Baldwin Wallace University
Dining Services
Welcome

Policies and Procedures

**Baldwin Wallace Dining Services** utilizes their culinary expertise to provide a professional, friendly service and a wide selection of gourmet foods. This guide will be a useful tool as you plan your special event.

Relax…planning your event will be an enjoyable experience with the help of our dedicated staff. We are ready and willing to assist you. Please contact **Dining Services** at (440) 826-2412.

**Where to Start?**

Welcome and thank you for including **BW Dining Services** in the planning of your special event. We take pride in pleasing our guests in every way possible. This guide has been developed to assist you in planning your menu and service needs. It will offer ideas and suggestions to generally design your event, any size or style, to be a success. Our professional catering staff can offer ideas, suggestions and alternatives to ensure that your event is a success.

**What about Menu and Services?**

Please contact Dining Services after your room or area is reserved and confirmed. Events such as coffee breaks, served meals, buffets or receptions may be easily arranged from this guide with a phone call (440) 826-2412.

If your event requires a custom menu or special services please call Donna Tobin, Catering Manager, for a personal appointment.

A menu selection is needed two (2) weeks prior to your event. A selection of the same served meal is requested for all guests, the exception being for people with special dietary needs.

Rev: 3/14
What about Planning Steps for a Catered Event?

Determine your event’s location. Reserve the room or area for the event with the appropriate Facility Scheduler. For events in the Union, please contact the Scheduling Office (440) 826-2354. To ensure the services you need at your event, please notify our office (440) 826-2412 at least ten (10) working days prior to the event. Events planned with less time may limit the options we are able to provide. Please inform Dining Services of any special dietary requests. Verify with Dining Services (440) 826-2412 the time your group plans to eat their meal. If dinner is started at 7:00 p.m. or later, there is an additional charge of $.50 per person for every 15 minutes after 7:00 p.m.

What about Guarantees and Billing?

To help plan your event, we ask that your final guaranteed number of guests be confirmed three (3) business days prior to the event by calling the Scheduling Office (440) 826-2354 for events in the Union. Call Dining Services (440) 826-2412 for events scheduled elsewhere on campus. You will be charged for the number of guaranteed guests, unless your actual number is higher. If a guarantee is not given, the original estimated count will be used as a guarantee, and you will be billed for that amount. Dining Services will prepare food for 5% over the guarantee.

Late Reservations: Normally, menus and service details should be in place two weeks prior to your event. There may be a 15% late fee charged based on your total bill for catering requests placed with less than three (3) working days notice.

Cancellations: For most functions, cancellations will be accepted three (3) working days prior to the event without any cancellation charges. Cancellations after the final guarantee is given will incur costs accrued to that point.

Delivery Charges: Monday through Friday 8:00 a.m. – 4:00 p.m. - $22.00 per hour (for each staff member’s services with a minimum charge of $11.00). Before 8:00 a.m. and after 4:00 p.m. and Weekends - $33.00 per hour (for each staff member’s services with a minimum charge of $16.50). If a building and/or room are not unlocked and a return trip is necessary, an additional delivery charge will be added.
**Upgrades:** Any special arrangements, such as flowers, special services, various equipment uses, and other costs are subject to additional charges. Linen table covers and napkins are available at an additional charge ($1.00 per person) unless included in the menu price. Fresh flowers can be arranged through Dining Services at market cost.

**Pricing:** Prices quoted within reflect catering charges on the BW Campus whenever the University is open. Prices are subject to change and may vary from the prices printed in this document. Prices are guaranteed for 90 days following our written quote and are based on your original estimated number of guests.

All prices are for events in the Student Union. Additional trucking and labor charges will be charged depending on the location of your event on campus. Delivery, setup and pickup only a minimum of $40.00. If service is required, attendants are assigned at a rate of 1 per 65 guests. Attendants charge is $30.00 per hour per attendant. Additional Beverage Service is assigned at a rate of 1 per 65 guests. Attendants charge is $30.00 per hour per attendant.

