UIC
Signature
Catering
Menu
Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
BREAKFAST

MORNING FARE
Let UIC Catering perk up your morning with one of the following Morning Fare menus.

**Standard Continental**
Freshly Brewed Gourmet Bean regular and decaffeinated coffee, assorted fine teas and assorted breakfast bakeries.

$6.65/PP

**City Sunrise**
Freshly Brewed Gourmet Bean regular and decaffeinated coffee, assorted fine teas, assorted bakeries and fresh fruit tray.

$9.50/PP

**The Bounty**
Freshly Brewed Gourmet Bean regular and decaffeinated coffee, assorted fine teas, breakfast bakeries, bottled juices and fresh fruit tray.

$10.45/PP

**Healthy Start**
Freshly Brewed Gourmet Bean regular and decaffeinated coffee, assorted fine teas, yogurts, granola, fresh fruit tray, bran muffins and bagels with cream cheese.

$10.95/PP

Add assorted juice to any of the above for only $1.75/person

All bakery items are portioned at 1.5 pieces per person

MORNING FARE ON THE HOT SIDE

**Deluxe Fare**
Chilled assorted Fruit Juices *orange, apple, cranberry, grapefruit* • Seasonal Fresh Fruit • Fluffy Scrambled Eggs • Turkey Sausage Links or Crisp Bacon Strips or Turkey Bacon *(additional charge of $1.25/person)* • Crispy Shredded Hash Brown or Potatoes O’Brien • Assorted Breakfast Breads and Muffins *(choice of two)* • Freshly Brewed Gourmet Bean Regular and Decaffeinated Coffee and assorted Fine Teas

$13.60/PP

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
**Supreme Fare**  
$15.65/pp

Chilled assorted Fruit Juices *(orange, apple, cranberry, grapefruit)* • Seasonal Fresh Fruit • French Toast with maple syrup and whipped butter • Choice of Egg Strata, Smoked Ham and Swiss or Spinach, Black Olive and Feta Cheese *(choose only one)* • Turkey Sausage Links or Crisp Bacon strips or Turkey Bacon *(additional charge of $1.25/person)* • Hash Brown Potatoes or Potatoes O’Brien • Assorted Breakfast Breads and Pastries • Freshly Brewed Gourmet Bean Regular and Decaffeinated Coffee and assorted Fine Teas

**Grande Fare**  
$15.65/pp

Chilled assorted Fruit Juices *(orange, apple, cranberry, grapefruit)* • Seasonal Fresh Fruit • Assorted Breakfast Pastries • Assorted Yogurts • Freshly Brewed Gourmet Bean Regular and Decaffeinated Coffee and assorted Fine Teas

**Choice of two of the following:**
- Fluffy Scrambled Eggs
- Cheese Blintzes with sour cream and strawberry or blueberry topping
- Waffles with whipped cream, strawberry or blueberry topping, maple syrup and whipped butter

**Choice of three of the following:**
- Hickory Smoked Bacon Strips
- Turkey Bacon *(additional charge of $1.25/person)*
- Ham Slices
- Turkey Sausage Links
- Smoked Sausage Patties
- Crispy Shredded Hash Brown Potatoes or Potatoes O’Brien

**The Omelet Station**
Enhance any breakfast by adding a Deluxe Omelet Station. Please ask our sales staff for further details and assistance.

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
**MORNING A LA CARTE**
*Please order by the dozen where appropriate.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fresh Fruit</td>
<td>$0.90/ea</td>
</tr>
<tr>
<td>Fresh Fruit Platter</td>
<td>$2.95/pp</td>
</tr>
<tr>
<td>Individual Yogurt</td>
<td>$1.85/ea</td>
</tr>
<tr>
<td>Assorted Cereal with 2% Milk</td>
<td>$2.25/ea</td>
</tr>
<tr>
<td>Multigrain Bars or Granola Bars</td>
<td>$1.55/ea</td>
</tr>
<tr>
<td>Muffins (blueberry, banana nut, lemon poppy seed)</td>
<td>$9.45/dz</td>
</tr>
<tr>
<td>Bagels with Cream Cheese</td>
<td>$9.45/dz</td>
</tr>
<tr>
<td>Cinnamon Twists</td>
<td>$26.95/dz</td>
</tr>
<tr>
<td>Scones (plain, blueberry, cinnamon)</td>
<td>$18.95/dz</td>
</tr>
<tr>
<td>Pecan Sticky Buns</td>
<td>$22.95/dz</td>
</tr>
<tr>
<td>Breakfast Breads (banana nut, carrot nut, lemon poppy seed)</td>
<td>$7.45/dz</td>
</tr>
<tr>
<td>Danish (fruit-filled and cheese-filled)</td>
<td>$9.95/dz</td>
</tr>
<tr>
<td>Croissants with butter and jams</td>
<td>$8.95/dz</td>
</tr>
<tr>
<td>Cinnamon Coffee Cake upon request</td>
<td>$23.95/cake</td>
</tr>
</tbody>
</table>

