

CATERING SERVICE AGREEMENT MCGRATH'S CATERING

This Catering Service Agreement ("Agreement") is made and entered into this _____ day of _____ 2018, by and between the CITY OF RIVERSIDE, a California charter city and municipal corporation ("City") and MCGRATH'S CATERING, a California corporation ("Company").

R E C I T A L S

A. The City is the owner of the City Hall facility located at 3900 Main Street, Riverside, California 92522, in which is located the Grier Pavilion and Mayor's Ceremonial Room.

B. Company is a catering service and has the expertise to manage, operate and provide catering services to all people utilizing the Grier Pavilion and Mayor's Ceremonial Room of the City.

C. The City desires to engage the Company to be one of the caterers for the Grier Pavilion and the Mayor's Ceremonial Room for professional meetings, conferences, non-profit and cultural events.

D. The Company is willing to provide such catering services on the terms and conditions set forth herein.

E. The Company agrees to provide the services more particularly described in Exhibit "A" "Scope of Services," attached hereto and incorporated herein by reference.

NOW, THEREFORE, City and Company agree as follows:

1. Retention. The City hereby retains the Company as one of the caterers authorized to provide food and beverages at the Grier Pavilion and Mayor's Ceremonial Room located on the 7th Floor of City Hall at 3900 Main Street, Riverside, California 92522, subject to the Scope of Services attached hereto as Exhibit "A" and incorporated herein by reference ("Services").

The Company acknowledges that it is one of several caterers that may be selected to provide food and beverage service at the Grier Pavilion and/or Mayor's Ceremonial Room. The Company also acknowledges and agrees that the execution of this Agreement does not guarantee its services will be used or selected.

2. Term and Termination. The term of this Agreement shall commence on the date first written above and shall terminate one (1) year thereafter. This Agreement may be renewed for three (3) additional one (1) year terms. Either party can terminate this Agreement with thirty (30) days' written notice to the other party. This Assignment may be earlier terminated pursuant to Section 27 herein.

3. Locks and Keys. Two sets of access keys will be issued to Company. A re-keying fee will be assessed for lost keys. Said fee shall not exceed Two Hundred and Fifty Dollars (\$250) per occurrence.

4. Compensation. Any and all compensation for catering services shall be paid by the entities and/or individuals using the Grier Pavilion, Mayor's Ceremonial Room and any other City Hall meeting rooms. The City, unless the City hires the Company, shall not be responsible for nor guarantee any payments. The Company shall be responsible for all collections. As consideration for the use of the Grier/MCR as an authorized caterer, Company shall pay City a flat facility use fee per event based on the number of guests, in the amount of One Hundred Fifty Dollars (\$150) for events of up to 100 guests, and Two Hundred Fifty Dollars (\$250) for events with 100 or more guests.

5. Food and Service Requirements. The Company shall use its best efforts to provide food and beverages of good quality in compliance with all applicable laws and regulations. A sample menu with a recommended range of pricing is attached hereto as Exhibit "B" and incorporated herein by reference.

6. Janitorial Services. City will provide janitorial services, subject to the obligations of Company set forth in the Services.

7. Equipment Provided by City. The City shall provide all tables and chairs for the Grier Pavilion and Mayor's Ceremonial Room, subject to exceptions as set forth in the inventory list attached hereto as Exhibit "C" and incorporated herein by reference. The Company shall provide all catering small wares, service carts, and other items required for complete catering service, including all utensils, plate ware and table linens.

8. Capacity Requirements. Company will adhere to the capacity recommendations for the Grier Pavilion and the Mayor's Ceremonial Room as set forth in Exhibit "D," attached hereto and incorporated herein by reference.

9. Utilities. The City shall pay the cost of all utilities provided to the Grier Pavilion at any time during the term of this Agreement.

10. Supervision/Representative. Company shall be responsible for supervision and monitoring of scheduled events at the Grier Pavilion or Mayor's Ceremonial Room for which Company is providing a service. Company shall also designate an individual as the contact person for all scheduled events as referenced in the preceding sentence.

11. Hazardous Materials and Waste. Company agrees that it will not place, use or store, or allow any placement, use or storage of any hazardous waste, hazardous material, or flammable materials at the Grier Pavilion and Mayor's Ceremonial Room, and that it will not commit any waste upon or damage to the Grier Pavilion and Mayor's Ceremonial Room, nor suffer any to be done. Company also specifically agrees that it will not allow others to take such actions on the Grier Pavilion and Mayor's Ceremonial Room. Should Company place, use or store any hazardous material at the Grier Pavilion and Mayor's Ceremonial Room, Company agrees to indemnify, defend, release, and hold City, its officers, officials, directors, agents, servants, and employees, harmless from any

costs and expenses associated therewith, including, but not limited to attorneys' fees, expert fees and court costs.

12. Indemnity. Except as to the sole negligent acts, omissions or willful misconduct, on the part of City or any of its employees, officers, managers, agents, and Councilmembers, Company shall defend, indemnify and hold the City, and its employees, officers, managers, agents and Councilmembers, harmless from any and all loss, damage, claim for damage, liability, expense or cost, including attorneys' fees, which arises out of, or is related to, or is in any manner connected with, the performance of work, activities, operations or duties of Company, or anyone employed by or working under Company, and from all claims by anyone employed by or working under Company for services rendered to Company in the performance of any catering service at the Grier Pavilion or this Agreement. This indemnification provision shall apply to any negligent acts or omissions, willful misconduct or negligent conduct, whether active or passive, on the part of Company or of anyone employed by or working under Company.

The parties expressly agree that any payment, attorneys' fees, costs or expense that the City incurs or makes to or on behalf of an injured employee under the City's self-administered workers' compensation is included as a loss, expense or cost for the purposes of this Section, and that this Section shall survive the expiration or early termination of the Agreement.

13. Insurance.

13.1 General Provisions. Prior to the City's execution of this Agreement, Company shall provide satisfactory evidence of, and shall thereafter maintain during the term of this Agreement, such insurance policies and coverages in the types, limits, forms and ratings required herein.

13.1.1 Limitations. These minimum amounts of coverage shall not constitute any limitation or cap on Company's indemnification obligations under Section 12 hereof.

13.1.2 Ratings. Any insurance policy or coverage provided by Company or subcontractors as required by this Agreement shall be deemed inadequate and a material breach of this Agreement, unless such policy or coverage is issued by insurance companies authorized to transact insurance business in the State of California with a policy holder's rating of A or higher and a Financial Class of VII or higher.

13.1.3 Cancellation. The policies shall not be canceled unless thirty (30) days' prior written notification of intended cancellation has been given to City by certified or registered mail, postage prepaid.

