

Saint John's University Catering Guide



This Catering Guide is for internal use by the SJU and OSB community. A catering menu for organizations outside of SJU/OSB is available upon request.

The SJU Dining Services and Events' commitment is to provide for the hospitality needs of the entire St. John's Community in a context that includes courteous, friendly, and helpful service. This is achieved with people who are willing to adapt to the needs of the customer while being respectful of the resources available in our community.

GUIDELINES FOR PLANNING A SUCCESSFUL EVENT:

Campus Catering is intended for activities and events sponsored by St. John's University and the Order of St. Benedict Incorporated. The St. John's University Dining Service is the exclusive supplier of all food and beverage items for events on campus. Limited exceptions would need the permission of the SJU Dining Service.

It is the responsibility of the individual or group hosting an event to reserve the necessary space. Call the number, 2240 for specific rooms or fill out an Inquiry form on Events and Conferences - SJU website. Please have the following information available when you call:

- Name of Organization
- Date of Function
- Beginning and Ending Time of Function
- Room Requested & Physical Set Up of Room
- Appropriate Debit Account Number for Event
- Number of Guests to be Accommodated
- Special Table Arrangements
- Name, Email Address, and Phone Number of Person Placing the Order

After the confirmation of your room, the events staff will assist in the planning of your catering event. At this time, please provide a budget range, and special dietetic needs if necessary. For extraordinary events, please request information on additional charges.

Please read the following details carefully. It will assist us in planning a successful and memorable occasion.

1. Allow yourself at least 30 days to plan for your event. Contact the Events office (2240) to reserve space and to discuss room and meal arrangements. Your event planner will provide you with a list of questions that will assist you in planning your function.

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2. At least 2 weeks prior to the event, place your menu with the Events and Dining Service office (2240), then follow-up with a menu confirmation.

3. At least 48 hours or two working days prior to the event, confirm and guarantee your final number of guests and room arrangements. For example, confirmation for an event on Monday is due on the previous Thursday for guaranteed attendance. (If we do not receive a confirmation, we will assume the expected number of guests originally advised to be the guaranteed attendance for the event).

4. Please make all cancellations **at least 24 hours** or one working day prior to the event. If cancellation is made on the day of the event or there is a no-show, all set-up charges and costs already incurred will be billed at your expense.

5. St. John's catering department will provide all tables, chairs, linen, china and utensils if your group purchases all food, beverage and full service from our catering staff for your event.

6. An event that involves the use of alcohol must abide by the SJU Alcohol Policy. Please obtain an alcohol permit through the Student Activities Office if you are planning on serving alcohol.

7. Please be advised that the Dining Service and Events Office reserves the right, if necessary, to make room changes to better serve the specific needs of the customer. Considerable care will be given to insure comparable meeting space.

8. If only equipment is needed for an event, please contact our office. A fee or additional charges may apply in the following situations:

- To cover complicated or extensive room set- ups.
- When clean up following an event involves extraordinary resources.
- For functions away from the Quadrangle or Sexton Commons, when the resources required for the event exceed the normal cost of set ups.
- If additional staff is requested which exceed the normal scheduled.
- When linen required is in excess of that supplied for the presentation and service of the food and beverages.
- Dinners beginning after 7:00 p.m. will have an additional 15% of the total bill added to the cost.
- There is no delivery charge for orders over \$35.00. If the delivery is under \$35, our delivery charge charges will be as follows:
 - Events taking place in the Quad and Sexton – \$10.00
 - Events taking place out of Quad (on campus) - \$25.00
 - Events occurring after 8:00 PM at all available locations on campus - \$35.00

Students with a meal contract are permitted to use a meal exchange when planning a special catered event. Students may reduce the cost of their catered meal by approximately 50% if meal plan credits are used in conjunction with a dinner event.

Break Times

Breaks include delivery, set-up, and cleanup of each delivered event. We also provide cups, napkins, sugar, creamer, and stir sticks.

