Enclosed you will find resources and information to help you begin planning your next event. If you have any questions or would like to inquire about available space, please call 512-471-3121, or email our Conference Office and we will be glad to assist you.

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2. LBJ Auditorium Fact Sheet
3. Room Rates (Campus, Government, External)
4. Technology
5. Thompson Conference Center Floorplan
6. LBJ Auditorium Floorplan
7. Thompson Conference Center Parking Map
8. LBJ Auditorium Parking Map
9. 1883 Provisions Co. Catering Menu
Located on the edge of The University of Texas at Austin campus and surrounded by majestic oak trees, our attentive coordinators, convenient location, in-house catering and available parking will help make your next event a success.

**Meeting Space**
- Three levels of 13 meeting rooms for 20 to 188.
- A 220-seat auditorium.
- Flexible work space – all tailored to your needs.
- A full-service café that can also be reserved for dinners, receptions and weekend luncheons.
- Ceiling-mounted projectors, wireless internet and the option to select the A/V equipment that supports your event.
- Wireless access available to be purchased throughout the building.

**Under the Oaks Café and Catering Service**
- The café, located on the ground floor of the conference center and surrounded by oak trees, is open to all guests for breakfast, lunch and snacks.
- Friendly catering staff can help plan a custom menu for your event or help you select a delicious buffet meal from the extensive menu.
- The café is available for evening and weekend receptions, dinners and luncheons.
Eligibility Requirements
The Thompson Conference Center is governed by a Board of Regents and approval for the use of any rooms or services shall be granted only if the proposed program is educational in content, is designed not to make a profit for your organization, will not involve any political or religious content and will not include selling of any product.

Please download our facility request and policies and procedures forms on our website and email completed forms to tcc@austin.utexas.edu.

Location and Parking
- Located on the edge of UT Austin campus near major highway and thoroughfare, with convenient access to airport, hotels and downtown.
- Convenient and complimentary parking.
- MetroAirport line stop located just a block away from the auditorium.
- Capitol Metro bus stop located across the street from the auditorium.
- Within walking distance to many campus attractions, landmarks and cafés.

Out and About in Austin
- UT ‘Drag’ – Explore Guadalupe Street between 29th and Martin Luther King Blvd. for shopping, restaurants and entertainment.
- Explore the outdoors – Austin is home to numerous parks, trails and swimming pools. Visit the Austin Parks and Recreation site to see all the city has to offer.
- Plan a visit to one of Austin’s many museums or galleries while in town. The LBJ Library and Museum, the Stark Center in the Darrell K. Royal Texas Memorial Stadium, the Blanton Museum of Art are all located on the UT Austin campus while the Bullock Texas State History Museum is just off main campus.
- If theatre and live music is more your style, the Texas Performing Arts center is a block away from the conference center and ACL Live at the Moody Theater is in nearby downtown.
- UT Austin’s Visitor Resources page will help you find what you need on campus.
Located on the edge of The University of Texas at Austin campus, our attentive coordinators, convenient location, in-house catering and available parking will help make your next event a success. The LBJ auditorium is ideal for lectures, keynote speakers, ceremonies and conversations.

**Venue**
- A 10,224 square foot auditorium with seating for 967.
- A flexible stage area that can be set up to fit your event.
- Dedicated conference coordinators to oversee the setup of the venue for your event.

**Audio/Visual**
- The campus ITS team will walk you through all A/V capabilities, including projection, house sound, microphones and stage lighting, and help you select the items that best support your event.

**Under the Oaks Café and Catering Service**
- The café, located a short walk from the auditorium in the Thompson Conference Center and surrounded by oak trees, is open to all guests for breakfast, lunch and snacks.
- Friendly catering staff can help plan a custom menu for your event or help you select options from the extensive hors d’oeuvres menu.
**Eligibility Requirements**

The LBJ Auditorium is governed by a Board of Regents and approval for the use of any rooms or services shall be granted only if the proposed program is educational in content, is designed not to make a profit for your organization, will not involve any political or religious content and will not include selling of any product.

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**Time Blocks Available for Reservation**
- Day: 8 a.m.-5 p.m. *(Reservation is for 2 four-hour blocks.)*
- Half Day: 8 a.m.-12 p.m., 1 p.m.-5 p.m., and 6 p.m.-10 p.m.
- Full Day: 8 a.m.-10 p.m. *(Reservation is a Day plus a Half Day reservation)*

**Thompson Conference Center Hours**
- Facility Hours: 8 a.m.-10 p.m. *(Except major holidays)*
- Office Hours: 7:30 a.m.-4:30 p.m. Monday-Friday
<table>
<thead>
<tr>
<th>Conference Rooms</th>
<th>Day</th>
<th>Half Day</th>
<th>Classroom</th>
<th>Groups</th>
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<th>Reception</th>
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*Note: Room 1.122 accommodates 14 in a boardroom setup.

** Note: Room 1.110 accommodates 125 with tabletops only.

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# Conference Rooms

<table>
<thead>
<tr>
<th>Conference Rooms</th>
<th>Day</th>
<th>Half Day</th>
<th>Classroom</th>
<th>Groups</th>
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**Government** Rates effective starting September 1, 2018. Room rates subject to change without notice.

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Contact us today to find out more about holding your next event at the Thompson Conference Center or LBJ Auditorium.
thompsoncenter.utexas.edu | tcc@austin.utexas.edu | 512.471.3121 phone | 512.232.1497 fax

<table>
<thead>
<tr>
<th>Conference Rooms</th>
<th>Day</th>
<th>Half Day</th>
<th>Classroom</th>
<th>Groups</th>
<th>Hollow Square</th>
<th>U Shape</th>
<th>Square Footage</th>
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*Note: Room 1.122 accommodates 14 in a boardroom setup.
** Note: Room 1.110 accommodates 125 with tabletops only.

External Rates effective starting September 1, 2018. Room rates subject to change without notice.
Packages

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<td>Includes: Height-adjustable table, ceiling-mounted data projector(s), USB, USBC HDMI, VGA and XLR ports, document camera, presentation remote, audio projection, and a built-in desktop computer. Wireless microphone system consisting of (2) lavalier and (2) handheld microphones. Touch screen to control sound, input and ceiling-mounted data projector(s). A/V inputs for client equipment available.</td>
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<td>Includes: Head Desk with built-in Lectern, 55&quot; LG 4K Ultra HD monitor with AVTEQ Stereo Speaker Module, HDMI input, AV Adapters available for client, Dedicated Power Outlets with USB and USBC charging ports for up to 12 attendees, presentation remote.</td>
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## Accessories

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## Presentation Technology

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Contact us today to find out more about holding your next event at the Thompson Conference Center or LBJ Auditorium. thompsoncenter.utexas.edu | tcc@austin.utexas.edu | 512.471.3121 phone | 512.232.1497 fax
Contact us today to find out more about holding your next event at the Thompson Conference Center or LBJ Auditorium.

thompsoncenter.utexas.edu | tcc@austin.utexas.edu | 512.471.3121 phone | 512.232.1497 fax
Traveling on IH-35
- Take the 32nd St. exit and turn west at the light.
- Travel west one block on 32nd St. to Red River.
- Turn left and travel south on Red River to the first light (26th/Dean Keeton).
- Proceed through the intersection and turn right into the first parking lot (Lot 40).

