

A La Carte Menu

Prices effective March 1, 2010

Pastries

Fresh Baked Muffins -Blueberry, Cranberry, or Crumb topped Brown Sugar.....	11.50/dozen
Cinnamon Bread	11.50/dozen
Mini Danish -Cheese, Raspberry, Cinnamon & Apple.....	11.50/dozen
Sweet Loaf Bread -Banana, Zucchini, Sour Cream Pound Cake or Pumpkin.....	8.50/per loaf
Donuts by Local Crescent Bakery	13.50/dozen
Bagels by Local Bloomington Bagel Company	16.95/dozen
Bagels w/Cream Cheese, Peaches & Blueberries	17.95/dozen

Sweets

Cookies -Chocolate Chip, Snicker Doodle, Oatmeal Raisin, Peanut Butter and Chocolate Chocolate Chip.....	15.50/dozen
Brownies	16.95/dozen
Carrot Cake Squares, Lemon Bars & Pecan Bars	16.95/dozen
Cupcakes -Chocolate, White or Lemon.....	15.50/dozen
Yogurt Parfaits	2.95/each
Granola Bars	1.25/each
Rice Krispy Treats	1.25/each
Mini Fruit Kabobs	2.00/each

Dips

Dips are Priced Per Person.

7 Layer Dip - A South of the Border Party Classic. Served with Tortilla Chips.....	2.95
Spinach Dip – Everyone’s Favorite.....	2.95
Chips and Salsa	1.95
Hummus Platter -A Middle Eastern blend of Chick Peas, Cumin, and Tahini Served with Black Olives, Diced Tomatoes, Olive Oil and Pita Bread.....	1.95

Platters/Trays Platters and Trays are Priced for 40 People.

Smoked Salmon -Displayed w/Cream Cheese, Capers and Lemons Served with Bagel Chips.....	54.95
Mini Finger Sandwich or Wraps Tray – Turkey, Ham and Chicken Salad.....	71.95
Cheese and Cracker Tray	60.95
Fresh Fruit Tray w/Fruit Dip	56.95
Fresh Vegetable Tray w/Basil Dill Sauce	54.95
Relish Platter - Olives, Mini Pickles, Banana Peppers, Mini Corn.....	39.95

Beverages

Water Station (1 per 150 people).....	15.00/station
Water on Tables	2.00/table
Fresh Brewed Coffee	15.95/gallon
Fruit Juice – Apple, Orange or Cranberry.....	16.95/gallon
Ice Tea	15.95/gallon
Lemonade	15.95/gallon
Bottled Water	1.50/each
Soft Drinks	1.50/each

Punch

Alcoholic and Non Alcoholic Available

Raspberry Punch	18.95/gallon
Champagne Punch	22.95/gallon

Center Catering Services

All Pricing includes: Banquet Linens, China, Silverware and Glassware
A guaranteed count is due 5 business days prior to your scheduled event.
Prices subject to 7% Sales Tax and 20% Service Charge.

Breakfast

Prices effective March 1, 2010

All breakfast options must be served by 10:00am

Children's pricing on all breakfast buffets: ages 0-3 free, 4-8 half price, 9 and over full price.

No Children's pricing available on breakfast station selections.

A 15-guest minimum is required for all breakfast buffet options and are priced per person.

Beverages are included for a two-hour period after breakfast option is served.

Additional beverages may be purchased.

