



SIGNATURE  CUISINE

*BY DESIGN CATERING AND EVENT PLANNING*

# Drop Off Catering Menu

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*Prices Do Not Include Tax*

Last Updated January 1, 2014



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## BREAKFASTS

### Platters and Hot Chafer Breakfasts

	<u>Per Person</u>
<b>Granola &amp; Protein Bar Breakfast</b> <i>Assorted Granola, Fruit Bars, and Protein Bars</i>	<b>\$3.50</b>
<b>Continental Breakfast</b> <i>Assorted Breakfast Muffins, Pastries, Bagels, and Cream Cheese</i>	<b>\$4.75</b>
<b>Sweet Bread Continental Breakfast</b> <i>Banana Bread, Zucchini Bread, and Coffee Cake served with Assorted Jams and Butter</i>	<b>\$4.75</b>
<b>Executive Continental Breakfast</b> <i>Profiteroles with Macerated Strawberries and Chantilly Cream, Assorted House Baked Scones, and Tropical Fruit Salad</i>	<b>\$9.25</b>
<b>Breakfast Porridge Station</b> <i>Warm Oatmeal Porridge, Raisins, Apricots, Pecans, Brown Sugar, Honey, and Milk</i>	<b>\$9.25</b>
<b>Quiche Lorraine</b> <i>Traditional Quiche with Bacon, Scallions, and Cheddar Cheese in a Flaky Pie Crust</i> <i>*Minimum Order 8ppl</i>	<b>\$8.50</b>
<b>Vegetarian Quiche</b> <i>Quiche with Artichoke, Mushrooms, and Gruyere Cheese in a Flaky Pie Crust</i> <i>*Minimum Order 8ppl</i>	<b>\$8.75</b>
<b>Build Your Own Egg Sandwich with Potato Pancake</b> <i>Scrambled Eggs, Cheddar Cheese, Choice of Bacon or Sausage, and Buttermilk Biscuits</i> <i>*Pre-made Egg Sandwiches available upon request</i>	<b>\$9.25</b>
<b>Build Your Own Breakfast Burrito with Spicy Red Potatoes</b> <i>Huevos Rancheros served with Shredded Pepper Jack Cheese, Sauté of Sweet Bell Peppers and Onions, Flour Tortillas and Choice of Chorizo Sausage or Grilled Chicken</i> <i>*Pre-made Burritos available upon request</i>	<b>\$9.25</b>
<b>Build Your Own Omelet Station with Herbed Hash Browns</b> <i>Miniature Cheese Omelets served with Sautéed Vegetables, Choice of Bacon or Sausage, Grilled Tomato Salsa, and Sour Cream</i> <i>*Pre-made Omelets available upon request</i>	<b>\$9.25</b>



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## Platters and Hot Chafer Breakfasts (continued...)

	<u>Per Person</u>
<b>Bagel and Fruit Parfait Breakfast</b>	<b>\$9.50</b>
<i>Assorted Bagels with Cream Cheese and Prebuilt Layered Fresh Seasonal Berries with Vanilla Yogurt and Honey Nut Granola</i>	
<b>Bagels and Cream Cheese Only</b>	<b>\$4.50</b>
<b>Fruit Parfaits Only</b>	<b>\$6.50</b>
<b>French Toast with Strawberries</b>	<b>\$9.75</b>
<i>Thick-Sliced Brioche Bread, Battered, and Toasted. Served with Macerated Strawberries, Chantilly Cream, Maple Syrup, and Choice of Sausage Links or Bacon</i>	

## A La Carte Add-On Breakfast Items

	<u>Per Person</u>
<b>Fresh Fruit Salad</b>	<b>\$2.25</b>
<i>Cantaloupe, Honeydew, Pineapple, Red Grapes, Seasonal Berry</i>	
<b>Individual Yogurts (Greek or Original)</b>	<b>\$2.50</b>
<i>Vanilla, Strawberry, Blueberry</i>	
<b>Fresh Cut Strawberries (seasonal)</b>	<b>\$2.25</b>
<i>Other Seasonal Fruit Available Upon Request</i>	
<b>Banana Bread with Sweet Cream Butter</b>	<b>\$4.75</b>
<b>Scones</b>	<b>\$2.50</b>
<i>Chocolate Chip, Cranberry, Chef's Choice Seasonal</i>	
<i>*Minimum Order 6</i>	
<b>Hard Boiled Eggs</b>	<b>\$1.75</b>
<b>Sausage or Bacon</b>	<b>\$3.25</b>
<i>Maple Sausage Links, Hickory Smoked Thick Bacon</i>	
<b>Smoked Salmon</b>	<b>\$6.50</b>
<i>Generally served with bagels and cream cheese as a brined salmon known as Lox</i>	



