



# BUFFET

*When serving more than one entrée, see your catering coordinator for smaller portion size pricing.*

## CHICKEN

- Marinated Herb Roasted Boneless Chicken | 6
- Roasted Miso Glazed Chicken | 7
- Authentic Indian Butter Chicken | 7
- Herbed Chicken Roulade with Champagne Sauce | 8
- Basil Pesto Chicken with Farfalle Pasta | 8
- Chicken Romano with Pomodoro Cream Sauce | 8
- Sautéed Chicken with Mushrooms & Marsala | 8
- Brie & Pear Stuffed Chicken with Prosciutto | 10

## BEEF

- Baked Lasagna with Meat Sauce & Three Cheeses | 8
- Meatloaf with a Bourbon & Sweet Ketchup Glaze | 8
- Spice Rubbed Slow Cooked Beef Brisket | 10
- Korean Style Boneless Beef Short Ribs | 15
- English Beef Roast with a Red Wine Sauce | 15
- Gorgonzola-Shiitake Crusted Beef with Demi-glace | 16

## PORK

- New Orleans Pork Loin with French Mustard Sauce | 8
- Rosemary Pork Loin with Fig & Port Wine Sauce | 9
- Bacon Wrapped Pork Tenderloin with Honey Glaze | 9

## SEAFOOD

- Marinated Grilled Shrimp Skewers | 6
- Shrimp Scampi with Penne Pasta, Garlic & Fresh Basil | 9
- Cod with Garlic Butter, Fresh Lemon & Herbs | 10
- Lemon & Fennel Salt Salmon with Citrus Butter | 12
- Charbroiled Soy-Ginger Glazed Salmon | 12
- Grilled Asian Sea Bass with Tropical Salsa | 14

## VEGETARIAN

- Vegetarian Pasta Primavera | 7
- Savory Indian Curried Chickpeas with Basmati Rice | 7
- Plant Based Vegetable Bolognese Lasagna | 8
- Curried Coconut Quinoa with Greens & Cauliflower | 8
- Cheese Tortellini with Almonds & Fresh Basil-Pesto | 8
- Vegan Korean "Steak" Stir Fry with Sticky Rice | 12

## SALAD SELECTIONS

*Salad options include gourmet breads & rolls with whipped butter.*

- House Salad with Champagne Vinaigrette | 4.5
- Traditional Caesar Salad | 5
- Mandarin Salad with Candied Almonds | 5.5
- Strawberry Spinach Salad with Almonds & Chèvre | 5.5
- Fall Salad with Apples, Walnuts & Gorgonzola | 5.5
- Mozzarella & Tomato Caprese | 6

## HOT SIDES

- Redskin Potatoes with Butter & Parsley | 2
- Buttermilk Mashed Potatoes | 2.5
- Spicy Roasted Sweet Potatoes | 2.5
- Au Gratin Potatoes with Gruyere Fresh Thyme | 4
- Corn & White Cheddar Soufflé | 2.5
- Cavatappi & Three Cheese Gratin | 3.5
- Penne Alfredo with Parmesan & Fresh Basil | 3.5
- White "Sticky" Rice | 2
- Nutty White & Wild Rice | 2.5
- Roasted Heirloom Carrots with Fresh Thyme | 3
- Sautéed Broccoli with Garlic & Lemon | 4
- Fresh Steamed Green Beans with Olive Oil | 2.5
- Green Beans with Bacon & Caramelized Onion | 3
- Grilled & Roasted Vegetables with Herbs | 3.5
- Savory Indian Curried Chickpeas | 3.5
- Fresh Asparagus with Lemon | 4

*See your catering coordinator for full service events requiring buffet equipment, linens, China service, and staffing, as these are additional.*





