

## ***Bistro on Wheels Catering Menu***

*Chef Wade is happy to customize your event, please don't hesitate to ask how we can enhance your event with us.*

### ***Display's and Stations***

#### ***Pita Bread and Lavosh Station***

*with roast garlic hummus, olive tapenade and sun-dried tomato and eggplant puree*

*\$ 6.25 per person*

*Add: garlic shrimp with onion, roast zucchini and pepper relish, chicken with lime and cilantro, tomato and mozzarella*

*\$8.25 per person*

#### ***Antipasto Table with Grilled Vegetables, Italian Meats and Cheeses, Grilled Bruschetta***

*Roast Broccoli and Peppers, Grilled Zucchini Platter, Tomato and Mozzarella, Parsnip and Carrot, Brussel Sprouts and Yellow Pepper, Cauliflower and Pesto, Golden and Red Beets, Marinated Mushrooms, Roast Olives, Garlic and Snow peas, Prosciutto, Dries and Cured Salami, Pepperoni, Port Derby, Sage Derby, Shaved Parmesan*

*\$ 16.25 per person*

#### ***Fresh Sliced Fruit Display and Seasonal Berries***

*\$ 8.25 per person*

#### ***Asian Station***

*pork pot stickers, orange glazed chicken sate`, shrimp and vegetable spring rolls  
hoisin, sweet chili sauce, sweet soy and soy sauces*

*\$ 16.95 per person*

#### ***Toasted Artichoke and Spinach Dip with Tortilla Chips***

*\$ 8.25 per person*

#### ***Mini Cupcake Table***

*a variety of vanilla, chocolate and strawberry cupcake filled with mousse and topped with icing, a variety sprinkle toppings*

*\$12.95 per person*

#### ***Assorted Cookies***

*\$16.00 a dozen*

## *Action and Carving Stations*

*Arizona Smoked Brisket of Beef with Horseradish BBQ Sauce*

*Hickory BBQ and Mustard BBQ Sauces, silver dollar rolls*

*\$200.00 per brisket*

*approximately 25 persons*

*Steamship of Pork*

*glazed apple relish, raspberry and blackberry compote, whole grain mustard*

*with silver dollar rolls*

*\$ 275.00 per Leg*

*approximately 40-50 persons*

*Quesadilla Station*

*chef preparing quesadillas with cheddar and jalapeño jack cheeses, green chilis, scallions and tomatoes with a selection of roasted tomato, tomatillo and grilled salsa*

*\$ 10.00 per person*

*Add Chicken \$4 per person*

*Salad Chop Station*

*Chef's salad mix of seasonal greens with bowls of candied walnuts, sliced apples and strawberries, shaved parmesan, diced mesquite chicken, pear tomato, mozzarella pearls, goat cheese crumbles and bacon bits, lemon herb and balsamic dressings*

*\$ 12.00 per person*

*displayed or attended*

*Nacho Station*

*tri colored and flour tortilla chips displayed with green chili goat cheese sauce, scallions, chopped olives, diced tomato, choice of meat in chafing dish, roasted house salsa, tomatillo salsa, and spicy pico de gallo, sour cream*

*\$ 11.00 per person*

*Smoked Pulled Pork, Braised Brisket, Braised Red Chili Duck,*

*Smoked Pulled Chicken*

*add \$ 3.00 per person for guacamole*

*Blue Crab Cake Station*

*with red cabbage slaw in stir fry vinaigrette, dijon, roasted red pepper and fennel aioli's, lemon wedges*

*(based on 4 pieces per person)*

*\$ 18.00 per person*

*RoundStone Pizza Station*

*thin crust with choice of 3*

*white garlic onion and bacon, tomato mozzarella and basil, pepperoni, sausage and shrimp w/ pepper, zucchini and eggplant w/ oregano, roast garlic tomato and squash, bbq chicken red onion and cilantro, green chili chorizo and goat cheese, salami artichoke and red pepper*  
\$ 15.00 per person

**\$ 100.00 fee for each uniformed chef at stations**

### *Passed Hors d' Oeuvres of Small Bites*

#### *Cold Selection*

*toasted ciabatta with grilled chicken and mizuna      veggie sticks in cup w/ hummus  
tomato and mozzarella topped with pesto                  Spanish peppers and mozzarella  
roast shrimp and onion on toast                          salami tomato and mozzarella skewer  
cucumber filled with lentil and feta salad      smoked salmon on wonton w/ seaweed  
soft cheddar and dried apple rolled in candied almond      melon with prosciutto  
spiced grilled eggplant caviar on polenta                  grilled ahi ceviche in cucumber  
poached pear with stilton and watercress                  skewer of fruit w/ balsamic  
boursin and dried fig with balsamic on polenta*

