

# **SDSU CONFERENCE CENTER**

## **CATERING MENU**

The key to a successful event is good planning, and we are here to help. Follow the steps below and we will work together to make sure all of the details are handled.

The Catering Office is available Monday through Friday, 8:00-4:00. We are closed on selected university holidays. The minimum notice for a catered event is 5 business days, but we recommend that you reserve your event as soon as possible to guarantee the menu and service you want.

San Diego State has a perfect location for almost any kind of event. Some of the more popular are:

### ***Aztec Center***

Administered by Associated Students, Aztec Center has facilities for 10 to 1,000 guests. Options include:

#### ***Montezuma Hall***

One of the largest venues on campus, Montezuma Hall can accommodate up to 450 guests at tables and up to 1,000 for a reception. Stage and audio equipment is available.

#### ***Casa Real / Backdoor***

Two smaller venues at Aztec Center, each can accommodate up to 96 people at tables and up to 250 for a reception. Stage and audio equipment is available.

#### ***Scripps Cottage***

Also administered by Associated Students, Scripps Cottage is an historic site that accommodates up to 40 guests at tables inside and up to 100 guests on the outside patio.

Groups of up to 500 can enjoy a picnic-style event at the cottage and adjacent hillside.

### ***Faculty Staff Center***

A semi-private setting for receptions of up to 100 guests. The patio, with its trees and fountain, provides a cozy yet elegant retreat in the heart of campus. A dining room and two conference rooms are also available.

### ***Cox Arena / Mezzanine Suite***

The arena floor accommodates up to 600 guests at tables or 2,500 guests for a reception. Stage and audio equipment is available. The Mezzanine Suite accommodates up to 120 guests at tables or 300 guests for a reception.

### ***East Commons***

A beautiful room with adjoining patio and drive-up access, East Commons accommodates up to 450 guests for a reception. Other possible locations include conference and meeting rooms, classrooms, patios, foyers and individual offices. The menus on the following pages feature some of our most popular items, but we would be delighted to arrange menus to suit your needs, themes, budgets and other requirements. The costs associated with each menu are only for the food for your event.

## **PLAN YOUR MENU**

Once you have decided on a menu, choose the level of service that matches your plans and budget. To help you stretch your event dollars, we have developed six levels of service – from you pick it up yourself to full-service with linens, glassware and staff. Choose the level of service you prefer. The cost of the menu plus the cost of the service will determine the final cost of your event.

To assure a successful function, we ask that you understand our policies. Your conference coordinator can answer any questions. Menu prices are subject to change without notice.

Note: Hot food requires selection of levels four, five or six.

## **CHOOSE A LEVEL OF SERVICE**

### ***Level One***

#### **Pick-up Service**

You or your associates come to our facilities on campus and pick up your order.

All food and beverage is in disposable containers. Disposable plates, cups, flatware, and napkins are available at an additional \$0.80 per person. Serving utensils can also be purchased for your convenience.

(Only selected menus are available for pick up.)

There is no charge for Level One.

### ***Level Two***

#### **Drop-off Service.**

Catering staff delivers your order, but does not return at the end of the event.

All food and beverage is in disposable containers. Disposable plates, cups, flatware, and napkins are available at an additional \$0.80 per person. Serving utensils can also be purchased for your convenience. Drop-off fee may vary depending on the size of your order.

\$26.50 Delivery charge

### ***Level Three***

#### **Delivery Service**

Catering staff delivers your order. They return to pick up service pieces and clear the tables, but they do not stay at the event. Linens are provided for buffet tables, and can be ordered for guest tables at an additional cost.

China service is available at \$3.00 per guest. Some events may require staffing.

\$47.75 Delivery charge (Additional costs apply for guest table setup and decor enhancements)

### ***Level Four***

#### **Buffet on High Quality Plasticware with Staffed Service**

Catering staff delivers your food and beverage, sets up the buffet, and stays to monitor the event. Linens are provided for buffet and guest banquet tables. (Specialty linens are available at an additional cost.)