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## Lunch Menu

### Classic Sandwiches

Served with Choice of a Side and a Dessert

	<u>Per Person</u>
<b>Smoked Turkey Focaccia</b> <i>with Cheddar Cheese, Lettuce, and Tomato on Focaccia</i>	<b>\$10.25</b>
<b>Honey Ham Sourdough</b> <i>with Pepper Jack Cheese, Lettuce, and Tomato on Sourdough Bread</i>	<b>\$10.25</b>
<b>Roast Beef Hoagie</b> <i>with Provolone Cheese, Lettuce, and Tomato on a Hoagie</i>	<b>\$10.25</b>
<b>Pastrami Rye</b> <i>with Swiss Cheese, Lettuce, and Tomato on Marble Rye Bread</i>	<b>\$10.25</b>
<b>Grilled Vegetable Wrap</b> <i>Grilled Vegetables (zucchini, yellow squash, sweet bell peppers, asparagus), Roasted Garlic and Herbed Cream Cheese, Lettuce, and Tomato wrapped in a Tomato-Basil Tortilla</i>	<b>\$10.25</b>
<b>Tuna Salad</b> <i>with Colby Jack Cheese, Lettuce, and Tomato on a Croissant</i>	<b>\$9.75</b>
<b>Chicken Salad</b> <i>Made with Apples and Pecans and served with Colby Jack Cheese, Lettuce, and Tomato on a Croissant</i>	<b>\$10.25</b>

### **Choice of Sides include...**

<i>Red Potato Salad</i>	<i>Asian Sweet &amp; Sour Coleslaw</i>	<i>Caesar Salad</i>
<i>Roasted Red Pepper Pasta Salad</i>	<i>Fresh Fruit Salad</i>	<i>House Salad</i>
<i>Kettle Potato Chips</i>		

### **Choice of Desserts include...**

<i>Double Fudge Brownie</i>	<i>Apple Turnover</i>	<i>Oatmeal-Raisin Cookie</i>
<i>Chocolate-Glazed Toffee Bar</i>	<i>Lemon Swirl Cheesecake Bar</i>	<i>Peanut Butter-Pecan Cookie</i>
<i>Rice Crispy Bar</i>	<i>Fresh Fruit Salad</i>	<i>Chocolate Chip Cookie</i>

### **Extras include...**

<i>Meat:</i> \$2.50	<i>Cheese:</i> \$1.50	<i>Side:</i> \$2.25
<i>Add Bacon:</i> \$2.50	<i>Dessert:</i> \$2.25	<i>Whole Pickle:</i> \$1.25
<i>Add Sautéed Peppers &amp; Onions \$ .75</i>		
<i>Red Onions Available Upon Request</i>		



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## Specialty Sandwiches

Served with Choice of a Side and a Dessert

	<u>Per Person</u>
<b>Classic B.L.T.</b> <i>Crispy Hickory Bacon, Romaine Lettuce, Roma Tomatoes, and Shaved Red Onions on Grilled 12-Grain</i>	<b>\$9.75</b>
<b>Grilled Chicken Club</b> <i>Grilled Chicken on Focaccia with Cheddar and Swiss Cheeses, Roma Tomatoes, Romaine Lettuce, and Crisp Hickory Bacon</i>	<b>\$10.50</b>
<b>Three Sons Club</b> <i>Honey Ham and Smoked Turkey on Grilled 12-Grain with Cheddar and Swiss Cheeses, Hickory Bacon, Romaine Lettuce, and Roma Tomatoes</i>	<b>\$10.50</b>
<b>Grilled Chicken and Brie</b> <i>Grilled Chicken Breast on Grilled Sourdough with Tart Apples, Triple Crème Brie, and Aged Balsamic Drizzle</i>	<b>\$10.75</b>
<b>Curried Egg Salad Sandwich</b> <i>Curried Egg Salad on Marble Rye with Dill Pickles, Dijon Mustard, Onions, and Mixed Greens</i>	<b>\$9.50</b>
<b>Pecan Crusted Turkey</b> <i>Served on an Herbed Focaccia Bun with Cranberry Chutney, Maple Cream, Lettuce, Tomatoes, and Shaved Red Onions</i>	<b>\$10.75</b>
<b>Three Sons Hoagie</b> <i>Cappicola Ham, Genoa Salami, and Smoked Turkey on a Grilled Hoagie Bun with Fontina and Mozzarella Cheeses, Sweet Red Peppers, Lettuce, Tomatoes, and Balsamic Vinaigrette</i>	<b>\$10.75</b>
<b>Braised Beef and Wild Mushroom Panini</b> <i>Red Wine Braised and Pulled Roast Beef with Sauté Wild Mushrooms, Tomatoes, and Provolone Cheese, Grilled and Pressed on Artisan Bread</i>	<b>\$10.75</b>



