Whether entertaining guests on Campus or sharing a meal with your colleagues, Flavours knows Arkansas State University, including the Convocation Center, the Cooper Alumni Center, and the Fowler Center. And we are the best qualified to welcome your guests and make them feel at home. Food and Service - they are why we are here!

Our chefs and culinary team are professionally trained and keep up on local dining trends. We use high quality fresh ingredients, and purchase locally wherever possible to provide the best flavors and attractive food displays for your event.

Care differentiates our service. Our service team knows your guests, and they take pride in delivering on the details!

Our goal is to make you a relaxed and confident host. It is our honor and pleasure to serve you!

We appreciate your business and will do whatever we can to make your event memorable from start to finish. If you have any questions regarding our services please call our “Catering Event Planner; Tiffany Tsai” at 870-972-3859. You may also e-mail Teresa Honeycutt our Catering Director at thoneycutt@astate.edu.

We look forward to serving you.
# MORNING FARE

These menus are presented Buffet style. Services include set up with linens on the buffet, and clean-up after your event. High quality plasticware is provided; however, china service is also available for a minimal charge. These are served with Freshly Brewed Aspretto Coffee, and Aspretto Decaffeinated Coffee. Minimum number of guests for these services is 25.

## THE CLASSIC CONTINENTAL

<table>
<thead>
<tr>
<th>$6.50 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Sliced Fresh Fruit Tray</td>
</tr>
<tr>
<td><strong>Baker’s Choice of Two:</strong> Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels</td>
</tr>
<tr>
<td>Butter, Cream Cheese and Assorted Jellies</td>
</tr>
<tr>
<td>Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice</td>
</tr>
</tbody>
</table>

## THE HEALTHY START

<table>
<thead>
<tr>
<th>$7.95 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Sliced Fresh Fruit Tray</td>
</tr>
<tr>
<td>Low-fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola</td>
</tr>
<tr>
<td>Balanced Way Breakfast Cookies</td>
</tr>
<tr>
<td>Bagels, Low-fat Cream Cheese and Assorted Jellies</td>
</tr>
<tr>
<td>Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice</td>
</tr>
</tbody>
</table>

## A-STATE BREAKFAST BUFFET

<table>
<thead>
<tr>
<th>$11.20 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Sliced Fresh Fruit and Berries Tray</td>
</tr>
<tr>
<td><strong>Baker’s Choice of Two:</strong> Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Mini Scones</td>
</tr>
<tr>
<td>Hashbrowns or Home Fries</td>
</tr>
<tr>
<td><strong>Choose 2:</strong> Crispy Bacon, Pork Sausage Links, Sausage Patties, Corned Beef Hash, Kielbasa, or Ham</td>
</tr>
<tr>
<td><strong>Choose 1:</strong> Fluffy Scrambled Eggs, Egg White Frittata, Garden Vegetable Quiche or Broccoli Cheddar Quiche</td>
</tr>
<tr>
<td><strong>Choose 1:</strong> Buttermilk Pancakes or Traditional French Toast with warm Maple Syrup and Melted Butter</td>
</tr>
<tr>
<td>Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice</td>
</tr>
</tbody>
</table>

## OMELET STATION

<table>
<thead>
<tr>
<th>$4.25 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>The following item can be added on to any of the Morning Fare breakfast menus. Minimum group size of 12 guests. Chef fee required.</td>
</tr>
<tr>
<td>Fluffy Eggs, Egg Whites, Sweet Peppers, Smoked Ham, Shredded Cheddar, Diced Tomatoes, Mushrooms, Feta Cheese, Bacon, Pork Sausage Links, and Scallions. All prepared by one of our talented culinarians.</td>
</tr>
</tbody>
</table>

3
**ALA CARTE SELECTIONS**

These menus are presented buffet style. Services include set up with linens on the buffet and clean up after your event. High quality plasticware is provided; or china service is available upon request for a minimal charge. Waited Service is available upon request with an additional charge. These services are offered in the Student Union Building, the Convocation Center and the Fowler Center. Delivery outside these buildings will require an additional charge.

