



MATC Catering Services

Phone: 414-297-6833

Fax: 414-297-8397

Revised Effective August 22, 2011

WHO PROVIDES CATERING AT MATC?

MATC Catering Services is the sole and exclusive caterer for all food service and hospitality functions on campus property.

WHERE DO I START?

No food order can be processed until a room has been reserved and approved through the Scheduling Offices at each campus. **Please consider SET-UP and CLEAN-UP TIME.** The Catering Coordinator can help you determine the amount of time needed. Milwaukee (414) 297-6309, West Allis (414) 456-5301, Mequon (262) 238-2205. Oak Creek (414) 571-4748.

HOW MUCH LEAD TIME DO I NEED?

Catering orders **must** be received at least **72 hours** prior to an event. Orders received less than 72 hours prior to an event may be declined, and will be assessed a 10% surcharge.

All cancellations must be made at least 24 hours before the date of an event. Cancellations without a 24-hour notice will be billed at 50% of the estimated cost. The customer may also be charged for unrecoverable costs incurred by MATC Campus Catering Services.

*****Banquet functions exceeding 50 people must be booked at least two weeks in advance.*****

*****A staffing fee may be assessed to weekend events or functions.*****

HOW DO I ESTIMATE COSTS?

Consult the Catering Guide for typical pricing. Also note that catering orders accepted less than 72 hours prior to an event will be assessed a 10% surcharge. A surcharge will also be assessed for functions exceeding prearranged event time ranges.

HOW DO I ARRANGE BILLING?

Internal Clients: An Internal Requisition Form must be completed and attached to the Catering Request Form.

Submit to: Anne Christ-Roman, Catering Coordinator at 297-6833

E-Mail: christ-a@matc.edu or Fax: 414-297-8397. Phone: 414-297-6833; Cell Phone: 414-234-6218. You can also reach our office assistant at catering@matc.edu or 414-297-8183.

External Clients: Clients may be required to pay 50% - 75% of the estimated charges one month prior to the event. The remaining amount will be invoiced to the customer following the event.

WHAT ELSE DO I NEED TO KNOW?

All catering functions must be confirmed at least 24 hours prior to the event via e-mail or fax. According to college policies, no food can be served in the auditoriums, Teleconference Center rooms or classrooms. A separate room/space must be reserved for food services.

All pricing is subject to change. Please verify current price information.



MATC Catering Services Request Form Information

MATC Campus Catering is the sole and exclusive caterer for all food service functions on campus property.

1. No food order can be processed until a room has been reserved and approved through the Class **Scheduling office: M272, 414-297-6909**. Please consider SETUP and CLEANUP time. The Catering Coordinator can help you determine the amount of time needed: Anne Christ-Roman, **414-297-6833**.
2. Catering orders **must** be received at least **72 hours** prior to an event. A 10% surcharge will be assessed for services without this notice, or they may be declined. A 10% surcharge will also be assessed for functions exceeding prearranged times. **All cancellations must be made at least 24 hours before the date of event.** Cancellations without a 24-hour notice will be billed at 50% of the estimated cost. The customer may also be charged for unrecoverable costs incurred by MATC Campus Catering Services. **Banquet functions exceeding 50 people must be booked at least two weeks in advance.**
3. **Internal Clients: An Internal Requisition Form must be completed and attached to this Catering Request Form.** Submit to: Anne Christ-Roman, Catering Coordinator at 297-6833
E-mail: christ-a@matc.edu or fax: 414-297-8397; phone 414-297-6833 Cell phone: 414-234-6218.
You can also reach the catering office assistant at catering@matc.edu or 414-297-8183.
4. **External Clients:** Clients may be required to pay 50% - 75% of the entire invoice amount one month prior to the event. The remaining amount will be invoiced to the customer following the event.
5. **A staffing fee may be assessed to weekend events or functions.**
6. All catering functions will be confirmed at least 24 hours prior to the event via e-mail or fax.
7. MATC Administrative Regulations and Procedures state that no food can be served in the auditoriums, Teleconference Center rooms or classrooms. A separate room/space must be reserved for food services.
8. Prices are subject to change. Please contact the Catering Coordinator to verify current price information.

