



Maceli's Menu & Services

Maceli's has an impressive array of menu items developed & prepared by our professionally trained culinary staff. Listed prices are subject to change as are sample quotes. Charges are assessed per person; a minimum of 25 is required for most items. Please speak to your sales representative for a list of entrées suitable for groups under 25.

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Sales Department

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Service Level Options

Maceli's has developed well tested formulas for determining the number of staff needed to ensure excellent service. If our predesigned service levels do not accommodate your needs, our sales staff will create a customized level to better suit your event. Regardless of the level selected, you are sure to receive the high-quality food & service that has earned Maceli's its reputation.

**Please note that all mentions of beverage & dessert related services are dependent on your purchase of dessert & beverage service*

Economy Buffet Service w/ Disposable-ware

In-House \$3.50 | Off-Site \$3.50

Includes uniformed catering staff, buffet linens & buffet equipment. At this level of service, plastic plates & paper napkin wrapped, plastic utensils are presented on the buffet. *Beverages & desserts are available on stations.

Economy Buffet Service w/ Deluxe Disposable-ware

In-House \$4.25 | Off-Site \$4.25

Includes uniformed catering staff, buffet linens & buffet equipment. If you want the convenience of disposable-ware clean up, but prefer the look of china, this service level is a perfect fit. Premium white plastic plates with a silver border & paper napkin wrapped silver plastic utensils are made available on the buffet. *Beverages & desserts are available on stations.

Economy Buffet Service w/ China

In-House \$4.50 | Off-Site \$6.00

Includes uniformed catering staff, buffet linens & buffet equipment. This service level includes china plates & linen napkin wrapped utensils, made available on the buffet. Nothing is preset on guest tables. *Beverages & desserts are available stations.

Standard Buffet Service w/ China

In-House: \$5.00 | Off-Site: \$7.00

Our most popular level of service includes uniformed catering staff, buffet linens & equipment. Guest tables are set with folded linen napkins, knives, forks, salt & pepper, *pre-filled water glasses & carafes of iced water. *Other requested beverages & desserts are available on stations.

Family Style Service

Disposable: \$4.00 per person

China In-House: \$7.00 per person

China Off-Site: \$8.50 per person

Includes uniformed catering staff & family style bowls. This service level offers a more casual approach to a served meal. Each course is presented to guests at their tables in large serving dishes. Table settings vary based on the level of Family Style service selected. Please contact your sales representative for additional information.

Full-Service Meal w/ China

In-House: \$9.00 | Off-Site: \$12.00

Includes uniformed catering staff. At this service level, everything is presented to guests while seated at their tables. Each guest table is set with folded linen napkins, dinner forks, knives, spoons, *dessert utensils, pre-filled water glasses, coffee cups & saucers, creamer & sugar, bread baskets, butter plates, & salt & pepper. *Iced tea is offered to guests during meal service; coffee is offered during dessert service or following meal service if dessert is not purchased. Wine or champagne glasses may be pre-set at each setting, if requested, allowing bartenders to serve guests at their tables.

Appetizer Party Service Levels

In-House Disposable-ware: Included

Off-Site Disposable-ware: \$1.50

In-House China: \$2.50

Off-Site China: \$4.50

Includes uniformed catering staff, buffet linens & buffet equipment.

Custom Hybrid Service

If your needs do not fit into one of our traditional service levels, feel free to discuss your needs with our sales staff, who will design a level of service for you. Pricing will be determined after your service needs are evaluated.

Maceli's Entrées

Maceli's Cuisine pricing is listed per person & includes items listed in menu descriptions. Beverage Service may be added for a charge per person (**pg. 12**). Please see service level options (**pg. 2**) to select the level of service which best suits your event needs. Prices for an additional entrée for either a buffet or a served meal combo begin at \$6.50 per person. We can accommodate any food restriction and will create a custom meal these guests at the same cost per person.

Beef Entrées

Beef Tenderloin (GF) **Market Price**
Roasted & sliced, with espagnole sauce, served with a starch, vegetable & gourmet rolls

Grilled Beef Shoulder Tenderloin..... **\$17.00**
Served with a starch, vegetable, gourmet rolls & your choice of one sauce:
 ◇ Brandy Mushroom Sauce
 ◇ Chimichurri Sauce (GF)
 ◇ Port Wine Sauce

***Braised Boneless Beef Short Ribs**..... **\$17.00**
Served with a starch, vegetable, gourmet rolls & your choice of one sauce/style:
 *◇ Guinness Braised
 *◇ Korean Braised
 ◇ Marsala

Grilled Flank Steak..... **\$17.00**
Served with a starch, vegetable, gourmet rolls & your choice of one sauce/style:
 ◇ Chimichurri Sauce (GF)
 ◇ Port Wine Sauce (GF)
 *◇ Korean Style BBQ

Grilled Sirloin..... **\$17.00**
Chargrilled 6 oz. baseball cut sirloin served with a starch, vegetable, gourmet rolls & your choice of one sauce/style:
 ◇ Bearnaise Sauce (GF)
 ◇ Espagnole Sauce (GF)
 ◇ Port Wine Sauce (GF)
 ◇ Classic French Dijonnaise Sauce (GF)

