"with a personal touch"



Serving the Bay Area Since 1967

Why Choose Ludwig Catering, Incorporated?

Enjoy the Benefits that Years of Experience has to Offer

- Quality, personalized service at a price you can afford
 - Customized menus and decorations
 - Attention to detail
 - Pampering the area since 1967

Experience

Ludwig Catering is a family-owned and operated company. We have served the area since 1967, growing with our community. We have also received the coveted Gold Ribbon Award from Galveston County Health District 11 years (almost as many years as the award has been available)

Variety

Ludwig Catering offers service for a variety of occasions......

Weddings Open Houses Private Parties Business Lunches Holiday Parties

Decorations Full-service Deliveries Pick Up Food Picnics

Dependability

Ludwig Catering has a policy of "limited bookings", meaning that, unlike most caterers, we limit the number of events we will cater in any given day. This policy allows us to concentrate our efforts and resources on those specific events, providing on-time deliveries and set ups, professional staffing and a "Ludwig" at each event!

Wedding and Anniversary Packages, Holiday Parties, Open Houses

Allow Ludwig Catering to help you make your dreams a reality. Our professional team will tend to your every need and make sure that no detail is left to chance. We will work with you to create a celebration that is unique to you.

Booking and Payment Procedures

A \$500 deposit will secure the date for your event. This payment will be applied to your final balance. Payment may be made with cash, check, or credit card. Final payment is due one week prior to the service.

Consultations, Site Visits and Tastings

The nature of off-premise catering takes us away from the office on a daily basis. So, for your convenience, all consultations should be scheduled prior to your visit. When the venue is new to Ludwig Catering, or if the customer has special needs or concerns, a site visit will be scheduled. There is no charge for the initial visits. Additional fees will apply when extensive travel is required. Tastings are available on limited basis. Since we are not a restaurant, all food is prepared specifically for each event. Special planning and appointments are needed for any type of tasting.

Call for your free consultation. Photos and references available

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Menu Planning Considerations -

- Time of Day of the event
- Length of Time of the event
- ★ Beverages Served (alcohol?)
- ◆ Budget
- Accommodations Available
- Variety of Items/Special Considerations

Menu Selection Options -

Menus have been prepared for our customers to allow low-stress event planning.

Create-Your-Own Menu is another option for those with specific needs that are not met with the pre-set menu options. We will work closely with you to create the assortment that is just right for you!

Hors d'oeuvres and Dinner Options available in packaged menus as well as custom

Pricing and Services -

All the prices in the following section include

- Acrylic tableware (clear or black)
- Required service equipment
- > Table linens and colored overlays (as needed)
- > Buffet decorations, if appropriate, to coordinate with theme of event
- Delivery and set up of buffet

Table Ware Options -

- Most menu prices include clear, acrylic disposables
- > China Look-alikes in bone with gold or white with silver are available
- > Colored disposables available
- > Real glassware, dishes and flatware are available

Full-service Catering —

Relax and enjoy your party, by allowing the professionals at Ludwig Catering to provide full service for your event. Full-service Fee of 25% (price may vary depending on event) covers the cost of a professional staff to service the buffet and bus tables; step-up buffet decorations to include such things as silver and mirrored service pieces; and immediate breakdown and clean up of your buffet area.

The minimum cost for staffing is \$350. Prices based on two hours of buffet service. Extended hours are available at an additional fee.

Service Available -

- Breakfast, Lunch and Dinner
- ♣ Hors d'oeuvres Buffets and Passed Hors d'oeuvres
- ★ Beverage Service
- Desserts
- Site Visits and Decorating Consulting

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Let the wedding professionals at Ludwig Catering take care of all your needs. We work with you to make your day all you have dreamed it to be.

We have been serving brides and their families, from Houston to Galveston to Katy to Port Arthur and all stops in between, since 1967. We have seen trends come and go and come back again!

