CORPORATE CATERING MENU

2021 - 2022
LOCATIONS

CONTACT

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DEARBORN

University of Michigan Dearborn:

McKinnley Café · Kochoff Hall
Mug Life Café · Mardigan Library
Fairlane Center Café · College of Business · Fairlane Center South

ANN ARBOR

University of Michigan Health System:

Nick's Café · North Inghalt Building
20/20 Café · Kellogg Eye Center
CVC Healthy Heart Atrium Café · Cardiovascular Center
Victor's Way Café · The Link (Taubman & Cardiovascular Center)

University of Michigan NCRC:

NCRC Café · North Campus Research Complex · Building 18

University of Michigan Law School:

Kirkland & Ellis Café · Hutcheson Hall · Law Quadrangle

Domino's Farms:

E.B.A. Café · Domino's Farms · Suite G1300

FLINT

University of Michigan Flint:

Flint UCPN Café · Harding Mott University Center

BRIGHTON

University of Michigan Health System:

BCSC Café · Brighton Center for Specialty Care

FOOD NUTRITION & DIETARY GUIDE:

Items marked with an asterisk (*) may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please let your catering specialist if you have any food allergies and dietary restrictions. We can special prepare dishes to fit those needs.

Veggie
Gluten Free
Vegan

Due to the impact of the Covid-19 Pandemic, Picasso Catering menu offerings are subject to change. This is based on product availability and supplier deliveries. Buffet and serviced events are subject to change, to follow the state of Michigan and CDC guidelines. Please contact us if you have any questions.
Pick Up at No Extra Fees!
Everything is on disposables, and you just pick up your order from the Main Cafeteria. Pick up service available during regular business hours.

Drop Off
We come to your meeting place and deliver your order directly to you. You will be responsible for discarding of disposable ware and food. $20 fee for orders under $400. For orders over $401 a 5% fee. All items are served on disposable ware.

Serviced
Our catering team sets up your event using our equipment (chaffers, displays, linens and décor). We will make sure your events starts off right, then our catering team will return at the end of your event to breakdown. Check out our catering masterpieces at prgmiichigan.com or our Facebook page! Recommended For All Hot Food Events, an 18% additional service charge to your bill.

Staffed
18% plus applicable staffing charges. This is a full serviced event. Our team will set up your event using our equipment (chaffers, displays, and décor). They will stay to service your guests throughout the entirety of your event. Afterwards, they will break down and clear your event space. Real ware (china, glassware, etc.) is available at an additional cost.

When putting in your request some of the information you should include are:

- Name & Contact Information
- Reservation Number from University Unions & Events (UUE) If Available
- Date, Time, Location & Type of Event / Theme
- Budget Details
- Room is allowed to have food and beverage
- Special Requests
Breakfast Packages

**Sunshine Package | $10.25 PER PERSON**
An assortment of breakfast pastries, muffins, fresh bagels and cream cheese. Served with sliced fresh fruit, juice, water, coffee and hot tea.

**Sandwich or Burrito Package | $13.25 PER PERSON**
A variety of egg and cheese breakfast sandwiches or burritos (vegetarian and meat). Served with sliced fresh fruit, granola bar, water, juice, coffee and hot tea.

**Simply Early Bird Package | $15.25 PER PERSON**
Scrambled eggs, bacon or sausage and hash browns. Served with an assortment of breakfast pastries, sliced fresh fruit, variety of juices, water, coffee and hot tea.

**Continental Package | $8.00**
An assortment of Muffins, Scones, Breads, Bagels, Jelly, Cream Cheese and Butter.

Package Additions

**French Toast or Waffle Bar | $7.00 PER PERSON**
Vanilla bean French toast or thick waffles served with fresh berry compote, powdered sugar and rich syrup.

**Oatmeal, Grits, Yogurt Bar | $5.00 PER PERSON**
Fresh yogurt with seasonal berries, granola and honey. Hot oatmeal with accompaniments of brown sugar, nuts and dried fruit.

**Deluxe Lox Spread | $9.50 PER PERSON**
Smoked salmon, capers, lemons, hard-boiled eggs, tomatoes, onions and cucumbers. Served with bagels and whipped cream cheese.

