

# **KELLOGG CATERING**

## **DINING & BANQUET MENUS**

**FOR  
ANNIVERSARY PARTIES  
BRIDAL SHOWERS  
BABY SHOWERS  
GRADUATIONS  
AWARDS BANQUETS  
ETC.\***

***\*FOR WEDDINGS, CAMPUS EVENTS AND CONFERENCES, PLEASE SEE OUR WEDDING AND EVENTS MENUS.***

# **Breakfast Menu**

*All Breakfast Meals Include Freshly Brewed Regular and Decaffeinated Coffee, Assorted Tazo Teas, Hot Beverage Condiments, Orange Juice and Cranberry Juice*

## **Continental Breakfast**

### **Hillside – 8.75**

Fresh Baked Pastries, Breakfast Bread, Fruit Preserves, Sweet Butter and Honey

### **Valley Vista – 10.95**

Seasonal Fresh Fruit and Berries, House-Made Granola, Assorted Cold Cereal, Fresh Baked Pastries, Breakfast Bread, Fruit Preserves, Sweet Butter and Honey

## **Plated Breakfast**

### **Breakfast Burrito – 11.95**

Eggs, Bacon, Cheese, Peppers and Onions Wrapped in a Warm Tortilla. Served with Breakfast Potatoes

### **Grilled French Toast – 11.95**

Grilled French Toast, Scrambled Eggs and Choice of Bacon, Sausage or Grilled Ham

### **Full American Breakfast – 13.95**

Scrambled Eggs, Breakfast Potatoes and Choice of Bacon, Sausage or Grilled Ham

## **Buffet Breakfast**

### **Starter Buffet – 15.95**

Seasonal Fresh Fruit, Assorted Breakfast Pastries, Scrambled Eggs with Chives, Hickory Smoked Bacon, Sausage, Yukon Gold Breakfast Potatoes with Sweet Onions and Peppers

### **Kellogg West Buffet – 18.95**

Seasonal Fresh Fruit and Berries, Scrambled Eggs with Chives, Yukon Gold Breakfast Potatoes with Sweet Onions and Peppers, Fresh Baked Breakfast Pastries, Fruit Preserves, Sweet Butter and Honey

**Choice of Two:** Smoked Applewood Bacon, Link Sausage or Baked Ham

**Choice of one:** French Toast or Buttermilk Pancakes

### **Brunch – Includes a Glass of House Champagne – 26.50**

*Please Note: Minimum guarantee required. 50 guests needed to waive \$25.00 setup fee.*

*Available between 8:00 a.m. – 2:00 p.m.*

Seasonal Fruit, Yogurt and Granola, Scrambled Eggs with Chives, Yukon Gold Breakfast Potatoes with Sweet Onions and Peppers, French Toast, Bagels and Cream Cheese, Fresh Baked Assorted Pastries, and Artichoke and Mushroom Salad

**Choice of One:** Honey Baked Ham, Applewood Bacon or Sausage

**Choice of Two:** Chicken Florentine, Eggs Benedict, Baked Salmon with Honey Miso Glaze

# **Chilled Lunch Station**

*Includes Freshly Brewed Regular and Decaffeinated Coffee, Hot Tazo Teas, Iced Tea and Choice of Two Desserts*

## **Traditional Deli – 20.95**

**Bread:** Assorted Breads

**Meats:** Peppery Sliced Roast Beef, Hickory Smoked Turkey Breast, Cured Black Forest Ham and Capicola.

**Cheeses:** Cheddar Cheese, Smoked Mozzarella, and Jarlsberg Swiss Cheese

**Condiments:** Dijon Mustard, Mayonnaise, Pesto and Chipotle Aioli

**Roasted Potato Salad:** Caramelized Onions, Shaved Fennel, Sweet Roasted Peppers, Whole Grain Dijon Mustard and Balsamic Dressing

**Garden Pasta:** Grilled Vegetables, Roasted Tomatoes, Red Onions, Baby Spinach, Fresh Basil, Roasted Garlic, Parmesan Cheese and House Herb Vinaigrette