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## Vegetarian Sandwiches

Served with Choice of a Side and a Dessert

### **Grilled Portobello Mushroom**

*Portobello Mushrooms on Grilled Focaccia with Balsamic Roasted Onions, Gorgonzola Cheese, Lettuce, and Tomatoes*

Per Person

**\$9.75**

### **Pecan Crusted Zucchini**

*Pecan Crusted Zucchini Fritter on Focaccia with Lettuce, Tomato, Cranberry Chutney and Maple Cream*

**\$10.25**

### **Caprese Flatbread**

*Roma Tomatoes and Fresh Mozzarella tossed in Basil Pistachio Pesto on Grilled Flatbread with Aged Balsamic Syrup*

**\$10.25**

## Low-Carb Wraps

Served with Choice of a Side and a Dessert

### **Chicken Caesar Wrap**

*Garlic Grilled Chicken Breast wrapped in a Tomato-Basil Tortilla with Romaine Lettuce, House Baked Croutons, Shredded Pecorino Romano Cheese, and Fresh Caesar Dressing*

Per Person

**\$10.25**

### **Southwestern Chicken Tortilla Wrap**

*Chile-Seared Chicken Breast wrapped in a Tomato-Basil Tortilla with Sautéed Sweet Bell Peppers, Roma Tomatoes, Romaine Lettuce, Cheddar Cheese, Avocados, Grilled Tomato Salsa, and a Side of Sour Cream*

**\$10.25**

### **Spicy Pork Tenderloin Wrap**

*Chile-Crusted Pork Tenderloin wrapped in a Tomato-Basil Tortilla with Romaine Lettuce, Roma Tomatoes, Pepper Jack Cheese, and Black Bean & Corn Salsa*

**\$11.50**

## Soups

8 oz. portion

*Tomato Bisque with Roasted Garlic*

Per Person

**\$3.50**

*Minnesota Wild Rice & Mushroom*

**\$3.50**

*Homemade Chicken Noodle*

**\$3.50**

*Soup du Jour (Monthly Specials Available Online)*

**\$3.50**



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## **Salad Options**

Served with a Bistro Roll, Butter, and Choice of a Dessert

	<u>Per Person</u>
<b>Pesto Chicken Salad</b> <i>Basil Pistachio Pesto Chicken Salad with Roma Tomatoes, Calamata Olives, and Balsamic Roasted Onions, Served on a Bed of Spring Greens</i>	<b>\$9.95</b>
<b>Chef's Salad</b> <i>Romaine Lettuce, Roma Tomatoes, Cucumbers, Cheddar and Swiss Cheeses, Honey Ham, Smoked Turkey, and Hard Boiled Eggs, Served with Choice of Dressing</i>	<b>\$10.25</b>
<b>Fajita Chicken Salad</b> <i>Chile-Seared Chicken Breast on Romaine Lettuce with Sautéed Sweet Bell Peppers, Pico de Gallo, Avocados, Flour Tortilla Strips, Grilled Tomato Salsa, and Sour Cream</i>	<b>\$10.25</b>
<b>Spinach Salad with Citrus Vinaigrette</b> <i>Diced Grilled Chicken, Hard Boiled Eggs, Crispy Bacon, and Feta Cheese on Bed of Fresh Spinach, and Served with Citrus Vinaigrette</i>	<b>\$10.25</b>
<b>Cobb Salad</b> <i>Grilled Chicken, Crispy Bacon, Roma Tomatoes, Hard Boiled Eggs, Avocados, Crumbled Gorgonzola Cheese, Served on a Bed of Romaine Lettuce with Choice of Dressing</i>	<b>\$10.25</b>
<b>Asian Noodle Salad</b> <i>Asian Marinated Chicken Breast with Napa Cabbage, Sweet Bell Peppers, Shaved Carrots, Red Onions, and Hoshi Soba Noodles tossed in Sweet and Spicy Plum Sauce and topped with Black Sesame Seeds and Scallions</i>	<b>\$10.25</b>
<b>Classic Caesar</b> <i>Crisp Romaine Lettuce, Shaved Pecorino Romano Cheese, and House Made Garlic Croutons, Served with Traditional Caesar Dressing</i>	<b>\$9.25</b>
<b>Martha's Vineyard Salad</b> <i>Mixed Greens with Gorgonzola Cheese, Pine Nuts, Roma Tomatoes, and Shaved Red Onions tossed in Strawberry-Maple Vinaigrette</i>	<b>\$9.25</b>
<b>Spring Greens Salad</b> <i>Fresh Spring Greens Topped with Dried Cherries, Blueberries, Roasted Walnuts, and Gorgonzola Cheese, Served with Aged Balsamic Vinaigrette</i>	<b>\$9.25</b>
<i>Order the Classic Caesar, Martha's Vineyard, or Spring Greens Salad with Grilled Chicken</i>	<b>\$10.50</b>