\$2.95 per guest (Events for less than 20 guests will incur an additional fee.)

### ***Level Five***

#### **Buffet on China and Glass with Staffed Service**

Catering staff delivers your food and beverage, sets up the buffet, and stays to monitor the event. Linens are provided for buffet and guest banquet tables. (Specialty linens are available at an additional cost.)

\$4.55 per guest (Events for less than 20 guests will incur an additional fee.)

### ***Level Six***

#### **Table Service on China and Glass**

Catering staff sets the tables with appropriate flatware and glassware and serves your meal. Linens are provided for guest tables. (Specialty linens are available at an additional cost.)

\$7.00 per guest (Events for less than 20 guests will incur an additional fee.)

# HANDLE THE DETAILS

## ***Guarantee and Cancellations***

To assure adequate food and staff, a minimum guarantee of attendance must be received by 12:00 p.m. three working days before your event. This is the minimum number of guests for which you will be charged. Once guaranteed, the attendance cannot be reduced. If you do not provide a guaranteed attendance, you will be charged for the attendance estimated in your contract.

Our staff will prepare food and service for the guaranteed attendance plus a cushion of 10 percent for an event with less than 100 guests and 5 percent for events with more than 100 guests. The cushion is only for spillage or other damage, so please do not factor it into your attendance.

## ***Sales Tax***

Any event recognized as an SDSU student activity is not subject to sales tax. All other entities seeking tax-exempt status should be prepared to provide appropriate documentation.

## ***Payment Methods***

You will be billed through your contract. Any events added after the contract will be billed by invoice or included on the final billing statement.

## ***Alcohol Policy***

Due to the highly restrictive state policies for alcohol service on college campuses, all catering clients must adhere to SDSU guidelines. (Clients are not allowed to bring in their own alcoholic beverages.) Bartenders and/or security personnel are available at an additional charge.

## ***Unused Food***

For health reasons, all protein-based foods (meat, fowl, fish, cheese, etc.) remain the property of Aztec Shops Catering and cannot be given to your guests at the end of your event. We are unable to provide a credit for uneaten food.

## ***Missing Equipment***

You are responsible for the safekeeping of all catering equipment dropped off at your event. Any lost or damaged equipment will result in additional charges. Additional charges may also result if equipment is not available at the designated pick-up time.

## **BREAKFAST**

### ***Breakfast Packages***

#### ***Quick Fix***

Assorted individual juices

Assortment of freshly baked muffins

Coffee service

Hot tea service

\$6.75 per guest (\$6.10 with bulk juices)

#### ***Healthy Fix***

Assorted granola and Nutrigrain Bars

Individual Non-Fat Fruit Yogurts

Whole fresh fruit

Coffee service

Hot tea service

\$8.50 per guest

#### ***Continental Breakfast***

Assorted chilled individual juices

Seasonal fresh fruit bowl

Assorted muffins, danish or bagels w/ cream cheese (Two selections)

Coffee service

Hot tea service

\$8.25 per guest (\$6.45 with bulk juices)

(butter, jam and peanut butter available for an additional charge)

#### ***Campus Choice Breakfast Buffet***

Chilled orange juice

Seasonal fresh fruit bowl

Scrambled eggs (southwestern style with fresh salsa or plain)

Home-fried potatoes

Sausage or bacon

Cinnamon swirl coffee cake

Coffee service

Hot tea service

\$11.00 per guest

#### ***Breakfast Quiche Buffet***

Freshly baked quiche lorraine or spinach quiche

Breakfast potatoes

Fresh sliced fruit bowl

Assorted health breads

Coffee service

Hot tea service

\$9.50 per guest

### ***Eggs to Order***

Shredded cheese, chopped onion, sliced mushrooms, chopped peppers, chopped tomatoes, Diced Ham, Fresh Salsa.