**A La Carte**

**Mini Water | $1.25 EACH**

**Coffee, Hot Tea & Water Shuttle | $4.25 PER PERSON**

**Mini Soda Cans | $1.75 EACH | SUBJECT TO LOCATION**

**Bottled Soda | $2.50 EACH**

**Muffins & Scones | $2.50 EACH**

**Sour Cream Coffee Cake | $5.00**

**Dozen Mini Muffins | $10.00**

**Dozen Mini Scones | $10.00**

**Dozen Bagels with Cream Cheese | $25.00**

**Fresh Fruit Yogurt Parfaits | $3.50**

**Yogurt Cup | $2.25**

**Greek Yogurt Cup | $2.50**

**Fresh Whole Fruit | $1.50**

**Granola Bar | $2.25**

**Hard Boiled Egg | $1.50**

**Breakfast Pastry | $3.00**

**Dozen Mini Egg Stratas | $16.00 MEAT OR VEGETABLE**
Break Packages

AM Break Package | $6.50 PER PERSON 🌿
Assorted granola bars, yogurts, whole fruit, juice and water.

AM Fruit Package | $5.25 PER PERSON 🌿
Fruit cups and seasonal whole fruit served with water.

PM Sweet & Salty Package | $7.50 PER PERSON 🌿
Assortment of trail-mixes, nuts, mini cookies, Rice Krispy treats, assorted soda and water.

PM Healthier Break Package | $7.50 PER PERSON 🌿
Veggies, hummus, pita, whole fruit, iced tea and water.

Create any package listed above that is vegan or gluten free.

A La Carte

Granola Bar | $2.25 EACH 🌿

Mixed Nuts | $2.25 INDIVIDUAL SIZE

Assorted Candies | $1.50 INDIVIDUAL SIZE

Mini Cookies | $12.00 PER DOZEN

Cookies | $24.00 PER DOZEN

Brownies | $36.00 PER DOZEN 🌿

Mini Rice Krispie Treats | $12.00 PER DOZEN

Rice Krispie Treats | $24.00 PER DOZEN

Fresh Fruit | $1.50 EACH 🌿

Hummus & Pita Chips | $3.50 🌿

Vegetable Dip Cups | $3.50 🌿

Beverage Service

Infused Water | $1.25 PER PERSON

Lemonade, Iced Tea, Picasso Punch | $1.50 PER PERSON

Coffee Shuttle | $53.00 EACH (SERVES 20 - 24)

Coffee, Hot Tea, Water | $4.25 PER PERSON

Single Drop Service

Can or Bottle Beverage INDIVIDUAL

Bag of Chips INDIVIDUAL

Snack Boxes INDIVIDUAL
### Works of Art

**Da Vinci's Bacon Turkey Fresco**
- Turkey | Bacon | Provolone | Tomato | Lettuce | Mayo | White Ciabatta Bread

**Picasso's Turkey Abstract**
- Turkey | Cream Cheese | Tomato | Lettuce | Horseradish | Cranberry Sauce | Whole Wheat Ciabatta Bread

**Dalí's Surreal Veggie 🌽 🍃**
- Hummus or Cream Cheese | Avocado | Tomato | Cucumber | Red Onion | Lettuce
- Honey Dijon Mustard | Whole Wheat Ciabatta Bread

**Pollock's Pesto Turkey**
- Turkey | Provolone | Roasted Red Peppers | Tomato | Pesto | Herb Focaccia Bread

**Van Gogh's Symbolic Corned Beef**
- Corned Beef | Swiss | Pickle | Lettuce | Tomato | Stone Ground Mustard | White Ciabatta Bread

**Vermeer's Veggie 🌽**
- Fresh Mozzarella | Tomato | Red Onion | Spinach | Basil | Balsamic Glaze | Herb Focaccia Bread

**Raphael's Italian Renaissance**
- Ham | Pepperoni | Salami | Provolone | Tomato | Onion | Banana Peppers | Italian Dressing | White Ciabatta Bread

