

## **Breakfast Buffets \$11.99 per person**

*Choose 2 "Breakfast Entrées"*

*Choose 1 "Delicious Sides"*

*Choose 1 "Beverage"*

### ***"Breakfast Entrees"***

**Buttermilk Pancakes    Chocolate Chip Pancakes    Blueberry Pancakes**

(2) 3oz Pancakes per person

**Buttermilk Waffles    Chocolate Chip Waffles    Blueberry Waffles**

(1) Waffle per person

**Texas Style French Toast** (2) Slices per person

**Toppings:** Maple Syrup, and Strawberry or Blueberry Compote

**Scrambled or Spicy Eggs** - Traditional Scrambled or a Jalapeno, Tomato, and Green Chile Scramble

**French Toast Casserole** - 1 piece per person, 12 people minimum – Available Options are; Apple Cinnamon, Blueberry & Cream Cheese, or Pumpkin Harvest

**Biscuits and Gravy** - 2 Warm biscuits per person served with Country Gravy

### ***"Delicious Sides"***

**Protein** – Pork Sausage Patties (1) or Crisp Hickory Smoked bacon (2)

**Potatoes** – Potato O'Brien, Hash Brown Patties or Cheesy Potato Bake

### ***"Beverages"***

Orange Juice, Coffee: Regular or Decaf, or Hot Tea

# Continental Breakfast Options

## **Assorted 4oz. Muffins \$29.99 dz.**

Choose from; Old Fashioned Donut, Cinnamon Streusel, Chocolate Coffee Toffee, Blueberry, and Banana Nut

## **Coffee Cakes \$24.99 per loaf** (12 slices per loaf)

Lemon Poppy, Cinnamon Streusel, Raspberry White Chocolate, Carrot Cake, or Chocolate Chip

## **Assorted Bagels and Cream Cheese \$29.99 dz.**

Bagels – Plain and Everything available.  
Cream Cheese – Plain or Strawberry

## **Cinnamon Rolls \$17.99 dz.**

Freshly baked with traditional icing

## **Danishes \$44.99 dz.**

Assorted Large 3.5oz Danishes; Apple, Cheese, Cherry and Bear Claw

# A la Carte Breakfast Items

**Fresh Fruit Cup \$3.99 ea.** An assortment of seasonal fresh cut fruit.

**Individual Yogurts \$2.29 ea.** Peach and Raspberry available

**Yogurt Bar \$3.99 per person** (Minimum 10 people)

Vanilla Yogurt served with Strawberries, Blueberries, and Granola.

## Boxed Lunch Meals

Our **boxed lunch** options require a 10-person minimum with a limit of 2 selections. Please allow 72 hours in advance to process your order as some items are limited to availability.

**Call our Catering Coordinator at (928) 428-8329 if you have any questions.**

### Salads – \$13.99 per person

*Salads are served with chips, cookie, plastic utensils, and choice of canned soda or bottled water.*

#### Chef Salad

Crisp Romaine topped with thinly sliced turkey, ham, cheddar and Swiss cheese, tomatoes, croutons, and chopped hard-boiled egg.  
Choice of Ranch or Italian dressing on the side.

#### Chicken Caesar Salad

Crisp Romaine, croutons, and asiago cheese. Topped with sliced grilled chicken and creamy Caesar dressing on the side.

#### Italian Salad

Crisp Romaine, croutons, green peppers, black olives, red onions, banana peppers, and mozzarella cheese with Italian dressing on the side.

#### Santa Fe Chicken Salad

Crisp romaine lettuce tossed with black beans, corn, diced tomatoes, green peppers, red onions, cheese, and tortilla strips. Topped with grilled chicken and Santa Fe ranch dressing on the side.

## Sandwich or Wraps – \$14.99 per person

*Sandwiches are served with chips, cookie, plastic utensils, condiments, and choice of canned soda or bottled water.*

### The "Hank"

Sliced ham or turkey on a hoagie roll with your choice of American, Swiss, or Cheddar cheese. Lettuce, tomato, mayo and mustard packets on the side.

### Chicken Caesar Wrap

Romaine lettuce, asiago cheese, and grilled chicken topped with Caesar dressing in a flour tortilla wrap.

### Club Wrap

Thinly sliced ham, turkey, Swiss cheese, bacon, lettuce, and tomato in a flour tortilla wrap with cream cheese spread.

### Turkey Bacon Avocado Wrap

Thinly sliced turkey, cheddar, bacon, sliced avocado, lettuce, and tomato in a flour tortilla wrap.

## **Buffet Style Lunch**

\$7.99 per person

### **Soup in a Bread Bowl – 24 person Minimum**

Choice of 1 soup per group – (Creamy Chicken Noodle, Broccoli and Cheese, Cream of Potato, or Clam chowder) served in a lightly toasted bread bowl.

