Thank you for considering Clubhouse Catering at the University of Maryland Golf Course for your upcoming event!

Clubhouse Catering is pleased to provide formal dinner and buffet service, or more casual self-serve and al fresco dining. Our specialties include delicious upscale local cuisine and golf course clubhouse classics, presented with Maryland hospitality. Look through the menus on the following pages and then tell us how we can best serve your guests.

The Clubhouse offers a banquet room and an adjoining covered patio both of which feature a sweeping vista of the tree lined greens, several picturesque outdoor spaces, and a private conference room.

Golf Course Clubhouse
College Park, Maryland 20742
Phone: 301-314-6631 • Fax: 301-314-6649
mulligans.umd.edu/clubhouse-catering

Thomas Room Capacity

<table>
<thead>
<tr>
<th>Capacity</th>
<th>Seated Event: max 110 guests</th>
<th>Reception Style: max 150 guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full room</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Half room</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

The Pavilion

<table>
<thead>
<tr>
<th>Style</th>
<th>Seated Event: max 50 guests</th>
<th>Reception Style: max 65 guests</th>
</tr>
</thead>
</table>

Conference Room Capacity

10 attendees
Food & Beverage Service

No food, beverages, or baked goods from outside sources may be brought into the Clubhouse or onto Golf Course property.

Reserving an Event
Date and Time
Events are scheduled for four hours and buffets are open for two hours. We are happy to accommodate longer events; overtime charges and prorated room rental may apply. Saturday and Sunday events are subject to a $500 minimum food and beverage purchase. Additional charges for events starting before or after regular hours and on a UMD holiday.

Deposits and Fees
Deposit equal to the room rental fee is required to hold an event date and time. Clients are required to pay a 25% deposit when the contract is signed and 50% of the total event cost two weeks prior to the event date. Deposits are non-refundable. The balance is due before event start time. Additional charges will be billed immediately after the event and are due within five business days. If paying by check, please make payable to “University of Maryland” and write your invoice number on the memo line.

Staff and Service Charges
Some events require additional staff. Each staff member works a minimum of a four hour shift. A 23% service charge is added to food and beverage service and room rental. The service charge is used to cover overhead costs and is not used as a gratuity. Gratuities are not included and are at the client’s discretion.

Event Details
Please discuss all event details with us so we can suggest service options. Some events must coordinate with meeting schedules or seminars with variable timing. Hosts and their guests frequently have specific likes, dislikes, and requirements. Facility requirements (especially outdoors) vary based on event details.

Advanced Notice Required
Events are scheduled on a first come, first served basis. Minimum of two weeks preparation required for events. More is better.

*Events booked less than five days prior to the event incur payment in full at the time of confirmation and may incur a last-minute surcharge.*

Prices and Fees
Prices and fees in this guide are subject to change. Market conditions may force us to substitute menu items. Maryland sales tax is 9% on alcoholic beverages, and 6% on other purchases. We accept American Express, VISA, MasterCard, Discover, Diner’s Club, cash, checks, UMD FRS Accounts and UMD KFS Foundation checks.

Dietary Restrictions
Please let us know if members of your group have any dietary restrictions. Many of our recipes can be altered to meet certain dietary restrictions for those who may be vegan, vegetarian, have food allergies, or other special dietary needs. While we will always do our best to accommodate these needs, we may not be able to meet all requests.
## Room Rental

<table>
<thead>
<tr>
<th></th>
<th>Thomas Room Full</th>
<th>Thomas Room Half</th>
<th>Pavilion</th>
<th>Conference Room</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rental Rates</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>per hour</td>
<td>$200</td>
<td>$120</td>
<td>$125</td>
<td>$40</td>
</tr>
<tr>
<td>full day</td>
<td>$1,100</td>
<td>$660</td>
<td>$1,000</td>
<td>$220</td>
</tr>
<tr>
<td><strong>UMD affiliates</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>per hour</td>
<td>$85</td>
<td>$50</td>
<td>$55</td>
<td>$25</td>
</tr>
<tr>
<td>full day</td>
<td>$465</td>
<td>$275</td>
<td>$300</td>
<td>$140</td>
</tr>
<tr>
<td><strong>Student Organizations</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>per hour</td>
<td>$65</td>
<td>$40</td>
<td>$45</td>
<td>$15</td>
</tr>
<tr>
<td>full day</td>
<td>$360</td>
<td>$220</td>
<td>$250</td>
<td>$85</td>
</tr>
</tbody>
</table>

Minimum of four hours are required for all catered events.