Here are some wedding packages for your consideration –

"Keep it Simple Please", Basic Wedding/Anniversary Package -

This package is great for at-home receptions and venues that are already complete with "atmosphere". It allows for one-stop shopping for all those items you need for your reception. Included are customized, wedding/Bride's and Groom's cakes; slush-style punch or brewed coffee; draping of your cake and beverage tables with your choice of beautiful lace or simple skirt and floor-length linen and skirt (several white and ivory options to choose from); draping of a gift or photo table; decorated, heart-shaped registry table; *high-quality, clear or black, disposable tableware and napkins. Ludwig Catering provides set up for the service tables.

First 100 guests at \$975

Additional guests at \$4.95

"Dress It Up", Deluxe Wedding/Anniversary Package -

Add a little extra flair to your event with additional decorations and services. The "Dress I Up", Deluxe Package includes everything from the Basic Package, plus a custom-designed cake table, six three-section lattice groupings OR four six-foot columns OR silk planks, candle-lit cake tables (silver, crystal, gold, acrylic, votives – your choice), and coffee service.

First 100 guests at \$1125

Additional guests at \$5

"Over the Top", Supreme Wedding/Anniversary Package -

Put your decorations over the top by adding to the Deluxe Package. The "Over the Top" Supreme Package provides you with the lattice, columns, and silk plants to help create the atmosphere you were dreaming of.

First 100 guests at \$1195

Additional guests at \$5

<u> "Uniquely You", Customized Wedding/Anniversary Package – </u>

No two brides are exactly alike and we know that. So, if you don't see any package that fits your need exactly, let's create a package that is "Uniquely You". You may pick and choose items from the other packages as well as add specialty items from the list below.

Ludwig Catering will schedule a site visit and draw out a plan for your venue.

Ala Carte Services

Customized Wedding and Groom's Cakes
Punch Service
Plates, Napkins, Forks for your Cake
Head Tables and Sweetheart Tables
Cake Plating
Coffee Service
Serving Pieces
Guest Table Linens

Full-service available at 25% staffing and silver fee, for two hours of service; extended service hours available.

A minimum full-service fee of \$350 will be applied to any party requiring service. Gratuities will not be added to your bill; such payments are left to your discretion.

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Beverage Services

Coffee Service, in 50-cup increments -

Includes disposable coffee cups, napkins, and accompaniments Traditional Coffee with creamer & sweetener packets

First 50 cups at \$75

Additional pots at \$45

Flavored Creamers for an additional \$15/pot

Flavored Coffee available upon request

Hot Wassail (spiced apple cider) - Great Holiday Experience Includes disposable coffee cups, napkins, and accompaniments 50 Cups at \$100 Additional pots at \$62.50

*Iced Tea, Raspberry Tea or Lemonade

Includes disposable glasses, napkins, ice and tea accompaniments \$1.50 per person; Minimum set up for 25

Additional fee will be added if a separate service table is needed.

*Punch Service

This refreshing, slush-style punch comes in your choice of strawberry-pineapple or mandarin orange Includes disposable punch cups and napkins, punch bowl and ladle

\$2 per person

Minimum Set up Fee of \$75

Service Tables and Staff are priced separately with the above beverage services

From the Bar

"Virgin Bar" \$4.75 per person; Minimum Charge of \$325 Includes Coke, Diet Coke, 7-UP, Bottled Water, Orange Juice, Limes and Lemons, Disposable

Glasses and Napkins, Service Equipment, Ice, Bar Tender - Three Hour Service; Additional Hours available for additional fee. Iced Tea and/or Lemonade may be added for an additional fee.

Basic Bar Service \$5.95 per person; Minimum Charge of \$450

Includes Coke, Diet Coke, 7-UP, Bottled Water, Orange Juice, Bloody Mary Mix, Tonic Water, Club Soda, Limes and Lemons, Disposable Glasses and Napkins, Service Equipment, Ice, Bar Tender -Three Hour Service; Additional Hours available for additional fee.