Traveling from Austin Bergstrom International Airport
- When leaving the airport, turn left (west) on Hwy 71.
- Stay in the right-hand lanes and curve to the right onto Bastrop Hwy/US 183.
- Continue in the same lane as it crosses the bridge over the Colorado River.
- Continue in the same lane onto Airport Blvd.
- Stay on Airport Blvd. until the intersection with IH-35.
- Turn left onto the southbound IH-35 access road and proceed to 32nd St.
- Turn right on 32nd St.
- Travel west 1 block on 32nd St. to Red River.
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Closest Parking Garages
MANOR ROAD GARAGE (MAC): 2017 ROBERT DEDMAN DRIVE – GARAGE FEES WILL APPLY
South of the TCC and LBJ Library on Robert Dedman, directly across the street from Darrell K Royal – Texas Memorial Stadium

SAN JACINTO GARAGE (SJC): 2401 SAN JACINTO BOULEVARD – GARAGE FEES WILL APPLY
San Jacinto Garage is between 24th and Dean Keeton (formerly 26th) Streets.

Lost?
Call the TCC Receptionist Desk at 512-471-3121 for assistance.
Please call 512-471-7275 or visit www.utexas.edu/parking for more information on parking.
Traveling on IH-35
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SAN JACINTO GARAGE (SJC): 2401 SAN JACINTO BOULEVARD – GARAGE FEES WILL APPLY
San Jacinto Garage is between 24th and Dean Keeton (formerly 26th) Streets.
The following menu selections are presented buffet style, and available for groups of 12 or more.

Buffets include freshly brewed coffee (8 fluid oz. | 0 cal.), house decaffeinated coffee (8 fluid oz. | 0 cal.), Bigelow Herbal and Non-Herbal Teas (8 fluid oz. | 0 cal.), and decaffeinated Bigelow Tea (8 fluid oz. | 0 cal.) (with hot water).

CONTINENTAL - $9.85 per guest
INCLUDES:
- Seasonal Cubed Fresh Fruit (4 oz. | 50 cal.) *
- Chilled Bottles of Orange Juice (8 fluid oz. | 140 cal.)
- Chilled Bottles of Apple Juice (8 fluid oz. | 90 cal.)

CHOOSE TWO (2) OF THE FOLLOWING OPTIONS:
- Assorted Breakfast Breads (1 slice | 200 - 280 cal.) *
- Coffee Cake (1 square | 240-450 cal.) *
- Mini Scones (1 each | 180-210 cal.) *
- Mini Danish (1 each | 270 cal.) *
- Cinnamon Rolls (1 each | 110 - 450 cal.) *
- Assorted Muffins (1 each | 330-450 cal.) *

HEALTHY START - $9.85 per guest
- Seasonal Cubed Fresh Fruit (4 oz. | 50 cal.) *
- Non-Fat Greek Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola (1 each | 200 - 360 cal.) *
- Multi-Grain Bars and Granola Bars (1 each | 90 - 160 cal.)
- Chilled Bottles of Orange Juice (8 fluid oz. | 140 cal.)
- Apple Juice (8 fluid oz. | 90 cal.)

OATMEAL BAR - $4.50 per guest
INCLUDES:
- Steel Cut Oatmeal (8 oz. | 170 cal.) *

CHOOSE FOUR (4) OF THE FOLLOWING OPTIONS:
- Ground Cinnamon (1 oz. | 0 cal.) *
- Dark or Light Brown Sugar (1 oz. | 110 cal.) *
- Raisins (1 oz. | 80 cal.) *
- Honey (1 oz. | 90 cal.) *
- Blueberries (2 oz. | 30 cal.) *
- Strawberries (2 oz. | 15 cal.) *
- Chocolate Chips (1 oz. | 150 cal.) *

CHOOSE TWO (2) OF THE FOLLOWING OPTIONS:
- Whole (3 fluid oz. | 60 cal.)
- 2% (3 fluid oz. | 45 cal.)
- Non-Fat (3 fluid oz. | 30 cal.)
BREAKFAST BUFFET - $16.15 per guest

INCLUDES:
- Seasonal Sliced Fresh Fruit (4 oz. | 50 cal.)
- Chilled Bottles of Orange Juice (8 fluid oz. | 140 cal.)
- Apple Juice (8 fluid oz. | 90 cal.)

CHOOSE TWO (2) OF THE FOLLOWING OPTIONS:
- Mini Croissants (1 each | 280 - 310 cal.)
- Assorted Muffins (1 each | 330 - 450 cal.)
- Low-Fat Muffins (1 each | 160 - 210 cal.)
- Home Fries (4 oz. | 150 cal.)
- O'Brien Potatoes (4 oz. | 190 cal.)

CHOOSE TWO (2) OF THE FOLLOWING OPTIONS:
- Crispy Bacon (1 slice | 50 cal.)
- Sausage (2 links | 100 cal.)
- Turkey Link Sausage (2 links | 70 cal.)
- Breakfast Ham Steak (1/2 slice | 50 cal.)

CHOOSE ONE (1) OF THE FOLLOWING OPTIONS:
- Cage-Free Scrambled Eggs (4 oz. | 190 cal.)
- Scrambled Egg Whites (4 oz. | 60 cal.)
- Grilled Zucchini, Bacon and Swiss Frittata (1 wedge | 250 cal.)
- Hashbrown, Mushroom and Spinach Quiche (1 wedge | 210 cal.)

ADD ONs:
- Pancakes (2 each | 260 cal.) - $3.25 per guest
- Traditional French Toast with Maple Syrup and Butter (3 halves | 200 cal.) - $3.25 per guest

ADD ONS
The following items can be added onto any of the breakfast menus to create custom menus for any occasion. These add ons are available for groups of 12 or more.

- Home Fries With Caramelized Onions (4 oz. | 150 cal.) - $2.75 per guest
- Roasted Sweet Potatoes (4 oz. | 170 cal.) - $2.75 per guest
- Individual Biscuit Quiches - $3.70 per guest
  - Quiche Lorraine (1 each | 370 cal.)
  - Western Quiche (1 each | 370 cal.)
  - Sausage and Cheddar Quiche (1 each | 410 cal.)
  - Garden Vegetable Quiche (1 each | 330 cal.)
  - Broccoli Cheddar Quiche (1 each | 310 cal.)
- Bread Puddings - $3.70 per guest
  - Bacon and Cheddar (1 square | 560 cal.)
  - Ham, Mushroom and Swiss (1 square | 400 cal.)
  - Apple Raisin French Toast (1 square | 600 cal.)
  - Garden Vegetable (1 square | 210 cal.)
  - Asparagus, Feta and Egg White Frittata (1 square | 250 cal.)
- Wheat Berry Pecan Crunch French Toast (3 halves | 380 cal.) - $3.25 per guest
FIRST THINGS FIRST

BREAKFAST SANDWICH - $41.88 per dozen
(One dozen [12] minimum; Up to two [2] options per dozen)

CHOOSE ONE (1) OF THE FOLLOWING OPTIONS:
- Toasted English Muffins (1 each | 110 cal.) 
- Biscuits (1 each | 290 cal.) 
- Croissants (1 each | 280 - 310 cal.)

CHOOSE ONE (1) OF THE FOLLOWING OPTIONS:
- Cage-Free Scrambled Eggs (4 oz. | 190 cal.) 
- Scrambled Eggs and Cheese (4 oz. | 240 cal.) 
- Scrambled Egg Whites (4 oz. | 60 cal.)