Morning Choices

MORNING BREAK # 1 - \$1.50

Regular and decaffeinated coffee, tea and ice water

MORNING BREAK # 2 - \$2.50

Regular and decaffeinated coffee, tea, assorted individual juices, and ice water

MORNING BREAK # 3 - \$3.25

Regular and decaffeinated coffee, tea, assorted juice, ice water with pastry of the day

CONTINENTAL BREAKFAST - \$4.25

Regular and decaffeinated coffee, tea, assorted juices and ice water with rolls, fresh cut fruit, and choice of muffins or scones

Afternoon & Evening Choices

BREAK # 1 - \$1.50

Regular and decaffeinated coffee, tea, and ice water

BREAK # 2 - \$1.50

Assorted pop, bottled water (or ice water)

BREAK # 3 - \$2.50

Regular and decaffeinated coffee, tea, assorted pop, bottled water (or ice water)

BREAK # 4 - \$3.25

Regular and decaffeinated coffee, tea, assorted pop, bottled water (or ice water) with cookies or bars

DELUXE BREAK - \$4.25

Regular and decaffeinated coffee, assorted pop, bottled water, ice water, cookies or bars and fresh fruit

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From Our Bakery

PASTRIES

Cinnamon or Caramel Rolls

\$3.75 per 1/2 dozen

Muffins (regular)

\$3.75 per 1/2 dozen

Jumbo Muffins

\$6.00 per 1/2 dozen

Nut Breads

\$5.25 per loaf

Bagels

\$6.50 per 1/2 dozen with cream cheese

Scones

\$6.50 per 1/2 dozen

COOKIES

Chocolate Chip, Sugar, Peanut Butter, Monster

\$4.00 per dozen

Gourmet Cookies

\$6.75 per dozen

BARS \$7.75 per dozen

Assorted flavors available and all orders include cocktail napkins.

DECORATED CAKES

Cakes may be decorated for various occasions, birthdays, holidays, etc. An order for cake includes plates, forks and cocktail napkins. Specialty cakes are available. Please ask for suggestions.

FROSTED SHEET CAKES

1/4 sheet cake (Serves 20)

\$17.50

1/2 sheet cake (Serves 40)

\$35.00

Full sheet cake (Serves 80)

\$50.00

OTHER

Fresh Whole Fruit (in season)

\$1.25 each

SJU Dark Bread

\$4.00 per loaf

SJU Department Bread Orders

\$3.50 per loaf

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Beverage Services

INDIVIDUAL COLD BEVERAGES

Each item includes cups and cocktail napkins.

- Assorted Soft Drinks - **\$1.25**
- Bottled Water - **\$1.25**
- Assorted Fruit Juices - **\$1.35**

HOT BEVERAGES

<u>Coffee Pot</u>*	<u>Air Pot</u>**	<u>Gallon</u>***
Coffee†	\$5.00	\$7.00
Hot Tea‡	\$5.00	\$7.00
Hot Chocolate or Apple Cider	N/A	\$7.00
		\$13.95
		\$13.95
		\$13.95

† UTZ certified Good Origins sustainable coffee

‡ Hot water with tea assortment

***Coffee Pot** (Approximately 5 cups per pot: Includes creamer, sugar, stir sticks and cups)

****Air Pot** (Approximately 10 cups per pot: Includes creamer, sugar, stir sticks and cups.)

*****Gallon Pot** (Approximately 16 cups per pot: Includes creamer, sugar, stir sticks and cups.)

COLD BEVERAGES

	<u>Pitcher</u>*	<u>Gallon</u>**
Ice water	\$2.00	\$4.00
All Natural Orange Juice	\$7.00	\$14.00
Unsweetened Iced Tea	\$4.75	\$9.95
Sweetened Lemonade	\$4.75	\$9.75
Raspberry Flavored Lemonade	\$4.75	\$9.75
Red Fruity Flavored Punch	\$4.75	\$9.75

