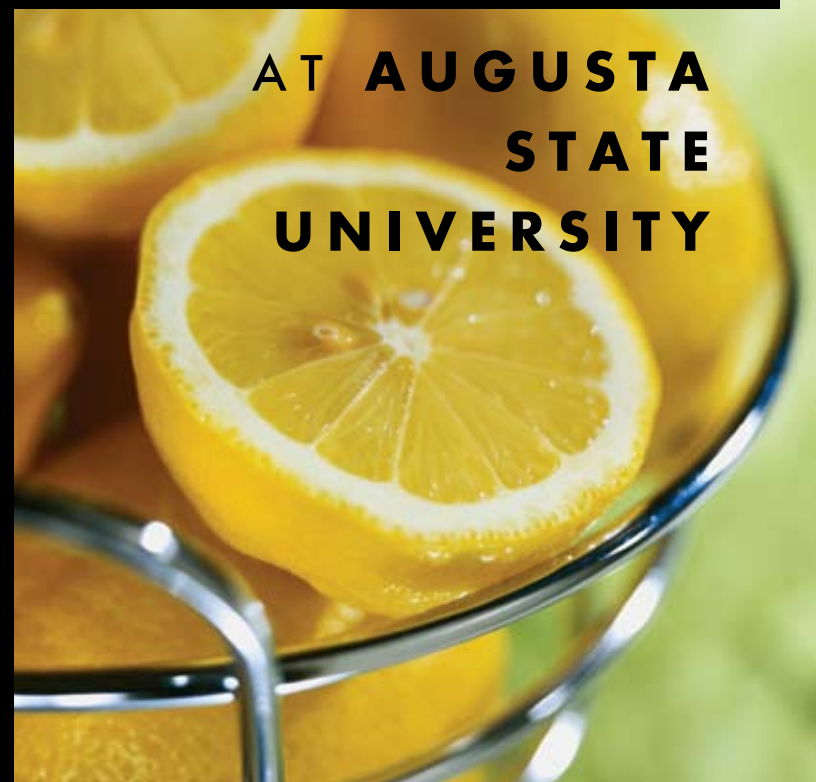




C A T E R I N G



AT **AUGUSTA**
STATE
UNIVERSITY



Our Menu



MENU CHAPTERS:

WELCOME LETTER

PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.

A GREAT START

LUNCH TIME

LUNCHEON SALADS

BOUNTIFUL BUFFETS

MOVABLE FEASTS

CULINARY CLASSICS

MENU ACCOMPANIMENTS

FINISHING TOUCHES

GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

HORS D'OEUVRES

BEVERAGES



Welcome

We are delighted to share our catering brochure. From morning breakfast baskets and freshly brewed coffee to casual feasts, and elegant hors d'oeuvres, these pages are filled with fresh and contemporary menus. These represent only a starting point, however. Our commitment to you is to customize menus as needed for any occasion. Whatever your event – a breakfast meeting, a faculty luncheon, a retirement party, you will find that we offer fresh ingredients, creative preparations, elegant presentation, and thoughtful service. We would be pleased to help you design a menu for your next event. If we can offer you more information, or if you would like to make an appointment, please contact us at 706-737-1599 or email us at cwilson@aug.edu or visit our website: www.augustastatedining.com.





Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our records. All other information such as location, number of guests, time of the function, and menu selection, need to be decided at least 10 business days before the function. You may contact the catering department at 706.737.1599 or contact us on our website at www.augustastatedining.com or email us at cwilson@aug.edu.



Reserving a Location

Whether the event is to take place on campus or off, the location reservation needs to be confirmed before we will deliver. To reserve the Dome Room or the Towers (located in Washington Hall), Galloway, PAT or various Conference rooms across campus call the Physical Plant Office at 706.737.1593. A Physical Plant Work Request Form must be completed for any equipment needs such as Tables, Chairs or Trash Cans. To reserve the Amphitheatre, The Ballroom, The Coffee House and all JSAC Conference Rooms located in the JSAC Building call the Student Activities office at 706.737-1610. Please keep in mind, it is the booking party's responsibility to make arrangements for getting the room opened in enough time for the catering staff to set up your event. The catering department does not have keys to the areas mentioned above.