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
LUNCHES

LUNCH
UIC Signature Catering offers Classic Lunches and Gourmet Lunches delivered to your door. Maximum of three kinds of sandwiches; accompaniments must be the same for all sandwiches. All soft drinks are available in 12 ounce cans. Bottled water may be substituted for an additional $0.50 cents per bottle.

Classic Lunch $9.45/pp
Includes your choice of Classic Sandwich, bag of chips and one fresh-baked cookie with a soft drink.

Super Classic Lunch $14.25/pp
Includes your choice of Classic Sandwich, whole seasonal fresh fruit, soft drink, one freshly baked cookie or one chocolate brownie and choice of two of the following sides:
- Potato Chips
- Creamy Coleslaw
- Marinated Cucumber Salad
- Macaroni Salad
- Potato Salad
- Penne Pasta Salad

Classic Sandwich Platter $14.25/pp
Includes your choice of three Classic Sandwiches, cut in half and presented on platter, fresh-baked cookie and chocolate brownie platter, soft drink and choice of two of the following sides:
- Penne Pasta Salad
- Potato Chips
- Creamy Coleslaw
- Marinated Cucumber Salad

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
**Classic Sandwich Selections**
Sandwiches include lettuce and tomatoes.

- Medium Rare Roast Beef (*thinly sliced*), Cheddar Cheese, red onions, finished with Dijon mayonnaise
- Honey-cured Virginia Baked Ham and Cheddar Cheese with honey mustard
- Roasted Turkey Breast with Swiss cheese
- Tuna Salad
- Tender Chicken Salad
- Vegetarian Crunch (*vegetable cream cheese, tomatoes, cucumbers, black olives and seasoned almonds*)
- Roasted Vegetables (*array of sliced zucchini, yellow squash, peppers and tomatoes*)

Bread selection includes *choice of two types*: Baguette, Croissant, Wrap, Sub Roll or Fresh Sliced Bread

**Flames Gourmet Lunches**
UIC Catering offers Lunch Platters and Gourmet Box Lunches delivered to your door. *Up to three sandwich types per order.*

**Flames Gourmet Box Lunch**
Includes your choice of three Flames Gourmet Sandwiches, individual bags of chips, fresh-baked cookie, chocolate brownie, or gourmet bar cookie *(at an additional charge)*, 12 oz. soft drink and *choice of two of the following*:
- Fresh Fruit Salad
- Penne Pasta Salad
- Cheese Tortellini Salad
- Potato Salad
- Creamy Coleslaw

**Flames Gourmet Platter Lunch**
Includes your choice of three Flames Sandwiches, cut in half and presented on platters, individual bags of chips, fresh-baked cookie and chocolate brownie platter or gourmet bar cookies *(at an additional charge)*, 12 oz. soft drink and *two of the following*:
- Fresh Fruit Salad
- Penne Pasta Salad
- Cheese Tortellini Salad
- Potato Salad
- Creamy Coleslaw

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
Flames Sandwich Selection

**Italian Focaccia**
Italian Focaccia bread filled with slices of Smoked Turkey, Italian Provolone cheese, pepperoni, leaf lettuce and Dijon mustard.

**Barbecued Chicken Wrap**
Barbecued Chicken Tenders with caramelized onions, Cheddar cheese and leaf lettuce, wrapped in a soft tomato tortilla.

**Armenian Roller**
Choice of shaved Breast of Turkey, Ham or Roast Beef rolled between layers of spinach, tomato and horseradish cream cheese a soft spinach tortilla.

**The Flaming Hot Sandwich**
Grilled Chicken strips tossed with hot sauce with Mozzarella cheese, sliced tomato, leaf lettuce and Blue cheese dressing on a French baguette.