UMD Affiliates are any person or department that pays with KFS or Foundation Account.

Restaurant and Bar rental
- All Day: $1,750
- Half day: $900
- Hourly: $200

Mulligan’s Grill and pub is proud to partner with the University of Maryland Memorial Chapel. Book your service at the Chapel and your after-service event at Mulligan’s, and receive a 10% discount on Chapel rental and Clubhouse cuisine.
Breakfast
Priced per person

**Continental**
*Priced per person*

$14.50

Choice of Two Pastries
- Donuts
- Muffins
- Mini Bagels
- Scones
- Turnovers
- Croissants
Whole Fruit
Chilled Orange Juice
Coffee, Decaf, Tea

**New Yorker**
*Priced per person*

$14.50

Fresh Bagels
Regular and Flavored
Cream Cheeses and Spreads
Whole Fruit
Orange Juice
Coffee, Decaf, Tea

**Healthy Morning**
*Priced per person*

$16.50

Fruit Salad
Granola
Assorted Individual Yogurts
Fruit Muffins
Bran Muffins
Orange Juice
Fruit and Yogurt Parfaits
Coffee, Decaf, Herbal Tea

**Morning Fare**
*Priced per person*

$19.00

Fruit Salad
Scrambled Eggs
Bacon or Sausage
Breakfast Potatoes
Orange Juice
Coffee, Decaf, Tea

**Add ons**
Priced per Person

Pancakes or French Toast with maple syrup • $6
Quiche • $6
Ham & Egg Croissants • $7
Cheesy Grits • $5
Belgian Waffles • $8
Eggs Benedict • $9
Lox • $10

Omelet Bar • $12
Croissants • $24.95/dz
Donuts • $13/dz
Bagels • $13/dz
Mini Muffins • $11/dz
Brunch
$30.00 per person

Included
Trio of Juices
- orange, apple, and cranberry

Fruit Salad

Bakery Basket
Choice of Three:
- Breakfast Breads
- Muffins
- Croissants
- Bagels
- Rolls
- Scones
- Assorted Pastries
  served with fruit preserves, honey, and butter

Mixed Greens Salad
mixed greens
- cherry tomatoes, cucumbers,
- carrots, peppers, onions
  balsamic, ranch and/or lemon-thyme dressing

Freshly Brewed Coffee,
Decaffeinated Coffee
Selection of Teas

Select Three
Classic Eggs Benedict
- Poached eggs, Canadian ham,
- English muffin, hollandaise sauce
  (add $3 per person)

Mushroom Ravioli
in tomato fennel sauce

Savory or Vegetarian
Quiche Tarts
Belgian Waffles
Bacon
Sausage
Potato Gratin
Grilled Baby Vegetables

Roasted Sliced Turkey Breast
with cranberry relish

Roasted Rosemary Tenderloin
(add $5 per person)

Spiral Sliced Ham
Salmon
baked or grilled, just tell us
(add $5 per person)

Add a Mimosa Bar
$7 per drink
Served Lunch
Priced per person

Included
Rolls and butter
Maryland Bakery Cake
Coffee, Decaf, Hot Tea, Iced Tea, Assorted Soft Drinks

Select Three Entrées

Salmon Piccata $25.95
pan seared salmon fillet topped with lemon, capers, and white wine butter sauce served with small Caesar salad

Chicken Provençal $24.95
herb marinated bone-in chicken breast topped with chicken cream volute served with small Caesar salad

Maryland Crab Cake $35.00
broiled jumbo-lump crab cake served with rémoulade served with small Caesar salad

Caesar Salad $19.95
romaine, parmesan cheese, and homemade croutons tossed with creamy Caesar dressing.
Add Chicken $5
Add Shrimp $6
Add Salmon $7

Spinach and Blue Cheese Salad $19.95
with dried cranberries and candied walnuts
Add Chicken $5
Add Shrimp $6
Add Salmon $7

