



STATIONS
PROVEN PARTIES
& PACKAGES

WWW.GOURMETGANG.COM

757.857.6100



FULL SERVICE CATERING

YOU HAVE A CHOICE! WHETHER YOUR NEED IS A BUSINESS BREAKFAST FOR 6 OR AN AFTERNOON OPEN HOUSE FOR 800, THE GOURMET GANG CAN MEET ALL OF YOUR CATERING NEEDS.

OUR STAFF OF EXPERIENCED CHEFS AND SAVVY BUSINESS MANAGERS HAVE TAKEN A FRESH LOOK AT THE CATERING BUSINESS FROM THE CLIENT'S POINT OF VIEW TO GIVE YOU A GREAT TASTING FOOD IN A PLEASING PRESENTATION AT AFFORDABLE PRICES DELIVERED ON TIME. GUARANTEED.

THE FOOD

OUR TALENTED CHEFS USE ONLY THE FINEST INGREDIENTS AVAILABLE. WE GUARANTEE OUR FARE TO BE AS DELICIOUS AS IT IS FRESH AND HEALTHY.

THE PRESENTATION

WHETHER YOU CHOOSE A TASTY PLATTER, BOX LUNCH OR A HOT ENTRÉE, YOUR CLIENTS, STAFF AND GUESTS WILL BE IMPRESSED BY ARTISTIC DESIGN AND PLACEMENT OF FOOD AND GARNISHES.

WE UNDERSTAND THAT WHEN OUR FOOD LOOKS GOOD, YOU LOOK GOOD TOO.

THE VARIETY

NOT ONLY IS OUR FOOD MOUTH-WATERING, BUT YOU WILL DISCOVER THE VARIED ASSORTMENT OF PLATTERS, SANDWICHES, SALADS, ENTREES AND HORS D'OEUVRES, AND THE LIST GOES ON AND ON.

EACH WEEK OUR CHEFS DESIGN MENUS TO REFLECT CURRENT TRENDS AND CUSTOMER REQUESTS.

CALL US TO ARRANGE HAVING A MENU FAXED OR EMAILED TO YOU EACH WEEK OR FEEL FREE TO UPLOAD OUR "DESKTOP CAFÉ" ICON FOR QUICK AND EASY ACCESS TO OUR WEEKLY MENU!

THE DIFFERENCE

WE APPROACH CATERING FROM A NEW PERSPECTIVE. WHEN WE PREPARE A PROPOSAL, IT IS ALWAYS ITEMIZED. YOU WILL KNOW EXACTLY WHAT YOU ARE BEING CHARGED, AND KNOW EXACTLY WHAT YOU WILL BE GETTING! NO MORE GUESSWORK.

WE CHALLENGE YOU TO SHOP AND COMPARE, AND YOU'LL FIND OUR FOOD IS FAIRLY PRICED AND DELICIOUS.

THE BIG PICTURE

WE CATER FOR ALL OCCASIONS, WEDDINGS, STAFF BREAKFASTS, CORPORATE LUNCH, PRIVATE PARTIES AND COMPANY PICNICS. BEAUTIFULLY PRESENTED WITH ALL THE EXTRAS PRICED RIGHT, DELIVERED PROFESSIONALLY AND ON TIME.

NOW YOU KNOW WHY THE HAMPTON ROADS COMMUNITY RETURNS AGAIN AND AGAIN TO THE GOURMET GANG FOR ALL OF THEIR CATERING NEEDS.

SO WHAT ARE YOU WAITING FOR? LET'S GET STARTED AND PLAN YOUR EVENT.



