

## Specializing in Corporate & Special Events

Office Hours:

Monday – Friday

9:00 a.m. – 4:00 p.m.

Saturday & Sunday by Appointment Only

Due to the nature of our business, times are flexible and can be adjusted for specific events and pick-up schedules.

Please inquire.



We're setting the table  
for a perfect event...



...creating delicious memories  
with fabulous food.



*Thank You For Your Business.*

1278 Vandalia Street • Collinsville, IL 62234

618.343.6290 • Fax: 618.343.6292

[www.reneesgourmetcatering.com](http://www.reneesgourmetcatering.com)



## Of Corporate Interest... Meetings Made Easy

### GOURMET BOX LUNCHES

Box lunches are presented in a black oriental style wax-lined box, tied with a red ribbon. Sandwiches are lightly wrapped, side item is packaged in a 5 1/2-ounce lidded container, "Big Grab" chips are available as baked or regular, and **all lunches include choice of cookie or brownie.**

### BOX LUNCH SALADS

**STANDARD: \$6.75 ~ DELUXE \$7.50**

Includes salad, side of dressing, crackers, cookie or brownie

**Standard:** Garden • Italian • Greek • BLT • Chicken Caesar

**Deluxe:** Chef • Seafood • Grilled Chicken

**Salad Selections limited to choice of 3**

#### Dressing Choices:

Ranch • Italian • Caesar • Raspberry Vinaigrette • Honey Mustard  
Balsamic • Poppy Seed • Signature House Dressing

Accompaniments include toothpick, wet-wipe, mint, and sanitary-wrapped cutlery with salt & pepper packets.



### SUPER-SIZE or DOWNSIZE

~ Something for every appetite ~

**Half Sandwich with Side Garden Salad - \$6.95**

Ham/Swiss ~ Turkey/Provolone ~ Roast Beef/Cheddar  
On Wrap, Mini Croissant, Wheatberry or Marbled Reuben  
~ Dressing choices above ~

**Double-Up ~ or ~ Combo Stack - \$8.50**

Full-size sandwich with your custom combination of twice the meat & two cheeses on bread selection from above...with Big Grab Chips or apple:

Ham, Turkey, Roast Beef, Salami  
Swiss, Provolone, Cheddar, Colby Jack

## RSVPs

Renee's Gourmet Catering, Inc. prides itself on great food, presentation, and customer service. We recommend that reservations be made as soon as your event date and time are arranged to ensure that we will be able to provide the best possible service for you.

One week's notice is preferred on most smaller orders. Two weeks' notice is recommended on orders of 100 guests or more. Please allow a minimum of 48 hours advance notice for all orders. In most instances, Monday orders should be scheduled the previous Thursday by 3:00 pm. Last minute orders will always be considered and accepted if at all possible.

## PRICING

Pricing is based on customer pick-up and does not include tax or gratuity. Sales tax is currently 9.1%, and gratuity is solely at the client's discretion... tips and service charges are never automatically included as a standard fee.

The majority of our clients place their orders and arrange event details via phone or email. But if you prefer, party consultations are also available by appointment. ~ A 50% non-refundable, non-transferable deposit is required at the time a proposal has been accepted. The remaining balance shall be paid on or before the date of the scheduled event. ~ Upon acceptance of the proposal and receipt of the paid deposit, the guaranteed number of guests may fluctuate; but once product has been purchased for the preparation of ordered selections the number can no longer be decreased. Final charges will be based on the guaranteed number of guests provided to us at the time of product purchase. ~ In compliance with health department guidelines, all food remaining at the close of an event will be handled in either one of two ways: retained by Renee's to be properly cooled and packaged, ready for your pickup the following day ~ or, if you prefer, with our receipt of a signed food release waiver, we will transfer the remaining food to *your* storage containers that evening. Food that has been sitting out beyond an acceptable time period or at incorrect temperatures will be disposed of without question.

All food is prepared in-house, then packaged and presented in our own containers.

**Pickup or Delivery:** Menu prices are based on customer pick-up. Weekday deliveries are charged at the rate of 75¢/mile-roundtrip (small local deliveries - \$5.00 flat charge). Saturday, Sunday, and after-hour deliveries are \$25.00 plus individual fees that may apply.

### Set-Up & Service:

**Set-up:** Delivery of client's product, opening and placement of containers on specified table, filling and lighting of chafers if utilized, and limited transference of product to client's containers as pre-arranged at time of contracted service. Delivery charges plus minimum \$50.00 setup fee (additional charges as pertain to size of order and staff required).

