



SWIFT

C E N T E R

Catering Menu

Updated 4/2/2014

Breakfast Buffet

Swiftel Continental

Assortment of Pastries and Muffins, served with seasonal whole fruits, French roast coffee with traditional and flavored creamers.
\$6.95

Eye Opener

Scrambled eggs. Choose sausage patties or links, blueberry muffins or French toast sticks,
French roast coffee with traditional and flavored creamers.
\$7.50 (plated service available)

Farmer's Choice

Scrambled eggs. Choose bacon or sausage links, assorted fresh pastries
Served with breakfast potatoes, French roast coffee with traditional and flavored creamers.
\$8.95 (plated service available)

Country Buffet

Western scrambled eggs, sliced ham, bacon, and sausage links, breakfast potatoes, hash casserole, French toast.
Served with French roast coffee with traditional and flavored creamers.
\$9.95

Breakfast Entrees

All Entrees served with French roast coffee.

Triple Stack

Three mouth watering buttermilk pancakes with Maple syrup. Served with choice of bacon or sausage links.
\$6.95

Banana Bread French Toast

Crispy grilled French toast made from fresh banana bread and topped with butter caramel.
Served with hardwood smoked bacon.
\$7.95

Breakfast Sandwich Combo

A flaky croissant, bagel or English muffin (choose one) topped with a fried egg, hardwood smoked bacon
and cheddar cheese. Served with Chef's choice of breakfast potato.
\$6.95

Country Fried Steak & Eggs

Scrambled eggs, breakfast potatoes and country gravy topped breaded steak. Served with buttermilk biscuit.
\$8.95
(substitute 5 oz Black Angus Steak – add \$3.25)

Above prices subject to 20% service charge and 7% applicable sales tax.
Menu items and prices are subject to change.

Breakfast – A La Carte

Pastries and Rolls

Assorted Long Johns, Donuts & Fritters
\$24.00/dozen

Caramel Rolls

Made from scratch sweet butter caramel, fresh baked and served with butter
\$24.00/dozen

Assorted Muffins

\$24.00/ dozen – Jumbo Muffin
\$18.00/dozen – Standard Muffin

Bagels

Served with plain & flavored cream cheese. Toaster available upon request
\$20.00/dozen

English Muffins

Served w/ peanut butter & jelly. Toaster available upon request
\$16.00/dozen

Biscuits & Gravy

Buttermilk biscuits served alongside sausage pepper gravy.
\$36.00/dozen

Mini Breakfast Pizza

English muffin, split, buttered then topped with scrambled eggs, bacon, sausage and shredded cheese.
\$36.00/ dozen (minimum order of 2 dozen)

Strawberry Filled Crepes

Very thin pancake filled with lightly sugared strawberries and topped with whipped cream.
\$36.00/dozen (minimum order of 2 dozen)

Yogurt Cups

\$18.00/dozen

Granola Bars

\$1.50/each

Whole Fruit

Selection of apples, oranges & bananas
\$1.50/each

Above prices subject to 20% service charge and 7% applicable sales tax.
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Beverage Service

Coffee; regular or decaf

French roast with traditional or flavored creamers
\$20.00/gallon

Hot Herbal Teas

Assorted Flavors
\$.85/bag

Hot Chocolate

\$20.00/gallon

Hot Apple Cider

\$16.00/gallon

Juice

Orange, Grapefruit, Grape or Apple
\$16.00/gallon

Brewed Iced Tea

Available Sweetened
\$14.00/gallon

Fresh Lemonade

\$14.00/ gallon

Fruit Punch

\$14.00/gallon

Water Service

Pitchers of Ice Water
\$20.00/50 persons

Bottled/Canned Beverages

Aquafina Water

\$1.50/16.9 oz

Pepsi Products

\$1.25/ 12 oz can

Gatorade

\$3.00/ 20 oz bottle

Amp Energy Drink

\$3.50/ 16 oz can

Above prices subject to 20% service charge and 7% applicable sales tax.
Menu items and prices are subject to change.