## **Antipasto Display – 17.95**

Grilled Italian Vegetables, Sliced Tomatoes, Assorted Olives, Pepperoncini, Marinated Artichoke Hearts, Fresh Mozzarella, Provolone Cheese, Capicola and Genola Salami on a Bed of Romaine Lettuce. Served with Grilled Baguettes

## **Desserts**

*Choose Two*

Fresh Baked Assorted Cookies, Carrot Cake, Red Velvet Cake, Chocolate Ganache Cake, Marble Cheesecake, Oreo Cheesecake, New York Style Cheesecake, Lemon Bar, Pecan Bar, Pear and Almond Bar, Double Chocolate Brownie

## **Salad Luncheon**

*Includes Assorted Fresh Baked Dinner Rolls, Choice of Two Salads, Choice of Two Desserts*

## **Salad Lunch – 17.95**

### **Salads**

*Choose Two*

**Caesar** – Romaine Hearts, Grilled Marinated Chicken Breast, Shaved Asiago Parmesan, House-Made Croutons and Peppery Caesar Dressing

**Kellogg West** – Local Greens, Candied Walnuts, Dried Cranberries, Mandarin Oranges, Gorgonzola Cheese and Merlot Cherry Vinaigrette

**Garden Pasta** – Grilled Vegetables, Roasted Tomatoes, Red Onions, Baby Spinach, Fresh Basil, Roasted Garlic, Parmesan Cheese and House Herb Vinaigrette

**Fresh Fruit** – Seasonal Fruit, Berries and Fresh Mint Citrus Yogurt Dressing

**Spinach** – Baby Spinach, Sliced Marinated Wild Mushrooms, Shaved Sweet Red Onions, Grape Tomatoes, Applewood Bacon, Blue Cheese and Bacon Dressing

**Red Quinoa** – Red Quinoa, Roasted Vegetables, Shaved Aged Parmesan Cheese, Italian Parsley and Balsamic Pomegranate Vinaigrette

## **Desserts**

*Choose Two*

Fresh Baked Assorted Cookies, Carrot Cake, Red Velvet Cake, Chocolate Ganache Cake, Marble Cheesecake, Oreo Cheesecake, New York Style Cheesecake, Lemon Bar, Pecan Bar, Pear and Almond Bar, Double Chocolate Brownie

**KELLOGG  
CATERING**

# Hot Served Lunch

All Hot Plated Lunches Include Ice Water, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Fresh Baked Dinner Rolls, Salad, Starch, Sustainable Market Vegetables and Dessert

## Salads

Choose One

**Mini Wedge** – Iceberg Lettuce, Applewood Bacon, Oregon Blue Cheese and Roma Tomatoes

**California** – Local Greens, Dried Cranberries, Gorgonzola Cheese, Crisp Red Onion Confetti, Candied Pecans, Pear Tomatoes and Honey Balsamic Vinaigrette

**Caesar** – Baby Romaine, Garlic Herb Croutons and Asiago Parmesan Cheese

**Santa Fe** – Mixed Greens, Roasted Sweet Corn, Fire-Roasted Peppers, Jicama and Pear Tomatoes

**Asian** – Thai Marinated Noodles, Napa Cabbage, Bean Sprouts, Carrots, Cilantro, Toasted Sesame Seed and Crispy Wontons

## Dressings

Choose One

Caesar, Ranch, Roasted Garlic Balsamic Vinaigrette, Herb Italian, Sesame Thai Vinaigrette, Blue Cheese, Chipotle Ranch or Honey Dijon

## Starches

Choose One

Garlic Mashed Potatoes, Herb-Roasted Fingerling Potatoes, Saffron Rice Pilaf, Wasabi Mashed Potatoes, Gouda Scalloped Potatoes, Florentine Orzo Pasta, Herb Linguine or Jasmine Rice

## Vegetables

Choose One

Grilled Squash, Braised Swiss Chard, Roasted Asparagus, Braised Baby Carrots, Sautéed Spinach, Seasonal Mix or Steamed Broccoli

