



SAVOR...

Catering Menu

South Bend Century Center
www.centurycenter.org

● BREAKFAST ● BREAKS ● LUNCH ● RECEPTIONS ● DINNER ● BARS ● CATERING INFORMATION ●



Breakfast

CONTINENTAL BREAKFASTS

All Continental Breakfasts Include Freshly Brewed Coffee, Decaffeinated Coffee Assorted Hot Teas, and are based on 60 Minutes of Continuous Service.

The Continental **13.00**

Chilled Orange, Apple and Cranberry Juice **DF, GF, VV**
 Selection of Breakfast Breads & Pastries **V**

Century Continental **15.25**

Chilled Orange, Apple and Cranberry Juice **DF, GF, VV**
 Seasonal Sliced Fresh Fruit and Berries **DF, GF, VV**
 Selection of Morning Pastries **V**
 Selection of Breakfast Breads **V**

Morning Run **16.50**

Chilled Orange, Apple and Cranberry Juices **DF, GF, VV**
 Fresh Sliced Seasonal Fruit and Berries **DF, GF, VV**
 Avocado Toast with Olive Oil & Sea Salt on Multigrain Bread
 or Gluten Free Bread **DF, VV**
 House Made Granola with Dried Fruit, Berries, Nuts
 and Yogurt Oatmeal Muffins **V**

DF: Dairy Free GF: Gluten Free V Vegetarian VV: Vegan www.centurycenter.org

BUFFET BREAKFAST

All Breakfasts Buffets Include Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea and are based on 60 Minutes of Continuous Service. All Hot Breakfast Buffets require a 30-person minimum.

Century Breakfast

16.50

Chilled Orange, Apple & Cranberry Juice **DF, GF, VV**
Sliced Fresh Seasonal Melons and Berries **DF, GF, VV**
Morning Pastries and Breakfast Breads **V**
Scrambled Eggs with Cheddar Cheese **GF, V**
Turkey Sausage or Crispy Bacon **DF, GF** (Choice of one)
Hash Brown Potatoes **DF, GF, VV**

Good Morning South Bend!

18.25

Chilled Orange, Apple, & Cranberry Juice **DF, GF, VV**
Morning Pastries and Breakfast Breads **V**
Sliced Fresh Seasonal Fruit and Berries **DF, GF, VV**
Scrambled Eggs with Fresh Herbs and Diced Tomatoes **DF, GF**
Hickory Smoked Bacon Strips or Turkey Bacon **DF, GF**
Freshly Baked Buttermilk Biscuits with Farm Fresh Sausage Gravy
Hash Brown Potatoes **DF, GF, VV**

Tex-Mex Morning

16.50

Chilled Orange, Apple & Tomato Juices **DF, GF, VV**
Tropical Fruit Salad **DF, GF, VV**
Build Your Breakfast Burrito:
Warm Flour Tortillas **DF, VV** and Corn Tortillas **DF, GF, VV**
Scrambled Eggs **DF, GF, V**, Spicy Chopped Sausage **DF, GF**
Shredded Cheese **GF, V**, Guacamole **GF, VV**, Sour Cream **GF, V**,
Pico de Gallo, Salsa and Fresh Cilantro **DF, GF, VV**
Southwestern Breakfast Potatoes

Heart Healthy

19.25

Avocado Toast with Olive Oil & Sea Salt on Multigrain Bread or Gluten Free Bread **DF, VV**
Amish Oatmeal **GF, V** Baked with Seasonal and Dried Fruit with Brown Sugar, Whole Milk & Almond Milk on the side
Seasonal Sliced Fresh Fruit **DF, GF, VV**
Crispy Turkey Bacon or Turkey Sausage **DF, GF**
Chef's Fresh Seasonal Vegetarian Egg Bake **V**
Olive Oil & Herb Roasted Wedge Potatoes **DF, GF, VV**

Breakfast Sandwich Board

16.50

Chilled Orange, Apple, & Cranberry Juice **DF, GF, VV**
Morning Pastries and Breakfast Breads
Fresh Fruit Salad **DF, GF, VV**
"Build" Two Breakfast Sandwiches:
English Muffins or Biscuits **V**
Scrambled or Fried Eggs **GF, V**
Cheddar, Provolone, Colby Jack or Swiss Cheese **GF, V**
Country Ham, Hickory Smoked Bacon, Pork Sausage,
Turkey Bacon or Turkey Sausage **GF**
Hash Brown Potatoes **DF, GF, VV**

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BUFFET BREAKFAST (CONT'D)

Let's Brunch!	34.95
Chilled Orange, Apple, & Cranberry Juice DF, GF, VV	
Selection of Morning Pastries and Breakfast Breads V	
Warm Artisan Rolls with Butter V	
Fresh Sliced Seasonal Fruit and Berries DF, GF, VV	
Mixed Green Salad with Carrots, Cucumbers, & Grape Tomatoes DF, GF, VV	
Creamy Green Goddess GF, V & White Honey Balsamic Dressings DF, GF, VV	
Scrambled Eggs with Cheddar Cheese GF, V	
Hickory Smoked Bacon or Turkey Sausage DF, GF	
Chef's Breakfast Potatoes DF, GF, VV	
French Toast Soufflé with Powdered Sugar and Strawberries V	
Chicken Florentine with Spinach & Roasted Garlic DF, GF	
Rice Pilaf DF, GF, VV	
Chef's Fresh Seasonal Vegetables DF, GF, VV	
Chef's Selection of Assorted Gourmet Desserts	

ADD A CHEF CARVING STATION TO BRUNCH

Priced per Person. Requires One Chef Attendant per 75 Guests at 125.00 per Chef.

Whole Roasted Prime Rib DF, GF	13.95
with Creamy Horseradish GF and Au Jus DF, GF	
Tenderloin of Beef	16.95
with Red Wine Demi-Glace DF, GF	
Roasted Turkey Breast	10.95
With Cranberry Sauce DF, GF	
Honey Glazed Ham	10.95
With Mustard Stout Sauce DF, GF	

PLATED BREAKFAST

All Plated Breakfasts Include Baskets of Assorted Breakfast Pastries, Iced Water, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas, and are based on 60 Minutes of Continuous Service. Minimum of 30 Guests.