***Pitcher** (Approximately 6 servings per pitcher: Includes cups, cocktail napkins and accompaniments.)

****Gallon** (Approximately 16 servings per gallon: Includes cups, cocktail napkins and accompaniments.)

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Hors D'oeuvres

*Platters include cocktail napkins, plates, and/or frilled toothpicks.
Additional charge for delivery & service.*

Reception Trays

FRESH VEGETABLE PLATTER WITH DIP

An assortment of seasonal vegetables with freshly prepared ranch dip

- *Small (serves 8 - 15.) \$19.95*
- *Medium (serves 16 - 25) \$27.95*

FRESH FRUIT PLATTER

Seasonal cut fresh fruits beautifully arranged

- *Small (serves 8 - 15) \$24.95*
- *Medium (serves 16 - 25) \$32.95*

CHEESE LOVERS PLATTER

Sliced cheeses: Swiss, Cheddar, Edam, Gouda, or Havarti (includes crackers)

- *Small (serves 8 - 15) \$22.95*
- *Medium (serves 16 - 25) \$32.95*

MEAT & CHEESE PLATTERS

Sliced cheese with choice of ham or salami (includes crackers)

- *Small (serves 8 - 15) \$22.95*
- *Medium (serves 16 - 25) \$32.95*

FRESH FRUIT & CHEESE PLATTER

Seasonal cut fresh fruits and cubed cheeses

- *Small (serves 8 - 15) \$22.95*
- *Medium (serves 16 - 25) \$32.95*

VARIETY OF GOURMET CHEESES

Swiss, Cheddar, Edam, Gouda, or Havarti served with crackers

- *Small (serves 8 - 15) \$22.95*
- *Medium (serves 16 - 25) \$32.95*

Cold Temptations (per dozen)

FRESH STRAWBERRY & BRIE BRUSCHETTA - \$10.25

Toasted baguette medallions with fresh strawberries and brie cheese

CAPRESE SKEWER - \$12.95

Fresh mozzarella and grape tomato marinated in basil pesto

ASSORTED CANAPÉ - \$12.95

A variety of hand assembled canapés with various toppings and garnishes

SPIRAL ROLLS - \$10.25

Thin slices of ham with a cream cheese filling

TORTILLA PIN WHEELS - \$10.25

*Filled with herbed cream cheese and fresh Spinach **or** dried cranberry cream cheese*

DOLLAR SANDWICH PLATTER - \$12.95

A choice of your favorite dollar sandwiches

Select a filling: sliced turkey, ham, beef, chicken, ham, and egg salad or tuna salad

GARDEN FRESH BRUSCHETTA - \$10.25

Toasted baguette medallions with olive oil, fresh tomatoes, garlic, red onion, basil, and topped with shredded parmesan cheese

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More Hors D'oeuvres

Hot Temptations (per dozen)

EGG ROLLS - \$15.00

Pork or Vegetable served with a Sweet and Sour or Plum sauce

BACON WRAPPED

MARGARITA SHRIMP - \$18.00

Jumbo shrimp wrapped in apple smoked bacon with lime, garlic, and black pepper

STUFFED MUSHROOMS - \$12.50

Large mushrooms stuffed with a cheese filling

BACON WRAPPED

CHESTNUTS - \$12.50

(Minimum order 2 doz.)

CHICKEN WINGS - \$12.50

(Minimum order 2 doz.)

Choice of Deep Fried, Buffalo, or Teriyaki

COCKTAIL MEATBALLS - \$6.00

(Minimum order 2 doz.)

Meatballs in a tangy BBQ sauce, Bourbon sauce or Sweet and Sour sauce

COCKTAIL SAUSAGES - \$6.00

(Minimum order 2 doz.)

