

## Catering Menu

### Breakfast

#### 1. Beverage Service

- Standard - \$1.00/per person
  - Coffee/tea/water
- Standard with juice - \$2.00/per person
  - Coffee/tea/juice/water

#### 2. Continental

- Standard (coffee/tea/juice/water/assorted breakfast breads/muffins) - \$4.99/per person
- Enhanced (coffee/tea/juice/water/assorted breakfast breads/muffins/fresh fruit selection) - \$6.99/per person
- Standard donut (coffee/tea/juice/water/assorted donuts/fresh fruit selection) - \$6.99/per person

#### 3. Theme Breakfast

- **Yogurt Parfait Breakfast** (vanilla, strawberry and Greek yogurt with granola, nuts and fresh berry selection, includes Standard Beverage Service) - \$4.99/per person
- **Reid Power Breakfast** (Greek vanilla yogurt, granola, bran muffins, whole fruit assortment, oatmeal with brown sugar, dried cranberries and raisins, includes Standard Beverage Service) - \$6.49/per person
- **Reid Standard Classic** (eggs, potato, breakfast meat with biscuit or English muffin and cut fruit, includes Standard Beverage Service) - \$10.50/per person
- **Quiche and Croissants** (quiche with croissants with butter and jellies, home fried potatoes and cut fruit includes Standard Beverage Service) (sold in increments of 8 guests) - \$10.49/per person
- **Indiana Homestyle Breakfast** (eggs, biscuits, sausage gravy, home fried potatoes, choice of breakfast meat, includes Standard Beverage Service) - \$10.49/per person
- **South of the Border Breakfast Burrito Bar** (10" tortilla, eggs, mixed peppers and onions, sautéed mushrooms, fresh spinach and tomato

blend, chorizo, shredded cheddar cheese and salsa. Includes Standard Beverage Service) - \$10.49/per person

- **Belgian Waffle Bar** (toppings include whipped cream, pecans, strawberry topping, syrup, chocolate chips) (waffles with choice of breakfast meat selection, includes Standard Beverage Service) - \$10.49/per person
- **French Toast Bar** (toppings include whipped cream, pecans, strawberry topping, syrup, chocolate chips) (French with choice of breakfast meat selection, includes Standard Beverage Service) - \$10.49/per person
- **Croissant Sandwich** (includes egg, cheese and choice of bacon, sausage or ham, comes with hash brown potatoes and whole fruit. Includes Standard Beverage Service) - \$9.49/per person
- **Egg Muffin Sandwich** (includes egg, cheese and choice of bacon, sausage or ham, comes with hash brown potatoes and whole fruit. Includes Standard Beverage Service) - \$9.49/per person
- **Biscuit Sandwich** (includes egg, cheese and choice of bacon or sausage or ham, comes with hash brown potatoes and whole fruit, includes Standard Beverage Service) - \$9.49/per person
- **Bakers Delight Breakfast** (assorted donuts, choice of muffins, fruit bread or bagels, and whole fruit assortment, includes cream cheese, butter and jellies. Includes Standard Beverage Service) - \$7.99
- **Frittata and Bagel** (individual frittatas with bagels, home fried potatoes and cut fruit, cream cheese and jellies, includes Standard Beverage Service) - \$9.49/per person

#### 4. Executive Box

- **Executive Box Breakfast # 1** (cold) Box meal with cut fruit/juice/yogurt parfait/breakfast bread and bottled water - \$9.49/each
- **Executive Box Breakfast # 2** (hot) Box meal with cut fruit/juice/hot wrapped breakfast sandwich and bottled water - \$10.49/each

### Lunch Trays and Platters

#### 1. Executive Display Trays (12 People Minimum Order)

- **Cubed Cheese Tray with dried apricots, dried pears, dried cranberries, dried bananas and assorted nuts** (colby, pepper jack, gouda and cheddar cheese display with grapes. Gourmet crackers included) - \$39.99 base price, \$3.25/per person over 12 people
- **Deluxe Deli Tray** (assorted deli meats consisting of beef, ham, turkey, pepperoni and salami accompanied by Swiss, provolone, and cheddar cheese. Standard Relish Tray including lettuce, tomato, red onion, pickles, pepperoncini, and green olives with your choice of breads.) (Bread choices include: croissant, marbled rye, and sourdough) - \$59.99 Base Price. \$4.99/per person over 12 people