Planning Your Special Event

2009-2010

Contact the Catering Office

At least 10 days before the event, contact the Catering Office at 706.737-1599 or email us at cwilson@aug.edu or contact us through our website at www.augustastatedining.com. Some arrangements can be made by phone or email, others require an appointment with the Catering Director. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs. The office hours are Monday through Friday, 9 am to 4 pm, closed on some holidays. After we have finalized all the details of your special event, you will receive a confirmation/worksheet to be signed or confirmed and sent back to us. All cancellations and final changes, including the customer guarantee count and payment, MUST take place at least 3 business days prior to your event. Charges will be incurred if you make any cancellations or changes after this time frame. If you do not contact us with a final count within the 3 business days allowed, we will prepare for the estimated number and charge accordingly.



Event Confirmation and Guarantees

A guarantee is required 3 business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup. If your event is cancelled, you are responsible for contacting the Catering Director and canceling the event. You will be liable for 75% of your food bill for any event that is not cancelled within 3 business days, and confirmed in writing by the customer. If Augusta State University is closed due to inclement weather, all catering events will be automatically cancelled.





Planning Your Special Event

Payment

All catered functions must have a secured payment before they occur. Visa, MasterCard, Discover, American Express, Cash, Check Purchase Orders and Departmental Accounts are all valid payment methods. Non-University related groups are required to make a deposit of 75% one week prior with the balance due at the conclusion of the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.



Delivery Fees

There is no delivery fee for catering services held within JSAC Building. Deliveries outside the building will be subject to a delivery fee.

Attendants

To ensure that your event is a success, catering staff will be provided for all served meals and buffets during the first two hours of service. If additional time is needed, a fee of \$20.00 per attendant for a 3 hour minimum will be applied. We recommend that you have an attendant for all receptions and breaks for every 50 guests.



Attendants for Receptions are based on a fee of \$20.00 per attendant with a three hour minimum. Carving Chefs are based on a fee of \$25.00 per Chef with a 2 hour minimum.

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account, at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.





Planning Your Special Event

China Charges

Our catering department provides high-quality plastic products as our standard, unless otherwise requested. We also offer china service for any event at an additional charge.

Full Meal Service and Silverware	\$1.50 pp
Coffee or Beverage China Service	\$1.10 pp
Full Bar Glass Service	\$0.75 pp
Reception China and Silverware	\$1.00 pp



All of the above are charged per person.

Linens and Skirting

We will provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guests tables for receptions, breaks, meeting tables and boxed lunches there will be a \$5.00 fee for each tablecloth. Other tables may be skirted and covered at \$5.00 to \$10.00 per tablecloth and \$15.00 per skirt. The same applies to registration tables, name tag, head tables, and any additional table that will not be directly used for setup. Skirting can be done on any table not exceeding one inch in thickness. We can also provide napkins to meet your color scheme for \$1.00 each. Specialty linens are available upon request for an additional charge.





Planning Your Special Event

Floral Charges

We will be happy to order, receive and handle specific floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.



Late and Minimum Charges

A late charge of \$50.00 will be assessed for any event booked with less than 48 hours notice. Any changes made once the event has been confirmed, under 48 hours will be charged \$50.00. There will be a minimum charge of \$25.00 for beverage orders and \$25.00 for food orders, not including the delivery fees. Arrangements for orders less than the minimum amount can be made if they are picked up during office hours.

Food Removal Policy

Due to health regulations, it is the policy of ASU Dining Services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.





A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.

EARLY RISER

An assorted pastry basket of mini danish, donuts, or mini muffins, and a juice assortment of orange, apple and cranberry.

EYE OPENER

An assorted pastry basket of mini danish, donuts, or mini muffins, a juice assortment of orange, apple and cranberry and fresh seasonal sliced fruit.

SUNRISE START

An assortment of bagels and scones with accompaniments of fruit yogurt with granola, juice assortment of orange, apple and cranberry and fresh seasonal sliced fruit.

