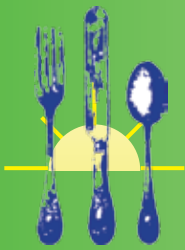




*Flavours of Georgia Tech*

**PROVIDED BY GEORGIA TECH CATERING**



## Great Beginnings

Start your morning with a bountiful breakfast or an array of our fresh baked items.  
Prices for buffets are based on a minimum of 25 guests.

### Continental Delights

- Banana Bread Finger Sandwiches filled with creamy honey cream cheese
- Fresh Seasonal Fruit Salad accompanied by yogurt sauce and granola
- Assorted Scones served with butter and jam
- Bottled Fruit Juices
- Coffee, Decaffeinated Coffee and Hot Tea with honey and lemon ..... \$8.95

### Ramblin' Wreckfest

- Scrambled Eggs
- Choice of Bacon or Sausage
- Breakfast Potatoes or Grits
- Assorted Mini Muffins
- Bottled Fruit Juice
- Coffee, Decaffeinated Coffee and Hot Tea with honey and lemon ..... \$8.50

### Bakery Basket

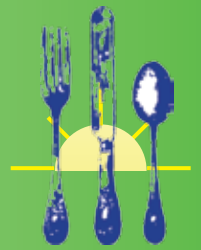
- Choice of Warm Buttermilk Biscuits or Cinnamon Raisin Biscuits
- Served with butter and jelly
- Bagels with cream cheese, butter and jelly
- Fresh Seasonal Fruit Tray
- Bottled Fruit Juice
- Coffee, Decaffeinated Coffee and Hot Tea with honey and lemon
- (Total of one piece per guest) ..... \$6.75

### Specialty Breakfast Prices

All items are offered by the dozen

- Ham and Cheese Biscuits.....\$24.75
- Ham, Egg and Cheese Biscuits.....\$32.00
- Ham and Cheese Mini Croissants.....\$ 25.50

# Great Beginnings



## *Breakfast Tart*

Scrambled Eggs, Spinach and Red Peppers layered with Mozzarella cheese and wrapped in Puff Pastry, served with Mornay Sauce .....\$32.00

## *Egg Strudel*

Scrambled Eggs, Sliced Tomatoes and Spinach wrapped in Puff Pastry served with Thyme Sauce.....\$30.00

## *English Muffin Breakfast Sandwiches*

Toasted English Muffins topped with Scrambled Egg, Sliced Tomato and Cheese ..... (per dozen) \$33.00

## *Breakfast Frittata*

Serves approximately 25 guests

Choose from: Spinach and Feta, Tomato and Bacon or Garden Vegetable.....\$80.00

## *Chef's Omelet Station:*

Our chef will create fluffy omelets for your guests, made to order - ingredients include Tomatoes, Mushrooms, Green Peppers, Grated Cheddar Cheese and your choice of Bacon, Ham or Sausage

Requires Chef Attendant at \$100 ..... (per guest) \$3.50

## *The Breakfast Bakery*

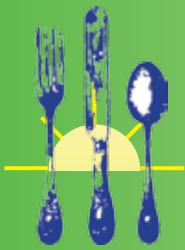
All items are offered by the dozen

*Warm Country Biscuits served with butter and jelly*..... (per dozen) \$10.50

*Warm Cinnamon Raisin Biscuits served with butter*..... (per dozen) \$12.00

*Freshly Baked Muffins* ..... (per dozen) \$18.00

*Assorted Mini Muffins*..... (per dozen) \$8.00



## Great Beginnings

*Assorted Fruit and Cheese Filled Danish* ..... (per dozen) Large: \$20.00  
(per dozen) Mini: \$16.50

*Assorted Breakfast Breads served with Butter* ..... (per dozen) \$20.00

*Glazed Cinnamon Rolls* ..... (per dozen) \$18.00

*Assorted Bagels served with butter, jelly and cream cheese* ..... (per dozen) \$18.50