## BUFFET STATIONS



### SOUTHWESTERN FAJITA & STREET TACO BAR

This authentic southwestern buffet dinner includes: shredded beef barbacoa, sliced grilled fajita chicken, flour tortillas, taco shells, sour cream, crumbled queso fresco, shredded cheddar, grilled peppers & onions, "quick-pickled" red onion, fresh jalapeno, tomatoes, shredded lettuce, pico de gallo, assorted hot sauces, & fresh limes. Served with cilantro lime rice and black beans with cumin.

| **16 per person**  
Add Guacamole | **1.5 per person**

### MEDITERRANEAN PASTA BAR

This popular buffet dinner starts with penne pasta and your guest's choice toppings. Menu includes: marinara sauce, alfredo sauce with fresh basil, shredded parmesan cheese, chopped tomatoes with olive oil & pesto, fresh baby spinach, grilled thyme seasoned zucchini & yellow squash, roasted mushrooms with garlic, Italian style meatballs, marinated grilled chicken, spicy Italian sausage & fresh chopped herbs.

Tossed garden salad with dressings

Assorted gourmet breads & rolls with whipped butter.

(Gluten Free penne pasta is available.)

| **16 per person**

### GREEK MEZZE STATION

A build your own dinner buffet consisting of: sliced grilled lemon oregano chicken, beef & lamb gyro meat, fresh tomatoes, cucumbers, onion, chick peas with lemon & cumin, crumbled Feta, shredded lettuce, pita bread, fresh lemons and tzatziki sauce. Sides of: hummus dip, marinated Greek olives and pickles. Roasted redskin potatoes with rosemary & roasted vegetable cous cous.

| **16 per person**

## CARVING STATIONS

Carving stations are not a "stand alone" entrée option—but a supplement to your menu's normal selections.

### ROAST BEEF TOP ROUND WITH ROSEMARY

Served with Sliced buns, horseradish, pesto mayo, Dijon mustard and beef demi-glacé

½ Roast - Serves 30 to 40 guests | 275

Full Roast - Serves 50 to 80 guests | 400

### SPIRAL HONEY HAM (GF)

Served with sliced buns, Dijon mustard, mayo and apple chutney (30 to 50 servings) | 220

### HERB & PEPPER CRUSTED BEEF TENDERLOIN (GF)

Served with sautéed mushrooms, red wine demi glacé and horseradish cream.

Whole roast (20 to 30 servings) | 360

### HERB CRUSTED PORK LOIN (GF)

Served with sliced buns, sweet-hot mustard, Sriracha mayo and apple chutney

Whole roast (20 to 30 Servings) | 200

### GARLIC & ROSEMARY RUBBED PRIME RIB (GF)

Served with traditional Au Jus, sliced buns, horseradish cream and local mustard

Whole roast (20 to 30 servings) | 450

### BACON WRAPPED PORK TENDERLOIN (GF)

Served with a Fig & Port wine reduction, sliced buns and local mustard.

Each tenderloin serves 5 to 6 guests.

Six tenderloin minimum purchase

| 45.00 each

*ALL CARVING STATIONS REQUIRE CHEF ATTENDANT. SEE CATERING COORDINATOR FOR DETAILS & PRICING.*





## PLATED

*Prices shown do not include linens, china, service staff, or taxes. All plated dinners have a 40 person minimum.*

### SALADS

*Salad options include gourmet breads & rolls with butter.*

- House Salad with Champagne Vinaigrette | 5
- Traditional Caesar Salad | 5.5
- Mandarin Salad with Candied Almonds | 6
- Strawberry Spinach Salad with Almonds & Chèvre | 6
- Harvest Salad with Apples, Walnuts & Gorgonzola | 6
- Mozzarella & Tomato Caprese | 6.5

### GOURMET WHIPPED BUTTERS

*Available to upgrade from our traditional whipped butter for 0.50 per person.*

- Roasted Tomato & Herb Whipped Butter
- Garlic & Lemon Herb Whipped Butter
- Cinnamon Honey Whipped Butter