Pasta Bruschetta $21.95
vine ripe Roma tomatoes, garlic and fresh basil sautéed in olive oil, served over penne pasta, topped with balsamic glaze, Parmesan cheese and a sliced grilled baguette. Served with a Caesar salad.
Add Chicken $5
Add Shrimp $6
Add Salmon $7

Add a Cup of Our Daily Soup
$6 per person
Select One Salad

Garden Caesar Spinach

Select Up to Three Entrées

Chesapeake Chicken $33.95
roasted bone-in chicken breast
topped with crab imperial

Chicken Provençal $27.95
herb marinated bone-in chicken breast
topped with chicken cream voluté

Wild Mushroom &
Artichoke Risotto $26.95
creamy risotto with wild mushrooms,
artichokes, sautéed spinach, oven roasted
tomatoes and asparagus

Filet Mignon $43.95
topped with your choice of red wine
reduction, chimichurri, or bernaise sauce

Maryland Crab Cakes $38.95
homemade broiled jumbo-lump
 crab cakes

Salmon Picatta $28.95
pan seared salmon fillet topped
with lemon, capers, and white wine
 butter sauce

Stuffed Portabella $24.95
mixture of spinach, onion, peppers,
cheese, and bread crumbs

Eggplant Parmesan $24.95
deep fried eggplant with marinara sauce
and melted Parmesan cheese

Select One Starch

Wild Rice
Herb Roasted Potatoes
Creamy Garlic Pasta
Butternut Squash Risotto
Mashed Potatoes

Select One Vegetable

Roasted Asparagus
Grilled Vegetable Medley
Sautéed Spinach
Glazed Carrots

Included

Bread and Butter
Maryland Bakery Cakes
Coffee Service
Bottled Iced Tea
Bottled Pepsi Products
Bottled Aquafina Water
Front Nine Buffet
Priced per person

Select Three Salads

Caesar Salad
Garden Salad
Antipasto Salad
Spinach Orzo Salad

Entrées

Pick Two $42.00
Sliced Roast Beef with caramelized red onion and black pepper sauce
Sautéed Chicken Breast in a tomato Alfredo sauce
Chicken Oscar pan seared chicken breast topped with asparagus, crab and hollandaise sauce
Sliced Oven Roasted Turkey with cranberry sauce

Pick Three $45.00
Maryland Jumbo-Lump Crab Cakes (add $7)
Grilled Salmon with a sweet bourbon glaze
Wild Mushroom Ravioli in a tomato fennel sauce
Stuffed Acorn Squash stuffed with quinoa, and assorted vegetables, served in a tomato broth

Select Two Accompaniments

Penne Pasta Alfredo
Garlic Red Skin Mashed Potatoes
Green Beans Amandine
Herb Roasted New Potatoes
Sautéed Spinach with Garlic and Roasted Red Peppers
Wild Rice Pilaf
Glazed Sweet Potatoes

Included
Bread and butter
Maryland Bakery Cakes
Coffee, Hot Tea, and Bottled Iced tea
Bottled Pepsi Products
Bottled Aquafina Water
Duffer Buffet
Priced per person

Select Three Salads
Garden Salad
Pasta Salad
Coleslaw Salad
Caesar Salad
Red Bliss Potato Salad
with chive-rosemary vinaigrette
Cucumber Onion Salad

Entrées
Pick Two $37.00
Sliced Top Round of Beef
with demi-glace
Sliced Roasted Turkey Breast
Seafood Creole
served with white rice
Herb Roasted Bone-in Chicken
Eggplant Parmesan
Maryland Jumbo Lump Crab Cakes (add $7)

or

Pick Three $41.00
Fettuccine Alfredo
with Shrimp
Sausage with
Peppers and Onions
Grilled Vegetable Stir Fry
vegetable medley grilled with
teriyaki glaze, served with white rice
Add Chicken $5
Add Shrimp $6

Select Two Accompaniments
Rice Pilaf
Herb Roasted Potatoes
Fresh Vegetable Medley
Mashed Potatoes
with country gravy
Pasta with Marinara
Macaroni and Cheese
Mashed Sweet Potatoes
Green Beans Amandine

Included
Bread and Butter
Maryland Bakery Cakes
Coffee, Hot Tea, and Bottled Iced Tea
Bottled Pepsi Products
Back Nine Buffet