MORNING BREAKS A LA CARTE

Cereal with milk
Seasonal fresh fruit salad
Seasonal whole fresh fruit
Seasonal fresh cut fruit

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

ENTRÉES

- Breakfast casserole
- Potato casserole
- Scrambled eggs
- Bacon
- Sausage links
- French toast
- Pancakes
- Home fried potatoes
- Hash browns
- Grits
- Sausage biscuits
- Mini ham biscuits
- Ham & cheese croissants
- Seasonal fresh fruit salad bowl
- Seasonal fresh cut fruit
- Assorted seasonal sliced melon
- Seasonal whole fruit

BEVERAGES, 16 SERVINGS PER GALLON

- Canned iced tea
- Assorted canned soft drinks
- Assorted juice - by the gallon or bottle
- Assorted carafe juice
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Hot water for tea (includes decaffeinated)
- Hot chocolate

BAKERY A LA CARTE, SOLD BY THE DOZEN, OR BY PERSON

- Assorted bagels with condiments
- Assorted donuts
- Mini croissants
- Mini pastry
- Assorted muffins
- Gourmet pastry
- Assorted scones
- Mini cinnamon rolls
- Biscuits
- Breakfast breads
- Cinnamon rolls
- Biscotti

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: (10 GUEST MINIMUM)

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be pre-set along with beverages and dessert to keep your program on time.

ALBUQUERQUE CHICKEN

Chicken sandwich with a Southwestern flair served with side salad of the day, condiments, potato chips, cookies and a canned beverage or bottled water.

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on Panini bread with the side salad of the day, condiments, potato chips, cookies and a canned beverage or bottled water.

GRILLED VEGETABLE BAGUETTE

Grilled vegetables with fontina cheese on a baguette with side salad of the day, condiments, potato chips, cookies and a canned beverage or bottled water.

GRILLED PORTOBELLO ON BAGUETTE

Grilled portobello mushroom sandwich with provolone cheese served with side salad, condiments, potato chips, cookies and a canned beverage or bottled water.

SWEET BEEF

Roast beef with caramelized onion and Dijon mayonnaise on a baguette served with side salad of the day, condiments, potato chips, cookies and a canned beverage or bottled water.

TURKEY CHEDDAR WRAP

Turkey and cheddar with horseradish cream cheese on a flour tortilla, condiments, potato chips, cookies, a canned beverage or bottled water.

CHICKEN CAESAR WRAP

Grilled chicken breast with romaine lettuce tossed with caesar dressing on a flour tortilla, potato chips, cookies, a canned beverage or bottled water.

PICNIC LUNCH

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham & swiss, condiments, potato chips, cookies and a canned beverage or bottled water.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: (10 GUEST MINIMUM)

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie, a choice of a canned soda or bottled water.

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar and swiss cheeses, hard boiled egg and honey mustard dressing with a dinner roll and butter.

COBB SALAD

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, croutons and caesar dressing.

- Add grilled balsamic chicken breast
- Add beef strips

TRI-SALAD COMBO

A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad or ham salad

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.

ANTIPASTA SALAD PLATE

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and red wine vinaigrette dressing.

VEGETARIAN HUMMUS PLATE

Hummus with pita and vegetable sticks. A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

TACO SALAD

A crisp tortilla shell filled with spicy chicken, beef or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.

LUNCHEON SALADS



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: (20 GUEST MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

SLICERS DELI BUFFET

Sliced roast beef, ham, turkey, american, swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies and pitchers of lemonade, iced tea or water.

OPTIONS

- Canned beverages or bottled water
- Pasta salad, potato salad, garden salad, caesar salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons

SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings all accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, and onion, condiments, potato chips, cookies, brownies and a canned beverage.

CAESAR BAR

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing served with rolls and butter, dessert bars and a canned beverage or bottled water.

OPTIONS:

- Add grilled chicken or grilled shrimp

ROMA ITALIAN

Mixed green salad with Italian dressing and antipasto. Choice of two: penne, tri-color rotini or rigatoni with marinara sauce. Served with breadsticks, foil butter, shredded parmesan cheese, cookies and pitchers of lemonade, iced tea and water.



MOVABLE FEASTS

MOVABLE FEASTS: (20 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

BASIC BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad or coleslaw. Relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, lemonade, iced tea and water.

TEXAS STYLE BBQ

Pulled BBQ pork, BBQ chicken breasts, corn on the cob, baked beans, potato salad, cole slaw, macaroni salad, relish tray with lettuce, tomato, pickles, onion, condiments, cookies, brownies and lemonade, iced tea, and water.

