

# PANTHER CATERING MENU

EASTERN ILLINOIS UNIVERSITY

**Panther Catering offers something for everyone's budget. During these challenging economic times we are committed to providing a quality event with exceptional food and service at competitive prices.**

**We appreciate the opportunity to become your caterer of choice!**

- o The Staff of Panther Catering, located in the Martin Luther King Jr. University Union, would like to thank you for choosing us for your catering services.

Our goal is to take the worry out of your event planning. We offer an outstanding array of food, beverages and services to meet the varied needs of the Eastern Illinois University community and our valued customers outside the University. From coffee breaks, breakfasts or business luncheons, to elegantly served receptions and dinners, we are here for you.

Our most popular menu items are shown in this guide. However, for that extra special occasion we can develop a menu tailored especially for you.

We hope you will find this guide useful when planning your next event. Please feel free to call us for assistance at any time.

In accordance with University policy, Panther Catering will be the exclusive provider for catering services within the University Union. Please refer to the following page for all Panther Catering policies. We will be happy to discuss your needs and do our best to accommodate you.



# POLICIES

## **Non University Groups**

- For all tax exempt organizations please provide a copy of your tax exempt letter prior to your event. We must have final payment 3 business days before your event.
- \*\* We offer a 10% discount for all food items on your bill for customers using a University ORG number

## **Removing Food**

- Please understand that any food prepared by Panther Catering will be unavailable for carry-out. Once food is placed for public consumption however, it also becomes open to customer contamination. We are committed to keeping our guests and customers safe so we will not allow any food to be removed by our customers. It is our desire and responsibility to take care of you and your guests.

## **Catering Equipment**

- As the host of the catering event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to you at replacement costs.

## **Cancellation**

Events cancelled 3 business days prior to the event will not incur any cancellation charges. Events cancelled less than 72 hours prior to the date of the event are subject to a minimum 30% of total contract cost for unrecoverable expenses, i.e., food in preparation or expanded labor.

\*\*\* Please remember that no outside food or beverages are allowed in the University Union



# STAFF CONTACT INFORMATION

➤ **Mike Croslow - Catering Supervisor**

- [mdcroslow@eiu.edu](mailto:mdcroslow@eiu.edu)
- Office: 217-581-8518

➤ **Karla Drum - Catering Supervisor**

- [kkdrum@eiu.edu](mailto:kkdrum@eiu.edu)
- Office: 217-581-5326
- Cell: 217-549-9543



# EVENT PLANNING

A successful event begins with proper planning. The catering process should start 3 weeks prior to your event. The following guide will assist you through this simple process:

- Reserve the room & liquor for your event with the MLK Union Campus Scheduling Office at 581-3616.
- Submit the online form with the following information
- [Panther Catering Order Form](#)
  - Name of the group or department sponsoring the event
  - Name, extension and email of the person coordinating the event
  - Contact number for the day of the event
  - Event date
  - Estimated number of guests
  - Location of event
  - Time the event is to be set up, served and end time.
  - Menu or type of meal desired
  - University account number- 10% discount applied to total
  - Tax exempt number if applicable
  - Once all information is gathered a contract will be prepared and emailed to you for your review and approval
- A final guest count/guarantee and any special dietary needs must be submitted to the Panther Catering office 4 business days prior to the event.
- Please carefully review all details including; menu, set up and serve times, as well as any special requests for your event, i.e., linen requests, information on programming that may affect the timing of the event, etc. If there are any changes, the contract should be corrected and returned immediately so that the changes can be made in the Catering Office. The contract must be signed by the Fiscal Agent and be in our office 3 business days prior to your event.
- In the case of an urgent event or last minute request, we will make every effort to accommodate you. Your menu may depend on available supplies and/or your event may be subjected to additional fees for unexpected food purchases or additional labor costs.



# EVENT PLANNING

## ○ **Linens**

Linens are placed on the tables 1 to 2 hours before the event start time. If linens are requested to be on the tables before then, you may be charged an additional set up fee. Linens for your event are available at the following prices:

- Napkins- \$0.50 each
- Tablecloths- \$4.00 each
- Skirting- \$5.00 each
- Ivory Chair Covers- \$2.00 each
- Royal Blue Sashes- \$1.00 each
- Centerpieces- \$3.00 (maximum of 20)
  - Includes, vases, blue flowers and a candle
- Mirrors- \$1.00

Standard colors for tablecloths and napkins are white & blue. Table skirting is offered in Navy Blue, Burgundy and White

Specialty colors need to be requested 2 weeks prior to your event.

