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## ABOUT CATERING YOUR EVENT AT UCR EXTENSION

*U*CR Extension Catering is committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event.

Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets, including regional ingredients, University favorites and specialty items. Should you desire a customized menu for your event, we will be happy to meet with you to create a special menu for your specific needs. Our goal is to provide you with the freshest selections of food items, beautifully displayed, served professionally by our highly trained staff as we strive to exceed the expectations of every single guest.

This brochure will guide you through the planning process for a catered event. In the event that you require a customized menu for your event, we will be happy to meet with you to do so.

Contact us at:  
951-827-3613  
or email us at [unexcafe@ucx.ucr.edu](mailto:unexcafe@ucx.ucr.edu)  
Check our website at:  
<http://ucrdining.com/>



# PLANNING YOUR EVENT AT UCR EXTENSION

## EVENT DETAILS



This Catering guide is priced for University departments only. Other groups or parties may have additional room, labor, or administrative costs added.

## ATTENDANTS

To ensure that the event is a success, catering staff will be provided for all served meals and buffets. If additional service is needed, a fee of \$20.00 per hour, per attendant will apply.

Attendants for receptions & coffee service are at an additional charge of \$20.00 per labor hour.

## SERVICES OPTIONS:

Our catering department provides sustainable paper products and biodegradable serviceware as our standard, unless otherwise requested.

Full Meal China & Silverware Service:	\$2.75 per person
Plastic Serviceware	\$1.25 per person
Coffee or Beverage China Service:	\$2.00 per person
Full Bar Glass Service:	\$2.00 per person
Reception China & Services:	\$2.00 per person
Wine Set Up:	\$2.00 per person

## LINEN

As standard, we provide table cloths for all food and beverage tables. Linens for guest tables at receptions, continental breakfast breaks, and boxed lunches can be provided at an additional charge. The same applies to registration tables, head tables and any additional tables that will not be directly used for food and beverage set up.

85" cloth for round table:	\$5.50 per table
114" cloth for 8' banquet table:	\$5.50 per table
Table cloth & skirt:	\$15.50 per table

Some linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables for an additional cost.

*Please set up an appointment to view linens.*

## EVENT DETAILS (CONT.)



### FLORAL CHANGES

We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.

### CATERING EQUIPMENTS

As the host of the catering event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.

### OPERATIONS

Services and prices are posted for normal business days in accordance with the University academic calendar. Events scheduled on university holidays or weekends will incur an additional labor charge.

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## FOOD SAFETY

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*Due to food safety liability, guests may not remove food from the function site.*

## CHANGES AND CANCELLATIONS

All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed three business days prior to the event. Any event that is not cancelled within this time frame may result in a 50% event charge. If you do not contact us with a final count within three business days prior to the event, we will prepare for the estimated number and charge accordingly.

## PAYMENT

All University catered events must have a secured payment before they occur. Valid forms of payment are: credit card or department account number. All other groups must be paid three days prior to the event by money order or credit card.

## EVENT DETAILS (CONT.)



## DELIVERY FEE

There is no delivery fee for catering meals at UCR Extension. Delivery fees will apply to any catering not at UCR Extension.

## SEAFOOD POLICY

*Sodexo is dedicated* to addressing the concern for wild fish populations and the health of our global waters by ensuring that our seafood is caught or raised sustainably. We know that this will help us ensure the long-term viability of our seafood supply and meet the needs of clients who are increasingly concerned about the sustainability of our planet. Based on this policy, there will be times during the year that some seafood will not be available.



# MENU ITEMS FOR YOUR EVENT



## BREAKFAST



### A GREAT START

#### *Sunrise Breakfast*

The breakfast menus are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set-ups include freshly brewed coffee, decaf and hot tea and a choice of apple, orange or cranberry juice.

## CLASSIC CONTINENTAL

*Classic Continental* \$4.99/pp

An assortment of breakfast breads and pastries, baked fresh daily.

