



GENERAL INFORMATION AND GUIDELINES

Panther Catering is devoted exclusively to serving the needs of the Florida Tech community. The success of your event is our primary goal. Our dedicated and knowledgeable staff is ready to assist you with all of your catering needs. In order to provide you with a professional and personalized event, please review the following guidelines. Call our catering staff at 674-8077 with questions or for assistance in planning your event. To insure the highest quality service please plan and confirm your event at least TWO WEEKS in advance.

ROOM RESERVATIONS

Call the Conference and Events Office at 674-8125 to select and reserve your room. The pricing in this guide applies to functions held in university catering rooms. Events held at other campus locations may require additional fees.

FOOD AND BEVERAGE

To place your order or schedule an appointment for event planning, call the catering office at 674-8077. The menus in this guide feature some of our most popular items, but we are happy to arrange any menu that suits your needs, theme or budget. The prices for each served or buffet meal in this guide includes beverage, standard linen and tables seating eight, culinary and wait staff when the event is held in one of our banquet facilities. Served events when more than one entrée is selected will be charged at the rate of the higher priced entrée. These events require additional staff and an additional surcharge will apply.

DELIVERY SERVICE

There are no fees when party trays are picked up by a member of your group or for deliveries totaling over \$60.00. Service fees do apply when deliveries occur or require staff outside standard business hours (8:00am-5:00pm Monday-Friday) or require extensive set up.

SERVICE

Standard served and buffet meals include two hours of service. If your event extends beyond the two hours or requires extensive set up/breakdown additional service fees apply. Wait staff and bartenders for non-inclusive events are billed \$15.00 per hour, per wait staff.

Our general guidelines for staffing are as follows:

Light Bar Service: 1 Bartender per 50 guests, beer, wine & soft drinks service

Full Bar Service: Offering mixed drinks 2 Bartenders per 50 guests

Served Meals: 1 Wait staff per 16 guests

Buffet Service: 1 Wait staff per 32 guests

GUARANTEE

While planning your event we will ask for an estimated number of guests. To assure adequate food and staff we must have your guaranteed attendance three business days before your event. (A 10% service fee applies when changes occur after that date.) This number is not subject to reduction and is the minimum number of guests for which you will be charged. The room will be set and service provided for the guaranteed number. We will prepare food for approximately 5% more than your guarantee (up to an additional 10 servings). This extra food is only for spillage or other damage; please do not factor it into your attendance.

CONFIRMATION, CANCELLATION AND PAYMENT

Your event will be confirmed after we receive your signed contract and either Banner billing information or a cash deposit. Cancellations will be accepted three business days prior to your event. After that time you will be billed for actual costs incurred. A 50% deposit is required 10 business days prior to event with the exception of those hosted by a University department using Banner. For tax-exempt clients, please forward a copy of your tax exemption certificate with your deposit. All functions are subject to Florida State Sales Tax. You may pay by cash, cashier's check, money order, Visa, MasterCard, or American Express. Final payment is due upon receipt of invoice.

ALCOHOL SERVICE

Panther Catering may offer an open or cash bar service within the banquet facilities located in the Denius Student Union Building. Events requesting alcohol service where students will be in attendance requires the approval of the Student Activities Office. In accordance with state law, we ID.

EVENT DÉCOR AND SET UP

We can help you find many items to enhance your event including floral arrangements, ice carvings, pipe and drape, lighting and party tents. Floor-length table covers, overlays, votive candles and mirrors are available at additional cost.

Standard tablecloths and napkins are included in the cost of your luncheon or dinner with china service. Linen for tables other than the food buffets, for extra tables (i.e. registration table) and specialty linens are available at additional costs.

QUALITY AND FOOD SAFETY

For every function, large or small, we will provide the finest service and food available. Our professional chefs use premium ingredients to make your meal a memorable experience. We follow industry mandated food handling procedures for your protection. Those procedures include: not serving food that isn't produced by Panther Catering or one of our approved vendors; adhering to time and temperature limits for safely serving food; and not allowing the removal of foods from functions for later consumption. These procedures are to protect your guests and the University.

