

GENERAL INFORMATION

Scheduling Events

An estimate of guests attending will be required at time of booking. Event Planning & Scheduling Services must be in receipt of the final guarantee of number expected to attend no later than 12:00 o'clock noon, three (3) business days prior to the day of the event. Noncompliance will result in the maximum estimated count being used as the final guarantee.

After the final guarantee deadline, increases in attendance will be accepted up to twenty-four (24) hours prior to the event, subject to product availability, with a late charge of \$5.00 being assessed for each additional guest attending. For meals, should the number of guests exceed the guarantee, charges will be based on the actual number of guests served.

Deposits and Payments

Due to the high demand of our facilities, we recommend the booking of your event as soon as possible. Reservations for catered events remain tentative pending receipt of deposit. A deposit in the amount of full room rental is required to confirm your reservation. Reservations may be confirmed with a University Dept. ID number, cash, check or credit card. Tentative catered events must be confirmed or released within ten (10) business days of the original request.

Final guest attendance and payment of the estimated balance are required by 12:00 o'clock noon, three (3) business days prior to the day of the event. Failure to comply with the payment schedule may result in the cancellation of your event. All deposits and payments are non-refundable. Final payment is due within ten (10) business days upon receipt of final billing.

Pricing

Menu prices are subject to change due to product availability and fluctuating market prices. Substitutions will be made available to guarantee consistency in pricing and quality.

The Catering Guide prices are based on events served in the University Union or Gateway Center. Off-site catering prices will be determined on the basis of distance and complexity of event. A fee of \$6.50 per person will be added for off-site china service.

All arrangements for on campus food and beverage deliveries must be made through the Event Planning & Scheduling Services office. A \$50.00 minimum order is required for all deliveries. Delivery and pickup charges will apply. The host of a delivered catered event is responsible for all equipment provided by Verde Catering. Any lost or damaged catering equipment or property will be assessed at current replacement cost.

Menu Selection

Our Event Coordinators will be happy to assist you in making a selection from the Catering Guide. For the more elite affair, customized menus are available starting with a menu price of \$25 per person.

Event Planning & Scheduling Services must be in receipt of the final menu no later than 12:00 o'clock noon, ten (10) business days prior to the day of the event for receptions and served or buffet style meals. Noncompliance will result in menu selection being Chef's choice.

All requests for break refreshment menu items or beverages must be received by noon three (3) business days prior to the event date.

All food and beverages for events scheduled in the University Union or the Gateway Center are exclusively provided by Verde Catering with the exception of wedding cakes.

Sales Tax/Service Charge

Unless a Texas Sales & Use Tax Exemption Certificate is provided at time of booking the event, sales tax will be assessed. All food and beverage will be subject to a service charge of 15%, when applicable.

Cancellation

Catering: Full anticipated charges and related gratuities and taxes will be assessed to any catered event cancelled less than eight (8) business days prior to the date of the event.

Room Rental: Deposits for the Silver, Golden or Diamond Eagle Suites and the Gateway banquet rooms are non-refundable. Deposits for the University Union Hann, Ponder, Abney, Lyceum and 4th level rooms and the Gateway classrooms will be refunded if the reservation is cancelled more than twenty (20) business days in advance for registered student organizations and forty (40) business days in advance for all other groups.

Health Department Regulations

In compliance with local Health Department regulations, reception food and buffets are limited to a maximum serving time of one and a half hours. All food served in the University Union and the Gateway Center may not be removed from the catering site. Credit will not be issued for items not consumed.

Alcohol Beverage Service

To compliment your event, Verde Catering offers bar service including beer, wine and an assortment of non-alcoholic beverages. All alcoholic beverage service must be arranged through Event Planning & Scheduling Services and be served by TABC certified bartenders. Non-alcoholic beverages and food must be made available in reasonable quantities for the duration of the bar service. Should you prefer cocktail service, please consult with Event Planning & Scheduling Services for specifics.

Security

Security will be required at the expense of the individual/organization for all events serving alcoholic beverages. Event Planning & Scheduling Services will make all appropriate arrangements with the number of officers required being determined by the UNT Police Department.

Linens/Tables

White linen and your choice of white or green napkins are provided for your served or buffet style dining experience in the University Union or Gateway banquet rooms. All other linen requests will be subject to appropriate charges. Specially ordered colors are available for an additional fee with notification of fourteen (14) business days.

Audio/Visual Equipment

Should your event require audio/visual equipment, arrangements can be made with Event Planning & Scheduling Services. To ensure all your needs are met, requests must be received ten (10) business days prior to the date of your event.

If our audio/visual service is not adequate for your set-up, we do require that Event Planning & Scheduling Services be notified in advance of any equipment you might provide.

Centerpieces/Decorations

Verde Catering does not provide guest table centerpieces. However, several accessories are offered at a nominal rental fee to assist you in creating/enhancing your guest table floral arrangements or centerpieces. Buffet centerpieces will be provided for meals served in the University Union and the Gateway banquet rooms.

All decorating arrangements must be made through and approved by Event Planning & Scheduling Services. Charges will be assessed for early access. Under no circumstances is anything to be attached to banquet room walls.

Liability

The University of North Texas assumes no responsibility for the damage or loss of articles, equipment or other items left in the facility prior to, during or following an event. All personal and supplier effects are to be removed at the end of your event. The host/sponsor will be held responsible for any damages to property/equipment due to negligence or vandalism by their guests.

BREAKFAST

Breakfast Entrees and Buffets are served with freshly brewed Regular and Decaffeinated Coffee, Ice Water and Hot Tea

Orange Juice available \$1.50 /person

Breakfast Entrees - Minimum of 12 per Item

Breakfast Buffets – Minimum of 25

Buffet service standards include a Beverage Station. Preset items available for a minimal charge.

