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Catering and Delivery by Voss Catering

At Voss Catering we are proud to offer you delicious, gourmet cuisine along with world-class service for your next corporate or social event. We can accommodate a variety of tastes and occasions with our array of featured packages and our wide-ranging menu of homemade entrees, garden-fresh salads, and delectable desserts. Whether you are coordinating a working lunch, looking to impress a potential client, or celebrating a big win, allow Voss Catering to make your event a pleasurable and a memorable one.

Voss Catering brings over 40 years of experience in the food service industry, including three premier local banquet halls in the heart of Houston. Voss Catering offers you great food and great service at great prices!

Breakfast Menu

Everything is priced per person

Healthy Start

<i>Fruit Tray</i>	\$3.00
<i>Fruit and Cheese Tray</i>	\$3.50
Fresh grapes and berries with Cheddar, Swiss, and Monterey Jack cheeses served with gourmet crackers.	
<i>Whole Pieces of Fruit (Each)</i>	\$1.75
Choose from Apples, Oranges, & Bananas	
<i>Fruit Flavored Yogurt</i>	\$1.75
<i>Yogurt Parfait Bar</i>	\$4.50
Vanilla yogurt served with fresh strawberries, blackberries, blueberries, and granola. Berries and granola will be served on the side. Add \$1.00 for Greek yogurt.	
<i>Oatmeal</i>	\$4.75
Served buffet style or individually with blueberries, raisins, brown sugar, & milk on the side.	
<i>Granola Bars</i>	\$1.25
<i>Whole Wheat Toast with Peanut Butter</i>	\$1.00
2 Triangles of whole wheat toast served with 2.5 oz. of peanut butter.	

Breads & Pastries

<i>New York Mini Bagels - 1 Dozen</i>	\$19.00
(24 HOUR NOTICE REQUIRED) Assorted mini New York Bagels with whipped cream cheese, butter, & jam. For lox add \$3.00 per person. Choose between regular whipped cream cheese, scallion cream cheese, or for lox cream cheese, add \$1.00.	
<i>New York Bagels - 1 Dozen</i>	\$22.00
(24 HOUR NOTICE REQUIRED) Assorted large New York Bagels with whipped cream cheese, butter, & jam. For lox add \$3.00 per person. Choose between regular whipped cream cheese, scallion cream cheese, or for lox cream cheese, add \$1.00.	
<i>Add Lox (Per Person)</i>	\$3.50
Filet of smoked salmon.	
<i>Scones - 1 Dozen</i>	\$24.00
Choice of Blueberry, Chocolate Chunk, or Brown Sugar Cinnamon. Served with continental butter and jam.	
<i>Muffins - 1 Dozen</i>	\$18.00
Choice of Blueberry, Chocolate, or Banana Nut. Served with continental butter and jam.	
<i>Assorted Danishes - 1 Dozen</i>	\$18.00

Croissants - 1 Dozen \$18.00

Served with continental butter and jam.

Cocktail Croissants - 1 Dozen \$15.00

Served with continental butter and jam.

Breakfast Breads \$2.00

(Minimum of 10) Choice of zucchini bread, banana bread, or carrot bread.

Donuts - 1 Dozen \$12.95

A variety of chocolate iced, golden glazed, or sugar coated raspberry filled donuts.

Cinnamon Rolls - 1 Dozen \$18.00

Assorted Breakfast Pastries \$3.00

(10 Minimum) Two pieces per person. Assorted muffins, croissants, and danishes.

Continental Packages

Continental Breakfast \$5.95

(Minimum of 10) 2 pieces per person. Small croissants, small muffins, an assortment of danishes, and whole and fresh fruit. For coffee add \$2.00 per person.

American Breakfast \$6.95

(Minimum of 10) Mixed breakfast platter with small croissants, small muffins, an assortment of danishes, an assortment of breakfast bread, mini frittatas, and whole fruit. For coffee add \$2.00 per person.

Healthy Breakfast Buffet \$9.95

(Minimum of 10) Fresh fruit platter, scrambled egg whites, and turkey bacon served with whole wheat toast on the side with butter and jelly. Add two of the following to your egg whites: tomatoes, onions, bell peppers, spinach, and mushrooms. For coffee add \$2.00 per person.

Voss Breakfast Buffet \$7.00

Scrambled eggs, bacon, breakfast potatoes, and a mini bagel. Comes with continental butter and jelly.

Voss Complete Breakfast \$9.00

Choice of pancakes, french toast, or waffles served with eggs, choice of bacon or sausage and fresh cut fruit. Served with butter, syrup, and powdered sugar on the side. Choice of two ingredients to add to egg scramble are tomatoes, onions, bell peppers, spinach, and mushrooms.

Platinum Breakfast Buffet \$12.00

Includes fresh fruit, breakfast potatoes, bacon, sausage patties, pancakes with syrup on the side, and scrambled eggs. Add two of the following to your eggs: tomatoes, onions, bell peppers, spinach, and mushrooms.

Traditional English Breakfast \$12.50

Scrambled eggs, sausage, bacon, breakfast potato wedges, grilled tomatoes, grilled mushroom caps, toast and baked beans, Served with assorted jellies & ketchup on the side.

Voss Deluxe Breakfast Buffet \$9.00
Scrambled eggs, 2 pieces of bacon, 2 pieces of sausage, breakfast potatoes, a mini bagel, butter & jelly.

Substitute Turkey Bacon for Regular Bacon \$1.00
Priced per person.

Substitute Turkey Sausage for Regular Sausage \$1.00
Priced per person.

Hot Breakfast

Country Breakfast \$9.95
(Minimum of 10) Biscuits and gravy, scrambled eggs, bacon, sausage links, and hash browns. For coffee add \$2.00 per person.

Pork Chops and Eggs \$11.95
(Minimum of 10) Center Cut Pork Chop served with scrambled eggs with a biscuit and gravy on the side.

Steak and Eggs \$15.95
(Minimum of 10) T-Bone steak served with scrambled eggs with a biscuit and gravy on the side.

Chicken and Waffles \$7.95
(Minimum of 10) 2 Fried chicken tenders with a large Belgium waffle served with syrup and butter.

Mini Frittatas (3) \$4.95
Eggs, ham, and grated parmesan combined into a mini frittata.

Vegetarian Frittatas (3) \$4.95
Eggs, mushrooms and grated parmesan combined into a mini frittata.

Whole Quiche \$16.00
(Serves 6 - 8) Choice of vegetable, ham and cheese, or bacon and cheese quiche.

Breakfast Tacos, Sandwiches, and Kolaches

Breakfast Tacos (Each) \$2.50
(10 Minimum) Choice of bacon egg & cheese, sausage egg & cheese, potato egg & cheese, or a vegan friendly taco of black bean, pico de gallo, poblano pepper, & onions. All tacos are served with a freshly made green and red hot sauce on the side.

Bacon, Egg, & Cheese Sandwich \$4.95
(10 Minimum) Served on choice of bread: croissant, English muffin, or a bagel.

Sausage, Egg, & Cheese Sandwich \$4.95
(10 Minimum) Served on choice of bread: croissant, English muffin, or a bagel.

Ham, Egg, & Cheese Sandwich \$4.95
(10 Minimum) Served on choice of bread: croissant, English muffin, or a bagel.

