



TRINE UNIVERSITY
CATERING
BY BON APPÉTIT



ABOUT US

Thank you for your interest in catering services provided by Bon Appétit Management Company on the Campus of Trine University. We pride ourselves in working with you to create a memorable and extraordinary event.

Our cooking philosophy is simple, we cook from scratch, using fresh authentic ingredients. We believe that your meal is more than simply food; it is a time to gather, share memories and relax. It is not just our goal to exceed your expectations, it is our standard.

Bon Appétit Management Company is committed to using seasonal, sustainable, and local products. Our chefs have developed relationships with local farmers and artisans as part of our first of its kind program, Farm to Fork. This program allows us the flexibility to procure fresh and local ingredients within a 150 mile radius of our campus. When these ingredients are combined with our “from scratch” philosophy, it creates results you can taste.

We are pleased to share the menus and ideas on the following pages; however, they represent only a starting point. We are here to cater to your needs. Whether you are planning an intimate lunch meeting or a large scale reception, our team will work with you to create a seamless event that you are proud to host.

Thank you for considering Bon Appétit Management Company and we look forward to creating your next memorable event.

—*The Bon Appétit Catering Team at Trine University*



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CATERING GUIDELINES

CONTACT

You may contact the catering team at Trine University at anytime using the contact information below:

Phone: 260.665.4278

Email: bamco_cater@trine.edu

Web: trine.cafefonappetit.com *and* trine.catertrax.com

SPACE RESERVATIONS

Trine University departments should contact Event Scheduling at 260.665.4178 to reserve space and establish a reservation. All others may contact our office at the contact information listed above.

The information listed below will aid our team in starting a memorable event for you and your guests, please have as much information as possible:

- Date and Time of Event
- Location of Event
- Estimated Number of Guests
- A Brief Description of the Event
- Budget Considerations
- Your Overall Vision of the Event

CHANGES TO GUIDELINES

Any change to these listed guidelines requires approval, via a signed contract, signed by both the client and General Manager and/or Catering Manager with Bon Appétit Management Company on the Campus of Trine University.

GUARANTEE OF GUEST COUNT

An initial number of attending guests will be required and used to create a contract and determine a deposit (if applicable). At the time the contract is signed, an updated count may be used. Should no further count updates be provided to Bon Appétit Management Company, the minimum number charged will be the count on the signed contract.

We request an updated guest count two weeks prior to your event. Your final guaranteed guest count is due five business days prior to your event. You will be charged for no less than this provided count.

You may add guests to your account (up to 5% of your final guaranteed count) up to 72 hours prior to your event.

CANCELLATIONS

Cancellations must be made at least seven business days prior to the scheduled event for a full refund of your deposit. Cancellations made between four and six business days will result in a cancellation fee, equal to 50% of your anticipated final balance. Cancellations made without a minimum of three business days will result in a forfeit of all funds paid to Bon Appétit Management Company. In the event of a natural disaster or other like scenario, Bon Appétit Management Company will work with you to reschedule your event at no cost to you, but only at the discretion of Bon Appétit Management Company.



CATERING GUIDELINES

SERVICES OFFERED

Bon Appétit Management Company offers five types of service. Your catering planner will be happy to consult with you to assist you in choosing the service that best fits your event and budget.

Pick-Up Your meal is prepared and placed in disposable servingware. You or a designee may pick up your meal and everything you need at the Rick L. and Vicki L. James University Center at 702 Thunder Drive in Angola, IN.

Drop-Off Your meal is prepared, delivered, and set-up by our catering team. Your guest's tables are set with linen and dinnerware. Once your event has concluded, our staff will return to clean-up the event.

Full-Service Buffet Your meal is prepared, delivered and set-up in buffet form. Your guest's tables are set with linen and dinnerware. All steps of service, including beverages, desserts, appetizers and main courses will be presented as a buffet. Our standard time window for your meal is two hours, should you wish for a longer window, please see "Staffing". Your guests place settings will be cleared tableside by our catering team who will then complete a full clean-up at the conclusion of your event.

It is our policy to remain out of the dining area during any presentations or programs your group may be having. If you wish for service to continue during these times, please let a team member know before you sign your contract.

Formal Table Service A full restaurant experience. Your meal is prepared and served by professionally dressed staff. Beverages and bread are served tableside. Our standard time window for your meal is two hours; should you wish for a longer window, please see "Staffing". This service is best suited for your next formal event.

It is our policy to remain out of the dining area during any presentations or programs your group may be having. If you wish for service to continue during these times, please let a team member know before you sign your contract.

STAFFING

Bon Appétit Management Company will provide approximately one server for every 25 guests for a "Formal Table Service" event. Approximately one server for every 40 guests will be provided for a "Full-Service Buffet" event.

In the event you desire to have additional staff available for your event, additional servers are available for \$25 per hour with a four hour required minimum charge.

In the event you wish for your meal window to be extended over the standard two hours, a charge of \$20 per server, per hour may be charged.



CATERING GUIDE

Décor The cost of your event, in most cases, includes linen. No centerpieces or other decorations are included. Additionally, Bon Appétit Management Company does not offer any decorations or decorating services.

SERVICE CHARGES, PRICING, INCLUSIONS, TAX AND DELIVERY

Service Charges A 15% service fee on all food related charges will be added to all non-Trine University paid events. This service charge may include, but is not inclusive of: standard set-up, service ware, dinnerware, wait service, and clean-up.

Pricing All costs listed in this book are based on a minimum of 20 guests. Any lower planned guest counts may result in different pricing of items. Please consult your catering planner with any questions.

Inclusions Included with your event at the prices listed, with the exception of pick-up service, is your choice of; disposable or china service, linen for your guests tables and buffets, napkins, wait service (when applicable) and all standard accoutrements. Should you wish to add any items, such as linen for display tables, charges may be added to your final bill.

Tax Any and all applicable taxes shall be assessed per current regulation and law. All prices in this book do not include any taxes.

Delivery All events that occur off the main campus of Trine University in Angola, IN will incur a delivery charge, dependent upon distance from Trine University, with a minimum charge of \$50.