## Plated Entrées

Choose One

### Airline Chicken Breast – 24.95

Italian Marinated Chicken Breast with Lemon Herb Sauce

### Citrus Chicken – 24.95

Caribbean Marinated Chicken Breast with Citrus Tropical Sauce

### Chicken Roulade – 25.95

Stuffed Chicken Breast with Sundried Tomatoes, Pistachios, Goat Cheese, Fresh Herb and Ginger Cream Sauce

**Honey Miso Salmon – 26.95**

Seared Salmon with Orange Miso Sauce

**Grilled Flat Iron Steak – 26.95**

Grilled Flat Iron Steak with Red Wine Reduction Sauce

**Braised Beef Short Ribs – 30.95**

Boneless Braised Short Ribs with Honey Smoked Demi-Glace

**Grilled Filet Mignon – Market Price (TBD)**

Grilled Filet Mignon with Cabernet Wine Reduction Sauce

**Optional**

**Duets – Market Price**

Please consult with your catering representative for specialty duets

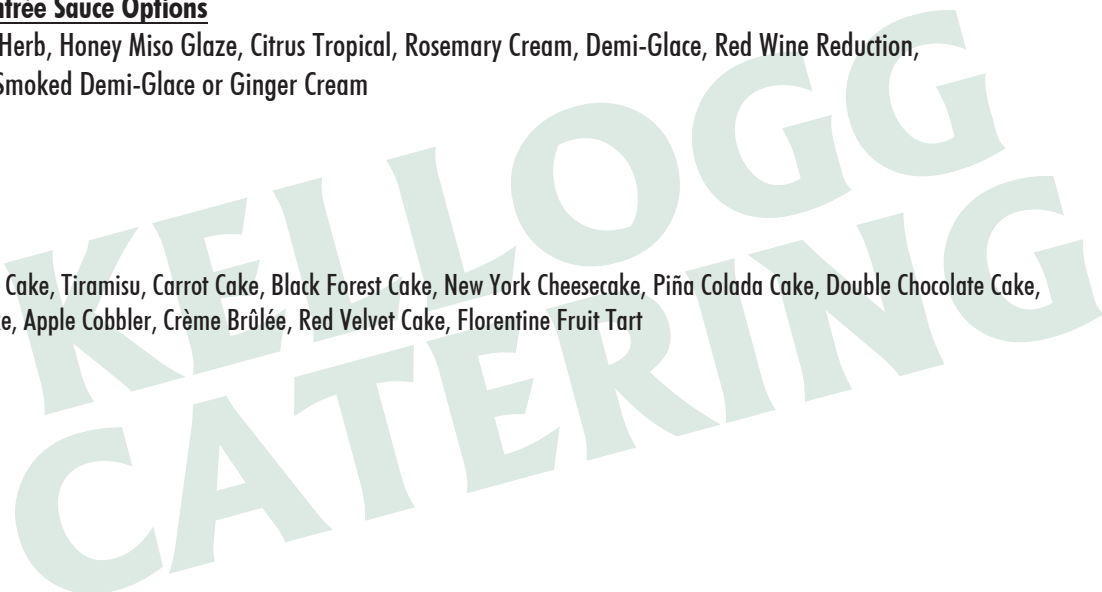
**Duet Entrée Sauce Options**

Lemon Herb, Honey Miso Glaze, Citrus Tropical, Rosemary Cream, Demi-Glace, Red Wine Reduction, Honey Smoked Demi-Glace or Ginger Cream

**Desserts**

*Choose One*

Chocolate Ganache Cake, Tiramisu, Carrot Cake, Black Forest Cake, New York Cheesecake, Piña Colada Cake, Double Chocolate Cake, Lemon Mousse Cake, Apple Cobbler, Crème Brûlée, Red Velvet Cake, Florentine Fruit Tart



# **Lunch Menu Buffet Style**

*All Lunches Include Assorted Fresh Baked Dinner Rolls, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas and Iced Tea*