Bite size sausages with a choice of BBQ sauce, Bourbon sauce, or Sweet and Sour sauce

Dips & Spreads

Served with crackers or cocktail bread

SPINACH DIP (COLD)

- *Small (serves 8 - 15) \$13.95*
- *Medium (serves 16 - 25) \$18.95*

SMOKED SALMON SPREAD (COLD)

- *Small (serves 8 - 15) \$17.95*
- *Medium (serves 16 - 25) \$22.95*

ARTICHOKE DIP (HOT)

Small (serves 15) \$27.95

MACADAMIA NUT DIP (HOT)

Small (serves 15) \$27.95

CRAB DIP (HOT)

Small (serves 15) \$29.95

Snack Items

TORTILLA CHIPS & DIP (Serves 15) - \$15.00

Tortilla chips with salsa

PRETZELS (Serves 15) - \$12.00

TRAIL MIX (2 lbs. Serves 15) - \$16.00

Nuts, raisins, and sun flower seeds

CHICAGO STYLE

POPCORN (Serves 15) - \$15.00

White, cheddar, and caramel popcorn mixed together

SNACK MIX (Serves 15) - \$15.00

Gardettos, Rye chips, pretzels, etc.

MIXED NUTS (2 lbs.) - \$25.00

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Breakfast Selections

All breakfast selections include regular and decaffeinated coffee, tea, orange juice, and milk.

HEART HEALTHY - \$5.75

Cereal with low fat milk, muffins with margarine, fresh fruit, and chilled fruit juice

SUNRISE BREAKFAST - \$7.75

Scrambled eggs with golden hash browns, toast or muffins, and ham or bacon

HOMEMADE QUICHE

LORRAINE - \$7.75

Served with freshly cut fruit

BAKED CARAMEL

FRENCH TOAST - \$8.50

Thick sliced bread baked in egg with vanilla, cinnamon, and caramel

MORNING OMLETS - \$7.95

Granny's Omelet - Scrambled eggs with hash browns, green peppers, mushrooms, and toast

Cheese - Combination of Swiss and Cheddar cheeses, add diced ham if you like

Build Your Own - You design the omelet of your choice

BELGIAN WAFFLES - \$7.50

Served with your choice of strawberries or blueberries, whipped cream, and maple syrup

FRENCH TOAST - \$7.50

Served with ham or bacon and freshly cut fruit

Sandwich Bar

All sandwich selections include regular and decaffeinated coffee, tea, and milk. (Fruit juice or pop is available for \$1.00 extra)

DELI BUFFET - \$8.25 (per person)

An assortment of breads, sliced meats, cheese, hummus, lettuce, tomatoes, onions, and pickle spears. Accompanied by a vegetable tray, potato chips, brownies or cookies, and a beverage

CROISSANTS - \$8.25

A flaky croissant overstuffed with your choice of turkey, ham, tuna salad, chicken salad, or hummus, with lettuce, tomato, and Swiss cheese

CALIFORNIA GRILLED VEGGIE SANDWICH - \$8.25

Grilled red bell peppers, zucchini, yellow squash, red onions, and garlic mayo on a bakery fresh sub bun

CLUB SANDWICH - \$8.25

A stack of ham, turkey, and smoked bacon with Swiss cheese, lettuce, and tomato

CHICKEN CAESAR WRAP - \$8.25

A garlic and herb tortilla wrapped around strips of grilled chicken, romaine lettuce, black olives, parmesan cheese, and creamy homemade Caesar dressing

ITALIAN CLASSIC SUB - \$8.25

Smoked ham, Genoa salami, pepperoni with tomato, banana peppers, greens, Provolone cheese, and drizzled with Italian dressing

MINNESOTA GROWN

DELI BUFFET - \$9.75 (Per person)

Locally grown beef, ham, turkey, co-op cheeses, SJU bread, North Dakota pasta salad or Minnesota potato salad, apple bars, with hummus, lettuce, tomatoes, pickle spears, and a beverage

SIDES: (cost per person)

- Cup of Soup \$ 1.25
- Side Salad \$1.25

Light Entrée Salad Selections

All lunches are served with our dinner rolls, coffee, tea, milk, and ice water.

