Eastern Washington University

Catering Menu

Event Planning
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101 Tawanka
University Dining Services
Operational Statement

Event Planning and Catering
are a division of Dining Services

We pledge to support the
development and
educational process by
providing nutritional food and
quality service at convenient times
and locations that promote
social interaction among students,
faculty and staff in a friendly
and inviting atmosphere.
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Event Planning and
EWU Dining Services

Thank you for selecting EWU Dining Services to oversee your event. Planning your event will be an enjoyable experience with the help of our staff. We guarantee we will treat each event, no matter how large or small, simple or elegant, as truly something special.

Please call (509) 359-6857 or visit us at our website: eventplanning.ewu.edu
Catering Office hours: 8 a.m.-5 p.m., Monday-Friday, 101 Tawanka Commons

Guarantees

Please schedule your event at least three weeks prior to the event date. While we can sometimes accommodate you with less lead time, sufficient notice allows us to schedule our production and staffing needs so that we may best serve you and our other clients. Confirm your final counts by contacting our Catering coordinator three *business days prior to the date of your function. As part of your guarantee, we need to know the following information to ensure that your event is a success:
1.) Location including: building name, room and event setup
2.) Your event schedule: Please identify timing on guest arrival, schedule of speakers, meal service time and any other details that can affect how and when we can serve your guests
3.) Your menu choices
4.) Attendance
5.) In the event you order less than the minimum, a $2-per-person charge will be assessed

Note (important): The number of guaranteed attendants will be charged even if fewer guests attend. In the event that no guarantee number is given, the estimated number as listed on the Event Confirmation form will be used. Should your guest count exceed expectations, you will be charged for additional guests.

Banquet/Meeting Rooms

Reserve banquet rooms and setup requirements by contacting EWU Scheduling at (509) 359-4249. Requests for room setups, including tables for the food service area, should be made with EWU Scheduling. Please allow two hours for clean up when reserving space. Should your room reservation requirements change, please contact the Scheduling Office.

Menus

Our Catering coordinator will be happy to discuss menus for particular occasions or dietary restrictions. Please allow for a seven-day advanced notification. Our menu offers a wide spectrum of palate pleasers sure to entice your guests!

*Business/working days are Monday-Friday
**Event Delay, Late Arrivals, Cancellations and No-shows**

In the event that your group will be arriving later than scheduled, please notify the Catering coordinator as soon as possible. We cannot be responsible for holding food longer than 15 minutes past the scheduled time of service unless previous arrangements have been made. Cancellations of a food service request must be made within two working days prior to the event. Should your group fail to arrive at the scheduled time, you will still be billed for the event.

**Gratuities**
EWU Catering Services does not accept tips/gratuities for services provided.

**Deposits**
Advance deposits are not accepted for Catering events.

**Payment**
University groups are required to submit a signed confirmation and the state-required Light Meals and Refreshment forms before the event date.

**Pick Up and Delivery**
For events on campus held outside of the PUB and Tawanka Commons, there is a $15 delivery charge. Deliveries for off-campus events or to the Spokane campus will be charged $25 to $100, depending on location.
To eliminate delivery charges, you may arrange for a pick up from University Dining Services (UDS). Organizations will be charged for any missing or damaged catering equipment or equipment not returned within 24 hours. The sponsoring organization and or individual will be held responsible for the equipment and its condition.

**Catering Equipment Rentals**
As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. Equipment may be rented from our department as arranged by the event hosted and our Catering coordinator.
Tablecloths are provided on food/beverage buffets and for served meals options. Please refer to the Rental Equipment page for more information.

**Special Details**
Our Catering coordinator can advise you on making arrangements for special decorations or equipment for your event or presentation.

