Banquets in the Tradition of Excellence
John A. Logan presents
Indulge your imagination
John A. Logan Catering Services has an exceptionally experienced staff that is dedicated to you every catering request. For your convenience, we have created a selection of frequently requested and popular menu items. Please realize that these are just a sampling of what we can offer. We have a full culinary staff who will work with you to develop and customize a special menu to fit the need of your event.

Steps in Planning Your Event
When you begin your experience:

Facility Scheduling:
All facility requests will be reserved through the Colleges Facility Scheduling Office. You may contact the scheduling office at (618) 985-3741 Ext.8425. The scheduling office can answer any questions you may have regarding room rate, availability and college policies.

After you have made your room reservations, contact the Catering Office at (618) 985-3741 Ext.8335. Our catering staff will assist you in arranging your menu and finalizing your catered event.

Although we make every effort to accommodate requests for service on short notice, we ask that orders be placed at least 2 weeks in advance of the event.

Deposit:
Unless other arrangements are made with the Director of Dining Services, a deposit of 80% of your estimated catering charges must be paid 5 working days prior to your event. The balance is due on the day of your event. NOTE: This deposit applies only to non-college groups.

Contract & Guarantee:
Our catering office will draft a contract according to the menu, type of services and information, which you specify. The contract will be approved by the Director of
Dining Services and then sent to or be confirmed with the person in charge of the catered event. We ask that you review the contract, sign and return it to our office. You must have a signed contract on file with us before we can prepare your special event.

We require a 72-hour guarantee, prior to your catered event. If our office receives NO guarantee, we shall assume the guarantee to be the number shown on the contract, and shall prepare and charge 25% late fee for number of guest that exceeds your original guarantee.

**Service Time:**
All served and buffet meals are priced using a maximum service time of (2) hours for breakfast or lunch and (3) hours for dinner and or larger functions. If service time needs to be extended due to a guest speaker or other activity, an additional service charge of 18.00 per server per hour will be incurred. Service time begins at the time your event is scheduled to start until the last guest leaves.

**Guest Count:**
When requesting a price for your event, Please do not over estimate the number of people that will be attending. The price per person for some events is based on the total number given. If this number drops, the price per person may have to be increased to cover our expenses.

**Room Accessibility:**
Reserved rooms are accessible 1 hour prior to the event to accommodate the placing of programs; place cards, etc. please remember that not all details of the room set-up may be completed at that time. If more time is needed, please discuss your needs with our office. Depending on the type of service requested, doors to reserved rooms will open 15-20 minutes prior to serving time so that guests may be seated. If more time is required, please inform our office.

**Cancellations:**
Cancellations must be made no later than 48 hours prior to the scheduled event; otherwise billing will be rendered for 100% of guaranteed guests and or selection requested. If cancellations are made and you have not received a stamped cancelled confirmation with a signature required please do a follow up. In addition to our office, please be sure to notify the Facility Scheduling Office of all cancellations.

**Buffet Service:**
A common misconception is that” Buffet Service” is synonymous with “All You Can Eat.” We offer an excellent variety of buffet meals, which are intended to provide your guests with more choices and variety. Please do not expect the servers to continually bring more product than was prepared based on the guarantee you provide us. As a standard, most catering orders are set with china service, *unless otherwise indicated. Additional china is 2.00/person. Disposable service is also available and is used for all receptions unless requested. Linen service will be provided for all catering events located in Banquet Centers. Continental Breakfast, Boxed Lunches, Appetizers or Snack foods are excluded. Any specialty linens or colors must be ordered in advanced for an additional fee.
Table Linens 7.00  
Colored Table Toppers 7.00  
Cloth Napkins 1.50  
Colored Napkins 2.00  
Additional Skirting 8.00  

*If you have an event scheduled with china but the meal prior is on paper, china will be sat on buffet table, unless other arrangements have been made.*

Catering Regulations

It is a violation of Compass Group, NAD Health Codes and of Illinois Public Health Section 750.320 to allow food that has been served to a customer to be taken for later use or taken off the premises. John A. Logan Catering Services cannot provide containers for this purpose, nor can we allow food to be removed from buffets, receptions, etc. even if less than the guaranteed amount of guests show up for your event. John A. Logan Catering guarantees to provide enough food for the guaranteed amount of guests. Any remaining food is property of John A. Logan Catering.

