut butter or sugar)	

Gourmet cookies by the dozen \$ 7.70 per dozen (macadamia nut, double chocolate or chocolate chunk)

Fudge brownies by the dozen	\$ 8.50 per dozen
Potato chips & onion dip (serves 10)	\$ 6.50 per pound
Pretzels (serves 10)	\$ 4.10 per pound
Tortilla chips with salsa (serves 10)	\$ 5.90 per pound
Tortilla chips & chili con queso (serves 10	o)\$ 8.35 per pound