### Full Service Catering (available at two levels of service):

**Informal** (\$275.00 for two-hour service): Catering staff sets up buffet using full-size chafing dishes; linen and skirting; ivy, grape leaves or other classic garland; and a small number of risers for variety of elevation.

**Formal** (\$400.00 for two-hour service): Catering staff provides all items and services listed above plus additional risers, florals, and garland, as well as required glassware and trays, baskets, lights or additional buffet décor items. **For either service level**, charges apply for the first 100 guests, beginning with the contracted event start time (unless otherwise requested by host, in which case additional fees would apply for extended service.) Guest count in excess of 100 will be charged at an additional \$1.00 per guest. Supplementary labor fees are incurred for time in excess of the contracted two hours at \$35.00 per catering attendant per hour with a minimum of two (2) staff attendants. Length of time of catered event is to be determined at the time the contract is signed. Breakdown of buffet will be at caterer's discretion and based on contractual details.

**Quantity:** Setting a generous buffet with a variety of items will create a wonderful evening for you and your guests. While quantities may sometimes be difficult for you to determine, it's better to have a little extra than to run out

**Two Hour Rule:** Perishable food should not be kept at room temperature longer than two hours. After that time it should be thrown away, not saved for later consumption.

*~We look forward to customizing a party just for you~*

## BOX LUNCHES ... the CLASSIC LINE

Sandwiches are dressed with lettuce, tomato, and onion unless otherwise specified. Accompaniments: pickle spear, mayo and mustard (excluded on wrap), toothpick, wet-wipe, mint, and sanitary-wrapped cutlery set with salt & pepper packets.

- BASIC: \$6.25** – comes with apple or bag of "Big Grab" chips  
**STANDARD: \$6.95** – comes with 1 (one) fresh cold specialty side item  
**DELUXE: \$7.50** – comes with 1 (one) fresh cold specialty side item and choice of an apple or bag of chips  
**EXECUTIVE: \$7.95** – comes with 2 (two) fresh cold specialty side items

### Bread Selection: Limit 2 choices

Croissant • Herbed Wrap • Marbled Reuben • Wheatberry

### Cold Specialty Side Items: Limit 2 choices

Red Dill Potato Salad • Pasta Salad • St. Louis Salad  
Fruit Salad • Bacon & Tomato Pasta Salad • Southwest Pasta Salad

### Sandwich Selections: Limit 3 choices

Black Forest Ham/Swiss • Roast Beef/Cheddar • Salami/Cheddar  
Smoked Turkey/Provolone • BLT/Pepper Jack • Vegetarian/Provolone  
Tribeca (ham, turkey & roast beef)/Colby Jack  
Ham & Turkey Combo/Colby Jack

### The ORIGINAL RED RIBBON BOX LUNCH - \$5.75

Includes sandwich (no LTO) choice of regular or baked "Big Grab" chips, cookie or brownie, pickle spear, mustard/mayo packets, wet-wipe, mint, toothpick, and napkin.

Bread choices (limit 2): Marbled Reuben, Wheatberry or Croissant

Meat Selections (limit 3): Ham/Swiss ~ Turkey/Provolone

Roast Beef/Cheddar ~ Salami/Colby Jack

**~ Don't Forget Your Beverage ~**

### GOURMET BLENDED WRAPS & SANDWICHES: \$7.75

~ Limit of 2 Selections per individual order ~

Raspberry Chipotle Chicken Wrap ~ with Red Dill Potato Salad

Santa Fe Wrap ~ with Southwest Pasta Salad

Mediterranean Chicken Salad Croissant ~ with Bacon & Tomato Pasta Salad

Mama Mia ~ Italian Meats & Cheeses in an Italian Herbed Wrap with Pasta Salad

Turkey Club ~ with Bacon & Tomato Pasta Salad

Add bag of chips or apple for 75¢ each.

## Going Green-er

*Our signature colors are red and black, but we've also been green...and going greener...for quite some time. We have always planned, packaged, and prepared with an environmentally-friendly focus. Our containers and trays are recyclable, and our box lunch container is a paper product derived from environmentally managed forests using no old-growth trees. Very little Styrofoam is used other than by special customer request for tableware.*



## Equipment Purchase or Rental

As a convenience to our customers, the equipment sales and rentals below are available in conjunction with your catering order. Equipment must be returned the day following the event unless otherwise contracted. Items returned in damaged condition will be assessed a recovery fee.

