



SAHM'S CATERING CO.

CATERING MENU



sahmscateringcompany.com



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[@sahmscatering](https://www.facebook.com/sahmscatering)



[@sahmscatering](https://www.instagram.com/sahmscatering)

GETTING STARTED

MENUS

Sahm's provides complete food and beverage service for a variety of events. The following menus are offered for your convenience and can be customized to meet your specific needs. Do you have something in mind that is not on our menu? We can arrange a custom menu to fit your needs! We have catered over 100,000 events since 1986, and we have the culinary experience to make your special menu just that – special.

All pricing includes serving utensils, metal chafing dishes, styrofoam tableware, and buffet linen tablecloths upon request.

FACILITIES

Sahm's is a preferred and recommended vendor at several venues in and around the extended metro area of Indianapolis. We do travel up to 75 miles, but full menu availability is subject to chef and coordinators' discretions. Ask your coordinator or look at sahmscateringcompany.com for a list of approved venues.

MINIMUMS

A food and beverage minimum is the total cost, of any food or beverages prior to any tax, labor fee or gratuity being added. Labor, tables, linens, etc. are not included.

- Delivery under 30 miles: \$125 food and beverage minimum
- Delivery over 30 miles: \$500 food and beverage minimum
- Additional minimums may apply when adding on bar services

BOOKING & DEPOSITS

In order to confirm your event, a signed contract is required. A credit card on file will also be due at signing. If your event is for 75+ guests, a 25% deposit will be required at signing.

FINAL COUNTS & PAYMENTS

- For bookings less than 75 guests, all final details will be due 3 business days in advance. Final payment is due 1 business day prior to your event.
- For bookings of 75 guests or more, all final details are due 10 business days in advance and final counts are due 5 business days in advance. Final payment is due 5 business days prior to your event.

GRATUITY

For bookings that are client pick ups, drop off only and delivery with pick up, gratuity is fully at the client's discretion and not automatically applied. For full service events (stay & maintains) a 10% gratuity will be automatically applied. Gratuity is split between the caterers and kitchen staff. If the client would like to add a gratuity, or additional gratuity, please tell your coordinator.

DELIVERY FEES

Delivery fees are based upon mileage and time of the delivery/pick up. This fee covers gas, insurance and maintenance of the delivery vehicles. This fee does not go back to staff.

LABOR FEE:

A 22% labor fee will be applied to all full service events. The fee covers the cost of staff labor for your event. This is not a gratuity and does not go back to staff.

CANCELLATION POLICY:

- For bookings less than 75 guests, you will be charged the full amount of your current contract if you do not cancel at least 3 business days in advance.
- For bookings of 75 guests or more, you will be charged the full amount of your current contract if you do not cancel at least 7 business days in advance.

BILLING

All charges will be based upon the guaranteed count provided by client. Acceptable forms of payment include ACH, cash and personal or business checks. Visa, MasterCard, Discover and American Express are also accepted. Sahm's gift cards will not be accepted for catering events. Checks are to be mailed to 11530 Fishers Drive, Fishers, Indiana, 46038.

TAX EXEMPTION

Clients and/or organizations that are tax exempt are required by law to provide Sahm's with a tax exempt certificate when the final payment is due. If the exempt certificate is provided to Sahm's after final payment is made, Sahm's may not be able to remove taxes.

DIETARY ACCOMMODATION

We are always happy to accommodate any dietary restrictions your guests may have; however, we are not a nut, gluten, dairy, soy or shellfish free facility and cannot guarantee there will not be cross-contamination.

