



In-House Menus and Services

Maceli's has an impressive array of menu items developed and prepared by our professionally trained culinary staff. Listed prices are subject to change as are sample quotes. Charges are assessed per person; a minimum of 25 is required for most items. Please speak to your sales representative for a list of entrées suitable for groups under 25.

Contents

China Service Upgrades	2
Maceli's Cuisine	3
Starch & Vegetable Selections.....	5
Salads.....	6
Appetizers.....	7
Desserts.....	11
Beverage & Break Services.....	12
Breakfast, Lunch & Dinner Packages	13
Casual Dining Package	15

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China Service Upgrades

Maceli's has developed well tested formulas for determining the number of staff needed to ensure excellent service. If our predesigned service levels do not accommodate your needs, our sales staff will create a customized level to better suit your event. Regardless of the level selected, you are sure to receive the high quality food and service that has earned Maceli's its reputation.

**Please note that all mentions of dessert related services are dependent on your purchase of dessert.*

Economy Buffet Service w/ Disposable-Ware

Credit \$2.00 per person

Though Standard Buffet Service w/ China is included in most menu pricing, you also have the option of downgrading to disposable service-ware for a \$2.00 per person credit. At this level of service, plastic plates and paper napkin wrapped, plastic utensils are presented on the buffet. Beverages and *desserts are available on stations.

Standard Buffet Service w/ China

Included in Most Food Pricing

This is our most popular level of service. Guest tables are set with folded linen napkins, knives, forks, salt & pepper, pre-filled water glasses and carafes of iced water. Other requested beverages and *desserts are available on stations.

Family Style Service

Add \$1.25 per person

This service level offers a more casual approach to a served meal. Salads, entrées, and sides are presented to guests at their tables in stainless steel serving dishes. Pre-filled water glasses are available at each seat, while other beverages and *desserts are available on a station. Table settings vary based on the menu selected. Please discuss your desired menu with your sales representative for more information.

Premium Buffet Service w/ China

Add \$1.25 per person

Although guests would go through a buffet line for their meal, beverages and *desserts are available at guest tables, which are set with folded linen napkins, dinner forks, knives, spoons, *dessert utensils, water glasses, coffee cups & saucers, carafes of ice water, creamer & sugar, and salt & pepper. Iced tea is offered to guests during meal service, while coffee is offered during *dessert service or following meal service, if dessert is not purchased.

Full Service Meal w/ China

Add \$2.25 per person

At this service level, everything is presented to guests at their tables, which are set with folded linen napkins, dinner forks, knives, spoons, *dessert utensils, pre-filled water glasses, coffee cups & saucers, creamer & sugar, bread baskets, butter plates, and salt & pepper. Iced tea is offered to guests during meal service, while coffee is offered during *dessert service or following meal service, if dessert is not purchased. Table service is available when hosting wine or champagne.

Gala Style Full Service Meal w/ China

Add \$3.25 per person

This is our highest level of table service, offering the most amenities to enhance your dining experience. Each place setting includes a folded linen napkin, dinner fork, knife, spoon, *dessert utensil, pre-filled water glass, coffee cup & saucer, and bread & butter plate. Creamer & sugar, and salt & pepper are also provided on each table. Iced tea is offered to guests during meal service, while coffee is offered during *dessert service or following meal service, if dessert is not purchased. Table service is available when hosting wine or champagne.

Hybrid Service

Price Determined by Services Needed

If your particular needs do not fit into one of our traditional service levels, our sales staff can customize a service plan to better suit your needs. Pricing will be determined after your service needs are evaluated.

Maceli's Cuisine

Maceli's Cuisine pricing is listed per person and includes Standard Buffet Service w/ China, Standard Beverage Service (pg. 12), and server labor. Clients may choose to opt out of china service for a \$2.00 per person credit. Service level upgrades are available (page 2). For wedding receptions, an additional 18% service charge is applied to cover extended labor costs. Prices for an additional entrée for either a buffet or a served meal combo begin at \$4.50 per person. Please ask your sales representative for pricing on additional entrées.

* denotes Maceli's favorites
(GF) denotes gluten free items

Beef Entrées

Prime Rib (GF) Market Price

Available on carving station with \$75 carving station fee

Roasted and sliced, with red wine rosemary jus and horseradish available on the side, served with potatoes gratin, a seasonal vegetable and gourmet rolls

Beef Tenderloin (GF) Market Price

Roasted and sliced, with espagnole sauce, served with potatoes gratin, a seasonal vegetable and gourmet rolls

***Braised Boneless Beef Short Ribs or Grilled Beef Shoulder Tender \$22.50**

Served with a seasonal vegetable, gourmet rolls and your choice of one sauce:

◇ Brandy Mushroom Sauce - served with roasted fingerling potatoes

*◇ Peppercorn Barbecue Sauce (GF) - served with roasted fingerling potatoes

◇ Red Wine Demi-Glace - served with rice pilaf

◇ Blackened or Peppercorn Crusted w/ Blue Cheese Cream Sauce (GF) - served with double stuffed mashed potatoes

