

### Breakfast Menu



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# Beverages, Pastries and Snacks



### Pastry & Bakery

English Muffins \$14.95 per dozen

Assorted Danish \$14.95 per dozen

Fresh Baked Cinnamon Rolls \$14.95 per dozen

Fresh Baked Muffins \$14.95 per dozen

Quick Breads \$14.95 per dozen

Bagels with Cream Cheese \$16.95 per dozen

Homemade Apple Cinnamon Coffee Cake:

Half pan (serves 15) \$14.95

Full pan (serves 30) \$24.95

Fresh Baked Cookies \$12.95 per dozen

Chewy Chocolate Brownies \$18.95 per dozen

Decadent Bar Cookies \$20.95 per dozen

Raspberry, Lemon, Chocolate Chip

**Decorated Sheet Cake** 

Yellow, Chocolate, Marble Full \$65.00

Half \$45.00

9" Round Whole Cakes \$25.95 per cake

Chocolate, Carrot, Red Velvet

10" Pie \$18.95 per pie

Apple, Peach, Cherry, Fruits of the Forest

#### Snacks

Assorted Chips/Pretzels \$1.50 per bag

Assorted Snack Basket \$1.50 per unit

Crackers, baked chips, granola bars, peanuts, rice

krispy treats, candy bars

Granola Bars \$1.50 each

Special K, NutriGrain, Nature Valley

Kind Granola Bars \$3.00 each

Trail Mix \$3.00 each

Bear Naked Bars \$3.00 each

Seasonal Whole Fruit \$14.95 per dozen

Fresh Fruit Platter \$4.25 per person

Chocolate Covered Strawberries \$18.95 per dozen

Yogurt Cups \$1.95 each

Greek Yogurt Cups \$2.50 each

Freshly Popped Popcorn \$2.95 per person

Selection of Mixed Nuts (serves 25) \$59.00

Pretzels, Tortilla Chips & Salsa (serves 25) \$39.00

# Beverages, Pastries and Snacks



#### Hot Beverages per Gallon (There are approximately 15 servings per gallon)

Freshly Brewed Coffee (Regular or Decaffeinated) \$20.95

Hot Water with Tea Selection \$20.95

Hot Chocolate \$20.95

#### Cold Beverages per Gallon

Orange Juice \$22.95

Cranberry Juice \$22.95

Iced Tea \$16.95

Citrus Punch \$20.95

Lemonade \$16.95

Cider (Seasonal) \$22.95

#### Cold Beverages per Gallon

Bottled Juices \$2.50 each

Bottled Teas \$2.50 each

Bottled Water (12 oz) \$2.00 each

Pepsi Products in a Can \$1.50 each

Milk Chugs 2%, Skim, Chocolate \$1.95

Pitcher of ice water with cups \$3.00 per pitcher

### **Beverages & Pastries** \$6.95 per person

Regular & Decaf Coffee, Hot Tea and Iced Water

Chilled Orange Juice and Cranberry Juice

Assortment of Breakfast Pastries

Coffee Cake, Muffins, Danish and Cinnamon Rolls

### Breakfast



Light Continental \$10.95 per person

Regular & Decaf Coffee, Hot Tea and Iced Water

Chilled Orange Juice and Cranberry Juice

Assortment of Breakfast Pastries

Coffee Cake, Muffins, Danish and Cinnamon Rolls

Seasonal Fresh Fruit Display

**Assorted Yogurt Cups** 

Healthy Continental \$14.95 per person

Bottled Water, Assorted Hot Teas

Chilled Orange Juice and Cranberry Juice

Granola and Low-fat or Greek Yogurt

Fresh Sliced Fruit and Berries

Whole Grain and Bran Muffins

Assorted Multi-Grain Bars

Plated Breakfast \$12.95 per person

Regular & Decaf Coffee and Hot Tea

Orange Juice and Iced Water

Scrambled Eggs or Egg Beaters

Breakfast Meat (choice of one)

Bacon, Turkey Bacon, Sausage or Turkey Sausage

Hash Brown Potatoes (optional: onion & peppers)

Fresh Fruit Cup

Rise & Shine Buffet \$13.95 per person

Regular & Decaf Coffee and Hot Tea

Orange Juice, Cranberry Juice and Iced Water

Scrambled Eggs or Egg Beaters

Breakfast Meat (choice of one)

Bacon, Turkey Bacon, Sausage or Turkey Sausage

Hash Brown Potatoes (optional: onion & peppers)

Seasonal Fresh Fruit Display

Assorted Breakfast Pastries

## Breakfast



#### **Stations and Additions**

Add any of the following stations or additional items to any breakfast selection

#### Omelet Station \$3.95 per person

Eggs or Egg Beaters, Mushrooms, Tomatoes, Peppers, Onions, Shredded Cheddar Cheese, Bacon, Ham and Salsa

