



CATERING
AT THE GALLAUDRET UNIVERSITY

CATERING BY BON APPÉTIT AT THE GALLAUDET UNIVERSITY

Thank you for choosing Catering by Bon Appétit Management Company, the preferred caterer at Gallaudet University.

While you may be familiar with our on-campus cafes, you may not know that Bon Appétit Management Company was actually founded as a catering company. We benefit from decades of experience that has taught us to pay great attention to the quality of food preparation, presentation, and excellent service. Whatever your event, you will find we offer the finest, freshest ingredients prepared with creativity and passion, and presented with style and elegance. We pride ourselves on committing the same level of professionalism and attention to detail to every event, whether it's a breakfast, morning meeting coffee break, afternoon refreshment services, conference luncheon, reception for a visiting dignitary, or exquisitely executed dinner.

We are proud to offer the following menus. However, they represent only a starting point. Our hallmark is custom menu design, and we can create an original menu for any occasion. Our goal is to present you with a variety of high-quality options for any budget. Whether you are planning a private lunch meeting or a large-scale reception, our event director and chef will work with you to create an event you are proud to host — and one your guests will rave about.

To request a menu consultation, make an appointment, or to place an order of your favorites, please contact us at:

202.250.2548 (Videophone)

202.448.6913 (Voice)

catering@gallaudet.edu

marcy.knox@gallaudet.edu

INFORMATION AND PROCEDURES

Date of Event

Due to the hectic pace of the University's special events and meeting schedules we recommend that you reserve the date and location of your event as early as possible, even if the date is still tentative.

Location of Event

In order for us to logistically set up and cater your event, we require the location so we can scout the space and determine equipment and setup needs.

Time of Event

To fully service your event, you will need to provide us with the start time and ending time of your event. We will also need to know the time we will have access to the room for us to set up.

Please allow ample time for set up and breakdown. Please use the following guidelines for set up and breakdown.

Breakfast set up 1.5 hours and breakdown 1 hour

Lunch set up 2.0 hours and breakdown 1 hour

Dinner set up 2.0 hours and breakdown 1.5 hours

Reception set up 2.0 hours and breakdown 1.5 hours

Number of Attendees

When you secure an event with us, we require an estimated number of expected attendees for an event so we can determine food amounts and staffing needs when booking space for the event.

Type of Event

To fully service your event and ensure its success, we need to know what type of event it is: breakfast, lunch, dinner, reception, etc., and nature of the event. We will also need to know what type of room setup is preferred for your event.

Food and Beverage Orders

Food and Beverage orders require a minimum of 3 days advance notice. The Catering Department will try to accommodate last-minute (within 24 hours) orders and additions to accommodate your needs if possible. A 25% rush charge will apply.

To determine your food and beverage needs, please review the enclosed menus. If you require a special menu, our catering specialists will be happy to customize one for your group. After reviewing proposed menus, contact the Catering Department to make final arrangements. Once your menu selections are made, a Catering Event Contract will be processed by a Catering associate and will be provided for you.

It is imperative that you review the information on the Catering Contract carefully and return a signed copy to the Catering Department with the following information: an authorized signature and budget number for your department. This information required upon finalizing the menus.

PLEASE NOTE- The Catering Department cannot provide food or service without this information.

INFORMATION AND PROCEDURES CONTINUED

Additional items to Consider

- The Catering staff is available to assist in accommodating dietary needs for your event as well as aid with the ordering of theme or floral decorations, linen, and signage.
- All Catering functions require an authorized payment method prior to the function.
- An authorized signature and budget number must be included the catering contract and returned to the Catering Office at least 3 days prior to the event. The Catering Department will try to accommodate late requests when possible.
- All university groups are tax exempt and do not require a DC tax-exempt form.
- All prices stated in the Catering Guide are for the benefit of Gallaudet University. Off-Campus Catering prices may be higher.
- Payment can be made by Visa, MasterCard, Discover, Diners Club or Certified check. A 50% deposit is required with the signed Catering Contract. The balance is due on the day of the event prior to the start of the event.
- To qualify for tax-exempt status, you must provide a DC tax-exempt certification for your group or organization prior to the day of your event. Otherwise, a 10% DC tax will be added to your invoice.

