

BREAKFAST

8 person minimum per item

MORNING GLORY

\$3.99

• An arrangement of muffins and bagels with cream cheese and jam

ENGLISH BREAKFAST

\$4.50

• Raisin scones and sliced tea breads served with butter & jam

SCRAMBLES EGGS

\$3.00

EGG WHITES FOR \$1 ADDITIONAL

ITALIAN EGG FRITTATA WEDGES

\$3.95

• Tomato, spinach & feta
*Sausage, provolone & caramelized onion
*Spinach, Leek, sweet potato & Goat cheese
*Prosciutto, Fontina & caramelized onion
CHOICE OF ONE, 8 PERSON MINIMUM EACH

Gf HAM, EGGS & CHEESE CUPS

\$4.75

• Seasoned eggs baked in muffin molds with ham and cheese

Gf YOGURT PARFAIT

\$3.50

• Low fat organic yogurt with fresh berries and house-made granola

SMOKED SALMON DISPLAY

\$7.99

• Bagels, cream cheese, lettuce, shaved red onions, sliced tomatoes & capers

VEGAN Gf Df CHOCOLATE CHIA PARFAIT

\$3.50

• Granola almond coconut crunch

CINNAMON BRIOCHE FRENCH TOAST

\$4.50

• Maple syrup

OVERNIGHT OATMEAL PARFAIT

\$3.95

• Blended with oats, yogurt, topped with dried fruit, almonds and apples

PANCAKES

\$3.99

• Plain, banana, blueberry or chocolate chip with maple syrup

QUICHES & TARTS

• \$30 each - Serves 8 to 10 •

QUICHE LORRAINE

• Bacon, caramelized onion, Gruyere, and ham

SPINACH, SUN-DRIED TOMATO, OLIVE & GOAT CHEESE

ROASTED VEGETABLE TART WITH MOZZARELLA, SUN-DRIED TOMATO & PESTO

✓ some Item requires 24 to 48 hr notice

BREAKFAST SANDWICHES

8 person minimum per item

HEALTHY POWER WRAP • Egg white, fresh baby spinach, feta, green pepper Cholula sauce	\$5.75	SMOKED SALMON BIALY SANDWICH • Cream cheese, capers, tomato & red onion	\$6.95
BREAKFAST QUESADILLA WEDGE • Eggs, scallion, black bean, corn, red pepper, cilantro & cheddar	\$4.50	EGG & CHEESE SANDWICH • Kaiser roll, wrap or bagel TAYLOR HAM, BACON OR SAUSAGE \$1.50	\$4.00
HOUSE-CURED CANADIAN BACON SANDWICH • Egg, cheddar and honey-mustard on toasted bialy	\$5.95	BREAKFAST BURRITO • Eggs, cheddar, Pico de gallo, avocado	\$4.50

BEVERAGES

BOX OF COFFEE • Includes cups, sweeteners, milk, stirrers SERVES UP TO 10 CUPS	\$25.00	TROPICANA JUICES • Apple, orange or cranberry juice bottles	\$2.50
REGULAR, DECAFFEINATED COFFEE OR TEA SERVICE • Served from pump pots or urns with milk, sweeteners, cups and stirrers	\$2.50 each	SANPELLEGRINO SODA • Assorted flavors	\$2.00
POLAND SPRING WATER • Individual 16 oz bottles	\$1.25	SODA • Coke & Pepsi products regular, diet cans	\$1.50
SNAPPLE • Assorted flavors	\$2.50	JOES TEAS • Assorted regular & diet flavors	\$2.75

ADDITIONS

SAUSAGE, HICKORY BACON OR GRILLED HAM	\$3.00	FRESH FRUIT & BERRY CUPS	\$3.50
HOME STYLE HASH-BROWN POTATOES	\$2.50	SLICED FRUIT PLATTER	\$4.50
SOUP OF THE DAY, 12 OZ	\$3.95	CHOCOLATE COVERED STRAWBERRIES • Three dozen minimum	\$1.75
DINNER ROLLS WITH BUTTER	\$2.00	BLONDIES & BROWNIES	\$3.00
FRUIT SALAD	\$3.50	CHOCOLATE CHIP COOKIES	\$1.50
POTATO CHIPS, ASSORTED	\$2.00		

