Payment: Checks & all major credit cards accepted.

Special arrangements for corporate charges welcome

For seated service dinners and upgraded choices, please refer to the Pacific Dining Banquet Menu or contact for custom quotes

Catering orders placed fewer than 48 hours in advance may be subject to a $75.00+ surcharge

Catering orders cancelled fewer than 48 hours in advance may be subject to full charge of order

All orders include appropriate serving utensils & disposable wares
Certain items subject to availability depending on location

Customer is responsible for ordering and placement of food service tables through campus facilities

Weekend & “off-day” catering services subject to a $120.00+ surcharge
“Off-days” include, but are not limited to, holidays & dates when Pacific Dining on-site food service locations are closed for regular business operations

SOCAL ORDER PLACEMENT & QUESTIONS

catering@avc.edu
1. 833. PAC. DINE (1. 833. 722. 3463) (Ext. 2)

Invoices will be sent via email approximately 1 - 2 business days following the event
Payment in full due no later than 15 days after receipt of invoice
Late payments subject to additional fees
BREAKFAST

**Continental Buffet**  
Croissants, Danishes, muffins, scones, & fruit salad with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water  
$7.95pp

**Yogurt Parfait Bar**  
Plain Greek & non-fat yogurts, an assortment of toppings including berries, granola, honey, & raisins. With bagels & cream cheese, pastries, fruit salad, coffee service, assorted bottled juices & water  
$12.35pp

**Great Start Buffet**  
Croissants, Danishes, muffins, scones, bagels with cream cheese, & fruit display with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water  
$8.90pp

**Sustainable Start**  
Spinach & tomato tofu scramble, breakfast potatoes, avocado toast on an English muffin with sprouts & sliced tomatoes, fruit salad, with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water  
$16.85pp

**Hot Start**  
Scrambled eggs, bacon, sausage, country potatoes, croissants, Danishes, muffins, scones, & fruit display with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water  
$14.15pp

**Breakfast Burrito Buffet**  
Bacon, Sausage, Ham, & Cheese (VEGETARIAN) breakfast burritos, country potatoes, pastries, & fruit display with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water  
$14.80pp

**À La Carte**

**Fruit Salad**  
$2.45pp

**Fruit Display Platter**  
$2.80pp

**Danishes, croissants, muffins, scones, &/or bagels**  
$2.60pp

**Donut Variety**  
$1.35pp

**Breakfast Burritos**  
$5.65pp

**English Muffin Avocado Toast**  
$4.75pp

**Yogurt Parfait Cup** (strawberries, granola, honey)  
$3.95ea

**Bacon or Sausage**  
$1.95pp

**Scrambled Eggs**  
$2.65pp

**Country Potatoes**  
$2.65pp

**Buttermilk Pancakes**  
$4.90pp

**French Toast**  
$4.90pp

BEVERAGES

**Coffee Service Station**  
Self serve station with regular, decaf, hot water, tea bags, cream, sugar, disposable cups, etc.  
$1.90 per cup

**Hot Chocolate**  
$1.90 per cup

**Canned Soda & Bottled Water Assortment**  
$1.20ea

**Canned Sparkling Water Assortment**  
$1.95ea

**Bottled Juice Assortment**  
$1.95ea

**Beverage Dispensers**

**Infused Water**  
$0.55 per cup

**Fruit Punch, Lemonade, or Unsweetened Iced Tea**  
$0.85 per cup

**Arnold Palmer**  
$0.85 per cup

**Orange or Apple Juice**  
$1.60 per cup

---

* vegetarian  
* vegan
THE DELI

Pre-Made Classic Sandwich Platter $8.25pp
A platter of pre-made sandwiches or wraps of your choice, complete with classic sandwich garnishes: pickles, carrots, & pepperoncini

Premium Sandwich Platter $9.95pp
See page 4 for Premium Sandwich choices

Start from Scratch Deli Tray for parties of 25 or fewer $9.40pp
Display of assorted deli meats, cheeses, lettuce, tomato, bread, & garnishes for your guests to build their own custom sandwiches