BREAKFAST

QUICK BREAKFAST DELIVERY

MORNING BEVERAGE SERVICE | \$1.95 PER PERSON

Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaffeinated Coffee
Assorted Tea Bags
Choice of Juice: Orange, Cranberry or Apple

THUNDER CONTINENTAL | \$2.95 PER PERSON

House-made Coffee Cake
Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaffeinated Coffee
Assorted Tea Bags

TRINE CONTINENTAL | \$7.95 PER PERSON

House-made Assorted Mini-Muffins
House-made Coffee Cake
Choice of: Cinnamon Rolls or House-made Granola Energy Bars
Sliced Fruit Display with House-made Fruit Dip
Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaffeinated Coffee
Assorted Tea Bags
Choice of Juice: Orange, Cranberry, or Apple

FULL CONTINENTAL | \$9.75 PER PERSON

House-made Assorted Mini Muffins
House-made Coffee Cake
Choice of One: Cinnamon Rolls or House-made Granola Energy Bars
Sliced Fruit Display with House-made Fruit Dip
Two varieties of fresh yogurt Granola topping
Regular Coffee
Decaf Coffee
Assorted Tea Bags
Choice of One Juice: Orange, Cranberry and Apple

Enhancements

Sliced Fruit Display with House-made Fruit Dip	\$1.95 per person
Two Varieties of Yogurt and Granola Topping	\$1.95 per person
House-made Granola Energy Bars	\$1.45 per person
House-made Cinnamon Rolls	\$0.95 per person
House-made Fruit Breakfast Breads	\$0.95 per person
House-made Pecan Sticky Rolls	\$1.45 per person
Smoked Salmon Display	\$3.45 per person
Choice of One Juice: Orange, Cranberry or Apple	\$0.95 per person
Hot Chocolate	\$0.95 per person
Starbucks Double Shots (16oz)	\$2.45 each
Bottled Water (16.9oz)	\$0.95 each
Assorted Pepsi Soda Pop (12oz)	\$0.95 each
Assorted Ocean Spray Juice Bottles (12oz)	\$1.95 each
Assorted Bottled Milk Chugs (12oz)	\$1.95 each
Assorted Mountain Dew AMP Energy Drinks (16oz)	\$2.45 each



BREAKFAST

BREAKFAST BUFFET

FRESHMAN | \$6.45 PER PERSON

1 Entrée, 2 Sides, 1 Bakery, 2 Beverages

SENIOR | \$7.95 PER PERSON

2 Entrées, 3 Sides, 2 Bakery, 3 Beverages

GRADUATE | \$8.95 PER PERSON

3 Entrées, 3 Sides, 2 Bakery, 3 Beverages

ENTRÉE SELECTIONS

French Toast – Served with Syrup

House-made Sausage Gravy – Served with House-made
Buttermilk Biscuits

Spinach Quiche – Made with Cage-free Eggs

Ham Quiche – Made with Cage-free Eggs

Pork Sausage Egg Frittata – Made with Cage-free Eggs

Farmers Vegetable Egg Frittata – Made with Cage-free Eggs

Mexican Chorizo Breakfast Bake

Sausage, Egg and Cheddar English Muffin Sandwich

Side Selections

Sausage Links

Sausage Patties

Turkey Sausage Links

Turkey Sausage Patties

Bacon

Peppered Bacon

Canadian Bacon

Hash Browns

O'Brien Potatoes

Creamy Hash Brown Casserole

Mini Ham Steaks

House-made Bakery Selections

Coffee Cake

Mini Muffins – Assorted Varieties

Scones

Croissants

Danish – Assorted Varieties

Breakfast Breads

Bagels – Served with Cream Cheese

Buttermilk Biscuits

Corn Bread



BREAKFAST

Beverage Selections

Regular and Decaf Locally Roasted Great Lakes Chocolate & Coffee Co. Coffee
 Choice of Juice: Orange, Cranberry, or Apple
 Assorted Hot Teas
 Choice of Milk: 2%, Skim, or Chocolate
 Hot Chocolate

Enhancements

Omelet Station	\$4.95 per person
Sliced Fruit Display with House-made Fruit Dip	\$1.95 per person
House-made Granola Energy Bars	\$1.45 per person
House-made Fruit Breakfast Breads	\$0.95 per person
House-made Pecan Sticky Rolls	\$1.45 per person
Waffle Station	\$3.45 per person
Smoked Salmon Display	\$4.45 per person
Choice of One Juice: Orange, Cranberry or Apple	\$0.95 per person
Hot Chocolate	\$0.95 per person
Starbucks Double Shots (16oz)	\$2.45 each
Bottled Water (16.9oz)	\$0.95 each
Assorted Pepsi Soda Pop (12oz)	\$0.95 each
Assorted Ocean Spray Juice Bottles (12oz)	\$1.95 each
Assorted Bottled Milk Chugs (12oz)	\$1.95 each
Assorted Mountain Dew AMP Energy Drinks (16oz)	\$2.45 each

SERVED BREAKFAST

EARLY RISER | \$8.45 PER PERSON

Cheddar and Bacon Egg Strata
 Choice of: Bacon, Peppered Bacon, Sausage Link or Turkey Sausage
 Choice of: Home-style Redskin Potatoes or Hash Browns
 House-made Muffins
 Locally Roasted Great Lakes Chocolate and Coffee Co. Coffee
 Assorted Hot Teas
 Choice of Juice: Orange, Cranberry, or Apple

FARMERS STARTER | \$11.45 PER PERSON

Farmers Vegetable and Sausage Egg Strata
 Choice of: Bacon, Peppered Bacon, Sausage Link or Turkey Sausage
 Choice of: Home-style Redskin Potatoes or Hash Browns
 Choice of: French Toast or Pancakes
 Fresh Cut Fruit Bowl and Yogurt
 House-made Muffins
 Locally Roasted Great Lakes Chocolate and Coffee Co. Coffee
 Assorted Hot Teas
 Choice of Juice: Orange, Cranberry, or Apple



LUNCH

BOX LUNCHES

BON APPÉTIT BOX LUNCH | \$8.95 PER PERSON

Choice of Sandwich/Wrap:

Dijon Ham and Swiss	Chicken Caesar Wrap
Beef and Cheddar	Grilled Pesto Vegetable Wrap
Grilled Marinated Chicken Breast	Chicken Salad Wrap
Herb Crusted Turkey and Cranberry	Tuna Salad Wrap