**Are there any other charges to be considered?**

All events include a two-hour service time. Buffet lines remain open for one hour, unless arranged otherwise. Functions requiring additional serving time will necessitate additional charges. If your program follows a catered meal, we recommend scheduling a 15-minute break to allow for clean up and to avoid an additional charge for extended serving time.

**Miscellaneous Charges:** Special decorations and flowers are not included in our price, but may be arranged through Dining Services. If special equipment, china or tables are required, we will rent the needed items and add the rental charge to your bill. You will be made aware of this additional expense when the final arrangements for the events are made. If we supply the China, Glassware and Silverware there is an additional $3.00 per person charge. For events outside of the Union we will use disposable paper plates, cups, napkins, forks, knives and spoons. White plastic plates, plastic Reflection silverware and clear plastic cups are available for an additional charge.

**Leftovers:** We will prepare a sufficient amount of food to meet the needs of your group. We try to plan your catered event so that there will be little or no food left. Please remember that because of health regulations, *leftovers may not be taken* from the catered event.
**Breakfast**

**Continental Breakfast**  $4.50 per person  
Coffee (Regular and Decaf) and Hot Tea, Carafes of Juices*  
And Two Bakery Items**

**Dean’s Breakfast**  $9.50 per person  
Juice*, Fresh Fruit Salad, Scrambled Eggs, Choice of Bacon or Sausage Patties, One Bakery Item**, Bagels, Coffee & Tea

**Professor’s Breakfast**  $6.95 per person  
Oatmeal Cereal Cups, Cereal with Milk, Individual Yogurts, Fresh Fruit Salad, Two Bakery Items**, Coffee, Tea & Juice*

**EMBA Breakfast Buffet**  $11.25 per person  
Juice*, Fresh Fruit Salad, Yogurt with Toppings, Scrambled Eggs, Breakfast Potatoes, Bacon & Sausage Links, Choice of either French Toast or Pancakes, Two Bakery Items**, Coffee & Tea.

*Choice of two: Orange, Apple, Cranberry

**Bakery Items: Bakeshop Muffins, Assorted Bagels, Cinnamon Rolls, Danish, Petite Danish, Coffee Cakes (Apple, Jewish Sour Cream, Peach)
Breakfast

Served Breakfast

**Early Riser Breakfast** $9.50 per person
Juice*, Breakfast Quiche or Quiche Lorraine,
Fresh Fruit Slices, Choice of two: Muffins, Scones,
Danish or Bagels, Coffee (Regular and Decaf) and Hot Tea

**President’s Special** $11.75 per person
Juice*, Omelets (Prepared at tables)
Toppings include, bacon, sausage, ham, mushrooms,
green onions, green peppers, cheese and salsa,
Bakeshop Muffins or Bagels
Coffee (Regular and Decaf) and Hot Tea

**BW Classic** $10.50 per person
Juice*, Fresh Fruit Salad, Scrambled Eggs, Bacon or Sausage,
Breakfast Potatoes, Scones & Bagels,
Coffee (Regular and Decaf) and Hot Tea

*Choice of two: Orange, Apple, Cranberry
Lunch

Create Your Own Lunch
(Choose any Combination)

**Soup & Salad $11.50 per Person
**Soup & Sandwich $10.25 per Person

**Beverage and Dessert Included
Soup: Choice of One: Broccoli Cheese, Chicken Noodle, Harvest Grain w/Portabella Mushrooms or Italian Wedding

Salad Plate: Choice of One: Chicken Caesar Salad, or Turkey Basil Almond Salad with Bacon and Fruit

Sandwich and Wraps: Choice of One: Club Sandwich
*(Ham, bacon, Swiss cheese, lettuce, tomato on toasted bread)*
Italian Deli Sandwich* (Ham, beef pastrami, provolone cheese, lettuce, tomato, onions with Italian Dressing)
The Hornet* (Chipotle turkey, mozzarella cheese, lettuce, tomato, onions with Honey Dijon Sauce)
Veggie Go Round* (Tomatoes, cucumbers, alfalfa sprouts, green pepper, mushrooms, onions with Ranch Dressing)

