



CATERING MENU

March through August

**ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.
CHILDREN'S PRICES ARE CONSIDERED FOR THOSE 12 & UNDER.**

CONTINENTAL

Available until 11 am, minimum of 20 guests

WATERPARK CONTINENTAL • \$12

Assorted pastries, donut holes, fruit tray, fresh brewed coffee, and your choice of cold beverage: cranberry, apple, orange juice or 2% milk.

*Add plain & everything bagels and cream cheese for \$2 per person.

A LA CARTE

BAGELS & CREAM CHEESE • \$20/DOZEN

Served Everything & plain bagels

Choice of 2 cream cheese options: chive, garlic herb, veggie, cinnamon, or plain.

GLUTEN FREE PIZZA • \$15

12' pizza with choice of 3 toppings, \$3 each additional topping

BREAKFAST BUFFETS

THE FEAST • \$22 | CHILD \$11

Includes fresh fruit tray, fluffy scrambled eggs, seasoned potato cubes, choice of two meats: bacon, sausage, or ham. Everything and plain bagels served with cream cheese and fruit preserves and pancakes served with warm syrup. Includes coffee and bottled water. One choice of cold beverage: cranberry, apple, orange juices or 2% milk.

*Add Chorizo & eggs, ham & eggs, or Western style eggs (green peppers and onions) for \$2 per person.

OMELET STATION • \$24 | CHILD \$12

* Available on site only

Nbakade's very own made-to-order omelet station, made right in front of you while you wait. Featuring farm fresh eggs, diced ham, sausage, bacon, fresh green peppers, onions, mushrooms, spinach & shredded cheddar cheese. Accompanied with seasoned cubed potatoes, fresh fruit tray & biscuits and gravy. Served with coffee and one choice of cold beverage: cranberry, apple, orange juice or 2% milk.

APPETIZERS

50 pieces per order, unless otherwise noted

BONE-IN WINGS • \$115

Served with celery & choice of BBQ, garlic parmesan, buffalo, or plain.

HAMBURGER SLIDERS • \$125

Add cheese \$25

DEEP FRIED PICKLES • \$95

COCONUT SHRIMP • \$25/DOZEN

Served with sweet and sour sauce

TORTILLA CHIPS & SALSA • \$2 PER PERSON

A LA CARTE

MINI PASTRIES, MINI MUFFINS, & DONUT HOLES • \$17/DOZEN

COOKIES & BROWNIES • \$12/DOZEN

DISPLAYS

Serves 25

FRUIT TRAY • \$80

Served with becca sauce.

VEGETABLE TRAY • \$65

Served with choice of homemade ranch or hummus.

MEAT & CHEESE TRAY • \$120

Served with crackers.

All menu items are subject to sales tax & a service charge.

LUNCH BUFFETS

Available from 11am–4pm daily. Minimum of 20 guests. Includes an assortment of soda and bottled water.

SOUP & SALAD BAR • \$13 | CHILD \$8

Choice of 2 soups: creamy corn chowder, Italian summer soup, summer vegetable stew, or Nbakade chili. Choice of 2 salads: Caesar, mixed green, redskin potato, or coleslaw.

PIZZA • \$15 | CHILD \$8

Nbakade's very own fresh made pizzas. Choice of up to 3 toppings on a 16" pizza, breadsticks lightly buttered and topped with parmesan cheese, garden fresh salad with cheese, and croutons on the side. Choice of 2 dressings: Ranch, Italian, Balsamic, French, or Blue Cheese

BOXED LUNCHES • \$16

Includes one salad selection, condiments, bag of chips, fruit cup, cookie, and silverware.

Limit of 2 selections: choice of

- Texas
- White
- Wheat
- Hoagie bun

Choice of 1 salad selection:

- Redskin potato
- Italian pasta salad
- Coleslaw

Limit of 2 selections:

- Smoked turkey breast with Swiss cheese and lettuce
- Italian with ham, Genoa salami, Swiss cheese, Italian dressing on the side
- Ham with American cheese and lettuce
- Vegetable wrap with grilled vegetables: zucchini, bell pepper, red onion marinated in balsamic vinegar
- Tuna Salad with mayo, celery, and lettuce
- Chicken Salad with mayo, celery, and lettuce

ALL AMERICAN • \$18 | CHILD \$9

BBQ Chicken, grilled bratwurst or hot dogs, hamburgers, potato chips, coleslaw. Choice of brownies or cookies.

DINNER BUFFETS

Available after 4pm. Minimum of 20 guests. Includes an assortment of soda and bottled water.

PIZZA & PASTA • \$20 | CHILD \$11

Nbakade's very own fresh made pizzas. Choice of up to 3 toppings on a 16" pizza, breadsticks lightly buttered and topped with parmesan cheese. Garden tossed salad with cheese and croutons on the side. Penne pasta served with Alfredo and marinara sauce, and cheese tortellini. Served with an assortment of fresh baked cookies. Choice of 2 dressings: ranch, Italian, balsamic, French, or blue cheese.

TASTE OF MEXICO • \$21 | CHILD \$12

Carved Choice of 2 meats: seasoned ground beef, Carnitas (pork) or shredded chicken. Served with homemade Spanish rice, refried beans, and street corn salad. Hard shell or flour tortillas, homemade tortilla chips, lettuce, tomatoes, onion, jalapenos, black olives, shredded and liquid nacho cheese, salsa, and sour cream. Served with warm cinnamon sugar churros for dessert.

ALL AMERICAN BBQ • \$23 | CHILD \$14

Marinated grilled chicken breasts, BBQ pulled pork, and your choice of 1/4 pound hamburgers or bratwurst. Served with garden tossed salad, with cheese and croutons on the side. Choice of 2 dressings: ranch, Italian, balsamic, French, or blue cheese. Redskin potato salad, baked beans, and mini corn on the cob. Served with choice of 2 desserts. Choice of desserts: cookies, brownies, or apple pie.

HEARTY FEAST • \$34 | CHILD \$20

Carved herbed roasted Prime Rib, lemon pepper cod, and BBQ chicken served with pasta primavera, roasted redskin potatoes, garlic parmesan green beans, and a garden tossed salad with cheese and croutons on the side. Choice of 2 dressings: Ranch, Italian, Balsamic, French, or Blue Cheese. Choice of 2 desserts: cookies, brownies, or pumpkin pie.

BEVERAGES

Bartender fee of \$50 per bartender, if alcoholic beverages are requested. Fee will be waived. Fees are based on a 3-hour timeframe and will incur a \$25 charge per hour in excess to 3 hours. Full bar available. All bar services will be closed during dinner service. Individual drinks are priced at regular bar prices.

NON-ALCOHOLIC BAR SERVICE • \$8 PER PERSON

Assorted juices & bottled water.

HOT COCOA BAR • \$5 PER PERSON

Carafe of hot cocoa served with marshmallows, peppermint, & whipped topping.

SHUTTLE OF COFFEE • \$25 (1.5 GALLONS)

Decaf or regular homebrewed coffee. Includes sugar, creamer, stir sticks, cups, and lids.

We take seriously all food allergies & dietary needs. Although we would like to provide for all, we cannot guarantee all needs, as we do not provide a separate facility to insure this. Please ask for the current dietary choices to accommodate your needs.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.