Lunch Buffet

All buffets are served with water and lemonade
\$50.00 surcharge for less than 40 people

Build Your Own Hoagie Sandwich

Fresh baked jumbo hoagie layered with smoked ham, turkey, sliced cheese, and pepperoni. Add lettuce, tomato, sweet red onions, pickles, cucumbers, mayonnaise, ranch, honey mustard, and vinegar and oil. Served with Chef's choice of soup.
\$8.95

Campfire BBQ

Smoked pulled pork and pulled southwestern chicken. Served with brown sugar & bacon baked beans, Yukon Gold potato salad and fresh buns. Accompanied by our smokehouse BBQ sauce, bourbon glaze, horseradish sauce, mayonnaise, lettuce, tomato, onion and pickles.
\$10.95
(substitute beef brisket add \$1.50/person)

Pasta Buffet

Rich creamy Alfredo sauce and sweet plum tomato and basil marinara sauce with sliced seasoned chicken and Italian meatballs. Served with both penne pasta and fettuccini, lightly tossed in olive oil, a loaded Caesar salad and fresh baked garlic bread.
\$10.95

Summer Picnic

All beef hamburgers, brats and hot dogs. Served with fresh baked buns, Yukon Gold potato salad, kettle chips, BLT salad, cheese, lettuce, tomatoes, onions and pickles
\$10.95

Soup & Salad Bar

Fresh cut greens, tomato, onion, cucumber, carrot and celery sticks, sliced peppers, broccoli florets, black olives, pepperoncini, shredded cheese, ham, croutons, ranch, and vinegar and oil. Served with Chef's choice of soup.
\$7.95
(sliced grilled chicken, hard boiled eggs, cottage cheese & garlic bread add \$1.50/person)

La Fiesta

Flour tortillas, chips, refried beans, beef taco meat, Mexican rice, shredded lettuce, diced tomatoes, onions, cheddar cheese, black olives, jalapenos, sour cream, taco sauce and pico de gallo.
\$9.75

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Plated Lunch Entrées

All entrées served with water and lemonade.

Hoagie Boxed Lunch

Jumbo Hoagie with smoked ham, turkey, sliced cheese, pepperoni, red onion, mustard & mayonnaise packets.
Served with a bag of chips, cookies and can of soda.

\$8.95

Hot Sandwich

Choose from garlic rubbed, slow roasted Angus beef or roasted turkey.
Served open face on Texas toast with smashed potatoes, sweet corn and homemade gravy.

\$9.95

Chicken Salad

Sliced chicken breast served with cut romaine, parmesan cheese, home style croutons and Caesar dressing.
Available as Caesar or Honey Ranch Style Salad or choose as a wrap.

\$9.25

Lasagna

Mozzarella and provolone with Italian sausage and sweet basil marinara sauce between sheets of pasta.
Served with garlic bread and a loaded Caesar salad. (available in vegetarian also)

\$9.25

Roasted Pork Loin

Infused with garlic rosemary and flash-roasted.
Served with rosemary roasted potatoes, Chef's choice vegetable, and fresh baked dinner rolls.

\$9.75

Roasted Chicken

Chicken breast infused with garlic and rosemary, and roasted on the bone.
Served with wild rice, grilled vegetables, and fresh baked dinner rolls.

\$9.50

Country Fried Steak

Jumbo breaded fried steak alongside creamy mashed potatoes, smothered in sausage pepper gravy.
Served with buttered sweet corn and fresh baked dinner roll.

\$10.25

Midwesterner

Pork (Boston butts) slow roasted to perfection, layered on a jumbo fresh baked roll with caramelized onion strips, dill slices and our smokehouse BBQ sauce. Served with parmesan home fries and lemon coleslaw.