Attendance Guarantee

The Catering Department requires a confirmation of the final attendances at your event. The number is required 24 hours or 1 business day prior to the event. This number will be considered your guarantee. If the actual number of attendees falls below the guaranteed number, the Catering Department will charge your department the guarantee number. If your guest count number exceeds the guarantee number, you will be charged for the number of actual guests. We prepare for 3-5% over the guarantee number.

Cancellations

Notification of cancellation of an event is required 24 hours prior to the event. If cancellation occurs within less than 24 hours, any expenses incurred by the catering department will be billed to the cancelling party.

Missing Equipment

As the host of your event, you are responsible for any equipment we provided for your event. Catering equipment must remain at the original function location. Any equipment missing from your event will be charged to your account number at current replacement costs.

Delivery and Pickup Fees

Gallaudet Campus	\$25.00
Off-Campus Functions	\$50.00

Specialty Linen and Specialty Equipment

We supply tablecloths, which are included in the price of your event. Specialty linens and tablecloths, overlays, skirting, or equipment for meetings and reception tables are available at an additional charge. Please ask your catering specialist for lists and pricing. We also have variety of upscale china, flatware, glassware, and/or serving platters to take your event to the next level. Please contact us for samples and pricing.

INFORMATION AND PROCEDURES CONTINUED

China Fees

Quality disposable products are included at no additional charge with every event. We also offer our catering events with full china and flatware service, which is available at an additional cost.

Coffee or Beverage China Service	\$4.95 per guest
Served Plated Lunch or Dinner	\$5.95 per guest
Full Meal China Services	\$7.95 per guest

Staffing Fees

Staffing is required for all events using china service. The fee for each attendant is \$25.00 per hour for a minimum 4 hours. The fee for a station chef is \$125.00. The required staffing for events is as follows:

Buffet Lunch or Dinner	1 server per 20 guests
Served Plated Lunch or Dinner	1 server per 10 guests
Reception	1 server per 40 guests

Dietary Restrictions and Food Allergies

We strive to accommodate most dietary restrictions and can customize our menus to address any concerns you might have for your attendees' food allergies. To assist you with this, we have the following icons listed by the menu items:

V - Vegan **VG** - Vegetarian **GF** - Made Without Gluten Containing Ingredients

For specific dietary needs, please contact us and we can customize any menu to accommodate any concerns you might have.

BREAKFAST

BREAKFAST STATIONS

-Minimum Order of 6 People-

Coffee & Doughnuts

Assorted Doughnuts

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

\$4.75 per person

Continental Breakfast

Assorted Bagels-**V**, Breakfast Pastries and Muffins

Jams, Butter and Cream Cheese

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea Service,

Water and Orange Juice

\$8.25 per person

Sunrise Breakfast

Assorted Bagels-**V**, Breakfast Pastries and Muffins

Jams, Butter and Cream Cheese

Sliced Seasonal Fruit

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea Service,

Water and Orange Juice

\$10.25 per person

BREAKFAST BUFFETS

-Minimum Order of 6 People-

Good Morning Breakfast

Fluffy Scrambled Eggs

Potatoes O'Brien

Choose two:

Pork Sausage Links

Turkey Sausage Links

Crispy Bacon

Turkey Bacon

Assorted Bagels-**V**, Breakfast Pastries and Muffins

Jams, Butter and Cream Cheese

Yogurt and Granola

Assorted Whole Fruits

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

Water and Orange Juice

\$14.95 per person

BREAKFAST CONTINUED

Old Fashioned Breakfast

Fluffy Scrambled Eggs

Potatoes O'Brien

Choose Two:

Pork Sausage Links

Turkey Sausage Links

Crispy Bacon

Turkey Bacon

Choose one:

Cinnamon French Toast

Buttermilk Pancakes

Whipped Butter and Warm Syrup

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

Water and Orange Juice

\$12.85 per person

MORE BREAKFAST STUFF

Assorted Vegan Bagels & Schmears

served with your choice of three spreads:

Whipped Cream Cheese

Whipped Vegetable-Spiked Cream Cheese

Whipped Butter

Strawberry Jam

Grape Jelly

Peanut Butter

\$29.55 per dozen

want more schmears?

\$5.95 each

Filled Croissants

Cinnamon-Apple, Blueberry, Cherry, Cheese, or Chocolate

\$41.00 per dozen

Freshly Baked Muffins

Cinnamon-Apple, Orange-Cranberry, Blueberry, Marble, Double Chocolate or Banana-Nut

\$41.85 per dozen

Freshly Baked Breakfast Breads

Cinnamon-Apple, Orange-Cranberry, Banana-Nut or Blueberry

sliced and served with whipped butter

\$14.75

Whole Seasonal Fruit-V

Orange, Apple or Banana

\$1.10 each

LUNCH

-Minimum Order of 6 People - all luncheons come with petite bottled water and canned sodas

Salad & Sandwich Board

Sliced Oven-Roasted Turkey, Roast Beef, Ham, Chicken Salad, Tuna Salad, and Grilled Vegetables

Assorted Breads and Rolls

Lettuce, Tomatoes, and Assorted Sliced Cheeses

Assorted Spreads and Pickles

Choose one:

Potato Salad-**VG**

Italian Pasta Salad-**V**

Pasta Primavera Salad-**VG**

Caesar Salad – Parmesan Cheese, Croutons, and Creamy Garlic-Parmesan Dressing-**VG**

Caprese Salad – Mixed Field Greens, Fresh Mozzarella, Tomato, and Balsamic-**VG**

Tomato and Cucumber Salad-**V**

Garden Salad with Ranch and Balsamic Dressings-**VG**

Chips and Pretzels

Assorted Cookies and Brownies

Petite Waters and Canned Soft Drinks

\$11.25 per person

Assorted Wraps Luncheon

Turkey, Roast Beef, Sliced Ham, Chicken Salad, Tuna Salad, and Vegetarian Wrap

Wraps include Lettuce, Tomato, and Cheese

Assorted Spreads and Pickles on the Side

Choose one salad:

Potato Salad-**VG**

Italian Pasta Salad-**V**

Pasta Primavera Salad-**VG**

Caesar Salad – Parmesan Cheese, Croutons, and Creamy Garlic-Parmesan Dressing-**VG**

Caprese Salad – Mixed Field Greens, Fresh Mozzarella, Tomato, and Balsamic-**VG**

Tomato and Cucumber Salad-**V**

Garden Salad with Ranch and Balsamic Dressings-**VG**

Chips and Pretzels

Assorted Cookies and Brownies

Petite Waters and Canned Soft Drinks

\$11.95 per person

LUNCH CONTINUED

Classic Deli Luncheon

Turkey, Roast Beef, Sliced Ham, Chicken Salad, Tuna Salad, and Grilled Portabello Sandwiches
Sandwiches include; Lettuce, Tomato and Assorted Cheeses
Assorted Spreads and Pickles

Choose one salad:

Potato Salad-**VG**

Italian Pasta Salad-**V**

Pasta Primavera Salad-**VG**

Caesar Salad – Parmesan Cheese, Croutons, and Creamy Garlic-Parmesan Dressing-**VG**

Caprese Salad – Mixed Field Greens, Fresh Mozzarella, Tomato, and Balsamic-**VG**