Veggie, Egg, & Cheese Sandwich \$3.95
(10 Minimum) Sautéed spinach and mushroom served on choice of bread: croissant, English muffin, or a bagel.

Egg & Cheese Sandwich \$3.95
(10 Minimum) Served on choice of bread: croissant, English muffin, or bagel.

Fried Chicken Biscuit Sandwich \$4.25
(10 Minimum)

Sausage Kolaches \$1.95
(10 Minimum)

Sausage & Cheese Kolaches \$1.95
(10 Minimum)

Breakfast Cooked on Site

(25 Person Minimum)

Omelet Station \$11.00
Comes with eggs, egg whites, cheddar cheese, mushrooms, onions, bell peppers, diced tomatoes, cilantro, jalapeños, spinach, ham, and bacon. **Chef required.** An additional fee of \$120 will be added to your order.

Waffle and Pancake Bar \$7.00
Comes with fresh blueberries, fresh strawberries, whipped cream, and syrup. **Chef required** An additional fee of \$90 will be added to your order.

On Site Chef to Cook \$90.00
\$30.00 per hour with a 3 hour minimum. Includes set-up, cook, and clean up of area.

A La Carte

Breakfast Potatoes \$2.00
(10 Minimum)

Hash Browns \$2.00
(10 Minimum)

Pancakes (3 per person) \$4.95
(10 Minimum) Served with butter, syrup, and a seasonal fruit garnish.

Belgium Waffles \$4.95
(10 Minimum) Served with butter, syrup, and a seasonal fruit garnish.

Challah French Toast \$4.95
(10 Minimum) Served with butter, seasonal fruit garnish, and powdered sugar on the side.

Bacon (2 pieces) \$2.00
(10 Minimum)

<i>Sausage Links (2 pieces)</i> (10 Minimum)	\$2.00
<i>Sausage Patty (2 pieces)</i> (10 Minimum)	\$2.00
<i>Turkey Bacon (2 pieces)</i> (10 Minimum)	\$2.95
<i>Turkey Sausage (2 pieces)</i> (10 Minimum)	\$2.95
<i>Biscuits and Sausage Gravy (2 pieces)</i> (10 Minimum)	\$2.95
<i>Biscuits with Butter and Jelly (2 pieces)</i> (10 Minimum)	\$2.25
<i>Extra Cream Cheese and Butter</i> (10 Minimum)	\$0.50
<i>Scrambled Eggs (2 eggs per person)</i> (10 Minimum)	\$2.95

Beverages

<i>Freshly Brewed Coffee (96 Ounces)</i> Served with 10 cups, creamer, sugar, and stirrers.	\$18.00
<i>Freshly Brewed Coffee - Gallon</i> Minimum order is for 30 or 3 gallons. Serves 10 and includes cups, creamer, sweetener, and stirrers. This is for request requiring thermovats for larger groups. Pick up fees apply.	\$13.00
<i>Hot Tea (96 Ounces)</i> Serves 10. Hot water served with an assortment of tea bags, lemons, and sweetener.	\$12.00
<i>Assorted Bottles of Juice</i> Choice of juice: orange, apple, cranberry, grapefruit, or pineapple.	\$2.00
<i>Gallon of Juice</i> Choice of juice: orange, apple, or cranberry.	\$13.00
<i>Gallon of Milk</i>	\$9.00
<i>Milk (Individual)</i>	\$2.00

Hors D'Oeuvres Menu

Minimum of 20 Per Selection

<i>Buffalo Chicken Bites (2)</i>	\$2.75
Choice of hot or sweet chili served with a ranch dipping sauce.	
<i>Mediterranean Style Antipasto Display</i>	\$4.50
Salami, Prosciutto, olives, artichoke hearts, and roasted red bell peppers.	
<i>Domestic Cheeses with Cracker Display</i>	\$3.00
Cheddar, Swiss, and pepper jack cubed and served with a variety of gourmet crackers.	
<i>Super Premium Assorted Cheese Tray</i>	\$5.00
Priced per person. Aged cheddar, swiss, pepper jack, Monterey jack, stilton blue saga, English port, baby buffalo, apricot walnut, smoked gouda, and dill havarti cheeses served with gourmet crackers.	
<i>Cheeses, Crudites, Seasonal Fruits with Cracker Display</i>	\$4.00
<i>Fruit Tray</i>	\$3.00
<i>Fresh Whole Fruit (2)</i>	\$3.00
Apples, bananas, clementines, & grape clusters.	
<i>Fruit Salad</i>	\$4.00
Apples, bananas, grapes, pineapple, honeydew, cantaloupe, watermelon, and blueberries.	
<i>Fruit and Cheese Tray</i>	\$3.70
Served with gourmet crackers.	
<i>Vegetable Tray</i>	\$3.00
<i>Spinach and Artichoke Dip</i>	\$3.00
Served with fresh tortilla chips.	
<i>Mango Serrano Salsa</i>	\$1.75
Served with fresh tortilla chips.	
<i>Chili Con Queso</i>	\$3.95
Served with fresh tortilla chips.	
<i>Guacamole</i>	\$3.95
Served with fresh tortilla chips.	
<i>Roasted Garlic Hummus or Red Pepper Hummus</i>	\$2.00
Served with pita chips.	
<i>Tomato Caprese Skewers (2)</i>	\$2.50
Marinated mozzarella ball, cherry tomatoes, and fresh basil drizzled with a balsamic reduction.	

<i>Bruschetta</i>	\$2.00
Choice of traditional, apple walnut with bleu cheese, or Mediterranean that includes feta cheese, artichokes, kalamata olives, and red onions.	
<i>Shrimp (3)</i>	\$5.95
Choice of fried, cold boiled, blackened, or coconut with a thai chili sauce.	
<i>Mini Crab Cakes (2)</i>	\$4.00
<i>Smoked Salmon Canapes (2)</i>	\$4.00
<i>Herbed Cheese Canapes (1)</i>	\$1.25
Mini toasted baguette with herbed cream cheese spread and chive garnish.	
<i>Bacon Wrapped Scallops (2)</i>	\$4.50
Tender scallops wrapped in bacon and baked to perfection. Brushed with a teriyaki glaze.	
<i>Prosciutto Wrapped Asparagus (3)</i>	\$2.50
Served with a Serrano ranch dipping sauce.	
<i>Chicken Satay (2)</i>	\$4.00
<i>Beef Satay (2)</i>	\$5.00
<i>Meatballs (2)</i>	\$2.95
Choice of smoky bacon-bourbon or marinara sauce.	
<i>Buffalo Wings (3)</i>	\$3.25
Choice of hot or sweet chili served with ranch.	
<i>Chicken Tenders (2)</i>	\$2.75
Choice of fried or grilled. Comes with a honey mustard dipping sauce.	
<i>Cocktail Sandwiches (2)</i>	\$3.95
An assortment of sandwiches.	
<i>Honey Sesame Chicken Skewers (1)</i>	\$2.25
Served with a thai chili sauce.	
<i>Chicken Egg Rolls (2)</i>	\$2.25
<i>Chicken and Vegetable Pot Stickers (2)</i>	\$2.25
Served with soy sauce.	
<i>Traditional Spanakopita (1)</i>	\$2.00
<i>Hawaiian Beef Skewers (1)</i>	\$2.50
Tender marinated beef chunks, pineapple and red bell pepper, skewered, grilled, and then brushed with a teriyaki glaze.	