ITEMIZED COSTS

DELIVERY & CATERING FEES

Delivery Fee	Determined by mileage and time
Pick Up Fee	Determined by mileage and time
Catering Fee	22% service fee for full service events

ITEM FEES

Plated Meal	\$8.00 / guest
Passed Hors d'oeuvres	\$3.50 / guest
Entree China (Entree Plate, Salad Plate, Metal Flatware)	\$6.00 / guest
Hors d'oeuvres China	\$2.50 / guest
Dessert China	\$2.00 / guest
Water Goblets	\$1.50 / guest
Beverage Glassware	\$2.00 / guest
Bar Glassware	\$8.00 / guest
China Coffee Cup & Saucer	\$2.50 / guest
Entree Scrollware (Entree Plate, Salad Plate, Scrollware Utensils)	\$3.00 / guest
Hors d'oeuvres Scrollware	\$2.50 / guest
Dessert Scrollware	\$1.50 / guest
Beverage Scrollware	\$0.75 / guest
Poly Napkins	\$1.50 / napkin
Crushed Shimmer Napkins	\$2.00 / napkin
52"x114" Linens or 85"x85" Linens	\$8.00 / linen
120", 132", or 90"x156" Linens	\$24.00 / linen
6 ft Banquet Tables	\$12.00 / table
5 ft Round Tables	\$16.00 / table
Cake Cutting with Scrollware	\$2.50 / guest
Cake Cutting with China	\$3.00 / guest
Disposable Chafing Dishes with Sterno	\$8.00 / chaffing dish

BREAKFAST

CONTINENTAL BUFFET 5 Guest Minimum

Includes

- Our Famous Sour Cream Coffee Cake
- Fresh Seasonal Fruit Tray
- Bagels
- Butter, Cream Cheese, Preserves
- Assorted Bottled Fruit Juice

Pricing Per Guest

1-15 Guests	\$14.99
16-50 Guests	\$11.99
51-100 Guests	\$10.99
101-400 Guests	\$9.99

CONTINENTAL EXECUTIVE BUFFET 10 Guest Minimum

Includes

- Quiche or Egg Casserole
- Our Famous Sour Cream Coffee Cake
- Fresh Seasonal Fruit Tray
- Bagels
- Butter, Cream Cheese, Preserves
- Assorted Yogurt
- Assorted Bottled Fruit Juice

Pricing Per Guest

10-15 Guests	\$16.99
16-50 Guests	\$14.99
51-100 Guests	\$13.99
101-400 Guests	\$12.99

BRUNCH BUFFET 10 Guest Minimum

Includes

- Quiche or Egg Casserole
- Our Famous Sour Cream Coffee Cake
- Bacon or Sausage
- Breakfast Potatoes
- Fresh Seasonal Fruit Tray
- Bagels
- Butter, Cream Cheese, Preserves
- Assorted Bottled Fruit Juice

Pricing Per Guest

10-15 Guests	\$19.99
16-50 Guests	\$17.99
51-100 Guests	\$16.99
101-400 Guests	\$15.99
Add Gravy	\$1.49 / guest

YOGURT BAR 5 Guest Minimum

Includes

- Vanilla Yogurt
- Strawberries
- Blueberries
- Granola

Pricing Per Guest

1-15 Guests	\$8.99
16-50 Guests	\$7.99
51-100 Guests	\$6.99
101-400 Guests	\$5.99

INDIVIDUALLY PACKAGED BREAKFAST 5 Guest Minimum

Includes

- Slice of Quiche
- Breakfast Potatoes
- Bacon
- Fresh Fruit Cup
- Slice of Sour Cream Coffee Cake

Pricing Per Guest

Per Guest	\$14.99
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EGG OPTIONS

- | | | |
|-----------------|----------------------|------------------------|
| • Four Cheese | • Spinach Artichoke | • Sausage & Mozzarella |
| • Ham & Swiss | • Lorraine | • Turkey Broccoli |
| • Veggie | • The Club | • Florentine |
| • Country King | • Broccoli & Cheddar | • Four Cheese & Tomato |
| • Mexican Style | | |

QUICHE OPTIONS

- | | | |
|---------------------|------------------------|-------------------------|
| • Four Cheese | • Lorraine | • Florentine |
| • Ham & Swiss | • The Club | • Herb Cheese & Sausage |
| • Veggie | • Broccoli & Cheddar | • Four Cheese & Tomato |
| • Country King | • Sausage & Mozzarella | • Mexican Style |
| • Spinach Artichoke | • Turkey Broccoli | |

