

BREAKFAST MENU

ANNIE'S BAKED APPLE FRENCH TOAST <i>Cinnamon Custard-Soaked French Bread atop a Caramel Syrup with Apples</i>	Sm. \$59 Lg. \$92	VEGETARIAN FRITTATA (GF) <i>Baked Egg Custard with Hashbrowns, Red Onion, Bell Peppers, Spinach, & Feta One Size-Feeds 12</i>	\$61
VEGETABLE CHEESE STRATA <i>Savory Custard-Soaked Bread Bake with sauteed peppers, mushrooms, zucchini and onion</i>	Sm. \$72 Lg. \$114	BACON FRITTATA (GF) <i>Baked Egg Custard with Hashbrowns, Bacon, Scallions, Arugula, & Cheddar One Size-Feeds 12</i>	\$64
SAUSAGE, EGG & KALE STRATA <i>Savory Custard-Soaked Bread Bake with sauteed kale and breakfast sausage</i>	Sm. \$68 Lg. \$113	BREAKFAST SANDWICHES (Minimum of 12) <i>On Soft Rolls</i>	
GLUTEN FREE STRATAS <i>Vegetable Cheese OR Sausage & Kale</i>	Sm. \$88 Lg. \$132	EGG & CHEESE	\$5.50 each
QUICHE <i>Choice of Spinach & Feta; Broccoli & Cheddar; Zucchini, Onion, & Swiss; Ham & Cheddar; and/or Bacon, Smoked Gouda, & Scallion</i>	\$27	BACON, EGG & CHEESE	\$6.50 each
GLUTEN FREE QUICHE <i>*Same selections as above</i>	\$37	SAUSAGE, EGG & CHEESE	\$6.50 each
LEMON RICOTTA PANCAKES <i>Served with Maple Syrup on the side</i>	\$5.00 pp	ASSORTED BAGEL PLATTER <i>Served with Butter Cups & Choice of 2 Cream Cheeses (Honey Walnut, Veggie, & Plain) *12 person minimum</i>	\$2.75 pp
		BAGEL & LOX PLATTER <i>Served with Mescaline, Sliced Tomatoes, Sliced Red Onion, Capers & Plain Cream Cheese Small (serves 10-12) Large (serves 20-22)</i>	Sm. \$89 Lg. \$169

BREAKFAST PACKAGES

12 PERSON MINIMUM

CONTINENTAL BREAKFAST <i>Includes paper products, fruit salad, assorted Danish, bagels, Muffins, & Croissants; assorted juice and Regular Coffee.</i>	\$12 pp
ALL-AMERICAN HOT BREAKFAST <i>Includes paper products, fruit salad, scrambled eggs, Bacon OR Sausage, Home Fries with ketchup on the side; assorted juice and Regular Coffee.</i>	\$15.50 pp
GRAB N' GO BREAKFAST PACKAGE <i>Includes individualized cutlery packets, fruit salad cups, assorted Yogurts with Honey & Oat Granola, Assorted Breakfast Sandwiches on Soft rolls (Bacon OR Sausage/Egg/Cheese, Egg & Cheese), assorted Juice and Regular Coffee.</i>	\$14 pp

Coffee accompanied with half n' half and sugar packets.

A LA CARTE

(12 PERSON MINIMUM FOR MOST PER PERSON ITEMS)