FLORIDA TECH UNIVERSITY CATERING ROOM CAPACITIES

FACILITY	SERVED MEALS	BUFFET STYLE	RECEPTION STYLE
• The Hartley Room	170	140	240
• The Board of Trustees Room	48	40	60
• All Faiths Center	120	120	150

All catered meals outside the Student Union Building will be assessed a service charge based on your set up requirements.

- * *Campus groups may reserve the Board of Trustees Room through the President's Office*
- * *Capacities can vary according to special set up requirements.*

CONTINENTAL BREAKFAST

All refreshments are served buffet style and include coffee, hot tea and iced water.
(available at our banquet facilities see our ala carte menu on page XXX for deliveries)

CONTINENTAL "THE BASICS" \$3.25

Chilled Orange Juice
Fresh Baked Cinnamon Rolls,
Banana Bread & Fruit Danish

CONTINENTAL PLUS \$4.75

Chilled Orange Juice
Petite Bagels & Fruit Danish
Fresh Fruit Cups

MENU ADDITIONS: Fresh Fruit Cups \$1.50

SERVED BREAKFAST

Beverage service includes coffee, hot tea, chilled orange juice and iced water.

"FLORIDA SUNRISE" \$7.75

Fresh Scrambled Eggs w/ Tomato & Scallion
Hash Browns & Choice of Breakfast Meat
Buttermilk Biscuit

"QUICHE LOVERS' CHOICE" \$8.75

Lorraine, Roasted Vegetable or Spinach/Mushroom
Fresh Fruit Wedges
Fresh baked Muffins

CUSTOM MENUS: Our Chef can easily customize your menu selection.

BREAKFAST BUFFET

Buffets are available for groups with a minimum of 25 guests. At a per person base fee of \$3 it includes service for one hour, chilled orange juice, hot tea, coffee and iced water.

Buffets priced according to selection.

(Minimum \$8.00)

EGG OPTIONS \$1.50

Scrambled
Scrambled with Cheese

SYRUP ENTREES \$1.50

Buttermilk Pancakes
Blueberry Pancakes
Waffles

OMELETS \$2.00

Cheese Ham & Cheese
Western Spanish

FRITTATA \$2.00

Lorraine Chicken & Broccoli
Broccoli & Cheese Tomato Basil

BREAKFAST MEATS \$1.50

SIDE ITEMS \$1.00

Crisp Bacon	Sliced Ham	Home Fries	Grits
Sausage Links or Patties		Potatoes O'Brien	
Corned Beef Hash		Hash Browns	

FRUITS & YOGURTS \$1.50

Fruit Cup or Wedges	Yogurt with Fruit
	Warm Apple Crisp

BAKERY SELECTION \$1.00

Assorted Bakery
Bagel Assortment w/ Toppings \$1.50

BOXED LUNCHES

Perfect for business lunch meetings. Entrees provided with disposable containers and utensils. Salad entrees are served with crackers or banana nut bread and all include soft drinks. Price includes on-campus complimentary delivery service for *Groups of 12 or under*.

Grilled Chicken Breast over garden greens w/ sliced egg & choice of dressing \$6.75

Chicken Caesar Salad julienne of grilled chicken breast on a bed of romaine lettuce topped with croutons, grated parmesan cheese and traditional Caesar dressing \$6.75

Greek Salad crisp romaine lettuce topped with feta cheese, fresh tomato wedges, sweet red onions, ripe olives, pepperoncini and finished with a classic Greek vinaigrette \$6.75

Chef Salad julienne of ham, turkey breast, Swiss and American cheeses over a bed of mixed greens with tomato wedges and hard boiled egg slices with your choice of dressing \$6.75

Seasonal Fresh Fruits w/ choice of cottage cheese, tuna or chicken salad \$7.25

Choice of Sandwich or Wrap with chips and cookies \$6.95

MENU ADDITIONS: Exchange Bottled Juice, Water or Raspberry Iced Tea for Soft Drink add 80¢

LIGHT LUNCH OPTIONS

Beverage service includes iced tea, lemonade and water.
Salad entrees are preset with baskets of fresh baked rolls or muffins.

