



**VBC**  
VON BRAUN  
CENTER

CATERING  
*menu*





# PART OF THE SECRET TO SUCCESS IN LIFE IS TO EAT WHAT YOU LIKE.

-Mark Twain

Located in the heart of the Rocket City, we at the Von Braun Center strive for **out of this world** EXCELLENCE! Our tenured team of creative culinarians and Chefs relentlessly pursue the latest and greatest trends in Food & Beverage. No matter the event, our mission is to provide superior food quality with superior guest experiences. Our Catering Menu is just a snapshot into our creativity. Our inventive team is passionate about exceeding expectations and loves the challenge of pushing the boundaries of inspiration! We accept the challenge of exploring specialty food options, and we welcome the task of developing a unique menu to WOW your guests.

**-Kevin Glouner, VBC Director of Food & Beverage**

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# Boxed Breakfast

Boxed meals include choice of bottled juice or water.

## Hot Options

**\$16.75**

Biscuit, with scrambled fresh eggs, sausage patty, and cheddar cheese, served with a mini pastry and fresh fruit cup

Alabama breakfast burrito with scrambled fresh eggs, sausage, salsa, pepper jack cheese, and hashbrowns, served with a granola bar and fresh fruit cup

## Cold Options

**\$14.75**

Blueberry, chocolate, or banana nut muffin, individual yogurt, granola bar, and fresh fruit cup

Bagel with cream cheese, boiled egg, fresh cut cheese, and fresh fruit cup



The Von Braun Center does not charge sales tax or gratuity on meals.



# Continental Breakfast

Continental Breakfast consists of freshly baked breakfast pastries, assorted muffins, hot biscuits, and croissants. Served with fruit preserves, honey, and fresh seasonal fruit. *Minimum of 25 people.*

**\$22**

Accompanied with a beverage service of regular coffee and orange juice.

## Continental Breakfast *Enhancements*

*Prices listed are per person, and are not sold separately from continental breakfast.*

### **Sausage, Egg + Cheese Biscuit**      **\$4.00**

Freshly baked biscuit, egg patty, sausage patty, and cheddar cheese

### **Bacon, Egg + Cheese Biscuit**      **\$4.25**

Freshly baked biscuit, Applewood smoked bacon, cheddar cheese, and egg patty

### **English Muffin Egg White Sandwich**      **\$4.50**

Scrambled fresh egg whites, wilted spinach, tomato, and Swiss cheese

### **Alabama Breakfast Burrito**      **\$4.50**

Scrambled eggs with sausage, potatoes and pepper jack cheese with salsa on the side, warm tortilla

### **Fried Chicken Biscuit**      **\$4.50**

Freshly baked biscuit with breaded chicken filet

### **English Muffin Breakfast Sandwich**      **\$4.50**

Scrambled fresh eggs with country ham, and aged provolone cheese

### **Croissant Sandwich**      **\$4.50**

Scrambled fresh eggs with applewood smoked bacon and sharp cheddar cheese

*\*Can substitute sausage patty*

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# Breakfast Buffet

Prices listed are per person, minimum order of 25 people  
(service fees apply for groups lower than minimum).

## The "Big Spring Sunrise" Buffet **\$26.00**

Fresh sliced seasonal fruit, danishes and muffins, scrambled eggs, southern ham or bacon, buttermilk biscuits, grits, fruit preserves, butter, coffee, juices, water

## The "Rocket City Liftoff" Buffet **\$34.50**

Fresh sliced seasonal fruit, warm cinnamon rolls, muffins, buttermilk biscuits, Applewood smoked bacon, sausage patties, scrambled eggs, breakfast potatoes with peppers and onions, fruit preserves, honey, coffee, juices, water

### Breakfast Buffet

### *Enhancements*

Prices listed are per person, and are not sold separately from Buffet orders.

#### Grits Bar **\$7.00**

Grits with cheddar cheese, sliced scallions, roasted peppers, and bacon bits

*\*Other cheese available upon request*

#### Waffle Station **\$7.25**

A culinary professional is required. Each attendant is \$125. One attendant required per 50 people.

#### Egg and Omelet Station **\$9.50**

A culinary professional is required. Each attendant is \$125. One attendant required per 50 people.

*Cooked to order eggs or omelet, with a variety of selections including diced ham, baby spinach, diced onion, diced bell pepper, mushrooms, diced tomato, cheddar cheese, and salsa with fresh eggs and egg whites*

Assorted syrups, with toppings that include fresh fruit, butter, and whipped cream

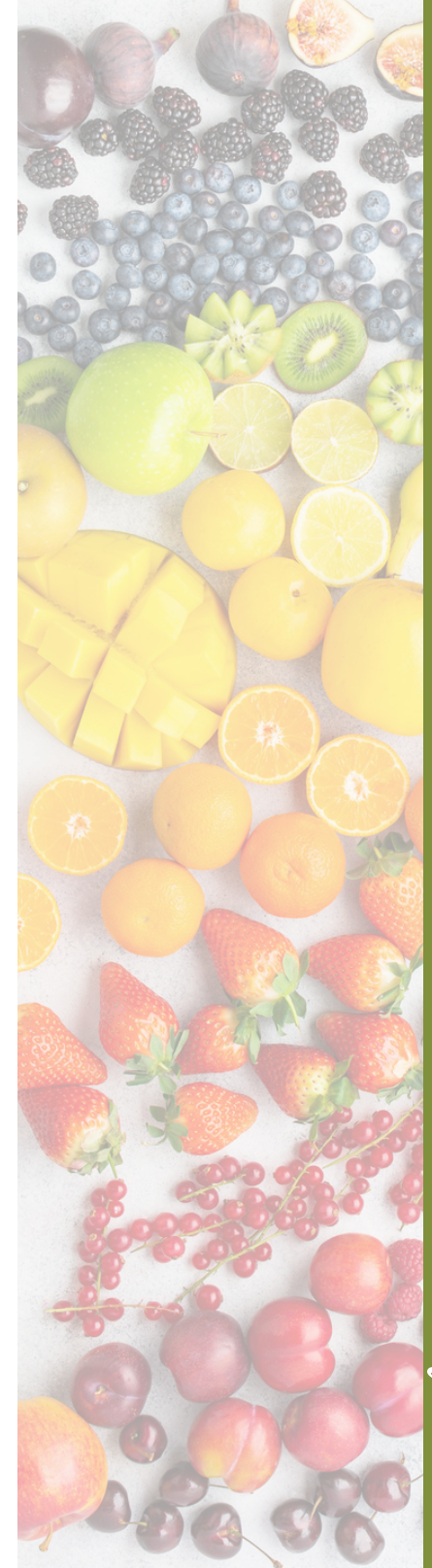
*\*Add breaded chicken for chicken & waffle stations for \$5 extra per person*

# FARM

*to table*



VBC is proud to offer cage-free eggs.