CHICKEN CAESAR SALAD - \$9.00

A Classic Caesar salad with marinated strips of chicken, Romaine lettuce, herbed croutons, with Caesar dressing, parmesan cheese, and bread sticks

STRAWBERRY POPPYSEED CHICKEN SALAD - \$9.00

Crisp greens tossed with fresh strawberries, pineapple, and diced cucumber. Topped with chicken, mandarin oranges, and toasted pecans, with Poppyseed dressing

FIESTA CHICKEN SALAD - \$9.00

Romaine lettuce topped with fajita seasoned chicken, freshly diced tomatoes, pinto beans, sliced green onions, with western dressing

ORIENTAL CHICKEN SALAD - \$9.00

Fresh Asian greens tossed in tasty Oriental vinaigrette and topped with crispy noodles, toasted almonds, and golden fried chicken tenders

**Complete your lunch with your choice of dessert from our menu at an additional charge*

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Lunch Entrée Suggestions

Served from 11 a.m. – 1 p.m.

All catered lunches include a choice of a garden salad, soup of the day or a fresh fruit cup, vegetable of the day, rolls, butter, and coffee or tea.

CHICKEN BREAST PICCATA - \$11.25

Pan seared boneless chicken breast finished with a buttery lemon and caper sauce

BOMBAY CHICKEN - \$11.25 *Chicken breast baked in a masala curry with onions and potatoes, served on a Basmati rice*

PARISIAN CHICKEN - \$11.25

A lightly breaded chicken breast baked in thyme and white wine sauce served with a harvest rice blend

CHICKEN WITH LEMON MUSTARD & TARRAGON - \$11.25

Seasoned chicken breast grilled and finished with a lemon and tarragon Dijon sauce, served on a harvest rice blend

ROAST BEEF SIRLOIN - \$12.95 *Slow roasted beef sirloin with au jus and baked or mashed potatoes*

BEEF & MUSHROOMS - \$12.25 *Strips of beef sirloin and mushrooms, stir fried and served on a bed of steamed rice*

SALMON WITH BROWN SUGAR & MUSTARD GLAZE - \$13.95

Baked Atlantic Salmon glazed with brown sugar, honey, Dijon mustard, soy sauce, and freshly grated ginger

CHEESE TORTELLINI FLORENTINE - \$10.95

Tortellini filled with Ricotta cheese, served with sautéed spinach, fresh tomatoes, and garlic, topped with parmesan cheese

ITALIAN LASAGNA - \$10.95

Cheesy sausage and beef casserole served with an Italian marinara sauce

MEATLESS LASAGNA - \$10.95

Prepared with tender braised vegetables with a creamy white sauce

TOFU SCALOPPINI PARMESAN

Lightly breaded scallop of tofu topped with a rich marinara and parmesan and mozzarella cheese. Served with herbed fettuccini

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Lunches To Go

BASIC LUNCH BOX - \$6.50

Sandwich, chips, cookie, beverage and fruit of the day

Choice of:

Meat: Shaved turkey, ham, or roast beef

Cheese: Swiss, Cheddar, or Provolone

Bread: Johnnie Bread or Sub roll

Beverage: Juice, soda, or water

EXECUTIVE LUNCH BOX - \$8.75

Sandwich, chips or chef's choice salad, cookie, beverage, and fruit of the day

Choice of:

Meat: Mesquite smoked turkey, maple baked ham, or Italian beef

Cheese: Swiss, cheddar, provolone,

smoked Gouda, or pepper jack

Bread: Johnnie, croissant, Focaccia

Beverage: Juice, soda, or water

Outdoor Bar-B-Q's

Pick-up orders - \$6.00 per person

Full service cookouts - \$10.75 per person

THE CALIFORNIAN

2 Hamburgers with buns, ketchup and mustard packets, sliced tomatoes, lettuce, onions, and pickle slices

THE SOUTHERN

Tender smoked pulled pork served with bakery fresh Kaiser buns, rich and tangy BBQ sauce, and homemade southern coleslaw