13.1.4 Adequacy. The City, its officers, employees and agents make no representation that the types or limits of insurance specified to be carried by Company pursuant to this Agreement are adequate to protect Company. If Company believes that any required insurance coverage is

inadequate, Company will obtain such additional insurance coverage as Company deems adequate, at Company's sole expense.

13.2 Workers' Compensation Insurance. By executing this Agreement, Company certifies that Company is aware of and will comply with Section 3700 of the Labor Code of the State of California requiring every employer to be insured against liability for workers' compensation, or to undertake self-insurance before commencing any of the work. Company shall carry the insurance or provide for self-insurance required by California law to protect said Company from claims under the Workers' Compensation Act. Prior to City's execution of this Agreement, Company shall file with City either (1) a certificate of insurance showing that such insurance is in effect, or that Company is self-insured for such coverage, or (2) a certified statement that Company has no employees, and acknowledging that if Company does employ any person, the necessary certificate of insurance will immediately be filed with City. Any certificate filed with City shall provide that City will be given ten (10) days' prior written notice before modification or cancellation thereof.

13.3 Commercial General Liability and Automobile Insurance. Prior to City's execution of this Agreement, Company shall obtain, and shall thereafter maintain during the term of this Agreement, commercial general liability insurance and automobile liability insurance as required to insure Company against damages for personal injury, including accidental death, as well as from claims for property damage, which may arise from or which may concern operations by anyone directly or indirectly employed by, connected with, or acting for or on behalf of Company. The City, and its officers, employees and agents, shall be named as additional insureds under the Company's insurance policies.

13.3.1 Company's commercial general liability insurance policy shall cover both bodily injury (including death) and property damage (including, but not limited to, premises operations liability, products-completed operations liability, independent Company's liability, personal injury liability, and contractual liability) in an amount not less than \$1,000,000 per occurrence and a general aggregate limit in the amount of not less than \$2,000,000.

13.3.2 Company's automobile liability policy shall cover both bodily injury and property damage in an amount not less than \$1,000,000 per occurrence and an aggregate limit of not less than \$1,000,000. All of Company's automobile and/or commercial general liability insurance policies shall cover all vehicles used in connection with Company's performance of this Agreement, which vehicles shall include, but are not limited to, Company owned vehicles, Company leased vehicles, Company's employee vehicles, non-Company owned vehicles and hired vehicles.

13.3.3 Prior to City's execution of this Agreement, copies of insurance policies or original certificates and additional insured endorsements evidencing the coverage required by this Agreement, for both commercial general and automobile liability insurance, shall be filed with City and shall include the City and its officers, employees and agents, as additional insureds. Said policies shall

be in the usual form of commercial general and automobile liability insurance policies, but shall include the following provisions:

“It is agreed that the City of Riverside, and its officers, employees and agents, are added as additional insureds under this policy, solely for work done by and on behalf of the named insured for the City of Riverside.”

13.3.4 The insurance policy or policies shall also comply with the following provisions:

a. If the policy is written on a claims made basis, the certificate should so specify and the policy must continue in force for one year after completion of the services. The retroactive date of coverage must also be listed.

b. The policy shall specify that the insurance provided by Company will be considered primary and not contributory to any other insurance available to the City as it pertains to claims arising out of the negligence or willful misconduct of Company.

14. Independent Contractor. It is expressly understood and agreed that the parties intend by this Agreement to establish Company as a vendor and independent contractor. It is not the intention of either party to undertake a joint venture or to make the Company in any sense an agent, employee, affiliate, associate, or partner of the City. It is further agreed that the Company has no authority to and will not at any time hereafter transact any business in the name of the City or act as the City’s agent or representative for any purpose whatsoever, and the Company shall not hold itself out as having any such authority.

15. Notices. All notices under this Agreement must be in writing and shall be deemed to have been duly given if delivered personally or mailed, postage prepaid, by certified mail, return receipt requested, addressed to the party to be notified. Such notice shall be deemed to have been given as of the date so delivered if delivered in person or upon deposit thereof in the United States mail. For the purposes of notice, the addresses of the parties are as follows:

To City

General Services Department
City of Riverside
Attn: Carl Carey
3900 Main Street
Riverside, CA 92522

To Company

McGrath’s Catering
Attn: Marc McGrath
4062 10th Street
Riverside, CA 92501

Each party shall have the right to change the address to which notice to such party is to be given by giving written notice thereof to all other parties to this Agreement.

16. Severability. Each provision, term, condition, covenant, and/or restriction, in whole and in part, in this Agreement shall be considered severable. In the event any provision, term, condition, covenant, and/or restriction, in whole and/or in part, in this Agreement is declared invalid, unconstitutional, or void for any reason, such provision or part thereof shall be severed from this Agreement and shall not affect any other provision, term, condition, covenant, and/or restriction, of this Agreement and the remainder of the Agreement shall continue in full force and effect.

17. Non-Discrimination. During Company's performance of this Agreement, Company shall not discriminate on the grounds of race, religious creed, color, national origin, ancestry, age, physical disability, mental disability, medical condition, including the medical condition of Acquired Immune Deficiency Syndrome (AIDS) or any condition related thereto, marital status, sex, genetic information, gender, gender identity, gender expression or sexual orientation, military and veteran status, in the selection and retention of employees and subcontractors and the procurement of materials and equipment, except as provided in Section 12940 of the California Government Code. Further, Company agrees to conform as to the requirements of the Americans with Disabilities Act in the performance of this Agreement.

18. Governing Law and Jurisdiction. Company agrees that in the exercise of its rights and performance of its obligations under this Agreement, Company shall comply with all applicable federal, state, county and local laws, and regulations in connection with its use of the Premises. The existence, validity, construction, operation and effect of this Agreement and all of its terms and provisions shall be determined in accordance with the laws of the State of California. Any action at law or in equity brought by either of the parties hereto for the purpose of enforcing a right or rights provided for by this Agreement shall be tried in the Superior Court of California, County of Riverside, and the parties hereby waive all provisions of law providing for a change of venue in such proceedings to any other county.

19. Amendments. This Agreement is subject to amendment only by the written approval of all of the parties hereto. Any amendment or modification of this Agreement shall be dated, and where any conflict arises between the provisions of said amendment or modification and provisions incorporated in earlier documents, the most recent provisions shall be controlling.

20. Binding Effect. This Agreement shall inure to the benefit of and shall be binding upon the parties hereto and their respective heirs, successors, legal representatives and assigns.

21. Entire Agreement: Merger. This Agreement supersedes any and all other agreements, either oral or written, between the parties hereto with respect to the subject matter hereof. It contains all of the covenants, conditions and agreements between the parties with respect to the subject matter. Each party to this Agreement acknowledges that no representations, inducements, promises or agreements, orally or otherwise, have been made by any party or anyone acting on behalf of any party which are not embodied

herein, and that no other agreement, statement or promise not contained herein shall be valid or binding. Any oral representations or modifications concerning this Agreement shall be of no force or effect, except a subsequent modification in writing signed by the parties to be charged.