# Plated Breakfast

*Prices listed are per person.*

**All plated breakfasts are served with freshly baked biscuits, juice, and brewed coffee.**

<p><b>Yogurt Parfait</b> Vanilla Greek yogurt with fresh sliced strawberries and blueberries, granola, and a bran muffin</p>	<p><b>\$24.00</b></p>	<p><b>Quiche Lorraine</b> Fresh eggs, heavy cream, bacon, and swiss cheese baked in a flaky crust, with fresh fruit cup</p>	<p><b>\$27.00</b></p>
<p><b>Homestyle Breakfast</b> Scrambled fresh eggs, (3) slices of Applewood smoked bacon, roasted plum tomato half, and breakfast potatoes with peppers and onions, served with hot fresh biscuit</p>	<p><b>\$25.00</b></p>	<p><b>Eggs Benedict</b> Poached eggs with browned ham or bacon, placed on a fresh English muffin and covered with hollandaise, breakfast potatoes, and roasted plum tomato</p>	<p><b>\$28.00</b></p>
<p><b>Avocado Toast</b> Scrambled eggs, multi-grain toast, guacamole, fresh greens, and plum tomato with fresh fruit cup</p>	<p><b>\$25.00</b></p>	<p><b>Steak and Eggs</b> Grilled 5oz flat iron steak, scrambled fresh eggs, breakfast potatoes, and roasted plum tomato half, served with toast or fresh biscuit</p>	<p><b>\$36.00</b></p>



## Plated Breakfast

### *Boosts*

*Prices listed are per person, and are not sold separately from Plated Breakfasts.*

<p><b>Mimosa Flutes</b> Fresh orange juice and sparkling wine <i>(VBC staff will ask for guests ID to ensure legal drinking age)</i></p>	<p><b>\$10.00</b></p>
<p><b>Fresh Seasonal Fruit Cup</b></p>	<p><b>\$4.25</b></p>
<p><b>Greek Yogurt Parfait</b></p>	<p><b>\$4.25</b></p>
<p><b>Oatmeal with Brown Sugar and Cinnamon</b></p>	<p><b>\$4.25</b></p>

The Von Braun Center does not charge sales tax or gratuity on meals.



# Hot + Cold Beverage

<b>Sweet Tea (gallon)</b>	<b>\$31.25</b>	<b>Dasani Bottled Water</b>	<b>\$3.25</b>
<b>Lemonade (gallon)</b>	<b>\$31.25</b>	<b>12oz Coca Cola Products (each)</b>	<b>\$3.00</b>
<b>Unsweetened Iced Tea (gallon)</b>	<b>\$31.25</b>	<b>Assorted Cartons of Milk (each)</b>	<b>\$3.25</b>
<b>Coffee or Hot Tea Service (gallon)</b> Coffee, decaffeinated coffee, or hot tea selection	<b>\$43.75</b>	<b>Almond Milk Individual Servings (each)</b> <i>*Subject to supply chain availability</i>	<b>\$5.25</b>
		<b>Assorted Bottled Fruit Juices (each)</b> Orange, apple, cranberry, grapefruit, or tomato	<b>\$5.25</b>
		<b>Flavored Water (Decanter/3 gallon min)</b> Infused with fresh fruit or cucumbers	<b>\$12.50</b>

## healthy compliments

<b>Sliced Seasonal Fresh Fruit (per person)</b>	<b>\$4.25</b>
<b>Whole Seasonal Fresh Fruit (dozen)</b>	<b>\$22.50</b>
<b>Assorted Individual Fruit Yogurts (dozen)</b>	<b>\$37.50</b>
<b>Fruit and Yogurt Parfait (dozen)</b> Vanilla yogurt with fruit and homemade granola	<b>\$50.00</b>

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# Breakfast Platters + Baskets

*Individual flavor selections are sold in units of one dozen.*

<b>Fresh Baked Muffins</b> Blueberry, Chocolate Chip, Banana, or Bran	<b>\$40.00</b>
<b>Fresh Baked Cookies</b> Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Triple Chocolate, or Rocky Road	<b>\$40.00</b>
<b>Danishes</b> Cream Cheese, Apple, or Cherry	<b>\$40.00</b>
<b>Brownies</b>	<b>\$42.00</b>
<b>Bagels</b> Plain, Cinnamon Raisin, Blueberry, or Everything	<b>\$43.75</b>
<b>Fresh Donuts</b> Glazed, Chocolate Glazed, or Cream Filled	<b>\$43.75</b>
<b>Southern Style Biscuits</b> With honey, fruit preserves, and butter	<b>\$43.75</b>
<b>Croissants</b>	<b>\$43.75</b>
<b>Fresh Baked Cinnamon Rolls</b>	<b>\$43.75</b>
<b>Scones Assortment</b>	<b>\$49.00</b>

## frozen treats

*Individually packaged frozen novelties.*

<b>Classic Ice Cream (dozen)</b>	<b>\$50</b>
Vanilla ice cream sandwich, Sundae cone with peanuts, Milk chocolate covered vanilla ice cream bar	
<b>Premium Ice Cream (dozen)</b>	<b>\$62.50</b>
Premium vanilla milk chocolate bar, premium milk chocolate almond bar, Cookie ice cream sandwich	





# Snacks

<b>Assorted Individual Bags of Chips and Snacks (each)</b> <i>(Lays® Chips products)</i>	<b>\$3.25</b>
<b>Chips + Dip</b> <i>(Tortilla chips with salsa. Feeds 25 people. Add queso for \$50)</i>	<b>\$78.00</b>
<b>Individual Bags Smartfood® White Cheddar Popcorn (1oz)</b>	<b>\$4.25</b>
<b>Chocolate Dipped Strawberries (dozen)</b> Dark, Milk, or White Chocolate	<b>\$25.00</b>
<b>Pretzel Twists (pound – serves approximately 20)</b>	<b>\$16.75</b>
<b>Mixed Nuts (pound – serves approximately 20)</b>	<b>\$29.25</b>
<b>Lightly Sea Salted Roasted Peanuts (pound – serves approximately 20)</b>	<b>\$29.25</b>
<b>Chocolate Covered Almonds (pound – serves approximately 20)</b>	<b>\$29.25</b>
<b>Snack Mix (pound – serves approximately 16 one ounce portions)</b>	<b>\$18.75</b>
<b>Trail Mix (pound – serves approximately 16 one ounce portions)</b>	<b>\$23.00</b>
<b>Freshly Popped Popcorn (base package – 200 portions)</b> <i>(per bag overage over base package) \$2.75 each over 200 -200 portions minimum, \$175 per popcorn machine rental for the day. The attendant is an additional \$125 per machine for four hours or less.</i>	<b>\$624.00</b>
<b>Soft Pretzels (dozen)</b> Served with ground Dijon mustard and beer cheese sauces	<b>\$57.25</b>
<b>Granola Bars (dozen)</b>	<b>\$34.50</b>
<b>Kind® Bars (dozen)</b>	<b>\$40.50</b>
<b>Clif® Bars (dozen)</b>	<b>\$49.00</b>
<b>King Size Assorted Candy Bars (dozen)</b> <i>(Snickers®, Skittles®, Sour Patch Kids®, M&amp;M's®, Reese's® Peanut Butter Cups, Reese's® Pieces)</i>	<b>\$49.00</b>





# Meeting Breaks + Snack Stations

All break items are provided in an amount estimated to serve each person for 30 minutes. Minimum order of 50 people unless otherwise indicated. Service fees will apply for order lower than minimum.

**Fruit Cobbler Break** **\$130**  
*Sold per pan - serves 25 people*

*Options: Apple; Peach; or Blackberry*

*Add Attendant-Scooped vanilla ice cream  
\$3.00 per person + \$125 for attendant.*

**Intermission Break (per person)** **\$12.50**  
Selection of pretzels, assorted chips, Cracker Jacks®, and assorted mini candy bars

**Popcorn Break (per person)** **\$6.25**  
Fresh popcorn staged in a popcorn crisper, bagged, and served individually

**Madison County Fair** **\$15.75**  
Pretzel bites with mustard and beer cheese sauce, mini corndogs, and mini cinnamon sugar churros, served with dipping sauces

**Build Your Own Snack** **\$14.75**  
Chex®, pretzels, M&Ms®, yogurt-covered raisins, raisins, assorted nuts, and Cheez-It®  
*Spacious variety of bowl containers with individual bags to build your own snack mix*



## *Ice Cream Sunday Break \$15.75*

*An attendant is required for every 50 people served.*

Attendant-Scooped ice cream (Chocolate, Vanilla, and Strawberry) with a selection of toppings for the guest to customize according to preference

Toppings include maraschino cherries, sprinkles, crushed Oreos®, chopped nuts, chocolate chips, strawberries, Butterfinger® pieces, mini M&Ms®, whipped cream, chocolate sauce, and caramel sauce

The Von Braun Center does not charge sales tax or gratuity on meals.