Choice of Two Sides:

Italian Pasta Salad	House-made Salted Kettle Chips
Farmers Vegetable Pasta Salad	Whole Piece of Seasonal Fruit
Baked Potato and Bacon Salad	Pita Chips with Hummus

Choice of One Dessert:

Brownie Traditional	Rice Crispy Square	Cookie
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Choice of Beverage:

Bottled Water (16.9oz)	Bottled Juice (12oz)	Assorted Soda (12oz)
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EXPRESS BOX LUNCH | \$6.95 PER PERSON

Choice of Sandwich:

Turkey, Ham, or Peanut Butter and Jelly (on choice of bread)
 Assorted Potato Chips
 Hand Fruit
 House-made Cookie
 Bottle of Water (16.9oz)

LUNCHEON BUFFETS

CLASSIC DELI BUFFET | \$9.95 PER PERSON

Italian Pasta Salad
 Assorted Deli Meats - Ham, Turkey, Roast Beef and Salami
 Sliced Cheeses - American, Cheddar, Swiss and Pepper jack
 Sandwich Toppings - Lettuce, Tomato, Onion and Pickles
 Condiments - Mustard, Mayo, Lite Mayo and Chef Specialty
 Breads and Wraps - White and Whole Grain Bread - Whole Wheat Wrap
 House-made Kettle Chips and French Onion Dip
 House-made Cookies and Brownies

Includes Beverage Station Consisting of: Lemonade, Iced Tea, Regular and Decaf Coffee and Assorted Hot Teas



LUNCH

NEW YORK DELI BUFFET | \$13.45 PER PERSON

Italian Pasta Salad

Loaded Baked Potato and Bacon Salad

Assorted Deli Meats – Ham, Herb Crusted Turkey, Roast Beef, Salami, Pastrami and Prosciutto

Sliced Cheeses – American, Cheddar, Swiss, Pepper Jack, Dill Havarti, Muenster, and Gouda

Sandwich Toppings – Lettuce, Tomato, Onion, Pickles, Spinach, Cucumbers, Bell Peppers, and Avocado

Condiments – Mustard, Mayo, Lite Mayo, Stone Ground Mustard, Chipotle Mayo, Italian Vinaigrette, and Red Wine Vinaigrette

Breads and Wraps – White, Sourdough, Swirl Rye, Wheat and 9 Grain Breads – Sundried Tomato Wrap, Spinach Wrap, and Whole Wheat Wrap

House-made Kettle Chips and French Onion Dip

House-made Gourmet Dessert Bars

Includes Beverage Station Consisting of: Lemonade, Iced Tea, Ice Water with Lemon Coin, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee, and Assorted Hot Teas

GARDEN BUFFET | \$9.45 PER PERSON

Crisp Mixed Greens

Salad Toppings – Grilled Chicken Breast, Tomatoes, Cucumbers, Red Onion, Black Olives, Broccoli Florets, Diced Boiled Egg, and House-made Garlic Croutons

Traditional Caesar Salad

Rustic Country Style Baguette

House-made Lemon Bars

Includes Beverage Station Consisting of: Lemonade, Iced Tea, Ice Water with Lemon Coin, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee, and Assorted Hot Teas

Enhancements

Choice of Soup \$2.95 per person

Tomato, Chicken and Rice, Chicken Tortilla, or Cream of Broccoli

Fresh Vegetable and Fruit Platter with Dips \$2.95 per person

Starbucks Double Shots (16oz) \$2.45 each

Bottled Water (16.9oz) \$0.95 each

Assorted Pepsi Soda Pop (12oz) \$0.95 each

Flavored Iced Tea and Flavored Lemonade \$0.45 per person

Assorted Ocean Spray Juice Bottles (12oz) \$1.95 each

Assorted Bottled Milk Chugs (12oz) \$1.95 each

Assorted Mountain Dew AMP Energy Drinks (16oz) \$2.45 each

Assorted Glass Bottled Jones Soda \$2.95 each



LUNCH

CUSTOMIZED DELI BUFFETS

FRESHMAN | \$10.45 PER PERSON

1 Sandwich/Wrap, 1 Side, 1 Dessert, 2 Beverages

SENIOR | \$11.95 PER PERSON

2 Sandwiches/Wraps, 2 Sides, 1 Dessert, 2 Beverages

GRADUATE | \$12.95 PER PERSON

3 Sandwiches/Wraps, 3 Sides, 2 Desserts, 3 Beverages

SANDWICH/WRAP SELECTIONS

Southwestern Turkey Wrap

Chicken Caesar Wrap

Grilled Pesto Vegetable Wrap

Portobello Mushroom and Peppers Wrap

Traditional Italian Three-meat Dagwood Sub

Grilled Pesto Vegetable Sandwich on House-made Focaccia Bread

Chicken Salad Croissant Sandwich

Tuna Salad Croissant Sandwich

Side Selections

House-made Kettle Chips with House-made French Onion Dip

Loaded Baked Potato and Bacon Salad

Sweet-n-Tangy Coleslaw

Italian Pasta Salad

Creamy Macaroni Salad

Traditional Caesar Salad

Plantation Salad

Mixed Green Garden Salad

Marinated Cucumber, Onion, and Tomato Salad

Carrot and Raisin Salad

Cheese Tortellini Salad

Broccoli Salad

Dessert Selections

Ultimate Brownies

Assorted Cookies

Pecan Bars

Lemon Bars

Streusel Cake Bars

Butterscotch Rice Crispy Squares

Traditional Rice Crispy Squares

Chocolate Peanut Butter Bar

7-Layer Bar

Pumpkin Bar (Seasonal)



LUNCH

Beverage Selections

Regular and Decaf Locally Roasted Great Lakes Chocolate & Coffee Co. Coffee
 Choice of Juice: Orange, Cranberry, or Apple
 Assorted Hot Teas
 Choice of Milk: 2%, Skim, or Chocolate
 Hot Chocolate
 Iced Tea, Lemonade and Ice Water

Premium Substitutions

Sandwich – Philly Beef Steak Dagwood	\$0.95 per person
Side – Cobb Salad	\$1.95 per person
Side – Chef Salad	\$1.95 per person
Side – House-made Salsa and Tortilla Chips	\$1.25 per person
Dessert – Individual Cheesecake Mini-bites	\$1.45 per person
Dessert – Cheesecake with Assorted Toppings	\$2.45 per person