<table>
<thead>
<tr>
<th>FROM THE SUNRISE BAKERY</th>
<th>Per Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED FRESH BAKED MUFFINS</td>
<td>$13.50 per dozen</td>
</tr>
<tr>
<td>Blueberry Streusel, Wild Berry, Chocolate Chunk, or Apple Cinnamon Pecan</td>
<td></td>
</tr>
<tr>
<td>ASSORTED BREAKFAST BREADS and COFFEE CAKES</td>
<td>$15.50 per dozen</td>
</tr>
<tr>
<td>Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream Coffee Cake, Apple Streusel Coffee Cake or Chocolate Marble Cake</td>
<td></td>
</tr>
<tr>
<td>ASSORTED DANISH</td>
<td>$14.25 per dozen</td>
</tr>
<tr>
<td>ASSORTED BAGELS with CREAM CHEESE and JELLIES</td>
<td>$9.10 per dozen</td>
</tr>
<tr>
<td>COUNTRY BISCUITS with BUTTER and JELLIES</td>
<td></td>
</tr>
<tr>
<td>ASSORTED DOUGHNUTS</td>
<td>$8.00 per dozen</td>
</tr>
<tr>
<td>ASSORTED MINI SCONES</td>
<td>$8.85 per dozen</td>
</tr>
<tr>
<td>CINNAMON ROLLS</td>
<td>$8.45 per dozen</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MORNING STARTERS</th>
<th>Per Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>INDIVIDUAL ASSORTED YOGURTS</td>
<td>$1.70 each</td>
</tr>
<tr>
<td>INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA</td>
<td>$2.40 each</td>
</tr>
<tr>
<td>SEASONAL SLICED FRUIT TRAY</td>
<td></td>
</tr>
<tr>
<td>SMALL 15-25</td>
<td>$40.15 tray</td>
</tr>
<tr>
<td>MEDIUM 25-50</td>
<td>$67.50 tray</td>
</tr>
<tr>
<td>LARGE 50-100</td>
<td>$135.00 tray</td>
</tr>
<tr>
<td>BREAKFAST SANDWICH</td>
<td>$1.70 each</td>
</tr>
<tr>
<td>Choice of One: Toasted English Muffins, Biscuits, Bagels or Croissants</td>
<td></td>
</tr>
<tr>
<td>Choice of One: Egg and Cheese or Egg Whites</td>
<td></td>
</tr>
<tr>
<td>Choice of One: Pork Sausage Patty, Ham or Bacon</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ADD ON MORNING STARTERS</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>THE FOLLOWING ITEMS CAN BE ADDED ON TO ANY OF THE MORNING FARE BREAKFAST menus TO CREATE A CUSTOM MENU FOR ANY OCCASION. MINIMUM GROUP SIZE OF 25 GUESTS.</td>
<td></td>
</tr>
<tr>
<td>HOME FRIES with CARAMELIZED ONIONS</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>CORNED BEEF HASH</td>
<td>$2.65 each</td>
</tr>
<tr>
<td>POLISH SAUSAGE</td>
<td>$1.70 each</td>
</tr>
<tr>
<td>MUSHROOM CHEESE STRATA</td>
<td>$1.35 per person</td>
</tr>
<tr>
<td>HAM and POTATO FRITTATA</td>
<td>$1.20 per person</td>
</tr>
<tr>
<td>CHEESE or FRUIT BLINTZ SERVED with SOUR CREAM</td>
<td>$1.90 per person</td>
</tr>
<tr>
<td>SMOKED SALMON PLATTER with RED ONIONS, CAPERS, CREAM CHEESE, and MINI BAGELS</td>
<td>$7.25 per person</td>
</tr>
</tbody>
</table>
Beverage Service
# BEVERAGE SERVICE

Our catering department provides high quality plastic serviceware. China service is available upon request for a minimum charge. Services include delivery, linen on service tables, set up and clean up. Appropriate condiments are provided.

## MORNING COFFEE AND TEA SERVICE

<table>
<thead>
<tr>
<th>Description</th>
<th>Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>$1.55 per person</td>
<td></td>
</tr>
</tbody>
</table>

Our Morning Coffee Service includes Freshly Brewed Aspretto Coffee, Decaffeinated Coffee and Aspretto Assorted Teas Assorted

## HOT BEVERAGES

16 servings per gallon

<table>
<thead>
<tr>
<th>Description</th>
<th>Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Aspretto Coffee and Decaffeinated Coffee</td>
<td>$10.50 per gallon</td>
</tr>
<tr>
<td>Freshly Brewed Flavoured Aspretto Coffee and Decaffeinated Coffee</td>
<td>$11.50 per gallon</td>
</tr>
<tr>
<td>Numi Herbal and Non Herbal Teas to include</td>
<td></td>
</tr>
<tr>
<td>Decaffeinated Numi Tea with Hot Water</td>
<td>$10.70 per gallon</td>
</tr>
<tr>
<td>Fresh Brewed Starbucks® Premium Coffee and Decaffeinated Coffee</td>
<td>$15.75 per gallon</td>
</tr>
<tr>
<td>Tazo® Herbal and Non Herbal Teas to include</td>
<td></td>
</tr>
<tr>
<td>Decaffeinated Tazo® Tea with Hot Water</td>
<td>$12.70 per gallon</td>
</tr>
</tbody>
</table>

## COLD BEVERAGES

16 servings per gallon

<table>
<thead>
<tr>
<th>Description</th>
<th>Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange Juice</td>
<td>$10.75 per gallon</td>
</tr>
<tr>
<td>Cranberry Juice</td>
<td>$10.75 per gallon</td>
</tr>
<tr>
<td>Apple Juice</td>
<td>$10.75 per gallon</td>
</tr>
<tr>
<td>Fresh Brewed Iced Tea</td>
<td>$9.60 per gallon</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$9.75 per gallon</td>
</tr>
<tr>
<td>Citrus Punch</td>
<td>$10.75 per gallon</td>
</tr>
<tr>
<td>Strawberry Lemonade</td>
<td>$9.75 per gallon</td>
</tr>
<tr>
<td>Sparkling White Grape Punch</td>
<td>$9.75 per gallon</td>
</tr>
<tr>
<td>Iced Water Service with Fresh Quartered Oranges, Lemons and Limes</td>
<td>$1.25 per gallon</td>
</tr>
</tbody>
</table>

## CANNED AND BOTTLED BEVERAGES

Bottled Fruit Juice; Apple, Orange and Cranberry $1.45 each
Bottled Water $1.50 each
Assorted Canned Coca Cola brand Soft Drinks, Regular and Diet $1.20 each
ALL DAY at Arkansas State

Designed for full day conference or meetings, this service simplifies your event planning requirements. These offerings are presented buffet style. Services include: set up with linens on the buffet, and clean up after your event. High quality plastic serviceware is used for these events. China service is available for a minimal charge. Minimum number of guests for these services is 25.