Sides

- Classic Caesar $2.45pp
- Tuscan Salad v $2.65pp
- Red & Golden Beet Salad with Feta (72 hr notice required) v $3.25pp
- Maple Dijon Shaved Brussels Sprouts Salad (72 hr notice required) v $3.25pp
- Spinach Strawberry Candied Walnut (72 hr notice required) VG $3.45pp
- Caprese Salad (72 hr notice required) v $3.95pp
- All boxed salads available as à la carte side salad AQ

Hearty Potato Salad v $2.30pp
Traditional Macaroni Salad v $2.30pp
Greek Feta Pasta Salad v $2.30pp
Florentine Bowtie Pasta Salad v $2.30pp
Fresh Fruit Salad VG $2.45pp
Bagged Chips Assortment v vegetarian VG vegan $1.65pp

Selection of…
- Roasted Turkey Breast
- Roast Beef
- Smoked Ham
- Salami
- Chicken Salad
- Tuna Salad
- Veggie v

- Cheddar
- Pepper Jack
- American
- Provolone
- Swiss

French Roll, Wheat Roll, Ciabatta, Focaccia, Croissants

Complete with classic sandwich garnishes: pickles, carrots, & pepperoncini

Includes…
Delivery, appropriate service wares, compostable flatware, napkins, condiments, setup & breakdown
Classic Boxed Sandwiches $10.45ea

Assortment of turkey, ham, roast beef, & veggie on artisan rolls or flavored wraps with tomato, lettuce & cheese. Mayonnaise, mustard, salt, pepper, utensils, & napkins included. Sides include variety of pasta, fruit, or potato salad, & dessert cookie or brownie.

Sliced white, wheat, or sourdough available by request. Vegetarian, Vegan & Gluten-Free options available by request.

Premium Boxed Sandwiches $12.65ea

Premium Sandwich boxes include pasta, fruit, or potato salad, & dessert cookie or brownie. Sandwiches served on ciabatta, croissants, focaccia, and Julian rolls. Bread availability subject to min. order quantity. Requires min. 48 hr advance notice.

Avoturkey
Turkey, avocado, Provolone, sprouts, mayo, & mustard

Basil Pesto Turkey
Turkey, Provolone, & pesto aioli

Caprese v
Fresh Mozzarella & basil, sliced tomato, spring mix, & balsamic reduction drizzle

Chipotle Turkey
Turkey, chipotle aioli, & Pepper Jack

Original Italian
Salami, pepperoni, ham, pepperoncini, & Provolone with Italian dressing

Texas Beef
Roast beef, Cheddar, & BBQ sauce

Herb Chicken Salad
Roasted chicken, yogurt, & tarragon

Grilled Vegetable v
Grilled eggplant, zucchini, squash, tomatoes, caramelized onions, & Pepper Jack with balsamic reduction

The Cuban
Smoked ham, bacon, Swiss, dill spears, & mustard

“Eggless” Egg Salad Sandwich v
Finely diced curried tofu salad with lettuce & tomato
Classic Boxed Salads

Butter lettuce with tuna, hard boiled eggs, green beans, roasted potatoes, Kalamata olives, & tomatoes with lemon vinaigrette

Teriyaki Chicken Salad
Mixed greens topped with grilled teriyaki chicken, sesame seeds, & wonton strips with sesame dressing

Very Veggie Salad
Mixed greens with grape tomatoes, mushrooms, carrots, artichoke hearts, kidney beans, avocado, & Italian dressing

Southwestern Salad
Mixed greens with grilled chicken, corn, tomato wedges, black beans, tortilla strips, shredded cheddar, & cilantro vinaigrette

Premium Boxed Salads

Butternut Baby Kale Salad
(min. order / 72 hr advance notice required)
Grilled chicken with butternut squash, red grapes, garbanzo beans, sunflower seeds, feta, and garlic lemon vinaigrette

Tuna Nicoise
(min. order / 72 hr advance notice required)
Butter lettuce with tuna, hard boiled eggs, green beans, roasted potatoes, Kalamata olives, & tomatoes with lemon vinaigrette

Roasted Veggie on Butter Lettuce
(min. order / 72 hr advance notice required)
Roasted potatoes, asparagus, beets, & squash over butter lettuce with Greek feta vinaigrette (substitute dressing by request)