All American

Scrambled Eggs and choice of Bacon, Ham Steak or Sausage

Served with Hash Browns, Biscuits and Gravy

Buffet Only - \$7.95

Executive Breakfast

Scrambled Eggs with choice of Ham Steak, Sausage *or* Bacon

Served with Hash Browns and Fresh Baked Muffins

Buffet - \$6.75 Served - \$8.75

Kolache Breakfast

Freshly made Kolache, Hash Browns and Seasonal Fresh Fruit

Choice of Ham, Bacon or Sausage with Egg and Cheese or

Peach & Mascarpone, Strawberry, Cherry, Raspberry or Blueberry

Buffet Only - \$6.75

Breakfast Burrito

Scrambled Eggs, Sausage or Bacon, Peppers and Onions, Refried Beans, Black Beans,

Pico de Gallo, Salsa Picante, Guacamole, Cheddar Cheese, Jalapenos,

Sour Cream and Flour Tortillas

Served with Hash Browns and Fresh Seasonal Fruit

Buffet Only - \$7.95

The Assortment

Assorted Danish, Muffins and Bagels, Seasonal Fresh Fruit Display, Individual Fruit Yogurts,

Assorted Cold Cereals and Milks, Hot Oatmeal, Scrambled Eggs, Bacon and Sausage and

French Toast

Buffet Only - \$12.00

Breakfast Croissants

Croissant filled with Scrambled Eggs, Ham and Cheddar Cheese

Served with Hash Browns

Buffet - \$5.75 Served - \$7.75

Frittatas

Choice of Ham, Turkey *or* Vegetarian Opened Face Omelet

Served with Hash Browns & Fresh Baked Muffins

Buffet - \$6.95 Served - \$8.95

Omelets

Fluffy Three Egg Omelets

Spinach with Mushroom *or* Western with Ham, Green Pepper and Onion

Served with Home Fried Potatoes

Buffet - \$7.50 Served - \$9.50

Omelet Station

Add flare to your event by having the Chef on site preparing Omelets to your guests delight!

Spinach with Mushroom *or* Western with Ham, Bacon, Green Pepper and Onion

Served with Home Fried Potatoes

\$8.50

Plus \$30.00/Hour per Culinarian

Breakfast Quiche

Potatoes, Bacon, Bell Peppers and Shredded Jack Cheese

Served with a Fresh Baked Muffin and Seasonal Fruit

Buffet - \$7.95 Served - \$9.95

Vegetarian Quiche

Mixed Vegetables with Swiss Cheese

Served with Fresh Baked Muffin and Seasonal Fruit

Buffet - \$7.95 Served - \$9.95

Quiche Lorraine

Crisp Bacon, Gruyere Cheese and Onion

Served with Fresh Baked Muffin and Seasonal Fruit

Buffet - \$7.95 Served - \$9.95

Crepes Monte Carlo

Sautéed fresh meadow Mushrooms, Sausage and Herbs wrapped in delicate Crepes,

Served with a Light Cream Sauce and Home Fried Potatoes

Buffet - \$6.95 Served - \$8.95

Blintzes

Mascarpone Cheese rolled up in tender Crepes

Served with Seasonal Fruit Compote and Home Fried Potatoes

Buffet - \$7.00 Served - \$9.00

Fresh Fruit & Yogurt Parfait

Yogurt Parfait served with an Assortment of Fresh Fruits and Berries,
Home Made Granola and a Fresh Baked Muffin
Buffet Only - \$7.50

Light & Fresh

Seasonal Fresh Fruit Display
Assortment of Large Muffins, Mini Bagels and Mini Danish
Served with Butter, assorted Jellies and Cream Cheese
Buffet - \$7.75

The Express

Assorted Danish, Muffins and Bagels, Seasonal Fresh Fruit Display, Individual Fruit Yogurts,
Assorted Cold Cereals and Milks
Buffet Only - 7.95

French Toast

Thickly sliced Egg Bread served with warm Maple Syrup
Served with Hash Browns, Bacon *or* Sausage
Buffet - \$6.50 Served - \$8.50

Hot Cakes & More

Hot Cakes, Warm Syrup, Blueberry and Strawberry Toppings, Whipped Butter, Whipped Cream
and Chocolate Chips served with Scrambled Eggs and choice of Bacon, Sausage *or* Ham Steak
Buffet Only - \$8.50

Waffle Station

Chef on location preparing warm, delicious Waffles for your guests!
Waffles, Warm Maple Syrup, Fresh Blueberries and Strawberries, Whipped Butter and Whipped
Cream served with Scrambled Eggs and choice of Bacon or Sausage
\$8.50
Plus \$30.00/Hour per Culinarian

BREAKFAST . . . *On-the-Go!*

*Breakfast On-the-Go served with freshly brewed Regular and Decaffeinated Coffee, Iced Water and Hot Tea
Orange Juice available \$1.50/person
All Disposables - Minimum of 12 Per Item*

Morning Starter

Apple, Cherry, Cream Cheese, Peach *or* Strawberry Fruit filled Kolaches
Seasonal Whole Fruit and Yogurt Cup

Minimum of 12 per Kolache Item

\$6.50

Breakfast Snack

Seasonal Whole Fruit, Granola Bar, Fresh Baked Muffin and Yogurt Cup

\$6.50

Continental

Tray of Mini Bagels, Mini Muffins and Mini Danish

Served with Butter, Jelly and Cream Cheese

\$6.75

Grand Continental

Tray of assorted Mini Muffins, Mini Bagels and Mini Danish

Served with Butter, Jelly and Cream Cheese

Seasonal Whole Fruit

\$8.50

Biscuit Platter

Two Biscuits split and filled with your choice of Smoked Ham and Cheese, Sausage and Cheese
or Chicken and Cheese

Served with Seasonal Fresh Fruit

\$6.95

Add Fresh Seasonal Fruit to any Breakfast for \$2.75/person

ENTRÉE SALADS

Entrée Salads may be served or boxed.

Served Salads are served with Fresh Baked Breads, Regular and Decaffeinated Coffee, Iced Tea and Iced Water

Boxed Salads are served with Two Cookies and Bottled Water

Minimum of 12 Per Salad

Chicken Berry Salad

Grilled Chicken, Sliced Toasted Almonds, Fresh Strawberries and Blueberries on a bed of fresh,
crisp Romaine served with Raspberry Vinaigrette

\$9.75

Blackened Salmon Caesar

Fresh Romaine Lettuce and Roma Tomatoes tossed with Caesar Dressing
Topped with Pan Seared Blackened Salmon
Served with Herb Garlic Croutons
\$11.25

Asian Chicken Salad

Charbroiled marinated Chicken Breast with Garden Greens, Scallions, Grape Tomatoes,
Cucumbers, Mandarin Oranges
and Crispy Rice Noodles with Ginger Vinaigrette
Served with a Fortune Cookie and Poppy Seed Rolls
\$9.25

Grilled New York Sirloin Steak Salad

Sliced New York Sirloin with Gorgonzola Dressing
Served with Fresh Spinach and Garden Vegetables
Simply the best!
\$13.00

Grilled Chicken Salad

Grilled Chicken, Fresh Strawberries, Candied Pecans, Shredded Carrots and Red Cabbage and
Crumbled Feta Cheese over crisp Salad Greens served with Honey Mustard Dressing
\$9.75

