

Catering

Dickinson

DAY AFTER TOMORROW MENU

REQUESTS ACCEPTED MONDAY-FRIDAY | AFTER-HOURS REQUESTS ACCEPTED NEXT BUSINESS DAY | 100 GUESTS MAXIMUM

À La Carte

*Minimum 3 dozen

Cold Hors D'oeuvres

- Tea Sandwiches (50 total- \$35)- Bread Quarters| Chicken| Tuna| Ham Salad| Cheese Spreads
- Cucumber Tea Sandwiches (12 total- \$6)- Bread| Cucumber| Butter| Cream Cheese| Dill
- Turkey Club Rollups (12 total- \$8)
- Mexican Pinwheels (12 total- \$6)- Tortilla| Cream Cheese| Green Chilies| Cheddar Cheese
- Hummus & Pita (Vegan) (12 total - \$7)
- Roasted Red Pepper Hummus & Pita (Vegan) (12 total- \$10)
- Brie on Cracker (Gluten Free) (12 total- \$10)
- Italian Bruschetta (12 total- \$11)
- White Bean Bruschetta (12 total- \$8)
- Mini Fruit Kabobs (Gluten Free) (Vegan) (12 total- \$7)
- Deviled Eggs (Vegetarian) (12 Total- \$6)

Hot Hors D'oeuvres

- Chicken Tenders & Barbeque Sauce (\$9/pound) (Minimum 3 pounds \$27)
- Edamame Dumplings with Sweet and sour sauce (Vegan) (12 total \$9)
- Feta Crostini Bites (Vegetarian) (12 total \$6)
- Mini Hot Dogs with Barbeque Sauce (100 total \$27)
- Hot Wings with Celery (12 total \$12)
Choose one: Bleu Cheese Dressing *or* Ranch Dressing
- Swedish Meatballs (50 total \$35)
- BBQ meatballs (50 total \$32)
- Fried Mozzarella Sticks & Tomato Sauce (Vegetarian) (12 total \$12)
- Parmesan Cheese Bites on Crostini (Vegetarian) (12 total \$6)
- Mini Spanakopita (Vegetarian) (12 total \$16)
- Pot Stickers with Sweet & Sour Sauce (12 total \$10)
- Pretzel Bites with Yellow Mustard (Vegetarian) (12 total \$5)
- Mini Quiche (12 total \$14)
- Mini Fried Egg Rolls with Sweet & Sour Sauce (Vegetarian) (12 total \$11)
- Vegetable Pakoras with Tamarind Sauce (Vegetarian) (12 total \$14)
- Chicken Won Tons with Sweet & Sour Sauce (12 total \$9)
- Pigs in a Blanket with Brown Mustard (12 total \$9)

Breads

- Banana Bread Loaf (12 servings \$6)
- Blueberry Banana Loaf (12 servings \$6)
- Cinnamon Loaf (12 servings \$6)
- Cranberry Nut Loaf (12 servings \$6)
- Pumpkin Loaf (12 servings \$6)
- Corn Bread Full Sheet (72 servings \$25)
- Corn Bread ½ Sheet (36 servings \$16)
- Corn Bread ¼ Sheet (18 servings \$10)
- Challah Loaf (Vegetarian) (12 servings \$8)
- Garlic Loaf (Vegetarian) (12 servings \$4)
- Potato Rolls (\$5 per pack of 8)
- Slider Rolls (\$10 per pack of 24)
- Hamburger Buns (\$5 per pack of 16)
- Breadsticks (Plain) (sauce additional cost, see condiments below) (pack of 12 \$8)
- Breadsticks (Plain) (sauce additional cost, see condiments below) (pack of 12 \$9)
 - Dipping Cheese Sauce Pint \$12
 - Dipping Marinara Sauce Pint \$4
 - Dipping Ranch Dressing Pint \$6

