

GRADUATION PARTY wenus





SENIORS RULE 13.95 Per Guest

ULTIMATE NACHOS CASSEROLE WITH CHEESE, REFRIED BEANS AND SALSA, POTATO SKINS WITH SOUR CREAM, CHEDDAR AND BACON SENIORS RULE HOT DOG BUFFET WITH TOPPINGS TO INCLUDE SAUTEED BELL PEPPERS, ONIONS AND GARLIC, COLE SLAW, SAUERKRAUT, CHILI, NACHO CHEESE, PEPPER JACK AND SWISS CHEESE. CONDIMENTS TO INCLUDE: DIJON MUSTARD, HORSERADISH, RELISH, KETCHUP AND SALSA.

THE GRADUATE BBQ 13.95 Per Guest 1/3 POUND GRILLED BURGERS, SERVED ON A SESAME SEED BUN. 2 OZ. ALL BEEF HOT DOGS SERVED ON POTATO ROLLS. ALL SERVED WITH SOUTHERN STYLE BAKED BEANS, CREAMY COLESLAW, OLD FASHIONED POTATO SALAD AND FRESH FRUIT SALAD OR WATERMELON SLICES.

CAP AND GOWN 14.95 Per Guest CHICKEN AND BEEF FAJITAS SERVED WITH CHAR GRILLED VEGETABLES, BLACK BEAN AND CORN SALAD, SPANISH RICE, PICO DE GALLO, SOUR CREAM AND GUACAMOLE, FRESHLY BAKED COOKIES AND FUDGY BROWNIES.

HONOR ROLL 16.95 Per Guest

MEXICAN 7 LAYER FIESTA DIP WITH TRI-COLOR TORTILLA CHIPS, BUFFALO CHICKEN TENDERS, SLIDERS AND MINT CHOCOLATE FOOTBALL BROWNIES

PROM COURT 16.95 Per Guest

FRIED MOZZARELLA BALLS WITH MARINARA SAUCE, COCKTAIL MEATBALLS YOUR WAY (BBQ, SWEDISH OR TZATZIKI SAUCE) ITALIAN ANTIPASTO PLATTER AND MINI CANNOLIS

VALEDICTORIAN 17.95 Per Guest

WINGS YOUR WAY (BUFFALO, TANDOORI, OR HAWAIIAN) MINI CRAB CAKES WITH REMOULADE, PULLED PORK BBQ SERVED WITH KAISER ROLLS, BAKED BEANS, HEARTY COLESLAW AND MINI APPLE PIES

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SENIOR SUPERLATIVE 17.95 Per Guest SMOKED CHICKEN QUESADILLAS, JALAPENO POPPERS, BEEF AND DARK BEER CHILE, BAKED MACARONI AND CHEESE AND ASSORTED DESSERT BARS.

CLASS PRESIDENT 18.95 Per Guest BEER MARINATED BRATWURST AND SAUSAGE SERVED WITH HOAGIE ROLLS, WHOLE GRAIN MUSTARD AND DILL PICKLE SPEARS, GERMAN POTATO SALAD, SAUERKRAUT AND GERMAN CHOCOLATE CAKE

THE FINALE BBQ 18.95 Per Guest

1/3 POUND GRILLED BURGERS, SERVED ON A SESAME SEED BUN. 2 OZ. ALL BEEF HOT DOGS SERVED ON POPPY SEED HOT DOG BUNS. MARINATED BREAST OF CHICKEN, PASTA PRIMAVERA SALAD, CLASSIC CAESAR SALAD, ASSORTED COOKIES AND BROWNIES, FRESH FRUIT SALAD AND WATERMELON SLICES. ADD BABY BACK RIBS FOR 6.95 PER GUEST.

DEANS LIST 21.95 Per Guest
CHILE RUBBED SHRIMP COCKTAIL, SOY MARINATED
FLANK STEAK, GRILLED CHICKEN BREAST, SPICY
SESAME NODDLE SALAD, BALSAMIC GRILLED
SEASONAL VEGETABLES.