**Michelangelo's Mozzarella**
- Pepperoni | Fresh Mozzarella | Tomato | Pesto | White Ciabatta Bread

**Kahlo's Cali Turkey**
- Turkey | Avocado | Lettuce | Tomato | Cucumber | Ranch | White Ciabatta Bread

### Classics

**Classic Turkey**
- Turkey | Provolone | Lettuce | Tomato | Mayo | Sourdough Bread

**Classic Turkey Club**
- Turkey | Bacon | Lettuce | Tomato | Mayo | Texas Toast

**Dearborn Ham**
- Dearborn Ham | Swiss | Lettuce | Tomato | Onion | Stone Ground Mustard | Rye Bread

**Skipjack Tuna Salad**
- Tuna Salad | Havarti | Lettuce | Tomato | Honey Dijon Mustard | 12 Grain Bread

**Nihad's Chicken Salad**
- Nii's Chicken Salad | Swiss | Lettuce | Tomato | Whole Grain Bread

**Farmer's Egg Salad**
- Picasso's Signature Egg Salad | Lettuce | Tomato | Whole Grain Bread

**Two Way's Reuben**
- Corned Beef | Coleslaw or Sauerkraut | Swiss | Thousand Island | Rye Bread

**Jerry's Reuben**
- Turkey | Swiss | Coleslaw | Thousand Island | Grilled Rye Bread

### ADD

**Turkey Bacon** | $2.50 **PER PERSON**

**Sweet Potato Hash** | $2.50 **PER PERSON**

**Grilled Vegetables** | $2.50 **PER PERSON**
From the Deli

Deli Tray Package | $16.25 PER PERSON
Fresh sliced turkey, ham, tuna salad, chicken salad; an assortment of fine cheeses, sliced deli breads, chips and garden vegetable toppings with condiments. Accompanied by a Fresh Garden Salad. (oz. of Meat Per Person, 1 Slice of Cheese Per Person) + $2.00 for Extra Meat | + $0.50 for Extra Cheese

Classic Sandwich Package | $13.50 PER PERSON
Assortment of sandwiches served on classic deli breads and served with a Fresh Garden Salad and chips.

Works of Art Package | $14.50 PER PERSON
Assortment of Works of Art sandwiches served on a variety of artisan breads. Accompanied by a Fresh Garden Salad and chips.

Petite Works of Art Package | $14.50 PER PERSON
Bite Size Assortment of Works of Art sandwiches served on a variety of artisan breads. Accompanied by a Fresh Garden Salad and chips.

Tweeners™ Package | $13.50 PER PERSON
Assortment of rolled sandwiches served on assorted tortillas. Accompanied by a Fresh Garden Salad and chips.

Salad Bar Package | $14.25 PER PERSON
Fresh greens, sliced chicken, shredded cheese, vegetable toppings, croutons and 2 choices of dressings. Served with fresh baked bread.

Boxed Lunch

Classics & Tweeners™ | $15.25 PER PERSON
A variety of sandwiches, fresh whole fruit, a bag of chips, cookie and a mini water in a personal lunch box. Vegetarian options available.

Deluxe Works of Art | $17.50 PER PERSON
Assortment of Works of Art sandwiches, pickle, fruit salad cup, bag of chips, brownie, and water.

A La Carte

Cheese, Grapes & Crackers | $4.25 PER PERSON

Bag of Chips | $1.00 - $2.00 EACH

Fresh Fruit | $1.50 EACH

Mini Cookie | $1.00 PER PERSON

Cookies | $2.00 PER PERSON

Brownies | $3.00 PER PERSON

Mini Rice Krispie Treat | $1.00 PER PERSON

Rice Krispie Treats | $2.00 PER PERSON

Coleslaw | $1.50 PER PERSON

Potato Salad | $1.50 PER PERSON

Pasta Salad | $1.50 PER PERSON

Create any package listed on this page that is vegan or gluten free. Ask your catering specialists about adding soup to your package!
House Salads

Fresh Garden Salad  🌿  🍋  🍎
Mixed greens, tomatoes, onions, bell peppers, carrots and cucumbers with your choice of two dressings.

Caesar Salad  🍗
Crisp romaine, house made croutons, shaved Parmesan, red onion, cherry tomatoes with Our Signature Caesar Dressing.

Premium Salads

Summer Brie Salad  SEASONAL  🌿  🍎
Mixed greens, sliced brie, mango, pineapple, strawberries, blueberries, candied walnuts, shaved red onions with vinaigrette.

Pure Michigan Salad  🍇  🍎
Mixed greens, blue cheese, apples, sundried cherries, blueberries, candied walnuts with honey dijon mustard.

Roasted Brussel Sprout Salad  🍎
Brussels sprouts, mixed greens, blue cheese, pickled red onion, candied walnuts, dried cherries, applewood bacon with balsamic vinaigrette.

