



2015-2016 Standard Catering Manual Menu Pricing Schedule



	MENU ITEMS	REG	PP/Each
Page 9	Continental Breakfast	\$7.95	Per Person
Page 9	New Beginnings	\$8.95	Per Person
Page 9	Traditional Breakfast	\$8.95	Per Person
Page 9	Ram Special Breakfast	\$9.95	Per Person
Page 9	The Carolina Breakfast	\$9.95	Per Person
Page 9	Sunday Brunch	\$12.95	Per Person
Page 10	Assorted Donuts	\$12.50	Per Dozen
Page 10	Assorted Danishes	\$16.50	Per Dozen
Page 10	Assorted Muffins	\$16.50	Per Dozen
Page 10	Assorted Mini Muffins	\$15.50	Per Dozen
Page 10	Assorted w/ Cream Cheese	\$16.50	Per Dozen
Page 10	Mini Bagels w/ Cream Cheese	\$16.50	Per Dozen
Page 10	Assorted Filled Croissants	\$18.00	Per Dozen
Page 10	Assorted Mini Scones	\$15.00	Per Dozen
Page 10	Assorted Fresh Fruit Yogurts	\$2.50	Each
Page 10	Croissants	\$1.75	Each
Page 10	Sliced Fresh Fruit	\$2.50	Per Person
Page 10	Fresh Fruit Salad	\$2.50	Per Person
Page 10	Half Pint of Milk	\$0.75	Each
Page 10	Assorted Bottled Juices	\$1.95	Each
Page 10	Regular or Decaffeinated Coffee	\$14.00	Per Gallon
Page 10	16 Assorted Tea Bags with One Gallon Hot Water	\$12.00	Per Set
Page 11	Cold (Box)Luncheons (Ham, Turkey, Roast Beef, Vegetables, Roll, Fruit)	\$10.50	Per Person
Page 11	Gourmet (Box) Cold Luncheons (Smoked Turkey, Corned Beef, Pastrami, Black Forest Ham)	\$11.50	Per Person
Page 11	Cold Lunch Buffets (Ham, Turkey, Roast Beef, Rolls)	\$12.95	Per Person
Page 11	Caesar Salad (Roll, Fruit, Cookie, Beverage)	\$8.95	Per Person
Page 11	Caesar Salad (Roll, Fruit, Cookie, Beverage) w/ Grilled Chicken or Grilled Shrimp	\$10.95	Per Person
Page 12	Vegetable Garden (Pita Fruit Beverage)	\$8.95	Per Person
Page 12	Pineapple Boat (Shrimp Salad, Chicken Salad, Pasta Salad)	\$11.95	Per Person
Page 12	Blackened Salmon Salad (Dessert, Iced Tea)	\$13.95	Per Person
Page 12	Grilled Chicken (Roll, Dessert, Tea)	\$12.95	Per Person
Page 13	Tossed Garden Salad with 2 Dressings	Included in Combo Entrée	
Page 13	Spinach and Mushroom Salad (Warm Bacon Dressing)	Included in Combo Entrée	
Page 13	Mixed Baby Field Greens (Balsamic/Raspberry Vinaigrette)	Included in Combo Entrée	
Page 13	Caesar Salad (Traditional Dressing)	Included in Combo Entrée	
Page 13	Tomato, Basil, Red Onion, and Cucumber Salad	Included in Combo Entrée	
Page 13	Pasta Salad	Included in Combo Entrée	
Page 13	Fresh Fruit Salad (side)	Included in Combo Entrée	
Page 13	Fresh Sliced Fruit (Honey Yogurt Dressing)	Included in Combo Entrée	
Page 13	Tuna Salad and Chicken Salad (Entrée)	\$12.95	Per Person
Page 13	Meat, Ground Turkey, or Vegetarian Lasagna	\$14.95	Per Person
Page 13	Grilled Marinated Praline Pecan Breast of Chicken	\$13.95	Per Person
Page 13	Chicken Asiago (Roasted Pepper Sauce)	\$13.95	Per Person
Page 13	Rotisserie, Barbecued, Fried or Baked Chicken	\$12.95	Per Person
Page 13	Grilled Cajun Breast of Chicken or Chicken Parmesan	\$12.95	Per Person
Page 13	Lemon Peppered Chicken	\$12.95	Per Person
Page 13	Roasted Pime Rib with Au Jus	Market Price	Per Person
Page 13	Grilled Tournedos of Beef Tenderloin	Market Price	Per Person
Page 13	Grilled Marinated Flank Steak of Beef	\$18.95	Per Person
Page 13	Veal Chops	Market Price	Per Person
Page 13	Grilled Lamb Chops	Market Price	Per Person
Page 13	Herb Crusted or Lemon Pepper Filet of Cod	\$13.95	Per Person
Page 13	Seared Marinated Salmon	\$14.95	Per Person