**Tuscan Chicken Wrap**
Grilled Chicken Breast with lettuce, tomato and herb mayonnaise in a Spinach tortilla.

**The Roasted Vegetarian**
Grilled Portobello Mushrooms, roasted peppers and red onions with Provolone cheese on a Kaiser roll.

**Santa Fe Wrap**
Black beans, brown rice, corn, Cheddar cheese, and salsa in a soft flour tortilla.

Flames Luncheon Salads

All salads include a freshly baked roll, one brownie or one cookie and a soft drink. Sit-down service available. 15 person minimum. For served luncheons on china, please add $4.50 per person.

**Cobb Salad**
Mixed greens with ribbons of cold Roasted Turkey Breast, bacon crumbles, tomato, green onion, and Bleu cheese crumbles served with a choice of salad dressing.

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
Spinach Salad
Fresh Spinach tossed with red onions, tomatoes, mushrooms, croutons, diced eggs, and crispy bacon served with honey mustard dressing.

Apple Almond Chicken Salad Supreme
Poached Chicken Breast, toasted almonds, apples, and seedless grapes tossed in honey cream dressing and served on a bed of fresh greens.

Spicy Asian Salad
Thinly-sliced marinated Beef, snow peas, julienne red peppers, carrots and water chestnuts served on a bed of romaine with spicy peanut dressing.

Grilled Chicken or Steak Caesar Salad
Grilled tender strips of Chicken or Beef Steak on a bed of fresh romaine with creamy Caesar dressing, parmesan cheese and crisp croutons.

Pasta Primavera Salad
Bowtie Pasta tossed with fresh vegetables and low-fat Italian vinaigrette, topped with your choice of julienne Ham or Turkey.

Greek Salad
Fresh Romaine lettuce tossed with Feta cheese, cucumbers, red onions, plum tomatoes and olives. Served with lemon vinaigrette.

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
**SPECIALTY LUNCHES**

All specialty lunches include freshly brewed iced tea or lemonade.

**Deluxe Sandwich Board**

Seasonal Fresh Fruit, Pasta Salad or Cole Slaw *(choice of two)* • Assorted Sliced Baker’s Bread and Rolls • Shredded Lettuce, Sliced Tomatoes, and Sliced Red Onions • Mustard, Mayonnaise and Pickles • Swiss, American, and Provolone Cheese • Sliced Breast of Turkey Breast, Roast Beef and Virginia Ham • Potato Chips • Freshly Baked Cookies

$16.95/pp  
25 person minimum

**To add an additional entrée to the following menus, please add $2.00 per person.**

**Old Fashioned Barbecue**

*Your choice of two served with appropriate buns:*
- Grilled Hamburgers
- Bratwurst and Sauerkraut
- Grilled Quarter Pound Hot Dogs
- Garden Burgers
- Smoked Sausage
- Chicken Breast

Barbecue includes Old-Fashioned Potato Salad, Macaroni Salad, Ranch-Style Baked Beans • Potato Chips and Watermelon or Seasonal Fruit • Lettuce, Onion, Tomato and Pickle Tray • Ketchup, Mustard and Mayonnaise • Freshly Baked Cookies and Brownies

$13.95/pp  
25 person minimum

**For outdoor events, add a chef fee of $50 an hour and a grill fee of $50.**

**Tour of Italy**

Traditional Caesar Salad • Tomato and Mozzarella Salad with Balsamic Vinaigrette • Garlic Breadsticks • Cannoli or Cookies

*Your choice of one of the following:*
- Alfredo Sauce with Linguine
- Meat Marinara with Spaghetti
- Marinara with Spaghetti
- Pesto Cream Sauce with Rotini
- Four Cheese Pasta
- Meat Lasagna or Vegetable Lasagna

$14.95/pp  
25 person minimum

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
South of the Border

The Taos Toss *(mixed greens tossed with shredded cheese, kidney beans and crushed tortilla chips)* • Southwestern Corn and Black Bean Salad • Mexican Rice • Tortilla Chips and Salsa

*Your choice of two of the following:*
- Taco Bar with hard shells
- Beef and Bean Burritos
- Chicken Burritos
- Chicken Quesadillas
- Grilled Vegetable Quesadillas

$13.95/pp
25 person minimum

All American

Tossed Green Salad with Ranch or Italian Dressing • Classic Potato Salad • Broccoli Salad • Fresh Baked Rolls and butter