California Chicken Salad
Crisp iceberg lettuce & red cabbage with grilled chicken, avocado, tomato, shredded carrots, croutons, & sprouts with Ranch dressing

Butternut Baby Kale Salad
(min. order / 72 hr advance notice required)
Grilled chicken with butternut squash, red grapes, garbanzo beans, sunflower seeds, feta, and garlic lemon vinaigrette
## HOT LUNCH & DINNER

### Traditional Buffet

- **10 person min.** One Traditional Buffet choice per group/order.
- Additional entrees subject to additional cost.
- Gluten free & vegetarian options available by request.
- All orders include appropriate serving utensils & disposable wares.

### Southern Picnic (72 hr min. advance notice)

- **$18.95 pp**
- Chicken quarters, pulled pork, Kielbasa sausage with potato salad, corn on the cob, baked beans, & jalapeño cornbread (vegan sausage available by request for additional fee)

### The Pacific Rim (add or sub tofu by request) V

- **$16.45 pp**
- Sesame Teriyaki chicken, fried rice, veggie stir fry, Island Salad, & fortune cookies

### Chicken (or Eggplant) Parmigiana V

- **$14.25 pp**
- Breaded chicken or eggplant topped with marinara & cheese, with fettuccine, grilled squash medley, Tuscan salad, & garlic bread

### Chicken Adobo (48 hr min. advance notice)

- **$16.95 pp**
- Juicy chicken, veggie pancit, white rice, garlicky bok choy, & fruit salad

### Roasted Pork Loin with Maple Mustard Sauce

- **$16.45 pp**
- Tender & juicy roasted pork tenderloin stuffed with maple mustard sauce, garlic mashed potatoes, roasted Brussels sprouts, & Caesar salad

### Grilled Salmon (7 day min. advance notice)

- **$18.65 pp**
- Grilled salmon with creamy lemon dill sauce, teriyaki, or Cajun seasoning with chipotle remoulade, haricots verts, rice pilaf, mixed greens salad, & sliced baguette

### Teriyaki Skirt Steak (72 hr min. advance notice)

- **$20.85 pp**
- USDA skirt steak broiled & basted with teriyaki glaze, with mashed potatoes, haricots verts, mixed greens salad, & artisan rolls

### Honey Garlic Sriracha Chicken (Salmon + $3 pp)

- **$16.45 pp**
- Sweet & spicy grilled chicken breast, steamed white rice, French green beans, & sweet miso broccoli salad

### General Tso’s Chicken (add or sub tofu by request) V

- **$16.45 pp**
- General Tso’s chicken, white rice, steamed broccoli, Mandarin orange cabbage salad, veggie egg rolls, & fortune cookies

### Spaghetti & Meatballs

- **$13.65 pp**
- Spaghetti, meatballs, & Marinara sauce with Caesar salad, & garlic bread

### Country Fried Feast

- **$16.95 pp**
- Crispy fried chicken legs & thighs with mashed potatoes & gravy, green beans & carrot medley, cole slaw, biscuits with butter

### Jerk Chicken (48 hr min. advance notice) (Salmon + $3 pp. Add or sub eggplant by request)

- **$16.95 pp**
- Chicken in a Jerk marinade, grilled & served with red beans & rice, fried plantains, & Caribbean pineapple salad

---

*Mediterannean Baked Cod* See pg 7,
HOT LUNCH & DINNER

**Mediterranean Baked Cod**  $16.35pp
Lemon butter cod, Greek potatoes, cous cous, roasted zucchini, & cucumber salad. GF by request.

**Pan Seared Chicken**  $17.55pp
Airline (Frenched Cut) chicken breast in a balsamic marinade, pan seared, roasted rosemary potatoes, grilled asparagus, Caesar salad, & dinner rolls.

**Chicken Tikka Masala (or Chickpeas)**  $16.45pp
Bone-in chicken in Masala sauce served with basmati rice, naan bread, & cucumber salad. V

**Thai Yellow Curry Chicken**  $16.45pp
(sub shrimp + $2.85pp or sub tofu by request) vg
Chicken, potatoes, coconut milk, lemongrass, carrots, red bell peppers, onion, & Thai basil in yellow curry sauce with steamed rice, garlic broccoli & sesame salad.

