Welcome To PCC Catering

We are pleased to provide a wide range of food and beverage options. Looking for a specific dish for your event? On a Budget? No problem! We take pride in making custom menus for your group and budget.

Outside Caterer

Within the college facility, the Food Service Department has the exclusive right to provide food and beverage service. Use of an off-site caterer is prohibited unless approved, in writing, by the College Director of Auxiliary Services.

Placing Your Order

Place orders online at www.pcc.edu/catering at least 7 business days before the event. For questions or help with menu design call us at 971-722-4316 or email foodservices-group@pcc.edu.

Step 1  Fill out the online order form. You will receive a confirmation email saying we received your order.

Step 2  We process your order and send you an invoice with pricing details.

Step 3  Review, sign, and return the invoice to us to finalize your order.

Guest Count

To provide the highest quality service, please provide a guaranteed number of guests who will be served. A guaranteed final guest count is due five full business days prior to the event. Additional fees may apply if the number of guests served exceeds the final guest count.

Delivery

All booked caterings over $50 will include delivery and setup by Food Service staff. For orders under $50 there is a $15 delivery fee. Or to waive the fee, the order can be picked up and returned at the Dining Centers on each campus.

Delivery and pick-up will be scheduled and arranged at booking. Any order below $50 will be charged appropriate delivery fees based on the event schedule if there are multiple delivery times within one event.
Billing & Signed Contracts

A 50% deposit is due at the time of booking and the final payment is due 2 weeks prior to the event. If the event is booked with less than 2 weeks notice, payment in full is due at time of the booking.

After placing the order the Food Service Authorization form must be signed and returned prior to the event. If the form is not received at that time, a $25 fee may be charged with further late charges applied weekly.

Rush Orders

PCC Catering will make every attempt to accommodate late requests based upon product availability and previously scheduled events. Proper notice enables us to adequately plan and staff for the event.

A rush charge will be applied on all orders submitted 4 business days before the event. Rush fees are charged at a percentage of the total amount. These are business days, which do not include weekends.

<table>
<thead>
<tr>
<th>Days</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 days</td>
<td>5%</td>
</tr>
<tr>
<td>3 days</td>
<td>10%</td>
</tr>
<tr>
<td>2 days</td>
<td>10%</td>
</tr>
<tr>
<td>24 hours</td>
<td>15%</td>
</tr>
</tbody>
</table>

Guest Tickets (Food Vouchers)

Guest tickets (food vouchers) are a great way to stay on track with your budget and accommodate a variety of diets and food preferences. The vouchers can be purchased through catering services and used at any campus dining center. They can be used in lieu of or in addition to a catered event. These are for one time use. You are billed only for the amount used. Please inquire with the catering office for more information.

Weekend & Evening Catering Service Charge

Weekend or evening services are available. Additional service fees will be applied in order to cover the staffing needs of your event. Requests for weekend or evening catering will be based on advanced booking and must be approved by the Food Service Manager. These charges will accrue when the production kitchen is closed.
Linens

Linen tablecloths for the buffet table(s) will be supplied at no charge. Food Services can coordinate the rental of linens for the dining tables if ordered two weeks in advance at an additional cost. If Food Services is unable to provide a specific color of linen requested, the client may choose to rent the linen on their own from an outside vendor. It is the responsibility of the client to remove and return linens rented from outside of the Food Service Department.

Serveware

Option 1  **Reuseables** - Green reusable serveware and flatware. They are green in color, made from recycled, BPA free plastic. Reuseables may not be available in some cases, please inquire with catering office for more information. These will need to be returned after the event.

Option 2  **Paper Compostables** - Paper serveware and plastic or compostable flatware.

Option 3  **China** - Ceramic serveware and stainless steel flatware. Available at an additional fee, see Linen and China Service on page 26 for more details. These will need to be returned after the event.

After Placing Your Order

Cancellations

Cancellations prior to 7 days before the event are no charge. Cancellations received within three business days of the event will be subject to a $50 fee. Orders canceled within 48 hours are subject to a 60% charge of the total.