Continental Breakfast - \$8.50

Fresh Brewed Coffee and Ice Water

Juice- Apple and Orange

Yogurt Parfait - Select flavor: Strawberry, Blueberry or Vanilla

Seasonal Fresh Fruit - Blueberries, Strawberries, Pineapple, Cantaloupe

Pre-Made Waffles w/ Powdered Sugar, Syrup and Whipped Cream

Breakfast Buffet - \$11.95

Fresh Brewed Coffee and Ice Water

Juice-Apple and Orange

Seasonal Fruit-Blueberries, Strawberries, Pineapple, Cantaloupe

Pre-Made Waffles w/ Powdered Sugar, Syrup and Whipped Cream

Scrambled Eggs

Bacon

Sausage Links

Assortment of Danishes-Cheese, Raspberry, Cinnamon, Apple

Hearty Breakfast Buffet - \$12.95

Fresh Brewed Coffee and Ice Water

Juice -Apple and Orange

Pancakes

Scrambled Eggs

Home Fried Potatoes

Sausage Patties

Ham

Bacon

Champagne Brunch Buffet - \$14.95

Canadian Bacon

Scrambled Eggs

French Toast

Home Fried Potatoes

Stuffed Chicken Breast

Fresh Green Beans

Seasonal Fresh Fruit

Assortment of Danishes

Cheese, Raspberry, Cinnamon, Apple

Variety of Sweet Loaf Breads Banana Nut,
Sour Cream Pound Cake, Zucchini,
Pumpkin Bread

Champagne

Iced Tea

Fresh Brewed Coffee and Ice Water

Juice -Apple and Orange

Exciting Morning Stations - (A minimum of 25 guests is required to provide a station)

Prepared Omelet Station - Vegetarian, Cheese and Meat..... 5.25 per person

Prepared Waffle Station 5.25 per person

Powdered Sugar, Syrup, and Whipped Cream

Breakfast Wrap Station 5.25 per person

All the fixings to make your wrap, just the way you like it!

Includes: eggs, cheese, bacon, sausage, green peppers, onions, mushrooms, salsa, flour tortilla

Any station can be added to any breakfast buffet.

Station pricing will be an addition.

Stations will require beverage purchase if ordering A la Carte.

Refer to our A La Carte Menu.

Center Catering Services

All Pricing Includes: Banquet Linen, China, Silverware and Glassware.

Prices Subject to 7% Sales Tax and a 20% Service Charge.

A Guaranteed Count is due 5 Business Days Prior to Your Scheduled Event.

Lunch Buffet

Prices effective March 1, 2010

All Lunch options must be served by 2:00 pm
Children's pricing on all lunch buffet: ages 0-3 free, 4-8 half price, 9 and over full price.
A 15-guest minimum is required for all lunch buffet options and is priced per person.
Beverages are included for a two-hour period after lunch option is served.
Additional beverages may be purchased.

Ideal Lunch Buffet - \$13.95 per person

**Includes: Mixed Green Salad, Parker House Yeast Rolls,
Fresh Brewed Ice Tea, Coffee and Water**

Choose any TWO of the following **Entrée** choices:

Teriyaki Chicken
Stuffed Chicken Breast
Carved Turkey
Beef Tips and Mushrooms
Carved Roast Beef
Lasagna
Creamy Tortellini w/Sautéed Vegetables
Vegetarian Lasagna
Carved Ham
Crumb Topped Tilapia
Lillian's Chicken Casserole
Oriental Chicken and Rice
Sweet and Sour Pork with Rice

Herb and Lemon Chicken
Grilled Chicken Bruschetta
Chicken Santa Fe
Chicken Parmesan
Monterey Chicken
Shrimp Primavera
Eggplant Parmesan
Chicken Florentine
Baked Salmon w/ Cucumber Salsa
Mango Tilapia
Carved Pork Loin
Grilled Pork Chop w/Raisins & Apples

Select TWO of the following **Hot Vegetable** choices:

Asiago Grilled Asparagus
Fresh Green Beans
Roasted Carrots w/ Orange Brown Butter and Sage
Sautéed Mixed Mushrooms
Baked Potato
Rice Pilaf
Rosemary and Garlic Roasted Red Skin Potatoes
Whipped Herb Potatoes
Broccoli Casserole
Seasonal Vegetable Blend

Cheesy Potato Casserole
Fried Rice w/soy sauce, bacon, peppers
Green Bean Casserole

***Ice-cold sodas and dessert would be an excellent addition to any one of our buffets.
Please refer to our Dessert menu.***

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Prices Subject to 7% Sales Tax and a 20% Service Charge.
A Guaranteed Count is due 5 Business Days Prior to your Scheduled Event.