*◇ Guinness Braised - served with Colcannon potatoes

Grilled Flank Steak \$22.50

Served with a seasonal vegetable, gourmet rolls and your choice of one sauce:

◇ Chimichurri Sauce (GF) - served with roasted pepper risotto

◇ Korean BBQ - served with ginger basmati rice

***Beef Stroganoff \$21.50**

Beef sirloin tips with wild mushrooms and onions in a red wine cream sauce, on a bed of spaetzle or egg noodles, served with gourmet rolls

Pork Entrées

***Grilled Bacon Wrapped Pork Tenderloin (GF) \$21.50**

Served in raspberry barbecue sauce with double stuffed mashed potatoes, a seasonal vegetable and gourmet rolls

Pork Tenderloin \$20.75

Tenderloin medallions served with a seasonal vegetable and bread with your choice of flavor:

◇ Jamaican Jerk with Grilled Pineapple Salsa – served with lemon cilantro couscous and naan

◇ Maple (GF) – served with roasted fingerling potatoes and gourmet rolls

◇ Garlic Rosemary (GF) – served with creamy polenta and gourmet rolls

Chicken Entrées

Chicken Saltimbocca	\$22.75
Boneless chicken breast rolled with prosciutto, provolone, and sage, topped with Madeira wine sauce and served with mushroom risotto, a seasonal vegetable and gourmet rolls	
*Maceli's Classic Pesto Chicken (GF)	\$21.50
Airline chicken breast stuffed with pesto and topped with a sundried tomato beurre blanc, served with roasted pepper risotto, a seasonal vegetable and gourmet rolls	
*Grilled Chicken Breast	\$21.50
Airline chicken breast served with a seasonal vegetable, bread and your choice of one sauce: ◇ Brandy & Wild Mushroom Cream Sauce – served with roasted fingerling potatoes and gourmet rolls ◇ Tikka Masala with Cilantro Mint Chutney (GF) – served with basmati rice and naan *◇ Madeira Cream Sauce – served with butternut squash risotto and gourmet rolls	
Jamaican Jerk Chicken	\$21.50
Airline chicken breast marinated in allspice, ginger, nutmeg, thyme, and chilies, served with grilled pineapple salsa, lemon cilantro couscous, grilled baby bok choy, and naan	
*Chicken Picatta	\$20.75
A battered, boneless chicken breast topped with a white wine, caper and prosciutto butter sauce, served with Linguine alfredo, a seasonal vegetable and garlic breadsticks	
Chicken Spiedini	\$20.75
Boneless chicken breast coated in a mixture of breadcrumbs, parmesan, parsley, lemon, and garlic, rolled then baked and topped with basil aioli, served with parmesan risotto a seasonal vegetable, and gourmet rolls	
Chicken Parmesan	\$20.75
Boneless, breaded chicken breast, fried and topped with marinara sauce and mozzarella cheese, served with linguine alfredo, seasonal vegetables and garlic breadsticks	

Seafood Entrées

Lump Crab Cakes	\$23.75
Griddle cooked patties of lump crab and vegetables, topped with sweet pepper & onion relish and Sriracha remoulade, served with rice pilaf, a seasonal vegetable and gourmet rolls	
Shrimp Etouffee	\$23.75
Large shrimp simmered in a rich sauce of tomatoes, peppers, onions and celery, served with rice, and gourmet rolls	
Lemon Garlic Shrimp (GF)	\$23.75
Large shrimp sautéed in a lemon, garlic, and parsley white wine sauce, served with parmesan risotto, a seasonal vegetable, and gourmet rolls	
Salmon	\$22.75
Seared fillet served with a seasonal vegetable, gourmet rolls and your choice of one sauce: ◇ Leek Butter Sauce (GF) - served with rice pilaf ◇ Tomato Chive Cream Sauce - served with rice pilaf ◇ Dill Cream Sauce - served with roasted fingerling potatoes	
Southern Style Pecan Breaded Tilapia	\$21.75
Fillet breaded in a mixture of cornmeal, pecans, and Cajun seasonings, fried and served with rice pilaf, a seasonal vegetable, and gourmet rolls	

