



FIREKEEPERS
CASINO • HOTEL
BATTLE CREEK

FULL SERVICE OFF-SITE CATERING MENUS

(MINIMUM OF 25 PEOPLE)



GET YOUR **VEGAS** ON™

I-94 to Exit 104 | 11177 Michigan Avenue | Battle Creek, MI 49014
877-FKC-8777 | FireKeepersCasino.com



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TERMS AND CONDITIONS

GUARANTEE OF ATTENDANCE

A guarantee of attendance is required seven (7) days prior to all meal functions, not subject to refund or reduction.

Your billing minimum will be 90% of the original estimate. If your guaranteed number does not fall within 90% of the original estimate, the FKCH reserves the right to charge accordingly. The FKCH also reserves the right to reassign function space, and charge a labor fee as conditions warrant.

FOOD & BEVERAGE POLICIES

All food and beverage prices are subject to a 20% Service Charge and a 6% sales tax (subject to change without notice). Food & Beverages prepared by FKCH are not permitted to be removed from the event due to health code regulations.

In order to make the event as successful as possible, final menu selections, estimated number of attendees, and other special requirements must be submitted to the Sales Manager at least 4 weeks prior to the contracted event. Printed Food & Beverage menu prices are subject to change but will be confirmed no earlier than 30 days prior to the function date.

PAYMENT & BILLING

At the time of contract signature, we require a NON-REFUNDABLE deposit of 20% of the estimated charges. Please note that this deposit will be retained by the FKCH, should you cancel your function.

A credit card authorization form is required and must be completed, signed and returned with the signed contract. FKCH shall honor without discrimination valid Cards properly tendered for use.

OFF-SITE CATERING FEE – \$250

- Includes Delivery, Full Service Catering Staff, All Serveware
- \$750 Required Food and Beverage Minimum

FOOD TRUCK RENTAL* – \$500

- Meals Starting at \$20 Per Person
- Up to 100 Miles Max from FireKeepers Casino Hotel
- Minimum Number of People: 100
- \$2,000 Required Food and Beverage Minimum



Chocolate Mousse



All Continental Breakfasts are refreshed for one (1) hour and include Orange, Apple and Cranberry Juices, FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas

SIZZLIN' CONTINENTAL \$17 Per Person

Assorted House-Baked Danish, Muffins, Croissants and Fruit Strudel with Butter & Fruit Preserves Fresh Sliced Fruit & Whole Fruit, Fruit Flavored Yogurts and Granola

BLAZIN' CONTINENTAL \$20 Per Person

Assorted House-Baked Danish, Muffins, Croissants & Fruit Strudel with Butter & Fruit Preserves, House-made Assorted Fresh Bagel with Cream Cheese, Fresh Sliced Fruit & Whole Fruit, Individual Parfaits with Yogurt, Fruit & Granola



Assorted Danish

DESIGN YOUR OWN CONTINENTAL

FireKeepers Blend Coffees and Organic Teas.....	\$40 Per Gallon OR \$19/Carafe
Gourmet Cold Coffees*	\$3.50 Per Bottle
Energy Drinks*	\$5.50 Per Can
Bottled Juices*	\$4 Per Bottle
Individual Cartons Whole Milk, Skim Milk, Chocolate Milk	\$2.50 Per Carton
10 oz. FireKeepers Bottled Water	\$1 Per Bottle
Assorted Pepsi® Brand Soft Drinks	\$3 Per Can
Assorted Danish, Muffins (GF), Croissant or Breakfast Breads.....	\$26 Per Dozen
Assorted Fresh Bagels with Cream Cheese (Max 100 Bagels)	\$28 Per Dozen
Assorted Donuts	\$18 Per Dozen
Assorted Donut Holes	\$9 Per Dozen
Fresh Seasonal Sliced Fruit	\$5 Per Person
Individual Flavored Yogurts*	\$2.50 Each
Assorted Cereals with Low Fat and Skim Milk	\$4 Per Person
Breakfast Parfait	\$7 Per Person

Please Note: Toaster Not Provided

BUILD YOUR OWN BREAKFAST SANDWICH \$7 Each

Includes Egg & Cheese

CHOICE OF ONE

Muffin • Biscuit • Bagel • Tortilla (Burrito)

CHOICE OF ONE

Bacon • Sausage Patty • Ham • Veggie

*Specific brands & flavors may vary based on availability.