22. Assignment. This Agreement is personal to the Company and may not be assigned by the Company. Any such assignment shall automatically cause this Agreement to be terminated.

23. Authority. The individuals executing this Agreement and the instruments reference herein, each represent and warrant that they have the legal power, right and actual authority to bind the respective parties to the terms and conditions hereof and thereof.

24. Non-Possessory Interest. No permanent or possessory interest shall accrue to Company in the Grier Pavilion by reason of this Agreement or by exercise of the permission given and Company agrees to claim no such interest.

25. Waiver. A waiver of the breach of any covenant, condition or promise of this Agreement, shall not be deemed a waiver of any succeeding breach of the same or any other covenant, condition or promise of this Agreement. No waiver shall be deemed to have been given unless given in writing and in compliance with the "Notices" paragraph hereinabove recited.

26. Business Tax. Company understands that the Services performed under this Agreement constitutes doing business in the City of Riverside, and Company agrees that Company will register for and pay a business tax pursuant to Chapter 5.04 of the Riverside Municipal Code and keep such tax certificate current during the term of this Lease.

27. Termination. The City may terminate this Agreement immediately if:

- (a) The Company fails to provide the Services when requested; or
- (b) The Company refuses or fails to supply enough properly skilled workers; or
- (c) The Company discontinues its operation as a catering service; or
- (d) The Company disregards laws, ordinances, or rules, regulations, or orders of a public authority having jurisdiction; or
- (e) The Company is guilty of breach of a provision of this Agreement; or
- (f) The Company becomes insolvent, is adjudicated bankrupt, or makes a general assignment for the benefit of creditors.


IN WITNESS WHEREOF City and Company have caused this Agreement to be duly executed the day and year first above written.

CITY OF RIVERSIDE, a California
Charter city and municipal corporation

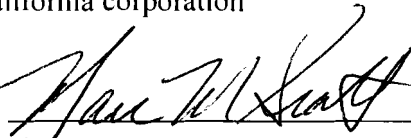
By: _____
City Manager

Attest: _____
City Clerk

APPROVED AS TO FORM:

By:  _____
Ruthann M. Elder
Deputy City Attorney

MCGRATH'S CATERING,
a California corporation

By:  _____
Name:
Its:

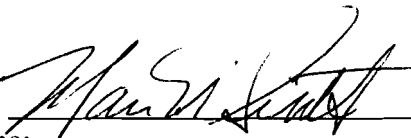
By:  _____
Name:
Its:

EXHIBIT "A"
SCOPE OF SERVICES

Services:

- Provide full service catering to a wide range of event types, sizes, duration and customer requirements;
- Service includes event set up and take-down (place tables, rounds & cocktail tables, chairs and linens according to provided plan). Take-down and cleaning must occur on the event day to ensure the area is clean for the next working day. Tables and chairs will be provided by City and a podium is included.
- Set up fees apply to events with and without catering services according to the following Set up fee schedule:

Level I Set Up (50 attendees or less)	\$150
Level II Set Up (100 attendees or less)	\$200
Level III Set Up (100+ attendees)	\$275
Bar Set Up Only (per bar – not including bartender)	\$150
Site Supervisor Fee	\$45 per hour per hour for time caterer not on site (covers City staff supervision)

- **Note: If an event requires Set up service only (no catering), Company will provide said service according to the Set Up Fees set forth above. This will be billed by the City to organizer. The Company will invoice the City.**
- Menu
 - Offer a variety of menu options in the following recommended price range (exceptions are allowed if agreed upon between Company and its client). (See Exhibit "B.")
 - \$7.00 per person to \$15.00 per person
- Provide off site meal preparation; however, contractor will have access to the Warming/set-up room connected to Mayor's Ceremonial Room.
- Provide event break down (put tables and chairs away, provide trash removal, general cleaning to include wiping down of counters, sweeping and picking up bottles, cups, etc. Break down must take place on event day.
- Provide one or two main points of contact for planning and working with organizers and city representatives.
- No open flame on Pavilion, except sterno.

- No propane in elevator.

EXHIBIT "B"
SAMPLE MENU
[Attached behind this page.]

BUFFET BREAKFAST

McGRATH'S PROVIDES THE FOLLOWING SERVICES

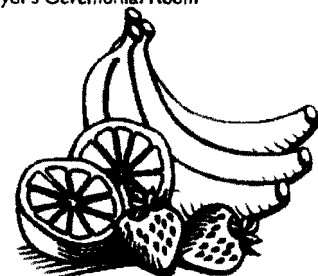
- ☛ Deliver food and equipment to the event (e.g. chafers, serving spoons, tongs, as needed for ordered food menu items. Table cloths for food and beverage tables).
 - (Tables not included in menu pricing but can be ordered for you at additional cost)
- ☛ Set up food / beverage tables
- ☛ Provide paper products for the food and beverages you have ordered from McGrath's: paper plates, plastic cups, Styrofoam cups, paper napkins, plastic knives and forks.
 - Cups for the bar and other paper products for food NOT supplied by McGrath's can be provided at an additional cost.
- ☛ Provide a Buffet Attendant to set up, restock and clean up buffet tables if the number of people attending is 150 or more for Full, Casserole Breakfast ONLY. The Buffet Attendant is provided for a maximum of 5 hours. The number of Buffet Attendants provided increases as the number of people attending increases. If a Buffet Attendant is not included and you require one, we can provide one at an additional charge.
 - McGrath's Catering does not automatically add gratuity in Buffet Service.
- ☛ Order rental (tables, chairs, linen, china, etc. if required). A dish cleaning fee of \$1.00 per person for china is required. McGrath's has tablecloths for \$5.75 each (White) \$8.00 (limited colors) and napkins for \$.60 each in very limited colors.
 - (Colors available from rental company for additional higher cost)
- ☛ Pick up of all equipment. This does not include any rental items. Additional after hours pick up fee will apply. Next day pick up, no charge.
- ☛ The number attending must be at least (25 people). A delivery fee for areas outside Riverside is required and the minimum number attending requirement is higher.
- ☛ Additional Charges will occur for room usage at: the Riverside City Hall, Grier Pavilion and Mayor's Ceremonial Room.



Prices Subject to Change

McGRATH'S CATERING DOES NOT
AUTOMATICALLY ADD GRATUITY

Office (951) 683-7063 Fax (951) 683-6484
E-Mail mcgrathscatering@sbcglobal.net
www.mcgrathscatering.com **** 09/2015



✓ LOOK FOR OUR NEW ITEMS!