Chilled Orange Juice

Breakfast potatoes

Fresh fruit bowl

Sausage or bacon

Cinnamon swirl coffee cake

Coffee service

Hot tea service

\$13.00 per guest plus \$32.00 per hour Chef charge (1 chef per 30 guests)

For an additional charge, you can add the following items to your buffet:

Waffle Station with fruit toppings and specialty syrup

\$2.95 per person (plus \$31.85 per hour Chef charge)

Individual assorted cereals or oatmeal with milk

\$3.25 per person

Fruit yogurts with granola and raisins

\$3.25 per person

Assorted bagels and cream cheese

\$3.25 per person

Crème Brûlée French toast

\$3.25 per person

Fresh Whole Fruit (bananas, oranges and apples)

\$1.35 per person

Individual Yogurts

\$2.40 per guest

### ***Fresh from the Bake Shop***

Assorted Gourmet Muffins (blueberry, banana nut, apple cinnamon, cappuccino, chocolate chip and bran)

\$18.80 per dozen (medium)

\$21.00 per dozen (regular)

Health Breads (banana nut, almond poppyseed, zucchini and crème-10 slices per loaf)

\$6.65 per loaf

Danish Pastry (fruit or cheese), Cinnamon Rolls, Bear Claws

\$21.25 per dozen (regular)

\$13.55 per dozen (mini)

Assorted Scones (blueberry, cranberry, raisin & chocolate chip)

\$16.25 per dozen

Bagels with cream cheese

\$29.75 per dozen (regular)

\$17.00 per dozen (mini)

(butter, jam and peanut butter available for an additional charge)

Sticky Buns  
\$26.50 per dozen

Cinnamon Swirl Coffeecake  
\$58.30 (60 servings)

Croissants with butter and jelly  
\$22.00 per dozen (regular)  
\$15.15 per dozen (mini)

## **BEVERAGES**

### ***Hot (Served by the Gallon)***

(15 – 8 oz. servings per gallon)  
Freshly brewed regular and decaffeinated coffee  
Hot tea service with regular and herbal teas  
\$23.35 per gallon with insulated cups

Starbucks Coffee and Tazo Teas  
\$37.25 per gallon with premium black plastic cups

### ***Cold (Served by the Gallon)***

(15 – 8 oz. servings per gallon)

Sparkling cranberry	\$24.50
Sunrise punch	\$24.50
Fruit punch	\$24.50
Lemonade	\$24.50
Orange juice	\$24.50
Iced Tea with sliced lemon	\$21.00
Ice Water with sliced lemon	\$7.25

### ***Cold (Served by Individual Portions)***

Canned Pepsi products	\$1.65 ea.
Aztec Logo Bottled Water (.5L)	\$1.65 ea.
Aquafina Bottled Water (.5L)	\$1.65 ea.
Assorted Fruit Juices (orange, apple, ruby red grapefruit, cranberry)	\$3.15 ea.
Milk	\$2.40 ea.

## **HORS D'OEUVRES**

### ***Cold Hors d'oeuvres***

Brie Cheese topped with honey and pecans or glazed with kiwi cranberry marmalade (served with crackers)  
\$47.75 (25 servings)

Lavosh – Rolled with turkey and cheddar cheese, roast beef with pepperjack cheese, tuna salad, chicken curry salad or vegetarian  
\$58.25 (50 pcs.)

Deli Party Ring  
\$58.25(serves 25)

Mexican Layered Salad with tortilla chips  
\$42.50 (serves 25)

Fresh or grilled Vegetable Platter with sun-dried tomato Aioli  
\$37.15 for 12" (serves 17)  
\$55.15 for 16" (serves 25)

Fresh Fruit Platter with honey yogurt dip  
\$47.75 for 12" (serves 17)  
\$58.25 for 16" (serves 25)

Cheese and Cracker Tray  
\$53.00 for 12" (serves 17)  
\$82.75 for 16" (serves 25)

Hummus with pita triangles  
\$47.75 (serves 25)

Prosciutto Ham with melon  
\$19.10 per dozen

Mexican Pinwheels  
\$37.10 (50 pcs.)

