



Picnic

Company Employee Picnic

OFF PREMISE MENU

All picnic packages include hot dogs, sandwich buns, condiments, disposable tableware and your choice of four (4) side items.

Choice of Two Meats: \$13.25 per person

Choice of Three Meats: \$16.75 per person

(Hot Dogs are FREE with either 2 or 3 meat choices)

Chicken:

- Grilled Chicken Breast – Plain, BBQ or Buffalo (GF)
- BBQ Marinaded Grilled Bone-in (GF)
- Fried Chicken (Add \$2.00 per person)
- Pulled Chicken – Plain, BBQ or Buffalo (GF)
- Teriyaki Chicken Kabob (Add \$1.25 per person)

Pork:

- Pulled Pork – Plain, BBQ or Mexican (GF)
- Johnsonville Bratwurst (GF)
- Sausage – Italian, Smoked or Jalapeno Cheddar
- BBQ Ribs (Add \$5.00 per person) (GF)

Beef:

- Grilled Hamburgers (GF)
- Italian Beef (GF)
- Smoked Beef Brisket (GF) (Add \$4.00 per person)
- 8 oz. Grilled Strip Steak (GF) (Add \$8.00 per person)

Add Sliced Cheese (GF) for \$1.00 per person

Picnic Side Items:

HOT SIDE ITEMS:

- Macaroni & Cheese
- Baked Beans (GF)
- Corn on the Cob (GF)
- Sea Salted Baked Potato (GF)
- Baby Yukon Potatoes (GF)
- Cheesy Potatoes
- Au Gratin Potatoes
- Scallop Potatoes

Dessert Side Items:

- Chocolate Fudge Brownies
- Assorted Cookies
- Rice Krispy Treats
- Fresh Fruit Salad (GF)
- Watermelon Slices (GF)

COLD SIDE ITEMS:

- American Potato Salad (GF)
- Vinaigrette Pasta Salad
- Creamy Macaroni Salad
- Seven Layer Salad (GF)
- Tomato & Cucumber Salad (GF)
- Creamy Cole Slaw (GF)
- Asian Broccoli Salad
- Vegetable Crudité with Ranch Dip (GF)
- Potato Chips (GF)
- Classic Deviled Eggs (GF)
- Broccoli & Cauliflower Salad

Deluxe it: Add \$2.50 (per person)

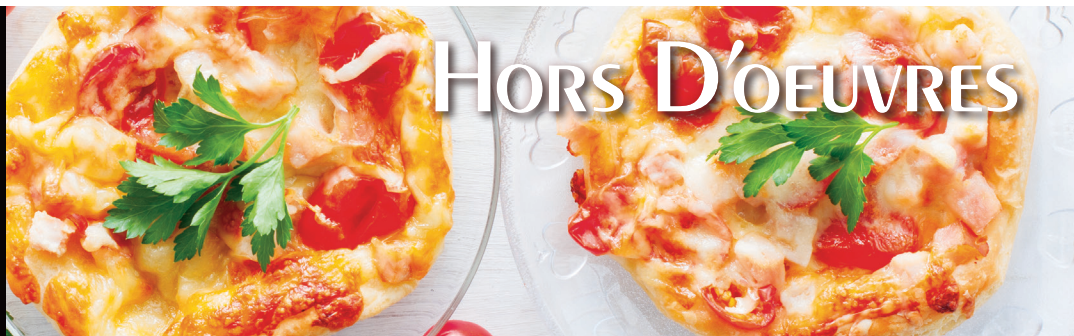
- Lettuce (GF) - Pickles (GF)
- Tomato Slices (GF)
- Cheese Slices (GF)

Picnic Beverage Package: \$2.25 (per person)

Coice of Two (2): Lemonade (GF), Iced Tea (GF), Fruit Punch (GF) and Orange Drink (GF)

Bottled Water.....	\$1.50 each
Canned Soft Drinks.....	\$1.75 each
Bottled Iced Tea 18oz	\$2.75 each
Bottled Lemonade 12oz.....	\$3.00 each

All Prices are subject to a 20% Administrative Fee and Applicable Taxes.
Prices are subject to change unless guaranteed with a signed Catering Contract.
Picnic Menus served from 10:30am to 2:30pm — Off Premise Only



