

ALLEGHENY COLLEGE  
CATERING GUIDE  
SPRING 2012

This menu has been prepared to help you plan for your important special events. In this planner, you will find all types of information covering every aspect of food service for your special group.

We have prepared this guide because of our commitment to provide you with the best possible service. We ask that you read this material and allow us to plan an affair just for you. Our food choices and menu combinations are designed to whet your appetite and start you thinking. This by no means implies that these are the only menus available. Our staff stands ready to assist you in planning your event. Please call the catering office of Parkhurst Dining Services at 814-332-4387 for more information.

We request that dining service reservations be booked at least 3 weeks in advance. Please provide a guaranteed number 3 business days in advance of your event. Please refer to our catering guidelines listed after our menu selections. We look forward to you having an exceptional culinary experience. Thank you for selecting Parkhurst Dining Services.

## B E V E R A G E S

Priced per person unless otherwise noted and based on one hour of service. Basic beverage set-up charge 1.75 per person minimum; includes paper service, cups, condiments and beverages.

- Bottled Fruit Juice—2.00 each
- Bottled Sparkling Water—2.00 each
- Bottled Water—1.35 each
- Canned Soft Drinks—1.25 each
- Coffee / Tea (Regular & Decaffeinated)—1.50
- Cold or Hot Cider—1.50
- Cranberry Juice—1.25
- Fruit Punch—1.00
- Hot Chocolate—1.25
- Iced Tea—1.00
- Lemonade—1.00
- Orange Juice—1.25
- Sparkling Citrus Punch—1.25
- Sparkling Fruit Punch —1.25

## BREAKFAST BUFFETS

- **Traditional Continental Buffet—4.60**

Assorted chilled fruit juices, assorted breakfast pastries, coffee and tea.

- **Silver Continental Buffet—5.35**

Assorted chilled fruit juices, assorted breakfast pastries, sliced fresh seasonal fruit tray, coffee and tea.

- **Light Breakfast Buffet—8.10**

Assorted chilled fruit juices, scrambled eggs, hash browns, assorted muffins, seasonal fresh fruit, coffee and tea.

- **Deluxe Breakfast Buffet—9.45**

Assorted chilled fruit juices, buttermilk pancakes or French toast, sausage links or bacon, hash browns or breakfast potatoes, scrambled eggs, fresh seasonal fruit, sweet rolls, coffee and tea.

## SERVED BREAKFASTS

10.15

Assorted chilled fruit juices, sausage links or bacon, hash browns or breakfast potatoes, scrambled eggs, biscuit or toast with butter and preserves, coffee and tea

OR

Quiche served with seasonal fresh fruit, coffee and tea.

Choose two:

Broccoli and Cheddar

Tomato and Bacon

Spinach and Mozzarella

Garden Vegetable

## BRUNCH BUFFET

13.20

Assorted chilled fruit juices, diced seasonal fresh fruit, scrambled eggs, bacon or sausage, breakfast potatoes, assorted pastries, bagels with cream cheese, chicken entree, fresh vegetables, coffee and tea.

## A LA CARTE BREAKFAST ITEMS

Priced up to 1.5 pieces per person, per item

- Assorted Mini Danish—1.35
- Assorted Mini Muffins—1.10
- Assorted Donuts—1.00
- Assorted Bagels with Cream Cheese—1.75
- Assorted Scones—1.45
- Croissants—1.75
- Sticky Buns—1.30
- Cinnamon Rolls—1.75
- Coffee Cake—1.10
- Home-baked Breakfast Breads—9.75 per loaf
- Fresh Fruit Salad—2.25
- Breakfast Meat—2.00  
(Sausage Links, Bacon, Turkey Bacon, Turkey Sausage)

## LUNCHEON ENTREES

All entrées include a salad, vegetable, starch, dessert, and beverage.

- **Chicken Parmesan—13.20**  
Golden fried boneless chicken breast served with marinara sauce and melted Parmesan cheese.
- **Lemon-Caper Chicken—13.20**  
Sautéed chicken breast served in a lemon-caper sauce.
- **Chicken Marsala—14.25**  
Lightly breaded boneless breast of chicken sautéed with mushrooms in Marsala wine sauce.
- **Grilled Chicken with Fresh Tomato Chutney—13.20**  
Grilled boneless chicken breast, topped with a fresh tomato chutney.
- **Fried Eggplant and Portobello Parmesan—11.15**  
**with Basil Marinara**  
Hand-breaded eggplant topped with sautéed Portobello mushrooms and part skim mozzarella.
- **Marinated Grilled Flank Steak—13.20**  
Flank steak marinated and grilled to perfection and served with a wild mushroom demi-glaze.