\$10.00 Teriyaki Chicken Grilled teriyaki chicken strips over spinach & mixed greens, scallions, toasted almonds, mandarin oranges and snow peas served with grilled pineapple vinaigrette & wonton crisps.

\$10.00 Sante Fe Cobb Adobo chicken, corn, black beans, tomato, Monterey jack cheese, red onion on a bed of greens with avocado ranch dressing

\$12.00 Shrimp Skewer over garden greens served with Pineapple Dijon dressing

\$9.00 Charbroiled Chicken Salad Crisp romaine and iceberg lettuce tossed with garden vegetables and topped with sliced egg, onion, mandarin oranges and charbroiled chicken breast served with assorted dressings

\$9.00 Garlic Chicken Caesar Salad Crisp romaine tossed with our own Caesar dressing, parmesan cheese, fresh croutons and tender chicken breast.

\$9.75 Classic Chef Salad Mixed garden greens topped with ham, turkey, Swiss and American cheeses, tomato, red onion and sliced egg served with assorted dressings.

SOUP SELECTION

Soups may be added to any entree, salad or sandwich, served with crackers add \$2.00

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|-------------------------|---------------|--------------------------------|
| Corn Chowder | Minestrone | 3 Onion Soup w/ Asiago Crouton |
| Cream Potato with Bacon | Pasta Fagioli | Tomato Bisque |

DELI BUFFET

Self-serve beverage service includes iced tea or lemonade and water. \$9.75

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| <i>Trays of the following</i> | <i>Choice of Two Salads</i> |
| Sliced Roast Beef, Turkey and Ham | Tossed w/ Dressing Assortment or Caesar Salad |
| Swiss, American & Cheddar Cheeses | New Potato Summer Salad or Classic Potato Salad |
| Topping and Condiment Selection | Feta & Vegetable Rotini Salad |
| A Variety of Breads | Creamy or Oil Based Italian Pasta Salad |
| Assorted Cookies | Mixed Fruit |

SIGNATURE ENTREES

The price for served meals includes Beverage Service (iced tea, water, coffee and hot tea), Fresh Baked Rolls and a choice of “*Starter Soup or Salad*”

For special occasions you may upgrade your selection to our “*Signature Soups & Salads*”

See page 8 to add one of our “*Dessert Selections*” to complete your meal

STARTER SOUP OR SALAD

Vegetable Barley	Classic Caesar Salad
3 Onion Soup w/ Asiago Crouton	Garden Salad w/ Dressing Assortment
Pasta Fagioli	Field Greens with Choice of Vinaigrette

SIGNATURE SOUPS & SALADS: Add \$1.00 per guest

Wild Mushroom & Smoked Gouda	Chophouse w/ chopped Fresh Vegetables
Seafood Bisque	Spinach & Spicy Pecans
Corn & Crab Chowder	Wedge Salad

CHICKEN

\$14.75 Sweet Georgia Chicken Pecan crusted chicken breast with peach burre blanc served with Vidalia onion pilaf & candied carrots

\$14.75 Chicken Barcinni Marinated tomato, fresh mozzarella & sage cream on herbed linguini, chicken & broccoli florets

\$14.75 Chicken Lorraine Chicken breast stuffed with caramelized onion, bacon & Swiss w/ wilted spinach sauce, roasted garlic mashed red potatoes and chef's choice seasonal vegetable

\$14.75 Chicken Marsala Tender chicken breast sautéed with fresh mushrooms in a Marsala wine sauce accompanied with parslid potatoes and fresh seasonal vegetables.

