

Red Fez Catering

The Hadi Shriner's facilities offer succulent menu selections and superior service all in one convenient location that is designed to make your event a top notch affair. We are the exclusive food and beverage provider for our facility. You will quickly see that our experienced Staff is dedicated to achieving all of your catering needs. Our events include business meetings, breakfast gatherings, luncheons, formal dinners, receptions, family reunions, or any special occasion that you want to be memorable. Our attention to the smallest of details is what will make your event extra special for your guests.

The Hadi Shriners want to make the entire process of planning your event as simple as possible. We can meet one-on-one with you to discuss *exactly* what you want to have concerning room layouts, audio/video equipment along with your choice of food and beverages. It is our feeling that our facility offers and provides our guests with the best value available anywhere. We welcome the opportunity to provide you and your guests with exceptional service. If you have any questions, or need additional information, please let us know. We want to thank you for considering the Hadi Shriners and Red Fez Catering for your upcoming Event and we look forward to talking to you in the near future.

Cordially,

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SNACKS A LA CARTE

Snacks

Deluxe Mixed Nuts	\$ 12.95 per Pound
Potato Chips & Herb Dip	\$ 11.95 per Pound
Pretzels	\$ 8.95 per Pound
Party Mix	\$ 10.95 per Pound
Tortilla Chips & Salsa	\$ 12.95 per Pound
Whole Fresh Fruit	\$ 1.00 Each
Seasonal Fresh Sliced Fruit	\$ 2.00 per Person

DELUXE REFRESHMENT BREAKS

Breaks are priced for a minimum of (15) guests for a maximum period of half an hour or additional charges will apply

The Basic per Person	\$1.50 per Person	Fruit & Cheese Break	\$4.95
Coffee (Regular & Decaffeinated)		Sliced Seasonal Fruits	
Orange & Grapefruit Juices		Imported & Domestic Cheeses	
Assorted Soft Drinks		Bottled Water & Assorted Soft Drinks	
Vending Machine Break	\$3.25 per Person	Tex-Mex Break	\$4.95 per Person
Popcorn & Pretzels		Corn & Flour Tortilla Chips	
Chex Party Mix		Salsa, Guacamole & Bean Dip	
Assorted Soft Drinks		Assorted Soft Drinks	
		Cookie & Soda Break	\$5.00 per Person
		Home-Style Cookies	
		Double Fudge Brownies	
		Assorted Soft Drinks	



WORKING LUNCHES

All menus served with Freshly Brewed Ice Tea and Coffee (Regular & Decaffeinated)

Croissant Sandwich \$ 7.95 per Person
Chicken or Tuna Salad, Lettuce, Tomato & Fresh Fruit Garnish
Potato Chips
Freshly Baked Cookie or Brownie

Grilled Chicken Breast \$ 8.95 per Person
Served on a Croissant with Monterey Jack Cheese & Potato Chips
Freshly Baked Cookie or Brownie

Chef Salad \$ 7.95 per Person
Seasonal Greens topped with julienne of baked Ham, roasted Turkey,
American and Swiss Cheese. Served with your choice of Dressing, Rolls & Butter
Freshly Baked Cookie or Brownie

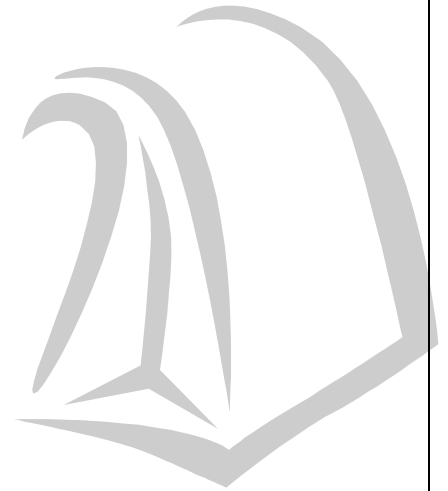
Grilled Chicken Caesar Salad \$ 8.95 per Person
Crisp Romaine tossed with Caesar Dressing, Herb Croutons and Parmesan Cheese
Freshly Baked Cookie or Brownie
Ice Tea and Coffee (Regular & Decaffeinated)

LUNCH BUFFETS

Classic Deli Buffet (Minimum 25) \$ 9.95 per Person
Pasta & Potato Salad
Roast Beef, Turkey & Ham
Assorted Cheeses, Condiments, Fresh Bread & Rolls
Potato Chips
Freshly Baked Cookies

Hot Lunch Buffet (Minimum 50) \$ 10.95 per Person
Garden Salad with Selection of Dressings
Choice of One: Honey-Baked Ham, Fried Chicken or Savory Meatloaf
Buttered Sweet Corn
Mashed Potatoes & Gravy
Warm Rolls & Butter
Cheesecake with Choice of Topping