*Your choice of one of the following:*
- Meatloaf with Mashed Potatoes
- Beef Stroganoff over Buttered Noodles
- Turkey a la King with White Rice
- Chicken Pot Pie

$14.45/pp
25 person minimum

Pan Pacific

Chow Mien Noodle Salad • Lychee Fresh Fruit Salad • Oriental Vegetable Blend • Steamed White Rice • Fortune Cookies or Almond Cookies

*Your choice of one entrée:*
- Beef and Broccoli Stir-Fry
- Pineapple Chicken
- Stir-Fried Vegetarian Pasta

$14.45/pp
25 person minimum

Rajun Cajun

Spinach Salad with Julienne Peppers, Walnuts and a Raspberry Vinaigrette Dressing • Creole Potato Salad • Fresh Cornbread with butter and honey • Creole Ratatouille

*Your choice of one of the following:*
- Cajun-Crusted Chicken Breast
- Louisiana-Style Roast Beef with a Mild Cajun Sauce
- Crispy Fried Catfish

$14.45/pp
25 person minimum

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
The Texan
Broccoli Slaw • Country Potato Salad • Barbeque Baked Beans •
Macaroni and Cheese • Fresh Baked Cornbread with butter and
honey
Your choice of one of the following:
• Barbeque Beef Brisket
• Barbeque Chicken
• Grilled Vegetable Pasta Toss

SERVED LUNCHES
Served lunches include a garden salad, two side dishes, dinner rolls with
butter and freshly brewed gourmet bean coffees and freshly brewed iced tea.

Grilled Breast of Chicken
Served with your choice of sauces (Mushroom Marsala, Creamy
Tarragon, or Marinara) and a choice of starch and vegetable.

London Broil
Marinated Flank Steak thinly sliced, smothered in a Marsala
Mushroom sauce.

Stuffed Pork Chop
Boneless Pork Chop stuffed with a Cornbread Pecan dressing
and highlighted with a Honey Pecan glaze.

Portobello Shiitake Stroganoff
A vegetarian version of the European Classic. Fresh Portobello
and Shiitake Mushrooms simmered in a vegetarian sauce and
served over rice.

Very Orange Roughy
Orange Roughy lightly sautéed and laced with Citrus sauce,
garnished with Mandarin oranges.

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necessary equipment to service your event.
LUNCH ACCOMPANIMENTS

Choose one from each column for your served lunches:

STARCHES
- Savory Rice Pilaf
- Wild Rice
- Confetti Rice Vegetable Medley
- Rosemary Roasted Redskins
- Twice Baked Potatoes
- Buttered Fettuccini
- Garlic Mashed Potatoes

VEGETABLES
- Zucchini, Yellow Squash, and Red Peppers
- Honey Glazed Carrots
- Broccoli with Roasted Walnuts
- Green Beans Almandine or Provencal
- Corn O’Brien

DESSERTS
- Chocolate Cake
- Mixed Berry Parfait
- New York Style Cheesecake with Strawberries
- Mini Dutch Apple Pies

GOURMET SERVED LUNCHEONS

Choose from above for your choice of sides.

- Chicken Cordon Bleu $18.85/pp
- Baked Salmon En Croute $18.95/pp
- Beef Tenderloin Medallions with Burgundy Sauce $22.75/pp
- Chicken Oscar $17.95/pp
- Petite Steak Oscar $19.95/pp

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
BEVERAGES

Please order by the gallon where appropriate. **Each gallon serves approximately 16 to 20 cups.**

Freshly Brewed Gourmet Bean Coffee $23.10/gl
Freshly Brewed Gourmet Bean Decaffeinated Coffee $23.10/gl
Hot Chocolate prepared with 2% milk *(seasonal)* $18.95/gl
Hot Cocoa Packets $1.60/ea
Assorted Fine Teas $1.10/bag
Hot Spiced Caramel Apple Cider *(seasonal)* $23.10/gl
Iced Tea with sliced lemons $13.95/gl
Lemonade $13.95/gl
Carafes of Fruit Juice $8.45/carafe

**Signature Flavored Punches**

- Cranberry Pineapple
- Cranberry Apple
- Mint Julep
- Jamaican Rum
- Sherbet
- Honey Brandy Eggnog
- Hot Buttered Cranberry
- Orange Pineapple

$19.95/gl

**Assorted Soft Drinks include:**

Pepsi® products 12 oz. can $1.40/ea
Bottled Water 20 oz. bottle $2.10/ea
Bottled Juices *(cranberry, orange, apple or pink grapefruit)* $2.00/ea
Bottled Assorted Ice Tea $2.10/ea
Iced Water Service without food order *(bottled water)* $2.10/ea

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
ALCOHOL BAR PRICING
Please refer to the Alcohol Policies section for further information. Bar pricing is based on a 2-hour event which includes set-up and breakdown.