HELPFUL HINTS FOR SUCCESSFUL EVENT PLANNING

PRIOR TO SPEAKING WITH ONE OF OUR REPRESENTATIVES, PLEASE BE THINKING ABOUT THE FOLLOWING:

BUDGET & HEADCOUNT

BOTH WILL BE NECESSARY IN ORDER TO PREPARE AN ACCURATE QUOTE

MENUS

LOOK OVER OUR MENUS AND SELECT YOUR MENU ITEMS

FLORAL

DETERMINE IF YOU WOULD LIKE DECORATIONS AND/OR FLORAL ARRANGEMENTS TO ACCENT YOUR EVENT

RENTALS

DETERMINE IF YOU WILL NEED RENTAL ITEMS (I.E. TABLECLOTHS, TABLES, ETC)



FREQUENTLY ASKED QUESTIONS

ALL OF US HERE AT THE GOURMET GANG ARE VERY EAGER TO ANSWER ANY QUESTIONS THAT YOU MIGHT HAVE IN REGARDS TO YOUR UPCOMING EVENT. BELOW ARE SOME OF OUR MOST FREQUENTLY ASKED QUESTIONS.

HOW MUCH NOTICE IS NEEDED FOR DELI DELIVERY?

WE SPECIALIZE IN FAST, EFFICIENT DELIVERY. AREAS WE SERVICE CAN EXPECT LUNCH IN JUST 45 MINUTES, FOR MOST SINGLE DELI ORDERS, BOX LUNCH AND PLATTER ITEMS.

WE REALIZE YOU DO NOT ALWAYS GET ADVANCE NOTICE FOR THOSE "SURPRISE MEETINGS" AND LUNCH GATHERINGS.

REGARDLESS, IF IT IS JUST A FEW CO-WORKERS GETTING TOGETHER FOR LUNCH OR THE ENTIRE OFFICE, WE AIM TO ACCOMMODATE, AND FAST!

HOW MUCH NOTICE IS NEEDED FOR CATERING?

WE SPECIALIZE IN BEING ABLE TO ACCOMMODATE! 24 HOURS NOTICE IS REQUIRED FOR ALL HOT ENTREES AND HORS D'OEUVRES.

AS A COURTESY FOR THOSE OF YOU WHO REMEMBER TO ORDER AHEAD OF TIME, A STAFF MEMBER WILL ALWAYS CALL TO CONFIRM YOUR ORDER THE DAY PRIOR TO YOUR DELIVERY. ANY CHANGES TO YOUR ORDER MAY BE MADE AT THIS TIME.

WE THINK ABOUT YOUR FUNCTIONS SO YOU DON'T HAVE TO.

HOW LONG WILL IT TAKE TO HAVE A QUOTE PREPARED?

ONCE YOU CALL US, WE CAN HAVE A QUOTE BACK TO YOU BY THE NEXT BUSINESS DAY. REMEMBER THIS IS OUR BUSINESS AND WE PROVIDE THE BEST POSSIBLE SERVICE WE CAN.

HOW MUCH FOOD WILL I NEED?

FOR APPETIZERS PRECEDING A FULL MEAL, YOU SHOULD HAVE AT LEAST FOUR DIFFERENT TYPES OF APPETIZERS, AND SIX TO EIGHT PIECES (TOTAL) PER PERSON, PLUS "FILLER" ITEMS LIKE FRUIT, CHEESE AND/OR CRUDITES. FOR EXAMPLE, SAY YOU HAVE 20 GUESTS. IN THAT CASE, YOU'D NEED AT LEAST 120 TOTAL APPETIZER PIECES.

FOR APPETIZERS WITHOUT A MEAL, YOU SHOULD HAVE AT LEAST SIX DIFFERENT TYPE OF APPETIZERS. YOU SHOULD ALSO HAVE 12—15 PIECES (TOTAL) PER PERSON, PLUS "FILLER" ITEMS LIKE FRUIT, CHEESE AND CRUDITES. FOR EXAMPLE, IF YOU HAVE 20 GUESTS, YOU NEED AT LEAST 240 TOTAL APPETIZER PIECES. THIS IS ESTIMATE IS FOR A THREE-HOUR PARTY. LONGER PARTIES REQUIRE ADDITIONAL APPETIZERS.