FRUIT SALAD <i>Assorted melon and pineapple topped with berries Serves: Small (Up to 12) Large (20-25)</i>	Sm. \$43 Lg. \$85	ASSORTED YOGURTS <i>With Honey-Oat Granola</i>	\$3.00 pp
ASSORTED MUFFINS, CROISSANTS, DANISH <i>Served with Butter Cups</i>	\$2.50 pp	HOME FRIES <i>Served with Ketchup on the side. Serves: Small (Up to 12) Large (20-25)</i>	Sm. \$38 Lg. \$72
GLUTEN FREE MUFFINS	\$5.00 pp	SWEET POTATO HASH <i>With Sauteed Peppers & Onions Serves: Small (Up to 12) Large (20-25)</i>	Sm. \$43 Lg. \$79
OVERNIGHT OATS (GF) <i>– (Vegan) Oats, Chia Seeds, Coconut Milk, Mixed Berries & Agave Drizzle (10 person minimum) – Oats, Chia Seeds, Almond Milk, Greek Yogurt, Cinnamon Swirl & Apples (10 person minimum)</i>	\$6.50 pp	APPLE, ORANGE, OR CRANBERRY JUICE	\$2.00 pp
SCRAMBLED EGGS	\$3.00 pp	COFFEE (REGULAR/DECAF) <i>Serves: Small (10-12 cups) Large (13-18cups)</i>	Sm. \$31 Lg. \$42
BACON	\$2.25 pp	HOT WATER & ASSORTED TEA <i>Serves: Small (10-12 cups) Large (13-18cups)</i>	Sm. \$19 Lg. \$25
PORK BREAKFAST SAUSAGE OR TURKEY SAUSAGE	\$2.50 pp		

A LA CARTE

12 PERSON MINIMUM

ASSORTED DELI SANDWICH PLATTER

\$8.00 pp

Assortment of Turkey, Roast Beef, Ham, Chicken Salad, Tuna Salad, and Tomato/Mozzarella topped with assorted cheese, tomatoes, and lettuce. Condiments provided on the side. (Make Sandwich Gluten Free +\$3pp)

ASSORTED DELI WRAP PLATTER

\$8.00 pp

Assortment of Turkey, Roast Beef, Ham, Chicken Salad, Tuna Salad, and (Vegan) Hummus topped with assorted cheese, tomatoes, and lettuce. Condiments provided on the side.

MEAT AND CHEESE PLATTER

\$8.00 pp

Turkey, Roast Beef, Ham, and Salami with assorted cheeses, tomatoes, and lettuce. Includes an assortment of breads, rolls, and condiments to build your own sandwiches.

ARTISAN SANDWICHES ON TUSCAN BREAD & ROLLS

\$10.00 pp

(Select 3 Varieties if less than 30p; 30p or more Select 4):

- Turkey Club with Bacon, Cheddar, Cranberry Mayo, Lettuce and Tomato
- Roast Beef with Caramelized Onions, Pepperjack, Dijon Horseradish, Arugula and Tomato
- Grilled Chicken with Fresh Mozzarella, Spinach, Pesto, & Tomato
- Ham, Apple, Brie, Honey Mustard, Lettuce and Tomato
- Roasted Vegetable with Zucchini, Peppers, & Red Onion, Arugula and Herb-Goat Cheese Spread
- Breaded Eggplant with Roasted Red Peppers, Provolone, Garlic Aioli, & Spinach

Make Artisan Gluten Free +\$3pp
(Excludes Eggplant Option)

LUNCH PACKAGES

12 PERSON MINIMUM; GLUTEN FREE SANDWICH +\$3PP

BASIC BOX

\$13 pp

Includes per box: one sandwich or wrap, chips, cookie, beverage, & paper products

BLUE COLLAR

\$15 pp

Includes platter of assorted sandwiches or wraps, choice of one side salad★, dessert tray, beverages, & paper products

WHITE COLLAR

\$18 pp

Includes platter of 3 varieties of Artisan sandwiches, choice of side salad★, dessert tray, beverages, & paper products

COLD PHARMACEUTICAL PACKAGE*

\$15 pp

Includes platter of assorted sandwiches or wraps, Chef's Choice green salad and pasta salad, dessert tray, beverages, & paper products

HOT PHARMACEUTICAL PACKAGE*

\$15 pp

Includes Chef's Choice chicken entrée, Chef's Choice green salad and side item, dessert tray, beverages, & paper products

*Pharmaceutical Packages available for Sales Reps with valid sales company email only; 10% service fee waived for these packages