### Belgian Waffle Station \$2.95 per person

Strawberries, Pineapples, Blueberry Sauce, Whipped Cream and Warm Syrup

#### Mini Breakfast Croissant Sandwich \$3.75 per person

Scrambled Egg or Egg Beaters

Breakfast Meat (choice of one)

Turkey Bacon, Ham, Sausage, or Turkey Sausage

Cheese (choice of one)

Cheddar Cheese or White American Cheese

#### Oatmeal \$3.00 per person

Served with Fresh Bananas, Sliced Strawberries, Raisins, Light Brown Sugar and 1% or Skim Milk

### An Additional \$75.00 Chef's Carving Fee will Apply to the Following:

Carved Honey Glazed Ham \$4.95 per person

Carved Turkey \$4.95 per person

## General Information



#### Catering Policies 2015

Thank you for considering The NEW Center for your upcoming event. Our staff welcomes the opportunity to be part of your very special day. The following are guidelines and procedures intended to help plan and execute your function smoothly.

- I. A deposit of \$750.00 required for Social Events with food purchase at the time of booking to secure your date and space as DEFINITE. This deposit will be applied to your final bill and is non-refundable.
- 2. Saturday events have a minimum of \$5000.00 in catering sales. Note: if the \$5000.00 catering sales are not met there will be a \$995.00 room rental charge added.
- 3. Menu selection, function room set-up requirements and all other details must be finalized with the catering department at least two weeks prior to the function. Plated entrée selections must have place cards for each guest identifying their food selections.
- 4. To properly prepare for your function, we require the final guaranteed guest count 10 days prior to the function. This final count is not subject to reduction after the final count is given and is the minimum number you will be charged for.
- 5. Payment based on final guaranteed attendance number is due ten days prior to your Social Function. Payment is due when final count is given. We only accept Certified Bank Checks or Major Credit Card on Social Functions. Necessary adjustments to your bill will be made following your function.
- 6. Any additional fees incurred the day of the event, will be billed to client.
- 7. Our printed menus are suggested for your consideration. However, our staff will be pleased to design a menu for your specific needs and quote specific prices within your established budget.
- 8. All prices and food items listed on our menus are subject to change due to fluctuating costs and availability of items. Policies and pricing are subject to change without notice.
- 9. A service charge of 20% plus applicable sales tax will automatically be charged on all banquet functions with food purchase.
- 10. All food and beverage items including liquor, wine and beer must be supplied and prepared by The NEW Center. Violations will be grounds for immediate termination of said function.
- 11. In accordance with prevailing laws, we will refuse to serve anyone under the legal drinking age of 21 and Licensed Professional Security Guard will be assigned by The NEW Center Catering Department for all events serving alcohol.

## General Information



- 12. The NEW Center is not liable for damage to or loss of items, equipment or personal property belonging to your group or its members.
- 13. All set up arrangements such as decorations, staging, audio-visual equipment, etc. must be made through the Catering Department.
- 14. The NEW Center reserves the right to inspect and control all functions. Your group is liable for damage to the property and premises and will be charged accordingly.
- 15. The NEW Center reserves the right to change function room prior to arrival. Room set up suitable for the function if the attendance decreases or increases.
- 16. Decorations or displays brought into The NEW Center must be approved by our catering department prior to arrival. Banners or display items may not be affixed to any stationary wall, floor, window, ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures and furnishings. The client agrees to be responsible for any damage done to the function room or any other part of The NEW Center by client, invitee, employees, independent contractors or others under his control.

# Banquet Rooms



Noem -	Boom Rate:	Lew	Source Ft.	Beam Configurations			
				Basquel	Cleannon	Thomas	Biorreson
Grand Salmon + 5 hrs.	1996.00	90'x88'	7680	424	270	750	
Grand Baltoom > 5 kes.	\$1,116,00	90's RV	7680	424	270	750	
Gravat Baltinoim A/B + Stvis.	\$195.00		3840	. trs	100	900	24
Grand Balleours A/9 > Shrs.	\$995.00		3845	175.	100	800	1987
University real + Stree.	\$399.00	7.5"×60"	3976	200	200	100	24
University Hall > Stess.	\$895.00	73"x60"	2974	200	300	300	24
University Hall A/S < Step.	\$295.00	1000	1967	125	90.	350	.24
University Holf A/S > Storp.	\$695.00		1987	125	60	190	34
Univ High A/B/C/D < 5 hrs.	\$95.00		993	12	24	50	. 4
Univ Hall A/B/C/D > 5 hrs.	1295.00		993-	12	24	10	
Olis Conf Rm 1/2/3/4 + 5 fers.	\$95.00	26 VTF	500		*	187	12:
Gis Corlf Rm 1/2/3/4 + 5 hrs.	\$299.00	26 x m	586	1.8			- 34
Exec Goardroom v Shrs.	5295.00	42vir	1004		*	(4)	30
Exec Soundroom > Shis.	\$895.00	4210	1004	(A)			26