CHOOSE ONE (1) OF THE FOLLOWING OPTIONS:
- Turkey Sausage Patty (1 slice | 30 cal.)
- Pork Sausage Patty (1 patty | 140 cal.)
- Ham (1 slice | 30 cal.)
- Bacon (1 slice | 50 cal.)

BREAKFAST TACOS - $42.90 per dozen
(One dozen [12] minimum; Up to two [2] options per dozen)

CHOOSE ONE (1) OF THE FOLLOWING OPTIONS:
- Flour Tortilla (1 each | 210 cal.)
- Wheat Tortilla (1 each | 180 cal.)

CHOOSE ONE (1) OF THE FOLLOWING OPTIONS:
- Cage-Free Scrambled Eggs (4 oz. | 190 cal.)
- Scrambled Eggs and Cheese (4 oz. | 240 cal.)
- Scrambled Egg Whites (4 oz. | 60 cal.)

CHOOSE ONE (1) OF THE FOLLOWING OPTIONS:
- Pork Sausage Patty (1 patty | 140 cal.)
- Turkey Sausage Patty (1 slice | 30 cal.)
- Ham (1 slice | 30 cal.)
- Bacon (1 slice | 50 cal.)
- Home Fried Potatoes (4 oz. | 150 cal.)
- Turkey Bacon (1 slice | 10 cal.)

SERVED WITH:
- Fresh Salsa (2 oz. | 15 cal.)

ADD ONs - $0.25 per guest
- Shredded Cheddar Cheese (1 oz. | 110 cal.)
- Pico de Gallo (2 oz. | 15 cal.)
- Sour Cream (1 tbsp. | 30 cal.)
- Guacamole (2 oz. | 80 cal.)
A LA CARTE SELECTIONS

FROM THE BAKERY:
ASSORTED FRESHLY HOUSE-BAKED MUFFINS - $14.80 per dozen
  ❖ Cranberry Orange (1 muffin | 330 cal.) ✨
  ❖ Lemon Poppy Seed (1 muffin | 400 cal.) ✨
  ❖ Blueberry (1 muffin | 390 cal.) ✨
  ❖ Apple Cinnamon (1 muffin | 380 cal.) ✨
  ❖ Honey Bran (1 muffin | 330 cal.) ✨
  ❖ Low-Fat Corn (1 muffin | 215 cal.) ✨
  ❖ Low-Fat Banana (1 muffin | 203 cal.) ✨
  ❖ Low-Fat Blueberry Streusel (1 muffin | 155 cal.) ✨
  ❖ Low-Fat Carrot Raisin Bran (1 muffin | 198 cal.) ✨
  ❖ Corn (1 muffin | 350 cal.) ✨

ASSORTED BREAKFAST BREADS & COFFEE CAKES - $14.49 per dozen
  ❖ Banana Nut Bread (1 slice | 370 - 400 cal.) ✨
  ❖ Blueberry Sour Cream Coffee Cake (1 square | 310 cal.) ✨
  ❖ Double Lemon Poppy Seed Coffee Cake (1 square | 240 cal.) ✨
  ❖ Blueberry Coffee Cake (1 square | 110 cal.) ✨
  ❖ Apple Streusel Coffee Cake (1 square | 260 cal.) ✨

ASSORTED BAGELS - $14.80 per dozen with Whipped Cream Cheese and Jellies (1 bagel | 210 - 310 cal.) ✨
HOUSE-BAKED COUNTRY BISCUITS - $16.20 per dozen with Butter, Honey and Jellies (1 each | 160 - 450 cal.) ✨
ASSORTED MINI DANISH - $11.00 per dozen (1 each | 270 cal.) ✨
ASSORTED MINI CROISSANTS - $13.20 per dozen (1 each | 280 - 310 cal.) ✨
ASSORTED MINI SCONES - $15.50 per dozen (1 each | 180 - 210 cal.) ✨
CINNAMON ROLLS - $17.90 per dozen (1 each | 110 - 450 cal.) ✨

STARTERS:
INDIVIDUAL ASSORTED YOGURTS & LOW FAT GREEK YOGURT - $29.70 per dozen (1 each | 90 - 180 cal.) ✨GF
INDIVIDUAL FRUIT YOGURT PARFAITS WITH LOW FAT GRANOLA - $36.70 per dozen (1 each | 200 - 360 cal.) ✨
SEASONAL SLICED FRESH FRUIT (4 oz. | 50 cal.) ✨GF
  ❖ Small – Serves 15-25 guests - $55.36 per tray
  ❖ Medium – Serves 25-50 guests - $100.49 per tray
  ❖ Large – Serves 50-75 guests - $124.49 per tray
REFRESH AND REJUVENATE

COFFEE AND TEA SERVICE - $2.75 per guest
- Coffee Service includes freshly brewed coffee (8 fluid oz. | 0 cal.), house decaffeinated coffee (8 fluid oz. | 0 cal.), Bigelow Herbal and Non-Herbal Teas (8 fluid oz. | 0 cal.), and decaffeinated Bigelow Tea (8 fluid oz. | 0 cal.) (with hot water).

HOT BEVERAGES - 16 servings per gallon
- Freshly Brewed House coffee and Decaffeinated Coffee - $32.00 per gallon (8 oz. | 0 cal.)
- Bigelow Herbal and Non Herbal Teas to include Decaffeinated Bigelow Tea with Hot Water - $13.00 per gallon (8 oz. | 0 cal.)
- Hot Chocolate - $13.00 per gallon (8 oz. | 200 cal.)

COLD BEVERAGES - 16 servings per gallon
- Orange Juice - $31.00 per gallon (10 oz. | 150 cal.)
- Cranberry Juice - $31.00 per gallon (10 oz. | 140 cal.)
- Apple Juice - $31.00 per gallon (10 oz. | 170 cal.)
- Freshly Brewed Unsweetened Iced Tea - $24.20 per gallon (8 oz. | 0 cal.)
- Homemade Lemonade - $24.20 per gallon (8 oz. | 130 cal.)
- Strawberry Lemonade - $26.20 per gallon (8 oz. | 100 cal.)
- Iced Water Service with Fresh Quartered Oranges, Lemons, and Limes - $9.00 per gallon (8 oz. | 0 - 60 cal.) – Two (2) gallon minimum.
- Iced Water Service - $6.60 per gallon (8 oz. | 0 cal.) – Two (2) gallon minimum.
- Bottled Water - $2.75 per guest (12 oz. | 0 cal.)
- Milk – Whole, 2%, or non-Fat - $14.00 per gallon (6 oz. | 60/120 cal.)

BOTTLED FRUIT JUICE - $3.30 per guest (8 oz. | 35-170 cal.)
- Orange
- Apple

ASSORTED CANNED COCA-COLA SOFT DRINKS - $2.75 per guest (20 oz. | 0 - 270 cal.)
- Regular
- Diet
PREMIUM TAKEAWAY SALADS

All Individual salads are served with a buttery yeast roll and a choice of one of the following: brownie (1 each | 170 - 180 cal.), bar (1 cut | 60 - 380 cal.), specialty bar (1 cut | 60 - 380 cal.), house baked cookie (1 each | 160 - 170 cal.), or seasonal fresh fruit cup (4 oz. | 45 cal.). Fresh brewed iced tea, lemonade, and water station are included. High quality plastic service ware is included. Serviceware, china, and plated service are available upon request. Services include delivery, linen-draped service tables, set up, and clean up. Available for groups of twelve (12) or more.