## **Event Deliveries- Minimum of \$25.00**

- If your event requires delivery outside of the MLK Jr. Union there will be a delivery charge added to your bill depending on your arrangements.

- Client must arrange for doors to be unlocked, and tables and chairs set up and in place prior to your event.

- For all events out of the University Union plastic ware will be used. China can be requested for an additional fee of \$1.50 per person.



# BEVERAGES

- Regular Coffee\_\_\_\_\_ \$ 10.25/gal
- Decaffeinated Coffee\_\_\_\_\_ \$ 10.25/gal
- Hot Tea\_\_\_\_\_ \$ 10.00/gal
- Hot Chocolate\_\_\_\_\_ \$ 10.00/gal
- Hot Chocolate Bar\_\_\_\_\_ \$ 15.25/gal

- Marshmallows, Cinnamon, Whipped Topping, Sprinkles
- Add syrups for \$7.50 per bottle (Vanilla, Caramel, Hazelnut)

- Iced Tea\_\_\_\_\_ \$ 10.00/gal
- Lemonade\_\_\_\_\_ \$ 10.00/gal
- Sherbet Punch\_\_\_\_\_ \$ 11.50/gal
- Citrus Punch\_\_\_\_\_ \$ 11.50/gal
- Fruit Punch\_\_\_\_\_ \$ 10.00/gal
- Strawberry Banana Punch\_\_\_\_\_ \$ 12.50/gal
- Juice (Cranberry, Apple, Orange)\_\_\_\_\_ \$ 11.00/gal
- Canned Soda\_\_\_\_\_ \$ 1.00 each
- Bottled Water\_\_\_\_\_ \$ 1.50 each
- Iced Water\_\_\_\_\_ \$ 3.50/gal

\* No charge for Iced Water if other beverages are ordered

- Replenishing fee: Minimum of \$20.00



## BREAKFAST ALA CARTE

### Muffins

Mini_____	\$ 7.50/doz
Freshly Baked Jumbo_____	\$ 22.50/doz

### Freshly Baked Scones

Regular Scones_____	\$ 15.75/doz
Mini Scones_____	\$ 8.75/doz

### Bagels

Bagelettes w/ Cream Cheese_____	\$ 8.00/doz
Bagels w/ Cream Cheese_____	\$ 15.75/doz

**Mini Danish**\_\_\_\_\_ \$ 8.50/doz

**Cinnamon Rolls**\_\_\_\_\_ \$12.00/doz

**Mini Strudel Bites**-Apple & Cherry\_\_\_\_\_ \$ 9.50/doz

**Coffee Cake**-Cinnamon Streusel & Apple\_\_\_\_\_ \$ 15.00/doz





# BREAKFAST PACKAGES

## **Continental Breakfast** \$6.50 per person

- Assorted Mini Pastries
- Orange Juice
- Regular and Decaf Coffee
- Iced Water

## **Hot Breakfast Buffet #1** \$10.00 per person

- Scrambled Eggs
- Seasonal Fruit Salad
- Breakfast Meat (Choose 1—Bacon, Sausage or Turkey Sausage)
- Hash Brown Potatoes (Choose 1—Cubed or Hash Brown Casserole)
- Juice (Choose 2—Orange, Apple or Cranberry)
- Regular and Decaf Coffee
- Iced Water

## **Hot Breakfast Buffet #2** \$11.00 per person

- Scrambled Eggs or Quiche
- Seasonal Fruit Salad
- Breakfast Meat (Choose 1—Bacon, Sausage, or Turkey Sausage)
- Breakfast Bread (Choose 1—French Toast Sticks, Pancakes or Biscuits and Gravy)
- Potatoes (Choose 1—Cubed or Hash Brown Casserole)
- Pecan Rolls
- Juice (Choose 2—Orange Juice, Apple Juice, or Cranberry Juice)
- Regular and Decaf Coffee
- Iced Water



