

Catering

Dickinson

TWO WEEK-FROM-TODAY MENU

REQUESTS ACCEPTED MONDAY-FRIDAY | AFTER-HOURS REQUESTS ACCEPTED NEXT BUSINESS DAY

LUNCHEON BUFFETS - Minimum 12 Guests

All buffets include these accompaniments: Water

Choose one: Lemonade *or* Tea Cooler

Choice of one standard dessert (see last page for options)

**Extra charge of \$.50 per dessert for second option; does not increase number of servings*

Jack O's Italian Chicken and Vegetables - \$12 Served or \$10 Buffet per Guest Includes:

- Italian Chicken (Gluten Free) Marinated Vegetables | Cheese | Cherry Tomato
- Dinner Rolls with Butter

Orange Chicken Salad - \$12 Served or \$10 Buffet per Guest Includes:

- Orange Chicken Breast over Spring Mix | Orange Vinaigrette
- Roasted Red Potatoes
- Dinner Rolls with Butter

Raspberry Balsamic Chicken Salad - \$12 Served or \$10 Buffet per Guest Includes:

- Boneless Chicken Breast | Raspberry Melba Sauce | Baby Spinach | Cantaloupe | Strawberry | Raspberries
- Dinner Rolls with Butter

Rosemary Chicken with Orange Quinoa - \$11 Served or \$9 Buffet per Guest Includes:

- Rosemary Chicken | Pomegranate Dressing
- Orange Quinoa | Cranberry | Red Onion
- Sweet Potato
- Dinner Rolls with Butter

Teriyaki Chicken Salad - \$12 Served or \$10 Buffet per Guest Includes:

- Teriyaki Chicken Breast | Greens | Strawberry | Mandarin Orange | Won Ton Strips | Poppy Seed Dressing
- Dinner Rolls with Butter

Flank Steak Salad - \$13 Served or \$11 Buffet per Guest Includes:

- Cold Flank Steak | Greens | Marinated Vegetables | Potato
- Dinner Rolls with Butter
- Choose two dressings
 - Recommend Parmesan Peppercorn (Gluten Free) and Italian Dressing (Gluten Free) (Vegan)

Roasted Vegetable Salad - \$12 Served or \$10 Buffet per Guest Includes:

- (Vegan) Greens | Roasted Pepper | Zucchini | Eggplant | Mushroom

- Choose two dressings
 - Recommend House Balsamic Vinaigrette Dressing (Vegan) (Vegetarian) (Gluten Free) and Creamy Italian Dressing (Gluten Free) (Vegan)

Quinoa Tabbouleh (Vegan) - \$14 Buffet per Guest Includes:

- (Vegan) Greens | Beets | Quinoa | Cranberry | Almond | Lemon Vinaigrette
- Garden Salad- Greens | Cherry Tomato | Cucumber | Broccoli | Carrot | Bell Pepper
- Choose two dressings
 - Recommend Lite Raspberry Vinaigrette Dressing (Gluten Free) (Vegan) and Low-Fat Zinfandel Dressing (Gluten Free) (Vegan)
- Dinner rolls with butter

Salad Niçoise - \$18 Served or \$16 Buffet per Guest Includes:

- Grilled Tuna | Greens | Tomato | Red Potato | Black Olive | Hard-Boiled Egg
- Dinner Rolls with Butter

Grilled Salmon over Greek Salad - \$13 Served or \$11 Buffet per Guest Includes:

- Salmon | Greens | Cucumber | Tomato | Feta | Red Onion | Gazebo Room Dressing
- Dinner Rolls with Butter

Breaded Chicken over Greens - \$13 Served or \$11 Buffet per Guest Includes:

- Chicken Breast | Greens | Red Onion | Tomato | Cheddar Cheese
- Choose two dressings
 - Recommend Ranch and Low-Cal French Dressing (Gluten Free) (Vegan)

Signature Sandwiches - Minimum 12 Guests

Accompaniments

Choose one: Water | Lemonade | Tea Cooler

Choose one: House Made Chips | Pickled Veggies

Choose one standard dessert (see last page for options)

Smoked Turkey and Brie Sandwich - \$11 Served or \$9 Buffet per Guest Includes:

Smoked Turkey | Brie | Baby Spinach | Tomato | Dijon Aioli | Parisian Loaf

Beef Tenderloin Sandwich - \$20 Served or \$18 Buffet per Guest Includes:

Beef Tenderloin | Caramelized Onion | Horseradish | Smoked Gouda | Roll

Mediterranean Meats Sandwich - \$12 Served or \$10 Buffet per Guest Includes:

Prosciutto | Hard Salami | Smoked Turkey | Provolone | Goat Cheese | Roasted Red Pepper | Spicy Olive Paste | Bread

Hummus and Roasted Vegetable Sandwich - \$11 Served or \$9 Buffet per Guest Includes:

House Made Hummus | Red Pepper | Yellow Pepper | Zucchini | Yellow Squash | Portobello Mushroom | Red Onion | Bread

Grilled Chicken Sandwich - \$12 Served or \$10 Buffet per Guest Includes:

Chicken Breast | Mozzarella | Baby Spinach | Chipotle Aioli | Ciabatta

Balsamic Grilled Portobello Mushroom Sandwich - \$12 Served or \$10 Buffet per

Guest Includes: Portabella | Red Pepper | Red Onion | Mozzarella | Ciabatta

Chicken Salad Sandwich - \$11 Served or \$9 Buffet per Guest Includes:

House Made Chicken Salad | Greens | Tomato | Croissant

Salmon BLT Sandwich - \$14 Served or \$12 Buffet per Guest Includes:

Salmon Filet | Bacon | Tomato | Greens | Aioli | Ciabatta

Roast Beef and Cheddar Sandwich - \$12 Served or \$10 Buffet per Guest Includes:

Roast Beef | Cheddar | Horseradish | Parisian

Luncheon Bars - Minimum 12 Guests

All include iced water

Mashed Potato Bar - \$9 per Guest Includes:

- Mashed Potatoes
- Bacon bits
- Gravy: brown beef | white chicken or turkey
- Peas | corn | sauteed onions
- Horseradish cheddar cheese | Monterey Jack cheese
- Fried onions
- Butter | sour cream

Choose one: lemonade *or* tea cooler

Macaroni and Cheese Bar - \$9 per Guest Includes:

- Macaroni & cheese
- Bacon bits
- Parmesan cheese | seasoned croutons or toasted breadcrumbs
- Steamed chopped broccoli | jalapeño | stewed tomatoes
- Barbeque sauce | hot sauce | ranch dressing and/or ranch powder shaker
- Seasoning mix

Choose one: lemonade *or* tea cooler

Ice Cream Bar - \$6 per Guest Includes:

- Vanilla Ice Cream | whipped topping

Choose three:

- Chocolate Syrup | Caramel Syrup | Sprinkles | M&M Pieces | Crushed Oreo | Strawberry topping | Pineapple topping | Chopped Nuts | Mini Choco Chips | Mini Marshmallows | Red Hots | Chopped Maraschino Cherries

Dinner Bars

Minimum 12 Guests

Accompaniments

Iced Water

Choose one: lemonade or tea cooler

Choose a standard dessert (see last page for options)

Extra charge of \$.50 per dessert for second option; does not increase number of servings

Fajita Bar Buffet - \$14 per Guest Includes:

Choose one

- Grilled Chicken Strips | Beef Strips | Shrimp
 - Upgrade to combination for additional \$5 / person
- Flour Tortillas | Soft Corn Tortillas
- Spanish Rice
- Queso Fresco
- Sautéed Onion | Bell Pepper
- Salsa | Sour Cream | Lettuce | Tomato | Jalapeños

Choose one: Refried Beans **or** Black Beans

Taco Bar Buffet - \$13 per Guest Includes:

- Choose one
- Seasoned Ground Beef or Seasoned White Fish
 - Upgrade to combination for additional \$2 / person
- Refried Beans
- Soft Taco Shells | Hard Taco Shells (Gluten Free)
- Shredded Mexican Cheese
- Salsa | Sour Cream | Lettuce | Tomato | Jalapeños
- Queso Fresco in lieu of Shredded Mexican Cheese

Pasta Bar Buffet - \$12 per Guest Includes:

- Garlic Breadsticks
- Tossed Garden Salad- Greens | Cherry Tomato | Cucumber | Broccoli | Carrot | Bell Pepper | Crouton
 - Choose two salad dressings

