



Du Jour Fine Catering Menus

Brunch Menu	2
Lunch Menu	3
Hors D'oeuvres Menu	4
Dinner Menu	7
Italian Menu	10
Mexican Menu	12
Grilled Menu	13
Dessert Menu	15
Snacks Menu	16
Beverages Menu	17
Event Extras	18

Brunch Menu

Quiche: \$5 pp

Lorraine, Asparagus, Spinach, (V) Tomato Basil(V), and Mushroom (V) quiches are available (all can be GF, crustless)

Scrambled Eggs: \$2.75 pp (V)

Includes cheese

Egg Casserole: \$4.25 pp (GF)

Includes up to 2 types of meat, 2 veggies, and 1 cheese

Baked Oatmeal with Yogurt: \$3 pp

Custom flavors such as cinnamon roll, blueberry, or spiced apple (V, can be GF)

Steel Cut Oats with Toppings: \$2.25 pp

Toppings include cinnamon, brown sugar, milk, and butter (V, can be GF)

French Toast: \$3.25 pp (V)

Includes breakfast syrup and butter, can be made into bananas foster French toast or caramelized peach French toast for \$1 upcharge

Croque Madame: \$4.75 pp

A French sandwich baked with Black Forest Ham, Gruyere cheese, bechamel sauce and a sunny side up egg

Croque Monsieur: \$4.50 pp

Same as the Croque Madame without the egg on top

Sides:

Bacon: \$2 pp

Sausage: \$2 pp

Roasted or Fried Potatoes: \$1.75 pp

Fresh Fruit: \$2 pp

Yogurt Parfaits: \$2.25 pp

Scones: \$2.25 pp

Muffins: \$2 pp

Cinnamon Rolls: \$2.25 pp

Sticky Pecan Rolls: \$3 pp

Assorted Pastries: \$2.50 pp

Fresh Juice: \$2.25 pp

Lunch Menu

Deli Sandwich Platter and Boxed Lunches:
Includes up to 2 sandwich options, chips, 1 side, condiments, and a cookie tray

**Additional sandwiches: \$2 pp, additional sides, \$1.50 pp, full dessert tray, \$4 pp
Add soup for \$3.50 pp
Add \$2 pp for boxed lunch

Smoked Turkey Sandwich: \$11.25 pp
Smoked turkey, herbed cream cheese spread, apricot cranberry jam, and lettuce

Honey Roasted Turkey: \$11.25 pp
Honey roasted turkey, cranberry honey mustard and goat cheese

Baked Ham and Swiss: 11.25 pp
Black Forest Ham, Swiss cheese, poppy seed dijon mustard sauce on a pretzel roll

Ham and Brie Sandwich: \$12.25 pp
Honey smoked ham, brie cheese, apple, herb cream cheese, and mixed greens

Black and Bleu: \$11.50 pp
Thinly shaved roast beef, bleu cheese, horseradish aioli, and arugula

Chicken Salad: \$10.25 pp
Herb seasoned chicken, grapes, celery, onions, mayonnaise, and lettuce

Grilled Portabella Sandwich: \$10.25 pp
Portabellas, roasted red peppers, spinach, tomatoes, and Vegan herbed cream cheese spread (V)

Sides:

Red skin potato salad, coleslaw, Greek pasta salad, fresh fruit, strawberry spinach salad, Greek salad, Caesar salad

Hot Buffet:

Mix and match entrees, sides, and desserts from any of our menus, priced a la carte

Dessert Bars: \$2.25 ea

Toffee Brownies
Peanut Butter Brownies
Lemon Bars
Cheesecake Bars

Cookies: \$2 ea

Chocolate Chip, Oatmeal Raisin, White Chocolate Cranberry, White Chocolate Macadamia

Hors D'oeuvres Menu

Hot:

Maple Pecan Baked Brie: \$2.50 pp
Brown sugar, pure maple syrup, cinnamon and **pecans** atop baked brie with baguette and crackers

Mini Tomato Tarts: \$2.75 pp
Puff pastry baked with cherry tomatoes, caramelized shallot jam, and Parmigiano-Reggiano (V)

