

# Bethany College Catering by



February 09

# *Welcome!*

We are excited to provide you with our catering menu to assist you in planning your event. All menus are only suggestions; our commitment is to customize menus for your occasion. From a formal dinner to meeting break refreshments we will offer creative menus, elegant presentation and thoughtful service to provide your guests with a memorable experience.

To plan your next event, or for further assistance, please contact the General Manager at 785-227-3380 ext. 8154, or email us at [thecaf@bethanylb.edu](mailto:thecaf@bethanylb.edu).

## *General Information..*

We hope you find our catering guide helpful in planning your event. The following are a few procedures to help us provide you with the best possible service.

**RESERVATIONS:** Please call the Food Service office at 785-227-3311 x8154 fourteen (14) business days prior to your catered event to insure that we will be able to meet your requests.

Rooms in Pihlblad Memorial Union that can be reserved are:

- The AAL Room accommodates 30 people
- The Levin Room accommodates 60 people
- The Main Dining Room accommodates 250 people
- "The Pit" (Lower Level) accommodates 50 people

All rooms on campus will need to be reserved through: [reservations@bethanylb.edu](mailto:reservations@bethanylb.edu).

**PHYSICAL SET-UP:** It is the responsibility of any campus groups to arrange for tables, chairs, registration tables, etc. through Maintenance at x8342.

Audio/Visual equipment arrangements need to be made with Denise Carson in Wallerstedt Library x8342.

We can arrange for a podium upon request.

**MENU SELECTIONS:** Please give us 7-business days advance notice for catering events to ensure your selections are available.

**PAYMENT:** All orders charged to Bethany College accounts must be made by an authorized person with the proper budget account number. Orders not charged to a college account will be assessed the applicable sales tax, unless a tax-exempt number is furnished at the time of the order.

Please make payment of your invoice within 15 days of receipt.

**SERVICE CHARGES:** All services contracted by non campus groups are subject to a customary 10% service charge and 7.3% states sales tax (unless tax exempt number is furnished at the time of the order).

**DEPOSITS:** A 50% deposit is required fro all non-college events at the time of booking, with the balance to be paid no later than the day of the event. Acceptable forms of payment are: cashier check, money orders, business check or cash.

**GUARANTEES:** The guarantee is the number of people attending your event. We must obtain a guaranteed number of guests for functions by 11:00 AM, 48 hours (weekends excluded) prior to your event. The number must be submitted to the Food Service Office. You will be responsible for 95% of the guaranteed numbers or the actual attendance whichever is greater. All meals are provided with a house overage of 5%.

**SERVICE TIME:** We will be prepared to serve your group promptly at the time you selected. However if your schedule of events is delayed more than 15 minutes, there will be an hourly charge assessed based on the number of service personnel involved and food quality could be impacted.

**CANCELLATIONS:** If you must cancel your catered event, please notify us as soon as possible. We require at least 48 hours notice or you will be charged for the expenses incurred on your behalf. For events over 100 we require five business days notice. In the event of inclement weather, cancellations will be dealt with on an individual basis.

**FLOWERS:** You are welcome to bring in your own centerpieces for the tables at your event.

**OFF PREMISE CHARGES:** All meals served on China out of Pihlblad Memorial Union will be subject to a \$1.00 per person service charge. Meals outside Pihlblad served on paper products will be subject to a \$.50 service charge per person. Off campus "Delivery Only" events will be assessed a \$10.00 service fee. To avoid a delivery fee, you may pick up & return the supplies yourself.

**CATERING EQUIPMENT:** As the host of the catered event, you are responsible for the equipment and supplies we have provided for your event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost.

**FOOD AND BEVERAGE:** Sodexo is the ONLY organization licensed to sell or serve food on campus. No food or beverage is to be brought in or removed from the premises after an event without prior authorization of the General Manager.

**LINEN:** White tablecloths are available for either round or rectangular tables. Cloth napkins are available in the following colors: White, gray, royal blue, ivory, hunter green, yellow, peach, light blue, gold, burgundy, red, brown, pink, mauve and purple. Arrangements are to be made with the Food Service Office two (2) weeks in advance or we cannot guarantee colors will be available. Food Service tables will be covered and skirted at no charge. Additional linen can be furnished for registration tables, speaker tables, etc. for \$3.00 per cloth, \$.75 per napkin and \$20.00 per table skirt.