**Liquor Policy**
Should you want beer or wine at your event, a $15 banquet permit is required. A UDS Catering server will be assigned to your event at $15 per hour.
Any event on EWU premises must be in compliance with the University Alcohol Policies. Additional information is available at http://www.ewu.edu/x4333.xml

**Removal of Food**
Due to food safety and liabilities associated with proper food handling, food may not be removed from the site of the event.
Minimum Order of 20 People

(Prices are based on per-person servings)

**Continental:**
- Assorted pastries including bagels with cream cheese, chilled juices, hot tea and gourmet coffee
  - $5.95

**Continental Breakfast Deluxe:**
- Assorted pastries, seasonal fruit, bagels, cream cheese, condiments, fruit juices, hot tea and gourmet coffee
  - $7.95

**Pancake Feed:**
- Two buttermilk pancakes with scrambled eggs and two link sausages served with butter, maple syrup, orange juice and gourmet coffee
  - $8.95

**French Toast Delight:**
- Two slices of French toast with scrambled eggs and grilled ham served with butter, maple syrup, orange juice and gourmet coffee
  - $8.95

**Served Breakfast:**
- Two-egg cheese omelet, grilled red potatoes, sliced hickory ham, fresh baked muffins, fresh fruit, chilled orange juice, hot tea and gourmet coffee
  - $9.95

**Gourmet Breakfast Buffet:** (Minimum order of 40 guests)
- Your choice of scrambled eggs or two-egg cheese omelet, grilled red potatoes, carved hickory ham, fresh baked pastries, specialty salads, juice bar, hot tea and gourmet coffee
  - $12.95
**Light Lunch Buffet**

Minimum Order of 25 People

**The Sandwich Connection:**  
Sandwich with Soup or Salad of the Day  
Delicious turkey breast, roast beef, deli ham and vegetarian sandwiches dressed with a variety of cheeses, lettuce and tomato on an assortment of breads, served with potato chips, pickle spears, cookies and choice of beverages  

$9.95

**Deli Buffet:**  
“Build Your Own Sandwich” with Soup or Salad of the Day  
Turkey, roast beef and ham sandwiches dressed with a variety of cheese slices, lettuce and tomato on an assortment of breads served with a fresh vegetable tray, cookies and choice of beverages  

$9.95

**Salad Bar Buffet:**  
Tossed Green Salad with Your Choice of Any Three *Salad Selections  
*Caesar, smoked turkey grape, Italian pasta, fresh fruit, chicken ramen, potato or chicken fiesta salad, served with a variety of rolls, cookies and choice of beverages  

$12.95

**Lunches To Go**

No Minimum Order

**Gourmet Box Lunch:**  
Deli Sandwich, Picnic Style or Wrap Style  

$8.25

* **Deli Style Croissant Sandwich** - Choice of turkey, roast beef, ham or fresh veggie with cheese, lettuce and tomato served with potato chips, pasta or potato salad, piece of fruit, brownie and your choice of pop or bottled water  
* **Picnic Style** - Two pieces of fried chicken, potato chips, pasta or potato salad, piece of fruit, brownie and choice of pop or bottled water  
* **Wrap Style** - Choice of chicken Caesar or turkey provolone wrap with potato chips, pasta or potato salad, piece of fruit, brownie and choice of pop or bottled water

**Eager Eagle Lunch:**  
Express Sandwich  
Turkey, roast beef or ham sandwich on fresh white or wheat bread with potato chips, piece of fruit, cookies and choice of pop or bottled water  

$5.95
Minimum Order of 20 People

*Served with your choice of potato or garden salad with house dressing, potato chips, cookies and choice of beverages*

**French Dip:**
- Tender slices of slow roasted beef on a fresh-baked French loaf, center cut, with hot au jus

**French Dip:**
- $10.95

**Teriyaki Chicken Sandwich:**
- Teriyaki glazed chicken breast with Swiss cheese, lettuce and grilled pineapple on ciabatta bread

**Teriyaki Chicken Sandwich:**
- $11.95

**Grilled Chicken Sandwich:**
- Seasoned chicken breast, lettuce, tomato and cucumbers on a sesame seed bun

**Grilled Chicken Sandwich:**
- $9.95

**Classic Cheeseburger:**
- 1/4 lb. beef patty with cheddar cheese, bacon, lettuce and tomato served on a sesame seed bun