## MAIN COURSE SELECTIONS

- Boneless Herb Roasted Chicken with Roasted Potatoes, Root Vegetables, & Natural Pan Juices | 12
- Grilled Chicken with Authentic Chimichurri, Almond & Herb Cous Cous and Sauteed Broccolini | 14
- Basil Pesto Farfalle with Marinated Grilled Chicken and shaved Grana Padano Cheese | 12
- Chicken Romano with Roasted Tomato Cream Sauce Bucatini Pasta & Fresh Basil | 14
- Pear & Brie Stuffed Chicken with Prosciutto and Champagne Cream Sauce. New Potatoes & Heirloom Carrots | 15
- Braised Beef Short Ribs with Roasted Eggplant, Fried Risotto Cake and House-Made Marinara | 26
- Braised Beef Short Ribs with Korean-Style Glaze, White 'Sticky' Rice & Julienne Vegetables | 22
- Grilled Sirloin Steaks with Roasted Tomato Butter, Garlic Mashed Potatoes & Fresh Green Beans | 24
- Bacon Wrapped Pork Tenderloin with a Honey & Garlic Glaze, Herbed New Potatoes & Vegetable Du Jour | 14
- Shrimp Scampi with Penne Pasta, Garlic Lemon Butter & Herbs | 18
- Baked Miso-Glazed Cod with White 'Sticky' Rice and Broccolini with Garlic & Lemon | 15
- Lemon & Fennel Salt Salmon with Citrus Butter, Nutty White & Wild Rice and Roasted Vegetables | 18

### VEGETARIAN

- Roasted Vegetable Pasta Primavera with Garlic Cream Sauce | 11
- Vegan Curried Coconut Quinoa with Rainbow Chard and Roasted Cauliflower | 12
- Cheese Tortellini with Almond & Basil Pesto, Roasted Fresh Tri-colored Tomatoes and shaved Grana Padano Cheese | 12
- Savory Indian Curried Chickpeas (Chana Masala) with Basmati 'Sticky' Rice | 12

### KIDS MEAL

- Fresh Fruit Cup, Breaded Chicken Tenders, and Creamy Mac-n-Cheese | 8



# APPETIZERS

## PLATTERS & DISPLAYS

**Fresh Vegetable & Relish Platters** – Our vegetable displays are filled with a seasonal variety of fresh from the garden vegetables as well as olives, and relishes. | 2.5

**Roasted & Grilled Vegetable Platter** – Grilled asparagus & peppers, roasted green beans, Shallots, herbed roasted mushrooms, tomatoes & carrots, seasoned sweet potatoes, and other seasonal vegetables. Served with, lemon basil aioli | 3.5

**Fresh Fruit Displays** - A colorful arrangement of fresh pineapple, cantaloupe, honeydew, oranges, strawberries, , and seedless grapes. Served with Piña-Colada dip. | 2.5

**Fresh Fruit & Domestic Cheese Platters** –Our traditional display of assorted fruits with the addition of assorted cheeses and crackers | 3

**Assorted Domestic Cheeses & Gourmet Crackers** – Assorted cubed Cheddar, Baby Swiss, Colby-jack, Gouda, Dill Havarti, and Monterey-Jack Cheeses with grapes & berries. | 3

**Local Artisan & Imported Cheese Platter** – An assortment of unique cheeses. Some made and produced here in Ohio, along with assorted popular imported cheeses. Served with gourmet crackers. Serves 40 to 60 guests. | 240

**Middle Eastern Dips & Chips** – Baskets of crispy toasted pitas & naan bread, carrots & celery, and traditional hummus and tzatziki sauces for dipping. | 3 (20 person minimum)

**Mediterranean Mezze Platter** – An array of vegetarian specialties: marinated Greek green and Kalamata olives, minted goat cheese with lemon, traditional hummus, toasted whole almonds, roasted eggplant & tomato caponata, and baskets of toasted pita wedges, crostini & naan breads. | 4 per (50 person minimum)