*Very Continental* \$6.99/pp

An assortment of breakfast breads and pastries, baked fresh daily and your choice of whole fruit or seasonal sliced fruit.

*Sunrise Start* \$10.99/pp

An assortment of bagels and scones with accompaniments of yogurt and fruit parfaits, and your choice of fresh whole fruit or seasonal sliced fruit.

*Western Sunrise* \$9.99/pp

Breakfast burrito with egg, cheese, salsa, and bacon. Served with fresh fruit.

*Traditional Breakfast* \$9.99/pp

Eggs, bacon or sausage & homestyle potatoes.



## A GREAT START (CONT.)

### *Sunrise Breakfast*

The following items are available to create a custom menu for any occasion.

#### **ENTRÉES – PER PERSON**

- Mushroom cheese strata \$3.79
- Oatmeal with brown sugar, raisins and milk \$2.99
- Yogurt with granola parfait \$2.99
- Assorted seasonal sliced fruit \$2.29
- Scrambled eggs 2.29
- Bacon \$2.29
- Frizzled ham \$2.29
- Sausage links \$2.29
- Vegan sausage \$2.29
- French toast \$3.79
- Waffle \$3.79
- Individual quiche \$4.29
- Home fried potatoes \$2.29
- Hash browns \$2.29
- Breakfast burrito \$4.29

#### **BAKERY A LA CARTE (EACH)**

- Bagels with condiments \$2.29
- Assorted donuts \$1.29
- Mini pastry \$1.79
- Sticky rolls \$2.29
- Scones \$1.99
- Cinnamon rolls \$2.29
- Mini breakfast breads by the mini loaf \$2.29
- Buttermilk biscuits \$1.19
- Assorted large muffins \$1.19

#### **BEVERAGES (EACH)**

- Bottled water 19.9 oz \$1.75
- Assorted bottled soft drinks \$2.29
- Bottled juices \$2.29
- Sparkling cider \$8.99
- Coffee and tea service \$2.79
- Juice service \$2.79

#### **BEVERAGES BY THE GALLON**

- Coffee (serves 15-18 includes creamer & sugar) \$15.00
- Lemonade or iced tea \$12.00
- Juice \$18.00

# LUNCHEON SANDWICHES

## *Express Lunches*

Our signature specialty sandwiches can be prepared to suit your event. Sandwiches may be presented as a box lunch or on a buffet. Sandwiches are served with condiments, choice of 2 sides: pasta, potato, tossed green salad, chips or fresh fruit. Bottled soda or water.



### **GRILLED CHICKEN BREAST WITH ARUGULA \$11.95**

Caesar-marinated chicken and arugula on a baguette with olive mayonnaise.

### **BLT SANDWICH**

**W/PESTO CHICKEN BREAST \$11.95**  
Crisp bacon, lettuce, tomato and pesto chicken breast on ciabatta.

### **VEGETARIAN MEDITERRANEAN PITA \$11.95**

Wheat pita pocket stuffed with cabbage, olives, tomato and feta, seasoned with dill yogurt sauce.

### **GRILLED PORTOBELLO ON FOCACCIA \$11.95**

Grilled portobello mushroom sandwich with provolone cheese.

### **BEEF, GRILLED ONION, AND HAVARTI PANINI \$12.95**

Roast beef and havarti cheese on baguette with grilled onions, romaine, dijon & mayo.

### **CALIFORNIA CLUB ON FOCACCIA \$11.95**

Roast turkey with crisp bacon, avocado and sun-dried tomato pesto on focaccia.

### **CLASSIC CHEF JAZZ SALAD WRAP \$11.95**

Julienne turkey breast, ham, Swiss & cheddar with cucumbers, romaine & blue cheese dressing.

### **PICNIC LUNCH \$11.95**

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham & Swiss.

### **ALBUQUERQUE CHICKEN \$11.95**

Chicken sandwich with a southwest flair. Cilantro grilled chicken breast on a multi-grain roll with salsa, olives, lettuce and tomato.

### **COYOTE CHICKEN SANDWICH \$11.95**

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia.