Enhancements

House-made Buffalo Chicken Dip	\$2.95 per person
Fresh Vegetable and Fruit Platter with Dips	\$2.95 per person
Starbucks Double Shots (16oz)	\$2.45 each
Bottled Water (16.9oz)	\$0.95 each
Assorted Pepsi Soda Pop (12oz)	\$0.95 each
Flavored Iced Tea and Flavored Lemonade	\$0.45 per person
Assorted Ocean Spray Juice Bottles (12oz)	\$1.95 each
Assorted Bottled Milk Chugs (12oz)	\$1.95 each
Assorted Mountain Dew AMP Energy Drinks (16oz)	\$2.45 each
Assorted Glass Bottled Jones Soda	\$2.95 each

SERVED SOUP AND SALAD

AMERICAN CLASSIC | \$12.45 PER PERSON

Corn and Ham Chowder
 Chef Salad
 House-made Dinner Roll
 House-made Warm Fruit Crisp served with Vanilla Bean Ice Cream

Served with Beverage Service Consisting of: Lemonade, Iced Tea, Ice Water with Lemon Coin, Locally Roasted Great Lakes Chocolate & Coffee Co., Regular and Decaf Coffee, and Assorted Teas

NORTHWESTERN COMBINE | \$12.95 PER PERSON

Tomato Basil Soup
 Dark Green Northwestern Chicken Cobb Salad
 Crusty 9 Grain Bread
 House-made Chocolate Cappuccino Cheesecake

Served with Beverage Service Consisting of: Lemonade, Iced Tea, Ice Water with Lemon Coin, Locally Roasted Great Lakes Chocolate & Coffee Co., Regular and Decaf Coffee, and Assorted Teas



LUNCH

TEXAN COMBO | \$13.45 PER PERSON

Chicken Tortilla Soup
Southwestern Salad – Choice of Chicken, Pork or Beef
House-made Cheesy Herb Focaccia Bread
House-made Bananas Foster Chimichanga

Served with Beverage Service Consisting of: Lemonade, Iced Tea, Locally Roasted Great Lakes Chocolate & Coffee Co., Regular and Decaf Coffee, and Assorted Teas

CAESAR LUNCH | \$12.95 PER PERSON

Classic Minestrone Soup
Traditional Chicken Caesar Salad
House-made Garlic Knot
House-made Chocolate Torte

Served with Beverage Service Consisting of: Lemonade, Iced Tea, Locally Roasted Great Lakes Chocolate & Coffee Co., Regular and Decaf Coffee, and Assorted Teas

GREEK REVIVAL | \$12.95 PER PERSON

Greek Lemon Chicken and Rice Soup
Traditional Greek Salad
House-made Crusty Country Style Bread
House-made Baklava

Served with Beverage Service Consisting of: Lemonade, Iced Tea, Locally Roasted Great Lakes Chocolate & Coffee Co., Regular and Decaf Coffee, and Assorted Teas



DINNER

BBQ BUFFETS

TRINE BBQ | \$13.45 PER PERSON

Grilled Local IQ Meats All Beef Hamburgers
Grilled All Beef Hotdogs
Grilled Marinated Chicken Breast
House-made Garlic Knot Rolls
Includes 2 Sides and 1 Dessert Listed Below

Beverage Station Consisting of: Lemonade, Iced Tea, Ice Water with Lemon Coin, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee, and Assorted Teas

CAMPUS GRILL | \$13.45 PER PERSON

Bone-in BBQ Glazed Chicken
Pulled Pork – Served with Buns
House-made 9-Grain Dinner Rolls or Corn Bread
Includes 2 Sides and 1 Dessert Listed Below

Beverage Station Consisting of: Lemonade, Iced Tea, Ice Water with Lemon Coin, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee, and Assorted Teas

THUNDER COOKOUT | \$16.45 PER PERSON

Smoked and BBQ Glazed Pork Back Ribs
Sliced Beef Brisket
Bone-in BBQ Glazed Chicken
House-made 9-Grain Dinner Rolls and Corn Bread
Includes 2 Sides and 2 Desserts Listed Below

Beverage Station Consisting of: Lemonade, Iced Tea, Ice Water with Lemon Coin, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee, and Assorted Teas

BBQ Sides

House-made Kettle Chips with House-made French Onion Dip
Loaded Baked Potato with Bacon Salad
Sweet-n-Tangy Coleslaw
Italian Pasta Salad
Creamy Macaroni Salad
Traditional Caesar Salad
Plantation Salad
Mixed Green Garden Salad
Marinated Cucumber, Onion and Tomato Salad
Baked Beans
Macaroni and Cheese
Corn on the Cob (Seasonal)
Oven Roasted Redskin Rosemary Potatoes
Corn Spoonbread
Watermelon (Seasonal)



DINNER

BBQ Desserts

Pecan Pie
Seasonal Fresh Fruit Pies
Jumbo Cookies
Ultimate Fudge Brownies
Strawberry Shortcake (Seasonal)
Traditional or Butterscotch Rice Crispy Squares
Texas Sheet Cake

Enhancements

House-made Buffalo Chicken Dip \$2.95 per person
Fresh Vegetable and Fruit Platter with Dips \$2.95 per person
Assorted Dessert Shooters \$2.00 per person
Starbucks Double Shots (16oz) \$2.45 each
Bottled Water (16.9oz) \$0.95 each
Assorted Pepsi Soda Pop (12oz) \$0.95 each
Flavored Iced Tea and Flavored Lemonade \$0.45 per person
Assorted Ocean Spray Juice Bottles (12oz) \$1.95 each
Assorted Bottled Milk Chugs (12oz) \$1.95 each
Assorted Mountain Dew AMP Energy Drinks (16oz) \$2.45 each
Assorted Glass Bottled Jones Soda \$2.95 each

DINNER BUFFETS

ITALIAN FEAST | \$14.45 PER PERSON

Traditional Caesar Salad
Tri-meat Penne Marinara Pasta Bake
House-made Spinach and Alfredo Lasagna
Sautéed Seasonal Vegetable Blend
Garlic Breadsticks
Layered Tiramisu

