

C a n a p é s



CORPORATE
CATERING



CORPORATE
EVENTS



PRIVATE
EVENTS



BBQ, PICNIC &
HOME-STYLE



550 Highland Street, Suite 103 | Frederick, MD 21701 | 301.663.8220

canapescatering.com

CANAPÉS GRILLED CHEESE SAM'ITCHES

Canapés Grilled Cheese Sam'itches are modest ooey, gooey panini cheesiness!

- Canapés Grilled Cheese Sam'itches are fabulous on their own or paired with one of our fresh made soups.
- Canapés Grilled Cheese Sam'itches can be ordered **A la Carte, Plattered, Bagged, Basic or Gourmet Boxed**, but are best served warm buffet-style. Fees may apply.
- Be your own chef. If you want to substitute or change anything in your selection, just tell us!
- If labels are needed, please forward your order list and assignments to our sales consultant.

Entertaining tip: If you are feeding a crowd or serving a late afternoon snack, request that our chefs cut the sandwiches into smaller sections.

Good Ole'merican-Style \$4.00
hearty white bread, american cheese

Cheesy Cheese \$5.00
hearty white parmesan crusted, sharp cheddar, fontina, garlic butter

Rise & Shine \$5.00
seedless marble rye, fried egg, speck, fontina, arugula

Bistro Beef \$5.00
ciabatta, grilled pacific rim glazed beef, shaved onion & grilled pear, saga blue

Buffalo Chicken..... \$5.00
ciabatta, honey hot sauce glazed chicken, pickled jalapeño, veggie schmear, jack & blue cheese

BBQ Chicken..... \$5.00
sourdough, grilled chicken, pepper jack & cheddar, bbq baste, grilled red onion, blue cheese ranch

Chicken Cordon Bleu \$5.00
seedless marble rye, swiss & fontina, shaved honey ham, sliced roasted chicken, dijon sauce

Spring Turkey \$5.00
wheat baguette, seared green apple, turkey, swiss, sprouts, cranberry-citrus mayo

Twisted BLT..... \$5.00
cinnamon swirl bread, sliced grilled apple, honey ham, creamy chèvre, brie

Torro \$6.00
ciabatta, quince paste, manchego, serrano ham & arugula

RMC \$6.00
cinnamon swirl bread, fig jam, canadian bacon, fontina, brie

Cubano \$6.00
hearty white, roast pork, ham, swiss cheese, dill pickles, yellow mustard sauce

Cheesy Mac & Pork BBQ..... \$6.00
challah, mac & cheese, cheddar, house pork bbq

Crabby \$6.00
challah, creamy crab dip, cheddar, spinach, old bay butter

Salmon Carpaccio \$6.00
seedless marble rye, salmon carpaccio, shaved red onion, tomato & arugula, citrus, shallot, caper & basil schmear

Caprese \$6.00
tomato herb focaccia, basil aioli, provolone & mozzarella, tomato, fresh basil leaves, bruschetta

CANAPÉS LUNCHEON BUFFET MENUS

Roasted Chicken: moist roasted chicken, butter, rosemary, thyme, sage, seasonings, light sherry accented gravy

Rosemary and Garlic Roasted Potatoes: yukon & red potatoes, olive oil, rosemary, garlic, seasonings

Haricot Verts: butter, sautéed & seasoned

Southern Sautéed Chicken & Bourbon Pecan Sauce:

pan-seared boneless chicken breast, savory sweet bourbon pecan sauce

Harvest Festival Rice Pilaf: wild & brown rice, toasted almonds, cranberries, apple, pecans, scallion, honey, rice wine vin

Steamed Broccoli: broccoli, seasoned steaming stock

Raspberry Citrus Marinated Breast of Chicken:

grilled boneless chicken breast, raspberry & citrus glaze

Wild Rice Pilaf: wild & brown rice, orzo, garlic, scallion, onion, dried cherries, candied pecans, herbs