- **Vegetable Stir-Fry with Spicy Yogurt Sauce—10.70**

Fresh julienne vegetables sautéed in spicy yogurt sauce served over brown rice.

- **Jerk Seasoned Roasted Pork Loin—12.20**

Center cut pork loin dusted with jerk seasoning and topped with mango chutney.

- **Thai Curried Beef—12.50**

Julienne cuts of sirloin beef sautéed in favorable curry sauce served over basmati rice.

- **Grilled Turkey Cutlet—12.20**

Grilled turkey cutlet served with a dried cranberry jus and grain medley.

- **Sautéed Scrod Dijon—11.75**

Lightly breaded scrod sautéed until golden then crowned with mild Dijon sauce.

- **Baked Salmon Fillet—14.25**

Served with teriyaki glaze.

- **Shrimp Scampi—15.25**

Served over rice with garlic butter and fresh broccoli.

## LUNCHEON ENTRÉE SALADS

All luncheon salads include a dessert and beverage.

- **Caesar Salad—9.15**

Crisp romaine, Parmesan cheese, and croutons served plain or with anchovies.

- **Chef Salad—9.45**

Roasted turkey, ham, American and Swiss cheese, eggs, and tomatoes set on a bed of mixed greens.

- **Grilled Steak Salad—11.15**

Grilled, chilled flank steak, redskin potatoes, roasted red peppers, croutons, and bleu cheese atop mixed greens and tossed with balsamic vinaigrette dressing.

- **Grainy Mustard Chicken Salad—11.15**

Grilled, julienne chicken, fresh green beans, cherry tomatoes, and sliced almonds on a bed of crisp greens and served with grainy mustard dressing.

- **Spinach Salad—9.45**

Served with sliced mushrooms, bacon, hard boiled eggs, and sliced red onions topped with warm, homemade bacon dressing.

- **Greek Salad—10.70**

Artichoke hearts, kalamata, black and green olives, red onions, and feta cheese in olive oil-lemon vinaigrette atop fresh salad greens.

- **Buffalo-Seasoned Chicken Salad—11.15**

A bed of mixed crisp greens with celery and crumbled bleu cheese topped with a boneless Buffalo-style chicken breast and served with a side of bleu cheese dressing.

- **Ranch Chicken Salad—11.15**

Crispy breaded ranch seasoned chicken on mixed greens served with tomatoes, red onions, and shredded cheddar cheese.

## LUNCHEON SANDWICH BOARD

All sandwiches include a side item, dessert, and beverage.

- **Wild Mushroom and Swiss Sandwich—9.45**

Served open-face on baguette bread

- **Roast Beef and Provolone Cheese—10.15**

Served open-face on a Kaiser roll.

- **Classic Reuben—10.15**

Grilled rye bread, corned beef, Gruyere cheese, Thousand Island dressing, and sauerkraut.

- **Chicken Cordon Bleu Sandwich—10.15**

Chicken breast topped with ham and melted Gruyere cheese.

- **Club Sandwich—9.50**

Shaved smoked turkey, bacon, American cheese, lettuce, and tomatoes on toasted multi-grain bread.

- **Crab Cake on Kaiser Roll—10.75**

Choice of broiled or fried crab cake served with remoulade and lemon.

- **Bacon & Swiss Burger—9.15**

Served on baguette with bacon, fresh mozzarella, basil and tomatoes.

- **Grilled Vegetable Wrap—8.40**

Served with salsa or chipotle ranch.

**Sides:**

Creamy Coleslaw

Potato Salad

Pasta Salad

Black Bean & Corn Salad

Seasonal Fresh Fruit Salad

Potato Chips

## DELI BUFFETS

- Classic Deli Buffet—10.15

Roast beef, turkey, salami, and baked ham  
American and Swiss cheese  
Assorted breads and rolls  
Potato salad or coleslaw  
Potato chips or pretzels  
Cookies, brownies or dessert of the day  
Condiments and lettuce/tomato/onion tray  
Assorted soft drinks and water

- Premier Deli Buffet—11.15

Soup du jour  
Roast beef, turkey, salami, and baked ham  
Assorted cheddar, provolone and Swiss cheese  
Assorted breads, rolls, wraps, and Ciabatta  
Potato salad or coleslaw  
Potato chips or pretzels  
Seasonal fresh fruit salad  
Cookies or brownies  
Condiments and lettuce/tomato/onion tray  
Assorted soft drinks and water

# LUNCHEON PASTA BUFFET

11.15

Includes a tossed salad, rolls, and beverage.

