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The success of your function is important to us! In order to offer you a professional and personalized event, we ask that you review the policies outlined below. If we have left any questions unanswered, please feel free to contact our Catering Department.

**Quality, Convenience, and Service:** Whether your function is large or small, casual or formal, Classic Fare Catering will provide the finest service and food available. We look forward to extending our hospitality to you. We trust you will enjoy your dining experience here at St. Cloud State University Dining Services.

Our trained staff is qualified to assist you in every detail of your event. In addition to food, we can offer linens and decorations to add a special touch to your function. Collaborating with you, we will customize the event to meet your specific needs. If you have any unique requests, simply let us know and we will gladly accommodate you and your guests.

**Room Reservations:** Please contact the Atwood Scheduling Coordinator at (320) 308-4636 to make facility or room arrangements for your function. **All food and beverages served in the Atwood Memorial Center must be provided by Campus Dining Services.**

**Food and Beverage:** The prices quoted for functions include food and/or beverages and accompaniments at the time of the catered event. The quantities of food prepared is based on the guaranteed number of guests in ample amounts to ensure that all guests enjoy a selection of food.

**Guarantee:** An estimated guest count is required at the time that services are scheduled. A final guaranteed count must be provided to the Catering Office at least 3 business days prior to the event. You will be billed for the guaranteed number or the actual guest count, whichever is higher. As we take pride in pre-planning every detail of your event, adding guests to your party after your guaranteed count has been received may result in necessary menu or service revisions.

**Payment:** Any catering service approved for a university sponsored event can be billed through the appropriate on campus accounting procedure by indicating the account number to be charged. Sales tax will be added to each invoice unless we are provided with a copy of the tax exemption certificate prior to the event. Non-university sponsored events may require a deposit or credit card at time of booking to guarantee services.

**Delivery:** Event that are held on-campus, but outside of Atwood Memorial Center, will be charged a delivery fee. Events less than $50.00 will be assessed a $7.00 delivery charge. If the event is over $50.00, the delivery charge will be 15% of the total bill. Events that are not on-campus will be charged according to mileage.

**Pricing:** All prices in this brochure are a guideline. You must contact the Catering Office for proper pricing as pricing is subject to change depending on raw food cost.

**Cancellations:** In the event that services need to be cancelled, the catering office will charge for the food and labor costs incurred at the time of cancellation.
Food Quantities: A well planned event is a successful event. To make sure your event is successful it is essential that you have an accurate guest count, and report it to the Catering Office. Credit for unused portions including bottled beverages, juices, whole fruit, yogurt, etc. will not be given. Therefore, an accurate guest count will keep you from paying for items that were not required by your guests.

Perishable Food Policy: In adherence with local Health Department regulations, it is our strict policy that there will be no credit given or carry out of perishable food unconsumed at your event. Any food removed from the location of the event becomes the responsibility of the event holder.

Serviceware: All serviceware should remain at the original location of the event. Items removed must be returned to Campus Dining within three business days or a $15.00 charge will be assessed. Serviceware removed from the location and held by the event holder for an extended period of time may be liable for full replacement cost of these items.

Late Order Availability: In order to ensure the quality of your event, the Catering Office must have sufficient time in order to procure food and service personnel. Sufficient notification is defined as at least 3 business days for meals and at least 2 business days for refreshment setups. Events booked without sufficient notification will be subject to limited menu and service availability.

Linen and China Rental: Linens will be provided for tables to be used for food service and meal seating. Additional linen is available for the following charges.
Tablecloths $3.00/each
Skirting $20.00/each
Napkins $0.30/each

China and glassware for use at a remote location can be provided at an additional charge of $1.75 per person.

Dietary Considerations: Adjustments to menus can be made to accommodate special dietary needs. Please let the Catering Manager know if this will be necessary when you are booking your party.

Special Menu Requests: Classic Fare Catering is a full-service caterer. Should you require a customized menu, let us know. Our catering staff and chef will work with you to handle the arrangements. Please allow a minimum of two weeks to insure the availability of your special requests.