Quinoa Salad  🍚  🍎  🍒
Spring mix, quinoa, mixed dried seasonal fruits, almonds, shaved brussels sprouts with balsamic vinaigrette.

Upgraded Salads

Asian Salad  🍲  🍎
Napa cabbage, julienne radishes, snow peas, green onion, and carrots topped with crispy wontons and Asian dressing.

Cranberry Mandarin Salad  🍚  🍎
Mixed greens, Mandarin oranges, dried cranberries, candied walnuts, shredded Parmesan cheese with Raspberry Vinaigrette.

Bistro Salad  🍲  🍎
Mixed greens, fresh Mozzarella, cherry tomatoes, shaved red onion, cucumbers, basil, pine nuts with balsamic dressing.

Add Salmon, Beef, or Shrimp to any salad of your choice at Market Cost.
Reception Packages

Classic Reception | $11.25 PER PERSON
Assorted cheeses and grapes with crackers, vegetable crudite and fresh sliced fruit.

Just a Taste Reception | $14.25 PER PERSON
Fresh sliced fruit, assorted cheeses and grapes with crackers, and your choice of two hors d'oeuvres.

Greek | $9.25 PER PERSON
Feta, mixed olives, fresh beets, pepperoncini's and marinated artichokes served with a lemon garlic yogurt spread and fresh pita.

Mediterranean | $9.25 PER PERSON
Hummus, grilled asparagus, tomatoes, cheese tortellini, feta, olives, smoked turkey, salami, artichokes and fresh pita.

Baked Brie | $3.50 PER PERSON
Add to any package listed above.

Spinach Dip | $3.50 PER PERSON
Add to any package listed above.

Add a Charcuterie Board
that is custom built at Market Cost

Classic Appetizers

Baked Brie Wheel | $87.00 SERVES 15 - 20
Served with apple, sun-dried cherries, grapes, and French baguette.

Assorted Artisanal Cheese & Crackers | $6.25 PER PERSON
Served with an assortment of crackers.

Cubed Cheese & Grapes | $4.25 PER PERSON
Served with crackers.

Small Spinach Artichoke Dip | $82.00 SERVES 15 - 20
Served with crackers & bread

Large Spinach Artichoke Dip | $164.00 SERVES 45 - 50
Served with crackers & bread

Bruschetta Bowl | $2.99 PER PERSON
Served with toasted baguettes.

Sliced Seasonal Fruit | $3.50 PER PERSON

Mini Petit Fours | $38.00 PER TWO DOZEN

Bistro Cakes | $48.00 PER DOZEN

Jumbo Chocolate Strawberries | $50.00 PER DOZEN

Mousse Cups | $44.00 PER DOZEN
HOUR D’OEUVRES

$25.00 Per Dozen

- Cucumber Chipotle Mousse Cup
- Chicken Pot Stickers
- Vegetarian Pot Stickers
- Spanakoptia
- BBQ Meatballs
- Assorted Mini Quiche
- Cauliflower Quinoa
- Vegan Samosa

$29.00 Per Dozen

- Caprese Skewers
- Vietnamese Vegetable Spring Rolls
- Tomato Basil Garlic Bruschetta
- Vegetarian Egg Rolls
- Pork Egg Rolls

$36.00 Per Dozen

- Chicken or Beef Wellington
- Seaseame Chicken Pea Pod Wraps
- Thai Chicken Wonton
- Michigan Honey, Pecan & Goat Cheese Crostini
- Beef Tenderloin Gorgonzola Baguette
- Curried Chickpea Fritter
- Pear, Almond & Brie in Phyllo
- Wild Mushroom Risotto Ball
- Coconut Chicken
- Boursin & Spinach Stuffed Mushrooms
- Gouda & Italian Sausage Stuffed Mushrooms
- Asparagus & Asiago in Phyllo
- Vietnamese Shrimp Spring Roll
- Falafel Bites

$41.00 Per Dozen

- Coconut Shrimp
- Sweet & Sour Scallops in Bacon
- Coriander & Cumin Ahi Tuna Wonton Crisp
- Picasso’s Crab Cakes
Anytime Event Packages

All American Tailgate | $19.25 PER PERSON
A variety of burgers, hot dogs and black bean burgers, includes two sides, canned soda, cookies and watermelon.