Chartwells is the exclusive caterer for the JALC. No other caterers or their products can be brought inside the JALC Banquet Centers, F Wing or TDR. Plastic wrap, Foil OR To Go Containers shall NOT be provided for Catering events.

Other Services and Charges:

The charge for additional waited service is 18.00 per server per hour, unless specified as included in the per person price. Additional waited staff may be required for social hours, beverage set-ups, continental breakfasts, and extended service time. There are periods in which normal operations are closed and we must staff specifically to prepare and service your function. In this case, your event will be billed with a service charge to subsidize our additional costs. These periods include, but are not limited to: All college holidays, holiday weekends, periods in which the dining services are closed or John A. Logan College is closed.

*Unless otherwise noted, our prices include the cost of linen tablecloths for buffet or plated services. We will be happy to provide decorating service, centerpieces or candles for your event at an additional cost. All contracts outside of the JALC Banquet Centers and Building C will be charged a fee of 30.00 This fee includes all time spent organizing and packaging silverware, linens, paper products, and all items needed for the event. This charge also includes the cost of the catering staff returning to clean up after an event. Paper service only in F118/F119, B & G wing & outside Building C.

Additional Charges:

All buffet and served meals have a minimum of 15 guests per service. Additional charges may apply for meals under this minimum.

Room Set-up Charges: 45.00 for each Banquet Room (Includes up to, 2 Registration Tables each additional is $14.00)
10.00 wall pulling fee for Tarvin and Crisp when divided into A & B rooms or if requested to pull a wall during your event.
RISE & SHINE BREAKFAST

(No Minimum required)
*These prices include paper/plastic service ware. China service is an additional 2.00/person. Linen provided for food table only. Additional 7.00 per cloth

LOGANS VOLUNTER
Seattle’s Best Regular and Decaf Coffee, Assorted Tazo Teas & Fresh Breakfast Pastries

THE MARY LOGAN
Seattle’s Best Regular and Decaf Coffee, Assorted Tazo Teas & Chilled Fruit Juice
Fresh Breakfast Pastries

YOGURT BAR
Low Fat Vanilla Yogurt served w/Honey, Strawberry compote, Granola, Coconut, Dried Fruit & Seasonal Fresh Fruit, Chilled Fruit Juice

CONTINENTAL BREAKFAST
Seasonal Fruit, Fresh Breakfast Pastries or Bagels w/Jelly, Peanut butter, Cream Cheese & Butter, Chilled Fruit Juice

FUEL UP BREAKFAST
Bagels w/Cream Cheese, Jelly, & Peanut Butter, Individual (4oz) Yogurts & Fresh Fruit, Chilled Fruit Juice

POWER BREAKFAST
Oats Served w/Brown Sugar, Raisins, Cranberries, Coconut & Honey, Applesauce, Low Fat Vanilla Yogurt, Granola & Fresh Fruit, Chilled Juice

SMART START
Low Fat Vanilla Yogurt served w/Granola, Fresh Fruit, Mini Bagels w/Cream Cheese, Mini Muffins, Granola Bars & Chilled Fruit Juice

VOLUNTEER EXPRESS
Seattle’s Best Regular and Decaf Coffee w/Choice of ONE Flavored Syrup: Vanilla, Hazelnut or Carmel, Assorted Tazo Tea, Assorted Breakfast Bars, Whole Fruit, Chilled Juice
**SIGNATURE BREAKFAST**
(Minimum 15 guests, price per person,
Less then an additional $30.00 charge)
*These prices include paper/plastic service ware. China service is an additional 2.00/person. Prices include Linen provided for tables.*

