



# UNIQUE CUISINE CATERING

Since 1984

## Buffet Breakfasts

Below packages are priced per person and left available for up to a two hour period.

<b>Fresh &amp; Healthy</b> <b>\$6.25 per person</b>	Assorted Whole Fruit Basket, and Assorted Muffins
<b>The Continental</b> <b>\$9.00 per person</b>	Fresh Cut Seasonal Fruit, Assorted Muffins, Pastries and Bagels with Flavored Cream Cheese, Butter and Preserves
<b>Tiger Morning</b> <b>\$10.50 per person</b>	Scrambled Eggs, Pork Sausage, Grits and Southern Style Biscuits with Butter
<b>Southern Tradition</b> <b>\$14.50 per person</b>	Scrambled Eggs, Pork Sausage OR Crispy Bacon, Cheddar Cheese Grits, Diced Potatoes and Onions, Southern Style Biscuits with Butter, Melons and Berries
<b>Louisiana Bonjour</b> <b>\$19.25 per person</b>	Sausage and Egg Casserole, Scrambled Eggs with Green Onion tops, Crawfish Quiche Squares, Crispy Bacon OR Cane Glazed Ham, Fresh Cut Seasonal Fruit Display, Bagels, Assorted Muffins and Scones

### A La Carte Add-On Items

Egg and Sausage Casserole	\$6.50 per person
Spinach and Cheese Quiche	\$6.00 per person
Shrimp or Veal Grillades with Cream Cheese Grits	\$12.50 per person
BBQ Jumbo Shrimp with Cream Cheese Grits	\$16.50 per person
Crepe Station includes sweet and/or savory, chef fee not included	\$12.50 per person
Omelet Station with traditional selections, chef fee not included	\$10.00 per person
Assorted Muffins and/or Pastries	\$5.50 per person
Diced Potatoes and Onions	\$2.75 per person
Fresh Seasonal Fruit Salad	\$4.00 per person



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## Break/Snack Menus

Below packages are priced per person and left available for up to a four hour period.

<p><b>Pick Me Up</b> \$3.25 per person</p>	<p>Assorted Danishes or Muffins</p>
<p><b>French Pastry</b> \$4.95 per person</p>	<p>Mini Croissant with Whipped Butter, Jam and Preserves</p>
<p><b>Crunch Granola</b> \$5.95 per person</p>	<p>Granola with Milk, Yogurt, Fresh Fruit Salad with Berries</p>
<p><b>Popcorn Snack</b> \$3.50 per person</p>	<p>Buttered Popcorn</p>
<p><b>Afternoon Tailgater</b> \$10.00 per person</p>	<p>Chips, Nacho Cheese and Jalapenos, Trail Mix, Assorted Candy Bars, Soft Hot Pretzels</p>
<p><b>Cookie Time</b> \$3.50 per person</p>	<p>Selection of Assorted Gourmet Cookies</p>

### A La Carte Add Ons

Assorted Granola Bars	\$2.00 per person
Individual Trail Mix	\$2.00 per person
Individual Bags of Chips	\$2.25 per person
Fresh Fruit Salad	\$3.50 per person
Individual Flavored Yogurts	\$2.00 per person
Assorted Candy Bars	\$2.00 per person



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## Hot Lunch Menus

Please choose One Entrée, Vegetable and Starch for your Meal

Prices include House Salad, Fresh Bread and Water (add \$3.50 per person for a seated meal)

Prices do not include tax or service charge. Some prices are subject to change based on season and availability.

**\$18.95**

Shrimp Creole with Rice

Cornmeal Crusted Chicken with Arugula and Tomatoes

Chicken Breast Picatta with Capers and Lemon Butter Sauce

Green Chile Chicken Enchiladas

Vegetarian Lasagna

Eggplant Parmesan Casserole

Spinach & Artichoke Stuffed Chicken Breast

Crawfish Étouffée with Rice

Quinoa Stuffed Portobello Mushroom

**\$23.50**

Classic Chicken Cordon Bleu with Virginia Baked Ham and Big Eye Swiss

Seafood Lasagna with Asiago Béchamel and Roasted Plum Tomato Marinara

Braised Chicken Coq au Vin with Broadbent Bacon, Red Wine, Pear Tomatoes and Porcini