Specialty Decorations: Classic Fare Catering takes pride in making sure all of its events are professional. We will happily provide decorations for food service tables. Additional decorations or special requests such as themes, requested linen, fresh flowers, ice carvings, etc. are available at an additional charge.
**Husky Scramble**

Scrambled Eggs with Cheddar Cheese and Choice of Two Ingredients

- Ham, Bacon, Sausage, Peppers, Onions, or Mushrooms

Choose one from each category:

- Fresh Cut Fruit
- Banana Bread or Muffins
- O’Brien Potatoes or Home Fries

$8.50

**American Breakfast**

Scrambled Eggs

Choose one from each category:

- Fresh Cut Fruit (In Season)
- O’Brien Potatoes or Home Fries
- Bacon, Ham or Sausage Links

$8.75

**Saint Cloud State Breakfast**

Choose one from each category:

- Ham and Cheese Quiche, Quiche Lorraine, or Neopolitan Frittata
- Bacon, Ham or Sausage Links
- Banana Bread, Bagels, Muffins, Cinnamon Rolls, or Coffee Cake
- Fresh Cut Fruit

$8.95

**Croissant Break**

- Design Two Sandwiches with Cheese, Egg or Both and One Meat (Ham, Bacon or Sausage)
- Hashbrowns
- Fresh Cut Fruit

$6.95

**Classic Sack Breakfast**

- Jumbo Muffin (Blueberry, Lemon Poppyseed, Banana Nut, or Chocolate Chip)
- Whole Fruit
- Flavored Yogurt
- Bottled Juice

$5.95

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*All prices are per person.*

*All breakfast buffets include coffee, decaffeinated coffee, and fresh orange juice.*

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605-697-2582
From the Bakery (Priced by the dozen unless indicated)

Turnovers $12.00
  Apple or Cherry
Caramel Rolls $8.00
Assorted Donuts or Danish $7.00
Mini Muffins $7.00
Muffins $7.00
Jumbo Muffins $12.00
Scones $12.00
  White Chocolate Raspberry, Apple Cinnamon, Blueberry, or Cranberry Orange
Breads $8.50/loaf
  Banana, Pumpkin, Poppy Seed, or Cranberry
Bagels $12.00

Fruit
Whole Fruit $0.75/each

Breakfast Beverages
Java City Coffee $12.50/gallon
Coffee - Regular/Decaf $8.00/gallon
Hot Chocolate $8.00/gallon
Hot Apple Cider $9.25/gallon
Orange Juice $9.25/gallon
Apple Juice $9.25/gallon
16oz Bottled Juice $1.40/each
Hot Tea $0.55/per packet
Gourmet Hot Tea Service $1.15/per person
Bottled Soda $1.30/each
Bottled Water $1.00/each
Salads

Cobb
Spring mix and romaine tossed with smoked turkey, bacon, ham, and tomatoes topped with hard boiled eggs and blue cheese. Served with your choice of dressing.
$7.25 per person

Spring mix and romaine tossed with smoked turkey, bacon, ham, and tomatoes topped with hard boiled eggs and blue cheese. Served with your choice of dressing.
$7.25 per person

Sirloin Caesar
Grilled sirloin on a bed of romaine lettuce and Parmesan cheese tossed with green peppercorn ranch dressing.
$8.75 per person

Chicken Caesar
Grilled chicken breast served on a bed of romaine lettuce with red onion and Parmesan cheese.
$7.75 per person

Entrees

Ball Tip Sirloin
Tender sirloin with sauteed mushrooms and Yukon Gold potatoes.
$8.95 per person

Grilled Norwegian Salmon
Filet of salmon served over wild rice with a charred tomato and red pepper coulis.
$8.75 per person

Sandwiches

Chargrilled Lime Chicken
Lime marinated chargrilled chicken breast on a Kaiser roll with spicy mayo, lettuce, tomato, and Pepper Jack cheese.
$6.75 per person