All Day Package for $28.50 per person

CLASSIC CONTINENTAL BREAKFAST

Seasonal Sliced Fresh Fruit Tray

*Baker’s Choice of Two:* Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or
- Assorted Bagels with Cream Cheese, Butter and Assorted Jellies
- Chilled Bottled Orange Juice and Cranberry Juice
- Freshly Brewed Aspretto Coffee, Decaffeinated Coffee, and Numi Herbal and Non Herbal Teas
- to Include Decaffeinated Numi Tea with Hot Water
- Iced Water Station with Fresh Oranges, Lemons and Limes

MID-MORNING BREAK

Refresh Coffee Service
Seasonal Sliced Fresh Fruit Tray
Assorted Granola Bars
Assorted Canned Coke Products, Regular and Diet
Iced Water Station with Fresh Oranges, Lemons and Limes

LUNCH BUFFET

Select from One of Our Daily Menus to Include:
- A Salad, Entrée Selection, Dessert and Beverage. (Please select from our Specialty Buffet items on pg 21)

AFTERNOON SNACK

Choose 2: Assorted Individual Bags of Chips, Mini Candy Bars, Assorted Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes

Iced Water Station, Freshly Brewed Iced Tea, Lemonade and Assorted Coca Cola Products, Regular and Diet
Grab and Go
Boxed Salads
GRAB AND GO BOXED SALADS

SIGNATURE SALADS

All Salads are served with Club Crackers, Large Cookie or Brownie, and a Canned Coca Cola brand Soft Drink or Bottled Water. Our catering department provides high quality plastic as a standard for all events and menus. China is available upon request for a nominal charge. Services include linen on service table, set up and clean up. 5 Guest Minimum per Menu Selection.

CAESAR SALAD
$8.00 per person
Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing
Add Grilled Breast of Chicken $8.30 per person
Add Grilled Marinated Steak $8.75 per person

COBB SALAD
$8.00 per person
Strips of Turkey Breast, Diced Tomatoes, chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Bleu Cheese Dressing

GREEK SALAD
$8.25 per person
Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone

TRIO-SALAD COMBO
$8.75 per person
Tossed Greens topped with Choice of 3 of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad

CHINESE CHICKEN SALAD
$7.75 per person
Mixed Greens tossed with Oriental Sesame Dressing and Grilled Chicken Breast served with Sesame Wonton Chips

FIESTA SALAD
$8.30 per person
A crisp Tortilla Shell filled with Salad Greens, Olives, Tomatoes, Cheese, Green Onion, and choice of Grilled Chicken or seasoned Ground Beef. Served with Sour Cream, Salsa, and Guacamole
Grab and Go Boxed Sandwiches
GRAB AND GO BOXED SANDWICHES

All Box Lunches include your choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw, Pasta Salad, or Bag of Chips, with a Large Cookie or Brownie and a Canned Coca Cola brand Soft Drink, or Bottled Water. Our catering department provides high quality plastic as a standard for all events and menus. Plated China service is available upon request for a nominal charge. Services include linen on service table, set up and clean up within the Student Union, Convocation Center, and Fowler Center. 5 Guest Minimum Per Menu Selection.

SIGNATURE SANDWICHES

<table>
<thead>
<tr>
<th>Name</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPICY ITALIAN BAGUETTE</td>
<td>$9.80</td>
</tr>
<tr>
<td>Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread</td>
<td></td>
</tr>
<tr>
<td>TURKEY and SHARP CHEDDAR</td>
<td>$8.50</td>
</tr>
<tr>
<td>Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, sliced Tomato on a Kaiser Roll</td>
<td></td>
</tr>
<tr>
<td>ROAST BEEF and CHEDDAR</td>
<td>$8.50</td>
</tr>
<tr>
<td>Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread</td>
<td></td>
</tr>
<tr>
<td>GRILLED TUSCAN CHICKEN BREAST</td>
<td>$9.50</td>
</tr>
<tr>
<td>Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Foccacia Bread</td>
<td></td>
</tr>
<tr>
<td>SOUTHWESTERN CHICKEN WRAP</td>
<td>$8.50</td>
</tr>
<tr>
<td>Tender Grilled Chicken Breast wrapped in a soft Flour Tortilla with Lettuce, Tomato, Guacamole, and spicy Southwestern Ranch Dressing</td>
<td></td>
</tr>
<tr>
<td>A-STATE CLUB</td>
<td>$8.50</td>
</tr>
<tr>
<td>Our classic Double Decker Sandwich with shaved Ham and Turkey, American and Swiss Cheeses, Lettuce, and Tomato on Toasted White Bread. Whole Wheat available upon request</td>
<td></td>
</tr>
</tbody>
</table>

VEGETARIAN SANDWICHES

<table>
<thead>
<tr>
<th>Name</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROASTED VEGGIE CLUB</td>
<td>$8.50</td>
</tr>
<tr>
<td>Roasted Eggplant, Zucchini and Red Pepper with fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll</td>
<td></td>
</tr>
<tr>
<td>PORTOBELLO on FOCACCIA</td>
<td>$8.50</td>
</tr>
<tr>
<td>Roasted Portobello Mushroom on Focaccia Bread with Provolone Cheese, Lettuce and Tomato, and tangy Pesto Mayonnaise</td>
<td></td>
</tr>
</tbody>
</table>
Served Luncheons and Dinners
SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners Include a choice of a Salad or Starter, Two Accompaniments, Fresh Baked Dinner Rolls and Butter, and choice of Dessert. Freshly Brewed Aspretto Coffee, Decaffeinated Coffee, and Freshly Brewed Iced Tea. These meals are served on china in the Student Union, Convocation Center, and Fowler Center. Services include linen on guest tables, set up and clean up. Delivery outside these buildings incur an additional charge.

