CATERING MENU

Email cafe@tscpl.org for library meeting room catering estimates.
Buffet Style Breakfasts

Scrambled Eggs ................................................................. $2.75/person
Bacon ................................................................................... $4.25/person
Sausage links ................................................................. $2.25/person
Hashbrown casserole .................................................. $2.50/person
Biscuits & sausage gravy .................................. $5/person
Breakfast burrito ........................................... $5/person
    sausage, cheese & egg; or bacon, egg & cheese; or chorizo, egg & cheese; or cheese & egg
Fruit & granola w/yogurt ........................................ $6/person
Lemon Pound cake & fresh berries w/ whipped cream ........................................ $5/person
Assorted Yoplait® Yogurt .................................. $2/person
Assorted Greek Yogurt ........................................ $3/person
Waffles & syrup ................................................... $3.25/person

Homemade Quiche   $5/person
Fresh eggs whipped together with cream and seasonings. Add your favorite meat or vegetable. Great for breakfast, brunch or really any meal or group, large or small.

Some popular choices are:

- Broccoli & Cheese
- Spinach, Feta & Tomato
- Mushroom & Swiss
- Sausage & Cheese
- Ham & Swiss (or cheddar)
- Bacon, Swiss & Onion

Possible ingredients. Pick 2 ingredients for $25. Each additional ingredient +$5.

Cheese: Swiss, cheddar, brie, feta
Meats: Sausage, ham, bacon, chicken, chorizo
Vegetables: Bell peppers, onions, tomatoes, spinach, mushrooms, broccoli

Homemade Muffins   $20/dozen
muffins are sold by the dozen, only

- Blueberry
- Chocolate chip
- Banana nut
- Lemon poppyseed
- Apple Cinnamon

Cinnamon Rolls Half pan serves 15, $35; Full pan serves 35, $75
Hors D’oeuvres

GF = gluten-free
V = vegetarian

Spinach artichoke dip with tortilla chips ................................................................. $3/person
spinach & artichokes baked inside a creamy cheesy dip  GF & V

Caramelized onion dip w/ potato chips ................................................................. $2/person
slow cooked, caramelized onions mixed with sour cream and seasonings  GF & V

Pinwheels ............................................................................................................... $2/person
whipped, herb cream cheese with turkey or ham, rolled and sliced  can be GF or V

Bruschetta ............................................................................................................. $2.75/person
toasted crostinis topped w/ a goat cheese spread tomatoes, garlic & basil  V

Foccoccia bread ..................................................................................................... $1.50/person
hand tossed foccoccia topped w/ sea salt, caramelized onions or sun-dried tomatoes.
A great add-on as breadsticks to any entree  V

Tenderloin topped w/ a citrus aioli ...................................................................... $3.50/person
seared rare, topped w/ a housemade citrus aioli, presented on a crostini

Hummus w/ pita bread  V ................................................................................... $3.50/person

Meatballs in homemade sauce ............................................................................ $2.75/person
All-beef meatballs in your choice of sauce. Swedish, BBQ, Sweet & Sour or Teriyaki  GF

Chicken Bacon Gorgonzola bites ...................................................................... $3.25/person
marinated chicken tossed in our popular gorgonzola cream sauce, topped with crispy bacon

Sausage Stuffed Mushrooms .............................................................................. $2.50/person
large mushroom caps stuffed w/ sausage, herbs & a blend of cheeses

Jalapeño poppers .................................................................................................. $3.25/person
hand-wrapped w/ bacon stuffed jalapeños, spices & cream cheese

Pulled pork sliders ................................................................................................ $3.25/person
our own slow smoked pork with sauce & a pickle

Teriyaki grilled chicken skewers  GF ..................................................................... $2.50/person
Entrees for Buffet

These are our most popular dishes served buffet style. These items work best for 20+ people. We set up chafer to keep the food hot/cold & keep the buffet full during service. There will be a 10% service charge added to all delivered items. This goes to plates, forks, napkins, creamers, sugars, hot buffet equipment, etc. It is NOT gratuity. Gratuity is always appreciated but not required.

Email cafe@tscp1.org for a quote!

Pork Entrees

Pork chops ..............................................................$4.25/person
smothered in our house-made demi-glace w/ sauteed mushrooms

Pork tenderloin medallions .............................................$4.75/person

Apple butter, rosemary pork tenderloin ................................$6.25/person

Kalua pig........................................................................$8.25/person

Vegetarian Entrees

Millet-stuffed zucchini boats ....................................$7/person
sautéed vegetables, spinach, onions and millet, marinated together and stuffed into a hollowed out zucchini

Vegetarian Lasagna ....................................................$85/pan
each pan serves 24. Lasagna made with zucchini, squash, mushrooms and other seasonal vegetables.