Beverage Station Consisting of: Lemonade, Iced Tea, Ice Water with Lemon Coin, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee, and Assorted Teas

TEX-MEX CORAL | \$15.45 PER PERSON

Shredded Seasoned Chicken Breast
Seasoned Local IQ Meats Ground Beef
Corn and Flour Tortillas
Toppings – Lettuce, Tomato, Black Beans and Corn Salsa,
Shredded Cheese, Black Olives, Jalapeños, Guacamole, Sour
Cream, Mild Salsa
Spanish Rice
Refried Beans
Key Lime Fruit Tarts

Beverage Station Consisting of: Lemonade, Iced Tea, Ice Water with Lemon Coin, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee, and Assorted Teas



DINNER

MIDWEST SPREAD | \$15.45 PER PERSON

- Mixed Green Garden Salad
- Farmers Vegetable Pasta Salad or Sweet-n-Tangy Coleslaw
- Grilled Marinated Flank Steak
- Oven Roasted Herb Bone-in Chicken
- Roasted Red Skin Potatoes
- Steamed Seasonal Vegetable
- Seasonal Fresh Fruit Pies

Beverage Station Consisting of: Lemonade, Iced Tea, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee, and Assorted Teas

FRENCH CULINARE | \$15.95 PER PERSON

- Chicken Piccata
- Beef Bourguignon
- Wild Rice Pilaf
- Potatoes a la Boulangere
- Fresh Vegetable Ragout
- Raspberry Brulé

Beverage Station Consisting of: Lemonade, Iced Tea, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee, and Assorted Teas

Enhancements

Fresh Vegetable and Fruit Platter with Dips	\$2.95 per person
Bananas Foster Action Station	\$3.45 per person
Assorted Dessert Shooters	\$2.00 per person
Starbucks Double Shots (16oz)	\$2.45 each
Bottled Water (16.9oz))\$0.95 each
Assorted Pepsi Soda Pop (12oz)	\$0.95 each
Flavored Iced Tea and Flavored Lemonade	\$0.45 per person
Assorted Ocean Spray Juice Bottles (12oz)	\$1.95 each
Assorted Bottled Milk Chugs (12oz)	\$1.95 each
Assorted Mountain Dew AMP Energy Drinks (16oz)	\$2.45 each
Assorted Glass Bottled Jones Soda	\$2.95 each



DINNER

CUSTOMIZED DINNER BUFFETS

FRESHMAN | \$13.45 PER PERSON

1 Entrée, 1 Salad, 2 Sides, 2 Bakery, 2 Beverages

SENIOR | \$15.95 PER PERSON

2 Entrées, 2 Salads, 2 Sides, 3 Bakery, 2 Beverages

GRADUATE | \$17.45 PER PERSON

3 Entrées, 2 Salads, 3 Sides, 4 Bakery, 3 Beverages

Served with Beverage Service Consisting of: Lemonade, Iced Tea, Ice Water with Lemon Coin, Locally Roasted Great Lakes Chocolate & Coffee Co., Regular and Decaf Coffee, and Assorted Teas

Entrée Selections

Grilled Marinated Chicken Breast
BBQ Glazed Baked Bone-in Chicken
Herb Crusted Turkey
Honey Glazed Ham
Smoked Pork Shoulder
Citrus Mojo Glazed Pork Roast
BBQ Beef Brisket
Maple Glazed Salmon
Florentine Stuffed Chicken Breast
Roasted Beef Sirloin
Shrimp Scampi
Balsamic Glazed Pork Loin
Italian Vegetable Loaded Calzone
Tuscan Vegan Vegetable Lasagna

Salad Selections

Mixed Green Garden Salad
Traditional Caesar Salad
Spinach, Strawberry and Candied Pecan Salad
Greek Salad
Farmers Vegetable Pasta Salad
Italian Pasta Salad
Sweet-n-Tangy Coleslaw
Black Pepper Coleslaw
Potato Salad
Lemon Orzo Salad
Marinated Vegetable Salad
Waldorf Salad
Carrot and Raisin Salad
Dill Cucumber Salad
Mini Iceberg Wedge Salads with Bacon, Tomatoes, Pickled Red Onion,
and Buttermilk Bleu Cheese Dressing
Italian Tossed Salad with Roasted Red Peppers, Mozzarella, Parmesan Croutons,
and Red Wine Vinaigrette



DINNER

Side Selections

Green Beans with Roasted Red Peppers
Green Beans with Bacon and Onions
Green Bean Almandine
Honey Buttered Carrots
Seasonal Vegetable Ragout
Sweet Buttered Corn
Rice Pilaf
Wild Rice with Mushrooms
Quinoa with Dried Apricots, Leeks, and Hazelnuts
Red Beans and Rice

Mashed Yukon Gold Potatoes
Parsley Buttered New Potatoes
Roasted Redskin Herb Loaded Potatoes
Baked Potato
Red Pepper Couscous
Brussels Sprouts with Bacon Marmalade
Corn Spoonbread
Herb Roasted Rainbow Carrots

House-made Bakery Selections

Dinner Rolls
Garlic Knot Rolls
9-Grain Rolls
Corn Bread
Seasonal Fresh Fruit Pies
Pecan Pie
Ultimate Brownies
Jumbo Cookies
Traditional and Butterscotch Rice Crispy Squares
Decorated Sheet Cake
Cheesecake Bars
Chocolate Pecan Tart
Apple Strudel
7-Layer Bars

Beverage Selections

Regular and Decaf Locally Roasted Great Lakes Chocolate & Coffee Co. Coffee
Choice of Juice: Orange, Cranberry, or Apple
Assorted Hot Teas
Choice of Milk: 2%, Skim, or Chocolate
Hot Chocolate
Iced Tea and Lemonade

Enhancements

Bananas Foster Action Station | \$3.45 per person
Chef's Carving Action Station | \$1.45 per person
Assorted Mini Cheesecakes | \$0.95 per person
Cheesecake Dessert Bar\$ | 1.95 per person
Assorted Dessert Shooters | \$2.00 per person
Fresh Vegetable and Fruit Platter with Dips | \$2.95 per person
Starbucks Double Shots (16oz) | \$2.45 each
Bottled Water (16.9oz) | \$0.95 each
Assorted Pepsi Soda Pop (12oz) | \$0.95 each
Flavored Iced Tea and Flavored Lemonade | \$0.45 per person
Assorted Ocean Spray Juice Bottles (12oz) | \$1.95 each
Assorted Bottled Milk Chugs (12oz) | \$1.95 each
Assorted Mountain Dew AMP Energy Drinks (16oz) | \$2.45 each
Assorted Glass Bottled Jones Soda | \$2.95 each