### Rental Equipment

Universal Stainless Steel Chafing Dish with Sterno.....	\$14.00
Additional Sterno.....	2.00
100-Cup Coffee Pot.....	12.00
50-Cup Coffee Pot .....	9.00
<i>~Coffee setup fee applies if handled by catering staff~</i>	
Air Pot ~ 2.5 litre.....	10.00
2 ½ Gallon Soup Terrine.....	25.00
Stainless Steel Serving Utensils.....	1.00
Tongs ~ Fork ~ Spoon ~ Slotted Spoon	

### For Purchase

*~ Quantity Pricing (clear plastic) ~*

Cutlery Combo, 130 sets (knife, fork, spoon).....	\$11.35
Forks (300 count).....	10.60
Plastic Cups – 16 oz. (100 count).....	8.60
Dessert Plates - 6 ¼ inch (70 count).....	9.50
Dinner Plates – (40 count) .....	9.95
<i>~ For small events, plates and cutlery can be provided for \$.95 per person ...or cutlery only, wrapped and banded with napkin for \$.50 each.</i>	
Vanity Fair 2-ply Napkins (100 count) .....	1.65
Filigree Wire Chafing Dish Set.....	\$15.00
<i>(wire rack, water pan, two serving utensils and two 2-hour sterno)</i>	
Black Plastic Serving Utensil.....	1.50
7” Tong~10” Serving Spoon~12” Serving Spoon~ 12” Spork	

Please call for current pricing details, equipment availability, and rental agreement guidelines.



## WHAT OUR CUSTOMERS ARE SAYING...

“Everything was AWESOME...rave reviews from everyone! Thank you so much for helping to make my retirement ceremony and party a great time for all. I will be recommending you to everyone that can use your service and talents.”  
~ Scott Brown, Lt. Col. (ret.)

“...everybody raved about the food. It was tremendous! I would like to say a heartfelt thanks for a great job. I was very impressed and look forward to another opportunity to request your catering services in the future.” ~ Leskera Law Firm

“You have catered so many of our events and the food is always wonderful... displayed in a way that makes it even more scrumptious. Your box lunches are the most popular items at the Chamber and great for any size meeting. The cookies are to die for. Thanks for everything.” ~ Dawn MUSHILL, Executive Director ~ Troy/Maryville/St. Jacob Chamber of Commerce

“Thanks so much for letting me in on your marketing idea. The cookies were a big hit and looked great! No wonder everyone knows your name. We will definitely use your services again.” ~ Traci Quick-Hutt ~ Hutt Agency

“We have been fortunate to have you cater several events, both work and personal. You are so conscientious and caring...easy to work with...lots of ideas for menu and presentation...but the best part is the always-delicious food. When we are in need of a caterer for the perfect event, we call Renee!”  
~ Fred & Jeanie Parsons, Westview Condo

“The food was awesome...I heard from a couple of people who said your pumpkin bread should be outlawed, it was so good.” ~ C.P., Strano & Associates

## A LITTLE SOMETHING SWEET



### Cookies

Oatmeal Craisin • Chocolate Crinkle • Sugar Cookies  
Chocolate Chip Nut • Goopy Butter Cookies • Turtle Cookies  
Peanut Butter • Italian Wedding Cookies • Lemon Drops  
Key Lime Buttons • Orange Drops

Classic 1-ounce Cookies - \$7.50/dozen

Petite ½ ounce cookies - \$4.25/dozen

### Petite Cheesecakes

(cupcake size)

Individual New York Style Cheesecakes - \$15.00/dozen

New York • Turtle • Fruit Garnish

Assortment, or flavors not specified, will be chef's choice.

Mini New York Cheesecakes (minimum 2 dozen) - \$18.00/2 dozen

### Desserts & Minis

Mini desserts available in two-dozen minimums.

Classic Brownies (2x2 cut) ~ \$9.00/dozen

Mini ~ \$12.00/2 dozen

Cookie Dough Brownies (2x2 cut) ~ \$12.00/dozen

Mini ~ \$15.00/2 dozen

Cream Cheese Brownies ~ \$18.00/dozen

Mini ~ \$21.00/2 dozen

Praline Brownies (2x2 cut) ~ \$15.00/dozen

Mini ~ \$18.00/2 dozen

Maple Walnut Bars (2x2 cut) ~ \$18.00/dozen

Mini ~ \$21.00/2 dozen

French Lemon Squares (2x2 cut) ~ \$15.00/dozen

Mini ~ \$18.00/2 dozen

Petite Amaretto Cream Puffs ~ \$18.00/dozen

Mini ~ \$21.00/2 dozen

Tiramisu Eclairs ~ \$18.00/dozen

Mini ~ \$21.00/2 dozen

## GOURMET SANDWICH TRAYS

### Full Size Sandwich Trays

All full size sandwiches are dressed with cheese, lettuce, tomato, and onion and cut in half. Please advise if smaller portions are necessary.

