

# Menu

## MOHICAN RESORT

## BREAKFAST

### BREAKFAST BUFFETS

If Minimum Buffet Numbers are Not Met Additional Fees May Apply

#### RESORT CONTINENTAL

Breakfast Pastries  
Whole Fresh Fruit  
Chilled Juices  
100% Colombian Coffees  
and Assorted Teas  
**\$6.25 Per Person**

#### EXECUTIVE CONTINENTAL

Breakfast Pastries  
Bagels with Cream Cheese  
Sliced Fresh Fruit  
Chilled Juices  
100% Colombian Coffees  
and Assorted Teas  
**\$7.50 Per Person**

#### SMART START

Bran Muffins  
Sliced Fresh Fruit  
Cottage Cheese, Yogurt  
Granola, Chilled Juices  
100% Colombian Coffees  
and Assorted Teas  
**\$7.95 Per Person**

#### HORIZON

**Minimum of 20 guests**  
Breakfast Pastries  
Cold Cereals and Milk  
Fresh Fruit Bowl, Scrambled Eggs  
Hash Browns, Bacon  
Biscuits and Sausage Gravy  
Chilled Juices  
100% Colombian Coffees  
and Assorted Teas  
**\$10.95 Per Person**

#### MOHICAN

**Minimum of 20 guests**  
Breakfast Pastries  
Cold Cereals and Milk  
Fresh Fruit Bowl, Scrambled Eggs  
Seasoned Breakfast Potatoes  
Bacon, Sausage  
French Toast Pancakes  
Butter and Syrup, Chilled Juices  
100% Colombian Coffees  
and Assorted Teas  
**\$10.95 Per Person**

#### CLASSIC

**Minimum of 20 guests**  
Breakfast Pastries  
Fresh Fruit Bowl, Scrambled Eggs  
Seasoned Breakfast Potatoes  
Bacon, Sausage  
Chilled Juices  
100% Colombian Coffees  
and Assorted Teas  
**\$9.75 Per Person**

### PLATED BREAKFAST ENTRÉES

#### PLEASANT VALLEY

Scrambled Eggs, Hash Browns  
Homestyle Biscuit

*Choice of One:*

Bacon, Sausage, or Ham  
Chilled Juice  
100% Colombian Coffees  
and Assorted Teas  
**\$8.75 Per Person**

#### DELAWARE

French Toast ~ OR ~ Pancakes  
with Butter and Syrup  
Fresh Fruit Cup

*Choice of One:*

Bacon, Sausage, or Ham  
Chilled Juice  
100% Colombian Coffees and Assorted Teas  
**\$8.95 Per Person**

#### BUILD YOUR OWN

**BREAKFAST SANDWICH**  
Scrambled Egg topped with  
Cheese

*Choice of One:*

Bagel, Biscuit, or English Muffin  
  
*With Choice of One:*  
Bacon, Sausage, or Ham  
Served with Hash Browns  
Chilled Juice  
100% Colombian Coffees  
and Assorted Teas  
**\$9.25 Per Person**

We gladly offer two or more entrées at an additional fee of \$1.00 per person  
for each additional entrée. Some restrictions may apply.

All Prices are Subject to a Taxable Service Charge and Sales Tax. Prices are subject to change.

Lunch Entrees Include: Rolls with Butter and Beverage Service - Dessert Available at Additional Charge

### CAESAR SALAD

A traditional favorite! Crisp Garden Greens with  
Parmesan Cheese, Sliced Red Onion, Tomatoes  
Cucumbers, Caesar dressing

**\$8.25 Per Person**

**Add Grilled Chicken \$10.25 Per Person**

~OR~

**Chilled Shrimp \$12.25 Per Person**

### CHEF'S SALAD

Garden Greens with Boiled Egg  
Deli Meats and Cheeses  
Sliced Red Onion, Tomatoes, Cucumbers  
Choice of Dressing

