BHCC



Professional Catering utilizing
Timeless Traditions to create
Modern Experiences.

Call today to inquire about a venue that will work perfect for you!

304-233-5566









<u>Appetizers, Trays, & Miscellaneous:</u>

Meat Tray

Roast Beef, Cappicola, Pepperoni, Salami, Turkey & Ham, Cubed or Sliced. \$95/ Serves 25

Cheese Tray

American, Provolone, Swiss, Hot Pepper, & Cheddar Large \$95/ Serves 25

Veggie Tray

Carrots, Celery, Cauliflower, Cucumbers, Broccoli, Black Olives,
Pepperchinis with Dill Dip
Large \$85/ Serves 25

Italian Tray

Tomatoes, Ofive Oil/Seasoning, Fresh Mozzerella, Fresh Basil with Balsamic Drizzle Large \$85/ Serves 15

Sandwich Garnish

Lettuce, Tomato & Onion Slices, Pickle Chips and Hot Pepper Rings Large \$85/ Serves 25

Fresh Fruit Tray

Pineapple, Grapes, Strawberries, Honeydew, Cantaloupe, and Watermelon with a Creamy Dip. Large 375/ Serves 25

> Assorted Cookles \$21 per dozen

Baked Salato Crab Dip \$90/ Serves 25

Baked Artichoke Dip \$90/ Serves 25

Two 3 Foot Hoagie's (6 foot total)

One foot each: Ham & Swiss, Roast Beef & Provolone, Salami & Mozzarella, Turkey & American, Italian Cold Cuts, Garnished with Lettuce, Tomato, Onion, & mayo

> Mini Chicken Salad Croissants 36 per tray \$125

> > Fresh Sandwich Rolla \$14 Per Dozen

> > > Tossed Salad \$7 Per Person

160z Side of Extra Dressing \$9

Jumbo Shrimp Cockteil (16-20 per pound) Market Price

80z Mayo. Mustard or Ketchup

\$8

5 Dozen Minimum order Ala Carte Items:

Mini Meatballa

Swedish, Marinara, or Sweet-n-Spicy \$17 Per Dozen

> Italian Sausage Bites \$18 Per Dozen

Chicken Wings Sweet-N-Spicy or Breaded with Hot Sauce on the Side. \$21 Per Dozen

> Grilled Chicken Strips Sweet-N- Spicy, BBQ or Grilled \$24 Per Dozen

> > Cocktell Pibe \$24 Per Dozen

Stuffed Mushroom Caps Crab meat, Cream Cheese & Bacon, or Spinach & Swiss \$26 Per Dozen

> Stuffed Banana Peppers Sausage or Vegetable \$30 Per Dozen

Room Rental:

A room rental fee will be assessed in addition to food expenses. Rental is assessed dependent on the room location and length of time utilized.

Undo's Catering 304-233-5566 Undos.com

Breakfast Catering Specials:

Continental Breakfast Buffet:

\$19.00 per person

Chef's choice of either Mini Pastries, Muffins, Cinnamon Rolls, or Donuts

(1 per person)

Cold Cereal

Fruit Salad

Chocolate Chip Cookies

Ice Water, Orange Juice, Coffee, & Tea Station

Breakfast Sit Down or Buffet:

\$23.00 per person

Chef's choice of either Mini Pastries, Muffins, Cinnamon Rolls, or Donuts

(1 per person)

Sausage or Ham

Scrambled Eggs

Home Fries

Fruit Salad

Italian Toast

Butter & Jelly

Chocolate Chip Cookies

Ice Water, Orange Juice, Coffee, & Tea Station

Beverage Station features quality plastic glasses & bistro style insulated coffee cups

Room Rental Includes:

China salad plate, linen table cloth, linen skirts, paper napkins, & metal flatware

25 person minimum

Brunch Catering Specials:

Brunch Menu:

\$29.00 per person

Chilled Orange Juice & Freshly Brewed Coffee
Scrambled Eggs & Sausage
Grilled Potatoes
Marinated Grilled Chicken
Salad selection
Baked Cod with Sauteed Broccoli
Italian Toast and Cinnamon Rolls

Great for after weddings, church, showers or family events!

