



Catering

Standard Guide

CCNY



|
CU
NY



Welcome

Treat yourself and dazzle your guests at your next event with our catering services.

Offering everything from morning breakfast baskets to full event planning, our catering professionals will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs and take care of all the details to make your next event memorable.

Our company has achieved the reputation of being one of the premiere catering services in this region. We continue our tradition by offering only the freshest ingredients and creative menus, on and off campus. We are privileged to extend our services to the rest of the community.

As you plan your next fund-raiser, social event, cocktail party, holiday party, business event, or other event of any size, we hope you consider us.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.

General Information

Catering Services

Our catering service requests vary widely. Food table linens, disposable ware (unless otherwise specified) plus delivery, set up and retrieval are included in all delivered continental breakfast, business lunches, coffee & beverage breaks and other side-table, drop-off type requests. Waiter/waitress service is not included in drop-off services. Your order will be delivered and retrieved at the times indicated on your signed Catering Event Order. Events requiring table service will be served on china using stainless flatware and glassware with all dining tables being linen-covered at an added cost. Consult with one of our Catering Coordinators to add additional services.

Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge.

All orders must meet a minimum \$75 food & beverage amount.

Confirmations & Guarantees

All catering event order forms must be signed and sent back to the catering office within 72 hours of your event. Final guarantees for the number of attendants at the event must be received at least 3 business days prior to your function so that we can make final arrangements. For your convenience, we will prepare to serve 10% over the guaranteed number. In the event that the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Event Order. All external catering customers will be required to pay a 50% deposit prior to the event.

Staffing Fees

Staffing is included in Presidential events that include china table service, full buffet service or formal receptions. You may request to have a server present to attend to your event in which service personnel are not normally included. The Catering Coordinator will advise you when there will be a \$40 per server per hour fee (from stated delivery to pick up times). Please inquire when booking your function.

Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

Contact Information

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Food Service Director
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A top-down view of a breakfast scene. In the upper left, a brown ceramic cup is filled with dark coffee. To its right is a folded white cloth with a yellow and brown plaid pattern. Below the coffee, on a light-colored wooden surface, are several cinnamon rolls. The rolls are golden-brown with a visible swirl of cinnamon and sugar, and they are topped with a thick, white, slightly cracked icing. A small cinnamon stick is visible in the bottom left corner.

Breakfast



BAKERY

All items served with appropriate accompaniments – butter, cream cheese, assorted jellies, etc.

Breakfast Basket

\$24.00 per dozen (\$2.00 each)

Baker's choice of a fresh assortment of muffins, croissants, scones, cinnamon rolls or sliced breakfast bread.

Bagels

\$27.50 per dozen (\$2.25 each)

An assortment of fresh baked bagels.

Scones

\$27.50 per dozen (\$2.25 each)

An assortment of fresh baked scones.

Donuts

\$24.00 per dozen (\$2.00 each)

Assorted selection.

Breakfast Bread

\$24.00 per dozen slices (\$2.00 each)

Sliced assortment of fruit or nut breakfast breads.

Cinnamon Rolls

\$29.40 per dozen (\$2.45 each)

Danish

\$29.40 per dozen (\$2.45 each)

Assorted flavors.

Assorted Muffins

\$27.50 per dozen (\$2.25 each)

Featuring our low fat variety of the day!

• Breakfast •



BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, linens for buffet tables, thermal beverage servers and serving utensils.

