# Stillwater Medical Catering Menu

## **Breakfast Buffets**

Continental Eye Opener ..... \$7.50 per person

- Fresh cut seasonal fruit
- Assorted Breakfast Pastries
- Coffee Water Bottled Juice (\$1.50 additional)

Warm Eye Opener. . . . . . . . . . \$10.75 per person

- Fluffy scrambled eggs
- Crispy bacon, sausage patties, or sausage links
- Biscuits and gravy Fresh cut seasonal fruit
- Coffee Water Bottled Juice (\$1.50 additional)

Executive Eye Opener ...... \$10.75 per person

- Sausage & Egg Breakfast Casserole
- Fresh cut seasonal fruit
- Assorted Breakfast Pastries
- Coffee Water Bottled Juice (\$1.50 additional)

Heart Healthy ...... \$7.15 per person

- Oatmeal Bar served with assorted toppings (Brown Sugar, Cinnamon, Fresh fruit, Nuts, Honey, Raisins, and Peanut Butter)
- Coffee Water Bottled Juice (\$1.50 additional)

## A la Cart Breakfast - Priced Per Serving

Assorted Breakfast Pastries \$3.00
Muffins
Croissants\$1.85
Danish\$2.15
Assorted Scones\$1.85
Iced Cinnamon Rolls
Bagels and Cream Cheese
Whole Fruit\$1.00
Individual Chobani Yogurt \$2.40
Individual Yogurt Parfait\$2.75
Scrambled Eggs\$2.00
Breakfast Potatoes\$1.25
Bacon, Ham, Sausage Patties, Sausage Links
Turkey Bacon or Sausage\$2.25
Pancakes with Butter and Syrup\$1.85
French Toast with Butter and Syrup\$1.85



Breakfast Croissant Sandwiches (Bacon, ham or Sausage)\$4.25
Quiche (Meat & Cheese or Spinach & Mushroom) \$14.40 each quiche
Sausage Breakfast Burrito\$3.65
Egg Muffins (Meat & Cheese or Spinach & Mushroom)\$3.00
Biscuits and Cream Gravy \$3.00



## Lunch Boxes & Buffet - Priced Per Serving

Gourmet Sandwich Box . . . . . . . . . . . \$12.00 each

- Selection of meats: Turkey, roast beef, or ham
- Selection of cheeses: Swiss, cheddar, Provolone or pepper jack
- Selection of breads: Ciabatta, Croissant, Hoagie, Multi-Grain, Sourdough, Rye
- Served with lettuce, tomato and an individual bag of potato chips.
- Includes assorted condiments, two fresh-baked cookies, bottled water and whole fruit

Deli Buffet ......\$11.00 per person

- An array of sliced turkey breast, roast beef and ham with assorted sliced cheeses and specialty breads. Served with lettuce, tomatoes, onions, pickles, mayo and mustard.
- Choose one of the following sides: Assorted chips, potato salad, or pasta salad

## Sandwiches and Wraps

Priced per serving

and ranch

Italian Submarine
Chicken Salad\$6.00  Served on Croissant or Wheat Wrap Homemade chicken salad with lettuce & tomato
Grilled Chicken Pesto
Classic Chicken Caesar Wrap \$6.00  Grilled chicken, crisp romaine lettuce, parmesan cheese and Caesar dressing
Turkey Club



Roast Beef	
Crispy Chicken Wrap \$6  • Crispy chicken with lettuce, tomato, red onion, cheddar and ranch	.00

Salads  Small   Medium   Large   Serves 12   Serves 24   Serves 50
Side Garden Salad
Spinach salad
Arugula Salad
Chopped Salad
Crispy Chicken Salad
Strawberry almond chicken \$47 / 94 / 187  - Spring mix, strawberry slices, red onion and grilled chicken
Italian Garden Salad
Cobb
Chicken Fajita Salad
Chef Salad
Caesar Salad\$44 / 87 / 173  Crisp romaine lettuce with parmesan cheese, croutons and

Caesar dressing on the side



#### Themed Buffets - Minimum of 12

 Served in brown gravy with vegetables, potatoes and wheat rolls

Salad and Potato Bar..... \$11.00 per person

- Baked potato served with an array of assorted toppings such as: cheddar, bacon bits, sour cream, butter, tomato, cucumber, chicken breasts, hard boiled eggs, & croutons.
- Served with mixed green salad and assorted dressings

Don't know what to order? Let us decide for you!
 We will select a balanced meal you are sure to enjoy.
 Includes cookies.