CHOOSE UP TO THREE (3) OF THE FOLLOWING OPTIONS:

CAESAR SALAD (1 salad | 490 cal.) ⮚ - $12.39 per guest
Crisp Romaine Lightly Tossed with Shredded Parmesan Cheese, Herb-Toasted Croutons, and Classic Caesar Dressing
  ❖ Add Grilled Breast of Chicken - $2.20 per guest

COBB SALAD (1 salad | 520 cal.) ⮚ - $15.35 per guest
Strips of Turkey Breast, Diced Tomatoes, Chopped Hard Boiled Egg, Diced Celery, Scallions, and Bacon Crumbles served over a bed of Romaine Lettuce with Bleu Cheese Dressing
  ❖ Add Grilled Breast of Chicken - $2.20 per guest

GREEK SALAD (1 salad | 470 cal.) ⮚ - $12.95 per guest
Classic Greek Salad of Firm Tomatoes, Cucumbers, Red Onions, Kalamata Olives, and Feta Cheese Drizzled with a Lite Vinaigrette
  ❖ Add Grilled Breast of Chicken - $2.20 per guest

NAPA VALLEY CHICKEN SALAD (1 salad | 310 cal.) ⮚ - $14.90 per guest
Creamy Chicken Salad Laced with Tarragon on Field Greens, Red Grapes, Carrots, Granny Smith Apples, and Toasted Walnuts

EDAMAME NUT SALAD (1 salad | 230 cal.) ⮚ - $14.90 per guest
Shelled Edamame, Almonds, Sunflower Seeds, Diced Apples, and Dried Cranberries on Crisp Lettuce with a Creamy Poppy Seed Dressing

TRIO-SALAD COMBO (1 salad | 410 cal.) ⮚ - $12.25 per guest
Select Your Favorite Trio of Hummus or Chef’s Own Tuna, Chicken, Cage-Free Egg or Ham Salads on a Bed of Fresh Field Greens

SOUTHWESTERN GRILLED CHICKEN SALAD (1 salad | 290 cal.) ⮚ - $15.35 per guest
Crisp Romaine, Grilled Chicken, Black Bean Salsa, Cheddar Jack Cheese, and Baked Tortilla Strips with Avocado Chipotle Dressing

GRILLED CHICKEN TABBOULEH SALAD (1 salad | 240 cal.) - $15.50 per guest
Lemon Sage Chicken, Traditional Tabbouleh, Grape Tomatoes, and Kalamata Olives on a Bed of Greens with Baked Pita Croutons
PREMIUM TAKEAWAY SANDWICHES

All Box Lunches include a Bag of Chips and a choice of one (1) of the following: Potato Salad (4 oz. | 45 cal.), Cole Slaw (3 oz. | 90 cal.), Pasta Salad (3 oz. | 120 cal.), Italian Cucumber Salad (4 oz. | 90 cal.), Broccoli and Cavatelli Salad (4 oz. | 120 cal.), or Orzo and Pepper Salad (3 oz. | 170 cal.). Also includes a choice of one (1) of the following: House Baked Cookie (1 each | 160 - 170 cal.), Brownie (1 each | 170 - 180 cal.), Specialty Bar (1 cut | 60 - 380 cal.), or Seasonal Fresh Fruit Cup (4 oz. | 45 cal.). Fresh Brewed Iced Tea, Lemonade, and Water Station are included. Gluten Free options available for $3.00 extra per sandwich. Available for groups of twelve (12) or more.

CHOOSE UP TO THREE (3) OF THE FOLLOWING OPTIONS:

SPICY ITALIAN BAGUETTE (1 sandwich | 600 cal.) - $14.55 per guest
Artisan Baguette Stacked High with Slices of Genoa Salami, Capicola Ham, and Pepperoni Spiced with Chef’s Hot Pepper Mayonnaise

TURKEY AND SHARP CHEDDAR (1 sandwich | 360 cal.) - $14.25 per guest
Classic Oven Roasted Turkey, Sharp Cheddar Cheese, Green Leaf Lettuce, and Tomato Slice on a Hearty Kaiser Roll

ROAST BEEF AND CHEDDAR (1 sandwich | 500 cal.) - $15.50 per guest
Medium Rare Roast Beef, Mild Cheddar Cheese, Leaf Lettuce, and Tomato on a Ciabatta Topped with a Tangy Horseradish Cream Spread

TUSCAN GRILLED CHICKEN SANDWICH (1 sandwich | 530 cal.) - $15.10 per guest
Balsamic Coated Grilled Chicken, Paired with Fat-Free Hummus, Bistro Sauce, Roasted Onions, and Peppers on a Multigrain Roll

BUFFALO CHICKEN WRAP (1 sandwich | 370 cal.) - $15.10 per guest
Tangy Buffalo Chicken, Bleu Cheese, Tomato, Romaine, Chopped Celery, and Fat-Free Ranch in a Carb-Friendly Whole Wheat Wrap

MEDITERRANEAN VEGGIE WRAP (1 sandwich | 270 cal.) - $13.60 per guest
Grilled Eggplant with Fresh Cucumbers, Peppers, Lentils, Feta Cheese, and Shallots in a Whole Grain Tortilla with Tzatziki Sauce

ROASTED VEGETABLE MULTIGRAIN SANDWICH (1 sandwich | 410 cal.) - $13.60 per guest
Roasted Squash, Peppers and Red Onion Complimented by Hand-Mixed Herbed Goat Cheese with Field Greens on a Multigrain Roll
BOUNTIFUL BUFFETS

SIGNATURE SALADS - $19.75 per guest

Design your Platters from these menus that are presented buffet style. Fresh Brewed Iced Tea, Lemonade, and Water Station are included. Services include delivery, linen-draped service tables, set up, and clean up. Serviceware is included; china is also available, upon request. Add Soup du Jour with Crackers for $4.39 per guest. Available for groups of twelve (12) or more.

SALAD CREATIONS INCLUDE:
- Fresh Baked Crusty Rolls (1 roll | 100 cal.)
- Butter (2 chips | 110 cal.)
- House Baked Cookies (1 cookie | 160-180 cal.)
- Scrumptious Brownies (1 bar | 190-510 cal.)
- Assorted Bars (1 bar | 60-380 cal.)

CHOOSE ONE (1) OF THE FOLLOWING SALADS:
- Napa Valley Chicken Salad (1 salad | 290 cal.)
- Grilled Chicken Tabbouleh Salad (1 salad | 240 cal.)
- Greek Salad (1 salad | 190 cal.)
- Cobb Salad (1 salad | 770 cal.)
- Italian House Wedge Salad (1 salad | 180 cal.)
- Caesar Salad (1 salad | 490 cal.)

CHOOSE TWO (2) OF THE ADDITIONAL SALADS:
- Italian Cucumber Salad (4 oz. | 90 cal.)
- Seasonal Fresh Fruit Salad (4 oz. | 45 cal.)
- Orzo and Pepper Salad (4 oz. | 170 cal.)
- Broccoli & Cavatelli Salad (4 oz. | 120 cal.)
- Farmhouse Potato Salad (4 oz. | 220 cal.)
- Seasonal Crudité (2 oz. | 15 cal.) with Ranch Dip (2 oz. | 110-190 cal.)
- Hummus (1 oz. | 50 cal.)