Pasta Primavera..............................................................$9/person

Pasta Florentine ..............................................................$5/person

Wild rice & mushroom stuffed bell peppers .............................$8/person

Eggplant Parmesan..............................................................$6.50/person

Spinach artichoke pasta..................................................$6.50/person

Beef Entrees prices may fluctuate due to market prices

Short ribs in a red wine, demi-glace reduction ..................................$11/person

Roast Beef, cooked medium rare & sliced thin ....................................$6/person

Prime Rib ........................................................................$16/person

Roasted Brisket ......................................................................$6/person

Meatloaf .............................................................................$5/person

Garden rosemary-rubbed beef tenderloin ......................................$18.50/person

Seafood Entrees ask for market prices

Pan seared Atlantic Salmon w/ lemon dill buerre blanc

Shrimp Skewers - cajun, teriyaki or bbq

Fresh lump crab cakes with house made aioli
Chicken Entrees

Chicken Mushroom Demi & Provolone ......................................................... $6.75/person
baked in a mushroom demi sauce with melted provolone

Chicken Savoyard ....................................................................................... $6.75/person
seared chicken breast with shredded ham and swiss cheese with a white wine cream sauce

Baked, bone-in chicken ............................................................................... $6.50/person

Rosemary oregano chicken ......................................................................... $6/person

Chicken Bacon Gorgonzola ........................................................................ $7/person
Our most popular chicken dish. Cajun-marinated chicken smothered in gorgonzola cream sauce
and topped with crispy bacon crumbles.

Cajun Blackened Chicken Pasta ................................................................. $7/person
penne pasta tossed in our creamy alfredo with cajun flavored chicken

Bruschetta Chicken ..................................................................................... $8/person
Italian grilled chicken breast topped with tomatoes, onions, garlic, basil, and melted mozzarella cheese

Chicken Parmesan ..................................................................................... $6.75/person
Breaded chicken, homemade marinara sauce. Can purchase pasta $1/person

Chicken Cordon Bleu w/ dijon sauce ........................................................... $6.75/person

Boxed Lunches $12/person

Perfect for on the go lunch or luncheons where guests can grab and leave with lunch

Choice of Sandwich or wrap
comes with lettuce, tomato, pickle, mustard and mayonnaise
  Ham and American cheese
  Turkey and provolone cheese
  Italian-style: pepperoni, salami and provolone cheese

Choice of sides
  Potato salad or pasta salad

Comes with bag of chips and a chocolate chip cookie

Sub chocolate brownie ............................................................................... $1/person

Add bottled water ..................................................................................... $1/person

Ask about other types of boxed lunches (salads and wraps) we have available.
These are just the popular choices.
Build-your-own Food Bars

These buffets are great for groups with dietary restrictions.

Taco bar $11/person
includes two hard shells and 1 soft shell per person

- Ground beef taco meat
- Refried beans
- Mexican rice
- Shredded cheese
- Salsa (for tacos)
- diced onions
- Sour cream
- Shredded lettuce
- Tomatoes

- Add chips & salsa.........................$2.50/person
- Add queso..................................................$3/person
- Add chips, salsa & queso ...........$3.50/person
- Add chips & guacamole..........................$3/person
- Add chips & pico de gallo ...............$1.25/person
- Add shredded or chopped chicken. $2/person

Pasta Bar $12/person

- Penne pasta
- Alfredo sauce
- Marinara sauce
- Sliced chicken
- Meatballs
- Breadsticks
- Green Beans

- Add shrimp....................................................market price
- Add sauteed veggies .......................$2.50/person
- Substitute lasagna
- Add garden salad .........................$2.50/person

Smoked Meat Buffets
served with buns, barbecue sauce & pickle slices for sandwiches

- Smoked Pulled Pork ...............$8.50/person
- Smoked Chicken quarters.......$5.50/person
- Smoked Pulled Chicken..............$6/person
- Roasted Pulled Pork .................$8/person
- Smoked Brisket .........................$10/person
- Smoked Turkey..............................$8/person

- Add buns..........................$0.75/person
- Add corn bread w/ butter ........$1.50/person
- Each additional side..........+$2.50/person

Smoked Pulled Pork buffet with 2 sides $13/person

Suggested Sides:
- Cheesy potatoes
- Baked beans
- Cole slaw
- Potato salad
- Hawaiian macaroni salad
- Green beans
- Corn
- Garden salad w/ 2 dressings
**Fresh Salads  $10/person**

Salads are great as side options or entrees. We can serve these as boxed lunches, as well. (served with choice of dressing: ranch, balsamic vinaigrette, Dorothy Lynch, bleu cheese, thousand island)

- Garden salad  
  *mixed greens, cherry tomatoes and cucumbers*

- Cobb salad  
  *mixed greens, cherry tomatoes, cucumbers, cheese, eggs, chicken, bacon, bleu cheese crumbles*

- Chef salad  
  *mixed greens, cherry tomatoes, cucumbers, cheese, eggs, turkey, ham, bacon*

- Southwest Chicken Salad  
  *mixed greens, SW-style chicken, black bean & corn salsa, cherry tomatoes and cucumbers. Can be served with red pepper ranch. This salad can also be served without chicken for vegetarians.*

- Artisanal salad  
  *mixed greens, berries, almonds, feta cheese, tossed in a balsamic vinaigrette*