Street Art BBQ | $23.00 PER PERSON
Your choice of two: BBQ beef brisket, Grilled BBQ Chicken Breasts, slow cooked pulled pork, or BBQ pulled chicken and Texas toast with two sides, coleslaw, lemonade and cookies.

Fajita Fiesta | $20.25 PER PERSON
Cilantro lime chicken breast, grilled onions and peppers with fresh tortillas, tortilla chips, black beans, Spanish rice, lettuce, pico de gallo, verde and sour cream.
Guacamole +$1.99 | Steak +$3.99 | Pork Carnílas +$2.99

Pita Party | $20.25 PER PERSON
Grilled chicken with grilled mixed vegetables. Served with Greek salad, fresh pita, rice, Tzatziki sauce, lemonade and cookies.
Beef +$2.99

Build Your Bar | $14.50 PER PERSON
Choose either a Taco/Nacho Bar, Penne Pasta Bar or a Slider Bar. Includes fixings/toppings, lemonade and Rice Krispies for dessert.

Asian Stir Fry | $15.25 PER PERSON
Stir fried Chicken, mixed vegetables, rice, Asian salad, egg rolls, lemonade and cookies.

Middle Eastern Meal | $20.25 PER PERSON
Lemon chicken, falafel, hummus, mixed olives, tabbouleh, Fattoush salad, garlic sauce and pita, middle eastern sweets and lemonade.

Alfredo Buffet | $13.50 PER PERSON
Fettuccini, alfredo cream sauce, chicken on the side, garden salad, garlic bread, rice krispies and lemonade.
# You Pick It

## The Pick Two

- **2 Entrees**
- **2 Sides**

Lunch | $24.25  
Dinner | $28.25

Entrees include dinner rolls, garden salad, water, lemonade and dessert.

### Entrees
- Chicken Marsala
- Mushroom Ravioli
- Chicken Picatta
- Grand Traverese Chicken
- Herb Roasted Boursin Chicken
- Thai Salmon +$1.00
- Orange Glazed Mahi Mahi +$1.00
- Traditional Meat Lasagna
- Vegetarian Lasagna
- Chicken Alfredo Pasta
- Szechuan Chicken Stir Fry
- Tofu Stir Fry
- Meat Loaf
- Sliced Turkey & Gravy
- Honey Fried Chicken
- London Broil

### Sides
- Portabella Napoleon
- Caprese Napoleon
- Fried Shrimp or Shrimp Scampi
- Sweet Chili Glazed Salmon +$1.00
- Chicken Parmesan
- Eggplant Parmesan
- Caprese Stuffed Chicken
- Mushroom Stuffed Chicken
- Blackened Chicken
- Blackened Salmon +$1.00
- Pasta Pomodoro
- Coconut Lime Chicken
- Sausage Gnocchi
- Vegetarian Gnocchi
- Fried Catfish

## The Pick Three

- **3 Entrees**
- **2 Sides**

Lunch | $28.25  
Dinner | $32.25

Entrees include dinner rolls, garden salad, water, lemonade and dessert.

### Entrees
- Green Beans
- Southern Potato Salad
- Mixed Fruit Salad
- Kernel Corn
- Creamy Coleslaw
- Whipped Potatoes
- Seasonal Vegetable Du Jour
- Roasted Redskin Potatoes
- Zucchini & Squash
- Wild Rice
- Steamed Broccoli
- Jasmine White Rice
- Corn Bread Stuffing
- Hush Puppies
- Spanish Rice
- Black Beans

### Sides
- Sautéed Button Mushrooms
- Grilled Asparagus
- Picasso's Potato Salad
- Scalloped Potatoes
- Lyonnaise Potatoes
- Tater Tots
- Quinoa Salad
- Parmesan Garlic Risotto

An Additional Side | $2.99 Per Person
BUFFET ENTREES

Poultry

Chicken Your Way | $18.50 LUNCH | $22.50 DINNER
Lightly seared chicken breast served with your choice of sauce, whipped potatoes and seasonal vegetable.
- Marsala: Lightly breaded chicken sautéed with marsala wine, mushrooms and shallots.
- Picatta: Lightly floured chicken sautéed in butter, lemon, caper, cream sauce.
- Grand Traverse: Lightly floured seared chicken, with a sherry mushroom veloete, butter basil and cherries.

Tuscan Bistro Chicken | $19.50 LUNCH | $23.50 DINNER
Grilled chicken with fresh mozzarella, roma tomatoes, asparagus, spinach and fresh basil. Topped in a Madera sauce with seasonal vegetables and red skin potatoes.