OUR CATERING SALES REPS WILL BE HAPPY TO HELP YOU WITH YOUR PLANNING

HOW ARE RENTAL ITEMS HANDLED?

WE HAVE FORMED A SPECIAL RELATIONSHIP WITH A COUPLE OF RENTAL COMPANIES THAT PROVIDE US WITH HIGH QUALITY RENTALS. THE FEES ARE CALCULATED AND CHARGED BASED ON YOUR RENTAL NEEDS.



HOW ARE FLORALS & TABLE DESIGNS ARRANGED?

DEPENDING ON THE EVENT, WE WILL LET YOU KNOW WHAT WE FEEL IS NECESSARY. WE STRONGLY RECOMMEND ALLOWING US TO QUOTE FLORAL ARRANGEMENTS FROM CHAR'S FLORAL DESIGNS. SMALL ARRANGEMENTS ARE \$54.99 AND ARE APPROPRIATE FOR DESSERT TABLES, COFFEE TABLES AND THE BAR. MEDIUM ARRANGEMENTS ARE \$79.99 AND ARE RECOMMENDED FOR SINGLE BUFFET TABLES. LARGE ARRANGEMENTS ARE \$99.99 AND ARE TYPICAL FOR A LARGE BUFFET DISPLAY.

WHAT DO THE SERVERS WEAR?

DEPENDING ON THE PARTY THEME, THE SERVERS WILL BE IN EITHER BLACK AND WHITE FORMAL ATTIRE OR UNIFORM OXFORD SHIRT OR BLACK POLO SHIRTS.

WHAT IS THE CHARGE FOR A SERVER?

IN ORDER TO ENJOY YOUR PARTY, WE HIGHLY RECOMMEND USING OUR SPECIALLY TRAINED SERVERS AND BARTENDERS. MOST PARTIES ARE QUOTED WITH ONE SERVER FOR EVERY 100 PEOPLE FOR BREAKFAST EVENTS AND ONE SERVER FOR EVERY 50 PEOPLE FOR EVENING EVENTS. THERE IS A MINIMUM OF 4 HOURS PER SERVER/BARTENDER. THE BANQUET CAPTAIN AT \$22.50 PER HOUR, SERVER/BARTENDER AT \$17.50 PER HOUR, ALL ADDITIONAL SERVERS AT \$15.00 PER HOUR. GRATUITY IS OPTIONAL, BUT ALWAYS APPRECIATED.

WHAT IS THE TYPICAL LENGTH OF AN EVENT

EACH PARTY OF COURSE IS UNIQUE, HOWEVER WE USUALLY RECOMMEND PLANNING FOR 3—4 HOURS.



PRESENTATION STYLES

BEGIN THINKING ABOUT HOW YOU WOULD LIKE YOUR FOOD PRESENTED FOR EVENT.

WE OFFER TWO DIFFERENT TYPES OF OPTIONS FOR OUR PRESENTATION STYLES:

PAPER & PLASTIC
(OFFERED A LA CARTE)

AND/OR

CHINA
(ADDITIONAL RENTAL INFORMATION IS AVAILABLE THROUGH OUR CATERING DIRECTOR)

SERVICE STYLES

BEGIN THINKING ABOUT WHETHER YOU MIGHT LIKE TO HAVE A SERVER AND/ OR BARTENDER TO ASSIST YOU

DO IT YOURSELF DELIVERY

A MYRIAD OF OUR BUSINESS & PERSONAL CLIENTS CHOOSE TO "DO IT THEMSELVES" AND TRANSFER THEIR DELIVERED ENTREES, PLATTERS AND HORS D'OEUVRES ONTO THEIR OWN SERVING PLATTERS. OUR ENTIRE CATERING MENU CAN BE ORDERED, DELIVERED AND PACKAGED A LA CARTE ON OUR BLACK HEAVY DUTY PLATTERS AND DISPOSABLE FOOD BOXES DIRECTLY TO YOUR EVENT SITE FOR A 12.5% DELIVERY FEE (LOCALLY) WITH A MAXIMUM FEE OF ONLY \$35.00.