# Boxed Meal: Cold Selections

*Prices listed are per person.*

**Whole fruit or fresh cut fruit can be added for \$2 per person. Additional dressings are available upon request.**

## **Cold Cuts Boxed Lunch**

**\$21**

*Includes bag of chips, cookie + 12oz soda or bottled water*

- Turkey and Swiss cheese on a Kaiser roll
- Roast beef and provolone cheese on a ciabatta square
- Ham and cheddar cheese on a brioche roll
- Fresh vegetables with hummus in a spinach wrap

## **Premium Cold Cuts Boxed Lunch**

**\$23**

*Includes bag of chips, cookie + 12oz soda or bottled water*

- Cajun turkey, tomato, arugula, chipotle mayonnaise on focaccia bread
- Grilled Portobello, sautéed spinach, yellow squash, roasted red peppers, and her boursin cheese spread on a whole grain roll

## **Boxed Lunch Wraps**

**\$22**

*Includes bag of chips, cookie + 12oz soda or bottled water*

- Cobb Wrap with iceberg lettuce, diced turkey, Applewood smoked bacon, bleu cheese, hardboiled egg, tomato, served with ranch dressing
- Grilled Chicken Caesar Wrap with romaine, shredded parmesan cheese, served with Caesar dressing



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## **Entrée Salads in a Box \$25**

*Choose 1 Chilled Protein: Grilled Chicken; Flank Steak; or Shrimp*

- Caesar salad with romaine hearts, shaved parmesan cheese, garlic croutons, marinated Roma tomato, served with Caesar dressing
- Summer salad with mixed baby greens, strawberries, blueberries, feta, shaved almonds, served with sherry vinaigrette dressing
- Greek salad with tomato, cucumber, feta, kalamata olives, red onion, served with Greek vinaigrette
- Cobb salad with cherry tomato slices, crisp bacon, hard-boiled eggs, avocado, blue cheese crumbles, red wine vinaigrette dressing

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# Boxed Meal: Hot Selections

Prices listed are per person.

Served with bottled soda or bottled water, and one dessert per service.

<b>Spaghetti with Meatballs</b>	<b>\$25</b>	<b>BBQ Pulled Pork Sandwich</b>	<b>\$28.25</b>
Traditional spaghetti dinner with tomato sauce and beef meatballs, served with garlic bread		Smoked pork butt, BBQ sauce on a toasted brioche bun, served with southern baked beans, mac n' cheese, fried okra, and pickle slice	
<b>Fried Chicken Sandwich</b>	<b>\$26</b>		
Fried chicken breast, pickled green tomato on sourdough bread, served with mac n' cheese or potato logs			
<b>Yardbird Chicken Club</b>	<b>\$26</b>	<b>Country Fried Bone In Chicken Breast</b>	<b>\$29.25</b>
Grilled marinated chicken breast, smoked Gouda cheese, Applewood smoked bacon, grilled ham, spicy honey mustard, lettuce, tomato, red onion, and pickles, served with pan-fries		Southern fried chicken breast with mashed potatoes, pepper gravy, served with green beans and dinner roll	
		<b>Hamburger Steak</b>	<b>\$30.25</b>
		Seasoned ground beef, covered with pepper gravy, served with mashed potatoes, green beans, and dinner roll	

## Dessert Selection

Choose 1:

Pecan Cobbler

Apple Pie

Peach Cobbler

Pecan Pie

Cherry Cobbler

Mini Bundt Cake

Apple Cobbler

Molten Chocolate Brownie

**Cavatappi Pasta** **\$30.25**

Grilled chicken breast over Cavatappi pasta with marinara sauce, basil pesto, zucchini, and yellow squash, served with breadstick

**Braised Beef Short Ribs** **\$36**

Braised beef short rib served with horseradish mashed potatoes, peas, carrots, and red wine jus, served with dinner roll

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# Plated Hot Lunch Entrées

Prices listed are per person.

Served with pre-set salad, dinner rolls, iced tea, regular coffee upon request, and dessert.  
(See salad and dessert choices on pages 18-19.)

<b>Yardbird Sandwich</b>	<b>\$24</b>	<b>Chicken Marsala</b>	<b>\$29.25</b>
Grilled marinated chicken breast, smoked Gouda cheese, Applewood smoked bacon, grilled ham, spicy honey mustard, lettuce, tomato, red onion, pickles, served with pan-fries		6oz marinated grilled chicken breast, with roasted mushrooms, creamy baby spinach risotto, julienne cut zucchini, and yellow squash	
<b>Chicken + Veggies</b>	<b>\$26</b>	<b>Duroc Pork Chop</b>	<b>\$36.50</b>
Airline chicken breast served with seasonal vegetables, buttermilk mashed potatoes, and natural glaze de viande		7oz bone-in pork chop with chipotle glaze, served with sweet potatoes, and baby grilled zucchini	
<b>Alabama BBQ Chicken Breast</b>	<b>\$28.25</b>	<b>Burgundy Braised Short Ribs</b>	<b>\$36</b>
Marinated grilled chicken breast with tangy original Alabama white sauce, served with baked mac n' cheese, and green beans		Braised beef short rib, buttermilk Yukon mashed potatoes with chives, charred asparagus spears, blistered baby tomato with braising jus	
<b>Lemon Stuffed Chicken</b>	<b>\$29.25</b>	<b>Short Rib Pasta</b>	<b>\$36</b>
Airline chicken breast stuffed with Ricotta and spinach, served with lemon orzo and heirloom carrots		Shredded braised beef short rib, blistered tomato and mushroom sauce, cavatappi pasta, micro greens, smoked Gouda, served with garlic bread	
<b>Bacon-Wrapped Chicken</b>	<b>\$29.25</b>	<b>Center Cut Top Sirloin</b>	<b>\$40.75</b>
Airline chicken breast stuffed with goat cheese and wrapped in bacon, served with duchess potatoes and roasted broccoli		6oz center cut top sirloin, served with horseradish mashed potatoes, and asparagus	
<b>Chicken Parm</b>	<b>\$29.25</b>	<b>Prime Rib</b>	<b>\$41</b>
6oz marinated grilled chicken breast, covered with marinara and a blend of Italian cheeses, served with ziti pasta and asparagus		8oz prime rib with twice baked potatoes and roasted broccoli	

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# Plated Chilled Lunch Entrées

*Prices listed are per person.*

**Served with salad, dinner rolls, iced tea, regular coffee upon request, and dessert.  
(See salad and dessert choices on pages 18-19.)**

## **Grilled Chicken Caesar Salad** **\$25**

Herb grilled chicken breast, romaine lettuce, parmesan cheese, seasoned croutons, baby heirloom tomatoes, with house Caesar dressing

## **Alabama Chopped Salad** **\$25**

Crisp greens, smoked chicken, avocado, tomato, eggs, bleu cheese crumbles, bacon, and ranch dressing

## **Club Sandwich** **\$25**

Sliced turkey breast, ham, Applewood smoked bacon, cheese with green leaf lettuce, and tomatoes, served with kettle chips and house salad

## **Ancient Grain Salad** **\$25**

*(vegan / vegetarian)*

Arugula and baby spinach nest, with lentils, quinoa, wheat berry, bulger, dried cherries, and fine herbs, tossed in sherry vinaigrette

## **Steak Salad** **\$35.75**

Chilled thyme-crusting flank steak atop quinoa, cherry tomato, roasted corn, bleu cheese crumbles, Applewood bacon, and choice of dressing

## *Note from the kitchen:*

*Stuffed chicken can be prepared in many ways!  
We encourage our guests to set an appointment with one of  
our creative culinarians to get more options.*

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# Plated Dinner Entrées

Prices listed are per person.