- **Garden Fresh Vegetable Tray** (fresh broccoli, cauliflower, carrots, cucumber, celery, cherry tomatoes and bell peppers exquisitely arranged, served with ranch dipping sauce. Add hummus and pita for an additional charge) - \$39.99 Base Price, \$3.49/per person over 12 people
- **Nibblers Delight Tray** (colby, pepper jack, Gouda, cheddar cheese is paired with smoked ham, salami, and turkey. Garnished with pickles, pepperoncini and grapes. Gourmet crackers included) \$44.99 base price, \$3.49/per person over 12 people
- **Days of Summer Cut Fruit Bowl** (fruit bowl consisting of grapes, strawberries, pineapple, cantaloupe and honeydew. Served with strawberry yogurt and whipped cream) - \$39.99 base price, \$2.99/per person over 12 people
- **Fresh Sliced Seasonal Fruit Tray** (hand sliced fruit display of grapes, pineapple, cantaloupe and honeydew accompanied by seasonal fruits such as berries, kiwi, starfruit.) - \$49.99 base price, \$3.99/per person over 12 people

## 2. Delicious Deli Party - \$109.99 base price, \$7.25/per person over 12 people

- **Deluxe Deli Tray** (assorted deli meats consisting of beef, ham, turkey, pepperoni and salami accompanied by Swiss, provolone, and cheddar cheese. Standard Relish Tray including lettuce, tomato, red onion, pickles, pepperoncini, and green olives with your choice of breads.) (Bread choices include: croissant, marbled rye, and sourdough.) (comes with choice of Days of Summer Fruit Bowl OR Garden-Fresh Vegetable Tray, chips, gourmet cookies and bottled water)
  - Napkin/flatware roll-up
  - Days of Summer Cut Fruit Bowl or Garden-Fresh Vegetable Tray
  - Chips
  - Gourmet cookie (1.5 oz. in Paper Sleeve)
  - Bottled water

## Salads

### 3. Salad Descriptions

- **Tossed Salad** (cherry tomatoes, cucumbers and shredded cheddar cheese atop a spring mix, romaine and green leaf blend)
- **Reid Caesar Salad** (bacon bits, shredded parmesan cheese, and croutons sit atop lightly dressed romaine lettuce)
- **Garden Veggie Salad** (cherry tomatoes, fresh cucumber slices, broccoli florets, cauliflower, sliced radish and shredded cheese sit atop a spring mix, romaine and green leaf blend)
- **Reid Chef Salad** (tender slices of ham and turkey, cherry tomatoes, and shredded cheddar cheese and boiled egg sit atop a spring mix, romaine and green leaf blend)

- **Southwest Salad** (black beans, corn, green onions, red and green bell peppers, black olives with fresh pico de gallo atop a bed of chopped romaine)
- **Mandarin Spring Salad** (mandarin oranges, sugared pecans, blueberries and crumbled feta cheese atop spring mix, romaine and green leaf blend)
- **Craisin Fall Salad** (sugared pecans, fresh strawberries, feta cheese and dried cranberries atop a spring mix, romaine and green leaf blend)
- **Classic Caprese Salad** (fresh baby spinach and basil topped with cherry tomatoes, fresh mozzarella and drizzled with balsamic glaze reduction)

#### 4. Executive Box #1 – \$10.99/each

- Choice of (Mandarin Spring Salad, Craisin Fall Salad, Classic Caprese Salad or Southwest Salad)
  - Napkin/flatware roll-up
  - Breadstick
  - Gourmet cookie (1.5 oz. in paper sleeve)
  - Bottled water
  - **Add grilled chicken for \$2.00 per salad**

#### 5. Premier Box #2 - \$9.99/each

- Choice of Chef Salad, Tossed Salad, Caesar Salad, Garden Salad
  - Napkin/flatware roll-up
  - Breadstick
  - Gourmet cookie (1.5 oz. in paper sleeve)
  - Bottled water
  - **Add grilled chicken for \$2.00 per salad**

#### 6. Executive Soup and Salad Box #1 - \$12.99/each

- Choice of (Mandarin Spring Salad, Craisin Fall Salad, Classic Caprese Salad or Southwest Salad)
  - Napkin/flatware roll-up
  - Breadstick
  - Gourmet cookie (1.5 oz. in paper sleeve)
  - Homemade chili or soup du jour
  - Bottled water
  - **Add grilled chicken for \$2.00 per salad**

