Catering Pricing Guide
MORNING FARE
Selections from these menus are presented buffet style. These menus are available for groups of 15 or more.
The Classic Continental.........................................................$7.20 per guest
The Healthy Start.................................................................$7.50 per guest
West Liberty Breakfast Buffet..............................................$11.05 per guest
Omelet Station........................................................................$2.30 per guest

A LA CARTE SELECTIONS
FROM THE SUNRISE BAKERY
Assorted Freshly Baked Muffins..........................................$9.00 per dozen
Assorted Breakfast Breads and Coffee Cakes.....................$7.25 per guest
Assorted Danish.......................................................................$11.00 per dozen
Cinnamon Buns........................................................................$11.00 per dozen
Assorted Doughnuts.................................................................$10.00 per dozen

MORNING STARTERS
Individual Assorted Yoghurts...............................................$2.25 per item
Individual Fruit Yogurt Parfaits with Low-Fat Granola...........$2.50 per item
Seasonal Fresh Fruit Tray
Small (Serves 15 Guests)....................................................$35.95
Medium (Serves 30 Guests)..................................................$67.50
Large (Serves 50 Guests)......................................................$104.05

BEVERAGE SERVICE
HOT BEVERAGES – by the gallon
Freshly Brewed Fair Trade Asprettos and Decaffeinated Coffee $16.45 per gallon
Freshly Brewed Fair Trade Flavored Asprettos and Decaffeinated Coffee $16.45 per gallon
Numi Herbal and Non-Herbal Teas to include
Decaffeinated Numi Tea with Hot Water..............................$16.45 per gallon

COLD BEVERAGES – by the gallon
Orange Juice......................................................................$15.00 per gallon
Cranberry Juice..................................................................$15.00 per gallon
Apple Juice..........................................................................$15.00 per gallon
Freshly Brewed Iced Tea.....................................................$11.50 per gallon
Lemonade............................................................................$12.35 per gallon
Fruit Punch.........................................................................$13.40 per gallon
Sparkling Cranberry Punch.................................................$15.00 per gallon
Sparkling Citrus Punch.......................................................$15.00 per gallon

CANNED AND BOTTLED BEVERAGES
Bottled Apple, Orange, and Cranberry..............................$1.80 per item
Bottled Water.........................................................................$1.30 per guest
Assorted Canned Coca-Cola Soft Drinks, Regular & Diet......$1.30 per item

Prices are good through June 2017
SERVED LUNCHEONS AND DINNERS – Continued

COMBINATION PLATE

- Beef and Salmon Filets…………………………………………..Market Price
- Salmon with Leeks & Caper Sauce………………………………….Market Price
- Broiled Salmon with Two Salsas…………………………………..Market Price
- Shrimp Scampi……………………………………………………….Market Price
- Parmesan-Crusted Tilapia…………………………………………$17.95 per guest

VEGETARIAN

- Spaghetti Squash…………………………………………………..$13.65 per guest
- Portobello Mushroom Napoleon………………………………..$14.15 per guest
- Smoked Gouda Farfalle………………………………………….$13.65 per guest

Additional Options

- NY Style Cheesecake…………………………………………….$3.35 per guest
- Chocolate Mousse……………………………………………………$3.35 per guest
- White Chocolate Raspberry Crème Brulée…………………….$3.35 per guest

SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Linen on guest Tables, set up and clean up. These menus are available for groups of 20 or more.

- Deli Buffet…………………………………………………………$11.85 per guest
- Old Fashioned BBQ…………………………………………….$14.40 per guest
- Backyard Cook Out…………………………………………….….$13.65 per guest

BUILD YOUR OWN BUFFET

The following menu items are à la carte so you can create your own buffet.

- Build Your Own Buffet by selection – Two Salad, Two Entrees, Two Accompaniments, Two Desserts and Two Beverages. These menus are available for groups of 20 or more.

POULTRY

- Chicken Marsala…………………………………………………$18.75 per guest
- Lemon Parmesan Chicken………………………………………$18.75 per guest
- Rotisserie Chicken………………………………………………$18.75 per guest

BEEF

- Braised Beef Sicilian……………………………………………..$18.75 per guest
- Caramelized Onion Meatloaf…………………………………..$18.75 per guest
- Beef Stroganoff…………………………………………………..$18.75 per guest

PORK

- Pork Picatta………………………………………………………$18.75 per guest
- Asian Marinated Pork Loin…………………………………….$18.75 per guest

SEAFOOD

- Broiled Salmon with Dill Butter……………………………….$18.75 per guest
- Cornmeal Tilapia……………………………………………….$18.75 per guest