*Assorted Glazed, Filled and Plain Donuts* ..... (per dozen) \$8.50

### *Additional Breakfast Offerings:*

*Individual Cereal Boxes with 2% milk* ..... \$2.50

*Assorted Cups of Yogurt* ..... (each) \$1.95

### *Seasonal Fruit Trays*

Large - Serves Approximately 75 Guests ..... \$90.00

Medium - Serves Approximately 30 Guests ..... \$37.00

Small - Serves Approximately 15 Guests ..... \$22.00

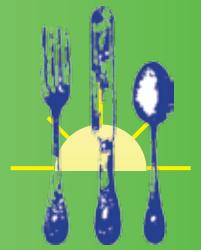
### *Seasonal Fruit Salad*

Serves Approximately 25 Guests ..... \$37.00

*Pineapple and Strawberry Skewers served with Honey Yogurt Dip* ..... (per dozen) \$18.00

*Assortment of Whole Fresh Fruit* ..... (per piece) \$1.00

# Great Beginnings



## Beverage Offerings

*Freshly Brewed Maxwell House Coffee and Decaffeinated Coffee* ..... (per gallon) \$15.00

*Selection of Herbal and Decaffeinated Teas served with Honey and Lemon* ..... (per pot) \$5.00

*Freshly Brewed Starbucks Coffee and Decaffeinated Coffee* ..... (per gallon) \$18.00

*Assorted Minute Maid Bottled Juices* ..... (per bottle) \$2.25

### *Juices by the Gallon:*

Select from Orange Juice, Apple Juice or Cranberry Juice ..... \$15.00

*Dasani Bottled Water* ..... \$1.50

*Canned Soda- includes Coke, Diet Coke and Sprite* ..... (per can) \$1.25

*Hot Cocoa Packets with hot water* ..... (each) \$1.00



## Flavours to Go

All Flavours To Go selections come with your choice of Sweetened Iced Tea, Unsweetened Iced Tea or Lemonade and Ice Water

### Salad Selections:

All Salad Selections are Served with a Dinner Roll, Sweet Creamy Butter, and Dessert Bar

#### Classic Grilled Chicken Caesar Salad

Crisp Hearts of Romaine tossed with Shaved Parmesan Cheese and Foccacia Croutons topped with Tender Sliced Grilled Chicken and Caesar Dressing on the side.....\$11.25

#### Chef's Salad

Mixed Greens topped with Sliced Smoked Turkey, Sliced Ham, Cheese, Chopped Hard Boiled Eggs, Black Olives and Tomatoes served with Balsamic and Herb Vinaigrette on the side..... \$10.95

#### The All American Chopped Salad

A Fresh Assortment of Field Greens with Garbanzo Beans, Red and Yellow Peppers, Shredded Cheddar Cheese, Cherry Tomatoes and Roasted Pecans with Chive Vinaigrette on the side .....\$11.25

#### Southwestern Salad

Chopped Lettuce served in a Tortilla Bowl topped with Tomatoes, Black Olives, Shredded Cheddar Cheese, Sour Cream, Guacamole with Sliced Chicken or Beef with Creamy Ranch Dressing on the side..... \$13.50

The Following may be added to any of our Salad Selections:

Grilled Shrimp (3 per order).....	add \$3.75
Sliced Flank Steak.....	add \$1.75
Grilled Portobello Mushroom.....	add \$.75
Marinated Tofu .....	add \$.75

### Sandwich Offerings:

All offerings are presented in an easy to carry box and include one side salad, two fresh baked cookies, Ice Tea or Lemonade and Ice Water

## Flavours to Go



*Chicken Caesar Wrap* - Crispy Romaine Lettuce, Shaved Parmesan Cheese and Sliced Chicken served in a soft flour tortilla with Creamy Caesar Dressing ..... \$9.25

*Asian Grilled Chicken Pinwheel* - Soft Wheat Tortilla shell wrapped around Bean Sprouts, Julienne Carrots, Shredded Lettuce, Chow Mein Noodles and Soy Infused Sliced Chicken served with a Teriyaki and Wasabi Glaze ..... \$9.50

*Southwestern Pinwheel* - Choice of Chicken or Flank Steak with Lettuce, Poblano Peppers and Corn Salsa wrapped in a Soft Wheat Tortilla with a mild Chipolte Tapanade..... \$9.50