(GF) Available upon request.

BREAKFAST BUFFETS

All Breakfast Buffets are refreshed for one (1) hour and include Orange, Apple and Cranberry Juices, FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas Fresh Seasonal Sliced Fruit, Assorted Danish, Muffins, Croissants and Fruit Strudel

\$22 Per Person

EGGS

CHOICE OF ONE

Scrambled Eggs with choice of one:

Chives • Cheese • Peppers & Onions • Pico de Gallo (on side)

Additional Toppings – \$1 Each Per Person

MEAT

CHOICE OF TWO

Applewood Smoked Bacon • Pork Sausage Patty or Links

Turkey Sausage Links • Sliced Country Ham

IMPOSSIBLE Sausage Patties + \$2 Per Person

SIDES

CHOICE OF ONE

• Homestyle Breakfast Potatoes with choice of one:

Cheese OR Peppers and Onions (on side)

• Cheesy Potato Casserole + \$2 Per Person



BREAKFAST ENHANCEMENTS

Individual Flavored Yogurts*	\$2.50 Each
Assorted Cereals with Low Fat & Skim Milk	\$4 Per Person
Breakfast Parfait	\$7 Per Person
Additional Meat, Potato OR Egg	\$5 Per Person

BOXED LUNCH

All Boxed Lunches include Assorted Canned Soft Drinks or Bottled Waters, Sandwich or Wrap with Condiments (on the side), Salad, Side and Dessert

\$20 Per Person

SALADS

CHOICE OF ONE

Pasta Salad (VT) • Quinoa Salad (VG)
Creamy Macaroni Salad • Broccoli Salad (GF)
Seasonal Potato Salad (GF) • Coleslaw (GF) (VT)

SIDES

CHOICE OF ONE

Additional Side – \$2 Per Person

Assorted Bagged Chips • Trail Mix
Fresh Banana • Apple • Granola Bar

DESSERTS

CHOICE OF ONE

Chocolate Chip Cookie (GF*) • Chocolate Brownie (GF*)
Pecan-Praline Blondie • Rice Krispie Treat

SANDWICHES, WRAPS & SALADS

CHOICE OF TWO

TURKEY CLUB WRAP

Bacon, Cheddar, Lettuce and Tomato in a Flour Tortilla

BLACK FOREST HAM SANDWICH

Swiss Cheese and Leaf Lettuce on Ciabatta

CHICKEN BACON RANCH WRAP

Lettuce, Tomato and Onion in a Flour Tortilla

ITALIAN SUB

Salami, Capicola and Provolone with Lettuce, Tomato, Onion, Banana Peppers and Italian Dressing on a Sub Bun

BBQ SWEET POTATO WRAP or SALAD (VG) (DF)

Seasoned Chickpeas, Spinach, Sweet Corn, Red Onion with choice of Flour Tortilla OR Salad

TURKEY & AVOCADO SANDWICH

Turkey, Provolone, Arugula and Tomato on a Croissant

CHICKEN CAESAR WRAP or SALAD

Grilled Chicken, Mixed Romaine, Garlic Croutons, Fresh Parmesan and Creamy Caesar Dressing with choice of Flour Tortilla OR Salad

CHEF SALAD (GF) (DF*)

Turkey, Ham, Shredded Cheese, Assorted Vegetables, Mixed Greens with choice of Dressing

AVOCADO VEGETABLE SANDWICH (VT)

Lettuce, Tomato, Onion, Cucumber, Spinach, Mushroom and Provolone with Avocado Spread on Ciabatta

(GF*) (DF*) Available Upon Request



All Plated Lunches include
FireKeepers Blend Coffees
and Organic Tea and Soft
Drinks Service and Dessert

COLD PLATED LUNCH \$20 Per Person

SHAVED PRIME RIB BAGUETTE
Shaved Prime Rib on a Baguette with
Smoked Gouda Cheese, Creamy Horseradish
Sauce, Fresh Arugula served with Kettle
Chips

FIREKEEPERS CLUB ROLLUP
Flavored Flour Tortilla, Roasted Garlic Aioli,
Shaved Roasted Turkey and Black Forest
Ham, Applewood Smoked Bacon, Sliced
Swiss Cheese served with Kettle Chips



NY Style Cheesecake
with Berry Compote

HOT PLATED LUNCH

\$38 Per Person

BEEF POT ROAST

Beef Pot Roast served with Mashed Potatoes and
Gravy and Sauteed Green Beans. Served with House
Made Rolls with Butter.

