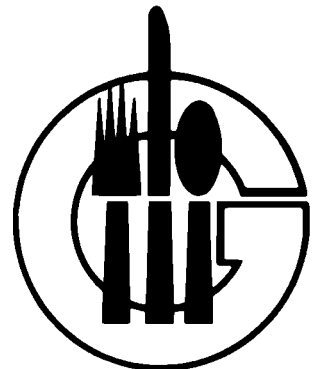




CATERING GUIDE



Catering Menus

**For over 30 years,
the distinctive reputation of
Gourmet Services, Inc. (GSI) continues
to be maintained by our culinary creativity,
superior quality, expert personnel and most
importantly, satisfied guests.**

**GSI's meticulous attention
to detail and impeccable service, combined
with personalized involvement, is the hallmark
of our approach to exquisite catering.**

**From the simple to the sublime, the expert catering
Staff of Gourmet Services offers a cornucopia
of tantalizing cuisine. Whether it is an elegant dining
experience with champagne and caviar, or a casual
gathering, such as a tailgate party with hot dogs,
hamburgers and barbecue, Gourmet Services, Inc.
delivers crowd-pleasing fare with flair!**

**We await the opportunity to provide you with
the consummate service you deserve.**

Continental Breakfast

“Eye Opener”

Assorted Muffins, Croissants
and Danish Pastries Served with
Fruit Preserves, Butter and Margarine
Assorted Fresh Bagels♥ with a selection
Of Cream Cheese Including Low Fat
Freshly Brewed Premium Roast Blend and
Decaffeinated Coffees and a Selection of Herbal
Teas
per person

“The Continental”

Assorted Chilled Fruit Juices
Assorted Breakfast Muffins, Croissants
and Danish Pastries Served with
Fruit Preserves, Butter and Margarine
Assorted Fresh Bagels♥ with a Selection
of Cream Cheese including Low Fat
Freshly Premium Roast Blend and
Decaffeinated Coffees and a Selection of Herbal
Teas
per person

“Traditional”

Assorted Chilled Fruit Juices
Sliced Fresh Fruits and Berries♥
Assorted Breakfast Muffins,
Croissants, and Danish Pastries
Served with Fruit Preserves, Butter and Margarine
Assorted Fresh Bagels with Cream Cheese
Freshly Premium Roast Blend and Decaffeinated
Coffees and a Selection of Herbal Teas
per person

“Gourmet”

Assorted Chilled Fruit Juices
Sliced Fresh Fruits and Berries♥
Country Sausage Patty on Homemade
Buttermilk Biscuits
Or Ham and Cheese Croissants
Assorted Breakfast Muffins,
Croissants, and Danish Pastries
Served with Fruit Preserves, Butter and
Margarine
Assorted Fresh Bagels♥ with a Selection of
Cream Cheese including Low Fat
Freshly Premium Roast Blend and
Decaffeinated Coffees and a Selection of Herbal
Teas
per person

“The Ultimate”

Assorted Chilled Fruit Juices
Sliced Fresh Fruits and Berries♥
Individual Fruit Yogurt♥
Assorted Cold Cereals♥
With 2%♥ and Whole Milk
Assorted Breakfast Muffins,
Croissants, and Danish Pastries
Served with Fruit Preserves, Butter and
Margarine
Assorted Fresh Bagels♥ with a Selection of
Cream Cheese including Low Fat
Freshly Premium Roast Blend and
Decaffeinated Coffees and a Selection of Herbal
Teas
per person

♥ Denotes *Heart* Healthy Selection

* Call for Pricing **(NOTE: ALL PRICING will be base on the current market price)**

Breakfast

“Fresh Fruit Supreme”

Selection of Seasonal Fruits♥
Served with Raspberry Yogurt Sauce
per person

“Rainbow Fruit Yogurt Parfait”

Granola, Fresh Fruit and Yogurt♥
With Raspberry Sauce
per person

Breakfast Entrees

“Scrambled Eggs”

Served with Breakfast Potatoes
Choice of Crisp Bacon Strips,
Sausage Links Or Gilled Honey Baked Ham
per person

“Georgia Scramble”

Scrambled Eggs with Diced Ham and
Vidalia Onions And Topped with Sharp
Cheddar Cheese Served with Country Grits
per person