SIDE SALADS

SM. (UP TO 12) | LG. (20-25) | X-LG. (30-40)

TOSSED ★

SM \$34/LG \$69

Mescaline, Tomatoes, Cucumbers, & Shredded Carrots. *Served with Balsamic Vinaigrette & Ranch on the side

CAESAR ★

SM \$34/LG \$69

Chopped Romaine, Shaved Parmesan, & Croutons. *Served with Caesar Dressing & Ranch on the side

MACARONI ★

\$39/60/75

COLE SLAW ★

\$30/55/70

DIJON RED POTATO ★

\$40/67/83

MEDITERRANEAN ORZO ★

\$44/73/92

Feta, Sun-dried Tomatoes, Spinach, Kalamatas, & Cucumbers tossed in Lemon-Herb Vinaigrette

PENNE ★

\$45/72/99

Shredded Mozzarella, Spinach, & Sun-dried Tomatoes tossed in an Italian Vinaigrette

FRESH FRUIT SALAD

\$50/85/110

Assorted Melons & Pineapple, topped with Berries

QUINOA

\$50/87/115

Spinach, Edamame, Shredded Carrots, Grape Tomatoes, Mandarins tossed in Sesame Ginger Dressing

CHEESE TORTELLINI

\$54/77/116

Roasted Red Peppers, Shredded Parmesan, Spinach, Kalamata Olives tossed in Pesto Vinaigrette

SPECIALTY SALADS

SM. (UP TO 12) | LG. (25-30)

MANDARIN CHOPPED SALAD <i>Cabbage, Shredded Carrots, Scallions, Edamame, Sliced Almonds & Mandarin Oranges dressed with Sesame Ginger Dressing and topped with Crispy Wonton Strips</i>	\$45/\$84	JUMPIN' JULIA <i>Arugula, Grape Tomatoes, Cucumbers, Fire-Roasted Corn, Pickled Onion, & Feta. *Served with Balsamic Vinaigrette & Ranch on the side</i>	\$45/87
STRAWBERRIES & MORE <i>Mesculin, Tomatoes, Cucumbers, Shredded Carrots, Strawberries, Bleu Cheese Crumbles & Pecans *Served with Balsamic Vinaigrette & Ranch on the side</i>	\$39/80	KALE & BEET <i>Massaged Kale, Cucumbers, Shredded Carrots, Roasted Beets, Goat Cheese Crumbles & Sunflower Seeds. *Served with Balsamic Vinaigrette & Ranch on the side</i>	\$42/84
FARMHOUSE <i>Mesculin, Tomatoes, Cucumbers, Shredded Carrots, Apples, Craisins, Goat Cheese Crumbles, & Walnuts *Served with Balsamic Vinaigrette & Ranch on the side</i>	\$43/85	KALE CAESAR <i>Massaged Kale, Shaved Parmesan, Quinoa, Roasted Chickpeas, & Croutons. *Served with Lite Caesar Dressing</i>	\$46/\$85
SPINACH <i>Baby Spinach, Cucumbers, Shredded Carrots, Roasted Grape Tomatoes, Pine Nuts, Kalamata Olives, & Shaved Parmesan. *Served with Balsamic Vinaigrette & Ranch on the side</i>	\$50/86	MEDITERRANEAN <i>Mesculin & Kale, Tomatoes, Cucumbers, Shredded Carrots, Kalamata Olives, Chickpeas, Feta, & Red Onion. *Served with Lemon-Dill Vinaigrette & Balsamic Vinaigrette on the side</i>	\$66/\$101

PASTA

SM (SERVES UP TO 12) / LG (SERVES 25-30)