Catering Capacities:

Banquet functions exceeding 50 people must be booked at least two weeks in advance. A staffing fee may be assessed to weekend events or functions.

Seasonal Catering operations run May – August. During this time parties of 200 or more people must be placed at least one month in advance to guarantee staffing.

M605: 150 People plated dinner (Limited to 2 entrees, vegetable, starch)

230 People buffet/ boxed Lunch

350 People buffet/ boxed Lunch (with rooms M612/M614/M616 reserved for additional seating)

M612: 25 People- plated/ buffet/ boxed Lunch

M614: 25 People -plated/ buffet/ boxed Lunch

M616: 70 People plated/ buffet/ boxed Lunch

S114/S120: 100 People - Buffet/ Boxed Lunch (setup /served in S114)

*****Student Center Atrium:** 200 People per floor buffet 350-400 people max per

*****Cafeteria and Stage:** 300 People buffet/ 200 People

*** **Use of this space must be approved by the Director of Student Life at (414)297-6870.**



MATC CATERING SERVICES ORDER FORM

Name of Client: _____
 Phone: _____
 Email: _____
 Campus/Dept.: _____
 Name or Type of Event: _____
 Contact Person: _____

Date of Function: _____
 Room Reserved: _____
 Number of Guests: _____
 Time Food is to be Delivered: _____
 Food Clearing/Pick-up Time: _____

TYPE OF SERVICWARE:

Extra charge for china – (List menu selections in section #2 below)

China service _____ Plastic service _____
 Linens on _____ Individual Tables

TYPE OF SERVICE:

Buffet _____ Pre-plated _____
 Boxed _____ Table service _____
 (Extra charge per server)

PLEASE INDICATE AMOUNT NEEDED

All catered events are supplied with pitchers of water

- | | | | | |
|----------------------|---------------------|----------------|------------------|------------------|
| ___ Milk | ___ SODA ___ Diet | ___ PASTRIES | ___ Yogurt | ___ COOKIES |
| ___ COFFEE ___ Decaf | ___ ICED TEA | ___ MUFFINS | ___ Granola Bars | ___ BROWNIES |
| ___ TEA | ___ FLAVORED WATER | ___ BAGELS | ___ Fruit Cup | ___ BARS |
| ___ JUICE | ___ SPARKLING WATER | ___ CROISSANTS | ___ Hot Cereal | ___ CAKES & PIES |
| ___ JUICE PITCHER | ___ PUNCH | ___ HARDROLLS | ___ Whole Fruit | ___ TEA COOKIES |

SECTION #2: LIST MENU SELECTIONS OR SPECIAL REQUESTS:

(APPETIZER SERVICE, FULL MEAL, BUFFET, ETC.)

MATC CATERING ORDERS – Submit to Anne Christ-Roman, Catering Coordinator, at Christ-a@matc.edu or fax to (414) 297-8397 a minimum of 72 hours prior to your event.

ACCOUNT NUMBER TO BE CHARGED:

(Required at the time order is placed.)

FUND	LOC	COST CENTER	CLASS	PROJECT/ ATTRIBUTE

Requested by _____ Approved By _____ Date _____

ACCOUNT NUMBER TO BE CREDITED:

FUND	LOC	COST CENTER	CLASS	PROJECT/ ATTRIBUTE	AMOUNT

Date Order Received: _____ Date Confirmed _____ Date Billed _____ Amount Billed _____

PRICING FOR BAR SETUP

Administrative Regulation and Procedure FF0601 states: Alcoholic beverages may **not** be consumed on the premises of Milwaukee Area Technical College, except for functions sponsored by academic, support, and/or service departments as approved by the MATC Executive Vice President and Provost (Dr. Vicki Martin 297-7269).

Catering at all MATC campuses must be provided by the MATC Catering Services Department. Outside caterers are prohibited from catering on the MATC campus except with prior approval of the MATC Catering Services Department.

All menus for banquets and receptions should be planned two weeks prior to the event. A guaranteed number must be submitted three business days prior to the event. User groups are responsible for payment of the confirmed number or the actual number served; whichever amount is greater.

