



## Desserts

- ASSORTED COOKIES** ..... \$6 per dozen
- BROWNIES** ..... \$1.25 each
- LEMON SQUARES** ..... \$1.25 each
- CHOCOLATE MOUSSE** in crispy dessert cup ..... \$4 each



## Beverages

- BOTTLED WATER** ..... \$1 each
- ICED TEA OR LEMONADE** ..... \$6 per gallon
- COFFEE** ..... \$12 per pot  
*Serves 40 cups and includes cream and sugar.*
- ORANGE & APPLE JUICE** ..... \$5 per pitcher

# ProStart

## Culinary Arts & Catering Services

500 S. Wolcott \* 234-9612

Cater your meeting or use the dining/conference room, which has wireless and accommodates 30 people.

Instructor/Head Chef Calvin Colling  
Assistant Kathy McCall



# Breakfast



**BREAKFAST BURRITO** ..... \$3 each  
Eggs, potatoes, cheese, salsa and choice of bacon or chorizo sausage wrapped in a warm tortilla shell.

**YOGURT PARFAIT** ..... \$2 per person  
Layers of granola, yogurt and fruit compote.

**SOUR CREAM COFFEE CAKE** (16-piece minimum) ..... \$14.50

**FRESH-CUT FRUIT BOWL** (seasonal) ..... \$1.50 per person

**FRESH-BAKED MUFFINS** ..... \$1.25 each  
Choose from pumpkin, chocolate chip, blueberry or raspberry.  
Served with cinnamon honey butter.



# Lunch & Dinner

**SOUP, SALAD & BREAD** ..... \$5.50 per person  
Choose from potato, broccoli cheddar, pepper cheese, beef vegetable or corn and chicken chowder soup, served with tossed green salad and fresh-baked dinner rolls. Includes choice of two dressings: ranch, honey Dijon, Balsamic vinaigrette and bleu cheese vinaigrette.

**WRAPS & SUBS** ..... \$6.25 each

- \* Roast beef, creamy Boursin cheese, lettuce, tomato, red onion
- \* Roast beef, cheddar cheese, horseradish sauce, lettuce, tomato, red onion
- \* Honey-smoked ham, Swiss cheese, honey mustard, lettuce, tomato
- \* Honey-smoked ham, cheddar cheese, spicy chipotle mayonnaise, lettuce, tomato
- \* Turkey, smoked Gouda cheese, honey mustard, lettuce, tomato, red onion
- \* Turkey, applewood smoked bacon, lettuce, tomato, mayonnaise
- \* BLT-applewood smoked bacon, lettuce, tomato, mayonnaise
- \* Lime-marinated chicken breast chipotle cream cheese, lettuce, tomato, red onion, cilantro (wrap only)
- \* Curried chicken salad with golden raisins, cashews, lettuce, apples, curried mayonnaise
- \* Chicken salad with red grapes, walnuts, lettuce, tomato

Choose from two of the available sides: potato salad, pasta salad, tossed green salad, specialty house salad (add \$.50 per person) and assorted potato chips.



# Lunch & Dinner

**PASTAS** ..... \$7.50 per person  
(Price includes green salad, two salad dressings and fresh-baked rolls.)

- \* **Chicken dijon:** Sauteed chicken breasts served over fettuccine and topped with prosciutto ham and sauteed mushrooms in a creamy Dijon mustard sauce.
- \* **Chicken penne pasta:** Marinated sliced chicken breast, roasted red peppers, Roma tomatoes, caramelized red onions and fresh basil tossed in a light cream sauce. Finished with Parmesan cheese.
- \* **Manicotti:** Delicate crêpes filled with a ricotta and three-cheese mixture. Topped with tomato sauce and melted mozzarella cheese.
- \* **Lasagna:** Layers of fresh pasta, Italian sausage, tomato sauce and three cheeses baked to perfection. (Minimum of nine people.)

Choose from two of the available sides: potato salad, pasta salad, tossed green salad, specialty house salad (add \$.50 per person) and assorted potato chips.



**PULLED PORK SANDWICHES** ..... \$7 per person  
Seasoned and slow-roasted pork served with tangy barbecue sauce, fresh-cut coleslaw and sweet potato chips.

**TACO BAR** ..... \$7.25 per person  
Choice of shredded chicken, fish or marinated sliced steak (add \$.75). Served with black beans, cilantro lime rice, corn tortilla chips and three salsas.