<i>Mini Tostada Planks (2)</i>	\$3.50
Refried black beans, sour cream, avocado, pico de gallo, and cilantro.	
<i>Mini Tostada Planks with Chicken or BBQ Beef (2)</i>	\$4.50
Refried black beans, sour cream, avocado, pico de gallo, and cilantro.	
<i>Mini Southwest Chicken Quesadillas</i>	\$2.00
<i>Avocado Spring Rolls (1)</i>	\$2.75
Served with an avocado crema sauce.	
<i>Bacon Wrapped Chicken (2)</i>	\$2.50
Tender chicken breast chunks wrapped in bacon and baked until crispy with a teriyaki glaze.	
<i>Chicken Diablo (2)</i>	\$3.00
Tender chicken breast chunks with jalapeño and cheese wrapped in bacon and baked until crisp with a teriyaki glaze.	
<i>Sausage Stuffed Mushrooms (2)</i>	\$3.50
Stuffed mushrooms with sausage, seasoned breadcrumbs, sautéed garlic and onions, parsley, and parmesan cheese.	
<i>Spinach Stuffed Mushroom Caps (2)</i>	\$3.00
Stuffed mushrooms with spinach, seasoned breadcrumbs, sautéed garlic and onions, parsley, and parmesan cheese.	
<i>Crab Stuffed Mini Portobello (3)</i>	\$4.50
<i>Stuffed Mushroom Caps (3)</i>	\$4.00
Mushroom caps stuffed with spinach and artichoke hearts in a lemon butter sauce.	
<i>Mac and Cheese Balls (1)</i>	\$2.00
Homemade macaroni and cheese balls baked with a creamy three cheese middle and crispy. Add sausage, bacon, or veggies for \$0.50.	
<i>Mac and Cheese Bites (2)</i>	\$3.00
Homemade macaroni and cheese bites baked with a creamy three cheese middle and crispy. Add sausage, bacon, or veggies for \$0.50.	
<i>Dill Salmon Salad on Cucumber Rounds (2)</i>	\$3.50
<i>Chicken and Waffle Bites (1)</i>	\$2.00
Southern fried chicken bites on top of a mini waffle topped with maple syrup.	
<i>Polenta Bites (1)</i>	\$2.25
Topped with pureed figs in balsamic reduction with creamed goat cheese.	
<i>Mini New Potato Cups (1)</i>	\$1.25
Choice of a creamy spinach, truffle mashed potato, loaded with sour cream/chives/bacon, or chopped BBQ.	
<i>Baked Brie en Croute (Small)</i>	\$22.00
(Serves 8 - 10) Flaky puff pastry surrounds creamy baked brie with your choice of apricot or raspberry filling. Served with butter crackers.	

<i>Baked Brie en Croute (Medium)</i>	<i>\$44.00</i>
(Serves 20 - 25) Flaky puff pastry surrounds creamy baked brie with your choice of apricot or raspberry filling. Served with butter crackers.	
<i>Baked Brie en Croute (Large)</i>	<i>\$70.00</i>
(Serves 40+) Flaky puff pastry surrounds creamy baked brie with your choice of apricot or raspberry filling. Served with butter crackers.	
<i>Strawberry Brie Bites (1)</i>	<i>\$2.00</i>
Sliced strawberries topped on brie bite atop crostini, drizzled with honey.	
<i>Smoked Salmon Cheesecake (Large)</i>	<i>\$80.00</i>
(Serves 75) Served with cucumber rounds and crackers.	
<i>Pineapple and Chicken Teriyaki Skewer (2)</i>	<i>\$4.00</i>
Short skewer of marinated and grilled pineapple and tender white chicken meat.	
<i>Tempura Battered Asparagus Spears (3)</i>	<i>\$4.75</i>
3 spears of asparagus individually battered and fried. Dusted with parmesan cheese on the platter and served with a Serrano dipping sauce.	
<i>Bite Size Tempura Lobster Medallions (2)</i>	<i>\$5.00</i>
Bite size morsels of lobster flash fried in tempura batter to golden perfection. Served with a Thai chili sauce.	
<i>Grilled Baby Vegetable Skewers (1)</i>	<i>\$1.50</i>
Mini skewer with red and green bell peppers, zucchini, and red onion grilled with a balsamic reduction.	
<i>Roasted Red Pepper Dip</i>	<i>\$2.25</i>
Served with gourmet crackers.	
<i>Jalapeno Poppers (Per Dozen)</i>	<i>\$18.00</i>
Jalapeno stuffed with a blend of creamy pepper jack cheese, breaded, and fried. (Vegetarian)	
<i>Jalapeno Shrimp Peppers (Per Dozen)</i>	<i>\$36.00</i>
Jalapeno stuffed with a blend of creamy pepper jack cheese, jumbo shrimp, breaded, and fried.	
<i>Chicken Sliders (1)</i>	<i>\$2.50</i>
Choice of grilled or fried chicken breast served on a mini slider bun.	
<i>Mini Beef Tenderloin Sliders (1)</i>	<i>\$3.00</i>
Served with a creamy horseradish sauce.	
<i>BBQ Brisket Slider (1)</i>	<i>\$2.50</i>
Comes with chopped onions, pickles, and bbq sauce.	
<i>Pulled Pork Slider with Slaw (1)</i>	<i>\$2.50</i>
Mini slider with slow roasted pulled pork served with a side of sweet cole slaw and bbq sauce.	
<i>Portobello Mushroom Sliders (1)</i>	<i>\$2.25</i>
On mini bun with or without crumbled feta cheese.	

<i>Burger Sliders (1)</i>	\$2.50
Hamburger sliders with shredded cheddar on half.	
<i>Mini Beef Tenderloin Duxelles (2)</i>	\$4.00
<i>Cheese Tortellini Skewers (2)</i>	\$2.50
Tri-color tortellini on each skewer. Served with alfredo sauce.	
<i>Roasted Vegetable Tort (3)</i>	\$3.00
Delicate butter flake crusts filled with savory roasted veggies.	
<i>Chicken Apricot Tort (3)</i>	\$3.50
Pine nuts, feta, chicken, apricots, spices, and cream cheese.	
<i>Spinach and Goat Cheese Tartlets (2)</i>	\$2.25
Spinach and crumbled goat cheese mixed in a phyllo dough cup.	
<i>Spinach and Feta Phyllo Bites (2)</i>	\$2.00
Delicate puff pastry surrounds a savory blend of spinach, feta, and cream cheese with herbs.	
<i>Miniature Quiche (4)</i>	\$3.00
Variety of quiche: Florentine, ham and cheese, vegetable, or bacon and cheese.	
<i>Beef & Chicken Empanadas (2)</i>	\$4.00
Served with a cilantro ranch dipping sauce.	
<i>Beef Tenderloin Chimichurri (2)</i>	\$4.95
Perfectly cut beef tenderloin grilled to perfection and dressed with chimichurri sauce.	
<i>Pan Grilled Beef Tenderloin</i>	\$100.00
(Serves 8 - 10) 4 pounds of grilled beef tenderloin served with small dinner rolls and horseradish cream sauce.	
<i>Brussel Sprouts (4)</i>	\$2.95
Served with a bacon mustard sauce.	
<i>Parmesan Crusted Chicken Skewers (2)</i>	\$3.95
Sprinkled with mozzarella cheese and served with a marinara dipping sauce.	
<i>Pecan Crusted Chicken Bites (2)</i>	\$2.95
Tender white chicken chunks dusted with pecan crust and baked to perfection.	
<i>Pigs in a Blanket (2)</i>	\$1.75
Served with a bacon mustard sauce.	
<i>Turkey and Provolone Pinwheels (2)</i>	\$1.75
<i>Ham and Herbed Cream Cheese Pinwheels (2)</i>	\$1.75
<i>Stuffed Chicken Pinwheels (2)</i>	\$2.25
Stuffed with spinach and pepper jack cheese.	