**\$8.95 Per Person**

### CROISSANT-WICH

*Choice of One:*

Deli Turkey & Cheese

Deli Ham & Cheese, Deli Roast Beef & Cheese

Chicken Salad ~OR~ Tuna Salad

on a Croissant with Lettuce, Tomato, Sliced Onion

Dill Pickle Spear

*Choice of One Side:*

Cole Slaw, Potato Salad, Potato Chips

Fruit Cup or Soup of the Day

**\$10.95 Per Person**

### BOXED DELI LUNCH

*Choice of One:*

Deli Turkey & Cheese

Deli Ham & Cheese, Deli Roast Beef & Cheese

Sandwich with Lettuce, Tomato

*Choice of One Side:*

Coleslaw, Potato Salad

Pasta Salad or Potato Chips

Served with Piece of Fruit and Cookie

Chilled Canned Soda

**\$9.95 Per Person**

### OPEN FACED SANDWICH

*Choice of One:*

Sliced Roast Beef, Sliced Turkey ~OR~ Meatloaf  
Over Texas Toast

Served with Mashed Potatoes and Gravy

Chef's Vegetable Selection

**\$10.95 Per Person**

### GRILLED CHICKEN BREAST

Served with Parsley Buttered Redskin Potatoes

Chef's Vegetable Selection

Garden Salad

**\$11.50 Per Person**

### LEMON PEPPER TILAPIA

Served with Rice Pilaf

Chef's Vegetable Selection

Garden Salad

**\$11.95 Per Person**

### PASTA PRIMA VERA

Fettuccine and Vegetables in a Light Cream Sauce

Served with Garden Salad

**\$11.25 Per Person**

### VEGETABLE LASAGNA

Served with Chef's Vegetable Selection

Garden Salad

**\$12.95 Per Person**

### MEAT LASAGNA

Served with Chef's Vegetable Selection

Garden Salad

**\$12.95 Per Person**

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for each additional entrée. Some restrictions may apply.

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If Minimum Buffet Numbers are Not Met Additional Fees May Apply

## SANDWICH

Minimum of 20 guests

Cole Slaw, Potato Salad, Potato Chips  
Assorted Breads and Rolls  
Assorted Cheeses  
Deli Turkey, Ham, Roast Beef Tray  
Lettuce, Tomato, Onion, Condiments  
Relish Tray, Cookies and Brownies, Beverage

**\$12.95 Per Person**

Add Soup of the Day **\$13.95 Per Person**

## PIZZA

Minimum of 20 guests

Tossed Garden Salad Bowl, Assorted Dressings  
Garlic Bread, Potato Chips  
Pizzas with Assorted Toppings  
Cookies and Brownies, Beverage

**\$12.95 Per Person**

## OHIO PICNIC

Minimum of 20 guests

Cole Slaw, Potato Chips, Baked Beans  
Assorted Buns, Hamburgers, Hot Dogs, Cheeses  
Lettuce, Tomato, Onion, Condiments  
Relish Tray, Cookies and Brownies, Beverage

**\$13.95 Per Person**

## BAKED POTATO, SOUP AND SALAD BAR

Minimum of 20 guests

Garden Greens, Assorted Vegetable Toppings  
Diced Boiled Egg, Turkey and Ham  
Assorted Dressings  
Baked Potatoes, Steamed Broccoli  
Shredded Cheese, Real Bacon Bits  
Butter, Sour Cream, Chives  
Soup of the Day, Homemade Chili

Rolls and Butter, Cookies and Brownies, Beverage  
**\$13.95 Per Person**

## TACO BAR

Minimum of 20 guests

Tortilla Chips, Taco Shells, Flour Tortillas  
Refried Beans, Cheese Sauce, Seasoned Ground Beef  
Spiced Chicken, Shredded Cheese  
Shredded Lettuce, Diced Tomatoes, Diced Onions  
Jalapeno Peppers, Sour Cream, Salsa  
Sopapillas, Beverage

**\$13.95 Per Person**

## EXECUTIVE SANDWICH

Minimum of 20 guests

Cole Slaw, Pasta Salad  
Corned Beef Reuben Sandwiches  
Roast Beef French Dip Sandwiches, Au Jus  
Grilled Chicken Breast Sandwiches  
Lettuce, Tomato, Onion, Condiments  
Crudités and Dip  
Cookies and Brownies, Beverage