Choice of two of the following pasta:

Farfalle (bowties)	Cheese Ravioli
Linguini	Rainbow Rotini
Fettuccini	Ziti
Cheese Tortellini	Penne

Choice of two of the following sauces:

Marinara Sauce	Alfredo Sauce
Meat Sauce	Pesto Cream Sauce

Choice of the following desserts:

Assorted Cookies	Frosted Brownies
Pie (Fruit or Cream)	Ice Cream

## PICNICS

All picnic services include paper plates, cups, napkins, plastic ware, and choice of potato chips or pretzels. Ice may be available upon request. Tablecloths are available for any picnic event for an additional cost.

Vegetable Burgers (available upon request) - 2.00/each

- **Package 1 (15 Guest Minimum)—Choice of two sides**  
Catered—10.15      Carry Out—8.10

Hamburgers & hot dogs, buns, condiments, lettuce/tomato/onion tray, cookies, rolls & butter, and soft drinks.

- **Package 2 (15 Guest Minimum)—Choice of two sides**  
Catered—11.15      Carry Out—9.15

Fried chicken, potato chips, cookies & brownies, rolls and butter, and soft drinks.

- **Package 3 (25 Guest Minimum)—Choice of three sides**  
Catered—15.25      Carry Out—13.20

“Country style” barbecued ribs & chicken, cookies & brownies, rolls & butter, and soft drinks.

- **Package 4 (25 Guest Minimum)**

Catered—Market Price      Carry Out—Market Price

Sliced peppered turkey, mini rolls and herb mayonnaise, chilled jumbo gulf shrimp with cocktail sauce, two potato salad with honey-lime dressing, wedges of Brie & gourmet crackers, bottled sparkling water, and juice.

Choice of the following sides:

Potato Salad  
Pasta Salad

Cole Slaw  
Black Bean & Corn Salad

Roasted Vegetable Salad  
Marinated Mushrooms



## GOURMET BOXED LUNCHES

All gourmet box lunches include a side salad, dessert and beverage.

- **Roast Beef with Roasted Red Peppers and Brie Cheese—9.10**  
Lean roast beef, thinly sliced served with lettuce, tomatoes, roasted red peppers and Brie cheese on fresh Panini.
- **Stone-Ground Mustard Chicken—9.10**  
Marinated chicken breast topped with provolone cheese, lettuce, tomatoes and stone-ground mustard on six-grain bread.
- **Rosemary-Tarragon Grilled Chicken—9.10**  
Marinated chicken breast served with light rosemary mayonnaise, lettuce and tomatoes on a poppy Kaiser roll.
- **Grilled Vegetables on Focaccia—9.10**  
Portobello mushrooms, red onions, zucchini, yellow squash and roasted red peppers brushed with balsamic vinaigrette, grilled and served on focaccia.
- **Turkey & Cheese—9.10**  
Thinly sliced turkey topped with mild provolone cheese, lettuce and tomatoes served on fresh Panini.
- **Italian Sub—9.10**  
Ham, hard salami, pepperoni, lettuce, tomatoes and onions served on a 6-inch roll.

## SERVED DINNER ENTREES

All entrees include a starter, vegetable, starch, dinner rolls, butter, coffee, tea, other beverages, and one dessert. We can always customize a menu package to meet your desired special event requirements.