**SUNRISE BREAKFAST**
Strauta, Choice of **ONE**: Scallion, Bacon, Sausage,
Fresh Fruit, Ast. Mini Muffins &
Chilled Fruit Juice
*2 meat add 1.75 per person per item*

**COUNTRY BREAKFAST**
Cheesy Scrambled Eggs, Grilled Hash Browns,
Choice of **ONE**: Sliced Ham, Bacon, Sausage Links or Patties, Biscuit w/Butter & Jelly,
Seasonal Fresh Fruit & Chilled Fruit Juice

**BIG JOHN**
Fresh Scrambled Eggs *add cheese additional $.50*, 12.10
Grilled Hash Browns, Biscuit & Gravy,
Choice of **TWO**: Bacon, Sausage Links or Patties, Sliced Ham
Fresh Fruit & Chilled Fruit Juice

**EGGLESS BREAKFAST**  
Pancakes w/Warm Syrup, Bacon or Sausage Links,
Fresh Fruit & Chilled Juice
**OR**
Potatoes w/Ham & Cheese Hash, Biscuit & Gravy,
Fresh Fruit & Chilled Fruit Juice
**OR**
Ham & Cheese English Muffin, Country Potatoes, Fresh Fruit & Chilled Fruit Juice
BAKERS DOZEN
(No Minimum required)
All bakery items offered by the dozen

Bagels w/ Cream Cheese  15.00
Mini Bagels w/Cream Cheese  14.25
**Add:** Peanut Butter & Jelly  1.00
Assorted Scones  16.50
Ast. Mini Scones  15.25
Cinnamon Rolls  13.59
Assorted Mini Muffins  8.59
Assorted Mini Danish  15.00
Assorted Large Muffins  15.50
Assorted Coffee Cake  16.00
Mini Croissants  14.35
Biscuit w/ Butter & Jelly  12.00
Donuts  9.95

A LA CARTE ITEMS

Assorted 4 oz. Yogurt  1.79
Seasonal Fresh Fruit  4.25
Whole Fruit  1.25
Strauta (per person)*min 20ppl*  4.55
Strauta (per pan 24-28ppl)  113.75
*add 2 meat – 3.00 pp*

*These prices include paper/plastic service ware. China service is an additional 2.00/person. Linen provided for food tables only. Additional 7.00 per cloth

LUNCH BUFFETS
(Minimum 15 guests, price per person,
Less than an additional 30.00 charge)
*These prices include paper/plastic service ware. China service is an additional 2.00/person. Prices include Linen for tables. Served Buffet $18.00
per_server/per hour

*NO SUBSTITUTIONS*
THE MEITERRANEAN  
Chicken Gyro w/Warm Olive Oil Pitta, Fresh Diced Tomato & Onion served w/Tzatki Sauce, Couscous, Hummus, Roasted Vegetables, Fresh Fruit, Lemonade or Iced Tea & Water

FRESH MEX  14.00/16.00
Choice of ONE or TWO: Chicken Fajitas, Seasoned Beef, Beef Fajitas or Tofu and Vegetable Fajitas, Flour Tortillas, Chips, Sour Cream, Cheese, Pico De Gallo. Served w/Refried or Spicy Black Beans, Choice of ONE: Cookie or Brownie Lemonade or Iced Tea & Water

LITTLE ITALY  14.00/16.00
Choice of ONE or TWO Entrees: Meat or Vegetarian Lasagna, Baked Penne & Meatballs, Linguine w/ Chicken & Broccoli Alfredo, Vegetable Primavera Pasta or Baked Spaghetti Italian Salad or Caesar Salad & Garlic Bread Choice of ONE: Cookie or Brownie Lemonade or Iced Tea & Water