Breakfast and Brunch Add-Ons

- Braided Danish (serves 8, per loaf \$12) Fruit | Cream Cheese
- Mini Iced Cinnamon Rolls (\$8 / dozen)
- Iced Cinnamon Rolls (\$12 / dozen)
- Cinnamon Pull Apart Bread (1 loaf – 12 servings, \$6)
- Coffee Pecan Ring (12" \$10)
- Coffee Ring with Frosting (12" \$10)
- Assorted Danish (\$10 / dozen)
- Assorted Donuts (\$12 / dozen)
- Assorted Donut Holes (1 flavor per dozen \$4)
Choose: glazed **or** sugared **or** cinnamon & sugar
- Muffins (\$12 / dozen):
Blueberry | Chocolate Chip | Glorious Morning | Lemon Poppy Seed | Cranberry Nut
- Mini Muffins (\$8 / dozen)
- Blueberry Mini Scones (\$10 / dozen)
- Cinnamon Mini Scones (\$10 / dozen)
- Sticky Buns (\$12 / dozen)
- Sticky Buns with Pecans (\$14 / dozen)

Breakfast Buffets - Minimum 12 Guests

Include: Coffee | Hot Tea | Iced Water | Sweeteners | Creamers

Choose one: Apple Juice **or** Orange Juice **or** Cranberry Juice

Choose one: Fruit Salad **or** Seasonal Whole Fruit

Condiments available upon request: Cream Cheese | Butter | Jelly | Honey | Brown Sugar | Ketchup | Hot Sauce

Traditional Continental - \$5 per Guest Includes:

Choose two: Chocolate Chip and Blueberry Muffins **or** Donut Holes **or** Mini Sticky Buns

Continental Plus - \$9 per Guest Includes:

- Greek Yogurt with Blueberries
- Organic Granola with Dried Fruits (Gluten Free)

Choose two: Chocolate Chip **or** Blueberry Muffins **or** Mini Danishes **or** Croissants **or** Mini Scones

Healthy Start - \$9 per Guest Includes:

- Greek Yogurt
- Blueberries | Raspberries | Granola

Choose one: House-Made Peanut Butter Granola Bars **or** Sun-Butter Granola Bars

Baked Oatmeal Breakfast - \$8 per Guest Includes:

- Hot Baked Oatmeal
 - Blueberries | Milk | Honey | Sugar

Choose one: Biscuits **or** Chocolate Chip **or** Blueberry Muffins

Apple Cinnamon Quinoa Breakfast - \$7 per Guest Includes:

- Hot Quinoa with Cinnamon and Apples

Choose one: Biscuits **or** Chocolate Chip **or** Blueberry Muffins

Boxed Lunches

*Minimum 6 guests

Wrap Boxed Lunch – \$10 per Guest Includes:

Whole Fresh Fruit | Bottled Water

- Napkins

Choose one:

- Turkey Wrap- Turkey | Provolone | White Wrap | Unique Spread
- Roast Beef Wrap- Roast Beef | Cheddar | Wheat Wrap | Unique Spread
- Tuna Wrap- Tuna Salad | Provolone | Spinach Wrap | Unique Spread
- Hummus Wrap- Hummus | Roasted Vegetables | Sundried Tomato Wrap | Unique Spread

Choose one: Original Chips *or* Pretzels

Choose one: Chocolate Chip Cookie *or* Brownie

Salad Boxed Lunch – \$9 per Guest Includes:

Whole Fresh Fruit | Bottled Water | Fork | Knife | Napkins | Multi Grain Roll | Butter

Garden Salad: Greens | Carrot | Cucumber | Tomato | Peppers | Broccoli | Choose one: Low-Calorie Italian Dressing *or* Ranch Dressing

Sandwich Boxed Lunch – \$9 per Guest Includes:

Whole Fresh Fruit | Bottled Water

- Napkins | Mayo | Mustard | Lettuce | Tomato | Pickle Spear

Choose one:

- Turkey & Provolone
- Roast Beef & Cheddar
- Tuna Salad & Provolone
- Hummus & Roasted Vegetables