Morning Classic	15.75
Scrambled Eggs with Chives and Sharp Cheddar Cheese V	
Crisp Bacon or Turkey Bacon DF, GF	
House Breakfast Potatoes with Onions & Peppers DF, GF, VV	
Frittata (Select One)	16.95
Ham, Sausage, Cheese and Seasonal Vegetables GF	
Vegetarian - Fresh Seasonal Vegetables and Cheese GF, V	
House Breakfast Potatoes DF, GF, VV	
Fresh Fruit Cup DF, GF, VV	
Executive Breakfast	17.95
Scrambled Eggs with Asparagus Tips and Smoked Gouda Cheese GF, V	
Crisp Bacon and Turkey Sausage DF, GF	
House Breakfast Potatoes DF, GF, VV	

Plated Breakfast Enhancements	2.50 Per Person
Warm Cinnamon Apples	
Fresh Fruit Cup	
Basket of Petite Whole Fruit	
Glass of Orange Juice	

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A LA CARTE SNACKS & BEVERAGES

Beverages by the Gallon

1 Gallon Minimum Required.

Fresh 100 % Columbian Coffee	36.00
Fresh 100% Columbian Decaffeinated Coffee	36.00
Hot Tea	36.00
Hot Chocolate	36.00
Fresh 100% Fruit Juice	40.00
Choice of Apple, Cranberry or Orange Juice	
Freshly Brewed Iced Tea	36.00
Fruit Punch	36.00
Lemonade	36.00

Beverage Packages

Package is Priced Per Person and Includes Regular and Decaffeinated Coffee, Hot Teas, Pepsi Product Soft Drinks, Bottled Water and Sparkling Water.

Four Hours of Service	10.95
Eight Hours of Service	19.25
Each Additional Hour	3.25

Ala Carte Beverages Priced individually

Bottled Water	2.75
Bottled Sparkling Water	3.25
Assorted Soft Drinks	2.75
Assorted Bottle Juices	4.00
Milk Pint	2.50
Rock Star Energy Drinks	5.50
Starbucks Frappuccino	6.50
Gatorade or Sobe Life Waters	5.00
Bottled Iced Teas	5.50

Water Service

5-Gallon Purified Water Dispenser	60.00
5-Gallon Dispenser Refill	25.00
Infused Three Gallon Dispenser	65.00
Available in Lemon Basil, Mixed Berry, or Cucumber-Mint	

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A LA CARTE BREAKFAST ITEMS

Priced Per Dozen.

Assorted Breakfast Breads V	34.00
Bagels V	34.00
With Cream Cheese And Butter GF, V & Peanut Butter DF, GF, VV	
Flaky Croissants V	36.00
With Butter & Preserves	
Biscuits With Jam, Butter & Honey V	24.00
Assorted Donuts	30.00
Assorted Muffins V	36.00
Fresh Fruit Danish V	36.00
Scones V	36.00
Assorted Breakfast Pastries V	36.00
Hard Boiled Eggs DF, GF, V	26.00

Snacks by the Dozen

Seasonal Sliced Fruit DF, GF, VV	52.00
Freshly Baked Cookies V	30.00
Assorted Dessert Bars V	32.00
Chocolate Fudge Brownies V	30.00
Chocolate Dipped Strawberries GF, V	40.00

Snacks by the Pound

Serves Approximately 12 People.

Tortilla Chips & Garden Salsa DF, GF, VV	26.00
House Chips & Dip GF, V	26.00
Pita Chips & Garlic Hummus DF, VV	33.00
Gold Fish Crackers V	22.00
Mini Pretzels DF, VV	15.00
Party Snack Mi V	22.00
Trail Mix V	26.00
Dry Roasted Peanuts DF, GF, VV	20.00
Black Pepper Roasted Almonds DF, GF, VV	30.00

Individual Snacks

Individual Fruit Yogurts GF, V	4.00
Granola Bars V	2.00
Seasonal Whole Fruit DF, GF, VV	1.75
Candy Bars V	3.00
Ice Cream Bars V	3.50
Premium Ice Cream V	5.75
Assorted Snack Chips	3.00
Do It Yourself Trail Mix V	11.00
Market display of Assorted Nuts, Dried Fruits, Chocolates, Granola and Mini Pretzels	

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Breaks

Based on a maximum of 30 minutes of Service. All Break Packages require a minimum of 25 guests.

Do It Yourself Trail Mix V 11.00
Market display of Assorted Nuts, Dried Fruits, Raisins, Candy Covered Chocolates, Dried Cranberries, Granola and Mini Pretzels

Ice Cream, You Scream 9.75
Individual Ice Cream Cups (6oz) **GF, V**. Assorted Ice Cream Bars and Novelties

It's Greek to Me 10.25
Fresh House Made Hummus **DF, GF, VV**, Pita Chips **DF, V**, Fresh Sliced Vegetables **DF, GF, VV** Kalamata Olives **DF, GF, VV**, and Baklava **V**

Fiesta 10.95
Tortilla Chips, Green & Red Salsas, Guacamole, Warm Queso Cheese Dip, Cinnamon Sugar Churros with Chocolate and Caramel Sauces and Whipped Cream

Let Them Eat Cake 8.50
Assorted Cakes including NY Cheesecake **V**, Strawberry Shortcake **V**, Chocolate Layer Cake **V**, and Lemon Cream Layer Cake **V**
*Gluten Free Cake available upon request.

Health Nut 9.75
Whole Fruit Basket **DF, GF, VV** Fresh Vegetable Crudit  with Garden Herb Dipping Sauce, Assorted Granola Bars, House-made Black Pepper Almonds

Soooo Cheesy! 8.75
Domestic & Imported Cheeses, Crusty Breads and Crackers **DF, GF, VV**, Dried Fruits, Nuts and Fresh Grapes **DF, GF, VV**

Sweet & Salty 6.50
Oven Fresh Chocolate Chip Cookies **V**, Double Chocolate Brownies **V**, Salty Pretzels **DF, VV**, Dry Roasted Peanuts **DF, GF, VV**

Add Beverages To Your Break 3.00
Pepsi Product Sodas, Bottled Water and Sparkling Water

All Day Meeting Break 23.00
Continental Breakfast:
Chilled Orange, Apple and Cranberry Juice **DF, GF, VV**
Selection of Breakfast Breads & Pastries **V**
Assorted Whole Fruits **DF, GF, VV**
Regular & Decaffeinated Coffee and Hot Teas
Mid-Morning Coffee Refresh
Afternoon Snack of Assorted Cookies **V**
Pepsi Product Sodas and Bottled Water
Coffee and Assorted Hot Teas



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Lunch

BUFFET LUNCHES

All Lunch Buffets Include Iced Water, Freshly Brewed Decaffeinated Coffee, Assorted Hot Teas, and are based on 60 Minutes of Continuous Service. All Lunch Buffet selections require a 25-person minimum.