PARTY DIPS

HOT SPINACH AND
ARTICHOKE DIP - 2.95 Per Guest
FRESH GUACAMOLE - 3.95 Per Guest
FIESTA DIP - 2.95 Per Guest
CREAMY CRAB DIP - 3.95 Per Guest

GRADUATION PARTY

platters





VEGETABLE CRUDITE 69.95

A DELICIOUS ASSORTMENT OF FRESH SEASONAL VEGETABLES SERVED CHILLED AND ACCOMPANIED BY OUR PEPPERCORN RANCH DRESSING OR ASIAN SOUR CREAM

MIDDLE EASTERN PLATTER 75.95

FRESHLY MADE BABA GHANOUSH, HUMMUS, TABBOULEH AND COUS COUS SURROUNDED BY LIGHTLY TOASTED PITA CHIPS.

DOMESTIC CHEESE PLATTER 84.95

A BEAUTIFUL DISPLAY OF DOMESTIC CHEESE INCLUDING WISCONSIN CHEDDAR, PROVOLONE, SWISS, AMERICAN AND MUENSTER. ACCOMPANIED BY FRESH BAGUETTE SLICES AND WATER CRACKERS.

MEDITERRANEAN MEZZE PLATTER 84.95

FEATURING STUFFED GRAPE LEAVES, FALAFEL, HUMMUS, OLIVES, PITA CHIPS AND MINI PITA POCKETS.

FRUIT AND CHEESE PLATTER 84.95

A BEAUTIFUL DISPLAY OF DOMESTIC CHEESES ACCOMPANIED BY A TEMPTING ARRAY OF SLICED FRESH SEASONAL FRUITS. SERVED WITH YOUR CHOICE OF RASPBERRY YOGURT OR HONEY YOGURT FOR DIPPING AND ACCOMPANIED BY FRESH BAGUETTE SLICES AND WATER CRACKERS.

SEASONAL FRUIT PLATTER 99.95

A TEMPTING ARRAY OF FRESH SEASONAL FRUITS SLICED AND SERVED WITH YOUR CHOICE OF RASPBERRY YOGURT OR HONEY YOGURT FOR DIPPING.

MEDITERRANEAN GRILLED VEGETABLES WITH AGED BALSAMIC DRIZZLE 113.95

FEATURING ZUCCHINI, SQUASH, PORTABELLA MUSHROOMS, CARROT, EGGPLANT, SWEET ONION, FENNEL, TRI COLOR PEPPERS, AND ASPARAGUS, SERVED ROOM TEMPERATURE.

ITALIAN ANTIPASTO PLATTER 113.95

AN AMAZING ASSORTMENT OF IMPORTED HAM, PROSCIUTTO, GENOA SALAMI AND PROVOLONE CHEESE, GARNISHED WITH PEPPER-ONCINI, ROASTED TOMATOES, ROASTED PEPPERS, IMPORTED OLIVES AND GRILLED ZUCCHINI, ACCOMPANIED BY FRESH BAGUETTE SLICES.

GRADUATION PARTY flatters



INTERNATIONAL CHEESE PLATTER 113.95

A TEMPTING SELECTION OF INTERNATIONAL CHEESES INCLUDING DUTCH GOUDA, DANISH HAVARTI, FRENCH BRIE, ITALIAN ASIAGO, DANISH BLUE, GRECIAN FETA, JARLESBURG AND CHEVRE. ACCOMPANIED BY FRESH BAGUETTE SLICES AND WATER CRACKERS.

GRILLED MESQUITE SALMON DISPLAY 325.00 SERVED ROOM TEMPERATURE, ADORNED WITH SEASONAL GRILLED VEGETABLES AND YOUR CHOICE OF PAPRIKA POTATO WEDGES OR GRILLED CORN ON THE COBB.

SNACK & SALAD 160.00

BUILD YOUR OWN SALAD, SNACK OR WRAP!
FEATURING A BOWL OF MIXED GREENS, YOUR CHOICE OF
BUFFALO CHICKEN PIECES OR GRILLED CHICKEN PIECES,
MINI TORTILLA WRAPS, CELERY AND CARROT STICKS,
BLUE CHEESE AND SPICY RANCH DIPPING SAUCES.

SUMMER ROLL TRIO PLATTER 99.00

FEATURING A TRIO OF SUMMER ROLLS TO INCLUDE: VEGETARIAN SUMMER ROLL WITH MIXED FIELD GREENS, GORGONZOLA CHEESE, FRESH RASPBERRIES AND A RASPBERRY BALSAMIC DIPPING SAUCE, VIETNAMESE SHRIMP SUMMER ROLL WITH PEANUT DIPPING SAUCE AND AN ASIAN CHICKEN SUMMER ROLL WITH SESAME GINGER DIPPING SAUCE.