### Starters

- Tossed Salad
- Seasonal Fresh Fruit
- Mesclun Salad
- Bibb Lettuce Salad with Citrus Vinaigrette (add \$1.50 per person)
- Caesar Salad
- Baby Greens with Marinated Artichokes
- Spinach salad and feta cheese (add \$1.00 per person)
- Shrimp Cocktail (\$1.95 per piece)
- Tomato vegetable soup
- Beef vegetable soup
- Chicken orzo soup
- Traditional wedding soup
- Broccoli cheese soup

## Entrees

- **Chicken Marsala—17.25**  
Lightly breaded and sautéed chicken breast with Portobello mushrooms in Marsala wine sauce.
- **Stuffed Chicken Breast—16.25**  
Choice of wild rice or traditional dressing.
- **Lemon Pepper Chicken—16.25**  
Boneless breast of chicken served with capers in light Dijon mustard sauce.
- **Chicken Parmesan—17.25**  
Breaded chicken breast smothered in red sauce and served with a side of linguini.
- **Prime Rib (25 Guest Minimum, please)—19.75**  
Slow-roasted prime rib of beef served with au jus.
- **New York Strip Steak—23.40**  
12 oz. strip steak grilled and topped with julienne Portobello mushrooms.
- **Filet Mignon—24.95**  
8 oz. filet grilled to perfection and served with chef selected demi-glaze sauce.
- **Brisket of Beef—16.25**  
USDA choice beef brisket slow-roasted in savory seasonings and served with homemade gravy.
- **Lamb Chops (3)—Market Price**  
Roasted and served with rosemary lamb demi-glaze.

- **Stuffed Pork Chops—16.25**  
Butterfly pork chops with Cajun stuffing
- **Slow-Roasted Center-Cut Pork Loin—15.25**  
Served with Dried Cherry Sauce.
- **Herb Crusted Tenderloin of Pork—18.25**  
Served with Port Wine Sauce.
- **Baked Orange Roughy—16.25**  
Topped with Grand Marnier glaze and Mandarin oranges.
- **Oven-Roasted Salmon—19.35**  
Served with an oriental glaze.
- **Maryland Crab Cakes—17.95**  
The classic . . . served with remoulade sauce.
- **Yellow Fin Tuna—18.25**  
Grilled fresh tuna steak served with seasonal fruit salsa.
- **Salmon en Croute—19.35**  
Salmon filet wrapped in a puff pastry, baked until golden brown and served with lemon-dill sauce.
- **Crab Stuffed Sole—18.75**  
Filet of sole stuffed with savory crabmeat and cream sauce.
- **Macadamia Nut-Crusted Mahi Mahi—19.50**  
Oven-roasted and topped with our ginger cream sauce and served with wild rice.

## Vegetarian / Vegan Dinner Entrees

- Stuffed Portobello Mushroom—14.25  
A blend of artichoke hearts and herbed cheese.
- Red Beans and Rice Stuffed Green Peppers—13.20  
Served with spicy Creole sauce.
- Zucchini Pancakes—13.20  
Served with mushroom compote.
- Vegetarian Pad Thai (Vegan)—13.20  
A spicy stir-fry of bean sprouts, rice noodles, fresh chilies, soy sauce, and peanuts served over jasmine rice.

## Pasta Dinner Entrees

- Traditional Lasagna—14.25  
Served with marinara or meat sauce.
- Vegetable Lasagna—15.25  
Served with marinara sauce.
- Grilled Chicken Fettuccini—13.25  
Boneless breast of chicken served with Alfredo or primavera sauce.
- Manicotti—12.25  
Pasta stuffed with ricotta cheese and covered with marinara sauce.

## DINNER BUFFETS

### **Golden Dinner Buffet—19.25**

Buffet includes salad, rolls, butter, dessert, and full coffee service. (Minimum 25 guests)

#### Salad

Mixed California greens with dried cranberries and spiced almonds served with raspberry vinaigrette.

#### Buffet Entrees (select two)

- **Poached Salmon**

North Atlantic salmon delicately poached and served with lemon-dill sauce.

- **Glazed Orange Roughy**

Baked with a sweet and sour orange marmalade glaze.

- **Steak Diane**

New York sirloin sliced thin and served with a tangy beef demi-glace.

- **Prosciutto Wrapped Chicken**

Boneless chicken breast wrapped in thinly sliced prosciutto and grilled to perfection.

- **Veal Marsala**

Tender veal served with Marsala wine sauce and mushrooms.

- **Ravioli & Wild Mushroom Sauce**

Spinach, cheese or beef ravioli in wild mushroom sauce.

- **Stuffed Portobello Mushrooms**

Large mushroom caps stuffed with artichokes and Bel Paese cheese.

### Sides (select two)

Orzo Pilaf	Fresh Vegetable Medley
Scalloped Potatoes	Sautéed Carrots & Snow Peas
Zucchini & Squash Sauté	Green Beans Amandine
Glazed Baby Carrots	Roasted Butternut Squash
Triple Grain Medley	Baked Potato & Sour Cream
Oven-Roasted Rosemary Redskin Potatoes	

### Desserts

Choose one pie and one cake from the dessert menu.