#### 7. Premier Soup and Salad Box #2 - \$11.99/each

- Choice of (Chef Salad, Tossed Salad, Caesar Salad, Garden Salad)
  - Napkin/flatware roll-up
  - Breadstick
  - Gourmet cookie (1.5 oz. in paper sleeve)
  - Homemade chili or soup du jour
  - Bottled water
  - **Add grilled chicken for \$2.00 per salad**

## Sandwich/Wrap

### 1. Sandwich/Wrap Descriptions

- **Napa Valley Chicken Salad** (grape halves, dried cranberry and pecans season the diced roasted chicken complimented with fresh celery, onions and mayonnaise topped with leaf lettuce on croissant)
- **Classic Chicken Salad** (shredded chicken with celery and onions in a sweet and creamy mayonnaise dressing)
- **Smoked Ham** (classic smoked ham and Swiss cheese, topped with lettuce and tomato on marbled rye)
- **Roasted Turkey** (oven-roasted turkey breast topped with colby jack cheese, lettuce and tomato on sourdough)
- **Reid Triple Decker Club** (Smoked ham, oven-roasted turkey, Applewood smoked bacon and Swiss cheese. Served with lettuce, tomato and honey Dijon mustard on sourdough)
- **Loaded Vegetarian Wrap** (roasted red pepper hummus, baby spinach, carrots, diced tomatoes, diced peppers, and cucumber on a flavored wrap)
- **The Italian Job Hoagie** (sliced salami, pepperoni and smoked ham topped with shredded lettuce, tomato, red onion and provolone cheese drizzled with Italian dressing on hoagie roll)
- **Chicken Bacon Ranch** (marinated chicken breast topped with Applewood smoked bacon and Swiss cheese drizzled with buttermilk ranch dressing on a hoagie roll)
- **Chicken Caesar Wrap** (marinated grilled chicken breast with crispy Applewood smoked bacon, parmesan cheese, romaine lettuce and Caesar dressing on a flavored wrap)

### 2. Executive Sandwich/Wrap Box #1 – \$10.99/each

- Choice of (Italian Job Hoagie, Chicken Bacon Ranch Wrap, Reid Club, Chicken Caesar Wrap or Loaded Vegetarian Wrap)
  - Napkin/flatware roll-up
  - Fresh fruit cup or whole fruit
  - Choice of chips, pasta salad or loaded potato salad
  - Gourmet cookie (1.5 oz. in paper sleeve)
  - Bottled water

### 3. Premier Sandwich/Wrap Box #2 - \$9.99/each

- Choice of (Napa Valley Chicken Salad or Classic Chicken Salad, Smoked Ham Sandwich, or Roasted Turkey Sandwich)
  - Napkin/flatware roll-up
  - Fresh fruit cup or whole fruit
  - Chips
  - Gourmet cookie (1.5 oz. in paper sleeve)
  - Bottled water



#### 4. Executive Soup and Sandwich Box #1 - \$12.99/each

- Choice of (Italian Job Hoagie, Chicken Bacon Ranch Hoagie, Chicken Caesar Wrap Reid Club or Loaded Vegetarian Wrap) -
  - Napkin/flatware roll-up
  - Gourmet cookie (1.5 oz. in paper sleeve)
  - Homemade chili or soup du jour
  - Bottled water

#### 5. Premier Soup and Sandwich Box #2 - \$11.99/each

- Choice of (Napa Valley Chicken Salad or Classic Chicken Salad, Smoked Ham Sandwich, or Roasted Turkey Sandwich)
  - Napkin/flatware roll-up
  - Gourmet cookie (1.5 oz. in paper sleeve)
  - Homemade chili or soup du jour
  - Bottled water

### Reid Entree Classics

#### 1. Poultry Entrees - \$7.99/per person

- **Asiago Pretzel Crusted Chicken** (Hearty chicken breast coated in asiago cheese and crushed pretzels and roasted to perfection)
- **Parmesan Crusted Chicken** (lightly breaded chicken enhanced with parmesan cheese and parsley, skillfully pan fried)
- **Hawaiian Chicken** (tender chicken breast marinated in coconut milk, soy sauce, brown sugar, minced garlic and green onions prior to char-broiling. Finished in a sesame garlic sauce and served with green onions and pineapple garnish)
- **Marinated Herb Grilled Chicken** (tender chicken breast marinated in soy sauce and olive oil and enhanced with herbs)
- **Turkey London Broil** (turkey breast marinated in a balsamic vinegar and Dijon mustard mixture char-broiled and then roasted)
- **Chicken Florentine** (chargrilled chicken in a creamy sauce with parmesan cheese, mushrooms, onions, wilted spinach and roasted red peppers)
- **Mango Salsa Chicken** (marinated chicken breast with a sweet mango salsa and fresh cilantro)