Pasta & Vegetarian Entrées

Feta Stuffed Onion	\$20.25
Roasted sweet onion filled with feta cheese, spinach, and pine nuts, topped with toasted breadcrumbs served with Greek salad	
Grilled Vegetable Napoleon (GF)	\$19.50
Layers of Portobello, zucchini, yellow squash, roasted red pepper, and fresh mozzarella, topped with a red pepper and and tomato coulis, served over creamy polenta with gourmet rolls	
*Vegetable Pakora	\$19.50
Fritters of eggplant, cauliflower, and carrot coated in chickpea flower and fried to golden brown, served with mango chutney, basmati rice, a seasonal vegetable and naan	
Mushroom Ragout	\$19.25
A wild mushroom blend slow cooked with roma tomatoes, white wine, garlic, and herbs, served over gnocchi with a seasonalvegetable and gourmet rolls	
Eggplant Parmesan	\$19.25
Slices of eggplant breaded then fried, topped with marinara sauce and mozzarella cheese, served with linguine alfredo, seasonal vegetables and garlic breadsticks	
*Vegetable Lasagna	\$18.75
Layers of pasta, tomato sauce, vegetables, and béchamel sauce topped with mozzarella and served with garlic breadsticks	
Red Thai Curry (GF)	\$18.75
Julienne mix of snow peas, carrots, red onions, zucchini, and yellow squash served with a fragrant sauce of red curry paste and coconut milk over basmati rice	
◇ Add Chicken - \$2.00 per person	
◇ Add Shrimp - \$3.50 per person	
Baked Penne	\$17.75
Penne, mozzarella, ricotta, tomato sauce and spinach, baked until golden brown, served with seasonal vegetables and garlic breadsticks	

Buffet Starch & Vegetable Selections

Most entrées are paired with a chef suggested starch and a seasonal vegetable medley, though you are welcome to select an alternative from the list below.

Starches:

Spaetzle	Creamy Polenta (GF)
Israeli Couscous	Risotto (GF) (select flavor):
Rice Pilaf (GF)	- Roasted Pepper
Potatoes Gratin (GF)	- Butternut Squash
Roasted Fingerling Potatoes (GF)	- Mushroom
Double Stuffed Mashed Potatoes (GF)	- Parmesan

Vegetables:

Grilled Vegetable Platter (GF)
Roasted French Green Beans (GF)
Roasted Cauliflower, Baby Carrots, & Snow Peas (GF)
Roasted Baby Carrots & Brussel Sprouts (GF)
Seasonal Vegetable Medley (GF)
Marinated Julienne Vegetable Medley (GF)

Salad Selections

Customize your meal by adding a gourmet salad to your menu

\$4.00 per person

Apple Orchard (GF): variety of greens, apples, grapes, scallions, and goat cheese with roasted shallot vinaigrette

Greek: variety of greens, cucumbers, tomatoes, olives, feta cheese and red onions with Greek vinaigrette

Italian: variety of greens, tomatoes, artichokes, pimentos, olives, red onion, pepperoncini, croutons and parmesan with our house vinaigrette

Mandarin Orange (GF): variety of greens, mandarin oranges, green onions, parsley and candied almonds with white wine vinaigrette

Baby Spinach (GF): baby spinach, green apples, red onions, bacon, pecans, and blue cheese with bacon vinaigrette

Maytag Pear (GF): variety of greens, toasted walnuts, crumbled Maytag blue cheese, and poached pears with balsamic vinaigrette

Strawberry Pine Nut (GF): variety of greens, fresh strawberries, celery, scallions, parmesan and toasted pine nuts with poppy seed vinaigrette **(Seasonal: May – September)**

Southwestern (GF): variety of greens, roasted corn, radishes, carrots, black beans, feta cheese, and corn tortilla strips with green chili vinaigrette

Panzanella: romaine, tomatoes, bell peppers, cucumbers, fresh basil, celery, croutons and parmesan with balsamic vinaigrette

Pesto Caprese (GF): spring mix, fresh mozzarella, grape tomatoes, and balsamic marinated onions tossed in pesto

Beefsteak Tomato (GF): spring mix, sliced vine ripened beefsteak tomatoes, onion, and blue cheese with an herb vinaigrette **(Seasonal: July– September)**

Orzo Pasta: cucumbers, tomatoes, radishes, red onions, parsley, basil, and mint with lemon vinaigrette

Quinoa (GF): baby spinach, butternut squash, dried cranberries, pistachios, and feta with lemon thyme vinaigrette

Southwestern Quinoa (GF): red and green bell peppers, corn, black beans, and green chilies in cilantro lime vinaigrette

\$3.00 per person

Caesar: romaine lettuce, croutons and parmesan with Caesar dressing

Sweet Pepper (GF): spring mix, arugula, sweet peppers, marinated red onions, and pine nuts with blue cheese vinaigrette

Garden: variety of greens, tomatoes, peppers, carrots, cucumbers, croutons and parmesan, with creamy buttermilk dressing and roasted pepper vinaigrette on the side

Appetizers

Appetizer pricing is listed per person and includes heavy duty disposable service-ware and server labor. China upgrades are available for \$2.00 – \$3.00 per person. Standard Beverage Service (pg. 12) may be added for an additional \$2.00 per person. For wedding receptions, an additional 18% service charge is applied to cover extended labor costs.