Choose one: Kaiser Roll *or* Croissant

Choose one: Original Chips *or* Pretzels

Choose one: Chocolate Chip Cookie *or* Brownie

Economy Brown Bag Lunch – \$5 per Guest Includes:

- Napkin | Mayo | Mustard | Original Chips | Bottled Water

Choose one:

- Ham | Swiss | Bun *or*
- Turkey | Provolone | Bun *or*
- Hummus | Lettuce | Bun

Sandwiches

Include: Napkin

Croissant Sandwich (minimum 6 sandwiches) (serves 1- \$6)

- Includes mayo and mustard packets

Choose: Turkey & Provolone or Roast Beef & Cheddar or Ham & Swiss or Roasted Vegetable & Hummus

Wraps (minimum of 6 each; 12" each) (serves 1- \$7) (Includes unique spread)

Choose: Turkey & Provolone or Roast Beef & Cheddar or Ham & Swiss or Roasted Vegetable & Hummus

Luncheon Buffets

Minimum of 12 guests

All buffets include: Water | Choice of: 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 serving

Choose a salad dressing (see last page for options)

The Classic Buffet – \$11 per Guest Includes:

Assorted Bread | Original Chips | Pickles | Lettuce | Tomato | Mustard | Mayo (Vegan)

Choose two: Smoked Ham or Turkey *or* Roast Beef *or* Hummus (Vegan) *or* Chicken Salad *or* Tuna Salad

Choose two: American Cheese *or* Swiss Cheese *or* Provolone Cheese

Choose one: Coleslaw (Gluten Free) *or* Macaroni Salad *or* Potato Salad *or* Pasta Salad (Vegan)

Assorted Wraps Buffet – \$10 per Guest Includes:

- Assorted wraps to include:

Turkey Wrap with cheese, Roast Beef Wrap with cheese, Tuna Wrap with cheese, and Hummus Wrap

- Original Chips

Choose one: Pasta Salad (Vegan) *or* Potato Salad *or* Tossed Garden Salad- Greens | Cherry Tomato | Cucumber | Broccoli | Carrot | Bell Pepper | Crouton | Choose two salad dressings

Chicken Tender Buffet – \$13 per Guest Includes:

- Deep Fried Chicken Tenderloins

- Macaroni & Cheese

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

Choose two sauces: Honey Mustard | Barbeque | Buffalo | Ketchup

Soup and Salad Buffet – \$11 per Guest Includes:

Two Soups Du Jour | Dinner Rolls with Butter | Tossed Garden Salad- Greens | Cherry Tomato | Cucumber | Broccoli | Carrot | Bell Pepper | Crouton | Choose two salad dressings

Dining Hall Lunch Buffet- Budget Friendly – \$10 per Guest Includes:

*Minimum of 12 people | All prices include paper supplies and linens for buffet table only
Limited service available | *Substitutions not allowed*

Dining Hall Meal Selections (ask Catering Manager for daily menu) – *KOVE items not included*

- Choose:

1 Meat, Poultry, *or* Fish | 1 Vegetable | 1 Starch

Vegan Entrée at 10% customer count, unless otherwise requested by the host.

**An increase in vegan entrées will decrease the meat, poultry, and fish servings*

Tossed Garden Salad- Greens | Cherry Tomato | Cucumber | Broccoli | Carrot | Bell Pepper | Crouton |

Choose one salad dressing | Rolls with Butter | Iced Water

Choose one: Cookies *or* Brownies

Bars and Sides

Baked Potato Bar (minimum 25) – \$8 per Guest Includes:

- Baked Potatoes
- Chopped, steamed broccoli | scallions or chives | sliced black olives | minced onions | sauteed peppers and onions
- Bacon bits | pepperoni bits | beefsteak bits | sauteed or canned mushrooms | black beans
- Sour cream | butter | hot sauce
- Cheese sauce | shredded mozzarella cheese
- Salsa | guacamole
- Chili sauce | pizza sauce
- Iced water
- Choose one: lemonade **or** tea cooler