Choose two: Linguini | Penne | Rotini | Radiatore

Choose two: Marinara (Vegan) | Beef Bolognese | Alfredo Sauce (Vegetarian)

Gluten Free Pasta Plates - \$12 per Guest Includes:

- Chef's Choice Glute Free Pasta

Choose one

- Meat sauce

Section E- Luncheons

- Marinara sauce
- Puttaneseca
- Gluten Free Bread
- Gluten Free Tossed Garden Salad

Choose one Gluten Free salad dressing

- Richie's House Herbed Vinaigrette Dressing (Vegetarian) (Gluten Free)
- House Balsamic Vinaigrette Dressing (Vegan) (Vegetarian) (Gluten Free)
- Italian Dressing (Gluten Free) (Vegan)
- Parmesan Peppercorn Dressing (Gluten Free)
- Poppy Seed Dressing (Gluten Free)
- Creamy Caesar Dressing (Gluten Free)
- Creamy Italian Dressing (Gluten Free) (Vegan)
- Fat Free Sun-Dried Tomato Dressing (Gluten Free)
- Lite Raspberry Vinaigrette Dressing (Gluten Free) (Vegan)
- Low Cal French Dressing (Gluten Free) (Vegan)
- Low Cal Italian Dressing (Gluten Free) (Vegan)
- Low Fat Zinfandel Dressing (Gluten Free) (Vegan)

Dinners - Minimum 12 Guests

* An extra charge of \$2 per meal will apply with addition of a second entrée.

(*Buffet Only) Special diet accommodations will be served and not available on the buffet.

*Specific (non-chef choice) special dietary menu requests will incur an extra charge of \$5 per person.

*If two entrees are required, select a combo option. Combos will be priced as 50% of lesser cost entrée.

* Local product will be used when available.

Dinner Accompaniments

Coffee | Decaf Coffee | Hot Tea | Iced Water
Vegetable du jour | Dinner Rolls with Butter | Salad
Choose a standard dessert (see last page for options)
Choose a potato, grain, *or* rice for select meals

Choose a Salad

- Caesar Salad: Romaine | Parmesan | Crouton | Classic Anchovy Caesar Dressing
- Boston Bib Salad (Gluten Free) (Vegan): Greens | Oranges | Grapes | Zinfandel Dressing
- Garden Salad (Gluten Free) (Vegan): Greens | Cucumber | Tomato | | Carrot | Peppers | Broccoli | Italian Dressing
- Fresh Mozzarella Salad (Gluten Free): Greens | Tomato | Peppers | Balsamic Vinaigrette
- Pears and Greens Salad (Gluten Free): Greens | Pears | Cheddar | Raspberry Vinaigrette
- Spinach Mandarin Salad (Vegan): Greens | Mandarin Orange | Tomato | Red Onion | Mushroom | Poppyseed Dressing
- Greek Salad: Greens | Peppers | Red Onion | Tomato | Cucumber | Feta | Calamata Olive | Gazebo Room Dressing

Potato, Rice, and Grains

*If your entrée does *not* contain a potato, pasta, rice, or grain, you may select one of the following:

- | | |
|--|---|
| ○ Baked Potato Sour Cream Butter (Gluten Free) (Vegetarian) | ○ Radiatore (Vegetarian) |
| ○ Baked Sweet Potato (Vegan) with Brown Sugar Cinnamon Butter (Gluten Free) (Vegetarian) | ○ Penne (Vegetarian) |
| ○ Roasted Red Potatoes with Herbs (Gluten Free) (Vegan) | ○ Rotini (Vegetarian) |
| ○ Local Skin-On Smashed Potatoes (Gluten Free) (Vegetarian) | ○ Linguini (Vegetarian) |
| ○ Roasted Garlic Mashed Potatoes (Vegetarian) | ○ Spaghetti (Vegetarian) |
| ○ Whipped Potatoes with Root Vegetables (Vegetarian) | ○ Tricolor (Vegetarian) |
| ○ Oven Brown Potatoes (Gluten Free) (Vegan) | ○ Rigatoni (Vegetarian) |
| ○ Parmesan Red Potatoes (Gluten Free) | ○ Lentil Penne (Gluten Free) |
| ○ Mashed Potatoes (Gluten Free) (Vegetarian) | ○ Quinoa (Gluten Free) (Vegan) |
| ○ Roasted Fingerling Potatoes (Gluten Free) (Vegan) | ○ Quinoa Pilaf (Gluten Free) (Vegan) |
| ○ Roasted Yukon Gold Potatoes (Gluten Free) (Vegan) | ○ Brown Rice (Gluten Free) (Vegan) |
| ○ Escalloped Potatoes (Vegetarian) | ○ White Rice (Gluten Free) (Vegan) |
| ○ Au Gratin Potatoes (Vegetarian) | ○ Wild Rice Pilaf (Gluten Free) (Vegan) |
| | ○ Parmesan Rice (Gluten Free) |
| | ○ Rice Pilaf (Gluten Free) (Vegan) |
| | ○ Basmati Rice (Gluten Free) (Vegan) |
| | ○ Israeli Couscous (Vegan) |