Entrees

Minimum of 5 Per Selection

All chicken, beef, pork, seafood, and vegetarian entrees are served with Rolls & Butter and choice of two sides. Side choices are: Saffron Rice, Herbed Rice, Cilantro Lime Rice, White Rice, Jambalaya Rice, Fried Rice, Sautéed Spinach, Sautéed Green Beans, Green Beans Almandine, Roasted Corn, Asparagus, Steamed Broccoli, Mixed Vegetables with Brussel Sprouts, Grilled Vegetables, Garlic Mashed Potatoes, Parmesan Mashed Potatoes, Honey Pecan Whipped Sweet Potatoes, Roasted Red Potatoes, Mushroom Risotto, Vegetable Risotto, Vegetarian Black Beans, Pasta Aglio Olio, Mac & Cheese, Red Beans with Andouille Sausage, Loaded Baked Potato Casserole, Fettuccine Alfredo, and Linguine with Tomato Cream Sauce.

Chicken

- Rosemary Roasted Chicken* \$9.95
Choice of whole farm raised chicken or chicken breast rubbed with our special rosemary seasonings and roasted to perfection.
- Lemon Herb Chicken* \$9.95
Choice of whole farm raised chicken or chicken breast marinated in our house favorite seasonings and herbs.
- Oven Baked Chicken* \$9.95
Quartered chicken marinated in our house favorite seasonings and baked.
- Stuffed Chicken Breast* \$10.95
Whole chicken breast stuffed with sun dried tomatoes, spinach, bell pepper, garlic, baked, and then topped with a light pesto.
- Chicken Marsala* \$10.25
Tender chicken breast with a plum mushroom and marsala wine sauce.
- Fried Chicken Tendes* \$9.95
Served with ranch dressing.
- Southern Fried Chicken* \$9.95
Whole chicken cut up, seasoned, breaded, and deep fried southern style. Serves 2 pieces per person. Add an additional piece of fried chicken for \$1.50.
- Marinated Creole Grilled Chicken* 🍷 \$10.25
Chicken breast marinated in our special creole seasoning, grilled, and topped with sautéed onions.
- Chicken Sauté* \$10.25
Asian marinated chicken strips chargrilled on skewers.
- Teriyaki Sesame Chicken* \$10.25
Teriyaki marinated chicken sautéed and topped with sesame seeds. Served with white rice and sautéed mixed vegetables.
- Garden Chicken* \$10.25
Grilled chicken breast topped with a sauce of diced zucchini, squash, spinach, onions, and bell peppers. Served with white rice and a house salad.
- Grilled Chicken Breast* \$9.95
Lightly seasoned tender grilled chicken breast.
- Mediterranean Chicken* \$10.50
Seared chicken breast topped with kalamata olives, green olives, freshly diced tomatoes, and sprinkled with fresh feta cheese.

<i>Citrus Glazed Chicken</i>	\$9.95
Seasoned tender chicken breast baked and glazed with out sweet and zesty marmalade citrus sauce.	
<i>Chicken Parmigiana</i>	\$9.95
Parmesan crusted scallopini chicken breast topped with marinara sauce and mozzarella cheese.	
<i>Chicken Cacciatore</i>	\$9.95
Pan seared chicken breast with a medley of yellow & green bell peppers sautéed with fresh tomatoes, mushrooms, and red onions.	
<i>Chicken Picatta</i>	\$9.95
Lightly breaded and pan seared chicken breast in a white wine lemon sauce with capers.	
<i>Voss Chicken</i>	\$9.95
Lightly breaded and pan seared chicken breast in a white wine lemon sauce with quartered artichokes.	
<i>Chicken Rollatini</i>	\$10.25
Chicken breast stuffed with spicy Italian sausage, chopped celery, carrots, onions, a mixture of cheeses and topped with a white wine lemon butter sauce.	
<i>Bayou Chicken</i> 🍷	\$10.25
Cajun andouille rice stuffed chicken breast topped with a creamy creole sauce.	
<i>Chicken Florentine</i>	\$10.25
Marinated chicken breast stuffed with fresh spinach, herbs and ricotta cheese. Topped with a spinach cream sauce.	
<i>Chicken Chardonnay</i>	\$9.95
Grilled chicken breast topped with our chardonnay and sliced mushroom sauce.	
<i>Chicken Scaloppini</i>	\$10.25
Lightly seared chicken breast with mushrooms, artichoke hearts, and capers in a lemon wine sauce.	
<i>Tuscan Chicken</i>	\$9.95
Very heart healthy. Perfectly pan seared chicken topped with freshly diced tomatoes, chopped onion, artichoke hearts, and mushrooms.	

Beef

<i>Beef Balsamic</i>	\$11.95
Balsamic marinated strips of sirloin sautéed with garlic and sun dried tomatoes.	
<i>Beef Rollatini</i>	\$9.95
Handmade seasoned ground beef stuffed with provolone cheese, sun dried tomatoes, spinach, garlic, and basil. Topped with a pomodoro sauce.	
<i>Momma's Meatloaf</i>	\$9.25
Traditionally seasoned ground meat baked to perfection and topped with a pomodoro sauce.	
<i>Grilled Beef Tenderloin</i>	\$16.95
Seasoned grilled beef tenderloin cooked medium rare. Add jumbo lump crab meat on top for \$3.00.	
<i>Beef Marsala</i>	\$11.95
Tender beef medallions sautéed and smothered with a plum mushroom and marsala wine sauce.	

<i>Teriyaki Sesame Beef</i>	\$11.95
Teriyaki marinated steak strips sautéed and topped with sesame seeds served with white rice and sautéed mixed vegetables.	
<i>Beef Sauté</i>	\$12.25
Asian marinated strips of sirloin chargrilled on skewers.	
<i>Pot Roast</i>	\$11.95
Seasoned chuck roast cooked and served with potatoes, carrots, celery, onions, and bell peppers.	
<i>Hawaiian Beef Medallions</i>	\$11.25
Sliced tenderloin sautéed with roasted red peppers and pineapple.	
<i>Chopped Steak with Mushrooms</i>	\$9.95
Grilled ground sirloin patty topped with sautéed onions, mushrooms, and brown gravy.	
<i>Filet of Beef</i>	\$14.95
6 ounce filet of beef tenderloin grilled and topped with au jus sauce and bleu cheese crumbles.	
<i>Chopped Sirloin Steak with Wild Mushroom Gravy</i>	\$10.25
Chopped sirloin steak with wild mushroom gravy.	
<i>Prime Rib Carving Station</i>	\$16.95
(30 person minimum) Prime rib served medium rare on site. Includes a creamy horseradish sauce and au jus sauce. Attendant required.	
<i>Bourbon Braised Beef</i>	\$12.75
Very tender! Beef filet with a bourbon sauce.	
<i>Chimmichuri Beef</i>	\$12.95
Very tender! Flat iron steak topped with a fresh chimmichuri sauce.	