LUNCH | BOXED

SANDWICH GROUP A

Includes

- One Cold Side
- Potato Chips or Pretzels
- Sour Cream Coffee Cake or Cookie
- Plastic Ware
- Sandwich on freshly baked white or wheat bread

Ham	Tuna Salad
Turkey	Egg Salad
Roast Beef	Garden Veggie Club
Chicken Salad	

Pricing Per Guest

1-15 Guests	\$13.99
16-50 Guests	\$12.99
51-100 Guests	\$11.99
101-400 Guests	\$10.99
Gluten Free Bread	\$1.00

SANDWICH GROUP B

Includes

- One Cold Side
- Potato Chips or Pretzels
- Sour Cream Coffee Cake or Cookie
- Plastic Ware
- Sandwich on freshly baked bread

Turkey, Ham or Roast Beef on Croissant
 Egg, Tuna or Chicken Salad on Croissant
 Club Sandwich on White or Wheat
 Hero Sub on French Roll
 Garden Veggie Club on Croissant

Pricing Per Guest

1-15 Guests	\$14.99
16-50 Guests	\$13.99
51-100 Guests	\$12.99
101-400 Guests	\$11.99
Gluten Free Bread	\$1.00

COLD SIDE OPTIONS

- | | | |
|------------------------|------------------|--------------------------------|
| • Fresh Fruit Salad | • Cottage Cheese | • Baby Carrots with Ranch |
| • Redskin Potato Salad | • Whole Apple | • Pasta Salad with Ranch |
| • Seedless Grapes | • Sahm's Slaw | • Pasta Salad with Vinaigrette |
| | | • Celery Sticks with Hummus |

LUNCH | BOXED

SALAD BOX LUNCH

Includes

- Choice of Salad
- Sour Cream Coffee Cake or Cookie
- Plastic Ware

Pricing Per Guest

1-15 Guests	\$14.99
16-50 Guests	\$13.99
51-100 Guests	\$12.99
101-400 Guests	\$11.99

WRAP BOX LUNCH

Includes

- Choice of Wrap
- One Cold Side
- Potato Chips or Pretzels
- Sour Cream Coffee Cake or Cookie
- Plastic Ware

Pricing Per Guest

1-15 Guests	\$14.99
16-50 Guests	\$13.99
51-100 Guests	\$12.99
101-400 Guests	\$11.99

Veggie Chopped Salad

Diced artichokes, avocado, carrots, green beans, celery, red onions, corn and Roma tomatoes served over mixed greens with Feta Vinaigrette Dressing

Big Chop Salad

Diced turkey breast, baked ham, bacon, broccoli, cauliflower, Roma tomatoes, hardboiled eggs, scallions, shredded cheddar and mozzarella cheese served with Ranch or French Dressing

Southwest Chicken Salad

Grilled southwest chicken, black olives, scallions, Roma tomatoes and tortilla straws served with Salsa Ranch Dressing

Chicken Caesar Salad

Fresh Romaine lettuce, parmesan cheese, homemade croutons and grilled chicken breast served with our homemade Caesar Dressing

Chicken Cranberry Poppyseed Salad

Diced chicken breast, dried cranberries, cucumbers, roasted walnuts and crumbled feta cheese served over mixed lettuce with our Cranberry Poppyseed Dressing

Chicken Mediterranean Salad

Grilled chicken breast strips, diced Roma tomatoes, black olives, red onions, cucumbers, crumbled feta, bell peppers and almonds served over mixed lettuce with Feta Vinaigrette Dressing

Black and Bleu Chop

Chopped blackened chicken breast, bleu cheese crumbles, Roma tomatoes, cucumbers, scallions and bacon served over mixed lettuce with Bleu Cheese Dressing

California Wrap

Tomato basil wrap filled with sliced turkey breast, Roma tomatoes, cucumbers, shredded mixed lettuce, herb cream cheese and shredded mozzarella