“Breakfast Omelettes”

Choice of one: Denver Style, Mushroom
or Ham and Cheese Omelettes served with
Crisp Bacon and Breakfast Potatoes
per person

♥ Egg whites available for an additional cost \$

All Breakfast served with Fresh Orange Juice, Assorted Breakfast Muffins, Croissants and Danish Pastries, Fruit Preserves, Butter and Margarine Freshly Brewed Gourmet Premium Roast Blend and Decaffeinated Coffees And a Selection of Herbal Teas

♥ Denotes *Heart* Healthy Selection

* Call for Prices **(NOTE: all PRICES will be base on the current market price)**

Breakfast Buffet

“The Gourmet Breakfast Buffet”

Assorted Fruit Juices
Sliced Seasonal Fruits and Berries♥

Fresh Assorted Bakeries to include:
A variety of Muffins, Croissants, and Danish Pastries
Served with Fruit Preserves, Butter and Margarine
Assorted Fresh Bagels♥ with a Selection of Cream
Cheese including Low Fat

Freshly Scrambled Eggs
With choice of
Crisp Bacon Strips, Sausage Patty, or Grilled Ham
(Chicken Selection Available Upon Request)

Southern Style Grits
(Hash Brown Potatoes Available Upon Request)

Freshly Brewed Premium Gourmet Roast Blend and Decaffeinated Coffees and a Selection
of Herbal Teas
per person

You may add the Following as an Enhancement to your Buffet

Omelette Station
per person

Belgium Waffle Station
With Fruit Topping and Powdered Sugar
per person

Hot Biscuits with Sausage Gravy
per person

Tenderloin of Beef with Creamy Horseradish Sauce and Silver Dollar Rolls
per person

Apple Cinnamon Crepes
per person

Omelette Chef or Chef Carver
\$100.00

~ Attendant Scheduled for Length of Function ~

* Call for Prices ♥ Denotes *Heart* Healthy Selection
(NOTE: all PRICES will be base on the current market price)

Box Lunch

“Country Picnic”

(1) piece Southern Fried Chicken
1/2 Ham or Turkey♥, Croissant Sandwich
Mustard, Mayonnaise, and Pickles
Jumbo Chocolate Chip Cookie
Single Serving Bag of Chips
per person

“Smoked Turkey Breast♥”

Served on Fresh Croissant
with Havarti Cheese, Shredded
Lettuce and Sliced Tomato
Old Fashion Potato Salad
Single Serving Bag of Chips
per person

“New York Style Italian Hoagie”

Genoa Salami, Pepperoni, Provolone
with Shredded Lettuce and Sliced Tomato
Gourmet Pasta Salad♥
Single Serving Size Bag of Chips
Fudge Brownie
per person

“Roast Beef And Cheddar”

Served on Baguette Bread with
Shredded Lettuce and Slice Tomato
Fresh Fruit Salad♥
Carrot and Celery Sticks♥
with Blue Cheese Dip
Jumbo Chocolate Chip Cookies
per person

“Ham And Swiss”

On Seeded Kaiser Roll with
Shredded Lettuce, Sliced Tomato
Mustard and Mayonnaise
Gourmet Pasta Salad♥
Single Serving Size Bag of Chips
Jumbo Peanut Butter Cookies
per person

“Vegetarian Tortilla♥”

Marinated Asparagus, Julienne Carrots, Sun Dried
Tomato, Fresh Spinach, Goat Cheese and Basil
Rolled in Flour Tortilla with Dill Mayonnaise
Fresh Fruit Salad♥
Single Serving Size Bag of Chips
Reduced Fat
per person

♥ Denotes *Heart* Healthy Selection

* Call for Prices (NOTE: all PRICES will be base on the current market price)

Luncheon Buffets

“Southern Buffet”

Fresh Garden Salad
Mixed Greens with Diced Tomato,
Cucumber, Carrots and Ranch Dressing

Crisp Herb Slaw

Baked Catfish with Lemon Butter♥
Fried Chicken
Barbecued Baby Back Ribs

Dirty Rice
Macaroni and Cheese
Southern Greens

Freshly Baked Luncheon Rolls
Cornbread and Buttermilk Biscuits
Served with Butter and Margarine

