



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

<i>Index</i>	<i>Pages</i>
Breakfast_____	3-6
à la carte_____	7-9
Breaks_____	10
Boxed Meals_____	11-12
Plated Meals_____	13-19
Buffets_____	20-25
Reception_____	26-32
Beverages_____	33-35
Additional Services_____	36
Concessions_____	37

Boxed Breakfast

Boxed meals include choice of bottled juice or water. Add whole fruit to any boxed breakfast for \$1.95 each.

Hot Options

\$16.00

Sausage, egg, and cheese biscuit, with scrambled fresh eggs, sausage patty, and cheddar cheese on a fresh biscuit, 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

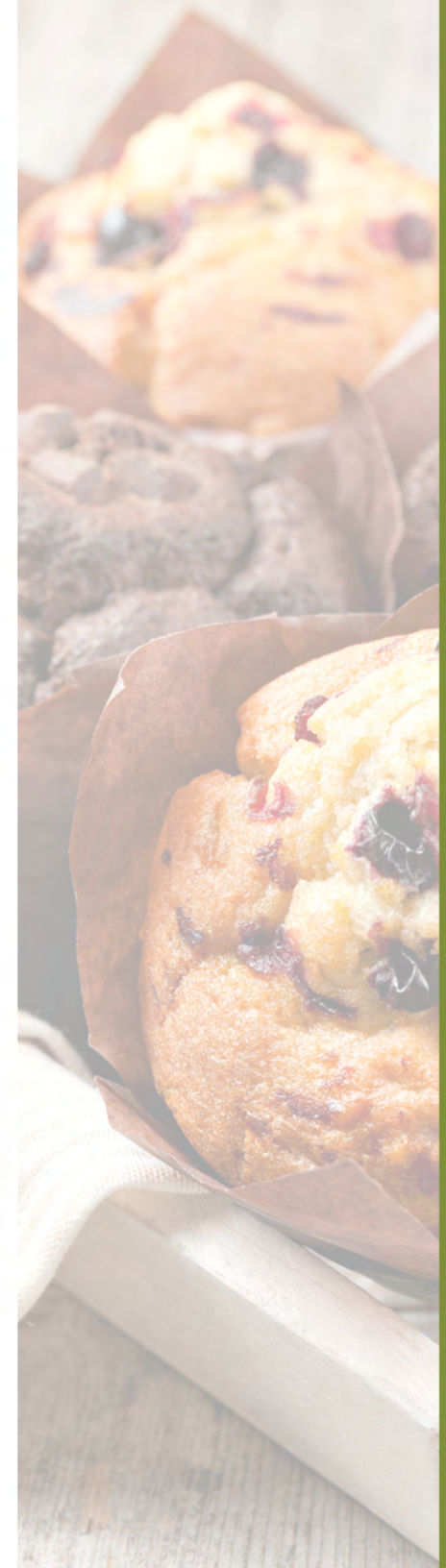


Cold Options

\$14.00

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.

\$21

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.

Alabama Breakfast Burrito

\$4.25

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

Sausage, Egg + Cheese Biscuit

\$3.75

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

Bacon, Egg + Cheese Biscuit

\$4.00

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

Fried Chicken Biscuit

\$4.25

Freshly baked biscuit with breaded chicken filet

English Muffin Breakfast Sandwich

\$4.25

Scrambled fresh eggs with country ham, and aged provolone cheese

English Muffin Egg White Sandwich

\$3.75

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

Croissant Sandwich

\$4.25

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 \$25.00

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 \$33.00

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.

Egg and Omelet Station

\$9.00 + \$125 per attendant

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

Grits Bar

\$6.75

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

**Other cheese available upon request*

Waffle Station

\$7.00

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.