BREAKFAST MENU SELECTIONS

Express Breakfast \$7.95

Assorted danishes, muffins, bagels with cream cheese
Served with orange juice and coffee.

Continental Breakfast \$8.95

Danish, muffins, bagels, fresh seasonal fruit display
Served with orange juice and coffee.

Healthy Breakfast \$9.50

Fresh fruit, cheese & crackers, yogurt, assorted muffins,
bagels & cream cheese.
Served with orange juice, apple juice and coffee.

Egg Burrito Breakfast \$8.95

Make your own burritos bar with eggs, sausage, bacon,
salsa, cheese, beans, sour cream.
Served with orange juice and coffee.

✓ Egg and Sausage Breakfast \$9.75

Scrambled eggs, sausage, potatoes O'Brien, fresh fruit and
sweet cranberry corn bread.
Served with orange juice or coffee.



Full Breakfast \$10.95

Scrambled eggs, sausage, bacon, choice of one potato side, choice of one specialty side and fresh seasonal fruit display.
Served with orange juice and coffee.



All Menu Prices Subject to Change

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E-Mail mcgrathscatering@sbcglobal.net
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CASSEROLE BREAKFAST - \$10.95

All casseroles include fresh fruit display, choice of ONE potato side, choice of ONE specialty side, orange juice and coffee.

The casseroles are made with an egg custard and the choice of one of the following ingredients:

Breakfast Casserole

Bacon, sausage, onions, bell pepper, cheese and olives



Italian Casserole

Pepperoni, Italian sausage, black olives, mozzarella cheese, onions, and bell pepper

Florentine Casserole

Spinach, bacon, onion and Swiss cheese

Chicken, Mushroom and Broccoli Casserole

Red bell pepper, onion, Monterey Jack, parmesan and cheddar cheese

Mexican Casserole

Sausage, bell pepper, onion, cilantro, Monterey cheese, black olives, mild green chili, corn tortillas and cheddar cheese.
Served with salsa and sour cream on the side.

Seafood Casserole

Shrimp, crab, onion, cheddar and Swiss cheese

NEW BREAKFAST SCRAMBLE -- \$10.95

All scrambles include fresh fruit display, choice of ONE potato side, choice of ONE specialty side, orange juice and coffee.

✓ Chili

Eggs scrambled with onion, bell pepper, cheese and chili beans on the side

✓ Country

Eggs scrambled with sausage, potato, grilled onion, red pepper, mild green chilis and cheese

✓ Southwestern

Eggs scrambled with cilantro, red bell pepper, chorizo, onion, kidney beans (light), jalapeños



All Menu Prices Subject to Change

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McGrath's Catering

POTATO SIDES

(Please choose one)

- ✓ Potato O'Brien
- ✓ Cheesy Potatoes
- ✓ Scallop Cheese Potatoes



- ✓ Chorizo Potatoes

Fajita Potatoes

- ✓ Chili Cheese Potatoes
- ✓ Tater Tots with Cheese

SPECIALTY SIDES

(Please choose one)

- ✓ Biscuits and Gravy



Assorted fruit and cheese
danishes, croissants, cinnamon
rolls, assorted muffins,
assorted bagels and cream
cheese.

- ✓ Strawberry Cream Cheese
French Toast Casserole

- ✓ Blueberry Crumble French
Toast Casserole

- ✓ Pumpkin French Toast
Casserole

- ✓ Praline Pecan French Toast
Casserole

- ✓ French Toast Casserole



(ADD ON ONE MORE SPECIALTY SIDE FOR \$1 50 PER PERSON)

ADD ON SIDES

(\$1 00 each per person)



Assorted Yogurt

Oatmeal

Hot Chocolate



All Menu Prices Subject to Change

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LONG BEACH, CALIF.

**MCGRATH'S PROVIDES THE
FOLLOWING SERVICES:**



- Deliver food and equipment to the event (e.g. chafers, serving spoons, tongs, as needed for ordered food menu items. Table cloths for food and beverage tables).
 - * (Tables not included in menu pricing but can be ordered for you at additional cost.)

Set up food / beverage tables

- Provide paper products for the food and beverages you have ordered from McGrath's: paper plates, plastic cups, Styrofoam cups, paper napkins, plastic knives and forks.
 - * Cups for the bar and other paper products for food NOT supplied by McGrath's can be provided at an additional cost.

Provide a Buffet Attendant to set up, restock and clean up buffet tables. If the number of people attending is 100 or more, the Buffet Attendants hours to be determined by McGrath's Catering. The number of Buffet Attendants provided increases as the number of people attending increases.

- * If a Buffet Attendant is not included and you require one, we can provide one at an additional charge.

- Pick up of all equipment. This does not include any rental items. Additional after hours pick up pick up fee will apply. Next day pick up: no charge.

- The number attending must be at least 25 people. A delivery fee for areas outside Riverside is required and the minimum number attending requirement is higher (please call for outlying areas).

Order rental (tables, chairs, linen, china, etc. if required). A dish cleaning fee of \$1.00 per person for china is required. McGrath's has tablecloths for \$5.75 each (White) \$8.00 (limited colors) and napkins for \$6.00 each in very limited colors.

* (Colors available from rental company for additional higher cost)

- Additional Charges will occur for room usage at the Riverside City Hall, Grier Pavilion and Mayor's Ceremonial Room.

**MCGRATH'S CATERING DOES NOT
AUTOMATICALLY ADD GRATUITY.**

FOR A QUOTE, CALL 683-7063 OR 683-6484

PAGE 1

WWW.MCGRATHSCATERING.COM
OFFICE (951) 683-7063 FAX (951) 683-6484 *08/2016**

BUFFET LUNCH SELECTIONS

POULTRY OF PERFECTION

Stuffed Breast of Chicken

Tender chicken breast stuffed with spinach, cream cheese onions & a selection of spices, baked to a golden brown 14.50



Chicken Marinara

Tender chicken breast lightly baked in a savory chunky tomato sauce 13.50



Marinated Tri Tip Roast

Large tri tip roast marinated in our special marinade slowly baked & sliced into meal size servings 14.95



Beef Stroganoff

Tender slices of beef nestled with fresh mushrooms and onions, mixed with sour cream sauce and poured over noodles 12.95

Teriyaki Chicken Bowl

Tender pieces of chicken sautéed with broccoli, carrots, celery, onions and mixed with our teriyaki sauce 12.50



Tarragon Chicken

Boneless breast of chicken dipped in cream of tarragon sauce & slowly baked 13.75

Nordic Chicken

Tender breast of chicken lightly floured, sautéed in butter to a golden brown, dipped into a rich chunky tomato, green olive and onion sauce, topped with fresh parmesan cheese and parsley * 13.75 *

Herb Lemon Chicken

Tender breast of chicken marinated for 4 hrs in a lemon herb marinade. Baked with onions & bell peppers.



