



Catering Menu

MANAGED BY



515-294-3348
www.center.iastate.edu

Scheman Building, Suite 102
1805 Center Drive
Ames, Iowa 50011

Beverages & Breakfast Packages

Beverages

By the gallon unless noted otherwise. Minimum order of one gallon.

Premium Coffee	\$28.50	Hot or Cold Apple Cider	\$31.00
Premium Decaf Coffee	\$28.50	Assorted Canned Soda (each)	\$2.15
Assorted Hot Tea & Hot Chocolate	\$26.50	Bottled Milk (each) <i>Skim, 2%, Chocolate</i>	\$3.00
Fruit Juice <i>Orange, Apple, Cranberry</i>	\$26.50	Bottled Juices (each) <i>Orange, Apple, Cranberry</i>	\$3.00
Lemonade	\$21.00	Bottled Water - 20oz (each)	\$3.00
Infused Water	\$21.00	Fruit Punch	\$21.00
Iced Tea	\$22.00	ISC Specialty Punch	\$27.00

Rise & Shine Packages

Priced per person. Minimum order of 25.

The Sunrise | \$8.65

Includes fresh cut fruit*, cubed cheese*, assorted pastries, coffee, juice, and ice water.

Waffles or Pancakes Bar | \$9.50

Your choice of either waffles or buttermilk pancakes; includes sausage links, assorted fruit toppings*, assorted syrups*, and whipped topping*.

Yogurt Parfait Bar | \$7.50

Vanilla yogurt, assorted fruit toppings*, fresh berries*, granola, and whipped topping*.

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Breakfast & Bakery

Morning A-La-Carte

Priced Individually

Sausage, Egg & Cheese Croissant	\$6.50
Bacon, Egg, & Cheese on Biscuit	\$6.50
Instant Oatmeal Cups	\$4.00
Mini Quiche Lorraine	\$4.00
Mini Quiche Spinach	\$4.00
Fresh Cut Mixed Fruit*	\$2.75
Individual Yogurts*	\$2.50
Nature Valley Granola Bars	\$2.00
Whole Fruit*	\$2.00
<i>Apples and Bananas</i>	
Cheese Sticks *	\$1.50
<i>Mozzarella & Colby Jack</i>	

Hot Selections

Minimum Quantities Required

Bacon Slices* (2)	\$2.50
Premium Sausage Links* (2)	\$2.50
Scrambled Eggs *	\$1.90
Frittata*	\$3.25

The Bakery

Priced per Dozen

Gourmet Muffins	\$32.00
Assorted Donuts	\$26.50
Assorted Danishes	\$26.00
Jumbo Rolls	\$22.00
<i>Cinnamon or Sticky</i>	
Bagels with Cream Cheese	\$21.00
Breakfast Breads with Butter	\$25.00
Mini Muffins	\$19.75
Cinnamon Bites	\$18.50
Pecan Maple Bites	\$18.50
Mini Scones	\$16.50
Mini Sugared Donuts	\$12.75
Gourmet Bars	\$34.00
Frosted Brownies	\$21.00
Premium Assorted Cookies	\$17.50
Gourmet Rice Krispies Treats*	\$16.00
Rice Krispies Treats*	\$13.00
Rice Krispies Treats *	\$13.00
<i>Individually Packaged</i>	

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Breakfast Buffets

All buffets are served with Chef's choice of assorted pastries, juice, coffee, and water.
Priced per person. Minimum order of 25.

Create Your Own Breakfast Burrito | \$12.00

Scrambled eggs*, flour tortillas, crumbled bacon*, diced ham*, crumbled sausage*, and assorted fillings*; served with seasoned hash browns*, and fresh cut fruit*.

Deconstructed Breakfast Skillet | \$12.75

Scrambled eggs*, seasoned hash browns*, assorted toppings*, sausage gravy and biscuits, and fresh cut fruit*.