Following are the fees charged by the MATC Catering Department for bar setups.

Any bar setup: Bartenders' fee of \$25 per hour, minimum of 4 hours

Bar setup using disposable glassware: \$50 setup fee

Bar setup using glassware: \$100 setup fee

According to MATC Board Policy, you must also contact the Public Safety Department to contract a Public Safety officer for your event.

EXTRA CHARGES – CATERING SERVICES

Service Charge for Setting up the Catering \$17.25

Delivery off Campus \$17.25

China Service: \$2 per person

Parties over 50: additional labor charge for dishwashing, minimum \$40

Extra Skirted Tables \$8 per table

Linen Tablecloths \$5 per Banquet or \$ 10 per 6 Ft Square or Round

Available in white only

Linen Napkins \$1 each

Available in White, Teal, Rose, or Burgundy only

Buffet Service/Tables Pre-Set – There is a charge for setting tables for a buffet meal that includes place settings, water, salad, desserts, etc.

\$15 per every 30 people – weekday

\$20 per every 30 people – weekend and evenings

Linen-like table covers are available in your choice of colors (with two weeks' notice): \$4.75 per table cover

Linen-like napkins are available in your choice of colors (with two weeks' notice): \$0.50 per person

Table Service: \$15 per hour per staff member; minimum four hours per every 20 guests

An additional charge will be assessed if you want servers on the buffet line.

Bud vases or centerpieces are available at an additional charge.

There is no charge for the linens on the buffet set-up.

MATC Campus Catering

Breakfast Buffets

Assorted juices, coffee and/or tea service accompany the following buffets

All Breakfast Buffets consist of 1 piece of bakery per person; yogurt, granola bars and Whole fruit may be substituted for pastries.

Continental

*Assorted breakfast breads and pastries served with preserves, butter and cream cheese
\$5.50 per person*

Deluxe

Fresh scrambled eggs served with sautéed mushrooms, chives, sausage links, bacon or ham and breakfast potatoes - Includes Continental

\$10.00 per person

♥ We offer non-cholesterol eggs

Omelet Station

Omelets made to order with choice of ham, bacon, mushrooms, onions, green peppers, tomatoes, cheddar and mozzarella cheese. Includes Continental \$12.00 per person

(Stations are priced per person and fee for chef \$20.00 per hour)

Additional Breakfast Items:

Alterra Coffee..... \$15.25 per gallon

Alterra Decaf Coffee..... \$15.25 per gallon

Tea..... \$14.75 per gallon

Each gallon yields approximately 10 twelve-ounce servings

Bakery

Pastries and Donuts..... \$15.00 per dozen

Muffins..... \$15.00 per dozen

♥ Bagels..... \$15.00 per dozen

Cinnamon croissants..... \$16.50 per dozen

♥ Fresh whole fruit basket..... \$1.10 per person

Fruit topped crepes..... \$2.50 per person

English muffins..... \$1.15 per person

Biscuit..... \$1.15 per person

♥ Yogurt..... \$1.50 per person

♥ Bottled juice..... \$2.00 per person

Breakfast Sandwiches: muffin or biscuit

Ham or sausage, egg and cheese..... \$3.75 per person

Ham or sausage and egg..... \$3.50 per person

Bagel, sausage or ham egg and cheese... \$3.75 per person

Breakfast Croissant..... \$4.00 per person

This menu is served on disposable wear. China: \$2.00 per person extra.

MATC CATERING

Beverage Service

*Alterra Coffee.....	\$15.25 per gallon
*Alterra Decaf Coffee.....	\$15.25 per gallon
*Hot Tea	\$14.75 per gallon
*Hot Chocolate.....	\$12.50 per gallon
*Hot Spiced Apple Cider.....	\$11.00 per gallon
Soda	\$1.30 per person
Bottled Juice	\$2.00 per person
Pitchers of Juice	\$9.00 per Pitcher
Lemonade	\$1.30 per person
Iced Tea.....	\$1.30 per person
Milk.....	\$1.00 per person
Bottled Water.....	\$1.45 per person

**Each Gallon yields approximately 10 twelve-ounce servings*

Punch Bowl Set-up (25 Guest Minimum)