SANDWICH LUNCHEON PACKAGES

8 person minimum order

BOX LUNCH

\$13.95

• Wrapped specialty sandwich, a prepared salad, cookie and chips. Includes napkin and fork

CLASSIC LUNCH

\$9.95

• Turkey, ham, roast beef & tuna salad sandwiches on sliced breads with cheese, lettuce and tomato. (mustard & mayo on the side) Choice of one prepared salad

CONFERENCE LUNCH

\$12.95

• Specialty sandwiches, mixed green salad and choice of prepared salad

WORKING LUNCH

\$10.95

• Specialty sandwich platter and choice of a prepared salad

EXECUTIVE LUNCH

\$16.95

• Specialty Sandwiches, choice of a green salad & prepared salad. Includes miniature cookies, diet & regular sodas & Poland spring water

POWER LUNCH

\$14.95

• Specialty Sandwiches, choice of a green salad & prepared salad. Includes a chocolate chip cookie and Poland Spring water

VIP LUNCH

\$19.95

• Specialty sandwiches, choice of green salad & two prepared salads. Includes miniature bars & cookies with strawberries, regular & diet sodas, Poland spring water

SPECIALTY SANDWICHES

JERSEY JOE

• Turkey, ham or roast beef with swiss, Cole slaw & Russian dressing on rosemary square

YELLOW FIN TUNA SALAD

• Greens and tomato on multigrain, rye or Brioche

GRILLED CHICKEN CAESAR WRAP

• Romaine, parmesan and Caesar dressing

BALSAMIC EGGPLANT

• Roasted peppers, mozzarella, pesto, and arugula

SICILIAN

• Ham, provolone, sopressata, romaine, tomato, red onion, oil & vinegar on baguette

SMOKED TURKEY

• Avocado, cheddar cheese, dijon mayo & greens on rosemary square

CHICKEN MILANESE

• Chicken Cutlet with tomato, pesto, mozzarella, greens, oil & vinegar

BAJA CHICKEN

• Grilled chicken, avocado, romaine, red onion, tomato, chipotle mayo

HARTS FAVORITE

• Roast turkey, brie cheese, cranberry mustard and greens on rosemary square

TUSCAN VEGGIE

• Roasted vegetables, smoked mozzarella, pesto and arugula on rosemary square

TURKEY COBB WRAP

• Danish Blue cheese, bacon, avocado, onion, tomato, romaine & balsamic Vinaigrette

ROAST BEEF

• Cheddar, romaine & horseradish mayo on baguette

GREEN SALADS

A LA CARTE ORDERING \$3.95 PER PERSON

ADD GRILLED CHICKEN \$4.00 PER PERSON

MEDITERRANEAN ARUGULA SALAD

• Grilled vegetables & Feta cheese with balsamic vinaigrette (Add \$1)

HARVEST GREENS

• Greens with quinoa, butternut squash, cranberry, toasted pecans, feta cheese & Sherry-Dijon vinaigrette (Add \$1)

COUNTRY GREENS

• Diced apples, cranberries, hickory bacon, danish Blue cheese, and toasted walnuts over mixed greens with sherry-shallot vinaigrette (Add \$1)

BABY SPINACH SALAD

• Toasted walnuts, Danish blue cheese, apples & shallot vinaigrette

MIXED FIELD GREENS

• Carrots, cucumber, tomato, sesame ginger vinaigrette

CAESAR SALAD

• Romaine, parmesan, croutons and Caesar dressing

GREEK SALAD

• Feta cheese, tomato, cucumber, olives, pepper, red onion, romaine, red wine vinaigrette