PENNE W/ BROCCOLI <i>In a White Wine, Garlic sauce with Sun-dried Tomatoes and Parmesan</i>	\$49/99
PENNE A LA VODKA <i>In a Stewed Tomato, Vodka-Cream Sauce with Parmesan</i>	\$53/102
BAKED ZITI <i>Tossed in Marinara and layered with Mozzarella</i>	\$47/93
PENNE POMODORO <i>In a Stewed Tomato & Marinara Sauce with Spinach and Parmesan</i>	\$47/90
NIC'S MAC & CHEESE <i>Creamy n' Cheesy Elbows topped with Panko Crumble</i>	\$52/103
BUTTERNUT SQUASH RAVIOLI <i>Toasted Pepitas in a Sage, Brown-Butter Sauce</i>	\$64/131
ORECCHIETTE <i>Stewed Tomatoes and Garlic Marinara with Italian Sausage, Spinach & Parmesan</i>	\$58/109
TORTELLINI <i>Cheese Tortellini in a Fontina Cream Sauce with Roasted Red Peppers & Spinach</i>	\$60/103
RIGATONI ALLA BELLA <i>Tossed in a Parmesan Cream Sauce with Portabellas, Sun-dried Tomatoes & Spinach</i>	\$60/112
TRADITIONAL LASAGNA <i>Layers of Ricotta, Marinara, & Mozzarella</i>	\$64/110
TRADITIONAL LASAGNA W/ SAUSAGE <i>Layers of Ricotta, Marinara, Italian Sausage, & Mozzarella</i>	\$70/125
OUR SIGNATURE VEGETABLE LASAGNA <i>Layers of Ricotta, Portabellas, Spinach, Roasted Red Peppers, Creamy Marinara & Mozzarella</i>	\$67/122

ENTREES - CHICKEN

SM. (SERVES 12) | LG. (SERVES 24)

GRILLED CHICKEN BRUSCHETTA <i>with a Tomato Bruschetta topping with Parmesan</i>	\$72/150	STUFFED CHICKEN IN MUSHROOM MARSALA SAUCE <i>Stuffed with Sun-dried Tomatoes, Spinach & Smoked Gouda</i>	\$102/204
GRILLED MEDITERRANEAN CHICKEN <i>with an Artichoke, Grape Tomato, Kalamata Olive & Spinach topping with Feta</i>	\$81/157	STUFFED CHICKEN IN CRANBERRY-BALSAMIC GLAZE <i>Stuffed with Apple, Brie, & Spinach</i>	\$105/207
GRILLED CHICKEN TERIYAKI <i>Glazed with Teriyaki, Sesame Seeds, Grilled Pineapple & Scallions</i>	\$72/148	SESAME CHICKEN <i>Sesame-Encrusted Chicken with Apricot Horseradish on the side</i>	\$78/159
GRILLED CHICKEN TUSCAN <i>with Roasted Red Peppers, Scallions, & Parmesan</i>	\$72/150	PECAN-CRANBERRY ENCRUSTED CHICKEN	\$78/159
BALSAMIC CRANBERRY CHICKEN <i>Grilled Chicken, Glazed with Balsamic Cranberry sauce topped with Goat Cheese</i>	\$78/151	CHICKEN PARMIGIANA	\$84/168
		CHICKEN MARSALA	\$84/168
		CHICKEN PICATTA <i>Pan-Seared Chicken in a Lemon-Caper, White Wine Pan sauce</i>	\$86/172
		CHICKEN FRANCAISE <i>Battered, Pan-Seared Chicken in a Lemon-White Wine Pan sauce</i>	\$86/172

BEEF & PORK

SM. (SERVES 12) | LG. (SERVES 24)