Build Your Own Breakfast Buffet

Option 1 - Choice of one egg, one meat, one starch | \$14.75

Option 2 - Choice of one egg, two meats, one starch | \$16.75

Option 3 - Choice of two eggs, two meats, two starches | \$19.50

Egg Choices

Scrambled Eggs*
With or without Cheese

Southwest Scrambled Eggs*

Ham and Cheese Frittata*

Seasonal Garden Vegetable
Frittata*

Starch Choices

Seasoned Hash Brown
Potatoes*

Potatoes O'Brien*

Buttermilk Pancakes

Cinnamon Swirl French Toast

Sausage Gravy and Biscuits

Meat Choices

Two Crispy Bacon Strips*

Two Sausage Links*

Ham Steak*

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Lunch Buffets

All lunch buffets include iced tea, water, and coffee. Priced per person. Minimum order of 25.

American Deli | \$15.50

Assorted sliced deli meats* and cheeses*, sandwich toppings*, buns (GF available upon request) and sliced breads, potato salad*, coleslaw*, kettle potato chips*, and assorted cookies.

Baked Potato | \$16.50

Chili* and broccoli cheese* sauces*; includes seasoned baked potatoes*, tossed salad* with assorted dressings*, assorted toppings*, artisan rolls, and assorted bars and brownies.

South American | \$18.00

Ground taco beef*, seasoned fajita chicken meat*, rice, black beans* or refried beans*, seared peppers and onions*, tortilla chips* and soft shell tacos, assorted toppings*, cilantro lime coleslaw*, and churros with caramel dipping sauce.

Italian Pasta | \$17.50

Choice of two entrees: meat lasagna, chicken alfredo (add broccoli)*, vegetable lasagna, baked cavatina, manicotti (beef or cheese), penne pasta with your choice of sauce (meat sauce*, marinara*, vegetable alfredo*, vegetable marinara*, sundried tomato cream*, or carbonara*)

Served with steamed green beans*, kale and tomato salad* or mixed green salad*, garlic bread sticks, and cookie. Make it a cannoli for \$1.00 more.

Mediterranean | \$18.00

Marinated grilled chicken kabobs* served with falafel, tzatziki sauce*, garlic basil pasta, Mediterranean veggies*, hummus*, tahini*, pita bread, and baklava.

Asian | \$19.00

Choice of two entrees: sweet and sour chicken, beef with broccoli, orange chicken, mongolian beef. Served with steamed white rice*, stir fry veggies, vegetable egg rolls or crab rangoon, and fortune cookies.

Loaded Salad Bar | \$15.00

A selection of mixed greens*, dressings* and toppings, served with your choice of soup, pasta salad, cottage cheese* and artisan rolls.

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Lunch Buffets

All lunch buffets include iced tea, water, and coffee. Priced per person. Minimum order of 25.

Southern Homestyle | \$18.00

Fried chicken, mashed potatoes* and gravy, steamed corn*, spring pasta salad, artisan rolls, and apple crisp.

Hot Off the Grill

Served with baked beans*, coleslaw*, sandwich toppings*, chips*, and cookies. Buns or artisan rolls with select entrees.

One Entrée | \$16.00

Two Entrées | \$20.00

Entrée Options

1/3 lb. Hamburger*	Lemon Pepper Chicken Breast*	(Add \$2.00 per person)
With cheese on the side	Garlic Herb Chicken Breast*	
1/4 lb. Hot Dog *	BBQ Chicken Breast*	Smoked Brisket*
1/4 lb. Bratwurst*	BBQ Pulled Pork*, Beef* or Chicken*	Fried Chicken
With Sauerkraut		Impossible Burger*
Grilled Chicken Breast*	Black Bean Burger*	BBQ Pork Ribs*

Ask your coordinator about enhancements such as cheeses, bacon, grilled peppers and onions, mushrooms, and specialty condiments!

Meal Add-Ons

Priced per person.

Tossed House Salad*	\$3.00
Extra Vegetable or Starch	\$2.00
Scratch-made Soup	\$2.75

Soup choices include: Chili*, Loaded Vegetable*, Chicken Noodle, Cream of Potato*, Broccoli Cheese*

Soup may not be available as a served option.

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Boxed Meals

All boxed meals include a bottled water, potato chips, and cookie. Priced per person. Max of three different choices per event (vegetarian option included in selection).

Gluten free buns available upon request.

Deli Sandwiches | \$10.25

Wheat bread with your choice of ham and swiss, turkey and provolone, or roast beef and cheddar. All sandwiches topped with leaf lettuce, tomato, and onion.

Roasted Vegetable Wrap | \$10.25

A flour tortilla filled with seasonal roasted vegetables, red pepper hummus, spring mix, and a balsamic glaze.

