



Catering Guide

www.vonbrauncenter.com



Von Braun Center

700 Monroe Street
Huntsville, AL 35801
Phone 256-533-1953 • Fax 256-551-2203
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www.vonbrauncenter.com

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Appetizers

Petite Lamb Chops with Mint Pesto

Two petite chops marinated in wine vinegar, olive oil and spices. Served grilled with pesto prepared from mint, basil, garlic, and pine nuts.

\$10

Margarita Shrimp Cocktail

A festive presentation!!! Three fresh-steamed jumbo gulf shrimp marinated and served in a cilantro rimmed champagne glass on a bed of black bean and corn salsa. Garnished with colorful strips of tortilla chips.

\$9

Crab Cakes with Memphis Dressing

Prepared by our chef using only the freshest ingredients. Lump crabmeat, peppers, cilantro and spices are blended to form this petite crab cake. We serve two with a sauce prepared from mayonnaise, chili sauce, white pepper and capers.

\$9

Shrimp Roulade with Tequila-Lime Relish

Colossal shrimp stuffed with spinach, herb cream cheese and roasted red peppers. Breaded and deep-fried. Served sliced in medallions with relish prepared from tequila, fresh lime sections, cilantro and cumin.

\$9

Stuffed Shrimp with Cucumber Relish

Four shrimp filled with seafood stuffing and served around a mound of relish prepared from seeded cucumbers, tomatoes and a hint of fresh mint.

\$9

Bay Shrimp Cocktail

Steamed shrimp served on a bed of shredded lettuce with cocktail sauce and lemon wedge.

\$9

Dinner

Your menu selection will be served with iced tea, water, coffee, and your choice of salad and dessert.

Beef All steaks are hand cut by our chef and are served at medium temperature unless otherwise specified.

Beef Tenderloin Roulade

Whole beef tenderloin stuffed with roasted red peppers, spinach, mushrooms, bleu cheese, and spices. The whole tenderloin is roasted and sliced into medallions. A single medallion is presented on a pool of Madeira wine sauce with a drizzle of red pepper coulis. Served with roasted potato wedges, mushroom quarters, steamed asparagus spears, and baby carrots.

\$40

Beef Tournedos

Two petite towers with each consisting of medallions of sautéed beef tenderloin, grilled potato round, sliced roasted tomato. Served with Bordelaise sauce and crowned with a sautéed mushroom cap. Served with grilled vegetables.

\$38

Beef Tenderloin Filet

Six- ounces of super tender beef is grilled and basted with our special seasoning. Served in the center of plate with roasted potatoes, mushroom quarters, green beans and pearl onions in a pool of roasted mushroom demi-glace.

\$36

Grilled Rib Eye Steak

A generous ten-ounce cut of beef grilled and basted with our special seasoning. Served with baked potato and roasted vegetables.

\$29

Prime Rib

A whole loin of beef is herb crusted and slow roasted. A nine-ounce slice is served with roasted potatoes, steamed vegetables, au jus and horseradish sauce.

\$29

Top Sirloin

A six-ounce top sirloin steak marinated and char grilled. Served with chefs choice of potato and fresh vegetable.

\$25

Dinner (continued)

Combinations

Beef Tenderloin with Seafood

Seasonally available fresh seafood can accompany our grilled six-ounce filet. Your seafood selection can be grilled, stuffed, broiled or blackened and served with a variety of sauces. If you are interested in this option, please discuss your options with your menu planner.

\$44

Beef Tenderloin with Chicken

We can offer any of the chicken dishes described in this menu. Please discuss your options with your menu planner.

\$42

Top Sirloin with Chicken

Six-ounce sirloin steak with your choice of: Honey Dijon Chicken, Apricot Chicken, Marinated Grilled Chicken or Teriyaki Chicken. Served with wild rice blend and steamed vegetables.

\$32

Seafood

Crusted Red Snapper

A six-ounce Snapper filet crusted with a blend of fresh herbs, baby shrimp and parmesan cheese then baked in a hot oven. Served with lemon butter sauce on a mound of scampi rice and grilled vegetables.

\$34

Grilled Salmon

A six-ounce Salmon filet basted with honey and flash grilled. Served with a dill mustard sauce, rice pilaf and grilled vegetables.

\$31

Roulade of Lemon Sole

Two roulades of Sole filled with seafood stuffing and topped with béarnaise sauce. Served on a mound of lemon rice with steamed vegetables.

\$29

Chicken

Stuffed Chicken Breast with Grapes and Pearl Onions

Chicken filled with a blend of bleu cheese, parmesan cheese and herbed cream cheese, lightly breaded and sautéed in olive oil. Served in a pool of white wine sauce surrounded with roasted potato wedges, red grapes, pearl onions and asparagus spear.