Extended Bar Service

\$9 per person; Minimum

Includes everything from basic bar plus Margaritas Set Ups (rocks), Martini Set Ups, Sweet & Sour, Extended Garnish, Bar Snacks (peanuts & pretzels).

Margarita Service -

Prices vary by size of party and type of service. Customized quotes will be given for your specific needs.

Wine Service -

Includes chilling of your beverage, disposable glasses and napkins From Bar - Up to 100 guests at \$55 Additional guests at \$10 per 25 Separate Set Up – Up to 100 guests, \$195; Additional guests \$20 per 25 Includes draped table, wine/champagne buckets or fountain, service staff This is a three-hour service.

- The "From The Bar" Services include decorated service areas -

Beer Caddie Service - \$35 per keg caddie

This service includes insulated caddie on wheels, specially designed for 16-gallon kegs, ice, spicket-type tap, and 150 beer glasses per caddie. One caddie required per keg. (You provide the alcohol; we do the rest!)

Gratuities will not be added to your bill; such payments are left to your discretion. *Full-service available at 25% staffing and silver fee, for two hours of service; extended service hours available.

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Hors d'oeuvres Buffet Menus

Artful Array of Fruits, Cheeses and Dips

Assorted Fresh Fruits served from a Carved Melon
Fluffy Pineapple Dip in a Carved Pineapple
Creamy, Chocolate Fondue Served with
Strawberries, Gourmet Cookies and Marshmallows
Assortment of Cheeses Mixed with Salami served with Honey Dijon Dip
Choice of Two Dips —
Shrimp Dip in a Shell Bowl
Spinach Dip served in Bread Round
Seven-layer Fiesta Dip
Warm Crab Dip served from Silver Chafing Dish
Spinach-Artichoke Dip
Chili Con Queso
Pork Queso
Variety of Crackers and Tortilla Chips

First 75 guests at \$795 – 975* Additional guests at \$8.75 - \$9.90 per person*

Light Luncheon Hors d'oeuvres

Petite Deli Sandwiches (ham, turkey, beef with cheese)
Ripe and Spanish Olives, Sweet Midgets,
Dijon Mustard, Horseradish Sauce and Mayonnaise
Assorted Fresh Fruits served from a Carved Melon
Fluffy Pineapple Dip in a Carved Pineapple
Creamy, Chocolate Fondue Served with
Strawberries, Gourmet Cookies and Marshmallows
Assortment of Cheeses Mixed with Salami served with Honey Dijon Dip
Shrimp Dip in a Shell Bowl OR Spinach Dip in Bread Round
Variety of Crackers and Tortilla Chips
Confetti, Spaghetti Salad
Assorted Mixed Vegetable Tray with Parmesan Peppercorn Dip

First 75 guests at \$1295 – 1500* Additional guests at \$15 – 18.15 per person*

Price variations are due to the fluctuations in the market price of higher cuts of meat and seafood.

We will honor the best price we can for you at the time of your event.

*Full-service available for 25% staffing and silver fee, for up to two hours of service.

A minimum full-service fee of \$350 will be applied to any party requiring service.

Extended service hours available.

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Hors d'oeuvres Buffet Menus

Heavy Hors d'oeuvres – Surf and Turf Number One

Sliced, Beef Tenderloin with Petite Rolls
Ripe and Spanish Olives, Sweet Midgets,
Dijon Mustard, Horseradish Sauce and Mayonnaise
Cold, Boiled Shrimp served with homemade cocktail and romalaude sauced
Fancy Deviled Eggs OR Crustless Quiche Squares
Italian-style Meatballs with Marinated Mushrooms
Pasta Salad of your Choice
Chicken Drummettes – Herbed or Buffalo-style
Assortment of Cheeses Mixed with Salami served with Honey Dijon Dip
Shrimp Dip in a Shell Bowl OR Spinach Dip in Bread Round
Variety of Crackers and Tortilla Chips
Assorted Mixed Vegetable Tray with Parmesan Peppercorn Dip