HORS D'OEUVRES

Ala Carte

Per 100 Pieces

Served Hot Per 100 Pieces

CHICKEN

Bacon wrapped Jalapeno Chicken Bite	\$220.00
Buffalo Chicken Wing Bone-in	\$210.00
Buffalo Chicken Wing Boneless	\$195.00
Breaded Chicken Tender	\$325.00
General Tso's Chicken	\$200.00
Sweet and Sour Chicken Skewer	\$225.00
Satay Chicken Skewer	\$225.00
Smoked Chicken Quesadilla.....	\$225.00

MEATBALLS

Italian Meatball with Marinara Sauce.....	\$140.00
Swedish Meatball with Sour Cream Sauce.....	\$140.00
Sweet and Sour Meatball with Pineapple	\$140.00
Panko Parmesan Meatball.....	\$140.00
Sweet BBQ Meatball	\$140.00
Asian Glaze Meatball.....	\$140.00
Andouille Sausage Meatball with Brie Sauce.....	\$185.00
Chicken Meatball with Orange Sauce.....	\$185.00
Buffalo Chicken Meatball with Bleu Cheese	\$185.00
Chicken Meatball with Mushroom Sauce.....	\$185.00

CHEF'S FAVORITES

Seafood Fritter with Crab and Shrimp.....	\$250.00
Buffalo Shrimp with Bleu Cheese	\$240.00
Chipotle Shrimp®.....	\$240.00
Bacon wrapped Shrimp.....	\$310.00
Bacon wrapped Scallop	\$410.00
Crabmeat Stuffed Mushroom Cap	\$260.00
Italian Sausage and Cheese Mushroom Cap..	\$260.00
Creamy Seafood Dip with Crostini (per pan)..	\$315.00
Bacon wrapped Water Chestnuts	\$200.00
Italian Sausage Ala Creole (per pan) ®	\$250.00
Italian Sausage Wellington	\$225.00
Pork Egg Roll	\$215.00
Pork Pot Sticker	\$205.00
Mini Pepperoni Pizza.....	\$215.00

VEGETARIAN

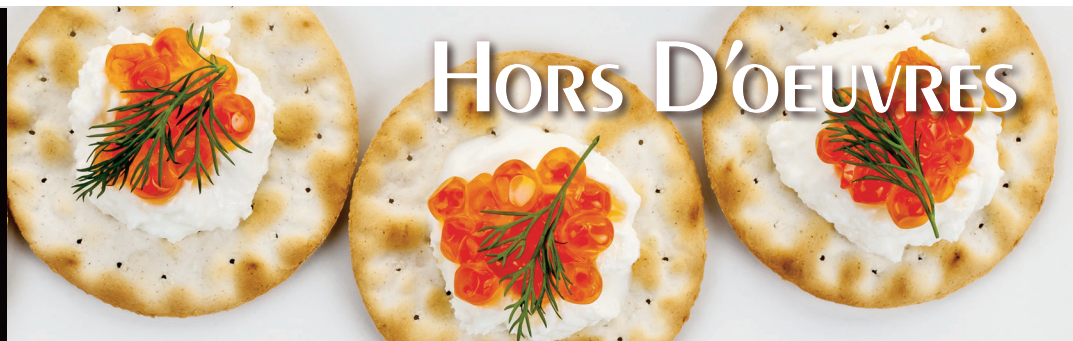
Pesto & Pine Nut Mushroom Cap.....	\$230.00
Three Cheese Mushroom Cap	\$230.00
Spanakopita Triangle.....	\$260.00
Vegetarian Spring Roll	\$285.00
Mini Vegetarian Samosa	\$180.00
Mini Cheese Pizza	\$180.00
Spinach Artichoke Dip with Pita Chips (per pan)	\$250.00
Vegetarian Fritter with Remoulade.....	\$200.00

This menu can only be purchased for Pick-Up Orders or added to a Dinner Menu, Picnic Menu, Brunch Menu or Reception Package.

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.
- Prices are subject to change and are not guaranteed until 14 days prior to your event date.
- Please ask your event specialist on how to lock in your price upon booking your event.