Chicken Caesar Wrap

Herb garlic wrap filled with grilled chicken breast, Roma tomatoes, herb cream cheese and romaine lettuce tossed in our Caesar dressing

Horsey Club Wrap

Honey Wheat wrap filled with sliced roast beef, cooked medium rare, shredded mixed lettuce, Roma tomatoes, shredded cheese, herb cream cheese and horseradish sauce

Southwestern Chicken Wrap

Tomato basil wrap filled with sliced southwestern chicken breast, salsa ranch, herb cream cheese, shredded mixed lettuce, shredded cheese, black olives and cucumbers

Vegan Veggie Wrap

Honey Wheat wrap filled with lettuce, cucumbers, tomatoes, alfalfa sprouts, peppers, carrots, avocado and hummus

BLT Wrap

Tomato basil wrap filled with strips of bacon, lettuce, tomatoes and herb cream cheese

Club Wrap

Sliced turkey breast, sliced ham, diced bacon, lettuce, tomato, shredded cheddar and mozzarella, ranch and herb cream cheese on a whole wheat wrap

LUNCH | BUFFETS

DELI BUFFET 5 Guest Minimum

Includes

- Sliced Turkey Breast, Baked Ham and Roast Beef
- Sliced Swiss, Muenster and American Cheeses
- Sliced Tomatoes and Iceberg Lettuce
- Mustard, Mayonnaise and Pickles
- Homemade White and Wheat Bread
- Choice of Potato Chips or Pretzels
- Choice of Two Sahm's Salads
- Choice of Dessert

Pricing Per Guest

5-15 Guests	\$15.99
16-50 Guests	\$14.79
51-100 Guests	\$13.99
101-400 Guests	\$13.49
Add Tuna Salad	\$2.50
Add Chicken Salad	\$2.50
Add Egg Salad	\$2.00
Add Croissant	\$1.00

WRAP BUFFET 5 Guest Minimum

Includes

- Choice of Three Wraps
(See Wrap Box Lunch for Menu Options)
- Choice of Potato Chips or Pretzels
- Choice of Two Sahm's Salads
- Choice of Dessert

Pricing Per Guest

5-15 Guests	\$16.99
16-50 Guests	\$15.79
51-100 Guests	\$14.99
101-400 Guests	\$14.49

BAKED POTATO BAR 10 Guest Minimum

Includes

- Baked Potatoes
- Butter
- Sour Cream
- Scallions
- Shredded Cheese
- Cheese Sauce
- Bacon
- Chili
- Broccoli
- Choice of Sahm's Salad
- Choice of Dessert

Pricing Per Guest

10-15 Guests	\$16.99
16-50 Guests	\$15.99
51-100 Guests	\$14.99
101-400 Guests	\$13.99

LUNCH | BUFFETS

PASTA OR SOUP, SALAD & BREAD 10 Guest Minimum

Includes	Pricing Per Guest	
• Choice of Sahm's Salad	10-15 Guests	\$15.99
• Choice of One Homemade Bread:	16-50 Guests	\$13.99
Rolls	51-100 Guests	\$12.99
Garlic Bread	101-400 Guests	\$11.99
Breadsticks		
• Choice of One Pasta -or- One Soup:		
Spaghetti with Meat Sauce		
Fettuccini Alfredo		
Penne with Tomato Basil Sauce		

SOUP OPTIONS Add to any buffet for \$4.00 / guest

- Alaskan Clam Chowder
- Sahm's Chili
- Chicken Artichoke
- Chicken Tortilla
- Tomato Basil
- Broccoli Cheddar
- Potato Bacon
- Spinach Mushroom
- Beef Noodle
- Chicken Velvet
- Chicken Noodle
- Vegetable
- Tomato Florentine
- White Chicken Chili
- & Many More!

For groups less than 10 guests, client may pick between Sahm's Chili or Alaskan Clam Chowder.

May only pick 1 soup selection per 20 guests.