UNIQUELY PREPARED SALADS

A LA CARTE \$3.50 PER PERSON

VEGAN ROASTED VEGETABLE ORZO & WILD RICE

PENNE CAPRESE WITH TOMATO, BASIL & MOZZARELLA

VEGAN **Gf** CANNELLINI BEAN WITH DRIED TOMATO & ARUGULA

STILTON BLUE CHEESE POTATO SALAD

WALDORF WHEAT BERRY WITH CRANBERRY, APPLE & GINGER

SOUTHERN STYLE COLESLAW

VEGAN **Gf** ASIAN QUINOA & EDAMAME

FARFALLE WITH CANNELLINI BEANS, TOMATO & BROCCOLI

VEGAN LEMON ORZO WITH SPINACH, TOMATO & OLIVE

CLASSIC MACARONI

SESAME SOBA NOODLE SALAD

Gf OLD FASHIONED POTATO & EGG SALAD

PASTA VERDE WITH PESTO, SPINACH & FETA

MEXICAN BLACK BEAN & CORN SALAD

ASIAN CABBAGE SLAW

Gf GERMAN POTATO SALAD

DILLED RED BLISS POTATO

Gf CHIPOTLE POTATO SALAD

VEGAN **Gf** CHICKPEA, CUCUMBER & TOMATO

VEGAN **Gf** FRENCH LENTIL WITH ROASTED VEGETABLE & SPINACH

MEDITERRANEAN COUSCOUS WITH FETA & TOMATO

TUSCAN FARFALLE PASTA WITH GRILLED VEGETABLES & PESTO

A LA CARTE SANDWICH PRESENTATIONS

8 person minimum order

THE FRUITED PLAIN PLATTER \$8.95	LITTLE SALAD SANDWICHES \$7.95
• Four specialty sandwich choices up to 14 people, six choices up to 24 people, eight choices over 25 people	• Slider Brioche rolls with tuna salad, deviled egg salad & chicken salad
AMERICAN DELI \$9.95	TRADITIONAL TEA SANDWICHES \$42.00
• Roast beef, ham, turkey & salami with Swiss, American & cheddar cheese with lettuce, tomato, onion & pickles. served with bread assortment and condiments	• Smoked salmon / curried chicken salad / tarragon chicken salad / deviled egg salad / tuna salad / ham & Swiss / turkey & cheddar / cucumber & watercress
PICNIC PLATTER \$7.95	THREE DOZEN MINIMUM ORDER FOR EACH FILLING
• Turkey, ham, and roast beef sandwiches on Brioche roll with Swiss, greens & honey mustard	FOCACCIA SQUARES \$8.95
	• (Choose two) Sicilian / balsamic eggplant / roast beef & cheddar / turkey & Havarti / Chicken Milanese

BOWLS - INDIVIDUAL

• Minimum of 6, each choice •

TURKEY COBB BOWL \$10	NICOISE BOWL \$12.50
• Turkey breast with bacon, egg, tomato, cucumber, danish blue cheese, corn & red pepper over romaine with balsamic vinaigrette.	• (Poached salmon or seared tuna) with mixed greens with green beans, tomato, potato, cucumber, egg, olive, & red onion with Dijon vinaigrette
NAKED BURRITO BOWL \$9.50	KUNG PAO ZOODLE BOWL \$10
• (Chicken or pulled pork) Brown rice, black beans & corn, pico de gallo, avocado, romaine, cheddar cheese and chipotle aioli	• (Chicken or Tofu) Zucchini noodles topped with cucumber, pepper, edamame, red cabbage, carrot, scallion, peanut sauce & soy-ginger sauce,
FALAFEL BOWL \$9.00	GREEN GODDESS BUDDHA BOWL \$8.50
• House made falafel over spinach, feta cheese, red cabbage, brown rice, cucumber, tomato, harissa & tzatziki sauce	• Sweet potato, Brussel sprouts, cauliflower, spinach, brown rice, chick peas, green goddess dressing

