



**NORTHERN CENTER  
& EVENT SERVICES**

# CATERING MENU



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# BREAKFAST MENU

## CONTINENTAL

Assorted Chilled Juices  
Assorted Individual Yogurt  
Donut Holes  
Fresh Baked Petite Muffins & Sweet Danish  
Fresh Fruit Display

**\$9.95 PER GUEST**

## SERVED (Choose One)

### AMERICAN CLASSIC

Scrambled eggs, sausage links or bacon, home-style red skin potatoes and a fresh fruit cup.

### HONORS BREAKFAST

French toast, sausage links, plain scrambled eggs and a fresh fruit cup.

### NMU EGGS BENEDICT

Toasted english muffin topped with shaved ham, spinach, scrambled eggs and house made hollandaise sauce with a fresh fruit cup.

**\$14.95 PER GUEST**

## BUFFET

### ENTRÉES

Plain Scrambled Eggs  
Cheddar Scrambled Eggs  
Ham and Swiss Scrambled Eggs  
Spinach and Mushroom Scrambled Eggs  
French Toast  
Buttermilk Pancakes

### CHOICE OF MEAT (Choose One)

Hickory Smoked Bacon  
Sausage Links  
Turkey Sausage

### CHOICE OF POTATOES (Choose One)

American Fries  
Home-Style Red Skin - Onions & Peppers  
Shredded Hash Browns

**1 ENTRÉE: \$14.95**

**2 ENTRÉES: \$16.95**

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\*Breakfast buffets include a fresh fruit display, coffee and tea.

**20 GUEST MINIMUM**

*\*\*All prices include table linens.*

*Continental and plated breakfasts include coffee and tea.*

## NORTHERN CENTER

# EXECUTIVE LUNCH

Served on your choice of bread (white, wheat, croissant) with a bottled water or soda and a choice of kettle cooked or vegetable chips.

## SALADS

CHOICE OF MUSTARD POTATO SALAD, CUCUMBER SALAD, OR FRUIT SALAD

## MAIN COURSE

### ROAST BEEF

with grilled red onion, arugula and black pepper mayonnaise. Served with a Mediterranean farro salad, black pepper & sea salt kettle chips and vanilla bean mousse.

### CHICKEN SALAD

with pecans, roasted tomatoes, pickled red onion and arugula. Served with fresh fruit salad, kettle chips.

### ROASTED TURKEY BREAST

with avocado, bacon, balsamic onions and mayonnaise. Served with mustard potato salad, vegetable chips and carrot cake.

### SOUTHWEST BLT

with Nueske bacon, lettuce, tomato and avocado chipotle mayonnaise. Served with black bean and corn salad, tortilla chips & salsa verde.

### TURKEY WITH PESTO MAYONNAISE

and dried cranberries. Served with pickled beet salad, sweet potato chips.

### GRILLED JERK CHICKEN

with pineapple relish and spring greens. Served with creamy mango slaw, plantain chips.

### GRILLED CHICKEN CAESAR

with sun-dried tomatoes and arugula. Served with Greek orzo salad, black pepper & sea salt kettle chips and lemon cake.

### HAM & MORTADELLA

with provalone and pickled hot relish. Served with marinated mushroom salad and a triple chocolate brownie.

### BLACK PEPPER CRUSTED STEAK

with cheddar, horseradish mayonnaise and spring greens. Served with cucumber salad, kettle chips.

### CUBAN

with house-made pickles. Served with mango and carrot slaw, jalapeño kettle chips.

### SWEET POTATO & CHICKPEA

with tahini lime dressing, tomato and spring greens. Served with Mediterranean farro salad, pita chips & hummus and a five-spiced poached pear.

### GRILLED VEGETABLES & FETA

with an oregano vinaigrette. Served with tabouli salad, pita chips & hummus.

### EXECUTIVE CLUB

Ham, turkey, bacon and lettuce with sundried tomato aioli on Texas toast.

## DESSERTS

CHOICE OF VANILLA BEAN MOUSSE, FIVE SPICED PEAR, OR GOURMET COOKIE

**\$18.95 PER GUEST**

Select two options per meal

*\*\*Events taking place at the Northern Center will receive beverage service (coffee & tea) from a banquet attendant. Beverages included with deliveries will arrive individually packaged or in single use containers.*

NORTHERN CENTER  
**LUNCH MENU**

**GRILLED SALAD**

**CHOICE OF CHICKEN, STEAK, SALMON OR PORTOBELLA**  
Salads are served with rolls and butter, coffee, tea and a cookie

**CAESAR**

Chopped romaine lettuce in Parmesan basket with herbed croutons and creamy Ceasar dressing on the side.

