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Please call or email us at
orders@houstoncatering.com
for all catering orders.

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Catering and Delivery by Voss Catering

At Voss Catering we are proud to offer you delicious, gourmet cuisine along with world-class service for your next corporate or social event. We can accommodate a variety of tastes and occasions with our array of featured packages and our wide-ranging menu of homemade entrées, garden-fresh salads, and delectable desserts. Whether you are coordinating a working lunch, looking to impress a potential client, or celebrating a big win, allow Voss Catering to make your event a pleasurable and a memorable one.

Voss Catering brings over 40 years of experience in the food service industry, including three premier local banquet halls in the heart of Houston. Voss Catering offers you great food and great service at great prices!

Breakfast Menu

All menus include plates & utensils. Individual boxes may be done by request at \$1.00 per person.

Healthy Start

Every item
is priced per person

Fruit Tray	\$3.75
Fruit and Cheese Tray <i>Fresh grapes and berries with Cheddar, Swiss, and Monterey Jack cheeses served with gourmet crackers.</i>	\$4.50
Whole Pieces of Fruit (Each) <i>Choose from Apples, Oranges, & Bananas</i>	\$2.00
Fruit Flavored Yogurt	\$2.25
Yogurt Parfait Bar <i>Vanilla yogurt served with fresh strawberries, blackberries, blueberries, and granola. Berries and granola will be served on the side. For Greek yogurt add \$1.00</i>	\$6.50
Oatmeal <i>Served buffet style or individually with blueberries, raisins, brown sugar, & milk on the side.</i>	\$5.75
Granola Bars	\$1.50

Breads & Pastries

New York Mini Bagels (1 Dozen) <i>(24 HOUR NOTICE REQUIRED) Assorted mini New York Bagels with 16 once of whipped cream cheese, butter, & jam. Choose between regular whipped cream cheese, scallion cream cheese, or for lox cream cheese add \$1.00</i>	\$19.00
New York Bagels (1 Dozen) <i>(24 HOUR NOTICE REQUIRED) Assorted large New York Bagels with whipped cream cheese, butter, & jam. Choose between regular whipped cream cheese, scallion cream cheese, or for lox cream cheese add \$1.00</i>	\$22.00
Add Nova Lox (Per Person) <i>Sliced smoked salmon.</i>	\$3.50
Scones (1 Dozen) <i>Assortment of Blueberry, Chocolate Chunk, or Brown Sugar Cinnamon. Served with continental butter and jam.</i>	\$24.00
Muffins (1 Dozen) <i>Assortment of Blueberry, Chocolate, or Banana Nut. Served with continental butter and jam.</i>	\$18.00
Assorted Mini Danishes (1 Dozen) <i>Varieties of Mini Cinnamon Swirl, Vanilla Crown, Raspberry Crown, Maple Pecan & Apple Conronet.</i>	\$18.00

Large Croissants (1 Dozen) <i>Served with continental butter and jam.</i>	\$36.00
Cocktail Croissants (1 Dozen) <i>Served with continental butter and jam.</i>	\$15.00
Breakfast Breads (Per Loaf) <i>Choice of zucchini bread, banana bread, or carrot bread.</i>	\$12.95
Donuts (1 Dozen) <i>A variety of chocolate iced, golden glazed, or sugar coated raspberry filled donuts.</i>	\$12.95
Mini Cinnamon Rolls (1 Dozen)	\$18.00
Assorted Mini Breakfast Pastries <i>Two pieces per person. Assorted muffins, croissants, and danishes.</i>	\$3.00

Continental Packages

Continental Breakfast <i>2 pieces per person. Small croissants, small muffins, an assortment of danishes, and whole and fresh fruit. For coffee add \$2.00 per</i>	\$6.50
American Breakfast <i>Mixed breakfast platter with small croissants, small muffins, an assortment of danishes, an assortment of breakfast bread, mini frittatas, and fresh fruit. For coffee add \$2.00 per</i>	\$7.50
Healthy Breakfast Buffet <i>Fresh fruit platter, scrambled egg whites, and turkey bacon served with whole wheat toast on the side with butter and jelly. Add two of the following to your egg whites: tomatoes, onions, bell peppers, spinach, and mushrooms. For coffee add \$2.00 per</i>	\$9.95
Voss Breakfast Buffet <i>Scrambled eggs, bacon, breakfast potatoes, and a mini bagel. Comes with continental butter and jelly.</i>	\$7.95
Voss Complete Breakfast <i>Choice of pancakes, french toast, or waffles served with eggs, choice of bacon or sausage and fresh cut fruit. Served with butter, syrup, and powdered sugar on the side. Choice of two ingredients to add to egg scramble are tomatoes, onions, bell peppers, spinach, and mushrooms.</i>	\$9.95
Platinum Breakfast Buffet <i>Includes fresh fruit, breakfast potatoes, bacon, sausage patties, pancakes with syrup on the side, and scrambled eggs. Add two of the following to your eggs: tomatoes, onions, bell peppers, spinach, and mushrooms</i>	\$12.00
Country Breakfast <i>Biscuits and gravy, scrambled eggs, bacon, sausage links, and hash browns. For coffee add \$2.00 per</i>	\$9.95

Substitute Turkey Bacon for Regular Bacon **\$1.00 per**

or

Substitute Turkey Sausage for Regular Sausage **\$1.00 per**

Breakfast Tacos, Sandwiches, and Kolaches

Breakfast Tacos (Each)	\$3.00
<i>Choice of bacon egg & cheese, sausage egg & cheese, potato egg & cheese, or a vegan friendly taco of black bean, pico de gallo, poblano pepper, & onions. All tacos are served with a freshly made hot sauce on the side.</i>	
Bacon, Egg, & Cheese Sandwich	\$5.95
<i>Served on choice of bread: croissant, biscuit, or a bagel.</i>	
Sausage, Egg, & Cheese Sandwich	\$5.95
<i>Served on choice of bread: croissant, biscuit, or a bagel.</i>	
Ham, Egg, & Cheese Sandwich	\$5.95
<i>Served on choice of bread: croissant, biscuit, or a bagel.</i>	
Veggie, Egg, & Cheese Sandwich	\$4.95
<i>Sautéed spinach and mushroom served on choice of bread: croissant, biscuit, or a bagel.</i>	
Egg & Cheese Sandwich	\$3.95
<i>Served on choice of bread: croissant, biscuit, or bagel.</i>	
Fried Chicken Biscuit Sandwich	\$4.95
Sausage Kolaches	\$2.50
Sausage & Cheese Kolaches	\$2.95

Breakfast Cooked on Site

(25 Person Minimum)