GRADUATION BRUNCH PLATTER 125.00

AN ASSORTMENT OF MINI BAGELS AND A TRIO OF CREAM CHEESES TO INCLUDE: SMOKED SALMON, CHIVE, AND PLAIN CREAM CHEESES, SERVED WITH FRESH FRUIT SALAD AND YOUR CHOICE OF RASPBERRY FLAVORED HONEY FLAVORED GREEK YOGURT DIPPING SAUCES.

A SWEET ENDING 150.00

A VARIETY OF BITE SIZE CUPCAKES BY AMPHORA BAKERY INCLUDING: RED VELVET, CHOCOLATE AND VANILLA AND A VARIETY OF COOKIES TO INCLUDE: OATMEAL RAISIN, CHOCOLATE CHIP AND CHOCOLATE DECADENCE.

GRADUATION PARTY platters





BABY BACK RIBS - 18.95 Per Guest (PRICE BASED ON ONE FULL 1.5 LB. RACK)
FULL RACK OF RIBS SMOTHERED WITH OUR HOMEMADE BARBECUE SAUCE.

PINWHEEL PLATTER 45.00

ASSORTED PINWHEEL WRAPS TO INCLUDE HAM AND CHEESE, TURKEY AND CHEESE AND VEGETARIAN.

RASPBERRY BAKED BRIE - 48.95 Per Wheel an entire french brie wheel topped with fresh raspberry chutney and surrounded by a beautiful puff pastry blossom.

COCKTAIL MEATBALLS (100) - 76.95 Per Platter SERVED WITH YOUR CHOICE OF BARBECUE, SWEDISH OR TZATZIKI SAUCE.

FRIED CHICKEN SALAD - 89.95 Per Guest BOSTON LETTUCE TOPPED WITH CRISP FRIED CHICKEN, BLUE CHEESE, PLUM TOMATOES AND CHOPPED EGGS. YOUR CHOICE OF CREAMY RANCH OR BLUE CHEESE DRESSING.

BUFFALO CHICKEN TENDERS - 97.95 Per Platter BONELESS CHICKEN TENDERS WITH BUFFALO SEASONING, SERVED WITH BLUE CHEESE COLESLAW.

WINGS, WINGS, WINGS 175.00
WINGS MADE THREE WAYS: BUFFALO, TANDOORI AND
HAWAIIAN SERVED WITH CELERY STICKS AND BLUE CHEESE
DIPPING SAUCE.

MAPLE GLAZED VIRGINIA HAM 190.00 SERVED WITH HOMEMADE CRANBERRY CHUTNEY, HONEY MUSTARD, AND MINIATURE ARTISAN ROLLS.

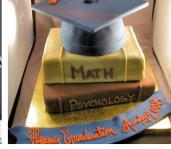
PEPPERCORN BEEF TENDERLOIN 289.50
THINLY SLICED AND SERVED WITH HORSERADISH CREAM,
MINI ROLLS, AND SEASONAL ROAST VEGETABLE GARNISH.

GRADUATION PARTY Dessetts











CUSTOM DESIGN CAKE

G 6 (Minimum 50 Servings)

G 10







G 11

G 12

G 16







G 15

G 14

G 2 Available in 1/4 Sheet to Full sheet Sizes.



G 1 Available in 1/4 Sheet to Full sheet Sizes.



Available in 7" to Full Sheet Cake Sizes.

GRADUATION PARTY Desserts











CUSTOM DESIGN CAKE

Edible Logo POPS

DESSERTS IN A GLASS







Grad Face POPS



Grad Hat Cookies

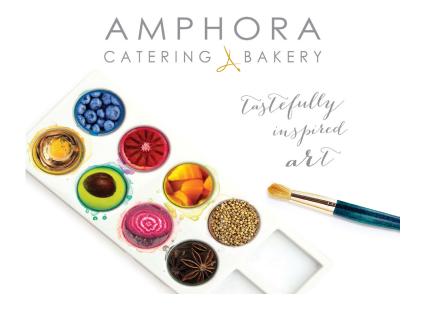


School Color Softee Cookies



HAND DECORATED & EDIBLE IMAGE COOKIES

CELEBRATE WITH



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