Breakfast on the Run

\$6.25 per person

An assortment of the following items:

Bagel with cream cheese
Granola Bar
Blueberry Muffin
Fruit Cup
Bottle Juice

Continental Breakfast

\$6.25 per person

An assortment of the following items:

Freshly Baked Breakfast Pastries
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee
Assorted Teas

Deluxe Continental Breakfast

\$7.25 per person

An assortment of the following items:

Freshly Baked Breakfast Pastries
Fresh Sliced Fruit
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee
Assorted Teas

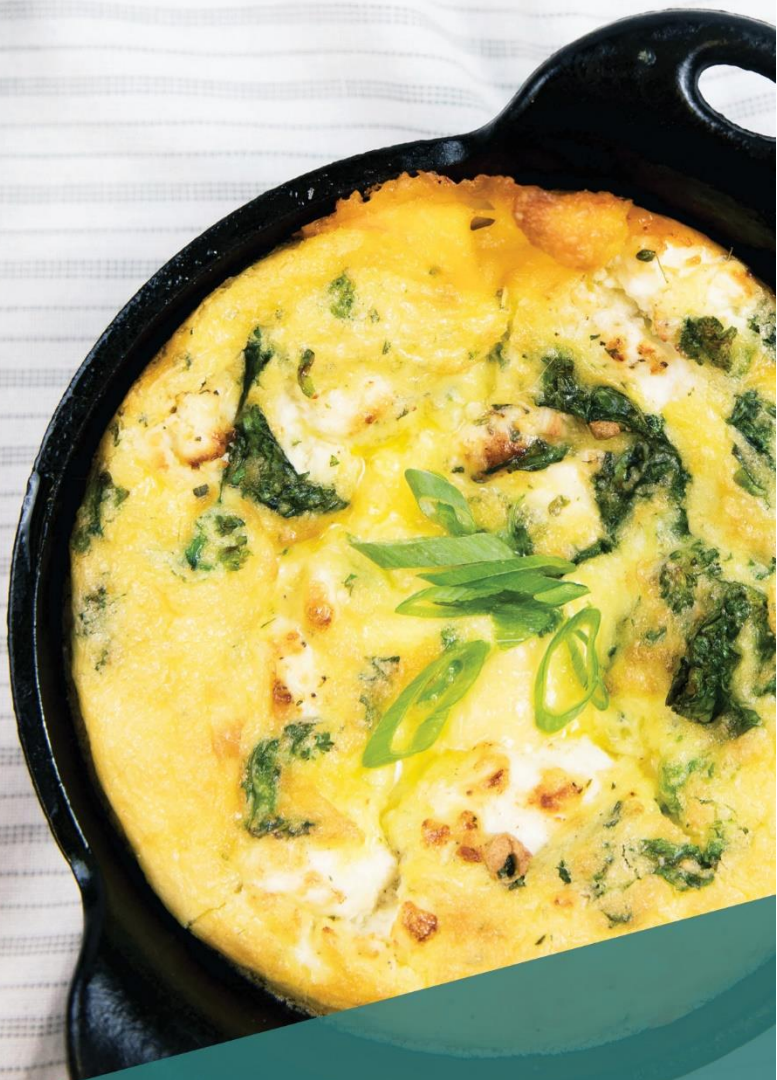
New Yorker

\$7.25 per person

An assortment of the following items:

Freshly Baked Bagels with Cream Cheese and Fruit Preserves
Fresh Sliced Fruit and Berries
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee
Assorted Teas

• Breakfast •



• Breakfast •

Healthy Start

\$9.25 per person

An assortment of the following items:

Fresh Baked Low Fat Muffins

Whole Fresh Fruit

2% and Skim Milk

Granola and Assorted Yogurts

Assorted Juices

Assorted Teas

Dark Roast Regular and Decaffeinated Coffee

Pick Two Breakfast Buffet

\$9.25 per person (minimum of 25 guests)

Setup buffet style (self-service) china, flatware and glassware are on the buffet. All tables are linen covered. Served with breakfast breads basket, juice, coffee and tea.

CHOICE OF TWO

French Toast

Scrambled Eggs

Pancakes

Biscuits & Gravy

Quiche

Cheese Omelets

Baked Blueberry French Toast

Banana's Foster French Toast

Orange Cinnamon French Toast

CHOICE OF TWO

Sausage Links

Thick Sliced Bacon

Country Ham Slices

Home fried Potatoes

Hash Brown Potatoes

Cheesy Southern Grits

Add a Fresh Fruit Tray for \$2.00 per person

A wooden crate filled with sandwiches. The sandwiches are made with long, crusty bread and filled with lettuce, tomato, and other ingredients. They are arranged in rows within the crate. The text "Boxed Lunch" is overlaid on the image in a black, cursive font.

