

corporate

menu



elements

catering

morning sunshine breakfast elements...

{15 guests minimum}

all morning sunshine breakfast elements
served with assorted bottled juices

the larimer street breakfast...\$4.50
assorted breakfast pastries with appropriate
condiments

the tremont street breakfast ...\$7.00
assorted breakfast pastries with a fruit and
berry display

the wynkoop street breakfast ...\$9.25
assorted breakfast pastries with a fruit and berry
display along with individual low-fat yogurts

the blake street bagel breakfast ...\$7.00
assorted bagels with cream cheese along
with a fruit and berry display

the california street breakfast ...\$9.50
individual yogurt/ berry/granola parfait served with
fresh fruit display and assorted muffins

the stout street cinnamon rolls breakfast...\$7.25
cinnamon rolls with fruit and berry display

the elegant european breakfast...\$10.00
fresh fruit and berry display, assorted cheeses,
prosciutto ham and garlic cream cheese spread
presented with sliced french bread
add salmon lox...\$2.00 per person
salmon served with capers and diced red onions

hot breakfast elements...

{15 guests minimum}

all american breakfast...\$10.50
complete breakfast including scrambled eggs,
bacon and sausage, breakfast potatoes and
assorted pastries

classic denver scramble...\$10.50
prepared with diced ham, onions, green peppers,
mushrooms, potatoes and shredded cheddar
cheese, accompanied with a fruit and berry display

southwest scramble...\$10.50
prepared with sautéed chorizo sausage, green
chilies, onions and potatoes, topped with pepper
jack cheese and scallions, comes with a fruit and
berry display.

grand marnier french toast...\$10.50
texas toast dipped in cinnamon grand marnier
garnished with seasonal berries and powder sugar
accompanied with breakfast potatoes,
bacon and sausage

add scrambled eggs...\$2.50 per person

NEW blueberry/strawberry/mixed berry
stuffed french toast\$10.50
your choice of fruit stuffed casserole,
served with a fresh berry sauce, breakfast potatoes,
bacon and sausage
add scrambled eggs...\$2.50 per person

elements pancakes...\$10.50
choice of buttermilk, banana walnut, blueberry,
chocolate chip or oatmeal. served with butter and
warm maple syrup accompanied with fresh
scrambled eggs, bacon and sausage

steak and eggs...\$12.25
sirloin steak sautéed with onions/peppers presented
with hollandaise sauce, scrambled eggs and
herbed sautéed red potatoes,

on the border breakfast burritos... \$10.50
featuring scrambled eggs, sausage, green chili,
onions, diced potatoes and cheddar cheese,
accompanied with fresh salsa and a fruit and berry
display

south of the border breakfast tacos...\$10.50
scrambled eggs, peppers, onions, tomatoes,
chorizo sausage, breakfast potatoes, cheese and
flour tortillas along with sour cream, salsa and
jalapenos. accompanied by a fruit and berry
display

southern comfort breakfast...\$10.00
homemade biscuits, sausage gravy, breakfast potatoes, and fresh scrambled eggs
add bacon or sausage...\$2.00
add bacon and sausage...\$2.50

sausage or bacon egg strata...\$11.25
baked egg dish layered with texas toast, sausage/bacon, onion and cheese accompanied with a fresh fruit and berry display

green chili chicken frittata...\$11.25
large crustless quiche filled with savory spicy green chili, onion, shredded chicken, sun-dried tomatoes and mozzarella cheese accompanied with a fresh fruit and berry display

NEW mini quiche triangles {2 pp}...\$11.25
choice of two...lorraine {swiss cheese/ham}, bacon, broccoli and cheddar or southwestern {chorizo/green chili/onions} served with breakfast potatoes, fruit and berry display
add bagels or assorted pastries...\$1.50

NEW fried egg sandwich bar...\$13.00
{minimum of 25 guests}
fried eggs prepared to order with the following elements...assorted sliced breads, bagels, bacon, tomatoes, mushrooms, green peppers, onions and cheddar cheese, accompanied with fresh salsa, potatoes and fresh fruit display.
**in addition to the normal delivery charge, please add \$150.00 for onsite chef for bar

NEW scrambled egg {or omelet} bar...\$13.00
{minimum of 25 guests}
Your choice of omelet or scrambled eggs prepared to order with the following elements...ham, bacon, tomatoes, mushrooms, green peppers, onions and cheddar cheese, accompanied with fresh salsa, potatoes and fresh fruit display.
**in addition to the normal delivery charge, please add \$150.00 for onsite chef for bar

breakfast sandwich elements...

minimum of 12 per selection...\$36.00 per dozen
flaky croissant or biscuit sandwiches with egg, cheese, and choice of ham, bacon or sausage

a la carte breakfast elements...

assorted breakfast pastries...\$2.75
assorted muffins...\$2.00
assorted bagels...\$2.00
with cream cheese
cinnamon rolls...\$2.50
fresh fruit and berry display...\$3.00
whole fruit...\$1.50
bulk low fat yogurt...\$2.50
plain, strawberry, raspberry and blueberry
individual low-fat yogurts...\$2.50
individual greek yogurts...\$3.50
individual yogurt/ berry/granola parfait...\$3.00
granola...\$1.00
granola bars...\$1.50 each
scrambled eggs...\$3.00
breakfast potatoes...\$2.50
crispy bacon {4 pp}...\$3.00
sausage links {3 pp}...\$3.00
sliced ham {1 pp/6 oz.}...\$3.00
mini quiche triangles {1 per person}...\$2.50
choice of...lorraine {swiss cheese and ham}, bacon, broccoli and cheddar or southwestern {chorizo/green chili/onions}

breakfast beverages...

{minimum order of 12 per selection}

individual drinks...

bottled water...\$1.25
assorted bottled juices...\$1.75
tropical nectar juices (12 oz)...\$2.50
v-8 splash variety drinks (16 oz)...\$2.50
starbucks frappaccino...\$2.50

by the gallon...

orange, apple or cranberry juice...\$18.00/gal
iced spiced chai tea...\$24.00/gal
freshly brewed coffee...\$18.00/gal
hot spiced chai tea...\$24.00/gal
flavored coffee...\$22.00/gal
starbucks house blend, french vanilla, hazelnut, french roast or kona blend
coffee bar...\$25.00 /gal
with regular/decaf coffee, sugar, sweetener, cinnamon, cocoa, creamer and flavored syrups
hot tea bar...\$15.00/gal
with an assortment of tea, sugar and sweetener

cold sandwich buffet elements...

