

LUNCH & DINNER

All the fixins' are served on the side to keep the food fresh and to ensure that each meal is perfectly customized. Fixins' include... lettuce, tomatoes, pickles, onions, pepperoncini, jalapenos, olives and mayo/mustard packets.

Cold-Cut Subs
Grilled Sandwiches
Tacos
Burgers
Hot Dogs
Wraps
Spaghetti
Lasagna
Fettuccini Alfredo
Ambrosia Fruit Salad
Old Fashioned Potato Salad
Macaroni Salad
Creamy Italian Pasta Salad
Crunchy Ham and Pea Salad
Broccoli and Chicken Salad
Caesar Salad
BLT Pasta Salad

SLOW SMOKED SOUTHERN BBQ

Our succulent meat is cooked low and slow. We use our own secret blend of herbs and spices to season the meat while cooking and serve the hand-pulled meat with scratch made BBQ sauce.

Pork-Butt Roast
Beef Brisket
Chicken

APPETIZERS

These easy to eat by hand items are perfect for wetting your guests' appetites. Or, create a light meal by serving a buffet featuring multiple dishes.

Pinwheel Sandwiches
Bacon Wrapped Lil' Smokies w/Brown Sugar Glaze
"Mad Cow" Meatballs
Turkey and Ham Asparagus Rollers
Antipasto
Meat & Cheese Cubes
Assorted (seasonal) Veggies w/Ranch Dip
Caprese Skewers
Cucumber Roll-Ups
Sweet Pepper Poppers
Assorted (seasonal) Fruit Platter
Melon Balls
Red & Green Grape Skewers

SWEETS & TREATS

All baked goods are made from scratch, using family recipes that have been passed down through the generations. Tried and True!

Cinnamon Rolls
Breakfast Breads
Cookies
Brownies and Bars
Cakes/Cupcakes
Pies
Cheesecakes

IT'S YOUR EVENT; MAKE IT YOUR MENU...

To cater, by definition is to provide or supply what is needed or gives pleasure, comfort, etc. That is why we encourage our clients to work closely with us when planning events. We are always open to new menu suggestions and will do our best to accommodate reasonable requests to the best of our ability. We will maintain open lines of communication and we pride ourselves in our adaptability to each client's unique needs.

PRICING

Prices are calculated based on group size, service style, and menu choices. Also, the ever changing cost of goods and seasonable availability may affect total charges. For groups of 25 or more guests, we ask that a 35% non-refundable deposit is made at least 48 hours prior to the event. The remaining balance will be billed the day of the event.

Boxed Lunches.....\$8.50 per person
Cookies.....\$12.00/dozen
Breakfast Breads.....\$15.00/loaf (serves 14-16)
Brownies and Bars.....\$15.00/dozen

CONTACT

Corrin and Charlie Dugger

(509) 663-4900
300 S. Columbia Street
Wenatchee, WA. 98801

BUSINESS HOURS

| | |
|---------|-----------------|
| MON-FRI | 8:00 am-3:00 pm |
| SAT | 9:00 am-2:00 pm |

THE DEPOT CAFÉ...

CATERING SERVICES

★ *Business Lunches* ★ *Meetings* ★ *Birthdays* ★ *Reunions* ★
★ *Holidays* ★ *Anniversaries* ★ *More!* ★

... (509) 663-4900