



Catering Menu
For NCSU McKimmon Center Only
Effective August 1, 2023 – July 31, 2024

Welcome and thank you for inquiring about
Hope Valley Catering.

Whether you are hosting a business
meeting, conference, or special occasion we
are here to help.

We look forward to serving you.

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Goat Cheese Tartlets with Caramelized Onion & Scallions

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Contact Information

Contacts: Will Davis/ Alexis Graves/ Molly Mabe

Email: hopevalleydiner@hopevalleydiner.com
will@hopevalleydiner.com

Direct Catering Phone: 919-403-7707

Office Hours:

Monday through Friday from 8:00 am – 5:00 pm

Website: www.hopevalleydiner.com

Hope Valley Diner & Catering

3710 Shannon Road, Durham NC

Suite 114

Mailing Address:

PO Box 51189

Durham, NC 27717



Roasted Airline Chicken Stuffed with Cornbread & Apples

Prices Do Not Include Sales Tax

Special Information & Events

Bookings:

- Contact Hope Valley Diner & Catering Company via email at hopevalleydiner@hopevalleydiner.com or call [919-403-7707](tel:919-403-7707)
- We require 5 business days advance notice to fully accommodate your order. However, we will try to accommodate all orders placed at any time based on availability and our policies
- Orders of 250+ guests require 5-10 business days advance notice or may be subjected to limited menu selections based on availability
- Orders less than 30 people will accrue a \$30.00 fee

Guarantee Participant Count Policy:

- The guarantee participant count represents the number of people for whom food will be prepared. Client will be billed for this number regardless of attendees
- The estimated guarantee for the number of participants attending an event needs a minimum of 5 full business days before the event
- The guarantee may be changed up to 48 hours (Monday– Friday) in advance of the event but cannot fluctuate by more than 10% from the original estimate

Billing:

- All payments are due the day of the event unless prior arrangements have been made. We accept cash, checks, and all major credit cards. Pricing does not include sales tax
 - If you are tax-exempt please provide a letter of exemption to our office staff
 - An estimate will be sent to the client for final approval. To confirm the event the client must sign the estimate as approval and send a copy to hopevalleydiner@hopevalleydiner.com
 - Once the approval is received a 50% deposit of the estimate is required to book the event date. For further questions please contact our office staff
- ***Please call and speak with our catering professionals regarding State Per Diem options***

Cancellations:

- An event may be canceled with no charge up to 1 week before the event. Cancellations made after this time will be charged 25% of the total bill
- Any cancellations within 72 hours of the event will be charged the full amount of the projected bill
- Cancellations due to inclement weather should refer to the inclement weather policy section

Special Information & Events

Service Pricing:

- All pricing for standard service includes disposable clear plastic plates, napkins, silverware, and cups. In addition, we provide floor-length linens for buffet and beverage serving tables ONLY at no additional cost. Linens for seating are NOT INCLUDED and will require an additional expense
- Additional linens start at \$25 per linen for basic linen offerings, based on selections. *Specialty colors and materials are available upon request and may incur additional charges
- China is available at an additional cost. Please contact our office staff for additional information

Eco-Friendly and Compostable Ware:

- We are pleased to offer a variety of biodegradable and compostable options in place of standard disposable plastic ware
- Additional charges for these options will vary according to your specific needs

Plated Meal Pricing:

- We offer plated meals to suit your specific event needs. Please note that plated service requires additional servers and materials that will be priced according to event size and circumstances to ensure the efficiency of service
- Plated service will require china at an additional charge to accommodate quantities of courses and desired items that may be added
- *Specialty plates, glassware, silverware, and napkins may incur additional charges and are available upon request



Grilled Flank Steak with
Balsamic Caramelized Onions

Special Information & Events

Staffing:

- Time is charged at a rate of \$30 per staff member per hour (this includes partial hours)
 - Additional staffing may be requested or suggested depending on event size and circumstances. All meals will be ready to serve 15 minutes prior to the actual serve time
- We have a great catering staff available for bartending, table service, and other requested event needs
- Bartenders are \$50.00 per hour with a minimum of 3 hours this includes set-up and tear down
- Carvers are \$50.00 per hour with a minimum of 3 hours



Airline Chicken with Stuffed Goat Cheese & Sundried Tomatoes

Alcoholic Beverages:

- Hope Valley Diner & Catering will to serve alcoholic beverages at your function. We can both procure and/or solely serve refreshments for your event
- Bartenders are required anytime alcohol is served.
- Corkage fees (for client-procured alcohol) start at \$4 per person
- Water is always provided when alcoholic beverages are displayed
- According to McKimmon Center guidelines, service of alcohol can last no longer than one hour unless granted prior approval
- No cash bars or drink tickets allowed

Special Information & Events

Food Handling Policy:

- In accordance with the Wake County Health Department recommendations regarding food health & safety, it is McKimmon Center policy that all leftover food remains the property of the caterer & cannot be removed from the catered event space by the client
- This policy is intended to limit the risk of foodborne illness due to improper handling or storage of leftover food items
- All leftover food & drink will be disposed of by the caterer at the conclusion of the meal function



Wild Mushroom Rice with
Grilled Vegetables &
Balsamic Drizzle

Inclement Weather Policy:

- If the University officially closes during adverse weather or threat of impending inclement weather, the client will not incur any charges associated with their event
- If the University remains open or has yet to officially close, but the client makes the decision to cancel their event for any weather-related reason, they will be required to inform the caterer 48 hours in advance for groups of less than 100 & 72 hours in advance for a group of more than 100, to avoid any charges
- If the client does not cancel within the designated time period, they are subject to be billed at the caterer's discretion based on costs incurred
- All other scenarios will revert to the normal cancellation policy as stated in the menu



Bell Pepper Stuffed with
Rice, Corn & Black Beans

Prices Do Not Include Sales Tax

Breakfast Buffet

Freshly Brewed Coffee & Iced Water included with all services

Breakfast of Champions

Scrambled Eggs
Grits, Hash Browns, or Home Fries
Bacon or Sausage
Biscuits
\$12.99 per person

Biscuits Breakfast Sandwiches

Assortment of Bacon, Sausage, Eggs &
Cheese
Assorted Pastries
Fresh Fruit Salad
\$13.99 per person

Hot Off The Griddle

Pancakes
Scrambled Eggs
Bacon or Sausage
\$13.99 per person

Additional Services

(per person)

Assorted Hot Tea	\$2.50
Bagels & Cream Cheese	\$3.99
Breakfast Breads	\$3.99
Blueberry Gluten-Free Muffins	\$4.00
Croissants	\$3.00
Fresh Fruit Salad	\$3.00
Muffins & Pastries	\$3.00
Sausage Gravy	\$2.50
Turkey Sausage	\$3.00
Orange Juice	\$2.59

All breakfast catering includes the necessary equipment and condiments
(ketchup, creamers, sugar, butter, jelly, etc.)
Disposable plates and utensils needed for service are included
Compostable disposables are available upon request.

The Rise & Shine

Frittata (meat & vegetarian options)
Fresh Fruit Salad
Assorted Muffins
\$13.99 per person

Morning Delight

Build a Yogurt Parfait with the following:
Granola
Vanilla Yogurt
Fresh Fruit Salad
Assorted Bagels with Cream Cheese
\$14.99 per person

Gluten-Free & Vegan options are
available upon request with an
additional charge

Break Service

Mini Break Service

Perfect for mornings or afternoons
Iced water & necessary condiments are included

Coffee Break - \$3.25
Freshly brewed coffee, assorted tea bags, lemons, and honey

Spa Water & Soft Drink Break - \$4.00
Assorted canned sodas (2 per person) & citrus infused water

Coffee & Soft Drink Break - \$4.75
Freshly brewed coffee, assorted canned sodas (2 per person), assorted tea bags, lemons, and honey

Please call for additional break service options

(per person)

Full-Day Break Service

All day is refreshed once at a pre scheduled time
Iced water & necessary condiments are included

Coffee Break - \$5.00
Freshly brewed coffee, assorted tea with lemons, and honey

Spa Water & Soft Drink Break - \$7.00
Assorted canned sodas (2 per person) & citrus infused water

Coffee & Soft Drink Break - \$6.50
Freshly brewed coffee, assorted canned sodas (2 per person), assorted tea bags, lemons, and honey

Break Menu Items

Salty

Assorted Nuts \$2.99
Chips & Guacamole \$4.99
Chex Mix \$2.99
Bagged Assorted Potato Chips \$2.99
Bagged Popcorn \$2.99
Homemade Chips & Ranch Dip \$3.50
Trail Mix \$2.99