Homestyle Breakfast

\$24.00

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

Eggs Benedict

\$27.00

Poached eggs with browned ham or bacon, placed on a fresh English muffin and covered with hollandaise, breakfast potatoes, and roasted plum tomato

Avocado Toast

\$24.00

Scrambled eggs, multi-grain toast, guacamole, fresh greens, and plum tomato with fresh orange slices

Breakfast Quiche Pie

\$26.00

Fresh eggs, heavy cream, bacon, and swiss cheese baked in a flaky crust

Steak and Eggs

\$35.00

Grilled 4oz flat iron steak, scrambled fresh eggs, breakfast potatoes, and roasted plum tomato half, served with toast or fresh biscuit



Plated Breakfast

Boosts

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

Mimosa Flutes

\$9.00

Fresh orange juice and sparkling wine
(VBC staff will ask for guests ID to ensure legal drinking age)

Fresh Seasonal Fruit Cup

\$4.00

Greek Yogurt Parfait

\$4.00

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Hot + Cold Beverage

Coffee or Hot Tea Service (*gallon*) **\$42.00**
Coffee, decaffeinated coffee,
or hot tea selection

Assorted Bottled Fruit Juices (*each*) **\$5.00**
Orange, apple, cranberry, grapefruit,
or tomato

Lemonade (*gallon*) **\$30.00**

Unsweetened Iced Tea (*gallon*) **\$30.00**

Sweet Tea (*gallon*) **\$30.00**

Dasani Bottled Water **\$3.00**

Flavored Water (*Decanter/3 gallon min*) **\$12.00**
Infused with fresh fruit or cucumbers

12oz Coca Cola Products (*each*) **\$3.00**

Assorted Cartons of Milk (*each*) **\$3.00**

Almond Milk Individual Servings (*each*) **\$5.00**

healthy compliments

Sliced Seasonal Fresh Fruit (*per person*) **\$4.00**

Whole Seasonal Fresh Fruit (*dozen*) **\$21.50**

Assorted Individual Fruit Yogurts (*dozen*) **\$36.00**

Fruit and Yogurt Parfait (*dozen*) **\$48.00**
Vanilla yogurt with fruit compote and homemade granola

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Breakfast Platters + Baskets

Individual flavor selections are sold in units of one dozen.

Fresh Baked Muffins \$38.00
Blueberry, Chocolate Chip, Banana, or Bran

Bagels \$42.00
Plain, Cinnamon Raisin, Blueberry, or Everything

Danishes \$38.00
Cream Cheese, Apple, or Cherry

Fresh Donuts \$42.00
Glazed, Chocolate Glazed, or Cream Filled

Southern Style Biscuits \$42.00
With honey, fruit preserves, and butter

Croissants \$42.00

Scones Assortment \$47.00

Fresh Baked Cinnamon Rolls \$42.00

Fresh Baked Cookies \$38.00
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Triple Chocolate, or Rocky Road

Brownies \$40.00

frozen treats

Individually packaged frozen novelties.

Classic Ice Cream (dozen) \$48
Vanilla ice cream sandwich, Sundae cone with peanuts, Milk chocolate covered vanilla ice cream bar

Premium Ice Cream (dozen) \$60
Haagen Dazs® vanilla milk chocolate bar, Haagen Dazs® milk chocolate almond bar, Cookie ice cream sandwich



Snacks

Assorted Individual Bags of Chips and Snacks (each) <i>(Lays® Chips products)</i>	\$3.00
Chips + Dip <i>(Tortilla chips with salsa. Feeds 25 people. Add queso for \$50)</i>	\$75.00
Individual Bags Smartfood® White Cheddar Popcorn (1oz)	\$4.00
Fresh Vegetable Crudit�	\$6.00
Chocolate Dipped Strawberries (dozen) Dark, Milk, or White Chocolate	\$24.00
Pretzel Twists (pound – serves approximately 20)	\$16.00
Mixed Nuts (pound – serves approximately 20)	\$28.00
Lightly Sea Salted Roasted Peanuts (pound – serves approximately 20)	\$28.00
Chocolate Covered Almonds (pound – serves approximately 20)	\$28.00
Snack Mix (pound – serves approximately 16 one ounce portions)	\$18.00
Trail Mix (pound – serves approximately 16 one ounce portions)	\$22.00
Freshly Popped Popcorn (base package – 200 portions) <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>	\$600.00
Soft Pretzels (dozen) Served with ground Dijon mustard and beer cheese sauces	\$55.00
Granola Bars (dozen)	\$33.00
Kind® Bars (dozen)	\$39.00
Clif® Bars (dozen)	\$48.00
King Size Assorted Candy Bars (dozen) <i>(Snickers®, Skittles®, Sour Patch Kids®, M&M's®, Reese's® Peanut Butter Cups, Reese's® Pieces)</i>	\$48.00



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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 **\$125**

