



# 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](mailto:agpark@auhcc.com)

**Alabama Farmer's Pavilion**  
620-A South Donahue Drive, Auburn University, Alabama

## 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

Monday-Thursday Half Day \$100 | Full Day \$200  
 Friday- Sunday Full Day Only \$200

## OVERVIEW & FREQUENTLY ASKED QUESTIONS

### Taxes & Fees

All rental rates are subject to an additional 13% occupancy tax. Applicable state sales tax of 9% will be added to all food and beverage charges. There is a \$25 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.



## BREAKFAST

### BREAKFAST BURRITOS

Scrambled eggs, cheddar cheese, & bacon in a tortilla, served with salsa & ranchero dip

Small | \$50  
 Medium | \$100  
 Large | \$200

### BREAKFAST SANDWICHES

Assortment of bacon, egg & cheese and sausage, egg & cheese sandwiches

Small | \$30  
 Medium | \$60  
 Large | \$120

### CONECUH SAUSAGE PLATTER

Served with Truck Stop Honey mustard

Small | \$25  
 Medium | \$50  
 Large | \$100

### PASTRIES

Assorted croissants & danishes

Small | \$25  
 Medium | \$50  
 Large | \$100

### MIXED FRUIT PLATTER

Assortment of melon, pineapple, strawberries and grapes, served with caramel & Nutella sauce

Small | \$45  
 Medium | \$60  
 Large | \$80

### HASHBROWN CASSEROLE

Shredded potatoes with onions & peppers

Small | \$20  
 Medium | \$40  
 Large | \$80

### BREAKFAST CASSEROLE

Sausage, eggs & cheddar cheese

Small | \$25  
 Medium | \$50  
 Large | \$100

## KIDS

### PB&J UNCRUSTABLES

Small | \$20

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

## PLATTERS

### FRIED CHICKEN WINGS

Choose two sauces: Traditional, Mild, Honey Siracha  
 Served with ranch or bleu cheese dressing

Small (3 dozen) | \$36  
 Medium (5 dozen) | \$60  
 Large (7 dozen) | \$84

### CHICKEN TENDERS

Served with honey mustard

Small (3 dozen) | \$40  
 Medium (5 dozen) | \$67  
 Large (7 dozen) | \$93

### TURKEY BLT WRAPS

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

Small | \$40  
 Medium | \$80  
 Large | \$120

### CHICKEN CAESAR WRAPS

Romaine hearts, Parmesan, bacon, grilled chicken, Caesar, in a tomato basil tortilla

Small | \$35  
 Medium | \$70  
 Large | \$110

### PULLED PORK BITES

Slow roasted pork stuffed in a sweet bun and fried, topped with powdered sugar & served with BBQ sauce

Small | \$60  
 Medium | \$100  
 Large | \$170

### ANTIPASTI

Assorted sliced meats, cheeses & grilled vegetables

Small | \$45  
 Medium | \$80  
 Large | \$100

### VEGETABLE PLATTER

Celery, carrots, bell peppers, broccoli, cherry tomatoes, served with hummus & ranch dressing

Small | \$35  
 Medium | \$60  
 Large | \$80

*Small orders serve approximately 10 guests  
 Medium orders serve approximately 20 guests  
 Large orders serve approximately 40 guests*

## BUILD YOUR OWN MEAL

*Pricing is per person and includes two sides*

*Select 2 entrees & pricing will be based on the highest priced entree*

### ENTREES

#### A•T CHICKEN ALFREDO BAKE | \$15

Ziti pasta with grilled chicken, mozzarella cheese, alfredo & pesto sauce, served with garlic bread

#### A•T PASTA BAKE | \$15

Ziti pasta with sausage, mushrooms, mozzarella cheese & marinara sauce, served with garlic bread

#### SWEET TEA FRIED CHICKEN | \$15

Sweet tea brined assorted white & dark meat

#### PULLED PORK BBQ | \$12.50

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

#### HAMBURGERS | \$12.50

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

#### HOTDOGS | \$12.50

Hot dogs, buns, relish, mustard & ketchup

### SIDES

**SIDE SALAD, PASTA SALAD, POTATO SALAD, HOME-STYLE MAC & CHEESE, BAKED BEANS, COLESLAW, OR LAYS POTATO CHIPS**

## A LA CARTE SIDES

### LAYS POTATO CHIPS

Individual bags | \$1

### HOUSE SALAD

Small | \$20

Large | \$35

### PASTA SALAD

Quart | \$9

1/2 Gallon | \$16

### POTATO SALAD

Quart | \$7

1/2 Gallon | \$12

### MAC & CHEESE

Quart | \$9

1/2 Gallon | \$16

### BAKED BEANS

Quart | \$7

1/2 Gallon | \$12

### COLESLAW

Quart | \$7

1/2 Gallon | \$12

## DIPS *Dips serve approximately 20 guests*

### TRIO | \$45

Salsa, guacamole, cheese dip, served with tortilla chips

### SPICY TIGER | \$65

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

### SPINACH & ARTICHOKE | \$35

Served with tortilla chips

### PIMENTO CHEESE | \$35

Served with pita bread

### ROTEL | \$40

Cheese dip with rotel & chorizo, served with tortilla chips

## DESSERTS *Cakes & pies serve approximately 8 slices*

**ASSORTED COOKIES** | \$10 per dozen

**ASSORTED BROWNIES** | \$15 per dozen

**AUBIE POUND CAKE** | \$18

**SOUTHERN PECAN PIE** | \$18

**CLASSIC APPLE PIE** | \$18

## REFRESHMENTS

**BOTTLED WATER** | \$2 each

**ASSORTED SOFT DRINKS** | \$2 each

**SWEET TEA** | \$15 per gallon\*

**UNSWEET TEA** | \$15 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*

## BOX LUNCH *Pricing is per person & includes chips, a pickle & cookie*

### CHICKEN SALAD SANDWICH | \$11

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

### ITALIAN CLUB | \$12

Hoagie bun, ham, smoked turkey, American cheese, lettuce & tomato

### SUB SANDWICH | \$10

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

### ALFA COMBO | \$12

½ Italian club & 2 chicken fingers with honey mustard

### HOUSE SALAD | \$10.50

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