{15 guests minimum}

all cold sandwich buffet elements accompanied with one side salad element and desserts

lower lodo deli...\$10.75

pre-made sandwich deli with choice of three (3)...turkey, ham, roast beef or curried chicken salad complete with assorted cheeses, lettuce, and tomato placed on deli breads and rolls with pickles, red onion, spicy mustard and mayonnaise

make your own sandwich...\$10.50

add chicken, tuna or egg salad to make your own...\$1.50

upper lodo deli ...\$12.75

make your own sandwich with sliced top sirloin, herb-crusted pork loin and chipotle-grilled chicken with an array of cheeses, tomato, shredded lettuce, alfalfa sprouts, and sliced red onions with an assortment of deli breads and rolls, mayonnaise, spicy mustard, horseradish cream sauce

uptown tri salad deli...\$10.75

make your own sandwich. choose three from the following ...curry chicken salad, tuna salad, egg salad or grilled eggplant asparagus salad complete with lettuce, tomato, deli breads and rolls

pita bar...\$11.75

create your own perfect pita from the choices of...marinated chicken {or} beef stripes, feta cheese, cheddar cheese, assorted olives, thinly shredded romaine lettuce, diced tomatoes, peppercini peppers, scallions, diced red onion, and chopped bell pepper all served with tzatziki sauce and sour cream.

add both chicken and beef strips...\$1.50

italian antipasto deli...\$11.25

choice italian meats, fine cheeses and marinated italian roasted red peppers, artichokes, mushrooms, olives and peppers accompanied with fresh italian breads

that's a wrap deli...\$10.75

select three {3} varieties from {the box lunch shop} accompanied with one side salad element and desserts

NEW elements salad bar...\$10.75

mixed spring greens and chopped romaine with grilled marinated chicken, shredded cheddar cheese, shredded carrots, tomatoes, cucumbers, bell peppers, black olives, chopped hard boiled eggs, and sliced red onions accompanied with two dressings, fresh fruit salad, fresh rolls and desserts

add chicken, tuna or egg salad ...\$1.50

add {1} mini sandwich triangles...\$1.50
choice of turkey, ham, roast beef or vegetarian

NEW mini sandwich triangles...\$9.25

premade cocktail sandwich triangles {2 pp} with choice of three {3}...turkey, ham, roast beef or vegetarian on assorted deli breads with assorted cheeses, lettuce and red onion, accompanied with mayonnaise, spicy mustard, horseradish cream sauce, one side salad element and desserts

hot sandwich bars elements...

{15 guest minimum}

all hot sandwich buffet elements accompanied with gourmet cookies

italian meatball sub sandwich bar...\$10.00

italian meatballs and marinara with 6" hoagie rolls, shredded mozzarella cheese, red onion, olives and pepperoncini peppers and tomatoes and individual chips

pulled pork sandwich bar...\$10.75

tender braised pulled pork smothered with tangy bbq sauce with kaiser rolls, roasted peppers and onions, pickles and individual chips

NEW hot turkey or ham bagel bar...\$10.75

homestyle sliced turkey or ham with assorted bagels, assorted cheese, lettuce, tomato, red onion, spicy mustard and mayo with individual chips

NEW hot open faced turkey

sandwich bar...\$11.00

homestyle sliced turkey, texas toast, mashed potatoes, red onion, shredded cheddar cheese and country gravy with southwest corn

NEW philly cheesesteak bar...\$12.00

tender cheesesteak with provolone or swiss cheese, peppers, onions, hoagies, spicy mustard, horseradish cream sauce and individual chips

texas style beef brisket...\$12.00

tender beef brisket accompanied with kaiser rolls, onions, pickle, baked beans and potato salad

classic sloppy joe's...\$10.00

just like you remember 'em accompanied with kaiser rolls, onions, pickles and individual chips

spicy sausage calzone...\$11.00

meaty calzone bursting with spicy pizza sauce, chopped pepperoni, sausage, bell pepper, onion and shredded mozzarella, accompanied with choice of one side salad element

very veggie calzone...\$11.00

vegetarian calzone stuffed with shredded mozzarella, chopped peppers, onions, peppercini, mushrooms, squash and spicy pizza sauce, accompanied with choice of one side salad element

entrée salads elements...

{we proudly serve organic mixed field greens}

all entrée salads served as full entrees and accompanied with fresh rolls and desserts
add soup {see soup elements}...\$3.00
add {1} mini sandwich triangles...\$1.50
choice of turkey, ham, roast beef or vegetarian with cheeses, lettuce and red onion

pecan chicken salad...\$10.00

strips of chicken with organic mixed field greens, pecans, spinach, brie and caramelized onions served with hazelnut orange vinaigrette

southwest steak and onion bistro salad...\$10.50

strips of beef sirloin, mixed field greens, chopped romaine, shredded pepper jack, black bean and corn relish served with chipotle ranch dressing

the mega cobb salad...\$10.25

mixed field greens, turkey, bacon, eggs, tomatoes, avocados, green onions, blue cheese and cheddar cheese served with walnut raspberry vinaigrette

bbq chicken ranch salad...\$10.25

grilled chicken breast basted with barbecue sauce, served atop a bed of mixed field greens with grape tomatoes, cheddar, jack cheese, bacon, purple onions and fried tortilla strips served with ranch dressing

blackened chicken pasta salad...\$10.00

blackened chicken breast served over penne pasta with sweet cherry tomatoes, scallions, roasted red peppers, mushrooms and provolone cheese tossed with sundried tomato vinaigrette

chopped greek salad...\$10.00

chopped romaine, purple onion, avocado, tomatoes, kalamata olives, mixed peppers, cucumber and feta cheese served with balsamic vinaigrette

tuna niçoise...\$11.00

albacore tuna with green beans, asparagus, new potatoes, red onions, hardboiled egg and mixed peppers in a creamy french vinaigrette

entrée salad bar...\$11.00

choice of two of the entrée salads (above) accompanied with fresh rolls and desserts
add soup see {soup elements}...\$3.00
add {1} mini sandwich triangles...\$1.50
choice of turkey, ham, roast beef or vegetarian with cheeses, lettuce and red onion

the box lunch shop...

{minimum of 3 per selection, please}

salads, sandwiches and wraps...\$11.00

accompanied with pasta salad, fruit salad, and a gourmet dessert served in a stylish plastic box with rolled cutlery and a mint

simply bag it...\$8.50

includes sandwich or wrap, chips and gourmet cookie, served in an attractive white bag with handles {not available with salads}

salads box lunch shop...