Chicken Three Ways | $19.50 LUNCH | $23.50 DINNER
Your choice of hand breaded stuffed chicken breast, served with wild rice and seasonal vegetable:
- Boursin Herb Choose and Sundried Tomato with a Lemon Voluta Sauce
- Mushroom and Brie with a Madeira Wine Sauce
- Caprese Style with Tomato, Mozzarella, and Basil with Balsamic Glaze

8 Way Bone in Chicken | $23.50 LUNCH | $24.50 DINNER
Grilled or fried chicken served with whipped potatoes and seasonal vegetable.

Seafood

Sweet Chili Salmon | $22.00 LUNCH | $27.00 DINNER
Bronzed Atlantic salmon with sweet chili glaze, topped with cucumber relish and served with sticky rice and baby Asian vegetables.

Thai Salmon | $22.00 LUNCH | $27.00 DINNER
Bronzed Salmon topped with red coconut curry sauce and served with sticky rice and Asian baby vegetables.

Lemon Herb Salmon | $22.00 LUNCH | $27.00 DINNER
Bronzed Salmon topped with fresh herbs and lemon. Served with wild rice and seasonal vegetables.

Crab Cakes | $24.00 LUNCH | $28.00 DINNER
House-made crab cakes, pan seared topped with herb aioli and served with wild rice and seasonal vegetable.

Pasta

Traditional Lasagna | $18.50 LUNCH | $22.50 DINNER
Traditional beef lasagna layered in ricotta cheese, mozzarella and a Italian red sauce.

Chicken Pasta | $18.50 LUNCH | $22.50 DINNER
Grilled chicken, sun-dried tomatoes, peppers, asparagus, and baby spinach atop penne pasta in a cream moray sauce.

Italian Pasta | $18.50 LUNCH | $22.50 DINNER
Italian sausage, rosemary cream sauce, fettuccini, peas, tomatoes and parmesan cheese.

Ask your catering specialists about getting steak for your event. Steaks are at market cost.

Steaks

Adjust to your dietary restrictions.
All entrees include a garden salad, lemonade and cookies.

Dinner Pricing begins after 3:30 PM

Vegetarian

Vegetarian Lasagna | $17.50 LUNCH | $21.50 DINNER
Fresh Pasta with ricotta cheese, zucchini, squash, mushrooms, carrots, spinach and basil tomato sauce with Italian cheese blend.

Portobella Napoleon | $18.50 LUNCH | $22.50 DINNER
Your choice of a layered seasonal vegetable portobella or Italian caprese portobella. Served with asparagus and baby spinach.

Mushroom Ravioli | $19.50 LUNCH | $23.50 DINNER
With fresh tomatoes and asparagus in a light sherry cream sauce.

Szechuan Stir Fry | $17.50 LUNCH | $21.50 DINNER
Sweet chili glazed baby Asian vegetables and bronzed tofu served over sticky rice.

Pesto Tortellini | $17.50 LUNCH | $21.50 DINNER
Pesto pasta tortellini with roasted red peppers, artichokes, spinach and fresh parmesan.

Lentil Cakes | $18.50 LUNCH | $22.50 DINNER
Tri colored lentil cakes served on top of pan seared baby greens with a savory lemon sauce.
Desserts

Bistro Cakes | $48.00 PER DOZEN - MINIMUM PER FLAVOR
Tiramisu, Key Lime, Lemon Layer, Turtle Cream, Carrot, Chocolate Peanut Butter, Red Velvet, Pineapple Upside, Hot Fudge Lava, Plain or Strawberry Cheesecake.

Jumbo Chocolate Strawberries | $50.00 PER DOZEN

Mini French Pastries | $38.00 TWO DOZEN
Assorted Mini Pastries

Assorted Dessert Bars | $36.00 PER DOZEN

Cookies | $24.00 PER DOZEN

Mini Cookies | $12.00 PER DOZEN

Rice Krispie Treats | $24.00 PER DOZEN

Mini Rice Krispie Treats | $12.00 PER DOZEN

Brownies | $36.00 PER DOZEN

Mini Brownies | $18.00 PER DOZEN

Dessert Stations

Simple Sweet Station | $5.50 PER PERSON
Assorted mini pastries and bar

Chocolate Obsession Station | $7.50 PER PERSON
Assorted chocolate cookies, chocolate covered strawberries, mini éclairs, tortes, and dipped rice krispie treats.