\$28

Lemon Basil Chicken

Chicken breast stuffed with smoked gouda and served with lemon basil, mushroom sauce. Accompanied by bow tie pasta with zucchini.

\$28

Prosciutto Wrapped Chicken Breast

A six-ounce chicken breast filled with smoked gouda cheese, fresh herbs then wrapped in prosciutto; served on a bed of wilted greens with a creamy shallot and basil risotto.

\$28

Honey Almond Chicken

Marinated chicken breasts braised in olive oil with rosemary and shallots, then crusted with almonds and brushed with honey. Toasted in a hot oven and served with rice pilaf and grilled vegetables.

\$25

Pasta Gallina Pomodoro

Penne pasta with grilled chicken strips, roasted leeks, sun-dried tomatoes, pesto, parmesan cheese and Kalamata olives. Served with breadsticks.

\$23

Honey Dijon Chicken

A full six-ounce chicken breast marinated in honey Dijon sauce & grilled. Served with rice pilaf and steamed vegetables.

\$22

Marinated Grilled Chicken Breast

An six-ounce chicken breast marinated in a blend of herbs and spices then seared on a hot grill and served with white barbeque sauce. Served with rice pilaf and steamed broccoli.

\$22

Dinner - Chicken (continued)

Chicken Parmesan

Breaded chicken filet topped with marinara sauce and mozzarella cheese and served with bow tie pasta and chefs choice of vegetable.

\$22

Pork, Lamb & Veal

Petite Rack of Lamb

A half rack of petite lamb chops seasoned and roasted with mirepoix then crusted with herbed breadcrumbs and oven browned. Served with a sauce prepared by deglazing the roasting pan with stock. Served with rice pilaf and grilled zucchini.

\$48

Veal Medallions with Artichokes and Mushrooms

Grilled veal medallions served with a sauce prepared from artichokes, mushrooms, shallots, garlic, white wine and lemon. Served with seasoned bow tie pasta and grilled vegetables.

\$40

Pork Tenderloin with Tarragon Mustard

Whole pork tenderloins marinated overnight, then grilled and sliced. Served with roasted potatoes, green beans with baby carrots and a sauce prepared from Dijon mustard, tarragon, white wine and cider vinegar.

\$32

Lunch

Your menu selection will be served with iced tea, water, coffee and your choice of salad and dessert. Please refer to pages 11-14 for your dessert and salad options. Lunch pricings are valid if meal is served before 2:00 pm.

Beef

Beef Tenderloin Filet

Six-ounces of super tender beef grilled and basted with our special seasoning. Served with roasted potato wedges, mushroom quarters, green beans and pearl onions in a pool of roasted mushroom demi-glace.

\$28

Grilled Rib Eye Steak

A generous eight-ounce cut of beef basted with our special seasoning and grilled to medium. Served with baked potato and steamed broccoli.

\$27

Prime Rib

A whole loin of beef is herb crusted and slow roasted. A seven-ounce slice is served with roasted potatoes, steamed vegetables, au jus and horseradish sauce.

\$27

Top Sirloin

A six-ounce top sirloin steak marinated and char grilled. Served with chef's choice of potato and fresh vegetable.

\$24

Sliced Smoked Beef Brisket

A Six-ounce portion of slow roasted beef brisket sliced and served with roasted potatoes and grilled vegetables.

\$21

Lunch (continued)

Chicken

Stuffed Chicken Breast with Grapes and Pearl Onions

Chicken breast stuffed with a blend of bleu cheese, parmesan cheese and herbed cream cheese, lightly breaded and sautéed in olive oil. Served in a pool of white wine sauce surrounded with roasted potato wedges, red grapes, pearl onions and asparagus spear.

\$23

Lemon Basil Chicken

Chicken breast stuffed smoked gouda and served with lemon basil, mushroom sauce. Accompanied by bow tie pasta with zucchini.

\$23

Honey Almond Chicken

Marinated chicken breasts braised in olive oil with rosemary and shallots, then crusted with almonds and brushed with honey. Toasted in a hot oven and served with rice pilaf and grilled vegetables.

\$22

Pasta Gallina Pomodoro

Penne pasta with marinated chicken strips, roasted leeks, sun-dried tomatoes, pine nuts, pesto, calamari olives and parmesan cheese. Served with breadsticks.

\$21

Honey Dijon Chicken

Chicken breast marinated in honey Dijon sauce & grilled. Served with rice pilaf and steamed vegetables.

\$20

Marinated Grilled Chicken Breast

Chicken breast marinated in a blend of herbs and spices then seared on a hot grill and served with white barbeque sauce. Served with rice pilaf and steamed broccoli.