SLICED BEEF TENDERLOIN <i>Served with Red Wine Demi or Au Poivre</i>		\$Market Price
BEEF TENDERLOIN TIPS <i>With sliced mushrooms in choice of Port Wine or Marsala Sauce</i>		\$142/260
SHORT RIBS <i>Slow Braised with a Maple Bourbon Glaze</i>		\$186/310
MIC'S MEATBALLS W/ MARINARA <i>Sm. (30 meatballs) Lg. (60 meatballs)</i>		\$59/120
HERB ENCRUSTED PORK LOIN <i>Seared and finished with a Wine Pan Sauce</i>		\$80/155
CIDER-GLAZED PORK TENDERLOIN W/ SAUTÉED APPLES		\$90/161
POMEGRANATE-GLAZED PORK TENDERLOIN		\$95/175
PULLED PORK W/ SLIDER ROLLS <i>In-house Applewood-Smoked Pork Shoulder with BBQ sauce</i>		\$83/167
SAUSAGE, PEPPERS & ONIONS <i>In our Tomato Sauce with Parmesan (Sm. Feeds 15 / Lg. Feeds 25-30)</i>		\$80/155
HONEY-GLAZED SPIRAL HAM		\$80/151

ENTREES - VEGAN

SM. (SERVES 12) | LG. (SERVES 24)

TEMPEH CHIPOTLE (GLUTEN FREE) <i>Chipotle Marinated Tempeh in Roasted Tomato Sauce with Peppers & Onions. * Served with Basmati Rice on the side</i>	\$99/199	MUSHROOM BOURGUIGNON (GLUTEN FREE) <i>Braised Mushrooms, Carrots, Leeks and Onions in a Red Wine-Tomato Demi Glaze</i>	99/178
TOFU W/ STIR FRY <i>Sesame-Ginger Marinated Tofu with Roasted Zucchini, Bell Peppers, Red Onion & Mushrooms Glazed in a Soy-Ginger Glaze. *Served with Wild Rice on the side.</i>	\$75/148	STUFFED PORTOBELLA MUSHROOM <i>Balsamic Panko Stuffing with Roasted Grape Tomatoes, Garlic, Spinach, & Vegan Parmesan over Pomodoro Sauce (12 person minimum)</i>	\$7.00 pp
COCONUT CURRY TOFU (GLUTEN FREE) <i>Curry Marinated Tofu in a Coconut Curry Sauce with Stewed Tomatoes. *Served with Basmati Rice with Broccoli on the side</i>	\$78/150	VEGAN ORECCHIETTE PASTA <i>Sautéed Kale, Blistered Grape Tomatoes, & Cannellini Beans in a Vegan Parmesan, Garlic-White Wine Sauce</i>	\$54/102

ENTREES - VEGETARIAN/PESCATARIAN

SM. (SERVES 12) | LG. (SERVES 24)

OUR SIGNATURE VEGETABLE LASAGNA	\$67/122	SESAME GINGER SALMON	\$153/288
<i>Layers of Ricotta, Portabellas, Spinach, Roasted Red Peppers, Creamy Marinara & Mozzarella</i>		<i>(With Soy Ginger Glaze topped with sesame seeds)</i>	
EGGPLANT PARMIGIANA	\$53/104	SWEET & SOUR SALMON	\$172/307
SHRIMP SCAMPI OVER TOASTED-LEMON ORZO	\$60/110	<i>Topped with a Pineapple Salsa with Bell Peppers & Red Onion with Sweet n' Sour Glaze</i>	
<i>Sauteed Garlic-Butter Shrimp over Lemon Orzo with Blistered Tomatoes & Spring Peas</i>		SEARED SALMON IN LEMON-DILL BEURRE BLANC	\$171/303
		<i>Topped with White Wine-Cream Sauce with Lemon and Dill</i>	
CAJUN SHRIMP OVER CILANTRO-LIME BASMATI (GF)	\$55/98	STUFFED RED PEPPERS	\$6.50 pp
<i>Cajun-Marinated Shrimp Over Basmati with Cilantro, Lime, Roasted Corn & Bell Peppers</i>		<i>Stuffed with Wild Rice, Spinach, & Smoked Gouda with Balsamic Glaze (12 person minimum)</i>	

ACCOMPANIMENTS

SM. (SERVES 12) | LG. (SERVES 24)