THE MINNESOTAN

1 Hamburger and 1 brat with buns, ketchup and mustard packets, sliced tomatoes, lettuce, onions, and American cheese

****Black Bean Burgers available and Chicken Breasts may be substituted in place of the other meat items.***

****All Outdoor BBQ selections include:***

A choice of: potato chips, potato salad or baked beans

A choice of: brownie, cookie, or fresh fruit

One can of pop or bottled water.

Condiments and disposable paper

Service.

Large grills are available for rental on campus for a fee of \$25.00. Small Grills are available through Residential Life for floor events. Other items available:

- *Charcoal (10 lbs.) - \$9.00*
- *Lighter Fluid - \$5.00*
- *Ice (50 lbs.) - \$7.50*

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Dinner Entrées

Entrées include salad, vegetable, choice of rice or potato, dinner rolls with butter and beverages

Chicken

CITRUS SAGE

CHICKEN BREAST - \$12.75

Baked chicken breast with lemon juice, honey, sage, and thyme

MANGO CHICKEN - \$12.75

Tender chicken breast seasoned and topped with a mango salsa, served on coconut rice

BOMBAY CHICKEN - \$12.75

Chicken breast baked in a masala curry with onions and potatoes, served on a Harvest rice blend

PARISIAN CHICKEN - \$12.75

A lightly breaded chicken breast baked in thyme and white wine sauce served with a Harvest rice blend

CHICKEN WITH ARTICHOKE & MUSHROOMS - \$12.75

Sautéed chicken breast in a white wine sauce with artichoke hearts, mushrooms, and spring onions

CHICKEN BREAST PICCATA- \$12.75

Pan seared boneless chicken breast finished with a buttery lemon and caper sauce

LOCALLY GROWN

FREE RANGE CHICKEN - \$15.95

Roasted quarter of chicken served with wild rice or pasta

Beef

BEEF POT ROAST - \$13.95

Tender roast beef, browned and simmered with a medley of vegetables

PRIME RIB - \$17.95

Tender seasoned roast Prime Rib of Angus Beef served with baked or twice baked potatoes

BRAISED BEEF

WITH MUSHROOMS - \$13.95

Tender chunks of sirloin served with button mushrooms mixed in a rich brown sauce and served with mashed potatoes

BEEF TENDERLOIN FILET

MIGNON- \$21.95

*U.S. choice beef tenderloin seasoned with garlic salt, roasted medium to medium rare, served with horseradish sauce and baby red potatoes (**plate service only**)*

ROAST BEEF SIRLOIN - \$14.95

Slow roasted beef sirloin with au jus and baked or mashed potatoes

Vegetarian

BROILED PORTABELLA

MUSHROOM - \$12.95

Marinated portabella mushroom charbroiled, sliced, and garnished with sliced green onions

STUFFED GREEN PEPPERS - \$11.95

Green peppers stuffed with a combination of rice and beans

STUFFED ACORN SQUASH - \$11.95

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Pork

ROASTED HONEY PEPPERED PORK - \$13.50

Boneless pork roast baked with a mixture of honey, Dijon mustard, peppercorns, and thyme served with baby red potatoes

HONEY BAKED HAM - \$11.95

Honey Glazed ham served with grated potatoes

BOURBON STREET PORK ROAST - \$13.50

Roast pork loin sliced and glazed with a Bourbon sauce

Pasta

PASTA SHELLS MARINARA - \$11.95

Large pasta shells stuffed with low fat cheeses in marinara sauce and baked

CHEESE TORTELLINI FLORENTINE - \$11.95

Tortellini filled with Ricotta cheese, served with sautéed spinach, fresh tomatoes, and garlic, topped with parmesan cheese