**ALCOHOL/BAR REQUESTS:** It is the policy of Bethany College that alcohol is not permitted at any events on campus.

**WEDDINGS:** Bethany Catering is happy to assist you in the planning of this special day. You are welcome to use the bakery of your choice to provide the cake, and we will provide the rest of the food. Based on the estimated guarantee, a 50% deposit will be required three weeks prior to the event. The balance will be due within 30 days of receipt of the final bill. Sales tax will be added to all weddings. There will be a \$20.00 service charge for a cake cutter and \$15.00 for a punch server. A \$1.00 charge per person will be assessed for cake plates, forks, napkins and serving utensils.

**REMOVAL OF FOOD:** Due to Board regulations and the nature of catering services any food not consumed on site may not be removed from the serving location and remains the property of Sodexo Campus Services. All deliveries are for immediate consumption and we assume no responsibility for handling after delivery.

Note: Food arranged to be picked up from Sodexo Campus Services/Pihlblad Memorial Union will require a signed Declaration of Waiver and Release regarding removal and consumption of food off premises

## *Meeting Breaks...*

We realize that a break is an important part of your meeting or engagement. Relax and let us make that break time a pleasant experience. Two business days notice is requested for coffee or other break set ups. Please call 785-227-3311 x8154 to make arrangements.

All set ups include cups, cream, sugar, sweetener, stir sticks, napkins, ice water, and clean up. Set-up with glassware will be \$.50 extra. One gallon serves approximately 16-8oz. cups.

### **BEVERAGES**

- House Blend Coffee or Decaf \$7.50 gal.
- Starbucks Coffee or Decaf \$9.90 gal
- Hot Tea \$.55 pkt.
- Hot Chocolate \$.55 pkt
- Chilled Juice \$9.95 gallon  
(orange grape or apple)
- Lemonade/Iced Tea \$6.30
- Bottled Water \$1.00 ea.
- Assorted Canned Sodas (Pepsi Products) \$.85
- Fruit Punch/Specialty Punch \$8.00 gal.
- Filtered Water \$3.00 gal.

### **PASTRIES**

- Assorted Bagels with Cream Cheese \$9.50 doz.
- Mini Bagels with Cream Cheese \$6.00 doz.
- Assorted Muffins \$5.50 doz.
- Assorted Mini Muffins \$4.50 doz.
- Petite Cinnamon Rolls \$5.40 doz.
- Glazed and Cake Donuts \$6.50 doz.
- Coffee Cake \$6.00 doz.
- Tea Rings \$10.90 ea
- Kringler \$8.50 ea

### **SNACKS**

- Fresh Whole Fruit \$.75 ea
- Assorted Fresh Cookies \$5.75 doz.
- Assorted Tea Cookies \$3.95 doz.
- Bar Cookies \$7.25 doz.
- Frosted Brownies \$7.25 doz.
- Potato Chips \$4.00 lb.
- Chip Dip \$3.75 pt.
- Party Snack Mix \$4.15 lb.
- Mini Pretzels \$4.00 lb.
- Mixed Nuts \$10.60 lb.

## *Breakfast...*

### **BREAKFAST BUFFETS**

All breakfast buffets include freshly brewed coffee assorted hot teas, and ice water.

#### **THE CONTINENTAL**

\$4.70 per person

Assorted chilled juice

Seasonal fresh fruit tray

Choice of two: Assorted Muffins, Glazed and Cake Donuts, Petite Cinnamon Rolls, Assorted Bagels with Cream Cheese, Fruit Bread or Coffee Cake

#### **ALL AMERICAN BREAKFAST**

\$7.00 per person

Assorted Chilled Fruit Juice

Fresh Seasonal Fruit

Choice of One: Hash Browns, Home Fried Potatoes, or Potato Casserole

Choice of One: Bacon, Sausage Patties, or Ham Slices

Choice of One: Scrambled Eggs, Breakfast Casserole, or Cheese Quiche

Choice of Two: Assorted Muffins, Glazed and Cake Donuts, Petite Cinnamon Rolls, Fruit Bread, or Bagels with Cream Cheese or Jam

For an additional \$1.00 per person add Pancakes, Waffles, French Toast or Biscuit and Gravy

## *Box Lunches...*

### **BASIC BOX LUNCH \$5.50**

Box lunch contains: Chips, Condiments, Two Fresh Baked Cookies (assorted), a piece of Fruit, and a Soda or Bottled Water. Add-on options listed below.