When choosing multiple entrées, the higher priced item will be applied to all.

**Menu items are dependent upon availability during seasons. Served with pre-set salad, dinner rolls, dessert, iced tea, and decaffeinated coffee upon request. (See salad and dessert choices on pages 18-19.)**

## **Marinated Herbed Chicken** **\$28**

Marinated 7oz breast with lemon rosemary cream sauce, served with smoked mashed potatoes and grilled asparagus

## **Southwest Chicken** **\$29**

Roasted 7oz airline chicken breast, served with shaved Brussel sprouts, corn, black bean relish, and roasted potatoes, topped with a chipotle southwest cream sauce

## **Fall Airline Chicken** **\$32**

7oz pan-seared chicken breast stuffed with brie, walnuts, apples, and bacon, served with roasted sweet potatoes and crispy Brussels sprouts

## **Creole Stuffed Chicken** **\$32**

7oz roasted chicken breast stuffed with rice, crawfish, shrimp, and andouille sausage, served with red beans and rice and covered in a Cajun cream sauce, with whole okra

## **Pecan Encrusted Trout** **\$35.50**

Crisp trout (grilled or fried), sage cream sauce, herb roasted potatoes, roasted green beans, with grilled lemon

## **Pork Chop** **\$39.75**

8oz chipotle glazed pork chop, topped with onion straws, and served with mashed sweet potatoes and asparagus

## **Duroc Bone-In Pork Chop** **\$44.75**

10oz bone-in Duroc pork chop with roasted sweet potato parsnips and turnips, grilled asparagus, topped with bourbon barbecue glaze

## **Braised Short Ribs** **\$44.75**

8oz bone-in short rib served with horseradish mashed potatoes, tri-color carrots, covered in red wine jus

## **Lemon Butter Snapper** **\$47**

8oz cornflake fried snapper with lemon butter burre blanc, served with summer risotto and grilled herbed cauliflower

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# Plated Dinner Entrées *continued*

*Prices listed are per person.*

*When choosing multiple entrées, the higher priced item will be applied to all.*

**Menu items are dependent upon availability during seasons. Served with preset salad, dinner rolls, dessert, iced tea, decaffeinated coffee, and regular coffee upon request. (See salad and dessert choices on pages 18-19.)**

## **Grilled Ribeye**

**\$50**

12oz ribeye, served with mashed potatoes, roasted broccoli, and tri-color carrots

## **Grilled Filet**

**\$50**

8oz filet served with horseradish mashed potatoes, haricot verts, and julienne red pepper

## **Oscar Filet**

**\$54.25**

8oz filet topped with crab meat and béarnaise sauce, served with baked potatoes and broccoli



## *Vegetarian*

### **Stir-fry Tofu**

Stir-fry tofu over lo Mein noodles served with fresh broccoli, snow peas, carrots, water chestnuts, mushrooms and sesame oil, with a sweet, sour, or soy sauce

### **Wellington**

Vegetable wellington with a choice of portabella mushrooms or a roasted dinner loaf

### **Stuffed Bell Pepper**

Filled with flavorful seasonal vegetables, rice, and herbs

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# Plated Dinner Duo Entrées

Prices listed are per person.

Menu items are dependent upon availability during seasons. Served with preset salad, dinner rolls, dessert, iced tea, decaffeinated coffee, and regular coffee upon request. (See salad and dessert choices on pages 18-19.)

## Citrus Chicken + Salmon \$51

Brioche-crusting airline chicken breast with lemon-scented pan jus, pan-seared salmon filet with orange-butter sauce, smashed red bliss potatoes, crispy Brussels sprouts, dressed with cranberries

## Fish + Shrimp MP

Sautéed snapper and shrimp with creole sauce served with creamy southern grits, heirloom tomatoes, and spinach Madeline

## Chicken + Crab Cake \$51

6oz chicken breast with crab cake, served with duchess potatoes and bacon-wrapped asparagus

## Filet + Chicken \$52

6oz prime cut filet paired with a 5oz stuffed airline chicken breast, served with herb risotto and roasted asparagus

## Filet + Jumbo Shrimp \$57.25

6oz prime cut filet with two jumbo shrimp served with grilled plum tomatoes, roasted root vegetables, and sweet potatoes

## Filet + Crab Cake \$60.50

6oz filet mignon with crab cake, served with duchess potatoes and creamed spinach

## Steak + Lobster MP

Grilled 6oz filet mignon, topped with zucchini ribbons, served with a beautiful 6oz lobster tail, accompanied by white and green asparagus and stacked potato logs, garnished with a sprig of rosemary

## Sous Vide Filet Mignon + Seared Halibut MP

Gremolata and horseradish encrusted 6oz filet mignon with red wine bordelaise sauce paired with pan-seared halibut with lobster mayonnaise, served with honey butter poached asparagus and duchess potatoes, garnished with parsley



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# Plated Lunch & Dinner *salad options*

*Included in pricing as indicated per item on pages 13-17.*

**Additional dressings available upon request.**

## **Modern Caprese Salad**

Heirloom baby tomatoes, fresh mozzarella, micro basil, lemon vinaigrette, balsamic glaze

## **Baby Spinach Salad**

Baby spinach, grape tomatoes, marinated artichokes, gruyere, bacon and palm hearts, basil pesto vinaigrette

## **Classic Caesar Salad**

Chopped romaine, garlic croutons, shaved parmesan cheese, baby heirloom tomatoes, classic Caesar dressing

## **Chop Wedge Salad**

Baby iceberg lettuce wedge, Applewood smoked bacon, oven-dried tomatoes, parmesan pinwheel, crumbled blue cheese dressing

## **Watermelon Salad (seasonal)**

Goat cheese, mozzarella, arugula, watermelon, heirloom tomatoes, shaved almonds, basil, sesame seeds, fresh mint, balsamic Dijon dressing

## **Lettuce + Apple Salad**

Arugula lettuce, thinly sliced granny smith apple, goat cheese, pepper bacon, cranberries, candied almonds, cranberry vinaigrette

## **Fall Salad (seasonal)**

Mixed greens with figs, butternut squash, toasted pecans, cranberries, pickled red onions, cranberry vinaigrette

## **Strawberry + Parmesan Cheese Salad (seasonal)**

Seasonal house greens, strawberries, toasted almonds, shaved parmesan cheese, champagne vinaigrette



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# Plated Lunch + Dinner *dessert options*