THE BEST OF BEEF

Italian Stuffed Steak

Tender beef filled with spinach, wild rice and Italian sausage stuffing, rolled & baked to perfection 14.95

Teriyaki Beef Brochette

Tender chunks of beef skewered with bell peppers, onions, marinated in our homemade teriyaki glaze & slowly baked 14.95

Beef and Vegetable Stew

Chunks of beef mixed with carrots, broccoli, potatoes, celery, cauliflower and onion cooked in our homemade gravy 14.75



Teriyaki Beef Bowl

Thinly sliced beef sautéed with broccoli, carrots, celery, onions and mixed with our teriyaki sauce 13.75



WWW.MCGRATHSCATERING.COM

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CHICKEN AND BEEF ENTRÉES COME WITH:

Two "fresh" salads, a choice of rice pilaf, wild rice medley, spanish style rice or rice pasta, rolls, butter and two beverages (page 5).

If you prefer to order two entrées, there will be an additional \$1.00 SPLIT service charge per person

FRESH SALADS

* Most salads served with ranch and balsamic dressings. *

Fresh Fruit Display

Assorted fresh seasonal fruit sliced and arranged for display



Caesar Salad

Romaine lettuce with tomatoes, cheese and bacon. Served with Ranch and Balsamic Dressings

Pasta Primavera Salad

Rotelle pasta mixed with assorted diced vegetables and tossed in our special dressing

Oriental Blend Salad

Romaine lettuce, red cabbage, bean sprouts, mushrooms, red bell peppers and mandarin oranges.

Caprese Salad

Tomato, mozzarella, fresh basil, salt, pepper and balsamic vinaigrette



Fresh Fruit Salad

Assorted fresh seasonal fruits with walnuts and whipped cream

Fresh Garden Salad

Red leaf and iceberg lettuce mixed with carrots, tomatoes, red cabbage and cucumbers



Fiesta Salad

Shredded lettuce topped with cheddar cheese, tomatoes, black olives, cilantro, beans and corn

Greek Salad

Fresh chopped & marinated tomatoes, black olives, cucumber, red onion, red bell pepper and feta cheese surrounded by soft green



Spinach Salad

Fresh spinach mixed with bacon, parmesan cheese and black olives

Fresh Coleslaw

Red and green cabbage mixed with carrots and poppy coleslaw dressing

Italian Style Pasta

Penne pasta mixed with celery, mushrooms, artichoke, onions, bell peppers, black olives and tomatoes



Potato Salad

Traditional potato salad made with russet potatoes, relish, onions and eggs

Broccoli and Tortellini Salad

Cheese tortellini, fresh broccoli, red bell peppers and onions blended with a selection of spices and mayonnaise dressing

Cucumber Salad

Chopped cucumber, red onion, kalamata olives, dill, feta cheese, marinated in a light vinaigrette

Mixed Greens with Feta Cheese

Mixed greens with feta cheese, tomatoes, black olives and red onions.

ADD ANOTHER TEMPTING SALAD TO YOUR MENU FOR ONLY \$1.75 PER PERSON

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SANDWICH BUFFET - 12.75

Assorted select cuts of sliced meats arranged with sliced cheese, pickle spears, lettuce, tomatoes, black olives and assorted relish items. Served with fresh fruit, fresh garden salad (Balsamic & Ranch Dressing) and potato or pasta salad, sourdough and wheat bread and a choice of two beverages (See Page 5)

MUCHO MEXICAN BUFFETS

ENTRÉES SERVED WITH A GARDEN SALAD, SANTA MARIA BEANS, MEXICAN RICE AND A CHOICE OF TWO BEVERAGES (SEE PAGE 5)

Beef Enchilada Casserole

12.95



Taco Bar

Shredded beef & chicken, cheddar cheese, fresh tomatoes, cilantro, jalapenos, black olives, sour cream, lettuce, onions, salsa served with hot flour and corn tortillas 13.25

* (Minimum 35 guests) *



Southwest Chicken Enchiladas

Rollled flour tortillas filled with chicken, black olives, green chilies, onions topped with cream sauce 12.50



Pollo en Salsa Verde

Breast of Chicken smothered in a salsa verde sauce and topped with cheddar cheese. Served with hot flour & corn tortillas. 12.75

Chicken Enchilada Casserole

12.50



Fajita Bar

Marinated chicken and beef served with tomatoes, onions, salsa, cheese and sour cream 14.50

* (Minimum 35 guests) *



PAELLA

ALL PAELLA SERVED WITH A GARDEN SALAD, RANCH AND BALSAMIC DRESSING, ROLLS, BUTTER AND A CHOICE OF TWO BEVERAGES. (SEE PAGE 5)

Chicken Andouille Paella

Classic Spanish dish with chicken, andouille sausage and sundried tomatoes combined with rice simmered in a seasoned broth 10.50

Pork Curry Paella

Pork tenders, black eye peas, stewed tomatoes, green beans, artichokes and black olives simmered with seasoned rice 10.50

Italian Sausage and Bell Pepper Paella

Italian Sausage, mushrooms, stewed tomatoes, onion, green and red bell peppers simmered with rice. 10.50



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BUILD YOUR OWN HOT SANDWICH BUFFET

ALL HOT SANDWICHES SERVED WITH CHIPS, LETTUCE, TOMATOES, PICKLES, KAISER ROLL, COLESLAW (TRY IT ON YOUR SANDWICH) AND A CHOICE OF TWO BEVERAGES.

Chicken Fajita

Lightly seasoned tender pieces of chicken, surrounded by bell peppers and onions 10.95



California

Cheesesteak

Tender chopped beef, slowly cooked to perfection, served with bell pepper, mushrooms, onions and cheese 12.50



Pulled Pork Sandwich

Slowly cooked pork, onion, garlic, drenched with barbecue sauce, served with cheese 10.95



Vegetarian

Zucchini, mushrooms, diced tomato, onion, served with our home made marinara and mozzarella cheese 10.50

Shredded Chicken Sandwich

Slow cooked chicken, lightly seasoned, served with a honey balsamic barbeque sauce 10.95

Add a salad to your hot sandwich for just .99 per person.

SUPERB SALADS

ALL SALADS SERVED ON A LARGE BED OF LETTUCE, WITH RANCH AND BALSAMIC DRESSING, ROLLS, BUTTER AND A CHOICE OF TWO BEVERAGES.