Black Peppercorn Seared Flat-Iron Steak with Wild Mushroom and Roasted Tomato

Lowland Shrimp and Grits with White Vermont Cheddar Cheese

Panéed Chicken Marsala with Cippollini Onions, Artichokes and Porcini Mushrooms

Blackened Gulf Fish Dredged in Thirteen Spices with Don Julio Tequila Lime Butter

Oven Baked Herb Crusted Salmon

**\$28.95**

Roulades of Crawfish-Stuffed Gulf Fish with Dry Vermouth and Peppercorn Butter

Veal Saltimbocca with Prosciutto Parma, Fresh Sage and Baby Spinach

Twin Beef Tournedos with Brandy, Shitake Mushrooms and Smoked Andouille Veal Glaze

Citrus Grilled Mahi Mahi with Blue Crab, Green Onion Relish and New Roads Pecan Meunière

Roasted Bone-in Pork Chop with Dubene Sherry, Almond and Caramelized Shallot

Oregon Wild Salmon with Tarragon Orange Butter and Oyster Mushroom Ragout

Below items are simply suggestions. We are able to offer many more options.

### Starches

Rosemary and Roasted Garlic New Potatoes

Scalloped Potatoes

Wild Rice Pilaf with Cracked Wheat and Farmers Peas

Angel Hair Pasta with Olive Oil, Basil and Crushed Red Chili

House Mashed Potatoes with Sweet Potatoes and Goat Cheese

### Vegetables

Corn Maque Choux

Oven Roasted Squash and Zucchini with Roasted Red Peppers

Haricots Verts French Beans with Walnut Oil and Toasted Almonds

Smothered Okra

Steamed Asparagus with White Pepper, Lemon and Thyme

### ... add a Delightful Dessert

Strawberry Layer Cake \$2.95

Cheesecake \$3.95

White Chocolate Bread Pudding \$5.75

Fudge Brownies \$1.75

Lemon Squares \$1.75

Gourmet Cookie Assortment \$1.75

Chocolate Cake \$5.95

Warm Chocolate Lava Cake \$7.50

Bourbon Pecan Pie \$4.95

**Add Ice Tea to any Meal for \$2.50 per person**



## UNIQUE CUISINE CATERING

3838 W. Lakeshore Drive  
Baton Rouge, LA 70808  
225-578-3810  
catering@lsualumni.org

# Boxed Lunches

Please provide a minimum of 24 hours for each order (48 hours for orders greater than 30) Minimum order of 10 is required for delivery fee of \$25

## SANDWICHES

Served with chips and a fudge brownie

### SMOKED TURKEY ON WHEABERRY \$10.50

Premium smoked turkey dressed with mayo, cranberry mustard, lettuce, tomato, and white cheddar cheese on wheat berry bread

### CLUB SANDWICH \$10.25

Premium smoked turkey, slow roasted ham, crisp bacon, dressed with Creole mayo, lettuce, tomato & Havarti cheese on an onion roll.

### CHICKEN CLUB SANDWICH \$10.75

Char-grilled chicken breast topped with crisp bacon, dressed with Creole mayo, lettuce, tomato, and Havarti on an onion Kaiser roll

### MUFFALETTA \$11.50

Genoa Salami, Slow Roasted ham, New Orleans olive salad, Creole mayo, and Provolone cheese on toasted Ciabatta bread

### CAJUN ROAST BEEF POBOY \$10.25

Slow cooked inside round Roast beef, horseradish mayo, Provolone cheese, dressed with lettuce and tomato on French bread

### CHICKEN SALAD CROISSANT \$11.00

Our Famous Chicken Salad, dressed with lettuce and tomato on a buttery croissant

### SHRIMP SALAD CROISSANT \$11.25

Our unique Shrimp Salad, dressed with lettuce and tomato on a buttery croissant

### CAPRESE BAGUETTE \$10

Seven grain baguette, fresh mozzarella, tomato and basil with olive oil

### HALF SANDWICH/ HALF SALAD \$12.25

Choice of any half sandwich or wrap, and our house salad (baby greens, oven dried tomatoes, candied pecans, feta and mustard vinaigrette, no chips)