PARMESAN ROASTED RED SKIN POTATOES	\$40/71	ROASTED VEGETABLE MEDLEY (SPRING.SUMMER)	\$40/72
ROASTED RED ROSEMARY POTATOES	\$40/71	<i>Zucchini, Yellow Squash, Red Bell Peppers, & Red Onion</i>	
MASHED OR GARLIC MASHED POTATOES	\$41/77	ROASTED VEGETABLE MEDLEY (FALL/WINTER)	\$43/77
OVEN ROASTED SWEET POTATOES	\$40/72	<i>Zucchini, Butternut Squash, Red Bell Peppers, & Red Onion</i>	
PARMESAN GRATIN POTATOES	\$49/88	ROASTED ASPARAGUS & PARMESAN	\$48/96
GREEN BEANS W/ CARAMELIZED ONIONS	\$39/73	VEGETABLE RICE PILAF	\$46/90
GREEN BEANS ALMANDINE	\$40/74	<i>With Zucchini, Yellow Squash, & Spinach</i>	
BROCCOLI WITH GARLIC & OLIVE OIL	\$37/74	WILD RICE	\$36/71
BROCCOLI WITH BREADCRUMBS	\$38/75	<i>With Spinach</i>	

APPETIZERS

HORS D'OEUVRES (3 DOZEN MINIMUM)

CHICKEN SATAY WITH SPICY PEANUT SAUCE	\$72 (3 dozen)/ additional \$24/dozen
GOAT CHEESE TARTLET WITH SPICED APPLE & FIG COMPOTE	\$63 (3 dozen)/ additional \$21/dozen
CRAB CAKES WITH LEMON CAPER AIOLI	\$Market Price
SAUSAGE & PARMESAN STUFFED MUSHROOMS (GF)	\$72 (3 dozen)/ additional \$24/dozen
SUN-DRIED TOMATOES, SPINACH, & FONTINA STUFFED MUSHROOMS (GF)	\$78 (3 dozen)/ additional \$26/doz
SPINACH AND FETA PHYLLO CUPS	\$63 (3 dozen)/ additional \$21/dozen
HONEY MUSTARD AND PROSCIUTTO PALMIERS	\$72 (3 dozen)/ additional \$24/dozen
COCONUT SHRIMP WITH APRICOT HORSE RADISH SAUCE	\$90 (3 dozen)/ additional \$30/dozen
SPICY MAPLE BACON-WRAPPED SHRIMP (GLUTEN FREE)	\$96 (3 dozen)/additional \$32/dozen
KUNG PAO MINI-MEATBALLS	\$63 (3 dozen)/additional \$21/dozen
SPICY PORK EMPANADAS WITH CHIPOTLE LIME AIOLI	\$84 (3 dozen)/additional \$28/dozen
THAI TEMPEH SKEWERS (VEGAN)	\$84 (3 dozen)/ additional \$28/dozen
KUNG PAO TEMPEH MEATBALLS (VEGAN)	\$63 (3 dozen)/additional \$21/dozen
PESTO STUFFED MUSHROOMS (VEGAN / GLUTEN FREE)	\$75 (3 dozen)/additional \$25/dozen
VEGETABLE DUMPLINGS WITH SWEET THAI CHILI GLAZE (VEGAN)	\$63 (3 dozen)/additional \$21/dozen
SOUTHWEST EMPANADAS WITH VEGAN CILANTRO LIME AIOLI (VEGAN)	\$83 (3 dozen)/additional \$24/dozen

PARTY PLATTERS

MED. (SERVES 20-30) / LG. (SERVES 35-40)