Possible Fees

Rush order fees as specified on page 3
Delivery for orders under $50  15.00
Signed authorization form not received prior to event  25.00
Equipment removed from the event, pick up fee  35.00
Lost or Damaged Equipment

The replacement value for any lost or damage equipment will be charged to the customer and will be included in the final bill. Pick-up fees and/or replacement costs will be applied for any equipment moved away from original event space.

Food Holding & Leftovers

Due to Health Department regulations, all perishable food will be held for two hours before being removed by our staff. Perishable leftovers may not be removed from the event site. PCC will not be held responsible for food items removed without our knowledge and approval.

All food is the property of Portland Community College and can not be removed from a catering for personal use. Food Service is responsible for any leftover items.

*Thank you very much for your order. We appreciate the opportunity to provide all your catering needs.*
## Beverages

### Hot Beverages

<table>
<thead>
<tr>
<th>Description</th>
<th>Units</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Portland Roasting Coffee Pump Pot</td>
<td>(serves 8)</td>
<td>$12.50</td>
</tr>
<tr>
<td>Portland Roasting Decaf Pump Pot</td>
<td>(serves 8)</td>
<td>$12.50</td>
</tr>
<tr>
<td>Hot Cider Pump Pot</td>
<td>(serves 8)</td>
<td>$6.00</td>
</tr>
<tr>
<td>Portland Roasting Coffee Gallon</td>
<td>(serves 16)</td>
<td>$23.75</td>
</tr>
<tr>
<td>Portland Roasting Decaf Gallon</td>
<td>(serves 16)</td>
<td>$23.75</td>
</tr>
<tr>
<td>Herbal Organic Tea Per Package</td>
<td>(each)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Hot Water (8 cups) Pump Pot</td>
<td>(serves 8)</td>
<td>$5.00</td>
</tr>
</tbody>
</table>

### Cold Beverages

<table>
<thead>
<tr>
<th>Description</th>
<th>Units</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemonade Pitcher</td>
<td>(serves 8)</td>
<td>$5.50</td>
</tr>
<tr>
<td>Iced Tea Pitcher</td>
<td>(serves 8)</td>
<td>$5.50</td>
</tr>
<tr>
<td>Punch Pitcher</td>
<td>(serves 8)</td>
<td>$5.50</td>
</tr>
<tr>
<td>Coke Products Pitcher</td>
<td>(serves 8)</td>
<td>$8.25</td>
</tr>
<tr>
<td>Orange Juice Pitcher</td>
<td>(serves 8)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Lemonade Gallon</td>
<td>(serves 16)</td>
<td>$10.50</td>
</tr>
<tr>
<td>Iced Tea Gallon</td>
<td>(serves 16)</td>
<td>$10.50</td>
</tr>
<tr>
<td>Punch Gallon</td>
<td>(serves 16)</td>
<td>$10.50</td>
</tr>
<tr>
<td>Ice Water (with 8 cups) Pitcher</td>
<td>(serves 8)</td>
<td>$3.00</td>
</tr>
<tr>
<td>Bottled Water 12 ounce</td>
<td>(each)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Canned Soft Drinks</td>
<td>(each)</td>
<td>$1.35</td>
</tr>
</tbody>
</table>
## Baked Goods & Sweets

### Baked Goods  
**per serving**

- Assorted Tea Breads .......... $2.75  
- Bagels with Cream Cheese .... $2.25  
- Assorted Donuts ............... $1.95  
- Muffins ........................ $2.75  
- Croissant ........................ $2.75  
- Scones .......................... $2.50  
- Brownies (2x2 square) ........ $3.25  
- Strudel Sticks ................... $1.50  
- Cookie ............................ $.75

### Bites & Minis  
**per serving**

- Mini Danish .................... $1.30  
- Mini Scones ...................... $1.30  
- Mini Bagels w/ Cream Cheese $1.30  
- Mini Cinnamon Rolls ........... $1.30  
- Mini Muffins ..................... $1.30  
- Brownie Bites ................... $1.30  
- Lemon Bites ..................... $.90  
- Cappuccino Bites ............... $.90  
- Triple Berry Bites .............. $.90  
- Strudel Bites .................... $.75  
- Mini Cupcakes ................... $1.75