California Chicken Caesar

Fresh Romaine Lettuce tossed with Caesar Parmesan Dressing
Topped with Sliced Grilled Breast of Chicken and house made Garlic Croutons
Served with Garlic Bread Sticks
\$9.25

Greek Chicken Pasta Salad

Charbroiled marinated diced Chicken Breast with Rotini Pasta, Marinated Artichoke Hearts,
Black Olives, Tomato, Red Onion, Feta Cheese tossed in Roasted Garlic and Oregano Vinaigrette
Served with Pita Bread Points and Hummus Tahini
\$9.75

Verde Cobb Salad

Garden fresh Mixed Greens topped with Grilled Chicken, Bacon, Avocado, Boiled Egg,
Parmesan Cheese and Vinaigrette Dressing
Served with crispy Garlic French Bread Points
\$9.75

Southwest Salad

Fresh Mixed Greens topped with Grilled Chicken Strips, Roasted Corn,
Black Beans, Boiled Egg, Red and Green Bell Pepper, Black Olives,
Guacamole and Tortilla Strips with Balsamic Honey Dressing
Served with Toasted Crustini
\$9.75

Tejas Chicken Caesar

Fresh Romaine Lettuce tossed with Spicy Caesar Dressing, Grape Tomatoes and Queso Fresco
Topped with sliced Grilled Chicken Breast and Caliente Tortilla Crisps
Served with homemade Tortilla Chips and Tomatillo Salsa
\$9.75

ENTRÉE SANDWICHES and WRAPS

Entrée Sandwiches and Wraps may be served or boxed.

Served Sandwiches are served with your choice of Side and Cookie, Regular and Decaffeinated Coffee, Iced Tea and Iced Water.

*Boxed Sandwiches are served with your choice of Side and Two Cookies, Condiments and Bottled Water
Minimum of 10 Per Sandwich*

Supreme Club Croissant

Piled High with Apple Wood Smoked Bacon, Turkey and Ham with Swiss and
Provolone Cheeses served on a fresh Buttery Croissant . . . \$9.50

Western Chicken Club

Blackened Breast of Chicken with Bacon, Lettuce, Tomato, Monterey Jack Cheese on an
Onion Roll . . . \$10.50

Grilled Chicken Breast

Grilled Chicken Breast topped with Avocado, Apple Smoked Bacon, Lettuce, Tomato and
Mozzarella Cheese served on a Whole Wheat Hoagie . . . \$8.95

Caribbean Chicken Salad

Chunks of Grilled Chicken tossed with Pineapple, Roasted Almonds, Avocado and
Toasted Coconut served on a Bun . . . \$8.95

Turkey Havarti

Smoked sliced Turkey Breast and Havarti Cheese with sliced Avocado and Bean Sprouts
on Herb Focaccia Bread with a touch of Garlic Mayonnaise . . . \$10.50

Turkey Club

Apple roasted Turkey Breast topped with Prosciutto Ham, Cheddar Cheese, Tomato and Lettuce served on a Toasted Multi Grain Bread . . . \$9.95

Texas Smoked Barbecue Brisket

Smoked Brisket topped with Red Onions, Cheddar Cheese and Sweet Barbecue Sauce served on a Toasted Sesame Bun . . . \$8.95

Roast Beef

Sliced Roasted Beef topped with Lettuce, Tomato, Grilled Onions and Spicy Horseradish Sauce served on a Whole Wheat Hoagie . . . \$9.95

Smoked Pork Rib

Hickory smoked Rib off the bone, smothered in Sweet, Spicy Barbecue Sauce topped with grilled Onions served on Texas Toast . . . \$9.95

Cubano

Shredded Pork, Smoked Ham, Swiss Cheese, grilled Spanish Onions, Dill Pickles and grainy Mustard served on a Toasted Soft Bun . . . \$9.95

Ham & Cheese Supreme

Smoked Bavarian Ham, imported Swiss Gruyere Cheese, Lettuce, Tomato and Honey Mustard presented on a French Baguette . . . \$8.95

Grilled Veggie Sandwich

Roasted Eggplant, Portobello Mushrooms, Red Bell Pepper, Caramelized Onions with Feta Cheese drizzled with Balsamic Vinaigrette served on a Ciabatta Roll . . . \$8.95

Muffuletta

Italian Ham, Genoa Salami, Provolone Cheese, traditional Olive Salad and Tomato served on a French Baguette . . . \$8.95

Grilled Salmon Wrap

Romaine Lettuce, Tomato and Roasted Vegetables with Parmesan Dressing . . . \$11.25

Club Wrap

Turkey, Ham, Bacon, Lettuce, Tomato and American and Monterey Jack Cheeses in a Whole Wheat Tortilla served with Ranch Dressing . . . \$10.50

Chicken Strip Wrap

Grilled Chicken Strips, Lettuce and Tomato, in a Whole Wheat Tortilla served with Chipotle Mayonnaise . . . \$10.50

California Wrap

Grilled and Sliced Chicken Breasts with Avocado, Red Bell Pepper, Sliced Red Onion, Roasted Corn and Lettuce served in a Whole Wheat Flour Tortilla served with Smoked Tomato Mayonnaise . . . \$10.50

California Chicken Caesar Wrap

Fresh Romaine Lettuce tossed with Caesar Parmesan Dressing layered with sliced Grilled Chicken Breast, Black Olives and Tomato wrapped in a Garlic Herb Tortilla . . . \$10.50

Smoked Tenderloin and Gorgonzola Wrap

Smoked Tenderloin and Gorgonzola Cheese with Horseradish Aioli, shredded Romaine, Onion and Tomato wrapped in a Sun Dried Tomato Tortilla . . . \$11.50

Sides – Select One

Coleslaw
Italian Pasta Salad
Potato Salad
Fruit Salad

Cookies – Select One

Chocolate Chip
Peanut Butter
White Chocolate Macadamia
Oatmeal Raisin

“Simply a Sandwich”

Boxed and Ready-to-Go!

Turkey & Cheese, Ham & Cheese, Roast Beef & Cheese or Vegetarian Sandwich

Served on a Buttery Croissant

Includes Potato Chips, Condiments, Two Cookies and Bottled Water

\$8.50

Minimum of 10 per Sandwich

Sandwich Buffets - On-the-Go!

Sandwich Buffets are disposable drop-off working buffets perfect for the meeting with limited time!