Beverage Station for Iced Tea and Coffee features quality plastic glasses and bistro style insulated coffee cups

Room Rental Includes: China salad plate, linen table cloth, linen skirts, paper napkins, & metal flatware

25 person minimum

Catering Box Specials:

"Get it in a Box" \$20 Each

Breakfast Box Option 1

Granola Cup, Mandarin Orange Cup, & Crumb Cake

Breakfast Box Option 2

Breakfast Burrito (Potato, Egg, Cheese, Chorizo) Fruit Cup, Refried Beans, & Crumb Cake

Breakfast Box Option 3

(3) Scrambled Eggs, (3) Bacon Strips, Grits, & Crumb Cake

Box Lunch Option 1

Fried Chicken, Mac & Cheese, Cole Slaw, & Crumb Cake

Box Lunch Option 2

Turkey Club Wrap ((Turkey, Bacon, Lettus, Tomato, Mayo, & Cheddar Cheese) Kettle Chips, Pickle, Fruit Cup, & Crumb Cake

Box Lunch Option 3

Greek Salad, Cup of Greek & Rice Soup, Hummus, Pita bread, & Crumb Cake

Box Lunch Option 4

Chicken Teriyaki, Rice, Steamed Broccoli, & Crumb Cake

Box Lunch Option 5

(2) Chicken Tenders, Chili or Soup, Tossed Salad with Ranch, Crackers, & Crumb Cake

Box Lunch Option 7

Asian Sweet & Spicy Chicken Chunks, Rice, Steamed Broccoli, & Crumb Cake

> Don't Forget a Drink! \$3 Soft Drinks Available

Box Lunch Option 6

Southwest Salad, Grilled Shrimp, Black Beans, Chipotle Ranch, Cup of Chicken Noodle Soup, & Crumb Cake

Box Lunch Option 8

Rigatoni, Meatball, Tossed Salad, Italian Dressing, Bread Stick, & Crumb Cake

Box Lunch Option 9

BBQ Riblets, Baked Beans, & Crumb Cake

Box Lunch Option 11

Pepperoni Rolls, Sauce, Cheese Curds, Potato Salad, & Crumb Cake

Box Lunch Option 10

All American Cheeseburger, Pickle, Macaroni Salad, Baked Beans, & Crumb Cake

\$2 Add Ons:

Chocolate Chip Cookies
Chips
Candy Bar
Cracker Packs

Lunch Catering Specials:

Lunch Options: Sit-Down or Buffet 25 Person Minimum Available 11AM-4PM

Chicken Salad on Croissant

Soup of the Day Pasta Salad \$22,00

Rigatoni

Your Choice of: 1 Meatball, 1 Sausage, or 1 chicken Breast Salad & Cheese Bread \$22.00

2 Stuffed Shells

1 Meatball or 1 Sausage Salad & Cheese Bread \$22,00

Grilled Chicken, Steak (or) Salmon Salad

Tomatoes, Cucumbers, Onions, Peppers, & Cheese House Italian (or) Ranch \$22.00

Baked Chicken

Pasta Alfredo Salad & Cheese Bread \$22.00

Baked Turkey with Gravy

Stuffing Confetti Corn Salad \$22.00

Italian Sandwich (or) Meatball Sandwich

Potato Salad Pickle & Chips \$22.00

Lasagna

1 Meatball (or)
1 Sausage with Peppers & Onions
Salad & Cheese Bread
\$22.00

Chef's Specials:

Chicken Marsala (or) Chardonnay

Roasted Red Potatoes Mixed Vegetables \$27.00

Sliced Sweet & Sour Pork loin

Red Skinned Mashed Potatoes Candied Carrots \$29.00

Slow Roasted Pot Roast & Gravy

Red Skinned Mashed Potatoes Sweet Buttered Corn \$28.00

4-6 oz. Atlantic Salmon

in Lemon Butter Sauce Seasoned Rice Mixed Vegetables \$29.00

Dessert Choices \$3 Per Person (Pick 1):

Chocolate Cake, Strawberry Cake, Apple Pie, or Cherry Pie

Beverage Station Includes:

Coffee, Iced Tea or Lemonade, &Water beverages served in quality plastic glasses & bistro style insulated coffee cups

China dinner plate, linen table cloth, paper napkins, metal flatware, Quality paper or foam dessert plate & salad bowl will be used.

Hors d'oeuvres Catering Specials:

Hors d'oeuvres Reception

Choice of Two cold hors d'oeuvres and three hot hors d'oeuvres

Full buffet of hors d'oeuvres for:

Two (2) hours: \$32 per person Three (3) hours: \$35 per person

Additional items may be added for \$5 per person, per item

Add a beverage station to your event for an additional \$3.50 per person

Beverage Station Includes:

Coffee, Iced Tea, Water, Lemonade or Fruit Punch, Pepsi, Diet Pepsi, & Sierra Mist Served in quality plastic glasses & bistro style insulated coffee cups

> Hors d'oeuvres / Dinner Combination Available for 50 guests or more

Only available with Buffets or Sit-Down Dinners Choice of Two cold & Three hot hors d'oeuvres Unlimited buffet for one hour \$20

Dinner Catering Specials:

25 Person minimum

All meals include Coffee and Iced Tea Station. Soft drinks are available at \$4 per person. (Soft drinks are required to be pre-ordered)

Buffet Dinners include:

Choice of two Entrées
Choice of four Side Dishes
Beverage Station
Assorted Bread
\$35 per person

Choice of Entrées

Roasted Pork Loin Hand Carved Prime Rib Chicken Parmesan Chicken Chardonnay Chicken Marsala

Chicken Cordon Bleu Stuffed Chicken (bread or broccoli & cheese) Roasted Chicken (lightly seasoned, bone-in)

Chicken with Lemon Butter Sauce

Oven-Fried Chicken (bone-in)

Cabbage Rolls Country Ham

Sausage & Peppers

Lasagna (Meat or Cheese)

Turkey Breast

Pot Roast Tenderloin

Baked Cod

Baked Steak (Marsala or Marinara)

Broiled Orange Roughy

Stuffed Flounder

Baby Back Ribs (BBQ or Seasoned)

Sirloin (Sit-Down only)

Sit Down Dinners include:

Choice of one Entrée
Choice of two Side Dishes
Salad & Assorted Bread
Beverage Station
\$39 per person
(Split Entrees available for an
additional \$3 per person)

Choice of Side Dishes

House Salad Spinach Salad Pasta Salad Fruit Salad Wedding Soup Fresh Vegetable Medley Pasta Primavera Rigatoni Marinara Stuffed Shells Cheese Ravioli **Bread Stuffing** Rice Pilaf Glazed Baby Carrots Green Beans Broccoli with Cheese sauce Roasted Red Potatoes Scalloped Potatoes Italian Potatoes Yukon Gold Potatoes Mashed Potatoes

Chicken Noodles

Assorted Desserts Based on Availability \$7 Per Person

Tiramisu, Cannoli, Strawberry Shortcake, or Chocolate Mousse Cake

Beverage Station for Iced Tea, Lemonade or Fruit Punch, and Coffee features quality plastic glasses and bistro style insulated Coffee cups *Beverages not included in off premise catering*

Undo's will access a room rental fee in addition to food expenses. Rental fee is assessed dependent on the room, the location and the length of time utilized.

Gold Performance Buffet Dinner with Alcohol Included:

\$61 Per Person

Four Hour Unlimited Cocktail Service Includes:

Call Brand Liquor served in Plastic bar ware (Add \$5.00 per person for Glass bar ware) Top Shelf liquor add \$7.00 per person

Cocktail Hour Includes:

Cheese Presentation with an elegant assortment of
both imported and domestic cheeses served with a variety of crackers
Crudite Presentation with dip, an assortment of fresh vegetables served with a creamy dip
(1 Hour Presentation)

Dinner Includes:

Choice of two entrees, Choice of four sides and Assorted Breads

Choice of Entrees

Cabbage Rolls

Lasagna (Meat or Cheese)

Chicken Chardonnay

Chicken Marsala

Chicken with Lemon Butter Sauce

Chicken Cordon Bleu

Stuffed Chicken (bread or broccoli & cheese)

Roasted Chicken (lightly seasoned, bone-in)

Oven-Fried Chicken (bone-in)

Turkey Breast

Roasted Pork Loin

Baby Back Ribs (BBQ or Seasoned)

Country Ham

Sausage & Peppers

Hand Carved Prime Rib

Veal Parmesan

Tender Pot Roast

Baked Steak (Marsala or Marinara)

Baked Cod

Broiled Haddock

Stuffed Flounder

Choice of Side Dishes

House Salad

Spinach Salad

Pasta Salad

Fruit Salad

Wedding Soup

Fresh Vegetable Medley

Glazed Baby Carrots

Green Beans

Broccoli with Cheese sauce

Pasta Primavera

Rigatoni Marinara

Stuffed Shells

Cheese Ravioli

Chicken Noodles

Rice Pilaf

Bread Stuffing

Roasted Red Potatoes

Scalloped Potatoes

Italian Potatoes

Yukon Gold Honey Potatoes

Mashed Potatoes

Liquor for Bridal Dance not included in open bar service 25 Person Minimum

Undo's will access a room rental fee in addition to food expenses. Rental fee is assessed dependent on the room, the location and the length of time utilized.