SALAD OPTIONS

- Traditional Tossed Salad
- Caesar Salad
- Southwestern Salad
- Cranberry Poppyseed Salad
- Spring Mix Bruschetta
- Strawberry & Spinach (+\$2.00)
- Greek Salad
- Layered Salad
- Fresh Fruit Salad
- Redskin Potato Salad
- Rockstone Salad (+\$2.00)
- Pasta salad with Ranch
- Pasta Salad with Vinaigrette
- Sahm's Slaw
- Cottage Cheese and Tomatoes
- Veggie Chop Salad (+\$2.00)

LUNCH & DINNER | BUFFETS

Minimum of 10 Guests

All buffets include your choice of any three Sahm's sides and fresh baked rolls and butter.

Add an additional side for \$3.00 per guest

GROUP A

- Meatloaf
- Fettuccini Alfredo (add Chicken \$2)
- Oven Roasted Chicken (bone in)
- Vegetable Lo Mein
- Herb Crusted Pork Loin
- Smoked Pulled Pork
- Fried Chicken
- Lasagna (with meat or vegetarian)
- Homemade Chicken & Noodles
- Pot Roast
- Herb Crusted Tilapia
- Baked Penne (with meat or vegetarian)

Pricing Per Guest

One Entree

10-15 Guests	\$18.99
16-50 Guests	\$16.99
51-100 Guests	\$14.99
101-400 Guests	\$13.99

Two Entrees

10-15 Guests	\$21.49
16-50 Guests	\$19.49
51-100 Guests	\$17.49
101-400 Guests	\$16.49

GROUP B

- Chicken Parmesan
- Vegetarian Stuffed Bell Pepper
- Vegetarian Ratatouille Penne
- Asiago & Parmesan Crusted Cod
- Chicken Bacon Ranch Bake
- Sliced Smoked Brisket
- Smoked Boneless Chicken Thighs
- Chicken Marsala
- Chicken Piccata
- Roast Sirloin with Mushroom Bordelaise
- Pork Chop with Herb Mushrooms
- Balsamic Chicken
- Pesto Tortellini (add grilled chicken \$2)
- Chicken & Sausage A La Vodka Pasta

Pricing Per Guest

One Entree

10-15 Guests	\$20.99
16-50 Guests	\$18.99
51-100 Guests	\$16.99
101-400 Guests	\$15.99

Two Entrees

10-15 Guests	\$23.99
16-50 Guests	\$21.99
51-100 Guests	\$19.99
101-400 Guests	\$18.99

LUNCH & DINNER | BUFFETS

Minimum of 10 Guests

All buffets include your choice of any three Sahm's sides and fresh baked rolls and butter.

Add an additional side for \$3.00 per guest

GROUP C

- Sliced Prime Rib
- Fresh Atlantic Salmon
- Tropical Mahi Mahi
- Pork Tenderloin with Shallot Bordelaise
- Vegetarian Stuffed Portobello Mushroom
- Beef Tenderloin with Chimichurri Sauce
- Asiago & Tomato Stuffed Chicken
- Prosciutto Wrapped Chicken

Pricing Per Guest

One Entree

10-15 Guests	\$22.99
16-50 Guests	\$20.99
51-100 Guests	\$18.99
101-400 Guests	\$17.99

Two Entrees

10-15 Guests	\$26.99
16-50 Guests	\$24.49
51-100 Guests	\$22.49
101-400 Guests	\$21.49

INTERNATIONAL DINNER | BUFFETS

Minimum of 10 Guests

SOUTHWESTERN

Fajita Bar with steak, chicken, sautéed peppers and onions, refried beans, shredded cheese, sour cream, guacamole, black bean corn relish, homemade salsa, shredded lettuce, diced tomatoes, pico de gallo, Spanish rice, soft flour and corn tortillas, tortilla chips and white queso. A fiesta salad, fruit salad and cornbread are also included.