Italian Club | \$14.50

Pepperoni, genoa salami, ham, provolone, tomatoes, leaf lettuce, and a specialty house cream spread on a hoagie bun.

Turkey Bacon Avocado | \$14.50

Sliced turkey, bacon, provolone, tomatoes, lettuce, and avocado cream spread on whole grain bread.

Iowa State Center Club | \$15.50

Turkey, roast beef, bacon, and provolone, with leaf lettuce, tomato, and onion on whole grain bread.

Peppered Steak | \$15.50

Chilled grilled pepper steak with roasted peppers and onions, provolone cheese, and cracked peppercorn mayo on a hoagie bun.

Egg Salad | \$15.50

House made egg salad with mayo, mustard and dill, served over lettuce on a rosemary focaccia bun.

Salad Selections | \$15.50

Strawberry Chicken*

Fresh strawberries and grilled chicken on a bed of crisp romaine and spring mix, with candied walnuts and strawberry vinaigrette

Southwest Grilled Chicken*

Grilled chicken breast, roasted corn, peppers and shredded cheese on a bed of crisp romaine and spring mix, with spicy ranch dressing.

Roasted Pork Blueberry*

Chilled seared pork tenderloin, caramelized onions, and blue cheese crumbles on a bed of crisp romaine and spring mix with

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Specialty Snack and Sweets Selections

Priced per person.

Sweet and Savory | \$9.00

Baked soft pretzel bites with beer cheese sauce and cinnamon sugar sprinkled pretzel bites with warm vanilla frosting.

Smoothie Bar | \$9.25 | *100 people or less may apply

Choose your flavor: Strawberry, mixed berry, banana peanut butter, or pineapple mango. Comes with whipped topping, granola, strawberry and raspberry sauces.

Ice Cream Social Bar | \$7.50

Pre-scooped Vanilla Ice Cream cup. Guests have their choice of various toppings to apply to create the ultimate sundae.

Chip It* | \$10.50

Tortilla chips with spinach artichoke dip, nacho cheese sauce, and salsa.

Hummus Spread* | \$10.50

Housemade red pepper and plain hummus, pita chips, vegetable mélange.

Munchies

All items priced to serve 20.

Trail Mix*	\$36.00	Gardettos	\$21.00
Mixed Nuts*	\$36.00	Chex Mix	\$20.00
Tortilla Chips and Salsa*	\$30.00	Popcorn*	\$20.00
Chips and Dip	\$30.00	Pretzels	\$20.00
Goldfish	\$22.00	M&M's*	\$24.00
Chips and Hot Spinach Dip	\$80.00	Chips (Individual Bag)	\$2.00/each

Display Trays

All items priced to serve 25

Premium Display Trays

All items priced to serve 25

Smoked Salmon Board*	\$250.00	Meat & Cheese Tray* with Crackers	\$90.00
Antipasto Board*	\$215.00	Grilled Vegetable Platter with Dip*	\$80.00
Premium Cheese Board*	\$185.00	Fresh Fruit Platter with Dip*	\$75.00
		Cheese Tray* with Crackers	\$75.00
		Vegetable Platter with Dip*	\$70.00

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Hors d'Oeuvres

Priced per 50 pieces.

Hot Appetizers

Mini Beef Wellingtons	\$150.00	Bacon Wrapped Chestnuts	\$100.00
Bacon Wrapped Scallops*	\$150.00	Pork Cutlet Sliders	\$90.00
Crab Cakes with Remoulade	\$150.00	Mozzarella Sticks & Marinara	\$75.00
Coconut Crusted Chicken Tenders w/ Pina Colada Sauce	\$125.00	Breaded Cheese Nuggets & Ranch	\$75.00
Crab Rangoon	\$75.00	BBQ Pork Bahn Mi	\$140.00
Sesame Chicken Tenders & Garlic Aioli	\$125.00	Monterrey Jack Stuffed Shrimp	\$160.00
Mini Quiche	\$110.00	Mini Spanakopita	\$80.00
Pork & Vegetable Pot Stickers	\$70.00	Stuffed Mushrooms*	\$100.00
Chicken Satay	\$100.00	Meatballs	\$80.00
<i>Thai Peanut, Sweet Chili*, Teriyaki, Sriracha Soy*</i>		<i>BBQ, Marinara, Swedish, Creamy Parmesan</i>	
Bacon Wrapped Pork Tenderloin	\$130.00		