Pecan Pie and Warm Peach Cobbler

Iced Tea and Peach Punch
per person

“New York Deli Buffet”

Tossed Garden Salad♥
With Choice of House Dressings

Creamy Coleslaw

Red Skinned Potato Salad

Display of Sliced Seasonal Fruits♥

Thin Sliced Roast Beef, Virginia Ham
Roasted Turkey Breast
Pastrami and Genoa Salami

Assorted Deli Sliced Cheeses
Sliced Tomato and Onion
Cornichons, Black Olives and Relishes

Baskets of Assorted Sliced Breads, Rolls and
Buns Served with Butter and Margarine

Chef’s Selection of Assorted Cakes and Pies

A Selection of Soft Drinks and Spring Water
per person

“The All-American”

Seasonal Greens and Garden Vegetables with

An Assortment of Dressings♥

Potato Salad and Vegetable Slaw

Char-Grilled Hamburgers and Texas Fries

Barbecue Beef and Silver Dollar Rolls

Hot Dogs with Chili Con Carne,

Lettuce, Tomatoes, Onions, Pickles, Relish

Swiss and American Cheese

Mustard, Ketchup and Mayonnaise

Peach Cobbler

A Selection of Soft Drinks and Spring Water
per person

♥ Denotes *Heart* Healthy Selection

* Call for Prices (NOTE: all PRICES will be base on the current market price)

Luncheon Buffets

“Italian”

Sliced Fresh Fruit ♥
Caesar Salad with Garlic Croutons and Parmesan
Cheese
Antipasto to Include Seasonal Greens, Salami,
Pepperoncini, Olives, Plum Tomatoes,
Mozzarella, Provolone, and Basil Vinaigrette
Penne Pasta with your choice of Bolognese or
Alfredo Sauce
Meat Lasagna with Marinara Sauce
Italian Sausage with Peppers and Onions
Assorted Breads and Focaccia,
Sautéed Green Beans
Chef's Selection of Desserts
Freshly Brewed Premium Gourmet Roast Blend
and Decaffeinated Coffees,
a Selection of Herbal Teas and Iced Tea
per person

“Soup And Salad Bar”

Chef's Soup du Jour
Mixed Garden Greens with Tomato,
Cucumber, Carrots, Cheddar Cheese,
Croutons and Julienne Meats with an
Assortment of Dressings
Carrot and Raisin Salad, Pasta
Primavera Salad, ♥
Black-eyed Pea and Roasted
Red Pepper Salad ♥
Chunky Chicken and Tuna Salad ♥
Freshly Baked Breads & Rolls Served with
Butter
Assorted Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas
per person

“The Gourmet Deli”

Seasonal Fresh Greens with choice of Dressing ♥
Marinated Vegetable Salad ♥
Marquis Pasta Salad ♥
Display of Sliced Seasonal Fruits ♥
Sliced Roast Beef
Grilled Herb Chicken Breast ♥
Seafood Salad ♥
Mayonnaise, Country Grain Mustard
and Red Pepper Sauce
Baskets of Assorted Focaccia,
Sourdough Breads, Rolls and Buns
served with Butter and Margarine
Chef's Selection of Pastries
Freshly Brewed Premium Roast Blend and
Decaffeinated Coffees, a Selection of Herbal Teas and Iced Tea
per person

♥ Denotes *Heart* Healthy Selection

* Call for Prices (NOTE: all PRICES will be base on the current market price)

Dinner Buffet

Fresh Seasonal Greens with Sliced Cucumbers,
Sliced Tomatoes, Green Peppers and Garlic Croutons
Served with Buttermilk Ranch or Italian Vinaigrette Dressing

Gourmet Pasta Salad♥

Assortment of Dinner Rolls With Butter and Margarine

4 Oz. Roasted Sliced Sirloin with Bordelaise Sauce

Fried or Baked Chicken♥

Oven Roasted Potatoes

Seasoned Green Beans♥

Glazed Carrots♥

Chef's Selection of Cakes and Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
per person

You May Enhance Your Buffet With:

4 Oz. Salmon♥
per person

4 Oz. Tortellini with Marinara Sauce
per person

♥ Denotes *Heart* Healthy Selection

* Call for Prices (NOTE: all PRICES will be base on the current market price)