Omelet Station *Chef Required.*	\$12.00
<i>Comes with eggs, egg whites, cheddar cheese, mushrooms, onions, bell peppers, diced tomatoes, cilantro, jalapeños, spinach, ham, and bacon.</i>	
<i>An additional fee of \$150 will be added to your order.</i>	
Waffle and Pancake Bar *Chef Required.*	\$8.00
<i>Comes with fresh blueberries, fresh strawberries, whipped cream, and syrup.</i>	
<i>An additional fee of \$150 will be added to your order.</i>	
On Site Chef to Cook *Chef Required.*	\$150.00
<i>\$35.00 per hour after the initial 4 hours. Includes set-up, cook, and clean up of area.</i>	

A La Carte

Breakfast Potatoes <i>(10 Minimum)</i>	\$2.50
Hash Browns <i>(10 Minimum)</i>	\$2.50
Pancakes <i>(3 per person) (10 Minimum)</i> <i>Served with butter, syrup, and a seasonal fruit garnish.</i>	\$5.95
Belgium Waffles <i>(10 Minimum)</i> <i>Served with butter, syrup, and a seasonal fruit garnish.</i>	\$5.95
Challah French Toast <i>(10 Minimum)</i> <i>Served with butter, seasonal fruit garnish, and powdered sugar on the side.</i>	\$5.95
Bacon <i>(2 pieces) (10 Minimum)</i>	\$2.50
Sausage Links <i>(2 pieces) (10 Minimum)</i>	\$2.50
Sausage Patty <i>(2 pieces) (10 Minimum)</i>	\$2.50
Turkey Bacon <i>(2 pieces) (10 Minimum)</i>	\$3.00
Turkey Sausage <i>(2 pieces) (10 Minimum)</i>	\$2.95
Biscuits and Sausage Gravy <i>(2 pieces) (10 Minimum)</i>	\$2.95
Biscuits with Butter and Jelly <i>(2 pieces) (10 Minimum)</i>	\$2.75
Extra Cream Cheese and Butter	\$0.50
Scrambled Eggs <i>(2 eggs per person) (10 Minimum)</i>	\$3.25
Mini Frittatas <i>(3)</i> <i>Eggs, ham, and grated parmesan combined into a mini frittata.</i>	\$4.95
Vegetarian Frittatas <i>(3)</i> <i>Eggs, mushrooms and grated parmesan combined into a mini frittata.</i>	\$4.95
Whole Quiche <i>(Serves 6-8)</i> <i>Choice of vegetable, ham and cheese, or bacon and cheese quiche.</i>	\$16.00

Hors D'oeuvre Menu

Minimum of 20
Per Selection

Dips

Spinach and Artichoke Dip <i>Served with fresh tortilla chips.</i>	\$3.00
Mango Serrano Salsa <i>Served with fresh tortilla chips.</i>	\$2.00
Chili Con Queso <i>Served with fresh tortilla chips.</i>	\$3.95
Guacamole <i>Served with fresh tortilla chips.</i>	\$3.95
Roasted Garlic Hummus or Red Pepper Hummus <i>Served with pita chips.</i>	\$2.00
Black Bean & Corn Salsa <i>Black Bean and corn salsa with cilantro and lime. Served with tortilla chips.</i>	\$2.95
Dip Station <i>Includes guacamole, mango salsa, red salsa and white poblano queso. Served with tortilla chips and plantain chips.</i>	\$4.75

Stationary

Mediterranean Style Antipasto Display <i>Salami, Prosciutto, olives, artichoke hearts, and roasted red bell peppers.</i>	\$5.00
Domestic Cheeses with Cracker Display <i>Cheddar, Swiss, and pepper jack cubed and served with a variety of gourmet crackers.</i>	\$3.75
Super Premium Assorted Cheese Tray <i>Priced per person. Aged cheddar, swiss, pepper jack, Monterey jack, stilton blue saga, English port, baby buffalo, apricot walnut, smoked gouda, and dill havarti cheeses served with gourmet crackers.</i>	\$5.00
Cheeses, Crudites, Seasonal Fruits with Cracker Display	\$5.00
Seasonal Fruit Tray <i>Pineapple, grapes, honeydew, cantelope, strawberries & watermelon.</i>	\$3.75
Fresh Whole Fruit (2) <i>Apples, bananas, clementines, & grape clusters.</i>	\$3.00
Fruit Salad <i>Apples, bananas, grapes, pineapple, honeydew, cantaloupe, watermelon, and blueberries.</i>	\$4.00
Assorted Fruit and Cheese Tray <i>Fresh grapes and berries with cheddar, swiss, pepper jack and monteray jack cheeses. Served with gourmet crackers.</i>	\$4.25
Crudite Cups <i>Carrots and celery sticks with cherry tomatoes, served in individual cups with ranch dip.</i>	\$3.50
Vegetable Tray <i>Served with ranch dip.</i>	\$3.50
Fruit Kabobs <i>Fresh seasonal fruit served on a kabob.</i>	\$2.75

English Tea Sandwiches (2)	\$3.95
<i>An assortment of triangle cut sandwiches on assorted bread to include cranberry chicken salad, cucumber & cream cheese, Pimento cheese, egg salad, and baked salmon salad.</i>	
Deli Tea Sandwiches (2)	\$3.95
<i>An assortment of chicken salad, turkey, ham & roast beef on assorted breads.</i>	
Caesar Salad Endive Boats (2)	\$3.50
Baked Brie en Croute (Small) (Serves 8-10)	\$25.00
<i>Flaky puff pastry surrounds creamy baked brie with your choice of apricot or raspberry filling. Served with butter crackers.</i>	
Baked Brie en Croute (Medium) (Serves 20-25)	\$50.00
<i>Flaky puff pastry surrounds creamy baked brie with your choice of apricot or raspberry filling. Served with butter crackers.</i>	
Baked Brie en Croute (Large) (Serves 40+)	\$80.00
<i>Flaky puff pastry surrounds creamy baked brie with your choice of apricot or raspberry filling. Served with butter crackers.</i>	