Fruit Punch	\$12.50 per gallon
Citrus Punch	\$13.00 per gallon

Pricing for MATC Bar Set-Up

Following are the fees charged by the Catering Department for bar set-ups:

Any Bar Set-up Bartender's Fee of \$25.00 per hour, Minimum of four hours \$100.00

Bar Set-up using disposable Glassware.....	\$50.00 Set-up fee
Bar Set-up using Glassware.....	\$100.00 Set-up fee

Bar Prices

WINE	\$ 4.50
DOMESTIC BEER	\$ 4.00
IMPORTED BEER	\$ 4.75
WINE COOLERS	\$3.75
SODA	\$ 1.50
BOTTLED WATER	\$ 1.50

According to MATC Board Policy, you must contact the Public Safety Department to contract a Public Safety Officer for your event.

SNACK ITEMS

<i>Fresh Baked Cookies</i>	\$7.00 per dozen
<i>Assorted Bars or Brownies</i>	\$ 1.29 each.....\$14.99 per dozen
<i>(Includes, Éclairs, Petite Fours, French Pastries, Cream Puffs, & Assorted Cheesecakes)</i>	
<i>Mints (One lb.)</i>	\$5.50
<i>Potato Chips (Individual 1 oz. bag)</i>	\$0.99
<i>Potato Chips for 15</i>	\$4.99
<i>Potato Chips & Dip for 15</i>	\$9.69
<i>Tortilla Chips for 15</i>	\$4.99
<i>Tortilla Chips w/Salsa for 15</i>	\$9.69
<i>Guacamole or Salsa</i>	\$5.59
<i>Snack Mix for 15</i>	\$4.99
<i>Chex Mix for 15</i>	\$4.99
<i>Mixed Nuts</i>	<i>Market Price</i>

DESSERTS & PASTRIES

<i>Cakes</i>	\$4.00 each
<i>(Chocolate, Yellow, Carrot, etc.)</i>	
<i>Pies</i>	\$3.50 each
<i>(Apple, Blueberry, Cherry, Pecan, etc.)</i>	

<i>Sheet Cakes</i>	<i>Undecorated</i>	<i>Decorated</i>
<i>Full Sheet... Feeds 72 people</i>	\$65.00.....	\$75.00
<i>½ Sheet... Feeds 36 people</i>	\$35.00.....	\$45.00

Ice Cream Social... 1 scoop per person.....\$3.50 per person
(An Assortment of Carmel, Fudge, Jimmies, Strawberries & Nuts)

MATC CATERING

Party Favorites (10 Guest Minimum)

Creamy Artichoke Spread..... \$15.00

A creamy spread made with an assortment of cheeses, spices and artichokes, baked and served warm. Dip is served with nice crusty bread.

Spinach Dip..... \$15.00

A cool spinach and cream cheese dip served inside a round bread.

Corned Beef Dip..... \$15.00

Served inside a round rye bread.

  *Bruschetta Sampler*..... \$15.00

Crispy Italian bread slices served with an accompaniment of seasoned tomatoes and parmesan, curry vegetable dip, chive and pine nut dip, and spicy peanut dip.

Taco Dip..... \$15.00

Taco seasoned cream cheese topped with all the taco fixings and served with tortilla chips.

Refried Bean Dip..... \$15.50

Warm refried beans layered with taco meat, cheese, onions and peppers served with tortilla chips.

Nacho Cheese Dip..... \$12.50

Served warm with tortilla chips

Whole Pizzas... (2 slices per person).....\$15.99

16" pizza with choice of assorted toppings.

