

FULL SERVICE CATERING

ABOUT US

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

FAQ

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 LOCALLY 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 ARRANGMENTS 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

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.



STATIONS PROVEN PARTIES & PACKAGES

WWW.GOURMETGANG.COM

757.857.6100

SIGNATURE PACKAGES

(100 PERSON MINIMUM)

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

HORS D'OEUVRES WITH ONE DISPLAY

PERFECT FOR AN OFFICE OPEN HOUSE OR HOME PARTY

CHOOSE **FOUR A LA CARTE HORS D'OEUVRE**

ONE FROM EACH SECTION : (VEGETARIAN, SEAFOOD, BEEF & CHICKEN)

CHOOSE **ONE FOLLOWING DISPLAYS:**

BRUSCHETTA DISPLAY OR FRUIT AND INTERNATIONAL CHEESE DISPLAY

CHOICE OF **THREE HOMEMADE MINI DESSERTS**

TEA, WATER AND COFFEE

TRADITIONAL WEDDING

HORS D'OEUVRES, DISPLAY AND CARVING STATION

CHOOSE **FOUR A LA CARTE HORS D'OEUVRE**

ONE FROM EACH SECTION : (VEGETARIAN, SEAFOOD, BEEF & CHICKEN)

CHOOSE **ONE FOLLOWING DISPLAYS:**

BRUSCHETTA DISPLAY OR ANTIPASTO DISPLAY

CHOOSE **ONE SIGNATURE CARVING STATIONS**

(FOR BEEF TENDERLOIN PLEASE ADD \$5.25 PER PERSON)

CHOOSE **ONE OF EACH SIDE SELECTION:**

ONE TOSSED GARDEN OR CAESAR SALAD

ONE POTATO OR RICE FROM OUR MENU

ONE VEGETABLE FROM OUR MENU

TEA, WATER AND COFFEE

TRADITIONAL WEDDING STATIONS

PERFECT FOR ANY HOLIDAY PARTY

CHOOSE **FOUR A LA CARTE HORS D'OEUVRE**

ONE FROM EACH SECTION : (VEGETARIAN, SEAFOOD, BEEF & CHICKEN)

CHOOSE **ONE FOLLOWING DISPLAYS:**

BRUSCHETTA DISPLAY OR ANTIPASTO DISPLAY

PASTA STATION - SERVED WITH MARINARA AND CREAM SAUCES

CHICKEN AND VEGETABLES

(ADD 2 HOMEMADE MEATBALLS FOR \$1.50 PER PERSON)

CHOOSE **ONE SIGNATURE CARVING STATIONS**

(FOR BEEF TENDERLOIN PLEASE ADD \$5.25 PER PERSON)

CHOICE OF **THREE HOMEMADE MINI DESSERTS**

TEA, WATER AND COFFEE

SIGNATURE CARVING STATIONS

SEASONED BEEF TENDERLOIN

ACCOMPANIED WITH HORSERADISH CREAM SAUCE. MARINATED & SEASONED WITH A BLEND OF AMISH PANTRY SPICES AND EXTRA VIRGIN OLIVE OIL.ROASTED.

20—40z.

PORTIONS

\$200.00

SEASONED ROAST BEEF

ACCOMPANIED WITH ROLLS, BUTTER AND AUS JUS. SEASONED & SLOW ROASTED TOP ROUND.

50—40z.

PORTIONS

\$275.00

HERB ROASTED TURKEY

ACCOMPANIED WITH ROLLS, BUTTER AND SERVED WITH A CRANBERRY ORANGE RELISH AND TURKEY GRAVEY

40—40z.

PORTIONS

\$225.00

BOURBON & MUSTARD GLAZED HAM

ACCOMPANIED WITH ROLLS, BUTTER. HONEY MUSTARD SAUCE. WHOLE PIT HAM - GLAZED WITH DIJON MUSTARD, BOURBON, BROWN SUGAR, GINGER & GARLIC

40—40z.

PORTIONS

\$200.00

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

36—40z.

PORTIONS

\$150.00

HAWAIIAN STYLE PORK LOIN

ACCOMPANIED WITH

ROLLS AND BUTTER .

36—40z

PORTIONS

\$150.00

PRIME RIB

ACCOMPANIED WITH ROLLS AND BUTTER.