### Vegan

- Cookies .......................... $1.50  
- Muffins ........................... $3.50

### Gluten Free

- Cookies .......................... $1.50  
- Tea Breads ....................... $3.00

### Desserts  
**per serving**

- Assorted Dessert Bars .......... $1.80  
- Chocolate Dipped Strawberries $2.25  
- Baklava .......................... $2.75  
- Cupcakes (chocolate or vanilla) $2.75  
  *(min order 1 dozen)*
- Brownie with Strawberries .... $4.50  

*Dark Chocolate Iced Brownie Fingers piled high with Fresh Strawberries*
Breakfast
Continental Breakfast

An additional $3.00 per entrée applies on orders of less than 10.

Breakfast Includes: Fresh Brewed Portland Roasting Coffee, Decaf, and Assorted Organic Herbal Tea

Morning Rush VEG ................................................................. $4.75
Assorted Donuts, Muffins, Bagels or Tea Breads

PCC Continental VEG ............................................................. $6.75
Basket of Assorted Mini Pastries and Mini Muffins, Seasonal Fresh Fruit Bowl

Smart Start VEG ................................................................. $8.50
Yogurt w/ Granola, Fresh Cut Fruit Bowl, Hard Boiled Egg, Mini Muffins

À la Carte Items

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Individual Yogurt w/ Granola</td>
<td>$2.00</td>
</tr>
<tr>
<td>Hard Boiled Eggs (2 per person)</td>
<td>$3.00</td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td>$2.75</td>
</tr>
<tr>
<td>(minimum order 10)</td>
<td></td>
</tr>
<tr>
<td>Bacon or Sausage</td>
<td>$3.00</td>
</tr>
<tr>
<td>(minimum order 10)</td>
<td></td>
</tr>
<tr>
<td>Vanilla Yogurt with Berries &amp; Granola</td>
<td>$3.00</td>
</tr>
<tr>
<td>(minimum order 10)</td>
<td></td>
</tr>
<tr>
<td>Fit Scramble</td>
<td>$4.95</td>
</tr>
<tr>
<td>Quinoa, Egg Whites, Sliced Almonds, Dried Cranberries</td>
<td></td>
</tr>
<tr>
<td>(minimum order 10)</td>
<td></td>
</tr>
<tr>
<td>Oatmeal served with brown sugar, raisins, milk</td>
<td>$4.00</td>
</tr>
<tr>
<td>(minimum order 10)</td>
<td></td>
</tr>
<tr>
<td>Tofu Scramble VN</td>
<td>$4.95</td>
</tr>
<tr>
<td>(minimum order 10)</td>
<td></td>
</tr>
<tr>
<td>Fresh Cut Fruit Bowl</td>
<td>$3.25</td>
</tr>
<tr>
<td>(minimum order 10)</td>
<td></td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$1.25</td>
</tr>
</tbody>
</table>
Breakfast Buffets

An additional $3.00 per entrée applies on orders of less than 10.

**Breakfast Includes:** *Fresh Brewed Portland Roasting Coffee, Decaf, and Assorted Organic Herbal Tea*

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**Panther Breakfast** .......................................................... $9.25

- Basket of Mini Pastries
- Country Fried Potatoes
- Fresh Fruit Bowl
- Your Choice of House Baked Individual Frittata *(2 per person)*:
  - Sausage, Onion, Mushroom and Cheddar
  - Spinach, Mushroom and Swiss **VEG**

**Farmhouse Breakfast** .................................................... $10.95

- Country Fried Potatoes
- Scrambled Eggs
- Mini Croissant
- Bacon OR Link Sausage

**Build Your Own Tex-Mex Breakfast** ......................... $10.95

- Tortillas *(Flour)*
- Scrambled Eggs
- Country Potatoes
- Onion
- Tomato
- Cheese
- Salsa
- Guacamole
Boxed Sandwiches & Wraps
An additional $5.00 per sandwich applies on orders of less than 5 per box lunch type.