First 75 guests at \$1995 – 2400* Additional guests at \$25.50 – 29 per person*

Heavy Hors d'oeuvres – Surf and Turf Number Two

Smoked Salmon with Scallions and Cream Cheese
Served with Crackers
Hot Crab Dip served with Crackers and Tortilla Chips
Carving Station with Seasoned Turkey Breast and Ham
Served with Petite Rolls and Sauces
Southwestern-style Grilled Chicken Breast Pieces
Cream Cheese Ham Rolls
Polynesian-style Meatballs with Cherries and Pineapple Chunks
Confetti, Spaghetti Salad
Marinated Vegetable Selection

First 75 guests at \$1995 – 2400* Additional guests at \$25.50 – 29 per person*

Price variations are due to the fluctuations in the market price of higher cuts of meat and seafood.

We will honor the best price we can for you at the time of your event.

*Full-service available for 25% staffing and silver fee, for up to two hours of service.

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Extended service hours available.

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Hors d'oeuvres Buffet Menus

Heavy Hors d'oeuvres - Land Lovers

Three-Meat Carving Station (beef tenderloin, turkey breast and sweet ham)
Served with Petite Rolls and Sauces
Polynesian Chicken Breast Pieces
Hot Spinach-Artichoke Dip and Pork Queso
Served with Crackers, Tortilla Chips and Garlic Rounds
Cream Cheese Ham Rolls
Bagna Caude Dip served with Vegetables,
Pasta Shells, Red Potatoes and Roasted Beef
Cheese and Salami with Honey Dijon Dip and Crackers

First 75 guests at \$1995 – 2400* Additional guests at \$25.50 – 29 per person*

Breakfast Hors d'oeuvres

Assorted Breakfast Breads and Pastries with Cream Cheese, Butter and Jelly Crust-less Quiche Casserole with bacon, cheese, mushrooms and chilis Smoked Sausage in Pastry (Pigs in Blanket)
Assorted Cheese with Honey Dijon Dip and Assorted Crackers
Fresh, Seasonal Fruit with Pineapple Dip

First 75 guests at \$1775 – 2200 Additional guests at \$21.95 – 25 per person

Price variations are due to the fluctuations in the market price of higher cuts of meat and seafood.

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A minimum full-service fee of \$350 will be applied to any party requiring service.

Extended service hours available.

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Create-Your-Own Hors d'oeuvres Buffet

When creating your menu, you should choose a minimum of six items for your buffet.

NORMALLY, six items gives a nice, light hors d'oeuvres assortment.

You may pick and choose from all the options on the, following two pages.

Pay attention to get a variety of food, meets and non-meats.

Prices are based on service for 100+ people.

Per Person Prices

*Carving Stations — all served with petite rolls and sauces

Your meat is carved as guests come to this portion of the buffet.

9.95
6.50
00.6
3.00
5

Two-Meat Carving Stations available, also

 * $Italian\ Pasta\ Set\ Up$ – all served with cracked pepper and Parmesan cheese

This station is fantastic for meeting the needs of many people – vegetarians, dieters, pasta-lovers, etc. The variety of sauces and pastas are sure to please all your guests. Included with this selection are:

Cheese-filled Tortellini and Penne Pasta

Creamy, Alfredo Sauce with Mushrooms; Marinara Sauce; and Pesto Sauce Parmesan Cheese and Red Pepper Flakes

Stationed Service 7.75
On the Buffet (self-serve) 5.00

*Bagna Caude Feast -

3.25

This Ludwig Family Tradition includes warm garlic dip served with assorted vegetables, pasta shells, choice beef, and red potatoes. This choice is perfect for those wanting something unique to offer their guests. You may add a more "traditional" vegetable dip for \$0.25 per person.