*Jamaican Pork Roll* - Jamaican Roasted Pork, Lettuce, Black Beans and Mango Relish rolled in a Soft Flour Tortilla..... \$9.75

*Grilled Vegetable Wrap* - Seasonal Grilled Vegetables, Lettuce, Cucumbers, Sprouts and Grilled Portobello Mushroom wrapped in a Soft Flour Tortilla..... \$7.95

*Grilled Portobello Mushroom Sandwich* - Grilled Portobello Mushroom with Crispy Lettuce, Sliced Imported Swiss Cheese and Pesto Spread served on a Kaiser Roll ..... \$7.95

*Chef's Chicken Salad* - Roasted Chicken Breast Salad with Dried Cherries and Toasted Almonds served on a Buttery Croissant with Lettuce and Tomato ..... \$9.75

*Tuscan Chicken Sandwich* - Thin sliced herb infused Chicken Breast served on Foccacia Bread with Pesto Spread, Lettuce and Sliced Tomato topped with Provolone Cheese ..... \$9.75

*Prime Rib Sandwich* - Tender Prime Rib of Beef served on a classical French Baguette with Gorgonzola Cheese, Crispy Lettuce and Sliced Tomato ..... \$12.50



## *Flavours to Go*

### *Side Salad Selection:*

Please select one to accompany your sandwich choices:

Potato Salad (vegetarian), Fresh Seasonal Fruit Salad, Pasta Salad,  
Mediterranean Orzo Salad or Cole Slaw

Additional side salads may be added for \$1.25 per meal

### *The Basic Box Lunch*

All Basic Boxed Lunches include Potato Chips, Two Cookies and choice of Iced Tea or Lemonade

Select from Roasted Turkey, Oven Baked Ham or Slow Cooked Roast Beef served on Kaiser Buns with  
Lettuce, Sliced Tomato and appropriate condiments ..... \$7.75

### *The Creative Deli Buffet*

Choose three of the following meats - Turkey, Ham, Roast Beef,

Italian Salami or Pastrami

Assortment of Breads and Rolls

Sliced American and Swiss cheese

Lettuce, Sliced Tomato and Pickles

Potato Chips

One Side Salad

Fresh Baked Cookies (2 per guest) ..... (per guest) \$8.50

The following may be added to enhance your Creative Deli:

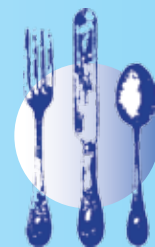
Grilled Portobello Mushrooms - add \$ .75 per guest

Sliced Roasted Chicken - add \$1.50 per guest

Tuna Salad - add \$1.25 per guest

Chicken Salad - add \$1.50 per guest

## Flavour-Ful Entrees



All Entrees include your Choice of House or Classic Caesar Salad, our Chef's selection of the Freshest Seasonal Vegetables, Dinner Rolls with Creamy Butter, Iced Tea, Ice Water and Coffee service. All Items are based on a minimum of 15 guests and require china service and waiter service.

### *Fresh Beginnings:*

*For an additional cost, these salads may be added to enhance your guest dining experience.*

*Traditional Caprese Salad* - Sliced Tomato layered with Buffalo Mozzarella and Fresh Basil Leaves drizzled with Extra Virgin Olive Oil and Cracked Black Pepper ..... \$2.25

*Field Green Salad* - Tender Field Greens with Sliced Tomatoes, Dried Cranberries and Crumbled Gorgonzola Cheese drizzled with a Roasted Shallot Thyme Vinaigrette..... \$2.50

*Bibb Lettuce* - Presented with Georgia Peaches and Strawberries, Spicy Toasted Pecans and a Honey Citrus Vinaigrette ..... \$4.00

*Spinach Salad* - Tender Baby Spinach mixed with Field Greens served with Mandarin Oranges, Mushrooms and Dried Cherries with a Roasted Georgia Pecan Dressing..... \$3.50

### *Entrees:*

*Cilantro Lime Chicken* - Grilled Chicken in a Mesquite Chardonnay Cream Sauce with Corona Yellow Rice accented with roasted Corn and Onion  
*Note: Cilantro Salsa and Chips may be substituted for Dinner Rolls* ..... \$12.25