*Bread: Choice of Two: Italian, Rye, or Wheat Bread, Kaiser Rolls, Croissants, Spinach, Wheat or White Wraps, and Fresh Baked White or Wheat Sub Rolls

Assorted Silver Dollar Sandwiches or Mini Croissants
*(Ham, Roast Beef or Turkey with Cheese, and Vegetarian on Dinner Rolls Or Buttery Mini Croissants) 2 per Person*

Desserts: Homemade BW Cookies

Beverages: Choice of Two Coffee, Iced Tea, Lemonade, or Canned Pop
Lunch

Luncheon Salads

Grilled Chicken Caesar Salad $9.95 per person
(Stripes of Italian Marinated Chicken served over a bed of chopped romaine lettuce and seasoned with black pepper, lemon juice and parmesan cheese, and tossed with Creamy Caesar Dressing)
Assorted Rolls and Muffins

Turkey Basil Almond Salad with Bacon and Fruit $13.95 per person
(Shredded turkey combined with mayonnaise, fresh basil, sesame oil, Oriental chili oil, lime juice and black pepper. Served on a bed of fresh chopped greens with fresh fruit and bacon curl, garnished with toasted almonds)
Assorted Sweet Breads with Whipped Cream Cheese and Whipped Butter

Salmon with Baby Greens $13.95 per person
(Salmon breaded with panko, Grey Poupon mustard and Parmesan cheese. Served on a bed of fresh chopped baby greens)
Pita Wedges

Oriental Beef $8.95 per person
(Beef marinated in a Saté Marinade and served over chopped romaine, bok chop, nappa cabbage, carrots, red and green peppers)
Assorted Rolls and Muffins

Beverages: Coffee, Iced Tea and Pop
Lunch

Soup and Salad Buffet
(Minimum 30 People)

$12.50 per Person

Salads: Choice of Three
Broccoli Marinade Salad  Caesar Salad
Chicken Salad  Fresh Fruit Salad
Garden Tossed Salad  Mandarin Orange Spinach
(Italian and Ranch Dressing)  (Poppy Seed and Mango Chardonnay Dressing)
Seven Layer Salad  Tabbouleh
Tomato Basil Couscous  Tortellini Salad
Tuna Salad  Wheat Berry Fruit Medley

Soup: Choice of One
Chicken Noodle  Broccoli Cheese
Cream of Potato with Bacon  Vegetarian Garden

Dessert: Assorted Homemade Cookies

Served with Multigrain Baguette Bread and Assorted Rolls

Beverages: Coffee, Iced Tea and Pop
Lunch

Specialty Luncheons

Pizza & Salad  $7.95 per person
Pizza (Cut 8) (We suggest two slices per person)
Choice of Pepperoni, Italian Sausage, Mushroom and Cheese
Garden Tossed Salad with Dressing
(Italian and Ranch Dressing)

Deli Lunch Tray  $8.95 per person
Choice of Three:
Turkey, Ham, Roast Beef, Salami,
Choice of Two:
Marble, Cheddar, American,
Provolone, Pepper Jack, Swiss
or Havarti

Accompanied with: Lettuce & Tomato Slices, Sweet & Dill Pickles
Fresh Breads: (Choice of Italian, Wheat, or Rye Breads, Kaiser Rolls, Croissants)
Assorted Bags of Potato Chips or Potato Salad
Condiments
Hot soup du jour can be added for a heartier meal for an additional charge of $2.25 per Person.