Chicken Pesto
Sauteed breast of chicken with creamy pesto spread, tomato, and provolone cheese on focaccia.
$7.00 per person

Southwestern Chicken Melt
A marinated chicken breast grilled and topped with sauteed onion and peppers, melted swiss cheese, and cilantro ranch dressing.
$6.75 per person

Turkey Bacon Club
Sliced smoked breast of turkey layered with dressing, American cheese, bacon, lettuce, and tomato on marble rye.
$7.00 per person

Croissant Sandwich
Choose from turkey, ham or roast beef Topped with cheese, fresh lettuce, and tomato served with chips and cold pasta salad.
$6.50 a person

Dessert menu available upon request.
**Take your a la carte pizzas and add on:**

Brownies and Sodas $1.85 per person
Salad and Bread Sticks $2.50 per person

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**Classic Sack Lunch**

Choice of turkey, ham or roast beef with cheese, bag of chips, whole fruit, two cookies, and canned soda or water.

$6.75 per person

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**Pizzas**

Fresh Baked Pizza (16")
Cheese, Pepperoni, Canadian Bacon, Sausage, or Beef
$10.95 each
White, Veggie, or Meaty
$12.95 each

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**Lasagna**

Choice of lasagna (meat, cheese or veggie) served with tossed salad and garlic breadsticks.
Also choose from cookies or bars and lemonade or iced tea

$8.75 per person
### Light the Grill
- Sirloin Burger
- Hot Dogs or Brats
- Potato Chips
- Potato Salad
- Baked Beans
- Pickles, Lettuce, and Tomato
- Assorted Cookies
- Lemonade or Iced Tea

$8.50 per person
Add cheese slices for $0.75 per person.
Substitute bottled beverages for $1.40 per person.

### Classic BBQ
- BBQ Beef, Pork, or Chicken
- Marinated Cole Slaw or Potato Salad
- Potato Chips
- Baked Beans
- Pickle Slices
- Assorted Cookies
- Lemonade or Iced Tea

$8.75 per person
Substitute bottled beverages for $1.40 per person.

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**Available to groups of 12 or more.**
*Quick bars include iced tea, water (coffee upon request), and choice of cookies or bars.*

### Baked Potato
- Tossed Salad
- Baked Potatoes
- Choice of Two: Ham, Seasoned Ground Beef, Chili, or Cheese Sauce
- Steamed Broccoli
- Shredded Cheddar Cheese
- Chives
- Bacon Bits
- Butter and Sour Cream
- Garlic Cheddar Biscuits

$7.00 per person

### Nacho and Taco
- Tri-Colored Tortilla Chips
- Hard and Soft Taco Shells
- Seasoned Ground Beef
- Mexican Corn Salad
- Refried Beans
- Shredded Lettuce and Cheddar Cheese
- Nacho Cheese Sauce
- Jalapenos
- Black Olives
- Salsa and Sour Cream

$7.75 per person

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605-697-2582
Available to groups of 12 or more.
Cold buffets include iced tea, water (coffee upon request), and choice of cookies or bars.

**Deluxe Deli**
Choice of Two Breads:
Kaiser, Marble Rye, Croissant, Cottage White, 100% Whole Grain, White or Wheat Hoagie
Choice of Three Meats:
Turkey, Ham, Roast Beef, Salami, or Corned Beef
Choice of One Salad:
Tossed, Pasta Salad, Potato Salad, Marinated Coleslaw, or Marinated Vegetables
Swiss, American, and Provolone Cheeses
Lettuce, Tomato, and Pickle Spears
Potato Chips
$9.00 per person

**Soup and Salad**
Choice of Soup
Mixed Salad Greens
Salad Toppings:
Cherry Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar Cheese,
Bacon Bits, Julienne Ham and Turkey, Onions, and Croutons
Ranch and Italian Dressing
Breadsticks
$7.50 per person