\$26 Per Person

CHICKEN

Seasonal or Herb Roasted Chicken with
Chef's Choice of Potato and Vegetable. Served with
House Made Rolls with Butter.

VEGETARIAN PLATED LUNCH \$26 Per Person

CREAMY PESTO RAVIOLI* (VT)

Four Cheese Ravioli tossed in Creamy Pesto Sauce
Blistered Tomatoes, Asparagus, and Fresh Basil.
Served with House Made Rolls with Butter.

VEGAN SHEPHERDS PIE (VG) (DF)

Seasoned Beans, Mushrooms, Root Vegetables
topped with Potatoes. Served with House Made
Rolls with Butter.

*Maximum 100 People

(GD) (DF) Available Upon Request

PLATED LUNCH DESSERTS

CHOICE OF ONE

- New York Style Cheesecake with Berry Compote
- Turtle Cheesecake (GF)
- Death by Chocolate Cheesecake (GF)
- Seasonal Cheesecake
- Vanilla Cream Cake with Raspberry Filling and White
Chocolate Italian Buttercream
- Carrot Cake with Cream Cheese Icing
- Chocolate Cake with Chocolate Italian Buttercream
- Salted-Caramel Chocolate Tart
- Banana Cream Tart
- Lemon Meringue Tart

ADD SOUP OR SALAD

CHOICE OF ONE

Additional – \$4 Per Person

SOUP

- Seasonal Soup

SALAD

- FireKeepers Signature Salad with Honey Herb Vinaigrette
- Bleu Cheese Wedge Salad
- Seasonal Salad

(GD) (DF) Available Upon Request

Themed Lunch Buffets are refreshed for one (1) hour and include FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas and Assorted Pepsi Brand Soft Drinks

ITALIAN LUNCH BUFFET

\$22 Per Person

Garlic Bread Sticks with House-Made Marinara and Roasted Broccoli

SALAD

CHOICE OF ONE

- Tossed Caesar Salad with Garlic Croutons
- Mixed Green Salad with Ranch & Italian Dressings

PASTA

CHOICE OF ONE

Additional Entrée – \$6 Per Person

Vegetarian Lasagna (VT) • Baked Ziti with Three Meat Sauce
Pesto Alfredo Tortellini • Traditional Creamy Alfredo (VT) *(Add Chicken to Alfredo for \$1 Per Person)*

DESSERT

CHOICE OF ONE

Tiramisu Trifle • Salted Caramel Budino • Mini Cannolis + \$1 Per Person



Buffet Setup with Salted Caramel Bundino

MEDITERRANEAN LUNCH BUFFET

\$22 Per Person

INCLUDES

Cucumber Feta Salad • Naan Bread • Jasmine Rice • Seasoned Chicken Breast
Shredded Lettuce • Sliced Tomato • Red Onion • Tzatziki Sauce • Feta Cheese
House-made Hummus

DESSERT

CHOICE OF ONE

Tiramisu Trifle • Salted Caramel Budino

SALAD BAR LUNCH BUFFET

\$22 Per Person

SOUP

CHOICE OF ONE

Seasonal • Broccoli Cheddar • Creamy Tomato • Chicken Noodle • Chili

INCLUDES

- House-Made Focaccia
- Romaine, Spinach and Mixed Greens
- Cheddar, Feta and Parmesan Cheeses
- Grilled Chicken, Deli Turkey, Bacon, Salami and Cured Ham
- Hard Boiled Eggs, Chickpeas, Cherry Tomatoes, Cucumbers, Red Onion, Carrots, Peas, Bell Peppers, Mushrooms, Black Olives, Garlic Herb Croutons
- Ranch and Italian Dressings

DESSERT

CHOICE OF ONE

Assorted Fresh Baked Cookies (GF*) • Chocolate Brownies (GF*)
Chocolate Dipped Rice Krispies (GF)

(GF*) Available Upon Request

Themed Lunch Buffets are refreshed for one (1) hour and include FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas and Assorted Pepsi Brand Soft Drinks

NEW YORK DELI LUNCH BUFFET \$22 Per Person

SALAD

CHOICE OF ONE

Seasonal Potato Salad • Pasta Salad (VT)