#### *Hot Selections*

*truffle mushroom mac fritters                                  dilled potato and leek croquette  
chicken and black bean tostado                                  bacon wrapped dates w/ chorizo  
kabob of spicy chicken meatball                                  bacon and jalapeno wrapped shrimp  
saffron polenta and lobster fritters                                  southwest shrimp and onion fritters  
andouille sausage and hummus on crouton                  toasted goat cheese and bacon crostini  
bbq chicken, pickles on potato chip                                  turkish spiced pork and tomato on pita  
truffled risotto in fillo pocket                                  tempura artichoke hearts with prosciutto  
chili relleno hush puppy*

*choice of any two*

*choice of any three*

*choice of any five*

*\$12.00 per person*

*\$16.00 per person*

*\$25.00 per person*

*all selections based on one hour of reception service, price will vary accordingly with  
extended reception needs  
all items presented butler style or tray and tabled*

### *Luncheon Buffets*

#### *Create Your Own*

#### *Soup and Salad*

*(choice of three)*

*Tossed Mixed Greens and choice of 2 dressings*

*Fresh Sliced Fruit Display*

*Cucumber, Red Onion and Italian Olive*

*Roma Tomato with fresh Mozzarella Pearls and Pesto*

*Tuscan Bread Salad*

*French Green Bean and Red Pepper Salad*

*Watermelon, Jicama and Red onion with Lime Dressing*

*Quinoa Salad with Walnuts and Grapes*

*Orange Cilantro and Red onion Salad*

*Artichoke and Bowtie Salad with Parmesan*

*Parslied Cauliflower and red Pepper Salad*

*Marinated Mushrooms and Roasted Garlic*

*Italian Squash Salad*

*Fresh Fruit Salad*

*Southwest Corn and Green Chili Chowder*

*Roast Garlic and Leek Bisque*

*Green or Red Gazpacho*

*Butternut Squash Bisque*

*7 Vegetable and Noddle Soup*

***Deli***

***Prepared Sandwiches***

***(Choice of three)***

***Classic BLT on Egg Bread***

***Grilled Zucchini with Tomato, Mozzarella and herbed Hummus in Wrap***

***Turkey with Brie and Cranberry Sauce on Sour Dough***

***Roast Beef Slider with Horseradish Sauce and Tomato Relish***

***Grilled Chicken and Spinach with Pepper Jack and Onion Marmelade on Ciabatta***

***Egg Salad with Prosciutto on French Baguette***

***Grilled Eggplant, Red Onion with Havarti Cheese and Mizuna on Focaccia***

***\$25.00***

***Or***

***Deli Display***

***Cheeses***

***(Choice of two)***

***Cheddar, Swiss, Pepper or Monterey Jack, Havarti, Port Derby, Munster, Parmesan***

***Meats***

***(Choice of three)***

***Sliced Mesquite Chicken, Genoa Salami, Roast New York, Smoked Salmon,***

***Pepperoni, Pit Honey Ham or Mortadella***

***Garnished with lettuce and tomato trays, pickles and assorted condiments with a variety of sliced deli breads***

***\$23.00 per person***

***Or***

***VIP Deli Display***

***Cheeses***

***(Choice of Two)***

***Brie, Aged Cheddar, Whipped Boursin, Goat Cheese, Sliced Mozzarella***

***Meats***

***(choice of Three)***

*Grilled Chicken Breast, Sliced Loin of Pork, Grilled Tenderloin of Beef, Grilled Large Shrimp, Salmon Medallions, Dried Italian Salami Or Prosciutto  
Garnished with Gourmet Mustards and Mayo's, lettuce, tomato and pickle trays with sliced Baguette, foccacia, and croissants  
\$30.00per person*

*Or*

*Entrees*

*(Choice of three)*

*Crispy Skinned Chicken Breast with Mushrooms and Marsala, grained Rice Pilaf and Buttered Broccoli*

*Roast Salmon medallions with Red Potato, Sauteed French Greens beans*

*Roasted Chicken breast with Corn Salsa and Garlic Tomato*

*Grilled Eye of Round Steak on Whipped Potato and Button Mushrooms*

*Grilled Ahi Tuna with Seaweed Salad and Sesame Soy Butter Sauce*

*Steamed Salmon on Spinach and Sweet Jasmine rice*

*Grilled Pork Tenderloin on Sweet Potato Mash and Grilled Asparagus*

*Rolled Lemon Cod, Lemon Butter Sauce, Marinated Artichokes and Grilled Eggplant*