**Soup and Sandwich**
Choice of Soup
Assorted Ham and Turkey Croissants with Cheese, Lettuce, and Tomato
Pickle Spears
Carrots and Celery with Dip
Potato Chips
$6.75 per person
**Mexican Fiesta**  
(Taco Salad)  
Fried Tortilla Bowls  
Seasoned Ground Beef  
Refried Beans  
Shredded Lettuce and Cheddar Cheese  
Diced Tomatoes  
Corn Relish  
Black Olives  
Salsa and Sour Cream  
$8.25 per person

**South of the Border**  
(Fajita)  
Warm Tortilla Shells  
Lime Grilled Chicken and Marinated Steak  
Grilled Onions and Peppers  
Shredded Lettuce and Cheddar Cheese  
Pico De Gallo  
Guacamole  
Sour Cream  
Refried Beans  
Poblano Rice  
$13.95 per person

**Trip to Italy**  
Tossed or Caesar Salad  
Choice of One Pasta:  
Cavatappi, Bow Tie, or Garlic Parsley Fettuccine  
Choice of Two Sauces:  
Marinara, Meat, Alfredo, or Creamy Pesto  
Choice of One Pasta Bake:  
Meat Lasagna, Creamy Vegetable Lasagna, or  
Eggplant Parmesan  
Garlic Breadsticks  
$9.50 per person

**The Roman**  
Italian Marinated Vegetable Salad  
Choice of One Pasta:  
Cavatappi, Bow Tie, or Garlic Parsley Fettuccine  
Marinara and Choice of Alfredo or Creamy Pesto Sauce  
Choice of Two Proteins:  
Grilled Chicken, Italian Sausage, Meatballs,  
Grilled Portobello, or Tofu  
Choice of Two Vegetables:  
Grilled Zucchini, Sauteed Peppers and Onions,  
Snow Peas and Carrots, Peas and Mushrooms,  
or Steamed Broccoli  
Garlic Breadsticks  
$12.50 per person

Available to groups of 12 or more.  
Theme buffets include iced tea, water, and coffee
Decorated cakes are available in chocolate, white, or marble with chocolate or white icing. Both cakes and cookies can be customized with your special message in a wide variety of colors.

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<thead>
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<th>Cake Type</th>
<th>Price/private</th>
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<tr>
<td>8 Inch Round Layered Cake</td>
<td>$15.00/serves 8-10</td>
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<tr>
<td>Quarter Sheet Cake</td>
<td>$15.00/serves 15-20</td>
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<tr>
<td>Half Sheet Cake</td>
<td>$25.00/serves 30-30</td>
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<tr>
<td>Full Sheet Cake</td>
<td>$40.00/serves 80-90</td>
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Priced by the dozen.

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<th>Dessert Type</th>
<th>Price/private</th>
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<td>Chocolate Cups with Mousse</td>
<td>$12.00</td>
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<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$12.00</td>
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<tr>
<td>Mini Cheesecakes</td>
<td>$14.50</td>
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<tr>
<td>Cream Puffs With Chocolate Sauce</td>
<td>$24.00</td>
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Small 20 Guests / Medium 40 Guests / Large 60 Guests

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<tr>
<th>Crudite / Fruit Type</th>
<th>Price/private</th>
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<tr>
<td>Vegetable Crudite with Dip</td>
<td>$20.00/$36.00/$50.00</td>
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<tr>
<td>Fresh Fruit Tray</td>
<td>$35.00/$50.00/$65.00</td>
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<tr>
<td>Sliced Cheese with Crackers</td>
<td>$25.00/$35.00/$55.00</td>
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<tr>
<td>Meat and Cheese with Crackers</td>
<td>$40.00/$55.00/$70.00</td>
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</table>
Fruit Pizza $15.00 /serves 8-10
Hummus with Pita Triangles $24.95 /serves 25-30
Black Bean and Corn Salsa $25.00 /serves 20-25
Bruschetta with Mozzarella, Tomato, Basil, & Balsamic Vinegar $25.00 /25 pieces
Mini Cream Puffs with Chicken Salad or Seafood Salad $30.00 /25 pieces
Mini Cream Puffs with Chicken or Seafood Salad $30.00 /25 pieces
Assorted Cold Canapes $50.00 /25 pieces
Shrimp Cocktail with Sauce $67.50 /25 pieces