*Included in pricing as indicated per item on pages 13-17.*

## **Red Velvet Cake**

With cream cheese frosting

## **German Chocolate Cake**

Layered chocolate cake, filled and topped with coconut pecan frosting

## **Coconut Cake**

Decadent cake with white frosting covered in coconut flakes

## **Mini Bundt Cakes**

Chocolate, lemon, red velvet, or confetti

*\*Subject to availability*

## **Double Fudge Layer Cake**

Chocolate cake with layers of chocolate icing and fudge

## **Strawberry Cream Pie**

With strawberry coulis

## **Key Lime Pie**

With lemon cream and raspberry coulis

## **Carrot Cake**

With pecans and cream cheese frosting on burned sugar apple sauce

## **Chocolate Mousse**

Served in a martini glass with whipped topping, and a mint leaf or shaved chocolate

## *Premium Cakes \$5*

### **New York Cheesecake**

With fresh berries compote

### **Pumpkin Cheesecake (seasonal)**

With whipped topping and graham cracker crust

### **Lemon Raspberry Cheesecake**

With whipped topping and graham cracker crust

### **Ultimate Chocolate Cake**

Moist chocolate cake with layers of fluffy chocolate mousse

### **Salted Caramel Crunch Cake**

Vanilla cake with layers of caramel, rimmed with white chocolate ganache

### **Crème Brûlée Cheesecake**

With crunchy caramelized sugar topping and graham cracker crust

### **Meyer Lemon Layer Cake with Lemon Curd**

A buttery cake with layers of bright and tangy Meyer lemon curd and silky buttercream icing

### **Flourless Chocolate Torte (GF)**



# Buffets

*Prices listed are per person, minimum of 50 people unless otherwise indicated*

**Served with house salad and dinner rolls. Accompanied with a beverage service of unsweetened iced tea and coffee upon request.**

## *Rocket City's Meat + Three \$34.50*

*Entrées and sides beyond the provided are subject to additional costs per person*

### **Entrée** (choose 1):

- Roast beef au jus
- Hickory smoked brisket, hot BBQ sauce
- Herb grilled breast of chicken, natural jus
- Cajun encrusted pork loin, pecan BBQ sauce
- Barbecue pulled pork, BBQ sauce
- Sorghum glazed smoked ham
- Southern style fried chicken

### **Vegetables & Starches** (choose 3):

- Southern-style green beans
- Black-eyed pea succotash
- Braised collard greens
- Creamed corn
- Sautéed zucchini, yellow squash, carrots
- Fried okra
- Southern coleslaw
- Buttermilk mashed potatoes
- Herb roasted potatoes
- Mac n' cheese
- Sweet Potato Hash

### **Dessert** (choose 2):

- Apple fruit cobbler
- Chocolate layer cake
- Chocolate fudge pie
- Red velvet cake
- Key lime pie
- Pecan pie
- Old fashioned southern banana pudding
- Carrot Cake
- Bread pudding
- Cheesecake



The Von Braun Center does not charge sales tax or gratuity on meals.



# Buffets *continued*

Prices listed are per person, minimum of 50 people unless otherwise indicated

Accompanied with a beverage service of unsweetened iced tea and coffee upon request.

## Soup, Salad + Potato Bar \$33.50

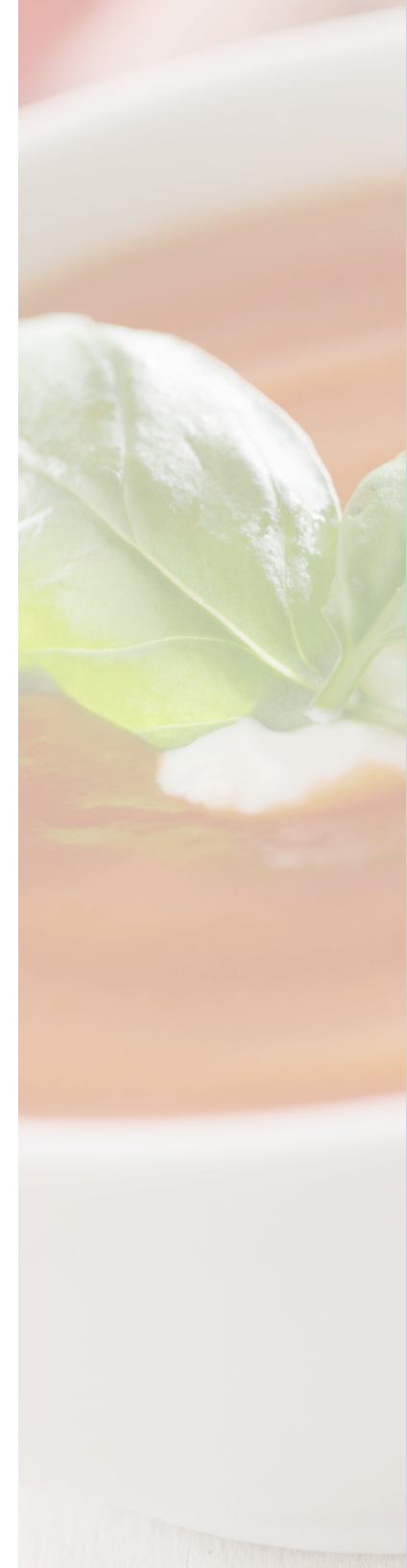
- Salads**
- Rocket City green garden salad with seasonal lettuces, English cucumbers, carrot curls, grape tomatoes, croutons, ranch dressing
  - Market pasta salad, with fresh seasonal vegetables, creamy mixed herb dressing
  - Creamy southern slaw
- Soups**
- Chicken noodle
  - Tomato basil
  - Baked potato served with sour cream, shredded cheddar cheese, bacon bits, and scallions
- Dessert** Cookies and Brownies

## Butcher Block Deli \$31.25

- Salads**
- Garden salad mixed greens, cucumbers, Roma tomatoes, carrots, croutons, assorted dressings
  - Classic chicken salad
  - Classic egg salad
  - Twice baked potato salad
- Meats** Roast turkey, roast beef, hickory ham, salami, and capicola
- Cheeses** Sharp cheddar, swiss, and provolone cheese
- Sides** Fresh leaf lettuce, sliced tomatoes, pickled onions, assorted pickles, banana peppers, mayonnaise, dijon mustard, and horseradish cream
- Breads** Brioche, Ciabatta, Flat Bread, Spinach Wrap, and Gluten-Free
- Dessert** Assorted seasonal bar desserts



The Von Braun Center does not charge sales tax or gratuity on meals.



# Buffets *continued*

Accompanied with a beverage service of unsweetened iced tea and coffee upon request.

## Italian Buffet \$35.50

*Served with a selection of artisanal rolls, and soup crackers*

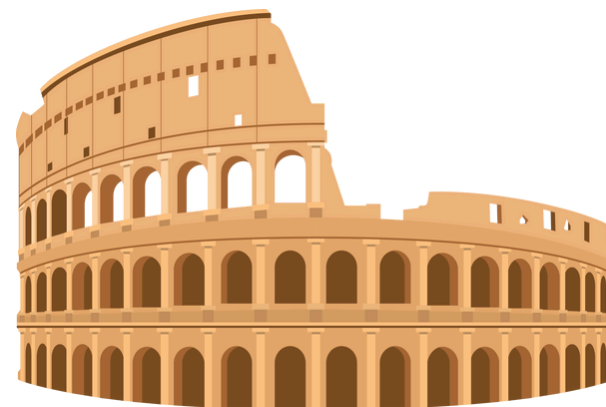
- Entrées**
- Lemon oregano marinated chicken, with oven-dried tomatoes, Kalamata olives, roasted fennel, and feta cheese
  - Cavatappi pasta, with spicy marinara, baby spinach, artichoke hearts, oregano, parsley, aged parmesan cheese

**Soup** Minestrone soup

- Salads**
- Chopped vegetarian antipasto salad, with golden Italian vinaigrette
  - Caprese salad

- Sides**
- Creamy risotto topped with grated parmesan cheese, blended with asparagus
  - Italian-style roasted vegetables

**Dessert** Tiramisu cake



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## Modern American Buffet \$38.50

*Served with a selection of artisanal rolls and butter*

- Entrées**
- Hanger steak with charred scallion chimichurri
  - Chicken pot pie
  - Baked herb chicken
  - Southern fried chicken

**Salad** Chopped iceberg lettuce, tomato, pepper confetti, radish, cucumber, buttermilk ranch dressing

- Sides**
- Roasted herb potatoes
  - Balsamic glazed Brussels sprouts
  - Mac n' cheese
- Desserts**
- Lemon meringue pie
  - Red velvet cake

The Von Braun Center does not charge sales tax or gratuity on meals.