Cobb Salad

Piled high with diced breast of chicken, fresh tomatoes, eggs, cheddar cheese, avocado, bacon and black olives 12.75

Vegetarian Salad

Assorted greens mixed with cheese, avocado, black olives, tomatoes, carrots, cucumbers, red onions and artichokes 12.25

Chicken Cashew Salad

Topped with our famous chunky chicken salad, fresh tomatoes, cucumbers, eggs, avocado, Swiss cheese and toasted cashews 12.50

Chef Salad

Ham, turkey, beef surrounded by Swiss, cheddar cheese, corn, artichokes, tomatoes, cucumbers, eggs and black olives 12.75

BEVERAGES

Lemonade

Hot tea

Fruit punch

Iced tea

Malt Punch

Substitute assorted soda
\$1.00 extra per person

Cranberry lemon punch

Regular or Decaffeinated
Coffee

ALL MENU PRICES SUBJECT TO CHANGE

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ALL POTATOES SERVED WITH A CHOICE OF ONE SALAD AND ONE BEVERAGE

START OFF WITH A LARGE BAKED POTATO RUBBED WITH OLIVE OIL, GARLIC AND SALT

PICK A TOPPING - ANY TOPPING

1. Gimmy beef

Ground beef, onions
and mushroom gravy

2. NO meat please

Broccoli, red bell pepper,
mushrooms, and a 4 cheese sauce

3. What's it all about Alfie

Chicken, broccoli and mushrooms
with alfredo sauce

5. Chicken fajitas

With onions, bell peppers, tomatoes,
salsa, sour cream and cheese

4. Miner's nightmare

Chili w/meat, cheddar cheese, sour cream and onion



SORRY, NO SPLITTING WITH STUFFED POTATOES MENU.

SALAD SELECTIONS

(PLEASE CHOOSE ONE)

Garden

Caesar

Spinach

Mixed Greens w/feta cheese

ALL SALADS SERVED WITH RANCH AND BALSAMIC DRESSING

BEVERAGES

(PLEASE CHOOSE ONE)

Iced Tea, Fruit Punch, Lemonade, Cranberry Lemonade, Maui Punch,
Hot Tea, Regular or Decaffeinated Coffee

* Substitute assorted sodas \$1.00 extra per person

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MAMA ROSA'S PASTA



START HERE

Pick a pasta and sauce for 9.95 per person.

* Served with rolls, butter, one salad (page 3) and one beverage (page 7) *

PASTA CHOICES

Gemelli Penne Macaroni

Fettuccini Bowtie

Rotelle Spaghetti

SAUCE CHOICES

Marinara Alfredo

Cheddar Cheese Spaghetti

Olive oil and Butter
w/Italian spices



ADD VEGETABLES

ONE VEGETABLE TOPPING: 1.00

TWO VEGETABLE TOPPINGS: 1.75

Mushrooms

Broccoli

Tomatoes

Black Olives

Bell Peppers

Zucchini

Artichokes

Cauliflower

Spinach

Sun Dried Tomatoes

Julienned Carrots

VEGETABLE MEDLEY: 2.00

#1 Zucchini, mushroom, onion

#2 Broccoli, mushroom, red bell
pepper

#3 Broccoli, cauliflower, carrots

#4 Artichoke, mushroom, tomato

ALL MENU PRICES SUBJECT TO CHANGE

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MAMA ROSA'S PASTA (CONTINUED)

ADD MEAT

ONE MEAT TOPPING: 1.50

TWO MEAT TOPPINGS: 2.25

Ground beef
Sautéed chicken
tenders
Italian chicken

Ground Italian
sausage
Cajun chicken

Lemon chicken
Meatballs

SALADS

(PLEASE CHOOSE ONE)

Greek Salad
Fresh chopped & mannaed
tomatoes, black olives,
cucumber, red onion, red bell
pepper, feta cheese
surounded by soft greens
Served with Ranch &
Balsamic dressings

Fresh Garden Salad
Red leaf & iceberg lettuce
mixed with carrots, tomatoes,
red cabbage, and
cucumbers. Served with
Ranch & Balsamic dressing



**Mixed Greens with
Feta Cheese**
Mixed greens with feta
cheese, tomatoes, black
olives, red onions, croutons
served with Ranch &
Balsamic dressing

Caesar Salad
Romaine lettuce with
tomatoes, cheese, bacon,
and croutons served with
Ranch & Balsamic dressing

Fresh Fruit Display
Assorted fresh seasonal
fruits sliced and arranged for
display

Spinach Salad
Fresh spinach mixed with
bacon, parmesan cheese,
black olives and croutons
Served with Ranch &
Balsamic dressings

BEVERAGE

(PLEASE CHOOSE ONE)

Iced Tea, Fruit Punch, Lemonade, Cranberry Lemonade, Maui Punch,
Hot Tea, Regular or Decaffeinated Coffee

* Substitute assorted sodas \$1.00 extra per person *

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TRADITIONAL PASTA DISHES

TRADITIONAL PASTA INCLUDES GARLIC BREAD, FRESH FRUIT DISPLAY, ONE GREEN SALAD AND TWO BEVERAGES.

Stuffed Shells

Filled with spinach, onions, ricotta, mozzarella cheeses and red sauce 12.75



Cheese Ravioli Alfredo

Cheese ravioli served with Alfredo sauce. 13.50

Cheese Ravioli Marinara

Cheese ravioli served with marinara sauce 13.50



Vegetable Lasagna

Layers of pasta filled with vegetables, ricotta, Parmesan and mozzarella cheeses. Baked slowly in McGrath's homemade red sauce 13.50

Cannelloni Romana

Filled with meat and cheese covered with a red sauce 13.75



Cannelloni Florentine

Filled with spinach, ricotta and mozzarella cheese covered with Alfredo sauce 12.95

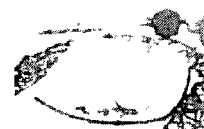
Lasagna

Pasta layered with Italian sausage, spinach, ricotta, mozzarella and Parmesan cheeses. Baked slowly with McGrath's homemade red sauce 13.75



Alfredo Tortellini

Cheese tortellini served with alfredo sauce 12.95



SALAD

Choice of one (1) salad

Please see "Super Salad" choices on page 3

BEVERAGES

(PLEASE CHOOSE TWO)

Iced Tea, Fruit Punch, Lemonade, Cranberry Lemonade
Mauir Punch, Hot Tea Regular or Decaffeinated Coffee

* Substitute assorted sodas \$1.00 extra per person. *

ALL MENU PRICES SUBJECT TO CHANGE

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DESSERTS

Assorted Cookies
1.95 per person

Turtle Brownies
2.25 per person

White Chocolate Brownie
2.25 per person

Linzers Bars
2.50 per person

Hi Top Apple Pie
3.50 per slice

Hi Top Berry Pie
3.50 per slice

Strawberry Trifle
3.25 per person

Carrot Cake
3.75 per slice

Dark Fudge Cake
3.75 per slice

Cream Cheese Pie
3.95 per slice

* Top it off with one of the following for .75 cent per person
Strawberries, Wild Berries, Cherries, Peach or Praline *