Full Bar Accompaniments
Includes bar mixers, ice, disposable service, garnishes, juices, soft drinks, bartender fee, and cold storage of beverage products.

Beer/Wine Bar Accompaniments
Includes glassware, soft drinks and bartender fee.

$6.95/person plastic ware        $8.15/person glassware

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
## HORS D’OEUVRES

### HOT HORS D’OEUVRES
By the dozen, please order a minimum of 4 dozen.

#### Chicken
- Honey Drizzled Chicken Drummettes $15.95/dz
- Buffalo-style Chicken Wings with Bleu Cheese Dip $18.95/dz
- Chicken Satay with Spicy Thai Peanut Sauce $25.25/dz
- Sesame Chicken Bites $19.95/dz
- Coconut Chicken $33.55/dz
- Fried Chicken Tenders with Honey Mustard and Barbeque Sauce $21.95/dz
- Chicken Pot Stickers $22.95/dz
- Chicken Cornucopia $22.95/dz

#### Beef
- Mini cocktail Meatballs *(choice of Swedish or Barbeque)* $18.95/dz
- Mini Beef Wellingtons with Demi Glace $33.55/dz
- Beef Empanadas with Salsa $27.95/dz
- Tenderloin on a Sweet Potato Gaufrette $37.00/dz

#### Pork
- Sugared Bacon-wrapped Sausage $17.95/dz
- Pork Pot Stickers with Asian Sauce $22.95/dz
- Mini Sausage Pizzas $19.95/dz
- Kielbasa En Croute with Sauerkraut $26.25/dz

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sausage-stuffed Mushroom Caps</td>
<td>$29.45/dz</td>
</tr>
<tr>
<td>Classic Rumaki <em>(Bacon-wrapped Chicken Livers)</em></td>
<td>$21.95/dz</td>
</tr>
<tr>
<td><strong>Seafood</strong></td>
<td></td>
</tr>
<tr>
<td>Mini Crab Cakes with Remoulade Sauce</td>
<td>$29.45/dz</td>
</tr>
<tr>
<td>Sausage-stuffed Mushrooms</td>
<td>$25.25/dz</td>
</tr>
<tr>
<td>Bacon-wrapped Scallops</td>
<td>$43.95/dz</td>
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<tr>
<td>Crab Rangoon with Oriental Dipping Sauce</td>
<td>$26.95/dz</td>
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<tr>
<td>Sesame Crusted Scallops</td>
<td>$43.95/dz</td>
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<td><strong>Vegetarian</strong></td>
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<tr>
<td>Spanikopita</td>
<td>$21.00/dz</td>
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<tr>
<td>Frangelico Brie Bites</td>
<td>$29.95/dz</td>
</tr>
<tr>
<td>Cream Cheese Jalapeño Poppers</td>
<td>$9.85/dz</td>
</tr>
<tr>
<td>Mozzarella Sticks with Marinara Sauce</td>
<td>$15.95/dz</td>
</tr>
<tr>
<td>Mini Vegetable Egg Rolls</td>
<td>$9.85/dz</td>
</tr>
<tr>
<td>Mini Spinach Quiche</td>
<td>$12.60/dz</td>
</tr>
<tr>
<td>Cheese Quesadillas with Salsa</td>
<td>$23.95/dz</td>
</tr>
<tr>
<td>French Onion Tarts</td>
<td>$26.00/dz</td>
</tr>
<tr>
<td>Vegetable Cornucopia</td>
<td>$21.95/dz</td>
</tr>
<tr>
<td>Vegetable Pot Stickers</td>
<td>$21.00/dz</td>
</tr>
</tbody>
</table>

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**COLD HORS D’OEUVRES**

By the dozen, please order a minimum of 4 dozen.