*Artful Fruit, Cheese and Dip Creation -

This awesome display may be used as an appetizer, prior to your main food service or as a part of your principal buffet or as a light, afternoon reception. The selection includes fresh, seasonal fruit, spilling from a carved melon; fluffy, pineapple dip; chocolate fondue with strawberries, gourmet cookies, and marshmallows; assorted cheeses with honey Dijon dip and crackers; and your choice of an additional dip — Shrimp Dip served in a shell bowl; Spinach Dip served from a bread round; Fiesta, Seven-layer dip; Hot, Spinach-artichoke Dip**; Pork Queso; Chili con Queso; or Hot Crab Dip**.

* *Add \$0.50 per person for Crab Dip or Spinach-Artichoke Dip

As an appetizer, prior to the main buffet (1 hour service) $5.95 - 8.50^{***}$ As part of the main buffet 4.50 - 7As a light reception (1 hour service) $7.75 - 10^{***}$

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***Extended service hours available.

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Create-Your-Own Hors d'oeuvres Buffet

Choose a minimum of six items.

Each, individual item listed under a group has the corresponding price of that group. For example, if you choose two items from Group Five, your price will be \$4.50 per person. Per persons prices may vary for events smaller than 100 guests.

GROUP ONE 4.75 - 6.95 per person

Scallop Rumake

Crab-stuffed Mushrooms

Stuffed, Crab Balls

Oysters in Sherry Sauce

Hawaiian Chicken Breast Pieces

Party Kebobs (beef tenderloin or chicken)

Mini, Beef Wellington

Smoked Salmon

With cream cheese, capers & scallions

Cold, Boiled Shrimp

With red cocktail & Romalaude sauces

Assorted Canapes

Sliced Beef Tenderloin on Petite Rolls

GROUP TWO 3 - 4.50 per person

Southwestern-style Grilled Chicken Breast Pieces

Polynesian-style Chicken Pieces

Spanikopita (spinach pastries)

Deli Platter with Assorted Meats,

Sliced Cheese. Mini Croissants.

Petite Rolls, and Sauces

Sliced Ham on Petite Rolls

Slice Breast of Turkey on Petite Rolls

Fresh Fruit Display

With Pineapple Dip & Chocolate Fondue

Mini Mexican Appetizers

With guacamole & salsa

GROUP THREE 3 per person

Mini Egg Rolls With plum sauce *

Fried Cheese Sticks with Marinara *

Fried Mushrooms with Honey Mustard *

Fried Zucchini with Ranch Dip *

Fried Jalitos (stuffed jalapenos) *

Cheese-filled Tortellini with Alfredo

*Fried on-site

GROUP FOUR 2.75 pp

Cream Cheese Ham Rolls

Chicken Balls of Fire

Spicy Buffalo Wings With Ranch Dip

Shrimp-Mac Salad

Meatballs Italiano

Sweet & Sour Meatballs

Crab Dip w/Tortilla Chips

Crab Fingers with Cocktail Sauce

Turkey Queso Bites

Fresh Fruit with Pineapple Dip

Spinach-Artichoke Dip

GROUP FIVE 2.50 pp

Pigs in a Blanket

Cocktail Sausage BBQ

German Sausage Slices

Cheese Assortment

Chicken-Mac Salad

Antipasto Salad-tossed/tray

Stuffed Jalapeno Halves

Shrimp Dip w/Tortilla Chips

Cream Cheese Pinwheels

Pork Queso w/Tortilla Chips

Spinach Dip in Bread Round

GROUP SIX 1.95 pp

Fancy, Deviled Eggs

Fiesta Tortilla Roll

Quiche Squares - crust-less

Confetti Spaghetti Salad

Sweet, Watergate Salad

Tuna-Mac Salad

Herbed, Baked, Chicken Wingettes

Stuffed Celery Hearts

Raw Vegetables with Dip - choose one

Toasted Onion, Parmesan Peppercorn, Ranch

For parties less than 100, additional fees will be added.