Boxed Sandwiches Include: Your choice of bottled water (12oz) or a canned soft drink

Panther ................................................................. $9.75
Your choice of 2 sandwiches for every 10 guests
Sandwiches include:
  Turkey and Swiss, Ham and Swiss, Roast Beef and Cheddar, or Tuna
  Vegan served on chef’s choice of bread VEG
With a Bag of Chips and Fresh Whole Fruit
Gluten Free available for an additional $2.00

Italian Hoagie ......................................................... $11.75
Hoagie Roll, Turkey, Ham, Salami, Provolone, Lettuce, Tomato, Pepperoncini
With Italian Pasta Salad & Brownie

Caprese Sub .......................................................... $11.75
Mozzarella, Tomato, Pesto, Spinach, Balsamic served on Ciabatta bread
With a Fresh Fruit Cup & Dessert Bar

It’s a Wrap ............................................................. $11.75
Choose ONE type of wrap from the options below:
  Chicken Caesar
  Bacon, Lettuce & Tomato
  Turkey with Cream Cheese
  Garden Vegetable with Hummus VEG
  Chipotle Ranch Chicken Wrap
With a Bag of Chips and Fresh Whole Fruit
Boxed Salads
An additional $5.00 per salad applies on orders of less than 5 per salad type.

**Boxed Salads Include:** Your choice of bottled water (12oz) or canned soft drink.

**Chef Salad** ................................................................. $10.75
  Julienne Strips of Ham, Turkey, and Cheese
  Crisp Mixed Greens, Tomatoes, Cucumbers and Hard Boiled Egg
  Dressing on the side
  Dessert Bar

**Apple Gorgonzola Salad** ............................................... $10.75
  Your Choice of Grilled Chicken OR Tofu **VEG**
  Crisp Mixed Greens
  Gorgonzola Cheese Crumbles, Candied Walnuts, Sliced Apples
  Dressing on the side
  Dessert Bar

**Western Cobb Salad** .................................................. $10.75
  Diced Chicken
  Crisp Mixed Greens, Bacon Bits, Black Olives, Avocado,
  Tomatoes, Hard Boiled Egg, Blue Cheese Crumbles
  Dressing on the side
  Lemon Bar

**Garden Greens Cranberry Salad** **VN** ......................... $10.75
  Tofu, Dried Cranberries
  Spinach and Baby Kale
  Toasted Almonds, Pears
  Dressing on the side
  Vegan Cookie
Pan Asian ......................................................... $10.75
Your Choice of Seasoned Chicken or Tofu VEG
Asian Greens, Edamame, Mandarin Oranges, Green Onions
Toasted Almonds and Chow Mein Noodles Served with Spicy Soy Vinaigrette
Dessert Bar

Southwestern Salad ........................................ $10.75
Your choice of Seasoned Chicken or Tofu VEG
Garden Mixed Greens with Tri-Colored Corn Tortilla Strips, Black Beans,
Roasted Corn, Black Olives, Cheddar Cheese, Pico de Gallo,
Served with Chipotle Ranch Dressing
Dessert Bar

Greek Salad .................................................. $10.75
Your choice of Seasoned Chicken or Tofu VEG
Garden Mixed Greens, Tomatoes, Kalamata Olives,
Cucumbers, Feta Cheese, Red Onions, and Pepperoncini
Served with Greek Vinaigrette Dressing
Dessert Bar

Thai Chopped Salad ....................................... $10.75
Your choice of Jerk spiced Chicken or Tofu VEG
Romaine, Cabbage, Shredded Carrots, Red Bell Pepper,
Cucumber, Cilantro, Scallions and Shelled Edamame
Served with Thai Peanut Dressing
Dessert Bar

Crispy Chicken Salad ..................................... $10.75
Crispy Chicken
Mixed Salad Greens
Tomatoes, Grated Cheddar Cheese, Bacon, and Hard Boiled Egg
Dressing on the side
Dessert Bar
Buffets
All Buffets are available with **Dinner Portions** for an additional cost of $3.50 per person

**Minimum order of 10 per buffet type**

**Buffets include:** your choice of 1 of the following beverages per every 16 guests
- Fresh Brewed Portland Roasting Coffee, Assorted Organic Herbal Teas, Bottled Water, Canned Soft Drinks, Lemonade, Punch, or Iced Tea