## TRAYS

Served with chips and assorted desserts

### GOURMET SANDWICH TRAY \$11 per person

Assortment of Club on onion roll, Muffaletta, Smoked Turkey on Wheatberry and Caprese Baguette

### CROISSANT TRAY \$11.50 per person

Assortment of Shrimp Salad, Chicken Salad

### ASSORTED WRAPS TRAY \$10.50 per person

Assortment of Grilled Chicken, Tex Mex, Veggie and Smoked Turkey

## WRAPS

Served with chips and a cookie

### SMOKED TURKEY WRAP \$10.50

Premium smoked turkey, bacon, shredded mozzarella, pesto mayo, dressed with lettuce and tomato in a wheat wrap

### TEX MEX WRAP \$10.75

Grilled Chicken with black beans, lettuce, tomato, salsa and sour cream in a jalapeno -cheddar wrap

### GRILLED CHICKEN WRAP \$10.75

Char-grilled chicken breast dressed with red onion, lettuce, tomato, gouda cheese, and honey mustard in a wheat wrap

### GRILLED VEGGIE WRAP \$10.50

Marinated grilled vegetables with olive tapenade and feta cheese in a tomato basil wrap (can be made vegan without the feta)

## SALADS

Served with crackers and a lemon square

### CHICKEN CAESAR \$10.00

Romaine lettuce, grilled chicken, Kalamata olives, mozzarella, sun dried tomatoes, and shredded Parmesan

### SHRIMP REMOULADE \$9.50

Spicy boiled shrimp, baby greens, roma tomatoes, and a red pepper remoulade with caper berries and grilled French Baguette

### SHRIMP OR CHICKEN COBB \$10.50

Romaine lettuce with tomatoes, crumbled bacon, blue cheese, boiled eggs, and topped with diced chicken or boiled shrimp. Served with spicy avocado ranch dressing

### SUMMER SALAD with Grilled Chicken \$11.50

Mixed Baby greens with grilled chicken, golden raisins, blueberries, strawberries, blue cheese, pecans, cucumbers, and champagne vinaigrette

## EXTRAS

Assorted Soft Drinks \$2.50

Bottled Water \$2.25

Potato Salad Side \$3.25

Brownies (dz) \$21

Gourmet Cookies (dz) \$21

Salad Side \$3.50

Fruit Salad Side \$3.50

Veg Pasta Salad Side \$3.25

Zapp's Chips \$2.25

Lemon Squares (dz) \$21



# UNIQUE CUISINE CATERING

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## Dinner Menu

Please choose One Entrée, Vegetable and Starch for your Meal

Prices include House Salad, Fresh Bread and Water (add \$3.50 per person for a seated meal)

Prices do not include tax or service charge. Some prices are subject to change based on season and availability.

**\$31.95**

### Center Cut Pork Chop

Stuffed with Crawfish Dressing

### Andouille Crusted Gulf Fish of the Day

With Roasted Brown Butter

### Lowland Jumbo Shrimp and Grits

With White Vermont Cheddar Cheese

### Braised Chicken Coq au Vin

With Broadbent Bacon, Red Wine, Pear Tomatoes & Porcini Mushrooms

### Oregon Wild Salmon

With Tarragon Orange Butter and Oyster Mushroom Ragout

### Flat Iron Steak

With Crispy Onion Salad

**\$35.95**

### Pan Seared Red Snapper

Topped with Crabmeat Chile Hollandaise Sauce

### Citrus Grilled Mahi Mahi

With Blue Crab, Green Onion Relish and New Roads Pecan Meunière

### Classic Chicken Cordon Bleu

Stuffed with Prosciutto and Big Eye Swiss

### Seafood Lasagna

With Shrimp, Crabmeat Asiago Béchamel and Plum Tomato Marinara

### Blackened Gulf Fish

Dredged in Thirteen Spices with Tequila Lime Butter

### Roulades of Crawfish Stuffed Flounder

With Dry Vermouth and Peppercorn Butter

**\$41.95**

### Twin Beef Tournedos

With Brandy, Shitake Mushrooms and Smoked Andouille Veal Glaze

### Veal Saltimbocca

With Prosciutto Parma, Fresh Sage and Baby Spinach

### Black Peppercorn Filet Mignon

With Wild Mushrooms and Roasted Tomato Demi-Glace

### Aged Petite Filet

Over Portobello Mushroom with White Truffle sauce

### Wood Grilled Tasmanian Lamb Chops

With Tia Maria and Coffee Bean Demi-Glace

### Blue-fin Tuna Tataki

Over Haricots Verts and Shitake Mushroom Ceviche with Ponzu Sauce

Below items are simply suggestions. We are able to offer many more options.