ASIAN BUFFET  15.00/17.00
Choice of ONE or TWO: General Tso’s Chicken, Sweet & Sour Chicken, Sweet Chili Beef or Hoisin Beef Severed w/Rice, Vegetable Egg Rolls & Vegetable Lo Mein Choice of ONE: Cookie or Brownie Lemonade or Iced Tea & Water

SOUTHERN COMFORT  14.00/16.00
Choice of ONE or TWO Entrees: Season Baked Chicken, Honey BBQ Roast Chicken or Brown Sugar BBQ Pulled Pork w/Slider Bun Choice of TWO Sides: Brown Sugar Baked Beans, Parsley Buttered Steamed Potatoes, Country Green Beans, Coleslaw, Macaroni & Cheese Cucumber Salad or Tossed Greens w/Dressing, & Apple Cobbler. Served w/Roll & Butter, Lemonade or Iced Tea & Water

WILD GREENS & SIGNATURE SOUPS  14.15
Choice of ONE: Greens: Mixed Greens, Romaine or Spinach w/Dressings. Served w/Carrot, Broccoli
Tomato, Cheese, Diced Eggs, Onion, Cucumber, Croutons, Garbanzo Beans & Bacon Bits. Choice of ONE:
Au Bon Pain Soup: (see Soup options), Fresh Fruit, Lemonade or Iced Tea & Water
*Add 2.00 per person for additional Soup*

LOGAN STACKER DELI 14.00
Choice of TWO Deli Items: Turkey, Pit Ham, Roast Beef, Genoa Salami, Hummus, Tuna or Chicken Salad. Served w/Lettuce, Tomato, Onion, Pickle, Cheese Platter, Traditional Condiments w/Hoagie *Croissants available for additional 1.00 per person*
Choice of ONE Salad: (see Salad option) *Add 1.79 For each additional Side.*
Choice of ONE: Cookies or Brownies, Lemonade or Iced Tea & Water

JUMBO POTATO BAR & SALAD 12.65
Jumbo Potato, Steamed Broccoli, Chili, Real Bacon Bits, Cheese, Butter, Onion & Sour Cream. Choice of ONE Salad (see Salad options)
Choice of ONE: Cookie or Brownie, Lemonade or Iced Tea & Water

SOUP BOULE & GOURMET SALAD 14.15
Golden Baked Bread Boule filled w/Choice of Soup (see Soup options) & Choice of ONE Salads (see Salad options) *Add 1.89 for each additional side*,
Choice of ONE: Cookie or Brownie, Lemonade or Iced Tea & Water

PLATED SALAD
(No Minimum required)
*These prices include Linens and China.
Served w/ Dinner Rolls & Butter, Iced Tea or Lemonade & Water

LOGAN TRIO SALAD 10.69
Our Harvest Chicken Salad on Sliced Tomatoes Served w/Pasta Salad & Fresh Fruit Salad

CHEF SALAD 10.95
Mixed Greens, Ham, Turkey, Tomato Wedge Egg, Cucumber, Cheese, Croutons, Onion w/Your choice of Dressing

FRUIT & SPINACH SALAD 10.89/12.89 Add Chicken
Fresh Baby Spinach w/ Dried Cranberry, Strawberry, Mandarin Orange, Purple
Onion, Cherry Tomato & Shredded Parmesan Cheese
w/ Raspberry Vinaigrette

GRILLED CHICKEN CAESAR  11.39
Crisp Romaine, Shredded Parmesan,
Purple Onion, Tomato, Crouton &
Seasoned Grilled Chicken Breast w/
Creamy Caesar Dressing

PLATED DESSERTS ARE AVAILABLE FOR ADDITIONAL COST
*SEE DESSERT OPTIONS*

TRADITIONAL BOXED LUNCHES  11.55
*No linen or china provided*
All traditional box lunches include Whole Fruit, Mini Rice Krispy’s, Potato Chips
w/a 7.5oz soda. Sandwiches are served w/Lettuce, Tomato, Cheese, Mayo
& Mustard served on Hoagie Bun