## **Menu Choices**

### **One Entrée Option – 30.95**

*Includes One Entrée, Two Salads, One Starch, One Vegetable and One Dessert*

### **Two Entrée Option – 34.95**

*Includes Two Entrées, Three Salads, One Starch, One Vegetable and Two Desserts*

## **Salads**

**Traditional Caesar** – Baby Romaine, Garlic Herb Croutons and Asiago Parmesan Cheese

**California Salad** – Local Greens, Dried Cranberries, Gorgonzola Cheese, Crisp Red Onion Confetti, Candied Pecans, Pear Tomatoes and Honey Balsamic Vinaigrette

**Bow Tie Pasta Salad** – Smoked Mozzarella Cheese, Cherry Tomatoes, Grilled Vegetables, Fresh Basil and House Herbed Vinaigrette

**Cucumber Salad** – Cucumbers, Crisp Red Onions, Fresh Cilantro and Spicy Lime Vinaigrette

**Caprese Salad** – Pear Tomatoes, Fresh Mozzarella, Fresh Basil and Pesto Vinaigrette

## **Starches**

Garlic Mashed Potatoes, Herb-Roasted Fingerling Potatoes, Saffron Rice Pilaf, Wasabi Mashed Potatoes, Gouda Scalloped Potatoes, Florentine Orzo Pasta, Herb Linguine or Jasmine Rice

## **Vegetables**

Grilled Squash, Braised Swiss Chard, Roasted Asparagus, Braised Baby Carrots, Sautéed Spinach, Seasonal Mix or Steamed Broccoli

## **Entrées**

### **Angus Tri-Tip**

Open-Flame Grilled Angus Tri-Tip with Green Peppercorn Demi-Glace

### **Korean Steak**

Korean-Style Flank Steak, Grilled Onions and Sweet Ginger Glaze

### **Fillet of Salmon**

Pan-Seared Atlantic Fillet of Salmon with Honey Miso Sauce

### **Marinated Chicken Thigh Meat**

Pineapple Sweet Chile Marinated Chicken Thigh Meat with Wasabi Ginger Sweet Glaze

### **Country-Style Short Ribs**

Country-Style Short Ribs with Green Peppercorn Demi-Glace

### **Chicken Teriyaki**

Marinated Chicken Thighs with Sweet Teriyaki Sauce

### **Mushroom Ravioli**

Wild Mushroom Ravioli with Creamy Roasted Pepper Sauce

### **Angus Beef Lasagna**

Homemade Angus Beef Lasagna

### **Marinated Airline Chicken Breast**

Fresh Herb Marinated Airline Chicken Breast with Your Choice of Sauce: Lemon Caper, Marsala or Roasted Pepper Cream

## **Desserts**

Square Cakes and Fresh Fruit Bar, Chocolate Ganache Cake, Tiramisu, Carrot Cake, Black Forest Cake, New York Cheesecake, Piña Colada Cake, Double Chocolate Cake, Lemon Mousse Cake, Apple Cobbler, Crème Brûlée, Red Velvet Cake, Florentine Fruit Tart

KELLOGG  
CATERING



# Hot Served Dinner

All Hot Plated Dinners Include Ice Water, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Fresh Baked Dinner Rolls, Salad, Starch, Sustainable Market Vegetable and VIP Dessert

## Salads

Choose One

**Mini Wedge** – Iceberg Lettuce, Applewood Bacon, Oregon Blue Cheese and Roma Tomatoes

**California** – Local Greens, Dried Cranberries, Gorgonzola Cheese, Crisp Red Onion Confetti, Candied Pecans, Pear Tomatoes and Honey Balsamic Vinaigrette

**Caesar** – Baby Romaine, Garlic Herb Croutons and Asiago Parmesan Cheese

**Santa Fe** – Mixed Greens, Roasted Sweet Corn, Fire-Roasted Peppers, Jicama and Pear Tomatoes

**Asian** – Thai Marinated Noodles, Napa Cabbage, Bean Sprouts, Carrots, Cilantro, Toasted Sesame Seed and Crispy Wontons