Pork

<i>Pork Limone</i>	\$10.25
Pork cutlets in a white wine lemon sauce with capers.	
<i>Grilled Pork Chops</i>	\$10.25
Two 6 ounce center cut pork chops	
<i>Southern Pork Chops</i>	\$10.95
One 10 ounce center cut seasoned grilled tender pork chops smothered in sautéed onions.	
<i>Pork Tenderloin</i>	\$10.25
Grilled pork tenderloin glazed with our sweet and zesty citrus marmalade sauce.	
<i>Balsamic Pork Medallions</i>	\$10.25
Balsamic marinated pork medallions sautéed with garlic and sun dried tomatoes.	
<i>Pork Marsala</i>	\$10.25
Tender pork medallions sautéed and smothered with a plum mushroom and marsala wine sauce.	

Seafood

<i>Grilled Salmon</i>	\$12.75
Grilled salmon filet topped with lemon and basil sauce.	
<i>Rosemary Salmon</i>	\$12.75
Salmon filet rubbed with olive oil and rosemary seasoning and baked to perfection.	
<i>My-O-Ma'hi Ma'hi</i>	\$14.95
Grilled mahi mahi filet topped with shrimp and a cream sauce.	
<i>Grilled Shrimp</i>	\$11.95
Large gulf shrimp seasoned and grilled. Serves 4 to 5 pieces per person on a skewer.	
<i>Louisiana Catfish</i>	\$10.25
Catfish filets with your choice of grilled creole seasoned or cajun fried golden-brown.	
<i>Tilapia</i>	\$10.25
Choice of seasoned grilled tilapia, panic crusted chili lime tilapia, or mediterranean baked tilapia.	
<i>Crab Cakes</i>	\$19.99
Two 3.5 ounce seasoned lump crab meat cakes per serving. Served with a creamy creole remoulade sauce. *48 hour notice required for this item.	
<i>New Orleans Red Fish</i>	\$18.95
Grilled redfish topped with a seafood étouffée. *48 hour notice is required for this item.	

Sides

<i>White Rice</i>	\$2.00	<i>Fettuccine Alfredo</i>	\$2.00
<i>Cilantro Lime Rice</i>	\$2.00	<i>Linguine with Tomato Cream</i>	\$2.00
<i>Yellow Rice</i>	\$2.00	<i>Mixed Veggies with Brussel Sprouts</i>	\$2.50
<i>Vegetable Risotto</i>	\$2.00	<i>Mac & Cheese</i>	\$2.00
<i>Mushroom Risotto</i>	\$2.00	<i>Fried Rice</i>	\$2.50
<i>Sautéed Green Beans</i>	\$2.00	<i>Dirty Rice</i>	\$2.50
<i>Roasted Corn</i>	\$2.00	<i>Loaded Baked Potato Casserole</i>	\$2.50
<i>Grilled Asparagus</i>	\$2.00	<i>Red Beans & Rice</i>	\$2.50
<i>Steamed Broccoli</i>	\$2.00	<i>Roasted Seasonal Veggies</i>	\$2.50
<i>Sautéed Cabbage</i>	\$2.00		
<i>Grilled Veggies</i>	\$2.00		
<i>Garlic Mashed Potatoes</i>	\$2.00		
<i>Honey Pecan Whipped Sweet Potatoes</i>	\$2.00		
<i>Roasted Red Potatoes</i>	\$2.00		
<i>Vegetarian Black Beans</i>	\$2.00		
<i>Pasta Aallio Olio</i>	\$2.00		

Pasta

All pasta entrees are served with your choice of salad and garlic bread.

<i>Vossta Pasta</i>	\$9.95
Large elbow mac tossed with sautéed Italian sausage, olive oil, garlic, basil, and pomodoro sauce.	
<i>Creamy Pasta Primavera</i>	\$8.95
Penne pasta tossed in alfredo sauce with zucchini, squash, red and green peppers, sun dried tomatoes, and spinach. Add chicken or Italian sausage for \$2.00 more per person or shrimp for \$4.00 more per person.	
<i>Creamy Pesto Pasta</i>	\$9.95
Linguine pasta tossed with grilled asparagus, roasted garlic, grilled chicken, and finished in a creamy pesto sauce. Sub Italian sausage or shrimp for \$2.00 more per person.	
<i>Southwestern Chicken Pasta</i>	\$9.95
Penne pasta tossed with sliced grilled chipotle chicken, roasted corn, black beans, diced tomatoes, cilantro, and a chipotle sauce.	
<i>Creole Pasta</i>	\$12.95
Penne pasta tossed with a lemon butter garlic sauce with grilled shrimp and andouille sausage sprinkled with red pepper flakes.	
<i>Roma Fresca</i>	\$8.95
Ziti pasta served with a homemade pomodoro sauce of fresh roma tomatoes, sautéed with chopped garlic and spinach. Add chicken, Italian sausage, or mixed veggies for \$2.00 more per person. Sub shrimp for \$4.00 additional per person.	
<i>Baked Ziti</i>	\$10.25
Penne pasta mixed with diced tomatoes, feta cheese, kalamata olives, garlic, basil, spinach, and choice of chicken, Italian sausage, or eggplant. Topped with mozzarella cheese and baked to perfection.	
<i>Chicken Tetrazzini</i>	\$9.95
Perfectly grilled chicken tossed with ziti pasta, sautéed mushrooms, onions, and peas in a creamy alfredo sauce.	
<i>Spaghetti</i>	\$7.95
Spaghetti tossed in a tomato sauce. Add meatballs, meat sauce, or Italian sausage for \$2.00 more per person or add shrimp for \$4.00 more per person.	
<i>Fettuccine Alfredo</i>	\$8.25
Fettuccine pasta tossed in a creamy alfredo sauce. Add grilled chicken or Italian sausage for \$2.00 more per person. Add grilled shrimp for \$4.00 more per person.	
<i>Penne with Vegetables</i>	\$8.25
Penne pasta mixed with asparagus, mushrooms, broccoli, and garlic tossed in a tomato sauce.	
<i>Lasagna</i>	\$9.95
Traditional meat lasagna with ground beef, a blend of cheeses, and lasagna noodles.	
<i>Vegetable or Spinach Lasagna</i>	\$8.95
<i>Chicken Lasagna</i>	\$9.95
Traditional lasagna with shredded chicken, a blend of cheeses, and lasagna noodles.	

Salad

All half pans serve 10 - 12 people. All full pans serve 20 - 25 people. Add grilled chicken or grilled chipotle chicken for \$2.00 on any entree salad, \$10.00 on any half pan salad, and \$20.00 on any full pan salad. Add grilled salmon, grilled shrimp, or grilled beef tenderloin for an additional \$4.00 on any entree salad.