**\$14.95 Per Person**

## HEALTHY CHOICE

Minimum of 20 guests

Tossed Garden Salad Bowl, Assorted Dressings  
Cottage Cheese, Rolls and Butter  
Soup of the Day  
Steamed Garden Vegetables  
Roasted Redskin Potatoes, Rice Pilaf  
Grilled Chicken Breast, Lemon Pepper Tilapia  
Fresh Fruit Bowl, Beverage

**\$15.95 Per Person**

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If Minimum Buffet Numbers are Not Met Additional Fees May Apply

**CREATE YOUR OWN LUNCH BUFFET**

**Includes:** Tossed Garden Salad Bowl with Assorted Dressings, Chef's Salad Selection  
Rolls and Butter, Chef's Vegetable Selection, Beverage  
Dessert available at an additional charge

One Entrée Selection with One Side	\$14.95 Per Person	(Minimum of 20 guests)
Two Entrée Selection with One Side	\$15.95 Per Person	(Minimum of 20 guests)
Three Entrée Selection with Two Sides	\$17.95 Per Person	(Minimum of 50 guests)

**ENTRÉE SELECTIONS**

Chicken Pot Pie	Lemon Pepper Tilapia
Grilled Chicken Breast	Meat Lasagna
Sliced Turkey with Gravy	Vegetable Lasagna
Meatloaf	Spaghetti with Marinara Sauce
Sliced Roast Beef with Gravy	Spaghetti with Bolognese Sauce
Beef Stroganoff	Spaghetti with Italian Sausage
Braised Pot Roast with Onions, Carrots and Celery	Pasta Prima Vera

**SIDE SELECTIONS**

Parsley Buttered Redskin Potatoes, Mashed Potatoes  
Rice Pilaf, Buttered Noodles, Macaroni and Cheese

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## PARTY TIME

Minimum of 20 guests

Garden Green Salad, Garlic Bread  
Cheese and Vegetarian and Pepperoni Pizzas  
Chicken Wings, Mild, Hot or BBQ  
with Celery Sticks & Bleu Cheese  
Chocolate Cake, Beverage  
**\$16.95 Per Person**

## A TASTE OF ITALY

Minimum of 20 guests

Garden Green Salad, Antipasto Salad  
Garlic Bread, Ratatouille  
Assorted Pastas, Marinara Sauce  
Bolognese Sauce, Parmesan Cheese  
Italian Sausage, Manicotti  
Tiramisu, Beverage  
**\$17.95 Per Person**

## FROM THE ORIENT

Minimum of 20 guests

Garden Greens Salad, Asian Noodle Salad  
Fried Egg Rolls with Sweet & Sour Sauce  
Vegetable Fried Rice, White Steamed Rice  
Vegetable Stir Fry, Teriyaki Chicken, Ginger Beef  
Fortune Cookies, Beverage  
**\$17.95 Per Person**

## HAWAIIAN

Minimum of 20 guests

Garden Greens Salad, Sliced Fresh Fruit  
Roasted Vegetables, Wild Rice Pilaf  
Roasted Sweet Potatoes with Onions  
Pineapple and Coconut Grilled Chicken  
Roasted Pork Loin  
Assorted Cream Pies, Rolls, Beverage  
**\$19.95 Per Person**

## WESTERN BBQ

Minimum of 20 guests

Garden Greens Salad, Cole Slaw  
Assorted Rolls, Corn on the Cob  
Parsley Buttered Redskin Potatoes  
Calico Beans, BBQ Pork Ribs  
BBQ Chicken, Herb Roasted Chicken  
Fruit Cobbler, Beverage  
**\$20.95 Per Person**

## TAILGATE PARTY

Minimum of 20 guests

Cole Slaw, Potato Salad  
Tortilla Chips and Salsa  
Assorted Buns, Hamburgers, Bratwurst  
Lettuce, Tomato, Onion  
Assorted Cheeses, Condiments  
Corn on the Cob, BBQ and Spicy Wings  
With Celery Sticks and Bleu Cheese  
Chili Bar with Shredded Cheese  
Sour Cream, Chopped Onion  
Chocolate Cake, Beverage  
**\$21.95 Per Person**