The Dagwood

20.95

Mixed Field Greens Salad with Onion, Tomato, Cucumber **DF, GF, VV**, Balsamic Vinaigrette **DF, GF, VV** and Ranch **GF** Dressings
Marinated Vegetable Salad **DF, GF, VV** and Pasta Salad **V**
Deli Sliced Roast Beef, Ham, Smoked Turkey Breast **DF, GF**
Sliced Domestic Cheese **GF, V**
Assorted Breads & Rolls (Gluten Free Bread Available Upon Request)
Tomatoes, Lettuce, Onion, and Pickles **DF, GF, VV**
Mustards and Ketchup **DF, GF, VV** and Mayonnaise **GF, V**
House Made Sea Salt Potato Chips **DF, GF, VV**
Chef's Assorted Big Cookies **V**

Southern Barbecue

27.25

Salad Bar with Crisp Greens, Bacon, Red Onion, Cucumber and Tomato with Smokey Bacon Catalina **GF** and Lemon Basil Vinaigrette **DF, GF, VV** Dressings
Southern Fried Chicken or Grilled Chicken **DF, GF**
Carolina Style BBQ Pulled Pork **DF, GF**
Shish Kebab Vegetables **DF, GF, VV**
Loaded Mashed Potatoes **GF**
Cornbread Muffins **V** with Honey Butter **GF, V**
Chef's Selection of Pies

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BUFFET LUNCHES (CONT'D)

All Lunch Buffets Include Iced Water, Freshly Brewed Decaffeinated Coffee, Assorted Hot Teas, and are based on 60 Minutes of Continuous Service. All Lunch Buffet selections require a 25 person minimum.

Margaritaville 30.50

Fresh Fruit and Tropical Fruit Salad **DF, GF, VV**
Crisp Greens with Avocado, Cucumber, and Grape Tomatoes, with Cilantro Lime Vinaigrette **DF, GF, VV**
Margarita Marinated Chicken Breasts **DF, GF**
Crab Cakes
Sandwich Buns **DF, V**
Lettuce, Tomato, Onion, Grilled Pineapple **DF, GF, VV**
Mayonnaise and Remoulade Sauce **V**, Ketchup and Mustard **DF, GF, VV**
Seasoned Waffle Fries **DF, GF, V**
Chef's Selection of Island Themed Desserts

Great American Cook Out 28.50

Chopped Salad with Tomatoes, Roasted Corn, Monterey Blend Cheese, Crispy Bacon with Ranch **GF, V** and Balsamic Vinaigrette **VV** Dressings
Pasta Salad **DF, V**
Grilled USDA Prime Beef Patties & Marinated Grilled Chicken Breasts **DF, GF**
Sandwich Buns **DF, V** (Gluten Free Bread Available Upon Request)
Assorted Sliced Cheeses **GF, V**, Lettuce, Tomato, Onion, Pickles **DF, GF, VV**
Mayonnaise **GF, V** Ketchup & Mustard **DF, GF, V** and Relish **DF, GF, V**
House Made Potato Chips **DF, GF, VV** and French Onion Dip **GF, V**
Fresh Fruit, **GF, DF, VV**, Blondies and Brownies **V**

The Mediterranean 24.50

House Made Hummus **DF, GF, VV** with Fried Pita Chips **DF** and Fresh Sliced Vegetables **DF, GF, VV**
Greek Salad with Cucumber, Tomatoes, Kalamata Olives, Feta Cheese and Red Onion with Greek Caesar **GF, V** and Creamy Cucumber Yogurt Dressings **GF, V**
Baked Spanakopita Pie **V**
Lemon Oregano Grilled Chicken Breast **DF, GF**
Warm Orzo with Feta Cheese and Cilantro **V**
Israeli Chopped Vegetable and Couscous Salad **VV**
Greek Cookies and Baklava

Mexican Fiesta 26.95

Iceberg Lettuce Salad, with Avocado, Cherry Tomatoes and Lime Cilantro Vinaigrette **DF, GF, V**
Black Bean and Corn Salad **DF, GF, VV**
Mexican Rice with Cilantro **DF, GF, V**
Adobo Pulled Pork and Chicken Fajitas **DF, GF**
Guacamole and Pico de Gallo **DF, GF, VV**
Shredded Cheese and Sour Cream **GF, V** and Salsa **VV**
Flour Tortillas **DF, VV**, Corn Tortillas **DF, GF, VV** and Corn Chips
Cinnamon & Sugar Churros with Chocolate and Caramel Sauces and Whipped Cream **V**

The Empire Diner 25.75

Salad Bar with Crisp Greens, Grape Tomatoes, Cucumbers, Red Onion, Cheddar Cheese and with Ranch **GF** and Balsamic Vinaigrette **DF, GF, VV** Dressings
Baked Quinoa Ratatouille **GF, V** OR Gourmet Mac & Cheese **V**
Chef's Amazing Pot Roast with Carrots Celery and Onions **DF, GF**
Whipped Potatoes **V**
Fresh Seasonal Vegetables **DF, GF, VV**
Chocolate Cake and Lemon Bars **V**

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LIGHT LUNCHES

Any light lunch can be served plated or boxed.

Served Light Lunches include House Made Potato Chips with Sandwiches, Chef's Selection of Bread with Salads and a Family Style Platter of Big Cookies or Chocolate Fudge Brownies as well as Iced Water, and Coffee and Hot Tea Service. 30 Guest Minimum. Select One Salad or Sandwich for a Plated Event. ADD: Seasonal Fresh Fruit Cup for \$ 1.50

Boxed Light Lunches include Bottled Water, A Selection of Snack Chips, a Piece of Petite Whole Fruit, a Big Cookie, Condiments, Silverware Packet with Napkin. Minimum order of 30 per Sandwich or Salad.

On a budget? Substitute a Brown Bag for a Box (Sandwiches only) and eliminate whole fruit-deduct \$1.75.

Salad

Balsamic Chicken Salad 18.25

Crisp Greens, Seedless Grapes, Grape Tomatoes, Chopped Pecans and Parmesan Cheese Served in an Asiago Bread Bowl with Balsamic Vinaigrette Dressing

Cobb Salad GF 17.75

Applewood Smoked Bacon, Cherry Tomatoes, Hard Boiled Egg, Grilled Chicken, Crumbled Blue Cheese and Avocado with Creamy Green Goddess & White Honey Balsamic Vinaigrette, Warm Rolls with Butter

Asian Fusion Salad DF, GF 20.50

Seared Sesame Chicken Strips, Crisp Greens, Mango, Red Pepper Strips, Red Onion, Black and White Sesame Seeds Garnished with Flash Fried Rice Noodle with Sesame Ginger Dressing DF, GF, VV, Warm Vegetable Spring Rolls and Thai Chili Dipping Sauce DF, V
* Substitute Seared Sushi Grade Ahi Tuna for an additional 2.00

Grilled Salmon Salad DF, GF 21.50

Grilled Salmon on a bed of Spinach and Arugula, with Fresh Julienne Vegetables. Horseradish Dijon and Lemon Herb Vinaigrette Dressings DF, GF, VV

English Garden Salad DF, GF 20.95

Grilled Breast of Chicken, Green Beans, Red and Yellow Grape Tomatoes, Potatoes, Hard Cooked Egg, Radish, and Fresh Mint on Boston Bibb Lettuce with Honey Dijon and Shallot Vinaigrette Dressings.