### **GRILLED VEGETABLE BAGUETTE \$11.95**

Grilled vegetables with fontina cheese on a baguette.

### **CLASSIC CROISSANT \$11.95**

Jumbo croissants filled with your choice of chicken salad, tuna salad, egg salad, sliced deli meat or grilled vegetables.

### **ITALIAN PANINI \$11.95**

Salami, ham, provolone, roasted red pepper on a French roll with garlic mayonnaise.

### **SANTA FE WRAP \$11.95**

Roasted corn tomato relish with black beans, chipotle sour cream wrapped in a tomato tortilla.

### **FLANK STEAK ON BAGUETTE \$12.95**

Balsamic grilled flank steak on a baguette with watercress, plum tomatoes, and tarragon tomato aioli.

## SALADS



# LUNCHEON SALADS

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style, for an additional \$2.00 per meal. All luncheon salads include rolls and butter, cookies or a brownie, bottled soda or water.

### **SMOKED SALMON SALAD \$15.95**

Smoked salmon, watercress and daikon salad with ginger vinaigrette.

### **WEDGE COBB SALAD \$13.95**

A wedge of romaine lettuce with chicken breast, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.

### **FLANK STEAK SPINACH SALAD \$13.95**

Red seedless grapes, wedge of apples and oranges, sliced cantaloupe served with cottage cheese.

### **SPINACH SALAD WITH**

#### **DIJON CHICKEN BREAST \$13.95**

Fresh spinach topped w/ Dijon marinated chicken breast slices, toasted walnuts, red onions, bacon and chopped Granny Smith apples.

### **CRUNCHY CHICKEN SALAD \$13.95**

Crunchy diced chicken on a bed of mixed greens with shiitake mushrooms, toasted peanuts, and a spicy sesame dressing.

### **GRILLED CHICKEN SALAD \$13.95**

Fresh romaine topped with marinated chicken breast slices, crunchy croutons, cherry tomatoes, parmesan cheese, & Caesar dressing.

### **CHINESE CHICKEN SALAD \$12.95**

Spring mix, cucumber, mandarin oranges, Chinese noodles, bamboo shoots, and a citrus dressing.

### **SO. CALIFORNIA SALAD \$18.95**

Served ahi on a bed of spring mix with oranges, strawberries, toasted almonds, brie and served with a raspberry vinaigrette.

### **VEGETARIAN HUMMUS PLATE \$11.95**

Hummus with pita & vegetable sticks. A traditional hummus served with black olives, carrot and celery sticks and pita wedges.

### **CAPRESE WITH ARTICHOKE \$13.95**

Artichoke heart stuffed with teardrop tomatoes, fresh mozzarella, fresh basil with a basil vinaigrette.

### **NACHO CHIP SALAD \$13.95**

Fresh tortilla chips with chopped lettuce, black beans, Spanish rice, shredded cheese, sour cream, choice of chicken or carne asada.



## **BUFFETS** (10 GUEST MINIMUM)

*The following buffets have been created with distinctive themes.*

### **BREAKFAST BUFFET \$10.95 PP**

Breakfast scrambled eggs, Potatoes O'brien with onions and peppers, bacon or sausage, breakfast breads and rolls, yogurt with fruit. Served with orange juice or coffee. Add oatmeal for \$2.99 w/raisins, brown sugar and milk.

### **LOUISIANA FEAST \$16.95 PP**

Coleslaw, macaroni and cheese, spinach with bacon and corn muffins. Choice of barbeque spare ribs, fried chicken. Dessert: peach cobbler with vanilla ice cream. Served with sweetened iced tea or lemonade.

### **ITALIAN FAVORITES FEAST \$16.95 PP**

Caesar salad, sautéed vegetables, rosemary bread. Dessert: cheesecake or Tiramisu. Choice of two entrées, penne with sundried tomatoes, Chicken Marsala, Chicken Alfredo, spaghetti with meatballs, lasagna, eggplant Parmesan, or Chicken Picatta. Served with sweetened iced tea or lemonade.