\$9.75

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Break /Snack Foods

Fresh Baked Cookies

Peanut butter, oatmeal raisin, chocolate chip, white chocolate macadamia nut
\$15.00/dozen (standard)
\$21.00 dozen (jumbo)

Lemon Bars

Tart, bold and rich
\$24.00/dozen (minimum 2 dozen)

Brownies

Rich, chewy and fudge frosted
\$24.00/dozen (minimum 2 dozen)

Rice Krispy Bars

Traditional Style or with M&M's
\$24.00/dozen (minimum 2 dozen)

Special K Bars

Sweet, chewy peanut butter bars topped with chocolate
\$24.00/dozen (minimum of 2 dozen)

Candy Bars

Please specify preferred types
\$1.50/bar

Fresh Popcorn

Lightly buttered and salted
\$1.00/person (minimum of 20 persons)

Executive Break

Assorted Cookies, fresh roast coffee, canned Pepsi products and Aquafina bottled water
\$5.95/person

7th Inning Stretch

Giant Pretzels with honey mustard and jalapeno cheese, fresh popped popcorn, canned Pepsi products and Aquafina bottled water.
\$5.95/person

Ice Cream Shoppe

SDSU ice cream, assorted cookies, fresh roast coffee and Aquafina bottled water.
\$6.95/person

Fiesta Break

Tri-colored tortilla chips, served with pico de gallo, diced tomatoes, onions, jalapenos, black olives and sour cream, canned Pepsi products and Aquafina bottled water.
\$6.25/person

Bread and Dip Bar

Port wine dip, bacon cheddar dip, artichoke and spinach dip and sundried tomato olive dip.
Served with fresh baked focaccia, crackers and corn chips.
\$5.50/person

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Plated Dinner Entrées

All Entrées choose one starch and one vegetable option.
Served with water, lemonade and accompanied by dinner salad, dinner rolls & butter.

Prime Rib

Tender, aged ribeye, hand rubbed with our special seasoning, then slow roasted to a perfect medium rare.
A 10 oz steak glazed with au jus and served with horseradish sauce, baked potato and steamed broccoli.
\$22.95

Chicken Marsala

7 oz chicken breast dredged in flour, seared and topped with caramelized onions, mushrooms and a rich marsala cream sauce.
Served with parmesan dusted Yukon gold potatoes and glazed baby carrots.
\$14.95

Chicken Oscar

7 oz chicken breast with Dungeness crab and asparagus, topped with hollandaise sauce. .
\$13.95

Walleye Filet

8 oz filet marinated and breaded, then fried in butter to a perfect golden brown. .
\$15.95 (minimum order 25 people)

Salmon

8 oz filet seasoned and grilled, topped with dill cream cheese and roasted bell peppers. .
\$14.95

Stuffed Pork Chop

Center cut pork chop filled with apple walnut stuffing. .
\$14.95 (may substitute bacon wrapped pork)

Sirloin Steak

8 oz hand cut certified black angus grilled medium rare.
Served with sautéed onions and bourbon demi glaze..
\$18.95 (add shrimp scampi \$6.00)

Roast Turkey Dinner

Slow roasted turkey sliced over dressing.
Served with homemade gravy..
\$12.95

Brandied Beef Medallions

Shoulder loin tenders roasted medium rare, served with sautéed onions, mushrooms
in a Brandy demi glaze topped with balsamic reduction
. \$17.95

Starch Options

- Rosemary Roasted Potatoes
- Garlic Mashed Potatoes
- Wild Rice Blend
- Ranch Au Gratin
- Parmesan Home Fries
- Baked Potato

Vegetable Options

- Garlic Green Beans
- Grilled Balsamic Asparagus
- Chef's Garden Blend
- Buttered Sweet Corn
- Flash steamed Snap Peas

Above prices subject to 20% service charge and 7% applicable sales tax.
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Dinner Buffets

(a service charge will apply if ordered for less than 30 people)

All buffets served with water and lemonade. Accompanied by dinner salad, dinner rolls & butter.