Hot Appetizers

Crab Cakes (per 2 pcs)	\$7.00
Griddle cooked patties of lump crab and vegetables, topped with Sriracha remoulade	
Brie en Croûte (serves ~ 25 ppl)	\$125.00
Brie wheel topped with apricot preserves, baked in puff pastry, and served with assorted crackers Also includes strawberry slices May - September , or apple compote October – April	
Nacho Bar (GF) (per person)	\$5.00
Chorizo cheese dip, corn salsa, salsa rojo, guacamole, sliced black olives, chopped onions, sliced jalapeños, and tortilla chips	
Bacon Wrapped Pork Tenderloin Bites (GF) (per 2 pcs)	\$4.50
Bite-sized pieces of pork tenderloin wrapped in bacon then skewered, roasted, and topped with raspberry barbecue sauce	
Macaroni & Cheese Bar (per person)	\$4.50
Bacon, diced ham, marinated mushrooms, and fried onion straws	
Antipasto Sliders (per 2 pcs)	\$4.00
Mozzarella, roasted red bell peppers and pepperoncini between two toasted crostini	
Slider Bar (per person)	\$4.00
Select two options from the list below: ◊ BBQ Pulled Chicken – served with BBQ sauce ◊ BBQ Pulled Pork – served with BBQ sauce ◊ BBQ Beef Brisket – served with BBQ sauce ◊ Hamburger Patties – ketchup, mustard, and pickles ◊ Balsamic Marinated Portobello Caps – served with red pepper pesto Add third option: \$2.00 per person Add cheese: \$1.00 per person Add lettuce & tomato: \$.50 per person	
Chicken Tenders (per 2 pcs)	\$3.50
◊ Grilled & Blackened w/ Green Chili Sour Cream (GF) ◊ Grilled Tandori w/ Thai Peanut Sauce ◊ Breaded & Fried w/ your choice of 2 sauces: honey mustard, buffalo, ranch, BBQ, Sriracha remoulade, or basil pesto aioli	
Florentine Stuffed Mushrooms (per 2 pcs)	\$3.25
Button mushrooms stuffed with goat cheese, spinach, and parmesan, baked golden brown	
Italian Sausage Stuffed Mushrooms (per 2 pcs)	\$3.25
Button Mushrooms filled with Italian sausage, spinach, mozzarella cheese and a cream cheese dill blend	
Vegetable Pakora (per 2 pcs)	\$3.25
Fritters of eggplant, cauliflower, and carrot coated in chickpea flower and fried to golden brown	
Chicken Flautas (per 2 pcs)	\$3.00
Shredded chicken, Monterey jack, and cheddar, rolled in a flour tortilla and fried, served with salsa	
BBQ Sliders (per each)	\$3.00
Select one: beef brisket, pulled pork or pulled chicken in tangy barbecue sauce, served with sliced rolls	

Honey Bourbon BBQ Meatballs (per 4 pcs)	\$3.00
Homemade beef meatballs served in honey bourbon barbecue sauce	
Falafel (per 2 pcs)	\$3.00
Ground chickpeas and spices fried golden brown, served with cucumber yogurt sauce	
Parmesan Risotto Croquettes (per 2 pcs)	\$3.00
Parmesan risotto stuffed with smoked gouda, breaded, fried, and served in pomodoro sauce	
Crab Rangoon Dip (per person)	\$2.50
Lump crab meat, cream cheese, scallions, and ginger, served with wonton chips	
Chorizo Cheese Dip (GF) (per person)	\$2.50
Spicy chorizo sausage and green chilies in creamy jack cheese sauce, served with tortilla chips	
Spinach & Artichoke Dip (per person)	\$2.50
A creamy blend of artichokes, spinach, garlic, cream cheese, and mozzarella, served with tortilla chips (GF) <i>Pita chips may be substituted for tortilla chips for an additional \$.25 per person</i>	

Cold Appetizers

Smoked Salmon Platter ((GF) serves 25 – 30)	Market Price
House smoked Atlantic salmon served with capers, cornichon, hardboiled egg, and dill crème fraîche	
Premium Assorted Sausage & Cheese Platter (per person)	\$6.25
A display of balsamic sartori, double Gloucester layered with stilton, garlic cream cheese, Genoa salami, spec, and soppressata, presented with dried apricots, pistachios, premium flatbreads, sliced baguette, and crackers	
Chacuterie Platter (per person)	\$6.25
Medium rare roast beef, pork tenderloin, Genoa salami, prosciutto, and garlic cream cheese, served with sliced baguette and assorted crackers	
Premium Cheese & Cracker Display (per person)	\$6.25
An assortment of cheddar with port wine, white stilton with apricot, balsamic sartori, double Gloucester layered with stilton, dried cranberries, grapes, and marcona almonds	
Beef Shoulder Tender Canapés (per 2 pcs)	\$6.00
Thinly sliced beef shoulder tender and blue cheese mousse on rounds of puff pastry	
Smoked Salmon Canapés (per 2 pcs)	\$5.50
Cold smoked salmon, dill cream cheese, and cucumber on sliced pumpernickel bread	
Assorted Sausage & Cheese Platter (per person)	\$4.25
Genoa salami, pepperoni, prosciutto, Danish blue cheese, smoked Gouda, and garlic cream cheese, served with sliced baguettes and assorted crackers	
Bacon Wrapped Scallops ((GF) per each)	\$4.00
Large scallops wrapped in bacon, skewered with a kalamata olive then roasted	
Blackened Shrimp (GF) (per person)	\$4.00
Cajun spiced and blackened shrimp served with pineapple salsa	
Cheese & Cracker Display (per person)	\$3.75
Sharp cheddar, baby Swiss, smoked Gouda, and dill Havarti with assorted crackers	
Gazpacho Shooter w/ Jumbo Shrimp (per each)	\$3.75
Fresh tomato gazpacho shooter served with a jumbo shrimp for dipping	
Cajun Shrimp Salad (GF) (per each)	\$3.75
Shrimp marinated with onions, tomatoes, corn, red peppers and cilantro	