Surf & Turf Salad DF, GF 24.75

Sliced Flat Iron Steak, Grilled Shrimp, Cucumber, Carrot, Tomato, and Greens



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LIGHT LUNCHES (CONT'D)

Sandwiches

Served on Chef's Choice of Ciabatta Roll or Brioche Bun.
Gluten Free Bread available upon request.

Roast Beef And Cheddar 18.50

Caramelized Onions, Arugula & Horseradish Aioli

Honey Ham and Brie 17.75

Whole Grain Mustard, Lettuce & Tomato

Pesto Grilled Chicken 16.75

Basil Pesto, Garlic Aioli, Fresh Lettuce

The Club 17.75

Honey Ham, Roasted Turkey and Crisp Bacon with
Sharp Cheddar Cheese, Lettuce and Tomato

The Italian 18.25

Spicy Capicola Ham, Salami, Provolone Cheese, Peppers
with Lettuce and Tomato

Caprese V 17.25

Buffalo Mozzarella, Tomato and Basil Aioli with Balsamic Drizzle

Balsamic Vegetable V 16.50

Seasonal Balsamic Roasted Vegetables and Parmesan Cheese

Ham And Baby Swiss 16.25

Served with Lettuce and Tomato

Smoked Turkey Breast & Provolone 16.50

Served with Lettuce and Tomato

HOT PLATED LUNCHES

All Hot Plated Lunch Entrées include, Chef's Fresh Seasonal
Vegetable, Warm Artisan Breads with Butter, Iced Water,
Freshly Brewed Decaffeinated Coffee, and Assorted Hot Teas.
30 Guest Minimum.

Optional Salad Course - Add \$ 1.75 Select One

Century Center House DF, GF, VV

Mixed Field Greens, Cherry Tomatoes, Cucumbers,
and Shaved Carrots with Balsamic Vinaigrette & Ranch Dressings

Greek Caesar 1/4 Wedge GF, VV

Baby Romaine Wedge, Feta Cheese, Red Onion, Cucumber and Tomato,
Greek Caesar and Cucumber Yogurt Dressings

Chef's 1/4 Wedge DF, GF, VV

Baby Iceberg Wedge, Sliced Grapes, Dried Cranberries, Red Onion with
White Honey Balsamic and Creamy Green Goddess Dressings

Entrée Options

Grilled Sirloin Steak GF 21.95

Balsamic Demi-Glace, Boursin Butter Roasted Potatoes

Chef's Amazing Pot Roast GF 19.50

Pearl Onions, Baby Top Carrots and Whipped Potatoes GF

Rosemary Lemon Salmon DF, GF 20.95

White Wine Sauce, Rice Pilaf

Seared Salmon DF, GF 21.95

Roasted Red Pepper Coulis, Potato Hash

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HOT PLATED LUNCHES (CONT'D)

Entrée Options (cont'd)

Five Spiced Rubbed Pork Tenderloin DF, GF	19.75
Hoisin Demi-Glace, Aromatic Rice	
Honey Rubbed Chicken GF	18.50
Roasted Corn Cream Sauce, Whipped Potatoes	
Seared Breast of Chicken DF, GF	18.50
Herb de Provence Jus Lie, Roasted Fingerling Potatoes	
Grilled Chicken Piccata GF	18.75
White Wine and Caper Sauce, Creamy Parmesan Risotto	
Herb Roasted Bistro Chicken DF, GF	20.50
Herb Stuffed Frenched Breast of Chicken, Poulet Sauce, Roasted Redskin Potatoes	
Tuscan Chicken GF	18.75
White Wine, Roasted Garlic, Artichoke Hearts and Tomatoes, Creamy Risotto	
Grilled Chicken Marsala GF	18.75
Marsala Wine and Wild Mushroom Sauce, Whipped Potatoes	
Bruschetta Chicken GF	19.95
Grilled Breast of Chicken Topped with Fresh Tomato, Basil, Garlic and Balsamic Vinegar, Parmesan Herb Crusted Roasted Potatoes	
Chicken Pesca GF	20.95
Grilled Breast of Chicken with Rosemary Peach Glaze, Creamy Cheddar Chive Mashed Potatoes	

Gluten Free Pasta Primavera DF, GF, VV	19.95
Lentil Penne with Grilled Vegetables, Marinara Sauce, Parmesan Cheese (Contains Dairy on the side.)	

Kale, Black Bean & Avocado Burrito Bowl	19.75
DF, GF, VV Lime Marinated Kale, Seasoned Black, Beans, Cilantro Rice, Avocado and Salsa Verde	

DESSERT OPTIONS

Spicy Thai Roasted Sweet Potatoes DF, GF, VV	18.75
Roasted Sweet Potatoes and Red Peppers, Thai Peanut Sauce, Crushed Peanuts, Green Onion and Cilantro over Rice Noodles	

Roasted Vegetable Stir-Fry V	18.95
Roasted Seasonal Vegetables Sautéed with Asian Garlic Sesame Sauce & served over a bed of Blended Rice Rice or Rice Noodles	

Dessert Options

Please choose one

New York Cheesecake, Plain Or With Choice Of Topping:
Fresh Berries, Cherry Topping Or Chocolate Ganache

Carrot Cake GF

Lemon Tart With Vanilla Drizzle

Chocolate Brownie With Chocolate Drizzle

Strawberry Shortcake Layer Cake

Chocolate Layer Cake

Fresh Fruit And Berry Cup DF, GF, VV

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Receptions

STATIONARY HORS D' OEUVRES

30-60 Minutes of Service. Require a 25 person minimum and are priced per person.

Fresh Vegetable Crudité 6.50

Fresh Seasonal Vegetables **DF, GF, VV**, Garlic Hummus **DF, GF, VV**, Creamy Herb Dip **GF, V**

Artisan Cheese Display **V** 7.25

Imported and Domestic Cheeses **GF, V** Nuts and Dried Fruits **DF, GF, VV**, Toasted Baguettes and Crackers **V**

Seasonal Fresh Fruit Display 6.50

Fresh Sliced Fruit and Seasonal Berries **DF, GF, VV**
Spiced Honey Yogurt Dip **GF, V**

Vegetable, Cheese And Fruit Display **V** 7.50

Italian Antipasto Display 8.25

Olives, Marinated Artichokes, Roasted Tomatoes, Roasted Red Peppers, Cured Italian Meats, Fresh Mozzarella, Crostini*, Grilled Flat Bread* and Fried Pita Chips*

*Contains Gluten

Mediterranean Display **V** 7.25

House Made Hummus, Olive Tapenade, Spicy Feta Cheese Dip, Kalamata Olives, and Pepperoncini's, Crostini and Fried Pita Chips

Warm Spinach And Artichoke Dip **V** 7.00

Fried Pita Chips and Crostini

Tortilla Bar 7.50

Fresh Salsa, Salsa Verde, Warm Queso Dip, Guacamole, Pico de Gallo, Jalapeños, Fried Pita Chips and Corn Tortilla Chips

Jumbo Shrimp Display **DF, GF** 215.00 Per 50 Pieces

Cocktail Sauce

Oysters On Half Shell **DF, GF** 245.00 Per 50 Pieces

Mignonette Sauce

Snow Crab Claws **DF, GF** 485.00 Per 50 Pieces

Warm Garlic Butter

*Seafood Prices are Subject to Market Changes

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BUTLER PASSED HORS D'OEUVRES

30-60 Minutes of service. Prices are based on 1 piece per person and require a 25 person minimum.