*Choice of ONE: Protein or Vegetable Selection*
Country Pit Ham, Turkey, Roast Beef,
Roasted Vegetable w/Cucumber & Sundried Tomato Aioli,
Hummus, Cucumber & Feta w/Lettuce & Tomato

*Choice of ONE: Cheese Selection*
Cheddar, Swiss, Provolone & Pepper jack

HORS D’ OEUVRES
*Less than 25 an additional charge depends on selections

*These prices include paper/plastic service ware. China service is an additional
2.00/person. Linen provided for food tables only. Additional 7.00 per cloth

HOT SELECTIONS (Serves 25 people)

Chicken Wings  77.00 per pan
(Buffalo, Black Pepper & Garlic Butter,
Honey BBQ or Spicy Sweet Chili Sauce)
Fried Chicken Tenderloin Strips served w/ Honey Mustard, Ranch or BBQ Sauce 77.00 per pan

Chicken Satay in Sweet Chili Sauce 84.00 per pan

Bacon Wrapped Potatoes w/Creamy Cheese Sauce 79.00 per pan

Meatballs (Marinara, Sweet & Sour or BBQ) 79.00 per pan

Toasted Beef or Cheese Ravioli w/ Marinara Sauce 74.00 per pan

Fried Beef Cannelloni Bites w/ Marinara 79.00 per pan

Pork Pot Stickers w/ Tempura Sauce Steamed or Fried 82.00 per pan

Crab Rangoon Served w/ Sweet Chili Sauce 84.00 per pan

Mini Vegetable or Pork Egg Rolls Sweet Chili Sauce 90.00 per pan

Warm Artichoke & Bacon Dip w/Warm Pita 85.00 per pan

**COLD SELECTIONS** (Serves 25 people)

Tomato, Basil & Parmesan Bruschetta Served w/ Crostini or Warm Pita 78.00

Hummus w/ Warm Pita served w/ Olives & Roasted Peppers 84.00

1 lb Cheese & Pecan Ball w/Crackers 48.00

1 lb Fruit Ball w/Crackers 38.00

House Made Pico de Gallo & Warm Tortilla Chips (5lb’s Salsa & 2lb Chips) 72.00

Mexican Layered Dip ~ Refried Beans, Shredded Cheese, Lettuce, Tomato, Salsa, Black Olives, Jalapeno & Sour Cream Severed w/Chips 72.00
**COLD BY THE DOZEN *Three Dozen Minimum***

Fruit Kabobs w/ Honey Drizzle 14.95

Mini Pinwheels ~ Herb Cream Cheese, Field Greens, Vegetables or Chicken Salad

(Choose from Two Selections)

Tea Sandwiches ~ Herb Cream Cheese w/Cucumber, Deviled Ham, Chicken Salad, Egg Salad, Tuna or Turkey w/Cranberry Spread 14.00

(Choose from Two Selections)

Cucumber Cups ~ Stuffed w/Choice of; Herb, Sundried Tomato, Pesto or Curry Cream 14.95

(Choose from Two Selections)

Silver Dollar Sliders ~ Choice of; Turkey, Ham, Roast Beef, Deviled Chicken, Deviled Ham or Egg Salad 14.29

(Choose from Two Selections)

Petite Croissant Sandwiches~ **Choose From:** 29.79
BLT, Roast Beef w/Blue Cheese Spread & Field Greens, Turkey Breast w/ Honey Mustard & Field Greens

or Cucumber & Herb Cream Cheese w/ Field Greens

**PLATTERS & DISPLAYS**
Displays available for 100 or more guests
All prices reflect a per person charge
(Minimum 15 guests, price per person,
Less than an additional 30.00 charge)
*These prices include paper/plastic service ware. China service is an additional 2.00/person. Linen provided for food tables only. Additional 7.00 per cloth

Fresh Seasonal Vegetable Crudités w/ Ranch Dip (3oz) 4.25

Assorted Domestic & Imported Cheese (2oz) w/Crackers 4.89
Fresh Seasonal Fruit (3oz) 4.25
Fresh Fruit & Cheese (3oz/2oz) 5.25

FROM THE BAKERY BY THE DOZEN
(No Minimum required)
*These prices include paper/plastic service ware. China service is an additional 2.00/person. Linen provided for food tables only. Additional $7.00 per cloth.