$28.00 per person

Select Two Salads
- Pasta Salad
- Potato Salad
- Coleslaw Salad
- Garden Salad
- Cucumber Onion Salad
- Spinach Salad

Select Three Sandwiches
All sandwiches served cold with mustard and mayonnaise on the side

Grilled Vegetable Sandwich
grilled zucchini, bell peppers, and onions with baby spinach and hummus spread on herb focaccia bread

Chicken Salad
with dried cranberries and walnuts on a croissant

Roast Beef and Swiss
on a Kaiser roll with a horseradish cream sauce on the side

Italian Cold Cut
spicy capicola, salami, and provolone topped with lettuce, tomato, and onion served on a soft Italian roll

Chicken Caesar Wrap
sliced chicken, chopped romaine, and Parmesan topped with Caesar dressing and rolled in a flour tortilla

Turkey Bacon Wrap
sliced turkey, Swiss cheese, bacon, lettuce, tomato, and mayonnaise wrapped in flour tortilla

Fiesta Chicken Salad Wrap
sliced chicken, roasted corn, diced peppers, cumin spicy avocado mayonnaise, lettuce, and fried tortilla strips wrapped in flour tortilla

Chili Lime Chicken Wrap
sliced chicken breast marinated with chipotle peppers and lime, lettuce, tomato, shredded cheddar cheese, and cilantro mayonnaise wrapped in flour tortilla

Ham and Swiss Wrap
sliced ham and Swiss in a creamy dressing, served with lettuce wrapped in flour tortilla

Dessert
Maryland Bakery Cookies

Included
Bottled Pepsi Products
Bottled Aquafina Water
The Greens Buffet
$27.00 per person

Select Two Soups
- Broccoli Cheddar
- Tomato Basil
- Minestrone
- Southwest Tortilla
- Chicken Noodle
- Beef and Vegetable
- Butternut Squash
- Vegetarian Lentil Chili
- Curried Apple Soup (vegan)

Substitute Maryland Crab or Cream Of Crab $7

Chef’s Selection of Rolls

Salads

Select Two Greens:
- Chopped Iceberg
- Romaine
- Mixed Field Greens
- Spinach

Included:
- Assorted Dressings
- Sliced Grilled Chicken

Add:
- Grilled Salmon or Shrimp $8

Select Ten Toppings

Parmesan, Cheddar, Bleu, or Cottage Cheese
Strawberries
Dried Cranberries
Carrots
Onions
Cucumbers
Peppers
Broccoli
Kidney Beans
Chickpeas
Walnuts
Ham
Chopped Egg
Homemade Croutons
Tuna Salad
Chicken Salad

Dessert
Maryland Bakery Cakes

Beverages
Bottled Pepsi Products
Bottled Aquafina Water
Bottled Iced Tea
The Cook Out Buffet

$25.00 per person

Select Three Entrées
Flame Broiled Burgers
Flame Broiled Garden Burgers
Char Grilled Hot Dogs
Chicken Breast
Italian Sausage
Half Smoke
Pulled Pork
Philly Steak

Toppings
Sliced Tomatoes
Sliced Onions
Lettuce
Pickles
Relish
Sauerkraut (optional)
Chopped Onions
American, Swiss, Provolone

Select Three Sides
Bacon Baked Beans
Potato Chips
Coleslaw
Pasta Salad
Potato Salad
Cucumber Salad
Spinach Salad

Dessert
Maryland Bakery Cookies

Beverages
Bottled Pepsi Products
Bottled Aquafina Water
The Barbecue
$27.00 per person

Select Three Entrées
Smoked Italian Sausage
Smoked Quartered Chicken
Hickory Ribs
Pulled Pork
Low Country Boil
shrimp, smoked sausage, red potatoes, corn on the cob, and blue crab steamed in seasoned broth with Old Bay and butter (add $3 per person)
Smoked Beef Brisket

Select Three Sides
Pasta Salad
Spinach Salad
Garden Salad
Cucumber Salad
Potato Salad
Bacon Baked Beans
Coleslaw
Mac & Cheese
Rice Pilaf

Dessert
Maryland Bakery Cookies

Beverages
Bottled Pepsi Products
Bottled Aquafina Water
Bottled Iced Tea
Hor D’Oeuvres
Priced per piece, minimum 60 pieces