Sweet Kale Salad: kale & broccoli slaw, brussels sprouts, dried cranberry, pepitas, toasted almonds, citrus yogurt

Chicken Francaise: pan-seared, dusted & egg dipped chicken cutlets, lemon, wine, stock, roux & parsley

Creamy Lemon Pasta: penne, light cream sauce, lemon & parsley, toasted panko, lemon zest, herb & bacon topping

Caesar Salad: crisp romaine, grated parmesan, buttery croutons

Chicken Marbella: flame-grilled, marinated boneless chicken breast, sweet prunes, olives, capers, roasted tomatoes, cilantro, brown sugar, garlic, white wine, bay leaves & coriander

Stone Ground Polenta: creamy, stock, herb, pecorino

Fresh Seasonal Greens: mesclun, romaine, carrot, cucumber, tomato, croutons, honey basil vin

Chicken Milanese: boneless chicken breast, herbs & panko crust, pan-fried, basil marinara

Tuscan Pappardelle: house-made noodles, garlic, onion, stock, spinach, roasted tomatoes, vine ripe tomatoes, basil, fine herb chardonnay sauce, parmigiano-reggiano

Broccoli: olive oil, garlic, lemon, seasonings

Curry Chicken: flame-roasted, skin-on breasts & thighs, potatoes, mild thai yellow curry sauce

Vegetable Biryani: basmati rice, red onion, golden raisins, vegetables, peas, cinnamon, cardamom & saffron

Naan: grilled, cilantro chutney

TURKEY..... \$14.75/person

Rosemary Roasted Turkey: carved, moist brined roasted turkey, sweet butter, fresh rosemary, thyme, sage & seasonings, gravy & cranberry chutney

Cornbread Stuffing: savory cornbread, garlic butter, onion, stock, herbs & seasonings

Rosemary Garlic Whipped Potatoes: whipped yukon potatoes, rosemary garlic scented buttery cream

Green Beans: buttery steamed & seasonings

Turkey Scallopini: seasoned flour dusted boneless turkey breast, pan-seared, herb marsala sauce

Harvest Wild Rice Pilaf: wild & brown rice, orzo, garlic, onion, scallion, dried cherries, candied pecans, herbs

Holiday Bistro Greens: field greens & buttery spinach, toasted almonds, roasted spiced pepitas, cabernet poached pears, dried cranberries, cranberry stilton, balsamic raspberry vinaigrette

BEEF \$15.00/person

Grilled Beef: flame-grilled, beef shoulder loin, house seasoned, bbq basted, port-demi sauce & horseradish cream

Rosemary Garlic Whipped Potatoes: whipped yukon potatoes, rosemary garlic scented buttery cream

Sautéed Vegetable Medley: zucchini, squash, carrots, asparagus, mushroom & fresh spinach

Pacific Beef Loin: flame-grilled, marinated beef loin, korean bbq glaze

Bistro Salad: field greens, romaine, candied pecans, blue cheese, cabernet poached pears, honey basil vin

Garden Vegetables & Roasted Potatoes: colorful sauté, zucchini, squash, red onion, bell pepper, asparagus, broccoli, tomatoes, yukon & red bliss potato wedges, herbs & seasonings

CANAPÉS LUNCHEON BUFFET MENUS

SEAFOOD..... \$16.00/person

Beer Battered Cod: golden light crisp beer battered cod, pickled watermelon rind rémoulade, cider vin

Roasted Potato Wedges: yukon, red & sweet potato wedges, olive oil, rosemary, garlic, seasonings

Panzanella: fresh greens, colorful bell peppers, tomatoes, red onion, cucumber, olives, mint, basil, parsley, crisp cornbread croutons, sherry vin

Brioche Slider Buns: warmed, whipped butter

Seafood Strudel: buttery phyllo roll, savory seafood filling, crab, scallops, white fish, mirepoix, bell pepper, newberg style sauce