Soup | Sides | Deli

- Soups Du Jour ([Choose from today's Dining Hall menu](#))
 - Broth (4 servings) (1 quart- \$8)
 - Cream (4 servings) (1 quart- \$10)
 - Specialty (all soups containing crab, shrimp, and clam) (4 servings) (1 quart- \$15)
- Macaroni and Cheese (Vegetarian) (35 servings) (1 gallon- \$36)
- Baked Oatmeal (Vegan) (12 servings) (Half pan- \$18)
- Chicken Salad (Gluten Free) (1 pound- \$9)
- Tuna Salad (Gluten Free) (1 pound- \$9)
- Egg Salad (1 pound- \$6)
- Ham Salad (1 pound- \$9)
- Potato Salad (Vegan) (1 pound- \$6)
- Coleslaw (Vegan)(Gluten Free) (1 pound- \$6)
- Pasta Salad (Vegan) (1 pound- \$8)
- Macaroni Salad (Vegetarian) (1 pound- \$6)
- Whole Fruit (Gluten Free) (Vegan) (1 each- \$1)

Salsa | Dips | Dippers

- Salsa Classic (1 quart \$6)
- Black Bean and Corn Salsa (1 quart \$8)
- Spicy Corn Salsa (Gluten Free) (1 quart \$8)
- Artichoke Dip (Gluten Free) (Choose: Hot **or** Cold) (1 quart \$13)
- Black Bean and Chipotle Dip (Vegan) (1 quart \$8)
- Cannellini Bean Dip (Vegan) (1 quart \$20)
- Onion Dip (Gluten Free) (1 quart \$8)
- Spinach Dip (choose hot **or** cold) (1 quart \$20)
- Hummus Dip (Vegan) (1 quart \$20)
- Buffalo Chicken Cheese Dip (1 quart \$22)
- Cheese Sauce (Vegetarian) (1-quart \$12)

- Corn Chips (Gluten Free) (Vegan) (1 pound \$5)
- Pita Chips (Vegan) (36 each \$4 per dozen)
- Potato Chips (Vegan) (1 pound \$6)
- Pretzels (Vegan) (1 pound \$3)
- Tortilla Chips (Vegan)(Gluten Free) (1 pound \$6)
- Mixed Nuts (Vegan) (1 pound \$10)

Salad | Dressing

- Garden Salad, Large (dressing additional cost) (serves 25 - \$25)
- Greens | Frisée | Carrot | Cucumber | Bell Pepper | Broccoli | Cherry Tomatoes
- Garden Salad, Small (dressing additional cost) (serves 13 - \$15)
- Greens | Frisée | Carrot | Cucumber | Bell Pepper | Broccoli | Cherry Tomatoes
- House Balsamic Vinaigrette Dressing (Vegan)(Vegetarian)(Gluten Free) (1 pint- \$6)
- Bleu Cheese Dressing (Vegetarian) (1 pint- \$6)
- Italian Dressing (Gluten Free) (Vegan) (1 pint- \$6)
- Parmesan Peppercorn Dressing (Gluten Free) (1 pint- \$6)
- Poppy Seed Dressing (Gluten Free) (1 pint- \$6)
- Ranch Dressing (1 pint- \$6)
- Creamy Caesar Dressing (Gluten Free) (1 pint- \$6)
- Creamy Italian Dressing (Gluten Free) (Vegan) (1 pint- \$6)
- Fat Free Sun-Dried Tomato Dressing (Gluten Free) (1 pint- \$6)
- Lite Raspberry Vinaigrette Dressing (Gluten Free) (Vegan) (1 pint- \$6)
- Low Cal French Dressing (Gluten Free) (Vegan) (1 pint- \$6)
- Low Cal Italian Dressing (Gluten Free) (Vegan) (1 pint- \$6)
- Low Fat Zinfandel Dressing (Gluten Free) (Vegan) (1 pint- \$6)
- Thousand Island Dressing (1 pint- \$6)