BEEF

Herbed London Broil - Buffet \$18 per Guest | Waiter-Served \$20 per Guest

Thinly Sliced Marinated Flank Steak | Sherry au Jus

Choose one: potato *or* rice *or* grain

Roast Sirloin with Sherry Peppercorn Sauce—

Buffet \$22 per Guest | Waiter-Served \$24 per Guest

Beef Strip Loin | Sherry Peppercorn

- Choose one: potato *or* rice *or* grain

Eye of Round Beef - Buffet \$17 per Guest | Waiter-Served \$19 per Guest

Tender Braised Lean Eye Round | Roasted Onion Gravy

- Choose one: potato *or* rice *or* grain

Roast Tenderloin with Balsamic Marinade - Waiter-Served \$25 per Guest

Filet of Beef | Portabella | Peppers

- Choose one: potato *or* rice *or* grain

Roast Top Round Au Jus - Buffet \$17 per Guest | Waiter-Served \$19 per Guest

Roasted and Thinly Sliced Top Round | Au Jus

- Choose one: potato *or* rice *or* grain

Porcini Crusted Filet Mignon - Waiter-Served \$35 per Guest

Roasted Porcini Filet Mignon | Beef and Portabella Sauce

- Choose one: potato *or* rice *or* grain

Herb Crusted Filet Mignon - Waiter-Served \$31 per Guest

Marinated Filet Mignon | Herbs

- Choose one: potato *or* rice *or* grain

Petite Filet and Stuffed Shrimp - Waiter-Served \$29 per Guest

Roasted Filet Mignon | Shrimp Stuffed with Crab Cake

- Choose one: potato *or* rice *or* grain

Montreal Flank Steak with Corn Salsa—

Buffet \$18 per Guest | Waiter-Served \$20 per Guest

Flank Steak | Montreal Seasoning | Corn Salsa

- Choose one: potato *or* rice *or* grain

Beef Burgundy - Buffet \$18 per Guest | Waiter-Served \$20 per Guest

Braised Beef | Red Wine Mushroom Sauce | Egg Noodles

- Choose one: potato *or* rice *or* grain

POULTRY

Fresh Herb and Olive Oil Chicken –

Buffet \$18 per Guest | Waiter-Served \$20 per Guest

Grilled Chicken Breast | Herbs | Extra Virgin Olive Oil

- Choose one: potato **or** rice **or** grain

Garlic Red Pepper Chicken with Parmesan Rice –

Buffet \$18 per Guest | Waiter-Served \$20 per Guest

Chicken Breast | Parmesan Rice

Braised Chicken Breast - Buffet \$18 per Guest | Waiter-Served \$20 per Guest

Chicken Breast | Artichoke | Mushroom | Rosemary Wine Sauce

- Choose one: potato **or** rice **or** grain

Chicken Piccata - Buffet \$18 per Guest | Waiter-Served \$20 per Guest

Parmesan Battered Boneless Chicken Breast | Lemon Capers Sauce

- Choose one: potato **or** rice **or** grain

Stuffed Baked Chicken Breast - Buffet \$17 per Guest | Waiter-Served \$19 per Guest