# Buffets *continued*

Accompanied with a beverage service of unsweetened iced tea and coffee upon request.

## Southwestern Station \$35.50

### Salads

- Southwestern orzo salad, with smoked cumin oregano vinaigrette
- Chopped iceberg lettuce salad, black olives, cotija cheese, diced tomatoes, cucumber, and lemon chili vinaigrette

### Fajita Bar

- Seasoned carne asada
- Tequila lime marinated chicken
- Grilled Baby Zucchini
- Southwestern spiced squashes
- Fire-roasted onions and peppers
- Soft warm flour tortillas
- Crispy corn taco shells

### Toppings

- Salsa Fresca
- Diced tomatoes
- Guacamole
- Monterey jack cheese
- Shredded lettuce
- Sour cream
- Fresh sliced jalapeño
- Black beans

### Sides

- Cornbread squares
- Tortilla chips
- Cilantro lime rice

### Desserts

- Cinnamon churros, with dulce de leche dipping sauce
- Chocolate fudge brownie bar



The Von Braun Center does not charge sales tax or gratuity on meals.



# Grand Buffet \$44

Prices listed are per person, minimum of 50 people unless otherwise indicated. Entrées and sides beyond the provided are subject to additional costs per person.

## Entrées (choose 2)

- Thyme herb-roasted chicken breast with peach tea pan jus
- Seared Atlantic salmon filet, tarragon-lemon butter sauce
- Chicken marsala, with toy box medley mushrooms, marsala wine sauce
- Rigatoni pasta with a house-smoked chicken breast, and gorgonzola cheese cream sauce
- Marinated sliced pork tenderloin, with mushrooms, thyme chardonnay sauce
- Lemon garlic parmesan shrimp scampi atop herbed Campanella pasta
- Smoked BBQ beef brisket, and Rocket City barbeque sauce
- Stuffed baby eggplant with balsamic marinated vegetable ratatouille
- Four cheese tortellini, with fire-roasted vegetables, and tomato marinara sauce
- Sorghum rosemary seared pork loin, with brown butter demi glaze
- Baked cannelloni with chicken, baby spinach, mozzarella, alfredo sauce
- Roasted butternut squash ravioli, with herbed sage brown butter, and parmesan cheese



*Our talented team of chefs  
can customize your menu!*

## Sides (choose 4)

- Roasted asparagus with lemon and balsamic vinegar
- Mixed greens
- Poblano and sweet potato hash
- Crispy Brussel sprouts
- Vegetarian red and black quinoa
- Roasted root vegetables
- Southern-style green beans
- Roasted red bliss potatoes
- Market vegetable medley
- Mashed potatoes
- Sweet potatoes

The Von Braun Center does not charge sales tax or gratuity on meals.



# Grand Buffet *continued*

*Prices listed are per person, minimum of 50 people unless otherwise indicated. Entrées and sides beyond the provided are subject to additional costs per person.*

## **Desserts** (choose 2)

- Red velvet cake
- Bananas foster pudding
- Pecan pie with bourbon whipped cream
- Rocky Road peanut butter pie
- Lemon meringue pie
- Snicker pie
- Warm apple or peach cobbler with vanilla ice cream
- Alabama-style peach hand pie
- Carrot cake with cream cheese frosting
- Cheesecake
- Chocolate brownie squares and Rocky Road blondies
- Oreo® cheesecake
- Chocolate cake with raspberry sauce
- Chocolate fudge pie with whipped cream
- Bourbon bread pudding with Jack Daniels crème anglaise
- Caramel cake
- Chocolate flourless cake (GF) *additional \$3*

The Von Braun Center does not charge sales tax or gratuity on meals.



# Hors D'oeuvres

Minimum of 100 pieces per item. Prices below are for individual pieces.

## Cold Options:

- Deviled Eggs** \$276
- Meatless Antipasto Skewer** \$338  
artichoke, sun dried tomato, Kalamata olive, mozzarella, and fresh basil
- Italian Antipasto Skewer** \$338  
tortellini and prosciutto
- Cold House Smoked Salmon** \$442  
lavender cream cheese on crostini
- Jumbo Lump Crab Salad** \$442  
with lettuce wraps and crackers
- Chicken Salad** \$276  
in petite pastry shells
- Pimento Cheese Dip** \$276  
with crudité and crackers
- Baked Feta** \$276  
with crostini
- Assorted Sushi** Market Price  
California roll, spicy tuna roll, yellowtail roll, vegetable roll, soy sauce drizzle, pickled ginger shavings, wasabi



## Hot Options:

- Braised Beef Lollipop** \$650  
with caramelized onion and parsley
- Pork Belly Skewers** \$442
- Thai Peanut Chicken Skewer** \$442  
with spicy peanut sauce
- Bourbon Barrel Chicken + Waffle** \$425
- Mac n' Cheese Fritter** \$255
- Panko Shrimp** \$468  
with chipotle cocktail sauce
- Beef Empanada Bite** \$442
- Vegetarian Spring Roll** \$286
- Three Tier Tray** \$450  
with fruit, cheese, and vegetables
- Beef Sirloin Skewer** \$442  
with chimichurri
- Bacon-Wrapped Shrimp Skewer** \$442
- Bacon-Wrapped Scallop** \$442
- Jumbo Lump Crab Cake** \$452
- Mini Chicken Wellington** \$425
- Mini Beef Wellington** \$442

The Von Braun Center does not charge sales tax or gratuity on meals.



# Reception Stations

Prices listed are per person unless otherwise indicated. Minimum order of 50 people unless otherwise indicated. Service fees will apply for groups lower than the minimum. Prices are based on 90 minutes maximum service time.

<b>Market Crudité</b> With ranch dip, sun-dried tomato, feta dips	<b>\$3.25</b>	<b>Shrimp Cocktail</b> Fresh shrimp served with cocktail sauce	<b>MP</b>
<b>Imported + Domestic Cheese Display</b> Seasonal fruit, gourmet assorted crackers	<b>\$3.25</b>	<b>Bruschetta + Artisan Flat Bread Display</b> Flat bread, toasted pita, baguette, roasted garlic hummus, olive tapenade, fresh tomato basil bruschetta	<b>\$2.75</b>
<b>Sliced Seasonal Fruit Display</b> Honey cinnamon yogurt sauce	<b>\$3.00</b>	<b>Charcuterie Board</b> Domestic and imported charcuterie meats and cheeses, drizzled with extra virgin olive oil, displayed with gourmet crackers, vegetables, pickled peppers, pepper jelly, and marinated olives	<b>\$7.50</b>
<b>Fresh Caprese Mozzarella Display</b> Balsamic reduction, and micro basil	<b>\$3.75</b>		

## *Baked Brie \$325*

*(each wheel)*

*Serves approximately 25 people*

Imported creamy brie topped with choice of sweet or savory fillings, wrapped in puff pastry, baked until golden brown, served warm