### ~ Choose Your Bread Style ~

**Breads:** Wheatberry, Marbled Reuben, Croissant or Wrap

### ~ Choose Your Filling ~

**Deli ~ \$5.50 each:** Black Forest Ham/Swiss • Smoked Turkey/Provolone

Roast Beef/Cheddar • BLT/Pepper Jack • Vegetarian

Tribeca (ham/turkey/roast beef) • Ham & Turkey Combo/Colby Jack

**Classics ~ \$6.00 each:** Chicken Caesar • Turkey Club • Grilled Chicken

Raspberry Chipotle Chicken • Southwest Chicken

~ add twice the meat and cheese on selections above for an extra \$1.95 ~

**Salads ~ \$6.50 each:** Classic Chicken Salad • Curry Chicken Salad  
Mediterranean Chicken Salad • Crab Salad • Shrimp Salad • Seafood Salad  
Creole Chicken Salad • Tuna Salad • Euro Chicken Salad (**FIRST PLACE**

WINNER and committee favorite in the 2009

Horseradish Festival Recipe Contest)

Selections above are also available as:

### Miniature Croissant Sandwich Trays

All sandwiches served cut in half...one dozen sandwiches will yield 24 pieces.

If you would like your miniature sandwich trays dressed with lettuce, tomato,

and onion please add an additional 75¢ per sandwich

or consider our condiment tray.

Minimum of 1 dozen per single flavor

### Deli and Classic categories above:

\$23.00/dozen

### Salad category above:

\$30.00/dozen

## PARTY TRAYS

Unless otherwise stated, 12" serves 8-12 • 16" serves 18-25 • 18" serves up to 50

Off-season fruit display orders will be accepted based on quality product availability and according to market prices.

### Gourmet Sausage Tray

Chicken Asiago Spinach • Roasted Garlic Mozzarella • Hard Salami  
Italian Provolone • Smoked Kielbasa • Chicken Apple  
~ Chef's choice assortment ~

12" \$33.00 (for 12-16 approx 3 lbs) • 16" \$63.00 (for 20-30 approx 6.5lb)

18" \$103.50 (for 40-50 ~ approx 9.25lbs)

Flavor substitutions may occasionally be necessary based on vendor availability.

### Gourmet Sausage & Cheese Tray

12" \$33.00 (for 12-16) • 16" \$63.00 (for 20-30) • 18" \$103.50 (for 40-50)



### Domestic Cheese & Fresh Fruit

Blend of domestic cheeses with seasonal fruits

12" - (serves 12-16) - \$27.00 • 16" - (serves 25-35) - \$43.00

18" - (serves 45-60) - \$60.00

### Cheese Display

Assortment of Cubed Domestic Cheeses

12" - \$32.00 (for 20-25 ≈ 3.0 lbs) • 16" - \$56.00 (for 35-45 ≈ 6.5 lbs)

18" - \$87.00 (for 60-70 ≈ 9.25 lbs)

### Chicken & Seafood Salad

Classic Chicken Salad • Curry Chicken Salad

Mediterranean Chicken Salad • Euro Chicken Salad

Creole Chicken Salad • Tuna Salad • Crab Salad • Seafood Salad

Quart ~ \$15.00

### Cracker Tray

Assorted gourmet crackers arranged to accompany many trays or dips

12" - \$16.00 • 16" - \$30.00 • 18" - \$38.00

## SOUP MENU

(All soups serve approximately 12 people)

### Stock Soups ~ \$30.00/gal

French Onion • Vegetable Beef • Chicken Noodle

### Cream Soups ~ \$35.00/gal

Cream of Asparagus • Potato • Corn Chowder

### Complex Soups ~ \$40.00/gal

Chicken Florentine • Smoked Gouda & Mushroom • Southwest Potato

### Specialty Soups and Hearty Eating ~ \$45.00/gal and up

New England Clam Chowder • Chili

## BEVERAGE SERVICE

If onsite water and electricity are available, coffee service can be provided for \$1.50 per person.

(Coffee pots are also available ~ please see rental section.)