3 Items 8.95 Per Person / 5 Items 13.75 Per Person

Beef Satay with Ginger Glaze **DF, GF**

Tandoori Chicken Curry **DF, GF**

Thai Peanut Chicken Satay **DF, GF**

Asian Pork **DF, GF**

Vietnamese Meatball **DF, GF**

Tequila Lime Grilled Shrimp **DF, GF**

Fig & Bleu Cheese Flatbread **V**

Artichoke Beignet **V**

Spinach Artichoke Dip Stuffed Mushrooms **V**

Italian Sausage Stuffed Mushrooms

Mini Brie and Apple Popovers **V**

Lump Crab Cake with Citrus-Chili Aioli

Spring Rolls: Buffalo Chicken **DF** or Vegetable **DF, V**
with Sweet Chili Sauce

Balsamic Rosemary New Zealand Baby Lambchops **DF, GF**
Additional 3.00 per person

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COLD HORS D'OEUVRES

Fresh Fruit Kabob **DF, GF, VV**

Crab Salad Crispy Cone

Tomato Basil Bruschetta **V**

Dolmos **DF, GF, VV**

Roasted Red Pepper Hummus **DF, GF, VV**

On Cucumber Rounds

Shrimp Cocktail Skewers with Cocktail Sauce **DF, GF**

Mini Caprese Skewers with Balsamic Drizzle **GF, V**

Smoked Salmon on Rye with Dill Cream Cheese

Endive with Curried Coronation Chicken Salad **GF**

Antipasto Skewer **GF**

Boursin Stuffed Cherry Tomatoes or Peppadew Peppers **GF, V**

Mango Chutney & Goat Cheese Tarts **V**

Tenderloin of Beef on Garlic Crostini

Additional 1.75 per Person

Chilled Snow Crab Claws **DF, GF**

Additional 3.00 per Person

Hackleback Caviar, Crème Fraiche on Crostini

Additional 2.50 per Person

RECEPTION

Reception Stations are priced per person and are based on 30-60 Minutes of service.

Takey-Outy

12.50

Vegetable and Pork Pot Stickers **DF**

Vegetable Fried Rice **DF, GF, VV**

Chicken or Shrimp Pad Thai **DF, GF**

Fortune Cookies

Street Tacos

15.75

Seasoned Shredded Pork and Chipotle Chicken **DF, GF**

Warm Flour Tortillas **DF, VV**, and Crunchy Corn Shells **DF, GF, VV**,

Corn Tortilla Chips **DF, GF, VV**

Pico de Gallo, Shredded Lettuce, Salsas and Hot Sauces,

Fresh Cilantro **DF, GF, VV**

Blended Cheeses and Sour Cream **GF, V**

*Substitute Side of Blackened Halibut - Additional 4.00 per person

Mashed Potato Bar

10.75

Caramelized Onion & Brie **GF, V**

Loaded with Cheddar Cheese, Bacon, Green Onion and Sour Cream **GF**

Mashed Sweet Potatoes, Candied Pecans and Goat Cheese **GF, V**

DF: Dairy Free GF: Gluten Free V Vegetarian VV: Vegan www.centurycenter.org

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Action Stations

125.00 Attendant Fee per Station, per 100 guests. Action Stations require a 50 guest minimum and are priced per person. Prices based on 30-60 minutes of service.

Pasta Station 15.25

Cavatappi Pasta and Cheese Tortellini V
Marinara DF, GF, VV, Alfredo GF, V & Pesto Sauces GF, V
Grilled Chicken Breast, Shrimp & Italian Sausage DF, GF
Spinach, Tomatoes, Broccoli, Peppers, Mushrooms,
Roasted Garlic DF, GF, VV & Parmesan Cheese GF, V

Mac & Cheese 14.75

Cavatappi Pasta and Elbow Macaroni Pastas DF, V
Cheddar Cheese and Gouda Cheese Sauces GF, V
Grilled Chicken, Bacon and Shrimp DF, GF,
Caramelized Onions, Broccoli, Tomatoes, Mushrooms DF, GF, VV

Market Salad Station (Select Two) 12.50

Steakhouse Wedge GF
Baby Iceberg Wedge, Bacon, Blue Cheese or Goat Cheese, Red Onion,
Tomato Balsamic Vinaigrette DF, GF, V and Ranch Dressings GF, V

Greek Caesar GF, V
Baby Romaine Wedge, Feta Cheese, Red Onion, Tomato
and Kalamata Olives, Greek Caesar Dressing GF V

European Field Greens GF, V
Mixed Baby Greens, Fresh Berries, Candied Pecans, Goat Cheese,
Micro Herbs Green Goddess Dressing GF, V

Traditional Caesar Salad V
Hearts of Romaine, Parmesan, Croutons, Caesar Dressing GF, V

Swanky Sliders Select Two 8.25 Select Three 10.50

Angus Beef Burger with American Cheese
Buffalo Chicken with Bleu Cheese & Coleslaw
Carolina BBQ Pulled Pork with Melted Cheddar
Caprese Slider-Tomato, Buffalo Mozzarella and Basil Pesto V
Vegan Veggie Burger Slider V

Reception Carving Stations

125.00 Attendant Fee per Station, per 100 guests. Carving Stations require a 30 guest minimum and are priced per person. Prices based on 30-60 minutes of service.

Honey Glazed Ham DF, GF 9.95

Mustard-Stout Sauce & Spicy Sweet Barbecue Sauce

Bacon Wrapped Mesquite Pork Loin DF, GF 11.75

Bacon Demi-Glace

Roasted Turkey Breast DF, GF 10.25

Traditional Gravy

Roasted Maple Leaf Farms Breast Of Duck DF, GF 16.25

Dried Cherry Port Wine Demi-Glace

Beef Tenderloin DF, GF 16.95

Red Wine Demi-Glace & Creamy Horseradish Sauce

SWEET STATIONS

Mini Pastry Display 11.50

Petit Fours, Chocolate Covered Strawberries and Italian and French Mini Pastries.