BBQ Beef Brisket..... **\$15.00**
Sliced slow cooked brisket in tangy BBQ sauce, served with a starch, vegetable & gourmet rolls

Herb & Garlic Beef (GF) **\$14.00**
Slow cooked beef chuck in a garlic marinade, served with a starch, vegetable & gourmet rolls

Beef Barbacoa..... **\$13.00**
Slow steam cooked Mexican style beef, served with a starch, vegetable & gourmet rolls

Chicken Entrées

Grilled Chicken Thighs \$14.00

Grilled Airline Chicken Breasts \$17.00

Served with a starch, vegetable, gourmet rolls & your choice of one sauce/style:

◊ Huli Huli Style

◊ Honey Jamaican Jerk (GF)

◊ Lemon Caper

◊ Apple Cider

◊ Curry Soubise (GF)

◊ Madeira Sauce (GF)

***Maceli's Classic Pesto Chicken (GF)** \$17.00

Airline chicken breast stuffed with pesto & topped with a sundried tomato beurre blanc, served with a starch, vegetable & gourmet rolls

Pork Entrées

Pork Loin \$14.00

Pork Tenderloin \$17.00

Served with a starch, vegetable, gourmet rolls & your choice of one sauce/style:

◊ Caramelized Onion & Peach Compote (GF)

◊ Classic French Dijonnaise (GF)

◊ Bacon Wrapped with signature BBQ Sauce - **add \$2.00/person**

Rib Tips (GF) \$12.00

Combining the meatiest part of the spareribs with the fatty richness of the pork belly, these rib tips are smoked to perfection & smothered in the sauce of your choice:

◊ Classic BBQ

◊ Orange & Basil

◊ Sweet & Sour

◊ Classic French Dijonnaise

Pulled Pork (GF) \$14.00

BBQ rubbed pork seared & then cooked low & slow with our Kansas City style BBQ sauce

Pulled Cuban Pork (GF) \$17.00

Flavorful slow cooked pork shoulder marinated with mojo, citrus, garlic & cumin

Seafood & Vegetarian Entrées

Lump Crab Cakes (GF)	Market Price
Griddle cooked patties of lump crab & vegetables topped with sweet pepper & onion relish & Sriracha remoulade, served with rice pilaf, a seasonal vegetable & gourmet rolls	
Lemon Garlic Shrimp (GF)	\$19.50
Large shrimp sautéed in a lemon, garlic, & parsley white wine sauce, served with parmesan risotto, a seasonal vegetable, & gourmet rolls	
Salmon (GF)	\$17.00
Seared fillet served with a starch, vegetable, gourmet rolls & your choice of one sauce/style:	
◇ Lemon Caper	
◇ Dill Cream Sauce	
◇ Honey Miso	
Poached Tilapia (GF)	\$17.00
6oz. fillet cooked with lemon, butter, wine, & topped with spinach, artichoke, feta cheese, & toasted almonds & your choice of starch, vegetable, & gourmet rolls	
Thai Red Curry with Vegetables (GF)	\$17.00
Julienne mix of snow peas, carrots, red onions, zucchini, & yellow squash served with a fragrant sauce of red curry paste & coconut milk, served over basmati rice	
Add Tofu: \$1.00 per person	
Add Shrimp: \$3.50 per person	
Vegetable Korma (GF) (Vegan)	\$15.00
Potatoes, carrots, peas, & cauliflower, simmered in a creamy sauce of coconut milk, chili sauce & a blend of spices, served with basmati rice & naan	
Cold Sesame Noodles	\$15.00
Lo mein noodles with broccoli, carrots, cabbage, red peppers, snow peas, tossed in a sesame peanut sauce & chilled.	
Buddha Bowl (GF) (Vegan)	\$15.00
Medley of healthy grains, legumes & plenty of fresh vegetables, served with naan	
Grilled Vegetable Napoleon (GF)	\$15.00
Layers of portobello, zucchini, yellow squash, roasted red pepper, & fresh mozzarella, topped with a red pepper & tomato coulis served over creamy polenta with gourmet rolls	
Vegetable Strudel	\$15.00
Crisp & delectable pastry dough filled with seasonal vegetables & cheese	

Starch & Vegetable Selections

Maceli's Entrees include your choice of one starch, one vegetable & gourmet rolls.