Baked Potato Bar & Soup Du Jour  $8.95 per person
Soup Du Jour
Baked Potato with Toppings

Toppings: Choice of Four
Sour Cream and Butter
Bacon Crumbled
Diced Tomatoes
Grilled Onions
Chili – Meat or Vegetarian (For an additional charge of $2.25 per Person)

Desserts: Assorted Homemade Cookies
Beverages: Coffee, Iced Tea and Pop
Lunch

Lunch Buffet
(Minimum 30 People)
Regular Buffet – Three Entrees $13.50 per Person
Lite Buffet – Two Entrees $12.50 per Person

Soup du jour
Salad Bar
Choice of either two or three entrees

Roast Beef
Herb Baked Chicken
Beef Batter Pub Style Fish
Pasta Primavera
Broccoli Rice Casserole
Pierogies with Grilled Onions
Apricot Glazed Chicken
Turkey Tetrazzini
Baked Pasta with Meat or Marinara Sauce
Pasta with Tomato, Basil and Feta Cheese
Broccoli Cheese Quiche
Macaroni & Cheese

Potato or Rice: Choice of One
Whipped Potatoes with Gravy
Au Gratin Potatoes
Harvest Blend Rice
Parsley Buttered Potatoes
Roasted Red Skin Potatoes
Rice Pilaf

Two Vegetables du jour
Assorted Rolls and Muffins

Beverage: Coffee, Iced Tea and Pop

Dessert Bar:*
Cake, Trifle, Cream Pies, Fruit Pies and Cookies

*Our Bakeshop will make the dessert selection. If a BW favorite is requested there may be an additional charge.
Lunch

Served Luncheon

Entree Selection: Choice of One
Accompaniments: Unless noted, all entrees come with either BW Fruited Tossed Salad or Garden Tossed Salad, Whipped Potatoes, Redskin Potatoes or Wild Rice Blend. Your choice of vegetables are Broccoli Florets or Prince Charles Blend (Whole green beans, wax beans and baby carrots). Asparagus may be substituted for an additional charge of $2.25 per person.

Slow Roasted Open Face Roast Beef or Turkey Sandwich
$9.95 per Person

French Dip Sandwich
(Slow roasted beef on a crusty roll)
$9.95 per Person

Lemon Pepper Tilapia
$9.95 per Person

Broccoli Cheese Quiche or Garden Vegetable Quiche
(Cauliflower, onion, carrots, mushrooms and broccoli)
Fresh Fruit Slices (Cantaloupe, Honeydew & Pineapple)
$8.95 per Person

Grilled Marinated Boneless Chicken Breast
$10.95 per Person

Chicken Piccata
(Sautéed chicken breast topped with a delicious blend of garlic, lemon juice and Chablis)
$10.95 per Person

Chicken Stroganoff
$10.95 per Person

Vegetarian Entrees: Choice of One
Portabella Mushroom Parmesan
Eggplant Parmesan
Cavatappi Pasta with Sun-dried Tomatoes & Artichokes
Dinner

Classic Colony Dining Room Dinner Buffet

(Minimum 30 People)

Regular Buffet—Two Entrees from Selection A and one from Selection B $13.95 per Person
Lite Buffet—One entrée from Selection A and one from Selection B $12.95 per person

Soup Du Jour
Salad Bar

Selection A:
Roast Beef*
Veal Parmesan
Roasted Pork Loin*
Crumb Topped Cod
Beer Batter Fish
Chicken Marsala

Selection B:
Baked Rotini Marinara
Broccoli Rice Casserole
Cavatappi with Sun Dried Tomatoes and Artichokes

Soup Du Jour

Baked Rotini Marinara
Broccoli Rice Casserole
Cavatappi with Sun Dried Tomatoes and Artichokes

*These items can be Chef Carved for an additional charge of $2.00 per person.