*Mason Dixon Chicken* - Roasted Chicken Breast coated with Roasted Pecans served with a tangy Cranberry Chutney and Whipped Citrus Sweet Potatoes..... \$12.25

*Lemon Herb Chicken* - Citrus and Herb Marinated Roasted Chicken in an Orange Beurre Blanc served with Herbal Linguine..... \$12.50

*Treat Your Self Right Chicken* - Poached Chicken Breast served with Mediterranean Cous Cous with a Fresh Tomato Basil Coulis..... \$12.75



## Flavour-Ful Entrees

*Bayou Chicken* - Chicken Breast stuffed with a Rice and Shrimp Stuffing served with Yukon Gold Potato Puree and Creole Sauce.....\$13.50

*Black and White Sesame Chicken* - Chicken Breast crusted with Black and White Sesame Seeds in a Sechuan Sauce and served with Fried Rice .....\$13.75

*Chicken Tuscany* - Sautéed Chicken Breast served with Wild Mushroom Risotto and a mosaic of Artichoke Hearts, Sundried Tomatoes, Capers, Garlic and Olives topped with a Chianti Reduction.....\$ 13.75

*Tilapia Alla Persillade* - Breaded Tilapia with a Lobster and Smoked Tomato Cream Sauce Served with Walnut Wild Rice.....\$14.00

*Salmon Rustica* - Fresh Salmon in a Sesame Soy Glaze with Lomein Noodles and Stir Fried Vegetables .....\$16.25

*Mahi-Mahi* - Roasted Mahi Mahi topped with Fruit Salsa and served with Rice Pilaf ..... \$16.25

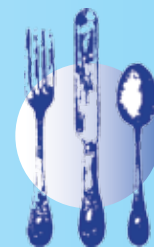
*Charisu Salmon* - Grilled Salmon in a Chinese Barbeque Sauce served over Cellophane Glass Noodles with Scallions and Red Peppers ..... \$16.50

*Bistecca Style Grilled New York Strip* - Served with Potato Daphunoise and topped with a Red Wine Compound Butter .....\$15.50

*Crusted Filet* - Pepper Crusted Filet of Beef in a Shitake Mushroom Bourbon Sauce served with Celery Root Whipped Potatoes ..... \$21.50

*Jamaican Pork* - Center Cut Pork Medallion accompanied by a Black Bean, Red Pepper and Rice Timbale accented with an Apricot and Apple Compote .....\$14.75

# Flavour-ful Feasts



## *Traditional Pasta Buffet:*

Fresh Garden Salad with Ranch and Italian Dressing  
Garlic Rolls and Dinner Rolls  
Two Chef's Selected Pasta and Choice of Two Sauces: Marinara, Meat,  
Vodka Cream, Pesto Cream or Alfredo  
Sautéed Vegetables with Fresh Basil  
Dessert Bars  
Iced Tea and Water..... \$10.50

## *Southwestern Sizzle:*

Greens with Black Olives, Black Beans, Corn, Chopped Tomatoes and Tortilla Strips  
Southwestern Ranch Dressing  
Tortilla Chips with Black Bean Dip  
Choice of Beef or Chicken with Sautéed Peppers and Onions  
Fajita Shells  
Cilantro Fried Rice  
Mexican Corn  
Fajita toppings - Sour Cream, Guacamole, Salsa, Shredded Cheddar Cheese  
and Chopped Tomatoes  
Cinnamon Tortilla Crispers  
Iced Tea and Water..... \$12.75

## *Southern Flavors:*

Tossed Salad with Italian and Ranch Dressing  
Dinner Rolls with Butter  
Fried Chicken (two pieces per guest)  
Collard Greens  
Squash Casserole or Mashed Potatoes and Gravy  
Georgia Peach Cobbler  
Iced Tea and Water..... \$12.00



## *Flavour-Ful Feasts*

### *Tech Tailgate:*

Hamburgers and Hot Dogs with Buns, Lettuce, Sliced Tomato, Onions, and Pickles

Sliced American & Swiss Cheese

Coleslaw

Freshly Baked Cookies (two per guest)