BUILD YOUR OWN BUFFET – Continued

VEGETARIAN

- Baked pasta with Vegetables……………………………………$18.75 per guest
- Stuffed Peppers…………………………………………………..$18.75 per guest
- *Vegetarian Pad Thai* contains Peanuts………………….….$18.75 per guest

HOT HORS D’OEUVRES

Minimum of 4 dozen of each item

CHICKEN

- Chipotle Maple Bacon…………………………………………$12.00 dozen
- Coconut Chicken………………………………………………..$12.00 dozen
- Chicken Tenders………………………………………………….$16.00 dozen
- Orange Ginger Chicken………………………………………..$15.95 per pound

PORK

- Pork Pot Stickers with Garlic Soy Sauce……………………$15.60 dozen
- Sausage Bites with White Wine and Dijon Mustard………..$11.10 dozen
- Maple-Glazed Apple Rumaki…………………………………..$16.00 dozen
- Pork Sliders……………………………………………………….$21.60 dozen
- Sausage-Stuffed Mushrooms…………………………………..$21.60 dozen

SEAFOOD

- Bacon-Wrapped Scallops………………………………………Market Price
- Mini Crab Cakes with Cajun Remoulade Sauce……………..$18.50 dozen

BEEF

- Chipotle Beef on Tortillas………………………………………$17.50 dozen
- Mini Cocktail Meatballs………………………………………..$15.75 per pound
- Cheeseburger Sliders…………………………………………….$21.60 dozen

VEGETARIAN

- Spanakopita………………………………………………………..$17.30 dozen
- Mini Vegetable Samoas………………………………………..$17.00 dozen
- Vegetable Spring Rolls…………………………………………$17.00 dozen
- Jalapeno Peppers with Sauce…………………………………..$17.00 dozen

COLD HORS D’OEUVRES

Minimum of 4 dozen of each item

- Assorted Finger Sandwiches……………………………………$15.60 dozen
- Cucumber Rounds with Feta and Tomato……………………$14.80 dozen
- Crostini with Spicy Mango Shrimp Salsa……………………$17.30 dozen
- Sundried Tomato and Gorgonzola Brushcetta……………….$10.50 dozen
- White Bean Crostini…………………………………………….$10.50 dozen

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GOURMET DIPS AND MORE

Sold by the pound (Serves 10 - 12 guests per pound)

HOT DIPS

Warm Parmesan Artichoke Dip.............................................. $16.40 per pound
Hot Buffalo Dip................................................................. $16.40 per pound
Creamy Seafood Dip.......................................................... $18.95 per pound

COLD DIPS

Tzatziki Cucumber Yogurt Dip............................................. $13.30 per pound
Tortilla Chips with Guacamole and Salsa............................ $13.30 per pound
Layered Mexican Dip with Tri Color Chips.......................... $13.30 per pound

WINGS AND THINGS BAR..................................................... $8.15 per guest

DISPLAYS AND CARVING STATIONS

COLD DISPLAYS- Small 15; Medium 30; Large 50 per guest

Farm Fresh Crudites with Ranch Dip.....................................$24.75/$47.00/$74.00
Seasonal Fresh Fruit Tray...................................................$35.95/$67.50/$104.45
Domestic Cheeses with Crackers.......................................$33.00/$64.50/$97.50
Artisan Cheese with Crackers..............................................$48.00/$90.00/$145.00

CRAVING STATIONS

Our Beef, Poultry, and Pork selections are cooked to perfection and craved
by an experienced uniformed Chef. Served with wonderful Sauces and
Condiments, as well as assorted Mini Rolls and /or Baguettes. Please order
your Carving Station selections. Minimum 20 Guests.

Roast Breast of Turkey.........................................................$5.10 per guest
Roasted Beef Tenderloin.....................................................Market Price
Mustard Apricot Glazed Ham..............................................$5.10 per guest
Roast Prime Rib of Beef.....................................................Market Price
Roast Beef with Horseradish Cream.....................................$5.10 per guest

SWEET & SALTY

Assorted Home-Style Cookies............................................$6.45 per dozen
Brownies...............................................................................$10.00 per dozen
Gourmet Dessert Bars.........................................................$10.00 per dozen
Multi Grain Bars and Granola Bars.................................$1.30 each
Individual Bags of Chips & Snacks.................................$1.00 each
Fresh Made Chippers.........................................................$5.25 per pound

DECORATED CAKES

Full Sheet Cake.....................................................................$41.20 each
Half Sheet Cake.................................................................$25.75 each
10 Inch Round.................................................................$15.00 each
Double Layer Round........................................................$30.00 each

ICE CREAM SUNDAE BAR.................................................... $4.35 each

15 Guest Minimum

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