Page 13	Pan Seared Jumbo Shrimp in Scampi Sauce over Rice or Fettuccini	\$14.95	Per Person

Page 13	Cajun or Lemon Peppered Catfish	\$13.95	Per Person
Page 13	Southern Fried Fish	\$12.95	Per Person
Page 14	Grilled Chicken/ Seared Marinated Salmon	\$16.95	Per Person
Page 14	Grilled Chicken/ Tournedos of Beef Tenderloin	\$25.95	Per Person
Page 14	Seared Marinated Salmon/ Tournedos of Beef Tenderloin	\$35.95	Per Person
Page 14	Pasta in Herb Butter	Included in Combo Entrée	
Page 14	Green Beans Almondine	Included in Combo Entrée	
Page 14	Rice Pilaf Green Beans	Included in Combo Entrée	
Page 14	Jumbo Cheese Ravioli, Green Beans with Baby Carrots	Included in Combo Entrée	
Page 14	Wild Rice Far East Stir Fry	Included in Combo Entrée	
Page 14	Saffron Rice Corn O'Brien	Included in Combo Entrée	
Page 14	Oven Roasted Potatoes, Seasoned Collard Greens	Included in Combo Entrée	
Page 14	Garlic & Basil Mashed Potatoes, Yellow & Green Squash	Included in Combo Entrée	
Page 14	Baked Macaroni and Cheese, Pacific Vegetable Blend	Included in Combo Entrée	
Page 14	Basmati Rice or Mushroom Risotto, Honey Glazed or Ginger Carrots	Included in Combo Entrée	
Page 14	Herb Roasted Red Potatoes, Steamed Baby Asparagus	Included in Combo Entrée	
Page 14	Melange of Seasonal Vegetables	Included in Combo Entrée	
Page 14	Steamed Baby Vegetables	Included in Combo Entrée	
Page 15	Assorted Pies, Cookies, and Cakes	Included in Combo Entrée	
Page 15	Warm Fruit Cobbler	Included in Combo Entrée	
Page 15	Black Forest Cake	Included in Combo Entrée	
Page 15	Carrot Cake	Included in Combo Entrée	
Page 15	German Chocolate Cake	Included in Combo Entrée	
Page 15	New York Style Cheesecake	Included in Combo Entrée	
Page 15	Strawberry Romanoff Cake	Included in Combo Entrée	
Page 15	Bread Pudding	Included in Combo Entrée	
Page 15	Sweet Potato Pie (Seasonal)	Included in Combo Entrée	
Page 15	Raspberry and White Chocolate Cheesecake	Included in Combo Entrée	
Page 15	Individual Strawberry Shortcake	Included in Combo Entrée	
Page 15	Lemon Raspberry Torte	Included in Combo Entrée	
Page 15	Fresh Fruit Tarts	Included in Combo Entrée	
Page 15	Passion Fruit Strawberry Torte	Included in Combo Entrée	
Page 15	Individual Tiramisu	Included in Combo Entrée	
Page 15	White Chocolate Mousse Cake	Included in Combo Entrée	
Page 15	Individual Caramelized Pear Torte	Included in Combo Entrée	
Page 15	Triple Chocolate Wilderry and champagne Torte	Included in Combo Entrée	
Page 15	Chocolate or White Chocolate Mousse	Included in Combo Entrée	
Page 15	Cup Fresh Fruit Napoleon	Included in Combo Entrée	
Page 16	Vegetable Crudite with Dip	\$1.95	Per Person
Page 16	Grilled Marinated Vegetables with French Bread Rounds	\$2.95	Per Person
Page 16	Sliced Fresh Fruit and Seasonal Berries	\$2.95	Per Person
Page 16	Tomato and Basil Bruchetta	\$1.95	Per Person
Page 16	Assorted Domestic Cheeses and Crackers	\$3.25	Per Person
Page 16	Assorted Imported Cheeses and Crackers	\$3.25	Per Person
Page 16	Cocktail Sandwiches	\$3.25	Per Person
Page 16	Mini Egg Rolls	\$16.00	Per Dozen
Page 16	Assorted Mini Quiche	\$15.00	Per Dozen
Page 16	Vegetable Quesadillas	\$16.00	Per Dozen
Page 16	Spanikopita (Spinach and Feta Cheese in Filo Dough)	\$16.00	Per Dozen
Page 16	Assorted Tea Sandwiches	\$12.95	Per Dozen
Page 16	Boursin Cheese on Belgian Endive	\$15.00	Per Dozen
Page 16	Raspberry & Brie in Phyllo	\$16.00	Per Dozen