Options are listed below. Additional sides may be added for \$3.00/person

Starches:

Roasted Yukon Gold Potatoes (GF): tossed in olive oil with parmesan & parsley

Butter Potatoes (GF): whole Yukon golds tossed with butter, salt & pepper, & side of sour cream

Mashed Potatoes (GF): classic & rich potatoes, prepared with cream & butter

Au Gratin Potatoes (GF): a casserole of potatoes & cheese sauce, topped with toasted breadcrumbs

Smoked Gouda Mashed Potatoes (GF): Yukon Gold potatoes with smoked gouda & scallions

Double Stuffed Mashed Potatoes (GF): red potatoes with bacon, cheddar, sour cream & scallions

Ancho Rice Pilaf (GF): white rice with carrots, onions & celery, cooked in vegetable stock

Oaxacan Rice (GF): white rice cooked with Mexican spices, corn & peas

Basmati Rice (GF): white rice cooked with Indian spices, corn & peas

Parmesan Risotto (GF): Arborio rice cooked & finished with parmesan

Roasted Poblano Risotto (GF): Arborio rice cooked with roasted poblano & finished with parmesan

Mushroom Risotto (GF): Arborio rice cooked with roasted red pepper & finished with parmesan

Butternut Squash Risotto (GF): Arborio rice cooked with butternut squash & finished with parmesan

Vegetables:

Roasted French Green Beans (GF)

Roasted Cauliflower, Carrots, & Snow Peas (GF)

Roasted Miso Brussels Sprouts (GF): with red onion, sweet pepper & drizzled with miso caramel

Roasted Brussels Sprouts with Bacon & Garlic (GF)

Seasonal Vegetable Medley (GF): vegetables vary based on time of year & availability

Roasted Root Vegetable Medley (GF): sweet potatoes, carrots, parsnips, rutabaga, turnips, smoked paprika

Succotash (GF): roasted corn with bell peppers, onion, lima beans & cherry tomatoes

Asparagus (GF): grilled with smoked sea salt & lemon

Asian Stir-Fried Vegetables: broccoli, snow peas, carrots, bell peppers, cabbage, ginger, sesame, soy sauce

Grilled Corn-on-the-Cob (GF): Seasoned & char-grilled, topped with butter

Salad Selections

\$4.00 per person:

Caesar: romaine, house made croutons & four types of parmesan (shaved, grated, shredded & crisps)

***Garden:** mixed greens, radish, peppers, carrots, cucumbers, croutons, & sunflower seeds, with creamy buttermilk dressing & balsamic vinaigrette on the side

Apple Orchard (GF): mixed greens, apples, grapes, scallions, goat cheese, & walnuts with shallot vinaigrette

Maceli's Salad: mixed greens, cranberries, seeds, cucumbers, feta, pita strips with lemon & garlic vinaigrette

Mandarin Orange (GF): mixed greens, mandarin oranges, cabbage, chow mien noodles, green onion, parsley, celery & candied almonds with sesame ginger vinaigrette

***Strawberry Pine Nut (GF):** spinach, fresh strawberries, celery, scallions, parmesan, & toasted pine nuts with poppy seed vinaigrette

Southwestern (GF): mixed greens, roasted corn, carrots, cabbage, jicama, black beans, cotija cheese with southwestern ranch

Caribbean (GF): mixed greens, carrots, jicama, peppers, pineapple, & mandarin oranges with chili lime vinaigrette

Grilled Peach & Hibiscus (GF): spinach, arugula, grilled peaches, tortilla strips, peanuts, jicama with hibiscus vinaigrette

Greek (GF): mixed greens, cucumbers, tomatoes, olives, feta cheese & red onion with Greek vinaigrette

Quinoa (GF): baby spinach, butternut squash, dried cranberries, pistachios & feta cheese with lemon lime vinaigrette

Maceli's Bean Salad (GF): chick peas, kidney beans, black beans, red onion, radish & jicama with lime

Appetizer Platters, Bars, Bites & Dips

Platters

Fresh Vegetable Tray (GF) (per person) \$3.25
Broccoli, cauliflower, baby carrots, cucumbers, grape tomatoes, bell peppers, radishes, & seasonal garnishes, served with roasted pepper dip **Add your choice of hummus for an additional \$1.00 per person**

Grilled Vegetable Platter (GF) (per person) \$3.50
Zucchini, yellow squash, portobello mushrooms, red bell peppers, red onions, Brussels sprouts, red cabbage, & green bell peppers, drizzled with balsamic glaze & served at room temperature

Marinated Antipasto Platter (GF) (per person) \$3.50
Marinated mozzarella, artichoke hearts & mushrooms with giardiniera, & assorted olives

Caprese Platter (GF) (per person) \$3.75
Slices of fresh mozzarella, tomatoes, & basil, drizzled with balsamic glaze

Fruit Tray (GF) (per person) \$3.75
Pineapple, grapes, assorted melons, & seasonal berries, served with honey-apricot yogurt dip

Cheese & Cracker Display (per person) \$4.00
Sharp cheddar, baby Swiss, smoked Gouda, white cheddar, chevre goat cheese with assorted crackers

Beef Shoulder Tender Platter (per person) \$4.25
Beef shoulder tender sliced & served chilled with horseradish, Dijon mustard, & sliced baguettes

***Assorted Sausage & Cheese Platter (per person)** \$4.50
Genoa salami, pepperoni, prosciutto, soppressata, goat cheese, smoked gouda, & garlic cream cheese, served with sliced baguettes & assorted crackers. **Customized options available.**

Charcuterie Platter (per person) \$6.25
Medium rare roast beef, pork tenderloin, genoa salami, prosciutto, & garlic cream cheese, served with sliced baguettes & assorted crackers