**COBB**

Crisp greens, avocado, grape tomatoes, hickory bacon, and bleu cheese with a house vinaigrette on the side.

**SUPERIOR**

Crisp greens, cucumbers, tomatoes, apples, candied walnuts and Asiago cheese with honey mustard dressing on the side.

**SUPERIOR VEGAN**

Crisp greens, cucumbers, tomatoes, apples, candied walnuts, carrots, and portebello mushrooms.

**\$18.95 PER GUEST**  
**CHOOSE ONE SALAD WITH CHOICE OF TWO PROTEINS**

**SANDWICHES**

Served with vegetable crudité, kettle potato chips, coffee, tea and a cookie

**PANINIS**

**CHIPOTLE CHICKEN**

Grilled chicken breast, chipotle mayo and Monterey Jack cheese on ciabatta bread.

**CLASSIC ITALIAN**

Mortadella, capicola, Genoa, provolone and Italian seasoning on ciabatta bread.

**TWO CHEESE**

Havarti, provolone, roasted red pepper and spinach with dill aioli on ciabatta bread.

**\$16.95 PER GUEST**

**SANDWICHES**

**MEDITERRANEAN**

Hummus, cucumber, red onion and tomato on wheat sub bread.

**HAM OR TURKEY**

with Swiss or provolone cheese, lettuce and tomato on white sub bread.

**\$15.95 PER GUEST**

**LIGHTER SIDE - \$14.95 PER GUEST**

Your choice of half sandwich served with vegetable crudités and multi-grain chips.  
Upgrade to a Panini for an additional \$1.00

*\*\*All prices include table linens.*

NORTHERN CENTER  
**LUNCH MENU**

**SANDWICH BUFFET**

**20 GUEST MINIMUM**

**SANDWICHES**

**CHOOSE THREE**

Ham and Swiss  
Mediterranean  
Roast Beef and Cheddar  
Smoked Turkey and Provolone  
Tuna Salad

**CHOICE OF BREAD**

Croissant  
Multigrain  
White Sub Bread  
Wheat Sub Bread

**SALADS**

**CHOOSE TWO**

Brownwood Coleslaw  
Fresh Fruit Salad  
Garden Salad  
Italian Pasta Salad  
Red Skin Potato Salad

**CHOICE OF TWO DRESSINGS**

Ranch  
Italian  
French  
House vinaigrette

**\$18.95 PER GUEST**

Served with kettle potato chips, baker's brownies, coffee and tea

**ADD SOUP +\$3.95 PER GUEST**

Includes two Chef's choice soups

**LUNCH BOX**

**SANDWICHES**

Ham and Swiss  
Mediterranean - Vegetarian  
Roast Beef and Cheddar  
Smoked Turkey and Provolone  
Tuna Salad

**CHOICE OF BREAD**

Croissant, Multigrain, White or Wheat Sub Bread

**\$15.95 PER GUEST**

Lunch boxes come with condiments, kettle potato chips, a piece of fresh fruit and a cookie packed in a convenient recyclable box.