*Roast Shrimp with Onion and Carrots over Cous Cous*

*\$36.00 per person*

*Or*

*Desserts*

*(choice of One)*

*Variety of Cookies and brownies*

*Mini Chocolate and White Chocolate Eclairs*

*Mini Cupcakes Vanilla and Chocolate*

*Trio of Rice Krispie Treats, Chocolate Chip, Sundried Cherry and Plain*

*Lemon Bars and Cheesecake*

*Mini Apple and Cherry Strudle*

*Mini assorted Fresh Fruit Tarts*

*Apple Bignettes with Caramel and Chocolate Sauces*

### ***Taco Salad Bar***

*selection of soft and hard corn and flour tortilla shells  
bowls of shredded lettuces, diced tomatoes, onions, shredded cheeses, olives, scallions,  
sour cream, our very own grilled salsa and tomatillo salsa, guacamole and ranch  
dressing  
chafing dishes of spiced smoked chicken and braised pork  
black bean and roasted corn salad  
sliced orange, red onion and cilantro salad  
flan with toppers of strawberries, nuts, coconut and whipped cream toppings  
\$24.00 per person*

*all buffets complete with water, coffee and tea service*

*all buffets require 50 person booking or \$250.00 set up fee*

### ***Plated Lunch Selections***

#### ***Soup and Salad***

*(choice of One)*

*Roast Corn and Chicken Chowder*

*White or Red Gazpacho*

*Rich Beef Consomme with Mushroom Ravioli and Vegetables*

*Vegetable Noodle Soup*

*Cream of Sweet Onion with Garlic Crouton*

*Butternut Squash Soup*

#### ***Bistro Style Salad***

*mixed garden greens tossed with balsamic and garnished with caramelized walnuts,  
dried peaches, pear tomato and crumbled blue cheese*

*Farm Fresh Greens*

*Tossed with lemon vinaigrette, strawberries toasted almonds and Goat Cheese  
medallion*

*Mozzarella and Tomato*

*pearls of mozzarella with roma tomato, sun dried tomato vinaigrette and finished with pesto and baby greens*

***Cold Entree's***  
***(choice of One)***

***Mediterranean Cobb Salad***

***Quinoa salad with grapes, grilled onion, dill, and peppers garnished with micro greens and olive puree***

***Chicken \$ 30.00 per person***

***Salmon fillet \$ 33.00 per person***

***Roast Shrimp \$35.00 per person***

***Bistro Cobb Salad***

***smoked chicken, jalepeno jack cheese, chopped egg, diced tomato, sliced olive, roast onion crispy bacon and avocado over farmed greens, lemon vinaigrette***

***\$ 24.00 per person***

***Slow Roast Turkey and Basil Sandwich***

***on brioche style bun with mizuna, tomato and avocado relish and pesto ranch dressing served with fresh potato chips and seasonal fruit skewer***

***\$ 23.00 per person***

***Grilled Shrimp and Basil Salad***

***on sliced orange and avocado puree with arugala and frisee, pesto vinaigrette***

***\$ 31.00 per person***

***Slow Roast Beef Tenderloin***

***Grilled tomato, frisee and olive salad with baguette toast and mustard aioli***

***Jonah Crab Salad***

***on beef steak tomato slice, brunoise vegetable salad garnish, reisling vinaigrette and micro greens***

***\$ 36.00 per person***

***Slow Poached Salmon Fillet***

***cucumber, pickled ginger and dill salad, citrus yogurt sauce and belgian endive radicchio salad***

*\$34.00 per person*

***Hot Entree's***

*(choice of One)*

***Grilled Petit Filet of Beef***

*with gorgonzola polenta, green beans almondine and tomato jus*

*\$ 37.00 per person*

***Mushroom Ravioli in Roast Onion Veloute***

*garnished with cipollini, grilled chicken and micro basil*

*\$ 28.00 per person*

***Asian Sesame Eye of Round Steak***

*on roasted corn and sweet potato puree and asian style ratatouille*

*\$ 32.00 per person*

***Grilled Salmon Fillet***

*served with tomato olive herb relish, sauteed fennel and carrots with*

*zucchini stuffed quinoa*

*\$ 35.00 per person*

***Cashew Crusted Atlantic Cod***

*pineapple jasmine rice with sauteed spinach and leeks*

*\$ 34.00 per person*

***Roasted Chicken Southwest***

*on sweet corn coconut rice topped with spiced tomato avocado relish finished with  
cilantro*