STATIONARY APPETIZERS

Small serves up to 15 guests, Large up to 25 guests

VEGETARIAN

- VEGAN VEGAN CROSTINI** \$60 *sm*, \$120 *lg*
• Spiced carrot spread, truffled mushroom caviar, white bean & spinach, with crisp seasoned crostini breads
- CHEESE, NUTS & FRUIT** \$75 *sm*, \$150 *lg*
• International cheeses with dried fruit, fresh grapes & berries, roasted nuts & crackers
- BAKED BRIE IN BRIOCHE** \$69
• Garnished with grapes, dried fruits & sliced breads
SERVES UP TO 15
- VEGAN GF Df VEGETABLE SUSHI ROLL DISPLAY** \$70 *sm*, \$140 *lg*
• Pickled ginger, wasabi & Tamari soy
- CHIPS & DIPS** \$40 *sm*, \$75 *lg*
• Smoked chipotle aioli, guacamole, & salsa fresca with corn tortilla chips
- MEDITERRANEAN DIPS** \$65 *sm*, \$125 *lg*
• Hummus, baba ghanoush & cucumber raita with olives, spiced pita chips and vegetable crudités
- GARDEN VEGETABLE CRUDITES** \$60 *sm*, \$120 *lg*
• A variety of seasonal vegetables served with roasted red onion dip
- VEGAN GF Df GRILLED VEGETABLE DISPLAY** \$68 *sm*, \$136 *lg*
• A variety of fresh vegetables with garnished with pesto and balsamic glaze
- VEGAN VEGGIE SUMMER ROLLS** \$70 *sm*, \$140 *lg*
• Julienne vegetables with fresh cilantro & mint wrapped in rice paper served with spicy peanut sauce
- CURRIED VEGETABLE SAMOSA** \$49
• Spicy cilantro yogurt chutney
THREE DOZEN PER ORDER
- TOMATO-BASIL BRUSCHETTA** \$35 *sm*, \$70 *lg*
• Served with Italian bread crostini with olive oil & herbs
- VEGETABLE POT STICKERS** \$34
• Soy-ginger dipping sauce
THREE DOZEN PER ORDER
- VEGETARIAN QUESADILLA WEDGES** \$40 *sm*, \$80 *lg*
• Filled with black beans, corn, cheese, green onion & seasoning
- MOZZARELLA & TOMATO CAPRESE SKEWER** \$45
• Extra virgin olive oil, fresh basil, cracked pepper & balsamic glaze
THREE DOZEN PER ORDER
- V Gf ANTIPASTO SKEWER** \$59
• Roasted pepper, marinated mushroom, olive, mozzarella & basil
THREE DOZEN PER ORDER
- DEVEILED EGGS** \$39
• Traditional or Truffled (choose one)
THREE DOZEN PER ORDER

STATIONARY APPETIZERS

Small serves up to 15 guests, Large up to 25 guests

MEAT & POULTRY

LONDON BROIL CROSTINI \$60

- Sliced beef with red onion confit on garlic crostini with horseradish sauce
- THREE DOZEN PER ORDER

TUSCAN ANTIPASTO \$95 sm, \$185 lg

- Cured meats, cheeses, marinated vegetables, olives and sliced semolina bread

FOCACCIA FINGER SANDWICHES \$75 sm, \$145 lg

- (Choose two) Sicilian / balsamic eggplant / roast beef & cheddar / turkey & Havarti / Chicken Milanese

CHICKEN & LEMONGRASS \$42

POT-STICKERS

- Soy-Ginger dipping sauce
- THREE DOZEN PER ORDER

CHARCUTERIE \$95 sm, \$190 lg

- Mortadella, chorizo, prosciutto, soppressata, pickled peppers, cornichons, olives, grain mustard, grapes & sliced breads

CHICKEN QUESADILLA WEDGES \$40 sm, \$80 lg

- Chicken, black beans, corn, cheese, scallions and seasonings

CHICKEN WINGS \$60 sm, \$120 lg

- Honey-sriracha / Korean / buffalo / chipotle BBQ / Lemon pepper parmesan
- SERVED WITH CELERY AND BLUE CHEESE

MINI ASIAN TURKEY MEATBALLS \$55 sm, \$110 lg

- Toasted sesame, scallion and apricot glaze

SEAFOOD

SALMON RILLETTE SPREAD \$60 sm, \$120 lg

- Made with poached and smoked salmon, shallot, lemon, dill & sliced French baguettes