ADD A PLATTER - $2.20 per guest
- Grilled Chicken (3 oz. | 110 cal.)
- Portobello Mushroom (4 oz. | 60 cal.)

HANDCRAFTED SANDWICHES - $23.61 per guest
Sandwiches are cut diagonally enabling guests to mix & match their Choices. Gluten Free options available for $3.00 extra per sandwich.

HANDCRAFTED SANDWICHES INCLUDE:
- Two Salads
- Assorted Bags of Chips (1 bag | 130-320 cal.)
- Scrumptious Brownies (1 bar | 190-510 cal.)
- Assorted Bars (1 bar | 60-380 cal.)
- A Selection of House Baked Cookies (1 cookie | 160-180 cal.)

CHOOSE THREE (3) OF THE FOLLOWING HANDCRAFTED SANDWICHES:
- Turkey and Sharp Cheddar on Kaiser (1/2 sandwich | 180 cal.)
- Roast Beef and Cheddar on Ciabatta (1/2 sandwich | 1000 cal.)
- Twisted Beef & Horseradish Wrapped in Whole Grain (1/2 wrap | 160 cal.)
- Tuscan Grilled Chicken Breast on Multigrain Roll (1/2 sandwich | 260 cal.)
- Southwestern BBQQ on Ciabatta (1/2 sandwich | 310 cal.)
- Roasted Vegetables on Multigrain Roll (1/2 sandwich | 200 cal.)

CHOOSE TWO (2) OF THE FOLLOWING SIDE SALADS:
- Market Salad with Balsamic Vinaigrette (1 salad | 110 cal.)
- Seasonal Fresh Fruit Salad (4 oz. | 45 cal.)
- Orzo and Pepper Salad (4 oz. | 170 cal.)
- Farmhouse Potato Salad (4 oz. | 220 cal.)
- Seasonal Crudité (2 oz. | 15 cal.) with Ranch Dip (2 oz. | 110-190 cal.)
- Hummus (1 oz. | 50 cal.)
SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Serviceware is included. China is available upon request. These menus are available for groups of 12 or more. Waited Service is available upon request for a fee.

DELI BUFFET - $19.20 per guest

CHOOSE TWO (2) OF THE FOLLOWING SALADS:

- Creamy Cole Slaw with Apples (4 oz. | 100 cal.)
- Seasonal Fresh Fruit Salad (4 oz. | 45 cal.)
- Potato Salad (4 oz. | 190 cal.)
- Market Salad with Homemade Croutons (1 salad | 110 cal.)

**INCLUDES:**
- Balsamic Vinaigrette (2 oz. | 90 cal.)
- Low-Fat Ranch Dressing (2 oz. | 110 cal.)

DELI BUFFET INCLUDES:

- Assorted Breads (2 slices | 140-200 cal.)
- Multigrain Sandwich Wrap (1 wrap | 180 cal.) and Roll (1 roll | 160-180 cal.)
- Sliced Roasted Turkey (3 oz. | 90 cal.)
- Low-Sodium Turkey (3 oz. | 90 cal.)
- Buffet Ham (3 oz. | 90 cal.)
- Roast Beef (3 oz. | 140 cal.)
- Salami (3 oz. | 200 cal.)
- Sliced Swiss Cheese (1 slice | 50 cal.)
- Provolone Cheese (1 slice | 70 cal.)
- Cheddar Cheese (1 slice | 50 cal.)
- Leaf Lettuce (1 slice | 0 cal.)
- Sliced Tomato (1 slice | 0 cal.)
- Sliced Onions (2 rings | 0 cal.)
- Dill Pickles (1 spear | 5 cal.)
- Mayonnaise and Deli Mustard
- Assorted Individual Bags of Chips (1 bag | 130-320 cal.)
- Assorted Cookies (1 cookie | 160-180 cal.) Bars (1 bar | 310 cal.)
- Brownies (1 brownie | 190-510 cal.)
- Brewed Iced Tea (8 oz. | 0 cal.), Lemonade (8 oz. | 130 cal.), and Water Station (8 oz. | 0 cal.) included
- Add Tuna Salad (3 oz. | 90 cal.)
- Cage-Free Egg Salad (3 oz. | 230 cal.)
- Chicken Salad (3 oz. | 110 cal.) - $2.95 per guest
- Add Soup du Jour with Crackers (1 package | 25 cal.) - $4.80 per guest
SPECIALTY BUFFETS (CONT.)

OLD FASHIONED BBQ - $27.35 per guest
- Seasonal Fresh Fruit Salad (4 oz. | 45 cal.) GF
- Roasted Vegetable Bow Tie Pasta Salad (4 oz. | 120 cal.) GF
- Country Potato Salad (4 oz. | 120 cal.) GF
- Cornbread (4 oz. | 120 cal.) V
- Roll (1 roll | 90 cal.) V and Butter V
- Vegetarian Baked Beans (4 oz. | 120 cal.) GF
- Baked Barbecued Chicken (1 quarter | 290 cal.) GF
- Barbecued Beef Brisket (4 oz. | 310 cal.) GF
- Assorted Cookies (1 cookie | 160-180 cal.) V
- Brownies (1 brownie | 200 cal.) V
- Brewed Iced Tea (8 oz. | 0 cal.), Lemonade (8 oz. | 130 cal.), and Water Station (8 oz. | 0 cal.) included
- Add a chef for BBQs held outside; weather permitting - $35.00 per hour

BACKYARD COOKOUT - $22.80 per guest
- Country Potato Salad (4 oz. | 160 cal.) GF
- Cole Slaw (4 oz. | 120 cal.) GF
- Potato Chips (1 bag | 160 cal.) V
- Ranch Style Baked Beans (4 oz. | 130 cal.) GF
- Vegetarian Baked Beans (4 oz. | 120 cal.) GF
- Hamburger and Hot Dog Buns to Include Whole Wheat Kaiser (1 each | 380 cal.) V
- Grilled Hamburgers (1 sandwich | 330 cal.)
- Grilled Hot Dogs (1 sandwich | 320 cal.)
- Veggie Burgers (1 sandwich | 320 cal.) V
- Leaf Lettuce (1 slice | 0 cal.) GF
- Sliced Tomato (1 slice | 5 cal.) GF
- Dill Pickles (5 chips | 0 cal.) GF
- Relish (1 tbsp. | 20 cal.) GF
- Onions (2 rings | 0 cal.) GF
- Ketchup, Mustard, and Mayonnaise GF
- Assorted Cookies (1 cookie | 160-180 cal.) V
- Brownies (1 cut | 190-220 cal.) V
- Brewed Iced Tea (8 oz. | 0 cal.), Lemonade (8 oz. | 130 cal.), and Water Station (8 oz. | 0 cal.) included
- Add a chef for BBQs held outside; weather permitting - $35.00 per hour
SPECIALTY BUFFETS (CONT.)