#### Starches

Rosemary and Roasted Garlic New Potatoes  
House Mashed Potatoes with Sweet Potatoes and Goat Cheese  
White and Wild Rice Pilaf with Dried Cranberries and Toasted Pecans  
Angel Hair Pasta with Olive Oil, Basil and Crushed Red Chili  
Scalloped Potatoes

#### Vegetables

Steamed Asparagus with White Pepper, Lemon and Thyme  
Oven Roasted Squash and Zucchini with Roasted Red Peppers  
Haricots Verts French Beans with Walnut Oil and Toasted Almonds  
Balsamic Roasted Brussel Sprouts

#### ... add a Delightful Dessert

Strawberry Layer Cake \$3.95  
N.Y. Style Cheesecake \$4.95  
White Chocolate Bread Pudding \$5.75  
Chocolate Cake \$5.95  
Warm Chocolate Lava Cake \$7.50  
Bourbon Pecan Pie \$5.95

Add Ice Tea to any Meal for \$2.50 per person

# UNIQUE CUISINE CATERING

## **Per Person Hors d'oeuvres**

(Individually Priced Per Selection, Per Person)

All prices are subject to change based on Season and availability.

All food and beverages are subject to service charge and applicable sales tax.

### **Hot Seafood Options**

- Deep Fried Cornmeal and Mustard Battered Mississippi Catfish - \$5.50
- Mini Crawfish Pies with Creole Remoulade Sauce - \$5.25
- Char-Grilled Bacon Wrapped Oysters in Garlic Butter Market Price
- Crawfish Beignets with Goat Cheese and Sweet Corn - \$7.00
- Fried Alligator with Sauce Piquant - \$6.00
- Coconut Shrimp with Mandarin Dipping Sauce - \$7.00
- Jumbo Grilled Shrimp wrapped in Applewood Smoked Bacon - \$8.00
- Crawfish Spring Rolls served with Ginger Plum Sauce \$6.25
- Jumbo Lump Crab and Boursin Wontons with Avocado Mango Relish - \$7.50
- Louisiana Crawfish and Sweet Corn Cakes with Cilantro Lime Aioli - \$6.00
- Jumbo Lump Blue Crab Cakes with Chipotle Aioli - \$7.50
- Lump Crabmeat, Mushroom, and Blue Cheese Spring Rolls with Sweet Soy Syrup - \$7.50
- Seafood Boudin Balls with Creole Mustard Dipping Sauce - \$5.00
- Seafood Stuffed Mushrooms - \$6.00
- Louisiana Seafood Gumbo with Rice (cup) - \$7.00
- Louisiana Shrimp and Grits (cup) - \$7.50

### **Cold Seafood Options**

- Lobster and Bird Chile Ceviche with Cilantro and Key Lime - Market Price
- Shrimp Remoulade Topped Fried Green Tomatoes on Crostini - \$6.50
- Jumbo Boiled Shrimp with Cocktail Sauce and Remoulade Sauce - Market Price
- Smoked Salmon with Lemon Crème Fraiche on Chive Blinis - Market Price
- Smoked Salmon Display with Cream Cheese, Red Onions & Capers and Toast Points – Market Price
- Tuna Tataki with Sake Soy Sauce on Bamboo Skewers - \$7.00
- Assorted Sushi Display with Soy Sauce, Pickled Ginger and Wasabi - Market Price