CLASSIC JUMBO SHRIMP COCKTAIL \$80

- Premium Gulf shrimp with lemon & cocktail sauce
- THREE DOZEN PER ORDER

BACON WRAPPED SEA SCALLOPS \$80

- Skewered with apricot glaze
- THREE DOZEN PER ORDER

MOROCCAN CHARMOULA CHILLED SHRIMP \$80

- Grilled jumbo spiced shrimp with lemon and tzatziki sauce
- THREE DOZEN PER ORDER

SUSHI ROLL DISPLAY \$90 sm, \$180 lg

- An assortment of tuna, salmon & tempura shrimp rolls with pickled ginger, wasabi & soy

HOT ENTRÉE PACKAGE

Choice of one entrée, two side dishes & one green salad with fresh breads, dessert platter

10 person minimum

- ✓ Additional side dish \$2.99 per person
- ✓ Additional entrée of lesser value \$6.99 per person

POULTRY ENTRÉES

\$19.95 per person

MILANESE

- Breaded chicken cutlets topped with fresh tomato, basil & Arugula

TIKKA MASALA

- Marinated chicken in a spiced creamy sauce

TURKEY BREAST ROULADE

- Herb roasted and sliced with country gravy

SALTIMBOCCA

- Chicken breast with prosciutto, fontina, sage & Merlot sauce

PARMESAN

- Chicken breast topped with marinara, mozzarella & Romano cheese

SAVOY

- Seared chicken pieces with garlic, herbs, Parmesan & red wine vinegar

SOUTHERN BUTTERMILK FRIED CHICKEN

GRILLED LEMON CHICKEN BREAST

- Drizzled with balsamic glaze

TANDOORI STYLE

- Chicken marinated in yogurt and garam masala

FRANCAISE

- Chicken breast sautéed with a lemon, parsley & wine sauce

INDONESIAN GINGER CHICKEN

- Soy sauce and honey

CACCIATORE

- Chicken braised with tomato, mushroom, red pepper & olives

CHIPOTLE BBQ

- Slow cooked & basted with our house made sauce

TURKEY MEATLOAF WITH GRAVY

MARSALA

- Sautéed chicken medallions with mushrooms & Marsala wine sauce

SICILIAN

- Chicken pieces braised with figs, apricots, olives, green peppercorns and Madeira wine