Served Lunch Options

Prices effective March 1, 2010

All Lunch options must be served by 2:00
No Children's pricing available. Pre ordering is required of selections for each guest.
A 15-guest minimum is required for all served lunch options and is priced per person.
Beverages are included for a two-hour period after lunch option is served.
Additional beverages can be purchased

Entrée lunches \$16.95

Add on Dessert-refer to Dessert Menu

All Served Entrée Lunches will include mixed green salad, parker house yeast rolls, fresh brewed tea, coffee and water.

These items will be Pre- set at the table.

Two side dishes will accompany the entrée on the Lunch plate when served.

Each event can select two different plate choices and have these pre ordered from their guests

Pricing reflects served charge per person.

Choose any TWO of the following Entrées

Each plate will only have one entrée.

Teriyaki Chicken
Chicken Bruschetta
Chicken Santa Fe
Chicken Monterey
Herb and Lemon Roasted Chicken Breast
Stuffed Chicken Breast
Chicken Parmesan
Carved Turkey
Carved Ham
Rosemary and Garlic Pork Chop
Grilled Pork Chop w/Raisins & Apples
Lasagna
Vegetarian Lasagna
Slow Roasted Prime Rib
Eggplant Parmesan
Mango Tilapia
Crumb Topped Tilapia
Salmon Fillet
Baked Salmon w/Cucumber Salsa

Select TWO of the following Hot Vegetables.

These two will accompany each plate.

Asiago Grilled Asparagus
Fresh Green Beans
Roasted Carrots w/ Orange Brown Butter and Sage
Sautéed Mixed Mushrooms
Baked Potato
Rice Pilaf
Rosemary and Garlic Roasted Red Skin Potatoes
Seasonal Vegetables
Cheesy Potato Casserole
Fried Rice
Green Bean Casserole

Center Catering Services

All Pricing includes: Banquet Linen, China, Silverware and Glassware.

Prices Subject to 7% Sales Tax and a 20% Service Charge.

A Guaranteed Count is due 5 Business Days Prior to your Scheduled Event.

Served Lunch Combos

Prices effective March 1, 2010

All Lunch options must be served by 2:00 pm

No Children's pricing available. Pre ordering is required of selections for each guest.

A 15-guest minimum is required for all served lunch options and is priced per person.

Beverages are included for a two-hour period after lunch option is served.

Additional beverages may be purchased.

Soup and Salad - \$14.95

Parker House Yeast Rolls, Fresh Brewed Ice Tea, Coffee and Water Included.

Select **TWO** of these fine lunch entrée **SALADS**:

Salmon Caesar Salad – Salmon Fillet, Asparagus, Alfalfa Sprouts, Romaine Heart Lettuce with Oil and Vinegar Dressing

Chef Salad – Tossed Lettuce Salad with Julienne Swiss Cheese, Colby Cheese, Ham, Turkey, Fresh Tomato, Boiled Eggs and Croutons

Strawberry Fields Salad – Strawberries, Blueberries, Mandarin Oranges, Walnuts, Baby Mixed Greens, Romaine Lettuce, Caesar Blend Cheese with Honey Dijon Dressing

Chicken Caesar Salad – Grilled Boneless Seasoned Chicken Breast on a bed of Romaine Lettuce with Caesar Blend Cheese, Crouton. , Served with Caesar Dressing

Crispy Chicken Salad – Chicken bites, Cucumber, Tomato, Carrots, Fresh Lettuce

Asian Chicken Salad – Grilled Ginger Chicken, Broccoli, Crunchy Wonton Strips, Romaine Lettuce and Red Cabbage Mix. Tossed in a Sesame Ginger Dressing.