Sold per pan - serves 25 people

Options: Apple; Peach; or Blackberry

*Add Attendant-Scooped vanilla ice cream
\$2.50 per person + \$125 for attendant.*

Intermission Break (per person) **\$12**

Selection of pretzels, assorted chips, Cracker Jacks®, and assorted mini candy bars

Popcorn Break (per person) **\$6**

Fresh popcorn staged in a popcorn crisper, bagged, and served individually

Madison County Fair **\$15**

Pretzel bites with mustard and beer cheese sauce, mini corndogs, and mini cinnamon sugar churros, served with dipping sauces

Build Your Own Snack **\$14**

*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

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

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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 \$20

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

- Turkey and Swiss cheese on a whole wheat 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

**Breads are interchangeable*

Premium Cold Cuts Boxed Lunch \$22

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

- Cajun turkey, tomato, arugula, chipotle mayonnaise on focaccia bread
- Grilled portabellas on a whole grain roll, sauteed spinach and yellow squash, roasted red peppers + herb Boursin cheese spread

**Breads are interchangeable*

Boxed Lunch Wraps \$21

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



Entrée Salads in a Box \$24

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.

Fried Chicken Sandwich

\$25

Fried chicken breast, pickled green tomato on sourdough bread, served with mac n' cheese or potato logs

Country Fried Chicken Breast

\$28

Southern fried chicken breast with mashed potatoes, pepper gravy, served with green beans and dinner roll

Yardbird Chicken Club

\$25

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

Hamburger Steak

\$29

Seasoned ground beef, covered with pepper gravy, served with mashed potatoes, green beans, and dinner roll

BBQ Pulled Pork Sandwich

\$27

Smoked pork butt, BBQ sauce on a toasted brioche bun, served with southern baked beans, mac n' cheese, fried okra, and pickle slice

Cavatappi Pasta

\$29

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

Spaghetti with Meatballs

\$24

Traditional spaghetti dinner with tomato sauce and beef meatballs, served with garlic bread

Braised Beef Short Ribs

\$34

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

Dessert Selection

Choose 1:

Apple Pie
Mini Bundt Cake
Mixed Fruit Cobbler
Pecan Pie
Molten Chocolate Brownie

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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.)**

Yardbird Sandwich

Grilled marinated chicken breast, smoked Gouda cheese, Applewood smoked bacon, grilled ham, spicy honey mustard, lettuce, tomato, red onion, pickles, served with pan-fries

\$23 Chicken Marsala

6oz marinated grilled chicken breast, with roasted mushrooms, creamy baby spinach risotto, julienne cut zucchini, and yellow squash

\$28

Chicken + Veggies

Airline chicken breast served with seasonal vegetables, buttermilk mashed potatoes, and natural glaze de viande

\$25

Burgundy Braised Short Ribs

Braised beef short rib, buttermilk Yukon mashed potatoes with chives, charred asparagus spears, blistered baby tomato with braising jus

\$33

Alabama BBQ Chicken Breast

Marinated grilled chicken breast with tangy original Alabama white sauce, served with baked mac n' cheese, and green beans

\$27

Short Rib Pasta

Shredded braised beef short rib, blistered tomato and mushroom sauce, cavatappi pasta, micro greens, smoked Gouda, served with garlic bread

\$33

Lemon Stuffed Chicken

Airline chicken breast stuffed with Ricotta and spinach, served with lemon orzo and heirloom carrots

\$28

Duroc Pork Chop

7oz bone-in pork chop with chipotle glaze, served with sweet potatoes, and baby grilled zucchini

\$35

Bacon-Wrapped Chicken

Airline chicken breast stuffed with goat cheese and wrapped in bacon, served with duchess potatoes and roasted broccoli

\$28

Center Cut Top Sirloin

6oz center cut top sirloin, served with horseradish mashed potatoes, and asparagus

\$39

Chicken Parm

6oz marinated grilled chicken breast, covered with marinara and a blend of Italian cheeses, served with ziti pasta and asparagus

\$28

Prime Rib

8oz prime rib with southern baked beans and horseradish mashed potatoes

\$39

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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 \$24

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

Alabama Chopped Salad \$24

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

Club Sandwich \$24

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

Ancient Grain Salad \$30

(vegan / vegetarian)

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

Steak Salad \$38

Chilled thyme-crusted 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.*

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

Plated Dinner Entrées

Prices listed are per person.