POULTRY

SESAME CHICKEN BREAST
Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions

TRADITIONAL CHICKEN PICCATA
Seared Breast of Chicken in a Lemon Caper White Wine Sauce

ROASTED CHICKEN FLORENTINE
Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

CHICKEN BREAST OSCAR
Sauteed Chicken Breast topped with Lump Crabmeat, Asparagus, and Hollandaise Sauce

HAZELNUT CHICKEN
Boneless Breast of Hazelnut Encrusted Chicken, served with creamy Gorgonzola Sauce

BEEF AND PORK

BRAISED SHORT RIBS
Beef Short Ribs braised in a Tarragon and Red Wine Reduction

BEEF TENDERLOIN STUFFED with SPINACH
Roasted Beef Tenderloin stuffed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce

GORGONZOLA ENCRUSTED FILET with CABERNET DRIZZLE
Choice Filet Mignon topped with Gorgonzola Cheese and served with a rich Red Wine Demi-Glace Sauce

PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS
Pan-Seared Pork Tenderloin with Granny Smith Apples, diced Red Onions and Orange Marmalade

ROASTED PORK LOIN with BALSAMIC/DIJON CREAM
Slow-Roasted Pork Loin crusted with fresh Rosemary, sliced and served with a sweet and tangy Balsamic/Dijon Cream Sauce
Served Luncheons and Dinners

2008 Entertaining with Sodexo Entrées Cookbook Winner,
Seafood and Spinach Lasagna with Roasted Red Pepper Coulis
# SERVED LUNCHEONS AND DINNERS

## LAMB

**ROASTED LAMB with RISOTTO**
Thick Lamb Medallions served with Pecorino Risotto, Roasted Grapes, and White Wine Cream Sauce  
$30.95 per person

## COMBINATION PLATE

**BEEF and SALMON FILETS**
Tenderloin Medallion & Salmon Filet on caramelized Onion Mashed Potatoes and Demi-Glace Sauce  
$26.00 per person

## SEAFOOD

**SEAFOOD and SPINACH LASAGNA with ROASTED RED PEPPER COULIS**
Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce  
$18.75 per person

**SALMON with LEEKS and CAPER SAUCE**
Grilled Salmon Fillet topped with Fried Leeks and Caper Sauce  
$19.25 per person

**HALIBUT SALTIMBOCCA**
Halibut topped with shaved Pecorino Romano Cheese and wrapped with Prosciutto and lightly sautéed until Golden Brown  
$28.50 per person

**PARMESAN CRUSTED TILAPIA with CHIVE BUTTER SAUCE**
Sautéed Tilapia with crusted Parmesan and Chive Butter Sauce  
$14.95 per person

**GARLIC SHRIMP and RISOTTO CARBONARA**
Sauteed Shrimp with Parmesan Risotto and a creamy Parmesan Sauce with White Wine, Bacon, and Peas  
$17.95 per person

## VEGETARIAN

**CHÈVRE, ORZO and BASIL STUFFED PORTOBELLO**
Portobello Mushroom Cap stuffed with Chèvre Cheese, Tri-colored Orzo and fresh Basil  
$13.55 per person

**SPAGHETTI SQUASH**
Spaghetti Squash with Sofrito and Vegan Pinto Beans  
$12.45 per person

**PORTOBELLO MUSHROOM NAPOLEON**
Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on roasted Tomato Coulis  
$15.60 per person

**SMOKED GOUDA FARFALLE**
Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach  
$10.55 per person
Entrée Accompaniments

2007 Entertaining with Sodexo Salads & Soups Cookbook Winner,
Pear and Fresh Spinach Salad with Cranberry Vinaigrette
### SALADS AND STARTERS
- Market House Salad with Homemade Croutons and a Balsamic Vinaigrette
- Iceberg Wedge with Maytag Blue Cheese
- Caesar Salad with Homemade Croutons
- Fresh Mozzarella and Tomato Stack with Fresh Basil
- Fresh Spinach Salad with Strawberries, Red Onion, Mandarin Oranges, and Raspberry Vinaigrette
- Roasted Beets with Goat Cheese and Balsamic Glaze
- Greek Salad with Feta Cheese and Balsamic Vinaigrette

### ACCOMPANIMENTS

**Choice of One:**
- Glazed Carrots
- Fresh Green Beans and Carrot Medley
- Fresh Green Beans
- Grilled Balsamic Zucchini
- Sautéed Broccoli Rabe
- Broccoli with Sautéed Carrots
- Herb Crusted Broiled Tomato
- Roasted Root Vegetables
- Sautéed Mushrooms
- Fresh Spinach and Garlic Sauté
- Julienne of Carrots and Fennel with Pearl Onions
- Roasted Fresh Seasonal Asparagus
- Roasted Butternut Squash (in season)
- Sautéed Fennel and Brussels Sprouts
- Braised Red Cabbage

**Choice of One:**
- Horseradish Mashed Potatoes
- Caramelized Onion Mashed Potatoes
- Mashed Sweet Potatoes
- Oven Herb Roasted Potatoes
- Oven Roasted Sweet Potatoes
- Potatoes O’Gratin
- Twice Baked Potato
- Roasted Fingerling Potatoes
- Israeli Cous Cous
- Basil Orzo
- Ginger Jasmine Rice
- Lemon Rice
- Fontina Risotto Cake
- Black Beans and Rice
- Parmesan Risotto

### DESSERTS
- Old Fashion Chocolate Layer Cake
- Traditional Cheesecake with Fresh Seasonal Berries
- Tiramisu
- Peanut Butter Pie
- Red Velvet Cake

**Additional Options:**
- Apple Caramel Bread Pudding $3.50 per person
- Seasonal Fruit Pavlova $3.50 per person
- Key Lime Pie $3.50 per person
- Chocolate Almond Ganache Cake $5.50 per person
- Chocolate Pot de Creme $6.50 per person
**SPECIALTY BUFFETS**

These menus are Buffets. Services include set up with linens on the buffet, and clean up. Our catering department provides high quality plastic serviceware as the standard on these events. China is available upon request for a nominal charge. Delivery outside the Student Union, Convocation Center, or Fowler Center will incur additional charges. Minimum order 25 Guests.