Chicken Breast | Bread and Herbs | Chicken Gravy

- Choose one: potato **or** rice **or** grain

Chicken Champignon - Buffet \$17 per Guest | Waiter-Served \$19 per Guest

Sauteed Chicken Breast | Provolone | Creamy Mushroom Wine Sauce

- Choose one: potato **or** rice **or** grain

Grilled Chicken Breast with Spicy Corn Salsa –

Buffet \$17 per Guest | Waiter-Served \$19 per Guest

Caribbean Jerk Chicken | Corn Salsa

- Choose one: potato **or** rice **or** grain

Lime Marinated Chicken Breast with Mango Salsa –

Buffet \$18 per Guest | Waiter-Served \$20 per Guest

Lime | Red Onion | Cilantro

- Choose one: potato **or** rice **or** grain

Almond Crusted Chicken - Buffet \$18 per Guest | Waiter-Served \$20 per Guest

Pan Seared Chicken Breast | Almond Breading

- Choose one: potato **or** rice **or** grain

Chicken Florentine - Buffet \$21 per Guest | Waiter-Served \$23 per Guest

Oven Roasted Chicken Breast Stuffed with Spinach, Chevre, Feta | Coulis

- Choose one: potato **or** rice **or** grain

Chicken Marsala - Buffet \$18 per Guest | Waiter-Served \$20 per Guest

Sautéed Chicken Breast | Rich Marsala Wine Sauce

- Choose one: potato **or** rice **or** grain

Pesto Grilled Chicken Breast - Buffet \$18 per Guest | Waiter-Served \$20 per Guest

Grilled Boneless Chicken Breast | Basil Pesto Sauce

- Choose one: potato **or** rice **or** grain

Chicken Parmesan - Buffet \$17 per Guest | Waiter-Served \$19 per Guest

Breaded Chicken | Italian Herbs | Marinara | Mozzarella | Linguini

- Choose one: potato **or** rice **or** grain

Honey Balsamic Glazed Chicken - Buffet \$18 per Guest | Waiter-Served \$20 per Guest

Grilled Boneless Chicken Breast | Tangy Balsamic Glaze

- Choose one: potato **or** rice **or** grain

Roast Turkey Supreme with Stuffing –

Buffet \$17 per Guest | Waiter-Served \$19 per Guest

Roasted Turkey Breast | Bread Stuffing | Gravy

- Choose one: potato **or** rice **or** grain

Turkey Steak with Shallot Vinaigrette

- Buffet \$17 per Guest | Waiter-Served \$19 per Guest

Turkey | House Roasted Shallot Vinaigrette

- Choose one: potato **or** rice **or** grain

SEAFOOD

Broiled Crab Cakes - Buffet \$22 per Guest | Waiter-Served \$24 per Guest

Two House-Made Crab Cakes | Special Spices | House Tartar Sauce

- Choose one: potato **or** rice **or** grain

Baked Crab Stuffed Flounder - Buffet \$22 per Guest | Waiter-Served \$24 per Guest

Flounder Fillet Stuffed with House-Made Crab Cake Mix

- Choose one: potato **or** rice **or** grain

Grilled Salmon - Buffet \$23 per Guest | Waiter-Served \$25 per Guest

Salmon Fillet | Garlic | Lemon | Herbs

- Choose one: potato **or** rice **or** grain

Baked Haddock - Buffet \$19 per Guest | Waiter-Served \$21 per Guest

Haddock Crisply Baked in Lemon Herbed Mayonnaise Cracker Crust

- Choose one: potato **or** rice **or** grain

Grilled Miso Marinated Cod with Wasabi –

Buffet \$20 per Guest | Waiter-Served \$22 per Guest

Grilled Cod Fillet | Miso | Wasabi | Soy

- Choose one: potato **or** rice **or** grain

Grilled Tandoori Tuna Steak - Buffet \$26 per Guest | Waiter-Served \$28 per Guest

Grilled Tandoori Marinated Tuna | Raita Sauce

- Choose one: potato **or** rice **or** grain

Swordfish Steak with Tapenade - Buffet \$25 per Guest | Waiter-Served \$27 per Guest

Swordfish | Green Olive and Lemon Parsley Relish

- Choose one: potato **or** rice **or** grain

Citrus and Herbs Grilled Shrimp & Scallops over Riced Cauliflower -

Buffet \$26 per Guest | Waiter-Served \$28 per Guest

Super Colossal Shrimp and Calico or Bay Scallops | Lemon | Lime | Orange | Garlic | Basil | Parsley |