**Mediterranean Pita Buffet** ................................................................. $14.75
- Sliced Lemon Herb Chicken
- Falafel, Pita Bread, Tzatziki Sauce
- Hummus with vegetable sticks
- Shredded Lettuce, Tomatoes, Red Onion and Diced Cucumber

**South of the Border Buffet** **VEG GF** ........................................................ $14.75
- Enchilada (Cheese or Chicken with Chile Verde or Roja)
- Southwestern Rice Pilaf
- Vegetarian Refried Beans
- Chips & Salsa
- Crisp Romaine Salad with Chipotle Ranch Dressing

**Asian Buffet** ........................................................................................................... $14.75
- Your Choices of: Orange Chicken, Teriyaki Chicken, or Yellow Curry Tofu **VN**
- Yakisoba Noodles, Sticky Rice
- Vegetable Stir Fry
- Fortune Cookie

**Cajun Buffet** ........................................................................................................... $14.75
- Cajun Spice Grilled Chicken
- Cajun Rice
- Corn Salsa
- Green Salad
- Corn Bread Muffin with Honey Butter
All Buffets are available with **Dinner Portions** for an additional cost of $3.50 per person

*Minimum order of 10 per buffet type*

**Buffets include:** your choice of 1 of the following beverages per every 16 guests  
Fresh Brewed Portland Roasting Coffee, Assorted Organic Herbal Teas, Bottled Water, Canned Soft Drinks, Lemonade, Punch, or Iced Tea

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**Greek Buffet** ................................................................. $14.75

- Grilled Lemon Herb Chicken Skewers
- Rice Pilaf
- Greek Salad (Cucumbers, Tomatoes, Red Onions, Kalamata Olives & Feta Cheese)
- Spanakopita and Pita Bread
- Tzatziki Sauce and Hummus

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**Mexican Buffet** ............................................................... $14.75

- Seasoned Ground Beef OR Chicken
- Soft Tortillas, Chips
- Spanish Rice
- Vegetarian Refried Beans
- Grated Cheese, Shredded Lettuce, Chopped Tomatoes
- Salsa, Guacamole and Sour Cream

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**Asian Chicken Salad Buffet** .............................................. $14.75

- Asian Greens, Chicken, or Tofu
- Water Chestnuts, Shelled Edamame, Green Onion, Almonds, Mandarin Oranges, Crispy Fried Wontons
- Sesame Dressing
- Bread Sticks

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**Indian Buffet** ................................................................. $14.75

- Butter Chicken
- Steamed Rice
- Chana Masala
- Raita
- Naan Bread
All Buffets are available with **Dinner Portions** for an additional cost of $3.50 per person

**Minimum order of 10 per buffet type**

**Buffets include:** your choice of 1 of the following beverages per every 16 guests
- Fresh Brewed Portland Roasting Coffee, Assorted Organic Herbal Teas, Bottled Water, Canned Soft Drinks, Lemonade, Punch, or Iced Tea

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**Deli Sandwich Buffet**

Bread Assortment, Meat & Cheese Platter
Lettuce, Tomato, Cucumber, Bell Pepper, Red Onion and Dill Pickle Tray
Chips and Cookies
Choice of One Side: Potato Salad, Pasta Salad, Garden Salad, Caesar Salad

*Add Soup for only $3.00 more per person*

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**Gluten Free Deli Sandwich Buffet GF**

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**Salad Buffet VEG**

Fresh Garden Green Salad Served with Assorted Dressings
Breadsticks & Cookies
Choice of Three Additional Side Salads: Quinoa, Red Potato, Chickpea, Greek or Pasta

*Enhance your buffet with:*

- **Soup VEG** .................. $3.25 (per person, min. order 10)
- **Mini Sandwich** ............ $3.00
- **Add Chicken or Tofu** ...... $3.50