Vegetarian

Bruschetta (5)	\$2.50
<i>Choice of traditional, apple walnut with bleu cheese, or Mediterranean that includes feta cheese, artichokes, kalamata olives, and red onions.</i>	
Tomato Caprese Skewers (2)	\$3.00
<i>Marinated mozzarella ball, cherry tomatoes, and fresh basil drizzled with a balsamic reduction.</i>	
Traditional Spanakopita (2)	\$4.00
Mini Tostada Planks (2)	\$3.75
<i>Refried black beans, sour cream, avocado, pico de gallo, and cilantro.</i>	
Avocado Spring Rolls (2)	\$4.00
<i>Served with a peanut sauce.</i>	
Spinach Stuffed Mushroom Caps (2)	\$3.50
<i>Stuffed mushrooms with spinach, seasoned breadcrumbs, sautéed garlic and onions, parsley, and parmesan cheese.</i>	
Stuffed Mushroom Caps (3)	\$4.00
<i>Mushroom caps stuffed with spinach and artichoke hearts in a lemon butter sauce.</i>	
Mac and Cheese Balls (1)	\$2.00
<i>Homemade macaroni and cheese balls baked with a creamy three cheese middle and crispy.</i>	
<i>Add sausage, bacon, or veggies for \$0.50</i>	
Mac and Cheese Bites (2)	\$3.00
<i>Homemade macaroni and cheese bites baked with a creamy three cheese middle and crispy.</i>	
<i>Add sausage, bacon, or veggies for \$0.50</i>	
Mini New Potato Cups (2)	\$2.50
<i>Choice of a creamy spinach, truffle mashed potato, loaded with sour cream/chives/bacon, or chopped BBQ.</i>	
Strawberry Brie Bites (2)	\$3.95
<i>Sliced strawberries topped on brie bite atop crostini, drizzled with honey.</i>	
Tempura Battered Asparagus Spears (3)	\$4.75
<i>3 spears of asparagus individually battered and fried. Dusted with parmesan cheese on the platter and served with a Serrano dipping sauce.</i>	
Grilled Baby Vegetable Skewers (1)	\$2.00
<i>Mini skewer with red and green bell peppers, zucchini, and red onion grilled with a balsamic reduction.</i>	

Jalapeno Poppers <i>(Per Dozen)</i>	\$18.00
<i>Jalapeño stuffed with a blend of creamy pepper jack cheese, breaded, and fried.</i>	
Portobello Mushroom Sliders <i>(1)</i>	\$2.50
<i>On mini bun with or without crumbled feta cheese.</i>	
Cheese Tortellini Skewers <i>(2)</i>	\$3.00
<i>Tri-color tortellini on each skewer. Served with alfredo sauce.</i>	
Roasted Vegetable Tort <i>(3)</i>	\$3.00
<i>Delicate butter flake crusts filled with savory roasted veggies.</i>	
Spinach and Goat Cheese Tartlets <i>(2)</i>	\$2.50
<i>Spinach and crumbled goat cheese mixed in a phyllo dough cup.</i>	
Spinach and Feta Phyllo Bites <i>(2)</i>	\$2.50
<i>Delicate puff pastry surrounds a savory blend of spinach, feta, and cream cheese with herbs.</i>	
Brussels Sprouts <i>(4)</i>	\$2.95
Butternut Squash Soup Shooters <i>(1)</i>	\$2.00
<i>Served in a shot glass with a small spoon.</i>	
Risotto Balls <i>(2)</i>	\$3.00
<i>Served with pesto sauce.</i>	
Poblano Taco Rolls <i>(2)</i>	\$4.00
<i>Fried bite sized rolled tortillas stuffed with manchego cheese and roasted poblano peppers.</i>	
Southwest Grilled Veggie Quesadillas <i>(2)</i>	\$3.00
<i>Bite sized, cone shaped and easy to eat. Served with guacamole, sour cream and serrano dip.</i>	
Herbed Cheese Canapes <i>(2)</i>	\$3.00
<i>Mini toasted baguette with herbed cream cheese spread and chive garnish.</i>	

Chicken

Buffalo Chicken Bites <i>(2)</i>	\$2.75
<i>Choice of hot or sweet chili served with a ranch dipping sauce.</i>	
Chicken Satay <i>(2)</i>	\$4.50
<i>Served with thai peanut dipping sauce.</i>	
Buffalo Wings <i>(3)</i>	\$3.95
<i>Choice of hot, lemon pepper or sweet chili, served with ranch.</i>	
Chicken Tenders <i>(2)</i>	\$3.25
<i>Choice of fried or grilled. Comes with a honey mustard dipping sauce.</i>	
Honey Sesame Chicken Skewers <i>(1)</i>	\$3.50
<i>Served with a Thai chili sauce.</i>	
Chicken Egg Rolls <i>(2)</i>	\$3.00
Chicken and Vegetable Pot Stickers <i>(2)</i>	\$3.00
<i>Served with soy sauce.</i>	
Mini Tostada Planks with Chicken <i>(2)</i>	\$4.50
<i>Refried black beans, sour cream, avocado, pico de gallo, and cilantro.</i>	

Southwest Chicken Quesadillas	\$3.50
<i>Bite sized, cone shaped easy to eat. Served with guacamole, sour cream & serrano dip.</i>	
Bacon Wrapped Chicken (2)	\$3.00
<i>Tender chicken breast chunks wrapped in bacon and baked until crispy with a teriyaki glaze.</i>	
Chicken Diablo (2)	\$3.50
<i>Tender chicken breast chunks with jalapeño and cheese wrapped in bacon and baked until crisp with a teriyaki glaze.</i>	
Chicken and Waffle Bites (2)	\$4.00
<i>Southern fried chicken bites on top of a mini waffle topped with maple syrup.</i>	
Pineapple and Chicken Teriyaki Skewer (2)	\$4.50
<i>Short skewer of marinated and grilled pineapple and tender white chicken meat.</i>	
Chicken Sliders (1)	\$3.00
<i>Choice of grilled or fried chicken breast served on a mini slider bun.</i>	
Chicken Apricot Tort (3)	\$3.50
<i>Pine nuts, feta, chicken, apricots, spices, and cream cheese.</i>	
Parmesan Crusted Chicken Skewers (2)	\$4.50
<i>Sprinkled with mozzarella cheese and served with a marinara dipping sauce.</i>	
Pecan Crusted Chicken Bites (2)	\$3.50
<i>Tender white chicken chunks dusted with pecan crust and baked to perfection.</i>	
Chili Lime Chicken Skewers (2)	\$4.50
<i>Served with a chili lime vinaigrette.</i>	
Grilled Pesto Chicken & Tomato Skewers (2)	\$4.50
<i>Skewered pesto chicken with grilled tomatoes.</i>	
Pistachio Crusted Chicken (2)	\$3.50
<i>Served on a skewer with garlic aioli and marinara for dipping sauces.</i>	
 <i>Beef, Pork & Lamb</i>	
Prosciutto Wrapped Asparagus (3)	\$3.50
<i>Served with a Serrano ranch dipping sauce.</i>	
Beef Satay (2)	\$5.50
<i>Served with thai peanut dipping sauce.</i>	
Meatballs (3)	\$4.00
<i>Choice of smoky bacon-bourbon or marinara sauce.</i>	
Hawaiian Beef Skewers (1)	\$2.75
<i>Tender marinated beef chunks, pineapple and red bell pepper, skewered, grilled, and then brushed with a teriyaki glaze.</i>	
Sausage Stuffed Mushrooms (2)	\$4.00
<i>Stuffed mushrooms with sausage, seasoned breadcrumbs, sautéed garlic and onions, parsley, and parmesan cheese.</i>	
Mini Beef Tenderloin Sliders (1)	\$3.50
<i>Served with a creamy horseradish sauce.</i>	
BBQ Brisket Slider (1)	\$3.00
<i>Comes with chopped onions, pickles, and BBQ sauce.</i>	
Pulled Pork Slider with Slaw (1)	\$3.00
<i>Mini slider with slow roasted pulled pork served with a side of sweet cole slaw and BBQ sauce.</i>	

