

MENU #1

CHICKEN CAESAR SALAD
LEMON PEPPER PASTA SALAD
SUGAR SNAP PEA SALAD
\$9.95 PER PERSON

MENU #2

WRAPS - CHICKEN CAESAR, MEAT FILLED & VEGETERIAN
GREEN PEA SALAD
MARINATED VEGETABLES
\$9.95 PER PERSON

MENU #3

DECKED OUT CROISSANTS OR DELI MEAT TRAY
STRAWBERRY SPINACH SALAD
BOW TIE PASTA SALAD
FRUIT WEDGES
\$10.95 PER PERSON

MENU #4

SENSATIONAL CHICKEN SALAD PITAS
FRESH FRUIT ASSORTMENT
COLESLAW SALAD
CHIPS
\$10.95 PER PERSON

MENU #5

SWEDISH MEATBALLS ON HOGIE ROLLS
GARDEN GREEN SALAD
CHIP ASSORTMENT
\$10.95 PER PERSON

MENU #6

CHICKEN CURRY SALAD
SPRING ORZO SALAD
FRESH FRUIT SALAD
BREADS W/BUTTER
\$11.95 PER PERSON

MENU #7

SALAD BAR: TURKEY, HAM,
OLIVES, EGGS, PEAS, TOMATOS
CHEESE, CUCUMBERS, CARROTS
ITALIAN PASTA SALAD
CHIVE BISCUITS
\$11.95 PER PERSON

MENU #8

OPEN FACED CRAB SANDWICHES
ROSEMARY RED POTATOES
STEAMED VEGETABLES
CAESAR SALAD
\$11.95 PER PERSON

MENU #9

BAKED POTATO BAR W/CHILI
SOUR CREAM, BUTTER, CHEESE, BACON BITS,
GREEN ONIONS, CHIVES, & PARSLEY
STRING BEANS W/SHALLOTS
PARMESAN ASPARAGUS
ROLLS W/BUTTER
\$11.95 PER PERSON

MENU #10

VEGETERIAN OR MEAT FILLED LASAGNA
ITALIAN SEASONED CORN W/PEPPERS
CAESAR SALAD
FRENCH & GARLIC BREADS
\$12.95 PER PERSON

MENU #11

CHEDDAR OR CLAM CHOWDER BREAD BOWLS
MIXED GREENS W/DRESSINGS
STEAMED VEGETABLES
\$12.95 PER PERSON

MENU #12

CHICKEN ROMA OVER FETTUCCINE
CAESAR SALAD / STEAMED ASPARAGUS
FRENCH/GARLIC BREADS W/BUTTER
\$13.95 PER PERSON

MENU #13

TACO SALAD BAR
SEASONED BEEF, CHICKEN, REFRIED BEANS
W/ALL THE TOPPING
TORTILLA CHIPS W/SALSA
FRUIT WEDGES
\$13.95 PER PERSON

MENU #14

PASTA BAR
MEAT FILLED RED SAUCE
CHICKEN ALFREDO
PENNE PASTA, SPAGHETTI NOODLES
CAESAR SALAD
STEAMED VEGETABLES
GARLIC / FRENCH BREADS
\$13.95 PER PERSON

MENU #15

MARINATED CHICKEN BREASTS
(LEMON PEPPER, BARBEQUE,
SWEET & SOUR OR TERIYAKI)
TWICE BAKED CRAB POTATOES
AUTUMN SALAD W/FETA, PEARS & APPLES
FRESH BAKED ROLLS
\$13.95 PER PERSON

MENU #16

SEASONED ROTISSERIE CHICKEN
GARLIC MASHED POTATOES
MANDARIN ORANGE ORIENTAL SALAD
FRESH BREADS W/BUTTER
\$13.95 PER PERSON

MENU #17

HEARTY MEATLOAF
SCALLOP POTATOES
SPRING ORZO SALAD
FRESH ROLLS W/BUTTER
\$13.95 PER PERSON

MENU #18

CHEESY CHICKEN CORDON BLEU
SEASONED GOURMET RICE PILAF
PARMESAN ASPARAGUS
SPRING SALAD MIX
\$14.95 PER PERSON

MENU #19

BEEF STROGANOFF
BABY RED POTATOES
AUTUMN SALAD MIX
GARLIC / FRENCH BREADS
\$15.95 PER PERSON

MENU #20

FABULOUS FLANK STEAK
GARLIC MASHED POTATOES
STEAMED VARIETY OF VEGETABLES
FRESH ROLLS W/ BUTTER
\$17.95 PER PERSON

MENU #21

SMOKED SALMON FILLETS
CRAB STUFFED POTATOES
SUGAR SNAP PEA SALAD
PARMESAN ASPARAGUS
\$18.95 PER PERSON

MENU #22

BARON OF BEEF
CHEESY SCALLOP POTATOES
GARDEN GREEN SALAD
CHIVE BISCUITS
\$18.95 PER PERSON

MENU #23

SEASONED PRIME RIB
RICE PILAF
MANDARIN ORANGE SPINACH SALAD
WHOLE WHEAT & POTATO ROLLS
\$19.95 PER PERSON

MINI DESSERTS ARE AVAILABLE
AT AN ADDITIONAL CHARGE

ALL MENUS INCLUDE ONE OF THE FOLLOWING:

HAND DIPPED GOURMET COOKIES
LEMON/LIME BARS
HUCKLEBERRY SQUARES
NANAIMO BARS
DERBY BARS
RASPBERRY SQUARES
MINI CHOCOLATE ÉCLAIRS
CREAM PUFFS
TARTS
RICE KRISPY TREATS
BROWNIE
APPLE CRISP

A CATERED AFFAIR WILL PROVIDE
PLATES, CUPS, NAPKINS AND UTENSILS.

BEVERAGES SUCH AS
PUNCH, LEMONADE, TEA AND
COFFEE ARE INCLUDED IN EACH MENU.

ALSO AVAILABLE:

BOTTLED JUICES, POPS AND WATER
CAKES, PIES, CHEESECAKES ARE
ALSO AN OPTION
THESE ITEMS MAY SLIGHTLY INCREASE
PRICES PER PERSON.

PLEASE FEEL FREE TO MAKE
SUBSTITUTIONS. IF YOU DON'T SEE AN ITEM
YOU ARE LOOKING FOR,
JUST LET ME KNOW.
SPECIAL ORDERS ARE A PLEASURE.

THANK YOU,

RHONDA HILL
(509) 466-7499

THANK YOU FOR CALLING
A CATERED AFFAIR REGARDING YOUR
UPCOMING EVENT. HERE ARE A FEW IDEAS
THAT HAVE WORKED WELL IN THE PAST.
IF BY CHANCE YOU DON'T SEE SOMETHING
YOU ARE LOOKING FOR, JUST ASK,
SPECIAL ORDERS ARE A PLEASURE.

PLEASE CALL ME IF YOU HAVE ANY
QUESTIONS REGARDING THE
MENU SELECTIONS.

GLUTEN FREE & VEGGIE OPTIONS

RHONDA HILL

A Catered Affair

P.O. BOX 28993
SPOKANE, WA 99228
(509) 466-7499



A Catered Affair

Service Is Our Main Ingredient

Specializing In Theme Parties,
Weddings, and Corporate Events.

MENUS



Rhonda Hill

rhonda@acateredaffair.org

(509) 466-7499
(509) 954-4301