## CLAM BAKE

Minimum of 20 guests

Garden Greens Salad, Cole Slaw, Assorted Rolls  
Corn on the Cob, Seasoned Green Beans  
Parsley Buttered Redskin Potatoes, Wild Rice Pilaf  
Steamed Clams, Steamed Mussels  
Crab Legs, Marinated Grilled Chicken Breast  
Cheesecake, Beverage  
**\$32.95 Per Person**

## SOUTH OF THE BORDER

Minimum of 50 guests

Garden Greens Salad, Tortilla Chips and Salsa  
Flour Tortillas, Mexican Rice, Refried Beans  
Beef and Chicken Fajitas with Vegetables  
Beef ~ **OR** ~ Chicken Chimichangas  
Chili Con Queso, Guacamole, Sour Cream  
Sopapillas, Beverage  
**\$19.95 Per Person**

## PIG ROAST

Minimum of 50 guests

Garden Greens Salad, Fresh Fruit Bowl  
Assorted Rolls, Corn on the Cob  
Wild Rice Pilaf, Roasted Redskin Potatoes  
Roasted Suckling Pig  
Marinated Grilled Chicken Breast  
Cheesecake, Beverage  
**\$27.95 Per Person**

*NOTE: The Pig Roast Requires 3 weeks  
advance notice to order.*

All Prices are Subject to a Taxable Service Charge and Sales Tax. Prices are subject to change.

If Minimum Buffet Numbers are Not Met Additional Fees May Apply

**CREATE YOUR OWN DINNER BUFFET**

**Includes:** Garden Greens Salad Bowl with Assorted Dressings, Chef's Salad Selection  
Rolls and Butter, Chef's Vegetable Selection, Beverage  
Dessert available at an additional charge

One Entrée Selection with One Side	\$19.95 Per Person	(Minimum of 20 guests)
Two Entrée Selection with Two Sides	\$20.95 Per Person	(Minimum of 20 guests)
Three Entrée Selection with Two Sides	\$22.95 Per Person	(Minimum of 50 guests)

**ENTRÉE SELECTIONS**

Italian Stuffed Chicken Breast  
Chicken Marsala

Pecan-Pistachio Crusted Chicken Breast  
Chicken Cordon Bleu  
Roasted Turkey Breast

Braised Pot Roast with Onions, Carrots and Celery  
Beef Burgundy with Sautéed Mushrooms  
Beef Stroganoff  
Caramelized Roasted Top Round of Beef  
Roasted Pork Loin with Pan Gravy

Pecan-Pistachio Crusted Tilapia

Four Cheese Stuffed Shells  
Pasta Prima Vera  
Lasagna with Meat Sauce  
Garden Vegetable Lasagna

Oriental Vegetable Stir Fry over Steamed Rice  
Teriyaki Chicken Stir Fry over Steamed Rice  
Ginger Beef Stir Fry over Steamed Rice

**SIDE SELECTIONS**

Parsley Buttered Redskin Potatoes, Garlic Mashed Potatoes, Baked Potatoes  
Scalloped Potatoes, Baked Sweet Potatoes, Wild Rice Pilaf, Buttered Noodles

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Dinner Entrees Include: Garden Salad, Rolls with Butter and Beverage Service - Dessert Available at Additional Charge

### PASTA FLORENTINE

Fettuccine with Vegetables and Spinach  
in a Light Cream Sauce  
**\$12.95 Per Person**

### VEGETABLE LASAGNA

Served with Chef's Vegetable Selection  
**\$13.75 Per Person**

### MEAT LASAGNA

Served with Chef's Vegetable Selection  
**\$13.75 Per Person**

### STIR FRY

Vegetable Stir Fry ~ **OR** ~ Chicken Stir Fry  
Served over Steamed Rice  
**\$15.95 Per Person**

### ITALIAN STUFFED CHICKEN BREAST

Stuffed with Roasted Peppers, Cheese and Salami  
Served with Chef's Side Selection  
Chef's Vegetable Selection  
**\$16.95 Per Person**

### CHICKEN CORDON BLEU

Breaded Chicken Breast  
Stuffed with Ham and Cheese  
Served with Chef's Side Selection  
Chef's Vegetable Selection  
**\$16.95 Per Person**