Party Trays

Cheese Ball with Crackers (contains nuts) (Vegetarian) (2.5 pounds- serves 25-30) per ball \$30

Cheese Cubes and Crackers (Vegetarian) (serves 8-10) per pound \$12

Carrots and Celery Tray with Dip (Vegetarian) (serves 20-25) \$24

Spinach Dip (Vegetarian) 25 servings \$32

Choose one: Pumpernickel Bread or French Bread

Fruit Tray with Dip (Vegetarian) (Gluten Free)

Pineapple | Cantaloupe | Grapes | Honeydew | Strawberries

Choose one: Amaretto dip or strawberry yogurt dip

small serves 20-25 \$30
medium serves 30-35 \$40
large serves 40-50 \$55

Vegetables and Dip Tray (Gluten Free) (Vegetarian)

Cauliflower | Broccoli | Carrot | Celery | Cucumber | Bell Pepper

Choose one: onion dip or dill dip or ranch dip

small serves 20-25 \$28
medium serves 30-35 \$38
large serves 40-50 \$48

Deli Meat and Cheese Tray – (serves 10-15) \$60

Turkey | Roast Beef | Ham

Choose three:

- Swiss
- Provolone
- Cheddar
- American
- Pepper jack
- Muenster

Lettuce Tomato and Onion Tray (Vegan) (Gluten Free)

(Available as accompaniments to deli meat and cheese tray)

small serves 10-15- \$15 large serves 30-35- \$35

Tea Sandwiches (50 total \$35) Bread Quarters | Chicken Salad | Tuna Salad | Ham Salad

Snack Sandwiches (50 total \$75) Turkey | Ham | Roast Beef | Provolone | Swiss | Cheddar

Assorted Cut Wraps (1/3 wrap each) (30 total pieces \$60) Turkey and Provolone | Beef and Cheddar | Tuna Salad | Roasted Vegetables

Beverages

One GAL yields approximately 16 cups (8oz.) and include cups, stirrers, napkins, and condiments

Hot Tea (GAL)- \$10

Homemade Hot Chocolate (GAL)- \$10

Iced Water (GAL)- \$3

Ice (10# bag)- \$2

Lemonade (GAL)- \$5

Milk (GAL)- \$ 6

Soda (12 pack)- \$15.75

Soda (per can) \$ 1.25

Tea Cooler (GAL)- \$5

Unsweetened Iced Tea (GAL)- \$6.50

Sweet Iced Tea (GAL)- \$6.50

Raspberry Tea (GAL)- \$6.50

Dragon Fruit Flavored Water- \$10

Acai Fruit Flavored Water- \$10

Pellegrino (32 oz. Bottle)- \$9

Apple Juice (GAL)- \$10

Cranberry Juice (GAL)- \$10

Orange Juice (GAL)- \$10

Cran-Sprite punch (GAL)- \$10

Apple Cider, seasonal (GAL)- \$12.50

Eggnog, seasonal (GAL)- Market

Benjamin Rush Regular Coffee (GAL)- \$11.50

Decaf Coffee (GAL)- \$11.50

Additional Condiments

- Ketchup (Vegan) (1-pint- \$4)
- Mayonnaise (Vegan) (1-pint \$5)
 - Mustard (Vegan) (1-pint \$3)
- Horseradish Sauce (Vegetarian) (1-pint \$6)
 - Petal Sauce (1-pint \$6)
 - Jelly (Vegan) (1-pint \$6)
- Whipped Butter (Vegetarian) (1-pint \$5)
 - Honey (Vegetarian) (1-pint \$8)
- Sweet Pickle Relish (Vegan) (1-pint \$4)
- Raw Chopped Onion (Vegan) (1-pint \$4)
- Ranch Dressing (Vegetarian) (1-pint \$4)
 - Marinara Sauce (Vegan) (1-pint \$4)
- Dipping Cheese Sauce (Vegetarian) (1-pint \$12)
 - Barbecue Sauce (Vegetarian) (1-pint \$5)