*\*\*All prices include table linens.*

NORTHERN CENTER

# HORS D'OEUVRES

HOT	PETITE 12	SMALL 25	MEDIUM 50	LARGE 100
<b>CHICKEN SKEWER</b> SERVED WITH BLUEBERRY BBQ SAUCE	\$60.00	\$100.00	\$200.00	\$390.00
<b>SALMON TERIYAKI SKEWER</b> (GF, DF)	\$60.00	\$100.00	\$200.00	\$390.00
<b>SPANAKOPITA</b> (VEG)	\$36.00	\$70.00	\$125.00	\$240.00
<b>MINI CRAB CAKES</b> WITH REMOULADE	\$55.00	\$105.00	\$200.00	\$390.00
<b>MEATBALLS</b> WITH A CHOICE OF SWEET & SOUR OR BBQ SAUCE	\$36.00	\$70.00	\$125.00	\$240.00
<b>BACON &amp; CHEDDAR STUFFED RED SKIN POTATOES</b>	\$36.00	\$70.00	\$125.00	\$240.00
<b>FRIED WISCONSIN CHEESE CURDS</b>	\$36.00	\$70.00	\$125.00	\$240.00
<b>HOT CRAB &amp; ARTICHOKE DIP</b> WITH TORTILLA CHIPS	\$42.00	\$80.00	\$150.00	\$290.00
<b>CHICKEN WINGS</b> (GF)	\$36.00	\$70.00	\$125.00	\$240.00
<b>ASSORTED MINI QUICHE</b>	\$36.00	\$70.00	\$125.00	\$240.00
<b>GARLICKY MUSHROOMS</b> (GF, VEGAN)	\$20.00	\$35.00	\$65.00	\$120.00
<b>COLD</b>				
<b>COCKTAIL SHRIMP</b>	\$75.00	\$145.00	\$285.00	\$550.00
<b>KETTLE CHIPS &amp; FRENCH ONION DIP</b>	\$20.00	\$35.00	\$65.00	\$120.00
<b>WILDCAT SNACK MIX</b>	\$20.00	\$35.00	\$65.00	\$120.00
<b>SPINACH DIP WITH RYE CRISPS</b>	\$36.00	\$70.00	\$125.00	\$240.00
<b>ASSORTED GOURMET DEVEILED EGGS</b>	\$25.00	\$45.00	\$75.00	\$145.00
<b>PETITE FRUIT PIZZAS</b>	\$36.00	\$70.00	\$125.00	\$240.00
<b>TORTILLA CHIPS &amp; SALSA - VEGAN</b>	\$20.00	\$35.00	\$65.00	\$120.00
<b>HUMMUS &amp; PITA CHIPS - VEGAN</b>	\$25.00	\$45.00	\$75.00	\$145.00

When planning hors d'oeuvres for your event we suggest the following guide:

Before dinner | 2-4 items per guest

Hors d'oeuvres only reception, 12pm-5pm | 4-6 items per guest

Hors d'oeuvres only reception, 5pm and later | 7-10 items per guest

If you wish to have your hors d'oeuvre selection passed, an addition fee will apply.

NORTHERN CENTER

# HORS D'OEUVRE DISPLAYS

HORS D'OEUVRES	PETITE 12	SMALL 25	MEDIUM 50	LARGE 100
AMERICAN REGIONAL CHEESE & CRACKERS	\$30.00	\$55.00	\$100.00	\$195.00
VEGETABLE CRUDITÉS	\$30.00	\$55.00	\$100.00	\$195.00
SEASONAL FRUIT	\$35.00	\$65.00	\$125.00	\$240.00
SUMMER SAUSAGE & CHEDDAR CHEESE WITH CRACKERS	\$42.00	\$80.00	\$150.00	\$290.00
ASSORTED SUB SANDWICHES	\$45.00	\$85.00	\$160.00	\$315.00
ASSORTED GRILLED PANINI	\$50.00	\$95.00	\$180.00	\$350.00

## HAND-TOSSED PIZZA

**16" HAND TOSSED PIZZA** (add \$1.00 for each topping) ..... **\$12.00 EACH\***  
 Feta, ham, bacon, sausage, onion, pepperoni, jalapeño, pineapple, tomato, mushroom, green pepper, pepperoncini pepper, or black olive.

**\*\$11.00 EACH IF YOU PURCHASE MORE THAN FIVE**

## EXECUTIVE CHEF COLLECTION

### WISCONSIN ARTISAN CHEESE DISPLAY

Chef's selection of small batch cheeses from Wisconsin's finest master cheese makers.

**PETITE - 12**  
\$40.00

**SMALL - 25**  
\$75.00

**MEDIUM - 50**  
\$145.00

**LARGE - 100**  
\$270.00

When planning hors d'oeuvres for your event we suggest the following guide:

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If you wish to have your hors d'oeuvre selection passed, an addition fee will apply.



NORTHERN CENTER

# NORTHERN BUFFET

ONE ENTRÉE - \$24.95 PER GUEST | TWO ENTRÉES - \$28.95 PER GUEST

THREE ENTRÉES - \$31.95 PER GUEST

20 GUEST MINIMUM

Entrées served with a choice of freshly baked rolls and butter or garlic bread, coffee and tea. Each buffet includes a choice of one hot and two cold sides.

## ENTRÉES

### ATLANTIC SALMON

Seared salmon with a Michigan maple and whiskey glaze.

### STUFFED SHELLS

with marinara sauce.