Select **TWO** of these delightful **SOUPS**:

French Onion

Turkey and Noodle

Southwestern

Cream of Broccoli

Vegetable

Chili

Tomato Florentine

Soup and Sandwich - \$14.95

Parker House Rolls, Fresh Brewed Ice Tea, Coffee and Water Included.

Select **TWO** and Enjoy Outstanding **Sandwiches, Wraps and Subs**:

Chicken Salad Croissant – The Absolute Best! Chicken Salad, Lettuce and Tomato

Club Croissant – Thinly Sliced Ham, Turkey and Roast Beef, Crisp Bacon, Lettuce and Fresh Tomato Served on a Flaky Croissant

Turkey Wrap – Roasted Sliced Turkey, Romaine Lettuce, Fresh Tomato, Swiss Cheese, Bistro Sauce Wrapped in a Flour Tortilla

Ham Wrap – Sliced Ham, Romaine Lettuce, Swiss Cheese, Fresh Tomato, Bistro Sauce Wrapped in a Flour Tortilla

Chicken Caesar Wrap – Grilled Chicken Breast, Romaine Lettuce, Caesar Blend Cheese and Caesar Dressing, Wrapped in a Flour Tortilla

California Dreamin Wrap - Cream Cheese, Avocado, Fresh Tomato, Sprouts Wrapped in a Spinach Tortilla

Cuban Ham Sub – Ham Lettuce, Fresh Tomato, Pickle Slices and Honey Mustard

Chicken Fiesta Wrap – Seasoned Chicken Strips, Rice, Black Beans, Salsa, Lettuce, Cheese, Corn Fiesta Wrapped in a Flour Tortilla

Beef & Swiss Sub – Slow Roasted Roast Beef, Lettuce, Tomato, Mayonnaise, Swiss Cheese

Select **TWO** of these delightful **SOUPS**.

French onion

Turkey and Noodle

Southwestern

Cream of Broccoli

Vegetable

Chili

Tomato Florentine

Center Catering Services

All Pricing includes: Banquet Linen, China, silverware and Glassware.

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A Guaranteed Count is due 5 Business Days Prior to your Scheduled Event.

Lunch Bars

Prices effective March 1, 2010

All lunch options must be served by 2:00.
No Children's pricing available on our fun bars.
Beverages are included for a two-hour period after lunch option is served.
Additional beverages may be purchased.

**How about something different?
Try one of our fun bars!**

\$12.95 per person

(Minimum of 25 guests is required to offer our fun bars)
Ice-cold sodas and dessert would be an excellent addition to any one of our bars.
Please refer to our a la carte menu.

Oh The "Pasta"- bilities Bar!

Select TWO Pastas: Rotini, Tortellini, Ziti, Fettuccini, Spaghetti
Select TWO Sauces: Alfredo, Vegetable Marinara, Meat Sauce, Marinara
Also included: Cheesy Garlic Bread, Mixed Green Salad
Fresh Brewed Ice Tea, Coffee and Water

Fiesta Bar!

Select TWO Meats: Taco Meat, Chicken Strips, Beef Strips
Hard and Soft Taco Shells as well as **Tortilla Chips** will be available
Check out all the Fixings – Mexican rice, Refried Beans, Corn Fiesta, Black Beans, Lettuce, Tomato,
Green Onions Shredded Cheese, Salsa, Guacamole and Sour Cream
Also included: Fresh Brewed Ice Tea, Coffee and Water

Soup - erb Bar!

Select TWO Soups: French Onion, Cream of Broccoli, Turkey and Noodle, Vegetable, Southwestern,
Tomato Florentine or Chili
A bountiful **Salad Bar** will await you, as you will **Build Your Own Salad**
Eggs, Cucumbers, Tomatoes, Bacon Pieces, Ham, Turkey, Swiss Cheese, Cheddar Cheese,
Carrot Shreds, Green Onions, and Croutons.
Dressings of Choice.
Seasonal Fresh Fruit
A variety of **Homemade Rolls** will accompany your Bar!
Also included: Fresh Brewed Ice Tea, Coffee and Water

Deli – licious Bar!

