



honeywell center
catering

appetizers

Who can resist a snack
& appetizer display?
Great for everything
from bridal showers to
business meetings!

sweets & pastries

Because
everyone needs
a little sugar.

Doughnuts	dozen \$12.95	Gourmet Brownies	dozen \$13.95
Bagels and Cream Cheese	dozen \$15.95	Cookies	dozen \$8.95
Assorted Danishes	dozen \$14.95	Assorted Petit Fours	50 pieces \$65.95
Assorted Jumbo Muffins	dozen \$17.95	Mini Cheesecake Tarts	50 pieces \$85.95

These popular
selections please
everybody!

classic party trays

(trays serve 50 - full or half trays only)

Snack Mix 2 lb.	\$18.95	Cheese & Cracker Tray <i>cubes or slices</i>	\$65.95
Pretzels & Dip 2 lb. pretzels, 1 pt. mustard dip	\$25.95	Vegetable & Dip Tray	\$65.95
Chips & Dip 2 lb. chips, 1 pt. dip	\$25.95	Fruit & Dip Tray	\$75.95
Cheeseball 3 lb. served with crackers	\$45.95	<i>Priced for orders from March through September. Off-season price increase may apply.</i>	
Petite Deli Sandwiches (50) <i>Served on a mini croissant. Choice of egg salad, chicken, salad, tuna salad, shaved ham or shaved turkey</i>	\$65.95	Gourmet Spinach Dip & Crackers	\$85.95
		Gourmet Import Cheese Tray	\$125.95

fancy favorites

(50 pieces - full or half trays only)

Treat your guests
to something
a little different.

Breadsticks & Marinara or Cheese (dozen)	\$12.95	Sweet Gorgonzola Crustini	\$65.95
Pepperoni & Cheese Puffs	\$30.95	Rumaki (chicken liver)	\$65.95
Meatballs <i>BBQ, Swedish, or sweet & sour</i>	\$45.95	Chicken Fingers	\$65.95
Italian Sausage Bites <i>with peppers & onions</i>	\$45.95	Stuffed Mushroom Caps <i>Spinach or cheddar-bacon</i>	\$65.95
Miniature Egg Rolls	\$55.95	Chicken Wings: <i>Spicy or BBQ</i>	\$65.95
Mini-Quiche	\$55.95	Mini Pork Wild Wings	\$85.95
Italian Bruschetta	\$59.95	Brie <i>with raspberry & almond wrapped in philo</i>	\$138.00
Chicken Cordon Bleu Bites	\$59.95		
Crab Rangoon	\$60.95		

plated entrées

Plated entrees included tossed green salad with house vinaigrette, choice of starch and one vegetable, freshly baked roll, iced tea, coffee and water. Selections on page 4.

Guests will be hand served.
It's catering with a personal touch!

chicken & turkey

Roast Turkey with giblet gravy	\$8.95	Honey Lemon Chicken	\$14.95
Turkey Manhattan*	\$8.95	<i>Chicken breast lightly breaded and slow cooked in a creamy honey lemon sauce</i>	
Country Fried Chicken	\$12.95	Chicken Marsala	\$14.95
<i>Home-style bone-in deep fried chicken breast & leg</i>		<i>Boneless chicken breast with a Marsala wine and mushroom demi glace</i>	
Chicken Creole	\$12.95	Chicken Piccata	\$14.95
<i>Tender chicken coated in a spicy Cajun Creole sauce with Andouille sausage, peppers, and onions</i>		<i>Chicken breast sautéed and topped with a white wine lemon caper mushroom sauce</i>	
Sesame Garlic Chicken	\$13.95	Chicken Cordon Bleu	\$15.95
<i>Lightly breaded chicken breast topped with delicious Asian sesame and garlic sauce</i>		<i>Shaved pit ham and baby Swiss cheese wrapped in a tender chicken breast, rolled in Italian bread crumbs, and served with chive infused cream sauce</i>	
BBQ Chicken Breast	\$13.95	Chicken Florentine	\$15.95
<i>Chicken breast grilled to perfection and served with house BBQ sauce</i>		<i>Sautéed chicken breast topped with spinach duxelle, Monterey jack cheese then finished with a Chablis & Tomato cream sauce.</i>	
Chicken Cacciatore	\$13.95	Chicken Calabash	\$16.95
<i>Tender chicken served in hearty tomato sauce with peppers, onions, black olives, and garlic</i>		<i>Sweet cornbread stuffed chicken breast slow-roasted and topped with a smoked Gouda cheese sauce</i>	

pork

Southern Style Pork Chops	\$13.95
<i>Tender slow-cooked braised bone-in pork chops with rich brown sauce</i>	
Roast Loin of Pork	\$14.95
<i>Fresh herb encrusted sliced roasted pork loin topped with an apple demi glace</i>	
Pork Calabash	\$17.95
<i>Sweet cornbread stuffed pork loin topped with smoked Gouda cheese sauce</i>	
Apple Stuffed Pork Loin	\$17.95
<i>A delicious blend of apples and cornbread stuffing baked slowly to perfection inside a plump juicy pork loin served with a apple cider reduction demi glace</i>	

pasta

Cheese Lasagna Roll Up	\$7.95
Meat Lasagna	\$9.95
Vegetable Lasagna	\$10.95
Chicken Fettuccini Alfredo	\$12.95