Tomato and Cucumber Salad-**V**

Garden Salad with Ranch and Balsamic Dressings-**VG**

Chips and Pretzels

Assorted Cookies and Brownies
Petite Waters and Canned Soft Drinks
\$11.95 per person

Croissant Deli Luncheon

Croissant Sandwiches to Include; Turkey, Roast Beef, Sliced Ham, Chicken Salad, Tuna Salad, and Caprese Lettuce,
Tomato, and Assorted Cheeses
Assorted Spreads and Pickles

Choose one salad:

Potato Salad-**VG**

Italian Pasta Salad-**V**

Pasta Primavera Salad-**VG**

Caesar Salad – Parmesan Cheese, Croutons, and Creamy Garlic-Parmesan Dressing-**VG**

Caprese Salad – Mixed Field Greens, Fresh Mozzarella, Tomato, and Balsamic-**VG**

Tomato and Cucumber Salad-**V**

Garden Salad with Ranch and Balsamic Dressings-**VG**

Chips and Pretzels

Assorted Cookies and Brownies
Petite Bottled Waters and Canned Soft Drinks
\$11.95 per person

LUNCH CONTINUED

Artisan Sandwich Luncheon

An assortment of rustic sandwiches on artisan breads: Croissant, Brioche, Focaccia and Ciabatta

To Include: Roast Turkey, Roast Beef, Salami, Smoked Ham, and Grilled Vegetable

Sandwiches include Lettuce, Tomato, and Assorted Cheeses

Assorted Spreads and Pickles

Choose one salad:

Potato Salad-**VG**

Italian Pasta Salad-**V**

Pasta Primavera Salad-**VG**

Caesar Salad – Parmesan Cheese, Croutons, and Creamy Garlic-Parmesan Dressing-**VG**

Caprese Salad – Mixed Field Greens, Fresh Mozzarella, Tomato, and Balsamic-**VG**

Tomato and Cucumber Salad-**V**

Garden Salad with Ranch and Balsamic Dressings-**VG**

Chips and Pretzels

Assorted Cookies and Brownies

\$12.95 per person

The Executive Luncheon

Blackened Arctic Char* Caesar Wrap

*Arctic Char is a sustainably-raised fish that's very similar to salmon and a Seafood Watch "Best Choice"

Flank Steak Wrap with Caramelized Onions and Blue Cheese

Grilled Chicken BLT with Avocado on French Baguette

Salami, Capicola with Provolone and Roasted Red Pepper on Ciabatta

Grilled Shrimp Wrap with Thai Sweet Chili Sauce

Teriyaki Tofu Wrap-**V**

All Sandwiches come with lettuces from local Chesapeake Greenhouse Farms and Sliced Tomato

Choose one salad:

Potato Salad-**VG**

Italian Pasta Salad-**V**

Pasta Primavera Salad-**VG**

Caesar Salad with Parmesan Cheese, Croutons, and Creamy Garlic-Parmesan Dressing-**VG**

Caprese Salad- Mixed Field Greens, Fresh Mozzarella, Tomato, and Balsamic-**VG**

Tomato and Cucumber Salad-**V**

Garden Salad with Ranch and Balsamic Dressings-**VG**

Chips and Pretzels

Assorted Cookies and Brownies

\$15.95 per person

LUNCH CONTINUED

Pizza! Pizza! Pizza!

Our handmade pizzas are cut in eight slices, and can be delivered directly to your office or meeting!

Vegetable Pizza- VG	\$16.00
Pepperoni Pizza	\$16.75
Margherita Pizza- VG	\$15.75
BBQ Chicken	\$17.75

Want more additional toppings? \$1.00 each, please inquire about additional toppings.