Choice of one:

Roast Beef and American Cheese

Ham and American Cheese

Turkey and Swiss Cheese

Chicken Salad

Tuna Salad

Vegetable Wrap

Choice of Bread:

White, Wheat, Jewish Rye, Kaiser Roll

Butter Croissant (add \$.25)

Box Add Ons:

Seasonal Fruit Salad \$1.00

Homemade Potato Salad / Pasta Salad/ Macaroni Salad/ Cole Slaw \$.75

Relish Pack (Celery Sticks, Carrot Sticks, Broccoli and Cauliflower Florets) \$.75

Large Brownie \$.75

**DELUXE BOX LUNCH \$6.90**

Choice of Turkey, Ham, or Grilled Chicken Breast on Herb Focaccia Bread with Pesto Mayonnaise, Provolone Cheese, and Green Leaf Lettuce.

Tropical Fruit Salad

Potato Chips

Two Fresh Baked Cookies (Assorted)

Choice of Soda or Bottled Water

*Quick and Easy Lunches...*

All salad selections are served with a Roll and Butter. All sandwich selections include Condiments, Fresh Fruit or pasta salad, pickle spear and Potato Chips. All "Quick and Easy Lunches" are served with Iced Tea, coffee, Hot Tea, and your choice of dessert: Rice Krispie Bar, Fresh Baked Cookies, Frosted Brownies, Apple or Cherry Crisp.

**CHEF SALAD**

\$7.00 per person

Freshly Mixed Greens with Tomato, cucumber, Green Pepper, Hard Boiled Eggs, Julienne Ham and Turkey Cheddar Cheese, Black Olives and Choice of Dressing

**SALAD TRIO**

\$7.90 per person

Tomato Stuffed with Choice of Pecan Chicken Salad, Tuna Salad, or Seafood Salad Accompanied by Marinated Vegetable Salad, Fresh Fruit Salad, and a Croissant

**GRILLED CHICKEN CAESAR SALAD**

\$7.50 per person

Crisp Romaine Lettuce Topped with Grilled Chicken Breast, Herbed Croutons, and Parmesan Bread Stick. Served with Creamy Caesar Dressing

**TACO SALAD**

\$7.75 per person

Spicy Beef on Shredded Lettuce Topped with Tomatoes, Sour Cream, Shredded Cheddar Cheese and Salsa, served in a Crisp Tortilla Bowl.

**COBB SALAD**

\$7.25 per person

Freshly Mixed Greens Topped with Tomato, Avocado, Eggs, Carrots, Green Onions, Bacon, Black Olives, Shredded Cheddar Cheese, and Julienne Turkey Breast and Choice of Dressing.

**CLASSIC CROISSANT**

\$7.75 per person

Croissant Filled with Home Style Chicken Salad or Tuna Salad with Lettuce, Tomato Slice and Pickle Spear.

### **CROISSANT CLUB**

\$8.25 per person

Croissant Sandwich Filled with Slices of Turkey and Ham, Crisp Bacon Strips, and American Cheese with Lettuce, Tomato Slice, and a pickle spear on the side.

### **DELI SANDWICH**

\$7.30 per person

A Sandwich Made with a Kaiser Roll and Choice of the following:  
Roast Beef and American Cheese, Ham and American Cheese, or Turkey and Swiss Cheese.  
Served with Lettuce, Tomato Slice, and a Pickle Spear

### **SOUP AND SANDWICH SPECIAL**

\$8.60 per person

A Deli Sandwich accompanied by your choice of Soup:  
Cream of Potato, Broccoli Cheese, Vegetable Beef, or Chicken Noodle.

### **ALL WRAPPED UP**

\$8.70 per person

All Wraps are served with your choice of Potato Salad, Potato Chips, or Pasta Salad

Memphis Brisket Wrap with Cajun Cole Slaw, BBQ sauce on a Whole Wheat Tortilla  
Chicken Caesar Wrap with Crisp Romaine Lettuce, Parmesan Cheese, and Creamy Caesar Dressing on a Garlic Herb Tortilla

California Wrap (vegetarian) with Fresh Cut Vegetables to include Chopped Greens, Cucumbers, and Onions on a Jalapeno Cheese Tortilla

## **SPECIALTY BUFFETS**

**(Minimum 20 people)**

Specialty buffets are served with freshly brewed iced tea, coffee, hot tea, and ice water with a choice of assorted cookies or brownies.