All other beverages (soda, water, lemonade, juice) are self-contained.

Soda, Water, Lemonade \$.99 each ~ Juice \$1.25 each

## BREAD SERVICE

Bread and Herbed Butter ~ \$1.25 per person

Bread Service only ~ \$.60 per person

Herbed Butter ~ Half pint \$3.50 • Pint \$5.00 • Quart \$8.00

Honey Butter ~ Half pint \$3.50 • Pint \$5.00 • Quart \$8.00



## ENTRÉES

Figure ½ lb. (8 ounces) pre-cooked weight per person on average.

Minimum order ~ 5 lbs.

Honey Dijon Chicken • Roast Chicken with Velouté Sauce • Roast Beef au Jus  
Pulled BBQ (chicken-pork-beef) • Meatballs (Italian or BBQ)  
\$8.25 per pound (precooked weight)

Jamaican Jerk Chicken or Pork • Teriyaki Pork • Baked Ham w/Pineapple Sauce  
Italian Beef • Italian Pork • Lemon Pepper Chicken  
\$8.50 per pound (precooked weight)

Roasted Pork Loin w/Plum Sauce OR Natural Reduction Sauce  
Slow Roasted Roast Beef  
\$8.75 per pound (precooked weight)

**NEW** ~ Whole Roasted Cornish Hens - \$7.25 each ~ **NEW**

## PASTA

Approximate serving guidelines:

Served as an ENTRÉE - 8 oz. serving:

Small = 8 • Medium = 12 • Large = 24 • X-Large = 30

Served as a SIDE ITEM - 4 oz. serving:

Small = 8-12 • Medium = 16-22 • Large = 36-42 • X-Large = 50

Add Chicken, Sausage or Seafood to pasta selections below for an additional  
\$5.00/small ~ \$7.00/medium ~ \$14.00/large ~ \$21.00/X-large

Penne Marinara • Penne with Tomato Alfredo • Penne Alfredo  
Small \$20.00 • Medium \$33.00 • Large \$45.00 • X-Large \$58.00

Classic Pasta con Broccoli • Penne with Meat Sauce • Pasta Primavera  
Penne Pomodoro (herbed, garlic pasta with tomatoes and mushrooms)  
Small \$25.00 • Medium \$38.00 • Large \$55.00 • X-Large \$65.00

Additional Parmesan Cheese - ½ pint \$5.25 • pint \$9.00

Specialty pasta dishes available upon request.  
Please inquire.

## PARTY TRAYS

### Crudités

Variety of fresh seasonal vegetables arranged in a spray of color  
12" - \$27.00 • 16" - \$45.00 • 18" - \$58.00

~ Don't forget to order your dip ~

### Fruit Display

(We use seasonal fresh fruits ~ off-season pricing may fluctuate.  
Certain dried fruits are also available. Please call for selections & availability.)  
12" - \$33.00 • 16" - \$49.00 • 18" - \$65.00

### Relish Tray

Assorted Olives • Pepperoncinis • Assorted Pickles • Pickled Okra  
Marinated Mushrooms • Pickled Asparagus • Marinated Artichoke Hearts  
12" - \$28.00 • 16" - \$56.00 • 18" - \$73.00

### Condiment Tray

Lettuce • Tomato • Onion • Pepperoncinis • Pickles • Olives  
Mayo and Honey Mustard  
12" - \$20.00 • 16" - \$32.00 • 18" - \$42.00

### Brie & Fruit Display

12" - (serves 12-16) - \$35.00 • 16" - (serves 25-35) - \$52.00  
18" - (serves 45-60) - \$70.00



## CHUTNEYS • DIPS • SAUCES

Ranch Dip - \$2.75/half-pint • \$5.00/pint • \$8.25/qt  
Dill Dip - \$2.75/half-pint • \$5.00/pint • \$8.25/qt  
Tropical Fruit Chutney - \$15.00/qt • Pico de Gallo - \$15.00/qt  
Crabmeat Spinach Dip (cold) - \$15.00/qt  
Artichoke Spinach Bacon Dip (cold) - \$15.00/qt  
Mardi Gras Dip - \$15.00/qt  
Hummus - \$11.00/1-½ pint

If we don't list a menu item that you would like, please inquire.

Special requests are always welcome.

