



Sahm's At Parkwood Catering Menu

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Catering Menus

Sahm's provides complete food and beverage service for a variety of events. The following menus are suggested for your convenience and can be customized to meet your specific needs. **For large events, menu selections should be finalized seven days prior to your event.** For events larger than 400 guests please ask about special pricing. All applicable prices will be subject to the appropriate food and beverage tax.

Deposits

We require a 25% deposit for all business and private functions exceeding 75 people. Deposits are considered a down payment for the event and will be credited to your final bill. Deposits are refundable if we are notified at least fourteen business days prior to the event.

Billing

Payment is due on the date of the event. An itemized invoice will be presented at the completion of the event. **All charges will be based upon the guaranteed or actual attendance, whichever is greater.** Acceptable forms of payment include cash and personal or business checks. Visa, MasterCard, Discover, and American Express are also accepted.

Tax Exempt Clients

Clients and/or organizations that are tax exempt are required by law to provide Sahm's with a tax exempt certificate on the date the event is booked.

Facilities

Sahm's is a preferred vendor at several venues in and around the extended metro area of Indianapolis. We do travel up to 75 miles, but full menu availability is subject to chef and coordinators' discretion. Ask your coordinator for a list of approved venues.

Special Menus

Do you have something in mind that is not on our menu? We can arrange a menu to fit your needs. We have catered over 40,000 events since 1986, and we have the culinary experience to make your special menu just that - special. We are always happy to accommodate any dietary restrictions your guests may have; however, we are not a nut, gluten, dairy or shellfish free facility and cannot guarantee there will not be cross contamination.

- All food/beverage orders include complimentary disposable tableware
- All food/beverage orders include complimentary buffet tables and buffet linens upon request

Service and Delivery Charges

Delivery	Determined by mileage
Pick Up	Determined by mileage
Catering Fee	20% service fee for full service events
Plated Meal	Additional \$5.00 per guest
Passed Hors d'oeuvres	Additional \$2.00 per guest
Entrée China – Entrée Plate, Salad Plate and Metal Flatware	\$4.00 per guest
Hors d'oeuvres China	\$2.00 per guest
Dessert China	\$1.00 per guest
Table Glassware	\$1.00 per guest
Bar Glassware	\$3.00 per guest
China Cup & Saucer	\$1.50 per guest
Entrée Scrollware – Entrée Plate, Salad Plate and Scrollware Utensils	\$1.25 per guest
Hors d'oeuvres Scrollware	\$.50 per guest
Dessert Scrollware	\$.50 per guest
Beverage Scrollware	\$.25 per guest
Bar Scrollware	\$.50 per guest
Napkin Rental	Starting at \$.35 per napkin
Table Cloth Rental	Starting at \$8.00 per linen
Table Rental	Starting at \$8.00 per table
Cake Cutting	\$.75 per guest with scrollware; \$1.50 per guest with china

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Breakfast Buffets

Continental

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$10.59	\$9.29	\$8.19	\$6.99

- Our Famous Sour Cream Coffee Cake
- Seasonal Fresh Fruit Tray
- Butter, Cream Cheese and Preserves
- Assorted Bagels
- Assorted Bottled Fruit Juice

Continental Executive

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$13.99	\$12.59	\$11.49	\$10.39

- Quiche or Egg Casserole
- Our Famous Sour Cream Coffee Cake
- Assorted Bagels
- Butter, Cream Cheese and Preserves
- Seasonal Fresh Fruit Tray
- Assorted Granola Bars
- Assorted Yogurt
- Assorted Bottled Fruit Juice

Brunch Buffet

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$16.49	\$14.49	\$13.49	\$12.49

- Quiche or Egg Casserole
- Biscuits or Assorted Bagels
- Butter, Cream Cheese and Preserves
- Our Famous Sour Cream Coffee Cake
- Bacon or Sausage
- Hash Browns
- Seasonal Fresh Fruit Tray
- Assorted Bottled Fruit Juice