LITTLE ITALY - $21.40 per guest
- Antipasto Platter (1 serving | 340 cal.)
- Caesar Salad with Homemade Croutons (1 salad | 460 cal.)
- Assorted Rolls and Butter (1 roll | 90 cal.)
- Sautéed Fresh Zucchini (4 oz. | 50 cal.)
- Pasta Bar with Spaghetti (4 oz. | 200 cal.) or Penne Pasta (4 oz. | 200 cal.)
- Marinara Sauce (2 oz. | 20 cal.) or Pesto Cream Sauce (2 oz. | 150 cal.)
- Home-Style Meatballs in Marinara Sauce (2 meatballs + 1 oz. sauce | 190 cal.)
- Traditional Chicken Cacciatore (1 quarter | 400 cal.)
- Parmesan Cheese (1 oz. | 120 cal.)
- Cannoli (1 cannoli | 320 cal.)
- Brewed Iced Tea (8 oz. | 0 cal.), Lemonade (8 oz. | 130 cal.), and Water Station (8 oz. | 0 cal.) included

UNDER THE OAKS CHICKEN FAJITAS - $19.95 per guest
- Chicken with Sautéed Peppers and Onions (1 each | 340 cal.)
- Black Beans with Pico de Gallo (4 oz. | 110 cal.)
- Cilantro Rice (4 oz. | 120 cal.)
- Warm Flour Tortillas (4 oz. | 160 cal.)
- Shredded Cheese (4 oz. | 160 cal.)
- Sour Cream (1 oz. | 30 cal.)
- Guacamole (2 oz. | 80 cal.)
- Salsa (1 oz. | 20 cal.)
- Tortilla Chips (2 oz. | 240 cal.)
- Chile con Queso (3 oz. | 210 cal.)
- Assorted Cookies, Dessert Bars, and Brownies (1 each | 160-220 cal.)
- Brewed Iced Tea (8 oz. | 0 cal.), Lemonade (8 oz. | 130 cal.), and Water Station (8 oz. | 0 cal.) included

ASIAN FUSION - $12.80 per guest
- Garlic Lemon Ginger Broccoli (4 oz. | 45 cal.)
- Sticky Rice (4 oz. | 210 cal.)
- Vegetable Lo Mein (4 oz. | 130 cal.)
- Cilantro Breast of Chicken (1 breast | 110 cal.)
- Fortune Cookies (1 cookie | 35 cal.)
- Brewed Iced Tea (8 oz. | 0 cal.), Lemonade (8 oz. | 130 cal.), and Water Station (8 oz. | 0 cal.) included
BUILD YOUR OWN BUFFET

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up, and clean up. Serviceware is included. China is available upon request. Build Your Own Buffet by selecting – one (1) salad, two (2) entrées, two (2) sides, and two (2) desserts. Fresh Brewed Iced Tea, Lemonade, and Water Station are included. Waited service is available for a fee upon request. Available for groups of twenty (20) or more.

SALADS

CHOOSE ONE (1) OF THE FOLLOWING SALADS:

- Market House Salad with a Choice of Two Dressings: Ranch, Italian, Honey Mustard, or Low-Fat Ranch Dressing (1 salad | 110-370 cal.)
- Greek Salad (1 salad | 190 cal.)
- Caesar Salad (1 salad | 460 cal.)
- Includes Assorted Dinner Rolls with Butter (1 roll | 90 cal.)

ENTRÉES

CHOOSE TWO (2) OF THE FOLLOWING ENTRÉES:

POULTRY

- Blackened Chicken Breast - $21.55 per guest (1 entrée | 200 cal.)
- Lemon Parmesan Chicken with White Wine Chive Sauce - $24.61 per guest (1 entrée | 530 cal.)
- Apricot Glazed Roasted Turkey - $21.20 per guest (1 entrée | 140 cal.)

BEEF

- Braised Beef Sicilian - $20.23 per guest (1 entrée | 310 cal.)
- Caramelized Onion Meatloaf - $18.69 per guest (1 entrée | 210 cal.)
- Beef Stroganoff - $19.40 per guest (1 entrée | 410 cal.)

PORK

- Asian Marinated Pork Loin with Honey and Soy Glaze - $21.99 per guest (1 entrée | 220 cal.)
- Roast Pork Loin with Mustard Herb Crust - $21.99 per guest (1 entrée | 300 cal.)

SEAFOOD

- Citrus Baked Tilapia - $20.20 per guest (1 entrée | 180 cal.)
- Grilled Tilapia with Mango Jicama Relish - $20.20 per guest (1 entrée | 120 cal.)

VEGETARIAN

- Vegetarian Lasagna - $18.35 per guest (1 entrée | 290 cal.)
- Stuffed Peppers with Herbed Tomato Sauce - $18.45 per guest (1 entrée | 210 cal.)
BUILD YOUR OWN BUFFET (CONT.)

SIDES

CHOOSE ONE (1) OF THE FOLLOWING SALADS: ✬
- Oven-Roasted Herbed Red Potatoes (4 oz. | 130 cal.) ✬
- Garlic-Mashed New Potatoes (4 oz. | 120 cal.) ✬
- Rice Pilaf (4 oz. | 150 cal.) ✬
- Olive Oil and Garlic Spaghetti (4 oz. | 380 cal.)
- White Rice (4 oz. | 140 cal.) ✬

CHOOSE ONE (1) OF THE FOLLOWING SALADS: ✬
- Balsamic Herb Roasted Vegetables (4 oz. | 110 cal.) ✬
- Lemon Garlic Broccoli (4 oz. | 60 cal.) ✬
- Sautéed Zucchini (1 each | 50 cal.) ✬
- Glazed Carrots (4 oz. | 120 cal.) ✬
- Fresh Green Beans (4 oz. | 40 cal.) ✬
- Variety of Seasonal Vegetables (4 oz. | 40-120 cal.) ✬

DESSERTS

CHOOSE TWO (2) OF THE FOLLOWING DESSERTS: ✬
- Double Chocolate Layer Cake (1 slice | 350 cal.) ✬
- Chocolate Mousse (1 scoop | 90 cal.)
- Cora’s Red Velvet Cake (1 slice | 760 cal.)
- Apple Crisp (1 serving | 150 cal.)
- Tropical Rice Pudding (1 serving | 770 cal.) ✬
- Assorted Cookies and Brownies (1 serving | 160-510 cal.)
- Assorted Pies: Dutch Apple, Blueberry, Lemon Meringue or Pecan Pie (1 slice | 320-520 cal.)