{minimum of 3 per selection, please}

grilled apple salad {veg}...

grilled apples, walnuts, brie cheese, dried cranberries atop organic mixed field greens with walnut raspberry vinaigrette

the spinach and berry salad {veg}...

fresh seasonal berries, red onions, candied walnuts, and feta cheese atop fresh baby spinach with walnut raspberry vinaigrette

grilled vegetable salad {veg}...

marinated and grilled seasonal vegetables with feta cheese, atop a bed of organic mixed field greens with sundried tomato vinaigrette

caprese salad {veg}...

tomatoes, fresh mozzarella, fresh basil and italian herb croutons, atop a bed of organic mixed field greens with balsamic vinaigrette

the chef salad {veg}...

mixed greens composed with garlic croutons, diced tomatoes, red onion slices, chopped asparagus, squash, broccoli, feta cheese and balsamic vinaigrette

mexican vegetable salad {veg}... **NEW**

corn, zucchini, jalapeno, bell pepper, scallion, avocado, salsa, tortilla strips atop a bed of orzo pasta with cilantro lemon vinaigrette

bacon lettuce tomato salad... **NEW**

chunks of bacon, tomato, shredded cheddar cheese and croutons atop a bed of romaine lettuce with creamy ranch dressing

tuna on a salad... **NEW**

traditional tuna salad topped with fried onion bits over a bed of mixed greens with raspberry vinaigrette

lemon chicken salad... **NEW**

lemon-herb grilled chicken breast, capers, cucumber, roasted pepper, egg and swiss cheese atop a bed of spinach with a cilantro lemon vinaigrette

spicy chicken salad... **NEW**

spiced rubbed chicken, tomato, olive, cheddar, roasted pepper, red onion, and fried tortilla strips atop romaine lettuce with spiced ranch dressing

the chicken caesar salad...

grilled marinated chicken, parmesan cheese, black pepper and garlic croutons atop fresh romaine lettuce with a caesar dressing

the antipasto salad...

pepperoni, salami, tomatoes, olives, mixed peppers and fresh mozzarella cheese atop organic mixed field greens with a sun dried tomato vinaigrette

the mega cobb salad...

organic mixed field greens, turkey, bacon, eggs, tomatoes, avocados, green onions, blue and, cheddar cheese with walnut raspberry vinaigrette

southwest steak and onion bistro salad...

strips of tender beef sirloin, organic mixed field greens, chopped romaine, grilled onions/peppers, shredded pepper jack, black bean and corn relish with a chipotle ranch dressing

bbq chicken ranch salad...

basted with barbecue sauce and served atop a bed of organic mixed field greens with grape tomatoes, cheddar-jack cheese, bacon, purple onions, crispy tortilla strips and ranch dressing

oriental chopstick salad...

marinated chicken, asian noodles, carrots, peppers and water chestnuts, atop shredded lettuce with sweet chili dressing

sandwich/wrap box lunch shop...

choice of sandwich or wrap {unless specified}
{minimum of 3 per selection, please}

grilled veggie pita {veg}...

stuffed pita pocket with grilled tomato, mushroom, onion, red pepper asparagus and a feta sage spread

the mediterranean {veg}...

grilled eggplant, portabella mushroom, red onion, cucumber, spinach, feta cheese and a sun dried tomato relish

exotic garden club {veg}...

fresh mozzarella, artichokes, sun-dried tomatoes, mushrooms, spinach, roasted peppers and guacamole spread

cucumber delight {veg}... **NEW**

cucumbers, tomato, pepperoncini, sprouts, carrot and lettuce with a cream cheese avocado spread

the alfalfa {veg}... **NEW**

alfalfa sprouts, organic mixed greens, olives, tomatoes, red onion, pepperoncini pepper and bleu cheese with an herbed italian vinaigrette

vegetable peanut curry {wrap} {veg}... **NEW**

curried broccoli, cauliflower, carrot, peanuts, onion and tomato rolled with a garlic herb sour spread guacamole spread

muffuletta {sandwich}... **NEW**

ham, salami and turkey with provolone, mozzarella and parmesan cheese smothered in an olive tapenade served on hearty bread

spicy egg salad... **NEW**

a savory creamy base with eggs, pickles, celery, onion, bell pepper, adobo pepper and onion served with fried onion

tuna salad... **NEW**

creamy traditional style tuna salad, tomatoes, romaine, pickle and provolone cheese

classic blt... **NEW**

tri layered bread loaded with juicy bacon, tomato, lettuce and shredded cheddar cheese with mayonnaise

chicken curry salad...

curry grilled chicken and grape salad, with lettuce and tomatoes

chicken caesar...

grilled chicken breast tossed with caesar dressing, parmesan cheese, romaine lettuce and cracked black pepper with garlic herb cream cheese

baja chicken...

roasted chicken breast, roasted peppers, jalapeno jack cheddar cheese, romaine lettuce, tomatoes and chipotle spread

teriyaki glazed chicken...

glazed and grilled chicken with lettuce, tomato, scallions, peppers and thin slice carrots

bbq chicken and ranch...

tender chicken breast basted with barbecue sauce and grilled, cheddar cheese, tomato, bacon, purple onion, chopped lettuce and ranch dressing

california garden turkey...

oven roasted turkey, bacon, feta cheese, tomatoes, avocado, spinach and a lemon basil aioli

elements club...

ham, turkey and bacon with pepperjack cheese, lettuce and tomato with a seasoned mayonnaise spread

hearty turkey...

oven-roasted turkey, provolone cheese, tomato, spinach, and red pepper aioli

new york italian...

genoa salami, assorted pepperoni, pepperoncini, lettuce, fresh mozzarella and tomato with a basil pesto spread

havarti dill and ham...

black forest ham and havarti dill cheese with lettuce, tomato, onion and honey mustard spread

lime sesame steak... **NEW**

lime marinated steak thinly sliced and seared with julienned bell pepper, scallion, carrot and celery with a sweet sesame sauce

classic roast beef and cheddar...

tender roast beef, sharp cheddar cheese, tomatoes, red onion, and horseradish sauce

roast beef and bleu cheese...

tender roast beef, bleu cheese, tomatoes, red onion and mixed greens served with a horsey cream sauce

great greek roast beef...

black forest roast beef, roasted peppers, pepperoncini, lettuce and feta cheese served with herb garlic spread

side salad elements...

{we proudly serve organic mixed field greens}

NEW fruit salads...\$3.00 per person

fruit and berry salad...

assorted melons, pineapple and berries

cranberry waldorf salad...

cranberries, apples, pineapple, grapes and walnuts mixed with mini marshmallows and blended with whipped cream

sheer bliss salad...

key lime pie yogurt blended with melon, pineapple, mixed berries and grapes topped with toasted coconut

minted salad...

sliced bananas, oranges, strawberries, grapes combined with honey mint juice glaze

poppy lime salad...

strawberry, blueberry, watermelon, pineapple and toasted almonds with lime honey dressing with poppy seeds

lemon dream fruit salad...

mandarin orange segments, pineapple pieces, banana chunks, maraschino cherries blended with a creamy lemon yogurt

green salads...\$3.00 per person

garden vegetable salad...

organic mixed field greens and romaine loaded with sliced cucumbers, tomatoes, carrots, mixed julienne peppers and sun dried tomato vinaigrette

classic caesar salad...

rough chopped romaine lettuce, parmesan cheese, garlic croutons, and fresh cracked black pepper with garlic caesar dressing

grilled vegetable salad...

marinated and grilled seasonal vegetables and feta cheese, atop a bed of spring greens with sun dried tomato vinaigrette

grilled apple salad...

grilled apples, walnuts, brie cheese, dried cranberries atop mixed greens, with walnut raspberry vinaigrette

roasted pear salad...