Gold Performance Sit Down Dinner with Alcohol Included:

\$65 Per Person

Four Hour Unlimited Cocktail Service Includes:

Call Brand Liquor served in Plastic bar ware (Add \$5 per person for Glass bar ware) (Top Shelf liquor add \$7 per person)

Cocktail Hour Includes:

Crudite Presentation with dip with an elegant assortment of cheese & fruit Stuffed Mushrooms with Crab meat or Spinach & Swiss Cheese (1 Hour Presentation)

Dinner Includes:

Choice of One Entrée and Choice of Two Sides House Salad and Breads (Served Family Style)

Choice of Entrees

Cabbage Rolls Lasagna (Meat or Cheese)

Chicken Chardonnay

Chicken Marsala

Chicken with Lemon Butter Sauce

Chicken Cordon Bleu

Stuffed Chicken (bread or broccoli & cheese)

Roasted Chicken (lightly seasoned, bone-in)

Oven-Fried Chicken (bone-in)

Turkey Breast

Roasted Pork Loin

Baby Back Ribs (BBQ or Seasoned)

Country Ham

Sausage & Peppers

Hand Carved Prime Rib

Veal Parmesan

Tender Pot Roast

Baked Steak (Marsala or Marinara)

Baked Cod

Broiled Haddock

Stuffed Flounder

Choice of Side Dishes

House Salad

Spinach Salad

:Pasta Salad

Fruit Salad

Wedding Soup

Fresh Vegetable Medley

Glazed Baby Carrots

Green Beans

Broccoli with Cheese sauce

Pasta Primavera

Rigatoni Marinara

Stuffed Shells

Cheese Ravioli

Chicken Noodles

Rice Pilaf

Bread Stuffing

Roasted Red Potatoes

Scalloped Potatoes

Italian Potatoes

Yukon Gold Honey Potatoes

Mashed Potatoes

Liquor for Bridal Dance not included in open bar service 25 Person Minimum

Undo's will access a room rental fee in addition to food expenses. Rental fee is assessed dependent on the room, the location and the length of time utilized.

<u> Bar Alcohol/Mixer Specials:</u>

BAR SERVICE

2 hour minimum on all bar services Trained Professional bartender(s) included with all services

OPEN BAR / GOLD SERVICE

\$14.00 per person for the first two hours / \$6.00 per person for each additional hour Includes house brands, canned or bottled beer, wine, soft drinks and all mixers listed

Gold Liquor Selection Brands

Jack Daniels Whiskey Tanqueray Gin Absolute Vodka Makers Mark Bourbon Bacardi Rum Dewars Scotch

OPEN BAR / PLATINUM SERVICE

\$17.00 per person for the first two hours / \$8.00 per person for each additional hour Includes Top Shelf liquor, house brands, canned or bottled beer, wine, soft drinks and all mixers listed

Platinum Liquor Selection Brands

Johnny Walker Black Crown Royal Bombay Sapphire Grey Goose Woodford Reserve Bacardi Scotch

Whiskey

Gin

Vodka

Bourbon

Rum

WINE AND BEER ONLY

\$10.00 per person for the first two hours / \$5.00 per person for each additional hour

WINE (CARLOS ROSSI)

Chablis (White Wine) Chianti (Red Wine) White Zinfandel (Blush)

CANNED/BOTTLED BEER AND KEGS

Budweiser, Bud Light, Miller Lite, MC Ultra

OPEN BAR / BY THE DRINK

(\$200 Set-up Fee Plus \$45 Per Hour Per Bartender)

Renting party pays for all drinks served

CASH BAR

(\$200 Set-Up Fee Plus \$45 Per Hour Per Bartender)

Each guest pays for drinks individually as served

DRINK PRICES FOR CASH BAR AND BY THE DRINK BAR

Platinum Drinks \$10

Gold Drinks \$7

Cans/Bottles \$5

Undo's Bottle of Wine \$30.00

16 Gallon Keg of Beer \$400.00

Wine \$7

Soft Drinks \$3

Wine (carafe) \$30.00

Undo's Sparkling Wine \$30.00

Martini & Rossi Spumanti \$60.00

THE FOLLOWING WILL BE PROVIDED FOR YOUR BAR:

Pepsi, Diet Pepsi, Lemon-Lime, Club Soda, Tonic, Ginger Ale, Orange Juice, Sour Mix, Lemons & Limes, Ice, Stirrers, Cocktail Napkins, & Quality Plastic Cups.

GLASS BARWARE IS AVAILABLE FOR \$7.00 PER GUEST



8 Hour Daily Room Rentals:

Private Dining Room:

Seats 12

\$100.00

Robert Murray Room

Seats 40

\$200.00

Informal Dining Room

Seats 80

\$1,000.00

Formal Dining Room

Seats 70

\$600.00

North Alcove Dining Room

Seats 70

\$600.00

Ballroom

Seats 90

\$1,000.00

All 3 Upstairs Banquet Rooms

Seats 220

\$1,500.00

Full Club

Seats 340 Guests

\$2,000.00

Pool Rental

\$100.00 per hour

Whiteside Pavilion

\$100.00

Outside venue space to be determined and priced based off of the size and type of event being held.