**Classic Cheeseburger:**
- $8.95

**Garden Burger:**
- Garden burger patty with lettuce, tomato, cucumbers and ranch sauce served on a whole wheat bun

**Garden Burger:**
- $8.95

**Club Sandwich:**
- Triple-decker of turkey, ham, bacon, cheddar and Swiss cheese, lettuce and tomato on toasted thin white bread

**Club Sandwich:**
- $8.95

**Chicken Adobo:**
- Marinated with olive oil, lime juice, and fresh herbs topped with Swiss cheese, Canadian bacon, grilled pineapple and chutney mayo, served on a toasted foccacia bun

**Chicken Adobo:**
- $11.95
Minimum Order of 20 People

**Salad Entrees:**

*Each selection includes gourmet bread, cookies and choice of beverages*

- **Chicken Caesar Salad:** $11.95
  Romaine lettuce, marinated chicken, Parmesan cheese and croutons garnished with lemon wedges and creamy Caesar dressing

- **Traditional Chef Salad:** $10.95
  Julienne ham, turkey and cheddar cheese on a layer of salad greens garnished with hard-cooked egg and tomato wedges served with a choice of dressings

- **Tri-Salad Combination:** $12.95
  Smoked turkey grape, fresh fruit and crunchy pea salad served on a bed of leafy salad greens garnished with a tomato crown

- **Northwest Salmon Salad:** $14.95
  Smoked salmon filet served on a bed of salad greens, tender asparagus spears and baby red potatoes with raspberry vinaigrette dressing

- **Mandarin Chicken Salad:** $12.95
  Romaine lettuce tossed with marinated chicken and mandarin orange segments garnished with toasted almonds and sesame dressing

- **Fiesta Chicken Salad:** $12.95
  Chips and salsa appetizer complements the entrée of a crisp tortilla shell filled with shredded lettuce, char-grilled chicken, cheddar cheese, kidney beans, diced tomatoes and olives garnished with sour cream, guacamole and honey mustard dressing on the side
Minimum Order of 20 People

Each bowl includes tossed green salad with rolls, cookies and choice of beverage

Orange Chicken: $ 9.95
    Battered chicken with tangy orange sauce served over a bed of white rice

Chicken Pot Pie: $ 9.95
    Home-style chicken pot pie with puff pastry cap

Vegetarian Stir-Fry: $ 9.95
    Fresh vegetable medley with seasoned tofu served on a bed of white rice

Beef Burgundy: $ 9.95
    Thinly sliced beef strips with red wine and mushroom sauce served over a bed of bow-tie pasta

Mushroom Stroganoff: $ 9.95
    Hearty sour cream and mushroom sauce served over wide egg noodles

Alfredo: $ 9.95
    Fresh zucchini and mushrooms folded into a creamy parmesan-filled Alfredo sauce and served over penne pasta

For an additional $2 per person, choose from chicken Alfredo or seafood Alfredo
Minimum Order of 20 People

Each dinner includes a choice of salad, rolls, potato or rice selection, steamed vegetables, a dessert selection and a choice of beverages

Roasted Prime Rib: $21.95
10 oz. cut, medium cooked, drizzled with au jus and served with horseradish sauce on the side

Chicken Coq au Vin: $15.95
7 oz. chicken breast baked with mushrooms, pearl onions, bacon and herbs

Roasted Pork Loin: $15.95
Slow roasted pork loin thinly sliced with rosemary seasoning and honey mustard sauce on the side

Maple Glazed Northwest Salmon: $19.95
7-8 oz. filet baked and finished with maple glaze

Garlic Basil Shrimp: $17.95
Shrimp simmered in a garlic and basil sauce served over penne pasta and French bread on the side (this does not include a potato or rice selection)

Garlic Basil Veggies: $12.95
Fresh vegetables sautéed in a garlic and basil sauce served over penne pasta and French bread on the side (this does not include a potato or rice selection)