Dinner Appetizers

Hearts of Romance Salad

Fresh Romaine Lettuce♥
With Creamy Garlic Dressing
Shaved Parmesan and Crostini
per person

Tomato Salad

Field Greens
Sliced Roma Tomatoes
With Thinly Sliced Cucumbers
Seasoned with Fresh Basil♥
per person

Mushroom Leek Soup en Croute

Domestic and Imported Mushroom
Sautéed with Fresh Herbs, Cream and Brandy
With Puff Pastry Topping

per person

Vidallion Onion Soup

Topped with Melted Cheese
And Garlic Crouton
per person

Tuscany Salad

Thinly Sliced Smoked Ham
With Field Greens, Peach Balsamic
Vinaigrette♥ And Garlic Crostini
per person

Soup du Jour

Our Chef's Daily Selection
per person

Mushroom Ravioli

With Brandy Cream Sauce
per person

Jumbo Shrimp Cocktail

With Horseradish, Cocktail Sauce and Lemon♥
per person

Savannah Crab Cake

On a Bed of Pasta
per person

♥ Denotes *Heart* Healthy Selection

* Call for Prices (NOTE: all PRICES will be base on the current market price)

Dinner Entrees

Chicken Wellington

6 Oz. Chicken Breast Stuffed
With Mushroom Duxelles and
Wrapped in Pastry Bordelaise Sauce
per person

Chicken Francese

6 Oz. Lightly Breaded Chicken Breast
Sautéed in Butter, White Wine and Lemon
Rice Pilaf
per person

Moroccan Chicken Breast

6 Oz. Boneless Chicken Breast Rubbed with
A Spicy Blend of Cumin Chili and Red Pepper
Topped with Tomato Ragout and Feta Cheese
Saffron Rice with Almonds and Raisins
per person

Chicken Forrestiere

6 Oz. Seasoned Breast of Chicken
With Roasted Mushrooms and
Madeira Sauce
Blended Wild Rice
per person

Garlic Grilled Breast of Chicken

6 Oz. Breast of Chicken with
Smoked Red Pepper BBQ Sauce
Oven Roasted Potatoes
per person

Quarter Roasted Free Range Chicken ♥

With Pan Gravy
Garlic Mashed Potatoes
per person

Swordfish Parmesan

8 Oz. With Lemon Butter
Garlic Mashed Potatoes
per person

Grilled Salmon ♥

8 Oz. With Caper Herb Butter Sauce
Roasted Red Potatoes
per person

Sliced Sirloin

8 Oz. Sirloin with Mushroom Ragout &
Caramelized Onions with Bordelaise Sauce
Garlic Mashed Potatoes
per person

Petite Filet of Beef

8 Oz. with Peppercorn Sauce
Golden Potato Hash
per person

*Dinner Entrees Include a Choice of Fresh Garden Salad or Seasonal Fruit Supreme
Basket of Assorted Dinner Rolls and Flatbreads, Served with Butter and Margarine,
Choice of Dessert, Freshly Brewed Gourmet Premium Roast Blend and Decaffeinated Coffees,
A Selection of Herbal Teas and Iced Tea*

♥ Denotes *Heart* Healthy Selection

* Call for Prices (NOTE: all PRICES will be base on the current market price)

Dinner Combination Entrees

Petit Filet Mignon & Shrimp

4 Oz. Filet Mignon with Vidalia Onion
3 Jumbo Roasted Barbecued Shrimp♥
Barbecue Glace and Golden Potato Hash
per person

Garlic Grilled Chicken & Salmon

Smoked Red Pepper Barbecue Sauce
4 Oz. Pan Seared Salmon♥
Red Wine Sauce and Creamy Risotto
per person

Mushroom Crusted Filet Mignon & Chicken Breast

4 Oz. Filet with Merlot Reduction
4 Oz. Mustard Rubbed Chicken Breast
Black-Eyed Pea Relish and Horseradish-White Cheddar Au Gratin Potato
per person

*Dinner Entrees Include a Choice of Fresh Garden Salad or Seasonal Fruit Supreme
Basket of Assorted Dinner Rolls and Flatbreads, Served with Butter and Margarine,
Choice of Dessert, Freshly Brewed Gourmet Premium Roast Blend and Decaffeinated Coffees,
A Selection of Herbal Teas and Iced Tea*