Savory Stuffed Mushrooms: \$2.50 pp
A blend of spinach, herbs, and cheese stuffed into mushrooms and baked (V)

Autumn Harvest Tart: \$3 pp
Shaved apples, aged gouda, crispy bacon, onions, arugula, honey squash drizzle

Black and Bleu Sliders: \$3 pp
Bleu cheese, horseradish aioli, arugula, and roast beef on a slider bun

Crab Rangoon Dip: \$3 pp
Lump Crab, cream cheese dip, sweet and sour sauce, sliced **almonds** served with crispy wontons

Pancetta Shrimp: \$4.25 pp
Served with a sauce of white wine, rosemary and garlic

Brats in a Blanket: 2.25 pp
Served with Guinness mustard and spicy ketchup

Mini Crab Cakes: \$3.50 pp
Tender crab, peppers, and seasonings coated in breadcrumbs and sautéed until crisp served with spicy tarragon aioli and green onion

Mini Korean Pork Tacos: \$2.50 pp
Pulled pork, Korean BBQ sauce, creamy slaw, cilantro and red onion on a mini flour tortilla

Reuben Pretzel Sliders: \$3 pp
Corned Beef, cabbage, Swiss cheese, spicy brown mustard and Thousand Island dressing on a pretzel slider bun

Meatballs: \$2.50 pp
Meatballs simmered in a savory and sweet cranberry Worcestershire sauce

Spinach Artichoke Dip: \$2.25 pp
Served with pita chips, and garnished with Parmesan cheese and green onions

Fried Eggplant Bites: \$2.75 pp (V)
Crispy fried eggplant rounds topped with mozzarella and marinara sauce

Mini Roasted Cauliflower Tacos: \$2.50 pp
Seasoned roasted cauliflower with Chipotle Romesco on mini tortillas (V)

Roasted Brussels Sprout Skewers: \$2.50pp
Roasted and then skewered with gorgonzola, dried cherries (V)

Phyllo Triangles: \$2.75 pp
Spinach, mushrooms, cream cheese, parsley and thyme baked in phyllo dough (V)

Potato Croquettes: \$2.50 pp
Mashed potatoes coated in breadcrumbs and parmesan, pan-fried, and topped with chive cream (V)

Mini Grilled Cheese and Tomato Soup Shooters: \$3 pp
Three cheese grilled cheese with creamy tomato basil soup (V)

Cold:

Caprese Skewers: \$2.25 pp

Fresh mozzarella, basil, grape tomatoes, pesto, balsamic reduction (V)

Bacon-Wrapped Stuffed Dates: \$3 pp

Crispy bacon, ricotta, Medjool dates, black pepper, and honey

Figs and Cheese: \$3 pp

Red wine marinated figs, fresh chèvre, crostini, and honey drizzle (V)

Bruschetta Crostini: \$2.25 pp

Bruschetta topped crostini with balsamic reduction, basil, and parmesan (V)

Crudités: \$2 pp

Carrot, celery, and green bean spears in a shooter with a dip of your choice (V)

Shrimp Cocktail: \$4 pp

Shrimp cocktail served with classic cocktail sauce (V)

Mediterranean Feta Cups: \$2.25 pp

Cucumber rounds with tomatoes, Kalamata olives, parsley, and feta (V)

Salmon Gravlax: \$3.25 pp

Cured salmon, thinly sliced and served on crostini with crème Fraiche and dill (V)

Prosciutto Wrapped Pears: \$2.75 pp

Pear wedges wrapped in prosciutto and topped with black pepper and sherry vinegar

Goat Cheese Stuffed Cucumber Cups: \$3

Cucumber rounds stuffed with Herb Goat cheese, Palacios chorizo, and Tajin

Curried Chicken Salad: \$2.50 pp

Cubes of chicken tossed in a yogurt dressing with grapes, golden raisins, nuts, and green onions, served on a crostini

Marinated Mozzarella: \$2.50 pp

Mozzarella marinated in oil, balsamic, herbs, and crushed red pepper, skewered with Italian salami and an olive (V)