# PARTY PLATTERS

## **Domestic Cheese w/ Crackers**

- Small (Serves 20) \_\_\_\_\_ \$40.00
- Large (Serves 40) \_\_\_\_\_ \$58.00

## **Gourmet Cheese Tray w/ sliced baguette, and crackers**

- Small (Serves 20) \_\_\_\_\_ \$52.00
- Large (Serves 40) \_\_\_\_\_ \$68.00

## **Antipasto Tray w/ Italian meats, cheeses, and sliced baguettes**

- Small (Serves 20) \_\_\_\_\_ \$59.00
- Large (Serves 40) \_\_\_\_\_ \$75.00

## **Fresh Fruit Display**

- Small (Serves 20) \_\_\_\_\_ \$34.00
- Large (Serves 40) \_\_\_\_\_ \$54.00

## **Fresh Vegetable Display w/dip**

- Small (Serves 20) \_\_\_\_\_ \$32.00
- Large (Serves 40) \_\_\_\_\_ \$52.00

## **Gourmet Vegetable Display w/ veggie wraps**

- Small (Serves 20) \_\_\_\_\_ \$43.00
- Large (Serves 40) \_\_\_\_\_ \$86.00

## **Subway Fresh Fit Platter**

- 15 Portions per Platter \_\_\_\_\_ \$45.00
  - Veggies Delight, Black Forest Ham, Turkey Breast, Club, Turkey Breast & Ham
  - Each platter includes pickle, lettuce & tomato on the sandwich and mayo & mustard packets on the side.



# CHILLED APPETIZERS

- Vegetable Wraps\_\_\_\_\_ \$11.00/dozen
- Ham and Pickle Rolls\_\_\_\_\_ \$11.00/dozen
- Jumbo Shrimp Cocktail\_\_\_\_\_ \$23.75/pound
- Lemon Chicken Wrapped in Snow Peas\_\_\_\_\_ \$73.50/50 count
- Mediterranean Crostini\_\_\_\_\_ \$53.50/50 count
- Fresh Tomato Bruschetta\_\_\_\_\_ \$43.00/50 count
- Caprese Skewers\_\_\_\_\_ \$19.00/dozen
- Garlic Hummus w/ Pita Chips\_\_\_\_\_ \$62.00/50 count
- Fruit Kabobs\_\_\_\_\_ \$15.00/dozen
- Tea Sandwiches on Assorted Breads\_\_\_\_\_ \$14.00/dozen
  - Choose from Ham, Turkey, Roast Beef, Chicken Salad, or Tuna Salad
- Cream Cheese Torta w/ Crackers
  - Small (serves 30)\_\_\_\_\_ \$32.50
  - Large (serves 50)\_\_\_\_\_ \$55.75



# WARM APPETIZERS

- BBQ Meatballs\_\_\_\_\_ \$6.00/dozen
- Chicken Bites w/ BBQ & Ranch\_\_\_\_\_ \$51.50/50 count
- Baby Bakers w/ Butter & Sour Cream\_\_\_\_\_ \$30.00/5 lbs.
- Mini Tacos w/ Salsa\_\_\_\_\_ \$7.50/dozen
- Hot Wings\_\_\_\_\_ \$10.00/dozen
- Spinach Artichoke Dip w/ Tortilla Chips\_\_\_\_\_ \$55.75/50 count
- Queso Dip w/ Tortilla Chips\_\_\_\_\_ \$47.75/50 count
- Pork Egg Rolls w/ Sweet & Sour Sauce\_\_\_\_\_ \$11.75/dozen
- Assorted Mini Quiche\_\_\_\_\_ \$9.25/dozen
- Toasted Cheese Ravioli w/ Marinara\_\_\_\_\_ \$11.00/dozen
- Vegetable Spring Rolls w/ Sweet & Sour Sauce\_\_\_\_\_ \$8.00/dozen
- Beef Tenderloin on French Bread\_\_\_\_\_ \$94.75/50 count
- Mini Crab Cakes w/ Tartar Sauce\_\_\_\_\_ \$65.00/50 count
- Fajita Quesadilla\_\_\_\_\_ \$41.00/50 count
  - Choose from Shrimp, Chicken, Steak, Pork Carnita
- Mashed Potato Bar\_\_\_\_\_ \$3.50/person
  - Minimum of 20 people
- Coconut Shrimp w/ Cocktail Sauce\_\_\_\_\_ \$44.50/50 count
- Carving Station\_\_\_\_\_ \$134.00/50 count
  - Choose 2 meats: Baked Ham, Roast Turkey, or Beef Tenderloin
  - Limit of 2 hours
  - Includes Hawaiian Rolls, Mayo, and Mustard



# BOX LUNCHES

All sandwiches are served with chips, Fresh Fruit Cup, Fresh Baked Gourmet Cookies, and your choice of soda. Bottled water available for an additional \$.50 each.