Burger Sliders (1) <i>Hamburger sliders with shredded cheddar on half.</i>	\$3.00
Mini Beef Tenderloin Duxelles (2)	\$4.00
Miniature Quiche (4) <i>Variety of quiche: Florentine, ham and cheese, vegetable, or bacon and cheese.</i>	\$3.75
Beef Empanadas (2) <i>Served with a cilantro ranch dipping sauce.</i>	\$5.00
Beef Tenderloin Chimichurri (2) <i>Perfectly cut beef tenderloin grilled to perfection and dressed with chimichurri sauce.</i>	\$5.50
Franks in a Blanket (2) <i>Served with a bacon mustard sauce.</i>	\$2.50
Porchini Crusted Beef Tenderloin (2) <i>Marinated in a truffle butter sauce.</i>	\$5.50
Beef Marsala Bites (2) <i>Bite size marinated beef tenderloin skewered with mushrooms sautéed in a marsala wine sauce.</i>	\$5.50
Bourbon Braised Beef Skewers (2) <i>Beef tenderloin braised in a bourbon sauce. Served on a skewer.</i>	\$5.50
Southwest Beef Quesadillas (2) <i>Bite sized, cone shaped, easy to eat. Served with guacamole, sour cream and serrano dip.</i>	\$4.00
Braised Beef Short Rib Bites (2) <i>Braised short ribs in a burgundy glaze topped on a crunchy rosotto Cahe.</i>	\$5.00
Lollipop Lamb Chops (1) <i>Served with chuntesy sauce.</i>	\$6.00
Mini Tostade with Beef (2) <i>Refried black beans, sour cream, avocado, pico de gallo & cilantro.</i>	\$4.00

Seafood

Shrimp (3) <i>Choice of fried, cold boiled, blackened, or coconut with a Thai chili sauce.</i>	\$6.00
Mini Crab Cakes (2)	\$5.00
Smoked Salmon Canapes (2)	\$4.00
Bacon Wrapped Scallops (2) <i>Tender scallops wrapped in bacon and baked to perfection. Brushed with a teriyaki glaze.</i>	\$5.00
Crab Stuffed Mini Portobello (3)	\$4.50
Dill Salmon Salad on Cucumber Rounds (2)	\$3.50
Bite Size Tempura Lobster Medallions (2) <i>Bite size morsels of lobster flash fried in tempura batter to golden perfection. Served with a Thai chili sauce.</i>	\$6.00
Blue Crab Beignets (2) <i>Jumbo lump crabmeat mixed with mascarpone and chives then deep fried.</i>	\$5.50

Savory Cheesecakes

Pest Pine Nut Cheesecake (Small-Serves 10)	\$20
<i>Served with cucumber slices and crackers.</i>	
Pest Pine Nut Cheesecake (Medium-Serves 25)	\$40
<i>Served with cucumber slices and crackers.</i>	
Pest Pine Nut Cheesecake (Large-Serves 50)	\$60
<i>Served with cucumber slices and crackers.</i>	
Sundried Tomato & Basil Cheesecake (Small-Serves 10)	\$20
<i>Served with cucumber slices and crackers.</i>	
Sundried Tomato & Basil Cheesecake (Medium-Serves 25)	\$40
<i>Served with cucumber slices and crackers.</i>	
Sundried Tomato & Basil Cheesecake (Large-Serves 50)	\$60
<i>Served with cucumber slices and crackers.</i>	
Mexican Savory Cheesecake (Small-Serves 10)	\$20
<i>Delicious round of triple cheeses with chilies, sour cream, tomatoes and green onions. Served with tortilla chips.</i>	
Mexican Savory Cheesecake (Medium-Serves 25)	\$40
<i>Delicious round of triple cheeses with chilies, sour cream, tomatoes and green onions. Served with tortilla chips.</i>	
Mexican Savory Cheesecake (Large-Serves 50)	\$60
<i>Delicious round of triple cheeses with chilies, sour cream, tomatoes and green onions. Served with tortilla chips.</i>	
Smoked Salmon Cheesecake (Small-Serves 10)	\$40
<i>Served with cucumber slices and crackers.</i>	
Smoked Salmon Cheesecake (Medium-Serves 25)	\$60
<i>Served with cucumber slices and crackers.</i>	
Smoked Salmon Cheesecake (Large-Serves 50)	\$80
<i>Served with cucumber slices and crackers.</i>	

Entrées

All chicken, beef, pork, seafood, and vegetarian entrées are served with rolls & butter and choice of two sides.

Side choices are: Saffron Rice, Herbed Rice, Cilantro Lime Rice, White Rice, Jambalaya Rice, Fried Rice, Sautéed Spinach, Sautéed Green Beans, Green Beans Almandine, Roasted Corn, Asparagus, Steamed Broccoli, Mixed Vegetables with Brussels Sprouts, Grilled Vegetables, Garlic Mashed Potatoes, Parmesan Mashed Potatoes, Honey Pecan Whipped Sweet Potatoes, Roasted Red Potatoes, Mushroom Risotto, Vegetable Risotto, Vegetarian Black Beans, Pasta Aglio Olio, Mac & Cheese, Red Beans with Andouille Sausage, Loaded Baked Potato Casserole, Fettuccine Alfredo, and Linguine with Tomato Cream Sauce.

Minimum of 5
Per Selection

Chicken

Rosemary Roasted Chicken	\$10.45
<i>Whole farm raised chicken rubbed with our special rosemary seasonings and roasted to perfection.</i>	
Lemon Whole Chicken	\$10.45
<i>Chicken or chicken breast marinated in our house favorite seasonings and herbs.</i>	
Oven Baked Chicken	\$10.45
<i>Herb crusted Quartered chicken marinated in our house favorite seasonings and baked.</i>	
Stuffed Chicken Breast	\$10.95
<i>Whole chicken breast stuffed with mozzarella cheese, spinach, bell pepper, garlic, baked, and then topped with a light pesto.</i>	
Chicken Marsala	\$10.45
<i>Tender chicken breast with a plum mushroom and Marsala wine sauce.</i>	
Fried Chicken Tenders	\$10.45
<i>Served with honey dijon dressing.</i>	
Southern Fried Chicken	\$10.45
<i>Whole chicken cut up, seasoned, breaded, and deep fried southern style. Serves 2 pieces per person.</i>	
<i>Additional piece of fried chicken add \$2.00</i>	
Marinated Creole Grilled Chicken	\$10.45
<i>Chicken breast marinated in our special creole seasoning, grilled, and topped with sautéed onions.</i>	
Teriyaki Sesame Chicken	\$10.45
<i>Teriyaki marinated chicken sautéed and topped with sesame seeds. Served with white rice and sautéed mixed vegetables.</i>	
Garden Chicken	\$10.45
<i>Grilled chicken breast topped with a sauce of diced zucchini, squash, spinach, onions, and bell peppers.</i>	
<i>Served with white rice and a house salad.</i>	
Grilled Chicken Breast	\$10.45
<i>Lightly seasoned tender grilled chicken breast.</i>	
Mediterranean Chicken	\$10.75
<i>Seared chicken breast topped with kalamata olives, green olives, freshly diced tomatoes, and sprinkled with fresh feta cheese.</i>	
Voss General Tso Chicken	\$10.95
<i>Served with steamed rice and egg roll.</i>	