**Homemade Soups  $40/gallon**

Soups are served by the gallon. One gallon feeds 10 guests. Served with saltine crackers

- New England clam chowder
- Potato soup
- Potato Leek Soup
- Cheesy broccoli soup
- Tomato bisque
- Corn chowder
- Chili-served with shredded cheese and diced onions..........$45/gallon
- White Chicken Chili .................................................................$45/gallon
- French onion soup.......................................................................$50/gallon

**Party Platters  great for groups of any size**

- Meat & cheese tray–sliced pepperoni, salami, ham, cheese, crackers .......... $3.75/person
- Deli tray – small deli sandwiches w/ condiments.................................................. $4.50/person
- Fruit tray – in-season fruit, chopped fresh ............................................................. $2.50/person
- Cheese tray – sharp cheddar, colby jack, pepper jack and crackers ......................$3/person
- Artisanal cheese board (high end cheeses based on customer’s preference). market price
- Marinated, grilled vegetable tray w/ herb dip......................................................... $3.50/person
- Fresh vegetable tray w/ ranch dip......................................................................... $3/person
- Smoked Salmon Platter, hot or cold-smoked.......................................................market price
  (comes w/ cream cheese, capers, red onion, cucumber, tomato, crostini)
Side Dish Selections

- Carrots............................... $2.50/person
- Green beans........................ $2.50/person
- Green beans w/bacon............ $3/person
- Green bean casserole........... $3.50/person
- Buttered corn....................... $2.50/person
- Cheesy corn casserole......... $3.50/person
- Asparagus............................ $3.50/person
- Grilled squash medley.......... $3/person
- Mashed potatoes & gravy....... $3/person
- Cheesy potato casserole....... $3.50/person
- Au gratin potatoes............... $3.50/person
- Roasted new potatoes.......... $2.50/person
- Potato salad........................ $2.50/person
- Creamy mac & cheese .......... $3.25/person
- Hawaiian pasta salad......... $2.50/person
- Traditional sage stuffing...... $2/person
- Apple raisin stuffing.......... $3/person
- Wild rice pilaf..................... $2.50/person
- Creamy Parmesan Risotto....... $4/person
- Add garden side salad......... $2.50/person
- Add artisanal side salad....... $3.50/person
- Add rolls & butter................. $1.50/person
- Focaccia bread or corn bread $1.50/person

Extra Services

Water stations are only provided with buffets or snacks. Unfortunately, we don’t provide only water.

Water station: 5 for 50 people or less. Add $5 for every additional 50 people

China................................................................. 15% of total bill
Servers for plate served events ................................................ $15/hour per server
Carafes with water or tea:......................................................... $5/carafe
  - sweetener and sugar will be on tables
Carafes of coffee on tables:......................................................... $5/carafe
  - sweetener, sugar and creamer will be on tables
Homemade Cookies from the Millennium Cafe  $18/dozen
Cookies are made fresh for each event, and we only serve them by the dozen.

- Chocolate chip
- Peanut butter
- Sugar cookies
- Snickerdoodles
- Oatmeal raisin
- Monster
- Frosted & decorated sugar cookies $20/dozen

Homemade Pies from the Millennium Cafe  $18 each
Pies are made fresh for each event. These can be cut into 6-8 pieces each. Cafe staff can serve whole, pre-cut or on small plates for buffet. Please let us know in advance how you’d like to serve.

- Apple
- Peach
- Peach Sour Cream
- Cherry
- Pumpkin
- Pecan
- Blueberry
- Pumpkin cheesecake

Specialty Desserts

- Creme Brulee w/ fresh berries .... $5/person
- Tiramisu ............................................. $5/person
- Glazed lemon pound cake w/ fresh whipped cream .... $3.50/person
- Fudge brownies ....................... $3/person
- Cheesecake bars ....................... $3.50/person
- Gluten-free chocolate cake .... $3/person
- Angel food cake ....................... $3/person
- Cheesecake ......................... $4.50/person
- Apple Crisp ............................... $2/person
- Cherry Crisp ............................... $3/person
- Blueberry or peach crisp .... $3.50/person
- Assorted mini desserts (pick three) 100 person minimum
  brownies, cookies, peanut butter fudge or cheesecake bites ............................ $5/person

Hot Buffets for 10-20 people
Most buffets are difficult to do serving less than 20 people. Here are some options for groups of 10 and up.

- Meatball Marinara Bake .......................................................... $8/person
  all-beef meatballs, penne pasta, house-made marinara and shredded cheese, casserole-style
- Chicken Alfredo Bake .......................................................... $8/person
  Italian-style chicken, penne pasta, house-made alfredo, casserole-style
- Chicken Fried Steak w/ gravy .................................................. $8/person
  breaded and fried chicken breast served with your choice of cream or brown gravy
- Chop Steak ........................................................................ $8/person
  ground hamburger patty wrapped with bacon and served with brown gravy
- Quiche ................................................................................ see quiche section for pricing and flavor variations
Library meeting room catering ordering is available.
For catering estimates, email cafe@tscpl.org or call 785-640-0909.