### DELI BUFFET $12.25 per person

**Choice of Two Salads:** Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing

- Assorted Individual Bags of Chips
- Assorted Breads and Rolls
- Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami
- Sliced Swiss, Provolone and American Cheeses
- Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard
- Assorted Cookies, Bars or Brownies
- Assorted Canned Soft Drinks or Freshly Brewed Iced Tea

* Add Soup du Jour with Crackers

### OLD FASHIONED BBQ $15.50 per person

- Seasonal Fresh Fruit Salad
- Roasted Vegetable Bow Tie Salad
- Country Potato Salad
- Cornbread, Rolls and Butter
- Ranch Style Baked Beans
- Barbecued Chicken
- Barbecued Beef Brisket
- Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Brownies
- Freshly Brewed Iced Tea and Lemonade

* Add a chef for BBQ’s held outside, weather permitting

### THE TRIO BUFFET $16.25 per person

Soup du Jour with Crackers

**Choice of Two Side Salads:** Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette or Seasonal Fresh Fruit Salad

**Assorted Sandwich Platter to include Choice of Three Sandwiches:**
- **Italian Spicy Baguette** - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread
- **Greek Vegetable Wrap** - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing
- **Smoked Turkey Breast and Brie Cheese** with fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant
- **Roast Beef and Cheddar** on a Ciabatta Roll with Horseradish Cream Spread
- **Grilled Tuscan Chicken Breast** with Provolone Cheese and Pesto Mayonnaise on Foccacia Bread

**Assorted Bars**

Assorted Canned Coke Products, Regular and Diet, or Freshly Brewed Iced Tea

### LITTLE ITALY $13.50 per person

- Caesar Salad with Homemade Croutons
- Assorted Rolls and Butter
- Sautéed Fresh Zucchini
- Pasta Bar with Cheese Tortellini and Penne Pasta
- Marinara Sauce and Pesto Cream Sauce
- Home-style Meatballs in Marinara Sauce OR Traditional Chicken Cacciatore
- Parmesan Cheese
- Tiramisu or Fresh Fruit Salad

**Assorted Canned Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea**

### HOMESTYLE SOUTHERN BUFFET $13.75 per person

- Crisp Tossed Salad with Dressings
- Southern Style Green Beans with Bacon and Onions
- Fried Okra
- Mashed Potatoes with Gravy
- Baked Corn Pudding
- Fluffy Buttermilk Biscuits
- Southern Chicken & Dressing
- Fried Catfish with Tartar Sauce
- Apple Dumplings

**Assorted Canned Coke Products or Freshly Brewed Iced Tea**
Build Your Own Buffet

2008 Entertaining with Sodexo Entrées Cookbook Winner,
Lemon Parmesan Chicken with White Wine Chive Sauce
BUILD YOUR OWN BUFFET

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and guest tables, and clean up. China service is a standard for these events. Please choose One Salad, One Entrée, Two Accompaniments, and One Dessert. Additional Entrée(s) may be added for a supplemental charge. Minimum group is 25 people. Service is in the Student Union, Convocation, and Fowler Center.

SALADS**
Choose One from the Following:
Market House Salad with a choice of 2 dressings; Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing
Greek Salad, Caesar Salad or Fresh Fruit Salad
Includes Assorted Dinner Rolls with Butter

ENTRÉES

POULTRY $3.95 pp as second entree
Chicken Marsala $12.80 per person
Lemon Parmesan Chicken with White Wine Chive Sauce $14.75 per person
Rotisserie Chicken $15.80 per person

BEEF $4.95 pp as second entree
Braised Beef Sicilian $20.20 per person
Caramelized Onion Meatloaf $17.45 per person
Beef Stroganoff $10.25 per person

PORK $5.59 pp as second entree
Mustard Herb Pork Loin $15.80 per person
Asian Marinated Pork Loin with Honey and Soy Glaze $15.95 per person

SEAFOOD Market Price as second entree
Cornmeal Tilapia with Cilantro Cream Sauce $16.55 per person
Charleston Crab Cake with a Remoulade Sauce $17.00 per person
Shrimp and Linguine Carbonara $16.00 per person

VEGETARIAN $3.95 as second entree
Baked Pasta with Seasonal Vegetables $12.25 per person
Stuffed Peppers with Herbed Tomato Sauce $18.35 per person
*Vegetarian Pad Thai $17.45 per person
*contains peanuts

ACCOMPANIMENTS**
Choose One from the Following:
Oven Herbed Roasted Potatoes
Garlic Mashed New Potatoes
Rice Pilaf
Olive Oil and Garlic Spaghetti

Choose One from the Following:
Fresh Roasted Vegetable Medley
Lemon Garlic Broccoli
Sautéed Zucchini
Glazed Carrots
Fresh Green Beans
Variety of Seasonal Vegetables

DESSERTS
Choose One from the Following:
Chocolate Layer Cake
Pound Cake with Berries
Red Velvet Cake
Cheesecake with Berries
Dutch Apple, Blueberry, Key Lime or Pecan Pie
Assorted Cookies and Bars
Apple Dumplings

BEVERAGES
Iced Water, Aspretto Coffee, and Freshly Brewed Iced Tea upon request.