Boxed Lunch



STANDARD BOXED LUNCHES

\$9.95 per person

All box lunches include sandwich, chips, cookie, bottled water and disposable cutlery packaged in a lunch box.

NO SUBSTITUTIONS

CHOICE OF MEAT

Smoked Turkey Breast
Smoked Lean Ham
Tender Roast Beef
Roasted Vegetables

CHOICE OF CHEESE

Swiss
Provolone
American
Cheddar
Pepper Jack

CHOICE OF BREAD

White
Wheat
Sourdough
Rye

• Boxed Lunch •



PREMIUM BOXED LUNCHES

All box lunches include bottled water, whole fruit, chips, and a cookie.

Chicken BLT Wrap

\$12.95 per person

Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

Italian Gobbler

\$12.95 per person

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh foccacia.

Grilled Chicken

\$12.95 per person

Grilled chicken breast with munster cheese and sautéed red onions and peppers.

Portobello

\$12.95 per person

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on an asiago kaiser bun.

• Boxed Lunch •



PREMIUM BOXED LUNCHES

Continued

Italian Sub

\$12.95 per person

Genoa salami, ham, cappicola and provolone cheese on an Italian sub roll with sliced tomato, lettuce and Italian dressing.

Turkey Club

\$12.95 per person

Smoked turkey, ham, cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

Veggie

\$12.95 per person

Provolone cheese, cucumber, sweet red onion, lettuce and tomato served on fresh five-grain bread.

Roast Beef

\$12.95 per person

Roast beef sandwich with cheddar cheese, lettuce and tomato on sourdough bread.

Chicken Salad Croissant

\$12.95 per person

Chicken breast chunks combined with white seedless grapes and nuts in a mayonnaise base served on a fresh, flaky croissant.

TBLT

\$12.95 per person

Sliced turkey breast, smoked bacon, smoked gouda, leaf lettuce, tomato and sundried tomato mayo served on fresh baked foccacia bread.

• Boxed Lunch •



PREMIUM BOXED LUNCH SALADS

All box lunch salads include dinner roll and butter, choice of dessert, beverage, napkins, cutlery and condiments.

Ranger Cobb Salad **\$9.95**

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato with your choice of dressing.

Chef Salad **\$8.95**

Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon and tomato with your choice of dressing.

Cajun Chicken Salad **\$12.95**

Romaine and mixed greens tossed with roasted red pepper, roma tomato wedges, red onion, julienned carrots and blackened chicken with honey dijon dressing.

Apple Pecan Chicken Salad **\$12.95**

Grilled chicken, mixed greens, honey-toasted pecans, dried apple slices and cranberries topped with blue cheese.

DRESSING CHOICES

Ranch
Italian
Balsamic Vinaigrette

Bleu Cheese
Caesar
Raspberry Vinaigrette

• *Boxed Lunch* •



PRE-MADE GOURMET SANDWICH PLATTERS

\$12.95 per person

Includes pre-made gourmet sandwiches beautifully displayed on a platter with assorted sodas or bottled water.

Grilled Portobello

With zucchini, tomato, roasted red pepper, monterey jack cheese and garlic aioli served on a fresh asiago kaiser bun.

Roast Beef

With pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on an herb foccacia bun.

Smoked Turkey Breast

With provolone cheese, crispy bacon, baby spinach, tomato and sundried tomato basil pesto served on a whole wheat bun.

Honey Ham

With swiss, baby greens, tomatoes, onion and whole grain mustard mayo served on a rye bun.