*Choose 1 Filling:*

Apricot and Rosemary Chutney; Pepper Jelly;  
or Caramelized Balsamic Sweet Vidalia Onion



# Reception Stations *continued*

*Prices listed are per person unless otherwise indicated. Minimum order of 50 people unless otherwise indicated. Service fees will apply for groups lower than the minimum. Prices are based on 90 minutes maximum service time.*

## **Big Spring Park**

### **Cocktail Shots + Spoons \$25**

*An array of small appetizers served in small shot glasses and tapas spoons*

#### **Shots**

- Shrimp shooter, with cocktail sauce
- Cauliflower bisque, with fried chicken bite
- Hummus crudite

#### **Spoons (edible)**

- Garlic roasted beef tenderloin, with arugula, and Dijon mustard (cold)
- Blackened ahi tuna, with wakame seaweed salad, topped with pickled ginger
- Applewood bacon-wrapped pork tenderloin with spicy peach glaze (hot)
- Sweet golden fried chicken baby waffle bite, with maple glaze (hot)

### *Wings Station \$100*

*4 dozen per order*

*4 dozen minimum per each flavor:*

*Korean BBQ • Honey Bourbon • Honey Mustard • Buffalo • Jamaican Jerk  
Garlic Parmesan • Thai Sweet Chili*

*Accompanied by baby carrots, celery, buttermilk ranch and blue cheese dressing*

### **Nacho Station \$12.50**

*add guacamole \$1.75 per person*

*Freshly fried corn tortilla chips, chili con carne, warm queso sauce, pickled jalapeños, diced tomatoes, black olives, corn and black bean relish, salsa fresco, sour cream, pico de gallo*

The Von Braun Center does not charge sales tax or gratuity on meals.



# Chef-Attended Action Stations

*Minimum of 50 people. Prices below are per person. Prices are based on 90 minutes maximum service time. Portions are designed as appetizers and may not be selected as dinner substitute. Each attending chef is an additional \$125.*

## **Build Your Own Pasta Station \$12.50**

*One attendant per 50 people*

### **Pasta (choose 1)**

- Tri-colored cheese tortellini
- Penne
- Cavatappi
- Spaghetti

### **Sauce**

- Alfredo
- Pesto
- Marinara

### **Ingredients**

- Herb grilled chicken
- Italian sausage
- Spinach
- Onions
- Peppers
- Mushrooms

*\*Seasonings of salt, pepper, and garlic available*

## **Rocket City Taco Bar \$20**

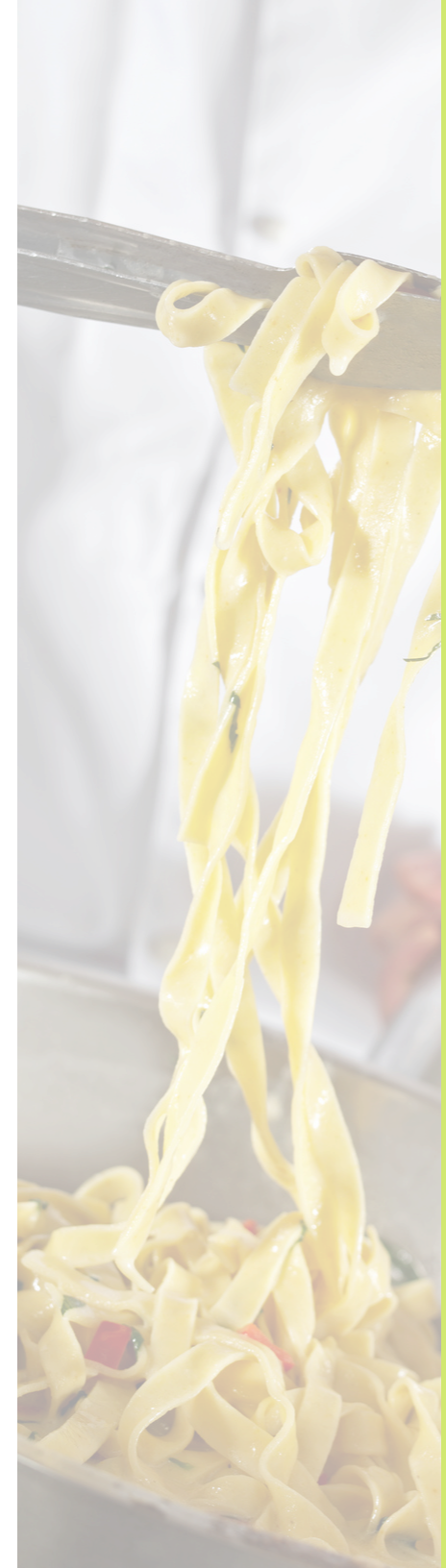
*Served on mini crisp corn taco shells*

### **Entrées (choose 2)**

- Barbacoa
- Carne asada
- Shredded smoked chicken breast

### **Toppings**

- Cheddar cheese
- Chipotle ranch dressing
- Iceberg lettuce
- Diced tomatoes
- Guacamole
- Sour cream
- Salsa verde
- Taco sauce



The Von Braun Center does not charge sales tax or gratuity on meals.

# Carved-to-Order Stations

Prices are based on 90 minutes maximum service time. A chef attendant is required for the carving stations. Each attending chef is an additional \$175 for 4 hours or less.

## **14-Hour Slow-Smoked Alabama Brisket \$260**

*Serves approximately 40 people*

Served with fried onion crisps, cider vinegar barbecue sauce, and mini rolls

## **Smoked Pork Loin \$338**

*Serves approximately 40 people*

Served with Jack Daniels barbecue sauce and potato rolls

## **Slow Roasted Turkey Breast \$338**

*Serves approximately 25 people*

Served with country stuffing and gibley gravy

## **Pit Ham \$364**

*Serves approximately 40 people*

Served with beer mustard and Sister Schubert rolls

## **Beef Tenderloin \$442**

*Serves approximately 35 people*

Served with horseradish sauce and potato rolls

## **Rocket Inside Round of Beef \$624**

*Serves approximately 75 people*

Seasoned with a fresh herbal blend of cracked black pepper, sea salt, and served with creamy horseradish sauce, whole grain mustard, mayonnaise, and potato rolls

## **Steamship Round \$988**

*Serves approximately 200 people*

Seasoned with a fresh herbal blend of cracked black pepper, sea salt, and served with creamy horseradish sauce, whole grain mustard, mayonnaise, and potato rolls



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# Dessert Stations

Prices listed are per person. 50 person minimum. Prices are based on 90 minutes maximum service time. Each attending chef is an additional \$125 for 4 hours or less.

All dessert station selections are served with regular and decaffeinated coffee.

## Market Fresh Cobblers \$125

Sold per pan. Each chafer pan serves about 25 people. Includes whipped cream.

Mix or match cobbler flavors with multiple pan orders:

- Apple Cinnamon
- Peach
- Blackberry

Add attendant scooped Vanilla ice cream **\$2.75 + \$125 attendant**



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# Dessert Stations *continued*

*Prices listed are per person. 50 person minimum. Prices are based on 90 minutes maximum service time. Each attending chef is an additional \$125 for 4 hours or less.*

## **Ice Cream Social / Build Your Own Sundae \$18.25**

*An attendant is required for every 50 people served. Each attendant is an additional \$175 for 4 hours or less.*

Attendant hand-dipped ice cream (Chocolate, Vanilla, and Strawberry) with a selection of toppings for the guest to individually customize their own sundae.