\$8.99 per person

### **Baked Potato Bar – 12 person Minimum**

Served with Cheese, Bacon, Green Onion, Sour Cream, and Butter.

You may add shredded beef or pork for an additional \$4.00 per person.

\$10.99 per person

### **Monster Sandwich Buffet**

Your choice of Ham or Turkey deli meats, American, Swiss, Cheddar, or Pepper Jack Cheese layered onto a Hoagie Roll.

Includes lettuce, tomato, pickles, mayo, and mustard all served on the side.

Comes with assorted chips.

### **All American Picnic**

Choose between Grilled hamburgers, hot dogs, or Black Bean veggie burgers, all served with buns and condiments. Sliced tomatoes, lettuce, red onion, cheese, and pickles served on the side for the burgers. All selections come with chips

\$12.99 per person

### Salad Bar Buffet

Chopped Romaine, Diced Turkey and Ham, Swiss, Cheddar, Cucumber, Tomato, and Chopped Bacon. Served with Croutons, Ranch, and Italian dressing on the side.

### Taste of Italy Buffet- 12 person Minimum

Choose one of the following: Meat Lasagna, Vegetable Lasagna, Spaghetti with Meatballs, or Chicken Alfredo. Served with your choice of vegetable, and Garlic Bread

\$14.99 per person

### Taco Buffet

Choose one of the following proteins:  
carnitas, marinated chicken, or seasoned ground beef.  
Includes flour (soft) or corn tortilla shells (hard),  
shredded lettuce, diced tomatoes, cheese,  
mild salsa, sour cream, and guacamole.  
Served with Refried Beans and Spanish Rice.

\$16.99 per person

### The Great Southwestern Fajitas

Marinated beef or seasoned chicken with sautéed onion and peppers.  
Comes with cheese, sour cream, salsa, and guacamole.  
Served with Refried beans, and Spanish rice.

Add fresh fruit, assorted chips, pasta salad, garden salad, or potato salad  
**\$1.29 per person per side (maximum of two items)**

# Monster Dessert Selections

## **Cookies – 1 dozen minimum 11.88/dozen**

Chocolate Chip \$.99/ each

Peanut Butter \*contains nuts \$.99/each

Oatmeal Raisin \$.99/ each

Sugar \$.99/ each

## **Brownies, and Bar Selections -1 dozen minimum**

Chocolate Brownies \$1.89/each

Mint Brownies \$1.89/each

Rice Krispy Treats 2.29/ each

Lemon Bars \$2.29/each

Banana Bread Bars \$2.29/each

7 Layer Bars \$2.29/each \*contains nuts

Cherry Pie Bars \$2.29/each

Blondies (Butterscotch and Heath) \$2.29/each

Scotch-a-Roos (Rice Krispy Base topped w peanut butter, butterscotch and chocolate)  
2.59/each

Pumpkin Bars \$2.29

## **Premium Desserts**

Assorted Cheesecake Bar (over 50 people) \$4.59 per slice

Petite Fours Tray \$73.99 per tray

## **Ice Cream Bar**

\$5.49 per person

Your choice of Ice Cream (3oz) per person with up to 6 toppings (Heath, Snickers, M&Ms, Oreos, Butterfinger, Chocolate, Caramel, or Strawberry Sauce, and Whipped Cream.)

Please contact catering coordinator for available Ice cream flavors.

## **Aunt Tammie's Desserts**

Aunt Tammie's specialty desserts are made by our very own in-house baker.  
Available only upon 2-week request. Prices and availability will vary.

### **Giant Cookies \$2.49 each – Maximum of 200 per Order**

Snickerdoodle, Chocolate Chip, Oatmeal raisin, Chocolate M&M, Monster, Peanut Butter, Blueberry Lemon, Molasses, and a specialty cookie of the month.

### **Aunt Tammie's Specialty Pies and Cakes**

Pies- \$2.29 per slice

Cakes- \$2.59 per slice

**\* Please call catering coordinator at (928) 428-8329 to inquire about specialty sheet cake flavors, specialty pies, availability, and prices.**



## **Appetizers**

***\$5.99 per Dozen***

Cucumber and crab salad canapes

Pin wheels

Pesto tomato herb spread crostini

Mini vegetable spring rolls with sweet Thai chili dipping sauce



***\$7.99 A Dozen***

Mini pork and vegetable egg rolls with Thai chili dipping sauce

Baguettes with spinach and artichoke dip



***\$8.99 A Dozen***

Steamed pork and vegetable pot stickers with Thai Chili dipping sauce



***\$10.99 A Dozen***

Empanadas

Crab Rangoon's



Spanakopita- ***\$12.99 per dozen***

**Vegetable Crudités** (*Vegetable Tray*)

**\$61.99 Feeds 50**

Broccoli, baby carrots, celery sticks, sliced cucumbers, sliced red and yellow peppers and cherry tomatoes