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**Backyard BBQ**

Hamburger OR Black Bean Burger
Lettuce, Tomato, Onion, Cheese & Pickle Tray
Condiments (Mustard, Mayonnaise, and Ketchup)
Chips and Cookies
- **Macaroni, Potato OR Italian Pasta Salad** .................. $2.50 each
- **Fresh Cut Fruit Bowl** .................................................. $3.25 each
- **Hot Dogs** ....................................................................... $2.50 (per person)
- **BBQ Grill Setup (Includes 2 hours of cook time)** ............... $425
Cheese Pizza (16 Inch - Cut into 8 Slices) ................................................................. $17.95
Each additional topping ...................................................................................................................$1.50
  Pepperoni
  Italian Sausage
  Canadian Style Bacon
  Chicken
  Mushrooms
  Black Olives
  Pineapple
  Bell Pepper
  Red Onion
  Tomato
  Spinach
  Sauces: Traditional Red Pizza Sauce, BBQ, Ranch
  Gluten Free or Vegan options available for an additional ....................................................$5.00

Pretzel Bites (Served with Deli Mustard, Basket of 25 pieces) ............................................. $5.50

Tortilla Chips, Bean Dip & Salsa (min. order 10) .......... $2.75 (per serving)

Panther Break Menu (Minimum order of 10 guests) .......... $5.95 (per guest)
  Two package snack items and one beverage per guest.
  Choose one snack item:
    White Cheddar Popcorn, Whole Fruit, Pop Chips, Mini Cheese or Deep River Chips
  Choose one more snack item:
    Trail Mix, Almonds, Peanuts or Kashi Bar
  Choose one beverage:
    Assorted Soft Drinks, Bottled Water, Lemonade, Iced Tea or Punch
Platters & Appetizers
### Seasonal Fresh Fruit Platter *VEG*
An array of beautifully arranged Seasonal Fruit

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small (5 -10)</td>
<td>$26.00</td>
</tr>
<tr>
<td>Medium (11 -15)</td>
<td>$42.24</td>
</tr>
<tr>
<td>Large (16-20)</td>
<td>$55.25</td>
</tr>
</tbody>
</table>

### Veggie Platter with Hummus *VEG*
Garbanzo Beans, Garlic, Sesame Tahini and Olive Oil blended into a smooth spread served with Vegetables

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small (5 -10)</td>
<td>$16.25</td>
</tr>
<tr>
<td>Medium (11 -15)</td>
<td>$32.50</td>
</tr>
<tr>
<td>Large (16 - 20)</td>
<td>$48.75</td>
</tr>
</tbody>
</table>

### Veggie Platter with Ranch Dip *VEG*
Fresh Seasonal Vegetables with Classic Ranch

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small (5 -10)</td>
<td>$15.00</td>
</tr>
<tr>
<td>Medium (11 -15)</td>
<td>$30.00</td>
</tr>
<tr>
<td>Large (16 - 20)</td>
<td>$45.00</td>
</tr>
</tbody>
</table>

### Cheese and Crackers *VEG*
Swiss, Cheddar and Pepper Jack Served with Specialty Crackers

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small (5 -10)</td>
<td>$17.50</td>
</tr>
<tr>
<td>Medium (11 -15)</td>
<td>$35.75</td>
</tr>
<tr>
<td>Large (16 - 20)</td>
<td>$52.50</td>
</tr>
</tbody>
</table>

### Spinach Dip, Vegetables & Crackers *VEG*
Creamy Spinach Dip with Water Chestnuts Served with Carrots, Celery, Cucumbers and Crackers

<table>
<thead>
<tr>
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<tr>
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</tr>
<tr>
<td>Large (16 - 20)</td>
<td>$48.75</td>
</tr>
</tbody>
</table>
Platters & Appetizers

*Prices are Per Tray - Small, Medium and Large*

**Smoked Salmon Cheese Spread**
- Smoked Salmon and Cheese
- Served with Fresh Seasonal Vegetables and Crackers
  - Small (5 -10)   $25.00
  - Medium (11 -15)   $37.00
  - Large (16 - 20)   $50.00

**Herb Cheese Spread VEG**
- Herb Cheese Spread
- Served with Fresh Seasonal Vegetables & Crackers
  - Small (5 -10)   $20.00
  - Medium (11 -15)   $30.00
  - Large (16 - 20)   $40.00