DINNER

SERVED DINNERS

EUROPEAN FLARE | \$18.95 PER PERSON

Bibb Salad
Grilled Beef Filet with Bordelaise Sauce
Au Gratin Potatoes
Steamed Broccoli with Pine Nuts
House-made Rolls and Whipped Butter
Strawberry Mousse

Beverage Station Consisting of: Lemonade, Iced Tea, Ice Water with Lemon Coin, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee, and Assorted Teas

NORTHEAST PLATTER | \$18.45 PER PERSON

Iceberg Wedge Salad
Grilled Flank Steak with Mushroom Sauce
Garlic Redskin Smashed Potatoes
Roasted Brussel Sprouts
House-made Rolls and Whipped Butter
Carrot Cake with Cream Cheese Frosting

Beverage Station Consisting of: Lemonade, Iced Tea, Ice Water with Lemon Coin, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee, and Assorted Teas

MEDITERRANEAN EVENING | \$16.95 PER PERSON

Marinated Cucumber and Tomato Salad
Mediterranean Loaded Chicken Breast
Red Pepper Couscous
Vegetable Ratatouille
House-made Rolls and Whipped Butter
Baklava

Beverage Station Consisting of: Lemonade, Iced Tea, Ice Water with Lemon Coin, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee, and Assorted Teas

FLORENTINE ESCAPE | \$16.45 PER PERSON

Mesclun Mix Salad
Florentine Stuffed Chicken Breast
Risotto Primavera
Glazed Carrots
House-made Rolls and Whipped Butter
Chocolate Fudge Cake

Beverage Station Consisting of: Lemonade, Iced Tea, Ice Water with Lemon Coin, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee, and Assorted Teas

ON THE SEA | \$19.95 PER PERSON

Spinach Salad
Grilled Salmon with Dill Mustard Sauce
Parsley Topped Potatoes
Fresh Vegetable Medley
House-made Rolls and Whipped Butter
Apple Strudel

Beverage Station Consisting of: Lemonade, Iced Tea, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee, and Assorted Teas



DINNER

ROASTED | \$17.95 PER PERSON

Garden Tossed Salad	Roasted Root Vegetables
Roasted Sliced Beef Sirloin	Chocolate Chip Cheesecake
Roasted Rosemary Potatoes	

Beverage Station Consisting of: Lemonade, Iced Tea, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee and Assorted Teas

ITALIAN EATERY | \$17.95 PER PERSON

Traditional Caesar Salad	Sautéed Squash Medley
Beef Lasagna	Tiramisu

Beverage Station Consisting of: Lemonade, Iced Tea, Locally Roasted Great Lakes Chocolate & Coffee Co. Regular and Decaf Coffee and Assorted Teas

CHEFS SIGNATURE DISHES

Salad Selections

Local Baby Greens with Roasted Red and Golden Beets, Goat Cheese \$7.45
Served with a Hazelnut Vinaigrette

Heirloom Tomato Salad \$7.45
With Burrata Mozzarella and Fresh Basil, Served with a Balsamic Vinaigrette

Little Gem Lettuce with Hearts of Palm, Blood Oranges, Pink Grapefruit \$7.45
Topped with Feta Cheese and Candied Pistachios, Served with Citrus Vinaigrette

Local Baby Merlot Lettuce with Shaved Purple Radishes, Candy Striped and Yellow Beets Topped with Goat Cheese Brulee \$7.45
Served with Walnut Oil Vinaigrette

Local Baby Rosettes Lettuce with Roasted Yellow and Purple Kumato Tomatoes, Grilled Artichoke Hearts, Topped with Perlina Mozzarella \$7.45
Served with Fresh Basil Vinaigrette

Entree Selections

Pinot Noir Braised Beef Short Rib \$36.95
Served over a Creamy Mascarpone Polenta with Herb Roasted Rainbow Carrots, Roasted Campari Tomatoes, and House Pickled Seasonal Vegetables

Thai Citrus and Sweet Soy Glazed Pork Belly \$33.95
Topped with a Sear Jumbo Scallop served over Black Rice, Stir Fried Vegetables, and Thai Basil

Herb Crusted Local Steelhead Salmon \$31.95
Served over Israeli Couscous with Shiitake Mushrooms, Asparagus, and Pistachios with Smoky Red Pepper Vinaigrette and Fresh Herb Salad

Roasted Free Range Airline Chicken Breast \$28.95
served with Sweet Corn Risotto, Garlic and Pepper Broccolini, Balsamic Onion Relish, and Natural Jus

Pan Seared Indiana Duck Breast \$35.95
With Red Quinoa and Brown Rice with Leeks, Dried Apricots, and Hazelnuts Served with Roasted Brussels sprouts and Blackberry Bourbon Glaze



DINNER

Dessert Selections

Florentine Lace Tuile Cookie filled with White Chocolate Passion Fruit Mousse, garnished with Fresh Berries and Black Currant, Mango, and Raspberry Sauces | \$7.95

Lemon Creme Brulee, Fresh Raspberries, and Limoncello laced Creme Chantilly | \$7.95

Pear and Almond Tart served with a Dark Cherry Creme Anglaise | \$7.95

Chocolate and Peanut Butter Swirl Cheesecake topped with a Crunch Almond Cookie, Kahlua Coffee Chocolate Sauce, and Caramel Creme Anglaise | \$6.95

Flourless Chocolate Cake covered with Grand Marnier scented Creme Chantilly, shaved Chocolate, and raspberry Chambord Sauce | \$6.95