**Not what you're looking for?
We can create custom menus!**

*Starch already included

beef & seafood

Beef Manhattan*	\$8.95	Prime Rib	10 oz. \$17.95 12 oz. \$20.95
Meat Loaf	\$9.95	<i>Lightly seasoned and slow roasted, served with au jus and our creamy horseradish sauce. Minimum 30 people.</i>	
Baked Steak	\$10.95	Duet Plate	\$21.95
<i>Tender braised cubed steak topped with a rich mushroom demi glace</i>		<i>5oz coulette steak and 5 ounce chicken of your choice. Steaks will be cooked medium unless otherwise requested.</i>	
Beef Stroganoff	\$12.95	Filet Mignon	6 oz. Market Price 8 oz. Market Price
<i>Tender beef tips slow cooked with onions and mushrooms in a rich sour cream brown sauce and served with egg noodles. (Starch included)</i>		<i>Char-broiled center cut of beef tenderloin. Filets will be cooked medium, unless otherwise requested.</i>	
Beef-Stuffed Cabbage Rolls	\$12.95	New York Strip Steak	10 oz. Market Price
<i>Seasoned ground beef and rice rolled in cabbage leaves and slow-roasted in tangy tomato sauce</i>		<i>Steaks will be cooked medium unless otherwise requested.</i>	
Panko Encrusted Mahi Mahi	\$17.95	Grilled Top Sirloin Coulette Steak	10 oz. Market Price
<i>Panko (Japanese bread crumbs) encrusted Mahi Mahi topped with citrus salsa</i>		<i>Steaks will be cooked medium unless otherwise requested.</i>	

side selections

Caesar salad available for an additional \$1 per person.

STARCH

Anna Potatoes
Whipped Red Skin Potatoes
Roasted Red Skins
Garlic Red Skins
Buttered Parsley Red Skins
Scalloped Potatoes
Au Gratin Potatoes
Rice Pilaf
White Rice
Traditional Corn Bread Stuffing

VEGETABLES

Buttered Corn
Cauliflower with Cheese Sauce
Steamed Spinach
Green Bean Almandine
Green Beans with Bacon & Onion
Green Bean Casserole
Glazed Carrots
Steamed Broccoli
California Medley
Key West Blend
Buttered Peas
Peas and Carrots
Asparagus (add \$1.50 per person)

buffets

Everyone loves a buffet!
You can't go wrong!

*Buffets are available for 25 or more guests.
For less than 50, please add is \$1 per person.*

breakfast buffet

\$8.95

Scrambled eggs, choice of bacon or sausage, hashbrowns, sausage gravy and biscuits, water, and coffee (regular and decaf). Add a fruit bowl or apple coffee cake for an additional \$2.00 per person.

create-your-own

The Classic Buffet

\$10.95

Your guests will love this buffet featuring one of our classic entrées! These favorites will please any crowd.

Your choice of one salad, entrée, starch, vegetable from below. Served with freshly baked dinner rolls, iced tea, coffee, and water.

Add dessert! See page 8 for options.

ENTRÉES

Baked Ham
Roast Turkey & Gravy
Bratwurst & Sauerkraut
Fried Chicken
Beef & Noodles
Meat Lasagna

SALADS

Tossed salad w/ Ranch,
French, & Fat Free Italian
Macaroni Salad
Cole Slaw
Potato Salad
Pasta Salad

STARCHES

Whipped Red Skin Potatoes
Garlic Red Skin Potatoes
Scalloped Potatoes
Steamed White Rice

VEGETABLES

Buttered Corn
Green Beans w/ Bacon &
Onion
Peas & Carrots

The Grand Buffet

1 entrée\$12.95
2 entrée\$14.95
3 entrée\$16.95

Specialty entrées and more options make this buffet our most popular! Your choice of one, two, or three entrées and a choice of several side selections will ensure you have something for everyone.

Your choice of entrée(s), one salad, one vegetable, and two starches. Served with freshly baked dinner rolls, iced tea, coffee, and water.

Add dessert! See page 8 for options.