Iced Tea and water.....\$11.50

### *Sicilian Feast:*

Mixed Field Greens with Foccacia Croutons and Balsamic Vinaigrette

Caprese Salad, Vegetable Lasagna, Chicken Balsamico

Green Beans with Sundried Tomatoes and Garlic

Creamy Cheesecake with Chocolate or Raspberry Sauce

Iced Tea and Water.....\$16.95

### *Southern Classic:*

Pineapple Cole Slaw, Choice of Fried Catfish or Fried Chicken, Macaroni and Cheese

Warm Biscuits, Southern Style Baked Beans, Hoppin' John, Fried Green Tomatoes, Baked Cobbler

Iced Tea and Water.....\$17.50

### *Georgia Barbeque*

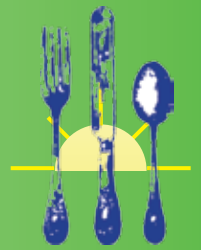
BBQ Chicken Breast, Slow Smoked Pork Ribs (two per guest)

Potato Salad, Macaroni Salad, Baked Beans, Mini Corn on the Cob, Potato Chips

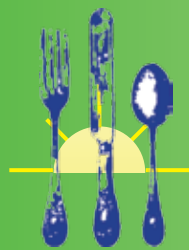
Brownies and Cookies (one per guest)

Iced Tea and Ice Water..... \$17.95

# Flavour-ful Endings



<i>Old Fashioned Chocolate Layer Cake</i>	
<i>Carrot Cake with Cinnamon Cream</i>	
<i>Red Velvet Cake</i>	
<i>Coconut Cake</i>	
<i>Lemon Cream Cake</i>	
<i>German Chocolate Cake</i>	
<i>Chocolate Gold Layer Cake</i> .....	(per slice) \$2.50
<i>Individual Peek a Boo Cake</i>	
<i>Chocolate Lovin' Spoonful Cake</i> .....	\$5.00
<i>New York Cheesecake with Chocolate or Raspberry Sauce</i> .....	\$3.25
<i>Fresh Berry Parfait</i>	
<i>Marble Cheesecake</i>	
<i>Buttery Pound Cake with Berries</i> .....	\$4.50
<i>Apple Crumble Pie</i> .....	\$4.00
<i>Peach Cobbler with Caramel Sauce</i> .....	\$2.75
<i>Key Lime Pie</i> .....	\$3.75
<i>Dessert Buffet:</i> Layer Cakes served with Chocolate Sauce, Raspberry Sauce, Whipped Cream, Freshly Brewed Coffee and Decaffeinated Coffee, served with Cocoa Powder, Cinnamon Sticks, Toasted Almonds, Whipped Cream, Cream and Sugar (Minimum of 30 guests) .....	\$6.25
<i>Coffee Bar:</i> Freshly Brewed Regular and Decaffeinated Coffee, Hot water with an assortment of Tea Bags, Two Flavored Syrups, Whipped Cream, Cocoa Powder, Cinnamon Sticks, Toasted Almonds, Sugar, and Cream .....	\$5.50



## Taste of Tech Packages

### *Yellow Jacket Buffet:*

Crispy Vegetables with Creamy Dip, Domestic Cheese Display with Crackers, Chicken Fingers with Honey Mustard (two per guest), Swedish Meat Balls (three per guest), Freshly Baked Assorted Cookies (two per guest), Lemonade or Tropical Punch..... \$9.50

### *Ramblin Wreck:*

Crispy Vegetable Display with Creamy Dip, Tomato Bruschetta served with Foccacia Chips, Domestic Cheese Display with Crackers, Assorted Baguette Sandwiches (two pieces per guest), Hot Spinach Dip with Tortilla Chips, Whole Strawberries with Warm Chocolate Fondue (two pieces per guest) Peach Iced Tea or Tropical Punch.....\$11.00

### *Tour of the Mediterranean:*

Red Pepper Hummus, Baba Ghanoush, Black Olive Tapanade, Crackle Bread and Pita Wedges, Cous Cous Salad, Brie Tort with Crackers, Greek Chicken Skewers (two per guest), Olive and Feta Tarts (two per guest), Iced Tea or Tropical Guava Punch .....\$11.75