Boxed Lunch

Includes Chips, Whole Fruit, and Cookies

Turkey and Provolone on Whole Grain

Smoked Ham and Swiss on Croissant

Roast Beef and Cheddar on Focaccia

Tuna Salad Wrap

Roasted Vegetable Hummus Wrap-**V**

Caprese on Baguette-**VG**

All Sandwiches include Local Chesapeake Greenhouse Farms Lettuces and Sliced Tomato
\$12.95 per person

Caesar Salad Luncheon

Local Chesapeake Greenhouse Romaine Lettuce, Parmesan Cheese,
Crispy Croutons, Sliced Bell Peppers, and Chopped Tomatoes-**VG**.

Caesar Salad with Grilled Chicken Breast	\$13.95 per person
Caesar Salad with Grilled Wild-Caught Salmon	\$13.95 per person
Caesar Salad with Blackened Tofu	\$11.95 per person

Cobb Salad Luncheon

Chesapeake Greenhouse Lettuces, Grape Tomatoes, Cucumbers, Red Onions, Carrots, Sliced Bell Peppers,
Diced Avocado, Blue Cheese Crumbles, Chopped Hard Boiled Eggs, and Chopped Bacon

Cobb Salad with Grilled Chicken Breast	\$13.95 per person
Cobb Salad with Roasted Turkey	\$13.95 per person
Cobb Salad with Blackened Tofu	\$11.95 per person

RECEPTIONS

COLD HORS D'OEUVRES DISPLAYS

Domestic Cheeses with Crackers-VG

\$3.95 per person

Imported Cheeses with Grapes and Strawberries-VG GF

\$5.50 per person

Seasonal Vegetable Display with Hummus & Ranch Dip-VG GF

\$3.25 per person

Sliced Seasonal Fruit-V GF

\$4.50 per person

Italian Antipasti

Salami, Mortadella and Capicola, Fresh Mozzarella
Marinated Artichokes, Balsamic-Glazed Mushrooms, Grilled Vegetables
Spiced Olives, Crisp Crackers and Baguette Crostini
\$6.25 per person

Mexican Dippers with Salsa Fresca

Fresh Guacamole and Tomatillo Salsa with Flash Fried Local Mochetec Corn Tortillas-V GF
\$4.50 per person

Hummus with Baked Pita Chips-V

Roasted Red Pepper Hummus or Original
\$2.15 per person

HOT HORS D'OEUVRES DISPLAYS

Spinach Artichoke Dip-VG

Toasted Pita and Baguette Crostini
\$3.75 per person

Chesapeake Crab Dip

Pita and Baguette Crostini
\$4.95 per person

RECEPTION CONTINUED

HORS D'OEUVRES - COLD ITEMS BY THE PIECE

All of our hot bite-sized hors d'oeuvres are priced by the piece for your convenience.

Classic Chilled Shrimp Cocktail GF \$2.25 each

With Horseradish-Cocktail Sauce and Lemon Wedges

Margherita Skewer-VG GF \$2.75 each

Fresh Basil Leaf, Grape Tomato, Fresh Mozzarella Cheese

Petite Sandwiches \$3.50 each

Mix and Match our petite sandwiches:

Petite Turkey and Swiss, with Cranberry Mayonnaise, on Silver Dollar Roll

Petite Ham and Swiss, with Honey Dijon on Silver Dollar Roll

Tuna Salad on Petite Croissant

Chicken Salad on Petite Croissant

Petite Caprese on French Baguette-VG

Petite Cucumber and Dilled Cream Cheese on Whole Grain-VG

HORS D'OEUVRES — HOT ITEMS BY THE PIECE

All of our hot bite-sized hors d'oeuvres are priced by the piece for your convenience.

