

Hors d'oeuvres

	Service for: 10-20	21-30	31-40	41-50
Meat Tray (crackers included)	\$35	\$48	\$60	\$72
Cheese Tray (crackers included)	\$25	\$33	\$39	\$48
Meat & Cheese Tray (crackers included)	\$29	\$39	\$49	\$59
Vegetable Tray (with ranch dip)	\$21	\$31	\$41	\$51
Fruit Tray (in season fruit with dip)	\$33	\$44	\$55	\$66
Taco Dip Platter (with tortilla chips)	\$33	\$43	\$53	\$63
Pasta Salad or Potato Salad	\$15	\$20	\$25	\$30
Baked Beans	\$15	\$20	\$25	\$30
Baked Beans (with meat)	\$20	\$25	\$30	\$35

Hot Selection

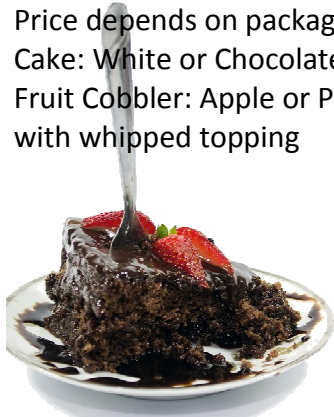
Mini Corn Dogs	\$38 / 230 count
Meatballs	\$32 / 320 count
Smoked Sausage	\$51 / 500 count
Breaded Cauliflower	\$70 / 280 count
Breaded Mushrooms	\$65 / 240 count
Boneless Wings	\$52 / 160 count
Egg Rolls	\$74 / 144 count
Jalapeno Poppers	\$110 / 244 count
Mini Tacos	\$55 / 320 count
French Bread Stick	\$41 / 170 count
Wing sauces: hot, sweet & sour, teriyaki	
Meatball Sauces: marinara, sweet & sour, BBQ	

Cold Selection

Spinach Dip \$22	(with bread)
Cheese Ball \$15	(with crackers)
Deviled Eggs	\$7 / dozen
Shrimp Cocktail	\$7 / person

Dessert Options

Price depends on package purchased. Choices: Cookie Tray, Brownies, Cake: White or Chocolate, Chocolate Mousse Parfait, Yogurt Parfait, Fruit Cobbler: Apple or Peach, Bread Pudding with sauce, Pudding Cup with whipped topping



Nov 2017



BACKUS Community Center Catering Menu

Meeting Refreshments

Decaf Coffee, Water, Cookie assortment	
\$25 up to 25 people (minimum)	
\$35 up to 35 people	Coffee, Water only
\$45 up to 45 people	\$15 up to 25 people
\$50 up to 50 people	



Meal prices are per person, plus tax. 10 person minimum for any menu item.

Breakfast Options

Coffee, water and juice (apple and orange) are included in prices.

Continental Breakfast	\$5.00
Assortment of muffins, donuts and sweet rolls	

Breakfast Favorite	\$9.00 (with meat choice)
	\$7.50 (without meat choice)

French Toast or Pancakes
Choice of Meat (choose one) bacon or sausage
Choice of toppings (choose two):
maple syrup, whipped cream, strawberry sauce, blueberry sauce

The Traditional	\$10.00
Scrambled eggs, hash browns, toast and choice of (choose one) bacon or sausage	

The French Egg	\$12.00
Scrambled eggs with country ham, hash browns and choice of (choose one) bacon or sausage	



Lunch Options

- Soup and Sandwich Buffet** **\$11.00**
 Choice of: Chicken Wild Rice, Chicken Noodle, Vegetable Beef, Tomato
 Choice of: Bread (wheat, white, rye), Sub Bun
 Meat Tray includes: Ham, Turkey, Roast Beef, Salami
 Cheese Tray includes: American, Swiss, Cheddar
 Relish Tray includes: lettuce, tomatoes, pickles, onions, condiments
 (mayo, mustard, butter) potato chips, and cookies
- Sandwich Buffet** **\$9.00**
 Same as above without soup
- Taco Bar** **\$9.00**
 Includes seasoned taco meat, soft shells, tortilla chips, lettuce, tomato,
 onion, shredded cheese, sour cream, salsa
- Pasta Buffet** **\$12.00**
 Includes: Caesar salad and garlic toast
 Choose two entrees:
 Spaghetti with marinara sauce , Fettuccini with Alfredo sauce,
 Cheese Manicotti with marinara or Alfredo sauce,
 Spaghetti with meatballs (**\$14/person**), Chicken Fettuccini (**\$14/person**)
- Picnic Buffet** **\$11.50**
 Oven fried chicken, mashed potatoes with chicken gravy, green beans
 and dinner roll
- Beef Stroganoff** **\$12.50**
 Served over fettuccini noodles, tossed salad, dinner roll and chef's choice
 of vegetable
- Beef Stew** **\$12.50**
 Served with French bread and tossed salad
- Pulled Pork Sandwich Buffet** **\$10.50**
 Served with potato salad and baked beans
- Turkey Dinner** **\$12.50**
 Served with mashed potatoes, turkey gravy, bread dressing, cranberries,
 dinner roll and chef's choice of vegetable

Beverages—

Price depends on package purchased. Options: Lemonade, Ice Water,
 Coffee, Hot Tea Soft Drinks: Coke, Diet Coke, Sprite—\$1 per person

Cash Bar Available!



Dinner Options

Includes choice of potato, vegetable, salad and dinner roll

	Buffet Style	Cafeteria Style or Plated
One-Entree Choice:	\$17.00 plus tax	\$16.00 plus tax
Two-Entree Choice:	\$21.00 plus tax	\$20.00 plus tax

Entree Selections: Oven roasted ham, Oven roasted turkey breast,
 Lemon chicken breast, Chicken Kiev, Chicken Cordon Bleu,
 Cheese manicotti, Roasted pork loin with mushroom sauce

Potato Selection – Baked potato with butter/sour cream,
 Mashed potatoes with gravy, Scalloped potato (cream sauce),
 Au gratin potato (cream sauce and cheese), Herb baby reds, Wild Rice
 Garlic smashed potatoes (buttermilk, sour cream, green onion and
 cheese) **(add \$1.25/plate)**

Vegetable Selection – Glazed baby carrots,
 Honey dilled carrots, Green beans, Corn,
 Malibu Blend (cauliflower, broccoli, carrots),
 Prince Albert Blend
 (yellow and green beans, baby carrots)



Choice of Salad – Tossed salad (Ranch/French dressing) or Caesar salad

SPECIALTIES

- 10 oz Cut of Prime Rib, choice of potato and vegetable.....\$23.00
- 8 oz Cut of Prime Rib, choice of potato and vegetable.....\$20.00
- 7 oz Chicken Cordon Bleu over wild rice blend and vegetable.....\$17.00
- 7 oz Chicken Kiev over wild rice blend and vegetable.....\$17.00
- Lemon Chicken Breast over wild rice blend and vegetable.....\$17.00
- Stuffed Pork Loin with mushroom sauce, choice of potato,
 vegetable.....\$20.00