Working Sandwich Buffets – Minimum of 25

Standard

Turkey & Cheese, Ham & Cheese and Vegetarian Sandwiches on Assorted Breads with Condiments

Served with Potato Chips, Assorted Cookies, Iced Tea and Iced Water

\$9.95

Deluxe

Turkey & Cheese, Ham & Cheese and Vegetarian Sandwiches on Assorted Breads with Condiments

Served with Relish Tray, Potato Chips, Assorted Cookies, Brownies, Iced Tea and Iced Water

\$10.95

Executive

Turkey & Cheese, Ham & Cheese, Roast Beef & Cheese and Vegetarian Sandwiches on Assorted Breads with Condiments
Served with Relish Tray, Italian Vegetable Pasta Salad, Potato Chips, Cookies, Brownies, Iced Tea and Iced Water
\$11.95

ENTRÉES

All Buffet and Served Entrees served with fresh baked Bread, Mixed Green Salad, Chef's Choice of Seasonal Vegetables, freshly brewed Regular and Decaffeinated Coffee, Iced Water and Iced Tea
Buffet setup standards include Beverage Station, Rolled Silverware and Dessert Buffet, if applicable.
Preset items available upon request for a minimal charge.

Buffet Entrees – Minimum of 25

Served Entrees – Minimum of 12

Grilled Honey Mustard Chicken

Served with Herbed Orzo
Buffet - \$13.95 Served - \$15.95

Cuban Chicken with Warm Mango Salsa and Crispy Plantains

Marinated with a touch of Spice and Grilled
Served with Coconut Rice
Buffet - \$13.95 Served - \$15.95

Chicken Alfredo

Slices of Marinated Grilled Chicken Breast served on a bed of Fettuccini
Buffet - \$13.95 Served - \$15.95

Stuffed and Roasted Chicken with Prosciutto and Leeks in Garlic Sauce

Collard Greens
Served - \$17.95

Chicken Picata

Sautéed Chicken Breast with a Lemon and Caper Butter Sauce
Served with Confetti Rice Pilaf
Buffet - \$13.95 Served - \$15.95

Pecan Crusted Chicken

Served with Sundried Tomato Beurre Blanc

Buffet - \$13.95 Served - \$15.95

Herb Crusted Chicken

Pan seared with fresh Thyme, Rosemary, Parsley and Roasted Garlic and White Wine Cream

Served with Potato and Portabella Hash

Buffet - \$14.95 Served - \$16.95

Chicken Pot Pie

Buffet - \$12.95 Served - \$14.95

Rum Marinated Chicken Breasts with Pineapple Relish

Served with Rice Pilaf

Buffet - \$13.95 Served - \$15.95

Chicken Florentine

Spinach stuffed Chicken Breast with Pesto Cream Sauce

Served with Herb Sautéed Potatoes

Buffet - \$14.95 Served - \$16.95

Chicken Marsala

Sautéed Breast of Chicken with Mushrooms and Marsala Wine Sauce

Served with Herb Roasted Potatoes

Buffet - \$13.95 Served - \$15.95

Chicken Parmesan

Lightly breaded, pan fried and topped with Verde's Special Marinara Sauce and Parmesan Cheese served over Fettuccini

Buffet - 13.95 Served - \$15.95

Grilled "Peachy" Chicken

Glazed with Chipotle BBQ Sauce and Sauteed Peaches

Served with Warm Roasted Corn and Potato Salad

Buffet - \$13.95 Served - \$15.95

Ranch Grilled Breast of Chicken

Pan seared Chicken Breast with a special blend of spices and topped with Ranch Cream Sauce

Served with Wild Rice Pilaf

Buffet - \$13.95 Served - \$15.95

Roasted Cornish Game Hen

Herb Roasted Cornish Game Hen Half with Pan Gravy
Served with Rosemary Basmati Rice
Buffet - \$14.95 Served - \$16.95

Pollo con Salsa Verde

Marinated and Grilled Chicken Breast topped with warm Tomatillo Salsa with a slight kick!
Served with Brown Spanish Rice
Buffet - \$13.95 Served - \$15.95

Grilled Chicken Mimi

Chicken Breast marinated with Olive Oil, Lemon, Garlic and Rosemary
Served with Whole Wheat Pasta
Buffet - \$13.95 Served - \$15.95

Caribbean Jerk BBQ Chicken

Spicy marinated and grilled Chicken Breast topped with authentic Jerk BBQ Sauce,
Served with Coconut Rice and Red Beans garnished with Fried Plantain Chips
Buffet - \$13.95 Served - \$15.95

Seared Chicken with Spiced Rice

Marinated and seared Chicken Breast with Cardamom, Almonds and Saffron
Served with Green Chili Basmati Rice
Buffet - \$13.95 Served - \$15.95

Asian Orange Chicken

Served with Soba Noodles
Buffet - \$13.95 Served - \$15.95

Verde Meatloaf

Delicious Herbs, Spices and Garlic abound in the Verde version of this classic dish!
Served with Whipped Potatoes and Mushroom Sauce
Buffet - \$13.95 Served - \$15.95

Top Sirloin with Whiskey Mustard Sauce

Served with Garlic Whipped Potatoes
Buffet - \$14.95 Served - \$16.95

Surf-n-Turf

Succulent Lobster Tail and Filet Mignon
Demi Glace and Drawn Butter
Served Only - Market Price

Chili Rubbed Smoked Beef Filet

Ancho Orange Demi Glace and Tobacco Onions

Served with Buttery Whipped Sweet Potatoes
Served Only - \$25.00

Steak Au Poivre

Peppered and grilled medium New York Strip with Green Peppercorn Sauce
Served with Herb Roasted Potatoes
Served Only - \$19.25

Steak Diane

Seared Beef Tenderloin with Sauteed Mushrooms, Chives, Herbs and Brandied Demi Glace
Served with Roasted Garlic Whipped Potatoes
Served Only - \$20.75

Petite Filet

Grilled to perfection Beef Tenderloin with Sauce Duxelles
Served with Duchesse Potatoes
Served Only - \$20.75

Sauteed Beef Medallions with Artichokes, Basil and Tomatoes

Served with Roasted Garlic and Parmesan Potato Cake
Marinated Grilled Eggplant
Served Only - \$22.95

Ancho Braised Boneless Beef Short Ribs

Served with Garlic Whipped Potatoes
Served Only - \$14.95

Tuscan Style Ribeye with Beef Reduction Sauce

Served with Roasted Root Vegetables
Served Only - \$17.95

Grilled Flank Steak

Marinated and Grilled Flank Steak with Sauteed Merlot Mushrooms
Served with Polenta Cake
Buffet - \$14.95 Served - \$16.95

Prime Rib

Hand cut Prime Rib, medium cooked, with Horseradish Mousse and Aus Jus
Served with a Twice Baked Potato
Buffet - \$17.95 Served - \$19.95

Shepherd's Beef Pie

Buffet - \$12.95 Served - \$14.95

Smoke Roasted Pork Loin with Cilantro Chimichurri

Texas meets Argentina in this delicious offering

Served with Annatto Rice

Buffet - \$13.50 Served - \$15.50

Double Bone Pork Chop

Served with Sweet Potato Mashers, Cabbage and Bacon with Apple Sauce

Served Only - \$16.50

Pork Rولاتini

With Pancetta, Cherry Peppers, Spinach, Sweet Onion and Garlic

Served with Herbed Potatoes

Buffet - \$16.50 Served - \$18.50

Roasted Pork Loin

Bacon Wrapped Roasted Pork Loin with Smoky BBQ Sauce

Served with Spicy Cornbread Stuffing

Buffet - \$14.95 Served - \$16.95

Vegetarian Lasagna

A delicious combination of Cheeses, Spinach, Artichoke Hearts, Fresh Herbs and

Aromatics layered between Lasagna Noodles make this a favorite!