### **CASUAL FEAST BUFFET**

\$8.40 per person

Deli Platter Featuring Turkey, Ham, and Roast Beef Slices  
Egg salad

American and Swiss Cheeses, Assorted Breads

Lettuce, Tomato Slices, Onion Slices, and Pickle Spears

Choice of Two: Homemade Potato Salad, Pasta Salad, Coleslaw, Marinated Vegetable Salad, or Potato Chips.

### **SOUP AND SANDWICH BUFFET**

\$8.40 per person

Deli Platter with Turkey, Ham, and Roast Beef Slices  
Egg Salad

American and Swiss Cheeses, Assorted Breads

Lettuce, Tomato slices, Onion Slices, and Pickle Spears

Choice of Two Soups: Cream of Potato, Broccoli Cheese, French Onion, Chili, Chicken Noodle, Vegetable Beef, or Cheese Soup.

## *Hot Lunch Buffets...*

### **CHUCKWAGON BARBEQUE**

\$8.70 per person

Green Salad with Assorted Dressings

Sliced Barbecued Beef or Pork with Buns, Baked Beans, Corn on the Cob, Cole Slaw, Pickle Spears, Onion Slices, Corn Muffins

### **ITALIAN BUFFET**

\$8.40 per person

Tossed Salad with Assorted Dressings, Two Types of Pasta, Three Sauces (Marinara Sauce, Meat Sauce, Alfredo Sauce, or Primavera Sauce)

All Served with Bread Sticks

### **MEXICAN FIESTA**

\$7.95 per person

Seasoned Beef or Chicken Fajita or Beef or Chicken Taco Meat served with Hard and Soft Shells accompanied by Spanish Rice, Refried Beans, Cheese Sauce and all The Classic Toppings.

### **ALL AMERICAN PICNIC**

\$8.10 per person

Grilled Hamburgers and Brats with Buns

Condiments, Lettuce, Tomato Slices, and Pickle Chips.

(On Site Grilling Will Be An Additional Charge of \$30.00)

(Vegetarian Burgers Upon Request)

### **PIZZA**

\$10.00 per pizza

14" 2-Topping Pizza cut in 8 Pieces

Topping Selections:

Red Onion, Extra Mozzarella, Tomato, Olive, Jalapeno, Pineapple, Yellow Onion, Bell Peppers, Mushrooms, Hamburger, Sausage, Pepperoni, Canadian Bacon, Cheddar Cheese, Grilled Chicken, Pesto, and anything Else You Can Think Of!!!

Served with Crushed Red Peppers and Grated Parmesan Cheese

Extra Toppings \$.60 ea.

# *Build Your Own Buffets...*

The build your own buffet format was designed to give you more control over the meal you wish to serve your guests. This simple format lists the amount of selections you may choose per level, and you can customize your menu to your needs, based on the available items,

All buffets are served with your choice of white or wheat dinner rolls, freshly brewed iced tea, coffee, hot tea, and ice water.

## **BUILD YOUR OWN BUFFET**

### **BUFFET LEVEL 1**

\$10.70 per person

Choice of One (1) Selection From Each Area

### **BUFFET LEVEL 2**

\$11.95 per person

Choice of Two (2) Selections From Salads, Vegetables, Starch, Dessert

Choice of One (1) Selection From Entrees

### **BUFFET LEVEL 3**

\$15.54 per person

Choice of Three (3) Selections from Salads

Choice of Two (2) Selections From Vegetables, Entrée, Dessert

Choice of One (1) Starch

Choice of One (1) Carved Meat

## **SALADS**

Mixed Greens Salad with Assorted Dressings

Caesar Salad with Parmesan Cheese, and Creamy Caesar Salad Dressing

Classic Spinach Salad with Bacon, Egg. And Dressing

Fresh Vegetable Tray

Marinated Garden Vegetable Salad

Fresh Fruit Salad

Summer Pasta Salad

Cucumber and Tomato Salad

Kansas Cole Slaw

Three Bean Salad

Macaroni Salad

Potato Salad

Jello Salad

## **VEGETABLE SELECTIONS**

Broccoli Florets with Cheese Sauce  
Honey Glazed Carrots  
Green Beans Amandine  
Peas and Mushrooms  
Buttered Corn  
Summer Vegetable Medley  
Balsamic Roasted Vegetables  
Sautéed Zucchini and Yellow Squash  
Steamed Broccoli and Cauliflower  
Steamed Brussel Sprouts