### **WESTERN BBQ \$15.95 PP**

Barbeque tri-tip with a tangy barbeque sauce or chicken quarters. Served with vegetable kabobs, baked beans and corn cobbettes, red potato salad, biscuits with honey butter. Dessert: Apple pie. Served with sweetened iced tea or lemonade.

### **MEXICAN GRILL \$10.95 PP**

Choice of seasoned chicken or carne asada, grilled vegetables served with fresh corn or flour tortillas, sour cream, salsa, jack cheese, and chopped lettuce. Served with rice and beans. Dessert: Cinnamon Crispas. Guacamole at an additional charge of \$1.00 per person. Served with sweetened iced tea or lemonade.

### **ASIAN INSPIRATION \$13.95 PP**

Asian Salad, steamed broccoli with red pepper and water chestnuts, sticky rice, fried rice or Yakisoba noodles, almond cookies and fresh fruit. Choice of 2 entrées: grilled teriyaki chicken breast with pineapple ring or tofu, Thai stir fry with peanut sauce, vegetable chow mein. Served with sweetened iced tea or lemonade.

### **CLASSIC NEW YORK DELI \$13.95 PP**

Sliced turkey, ham, and roast beef with provolone and cheddar cheese. Assorted fresh breads and rolls. A fresh relish tray with lettuce, tomatoes, pickles and onions. Also a choice of deli salads: potato, coleslaw or macaroni. Choice of cookies or brownies. Served with sweetened iced tea or lemonade.

### **ADD SOUPS FOR \$2.95 PP**

*Served with fresh bread.*

# CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of Salad with Dressing, choice of accompaniments, Fresh Baked Rolls and Butter, Iced Tea and choice of Dessert. *Served or Buffet Style.*



**BEEF** **FILET MIGNON \$24.95 PP**  
Beef Tenderloin filet with your choice of sauce.

**LONDON BROIL \$18.95 PP**  
Sirloin of beef carved and served with burgundy sauce.

**BEEF WELLINGTON \$21.95 PP**  
Beef sirloin wrapped in puff pastry and cooked until golden brown.

**FLAT IRON STEAK \$18.95 PP**  
With mushroom peppercorn or red wine sauce.

**PORK** **SOUTHWESTERN GLAZED PORK LOIN \$16.95 PP**  
Carved and served with a zesty chipotle pepper sauce.

**ANISE ROAST PORK \$18.95 PP**  
Oven roasted pork stuffed with savory figs and apples with a hint of anise.

**STUFFED PORK CHOP \$18.95 PP**  
Center cut pork chop stuffed with cornbread and apple stuffing.

**PORK TENDERLOIN \$21.95 PP**  
Sliced tenderloins of pork dressed with a savory dijon sauce.

**POULTRY** **CHICKEN COPENHAGEN \$16.95 PP**  
Chicken breast with sour cream, basil, thyme, rosemary and chive sauce.

**CHICKEN CORDON BLEU \$18.95 PP**  
Boneless breast of chicken rolled with imported ham and swiss cheese.

**CHICKEN SORRENTO \$18.95 PP**  
Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce.

**ROSEMARY CHICKEN \$18.95 PP**  
Chicken breast with rosemary and garlic.

**COQ AU VIN \$16.95 PP**  
Classic savory chicken with mushrooms braised in a burgundy sauce.

**CHICKEN PICATA \$16.95 PP**  
Lightly breaded chicken breast served with a lemon sauce and capers.

**VEGAN** **MUSHROOM OSCAR \$16.95 PP**  
Portobello mushrooms topped with asparagus, onions and tofu. Drizzled with seasoned olive oil.