**Holiday Feast** (50 person min. & 2 weeks advance notice)  $20.85pp
Oven roasted turkey & hickory smoked ham, green beans, mashed potatoes, gravy, dinner rolls, cornbread stuffing, cranberry sauce, & Garden salad.

**House-Made Meat (or Veggie) Lasagna**  $14.55pp
Traditional meat sauce lasagna with grilled squash medley, Caesar salad, & garlic bread. V vegetarian, vg vegan.

**Buffet Bars**

A deconstructed meal that allows your guests to create their own special plate to suit their unique palates. 10 person min. All buffet bars are VEGETARIAN FRIENDLY.

**South of the Border Taco Bar**  $14.95pp
Carne asada & chicken, refried beans, Spanish rice, salsa, guacamole, sour cream, shredded lettuce, shredded cheese, soft flour & hard shell corn tortillas, with a Southwestern side salad. (Add fajita veggies + $2.25pp) v

**Mediterranean Pasta Bar**  $14.95pp
A trifecta of Fettuccine, cheese tortellini, & penne pasta with Alfredo, Marinara, & basil pesto sauces, grilled chicken, grilled vegetable medley, Tuscan salad, & garlic bread.

**Burger Bar**  $14.25pp
Juicy hamburgers, veggie burgers v & hot dogs complete with all the ingredients to build your own: buns, cheese, lettuce, tomato, pickles, onions, ketchup, mustard, mayo. Includes Caesar salad & potato (or macaroni) salad. Beyond Burgers vg +$1.50ea & Turkey burgers available by request.

**Primo Pasta Bar** (7 day advance notice) (sub shrimp + $2.85pp)  $16.95pp
Gnocchi, Rigatoni, & farfalle with zesty puttanesca, mushroom cream, & vodka sauces, alongside grilled chicken, lemon tarragon veggies, caprese salad, & focaccia.

**Wellness Bowl Bar** vg $14.25pp
No additions / substitutions.
Choose up to 2 Bases
brown rice / wild rice / quinoa / spring mix / kale
Choose up to 3 Proteins
chicken / tuna / spiced chickpeas / lentils / baked tofu / black beans
Choose up to 5 Veggies
sweet potatoes / roasted brussels sprouts / broccoli / beets / roasted peppers / grape tomatoes / butternut squash
Choose up to 2 Sauce Toppings
hummus / chipotle aioli / pesto / balsamic glaze / teriyaki sauce

**Chicken Pho Bar** 25 person max  $13.45pp
(sub veggie broth & add tofu by request) v
Shredded chicken, chicken broth, rice noodles, soft boiled eggs, bean sprouts, green onion, cilantro, lemon, fresh jalapenos, Thai basil, hoisin, & Sriracha.
FAVORITE PIZZAS 16 slices per pizza

Meat Combo  
Pepperoni, bacon, ham, sausage  
$19.95ea

Veggie Combo  
Mushroom, olive, bell pepper, artichoke, onion, spinach  
$18.50ea

BBQ Chicken  
Grilled chicken, red onion, & BBQ sauce  
$16.65ea

Marguerite  
Sundried tomato with fresh basil & fresh mozzarella  
$16.00ea

Pesto Chicken  
Grilled chicken, Parmesan cheese, & pesto sauce  
$16.45ea

Hawaiian  
Smoked ham & pineapple  
$16.65ea

PIZZA À LA CARTE 16 slices per pizza

Create your own pizzas by adding your favorite sauces & toppings from the choices below. (16 slices per pizza)

Cheese  
Cheese pizza with choice of tomato, pesto, Alfredo, or BBQ  
$14.40ea

Veggies  
Mushrooms, olives, bell peppers, artichokes, red onions, pineapple, jalapenos, spinach  
$0.85ea

Meats  
Chicken, pepperoni, bacon, ham, meatballs, sausage  
$1.95ea

BUDGET BOX O’ BURRITOS

$9.25pp

No frills, no fuss. Just a box of burritos. Perfect for events with no extra space or no extra time.