## Soups

Small - \$36 / Medium - \$72 / Large - \$144 (Serves 12) / (Serves 24) / (Serves 50)

Add a bread bowl for \$1.50 per person

- Homemade Chili
- Chicken & Corn Chowder
- Loaded Potato
- Roasted Red Pepper & Gouda
- Chicken & Noodle
- Chicken Enchilada
- Broccoli & Cheese
- Hearty Vegetable Beef
- Italian Wedding
- Soup d' jour (Chef's Choice)
- Tomato Basil Bisque

## **Cold Sides**

Pasta Salad	\$22 / 44 / 87
Homemade Kettle Chips	\$15 / 29 / 58
Macaroni Salad	\$22 / 44 / 87
Potato Salad	\$22 / 44 / 87

# Snacks

Assorted Snack Basket
Individual Trail Mix and Nuts \$1.50
Cheese & Peanut Butter Crackers
Jerky
Nutrigrain Bars
Assorted Bags of Chips/Chex/Pretzels\$1.80
Tortilla Chips w/ Individual Bean Dip & Salsa \$2.50



# **Trays**

Fresh Cut Seasonal Fruit
Vegetable Tray with Ranch
Cubed Cheese with Crackers
Meat and Cubed Cheese
Meat and Sliced Cheese with Wheat Rolls
Antipasto with assorted meats, vegetables and cheese \$25.50 / 50.50 / 101
Artisan Cheese and Meat Board $\$25.50$ / $50.50$ / $101$
Cheese and Fruit
Vegetable and Cheese
Brie Cheese topped with honey,
dried fruit and nuts with crackers \$20 / 40 / NA
Simmered Lil' Smokies
Mini Meatballs w/Choice of BBQ, Sesame Garlic, or Sweet & Sour \$22 / 44 / 88
BBQ Chicken Poppers with Ranch

# Dips

Spinach and Artichoke Dip with Soft Pita Bread	\$24 / 48 / 96
Hummus with Dipping Veggies and Pita Bread	\$24 / 48 / 96
Mexican Seven Layer Dip	\$18 / 36 / 72
French Onion Dip with Homemade Chips	
Bacon Cheese Ball with Crackers	\$18 / 36 / 72
Herb Cheese ball with nuts and crackers	\$18 / 36 / 72
Tortilla Chips and Queso	\$24 / 48 / 96
Tortilla Chips and Salsa	\$18 / 36 / 72

# **Beverages**

Ice Water Pitcher\$1.80
Iced Tea Pitcher\$3.00
Sweet Tea Pitcher
Lemonade Pitcher
Fruit Water Pitcher
Caffeinated Coffee Carafe
Hot Tea Selection
Soda Cans\$2.00
Bottled SMC Water

Red Diamond Sweet Tea\$2.40
Minute Maid Juice Bottle \$1.80
Punch (3-Gallon Dispenser)
(Strawberry or Orange)
Ice Water (3-Gallon Dispenser) \$12
Iced Tea/ Sweet Tea/ Lemonade
(3-Gallon Dispenser)
Coffee (3-Gallon Urn)
Fruit Water (3-Gallon Dispenser)



## **Desserts** (per person)

Variety Tray/ Chef's choice\$2.75
Chocolate Sheet cake\$1.80
Turtle cheesecake
Ultimate layered chocolate cake \$5.50
German chocolate sheet cake\$1.80
Peanut butter thunder cake \$4.50
Chocolate peanut butter shudder cake
New York style cheesecake- Plain \$2.25
Lemon bars or brownie bars \$3.00
Strawberry swirl cheesecake bars
Assorted dessert bars \$2.75
Assorted Cookies (each)
French silk chocolate cream pie
Kentucky bourbon pecan pie
Pumpkin Pie
Lemon meringue cream pie
Individual Cheesecake. \$5.75
Carmelita cookie bars\$3.00
Seasonal Fruit Cobbler
Iced Seasonal Sugar Cookies (each)\$3.00
Tiramisu
Key Lime Pie bites
Red Velvet Cake         \$4.50

## Premium Desserts (per person)

Lemon Italian cream cake	\$4.50
Carrot cake	\$4.50
Triple Berry Tarts	\$4.50
Individual Chocolate Lava Cakes	\$5.75
½ Decorated Sheet Cake Marke	t Price
Full Decorated Sheet Cake Marke	t Price

#### **CATERING GUIDELINES**

#### **Menu Pricing**

Prices quoted in the SMC Catering guide do not include sales tax and are based on current market conditions. These prices are subject to change without notice. We reserve the right to adjust pricing with or without prior notice.

Catering orders placed without sufficient notification (4 business days) will be subject to a limited menu and/or service availability

#### **Setup and Deliveries**

Delivery and services charges will apply based on event details and location.

#### Service-ware

All catering service-ware should remain at the original location of the event. Service-ware removed from the catering event will be charged accordingly to the department who originally ordered the catering service.

#### **Attendance Guarantee**

An approximate guest count should be provided at the time of booking your event. A guaranteed guest count is required 72 hours before your event.

#### **Cancellations**

A cancellation fee will be charged for orders cancelled the same day of an event, based on food and labor cost accrued up to the time of the cancellation. In the event of late cancellation due to inclement weather, SMC Catering will make every attempt to keep the cost billed to the customer at a minimum.

#### **Food Removal Policy**

For the safety of our guests it is our strict policy to dispose of all remaining food at the end of an event. SMC Catering does not take any responsibility or liability for the food packaged and/or taken by the guest or client from the catering location with their own vessel.

#### **Payment**

For SMC events a cost center number must be provided for billing. For personal orders a badge number for payroll deduct can be used otherwise payment is expected in full at time of service. For all other orders cash, check, or credit card may be used for payment. Arrangements may be made ahead of time with the Catering Coordinator for direct bill options.