Pricing Per Guest

10-15 Guests	\$20.99
16-50 Guests	\$19.99
51-100 Guests	\$18.99
101-400 Guests	\$17.99

ITALIAN

Includes

- Manicotti stuffed with ricotta cheese and topped with marinara sauce
- Grilled chicken topped with fresh vegetables and sautéed in a pesto cream sauce
- Penne pasta tossed in basil tomato sauce
- Caesar Salad
- Steamed Green Beans
- Garlic Bread

Pricing Per Guest

10-15 Guests	\$19.99
16-50 Guests	\$18.99
51-100 Guests	\$17.99
101-400 Guests	\$16.99

BARBEQUE

- Oven Roasted Chicken with Carolina Mustard and House BBQ Sauce
 - BBQ Pulled Pork – smoked pulled pork simmered in our homemade BBQ sauce
 - Macaroni & Cheese
 - Traditional Tossed Salad
 - Green Bean Casserole
 - Fried Biscuits with Apple Butter
- ADD BRISKET - \$4 PER GUEST
 SUBSTITUTE BRISKET FOR PULLED PORK - \$2 PER GUEST

Pricing Per Guest

10-15 Guests	\$19.99
16-50 Guests	\$18.99
51-100 Guests	\$17.99
101-400 Guests	\$16.99

PICNIC | GRILLING



PICNIC BUFFET WITH ONE ENTREE

10 Guest Minimum

Includes

- Choice of Three Sides
- Choice of One Picnic Entree

Pricing Per Guest

10-15 Guests	\$17.99
16-50 Guests	\$16.49
51-100 Guests	\$14.99
101-400 Guests	\$13.99

PICNIC BUFFET WITH TWO ENTREES

10 Guest Minimum

Includes

- Choice of Three Sides
- Choice of Two Picnic Entrees

Pricing Per Guest

10-15 Guests	\$20.49
16-50 Guests	\$18.49
51-100 Guests	\$17.49
101-400 Guests	\$15.49

PICNIC ENTREE OPTIONS

- Hamburgers
- Cheeseburgers
- Hot Dogs
- Bratwursts
- Hoosier Hot Links
- Plain Chicken Breast
- Teriyaki Chicken Breast
- BBQ Chicken Breast
- BBQ Pulled Pork

ONSITE GRILLING

Onsite grilling is available for groups of 75 guests or more.

\$275 grill fee per grill will be applied in addition to the 22% labor fee

One grill will be used for every 300 guests

SAHM'S SIDES

SALADS

- Traditional Tossed Salad
- Caesar Salad
- Southwestern Salad
- Cranberry Poppyseed Salad
- Spring Mix Bruschetta
- Strawberry & Spinach (+\$2.00)
- Greek Salad
- Layered Salad
- Fresh Fruit Salad
- Redskin Potato Salad
- Rockstone Salad (+\$2.00)
- Pasta salad with Ranch
- Pasta Salad with Vinaigrette
- Sahm's Slaw
- Cottage Cheese and Tomatoes
- Veggie Chop Salad (+\$2.00)

STARCHES

- Homemade Mashed Potatoes
ADD Gravy (+\$0.99)
- Baked Potato W/ Butter & Sour Cream
- Penne Alfredo
- Macaroni & Cheese
- Campfire Baked Beans
- Rice Pilaf
- Roasted Sweet Potatoes
- Twice Baked Potato Casserole
- Roasted Redskin Potatoes
- Black Beans & Rice
- Wild Rice Pilaf

VEGETABLES

- Steamed Green Beans
- Green Bean Casserole
- Two-Tone Squash
- Home-Style Green Beans
- Buttered Baby Carrots
- California Medley
- Steamed Green Bean Almondine
- Sautéed Peas & Corn
- Hot Honey Brussels Sprouts

SOUP OPTIONS Add to any buffet for \$4.00 / guest

- Alaskan Clam Chowder
- Sahm's Chili
- Chicken Artichoke
- Chicken Tortilla
- Tomato Basil
- Broccoli Cheddar
- Potato Bacon
- Spinach Mushroom
- Beef Noodle
- Chicken Velvet
- Chicken Noodle
- Vegetable
- Tomato Florentine
- White Chicken Chili
- & Many More!

For groups less than 10 guests, client may pick between Sahm's Chili or Alaskan Clam Chowder.