Turkey Cranberry Crostini: \$2.50 pp

Smoked turkey layered with an herbed cream cheese spread, apricots, cranberries, and almonds

Boards and Platters:

Domestic Cheese Platter: \$3 pp (V)

Cubed cheeses such as sharp cheddar, Swiss, and Monterey jack, served with grapes

Artisan Cheese Board: \$5 pp (V)

Custom created, could include artisan aged goudas, chèvre, cave-aged cheeses, olives, and fruits served with crackers & crostini

Fresh Vegetable Platter: \$2.25 pp

Cauliflower, celery, baby carrots, tomatoes, and peppers with vegetable dip or white bean dip (V)

Fresh Fruit Platter: \$2.75 pp

Grapes, pineapples, melons, and strawberries with cream fruit dip (V)

Hummus Platter: \$2.50 pp (V)

Freshly made hummus served with pita chips and/or vegetables

Guacamole and Salsa Platter: \$3 pp

Fresh guacamole and salsa served with tortilla chips (V)

Charcuterie Board: \$7 pp

Custom created, could include meats and olives such as prosciutto, capicola, fennel salami, pate, and various pickled peppers and spreads, served with crusty bread

Smoked Salmon Board: Market Price

Salmon served with capers, pickled onions, dill spread, lemon wedges, and crackers. (V)

Mediterranean Board: \$4 pp (V)

Hummus, olives, marinated peppers, pita slices, mozzarella ball, mixed nuts, red grapes

Southern Style Platter: \$4 pp (V)

Cream cheese with red pepper jam, Am. South cheeses, Pimiento Dip, peach jam, whole grain ale mustard, pecans and peanuts, oranges or peaches, and crackers

Caprese Platter: \$4 pp (V)

Heirloom tomatoes, fresh mozzarella balls, and slices, Burrata cheese, garlic confit, basil, and oils served with Crostini

Domestic Antipasto Platter: \$4 pp

Parmesan, smoked mozzarella, and pecorino with cured meats and olives

Artisan Antipasto Board: \$9pp

Fine Italian cheeses, cured meats, olives, jams, and nuts all served with artisan bread and crackers

Deviled Egg Platter: \$4 pp

Three versions of deviled eggs, Basic, Creme Fraiche, and Beet-Pickled with garnish such as fresh herbs, pickled jalapenos, roasted beet sticks, radish sticks, black olives, hot sauce, and crumbled cheese (V)

Grilled & Roasted Vegetable Platter: \$3 pp (V)

Variety of grilled and roasted vegetables such as carrots, peppers, mushrooms, zucchini, etc. with Herb Balsamic vinaigrette

Dinner Menu

Beef & Lamb:

Hanger Steak: \$17.50 pp

8 oz, grilled to medium and served with sautéed shallots and mushrooms in a pan sauce

Filet Mignon: \$22.50 pp

4 oz, grilled to medium and served with a red wine sauce or herb butter

Ribeye: \$22.50 pp

10 oz, charred to medium and finished with a rich gorgonzola cream sauce

Herb Rubbed Prime Rib: \$18.50 pp

Roasted and finished with au jus and horseradish cream

Bacon-Wrapped Filet Mignon: \$23.50 pp

6-8 oz, grilled to medium and served with a pan sauce

BBQ Beef Brisket: \$17 pp

Served with BBQ Sauce

Mediterranean Beef Kabobs: \$17 pp

Tender pieces of beef, onion, and pepper marinated in greek spices grilled and served with tzatziki sauce

Rack of Lamb: \$25.50 pp

Garlic crusted rack of lamb served medium rare, finished with a merlot reduction

BBQ Short Ribs: \$17 pp

Served with BBQ Sauce

Pork:

Braised Pork Loin: \$14 pp

Finished with a plum port wine sauce

Stuffed Roasted Pork Loin: \$15 pp

Stuffed with sausage, apples, and sage, and finished with a cider glaze

BBQ Ribs: \$17 pp

Brined, rubbed, and slow-roasted, these tender ribs are finished with your choice of sauce

Pork Scaloppini: \$ 16 pp

Pieces of pork pounded thin, pan-fried, and finished with a lemon caper sauce

Vegetarian:

Spinach Gnocchi: \$ 13 pp

Gnocchi in a light cream sauce tossed with grape tomatoes, basil, wilted greens, and parmesan

Grilled Eggplant Parmesan: \$13 pp

Eggplant, summer squash, and mushrooms thinly sliced, grilled, and layered with a rich marinara, mozzarella, and parmesan

Portobello Mushroom Steaks: \$14 pp

Marinated in balsamic, grilled and topped with a creamy ricotta and spinach fondue

Cauliflower Steaks: \$15 pp

Cauliflower grilled with a sweet chili glaze and served over Thai quinoa with **peanuts** and fresh herbs

Poultry:**Heavenly Chicken:** \$14.50 pp

Parmesan and bread crumb coated breasts finished with a spinach and béchamel sauce

Chicken in a Mushroom Sauce: \$14 pp

Sautéed and finished with mixed mushrooms in a white wine cream sauce

Stuffed Chicken Breast: \$14.50 pp

Baked chicken breasts stuffed with herbed cheese and coated in parmesan

Ancho Chicken: \$14 pp

Coated in a spicy blend of chiles, grilled, and finished with an avocado sauce and pico de gallo

Roasted Chicken with Herb Jus: \$14 pp

Herb and salt rubbed chicken, roasted and served with a thyme and sage jus

Moroccan Spiced Chicken: \$14 pp

Marinated in yogurt and spices, grilled, and served with a cilantro yogurt sauce

Thai Chicken Stir Fry: \$17 pp

Savory stir fry with peppers, onions, mushrooms, and basil in a brown sauce over jasmine rice

Pan-Fried Chicken Breast: \$14.50 pp

Finished with a ricotta fondue and caramelized onions

Seafood:**Pan-Fried Salmon:** \$18 pp

Pan-fried in olive oil with rosemary, topped with mixed mushrooms and goat cheese mousse

Maple Glazed Grilled Salmon: \$17 pp

Chargrilled, glazed, and finished with a maple beurre blanc

Grilled Salmon Salad: \$20 pp

Sesame grilled salmon on top of mixed greens, apple, fennel, orange, roasted beets, goat cheese, and a citrus vinaigrette

Pan-Fried Halibut: \$28 pp

Lightly dredged and pan-fried in butter, then topped with a champagne beurre blanc

Crab Cakes: \$20 pp

Tender crab, peppers, and seasonings coated in breadcrumbs and sautéed until crisp served with spicy tarragon aioli and green onion

Trout Meuniere: \$18 pp

Sautéed in browned butter and finished with a light lemon cream pan sauce

Prawn Stir Fry: \$18 pp

Savory and spicy stir fry with peppers, spring onions, ginger, snap peas, and cilantro in a garlic ginger sauce over rice noodles

Grilled Swordfish: \$17 pp

Ginger marinated swordfish, grilled and finished with a sweet pineapple salsa

Starch:

Mashed Potatoes: \$2.25 pp

Rosemary Roasted Redskins: \$2.25 pp

Sweet Potato Mash: \$2.75 pp

Cheddar Baked Potatoes: \$3.25 pp

Au Gratin Potatoes: \$2.75 pp

Quinoa and Goat Cheese Risotto: \$2.75 pp

Wild Rice Pilaf: \$2.75 pp

Basmati Rice: \$2.25 pp

Dinner Rolls with butter: \$1.50 pp

Vegetable:

Garlic Green Beans: \$1.75 pp

Roasted Brussels Sprouts w/Bacon:
\$2.25 pp

Asparagus: \$2.75 pp

Honey Glazed Roasted Carrots: \$2.25 pp

Parmesan Roasted Cauliflower: \$2.25 pp

Broccoli with Fontina Fondue: \$2.50 pp

Roasted Seasonal Vegetables: \$2.25 pp

Salads:

Strawberry Spinach: \$3 pp

Feta, candied pecans, red onion, and poppy seed dressing

Greek: \$2.50 pp

Romaine, cucumber, tomato, olives, feta, red onion, and red wine vinaigrette

Caesar: \$2 pp

Romaine, parmesan, croutons and caesar dressing

Harvest: \$3 pp

Roasted squash, apples, bacon, feta and apple vinaigrette

Italian Menu

Appetizers:

Caponata with Pine Nuts: \$2.50 pp
A Sicilian dish of eggplant, tomatoes, capers, and olives, served on crostini (V)

Marinated Olives and Peppers: \$2.50 pp
A platter of Italian olives, marinated peppers, and fresh vegetables (VG, GF)

Margherita Flatbread: \$3 pp
Fresh tomatoes, olive oil, Italian basil, and fresh mozzarella cheese, finished with parmesan (V)

Mushroom and Ricotta Flatbread: \$3 pp
2 types of mushrooms layered with Italian parsley, fresh ricotta, and parmesan (V)

Domestic Antipasto Platter: \$4 pp
Parmesan, smoked mozzarella, and pecorino with cured meats and olives

Artisan Antipasto Platter: \$9 pp
Fine Italian cheeses, cured meats, olives, jams, and nuts all served with artisan bread and crackers

Sides:

Garlic Roasted Broccoli: \$2.50 pp
Prosciutto Wrapped Asparagus: \$3.50 pp
Balsamic Roasted Vegetables: \$2.50 pp
Parmesan Risotto: \$2.75 pp
Panzanella: \$2.50 pp
Caprese Salad: \$3 pp
Italian Wedding Soup: \$3.50
Pasta E Fagioli: \$3.50 pp
Garlic Bread: \$1.50 pp

Entrees:

Pesto Rubbed Chicken: \$16 pp
Seared pesto chicken breast, finished with parsley garlic cream sauce

Chicken Marsala: \$16 pp
Chicken breast sautéed with mushrooms and finished with a marsala sauce

Chicken Parmigiana: \$14 pp
Pounded thin breast, pan-fried, and served with marinara and fresh mozzarella over pasta

Pancetta Shrimp with Rosemary: \$18 pp
Crispy Pancetta over shrimp sautéed with white wine and rosemary, served with crusty bread (V)

Steamed Mussels with Fennel: \$18 pp
Mussels served with fennel, onion, and herbs in a wine and butter broth and crusty bread (V)

Cioppino: \$19 pp
An Italian seafood stew packed with fresh seafood in a fragrant tomato broth (V)

Pasta:

Ragu Bolognese: \$15 pp
A rich meaty sauce with aromatic vegetables and herbs served with pappardelle pasta

Angel Hair with Pesto: \$13 pp
Pasta finished with bright basil pesto, parmesan, and olive oil (V)

Classic Spaghetti and Meatballs: \$13 pp
Beef meatballs with Italian seasonings and cheese served with a red sauce and spaghetti

Clams with Linguine: \$18 pp (V)
Steamed clams tossed with a creamy white wine sauce, linguine, and Italian parsley

Lasagna: \$15 pp
Noodles layered with a rich meat sauce, ricotta, mozzarella, and parmesan

Vegetarian Lasagna: \$17 pp (V)
Noodles layered with a rich mushroom sauce, spinach, ricotta, mozzarella, and parmesan

Manicotti: \$16 pp
Italian crepes filled with mozzarella, parmesan, and ricotta, and served with a spicy sausage red sauce

Pasta Carbonara with Peas: \$13 pp
Pecorino, parmesan, bacon, peas, and olive oil tossed with pasta

Ricotta Ravioli with Herbs: \$16 pp
Ricotta filled ravioli tossed with parmesan, olive oil, and fresh herbs (V)

Alfredo Fettuccine with Chicken: \$13 pp
Creamy alfredo sauce tossed with fettuccine served with seared chicken on top

Squash Ravioli with Brown Butter: \$16 pp
Butternut squash ravioli with a browned butter and sage sauce (V)

Gnocchi with Gorgonzola Cream: \$15 pp
Soft potato gnocchi with a rich gorgonzola cream sauce and fresh basil (V)

Shrimp Linguine with Vodka Sauce: \$17.00 pp
Sautéed shrimp tossed with a creamy vodka sauce with penne pasta (V)

Mexican Menu

Appetizers:

Jalapeno Poppers: \$2.75 pp

Stuffed with cheese, bacon, and coated in a crispy breading

Flautas: \$2.75 pp

Crispy tortillas rolled up with chicken and queso fresco and served with avocado crema

Chipotle Beef Sliders: \$3 pp

Chipotle aioli, avocado, and adobo seasoning on a slider bun

Chile Queso: \$2.25 pp

Three cheese queso with chorizo, jalapenos, and herbs, served with tortilla chips

Salsa Trio: \$2.25 pp

Pico de gallo, pineapple salsa, and avocado salsa served with tortilla chips (V)

Guacamole: \$3 pp

Fresh avocados mixed with cilantro, onions, tomatoes, and jalapenos, served with tortilla chips (V)

Sides:

Mexican Rice: \$1.75 pp

Refried Beans: \$1.75 pp

Grilled Vegetables: \$2.50 pp

Southwestern Salad: \$3 pp

Mexican Quinoa Salad: \$2.50 pp

Corn and Poblano Salad: \$2.25 pp

Mexican Chicken Lime Soup: \$3.50 pp

Tortilla Soup: \$3.50 pp

Entrees:

Fajitas: \$9.25 pp

Your choice of protein, with sautéed peppers and onions, lettuce, queso fresco, and pico de gallo and flour tortillas (corn tortillas by request)

Tacos: \$8.25 pp

Your choice of protein, with flour or corn tortillas, cilantro, onions, and queso fresco

Ancho Chicken: \$14 pp

Coated in a spicy blend of chiles, grilled, and finished with avocado crema and pico de gallo

Chimichurri Flank Steak: \$16 pp

Flank steak marinated in a chimichurri sauce and grilled to medium

Spicy Grilled Shrimp: \$18 pp

Grilled shrimp served with avocado crema, and Mexican rice (V)

Proteins:

Sweet Potato and Black Beans: +\$1

Chile roasted sweet potatoes and sautéed black beans (V)

Pulled Chicken: +\$1.50

Chicken braised with chiles and onion, finished with cilantro

Braised Pork: +\$1.50

Pork braised with citrus and spicy chiles

Grilled Flank Steak: +\$4.50

Marinated in a chimichurri sauce, and grilled to medium

Grilled Menu

Sides:

3 Cheese Bacon Mac and Cheese: \$3 pp
Sharp cheddar, parmesan, and gouda mac and cheese with a breadcrumb bacon topping (V)

Mediterranean Pasta Salad: \$2.50 pp
Black olives, roasted red peppers, sun-dried tomatoes, mozzarella, and penne pasta with a balsamic dressing (V)

Orzo Salad with Corn and Cherry

Tomatoes: \$2.75 pp
A fresh salad with corn, tomatoes, herbs, and a red onion vinaigrette (V)

Grilled Corn on the Cob: \$2 pp
Corn brushed with butter for a traditional style or a chile-lime butter for a Mexican style

Coleslaw: \$1.25 pp
Classic coleslaw with a creamy dressing and a hint of sesame seed oil

Savory Baked Beans: \$1.75 pp
Baked beans flavored with bacon, molasses, garlic, and onions

Blue Cheese & Bacon Potato Salad: \$3 pp
Red potatoes tossed with chunks of bacon, bleu cheese, and green onions in a creamy dressing

German Potato Salad: \$2 pp
Baby potatoes with chives, caramelized onions, bacon, and a vinegar-based dressing

Watermelon and Feta Salad: \$2.25 pp
Watermelon, feta, and arugula with a light citrus dressing

Grilled Vegetables: \$2.25 pp
An assortment of grilled vegetables like zucchini, squash, and pepper

Warm Cornbread: \$2.00 pp (VG)

Grilled Menu Entrees:

Grilled Burgers: \$11 pp
Burgers with cheese, lettuce, tomato, onion, and condiments

Impossible Burger: \$14 pp
plant-based burger (V)

Brats: \$8 pp
Grilled brats with buns, sauerkraut, cheese, onions, and condiments