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 **\$25**

Marinated 7oz breast with smoked mashed potatoes, served with grilled asparagus

Southwest Chicken **\$27**

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 **\$29**

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

Creole Stuffed Chicken **\$29**

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 **\$34**

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

Pork Chop **\$38**

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

Duroc Bone-In Pork Chop **\$43**

10oz bone-in Duroc pork chop with roasted root vegetables, grilled asparagus, topped with bourbon barbecue glaze

Braised Short Ribs **\$43**

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

Lemon Butter Snapper **\$45**

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

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

Plated Dinner Entrées *continued*

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.)

Grilled Ribeye **\$48**

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

Grilled Filet **\$48**

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

Oscar Filet **\$52**

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

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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 **\$49**

Brioche-crusted 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 **\$49**

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

Filet + Chicken **\$50**

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

Filet + Jumbo Shrimp **\$55**

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

Filet + Crab Cake **\$58**

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

Tres Leche Cake

With kiwi coulis and Chantilly cream

German Chocolate Cake

Layered chocolate cake, filled and topped with coconut pecan frosting

Coconut Cake

Decadent cake with white frosting covered in coconut flakes

Chocolate Mousse Cake

Moist chocolate cake with layers of fluffy chocolate mousse

Salted Caramel Cake

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

Double Fudge Layer Cake

Chocolate cake with layers of chocolate icing and fudge

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

Meyer Lemon Layer Cake with Lemon Curd

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

Cheesecakes

New York Cheesecake

With fresh berries compote

Pumpkin Cheesecake (seasonal)

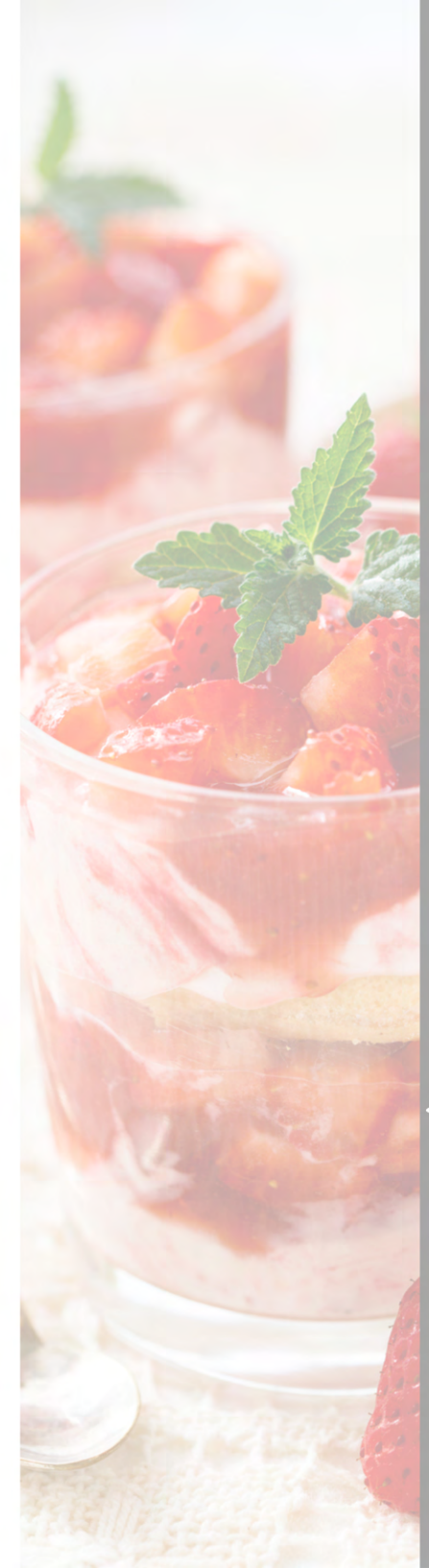
With whipped topping and graham cracker crust

Lemon Raspberry Cheesecake

With whipped topping and graham cracker crust

Crème Brûlée Cheesecake

With crunchy caramelized sugar topping and graham cracker crust



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 \$33

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
- New York-style 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 \$32

- Salads**
- Rocket City green garden salad with seasonal lettuces, English cucumbers, carrot curls, grape tomatoes, croutons, ranch dressing
 - Market pasta salad, 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 \$30