**Traditional Antipasto** - Display includes an assortment of imported and domestic cheeses, smoked meats, olives, marinated artichokes, marinated and grilled vegetables, dried tomato & olive tapenade, and other seasonal delicacies. Served with herbed crostini & assorted crackers. | 175 per display (Serves 40-50)

**Charcuterie Board with Cheeses & Condiments** - Cured and dried meats: Prosciutto, imported salami, capicola, dried sausages, sundried tomato tapenade, marinated olives & pickles, Imported mustards, cheeses and toasted crostini. (Serves around 40 to 50 ppl) | 200

**Smoked Salmon Display** - Served with all the sides & accompaniments. artistically presented with pepper and herbed Boursin cheese, chopped capers, sweet red onions, minced egg & served with gourmet crackers, rye toast points, and crostini.

| 225.00 per side (Serves about 20-30 guests)

**Tortilla Fiesta with Chips & Dips** - Baskets of tri-colored corn chips served with a warm southwestern Chili con queso, fresh guacamole and two salsas. (25 person min.) | 4

**Shrimp Cocktail Platter with Two Sauces** Tender jumbo shrimp attractively arranged and served with a traditional cocktail sauce, a classic rémoulade, and fresh lemons | 2.5



## CROSTINI & CANAPES

30 ct minimum per selection | 1.8 per piece

- Roasted Pear, Local Honey and Brie Crostini
- Wild Mushroom, Fresh Thyme & Grana Padano
- Honey, Rosemary, Cherry & Blue Cheese Crostini
- White Bean & Rosemary with Roasted Garlic
- Mozzarella, Roasted Tomato & Fresh Basil Crostini
- Caramelized Apple, Prosciutto, & Chèvre Crostini
- Steak & Gorgonzola Crostini with Roasted Tomato
- Avocado Bruschetta on Garlic Toast
- Curried Hummus with Roasted Vegetables
- Shrimp Butter Rounds with Fresh Dill
- Smoked Salmon with Herbed Cheese & Fresh Dill
- Pimento Cheese & Pepper Bacon Crostini
- Roasted Butternut Squash with Ricotta & Preserved Lemon
- Buffalo Cauliflower Crostini with Gorgonzola Cream
- Nashville "Hot" Chicken Crusade with Spicy Pickles

*Crostini can be made Gluten-Free for a minimum order count of 24. Confirm with your coordinator that crostini toppings are also Gluten-Free.*



# APPETIZERS

## APPETIZER "SHOTS"

- Hawaiian Ahi Tuna Poke | 3
- Veggie Dip Shots | 2 (V)
- Individual Shrimp Cocktail Shooters | 3
- Candied Bacon Sticks with Fig Jam | 1.2
- Hummus & Curried Vegetable Shots | 2 (VE)



## SKEWERS & STICKS

- Caprese Skewers with Heirloom Tomatoes | 2 (V)
- Sesame Crusted Salmon Bites | 2
- Fruit & Berry Skewers with Cheese | 2 (V)
- Grilled Pineapple with a Spicy Rum Glaze | 1.8 (VE)
- Greek Salad Skewers with Artichokes & Feta | 1.5 (V)
- Grilled Prosciutto Wrapped Asparagus | 2
- Lime Marinated Chicken Bites | 1.5
- Sesame Soy Beef Skewers with Red Pepper | 2
- Skewered Chicken Saté with Peanut Sauce | 2
- Charcuterie Skewers | 2
- Moroccan Grilled Vegetable Skewers | 2 (VE)
- Vegan Korean BBQ "Steak" Skewers | 1.25 (VE)