Gourmet Cookies or Brownies 10.75
Small Cookies or Brownies 9.55
Turtle Brownies 11.00
Assorted Finger Sweets 15.25

CUSTOMIZE YOUR OWN ENTREES
BUFFET OR PLATED SELECTIONS
(Minimum 15 guests, price per person,
Less then an additional $30.00 charge)
*These prices include Linens and China service*
*Additional $2.00 per person for platted meals*
All served w/Dinner Roll & Butter, Lemonade or Iced Tea & Water

CHICKEN ENTREES
Oven Broiled Boneless & Skinless 8.39
Chicken Breast Selections 6oz

Grecian Chicken w/ Cucumber & Garlic Yogurt Sauce w/ Tomatoes.
Chicken Piccata w/ Lemon Wine Sauce & Capers
Chicken Supreme w/ White Wine Mushroom Sauce
Chicken Parmesan w/ Panko Crust & Marinara
Cajun Baked or Garlic Buttered Chicken
Chicken w/ Sundried Tomato Sauce, Artichoke & Almond

Chicken Ranch w/Bacon & Broccoli 9.89

Chicken & Broccoli w/Alfredo Pasta 7.59

BONE IN CHICKEN
Brown Sugar & Honey BBQ Roast Chicken 7.59
Country Roasted Chicken
Fried Chicken
**BEEF ENTREES**
- Italian Beef Simmered w/ Onion, Bell Peppers & Pepperoncini’s 11.79
- Roast Baron of Beef w/Demi-Glace 10.59
- Smoked Beef Brisket w/Demi-Glace 15.99
- Old Fashioned Pot Roast w/ Pan Gravy 10.79
- Meatloaf w/ Brown Sugar Glaze 10.25
- Beef Lasagna 10.25
- Baked Spaghetti w/Meat sauce 7.25

**PORK ENTREES**
- Sliced Natural Pit Ham 8.19
- Smoked Honey BBQ Pulled Pork 9.25
- 2 PC. Center Cut Boneless Pork Chops 9.59
- Garlic Butter or Cajun Style Seasoned Pork Loin w/ Natural Rosemary jus lie 9.89

**SEAFOOD ENTREES**
- Pecan Crusted Salmon w/ Mango Syrup 13.59
- Baked Tilapia: Choose style below 10.25
- *Black Pepper & Curry w/ Roasted Cherry Tomatoes*
- *Lemon Garlic Butter Crab Spaghetti w/Garlic Gremolata 10.49

**VEGETARIAN ENTREES**
- Roast Portabella w/Tomato, Olive Oil & Shredded Parmesan Cheese 11.25
- Sweet Chili Roasted Vegetables & Wild Rice 10.19
- Vegetarian Lasagna 10.29
- Primavera Pasta w/Alfredo or Marinara Sauce (Vegetable Medley) 9.00

**CARVING STATION** * 50people or More 65.00 Charge for Each Station
- Roast Boneless Turkey Breast 8.39
- Roast Baron of Beef 10.59
- Rosemary Roast Pork Loin 9.59
- Boneless Country Pit Ham 8.19

**SALAD OPTIONS**
Specialty toppings available at an additional charge
Chopped Salad w/ Tomato & Cucumber  2.05
Slaw  1.85
Traditional Caesar Salad  2.60
Cottage Cheese  2.15
Organic Sweet Field Greens  2.55
Baby Spinach w/ Strawberry & Mandarin  3.49
Pasta Salad or Potato Salad  2.60
Marinated Cucumber & Tomato  2.70
Italian Salad  3.45