**\*Choice of Dressing includes: Bleu Cheese, Buttermilk Ranch, Balsamic Vinaigrette, Red Pepper Sherry Vinaigrette, Citrus Vinaigrette, Basil Vinaigrette, Thousand Island, and French**



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## Hot Chafer Lunch Menus

	<u>Per Person</u>
<b>Build Your Own Taco Bar</b>	<b>\$12.50</b>
<i>Seasoned Ground Sirloin, Shredded Cheddar and Pepper Jack Cheeses, Diced Red Onions, Lettuce, Tomatoes, and Sour Cream with Soft Flour Tortillas. Served with Refried Beans, Spanish Rice, Tortilla Chips with Grilled Tomato Salsa, and Assorted House Baked Cookies (Chocolate Chip, Oatmeal Raisin, and Peanut Butter Pecan) for Dessert</i>	
<b>Substitute Grilled Chicken</b>	<b>\$13.25</b>
<b>Build your own Fajita Bar</b>	<b>\$15.25</b>
<i>Grilled Chicken and Beef, Sautéed Onions and Sweet Bell Peppers, Pico de Gallo, Guacamole, Lettuce, Shredded Cheddar and Pepper Jack Cheeses, and Sour Cream with Grilled Flour Tortillas. Served with Spanish Rice, Tortilla Chips with Three Sons Grilled Tomato Salsa, Roasted Red Pepper &amp; Garlic Salsa, and Tart Apple Empanadas with Cinnamon and Sugar for Dessert</i>	
<b>Marinara Pasta Bar</b>	<b>\$12.75</b>
<i>Penne Pasta with Three Sons Chunky Marinara Sauce, Sautéed Vegetables, Shaved Romano Cheese, and Choice of Grilled Chicken or House Made Meatballs. Served with Caesar Salad including House Made Croutons and Creamy Caesar Dressing, French Baguette with Roasted Garlic Butter, and Pecan Toffee Bites for Dessert</i>	
<b>Chicken Piccata with Lemon Caper Sauce</b>	<b>\$15.25</b>
<i>Accompanied by a Mixed Greens Salad with Roma Tomatoes, Calamata Olives, Grilled Red Onion, Gorgonzola Cheese, and Basil Vinaigrette; Penne Pasta and Grilled Vegetables Tossed in Browned Butter, Roasted Garlic, and Romano Cheese; Assorted Artisan Breads and Butter; and Chocolate Mousse Mini Cannolis for Dessert</i>	
<i>*Substitute Portabella Mushrooms for Chicken at No Charge</i>	
<b>Herb Crusted Chicken with Wild Mushroom-Marsala Sauce</b>	<b>\$15.25</b>
<i>Accompanied by Romaine Salad with Roma Tomatoes, Cucumbers, and Romano Cheese, and Balsamic Vinaigrette; Tri-Color Rotini and Sautéed Vegetables tossed in Lemon Butter, Garlic Cheese Bread, and Lemon Swirl Cheesecake Bites for Dessert</i>	
<i>*Substitute Portabella Mushrooms for Chicken at No Charge</i>	
<b>Four Cheese-Mushroom-Ground Sirloin Lasagna</b>	<b>\$14.25</b>
<i>Accompanied by a Traditional Caesar Salad including House Made Croutons and Shaved Pecorino Romano Cheese, Garlic Cheese Bread, and Tiramisu (Sweet Mascarpone, Coffee Soaked Ladyfingers, Shaved Chocolate, Fresh Strawberries) for Dessert</i>	
<i>*Meatless Lasagna available upon request</i>	





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## Hot Chafer Lunch Menus (continued...)

