



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.

EMAIL CAMCOCATERING@GMAIL.COM
PHONE 574-346-9090
WEB CAMCOCATERING.COM

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 +\$5
- 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	\$26
• 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