3 types of Salsa with tortilla chips (tomatilla, hot tomato and salsa fresca)  
\$33.40 (16 oz. ea.)

### ***Hot Hors d'oeuvres (Each order serves 25 people)***

Chicken Tenders with honey mustard dip  
\$21.25 per dozen

Buffalo Chicken Tenders with blue cheese dip, carrots and celery sticks  
\$27.50 per dozen

Buffalo Wings – Hot and spicy with bleu cheese or ranch dip  
\$14.85 per dozen

Meatballs – Choice of sweet-and-sour, barbecue or teriyaki sauce  
\$16.00 per dozen

Mini Quiche (served hot or at room temperature)  
\$20.75 per dozen

Vegetarian Lumpia with sweet and sour sauce  
\$16.00 per dozen

Spanakopita – Spinach and feta cheese turnover  
\$20.75 per dozen

Brie en Croute with sun-dried tomatoes and pesto (served with sliced baguettes)  
\$47.75 (25 servings)

Hot Pizza Dip in a bread bowl served with sliced baguettes  
\$47.75 (25 servings)

Chicken Skewers with lemon and thyme  
\$27.60 per dozen

***Gourmet Hors d'oeuvres (Minimum of 2 dozen order)***

Coconut Shrimp  
\$27.50 per dozen

Jumbo Shrimp with cocktail sauce  
\$29.75 per dozen

Scallops wrapped in bacon  
\$30.75 per dozen

Hot Caesar Artichoke Dip served in a bread bowl with sliced baguettes  
\$72.15 (serves 25)

Mini Beef Wellington or Chicken Wellington  
\$26.50 per dozen

Gourmet Tortilla Chips with Monterey Jack Salsa  
\$55.15 (serves 25)

Stuffed Mushrooms Caps with choice of fillings (Italian sausage, seafood or artichoke parmesan)  
\$20.75 per dozen

California Rolls with pickled ginger and wasabi  
\$22.25 per dozen slices

Gourmet International Cheese Board with sliced baguettes, dried fruits and nuts  
\$68.90 for 12" (serves 17)  
\$100.75 for 16" (serves 25)

## LUNCHES

### *Salads*

Salads are served in individual containers with freshly baked rolls and butter and choice of bottled water or soda. Add \$1.00 per guest for a jumbo cookie or brownie

### *Fresh Garden Salad*

Fresh greens with tomatoes, peppers, mushrooms, olives shredded carrots, red onions and cucumbers. Served with your choice of dressing.

\$8.25 per guest

### *Cobb Salad*

Turkey breast strips, tomatoes, avocados, hard-boiled egg wedges, celery, scallions, red onion and bacon pieces served over a bed of romaine lettuce and bleu cheese.

\$11.75 per guest

### *Asian Chicken Salad*

Julienne grilled chicken breast, red cabbage, shredded carrots, green onions, water chestnuts, red peppers, snow peas and chow-mein noodles over mixed greens. Served with a sesame ginger dressing.

\$11.75 per guest

### *Classic Caesar Salad*

Romaine lettuce with shredded parmesan cheese, creamy Caesar dressing and homemade croutons.

\$8.75 per guest

W/ Chicken \$11.75 per guest

W/ Shrimp \$14.85 per guest

### *Greek Pasta Salad*

Orzo pasta, feta cheese, kalamata olives, tomato wedges, pepperoncinis and cucumber slices tossed with a vinaigrette dressing.

\$10.60 per guest

### *Roasted Turkey Waldorf Salad*

Strips of smoked turkey on a bed of shredded cabbage with apples, candied walnuts and a citrus dressing.

\$12.00 per guest

### *Southwest Flair*

Southwestern-marinated chicken breast, fresh tomatoes, pepper jack cheese, mild chilies, zucchini, grilled corn, black beans and crispy tortilla strips on fresh greens with barbecue ranch dressing.