Salad Selections:
- Tossed green,
- Caesar or
- classic field green

Potato Selections:
- Garlic whipped,
- roasted baby red or
- baked Idaho russet with condiments on the side

Rice Selections:
- Steamed white rice,
- rice pilaf or
- wild rice

Dessert Selections:
- Deep-dish apple or cherry pie,
- gourmet cheesecake,
- chocolate mint brownies,
- iced carrot cake, chocolate
- raspberry torte or
- strawberry shortcake
Eastern’s Favorites

Lunch or Dinner
(Price Per Person)
Minimum of 20 People

Each entrée includes tossed green salad, fresh bread, choice of desserts and beverages

Penne Pasta Plate: $10.95
Penne pasta with your choice of Italian meat sauce, classic Alfredo or marinara

Meat Lasagna: $12.95
Layers of delicious pasta with homemade meat sauce and a fresh assortment of gourmet cheeses

Vegetarian Lasagna: $12.95
Layers of delicious pasta with portabella white wine sauce and a fresh assortment of gourmet cheeses

Grilled Ribs: $15.95
¾ lbs. longhorn pork ribs smoked to perfection with roasted red potatoes and corn

Mediterranean Grilled Chicken: $14.95
Chicken breast filet marinated in fresh herb olive oil with wild rice and roasted vegetables

Chicken Dijon $12.95
Baked chicken breast in creamy Dijon wine sauce, served with rice pilaf, seasonal vegetables, salad and dessert

Dessert Choices
Gourmet brownies, carrot cake, lemon cake or chocolate cake
Pub Grub

Lunch or Dinner

Minimum of 20 People

*Each entrée includes tossed green salad or coleslaw, rolls, choice of desserts and beverages*

**Meatloaf:**
Traditional lean ground beef served with seasoned skin on mashed potatoes and rich brown gravy

**Beer Battered Cod:**
Three pieces of beer battered cod served with jo jos, tartar sauce and ketchup

**Individual Pizzas:**
7-inch variety pizza with meat, veggie or cheese toppings

**Chicken and Chips:**
Four chicken tender strips served with jo jos, tartar sauce and ketchup

**Dessert Choices**
Iced brownies or gourmet cookies
Minimum Order of 40 People

All buffets are accompanied by coffee service

Southwestern Buffet: $15.95
- Fajita Bar
- Marinated Chicken and Beef with Bell Peppers and Onions
- Flour Tortillas with Monterey Jack and Cheddar Cheese, Fresh Tomatoes, Lettuce, Sour Cream and Guacamole
- Tortilla Chips and Salsa
- Refried Beans
- Fresh Fruit Platter
- Cheesecake

Little Italy Buffet: $16.95
- Antipasto Platter
- Tossed Fresh Green Salad with Italian Dressing
- Penne Pasta topped with Grilled Chicken in a Pesto Cream Sauce
- Vegetarian Lasagna
- Fresh Garlic Bread
- Gourmet Lemon Bars

Pacific Rim Buffet: $15.95
- Teriyaki Vegetable Stir Fry
- Asian Pear Salad
- Authentic Hunan Chicken
- Nikko Rice
- Stir-Fried Noodle Toss
- Fortune Cookies

Home-Style Buffet: $14.95
- Fresh Green Salad with Ranch Dressing
- Roast Turkey Breast (sliced)
- Traditional Stuffing and Cranberry Sauce
- Mashed Potatoes and Gravy
- Crisp Seasonal Vegetables
- Warm Butterflake Rolls and Butterspread
- Apple Pie
Minimum Order of 50 People

**Tailgate Barbecue**
German Sausages and Hamburgers  
Vegetarian Burgers Upon Request  
Coleslaw and Potato Salad  
Baked Beans  
Brownies  
Assorted Soft Drinks