**Additional (1) Salad & (1) Side Item Available for $3.95 pp
Hot Hors D’oeuvres

2006 Entertaining with Sodexo Appetizer & Hors D’oeuvres Cookbook Winner, Crab & Risotto Balls
HOT HORS D’OEUVRES

From Platters to Passed

Our catering department provides high quality plastic for these events. China, waited, or butlered service are available upon request for a nominal charge. Services include set up with linen on service table, and clean up. Minimum of 3 dozen per item.

### CHICKEN

- GATOR CAKES with BAYOU REMOULADE SAUCE
  - $14.25 per dozen
- MINI CHICKEN WELLINGTON
  - $31.50 per dozen
- CHIPOTLE MAPLE BACON wrapped CHICKEN
  - $12.75 per dozen
- COCONUT CHICKEN with ORANGE DIPPING SAUCE
  - $20.25 per dozen
- GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE
  - $27.00 per dozen
- PEKING DUCK ROLL
  - with Dipping Sauce
  - $29.25 per dozen

### PORK

- PORK POT STICKERS with GARLIC SOY SAUCE
  - $11.00 per dozen
- MINI HAM BISCUITS with MUSTARD SAUCE
  - $12.00 per dozen
- SAUSAGE BITES with WHITE WINE and DIJON MUSTARD
  - $14.50 per dozen
- MAPLE-GLAZED APPLE RUMAKI
  - $12.75 per dozen
- HAM and CHEESE PINWHEELS
  - $16.05 per dozen
- SAUSAGE STUFFED MUSHROOMS
  - $17.35 per dozen
### SEAFOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BACON WRAPPED SCALLOPS</td>
<td>$37.50 per dozen</td>
</tr>
<tr>
<td>MINI CRAB CAKES with CAJUN REMOULADE SAUCE</td>
<td>$21.25 per dozen</td>
</tr>
<tr>
<td>BUTTER POACHED SHRIMP on RISOTTO CAKES</td>
<td>$16.40 per dozen</td>
</tr>
</tbody>
</table>

### BEEF

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME</td>
<td>$13.25 per dozen</td>
</tr>
<tr>
<td>MINI COCKTAIL MEATBALLS: Choice of Swedish, Barbecue or Sweet &amp; Sour</td>
<td>$12.25 50 pieces</td>
</tr>
<tr>
<td>BEEF SATAY with SWEET &amp; SPICY SAUCE</td>
<td>$34.65 per dozen</td>
</tr>
<tr>
<td>CHEESEBURGER SLIDERS</td>
<td>$31.00 per dozen</td>
</tr>
<tr>
<td>PETITE BEEF WELLINGTON with BLUE CHEESE</td>
<td>$33.35 per dozen</td>
</tr>
<tr>
<td>HERB ENCRUSTED BEEF TENDERLOIN MEDALLIONS with Bourbon Mustard Sauce</td>
<td>$22.00 per dozen</td>
</tr>
</tbody>
</table>

### VEGETARIAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPANAKOPITA</td>
<td>$21.50 per dozen</td>
</tr>
<tr>
<td>BROWN SUGAR BRIE with PECANS</td>
<td>$52.95 (75-100 ppl)</td>
</tr>
<tr>
<td>MINI GREEK PIZZAS</td>
<td>$21.50 per dozen</td>
</tr>
<tr>
<td>TOMATO BASIL TARTLETS</td>
<td>$19.75 per dozen</td>
</tr>
<tr>
<td>MINI VEGETABLE SAMOSAS</td>
<td>$39.50 per dozen</td>
</tr>
<tr>
<td>FRIED MINI EGG ROLLS with SPICY DIPPING SAUCE</td>
<td>$13.25 per dozen</td>
</tr>
</tbody>
</table>
COLD HORS D’OEUVRES

Our catering department provides high quality plastic serviceware as a standard for all of our events. China, waited, or butlered service is available upon request for a nominal charge. Services include delivery, set up with linen on service table, and clean up. Minimum of 3 dozen per item. Seafood items are priced on an availability basis.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED FINGER SANDWICHES with THREE of the FOLLOWING:</td>
<td>$10.60</td>
</tr>
<tr>
<td>WHITE, WHEAT or SILVER DOLLAR ROLLS Ham Salad, Chicken Salad, Tuna Salad and Egg Salad</td>
<td></td>
</tr>
<tr>
<td>SHRIMP COCKTAIL with CAJUN REMOULADE and COCKTAIL SAUCE</td>
<td>$20.00</td>
</tr>
<tr>
<td>PROSCIUTTO WRAPPED MELON with DIJON DIPPING SAUCE</td>
<td>$13.10</td>
</tr>
<tr>
<td>ROASTED GARLIC HUMMUS and SMOKED SALMON BRUSCHETTA</td>
<td>$32.40</td>
</tr>
<tr>
<td>COOL SALMON CANAPÈS</td>
<td>$14.50</td>
</tr>
<tr>
<td>MINI CURRIED CHICKEN TART</td>
<td>$15.00</td>
</tr>
<tr>
<td>CORN BLINI with SMOKED SALMON and CHIVE BUTTER</td>
<td>$16.50</td>
</tr>
<tr>
<td>CUCUMBER ROUNDS with FETA and TOMATO</td>
<td>$9.95</td>
</tr>
<tr>
<td>SMOKED CHICKEN HERB TARTLET</td>
<td>$17.25</td>
</tr>
<tr>
<td>DEVILED EGGS</td>
<td>$8.10</td>
</tr>
<tr>
<td>BLUE CHEESE, BACON, and CHIVE STUFFED POTATOES</td>
<td>$13.60</td>
</tr>
</tbody>
</table>
**GOURMET DIPS AND DISPLAYS**

Our catering department provides high quality plastic as a standard for all of our events. China will be provided for a nominal charge. Services include delivery, set up with linen on service table, and clean up.