Hot

Maryland Crab Ball $4.00
lump crab meat portioned into bite size balls and broiled

Stuffed Mushroom $3.75
with blue cheese and crab or Italian sausage and cheese

Black Angus Slider $3.75
with American cheese and sautéed onions

Mini Egg Roll $3.00
vegetable egg rolls served with duck sauce

Vegetable Stuffed Mushroom $2.75
grilled vegetables and cheese

Chicken Wing $2.75
Buffalo, Chesapeake, or barbecue served with blue cheese and celery

Cocktail Meatball $2.75
barbecue, marinara, or tangy Asian

Shrimp Skewer $4.00
grilled marinated shrimp with choice of peppers, onions, mango, or pineapple

Pulled Pork Slider $3.75
smoked pork shoulder served with tangy barbecue sauce, coleslaw, and slider roll

Cold

Crab Salad Canape $4.00
crab salad on fresh French bread

Caprese Skewer $3.50
grape tomato, fresh mozzarella and a basil leaf drizzled with balsamic

Cocktail Shrimp $5.00
served chilled with lemon and cocktail sauce

Fruit Kabob $4.00
with homemade fruit dip

Olive Tapenade and Goat Cheese Crostini $4.25
finely chopped Mediterranean olives over creamy goat cheese on a crostini

Stuffed Cherry Tomato $4.00
with choice of: chicken, tuna, shrimp, or crab salad

Canape $4.00
toasted slices of fresh French bread topped with choice of meats and cheeses
Reception Displays

Priced per person, minimum of 20 people

Smoked Salmon Board $16
sliced smoked salmon served with onions, capers, lemon, diced boiled eggs and assorted breads.

Antipasto Board $14
Italian meats and cheeses accompanied by peppers, olives, tomatoes with balsamic vinaigrette and Italian bread

Cheese Display $14
imported and domestic cheese with crackers

Fruit Display $15
fresh fruits and assorted berries

Maryland Crab Dip $16
fresh crabmeat in a bubbly cheesy dip served with crackers and French bread

Spinach Dip $15
creamy spinach dip served with crispy tortilla chips

Crudité Display $13
a montage of seasonal vegetables served with blue cheese and ranch dip

Nacho Bar $13
tortilla chips, chili, shredded cheese, sour cream, jalapeños, guacamole, and homemade salsa
Breaks
Priced per person

**Afternoon Tea**
$18
- Select Three Tea Sandwiches:
  - Cucumber on Wheat
  - Tuna on White/Wheat
  - Chicken Salad on White/Wheat
  - Ham & Cheese on Baguette
  - Tomato Mozzarella on Herb Focaccia
  - Fruit Skewers
  - Assorted Mini Pastries
  - Freshly Brewed Coffee
  - Assorted Teas

**Sweet Treat**
$15
- Maryland Bakery Cookies
- Brownie Bites
- Whole Fruit
- Bottled Aquafina Water
- Assorted Bottled Pepsi Products
- Freshly Brewed Coffee, Decaf, Tea

**Salty & Sweet**
$15
- Maryland Bakery Cookies
- Brownie Bites
- Individual Bags of Chips and Pretzels
- Bottled Aquafina Water
- Assorted Bottled Pepsi Products
- Freshly Brewed Coffee, Decaf, Tea

**Hot Drinks Only**
$5
- Freshly Brewed Coffee, Decaf, Tea
- Assorted Teas
- Hot Chocolate

**Cold Drinks Only**
$5
- Bottled Aquafina Water
- Assorted Bottled Pepsi Products
- Assorted Gatorade
Bar Service

Cash Bar
Each guest pays for their own drinks. 
There is a minimum guarantee of sales.

Tally Bar
The host pays for drinks consumed. 
There is a minimum guarantee of sales.

Main bar cannot be used for events unless client rents it out.

$350 minimum for 4 hours.
Bartender required for 4 hours at $40/hour.

All bars if applicable will be stocked with standards cocktail garnishes and mixers.