## *Action Stations*

All Action Stations are attended by your personal Chef for \$100

*Sautéed Chicken* with Walnut Pesto Cream or Marinara tossed with Pasta and Seasonal Vegetables, Shaved Parmesan Cheese, Garlic Bread ..... \$6.00

*Asian Stir Fry* - Moo- Shu Chicken in a Black Bean Hoisin Sauce with Bok Choy, Julienne Celery, Dikon, and Carrots served with Warm Rice Pancakes..... \$6.25

*Shrimp Sauté* - Shrimp and Scallops sautéed in a Vodka, Jalapeno Cream Sauce with Red Peppers and Kalamata Olives served over Penne Pasta, Shaved Parmesan Cheese, Garlic Bread ..... \$8.00

*Southwestern Fajita Chef* - Beef or Chicken Fajitas with Jack Cheese, Caramelized Onions, Cilantro Salsa, Sour Cream and Guacamole ..... \$5.50

## Hot Hors D' Oeuvres

Minimum order of three dozen per item

All prices are per dozen unless noted



<i>Meat Balls</i> - Select from Swedish, Barbeque, or Sweet and Sour.....	\$6.75
<i>Chicken Tenders</i> - served with Honey Mustard.....	\$14.50
<i>Petit Quiche</i> .....	\$14.00
<i>Mini Olive and Feta Tarts</i> .....	\$16.50
<i>Spanakopita</i> .....	\$16.00
<i>Beef Sate</i> with Peanut or Ginger Scallion Soy Sauce .....	\$28.00
<i>Chicken Sate</i> with Peanut or Ginger Scallion Soy Sauce .....	\$26.00
<i>Coconut Shrimp</i> served with Firecracker Sauce .....	\$22.00
<i>Baked Brie</i> with Raspberry Coulis and assorted Crackers (serves approximately 50 guests) .....	\$53.00
<i>Warm Spinach and Artichoke Dip</i> served with Tortilla Chips	
Small (serves 25) .....	\$26.00
Large: (serves 50).....	\$52.00
<i>Crab Fondue</i> with Crackle Bread.....	\$85.00
<i>Smoked Chicken Cornucopia</i> served with Spicy Monterey Cheese Sauce .....	\$22.00
<i>Spicy Black Bean Quesadillas</i> .....	\$18.00
<i>Miniature Beef Wellington</i> .....	\$26.00



## Hot Hors D' Oeuvres

<i>Lollipop Lamb Chop with Mint Pesto</i> .....	(each) \$3.95
<i>Southwestern Chicken Twister</i> .....	\$18.00
<i>Vegetarian Mushroom Tart</i> .....	\$24.00
<i>Veggie Puff</i> .....	\$28.00
<i>Mini Brie Enroute with Raspberry</i> .....	\$28.00
<i>Min Chicken Wellington</i> .....	\$24.00
<i>Vegetable Empanada</i> .....	\$22.00

## Cold Hors D' Oeuvres

*Cheese Tarts served with Assorted Crackers or Toast Rounds*

Please select from: Sundried Tomato and Basil, Smoked Salmon, Garden Vegetable, Apricot and Cranberry with Toasted Pecans..... \$50.00

*Poached Shrimp* with Court Bouillon served with Cocktail Sauce and Lemon..... \$22.00

*Baguette Sandwiches* - Assortment of Meats and Cheese on Freshly Baked Bread..... \$16.50

*Southwestern Seven Layer Dip* served with Tortilla Chips ..... \$47.50

*Tomato Bruschetta* served with Toast Rounds or Crackle Bread ..... (per guest) \$1.50

*Hummus* with Pita Wedges..... (per guest) \$1.50

*Black Olive Tapanade* with Crackle Break ..... (per guest) \$1.50

*Assorted Venetian Rolls*..... \$24.00

*California Rolls* served with Wasabi and Pickled Ginger..... \$18.00

## Carving Stations

All Carving Stations are attended by your personal chef for \$100.  
Silver Dollar Rolls and Condiments accompany your selection.