Healthy Mix

Assorted Protein Bars \$4.99
Cubed Cheese & Crackers \$5.00
Fresh Fruit & Yogurt Dip \$5.00
Fresh Vegetables & Ranch Dip \$5.00
Hummus, Vegetables, & Pita Bread \$7.00

Sweet

Assorted Mini Candy Bars \$3.99
Assorted Mini Tartlets \$3.99
Assorted Muffins \$3.00
Blueberry Gluten-Free Muffins \$4.00
Breakfast Breads \$3.99
Cookies & Brownies \$1.99
Rice Krispy Treats \$2.00

Prices Do Not Include Sales Tax

Boxed Lunches

All boxed lunches include necessary utensils and condiments
Iced Tea (sweet & unsweet) & Water Included
(Gluten-free bread is available for \$2.00 per person)

Specialty Boxed Lunches

Sandwiches (\$11.99 per person with one side and dessert)

Oven-Roasted Turkey - Lettuce, tomato, and cheddar on a kaiser roll

Virginia Baked Ham - Lettuce, tomato, and Swiss on a Kaiser roll

Vegan Pita Sandwich - Hummus spread, tomatoes, cucumbers, mixed greens, and shaved red onion

Tuna Salad - Lettuce and tomato on croissant

Traditional Chicken Salad - House made with lettuce and tomato on croissant

Pimento Cheese - House made with lettuce and tomato on white bread

BLT - Bacon, lettuce, and tomato on white bread

Fried Chicken Breast Sandwich – Southern fried served on a brioche bun

Grilled Chicken Breast - Lettuce and tomato on a kaiser roll

Add a second side to any boxed lunch for \$2.00 per person

Sides

Red Bliss Potato Salad

Fresh Fruit Salad

Homemade Potato Chips

Cucumber & Tomato Salad

Pasta Salad

Broccoli Salad

Desserts

Assorted Cookies

Chocolate Brownies

Blondies

Gluten-Free Brownies

(additional \$2.00 per person)

Sandwiches (\$13.99 per person with one side and dessert)

Chicken Souvlaki – Romaine lettuce, tomatoes with a side of tzatziki on grilled pita bread

Tarragon Chicken Salad - House made with grapes, granny smith apples, and lettuce on a croissant

Italian - Ham, salami, provolone, lettuce, tomato, onion, oregano, oil & vinegar on a grinder roll

Mediterranean – Oven-roasted turkey, marinated feta cheese, roasted red peppers, mixed greens, and a kalamata olive mayonnaise on a kaiser roll

Roast Beef - Roasted red peppers, provolone, horseradish mayonnaise on a kaiser roll

Salads (\$13.99 per person with a dessert)

Chef Salad - Ham, turkey, cucumbers, tomatoes, boiled eggs, red onions, and cheddar cheese

Cobb Salad - Avocado, turkey, bacon, boiled egg, tomatoes, red onions, and cheddar cheese

Greek Salad - Kalamata olives, pepperoncini, feta, tomatoes, red onions, and bell peppers

Grilled Chicken Salad - Char-grilled chicken strips, tomatoes, cucumbers and red onions

Spinach Salad - Fresh spinach, red onions, mushrooms, hard-boiled eggs

Buffalo Chicken Salad - Breaded chicken tossed in a buffalo sauce with blue cheese, red onion, cucumbers, and tomatoes

Dressing Choices

Honey Mustard, Italian, Ranch, Fat-Free Ranch, Fat-Free Italian, Fat-Free French, Blackberry, French,

1000 Island, or Balsamic Vinaigrette

Lunch & Dinner Packages

Starting at \$14.99 per person

Iced Tea (sweet & unsweet) & Water Included

Deli Platter

Sliced Deli Ham, Turkey, Traditional Chicken Salad

Assorted Cheese Slices

Lettuce, Tomato, and Dill Pickles

Assorted Bread

Assorted Condiments

Choice of 2 Sides from the following:

Garden Salad, Fresh Fruit Salad, Chips with Ranch, and Red Bliss Potato Salad

Assorted Cookies

Additional Upgrades (per person)

Roast Beef for \$3.00

Vegan Pita Sandwich for \$7.00

Four Salad Sampler (Vegan Option Available)