FRUIT & CHEESE	\$80/110	BUFFALO CHICKEN DIP	\$80/102
<i>Cheddar, Smoked Gouda, Pepperjack, Brie, Grapes, & Berries</i>		<i>Served with Tortilla Chips on the side</i>	
<i>*Served with Crackers on the side</i>		SPINACH ARTICHOKE DIP IN A TOASTED RYE BOWL	\$70
DELUXE FRUIT AND CHEESE	\$129/\$142	<i>Served with Pumpernickel & Rye Chips (One size/feeds 30)</i>	
<i>Upgrade with Dried Fruits, Nuts, Goat Cheese, & Fig Spread</i>		PULLED PORK OVER KETTLE CHIPS	\$45/70
ROASTED RED PEPPER BRUSCHETTA	\$50/88	<i>Applewood Smoked Pulled Pork with BBQ Sauce, Shredded Cheddar, Banana Pepper Rings, & Scallions over Toasted Kettle Chips</i>	
<i>with Capers, Smoked gouda & Balsamic glaze</i>		PETIT SANDWICH PLATTER	\$3.75 pp
TOMATO BRUSCHETTA	\$43/69	<i>Select 3 options:</i>	
HUMMUS PLATTER	\$63/80	• Turkey, Swiss, Cranberry Mayo & Lettuce • Roast Beef, Caramelized Onion, Cheddar, Dijon Horseradish, & Lettuce • Caprese with Tomato, Fresh Mozzarella, Basil & Balsamic Glaze • Portobello, Roasted Red Peppers, Provolone, Lettuce, & Balsamic Glaze	
<i>Baby Carrots, Cucumbers, Red Bell Peppers, Olives, Feta & Lemon-Garlic Hummus.</i>		FRESH SLICED FRUIT	\$78/104
<i>*Served with Crostini & Pita Chips on the side</i>		<i>Cantaloupe, Honeydew, Watermelon, Pineapple, Berries & Grapes</i>	
VEGETABLE CRUDITÉ	\$65/90		
<i>Baby Carrots, Celery, Red Bell Peppers, Cucumbers, Broccoli & Grape Tomatoes</i>			
<i>*Served with Ranch Dressing</i>			

DESSERT

HOMEMADE COOKIE & BROWNIE TRAY	\$1.25 pp
<i>(12 person minimum) Including Chocolate Chip, Oatmeal Raisin, Sugar & Mint Chocolate Chip</i>	
GLUTEN FREE CHOCOLATE CHIP COOKIES	\$1.50 pp
<i>(No minimum)</i>	
HOMEMADE DESSERT BARS	\$2.50 pp
<i>(12 person minimum) PB-Nutella, Chocolate Raspberry Crumble, Mixed Berry, Lemon, & Caramel Oat</i>	
GLUTEN FREE & VEGAN DESSERT BARS	\$5.00 pp
<i>(No minimum) Cinnamon-Streusel Shortbread, Berry-Almond Oat, & Chocolate-Coconut Cookie Bar</i>	
HOMEMADE PIES	\$22.00
<i>10" Apple, Apple Crumb, Pumpkin, Pecan</i>	
GLUTEN FREE HOMEMADE PIES	\$28.00
<i>10" Apple Crumb, Pumpkin, Pecan</i>	
PLAIN CHEESECAKE WITH STRAWBERRIES (SERVES 12)	\$22.00
MINI CANNOLI (1 DZ MINIMUM)	\$1.95 each

MISCELLANEOUS ITEMS

2L SODA	\$3.75 each	CHIPS (INDIVIDUAL BAGS)	\$1.50 pp
IND. CANNED SODA/SELTZER	\$1.50 pp	COMPOSTABLE PAPER	\$1.25 pp
IND. BOTTLED ICED TEA	\$2.50 pp	<i>Including cutlery, napkins, & plates</i>	
ROLLS & BUTTER	\$1.25 pp	High End Plasticware \$2.25pp... <i>includes a dinner plate, dinner napkin, & cutlery. Add an appetizer/dessert plate for .25cents.</i>	
<i>(12 person minimum)</i>		DISPOSABLE CHAFFING SET	\$16 each
		<i>Includes wire rack, water pan, 2 sternos</i>	

Company Policies

- \$175 Minimum for delivery. Delivery Fee based on location
- 10% service surcharge on all orders
- Disposable chaffers available for \$16 each
- Weekend and evening orders subject to higher minimum; please inquire