Bars

Street Taco Bar (GF) (per person) Groups of 50 or larger only	\$5.75
Seasoned ground beef, tomatoes, onions, shredded lettuce, sour cream, cotija, salsa & tortillas	
Macaroni & Cheese Bar (per person) Groups of 50 or larger only	\$6.25
With bacon, ground beef, fried onion straws, roasted broccoli, roasted mushrooms, & crushed kettle chips	
Fajitas Bar	\$6.25
Juicy & tender seasoned steak with sautéed peppers & onions, served with tomatoes, guacamole dip, sour cream, shredded lettuce, salsa, cotija cheese & tortillas	
Nacho Bar (GF) (per person) Groups of 50 or larger only	\$6.75
Chorizo cheese dip, salsa rojo, guacamole, sour cream, roasted corn medley, black olives, scallions, sliced jalapeños, & tortilla chips	
*Slider Bar (per person)	
Pick One Option	\$3.50
Pick Two Options	\$4.75
Pick Three Options Groups of 50 or larger only	\$6.25
◊ BBQ Pulled Beef – served with extra BBQ sauce on the side	
◊ BBQ Pulled Pork – served with extra BBQ sauce on the side	
◊ Hamburger Patties – served with sliced cheddar, ketchup, mustard & pickles on the side	
◊ Guinness Braised Short Ribs	
◊ Korean Short Ribs – served with Asian slaw, & gochujang mayo	
◊ Classic Chicken Salad – served with spring mix, & tomato	
◊ Curried Chicken Salad – served with spring mix, & tomato	
◊ Vegetarian Patties – served with green chili sour cream on the side	

Bites

*Bacon Wrapped Dates (GF) (3 pieces recommended per person) 400 piece maximum	\$0.75
Sundried dates stuffed with goat cheese, wrapped with candied bacon	
Bourbon BBQ Meatballs (5 pieces recommended per person)	\$0.75
Pork & beef meatballs served in honey bourbon BBQ sauce	
Chipotle Citrus Meatballs (5 pieces recommended per person)	\$0.75
Pork & beef meatballs served in a chipotle lime BBQ sauce	
*Stuffed Pretzel Bites (3 pieces recommended per person)	\$1.00
Salted pretzel bites stuffed with cheddar cheese	
Mini Caprese Skewers (GF) (2 pieces recommended per person)	\$1.25
Skewers of fresh mozzarella, basil, & grape tomatoes with a balsamic glaze	
*Mini Goat Cheese Tarts (2 pieces recommended per person)	\$1.25
A blend of goat cheese & cream cheese with caramelized onions, topped with charred tomato gremolata, & served in a mini pastry shell	
Parmesan Cheese Scones (2 pieces recommended per person)	\$1.25
An airy pastry blended with parmesan cheese	
Antipasto Skewers (GF) (2 pieces recommended per person) 200 piece maximum	\$1.50
Mozzarella, salami, tortellini, red pepper, basil, & Kalamata olives, drizzled with balsamic glaze	
Bacon Wrapped Sweet Peppers (2 pieces recommended per person)	\$1.50
Multi-colored sweet peppers stuffed with spinach & cheese, wrapped in bacon and oven baked	
Chicken Tenders (3 pieces recommended per person)	\$1.50
◊ Grilled Tandoori w/ Thai Peanut Sauce (GF)	
◊ Grilled Huli Huli (GF)	
◊ Breaded & Fried w/ your choice of 2 sauces: honey mustard, buffalo sauce, ranch, BBQ, or honey Sriracha	