Black Pepper | Olive Oil

PORK

Roast Pork Loin –

Buffet \$18 per Guest | Waiter-Served \$20 per Guest

Thinly Sliced Boneless Pork Loin | Pork Glaze Reduction

- Choose one: potato *or* rice *or* grain

Baked Hickory Smoked Ham - Buffet \$16 per Guest | Waiter-Served \$18 per Guest

Smoked Brown Sugar Ham | Pineapple Glaze

- Choose one: potato *or* rice *or* grain

Stuffed Pork Chop - Buffet \$19 per Guest | Waiter-Served \$21 per Guest

Stuffed Boneless Pork Chop Stuffed | House Bread and Herb Stuffing

- Choose one: potato *or* rice *or* grain

PASTA

Lasagna with Meat Sauce - Buffet \$17 per Guest | Waiter-Served \$19 per Guest

Layered Beef and Lasagna Noodles | Marinara Sauce | Cheese

Choose one: Beef Bolognese *or* Marinara (Vegan)

Grilled Penne Pasta with Prosciutto, Asparagus, and Parmesan -

Buffet \$16 per Guest | Waiter-Served \$18 per Guest

Fettuccine with Smoked Turkey - Buffet \$17 per Guest | Waiter-Served \$19 per Guest

Turkey | White Wine Green Peppercorn Sauce

Spaghetti - Buffet \$15 per Guest | Waiter-Served \$17 per Guest

Choose one: Beef Bolognese *or* Marinara (Vegan) *or* Alfredo Sauce (Vegetarian)

Baked Ziti Casserole (Vegetarian) – Buffet \$15 per Guest | Waiter-Served \$17 per Guest

Layers of Ziti | Marinara | Ricotta | Parmesan | Mozzarella

Vegan Penne Pasta (Gluten Free) (Vegan) –

Buffet \$15 per Guest | Waiter-Served \$17 per Guest

Lentil Pasta | Butternut Squash | Spinach | Mushrooms

Vegetable Lasagna (Vegetarian) –

Buffet \$17 per Guest | Waiter-Served \$19 per Guest

White Lasagna with Vegetables and Spinach

VEGETARIAN AND VEGAN DINNERS

Eggplant Parmesan (Vegetarian) - Buffet \$17 per Guest | Waiter-Served \$19 per Guest

Breaded Eggplant | Marinara | Mozzarella

- Choose one: potato **or** rice **or** grain

Polenta with Italian Vegetable Sauce (Vegan) –

Buffet \$13 per Guest | Waiter-Served \$15 per Guest

Crispy Italian Polenta | Spicy Veg Sauce

- Choose one: potato **or** rice **or** grain

Roasted Vegetable Tart (Vegan) - Buffet \$16 per Guest | Waiter-Served \$18 per Guest

Puff Pastry Filled with Beans | Vegetables | Tofutti Sour Cream

- Choose one: potato **or** rice **or** grain

Spinach and Feta Phyllo Triangles (Vegetarian) –

Buffet \$14 per Guest | Waiter-Served \$16 per Guest

Stuffed Phyllo Dough | Spinach | Feta

- Choose one: potato **or** rice **or** grain

Stuffed Zucchini (Vegan) - Buffet \$13 per Guest | Waiter-Served \$15 per Guest

Zucchini Boats Stuffed with Legumes and Vegetables

- Choose one: potato **or** rice **or** grain

Shepherd's Pie (Vegan) - Buffet \$15 per Guest

Seasoned Lentils | Vegetables | Tomato Sauce | Mashed Potatoes

- Choose one: potato **or** rice **or** grain

Roasted Vegetable Ratatouille (Vegan) - Buffet \$14 per Guest

Zucchini | Eggplant | Bean | Tomato | Quinoa

- Choose one: potato **or** rice **or** grain

Native Grain Cakes (Vegan) - Buffet \$15 per Guest | Waiter-Served \$17 per Guest

Polenta | Wild Rice | Quinoa | Romesco Sauce

PAPER, PLASTIC WARE, AND MISCELLANEOUS

PAPER SUPPLIES

- Tablecloth, 54x108 (Each).....\$3.50
- Cocktail Napkins (250 count box).....\$9
- Cocktail Napkins (Each).....\$0.05
- Dispenser Napkins (500 count pack).....\$6
- Dinner Napkins (Each).....\$0.15
- Paper Plate, 6" (Each).....\$0.15
- Paper Plate, 9" (Each)..... \$0.25
- Bowl, 12 oz. (Each).....\$0.15
- Cup, 8 oz., hot (Each).....\$0.15
- Cup, 12 oz., hot (Each).....\$0.20
- Plastic Plate, 6" (Each).....\$0.35
- Plastic Plate, 9" (Each)..... \$0.60