$9.95 per person

**Whiskey Grille Barbecue**
Barbecued Pork Ribs  
Barbecued Chicken  
Barbecued Brisket  
Coleslaw and Potato Salad  
Bread Basket Assortment  
Baked Beans  
Fruit Platter  
Gourmet Brownies  
Assorted Soft Drinks

$18.95 per person

**Alumni Barbecue**
Stone Grilled Prime Rib  
Grilled Salmon Filet  
Three Bean and Roasted Garlic Salad  
Orange Couscous Salad  
Herb Foccacia Bread  
Fresh Fruit  
Strawberry Shortcake  
Assorted Soft Drinks

$24.95 per person
Hors d’oeuvres

(A La Carte Pricing)

Served Hot

Mushroom Caps: 50 each
Stuffed with gourmet cheese, cracker crumbs and wine $29.95

Seafood Mushroom Caps: 50 each
Shrimp and crab stuffed with gourmet cheese, cracker crumbs and wine $39.95

Party Meatballs: Approx. 160
With your choice of barbecue or sweet-and-sour sauce $29.95

Cocktail Smokies: Approx. 140
With your choice of a delicious apple glaze or barbecue sauce $24.95

Chicken Skewers: 50 each
Choice of barbecue, teriyaki or Mediterranean $49.95

Veggie Spring Roll: 50 each
Served with sweet-and-sour and red chile dipping sauce $39.95

Served Cold

Antipasto Platter:
Italian cold cuts, gourmet cheese cubes and a variety of marinated vegetables served with crackers $37.50

Sliced BBQ Pork:
2 lbs. (serves approximately 15 people) served with sesame seeds, hot mustard and red sauce $32.50

Mini-Sandwiches:
One dozen reception buns with thinly sliced turkey and mandarin orange cream cheese spread or sliced ham and pineapple cream cheese spread $16.95

Assorted Canapés:
One dozen canapés with a variety of tasty spreads on bread and crackers $14.95

Deviled Eggs:
Two dozen halves, creamy and delicious - a classic favorite $ 9.95

California Rolls:
One dozen gourmet Japanese-style wraps $16.95
Reception Trays

Small - serves 12   Medium - serves 24   Large - serves 36

**Vegetables and Dip**
Seasonal fresh vegetables

<table>
<thead>
<tr>
<th>Size</th>
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<tbody>
<tr>
<td>Small</td>
<td>$24.95</td>
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<td>Medium</td>
<td>$34.95</td>
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<td>Large</td>
<td>$49.95</td>
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**Fresh Fruit Platters**
Bite-size seasonal fruit

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<tr>
<td>Small</td>
<td>$29.95</td>
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<tr>
<td>Medium</td>
<td>$44.95</td>
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<tr>
<td>Large</td>
<td>$59.95</td>
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**Sliced Meat**
Turkey breast, ham and roast beef

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<tr>
<td>Small</td>
<td>$39.95</td>
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<td>Medium</td>
<td>$49.95</td>
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<td>Large</td>
<td>$69.95</td>
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**Fresh Fruit & Cheese Cubes**
Bite-size seasonal fruit with cheddar, Swiss and pepper jack cheese

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<th>Price</th>
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<tbody>
<tr>
<td>Small</td>
<td>$34.95</td>
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<td>Medium</td>
<td>$49.95</td>
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<tr>
<td>Large</td>
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**Meat and Cheese Combination**
Sliced turkey, ham, roast beef, provolone, cheddar and Swiss cheese, served with crackers

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<tr>
<th>Size</th>
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<tbody>
<tr>
<td>Small</td>
<td>$39.95</td>
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<td>$49.95</td>
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<td>Large</td>
<td>$69.95</td>
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**Shrimp Tray**
Fresh shrimp garnished with lemon wedges and cocktail sauce (approximately 70 pieces)

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<tbody>
<tr>
<td>Medium</td>
<td>$37.95</td>
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**Deli Platter**
Sliced turkey, ham, roast beef, provolone, cheddar and Swiss cheese with veggies and dip, served with crackers