**Antipasto Platter**
- Meats, Cheeses, Olives, Pepperoncini
- Marinated Vegetables and Sliced Baguette
  - Small (5 -10)   $34.65
  - Medium (11 -15)   $64.35
  - Large (16 - 20)   $84.16

**Meat & Cheese Platter**
- Assorted Deli Meats and Domestic Cheese
- Served with Stone Ground Mustard and Sliced Baguette
  - Small (5 -10)   $31.95
  - Medium (11 -15)   $63.50
  - Large (16 - 20)   $93.25

**Cheese Board**
- Brie, Blue Cheese, Cheddar, Swiss
- Roasted Nuts, Dried Cranberries and Sliced Baguette
  - Large (15-20)   $125.50
Cold Hors D’oeuvre

*Prices are per person & require a 2 dozen minimum per item*

**Salad Accompaniments**  
VEG  
----------------------------------------  $3.25  
Potato, Macaroni, Pasta, Quinoa, Grain, Fresh Fruit Bowl, Garden or Caesar

**Crostini**  
(1 per person)  
VEG  
----------------------------------------  $2.50  
- **Caprese**  
  Fresh Mozzarella, Basil, and Tomatoes  
  Drizzled with Balsamic Reduction  
- **Brie**  
  Savory Brie and Jalapeño Jelly

**Classic Deviled Eggs**  
(2 per person)  
----------------------------------------  $1.75  
Egg Halves stuffed with a creamy deviled egg filling

**Thai Salad Roll with Peanut Sauce**  
(1 per person)  
VEG  
----------------------------------------  $2.50  
Rice Paper filled with assorted Vegetables and Chicken

**Pinwheel Wraps**  
(2 per person)  
VEG  
----------------------------------------  $1.75  
Specialty Flavored Tortillas filled with assorted Meat and Vegetables

**Caprese Skewers**  
(1 per person)  
----------------------------------------  $1.75  
Cherry Tomato, Fresh Mozzarella and Tortellini
Hot Hors D’oeuvre

*Prices are per person & require a 2 dozen minimum per item*

**Apple Roasted Brie Bites** (2 per person) **VEG** .................................................. $3.00
   Apple Baked in Puff Pastry with Brie

**Meatballs with Sauce** (4 per person) ................................................................. $2.00
   Meatballs glazed in your choice of sauce: BBQ, Teriyaki, Bourbon, Sweet & Sour

**Sweet & Hot Wings** (2 per person) ................................................................. $2.00
   Boneless chicken wings with Asian Sweet Chili dipping sauce

**Chili Glazed Pot Stickers** (2 per person) .................................................. $1.50
   Filled Wonton wrappers, baked and drizzled with a chili glaze

**Spanakopita** **VEG** (1 per person) ............................................................... $1.65
   Layered Phyllo filled with Spinach and Feta Cheese

**Breaded Cheese Ravioli** (3 per person) **VEG** ........................................... $1.50
   Fried or Baked and Served with Marinara Dipping Sauce

**Cocktail Sausage Smokies** (3 per person) ................................................ $1.25
   Cocktail Smoked Sausage served warm in a savory BBQ sauce

**Italian Pesto Sliders** (1 per person) .............................................................. $3.49
   Pesto, Tomato, Ham, Mozzarella cheese, Italian seasoning

**French Dip Sliders** (1 per person) .............................................................. $3.49
   Thinly sliced Roast Beef, melted Provolone cheese, side of Auju sauce
Linen and China Service

- White Linen Tablecloth .................................. $10.00 (each)
- Linen Napkins ................................................. $1.00 (each)
- China Service .................................................. $2.50 (per person)
- Paper Cups ....................................................... $0.25 (each)
- Plastic Cups (9ounce) ..................................... $0.20 (each)
- 6” Paper Plates ............................................... $0.25 (each)
- 10” Chinet Plate .............................................. $0.30 (each)
- Plastic Plates (Assorted Colors) ...................... $0.05 (each)
- Plastic Silverware ........................................... $0.10 (each)
- Placemats ....................................................... $1.00 (each)