MATC CATERING

Party Platters

🍷 Seasonal Fresh Fruit.....10 servings- \$22.50
25 servings- \$55.00
50 servings- \$115.00

🍷 Fresh Vegetable Crudités.....10 servings- \$18.00
25 servings- \$45.00
50 servings- \$86.00

Wisconsin Cheese Platter.....10 servings- \$22.00
25 servings- \$55.00
50 servings- \$105.00

Wisconsin Cheese & Sausage Platter...10 servings- \$25.00
25 servings- \$65.00
50 servings- \$125.00

COLD HORS D'OEUVRES

(Items Not Sold By the Dozen; 10 Guest Minimum)

Cheese Ball w/Crackers.....\$13.50 per pound

Cherry Tomatoes or Pea Pods, Stuffed.....\$17.25 per dozen

Mini Puffs filled w/Cucumber or Chicken Salad.....\$12.00 per dozen

Silver Dollar Sandwiches.....\$12.50 per dozen

(Turkey, Ham, Beef, Tuna or Chicken Salad)

Finger Sandwiches.....\$13.00 per dozen

Deviled Eggs\$10.99 per dozen

Kebobs (Our most popular).....\$27.69 per dozen

*(Shrimp & Lemon, Ham, Cheese & Olive, Ham & Pineapple Chunk,
Strawberry & Melon, Melon & Prosciutto)*

Smoked Trout or Salmon..... (20 Guest Minimum).....Market Prices

HOT HORS D'OEUVRES

<i>Chicken Wings</i>	<i>\$12.00 per dozen</i>
<i>Swedish Meatballs</i>	<i>\$8.50 per dozen</i>
<i>Cocktail Sausage</i>	<i>\$8.50 per dozen</i>
<i>Rumaki</i>	<i>\$12.00 per dozen</i>
<i>Mini Quiche</i>	<i>\$14.00 per dozen</i>
<i>Spanakopitta (Spinach Triangles)</i>	<i>\$14.50 per dozen</i>
<i>Stuffed Mushroom Caps</i>	<i>\$15.50 per dozen</i>
<i>Crab Meat Rangoon</i>	<i>\$16.00 per dozen</i>
<i>Spring Rolls</i>	<i>\$13.50 per dozen</i>
<i>Pot Stickers</i>	<i>\$10.50 per dozen</i>
<i>Chicken Sate</i>	<i>\$17.00 per dozen</i>
<i>Beef Sate</i>	<i>\$17.00 per dozen</i>
<i>Mini Beef Wellington</i>	<i>\$18.00 per dozen</i>
<i>Mini Chicken Cordon Bleu</i>	<i>\$18.00 per dozen</i>
<i>Baked Potato Skins</i>	<i>\$9.50 per dozen</i>
<i>Quesadillas</i>	<i>\$11.00 per dozen</i>

*Silver Dollar Sandwiches – Meat carved by Chef at Buffet
(Cost of labor for Chef plus \$12.50 per dozen)*




SPECIALTY MEALS

LUNCH

Prices are per person (10 person Minimum)

 Soup & Salad Bar	\$ 11.00
<i>w/Tomatoes, Cucumbers, Red Onions, Cabbage, Eggs, Bacon, Ham, Turkey & Cheese, Crackers of Rolls</i>	
Baked Potato Bar	\$ 11.50
<i>w/Chives, Sour Cream, Chili, Tomato, Broccoli & Cheese</i>	
 Pasta Bar	\$ 11.50
<i>Choice of Two Pastas & Two Sauces: Meat Sauce, Marinara, Alfredo or Cheese Sauce; Tossed Salad & Bread Sticks</i>	
Salad Bar & Wing	\$ 12.25
BBQ Chicken	\$ 10.25
<i>Includes: Cole Slaw & Home Fries</i>	
 Thai Vegetable Stir Fry	\$ 11.00
Beef Tenderloin w/Sesame Noodles	\$ 12.75
 Vegetable Lo mein w/Egg Roll	\$ 9.50
 Fried Rice w/Egg Roll	\$ 9.50
<i>*\$ 1.00 extra for Chicken or Pork</i>	
Chili	\$ 7.25
<i>Served w/Tortilla chips, onions, shredded cheese, crackers & Sour Cream</i>	
Soup	Cup \$2.00 Bowl \$3.00

SALAD SPECIALTIES

 Chicken Caesar Salad	\$ 8.50
 Chef Salad	\$ 8.50
 Antipasto Pasta Salad	\$ 7.50
Spinach w/Hot Bacon Dressing	\$ 7.50
Cottage Cheese w/Fresh Fruit Plate	\$ 6.25
<i>(in Bread Bowl \$1.00 more)</i>	
Beef Taco Salad in Tortilla Bowl	\$ 8.00
Royal Chicken Pineapple Salad <i>w/Croissant or Rolls</i>	\$ 8.50
Cobb Salad served with warm, Bread sticks	\$ 9.50
Mexican Cobb Salad served with warm, Bread sticks	\$ 9.50