Cold Appetizers

Bacon Wrapped Almond Dates*	\$95.00	Brie with Raspberries en Croute	\$100.00
Cocktail Shrimp*	\$140.00	Fruit Kabobs*	\$80.00
Crostini	\$100.00	Hummus* with Pita Chips	\$75.00
<i>Blue Cheese Steak, Goat Cheese and Balsamic Strawberry, Bruschetta</i>		<i>Original, Roasted Red Pepper, Roasted Garlic</i>	
Silver Dollar Sandwiches	\$110.00	Caprese Salad Skewer*	\$90.00
<i>Ask about upgrade options</i>		Tomato Basil Bruschetta*	\$85.00

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Build Your Own Dinner Buffet

All buffet options include artisan rolls with butter, iced tea, coffee, and ice water. Minimum of 25 guests. All prices per person.

Fisher Theatre | \$22.50

- 1 Salad
- 1 Entrée with Sauce
- 1 Starch
- 1 Vegetable

CY Stephens | \$28.25

- 1 Salad
- 2 Entrées with Sauce
- 1 Starch
- 1 Vegetable

Scheman | \$33.95

- 1 Salad
- 3 Entrées with Sauce
- 1 Starch
- 1 Vegetable

Salad Options

Tossed Mixed Greens*	Tomato Herb Quinoa*	Lemon Herb Couscous
BLT Pasta	Classic Chop*	Fresh Cut Fruit Salad*
Squash and Sprout Quinoa*	Parmesan Garlic Orzo	House Coleslaw*

Entrée Options

Roasted Pork Loin*	Grilled Chicken*	Roast Sirloin*
Pork Loin Chop*	Parmesan Crusted Chicken	Beef Shoulder Tenderloin*
Lemon Pepper Tilapia*		

Pork Sauces

- Fruit Salsa*
- Bourbon Apple Cream*
- Au Jus*
- Honey Dijon Cream*
- Cranberry Apple Chutney*

Chicken Sauces

- Sundried Tomato Cream*
- Basil Cream*
- Lemon Pepper*
- Mushroom Marsala*
- Au Jus*

Beef Sauces

- Peppercorn Cream*
- Au Jus*
- Blue Cheese Demi*
- Red Wine Demi*
- Boursin Cream*

Starch Options

Garlic Mashed Red Potatoes*	Wild Rice (<i>GF by request</i>)	Cheesy Hashbrown Casserole*
Roasted Baby Red Potatoes*	Herbed Rice Pilaf*	Macaroni and Cheese
Herbed Fingerling Potatoes*	Pasta with Choice of Sauce	Sweet Potato Mash*
Baked Sweet Potatoes*	(<i>Marinara or Alfredo</i>)	Yukon Gold Potatoes*

Vegetable Options

Green Beans*	Buttered Corn*	Steamed Herbed Broccoli*
Green Bean Casserole	California Medley*	Glazed Carrots*
Roasted Carrots & Snow Peas*	Roasted Seasonal Veggie Blend*	Key Largo Blend*

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Plated & Served

All meals served with a house garden salad, Chef's choice pairing of starch and vegetable, artisan rolls with butter, iced tea, and ice water. Priced per person.

Chicken Options | \$22.00

Grilled with Fresh Fruit Salsa*	Herb Crusted with DeBurgo Sauce
Parmesan Crusted with Marinara Sauce	Walnut Crusted with Dijon Cream Sauce
Grilled with Sundried Tomato Cream Sauce*	Pan Fried Chicken Breast with Gravy

Pork Options | \$22.00

Roasted Pork Loin with Marsala Cream Sauce*	Iowa Chop with Bourbon Apple Cream Sauce*
Seared Loin Chop with Peppercorn Cream Sauce*	Tenderloin with Dijon Cream Sauce*
Roasted Loin with Herbed Au Jus*	Roasted Loin with Cranberry Apple Chutney*

Beef Options | \$23.00

Roast Beef with Mushroom Demi-Glace*	Balsamic Grilled Flank Steak*
Roast Beef with Peppercorn Cream Sauce*	Seared Shoulder Tender with Port Demi-Glace*
Panko Crusted Shoulder Tender with Boursin Cream Sauce*	Flank Steak with Pepper Blend & A1 Sauce*