BEVERAGES

CHOOSE TWO (2) OF THE FOLLOWING BEVERAGES:
- Iced Water Station (8 oz. | 0 cal.)
- Lemonade (8 oz. | 130 cal.)
- Freshly Brewed Iced Tea (8 oz. | 0 cal.)
- Assorted Canned Soft Drinks (20 oz. | 0 - 270 cal.)
  - Regular
  - Diet
HOT HORS D’OEUVRES

Serviceware is included. China and waited or butler services are available upon request for a fee. Services include delivery, linen-draped service tables, set up, and clean up. *Minimum of 3 dozen.*

CHICKEN

- Longhorn Cakes w/ Cajun Rémoulade Sauce (1 each + 2 tsp. sauce | 370 cal.) - $23.09 per dozen
- Grilled Jerk Chicken Skewers (1 each | 45 cal.) - $31.79 per dozen
- Chicken Diablo Empanadas with Chipotle Ranch Dipping Sauce (1 each + 1 oz. sauce | 230 cal.) - $34.89 per dozen
- Ginger Chicken Satay w/ Coconut Peanut Sauce (1 each + 1 oz. sauce | 110 cal.) - $31.39 per dozen
- Chipotle Maple Bacon-Wrapped Chicken (1 each | 50 cal.) - $34.79 per dozen
- Coconut Chicken with Orange Dipping Sauce (1 each | 60 cal.) - $38.61 per dozen

PORK

- Pork Pot Stickers with Garlic Soy Sauce (1 each + 3 oz. sauce | 50 cal.) - $31.69 per dozen
- Mini Ham Biscuits with Mustard Sauce (1 each | 150 cal.) - $31.69 per dozen
- Sausage Bites with White Wine and Dijon Mustard (1 each | 300 cal.) - $35.79 per dozen
- Maple-Glazed Apple Rumaki (1 each | 60 cal.) - $20.98 per dozen
- Ham and Cheese Pinwheels (1 each | 50 cal.) - $16.50 per dozen
- Sausage-Stuffed Mushrooms (1 each | 20 cal.) - $35.19 per dozen

SEAFOOD

- Bacon Wrapped Scallops with BBQ Sauce (1 each | 45 cal.) - $57.19 per dozen
- Mini Crab Cakes with Cajun Rémoulade Sauce (1 each | 70 cal.) - $42.29 per dozen
- Crab and Risotto Balls (1 each | 80 cal.) - $32.48 per dozen
- Tuxedo Shrimp with Diablo Sauce (2 each | 150 cal.) - $35.86 per dozen

BEEF

- Chipotle Beef on Tortillas with Avocado Créme (1 each | 120 cal.) - $31.79 per dozen
- Mini Cocktail Meatballs Choice of: Swedish, Barbecue, or Sweet & Sour (1 each + 3 oz. sauce | 45-130 cal.) - $26.79 per dozen
- Chimichurri Beef Skewer (1 each | 110 cal.) - $31.99 per dozen
- Petite Beef Wellington (1 each | 70 cal.) - $40.49 per dozen
- Beef Short Ribs in a Potato Cup (1 each | 140 cal.) - $33.79 per dozen

VEGETARIAN

- Spanakopita (1 each | 45 cal.) - $34.79 per dozen
- Onion and Smoked Gouda Quesadilla (1 each + sauce | 350 cal.) - $23.39 per dozen
- Mini Vegetable Samosas (1 each | 90 cal.) - $29.23 per dozen
- Fried or Baked Mini Egg Rolls with Spicy Dipping Sauce (1 each + 3 oz. sauce | 120-150 cal.) - $28.79 per dozen
- Vegetable Pakoras (1 each + 3 oz. sauce | 40 cal.) - $22.49 per dozen
COLD HORS D’OEUVRES

Serviceware is included. China and waited or butler services are available upon request for a fee. Services include delivery, linen-draped service tables, set up, and clean up. Minimum of 3 dozen.

- Assorted Finger Sandwiches on Silver Dollar Rolls (1 each | 40 cal.) - $25.70 per dozen CHOOSE THREE (3) OF THE FOLLOWING FINGER SANDWICHES:
  - Ham Salad
  - Chicken Salad
  - Tuna Salad
  - Cage-Free Egg Salad ✗
  - Pimento Cheese ✗
- Shrimp Cocktail with Cajun Rémoulade and Cocktail Sauce (shrimp + sauce | 150 cal.) - $31.00 per dozen
- Prosciutto-Wrapped Melon with Dijon Dipping Sauce (1 wedge + 1 tsp. sauce | 100 cal.) - $26.40 per dozen
- Roasted Garlic Hummus and Smoked Salmon Bruschetta (1 each | 110 cal.) - $46.00 per dozen
- Cool Salmon Canapés (1 each | 60 cal.) - $40.49 per dozen
- Mini Curried Chicken Tart (1 each | 140 cal.) - $40.49 per dozen
- Corn Blini with Smoked Salmon and Chive Butter (1 each | 50 cal.) - $21.75 per dozen
- Cucumber Rounds with Feta and Tomatoes (1 each | 30 cal.) - $16.50 per dozen
- Crostini with Spicy Mango Shrimp Salsa (1 each | 70 cal.) - $21.10 per dozen
- Sun-Dried Tomato and Gorgonzola Bruschetta (1 slice | 100 cal.) - $16.50 per dozen
- White Bean Crostini (1 slice | 120 cal.) - $16.50 per dozen
GOURMET DIPS AND MORE

Services include delivery, linen-draped service tables, set up, and clean up.

HOT DIPS
Sold per guest (25 guest minimum per dip)
- Warm Parmesan Artichoke Dip with Bagel or Pita Chips - $3.99 per person (1 oz. + 2 oz. chips | 250 cal.)
- Spinach and Crab Dip with Baguette Rounds - $4.99 per person (1 oz. + 1 chip | 120 cal.)

COLD DIPS
Sold per guest (25 guest minimum per dip)
- Pico de Gallo (1 oz. | 20 cal.), Fire Roasted Tomato Salsa (1 oz. | 20 cal.), Guacamole (1 oz. | 35 cal.), and Chile con Queso (2 oz. | 60 cal.) accompanied by House-Fried Corn Tortilla Chips (2 oz. | 240 cal.) - $6.99 per person
- Creamy Mediterranean Dip with Bagel Chips or Pita Chips (1 oz. + 2 oz. chips | 220-230 cal.) - $3.99 per person

COLD DISPLAYS
Small (serves 15-25), Medium (serves 25-50) and Large (serves 50-75)

- Fresh Farm Crudités with Ranch Dip (2 oz. + 2 oz. dressing | 15-190 cal.)
  - SMALL - $44.89
  - MEDIUM - $87.99
  - LARGE - $184.79
- Seasonal Cubed Fresh Fruit (4 oz. | 50 cal.)
  - SMALL - $53.89
  - MEDIUM - $80.39
  - LARGE - $96.79
- Domestic Cheeses with Crackers and Baguette Rounds (2 oz. + 6 crackers | 340 cal.)
  - SMALL - $43.99
  - MEDIUM - $70.39
  - LARGE - $184.79
- Artisan Cheeses with Crackers and Baguette Rounds (2 oz. + 6 crackers | 280 cal.)
  - SMALL - $70.39
  - MEDIUM - $130.79
  - LARGE - $190.19
- Antipasto Platter with Crackers and Baguette Rounds (1 serving + 1 cracker | 390 cal.)
  - SMALL - $77.89
  - MEDIUM - $145.79
  - LARGE - $211.19
SWEET AND SALTY

Services include delivery, linen-draped service tables, set up and clean up.

ASSORTED HOME-STYLE COOKIES $ - $13.59 per dozen
(2 cookies per serving)
- Peanut Butter (350 cal.)
- Chocolate Chip (360 cal.)
- Sugar (330 cal.)
- Oatmeal Raisin (310 cal.)
- White Chocolate Macadamia Nut (340 cal.)
- Double Chocolate Chip with White Chips (330 cal.)

BROWNIES $ - $19.80 per dozen
(1 cut per serving)
- Cream Cheese (220 cal.)
- Blondie (220 cal.)
- Plain (200 cal.)
- Fudge (350 cal.)
- Frosted (350 cal.)
- M&M's® (510 cal.)