#### 2. Pork Entrees - \$7.99/per person

- **Mango Salsa Pork Loin** (slow roasted pork loin with a sweet mango salsa and fresh cilantro )
- **Honey Brown Sugar Glazed Ham** (honey smoked ham expertly sliced the glazed with honey and brown sugar)

### 3. Reid Bar-B-Que - \$7.99/per person

- **Pulled Pork** (slow roasted pork butt seasoned and pulled, can be sauced or left dry -- your preference -- served with brioche bun)
- **Bar-B-Que Pulled Chicken** (tender chicken smoked then pulled, cooked in a mild hickory, tomato and Worcestershire sauce with brown sugar. Served with brioche bun)
- **Shredded Beef Bar-B-Que** (lean hardwood smoked beef pit cooked and pulled. Served with brioche bun)

### 4. Fish Entrees – \$7.99/per person

- **Mediterranean Salmon** (top crusted salmon fillet seasoned with dried tomatoes and pine nuts)
- **Potato Crusted Cod** (wild caught cod fillet, crusted with potato, chives and cheddar cheese)
- **Tortilla Crusted Tilapia** (skinless tilapia crusted with a zesty chipotle and tricolored tortilla chips)

### 5. Pasta - \$7.99/per person

- **Beef Lasagna** (Feeds 12) (tender noodles with homemade red meat sauce with beef topped with fresh mozzarella)
- **Penne Marinara** (Al dente cooked penne pasta in our house marinara with fresh herbs, add meatballs *for no additional cost.*)
- **Broccoli Chicken Alfredo** (Al Dente Penne Pasta In a rich Alfredo sauce served with broccoli and chicken. Broccoli and chicken can be removed based on request.)
- **Jumbo Stuffed Shells** (jumbo shells stuffed with a creamy ricotta mixture with Romano cheese and spices. Served with diced tomato marinara and mozzarella.) (vegetarian)
- **Vegetable Lasagna** (al dente ruffled pasta topped with fire roasted red peppers, broccoli, peppers and carrots in a garlic cream sauce with Italian cheeses) (vegetarian)

## Savory Sides

### 1. Succulent Starches - \$3.99/per person

- **Roasted Red Skin Potatoes** (lightly roasted red skin potatoes seasoned with olive oil and herbs)
- **Red Skin Smashed Potatoes** (smashed red skin potatoes with butter and cream)
- **Au Gratin Potatoes** (fresh sliced russet potatoes in a cheddar cream sauce)
- **Reid Pinto Beans** (pinto beans seasoned with ancho chili, onions, red and green peppers and fresh parsley)

- **Reid Black Beans** (lightly seasoned black beans with onion, garlic, cilantro and fresh parsley)
- **Reid Baked Potato** (fresh russet potatoes baked to perfection with butter, sour cream, cheddar cheese, hickory smoked bacon, and green onion toppers)
- **Reid Baked Sweet Potatoes** (fresh sweet potatoes baked to perfection with honey butter and sugared pecans)
- **Reid Rice Pilaf** (white rice cooked in chicken stock with sautéed onions, carrots, celery and fresh parsley)
- **Reid Wild Rice** (blend of long- grain rice and select wild rice cooked in chicken stock with sautéed carrots, onions, celery and fresh parsley)
- **Reid Baby Bakers** (fingerling potatoes seasoned with olive oil, garlic and lemon)
- **Reid BBQ Baked Beans** (sweet pork and beans combined with a tangy BBQ sauce and bacon)
- **White Cheddar Mac-N-Cheese** (tender Cavatappi in a creamy white cheddar sauce)
- **Italian Pasta Salad** (tender rotini mixed with broccoli florets, diced red peppers, and black olives and blended in to a golden Italian dressing served cold)
- **Loaded Potato Salad** (diced red skin potatoes, bacon, scallions, and cheddar cheese in a creamy smoke flavored dressing served cold)