Buffet One - \$13.95

1 standard entrée with 1 starch and 1 vegetable

Buffet two - \$15.95

2 standard entrees with 1 starch and 1 vegetable

Standard Entrees

Pit honey ham

Seasoned grilled chicken breast

Roasted apple pork loin

Garlic rubbed and slow roasted Black Angus beef

Oven roasted turkey

Roasted pork loin

Starch Options

Blended Wild Rice

Oven roasted potatoes

Garlic mashed potatoes

Ranch au gratin

Rosemary roasted red potatoes

Baked potatoes

Stuffing

Parmesan Home Fries

Vegetable Options

Garlic green beans

Buttered sweet corn

Flash Steamed Snap Peas

Glazed baby carrots

Balsamic grilled asparagus

Chef's Garden Blend

Green bean casserole

Bacon Brussels sprouts

Premium Entrees – add \$1.50/person per substitution

Poor Man's Lobster (butter baked cod)

Beef Stroganoff

Bacon wrapped western style seasoned pork chop

Chicken Oscar

Pot Roast

Beef Brisket

Chicken Cordon Blue

**Chef carving station available for additional fee of \$50.00/carver*

Children's Menu \$5.95

Chicken strips and fresh fries or Mac and Cheese served with Texas Toast

Above prices subject to 20% service charge and 7% applicable sales tax.
Menu items and prices are subject to change.

Dessert Menu

Fresh Baked Pies

Choose apple or cherry
\$3.00

Cheesecake

New York Style - \$3.00 (raspberry or cherry topping add \$.50)
Raspberry White Chocolate - \$5.00

Cakes

Red Velvet - \$3.50
Carrot Cake - \$4.00
White Chocolate Mouse Puff Pastry - \$4.00
Apple Spice Cake - \$4.50
Double Layer Chocolate Cake - \$4.50

Petite Desserts

Mouse Filled Phyllo Cups \$2.00
Mini cheesecake bites \$2.00
Mini cookies & ice cream \$4.00 per person

Above prices subject to 20% service charge and 7% applicable sales tax.
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Cold Appetizers

Trays and platters contain approximately 100 servings

Fresh Fruit Tray

Fresh cut honeydew, cantaloupe, red and green grapes and strawberries. Served with wild berry cream cheese dip.
\$175.00

Vegetable Crudités Tray

Fresh cauliflower, broccoli, carrots, cucumbers, celery and radishes. Served with ranch dip.
\$150.00

Meat and Cheese Platter

Roast beef, ham, turkey and salami, alongside Cheddar, Provolone, Pepper Jack and Colby Jack
\$225.00 (SDSU cheese available, please ask for price quote)

Cheese Dip and Cracker Platter

Port Wine and bacon cheddar dips served with a medley of crackers
\$125.00

Taco Dip and Chips Platter

Refried beans, beef taco meat, lettuce, tomato, onions, cheese, sour cream and picante. Served with tortilla chips
\$150.00

Shrimp Cocktail

Sweet peeled and deveined jumbo shrimp, salt brined and seared in garlic and Chardonnay.
Served on ice with spicy cocktail sauce.
\$20.00/pound

Roma Tomato Boats

Delicious, sun-dried tomato and olive cream cheese stuffed in Roma tomato halves
\$165.00/per 100

Cocktail Sandwiches

Fresh baked mini buns served with ham and roast beef with lettuce, onions, mayonnaise and mustard
\$150.00/ per 100

Ham and Pickle Rolls

Sliced ham spread with herbed cream cheese then wrapped around whole kosher dills and sliced
\$125.00/ per 100

Garlic Herb Apple Tarts

Sliced French bread topped with creamy cheese, caramelized onions and a thinly sliced apple
\$175.00/ per 100

Deviled Eggs

\$125.00/ per 150 halves

Tortilla Chips and Dips

Tortilla chips served with fresh pico de gallo, picante, spicy bean dip or sweet corn salsa (pick two!)
\$125.00/ per 100