### FOUR CHEESE MACARONI (VEG)

Parmesan, Gruyere, Asiago and white cheddar sauce, baked with peas, caramelized onions, grape tomatoes and mushrooms.

### HERB BAKED CHICKEN

Marinated in a blend of garlic, herbs and olive oil.

### HUNTER'S PORK LOIN

Roast loin of pork with a hunters style mushroom sauce.

### LEMON BROILED WHITEFISH

Seasoned with herb and garlic butter.

### POT ROAST

Classic slow roasted beef.

### ROAST TURKEY

Slow roasted, tender turkey.

## HOT SIDES

Buttered Egg Noodles

Mashed Potatoes with Gravy

Roasted Red Skin & Yukon Gold Potatoes

Wild Rice Pilaf

## COLD SIDES

Caesar Salad

Garden Salad with choice of two dressings  
*Ranch, bleu cheese, French, house vinaigrette, or Italian.*

Italian Pasta Salad

Mediterranean Tomato & Cucumber Salad

Red Skin Potato Salad

## VEGETABLES

Chef's choice vegetables

*Roasted, steamed or sautéed*

## DESSERT

Assorted Pies

*\*\*All prices include table linens.*

*Events outside of the Northern Center will incur additional costs.*

NORTHERN CENTER

# AMERICANA BISTRO BUFFET

ONE ENTRÉE - \$26.95 PER GUEST | TWO ENTRÉES - \$29.95 PER GUEST

THREE ENTRÉES - \$32.95 PER GUEST

20 GUEST MINIMUM

Entrées served with freshly baked rolls, butter, coffee and tea.  
Each buffet includes a choice of one hot and two cold sides.

## ENTRÉES

### CHICKEN WITH PEPPERS, HAM AND TOMATOES

Oven-braised breast of chicken with bell peppers, ham and tomatoes.

### GLAZE-GRILLED SALMON WITH GINGER

Atlantic salmon enhanced by a slightly sweet Asian-inspired glaze.

### GRILLED HANGER STEAK

Served with cabernet mushroom sauce.

### MONGOLIAN MARINATED PORK

Roasted pork loin with Chinese mustard sauce.

### MUSTARD ROASTED LAKE SUPERIOR WHITEFISH

Local whitefish broiled with a mustard creme fraiche.

### PORTABELLA MUSHROOMS (V)

Large oven roasted mushroom caps with roasted barley, corn and poblano peppers.

## HOT SIDES (Choose One)

Maple Roasted Sweet Potatoes

Classic Whipped Potatoes

Garlic Roasted Potatoes

Parmesan Smashed Potatoes

Wild Rice Pilaf

## COLD SIDES (Choose Two)

Cucumber Carrot Salad with Ginger (v)

Provençal Potato Salad

Superior Salad

Caesar Salad

Spinach Salad

## VEGETABLES

Chef's choice vegetables

*Roasted, steamed or sautéed*

## DESSERT

Assorted Cheesecake

*\*\*All prices include table linens.*

*Events outside of the Northern Center will incur additional costs.*

NORTHERN CENTER

# BARBECUE BUFFET

ONE ENTRÉE - \$19.95 PER GUEST | TWO ENTRÉES - \$22.95 PER GUEST

THREE ENTRÉES - \$24.95 PER GUEST

20 GUEST MINIMUM

## ENTRÉES

1/3 lb. Hamburgers  
All Beef Hot Dogs  
BBQ Pulled Pork  
Beer Broiled Johnsonville Brats  
Grilled Chicken  
Vegan Burgers  
Sicilian Grilled Chicken  
Grilled Italian Sausage

*All entrées served with buns if requested*

## DESSERT

Brownies or Assorted Cookies

## HOT SIDES

BBQ Baked Beans  
Corn on the Cob  
Garlic Roasted Yukon Potatoes

## COLD SIDES

Brownwood Coleslaw  
Fresh Fruit Display  
Kettle Potato Chips  
Red Skin Potato Salad

NORTHERN CENTER

# SERVED MEALS

\$26.95 PER GUEST

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## STARTER

CHOOSE ONE

### CAESAR SALAD

Romaine, Parmesan and fresh croutons.

### GARDEN CLASSIC

Seasonal greens, tomato and cucumber.