## 2. Vibrant Vegetables - \$3.99

- **Country Green Beans** (fresh green beans with sautéed onions and hickory smoked bacon)
- **Green Bean Medley** (fresh green beans roasted with sweet, crisp carrot balls and cremini mushrooms)
- **Buttered Corn** (sweet corn and butter)
- **Mexican Style Corn** (sweet corn with red and green peppers, black beans, and diced red onion)
- **California Blend Vegetables** (roasted cauliflower, broccoli, and carrots)
- **Honey and Dill Glazed Carrots** (sweet, crisp carrot balls lightly glazed in homemade honey and dill sauce)
- **Asparagus and Tomatoes** (roasted asparagus and cherry tomatoes drizzled with a balsamic glaze reduction)
- **Roasted Root Vegetables** (turnips, sweet potatoes, rutabaga, red onion with rosemary and thyme herb seasoning)
- **Caribbean Blend Vegetables** (whole broccoli florets, yellow carrots, green beans and red pepper strips)
- **Garlic Buttered Broccoli** (fresh broccoli with garlic butter and lemon)
- **Brussels Sprouts and Bacon** (shaved Brussels sprouts and hickory smoked bacon)
- **Marinated Cucumbers and Onions** (hand sliced cucumbers and white onions marinated in a white balsamic vinegar served cold)
- **Creamy Cole Slaw** (sweet and tangy mayonnaise based dressing combined with a super slaw blend of kale, Brussels sprouts, broccoli and cabbage served cold)



## Executive Buffets

### 1. Executive Petite Entrée - \$13.49/per person (Additional Cost for Dessert)

- Choice of salad, one entrée selection and one side
  - Napkin/flatware roll-up
  - Salad (tossed, Caesar or garden)
  - One entrée selection
  - Choice of vegetable
  - Rolls/breadstick or buns
  - Ice water and brewed ice tea

### 2. Executive Single Entrée - \$15.99/per person (Additional Cost for Dessert)

- Choice of salad, one entrée selection and two sides
  - Napkin/flatware roll-up
  - Salad (tossed, Caesar or garden)
  - One entrée selection
  - Choice of starch
  - Choice of vegetable
  - Rolls/breadstick or buns
  - Ice water and brewed ice tea

### 3. Executive Choice 2 – \$15.99/per person ( Additional Cost for Dessert)

- Choice of Salad, two entrée selections (1/2 count) and two sides
  - Napkin/flatware roll-up
  - Salad (tossed, Caesar or garden)
  - Two entrée selections (divided into total guest count)
  - Choice of starch
  - Choice of vegetable
  - Rolls/breadstick or buns
  - Ice water and brewed ice tea

### 4. Executive Double Entrée - \$21.99/per person (Additional Cost for Dessert)

- Choice of salad, two entrée selections (full portions) and two sides
  - Napkin/flatware roll-up
  - Salad (tossed, Caesar or garden)
  - Two entrée selections
  - Choice of starch
  - Choice of vegetable
  - Rolls/breadstick or buns
  - Ice water and brewed ice tea

## Hors d'oeuvres

### 1. Dynamic Hors d'oeuvres

- **Shrimp Cocktail** ( 21-25 size tail on black tiger shrimp served with house-made cocktail sauce) - \$market price
- **Pretzel Bites and Beer Cheese** (soft bites of pretzel with our house beer cheese sauce) \$2.99/per person
- **Salmon Topped Canapes** (tomato swirl and marbled rye bread base with fresh sliced cucumber topped with dill cream cheese and smoked salmon) - \$14.99/doz.
- **Powerballs** (classic chocolate, trail mix, white chocolate cranberry, almond joy, double chocolate, and oatmeal raisin flavors with hemp seed, flaxseed and chia seed fillers rolled with whole oats, nut butter and honey) - \$11.99/doz.
- **Anti-Pasta Skewers** (stuffed olives, mozzarella, cherry peppers and pepperocini peppers) - \$35.99/doz.
- **Chicken Salad Cucumber Boats/Disks** (house chicken salad or Napa valley chicken salad on cucumber with bulls blood) - \$21.49/doz.
- **Tomato Basil Bruschetta** (diced tomatoes, onion, garlic, basil, balsamic vinegar and olive oil) - \$14.99/doz.
- **Fig and Goat Cheese Bites** (chopped fig and herbed goat cheese on crackers) - \$2.49/each
- **Chicken Spinach and Feta Stuffed Mushrooms** (diced chicken, fresh spinach and feta cheese stuffed in medium white button mushrooms and roasted) - \$16.99/doz.
- **Crab Stuffed Mushrooms** (blue crab chunks, chopped onion, diced red peppers, and Swiss cheese stuffed inside medium white button mushrooms and topped with panko bread crumbs and roasted) - \$19.99/doz.
- **Pulled Pork Sliders and Slaw** (slow smoked pulled pork drizzled with BBQ sauce on Hawaiian mini buns topped with house coleslaw and dill chip) \$3.99/per person
- **Buffalo Chicken Dip** (marinated and diced chicken, diced celery, buffalo hot sauce, ranch dressing, cream cheese, bleu cheese crumbles, and shredded colby jack served with tricolor tortilla chips) - \$19.99/per Shallow Half Pan (48 Servings) or \$39.99/per Standard Half Pan (96 servings)
- **Reid Jumbo Wings** (large 1<sup>st</sup> and 2<sup>nd</sup> joint wings in flavored sauces of garlic parmesan, buffalo, traditional BBQ, and garlic tai chile) - \$13.99/per half doz. or \$27.99/doz.
- **Crab and Artichoke Dip** (roasted artichoke hearts, lump crab meat, garlic, white peppercorns, Worcestershire sauce, mayo and parmesan cheese) - \$4.99/per person
- **Meatballs** (.5 oz. meatballs in marinara, BBQ sauce, teriyaki or Swedish style) – \$14.99/per Shallow Half Pan (20 Servings) or \$29.99/per Standard Half Pan (40 Servings)