Garden Salad with Assorted Dressings

Sliced Grilled Chicken

Pasta Salad

Broccoli Salad

Fresh Fruit Salad

Crackers

Assorted Cookies

Additional Upgrades (per person)

Tarragon Chicken Salad \$5.00

Traditional Chicken Salad \$4.00

Tuna Salad \$4.00

Baked Potato & Salad Bar

Garden Salad with Topping of

Sliced Grilled Chicken Breast, Tomatoes & Cucumbers

Assorted Dressings

Baked Potatoes with Toppings of

Bacon, Sour Cream, Shredded Cheese & Butter

Assorted Cookies

Additional Upgrades (per person)

Baked Sweet Potatoes with Cinnamon Sugar \$2.00

Broccoli Salad \$2.00

Fresh Fruit Salad \$3.00

Lunch & Dinner Packages

Starting at \$14.99 per person

(Iced Tea (sweet & unsweet) & Water Included)

Greek Feast

Chicken Souvlaki

Grilled Vegetables

Hummus

Grilled Pita Bread

Greek Salad with Toppings of

Kalamata Olives, Pepperoncini, Feta, Tomatoes, Red Onions, and Bell Peppers

with Greek Feta Dressing

Assorted Cookies

Additional Upgrades (per person)

Baklava \$4.00

Spinach Spanakopita with Cucumber Dill Sauce \$3.00

Pasta Bar

Choose 2 Types of Pasta

Penne, Cheese Tortellini, Bowtie, or Linguini

Choose 2 Types of Sauce

Marinara, Pesto Cream, Alfredo, Tomato Cream, or Meat Sauce

Garden Salad with Assorted Dressing

Garlic Bread

Assorted Cookies

Additional Upgrades (per person)

Grilled Chicken Breast \$5.00

Meatballs \$5.00

Chicken Parmesan \$6.00

Taco Bar

Taco Chicken & Ground Beef

Spanish Rice

Flour Soft Tortillas & Corn Hard Shells

House made Tortilla Chips

Shredded Lettuce, Cheese, Sour Cream, and Salsa

Garden Salad with Assorted Dressing

Assorted Cookies

Additional Upgrades (per person)

Marinated Fajita Chicken & Flank Fajita Strips for \$4.00

Marinated Shrimp for \$3.00

Seasoned Black Beans for \$2.00

Guacamole or Queso for \$3.00

Prices Do Not Include Sales Tax

Lunch & Dinner Buffet

Iced Tea (sweet & unsweet) & Water Included

Standard Buffet \$14.99 per person (One Entrée, Two Sides, Rolls & Corn Muffins, and Choice of Cookie or Brownie)

Deluxe Buffet \$16.99 per person (One Entrée, Three Sides, Rolls & Corn Muffins, and Choice of Cookie or Brownie)

Premium Buffet \$18.99 per person (Two Entrées, Three Sides, Rolls & Corn Muffins, and Choice of Cookie or Brownie)

Prices marked are additional cost
**Asterisks represent market priced items

Beef Entrées

Baked Ziti
Hamburger Steak
Meat Loaf
Meat Lasagna
Pot Roast
Stuffed Peppers with Beef & Rice
Shepards Pie

Beef Tips (add \$2)
Country Style Steak (add \$2)
Smoked Beef Brisket (add \$2)
Roast Beef with Au Jus (add \$2)

**Grilled Flank steak with one of the following:

Balsamic Caramelized Onions
Béarnaise Sauce
Madeira Sauce

**Ribeye Steak

Chicken Entrées

BBQ Chicken
Chicken & Dumplings
Chicken Pot Pie
Chicken Tenders
Fried Chicken
Grilled Chicken Breast
Roasted Rosemary Chicken

Chicken Breast with one of the following:

Apricot Glaze
Caramelized Onions & Apples
Tomato & Basil Bruschetta
Orange Marmalade Glaze
Orange Whisky Glaze
Teriyaki Glaze with Pineapple (add \$1)

Chicken Parmesan (add \$2)
Chicken Marsala (add \$2)
Chicken Piccata (add \$2)
Chicken Crepes (add \$2)
Pretzel Crusted Chicken (add \$2)
Roasted Airline Chicken (add \$2)
Chicken Cordon Blue (add \$2)

Chicken Stuffed with one of the following: (add \$2)