Buffet - \$13.95 Served - \$15.95

Verde' Lasagna with Meat Sauce

A Verde favorite! Delicious combination of Cheeses, Ground Beef, Fresh Herbs and Marinara

Sauce layered between Lasagna Noodles topped with our special Meat Sauce

Buffet - \$13.95 Served - \$15.95

Chicken Fusilli with Scallions, Broccoli, Garlic and Gorgonzola Cream Sauce

Buffet - \$13.95 Served - \$15.95

Pasta Primavera with Farfalle

Buffet - \$13.50 Served - \$15.50

Mushroom Ravioli with Parsley Butter

Buffet - \$12.95 Served - \$14.95

Rigatoni a la Vodka with Prosciutto, Peas, Asiago and Gratin

Buffet - \$13.50 Served - \$15.50

Shrimp Etouffee

Served with Red Beans and Dirty Rice
Buffet - \$17.95 Served - \$19.95

Grilled Tilapia with Mango Curry Cream

Grilled Tilapia Fillet with Red Thai Mango Curry
Served with Jasmine Rice
Served Only - \$15.95

Salmon En Croute

Wrapped in Puff Pastry with Pesto Cream Sauce
Served with Basmati Rice
Buffet - \$17.95 Served - \$19.95

Mahi Mahi Steamed in a Banana Leaf

Served with Coconut Pineapple Rice
Served Only - Market Price

Shrimp and Crab Filo "Cigars"

Cilantro Pesto with Pecans
Served with Toasted Orzo
Served Only - \$16.95

Guajillo-Grilled Salmon with Smoky Roma Coulis

Served with Green Rice
Buffet - \$15.95 Served - \$17.95

Almond Crusted Salmon

Salmon Fillet crusted in Almonds
Served with Herbed Polenta and Orange Butter Sauce
Buffet - \$17.50 Served - \$19.50

Blackened Salmon with Creole Shrimp Sauce

Served with Dirty Rice
Buffet - \$17.25 Served - \$19.25

*All Buffet and Served Entrees served with fresh baked Bread, Mixed Green Salad, Chef's Choice of Seasonal Vegetables,
freshly brewed Regular and Decaffeinated Coffee, Iced Water and Iced Tea
Buffet setup standards include Beverage Station, Rolled Silverware and Dessert Buffet, if applicable.
Preset items available upon request for a minimal charge.*

Buffet Entrees – Minimum of 25

Served Entrees – Minimum of 12

Verde Catering! will gladly grill-on-site at the location of your choice!

BUFFETS

Buffets are served with freshly brewed Regular and Decaffeinated Coffee, Iced Tea and Water

Buffet Service Standards include Beverage and Dessert Stations.

Preset items available for a minimal charge.

Buffets – Minimum of 25

Baked Potato Bar

Hot Russet Potatoes, Whipped Butter, Sour Cream, Bacon Bits, Cheddar Cheese, Scallions,
Chili con Queso, Sautéed Mushrooms and Onions, Steamed Broccoli and Verde Chili

Served with a Fresh Garden Salad

\$10.50

Trio Salad

Includes your choice of one Entrée Salad and two Side Selections served with Fresh Baked Rolls

\$11.50

Entrée Salads

Home Style Chicken Salad
Cajun Chicken Salad
Chicken Salad with Almonds and Grapes
Curried Chicken Salad
Classic Tuna Salad
Tuna Salad with Dill
Egg Salad
Ham Salad
Marinated Grilled Vegetables
Antipasto Salad

Side Selections

Sunset Orzo Pasta
Pasta Primavera Salad
Black Bean and Roasted Corn Salad
Seasonal Fresh Fruit Salad
Southern Potato Salad
Garden Salad with Ranch and Italian
Dressings
Greek Salad with Feta Cheese
Caesar Salad
Mexican Salad with Lime Vinaigrette
Spinach Salad with Mandarin Oranges and
Cashews

South of the Border

Marinated Beef *or* Chicken Fajita grilled with Onions and Peppers, Warm Flour Tortillas,
Mexican Green Salad with Lime Vinaigrette, Charro Beans, Spanish Rice, Jalapeno Peppers,
Pico de Gallo, Grated Cheddar Cheese, Sour Cream and Tortilla Chips with Fresh Salsa

One Option - \$16.50 Two Options - \$18.50

Build a Burrito

Seasoned Ground Beef, Warm Flour Tortillas, Refried Beans, Spanish Rice, Shredded Lettuce,
Diced Onions, Diced Tomato, Grated Cheddar Cheese, Pico de Gallo, Sour Cream, Jalapeno
Pepper Slices and Tortilla Chips with Fresh Tomatillo Salsa \$14.50

Texas BBQ Buffet

Chili Rubbed Beef Brisket and Chicken, Warm Barbecue Sauce, Ranch Beans, Potato Salad, Pickles, Onion Slices, Jalapenos, Jalapeno Corn Bread
\$14.50

Enchilada Buffet

Cheese, Beef *or* Chicken Enchiladas with San Antonio Style Chili Sauce
Served with Mexican Salad with Lime Vinaigrette, Spanish Rice, Charro Beans, Flour Tortillas
One Option - \$14.50, Two Options - \$16.50, Three Options - \$18.50

Southern Ranch Hand

Ranch Grilled Chicken Breast, Wild Rice Pilaf, Squash Medley, Garden Salad with Ranch Dressing and Garlic Toast
\$14.50

Chef Joe's Tex Mex

Marinated Grilled Chicken, Pulled Pork Carnitas, Carne Asada, Mexican Green Salad with Lime Vinaigrette, Rice, Beans, Tortillas, Fire Roasted Tomato Salsa, Sour Cream and Mixed Cheeses
\$17.25