SEAFOOD ENTRÉES

\$24.95 per person

BEER BATTERED COD

- Remoulade sauce and lemon

HOISIN BBQ SALMON

- Seared marinated salmon medallions with toasted sesame, pepper & scallion

FLOUNDER FRANCAISE

- lemon & basil wine sauce

STUFFED SHRIMP SCAMPI

add \$2

- Chorizo & pepper stuffing with a garlic-lemon butter

MARYLAND CRAB CAKES

add \$3

- Chipotle aioli

SOY-MISO GLAZED COD LOIN

MUSTARD CRUSTED SALMON

- lemon wine sauce

LEMON HERB SALMON FILLET

- Dilled horseradish sauce

TERIYAKI SALMON CAKES

- Chipotle Aioli

HARISSA & HONEY GLAZED FAROE

add \$3

ISLAND SALMON FILLET

- lemon brown butter

VEGETARIAN ENTRÉES

\$18.95 per person

POLENTA GRATIN WITH SPINACH, TOMATO & MOZZARELLA

EGGPLANT ROLLATINI

• Marinara & Romano

EGGPLANT & PESTO LASAGNA

INDIAN VEGETABLE KORMA

• Simmered in coconut curry sauce

Gf RATATOUILLE & QUINOA STUFFED PORTOBELLO

GREEK SPINACH & FETA PIE

MEAT ENTRÉES

\$20.95 per person

BAKED HAM

• Grain mustard, Bourbon & brown sugar glaze

SHEPHERD'S PIE

• Ground beef braised with carrots, onions & peas topped with mashed potato

SWEET ITALIAN SAUSAGE

• Sautéed peppers & onions lite tomato sauce, Italian bread

MEATBALLS & MARINARA

• Italian bread

\$24.95 per person

MEDALLIONS OF PORK

• Portobello Marsala wine sauce

SOY-GINGER GRILLED LONDON BROIL

• Sliced with caramelized onions

SPICY PORK VINDALOO

• Braised pork in traditional spices

PORK SCHNITZEL

• Thinly breaded cutlets with mustard and fresh lemon

SLOW COOKED PULLED PORK

• Chipotle BBQ sauce, Slider buns

PORK SCALOPINI AU POIVRE

• Green peppercorns & brandy cream sauce

THAI RED COCONUT CURRIED BEEF

• Simmered with peppers, onions and cilantro

\$29.95 per person

FILET MIGNON BEEF STROGANOFF

• Mushrooms, mustard & sour cream over buttered egg noodles

LAMB TAGINE

• Slow braised with plum tomato, carrots, almonds & raisins

BEEF BOURGUIGNON

• Braised with mushrooms, vegetables & red wine

FLANK STEAK CHIMICHURRI

\$34.95 per person

ROASTED GARLIC & ROSEMARY FILET MIGNON

• Red wine demi glace

MERLOT BRAISED BRISKET OF BEEF

• Braised with carrots, onions and herbs

FILET MIGNON AU POIVRE

• Red wine demi glace

BONELESS SHORT RIBS

• Braised with tomato and red wine

SIDE DISHES

PASTA

✓ Available with gluten free Penne Pasta

PENNE PASTA

• Peas, prosciutto, tomato-garlic cream sauce

PENNE WITH SPICY VODKA SAUCE

RIGATONI BOLOGNESE

BAKED MACARONI & FOUR CHEESE

RIGATONI

• Porcini & mushroom cream sauce with fresh spinach

TUSCAN PASTA

• Grilled vegetables, arugula & pesto cream

ORZO

• Roasted vegetables & pesto cream

ORECCHIETTE

• Ground sausage, broccoli rabe, garlic & Parmesan

RIGATONI

• Italian sausage, eggplant, peppers, onions & marinara sauce

GRAINS

MEXICAN RED RICE WITH SCALLION

VEGETABLE RICE PILAF

• Carrots, peas, onion & corn

VEGETABLE FRIED BROWN RICE

BLENDED WILD RICE PILAF

• Green onion & cranberry

BASMATI RICE

• Scallion, ginger & cilantro

POTATOES

CANDIED SWEET POTATO

GREEK POTATO

• Roasted red potato with lemon, olive oil & oregano

ROSEMARY & GARLIC ROASTED IDAHO POTATO

POTATO GRATIN

• Baked with herbs, shallots, Gruyere cheese & Cream

ROASTED GARLIC MASHED POTATO

SMASHED RED BLISS

• Sour cream, butter & scallion

CLASSIC HOME-STYLE MASHED POTATO

VEGETABLES

BROCCOLI RABE WITH TOASTED GARLIC

ZUCCHINI PROVENCAL WITH TOMATO & BASIL

STIR FRIED VEGGIES

RATATOUILLE OF VEGETABLES

CURRIED ROASTED CAULIFLOWER

HONEY GLAZED ROASTED CARROTS

SAUTÉED GREEN BEANS WITH CRISPY SHALLOTS & THYME

SAUTÉED BROCCOLI & GARLIC

SICILIAN PANELLE

• Chickpea fritters with fresh lemon

COLD ENTRÉE PACKAGE

These room temperature displays are perfect for no-fuss buffets indoors or outdoors.
Designed to "make your own" sandwiches or an easy-serve lunch or dinner

10 person minimum

Choice of one Entrée, two prepared salad & one green salad, fresh breads and dessert platter

- ✓ Additional side dish or salad \$2.99 per person
- ✓ additional entrée of lesser value \$6.99 per person