CHOICE OF THREE (3) PRE-ASSEMBLED HALF SANDWICHES:

Ham & Cheddar on Italian • Turkey & Provolone on Sourdough
Italian on Ciabatta • Chicken Salad, Egg Salad OR Tuna Salad on Croissant
Roast Beef & Horseradish Cheddar on Hoagie • Chef's Choice

INCLUDES

Mayonnaise • Dijon Mustard • Horseradish Sauce • Kettle Chips
Pickle Spear

DESSERT

CHOICE OF ONE

Assorted Fresh Baked Cookies (GF*) • Chocolate Brownies (GF*)
Chocolate Dipped Rice Krispies (GF)

(GF*) Available Upon Request

TACO LUNCH BUFFET \$25 Per Person

MEAT

Seasoned Ground Beef and Shredded Chicken

Add Carnitas, Birria OR Carne Asada (Max 150 people) + \$7 Per Person

INCLUDES

Street Corn • Spanish Rice • Bagged Tortilla Chips
Flour Tortilla Shells • Lettuce • Tomato • Onion • Sour Cream Shredded
Cheddar Cheese • Salsa • Add Queso + \$2 Per Person Add Guacamole +
\$2 Per Person

DESSERT

Churros with Caramel Sauce

DESSERTS

CHOICE OF ONE (Additional Dessert – Add \$5 Per Person)

Assorted Fresh Baked Cookies (GF*) • Chocolate Brownies (GF*)
Pecan-Praline Blondies (GF*) • Chocolate Dipped Rice Krispie Treats (GF)



New York Deli Lunch Buffet

All Plated Dinners include House-Baked Rolls with Butter, one (1) of each Entrée, Soup OR Salad, Vegetable, Side, Dessert and one (1) hour of FireKeepers Blend Coffees, Organic Tea and Assorted Soft Drinks Service

SOUPS & SALADS

CHOICE OF ONE

SOUP

Seasonal • Broccoli Cheddar • Creamy Tomato
Chicken Noodle • Chili

SALAD

- FireKeepers Signature Salad with Honey Herb Vinaigrette
- Mixed Green Salad with Ranch and Balsamic Dressings
- Caesar Salad with Garlic Croutons
- Seasonal Salad



12 oz. Chargrilled NY Strip Loin with Cognac Peppercorn Cream

ACCOMPANIMENTS

CHOICE OF ONE

Whipped Garlic Yukon Potatoes • Rosemary Roasted Red Potatoes
Wild Rice Pilaf

VEGETABLES

CHOICE OF ONE

Asparagus • Green Beans w/ Almonds • Broccoli • Glazed Baby Carrots
Brussels Sprouts

DINNER ENTRÉES

MAXIMUM CHOICE OF TWO

\$35 Per Person

HERB MARINATED FRENCH CUT CHICKEN (GF)

In a Natural Chicken Jus Lie

SEASONAL CHICKEN (GF)

\$38 Per Person

HERB ROASTED SALMON (GF)

BRAISED SHORT RIB (GF)

In a Braising Liquid Reduction Sauce

\$65 Per Person

12 oz. CHARGRILLED NEW YORK STRIP LOIN (GF)

With Red Wine Demi (DF) or Cognac Peppercorn Cream

DINNER ENTRÉES DUETS

MAXIMUM CHOICE OF ONE WHEN SELECTING A DUET

\$55 Per Person

6 oz. HERB ROASTED CHICKEN (GF)

Chardonnay Butter Sauce

&

4 oz. BRAISED SHORT RIB (GF)

Boursin Whipped Potatoes and Steamed Broccoli

\$75 Per Person

12 oz. NEW YORK STRIP (GF)

Cognac Peppercorn Cream

&

6 oz. HERB ROASTED CHICKEN (GF)

Chardonnay Butter Sauce

PLATED DINNER DESSERTS

CHOICE OF ONE

CHEESECAKE

New York Style Cheesecake with Berry Compote • Turtle Cheesecake (GF)

Death by Chocolate Cheesecake (GF) • Seasonal Cheesecake

Raspberry Swirl Cheesecake • Apple Pie (SF) • Chocolate Mousse Cake

Chocolate Flourless Torte

(GD) (DF) Available Upon Request



Chocolate Mousse Cake

All Dinners Buffets are refreshed for one (1) hour and include one (1) hour of FireKeepers Blend Coffees, Organic Tea and Assorted Soft Drinks