ENTRÉE SELECTIONS

(see Side Selections on next page for salad, vegetable, and starch options)

Roast Pork Loin
Country Style Pork Chop
Bratwurst with Sauerkraut
Honey Glazed Baked Ham
Cheese Lasagna Rolls
Chicken Marsala
Honey Lemon Chicken
Chicken Parmesan
Chicken Calabash
Citrus Chicken
Chicken Florentine
Chicken Cordon Bleu
General Tso's Chicken and Broccoli
Meat Lasagna
Deep Fried Beer Battered Cod
Vegetable Lasagna
Baked Steak
Beef and Noodles
Chicken and Noodles
Roast Turkey with Giblet Gravy
Pepper Steak with Rice
Meat Loaf
Beef Stroganoff
Chicken Cacciatore
Chicken Creole
Country Fried Chicken
Stuffed Cabbage Rolls

specialty buffets

Salad Extravaganza

\$9.95

Includes freshly baked rolls, crackers, soup du jour, four salad choices (see Side Selections below for options), iced tea, coffee, and water.

Deli Buffet

Features choice of shaved meat(s) (choose from baked ham, turkey breast, or roast beef), assorted breads & rolls, soup du jour, potato chips, tossed salad with assorted dressings, condiments, assorted cookie tray, iced tea, coffee, and water.

1 meat\$9.95

2 meats\$10.95

3 meats\$11.95

Italian Buffet

\$18.95

Served with salad & assorted dressings, chef's vegetable, garlic bread sticks, freshly baked dinner rolls, your choice of flavored mousse for dessert, iced tea, coffee, and water.

Choose three: rotini, shells, fettuccine, spaghetti, penne, linguini or tri-color tortellini (Served with marinara and alfredo)

Choose two: stuffed shells, baked lasagna (meat or vegetable) chicken parmesan, or manicotti

Prime Rib Buffet

\$21.95

Choice of salad, two starches, one vegetable, freshly baked dinner rolls, and iced tea, coffee, and water. See below for side options.

Carving Station

For buffets of 50 or more

Carved roast beef - add \$4.00 per person

Roasted prime rib of beef au jus - add \$5.00 per person

**Not what you're
looking for?
We can create
custom buffets!**

side selections

SALADS

Tossed Salad
(Ranch, Catalina & Fat Free Italian)
Caesar Salad
Pasta Salad
Fruit Salad
Potato Salad
Cottage Cheese
Cole Slaw
Macaroni Salad
Broccoli Salad
Marinated Cucumber & Red Onion Salad
Pickled Beets

VEGETABLES

Buttered Corn
Cauliflower with Cheese Sauce
Steamed Spinach
Green Bean Almandine
Green Beans with Bacon & Onion
Green Bean Casserole
Glazed Carrots
Steamed Broccoli
California Medley
Key West Blend
Buttered Peas
Peas and Carrots

STARCH

Anna Potatoes
Whipped Red Skin Potatoes
Roasted Red Skins
Garlic Red Skins
Buttered Parsley Red Skins
Scalloped Potatoes
Au Gratin Potatoes
Rice Pilaf
White Rice
Traditional Corn Bread Stuffing

other options

box lunches

A perfect choice when there's no time to slow down!

\$8.00 per person

Ham, turkey, or roast beef thinly shaved and served on a croissant with Swiss or American cheese, potato chips, condiments, and cookie.



pizza

A new option! Great for kids parties!

A freshly baked 16" pizza with lots of topping options!

Cheese \$13.95

Additional topping each \$1.00

Onions, green peppers, black olives, green olives, mushrooms, ham, pepperoni, bacon, & sausage.

Supreme \$18.95

Onion, green pepper, black olives, mushroom, pepperoni, & sausage

salads & sandwiches

Served with iced tea, water, and coffee

Choice of Ham, Egg, or Chicken \$7.95

Salad Croissant *served with chips*

BLT Turkey Croissant *served with chips* \$8.95

Chef Salad *served with roll* \$8.95

Fresh Salad Trio \$9.95

tuna, chicken, and pasta with fresh vegetable crudites - served with a roll

Eugenia's Chicken Chop Salad \$9.95

desserts

Treat your guests to
delicious dessert!

Assorted Banquet-Sized Cheesecake	\$3.95	Gourmet Mousse	\$3.95
		<i>White chocolate, peanut butter, coconut, peach, mandarin orange</i>	
Gourmet Cheesecake	\$4.95	Bread Pudding <i>with caramel sauce</i>	\$4.95
Freshly Baked Pie	\$2.95	Xango Fried Cheesecake	\$5.95
<i>Strawberry rhubarb, peach</i>	Variety \$3.95	<i>Sweet cream cheese filled torte topped with raspberry chocolate sauce</i>	
<i>fruits of the forest, blueberry, apple, cherry, sugar cream, and pumpkin</i>			
Freshly Baked Sugar Free Pie	\$3.95	Warm Country Cobbler	\$3.95
<i>Apple, cherry, or blueberry</i>		<i>Apple, peach, or cherry</i>	
Iced Sheet Cake	\$2.95	Chef's Choice Dessert Display	\$6.95
<i>White, chocolate, carrot, red velvet, german chocolate</i>		<i>Variety of five assorted desserts</i>	
Assorted Gourmet Layer Cake	\$3.95	Gourmet Brownies	Dozen \$13.95
Mousse	\$2.95	Cookies	Dozen \$8.95
<i>Chocolate, vanilla, raspberry or strawberry</i>			