GOURMET DESSERT BARS $ - $20.30 per dozen
(1 cut per serving)
- Linzi Bar (210 cal.)
- Luscious Lemon Bar (70 cal.)
- Cran Scotch Bar (260 cal.)
- Chocolate Chess Bar (260 cal.)
- Raspberry Almond Bar (190 cal.)
- Gooey Chocolate Peanut Butter Bar (290 cal.)
- Ooey Gooey Pumpkin Square (100 cal.)

ASSORTED MINI PETIT FOURS AND PASTRIES $ - $24.40 per dozen (1 slice | 140 cal.)

ASSORTED MINI CANDY BARS $ - $2.20 per item (3 pieces | 130 cal.)

MULTI-GRAIN BARS AND GRANOLA BARS $ - $2.40 per item (1 bar | 90-160 cal.)

GOURMET POPCORN $ - $2.20 per guest (1 bag | 120 cal.)

MIXED NUTS WITH PEANUTS $ - $13.20 per pound (1 oz. | 120 cal.)

TRAIL MIX $ - $16.40 per pound (1 oz. | 150 cal.)

INDIVIDUAL BAGS OF PRETZELS & POTATO CHIPS $ - $1.65 per item (1 bag | 110-230 cal.)
SWEET AND SALTY (CONT.)

DESSERT STATION - $7.75 per guest

CHOOSE UP TO FOUR (4) OF THE FOLLOWING DESSERTS (1 each per serving):
- Assorted Cupcakes (160-340 cal.)
- Mini Red Velvet Whoopie Pies (390 cal.)
- Assorted Mini Cookies (400 cal.)
- Gourmet Bars (140-280 cal.)
- Seasonal Sliced Fresh Fruit (2 oz. | 25 cal.)

ICE CREAM SUNDAE BAR - $8.50 per guest (15 guest minimum)

CHOOSE FROM THE FOLLOWING ICE CREAM FLAVORS (ONE CHOICE PER 45 GUESTS):
- Chocolate (1 scoop | 90 cal.)
- Vanilla (1 scoop | 90 cal.)

CHOOSE TWO (2) OF THE FOLLOWING SAUCES:
- Chocolate (2 oz. | 200 cal.)
- Strawberry (2 oz. | 140 cal.)
- Butterscotch (2 oz. | 140 cal.)

CHOOSE THREE (3) OF THE FOLLOWING TOPPINGS:
- Sprinkles (130 cal.)
- Cookie Crumbs (130 cal.)
- Crushed Peanuts (170 cal.)
- Heath Bar™ Pieces (150 cal.)
- M&M's® (140 cal.)
- Maraschino Cherries (4 halves | 30 cal.)
- Whipped Topping (2 oz. | 180-200 cal.)
PLAN FOR SUCCESS

PLANNING YOUR EVENT

1883 Provisions Company has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making things as perfect as possible. Please use this guide to understand processes, procedures, and expectations as we work to execute memorable catered events. Our experienced event planning specialists are happy to answer any question and/or concern, and assist in planning every detail. We look forward to serving you!

HOW TO CONTACT 1883 PROVISIONS COMPANY

When you have a catered event in mind, please contact us as soon as possible -- even if you are unsure about the exact event date, event location, or number of guests. It is a good idea to touch base with us as early on in the process as possible.

Some catering arrangements through 1883 Provisions Company can be made by phone, email, or online; other catering arrangements require an in-person appointment with one of our event planning specialists. It is easy to get in touch with 1883 Provision Company about your catering needs. Here are the options:

- Visit Our Office: You may visit us in person at the Thompson Conference Center. Our office hours are Monday through Friday, 9:00 a.m. to 4:00 p.m. Please be aware that we are closed on some holidays.
- Give us a Call: You may speak with an event planning specialist by calling (512) 232-8408. Send us an email: You may email us at dean.danel@austin.utexas.edu

EVENT LOCATION RESERVATION

You must make arrangements to secure a location for your event. Whether your event will be taking place in the Thompson Conference Center or anywhere on campus, you will need to officially "reserve" the space in order for us to be permitted to serve you in this location.

EVENT TABLES, CHAIRS & OTHER EQUIPMENT

You must make arrangements to secure tables, chairs, and other equipment you may need for your event.

EVENT CONFIRMATIONS & GUARANTEES

Event orders must be finalized no less than seven (7) working days from the schedule catered event. A “final” guest count will be asked when finalizing the order, if a “final” number is unknown, the event's “estimated” number will be used. The event order will outline the terms of your agreement with our Catering Office and include all event details and requirements, including time, date, location, menu selections, number of attendees, professional services, equipment, and staffing. If a final number is not provided, then the estimated guest count will be used.
EVENT CHANGES AND CANCELLATIONS

Changes and cancellations must occur no less than three (3) working days from the scheduled catered event. Please make us aware of any event changes (including increases or decreases in guest counts) or if your event needs to be cancelled. Please be advised that if we are notified of your changes or cancellation after this deadline, you will be responsible for expenses already incurred by the Catering Office.

EVENT PAYMENT

Payment must be arranged through your Thompson Conference Center event planner.

Administrative Fees:
- Evening Catering: 10% service charge (applies to all events scheduled after 5pm)
- Weekend Food and Beverage Minimum: $200.00 for 4 hour minimum service. $30.00 per hour thereafter. (Applies to events on Saturdays and Sundays between 8:00 am-10:00 pm)

SERVICE STAFF AND ATTENDANTS

- Off-Site Services: 18% Service Charge
- Plated Meal: 18% Service Charge (in lieu of buffet service)
- China Buffet Service: $3.00 per person (in lieu of disposable service)
- Bar Set-Up Fee: $100.00
- Bartenders: $30.00 (one bartender required per 75-100 guests. (2) hour minimum)
- Buffet Attendant: $30.00 per hour

BAR PRICES

Permission to have alcohol provided at your event must be obtained in writing from the Provost’s office. Your coordinator must receive your request for a bar at least twenty – one (21) days prior to the event start date. If you have alcohol at your event, you must provide a minimum of two (2) ushers to monitor exits.

**Domestic Beer** - $8.00
*Miller Lite, Bud Lite, Coors Light*

**Premium and Local Beer** - $10.00
*Assorted brands based on availability*

**Cocktails**
House - $10.00
Premium - $12.00

**House Wine**
*Selection of red and white*
$9.00 per glass
CATERING EQUIPMENT
As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account. For very large events, specialty equipment may need to be rented at an additional charge.

FLORAL CHARGES
We will be happy to order, receive, and handle floral arrangements for you. For decorative requests, an additional fee will be determined in accordance with your specific needs.

LINENS AND SKIRTING
We provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables, and boxed lunches, there will be a $7.50 charge for each tablecloth. Other tables may be skirted and covered at $15.00 per table. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup. We can also provide napkins to meet your color scheme for $1.00 each. Specialty linens are available upon request for an additional charge.

FOOD REMOVAL POLICY
Due to health regulations, it is the policy of 1883 Provision Company and 1883 Provisions Co. that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

ADDITIONAL INFORMATION
No other catering service is allowed within TCC.

You may not bring in your own refreshments. All refreshments and catering, including alcohol, must be arranged through a TCC conference coordinator or 1883 Catering supervisor.

Vegetarian = Vegetarian  Vegan = Vegan  Gluten Free = Gluten Free
We can also accommodate additional gluten free requests.