Outstanding **Sandwiches, Wraps and Subs.** **Select TWO** and enjoy!
Also Included: Potato Salad, Pickle Spear, Potato Chips, Fresh Fruit,
Fresh Brewed Ice Tea, Coffee, and Water

Chicken Salad Croissant – The absolute BEST! Chicken Salad, Lettuce and Tomatoes
Club Sandwich on wheat Bread - Thinly sliced Ham, Turkey and Roast Beef, Crisp Bacon, Lettuce
and Fresh Tomato
Turkey Wrap – Roasted sliced Turkey, Romaine Lettuce, Fresh Tomato, Swiss Cheese, Bistro Sauce
Wrapped in a Flour Tortilla
Ham Wrap – Sliced Ham, Romaine Lettuce, Swiss Cheese, Fresh Tomato, Bistro Sauce
Wrapped in a Flour Tortilla
Chicken Caesar Wrap – Grilled Chicken Breast, Romaine Lettuce, Caesar Blend Cheese, Caesar
Dressing, Wrapped in a Flour Tortilla
California Dreamin Wrap - Cream Cheese, Avocado, Fresh Tomato, Sprouts
Wrapped in a Spinach Tortilla
Cuban Ham Sub – Ham, Lettuce, Fresh Tomato, Pickle Slices and Honey Mustard
Chicken Fiesta Wrap – Seasoned Chicken Strips, Rice, Black Beans, Salsa, Lettuce, Cheese,
Corn Fiesta. Wrapped in a Flour Tortilla.
Beef and Swiss Sub – Slow Roasted Roast Beef, Lettuce, Tomato, Swiss Cheese, Mayonnaise.

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Dinner Buffets

Prices effective March 1, 2010

Children's pricing on all dinner buffets: ages 0-3 free, 4-8 half price, 9 and over full price.

A 15-guest minimum is required for all dinner buffet options and is priced per person.

Beverages are included for a two-hour period after dinner option is served.

Additional beverages can be purchased.

Dinner Buffet - \$16.95

Add on Dessert-See Dessert Menu

Also Includes Mixed Green Salad, Parker House Yeast Rolls, Fresh Brewed Ice Tea, Coffee and Water

Choose any TWO of the following **Entrées**

Lillian's Chicken Casserole	Pasta Primavera
Oriental Chicken and Rice	Vegetarian Lasagna
Teriyaki Chicken	Lasagna
Stuffed Chicken Breast	Carved Turkey
Herb & Lemon Chicken	Carved Ham
Chicken Bruschetta	Crumb Topped Tilapia
Sweet and Sour Pork w/Rice	Beef Tips and Mushrooms

Select TWO of the following **Hot Vegetables**

Golden Buttered Corn	Rice Pilaf
Seasonal Vegetable Blend	Whipped Herb Potatoes
Fresh Green Beans	Baked Potato
Broccoli Casserole	Cheesy Potato Casserole
Green Bean Casserole	
Roasted Carrots w/ Orange Brown Butter and Sage	
Rosemary and Garlic Roasted Red Skin Potatoes	

Premium Dinner Buffet - \$19.95

Add on Dessert -See Dessert Menu

Also Includes Mixed Green Salad, Parker House Yeast Rolls, Fresh Brewed Ice Tea, Coffee and Water

Choose any THREE of the following **Entrées**

Chicken Santa Fe	Salmon w/ Cucumber Salsa
Chicken Parmesan	Shrimp Primavera
Chicken Monterey	Mango Tilapia
Carved Roast Pork Loin	Creamy Tortellini w/ Sautéed Vegetables
Carved Prime Rib	Eggplant Parmesan
Grilled Pork Chop w/Raisins & Apples	