DESSERT CHOICE

Lemon Tarts

Mini Cheesecake

Mini Cannoli

Gourmet Brownies and Dessert Bars

• Boxed Lunch •



Appetizers

& Hors d'Oeuvres



APPETIZERS

Fresh Fruit Platter

\$3.50 per person

Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter

\$2.95 per person

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

Domestic Cheese Tray

\$3.45 per person

Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

Imported Cheese Selection

\$3.95 per person

Brie, garlic herb boursin, bleu cheese, mozzarella, smoked gouda and dill havarti served with water crackers and dijon mustard.

Antipasto Platter

\$3.80 per person

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostinis.

Blue Cheese Bacon Dip

\$2.95 per person

Served with crackers.

• Appetizers •



APPETIZERS Continued

Spinach & Artichoke Dip

\$3.75 per person

Served with crackers.

Southwestern Dip

\$3.25 per person

Served with chips.

Pecan Cheeseball

\$3.25 per person

Served with crackers.

Garlic Hummus Dip

\$3.25 per person

Served with toasted pita chips.

Pesto Cheese Blossom

\$3.25 per person

Layered smokey mozzarella cheese with a fresh basil pesto served with Italian crostini.

• Appetizers •



COLD HORS D'OEUVRES

(Items priced per 50 pieces)

Assorted Finger Sandwiches	\$67.65
Mini Italian Club Sandwiches	\$77.50
Mini Deli Sandwiches <i>on French Baguette Bread</i>	\$67.65
Tortilla Pinwheels	\$67.65
Grilled Goat Cheese Crostini <i>with Marinated Roasted Peppers</i>	\$87.50
Smoked Salmon <i>on Pumpernickel</i>	\$97.50
Garden Brochette	\$77.50
Prosciutto Wrapped Melons	\$87.50
Smoked Salmon Canapés	\$97.50
Fruit Topped Canapés	\$67.65
Crostini <i>with Sun-Dried Tomato Jam</i>	\$67.65
Cheese & Fruit Skewers	\$87.50
Roasted Red Pepper, Feta & Basil Bruschetta	\$67.65
Cheesecake Stuffed Strawberries	\$67.65
Shrimp Cocktail	\$97.50
Cherry Stuffed Tomatoes	\$77.50
Herbed & Spiced Goat Cheese	\$77.50
Cheese Stuffed Dates <i>wrapped in Prosciutto</i>	\$87.50

• Hors d'Oeuvres •



HOT HORS D'OEUVRES

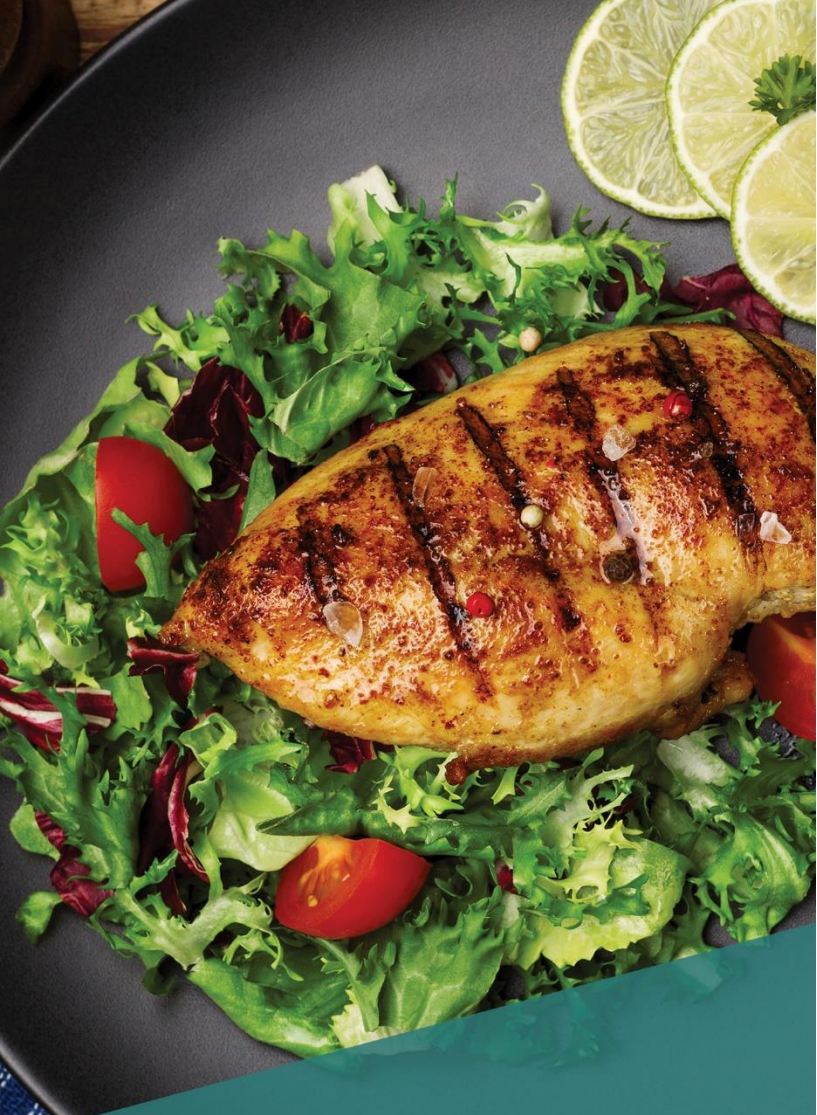
(Items priced per 50 pieces)