- Turkey Club on Ciabatta Bread \_\_\_\_\_ \$9.00 each
  - Turkey
  - Bacon
  - Leaf Lettuce
  - Honey Mustard
  
- Grilled Chicken Sandwich on Focaccia Bread \_\_\_\_\_ \$9.00 each
  - Grilled Chicken
  - Bacon
  - Swiss Cheese
  - Leaf Lettuce
  - Ranch Dressing
  
- Garlic Roast Beef Sandwich on Thick Wheat Berry Bread \_\_\_\_\_ \$9.00 each
  - Roast Beef
  - Cheddar Cheese
  - Leaf Lettuce
  - Sliced Tomato
  - Garlic Mayonnaise
  
- Vegetarian Wrap \_\_\_\_\_ \$9.00 each
  - Spinach Tortilla
  - Leaf Lettuce
  - Cheddar Cheese
  - Sliced Tomato
  - Red Onion
  - Cucumber
  - Mayo & Mustard Packets
  
- Simple Sack Lunches \_\_\_\_\_ \$8.50 each
  - All your favorite box lunch sides with a choice of a croissant sandwich
  - Choose from Ham, Turkey, Roast Beef or Vegetarian



# SOUP, SALAD, OR SANDWICH BUFFET

- Pick 4 items \_\_\_\_\_ \$11.00/per person
- Pick 5 items \_\_\_\_\_ \$12.00/per person
- Pick 6 items \_\_\_\_\_ \$13.00/per person

Includes Chips, Iced Tea, and Iced Water

## **Sandwiches**

- 1 bread, 1 meat and 1 cheese= 1 item
- All sandwiches are served with mustard, mayonnaise, pickle spear, leaf lettuce, tomato and red onion
- **Choose Bread**
  - Wheat Berry, Croissant, Hoagie, Ciabatta
- **Choose Cheese**
  - Swiss, Cheddar, Colby Jack, Provolone, Ghost Pepper Cheese
- **Choose Meat or Spread**
  - Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad

## **Soup**

Chicken Noodle  
Chili  
Cream of Potato  
Golden Broccoli Cheese  
Vegetarian Vegetable

## **Salads**

Broccoli Craisin Salad  
Caesar Salad  
Hot Bacon & Spinach Salad  
Marinated Vegetable Salad  
Potato Salad  
Fruit Salad  
House Salad



## SINGLE ENTRÉE OPTIONS

### **Five Cheese Lasagna** \_\_\_\_\_ **\$9.25 per person**

- A delicious blend of Italian cheeses with noodles and a robust marinara sauce.
- Served with Caesar Salad, Garlic Breadsticks and Italian Green Beans

### **Marinated Chicken Breast** \_\_\_\_\_ **\$9.25 per person**

- A boneless, skinless chicken breast, lightly seasoned and baked.
- Served with a vegetable blend, Au Gratin potatoes and yeast rolls

### **Pot Roast** \_\_\_\_\_ **\$11.00 per person**

- Succulent beef roasted to perfection with traditional accompaniments of onions, carrots, and potatoes
- Includes warm biscuits with butter

### **Mediterranean Chicken and Pasta** \_\_\_\_\_ **\$11.75 per person**

- An appealing blend of chicken, artichokes, spinach, and tomatoes tossed in a garlic herb olive oil.
- Served with a Tuscan Salad and garlic French bread.

### **Executive Sandwich on Herb Focaccia Bread** \_\_\_\_\_ **\$10.50 per person**

- Smoked Turkey/ Honey Ham/ Pepperoni
- Ghost Pepper Cheese/ Cheddar Cheese
- Cream Cheese
- Pesto
- Red Onion
- Tomato Slices
- Cucumbers
- Leaf Lettuce
- Also comes with Fresh Fruit Salad and Chips
  