Yogurt Bar

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$6.99	\$5.49	\$4.89	\$3.99

- Vanilla Yogurt
- Strawberries
- Blueberries
- Granola

Quiche & Egg Casserole Options

- Ham & Swiss
- Country King
- Four Cheese
- Broccoli Cheddar
- Veggie
- Lorraine
- Turkey Broccoli
- Spinach Artichoke
- Four Cheese & Tomato
- The Club
- Herb Cheese & Sausage
- Mexican Quiche
- Florentine
- Cordon Bleu
- Chicken Benedict

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Box Lunches

All Sandwich and Wrap Box Lunches include a choice of a side (listed below), potato chips or pretzels, sour cream coffee cake or cookie, and plastic ware.

Salad Box Lunches include coffee cake.

Add \$1 for an additional cold side.

<u>Group A</u>	1-15 Guests \$10.79	16-50 Guests \$8.99	51-100 Guests \$8.59	101-400 Guests \$7.59
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Choose fresh baked white or wheat bread

- Chicken Salad
- Tuna Salad
- Ham, Turkey, or Roast Beef
- Garden Veggie Club

<u>Group B</u>	1-15 Guests \$10.99	16-50 Guests \$9.79	51-100 Guests \$8.99	101-400 Guests \$7.99
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- Chicken Salad Croissant
- Tuna Salad Croissant
- Hero Sub on a French Roll
- Club Sandwich on White or Wheat
- Ham, Turkey, or Roast Beef Croissant
- Veggie Chopped Salad (choice of dressing)
- Big Chopped Salad (choice of dressing)
- Southwestern Chicken Salad (served with Salsa Ranch dressing)

<u>Wraps</u>	1-15 Guests \$11.99	16-50 Guests \$10.29	51-100 Guests \$9.49	101-400 Guests \$8.49
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- California Wrap: Tomato basil wrap filled with sliced turkey breast, Roma tomatoes, cucumbers, shredded mixed lettuce, herb cream cheese and shredded mozzarella
- Chicken Caesar Wrap: Herb garlic wrap filled with grilled chicken breast, romaine lettuce tossed in our Caesar dressing, Roma tomatoes and herb cream cheese
- Horsey Club: Honey wheat wrap filled with sliced roast beef, cooked medium rare, shredded mixed lettuce, Roma tomatoes, shredded cheese, herb cream cheese and horseradish sauce
- Southwestern Chicken Wrap: Tomato basil wrap filled with sliced southwestern chicken breast, salsa ranch, herb cream cheese, shredded mixed lettuce, shredded cheese, black olives and cucumbers
- Veggie Wrap: Honey wheat wrap filled with lettuce, cucumbers, tomatoes, alfalfa sprouts, peppers, carrots and hummus

Sides

Fresh Fruit Salad	Cottage Cheese	Cole Slaw	Asian Slaw	Pasta Salad with Ranch	Pasta Salad with Vinaigrette
Redskin Potato Salad	Celery Sticks	Baby Carrots	Apples	Seedless Grapes	

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Lunch Buffets

Deli

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
	\$12.49	\$10.49	\$9.49	\$8.29
<ul style="list-style-type: none"> • Sliced Roast Beef, Turkey Breast, Baked Ham • Sliced Swiss, Muenster and American Cheeses • Sliced Tomatoes and Iceberg Lettuce • Mustards, Hellmann's Mayonnaise, Pickles 			<ul style="list-style-type: none"> • Assorted Homemade Breads • Potato Chips or Pretzels • Choice of two Salads • Choice of Dessert 	
		<ul style="list-style-type: none"> • Add Chicken and Tuna Salad for \$2 per guest • Add Croissants for \$1 per guest 		
<ul style="list-style-type: none"> • Choice of Three Wraps • Potato Chips or Pretzels 	1-15 Guests \$13.99	16-50 Guests \$12.49	51-100 Guests \$11.79	101-400 Guests \$10.49