Select TWO of the following **Hot Vegetables**

Asiago Grilled Asparagus	Rice Pilaf
Fresh Green Beans	Whipped Herb Potatoes
Sautéed Mixed Mushrooms	Baked Potato
Seasonal Vegetable Blend	
Roasted Carrots w/ Orange Brown Butter and Sage	
Rosemary and Garlic Roasted Red Skin Potatoes	

Select TWO of the following signature **Salads**

Kiwi Fruit Salad	Broccoli/Cauliflower Salad
Waldorf Salad	Marinated Vegetable Salad
Diane Salad	Bow Tie Pasta Salad
Citrus Fruit	
Cranberry Relish	
Tomato Feta Salad	

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Served Dinner Options

Prices effective March 1, 2010

No Children's pricing available. Pre ordering is required of selections for each guest.
A 15-guest minimum is required for all served dinner options and is priced per person.
Beverages are included for a two-hour period after lunch option is served.
Additional beverages can be purchased

Fabulous Entrée Dinners \$21.95

Chicken Monterey - Breast Fillet topped with Sautéed Mushrooms, Monterey Jack cheese and Chives

Chicken Bruschetta - Grilled Chicken covered with fresh Tomatoes, Basil, Onions, with melted Mozzarella

Planked Salmon - Flaky, Luscious Salmon, you just can't beat it!

Grilled Pork Chop - Grilled and then topped w/ Spiced Apples and Raisins

First Class Entrée Dinners \$24.95

Shrimp Aruba - Enjoy these Plump Shrimp with Garlic Butter

Filet Mignon - Grilled 6 oz. Filet

Sliced Beef Tenderloin - Slow Roasted then sliced and shingled w/ Herb Butter, served on a bed of Spinach with Peppercorn Sauce drizzled over all

Slow Roasted Prime Rib - Absolutely fabulous Prime Rib served with side of Fresh Horseradish and Au jus

****Vegetarian Entrée Options Available****

Select **TWO** of the following **Hot Vegetable** choices.
These two will accompany each plate.

Asiago Grilled Asparagus
Fresh Green Beans
Roasted Carrots w/ Orange Brown Butter and Sage
Sautéed Mixed Mushrooms
Baked Potato
Rice Pilaf
Rosemary and Garlic Roasted Red Skin Potatoes
Seasonal Vegetables

Add a Dessert for an additional \$2.00

These will be preset on tables.

Pumpkin Pie
Cherry Pie
Pecan Pie
Granny Smith Apple Pie

Peach Pie
Lemon Meringue Pie
Coconut Cream Pie
Bavarian Chocolate Pie

Strawberry Dream Cake
German Chocolate Cake
Turtle Cake
Boston Strawberry Cake
Chocolate Mousse Cake
Chocolate Decadence Cake
Cherry or Strawberry Jubilee Cheesecake

Lemon Supreme Cake
Carrot Cake
Lemon Velvet Cake
Old Fashioned Strawberry Shortcake
Chocolate Sundae Cake

**** Ask about Our Combo Plates! ****

All Served Entrée Dinners will include Mix Green Salad, Parker House Yeast Rolls,
Fresh Brewed Tea, Coffee and Water.

These items will be pre-set at the table.

TWO side dishes will accompany the entrée on the Dinner plate when served.

Each event can select two different plate choices and have these pre ordered from their guests.

Pricing reflects served charge per person

Center Catering Services

All Pricing includes: Banquet Linen, China, silverware and Glassware.

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Dessert Menu

Prices effective March 1, 2010

Dessert and Coffee Station - \$3.95 Per Person (25 Guest Minimum Required)

Select any **FOUR** of these Delicious made from Scratch Desserts from our regular menu, excludes Premium Desserts.

Served with Absolutely Wonderful Fresh Brewed Coffee.

Dessert Add On - \$2.00 Per Person (15 Guest Minimum Required)

Dessert can be added to any option. Dessert pricing will be an addition. Select any **Three** of these Delicious made from Scratch Desserts.