	<u>Per Person</u>
<b>Garlic Meatloaf with Mushroom Sauce</b> <i>Accompanied by Romaine Salad with Cherry Tomatoes, Croutons, Shaved Carrots, and Blue Cheese Dressing; Poached Green Beans with Caramelized Onions, Yukon Gold Mashed Potatoes, Assorted Artisan Breads and Butter, and Miniature Apple Turnovers with Milk Chocolate Drizzle for Dessert</i>	<b>\$13.50</b>
<b>Pecan Crusted Turkey Breast with Apricot Chutney and Maple Cream</b> <i>Accompanied by Baby Field Greens Salad with Dried Cranberries, Mandarin Oranges, Toasted Walnuts, Gorgonzola Cheese, and Citrus Vinaigrette; Roasted Garlic Skin-on Yukon Gold Mashed Potatoes, Sauté of Fall Vegetables (including Acorn and Butternut Squashes, Asparagus with Braised Roma Tomatoes, and Shallots), Assorted Artisan Breads and Butter, and Pumpkin Pie with Cinnamon Cream for Dessert</i>	<b>\$15.95</b>
<b>Herb Grilled Chicken Puttanesca (Tomato-Olive-Caper Sauce)</b> <i>Accompanied by Spinach Salad with Hard Boiled Eggs, Shaved Onions and Bacon; Roasted and Mashed Baby Red Potatoes, Garlic Grilled Vegetable Platter (including Zucchini, Yellow Squash, Asparagus, Sweet Peppers, Red Onions), Assorted Artisan Breads and Butter, and Chocolate Torte with Chantilly Cream and Caramel for Dessert</i>	<b>\$14.25</b>
<b>Mediterranean Chicken Breast (With Garlic, Oregano, and Lemon)</b> <i>Accompanied by Greek Salad with Tomatoes, Red Onions, Pepperoncinis, Calamata Olives, Feta Cheese, and Balsamic Vinaigrette; Lemon &amp; Herb Rice Pilaf, Grilled Vegetable Platter, Fresh Garlic Hummus with Pita Bread, and Almond Torte with Citrus Glaze for Dessert</i>	<b>\$14.25</b>
<b>Summertime Picnic</b> <i>Bratwurst and All-Beef Hotdogs with all of the fixings (ketchup, mustard, buns, sauerkraut, and relish); Accompanied by Creamy Bacon Potato Salad, Fruit Salad, and Assorted House-Made Cookies for Dessert</i>	<b>\$12.50</b>
<b>Add Hamburgers</b> <i>Includes additional fixings (Lettuce, Tomatoes, Onions, Cheese, and Pickles)</i>	<b>\$13.25</b>
<b>Add Grilled Chicken Breasts</b> <i>Includes additional fixings (Lettuce, Tomatoes, Onions, Cheese, and Pickles)</i>	<b>\$14.50</b>
<b>Add Both Hamburgers and Grilled Chicken</b> <i>Includes additional fixings (Lettuce, Tomatoes, Onions, Cheese, and Pickles)</i>	<b>\$15.25</b>