Additional Entrées \$ 3.00 per Person



LUNCHEON ENTRÉES

Served With:
Garden Salad with Selection of Dressings
Starch, Vegetable and Dessert
Warm Rolls with Butter
Ice Tea and Coffee (Regular and Decaffeinated)



Any Luncheon Entrée can be upgraded to Dinner-Sized Portions for an
Additional \$4.00 per Person

BEEF

Savory Meatloaf Person Delicious with Mashed Potatoes and Gravy	\$ 10.95 per
Sliced Roast Top Round of Beef Au Jus Person With Garlic Mashed Potatoes	\$ 13.95 per

PORK

Honey-Baked Ham Person	\$ 11.95 per
Roasted Pork Loin Person Slow-Roasted and great with Garlic Mashed Potatoes	\$ 11.95 per
Grilled Sirloin Pork Chops Person Tender and Seasoned-To-Perfection	\$ 12.95 per

POULTRY

Apricot Chicken Person Sautéed Breast of Chicken Topped with Honey-Apricot Glaze	\$ 11.95 per
Chicken Princess Person Covered with a Supreme Sauce containing Mushrooms & Asparagus Spears	\$ 11.95 per
Chicken with Red Pepper Sauce Person Sautéed Breast of Chicken excellent over a bed of Wild Rice	\$ 11.95 per

PASTA

Pasta Primavera Person Garden-Fresh Vegetables Smothered in Alfredo Sauce	\$ 10.95 per
Add Breast of Chicken Person	\$ 13.95 per

Stuffed Pasta Shell \$ 10.95 per
Person
Baked with a Blend of Italian Cheeses, Fresh Herbs and Tomato Sauce

SEAFOOD

Broiled Tilapia \$ 13.95 per Person
Broiled with White Wine, Fresh Lemon Juice and Spices

DINNER ENTREES

Rev 4/03/08

Served With:
Garden Salad with Selection of Dressings
Your Choice of Starch, Vegetable and Dessert
Warm Rolls with Butter
Ice Tea and Coffee (Regular and Decaffeinated)

BEEF

Beef Stroganoff \$ 17.95 per
Person
Creamy Mushroom Sauce Served over Tender Noodles

Prime Rib Au Jus \$ 15.95 per
Person
Ten-ounces Slow Roasted with Garlic &
Cracked Black Pepper and Served with Au Jus

Medallions of Beef Tenderloin \$ 19.95 per
Person
Six-ounces Sautéed and Flamed with Rum then Seasoned with
Black Pepper, Cream and Chervil

Mignonettes of Monte Carlo \$ 24.95 per
Person
Beef Tenderloin Sautéed with Mushrooms, Flamed with
Brandy and Finished with a Light Cream Sauce

POULTRY

Breast of Chicken Supreme \$ 15.95 per
Person
Covered in a Light Cream Sauce

Chicken Marsala \$ 16.95 per
Person
Boneless Chicken Breast Floured and Sautéed in Butter and
Served with Mushroom Marsala Sauce

Queen of England \$ 16.95 per
Person
Sautéed Breast of Chicken Lightly Glazed in a Brown Sugar

Sauce then Crowned with Grapes and English Walnuts

Chicken Cordon Bleu \$ 16.95 per

Person

Boneless Breast of Chicken Stuffed with Hickory Ham and Swiss Cheese then topped with a Creamy Champagne Sauce

PORK

Pork Chasseur \$ 15.95 per

Person

Pork Loin Roasted and Served with Tomato Mushroom Demi-glace Sauce

Pork Loin Madeira \$ 16.95 per

Person

Roasted with Fresh Herbs then Sliced and Topped with a Rich Madeira Sauce, Mushrooms and Shallots

Stuffed Pork Chop \$ 16.95 per

Person

Stuffed with Herb Sage Dressing and Topped with a Rich Demi-Glace

PASTA

Manicotti \$ 15.95 per

Person

Pasta Filled with Four Cheeses and Topped with Basil Marinara

Vegetarian Lasagna \$ 15.95 per

Person

Served with Fresh Tomato Basil Sauce

Lasagna \$ 15.95 per

Person

Layers of Ricotta & Mozzarella Cheeses, Italian Sausage, Ground Beef and Marinara Sauce

SEAFOOD

Fresh Filets- Choice of: Sole or Halibut \$ 16.95 per

Person

Broiled-to-perfection and Smothered in a Dill Mustard Sauce and Served with Almond Rice

Halibut Grand Marnier \$ 18.95 per

Person

Fillet Sautéed with Peeled Mandarin Oranges and Almonds then Finished with a Splash of Grand Marnier

Filet of Norwegian Salmon \$ 19.95 per

Person

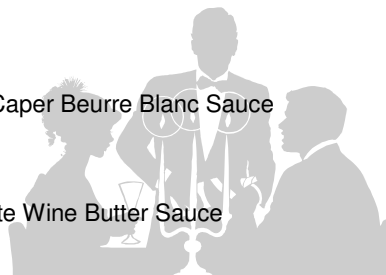
Poached Salmon Filet with a rich Lemon Caper Beurre Blanc Sauce

By the Sea "Shrimp Scampi" \$ 19.95 per

Person

Jumbo Gulf Shrimp Sautéed in Garlic White Wine Butter Sauce Covering a bed of Rice Pilaf.