HORS D'OEUVRES



Ala Carte

Per 100 Pieces

Served Cold Per 100 Pieces

SEAFOOD & SUSHI

Salmon Focaccia	\$275.00
Chilled Shrimp with Cocktail Sauce. (GF)	\$240.00
Shrimp Salad in Phyllo Cup	\$180.00
California Sushi Roll. (GF)	\$285.00
Spicy Tuna Sushi Roll. (GF)	\$285.00
Shrimp Sushi Roll (GF)	\$285.00
Ahi Tuna Wonton Crisp	\$400.00

VEGETARIAN

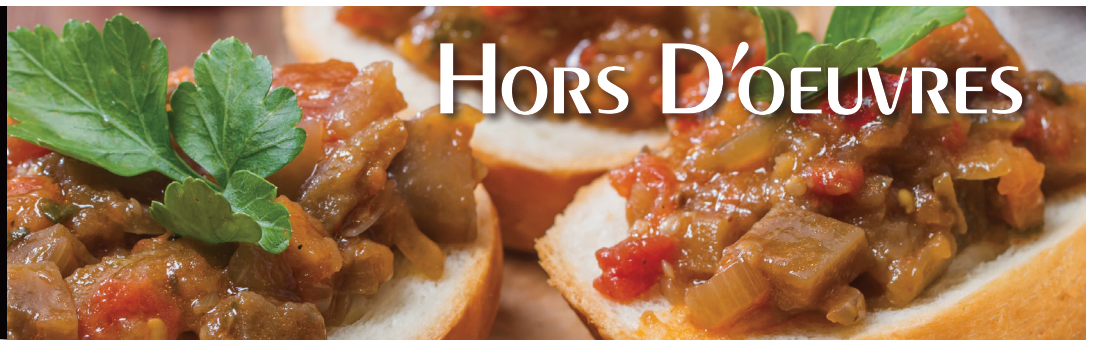
Vegetarian Sushi Roll (GF)	\$285.00
Vegetarian Focaccia	\$285.00
Honey Goat Cheese Pecan Endive (GF)	\$190.00
Caprese Tortellini Skewer	\$290.00
Classic Deviled Egg (GF)	\$175.00
Deviled Egg with Jalapeno (GF)	\$175.00
Vegetarian Antipasto Kabob. (GF)	\$325.00
Bruschetta Olive Tapenade Canape	\$150.00
Mini Egg Salad Croissant	\$275.00
Mini Tuna Salad Croissant	\$275.00
Fresh Fruit Kabob (GF)	\$375.00

SANDWICHES & MORE

Italian Focaccia Triangle	\$375.00
Mini Ham Croissant	\$275.00
Mini Turkey Croissant	\$275.00
Ham Cocktail Sandwich	\$275.00
Turkey Cocktail Sandwich	\$275.00
Turkey and Bacon Pretzel Bun	\$375.00
Beef and Swiss Pretzel Bun	\$375.00
Tortilla Pinwheel	\$250.00
Asian Chicken Snow Pea	\$175.00
Prosciutto Melon Canape (GF)	\$250.00
Antipasto Salami Kabob (GF)	\$375.00
Chicken Sriracha Cucumber (GF)	\$275.00
Chicken Salad in Phyllo Cup	\$325.00
Deviled Egg with Bacon (GF)	\$225.00

This menu can only be purchased for Pick-Up Orders or added to a Dinner Menu, Picnic Menu, Brunch Menu or Reception Package.

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.
- Prices are subject to change and are not guaranteed until 14 days prior to your event date.
- Please ask your event specialist on how to lock in your price upon booking your event.



HORS D'OEUVRES

Ala Carte

Per Person

Served Hot Per Person

CHEF'S FAVORITES

Seafood Fritters with Crab and Shrimp.....	\$4.00
Buffalo Shrimp with Bleu Cheese (3 pieces)	\$5.75
Chipotle Shrimp (3 pieces) ^{GF}	\$5.75
Crabmeat Stuffed Mushroom Caps	\$4.50
Italian Sausage and Cheese Mushroom Caps ..	\$3.75
Creamy Seafood Dip with Crostini.....	\$4.25
Bacon wrapped Water Chestnuts	\$3.75
Italian Sausage Ala Creole ^{GF}	\$3.75
Italian Sausage Wellington	\$3.75
Pork Egg Rolls	\$3.75
Pork Pot Stickers	\$3.75
Mini Pepperoni Pizzas.....	\$3.50

CHICKEN

Bacon wrapped Jalapeno Chicken Bites	\$3.75
Buffalo Chicken Wings Bone-in	\$4.50
Buffalo Chicken Wings Boneless	\$3.75
Breaded Chicken Tenders.....	\$4.50
General Tso's Chicken	\$3.50
Sweet and Sour Chicken Strips	\$4.00
Satay Chicken Skewers	\$3.75
Smoked Chicken Quesadillas.....	\$3.75
Buffalo Chicken Dip with Crostini	\$3.50