May only pick 1 soup selection per 20 guests.

HORS D'OEUVRES



PACKAGE A 10 Guest Minimum

Includes

- Choice of two hot items from Group A
- Choice of three cold items from Group A

Pricing Per Guest

10-15 Guests	\$19.99
16-50 Guests	\$17.99
51-100 Guests	\$16.99
101-400 Guests	\$15.99

PACKAGE B 10 Guest Minimum

Includes

- Choice of two hot items from Group A or B
- Choice of three cold items from Group A or B

Pricing Per Guest

10-15 Guests	\$20.99
16-50 Guests	\$18.99
51-100 Guests	\$17.99
101-400 Guests	\$16.99

PACKAGE C 10 Guest Minimum

Includes

- Choice of three hot items from Group A
- Choice of four cold items from Group A

Pricing Per Guest

10-15 Guests	\$21.99
16-50 Guests	\$19.99
51-100 Guests	\$18.99
101-400 Guests	\$17.99

HORS D'OEUVRES



PACKAGE D 10 Guest Minimum

Includes

- Choice of three hot items
from Group A or B
- Choice of four cold items
from Group A or B

Pricing Per Guest

10-15 Guests	\$22.99
16-50 Guests	\$20.99
51-100 Guests	\$19.99
101-400 Guests	\$18.99

PACKAGE E 10 Guest Minimum

Includes

- Choice of four hot items
from Group A
- Choice of five cold items
from Group A

Pricing Per Guest

10-15 Guests	\$23.99
16-50 Guests	\$21.99
51-100 Guests	\$20.99
101-400 Guests	\$19.99

PACKAGE F 10 Guest Minimum

Includes

- Choice of four hot items
from Group A or B
- Choice of five cold items
from Group A or B

Pricing Per Guest

10-15 Guests	\$24.99
16-50 Guests	\$22.99
51-100 Guests	\$21.99
101-400 Guests	\$20.99

GROUP A HOT CHOICES

- Spinach Stuffed Mushroom Caps
 - Homemade Meatballs in Burgundy Sauce
 - Classic Breaded Chicken Bites & Ranch
 - Buffalo Breaded Chicken Bites & Bleu Cheese
 - Spinach Artichoke Dip with Crostini
 - Bacon Wrapped Kielbasa
 - Hawaiian Chicken Kabobs
 - Cream Cheese Wontons
 - Yellow Curry Grilled Chicken Bites
 - Chili Lime Chicken Kabobs
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GROUP A COLD CHOICES

- Fresh Seasonal Fruit Display
 - Fresh Vegetable Display with Dips
 - Artisan Cheese and Crackers Display
 - Nine Layer Dip with Homemade Tortilla Chips
 - Assorted Finger Sandwiches
 - Antipasto Display with Crackers
 - Fresh Salsa, Guacamole & Tortilla Chips
 - Cherry Tomato & Salami Bites
 - Bruschetta
 - Tortellini Caprese Kabobs
 - Mediterranean Flatbread
 - Assorted Mini Wraps
-

GROUP B HOT CHOICES

- Bacon Wrapped Barbecued Shrimp
 - Crab Stuffed Mushroom Caps
 - Teriyaki Sesame Pork Kabobs
 - Strip Steak Kabobs
 - Stuffed Beef Tenderloin Rolls
 - Mini Crab Cakes
 - Thai Beef Kabobs
 - Mini Chicken or Shrimp Cigars
 - Coconut Crusted Chicken Bites
 - Smoked Chicken Wings
 - Buffalo Chicken Dip with Tortilla Chips
 - Southwest Chicken Egg Rolls
 - Sliders: Choice of Cheeseburger, Buffalo Chicken or BBQ Pulled Pork
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GROUP B COLD CHOICES

- Roasted Red Pepper & Goat Cheese Bruschetta
- Large Shrimp Cocktail
- Beef Tenderloin Pesto Crostini
- Bleu Crab Dip with Flatbread Crisps
- Sirloin Vera Cruz
- Mediterranean Skewer
- Fruit Kabob
- Goat Cheese & Prosciutto Roll Ups
- Pimento Cheese Stuffed Sweet Peppers