- 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



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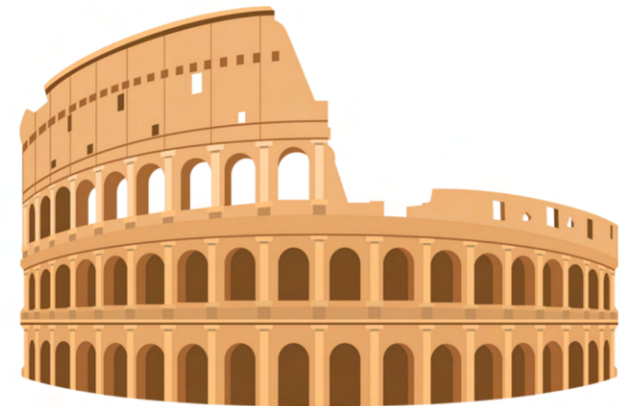
Buffets *continued*

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

Italian Buffet \$34

Served with a selection of artisanal rolls, and soup crackers

- Entrées**
- Lemon oregano marinated chicken, oven-dried tomatoes, Kalamata olives, roasted fennel, and feta cheese
 - Cavatappi pasta, spicy marinara, baby spinach, artichoke hearts, oregano, parsley, aged parmesan cheese
- Soup** Minestrone soup
- Salads**
- Chopped vegetarian antipasto salad, golden Italian vinaigrette
 - Caprese salad
- Sides**
- Creamy risotto topped with grated parmesan cheese, blended with asparagus
 - Italian-style roasted vegetables
- Dessert** Tiramisu cake



Modern American Buffet \$37

Served with a selection of artisanal rolls and butter

- | | | | |
|----------------|--|-----------------|---|
| Entrées | <ul style="list-style-type: none">•Hanger steak with charred scallion chimichurri•Chicken pot pie•Baked herb chicken•Southern fried chicken | Sides | <ul style="list-style-type: none">•Roasted rosemary potatoes, sea salt•Balsamic glazed Brussels sprouts•Mac n' cheese |
| Salad | Chopped iceberg lettuce, tomato, pepper confetti, radish, cucumber, buttermilk ranch dressing | Desserts | <ul style="list-style-type: none">•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 \$34

Salads

- Southwestern orzo salad, smoked cumin oregano vinaigrette
- Chopped iceberg lettuce salad, black olives, cotija cheese, diced tomatoes, cucumber, lemon chile 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, dulce de leche dipping sauce
- Chocolate fudge brownie bar



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



Grand Buffet \$39

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, sautéed chicken breast, toy box medley mushrooms, marsala wine sauce
- Rigatoni pasta with a house-smoked chicken breast, gorgonzola cheese cream sauce
- Marinated sliced pork tenderloin, mushrooms, thyme chardonnay sauce
- Lemon, garlic, parmesan shrimp scampi atop herbed Campanella pasta
- Smoked barbeque beef brisket, Rocket City barbeque sauce
- Stuffed baby eggplant with market vegetable ratatouille, with balsamic marinated Portobello mushrooms, Roma tomatoes, zucchini, yellow squash, Pomodoro tomato sauce
- Provolone, parmesan, asiago, and mozzarella cheese tortellini, fire-roasted vegetables, traditional basil, tomato marinara sauce
- Sorghum rosemary seared pork loin, brown butter pork demi glaze
- Baked cannelloni with chicken, baby spinach, mozzarella, alfredo sauce
- Roasted butternut squash ravioli, herbed sage burned butter, parmesan cheese



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

Sides (choose 4)

- Roasted asparagus with lemon and balsamic vinegar
- Braised greens
- Poblano and sweet potato hash
- Crispy Brussel sprouts
- Vegetarian red and black quinoa
- Roasted root vegetables
- Sweet garlic sauteed baby spinach
- 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
- Olive oil cake with mango coulis and whiskey whipped cream
- Almond, lemon, and vanilla cake with limoncello-lavender vanilla sauce
- Pecan pie with bourbon whipped cream
- Rocky Road peanut butter pie
- Lemon meringue pie
- Snickerdoodle pie
- Warm apple or peach cobbler with sorghum whipped cream
- Coconut lime cupcake
- Alabama-style peach hand pie
- Chocolate mousse parfait
- Carrot cake with cream cheese frosting and mango coulis sauce
- New York cheesecake
- Chocolate brownie squares and Rocky Road blondies
- Oreo® cheesecake with raspberry sauce
- Jack Daniels chocolate cake with raspberry sauce
- Peanut butter and jelly mousse cake
- Chocolate fudge pie with whipped cream
- Berry cheesecake bars
- Fresh fruit and berries trifle
- Bourbon bread pudding with Jack Daniels crème anglaise
- Caramel cake
- Chocolate flourless cake *additional \$2*