### GRILLED SALMON

A 6-ounce Grilled Filet of Salmon  
Served with Chef's Side Selection  
Chef's Vegetable Selection  
**\$17.95 Per Person**

### MAHI MAHI

An 8-ounce Filet of Mahi Mahi Char-Grilled  
Prepared with an Herb and Olive Oil Rub  
Served with Chef's Side Selection  
Chef's Vegetable Selection  
**\$18.50 Per Person**

### PRIME RIB OF BEEF

A 10-ounce cut with Au Jus  
Served with Chef's Side Selection  
Chef's Vegetable Selection  
**\$19.50 Per Person**

### NEW YORK STRIP STEAK

A 12-ounce Grilled Angus beef  
New York Strip Steak  
Served with Chef's Side Selection  
Chef's Vegetable Selection  
**\$26.95 Per Person**

### FILET MIGNON

An 8-ounce Grilled Filet of Beef  
Served with Chef's Side Selection  
Chef's Vegetable Selection  
**\$Market Price Per Person**

### LAND AND SEA

A 6-ounce Filet of Beef and

*Choice of One:*

3 Jumbo Shrimp

3 Jumbo Scallops

~ **OR** ~ A Lobster Tail

Served with Chef's Side Selection  
Chef's Vegetable Selection

**\$Market Price Per Person**

\*Please note that all beef entrées are cooked to a medium temperature.

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for each additional entrée. Some restrictions may apply.

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If Minimum Numbers are Not Met Additional Fees May Apply

### CHOCOLATE CAKE

Deliciously decadent!

\$3.00 Per Person

### CARROT CAKE

With traditional cream cheese frosting

\$3.00 Per Person

### STRAWBERRIES AND CREAM CAKE

Tempting layers of strawberries,  
whipped cream & cake

\$3.00 Per Person

### FRESH BAKED PIE

Assorted fruit and seasonal selections

\$3.00 Per Person

### ASSORTED MOUSSE

Milk Chocolate and Strawberry Mousse

Velvety smooth and rich

\$3.00 Per Person

### FRESH FRUIT MEDLEY

Medley of seasonal fresh fruit

\$3.25 Per Person

### APPLE DUMPLING

Flaky crust with apple and cinnamon

\$4.00 Per Person

### CHEESECAKE

Plain; with Strawberry Topping;

with Blueberry Topping

\$4.00 Per Person

### BREAD PUDDING

Minimum of 20 guests

Old-fashioned goodness

\$3.50 Per Person

### FRUIT COBBLER

Minimum of 20 guests

Flaky Crust with Chef's choice of Fruit Filling

\$4.50 Per Person

### ICE CREAM SUNDAE BAR

Minimum of 20 guests

Premium Ice Cream, Chocolate Syrup

Strawberry Topping, Caramel Syrup

Whipped Cream, Chopped Nuts

Maraschino Cherries

Allsorts, M&Ms, assorted Crushed Candy Bars

\$7.00 Per Person

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# MOHICAN RESORT

## Menus

## APPETIZERS

### HORS D'OEUVRES

Per 50 Pieces

Swedish Meatballs  
\$55.00

Spring Rolls  
with Sweet & Sour Sauce  
\$55.00

Pot Stickers  
\$65.00

Buffalo Wings  
Mild or Spicy or BBQ  
with Ranch Dressing  
\$70.00

Petite Pizza Pies  
\$80.00

Mini Quiches  
\$80.00

Chicken Skewers  
\$80.00

Beef Skewers  
\$85.00

Baked Mushroom Caps  
stuffed with Crabmeat  
\$85.00

Bacon Wrapped Scallops  
\$90.00

Sesame Chicken Skewers  
\$90.00

Mini Beef Wellingtons  
\$100.00

Quesadilla Roll-ups  
\$100.00

Iced Cocktail Shrimp  
with Cocktail Sauce  
\$120.00

### PLATTER DISPLAYS Serves 50 Guests

Hot Artichoke and Spinach Dip  
with Pita Chips  
\$59.00

Cheese Ball with Crackers  
\$69.00

Assorted Cheese Cubes  
with Crackers  
\$79.00

Fresh Vegetables with Dip  
\$79.00

Assorted Fresh Fruits  
\$95.00

Antipasto Platter  
\$95.00

Sliced Tenderloin of Beef  
with Silver Dollar Rolls  
and Condiments  
\$Market Price

