

BREAKFAST

CONTINENTAL + A LA CARTE

Continental breakfasts are drop-off service only. Maximum 2 hours display.

CONTINENTAL BREAKFAST / 11

priced per person

Assorted fruit & cheese danishes / muffins / bagels / fruit spreads / coffees / selection of teas / variety of juices.

BREAKFAST ENHANCEMENTS

priced per person

- > English muffin sandwich w/ egg, ham, and cheese / 4
- > Breakfast burrito w/ egg, sausage, and cheese / 5
- > Yogurt & berry parfait w/ granola / 3
- > Assorted cold cereals w/ milk / 4
- > Fresh fruit & berries / 3



BREAKFAST A LA CARTE

priced per dozen

- > Jumbo Dried cherry granola bars / 9
- > Shelled hard boiled eggs / 7
- > Cake donuts - plain, glazed, or powdered / 10
- > Assorted fruit & cheese danishes / 9
- > Assorted bagels w/ cream cheese & butter / 11
- > Whole Fruit / 7
- > Individual Yoplait Yogurt / 9
- > Gourmet Irish Oatmeal w/ dried fruit / 10

BEVERAGES

- > Coffee w/ creamer, sugar, milk / per gallon 19
- > Assorted mineral waters - Fiji & Evian / each 3
- > Bottled water - Aquafina & Dasani / each 1
- > Assorted sparkling waters - Perrier & San Pellegrino / each 4
- > Fresh squeezed lemonade / per gallon 12
- > Assorted Coca Cola sodas / each 0.75
- > Bottled juices / each 3

BRUNCH COCKTAILS

Mimosa Bar > Sparkling wine / cranberry juice / orange juice / club soda / fresh assorted berries / orange slices
per bottle 30 / bartender fee (per 100 guests) 100

Bloody Mary Bar > Coming Soon

BREAKFAST BUFFET + PLATED + STATIONS

*Minimum of 30 guests for buffet. A service fee will apply for 29 guests or less.
Breakfast buffets are serviced for a maximum of 2 hours.*

BREAKFAST BUFFET

priced per person

Pancakes or Waffles, Scrambled eggs served with cheddar and mozzarella cheese, green onions, and mild salsa / fresh sliced fruit / baked breakfast breads / muffins / fruit spreads / butter / coffees / selection of teas / assorted juices

> Choice of 1 potato & 2 proteins / **12**

> Choice of 1 potato, 2 proteins, & 1 extra / **15**

> Choice of 2 potatoes, 2 proteins, & 2 extras / **18**

Potatoes > Hash browns / Potatoes O'Brien / American Potatoes

Proteins > Sausage links / sausage patties / bacon strips / vegetarian sausage / turkey sausage patties

Extras > Cinnamon French toast / spinach quiche / cheese omelet / gourmet Irish oatmeal / assorted individual Yoplait Yogurt / biscuits & sausage gravy

BREAKFAST, PLATED

priced per person

All breakfasts served with scrambled eggs / assorted danishes / croissants / muffins / butter / fruit spreads / coffees / hot teas / assorted juices

> Choice of 1 starter, 1 entree, 1 potato, and 1 protein / **16**

> Choice of 1 starter, 1 entree, 1 potato, and 2 proteins / **19**

> Choice of 1 starter, 2 entrees, 1 potato, and 2 proteins / **22**

Starter > Cup of fresh fruit / yogurt parfait / cottage cheese & peaches

Entree > Cinnamon French toast / buttermilk pancakes / spinach quiche / mushroom & onion quiche

Potatoes > Hash browns / Potatoes O'Brien / American Potatoes

Proteins > Sausage links / sausage patties / bacon strips / vegetarian sausage / turkey sausage patties

OMELETT STATION

priced per person

Scrambled eggs served with cheddar and mozzarella cheese, green onions, bell peppers, tomato, onion, and mild salsa / fresh sliced fruit / baked breakfast breads / muffins / fruit spreads / butter / coffees / selection of teas / assorted juices

> Choice of 1 potato & 2 proteins / **16**

> Choice of 1 potato, 2 proteins, & 1 extra / **18**

> Choice of 2 potatoes, 2 proteins, & 2 extras / **22**

Potatoes > Hash browns / Potatoes O'Brien / American Potatoes

Proteins > Sausage links / sausage patties / bacon strips / vegetarian sausage / turkey sausage patties

Extras > Cinnamon French toast / spinach quiche / cheese omelet / gourmet Irish oatmeal / assorted individual Yoplait Yogurt / biscuits & sausage gravy

BREAKS

MORNING + AFTERNOON

Served for a maximum of 1 hour.