Simple Rice Pilaf: white rice, orzo, garlic, onion, celery, stock, herbs & seasonings

Savory Vegetable Medley: sprouts, bell pepper, onion, zucchini, squash, carrots, haricot verts & asparagus

Cedar-Plank Salmon (+\$2.00/person):
flame-grilled, sweet & smoky seasoned fresh salmon, citrus butter

Nuts n' Berries: spring greens, candied walnuts, pine nuts, dried cranberries & cherries, fresh berries, chèvre, honey basil vin

Seven Grain Salad: quinoa, wheat berries, white & wild rice, bulgar, barley, couscous, herbs, seasonings & lemony vin

Jambalaya: shrimp, chicken, andouille sausage, the trinity, creole seasonings

Cajun Red Beans & Rice: red kidney beans, garlic, celery, green pepper, thyme, seasonings

Cornbread: grilled, whipped butter

Scampi & Angel Hair: al dente angel hair pasta, herb coated jumbo shrimp, garlic butter, white wine, roasted & fresh tomatoes, basil, parmesan

Grazie: arugula, shaved parmesan, blanched & seasoned asparagus chips, edamame, croissant croutons...perfect with our caesar vin

Three Cheese Pizza: garlic infused olive oil, fresh herbs, asiago, grana padano, mozzarella

VEGETARIAN..... \$12.00/person

Dan's Spinach Pie: golden deep dish pizza crust, Greek & Italian influenced spinach & cheese filling, marinara side sauce

Mediterranean Salad: crisp seasonal greens, tomato, bell pepper, cucumber, red onion, olives, artichokes, pepperoncini & feta

Vegetable Lasagna: layered pasta, marinara, roasted vegetables, ricotta, parmesan, mozzarella

Chopped House Salad: romaine & iceberg lettuce, cucumber, onion, tomato, green pepper, olives, parmesan vin

Soft Parmesan Bread Sticks: evoo, balsamic vin, cracked pepper

Eggplant Parmesan: baked, golden herb breadcrumb encrusted eggplant, savory marinara, mozzarella, basil

Chopped House Salad: romaine & iceberg lettuce, cucumber, onion, tomato, green pepper, olives, parmesan vin

Grilled Garlic Bread: grilled ciabatta, garlic butter, parmesan

Quiche: Our quiche is a decadently generous baked deep dish egg custard in a flaky pastry crust. Because we bake it fresh tell your sales consultant your preferred ingredients.

Arugula II: arugula, parmesan, grape tomatoes, lemon garlic vin

Southern Potato Salad: roasted yukon, red & sweet potatoes, red onion, celery, scallion, creamy southwestern dressing

CANAPÉS BUILD YOUR OWN

Designed to be served buffet style but can be ordered A la Carte or Boxed. Be your own chef. If you want to substitute or change anything in your selection, just tell us! If labels are needed, please forward your order list and assignments to our sales consultant.

BYO Taco Bar \$14.25/person
seasoned ground beef & mojito chicken

BYO BAJA Taco Bar..... \$14.75/person
crispy fish or crispy shrimp

BYO Fajita Bar \$14.50/person
seasoned flame-grilled beef & mojito chicken, sautéed onions & pepper

Vegetarian Alternative: assorted grilled peppers, jicama slaw, cauliflower crumble or crispy tofu

Each BYO Bar includes your shell selection, accoutrement selection and side selection:

Shells (select two): crispy corn shells, grilled corn tortillas, grilled flour tortillas, crispy yellow corn tortilla chips, crispy white corn tortilla chips

Accoutrements (select seven): salsa, pico de gallo, guacamole, sour cream, ranch sour cream, southwest ranch, aji verde, aji amarillo, bang bang sauce, refried beans, cheddar, lettuce, baja slaw, tomatoes, pickled onions, sautéed onions, diced onion, green onion, fresh jalapeño slices, pickled jalapeños