roasted pears, blue cheese, toasted pecans, atop a bed of spring greens with walnut raspberry vinaigrette

spinach and berry salad...
fresh seasonal berries, red onions, candied walnuts,
and feta cheese atop fresh spinach with walnut
raspberry vinaigrette

strawberry fields salad...
mixed greens and chopped romaine tossed with
oranges, strawberries, sliced almonds, goat cheese
with balsamic strawberry vinaigrette

caprese salad...
mixed greens, tomatoes, mozzarella cheese, fresh
basil and croutons with balsamic vinaigrette

mexican salad... **NEW**
iceberg and romaine lettuce blended with
chopped tomatoes, black olive, shredded
cheddar, roasted pepper, red onion all garnished
with fried tortilla strips and served with our spiced
ranch dressing

the chef salad...
mixed greens composed with garlic croutons,
diced tomatoes, red onion slices, chopped
asparagus, squash, broccoli, feta cheese and
balsamic vinaigrette

greek house salad...
romaine and baby spinach with tomatoes,
cucumbers, red onion, assorted olives, peppercini
and feta cheese tossed with greek feta cheese
vinaigrette

vegetable salads...\$3.00 per person

broccoli salad...
tossed with chopped cauliflower, roasted red
pepper, golden cheddar cheese and freshly baked
bacon bits all blended in a creamy italian dressing.

greek tomato cucumber salad...
chopped tomatoes, cucumbers, red onion,
assorted olives and feta cheese tossed with
balsamic vinaigrette

thai cucumber salad...
sliced cucumbers, chili peppers and purple onion
tossed in a sweet chili sauce

tomato-mozzarella salad...
grape tomatoes, mozzarella cheese and fresh basil
drizzled with olive oil and balsamic vinegar

jicama salad...
jicama, carrots, red onion, mixed peppers and
tomatoes in a cilantro honey vinaigrette

cajun style spicy coleslaw salad...
cabbage, julienned peppers, onions and carrots
tossed in a creole aioli sauce

vinegar marinated coleslaw... **NEW**
a tangy blended vinegar base with shredded
cabbage and bell pepper with onion

creamy coleslaw... **NEW**
southern style slaw with carrots, green onion,
seasonings mixed in a creamy sweet sauce

potato salads...\$3.00 per person

classic potato salad...
old-fashioned mustard potato salad

loaded baked potato salad...
chopped baked potatoes tossed with sour cream,
chives, diced tomato, cheese and bacon

mexican potato salad...
red potatoes, salsa, lime juice, tomatoes, black
olives and cilantro tossed together with chipotle
dressing

new potato and green bean salad...
roasted red potatoes, sautéed green beans, crispy
bacon, scallions, and parsley tossed in a sun-dried
tomato mayonnaise

pasta salads...\$3.00 per person

tri color garden pasta salad...
tri color pasta swirls mixed with a tasty variety of
fresh garden vegetables, olives tossed in Italian
dressing

mediterranean pasta salad...
tri color rotini, artichoke, olives, tomatoes, italian
peppers, spinach and feta cheese accented with
zesty greek basil fennel vinaigrette

mexican pasta salad...
penne pasta, peppers, onions, green chili, corn,
black beans and cilantro tossed with southwest
ranch dressing

southwest orzo salad...
combined with minced southwest relish of pepper,
roasted corn, sundried tomato and grilled onion
tossed with a mild chili pepper glaze

grilled vegetable couscous salad... **NEW**
zucchini, squash, red pepper, asparagus, onion,
garlic with herb olive oil dressing

soup elements...

{20 guest minimum}

\$10.00 per person

served with one side salad element, fresh baked rolls and assorted desserts

farmer's market vegetable

southwestern chicken tortilla

tomato parmesan

broccoli sharp cheddar

french onion

potato chowder

chicken noodle

beef and vegetable

italian minestrone

irish stout beef stew

new england clam chowder

chicken or shrimp gumbo

pepper tomato gazpacho (served cold)

add {1} mini sandwich triangles...\$1.50

choice of turkey, ham, roast beef or vegetarian with cheeses, lettuce and red onion

chili elements...

{20 guest minimum}

\$11.00 per person

served with steamed rice, choice of one side salad element, assorted desserts and fresh rolls or corn bread

red texas chili...

juicy ground beef, kidney beans and pinto beans

green pork chili...

slow cooked pork and green chili, with a little kick

NEW mile high white chicken chili...

tender chunks of chicken, navy beans and corn

east coast style chili...

salami and pepperoni chunks, bacon, chunked tomato, onion and blended seasonings

NEW mexican chili...

chorizo, black beans, corn, tomato, peppers, scallions, cilantro and garlic

hot lunch {dinner} elements...

{15 guest minimum}

served with one side salad element, fresh baked rolls and assorted desserts

{{hot buffets without desserts are available at a \$1.50 per person discount}}

{{ask about our volume discounts for 50 or more guests}}

chicken/poultry elements...

lemon picatta chicken...\$12.75

savory chicken breasts marinated and seared with a white wine lemon caper sauce over fettuccine pasta

cranberry apricot chicken...\$12.75

slow roasted chicken breast topped with a cranberry-apricot relish with herbed rice pilaf

NEW raspberry peach chicken...\$12.75

breaded chicken breast covered in sauce of raspberries and peaches with roasted rosemary potatoes

NEW mango chicken...\$12.75

citrus marinated boneless chicken breast topped with a slightly sweet chunky mango sauce over a bed of fluffy white rice

chicken marsala...\$12.75

traditional style pan seared chicken with sautéed mushrooms, sweet marsala wine sauce with fettuccini pasta

mediterranean chicken...\$12.75

grilled chicken breasts garnished with tomato, peppers, olives, artichokes and capers, on a bed of sautéed spinach with mediterranean rice pilaf

spanish chicken...\$12.75

marinated and roasted tender chicken breast with white wine and fresh herbs, kalamata olives and tomatoes on a bed of linguini, topped with parmesan cheese

hickory smoked adobo chicken...\$12.75

adobo marinated chicken breast, grilled over hickory chips topped with sautéed peppers and onions in a garlic roasted cilantro cream sauce with cilantro lime rice

jack daniels chicken...\$12.75

jack daniels marinated chicken breast baked with sautéed seasonal vegetables with garlic mashed potatoes

pinot grigio chicken...\$12.75
tender chicken breast sautéed with shitake mushrooms, zucchini, carrots and squash in a light pinot grigio cream sauce with herbed rice pilaf

paris chicken...\$12.75
tender grilled chicken breast with fresh asparagus, wild mushrooms, tomatoes and garlic basil oil with roasted rosemary red potatoes

NEW sour cream asparagus chicken... \$12.75
herb wine marinated grilled chicken breast covered with a sour cream asparagus sauce garnished liberally with chopped bacon bits over parsley buttered noodles

NEW maple mustard chicken... \$12.75
fried onion encrusted chicken breast with a creamy maple syrup poured over the top served with honey glazed carrots and creamy garlic mashed potatoes

NEW reuben chicken...\$12.75
slices of chicken slathered in tangy sauerkraut and thousand island dressing, topped with swiss cheese served with savory herbed rice pilaf with toasted triangles of rye bread

homestyle country fried chicken...\$12.25
fried chicken served with gravy, mashed potatoes and buttered corn {no additional side element}

herb rubbed roasted turkey breast...\$12.75
juicy tender turkey breast served traditional style with mashed potatoes, pan gravy and green bean casserole {no additional side element}

beef elements...