*\$ 31.00 per person*

***Dessert Selection***

*(choice of one)*

***Apple Beignets***

*Cluster dusted with powdered sugar and chocolate and caramel sauces*

***Tempura Banana Foster***

*On sponge cake, salted caramel ice cream, blueberries*

*Chocolate Chip Cookie and Ice Cream*

*French vanilla bean with berries and caramel sauces*

*all luncheon plate prices will include water, coffee and or tea service*

*sliced baguette and butter*

### ***Dinner Buffets***

#### ***Italian Buffet***

*bowl of hearts of romaine and shredded parmesan cheese, garlic croutons, anchovies and caesar dressing*

*display of fresh sliced melon with prosciutto and salami*

*platter of sliced tomato and fresh mozzarella drizzled with pesto oil and black peppercorn*

*salad of peppers, gorgonzola and balsamic glaze*

*grilled zucchini's and shrimp salad*

*basket of garlic and parmesan bread*

*mushroom ravioli with peas, basil and artichokes*

*fried calamari with spicy garlic tomato sauce*

*roasted chicken and spicy sausage with broccoli and lemon*

*display of tiramisu, lemon tarts and flan*

*\$ 38.00 per person*

#### ***Bistro Executive Dinner Buffet***

*tossed hearts of romaine in caesar dressing, garlic croutons, fresh diced tomato, grated parmesan and prosciutto julienne*

*fresh asparagus peacock display with condiments and herb vinaigrette*

*display of fresh fruit and berries*

*baked rustic bread*

*artichoke, red onion and tomato*

*french green bean, red pepper and onion*

*sautéed baby carrots and asparagus with herb butter*

*creamed spinach au gratin*

*garlic parmesan whipped potatoes*

*choice of four hot entrée's*

*dessert table of mini pastries, tarts with fresh baked cookies*

*\$ 55.00 per person*

#### ***Create your Own***

*choice of four soup or salads, choice of two sides and three entrees, sliced baguette and butter coffee, tea and water service with dessert table to include*

*cookies and mini desserts and tarts*

*\$ 48.00*

*Soup and Salad*

*Vegetable Minestone Soup, garlic croutons*  
*French Onion Broth*  
*Chicken and Corn Chowder*  
*Roast Leek and Garlic Cream*  
*Chilled Melon Soup with Mint Cream*

*Tossed Mixed Greens four toppings and choice of three dressings*  
*Fresh Sliced Fruit Display*  
*Cucumber, Red Onion and Italian Olive*  
*Grilled Ahi Tuna Niciose*  
*Roma Tomato with fresh Mozzarella Pearls and Pesto*  
*Tuscan Bread Salad*  
*Sesame Pork and Snow Peas*  
*French Green Bean and Red Pepper Salad*  
*Cashew Orange Chicken*  
*Watermelon, Jicama and Red onion with Lime Dressing*  
*Quinoa Salad with Walnuts and Grapes*  
*Spicy Szechuan Beef Salad*  
*Antipasto Salad with Salami and prosciutto*

*Sides*

*Garlic Mashed Potato*  
*Herbed Potato Croquette*  
*Mushroom and Cipolinni Onion Grain Rice*  
*Date and Golden Raisin Quinoa*  
*Au Gratin Potato*  
*Herb Roasted Fingerline Potato*  
*French Green Beans and Roasted Shallots*  
*Parsnips and Carrots with Fennel*  
*Grilled Zucchini and Eggplant Ratatouille*  
*Baby Vegetables*  
*Buttered Broccoli and Cauliflower*  
*Au Gratin Spinach and Cipolinni Onions*  
*Roast Asparagus, Roma Tomato and Yellow Squash*

## *Hot Entrees*

*steamed salmon with red wine butter sauce*  
*italian herb crusted atlantis cod medallions on creamy tomato basil sauce*  
*baked steelhead trout on spinach and red pepper sauce*  
*grilled hoisin salmon over caramelized onions and sweet thai chili sauce*  
*slow roasted pork sliced with dark rum and date sauce*  
*pineapple pork medallions with hoisin demi and cilantro*  
*smoked chicken marinated with herbs and served with garlic demi sauce*  
*grilled breast of chicken over roasted corn and red peppers, tomatillo sauce*  
*duck wings tossed with Asian bbq sauce*  
*orange basil marinated chicken breast over cilantro cream and pico de gallo*  
*roasted lamb rack chops on sautéed squash and mint rosemary jus*  
*medallions of beef tenderloin on red wine sauce and fried onions*  
*roasted loin of new york sliced and served over grilled onions and garlic demi*