Petite For You | $6.50 PER PERSON
Assorted petite desserts, pastries and cakes with huge taste.

Chef-Attended Desserts

Ice Cream Parlor | $8.25 PER PERSON
Two flavors of ice cream with all the fixings including hot fudge and whipped cream. Chef recommended but not required.

Provide vegan or gluten free desserts. Ask your catering specialists.
**Linen**

- 6ft White Floor Length | $13.00
- 6ft Colored Floor Length | $16.00
- 8ft White Floor Length | $15.00
- 8ft Colored Floor Length | $18.00
- 10ft White Round Floor Length | $16.00
- 10ft Colored Round Floor Length | $19.00
- Linen Napkins | $2.00 EACH

**Chairs**

- Folding Chair - Natural, White, or Black | $5.00 EACH
- Chiavari Chair - Starting at | $10.50 EACH - INCLUDES CUSHION - COLORS MAY VARY

If you're looking for more upscale events, please ask your catering specialist about Avante Ruiz.

**Staffing**

Set up, service & breakdown time is added.

- Serviced Buffet | TBD
- Executive Chef | $75.00 PER HOUR
- Cook | $35.00 PER HOUR
- Service Staff | $25.00 PER HOUR
- TIP Certified Bartender & Captian | $35.00 PER HOUR

Basic Plated Lunch Realware Package Starting at | $11.00 PER PERSON

Bar Glassware Options Available for Dinner Rentals

Additional staffing charges apply for all realware events with a 3-hour minimum.

Since every event is unique, staffing and service charges will be quoted when placing your order. Prices are subject to change.

Specialty Table Top Rental, Ask Your Catering Specialist.

Do you want a zero waste event? Ask for details.

Upscale Disposable Package $2.99 Per Person.
FREQUENTLY ASKED QUESTIONS

What if my guest count goes up or down?
When planning an event, it is best to start with the minimum number of guests you are expecting and raise your count as final RSVP's come in. We ask that your count be finalized at least one week before your event.

If I need more than just catering, can you help me with that?
PRG is willing and able to assist with all of your event needs. From flowers to specialty linens to Chiavari chair rentals, we can help you find exactly what you are looking for.

When planning an event, it is best to start with the minimum number of quests you are expecting and raise your count as final RSVP's come in?
We can create a specific menu, or items within your menu, to accommodate those special restrictions. Please submit this information with your original request.

Does my catering come with disposable ware? (i.e. plates, silverware, napkins etc...)
Yes, all packages include standard disposable ware. If you would like, you can upgrade to premium ware.

What if one (or more) of my guests have certain dietary restrictions or allergies?
We can create a specific menu, or items within your menu, to accommodate those special restrictions. Please submit this information with your original request.

What are our same day order restrictions?
We try our best to accommodate same day orders. Please keep in mind, because of the short notice, we cannot guarantee the delivery/pick-up time or the product you request will be available. Additional fees may apply.

What happens if there is food left over?
For your safety, food that is heated or cooled and is out over 4 hours, must be discarded. Food held at room temperature must be discarded after 2 hours. We ask that you talk to one of our food professionals first to ensure the food is safe before packing up to go.

Why do I have to meet the minimum order requirements in order to have my meal delivered?
Although we would love to be able to service everyone’s needs (no matter how small the order), this is just not logistically possible. It would be very difficult for us to not only staff the amount of persons it would take to make this possible, but it would also be very difficult to make these practices profitable.

The menu states: “15-person minimum applies on all per person packages. For orders fewer than 15 persons, additional charges will apply.”

How are the additional charges determined?
If you are unable to meet the minimum order requirement, additional charges will be determined as follows: customers will be charged 50% of the per person price for each person under the minimum.

Example: the sunshine package is $10.95 per person. An order is placed for 22 people. The customer would be charged 50% of $10.95 ($5.47) x 3 persons (the number of person below the required amount) for a total of $16.41. $237.31?

There is a meal that I really wanted, but I don’t see it on your catering menu. Can I still order it?
Of course! There are thousands of food offerings that our trained team of culinary experts can prepare for you. We just didn’t have the time (or the room) to list them all. Please feel free to contact us or stop in, and we will be happy to sit down and customize any menu specifically for you and your guests.