### CHOICE OF DRESSING

House vinaigrette, french, blue cheese, Italian, ranch or creamy Ceasar

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## ENTRÉES

CHOOSE UP TO TWO

### CHICKEN PICATTA

Boneless chicken breast atop a bed of angel hair pasta, zucchini, squash and carrot julienne, finished with a blanket of classic lemon caper sauce.

### LAKE SUPERIOR WHITEFISH

Meuniere style broiled whitefish with brown butter and lemon, served with harvest rice pilaf and zucchini ribbons.

### BISTRO STEAK

Pan seared steak with pan demi glace, sour cream and chive twice baked potato, wax and green bean medley.

### PORTABELLA MUSHROOM RAVIOLI

with roasted garlic, grape tomatoes, bell peppers and sweet onions, finished with an Asiago cream sauce.

### MOROCCAN CHICKEN

Boneless chicken breast braised with Moroccan spices, chickpeas and lemon, served with herbed basmati rice, asparagus and fresh mango chutney.

### HORSERADISH CRUSTED SALMON

Served with Yukon gold whipped potatoes, asparagus and finished with a lemon butter sauce.

### PORK TENDERLOIN

Medallions of pork with honey mustard sauce, alongside roasted sweet potatoes, sautéed apples and fresh mango chutney.

### FARMERS MARKET PAELLA

A meatless take on the Spanish classic, arborio rice seasoned with saffron, tomatoes, carrots, petite peas and artichoke hearts.

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## DESSERT

CHOOSE ONE

Apple Pie

Cherry Pie

Pumpkin Pie

*\*\*All prices include table linens.*

NORTHERN CENTER  
**SERVED MEALS**

**EXECUTIVE CHEF COLLECTION**

**\$34.95 PER GUEST**

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**STARTER**

**CHOOSE ONE**

**CAESAR SALAD**

Romaine, Parmesan, fresh croutons and creamy Caesar dressing.

**GARDEN CLASSIC**

Seasonal greens, tomato and cucumber with choice of dressing.  
House vinaigrette, French, blue cheese, or ranch.

**SPINACH SALAD**

Bleu cheese, candied walnuts and maple sherry vinaigrette.

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**ENTRÉES**

**CHOOSE UP TO TWO**

Entrées served with freshly baked rolls, butter, coffee and tea.

**CHICKEN MOREL**

Roasted chicken with a morel mushroom sauce, served with brown and wild rice pilaf with cranberries and julienne of seasonal vegetables.

**PROSCIUTTO ROASTED HALIBUT**

with a seasonal blend of roasted root vegetables and lemon caper sauce.

**PORTOBELLO MEDITERRANEAN STACK**

Portobello mushroom cap, spinach, roasted red pepper, breaded eggplant, and provolone cheese. Served with sundried tomato alfredo gnocchi.

**FILET MIGNON**

Pan seared filet with pan demi glace, julienne vegetables and olive oil roasted mini russet potatoes.

**MUSHROOM GNOCCHI**

Tomato and wild mushroom ragout over roasted garlic and potato gnocchi.

**SICILIAN STYLE TUNA**

Tomato's, capers, pine nuts, anchovies, and lemon. Served with a white bean ragout and braised greens.

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**DESSERT**

**CHOOSE ONE**

Crème Brûlée

Chocolate Ganache Tart

*\*\*All prices include table linens.*

NORTHERN CENTER  
**DESSERTS**

**BAKESHOP**

Bakeshop items are priced per item.

<b>BROWNIES</b> .....	<b>\$2.50</b>
<b>CLASSIC CUPCAKES</b> .....	<b>\$2.50</b>
Frosted	
<b>GOURMET CUPCAKES</b> .....	<b>\$2.95</b>
Frosted & Specially Decorated	
<b>MINI CUPCAKES</b> .....	<b>\$0.95</b>
<b>MINI DESSERT BARS</b> .....	<b>\$1.75</b>
(2 per person)	
<b>ASSORTED MINI TARTS</b> .....	<b>\$1.75</b>
<b>ASSORTED COOKIES</b> .....	<b>\$1.25</b>
<b>GOURMET COOKIES</b> .....	<b>\$2.50</b>
Peanut Butter, Chocolate Chip, Wildcat Oatmeal, Sugar Paws (NMU Fan Favorite!)	
<b>DECORATED SUGAR COOKIES</b> ...	<b>\$1.25</b>
<b>MINI COOKIES</b> .....	<b>\$1.00</b>
(2 per person)	
<b>DECADENT DONUTS</b> .....	<b>\$2.75</b>
<b>PETITE FRUIT PIZZAS</b> .....	<b>\$2.75</b>
<b>MINI RICE CRISPY TREATS</b> .....	<b>\$1.00</b>
(2 per person)	
<b>TRUFFLES</b> (box of three).....	<b>\$4.50</b>
<b>MOUSSE SHOOTERS</b> .....	<b>\$2.50</b>
<b>ASSORTED DONUTS</b> .....	<b>\$1.50</b>
<b>ASSORTED DONUT HOLES</b> (dozen)...	<b>\$3.50</b>
<b>GOURMET BROWNIES OR DESERT BARS</b> ...	<b>\$2.50</b>