## **STARCH SELECTIONS**

Wild Rice Pilaf  
Thyme Scented Basmati Rice  
Golden Rice Pilaf  
Steamed Sticky Rice  
Au Gratin Potatoes  
Scalloped Potatoes  
Garlic Mashed Potatoes  
Roasted Red Potatoes  
Fresh Mashed Potatoes with Gravy  
Baked Potatoes with Sour Cream and Butter  
Baked Ziti Pasta  
Four Cheese Cavatappi Pasta

## **ENTRÉE SELECTIONS**

Grilled Chicken Breast with Creamy Pesto Basil Sauce  
Sliced Roast Beef with Au Jus  
Salisbury Steak with Mushroom Gravy  
Chicken Fried Steak (With Gravy)  
Meat Loaf with Brown Gravy  
Herb Baked Chicken  
BBQ Baked Chicken  
Lasagna (Choice of Three Cheese, Spinach, or Meat Style)  
Parmesan Baked Pollock  
Roasted Turkey Breast with Dressing  
Pork Chops with Mushroom Gravy

## **CARVED MEAT SELECTIONS**

Pepper Crusted Pork Loin  
Turkey Breast  
Roast Inside Round of Beef  
Glazed Pit Ham

## **DESSERT SELECTIONS**

Apple, Cherry, or Peach Pie  
Chocolate, White, or Yellow Cake with Frosting  
Assorted Otis Spunkmeyer Cookies  
Fudge Frosted Brownies  
Ice Cream Sundae Bar  
German Chocolate Cake  
Black Forest Cake  
Pound Cake with Strawberries  
New York Style Cheesecake with Toppings (add \$1.00 per person)

## *Build Your Own Dinner...*

The build your own dinner format was designed to give you more control over the plated meal you wish to serve your guests. This simple format lists selections available for your plated meal. Simply choose three coursed (Salad, Entrée, and Dessert) from the selections listed and you can customize your menu to your needs. Be creative and have fun!

All meals are served with Fresh Baked Dinner Rolls and Butter, Iced Tea, Fresh Coffee, and Ice Water

## **SALAD/SOUP SELECTIONS**

Mixed Green Salad with Choice of Dressing  
Classic Caesar Salad  
Traditional Spinach Salad with Hot Bacon Dressing  
Cream of Broccoli Soup  
Cream of Potato Soup

## **STARCH SELECTIONS**

Wild Rice Pilaf  
Garlic Mashed Potatoes  
Baked Potato (served with Sour Cream and Butter)  
Oven Roasted Red Potatoes  
Sage Bread Dressing  
Rice Melange

## **VEGETABLE SELECTIONS**

Honey Glazed Baby Carrots  
Stir Fry Zucchini and Yellow Squash  
Green Beans Amandine  
Steamed Broccoli and Cauliflower  
Stir Fried Sesame Snow Peas

## **DESSERT SELECTIONS**

Apple, Peach or Cherry Pie  
Frosted Brownies  
Swedish Cream with Lingonberries (add \$.50 per person)  
New York Style Cheesecake with Strawberry or Cherry Topping (add \$1.00 per person)  
Carrot Cake with Cream Cheese Frosting  
Black Forest Cake  
German Chocolate Cake

## **ENTRÉE SELECTIONS**

### **POULTRY:**

Roasted Turkey Breast  
\$9.95  
Fried Chicken (Two Pieces)  
\$10.90  
Herb Marinated Baked Chicken Breast  
\$10.60  
Homemade Chicken Cordon Bleu  
\$12.20

### **PORK:**

Pepper Crusted Pork Tenderloin  
\$13.40  
Pork Chops with Mushroom Gravy  
\$12.50

### **BEEF:**

Sliced Roast Beef  
\$11.75  
Grilled Top Sirloin Steak with Sautéed Mushrooms  
\$15.60  
Beef Tenderloin Stuffed with Spinach and Mushrooms with a Burgundy Sauce  
Market Price  
Roast Prime Rib with Horseradish Sauce  
Market Price  
6 oz. Filet Mignon with Herbed Butter  
Market Price

### **FISH:**

Raspberry Glazed Salmon Fillet  
Market Price  
Grilled Ahi Tuna Cutlet with Fruit Chutney  
Market Price  
Grilled Shrimp with Cocktail Sauce  
Market Price  
Other options are available upon request

## *Local Flavor...*

Consider a taste of "Little Sweden" with a Smorgasbord.