Iced Cream Sundae Bar 10.25

Chocolate and Vanilla Ice Creams, Warm Chocolate Sauce,
Caramel Sauce with Crushed Cookies, Candies and Berries
and Whipped Cream

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Dinner

PLATED DINNERS

All plated Dinners include selection of one Salad, Warm Rolls with Butter, Entrée, Starch, Seasonal Fresh Vegetable, and one Dessert. Dinners with Pre-Set Dessert may choose two alternating desserts. Freshly Brewed Decaffeinated Coffee and Hot Teas are also included.

Salads

Century Center House DF, GF

Mixed Field Greens, Cherry Tomatoes, Cucumbers, and Shaved Carrots, White Honey Balsamic Vinaigrette GF, VV and Ranch Dressings GF, V

Chopped Baby Spinach & Kale GF

Crumbled Blue Cheese, Red Onion, Dried, Cranberries, and Crispy Bacon Bits, Black Pepper Shallot Vinaigrette and Smokey Bacon Catalina Dressings

Steakhouse Wedge GF

Baby Iceberg Wedge, Red Onion, Tomato, Bacon, and Cheddar Cheese with Balsamic Vinaigrette DF, GF, VV and Ranch Dressings GF, V

European Field Greens DF, GF, V

Honey Roasted Pecans, Cherry Tomatoes, Carrots Strips and Dried Cranberries with Lemon Vinaigrette DF, GF, VV and Creamy Green Goddess DF, GF, VV

Greek Caesar GF, V

Baby Romaine Wedge, Feta Cheese, Kalamata Olives, Red Onion, Tomato, and Cucumber with Greek Caesar Vinaigrette Dressing



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PLATED DINNERS (CONT'D)

All plated Dinners include selection of one Salad, Warm Rolls with Butter, Entrée, Starch, Seasonal Fresh Vegetable, and one Dessert. Dinners with Pre-Set Dessert may choose two alternating desserts. Freshly Brewed Decaffeinated Coffee and Hot Teas are also included.

Entrées

Lemon Rosemary Grilled Chicken GF	27.95
White Wine Sauce, Whipped Potatoes	
Tuscan Chicken GF	28.50
Sautéed Breast of Chicken, Tomatoes, White Wine, Roasted Garlic and Artichoke Hearts, Creamy Risotto	
Prosciutto & Fontina Chicken	30.00
Sundried Tomato Beurre Blanc, Creamy Polenta	
Grilled Chicken Marsala GF	27.75
Marsala Wine and Wild Mushroom Sauce, Whipped Potatoes	
Bruschetta Chicken GF	29.95
Grilled Breast of Chicken Topped with Fresh Tomato, Basil, Garlic and Balsamic Vinegar, Parmesan Herb Crusted Roasted Potatoes	
Herb Roasted Bistro Chicken DF, GF	33.00
Herb Stuffed Frenched Breast, Poulet Jus Lie, Roasted Potatoes	
Chicken Pesca GF	27.50
Grilled Breast of Chicken with Rosemary Peach Glaze, Creamy Cheddar Chive Mashed Potatoes	
Roasted Half Chicken DF, GF	32.25
Sea Salt & Cracked Pepper Rubbed Slow Roasted Half Chicken, Poulet Demi-Glace, Lemon Thyme Fingerling Potatoes	
Roasted Bistro Chicken GF	32.50
Dried Cherry Port Wine Demi-Glace Whipped Potatoes	

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Braised Short Ribs Of Beef DF, GF	38.50
Red Wine Reduction, Pearl Onions, Carrots, Herb Roasted Wedge Potatoes	
Filet Of Beef GF	43.50
Grilled USDA Prime Filet of Beef, Red Wine Demi-Glace, Boursin Whipped Potatoes	
Steak Diane GF	39.95
Beef Tenderloin Medallions, Traditional Diane Sauce, Potatoes au Gratin	
Rosemary Balsamic Sliced Sirloin DF, GF	34.95
USDA Prime Grilled Sirloin, Lemon Parmesan New Potatoes	
Grilled Sirloin	35.25
Baseball Cut Top Sirloin, Caramelized Onion and Monterey Jack Stuffed Baby Yukon Potatoes	
Mesquite Grilled Pork Chop GF	28.95
Bacon Demi-Glace, Chipotle Mashed Potatoes	
Five Spice Pork Medallions DF, GF	31.95
Hoisin Demi-Glace, Aromatic Rice	
Slow Roasted Pork Loin DF, GF	31.25
Fig Glaze, Dried Fruit Medley, Roasted Root Vegetables	
Grilled Salmon GF	33.95
Rosemary and Lemon, White Wine Sauce, Roasted Wedge Potatoes	
Teriyaki Salmon DF	32.25
Pan Seared, Soy Glaze, Rice Pilaf	
Garlic Grilled Jumbo Shrimp GF	34.25
Roasted Garlic and Parmesan White Wine Sauce, Creamy Lemon Herb Risotto	
Red Snapper Beurre Blanc GF	37.50
Roasted Yukon Potatoes	

PLATED DINNERS (CONT'D)

Duets

Grilled Chicken Piccata & Garlic Shrimp **GF** 37.75

Creamy Lemon Herb Parmesan Risotto

Tenderloin Medallions & Chicken **GF** 41.50

Grilled Petite Filet, Red Wine Demi-Glace and Herbed Bistro Chicken, White Wine Sauce, Boursin Mashed Potatoes

Sirloin & Crab Cake 37.25

USDA Prime Grilled, Sliced Sirloin, Red Wine Demi-Glace and Lump Crab Cake, Lemon Basil Cream, Sun-dried Tomato Risotto

Filet & Salmon **GF** 43.00

Grilled Petite Filet, Red Wine Demi, and Salmon, Roaster Red Pepper Coulis, Potatoes Au Gratin

Filet & Duck **GF** 46.25

Grilled Petit Filet of Beef, Boursin Butter and Roasted Breast of Duck, Dried Cherry Port Wine Demi-Glace, Whipped Potatoes

Vegetarian & Vegan

Roasted Vegetable Cassoulet **DF, GF, VV** 27.50

Traditional French Cassoulet of Celery, Onion, Cannellini Beans, and Fresh Seasonal Vegetables

Thai Roasted Sweet Potatoes **DF, GF, VV** 25.75

Sweet Potatoes and Seasonal Vegetables, Spicy Thai Peanut Sauce, Brown Rice

Vegan Puff Pastry **DF, GF, VV** 28.75

Savory Roasted Seasonal Vegetables in Vegan Puff Pastry

Grilled Vegetable Gluten Free Pasta **GF, VV** 27.95

Grilled Seasonal Vegetables in Rich Marinara Sauce, Freshly Grated Parmesan Cheese (on the side)

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Wild Mushroom Risotto **GF, V** 27.50