Wrap

Buffet

Baked Potato Bar

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
	\$14.49	\$12.59	\$11.89	\$10.99
<ul style="list-style-type: none"> • Baked Potatoes • Butter • Sour Cream, 	<ul style="list-style-type: none"> • Scallions • Shredded Cheese • Cheese Sauce 	<ul style="list-style-type: none"> • Bacon • Chili • Broccoli 	<ul style="list-style-type: none"> • Choice of Salad • Choice of Dessert 	

*Soup, Salad & Bread

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
	\$12.29	\$10.99	\$9.79	\$8.79
<ul style="list-style-type: none"> • Choice of Soup • Choice of Salad 		<ul style="list-style-type: none"> • Choice of Homemade Rolls, Garlic Bread or Breadsticks 		

Pasta, Salad & Bread

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
	\$11.99	\$10.79	\$9.99	\$8.99

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- Choice of Spaghetti & Meatballs, Fettuccini Alfredo or Baked Penne
- Choice of Salad
- Choice of Homemade Rolls, Garlic Bread or Breadsticks

***For groups less than 20 guests, client may pick between Sahm's Chili, Alaskan Clam Chowder or the Soup of the Day. May only pick 1 soup selection.**

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Lunch & Dinner Buffets

All buffets include your choice of any three sides and fresh baked rolls and butter.
Add an additional side for \$1.00 per guest.

Group A

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
One Entrée	\$14.29	\$11.99	\$10.99	\$9.99
Two Entrée	\$16.29	\$13.99	\$12.99	\$11.99
Meatloaf		Fried Chicken		
Fettuccini Alfredo		Lasagna		
Vegetable Lasagna		Baked Chicken		
Baked Penne		Homemade Chicken & Noodles		
Vegetable Stir-fry				

Group B

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
One Entrée	\$16.29	\$14.29	\$13.29	\$12.09
Two Entrée	\$18.29	\$16.29	\$15.29	\$14.09
Herb Crusted Pork Loin		Chicken Breast Marsala		
Chicken Breast Vera Cruz		Chicken Breast Piccata		
Chicken Breast Parmesan		Roast Sirloin with Mushroom Bordelaise		
Stuffed Bell Pepper		Grilled Chicken Breast, with Teriyaki or BBQ Sauce		
Chicken Fettuccini				

Group C

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
One Entrée	\$18.99	\$17.09	\$16.29	\$15.09
Two Entrée	\$20.99	\$19.09	\$18.29	\$17.09
Shrimp Alfredo		London Broil with Sautéed Herb Mushrooms		
Herb Stuffed Chicken Breast		Pork Tenderloin with Shallot Bordelaise		
Chicken Cordon Bleu		Mediterranean Chicken Breast		
Fresh Atlantic Salmon		Stuffed Portobello Mushroom		

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-All food/beverage orders include complimentary buffet tables
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International Dinner Buffets

Southwestern

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$16.99	\$14.99	\$13.49	\$12.49

Fajita Bar with steak, chicken, peppers, onions, shredded cheese, sour cream, guacamole, refried beans, black bean corn relish, salsa, lettuce, tomato, pico de gallo, Spanish rice, soft shells, hard shells, tortilla chips, and queso dip
Includes cornbread, butter, a fruit salad, and a tossed salad

Italian

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$17.99	\$15.99	\$14.99	\$14.25

Manicotti stuffed with ricotta cheese then topped with a marinara sauce
 Grilled Chicken topped with fresh vegetables and sautéed in a pesto cream sauce
 Penne Pasta tossed in basil tomato sauce
Includes garlic bread, green beans and a Caesar salad

Asian

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$18.99	\$16.79	\$15.49	\$13.99