Chicken Parmigiana	\$10.45
<i>Parmesan crusted scallopini chicken breast topped with marinara sauce and mozzarella cheese.</i>	
Chicken Cacciatore	\$10.45
<i>Pan seared chicken breast with a medley of yellow & green bell peppers sautéed with fresh tomatoes, mushrooms, and red onions.</i>	
Chicken Picatta	\$10.45
<i>Lightly breaded and pan seared chicken breast in a white wine lemon sauce with capers.</i>	
Voss Chicken	\$10.45
<i>Lightly breaded and pan seared chicken breast in a white wine lemon sauce with quartered artichokes.</i>	
Chicken Rollatini	\$10.95
<i>Chicken breast stuffed with spicy Italian sausage, chopped celery, carrots, onions, a mixture of cheeses and topped with a white wine lemon butter sauce.</i>	
Bayou Chicken	\$10.95
<i>Cajun andouille rice stuffed chicken breast topped with a creamy creole sauce.</i>	
Chicken Florentine	\$10.45
<i>Marinated chicken breast stuffed with fresh spinach, herbs and ricotta cheese. Topped with a spinach cream sauce.</i>	
Chicken Chardonnay <i>(Client Favorite!)</i>	\$10.45
<i>Grilled chicken breast topped with our chardonnay and sliced mushroom sauce.</i>	
Chicken Scaloppini	\$10.45
<i>Lightly seared chicken breast with mushrooms, artichoke hearts, and capers in a lemon wine sauce.</i>	
Tuscan Chicken <i>(Very Heart Healthy!)</i>	\$10.45
<i>Perfectly pan seared chicken topped with freshly diced tomatoes, chopped onion, artichoke hearts, and mushrooms.</i>	
Tuscan Butter Chicken	\$10.95
<i>Pan seared chicken cooked with cherry tomatoes, garlic, fresh herbs, heavy cream, parmesan cheese and baby spinach.</i>	

Beef

Beef Balsamic	\$13.25
<i>Balsamic marinated strips of sirloin sautéed with garlic and sun dried tomatoes.</i>	
Beef Rollatini	\$10.45
<i>Handmade seasoned ground beef stuffed with provolone cheese, sun dried tomatoes, spinach, garlic, and basil. Topped with a pomodoro sauce.</i>	
Momma's Meatloaf	\$9.25
<i>Traditionally seasoned ground meat baked to perfection and topped with a pomodoro sauce.</i>	
Beef Marsala	\$13.25
<i>Tender beef medallions sautéed and smothered with a plum mushroom and Marsala wine sauce.</i>	
Grilled Beef Tenderloin	\$17.95
<i>Seasoned grilled beef tenderloin cooked medium rare with Au Jus & horse radish sauce.</i>	

Peppercorn Beef Tenderloin	\$13.95
<i>Sliced tenderloin with a creamy peppercorn sauce. Served with mushroom risotto, grilled broccoli, rolls & butter.</i>	
Beef Stuffed Bell Pepper	\$10.25
<i>Bell Pepper stuffed with ground beef mixed with fresh garlic, tomatoes, cilantro rice, parmesan cheese and bread crumbs.</i>	
Teriyaki Sesame Beef	\$13.25
<i>Teriyaki marinated steak strips sautéed and topped with sesame seeds served with white rice and sautéed mixed vegetables.</i>	
Pot Roast	\$11.95
<i>Seasoned chuck roast cooked and served with potatoes, carrots, celery, onions, and bell peppers.</i>	
Chopped Steak with Mushrooms	\$9.95
<i>Grilled ground sirloin patty topped with sautéed onions, mushrooms, and brown gravy.</i>	
Prime Rib Carving Station (30 person minimum) <i>*Attendant Required*</i>	\$19.95
<i>Prime rib served medium rare on site. Includes a creamy horseradish sauce and au jus sauce.</i>	
Bourbon Braised Beef	\$13.25
<i>Very tender! Beef fillet with a bourbon sauce.</i>	
Chimmichuri Beef	\$13.25
<i>Very tender! Flat iron steak topped with a fresh chimmichuri sauce.</i>	
Braised Short Ribs	\$15.95
<i>Braised short ribs in burgundy glaze.</i>	
New York Strip Steak	\$18.95
<i>8 ounces certified lean. Topped with mushrooms.</i>	

Pork

Pork Limone	\$10.25
<i>Pork cutlets in a white wine lemon sauce with capers.</i>	
Grilled Pork Chops	\$10.25
<i>One 8 ounce center cut pork chops.</i>	
Southern Pork Chops	\$10.95
<i>One 8 ounce center cut seasoned grilled tender pork chops smothered in sautéed onions, mushrooms & brown gravy.</i>	
Pork Tenderloin	\$10.25
<i>Grilled pork tenderloin glazed with our sweet and zesty citrus marmalade sauce.</i>	
Pork Marsala	\$10.25
<i>Tender pork medallions sautéed and smothered with a plum mushroom and Marsala wine sauce.</i>	

Seafood

Grilled Salmon	\$15.00
<i>Grilled salmon fillet topped with lemon and basil sauce.</i>	
Rosemary Salmon	\$15.00
<i>Salmon fillet rubbed with olive oil and rosemary seasoning and baked to perfection.</i>	
My-O-Mahi Mahi	\$14.95
<i>Grilled mahi mahi fillet topped with shrimp and a cream sauce.</i>	
Grilled Shrimp	\$13.75
<i>Large gulf shrimp seasoned and grilled. Serves 6 pieces per person on a skewer.</i>	
Louisiana Catfish	\$10.95
<i>Catfish fillets with your choice of grilled creole seasoned or Cajun fried golden-brown.</i>	
Tilapia	\$10.95
<i>Choice of seasoned grilled tilapia, panko crusted chili lime tilapia, or Mediterranean baked tilapia.</i>	
Tuscan Butter Salmon	\$16.00
<i>Pan seared salmon with cherry tomatoes, garlic, fresh herbs, heavy cream, parmesan cheese and baby spinach.</i>	

Vegetarian

Stuffed Bell Pepper	\$9.95
<i>Bell Pepper stuffed with chopped mushrooms fresh garlic, oats, parmesan cheese and bread crumbs.</i>	
Cauliflower Steak	\$12.50
<i>Grilled seasoned cauliflower steak, served with herbed rice and sautéed squash.</i>	
Balsamic Portabella Mushroom (5 Minimum)	\$9.95
<i>Balsamic marinated portabella mushrooms sautéed with garlic and sun-dried tomatoes. Served with rolls, butter and choice of two sides.</i>	
Portabella Marsala (5 Minimum)	\$9.95
<i>Portabella mushroom sautéed and smothered with a plum mushroom and Marsala wine sauce. Served with rolls, butter and choice of two sides.</i>	
Stuffed Portabella	\$9.95
<i>Stuffed with spinach, mozzarella, saffron rice. Served with house salad.</i>	

Pasta All pasta entrées are served with your choice of salad and garlic bread.