MEATBALLS

Italian Meatballs with Marinara Sauce.....	\$3.75
Swedish Meatballs with Sour Cream Sauce	\$3.75
Sweet and Sour Meatballs with Pineapple	\$3.75
Panko Parmesan Meatballs.....	\$3.75
Sweet BBQ Meatballs.....	\$3.75
Asian Glaze Meatballs.....	\$3.75
Andouille Sausage Meatballs with Brie Sauce	\$3.75
Chicken Meatballs with Orange Sauce.....	\$3.75
Buffalo Chicken Meatballs with Bleu Cheese...	\$3.75
Chicken Meatballs with Mushroom Sauce.....	\$3.75

VEGETARIAN

Pesto & Pine Nut Mushroom Caps.....	\$3.75
Three Cheese Mushroom Caps.....	\$3.75
Spanakopita Triangles.....	\$3.75
Vegetarian Spring Rolls.....	\$3.75
Mini Vegetarian Samosas	\$3.25
Mini Cheese Pizzas.....	\$3.25
Spinach Artichoke Dip with Pita Chips	\$3.50
Vegetarian Fritter with Remoulade.....	\$3.75

A minimum of five (5) hot and cold Hors D'oeuvres are required unless accompanied with a dinner, station, or package menu.

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.
- Prices are subject to change and are not guaranteed until 14 days prior to your event date.
- Please ask your event specialist on how to lock in your price upon booking your event.



HORS D'OEUVRES

Ala Carte

Per Person

Served Cold Per Person

SEAFOOD & SUSHI

Salmon Focaccias	\$4.00
Whole Smoked Salmon ^{GF}	\$4.00
Shrimp Cocktail (3 pieces) ^{GF}	\$5.75
Shrimp Salad in Phyllo Cups	\$3.75
California Sushi Rolls ^{GF}	\$5.00
Spicy Tuna Sushi Rolls ^{GF}	\$5.00
Shrimp Sushi Rolls ^{GF}	\$5.00

VEGETARIAN

Vegetarian Sushi Rolls ^{GF}	\$5.00
Vegetarian Focaccias	\$3.75
Assorted Cheese and Crackers	\$3.75
Cheeseball and Crackers	\$3.25
Fresh Fruit Display ^{GF}	\$3.75
Vegetable Crudit� with Ranch Dip ^{GF}	\$3.75
Marinated Grilled Vegetables ^{GF}	\$4.50
Spinach Dip with Bread Cubes	\$3.50
Classic Deviled Eggs ^{GF}	\$3.25
Vegetarian Antipasto Kabobs ^{GF}	\$3.75
Deconstructed Bruschetta	\$3.25
Mini Egg Salad Croissants	\$4.00
Mini Tuna Salad Croissants	\$4.00

SANDWICHES & MORE

Italian Focaccia Triangles	\$4.00
Mini Ham Croissants	\$4.00
Mini Turkey Croissants	\$4.00
Ham Cocktail Sandwiches	\$4.00
Turkey Cocktail Sandwiches	\$4.00
Turkey and Bacon on Pretzel Bun	\$4.00
Beef and Swiss on Pretzel Bun	\$4.00
Tortilla Pinwheels	\$3.75
Asian Chicken Snow Peas	\$2.75
Prosciutto Melon Canapes ^{GF}	\$3.25
Antipasto Salami Kabobs ^{GF}	\$3.75
Chicken Sriracha Cucumbers ^{GF}	\$2.75

CHIPS & DIP

Tortilla Chips with Salsa ^{GF}	\$3.50
Tortilla Chips with Cheese Sauce ^{GF}	\$4.50
Pumpkin Hummus with Pita Chips	\$3.50
Pesto Hummus with Pita Chips	\$3.50
Sweet Pepper Hummus with Pita Chips	\$3.50
Traditional Hummus with Pita Chips	\$3.50
Potato Chips with Onion Dip ^{GF}	\$2.75
Pretzels	\$2.75

**A minimum of five (5) hot and cold Hors D'oeuvres
are required unless accompanied with a dinner,
station, or package menu.**

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.
- Prices are subject to change and are not guaranteed until 14 days prior to your event date.
- Please ask your event specialist on how to lock in your price upon booking your event.