Roast Beef Platter (per person)	\$3.75
Medium rare roast beef round, sliced and served chilled with horseradish, Dijon mustard, and sliced baguette	
Pork Tenderloin Platter (per person)	\$3.75
Pan seared pork tenderloin, sliced and served chilled with horseradish, Dijon mustard, and sliced baguette	
Grilled Vegetable Platter (GF) (per person)	\$3.50
Broccoli, cauliflower, baby carrots, cucumbers, grape tomatoes, bell peppers, radishes, and seasonal garnishes, served with roasted pepper dip	
Caprese Platter (GF) (per person)	\$3.50
Slices of fresh mozzarella, tomatoes, and basil, drizzled with balsamic vinegar	
Vietnamese Spring Rolls (per 2 pcs)	\$3.50
Julienned strips of carrot, red pepper, cucumber, and Napa cabbage rolled in rice paper, served with Thai peanut sauce and sweet chili sauce	
Add shrimp for an additional \$0.75 per person	
Marinated Antipasto Platter (GF) (per person)	\$3.00
Marinated mozzarella, artichoke hearts and mushrooms with giardiniera, and assorted olives	
Mini Curry Chicken Salad Sandwiches (per each)	\$3.00
Curried chicken with celery, onions, and grapes, served with sliced rolls	
Fresh Vegetable Tray (GF) (per person)	\$3.00
Broccoli, cauliflower, baby carrots, cucumbers, grape tomatoes, bell peppers, radishes, and seasonal garnishes, served with roasted pepper dip	
Add edamame hummus for an additional \$1.00 per person	
Fruit Tray (GF) (per person)	\$3.00
Pineapple, grapes, assorted melons, and seasonal berries, served with honey mango yogurt dip	
Goat Cheese & Cantaloupe Skewers (GF) (per 2 pcs – 1 of each skewer)	\$3.00
A split offering of two types of skewers: prosciutto wrapped whipped goat cheese with parsley, basil, and rosemary and prosciutto wrapped cantaloupe, both drizzled with a white balsamic vinegar reduction	
Goat Cheese and Blueberry Baguette (per 2 pcs)	\$3.00
Creamy goat cheese and blueberry compote served on sliced whole wheat baguette	
Pineapple Shrimp Skewers (GF) (per 2 pcs)	\$3.00
Sautéed Gulf shrimp and pineapple, topped with pineapple chili glaze	
Lemon Garlic Shrimp Skewers (GF) (per 2 pcs)	\$3.00
Large shrimp sautéed in a lemon, garlic, and parsley white wine sauce, speared with a grape tomato	
Crostini Bar (per person)	\$2.50
A sampler of our three popular crostini toppings served with crostini:	
◊ Artichoke Spread	
◊ Double Tomato Bruschetta	
◊ Olive Tapenade	
Hummus Duo (per person)	\$2.25
A split offering of our edamame hummus and red lentil hummus served with pita chips	
Salsa Bar (GF) (per person)	\$2.00
A colorful display of three types of salsa served with tortilla chips:	
◊ Grilled Pineapple Salsa	
◊ Salsa Rojo	
◊ Salsa Verde	

Smoked Turkey Rolls & Ham Rolls (per 2 pcs)	\$1.75
Smoked turkey and ham rolled in flour tortillas with lettuce and roasted pepper & scallion cream cheese	
Red Lentil Hummus (per person)	\$1.75
Red lentils with tahini, olive oil, lemon juice and spices, served with pita chips	
Edamame Hummus (per person)	\$1.75
Edamame puréed with fresh ginger, horseradish, and olive oil, served with pita chips	
Panzanella (per person)	\$1.75
Diced fresh tomatoes, bell peppers, cucumbers, basil, celery, and shredded lettuce, tossed in balsamic vinaigrette with croutons	
Artichoke Spread (per person)	\$1.75
A combination of artichoke hearts, roasted peppers, garlic, and cream cheese, served with crostini	
Double Tomato Bruschetta (per person)	\$1.75
Diced tomatoes, sundried tomatoes, basil, garlic and balsamic vinegar, served with crostini	
Tapenade (per person)	\$1.75
Minced green and kalamata olives, capers, roasted peppers, and garlic with herbs, lemon juice and olive oil, served with crostini	