Crispy Coconut Shrimp \$2.25 each

Sweet Chili Sauce

Local Chesapeake Bay Petite Blue Crab Cakes \$4.50 each

Remoulade Sauce

Petite Wild Salmon Cakes \$4.50 each

Lemon Dill Aioli

Grilled Beef Ribeye Skewer GF \$4.25 each

Chimichurri Sauce

Rosemary-Garlic Chicken Skewers GF \$2.75 each

Crispy Chicken Wings; Buffalo, Barbecue, Teriyaki or Parmesan Garlic \$1.10 each

Served with Ranch and Blue Cheese Dressing

Hand-Battered Boneless Wings; Buffalo, BBQ, Teriyaki or Parmesan Garlic \$1.25 each

Served with Ranch and Blue Cheese Dressings

RECEPTION CONTINUED

Roasted Chicken Tartlet \$1.70 each

Sundried Tomato and Chicken or Creamy Buffalo Chicken

Basil Tortellini Caprese Skewer-VG \$1.40 each

Cheese Tortellini, Basil, and Grape Tomato, with Balsamic Glaze

Pesto Tofu Skewer-V GF \$1.25 each

Basil Pesto, Garlic, Extra-Firm Tofu

Stuffed Mushroom-VG \$1.70 each

Spinach Artichoke or Spinach and Feta

Petite Quiche- Classic Lorraine or Spinach and Cheese \$3.95 each

Falafel with Tahini Sauce-V \$2.60 each

DESSERTS & SWEET TREATS

Freshly Baked Cookies

An Assortment of Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, Sugar, and White Chocolate Macadamia Nut
\$2.50 per person

Chocolate Brownie Tray

\$2.50 per person

Assorted Dessert Bars

An Assortment of Lemon Bars, Princess Bars, Blondie, Walnut Brownie or Cheesecake Brownie
\$2.75 per person

Assorted Miniature French Pastries and Petit Fours.

Ask your Catering Manager for flavors and selections
\$4.25 per person

Homemade Cupcakes

Choice of Vanilla or Chocolate
Specially colored icing available upon request
\$3.15 each

Red Velvet Squares

\$3.80

Sheet Cakes

Full Sheet (serves 60-70)
\$90.00

Half Sheet (serves 25-35)
\$68.95

Custom Logos \$25.00 additional

Whole Pies

(Serves 8)
Choice of Local Apple, Sweet Potato, Pumpkin (in season), Lemon Meringue
\$39.00 each

DINNER

DINNERS AT GALLAUDET

Evening dinners, although rare here at Gallaudet, are an excellent way to conclude a meeting or seminar, or to just celebrate and share a meal together with a team or invited guests. Below we have listed our most popular three-course dinners, which allow you to select starters, choose an entrée, and select a dessert that you prefer.

If you would like a customized menu we welcome the opportunity to discuss your dining options and catering needs in detail, and will create a customized menu featuring fresh, seasonal foods that will exceed your and your guests' expectations. We source many ingredients directly from local farmer partners and will create a menu according to the season and availability when designing custom menus. We can create any menu for any budget and taste. Please schedule a menu planning meeting with our Catering Manager, Chef, and General Manager. We can plan themed menus as well as receptions and buffets. Below is a sample of how you can create a buffet, and our dinner menu builder allows you to pre-select starters, entrées, and desserts to mix-and-match to suit any taste. Or, you can always allow our chef to create a menu for you.

Tips for Building a Buffet

Start with lots of color and texture – A garden salad filled with colorful seasonal vegetables from a local farm, or a classic Caesar salad with crunchy garlic croutons is appealing to many guests. Our chef is also happy to create a custom salad for your event. A warming tureen of homemade soup is always welcome on a buffet, as are platters of grilled vegetables or fresh seasonal fruits.

Variety is the spice of a good buffet – Consider including a variety of choices on the buffet, and keep in mind that our culinary team members are experts in a variety of cooking techniques and global flavors. All of our buffet entrée choices – chicken, seafood, beef, pork, vegetarian and vegan – can be prepared to suit the theme of your event, or flavors that you think your guests will love. Please consult our Catering Director for suggestions, we're happy to get creative with you! All entrées can be composed with corresponding starches, such as potatoes or grains, and will be enhanced with seasonal vegetables.

Don't forget the details – All dinners, whether plated or buffet, come with assorted dinner rolls and iced tea and coffee service.

