Dear Guest,

Colorado State University Dining Services’ main goal is to exceed our customers’ expectations for quality, service, and value. We create dynamic housing and dining experiences that enhance personal growth and global engagement.

Please look over our catering menu. We offer a wide selection that is sure to suit any occasion. Our staff will be happy to assist with planning your menu and event. If you do not see what you are looking for, our skilled chefs will work with you to create a custom menu to suit your event needs. Thank you for making us part of your special event.

The Catering Team
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Bookings and Guarantees

• When planning a catered or pick-up meal, contact the Catering office at (970) 492-4094 at least two weeks prior to the date of your event.

• Catering must be booked 10 business days before the date of the event. If we are able to accommodate catering booked after the 10 business day deadline, that catering is subject to a booking fee.

• Please confirm the guaranteed number of attendees and any final preparation details three business days prior to your scheduled event and no later than 12:00 noon. Billing will be based on the guaranteed number or the number served, whichever is greater.

• If no guarantee is given within this time frame, the estimated attendance count at the time of booking will be considered your guaranteed number.
Pricing Guidelines

*Prices valid through December 2015*

- All prices and menu selections in the Catering Menu are subject to change. The total quoted for your specific event will not change unless you make adjustments to the original event plan, food and/or services required. For special service on entrees (i.e., unlimited portions, etc.), additional costs may apply.

- A charge for minimum guarantee numbers will be assessed for all events.

- There is no charge for children under 5 years. Children 5 and over will be charged full price.

- Prices quoted include setup, china, glassware and/or disposable ware, service and cleanup by Dining Services personnel. Linen tablecloths are provided for the serving tables and dining tables for full service meals. For outdoor events, client will be responsible for ordering tables and chairs if they are needed for seating. Dining Services will provide tables for food. For receptions, only the tablecloths for the serving tables are provided. Extra tablecloths can be ordered at an additional cost.

- Prices quoted for buffets assume up to two hours of service. If customer desires the buffet to be open for extended time, there will be an additional charge of $20 per half hour per server/attendant.

- Quoted prices are for cookouts adjacent to a dining center.

- Add $35.00 to your quote for delivery and setup in areas physically removed from the catering units' premises. Delivery fee to other areas is based on size of order, amount of equipment needed and distance from campus. Please see attached map for designation of delivery locations. Delivery costs do not include dining staff to distribute boxed meals.

- The cost of renting special equipment will be included in the final billing.

- Prices listed do not include sales tax (if applicable).
Cancellation Fees

• Events cancelled after the ten-business-day-guarantee deadline will be billed in full.

• Group accepts all responsibility for any additional charges such as nonrefundable deposits on rental items, and non-returnable “special order” food items.

Other

• To reserve rooms, and for assistance with audio visual needs and room set-up, contact Beth Gordon with Conference and Event Services at (970) 491-2841.

• All prices are based on a minimum of 20 guests per catered event.

• Dining Services Catering does not loan or rent equipment or linens for any event where we are not providing the food.

• To meet food safety guidelines, all left over foods remain the property of Dining Services and may not be taken from the event.

• No outside food and beverages may be brought into Dining catered spaces without the permission of Dining Services.

• Dining Services does not assume responsibility for lost or damaged merchandise, or any articles left on the premise. Loss or damage to Dining Services property during event will be added to the final cost at the time of billing.

Please be aware that CSU Dining Services handles and prepares egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products, and other potential allergens in our dining facilities. Although Dining Services does serve foods that are gluten-free, we are not a 100% gluten-free establishment.

CSU Dining Services strives to provide our customers with the most accurate, current nutrition and allergen information present in our menu items on campus. However, ingredients and nutritional content may vary. Manufacturers may change their product formulation or consistency without our knowledge and product availability may fluctuate. While we make every reasonable effort to identify ingredients and prevent cross-contamination, we cannot guarantee the information for all menu items. It is, therefore, the responsibility of the customer to determine whether or not to question ingredients or eat the foods they select. Particularly for those individuals with sensitive food allergies, we want to inform you of this risk so you can make dining decisions based on your individual needs and with appropriate caution.