\$20

Lunch (continued)

Pork, Seafood, Lamb & Veal

Veal Medallions with Artichokes and Mushrooms

Grilled veal medallions served with a sauce prepared from artichokes, mushrooms, shallots, garlic, white wine and lemon. Served with seasoned bow tie pasta and grilled vegetables.

\$32

Petite Lamb Chops

Petite lamb chops marinated and grilled, served with rice pilaf and steamed vegetables. A dramatic presentation!!

\$31

Pork Tenderloin with Tarragon Mustard

Whole pork tenderloins marinated overnight, then grilled and sliced. Served with roasted potatoes, green beans with baby carrots and a sauce prepared from Dijon mustard, tarragon, white wine and cider vinegar.

\$30

Veal Piccata

Veal medallions pounded thin, dredged in seasoned flour and sautéed in olive oil. Served with a sauce prepared by deglazing the pan with white wine and lemon. Served with pasta and roasted vegetables.

\$27

Smoked Pork Chop

A six-ounce chop brushed with a pomegranate and orange glaze then flashed in a hot oven. Served with oven-roasted potatoes and steamed green beans with carrots.

\$27

Shrimp Scampi

Five jumbo shrimp sautéed in butter and garlic. Served with scampi rice and steamed vegetables.

\$26

Luncheon Entrée Salads

All lunch salads are served with iced tea, water, coffee and dessert with your choice of yeast rolls, bread sticks, or bran muffins. Please refer to pages 13-14 for your dessert options.

Beef Tenderloin Salad

Slices of grilled beef tenderloin served atop romaine lettuce with bleu cheese crumbles and grilled onions. Served with bleu cheese dressing.

\$22

Grilled Tuna

A marinated and grilled tuna steak served atop mesclun greens with lemon vinaigrette.

\$22

Cobb Salad

Fresh salad greens with diced ham, turkey, bacon, avocado, tomato, cheddar cheese and hard-boiled egg crumbles. Served with ranch dressing.

\$19

Santa Fe Chicken Salad

Marinated grilled chicken strips served on a bed of fresh greens with black bean salsa, pico de gallo sauce, diced tomato, black olives, and colorful tortilla strips. Served with southwest style ranch dressing.

\$19

Chicken Caesar Salad

Grilled chicken with plum tomato slices, mushrooms, and fresh baked croutons on a bed of romaine lettuce. Served with Caesar dressing.

\$18

Salads

Your choice of one of these salads is included with your served menu selection. Your choice of house vinaigrette or ranch dressing is included with your salad. Other dressings are available upon request.

Fresh Garden Salad

Tossed salad greens with cucumber slices, shredded carrot, and diced celery and tomato wedges.

Traditional Caesar Salad

Crispy romaine lettuce tossed with sliced mushrooms and classic Caesar dressing. Topped with freshly baked croutons.

Spring Salad

Mesclun greens with marinated plum tomatoes and herbed vinaigrette.

Add \$5 to the price of your menu for your choice of one of the following salads.

Spinach Salad with Bleu Cheese and Bacon

Tossed and served with an apple bacon vinaigrette.

Romaine and Wild Mushroom Salad

Tossed with fresh basil, sliced wild mushrooms and bleu cheese crumbles. Served with basil vinaigrette.

Grecian Spinach Salad

Leaf spinach topped with herbed feta cheese, toasted onion rings, and pine nuts. Served with roasted onion vinaigrette.

Strawberry and Spinach Salad

Tossed with fresh sliced strawberries, toasted California almonds, croutons and strawberry vinaigrette.

Fresh Baby Green Salad

Medley of fresh baby greens with cucumbers, toasted walnuts and mustard-shallot dressing.

Mandarin Orange and Pecan Salad

Colorful mesclun greens topped with fresh toasted pecans and mandarin oranges. Served with mandarin orange vinaigrette.

Salads (continued)

Add \$5 to the price of your menu for your choice of one of the following salads.

California Spinach Salad

Leaf spinach topped with fresh avocado slices, bacon crumbles, egg crumbles and shredded cheddar cheese. Served with fresh herb vinaigrette.

Desserts

Your choice of one of these desserts is included with your menu selection.

Chocolate Mousse

The classic dessert. Served in a pastry crust shell with whip topping, toasted almonds and strawberry sliver garnish.

Double Chocolate Layer Cake

Super moist chocolate cake served on a plate painted with a white chocolate sauce.

Lemon Chiffon Cake

Tangy lemon cake served on a plate with lemon glaze and dusted with powdered sugar.