SNACKS A LA CARTE

All snack options served with coffee, tea, soft drinks, and bottled water.
Each serves approximately 25 people.

Trail Mix > Mixed pretzels / M&Ms / peanuts / almonds / raisins / chocolate chips / **28**

Yogurt Parfait > Chobani Greek yogurt or plain vanilla yogurt / strawberries / blueberries / granola / **34**

Gourmet Cupcakes > Chocolate / vanilla / red velvet w/ buttercream frosting / **60**

Jumbo Cookies > Assorted chocolate chip / oatmeal raisin / white chocolate macadamia / peanut butter / **30**

Chocolate Lover > Chocolate brownies / chocolate covered pretzels / chocolate dipped strawberries / chocolate chip cookies / **44**

Ice Cream Social > Chocolate & vanilla ice cream / chopped nuts / chocolate chips / chocolate, strawberry, & caramel syrups / cherries / whipped topping / sliced bananas / **38**

Potato Chips > Assorted potato chips - fritos, ruffles, doritos, cheetos, frito lays / **33**



Cheese & Crackers > Assorted cubed cheeses - goat cheese, mozzarella, cheddar, swiss, blue cheese, and brie / crackers / **45**

Fresh Fruit > Seasonal sliced fruit - watermelon, cantaloupe, honeydew, grapes, pineapple, strawberries, and blueberries / **30**

Estilo Mexico > Tortilla chips / red & green salsa / guacamole / **32**

Popcorn > Individual bags of buttered, white, cheddar, and caramel popcorn / **26**

Game Day > Warm soft pretzels / tortilla chips / red & green salsa nacho cheese dip / honey mustard dipping sauce / **36**

Whole Fruit > Red & green apples / pears / bananas / oranges / **22**

BEVERAGES

- > Arizo Coffee / per gallon **19**
- > Fresh Sweet Tea / per gallon **17**
- > Assorted mineral waters - Fiji & Evian / each **3**
- > Bottled water - Aquafina & Dasani / each **1**
- > Assorted sparkling waters - Perrier & San Pellegrino / each **4**
- > Fresh squeezed lemonade / per gallon **12**
- > Assorted Coca Cola sodas / each **0.75**
- > Bottled juices / each **3**
- > Lipton Bottled Iced Tea / each **3**
- > Gatorade Sports Drink / each **3**
- > Snapple / each **3**
- > Red Bull / Monster Energy Drink / each **4**

LUNCH

BOXED + BUFFET

Minimum of 10 guests for buffet. A service fee will apply for 9 guests or less.

All boxed lunches & buffets served with potato chips, potato salad, whole fresh fruit, bottled water, and jumbo cookie.

SANDWICHES

Southwest Chicken Sandwich > Housemade Southwest Mustard / lettuce / cheddar cheese / and tomato on an artisan bun / **9**

Turkey / Ham / Roast Beef Sandwich > Turkey, ham, or roast beef / cheddar cheese / swiss cheese / lettuce / tomato / and onion on an artisan bun / **11**

WRAPS

Veggie Wrap > Spinach tortilla wrap / spinach / asparagus / spicy hummus / grilled squash / zucchini / butternut squash, carrots, and red onions / **7**

Turkey / Ham / Roast Beef Wraps > Turkey, ham, or roast beef / cheddar cheese / swiss cheese / lettuce / tomato / and onion / **8**

SALADS

Caesar Salad > Fresh Romain lettuce / crutons / parmesan cheese / Italian dressing / pepperoncini peppers / grilled chicken / **7**

Ultimate Garden Salad > Spring greens / carrots / tomato / cheddar cheese / red onions / hard boiled egg / **6**

BURGERS

American Classic > Beef burger / cheddar cheese / bacon / onions / tomato / lettuce / ketchup / mustard / house-made pickles / **10**

Spicy Sriracha > Beef burger / swiss cheese / bacon / avocado / onions / tomato / jalapenos / sriracha sauce / **11**

Sunrise Burger > Beef burger / mozzarella / egg sunny side up / spinach / hash browns / **10**

BUFFETS

Sandwich Buffet > Choice of 3 from Southwest chicken, turkey, ham, and Roast Beef. Includes bacon / lettuce / tomato / onion / cheeses / jalapenos / avocado / dressings / and more / **15**

Salad Bar > Fresh Spring greens / lettuce / romaine lettuce / onions / tomato / cheddar & Swiss cheese / hard boiled eggs / shredded carrots / grilled chicken / dressings / crutons / **13**



LUNCH & DINNER

BUFFET + PLATED

Minimum of 20 guests. A service fee will apply for 19 guests or less. Lunch & dinner serviced for a maximum of 2 hours.