---

**HOT DIPS**

*Sold Per Person, minimum order 30 people*

<table>
<thead>
<tr>
<th>Dip</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Parmesan Artichoke Dip with Bagel or Pita Chips</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Bacon and Swiss Dip with Pita Chips</td>
<td>$2.75 per person</td>
</tr>
</tbody>
</table>

**COLD DIPS**

*Sold Per Person, minimum order 30 people*

<table>
<thead>
<tr>
<th>Dip</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips</td>
<td>$1.35 per person</td>
</tr>
<tr>
<td>Creamy Mediterranean Dip with Bagel or Pita Chips</td>
<td>$1.85 per person</td>
</tr>
</tbody>
</table>

**COLD DISPLAYS**

*Sold Per Tray*

<table>
<thead>
<tr>
<th>Display</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Farm Fresh Crudités with Ranch Dip Tray</td>
<td>$33.75 Small / $53.75 per tray</td>
</tr>
<tr>
<td>Seasonal Sliced Fresh Fruit Tray</td>
<td>$41.50 Small / $67.50 Medium / $135.00 per tray</td>
</tr>
<tr>
<td>Domestic Cheeses Tray with Crackers</td>
<td>$39.50 Small / $78.00 per tray</td>
</tr>
<tr>
<td>Artisan Cheese Tray with Crackers</td>
<td>$58.25 Small / $83.25 Large per tray</td>
</tr>
<tr>
<td>Antipasto Platter Tray with Crackers</td>
<td>$45.00 Small / $60.00 Large per tray</td>
</tr>
<tr>
<td>California Roll Tray with Soy Sauce and Wasabi</td>
<td>$48.75 Small Tray (15-20 ppl) / $97.50 Large Tray (25-35 ppl)</td>
</tr>
</tbody>
</table>

**SAVORY CHEESECAKES**

*Sold by the Cheesecake and Torte. All Served with Crackers and Baguette Rounds*

<table>
<thead>
<tr>
<th>Cheesecake</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Vegetable Cheesecake – serves 15 - 20 guests</td>
<td>$19.65 ea</td>
</tr>
<tr>
<td>Savory Pesto and Sun Dried Tomato Torte – serves 50 - 75 guests</td>
<td>$34.90 ea</td>
</tr>
</tbody>
</table>
Displays and Carving Stations
SPECIALTY AND CARVING STATIONS

Our catering department provides high quality plastic serviceware as a standard for all of our events. Services include delivery, set up with linen on service table, and clean up. China service is provided for a nominal charge. Minimum for Slider Station and Mashed Potato Bar is 50 people.

SLIDER STATION

Choice of Three Sliders: Cheeseburger, Hamburger, Pork BBQ, Crab Cake or Buffalo Chicken.

Served with Pickles, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy Mustard, Honey Mustard and Homemade Potato Chips with Ranch Dip

$5.55 per person

MASHED POTATO MARTINI BAR

Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream

CHOOSE FIVE of the FOLLOWING:
Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown Gravy, Caramelized Onions, Fried Onion Crisps, Grated Parmesan Cheese, Crumbled Gorgonzola Cheese, Toasted Pecans or Horseradish Sauce

$5.25 per person

CARVING STATIONS

All items are sold Per Person, Carved by a Uniformed Chef, and served with Mini Rolls and Appropriate Condiments. Chef fee required.

Roast Breast of Turkey with Cranberry and Orange Mayonnaise and Creamy Dijon Mustard