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Assorted Tea and Finger Sandwiches <em>(Ham Salad, Chicken Salad, Cucumber and Cream Cheese, Tuna, Seafood, and Egg Salad)</em></td>
<td>$22.25/dz</td>
</tr>
<tr>
<td>Mini Stuffed Puffs <em>(Chicken Salad, Ham Salad, Tuna Salad, and Seafood Salad)</em></td>
<td>$17.95/dz</td>
</tr>
<tr>
<td>Fresh Fruit Kabobs</td>
<td>$28.35/dz</td>
</tr>
<tr>
<td>Prosciutto-wrapped Melon</td>
<td>$28.35/dz</td>
</tr>
<tr>
<td>Assorted Gourmet Canapés</td>
<td>$19.85/dz</td>
</tr>
<tr>
<td>Cherry Tomatoes Stuffed with Herbed Cream Cheese</td>
<td>$15.75/dz</td>
</tr>
<tr>
<td>Salami and Cream Cheese Coronets</td>
<td>$15.75/dz</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>$18.90/dz</td>
</tr>
<tr>
<td>Tenderloin-wrapped Asparagus</td>
<td>$27.95/dz</td>
</tr>
<tr>
<td>Salmon Skewers with a Citrus Sauce</td>
<td>$27.95/dz</td>
</tr>
<tr>
<td>Pepper-crusted Steak with Horseradish on Grilled Crostini</td>
<td>$31.50/dz</td>
</tr>
<tr>
<td>Silver Dollar Sandwiches <em>(Ham, Turkey, Roast Beef, Vegetarian)</em></td>
<td>$21.00/dz</td>
</tr>
<tr>
<td>Assorted Rollers <em>(Ham, Turkey, Roast Beef, Vegetarian)</em></td>
<td>$21.00/dz</td>
</tr>
<tr>
<td>Smoked Salmon <em>(serves 10)</em></td>
<td>Market Price</td>
</tr>
<tr>
<td>Chilled Cocktail Shrimp</td>
<td>Market Price</td>
</tr>
</tbody>
</table>

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GOURMET DIPS, DISPLAYS, CASUAL AFFAIRS, AND CARVING STATIONS

HOT DIPS AND CHEESES
Serves approximately 25 guests.

Wheel of Baked Brie En Croute with Bagel Chips or Crackers $78.75
Wheel of Baked Brie with Raspberry Sauce $68.75
Warm Parmesan Artichoke Dip with Tortilla Tips or Pita Chips $63.00
Hot Creamy Spinach Dip Served with Hawaiian Bread $36.75
Hot Crab Dip with Pita Wedges $36.75

COLD DIPS
Serves approximately 25 guests.

Chili Con Queso with Tortilla Chips $26.25
Fiesta Dip with Tortilla Chips $58.95
Hummus with Pita Chips $36.75
Tortilla Chips with Salsa $31.50
Savory Pesto and Sun Dried Tomato Cheesecake with Crackers $51.95

COLD DISPLAYS
Minimum 50 guests.

Antipasto $3.95/pp
Fresh Cut Vegetables with Dip $3.85/pp
Cascading Fresh Fruit setup $3.95/pp
Domestic and imported cheeses $3.95/pp
Poached Whole Salmon with accompaniments Market Price

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
OPTIONS FOR CASUAL AFFAIRS

Six-foot Submarine Sandwich *(Ham, Turkey, Roast Beef)* $94.45/ea

Three-foot Submarine Sandwich *(Ham, Turkey, Roast Beef)* $52.45/ea

16” Cheese Pizza *(8 slices or 20 squares)* $14.95/ea

Additional toppings *(Ham, Pepperoni, Sausage, Green Peppers, Mushrooms, Black Olives, Pineapple and Tomatoes, Bacon, Chicken)* $2.10/ea

CARVING STATIONS
All meat selections are sold by the whole piece and serve approximately 50 guests.

Roast Breast of Turkey with a Honey Mustard Spread $130.00

Roast Beef of Tenderloin, Horseradish Cream Sauce and Au Jus $185.00

Honey-glazed Ham with Mustard Sauce $160.00

Roast Pork Loin with Apple Jack Sauce $150.00

All selections are served with mini rolls and appropriate condiments. *Carver Fee - $50 for one hour of service, minimum one hour.*

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
SNACKS

ENERGIZE YOUR AFTERNOON WITH ONE OF OUR SPECIALTY BREAKS

Chocoholic Break
Skewered fruit accompanied by a side of chocolate dipping sauce. Freshly brewed gourmet bean coffee and decaffeinated coffee.