### *Steamship of Beef with Horseradish Cream and Au Jus*

Serves approximately 100 ..... \$275.00

### *Horseradish And Garlic Crusted Top Round of Beef*

With Bourbon Ground Mustard and Herb de Provence Mayonnaise

Serves approximately 65 ..... \$195.00

### *Cilantro and Cumin Accented Beef Tenderloin*

With Piquant Aioli

Serves approximately 25 ..... \$90.00

### *Maple Glazed Boneless Turkey*

Served with Brandied Cranberry Peach Compote

Serves approximately 30 ..... \$85.00

### *Lime and Tarragon Infused Pork Loin*

Served with Orange Marmalade or Mango Chutney

Serves approximately 25 ..... \$95.00

### *Balsamic And Brown Sugar Basted Ham*

Accompanied by Apple and Vidalia Onion Relish

Serves approximately 60 ..... \$140.00



## Trays and Displays

Small serves 15 guests, Medium serves 30 guests and Large serves 75 guests

### *Seasonal Crudites served with Creamy Herb Dip*

Small Display .....	\$16.00
Medium Display .....	\$32.00
Large Display.....	\$ 75.00

### *Antipasto Trays*

Assortment of Marinated Italian Meats and Cheeses, Marinated and Grilled Vegetables and Sliced Baguettes

Small Tray .....	\$44.00
Medium Tray .....	\$88.00
Large Tray .....	\$185.00

### *Imported Cheese Display - served with Assorted Crackers*

Small Display .....	\$50.00
Medium Display .....	\$100.00
Large Display.....	\$220.00

### *Domestic Cheese Display - served with Assorted Crackers*

Small Display .....	\$24.00
Medium Display .....	\$48.00
Large Display.....	\$110.00

### *Seasonal Grilled Vegetable Tray - Drizzled with a Garlic and Basil Oil Infusion*

Small Tray .....	\$22.00
Medium Tray .....	\$44.00
Large Tray .....	\$105.00

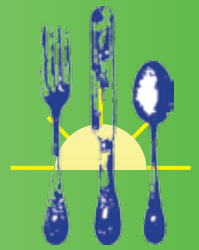
# Flavours of the Afternoon



## Sweets and Treats

<i>Potato Chips with Onion Dip</i> .....	(per pound) \$7.25
<i>Tortilla Chips with choice of Cilantro or Peach Salsa</i> .....	(per pound) \$9.00
<i>Savory Snack Mix</i> .....	(per pound) \$10.00
<i>Popcorn</i> .....	(per pound) \$5.50
<i>Fresh Baked Gourmet Cookies</i> .....	(per dozen) \$7.00
<i>Chocolate Brownies</i> .....	(per dozen) \$10.25
<i>Blondie Brownies</i> .....	(per dozen) \$16.00
<i>Mini Chocolate Brownies</i> .....	(per dozen) \$7.25
<i>Mini Blondie Brownies</i> .....	(per dozen) \$ 8.00
<i>Assorted Dessert Bars</i> .....	(per dozen) \$16.00
<i>Miniature Petit Fours and Desserts</i> .....	(each) \$1.85
<i>Miniature Candy Bars</i> .....	(per pound) \$15.00
<i>Ice Cream Novelties</i> (Minimum of 50 per order).....	(each) \$2.50

# Beverages



<i>Sparkling White Grape Punch</i> .....	(per gallon) \$18.50
<i>Cranberry Spritzer</i> .....	(per gallon) \$17.00
<i>Tropical Guava Punch</i> .....	(per gallon) \$15.00
<i>Peach Sparkling Punch</i> .....	(per gallon) \$16.00
<i>Sweet or Unsweetened Iced Tea</i> .....	(per gallon) \$10.00
<i>Warm Apple Cider</i> .....	(per gallon) \$15.50
<i>Lemonade</i> .....	(per gallon) \$10.00

# Snack Packages

<i>West Side Package</i> - An assortment of Chips, Cookies, Granola Bars, Candy Bars and Whole Fruit Bottled Water Assorted Canned Soda .....	(per guest) \$4.50
<i>Savory Snacks</i> - Pretzels, Popcorn and Snack Mix Bottled Water Assorted Canned Soda .....	(per guest) \$3.50
<i>Afternoon Sweet Tooth</i> - Cookies, Chocolate Brownies and Dessert Bars Bottled Water Assorted Canned Soda .....	(per guest) \$3.00