$3.35 per person

Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce

$8.75 per person

Baked Ham with Honey Mustard Sauce

$3.50 per person

Roast Beef with Horseradish Sauce and Roasted Garlic Jus

$4.00 per person
Sweet and Salty

2010 Entertaining with Sodexo Desserts Cookbook Winner, Raspberry Almond Bars
**SWEET AND SALTY**

Our catering department provides high quality plastic for these events. China service is available for a nominal charge. Services include delivery, and set up with linen on service table, and clean up. Minimum order is 2 dozen per item.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED HOME STYLE COOKIES</td>
<td>$6.50 per dozen</td>
</tr>
<tr>
<td>Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, Double Chocolate with White Chips</td>
<td></td>
</tr>
<tr>
<td>BROWNIES</td>
<td>$7.50 per dozen</td>
</tr>
<tr>
<td>Cream Cheese, Plain, Blondie, Fudge or M&amp;M’s</td>
<td></td>
</tr>
<tr>
<td>GOURMET DESSERT BARS</td>
<td>$11.00 per dozen</td>
</tr>
<tr>
<td>Seven Layer Bar, Luscious Lemon Bar, Blueberry/Lemon Bar, Strawberry Oatmeal Bar, Gooey Chocolate Peanut Butter Bar or Chocolate Chess Bar</td>
<td></td>
</tr>
<tr>
<td>ASSORTED MINI PETIT FOURS and PASTRIES</td>
<td>$26.65 per dozen</td>
</tr>
<tr>
<td>ASSORTED MINI CANDY BARS</td>
<td>$9.95 per pound</td>
</tr>
<tr>
<td>MULTI-GRAIN BARS and GRANOLA BARS</td>
<td>$1.00 each</td>
</tr>
<tr>
<td>INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>MIXED NUTS with Peanuts</td>
<td>$9.50 per pound</td>
</tr>
<tr>
<td>TRAIL MIX</td>
<td>$7.50 per pound</td>
</tr>
<tr>
<td>DECORATED SHEET CAKES, custom designs may require an additional charge</td>
<td></td>
</tr>
<tr>
<td>Full $62.00 each</td>
<td>Half $38.00 each</td>
</tr>
<tr>
<td>Quarter $21.95 each</td>
<td></td>
</tr>
<tr>
<td>DESSERT STATION</td>
<td>$5.95 per person</td>
</tr>
<tr>
<td>Choose Four of the Following:</td>
<td></td>
</tr>
<tr>
<td>Assorted Cupcakes, Assorted Mini Cheesecakes, Assorted Mini Cookies, Gourmet Bars, or Seasonal Sliced Fresh Fruit Tray</td>
<td></td>
</tr>
<tr>
<td>ICE CREAM SUNDAE BAR</td>
<td>$5.95 per person</td>
</tr>
<tr>
<td>25 guest minimum</td>
<td></td>
</tr>
<tr>
<td>Choice of Two Ice Cream Flavours: Chocolate, Vanilla, Strawberry and Birthday Cake</td>
<td></td>
</tr>
<tr>
<td>Choice of Two Sauces:</td>
<td>Chocolate, Strawberry or Caramel</td>
</tr>
<tr>
<td>Choice of Three Toppings:</td>
<td>Sprinkles, Chocolate Chips, Cookie Crumbs, Crushed Peanuts, Butterfinger™ Pieces, M&amp;M’s. Maraschino Cherries and Whipped Topping are included.</td>
</tr>
</tbody>
</table>
We pride ourselves on being able to meet everyone’s catering needs. The following steps will help you through the process of organizing your special function.
PLANNING YOUR EVENT

We pride ourselves in being able to meet everyone’s catering needs. Our professional staff will lead you through every aspect of planning your event. Customization is our specialty.

Arranging and Reserving a Date
Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our calendar. You may contact the Catering Dept. @ 870-972-3859; and speak with our Event Planner: Tiffany Tsai. Her email address is tsai@astate.edu. You may also e-mail our Catering Director: Teresa Honeycutt (thoneycutt@astate.edu). Please feel free to stop by our office anytime; located on the ASU Campus, Room 2004 in the Student Union Building.

It is important that you promptly make reservations for the locations where your event will be held. Please allow three hours for setup and two hrs. for clean-up when reserving the space. The following contact information is for the four main campus locations: the Student Union, 870-972-2056, the Cooper Alumni Center, 870-972-2586, the Fowler Center, 870-972-3471, and the Convocation Center at 870-972-3870.

Catering arrangements and menu selections should be confirmed within 14 Business Days Prior to your event to guarantee menu availability. While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing.

After we have finalized all the details of your event, you will receive a contract that you will need to sign and return for confirmation. This form should be returned to us 10 business days in advance of the event.

Reserving a Location
Event locations need to be reserved as soon as possible. Events at the Convo will be booked according to their guidelines.

Reserve rooms in the Student Union at 870-972-2056. Requests for room setups including dining tables, buffet tables, chairs, and other equipment should be made at this time. Each client is responsible for making these arrangements. When reserving the location please allow three hours for setup and two hours for cleaning time.

Changes, Guarantees, Cancellations
All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed 14 days prior to the event. Functions cancelled with less than 5 days business days notice may incur a late charge. We will prepare for the estimated number and charge accordingly should a final count not be confirmed.

Payment
All catered functions must be secured by payment before they occur. Departmental Accounts, Checks, Visa, MasterCard, or American Express are all valid payment methods. Non-University related groups are required to make a deposit of 75% two weeks prior to their event with the balance due before the event occurs.

Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event.

China Charges
Our Catering Department offers high quality disposable serviceware unless otherwise requested or noted. We also offer china service within the Student Union, Convo, and Fowler for the following additional charges:

- **Full Meal China and Silverware Service** $2.25 per person
- **Coffee or Beverage China Service** $1.50 per person
- **Water Service** $1.75 per person
- **Reception China and Silverware Services** $2.00 per person

Additional charges may apply at all other locations.
**Linen**
As a standard, we provide tablecloths for all food and beverage tables. Linens for guest tables are included with full service plated and buffet events. Linens for guest tables at receptions, continental breakfast breaks, and boxed lunches can be provided at an additional charge. The same applies to registration tables, nametags, head tables, and any additional tables that will not be directly used for food and beverage set up.

- **85” square for round tables** $8.00 per table
- **114” rectangle for 6’ and 8’ banquet tables** $8.00 per table
- **Cloth and Skirt** $28.00 per table
- **Drop Cloths** $10.00 per table
- **Centerpieces** $3.00 each

Linen colors vary depending upon availability. Specialty linens are available for your food and guest tables at an additional cost.

**Attendants**
To ensure that your event is a success, the appropriate number of professional attendants will be provided for all events. Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 30 guests, which is included in the menu price.

**Service Staff**
Servers are included for all plated meals up to 200 guests. Additional needs are calculated on an individual basis. Staffing is based on a 2 hour event. If additional time is required added staffing fees will apply. Additional fees always apply to Station Chefs (example - Carving Stations, Action Stations).

The charge for each staff member is:
- **Attendants** $20.00 per hr. (minimum 2 hours)
- **Station Chefs** $75.00 per hr. (minimum 2 hours)

---

**Catering Equipment**
As the host of the catering event you are responsible for the equipment we have provided for the service of your event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. For very large events specialty equipment may need to be rented at an additional charge.

**Floral Charges**
We will be happy to order, receive, and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.

**Food Safety**
Due to food safety liability guests may not remove food from the function site.