**PLATED**

Plated options are priced per guest.

<b>CHOCOLATE FLOURLESS TORTE</b> .....	<b>\$5.95</b>
<b>TRUFFLE BOMBE</b> .....	<b>\$6.95</b>
<b>CRÈME BRÛLÉE PARFAIT</b> .....	<b>\$5.95</b>
<b>ASSORTED CHEESECAKE</b> .....	<b>\$3.95</b>
<b>ASSORTED PIE</b> .....	<b>\$2.95</b>
Apple, Cherry, Pumpkin, or Pecan.	
<b>LEMON MASCARPONE CAKE</b> .....	<b>\$6.95</b>
<b>STRAWBERRY SHORTCAKE</b> .....	<b>\$5.95</b>
<b>SEVEN SINFUL CHOCOLATE CAKE</b> ..	<b>\$6.95</b>
<b>RED VELVET CAKE</b> .....	<b>\$6.95</b>
<b>CARROT CAKE</b> .....	<b>\$6.95</b>
<b>TIRAMISU</b> .....	<b>\$6.95</b>

*\*\*Individually Bagged or Boxed - Add \$0.25 each*

**SHEET CAKES**

**DECORATED SHEET CAKE\* - UNCUT**

1/4 (APPROX. 18 PIECES) .....	<b>\$40.00 EACH</b>
1/2 (APPROX. 36 PIECES) .....	<b>\$70.00 EACH</b>
FULL (APPROX. 72 PIECES) .....	<b>\$100.00 EACH</b>

**DECORATED SHEET CAKE\* - CUT & SERVED**

1/4 (APPROX. 18 PIECES) .....	<b>\$60.00 EACH</b>
1/2 (APPROX. 36 PIECES) .....	<b>\$90.00 EACH</b>
FULL (APPROX. 72 PIECES) .....	<b>\$120.00 EACH</b>

*\*\$10.00 upcharge for elaborate decorations.*

# NORTHERN CENTER À LA CARTE MENU

## BAKESHOP

BAGELS - BUTTER & CREAM CHEESE .....	\$2.00 EACH
BITE SIZE BARS .....	\$8.00/DOZEN
CINNAMON ROLLS .....	PETITE SMALL \$1.00   LARGE - \$2.75 EACH
ENGLISH MUFFINS .....	\$1.50 EACH
MUFFINS .....	\$2.25 EACH
PLAIN CROISSANTS .....	\$2.25 EACH
PETITE MUFFINS, ASSORTED .....	\$1.25 EACH
PETITE SWEET DANISH, ASSORTED .....	\$1.75 EACH
SCONES, ASSORTED .....	\$2.25 EACH
SPECIALTY STUFFED CROISSANTS .....	\$3.00 EACH

## BITES

FRESH WHOLE FRUIT apples, oranges, or bananas .....	\$1.25 EACH
INDIVIDUAL YOGURTS .....	\$1.50 EACH
ASSORTED POTATO CHIPS .....	\$1.50 EACH

## BEVERAGES

MILK - 2% OR SKIM .....	\$7 PER CARAFE
ASSORTED SODA OR BOTTLED WATER .....	\$1.50 EACH
BOTTLED JUICE .....	\$1.50 EACH
COFFEE OR DECAF .....	\$16.00 PER GALLON
FRESH BREWED ICED TEA .....	\$16.00 PER GALLON
HOT CHOCOLATE .....	\$10.00 PER GALLON
HOT TAZO TEA .....	\$16.00 PER GALLON
Assorted herbal and black tea	
LEMONADE .....	\$12.00 PER GALLON
NMU SPARKLING PUNCH .....	\$16.00 PER GALLON
WATER CARAFE ON TABLES .....	\$2.50 PER CARAFE
If no other service	