Hot Dogs: \$5 pp
Grilled hot dogs with cheese, onion, and condiments

Grilled Chicken Breast or Quarter: \$12pp, \$8 pp
Chicken breast seasoned with salt, pepper, and fresh herbs, or Cajun blackened seasoning

Flank Steak with Chimichurri: \$17 pp Flank steak grilled medium, served with a vibrant chimichurri sauce

Ribeye with Herb Butter: \$22.50 pp
Grilled 13 oz ribeye topped with an herb compound butter

Spicy Grilled Shrimp Skewer: \$18 pp
6 large shrimp marinated in garlic, chiles, and olive oil (V)

BBQ Pork Sandwiches: \$11 pp
with sweet or spicy BBQ sauce

BBQ Ribs: \$17 pp
Ribs dry-rubbed, braised, and finished on the
grill with sweet or spicy BBQ sauce

Garlic Grilled Salmon: \$17 pp
Salmon marinated in garlic and olive oil and
grilled

Dessert Menu

We also offer custom desserts and displays.
Send us your ideas and we will respond with a quote!

Dessert Bars:

Du Jour Signature Toffee Brownies: \$2.50 ea

Peanut Butter Brownies: \$2.50 ea

Lemon Bars: \$2.50 ea

Cheesecake Bars: \$2.50 ea

Salted Caramel Apple Bars: \$2.50 ea

Pecan Bars: \$3.00 ea

Cookies:

White Chocolate Cranberry: \$2 ea

White Chocolate Macadamia: \$2 ea

Chocolate Chip: \$2

Oatmeal Raisin: \$2 ea

Cheesecakes:

10 inches: \$40.00

White Chocolate Raspberry

Pumpkin

Vanilla

Caramel

Turtle

Chocolate Swirl

Cakes:

Carrot: \$40.00 ea

Red Velvet: \$40.00 ea

Chocolate Truffle: \$40.00 ea

Chocolate Bacon: \$45.00 ea

Vanilla: \$35.00 ea

Coconut: \$40.00 ea

Raspberry White Chocolate: \$45.00 ea

Assorted:

Chocolate Covered Strawberries: \$2.50 ea

Mousse Shooters: \$2.50 ea

Mini Cream Puffs/Eclairs: \$1.25 ea

Mini Fruit Tarts: \$ 2.25 ea

Custom Dessert Trays: \$4.25 pp

Choose a maximum of 4 dessert bars or cookies for your tray.

Dessert Displays & Bars: Quote

Beautifully custom-designed dessert bar, which could include any of our desserts with plates and dessert forks included, as well as chocolates, nuts, or candies at your request.

Snacks Menu

Pretzels: \$1.25 pp

Potato Chips: \$1.25 pp

Root Vegetable Chips: \$2 pp

Candied Nuts: \$3.25 pp

Roasted Nuts: \$2.25 pp

Trail Mix: \$2.25 pp

Marinated Olives: \$3 pp

Parmesan and Truffle Popcorn: \$ 1.50 pp

Beverages Menu

Coffee: \$2.25 pp

Includes sugar, sugar substitute, cream, and straws

Hot Tea: \$2.25 pp

Includes sugar, sugar substitute, cream, and straws

Iced Tea: \$2.25 pp

Sweetened or unsweetened, freshly brewed, can be infused with herbs or fruit (+\$0.50)

Lemonade: \$2.25 pp

Freshly made, can be infused with herbs or fruit (+\$0.50)

Fresh Juice: \$ 2.25 pp

Orange, apple, cranberry, and grape

Sparkling Punch: \$3 pp

Cranberry lemon punch, or pineapple citrus punch

Bottled Water: \$2 pp

Sparkling Bottled Water: \$2.50 pp

Soda: \$ 2.25 pp

Event Extras

Tableware - plates with silverware - \$3 pp

Water glasses - \$2 pp

Coffee cups - \$2 pp

Wine/bar glasses - \$2 pp

Appetizer plates and forks - \$2 pp

Cake cutting fee (incl. dessert plates & forks)

-\$2 pp

Plated meal - \$2 pp

Family style meal - \$1 pp

Linen tablecloths - \$6 per table

Linen napkins - \$2.50 pp

Staff - \$30 per hour per staff member