DO IT YOURSELF CURBSIDE CATERING

CALL AHEAD CURBSIDE CATERING—BROUGHT DIRECTLY TO THE COMFORT OF YOUR VEHICLE. OUR ENTIRE CATERING MENU CAN BE ORDERED A LA CARTE IN ADDITION TO DISPOSABLE SERVING UTENSILS, PAPER AND PLASTIC AND DISPOSABLE CHAFERS TO KEEP YOUR HOT ENTREES & HORS D'OEUVRES HOT FOR YOUR EVENT.

CURBSIDE CATERING PICK UP IS AVAILABLE AT OUR CORPORATE CATERING KITCHEN THROUGH OUR DESIGNATED PARKING AREA LOCATED AT 6000 ROBIN HOOD ROAD, NORFOLK, VA. JUST CALL AHEAD AND WE'LL BRING YOUR ENTIRE CATERING ORDER DIRECTLY TO YOUR VEHICLE.



THE DELIVERY SETUP

A STEP UP FROM OUR REGULAR DELIVERY SERVICE.

OUR SPECIALLY TRAINED CATERING SERVER WILL ARRIVE ONE HOUR BEFORE YOUR EVENT AND WILL SET UP ALL OF YOUR DISPOSABLE CATERING SELECTIONS TO INCLUDE FOOD TRANSFER, TABLE SET UP AND CANDLE LIGHTING FOR A \$75.00 FEE LOCALLY.

FULL SERVICE

FULL SERVICE CATERING IS AVAILABLE FOR ANY EVENT. ALL FORMAL PRESENTATIONS REQUIRE A MINIMUM OF ONE SERVER.

OUR CATERING MANAGERS CAN ASSIST WITH QUOTES UPON REQUEST.



SIGNATURE PACKAGES

EVERY GOURMET GANG MENU IS A CUSTOM MENU!

PACKAGE # 1

ONE A LA CARTE HORS D'OEUVRE

\$18.75

ONE DINNER ENTRÉE SELECTION

PER PERSON

(FROM ANY SECTION)

**VEGAN ENTREES ALSO AVAILABLE*

ONE VEGETABLE SELECTION

PACKAGE #2

TWO A LA CARTE HORS D'OEUVRES

\$25.00

PER PERSON

TWO DINNER ENTRÉE SELECTIONS

(ONE MAY BE A SEAFOOD SELECTION)

**VEGAN ENTREES ALSO AVAILABLE*

ONE VEGETABLE SELECTION

PACKAGE #3

TWO A LA CARTE HORS D'OEUVRES

\$35.00

PER PERSON

THREE DINNER ENTRÉE SELECTIONS

(ONE MAY BE A SEAFOOD SELECTION)

**VEGAN ENTREES ALSO AVAILABLE*

ONE VEGETABLE SELECTION

PACKAGE UPGRADES

UPGRADES:

PLEASE SEE OUR CATERING MENU FOR ADDITIONAL SALAD SELECTIONS IF YOU CHOOSE TO UPGRADE YOUR SALAD SELECTIONS.

**TABLE SET-UPS & RENTALS ARE OFFERED A LA CARTE, PLEASE SEE YOUR CATERING SALES MANAGER FOR DETAILS.*



THE CLASSIC PICNIC

FILL WITH FRIENDS & FAMILY
(100 PERSON MINIMUM)
INCLUDES PLATES, NAPKINS, UTENSILS AND MINTS)

THE ENTRÉE

CHOOSE ONE OF THE FOLLOWING:

BARBEQUE PULLED PORK SANDWICH WITH COLESLAW
HERB MARINATED & GRILLED CHICKEN BREAST
ROASTED HONEY GLAZED SPARE RIBS (3 PER PERSON)
FRESH GROUND TUNA BURGER
VEGETARIAN BOCA* BURGER
*EACH ADDITIONAL MAIN ENTRÉE IS JUST \$4.95 PER PERSON

THE SALADS

CHOOSE TWO OF THE FOLLOWING:

MEDITERRANEAN PASTA SALAD
ROSEMARY ROASTED RED BLISS POTATO SALAD
FRESH GINGER COLE SLAW

THE DESSERTS

CHOOSE TWO OF THE FOLLOWING:

DEEP DISH APPLE PIE
BROWNIE CHOCOLATE CHIP WALNUT BARS
FRESH BAKED FRUIT COBBLER

ACCOMPANIMENTS

BAKED BEANS
FRESH ROLLS
BUTTER
CONDIMENTS
*SERVICE CHARGES FOR SET UP, EVENT LABOR & TAXES ARE
ADDITIONAL

\$13.95 PER
PERSON



THE LUAU

FILL WITH FRIENDS & FAMILY

\$25.00 PER PERSON (100 PERSON MINIMUM)

INCLUDES PLATES, NAPKINS, UTENSILS AND MINTS)

HORS D'OEUVRES

MINIATURE FRUIT KEBABS
SKEWERED WITH BAMBOO SPEARS

KAHLUA SHRIMP ON A BAMBOO SPEAR
SERVED WITH A WASABI COCKTAIL SAUCE

JUMBO LUMP CRAB SPREAD
SERVED WITH WATER CRACKERS

THE ENTRÉES:

ROASTED KAHLUA PULLED PORK
SERVED WITH TROPICAL SALSA
ACCOMPANIED WITH GLAZED SWEET ROLLS

JAMAICAN JERK CHICKEN & PINEAPPLE KEBABS
SKEWERED WITH BAMBOO SPEARS

THE SALADS

PECAN ENCRUSTED GOAT CHEESE SALAD
SERVED WITH A PASSION FRUIT DRESSING

ACCOMPANIMENTS

RED BEANS AND RICE

ASIAN RATATOUILLE

THE DESSERTS

DULCE DE LECHE MINI DESSERT PUFFS

BEVERAGES

TASTY LIQUIDS TO WET THE PALET

ICED TEA

INCLUDES ASSORTED SUGARS, STIRRERS
GALLON—SERVES 16—8OZ PORTION

\$6.00

SPARKLING CITRUS PUNCH

FRUITY!
GALLON—SERVES 16—8OZ PORTION

\$8.00

ASSORTED SODAS, TEAS, WATER

COKE, DIET COKE, NESTEA, SPRITE, DASANI, PERRIER
20 OZ. BOTTLE

\$1.49 EA.



OLD FASHIONED ICE CREAM SOCIAL

ONE ICE CREAM 'JERK' PER 100 GUESTS
(100 PERSON MINIMUM)

THE PERFECT MORALE BOOSTER.

WE ARRIVE WITH OUR "FIFTIES" THEMED CHECKER BOARD ICE CREAM PARLOR
BAR, BALLOONS, JUKE-BOX STYLE - FIFTIES MUSIC, BALLOONS, CHALK BOARD,
PARLOR CHAIRS AND...

3 ICE CREAM FLAVORS

TOPPINGS

ICE CREAM BOATS & UTENSILS

\$5.75 PER
PERSON

WE ARRIVE ON THE SPOT WITH EVERYTHING IT TAKES TO HAVE A GREAT SOCIAL,
COMPLETE WITH BALLOONS AND PARLOR CHAIRS.

PROPS AND SERVER LABOR MAY VARY ACCORDING TO LOCATION & VENUE

* CHARGES FOR SET UP, EVENT LABOR & TAXES ARE ADDITIONAL



SIGNATURE CARVING STATIONS

SEASONED BEEF TENDERLOIN

ACCOMPANIED WITH ROLLS, BUTTER AND OUR FAMOUS HORSERADISH CREAM SAUCE. MARINATED AND SEASONED WITH A BLEND OF AMISH PANTRY SPICES AND EXTRA VIRGIN OLIVE OIL—SEARED AND SLOW ROASTED.