Desserts

Specialty Desserts

- Lemon Bars (quarter sheet, 24 servings \$24)
- Petit Fours (12 total \$11)
- Applesauce Cake (Vegan) (12 total \$10)
- 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)

Cookie Bars

- Chocolate Chip Cookie Bars \$9 / dozen
- Oatmeal Raisin Cookie Bars \$9 / dozen
- Chocolate Chip Cheesecake Cookie Bars \$9 / dozen
- Pumpkin Bars \$9 / dozen
- Magic Cookie Bars (contains nuts) \$12 / dozen

Cookies

All \$7/dozen

- Chocolate Chip Cookies
- Oatmeal Raisin Cookies
- Peanut Butter Cookies
- Sugar Cookies
- M&M Cookies

Specialty Cookies

*Minimum order is 3 dozen – \$10/dozen

- Double Chocolate Chunk Cookies
- White Chocolate Macadamia Cookies

Traditional Cakes

Choose:

- Chocolate, white, yellow, **or** marble cake
- Either white **or** chocolate icing **or** peanut butter
- Plain **or** decorated icing – flowers, piping, and colors of choice

Layer cake – 10” round, serves 14-16
Plain \$14 Decorated \$16

½ Sheet – 11x17, serves 30-35
Plain \$18 Decorated \$21

¼ Sheet – 9x13, serves 15-17
Plain \$13 Decorated \$15

Full Sheet 18x24, serves up to 70
Plain \$32 Decorated \$37

Cupcakes

- Assorted Regular Cupcakes – \$10/ dozen
- Mini Gingerbread Vegan Cupcakes – \$12 /dozen
- Mini Gingerbread Cupcakes (Vegetarian) \$12 /dozen
- Chai Spiced Cupcakes (Vegan) \$20 /dozen
- Mini Green Tea Cupcakes (Vegan) \$8.50 /dozen

Standard Pies

10" round serves 8 – \$13

Apple | Cherry | Peach Pie | Lemon Sponge | Pumpkin

Brownies

\$15 / dozen unless marked otherwise

- Dark Fudgy Ganache Brownies
- Cream Cheese Brownies
- Double Chocolate Brownies
- Crème De Menthe Brownies
- Chocolate Turtle Brownies – (contains nuts)
- Raspberry Swirled Brownies
- Brownies, Plain ¼ Sheet – serves 18 – \$15 **or** ½ Sheet – serves 36 – \$25
- Brownies, Frosted ¼ Sheet – serves 18 – \$18 **or** ½ Sheet – serves 36 – \$28
- Brownies with Walnuts ¼ Sheet – serves 18 – \$18 **or** ½ Sheet – serves 36 – \$28
- Peanut Butter Brownies
- Brownies with Walnuts
- Brownies, Frosted
- Brownies, plain (\$12 / dozen)
- Vegan Brownies (Vegan) (\$10 / dozen)

Ice Cream & Toppings

**Pick up only, no returns | about 10 servings of topping per pint*

- 3-Gal Tub (Gluten Free) (approximately 60–70 6oz servings per Tub) (Chocolate **or** Vanilla) (1 tub- \$34)
- Sauce toppings by the pint - \$6
 - Strawberry | Chocolate | Pineapple | Caramel | Raspberry
- Chopped Peanuts (Gluten Free) (Vegan) – \$7 / pound
- Whipped Topping (Gluten Free) 30 servings of .5oz – \$7
- Crushed Cherries (Gluten Free) (Vegan) – \$6 / pint
- Hot Fudge Topping (Gluten Free) – \$6 / pint
- Sprinkles, Multi-Color (Gluten Free) – \$6 / pound
- Ice Cream Paper Pack / 20 (plastic spoons, bowls, and napkins) – \$ 6

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

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