whole cakes

Prices include basic icing decor
(including written message), cake
serving utensil, plates, forks, and small
paper napkins. Special requests will
be priced individually.

Flavors:
White, chocolate, marble, carrot, spice,
or half & half (choose 2)

Icing:
Buttercream (white or colored),
whipped (white or colored) chocolate,
or cream cheese

Round layer cake filling:
Lemon, chocolate fudge, strawberry
jam, or mocha

Sheet Cakes

Full (24 x 18)	\$55.00
Half (12 x 18)	\$30.00
Quarter (9 x 13)	\$20.00

Double Layer Round Cakes

6"	\$14.00
8"	\$16.00
9"	\$18.00
10"	\$20.00
12"	\$24.00
16"	\$50.00

pies

Traditional pies
*Sugar cream, pumpkin, pecan, apple,
dutch apple, cherry, peach, blueberry,
strawberry rhubarb, or mincemeat*

\$13.00

Sugar-free pies
Apple, cherry, or blueberry

\$14.00

**Cakes & pies
available for
carry-out!**

Beverages

Coffee <i>regular and decaf</i>	gallon \$17.00	Assorted Bottled Juice	each \$1.75
Hot Tea	tea bag \$1.75	Red Punch	gallon \$15.00
	<i>with honey & lemon</i> \$2.25	<i>includes punch bowl & cups</i>	
Iced Tea	gallon \$15.00	Golden Punch	gallon \$18.00
Bottled Water	each \$1.50	<i>includes punch bowl & cups</i>	
Canned Soft Drinks	each \$1.50	Pink Lemonade	gallon \$15.00
		Hot Chocolate	gallon \$18.00

libations

Beer <i>domestic bottles</i>	\$3.00	Wine	glass \$4.00
Beer <i>imported bottles</i>	\$3.50	<i>White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon (others available on request)</i>	bottle \$20.00
Beer <i>hosted keg domestic beer approx. 180 cups</i>	\$180.00	Sparkling Wine	bottle \$25
Cocktails <i>house brands</i>	from \$4.00	Non-Alcoholic Sparkling Wine	bottle \$10
Cocktails <i>call liquors</i>	from \$5.00	Full bar & bartender	\$50
Cocktails <i>premium liquors</i>	from \$6.00	<i>Full bars available for 25+ guests. Cash bar or hosted bar available - \$100 minimum. Expecting a long line at the bar? Add another bartender for \$50!</i>	

policies

deposits & billing

A month before your event, we'll estimate your total bill and ask that you pay 50% at that time. The balance will be due the week of your event. If you are a business and would like to be billed, just let us know and we'll get the OK from our Accounting Department. (Invoices are due upon receipt.) **\$50 minimum for catering. All prices subject to change.**

food & beverage

We aren't able to allow food or drink to be brought into the Center by the customer or their guests, with the exception of a cake, mints, nuts, and punch. Our license requires all other food, beverages, and alcohol to be supplied and prepared on site. **We are also not able to allow those items to be taken with you after your event.** Minors will not be served alcohol, and we reserve the right to refuse alcohol service to any guest.

Two weeks before the event, we will need to finalize your catering details. (Changes can still be made after that two-week cutoff, but we might have to charge an additional service fee.) **This catering guide is just that... a guide.** If you have something else in mind, just ask. If you're not exactly sure what you want, our event planners and chef are pretty creative and are happy to help!

estimated & guaranteed counts

We'll need an estimated guest count two weeks before your event, and a final count five days before. The final number you call in is the number you'll be charged for, even if fewer guests attend. If you have more guests than your final count, we can't promise there will be food available for those extras.

cancellations

If you need to cancel and it's 30 days or more before your event, we can give you a full refund. If it's 14-30 days before, we can give you a 50% refund. We aren't able to offer refunds for events that are cancelled less than two weeks out.

tax & gratuity

All catering services are charged an 18% service charge and 7% state sales tax. If you're tax exempt, just send your tax exempt certificate for our files and you're all set. (Most food purchases aren't subject to this tax exemption, however.)

linens

We offer high-quality linen tablecloths and napkins for \$.75 per guest. Lots of colors available - just ask your event planner!

Honeywell Center
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