Vossta Pasta	\$9.95
<i>Large elbow mac tossed with sautéed Italian sausage, olive oil, garlic, basil, and pomodoro sauce.</i>	
Creamy Pasta Primavera	\$8.95
<i>Penne pasta tossed in alfredo sauce with zucchini, squash, red and green peppers, sun dried tomatoes, and spinach.</i>	
<i>Chicken or Italian sausage add \$2.00 per</i>	
<i>Shrimp add \$4.00 per</i>	
Creamy Pesto Pasta	\$9.95
<i>Linguine pasta tossed with grilled asparagus, roasted garlic, grilled chicken, and finished in a creamy pesto sauce.</i>	
<i>Sub Italian sausage or shrimp add \$2.00 per</i>	
Southwestern Chicken Pasta	\$9.95
<i>Penne pasta tossed with sliced grilled chipotle chicken, roasted corn, black beans, diced tomatoes, cilantro, and a chipotle sauce.</i>	
Creole Pasta	\$12.95
<i>Penne pasta tossed with a lemon butter garlic sauce with grilled shrimp and andouille sausage sprinkled with red pepper flakes.</i>	
Roma Fresca	\$8.95
<i>Ziti pasta served with a homemade pomodoro sauce of fresh roma tomatoes, sautéed with chopped garlic and spinach.</i>	
<i>Grilled chicken, Italian sausage, or eggplant add \$2.00 per</i>	
<i>Grilled shrimp add \$4.00 per</i>	
Baked Ziti	\$10.95
<i>Penne pasta mixed with diced tomatoes, feta cheese, kalamata olives, garlic, basil, spinach, and choice of chicken, Italian sausage, or eggplant. Topped with mozzarella cheese and baked to perfection.</i>	
Chicken Tetrazzini	\$9.95
<i>Perfectly grilled chicken tossed with ziti pasta, sautéed mushrooms, onions, and peas in a creamy alfredo sauce.</i>	
Spaghetti	\$8.95
<i>Spaghetti tossed in a tomato sauce.</i>	
<i>Add meatballs, meat sauce, or Italian sausage add \$2.00 per</i>	
<i>Shrimp add \$4.00 per</i>	
Fettuccine Alfredo	\$8.95
<i>Fettuccine pasta tossed in a creamy alfredo sauce.</i>	
<i>Grilled chicken or Italian sausage add \$2.00 per</i>	
<i>Grilled shrimp add \$4.00 per</i>	
Penne with Vegetables	\$8.95
<i>Penne pasta mixed with asparagus, mushrooms, broccoli, and garlic tossed in a tomato sauce.</i>	
Lasagna	\$9.95
<i>Traditional meat lasagna with ground beef, a blend of cheeses, and lasagna noodles.</i>	
Vegetable or Spinach Lasagna	\$8.95
Chicken Lasagna	\$9.95
<i>Traditional lasagna with shredded chicken, a blend of cheeses, and lasagna noodles.</i>	

Sides

White Rice	\$2.50	Pasta Aglio Olio	\$2.50
Cilantro Lime Rice	\$2.50	Fettuccine Alfredo	\$2.50
Saffron Rice	\$2.50	Linguine with Tomato Cream	\$2.50
Rice Pilaf	\$2.50	Mixed Veggies with Brussels Sprouts	\$2.50
Vegetable Risotto	\$2.50	Mac & Cheese	\$2.50
Mushroom Risotto	\$2.50	Fried Rice	\$2.50
Sautéed Green Beans	\$2.50	Dirty Rice	\$2.50
Roasted Corn	\$2.50	Loaded Baked Potato Casserole	\$2.50
Grilled Asparagus	\$2.50	Red Beans & Rice	\$2.50
Steamed Broccoli	\$2.50	Roasted Seasonal Veggies	\$2.50
Sautéed Cabbage	\$2.50	Grilled Veggies	\$2.50
Garlic Mashed Potatoes	\$2.50	Honey Pecan Whipped Sweet Potatoes	\$2.50
Roasted Red Potatoes	\$2.50	Vegetarian Black Beans	\$2.50
		House Salad	\$2.50

Salad

All half pans serve 10-12 people as sides. All full pans serve 20-25 people as sides.

Add grilled chicken \$2.00 on any entrée salad,

Add grilled salmon, grilled shrimp, or grilled beef tenderloin for an additional \$4.00 on any entrée salad.

Side Salad

\$3.25

Choose between the house salad, voss salad, greek salad, or caesar salad.

Chef Salad

Entrée - **\$8.45** Half Pan - **\$25.00** Full Pan - **\$50.00**

Heart of romaine lettuce and spring mix, tomatoes, cucumbers, red onion, bell peppers, and shredded cheddar cheese.

Choose from ranch, Italian, honey mustard, balsamic vinaigrette, and bleu cheese.

Texan Cobb Salad

Entrée - **\$9.45** Half Pan - **\$30.00** Full Pan - **\$60.00**

Heart of romaine lettuce and spring mix, tomatoes, bleu cheese crumbles, bacon, black olives, and a hardboiled egg.

Choose from ranch, Italian, honey mustard, balsamic vinaigrette, and bleu cheese.

Farm Salad

Entrée - **\$8.45** Half Pan - **\$25.00** Full Pan - **\$50.00**

Heart of romaine lettuce and spring mix, tomatoes, feta cheese, red onion, cucumbers, and a hardboiled egg.

Choose from ranch, Italian, honey mustard, balsamic vinaigrette, and bleu cheese.

Memorial Park Salad

Entrée - **\$9.45** Half Pan - **\$30.00** Full Pan - **\$60.00**

Heart of romaine lettuce mixed with spring mix, grapes, apples, raisins, candied walnuts, and feta cheese crumbles.

Choose from ranch, honey mustard, and bleu cheese.