What you get: a hand delivered box of foil-wrapped assorted burritos: chicken, carne, & veggie - all filled with Spanish rice, refried beans (black beans by request), and cheese.

+ Salsa & sour cream cups $0.85ea.  
+ Guacamole cups $1.75ea

**Includes paper napkins. Does not include linen / formal buffet setup

v vegetarian  
vG vegan
À LA CARTE APPETIZERS

Certain items require advance notice & may not be available at all locations

v vegetarian  vg vegan

**DISPLAYS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Display vg</td>
<td>$2.80pp</td>
</tr>
<tr>
<td>Grilled Vegetable Platter v</td>
<td>$3.25pp</td>
</tr>
<tr>
<td>Vegetable Crudite v</td>
<td>$2.45pp</td>
</tr>
<tr>
<td>Domestic Cubed Cheese &amp; Crackers vg</td>
<td>$2.45pp</td>
</tr>
</tbody>
</table>

**SKEWERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Chicken Skewers with Chipotle Remoulade</td>
<td>$2.20ea</td>
</tr>
<tr>
<td>Antipasto Skewers v</td>
<td>$2.40ea</td>
</tr>
<tr>
<td>Grilled Veggie Brochette vg</td>
<td>$1.65ea</td>
</tr>
<tr>
<td>Sesame Teriyaki Chicken Brochette</td>
<td>$2.20ea</td>
</tr>
<tr>
<td>Beef Satay</td>
<td>$2.50ea</td>
</tr>
<tr>
<td>Chicken Satay with Thai Peanut Sauce</td>
<td>$2.20ea</td>
</tr>
<tr>
<td>Fruit Brochette vg</td>
<td>$2.30ea</td>
</tr>
<tr>
<td>Kielbasa &amp; Pineapple Bites</td>
<td>$2.00ea</td>
</tr>
<tr>
<td>Cheesy Bacon Wrapped Jalapeño Chicken Bites</td>
<td>$2.25ea</td>
</tr>
<tr>
<td>Cajun Shrimp Brochette</td>
<td>$2.85ea</td>
</tr>
</tbody>
</table>

**SAMMIES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Artisan Sandwich Assortment (2 halves)</td>
<td>$4.15ea</td>
</tr>
<tr>
<td>Pinwheels</td>
<td>$1.35ea</td>
</tr>
<tr>
<td>Tea Sandwich Assortment</td>
<td>$1.95ea</td>
</tr>
<tr>
<td>Cucumber &amp; Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>Apple, Cheddar, Dijon Mustard</td>
<td></td>
</tr>
<tr>
<td>Roast Beef with Creamy Horseradish</td>
<td></td>
</tr>
<tr>
<td>Egg Salad</td>
<td></td>
</tr>
<tr>
<td>BLT</td>
<td></td>
</tr>
<tr>
<td>Turkey, Cheddar, Mayo</td>
<td></td>
</tr>
<tr>
<td>Caprese</td>
<td></td>
</tr>
<tr>
<td>Ham, Swiss, Mayo</td>
<td></td>
</tr>
<tr>
<td>Chicken Salad</td>
<td></td>
</tr>
</tbody>
</table>

**SLIDERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Cheeseburger with Ketchup &amp; Mustard</td>
<td>$2.20ea</td>
</tr>
<tr>
<td>Grilled Chicken Slider with Honey Mustard</td>
<td></td>
</tr>
<tr>
<td>Chipotle Crispy Chicken Slider</td>
<td></td>
</tr>
<tr>
<td>Roasted Turkey with Cranberry Sauce &amp; Stuffing</td>
<td></td>
</tr>
<tr>
<td>BBQ Pulled Pork or Chicken</td>
<td></td>
</tr>
<tr>
<td>Buffalo Chicken with Bleu Cheese Sauce</td>
<td></td>
</tr>
<tr>
<td>Pineapple Teriyaki Burger</td>
<td></td>
</tr>
<tr>
<td>Garden Burger v</td>
<td></td>
</tr>
</tbody>
</table>