OPTIONS

- Canned beverage or bottled water
- Watermelon

HOLIDAY DINNER

Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with your choice of two dressings.

Roast turkey, with whipped potatoes and giblet gravy, country stuffing, green beans, cranberry sauce, rolls and butter, pumpkin pie. Served with coffee, decaffeinated coffee, hot tea or ice tea.

FAJITA BAR

Choice of chicken, beef, shrimp or vegetable fajitas warm flour tortillas accompanied with spanish rice and traditional toppings with lemonade, ice tea, canned beverages and Xangos™...Sweet Street™ original cheesecake.

WINGS AND THINGS

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks and a 4 foot turkey or ham sub sandwich with assorted canned beverages.

PICNIC IN A BOX FOR 10 PICK UP ONLY

#1 Assorted deli sandwiches, chips, side salad cookies, brownies and canned beverage or a "jug" \ of tea

#2 Assorted wraps, chips, side salad, cookies and brownies and canned beverage or a "jug" of tea.

#3 Southern fried chicken, potato casserole, coleslaw, rolls, cookies and brownies and canned beverage or a "jug" of tea.

All of the above comes with plates etc.



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert.

BEEF

FILET MIGNON

Beef Tenderloin filet with your choice of sauce

ROAST TOP ROUND OF BEEF

Sliced roast top sirloin of beef carved and served with au jus

PRIME RIB

Delicious beef rib served with a horseradish Cream sauce

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

STUFFED PORK CHOP

Center cut pork chop stuffed with Cornbread and apple stuffing

PORK TENDERLOIN

Sliced tenderloins of pork dressed with a savory Dijon sauce

POULTRY

CHICKEN PICCATA

Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

CHICKEN CORDON BLEU

Boneless breast of chicken rolled with imported ham and swiss cheese

SOUTHERN FRIED CHICKEN

Classic favorite deep fried to a golden brown

ROSEMARY CHICKEN

Chicken breast with fresh rosemary and garlic

CHICKEN MARSALA

Lightly coated chicken breast braised with marsala wine and mushrooms

VEAL

VEAL OSCAR

Veal cutlets topped with asparagus, lump crab and drizzled with hollandaise sauce

CLASSIC VEAL CHOP

Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions

ITALIAN STYLE STUFFED VEAL CHOP

Veal chop stuffed with prosciutto, fresh mozzarella, roasted red peppers, and basil



CULINARY CLASSICS

LAMB

LAMB CHOPS

Broiled lamb chops served with mint jelly

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

FLOUNDER STUFFED WITH CRAB

Crabmeat combined with a delicate blend of seasonings and hand rolled in a flounder fillet

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

AHI TUNA

Ahi Tuna grilled and served with a caponata relish

MARYLAND CRAB CAKES

Mouthwatering Maryland lump crab cakes

GARLIC ORANGE CHILI SHRIMP

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

VEGETARIAN

VEGETABLE NAPOLEON

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

PASTA PRIMIVERA

Fresh sautéed vegetables tossed with fresh herbs, pasta, olive oil and parmigiana cheese

VEGETARIAN LASAGNA

Lasagna noodles layered with fresh vegetables, ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce

EGGPLANT ROLLARD

Fresh eggplant sautéed and layered with marinara, mozzarella and parmigiana cheese



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

SALADS

TOSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

SPINACH SALAD WITH WARM BACON DRESSING

ORZO

Sautéed spinach and feta

THAI PASTA SALAD WITH SNOW PEAS

ICEBERG WEDGE WITH MAYTAG BLEU CHEESE

PEAR AND TOASTED WALNUT SPRING SALAD



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT TWO

- Baked potato served with butter sour cream
- Country mashed potatoes
- Baked sweet potatoes
- Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Basil orzo
- Risotto with mushrooms
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic
- Green beans with almonds
- Carrots vichy
- Baby carrots
- Baby squash
- Green bean casserole

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Peach cobbler
- Sweet potato pie
- Chocolate pie
- Pecan pie
- Key Lime pie
- Lemon meringue pie

CAKES

- Chocolate cake
- Carrot cake
- Black forest cake
- German chocolate cake
- Red velvet cake
- Lemon pound cake
- Angel food cake with seasonal berries
- Cheesecake with strawberries
- Strawberry shortcake
- Bread pudding