All plated lunches & dinners served tableside with Caesar or Garden salad OR soup, freshly baked rolls, butter, coffees, hot teas, and iced tea.

PLATED LUNCH & DINNER

Tri Tip > Marinated tri tip served with roasted garlic potatoes, steamed vegetables, and dinner rolls / 24

Smoked Beef Brisket > Smoked beef brisket with tabby BBQ sauce served with baked beans, potato salad, fresh baked rolls, and butter. / 18

Maple Glazed Ham > Sliced or whole honey-glazed ham served with scalloped potatoes, steam vegetables, fresh baked rolls, and butter / 15

Filet Mignon > Served with crunchy onions, charred three onion sauce Argentinean chimichurri, mashed potatoes, roasted vegetables, and dinner roll with butter / 32

Short Ribs > Beef short ribs braised slowly in red wine and demi glaze with aromatics served with cole slaw and mashed potatoes or potato salad / 20

Roasted Prime Rib > Prime rib roasted in red wine and topped with herbs and spices for flavor and aroma served with baked potato and steamed vegetables / 28

Garlic Crusted Salmon > Slow baked Atlantic salmon crusted with garlic and pepper, served with roasted asparagus and tomato basil topping / 30

BUFFET LUNCH & DINNER

Beef Pot Roast > Slow-cooked pot roast served with mashed potatoes and gravy, fresh vegetable medley, baked rolls, and butter / 18

Fajitas > Chicken or beef fajitas with grilled onions, tomatoes, and peppers served with Spanish rice, pinto beans, sour cream, fresh chips and salsa, and your choice of corn or flour tortillas / 15

Marinated & Grilled Chicken > Tender chicken breast in housemade marinade / rice pilaf, steamed vegetables / 16

Tequila Lime Chicken > Chicken breast marinated in a tequila and lime marinade / Mexican style rice and beans, tortilla chips & salsa / 14

Chicken Primavera > Boneless chicken breast stuffed with julienne vegetables atop soft pasta and parmesan cheese served with champagne cream sauce, dinner rolls, and butter / 16

Spaghetti & Meatballs > Tomato, ground beef, and basil sauce over house-made tender meatballs atop soft pasta served with garlic bread and butter / 15

Sausage Lasagna > Italian sausage, ricotta cheese, mozzarella, tomato, and herbs in soft pasta / 16



HORS D' OEUVRES

CHILLED & WARM

Minimum of 2 dozen each. Priced per dozen. May be displayed or passed.

CHILLED

Pea & Feta Crostini / 20

Spanish Ham & Olives / 24

Shrimp Cocktail / 30

Carrot Cups / 18

Caprese Skewers / 20

Tuna Nicoise Crostini / 25

Deviled Eggs / 17



WARM

Swedish Meatballs / 26

Beef Sliders / 32

Salmon Skewers / 38

Chicken Pot Stickers / 28

Bacon Jalapeno Poppers / 20

Chicken Skewers / 22

Grilled Shrimp Skewers / 24

Bacon Wrapped Scallops / 25

Piquillo Peppers & Goat Cheese / 19

Crab Cake w/ Red Pepper Aioli / 35

DESSERTS

SIMPLE + CUSTOMIZED

Minimum of 2 dozen each. Priced per dozen. May be displayed (station) or passed.

SIMPLE

Jumbo Cookies > Chocolate chip, white chocolate macadamia nut, oatmeal raisin, peanut butter / **20**

Gourmet Cupcakes > Chocolate, vanilla, red velvet, carrot / **20**

Mini Cupcakes > Chocolate, vanilla, red velvet, carrot / **14**

Fruit Cobblers > Apple, peach, strawberry, blueberry / **16**

Fruit Pies > Apple, peach, strawberry, blueberry, pumpkin, banana creme, lemon meringue / **18**

Cheesecakes > Strawberry, blueberry, oreo, peanut butter & jelly, regular / **25**

Mini Cheesecakes > Strawberry, blueberry, oreo, peanut butter & jelly, regular / **15**

Brownies > Chocolate & dark chocolate / **14**

CUSTOMIZED

Sheet & Round Cakes > Chocolate, vanilla, red velvet, carrot with any filling - strawberry, pineapple, ice cream / *per person* **3**

Wedding Cakes > Chocolate, vanilla, red velvet, carrot with any filling - strawberry, pineapple, ice cream - any design / *per person* **5**

BAR SERVICES

Beverage prices are subject to current sales tax and 22% service charge.
Bartender fee (each) / 100

HOURLY SPONSORED BAR

Allows your guests to enjoy an open bar and gives you, the host, the total charges prior to the event.