- **Pin Wheels** (ham or turkey with garden herb cream cheese spread, diced tomatoes, and shredded lettuce rolled in a flavored 12" tortilla) - \$11.99/doz.
- **Glazed Chicken Chunks** (fried chicken chunks tossed in a honey peppercorn or teriyaki glaze) - \$2.49/per person
- **Jalapeno Popper** (jalapeno pepper halves stuffed with creamy cheddar cheese in a crunchy potato breading) - \$11.99/doz.

## Theme Menus

### 1. Tempting Themes

- **Southwestern Bar** (6" tortilla shells or chips, cilantro lime rice, pinto beans, black beans, fresh salsa, pico de gallo, guacamole, sour cream, fresh sliced jalapeno, shredded cheddar cheese, shredded lettuce, seasoned pork, ground beef and seasoned chicken, comes with gourmet cookie or fresh baked brownie and bottled water) - \$15.99/per person
- **Baked Potato Bar** (oven roasted baked potatoes cooked perfectly with sour cream, butter, bacon bits, cheddar cheese sauce, green onions, chili and green onion toppings- comes with gourmet cookie or fresh baked brownie and bottled water) - \$8.49/per person
- **Tailgate Burger Bar** (fresh ground beef hamburgers or grilled chicken breast, brioche bun, cheddar cheese, provolone cheese, American cheese, leaf lettuce, fresh sliced tomatoes, dill pickle chips, sliced onion, choice of 2 side options, comes with gourmet cookie or fresh baked brownie and bottled water) - \$13.99/per person

## From The Bakery

### 1. Delectable Desserts

- **Gourmet Cookies** (double chocolate chunk, peanut butter cup, home-style sugar, oatmeal raisin walnut, chocolate chunk, white chocolate macadamia) - \$.99/each or \$9.99/doz.
- **Reid Bakers Brownie** (rich chocolate brownie with sugar sprinkles) - \$1.99/each
- **Reid Peanut Butter Iced Brownie** (rich chocolate brownie topped with homemade peanut butter fudge icing) - \$1.99/each
- **Reid Turtle Brownie** (rich chocolate brownie with chunks of semi-sweet chocolate, caramel and bits of pecans – \$1.99/each
- **Reid Buttercream Iced Brownie** (rich chocolate brownie with vanilla or chocolate buttercream icing and sugar sprinkles) - \$1.99/each
- **Assorted Dessert Shooters** (mousse dessert shots feature dark chocolate, crème caramel, cappuccino, and raspberry lemon flavors) - \$1.99/each