Fresh Parmesan, Asparagus, Caramelized Shallots

Seasoned, Seared Portobello Mushroom 28.25

Roasted Potatoes **DF, GF, VV**

Desserts

Select One. All Desserts are Vegetarian

Tiramisu

Cheese Cake with Fruit Topping

Hot Chocolate Cheesecake

Strawberry Shortcake

Lemon Cream Layer Cake

Chocolate Layer Cake

Apple Dumpling

Apple Crumb Stack

Fresh Fruit & Berry Cup **DF, GF**

Grilled Minted Pineapple and Fresh Berries **DF, GF**

Upscale Desserts:

Additional 1.00 Per Person

Lemon Berry Cheesecake **V**

Gluten Free Salted Caramel Cheesecake **GF, V**

Gluten Free Flourless Chocolate Cake **GF, V**

Triple Chocolate Mousse Cake **V**

Pumpkin Praline Cheesecake **V**

Chocolate Hazelnut Cheesecake **V**

Trio of Mini Desserts **Add 2.50**

Chef's Selection of Three House-made Mini Desserts, Garnished with a Chocolate Covered Strawberry

BUFFET DINNERS

Dinner Buffets Include Warm Artisan Breads with Butter, Iced Water, Freshly Brewed Decaffeinated Coffee and Hot Teas and are based on 60 Minutes of Continuous Service. 25 person minimum.

The Bistro **39.25**

Warm French Bread with Butter **V**
French Country Salad **GF, V** - Arugula and Field Greens, Goat Cheese, Tomato, Cucumber and Olives, Lemon Dijon Vinaigrette Dressing
Pasta Salad **V**
Herb Stuffed Frenched Bistro Chicken **DF, GF**
Sliced New York Strip Steak au Poivre **GF**
Yukon Gold Mashed Potatoes **GF, V**
Chef's Fresh Seasonal Vegetable **DF, GF, VV**
Eclairs, Cream Puffs and French Inspired Mini Desserts

The CEO **46.95**

Steakhouse Salad Bar: Crisp Greens **VV**, Bleu Cheese **GF, V**, Crumbled Bacon **DF**, Diced Tomatoes and Red Onion **DF, GF, VV**, Balsamic Vinaigrette **DF, GF, VV** and Ranch **GF, V** Dressings
Caprese Pasta Salad **V** or Tomato Bisque Soup **GF, V**
Carved Prime Rib of Beef **DF, GF**, Au Jus & Creamy Horseradish
Lemon Herb Roasted Salmon or Chicken **DF, GF** (please select one)
Roasted Wedge Potatoes **DF, GF, VV**
Chef's Fresh Seasonal Vegetables **DF, GF, VV**
Assorted Cheesecakes, Including Gluten Free Salted Caramel Cheesecake
* Requires Chef Attendant, additional \$ 125. Per 100 guests

The Empire Diner **27.50**

Salad Bar with Crisp Greens, Grape Tomatoes, Cucumbers and Red Onion **DF, GF, VV** Cheddar Cheese **GF, V** and Herbed Croutons **V** with Ranch **GF** and Balsamic Vinaigrette **DF, GF, VV** Dressings
Baked Quinoa Ratatouille **GF, V** OR Cavatappi Pasta du Jonge
Chef's Amazing Pot Roast **DF, GF**
Whipped Potatoes **V**
Fresh Seasonal Vegetables **DF, GF, VV**
Chocolate Cake and Lemon Tarts

Momma Mia! **33.75**

Grilled Vegetable Salad **DF, GF, VV**
Caesar Salad Bar: Romaine Lettuce **DF, GF, VV**, Parmesan Cheese **GF, V**, Herbed Croutons **V** and Caesar Dressing **GF, V**
Grilled Chicekn Piccata **GF**
Select One:
Gluten Free Pasta Primavera **DF, GF, VV**
Vegetarian Lasagna **V**
Italian Sausage with Onions and Peppers **DF, GF**,
Fresh Italian Blend Vegetables **DF, GF, VV**
Warm Bread Sticks **V**
Chef's Selection of Italian Inspired Desserts **V**

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BUFFET DINNERS (CONT'D)

Dinner Buffets Include Warm Artisan Breads with Butter, Iced Water, Freshly Brewed Decaffeinated Coffee and Hot Teas and are based on 60 Minutes of Continuous Service. 25 person minimum.

The Mediterranean 36.75

House made Hummus **DF, GF, VV**, wiith Fried Pita Chips **DF, VV** and Fresh Sliced Vegetables **DF, GF, VV**
Greek Salad with Cucumber, Tomatoes, Kalamata Olives **DF, GF, VV**, Feta Cheese **GF, V** with Greek Caesar **GF, V** and Creamy Cucumber Yogurt Dressings **GF, V**
Spanakopita Pie **V**
Lemon Oregano Grilled Chicken Breast **DF, GF**
Warm Orzo with Feta Cheese and Cilantro **V**
Chef's Fresh Seasonal Vegetable **DF, GF, VV**
Greek Cookies and Baklava **V**

Century Signature 29.50

Crisp Greens, Cherry Tomatoes, Cucumber **DF, GF, VV**, Cheddar Cheese **GF, V** and Chopped Egg **DF, GF, VV**, Balsamic Vinaigrette **DF, GF, VV** and Ranch Dressings **GF, V**
Monterey Mushroom Soup **V**
Rosemary Lemon Chicken with White Wine Sauce **DF, GF**
Orecchiette Pasta with White Cheddar & Caramelized Onions **V**
Chef's Fresh Seasonal Vegetables **DF, GF, VV**
Chef's Selections of Layer Cakes **V** and Fresh Fruit and Berries **DF, GF, VV**

South Bend Hospitality 30.75

Tossed Iceberg Salad with Cherry Tomatoes, Cucumber, Red Onion, Garlic Croutons **V**, Smoky Bacon Catalina **DF** and Ranch **GF, V**
Crispy Buttermilk Fried Chicken
BBQ Pulled Pork **DF, GF**
Mashed Potatoes with Peppered Gravy **GF, V**
Buttermilk Biscuits with Honey Butter **V**
Fresh Green Beans **DF, GF, VV**
Chef's Selection of Warm Berry Cobblers **V**



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Bars & Alcohol

A Minimum of \$450.00 sales per bar. If minimum is not reached client will be responsible for the difference. Bartenders are provided at no additional charge for the first (4) hours of event. A fee of \$20.00 per hour will be charged per bartender for each additional hour after 4 hours. One Bartender per 100 guests is required.