Prices listed below are per person and include beer, wine, soft drinks, and water.

	House labels	Premium labels	Elite Labels
One hour	10	12	15
Two hours	24	26	29
Three hours	28	30	32
Four hours	32	34	36
Five hours	35	37	40

SPONSORED BAR

Allows your guests to enjoy an open bar. Charges are based on the actual number of drinks ordered.

Prices listed below are per drink.

House labels	5
Premium labels	7
Elite Labels	8
Domestic beer	3.5
Imported Beer	4.5
Microbrews	4.5
House wine	6
Fruit juices	1.5
Soft drinks	1.5
Mineral waters	2.5

CASH BAR

Allows your guests to enjoy beverages of their choosing. Guests are responsible for paying for their own drinks.

Prices listed below are per drink.

House labels	6
Premium labels	8
Elite Labels	9
Domestic beer	4
Imported Beer	5
Microbrews	5
House wine	7
Fruit juices	2
Soft drinks	2
Mineral waters	3

SELECTIONS

Waylon Premier Catering offers the following selections for your beverage service. Please speak with your Catering Manager for a complete listing.

	House labels	Premium labels	Elite Labels
Whiskey			
Bourbon			
Scotch			
Gin			
Rum			
Vodka			
Cognac & Cordials			



RENTALS

Beverage prices are subject to current sales tax and 15% service charge.

WHITE LINE CHINA

Premium white china adds elegance to any event.

Price per each item.

Dinner Plate (10") / .55
Soup Bowl (12oz) / .55
Salad/Desert Plate (7.5") / .55
Dessert Plate (6") / .55
Coffee Cup (6oz) / .40
Saucer (6") / .45
Sundae Glass (5.5oz) / .45

TABLES & CHAIRS

Price per each item.

Bar Stool / 8
White Folding Chair / 3
Black Folding Chair / 3
Grey Metal Folding Chair / 5
6' Banquet Table / 9
8' Banquet Table / 11
36" Cocktail Hi-Boy Table / 10
36" Round Table (Sits 2-4) / 9
48" Round Table (Sits 6-8) / 9
60" Round Table (Sits 8-10) / 11
72" Round Table (Sits 10-12) / 12

LINENS

Price per each item.

90" Round Tablecloth / 8
108" Round Tablecloth / 9
20"x20" Dinner Napkin / .35

BEVERAGEWARE

Price per each item.

Wine Glass (8.5oz) / .45
Coffee Mug (8.5oz) / .45
Champagne Flute (6oz) / .45
Margarita Glass (5.5oz) / .45
Martini Glass (9oz) / .45

FLATWARE

Price per each item.

Dinner Fork / .15
Salad Fork / .15
Dessert Fork / .15
Dinner Knife / .20
Butter Knife / .15
Soup Spoon / .15
Tea Spoon / .15
Beverage Spoon / .15

CHAFERS & WARMERS

Price per each item.

Chrome Oblong Chafer / 24

ORDERING INFORMATION

Important details to know before and after ordering.

MENU PRICES

WPC's menus are priced per person (unless otherwise noted) and include disposable serviceware. While WPC strives to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions.

DEPOSITS & PAYMENTS

WPC's policies require that orders be paid according to a set schedule to ensure uninterrupted services to you and your guests. Below you will find our deposit and payment schedule.

If your order total is...	Your deposit will be...
\$0.00 - \$750.00	100% (Full Payment)
\$750.00 - \$1,500.00	50%
\$1,500.00 - \$2,500.00	25%
\$2,500.00 - \$5,000.00	20%
\$5,000.00 - \$7,500.00	15%
\$7,500.00 - \$10,000.00	15%
\$10,000.00+	10%

Balances are split into monthly payments up until 14 days prior to the event date. Account statements are sent on the 5th of the month and monthly payments are due on the 15th of the month. 14 Days prior to the event, any changes in menu or guests in attendance will be calculated. Full payment will be required 14 days prior to the event. Balances NOT paid by the due date will be charged a \$10.00 PER DAY charge for each day that it is late.

We accept cash, cashier's checks, business/commercial checks, money orders, credit card, debit card, and wire transfer. For qualified customers, a deferred payment plan may be setup to postpone payments until after the event date. There is a 10% Interest charge per month. **Deposits may still be required.**

DELIVERIES

Our trained delivery staff will make certain that your order is on time. Delivery orders must be placed by 10:00am two (2) business days prior to the event date. Delivery charges are based on location. Deliveries are scheduled within a 45 minute window of your choosing. Holiday orders must be placed by 10:00am three (3) business days prior to the event date.

*** WPC will not process any orders without payment in full and a physically or digitally signed catering agreement ***