Mini Beef Wellington	\$97.50
Dates stuffed with chorizo	\$87.50
Figs in a Blanket	\$87.50
Zucchini Stuffed Mushrooms	\$87.50
Sausage Stuffed Mushrooms	\$87.50
Coconut Chicken Strips	\$87.50
<i>with spicy pineapple sauce</i>	
Mini Quiche	\$67.50
Buffalo Style Chicken Tenders	\$87.50
Coconut Shrimp	\$97.50
Scallops wrapped in bacon	\$97.50
Beef or Chicken Satays	\$97.50
Sweet & Sour Meatballs	\$57.50
Chicken Wings (Hot or BBQ)	\$67.50
Cocktail Meatball	\$57.50
<i>in BBQ, marinara or sweet & sour sauce</i>	
Mini Maryland Style Crab Cakes	\$97.50
<i>with lemon garlic aioli</i>	
Bacon Stuffed Mushrooms	\$87.50
Mushroom Canapes	\$77.50
Toasted Cheese Ravioli	\$57.50
<i>with marinara</i>	
Fried Ravioli	\$57.50
<i>served with olive oil & fresh herbs</i>	
BBQ Chicken Meatballs	\$67.50
French Onion Bites	\$67.50
<i>served on baguette toasts</i>	

• Hors d'Oeuvres •

Buffets





• Buffets •

DINNER BUFFET

\$31.95 Per Person

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and iced tea.

