

The Conservatory Catering

2025 pricing- prices subject to change depending on market prices

Fan Favorites:

Pasta buffet: Pasta with zesty red sauce and pasta with alfredo, bread, green beans, and salad: \$22 per person

Spiedini buffet: Chicken Spiedini, pasta with alfredo, veggies, and salad: \$26 per person

BBQ: Pulled Pork and chicken, baked beans, cheesy potatoes, rolls, and salad with choice of dressings: \$25 per person

Fan Favorites Appetizers:

Grazing station: Cheese, meats, veggies, fruit, and more: \$6 per person when paired with a full dinner or \$10 on its own

Bruschetta \$4 per person

Meatballs \$4 per person

Contact us for more or custom options

Menu options:

Entrées: Price includes choice of 2 sides + a salad

Chicken

Boneless herb rubbed chicken breast: \$26

Roasted bone-in chicken \$26

Parmesan breaded chicken \$26

Chicken Marsala \$26

Chicken Picatta \$26 (fan favorite!)

Chicken deurgio \$26

Pork

Italian Pork chops \$27

Marinated pork chops: option of grilled or baked \$27

Beef

Grilled 1/3-pound burgers w/traditional toppings \$26

Top sirloin steak deurgio \$38

Smoked beef brisket *market price

Beef tenderloin *market price

Pasta and Tacos:

Other meal options:

Please see specific side options with each meal – these do not include the 2 sides like above meals

- Tacos: choice of chicken or ground beef with traditional toppings + chips & salsa \$23
 - Add Quc for \$4 per person or queso for \$5 per person
- Pasta bar \$22
 - Pasta options served with choice of salad and bread
- Pasta bar: Marinara and alfredo sauce with penne pasta and choice of 1 protein (meatballs or chicken) \$26
 - Includes a simple salad and bread
- Lasagna: \$26
 - Pasta options served with choice of salad and bread

You may add add'l sides for a fee

Sides: add'l sides add \$5 per person

- Buttered corn
- Roasted seasonal vegetables
- Green bean- almondine or bacon and onion or butter
- Roasted asparagus
- Fresh fruit
- Baked beans
- Broccoli salad
- Roasted carrots
- Coleslaw: option of vinaigrette or creamy
- Potato salad- old fashion or roasted with dijon vinaigrette
- Macaroni and cheese
- Pasta salad
- Spinach, bowtie pasta salad with teriyaki vinaigrette
- Tomato, cucumber, feta chop salad
- Greek salad
- Caesar salad
- Traditional salad: lettuce, tomatoes, cucumbers served with creamy parmesan and ranch
- Summer berry salad: field greens, fresh berries, candied pecans, feta with blackberry balsamic dressing
- Fall salad: field greens, raisins, goat cheese, candied pecans, and balsamic dressing
- Herb roasted potatoes
- Baked potatoes with butter and chive sour cream
- Pasta: choice of marinara or Pesto sauce
- Mashed potatoes
- Wild rice blend
- Rice: option of fried or steamed or Spanish style
- Cheesy hashbrown casserole

Bread: add a bread option to any meal: priced per person

Dinner roll and butter \$.75

French bread and butter \$.75

Garlic toast \$2

Garlic Focaccia \$2

Assorted bread with butter \$2

Bread station: assorted breads, butters, and dipping oils- \$6

Menu options under \$20:

BBQ Pork & buns, baked beans, and slaw: \$18 per person

Red/White pasta – Red & white sauce pastas with bread & salad: \$18 per person

Appetizer Menu – contact us for full menu

Fan favorites:

Epic Grazing Station: Large meatballs cut in half – all homemade: \$2.50 per piece

\$6 per person when paired with a full meal / \$10 when not paired with a meal

Charcuterie display, with veggies and dips, fruit and chef choice items: #1 fan favorite!

Italian meatballs: Large meatballs cut in half – all homemade: \$2.50 per piece

Beef hamburger sliders: \$6 per piece

Bruschetta with toasted bread: \$2 per piece

Beef Skewers: Mediterranean spices & tzatziki. \$6 per piece

Shrimp Cocktail with cocktail sauce: \$4.50 per piece

Chicken or short rib tacos: \$4.50 each

Chips and homemade salsa: \$3 per person

Hummus with pita and carrots: \$3.50 per person

Terms & Invoice Expenses:

- 50 people minimum applies to all menus
- Contact venue for add'l fee's or add on's
- **Service and Tax:** 20% staffing fee (required for all events) & add'l delivery/setup as needed + applicable state tax
- Disposable eco-friendly paper plates, silverware and napkins included.
 - China available for an additional \$6.95 per setting + washing fee of \$200
 - Universal bar cups \$2.50 per cup