Priced per 25 pieces.
Meatballs (BBQ or Sweet & Sour) $30.00
Chicken Drummies (Mild or Spicy) $30.00
Mini Chicken Cordon Bleu $30.00
Assorted Mini Quiche $42.00
Chicken Spring Rolls with Thai Dipping Sauce $42.00
Chicken Quesadillas with Salsa $42.00
Crab Rangoon $67.50
Beef Hibachi Skewer $67.50
Mushroom Puff Pastry with Fontina Cheese $67.50
Beef

Steak Au Poivre
Beef strip loin with a peppercorn crust served with a brandy and cream sauce.  
Market Price

Classic Prime Rib
Slow roasted prime rib of beef served with au jus.  
Market Price

Grilled Beef Tenderloin
Served with sautéed Shiitake mushrooms and a veal demi glaze. 
Market Price

Pork

Grilled Pork Chop
Served with a port wine and dried cherry reduction.  
$15.95 per person

Roasted Pork Loin
Served with a white wine and Dijon mustard veloute.  
$13.95 per person

Dinners include choice of salad, starch, and vegetable.  
Beverages include coffee, water, and tea.
### Chicken

**Chicken Saltimbocca**  
Chicken breast stuffed with prosciutto ham, herbs, garlic, and a blend of cheese.  
$13.95 per person

**Thai Chicken**  
Thai seasoned chicken breast served over coriander-basmati rice with coconut mild and spicy cashew sauce.  
$12.95 per person

**Chipotle Chicken**  
Chipotle seasoned chicken breast served over a black bean, roasted red pepper, and corn relish with a mango-jalapeno coulis.  
$12.95 per person

**Chicken Ratatouille**  
Grilled chicken breast served over mix of grilled eggplant, zucchini, bell pepper, and onion.  
$13.95 per person

### Seafood

**Norwegian Salmon**  
Served with a charred red bell pepper and tomato coulis.  
$16.95 per person

**Sesame Crusted Pacific Snapper**  
Served with a soy, sherry vinaigrette.  
$16.95 per person

**Mahi Mahi**  
Served with mango salsa and coconut rice.  
$16.95 per person

### Vegetarian

**Fried Tofu**  
Served over rice noodles with sauteed vegetables with a red curry and coconut milk sauce.  
$13.95 per person

**Tri Colored Cavatappi**  
Tossed with portobella mushroom, artichokes, sundried tomatoes, and red onion in a mushroom nage.  
$13.95 per person
Salads
Caesar Salad
Garden Salad
Spring Mix with Raspberry Vinaigrette
Spinach Salad with Honey Mustard Dressing

Starches
Wild Rice
Roasted Yukon Golds
Parsley New Potatoes
Steamed Baby Reds
Twice Baked Potato
Mashed Potatoes with Gravy
Baked Idaho Russets

Vegetables
Baby Carrots and Sugar Snap Peas
Grilled Squash and Zucchini
Country Green Beans
Broccoli Spears
Broccoli, Cauliflower, and Carrots
Spinach Souffle

Desserts
Additional $2.00 per person.
Cheesecake
Cream Puffs with Chocolate Sauce
Lemon Tart with Raspberry Sauce
Lemon Mist Cake
Carrot Cake
Available to groups of 12 or more.
All single entree buffets are accompanied by tossed salad, 
choice of one starch, one vegetable, and dinner rolls. 
Beverages include iced tea, water, and coffee.