BOXED LUNCHES

MATC LUNCH... 1 per person.....\$9.00

*Includes Sandwich, Potato Chips, Cookies or Brownies, Soda, Piece of Fruit & Condiments
Choice of Kaiser or Hoagie Roll
Choice of Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad or Vegetarian*



Luxury Lunch... 1 per person..... \$10.00

*Includes Sandwich, Potato Chips, Cookies or Brownies, Soda, Fruit or Salad & Condiments
Choice of Croissant, Bagel, or Wrap
Choice of Whole Fruit, Fruit Salad, Pasta Salad or Potato Salad
Choice of Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad or Vegetarian*

MATC Bargain Box Lunch... 1 per person..... \$7.00

*Includes Sandwich, Potato Chips, Juice, & Condiments
Choice of Bread
Choice of Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad or Vegetarian*

ADDITIONAL SANDWICH MENU

<i>Submarine Sandwich \$7.50</i>	<i>Grilled Reuben w/Potato Salad \$8.00</i>
<i>French Dip w/Au Jus \$8.00</i>	<i>Bacon, Lettuce & Tomato \$7.00</i>
<i>Croissant Sandwich \$8.00</i>	<i>Monte Cristo Sandwich \$7.50</i>
<i>Club Sandwich w/Lettuce & Tomato on a Variety of Breads \$8.50</i>	
 <i>Portabella, Avacado and Pepper Jack Sandwich \$ 8.50</i>	
 <i>Tortilla Wraps \$8.00</i>	

Buffet Menu

All Buffets Come with Choice of One Beverage

Coffee & Tea

Soda

Milk

Lemonade

Iced Tea

Buffet Menu 1


Build Your Own Sandwich

\$10.50

Sandwich Buffet includes Sliced Cheese Tray, Lettuce, Tomato, Pickle Spears, Red Onions, Potato Chips, Beverage, Assorted Cookies or Dessert Bars

Sliced Meat Tray with Choice of Four of the Following:

Ham

 *Turkey*

Beef

Salami


Chicken Salad

Tuna Salad

Egg Salad

 *Vegetarian Sandwiches offered upon request*


Choice of One of the Following:

 *Vegetable & Dip Tray*

Pasta Salad

Potato Salad

Cole Slaw

 *Fresh Fruit Tray*

Soup of the Day

Buffet Menu 2

Pre-Made Sandwich or Wrap Buffet

\$10.50

Includes: Potato Chips, Assorted Cookies or Dessert Bars & Beverage

Choice of One of the Following Breads with Your Choice of Fillings:

♥ Tortilla Wrap	Sub
Croissant	Focaccia
Specialty Breads	Kaiser Rolls

Choice of Four Sandwich Fillings:

Ham	♥ Turkey
Beef	Pastrami
Salami	Chicken Salad
Tuna Salad	Egg Salad

🥬 **Vegetarian Sandwiches offered upon request**

Choice of One of the Following:

♥ Vegetables & Dip	♥ Fresh Fruit Tray
Pasta Salad	Cole Slaw
Potato Salad	Soup of the Day
Relish Tray	

Buffet Menu 3

Picnic Buffet

\$11.50

Includes: Relish Trays, Fresh Fruit or Watermelon Wedges, Rolls or Buns, Condiments & Beverage

Choice of Three of the Following:

Hamburgers	Hot Dogs
Brats	BBQ Chicken*
♥ Marinated Chicken Breast*	

***Add \$1.00 per person**

Choice of Two of the following:


Pasta Salad	Corn on the Cob
Potato Salad	Cole Slaw
Baked Beans	♥ Tossed Salad
Cookies or Brownies	

Buffet Menu 4

Home Style Italian Lunch

\$12.50

*Choice of One of the Following:
Includes Assorted Bread Basket*

*Lasagna – Meat and/or  Vegetarian
Manicotti served with Meat Sauce, Marinara Sauce and Alfredo Sauce*