Side Salad

\$3.25

Choose between the house salad, voss salad, greek salad, or caesar salad.

Chef Salad

\$7.45

Heart of romaine lettuce and spring mix, tomatoes, cucumbers, red onion, bell peppers, and shredded cheddar cheese. Choose from ranch, Italian, honey mustard, balsamic vinaigrette, and bleu cheese.

Texan Cobb Salad

\$7.45

Heart of romaine lettuce and spring mix, tomatoes, bleu cheese crumbles, black olives, and a hardboiled egg. Choose from ranch, Italian, honey mustard, balsamic vinaigrette, and bleu cheese.

Farm Salad

\$7.95

Heart of romaine lettuce and spring mix, tomatoes, bleu cheese crumbles, red onion, cucumbers, and a hardboiled egg. Choose from ranch, Italian, honey mustard, balsamic vinaigrette, and bleu cheese.

Memorial Park Salad

\$7.95

Grilled chicken, heart of romaine lettuce mixed with spring mix, grapes, apples, raisins, candied walnuts, and bleu cheese crumbles. Choose from ranch, honey mustard, and bleu cheese.

Salmon Caesar Salad

\$7.95

Grilled salmon on a bed of romaine lettuce, shredded parmesan, homemade croutons, and homemade caesar dressing.

House Salad

Half Pan - \$21.50 Full Pan - \$45.00

Heart of romaine lettuce and spring mix, tomatoes, cucumbers, red onion, and bell pepper. Served with your choice of dressing on the side. Choose from ranch, Italian, honey mustard, balsamic vinaigrette, and bleu cheese.

Voss Salad

Half Pan - \$22.50 Full Pan - \$47.00

Heart of romaine lettuce and spring mix, raisins, walnuts, bleu cheese crumbles, and mandarin oranges served with a citrus vinaigrette dressing.

Greek Salad

Half Pan - \$22.50 Full Pan - \$47.00

Mixed greens, tomatoes, cucumbers, red onions, feta cheese, kalamata olives served with a homemade balsamic vinaigrette dressing.

Caesar Salad

Half Pan - \$22.50 Full Pan - \$47.00

Heart of romaine lettuce, shredded parmesan, homemade croutons, and homemade caesar dressing.

Southwest Salad

Half Pan - \$24.50 Full Pan - \$48.00

Mixed greens, diced tomatoes, roasted corn, black beans, cilantro, avocado, topped with quest fresco and served with a creamy southwest dressing.

Bow Tie Pasta Salad

Half Pan - \$23.50 Full Pan - \$47.00

Bow tie pasta tossed with artichoke hearts, kalamata olives, asparagus, sun dried tomatoes, and roasted garlic tossed with a creamy pesto sauce.

Insalata Caprese

Half Pan - \$23.50 Full Pan - \$47.00

Perfectly ripe diced tomatoes mixed with fresh mozzarella cubes and slices of red onion with a little shredded basil.

Voss' Bars, Boxed Lunches, & Sandwich Platters

Voss' Bars

Salad Bar

\$10.50

Heart of romaine lettuce and spring mix, tomatoes, red onions, bell peppers, cucumbers, shredded cheese, celery, carrots, sunflower seeds, mandarin oranges, bleu cheese crumbles, and walnuts all served separately and served with a variety of dressings. Choice of meats to add at no additional charge are grilled chicken, fried chicken tenders, catfish nuggets, and grilled tilapia. Grilled beef medallions can be added for an additional \$2.00 per person.

Burger Bar

\$9.75

One half pound certified Angus burger. Served with mayo, mustard, lettuce, tomato, onions, pickles, and sesame buns. Cheese is also included. Please specify the amount of burgers you would like with the cheese melted on top. If not specified, we will put all cheese on the side. The burger bar is served with one side. Please specify your side choice and number of cheese burgers in the special instructions. Also, please note in special instructions if you would like to substitute the hamburger for a veggie black bean burger, turkey burger, or grilled chicken.

Voss Taco Salad Bar

\$10.49

Your choice of two meats, romaine lettuce, iceberg lettuce, pico de gallo, black beans, cheddar cheese, tomatoes, guacamole, sour cream, chips with green & red salsa, and queso. Choice of meats: chicken fajita, beef fajita, slow roasted pork, ground beef, slow roasted shredded beef.

Pasta Bar

\$8.00

Pasta prepared on site for guests. Pasta choices are penne, farfalle, or cheese tortellini, served with alfredo, marinara, and pesto sauce, bell peppers, diced tomatoes, & mushrooms. Add ham, or chicken for an additional \$2.00 or shrimp for \$4.00 (Service Staff Required)

Boxed Lunches

All sandwiches are served with your choice of side. Side choices are: chips, potato salad, or fruit cup. Add an extra side for \$1.50 extra.

Voss Box

\$8.45

Comes with a variety of sandwiches, chips, and a cookie.

CEO Box

\$9.45

Comes with a variety of sandwiches, pesto pasta salad, fruit, and a brownie.

Tomato Mozzarella on Ciabatta

\$8.45

Ciabatta roll with tomato, roasted red peppers, arugula, and mozzarella cheese drizzled with a balsamic vinaigrette dressing.

Roasted Veggie

\$8.45

Roasted red peppers, zucchini, mushrooms, Swiss cheese and a basil pesto spread served on a French baguette.

Mediterranean Chicken

\$8.95

Grilled chicken breast with sautéed artichokes, roasted red peppers, and cucumbers topped with feta cheese on a ciabatta roll.

Chicken and Swiss

\$8.95

Grilled chicken breast with sautéed spinach, onions, tomatoes, and topped with Swiss cheese on a wheat roll served with dijon mustard on the side.

<i>Chicken Fried Chicken</i>	\$8.95
Chicken fried chicken with tomatoes and pickles on a white bun. Served with mayo packets.	
<i>Spicy Turkey</i>	\$8.45
Sliced peppered turkey breast on artisan sourdough with pepper jack cheese, lettuce, roasted tomatoes, and Sriracha mayo on the side.	
<i>Smokey Meat</i>	\$8.95
Smoked ham and turkey on ciabatta bread with dijon mustard, lettuce, tomato, onion, and pickles.	
<i>Ham and Swiss</i>	\$8.45
Smoked ham and Swiss cheese on a French baguette with lettuce, tomato, and mayo on the side.	
<i>Roast Beef</i>	\$8.95
Roast beef with melted provolone cheese, lettuce, tomato, and pickles on rye with horseradish mayo on the side.	
<i>Turkey and Swiss</i>	\$8.45
Deli turkey, Swiss cheese, lettuce, tomato, and mayo served on a French baguette.	
<i>Salmon Sandwich</i>	\$9.95
Grilled salmon on a wheat roll with spinach, onion, and lemon dill mayo.	
<i>Rachel's BLT</i>	\$8.45
Smoked bacon, provolone cheese, lettuce, tomato, and mayo served on artisan sourdough bread.	
<i>Turkey, Bacon, and Avocado</i>	\$8.95
Turkey breast, bacon, avocado, and tomato on ciabatta with mayo on the side.	
<i>Just Tuna</i>	\$8.45
Tuna salad with lettuce, tomato, and pickles on a large croissant.	
<i>Tuna Works</i>	\$8.95
Tuna salad with Swiss cheese, bacon, lettuce, and tomato on artisan sourdough.	
<i>Sausage Sandwich</i>	\$8.95
Italian sausage with roasted tomato, herbs, and provolone cheese on French baguette.	
<i>Pesto Chicken</i>	\$8.95
Grilled chicken sandwich with pesto mayo, mozzarella cheese, and sliced tomato on a ciabatta roll.	
<i>Chicken Salad</i>	\$8.45
Chunks of chicken, celery, pecans, cranberries, and mayo with lettuce and tomato on wheat bread.	
<i>Why, Thank You Turkey</i>	\$8.95
Oven roasted turkey, melted brie, spring mix, and cranberry mayo on the side of wheat bread.	
<i>Voss Tasty Turkey</i>	\$8.95
Oven roasted turkey, Swiss cheese, tomato, lettuce, mayo, and honey mustard on the side on a French baguette.	