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Buffet Dinners

Tried and True, Ludwig Favorites -

Italian Fair -

Italian Feast

Homemade, Beef Lasagna
Penne Pasta with Marinara
Cheese Tortellini with Creamy, Alfredo Sauce
Italian-style Meatballs
Green Beans Italiano
Tossed, Antipasto Salad
Warm Garlic Bread
Iced Tea
\$21 per person

The Great Divide

\$15 per person

Penne Pasta dressing in Marinara Sauce, Topped with meatballs and mushrooms in Italian Red Sauce And

Creamy, Alfredo Sauce with Sliced, grilled chicken breast Caesar Salad with cherry tomatoes, croutons and creamy Warm Garlic Bread Iced Tea

Red and White Banquet

Homemade, Beef Lasagna Cheese-filled Tortellini with Alfredo Sauce Green Beans Italiano OR Almondine Tossed Antipasto Salad Warm Garlic Bread Iced Tea \$15.25 per person

Dinner Pasta Bar

Penne Pasta with Olive Oil
Marinara Sauce (meatless)
Alfredo Sauce – creamy, white sauce
Tossed, Antipasto Salad
Warm, Garlic Bread
Iced Tea
\$11.95 per person
Add Italian-style Meatballs for \$2.75 per person
Add Cheese Tortellini for \$2 per person
Discount available if multiple items are added to menu

The Italian Vineyard Meal

Beef Lasagna Chicken Marsala** Tossed Antipasto Salad Garlic Bread Iced Tea \$15.25 per person

**Boneless Chicken Breast Sauteed in a Marsala Wine Sauce with Sliced Mushrooms

Lasagna Dinner

Homemade, Beef Lasagna Tossed, Antipasto Salad Warm, Garlic Bread Iced Tea \$11 per person

For parties less than 100, additional fees will be added.

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Buffet Dinners

Tried and True, Ludwig Favorites - Combination Meals

Modified BBQ Barbecue Dinner

Smoked Brisket Smoked Brisket German Sausage Links Sausage Links Barbecue Sauce (side) Barbecue Sauce Ranch-style Beans Green Beans Gourmet Potato Salad

Herbed New Potatoes Sliced Relishes Choice of Salad Sliced, Italian Bread Bread or Rolls Iced Tea Iced Tea

\$13.50 per person \$11.50 per person

(Additional meats available at additional fees)

Tex-Mex Dinner

Fajita Dinner Chicken and Beef Fajitas

Crispy, Beef Tacos Chicken Fajitas Guacamole Salad Guacamole Salad Pico De Gallo Pico De Gallo Spanish Rice Spanish Rice Refried Beans Refried Beans Chili Con Queso

Chili Con Queso Chips and Picante Chips and Picante Iced Tea

Iced Tea \$19.75 per person

\$19.75 per person Beef and Bird Holiday Dinner

Carved Turkey Carved. Inside Round of Beef Served Au Ju and Horseradish Sauce Sweet Ham

Homemade, Cornbread Dressing Choice of Chicken Dishes

Southwestern-style Grilled served with Peppers Giblet Gravy

Choice of Potato or Rice (see following page) Chicken Marsala or Chicken with Mushroom Sauce Choice of Potato or Rice (see following page) Green Beans Italiano

Green Beans Almondine Cranberry Sauce

Tossed Antipasto Salad Choice of Salad (see following page)

Dinner Rolls with Butter Dinner Rolls with Butter Iced Tea Iced Tea

\$17.75 per person \$16.75 per person

All prices include decorated service buffet; clear, acrylic disposable tableware; all service equipment; and your choice of tea or lemonade.