Choice of Two of the Following:

- | | |
|--|---|
| <i>♥ Tossed Salad w/Assorted Dressings</i> | <i>♥ Fresh Fruit Tray</i> |
| <i>Antipasti Tray</i> | <i>Fried Eggplant Strips</i> |
| <i>♥ Green Beans & Baby Carrots</i> | <i>♥ Italian Blend Vegetables</i> |
| <i>Ratatouille</i> | <i>♥ Green Beans & Baby Carrots</i> |
| <i>Zucchini Parmesan</i> | |

Buffet Menu 5

South of the Border Luncheon

\$10.50

Includes: Cheese, Salsa, Sour Cream, Lettuce, Tomatoes, Onions, Jalapeno and Black Olives

Choice of One of the following:

- | | |
|---|--------------------------|
| <i>Beef or Chicken Fajita Meat</i> | <i>Pre-made Burritos</i> |
| <i>Beef Tamales</i> | <i>Chicken Tamales</i> |
| <i> Black Bean Fajitas</i> | |

Choice of Two of the following:

- | | |
|---------------------------|-----------------------------------|
| <i>Spanish Rice</i> | <i>Refried Beans</i> |
| <i>Guacamole</i> | <i>Tortilla Chips & Salsa</i> |
| <i>♥ Fresh Fruit Tray</i> | <i>Churros</i> |

Buffet Menu 6

Taco Buffet

\$10.00

Includes: Taco Meat, Hard & Soft Tortilla Shells, Shredded Cheese, Lettuce, Tomatoes, Onions, Black Olives, Jalapenos, Sour Cream & Salsa

 *Black Bean Tacos*

Choice of One of the following:

<i>Spanish Rice</i>	<i>Refried Beans</i>
<i>Tortilla Chips & Nacho Sauce</i>	<i>Tortilla Chips & Guacamole</i>

Buffet Menu 7

Asian Buffet

\$10.00

Includes:  Vegetables,  Chicken or Beef Stir Fry,  White Rice, Egg Roll and Fortune Cookie

Dinner Buffet

Menu 8

All Dinners Include Bread Basket & Beverage

Entrees

- | | |
|--------------------------------------|-------------------------------|
| <i>Roast Beef w/Gravy</i> | <i>Beef Stroganoff</i> |
| <i>Southern Fried Chicken</i> | <i>Swiss Steak</i> |
| ♥ <i>Marinated Chicken Breast</i> | <i>Beef Tips</i> |
| <i>Baked Ham</i> | <i>BBQ Chicken</i> |
| <i>Fried Catfish</i> | ♥ <i>Roast Turkey w/Gravy</i> |
| ♥ <i>Italian Baked Cod w/Veggies</i> | <i>Beer Battered Cod</i> |

Choice of Two of the Following Sides:

- | | |
|------------------------------|---|
| ♥ <i>Tossed Salad</i> | <i>Mashed Potatoes</i> |
| <i>Cole Slaw</i> | <i>Savory Stuffing</i> |
| ♥ <i>Wild Rice</i> | <i>Oven Roasted Potatoes</i> |
| ♥ <i>Rice Pilaf</i> | <i>Buttered Corn</i> |
| <i>Turnip Greens</i> | ♥ <i>California Blend</i> |
| <i>Black-Eyed Peas</i> | ♥ <i>Green Beans Almondine</i> |
| <i>Yams</i> | ♥ <i>Baby Carrots & Green Beans</i> |
| <i>Baked Potato</i> | <i>Buttered Noodles</i> |
| <i>Macaroni & Cheese</i> | |

Choice of 1 Entrée \$ 12.00

Choice of 2 Entrées \$13.00


Choice of 3 Entrées \$15.00

Plated Dinners

*All dinner entrees are served with Potato/Rice,
Salad, Vegetable, Bread and Beverage*

Lasagna: Home Style with Layers of Beef & Cheese \$12.50

Southern Fried Chicken: Seasoned, Breaded and Fried to Perfection \$12.00

 *Chicken Divan: Boneless Skinless Chicken Breast with
Broccoli Spears and Ribboned with Mornay Sauce \$13.00*