# UNIQUE CUISINE CATERING

## **Hot Non-Seafood Options**

- Jack Daniels Glazed Duck Breast with Roasted Peach Relish - \$6.00  
(Prepared with a Cheddar Chive Biscuit for additional \$2.50)  
Pork and Scallion Dim Sum with Ponzu Sauce - \$5.75  
Natchitoches Style Mini Meat Pies with Cracked Mustard Remoulade - \$5.00  
Tamarind and Pomegranate Glazed New Zealand Baby Lamb Chops - \$10.00  
Fried Chicken Tenders with Spicy Honey Mustard Sauce (2 pcs per person) - \$6.00  
(grilled option available upon request) - GF  
Mini Brie and Raspberry Preserves in Phyllo - \$4.50  
Spinach and Pine Nut Spanakopita - \$4.25  
Sweet Mongolian Glazed Beef Satay with Star Anise Sauce - \$4.95  
Fire Grilled Chicken Satay with Thai Peanut and Coconut Dipping Sauce - \$4.50  
Caramelized Red Onion and Goat Cheese Tartlets - \$4.50  
Spicy Chicken Wings with Chile and Black Bean Sesame Drizzle - \$4.95  
Mesquite Grilled Quail Breast Wrapped in Bacon Stuffed with Jalapenos - \$8.00  
Cajun En Croute Spicy Sausage in Puff Pastry - \$5.25  
Mini Chorizo and Sun-Dried Tomato Savory Cheesecakes - \$4.50  
Mini Smoked Duck Quesadillas - \$5.50  
Stuffed New Potatoes with Bacon and Cheddar Cheese - \$5.50  
Honey Sesame Chicken Tenders (2 pcs per person) - \$6.00  
Spicy Cajun Boudin Balls - \$4.50  
River Road Chicken and Sausage Gumbo with Rice (cup) - \$5.50  
Chicken and Sausage Jambalaya - \$5.00  
Pistachio Crusted Lamb Meatballs with Mint Yogurt Dip - \$6.00

## **Cold Non-Seafood Options**

- Miniature Assorted Quiches - \$4.75  
Jamaican Jerk Chicken Skewers - \$6.00  
Finger Sandwiches (2 pcs per person) - \$4.25  
Finger Sandwiches (Chicken Salad, Shrimp Salad) (2 pcs per person) - \$4.50  
Assorted Pinwheel Sandwiches - \$4.95  
Muffaletta Sandwiches on Ciabatta - \$4.95  
Caprese Skewers - \$3.50  
Blistered Tomatoes and Roasted Garlic with Boursin, served with Crostini - \$5.50

# UNIQUE CUISINE CATERING

## **Carving Station Options**

*Individually Priced Per Selection, Per Person.*

*All options are served with Rolls and Condiments*

*Carver fee \$25/hour*

### **Smoked Pork Tenderloins with Sugarcane and Pecan Glaze**

\$9.95

### **Wild Herb Roasted Steamship of Beef**

*(Minimum 150 guests)*

\$10.25

### **Wild Herb Roasted Top Round Roast**

\$8.25

### **Black Pepper Crusted Leg of Lamb**

\$8.50

### **Steamship of Peppered Corned Beef**

\$9.35

### **Rosemary Marinated Beef Tenderloin**

\$19.50

### **Apricot Jalapeno Glazed Pork Loins**

\$10.50

### **Pecan Wood Smoked Whole Turkey**

\$11.25

### **Bourbon, Brown Sugar and Fresh Pineapple Glazed Kentucky Ham**

\$8.50



# UNIQUE CUISINE CATERING

## **Pasta Options**

Priced as Add On Only

Individually Priced Per Selection, Per Person

***Penne Pasta with Roasted Garlic, Wild Mushrooms, Fresh Spinach and Wood Roasted Chicken***

\$7.95

***Grilled Chicken, Sun-Dried Tomatoes and Artichoke Hearts Tossed with Penne Pasta in a cream Sauce***

\$7.95

***Jumbo Gulf Shrimp with Penne Pasta in a Creole Cream Sauce***

\$12.00

***Spicy Seafood and Andouille Pasta***

\$12.50

***Lobster, Asparagus and Porcini Risotto with White Truffle Oil and Chives***

\$16.00

***Spicy Crawfish Risotto with Roasted Garlic, Fresh Herbs and Romano Cheese***

\$12.00

***Pasta with Oven Dried Tomatoes with Marinated Mozzarella, Fresh Basil and Kalamata Olives (cold pasta salad)***

\$9.50

***Jumbo Gulf Shrimp, Artichoke Hearts, Sun-dried Tomato, Romano Cheese, Onions & Peppers, and Orzo Tossed in Lemon Oil (cold pasta salad)***