Toppings include: Maraschino cherries, whipped cream, sprinkles, chocolate chips, Butterfinger® pieces, crushed Oreos®, strawberries, mini- M&M's®, peanuts, chocolate sauce, and caramel sauce

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## **Milk Shake + Float Bar \$17.75**

*An attendant is required for every 50 people served. Each attendant is an additional \$175 for 4 hours or less.*

*Includes action attendants exhibiting shake preparation alongside offerings that are preset and ready for the speed of service.*

- Vanilla Ice Cream Shake
- Chocolate Ice Cream Shake
- ICB Root Beer®, Cherry Soda, and Cream Soda Floats

Toppings include: Maraschino cherries, whipped cream, sprinkles, chocolate chips, Butterfinger® pieces, crushed Oreos®, strawberries, mini-M&M's®, Reese's Pieces, peanuts, chocolate sauce, and caramel sauce





# Beverage + Wine Service

*Bars are staffed one bartender per (100) guests. Additional bartenders may be ordered at \$175 for first 4 hours, then \$25 each additional hour. Bar minimums are \$350 for half day, and \$700 for full day service.*

**We can service your event in the following ways:**

## **Hosted Full Bar**

Bar containing liquor, beer, and wine, with all beverages consumed being charged to the event

## **Hosted Beer + Wine**

Bar containing beer and wine, with all beverages consumed being charged to the event

## **Limited Quantity Host Bar**

May be done by tickets or by assigning a predetermined value at the bar

## **Cash Bar**

Your guests will pay for his or her own drinks

## **Keg Beer**

Keg beer service is available for cash bar and host bars, dependent upon availability of beer selections, additional fees may apply for keg beer

*\*Premium liquors available for host bars, at the customer's request.*

*\*Gratuity for bartenders is only applied at customer request.*

## *Bottled + Can Beer*

*\$10 per 12oz Bottle/Can*

### **Domestic Bottles**

- Bud Light
- Miller Lite
- Yuengling
- Michelob Ultra
- Coors Light

### **Craft Beer Cans:**

#### **Yellow Hammer**

- Rebellion Red Lager
- T-Minus Kölsch

#### **Stone Brewing**

- Stone Hazy IPA

### **Craft Beer Cans Continued:**

#### **Straight to Ale**

- Monkeynaut IPA
- Brother Joseph's Belgian Dubbel

*Other flavors may be special ordered (by the case) prices may vary.*

The Von Braun Center does not charge sales tax or gratuity on meals.



# Beverage + Wine Service *continued*

## Craft + Keg Beer

Pricing: \$400 per 1/6 Barrel; \$725 per 1/2 Barrel  
1/6 Barrel = (x50) 12oz Beers; 1/2 Barrel = (x160) 12oz Beers  
Larger pours are available at your choice.

**Straight to Ale:** Huntsville, AL - 1/6 and 1/2 Barrels available  
*Monkeynaut IPA • Brother Joseph's Belgian Dubbel • Chill Pills*

**Yellow Hammer:** Huntsville, AL - 1/6 and 1/2 Barrels available  
*Rebellion Red Lager • Midnight Special Dark Lager • T-Minus Kölsch  
Cheatin' Heart IPA*

**Old Black Bear:** Madison, AL - 1/6 Barrels *limited availability*  
*Cave City Lager*

**Rocket Republic:** Huntsville, AL - 1/6 Barrels available  
*AstroNUT Brown Ale • Mach 1 IPA • Vapor Trail Cream Ale*

**Mad Malts:** Huntsville, AL - 1/6 Barrels *only*  
*Dirty Blonde • Vanilla Porter*

**Stone Brewing:** Escondido, CA - 1/6 Barrels available  
*Hazy IPA • Dayfall • Buenaveza*

*All local craft beer is dependent on availability from the distributors at the time prior to your event, some flavors may be out of stock, so please have a backup selection.*

### Domestic Draft Beer

\$550 per 1/2 Barrel = (x160) 12oz Beers

- Bud Light
- Michelob Amber Bock
- Michelob Ultra
- Miller Lite
- Coors Light
- Yuengling
- Shocktop

### Premium Draft Beer

*Same sizing and pricing as indicated above for Craft Beer.*

- Sam Adams (*seasonal*) - 1/6 Barrels
- Angry Orchard - 1/6 and 1/2 Barrels
- Blue Moon - 1/6 and 1/2 Barrels
- New Belgium Fat Tire - 1/6 Barrels
- Modelo Especial
- Buenaveza
- Corona Premier



# Beverage + Wine Service *continued*

## *Wine*

### House Wines, Robert Mondavi

#### Private Selection

- Merlot
- Cabernet Sauvignon
- Pinot Noir
- Chardonnay
- Pinot Grigio
- Sauvignon Blanc

**\$10 Glass**

**\$40 Bottle**

### Premium Wine

- Meiomi Pinot Noir
- Meiomi Chardonnay
- Joel Gott Carbernet Sauvignon
- Joel Gott Pinot Grigio

**\$12 Glass**

**\$48 Bottle**

*\*Other wines available upon request*

## *Liquor*

### Call Brands

Titos Vodka, Captain Morgan, Jack Daniels, Dewars Scotch, Makers Mark, Tanqueray Gin, Hornitos Tequila, Crown Royal, Cruzan Rum, Blue Chair Bay Coconut Rum, Fireball Cinnamon Whiskey, Purveyor Bourbon

**\$10**

### Premium Brands

Gentleman Jack, Johnny Walker Black, Hennessy, Grey Goose, Old Forester, Cabo Wabo Tequila, Woodford Reserve

**\$12**

### Super Premium

Glenlivet Scotch, Elijah Craig, Hendricks Gin, Patron Tequila, Single Barrel Jack Daniels

**\$14**

### Mixers

Orange juice, pineapple juice, cranberry juice, sweet & sour, tonic water, club soda, Grenadine, Bloody Mary mix, lime juice, curacao, blood orange sour, triple sec, peach schnapps, Coca-Cola® products

*All items are dependent on availability from the distributors at the time prior to your event, some flavors may be out of stock. Other liquors could be obtained- dependent upon availability.*



# Additional Services

## Water Services

**Water Cooler** \$49 Per Day  
*Additional 5 gallons \$25*

**All Day Water Stations** \$21 Per Hour

**Cubed Ice (10 pounds)** \$5.25 Per Bag





# Concessions



## Combos

*served with French fries + drink*

Pretzel Combo	\$10.00
Funnel Cake Combo	\$11.50
Chicken Basket Combo	\$14.50
Loaded Nacho Combo	\$13.50
Jumbo Hotdog Combo	\$14.50
Snack Pack Combo	\$15.00
Fried Chicken Sandwich Combo	\$16.50
Double Cheeseburger Combo	\$18.50

## Beverages

Bottled Water	\$3.00
Coffee	\$3.00
Hot Chocolate/Cappuccino	\$3.00
Powerade®	\$4.00
Fountain Coca-Cola® Products	\$5.50
Bottled Beer	\$8.00

## Entrées

Jumbo Hotdog	\$5.00
Fried Chicken Sandwich	\$7.00
New Yorker Slaw Dog - Chili Cheese Dog	\$8.00
Double Cheeseburger	\$9.00
Chicken Basket	\$9.00

## Sides

Lays® Chips	\$2.50
King Sized Candy Bars	\$4.50
French Fries	\$5.00
Pretzel	\$5.50
Regular Popcorn	\$6.00
Funnel Cake	\$7.00
Nachos	\$7.50
Loaded Nachos	\$10.00
Top N Go	\$10.00