Lasagna Lovers

Verde Classic *or* Vegetarian Lasagna, Spaghetti with Marinara Sauce, Caesar Salad, Grated Parmesan Cheese and Garlic Bread Sticks
\$13.95

A Taste of Italy

Tuscan Grilled Chicken Breast, Linguini with Alfredo Sauce
Garlic Bread Sticks and Romaine Salad with Sliced Roma Tomato, Red Onion and Pepperoncini with Italian Parmesan Dressing and Grated Parmesan Cheese
\$15.50

SANDWICH BUFFETS

*Buffets are served with freshly brewed Regular and Decaffeinated Coffee, Ice Tea and Water
Buffets – Minimum of 25*

- Standard:** Turkey & Cheese, Ham & Cheese and Vegetarian Sandwiches on Assorted Breads with Condiments served with Potato Chips and Assorted Cookies \$12.95
- Deluxe:** Turkey & Cheese, Ham & Cheese and Vegetarian Sandwiches on Assorted Breads with Condiments served with Relish Tray, Potato Chips, Cookies and Brownies . . . \$13.95
- Executive:** Turkey & Cheese, Ham & Cheese, Roast Beef & Cheese and Vegetarian Sandwiches on Assorted Breads with Condiments served with Relish Tray, Italian Vegetable Pasta Salad, Potato Chips, Cookies, Brownies . . . \$14.95

Verde Catering! will gladly grill-on-site at the location of your choice!

GREAT ADDITIONS TO ANY BUFFET OR RECEPTION!

Add flair to your event by having our culinary team prepare these special features right before your eyes!

Chef's Carving Station

Served with Fresh Baked Cocktail Rolls

Minimum – 50 People

- Wood Roasted Herbed Inside Round of Beef served with Horseradish Cream \$6.95/person
- Wood Grilled Tenderloin with Red Wine Demi Glace \$9.25/person
- Cajun Stuffed Boneless Breast of Turkey 7.50/person
- Prime Rib with Aus Jus and Horseradish Mousse \$9.25/person
- Marinated Leg of Lamb with Rosemary \$9.25/person
- Bacon Wrapped Chorizo Stuffed Pork Loin \$7.95/person
- Smoked Pit Ham \$5.25/person

Pasta Station

Minimum – 50 People

Cheese Tortellini, Assorted Pasta, Alfredo and Marinara Sauces, Parmesan Cheese
and Fresh Baked Bread Sticks

\$12.00

Addition of Italian Meatballs and Sausage

\$14.00

Exhibition Station

Minimum – 50 People

- Fresh Tossed Caesar Salad \$4.25/person
- Vegetarian Pasta Toss \$4.25/person
- Chicken Pasta Toss \$5.50/person
- Shrimp Pasta Toss \$6.50/person
- Cheese & Vegetable Quesadillas \$4.25/person
- Shredded Beef Quesadillas \$6.50/person
- Chicken & Vegetable Quesadillas \$5.50/person
- Shrimp Quesadilla \$6.50/person

DESSERTS

Death by Chocolate Cake . . . \$4.25

European Style Apple Strudel with Crème Anglaise' . . . \$4.95

Southern Bourbon Pecan Pie with Caramel Sauce and Chantilly Cream . . . \$4.25

Black Forest Cake . . . \$4.50

Layers of Dark Chocolate Cake, Chantilly Cream and Cherries with Chocolate Sauce

Empanadas . . . \$3.50

Stuffed Baked Apple with Currants and Pecans . . . \$4.95

Carrot Cake with Crème Anglaise . . . \$4.50

Layers of moist Carrot Cake and light Cream Cheese Icing Paired with Vanilla Custard Sauce

Fresh Fruit Tart . . . \$4.50

Buttery Pastry Crust stuffed with Vanilla Bean Custard and topped with fresh Seasonal Berries

New York Cheesecake . . . \$4.50

Classic New York Cheesecake served with Strawberry Puree'

Strawberry Shortcake . . . \$4.25

Layers of Vanilla Cake, fresh Strawberries and Whipped Cream

Tiramisu . . . \$4.50

Coffee scented Italian Cake and Cream Cheese garnished with Shaved Chocolate

Chocolate Souffle Cake . . . \$4.50

Light and airy egg based Chocolate Cake with fresh Strawberries and a Duo of Sauces

Lemon Meringue Tart . . . \$4.25

Individually baked mini Lemon Tart finished with a French Meringue

Chocolate Mousse . . . \$4.50

Rich Chocolate Mousse piped into a toasted Crepe Shell with Raspberry Coulis and Whipped Cream

Lemon or Strawberry Delight . . . \$4.25

Layered Gateau with either Fresh Strawberries or Lemon Cream

Crème Brule en Croute . . . \$4.75

Chocolate brushed Puff Pastry Shell with our rich Baked Custard and Caramel Flamed

Yogurt and Berry Parfait . . . \$4.25

Layers of Vanilla Yogurt, Fresh Seasonal Berries and Whipped Cream garnished with Shaved Chocolate

Raspberry Sorbet . . . \$4.25

Served in a wine glass and topped with a sprig of fresh Mint

Chocolate Thunder . . . \$4.75

Rich, decadent layers of Chocolate Cake, icing and Chocolate Shavings

Key Lime Pie . . . \$4.25

Tres Leches Cake . . . \$4.25

Three forms of Leche or “milk” are baked into this Cake to create it’s signature flavor

Chocolate Baklava . . . \$3.50

Cinnamon King Cake

\$15.95/Serves 10

Eli’s Old Fashion Triple Chocolate Cake . . . \$4.95

Layers of Chocolate Cake frosted with deep Chocolate Drizzle, hand piped Rosettes and Chocolate Chips

Eli’s Cheesecake . . . \$4.95

Totally Turtle Cheesecake

Oozing with Caramel, Chocolate and Pecans and whipped Chocolate Ganache

Brown Cow Cheesecake

Chocolate Cheesecake with Milk Chocolate Chip patches finished with Cream and a Chocolate drizzle

Cherry Noir Cheesecake

Creamy Mascarpone Cheesecake infused with Cherry Brandy, layered with Cherries and topped with creamy Mascarpone Mousse and a dusting of Powdered Sugar

Original Plain Cheesecake

Rich and creamy Cheesecake baked in all butter Shortbread Cookie Crust

White Chocolate Raspberry Cheesecake

Red Raspberries and White Chocolate Cheesecake baked in a Chocolate Crust

Baileys Cheesecake

Luxurious layers of Irish Cream Cheesecake and rich Chocolate Ganache finished with Baileys Irish Cream Whipped Topping

Buffet Style Selections

(Buffet Style Selections – Minimum of 25)

Cobblers

Apple, Peach, Cherry or Blackberry

\$3.25

Classic Bread Pudding

Served warm with a Whiskey Sauce

\$3.25

Frosted Cake

Chocolate, White or Yellow

\$3.00

Tres Leches Sheet Cake

\$2.75

Mexican Chocolate Sheet Cake

\$2.25

Tiramisu Sheet Cake

\$2.75

Pie

Cherry, Apple, Peach or Pumpkin

Other Flavors available upon Request

\$3.50

COLD HORS D' OEUVRES

Priced per person – Minimum of 25

Hummus Platter

Selection of Fresh Vegetables and garnished with Olives and Pepperoncini

Served with Pita Crisps . . . \$3.25

Seven Layer Dip and Tortilla Chips \$3.95

Vegetable Crudites with Ranch or Herb Dip \$3.50

Cheese Straws \$3.25

Dips and Chips!