If you have a food allergy, celiac disease or serious gluten intolerance, OR other medically necessary diet needs, please contact our Housing & Dining Services Registered Dietitian to discuss your options via email at brittney.stuard@colostate.edu.
Let us help you get your day off to a great start with one of our catered breakfasts. Whether you choose a hot breakfast buffet or a continental breakfast, you will enjoy rolls and pastries baked fresh daily in our campus bakeshop.

The Front Range Breakfast ....................... $6.95 per person

- Seasonal Fresh Fruit Tray
- Breakfast Pastry Assortment
- Bagels and Cream Cheese
- Chilled Orange and Cranberry Juice
- Bean Cycle Coffee and Hot Tea

The Aggie Breakfast ................................. $8.95 per person

- Ham, Bacon, or Sausage (select two)
- Scrambled Eggs
- Veggie Sausage Patties
- Hash Brown Potatoes
- Seasonal Fresh Fruit Tray
- Assorted Pastry Basket
- Chilled Orange Juice
- Bean Cycle Coffee and Hot Tea

South of the Border Breakfast .................... $9.95 per person

- Scrambled Eggs
- Chorizo Sausage Crumble, Bacon, Refried Beans
- Sauteed Peppers and Onions
- Corn and Flour Tortillas
- Condiments: Tomatoes, Shredded Cheese, Sour Cream, Fire Roasted Salsa, Local Hot Sauces

Add Omelets prepared to order ................................................................. $2.25 per person
Add Bagels & Cream Cheese ................................................................. $1.25 each
Morning Breaks

Morning Break ................................................. $4.25 per person

Whole Fresh Fruits
Assorted Pastries fresh from our Bakeshop
Bean Cycle Coffee, Hot Tea Assortment, and Iced Water

Healthy Delight ...................................................... $5.75 per person

Greek Vanilla Yogurt with Toppings (Granola, Cranberries, Walnuts, Raisins, and Honey)
Sliced Fresh Fruit Tray
Assorted Granola Bars
Bean Cycle Coffee, Hot Tea Assortment, and Iced Water
Orange and Cranberry Juices

Ala Carte Morning Pastries

From our on-campus Bakeshop

Croissants with Preserves ......................................................... $17.45 per dozen
Local, Fresh Bagels with Cream Cheese ........................................ $16.65 per dozen
Basket of Assorted Fresh Pastries ............................................. $14.95 per dozen
Cinnamon Rolls ................................................................. $13.95 per dozen
Donuts Assorted ................................................................. $10.25 per dozen
Muffins ................................................................. $11.60 per dozen
Coffee Cake ................................................................. $20.50 each
Donut Holes ................................................................. $3.95 per dozen
Afternoon Breaks

Snack Break ................................................................. $4.35 per person

- Tortilla Chips with Fire Roasted Salsa
- Pretzels
- Bowl of M&M’s
- Whole Fresh Fruits
- Assorted Sodas and Iced Water

Fresh Break ................................................................. $5.65 per person

- Roasted Red Pepper Hummus with Pita Chips
- Vegetable Tray with Ranch Dip
- Fresh Kettle Chips
- Assorted Sodas and Iced Water

Ala Carte Afternoon Snacks

Mixed Nuts (Peanuts, Cashews, Almonds, Brazils, Filberts, Pecans) ............... $17.45 per pound
Whole Fruit ........................................................................ $1.10 each
Potato Chips, Tortilla Chips, Pretzels ......................................................... $6.70 per pound
Starlight Mints ........................................................................... $5.40 per pound
Guacamole .................................................................................. $10.80 per pound
Salsa (mild or medium) ...................................................................... $7.45 per quart
Onion or Ranch Dip ........................................................................ $9.50 per quart
Fresh Popped Popcorn (serves 15-20 people) ....................................... $18.00
Chex Mix ..................................................................................... $8.80 per pound
Cold Deli Platters

The Oval Sandwich Platter ............................... $11.35 per person

Sandwich halves on assorted breads and wraps
Turkey/Swiss, Hummus Veggie Wraps, Ham/American, Tuna Salad, Tarragon Chicken Salad Wraps
Choice of Sides (select two):
Potato Salad, Pasta Salad, Tomato Mozzarella Salad, Coleslaw or Potato Chips
Condiments: Mustard, Mayonnaise, Pickle Spears
Assorted Cookies
Bean Cycle Coffee, Iced Tea and Ice Water

The Durrell .................................................... $13.95 per person