$10.55/pp
25 person minimum

Sweet and Salty Break
Assorted and individual bags of salty snacks displayed with a variety of snack size candy bars. Freshly brewed iced tea or lemonade.

$8.35/pp
25 person minimum

I’ll Diet Tomorrow
Chocolate fudge brownies, chocolate chip cookies, M&M’s®, Milky Way®, Snickers®, Reese’s®, and Butterfinger®. Ice cold chocolate and half-pints of milk.

$10.55/pp
25 person minimum

Ice Cream Social
Vanilla and chocolate ice cream served with chocolate, strawberry and butterscotch toppings with crushed peanuts, chocolate sprinkles, cherries, and whipped cream.

$10.55/pp
50 person minimum

Garden of Delight
Vegetable crudités with dip, fresh seasonal fruit tray, Terra® chips, bottled water, and freshly brewed iced tea.

$9.45/pp
25 person minimum

SWEET AND SALTY A LA CARTE
Please order by the dozen where appropriate.

Assorted Home Style Cookies
Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut

$13.25/dz

Freshly Baked Brownies
Fudge, Blonde, M&M’s®

$21.00/dz

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
**Finger Dessert Bars**
Oatmeal Raisin, Seven Layer Cookies, Peanut Butter Chocolate, Rice Krispies® Treats, Pumpkin, Oreo® Cookie, Chocolate Chip, Apple, Fudge Nut Bars, Lemon Berry, Chocolate Marble  

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Assorted Mini Desserts</strong></td>
<td>$19.95/dz</td>
</tr>
<tr>
<td><strong>Chocolate Dipped Strawberries</strong></td>
<td>$31.50/dz</td>
</tr>
<tr>
<td><strong>Tea Cookies</strong></td>
<td>$9.45/dz</td>
</tr>
<tr>
<td><strong>Petite Chocolate Brownies</strong></td>
<td>$13.25/dz</td>
</tr>
<tr>
<td><strong>Individual Bags of Pretzels &amp; Potato Chips</strong></td>
<td>$1.10/ea</td>
</tr>
<tr>
<td><strong>Mixed Nuts</strong></td>
<td>$22.95/lb</td>
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<tr>
<td><strong>Assorted Mints</strong></td>
<td>$12.60/lb</td>
</tr>
<tr>
<td><strong>Potato Chips with Ranch Dip</strong></td>
<td>$18.95/lb</td>
</tr>
<tr>
<td><strong>Tortilla Chips with Salsa</strong></td>
<td>$22.95/lb</td>
</tr>
<tr>
<td><strong>Chex Mix (minimum 2 lb. bag)</strong></td>
<td>$17.95/bag</td>
</tr>
<tr>
<td><strong>Pretzels</strong></td>
<td>$7.35/lb</td>
</tr>
</tbody>
</table>

*One pound serves approximately 15 people.

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
SERVED DINNER

Dinner service includes your choice an entrée, Flames Signature Salad, vegetable, starch, dinner rolls and butter, freshly brewed gourmet bean coffees, iced water, and iced tea. Minimum of 25 people.

SALADS

Our Flames Salad is included with all fine dining entrées. Gourmet composed salads may be substituted for additional charge.

Flames Salad
Blossoming Gourmet greens served with red and yellow tear drop tomatoes topped with parmesan crisp and finished with raspberry vinaigrette.

Additional Gourmet Salad Options - add $3.00 per person:
- Traditional Caesar Salad
- Fruited Spinach Salad
- Grecian Mesclun Salad
- Pear and Walnut Spring Salad
  Grilled Jumbo Shrimp & Scallops served with a Red Pepper Coulis (Add $6.00/person)

ENTRÉE SELECTIONS

POULTRY

Chicken Marsala $18.95/pp
Pan seared boneless Breast of Chicken topped with a Marsala Wine and Mushroom sauce.

Chicken Saltimbocca $20.95/pp
Sautéed Chicken Breast topped with fresh sage, Prosciutto Ham and Provolone cheese.

Chicken Oscar $24.95/pp
Grilled Chicken Breast topped with asparagus, lump Crabmeat and Hollandaise sauce.

Chicken Piccata $18.95/pp
Sautéed Breast of Chicken with a fresh lemon and White Wine Caper sauce.