Add Ranch \$7.99

**Cheese and Cracker Tray**

**\$78.99 Feeds 50**

Cubed Swiss, Cheddar, Pepper jack, and Crackers

**Seasonal Fruit Platter**

**\$76.99 Feeds 50**

Assorted seasoned fruit

Add Honey Yogurt Dip for \$4.99

**Jalapeno Popper Appetizer**

**\$1.49 each**

Fresh jalapeno pepper cut in half, stuffed with cream cheese, wrapped in bacon and baked

**Chicken Tenders**

**\$49.99 Feeds 50**

Add Ranch \$7.99

**Fresh Fruit Kabobs**

**78.99 – 50 Kabobs**

Add honey yogurt dip for \$7.99

**Cocktail meatballs**

**\$61.99 feeds 50**

(Sweet and Sour, Orange, or BBQ)

## Beverage Selections

Includes cups and beverage napkins unless bottled or canned beverages have been requested. Coffee includes sugar, splenda, creamer, and stir sticks. Herbal tea and Iced tea include sugar and Splenda.

Infused Water \$5.99 per Gallon

Bottled Water (20 oz.) \$1.49 each (8oz) \$.79 each

Assorted Bottled Juices (10oz) \$3.29 each

Orange Juice \$7.99 per gallon

Iced Tea \$6.99 per gallon

Soda in the Can (assorted) \$1.79 per can

Lemonade \$6.99 per gallon

Peach Punch \$6.99 per gallon



Hot Herbal Tea \$1.49 per serving

Coffee \$7.99 per carafe

Hot Chocolate \$12.29 per gallon

Whipped Cream \$8.99 per 15oz can

Warm Apple Cider \$2.79 per serving

## Dinner Buffets

Please select no more than two entrée options per event. We will gladly accommodate any Vegetarians at your event. Buffet selections come with 1 starch and 1 vegetable option.

**Please call Catering Office to inquire about current Market Prices on select items.**

## Beef Selections

### Pot Roast

**\$19.99 per person**

Slow roasted tender pulled

### **Filet Mignon wrapped in Bacon**

**Market Price**

8oz steak wrapped in hickory smoked bacon, seasoned, and grilled.

### Fillet Medallions

**Market Price**

Steak Medallions seasoned and grilled (Mushroom demi glaze is optional).

### Prime Rib

**Market Price**

Served with Au Jus and a creamy horseradish sauce.

## Pork Selections

### Pulled Pork

**\$15.99 per person**

Tender slow cooked pork

### Cranberry Apple Pork Loin

**\$22.99 per person**

Slow roasted pork loin topped with dried cranberries, Fuji apples, and herb dressing.

### Honey Glazed Ham

**\$16.99 per person**

Slow roasted honey glazed ham

## Poultry Selections

### **Baked Chicken Breast**

**\$14.99 per person**

Oven baked chicken breast with your choice of sauce (contact catering coordinator for list of sauces).

### **Pollo Caliente**

**\$17.99 per person**

Tender chicken breast sliced and stuffed with jalapeno, wrapped in bacon, lathered in our home-made ranch dressing, and topped with pepper jack cheese.

### **Carved Roasted Turkey**

**\$17.99 per person**

Slow roasted turkey breast sliced and served with turkey gravy.

### **California Chicken**

**\$17.99 per person**

Marinated with balsamic vinegar, honey, garlic, olive oil, and seasonings. Grilled and topped with mozzarella cheese, avocados, tomatoes, and drizzled with balsamic vinegar.

## Seafood Selections

### **Citrus Tilapia**

**\$19.99 per person**

Tilapia fillets baked in a citrus peppercorn sauce.

## Vegetarian Options

Served as individual plates for any vegetarians at your event.

### **Stuffed Bell Peppers \$14.99**

Bell Peppers stuffed with a mix of quinoa, black beans, and corn.

### **2 Black bean and Cheese**

### **Enchiladas \$16.99**

2 black bean and cheese enchiladas with red sauce

## Starch Options

### **Roasted Red Potatoes**

Olive Oil, Butter, Dill, Basil, Parsley, Salt  
and Black Pepper

### **Potato Medley**

Roasted in olive oil black pepper and  
salt

### **Creamy Mashed Potatoes**

Served with White, Brown or Turkey  
Gravy

### **Wild Rice**

### **Rice Pilaf**

### **Spanish Rice**

## Vegetable Options

### **Grilled Zucchini**

### **Grilled Yellow Squash**

### **Ginger Soy Mushrooms**

### **Grilled Carrots**

### **Green Bean Almondine**

### **Roasted Broccoli**

### **California Blend**

### **Roasted Lemon Broccoli**

### **Grilled Mixed Vegetables**

### **Corn on the Cob**

### **Roasted Tomatoes**