### DRY SNACKS

Per Pound

Pretzels  
\$5.00

Potato Chips  
\$6.75

Cocktail Snack Mix  
\$7.00

Peanuts  
\$9.95

Mixed Nuts  
\$14.95

Potato Chips and Dip  
\$9.75

Tortilla Chips and Salsa  
\$9.75

Additional refills may be purchased if desired.  
Some restrictions may apply. Consult your catering representative.

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### LIQUOR, WINE & BEER SELECTIONS

#### HOUSE BRANDS

Bourbon Supreme  
Guckenheimer Whiskey  
Lauder's Scotch  
Paramont Vodka  
Paramont Rum  
Burnett's White Satin Gin  
El Toro Tequila  
Amaretto Dekuyper  
**\$4.25 Each**

#### CALL BRANDS

Jim Beam Bourbon  
Seagrams 7 Crown Royal Whiskey  
J&B Scotch  
Skyy Vodka  
Smirnoff Vodka  
Bacardi Light Rum  
Captain Morgan's Spiced Rum  
Beefeater Gin  
Cuervo Especial White Tequila  
**\$4.75 Each**

#### PREMIUM BRANDS

Jack Daniels Bourbon  
Dewars Scotch  
Absolute Vodka  
Absolute Vodka  
(Citrus, Mandarin, Vanilla)  
Tanqueray Gin  
Cuervo 1800 Reposado Tequila  
**\$5.50 Each**

#### SUPER PREMIUM BRANDS

Makers Mark Bourbon  
Crown Royal Whiskey  
Glenlivet Scotch  
Johnny Walker Black Scotch  
Grey Goose Vodka  
Stolichnaya 100 Vodka  
Stolichnaya Raspberry Vodka  
Bombay Sapphire Gin  
**\$6.00 Each**

#### CORDIALS & BRANDIES

Amaretto di Saronno  
Brogan's Irish Cream  
Courvoisier  
Frangelico  
Grand Marnier  
Hennessy  
Jagermeister  
Kahlua  
Sambuca Romana  
**\$6.50 Each**

#### DOMESTIC BEERS

Bud Light  
Budweiser  
Miller Genuine Draft  
Miller Light  
**\$3.00 Each**

#### PREMIUM BEERS

Corona  
Heineken  
Labatt Blue  
**\$4.00 Each**

#### DRAFT BEERS

Bud Light Draft  
**\$3.50 Each**

#### MICROBREW DRAFT BEERS

A Variety of Selections  
Please request a current list from your catering representative.

#### WINE LIST

A Variety of Ohio & California Selections  
Please request a current list from your catering representative.

### BAR FUNCTIONS AVAILABLE

#### OPEN BAR

Full beverage service available in Boxer's Lounge with bartender.  
Choose an Individual Pay Cash Bar or a Group Master Account will be charged by the drink.

#### ATTENDED BAR

A Station of Beer, Wine and Soda set-up in Meeting Room, Patio, Upper or Lower Lobby.  
A Group Master Account will be charged based upon consumption by the bottle.

#### PRIVATE BAR

Beer, Wine and Mixed Drinks available in Meeting Room, Patio, Upper or Lower Lobby. \$75.00 Fee for Private Bartender for a maximum of 4 hours. Fee waived if tab exceeds \$500.00. A Group Master Account will be charged by the drink.

As a liquor permit holder and in accordance with Ohio liquor laws,  
alcoholic beverages purchased off premises are not permitted at Mohican Resort and Conference Center.  
Persons under the age of 21 are not permitted to consume alcoholic beverages in accordance with Ohio liquor laws.