NEW country pot roast...\$14.00
tender roast, carrot, onion, potato and celery all simmered till tender and drenched in beef gravy

NEW hearty beef stew...\$13.00
tender beef cubes with onion, celery, carrots and potatoes in a rich beef stock

NEW roast beef...\$14.00
herb encrusted roast beef served swimming in gravy with buttered mashed potatoes

beef stroganoff...\$13.00
tender pieces of beef sirloin smothered in a burgundy mushroom cream sauce, over a bed of buttered egg noodles

NEW corn beef and cabbage...\$13.00
seasoned, tenderly boiled corn beef cooked with carrots, potatoes and onions

grilled top sirloin...\$14.00
tender grilled sirloin beef topped with mushrooms demi glace with garlic roasted potatoes

NEW sweet shallot grilled sirloin...\$14.00
tender grilled beef sirloin with shallot onions, sweet peppers in a sweet shallot broth with roasted garlic mashed potatoes

NEW stripped beef and pepper...\$14.00
savory strips of beef and sweet peppers combined with an herb tomato sauce over a bed of seasoned orzo

swiss steak... \$13.75
pounded steak covered with a blanket of onions and celery in a chunky tomato sauce presented over a bed of red and white rice

beef burgundy...\$14.00
marinated sirloin steak simmered in a rich burgundy cream sauce served with parsley buttered noodles.

balsamic marinated london broil...\$14.00
tender london broil served on a bed of caramelized red onions and mushrooms with garlic mashed potatoes

beef sirloin kabobs...\$14.00
herb dusted tender beef sirloin, onion, pepper, mushroom and tomato glazed in a red demi glace over a bed of dirty rice

spicy orange beef...\$14.00
marinated and grilled top sirloin tossed in a spicy orange glaze with steamed or fried rice

pepper flank steak...\$15.00
strips of marinated flank steak sautéed with tri color peppers with herbed rice pilaf

pork elements...

herb-crust pork loin...\$12.50
tender pork loin drizzled with an herbed demi glace with roasted garlic mashed potatoes

pounded pork parmesan...\$12.50
crusted and pan fried pork loin over spaghetti with red wine marinara

NEW jamaican jerked pork loin...\$12.50
jerked rubbed pork loin with glazed plantains and pineapple compote over jasmine rice

NEW green chili pork...\$12.50
zesty baked pork loin served with mild green chili, rice, bean and tomato salsa; dressed with diced green chilies and shredded cheddar cheese

NEW apple butter pork...\$12.50

grilled boneless pork cutlets glazed in spiced apple butter topped with apple compote served with herbed rice pilaf

NEW pepper pork strips...\$12.50

strips of pork cooked in a tomato pepper sauce with thinly sliced bell peppers and onions served with parsley buttered noodles

rosemary pork chops...\$12.50

grill kissed pork chops atop buttered fettuccine with rosemary mustard sauce

southern comfort...\$12.50

virginia-style honey baked ham topped with grilled pineapple spears sweet potato casserole

tennessee rubbed pork loin...\$12.50

tender pork gilled with a sweet and spicy rub dressed with chipotle bbq sauce with potato salad and coleslaw {NO side salad element}

vegetarian elements...

{15 guest minimum}

served with one side salad element, fresh baked rolls and assorted desserts

{{hot buffets without desserts are available at a \$1.50 per person discount}}

pasta primavera...\$11.00

sautéed garden vegetables tossed with penne pasta, olive oil, garlic, fresh herbs and parmesan cheese

NEW portobello pizza...\$11.00

full size portobello mushroom topped with marinara, mozzarella with assorted vegetables

rainbow layered peppers...\$11.00

tri-colored peppers layered with brown rice, corn, kidney beans, green onions and mozzarella and parmesan cheese, topped with a creamy white pepper sauce

layered eggplant...\$11.00

fresh eggplant layered with orzo salad that includes kalamata and green olives, sundried tomatoes, red onions, spinach, feta cheese, and roasted asparagus with spicy marinara

pesto tortellini...\$12.00

basil pesto tossed with cheese tortellini, tomato, onion, asparagus and parmesan/reggiano cheeses

mediterranean cous cous...\$11.00

couscous joined with marinated/grilled portabella mushrooms, red pepper, artichoke and sautéed spinach

portobello and onion lasagna...

half pan...\$75.00 each {serves 10 guests}

full pan...\$150.00 each {serves 20 guests}

vegetarian lasagna stacked with a mixture of goat cheese, ricotta cheese, caramelized onion, portobello mushroom, roasted red peppers and spicy marinara

add one side salad element, garlic bread and assorted desserts...\$5.00 per person

ocean side elements...

{15 guest minimum}

served with one side salad element, fresh baked rolls and assorted desserts

{{hot buffets without desserts are available at a \$1.50 per person discount}}

brazilian tilapia filet...\$13.75

tilapia marinated in lime then pan roasted with garlic, jalapeno, cilantro and shiitake mushrooms, in a tasty citrus sauce with rice pilaf

NEW herbed tilapia filet bake...\$13.75

tender tilapia fillets coated in herbs with olive oil and lemon juice then baked, over a wild rice pilaf and fresh steamed broccoli coated with a peppered lemon butter {no side salad element}

NEW fish tacos bar...\$13.00

cornmeal tossed tilapia, pan fried, accompanied with cilantro-lime rice or spanish rice, taco shells, flour tortillas, shredded cheese, cajun slaw and pineapple salsa {*no side salad element}
add diced tomatoes/onion/black olives...\$0.75

new orleans barbeque shrimp...\$13.75

piquant shrimp simmered in beer and Worcestershire sauce with cajun spices served over a bed of dirty rice

shrimp scampi...\$12.75

shrimp and tomatoes stewed in white wine garlic butter tossed with angel hair pasta

spicy shrimp pad thai...\$13.75

asian style shrimp with cilantro and bean sprouts tossed with a garlic lime sauce atop asian noodles

NEW bacon salmon...\$14.00

baked dry rubbed seasoned salmon fillets topped with bacon served with buttered tarragon potatoes

steamed honey ginger salmon...\$13.75

honey ginger marinated salmon slowly cooked to perfection with curry rice

mustard-soy marinated salmon...\$13.75
salmon marinated and grilled, garnished with sliced limes with jasmine rice

on the border salmon...\$13.75
grilled salmon topped with a mexican inspired sauce of cinnamon, clove, garlic, chili, olive, cilantro and tomato with jalapeno mashed potatoes

asian fusion elements...