\$14.75 Bourbon Street Chicken Sautéed chicken breast w/ Cajun shrimp & crab sauce served with roasted corn & red pepper pilaf, green beans w/ toasted pecans

BEEF

\$15.50 Black Pepper Roast Sirloin with cabernet gorgonzola sauce, horseradish mashed potatoes and chef's choice of seasonal vegetable

\$17.50 Garlic Roasted Tenderloin with port wine & wild mushroom demi-glaze, duchess potatoes & chef's choice of seasonal vegetable

\$22.50 Petite Beef Tenderloin Filet with sundried tomato béarnaise, fire roasted potatoes & chef's choice of seasonal vegetable

\$21.50 Grilled New York Strip with roasted shallot demi-glaze, scallion mashed Yukon gold potatoes and chef's choice seasonal vegetables.

PORK/DUCK/LAMB

\$14.75 Herbed Roasted Pork Loin with pommery mustard sauce, scallion mashed potatoes and seasonal vegetable

\$14.75 Grilled Pork Tenderloin with cherry port wine glaze, red duchess potatoes and seasonal vegetables

\$16.50 Maple Leaf Duck with cranberry Grand Marnier glaze, candied almond rice and snow peas

\$20.00 Dijon & Herb Lamb Chops with mint lamb jus, garlic angel hair pasta and seasonal vegetable

SEAFOOD

\$14.75 Garlic Horseradish Crusted Salmon with pinot grigio sauce, pesto mashed potatoes and seasonal vegetable

\$18.00 Shrimp Pesto with chili garlic angel hair pasta and julienne vegetables

\$14.75 Citrus Scented Mahi-Mahi with orange cilantro relish, thyme scented orzo pasta

\$14.75 Grouper Parmesan with roasted garlic aioli, sun-dried tomato pilaf and seasonal vegetable

\$14.75 Tilapia Portafino with mushroom, tomato & shrimp served with lemon basil orzo

\$19.00 Pan Seared Giant Scallops with saffron sauce, angel hair and snow peas

PASTAS & VEGETARIAN

\$13.00 Classic Lasagna choose beef or vegetarian lasagna, layers of pasta, provolone, parmesan and ricotta in either red or white sauce

\$13.50 Roasted Vegetable stuffed Pepper with plum tomato sauce

\$14.50 Stuffed Portabella stuffed with sun-dried tomato & feta w/ roasted garlic sauce

PERFECT PARINGS

\$25.00 Petite Fillet & Pesto Shrimp filet is topped with buttermilk blue cheese & cognac demi-glaze, pesto shrimp w/ golden garlic sauce served w/ roasted red pepper duchess potatoes and fresh asparagus

\$17.00 Tuscan Salmon & Chicken Athena salmon is topped w/ pine nuts & roasted garlic tomato broth, sautéed chicken topped w/ spinach, feta & caramelized onions served w/ orzo au gratin & grilled zucchini

\$21.00 Black Pepper Roast Sirloin & Chicken Chesapeake carved sirloin w/ shallot shitake au jus, blue crab & spinach stuffed chicken w/ lobster sauce served with lemon thyme angel hair & broccoli

DESSERT SELECTIONS Priced Per Person

\$2.00
Chocolate Layer Cake
Cheesecake w/ Fruit Sauce
Crème Brulee
Lemon Layer Cake
Key Lime Crumb Cake

\$3.75
Chocolate Lovin' Spoon Cake
Carmel Apple Pie
Carrot Cake
Key Lime Pie
Chocolate Peanut butter Pie

SIGNATURE BUFFETS

CREATE YOUR OWN LUNCH AND DINNER BUFFETS

\$19.00 PER GUEST

Buffets are available for groups with a minimum of 25 guests; it includes buffet service for one hour, fresh baked breads, whipped butter, iced tea, coffee and water.