Broccoli & Cheese
Cornbread Stuffing with Apples
Goat Cheese & Sundried Tomatoes
Spinach, Feta and Mushrooms

Lunch & Dinner Buffet Continued

Iced Tea (sweet & unsweet) & Water Included

Standard Buffet \$14.99 per person (One Entrée, Two Sides, Rolls & Corn Muffins, and Choice of Cookie or Brownie)

Deluxe Buffet \$16.99 per person (One Entrée, Three Sides, Rolls & Corn Muffins, and Choice of Cookie or Brownie)

Premium Buffet \$18.99 per person (Two Entrées, Three Sides, Rolls & Corn Muffins, and Choice of Cookie or Brownie)

Prices marked are additional cost
**Asterisks represent market priced items

Pork Entrées

Virginia Baked Ham
Country Ham
Pork Chops
Chopped Pork BBQ
Grilled Pork Tenderloin with one of the following: (add \$2)
Apricot Glaze
Red Grapes & Balsamic Glaze
Orange Marmalade Glaze
Rosemary & Lemon Glaze

Pork Chop stuffed with one of the following: (add \$2)
Bourbon, Apples & Cornbread
Grilled Pork Bourbon Peach Glaze

Seafood Entrées

Shrimp & Grits (add \$2)
Grilled Salmon with one of the following (add \$2)
Lemon Dill Vinaigrette
Dill, Garlic, Parsley, Lemon & Olive Oil

Poached Salmon (add \$2)

Vegetarian & Vegan Entrées

Vegetable Lasagna
Stuffed Peppers with Vegetables & Rice
Pasta Primavera
Eggplant Parmesan
Vegetable Crepes
Mushroom Risotto Cakes

Lemon Basil Pasta with roasted tomatoes,
squash, zucchini, artichokes, spinach &
green olives

Lunch & Dinner Buffet

Iced Tea (sweet & unsweet) & Water Included

Additional Sides are \$3.00 per person

Standard Buffet \$14.99 per person (One Entrée, Two Sides, Rolls & Corn Muffins, and Choice of Cookie or Brownie)

Deluxe Buffet \$16.99 per person (One Entrée, Three Sides, Rolls & Corn Muffins, and Choice of Cookie or Brownie)

Premium Buffet \$18.99 per person (Two Entrées, Three Sides, Rolls & Corn Muffins, and Choice of Cookie or Brownie)

Salad

Garden Salad with cucumber & tomato

Caesar Salad with parmesan & croutons

Feature Salad with granny smith apples, golden raisins, candied pecans, and blue cheese on mixed greens with blackberry vinaigrette (add \$3)

Strawberry Spinach Salad with avocado, strawberries, toasted almonds & red onions with poppy seed vinaigrette (add \$3)

Vegetable

Braised Collard Greens
Broccoli Salad
Broccoli & Rice
Casserole
Baked Beans
Black Beans
Black-Eyed Peas
Butter Beans
Carrot Souffle
Cut Corn
Corn on the Cob
Corn Pudding

Caramelized Carrots with Thyme
Cole Slaw
Deviled Eggs
Fruit Salad
Fried Apples
Green Beans
Grilled Vegetable Medley
Pinto Beans
Steamed Cabbage
Turnip Greens

Asian Vegetable Stir-Fry (add \$3)
Sautéed Haricot Verts (add \$2)
Steamed Asparagus (add \$2)
Pesto Green Beans (add \$2)
Roasted Brussels Sprouts (add \$2)
Roasted Root Vegetables (add \$3)

Starch

Baked Potato
(Butter & Sour Cream)
Boiled Parsley Potatoes
Garlic Mashed Potatoes
Herb Roasted Fingerling
Herbed Wild Rice
Jasmine Rice
Macaroni & Cheese
Pasta Salad
Potato Salad
Rice Pilaf
Roasted Red Herbed Potatoes
Scalloped Potatoes

Whipped Sweet Potatoes (add \$1)
Butternut squash (add \$2)
Loaded Baked Potato (add \$3)
(Bacon & Cheese)
Baked Sweet Potato (add \$2)
(Butter & Cinnamon Sugar)

Specialty Desserts

Cakes

Angel Food Cake
Carrot Cake
Coconut Cake
NY Style Cheesecake
Sour Cream Pound Cake
Strawberry Cake
\$4.00 per person