German Chocolate Cake

Three layers of chocolate cake separated by german chocolate icing, topped with a true german chocolate and coconut topping

Red Velvet Cake

Layers of classic red velvet with a delicious creamy frosting

Coconut Cake

Two rich layers of white cake with whipped cream frosting topped with coconut

Carrot Cake

Layers of moist carrot cake sandwiched between delicious creamy frosting

Chocolate Mousse Cake

Key Lime

These desserts are available with buffets *only*.

Apple or peach cobbler

Bread pudding with rum raisin sauce

Cheesecake with strawberry topping (preset only)

Desserts (continued)

Add \$6 to the Price of the Entrée for your choice of one of the following desserts.

Bread Pudding Pie

Custard kissed croissant pieces with raisins and apples in custard laced with Kentucky bourbon. Served with a rum raisin sauce.

Hazelnut Cappuccino Torte

Flourless torte made from crushed toasted hazelnuts, bittersweet chocolate and Columbian coffee butter cream.

New York Style Cheesecake

Served with your choice of cherry, strawberry or blueberry topping.

Tiramisu

A Classic!!!! Ladyfingers sprinkled with espresso brandy, layered with sweetened cream cheese and topped with whipped cream. Served on a plate dusted with cinnamon and cocoa.

Chocolate Bomb

Creamy smooth dark chocolate enrobed in chocolate cake and served on a plate painted with white chocolate and raspberry coulis.

Elegant Dinner Buffets

These buffets are offered with your choice of salad and dessert pre-set at your table. This allows your guests the choice of immediately proceeding to the buffet or enjoying their salad. Your guest will have the added benefit of not having to juggle two plates as they leave the buffet. This type of service will allow our staff to clear the salad plates as the guests help themselves to the buffet. All buffets include Iced tea, coffee and water service.

Buffet One

Carved prime rib of beef with horseradish sauce and au jus, grilled salmon with dill mustard sauce and almond crusted chicken. Served with baby red potatoes, rice pilaf, steamed asparagus, baby carrots, green beans with braised celery and onion and silver dollar rolls.

\$39

Buffet Two

Carved pecan crusted pork loin with blackberry demi-glace, roulade of lemon sole and chicken breast stuffed with a blend of three cheeses. Served with scampi rice, garlic smashed potatoes, vegetable medley, steamed broccoli and soft yeast rolls.

\$38

Buffet Three

Carved top sirloin of beef, veal medallions with artichokes and pasta gallina pomodoro. Served with lemon herb risotto, sautéed zucchini, steamed sugar snap peas, corn with roasted peppers and hot bread sticks.

\$36

Casual Buffets

All buffets include choice of dessert, iced tea, coffee and water service.

The Beach

Shrimp Scampi with scallions and lemon, hand battered red snapper fillets and crab cakes with remoulade. Served with lemon rice, green beans with pearl onions & mushrooms, tabouli provencal, marinated vegetable salad, tri-color pasta salad with gorgonzola & leeks, tossed green salad with dressings, and crispy hushpuppies.

\$38

Blue Note

Baby back ribs, fried catfish fingers and grilled chicken breasts with white barbecue sauce. Served with confetti rice, breaded okra, black-eyed peas, corn on the cob, cole slaw, poblano potato salad, tossed green salad with dressings and hot yeast rolls.

\$35

West Coast

Sliced roast beef with red wine onion sauce, apricot chicken and sliced roast pork loin with pineapple mint chutney. Served with steamed broccoli, green beans with carrots & almonds, garlic roasted potatoes, toasted barley salad, mesclun salad with plum tomatoes & herb vinaigrette, fruit salad with papaya mint sauce, and bread sticks.

\$34

Mardi Gras

Blackened chicken breast, grilled andouille sausage with peppers & onions, and Cajun style roast beef. Served with green beans with jardinière vegetables, jambalaya, baby red potatoes with peppers & onions, red beans & rice, whole okra with tomatoes, grilled vegetables, tabouli provencal, tossed salad with dressings, and sliced French bread.

\$31

All American

Sliced roast beef with au jus and grilled chicken breasts with white barbecue sauce. Served with mashed potatoes, peas and carrots, green beans, whole kernel corn, rice pilaf, tossed green salad with dressings, roasted vegetable salad, and hot yeast rolls.

\$31

Create Your Own Buffet

Each buffet will be served with your choice of one dessert, iced tea, water, coffee and Parmesan dusted rolls.

Salads – Your Choice of Two

Toasted barley salad with corn, spinach and tomato; asian noodle salad; green bean and mushrooms salad; rigatoni with pine nuts; tri color pasta with gorgonzola, leeks and shallots; poblano potato salad; tabouli provençal; fruit salad with papaya mint sauce; summer bean and radish salad; insalata capriccioso; caesar salad; tossed green salad; mesclun salad or spinach salad.