## Dressings

Choose One

Caesar, Ranch, Roasted Garlic Balsamic Vinaigrette, Herb Italian, Sesame Thai Vinaigrette, Blue Cheese, Chipotle Ranch or Honey Dijon

## Starches

Choose One

Garlic Mashed Potatoes, Herb-Roasted Fingerling Potatoes, Rice Pilaf, Wasabi Mashed Potatoes, Gouda Scalloped Potatoes, Florentine Orzo Pasta, Herb Linguine or Jasmine Rice

## Vegetables

Choose One

Grilled Squash, Braised Swiss Chard, Roasted Asparagus, Braised Baby Carrots, Sautéed Spinach, Seasonal Mix or Steamed Broccoli

## Plated Entrées

Choose One

### Airline Chicken Breast – 30.95

Italian Marinated Chicken Breast with Your Choice of Sauce: Lemon Caper, Marsala, Roasted Pepper Cream or Teriyaki

### Citrus Chicken – 30.95

Caribbean Marinated Chicken Breast with Citrus Tropical Sauce

### Chicken Roulade – 31.95

Stuffed Chicken Breast with Sundried Tomatoes, Pistachios, Goat Cheese, Fresh Herb and Ginger Cream Sauce

**Honey Miso Salmon – 33.95**

Seared Salmon with Orange Miso Sauce

**Grilled Flat Iron Steak – 33.95**

Grilled Flat Iron Steak with Red Wine Reduction Sauce

**Hawaiian Rib-Eye Steak – 36.95**

Boneless Braised Rib-Eye Steak with Honey Smoked Demi-Glace

**Grilled Filet Mignon – Market Price**

Grilled Filet Mignon with Cabernet Wine Reduction Sauce

**Optional**

**Duets – Market Price**

Please consult with your catering representative for specialty duets

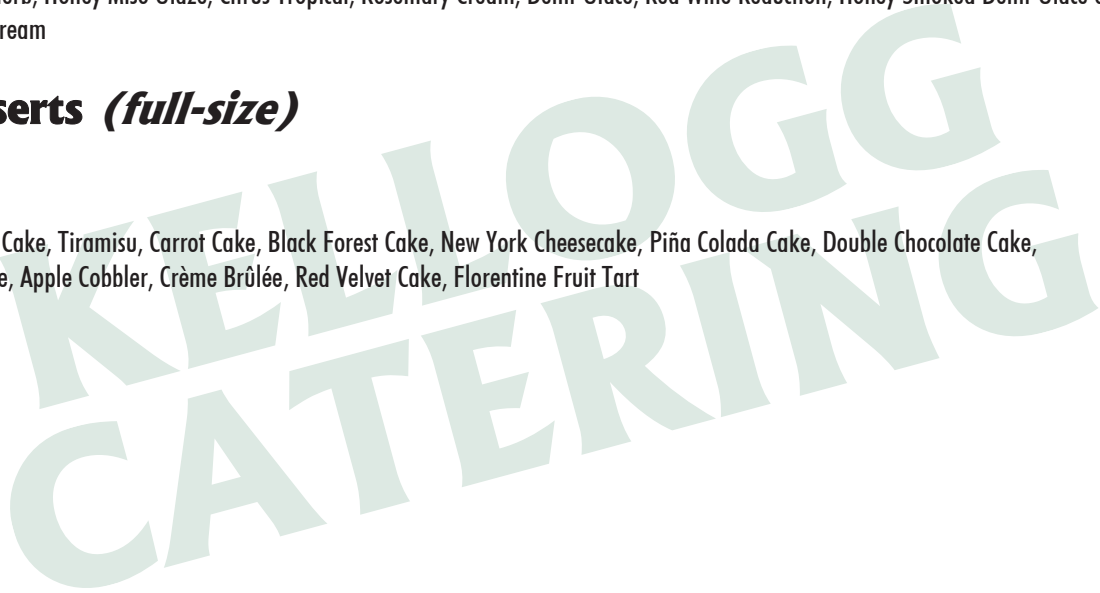
**Duet Entrée Sauce Options**

Lemon Herb, Honey Miso Glaze, Citrus Tropical, Rosemary Cream, Demi-Glace, Red Wine Reduction, Honey Smoked Demi-Glace or Ginger Cream