Pumpkin Pie
Cherry Pie
Pecan Pie
Granny Smith Apple Pie

Peach Pie
Lemon Meringue Pie
Coconut Cream Pie
Bavarian Chocolate Pie

Strawberry Dream Cake
German Chocolate Cake
Turtle Cake
Boston Strawberry Cake
Chocolate Mousse Cake
Chocolate Decadence Cake

Lemon Supreme Cake
Carrot Cake
Lemon Velvet Cake
Old Fashioned Strawberry Shortcake
Chocolate Sundae Cake

Cherry or Strawberry Jubilee Cheesecake
Peach or Cherry Cobbler (served warm in a Chafing Dish)
Apple Dumplings (served warm in a Chafing Dish)
Bread Pudding w/Lemon Sauce (served warm in a Chafing Dish)

Premium Desserts - \$3.50 Per Person

Cake Served in a Glass

Strawberry Shortcake, Chocolate Sundae Cake or Lemon Delights

Carnegie Cheese Cake

Toppings - Strawberry, Marion Berry, Cherry or Kiwi-Mango

Center Catering Services

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Hors d'Oeuvres

Prices effective March 1, 2010

Thinking of adding that special feel to the event? Do so with these wonderful items.

Hors d'Oeuvres are displayed according to your event.

All items are priced per 50 pieces.

Cold Options

Fruit Kabobs	2.50 /ea.
Deviled Eggs.....	40.00
Bruschetta w/ Sliced Baguette Bread	45.00
Prosciutto wrapped Melons.....	50.00
Cucumber Rounds with Shrimp.....	50.00
Shrimp Cocktail	95.00
Scallops (Broiled wrapped in bacon)	125.00
Chocolate covered Strawberries are sure to please all!	18.00 per dozen
Petifore	50.00

Hot Options

Meatballs (Barbeque or Italian)	55.00
Hot Wings w/ Celery Stalks and Blue Cheese Dressing.....	55.00
Egg Rolls (Vegetable, Shrimp or Pork).....	65.00
Miniature Quiche Loraine.....	60.00
Jalapeno Poppers.....	65.00
Ravioli w/ marinara sauce.....	60.00
Mozzarella sticks w/ marinara sauce.....	65.00
Chicken Tenders.....	65.00
Chicken Quesadillas.....	115.00
Stuffed mushroom caps (Spinach or Bread Dressing).....	115.00
Baked Brie with Baguettes.....	115.00
Mini Crab Cakes w/ remoulade.....	115.00
Crab Rangoon.....	115.00
Mini Beef Wellington.....	150.00
Mini Reuben Sandwiches.....	71.95
Mini Cheeseburgers.....	56.95
Beef Tenderloin Display (serves 40).....	99.95
Mini Roasted Vegetable Sandwiches (serves 40).....	74.95
Fried Vegetables (Zucchini, Mushrooms, Cauliflower (serves 40).....	54.95

Hors d'Oeuvres Packages - Priced Per Person-Per Hour

limit one option-max up to 2 hours

A minimum of 50 people are required to order a package.

Party Pleaser – Jalapeno Poppers, Hot Wings and Chicken Tenders.....	5.95
Taste of Italy – Bruschetta w/Baguette Bread, Mozzarella Sticks, Meatballs.....	5.95
Just the Beginning – Stuffed Mushrooms w/bread dressing, 7 Layer dip, Shrimp Cocktail.....	7.95

Dips - Dips are Priced Per Person.