**MEATBALLS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Swedish</td>
<td></td>
</tr>
<tr>
<td>Marinara</td>
<td></td>
</tr>
<tr>
<td>Teriyaki</td>
<td></td>
</tr>
<tr>
<td>Sweet n’ Sour</td>
<td></td>
</tr>
<tr>
<td>$1.25ea</td>
<td></td>
</tr>
</tbody>
</table>

**SMALL BITES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktail Shrimp with House-Made Sauce</td>
<td>$2.85ea</td>
</tr>
<tr>
<td>Coconut Shrimp with Chipotle Remoulade</td>
<td></td>
</tr>
<tr>
<td>Mini Beef Wellington with Creole Mustard</td>
<td>$2.20ea</td>
</tr>
<tr>
<td>Marguerite Petite Pizza Slices v</td>
<td></td>
</tr>
<tr>
<td>Frank n’ Blankets with Creole mustard</td>
<td></td>
</tr>
<tr>
<td>Assorted Miniature Quiches</td>
<td></td>
</tr>
<tr>
<td>Spanakopita v</td>
<td></td>
</tr>
<tr>
<td>Mini Beef Empanadas</td>
<td>$1.65ea</td>
</tr>
<tr>
<td>Classic Fresh Tomato Bruschetta v</td>
<td></td>
</tr>
<tr>
<td>Mozzarella &amp; Sundried Tomato Bruschetta v</td>
<td></td>
</tr>
<tr>
<td>Fried Veggie Spring Rolls with Spicy Plum Sauce v</td>
<td></td>
</tr>
<tr>
<td>Cheese Quesadillas with Salsa v</td>
<td></td>
</tr>
<tr>
<td>Chicken Tenders with Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken Wings (Classic, Buffalo, BBQ, or Boneless)</td>
<td></td>
</tr>
<tr>
<td>$1.95ea</td>
<td></td>
</tr>
<tr>
<td>$1.40ea</td>
<td></td>
</tr>
<tr>
<td>$2.20ea</td>
<td></td>
</tr>
<tr>
<td>$1.40ea</td>
<td></td>
</tr>
<tr>
<td>$2.20ea</td>
<td></td>
</tr>
<tr>
<td>$1.40ea</td>
<td></td>
</tr>
<tr>
<td>$1.25ea</td>
<td></td>
</tr>
<tr>
<td>$1.95ea</td>
<td></td>
</tr>
<tr>
<td>$1.40ea</td>
<td></td>
</tr>
</tbody>
</table>
DESSERT

Freshly Baked Cookies $1.25ea
Gourmet Brownie & Blondie Assortment $1.65ea
Lemon Bars $1.75ea
Cheesecake Bites $1.10ea
Eclairs (min. 6) $3.50ea
Cream Puffs $1.20ea
Fruit or Pecan Tarts (min. 20) $3.20ea

Cupcakes (by the dozen) $3.25ea
Mini Cupcakes (by the dozen) $2.15ea
Vanilla, Chocolate, Red Velvet

Sheet Cake (plain or decorated) AQ
Choose cake, filling, & frosting from below
Cake
White, Chocolate, Marble
Filling (Bavarian Cream)
Strawberry, Raspberry, Lemon, Chocolate, Vanilla
Frosting
Whipped Cream, Cream Cheese, Chocolate, Buttercream

Specialty Cake AQ
German Chocolate, Cappuccino Mousse, Chocolate Fudge, Raspberry, Piña
Colada, Grand Marnier, Red Velvet, Black Forest, Carrot, Oreo, Dulce de Leche,
Tres Leches, Lemon, Tiramisu, Cheesecake

Pie 9” (12 slices)
Apple, Key Lime, Coconut Cream, Pumpkin,
Chocolate Cream, Lemon Meringue $17.50ea
Berry, Peach, Cherry $19.80ea
Pecan $27.00ea

Seasonal Holiday Desserts AQ

SETUP & LINENS

China, stainless flatware, glassware AQ at current rental rates + labor fee
Standard white buffet table linens included with orders over $50.00.
($6.00ea. linen for orders under $50.00)

Custom Event Linens AQ at current rental rates + labor fee
Variety of color & length options available for guest tables or upgraded buffet tables

Catering orders cancelled fewer than 48 hours in advance may be subject to full charge of order
Certain items subject to availability depending on location