Ala Carte

Passed Butler Style Per Person

Served Cold Per Person

Shrimp Shooter ^{GF}	\$3.95
Shrimp Salad in Phyllo Cups.....	\$3.00
Ahi Tuna Wonton Crisps.....	\$3.95
Salmon Focaccias.....	\$3.50
California Sushi Rolls ^{GF}	\$4.25
Spicy Tuna Sushi Rolls ^{GF}	\$4.25
Shrimp Sushi Rolls ^{GF}	\$4.25
Vegetarian Sushi Rolls ^{GF}	\$4.25
Chicken Salad in Phyllo Cups.....	\$2.75
Buffalo Chicken in Phyllo Cups.....	\$2.75
Italian Focaccia Triangles.....	\$3.50
Asian Chicken Snow Peas.....	\$2.50
Caprese Tortellini Skewers.....	\$3.00
Honey Goat Cheese Pecan Endive ^{GF}	\$2.75
Gourmet Deviled Eggs ^{GF}	\$2.75
Bruschetta Olive Tapenade Canapes.....	\$2.75
Cheese and Fruit Kabobs ^{GF}	\$3.50
Prosciutto Melon Canapes ^{GF}	\$2.75

Served Hot Per Person

BBQ Bacon wrapped Shrimp	\$4.25
BBQ Bacon wrapped Scallops	\$5.00
Mini Crab Cakes with Remoulade	\$4.00
Mini Salmon Cakes.....	\$3.75
Seafood Fritters	\$3.50
Bacon wrapped Jalapeno Chicken Bites	\$3.75
Satay Chicken Skewers	\$3.75
Chicken Chorizo Skewers ^{GF}	\$3.50
Beef Wonton Crisp	\$4.00
Andouille Sausage Skewers ^{GF}	\$3.25
Napoleon Puff Pastry.....	\$3.00
Bacon wrapped Water Chestnuts	\$3.25
Spanakopita Triangles.....	\$3.75
Vegetarian Spring Rolls.....	\$3.75
Mini Vegetarian Samosas	\$3.25
Brie in Phyllo Cup, Pecan, Bacon, Raspberry	\$3.75

Hors D'oeuvres by the Tray:	Serves 20 to 25 Guest	Serves 45 to 50 Guest	Serves 90 to 100 Guest
Assorted Cheese & Crackers	\$95.00	\$160.00	\$380.00
Vegetable Crudit� with Ranch Dip ^{GF}	\$95.00	\$160.00	\$380.00
Seasonal Fresh Fruit Display ^{GF}	\$95.00	\$160.00	\$380.00
Marinated Grilled Vegetables ^{GF}	\$125.00	\$250.00	\$450.00
Meat & Cheese Antipasto ^{GF}	\$185.00	\$340.00	\$560.00
Spinach Dip with Bread Cubes	\$100.00	\$200.00	\$390.00
Whole Smoked Salmon ^{GF}	NA	\$185.00	NA
Wheel of Brie Baked in Puff Pastry.....	\$120.00	NA	NA

A minimum of five (5) hot and cold Hors D'oeuvres are required unless accompanied with a dinner, station, or package menu.

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.

- Prices are subject to change and are not guaranteed until 14 days prior to your event date.

- Please ask your event specialist on how to lock in your price upon booking your event.

Dessert Packages

The Jungle: \$6.00 per person

- Pineapple Tree (GF)
 - Fruit Skewers (GF)
 - Fruit Yogurt Dip (GF)
 - Chocolate Covered Strawberries (GF)
 - Frozen Chocolate Covered Bananas (GF)
- (Minimum 75 guest required)

Tremendous Trio: \$6.00 per person

YOUR CHOICE OF THREE (3) ITEMS:

- Raspberry Mousse Shot (GF)
- Chocolate Mousse Shot (GF)
- Crème Brulee Shot (GF)
- Chocolate Covered Strawberries (GF)
- S'mores
- Miniature Cannoli
- Miniature Cheesecake
- Chocolate Covered Fruit Kabobs (GF)

The Soda Shoppe: \$7.00 per person

YOUR CHOICE OF THREE (3)

- Root Beer Floats (GF)
- Coke Floats (GF)
- Vanilla Malts
- Chocolate Malts
- Black Cow (GF)
- Brown Cow (GF)
- Chocolate Milkshake (GF)
- Vanilla Milkshake (GF)
- Strawberry Milkshake (GF)

The Deconstructed Sundae Bar: \$4.75 per person

YOUR CHOICE OF TWO (2) ICE CREAMS:

- Chocolate (GF)
- Vanilla (GF)
- Strawberry (GF)
- Mint Chocolate Chip (GF)

YOUR CHOICE OF FOUR (4) TOPPINGS:

- Chocolate Syrup (GF)
- Caramel Syrup (GF)
- Butterscotch Syrup (GF)
- Fresh Cut Strawberries (GF)
- Crushed Pineapple (GF)
- Fresh Cut Banana Slices (GF)
- Mini Chocolate Chips (GF)
- Oreo Cookie Crumbles
- Rainbow Sprinkles (GF)
- Chopped Nuts (GF)
- Maraschino Cherries (GF)
- Whipped Cream (GF)

The Chocolate Fountain Station:

75 to 99 Guests (GF).....	\$6.50 per person
100 to 199 Guests (GF).....	\$5.50 per person
200 or more Guests (GF).....	\$4.50 per person

YOUR CHOICE OF ONE (1) BELGIAN CHOCOLATE:

- Milk Chocolate
- Dark Chocolate
- 50/50 Blend of Milk & Dark Chocolate

YOUR CHOICE OF SIX (6) DIPPING ITEMS:

- Strawberries (GF)
- Bananas (GF)
- Pineapple (GF)
- Rice Krispy Treats
- Marshmallows (GF)
- Peanut Butter Cookies
- French Toast Sticks
- Donut Holes
- Crème Puffs
- Pretzel Rods
- Cherries (GF)

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.

- Prices are subject to change and are not guaranteed until 14 days prior to your event date.

- Please ask your event specialist on how to lock in your price upon booking your event



Dessert Packages

The Flambé French Crêpe Station: \$7.00 per person

A French dessert consisting of a crêpe, which is a French pancake, topped with a sauce of caramelized sugar and butter, orange juice, and orange Curaçao liqueur. We start with hand rolling the crêpe filled with a pastry crème and mascarpone cheese. Our chef adds butter and sugar to a flambé pan until it caramelizes. A mixture of fruit and berries is put into the flambé pan and finished with orange juice and orange liqueur. The pan is ignited on fire to burn off any excess alcohol. The amazing mixture is drizzled over the crêpe and topped with whipped cream. (Minimum of 75 guests required)

The Flaming Coffee Station ^{GF}: \$6.00 per person

The flaming coffee station is a great way to impress your guests and serves as a tasty after dinner drink as well. Your guests have a choice of regular or decaffeinated coffee. We start by having your guest select their coffee type along with their favorite Cordial such as Amaretto, Kahlua or Irish Crème. Our Chef pours the Cordial into a glass and ignites the glass on fire which warms the glass. The coffee is then poured into the glass and "Voila". Your guest may top off their coffee with Whipped Cream, Flavored Creamers and add Cinnamon Sticks or Cherries as they like. (Minimum of 75 guests required)

The Delectable Dessert Table: \$6.00 per person

YOUR CHOICE OF THREE (3) DESSERT ITEMS:

- Double Chocolate Layer Cake
- Strawberry Layer Cake
- Carrot Cake
- German Chocolate Cake
- Coffee Cake Assortment
- Cherry Cheesecake
- Blueberry Cheesecake
- Chocolate Drizzle Cheesecake
- Chocolate Mousse ^{GF}
- Raspberry Mousse ^{GF}
- Chocolate Peanut Butter Mousse ^{GF}

Add an additional dessert for only \$1.75 per person.

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.
- Prices are subject to change and are not guaranteed until 14 days prior to your event date.
- Please ask your event specialist on how to lock in your price upon booking your event

The Bananas Foster Station ^{GF}: \$7.00 per person

Fresh cut bananas and vanilla ice cream topped with a sauce made from butter, brown sugar, cinnamon, dark rum, and banana liqueur. The butter, sugar and bananas are cooked, and then ignited on fire for the WOW effect! The bananas and sauce are then served over the ice cream. (MINIMUM OF 75 GUESTS REQUIRED)

The Donut Bar:

75 to 99 Guests	\$6.00 per person
100 to 199 Guests	\$5.00 per person
200 or more Guests	\$4.00 per person

INCLUDES: Cake Donuts

YOUR CHOICE OF TWO (2) COATINGS:

- Chocolate - Vanilla - Honey Glaze
- Blueberry - Lemon

YOUR CHOICE OF SIX (6) TOPPINGS:

- Rainbow Sprinkles
- Chocolate Sprinkles
- Shredded Coconut ^{GF}
- Chopped Peanuts ^{GF}
- Mini Marshmallows ^{GF}
- Oreo Crumbles
- Fruit Loops
- Graham Crackers
- Bacon Crumbles ^{GF}

YOUR CHOICE OF TWO (2) DRIZZLE:

- Raspberry - Chocolate - Carmel

Assorted Miniature Dessert Station: \$7.00 per person

YOUR CHOICE OF FOUR (4) MINIATURE DESSERTS:

- Assorted Cookies
- Chocolate Fudge Brownies
- Rice Krispy Treats
- S'mores
- Granny Apple Bars
- Almond Raspberry Bars ^{GF}
- Chocolate Dipped Cream Puffs
- Chocolate Dipped Strawberries ^{GF}
- Chocolate Dipped Pretzel Rods
- Chocolate Covered Fruit Kabobs ^{GF}
- Pecan Chunk Bar
- Lemon Bar
- Miniature Cannoli
- Miniature Cheesecake
- Crème Brulee Shots ^{GF}
- Raspberry Mousse Shots ^{GF}
- Chocolate Mousse Shots ^{GF}

Add an additional miniature dessert for only \$2.00 per person.

Ala Carte

Dessert Items per Dozen:

Assorted Cookies	\$10.50
Chocolate Fudge Brownies	\$10.50
Rice Krispy Treats.....	\$10.50
S'mores.....	\$32.00
Granny Apple Bars.....	\$36.00
Pecan Chunk Bars.....	\$36.00
Lemon Bars	\$34.00
Almond Raspberry Bars (GF).....	\$48.00
Miniature Cannoli.....	\$30.00
Miniature Cheesecake.....	\$28.00
Crème Brulee Shots (GF)	\$19.00
Raspberry Mousse Shots (GF)	\$19.00
Chocolate Mousse Shots (GF).....	\$19.00
Chocolate Dipped Cream Puffs.....	\$18.00
Chocolate Dipped Strawberries (GF)	\$30.00
Chocolate Dipped Pretzel Rods.....	\$18.00
Chocolate Covered Fruit Kabobs (GF)	\$44.00

Fruit Cobbler per Pan:

Apple Cobbler - Serves 10 to 15	\$65.00
Cherry Cobbler - Serves 10 to 15.....	\$65.00
Apple Crisp - Serves 20 to 25.....	\$55.00

Deluxe Coffee Station: \$2.50 per person

INCLUDES:

- Mini Chocolate Chips (GF) - Flavored Creamers (GF)
- Cinnamon Sticks (GF) - Sugar (GF)
- Whipped Cream (GF) - Cherries (GF)

Desserts Items per Piece:

Apple Crisp.....	\$3.25
Double Chocolate Layer Cake	\$4.50
Strawberry Layer Cake.....	\$4.50
Orange Kist Cake.....	\$4.50
Lemon Kist Cake.....	\$4.50
Carrot Cake.....	\$4.00
German Chocolate Cake.....	\$4.00
Cherry Cheesecake.....	\$4.00
Blueberry Cheesecake	\$4.00
Chocolate Drizzled Cheesecake	\$4.00
Crème Brulee Cheesecake.....	\$8.00
Tiramisu.....	\$5.00
Chocolate Mousse (GF)	\$4.00
Raspberry Mousse (GF)	\$4.00
Chocolate Peanut Butter Mousse (GF)	\$4.00
Chocolate Truffle Bomb.....	\$7.50
Boston Cream Bomb.....	\$7.50
Coffee Cake Assortment.....	\$4.75
Cheesecake Assortment	\$4.75

Pies – Six (6) Cut or Eight (8) Cut:

Apple Pie.....	\$25.00
Cherry Pie	\$29.00
Blueberry Pie	\$29.00
Pumpkin Pie	\$29.00
Key Lime Pie.....	\$36.00
Sugar Cream Pie.....	\$25.00
Banana Cream Pie.....	\$29.00
Coconut Cream Pie.....	\$29.00
Chocolate Cream Pie.....	\$30.00
Pecan Pie	\$36.00

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.

- Prices are subject to change and are not guaranteed until 14 days prior to your event date.