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## **Break Snacks**

	<u>Per Person</u>
<b>TSSC House Trail Mix</b> <i>Includes Salted Nuts, Corn Chex Cereal, Dried Fruit</i>	<b>\$2.50</b>
<b>Miniature Dessert Platter</b> <i>Bite-Sized House Made Cookies, Double Fudge Brownies, Chocolate Glazed Toffee Bars, and Rice Crispy Bars</i>	<b>\$2.50</b>
<b>Crudités Basket with Lemon Dill Dipping Sauce</b> <i>Asparagus, Jicama, Carrots, Celery, and Sweet Bell Peppers</i>	<b>\$3.25</b>
<b>Granola &amp; Protein Bars</b> <i>Assorted Granola, Fruit Bars, and Protein Bars</i>	<b>\$3.50</b>
<b>Domestic Cheese and Cracker Tray</b> <i>Chef's Choice of Four Regional Cheeses</i>	<b>\$3.75</b>
<b>Imported Cheese with Red Grapes and Assorted Crisps</b> <i>Chef's Choice of Four Imported Cheeses</i>	<b>\$5.50</b>
<b>Miniature Garlic Meatballs</b> <i>Served in Wild Mushroom Cream Sauce</i>	<b>\$3.75</b>
<b>Black Pepper Tortilla Chips</b> <i>Grilled Tomato Salsa, Avocado Guacamole, and Roasted Red Pepper &amp; Garlic Salsa</i>	<b>\$4.25</b>
<b>Spinach and Artichoke Gratin with Sourdough Bread Bites</b>	<b>\$5.25</b>
<b>Trio of Tapenades with Artisan Breads</b> <i>Roasted Garlic Humus, Artichoke Guacamole, and Kalamata Olive Tapenade</i>	<b>\$5.25</b>
<b>Southern Fried Chicken Tenders with Trio of Dipping Sauces</b> <i>Honey Mustard, Barbeque, and Buttermilk Ranch</i>	<b>\$4.75</b>
<i>Two Sauces Only</i>	<b>\$4.50</b>
<i>One Sauce Only</i>	<b>\$4.25</b>



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## **Beverage Service**

	<u>Per Person</u>
<b>Assorted Juices</b>	<b>\$2.25</b>
<i>Choose any of the 10 oz. bottles of juice below:</i>	
<i>Apple</i>	
<i>Orange</i>	
<i>Cranberry</i>	
 <b>Coffee Service</b>	 <b>\$2.00</b>
<i>Choose From Regular and Decaffeinated Rituals® Brand Coffee</i>	
<i>100% Colombian (Dark Roast)</i>	
<i>Kona Breakfast Blend (Medium/Light Roast)</i>	
<i>100% Colombian Decaf</i>	
<i>Service includes disposable cups, stir sticks, sugar and sugar substitute packets, and cream</i>	
<b>Bottomless Service*</b>	<b>\$3.50</b>
 <b>Tea Service</b>	 <b>\$2.00</b>
<i>Choose From a Variety of Teas</i>	
<i>Generally Available: English Breakfast, Darjeeling, Earl Gray, Chamomile,</i>	
<i>Mint, Apple Cinnamon, Orange Spice, and Raspberry</i>	
<i>Service includes disposable cups, stir sticks, sugar and sugar substitute packets, and cream</i>	
 <b>20 oz. Soda and Water Bottles</b>	 <b>\$2.25</b>
<i>Coca-Cola Products: Coke, Diet Coke, and Sprite</i>	
<i>Nestea Iced Tea</i>	
<i>Natural Spring Water</i>	
 <b>Fresh Iced Tea</b>	 <b>\$22.00</b>
<i>By the Gallon, Serves Approx. 20 Glasses</i>	
 <b>Sparkling or Regular Lemonade</b>	 <b>\$22.00</b>
<i>By the Gallon, Serves Approx. 20 Glasses</i>	

*\*Delivery fees may apply. Ask for details.*



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## Ordering Guidelines

Individually Boxed Orders Require Minimum of 6 People

Platters and Hot Chafer Orders Require Minimum of 10 People

## How to Place Your Order:

**Email:** [catering@threesonssignature.com](mailto:catering@threesonssignature.com)

**Phone:** 612.874.0880

**Fax:** 612.874.0139

## Delivery Guidelines

	<u>Delivery Fee</u>
Delivery Within Interstate 94 Loop	<b>Free</b>
Delivery Outside Interstate 94 Loop*	<b>\$15</b>
Delivery after 4 p.m. (Monday through Friday) and on Weekends	<b>20% or \$25</b> <i>whichever is less</i>
Fees Applied when Minimum Orders are not Met	<b>\$15</b>

\* Outside the Loop and within 20 miles of TSSC; additional delivery charges may apply if delivery address is outside the 20 mile radius

## **Watch for Monthly Box Lunch Specials**

Available On-Line: [www.ThreeSonsSignature.com](http://www.ThreeSonsSignature.com)

*or sign up for our monthly e-newsletter and have the specials delivered directly to your Inbox*

## **Planning a Cocktail Reception or a Special-Themed Luncheon?**

Call or email ([catering@threesonssignature.com](mailto:catering@threesonssignature.com)) us for a **BY DESIGN** Menu