Sandwich Trays and Platters

Assorted Sandwich Tray (Per Person) \$8.45

(10 Minimum) An assortment of sandwiches served on a tray and each person picks what they want.

Assorted Sandwich Tray with one Side (Per Person) \$8.95

(10 Minimum) An assortment of sandwiches served on a tray with your choice of side order. Side choices include chips, pesto pasta salad, fruit cup, or potato salad.

Deluxe Assorted Sandwich Tray (Per Person) \$9.95

(10 Minimum) An assortment of sandwiches served on a tray with chips, a cookie, and one additional side order. Side choices to choose from include a fruit cup, pesto pasta salad, or potato salad.

Dessert

<i>Brownie</i>		<i>\$1.75</i>
<i>Lemon Bars</i>		<i>\$1.75</i>
<i>Espresso Bars</i>		<i>\$2.00</i>
<i>Pecan Bars</i>		<i>\$2.00</i>
<i>Cheesecake</i>	<i>Whole</i>	<i>\$34.00</i>
<i>Toppings:</i>	<i>Slice</i>	<i>\$3.00</i>
<i>Plain Jane</i>		
<i>Strawberry</i>		
<i>Raspberry</i>		
<i>Chocolate</i>		
<i>Turtle</i>		
<i>Cakes</i>	<i>Whole</i>	<i>\$34.00</i>
<i>Lemon Bundt Cake</i>	<i>Slice</i>	<i>\$3.00</i>
<i>Pound Cake</i>		
<i>Carrot Cake</i>		
<i>Chocolate Cake</i>		
<i>Italian Cream Cake</i>		
<i>Tiramisu</i>	<i>Whole</i>	<i>\$34.00</i>
	<i>Slice</i>	<i>\$4.50</i>
<i>Assorted Cookies</i>		<i>\$1.50</i>
<i>Chocolate Chip</i>		
<i>Oatmeal Raisin</i>		
<i>White Chocolate Macadamia Nut</i>		
<i>Sugar</i>		
<i>Fruit Tart</i>		<i>\$3.00</i>
<i>Mini Cannoli</i>		<i>\$2.00</i>
<i>Mini Chocolate Cannoli</i>		<i>\$2.00</i>
<i>Large Cannoli</i>		<i>\$3.50</i>
<i>Large Chocolate Cannoli</i>		<i>\$3.50</i>

Snack Menu

Everything is priced per person

<i>Dried Apricots</i>	\$2.50
(10 Minimum) Served in individual bags.	
<i>Fresh Fruit</i>	\$3.00
(10 Minimum) Whole fruit. (2 pieces per person) Apples, bananas, clementines, and grape clusters.	
<i>Seasonal Fresh Fruit Tray</i>	\$3.50
(10 Minimum) Pineapple, grapes, honeydew, cantaloupe, and watermelon.	
<i>Fruit Salad</i>	\$4.00
(10 Minimum) Apples, bananas, grapes, pineapple, honeydew, cantaloupe, watermelon, and blueberries.	
<i>Tropical Dried Fruit & Nut Blend</i>	\$1.50
(10 Minimum) Served in individual bags: includes raisins, dried pineapple, dried mango, banana chips, coconut flavored yogurt almonds, whole almonds, whole cashews, orange flavored dried cranberries and coconut strips.	
<i>Ball Park Peanuts</i>	\$2.00
(10 Minimum) Old fashioned peanuts in a shell. Served in individual bags.	
<i>Pub Mix</i>	\$1.50
(10 Minimum) Served in individual bags. A savory blend of crunchy snacks.	
<i>Pistachios</i>	\$3.00
(10 Minimum) Served in individual bags.	
<i>Roasted Almonds</i>	\$3.00
(10 Minimum) Served in individual bags.	
<i>Southern Style Nuts</i>	\$2.00
(10 Minimum) Served in individual bags. Includes a blend of cashews, peanuts, almonds, and sesame sticks.	
<i>Mountain Trail Mix</i>	\$1.75
(10 Minimum) Served in individual bags. Includes peanuts, raisins, M&M's, almonds, and cashews.	
<i>Sweet N' Salty Mix</i>	\$1.50
(10 Minimum) Served in individual bags. Includes peanuts, raisins, M&M's, almonds, cashews, and sunflower seeds.	
<i>Pretzel Stix</i>	\$2.00
(10 Minimum) Served in individual bags.	
<i>Mini Pretzels</i>	\$1.25
(10 Minimum) Served in individual bags.	
<i>Peanut Butter Pretzels</i>	\$2.00
(10 Minimum) Served in individual bags.	
<i>Cheez-It</i>	\$2.00
(10 Minimum) Served in individual bags.	

<i>White Cheddar Cheez-It</i>	\$2.00
(10 Minimum) Served in individual bags.	
<i>Chex Mix</i>	\$1.50
(10 Minimum) Served in individual bags.	
<i>Milk Chocolate Covered Almonds</i>	\$2.50
(10 Minimum) Served in individual bags.	
<i>Peanut M&M's</i>	\$2.00
(10 Minimum) Served in individual bags.	
<i>Milk Chocolate M&M's</i>	\$2.00
(10 Minimum) Served in individual bags.	
<i>Cotton Candy</i>	\$3.00
(10 Minimum) Served in quart containers.	
<i>Garden of Eatin's</i>	\$1.50
(10 Minimum) Served in individual bags. Salty pretzel snack.	
<i>Animal Crackers</i>	\$1.50
(10 Minimum) Served in individual bags.	
<i>Ritz Bits with Cheese</i>	\$1.50
(10 Minimum) Served in individual bags.	
<i>Peanut Butter Crackers</i>	\$1.25
(10 Minimum) Served in individual bags. Cracker sandwiches with peanut butter inside.	
<i>Variety Cracker Sandwiches</i>	\$1.50
(10 Minimum) Served in individual bags. Cracker sandwiches with peanut butter and cream cheese with chives in the middle.	
<i>Famous Amos Chocolate Chip Cookies</i>	\$1.50
(10 Minimum) Served in individual bags.	
<i>M&M's Bite Size Cookies</i>	\$1.50
(10 Minimum) Served in individual bags.	
<i>Goldfish</i>	\$1.50
(10 Minimum) Served in individual bags.	
<i>Nabisco Mini Cookies</i>	\$1.50
(10 Minimum) Served in individual bags. Chips ahoy, ritz, Oreo, teddy grahams, and nutter butter.	
<i>Mini Oreo Cookies</i>	\$1.50
(10 Minimum) Served in individual bags.	
<i>Planters Nut Variety</i>	\$1.50
(10 Minimum) Served in individual bags. Salted cashews, salted peanuts, and honey roasted peanuts.	