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
**Herb Chicken**
Marinated Chicken Breast grilled to perfection and topped with a Thyme Lemon butter sauce.

**Chicken Carfacio**
Sautéed Boneless Breast of Chicken with Artichoke Hearts and a touch of garlic served in a creamed Mushroom sauce.

**BEEF**

**Steak Diane**
Pan-seared Beef topped with Dijon Mustard sauce.

**Contri Filet**
Roasted Filet of Beef with asparagus, smoked Gouda, roasted red peppers highlighted with a demiglace.

**Roasted Prime Rib of Beef**
Slow-roasted Prime Rib served with a flavorful brown sauce.

**London Broil**
Slow-marinated Flank Steak with a hint of garlic, sliced thin and finished with Sherried Mushroom sauce.

**Steak Oscar**
Filet of Beef topped with fresh asparagus, a generous portion of lump Crabmeat and Hollandaise sauce.

**SEAFOOD**

**Grilled Salmon**
Grilled Salmon with an herb Bure Blanc sauce.

**Shrimp and Scallops Florentine**
Sautéed Shrimp and Scallops with spinach in a lemon sauce served over rice.

**Seared Ahi Tuna**
Ahi Tuna marinated in a Sesame Hoisin marinade. *(Served Medium rare.)*

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
**White Fish with Mango Relish**  
Pan-seared White Fish topped with a Mango relish.  
$19.90/pp

**VEGETARIAN**

**Medley of Marinated Roasted Vegetables**  
An array of marinated roasted vegetables consisting of yellow squash, zucchini, peppers, Portobello mushroom, cherry tomatoes, asparagus and carrots. Served with a wild rice blend.  
$18.85/pp

**Four Cheese Ravioli**  
Served with a wild Mushroom sauce.  
$17.95/pp

**Vegetables**  
*Please choose one:*  
- Sauté Carrots  
- Green Bean Provencal or Almandine  
- Steamed Broccolini  
- Steamed Vegetable Medley  
- Roasted Root Vegetables

**Starch**  
*Please choose one:*  
- Wild Rice blend  
- Parmesan Risotto  
- Horseradish Mashed Potatoes  
- Potato Croquettes (*minimum 25 people*)  
- Sun Dried Tomatoes and Basil Pasta  
- Oven-roasted Potatoes  
- Smashed Potatoes with Boursin Cheese and Chives  
- Couscous with Tomato and Basil  
- Sweet Potato Mash  
- Confetti Rice

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
DESSERTS

New York-style Cheesecake (choice of fruit topping) $4.25/pc
Tiramisu $4.75/pc
Chocolate Decadence $4.95/pc
Mile-high Fruit Pie (Apple, Cherry or Blueberry) $3.65/pc
Key Lime Pie $4.25/pc
Chocolate Cake $3.65/pc
Carrot Cake $4.25/pc
Fresh Strawberry Shortcake $3.45/pc
Lemon Meringue Torte $4.25/pc
Cannoli $3.25/pc
Individual Fruit Tarts $4.75/pc
Individual Apple Pies $4.75/pc

Fondue
For Larger gatherings of 50 or more guests, nothing goes over like fondue. Fondue flavor choices include white chocolate, dark chocolate, pink vanilla, and caramel. Price per person includes Chocolate Fountain and Chocolate.

Fruits of Fondue $15.95/pp
Grapes
Pineapple
Cantaloupe
Banana
Strawberry
Orange

Snacks of Fondue $13.65/pp
Pretzels
Pound Cake
Graham Crackers
Vanilla Wafer
Orange Cake
Donut Holes
Marshmallows

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.
### CELEBRATION CAKES

Your choice of flavors and type of decoration.

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>9-inch Round Double Layer Cake</td>
<td>$52.50/ea</td>
<td>10</td>
</tr>
<tr>
<td>Single Layer Half Sheet Cake</td>
<td>$105.00/ea</td>
<td>40</td>
</tr>
<tr>
<td>Single Layer Full Sheet Cake</td>
<td>$157.50/ea</td>
<td>75</td>
</tr>
</tbody>
</table>

### Butler Service

- Cake Cutting Charge: $1.00/PP
- Cake Cutting and Service: $1.75/PP

Per person cost includes disposable serving ware (plates, cups, cutlery, tongs, etc.) and other necessary equipment to service your event.