COCKTAILS

Deluxe Brand

Hosted Bar 6.25 / Cash Bar 7.00

New Amsterdam Vodka, Gilbey's Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Dewar's White Label Scotch, Jim Beam Bourbon, Jack Daniels Whiskey, Seagram's 7, Amaretto, Peach Schnapps, Triple Sec

Premium Brand

Hosted Bar 7.00 / Cash Bar 8.00

Tito's Vodka, Tanqueray Gin, Captain Morgan's Rum, Bacardi Rum, 1800 Especial Tequila, Johnny Walker Red Scotch, Buffalo Trace Bourbon, Jack Daniels Whiskey, Seagram's VO, Amaretto, Triple Sec, Peach Schnapps

Premium Plus Brand Hosted Bar 8.00 / Cash Bar 9.00

Substitute Three of the Following Ultimate Liquors to upgrade your Premium Bar: Grey Goose Vodka, Bombay Sapphire Gin, Patron Silver Tequila, Chivas Regal Scotch, Johnny Walker Black Scotch, Crown Royal Whiskey, Amaretto, Grand Marnier, Remy Martin VSOP, Campari Aperitivo, Hennessy VS Cognac, Cointreau Orange Liqueur

Domestic Beer

Hosted Bar 5.00 / Cash Bar 6.00

By the Bottle

Imported & Craft

Hosted Bar 6.00 / Cash Bar 7.00

Beer by the Bottle



WINE BY THE GLASS

Deluxe Wine

Hosted Bar 6.00
Cash Bar 7.00

Deluxe Vineyard Selections of the Following,
White: Chardonnay, Pinot Grigio or Moscato
Red: Merlot, Cabernet Sauvignon and Pinot Noir

Premium Wine

Hosted Bar 7.00
Cash Bar 8.00

Premium Vineyard Selections,
White: Chardonnay, Pinot Grigio, Moscato
Red: Cabernet Sauvignon, Merlot, and Pinot Noir

HOURLY BAR PACKAGES

*Unlimited consumption option for any number of guests
for up to 4 hours of service.*

Deluxe Branded Bar

4 Hours 26.00
Each Additional Hour 6.50

Deluxe Brand Alcohol, Domestic Bottled Beer, Deluxe Vineyard Wines,
Soft Drinks, Bottled Water, Juices and Mixers

Premium Branded Bar

4 Hours 28.00
Each Additional Hour 7.50

Premium Brand Cocktails, Domestic, Import and Craft Bottled Beer,
Premium Vine-yard Wines, Soft Drinks, Bottled Water, Juices and Mixers

Premium Plus Branded Bar

4 Hours 32.00
Each Additional Hour 8.00

Premium Brand Cocktails with Three Ultimate Liquor Substitutions.
Domestic, Import & Craft Bottled Beers, Premium Vineyard Wines,
Soft Drinks, Bottled Water, Juices and Mixers

NON-ALCOHOLIC BEVERAGES

	Hosted	Cash
Soft Drinks	2.75	3.00
Pepsi Brand Soft Drinks		
Juice	3.75	4.00
Orange, Apple, and Cranberry Juices		
Bottled Water	2.75	3.00
Sparkling Water	3.25	4.00
Pure Leaf Iced Tea	5.50	7.00

SOFT DRINKS BY THE GALLON

Iced Tea	36.00
Lemonade	36.00
Fruit Punch	36.00
Infused Water	65.00
Available in Lemon Basil, Mixed Berry or Cucumber Mint	

Catering Information

Welcome to the Century Center! SAVOR... South Bend is the exclusive food and beverage provider for The Century Center. No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

Menus

Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Our culinary team is happy to customize the perfect menu for your event.

Pricing

Prices quoted do not include 22% service fee or 7% Indiana sales tax unless otherwise noted. A 22% service fee will apply to all food, beverage and labor charges. Current state and local taxes will apply to all food, beverage and equipment rentals. Customers claiming tax exempt status must provide satisfactory evidence of such exemption for the state of Indiana. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

Minimums

Century Center Breakfasts, Lunches and Dinners have a 30 guest minimum requirement.

Linen

House Linens are included with all meal functions. A wide variety of specialty linens can be provided at an additional cost.



Guarantees and Overset Policy

The guaranteed number of attendees for meal functions and food service is required 7 days for events over 300 guests and 3 business days for events less than 300 guests prior to the date and time of the function. A business day is defined as Monday-Friday by 12:00 noon. If the guarantee is not received as stated, the number specified on the Banquet Event Order will be your guarantee. The guarantee is not subject to reduction after the 72-hour deadline.

Increases in attendance given after the final guarantee may be subject to 20% surcharge over the selected menu price. The Catering Department will make every effort to service additional guests based upon availability of product and labor; however, the Catering Department will not be responsible or liable for servicing these additional guests. The Catering Department will prepare food product for seated functions 3-5% over the guarantee to a maximum of 30 people. Additional seating will only be placed if needed. Pre-set salads and desserts will only be provided for the guarantee. Any over set to include the 3-5% overage will be charged accordingly.

Service Staff

Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of eight or ten. Rounds of less than eight guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on holidays.

Event Timeline

All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Unless otherwise noted in the menu. Additional service time will be subject to additional labor fees. Event starts or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled.

Beverage Services

We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and service are regulated by the Indiana Alcohol and Beverage Commission. As licensee, SAVOR... South Bend is responsible for the administration of these regulations:

NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES.

NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.

WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS.

Minimum bar sales of \$350 per bar and is based on up to four hours of bar service. If the minimum bar sales is not met, the client is responsible for the difference. One (1) bartender per 100 guests is required. Bartenders are provided free of charge for the first four (4) hours of the event, inclusive of downtime. A fee of \$20 .00 per hour per bartender applies after 4 hours.

Contracts

A signed copy of the Food and Beverage Order outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the clients and SAVOR... South Bend.

Cancellations

Any event canceled less than 72 hours (three business days) prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis. Please refer to your license agreement section F for more information.

PAYMENT Any Food & Beverage minimum designated in the specific terms of license on page two, along with the deposit on your rental fee, will guarantee provision of Food & Beverage for your event. A deposit of 50% of the Food & Beverage estimate is due sixty days prior to the event, and 100% of estimated charges are due 72 hours prior to the event. Any increases in the final guarantee (above the 3% or 5% allotted) are due and payable prior to the start of services. Any on-site adjustments, additions or replenishments of the contracted catering services will be reflected in a final invoice and are due at event end. The Catering Department does not extend direct billing. As such, a guaranteed payment is required for all functions. You may finalize your account by Company Check, Cashier's Check, Visa, MasterCard, American Express or Cash. Personal Checks will not be accepted less than seven business days prior to the event. The Catering Department will process/preapprove your credit card for any estimated balance three business days prior to your function date.

FULL PAYMENT MUST BE RECEIVED PRIOR TO ANY SERVICE. ALL EVENTS MUST HAVE A CREDIT CARD ON FILE. ANY AMOUNTS FOR ON SITE ADDITIONS OR CONSUMPTION (IF APPLICABLE) WILL BE CHARGED TO THE CREDIT CARD AT THE END OF THE EVENT.