♥ Denotes *Heart* Healthy Selection

* Call for Prices **(NOTE: all PRICES will be base on the current market price)**

Reception

Vegetable Crudite♥

Includes a Wide Variety of Seasonally Available Vegetables and a Selection of Dips

Small (serves 50)
Medium (serves 75)
Large (serves 100)

Domestic Cheese & Crackers

Assorted Domestic Cheese, Fresh Fruit Garnish With Gourmet Garden and Sliced Fruit Bread

Small (serves 50)
Medium (serves 75)
Large (serves 100)

Sliced Fresh Fruit♥

With Honey Yogurt Sauce

Small (serves 50)
Medium (serves 75)
Large (serves 100)

Jumbo Cocktail Shrimp♥

With Cocktail Sauce And Lemon Wedge
Displayed in Crushed Ice
\$Market Price

Side of Smoked Salmon

5 lbs. Served with Minced Onions
Grated Egg White, Egg Yolk and Tartines
\$Market Price

Assortment of Dry Snacks

Mixed Nuts, Potato Chips with Dips,
Tortilla Chips with Salsa, Goldfish and Pretzels
per person

♥ Denotes *Heart* Healthy Selection

Hors D'oeuvres

Traditional Selection

Buffalo Chicken Wings with Bleu Cheese Dressing
Miniature vegetable Egg Rolls with Plum Sauce
Stuffed Jalapeno Pepper
Chicken Fingers with Honey Mustard Sauce
Fried Ravioli with Tomato Basil Sauce
Italian Meatballs seasoned with Basil and Oregano

Per 100 pieces

Specialty Selection

Mushroom caps Filled with Italian Sausage
Crab Rangoon with Hot Mustard Sauce
Chicken Quesadillas Triangles with Salsa and Sour Cream
♥ Lemon Pepper Chicken Strips

Per 100 pieces

Gourmet Selection

Scallops wrapped in Bacon
Fried Crab Claws served with Cocktail Sauce and Lemon
Coconut Fried Shrimp with Peach Chutney
Miniature Beef Wellington
Savannah Style Crab Cake
Lamb Chops with Mint Jelly

Per 100 pieces

~ Minimum Order of 50 Pieces on all Above Items ~

♥ Denotes *Heart* Healthy Selection

* Call for Prices **(NOTE: all PRICES will be base on the current market price)**

Specialty Stations

The Sub Shop Station

Offering Deli Style Specialties
Roast Beef, Ham, Turkey and Pastrami
with an Assortment of Breads,
Condiments and Relish
per person

Baked Potato Bar

Idaho Baked Potatoes with Scallions,
Garlic Mushrooms, Bacon Bits,
Broccoli Fleurettes, Cheddar Cheese,
Sour Cream And Whipped Butter
per person

Oriental Style Vegetables

Accompanied with Egg Rolls and
Sautéed with your Choice of
Rice or Lo Mein Noodles and

- ♥ Sautéed Vegetables
- Grilled Marinated Chicken
- Grilled Marinated Beef
- ♥ Grilled Marinated Shrimp

Italian Pasta Station

Choice of Tortellini, Rotini or Ravioli.
Served w/Marinara Pesto or Alfredo Sauces
Accompanied with Garlic Bread Sticks

- ♥ Vegetarian
- Beef
- Grilled Marinated Chicken
- ♥ Grilled Marinated Shrimp

Fajita Station

Accompanied with Spanish Rice, and
Black Beans. Sautéed with Peppers and
Onions Offered with Soft Flour Tortillas
Salsa, Guacamole, Shredded Lettuce
And Grated Cheddar Cheese

- Grilled Marinated Flank Steak
- Grilled Marinated Chicken Strips
- ♥ Grilled Marinated Shrimp

~ Station Attendant Extra ~

♥ Denotes *Heart* Healthy Selection

* Call for Prices (NOTE: all PRICES will be base on the current market price)

Carving Station

Roasted Top Round Of Beef

Served with Miniature Rolls,
Seasoned Mayonnaise, Spiced Mustard
And Whipped Horseradish