ENTREES

Choice of Two

Roast Top Round of Beef

Vegetarian Lasagna

Alfredo or Marinara

Marinated Beef Tips

with Mushroom Sauce

Vegetable Stuffed

Portobello Mushroom

Italian Chicken Breast

Honey-Baked Pit Ham

Grilled Pork Chops

with Apricot demi-glaze

Seafood Cavatelli

in a Red Pepper Cream Sauce

Chicken Marsala

Chicken Cordon Bleu

Bourbon-Glazed Salmon

Fried Chicken

Roast Pork Loin

with an Apple Brandy Sauce

Roast Turkey Breast

Marinated Grilled

Chicken Breast

SALADS Choice of One

House Garden

Marinated Veggie

Classic Caesar

Fresh Fruit

Traditional Spinach

Tabbouleh

Creamy Cole Slaw

American-Style Potato

Pesto Pasta Salad *with Broccoli Raab*

Marinated Tomato

ACCOMPANIMENTS

Choice of One

Fresh Vegetable Medley

Butter Corn

Fresh Green Beans/Southern

Almandine Green Beans

Long Grain & Wild Rice Blend

Broccoli Florets

Glazed Baby Carrots

POTATO CHOICE OF ONE

Gratin

Scalloped

Garlic Mashed

Herb Roasted Red

DESSERTS Choice of One

Seasonal Fruit Cobblers

Cream or Fruit Pies

Assorted Cake

Strawberry Shortcake

Cheesecake with Fruit Topping



• Buffets •

PREMIUM DINNER BUFFET

\$39.95 Per Person (minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and iced tea.

ENTREES

Choice of Two

Jumbo Shrimp Seafood Pasta

Roasted Sirloin of Beef
with a red wine reduction, demi-glaze and mushroom garnish

Grilled Salmon
with balsamic tomato and cucumber relish

Baked Tilapia
topped with lump crabmeat butter

Chicken Breast Stuffed
with pancetta, spinach and smoked gouda

Chicken Roulade
stuffed with sun-dried tomatoes, spinach, mushroom ragout and mushroom jus

House Roasted Pork Loin
with apple cider sauce spinach and brie wrapped in a puff pastry served with a sweet onion and raspberry salsa

Portobello Steaks
with chipotle potatoes and fried onion straws

SALAD

A gourmet composed salad of chef's choice that best complements your dinner selections.

ACCOMPANIMENTS

Choice of Two

Risotto
with mushroom, zucchini and smoked gouda

Roasted Yukon Gold Potatoes

Wild Rice
with asparagus tips and shiitake mushrooms

Grilled Asparagus Spears

Roasted Root Vegetables

Roasted Vegetable Tart
with asiago cheese

DESSERT

Choice of One

Chocolate Cheesecake
with chocolate covered strawberries

Southern Pecan Pie

French Almond Cake
with fresh strawberries

Granny Smith Apple Crunch Pie

Chocolate Rum Terrine
with raspberry coulis

Eclairs or Cream Puffs

Variety or Cheesecake



THEME BUFFETS

(minimum of 25 guests required)

Hawaiian Buffet

\$29.95 per person

Tiki Hut Beef
Grilled Vegetable
Coconut Shrimp
Steamed Rice
Pineapple Ham Casserole
Tropical Fruit Salad
Non-Alcoholic Pina Colada

South of the Border

\$24.95 per person

Chicken, Beef or Veggie Fajitas
Bean & Cheese Enchiladas
Spanish Rice
Corn & Black Beans
Southwestern Salad
Guacamole Salad, Sour Cream, Salsa
Dessert
Iced Tea

Mediterranean

\$24.95 per person

Pollo Mediterranean
Garlic Pork Kabobs
Farfalle with Pine Nuts & Basil
Black Olive Bread
Orzo Spinach salad
Baklava
Iced Tea

• Buffets •



• Buffets •

THEME BUFFETS Continued

(minimum of 25 guests required)

Italian

\$19.95 per person

Cheese Manicotti with Marinara
Beef or Sausage Lasagna
Italian Vegetable Medley
Breadsticks
Caesar Salad
Dessert
Iced Tea

Italian Pasta Buffet

\$19.95 per person

Penne and Bow Tie Pastas
Marinara, Alfredo and Pesto Cream Sauces
Chicken Strips
Meatballs
Italian Sausage
Steamed Broccoli
Sautéed Mushrooms
Tossed Garden Salad
Fruit Salad
Garlic Bread Sticks or Fresh Dinner Rolls
Iced Tea

Pizza Buffet

\$14.95 per person

Assortment of Pizza
Tossed Green Salad
Garlic Breadsticks with Marinara Sauce
Crushed Red Pepper
Parmesan Cheese
Choice of Dessert
Assortment of Sodas



PICNIC BUFFETS

\$19.95 per person

(minimum of 25 guests required)

Buffet includes fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments. Along with assortment of fresh baked brownies and cookies assorted sodas and bottled water.