ITALIAN LASAGNA (MEAT OR MEATLESS) - \$11.95

An Italian favorite served with fresh bread sticks

BOWTIE PASTA WITH SUNDREID TOMATO & MUSHROOMS - \$11.95

Bowtie pasta sautéed with olive oil, garlic, sundried tomatoes, and mushrooms

GARDEN LASAGNA - \$11.95

Cheesy, meatless casserole with fresh mushrooms, onions, green peppers, and carrots with a white creamy sauce

LOCALLY GROWN FOREST MUSHROOMS AND PASTA - \$11.95

Fish

SALMON WITH BROWN SUGAR & MUSTARD GLAZE- \$13.95

Baked Atlantic Salmon glazed with brown sugar, honey, Dijon mustard, soy sauce, and freshly grated ginger

WALLEYED PIKE - \$14.95

Your choice of baked or pan fried pike with baked or baby red potatoes

FILET OF COD AMANDINE - \$11.95

Baked North Atlantic Cod topped with butter and almonds, served with a Harvest rice blend

LEMON PEPPERED TILIPIA - 14.95

Grilled tender white tilapia seasoned with lemon and pepper served on sautéed fresh spinach and pine nuts

Other Selections

TACO BAR (per person) - \$8.75

Soft and hard taco shells, seasoned beef, shredded cheddar cheese, sliced black olives, guacamole, chopped onions, sour cream, chopped tomatoes, shredded lettuce and salsa (Minimum of 20 people)

PASTA BAR (per person) - \$9.95

Marinara sauce, Alfredo sauce, pasta, choice of meatballs, Italian sausage, chicken pesto, served with soft bread sticks and a St. John's house salad (Minimum of 20 people)

PIZZA – BY THE PIE - \$16.50

Family sized 16", Two toppings of choice

**Dessert & wine are available upon request for an additional charge.*

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Desserts (priced per person)*

Bakers Favorite

ASSORTED COOKIES - \$1.10

FRESH FRUIT CUP - \$1.75

DESSERT OF THE DAY - \$1.10

FRESH FRUIT & CHEESE - \$1.95

ASSORTED BARS - \$1.50

Pies & Cakes

**ANGEL FOOD WITH
STRAWBERRIES
or LEMON GLAZE - \$2.75**

RASPBERRY LAYER CAKE - \$2.75

PECAN PIE - \$2.50

BLACK FOREST CAKE - \$2.75

COUNTRY APPLE CRISP - \$2.50

LEMON LAYER CAKE - \$2.75

Specialties

HOT FUDGE CHOCOLATE - \$2.95

**KEY LIME PIE WITH WHIPPED
CREAM & TOASTED
COCONUT - \$2.95**

**INDIVIDUAL CARROT CAKE WITH
CREAM CHEESE FILLING - \$2.95**

TIRAMISU - \$2.95

**CLASSIC NEW YORK
CHEESECAKE - \$2.95**

ICE CREAM BUFFET - \$3.25

**Please feel free to ask for other seasonal suggestions.*

***Desert selections other than the ice cream buffet are individually portioned.*

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Wine List

White

**SALMON CREEK SAUVIGNON
BLANC - \$14.00**

**SALMON CREEK
CHARDONNAY - \$14.00**

**ROSEMOUNT SAUVIGNON
BLANC - \$18.00**

**ROSEMOUNT
CHARDONNAY - \$18.00**

Red

**SALMON CREEK CABERNET
SAUVIGNON - \$14.00**

SALMON CREEK MERLOT - \$14.00

**ROSEMOUNT CABERNET
SAUVIGNON - \$18.00**

ROSEMOUNT MERLOT - \$18.00

ROSEMOUNT SHIRAZ - \$18.00

Champagne

TOTTS BRUT - \$15.00

Additional Charges

CORKAGE FEE - \$10.00

If you bring in your own wine or champagne, Dining Services will chill and serve it. (Per bottle fee) Cash Bar, with bartender is available with a minimum purchase of \$100.

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