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:

Pimento Cheese Deviled Egg	\$265
Meatless Antipasto Skewer artichoke, dried tomato, Kalamata olive, mozzarella	\$325
Italian Antipasto Skewer tortellini and prosciutto	\$325
Smoked Trout Mousse <i>on cucumber rounds</i>	\$425
Cold House Smoked Salmon lavender cream cheese and pumpernickel	\$425
Jumbo Lump Crab Salad on a cucumber with fresh dill garnish	\$425
Chicken Salad in petite pastry shells	\$265
Assorted Sushi California roll, spicy tuna roll, yellowtail roll, vegetable roll, soy sauce drizzle, pickled ginger shavings, wasabi	Market Price



Hot Options:

Braised Beef Lollipop with caramelized onion and parsley	\$625
Pork Belly Skewers	\$425
Thai Peanut Chicken Skewer with spicy peanut sauce	\$425
Bourbon Barrel Chicken + Waffle	\$375
Mac n' Cheese Fritter	\$245
Breaded Shrimp	\$450
Beef Empanada Bite	\$425
Vegetarian Spring Roll	\$275
Churrasco Beef Sirloin Skewer	\$425
Bacon-Wrapped Shrimp Skewer	\$425
Bacon-Wrapped Scallop	\$425
Jumbo Lump Crab Cake	\$435
Mini Chicken Wellington	\$400
Mini Beef Wellington	\$425

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.

Market Crudité	\$2.95	Shrimp Cocktail	MP
Low fat ranch dip, sun-dried tomato, feta dip		Fresh shrimp served with cocktail sauce	
Imported + Domestic Cheese Display	\$3.05	Bruschetta + Artisan Flat Bread Display	\$2.65
Seasonal fruit, gourmet assorted crackers		Farm bread, toasted pita, baguette, roasted garlic hummus, olive tapenade, fresh tomato basil concussed	
Sliced Seasonal Fruit Display	\$2.75	Charcuterie Board	\$7.00
Honey cinnamon yogurt sauce		Domestic and imported charcuterie meats, including salami and others such as dried sausages and cured meats, drizzled with extra virgin olive oil, displayed with gourmet crackers, vegetables, pickled peppers, and marinated olives	
Fresh Caprese Mozzarella Display	\$3.45		
Balsamic reduction, micro basil			

Baked Brie \$305

(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

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



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 \$24

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

Shots

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

Spoons (edible)

