Catered Bullet Options

Our Design-Your-Own Self-Service Buffet is only \$17.49 per person, plus 15% service charge and applicable sales tax. Your catered buffet includes 3 entrees, 4 salads, sides or dessert options and drink service during your serving time.

ENTREES-CHOICE OF 3

Hamburgers

Grilled Hot Dogs

Pulled Pork BBO Sliders

Pulled Chicken BBO Sliders

Oven Roasted Chicken @

Salisbury Steak in Mushroom Gravy

Vegan Meatballs Choose Gravy or BBQ

Tacos (Seasoned ground beef, shredded

lettuce, cheese, diced tomatoes and salsa)

SALADS, SIDES & DESSERTS- CHOICE OF 4

Tossed Salad w/Ranch & Vinaigrette V @

Vegan Tossed Salad w/Vinaigrette W @

Italian Pasta Salad

Caesar Salad V

Cole Slaw V @

Potato Salad V @

Baked Beans W @

Lays Regular Potato Chips W @

Tortilla Chips & Salsa W w/Cheese

Sliced Watermelon W @

Chocolate Chip Cookies

Brownie Bites



Pepsi Cola, Diet Pepsi, Mountain Dew, Sierra Mist, Lemonade, Brisk Pre-Sweetened Iced Tea.

(Beverage service will begin 30 minutes prior to service time and discontinue 30 minutes after the end of service time) Additional hours for drinks are \$0.50 per person per hour.

Catered Bullet $\Delta dd = \Omega_{\rm MA}$

Unless otherwise indicated, prices are per person, plus 15% service charge and applicable sales tax.

Additional Hot Foods - \$2.50

Additional Salad. Side or Dessert - \$1.75

Hot Dogs - \$1.75

Smoked Beef Brisket - \$3.00 @

Veggie Burgers - \$2.50 W

Mac & Cheese - \$2.50 V

Burger Toppings Bar - \$1.25

(American Cheese Slices, Lettuce, Tomato, Onion and Pickle)

Loaded Nacho Bar - \$2.25 @

(Tortilla Chips, Seasoned Ground Beef, Cheese Sauce, Diced Tomato, Jalapeno, Lettuce)

Cheesecake Bites - \$2.00

Ice Cream Cups - \$12.00 per dozen(minimum 2 dozen) @P

Chocolate Chip Cookies - \$1.50 each

Coffee (minimum 5 gallons) - \$9.00 per gallon

Bottled Water - \$1.99 each

Souvenir Cup - \$6.99 each

Kosher Meal - 2999 each Vegan or Vegetarian Meal – 19.99 each



Alcoholic Buerages

Unless otherwise indicated, prices are per person, plus 15% service charge and applicable sales tax. Premium Beverage Package - \$29.99

Unlimited Service for 3 hours Includes: Draft Beer, Wine, Bottled Water, Soda, Mixers, Garnishes, House Vodka, House Rum, House Teguila and House Whiskey

Upgrade to Premium Brands -\$5.00

Includes upgrade from house brand to: Absolute Vodka, Bacardi Rum, Jose Cuervo Tequila and Jim Beam Whiskey

Extended Service(each 30 minutes) - \$3.00

Beer and Wine Package - \$19.99

Unlimited Service for 3 hours Includes: Draft Beer, Wine Extended Service(each 30 minutes) - \$2.00

Draft Beer & Wine Tickets - \$2.99 each Bottled Beer & Wine Tickets - \$3.99 each

Platters are delivered to your reserved area at the time you indicate on your confirmation. Platters are not a serviced food selection and no servicing or Host will be provided. Platters are priced per platter, and are plus applicable sales tax.

Cheeseburger Sliders (25pcs) - \$32.99

BBQ Pork Sliders (25pcs) - \$35.99

Chicken Wings (40pcs) - \$39.99 GF

Chicken Strips (40pcs) - \$39.99

Veggie Burgers (10pcs) - \$32.99

Veggie Spring Rolls (25pcs) - \$52.99

Coconut Shrimp (75pcs) - \$69.99

Cheese & Crackers Tray - \$35.99

Fresh Fruit Tray - \$35.99 W GF

Vegetable Tray - \$29.99 W GF

Tortilla Chips and Salsa - \$24.99 W GF

Turkey & Cheese Pinwheels Tray - \$42.99

Chocolate Chip Cookies (25pcs) - \$29.99

Hand Cooked Chips - \$24.99

Large House Salad - \$14.99 V GF

(with Ranch and Italian Dressing)

14" Pizza (cheese or pepperoni) - \$11.99



Catered Buffet Policies

TO HELP ENSURE THE BEST POSSIBLE DAY FOR YOUR GROUP, PLEASE **USE THE FOLLOWING GUIDELINES:**

The length of service is determined by the size of the group.

of Guests Serving Time 1 Hour 50-200 1.5 Hours 201-600 601-999 2 Hours 1000+ 3 Hours

If you wish to extend your serving time, each additional hour (two hour maximum) is \$2.50 per guest per extra hour based on confirmed meal count.

All catering events are subject to a 15% service charge and applicable sales tax. Service charges cover the planning and preparation of the event, the cost of non-food items such as equipment, plates, napkins and other supplies, as well as the set-up and maintenance of a self service huffet

Catering service is based on a minimum of 50 guests. Please note, if your group does not meet the required contractual food minimums. you will be charged for the minimum serving requirements.

All catering arrangements must be confirmed with the sales office at least 2 weeks in advance of your outing. At that time we need:

- a. Your estimated number of guests
- b. Your menu choices
- c. Your serving time

A guaranteed count for the number of guests we are to serve must be placed at least seven days in advance of your outing. Otherwise, menus and serving times are subject to change based on availability. At this time, payment in full is required.

SORRY, NO RAIN CHECKS! Groups that cancel after the seven-day period will be billed for 10% less than their guarantee. Food is only served during the specified times and cannot be left out and leftovers may not be taken by group members.

SORRY, OUTSIDE CATERERS, food, or beverages are not permitted at Fun Spot America Theme Parks.

All items and prices are subject to change without notice.

Contact Fun Spot America Theme Parks Group Sales Staff 407-363-3867 Ext. 101