Asian Salad - julienne carrots, water chestnuts, bean sprouts, bell peppers, snow peas, rice noodles, and mandarin oranges tossed in soy citrus vinaigrette
 Chicken Cashew - stir fried chicken with cashews, mushrooms, bell peppers, water chestnuts, scallions, and fresh garlic in a hoisin soy sauce
 Szechwan Beef - stir fried with bell peppers, water chestnuts, bamboo shoots, bean sprouts, carrots, and bok choy
 Vegetable Lo Mein Noodles - tossed with water chestnuts, julienne carrots, bamboo shoots, and bok choy
 Shrimp Wontons - stuffed with cream cheese, sesame, and shrimp
Includes fresh baked bread, butter, rice pilaf, a tossed salad, and stir fried green beans

BBQ

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$16.99	\$14.59	\$13.29	\$12.79

Roasted Chicken - combination of legs, breast, thighs, and wings in our homemade BBQ sauce
 BBQ Pulled Pork - pulled pork simmered in our homemade BBQ sauce
 Breaded Chicken Strips - deep fried or Cajun style
Includes fresh baked bread, butter, roasted redskin potatoes, a tossed salad, and green bean casserole

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Picnic Menu

All picnic menus include your choice of three sides.

Chicken Picnic

Up to 30 Guests	31-100 Guests	101-400 Guests
\$12.99	\$11.99	\$10.29

Fresh chicken coated with our cornmeal breading, fried to a golden brown, and paired with fresh oven roasted marinated chicken and your choice of homemade rolls with butter or fried biscuits with apple butter

Sandwiches

	Up to 30 Guests	31-100 Guests	101-400 Guests
One Entrée	\$12.99	\$11.99	\$10.29
Two Entrée	\$14.79	\$13.79	\$12.49

From the Mesquite Grill:

Hamburgers and Cheeseburgers	Chicken Breast, served plain or with
Hot Dogs	Teriyaki or BBQ Sauce
Bratwursts	Barbequed Pulled Pork

Picnic Entrées

	Up to 30 Guests	31-100 Guests	101-400 Guests
One Entrée	\$18.29	\$16.79	\$15.79
Two Entrée	\$19.99	\$18.79	\$17.79

Baby Back Ribs	Fresh Atlantic Salmon
7 oz. Center Cut Pork Chops	8 oz. Top Sirloin Steak

*Includes your choice of homemade rolls with butter or fried biscuits with apple butter

Steak Feast

Market Price – Ask your coordinator about pricing

Your choice of center cut 12 oz. New York Strip, 16 oz. T-Bones or 6 oz. Filets

*Includes your choice of homemade rolls with butter or fried biscuits with apple butter

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Onsite Grilling:

Onsite grilling is available for groups of 75 guests or more.
\$75 grill fee and 20% catering fee do apply.

- All food/beverage orders include complimentary disposable tableware
- All food/beverage orders include complimentary buffet tables and buffet linens upon request

Sides

Salads

Traditional Tossed Salad	Layered Salad	Pasta Salad with Ranch
Caesar Salad	Asian Salad	Pasta Salad with Vinaigrette
Southwestern Salad	Fresh Seasonal Fruit	Cole Slaw
Cranberry Poppyseed Salad	Redskin Potato Salad	Cottage Cheese and Tomatoes

Starches

Homemade Mashed Potatoes	Macaroni and Cheese	Twice Baked Potato Casserole
Baked Potato	Baked Beans	Roasted Redskin Potatoes
Rice Pilaf		

Vegetables

Steamed Green Beans	Home-style Green Beans	Steamed Green Bean Almondine
Green Bean Casserole	Buttered Baby Carrots	Sautéed Peas and Corn
Two-Tone Squash	California Medley	

***Add soup to any menu for \$2.00 per guest!**

Alaskan Clam Chowder	Broccoli Cheddar	Chicken Noodle
Chili	Potato Bacon	Vegetable
Chicken Artichoke	Spinach Mushroom	Tomato Florentine
Chicken Tortilla	Beef Noodle	White Chicken Chili
Tomato Basil	Chicken Velvet	And many more!