Sides (select one):

Southwest Black Bean Salad: spanish rice, black beans, red onion, bell pepper, scallion, tomato, cilantro, cumin vin

Caribbean Rice: basmati & jasmine rice blend, saffron, turmeric, coconut, green onion

Fresh Seasonal Greens: mixed greens, carrot, cucumber, tomato, croutons, dressing of your choice

BURGER'LICIOUS YOUR WAY

*Select your burger, select your bun, then select all the toppings for your perfect creation.
(price includes one hamburger & one hot dog for the per person price...for custom quantities, please inquire)*

Build-A-Burger & Dogs** \$14.75/person
grilled lean all-beef burgers and all-beef franks ready to stack, included toppings & sauces: lettuce, sliced tomato, sliced red onion, chopped white onion, relish,sauerkraut, mayonnaise, ketchup, yellow & dijon mustard

Build-a-Burger: Turkey..... \$14.75/person
grilled lean turkey burgers and ready to stack, included toppings & sauces: lettuce, tomato, onion & pickles, mayo & dijon

Build-a-Burger:

Choose from the following and get ready to create...

burger buns: choose one: lettuce caps, kaiser buns, potato buns, brioche buns, english muffins, wheat buns

hot dog buns: choose one: standard, potato, (or pretzel buns +\$1.00/person)

cheese: choose two: american, cheddar, provolone, swiss, jalapeño jack, smoked gouda, dill havarti, blue cheese, chèvre

special toppings: choose two: bacon, fried egg, fried green tomato, thick-cut marinated tomato, crispy onions, mushrooms, grilled apple, slaw, jalapeños & banana peppers, roasted green chiles, avocado, guacamole, salsa

special sauces: choose two: cranberry citrus mayo, dijonnaise, tzatziki, bbq sauce, sriracha aioli, curry ketchup, gravy

side dish: choose two: potato chip variety, chips & salsa, crispy coat fries, sweet potato fries, onion rings, old fashioned potato salad or pasta salad

**Arrange with your event consultant if you wish to have your selection grilled to order on-site.



CANAPÉS SIDE SALADS

Price Per Pound. Inquire for additional side salad selections and check out our A la Carte menu list.

COLD SIDE SALADS

Fruit Salad \$10.00

fresh cut seasonal fruit, berries & grapes

Refreshing Fruit Salad \$10.00

fresh cut seasonal fruit, berries & grapes, lime zest & mint accent

Old Fashioned Potato \$7.00

boiled white potatoes, celery, onion & egg, mayonnaise dressing, seasonings, celery seed

New Potato Vinaigrette \$8.25

roasted new potato wedges, sautéed onion, scallion, red wine vin

New Potato Vinaigrette with Bacon \$9.00

roasted new potato wedges, sautéed onion, scallion, bacon, red wine vin

Baked Potato Salad \$9.00

baked yukon potatoes, diced, sautéed red onion, scallion, bacon, cheddar, smooth sour cream ranch

Southern Potato Salad \$10.00

roasted yukon, red & sweet potatoes, red onion, celery, scallion, creamy southwestern dressing

Old Fashioned Macaroni \$7.00

macaroni pasta, red onion, red bell pepper, celery & carrot, creamy sweet & sour dressing

Mediterranean Pasta \$9.00

small shells, red onion, red, green bell pepper, tomato, black olive & feta, red wine vin

Tortellini Pasta \$11.75

cheese filled tortellini, sautéed red onion, colorful bell pepper, artichoke hearts, scallion, tomatoes, mini mozzarella balls, romano, herbs & seasonings, balsamic vin

Pasta Primavera \$9.50

sautéed colorful bell pepper, zucchini, squash, broccoli, tomatoes, herbs & seasonings, tomato basil mayonnaise dressing