Page 16	Tortilla Wraps with Turkey or Vegetables (Sliced)	\$9.00	Per Person
Page 16	Honey Stung Chicken Drumettes or Wings of Fire	\$12.95	Per Dozen
Page 16	Southwest Chicken Quesadillas	\$15.00	Per Dozen
Page 16	Tandori chicken Skewers	\$15.00	Per Dozen
Page 16	Chicken Satay	\$15.00	Per Dozen
Page 16	Chicken Brochette	\$15.00	Per Dozen
Page 16	Thai Chicken Skewers	\$18.00	Per Dozen
Page 16	Chicken en Druxelle En Croute	\$15.00	Per Dozen
Page 16	Rumaki	\$27.95	Per Dozen
Page 17	Shrimp Cocktail	Market Price	Per Person
Page 17	Poach Salmon Display	\$395.00	Display (2)

Page 17	Seafood Spring Rolls	\$24.00	Per Dozen
Page 17	Petite Lump Crab Cakes	\$21.00	Per Dozen
Page 17	Cozy Shrimp	\$24.00	Per Dozen
Page 17	Coconut Shrimp	\$30.00	Per Dozen
Page 17	Scallops Wrapped in Pre Cooked Bacon	\$28.95	Per Dozen
Page 17	Smoked Salmon Bruchetta	\$29.95	Per Dozen
Page 17	Barbecued, Sweet and Sour or Swedish Meatballs	\$9.50	Per Dozen
Page 17	Beef Brochette	\$22.95	Per Dozen
Page 17	Beef and Duxelle En Croute	\$29.95	Per Dozen
Page 17	Mini Reuben	\$21.95	Per Dozen
Student	Deli Sandwich Platter	\$3.00	Per Sandwich
Student	Goldfish Crackers	\$1.00	Per Person
Student	Chex Party Mix	\$1.25	Per Person
MISC	Gourmet Roasted Nuts	\$1.50	Per Person
MISC	Tortilla Chips and Salsa	\$1.25	Per Person
MISC	Potato Chips	\$1.00	Per Bag
MISC	Seasonal Whole Fruit (Banana, Apples, and Oranges "Fun Size" Candies)	\$1.00	Per Person
MISC	Fudge Brownies	\$9.00	Per Dozen
MISC	Gourmet Cookies	\$9.00	Per Dozen
MISC	Assorted Canned Soda (Coke, Diet Coke, and Sprite)	\$1.50	Each
MISC	Bottle Water	\$1.00	Each
MISC	Lemonade	\$10.00	Per Gallon
MISC	Iced Tea	\$10.00	Per Gallon
MISC	Fruit Punch	\$10.00	Per Gallon
MISC	Bowl of Soup 8 oz	\$4.95	Per Person
MISC	Premium Bowl of Soup 8 oz	Market Price	Per Person
Student	Hamburger, Veggie Burger and Hot Dog (Raw)	\$2.45	Each
Student	Burger and Hot Dog Buns	\$0.55	Each
MISC	Ketchup, Mustard and Mayo Packets	\$0.15	Each
MISC	Coleslaw, Potato Salad or Pasta Salad	\$2.50	Per Pound
MISC	American Cheese Slices (Approx. 32 slices per pound)	\$9.50	Per Pound
MISC	Individual Bags of Chips	\$1.50	Per Bag
MISC	Individual Bags of Pretzels	\$1.50	Per Bag
MISC	Individual Bags of Sun Chips	\$1.50	Per Bag
MISC	Cookie Platters (3 Dozen)	\$27.00	Per Platter
MISC	9" Plates	\$0.40	Each
MISC	6" Plates	\$0.38	Each
MISC	Cutlery - full set (Sustainable)	\$1.15	Each
MISC	Plastic Cups (Sustainable)	\$0.50	Each
MISC	Coffee Cups (Sustainable)	\$0.50	Each
MISC	Dinner Napkins	\$0.40	Each
MISC	Chafers Rental (Standard Chafers)	\$45.00	Each
STUDENT	Breakfast Package (Continental Breakfast)	\$3.75	Per Person
STUDENT	Assorted Mini Muffins (plates & napkins)	\$6.00	Per Dozen
STUDENT	Assorted Einstein Bros. Bagels (w/ plates, napkins, utensils and asst. cream cheese)	\$14.50	Per Dozen
MISC	Bottled Juice (choice of Cranberry, Apple & Orange)	\$2.00	Each
MISC	Seattle's Best Coffee (Coffee Cups & Extras)	\$22.00	Per Gallon
Student	Box Lunches (Sandwich, Chips, Fruit or Pasta Salad & Fresh Baked Gourmet Dessert)	\$13.95	Per Person
Student	Festival of Pizza (Single topping pizza w/ fresh baked dessert & drink)	\$11.95	Per Person
Student	Individual Single Serving Topping Pizza (w/ plates & napkins)	\$13.95	Per Pizza
Student	Student BBQ (Grilled hamburgers & hotdogs, potatoe chips, cookie & drink)	\$10.95	Per Person