<i>Snickers</i>	<i>\$1.75</i>
<i>(10 Minimum) Served in individual bags.</i>	
<i>Hershey's Variety Pack</i>	<i>\$2.00</i>
<i>(10 Minimum) Served in individual bags. Kit Kat, Reese's Peanut Butter Cups, Hershey's Milk Chocolate Bars, and Hershey's Milk Chocolate Bars with Almonds.</i>	
<i>Mars Chocolate Variety</i>	<i>\$2.00</i>
<i>(10 Minimum) Served in individual bags. Snickers, Snickers Almond, Twix, 3 Musketeers, and Milky Way.</i>	
<i>Fruity Snacks</i>	<i>\$1.50</i>
<i>(10 Minimum) Served in individual bags.</i>	
<i>Starburst/Skittles Variety</i>	<i>\$2.00</i>
<i>(10 Minimum) Served in individual bags.</i>	
<i>Assorted Dessert Bars</i>	<i>\$1.75</i>
<i>Assorted brownies, lemon bars, pecan bars, and espresso bars.</i>	

Drinks

<i>Assortment of Soda</i>	<i>\$1.50</i>
<i>Coke (12 oz. can)</i>	
<i>Diet Coke (12 oz. can)</i>	
<i>Sprite (12 oz. can)</i>	
<i>Dr. Pepper (12 oz. can)</i>	
<i>Diet Dr. Pepper (12 oz. can)</i>	
<i>Bottled Water</i>	<i>\$1.50</i>
<i>Ice Tea (Gallon)</i>	<i>\$12.00</i>
<i>Comes with 12 oz. cups, sweetener, lemons, & ice.</i>	
<i>Flavored Tea (Gallon)</i>	<i>\$13.00</i>
<i>Choice of Peach or Raspberry</i>	
<i>Comes with 12 oz. cups, sweetener, lemons, & ice.</i>	
<i>Yellow Lemonade (Gallon)</i>	<i>\$12.00</i>
<i>Comes with 12 oz. cups and ice.</i>	
<i>Pink Lemonade (Gallon)</i>	<i>\$12.00</i>
<i>Comes with 12 oz. cups and ice.</i>	
<i>Flavored Lemonade (Gallon)</i>	<i>\$13.00</i>
<i>Choice of Raspberry or Strawberry</i>	
<i>Comes with 12 oz. cups, sweetener, lemons, & ice.</i>	
<i>Freshly Brewed Coffee (96 ounces)</i>	<i>\$18.00</i>
<i>Regular or Decaf</i>	
<i>Comes with 10 cups, sweetener, creamer, & stirrers.</i>	
<i>Hot Chocolate (96 ounces)</i>	<i>\$18.00</i>
<i>Comes with 10 cups. Add mini marshmallows for \$4.50.</i>	
<i>Hot Tea (96 ounces)</i>	<i>\$18.00</i>
<i>Comes with 10 cups, an assortment of tea bags, honey, and spoons.</i>	

Extra's

<i>Disposable Chaffing Dish</i>	\$12.50
<i>Comes with one disposable chaffing dish, bottom pan, and 2 sternos.</i>	
<i>2 Sternos</i>	\$4.00
<i>Full Service Catering</i>	\$30.00 per hour per staff
<i>Staffing, stainless steel chaffing dishes, buffet table linens, & serving utensils.</i>	
<i>Bar Package (Bartender Required)</i>	\$12.00 for 2 Hours
<i>Choice of 2 beers & 2 wines</i>	\$16.00 for 3 Hours
<i>Served with coke, diet coke, sprite, bottled water, and clear plastic cups.</i>	\$19.00 for 4 Hours

Rental's

Beverage Service

<i>Coffee Maker</i>	<i>(100 Cup)</i>	\$30.00
	<i>(50 Cup)</i>	\$20.00
<i>Coffee Server</i>	<i>(10 Cup)</i>	\$5.00
<i>Coffee Urn</i>	<i>(100 Cup)</i>	\$65.00
	<i>(50 Cup)</i>	\$45.00
<i>Large Creamer Server</i>		\$5.00
<i>Frozen Drink Machine (Requires additional setup service)</i>		\$150.00
<i>64 oz. Pitcher (Silver)</i>		\$6.00
<i>6" Silver Bowl</i>		\$5.00
<i>Punch Bowl</i>	<i>(Silver 3 Gallon)</i>	\$10.00
	<i>(Glass 2 Gallon)</i>	\$7.00

Chairs & Tables

<i>Chiavari Chairs (Silver Chair with White Cushion)</i>	\$4.00
<i>Blue Banquet Chair</i>	\$3.50
<i>Banquet Tables (5', 6', or 8')</i>	\$8.00
<i>Round Cocktail Table</i>	\$15.00
<i>Round 60" Table</i>	\$8.00

Chafers

<i>8 Qt. Rectangle Hammered Silver</i>	\$35.00
<i>8 Qt. Rectangle Stainless Steel</i>	\$10.00
<i>3 Qt. Round Stainless Steel</i>	\$8.00

Dinnerware & Chargers

<i>Charger Plate (Gold or Silver)</i>	\$1.00
<i>10 3/4" China Dinner Plate</i>	\$0.60
<i>7 1/2" China Salad Plate</i>	\$0.60
<i>Soup Bowl with Saucer</i>	\$1.00
<i>Coffee Cup with Saucer & Spoon</i>	\$1.00
<i>Sugar Caddy</i>	\$0.60
<i>China Creamer</i>	\$1.50

Flatware

<i>Dinner Fork, Dinner Knife, Salad Fork, Soup Spoon, Coffee Spoon, Ice Tea Spoon, Butter Knife, & Dessert Spoon (Flatware is priced per individual piece)</i>	\$0.40
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Glassware

<i>Water Goblet</i>	\$0.65
<i>Wine Glasses</i>	\$0.65
<i>Beer Glasses</i>	\$0.65
<i>Pilsner Glass</i>	\$0.65
<i>Champagne Flute</i>	\$0.65
<i>Martini Glass</i>	\$0.65
<i>Old Fashion</i>	\$0.65
<i>Stemless Bar Glasses</i>	\$0.65

Linens

<i>60" Round Table Cloth</i>	\$12.50
<i>Cocktail Table Cloth</i>	\$12.50
<i>Banquet Table Cloths (Suitable for 5, 6, & 8 ft. tables)</i>	\$10.00
<i>Linen Napkin</i>	\$0.60

Miscellaneous Rentals

<i>120 Qt. Ice Chest</i>	\$10.00
<i>Waiters Stand</i>	\$5.00
<i>Waiters Tray</i>	\$4.00
<i>Cutting Board with Lamp and Carving Set</i>	\$35.00
<i>Salt & Pepper Eiffel Tower Set</i>	\$1.00
<i>Pipe & Drape (Every 10' section)</i>	\$50.00
<i>Small Floral Centerpieces</i>	\$40.00
<i>Large Floral Centerpieces</i>	\$60.00