

C A T E R I N G

A GREAT START

	PER PERSON
Early riser	\$6.25
Eye opener	\$7.50
Sunrise start	\$8.50
Hearty Home Style	\$10.00
South of the Border	\$11.00

ENTRÉES

	PER PERSON
Mushroom cheese strata	\$5.00
Scrambled eggs	\$3.00
Bacon	\$1.00
Ham steak	\$1.00
Sausage links or patties	\$1.00
French toast	\$3.00
Pancakes	\$3.00
Crunchy french toast	\$3.50
Hash browns	\$1.50
Home fried potatoes	\$1.50
Biscuits with gravy	\$1.50
English muffin breakfast sandwich	
with your choice of breakfast meat	\$4.50
Seasonal whole fresh fruit	\$1.50
Seasonal fresh cut fruit	
Small (serves 25-45 ppl)	\$90.00
Medium (serves 45-75 ppl)	\$180.00
Large (serves 75-100 ppl)	\$250.00

BAKERY A LA CARTE

	PER DOZEN
Assorted bagels with condiments	\$15.00
Assorted donuts	\$13.00
Mini croissants	\$10.00
Assorted mini danish	\$10.00
Mini sticky rolls	\$10.00
Assorted scones	\$13.00
Assorted muffins	\$13.00
Quickbreads	\$13.00
Buttermilk biscuits	\$10.00

LUNCH TIME - EXPRESS LUNCHES

Albuquerque chicken breast sandwich	\$9.00
Bistro grill	\$9.50
Vegetable mediterranean pita	\$8.50
Grilled portobello on focaccia	\$10.00
Sweet beef	\$10.00
Ham and cheddar sandwich w/horseradish	\$10.00
Turkey cheddar wrap	\$10.00
Picnic lunch	\$9.00



Please contact your catering manager for special events and requests.

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LUNCHEON SALADS **PER PERSON**

Chef salad	\$10.00
Fort Lewis cobb salad	\$12.00
Caesar salad	\$8.00
with chicken	\$10.00
with sizzling beef	\$11.00
Roma Italian	\$11.00
Taco salad	\$11.00
Antipasto salad	\$12.00
Asian noodle salad	\$11.00

BOUNTIFUL BUFFETS **PER PERSON**

Slicers deli buffet	\$11.00
Composed salad buffet	\$11.00
Southwest Caesar bar	\$11.00
* Grilled chicken	Add \$3.00
* Grilled steak	Add \$3.00
* Grilled shrimp	Add \$3.00
* Grilled salmon	Add \$3.00
* Action station w/chef (3 hour min.)	\$20.00
Roma Italian	\$12.00

MOVABLE FEASTS **PER PERSON**

New Mexican buffet: Choice of 2 entrees	\$13.00
Texas style BBQ: Choice of 2 entrees	\$16.00
Basic BBQ	\$13.00
Holiday dinner	\$15.00
Fajita bar	\$15.00
Wings and things	\$11.00

CULINARY CLASSICS **PER PERSON**

Filet mignon	Market
Roast top round of beef	\$16.00
Chicken piccata	\$16.00
Chicken cordon bleu	\$16.00
Rosemary chicken	\$15.00
Southwestern glazed pork loin	\$15.00
Pork tenderloin	\$16.00
Veal piccata	\$19.00
Veal oscar	\$19.00
Lamb chops	\$18.00
Roast leg of lamb	\$17.00
Chilean sea bass with salsa	\$19.00
Maryland crab cakes	\$18.00
Almond coconut tilapia	\$15.00
Garlic orange chili shrimp	\$17.00
Chèvre, orzo, & basil stuffed portobello	\$14.00
Portabello ravioli	\$14.00
Vegetarian lasagna	\$14.00
Spinach turnover	\$13.00

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ASSORTED DIPS **BY THE POUND**

Spinach and artichoke dip	\$22.00
Hummus (original or red pepper)	\$16.00
Garden vegetable dip	\$16.00
Ranch & bacon dip	\$18.00
Green chili tomato	\$17.00
Shrimp and crab dip	\$27.00
Seven layer dip with tortilla chips	\$17.00
Roasted garlic and red pepper	\$17.00

TRAYS AND DISPLAYS **PER PERSON**

Small (25-45)/Medium (50-75)/Large (75-100)	
Crudités and dip	\$120/170/250
Domestic cheese and crackers display	\$100/190/280
Imported cheese and crackers display	\$120/230/340
Fresh seasonal fruit and cheese	\$90/170/250
Smoked salmon with condiments	\$120/230/340
Mini rollers	\$65/120/175
Fresh seasonal fruit	\$90/170/250
Whole Brie En Croute	\$55.00

SNACKS **BY THE POUND**

Potato chips	\$4.00
Pretzels	\$4.00
Mixed nuts	\$10.00
Granola bars	\$8.00
Mini candy bars	\$7.00

FINISHING TOUCHES **PER DOZEN**

Chocolate brownies	\$11.00
Coconut lemon almond bars	\$11.00
Seven layer bars	\$11.00
Marshmallow krispies	\$11.00
Peanut butter bars	\$11.00
Turtle brownie bars	\$11.00
Banana foster bars	\$11.00
Apricot or raspberry crumble bars	\$11.00
White chocolate macadamia cookies	\$11.00
Sugar cookies	\$11.00
Chocolate chip cookies	\$11.00
Oatmeal raisin cookies	\$11.00
Ice cream sundae bar	\$6.00

FRESH BAKED CAKES

9 inch Round	\$22.00
Single layer half sheet cake	\$33.00
Single layer full sheet cake	\$50.00
Double layer full sheet cake	\$90.00

CARVING STATION **PER PERSON**

Roast turkey with giblet gravy	\$5.00
Mustard and apricot glazed ham	\$5.00
Roast top round of beef with au jus	\$5.00
Roast tenderloin of beef	Market

C A T E R I N G

HORS D'OEUVRES

PER DOZEN

HOT

Spanakopita	\$14.00
Honey, buffalo, or BBQ drizzled chicken wings	\$14.00
Coconut shrimp	\$16.00
Sausage bites with champagne mustard and white wine	\$12.00
Eggrolls	\$12.00
Vegetable spring rolls	\$12.00
Spinach stuffed mushroom	\$15.00
Scallops wrapped in bacon	\$19.00
Potstickers	\$12.00
Parmesan artichoke hearts	\$13.00
Roasted red pepper quesadillas	\$12.00
Chicken quesadilla	\$14.00
Honey ginger chicken satay	\$15.00
Maryland crab cakes	\$19.00
Brie (sold individually) en croute	\$55.00
Teriyak beef skewers	\$16.00

COLD

California sushi roll	\$11.00
Shrimp cocktail	Market
Skewered fruit with yogurt dressing	\$13.00
Tomato, basil, and mozzarella crostini	\$14.00
Tomati bruschetta	\$13.00

BEVERAGES

BY THE GALLON

HOT

Seattle's Best coffee	\$13.00
Durango coffee	\$15.00
Herbal tea (per bags)	\$1.00
Hot cider	\$15.00
Hot cocoa	\$13.00

COLD

Bottled soda (20 oz)	\$1.75 ea
Bottled juices	\$2.00 ea
Milk (pint)	\$1.50 ea
Bottled water	\$1.75 ea
Starbucks frappucino	\$3.00 ea

PUNCHES

Lemonade	\$12.00
Fruit punch	\$12.00
Iced tea	\$13.00
Cranberry punch	\$15.00
Orange blossom punch	\$15.00
Guava punch	\$15.00
Cappuccino ice cream punch	\$16.00