DRESSING SELECTIONS
1000 island, Ranch, Catalina, Italian, Honey Dijon, Fat Free Raspberry Vinaigrette, Bleu Cheese

SOUP OPTIONS
AU BON PAIN  3.25
Chicken Noodle, Cream Broccoli, Pasta Fagioli, Vegetable Beef Barley, Baked Potato & Cheese, Corn Chowder, Wild Mushroom Bisque, Lobster Bisque, French Onion, Chicken Orzo or Chicken Gumbo

VEGETABLE ACCOMPANIMENTS
FRESH STEAMED  2.55
Broccoli
Baby Carrots
Cauliflower
Whole Green Beans
Vegetable Medley
Squash, Zucchini & Red Peppers
Hunter Style (Carrot, Celery, Onion & Peppers)

TRADITIONAL SELECTIONS  1.90
Buttered Peas
California Blend
Corn
Cut Green Beans
Country Green Beans w/ Bacon & Onion  2.65

Premium Vegetables  3.29
(50 people or More)
Asparagus
Broccolini
Roasted Tomatoes Halves w/ Parmesan
Herb & Garlic Roasted Cherry Tomatoes
Roasted Vegetable Medley

**STARCH ACCOMPANIMENTS**
Wild Rice Pilaf w/ Orzo
Steamed Parsley Buttered Potatoes
Roasted Red Potatoes w/Rosemary
Delmonico Potatoes
Mashed Butter Whipped Potatoes
Candied Yams
Smashed Red Potatoes

Special Piped Potato
Duchesse or Twice Baked w/ Bacon & Scallion

**DESSERT ACCOMPANIMENTS**
Cream Pies 3.25
(Coconut, Lemon, Cookies & Cream)
Fruit Pies 4.25
Key Lime Pie 4.15
Fruit Cobbler 4.50
Chocolate Layer Cake 4.25
Carrot Cake 4.25
New York Cheese Cake w/ Strawberry 4.25
Compote & Whipped Cream
Additional Toppings .65
Fruit Plate 4.25
Canned Fruit 2.00

**Iced Sheet Cakes:**
Half (serves 25-30ppl) 65.00
Whole (serves 50-60ppl) 80.00
Choose from Vanilla, Chocolate or Marble.

**SNACKS**
As rule when ordering snacks, plan approximately 15 servings Per Pound/Gallon.
*Linens for snacks are provided for food table only. Additional 7.00 per cloth.
Additional China service available 2.00/person
Cushion Mints 10.95 per lb.
Mixed Nuts 12.95 per lb.
Peanuts 7.95 per lb.
Chips & Dip 7.25 per lb.
Snack Mix 10.15 per lb.
Pretzels 6.25 per lb.
Nacho Chips and Salsa 7.95 per lb.
Whole Fruit 1.25 per piece
Individual Yogurts (4oz) 1.79 each
Yogurt w/Topping & Granola 4.79 per person
Assorted Breakfast Bars 15.00 per dozen
Nutri Grain Bars 18.00 per dozen

**BEVERAGES**

Fruit Punch 14.55 per gal
Sherbet Punch 16.25 per gal
Hot Spiced Apple Cider 16.00 per gal
Hot Chocolate 14.00 per gal
Hot Tea (Black) 12.25 per gal
Tazo Hot Tea 15.00 per gal
Iced Tea or Lemonade 15.00 per gal
Apple or Orange Juice 15.25 per gal
Individual Juice 2.50 each
Bottled Water 2.25 each
Soft Drinks 1.39 per can
Milk (pint plastic bottle/ Skim, 2%, or Chocolate) 1.75 each
Seattle’s Best Coffee 18.00 per gal
Water Dispenser (service 25ppl) 10.00

Revised November 2016