\$11.95 per guest

### *Penne, Pear & Walnut Salad*

Chilled penne pasta served on a bed of field greens with pear, walnuts and balsamic vinaigrette.

\$11.15 per guest

W/ Chicken: \$14.85 per guest

## **BOXED LUNCHES**

### ***Classic Boxed Lunches***

Choice of ham and Swiss, turkey and provolone, roast beef and cheddar or Swiss, cheddar and provolone on our own freshly baked whole-grain bread. Served with mayonnaise, mustard, chips, a freshly baked jumbo cookie and a can of soda or bottled water.

\$8.75 per guest

### ***Panini Boxed Lunches***

Served in an elegant box with pasta primavera salad or red potato salad, fruit salad, gourmet chocolate brownie or rice crispie treat and a can of soda or bottle of water. (Please note: Panini Boxed Lunches require a minimum of 48 hours notice.)

### ***Cordon Bleu***

Turkey, ham and Swiss cheese with chipotle mayonnaise on Panini flat bread.

\$12.00 per guest

### ***Vegwich***

Sun-dried tomato cream cheese, cucumbers, lettuce and tomatoes on Panini flat bread.

\$10.35 per guest

### ***Hummus***

Garbanzo bean spread, Monterey jack cheese, lettuce and tomatoes on Panini flat bread.

\$10.35 per guest

### ***Beefeater***

Roast beef and pepperjack cheese with roasted garlic mayonnaise on Panini flat bread.

\$12.50 per guest

### ***Baguette Boxed Lunch***

Served in an elegant box with pasta primavera salad or red potato salad, fruit salad, gourmet chocolate brownie or rice crispie treat and a can of soda or a bottle of water.

### ***Santa Cruz Club***

Turkey, bacon, lettuce, tomato, avocado and Monterey jack with mayonnaise on a whole-wheat baguette.

\$12.50 per guest

### ***Grilled Eggplant and Peppers***

Smoky grilled vegetables, rich tapenade and tangy goat cheese on a French baguette.

\$11.15 per guest

### ***Smoked Chicken & Sun-dried Tomato with Pesto***

Thin-sliced smoked chicken, sun-dried tomatoes and field greens on a French baguette.

\$12.50 per guest

## **DELI BUFFET**

Assorted deli breads with a selection of meats (turkey breast, roast beef and ham) and cheese (Swiss, cheddar and jack). Accompanied by sliced tomatoes, lettuce pickle spears, pasta salad or potato salad, chocolate fudge brownies or gourmet cookie and a can of soda or a bottled water.

\$13.25 per guest

## **PIZZA**

### *Cheese*

\$13.25 each

### *Vegetarian, Pepperoni*

\$15.65 each

### *Meat Lovers*

\$16.50 each

## **LUNCHEONS**

Luncheons are available as a buffet or with seated service (Service Levels 4-6). You may order one or two entrée items for your buffet or served luncheon. The prices for the food will be calculated based on the price of the most expensive item you order plus \$3.75 per person for each additional entrée. Luncheons include your choice of tossed green salad (with choice of dressing) or Caesar salad. Also included is your choice of dessert (brownies, cookies or rice crispie treats) and beverage (coffee, iced tea and water).

### *Chicken Enchiladas*

Shredded chicken and cheese enchiladas topped with sour cream and served with Spanish rice, refried beans, tortilla chips, salsa and fresh fruit.

\$13.80 per guest

### *Thai Stir Fry*

Chicken or beef stir-fried with fresh vegetables in a light oriental sauce served with fried rice and spring rolls with hot mustard and sweet & sour sauce

\$13.80 per guest

### *Homemade Meatloaf*

Seasoned, oven-roasted meatloaf smothered with mushroom gravy and served with garlic-mashed potatoes, chef's vegetable and freshly baked rolls.

\$13.80 per guest

### *Sautéed Lemon Rosemary Chicken Breast*

Served with chef's choice potato and vegetable and freshly baked rolls.