ENTREES Choose Two

BEEF & PORK

Garlic Roasted Sirloin w/ Caramelized Shallot & Merlot Sauce
Roasted Pork Loin w/ Pommeray Onion Sauce
Apple & Walnut stuffed Pork w/ Rum Raisin Glaze
Hickory Pit Ham w/ Dijon Gingersnap Glaze
Pork Loin w/ Cranberry Port Wine Sauce

POULTRY

Thyme Seared Sautéed Chicken w/ Balsamic Mushroom Glaze
Sautéed Chicken w/ Sun-dried Tomato Cream
Grilled Chicken w/ Orange Cilantro Burre Blanc
Chicken Chasseur w/ Tomato Mushroom Demi-glaze
Roasted Chicken w/ Tomato Olive Caper Relish
Chicken Almondine w/ Amaretto Sauce
Mesquite Rubbed Turkey w/ Sweet Pepper Sauce

SEAFOOD MARKET PRICED

Salmon w/ Chardonnay & Leeks
Butter Poached Cod w/ Tomato Caper relish
Grouper w/ Roasted Garlic & Wilted Spinach
Tilapia Portafino

CARVED ENTREES

Honey Glazed Ham w/ Molasses Mustard Sauce
Turkey Breast w/ Cranberry Glaze
Top Round Au Jus w/ Horseradish Sauce

VEGETARIAN

Roasted Vegetable stuffed Peppers w/ Plum Tomato Sauce
Roasted Ratatouille Penne

SIDE DISHES Choose Two

Jasmine Rice
Rice Pilaf
Spanish Rice
Garlic Roasted Potatoes
Parsley Buttered Potatoes

Parsley Buttered Bowtie Pasta
Scalloped Potatoes
Scallion Garlic Mashed Potatoes
Roasted Red Skin Potatoes
Seasonal Vegetable

Caesar	SALAD SELECTIONS Choose Two	Classic Potato Salad
Tex-Mex Potato Salad	Tossed w/ Dressing Assortment	Cilantro Black Bean & Rice Salad
Corn & Black Bean Salad	New Potato Summer Salad	Mediterranean Pasta Salad
Garden Pasta & Parmesan	Feta & Vegetable Rotini Salad	Parmesan & Vegetable Rotini
Greek Pasta Salad	Creamy Italian Pasta Salad	Mixed Fruit
	DESSERT SELECTIONS Choose One	
Chocolate Layer Cake	Lemon Layer Cake	Carrot Cake
Cheesecake w/ Fruit Sauce	Boston Cream Pie	Drunken Berry Short Cake
Crème Brulee	Flan	

TRADITIONAL BUFFETS

Buffets are available for groups with a minimum of 25 guests. They include buffet service for one hour beverage service includes iced tea, water, coffee and hot tea.

\$14.00 ITALIAN TRATTORIA

Choose one Salad: Antipasto or Caesar Salad
 Roasted Vegetables
 Chicken Roma
 Baked Ziti – Choose from Italian Sausage or Traditional Meat Sauce
 Sliced Italian Bread with Basil-Garlic Butter
 Tiramisu

\$14.00 PANTHER'S FAVORITE

Choice of Tossed Salad, Caesar or Mediterranean Pasta Salad
 Chicken Pommery (mustard & chive)
 Roast Beef w/ Peppercorn Sauce
 Oven Roasted Reds
 Vegetable Du Jour
 Choice of White, Yellow or Chocolate Layer Cake

\$14.00 FUN IN THE SUN

Choice of Tossed Salad, Caesar or Mediterranean Pasta Salad
 Chicken Fresca w/ Tomato Basil & Parmesan
 Seafood Cavatapi w/ Tarragon Cream Sauce
 Rice Pilaf
 Vegetable Du Jour
 Choice of White, Yellow or Chocolate Layer Cake

\$16.00 FALL HARVEST

Choice of Tossed Salad, Caesar or Mediterranean Pasta Salad
 Roast Pork Loin w/ Cranberry Demi Glaze
 Chicken Almondine w/ Roasted Almond Cream Sauce
 Wild Rice Blend
 Vegetable Du Jour
 Choice of White, Yellow or Chocolate Layer Cake