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<tbody>
<tr>
<td>Small</td>
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<tr>
<td>Medium</td>
<td>$44.95</td>
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<tr>
<td>Large</td>
<td>$64.95</td>
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**Cheese Cubes and Crackers**
With cheddar, Swiss and pepper jack cheese

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<th>Size</th>
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<tbody>
<tr>
<td>Small</td>
<td>$24.95</td>
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<tr>
<td>Medium</td>
<td>$34.95</td>
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**Chocolate Dipped Strawberries**
Twelve pieces double-dipped in dark chocolate, drizzled with white chocolate

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<tr>
<td>$16.95</td>
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Twelve pieces with tuxedo design, white and dark chocolate

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<tr>
<th>Price</th>
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<tr>
<td>$24.95</td>
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Price by the Dozen

Scones $12.95
Assortment includes: cranberry, lemon and blueberry

**Mini-Pastry Assortment** $10.95

Sliced Fruit Bread $12.95
A variety of three flavors like Grandma made

Assorted Muffins $12.95
Assortment includes: blueberry, almond poppy and chocolate

**Bagels with Cream Cheese** $19.95
Three varieties of fresh bagels with light and regular cream cheese

Coffee Cake Wedges $10.95
Fresh baked crumb cake

**Cinnamon Rolls with Cream Cheese Icing** $24.95
Big, yummy and messy

**Assorted Raised Donuts** $10.95
A Campus Police favorite

Brownies $9.95
Basic or iced brownies

**Gourmet Brownies** $12.95
Mint, German chocolate and chocolate fudge

Bar Cookies $12.95
Lemon bars, fudge nut or chocolate chip

Cookies $7.95
Gourmet assortment or coconut macaroons

Assorted Petit Fours $14.95

Cream Puffs $12.95

**Seasonal Large Cut-Out Cookies (minimum order four dozen)** $11.95
Glazed sugar cookies when in production
Decorated Sheet Cakes:
Chocolate, White or Carrot Cake

8-inch round (serves eight-10 guests) $14.95
¼ sheet cake (serves 20 guests) $19.95
½ sheet cake (serves 40 guests) $34.95
Full sheet cake (serves 80 guests) $49.95

**Filling Flavors:**
- Bavarian crème
- Raspberry
- Lemon

**Icing Flavors:**
- Cream cheese
- Chocolate
- White buttercream

Decorative design and inscription is included in the sale price.

Approved custom designs at an additional charge.

**Reception Package**

Our reception package for 40 people comes complete with
- Linen Tablecloth
- 1/2 Sheet cake of your choice with inscription
- 1-1/2 Gallons of Starbucks Verona Blend Coffee
- 1-1/2 Gallons of Eagle Punch

$75.00 package includes:
- Paper Products
- Event Planning & Delivery fee

<table>
<thead>
<tr>
<th>Cake</th>
<th>Icing</th>
<th>Filling</th>
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<tbody>
<tr>
<td>Chocolate</td>
<td>Chocolate</td>
<td>Raspberry</td>
</tr>
<tr>
<td>White</td>
<td>White</td>
<td>Lemon</td>
</tr>
<tr>
<td>Carrot</td>
<td>Coconut Pecan</td>
<td>Bavarian Creme</td>
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</tbody>
</table>
Chilled Beverages:
Priced per gallon (approximately 20 6-oz. portions)

Ice Water: $ 8.00
refreshing brewed tea

Iced Tea: $15.00

Eagle Punch: $10.00
tropical fruit punch, lemonade and sparkling soda

Party Punch: $10.00
light combination of fruit juices

Lemonade Punch: $10.00
combination of lemonade with sparkling soda

Individual Beverages:
Single options

Canned Sodas: $ 1.50
12 oz. Pepsi, Diet Pepsi, Mist and Mountain Dew

Lipton Tea Bottles: $ 2.25
16 oz. Lemon, Raspberry, Green Tea or Original (unsweetened)

Individual Juice Bottles: $ 2.25
10 oz. Apple, Orange or Cranberry Juice Cocktail

