


Catering Menus – Price list

<p>Dinner/Lunch \$25.95 p.p. <i>Served with Sweet & Unsweet Tea, Coffee (regular & decaf)</i></p>	<p>Heavy Appetizers 23.95 p.p. <i>Served with Sweet & Unsweet Tea, Coffee</i></p>	<p>Hors Oeuvres</p>
<p>Entrees (choice of 2):</p> <ul style="list-style-type: none"> • Lemon & Garlic Chicken • Carved Ham • Carved Turkey • Pork Chops • Sausage • Chicken Parmesan • Meat Loaf • Fettuccini Alfredo w/ Chicken • Prime Rib (add \$4.00 p.p.) • Roast Beef (add \$3.00 p.p.) • Grouper (add \$5.00 p.p.) • Salmon (add \$3.00 p.p.) • Shrimp Scampi (add \$3.00 pp) • Shrimp Fettuccini Alfredo (add \$3.00 p.p.) • Ribs (add \$6.00 p.p.) 	<p>Mini Pizzas (choice of 3):</p> <ul style="list-style-type: none"> • Cheese • Pepperoni • Vegetarian • Ham • Sausage • Mexican (Chicken, onions, Jalapeno, tomatoes) 	<ul style="list-style-type: none"> • Hummus with chips (\$3.00 p.p.) • Shrimp Ceviche (\$6.00 p.p.) • Shrimp Cocktails (3 pieces) (\$8.00 p.p.) • Crab Cakes (2 each) (\$6.00 p.p.) • Tuna Dip with chips (\$85 per gallon-serves 20-25 people) • Sesame Tuna Nachos (3 pieces) (\$8.00 p.p.) • Grape Leaves (4 pieces) (\$3.00 p.p.) • Spinach Pies (2 pieces) (\$3.00 p.p.) • Bruschetta (3 pieces) (\$3.00 p.p.) • Cheese Tray (\$3.50 p.p.) • Vegetable Tray (\$2.50 p.p.) • Fruit Plate Seasonal prices
<p>Side Dish (choice of 2):</p> <ul style="list-style-type: none"> • Mashed Potatoes • Sweet Potatoes • Rice Pilaf • Steamed Vegetables 	<p>Mini Sandwiches (choice of 3):</p> <ul style="list-style-type: none"> • Turkey & Cheese • Ham & Cheese • Chicken Salad • Tuna Salad • Vegetarian 	
<p>Salads (Choice of 1):</p> <ul style="list-style-type: none"> • Greek Pasta • Caesar Pasta • Fresh Green Salad 	<p>Salads (Choice of 3):</p> <ul style="list-style-type: none"> • Greek Pasta • Caesar Pasta • Pesto Pasta • Tuna Pasta • Spinach Salad • Fresh Green Salad 	
<p>Chicken Kebabs</p>		

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One Thirty One Events by Trigo
131 Harrison Ave, Panama City FL
850 691 6273

Deserts
<ul style="list-style-type: none"> Tiramisu (\$4.00 p.p.) Baklava (\$3.00 p.p.) Chocolate covered Strawberries (\$1.00 p.p.) 2 pieces

Edibles
<ul style="list-style-type: none"> Assorted Croissants (\$29.00 dozen) Feta & Cheese Quiche (\$20.00) serves 8 Ham & Cheese Quiche (20.00) serves 8 Freshly Baked Cookies (\$17.00 dozen) Assorted Candy Bars (\$2.00 each) Assorted Granola Bars (\$2.00 each)

Continental Breakfast	\$14.95 pp
<ul style="list-style-type: none"> Assorted Croissants Spinach & Feta Quiche Ham & Cheese Quiche Fruit Salad 	
<i>Breakfast is served with freshly brewed coffee (regular & decaf), orange juice and condiments</i>	

Breaks & Snacks
<ul style="list-style-type: none"> Coffee (\$15.00 pot) – serves 6 to 7 Bottled Water (\$1.75 each) Assorted Sodas (\$2.50 each) Assorted Juices/Gatorade (\$3.00 each) Assorted Herbal Teas (\$2.00 each) Iced Tea (\$7.00 gallon) serves 8-10

Refreshment Breaks
<ul style="list-style-type: none"> Morning Break \$8.95 pp (cookies, fruit salad, assorted yogurt, hot tea) Sweet & Salty Break \$11.95 pp (chips, mixed nuts, cookies, candies & hot tea)

Hosted Bar	Glass	Bottle
House Red (<i>Cabernet, Merlot, Pinot Noir</i>)	\$6.00	\$18.00
House White (<i>chardonnay, sauvignon blanc, pinot grigio, zinfandel</i>)	\$6.00	\$18.00
Domestic Beer		\$3.00
Imported Beer		\$4.00
Champagne		\$22.00