ALTERNATE ENTREES: Chicken Breast w/ Sun-dried Tomato Cream Sauce, Broccoli & Cheese Frittata, Fettuccini Alfredo, Pasta Primavera, Chicken w/ Caper Cream Sauce, Baked Ziti

RECEPTIONS

HORS D'OEUVRES

Priced A la Carte (*Items marked with an asterisk are market-priced good until 1/8/08.*)

\$5.95 PER DOZEN	\$9.95 PER DOZEN	\$11.95 PER DOZEN
Cocktail Meatballs	Chicken Sate w/ Peanut Sauce	Ruben Puffs
Bruschetta – variations	Blue Cheese & Walnut Canapés	Roasted Garlic Shrimp Puffs*
Feta or Onion Asiago Puffs	Sausage Stuffed Mushrooms	Curried Crab Puffs
Smoked Salmon Profiteroles	Ham wrapped Asparagus*	Spinach & Artichoke stuffed
Pepperoni & Asiago Pinwheels	Fried Five Cheese Ravioli	Mushrooms
Medium Butterflied Breaded Shrimp*	Fried Beef Ravioli w/ Diablo Sauce	Spinach & Smoked Gouda stuffed
Mini BBQ Chicken Pizza	Vegetable or Pork Egg Rolls*	Mushrooms
Sesame Tuna on Toast Points	Large Butterflied Breaded Shrimp*	Chicken Drumettes*
Mini Margarita Pizza	Medium Coconut Breaded Shrimp*	Fried Wild Mushroom Ravioli w/
	Oriental Style Breaded Shrimp*	Horseradish Sauce
	Tomato Mozzarella Balsamic Canapés	Large Coconut Breaded Shrimp*
		Medium Shrimp Cocktail*

When selecting shrimp options choose from Cajun spiced or traditional dipping sauces

BEVERAGE BAR SERVICE

Complete Open Bar includes bartender (1), wine, beer, soft drinks and bottled water. Set Up Fee \$55.00. Additional bartender \$15 per hour. Bar Service w/o cocktails set up fee \$38. **Cash Bar Service** also available.

Wine (bottle)	\$16.50	Water/Bottle	\$1.25
Beer (domestic)	\$3.00	Soft Drink/Can	\$1.00
Beer (import)	\$3.50	Premium Cocktails	\$4.50

A LA CARTE PARTY TRAYS, SNACKS AND BEVERAGES

Prices include paper items as required. All party trays serve approximately 20 people.

Meat and Cheese Tray \$41	Domestic Cheese Selection \$29
Cubed Swiss & Cheddar Cheeses	Cubed Swiss & Cheddar Cheeses
Sliced Genoa Salami & Pepperoni	Choice of Cheese Ball – Pineapple, Olive or Garlic
Choice of Cheese Ball - Pineapple, Olive or Garlic	Cracker Selection
Cracker Selection	

Deli Platter \$115	Crisp Vegetable Selection with Dip \$20
Sliced Turkey, Ham & Roast Beef	Fresh Fruit Kabobs \$32.00*
Swiss, Cheddar and American Cheese	Fruit & Cake Skewer per dozen \$18*
Topping and Condiment Selection	Seasonal Fruit Wedges \$28*
Assorted Breads & Rolls	Finger Sandwiches (48 pcs) \$28
	Assorted Sandwich/Wraps 4.25 each

MIXED HORS D'OEUVRES PLATTER We've selected some of the most popular cold Hors d'oeuvres and offer them as a convenient platter, 60 pieces garnished with crisp greens and fresh vegetables. Platter includes: deviled eggs, tea sandwiches, meat & cheese triangles and seasoned pinwheels. \$28

7 LAYER MEXICAN DIP served with corn tortilla chips \$17.25

5 LAYER VEGGIE MEXICAN DIP served with corn tortilla chips \$15.75

COURT-BULLION POACHED SALMON with an array of condiments *Market Price*

HUMMUS OR SPINACH DIP served with sliced breads & pita points per cup \$5

ARTICHOKE DIP served warm with Tortilla Chips per serves up to 10 guests \$11.25

DEVEILED EGGS priced per dozen pieces \$4

ANTIPASTO PLATTER serves up to 20 guests, green & black olives, pepperoncinis, salami, pepperoni, pepper jack & provolone cheeses, ricotta parmesan spread & garlic toast \$30

MINI SANDWICHES roast beef, turkey & ham on silver dollar rolls served with condiments (12 rolls) \$18.59

CHEF TENDED ACTION STATIONS

Chef tended stations are available for groups of 25 or more and are priced per guest.