Potato or Rice: Choice of One
Whipped Potatoes with Gravy
Roasted Red Skin Potatoes
Harvest Blend Rice

Dinner Rolls

Beverage: Coffee, Tea and Pop

Dessert Bar**
Cake, Trifle Cream Pies, Fruit Pies and Cookies

**Our Bakeshop will make the dessert selection. If a BW favorite is requested, there may be an additional charge.

Linen: An Additional Charge of $1.00 per person
**Dinner**

**Italian Dinner Buffets**
*(Minimum 30 People)*

**Lasagna Buffet**: $11.95 per person  
Garden Tossed Salad with Italian or Ranch Dressing  
Beef Lasagna, Vegetable Lasagna, Garlic Breadsticks  
Coffee, Iced Tea and Pop

**Pasta Buffet**: $9.95 per person  
Garden Tossed Salad with Italian or Ranch Dressing  
Two varieties of Cooked Pasta, Meat Sauce, Marinara Sauce, Alfredo Sauce, Meatballs*, Italian Sausage*, Garlic Breadsticks

**Dessert: Choice of One**  
Vanilla Ice Cream with Assorted Toppings  
*(Chocolate, Strawberry, and Caramel Sauce, Sprinkles, Chopped Nuts, Cookie Crumbles or Mini M & M’s)*  
*Or*  
Assorted Cookies

Beverages: Coffee, Iced Tea and Pop

*For an additional charge of $3.00 per person, Chicken or Veal Parmesan may be substituted for one of the Meat Items*
Dinner

Dinner Buffet in Ballroom
$16.95 per person
Premium Beverage Service Extra $.50 per Person
(Includes: Pepsi, Diet Pepsi and Sierra Mist)

Green Salad: Choice of One
Garden Tossed (Ranch, Italian or French Dressing)
Spinach Mushroom (Poppy Seed or Mango Chardonnay Dressing)
Caesar (Creamy Caesar Dressing)

Mixed Salads: Choice of Three
Ambrosia Salad
Tomato Basil Couscous
Four Bean Salad
Zucchini & Tomato Salad
Quinoa Salad with Spinach and Grilled Corn

Carving Station: Choice of One
Roast Beef
Honey Glazed Ham

Selection A: Choice of One
Veal Parmesan
Crumb Topped Fish
Lemon Pepper Pollock
Beer Batter Fish
Fried Chicken
Herb Baked Chicken
Beef Tips with Noodles

Selection B: Choice of One
Baked Rotini with Marinara Sauce
Pasta Primavera
Vegetable Garlic Spaghetti
Broccoli Rice Casserole
Cavatappi with Sun Dried Tomatoes & Artichokes
Cheese Ravioli with Marinara
Macaroni & Cheese

Potato or Rice: Choice of One
Whipped Potatoes with Gravy
Au Gratin Potatoes
Harvest Blend Rice
Parsley Butter Potatoes
Roasted Red Skin Potatoes
Rice Pilaf

Two Vegetables Du Jour
Dinner Rolls
Beverage: Coffee and Iced Tea

Dessert Bar*
Cake, Trifle, Cream Pies, Fruit Pies and Cookies
*Our Bakeshop will make the dessert selection. If a BW favorite is requested there may be an additional charge.

(Linen Tablecloths and napkins included in the price of a ballroom buffet.)
Dinner

Served Dinners

Dinner Selection: Choice of One
Accompaniments: Unless noted, all entrees come with either Rustic Romaine Wedge, Mandarin Orange Spinach Salad or an Artisan Salad, Garlic Mashed Potatoes, Roasted Redskin Potatoes or Rice Pilaf. Your choice of vegetables are Fresh Green Beans or Malibu Blend (Orange and yellow carrots, cauliflower and broccoli) or Grilled Vegetables. Asparagus may be substituted for an additional charge of $2.25 per person.