Appetizer Desserts

Beignets (per 2 pcs)	\$2.00
Fritters dusted with powdered sugar and topped with a dulce de leche drizzle	
Mini Cheesecakes (per each)	\$1.50
Chocolate with White Chocolate Shavings or Vanilla with Raspberry and Blueberry Compote	
Mini Pies (per each)	\$1.50
Key Lime, Coconut Cream, or Chocolate Cream	
Mousse Shooters (GF) (per each)	\$1.50
Dark Chocolate, White Chocolate, Raspberry or a combination of any 2	
Vanilla Cheesecake Mousse Bites with Fruit Compote (per 2 pcs)	\$1.50
Vanilla cheesecake mousse in mini phyllo pastry shells, topped with raspberry and blueberry compote	
Chocolate Cheesecake Mousse Bites with Chocolate Shavings (per 2 pcs)	\$1.50
Chocolate cheesecake mousse in mini phyllo pastry shells, topped with white chocolate shavings	
Assorted Mini Cookies (per 2 pcs)	\$1.50
Snickerdoodle, Chocolate Chip, Oatmeal Cranberry, and Chocolate Chocolate Chip	
Lemon Curd Cups with Whipped Cream (per 2 pcs)	\$1.50
Rich lemon custard topped with whipped cream in a mini phyllo pastry shell	
Chocolate Truffle Torte Cups with Candied Ginger (per 2 pcs)	\$1.50
Dark chocolate Ganache with in a mini phyllo pastry shell garnished wth candied ginger	
Mini Canoli (per each)	\$1.25
A mini cannoli shell filled with sweetened ricotta cheese and chocolate chips, garnished with chocolate chips and pistachio	
Assorted Macarons (per 36 pcs)	\$36.00
Chocolate, Vanilla, Raspberry, Coffee, Pistachio, and Lemon	

Maceli's Desserts

Layer Cakes: \$3.75 per piece

Must be ordered in increments of 15

- Chocolate Pine Nut with Fig & Port Buttercream
*A cocoa cake with pine nuts, layered with fig and port wine
Buttercream and chocolate pine nut buttercream*
- Tiramisu
*Layers of coffee soaked sponge cake and creamy
marscapone cheese topped with cocoa*
- Chocolate Ganache
- Carrot w/ Cream Cheese Icing
- Chocolate w/ Raspberry Filling
- White w/ Lemon Curd Filling

Cheesecakes: \$3.75 per piece

- Blueberry Lemon
- New York w/ Raspberry & Blueberry Compote
- Turtle
- White Chocolate Raspberry
- Chocolate

Mousses (GF): \$3.75 per each

- Chocolate Mousse
- White Chocolate Mousse
- Raspberry Mousse
- Mousse Duo w/ your choice of two from the list below:
 - White Chocolate
 - Dark Chocolate
 - Raspberry

Tortes: \$3.50 per piece

- Flourless Chocolate Torte (GF)
A rich chocolate torte served w/berries & whipped cream
- Ginger Chocolate Truffle Torte
Chocolate Ganache and candied ginger on a shortbread crust

Custards (GF): \$3.50 per each

- Dulce de Leche
Creamy Custard mixed with caramel and sweet cream
- Orange Custard
Orange custard with a hint of lime and cinnamon
- Pot de Crème
Rich chocolate caramel custard

Individual Tarts & Pies: \$3.50 per each

- Fresh Fruit Tart
- Lemon Curd Tart
- Chocolate Cream Pie
- Key Lime Pie
- Coconut Cream Pie

Cobblers & Crisps: \$3.00 per person

*served on dessert station in a chafing dish
Add \$1.50 per person for à la mode*

Choose a Topping:

- Cobbler – Biscuit Style
- Crisp – Streusel Crumb

Choose a Filling:

- Apple Cranberry
- Cherry
- Apple
- Peach

Cookies & Bars: \$1.50 per each

- Brownies
- Chocolate Chip Cookie Bars
- Assorted Cookies: snickerdoodle, chocolate chip, oatmeal cranberry, and chocolate chocolate chip

Standard Beverage Service

Standard Beverage Service includes regular coffee, decaf coffee, cream & sugar, iced tea and iced water. Hot tea may be substituted for iced tea at no additional charge. Lemonade may be added to beverage service for an additional \$0.50 per person. You may also add a gourmet bar upgrade to coffee, lemonade, or iced tea service for an additional \$1.00 per person. For more information on how beverages will be presented, please see China Service Upgrades, page 2.