Homemade Soup of Your Choice (select two):
Baked Potato
Chicken Green Chili
Chili Chicken and Wild Rice
Tomato Basil
Clam Chowder
Minestrone
Broccoli Cheese

Thin Sliced Turkey, Ham, and Salami with Assorted Cheeses Arranged on Trays
Kaiser Rolls, Wheat and White Bread
Choice of Salad or Chips (select one):
Tossed Salad, Pasta Salad, Potato Salad, Broccoli Red Grape Salad, Coleslaw or Potato Chips
Condiments: Lettuce, Tomato, Onion, Pickles, Mustard and Mayonnaise
Assorted Cookies
Bean Cycle Coffee, Iced Tea and Ice Water
Cookouts

Create your own barbecue by choosing from the selections below. All cookouts include your choice of two entrees, two side dishes, condiments, watermelon, assorted house baked cookies, lemonade and ice water. Vegan Burgers are available (will not count as an additional entrée).

Horsetooth Barbecue......see catering coordinator for price

Entrées

- Quarter Pound Hamburgers and Cheeseburgers *
- All Beef Hot Dogs
- Chicken BBQ Sandwich*
- Grilled Chicken Sandwich*
- Corn Dogs
- Pulled Pork Sandwich*
- BBQ Beef Sandwich*

*Sandwiches Served with Lettuce, Tomato, and Onions

Add an additional entrée.................................................................$2.00 per person

Sides

- Coleslaw
- Baked Beans
- Potato Salad
- Greek Pasta Salad
- Old Fashioned Macaroni Salad
- Super Tossed Salad with Ranch and Zesty Italian Dressings
- Tortilla Chips with Salsa
- Broccoli Red Grape Salad
- Fresh Corn on the Cob (seasonal)
- Black Bean and Corn Salad
- Potato Chips
Lunch and Dinner Buffets

Our staff will be happy to assist you with planning your menu. If you don’t see what you are looking for, our chefs will work with you to create a custom menu to fit your event needs.

Little Italy Buffet .................................................. $13.75 per person

- Stuffed Shells with Marinara Sauce, Grilled Chicken Parmesan, and Spaghetti
- Choice of Sauces (select two):
  - Italian Sausage Sauce, Meat ball Sauce, Marinara, Alfredo, or Pesto Alfredo Sauce
  - Classic Caesar Salad
  - Garlic Bread
  - Seasonal Fresh Fruit Tray
  - Bean Cycle Coffee, Iced Tea and Ice Water

Four Corners Buffet ................................................ $13.25 per person

- Tortilla Chips with Salsa and Nacho Cheese Sauce
- Taco Beef or Chicken (select one; add $1.00 per person for both)
- Vegetarian Taco Meat available upon request
- Corn Taco Shells and Flour Tortillas
- Cilantro-Lime Rice and Vegetarian Refried Beans
- Pork Green Chili
- Seasonal Fresh Fruit Tray
- Condiments: Lettuce, Tomato, Cheese, Sour Cream, Fire Roasted Salsa, and Picante Sauce
- Bean Cycle Coffee, Iced Tea and Ice Water
- Add Tomales for $1.75 each
- Add Guacamole for $0.85 per person

Tex Mex Buffet ...................................................... $14.25 per person

- Fajitas with Sautéed Onions and Peppers with:
  - Grilled Steak or Chicken Breast Strips (select one; add $1.00 per person for both)
  - Vegetarian Steak Fajita Strips available upon request
  - Flour Tortillas, Corn Taco Shells
  - Cilantro-Lime Rice and Vegetarian Refried Beans
  - Tortilla Chips with Fire Roasted Salsa and Nacho Cheese Sauce
  - Seasonal Fresh Fruit Tray
- Condiments: Lettuce, Tomato, Cheese, Sour Cream, Pico de Gallo, and Picante Sauce
- Bean Cycle Coffee, Iced Tea and Ice Water
Smokehouse Buffet ........................................... $15.25 per person

Southwest BBQ Brisket
Memphis BBQ Chicken Breasts, Drumsticks, and Thighs
Baked Beans and Cole Slaw
Potato Salad
Tossed Garden Salad with choice of two dressings
Cornbread with Honey Butter
Sweet Tea, Bean Cycle Coffee and Ice Water

The Summit ........................................................... $25.00 per person

Prime Rib au jus, carved to order (Carver Included)
Chicken Florentine
Quinoa and Vegetable Stuffed Portobellos
Twice Baked Potatoes
Fresh Vegetable Medley
Tossed Garden Salad with Choice of two Dressings
Parker House Rolls and Butter
Bean Cycle Coffee, Iced Tea and Ice Water
Create your Own Buffet

Create your own special buffet by choosing from the following selections.

