

Experience Eurest.

Eurest Dining Services Welcomes You to Gateway Center

As the exclusive caterer for Gateway Center, Eurest Dining is dedicated to making your event an outstanding success by providing exemplary service and exquisite cuisine. The following pages are only *suggested* menus. Our chef, Michael Smith, a graduate of APICIUS Culinary School Florence, Italy, is available to create endless appetizing options to meet any budget or special request.

Please allow Eurest Dining to customize a menu to meet your group's individual needs. Our motto is "*from good to great!*" Let us make your event *great!*

Janel Ransdell
General Manager
Eurest Dining Services

General Policy Information

EXCLUSIVE CATERING SERVICES

All food and beverage services at Gateway Center are provided exclusively by Eurest Dining Services; therefore, we cannot allow any outside food or beverages (including all alcoholic and non-alcoholic beverages) to be brought into the facility. Menus for your event should be finalized one month prior to the event. Please note that prices and menus are subject to change at any time.

GUARANTEES

A minimum guarantee of attendance is due 14 days prior to your event. Guarantees cannot be lowered after this date, but may be increased up to 4 business days prior to your event through a Eurest Dining representative only. Should attendance become higher than the guarantee, you will be charged for the actual event attendance.

SERVICE CHARGE AND TAXES

A 19% service charge will be added to all food and beverage items including consumption on host bar or beverage service. A 9.1% sales tax will be charged in addition, unless a State Tax Exemption letter is presented prior to the event.

BILLING

Eurest Dining accepts corporate checks, cash, money orders, cashier's checks and credit cards; however, due to corporate policies we cannot accept personal checks. Unless other contractual arrangements have been made, Eurest Dining Services requires 100% pre-payment prior to the event. Pricing is subject to change.

KITCHEN FACILITIES

The kitchen facilities can be available to food shows and select trade shows for preparation, if contractual arrangements have been made prior to the event. All contractual requirements and specifications, as well as health department policies, must be adhered to at all times. A written Eurest Dining contract is required 45 days in advance of the event.

OVERSET POLICY

It is our policy to provide a 5% overset, not to exceed 25 additional place settings, for any event held at the Gateway Center. If extra tables and place settings are requested above the 5%, Eurest would charge a fee of \$25.00 per table.

TABLE LINENS

Table linens are dressed appropriately for full meal functions, with standard linens and napkins. Additional colors and selections are available at an additional fee. Tables used for boxed lunches and meeting tables do not normally receive linens, but they can be ordered in advance for \$5.00 each.

CHILDREN PRICING

Children ages 3-10 are welcome to have the adult meal at a 50% discount. Special kid's meals and pricing for served dinners are available upon request, but they must be ordered in advance.

BREAKFAST BREAK SELECTIONS

Continental I

Sliced Fresh Fruit and Berries	
Bagels	
Fruit Preserves, Butter and Cream Cheese	
Assorted Juices, Regular Coffee, Decaffeinated Coffee and Hot Teas.....	\$8.50 Per Person

Continental II

Sliced Fresh Fruit and Berries	
Assorted Muffins, Bagels, Danish and Doughnuts	
Fruit Preserves, Butter and Cream Cheese	
Assorted Juices, Regular Coffee, Decaffeinated Coffee and Hot Teas.....	\$10.50 Per Person

Continental III

Sliced Fresh Fruit and Berries	
Assorted Muffins, Bagels, and Danish	
Assorted Yogurts with Granola and Assorted Cereals with Milk	
Fruit Preserves, Butter and Cream Cheese	
Assorted Juices	
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas.....	\$11.50 Per Person

PLATED BREAKFAST SELECTIONS

All Entrees are Served with Freshly Brewed Coffee, Orange Juice, and Water

Early Riser

Fresh Scrambled Eggs with Cheese	
Choice of Crisp Bacon or Link Sausage	
Breakfast Potatoes.....	\$9.50 Per Person

Chef's Breakfast

Biscuits and Gravy	
Choice of Crisp Bacon or Sliced Ham	
Breakfast Potatoes.....	\$10.95 Per Person

Breakfast Strata

Egg Casserole with Your Choice Meat and Vegetables	
American Fried Potatoes.....	\$13.95 Per Person

All menu items are subject to
19% taxable service charge and 9.1% sales tax

A LA CARTE REFRESHMENTS AND SNACKS

Beverages

Fresh Brewed Coffee and Tea.....	\$20.95 Per Gallon
Lemonade.....	\$18.00 Per Gallon
Fruit Punch.....	\$18.00 Per Gallon
Soft Drinks.....	\$1.50 Each
Bottled Water.....	\$2.00 Each
Bottled Juice.....	\$2.50 Each

Bakery Goods

Large Muffins.....	\$22.00 Per Dozen
Mini Muffins.....	\$9.00 Per Dozen
Breakfast Bread Slices.....	\$18.00 Per Dozen
Bagels with Cream Cheese.....	\$20.00 Per Dozen
Danish.....	\$18.00 Per Dozen
Doughnuts.....	\$18.00 Per Dozen
Cookies.....	\$18.00 Per Dozen
Brownies.....	\$15.00 Per Dozen
Blondies.....	\$15.00 Per Dozen
Lemon Bars.....	\$15.00 Per Dozen

Chef's Trays and Displays

Fresh Fruit Display.....	\$3.25 Per Person
Imported and Domestic Cheeses.....	\$4.00 Per Person
Fresh Sliced Fruit, Cheese and Crackers.....	\$5.00 Per Person
Vegetable Crudités with Chef's Dipping Sauce.....	\$2.75 Per Person
Chef's Assorted Pastry Table.....	\$5.00 Per Person

Snacks

Assorted King Size Candy Bars.....	\$1.50 Each
Tortilla Chips and Homemade Salsa.....	\$2.00 Per Person
Chips and French Onion Dip.....	\$1.50 Per Person
Jumbo Pretzel with Cheese Sauce.....	\$2.00 Per Person
Popcorn.....	\$1.50 Per Person
Assorted Bags of Chips.....	\$1.25 Per Bag
Granola Bars.....	\$1.25 Per Person
Mixed Nuts.....	\$16.00 Per Pound
Snack Mix.....	\$12.00 Per Pound
Peanuts.....	\$13.00 Per Pound
Assorted Individual Yogurt.....	\$1.00 Each

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