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Create Your Dinner Buffet

Choose your entrée, vegetable, salad, potato or rice and bread. All dinners include either iced tea or lemonade. Additional entrees and/or sides dishes may be selected for an additional fee

Beef – Flatware is included with Prime Rib and Roast Beef

Prime Rib Roast market Served with AuJu and Horseradish Sauce This entrée is offered only with full-service. Your guests will enjoy savory meat, sliced especially for them Inside Round Roast of Beef 16.45 Served with AuJu and Horseradish Sauce The roast is carved at the buffet, when full-service is chosen. Braised Beef 15.75 Succulent Pot Roast served with Whole Potatoes and Baby Carrots Peppered Beef Tips 15.75 Tender Cubes of Beef in a Brown, Mushroom Gravy Served with your choice of Egg Noodles, Rice OR Whipped Potatoes

Chicken (approximately 7 ounces per person)

Southwestern-style Grilled Chicken Breast 14.75 Tender Breasts of Boneless Chicken served with bell pepper and onion Chicken Marsala 15.95 Breasts served in Ludwig's Famous Marsala wine sauce Chicken Alfredo over Cheese Tortellini 17.00* Sliced, herbed chicken breast in a creamy, Alfredo sauce Served over a bed of cheese-filled pasta Chicken Marinara over Penne Pasta 15.25* Sliced breast in a light red sauce served over tubular pasta Chicken au Mushrooms 15.25 Breasts served with a creamy, mushroom sauce Herbed Breast of Chicken 15.25 Breasts breaded and seasoned to perfection

*Choose two (2) sides at this price.

For parties less than 100, additional fees will be added.

Full-service available for 25% staffing and silver fee, for up to two hours of service.

A minimum full-service fee of \$350 will be applied to any party requiring service.

Gratuities will not be added to your bill; such payments are left to your discretion.

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Create Your Dinner Buffet, continued

Seafood

Shrimp Florentine over Bowtie Pasta 19.50* Large Shrimp sautéed with spinach, basil and olive oil; served over bowtie pasta

Shrimp Scampi over Rice 19.50*
Large Shrimp sautéed in butter and garlic with light cream sauce; served over seasoned rice
*Choose two (2) sides at this price.

Tortilla Crusted rusted Tilapia with Chipotle Ranch and Lime 15.75*

Zesty Tilapia Filets crusted with tortillas and flavored with chipotle peppers and lime

Pork

Sliced Ham
Sweet, Baked Ham served with pineapple and cherries

Pork Tenderloin Medallions 16.50 Sliced, Pork Tenderloin with Béarnaise Sauce

Custom Menu Creation is always an option.

Let us know if you do not see what you are looking for and we will see what we can create for you.

*Full-service available for 25% staffing and silver fee, for up to two hours of service.

A minimum full-service fee of \$350 will be applied to any party requiring service.

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Side Options

Vegetable Selections

Green Beans Italiano made with ham, mushrooms and tomatoes

Green Beans Almandine with butter and sliced almonds

Garlic Spinach Buttered Corn Sweet Peas and Carrots Edamome Mixer

Salad Selection

Tossed Antipasto (specialty) – assorted greens with plethora of

Fresh vegetables, cheese, pepperoni, olives, tomatoes

Tossed with Homemade Italian Dressing

Caesar with Cherry Tomatoes – cut romain with Creamy Caesar

Dressing and Seasoned Croutons

Tossed Salad – assortment of greens tossed with cheery tomatoes,

Served with Assorted Dressings

Spinach with Blue Cheese, Cranberries and Raspberry Vinaigrette

Salad Bar Selections available at an additional cost

Creamy Potato

Crunchy Cole Slaw

Potato, Rice and Pasta

Cheesy Buffet Potatoes Rice Pilaf Spanish Rice White Rice

Herbed Potato Wedges Roasted Red Potatoes

Whipped Potatoes Whipped Potato Bar available at an

additional cost

Pasta – egg noodles, penne pasta, farfalle, spiral, cheese-filled tortellini (additional fee for filled pasta)

Bread Selections

Sliced Italian Bread

Dinner Rolls

Warm, Garlic Bread

*Not available for all parties.

For parties less than 100, additional fees will be added.

*Full-service available for 25% staffing and silver fee, for up to two hours of service.

A minimum full-service fee of \$350 will be applied to any party requiring service.