Vegetables – Your Choice of Three

Vegetable medley- grilled, roasted or steamed; carrots- steamed or honey glazed; green beans with onion & celery or pearl onions & mushrooms; fresh steamed broccoli with lemon or cheese sauce; whole kernel corn with roasted vegetable; black-eyed peas; steamed spinach or mediterranean vegetable blend.

Starch – Your Choice of Two

Red skin potatoes roasted or steamed; baked potato; stuffed potato; mashed potatoes; rice pilaf; confetti rice; steamed white rice; creole rice; pecan rice or buttered noodles.

Chicken Entrée – Your Choice of One

Honey dijon chicken; apricot chicken; marinated grilled chicken; almond chicken or chicken piccata

Beef Entrée – Choose Your Choice of One

Sliced roast beef with au jus; beef stroganoff; beef pepper steak; beef bourguignon or yankee pot roast

Pork & Seafood Entrée – Your Choice of One

Roast pork loin; sweet & sour pork; shrimp etouffée; baked cod or breaded catfish.

\$33

Food Displays

Tower of Antipasto

A triple tiered display featuring grilled petite lamb chops, kalamata olives, corenichons, pepperocini peppers, salami, smoked provolone cheese, grilled andouille sausages, and pastrami. Served with sliced baguettes. Service for 100 people.

\$595

Chocolate Crystal Palace

Marbled cheese cake truffles, chocolate mousse lovin' spoonfuls, chocolate cake fingers, chocolate grenache briquettes served with chocolate dipped strawberries, chocolate dipped cherries and sugared grapes displayed on sheets of glass elevated with glass blocks. Service for 100 people.

\$465

Chocolate Fountain

A continuous cascade of sweet melted chocolate served with fresh strawberries, soft marshmallows, crispy pretzels, pirouette cookies, pineapple, ladyfingers, creampuffs, and chopped nuts

\$7.50 per person 100 person minimum, \$6 for each additional person for a single fountain

Colorado Smoked Salmon

A whole side of hot smoked salmon served with roasted onion pâté, lemon caper sauce and baguettes. Service for 100 peopl.

\$425

South Pacific Fruit Island

Mango, papaya, kiwi, kumquats, pineapples, star fruit and figs. Artistically displayed and served with a strawberry yogurt sauce. Service for 100 people. (based on season availability)

\$375

Cheese from Around the World

Attractively displayed baked brie round with apricot glaze, sliced dilled havarti, smoked gouda, baby swiss, smoked muenster, brie, boursin, fontini, gorgonzola, garnished with fresh fruit and served with assorted water wafers and baguette slices. Service for 100 people.

\$375

Exotic Vegetable Display

Asparagus, heart of palm, artichoke hearts, jicama, queen olives, grape tomatoes, baby zucchini, baby carrots and petite ears of corn. Service for 100 people.

\$365

Food Displays (continued)

Pesto Torta with Crostini

A clay pot mold is alternately layered with pesto and cream cheese blended with sun-dried tomato. Presented on a pedestal and garnished with red grapes. Served with crostini pomodoro. Service for 100 people.

\$250

Carved Meats

Steamship Round of Beef

This is an impressive display of approximately sixty pounds of beef, rubbed with a blend of rosemary, salt, garlic and fresh ground pepper, and refrigerated overnight. Then slow roasted for ten hours till medium temperature. Served with rolls, horseradish sauce and mustard. Service for 300 people.

\$695 (Staffed with carver \$50 first two hours, \$25 ea additional hour)

Round of Beef

Herb crusted and slow roasted round of beef served with parmesan cheese dusted rolls, horseradish sauce and mustard. Service for 100 people.

\$425 (Staffed with carver \$50 first two hours, \$25 ea additional hour)

Roast Turkey Breast

Whole breast of turkey roasted, served with yeast rolls and the appropriate condiments. Service for 100 people.

\$275 (Staffed with carver \$50 first two hours, \$25 ea additional hour)

Cajun Style Fried Turkey

Whole tom turkey infused with select spices and deep-fried. Served with creole style cranberry relish. Service for 50 people.

\$265 (Staffed with carver \$50 first two hours, \$25 ea additional hour)

Whole Pit Smoked Ham

Glazed with honey and pineapple then roasted in a hot oven. Served with marmalade-glazed biscuits. Service for 100 people.

\$265 (Staffed with carver \$50 first two hours, \$25 ea additional hour)

Pecan Crusted Pork Loin with Blackberry Demi-glace

Whole pork loin crusted with pecans, honey, and rosemary, slow roasted and presented with a blackberry demi-glace. Served with petite biscuits. Service for 60 people.

