

## Malone College Art of Catering Pricing Guide

### Breakfast & Beverages

Full Coffee Service Per Person.....	\$1.15
Flavored Teas (each).....	\$1.15
Assorted Can Beverages (each).....	\$0.75
Assorted Bottled Beverages (each).....	\$1.15
Assorted Juices (12oz Bottle).....	\$1.25
Milk Plastic Bottles.....	\$1.15
Bottled Iced Teas (16oz).....	\$1.45
Bottled Water.....	\$0.85
Classic Continental-Per Person.....	\$3.15
Classic Continental with Fruit-Per Person.....	\$4.30
French Bistro Buffet-Per Person.....	\$8.35
French Bistro Buffet with Meat-Per Person.....	\$8.90
French Bistro Buffet with Meat and French Toast or Pancakes-Per Person.....	\$9.50
French Bistro Buffet with Meat, Potatoes and French Toast or Pancakes-Per Person.....	\$9.75
Presidential Breakfast-Per Person.....	\$7.50
Presidential Breakfast with French Toast or Pancakes-Per Person.....	\$8.65
Presidential Breakfast with French Toast or Pancakes and Potatoes-Per Person.....	\$9.20
Breakfast Pastries-Per Person.....	\$1.15
Premium Pastries-Per Person.....	\$1.45
Specialty Breakfast Breads (2 Slices).....	\$1.55
Lox and Bagel Bar-Per Person.....	\$3.45

### Snacks

Sundae Bar-Per Person.....	\$4.00
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### Working Luncheon Buffets

Classic Deli Buffet.....	\$8.00
Executive Deli Buffet.....	\$9.75
California Style Gourmet Buffet.....	\$10.95

### Box Lunches

Deli Bagged Lunch.....	\$6.90
Deluxe Boxed Lunch.....	\$7.75
Executive Boxed Lunch.....	\$8.35

### Hors d' Oeuvres – Cold

Southwest Veggie Pinwheels (2pcs Per Person).....	\$1.15
Salmon Pinwheels (2pcs Per Person).....	\$1.40
Tomato Pomodoro Crustini (2pcs Per Person).....	\$1.15
Finger Sandwiches (2pcs Per Person).....	\$1.15
Goat Cheese Crostinis (2pcs Per Person).....	\$1.40
Smoked Salmon Canapes (1pc Per Person).....	\$1.40
Tequila Lime Shrimp in Phyllo Cup (1pc Per Person).....	\$1.40
Filet Mignon Crostinis (2pcs Per Person).....	\$2.00

### Hors d' Oeuvres – Hot

Chicken Wings (dozen).....	\$5.75
Mini Spring Rolls (2pcs Per Person).....	\$2.30
Poppers (1.5pcs Per Person).....	\$1.60
Spanikopita (1.5pcs Per Person).....	\$1.15
Petite Quiches (1.5pcs Per Person).....	\$1.15
Mini Crab Cakes (1pc Per Person).....	\$1.85
Stuffed Mushroom Caps (1.5pcs Per Person).....	\$1.75
Asparagus Crisp (2pcs Per Person).....	\$1.85
Mini Beef Wellington (1pc Per Person).....	\$1.85
Grilled Chicken Quesadillas (2pcs Per Person).....	\$1.85
Curried Chicken In Phyllo Cups (2pcs Per Person).....	\$2.30

### Hors d' Oeuvres Tray

Cheese Tray for Up To 25 People.....	\$34.50
Cheese Tray 25-40 People.....	\$48.30
Fresh Fruit Tray for 25 People.....	\$40.25
Fresh Fruit Tray for 25-40 People.....	\$57.50
Fresh Vegetable Crudités Tray for 25 People.....	\$28.75
Fresh Vegetable Crudités Tray for 25-40 People.....	\$40.25
Roasted Marinated Vegetable Tray for 25 People.....	\$28.75
Roasted Marinated Vegetable Tray for 25-40 People.....	\$46.00
Poached Side of Salmon Platter for 25-40 People.....	\$90.85
Spinach Boule for 25 People.....	\$36.80
8 Layer Mexican Dip for 25 People.....	\$36.80
Tortilla Chips w/ Guacamole and Salsa for 15 People....	\$23.00
Mediterranean Platter for 25-40 People.....	\$59.80
Warm Artichoke and Crab Dip for 25 People.....	\$57.50

### Hors d' Oeuvres Tray (Cont...)

Baked Brie for 25 People.....	\$32.20
Brie en Croute for 25 People.....	\$34.50
Hot Broccoli Dip with Nacho Chips for 25 People.....	\$46.00
Nacho Bar for 25 People.....	\$57.50
Nacho Bar for 25-40 People.....	\$74.75

### Served Entrée's

Roasted Red Pepper and Vegetable Pasta.....	\$13.80
Chicken Parmesan Dinner.....	\$16.10
Chicken Parmesan Lunch.....	\$12.10
Hazelnut Crusted Chicken Dinner.....	\$16.70
Hazelnut Crusted Chicken Lunch.....	\$12.10
Chicken Mushroom Stroganoff Dinner.....	\$14.95
Chicken Mushroom Stroganoff Lunch.....	\$12.10
Baked Vegetarian Lasagna Dinner.....	\$13.80
Baked Vegetarian Lasagna Lunch.....	\$10.35
Stuffed Pork Tenderloin Dinner.....	\$16.95
Stuffed Pork Tenderloin Lunch.....	\$12.65
Maple Mustard Glazed Salmon Dinner.....	\$17.25
Maple Mustard Glazed Salmon Lunch.....	\$12.65
Stuffed Sole With Broccoli and Cheese.....	\$16.95
Seared Tuna with Wasabi.....	\$18.40
Grilled Red Snapper with Red Pepper Relish.....	\$18.95
Spinach and Blue Cheese Stuffed Tenderloin.....	\$20.15
Macadamia Nut Crusted Sea Bass.....	Market Value
Filet Mignon with Gorgonzola Butter.....	\$19.55
Salmon and Filet Mignon (Surf and Turf).....	\$26.45
Asiago Baked Airline Chicken.....	\$18.40
Salmon with Lump Crab and Sweet Corn.....	\$25.30

### Theme Buffets

Mediterranean Style Buffet.....	\$13.80
Vegetarian Pasta Buffet.....	\$13.80
Bistro Style Buffet.....	\$16.70
Thanksgiving Style Buffet.....	\$13.80
Prime Rib Buffet.....	\$18.40
Backyard BBQ Cookout.....	\$16.70
All American Buffet.....	\$11.50
Fajita Fiesta Buffet.....	\$13.80
Grand Dinner Buffet.....	\$18.40
Create Your Own Buffet Choices.....	\$16.70

### Dessert Selection

Assorted Dessert Bars-Per Person.....	\$1.60
Fudge Brownies-Per Person.....	\$1.50
Assorted Pies, Fruit or Cream-Per Person.....	\$1.15
Fresh Seasonal Fruit.....	Seasonal
Jumbo Baked Cookies(dozen).....	\$6.90
New York Style Cheese Cake-Per Person.....	\$2.30
Torte-Per Person.....	\$3.45
Fresh Fruit and Cheese Plate-Per Person.....	\$2.00
Warm Apple Dumpling-Per Person.....	\$2.85
Chocolate Cake-Per Person.....	\$2.30
Vanilla Layer Cake-Per Person.....	\$2.30
Carrot Cake-Per Person.....	\$2.30