- **Fathers Table Cheese Cake** (assorted flavors of fruit and chocolate slices on a cookie crust) - \$1.99/each
- **Individual Classic New York Style Cheesecake** (rich, creamy cheese cake atop a cookie crust) - \$3.99/each
- **Peanut Butter Pie** (chocolate cookie crust topped with peanut butter mouse, chocolate ganache, and crushed peanut butter cups) - \$3.99/each
- **Carmel Pecan Turtle** (rich creamy cheese cake with chocolate, bourbon caramel, and sugared pecans atop a cookie crust) - \$3.99/each
- **Tiramisu** (espresso-flavored mascarpone mouse, whipped cream and a dusting of cocoa) - \$3.99 each
- **Apple Crisp** (combination of crunchy, chewy cookie and buttery apples, sold in orders of 12) \$34.99/pan
- **Apple Cobbler** (sweet Rome apple filling wrapped in a buttery, flaky crust, sold in orders of 12) - \$34.99/pan
- **Cherry Cobbler** (tart Montgomery cherry filling wrapped in a buttery, flaky crust, sold in orders of 12) - \$34.99/pan
- **Caramel Apple Nut Pie** (deep dish pie with tender double crust enclosing over a pound of crunchy apples, walnuts, and brown sugar, then topped with caramel sauce, sold in orders of 8) – \$22.99/each
- **Sugar Cream Pie** (flavor similar to crème brûlée, made with no eggs, resting in a natural crust) -\$22.99/each
- **Pumpkin Pie** (classic pumpkin pie flavor with nutmeg, ginger, whole eggs and milk) - \$22.99/each
- **Cherry Pie** (deep-dish pie piled high with over a pound of tart Montgomery orchard cherries) - \$22.99/each
- **Pecan Pie** (naturally sweet filling topped with quartered and halved pecan pieces) - \$22.99/each
- **Mountain Wild Berry Tart** (individual butter cookie tart shell filled with almond pastry cream and topped with a mountain of fresh blueberries and raspberries) - \$6.99/each
- **Lemon Flower Tart** (individual butter cookie tart shell filled with a smooth, creamy lemon curd and fresh whipped cream flower) - \$6.99/each
- **Bourbon Pecan Tart** (individual butter cookie tart shell with tender pecans and Kentucky bourbon filling) - \$6.99/each

## Ala Carte

### 1. Beverage

- **Fresh brewed tea** - \$.49/per person
- **Fresh brewed coffee air pod** (serves 10) - \$7.49/each
- **Fresh brewed coffee Starbucks** upgrade (serves 10) - \$10.49/each
- **Tea bags and hot chocolate service** (serves 10) - \$5.99/ea.
- **Individual crystal light mixer** - \$.75/each
- **Fruit punch** (serves 15) - \$4.99/gallon
- **Lemonade** (Serves 15) - \$4.99/gallon

- **Assorted 2 liter soda** (Serves 8) - \$3.99/each
- **Assorted flavored 20 oz. Soda** - \$1.79/each
- **Assorted bottled teas** - \$1.79/each
- **Bottled water** - \$.99/each
- **4oz fruit juice cups** (apple, orange, grape) - \$.75/each
- **½ Pint Milk** (low fat, 2% or whole) - \$.75/each

## 2. Mock Tails

- **Mocktail Red Sangria** (sliced oranges, apples, limes, lemons and blue berries with grape juice, orange juice and cranberry juice topped off with san Pellegrino blood orange sparkling water. Serves 4) - \$7.49/each
- **Mocktail Tropical Sangria** (fresh pineapple, oranges, strawberries, and kiwi slices with white grape juice, pineapple juice, and orange juice topped off with san pellegrino blood orange sparkling water. Serves 4) – \$7.49/each
- **Mocktail Strawberry Lemonade Sangria** (sliced lemons, apples, and strawberries with white grape juice and lemon lime soda. Serves 4) - \$7.49/each
- **Mocktail Margarita Sangria** (sliced oranges, strawberries and limes with white grape juice, agave nectar, pineapple juice, lime juice topped with sparkling water and garnished with fresh basil. Serves 4) - \$7.49/each
- **Mocktail Champagne Punch** (ginger ale, pineapple juice, and white grape juice garnished with fresh raspberries. Serves 4) - \$4.99/each
- **Mocktail Mimosa** (orange juice topped with san Pellegrino lemon and mint sparkling water. Serves 4) - \$4.99/each

## 3. Breakfast

- Assorted Jumbo Muffins (dozen)- \$29.99
- Assorted Jumbo Muffins (half dozen) - \$14.99
- Jumbo Cinnamon Rolls with Pecans (dozen) - \$27.99
- Jumbo Cinnamon Rolls with Pecans (half dozen) - \$14.99
- Jumbo Iced Cinnamon Rolls (dozen)- \$24.99
- Jumbo Iced Cinnamon Rolls (half dozen) - \$12.99
- Assorted Fresh Donuts (dozen)- \$14.99
- Assorted Fresh Donuts (half dozen) - \$8.99
- Glazed Donut Holes (dozen)- \$5.99
- Assorted Danish (dozen)- \$15.99
- Assorted Danish (half dozen) - \$7.99
- Individual Assorted Fruit Yogurt - \$1.59/each
- Bagels with Cream Cheese (dozen)- \$12.99
- Bagels with Cream Cheese (half dozen) - \$6.99
- Mini Breakfast Burrito with Egg, Bacon and Cheese - \$1.49/each
- Buttery Croissant with Butter and Jellies (dozen)- \$15.99