***For groups less than 20 guests, client may pick between Sahm's Chili, Alaskan Clam Chowder or the Soup of the Day. May only pick 1 soup selection.**

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Hors d'oeuvres

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
<u>Package A</u>	\$16.99	\$14.99	\$12.99	\$10.99
Choice of two hot items & three cold items from Group A				

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
<u>Package B</u>	\$17.99	\$15.99	\$13.99	\$11.99
Choice of two hot items & three cold items from Group A or B				

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
<u>Package C</u>	\$18.99	\$16.99	\$14.99	\$12.99
Choice of three hot items & four cold items from Group A				

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
<u>Package D</u>	\$19.99	\$17.99	\$15.99	\$13.99
Choice of three hot items & four cold items from Group A or B				

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
<u>Package E</u>	\$20.99	\$18.99	\$16.99	\$14.99
Choice of four hot items & five cold items from Group A				

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
<u>Package F</u>	\$21.99	\$19.99	\$17.99	\$15.99
Choice of four hot items & five cold items from Group A or B				

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Hors d'oeuvres Choices

Group A Hot Choices

Cream Cheese Wontons
Spinach Stuffed Mushroom Caps
Homemade Meatballs in Burgundy Sauce
Classic or Buffalo Breaded Chicken Bites
Spinach Artichoke with Crostinis
Chicken Flatbread
Classic Rumaki
Bacon Wrapped Kielbasa
Hawaiian Chicken Kabobs

Group A Cold Choices

Fresh Fruit Display
Fresh Vegetable Crudités with Dips
Artisan Cheese and Crackers
Nine Layer Dip with Tortilla Chips
Finger Sandwiches
Antipasto Display with Crackers
Assorted Mini Wrap Sandwiches
Fresh Salsa, Guacamole & Chips
Cherry Tomato & Salami Bites
Gorgonzola Stuffed Tomatoes
Gazpacho
Bruschetta
Tortellini Caprice Kabobs
Flatbread Nachos

Group B Hot Choices

Scallop Rumaki
Bacon Wrapped Barbecued Shrimp
Shrimp Wonton
Mini Chicken Cordon Bleu
Crab Stuffed Mushroom Caps
Teriyaki Sesame Pork Kabobs
Strip Steak Kabobs
Stuffed Beef Tenderloin Rolls
Steak Bruschetta
Fresh Crab Puff Pastries
Mini Crab Cakes
Thai Beef Kabobs
Mini Chicken or Shrimp Cigars

Group B Cold Choices

Roasted Red Pepper & Goat Cheese Bruschetta
Prosciutto Wrapped Melon
Gorgonzola Dip with Pita Chips
Bleu Crab Dip with Flatbread Crisps
Large Shrimp Cocktail
Shrimp Wrapped with Arugula & Prosciutto
Smoked Salmon Display
Ahi Tuna or Shrimp Ceviche Tostada
Beef Tenderloin Pesto Crostini
Sirloin Vera Cruz

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Action Stations & Late Night Snacks

*Requires an onsite chef - \$28 per chef/hour

-1 chef required for every 100 guests

-Catering fee will apply

All Action Stations & Late Night Snacks require a minimum of 30 guests.

Slider Bar with Potato Wedges

Choose Two Meats:

Cheeseburger

Pulled Pork

Breaded Chicken/Buffalo Chicken

Turkey

Package add on \$7.99

Pickles

Onions

Ketchup

Mustard

Mayonnaise

A La Carte \$12.99

Potato Bar

Choose Two Styles:

Baked Potato

Mashed Potatoes

Smashed Potato Skins

Bacon

Butter

Ketchup

Sour Cream

Chives

Package add on \$6.99

Broccoli

Cheese Sauce

Chili

A La Carte \$10.99

Add Pulled Pork or Chicken \$2.00

Add Shrimp \$3.00

Add Chorizo Cheese Sauce \$1.00

Macaroni and Cheese Bar

Choose Two Pastas:

Penne

Shells

Rotini

Bowtie

Rigatoni

Cavatappi

Cheese Sauce

Butter

Chives

Broccoli

Package add on \$6.99

Bacon

Sausage

A La Carte \$11.99

Add Grilled/Buffalo Chicken \$2.00

Add Shrimp \$3.00

Add Ground Beef \$2.00

Pizza Bites & Breadsticks

Choose 2 Kinds:

Cheese

Sausage

Pepperoni

Veggie

The Works

Choose 1 Dipping Sauce:

Marinara

Nacho Cheese

Garlic Butter

Alfredo Sauce

Package add on \$6.99

A La Carte \$8.99

Add Additional Sauces for \$1.00

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***Ice Cream Sundae Bar**

Package add on \$4.99

A La Carte \$6.99

Ice Cream Flavors:	Chocolate Syrup	Whipped Cream
Vanilla	Caramel Sauce	Nuts
Chocolate	Cherries	Sprinkles

****Omelet Station with Hash Browns**

Package add on \$7.29

A La Carte \$11.29

Eggs	Sausage	Peppers	Tomatoes	Salsa
Egg Whites	Bacon	Cheese	Onions	
	Ham	Mushrooms	Spinach	

**1 Chef required for every 50 guests

Nacho Bar

Package add on \$6.29

A La Carte \$10.29

Homemade Tortilla Chips	Guacamole	Lettuce	Add Chicken \$2.00
Ground Beef	Sour Cream	Pico de Gallo	Add Steak \$3.00
Queso Dip	Jalapenos	Refried Beans	Add Pulled Pork \$2.00
Salsa	Diced Tomatoes		

***Prime Rib Carving Station**

Package add on \$9.99

A La Carte \$17.99

Au Jus and Horseradish Sauce

Substitute Entrée \$3.99

***Ham Carving Station**

Package add on \$6.99

A La Carte \$12.99

Molasses Glaze

Substitute Entrée \$3.99

***Turkey Carving Station**

Package add on \$7.99

A La Carte \$13.99

Turkey Gravy

Substitute Entrée \$3.99

***Pork Loin Carving Station**

Package add on \$7.49

A La Carte \$13.49

Au Jus and Cilantro Chipotle Sauce

Substitute Entrée \$3.99

***Requires an onsite chef - \$28 per chef/hour**

-1 chef required for every 100 guests

-Catering fee will apply

All Action Stations & Late Night Snacks require a minimum of 30 guests.

-All food/beverage orders include complimentary disposable tableware

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Desserts

Mix and match any of the following items to create your own dessert tray.

Choose One Dessert - \$2.09 per guest

Choose Three Desserts - \$3.89 per guest

Choose Two Desserts - \$3.09 per guest

Choose Four Desserts - \$4.09 per guest

Add china for \$1.00 per guest

Dessert Choices

Cheesecake Squares

Fudge Brownies

Tollhouse Squares

Homemade Cookies

Carrot Cake Squares

Sour Cream Coffee Cake

Key Lime Bars

Lemon Bars

Pies and Cakes – \$ 4.49/slice

Cheesecake

Key Lime Pie

Carrot Cake

Tollhouse Pie

Angel Food Cake with Strawberries

Looking for a favor to give your guests?

Mini Coffee Cakes - \$3.49

Mini Coffee Cakes in an organza drawstring bag - \$4.99

Mini Coffee Cakes in a box tied with a bow - \$4.99

Coffee Service – Add china for \$1.50

Up to 100 guests: \$2.09

101-399 guests: \$1.79

400 or more guests: \$1.59

Regular and Decaf

Cream and Sweeteners

Iced Tea & Lemonade – Add Glassware for \$1.00

Iced Tea and Lemonade: \$2.09

Fresh Brewed Iced Tea

Lemonade

Lemons

Sweeteners

Beverage Services

Soda: \$1.39/can

Bottled Water: \$1.39/bottle

Fruit Punch \$15.99/gallon

Whole Sahm's Sour Cream Coffee Cakes available for purchase!

