



CATERING MENU

September through February

**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 or hot chocolate, 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 or hot chocolate and bottled water. One choice of cold beverage: cranberry, apple, or orange juices or 2% milk.

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 or hot chocolate 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

TORTILLA CHIPS & SALSA • \$2 PER PERSON

DEEP FRIED PICKLES • \$95

COCONUT SHRIMP • \$25/DOZEN

Served with sweet and sour sauce

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

Served with rolls and choice of cookies or brownies. Choice of 2 hearty soups: ham and potato, cream of broccoli, homestyle chicken, tomato bisque, 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. Served with choice of cookies or brownies. Choice of 2 dressings: Ranch, Italian, Balsamic, French, or Blue Cheese.

HOT SANDWICH • \$16

Includes potato chips, coleslaw, or Italian pasta salad. Served with choice of cookies or brownies. Choice of 2 meat selections: Grilled Chicken, Pulled BBQ Pork, Philly steak, or Brat.

HOMESTYLE LUNCHEON • \$17 | CHILD \$10

Beef tips with mushroom gravy, mashed potatoes, chef's choice of steamed vegetables, or a garden salad. Choice of 2 dressings: Ranch, Italian, French, Balsamic, Blue Cheese.

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

Carafes 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.

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 cookies and brownies. Choice of 2 dressings: ranch, Italian, balsamic, French, or blue cheese.

TASTE OF MEXICO • \$21 | CHILD \$12

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.

TASTE OF HOME • \$24 | CHILD \$12

Fried chicken, BBQ pulled pork, mashed potatoes and gravy, homestyle macaroni and cheese, baked beans, and seasonal fresh vegetable. Served with garden tossed salad with cheese and croutons on the side, includes rolls and dessert. Choice of 2 dressings: ranch, Italian, balsamic, French, or blue cheese. Choice of 2 desserts: cookies, brownies, or pumpkin 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.

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.