{15 guest minimum}
served with one side salad element, fresh baked rolls and assorted desserts
{{hot buffets without desserts are available at a \$1.50 per person discount}}

yakitori chicken...\$12.75
sake soy grilled chicken breast. served with sweet green onion jasmine rice

chicken teriyaki stir-fry...\$12.50
teriyaki glazed chicken breast stir-fried with asian vegetables. served with jasmine rice

pineapple pork stir fry...\$12.50
pineapple chunks and teriyaki pork with red peppers and leeks over steamed or fried rice

NEW spicy honey mustard meatball... \$12.25
juicy meatballs swimming in a sweet and spicy homemade sauce served on a bed of fried rice and accompanied by sesame tossed broccoli, carrot, roasted pepper and grilled pineapple

asian beef kabobs...\$13.50
soy marinated and grilled beef sirloin, skewers with cherry tomatoes, peppers and onions, atop steamed jasmine rice

asian beef and summer squash...\$13.50
ginger garlic marinated beef, sliced thin and grilled with yellow summer squash. served with steamed rice

asian beef and broccoli stir-fry...\$13.50
prepared with beef, broccoli, carrots, scallions and snap peas served with steamed or fried rice

wasabi crusted salmon...\$13.75
pan seared and spicy salmon with asian vegetables. served with pacific rim noodles

tempura shrimp...\$13.75
japanese style shrimp, tempura battered then deep fried, served over jasmine rice and stir fried vegetables

hot mustard marinated tilapia...\$13.75
grilled tilapia filet atop charred bok choy with hoisin sauce and choice of steamed or asian fried rice

asian seared ahi tuna...\$16.75
quick seared ahi tuna, topped with a bok choy medley and drizzled with aged balsamic reduction. served with lo mein noodles

NEW add vegetable spring rolls ...\$1.50 each
add pork eggrolls...\$2.00
{to any asian fusion element}

taste of italy elements...

{15 guest minimum}
served with one side salad element, garlic and assorted desserts
{{hot buffets without desserts are available at a \$1.50 per person discount}}

spaghetti bolognese...\$12.25
spaghetti with a spicy beef marinara sauce

italian sausage baked ziti...\$12.25
ziti, italian sausage, vodka tomato cream sauce, roasted garlic, caramelized tomatoes, mozzarella and parmesan cheese baked to perfection

NEW grilled vegetables
and italian sausage...\$12.25

red wine marinated italian sausage over marinated chunks of sliced squash, zucchini, bell peppers, red onion, radicchio lettuce, eggplant and lemon with marinara sauce streamed over the top. served with rustic olive oil italian herb bread slices {instead of garlic bread}

chicken cacciatore...\$12.75
tender breast of chicken sautéed with pepper, onion and mushrooms served over spaghetti pasta and homemade marinara

chicken marsala...\$12.75
traditional style pan seared chicken breast with sautéed mushrooms and sweet marsala wine reduction sauce served with fettuccini pasta

chicken fettuccine alfredo...\$12.75
creamy alfredo tossed fettuccine with grilled garlic rubbed chicken

pasta shrimp rustica...\$13.50
penne pasta with shrimp, artichokes, feta, bacon and a sundried tomato cream sauce

elements signature lasagna...

half pan...\$75.00 each {serves 10 guests}

full pan...\$150.00 each {serves 20 guests}

layered high with ricotta, parmesan, mozzarella, provolone, italian sausage, ground beef and a roasted tomato marinara

add one side salad element, garlic bread and assorted desserts...\$5.00 per person

portobello and onion lasagna...

half pan...\$75.00 each {serves 10 guests}

full pan...\$150.00 each {serves 20 guests}

vegetarian lasagna stacked with a mixture of goat cheese, ricotta cheese, caramelized onion, portobello mushroom, roasted red peppers and spicy marinara

add one side salad element, garlic bread and assorted desserts...\$5.00 per person

the bar elements...

{20 guests minimum}

{{please add \$1.00 pp if under}}

all build your own bar elements served with

*one side salad element and assorted desserts

fiesta taco bar...\$10.50

choice of spicy ground beef or spicy grilled chicken accompanied with cilantro-lime rice or spanish rice, taco shells, flour tortillas, shredded cheese, lettuce and homemade salsa {*no side salad element}

add diced tomatoes/onion/black olives...\$1.00

add sour cream...\$1.00

add guacamole...\$1.50

to enjoy both spicy ground beef and spicy grilled chicken...\$12.00

NEW fish tacos bar...\$13.00

cornmeal tossed tilapia, pan fried, accompanied with cilantro-lime rice or spanish rice, taco shells, flour tortillas, shredded cheese, cajun slaw and pineapple salsa {*no side salad element}

add diced tomatoes/onion/black olives...\$1.00

fire-grilled steak/chicken fajitas bar...\$13.25

accompanied with cilantro-lime rice or spanish rice, flour tortillas, grilled peppers/onions, black bean salad, shredded cheese, pico de gallo, sour cream, guacamole and hot sauce {*no side salad element}

slider bar {2 per person}...\$10.75

your choice of either juicy mini burgers or succulent bbq pork along with a selection of mini buns, cheddar cheese, pickles, fried onions and condiments

NEW macaroni and cheese bar...\$11.00

with a variety of toppings to include tomatoes, mushrooms, caramelized onions, roasted red peppers, bacon, cheese and jalapenos served with fresh baked rolls

add diced grilled chicken...add \$1.50

NEW nacho and frito pie bar...\$11.50

with red texas chili, nacho cheese, diced onions, diced tomato, sliced jalapeños, black olives, black bean corn salad, fresh salsa and sour cream

NEW mashed {or baked} potato bar...\$11.00

with the following elements...grilled peppers, bacon, scallions, cheddar cheese, sour cream, homemade salsa and butter accompanied with fresh baked rolls

add diced grilled chicken...add \$1.50

fusion rice {or noodle} bar...\$13.00

garnished with cilantro, including the following elements...marinated grilled chicken and beef strips, carrots, broccoli, bean sprouts, snow peas, red peppers and green onions. served with sesame-soy vinaigrette and sweet chili sauce

add vegetarian spring rolls...\$1.50

add pork eggrolls...\$2.00

italian pasta bar...\$12.75

your choice of two pastas, two sauces and one topping. served with garlic bread

pasta elements...

spaghetti, fettuccini, penne or tri-color rotini

sauce elements...

roasted garlic alfredo cream sauce, fire-roasted tomato marinara, basil pesto or olive oil with fresh herbs and garlic

topping elements...{additional topping \$2.00}

italian sausage and peppers, marinated grilled chicken, meatballs or assorted grilled vegetables

soup, salad or sandwich bar...

choice of two...\$11.00

choice of three...\$12.25

NEW mini sandwich triangles...

premade mini sandwich triangles {2 pp} with choice of three {3}...turkey, ham, roast beef or vegetarian on deli breads with assorted cheeses, lettuce, red onion, mayonnaise and spicy mustard

salad elements...