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

Wings Station \$80

4 dozen per order

Choose up to 3 flavors / 3 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

add guacamole \$1.50 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

One attendant per 50 people

Pasta

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

Sauce

- Alfredo
- Pesto
- Marinara

Other

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

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

Rocket City Taco Bar \$19

Served on mini crisp corn taco shells

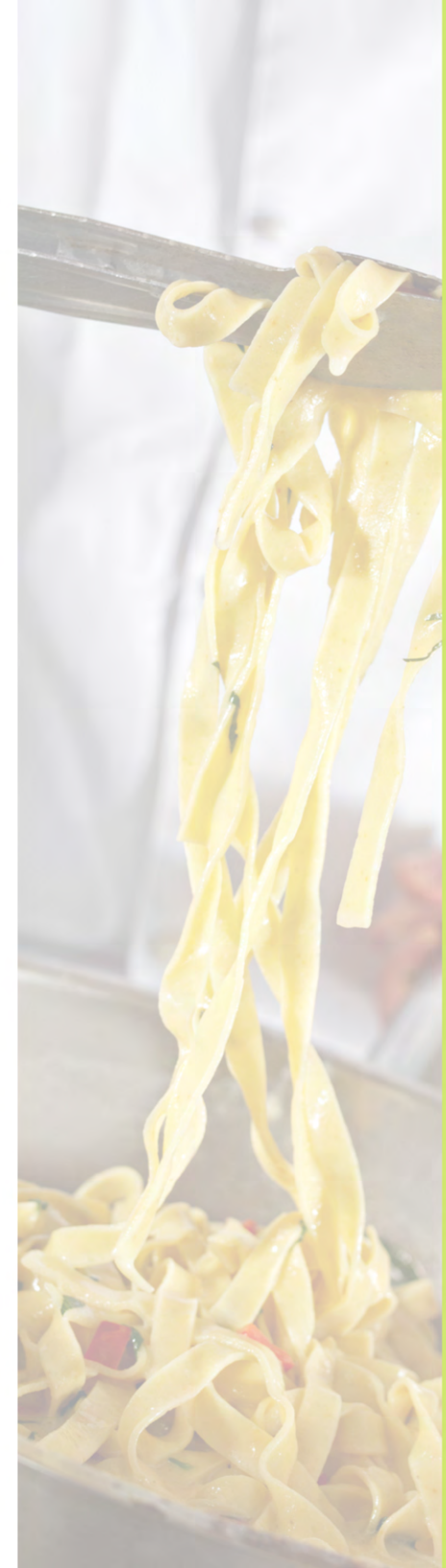
Entreés

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.

Pit Ham

Serves approximately 40 people

Served with Yazoo beer mustard and Sister Schubert rolls

\$350

Smoked Pork Loin

Serves approximately 40 people

Served with Jack Daniels barbecue sauce and potato rolls

\$325

14-Hour Slow-Smoked Alabama Brisket

\$250

Serves approximately 40 people

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

Slow Roasted Turkey Breast

\$325

Serves approximately 25 people

Served with country stuffing and giblet gravy

Rocket Inside Round of Beef

\$600

Serves approximately 150 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

Beef Tenderloin

\$425

Serves approximately 150 people

Served with horseradish sauce, and potato rolls

Steamship Round

\$950

Serves approximately 150 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



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

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 \$175 for 4 hours or less.

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

Market Fresh Cobblers \$120

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 \$2.50 + \$125 attendant



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



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 \$175 for 4 hours or less.

Ice Cream Social / Build Your Own Sundae \$17.50

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

Milk Shake + Float Bar \$17

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
- Peanut Butter and Banana 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 \$100 for first 4 hours, then \$25 each additional hour.

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

\$8 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

\$250 minimum for bar guarantee. 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

**\$9 Glass
\$36 Bottle**

Premium Wine

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

**\$11 Glass
\$44 Bottle**

**Other wines available upon request*

Liquor

Call Brands

\$9

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

Premium Brands

\$11

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

Super Premium

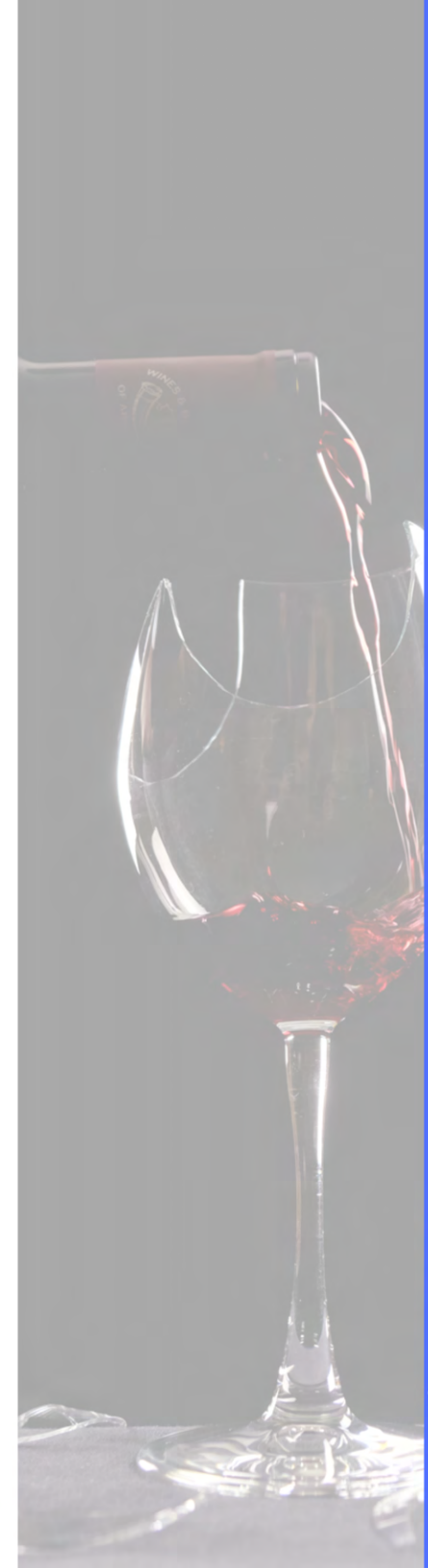
\$13

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

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 service is provided for podiums, head tables, and meal functions