Beverage Service

Ice Water with Lemon Coin

Iced Tea

Lemonade

Locally Roasted Great Lakes Chocolate and Coffee Co. Regular

Locally Roasted Great Lakes Chocolate and Coffee Co. Decaf

Hot Tea Assortment

\$1.39 Per Person

COLD TRAYS AND PLATTERS

Fresh Fruit Platter Serves 20-25 People \$29.95 per Tray

Fresh Cut Fruit with House-made Yogurt Fruit Dip

Domestic Cheese Platter Serves 20-25 People \$34.95 per Tray

Assorted Domestic Cheeses, Gourmet Crackers and House-made Fruit Chutney

Imported and Domestic Cheese Platter Serves 20-25 People \$41.95 per Tray

Assorted Imported Cheeses, Assorted Domestic Cheeses, Gourmet Crackers with House-made Fruit Chutney

Grilled Vegetable Platter Serves 20-25 People \$32.95 per Tray

Grilled Seasonal Vegetables with Sun-Dried Tomato Vinaigrette

Italian Antipasto Platter Serves 20-25 People \$39.95 per Tray

Assorted Traditional Italian Cured Meats, Assorted Imported Cheeses, Marinated Vegetables and Olives and served with Gourmet Crackers

Seafood Display serves 20 -25 people | \$109.95 per Tray

Iced Shrimp, Grilled Scallops, Smoked Salmon, Assorted House-made Sauces Capers, Lemon Wedges, Red Onion and Hard Boiled Egg Slices

Mediterranean Taverna Platter Serves 50-75 People | \$139.95 per Tray

House-made Hummus, Roasted Red Pepper Relish, Feta Cheese, Marinated Mushrooms, Greek Olives, Grilled Artichoke Hearts, and Toasted Pita Triangles



DINNER

HORS D'OEUVRES

Bruschetta	\$38.95 per 50 Pieces
Seared Tuna on Five Spice Wonton Chips <i>with Wasabi Aioli, Pickled Ginger, and Sweet Soy Glaze</i>	\$79.95 per 50 Pieces
Shrimp Cocktail	\$74.95 per 50 Pieces
Olive Tapenade and Crostinis	\$39.95 per 50 Pieces
Profiteroles with Smoked Salmon Mousse	\$57.95 per 50 Pieces
Wild Mushroom Crostini Serves 50 <i>Crostini with Wild Mushroom Slices, Herb Cheese and Balsamic Glaze</i>	\$99.95 per 50 pieces
Prosciutto Crostini Serves 50 <i>Crostinis with Prosciutto, Goat Cheese, and White Truffle Honey</i>	\$89.95 per 50 pieces
Sesame Wonton Chips Serves 50 <i>Wonton Chips with Edamame Hummus, Chili Oil, and Sesame Seed</i>	\$39.95 per 50 pieces

HOT TRAYS AND PLATTERS

Baked Brie Serves 20-25 People <i>With Roasted Garlic, Honey, and Almonds. Served with Toasted French Bread and Apple Chips</i>	\$49.95 per tray
Chicken Satays <i>Skewered Grilled Chicken Breast, House-made Spicy Peanut Sauce and House-made Sweet-n-Sour Sauce</i>	\$42.95 per 50 Pieces
Rosemary Shrimp Skewers <i>With Roasted Red Pepper Vinaigrette</i>	\$54.95 per 50 Pieces
Creole Crab Cakes <i>With House-made Remoulade Sauce</i>	\$62.95 per 50 Pieces
Blackened Scallops <i>With House-made Mango Salsa</i>	\$64.95 per 50 Pieces
Spinach and Artichoke Dip Serves 20-25 People <i>With House-made Tortilla Chips and Toasted Pita Points</i>	\$49.95 per Tray
Beef Skewers <i>House-made Teriyaki Sauce</i>	\$51.95 per 50 Pieces
BBQ Pork Sliders Serves 20-25 People	\$47.95 per Tray
Stuffed Artichoke Hearts	\$42.95 per 50 Pieces
Buffalo Chicken Dip serves 20-25 people <i>With House-made Tortilla Chips and Toasted Pita Points</i>	\$56.45 per Tray
Mini Beef or Chicken Quesadillas <i>With House-made Mild Salsa and Sour Cream</i>	\$34.95 per 50 Pieces
Margarita Marinated Scallop Lollipops <i>with House-made Smoky Chipotle Roasted Tomato Salsa</i>	
Vegetable Spring Rolls <i>House-made Sweet-n-Sour Sauce</i>	\$47.95 per 50 Pieces
Pork Spring Rolls <i>House-made Sweet-n-Sour Sauce</i>	\$51.95 per 50 Pieces



DINNER

Hot Trays and Platters, continued

French Bread Pizza Squares	\$37.95 per 50 Pieces
Roasted Duck Breast <i>House-made Dried Cherry Sauce</i>	\$64.95 per 50 Pieces
House-made Meatballs Serves 20-25 People <i>Swedish or BBQ</i>	\$39.95 per Tray
Grilled Polenta Cakes <i>With Roasted Red Pepper Relish and Manchego Cheese</i>	\$23.95 per Tray
Loaded Potato Skins <i>Sour Cream</i>	\$37.95 per 50 Pieces
Duck Pot Stickers Serves 50 <i>With Citrus Ponzu Sauce and Sriracha Aioli</i>	\$129.95/tray



SNACKS, SWEETS AND TREATS

SNACKS

House-made Hummus Serves 20-25 People <i>With House-made Tortilla Chips and Toasted Pita Points</i>	\$33.95 per Tray
House-made Guacamole and Salsa Serves 10-15 People <i>House-made Tortilla Chips</i>	\$9.45 per Bowl
House-made Kettle Chip Serves 15-15 People <i>House-made French Onion Dip</i>	\$11.45 per Bowl
House-made Trail Mix Serves 15-20 People	\$9.45 per Bowl
Hot Pretzels <i>With House-made Cheese Sauce and Mustard Sauce</i>	\$12.95 per Dozen
Mixed Nuts Serves 20-25 People	\$11.45 per Bowl
Pretzel Twists Serves 20-25 People	\$8.45 per Bowl
Goldfish Crackers Serves 20-25 People	\$8.45 per Bowl
Dried Fruit Mix Serves 20-25 People	\$11.45 per Bowl