**POLENTA WITH SALSA \$15.95 PP**  
Polenta with a black bean chili salsa.

## CULINARY CLASSICS (CONT.)



*Served or Buffet Style*

**LAMB** **LAMB CHOPS \$17.95**  
Broiled lamb chops served with mint jelly.

**ROAST LEG OF LAMB \$19.95**  
Boneless roast leg of lamb served with lavender, rosemary and garlic.

**SEAFOOD** **SHRIMP SCAMPI \$19.95**  
Shrimp sautéed with fresh herbs and garlic served over basil orzo.

**BROILED SALMON WITH DILL BUTTER \$20.95**  
Salmon fillet broiled to perfection served with dill butter.

**AHI TUNA \$20.95**  
Ahi Tuna grilled and served with a caponata relish.

**MARYLAND CRAB CAKES \$20.95**  
Mouthwatering Maryland lump crab cakes.

**ALMOND COCONUT TILAPIA \$18.95**  
Baked tilapia fillet crusted with coconut, almonds and cuban seasonings.

**GARLIC ORANGE CHILI SHRIMP \$20.95**  
Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce.

**VEGETARIAN** **VEGETABLE NAPOLEON \$16.95**  
Layers of vegetables and cheese topped with a Chardonnay sauce.

**CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO \$15.95**  
Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil.

**SPAGHETTI SQUASH \$15.95**  
Spaghetti squash with sofrito and vegan pinto beans.

**RAVIOLI PORCINI MOREL \$15.95**  
Ravioli stuffed with porcini and morels in a light plum tomato sauce.

**VEGETABLE HOT POT WITH DUMPLINGS \$15.95**  
Carrots, celery, potatoes, leeks, tomatoes, red beans, onions and fresh herbs, topped with cheddar cheese dumplings.

# MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

## SALADS

### BLUE CHEESE WEDGE

Wedge of lettuce, romaine or iceberg with tomatoes and blue cheese vinaigrette.

### CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing.

### FRESH MESCLUN

Spring mix of seasoned fruit and raspberry vinaigrette.

### SPRING MIX WITH CANDIED WALNUTS & CRAZINS

### SPINACH SALAD

Fresh pears, candied walnuts and citrus vinaigrette.

## SOUPS

### TOMATO BASIL SOUP

### CORN CHOWDER

## SPECIALTY SALADS – ADD \$1.75

### ARUGULA WITH ROASTED FRESH BEETS AND TOASTED ALMONDS

### BUFFALO MOZZARELLA

Tomato mozzarella, basil, capers, balsamic vinaigrette.

## FRESH SEASONAL FRUIT



# MENU ACCOMPANIMENTS (CONT.)

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entrée.



## ON THE SIDE – SELECT TWO

- Mashed potatoes
- Sweet potatoes, mashed or baked
- Buttered brussels sprouts
- Oven roasted garlic potatoes
- Fresh beets with orange sauce
- Basmati rice
- Long grain and wild rice
- Red cabbage in port wine
- Olive couscous
- Basil orzo
- Fried tomatoes
- Fresh broccoli & cauliflower with almonds
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Fresh green beans
- Fresh spinach w/bacon
- Glazed carrots

## DESSERTS

### *Pies*

- Apple pie
- Cherry pie
- Pumpkin pie

### *Cakes*

- Chocolate cake
- Carrot cake

### *Special* - ADD \$2.75

- Bread pudding
- Parfaits, truffles or mousse
- Truffles
- Crème Brûlée
- Flourless chocolate cake
- Coconut cake
- Chocolate molten cake
- Tiramisu
- Angel food cake with seasonal berries
- Cheesecake with chocolate sauce
- Strawberry Shortcake
- Fresh Fruit Tart (Le Chef)

# GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS



*(10 guest minimum)*

## ASSORTED DIPS

**SERVES 10**

*Served with baguette or tortilla chips*

- Spinach and artichoke dip \$12.95
- French onion dip \$9.95
- Garden vegetable dip \$9.95
- Ranch dip \$9.95
- Crab dip \$18.95
- Clam dip \$18.95
- Seven layer dip with tortilla chips \$15.95
- Shrimp ceviche \$22.95
- Baked brie \$18.95

## TRAYS (13" ROUND)

**DISPLAYS — SERVES 15 PER TRAY**

- Tomato or olive brushetta \$45
- Crudités and dip \$45
- Cheese and crackers \$45
- Imported/specialty cheese and gourmet crackers \$55
- Fresh seasonal fruit and cheese \$55
- Tea sandwiches with assorted fillings; butter and watercress, tuna salad, egg salad, cucumber, chicken salad, cream cheese and olive \$55
- Fresh seasonal fruit \$45
- Antipasto tray \$55

## CARVING STATION PP

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. Minimum fifteen people.