***Plated Dinner Features***

Selection is priced with soup or salad and dessert choice

***Soup and Salad***

***Choice of one***

***Lobster Bisque with Sherried Crème Fraiche***

***Rich Oxtail Consomme with Cheese Tortellini and Parsnips***

***Bisque of Roast Yellow Pepper Soup with Truffles***

***Roasted Garlic and Leek Bisque***

***Golden Tomato Gazpacho with Margarita Sorbet***

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***Bistro Style House Salad***

***mixed garden greens tossed with balsamic and garnished with, caramelized walnuts  
dried peaches, pear tomato and crumbled blue cheese***

***Bundle of Farm Fresh Greens***

***wrapped with cucumber and served with poached pear wedge and goat cheese  
medallion, heirloom tomato and late harvest riesling vinaigrette***

***Small Wedge of Bibb***

***lemon vinaigrette and crumbled blue cheese served with tomato wedges***

***Lolla Rosa, Baby Leaf and Radicchio***

***tossed with brown mustard vinaigrette, orange slices, toasted almonds  
and dried fig***

***Mozzarella and Tomato***

*pearls of mozzarella with roma and golden tomato, sun dried tomato vinaigrette and finished with pesto and baby greens*

### ***Dinner Entrée Selection***

***Stuffed Chicken with Truffles and Serrano Ham  
parmesan polenta, baby green beans and red pepper  
\$ 48.00 per person***

***Herb Crusted Chicken Breast  
sweet potato puree, asparagus and yellow beets  
\$ 44.00 per person***

***Grilled Filet of Beef  
6 oz. filet of beef served with brussel sprouts , truffled whipped potato,  
béarnaise sauce in artichoke bottom  
\$ 63.00 per person***

***Ginger Crusted Salmon  
on edamame puree, garnished with sweet jasmine rice croquette and carrot baton  
\$ 50.00 per person***

***Herb Truffle crusted Pork Filet and Shrimp  
with roasted pearl potatoes, carrot basil puree and tomato caper  
\$ 52.00 per person***

***Roast Pork Chop  
on soft cheddar polenta, gremolata of orange and lemon with brunoises of  
root vegetables  
\$48.00***

***Vegetarian Option  
roast tomato filled with spinach, pinenut with garlic on spaghetti squash and quinoa  
pilaf, fresh vegetable in season  
\$ 30.00 per person***

***Roasted Breast of Chicken and Shrimp Scampi***

*with saffron risotto and tomato, grilled zucchini with olive and peppers*  
*\$ 58.00 per person*

*Manchego Beef Filet Medallion*  
*with mushroom mac and cheese, turned squashes and baton of carrots*  
*\$ 63.00 per person*

*Grilled Filet of Beef and Ginger Crusted Salmon*  
*au gratin potato, asparagus bundles and yellow patty pan squash*  
*\$70.00*

*please select a dessert*  
*Dessert*

*Smoeres Napoleon*  
*layers of dark chocolate mousse and toasted marshmallows and honey graham cake*  
*finished with raspberry and mango sauce*

*Black Forest Parfait*  
*layers of midnight chocolate cake, chocolate mousse with marachino cherries and*  
*topped with whipped cream garnished with cherries jubilee sauce*

*Strawberries Romanoff*  
*in cinnamon pastry shell with vanilla ice cream, orange scented stawberries and*  
*russian cream*

*Classic Tiramisu*  
*served in a chocolate cup with mocha sauce*

*Banana Foster*  
*on pound cake with salted caramel ice cream*

*all dinner selections will include water, coffee, tea and bread service and are*  
*exclusive of tax and gratuity*

*Dinner with Chef Wade*

*a unique dining experience where your hands and minds are free of planning for a party of eight. Chef Wade will take care of everything, cook in your home kitchen or use his trailer just outside your house.*

*\$ 300.00 per person inclusive*

### *Late Night Snacks*

#### *Nacho Station*

*tri colored and flour tortilla chips displayed with green chili goat cheese sauce, scallions, chopped olives, diced tomato, choice of meat in chafing dish, roasted house salsa, tomatillo salsa, and spicy pico de gallo, sour cream*