\$12.00

# UNIQUE CUISINE CATERING

## **Cheese Display Options**

*Individually Priced Per Selection, Per Person*

### ***Epicurean Cheese Display***

*St. Andre, Cambozola, Havarti, Point Reyes Blue Cheese with Herbs, Huntsman Cheddar, Apricot, Stilton, Repears, Green Grapes, Fresh Strawberries*

*\$9.35*

### ***Artisanal Cheese Display***

*Humboldt Fog, Coach Dairy Farms Goat Cheese, Grafton Village Cheddar, Mt. Tam Redhawk, Sliced Fresh Fruit, Assorted Crackers*

*\$7.95*

### ***French Cheese Display***

*Aged Camembert, Roquefort, Carine's Boucheron Epoisses, Baguettes, Dried Fruit*

*\$9.35*

### ***Feta, Pesto and Sun-Dried Tomato Torte***

*\$3.50*

### ***Fig and Apricot Torte***

*\$3.50*

### ***Praline Baked Brie (whole)***

*\$4.00*

### ***Raspberry Baked Brie (whole)***

*\$4.00*

### ***Assorted Domestic Cheeses***

*Cheddar, Swiss, Pepper Jack*

*\$3.50*

# UNIQUE CUISINE CATERING

## **Fruit and Vegetable Displays**

*Individually Priced Per Selection, Per Person*

### **Grilled Seasonal Vegetable Display**

*Balsamic Marinated Asparagus, Yellow Squash, Zucchini, Red Onions, Sweet Red Bell Peppers and Portabella  
Mushrooms*

*with choice of: Roasted Garlic Cheese Dip or Toasted Walnut Blue Cheese Dip*

*\$7.25*

### **Seasonal Blanched Vegetable Display**

*Green Asparagus, Green Beans, Baby Carrots with Tops, Sugar Snaps, Red Pear Shaped Tomatoes, Yellow  
Squash, Zucchini and Endive*

*with choice of: Roasted Garlic Cheese Dip or Toasted Walnut Blue Cheese Dip*

*\$6.00*

### **Market Fresh Asparagus Display**

*with choice of: Roasted Garlic Cheese Dip or Toasted Walnut Blue Cheese Dip*

*\$7.25*

### **Fresh Fruit Display**

*Cantaloupe, Pineapple, Kiwi, Strawberries, Blackberries, Honey Dew Melon, Grapes and Blueberries with  
choice of: Raspberry Fruit Dip or White Chocolate Mousse Dip*