Chicken Wings (3 pieces recommended per person)	\$1.50
◇ Buffalo	◇ Plain
◇ BBQ	◇ Honey Sriracha
◇ Korean BBQ	◇ Honey Jerk
Florentine Stuffed Mushrooms (2 pieces recommended per person)	\$1.50
Button mushrooms stuffed with goat cheese, spinach & Parmesan, baked golden brown	
*Italian Sausage Stuffed Mushrooms (2 pieces recommended per person)	\$1.50
Button mushrooms filled with Italian sausage, spinach, mozzarella, & a cream cheese dill blend	
Assorted Quiche Bite (1 piece recommended per person)	\$2.00
Pastry crust filled with egg & cream, served in 3 available flavors: cheddar, chive, & bacon; spinach & goat cheese; or mushroom & caramelized onions & parmesan cheese	
*Bacon Wrapped Pork Tenderloin Bites (GF) (1 pieces recommended per person)	\$2.00
Bite-sized pieces of pork tenderloin wrapped in bacon then skewered, roasted, & topped with raspberry BBQ sauce	
Loaded Mashed Potato Croquettes (2 pieces recommended per person)	\$2.00
Mashed potatoes with bacon, cheddar, & green onions, rolled in panko, lightly fried & served with roasted garlic & chive sour cream	
Mini Smoked Salmon Tarts (2 pieces recommended per person)	\$2.25
Cold smoked salmon, dill cream cheese & cucumber in a mini savory pastry shell	
*Antipasto Sliders (2 pieces recommended per person)	\$2.50
Grilled sliders of artichoke, mozzarella, soppressata, red pepper & pesto	
*Beef Shoulder Tender Baguettes (2 pieces recommended per person)	\$2.50
Thinly sliced beef shoulder tender with chili aioli, topped with sweet pepper caper relish	
Edamame Pot Stickers (2 pieces recommended per person)	\$2.50
Fried edamame beans wrapped in a dumpling, served w/ honey-sriracha sauce, sweet chili, or soy dipping sauce	
*Honey Sriracha Shrimp Skewers (1 piece recommended per person)	\$2.50
Two pieces of sautéed gulf shrimp glazed with a mixture of honey, Sriracha, soy sauce, garlic chili sauce, & cilantro skewered with pineapple	
Lemon Garlic Shrimp Skewers (GF) (1 piece recommended per person)	\$2.50
Two pieces of Gulf shrimp sautéed in a lemon, garlic & parsley white wine sauce, skewered with a grape tomato	
Samosas (1 piece recommended per person)	\$3.00
Curried potatoes, peas, & carrots inside a pastry shell served with a side of mango chutney	
Bacon Wrapped Jumbo Shrimp (1 piece recommended per person)	\$3.50
Oven baked & topped with sweet pepper caper relish & chili aioli	
Beef Chimichangas (1 piece recommended per person)	\$3.50
Shredded beef, Monterey Jack, & cheddar, rolled in a flour tortilla & fried, served with salsa	
Chicken Chimichangas (1 piece recommended per person)	\$3.50
Shredded chicken, Monterey jack, & cheddar, rolled in a flour tortilla & fried, served with salsa	
Crab Cakes (2 pieces recommended per person)	Market Price
Griddle cooked patties of lump crab & vegetables topped with sweet pepper & onion relish & Sriracha Remoulade	

Dips

Brie en Croûte (serves ~ 25 ppl)	\$125.00
Brie wheel topped with apricot preserves, baked in puff pastry, & served with assorted crackers includes strawberry slices May - September , or apple compote October – April	
Mediterranean Trio (per person) Groups of 50 or Larger	\$3.50
A sampler of your choice of three Mediterranean dips served with crostini, or toasted pita chips, or a mixture	
◊ Artichoke Spread	◊ Roasted Red Pepper Hummus
◊ Double Tomato Bruschetta	◊ Red Lentil Hummus
◊ Rustic Artichoke Bruschetta	◊ Edamame Hummus
◊ Olive Tapenade	
Salsa & Dip Trio (GF) (per person)	\$3.25
A sampler of your choice of three dips served with tortilla chips	
◊ Roasted Corn Salsa	◊ Taco Queso Dip
◊ Salsa Rojo	◊ Chorizo Cheese Dip
◊ Salsa Verde	◊ Shishito Pepper Dip
◊ Pico de Gallo	◊ Guacamole Dip
Crab Rangoon Dip (per person)	\$3.25
Lump crab meat, cream cheese, scallions & ginger, served with wonton chips	
French Onion Dip (GF) (per person)	\$3.00
Caramelized onion & fresh thyme blended with provolone & jack cheese, served with crostini	
Beer Cheese Dip (per person)	\$3.00
A blend of cheddar & beer cheese served hot with soft pretzel sticks	
Shishito Cheese Dip (per person)	\$3.00
Fresh Shishito peppers blended with white cheddar cheese, served with crostini	
Chorizo Cheese Dip (GF) (per person)	\$3.00
Spicy chorizo sausage & green chilies in creamy Jack cheese sauce, served with tortilla chips	
Spinach & Artichoke Dip (GF) (per person)	\$3.00
A creamy blend of artichokes, spinach, garlic, cream cheese & mozzarella, served with tortilla chips Pita chips may be substituted for tortilla chips for an additional \$.25 per person	
Fruit Salsa (per person)	\$2.75
Salsa made from strawberries, blueberries, raspberries, kiwi, & mint, served with cinnamon graham crackers	
Edamame Hummus (per person)	\$2.25
Edamame puréed with fresh ginger, horseradish, & olive oil, served with pita chips	
Red Lentil Hummus (per person)	\$2.25
Red lentils with tahini, olive oil, lemon juice & spices, served with pita chips	
Artichoke Spread (per person)	\$2.25
A combination of artichoke hearts, roasted peppers, garlic, & cream cheese, served with crostini	
Double Tomato Bruschetta (per person)	\$2.25
Diced tomatoes, sun-dried tomatoes, basil, garlic, & balsamic vinegar, served with crostini	
Olive Tapenade (per person)	\$2.25
Minced green & kalamata olives, capers, roasted peppers, garlic, lemon juice & olive oil, served with crostini	