Regular Smorgasbord \$20.70 per person    Mini Smorgasbord \$15.10 per person

Swedish Meatballs  
Dill or Parsley Potatoes  
Potato Sausage  
Creamed Peas  
Rye Bread  
Pickled Herring  
Creamed Herring  
Sweet Pickles  
Beets  
Deviled Eggs  
Potato Salad  
Cold Ham  
Cheddar Cheese  
Rye Crisp  
Spritz and Ginger Cookies  
Ostkaka  
Tea Rings  
Fish Molds  
Black and Green Olives  
Cottage Cheese  
Spiced Peaches  
Cole Slaw  
Summer Sausage  
Bond Ost Cheese  
Swedish Brown Beans

Swedish Meatballs  
Dill or Parsley Potatoes  
Potato Sausage  
Creamed Peas  
Rye Bread  
Pickled Herring  
Cottage Cheese  
Sweet Pickles  
Beets  
Deviled Eggs  
Potato Salad  
Cold Ham  
Cheddar Cheese  
Rye Crisp  
Spritz and Ginger Cookies  
Ostkaka  
Tea Rings  
Olives

Both include beverages

Groups less than 75 people must order the Mini Smorgasbord. Under 25 people the menu and price would need to be negotiated with the Food Service General Manager.

We must have two weeks notice, or prior approval from the Food Service General Manager for Smorgasbord Menus

# *Hors d'Oeuvres...*

## **COLD SELECTIONS**

### **Fresh Vegetable Tray with Dip**

Sm. \$33.00 (up to 25pp)      Med. \$82.50 (up to 75pp)      Lg. \$110.00 (up to 125pp)

### **Seasonal Fruit Tray with Yogurt Dipping Sauce**

Sm. \$49.50 (up to 25pp)      Med. \$137.50 (up to 75pp)      Lg. \$192.50 (up to 125pp)

### **Assorted Domestic Cheese Tray and Crackers**

Sm. \$47.30 (up to 25pp)      Med. \$121.00 (up to 75pp)      Lg. \$176.00 (up to 125pp)

### **Assorted Imported Cheese Tray with Crackers**

Sm. \$71.50 (up to 25pp)      Med. \$192.50 (up to 75pp)      Lg. \$231.00 (up to 125pp)

### **Assorted Meat Tray with Crackers**

Market Price

Layered Mexican Dip with Tortilla Chips (16" tray) \$25.00

Cocktail Sandwiches (Ham and Turkey) \$14.50 doz.

Chicken Salad on a Mini Croissant \$19.50 doz.

Shrimp Cocktail – Market Price

Deviled Eggs \$8.00 doz.

Chocolate Dipped Strawberries \$18.00 doz. (seasonal)

Miniature Cheesecake \$16.50 doz.

Mini Cream Puffs \$5.25 doz.

Petit Fours \$14.50 doz.

## **HOT SELECTIONS**

Stuffed Mushroom Caps \$12.00 doz.

Buffalo Style Chicken Wings \$11.25 doz.

Battered Chicken Tenders \$14.10 doz.

Petite Quiche \$14.50 doz.

Petite Egg Rolls with Sauce \$10.75 doz.

Artichoke Dip with Pita Chips \$5.25 qt.

Swedish or BBQ Meatballs \$9.35 lb.

Water Chestnuts Wrapped in Bacon 11.50 doz.

Cocktail Franks in BBQ Sauce \$9.90 lb.

Prices include disposable plate, napkins and service-ware

## *Carving Stations...*

Carving stations are available on an a la carte basis as an accent for you party or reception. Items may be added to any buffet at the additional listed cost. Prices include condiments and fresh baked dollar size rolls.

### **Carved Turkey Breast**

Served with Orange Cranberry Compote  
(Serves up to 25pp)  
\$40.00

### **Carved Pit Ham**

Served with Honey Dijon and Cranberry Jelly  
(serves up to 40pp)  
\$60.00

### **Carved Roast Beef**

Served with Creamy Horseradish Sauce and Deli Mustard  
(serves up to 75pp)  
\$95.00

### **Carved Tenderloin of Beef**

Served with Burgundy Sauce  
(serves up to 25pp)  
\$90.00

### **Pepper Crusted Pork Loin**

Served with Garlic Mayonnaise and Dijon Mustard  
(serves up to 30pp)  
\$44.00