CHOICE OF TWO MAIN COURSES

Hamburgers
Veggie Burgers
Hot Dogs
Bratwurst
Grilled Chicken Breast
Fried Chicken
BBQ Chicken

CHOICE OF THREE SIDES

Baked Beans
Potato Salad
Pasta Salad
Corn on the Cob
Macaroni & Cheese
Fruit Salad
Potato Chips
Cole Slaw
Tossed Salad with Dressing
Watermelon

• Buffets •



Served Entrees



SERVED ENTREES

All entrees are served with a salad, rolls and butter, dessert, coffee and iced tea.

SIDE OPTIONS

Garlic Mashed Potatoes
Baked Potato
Cheesy Grits
Orzo Pasta with Fresh Herbs
Herb Roasted Potatoes
Baked Sweet Potato
Couscous
Wild Rice Pilaf

VEGETABLES

Ratatouille
Country Style Green Beans with Bacon and Onions
Six Bean Amandine
Roasted Corn with Peppers and Onions
Steamed Broccoli & Cauliflower with Herb Butter
Squash Medley with Roasted Red Peppers
Roasted Asparagus Spears

• Served Entrees •



CHICKEN

Grilled Chicken Tortellini

Lunch \$19.95 | Dinner \$25.95

Chicken Parmesan Lunch \$19.95 | Dinner \$25.95

Sautéed Breast of Chicken

Lunch \$19.95 | Dinner \$25.95

With bacon, mushroom and wilted spinach.

New Orleans Pecan Glazed Chicken

Lunch \$19.95 | Dinner \$25.95

Spinach & Gouda Stuffed Chicken

Lunch \$19.95 | Dinner \$26.95

Rosemary Soy Chicken

Lunch \$20.95 | Dinner \$26.95

Chicken Breast

Lunch \$19.95 | Dinner \$25.95

Marinated in lemon, fresh herbs and garlic with a cilantro pesto.

Roasted Roulade of Chicken Breast

Lunch \$19.95 | Dinner \$25.95

With roasted red peppers, mushrooms and spinach served with a mustard green peppercorn sauce.

Stir Fry Chicken Lunch \$19.95 | Dinner \$25.95

Grilled Honey Dijon Chicken Breast

Lunch \$19.95 | Dinner \$25.95

Chicken Cavatelli

Lunch \$20.95 | Dinner \$26.95

With broccoli, mushroom and parmesan cream.

• Served Entrees •



BEEF

Grilled Beef Tenderloin Medallions

Lunch \$22.95 | Dinner \$28.95

With wild mushrooms and sauce robert.

Grilled Flank Steak Stuffed

Lunch \$22.95 | Dinner \$28.95

With pancetta, provolone, oven dried tomatoes and Italian herbs.

Roast Beef Sirloin

Lunch \$22.95 | Dinner \$28.95

Topped with your choice of sauce:

Green Peppercorn

Mushroom Sauce

Bourbon Glace

Béarnaise Sauce

Grilled Filet Mignon

Lunch \$28.95 | Dinner \$38.50

With cognac mustard sauce.

Asian Beef Steak & Peppers

Lunch \$22.95 | Dinner \$28.95

• Served Entrees •



• Served Entrees •

SEAFOOD

Grilled Salmon

Lunch \$22.95 | Dinner \$28.95

With tomato, cucumber and kalamata olives.

Seared Tuna

Lunch \$22.95 | Dinner \$28.95

With capers, lemon and dill.

Seafood Pasta Primavera

Lunch \$22.95 | Dinner \$28.95

With shrimp and scallops.

Grilled Mahi-Mahi

Lunch \$22.95 | Dinner \$28.95

Topped with pineapple-mango salsa.

VEGETARIAN

Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes

Lunch \$22.95 | Dinner \$28.95

Served over pasta with a roasted red pepper sauce.