\$350 (Staffed with carver \$50 first two hours, \$25 ea additional hour)

Chateaubriand

Whole beef tenderloin grilled and presented with grilled mushrooms carrots and onion. Served with sliced baguettes, béarnaise sauce, Dijon mustard and horseradish sauce. Service for 30 people.

\$525 (Staffed with carver \$50 first two hours, \$25 ea additional hour)

Small Bites

LOOKING FOR SOMETHING LIGHT AND TASTY FOR YOUR GUESTS?

THESE SELECTIONS ARE PRICED PER 100 PIECES AND DO NOT INCLUDE PLACE SETTINGS OR BEVERAGES ON BANQUET TABLES.

For receptions during the dinner hour, 5:30pm till 8:30pm, we recommend 12-15 pieces per person; for other service times 9-12 pieces per person is usually adequate. Please keep in mind that these are estimates.

Priced Per 100 Pieces

Beef satay with brown ginger sauce	\$365
Skewered chicken with peppers & pineapple	\$365
Petite beef wellingtons	\$425
Grilled andouille sausage	\$235
Grilled chicken strips with white barbecue sauce	\$235
Breaded chicken tender strips with honey mustard sauce	\$325
Chicken salad in petite pastry shells	\$225
Meatballs: Choose one: Italian, burgundy or Swedish	\$235
Three cheese tray (cubed Swiss, cheddar and pepper jack cheese)	\$245
Baked brie round in puff pastry with apricot glaze	\$265
Fruit tray - Fresh sliced melons served with grapes and strawberries	\$245
Vegetable tray - Bite size vegetables served with ranch dip	\$245
Petite lamb chops with mint pesto	\$445
Quesadillas with sour cream and salsa	\$245
Hot wings, with celery and ranch dip	\$325
Teriyaki chicken wings with pineapple sauce	\$325
Salmon roulade with butter crackers	\$360
Peel and eat shrimp 35 ct, price per pound, 5 pound increments	\$32
Bacon wrapped scallops	\$365

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Small Bites (continued)

Rumaki	\$295
Broccoli puffs	\$225
Cheese stuffed jalapeno peppers	\$225
Breaded zucchini with marinara dipping sauce	\$225
Battered cheese sticks with marinara dipping sauce	\$225
Breaded cheese ravioli with alfredo dipping sauce	\$265
Breaded mushrooms with horseradish sauce	\$225
Mini quiche	\$245
Seafood stuffed mushrooms	\$285
Sausage stuffed mushrooms	\$235
Marinated grilled vegetable tray	\$260
Petite Biscuits Choose one: bacon, herb, cheese, orange marmalade	\$175
Spinach dip with tortilla chips	\$200
Tortilla chips with salsa and queso (service for 100 pp)	\$275
Petits Fours	\$395
Miniature cheesecakes	\$395
Jumbo shrimp cocktail, 18ct price per pound, 5 pound increments	\$45
Scampi shrimp, 18ct price per pound, 5 pound increments	\$47
Stuffed shrimp, per 100	\$450
Salads: Pasta salad , bean salad, couscous, toasted barley salad per gallon	\$115

Beverage & Wine Service

Bars are staffed with one bar tender per (100) guests. Additional bartenders may be ordered at \$100 for first four hours, then \$25 each additional hour.

We can service your event several different ways:

Hosted Bar: We will add to your bill all bar charges incurred by your guests.

Hosted Beer & Wine: We will provide a bar with beer and wine only and add to your bill the charges for what is consumed by your guests.

Limited Quantity Host bar: You will provide your guests with tickets, which they may redeem at the bar for beverages. The tickets will be counted and you will be billed accordingly. Your guest may also choose to purchase beverages at the bar.

Cash Bar: Your guest will pay for his or her own drinks.

Keg Beer: We will serve beer on demand until the amount ordered is served or service is discontinued.

Please Note: Because we are an entity of the city of Huntsville, we do not charge taxes, collect or reward gratuity.

Bar Prices

House Brands\$8.00

Pinnacle Vodka, Jim Beam, Bacardi Rum, Amaretto, Captain Morgan

Call Brands\$9.00

Jack Daniels, Dewars Scotch, Absolute Vodka, Makers Mark, Tanqueray Gin, Quervo Tequila, Crown Royal, Margarita, Long Island Tea

Premium Brands.....\$10.00

Glenlivet, Gentleman Jack, Johnny Walker Black, Hennessey, Grey Goose

Domestic Beer & Import Beer.....\$7.00

Bud, Bud Light, Heineken, Corona, etc.