HORS D'OEUVRES

CHARCUTERIE & CHEESE PLATTER

10 Guest Minimum

Includes

- Homemade Crostini
- Assorted Crackers
- Grapes
- Pickles
- Herb Cream Cheese
- Smoking Goose Capocollo
- Genoa Salami
- Two Rotating Smoking Goose Sausages
- Choice of Two House Cheeses

Cheddar

Mozzarella

Muenster

Pepperjack

- Choice of Two Premium Cheeses

Baby Swiss

Brie

Port Wine

Havarti with Dill

Sun Dried Tomato

Pricing Per Guest

Package Add On \$12.99

A la Carte \$17.99

LATE NIGHT SNACKS

Minimum of 15 Guests

SLIDER BAR WITH POTATO WEDGES

Choose Two Meats	Toppings	Pricing Per Guest	
Cheeseburger	Ketchup	Package Add On	\$9.99
Pulled Pork	Mustard	A la Carte	\$12.99
Breaded Chicken	Mayonnaise		
Breaded Buffalo Chicken	Pickles		
Black Bean & Mushroom			

NACHO BAR

Homemade Tortilla Chips	Sour Cream	Pricing Per Guest	
Ground Beef	Jalapeños	Package Add On	\$7.99
White Queso	Diced Tomatoes	A la Carte	\$10.99
Salsa	Shredded Lettuce		
Guacamole	Pico de Gallo		
Add Chicken + \$2	Refried Beans		
Add Steak + \$3			
Add Pulled Pork + \$2			

DESSERT TRAYS

Mix and match any of the following items to create your own dessert tray.

Sour Cream Coffee Cake	Raspberry Streusel Bars	Pricing Per Guest	
Cheesecake Squares	Tollhouse Squares	One Dessert	\$2.99
Key Lime Bars	Homemade Cookies	Two Dessert	\$3.99
Fudge Brownies	Lemon Bars		
Carrot Cake Squares			

GIFT A CAKE!

Whole Sour Cream Coffee Cakes are available for purchase! We can also ship them to your family and friends, visit www.shopsahms.com for pricing.

BAR PACKAGES

All bar packages include disposable cups, stir sticks, beverage napkins and ice.

UNLIMITED BEER, WINE & SODA

Minimum of \$800

Includes Big Lug and domestic beer, house wines, Coke, Diet Coke, Sprite and bottled water.

Two Hours	\$20.99 per guest
Three Hours	\$22.99 per guest
Four Hours	\$26.99 per guest

UNLIMITED PREMIUM FULL BAR

Minimum of \$1,200

Includes Big Lug and domestic beer, house wines, Coke, Diet Coke, Sprite, bottled water, all mixers, plus Premium Vodka, Rum, Gin, Whiskey, Bourbon, Scotch, and Tequila.

Two Hours	\$26.99 per guest
Three Hours	\$28.99 per guest
Four Hours	\$32.99 per guest

CASH BAR

House Wines	\$8
Big Lug Beers	\$7
Domestic Beers	\$6
Cocktail	\$9
Bottled Water	\$2
Soda	\$2

A bartender fee of \$75 per hour per bartender applies to all events with a cash bar.

A \$150 per bar set up fee applies to all cash bars, per bar.

All cash bars have minimum required in cash bar sales.

\$1,200 minimum for full bars.

\$800 minimum for beer and wine.

BEVERAGE SERVICES

Minimum of 10 Guests

COFFEE SERVICE

\$2.99 per guest

Regular and Decaf
Cream and Sweetener

ICED TEA & LEMONADE

\$2.99 per guest

Fresh Brewed Iced Tea
Lemonade
Sweeteners

OTHER BEVERAGES

Soda: \$1.99/can
Bottled Water: \$1.99/bottle
Bottled Juice: \$2.49/bottle
Bottled Iced Tea: \$2.99/bottle