Baked Herb Chicken  
Oven Roasted Turkey  
Chicken Kiev  
Chicken and Mushrooms  
Lasagna (Meat or Vegetable)  
Baked Salmon with Lemon and Caper Sauce  
Baked Ham  
Chicken Fried Steak with Country Gravy  
Sliced Roast Beef

$13.00 a person

Starches  
Rosemary Roasted Potatoes  
Coriander Jasmine Rice  
Wild Rice  
Herb Cous Cous  
Mashed Potatoes with Gravy  
Twice Baked Potato

Vegetable  
Broccoli, Cauliflower, and Carrots  
Green Bean Amandine  
Whole Kernel Corn  
Honey Glazed Carrots  
Broccoli Spears

Desserts  
Additional $2.00 per person.  
White Chocolate Mousse Cake  
Carrot Cake  
German Chocolate Cake  
Assorted Fruit Pies
Double entree buffets are served with your choice of two salads, one vegetable, one starch, and dinner rolls. Beverages include tea, water, and coffee.

**Entrees choose two**

**Pan Roasted Chicken** with Madeira and Cremini Mushroom

**Grilled Herb Chicken** served over Artichokes, Sundried Tomatoes, and Mushrooms

**Grilled Sirloin Steak** with Bordelaise Sauce

**Norwegian Salmon** with Tomato Basil Beurre Blanc

**Soy and Sweet Chili Glazed Tuna** with Sauteed Oriental Vegetables

**Roasted Pork Loin** with Apples and Sage

**Chef Carved Herb and Peppercorn Crusted Top Sirloin** Additional $4.00 per person

**Salads choose two**

Garden Greens (Dressing)
Caesar Salad
Spinach Salad
Marinated Vegetable Salad
Pasta Salad
Potato Salad
Creamy Coleslaw

**Starches choose one**

Mashed Potatoes with Gravy
Steamed New Potatoes
Baked Potato
Rice Pilaf
Wild Rice Medley
Twice Baked Potato

**Vegetables choose one**

Fiesta Corn
Green Bean Amandine
Peas with Mushrooms
Glazed Baby Carrots
Broccoli, Cauliflower, and Carrots

$15.00 per person
Nacho Bar
Available to groups of 12 or more.  $3.25 per person

Tri-Colored Tortilla Chips
Nacho Cheese Sauce
Salsa
Jalapenos

Build Your Own Sundae Bar
Available to groups of 25 or more.  $3.50 per person

Vanilla Ice Cream
Strawberry Topping
Chocolate Syrup
Crushed Oreos
Crushed Reeses Peanut Butter Cups
Mini M&Ms
Whipped Cream

Cookies
$4.50 per dozen
Chocolate Chip
Peanut Butter
Oatmeal Raisin
Sugar
M&M
Macadamia Nut
Double Chocolate

Brownies
$9.00 per dozen
Frosted
M&M
Mint
Peanut Butter

Bars
$9.00 per dozen
Fudge Nut
Lemon
Apple Orchard
Cherry Crumb
Rice Krispy Treat
Special K Bars

Snack Mixes
$15.00 serves 15-20 people
Pretzels
Traditional Snack
Chex Mix
Goldfish
Minimum of 10 people on all breaks.

Executive Coffee Break
Assorted Freshly Baked Cookies, Scones, or Bars
   Freshly Brewed Java City Coffee
   Assorted Gourmet Teas with Honey
   Half and Half, Sugar, and Sweetner
       Ice Water
   $5.50 per person

The Reception
Decorated Sheet Cake in Your Choice of Chocolate, White, or Marble
   Mixed Nuts
   Mints
   Fruit Punch
   $4.50 per person

Italian Soda Station
   Club Soda
   3 Torani Flavor Syrups
   Assorted Brownies and Mini Cakes
   $5.50 per person
Java City Coffee
$12.50 per gallon

Coffee and Decaffeinated Coffee
$8.00 per gallon

Hot Tea
$0.55 per packet

Fruit Punch & Lemonade
$8.00 per gallon

Iced Tea
$8.00 per gallon

Specialty Punch
$10.25 per gallon
Recipe requests charged accordingly.

Orange or Apple Juice
$9.25 per gallon

Bottled Juice
$1.40 each

Bottled Soda
$1.30 each

Hot Chocolate or Hot Apple Cider
$8.00 per gallon

Bottled Water
$1.00 each