SPECIALTY

- Sorbet
- Parfaits
- Tiramisu
- Crème Brûlée

CARVING STATION

Chef required...\$25.00 per hour,
2 hour minimum

- Roast turkey
- Southwestern glazed ham
- Roast pork loin
- Roast top round of beef
- Roast tenderloin of beef
- Steamship round



FINISHING TOUCHES

DESSERT BARS, BY THE DOZEN

Have your dessert bars cut into triangles, logs and squares to create an attractive platter

- Chocolate brownies
- Chocolate Iced brownies
- Marble brownies
- Rocky road brownies
- Turtle brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Oreo dream bar
- Carrot cake bar
- Petit fours

COOKIES, BY THE DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter
- Sugar
- Double chocolate chip
- White chocolate macadamia
- Carnival

CHOCOLATE FONDUE BAR WITH FRESH SEASONAL FRUIT, 50 GUEST MINIMUM

Includes fondue pot with chocolate dipping sauce surrounded by fresh seasonal cut fruit with skewers for dipping.

ICE CREAM SUNDAE BAR, 50 GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch
- Strawberry

Select 3 from the following toppings:

- Crushed peanuts
- Sprinkles
- Crushed oreos
- Cherries
- Whipped topping
- M & M's

SNACKS, 1 POUND MINIMUM

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts

PER PERSON

- Granola bars
- Power bars
- Mini candy bars
- Soft pretzels



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS PER SET , SERVES 40-50

- Hot Spinach and artichoke dip served with Tortilla chips or crackers
- Cold Seven layer dip with tortilla chips

PER PINT

- French onion dip
- Garden vegetable dip
- Ranch dip
- BLT dip

PER POUND, MINIMUM 1 POUND

- ASU Chicken Salad
- ASU Tuna Fish
- Crab dip
- Shrimp dip

CARVING STATION, PER PERSON

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey with giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef with au jus
- Roast tenderloin of beef
- Steamship round

TRAYS AND DISPLAYS,

SMALL (25- 45), MEDIUM (50-75), LARGE (75-100),
PER PERSON

- Crudités and dip
- Fresh seasonal fruit
- Cheese and crackers
- Fresh seasonal fruit and cheese
- Imported/specialty cheese and crackers
- Smoked salmon with condiments
- Mini pinwheels
- Tea sandwiches with assorted fillings:
(Select 2,3 types) tuna salad, egg salad,
chicken salad, ham salad, cucumber and
cream cheese

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



H O R S D ' O E U V R E S

PRICED BY THE DOZEN

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

HOT, BY THE DOZEN

- Spanakopita
- Honey drizzled chicken drumettes
- Fried chicken tenders
- Mini quiche
- Potstickers
- Vegetable spring rolls
- Honey ginger chicken satay
- Jumbo hot wings
- Asian chicken twist
- Eggrolls
- Cheese puffs with dill

MINIMUM ORDER 5 DOZEN

- Stuffed mushroom
- Bacon wrapped water chestnuts
- Veggie quesadilla
- Frank in puff pastry
- Mini lamb chops
- Scallops wrapped in bacon
- Coconut shrimp
- Crab rangoon
- Crab cakes

BY THE POUND MINIMUM 5 POUNDS

- Meatballs
- Cocktail smokies

COLD, BY THE DOZEN OR TRAY

- Boiled shrimp
- Crab claws
- Skewered fruit with yogurt dressing
- Silver dollar sandwiches
- Finger sandwiches
- Dinner roll deli snackers



BEVERAGES

HOT, SOLD BY THE GALLON: 16 SERVINGS PER GALLON

- Seattle's Best coffee regular and decaf
- Starbucks coffee regular and decaf
- Hot water with Lipton tea bags
- Hot water with herb Tazo - celestial tea
- Hot cocoa

COLD

- Canned soda
- Bottled waters
- Bottled juices
- Sports drinks
- Bottled teas
- Milk (pint)

PUNCHES, SOLD BY THE GALLON: 16 SERVINGS PER GALLON/

- Lemonade
- Raspberry lemonade
- Apple juice
- Orange juice
- Iced tea
- Orange blossom punch
- Almond punch
- ASU peach punch