Choice of: Creamy Roasted Yellow Bell Pepper, Traditional Hummus, Bleu Cheese & Scallion, Black Bean and Shallot Cheese, Kalamata Olive Tapenade with Roasted Garlic .. and ..

Choice of: Tortilla Chips, Grilled French Bread, Toasted Pita Bread, Toasted Focaccia or Lavosh Cracker

\$ 3.50

Seasonal Fresh Fruit Display \$3.95

Assorted Domestic Cheese Display with Crackers \$4.75

Seasonal Fruit & Domestic Cheese Display \$4.75

Mini Roll Assortments

Asian Chicken, Roasted Red Pepper Hummus and Shrimp Salad . . . \$3.95

Ham, Turkey and Roast Beef . . . \$3.95

Tuna Salad, Chicken Salad and Vegetarian . . . \$3.75

Cold Antipasto Platter . . . \$7.95

Salami, Cold Seafood Salad, Pepperoncini, Calamata Olives, Marinated Mushrooms and Artichokes, Roasted Red Bell Peppers, Provolone Cheese served with Balsamic Vinaigrette

Tortilla Pinwheels

Turkey & Havarti with Sprouts and Avocado \$3.75

Smoked Tenderloin Gorgonzola with Horseradish Aioli \$4.25

Endive and Goat Cheese with Candied Pecans . . . \$3.50

Asparagus & Prosciutto Wraps . . . \$4.25

Artichoke & Parmesan Mini Tartlets . . . \$3.50

Dip Trio . . . \$4.25

Babaghanoush, Hummus and Tzatziki served with Bagel Chips

Minimum of Twelve

Chicken Bruschetta . . . \$3.25

Bruschetta with Brie & Caramelized Walnuts . . . \$3.50

Assorted Sushi & Sushi Maki with

Pickled Ginger & Wasabi Soy Dipping Sauce . . . \$5.25

Shredded Jerked Chicken on Plantain Chips with Mango Chutney \$3.75

Pulled Smoked Chicken in a Filo Cup with Ginger Vinaigrette \$3.95

Smoked Mozzarella, Tomato & Basil Canapes \$3.75

Thai Marinated Grilled Jumbo Shrimp with Dipping Sauce MCP

Jumbo Boiled Shrimp with Cocktail Sauce MCP

Smoked Salmon with Water Wafers \$4.75

Southwest Deviled Eggs \$2.25

Trio of Canapes

Assortment of Smoked Salmon, Asian Chicken and Grilled Zucchini with Red Pepper Hummus
\$4.25

Tea Sandwich Platter

Chicken Salad with Walnuts and Apples, Cucumber with Herbed Cream Cheese and Watercress,
Egg Salad with Sweet Red Pepper and Fresh Dill and Gorgonzola, Pears and Walnuts
\$ 4.50

Napa Platter

Sliced Chicken Breast, Roasted Corn, Onion, Green Chilies and Green Onions
Served with Spicy Tomato Aloli . . . \$4.50
Minimum of Twelve

HOT HORS D'OEUVRES

Priced Per Person – Minimum of 25

Crab Cakes . . . \$4.50

Fried Green Beans . . . \$3.25

Served with Spicy Ranch Dressing

Southwest Spanakopita . . . \$3.50

Chicken Flautas . . . \$4.25

Artichoke Hearts with Goat Cheese . . . \$4.25

Pecan Crusted Chicken Strips with Creole Honey Mustard . . . \$4.75

Beef Satay with Spicy Peanut Sauce . . . \$4.25

Bite Size Pork Egg Rolls with Dipping Sauce . . . \$3.95

Vegetarian Spring Rolls with Dipping Sauce . . . \$3.95

Spinach and Artichoke Dip with Toasted Lavosh Crisps . . . \$3.95

Chicken Satay with Spicy Peanut Sauce . . . \$4.25

Shrimp Spring Rolls with Dipping Sauce . . . \$3.95

*Charbroiled Meatballs with Jack Daniel Sauce, New Mexico Demi Glace
Or Chipotle BBQ Sauce . . . \$3.50*

Warm Crab Dip with Herbed Crustini . . . \$5.50

Coconut Breaded Shrimp . . . \$9.50

Crab Stuffed Jalapenos . . . \$3.50

Italian Style Stuffed Mushrooms . . . \$4.25

Coconut Chicken Strips . . . \$4.75

Cocktail Quiche . . . \$3.50

Southwest Egg Rolls with Dipping Sauce . . . \$3.95

Crab Stuffed Mushrooms . . . \$5.50

Mini Chicken & Pineapple Skewers . . . \$4.25

Steamed Asian Dumplings . . . \$3.50

DimSum Platter . . . \$7.95

Hot Wings, Sesame Chicken Satay, Spring Rolls and Asian Dumplings

Hot Antipasto Platter . . . \$7.95

Baked Clams, Baked Mussels, Egg Plant Rolatini, Sausage Stuffed Mushrooms and Manicotti

Quesadillas \$4.25

Minimum of Ten Per Quesadilla

Black Bean and Shrimp, Blackened Chicken, Chipotle Marinated Chicken, Spicy Beef with Ancho Chili Sauce, Grilled Vegetables, Pulled Pork, Mixed Cheeses .. or .. Corn, Tomato & Black Bean