Serves 75

Whole Roasted Turkey♥

Served with Silver Dollar Rolls,
Red Pepper Mayonnaise, Mustard
And Cranberry Relish

Serves 40

Apple Cider Marinated Pork Loin

Maple Mustard Glaze,
Apple-Onion Compote
And Buttermilk Biscuits

Serves 20

Whole Roasted Tenderloin

Tenderloin of Beef Roasted to Perfection with
Horseradish Cream, Spiced Mustard, Seasoned
Mayonnaise Served with Miniature Rolls

Serves 20

Baby Back Ribs

Carved and Served From A Cast
Iron Skillet with Hoisin-Barbecued Sauce

~ Based on 4 pieces per person ~

Coca-Cola Glazed Virginia Ham

Served with a Trio of Mustards
Buttermilk Biscuits and Corn Muffins

Serves 40

~Minimum of 40~

~ Carvers ~

~ \$100.00 Each ~

♥ Denotes *Heart* Healthy Selection

* Call for Prices (NOTE: all PRICES will be base on the current market price)

Dessert Reception Selections

Chocolate Fondue

Choice of Dark and White Chocolate Served with Fresh Strawberries, Pineapples, Pound Cake And Other Seasonal Fruits and Berries (Each Display Serves 100 Guests)
per person

European Pastries

Truffles and More
Assorted Chocolate Truffles, Austrian Pralines, Dark, White and Milk Chocolate Dipped Strawberries and Assorted French Pastries
per person

Bananas Foster Flambé

Sliced Bananas Sauteed in Butter, Brown Sugar, Cinnamon and Brandy Flambe with 151 Rum Served Over Vanilla Bean Ice Cream
per person

A Touch of the South

Pecan Squares, Peach Tartlettes, Key Lime Tarts, Chocolate Turtles, White Peach Mousse, Lemon Meringue Tarts, Brandied Peaches and Cream, Pecan Tarts
per person

The European Coffee Service

Premium Blend Coffees: Hazelnut, Vanilla Nut, Irish Cream, Swiss Almond Chocolate. Offered with Whipped Cream, Shaved Chocolate Cinnamon Sticks, Rock Sugar and Mocha Beans
per person

Ice Cream Sundae Bar

Make Your Own Sundaes: Offered with Chocolate, Vanilla and Strawberry Ice Cream, Hot Fudge Strawberry and Butterscotch Sauces, Maraschino Cherries, Chopped Pecans, M&M's ®, Cookie, Crumbs, Chocolate Sprinkles, Crushed Pineapple and Whipped Cream
per person

Refreshment Breaks

The Executive Break Package (All Day Break Package)

“Continental Breakfast”

Assorted Chilled Fruit Juices
Sliced Fresh Fruits and Berries♥
Assorted Breakfast Muffins, Croissants,
Danish Pastries with Fruit Preserves, Butter and Margarine
Assorted Fresh Bagels♥ with a Selection Of Cream Cheese Including Low Fat
Freshly Premium Roast Blend and Decaffeinated Coffees and a Selection of Herbal Teas
per person

“Mid-Morning Break”

Assorted Chilled Fruit Juices, Soft Drinks and Spring Water
Freshly Premium Roast Blend and Decaffeinated Coffees and a Selection of Herbal Teas
per person

“Mid-Afternoon Break”

Assorted Chilled Soft Drinks and Spring Water
Freshly Baked Brownies, Chocolate Chip, Oatmeal Raisin & Peanut Butter Cookies
Freshly Premium Roast Blend and Decaffeinated Coffees and a Selection of Herbal Teas
per person

“Afternoon Break”

Your Choice from our Selection of Themed Afternoon Breaks

“Coffee Service”

Freshly Brewed Premium Roast
Blend and Decaffeinated Coffees
and a Selection of Herbal Teas
per person

♥ Denotes *Heart* Healthy Selection

Specialty Themed Breaks

“Well For You Break”

Sliced Fresh Seasonal Fruits
Assorted Reduced Fat Snackwell Snacks™
Individual Fruit Yogurt
Dried Fruit Snack Mix
Assorted Chilled Cranberry Juice, Powerade
Punch, Soft Drinks, Spring, Sparkling, and
Flavored Waters, Freshly Brewed Premium
Roast Blend, Decaffeinated Coffees and a
Selection of Herbal Teas
per person