Domestic Keg Beer.....\$525 per keg tapped

Bud, Bud Light, Miller Lite

Premium Keg Beer.....\$600 per keg tapped

Craft Keg Beer.....Ask for current list

House Wines, by the glass.....\$7 / **by the bottle**.....\$31

Chardonnay, Merlot & Cabernet, White Zinfandel, Sauvignon Blanc, Pinot Grigio, Moscato, Riesling (**Other wines available upon request**)

Beverage & Wine Service (continued)

Corkage fee \$26 per bottle

Champagne, by the bottle.....\$35

Cooks Brut, JRoget Brut (Other champagne available on request)

Breaks

Themed Breaks

Service is for 30 minutes and must be a minimum of 100 people

Health Break

California mix, chocolate covered almonds, yogurt covered raisins, assortment of dried fruit, fruit basket, banana nut bread, flavored hot tea, fruit juice, and bottled water.

\$14 per person

Sports Break

Soft pretzels with spicy brown mustard, petite franks wrapped in pastry, potato chips & dip, Cracker Jacks, assorted soft drinks and bottled water.

\$14 per person

Café Break

Assorted gourmet cookies, brownies, chocolate covered espresso beans, biscotti & baklava, an assortment of freshly brewed flavored Columbian coffees, assorted specialty hot teas, and bottled water.

\$15 per person

Continental Breakfast

Assorted breakfast pastries, fresh sliced fruit, Columbian coffee, pitchers of juice and condiments.

\$15 per person

A La Carte Break Selections

Beverages



Coffee, regular or decaffeinated	\$38 gallon (Minimum of 3 gallons)
Hot tea set up	\$36
Tea bags	\$2 each
Lemonade, Iced tea, Fruit Punch	\$27 gallon
White Punch (Pineapple juice, orange juice and Sprite)	\$32 gallon
Sparkling White Grape Juice (White grape juice, Sprite)	\$25 gallon
Apple or Orange juice	\$28 gallon
Assorted sodas (Coca Cola products)	\$3 each
<i>Dasani</i> bottled water	\$3 each
Tropicana Juices (10oz. Bottles)	\$3.50 each
Water Cooler (Initial set-up)	\$45
Each additional 5 gallon container	\$30

Pastries, Breads & Cookies

Danishes, cinnamon rolls, or banana nut bread slices	\$36 dozen
Brownies or Lemon squares	\$30 dozen
Bagels with cream cheese	\$36 dozen
Muffins (Medium size – Blueberry, Banana nut, Bran)	\$32 dozen
Cookies	\$32 dozen
Cake Doughnuts	\$26 dozen
Biscuits with ham, bacon or sausage	\$30 dozen

Pastries, Breads & Cookies (Continued)

Chicken biscuit	\$38 dozen
Ham, Egg, and Cheese Croissants	\$40 dozen
Finger Sandwiches	\$30 dozen

Nuts, Chips & Such

Assorted hard candies	\$16 pound
Miniature chocolate bars	\$20 pound
Cereal bars	\$24 dozen
Granola Bars, Cliff Bars, Kind Bars, Kashi Bars	\$44 dozen
Whole fruit, apples, oranges or bananas	\$2.50 each
Yoplait fruited yogurt	\$3.50 each
Potato chips, tortilla chips, or pretzels	\$16 pound
Dips: onion, ranch or salsa	\$20 quart
Mixed nuts, Snack mix	\$28 pound
Prepackaged snacks	\$2.95 per piece
Star light mints	\$6.50 pound

Breakfast

The Buffet

Scrambled eggs, choice of bacon, sausage or ham, grits or potatoes, biscuits, fresh sliced melons, Columbian coffee, juice, and condiments.

\$19

Breakfast at MeeMa's

Scrambled eggs, omelet eggs, bacon, sausage, ham, biscuits, breakfast pastries, gravy, southern style grits, grilled potatoes, fresh cut fruit, juice, Columbian coffee, and condiments.

\$22

Served Breakfast

All served breakfasts include breakfast potatoes, 2 strips of crispy bacon, a large link sausage, baked tomato slice, orange juice, coffee, biscuits, raisin-bran muffin, preserves, creamed butter, and your choice of one of the following:

Scrambled eggs with cheese and chives

\$18 per person

Eggs Benedict with hollandaise

\$19 per person

Egg strata Breakfast

An egg casserole with spinach, tomato and cheese

\$22 per person

Quiche Lorraine

\$22 per person

Steak & Eggs

\$24 per person

Pork Chop & Eggs

\$22 per person

Box Lunches

All box lunches are served appropriate condiments. **Beverages are available separately. Minimum of (12) per box lunch variety.**

Smoked Turkey and Provolone

Thin slices of smoked turkey and provolone cheese on a baguette with lettuce and tomato. Served with whole fruit, cookie, and chips.