{choice one from side salad elements}

soup elements...

{choice of one from soup elements}

the simpler elements...

{20 guests minimum}

{{please add \$1.00 pp if under}}

served with gourmet cookies

red chili enchilada casserole...\$11.00

spicy chili vegetarian casserole, layered with corn tortillas, black beans, onions and cheese served with spanish rice, shredded lettuce, sour cream and homemade salsa

add tortilla chips and salsa...\$1.50

mexican chicken enchilada casserole...\$11.00

a spicy blend of marinated chicken layered with black beans, green chili, corn tortillas and cheddar cheese. served with spanish rice, shredded lettuce, sour cream and homemade salsa

add tortilla chips and salsa...\$1.50

NEW spicy chili relleno bake...\$11.50

baked casserole featuring green rellano chilies layered with chorizo sausage, onions, garlic, potato, cheese, hot sauce accompanied by our south of the border mexican potato salad and flour tortillas

spaghetti and meatballs marinara...\$11.00

served with caesar salad and garlic bread

swedish meatballs

and mashed potatoes...\$11.00

traditional swedish meatballs in a mushroom-burgundy sauce with a garden salad and fresh rolls

NEW spanish macaroni...\$11.00

ground hamburger, tomato, peppers, onion in a tomato based sauce with macaroni pasta complemented with a caesar salad and garlic bread

NEW rubeen casserole...\$11.50

thinly sliced corned beef blended together with swiss cheese, sauerkraut, and pickles topped with a rye bread au gratin. served with garden salad and fresh rolls

NEW bangers and mash...\$11.50

classic irish dish of sausage and mashed potatoes covered with authentic thin onion gravy served with fried cabbage/bacon and fresh rolls

NEW cheese and ham bake...\$11.00

mixed cheeses, diced ham and white rice with tri-colored bell peppers and onion with garden salad and fresh rolls

NEW honey glazed chicken...\$11.50

tangy honey glaze over baked chicken breast served over white rice with garden salad and fresh rolls

chicken and rice casserole...\$11.00

tender chunks of herb-marinated braised chicken, mushrooms, onions, carrots, celery, wild rice in a white wine-lemon cream sauce with garden salad and fresh rolls

mesquite smoked chicken penne...\$11.00

wood smoked chicken and pasta in a sundried tomato cream sauce with garden salad and fresh rolls

brats and burgers...\$11.00

served with buns and hoagie rolls, cheese, lettuce, tomatoes, pickles, onions, mayonnaise, mustard, and ketchup along with baked beans and individual chips

homestyle meatloaf...\$12.50

hearty meatloaf topped with homemade tomato sauce served with mashed potatoes, garden salad and fresh rolls

grilled german brats and sauerkraut...\$11.00

fire grilled traditional bratwurst with sauerkraut. with hot mustard, hot german potato salad, garden salad and hoagie rolls

pot pie elements...

all pot pie's served with choice of one side salad element and gourmet cookies

wild mushroom portobello {veg}...\$11.00

grilled portobello mushrooms, caramelized onions and wild mushroom cream sauce in a tasty crust

classic turkey pot pie...\$11.75

with chunks of turkey, peas, carrots, green beans, onions, and a mushroom thyme cream sauce

the grand chicken pot pie...\$11.75

loaded with diced chicken, peas, carrots, onions and green beans

chicken and apple...\$11.75

sweet savory chicken, sage and sliced apple pot pie in pastry dough crust

traditional shepherd's pie...\$12.00

layered with ground beef, vegetables and topped with buttery mashed potatoes

english meat and potato pie...\$12.00

traditional english pie with savory ground beef and potato filling, in a pastry dough crust

snack {display} elements...

{all prices are per person, unless specified each}

mixed whole fruit...\$1.50
mini fruit skewers...\$1.75
fruit granola yogurt parfaits...\$3.00
quaker chewy granola bars...\$1.50
nature valley trail mix bars...\$1.50
nature valley sweet & salty bar...\$1.50
clif crunch granola bar {variety}
...\$3.00 {2 per pack}
clif bar energy bars {variety}...\$3.00
larabar {variety} ...\$3.00
bulk trail mix...\$2.00
individual trail mix bags...\$2.50
mixed nuts...\$2.50
individual peanut bags...\$2.50
chex mix...\$1.50
gardettos...\$2.00
crunchy pub mix...\$2.00
assorted individual chips...\$1.50
tortilla chips with fresh salsa...\$2.50
tortilla chips and queso...\$4.50
add guacamole...\$1.50
potato chips and dip...\$2.50
choice of french onion dip or chipotle ranch
pretzels crisp...\$3.00
with spicy cheese dip
mini smokies...\$1.00 each
choice of sweet chili sauce,
bbq sauce, marinara or honey mustard
mini meatballs...\$1.00 each
choice of sweet chili sauce,
bbq sauce, marinara or swedish style
cheese quesadilla...\$1.50 each
chicken quesadilla...\$2.00 each
with salsa and sour cream
chicken taquitos...\$2.00
jalapeno poppers...\$1.00 each
mozzarella sticks...\$1.00 each
with marinara
veggie tortilla roll-ups...\$1.50 each
with sour cream, guacamole, black olive, tomato,
cheddar cheese, roasted pepper, green onion and
cilantro {add beef or chicken ...\$1.50}
caprese skewers...\$2.00 each
antipasto skewer...\$2.50 each

fresh fruit and berry display...\$3.00
fresh cascading fruit tray with assorted melons,
berries, and pineapple

fresh vegetable crudité display...\$3.00
a fresh array of seasonal fresh vegetables
accompanied with creamy ranch dip

gourmet cheese display...\$3.50
cascading display of assorted domestic and
imported cheeses garnished with dried fruit, nuts,
and crackers

gourmet cheese/vegetable mosaic ...\$4.00
an assortment of seasonal fresh vegetables with
imported and domestic cheeses garnished with
dried fruit and nuts. accompanied with crackers
and creamy ranch dip

italian antipasto display...\$5.00
various italian meats and cheeses with marinated
italian roasted red peppers, artichokes, mushrooms,
and olives. accompanied with crackers and sliced
baguettes

salami, kielbasa sausage and cheese
display...\$5.00
presented with crackers, sliced baguettes
and spicy mustard

mexican antipasto display...\$5.00
array of mexican style cheeses, pickled peppers,
fresh vegetables, spiced chicken and beef cubes
with tortilla chips and paprika crustini

dip station elements...