Bite Sized Desserts
4.95 per person

* Turtle brownies, Coconut Blondies, raspberry linzer bars
chocolate chip, oatmeal raisin, peanut butter, sugar
and chocolate on chocolate chip cookies *

ALL MENU PRICES SUBJECT TO CHANGE

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DINNER MENU

MCGRATH'S PROVIDES THE FOLLOWING SERVICES:

- ☞ Deliver food and equipment to the event (e.g., chafers, serving spoons, tongs as needed for ordered food menu items. Table cloths for food and beverage tables).
 - ~ (Tables not included in menu pricing but can be ordered for you at additional cost.) ~
- ☞ Set up food / beverage tables.
- ☞ Provide paper products for the food and beverages you have ordered from McGrath's: paper plates, plastic cups, Styrofoam cups, paper napkins, plastic knives and forks.
 - ~ Cups for the bar and other paper products for food NOT supplied by McGrath's can be provided at an additional cost. ~
- ☞ Provide a Buffet Attendant to set up, restock and clean up buffet tables, if the number of people attending is 100 or more. The Buffet Attendants hours to be determined by McGrath's Catering. The number of Buffet Attendants provided increases as the number of people attending increases.
 - ~ If a Buffet Attendant is not included and you require one, we can provide one at an additional charge. ~
- ☞ Order rental (tables, chairs, linen, china, etc. if required). A dish cleaning fee of \$1.00 per person for china is required. McGrath's has tablecloths for \$5.75 each (White) \$8.00 (limited colors) and napkins for \$.60 each in very limited colors.
 - ~ (Colors available from rental company for additional higher cost) ~
- ☞ Pick up of all equipment. This does not include any rental items. Additional after hours pick up pick up fee will apply. Next day pick up, no charge.
- ☞ The number attending must be at least (25 people). A delivery fee for areas outside Riverside is required and the minimum number attending requirement is higher.
- ☞ Additional Charges will occur for room usage at the Riverside City Hall, Grier Pavilion and Mayor's Ceremonial Room.

**MCGRATH'S CATERING DOES NOT
AUTOMATICALLY ADD GRATUITY UNLESS
ASKED.**

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BUFFET DINNER SELECTIONS

All entrées include a choice of two salads, one side, one hot vegetable, two beverages and freshly baked rolls

— Poultry of Perfection —

HERB LEMON CHICKEN

Tender chicken breast marinated for 24 hours in lemon herb marinade. Baked with onions and bell peppers.

~ 14.95 ~



TERIYAKI CHICKEN

Boneless breast of marinated chicken baked, covered with our teriyaki sauce and topped with coconut and pineapple.

~ 14.95 ~

CHICKEN PARMESAN

Tender chicken breast sautéed in butter to a golden brown, dipped into a special Italian red sauce, baked and topped with fresh tomatoes and mozzarella cheese

~ 14.95 ~



TARRAGON CHICKEN

Boneless breast of chicken dipped in cream of tarragon sauce & slowly baked.

~ 14.95 ~

STUFFED BREAST OF CHICKEN

Tender chicken breast stuffed with spinach, cream cheese, onions & a selection of spices, baked to a golden brown.

~ 14.95 ~



POLLO RELLENO

Chicken breast filled with green chilies, cheddar cheese and red bell peppers, lightly breaded and baked to a golden brown.

~ 14.95 ~

All Menu Prices
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— Poultry of Perfection Continued —

**CHICKEN WITH CREAM
SAUCE**

Tender breast of chicken in wild mushroom cream sauce lightly seasoned and baked.

~ 14.50 ~

NORDIC CHICKEN

Tender breast of chicken lightly floured, sautéed in butter to a golden brown, dipped into a rich chunky tomato, green olive and onion sauce, topped with fresh parmesan cheese and parsley.



**CHICKEN WITH BREAD
STUFFING**

Baked boneless chicken thighs filled with an apple raisin stuffing basted with an apricot sauce.

~ 14.50 ~

**LOUISIANA STYLE
CHICKEN**

Tender breast of chicken lightly floured and sautéed in butter to a golden brown then the chicken is dipped in a rich chunky tomato sauce made with fresh tomatoes, basil, green onions, mushrooms and green olives. Slowly baked and topped with shrimp, tomato wedges, toasted almonds and parsley.

~ 15.95 ~

**CHICKEN CUTLETS WITH
ARTICHOKES**

Chicken breast lightly roasted with sun-dried tomatoes, garlic and artichokes, mixed with a light sauce and sprinkled with mozzarella cheese.

~ 15.50 ~

**MARINATED CHICKEN
BROCHETTE**

Tender chunks of marinated chicken skewered with bell peppers and onions.

~ 14.95 ~

CHICKEN CORDON BLEU

Tender breast of chicken filled with ham, Swiss cheese and tomatoes, lightly breaded and baked to a golden brown.

~ 14.95 ~

CHICKEN MARSALA

Tender breast of chicken lightly floured and sautéed with onions, mushrooms, red bell peppers and marsala glaze.

~ 14.95 ~



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— The Best of Beef —

**MARINATED TRI TIP
ROAST**

Large tri tip roast marinated in our special marinade, slowly baked & sliced into meal size servings.

~ 15.95 ~



ITALIAN STUFFED STEAK

Tender beef filled with spinach, wild rice and sausage stuffing rolled and baked to perfection.

~ 16.50 ~

TERIYAKI BEEF

Marinated beef covered with our teriyaki sauce baked and topped with coconut and pineapple.

~ 15.95 ~

**TERIYAKI BEEF
BROCHETTE**

Tender chunks of marinated beef skewered with bell peppers and onions slowly baked in our special teriyaki glaze.

~ 16.75 ~

VEGETABLE BEEF STEW

Chunks of beef mixed with carrots, broccoli, potatoes, celery, cauliflower and onions cooked in our homemade gravy.

~ 14.50 ~



**TRI TIP W MUSHROOM
GLAZE**

Tri Tip roasted slowly and covered in a mushroom and onion glaze.

~ 16.50 ~

BEEF TENDERLOINS

Beef tenders lightly baked and covered with a buttery mushroom and artichoke sauce.

~ 20.95 ~

BARON OF BEEF

MINIMUM 100 PEOPLE Roasted beef lightly seasoned, slowly baked and served with a creamed horseradish, carved to order.