Caprese Pasta..... \$9.00

bruschetta, parmesan, mozzarella, basil

Tuscan Couscous Pasta \$9.50

large kernel toasted couscous pasta, sautéed sliced mushrooms, red bell pepper, sun-dried tomatoes, red onion, tomato, scallion, romano, red wine vin

Couscous \$9.50

fluffy couscous, red onion, cucumber, tomato, scallion, lemon herb vin

Curry Couscous \$10.00

fluffy, onion, golden raisins, pinenuts, peas, carrots, scallion, garlic, curry, turmeric

Saffron Orzo \$10.00

orzo, peas, pinenuts, basil, mint, saffron vin

Rice Noodle Salad \$9.00

ramen, cabbage, carrot, scallion, toasted almond, sesame seeds, peanuts, rice wine vin

Drunken Noodles..... \$10.50

spicy thai rice noodle salad, tomatoes, onion, green onion, chiles, thai basil & tofu

Tabbouleh \$9.50

bulgur, tomato, spring onion, parsley, mint, cucumber, roasted garlic vinaigrette

Crimson Quinoa Salad: \$10.00

white quinoa, red & golden beets, colorful bell pepper, zucchini, squash, asparagus, scallion, herbs, basil vinaigrette

Moroccan Quinoa Pilaf \$10.00

red quinoa, spices, shallots, carrots, golden raisins, apricots, pistachios, mint, basil, parsley

Mediterranean Quinoa..... \$10.00

white quinoa, orzo, roasted red pepper, roasted tomatoes, pearl onions, artichokes, olives, garbanzo beans, feta, herbs

Sesame Noodles \$10.50

al dente noodles, carrot, celery, scallion, toasted sesame seeds, mildly spicy thai peanut sauce

Cuban Black Bean Salad \$11.50

black beans, spanish rice, red onion, bell pepper, scallion, tomato, corn & cilantro, cumin vin

Wild Rice Salad \$12.50

long grain wild rice, white rice, red onion, bell pepper, scallion, parsley, melon, candied nuts, papaya seed vin



CANAPÉS SIDE SALADS

Price Per Pound. Inquire for additional side salad selections and check out our A la Carte menu list.

CANAPÉS SIDE SALADS

Seven Grain Salad.....\$10.00

quinoa, wheat berries, white & wild rice, bulgur, barley, couscous, herbs & seasonings
favorite dressings: lemon zest vin, citrus asian, curry vin

Green & Beans.....\$12.00

asparagus, broccoli, fava beans, peas, cucumber, zucchini, mint, ten beans, basmati, citrus vin

Broccoli and Bacon Salad.....\$10.25

broccoli florets, shredded cheddar, red onion & bacon, sweet & sour dressing

Caraway Coleslaw.....\$8.75

shredded green & red cabbage, carrot & caraway seeds, sweet & sour slaw dressing

Canapés Confetti Corn Slaw.....\$9.00

shredded green cabbage, red radicchio, carrots & celery, diced red bell, scallion, corn slaw dressing

Garden Slaw.....\$9.00

zucchini, squash, colorful bell pepper, broccoli, cauliflower, rice wine vin

Asian Slaw.....\$9.50

napa cabbage, bok choy, carrots, snap peas, scallion, crunchy noodles, peanuts, sesame ginger dressing

Cucumber Salad.....\$9.75

seedless cucumbers, shaved white onion, seasonings, balsamic vin

Cuc&Tom Salad.....\$10.75

cucumbers, tomatoes, red onion, white balsamic vin

Caprese Tweaked.....\$12.00

grape, roasted & hot house tomatoes, red pearl onions, kalamata olives, mini mozzarella balls, basil chiffonade, honey basil vin, balsamic drizzle

Corn Salad.....\$10.75

sweet corn, colorful fire roasted bell pepper, scallion, cumin vin

CANAPÉS WARM SIDES

Inquire for additional side salad selections and check out our A la Carte menu list.