24—40z

PORTIONS

\$250.00

FRUITS & CHEESE DISPLAYS

FRUIT DISPLAY

FRESH SEASONAL FRUITS INCLUDING CANTALOUPE, HONEYDEW, PINEAPPLES, STRAWBERRIES AND GRAPES, ARTFULLY DISPLAYED AND GARNISHED WITH BLUEBERRIES, RASPBERRIES ..A BEAUTIFUL ADDITION TO ANY EVENT!
{PLEASE NOTE} WE RESERVE THE RIGHT TO SUBSTITUTE SEASONAL FRUIT

25 SERVING DISPLAY

\$112.50 EACH

INTERNATIONAL FRUIT & CHEESE DISPLAY

ARTFULLY DISPLAYED FRESH SEASONAL FRUITS AND IMPORTED CHEESES

25 SERVING DISPLAY

\$140.00 EACH

SEAFOOD DISPLAYS

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

MARKET PRICE

(5PCS PER

PERSON)

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

MARKET PRICE

(5PCS PER

PERSON)

SAVORY DISPLAYS

ANTIPASTA DISPLAY

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

25 SERVING

DISPLAY

\$162.50

BRUSCHETTA BAR

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

25 SERVING

DISPLAY

\$187.50

COMES WITH YOUR CHOICE OF HOT DIP:

HOT ARTICHOKE DIP

HOT FIESTA CORN DIP

ADD ON:

CHESAPEAKE BAY

CRAB DIP

FOR AN

ADDITIONAL

\$1.50 PER

PERSON

ACCOMPANIED WITH:

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

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

GRILLING STATIONS

HERB SEASONED CHICKEN BREAST

4OZ. PORTION

\$4.00 EACH

TEQUILA LIME SHRIMP KEBABS

3 SHRIMP KEBAB

\$10.25 EACH

GINGER TERIYAKI BEEF & PINEAPPLE SKEWERS

8OZ. PORTION

\$6.00 EACH

CARIBBEAN BBQ BACK RIBS

4 RIBS PORTION

\$8.00 EACH

CILANTRO RUBBED CHICKEN & VEGGIE KEBABS

8OZ. PORTION

\$6.00 EACH

CILANTRO RUBBED VEGETABLE KEBABS

8OZ. PORTION

\$4.00 EACH

SWEET, FLAVORFUL & DELECTABLE STATIONS

(100 PERSON MINIMUM)

BANANAS FOSTERS

FRENCH VANILLA ICE CREAM TOPPED WITH

\$5.75 PER

PERSON

- WARM BROWN SUGAR; WALNUTS; RICH WARM RUM SAUCE

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

CASCADING CHOCOLATE FOUNTAIN

(100 PERSON MINIMUM)

OVERFLOWING AND MARVELOUS. SERVED WITH THE FOLLOWING:

\$5.75 PER

PERSON

- FRESH STRAWBERRIES; GOLDEN PINEAPPLES; MARSHMALLOWS; SKEWERS FOR DIPPING

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

PERSONALIZE YOUR MENU

PERFECTLY COMPLIMENT YOUR CUSTOM MENU

BY INCLUDING ADDITIONAL SPECIALTY SELECTIONS:

- A LA 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

OLD FASHIONED ICE CREAM SOCIAL

ONE ICE CREAM SERVER PER 100 GUESTS (100 PERSON MINIMUM)

THE PERFECT MORALE BOOSTER.

\$5.75 PER

PERSON

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

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

THE CLASSIC PICNIC

FILL WITH FRIENDS & FAMILY

(100 PERSON MINIMUM) INCLUDES PLATES, NAPKINS, UTENSILS AND MINTS)

THE ENTRÉE

CHOOSE ONE OF THE FOLLOWING:

\$17.96 PER

PERSON

BARBEQUE PULLED PORK SANDWICH

HERB MARINATED & GRILLED CHICKEN BREAST

ROASTED HONEY GLAZED SPARE RIBS (3 PER PERSON)

FRESH GROUND TUNA BURGER

VEGETARIAN BURGER

*EACH ADDITIONAL MAIN ENTRÉE IS JUST \$7.99 PER PERSON

THE SALADS

CHOOSE TWO OF THE FOLLOWING:

MEDITERRANEAN PASTA SALAD

CLASSIC POTATO SALAD

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

THE LUAU

FILL WITH FRIENDS & FAMILY

(100 PERSON MINIMUM) INCLUDES PLATES, NAPKINS, UTENSILS AND MINTS)

HORS D'OEUVRES

\$25.00 PER

PERSON

MINIATURE FRUIT KEBABS

KAHLUA SHRIMP ON BAMBOO SKEWERS (WITH WASABI COCKTAIL SAUCE)

JUMBO LUMP CRAB SPREAD (SERVED WITH WATER CRACKERS)

THE ENTREES

CHOOSE ONE OF THE FOLLOWING:

ROASTED KAHLUA PULLED PORK (SERVED WITH TROPICAL SALSA)

ACCOMPANIED WITH GLAZED SWEET ROLLS

JAMAICAN JERK CHICKEN & PINEAPPLE KEBABS

SALAD

PECAN ENCRUSTED GOAT CHEESE SALAD

SERVED WITH A PASSION FRUIT DRESSING

ACCOMPANIMENTS

RED BEANS & RICE

ASIAN RATATOUILLE

DESSERT

DULCE DE LECHE MINI DESSERT PUFFS