*\$ 11.00 per person*

*Smoked Pulled Pork, Braised Brisket, Braised Red Chili Duck,  
Smoked Pulled Chicken*

*add \$ 3.00 per person for guacamole*

#### *Asian Station*

*pork pot stickers, orange glazed chicken sate`, shrimp and vegetable spring rolls  
hoisin, sweet chili sauce, sweet soy and soy sauces*

*\$ 14.00 per person*

#### *Old Arizonian*

*mini chicken burritos and beef empanadas, trio of tortilla chips with roasted house salsa and tomatillo salsa*

*\$ 14.00 per person*

#### *All American*

*Veinna Beef Hot Dogs with Chili and grated cheese, Four Cheese Mac n Cheese,*

*or*

*Slider Cheese Burgers and Tator Tots and Chili*  
*\$12.00 per person*

*Salted Chocolate Dipped Giant Pretzels and Large Chocolate Chip Cookies*  
*\$ 15.00 per person*

*Old South*  
*BBQ Pork and BBQ Beef Sliders with fresh Potato Chips and Onion Dip*  
*\$ 14.00 per person*

### *Meeting Break Options*

*Selection of Sodas, Bottled Sparkling and Still Waters*  
*\$4.50 per person*

*Sweets*  
*m&m's, chocolate kisses, mini candy bars and a variety of hard candies*  
*\$5.00 per person*

*Fast Break*  
*selection of sodas, iced tea and bottled waters*  
*fresh fruit display and cookies*  
*\$8.00 per person*

*A Healthy Choice*  
*assorted juices and bottled waters*  
*fresh fruit and cheese display with power and granola bars and lavosh*

*\$12.00 per person*

*Sugar Rush Break*

*selection of sodas, coffee, tea and bottled waters  
assorted chocolate and pretzel barks and chocolate truffles*

*\$15.00 per person*

*Breakfast Selections*

*Continental Buffets*

*Coffee and Donuts*

*a selection of assorted donuts  
display of fresh sliced fruit,  
coffee, juice and water bottl station*

*\$ 15.00 per person*

*Soufflé Breakfast*

*individual quiches baked in fillo shell, ham and cheddar cheese, spinach and gruyere  
served warm in chafing dishes*

*display of fresh sliced fruit and berries and array of fruit muffins  
coffee, juice and water station  
\$ 20.00 per person*

*Executive Breakfast  
selection of fresh sliced fruit display with mini muffins and croissants  
sliced tomatoes and asparagus with fresh basil  
berries and yogurt  
scrambled eggs with cheddar cheese and chives  
skillet potatoes with peppers and onions  
choice of bacon, sausage patty or grilled ham  
coffee, juice and water station  
\$ 25.00 per person*

*add any of the following selections for an additional cost*

*scrambled eggs with cheddar cheese and scallions  
\$ 4.00 per person*

*eggs benedict with hollandaise and asparagus  
\$ 7.00 per person*

*crispy bacon and patty sausage  
\$ 3.00 per person*

*grilled ham steaks  
\$ 3.00 per person*

*skillet fried lyonnaise potatoes with red onions and chives  
\$ 3.00 per person*

*french toast with fresh berry compote  
\$5.00 per person*

*skillet ranch eggs with smoked sausage, potatoes and peppers  
smothered in jalapeño jack cheese  
\$ 8.00 per person*

*assorted mini fruit muffins  
\$15.00 a dozen*

*assorted croissants of chocolate, raspberry and plain  
\$28.00 per dozen*

*omelet station with bowls of peppers, onions, cheddar cheese, mushrooms, spinach, our  
house made salsa, and fresh tomatoes  
a selection of whipped eggs, whole eggs, egg whites  
\$ 10.00 per person*

*\$ 50.00 charge will apply for uniformed chef to prepare*

<i>Coffee by the Gallon</i>	<i>\$30.00</i>
<i>Tea by the Gallon</i>	<i>\$30.00</i>
<i>Bottled Soda, Coke, Sprite and Fanta</i>	<i>\$ 3.00 each</i>
<i>Sparkling Waters</i>	<i>\$ 2.00 each</i>
<i>Bottled Water</i>	<i>\$1.00 each</i>
<i>Waiters/bartenders 4 hour minimum</i>	<i>\$ 35 p hour</i>
<i>Chef/Truck fee</i>	<i>\$ 350-1000</i>
<i>Rentals we suggest Party People, White House Florist, Creative</i>	