

Breakfast

\$10/person

(1 entree, 1 side and 1 bread)

ENTREE

- 2 sausage (links or patties) or 3 slices of bacon & scrambled eggs
- Baked egg casserole with sausage or ham
- Sausage gravy & biscuits (this is your bread choice)
- 2 pancakes or waffles & 2 sausage (links or patties) or 3 slices of bacon

SIDES

- Fresh fruit
- Fruit salad
- Yogurt

BREADS

- Biscuits-honey, butter and jelly
- Zucchini bread
- Banana or banana chocolate chip bread
- Pumpkin bread
- Strawberry bread

Items to Keep in Mind

Our meals come packaged in disposable serving pieces with disposable serving utensils (foil pans, plastic bowls and trays, spoons, tongs, etc.). They can be picked up or delivered. If delivered by Anytime Catering, Inc., temperature sensitive food will be kept in Cambro type carriers to maintain temperature while in transit. Once on site, they will be removed from the carriers. Diners' table service is an additional fee.

Our meals are designed to be served buffet style, so we build in a 20% surplus into our calculations (i.e. headcount of 20 people will have 24 servings of each dish). If you have big eaters, we encourage you to add to the head count. You know your guests better than we do!

Service Fees

Delivery Fee	Round trip per mile @ current government rate at time of delivery
Managed Cater	\$10 per hour (includes round trip delivery time, set up, minimum 1 hour of meal service supervision, and tear down)
Disposable table service	We will gladly supply disposable plates, napkins, forks, spoons and knives for \$.50/person.
Upgraded table service	We can arrange for the rental of "real" table service and serving pieces. We must rent these. Charge is based on our cost to rent and secure the pieces



Anytime Catering INC

Specializing in Small Events!

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Lunch/Lighter Fare

\$9/person

Pick 2 –Pick a combination of any two categories

SOUPS

- Homemade Chicken Noodle
- Hamburger Vegetable
- Creamy Potato
- Broccoli & Cheese
- Chicken & Rice

SPECIALTY BAR

- Baked potato per person with assorted toppings including bacon, cheese, sour cream, and chives
- Garden salad with dressings

SANDWICHES/WRAPS

- Make your own sub with assorted breads, turkey, ham and roast beef, American and provolone cheese, toppings and condiments
- Turkey wrap
- Ham wrap

Dinner

\$15/person

Choose 1–2 Meat (servings will total final per person count) or alternate entrees, 1 side, 1 salad, 1 bread, and 1 vegetable

MEAT

- Baked marinated chicken with garlic herb butter sauce
- Roasted pork loin in gravy
- Baked ham
- Roast beef in gravy

ALTERNATE ENTREE

- Homemade beef & noodles
- Homemade chicken & noodles
- Homemade chicken & dumplings
- Hearty beef stew

SIDES

- Sage & onion stuffing
- Rosemary roasted red potatoes
- Sparkling potatoes (similar to au gratin)
- Old-fashioned mashed potatoes

BREADS

(variety available for \$0.25/person)

- Dinner rolls
- Biscuits
- Zucchini bread
- Banana or Banana Chocolate Chip bread
- Pumpkin bread
- Strawberry bread

SALADS

- 7-layer salad
- Creamy cole slaw
- Tossed garden salad
- Mustard potato salad

VEGETABLES

- Seasoned sweet corn
- Homestyle green beans with onion and bacon
- California blend with cheese sauce
- Broccoli with cheese sauce

DESSERTS

8 inch pies \$7 6–8 pieces each
(Apple, pumpkin, sugar cream and more)

Dozen Cookies \$3.50
(Many varieties can be mixed and matched)

Cobblers \$5 8 inch square
(Apple/spice cake, cherry/chocolate, and more)

Brownies \$4 8 inch square

BEVERAGES

\$1.50 per cold bottled drink
(juices, sodas, teas, and/or water you decide what and how many)

\$1/person for bulk lemonade, iced tea, coffee or water
(Only available for managed cater events includes cups and sweeteners.)

Custom catering is available if you would like to see other options.