## HOT HORS D' OEUVRES

- Marinated Bacon Wrapped Water Chestnuts | 1.2
- Bacon-Wrapped Dates with Almonds & Gorgonzola | 1.5
- Buttermilk Fried Chicken Tenders | 2
- Brandied Wild Mushroom Tarts | 2 (V)
- Spicy "Buffalo" Style Cauliflower Bites | 1.5 (VE)
- Petite Pastrami on Bagel Bread with New York Pickle | 2
- Petite Spicy Black Bean Burgers with Grilled Onion | 2.2 (V)
- Petite American Cheese Burgers | 2.2
- Pulled Pork or Chicken "Sliders" | 2.2
- Prosciutto Wrapped Mac-n-Cheese Cups | 1.5
- Reuben Egg Rolls with Russian Dressing | 2.5
- Black-Eyed Pea & Collard Green Egg Rolls | 2 (V)
- Filipino Empanada with Beef & Vegetables | 2
- Bacon, White Cheddar & Braeburn Apple Tartlets | 2
- Housemade Asian Glazed Meatballs | 1
- Bourbon BBQ Glazed Meatballs | 2
- Vegan Meatballs with Pomodora Sauce | 2 (VE)
- Prosciutto Wrapped Jumbo Barbecue Shrimp | 3
- Spinach & Basil Stuffed Mushrooms | 1.7 (V)
- Brie & Bacon Stuffed Mushrooms | 1.7
- Flatbread with Spicy Sausage & Fontina Cheese | 1.5
- Prosciutto, Pear & Gorgonzola Flatbread | 1.8
- Mediterranean Flatbread Pizza | 1.5 (V)
- Lemon Scented Crab Cakes with Rémoûlade | 2.2
- Three Cheese Arancini with Herbed Marinara | 2 (V)
- Bacon Wrapped Meatloaf Bites with Bourbon Glaze | 1.5
- Kielbasa & Gruyere Puffs with Sweet Hot Mustard | 2
- Sweet Corn & Crab Tartlet | 2
- Seared Tofu with Sticky Rice & Spicy Garlic Sauce | 2.5 (VE)
- Bacon Wrapped Sea Scallops with Spicy Lime Aioli | 3
- Asian Corn & Shiitaki Mushroom Fritters | 1.5 (V)
- Redskin Potato Skins with Bacon, Cheddar & Chives | 1.25
- Herbed Garlic Knots with Marinara | 1.5 (V)



# APPETIZERS

## PETITE SANDWICHES & SPIRALS

- Chicken Salad Tea Sandwiches with Almonds | 1.5
- Ginger & Cilantro Smoked Salmon Tea Sandwich | 1.5
- Herbed Goat Cheese with Basil & Red Pepper | 1.5
- Bistro Style Petite Sandwiches - Selections include: Turkey, Roast Beef, Ham & Swiss, Vegetarian, Chicken Salad | 1.7
- Tortilla Spirals | 7 (per five count)
  - Turkey, Roast Beef or Italian Sub
  - Grilled Chicken with Pepper Jack & Tropical Salsa
  - Vegetarian Tuscan Spirals with Mozzarella & Asparagus
  - Grilled Vegetable & Hummus with Spinach & Feta
  - Grilled Steak Wraps with Pepper Jack
- Petite Shrimp Rolls with Lemon & Fresh Dill | 3
- Beef Tenderloin with Shaved Parmesan | 4

## TRADITIONAL FAVORITES

- Chicken Wings | 1.5 each (50 ct minimum)
  - Buffalo or Barbeque,
- Petite Vegetable Egg Rolls | 1.5
- Assorted Petite Quiche | 1.5
- Potato & Cheese Pierogies with Onion & Herbs | 1.5
- Vegetable Pot-stickers Soy Dipping Sauce | 1.5
- Buffalo Chicken Dip with Toasted Pitas & Chips | 2.5
- Traditional Devil Eggs with Fresh Dill | 1.5
- Deviled Eggs with Bacon & Chives | 1.7



## APPETIZER STATIONS

*For Full-Service Events only*

*Appetizer Stations can serve as a stand-alone appetizer option during a cocktail hour, or as a meal if supplemented with several additional appetizer selections. Consult your catering coordinator on what additional items would be required to turn one of these stations into the main entrée of your meal.*