HOUSE-MADE SWEETS AND SUCH

Jumbo Cookies	\$11.95 per Dozen
Cookies	\$10.45 per Dozen
Tea Cookies	\$7.95 per Dozen
Ultimate Brownies	\$10.45 per Dozen
Gourmet Fudge Brownies	\$11.45 per Dozen
Cheesecake Bars	\$12.95 per Dozen
Traditional Rice Crispy Squares	\$5.95 per Dozen
Butterscotch Rice Crispy Squares	\$6.45 per Dozen
No Bake Cookies	\$9.95 per Dozen
Mini Cheesecakes	\$17.95 per Dozen
Seasonal Fruit Pies	\$3.45 per Person
Lemon Bars	\$11.95 per Dozen
Key Lime Bars	\$11.95 per Dozen
Pecan Pie	\$3.95 per Person
Assorted Cream Pies	\$2.95 per Person

HOUSE-MADE CAKES AND MORE

Giant Decorated Cookie Cake	\$13.95 each
Full Sheet Cake (80 guests)	\$67.95 each
Half Sheet Cake (40 guests)	\$39.95 each
Quarter Sheet Cake (20 guests)	\$21.95 each
Cheesecake and Toppings	\$4.45 per Person
German Chocolate Cake	\$21.95 each
Coconut Cream Cake	\$22.95 each



SNACKS, SWEETS AND TREATS

MORE TREATS

S'more Packages Serves 25 People	\$27.95 each
<i>Graham Crackers, Giant Marshmallows and Specialty Chocolate Bars</i>	
Ice Cream Social	\$5.45 per Person
<i>Includes Three Ice Cream Flavors and Assorted Toppings</i>	
Root Beer Float Social	\$2.95 per Person
<i>With Vanilla Ice Cream and Two Choices of Assorted Pepsi Soda</i>	
Fruit Smoothie Bar	\$5.95 per Person
<i>Includes Assorted Variety of Fruits, Fresh Yogurt and Ice</i>	
Strawberry Shortcake Bar	\$5.45 per Person
<i>With Fresh Sliced Strawberries, House-made Pound Cake and Fresh Whipped Cream</i>	

MORNING SWEETS

Coffee Cake	\$8.95 per Dozen
Muffins	\$11.95 per Dozen
Mini Muffins	\$9.95 per Dozen
Scones	\$9.95 per Dozen
Breakfast Breads	\$9.95 per Dozen
Cinnamon Rolls	\$11.95 per Dozen
Fruit Danish	\$11.95 per Dozen
Pecan Sticky Rolls	\$12.95 per Dozen
Fresh Tom's Donuts	\$9.45 per Dozen
Apple and Cherry Turnovers	\$11.45 per Dozen



BREAKS AND BEVERAGES

SNACK BREAKS

Refill \$2.95 per Person
Regular and Decaf Locally Roasted Great Lakes Chocolate & Coffee Co. Coffee
Assorted Hot Teas
Bottled Water (16.9oz)
Assorted Pepsi Soda Selections (12oz)

Refuel \$2.95 per Person
Regular and Decaf Locally Roasted Great Lakes Chocolate & Coffee Co. Coffee
Assorted Hot Teas
Iced Water with Lemon Coins
Choice of: Lemonade, Iced Tea or Sparkling Apple Punch
House-made Granola Energy Bars

Rejuvenate \$3.95 per Person
Regular and Decaf Locally Roasted Great Lakes Chocolate & Coffee Co. Coffee
Assorted Hot Teas
Iced Water with Lemon Coins
Choice of: Lemonade, Iced Tea or Sparkling Apple Punch
Sliced Fruit Tray with Fruit Dip
House-made Trail Mix

Refresh \$4.45 per Person
Regular and Decaf Locally Roasted Great Lakes Chocolate & Coffee Co. Coffee
Assorted Hot Teas
Bottled Water (16.9oz)
Assorted Pepsi Soda Pop Selections (12oz)
Choice of: House-made Granola Energy Bars or Cookies
Sliced Fruit Tray with Fruit Dip
House-made Trail Mix

Enhancements

Starbucks Double Shots \$2.45 each
Choice of One Juice: Orange, Cranberry or Apple \$0.95 per Person
Hot Chocolate \$0.95 per Person
Flavored Iced Tea and Flavored Lemonade \$0.45 per Person
Assorted Ocean Spray Juice Bottles (12oz) \$1.95 each
Assorted Bottled Milk Chugs (12oz) \$1.95 each
Assorted Mountain Dew AMP Energy Drinks (16oz) \$2.45 each
Assorted Glass Bottled Jones Soda \$2.95 each



BREAKS AND BEVERAGES

BEVERAGES

Regular or Decaf Coffee	\$14.95 per Gallon
<i>Locally Roasted Great Lakes Chocolate & Coffee Co. Coffee</i>	
Hot or Cold Apple Cider (Seasonal)	\$15.95 per Gallon
Hot Chocolate	\$15.95 per Gallon
Assorted Hot Teas	\$5.45 per 25 People
Iced Vanilla Coffee	\$16.95 per Gallon
Choice of Juice: Orange, Cranberry, or Apple	\$9.45 per Gallon
Choice of Milk: 2%, Skim or Chocolate	\$5.45 per Half Gallon
Bottle of Water (16.9oz)	\$0.95 each
Assorted Pepsi Soda Pop Selections (12oz)	\$0.95 each
Starbucks Double Shot (16oz)	\$2.45 each
Assorted Ocean Spray Juice Bottles (12oz)	\$1.95 each
Assorted Bottled Milk Chugs (12oz)	\$1.95 each
Assorted AMP Energy Drinks (16oz)	\$2.45 each
Assorted Kick Start Energy Drinks (10oz)	\$1.95 each
Assorted Glass Bottled Jones Soda	\$2.95 each
Trine Fruit Punch	\$9.95 per Gallon
Thunder Blue Punch	\$9.95 per Gallon
Sparkling Apple Punch	\$9.95 per Gallon
Lemonade, Iced Tea or Arnold Palmer	\$9.45 per Gallon
Raspberry, Peach, or Berry Iced Tea	\$11.95 per Gallon
Raspberry, Strawberry, or Sparkling Blueberry Lemonade	\$11.95 per Gallon
House-made Aguas Fresca	\$13.95 per Gallon
Iced Water with Lemon Coins	\$0.95 per Gallon
Infused Water – Strawberry Kiwi, Cucumber Mint, or Citrus	\$6.95 per Gallon