“The School House Break”

Old Fashioned Peanut Butter Cookies
Ho-Ho's, Twinkies and Animal Crackers
Red Delicious Apples
Old Fashioned Bottled Coke and Root Beer
Half Pint Milk and Chocolate Milk with Straws
Spring, Sparkling and Flavored Waters
Freshly Brewed Premium Roast Blend and
Decaffeinated Coffees and
a Selection of Herbal Teas
per person

“The Coca-Cola Break”

Coke Floats served in Tall Glasses
Assorted Old-Fashioned Coca Cola Soft Drinks
Warm Jumbo Pretzels with Mustard
Bags of Roasted Shell Peanuts
Freshly Premium Roast Blend, Decaffeinated
Coffees and a Selection of Herbal Teas
person

“Southern Specialties”

Peach Tarts, Pecan Diamonds
and Peanut Butter Cookies
Lemonade
Freshly Premium Roast Blend and
Decaffeinated Coffees and
a Selection of Herbal Teas
per person

“Seventh Inning Stretch”

Cracker Jacks, Snickers and Baby Ruth Bars
Fresh Popped Popcorn and Shelled Peanuts
Miniature Corn Dogs with French's Mustard
Assorted Chilled Soft Drinks, Spring,
Sparkling and Flavored Waters,
Freshly Premium Roast Blend and Decaffeinated
Coffees and
a Selection of Herbal Teas
per person

“Gourmet Coffee Break”

Miniature Almond and Chocolate Biscotti,
English Poppy Seed Cake
Milk Chocolate Dipped Strawberries
Assorted Chilled Soft Drinks, Spring
Sparkling and Flavored Waters, Hazelnut,
Vanilla Nut, Irish Cream, Swiss Chocolate,
Almond Flavored Coffees, Freshly Premium
Roast Blend, Decaffeinated Coffees and a
Selection of Herbal Teas
per person

BOOKING PROCEDURES

The guidelines listed below have been carefully developed with the success of your affair in mind. Our goal is to ensure that the details of your events are carried out to perfection. Please ask our catering coordinator if you have any questions concerning the following information.

For ease of planning, the following information should be considered when meeting with the catering coordinator:

- ◆ Name of Your Group/Theme of Event
- ◆ Number of Guests to be Served
- ◆ Location, Physical Conditions and Layout of the Room
- ◆ Time of Event/Duration of Event
- ◆ Special Equipment Needs
- ◆ Style of Service
- ◆ Menu Requirements
- ◆ Budget
- ◆ Payment Responsibility

MENU SELECTION

We have assembled a selection of frequently requested menu ideas for your convenience. These menus can be modified to suit your needs or a unique dining experience can be created just for you. We are available for professional menu consultation and look forward to assisting you in planning an event, which reflects your personal style and preferences.

- ◆ Final menu details and beverage requests must be completed no less than three (3) days prior to your event.
- ◆ The enclosed package includes a variety of menus for all types of tastes. Gourmet Services specializes in customizing menus and will grant your request for a favorite selection or regional item whenever possible.
- ◆ Excess food and beverage may not be removed from the premises.

GUEST GUARANTEES

- ◆ A guaranteed number of attendees is required **SEVENTY-TWO (72)** hours in advance of your event. This number will be considered as your final count and is not subject to reduction.
- ◆ Billing will be based on this guarantee, or on the actual amount, whichever is greater.

PAYMENT REQUIREMENTS

- ◆ Reservations should be made at least two weeks in advance of the planned date of your affair.
- ◆ Gourmet Services requires a **FIFTY PERCENT (50%) DEPOSIT VIA CERTIFIED OR CASHIER'S CHECK** upon booking the affair. The final balance **VIA CERTIFIED OR CASHIER'S CHECK** will be due and payable **SEVENTY-TWO (72) hours** prior to your function.
- ◆ Notice of cancellation with less than **FORTY-EIGHT (48) HOURS NOTICE** will forfeit **ALL** deposit fees.
- ◆ A **NINETEEN PERCENT (19%) SERVICE CHARGE** and current applicable sales tax is added to all food and beverage prices.
- ◆ All payments must be made payable to **Gourmet Services, Inc.**

MISCELLANEOUS CHARGES

- ◆ \$100 per carver required; \$100 per bartender required; \$75 per professional waiter required.
- ◆ All rentals are extra.