Mac n' Cheese.....\$11.50

four cheese fondue, macaroni, golden panko topping

Southwest Cornbread.....\$10.50

savory cornbread, garlic butter, onion, chorizo, poblano peppers, cilantro, seasonings

Jamaican Red Beans & Yellow Rice.....\$11.50

red kidney beans, garlic, saffron, turmeric, coconut milk, cilantro, herbs & seasonings

Broccoli Au Gratin.....\$12.50

broccoli, onion, garlic, creamy cheese custard sauce, cheese (cheddar, gruyère or gouda), herbs & seasoning, golden panko topping

Esquites.....\$10.75

elote sheared off the cob whole sweet corn, cilantro, cayenne & lime basting, flame-grilled, crumbled cojita anejo cheese

Maple Spiced Roasted Vegetables.....\$10.00

maple syrup & chipotle spiced coated sweet, gold & red potatoes, carrots & onion, roasted

Sautéed Vegetable Medley.....\$9.00

zucchini, squash, carrots, asparagus, mushroom & fresh spinach

Salt Potatoes.....\$9.00

peewee potatoes, salt water boiled, butter, cracked pepper & sea salt



CANAPÉS SNACKS & BREAKS

This is just a small sampling from our massive made from scratch hors d'oeuvres list. For additional ideas, please check out our amazing Canapés Hors d'Oeuvres list.
Minimum Order: 5 Orders | Per Person Pricing Shown

Fresh Seasonal & Grilled Crudité \$3.75

seasonal & grilled vegetables, roasted potato wedges, carrots, celery, bell pepper, broccoli, cucumber, tomato, zucchini, squash, asparagus, haricot verts, cremini mushroom, choice of dip

Salsa & Guacamole \$5.00

house made salsa & guacamole, corn chips

Domestic Cheese Display \$5.50

cheddar, swiss, port wine, jalapeño jack, colby jack, grapes & crackers

Gourmet Cheese Display \$8.50

sharp cheddar, swiss, dill havarti, gouda, brie, chèvre, mozzarella, red dragon, harlach, fruited stilton, roasted tomatoes, grapes, berries, crostini

Charcuterie & Cheeses \$9.00+

assorted chef selected artisanal meats & cheeses, candied almonds, cornichons, capers, truffled honey, mustard seed & dijon

Fresh Seasonal Fruit Display \$4.50

rind-on array of fresh fruits, melon & berries, fruited yogurt dip, flavored chantilly cream, piña colada dip

Shrimp Cocktail \$7.50+

steamed old bay spiced 16/20ct jumbo shrimp, lemon wheels, chile & cocktail sauce

Housemade Chips, Pretzel Rods

& Onion Dip \$7.50

seasoned housemade potato chips & fresh baked pretzel rods, mom's newlywed dip

Maryland Crab Dip \$6.50+

creamy blend of crab & mild seasonings, baked cheddar topping, lump crab topping, warm pretzel bread crostini

Dip Trio \$5.50

hummus, olive tapenade, creamy spinach & artichoke, pita crisps & crudité

Turkish Dips & Pita \$6.50

house made hummus, lebneh evoo & zatar, and muhammara served with grilled pita garnished with olives, red bell pepper, carrot chips & pepperoncini

Hummus & Vegetables \$3.50

house-made hummus, creamy ranch dip, fresh cut veg (carrots, celery, bell pepper, cucumber & grape tomato)

Trail Pails \$6.50

galvanized pail & scoops filled with house made granola, mixed nuts, raisins & dried fruit, chocolate chips, M&M's®

*add plain or fruited yogurt +\$2 per person

Pop Corn \$5.00

select three: kettle, old bay, white cheddar, ranch, garlic herb, rosemary parm, white truffle & parm, buffalo, cajun, zatar, curry, bbq, peanut butter, chocolate speckled, rocky road, caramel