Appetizer Desserts

Assorted Macarons (per 36 pcs)	\$45.00
Chocolate, Vanilla, Raspberry, Coffee, Pistachio, & Lemon	
Mini Mousse Cups (GF) (per each)	\$3.00
Served in 5oz cups, available in the following flavors:	
◇ Dark Chocolate: topped with whipped cream, raspberry puree, & chocolate shavings	
◇ Vanilla: topped with whipped cream, & a strawberry slice	
◇ Strawberry: topped with whipped cream & a strawberry slice	
◇ Lemon: topped with whipped cream & raspberry puree	
◇ Orange: topped with whipped cream & raspberry puree	
◇ Any Combination of two: toppings vary based on selections	
Mini Pies (per each)	\$2.25
Served in 1.75-inch pie shells, available in the following flavors:	
◇ Key Lime: topped with whipped cream & graham cracker crumbs	
◇ Coconut Cream: topped with whipped cream & toasted coconut	
◇ Chocolate Cream: topped with whipped cream & chocolate shavings	
◇ Chocolate Peanut Butter: topped with chocolate ganache	
◇ Strawberry (DF)	
◇ Blueberry (DF)	
◇ Apple Crumble (DF)	
Mini Cheesecakes (per each)	\$2.25
Served in 1.75 Inch pie shells, available in the following flavors:	
◇ Chocolate: topped with whipped cream & chocolate shavings	
◇ Vanilla: topped with whipped cream & raspberry	
◇ Crème Brulee	
◇ Mango	
◇ Turtle	
Mini Cannoli (per each)	\$2.25
A mini cannoli shell filled with sweetened ricotta, garnished with chocolate chips & pistachios	
Lemon Tarts with Whipped Cream (2 pieces recommended per person)	\$1.75
Rich lemon custard topped with whipped cream in a 1.5-inch short bread crust	
Salted Caramel Pecan Bites (2 pieces recommended per person)	\$1.50
Caramel Ganache topped with praline pecans in a 1-inch graham cracker crust	
Chocolate Hazelnut Torte Bites (2 pieces recommended per person)	\$1.50
Chocolate Ganache topped with toasted hazelnut in a 1-inch graham cracker crust	
Churros (2 pieces recommended per person)	\$1.50
Fritters dusted with powdered sugar & topped with a dulce de leche drizzle	
Assorted Mini Cookies (2 pieces recommended per person)	\$0.75
A sample of your choice of three flavors: Snickerdoodle, Chocolate Chip, Oatmeal Butterscotch, White Chocolate Macadamia, & Rocky Road	

Maceli's Desserts

Specialty Cakes:-----\$5.75 per piece

Must be ordered in increments of 30

- Red Velvet Cake:** two layers of red velvet cake, filled with a cream cheese frosting, with white chocolate shavings
Chocolate Ganache: two layers of chocolate cake filled with chocolate ganache & covered in rich chocolate buttercream
Carrot Cake: two layers of carrot cake with walnuts & dried cranberries, filled & topped with cream cheese icing
Chocolate Raspberry: two layers of chocolate cake filled with raspberry buttercream, topped with chocolate ganache
Lemon: two layers of white cake filled with lemon buttercream, topped with vanilla icing & white chocolate shavings
Strawberry Bundt: vanilla cake made with fresh strawberries, topped with lemon vanilla icing

Cheesecakes:-----\$5.75 per piece

- Chocolate:** topped with whipped cream & chocolate shavings
Turtle: topped with whipped cream, caramel, & chocolate chips
Mango: topped with whipped cream
New York: topped with whipped cream, half topped with raspberry compote & half with blueberry compote

Mousses (GF):-----\$4.50 per each

- Dark Chocolate:** topped with whipped cream, raspberry purée, & chocolate shavings
Vanilla: topped with whipped cream & strawberry slices
Strawberry: topped with whipped cream & strawberry slices
Orange: topped with whipped cream & raspberry slices
Lemon: topped with whipped cream & raspberry slices
Mousse Duo: layers of your choice of two types of mousse

Individual 3-Inch Tarts, Pies, & Tortes:-----\$4.00 per each

- Fresh Fruit Tart:** vanilla custard topped with seasonal fruit
Lemon Tart: lemon custard topped with whipped cream
French Silk Pie: topped with whipped cream & chocolate shavings
Key Lime Pie: topped with whipped cream & graham cracker crumbs
Coconut Cream Pie: topped with whipped cream & toasted coconut
Chocolate Peanut Butter Pie: peanut butter mousse, topped with chocolate ganache
Fresh Strawberry Pie: topped with whipped cream & sliced strawberries

Cobblers & Crisps:-----\$3.00 per person

Served on a dessert station in a chafing dish

Add \$1.50 per person for a la mode

Cobblers:	Crisps:
Chocolate	Apple
Snickers Doodle	Cherry
Peach	Triple Berry

Cookies & Bars:-----\$1.50 per each

Chocolate Chip Cookie Bars	Assorted Cookies: Choose three of the following:
Brownies	Snickerdoodle, Rocky Road, Oatmeal, Butterscotch
Frosted Sugar Cookies	White Chocolate Macadamia, Sugar Sprinkle
No Bake Cookies	Chocolate Chip

Dairy Free & Gluten-free Desserts:-----prices vary

- Chocolate Cake:** three layers of gluten-free/dairy-free cake with a dairy-free chocolate buttercream
Chocolate Strawberry Galette: rustic open face pie made with almond flour, chocolate ganache & fresh strawberries

Beverage Service

For more information on how beverages will be presented, please see China Service Upgrades (pg. 2).