20—4oz.
PORTIONS
\$200.00

SEASONED ROAST BEEF

ACCOMPANIED WITH ROLLS, BUTTER AND TRADITIONAL AUS JUS. (SEASONED AND SLOW ROASTED TOP ROUND.)

40—4oz.
PORTIONS
\$165.00

CITRUS GLAZED TURKEY

ACCOMPANIED WITH ROLLS, BUTTER AND A CITRUS GRAVY A MELANGE OF FRESH ORANGES, GROUND CINNAMON, CLOVES, BROWN SUGAR & HONEY GLAZED OVER A WHOLE BONELESS TURKEY, SLOW ROASTED WITH ITS OWN JUICES. SERVED WITH A CRANBERRY ORANGE RELISH.

40—4oz.
PORTIONS
\$175.00

BOURBON & MUSTARD GLAZED HAM

(ACCOMPANIED WITH ROLLS, BUTTER AND A HONEY MUSTARD SAUCE)
WHOLE PIT TENDER HAM - GLAZED WITH DIJON MUSTARD, BOURBON, BROWN SUGAR, GINGER, GARLIC AND SLOW COOKED. MMM. (ONE OF OUR FAVORITE!)

40—4oz.
PORTIONS
\$170.00

APPLE CINNAMON BONELESS PORK LOIN

(ACCOMPANIED WITH ROLLS AND BUTTER) MADE WITH OUR SIGNATURE GINGER & GARLIC RUB SEASONING & STUFFED WITH DICED FRESH CINNAMON-SUGAR APPLES

20—4oz.
PORTIONS
\$135.00



SEAFOOD DISPLAYS

BOUNTIFUL CHILLED SHRIMP DISPLAY

16/20 JUMBO "TAIL-ON" STEAMED, CHILLED SHRIMP OVERFLOWING AND PERFECTLY ARRANGED WITH DASHES OF OLD BAY, LEMON WEDGES AND OUR CHEF'S CREATION OF COCKTAIL SAUCE FOR DIPPING

25 SERVING
DISPLAY
\$137.50

THE EASTERN SHORE RAW BAR

A CASCADE OF FRESH OYSTERS, LITTLE NECK CLAMS, JUMBO CHILLED SHRIMP COCKTAIL, POACHED CRAB CLAWS, MANGO SEAFOOD LOLLIPOPS. ACCOMPANIED WITH LEMON WEDGES, COCKTAIL SAUCE, DRAWN BUTTER, OLD BAY SEASONING, OYSTER KNIVES, AND CRACKERS.

25 SERVING
DISPLAY
\$162.50

SAVORY DISPLAYS

ANTIPASTI DISPLAY

PROSCIUTTO, PEPPERONI, MARINATED MOZZARELLA AND MUSHROOMS, PROVOLONE, ASSORTED OLIVES, ROASTED ASPARAGUS, ROASTED PEPPERS AND EGGPLANT WITH CRUSTY ITALIAN BREADS

25 SERVING
DISPLAY
\$112.50

BRUSCHETTA BAR

AN OVERWHELMING DISPLAY OF SAVORY SPREADS THAT WILL ENTICE EVERY TASTE BUD.