House Salad

Entrée - **\$8.45** Half Pan - **\$25.00** Full Pan - **\$50.00**

Heart of romaine lettuce and spring mix, tomatoes, cucumbers, red onion, and bell pepper.

Served with your choice of dressing on the side.

Choose from ranch, Italian, honey mustard, balsamic vinaigrette, and bleu cheese.

Voss Salad

Entrée - **\$8.45** Half Pan - **\$30.00** Full Pan - **\$60.00**

Heart of romaine lettuce and spring mix, raisins, walnuts, bleu cheese crumbles, and mandarin oranges.

Served with a citrus vinaigrette dressing.

Meridian Salad

Entrée - **\$8.45** Half Pan - **\$30.00** Full Pan - **\$60.00**

Hearts of Romaine lettuce and spring mix, tomatoes, cucumbers, sliced strawberries and candied walnuts.

Greek Salad

Entrée - **\$8.45** Half Pan - **\$30.00** Full Pan - **\$60.00**

Mixed greens, tomatoes, cucumbers, red onions, feta cheese, kalamata olives

served with a homemade balsamic vinaigrette dressing.

Caesar Salad

Entrée - **\$8.45** Half Pan - **\$30.00** Full Pan - **\$60.00**

Heart of romaine lettuce, shredded parmesan, homemade croutons, and homemade caesar dressing.

Southwest Salad

Entrée - **\$9.45** Half Pan - **\$30.00** Full Pan - **\$60.00**

Mixed greens, diced tomatoes, roasted corn, black beans, cilantro, avocado,

topped with quest fresco and served with a creamy southwest dressing.

Bow Tie Pasta Salad

Half Pan - **\$30.00** Full Pan - **\$60.00**

Bow tie pasta tossed with artichoke hearts, kalamata olives, asparagus, sun dried tomatoes,

and roasted garlic tossed with a creamy pesto sauce.

Insalata Caprese

Half Pan - **\$40.00** Full Pan - **\$80.00**

Perfectly ripe diced tomatoes mixed with fresh mozzarella cubes and slices of red onion with a little shredded basil.

Voss' Bars, Boxed Lunches & Sandwich Platters

Voss' Bars

Salad Bar

\$11.25

Heart of romaine lettuce and spring mix, tomatoes, red onions, bell peppers, cucumbers, shredded cheese, celery, carrots, sunflower seeds, mandarin oranges, bleu cheese crumbles, and walnuts all served separately and served with a variety of dressings.

Choice of meats to add at no additional charge are grilled chicken, fried chicken tenders, catfish nuggets, and grilled tilapia.

Grilled beef medallions add **\$2.00 per**

Burger Bar

\$9.95

One half pound certified Angus burger. Served with mayo, mustard, lettuce, tomato, onions, pickles, and sesame buns. Cheese is also included. Please specify the amount of burgers you would like with the cheese melted on top. If not specified, we will put all cheese on the side. The burger bar is served with one side. Please specify your side choice and number of cheese burgers in the special instructions. Also, please note in special instructions if you would like to substitute the hamburger for a veggie black bean burger, turkey burger, or grilled chicken.

Voss Taco Salad Bar

\$11.25

Your choice of two meats, romaine lettuce, iceberg lettuce, pico de gallo, black beans, cheddar cheese, tomatoes, guacamole, sour cream, chips with green & red salsa, and queso.

Choice of meats: chicken fajita, beef fajita, slow roasted pork, ground beef, slow roasted shredded beef.

Pasta Bar (*Service Staff Required*)

\$8.95

Pasta prepared on site for guests. Pasta choices are penne, farfalle, or cheese tortellini, served with alfredo, marinara, and pesto sauce, diced tomatoes, & mushrooms.

Ham, or Chicken add **\$2.00 per**

Shrimp add **\$4.00 per**

Boxed Lunches

All sandwiches are served with your choice of side. Side choices are: chips, potato salad, or fruit cup. Add an extra side for \$2.00 extra.

All sandwiches are boxed and may be buffet style by request.

Voss Box

\$9.75

Comes with a variety of sandwiches, chips, and a cookie.

CEO Box

\$10.95

Comes with a variety of sandwiches, pesto pasta salad, fruit, and brownies or a cookie.

Tomato Mozzarella

\$9.75

Tomato, roasted red peppers, arugula, and mozzarella cheese drizzled with a balsamic vinaigrette dressing.

Roasted Veggie

\$9.75

Roasted red peppers, zucchini, mushrooms, Swiss cheese and a basil pesto spread served on a multigrain artisan hoagie.

Chicken and Swiss

\$9.95

Grilled chicken breast with sautéed spinach, onions, tomatoes, and topped with Swiss cheese on a multigrain artisan hoagie served with dijon mustard on the side.

Chicken Fried Chicken

\$9.95

Chicken fried chicken with tomatoes and pickles on a white artisan hoagie. Served with mayo packets.

Spicy Turkey	\$9.75
<i>Sliced peppered turkey breast on multigrain hoagie with pepper jack cheese, lettuce, roasted tomatoes, and Sriracha mayo on the side.</i>	
Smokey Meat	\$9.95
<i>Smoked ham and turkey on white artisan hoagie with dijon mustard, lettuce, tomato, onion, and pickles.</i>	
Ham and Swiss	\$9.75
<i>Smoked ham and Swiss cheese on a white artisan hoagie with lettuce, tomato, and mayo on the side.</i>	
Roast Beef	\$9.95
<i>Roast beef with melted provolone cheese, lettuce, tomato, and pickles on multigrain hoagie with horseradish mayo on the side.</i>	
Turkey and Swiss	\$9.75
<i>Turkey, Swiss cheese, lettuce, tomato, and mayo served on a white artisan hoagie.</i>	
Rachel's BLT	\$9.75
<i>Smoked bacon, provolone cheese, lettuce, tomato, and mayo served on white artisan hoagie.</i>	
Turkey, Bacon, and Avocado	\$9.95
<i>Turkey breast, bacon, avocado, and tomato on white artisan hoagie with mayo on the side.</i>	
Just Tuna	\$9.75
<i>Tuna salad with lettuce, tomato, and pickles on a large croissant.</i>	
Tuna Works	\$9.95
<i>Tuna salad with Swiss cheese, bacon, lettuce, and tomato on white artisan hoagie.</i>	
Pesto Chicken	\$9.95
<i>Grilled chicken sandwich with pesto mayo, mozzarella cheese, and sliced tomato on a white artisan hoagie.</i>	
Chicken Salad	\$9.75
<i>Chunks of chicken, celery, pecans, cranberries, and mayo with lettuce and tomato on croissant.</i>	
Why, Thank You Turkey	\$9.95
<i>Turkey, melted brie, spring mix, and cranberry mayo on the side of multigrain hoagie.</i>	
Voss Tasty Turkey	\$9.95
<i>Turkey, Swiss cheese, tomato, lettuce, mayo, and honey mustard on the side on a white artisan hoagie.</i>	