\$14

Turkey, Ham and Bacon Roll-up

Thin slices of smoked turkey and ham rolled in a soft tortilla shell with cream cheese, shredded lettuce, and diced tomato. Served with whole fruit, cookie, and chips.

\$14

Grilled Chicken Breast

Grilled chicken breast served on a deli roll with bacon, Swiss cheese, lettuce and tomato. Served with whole fruit, cookie, and chips.

\$14

Cheese Trio

Cheddar, provolone and Swiss cheese served with sprouts, sliced red onions and radishes on a baguette. Served with whole fruit, cookie, and chips.

\$14

Veggie Roll-up

Cream cheese, spinach, mushrooms and roasted red pepper served rolled in a sun-dried tomato and cilantro tortilla wrap. Served with whole fruit, cookie, and chips.

\$16

Veggie Pita

Toasted barley salad, leaf spinach and roasted plum tomatoes in a pita pocket. Served with whole fruit, cookie, and chips.

\$16

Roast Beef and Smoked Cheddar

Hearty slices of roast beef with smoked cheddar on an onion roll with lettuce and tomato. Served with whole fruit, cookie, and chips.

\$16

Chicken Salad

Chicken salad with crispy celery and toasted walnuts on a croissant with leaf lettuce. Served with whole fruit, cookie, and chips.

\$16

Box Salads

All box salads are served with an assortment of salad dressings.
Beverages are available separately.

Santa Fe Chicken Salad

Marinated grilled chicken strips served on a bed of fresh greens with black bean salsa, Pico de Gallo, diced tomato, black olives, and colorful tortilla strips. Served with a fresh fruit cup.

\$16

Cobb Salad

Fresh salad greens with diced ham, turkey, bacon, tomato, cheddar cheese and egg crumbles.
Served with a fresh fruit cup and a petite bran muffin.

\$19

Catering Policies

- 1) All prepared food & beverages served in the Von Braun Center must be provided by the Von Braun Center's Food & Beverage Department in accordance with applicable state laws and VBC policies.
- 2) Items *included* in the cost of your event are: general liability insurance, regular cleanup, 400 square feet of stage risers, tables and chairs. Standard white linen service is provided with all buffet, reception and served meals that meet the minimum catering rate of \$14.00 per person. Items *not included* in your menu pricing are: room rental, equipment and staffing that is not required for meal service.
- 3) To ensure a successful event final guarantees are required five business days prior to your event. Once the *guarantee is established it may not be reduced*. Any increases in the guarantee will be charged at 1 ½ times the normal plate charge. We reserve the right to substitute menu items for increases in guarantee over 10% of the original amount and within the 72-hour period. For service that is ordered on a *per piece basis quantities* may be increased with one business day/24 hours notice. If the quantity is increased within the 24-hour period a charge of 1 ½ times the regular price will apply. Additional quantities may be limited or unavailable without adequate notice. We will make every effort to accommodate any such request and alternate menu items may be available.
- 4) Tasting requests are scheduled on a case by case basis for a charge of \$300
- 5) We will replenish standard buffets for 60 minutes, themed or elegant buffets for 90 minutes and themed breaks for 30 minutes.
- 6) Buffet service can only be provided for groups with a minimum of 100 people. We will provide table service for groups of any number but groups less than 50 are subject to a service charge of 15%.
- 7) We will provide one buffet per 200 guests for standard buffets, and one buffet for each 150 guests for the elegant and themed buffets. All buffets are double sided.
- 8) All meals include 2 ½ hours of service starting with the first service of food. Additional service, past the standard time, can be arranged for an additional charge.
- 9) The Von Braun Center is not responsible for lost, damaged or stolen property.
- 10) Due to market conditions, the prices listed are subject to change. Please request the most current pricing.**
- 11) Because we are an entity of the city of Huntsville, we do not charge taxes or gratuity.

Alcoholic Beverage Policies:

- 1) The Von Braun Center shall, at our discretion, determine when to sell or to discontinue to sell alcoholic beverages at an event.
- 2) The Von Braun Center will retain all income from the sale of alcoholic beverages.
- 3) Each bar provided is required to generate minimum revenues of \$175 for the first three hours and \$75 in revenue for each additional hour. If sales do not meet the minimum, you will be billed the difference.
- 4) We will provide one bar staffed with two bartenders for every 200 guests. Additional bartenders are available at a charge of \$25 per hour.
- 5) Surcharges on alcoholic beverages for the purpose of providing a profit for the lessee are prohibited in accordance with state law and VBC policy.
- 6) All alcoholic beverages served in the Von Braun Center must be provided by the Von Braun Center's Food & Beverage Department in accordance with applicable state laws and VBC policies.