The Pavilion ......................................................... $15.75 per person

All buffets include your choice of:
• Two Entrées
• Two Side Dishes
• One Salad
• Rolls and Butter
• Coffee, Iced Tea and Ice Water

Entrées

Poultry
• Chicken Marsala
• Grilled Chicken Parmesan with Marinara Sauce
• Monterey Chicken Breast
• Baked Ziti with Chicken
• Oven Baked Herb Chicken Breast
• General Tso’s Popcorn Chicken
• Roasted Turkey Breast with Cranberry Sauce*
• Greek Lemon Chicken
• Tandoori Chicken Breast
• Chicken Tamale

Beef
• Roast Top Round of Beef au jus*
• Southwest Barbecued Brisket*
• Beef Stroganoff
• Stir Fry Spicy Beef with Vegetables
• Beef Pot Roast
• Marinated London Broil with Red Wine and Mushroom Sauce* (Add $1.00 per person)
• Beef Bulgogi

Seafood
• Grilled Salmon with Lemon Dill Hollandaise Sauce (Add $2.00 per person)
• Blackened Cajun Catfish Filet
• Fried Fantail Shrimp (Add $3.00 per person)
• Lemon Crumb Cod
• Southern Fried Catfish

Pork
• Herb Crusted Pork Loin*
• Maple Glazed Bacon Wrapped Pork Loin*
• Grilled Pork Chops
• BBQ Boneless Pork Chops
• Korean BBQ Spareribs
• Sweet and Spicy Plum Pork
• Pork Tamale

Vegetarian
• Caribbean Vegetable Curry
• Cheese Enchiladas
• Stuffed Red Peppers
• Sesame Seitan
• Cheese Manicotti

* Add $20.00 to have a personal carver
Sides

- Mashed Potatoes with Gravy
- Steamed New Potatoes with Parsley Butter
- Scalloped Potatoes
- Au Gratin Potatoes
- Roasted Red Potatoes
- Garlic Mashed Red Potatoes
- Macaroni and Cheese
- Rice Pilaf
- Steamed Rice
- Basmati Rice
- Long Grain and Wild Rice Blend
- Indian Barley Pilaf
- Egg Noodles
- Cornbread Dressing
- Baked Beans
- Sticky Rice
- Whole Green Beans
- Fresh Vegetable Medley
- Roasted Fresh Vegetables
- Corn
- Sugar Snap Peas
- Glazed Baby Carrots
- Asparagus

Salads

- Tossed Garden Salad with Vegetables and choice of two dressings
- Caesar Salad
- Greek Salad with Feta Cheese and Herb Vinaigrette
- Potato Salad
- Coleslaw
- Greek Pasta Salad
- Mediterranean Quinoa Salad
- Broccoli Salad with Red Grapes
- Black Bean, Rice and Veggie Salad

Buffet Desserts

From our on-campus Bakeshop

Choose two to add to any Lunch and Dinner Buffet for $2.00 per person.

- Fruit Pie (apple, peach, cherry, blueberry, or fruits of the forest)
- Fruit Cobbler or Crisp, served warm with whipped cream
- Assorted Brownies
- Fresh Baked Cookies
- Assorted Chef Choice Petit Fours
- Chocolate Mousse
- Boston Cream Pie
- Bread Pudding
- Rice Krispie Squares
- Chocolate or Pumpkin Whoopie Pies
- Gourmet Cupcakes
Lunch on the Go

Aspen Boxed Lunch ……see catering coordinator for price
Packed in bulk

*Includes choice of one Sandwich on a Kaiser Roll:
  • Turkey and Provolone Cheese
  • Ham and Swiss Cheese
  • Hummus Wrap with Lettuce, Cucumber and Shredded Carrots
    Apple, Orange or Banana
  Bag of Chips
  Condiments: Lettuce, Tomato, Mustard and Mayonnaise
  2 Milk Chocolate Chunk Cookies
  Bottled Water or Canned Soda