### LOADED TOT STATION | 5

Tater Tots bar with toppings of Chili Con Queso, Bacon crumbles, Sour Cream, Green Onion, Ranch Dressing & Hot Sauces

### PETITE CONEY DOG STATION | 5

Petite all beef franks, petite buns, Coney sauce, sauerkraut, chopped onions, shredded cheddar, pickle relish, jalapeno peppers, mustard and ketchup. Served with fresh kettle chips on the side

### MAC-N-CHEESE BAR | 8

Our rich creamy macaroni-n-cheese, with sides of diced grilled chicken, bacon crumbles, shredded bbq pork, roasted corn, sautéed mushrooms, roasted tomato with fresh herbs, shredded cheddar & parmesan cheeses, bbq sauce, chopped fresh herbs, & assorted hot sauces

### MEDITERREAN PASTA STATION | 9

Farfalle pasta, marinara, alfredo sauce with basil, sliced grilled chicken, petite meatballs, crispy pancetta, Parmesan cheese, crumbled feta, sautéed mushrooms, Bruschetta style roasted tomatoes, and chopped fresh herbs

### AUTHENTIC STREET TACOS | 9

Station has grilled chicken, pork carnitas, seasoned black beans, flour tortillas, grilled peppers & onions, queso fresco, corn, shredded Jack cheese, shredded romaine, sour cream, spicy avocado cream, fresh limes, salsa fresca & assorted bottled hot sauces

### SLIDER BAR | 9

Mini all beef steak burgers, turkey burgers, spicy veggie-burgers, assorted sliced cheeses, sliced tomato, leaf lettuce, grilled and fresh onion, dill pickle chips, guacamole, bacon pieces, house made slider buns, condiments of "special" sauce, sriracha mayo, ketchup, and mustard. Served with fresh kettle chips on the side.



# METRO CUISINE

Catering & Special Events

## BEVERAGES

### TRADITIONAL COFFEE SERVICE

Locally roasted SOLSTICE coffee roasters premier blend of Ethiopian & Brazilian Coffee or the well balanced LUNA Decaf. Includes cups, napkins, 1/2-n-1/2, sugar, & assorted sweeteners

| 25 per gal - Serves 18 to 20 guests

*Sold by the gallon with a two gallon minimum.*

### COFFEE STATION ACCOUTREMENTS

Includes cinnamon sticks, chocolate shavings, whipped cream, raw sugar and three flavored coffee syrups. | 1.5 per person additional  
30 person minimum

### HOT TEA

Herbal and flavored tea assortment with hot water, fresh lemons, sugar & sweeteners. | 2.5 per person  
30 person minimum

### HOT CHOCOLATE

By the gallon with sides of marshmallows, chocolate shavings & whipped cream | 20 per gal

*Sold by the gallon with a two gallon minimum.  
Includes cups, and beverage napkins*

### INFUSED WATERS

All Citrus: Limes, Lemons & Oranges | 9

Watermelon & Fresh Mint | 11

Blueberry, Lemon & Mint | 11

Cucumber, Lime & Strawberry | 12

*Sold by the gallon with a two gallon minimum.  
Includes cups, ice and beverage napkins*

### OTHER COLD BEVERAGES

Brewed Iced Tea with Lemons | 18

Old Fashioned Lemonade | 14

Hot Cider | MKT

Fresh Cider | MKT

Assorted Canned Soft Drinks | 2

Bottles Waters | 1.25

*Includes ice, ice bowl, cups, and beverage napkins*



## LATE NITE

(50 person minimum)

*For Full-Service Events only*

### Nacho Cheese & Chips | 3.50

Fresh tortilla chips, Chile-con-Queso, jalapeno peppers, salsa fresca, sour cream, chopped green onions, and hot sauces.