Standard Beverage Service: Included in entrée and package pricing only, for appetizer only events, add \$2.00 per person

Add Lemonade: \$0.50 per person

Gourmet Coffee Bar Upgrade: \$1.00 per person

Includes a variety of flavored syrups: Caramel, French Vanilla, Irish Cream, Hazelnut, and Sugar Free Almond Roca

Gourmet Tea/Lemonade Bar Upgrade: \$1.00 per person

Includes a variety of flavored syrups: Passion Fruit, Pomegranate, Peach, Strawberry, and Sugar Free Raspberry

Infused Water Selections:

Infused waters are available in 3 gallon batches (about 24 servings)

Spa Water: Price \$15

cucumber, lemon, mint & rosemary

Strawberry Mint: \$30

Blackberry & Lime Mojito: \$25

Cherry Limeade: \$25

Cucumber Mint: \$10

Break Service

Break services require a minimum of 25 people and include unlimited regular coffee, decaf coffee, cream & sugar, iced tea, iced water and assorted sodas. For events with fewer than 25, an additional labor charge may apply.

Disposable-Ware Service: \$3.75

China Service: \$4.50

Break Service Additions

1.5L Coffee Pump Pot w/ condiments: \$20.00 each

Orange Juice: \$1.50 per person

Bottled Water: \$1.50 per person

Bottled Juice: \$1.50 per person

Quiche: \$2.50 per person

Seasonal Fruit Tray w/ Dip: \$3.00 per person

Vegetable Tray w/ Dip: \$2.75 per person

Cookies, Brownies or Dessert Bars: \$1.50 per person

Breakfast Bread Selections: \$2.50 per person

Cinnamon Coffee Cake

Pear Almond Coffee Cake

Blueberry Buckle

Assorted Scones

Assorted Sliced Breads: Zucchini, Banana, Pumpkin

Assorted Einstein Bros® Bagels w/ Cream Cheese

Munchers Bakery Cinnamon Rolls

Munchers Baker Sticky Buns

Snacks: \$1.00 per person, per selection

Chex Mix

Pretzels

Gold Fish Crackers

\$1.50 per person, per selection

Fruit & Nut Trail Mix

Sweet & Salty Trail Mix

Mixed Nuts

Breakfast, Lunch & Dinner Packages

Package pricing is listed per person and includes Standard Buffet Service w/ China, Standard Beverage Service (pg. 12), and server labor. Clients may choose to opt out of china service for a \$2.00 per person credit. Service level upgrades are available (page 2). For wedding receptions, an additional 18% service charge is applied to cover extended labor costs.

Breakfast Packages

Full Breakfast Buffet \$18.75

Choice of 1: scrambled eggs, quiche, or frittata

Choice of 1: hash brown casserole, hash browns, or breakfast potatoes

Choice of 1: French toast, pancakes, biscuits & gravy, or a breakfast bread option from pg. 12

Served with bacon & sausage, fruit salad, ketchup, tabasco, and salt & pepper

Groups of 50 or more may select a 50/50 split of 2 breakfast bread options

Continental Breakfast Buffet \$14.75

Choice of breakfast bread option from pg. 12, fruit salad, granola, vanilla yogurt, and strawberry yogurt

Groups of 50 or more may select a 50/50 split of 2 breakfast bread options

Breakfast Burrito Buffet \$13.75

Burrito option 1: sausage, eggs, Monterey jack & cheddar blend, peppers, and onions

Burrito option 2: mushrooms, eggs, Monterey jack & cheddar blend, peppers, and onions

Served with breakfast potatoes, fruit salad, sour cream, and salsa

Groups of 50 or more may select a 50/50 split of both burrito options

Add bacon for \$1.00 per person

Taco Packages

Deluxe Taco Bar \$22.75

Choice of: pork carnitas or grilled chipotle chicken, served with black beans, rice, avocado dip, sour cream, shredded lettuce, tomatoes, onions, cheese, salsa, soft flour tortillas and tortilla chips

Substitute Carne Asada as meat selection for \$2.00 per person

Add guacamole for \$2.50 per person

Taco Bar \$19.75

Seasoned ground beef, black beans, rice, shredded lettuce, tomatoes, onions, sour cream, cheese, salsa, served with soft flour and tortilla chips

Pasta Packages

Deluxe Pasta Bar \$22.00

Choice of: garden rotini or linguine, served with grilled Italian sausage, fried eggplant, Italian meat sauce pesto cream sauce, Italian salad and garlic breadsticks

***Italian Buffet** \$21.75

Choice of 1: chicken parmesan, eggplant parmesan, meat lasagna, or vegetarian lasagna

Choice of 1: gnocchi mushroom ragout, pasta fresca w/ chicken, or pesto marinara with Italian sausage

Served with Caesar salad and garlic breadsticks

Pasta Bar \$19.50

Choice of: linguine or penne, served with chicken tenders, Italian meatballs, alfredo, marinara, Caesar salad and garlic breadsticks