Ice Cream Sundae Bar

Vanilla Ice Cream
Hot Fudge Topping
Rainbow Sprinkles
Oreo Crumbs
Cherries
Whipped Cream
\$9.00 per person

Additional Desserts

Assorted Dessert Bars	\$4.00
Banana Pudding	\$4.00
Gluten Free Chocolate Torte	\$5.00
Blondies	\$1.99
Parfait Cups	\$5.00

Strawberry Cake with Vanilla & Strawberry Sauce



Cobblers

Apple
Cherry
Peach
\$3.00 per person

Pies

Apple
Cherry
Coconut
Chocolate Chess
Chocolate Meringue
Key Lime
Lemon Meringue
Pecan
Peach
Pumpkin
\$4.00 per person

Hot Reception Menu (per person)

Reception

Cold Reception Menu (per person)

McKimmon Center requires two hot items to be served in conjunction with alcoholic beverages. Please see the policy section for additional details

Asian Pork Dumplings with Soy Ginger Dipping Sauce \$5.00

Vegetable Spring Rolls with 2 Dipping Sauces \$4.00

Savory Tartlets with Caramelized Onion & Goat Cheese with Balsamic Drizzle \$5.00

Wild Mushroom Risotto Cakes topped with a Mushroom & Parmesan Ragu \$4.00

Mushrooms stuffed with Sweet Italian Sausage & Parmesan \$4.00

Chicken & Pineapple Skewers with Teriyaki Glaze \$4.00

Spinach Spanakopita served with Cucumber Dill sauce \$4.00

Mini Assorted Quiches \$4.00

Fried Grit Cake topped with Pimento Cheese \$4.00

Breaded Chicken Fingers served with Honey Mustard & BBQ Sauce \$3.00

Beef Skewers with Fresh Mushrooms with Demi Sauce \$5.00

BBQ Pork Sliders with Cole Slaw & BBQ Sauce \$5.00

Pork Belly Sliders with a Molasses BBQ glaze \$5.00

Iced Water included

Assorted Cubed Cheese Display with Crackers \$5.00

Fresh Fruit Display served with Yogurt Dip \$5.00

Fresh Vegetable Crudités service with Ranch Dip \$5.00

Grilled Vegetable & Hummus Display with Pita Points \$7.00

Mini Honey Ham Biscuits with Whole Grain Mustard \$4.00

Grilled Pork Tenderloin with Watercress, and Dried Cranberry Chutney on Toasted Baguette \$5.00

Asparagus Wrapped in Prosciutto with Cantaloupe Garnish \$5.00

Bruschetta with Fresh Tomato and Basil served with Crostini \$4.00

Mini Caprese Skewers with Grape Tomato, Fresh Mozzarella, Fresh Basil & Balsamic Drizzle \$4.00

Roasted Beef Crostini with Horseradish Mayo \$5.00

Cocktail Shrimp Cold with Tails & served with Cocktail Sauce \$5.00
(3 Shrimp per person)

Southern Style Deviled Eggs \$3.00

Spinach Spanakopita
with Cucumber Dill Sauce



Cheese & Fruit Display



Carving Station

A carver is required for all stations. All carvers are \$50.00 per hour per carver for a minimum of 3 hours

Top Round of Beef

Slow Roasted Top Round Crusted with Herbs & Spices
Served with Horseradish, BBQ, Mayo & Dijon Mustard
*Market Price, Serves 75 people

Whole Turkey Breast

Slow Roasted Turkey Breast
Served with Mayo, Cranberry & Dijon Mustard
Assorted Yeast Rolls
*Market Price, Serves 30 people

Roasted Pork Loin

Brown Sugar & Herb Crusted
Served with Herbed Mayo & Dijon Mustard
Assorted Yeast Rolls
*Market Price, Serves 40 people

Beef Tenderloin

Oven Roasted with Garlic & Herbs
Served with Mustard, Horseradish, Mayo & Au Jus
Crusty French Bread & Yeast Rolls
*Market Price, Serves 25 people

Additional Beverages

(per person)

Assorted Soft Drinks	\$2.00
Bottled Water	\$2.00
Citrus Infused Water	\$2.99
Coffee Service	\$2.99
Lemonade	\$2.99
Hot Tea	\$2.50
Iced Tea	\$2.59