Soft Pretzel's \$2.50

house -made soft pretzels...choose a flavor & choice a sauce

pretzels: salted, not salted, rosemary garlic parmesan, jalapeño cheddar, bacon, basil & roasted tomato, cinnamon sugar

dipping sauces: yellow mustard, dijon mustard, cheese sauce, garlic butter, french onion, chocolate ganache, caramel

Snack Packs \$.50

customizable assorted sweet and savory packaged snacks



CANAPÉS SWEETS

Friandese..... \$1-\$1.50/piece

our pastry chef's daily selection of house-made miniature sweets garnished with fresh berries & mint

Cookies..... \$.50/cookie

chocolate chip, oatmeal raisin, peanut butter, sugar, snickerdoodle

Gourmet Cookies..... \$.75-\$1.00/cookie

pecan tuilles, butter pecan, german sugar, chocolate chunk & pecan, marble shortbreads, white chocolate chunk & macadamia, almond crescents

Brownies..... \$1.00/brownie

chocolate, chocolate chunk, white chocolate chunk, chocolate walnut, peanut butter, chocolate mint, turtle, flavor of the week

SHEET CAKES

Want to save money? Perhaps order a smaller event cake and supplement with a sheet cake. Sheet cakes are decorated with a simple scallop edge. Pricing for sheet cakes start at \$2.50 per person. Additional decorating fees assessed on an individual basis. Your sales consultant can assist you with pricing your selection.

Full Sheet serves 100

Half Sheet serves 50

Quarter Sheet serves 25

CUPCAKES

The sky is the limit on flavor and design. See our flavors list for the more popular combinations. Minimum order: one dozen of each flavor.

Mini Cupcakes start at \$1 and range to \$1.75

Standard Cupcakes start at \$2 and range to \$3.50

BEVERAGES

HOT BEVERAGES

Coffee & Decaf \$1.50 each
fresh brewed, cream, sugar, sweeteners

Tea & Hot Water \$1.50 each
assorted teas, sugar, sweeteners

**Coffee, Decaf & Hot Tea:
Event Service.....\$2.50*/person**
freshly brewed coffee, decaf & hot water gourmet
& herbal teas, sugars, sweeteners, lemon & cream
*Pricing is based on the duration that this service
is required. Rental of service equipment may apply.

Hot Cocoa \$2.00 each
fresh milk, cocoa, sugar & vanilla
add fresh whipped cream +\$1.00/person

Hot Spiced Cider..... \$1.50 each
clove studded orange wheels & cinnamon accented

COLD BEVERAGES

Juices
bottled: orange, cranberry,
grapefruit, apple\$1.50 each
fresh squeezed: orange juice..... \$8.00 quart
V8®: original..... \$2.00 each

Sodas
canned: Coke®, Coke Zero®, Coke Cherry Zero®,
Diet Coke®, Diet Coke Lime®, Sprite®, Sprite Zero®,
ginger ale.....\$1.00 each
bottled: Coke®, Coke Zero®, Coke Cherry Zero®,
Diet Coke®, Diet Coke Lime®, Sprite®, Sprite Zero®,
ginger ale.....\$1.50 each

Water
bottled Dasani®\$1.50 each
bottled Perrier® \$2.00 each

Iced Tea
fresh brewed: sugar, sweeteners &
lemon \$1.50/person
Gold Peak®, bottled unsweet, sweet, peach,
raspberry, lemonade iced tea, diet, green..... \$2.00 each

Lemonade
Country Time® traditional or pink.....\$1.50/person
strawberry infused.....\$1.65/person
fresh-made old fashioned\$3.50/person

**Iced Tea & Lemonade:
Event Service..... \$2.50/person**
fresh brewed iced tea, lemonade & citrus water,
lemon, sugar & sweeteners, spouted apothecary urn,
ice bowl, ice scoop, straws

Milk
whole, skim, 2%.....\$1.00 each

Ice
ice, container & scoop.....\$0.75/person
20lb bag..... \$5.00/bag