{all prices are per person}
all dips served with appropriate crackers, breads,
tortilla chips, paprika crustini or herbed crustini

chilled dips...

spicy spinach dip...\$2.50
spinach and artichoke dip...\$2.50
roasted garlic pimento cheese spread...\$2.50
creamy bacon cheddar dip...\$2.50
roasted red pepper/green onion dip...\$2.50
7 layer dip...\$3.00
tomato/mozzarella/basil...\$2.50
tomato/olive tapenade...\$2.50
red pepper hummus...\$2.50

hot dips...

- spicy spinach dip...\$2.50
- spinach and artichoke dip...\$2.50
- mexican cheesy-bean dip ...\$2.00
- queso blanco...\$3.00
- mexican spinach dip...\$3.00
- spicy crab dip...\$5.00
- creamy shrimp dip...\$5.00
- trio of dips station...\$4.00
 - spicy spinach
 - roasted garlic pimento cheese
 - roasted red pepper and green onion dip
- italian bruschetta station...\$4.00
 - tomato/mozzarella
 - tomato/olive tapenade
 - red pepper hummus
- mexican dip station...\$4.00
 - queso blanco {mexican white cheese dip}, creamy mexican spinach dip, and mexican cheesy-bean dip served hot with tortilla chips and paprika crustini

snack bar elements...

{all prices are per person}

italian snack bar...\$8.50

- italian bruschetta station
- italian antipasto display

mexican snack bar...\$8.50

- mexican dip station
- mexican antipasto platter

harvest snack bar...\$7.00

- gourmet cheese/vegetable montage
- fresh fruit and berry display

chocolate snack bar...\$7.50

- drizzled chocolate chip cookies...1 pp
- chocolate chip brownies...1pp
- assorted hershey mini candies...2pp
- chocolate dipped
 - marshmallow skewers...1 pp
 - with assorted sprinkles and crushed nuts

energy snack bar...\$12.00

- individual yogurt/ berry/granola parfait...1pp
- clif bar energy bars {variety}...1pp
- trail mix...
- power pack bagel bites...2pp
- mini bagels served with peanut butter, shred carrot, sunflower seed, raisins and honey

the sweet elements...

- gourmet cookies {1.5oz}...\$1.50
- jumbo gourmet cookies {3 oz}...\$3.00
 - chocolate chip/peanut butter
 - oatmeal raisin/white chocolate macadamia nut
- assorted brownies...\$2.25
 - rocky road/chocolate chip
 - apple sauce brownies/cream cheese brownies
- assorted bars...\$2.25
 - sour cream raisin/butterscotch coconut bars
 - blondies {chocolate chips/nuts}
 - cheesecake bars {with assorted fruit swirls}
- cookies, brownies and bar...\$2.00
- mini bite size brownies and bars...\$1.75
- square crumb cake...\$3.00
- chocolate covered strawberries...\$1.50
- chocolate dipped
 - marshmallow skewers...\$1.50
 - with assorted sprinkles and crushed nuts
- chocolate mousse parfait...\$4.00
 - with berries and cream
- mini mousse and berries shots...\$2.50
 - chocolate mousse with assorted fresh berries
 - served in a acrylic shot glass

trifles/shortcake sweets...

- choice of fresh fruit trifles...\$4.00
 - spiced apple caramel
 - chocolate and strawberry
 - peaches and cream
- choice of fresh fruit shortcakes...\$4.00
 - served with pound cake and whipped cream
 - strawberries
 - mixed berries
 - peaches and blueberries
 - spiced apples

cupcakes/sheet cakes...

{we need a 5 day notice on cakes}

- half sheet cake {40 slices}... \$50.00
- full sheet cake {80 slices}... \$100.00
 - {chocolate or yellow cake}
 - {choice of whipped or butter cream frosting}
 - white or chocolate {other colors available}
 - {add fruit filling} call for pricing
 - strawberry, mixed berry, chocolate ganache,
 - boston cream or spiced cream cheese
- cupcakes...\$3.50
 - {chocolate or yellow cake}
 - {choice of whipped or butter cream frosting}
 - white or chocolate {other colors available}

hot sweets...

{priced by the half pan/full pan}

- apple, cherry or peach cobbler...
 - half pan {serves 12 - 14}...\$25.00
 - full pan {serves 24 - 28}...\$50.00
- whiskey cream bread pudding...\$3.00
 - half pan {serves 12 - 14}...\$25.00
 - full pan {serves 24 - 28}...\$50.00

sweet bars...

- cheesecake bar...\$5.00
original cheesecake, chocolate sauce, assorted fruit toppings, crushed oreo cookies, chopped nuts and whipped cream
- fresh fruit shortcake bar...\$4.00
with pound cake, whip cream, nuts, cinnamon and cinnamon sugar. choice of the following fruit...
 - strawberry shortcake
 - mixed berries
 - peaches and blueberries
 - spiced apples

- hot fudge brownie bar...\$4.00
make your own with the following elements...caramel sauce, cherries, assorted nuts and whipped cream

- ice cream sundae bar...\$5.00
make your own with the following elements...choice of vanilla, chocolate or strawberry iced cream, m&m's, chocolate chips, assorted nuts, sprinkles, sliced strawberries, chocolate sauce, caramel sauce, strawberry sauce and whipped cream

- chocolate fondue dipping bar...\$5.00
a cascading display with your choice of four {4} of the following dipping elements...fresh strawberries, pineapple, marshmallows, brownie bites, rice crispy treats, wafer cookies, pretzels rods or assorted cookies

cold beverages...

minimum order of 12 per selection

individual drinks...

- bottled water...\$1.25
- assorted sodas...\$1.25
 - coke, diet coke, dr. pepper, sprite or sprite zero
- assorted bottled juices...\$1.75
- bottled citrus green tea (16 oz)...\$2.00
- tropical nectar juices (12 oz)...\$1.75
- arizona iced teas cans...\$2.25
- v-8 splash variety drinks (16 oz)...\$2.50
- izze juice drinks (12oz)...\$3.00
- gatorade variety drinks (12 oz)...\$1.75
- vitamin waters (20 oz) ...\$3.00
- starbucks frappaccino...\$2.50

by the gallon...

- iced tea...\$15.00/gal
- lemonade...\$18.00/gal
- cranberry lemonade...\$18.00/gal
- citrus cranberry twist...\$18.00/gal
- orange, apple or cranberry juice...\$18.00/gal
- iced original oregon spiced chai tea...\$24.00/gal

hot brew elements.....

- freshly brewed coffee...\$18.00/gal
- spiced chai tea...\$24.00/gal
- hot apple cider...\$18.00/gal
- hot cocoa...\$18.00/gal
- gourmet chocolate hot cocoa...\$24.00/gal
- flavored coffee...\$22.00/gal
 - starbucks house blend, french vanilla, hazelnut, french roast or kona blend
- coffee bar...\$25.00 /gal
 - with regular and/or decaf coffee, sugar, sweetener, cinnamon, cocoa, creamer and flavored syrups
- hot tea bar...\$15.00/gal
 - with an assortment of tea, sugar and sweetener