Vegetarian Options | \$18.50

Garden Vegetable Stuffed Pepper*	Mushroom Goat Cheese Vegetable Stack*
Penne Pasta with Marinara & Vegetables	Eggplant Parmesan

Fish Options

Grilled Sweet and Spicy Salmon*	\$27.00	Crusted Tilapia with Cajun Cream Sauce	\$21.00
Tortilla Crusted Tilapia with Green Chili Salsa	\$21.00	Grilled Swordfish with Lemon Dill Sauce*	\$30.00
Seared Salmon with Citrus Glaze*	\$27.00	Yellowfin Tuna with Pineapple Salsa*	\$30.00

A maximum of two different entrée choices may be ordered for an event, not including a vegetarian/special diet option.

If you have something else in mind that you don't see on our menu, please let your coordinator know so we can customize a menu for your event.

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Gourmet Dinner Selections

All gourmet selections are served with a house salad and assorted dressings, artisan rolls with butter, premium dessert, iced tea, ice water and coffee.

Pork Tenderloin | \$36.00

Grilled with cherry salsa*, pecan wild rice, roasted pearl onions*, baby carrots and shredded sprouts*.

Beef Tenderloin* | \$42.00

Roasted beef tenderloin with a mushroom duxelle, blue cheese cream sauce, herbed broccolini and garlic mashed potatoes.

Beef Short Ribs* | \$40.00

Slow-cooked Asian-style beef short ribs on a bed of jasmine rice with roasted bok choy.

Veal Osso Bucco | \$48.00

Veal shanks slow braised in a house made red wine sauce*, with roasted veggies* on a bed of herbed linguini.

Stuffed Tuscan Chicken Breast | \$32.00

Chicken breast stuffed with sundried tomato and spinach and drizzled with olive oil*, roasted root vegetable and potato blend* and parmesan orzo.

Hoisin Glazed Salmon | \$41.00

Salmon fillet* with hoisin glaze*, served over Japanese fried rice with broccolini*.

Halibut | \$43.00

Grilled halibut* with basil butter* on a bed of sautéed spinach and lentils*.

Prime Rib* | \$39.00

8 Ounces of seasoned prime rib with green beans and garlic mashed potatoes.

NY Strip* | \$36.00

8 Ounces of seasoned NY strip steak with green beans and baked potato.

Sirloin* | \$32.00

6 Ounces of seasoned sirloin steak with green beans and baked potato.

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Action/Carving Stations

Appetizer sized portions. Priced per person. Minimum order quantities vary and apply based on the details of your event and station selection. Additional charges may apply.

Gluten free options available if needed.

Meat Market Craving Station

Pork Loin, Turkey Breast, Ham, Roast Beef, Prime Rib

Omelet Station | \$14.00

Create your own omelets with a variety of meats, veggies, and cheese

Pasta Station | \$14.00

Create your own pasta dishes with a selection of noodles, sauces and toppings

Taco Station | \$10.00

Tacos created right in front of your guests. Choice of pulled chicken, barbacoa, carnitas, bbq pork, or ground beef. Served with accompanying sauces and toppings.

Sandwich Slider Station | \$8.00 - \$11.00

Sliders build right in front of your guests, options include BBQ pork, BLT, loose meat, or cheeseburger. Served with accompanying toppings.

Create Your Own

Let our coordinators know what you would like and we will put together a price for you.

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Desserts

Tortes | \$5.00/slice

Chocolate Fudge, Lemon Berry, Carrot, Red Velvet, White Chocolate Raspberry,

Fruit Pies | \$2.25/slice

Cherry and Dutch Apple

Crisp | \$2.50/serving

Apple, Cherry, or Peach

Specialty Cheesecake | \$4.75/slice

Pumpkin, Ghirardelli Fudge, Turtle, Oreo, Blackberry, Key Lime, Honey Pistachio, Salted

Mousse | \$4.00/serving

Chocolate*, Raspberry*, Vanilla Bean*, Key Lime*, Pumpkin*, Cyclone Cardinal and Gold

New York Cheesecake | \$3.50/slice

Drizzle Options: Raspberry, Strawberry, Chocolate, Caramel

Single-Layer Sheet Cakes | \$2.05/piece

White, Chocolate, Red Velvet, Marble

Assorted Cupcakes | \$3.50/each

Miniature Desserts

All items priced to serve 25.