Alpine Boxed Lunch ……see catering coordinator for price
Packed in individual white boxes

*Includes choice of one Sandwich on a Kaiser Roll:
  • Turkey and Provolone Cheese
  • Ham and Swiss Cheese
  • Hummus Wrap with Lettuce, Cucumber and Shredded Carrots
    Apple, Orange or Banana
  Bag of Chips
  Condiments: Lettuce, Tomato, Mustard and Mayonnaise
  2 Milk Chocolate Chunk Cookies
  Bottled Water or Canned Soda
Pizzas

16” pizza made to order, cut into eight slices

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<tr>
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<th>Price</th>
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<tr>
<td>Cheese</td>
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<td>One Topping</td>
<td>$11.50</td>
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<tr>
<td>Additional Toppings</td>
<td>$1.25 each</td>
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</tbody>
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- Pepperoni
- Sausage
- Hamburger
- Canadian Bacon
- Chicken
- Bacon
- Mushrooms
- Onions
- Peppers
- Black Olives
- Pineapple
- Jalapeño
- Artichokes
- Banana Pepper

16” Specialty Pizzas .......................... $16.25 per pizza

- White Pizza with Chicken and Bacon
- Cajun Chicken and Sausage
- Meat Lovers
- Margarita (fresh tomatoes and basil)
- Veggie Supreme

16” pizza made to order, cut into eight slices
Party Platters

Mediterranean Antipasto Platter ............... $4.65 per person

Roasted Red Pepper Hummus
Carrot and Celery Sticks
Salami, Pepperoni
Marinated Mozzarella and Artichokes
Olives and Balsamic Grilled Zucchini
Served with Garlic Crostini

Wing Platter ........................................ $3.10 per person

(served hot)
Buffalo, Ranch and Boneless Wings
Served with Ranch and Bleu Cheese Dressing
Carrots and Celery Sticks
(3 wings per person)

Assorted Cheese Platter with Crackers.... $4.40 per person

Brie, Cheddar, Swiss and Pepperjack

Seasonal Fresh Fruit Platter ..................... $4.10 per person

Seasonal Vegetable Crudites with Ranch Dip .......... $3.70 per person

Seasonal Fresh Fruit and Cheese Platter with Crackers ............... $4.40 per person

Deli Meat and Cheese Platter ...................... $5.70 per person

Sliced Turkey, Ham, Salami and Chicken Salad
Provolone, Cheddar, American and Swiss Cheese
Lettuce, Tomato, Pickles and Condiments
White, Oatmeal and Wheat Bread, Multi-grain Kaisers, Mini Slider Buns
Appetizers

Chicken Wings ................................................................. $10.30 per dozen
  Teriyaki, Ranch, or Buffalo with Ranch or Bleu Cheese Dressing

Mini Vegetable Spring Rolls .............................................. $9.50 per dozen
  With Sweet & Sour Sauce and Hot Mustard Sauce

Cocktail Meatballs .......................................................... $8.75 per dozen
  Barbecue, Swedish, or Teriyaki

Jalapeño Poppers .............................................................. $12.35 per dozen
  With Strawberry-Chipotle Dipping Sauce

Tempura Chicken Bites .................................................... $10.30 per dozen
  With Honey Mustard & Sweet Chili Sauce

Pigs in a Blanket .............................................................. $13.40 per dozen
  With Honey Mustard

Spinach Artichoke Cheese Dip, served hot ....................... $2.30 per person
  With Toasted French Bread

Chicken or Spicy Vegetable Potstickers ......................... $13.40 per dozen
  With Ginger-Soy Dipping Sauce

Bruschetta ....................................................................... $6.20 per dozen
  Fresh Tomato and Basil Topping on Garlic Crostini

Spanakopita ..................................................................... $15.45 per dozen
  Spinach and Feta Phyllo Triangles

Chicken Satay .................................................................. $22.00 per dozen
  Marinated and Grilled Skewers with Spicy Cashew Dipping Sauce

Potato Skins .................................................................... $8.95 per dozen
  Potato Skins topped with cheddar cheese and bacon with sour cream