Special request for beer and or alcohol are possible and are based on ordering availability.
**Alcohol Selection**

**Premium Liquors**
- $10 per pour
- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi Superior Rum
- Patron Silver Tequila
- Marker’s Mark Bourbon
- Johnny Walker
- Black Label Scotch

**Call Liquors**
- $8 per pour
- Titos Vodka
- Beefeater Gin
- Bayou Rum
- Jose Cuervo Tequila
- Jack Daniel’s Tennessee Whiskey
- J & B Scotch

**Premium Beers**
- $6 per Bottle
- Corona Extra
- Corona Light
- Heineken
- Stella Artois
- Craft Beers

**Domestic Beers**
- $5 per Bottle
- Budweiser
- Bud Light
- Miller Lite
- Coor’s Light
- Michelob Ultra

**Premium Wine**
- $9 per glass
  Our wine list is constantly changing, please talk with us about current offerings.

**House Wine**
- $8 per glass
  Our wine list is constantly changing, please talk with us about current offerings.
Desserts
Proudly produced from the Maryland Bakery & Maryland Dairy

**Freshly Baked Pastries**
priced by the dozen
- Lemon Bars $33
- Ganache Tartlets $25
- Cannolis $25
- Miniature Éclairs $25
- Maryland Bakery Cookies $15
- Brownie Bites $15

**Cheese Cake**
New York Style $29.75
With Topping $37.75
Specialty $37.75
Chocolate, Marble, Raspberry Swirl, Oreo, or Milky Way

**Gourmet Cakes**
Ask for our current selection $34.95

**Sheet Cakes**
- Full (serves 100) $69.95
- Half (serves 50) $46.95
Cake
chocolate, yellow, half-and-half
Icing
white, chocolate, buttercream

**Ice Cream**
three-gallon bucket serves 54
Classic Flavors $54.95
Vanilla
Chocolate
Strawberry
Great Deals for Golf Outings
Priced per person

Breakfast Options:
- Nice 'N' Easy  $12.00
  includes donuts, coffee, decaf, hot tea, hot chocolate, and orange juice
- Holey Moley  $13.00
  includes donuts, bagels with cream cheese, coffee, decaf, hot tea, hot chocolate, and orange juice
- Rise 'N' Shine  $18.95
  includes donuts, scrambled eggs, choice of bacon or sausage, coffee, decaf, hot tea, hot chocolate, and orange juice

Select Three Boxed Lunches
wraps served with bag of potato chips, bottled water and two Maryland Bakery chocolate chip cookies
$20.00
- Turkey Bacon Wrap
- Fiesta Chicken Salad Wrap
- Chili Lime Chicken Wrap
- Ham and Swiss Wrap
- Chicken Salad
- Roast Beef and Swiss
- Grilled Vegetable
- Italian Cold Cut
- Chicken Caesar
Cart Service

Cash Cart
Each golfer pays for their cart purchases. There is a minimum guarantee of sales.

Tally Cart
The host pays for cart purchases. There is a minimum guarantee of sales.
A second cart can be added. There is a separate minimum guarantee for the second cart.
*We recommend that events with 50+ guests have two carts.

Cart Goods

Crackers $2.25
Peanuts (honey roast or salted) $1.00
Oat And Honey Granola Bar $2.00
Chips $3.00
Candy (Peanut M&Ms, Snickers, Twix) $1.75
Trail Mix $2.75
Power/Breakfast Bar $2.50
Deli Sandwich $9.00
Bottled Pepsi Products $2.50
Bottled Aquafina Water $2.50
Ocean Spray Juices $3.50
Gatorade $3.50
Guiness $6.00
Premium Cans Of Beer $5.50
Domestic Cans Of Beer $4.50
Liquor Minis $6.00-7.00
Bloody Mary $7.00
Wine Minis $6.00
Liquor+Juice/Soda $8.00
Special Services

We have a few extra ideas up our sleeves!
Please ask us about our current Special Services:

Roast Pig Station
A suckling pig, roasted on a barbecue spit over charcoal and Hickory wood chips. Served with sides and ALL the fixings.

Down-home Fish Fry Station
Fish fillets breaded and crispy golden brown. Served with your choice of sides and appropriate condiments.

Action Stations
Chef Attendants provide personalized service to guests as they choose desired ingredients just the way they like it.
(i.e. fajitas, stir-fry, pasta, omelet, carving, baked potato)

All Special Services will be at Market Price; see Catering Manager for further details and information.