- Add soup for an additional \$1.45 per person



# SPECIAL PACKAGES

**Cookout Special** \_\_\_\_\_ \$11.00    **Picnic Special** \_\_\_\_\_ \$14.25

- Hamburgers
  - Hot Dogs
  - Buns
  - Ketchup Packets
  - Mustard Packets
  - Relish Packets
  - Potato Chips
  - Country Bean Bake
  - Potato Salad
  - Lemonade
  - Iced Water
  - Plastic Ware
- 
- Grill Fee- \$30.00
- Pulled Pork BBQ
  - Marinated Chicken Breasts
  - Buns
  - Country Bean Bake
  - Macaroni Salad
  - Cornbread w/ butter
  - Iced Brownies w/ candy pieces
  - Canned Soda
  - Iced Tea
  - Iced Water
  - Plastic Ware

**Mexican Buffet Special** \_\_\_\_\_ \$10.75    **Mexican Fajita Buffet** \_\_\_\_\_ \$13.25

- Tossed Salad w/ Asst. toppings and Dressings
  - Seasoned Ground Beef
  - Tortilla Shells and Chips
  - Refried Beans
  - Cheddar Cheese Sauce
  - Mexican Fixin's
  - Iced Tea
  - Iced Water
- Tossed Salad w/ Asst. toppings and Dressings
  - Tortilla Shells and Chips
  - Queso Sauce
  - Refried Beans
  - Spanish Rice
  - Grilled Vegetables
  - Mexican Fixin's
  - Choice of 2 (Shrimp, Steak, Chicken, Pork Carnita)
  - Iced Tea
  - Iced Water





# ITALIAN BUFFET

o Italian Buffet \_\_\_\_\_ \$11.75 per person

- o Includes Caesar Salad, Seasonal Fruit Salad, Italian Green Beans, Garlic Breadsticks, Iced Tea and Iced Water
- o Choose 2 entrees

## o Entrée Options

- o Spaghetti w/ Sauce
- o Fettuccini Alfredo
  - Add Chicken Breast for \$1.50 per person
- o Penne Pasta w/ Sauce
- o Mediterranean Pasta
  - Add Chicken Breast for \$1.50 per person
- o Meat or Cheese Tortellini w/ Marinara
- o Meat or Cheese Ravioli w/ Marinara
- o Meat Lasagna
- o Vegetable Lasagna
- o Cheese Lasagna
- o Chicken Parmesan



# GRAND BUFFET

All Buffets Served with Caesar or House Salad, Seasonal Fruit Salad, Assorted Dinner Rolls, Coffee, Iced Tea, and Iced Water.

**Choose 2 Entrees & 2 Side Dishes.....\$17.25 Per Person**

**Choose 2 Entrees & 3 Side Dishes.....\$19.50 Per Person**

## Entrée Choices

### Poultry

- Chicken Cordon Bleu
- Chicken Parmesan
- Fried Chicken
- Italian Crusted Chicken Breast (Add \$1.00 per person)
- Marinated Breast of Chicken
- Sliced Roasted Turkey Breast

### Pork

- BBQ Pulled Pork w/ Bun
- Black Oak Ham
- Roasted Pork Loin

### Beef

- Beef Tenderloin with Hollandaise Sauce (Add \$3.00 per person)
- Italian Beef w/ Hoagie Roll
- Meat Lasagna
- Pot Roast in Gravy

### Vegetable

- Baked Pasta
- Five Cheese Lasagna
- Vegetable Lasagna

### Seafood

- Baked Salmon (Add \$2.00 per person)



# DINNER MENUS

All meals are served and include your choice of Caesar or House Salad, two sides, Dinner Rolls, Iced Tea, and Iced Water.

If you wish to offer a choice of more than one entrée, please add \$1.50 per entrée

## **Beef Specialties**

- Beef Tenderloin w/ Hollandaise Sauce \_\_\_\_\_ \$17.75 per person
- Meat Lasagna \_\_\_\_\_ \$12.00 per person
- Pot Roast \_\_\_\_\_ \$12.00 per person

## **Pork Specialties**

- Black Oak Ham \_\_\_\_\_ \$12.50 per person
- Roasted Pork Loin \_\_\_\_\_ \$12.50 per person

## **Poultry Specialties**

- Chicken Parmesan \_\_\_\_\_ \$16.25 per person
- Herbed Baked Chicken Breast \_\_\_\_\_ \$12.50 per person
- Italian Crusted Chicken Breast \_\_\_\_\_ \$16.00 per person
- Marinated Chicken Breast \_\_\_\_\_ \$12.50 per person
- Roast Turkey \_\_\_\_\_ \$12.50 per person