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Hot Appetizers

Chicken Wings

House BBQ, bourbon glaze, hot or teriyaki

\$140.00/ per 100

*boneless wings add \$40.00/ per 100

Asian Chicken Skewers

Marinated in our special blend of spices

\$175.00/ per 100

BBQ or Swedish Meatballs

Tossed in our homemade sauces

\$140.00/ per 300

Stuffed Mushrooms

Spicy Italian sausage or sweet crab stuffed, dusted with Parmesan cheese

\$175.00/ per 100

Artichoke Spinach Bacon Cheddar Cups

Hardwood smoked bacon, artichoke hearts, spinach and cheddar blended with cream cheese then baked in a pastry shell.

\$150.00/ per 100

Bourbon Glazed Chislic

Tender premium steak marinated and lightly breaded, fried and tossed in a home-made bourbon glaze

\$250.00/ per 100

Sliders

Perfectly seasoned miniature grilled burger patties, served with fresh baked mini buns, ketchup, mustard, pickles and thin sliced red onions.

\$175.00/ per 100

Southwest Chicken Rolls

Spicy chicken, cream cheese and cheddar cheese wrapped in egg roll and fried. Served with chipotle ranch.

\$175.00/ per 100

Bacon Wrapped Water Chestnuts

Sliced water chestnuts wrapped in bacon and tossed in honey teriyaki glaze

\$135.00/ per 100

Bacon Wrapped Jalapenos

Sweet cream cheese infused with fresh cilantro, stuffed into jalapeno halves, wrapped in bacon and roasted.

\$170.00/ per 100

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Reception Packages

Punch Bowl with Red Fruit Punch

\$14.00/ gallon

Punch Bowl with Raspberry Sherbet Punch

\$18.00/ gallon

Punch Fountain with 8 gallons Red Fruit Punch

(during reception only)

\$125.00

Coffee Station

3 gallons of French roast coffee with assorted traditional and flavored creamers

\$49.95

House Wine – J Lohr’s Cypress Creek

Merlot, Chardonnay, White Zinfandel, Cabernet Sauvignon

\$18.00/ bottle

Asti Spumanti Champagne

\$20.00/ bottle

Sparkling Cider

\$8.00/ bottle

Late Night Snack Ideas

Homemade 12” Pizza with assorted toppings

\$9.50

Fresh Popped Popcorn w/ Popcorn Machine

\$125.00

Chicken Strips with Assorted Dipping Sauces

\$125.00 per 75 Strips

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Bar Service

There are no minimum requirements of any bar service nor do we charge a bartender fee

Domestic Beers \$3.75/ each

Bud Light	Michelob Golden Light
Budwesier	Mikes Lemonade/Cranberry
Coors Light	Miller Lite

Well Drinks – Single \$5.00, Double \$10.00

Amaretto	Bacardi	Bacardi Limon
Bailey's	Black Velvet	Captain Morgan
E&J Brandy	J&B	Jack Daniels
Jim Beam	Jose Cuervo	Kalhua
Malibu Rum	Seagrams	Peach Schnaaps
Smirnoff	Tanqueray	Southern Comfort
Triple Sec	Windsor	

Premium Drinks – Single \$6.00, Double \$12.00

Bombay Sapphire, Chivas Regal, Crown Royal, Kettle One Vodka, Pendleton

House Wine – J Lohr Cypress Creek \$4.25/ glass

White Zinfandel, Chardonnay, Cabernet Sauvignon, Merlot

Fountain Pepsi Products

\$3.00 (16 oz glass)

Domestic Kegs \$245.00

Serves approximately 120 16 oz; Inquire for craft or import pricing

Full service cash bars and host bars are available. Host bar options include running a tab, open bar for a certain time frame or dollar amount, or drink tickets. Drink tickets will be billed upon ticket redemption for value of the drink received.

City, state and federal laws govern liquor served on our premises.

We reserve the right to refuse to serve any individual and will not serve those under 21.

Kegs and wine by the bottle subject to 20% service charge and 7% applicable sales tax.
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