*\$4.25*

### **Fresh LA Strawberries with Grand Marnier Sour Cream Dip**

*\$6.00*

# UNIQUE CUISINE CATERING

## **Hot and Cold Dips**

*Individually Priced Per Selection, Per Person*

***Warm Spinach and Artichoke Dip with Assorted Crackers***

*\$3.50*

***Crawfish, Corn and Jalapeno Dip with Assorted Crackers***

*\$5.95*

***Warm Lump Crab and Artichoke Dip with Pastry Shells***

*\$6.25*

***Shrimp and Artichoke Dip with Assorted Crackers***

*\$5.95*

***Crabmeat, Sherry and Gruyere Dip with Pastry Shells***

*\$6.25*

***Cold Shrimp Dip with Assorted Crackers***

*\$5.00*

***Mexican Seven Layer Dip with Fresh Tortilla Chips***

*\$4.00*

# UNIQUE CUISINE

## CATERING

### Bar Services

<b>Beer and Wine Bar</b>	Bottled Michelob Ultra, Bud Light, Coors Light, Miller Lite House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir <i>Includes Soft Drinks, Water, Glassware, Beverage Napkins</i> (Substitutions may be made for additional costs)	2 Hours \$18 per person 3 Hours \$22 per person 4 Hours \$26 per person 5 Hours \$30 per person
<b>Call Brand Bar</b>	Tito's, Dewars, Crown Royal, Jack Daniels, Bacardi Light, Cuervo Gold, Bombay Gin <i>Includes Beer, House Wine, Soft Drinks, Appropriate Mixers, Glassware,          Beverage Napkins</i> (Substitutions may be made for additional costs)	2 Hours \$24 per person 3 Hours \$30 per person 4 Hours \$36 per person 5 Hours \$42 per person
<b>Premium Bar</b>	Grey Goose, Beefeaters, Crown Royal, Gentleman Jack, Glenlivet Scotch, Patron Tequila, Flor de Caña <i>Includes Beer, House Wine, Soft Drinks, Water, Appropriate Mixers,          Glassware, Beverage Napkins</i> (Substitutions may be made for additional costs)	2 Hours \$28 per person 3 Hours \$34 per person 4 Hours \$40 per person 5 Hours \$46 per person
<b>Mimosa and Bloody Mary Bar</b>	House Champagne with Orange, Cranberry and Pineapple Juices, and Build your Own Bloody Mary Bar with toppings <i>Includes seasonal Juices and Accompaniments, Soft Drinks, Water,          Glassware, Beverage Napkins</i> (Substitutions may be made for additional costs)	2 Hours \$18 per person 3 Hours \$22 per person 4 Hours \$26 per person 5 Hours \$30 per person

Add House Champagne to any of the above packages for an additional \$8 per person

### Cash Bar

Please verify the Cash Bar "minimum" with your Sales Associate. Cash Bars may not be available for all events.

Call Brand Mixed Drink	\$8.00 each
Premium Brand Mixed Drink	\$10.00 each
Domestic Beer	\$5.00 each
Import Beer	\$7.00 each
House Wine	\$7.00 each
Soft Drink	\$1.00 each
Bottled Water	\$2.25 each

One bartender per 50 guests is recommended. Bartender fees are \$30 per hour, per bartender, for setup, event time and cleanup.

All prices are subject to change. Substitutions and/or additions can be accommodated for an additional charge.

We reserve the right to refuse service.

# UNIQUE CUISINE CATERING

## ***Beverage Services (Non-Alcoholic)***

*Beverages below are replenished and available for up to 4 or 8 hour increments and priced accordingly.*

<b>Coffee, Soft Drinks, Bottled Water</b>	Coffee (regular and decaf) with Creamers and Sugars Assorted Soft Drinks Bottled Waters	4 Hours \$5.50 per person 8 Hours \$9.50 per person
<b>Coffee, Soft Drinks, Bottled Water, and Juice</b>	Coffee (regular and decaf) with Creamers and Sugars Assorted Soft Drinks Bottled Waters, Orange Juice (substitution may require additional charge)	4 Hours \$6 per person 8 Hours \$10.50 per person
<b>Coffee Service and Water Station</b>	Coffee (regular and decaf) with Creamers and Sugars Dispenser of Ice Water	4 Hours \$4 per person 8 Hours \$7 per person
<b>Soft Drinks and Water Station</b>	Assorted Soft Drinks Dispenser of Ice Water	4 Hours \$3.25 per person 8 Hours \$5.50 per person
<b>Coffee, Hot Tea OR Ice Tea Water Station</b>	Coffee (regular and decaf) with Creamers and Sugars Hot Water with Assorted Herbal Teas and Honey Or Ice Tea with Lemon Dispenser of Ice Water	4 Hours \$4.25 per person 8 Hours \$7.50 per person
<b>Hot Tea and Water Station</b>	Hot Water with Assorted Herbal Teas and Honey Dispenser of Ice Water	4 Hours \$3.50 per person 8 Hours \$5.25 per person

### ***A La Carte Beverages***

Regular & Decaffeinated	\$3.50 per person
Iced Tea or Assorted Herbal Teas	\$2.50 per person
Lemonade or Citrus Punch	\$3.50 per person
Fresh Juice (carafe) Choice of orange, apple, cranberry	\$3.50 per person
Assorted Soft Drinks	\$2.50 each
Bottled Water	\$2.25 each
Bottled Fruit Juices	\$3.00 each
Individual Milks (Whole, Skim, 2% or Chocolate)	\$3.00 each