Rev 4/3/08



DINNER BUFFETS

All menus served with Freshly Brewed Ice Tea and Coffee (Regular & Decaffeinated)

Rev 4/3/08

Portland Buffet (Minimum 50) \$ 15.95 per Person

Tossed Garden Greens with a Selection of Dressings

Choice of (1) Entrée:

Sliced Roast Top Round of Beef Au Jus

Sliced Turkey & Gravy

Honey-Baked Ham

Southern-Fried Chicken

Roasted Pork Loin

Meat Loaf

Mashed Potatoes & Gravy

Buttered Sweet Corn

Warm Rolls & Butter

Dessert Selection

Additional Meat Entrées \$ 3.00 Each

Arlington Buffet (Minimum 50) \$ 22.95 per Person

Tossed Garden Greens with Selection of Dressings

Choice of (2) Entrées:

Smoked Pork Chops

Pasta Primavera

Breast of Chicken with Saffron Sauce

Roasted Pork Loin with Duxelle Sauce

Apricot Chicken

Choice of Starch

Choice of Starch or Vegetable

Choice of Vegetable

Warm Rolls & Butter

Dessert Selection

Meadowlands Buffet (Minimum 50) \$ 26.95 per Person

Gourmet Garden Salad with Selection of Dressings

Choice of (3) Entrées:

Breast of Chicken Princess

Chicken Cordon Bleu

Beef Stroganoff

Chicken Marsala

Pork Loin Madeira

Seafood Newburg

Choice of Starch

Choice of Starch or Vegetable

Choice of Vegetable

Warm Rolls & Butter

Dessert Selection

Deluxe Carving Stations

Carved Prime Rib Add \$ 7.00 per Person

Carved Tenderloin of Beef Add \$ 11.00 per Person

Deluxe Carving Stations may be added to any of our Buffets

● One Carver is required for every (75) guests

● \$75.00 fee per Carver for up to a two-hour session



PREMIUM HORS D' OEUVRES

Rev 4/3/08

Serving Guidelines: 5 – 6 pieces per person per hour for a reception followed by a meal.
10 – 12 pieces per person per hour for a reception that will NOT be followed with a meal.

Hot Selections per 100 pieces

Swedish Meatballs	\$ 90.00
Buffalo Chicken Wings	\$ 90.00
Cream Cheese Jalapeno Peppers	\$ 90.00
Cocktail Franks en Croute	\$ 90.00
Chicken Tenderloins w/Honey Mustard Sauce	\$ 110.00
Deep Dish Mini Pizzas	\$ 140.00
Oriental Spring Rolls w/Sweet n' Sour Sauce	\$ 160.00
Petite Quiche	\$ 160.00
Rumaki	\$ 160.00
Chicken Pineapple Kabobs	\$ 200.00

Cold Selections per 100 pieces

Celery Stuffed with Bleu Cheese	\$ 90.00
Salami Coronets	\$ 160.00
Silver Dollar Ham or Turkey Sandwiches	\$ 185.00
Assorted Fancy Canapés	\$ 210.00
Assorted Miniature Desserts	\$ 190.00

Seafood per 100 pieces

Stuffed Shrimp (Monterey Jack Cheese)	\$ 175.00
Breaded Shrimp w/Cocktail Sauce & Lemon	\$ 175.00

CULINARY DISPLAYS

Vegetable Crudités Array of Deluxe Raw Vegetables with Traditional Ranch Dip	\$ 100.00 per Tray for 50
Fruit Display Rainbow of Seasonal Fresh Fruits with Rachel Sauce for dipping	\$ 125.00 per Tray for 50
Imported & Domestic Cheeses Garnished with Fresh Fruit & Assorted Gourmet Crackers	\$ 150.00 per Tray for 50

BANQUET COCKTAILS & BEVERAGES

Beverages for Your Event may be Purchased on a Cash or Hosted Basis

Rev 4/3/08

Cash Bar Service

*Prices based on current Hadi Shrine bar prices.

Cash Bar Setup Fee

Y One bartender is needed for every (150) guests on a cash bar and for every (100) guests on a hosted bar. This will allow for better alcohol awareness for all of our guests.

Hosted (Open) Bar Service

Consumption-Based

Charges are calculated based on individual consumption of each beverage. The same prices and charges apply as with a cash bar plus service charge. The amount(s) consumed will be posted on the final invoice. This invoice should be picked-up and paid in full at the front desk at the conclusion of the event.