7 Layer Dip – A South of the Border Party Classic. Served with Tortilla Chips. Ole!	2.95
Spinach Dip – Everyone's favorite.....	2.95
Chips and Salsa	1.95
Hummus Platter – A Middle Eastern Blend of Chick Peas, Cumin, and Tahini Served with Black Olive Diced Tomatoes, Olive oil and Pita Bread	1.95

Platters/Trays – Platters and Trays are Priced for 40 people

Smoked Salmon –Displayed with Cream Cheese, Capers and Lemons. Served with Bagel Chips.....	54.95
Finger Sandwich Tray – Turkey, Ham and Chicken Salad Sandwiches.....	71.95
Cheese and Cracker Tray	60.95
Fresh Fruit Tray w/ fruit dip	56.95
Fresh Vegetable Tray w/ basil dill sauce	54.95
Relish Platter	39.95
Cheese Display - Grapes, Grissini, Crackers, Green Olives (Serves 75).....	150.00

Center Catering Services

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Bar Service

Prices effective March 1, 2010

Must be 21 years or older to consume alcohol. Security is required for all alcohol related events.
Bartender to guest ratio cannot exceed 125 to 1. All pricing reflects hosted bars.
Cash bar pricing available upon request. Split bars can be arranged.

Wine Marriages – sure to last the test of time!

- **Cabernet Sauvignon** – Savor with our Sliced Beef Tenderloin
- **Merlot** – Marry to our slow roasted Prime Rib or Fillet
- **Shiraz** – Enjoy with our luscious Chicken Monterey
- **Chardonnay** – Wonderfully paired with our Grilled Pork Chops
- **Pinot Grigio** – Complements our Seafood Selections nicely
- **White Zinfandel** – Blush Sweet Wine, served best with Salmon

All Wines will be sold by the bottle when hosting.

Tier 1 House Wine Selection -Copper Ridge.....	18.00/bottle
Tier 2 Premium Wine Selection -Redwood Reserve	22.00/bottle
Tier 3 Finest Vintage Selection - Specialty Selections.....	Price Varies

Chocolate covered strawberries are sure to please all!	18.00/dozen
Cheese Display (Serves 75).....	150.00/display
Champagne	22.00 bottle
House Wine by the glass (Tier 1).....	4.50/glass
House Wine by the glass (Tier 2).....	5.00/glass

Beer Kegs – Domestic/Import (Serves Aprox.120 Glasses)

Domestic	195.00
Budweiser, Bud Light, Miller Lite, Coors Light	
Import/Specialty	250.00
Import pricing excludes New Castle & Guinness Beers	

Beer Bottles

Domestic	3.50
Budweiser, Bud Light, Miller Lite, Coors Light	
Import/Specialty	4.50
Heineken, Corona	

Spirits

Premium Well Brands	4.50
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Beverages

Bottled Water	1.50/each
Soft Drinks – Pepsi Products.....	1.50 /each
Sparkling Grape Juice	10.00/ bottle
Red Bull	2.25/each

Punch – Alcoholic and Non Alcoholic Available

Raspberry Punch	18.95/gallon
Champagne Punch	22.95 /gallon

Center Catering Services

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Prices subject to 7% sales tax and a 20% service charge.
A Guaranteed count is due 5 business days prior to your scheduled event.

Bar Service Information

- ❑ **Bartender fee of \$25.00 per hour per bartender.**

One Bartender required for every 125 guests.
Minimum of 3 hours required per bartender.

- ❑ **Host Bar** – Guests select their choice and the host is billed based upon consumption.
Cash Bar – Guests select their choice and pay for their own drinks.
Split Bar – Bar service may be split between Host and Cash.
Example: Host pays for beer/wine consumption while guests pay for all cocktails.
- ❑ **Cocktail “Doubles”** - Double the price to above cocktail pricing.
- ❑ **Host Bar prices are subject to a 20% service charge and 7% Indiana sales tax. All Cash Bar prices are inclusive of sales tax and service charge.**
- ❑ **Bar Lighting Package includes colored linens, backdrop and colored uplights \$150.00**
- ❑ **“Theme Specialty Bars”** can be customized to fit your party theme. Examples: Luaus, Mexican Cantinas, Wine Tasting, Frozen Mixed Drinks, etc.

Center Catering Services

All pricing includes: Banquet Linen, China, Silverware and Glassware.
Prices subject to 7% sales tax and a 20% service charge.
A Guaranteed count is due 5 business days prior to your scheduled event.