Chef Carved Roast Beef au jus $14.95 per person
Marinated London Broil with Merlot Demi-Glaze $16.95 per person
Apricot Glazed Chicken Breast $13.95 per person
Chicken Marsala $13.95 per person
Kentucky Bourbon Chicken on a Bed of Sautéed Spinach $14.95 per person
Chipotle BBQ Pork Roast $15.95 per person
Veal Marsala $18.95 per person
Poached Halibut $21.95 per person
(Halibut poached in White Wine, fresh ginger, green onions and lime juice)
Grilled Salmon with Citrus Salsa $19.95 per person
(A refreshing blend of oranges, pineapples, cilantro, shallots, jalapeño peppers, red peppers and vinegar)
Sliced Beef Tenderloin with Sautéed Shrimp $29.95 per person
Tenderloin Medallions Continental $24.95 per person

Vegetarian Selections: Choice of One
Vegetable Napoleon or Portabella Mushroom Florentine

Linen tablecloths and napkins included in the price of a served dinner
Dessert Selections

Cakes
Carrot Cake - $3.50
Chocolate Cake - $2.50
Yellow Cake with Fudge Frosting - $2.50
Coconut Nut Cake - $3.50

Pies
Apple Streusel Pie - $2.75
Upside Down Apple Walnut Pie - $3.25
Chocolate Layered Cream Pie - $2.95
Chocolate Mint Pie - $2.95
Cookies and Cream Pie - $2.95
French Silk Pie - $2.95
Fruits of the Forest Pie - $2.75
(Apples, rhubarb, blackberries, raspberries, & strawberries)
Peach Berry Pie - $2.75
(Peaches, blueberries & cherries)
Strawberry Cream Silk Pie - $2.95

Cheesecake
New York Cheesecake with Cherries - $4.50
Chocolate Cheesecake - $4.50

Ice Cream
Vanilla Ice Cream with Strawberry Sauce - $2.75
or Hot Fudge
Picnic

Picnic Menus

Classic Picnic  $10.50 per person
(Minimum 30 People)
Hamburgers/Buns, Hot Dogs/Bun, Gardenburgers/Bun,
American Cheese, Lettuce and Tomatoes, Chopped Onions,
Baked Beans, Potato or Macaroni Salad (Choice of One), Watermelon
Slices, Chocolate Chip Cookies and Condiments

BBQ Picnic  $15.95 per Person
(Minimum 30 People)
BBQ Ribs, Grilled Chicken, Grilled Potatoes, Grilled Vegetables
(Marinated Zucchini, Yellow Squash, Red Onions, Red Peppers and Mushrooms)
Coleslaw, Fruit Salad, Rolls and Butter and Chocolate Chip Cookies

Country-Style Picnic  $12.95 per Person
(Minimum 30 People)
Marinated Chicken Breast/Bun, (Lettuce and Tomatoes),
Italian Sausage Sandwich with Peppers and Onions, 5 Bean Casserole,
Potato or Macaroni Salad (Choice of One), Tomato and Zucchini Salad,
Fruit Salad and Chocolate Chip Cookies

“Unkabob” Kabob Picnic  $18.95 per Person
(Minimum 30 People)
Salad of Artisan Greens, Grilled Beef Tenderloin Chunks,
Grilled Chicken Chunks, Grilled Vegetables (Marinated Zucchini, Yellow Squash,
Red Onions, Red Peppers and Mushrooms), Red Skin Potatoes, Harvest Blend
Rice, Rolls and Butter and Melon Wedges

Gourmet Picnic  $14.95 per Person
(Minimum 200 People)
Salads: Steakhouse Potato Salad, Tricolored Pasta Salad, Tomato
Couscous Salad, Broccoli Marinade Salad

Sandwiches: Marinated Chicken Breast, Hamburgers, Italian Sausage
and Gardenburgers

Toppings: Assorted Cheeses, Pickles, Peppers, Mushrooms, Onions
and Tomatoes

Desserts: Brownies, Apple Pie Squares, Homemade Cookies

Beverages: Iced Tea, and Lemonade, Coffee Available upon Request
Something Special