- Buttery Croissant with Butter and Jelly (half dozen) - \$7.99
- Whole Loaf Fruit Breads - \$9.99
- Apple Crisp, Apple Cobbler and Cherry Cobbler Pan (Feeds 12) - \$34.99
- Homemade Cinnamon Coffee Cake Full Pan (Feeds 48) - \$29.99
- Homemade Cinnamon Coffee Cake Half Pan (Feeds 24) - \$15.99
- Sausage Gravy and 2 Biscuits – \$3.99
- Large Quiche (choice of sausage, bacon, veggie, southwestern, or Lorraine. Serves 8) - \$15.99
- Scrambled Eggs with Toppings (pan, serves 12) - \$13.99
- Hickory Smoked Bacon Or Whole Hog Pork Sausage Patties (2 Slices) - \$.99
- Home Fried Potatoes (pan, services 12) - \$15.99

#### 4. Hot and Cold Sides

- **All Vegetable Side Dishes** (exception of asparagus) - \$3.99/per person
- **Roasted Asparagus and Tomatoes** - \$4.49/per person
- **All Starch Side Dishes** (exception of baked and sweet potatoes) - \$3.99/per person
- **Baked Potato and Toppings** (shredded cheddar cheese, sour cream, green onions, butter and bacon bits) - \$4.49/per person
- **Baked Sweet Potato and Toppings** (honey butter and sugared pecans) - \$3.49/per person

#### 5. Desserts

- Assorted Cookies Per Dozen - \$9.99
- Homemade Brownies – \$1.99/each
- Fathers Table Cheese Cake Slice - \$1.99/ea.
- Fathers Table Cheese Cake Whole Cake (14 Slices) - \$27.99
- Individual Cheese Cakes (turtle, New York, peanut butter, tiramisu) - \$3.99/each
- Caramel Apple Nut Pie (whole pie, serves 8) - \$27.99
- Sugar Cream Pie (whole pie, serves 8) - \$17.99
- Pumpkin Pie (whole pie, serves 8) - \$16.99
- Cherry Pie (whole pie, serves 8) - \$30.99
- Pecan Pie (whole pie, serves 8) – \$21.99
- Individual Tarts (mountain wild berry, lemon flower, bourbon pecan) - \$6.99/each
- Chocolate Covered Strawberries (assorted styles) - \$29.99/doz.

#### 6. Snacks

- Cheese and Peanut Butter Crackers - \$.99/each
- Assorted Fruit Bars - \$1.49/each

- Assorted 100 Calorie Cookies - \$.99/ea.
- Chex Mix - \$.99/each
- Trail Mix - \$1.99/per person
- Bagged Peanuts - \$.99/each
- Cliff Bars - \$2.49/each
- Kind Bars - \$2.49/each
- Granola Bars - \$.99/each
- Rice Krispy Treats - \$.99/each
- Assorted Individual Bagged Chips - \$.99/each
- Assorted Snack Basket - \$1.49/per person
- **Popcorn Bar** (fresh popped popcorn with assorted flavored toppings, rental fee to use popcorn machine) - \$25 rental fee. \$1.25/per person
- **Build Your Own Donut Bar** (fresh baked chocolate and vanilla cake donuts served with chocolate and vanilla buttercream icing, assorted candy toppers, sprinkles, chocolate syrup, and caramel syrup) - \$3.99/per person
- **Ice Cream Party Bar** (vanilla ice cream, candy toppers, Dutch chocolate syrup, bourbon caramel, maraschino cherries and whipped cream) - \$2.79/per person

## **Additional Services**

### **1. Linens**

- Basic white linens and napkins are available for internal events upon request. If additional linens are needed to cover the event, client will be charged rental fee cost plus delivery
- Custom linens and colored linens are available for order and will be charged delivery fee plus rental cost

### **2. China And Glassware**

- For off-site events requiring real china and glassware, a rental fee of \$1.49/per person will be applied in addition to the cost of catering services
- Plated meals will be charge \$2.99/per person in addition to catering services and china and glassware rental fee

### **3. Off Campus Delivery**

- Off campus delivery is available for a \$25 fee