**VIP Desserts (*full-size*)**

*Choose One*

Chocolate Ganache Cake, Tiramisu, Carrot Cake, Black Forest Cake, New York Cheesecake, Piña Colada Cake, Double Chocolate Cake, Lemon Mousse Cake, Apple Cobbler, Crème Brûlée, Red Velvet Cake, Florentine Fruit Tart



# **Dinner Menu Buffet Style**

*All Dinners Include Assorted Fresh Baked Dinner Rolls, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas and Iced Tea*

## **Menu Choices**

### **One Entrée Option – 34.95**

*Includes One Entrée, Two Salads, One Starch, One Vegetable and One Dessert*

### **Two Entrée Option – 39.95**

*Includes Two Entrées, Three Salads, One Starch, One Vegetable and Two Desserts*

## **Salads**

**Traditional Caesar** – Baby Romaine, Garlic Herb Croutons and Asiago Parmesan Cheese

**California Salad** – Local Greens, Dried Cranberries, Gorgonzola Cheese, Crisp Red Onion Confetti, Candied Pecans, Pear Tomatoes and Honey Balsamic Vinaigrette

**Bow Tie Pasta Salad** – Smoked Mozzarella Cheese, Cherry Tomatoes, Grilled Vegetables, Fresh Basil and House Herbed Vinaigrette

**Cucumber Salad** – Cucumbers, Crisp Red Onions, Fresh Cilantro and Spicy Lime Vinaigrette

**Caprese Salad** – Pear Tomatoes, Fresh Mozzarella, Fresh Basil and Pesto Vinaigrette

## **Starches**

Garlic Mashed Potatoes, Herb-Roasted Fingerling Potatoes, Rice Pilaf, Wasabi Mashed Potatoes, Gouda Scalloped Potatoes, Florentine Orzo Pasta, Herb Linguine or Jasmine Rice

## **Vegetables**

Grilled Squash, Braised Swiss Chard, Roasted Asparagus, Braised Baby Carrots, Sautéed Spinach, Seasonal Mix or Steamed Broccoli

## **Entrées**

### **Angus Tri-Tip**

Open-Flame Grilled Angus Tri-Tip with Green Peppercorn Demi-Glace

### **Korean Steak**

Korean-Style Flank Steak, Grilled Onions and Sweet Ginger Glaze

### **Fillet of Salmon**

Pan-Seared Atlantic Fillet of Salmon with Honey Miso Sauce

### **Marinated Chicken Thigh Meat**

Pineapple Sweet Chile Marinated Chicken Thigh Meat with Wasabi Ginger Sweet Glaze

