

AG HERITAGE PARK OFFSITE CATERING

To book your event at the Ag Heritage Park, please contact the Sales Department at (334) 321-3177 or email agpark@auhcc.com

Alabama Farmer's Pavilion

620-A South Donahue Drive, Auburn University, Alabama



AG HERITAGE PARK

AG HERITAGE PARK RENTAL RATES

The ALFA Pavilion

Monday-Thursday Half Day \$225 | Full Day \$450 Friday- Sunday

Full Day Only \$700*

*There will be a food & beverage minimum for all Friday & Saturday functions at the ALFA Pavilion

The Edward L. Lowder Barn

Monday-Thursday Half Day \$200 | Full Day \$400 Friday-Sunday Full Day Only \$400

The Dairy Barns & Courtyard

Half Day \$100 | Full Day \$200 Monday-Thursday

Friday- Sunday Full Day Only \$200

OVERVIEW & FREQUENTLY ASKED QUESTIONS

Taxes & Fees

Applicable state sales tax of 9% will be added to all food and beverage charges. There is a \$30 fee for drop-off catering or you may pick up your catering at the hotel for no additional charge. A 22% taxable service charge will be applied to all full service catering.

What's included in my function?

All drop-off and pick-up catering includes the following; disposable plates, napkins, utensils, cups & serving utensils. If a hot buffet is selected then a disposable chafer with sterno will be provided.

Is Setup, Breakdown and Cleaning Provided?

You may choose to handle all setup and breakdown of tables and chairs and cleaning on your own or The Hotel at Auburn University can provide those services for you. If you choose to handle these services on your own a \$200 deposit will be applied to your bill. If the venue is found in satisfactory condition following your function then the deposit will be refunded. The Hotel at Auburn University can provide setup, breakdown and cleaning of the function space for \$200.

Are there other menu options available?

We also provide full-service catering for all functions. Your Catering manager will work with you on menu, china, glass, silver and linen options.



Sunday-Thursday CATERING MENU

PLATTERS

BREAKFAST BURRITOS

Scrambled eggs, cheddar cheese, & bacon in a tortilla, served with salsa & ranchero dip \$28 per dozen

BREAKFAST

BREAKFAST SANDWICHES

Assortment of bacon, egg & cheese and sausage, egg & cheese sandwiches \$34 per dozen

CONECUH SAUSAGE

Served with Truck Stop Honey mustard \$55 per order*

PASTRIES

Assorted croissants & danishes \$28 per dozen

MIXED FRUIT

Assortment of melon, pineapple, strawberries & grapes, served with caramel & Nutella sauce \$66 per order*

HASHBROWN CASSEROLE

Shredded potatoes with onions & peppers \$45 per order*

BREAKFAST CASSEROLE

Sausage, eggs & cheddar cheese \$55 per order*

DIPS

TRIO | \$50 per order*

Salsa, guacamole, cheese dip, served with tortilla chips

SPICY TIGER | \$70 per order*

Cream cheese, buffalo sauce, shredded chicken, bleu cheese, Parmesan cheese, served with tortilla chips

SPINACH & ARTICHOKE | \$40 per order*

Served with tortilla chips

PIMENTO CHEESE | \$40 per order*

Served with pita bread

ROTEL | \$50 per order*

Cheese dip with rotel & chorizo, served with tortilla chips

FRIED BUFFALO CHICKEN WINGS

Served naked with buffalo sauce on the side & ranch or bleu cheese dressing \$15 per dozen

CHICKEN TENDERS

Served with honey mustard \$15 per dozen

TURKEY BLT WRAPS

Oven roasted turkey breast, basil mayo, bacon, lettuce, tomato & avocado in a spinach wrap \$44 per dozen

CHICKEN CAESAR WRAPS

Romaine hearts, Parmesan, bacon, grilled chicken, & Caesar in a tomato basil tortilla \$40 per dozen

PIGS IN A BLANKET

Served with mustard dipping sauce \$30 per dozen

FRESH VEGETABLES

Celery, carrots, bell peppers, broccoli, cherry tomatoes, served with hummus & ranch dressing \$40 per order*

A LA CARTE SIDES

INDIVIDUAL POTATO CHIPS

Mrs. Vickie's | \$3 each

HOUSE SALAD

\$35 per order*

1/2 GALLON & GALLON SIDES

\$18 per 1/2 gallon | \$36 per gallon

MAC & CHEESE

PASTA SALAD

POTATO SALAD

BAKED BEANS

COLESLAW

All pricing includes plates, utensils, serveware& napkins Hot items include disposable chaffers & sternos

^{*}One order serves approximately 20 guests



Sunday-Thursday CATERING MENU

BUILD YOUR OWN MEAL

Choose 2 entrees, 2 sides & 1 dessert \$25 per person Minimum of 20 people

ENTREES

TURKEY BLT WRAPS

Oven roasted turkey breast, basil mayo, bacon, lettuce, tomato & avocado in a spinach wrap

FRIED BUFFALO CHICKEN WINGS

Served naked with buffalo sauce on the side & ranch or bleu cheese dressing

CHICKEN TENDERS

Served with honey mustard

PULLED PORK BBQ

Choice of white bread or buns, served with two sauces & pickles

HAMBURGERS

All beef patties, buns, lettuce, tomatoes, onions, American cheese, Swiss cheese, mayo, mustard & ketchup

HOTDOGS

Hot dogs, buns, relish, mustard & ketchup

CONECUH SAUSAGE DOGS

Served with buns, coleslaw & BBQ sauce

SIDES

SIDE SALAD
PASTA SALAD
POTATO SALAD
HOME-STYLE MAC & CHEESE
BAKED BEANS
COLESLAW
MRS. VICKIE'S POTATO CHIPS

DESSERTS

ASSORTED COOKIES ASSORTED BROWNIES

Pricing includes disposable plates, utensils, napkins disposable chaffers & sternos

BOX LUNCH Pricing includes chips, a pickle & cookie

CHICKEN SALAD SANDWICH | \$11 per person

Texas toast with 4oz of chicken salad, lettuce & tomato

ITALIAN SUB | \$12 per person

Hoagie bun, ham, salami, Provolone, lettuce & tomato

SUB SANDWICH | \$10 per person

Hoagie bun, ham, smoked turkey, bacon, Swiss cheese, lettuce & tomato

HOUSE SALAD | \$10 per person

Grilled chicken or 4oz scoop of chicken salad, lettuce, tomato, cucumber, & carrots, served with ranch, Italian, or 1000 Island dressing.

DESSERTS Pies serve approximately 8 slices

ASSORTED COOKIES | \$12 per dozen

ASSORTED BROWNIES | \$17 per dozen

SOUTHERN PECAN PIE | \$20

REFRESHMENTS

BOTTLED WATER | \$2 each

ASSORTED SOFT DRINKS | \$2 each

SWEET TEA | \$15 per gallon**

UNSWEET TEA | \$15 per gallon**

ORANGE JUICE | \$16 per gallon**

BLOODY MARY BAR | \$6 per person**

Zing Zang, celery, limes, olives, pickled okra, pickle spears, bacon (alcohol not included)

**pricing includes plastic cups

*One order serves approximately 20 quests

All pricing includes plates, utensils, serveware& napkins

Hot items include disposable chaffers & sternos