Carver required. (No Charge if over 150 guests, if under fee is \$75.00)

~ 17.95 ~

***If you prefer to order two entrées, there will be an additional \$1.00 SPLIT service charge per person.*

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— Buffet Specialties —

PRIME RIB

Tender boneless prime rib cooked slowly and served with creamed horseradish and au jus. Carver required. (No Charge for Carver if over 150 guests, if under fee is \$75.00)

~ 19.75 ~



BREAST OF TURKEY W/STUFFING

Individual Breast of Turkey filled with our bread stuffing, slowly baked to a golden brown and served with gravy.

~ 14.50 ~

PORK CHOPS

Port Chops baked with caper butter sauce.

~ 14.95 ~

BRAISED PORK LOIN

Pork loin baked with a mixture of fresh apples, pearl onions and potatoes in an herb cider sauce.

~ 15.25 ~



GLAZED BAKED HAM

Tender pre-sliced ham coated with a honey & brown sugar glaze, topped with pineapple and baked to perfection.

~ 13.95 ~

SALMON EN CROUTE

Filet of salmon topped with a spinach mixture, wrapped in pastry dough, baked to a golden brown and topped with a hollandaise sauce.

~ 16.95 ~

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FRESH SALADS

Most Salads served with Ranch and Balsamic Dressings
(Choose two)

FRESH FRUIT DISPLAY

Assorted fresh seasonal fruit sliced and arranged for display.



FRESH GARDEN SALAD

Red leaf and iceberg lettuce mixed with carrots, tomatoes, red cabbage and cucumbers.



MIXED GREENS WITH FETA CHEESE

Mixed greens with feta cheese, tomatoes, black olives and red onions.

BROCCOLI AND TORTELLINI SALAD
Cheese tortellini, fresh broccoli, red bell peppers and onions blended with a selection of spices and mayonnaise dressing.

ITALIAN STYLE PASTA
Penne pasta mixed with celery, mushrooms, artichoke, onions, bell peppers, black olives and tomatoes.



SPINACH SALAD

Fresh spinach mixed with bacon, parmesan cheese, and black olives.

GREEK SALAD

Fresh chopped & marinated tomatoes, black olives, cucumber, red onion, red bell pepper and feta cheese, surrounded by soft greens.



FIESTA SALAD

Shredded lettuce topped with cheddar cheese, tomatoes, black olives, cilantro, beans and corn.

PASTA PRIMAVERA SALAD

Rotelle pasta mixed with assorted diced vegetables and tossed in our special dressing

CAESAR SALAD

Romaine lettuce with tomatoes, cheese and bacon. Served with Ranch and Balsamic Dressings

Add another tempting salad to your menu for only \$1.75 per person

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SUPERB SIDES

(Choose one)

Wild Rice Medley	Roasted Red Potatoes with Rosemary	Red Potato with Dill Butter Sauce
Spanish Style Rice	Scalloped Cheese Potato	Potato-Roni and Cheese
Rice Pilaf	Cheese Fajita Potatoes	Penne Pasta
Rice Pasta		Gemelli Pasta
Texan Ranch Style Baked Beans	Baked Potato (add 1.00 per person)	Italian Penne Pasta

Garlic Mashed Potatoes
(add 1.00 per person)

— HOT VEGETABLES —

(Choose one)

Medley of Fresh Vegetables	Sweet and Tempting Carrots	Broccoli and Red Pepper
Carrots and Cauliflower	Oriental Vegetables	Fiesta Squash
Southwestern Corn	Mixed Vegetables w/Cream Sauce	Carrots and Green Beans

Green Bean Almondine (add .50 per person)

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BOUNTIFUL BUFFETS

All buffets include a fresh garden salad, fresh fruit and a choice of two beverages



— Mexican Buffet - 13.25 —

(MINIMUM 35 PEOPLE)

MCGRATH'S MEXICAN TACO BAR

Shredded beef and chicken served with cheddar cheese, fresh tomatoes, cilantro, jalapenos, black olives, sour cream, lettuce, onions, salsa, hot flour and corn tortillas.

MEXICAN RICE

White rice lightly browned and mixed with tomato sauce, carrots, peas, onions and spices.

SANTA MARIA BEANS

Pinto beans, green chilies, onions, chili powder, bell peppers and spices.

— Sandwich Buffet - 12.75 —

Comes with choice of Potato or Pasta Salad.



Assorted select cuts of sliced meats arranged with sliced cheese, pickle spears, lettuce, tomatoes, black olives and assorted relish. Served with sourdough and wheat bread.

— Beverages —

(Choose two)

Iced tea

Lemonade

Fruit punch

Cranberry lemon punch

Maui Punch

Hot tea

Regular or Decaffeinated Coffee

Substitute assorted sodas \$1.00 extra per person.

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PLETHORA OF PASTA

All pasta entrées served with fresh fruit display, a choice of Fresh Garden Salad, Caesar Salad or Mixed Greens w/Feta Cheese salad, garlic bread and a choice of two beverages

— Buffet Entrées —

CHICKEN BROCCOLI FETTUCCINI

Mixed with chicken, broccoli, mushrooms, onions, bell peppers and Alfredo sauce.

~ 13.75 ~



BOWTIE PASTA

Made with chicken, black olives and marinara sauce

~ 13.50 ~

CANNELLONI ROMANA

Filled with meat and cheese covered with a red sauce

~ 13.95 ~



PASTA PRIMAVERA

Assorted vegetables, mozzarella cheese and white sauce.

~ 13.50 ~

CANNELLONI FLORENTINE

Filled with spinach, ricotta and mozzarella cheese covered with Alfredo sauce

~ 13.50 ~



STUFFED SHELLS

Filled with spinach, onions, ricotta and mozzarella cheeses and red sauce

~ 13.50 ~



LASAGNA

Pasta layered with Italian sausage, spinach, ricotta, mozzarella and Parmesan cheeses. Baked slowly with McGrath's homemade red sauce.

~ 13.95 ~



VEGETABLE LASAGNA

Layers of pasta filled with vegetables, ricotta, Parmesan and mozzarella cheeses. Baked slowly in McGrath's homemade red sauce. 13.95

CHEESE RAVIOLI ALFREDO

Cheese ravioli served with Alfredo sauce

~ 14.25 ~

***If you prefer to order two entrees, there will be an additional \$1.00 SPQT service charge per person.*

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EXHIBIT "D"
CAPACITY

Capacity Requirements. Company will adhere to the following capacity recommendations for the Grier Pavilion and the Mayor's Ceremonial Rooms.

Grier Pavilion	
Event Type	Capacity
Tables & Chairs	180 (18 rounds with 190 chairs)
Chairs (theater style/ceremonial)	200
Standing only	225 (up to 10 cocktail tables)

Mayor's Ceremonial Room		
Event Type	Capacity	
	City Recommended	Fire Code Allowance
Tables & Chairs	50	67
Chairs (theater style)	65-70	143
Standing only	125-150	200