### **Mushroom Ravioli**

Wild Mushroom Ravioli with Creamy Roasted Pepper Sauce

### **Shrimp Scampi**

Shrimp Scampi in a Lemon Butter Cream Sauce

### **Lamb Chop**

Rosemary-Honey Braised and Mint-Scented Lamb Chop

### **Marinated Flat Iron Steak**

Citrus Marinated Flat Iron Steak with Fig Shallot Merlot Reduction Sauce

### **Vegetable Lasagna**

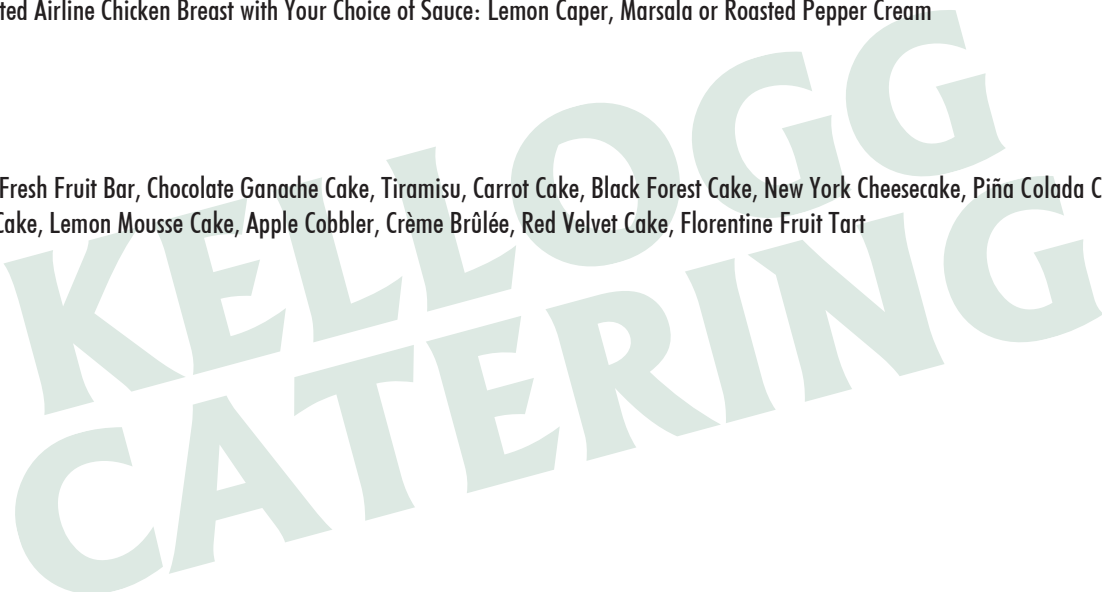
Homemade Grilled Vegetable Lasagna

### **Marinated Airline Chicken Breast**

Fresh Herb Marinated Airline Chicken Breast with Your Choice of Sauce: Lemon Caper, Marsala or Roasted Pepper Cream

## **Desserts**

Square Cakes and Fresh Fruit Bar, Chocolate Ganache Cake, Tiramisu, Carrot Cake, Black Forest Cake, New York Cheesecake, Piña Colada Cake, Double Chocolate Cake, Lemon Mousse Cake, Apple Cobbler, Crème Brûlée, Red Velvet Cake, Florentine Fruit Tart



# **Reception Displays**

*Priced Per Person*

## **Crudités – 6.50**

Crisp Vegetables, Pesto Cream and Homemade Herb Ranch

## **Artisanal Domestic Cheeses – 8.25**

Dried Fruit, Toasted Baguette, Crackers and Chef's Selection of Assorted Domestic Cheeses: Cheddar, Provolone, Blue Cheese and Gouda

## **Seasonal Fruit – 7.25**

Gold Pineapple, Grapes, Melons and Seasonal Berries

## **Antipasto Display – 8.95**

Grilled Italian Vegetables, Sliced Tomatoes, Assorted Olives, Pepperoncini, Marinated Artichoke Hearts, Fresh Mozzarella, Provolone Cheese, Prosciutto Ham, Capicola and Genola Salami on a Bed of Romaine Lettuce. Served with Grilled Baguettes.

## **Hors D'oeuvres**

*Available Tray-Passed or Stationary. 50 pieces minimum per order. Priced per piece.*