Standard Beverage Service: Add \$2.00 per person

Choose 4 of the following: Iced Water, Hot Tea, Iced Tea, Regular Coffee, Decaf Coffee, Lemonade

Gourmet Tea/Lemonade Bar Upgrade: \$1.00 per person

Includes a variety of flavored syrups: Watermelon, Pomegranate, Peach, Strawberry, & Sugar Free Raspberry

Break Service

Break services require a minimum of 25 people & include unlimited regular coffee, decaf coffee, cream & sugar, iced tea, iced water, & assorted sodas. For events with fewer than 25, an additional labor charge may apply.

Half Day Pricing

In-House with Disposable Ware \$3.75 per person

In-House with China \$4.50 per person

Off-Site with Disposable Ware \$4.25 per person

Off-Site with China \$5.00 per person

Full Day Pricing

In-House with Disposable Ware \$6.00

In-House with China \$7.75

Off-Site with Disposable Ware \$7.25 per person

Off-Site with China \$9.00 per person

Break Service a la Carte

Orange Juice: \$2.00 per person

Quiche: \$3.00 per person

Cookies or Brownies: \$1.50 per each

Seasonal Fruit Tray w/ Dip: \$3.50 per person

Breakfast Breads: \$3.00 per person

Cinnamon Coffee Cake

Bacon Cheddar Scones

White Chocolate Raspberry Scones

Honey Scones

Chocolate Chip Scones

Onion & Thyme Scones

Peaches & Cream Scones

Chocolate Danish

Apple Danish

Cherry Danish

Einstein Bros® Bagels w/ Cream Cheese

Munchers Mini Cinnamon Rolls

Munchers Bakery Pastries

Assorted Biscotti

Snacks: \$1.50 per person, per selection

Chex Mix

Gold Fish Crackers

\$2.00 per person, per selection

Fruit & Nut Trail Mix

Mixed Nuts

Breakfast Packages

***Full Breakfast Buffet\$15.50**

Ketchup, Tabasco, & salt & pepper are also included

Bacon & Sausage

Choice of One Egg: scrambled eggs, country eggs, quiche, mini frittata, huevos rancheros,

Choice of One Potato: hash browns, hash brown casserole, fried breakfast potatoes, roasted Yukon

Gold potatoes, tater tots, sweet potato hash, crispy pub chips

Choice of One Breakfast Bread: baked French toast, pancakes, biscuits & gravy, cinnamon roll
bread pudding, donut holes, waffles, or assorted pastries

Fruit Salad

Breakfast Sandwich Buffet.....\$10.50

Southern Biscuits with egg, cheese, & your choice of ham, bacon or sausage, served with breakfast potatoes

Continental Breakfast Buffet.....\$8.50

Buffet includes one breakfast bread option, fruit salad, granola, & vanilla yogurt. Add quiche for \$3/person.

Lunch & Dinner Buffets

BBQ Package.....\$16.00

Includes pickles, rolls, & extra BBQ sauce on the side. **Add additional meat for \$6.50**

Choice of One Salad (Pg. 6)

Choice of One Meat: BBQ pulled pork, BBQ pulled chicken, BBQ rib tips, shredded beef, brats

Choice of Two Sides: au gratin potatoes, potato salad, macaroni & cheese, baked beans, rice & beans, pasta salad, grilled corn on the cob

Street Taco Package.....\$15.00

Includes your choice of one protein, drunken beans, Oaxacan rice, salsa, sour cream, shredded lettuce, tomatoes, onions, cotija cheese, flour tortillas & chips. **Add guacamole dip for \$1.00 | Add additional meat for \$3.00**

Choice of One Protein: Seasoned ground beef, pork al-pastor, beef barbacoa, shredded chicken

***Pasta Package.....\$15.00**

Includes breadsticks. **Add Shrimp for Additional \$2/person**

Choice of One Salad: (Pg. 6)

Choice of One Pasta: farfalle, cavatappi, penne, rotini

Choice of Two Sauces: marinara, alfredo, pesto cream, vodka tomato cream sauce

Choice of Two Toppings: grilled chicken, Italian meatballs, andouille sausage, ground beef, sautéed vegetable

Pasta & Salad Combo.....\$15.00

Includes one pasta, any salad, & garlic breadsticks

Choice of one pasta:

Pasta Primavera: our seasonal vegetable medley with Alfredo & penne

Chicken Penne Pesto: seasoned chicken & penne tossed in pesto cream sauce

Macaroni & Cheese: elbow pasta tossed in rich cheese sauce

Chorizo & Chicken Pasta: grilled chicken, spicy chorizo, roasted garlic & sweet peppers tossed with Cajun sauce

Cajun Pasta: blackened shrimp, chicken, andouille & bell peppers, tossed with Cajun cream sauce

Carbonara: egg, bacon, peas & radiatori pasta, tossed in garlic cream sauce

Rigatoni & Meatballs: rigatoni & marinara with beef & pork meatballs

Vegetarian Lasagna: layers of pasta, tomato sauce, vegetables, & cheese

Homemade Meat Lasagna: layers of pasta, tomato sauce, ground beef & béchamel sauce topped with mozzarella

Spinach & Artichoke White Lasagna: layers of pasta, alfredo sauce, Italian sausage, spinach & artichoke, mozzarella

Chimichanga Buffet.....\$13.50

Buffet includes your choice of one chimichanga, charro beans, scallion rice, salsa, sour cream, shredded lettuce, tomato, shredded cheese, & guacamole dip.