Water Decanter **\$25 Per Day**

Cubed Ice (10 pounds) **\$5 Per Bag**

Personnel

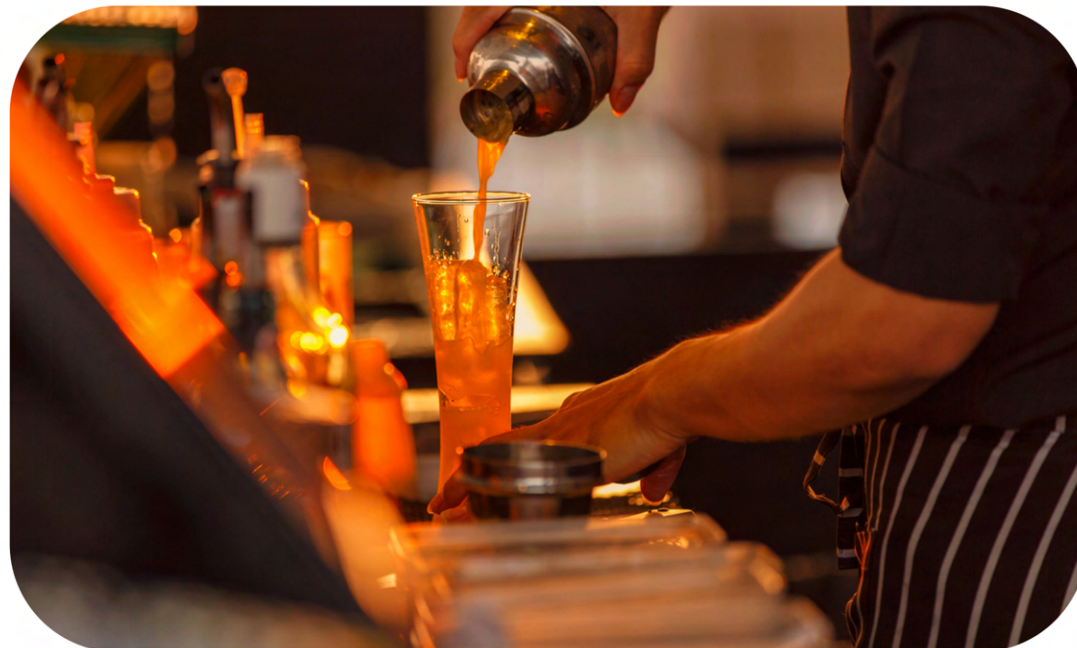
Based on a 4-hour minimum

Booth Attendant (server) **\$125**
for Your Booth

Chef Attendant **\$125**
for Your Booth

Bartender **\$125**
for Your Booth

Each additional hour **\$25**
above the required minimum



Concessions



Combos

served with French fries + drink

Pretzel Combo	\$9
Funnel Cake Combo	\$10
Loaded Nacho Combo	\$12
Chicken Basket Combo	\$12
Jumbo Hotdog Combo	\$14
Snack Pack Combo	\$14
Fried Chicken Sandwich Combo	\$15
Double Cheeseburger Combo	\$16

Beverages

Bottled Water	\$3
Coffee	\$3
Hot Chocolate/Cappuccino	\$3
Powerade®	\$4
Fountain Coca-Cola® Products	\$5
Bottled Beer	\$7

Entrées

Jumbo Hotdog	\$5
Fried Chicken Sandwich	\$6
Double Cheeseburger	\$7
New Yorker Slaw Dog - Chili Cheese Dog	\$7
Chicken Basket	\$8

Sides

Lays® Chips	\$2
King Sized Candy Bars	\$4
Pretzel	\$5
French Fries	\$5
Nachos	\$6
Funnel Cake	\$6
Regular Popcorn	\$6
Loaded Nachos	\$8
Top N Go	\$8