### French Bread Pizza Dippers | 3.50

Cheesy French bread pizza "sticks" with Ranch & Marinara sauce for dipping

### Pretzel Bites | 4

House made warm pretzel bites with assorted mustards, beer cheese sauce, & marinara dipping Sauce.

### Loaded Tots | 5

Tater Tots bar with toppings of chili con queso, bacon crumbles, sour cream, green onion, ranch dressing & hot sauces.

### Walking Taco | 6

Guests build their own "walking taco" with traditional bagged Fritos, sides of taco beef, vegetarian black beans, shredded cheddar, shredded lettuce, salsa fresca, green onion with sour cream & hot sauces.

# DESSERTS

## PETITE DESSERTS

- Cheesecake "Pops" Dipped in Chocolate
- Macaron Pops
- Lemon Posset with Fresh Berry Compote
- Raspberry Tiramisù Shots
- Espresso Brownie & Chocolate Mousse Shot
- Dark Chocolate Dipped Strawberries
- Vanilla Cheesecakes with Fresh Strawberries
- Cream Puffs with Vanilla Pastry Cream
- Chocolate Dipped Coconut Macaroons
- Chocolate Ganache Tarts
- Fresh Fruit Tarts with French Pastry Cream
- Petite Key Lime Tarts
- Imperial Brownies with Chocolate Ganache
- Butterscotch Candied Apple Sticks
- Chocolate Dipped Salted Caramel Nut Bars
- Vegan Mixed Berry Tart
- Per Piece | 2 (24 Count any one variety)

## CAKES & TORTES (16 cut)

- Chocolate Truffle Cake | 60
- Suisse Carrot Cake with Cream Cheese Icing | 55
- Banana Cake Caramel Praline Icing | 55



## INDIVIDUAL or PLATED

- Crème Brule with Fresh Berries | 5
- Individual Chocolate Peanut Butter Tarts | 5
- Individual Key Lime Tarts with Whipped Cream | 4
- Bourbon Chocolate Pecan Tart | 6
- Individual Fresh Fruit Tarts | 6

## CUPCAKES | 3 per

- Vanilla cake with Chocolate or Vanilla Icing
- Chocolate cake with Chocolate or Vanilla Icing
- Red Velvet with Cream Cheese Icing
- Suisse Carrot with Cream Cheese Icing
- Lemon with Raspberry Icing
- Chocolate Peanut Butter

## CHEESE CAKES (16 ct)

- New York with Fresh Strawberries | 40
- Chocolate Marble | 48
- Praline with Caramel Syrup | 44

## SHEETCAKES

Call for prices and sizes to fit your need. Great for birthdays, company parties, or any other event.

- Half size (serves 25-30): \$60.00
- Full size (serves 50 to 60) \$100.00

## PIES, PUDDINGS & CRISPS

- Peanut Butter Pie | 24
- Apple, Cherry or Mixed Berry | 22
- Key Lime Pie | 22
- Pumpkin with Whipped Cream | 18
- Apple Raisin Bread Pudding | 28
- Apple, Pear & Cranberry Crisp | 28
- Per ½ pan (Serves 10) |

## BROWNIES & BAR DESSERTS

Assorted Brownies & Bar Platters typically include: Chocolate Brownies, Swirled Cheesecake Brownies, 7-Layer Bars, Raspberry or Apricot Bars, Texas Nut, Apple Cake, Carrot Cake, Chocolate Cake. | 2 per

## COOKIES

Assorted Fresh baked cookies. Selections typically include: Chocolate-Chip, Chocolate-Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar and Cowboy. | 12 per dozen

- Eban Gluten Free Cookies | 3 ea
- Iced Themed Cookies | 3 (50 count minimum)

Assorted Tea Cookies | 14 per dozen  
(Selections typically include Thumbprints, Rugalach, Almond Tea Cakes, Shortbreads, Tassies, Buckeyes, Pumpkin Drops, etc.)