Eagle Water: $ 2.25
20 oz. bottle with logo labels

Eagle Water Case Purchase: $12.95
cash and carry 24 20-oz. bottles with logo labels

Cubed Ice: $ 5.00
sold by the 4-gallon bucket

Hot Beverages:
Price per unit (serves 15 6-oz. portions)

Gourmet Coffee: $15.00 $25.00
regular or decaffeinated Starbucks Coffee

Hot Water: $15.00 $25.00
with tea supplies

Hot Chocolate: $15.00 $25.00
creamy and rich cocoa goodness

Hot Spiced Cider: $12.00 $19.00
full harvest spice flavor
## Price Per Pound

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Deli Chex Mix:</td>
<td>$9.95</td>
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<tr>
<td>One pound serves approximately eight-10 guests</td>
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<tr>
<td>Tortilla Chips and Salsa:</td>
<td>$12.95</td>
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<tr>
<td>One pound serves approximately eight-10 guests</td>
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<tr>
<td>Potato Chips and Ranch Dip:</td>
<td>$12.95</td>
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<tr>
<td>One pound serves approximately eight-10 guests</td>
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<tr>
<td>1 lb. Deluxe Mixed Nuts:</td>
<td>$9.95</td>
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<tr>
<td>Deluxe mixed nut assortment</td>
<td></td>
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<tr>
<td>Spokandy Specialty Mints:</td>
<td>$16.95</td>
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<tr>
<td>Available with 10-day notice</td>
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<tr>
<td>Pretzels</td>
<td>$7.95</td>
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<td>One pound serves approximately eight-10 guests</td>
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## Rental Equipment

### Table Linens
- (54” X 114”) $5.00
- (54” X 54”) $5.00
- (85” X 85”) $6.50
- Skirting (13’ long linen) $17.50
- Napkins (linen – colors available) $0.50

### Punch Bowls
- Crystal 10 qt. w/ladle $8.00
- Plastic 10 qt. w/ladle $5.00
- Punch cups $0.25
- Ladles – silver stainless $2.00

### Chafers
- Stainless (10” X 12”) w/sterno and full pan liner $10.00

### Stemware
- Champagne (short, 4.5 oz.) $0.25
- Wine (4 oz. or 6 oz.) $0.25
- Crystal wine (4 oz.) $0.25
- Water goblets (10.5 oz.) $0.25
- Sherbet glasses $0.25

### China
- Dinner plate 10” $0.25
- Snack plate 7” china or 8” clear $0.25
- Saucer $0.25
- Coffee cup $0.25
- Soup bowl, soup cup or salad bowl $0.25
- Salt and pepper shakers (cut glass) $0.25
- Sugar and creamer (cut glass) $0.25

### Beverage Servers
- Water bouncer $1.00
- Insulated server, 40 oz. $1.00
- Insulated server, Cambro 2.5 gallon $5.00
- Insulated server, Cambro 5 gallon $5.00
## Rental Equipment

### Flatware
- Table knife (serrated) $0.15
- Fork - dinner, salad, dessert $0.15
- Spoon - teaspoon, soup spoon $0.15
- Serving spoons, tongs (stainless) $0.15
- Cake knife and server $5.00

### Centerpieces
- Acrylic bud vase $2.00
- Glass globe $2.00

### Equipment
- Barbecue on wheels, propane with hood $75.00
- Barbecue grille, home style $40.00
- Three-well steam unit with lids $25.00
- Hot holding unit $25.00
- Hand wash station $25.00
- Sneeze guard with salad bar $20.00
- Ice chest/coolers (48 qt. or 86 qt.) $8.00

### Freestanding Tents
- 10’x 10’ blue or white $25.00
- 20’ x 30’ red and white $250.00
- Add three walls $100.00

Prices include installation and take down

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**All rental equipment is subject to availability.**

**All equipment should be rinsed food free and repacked in the same containers.**

**Renter is responsible to cover any loss, and/or damage to the rental equipment.**