## **Seafood Specialties**

- Crab Cakes \_\_\_\_\_ \$13.00 per person
- Glazed Salmon Filet \_\_\_\_\_ \$14.50 per person

## **Vegetarian Specialties**

- Five Cheese Lasagna \_\_\_\_\_ \$12.50 per person
- Pasta Primavera \_\_\_\_\_ \$11.25 per person
- Vegetarian Lasagna \_\_\_\_\_ \$12.50 per person



# SALADS AND SIDES

## **Salads**

### **- Choice of:**

- Caesar Salad
  - Chopped romaine, croutons, parmesan cheese, red onions, and Caesar dressing.
- House Salad
  - Lettuce mixture with cucumber, grape tomatoes and croutons. Ranch dressing and Balsamic or Italian dressing are available on the side.

## **Sides**

- Steamed Vegetable Blend
- Green Beans Almondine
- Mashed Potatoes w/ Gravy
  - Choice of Peppered or Brown Gravy
- Loaded Mashed Potatoes
- Parsley Baby Red Potatoes- add \$1.00 per person
- Wild Rice Blend
- Fettuccini Alfredo



## SNACK ATTACKS

- Whole Fruit\_\_\_\_\_ \$1.00 each
- Pretzels\_\_\_\_\_ \$4.75/lb
- Chex Mix\_\_\_\_\_ \$7.00/lb
- Tortilla Chips & Salsa\_\_\_\_\_ \$7.00/lb
- Mixed Nuts\_\_\_\_\_ \$9.50/lb
- Andes Mints\_\_\_\_\_ \$6.55/50 ct.
- Potato Chips & Ranch Dip\_\_\_\_\_ \$9.00/lb

**Panther Catering Pizza\_\_\_\_\_ \$11.50/each**

- Baked fresh for your event
- Choice of Cheese, Pepperoni, Sausage, or Veggie 16" Pizza
- Make it a meal for an additional \$2.50/ per person
  - Add Breadsticks, Caesar Salad, Assorted Cookies & Sodas



## DESSERT CHOICES

- Assorted Regular Cookies \_\_\_\_\_ \$7.00/dozen
- Assorted Fruit Pies \_\_\_\_\_ \$2.25/slice
  - Apple, Cherry and Blueberry
- Assorted Cream Pies
- Assorted Fruit Cobblers \_\_\_\_\_ \$2.25/slice
- Petite Tiger Cake \_\_\_\_\_ \$2.75/slice
  - Chocolate, Lemon, and Strawberry
- Rice Krispie Squares \_\_\_\_\_ \$9.00/dozen
- Iced Brownies w/ Toppings \_\_\_\_\_ \$15.75/dozen
- New York Cheesecake \_\_\_\_\_ \$3.25/slice
- Ghirardelli Brownies \_\_\_\_\_ \$11.00/dozen
- Assorted Gourmet Cookies \_\_\_\_\_ \$10.50/dozen
- Assorted Cheesecake \_\_\_\_\_ \$3.25/slice



## DESSERT CHOICES

- Carrot Cake\_\_\_\_\_ \$4.50/per slice
- Snicker Pie\_\_\_\_\_ \$4.50/per slice
- Salted Caramel Apple Pie\_\_\_\_\_ \$4.50/per slice
- Tiger Cake\_\_\_\_\_ \$4.50/per slice
  - Chocolate, Lemon, Strawberry
- Pemberton Hot Fudge Sundae\_\_\_\_\_ \$3.50/each
- Ghirardelli Brownie Sundae\_\_\_\_\_ \$4.50/each
- Mini Cheesecake\_\_\_\_\_ \$15.00/dozen
- Tiny Tiger Cake\_\_\_\_\_ \$1.50/each
  - Chocolate, Lemon, Strawberry
- Individual Fruit Pizza\_\_\_\_\_ \$20.00/dozen
- Individual Ice Cream Cups\_\_\_\_\_ \$.50/each
  - Vanilla, Chocolate, Strawberry or Orange Sherbet
  
- Ice Cream Bar\_\_\_\_\_ \$6.50/person
  - Chocolate and Vanilla Ice Cream
  - Assorted Cookies
  - Assorted Toppings
  - Lemonade
  - Iced Water