\$30 Per Person

ITALIAN DINNER BUFFET

- Caesar Salad with Garlic Croutons OR Mixed Green Salad with Italian Dressing
- Tuscan Kale Soup OR Minestrone Soup
- Sautéed Green Beans OR Steamed Broccoli
- Garlic Bread Sticks with House-Made Marinara

CHOICE OF TWO

Additional Entrée – \$6 Per Person

Vegetarian Lasagna (VT) • Traditional Lasagna

Baked Ziti with Three Meat Sauce • Vegetarian Creamy Mushroom Ravioli (VT)

Creamy Alfredo with Chicken

BBQ DINNER BUFFET

Seasonal Potato Salad • Baked Beans with Applewood Smoked Bacon

Baked Macaroni & Cheese • Cornbread Muffins

CHOICE OF ONE

Additional Entrée – \$12 Per Person

St. Louis Ribs • BBQ Pulled Pork with House-Made Rolls

BBQ Chicken Thighs • Smoked Beef Brisket ∞

∞ Maximum 10 Dozen (120 Pieces) Each

(DF) (GF) Available Upon Request



Minimum 25 People

\$35 Per Person

Design Your Own Dinner Buffets are refreshed for one (1) hour and include: House-Baked Rolls with Butter, one (1) of each Soup OR Salad, Entrée, Vegetable, Side & Dessert and one (1) hour of FireKeepers Blend Coffees, Organic Tea and Assorted Soft Drinks

SOUPS OR SALAD

Additional Soup or Salad – \$6 Per Person

SOUPS

Seasonal • Broccoli Cheddar • Creamy Tomato • Chicken Noodle • Chili

SALADS

- FireKeepers Signature Salad with Honey Herb Vinaigrette
- Seasonal Salad
- Mixed Green Salad with Ranch and Balsamic Dressings
- Caesar Salad with Shredded Parmesan Cheese, Tomatoes and Garlic Croutons

DINNER ENTREES

Additional Entrée – \$12 Per Person

- Roasted Salmon with Seasonal Glaze* (DF)
- Cider Brined Pork Loin with Carolina BBQ Sauce (DF)
- Seasonal Fish
- Buffalo Cauliflower Bake (GF) (VG)
- Mushroom Ravioli with Garlic Cream Sauce (VT)
- Seasonal Or Herb Roasted Chicken
- Garlic Herb Roasted NY Strip* (GF)
SAUCE: Mushroom Red Wine Demi (DF) or Cognac Peppercorn Cream
- BBQ Beef Brisket (DF)

DINNER BUFFET VEGETABLES

Additional Vegetables – \$5 Per Person

Grilled Asparagus (VT) (GF) (DF) • Sautéed Green Beans (VG) (GF) (DF)
Herb & Olive Oil Roasted Seasonal Vegetables (VG) (GF) (DF)
Roasted Root Vegetables (VT) (GF) • Baked Beans with Applewood Smoked Bacon*
Cheesy Broccoli Gratin (VT) • Balsamic Brussels Sprouts (VT) • Glazed Baby Carrots (VT)

DINNER BUFFET SIDES

Additional Sides – \$5 Per Person

Roasted Sweet Potatoes (VT) • Boursin Whipped Potatoes (VT) (GF)

Toppings Add-on:

\$3 Per Person or Choice of two (2) for \$1.50 Per Person

Sour Cream, Chives, Cheddar Cheese, or Bacon Crumbles

Baked Macaroni & Cheese (VT) • Parmesan Fingerling Potatoes (VT) (GF)

Wild Rice Pilaf* (VT) (GF) (DF) • Quinoa Pilaf (VT) (GF) (DF)

DINNER BUFFET DESSERTS

One (1) Additional Dessert – \$6 Per Person

Two (2) Additional Desserts – \$8 Per Person

New York Style Cheesecake with Berry Compote

Death by Chocolate Cheesecake (GF) • Turtle Cheesecake (GF)

Raspberry Swirl Cheesecake • Seasonal Cheesecake

Apple Pie (SF) • Chocolate Mousse Cake • Chocolate Flourless Torte (GF)

*Maximum 100 People



Baked Macaroni & Cheese

Minimum 3 Dozen Pieces

\$100.00 Fee (Per Server) for Passed Service

COLD HORS D'OEUVRES*

\$22 Per Dozen

- Brie Crostini with Strawberry Gastrique (VT)
- Sriracha Deviled Egg (VT)
- Sweet Pepper Goat Cheese Bruschetta (VT)
- Caprese Bites (VT) (GF)