Tea Party Luncheon  $16.95 per Person
Broccoli Cheese Soup
Mooreland Salad
(Mesclun Spring Mix, Dried Cranberries, Blueberries, Mandarin Oranges and Pecans)
Assorted Finger Sandwiches  (Shaved Turkey on Orange Muffins, Shaved Ham on Multigrain Baguette and Cream Cheese on Banana Nut Bread)
Scones, Cherry Cheese Tarts, Shortbread Cookies, Chocolate Truffles, Pecan Tassies, Salted Pretzel Caramel Brownie, Lemon Bars, Assorted Kolacky, Chocolate Mousse in Martini Glasses, Chocolate Covered Strawberries
Assorted Teas, Herbal Teas and Chai Tea

Afternoon Tea Reception  $17.95 per person
Assorted Finger Sandwiches  (Shaved Turkey on Orange Muffins, Shaved Ham on Multigrain Baguette and Cream Cheese on Banana Nut Bread)
Broccoli Cheese Quiche
Fruit Tartlets, Lemon Bars, Cherry Cheese Tarts, Brownie Points, Pecan Tassies, Shortbread Cookies, Cream Puffs, Chocolate Buckeyes, Chocolate Covered Strawberries
Assorted Teas, Herbal Teas, and Chai Tea

Teatime Fare $16.50 per person
Choice of one: Spinach Mushroom or Caesar Salad
Choice of one: Broccoli Marinade or Corn, Avocado and Tomato Salad
Choice of one: Quinoa Spinach w/Corn, Farro with Tomatoes and Herbs or Israeli Couscous with Tomatoes Salad
Fresh Fruit Salad
Choice of one: Grilled Chicken or Chicken Piccata
Choice of one: Pasta Primavera with Grilled Vegetables or Garlic Pasta with Vegetables
New York Cheesecake with Blueberry or Strawberry Sauce
Coffee, Hot Tea and Iced Tea
Dessert Reception

Cookies & Coffee  $4.25 per person
(Minimum 30 People)
Deluxe Pastries, Party Cookies
Regular Coffee, Decaf Coffee, Hot Tea and Iced Tea

“Top Your Own Cheesecake”  $8.95 per person
(Minimum of 30 People)
New York Cheesecake, and Chocolate Cheesecake
Toppings: Strawberries, Cherries, Blueberry or Chocolate Sauce
Regular Coffee, Decaf Coffee, Vanilla Cream Coffee, Hot Tea and Iced Tea

Shooters, Berries & Cheese  $14.95 per person
(Minimum of 30 People)
Warm Brie with Apple Wedges and Grapes, Water Crackers, Assorted Dessert Shooters, Fresh Strawberries with Assorted Dips (Chocolate, Caramel and Strawberry Yogurt), Chocolate Truffles, Mixed Nuts, Dinner Mints
Coffee, Decaf Coffee, Hot Tea

May be added on for an additional $2.50 per person
Brie Cheese Wheel With Apricot or Raspberry Glaze, Apple Slices and Grapes and Water Crackers

Fruit & Delicacies  $8.95 per person
(Minimum 50 People)
Fruit and Cheese Display, Assorted Nanaimo Bars (Cappuccino, Irish Cream Peanut Butter Chocolate and Original), Cherry Cheese Tarts, Mini Cream Puffs, Salted Pretzel Caramel Brownie, Coffee, Lemonade Punch and Iced Tea

Ice Cream Social  $8.95 per person
(Minimum of 30 People)
Vanilla and Chocolate Ice Cream with Chocolate, Strawberry or Caramel Sauce
Toppings: Walnuts, Rainbow Sprinkles, Mini M & M’s, Oreo Cookie Crumbs, Cherries, Pretzels and Whipped Topping

Chocolate Fountain  $4.25 per person
(Minimum of 100 People)
Chocolate Fondue Served with Pretzel Sticks, Marshmallows, Pineapple Chunks, Whole Strawberries, Grapes, Maraschino Cherries and Graham Crackers

Beverages  $2.25 per person
Coffee: Regular and Decaf, Vanilla Cream Coffee
Lemonade, Infused Water with Citrus or Cucumbers, or Hot Spiced Cider (Seasonal)