### **Spanakopita – 2.25**

*with Phyllo Spinach and Feta Cheese*

### **Buffalo-Style Chicken Drumettes – 2.25**

*with Homemade Herb Ranch Dressing*

### **Vegetarian Spring Rolls – 2.25**

*with Spicy Honey Mustard Sauce*

### **Chicken or Beef Taquitos – 2.25**

*with Salsa and Guacamole*

### **Honey BBQ Meatballs – 2.75**

### **Ginger Soy Marinated Beef Satays – 3.00**

### **Bacon-Wrapped Scallops – 3.00**

### **Mini Pulled Pork Sliders – 3.00**

### **Moroccan Grilled Chicken Skewers – 3.00**

*with Citrus Tomato Salsa*

### **Vegetarian Pot Stickers – 3.00**

*with Sweet Chili Sauce*

### **Chicken Pot Stickers – 3.00**

*with Sweet Chili Sauce*

### **Stuffed Poppers – 3.00**

*with Avocado Cream Sauce*

### **Dungeness Crab Cakes – 3.50**

*with Cocktail Sauce*

### **Lemon Grass Chicken Skewers – 3.00**

### **Thai BBQ Lamb Chops – 3.50**

### **Crab-Stuffed Mushrooms – 3.25**

## **Cold Hors D'oeuvres**

### **Finger Sandwiches – 2.25**

*Chicken, Tuna, Cucumber and Egg Salad*

### **Sweet Melon and Asparagus – 3.00**

*wrapped with Prosciutto*

### **Tomato Basil Bruschetta – 2.25**

### **Seared Ahi on Wonton Crisp – 3.50**

*with Sweet Soy Sauce*

### **Crab Claws on Ice – 3.50**

*with Cocktail Sauce*

### **Seared Tenderloin on Crostini – 3.50**

*with Horseradish Aioli*

### **Oyster Half Shells on Ice – 3.50**

*with Citrus Spicy Cocktail Sauce*

### **Jumbo Shrimp on Ice – 3.50**

*with Cocktail Sauce*

**KELLOGGG  
CATERING**

# Pastries & Beverages

## Pastries by the Dozen

Assorted Baked Goods – 16.50  
Assorted Muffins – 16.50  
Assorted Danishes – 18.75  
Brownies – 14.50  
Assorted Cookies – 13.50  
Assorted Cake Squares – 26.50

## Beverages by the Gallon

Coffee – 18.25  
Decaffeinated Coffee – 18.25  
Hot Tea – 15.25  
Milk – 11.00  
Orange Juice – 16.50

Cranberry Juice – 16.50  
Fruit Punch – 13.25  
Lemonade – 13.25  
Iced Tea – 13.25

## Non-Alcoholic Beverages

Soft Drinks – 2.00  
Bottled Water – 2.00  
Pellegrino Sparkling Water 16.9oz – 3.00

## Alcoholic Beverages

Domestic Beers – 5.00  
Bud Light  
Coors Light

Imported Beers – 6.00  
Corona  
Modelo  
Heineken  
Pacífico

## Wine Selections

14 Hands Chardonnay – 25.00  
14 Hands Sauvignon Blanc – 25.00  
14 Hands Pinot Grigio – 25.00

14 Hands Cabernet Sauvignon – 25.00  
14 Hands Merlot – 25.00

House Champagne – 24.00

## **Bar Services**

*Bar services are available upon request. A bar attendant is required for all events serving alcoholic beverages. A police officer is required for events that include alcohol and have 100 or more attendees.*

### **Cash Bar**

Guests can pay per beverage to bar attendant. Alcoholic beverages include beer, wine and an assortment of liquor options.

### **Hosted Bar**

The bar can be hosted by the client up to a certain price or for the full amount of the bar at the end of the night.

### **Bar Attendant – 25.00 per hour**

Bar attendants are required for all events that include bar services.

*(There is a three hour minimum requirement for a bar attendant)*

### **Police Officer – 85.00 per hour**

A police officer is required for all events that include alcoholic beverages. Police officers remain present on location for the entirety of the event.

*(There is a three hour minimum requirement for a police officer)*

### **Corkage Fee – 9.00 per bottle**

Corkage fee applies to wine and champagne provided by the customer. The bottles must be standard size (750 ml) and produced by a commercial winery. A maximum of two bottles per table is allowed. Bottles must be delivered for chilling and preparation 24 hours in advance of event.

**KELLOOG  
CATERING**



# **Equipment**

*All equipment is available upon request and is priced per item*

## **Dance Floor – 350.00**

An 18x20 dance floor is ideal for guests of 100 or more

## **Extended Time Fee – 300.00 per hour**

Included in the cost of your meal is five hours use of the facility (*Guests can extend this time for a fee of \$250.00 per hour*)

## **Handheld Microphone – 15.00**

## **Lavalier Clip-On Microphone – 75.00**

## **Podium with Microphone and Sound System – 50.00**

## **6x6 Screen – 30.00**

## **8x8 Screen – 50.00**

**KELLOGGG  
CATERING**