25 SERVING
DISPLAY
\$137.50

COMES WITH YOUR CHOICE OF TWO HOT DIPS:

CHESAPEAKE BAY CRAB DIP
HOT ARTICHOKE DIP
HOT FIESTA CORN DIP

ACCOMPANIED WITH:

PESTO CHEESE MOLD, HUMMUS, OLIVE TAPENADE, ANTIPASTI BOWL, EGGPLANT & TOMATO PICO, HERB ROLLED GOAT CHEESE & BOISIN CHEESE, MANCHEGO CHEESE & QUINCE SKEWERS

SERVED WITH CROSTINI TOASTS, CIABATTA TOAST POINTS, RUSTIC TOASTED FLAT BREADS FOR DIPPING



FRUITS & CHEESE DISPLAYS

FRUIT DISPLAY

FRESH SEASONAL FRUITS INCLUDING CANTALOUPE, HONEYDEW, PINEAPPLE, STRAWBERRIES, BLUEBERRIES, RASPBERRIES, GRAPES, MANGO, PAPAYA, PEACHES AND FIGS* (WHEN IN SEASON) ACCOMPANIED WITH YOGURT DIPPING SAUCE.

25 SERVING DISPLAY

\$87.50 EACH

INTERNATIONAL FRUIT & CHEESE DISPLAY

A CASCADING WATERFALL OF ARTFULLY DISPLAYED FRESH SEASONAL FRUITS AND IMPORTED CHEESES

25 SERVING DISPLAY

\$112.50 EACH

GRILLING STATIONS

HERB SEASONED CHICKEN BREAST

4OZ. PORTION
\$4.00 EACH

TEQUILA LIME SHRIMP KEBABS

3 SHRIMP KEBAB
\$8.00 EACH

GINGER TERIYAKI BEEF & PINEAPPLE
SKEWERS

8OZ. PORTION
\$6.00 EACH

CARIBBEAN BBQ BACK RIBS

4 RIBS PORTION
\$7.50 EACH

CILANTRO RUBBED CHICKEN & VEGGIE
KEBABS

8 OZ. PORTION
\$6.00 EACH

CILANTRO RUBBED VEGETABLE KEBABS

8OZ. PORTION
\$4.00 EACH



**WARM
& FILLING**

SOUP DISPLAY

ACCOMPANIED WITH EITHER CRACKERS; BAGUETTES OR CROUTONS

SOUPS ROTATE EACH WEEK—

(PLEASE CALL FOR THIS WEEK'S CHEF'S SPECIALS)

*VEGAN & VEGETARIAN SOUPS ALSO AVAILABLE

12 SERVING

DISPLAY

\$42.75



CASCADING CHOCOLATE FOUNTAIN

(100 PERSON MINIMUM)

OVERFLOWING AND MARVELOUS. SERVED WITH THE FOLLOWING:
FRESH STRAWBERRIES
PETITE BANANAS
GOLDEN PINEAPPLES
TOASTED MARSHMALLOWS
SKEWERS FOR DIPPING

*SERVICE CHARGES FOR SET UP, EVENT LABOR & TAXES ARE
ADDITIONAL

\$5.75 PER
PERSON

SWEET, FLAVORFUL & DELECTABLE STATIONS

(100 PERSON MINIMUM)

BANANAS FOSTERS

FRENCH VANILLA ICE CREAM TOPPED WITH
WARM BROWN SUGAR
WALNUTS
RICH WARM RUM SAUCE

*SERVICE CHARGES FOR SET UP, EVENT LABOR & TAXES ARE
ADDITIONAL

\$5.75 PER
PERSON

PERSONALIZE YOUR MENU

PERFECTLY COMPLIMENT YOUR CUSTOM MENU
BY INCLUDING ADDITIONAL SPECIALTY SELECTIONS:

- ALA CARTE HORS D'OEUVRES
- PLATTERS & DISPLAYS
- DIPS, SPREADS & ACCOMPANIMENTS
- DESSERT DISPLAYS

PLEASE INQUIRE WITH OUR CATERING MANAGERS
FOR OUR FULL LIST OF ENTREES AVAILABLE

IN ADDITION TO

OUR SIGNATURE ENTREES
AVAILABLE EACH SEASON

*VEGAN & VEGETARIAN ENTRÉE SELECTIONS ALSO AVAILABLE