Keep it sweet – Our baker can create custom desserts that match up with your chosen menu, or can accentuate any themed dinner or buffet. Assorted miniature French pastries and/or gourmet sugar cookies can be added, or our freshly baked house-made cookies – chocolate chip, oatmeal raisin, snickerdoodle, macadamia-white chocolate chip – are also favorites.

We are certain we can accommodate any catering request and can work with almost any budget. From self-contained quick drop offs, to full service events, Bon Appétit Management Company Catering at Gallaudet has all your tastes covered.

DINNER CONTINUED

DINNER SUGGESTIONS

The following selections represent our most popular dinners. Please select a starter, an entrée, and a dessert. All dinners come with chef's whim of seasonal vegetable and house-baked Parker House dinner rolls with sweet creamery butter. Please note that all plated dinners can be converted to a buffet if you prefer.

Starters

Please select one;

Mixed Field Green Salad, Grape Tomato, Carrots, Cucumber, Balsamic Vinaigrette

Caesar Salad, Garlic Crouton, Parmesan Cheese, Garlic-Parmesan Dressing

Wedge Salad, Iceberg, Tomatoes, Green Onions, Blue Cheese Crumbles, Blue Cheese Dressing

Spinach Salad, Artichoke Hearts, Red Bell Peppers, Domestic Mushrooms, Raspberry Vinaigrette

Entrees

Please select one;

Herb Grilled Breast of Chicken, Natural Pan Jus Lie, Cheddar-Onion Polenta \$29.95

Seared Salmon 'Caprese,' Lemon Butter, Grape Tomato-Arugula-Mozzarella Garní, Rice Pilaf \$ 33.00

Maryland Crab Cake, Old Bay Remoulade, Mashed Sweet Potatoes \$ 39.75

Steak Diane, Seared Medallions of Beef, Dijon Demi-Glace, Mushroom Risotto \$37.50

Roasted Portabello 'Stack' Grilled Zucchini, Sun-Dried Tomato, Balsamic Glaze, Mashed Potatoes \$24.00

Desserts

Please select one;

New York-Style Cheesecake, Fruit Coulis

Bananas Foster French Toast, Whipped Cream

Bread Pudding, Caramel Sauce

Crème Brulée, Burnt Sugar Crust, Whipped Cream

BEVERAGES

Petite Bottled Water	\$1.35 each
Petite Bottled Juices	\$1.65 each
Canned Soft Drinks	\$1.10 each
20-ounce Bottled Soft Drinks	\$2.05 each

Coffee Service \$2.30 per person
Locally Roasted, Fair Trade and Organic Coffees from Chesapeake Bay Roasting Company

Hot Tea Service	\$2.00 per person
Fresh Brewed Unsweetened or Sweetened Iced Tea	\$11.40 per gallon
Fresh Lemonade	\$11.40 per gallon
Fruit Punch with Orange, Cranberry, and Ginger Ale	\$11.40 per gallon
Pomegranate Fruit Punch	\$15.90 per gallon
Raspberry Lemonade	\$15.90 per gallon

Beer and Wine Bars

Open Beer and Wine Bar Service

Includes; house red wine, house white wine, domestic and imported beers and assorted soft drinks.

Includes a bartender for 2 hours. Additional time will result in \$25.00 per hour.

qA \$150.00 Bar Setup Fee is required and is non-negotiable.

2 Hours \$9.75 per person

3 hours \$12.75 per person

4 hours \$17.00 per person

Cash Beer and Wine Bar Service

Includes; house red wine, house white wine, domestic and import beers as well as assorted soft drinks. Includes a bartender for 2 hours. Additional time will result in \$25.00 per hour. \$1.50 per person Bar Setup Fee is a required and is non-negotiable. Drink prices for Cash Bars are as follows: Domestic and Imported beers \$5.00, wines by the glass are \$5.00. A minimum sales requirement of \$100.00 must be met or the balance will be subsidized.