DINNER WARE SUPPLIES

- China out of the Hub (per person).....\$2.50
- Reception China (per person).....\$1.50
- Melamine out of the HUB (per person).....\$1.50
- Rental China Surcharge (per person).....\$1.50
- Rental China Surcharge out of the HUB (per person).....\$2.00

HARD PLASTIC SUPPLIES

- Disposable Pitcher (Each).....\$3
- Fluted Champagne Glass (Each).....\$1.50
- 9 oz. cold cup (Each).....\$0.20
- 16 oz. cold cup (Each).....\$0.25
- Plastic Ware (knife, fork, *or* spoon) (Each).....\$0.15
- Tray 12", Disposable, Black (Each).....\$1.50
- Tray 16", Disposable, Black (Each).....\$2.25
- Tray 18", Disposable, Black (Each).....\$2.85
- Large hard-plastic bowl (Each).....\$0.30
- Tongs (Clear 12").....\$0.80
- Tongs (Clear 7").....\$0.60
- Serving Spoon (Clear).....\$0.15
- Serving Fork (Clear).....\$0.15
- Cake Server (Clear).....\$0.65

MISCELLANEOUS SUPPLIES

- Sterno (per Can).....\$2.75
- Wire Chafing Dish (With Two Pans and Fuel).....\$10
- Trash Bags (Each).....\$0.65
- Party Pak (Matches+ Candles+ 15 Plates+ Forks+ Napkins).....\$3.75
- Picnic Pak (Knife+ Fork+ Spoon+ Salt+ Pepper+ Napkin).....\$0.25
- Toothpicks (Cup).....\$1
- Votive Candles (Each).....\$1.50
- Mirrors (Small).....\$2.50
- Skirting (Stage).....\$20
- Tablecloth.....\$5
- Bar Cloths (Not Available for Rental).....\$10

SALAD DRESSING OPTIONS

Salad Dressings where offered:

- Richie's House Herbed Vinaigrette Dressing (Vegetarian) (Gluten Free)
- House Balsamic Vinaigrette Dressing (Vegan) (Vegetarian) (Gluten Free)
- Bleu Cheese Dressing (Vegetarian)
- Italian Dressing (Gluten Free) (Vegan)
- Parmesan Peppercorn Dressing (Gluten Free)
- Poppy Seed Dressing (Gluten Free)
- Ranch Dressing
- Creamy Caesar Dressing (Gluten Free)
- Creamy Italian Dressing (Gluten Free) (Vegan)
- Fat Free Sun-Dried Tomato Dressing (Gluten Free)
- Lite Raspberry Vinaigrette Dressing (Gluten Free) (Vegan)
- Low Cal French Dressing (Gluten Free) (Vegan)
- Low Cal Italian Dressing (Gluten Free) (Vegan)
- Low Fat Zinfandel Dressing (Gluten Free) (Vegan)
- Thousand Island Dressing

DESSERT OPTIONS

Extra charge of \$.50 per dessert for second option; does not increase number of servings

Standard Desserts where offered:

Applesauce Cake (Vegan)*	Apple Crisp
Regular Carrot Cake*	Peach Berry Crisp
Standard Pie	White <i>or</i> Marble Cake
Chocolate Cake regular or vegan (Vegan)	Cookies
Flourless Chocolate Cake (Gluten Free)	Brownies
Molasses Cake (Vegan)	Dessert Bars
Pumpkin Cake regular or vegan (Vegan)	Regular or Mini Cupcakes
Sugar-free Apple Pie	

Add à la mode to any dessert for an additional \$.75 per person.

*Specialty cake exceptions

Specialty Desserts

- Almond Pear Tarte (Vegetarian) (12 total pieces \$15)
- Apple and Dried Cherry Galette (Vegetarian) (12 total pieces \$30)
- Apple, Pear, And Cranberry Nut Tarte (Vegetarian) (12 total pieces \$18)

Specialty Cookies

- Sand Tarts in Holiday Shapes*Minimum order is 3 dozen – \$10/dozen