SPECIALIZED SERVICES

We invite you to take advantage of our experience when you are in need of that final touch to complete your affair. At an additional charge, your catering coordinator will assist you with the following details:

- | | |
|------------------------------|----------------|
| ❖ Floral Arrangements | ❖ Ice Carvings |
| ❖ Personalized Menu Printing | ❖ Stage |
| ❖ Custom Linens | ❖ Podium |
| ❖ Place Cards | |

ROOM RESERVATIONS AND ARRANGEMENTS

- ◆ As the host, you are responsible to make appropriate reservations needed for any room or area to be used for your event. Please keep in mind that for events requiring wait staff; a service area hidden from your guest's view is advisable.
- ◆ It will also be necessary for you to make all arrangements for delivery and set up of tables, chairs, or special equipment such as risers, staging and audio or visual systems.

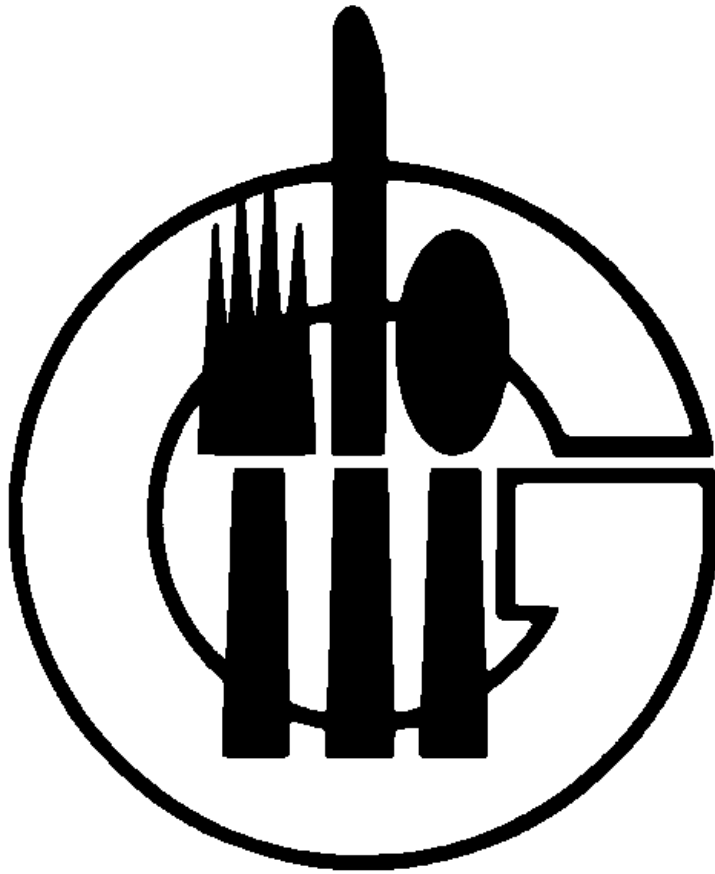
BAR SERVICE

Mixers and ice only, can be provided at the rate of \$3.00 per person for the average two (2) hour function.

We can provide trained bartenders at the rate of \$100.00 per bartender per four (4) hours.

NOTE:

- ◆ ALL RENTALS AND FLORALS ARE EXTRA
- ◆ ALL PRICES ARE BASED ON A GUARANTEED MINIMUM OF 25 PEOPLE.
- ◆ DELIVERY IS EXTRA.
- ◆ MENUS CAN BE TAILORED FOR YOUR PARTICULAR FUNCTION – JUST ASK!
- ◆ THERE WILL BE A 19% GRATUITY (FOR OFF CAMPUS GROUPS ONLY) INCLUDING SALES TAX.
- ◆ ALL PRICES INCLUDE SET UP, CLEAN UP, BREAK DOWN AND TABLE LINEN.
- ◆ TALK WITH US ABOUT DISCOUNTS FOR LARGER GROUPS.



**Our Professional Catering Staff
Is Available to Assist You in Menu
Selection**

**For Information Contact
Catering Department
404.876.5700**