## **Silver Dinner Buffet—15.95**

Buffet includes salad, rolls, butter, dessert, and full coffee service. (Minimum 25 guests)

### Salad

Mixed greens topped with seasonal vegetables and served with two salad dressings.

### Buffet Entrees (select two)

- **Southern Fried Chicken**

Breaded chicken fried golden in classic southern style.

- **Classic Lasagna**

Multi-layered pasta with Italian cheese and marinara sauce, baked to perfection.

- English Style Scrod

Fillet of scrod topped with buttered seasoned bread crumbs and oven finished.

- Sliced Roast Top Round of Beef

Tender sliced beef in Cabernet demi-glaze.

- Chicken Marsala

Boneless breast of chicken served in Marsala wine sauce with mushrooms.

- Chicken Cordon Bleu

Boneless breast of chicken stuffed with Swiss cheese and baked ham.

- Farfalle Alfredo

Bowtie pasta tossed with wild mushroom Alfredo sauce.

- Baked Ziti Marinara

Al dente ziti tossed with Italian cheese, marinara sauce and baked.

#### Sides (select two)

Mashed Potatoes

Parsley Buttered Noodles

Rice Pilaf

California Vegetable Blend

Corn O'Brien

Green Beans

#### Desserts

Choose one pie or one cake from the dessert menu

## HORS D'OEUVRES

All hors d'oeuvres are priced per 25 pieces. Order in increments of 25.

Allow 5-6 pieces per person per hour for stationary food displays.

Allow 3-4 pieces per person per hour for butlered hors d'oeuvres.

### Cold Items

- Fresh Fruit Kabobs with Dip—31.25
- Tomato and Basil Bruschetta—37.50
- Bison Dip in Bread Bowls (serves 15-20)—39.95
- Gravlax with Dill Sauce—43.75
- Assorted Tea Sandwiches—33.75
- Shrimp Cocktail—Market Price
- Sushi (cooked and uncooked)—Market Price
- Stuffed Cherry Tomatoes with Herb Cheese—19.95

### Hot Items (priced per 25 pieces)

- Assorted Mini Quiche—32.00
- Jamaican Jerk Shrimp—Market Price
- Baked Brie with Apples and Pears (serves 25)—55.00
- Mini Crab Cakes with Remoulade—25.00

- Beef Satay with Honey Soy Sauce—24.95
- Mini Wild Mushroom Turnovers—27.95
- Chicken Satay with Orange Glaze—22.95
- Pork Pot Stickers—15.95
- Sweet & Sour Meatballs—12.95
- Roasted Vegetable Skewers—24.75
- Crab Rangoon with Spicy Mustard—25.95
- Shrimp Wrapped in Bacon—Market Price
- Mini Egg Rolls—14.95
- Stuffed Mushrooms Florentine—15.95
- Fried Ravioli with Marinara—14.95
- Spanakopita—18.75
- Hot Artichoke Dip (serves 25)—30.00
- Wings (hot, mild or spicy)—14.95
- Individual-sized Baked Brie—32.95

#### Platters (Priced per person – based on one hour of service)

- **Domestic Cheese Tray—2.10**  
Cheddar, Swiss, Pepper Jack and Provolone cheese with mustard dipping sauce, assorted crackers and fresh fruit garnish.
- **Imported Cheese Tray—2.65**  
Smoked Gouda, English Stilton, Brie, and Jarlsberg Swiss cheese with fresh fruit garnish and assorted crackers.

- **Grecian Platter—2.00**

Hummus with pita bread, gourmet olives, red onions, feta cheese, Roma tomatoes and cucumber slices.

- **Antipasto Platter—2.00**

Pepperoni, salami, provolone cheese, gourmet olives, hot peppers, marinated artichoke hearts and mushrooms served with bread sticks.

- **Baked Brie—1.80**

Brie wrapped in puff pastry with herbs and spiced almonds and served with sliced baguette, fresh seasonal berries and grapes.

- **Fresh Fruit Platter—2.25**

Honeydew, watermelon, cantaloupe, grapes, strawberries and other seasonal fruits (all based upon availability).

- **Crostini Table—1.80**

Toasted French baguette croutons with a variety of spreads.