POULTRY DISPLAYS

\$19.95 per person

GRILLED BALSAMIC CHICKEN

• Served with fresh mozzarella, tomato, roasted garlic aioli & rolls

MEDITERRANEAN CHICKEN

• lemon marinated grilled chicken breast with grilled vegetables, pesto, balsamic glaze & rolls (Add \$2)

HERB ROASTED TURKEY

• Served sliced with dilled Havarti, cranberry mustard and rolls

ITALIAN CHICKEN CUTLETS

• Displayed with lettuce, tomato, shaved red onion, & basil mayo with rolls

MEAT DISPLAYS

FILET MIGNON AU POIVRE

\$34.95

• Sliced tenderloin with horseradish sauce & rolls

HERB CRUSTED PORK LOIN

\$20.95

• Sliced & served with broccoli rabe, cherry peppers, stone ground mustard, provolone & rolls

MAPLE GLAZED HAM

\$18.95

• Sliced smoked ham with maple glaze served with southern coleslaw, honey mustard sauce & rolls

FILET MIGNON WITH GARLIC & ROSEMARY

\$34.95

• Sliced roasted tenderloin with horseradish sauce & rolls

VIETNAMESE BEEF LETTUCE WRAPS

\$22.95

• Sliced Soy-ginger beef, pickled vegetables, mint, cilantro & sriracha aioli with Boston lettuce cups

SEAFOOD DISPLAYS

\$24.95 per person

POACHED SALMON FILLET

• Delicate poached salmon medallions with sliced roma tomatoes, romaine cucumber, shaved red onion, & dilled horseradish sauce

HOISIN SALMON

• Seared Asian marinated salmon medallions with sesame bok choy & mango salsa

DESSERTS

eight person minimum

MINIATURE COOKIES	\$2.75
BARS & COOKIES – Lemon bars, pecan bars, brownies and blondies with assorted miniature cookies	\$3.75
CHOCOLATE CHIP COOKIES	\$1.50
BLONDIES & BROWNIES	\$3.00
CHOCOLATE COVERED STRAWBERRIES » three dozen minimum order	\$1.75
FRESH FRUIT SALAD	\$3.50
SLICED FRUIT DISPLAY	\$4.50
MINI CANNOLIS » three dozen per order	\$79.00
NEW YORK STYLE CHEESE CAKE – Serves up to 14	\$34
CHOCOLATE LAYER CAKE – serves up to 14	\$35.00
CARROT CAKE WITH CREAM CHEESE FROSTING – serves up to 14	\$34.00
TIRAMISU CAKE – serves up to 14	\$35.00



INFORMATION

• "Allergy statement: Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts, and milk for more information please contact us."

EVENT PLANNING

• We will customize a menu that meets your needs for any type of event. We provide prompt delivery & setup as well as staffing and rental needs.

ORDER PLACEMENT

• First come fist serve. Your business is important to us and we will make every effort to accommodate last minute requests. Sandwich luncheon orders placed after 12pm for the next business day may have menu limitations. Most Items require 72 hours notice. Please book your event as far in advance as possible to reserve your date and time. We only accept a few orders each day.

PRESENTATION, RENTALS & DISPOSABLES

• Unless otherwise coordinated foods will be presented in disposable trays and bowls with plastic serving utensils. Upscale disposables are available at an additional charge. Display equipment like silver chaffing dishes, china or silver platters may have additional charges. We can facilitate any rentals you may need as well.

CANCELLATIONS

• Cancellations received in writing with more than 24 hours notice before delivery time will not incur any fees. Cancellations received in writing within 24 hours of delivery will incur a 50% charge. Cancellations within 12 hours will require full payment. Monday order cancellations must be placed before 5pm on Saturday

DELIVERY

• Minimum order for delivery \$100. Delivery charges are based on distance traveled. We pride on being prompt however, Please allow 15 minutes before or after contracted delivery time for extreme traffic conditions. Gratuity is appreciated and can be added to your invoice when ordering.

PAYMENT TERMS

• all products, rentals and services must be paid in full by the day of delivery. We accept all major credit cards, checks and cash. A 3.5% service charge will be added to all credit payments.