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Host Bar Packages

All bar packages include disposable cups, stir sticks, beverage napkins, and ice.

Unlimited Beer, Wine, & Soda

Includes premium & domestic beer, house wines (Chardonnay, White Zinfandel, Cabernet & Merlot), Coke, Diet Coke, Sprite and bottled water.

Two Hours	\$13.99 per guest
Three Hours	\$15.99 per guest
Four Hours	\$17.99 per guest
Each Additional Hour	\$3.00 per guest

Unlimited Premium Full Bar Package

Includes premium & domestic beer, house wines (Chardonnay, White Zinfandel, Cabernet & Merlot), Coke, Diet Coke, Sprite, bottled water, all mixers, well brand liquors, plus Premium Vodka, Bacardi Rum, Tanqueray Gin, Seagram's 7 Whiskey, Canadian Club Whiskey, Jim Beam Bourbon, Dewar's Scotch, Jack Daniels Bourbon, and Jose Cuervo Tequila.

Two Hours	\$17.99 per guest
Three Hours	\$19.99 per guest
Four Hours	\$21.99 per guest
Each Additional Hour	\$3.00 per guest

- *Ultra-Premium Liquor Bar Upgrade \$8.00 per guest
- *Each additional Ultra-Premium Liquor Bar hour \$4.00 per guest

Cash Bar

House Wines	\$5.00	Well Brand Drinks	\$5.00
Domestic Beer	\$4.00	Premium Brand Drinks	\$7.00
Premium Beer	\$5.00	Soda	\$1.00
Water	\$1.00		

A bartender fee of \$28 per hour per bartender applies to all events with a cash bar.

A \$150 set up fee applies to all cash bars.

All cash bars require a minimum of \$600 in sales.

*All premium liquors are subject to change

*All food/beverage orders include complimentary disposable tableware

*All food/beverage orders include complimentary buffet tables and buffet linens upon request



A La Carte Breakfast

Quiche - \$19.00 (8 slices)	Hash Browns - \$2.69 per guest	Egg Sandwich - \$3.79 per sandwich
Bacon - \$2.99 per guest	Sausage - \$2.99 per guest	Ham - \$2.99 per guest
Egg Casserole - \$2.99 per guest	Pancakes - \$2.69 per guest	French Toast - \$2.99 per guest
Waffles - \$2.99 per guest	Bagels - \$2.09 per guest	Sour Cream Coffee Cake - \$2.09 per guest
Muffins - \$2.09 per guest	Pastries - \$2.49 per guest	Doughnuts - \$2.49 per guest
Biscuits - \$1.99 per guest	Yogurt - \$1.79 per guest	Fresh Seasonal Fruit Salad - \$2.29 per guest
Biscuits & Gravy - \$3.29 per guest		

Snacks for Break

Seasonal Fresh Fruit Display - \$2.29 per guest
Vegetable Crudités with Dip - \$1.99 per guest
Assorted Cocktail Sandwiches - \$1.09 per piece
Assorted Mini Wraps - \$1.09 per piece
Artisan Cheese & Cracker Display - 2.49 per guest
Salsa & Con Queso Dip with Tortilla Chips - \$3.29 per guest
Nine Layer Dip with Tortilla Chips - \$2.49 per guest
Chips and Pretzels - \$1.99 per guest
Chex Mix - \$2.49 per guest
Popcorn - \$1.99 per guest
Chips and Salsa - \$1.99 per guest
Jumbo Shrimp Cocktail - \$3.99 per guest
Cream Cheese or Peanut Butter Stuffed Celery - \$2.29 per guest
Mixed Nuts - \$3.29 per guest
Cream Cheese Cucumbers - \$1.99 per guest
Carrot Curls - \$2.29 per guest

*All food/beverage orders include complimentary disposable tableware

*All food/beverage orders include complimentary buffet tables
and buffet linens upon request