Portobello Mushroom

Lunch \$20.95 | Dinner \$26.95

Stuffed with braised spinach, goat cheese and
grilled tomato served with red pepper leek coulis.

Gnocchi

Lunch \$20.95 | Dinner \$26.95

With tomato and basil sauce and seasonal
vegetables.

Grilled Eggplant and Tomato

Lunch \$20.95 | Dinner \$26.95

Roasted Vegetable Lasagna

Lunch \$20.95 | Dinner \$26.95



CARVED SPECIALTIES

A splendid addition to your buffet or a specialty carving station to enhance your formal reception.

Roast Breast of Turkey

\$125.00 (serves 30–40)

Roast Strip Loin of Beef

\$175.00 (serves 30–40)

Top Round of Beef

\$105.00 (serves 60–70)

Roast Tenderloin

\$225.00 (serves 20–25)

Dijon Encrusted Roast Pork Loin

\$105.00 (serves 25–30)

Smoked Bone-in Country Style Ham

\$105.00 (serves 40–50)

CHOICE OF TWO CONDIMENTS

Au Jus

Horseradish Mousse

Caramelized Onions

Chipotle Honey Mustard

Apple-Pear Chutney

Sautéed Mushroom

• Served Entrees •

A close-up photograph of several brownies. The brownies are dark brown and fudgy, with a thick layer of melted chocolate drizzled over the top in a zig-zag pattern. They are resting on a piece of light brown parchment paper, which is placed on a dark, textured surface. The lighting is warm, highlighting the glossy texture of the chocolate drizzle.

Sweets & Snacks



Assorted Baker Street Cookies

\$14.50 per dozen

Chocolate Chip
Sugar
Oatmeal Raisin
Peanut Butter

Assorted Homestyle Brownies

\$18.50 per dozen

Nut
M&M Sprinkled
Coconut Sprinkled

Lemon Bars

\$13.50 per dozen

Cobbler Bars

\$13.50 per dozen

Bite-size fruit filled shortbread with crumb topping

Miniature Desserts

\$19.50 per dozen

Chocolate Covered Strawberries
Fruit Tarts
Lemon Tarts
Mousse Tarts
Mini Cream Puffs
Mini Eclairs
Mini Cannoli
Macaroons
Chocolate Creations
Tea Cookies
Petit Fours

• Sweets •



Mini Cheesecake

\$17.50 per dozen

Strawberry

New York

Chocolate Truffle

Rice Krispy Treats

\$13.50 per dozen

Decorated Cupcakes

\$17.00 per dozen

Celebration Cakes

Cakes for any occasion, decorated & specialized! 48-hour notice is required

Full Sheet Cake (serves 60)	\$105.00
Half Sheet Cake (serves 30)	\$80.00
¼ Sheet Cake (serves 15)	\$35.00
10" Round Cake (Serves 12)	\$27.50

Sundae Bar

\$6.95 per person (25 people minimum)

Chocolate & Vanilla Ice Cream served with:

Chocolate Syrup

Strawberries

Pineapple

Crushed Candies

Sprinkles

Nuts

Cherries

Whipped Cream

• Sweets •



SNACKS

Potato Chips	with Dip	\$1.59 per person
Mixed Nuts		\$2.79 per person
Snack Mix		\$1.59 per person
Pretzels		\$1.25 per person
Tortilla Chips	with Salsa	\$1.59 per person
Fresh Whole Fruit		\$1.50 each
Individual Bags of Chips		\$1.75 each

BEVERAGES

Iced Tea, Lemonade & Fruit Punch
\$13.50 per gallon

Single Serving Sodas
\$1.95 per can
Pepsi, Diet Pepsi, Sierra Mist

Bottled Water
\$1.75 per bottle

Bottled Juice
\$2.50 per bottle

Bottled Iced Tea
\$2.95 per bottle

Milk
\$1.75 each

Freshly Brewed Coffee
\$2.25 per serving
Regular or Decaffeinated

• Snacks •