\$14.35 per guest

### *Jerk Chicken Breast with Spicy Mango Salsa*

Served with chef's choice potato and vegetable and freshly baked rolls.

\$14.35 per guest

### ***Pasta with Grilled Vegetables***

Roasted vegetables tossed with pasta in a pesto cream sauce and served with freshly baked rolls.

\$11.45 per guest

### ***Garden Salad Buffet***

Choice of three salads (Pasta Primavera, Chicken Walnut, Citrus Walnut, Cobb, Chef, Chicken Caesar, Seafood Pasta, Chicken Sumi, Thai Noodle Salad with or without chicken, Fresh Fruit, Orzo Greek Salad, or Pasta with baby field greens tossed with pears and goat cheese) and freshly baked rolls.

\$16.50 per guest or \$13.80 for choice of two.

## **DINNERS**

Dinners are available as a buffet or with seated service (Service Levels 4-6). You may order one or two entrée items for your buffet or served dinner. The prices for the food will be calculated based on the price of the most expensive item you order plus \$4.75 per person for an additional entrée.

Dinners include your choice of salad (Caesar, Garden, Spinach or Mandarin Orange), the chef's fresh vegetable and your choice of wild rice pilaf, garlic mashed potatoes, roasted red potatoes, chateau potatoes, or double-stuffed red potatoes (unless otherwise noted). Also included are freshly baked rolls, your choice of cake for dessert (chocolate mousse, carrot or cheesecake) and beverage (coffee, iced tea and water).

## **FINE DINING**

(Each entrée will come with your choice of one gourmet salad)

### ***Beef Tenderloin or Prime Rib***

Served with your choice of sauce: wild mushroom demi-glace, creamy horseradish or béarnaise.

\$30.75 per guest

### ***Chicken or Beef Wellington***

Served with Madeira sauce.

\$29.75 per guest

### ***Nut-Crusted Chicken Breast (Almond or Macadamia)***

Served with a honey beurre blanc sauce.

\$16.00 per guest

### ***Chicken Marsala***

Chicken breast with mushrooms and pearl onions in a marsala wine sauce.

\$16.75 per guest

### ***Apple-Cider-Basted Turkey***

Served with roasted-apple-and-sausage stuffing and apple cider gravy.

\$16.00 per guest

### ***Roasted Pork Tenderloin***

Served with Dijon mustard sauce.

\$16.75 per guest

### ***Herb-Crusted Mahi-Mahi***

Served with pineapple-mango salsa.

\$16.75 per guest

### ***Grilled Salmon***

Served with lemon dill sauce.

\$19.90 per guest

### ***Meat, Cheese or Spinach Lasagna***

\$15.65 per guest

### ***Lamb Rack with Rosemary Demi***

\$27.75 per guest

### ***Torte Milanese***

Served with a red pepper coulis. (No potato or rice)

\$15.75 per guest

### ***Roasted Stuffed Eggplant***

Served with a fresh tomato coulis.

\$15.75 per guest

## **ACTION STATIONS**

Action stations staffed by a chef may be combined with any lunch or dinner buffet for the additional per-guest charge noted below and a \$32.00 per hour chef charge.

### ***Carving Station***

Beef Tenderloin	In addition: \$10.15
Smoked Tri-Tip	In addition: \$8.50
Baked Ham	In addition: \$5.85
Roasted Turkey Breasts	In addition: \$5.85

### ***Quesadilla Station***

Ingredients including grilled chicken, bay shrimp or crab, shredded cheese, guacamole, fresh tomatoes and fresh salsa served between gourmet flour tortillas.

In Addition: \$7.95

### ***Pasta Station***

Ingredients including chicken, shrimp, Italian sausage, fire-roasted tomatoes, black olives, mushrooms, peppers, parmesan cheese and crushed red chili peppers tossed with two types of pasta and alfredo & marinara sauce.