Chicken Rumaki \$3.95

Chicken Livers wrapped in Bacon

Baked Brie served with Caramelized Onions, Toasted Almonds & French

Bread Toast Points . . . \$85.00 – Serves 25

Hot, Mild or BBQ Chicken Wings . . . \$6.95/dozen

COFFEE BREAKS

Delivery Order - \$50.00 Minimum

Donuts

Glazed and/or Cake \$11.25/dozen – Six dozen minimum

Donut Holes \$4.75/dozen – Six dozen minimum

Cinnamon Rolls

Mini \$9.95/dozen

Large \$12.95/dozen

Danish

Mini \$11.50/dozen

Cream Cheese \$14.95/dozen

Muffins

Blueberry, Chocolate Chip, Apple, Cranberry,

Lemon Poppy Seed *or* Banana Nut
\$14.25/dozen

Mini Muffins \$7.95/dozen

Scones

Cranberry Orange, Lemon Poppy Seed, Blueberry or Cinnamon Sugar \$22.95/dozen

Kolaches

Apple, Blueberry, Cherry, Peach, Strawberry or Cream Cheese \$12.95/dozen
Egg & Cheese, Cheeseburger, Sausage & Egg with Cheese, Ham & Egg with Cheese or
Egg & Potato with Cheese \$14.95/dozen

Croissants

Mini Croissants Served with Butter and Jelly \$13.50/dozen
Chocolate Chip, Blueberry, Strawberry Cream Cheese, Apple or Cherry
Filled Croissants \$22.95/dozen

Turnovers

Apple, Blueberry, Cherry or Peach
\$17.95/dozen

Bagels

Served with Cream Cheese, Butter and Jelly
Mini \$11.50/dozen **Large** \$21.95/dozen

Chocolate Eclairs

\$15.95/dozen

Strudels

Cherry, Apple, or Peaches & Cream
Serves 4 - \$7.95
Chocolate Walnut Strudel with Vanilla Bean Sauce
\$4.25/each

Chocolate Cream Puffs

\$11.95/dozen

Fruit & Nut Breads

Apple Cinnamon, Cranberry Orange Nut or Banana Nut
\$11.75/loaf/24 slices

Chocolate Baklava

\$3.50

Union Coffee Cake

\$20.95/serves 40

\$11.95/serves 20

Breakfast Chex Mix

Individual Bags
\$12.95/dozen

Granola Bars

Individually wrapped snack bars – Oatmeal Raisin *or* Chocolate Chip
\$9.95/dozen

Yogurt Cups \$13.25/dozen

Seasonal Fruit

Display \$3.95/person - Minimum of 12

Whole Fruit - Apples, Bananas or Oranges \$1.40/each - Minimum of 12

BREAK REFRESHMENTS

Minimum – Twelve Per Item

Mini Pecan Tarts \$8.25/dozen

Mini Lemon, Raspberry or Chocolate Chip Bars \$8.25/dozen

Assorted Mini Cheesecakes \$10.95/dozen

Mini Chocolate Walnut or Blond Brownies \$6.50/dozen

Large Chocolate Walnut or Blond Brownies \$2.75/each

Fresh Baked Cookies

White Chocolate Macadamia Nut, Chocolate Chip, Peanut Butter or Oatmeal Raisin
\$9.95/dozen

Cupcakes

Chocolate, Yellow, White Chocolate, Strawberry or White
\$9.95/dozen

Candy Buffet

Assortment of Hershey Kisses, Gummie Bears, Snickers, M&Ms or you call it!
\$1.95/person

Jumbo Soft Pretzel with Spicy Mustard \$2.50/each

Jumbo Soft Pretzel with Cheese Sauce \$3.50/each

Chips & Queso \$3.25/person

Tortilla Chips and Salsa \$4.95/ pound - Serves 10/12

Pretzels \$3.95/pound – Serves 10/12

Yogurt Pretzels \$8.50/pound – Serves 10/12

Party Mix \$4.25/pound – Serves 10/12

Mixed Nuts \$12.95/pound – Serves 10/12

Popcorn \$6.00/pound – Serves 10/12

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream, Hot Fudge, Strawberry and Caramel Toppings,

Crushed Pineapple, Butterfingers, Oreos, and Nuts

Whipped Cream, Cherries and Ice Cream Cones

Includes Disposable Bowls, Spoons, Disposable Gloves and Ice Cream Scoops

\$4.50/person

Minimum of 25 People

PIZZA!

Toppings: Cheese, Pepperoni, Sausage, Beef or Canadian Bacon

Cheese and One Topping \$10.00

Vegetarian or Supreme \$11.00

Servings: 8 Slices – Minimum Order: \$50

BEVERAGES

Freshly Brewed Coffee \$14.50/gallon

Regular or Decaffeinated

Flavored Coffee Creamers \$2.00/gallon

Hot Tea \$14.50/gallon

Flavored Hot Teas \$17.95/gallon

Hot Chocolate \$14.50/gallon

Hot Apple Cider \$14.00/gallon

Orange Juice \$14.00/gallon
Assorted Fruit Juices \$1.25/each
Assorted Soft Drinks \$1.50/each
Bottled Water \$1.50/each
Perrier \$1.95/each
Iced Tea \$14.00/gallon
Iced Water \$6.00/gallon
Lemonade \$14.00/gallon
Citrus Punch \$16.75/gallon
Sparkling Cranberry Punch \$16.75/gallon
Margarita Punch \$16.75/gallon
Sparkling White Grape Punch \$16.75/gallon
Fruit Punch \$14.00/gallon
Sparkling Grape Juice \$4.75/bottle
(Serves 5-6)

VERDE SHEET CAKES

9" x 13" Serving 20 -25

Standard with Piped Border . . . \$45.95

Decorated . . . \$54.95

11" x 15" Serving 35 – 40

Standard with Piped Border . . . \$51.95

Decorated . . . \$59.95

12" x 18" Serving 50 – 65

Standard with Piped Border . . . \$56.95

Decorated . . . \$67.95

18" x 24" Serving 100 – 125

Standard with Piped Border . . . \$95.95

Decorated . . . \$106.95

Standard Cake Flavors

Chocolate, White Chocolate, Strawberry or White

Specialty Cake Favors . . . Additional \$9.00

Italian Cream, German Chocolate or Carrot

Icing Flavors

Butter Cream, Chocolate or Cream Cheese

Filling Flavors . . . Additional \$9.00

Strawberry, Raspberry, Lemon, Cherry or Pineapple

*These prices reflect pick-up prices only . . . Includes foam plates, plastic forks and paper napkins
Cake Cutting Service Available Upon Request*

ALCOHOLIC BEVERAGE SERVICE

Domestic Beer

\$2.75/bottle

Imported Beer

\$3.50/bottle

Domestic Keg Beer

\$275.00

Assorted House Wines

\$16.00 bottle - \$4.00/glass

Champagne

\$18.00/bottle

Assorted Sodas

\$1.50/can

Bottled Water

\$1.50/bottle