**CARVING STATION COMES WITH YOUR CHOICE OF:**

- Roast turkey with giblet gravy \$5.50
- Ham with citrus glaze \$5.50
- Roast pork loin with applesauce \$6.50
- Roast baron of beef with au jus \$6.50
- Flank steak with Cabernet sauce and mushrooms \$5.50

*Chef \$25.00 per hour*



# HORS D'OEUVRES

*Priced per person*

The following hors d'oeuvres can be served, passed on trays, or set up as stationary buffets depending on the style of your event.

## HOT - 2 PER PERSON

- Spinach pie \$2.95
- Honey drizzled chicken drumettes \$4.95
- Fried chicken tenders \$4.95
- Coconut shrimp \$7.95
- Mini chicken wellington \$5.95
- Eggrolls \$2.95
- Vegetable spring rolls \$2.95
- Stuffed mushroom \$2.95
- Scallops wrapped in bacon \$5.95
- Potstickers \$2.95
- Mini quesadillas \$2.55
- Parmesan artichoke hearts \$3.95
- Mini lamb chops \$7.95
- Crab rangoon \$3.95
- Meatballs with barbeque sauce \$2.95
- Honey ginger chicken satay \$5.95
- Crab cakes \$5.95
- Pear and Brie in phyllo \$3.95
- Gorgonzola in puff pastry \$2.95
- Mini calzones \$4.95
- Beef satay \$6.95
- Jalapeño Poppers w/avocado sauce \$3.95
- Chicken Empanadas \$3.95

## COLD - 2 PER PERSON

- Sushi roll – *market*
- Seasoned asparagus spears – *market*
- Shrimp cocktail shots \$7.95
- Crenshaw or cantaloupe wrapped with prosciutto \$5.95
- Herb cheese on radish or cucumber rounds \$2.55
- Salmon pinwheel \$2.95
- Tomato, mozzarella and basil crostini \$2.95
- Belgium endive and herbed goat cheese \$2.55



# FINISHING TOUCHES



**WINE SERVER**  
**\$30.00/HOUR**

**CORKAGE FEE:**  
**\$4.00/BOTTLE**  
**INCLUDES**  
**GLASSES**



## **DESSERT BAR**

**\$14.00 PER DOZEN**

Have your dessert bars cut into triangles, logs and squares to create an attractive platter.

- Specialty Assort. Mini Deserts \$14.00
- Cheesecake Bars \$9.00
- Cupcakes \$14.00
- Chocolate frosted brownies \$9.00
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- S'mores \$9.00
- Chocolate dipped strawberries \$2.50/each
- Truffles - \$2.50/each

## **COOKIES**

**\$9.00 PER DOZEN**

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- White macadamia nut
- Macaroons

## **ICE CREAM SUNDAE BAR**

**\$7.95 PP (25 GUEST MINIMUM)**

Includes ice cream, chopped peanuts & whipped cream with your choice of vanilla or chocolate.

**SELECT TWO SAUCES FROM THE FOLLOWING:**

- Chocolate
- Hot fudge
- Strawberry

**SELECT 3 FROM THE FOLLOWING TOPPINGS:**

- Chopped peanuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped cream
- Pineapple
- Bananas

## **CHOCOLATE FOUNTAIN**

**\$10.95 PP (25 GUEST MINIMUM)**

Chocolate fountain with angel food cake, pretzels, dried fruit, seasonal fresh fruit

## **SNACKS**

**\$1.75 PER PERSON**

- Chips and salsa, add guacamole - \$1.00
- Pita chips with hummus
- Mixed nuts

*Thank You*



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