Mousse-Filled Chocolate Cups*	\$85.00
Mini Cheesecakes	\$75.00
Assorted Petite Fours (2 pieces)	\$65.00
Chocolaterie Stam Truffles*	Inquire

Other Desserts

All items priced by the dozen

Fresh Baked Cookies	\$17.50
Brownies	\$21.00
Chocolate Covered Strawberries	\$38.00
Gourmet Bars	\$34.00
Rice Krispies*	See page 2

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Bar Service

Cash Bar Options

Domestic Beer	\$5.00 and up
<i>At least four options available</i>	
Specialty/Craft Beer Bottles and Draws	\$7.00 and up
<i>At least six options available</i>	
House Wine by the Glass	\$6.00
Mixed Drinks	\$6.00
Premium Cocktails	\$7.00 and up
Soda	\$3.00
Mocktails	\$3.00
Bottled Water	\$3.00

Hosted Bar Options

Everything from Cash Bar List.

Draught Beer Kegs | \$330.00

Bud Light, Budweiser, Coors Light, Miller Lite, Michelob Ultra

House Wine and Champagne | \$24.00/bottle

Chardonnay, Moscato, Riesling, Merlot and Cabernet. Sparkling.

Local and Premium wines are available and priced upon request.

Bar Service Notes:

The bar sales minimum is \$300 for up to four hours of bar service and an additional \$75/hour beyond that. Depending on the size and requirements of your event, an additional bartender charge may also apply. The Iowa State Center holds the right to request identification of any person of a questionable age, refuse service to any person who does not have proper identification, and refuse service to any person who, in the Iowa State Center's judgement, appears intoxicated.

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Iowa State Center Catering Policies

The Iowa State Center maintains the exclusive right to provide all food, beverage, and concession services. Any exceptions must be requested and obtained by written approval prior to an event. Food items may not be taken off the premises. Pricing for selected menu options are locked ninety (90) days prior to the first event date. A 21% service charge and 7% tax is added to all food and beverage.

Guarantees

Event menus and preliminary customer counts are required no less than twenty-one (21) business days in advance of the event. Clients who submitted menus less than the twenty-one (21) business days, may be subject to availability and/or a limited menu.

A final guarantee count for all scheduled events requiring catering services is due five (5) business days prior to the scheduled event. Final charges will reflect the final guaranteed meal count or actual meals served, whichever is greater. Meals served over the guarantee or additions made after the guarantee is confirmed are subject to availability and an additional upcharge of 10% per meal.

Specialty Items

Do you have something special or unique in mind? The Iowa State Center enjoys the opportunity to create specialty menus and or secure specialty food items for customers. Due to the lead time and unique ordering conditions for some of these products, the guaranteed count of five (5) business days, may be required earlier than the usual. Some examples of specialty items include organic, all-Iowa products or special cuts of meat that are not listed on the menu.

The Iowa State Center uses a variation of three different standard napkin folds, if you would like a specialty fold or you would like our staff to fold your own specialty napkin, there will be a \$0.25 charge per napkin.

Cancellations

If the entire event is cancelled less than ten (10) business days prior to the event, the client will be subject to a fee equal to 50% of the total meal price including the cost of all non-refundable items purchased on behalf of the customer. Notification must be given in writing, by fax or email.

If the entire event is cancelled less than five (5) business days prior to the event, the client will be subject to a fee equal to 100% of the total meal price including the cost of all non-refundable items purchased on behalf of the customer. Notification must be given in writing, by fax or email.

Specialty items will be charged at 100% of the original guarantee.

Service Timing & Credits

Beverages and food associated with meal and break events shall only be served during the period the meal or break is scheduled. This period shall be defined as the service-start and service-end times identified on the Food Service Order sheet. Credit for individual beverages ordered will be issued for unopened containers of canned soda or bottled water only.

Dietary Requests/Allergens

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, and shellfish. While we safety handle all food in our kitchen and work with our clients on many special diet requests to prepare foods/meals that work for them. If your particular allergen is severe or life-threatening, it is our recommendation that you bring in your own food/meal.