*Pesto Chicken: Pesto Made with Almonds, Basil, Garlic and
Parmesan Cheese, baked on Chicken to form a fine Crust \$14.00*

*Chicken Cordon Bleu: Chicken Breast Filled with
Ham & Swiss Cheese, then Breaded and Browned \$14.00*

*Stuffed Chicken Breast: Chicken Stuffed with Broccoli &
Cheddar or Bacon & Swiss; Breaded and Wonderfully Browned \$ 14.00*

*Chicken Oscar: Breast of Chicken Seasoned & Browned Topped with Asparagus,
Lump Crab Meat in a Rich Hollandaise Sauce \$15.00*

Chicken in Puff Pastry: Ham & Swiss Wrapped in a delicate and flaky pastry \$14.00

BBQ Ribs \$13.50

Breaded Pork Chops: Seasoned, Breaded and Wonderfully Browned \$13.50


Stuffed Pork Chops: Stuffed with Savory Dressing \$14.00

Roast Pork Loin: Seasoned and Roasted to Perfection \$16.50

Stuffed Sole: Filet of Sole Stuffed with Cram and Ribboned with Mornay Sauce \$15.00

Jumbo Shrimp: Boiled or Fried, the Way You Like It \$15.00

Broiled Salmon \$16.00

 *Broiled Tuna Steaks: Served with a Pineapple Chutney \$15.00*

*Beef Flank Steak; Lusciously Marinated Flank Broiled and Sliced in Strips Served with Spanish Rice, Fiesta Corn, Warm
Flour & Corn Tortillas \$15.00*

Beef Tenderloin: Broiled Medium \$17.00

Prime Rib: Slow Roasted and Served with Your Choice of Sides \$18.00

VEGETABLE SIDES

\$2.95

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| <i>Baked Beans</i> | ♥ <i>Green Beans (Almandine or Herbed)</i> |
| ♥ <i>Cranberry Sauce</i> | <i>Harvard Beets</i> |
| <i>Buttered Broccoli Spears</i> | ♥ <i>Brussels Sprouts</i> |
| <i>Cabbage (Boiled or Sweet Sour)</i> | ♥ <i>Carrots Minted or Orange Glazed</i> |
| <i>Cauliflower in Cheese Sauce</i> | <i>Corn (Nibblets or on Cob or O'Brien)</i> |
| ♥ <i>Green Peas w/Pearl Onions</i> | ♥ <i>Sauerkraut</i> |
| <i>Spinach</i> | <i>Baked Acorn Squash</i> |
| <i>Turnip Greens w/Ham</i> | ♥ <i>Fresh Asparagus</i> |
| <i>Refried Beans</i> | ♥ <i>Peas & Carrots</i> |
| ♥ <i>California Blend</i> | ♥ <i>Italian Blend</i> |

POTATOES, RICE & PASTAS

\$2.95

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|------------------------------|--|
| <i>Whipped Potatoes</i> | <i>Baked Potatoes</i> |
| <i>New Parslied Potatoes</i> | <i>Potatoes Au Gratin or Scalloped</i> |
| <i>American, Hash Browns</i> | <i>French Fried Potatoes</i> |
| <i>Oven Roasted</i> | <i>Steamed Red Potatoes</i> |
| <i>Potato Salad</i> | <i>Rice Pilaf</i> |
| <i>Spanish rice</i> | * <i>Fettuccini Alfredo</i> |
| * <i>Linguini w/Pesto</i> | <i>Candied Sweet Potatoes</i> |
| <i>Macaroni & Cheese</i> | |

FRESH VEGETABLE SALADS

\$2.95

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|-------------------------------------|----------------------------------|
| ♥ <i>Tossed Salad w/Dressing</i> | <i>Potato Salad</i> |
| <i>Cole Slaw</i> | <i>Pasta Salad w/or w/o Meat</i> |
| <i>Creamy Cucumber Salad</i> | ♥ <i>Cucumber in Vinaigrette</i> |
| <i>Carrot & Pineapple Salad</i> | |