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# MOHICAN RESORT

## Menus

## REFRESHMENT BREAKS

If Minimum Numbers are Not Met Additional Fees May Apply

### FUN FIX

Snack Mix, Mini Candy Bars  
Soft Philly Pretzels with Mustard  
Assorted Sodas  
**\$6.75 Per Person**

### FITNESS BREAK

Peanuts, Granola Bars, Whole Fresh Fruit  
Chilled Bottled Water and Juices  
**\$7.50 Per Person**

### TIME FOR CHOCOLATE

Chocolate Chunk Cookies  
Brownies, Mini Candy Bars  
Assorted Sodas  
Coffee and Hot Chocolate  
**\$7.75 Per Person**

### GARDEN PARTY

Assorted Cheese Cubes and Crackers  
Fresh Vegetables and Dip  
Chilled Bottled Water and Juices  
**\$8.00 Per Person**

### GOURMET COFFEE BREAK

Gourmet Coffees and Assorted Teas

*Choice of Three Selections:*

Scones, Croissants  
Assorted Mini Muffins, Biscuits  
Coffee Cake, Gourmet Cookies  
Gourmet Brownies, Biscotti  
Seasonal Fresh Fruit Bowl, Yogurt  
Cocktail Mix, Mixed Nuts  
Plate of Freshly Made Assorted Fudge  
**\$9.00 Per Person**

### EVERYDAY IS A SUNDAE BAR!

**Minimum of 20 guests**  
Premium Ice Cream, Chocolate Syrup  
Strawberry Topping, Caramel Syrup  
Whipped Cream, Chopped Nuts  
Maraschino Cherries  
Allsorts, M&Ms  
Assorted Crushed Candy Bars  
**\$7.00 Per Person**

### IT'S PIZZA TIME

**Minimum of 20 guests**  
Pizza Squares  
with Assorted Toppings  
Served with Assorted Sodas  
**\$7.95 Per Person**

*Beer Selections available  
for an additional charge*

### HAPPY HOUR

**Minimum of 20 guests**

*Choice of Three Appetizers:*

Buffalo Wings with Ranch Dressing  
Choose Mild, Spicy or BBQ  
Fried Mozzarella Cheesesticks  
with Marinara Sauce  
Spring Rolls with Sweet & Sour Sauce  
Stuffed Potato Skins  
Petite Pizza Pies  
Served with Assorted Sodas  
**\$10.00 Per Person**  
*Beer Selections available  
for an additional charge*

Refreshment break designed for a 30 - minute service.

Additional refills may be purchased if desired.

Some restrictions may apply. Consult your catering representative.

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Additional Items are Available on the Appetizers Menu

YOGURT  
\$2.00 Each

COLD CEREAL WITH 2% MILK  
\$2.00 Per Bowl

WHOLE FRESH FRUIT  
\$1.50 Per Piece

FRESH FRUIT MEDLEY  
\$3.25 Each

BRAN MUFFIN  
\$2.25 Each

BAGEL AND CREAM CHEESE  
\$2.25 Each

BREAKFAST PASTRIES  
\$2.00 Each

HOT BREAKFAST SANDWICH  
English Muffin with Egg  
Bacon, Cheese  
\$4.25 Each

JUICE  
\$2.25 Each or \$15.00 Per Pitcher

2% MILK  
\$15.00 Per Pitcher

100% COLOMBIAN COFFEES  
AND ASSORTED TEAS  
\$1.95 Per Person Break or \$11.00 Per Pot

HOT CHOCOLATE  
\$2.25 Per Person Break or \$15.00 Per Pot

ASSORTED SODAS  
\$1.50 Each

CHILLED BOTTLED WATER  
\$2.00 Each

ICED TEA  
\$1.95 Per Person Break or \$11.00 Per Pitcher

PINK LEMONADE DRINK  
\$1.95 Per Person Break or \$11.00 Per Pitcher

SOUP OF THE DAY  
\$3.50 Per Bowl  
\$2.00 Per Cup

COOKIE  
\$1.50 Each

BROWNIE  
\$1.75 Each

GRANOLA BAR  
\$1.75 Each

MINI CANDY BARS  
\$8.50 Per Pound

NOVELTY ICE CREAM BARS  
\$2.00 Each

SOFT PHILLY PRETZEL WITH MUSTARD  
\$1.75 Each

S'MORES  
Graham Crackers, Marshmallow, Chocolate  
\$3.00 Per Person Break

Refreshment break designed for a 30 - minute service.

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