Choice of Chimichanga: shredded chicken, shredded beef, or vegetarian

Chinese Buffet.....\$15.00

Includes any salad, & fortune cookies. Add additional entrée for \$6.50/person

Choice of One Entree: General Tso chicken, firecracker chicken, sesame chicken, beef & broccoli

Choice of One Starch: Fried rice, steamed rice, lo mein

Choice of One Side: Egg rolls, spring roll, wonton, crab Rangoon

Choice of One Vegetable: Miso brussels sprouts, garlic sesame green beans, or Asian vegetable medley

Noodle Bar.....\$15.00

Includes Asian vegetable medley, & fortune cookies.

Choice of One Noodle: lo mein, udon, rice noodle, soba

Choice of Two Sauces: Thai peanut, honey-garlic, sweet & sour, pepper hoisin, basil curry, ponzu, general Tso's

Choice of Two Toppings: Chicken, Beef, Pork

Macaroni & Cheese Package.....\$13.50

Includes any salad & garlic bread sticks. **Portion sizes are larger than macaroni & cheese appetizer option**

Toppings: bacon, ground beef, fried onions, roasted broccoli, mushrooms & crushed kettle chips

Chili Buffet.....\$12.50

Includes any salad & soft rolls

Choice of Two Types of Chili: white bean chicken (GF), traditional beef (GF), or vegetarian 3 bean (GF)

Served with onions, shredded cheddar cheese, sour cream & tortilla strips

Baked Potato Buffet.....\$12.50

Includes any salad & soft rolls

Baked Potato Toppings: shredded cheese, bacon, green onion & sour cream

Buddha Bowl Buffet.....\$12.50

Medley of healthy grains, legumes & plenty of fresh vegetables, served with naan

Soups, Salads & Sandwiches

Deli Buffet.....\$12.50

Includes: turkey, ham, roast beef, cheddar, Swiss, sourdough, whole wheat bread, lettuce, tomato, onion, mayonnaise, & mustard, served with potato chips & pickle spears

Salad Bar.....\$11.50

Includes: chopped romaine, spinach, mixed greens, tomatoes, onion, broccoli, cucumber, shredded cheese, croutons, carrots, dried cranberries & fried onion straws

Entrée Salads.....\$11.00

Choice of any salad served with rolls **Add Grilled Chicken Strips, Shrimp or Salmon for \$4.00 per person**

Build your own Combination

Pick Two Options.....\$12.00

Pick Three Options.....\$15.00

Option 1: Pick One Wrap or Sandwich

Sandwiches:

Curried Chicken Salad: curried shredded chicken, celery, & onion with spring mix on a croissant

Classic Chicken Salad: chicken, celery, onions & grapes with spring mix on a croissant

Turkey Club: roasted turkey, bacon, sliced cheddar, lettuce, tomato & onion on a French loaf

Ham & Swiss: sliced honey cured ham, baby Swiss cheese & caramelized onion on a French loaf

Muffuletta: mortadella, capicola, ham, salami, soppressata, provolone & olive tapenade on a French loaf

Cubano: pulled mojo pork, sliced ham, pickle & Dijon mustard on Cubano bread

Rueben: corned beef, Swiss cheese, house-made sauerkraut & Russian dressing on marbled rye bread

Shrimp Po Boy: blackened fried shrimp, remoulade, lettuce, red cabbage, carrots, sweet relish on a French loaf

Wraps:

Bacon Chicken Ranch Wrap: lettuce, tomato, onion, cheddar, bacon, & grilled chicken w/ ranch dressing

Buffalo Chicken: crispy chicken, buffalo sauce, lettuce, tomato, shredded carrots, cheddar, & blue cheese or ranch

Orange Sesame: crispy chicken, orange sauce, chow mein, tomato, cabbage, carrots, sesame ginger vinaigrette

Southwest Chicken: grilled chicken, cotija cheese, lettuce, roasted corn, tortilla strips, and southwest ranch

Option 2: Pick One Soup

Beef Vegetable

Broccoli Cheddar (GF)

Tomato Basil Bisque

Lobster Bisque

Chicken & Dumplings

Roasted Butternut Squash (GF)

Potato Chowder

Corn Chowder

French Onion Soup

Maceli's Chili

New England Clam Chowder

Option 3: Pick a Salad (Page 6)