\$35 Per Dozen

- Beef Tenderloin Crostini with Boursin Drizzle
- Marinated Mushroom Lettuce Wraps (VG)
- Caesar Shrimp Endive Boats (GF)
- Prosciutto and Honey topped Garlic-Ricotta Crostini

Market Price

- Jumbo Shrimp Cocktail † (GF)



Caprese Bites

HOT HORS D'OEUVRES*

\$24 Per Dozen

- Assorted Mini Quiche
- Spinach and Feta wrapped in Phyllo (VT)
- Southwest Egg Rolls with Chipotle Sour Cream
- Pork Pot Stickers with Maple Sesame Glaze
- Puff Pastry wrapped Andouille Sausage with Grain Mustard Aioli
- Buffalo Chicken stuffed Flatbread
- Honey Maple Chicken Skewers
- Florentine stuffed Mushrooms (VT)

\$35 Per Dozen

- Sausage stuffed Jalapenos ∞
- Peruvian Shrimp Skewers
- Coconut Shrimp with Orange Chili Sauce
- Andouille Sausage and Pepper-Jack Cheese Stuffed Mushrooms
- Meatballs with House-Made BBQ
- Crab Rangoon Bites

† Minimum 6 Dozen (72 Pieces) Each

∞ Maximum 10 Dozen (120 Pieces) Each

(DF) (GF) Available Upon Request

Reception Displays are refreshed for 90 Minutes

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

\$7 Per Person

Additional 30 Minutes – \$3.50 Per Person

Chef's choice of Selection of Fine Cheeses, Mixed Roasted Nuts, Dried Fruit and Assorted Gourmet Crackers

CRUDITÉ DISPLAY

\$7 Per Person

Additional 30 Minutes – \$3.50 Per Person

Cut Seasonal Vegetables may include Cauliflower, Broccoli, Carrots, Celery, Red Peppers, Asparagus, Cucumbers, Mixed Cherry Tomatoes and Radishes served with Creamy Ranch Dip and Garlic Hummus

FRESH SEASONAL FRUIT DISPLAY

\$8 Per Person

Additional 30 Minutes – \$4 Per Person

A Selection of Tropical and Farmed Fruits, Berries and Grapes served with Honey and Brown Sugar Cream Cheese

CHARCUTERIE DISPLAY

\$8 Per Person

Additional 30 Minutes – \$4 Per Person

Chef's choice of Italian Specialties including Assorted Meats & Cheeses, Marinated Vegetables & Olives, Salads, Condiments and Gourmet Crackers



Crudité Display, Fresh Seasonal Fruit Display & Charcuterie Display

ASSORTED DESSERTS DISPLAY

\$12 Per Person

The Pastry Chef's Daily Selections may include: Pecan Praline, Seasonal Cheesecake, Assorted Chocolate Confections or Mini Seasonal Tarts, Pies and Featured Cupcakes

DESSERT CHARCUTERIE

\$15 Per Person

Chef's choice may include Assorted Fudge, Chocolate covered Nuts, Dried Fruits, Seasonal Themed Cookies, Mini-Cupcakes, Rice Krispie Bites (GF), Bon-Bons, Pretzel Rods, Chocolate Hazelnut Spread and Drop Candies and Brownie Bites (GF*)

TAKE A DIP DISPLAY

COLD – \$10 Per Person, Per Hour

Additional Dip – \$2 Per Person

CHOICE OF TWO:

- Pimento Cheese Dip with Crackers
- French Onion Dip with Kettle Chips
- Corn Salsa with Corn Tortilla Chips
- Garlic Hummus with Pita Points

WARM – \$12 Per Person, Per Hour

Additional Dip – \$4 Per Person

CHOICE OF TWO:

- Buffalo Chicken Dip with Kettle Chips
- Salsa Con Queso with Corn Tortilla Chips
- Spinach Artichoke Dip with Pita Points
- Sausage Jalapeno Popper Cream Cheese Dip with Pita Points
- Jalapeno Popper Cream Cheese Dip with Pita Points
- Seven Layer Dip with Corn Tortilla Chips
- Mexican Bean Dip with Corn Tortilla Chips

(GF*) Available Upon Request