Select from below or ask for other available selections:

Wild Mushrooms

Smoked Salmon

Tapenade

Basil & Prosciutto

Chevre and Roasted Red Peppers

- **Seafood Station (Minimum 50 guests)—Market Price**

Mussels Diablo

Crab Claws and Legs

Gulf Shrimp

Smoked Salmon Mousse with Water Biscuits

Oysters Rockefeller

Clams Casino

- **Sliced Tenderloin Platter (Minimum 25 guests)—5.25**

Thinly sliced, slow-roasted tenderloin of beef served chilled with silver dollar rolls and horseradish sauce.

- **Roasted Peppered Turkey Breast Platter—2.95**  
Served with cranberry or herb mayonnaise, Dijon mustard and silver dollar rolls.
- **Vegetable Crudite Platter—1.95**  
A variety of mixed fresh vegetables served with ranch or bleu cheese dressing.
- **Grand Antipasto Display (Minimum 25 guests)—4.25**  
A grand display of marinated artichoke hearts, mushrooms, roasted red peppers, black and green olives, fresh mozzarella and provolone cheese, pepperoni, capicola, prosciutto and salami served with assorted fresh breads.
- **Elegant Canapes—2.50**
- **Finger Sandwiches—1.75**
- **Chef Attended Pasta Station (Minimum 25 guests)—4.95**  
Featuring three types of pasta and two sauces.  
Chef Attendant \$20 per hour

## DESSERTS

- **Pies**

Apple Pie

Coconut Cream Pie

Cherry Pie

Lemon Meringue Pie

Pecan Pie

- **Bakery Fresh Cakes**

Half Sheet Cake

Special Occasion Cakes/Torte

Full Sheet Cake

Carrot Cake

Double Layer Cake 10"

- Cookies

Sugar

Chocolate Chip

Oatmeal Raisin

M & M

Peanut Butter

White Chocolate Macadamia Nut (add \$2.00 per dozen)

## SPECIALTY DESSERTS

- Home-style Baked Apple Crisp (Served warm upon request)

A la mode, add 50¢ per guest.

- Chocolate Mousse

Traditional rich and creamy Chocolate Mousse served in a wine glass with seasonal berries.

- Deep Dish Apple Caramel Pie (Served warm upon request)

Add 50¢ per guest.

- Cheesecake

Creamy, rich cheesecake served with strawberry topping.

Add \$1.50 per guest.

# CATERING GUIDELINES

## ADVANCE NOTICE

When arranging for catered services, we ask that you plan as far in advance as possible. Our preference is that you contact our Catering Department at least two (2) weeks prior to the event. Even if you do not know the final number of guests, this gives us enough time to create the best event for you. The Catering Department will make every effort to satisfy your requests for functions booked less than one (1) week prior to the event date. A 15% late fee is charged for any function booked after 1:00pm the day prior to the event. Stop by our Dining Services Catering office located in the lower level of the Schultz Building or call 814-332-4387.

## FINAL GUARANTEE

The expected count that you give us should be as accurate as possible. The Catering Department will plan, purchase and bill for all the guests that you indicate will attend. A final guarantee number must be given to the Dining Services Catering office no later than 3 business days prior to the event: Wednesday in case of a Monday event. Email acknowledgements are acceptable. If no final count is obtained, we will prepare and charge for the original number of guests. At the time of booking, we will send you a copy of the event sheet for your final

approval. We ask that you sign the event sheet to verify that you understand the menu charges and then return it within 24 hours to the Dining Services' Catering office. Cancellations up to four (4) days prior to the event are without charge. After four (4) business days, but prior to the day of the event, the charge will be 25% the cost of the event. Same day cancellations will result in a full charge of the entire event.

### DELIVERY

Parkhurst Dining Services offers free delivery for catered events between the hours of 7:00am and 7:00pm, Monday through Friday. Additional charges may apply for deliveries Outside of these service hours. Pick-up times for drop-off events are not guaranteed. All equipment is the sole property of Dining Services and must be secured by the Customer until picked up by our staff. Any equipment not returned or that is returned Damaged will be charged full replacement cost.

### LINEN AND SKIRTING

All prices for meals and receptions include standard linen service for all of the food tables.

Additional standard linen and skirting is priced below:

- Table cloths 4.00 each
- Linen napkins 0.50 each
- Skirted Table (includes top cloth) 6.50 each
- Custom order linen may be available for an additional charge.