Sliders .............................................................................. $21.95 per dozen
  Choice of: BBQ Pork garnished with coleslaw, Breaded Buffalo Chicken, Hamburgers and Cheeseburgers
A la Carte Desserts
From our on-campus Bakeshop

Fresh Baked Cookies ................................................................. $10.30 per dozen
Brownies and Bars ................................................................. $9.90 per dozen
Rice Krispie Squares *(Plain and Frosted)* ................................. $9.90 per dozen
Whoopie Pies *(Chocolate or Pumpkin)* ................................. $12.35 per dozen
Gourmet Cupcakes ................................................................. $21.60 per dozen
*Red Velvet, Vanilla, Carrot, Chocolate, and Apple Cider*

Birthday Layer Cakes ............................................................ $28.85 each
*Chocolate, Vanilla, and Marble (serves 16)*

Sheet Cakes (custom decorated) ................................................ $72.00 each
*(serves 80)*

Half Sheet Cakes (custom decorated) ....................................... $46.35 each
*(serves 40)*

Layer Cake (custom decorated) ................................................ $28.80 each
*(serves 16)*

5” Individual Special Occasion Cake ....................................... $13.90 each
*Chocolate or Vanilla (serves 1-2)*

Ice Cream Social ................................................................. $4.35 per person
*(50 person minimum; for groups less than 50, add $1.50 per person)*

*Vanilla, Chocolate, and Strawberry Ice Cream*
*Sauces: Chocolate, Caramel, Strawberry, and Marshmallow*
*Toppings: Whipped Topping, Sprinkles, Oreo Cookie Crumbs, Nuts*

Gelato Options
*Upgrade to fresh, homemade Gelato for an additional $1.25 per person*
*Please inquire about available flavors*
Chocolate Fountains

Are you looking for a creative way to add fun and elegance to your next event? Chocolate fountains can entertain and serve your guests for the entire duration of your party. Always conversation starters, they add a unique presentation element that tantalizes the senses, and are as fun to watch as they are to eat.

Note: For inside use only. Chocolate fountains are not suitable for open air venues.
*Recommended chocolate amount: 10 pounds per 75 guests

Three-Tiered Gourmet Chocolate Fountain................................. $175.00

- Serves up to 50 guests
- Up to three hours running time
- Attendant provided to set up fountain and keep area clean during your event
- Includes 7.5 pounds of Chocolate*, Marshmallows, Pretzels and bamboo skewers

*Add Additional Chocolate .................................................................$30.00 per 7.5 pounds

Add Additional Dipping Items:
Package One.................................................................$1.50 per person
- Strawberries
- Seasonal Fresh Fruit Cubes
- Pound Cake Cubes

Package Two..............................................................................$2.00 per person
- Strawberries
- Seasonal Fresh Fruit Cubes
- Pound Cake Cubes
- Rice Krispie Treat Cubes
- Mini Sugar Cookies
- Donut Holes
Beverage Pricing

One gallon serves 15 to 20 people.

Bean Cycle Coffee ........................................................................................................... $14.50 per gallon
  *Regular and Decaffeinated*

Celestial Tea Bags with Hot Water ........................................................................ $11.35 per gallon
  *Regular and Herbal Assortment*

Hot Chocolate with Mini Marshmallows ........................................................................ $13.00 per gallon

Iced Tea ............................................................................................................................. $10.80 per gallon

Lemonade .......................................................................................................................... $10.80 per gallon

Punches:
  Fruit Punch ...................................................................................................................... $10.80 per gallon
  Presidential Punch ......................................................................................................... $12.35 per gallon

Fruit Juices ........................................................................................................................ $12.35 per gallon
  Apple, Orange, Cranberry, Grape

Soft Drinks:
  Canned 12 oz. Coca-Cola Products ...................................................................................... $1.25 each

Bottled Water (20 oz.) ........................................................................................................... $1.75 each

Water Setup .......................................................................................................................... $11.00 per ten gallons
  *With 100 Paper Cups*
  *Spa Water upgrade for an additional $1.00 per gallon*

Milk 2% ................................................................................................................................ $8.00 per gallon

Linens

Table Skirting ...................................................................................................................... $17.00 per table

Dinner Napkins ................................................................................................................... $0.30 each

Tablecloths (85” rounds, 10 ft. rectangle, 54” square) ...................................................... $4.50 each

Podium Rental ..................................................................................................................... $20.00