In addition: \$7.95

## **BARBECUE & THEME DINNERS**

All barbecues and themes include beverages (coffee, iced tea and water). For barbecues cooked at your site, please add an additional \$32.50 charge per hour per chef. Barbecues for less than 50 guests will incur an additional \$159.00 grill charge.

### ***All American Barbecue***

Grilled hot dogs and hamburgers with buns

Grilled veggie burgers with buns

Baked beans

Potato chips

Condiment platter (lettuce, tomato, sliced red onion, pickle spears, mustard, mayonnaise, pickle relish and ketchup)

Choice of gourmet cookies or chocolate fudge brownies

\$12.25 per guest

### ***Barn Buster Barbecue***

Grilled marinated tri-tip steak & grilled chicken breasts

Grilled marinated portabello mushrooms

Monterey jack salsa with crispy tortilla chips

Tossed garden salad with assorted dressings

Red potato salad

Corn cobettes with butter

Freshly baked rolls and butter

Choice of chocolate cake or apple crisp

\$18.30 per guest

### ***Mexican Fiesta***

Carne or pollo asada (served with gourmet flour tortillas, fresh guacamole, fresh salsa, shredded cheese and sour cream)

Cheese enchiladas

Spanish rice & Charro beans

Tossed garden salad with tomatoes, jicama, black beans and corn (chipotle ranch and vinaigrette dressings)

Crispy tortilla chips and fresh salsa

Choice of Mexican brownies or Mexican wedding cookies

\$16.00 per guest

### ***Italian Feast***

Your choice of two pastas and three sauces (Meat sauce, hearty marinara sauce plain or with meatballs or sausage, alfredo, seafood mornay, sun-dried tomato or basil pesto)

Classic Caesar salad

Italian green beans

Freshly baked herb rolls

Tiramisu

\$16.00 per guest

### ***Comfort Foods Spread***

Fried Catfish and BBQ Chicken  
Macaroni and cheese  
Garlic mashed potatoes  
Collard Greens  
Coleslaw with vinaigrette dressing  
Freshly baked rolls and butter  
Choice of apple, cherry or blueberry pie  
\$16.00 per guest

### ***Asian Delight***

Chicken or beef and vegetable stir-fry  
Sweet-and-sour pork  
Fried or sticky rice  
Vegetarian spring rolls with hot mustard and sweet-and-sour sauce  
Sumi salad  
Choice of coconut macaroons or almond cookies  
\$16.00 per guest

## **DESSERTS**

### ***Custom Cakes***

Just choose the type of cake (Yellow, White, Marble, Chocolate), filling (Chocolate, Bavarian, peach, apple or strawberry mousse, Lemon or raspberry preserves or fresh berries) and icing (Butter Cream, Whipped Cream, Cream Cheese or Chocolate Ganache). Classic cakes (carrot, German chocolate and strawberry shortcake) are also available.

Full Sheet Cake (serves 60)	\$82.75
Half Sheet Cake (serves 30)	\$47.75
10" Round Cake (serves 16)	\$23.50

### ***Classic Cakes***

Cheesecake (10" Round Cake)	\$34.00
Cheesecake topped with fresh fruit (serves 70)	\$104.00
1/2 sheet (serves 35)	\$58.50

### ***Bakery Treats (per dozen)***

Gourmet Cookies	\$15.75 per dozen
Gourmet Chocolate Brownies	\$16.00 per dozen
Chocolate Eclairs, Cream Puffs, Napoleon Treats	\$27.60 per dozen
Ice Cream Sundae Bar with chocolate, vanilla and strawberry ice cream and assorted toppings.	
\$7.15 per guest (minimum 25 guests)	

Biscotti	\$14.75 per dozen
Rice Crispie Treats	\$14.60 per dozen
Lemon Bars	\$14.85 per dozen
3" Fresh Fruit Tarts	\$82.75 per dozen
Mini Petit Fours	\$29.75 per dozen
Chocolate-Dipped Strawberries	\$27.75 per dozen