Desserts

Brownie	\$1.75	Tiramisu Whole (8-12 slices)	\$34.00
Lemon Bars	\$1.75	Slice	\$4.50
Blueberry Bars	\$2.00	Assorted Cookies	\$1.75
Pecan Bars	\$2.00	Chocolate Chip	Oatmeal Raisin
Cheesecake Whole (12 slices)	\$34.00	Sugar	Macadamia Nut
Slice	\$3.95	Fruit Tart	\$3.95
Toppings:		Mini Cannoli	\$2.50
Plain Jane	Chocolate	Mini Chocolate Cannoli	\$2.50
Strawberry	Turtle	Large Cannoli	\$4.00
Raspberry		Large Chocolate Cannoli	\$4.00
Cakes Whole (8-12 slices)	\$34.00	Cupcakes (Dozen)	\$27.00
Lemon Bundt Cake Slice	\$3.00	Whole Pie (8-10 slices)	\$27.00
Pound Cake	Chocolate Cake	Apple Pecan	Chocolaten
Carrot Cake	Italian Cream Cake	Lemon	Walnut
		Cherry	

Snack Menu

Every item
is priced per person

Fresh Fruit (10 Minimum) (2 pieces per person) <i>Whole fruit. Apples, bananas, clementines, and grape clusters.</i>	\$3.50
Seasonal Fresh Fruit Tray (10 Minimum) <i>Pineapple, grapes, honeydew, cantaloupe, and watermelon.</i>	\$4.00
Fruit Salad (10 Minimum) <i>Apples, bananas, grapes, pineapple, honeydew, cantaloupe, watermelon, and blueberries.</i>	\$4.00
Tropical Dried Fruit & Nut Blend (10 Minimum) <i>Served in individual bags: includes raisins, dried pineapple, dried mango, banana chips, coconut flavored yogurt almonds, whole almonds, whole cashews, orange flavored dried cranberries and coconut strips.</i>	\$2.00
Ball Park Peanuts (10 Minimum) <i>Old fashioned peanuts in a shell. Served in individual bags.</i>	\$2.00
Pub Mix (10 Minimum) <i>Served in individual bags. A savory blend of crunchy snacks.</i>	\$2.00
Pistachios (10 Minimum) <i>Served in individual bags.</i>	\$3.00
Roasted Almonds (10 Minimum) <i>Served in individual bags.</i>	\$3.00
Southern Style Nuts (10 Minimum) <i>Served in individual bags. Includes a blend of cashews, peanuts, almonds, and sesame sticks.</i>	\$3.00
Sweet N' Salty Mix (10 Minimum) <i>Served in individual bags. Includes peanuts, raisins, M&M's, almonds, cashews, and sunflower seeds.</i>	\$2.50
Pretzel Stix (10 Minimum) <i>Served in individual bags.</i>	\$2.00
Mini Pretzels (10 Minimum) <i>Served in individual bags.</i>	\$2.00
Peanut Butter Pretzels (10 Minimum) <i>Served in individual bags.</i>	\$2.00
Chex Mix (10 Minimum) <i>Served in individual bags.</i>	\$2.00
Hershey's Variety Pack (10 Minimum) <i>Kit Kat, Reese's Peanut Butter Cups, Hershey's Milk Chocolate Bars, and Hershey's Milk Chocolate Bars with Almonds. Served in individual bags.</i>	\$2.00
Mars Chocolate Variety (10 Minimum) <i>Snickers, Snickers Almond, Twix, 3 Musketeers, and Milky Way. Served in individual bags.</i>	\$2.00
Starburst/Skittles Variety (10 Minimum) <i>Served in individual bags.</i>	\$2.00
Assorted Dessert Bars/Cookies <i>Assorted brownies, lemon bars, pecan bars.</i>	\$2.00

Beverages

Assortment of Soda	\$1.50	Pink Lemonade (Gallon)	\$12.00
<i>Coke (12 oz. can)</i>		<i>Comes with 12 oz. cups and ice.</i>	
<i>Diet Coke (12 oz. can)</i>		Flavored Lemonade (Gallon)	\$13.00
<i>Sprite (12 oz. can)</i>		<i>Choice of Raspberry or Strawberry.</i>	
<i>Dr. Pepper (12 oz. can)</i>		<i>Comes with 12 oz. cups, sweetener, lemons, & ice.</i>	
<i>Diet Dr. Pepper (12 oz. can)</i>		Freshly Brewed Coffee (Gallon)	\$18.00
Bottled Water	\$1.50	<i>Regular or Decaf.</i>	
Ice Tea (Gallon)	\$12.00	<i>Comes with 10 cups, sweetener, creamer, & stirrers.</i>	
<i>Comes with 12 oz. cups, sweetener, lemons, & ice.</i>		Hot Chocolate (Gallon)	\$18.00
Flavored Tea (Gallon)	\$13.00	<i>Comes with 10 cups.</i>	
<i>Choice of Peach or Raspberry</i>		<i>Add mini marshmallows for \$4.50</i>	
<i>Comes with 12 oz. cups, sweetener, lemons, & ice.</i>		Hot Tea (Gallon)	\$18.00
Yellow Lemonade (Gallon)	\$12.00	<i>Comes with 10 cups, an assortment of tea bags, honey, and spoons.</i>	
<i>Comes with 12 oz. cups and ice.</i>			

Extra's

Disposable Chafing Dish		\$12.50
<i>Comes with one disposable chaffing dish, bottom pan, and 2 sternos.</i>		
2 Sternos		\$4.00
Full Service Catering – Staff for your event		<i>per hour per staff</i> \$30.00
<i>Stainless steel chaffing dishes, buffet table linens, & serving utensils.</i>		
Bar Package (Bartender Required)		<i>for 2 Hours</i> \$16.00
<i>Choice of 2 beers & 2 wines</i>		<i>for 3 Hours</i> \$19.00
<i>Served with Coke, Diet Coke, Sprite, bottled water, and clear plastic cups.</i>		<i>for 4 Hours</i> \$24.00

2 Hour Premium Bar	\$28	2 Hour Call Bar	\$22
<i>Grey Goose Vodka, Bombay Sapphire Gin, Jose Cuevo Gold Tequila, Crown Royal, Jack Daniels, Johnny Walker Black Scotch, Flor D Cana Rum, 2 beer & 2 wine selection, sodas, mixers, & bottled water. Plasticware Included.</i>		<i>Budlight, Miller light, Chardonnay, Merlot, Jim Beam bourbon, Seagram's 7, Smirnoff Vodka, Bombay Sapphire Gin, Bacardi Sliver Rum, Sauza Silver Tequila, Johnny Walker Red Scotch, assorted sodas, mixers, plasticware & bottled water.</i>	
		<i>One bartender per 75-100 guests required.</i>	