CAESAR SALAD STATION \$4.75

Romaine, Croutons, Fresh Grated Parmesan, tossed with your guests' choice of Shrimp or Chicken

PRIMA PASTA STATION \$5.75

Choice of two sauces Marinara, Bolognese, Diablo, Alfredo, or Pesto Cream

Choice of two – Shrimp, Chicken, Italian Sausage, or Roasted Eggplant

Our chef will select the appropriate condiments to compliment you pasta selection

DESSERT STATION \$3.75

Choice of Flambé served over French Vanilla Ice Cream– Cherry or Banana Almond or Bananas Foster

CARVING STATION 1 \$2.60

Choice of Garlic Peppercorn Roasted Beef or Hickory Pit Ham served with petite rolls & condiments

CARVING STATION 2 \$3.20

Chimichuri & Bacon Wrapped Turkey Breast served with petite rolls & condiments

CHIPS AND SNACKS

Includes paper food trays and napkins as required

Ruffles Potato Chips 20 ounce bag	\$5.50	Nachos or Tortilla Chips 16 ounces	\$3.25
French Onion Chip Dip, Per Cup	\$1.99	Chunky Salsa, Per Cup	\$3.00
Cheese Ball (1 pound) with Crackers	\$15.00	Seasoned Snack Mix, Per Pound	\$7.79
Mixed Nuts, Per Pound	\$15.00	Mints, Per Pound	\$3.95
Assorted Wraps priced each	\$4.25		

SWEETS AND HEALTHY OPTIONS

Priced Per Dozen Includes butter, jelly and cream cheese, plastic knives and napkins as required

Miniature Muffins	\$6.25	Doughnuts	\$9.75
Choice of Standard Size Muffin	\$12.00	Fruit Danish	\$12.00
Banana Bread, Sliced	\$4.95	Cinnamon Streusel Coffee Cake	\$6.39
Sliced Bagels, 12 Halves	\$13.00	Brownies	\$8.00
Otis Spunkmeyer Cookies	\$6.00	Bar Cookies	\$8.75
Iced Cookies	\$8.00	Cinnamon Rolls /Iced	\$7.25
Biscotti – Assorted	\$7.20	Chocolate Hazelnut Stick Cookies	\$4.75
Mini Doughnuts (chocolate or sugar coated)	\$5.00	Scones, Assorted Flavors	\$12.00

Mini Bear Claws \$15.00

BEVERAGES BY THE GALLON

Serves approximately 12-14. Includes condiments, ice, paper cups and beverage napkins as required.

Coffee	\$12.00	100 % Orange Juice	\$13.50
Hot Chocolate	\$8.00	Iced Tea	\$6.50
Hot Brewed Tea	\$6.50	Tropical Fruit Punch	\$16.50
Orange Creamcicle Punch	\$17.00	Red Fruit Punch	\$3.50
Lemonade	\$3.00		

BEVERAGES BY THE POT/PITCHER/EACH

Serves approximately 6-8. Includes condiments, ice, paper cups and beverage napkins as required.

Coffee	\$8.00	100 % Orange Juice	\$6.75
Hot Brewed Tea	\$3.25	Iced Tea	\$3.25
Lemonade	\$1.50	Tropical Fruit Punch	\$8.25
Bottled Water priced each	\$1.25	Red Fruit Punch	\$1.75
Bottled Iced Tea priced each	\$1.50	Soft Drinks, can	\$1.00