

# Catering Packages

**\$24**  
Per Person

**Signature\***  
**Choice of Two Entrees,  
Three Side Dishes, Rolls**  
Add additional side for \$4pp

**\$19**  
Per Person

**Classic\***  
**Choice of One Entree,  
Two Side Dishes, Rolls**

**\$16**  
Per Person

**Sandwiches**  
**Choice of One Sandwich,  
Two Side Dishes**

## Entrees

- Wild mushroom filet tips
- Baked chicken with a caper cream sauce
- Goat cheese spinach stuffed chicken breast
- Cajun chicken pasta
- Grilled salmon with fresh mango salsa
- Garlic gulf shrimp
- Teriyaki salmon
- Smoked pulled chicken
- Airline chicken
- Pulled pork
- Sliced brisket
- Pork belly burnt ends
- Smoked ribs
- Smoked chicken quarters
- Brisket mac and cheese
- Smoked prime rib +\$5
- Pulled chicken

## Sides

- White cheddar mac & cheese Our House Specialty!
- Italian pasta salad
- Broccoli and craisin salad
- Signature house salad
- Cole slaw
- Smoked baby yukon potatoes
- Garlic whipped potatoes
- Cortney chips
- Zucchini & squash medley
- Roasted brussel sprouts
- Buttery corn
- Loaded potato salad
- House chips
- Caesar salad
- Dinner salad
- Campfire baked beans
- Ancient grains
- Green beans with garlic or bacon
- Elote corn
- Asparagus

## Hors D'oeuvres

- Honey ginger chicken bites (90) \$80
- Smoked wings (40) \$80
- Bourbon meatballs (90) \$95
- Brisket sliders (\$3/each) \$80
- Pulled pork sliders (\$2/each) \$65
- Bavarian pretzel bites with beer mustard (90) \$55
- Cheese and cracker tray \$65
- Tomato bruschetta \$65
- Bacon cheddar dip \$54
- Mini crab cakes (40) \$160
- Ceviche \$80
- Spring rolls (20) \$60
- Veggie tray \$65
- Caprese skewers (40) \$65
- Spinach artichoke dip 1/2pan \$65
- Roasted red pepper hummus with warm pita chips \$55
- Shrimp cocktail 60 shrimp \$84
- Sushi tray 12 rolls \$120
- Charcuterie tray \$140
- Pineapple teriyaki skewers (40) \$80
- Pork or chicken pot stickers (40) \$80
- Fruit tray \$80

## Sandwich Options

- Bacon chicken ranch wrap
- Prime rib wrap
- Veggie wrap
- Italian wrap
- Buffalo chicken wrap
- Pulled pork
- Smoked brisket
- Pulled chicken

## Sides By The Pan

Half pan feeds 10-20people, Full feeds 30-40people

	Half	Full
• Mac & Cheese	\$72	\$110
• Baked beans	\$35	\$72
• Sweet onion slaw	\$35	\$72
• Loaded potato salad	\$42	\$80
• Smoked baby potato	\$35	\$68
• Broccoli salad	\$42	\$80
• Green beans with bacon	\$55	\$110
• Green beans with garlic	\$45	\$90
• Dinner salad	\$40	\$80
• Italian pasta salad	\$42	\$80

## Meats By The Pound

Add buns and bbq \$2/lb

• Pulled pork	\$14
• Brisket	\$22
• Pulled chicken	\$12
• Dr. pepper ribs	\$2 ea.
• Smoked ribs	\$2 ea.

## Desserts

Banana  
Pudding  
\$4PP

Brownie Tray &  
Cookie Assortment  
\$2PP

Blackberry Bread  
Pudding  
\$4PP

Peach or Berry  
Cobbler  
\$4PP







# Bar Packages

\$200 Bar set up and tear down fee

**\$26**

Per Person  
5 Hours

## Premium Package

American Vodka  
Tanqueray  
Gin, Bacardi Rum  
Captain Morgan,  
Crown Royal  
Mixers & Fruit Garnish  
Bottled Beer  
House Wine  
Soft Drinks

**\$16**

Per Person  
4 Hours

## Beer & Wine Bar

Choices:  
2 Bottled Beer  
1 Seltzer  
3 Wines

**\$2**

Per Person

## Soft Drinks

Coffee  
Soda  
Iced Tea  
Lemonade



# CAM SNYDER

## PREMIER EVENTS

All pricing based on groups of 25 or more. All Buffets include disposable plates, silverware, napkins, dinner rolls. Please add 7% sales tax. Prices subject to change without notice. A Standard 20% catering service charge will be added to all invoices. Full Service Staffing Available for additional Charge.

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