## HORS D'OEUVRES

~ Minimum order 3 dozen unless otherwise specified ~

- Jumbo Shrimp Cocktail \$18.00/lb (peeled ~ de-veined ~ tail on)  
(2lb minimum sold in 2lb quantities - 3 1/40 per pound)
- Meatballs (Italian or BBQ) - \$8.25/lb. (3 lb. minimum)
- Egg Rolls (with plum sauce) - \$10.50/dozen (4 doz. minimum)
- Beef Taquitos (with salsa) - \$10.75/dozen
- Bacon-Wrapped Beef Tenderloin - \$22.00/dozen (4 doz. minimum)
- Bacon-Wrapped Marinated Artichoke Hearts - \$18.00/dozen
- Salami-Wrapped Olives - \$9.00/dozen
- Assorted Petite Quiche - \$9.00/dozen
- Asparagus wrapped in Brie and Prosciutto - \$21.00/dozen
- Savory Pastry Puffs - \$21.00/dozen
- (choice of Classic, Mediterranean, Euro or Curried Chicken Salad)



### Full-size and Petite Brochettes - 2 dozen minimum-single flavor

Full-size 4" skewer - \$18.00/dozen ~ Petite - \$12.00/dozen

- Salsa Chicken • Pineapple Chicken Citrus
- BBQ (beef, chicken or pork) • Jamaican Jerk (chicken or pork)
- Honey Dijon Chicken • Beef & Mushroom Burgundy
- Sweet and Sour (chicken or pork)
- Pork or Chicken Saté

### Pinwheel Wraps

Deli: \$25.50/30pc. minimum ~ \$8.50/10 pc. additional

Gourmet Blended: \$30.00/30 pc. minimum ~ \$10.00/10 pc. additional

- Deli: Black Forest Ham • Smoked Turkey • Roast Beef • BLT
- Vegetarian • Grilled Chicken • Salami

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- Gourmet Blended: Raspberry Chipotle Chicken • Turkey Club • Tribbecca
- Southwest Chicken • Mama Mia (Italian)

## LETTUCE SALADS

Served as SIDE salad

Small serves 4-6 ~ Medium serves 10-15 ~ Large serves 20-25 ~ X-Large 30-40

Salad consumption is frequently quite variable, determined to large extent by demographics of your event and season of the year.

- Garden Salad • Italian Salad • Greek Salad • Spinach Salad
- BLT Salad • Caesar Salad (add chicken \$6.50 lb)
- Spring Mix Salad with Fruit (seasonal)

Small: \$21.00 - Medium: \$28.00 - Large: \$38.00 - X-Large: \$45.00

## COLD SPECIALTY SIDES

Qt: serves 4-8 ~ 2-Qt: serves 8-16 ~ Gal: \$42.00 serves 25-30

- St. Louis Salad • Waldorf Salad • Italian Pasta Salad

Tropical Pasta Salad • Fruit Compote

Qt: \$14.00 - 2-Qt: \$25.00 - Gal: \$47.00

- Traditional Potato Salad • Southwest Pasta Salad • Pineapple Coleslaw

Bacon & Tomato Pasta Salad • Marinated Vegetable Salad

Qt: \$11.00 - 2-Qt: \$20.00 - Gal: \$36.00

- Coleslaw (Traditional or Jamaican Jerk) • Vegetable Pasta Salad

Red Dill Potato Salad

Qt: \$8.00 - 2-Qt: \$15.00 - Gal: \$26.00

## HOT SIDE ITEMS

(All sides are figured at approximately 4-6 ounces/person servings)

Quart: (4-6) - Small: (8-12) - Medium: (13-22) - Large: (21-35) - X-Large: (serves up to 50)

Serving guidelines vary based on group demographics, and as a general rule to keep in mind when ordering, people often portion heavier on potatoes.

- Green Beans • Baked Beans • California Blend

Brown Sugar Cinnamon-Glazed Carrots • Corn

Qt. \$8.00 - Sm. \$14.00 - Med. \$20.00 - Large \$36.00 - X-Large \$45.00

- Mashed Potatoes • Roasted Red Potatoes

Green Beans Amandine • Confetti Rice

Qt. \$11.00 - Sm. \$18.00 - Med. \$25.00 - Large \$46.00 - X-Large \$59.00

- Cheesy Mashed Potatoes • Macaroni & Cheese

Au Gratin Potatoes • Italian Green Beans • Garlic Mashed Potatoes

Qt. \$13.00 - Sm. \$20.00 - Med. \$28.00 - Large \$52.00 - X-Large \$65.00

**NEW** ~ Twice-Baked Potato Boats - \$2.50 each ~ **NEW**  
Corn on the Cob - 75¢ each