Red Thai Curry Buffet (GF)	\$19.75
Julienne mix of snow peas, carrots, red onions, zucchini, and yellow squash, grilled chicken strips, basmati rice, and a fragrant sauce of red curry paste and coconut milk	
Add Shrimp for \$3.50 per person	
Gyro Bar	\$15.75
Includes: gyro meat, lettuce, tomato, red onion, tzatziki sauce, black olives, tabouli salad, and pita bread	
Chili Bar	\$15.75
Choice of 2 types of chili: white bean chicken (GF), traditional beef (GF), or vegetarian 3 bean (GF)	
Served with onions, shredded cheddar cheese, sour cream, tortilla strips, garden salad and rolls	
Deli Buffet	\$14.75
Includes: turkey, ham and roast beef, cheddar and Swiss cheese, WheatFields sourdough and whole grain bread, lettuce, tomato, onion, mayonnaise and mustard, served with potato chips and pickle spears	
Macaroni & Cheese Bar	\$14.75
Includes: bacon pieces, diced ham, marinated mushrooms, and fried onion straws, served with garden salad	
Soup & Salad Buffet	\$14.75
Choice of 1 salad (for 100%): See "Salad Selections" pg. 6	
Choice of 2 soups (each for 60%): Beef Vegetable, Broccoli Cheddar (GF), Tortilla, Poblano Corn Chowder, Roasted Butternut Squash w/ Italian Sausage (GF), Thai Chicken Noodle (GF), Tomato Basil Bisque, or Baked Potato (GF), served with rolls	
Turkey Bake	\$14.75
Turkey, carrots, peas, green beans, and onions in turkey gravy, topped with sage dressing, served with garden salad and rolls	
Shepherd's Pie	\$14.75
Ground beef, mushrooms, peas, carrots, and onions in brown gravy, topped with mashed potatoes and cheddar, served with garden salad and rolls	
Entrée Salads	\$13.75
Choice of 1 salad from pg. 6, served with rolls	
Add Grilled Chicken Strips for \$2.00 per person	
Add Beef Tips for \$4.00 per person	
Add Jumbo Shrimp for \$4.50 per person	
Add Salmon for \$5.00 per person	

Casual Dining Package

One Entrée with Two Sides..... \$18.75

Two Entrées with Two Sides..... \$21.75

Can be served buffet style or family style, both packages include your choice of rolls or buns

Pork Entrées:

Baked Ham (GF): Sliced smoked ham in pineapple juice

***Pulled BBQ Pork (GF):** Slow cooked shredded pork shoulder in tangy barbecue sauce

Pulled Apple Bourbon Pork: pork butt slow roasted with a savory mixture of green apples, onions, bourbon, and thyme

Beef Entrées:

***Herb & Garlic Beef (GF):** Slow cooked beef chuck in a garlic marinade

Roast Beef: Thinly sliced inside round in jus, served with brown gravy on the side

BBQ Beef Brisket (GF): Shredded slow cooked brisket in tangy barbecue sauce

Spaghetti & Meatballs: Spaghetti served with homemade beef meatballs in marinara sauce

Poultry Entrées:

Roasted Turkey: Pulled roasted turkey served in broth with turkey gravy on the side

Pulled BBQ Chicken (GF): Shredded roasted chicken in tangy barbecue sauce

***Herbed Baked Chicken (GF):** Bone-in chicken marinated with olive oil and herbs

***Chicken in Red Wine Sauce:** Baked bone-in chicken with vegetables and bacon, served in a red wine sauce

***Chicken Etouffee:** Bone-in chicken simmered in a sauce of tomatoes, peppers, onions and celery, served with rice as one side

***Chicken Penne Pesto:** Penne pasta in basil pesto cream sauce with grilled chicken strips

Chicken Enchiladas: Shredded chicken, Monterey jack & cheddar blend, and sautéed onions in a corn tortilla, topped with enchilada sauce, served with Spanish rice as one side

Vegetarian Entrées:

Penne Pasta Primavera: Penne pasta and vegetables tossed in Alfredo sauce

***Lasagna:** Layers of pasta, tomato sauce, vegetables, and béchamel sauce topped with mozzarella

Baked Penne: Penne, mozzarella, ricotta, tomato sauce, spinach, and your choice of ground beef or spinach

Eggplant Parmesan: Slices of eggplant breaded and fried, topped with marinara sauce and mozzarella cheese

Side Selections:

Add an additional side for \$2.50 per person

Buttered Corn (GF)

Roasted Baby Carrots (GF)

Green Beans (GF)

Seasonal Vegetable Medley (GF)

Mashed Potatoes (GF)

Au Gratin Potatoes (GF)

Macaroni & Cheese

Rice Pilaf (GF)

Garden Salad

Caesar Salad

Potato Salad (GF)

Mediterranean Pasta Salad

Coleslaw (GF)