- Please ask your event specialist on how to lock in your price upon booking your event



Chocolate Fountain & Donut Bar

The Chocolate Fountain:

75 to 99 Guests \$6.75 per person
100 to 199 Guests \$5.75 per person
200 or more Guests \$4.75 per person

CHOICE OF ONE (1) BELGIAN CHOCOLATE:

- Milk Chocolate (GF)
- Dark Chocolate (GF)
- 50/50 Blend of Milk & Dark Chocolate (GF)

CHOICE OF SIX (6) DIPPING ITEMS:

- Strawberries (GF)
- Bananas (GF)
- Pineapple (GF)
- Rice Krispy Treats
- Marshmallows (GF)
- Peanut Butter Cookies
- French Toast Sticks
- Donut Holes
- Creme Puffs
- Pretzel Rods
- Cherries (GF)



The Donut Bar:

75 to 99 Guests \$6.50 per person
100 to 199 Guests \$5.50 per person
200 or more Guests \$4.50 per person

Includes: Cake Donuts

CHOICE OF TWO (2) COATINGS:

- Chocolate - Lemon
- Blueberry - Honey Glaze
- Vanilla

CHOICE OF SIX (6) TOPPINGS:

- Rainbow Sprinkles
- Chocolate Sprinkles
- Shredded Coconut (GF)
- Chopped Peanuts (GF)
- Mini Marshmallows (GF)
- Oreo Crumbles
- Fruit Loops
- Graham Cracker Crumbles
- Bacon Crumbles

CHOICE OF TWO (2) DRIZZLES:

- Raspberry - Caramel - Chocolate



- Prices are subject to a 20% Administrative Fee and Applicable Taxes.
- Prices are subject to change and are not guaranteed until 14 days prior to your event date.
- Please ask your event specialist on how to lock in your price upon booking your event

Ala Carte

Beverages:

Regular Coffee (Minimum 3 Gallons)	\$30 per gallon
Decaffeinated Coffee (Minimum 3 Gallons)	\$30 per gallon
Fresh Brewed Iced Tea (Minimum 3 Gallons)	\$25 per gallon
Lemonade (Minimum 3 Gallons)	\$20 per gallon
Fruit Punch (Minimum 3 Gallons)	\$20 per gallon
Orange Drink (Minimum 3 Gallons)	\$20 per gallon
Orange, Cranberry, Tomato Juice ...	\$4.50 per serving
Bottled Water 12oz	\$1.50 each
Canned Soft Drinks 12oz	\$2.00 each
Bottled Ice Tea 18oz	\$2.75 each
Bottled Lemonade 12oz	\$3.00 each

Deluxe Coffee Station: \$2.50 per person

Includes:

- Mini Chocolate Chips ^{GF}
- Cinnamon Sticks ^{GF}
- Whipped Cream ^{GF}
- Flavored Creamers ^{GF}
- Sugar ^{GF}
- Cherries ^{GF}



Executive Package: (Per Person)

Half day Four (4) hours	\$6.00
Full day Eight (8) hours	\$8.00

Includes:

- Bottled Water
- Regular Coffee
- Decaffeinated Coffee
- Iced Tea
- Lemonade
- Canned Soft Drinks

*Executive Package is available
Monday thru Friday On-Premise Only

Thirst Quencher Package: (Per Person)

Up to Three (3) hours	\$3.50
Up to Six (6) hours	\$5.50

YOUR CHOICE OF TWO (2):

- Regular Coffee and Decaffeinated Coffee
- Iced Tea
- Lemonade



Breakfast Menus served from 7:00am to 9:00am • Lunch Menus served from 11:00am to 2:00pm

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.
- Prices are subject to change and are not guaranteed until 14 days prior to your event date.
- Please ask your event specialist on how to lock in your price upon booking your event.



BEVERAGE

Cold Brew

Brew Bar Bundle:

Per Guest\$3.75 per guest
Per Gallon (Minimum 3 Gallons)\$75 per gallon

Chilled Signature Cold Brew Black Coffee:

- Flavored Syrups:
 - Vanilla
 - Caramel
 - Hazelnut
 - Spiced Brown Sugar
- Half & Half
- Sweet Cocoa Powder
- Sweet Whipped Cream
- Sugar and Sweeteners
- Ground Cinnamon
- Chocolate Drizzle
- Caramel Drizzle

Iced Coffees:

Vanilla Iced Coffee

Cold Brew combined with Milk and Sweet Vanilla Syrup, served over ice.

Per Gallon (Minimum 3 Gallons)\$45 per gallon

Iced Caramel Macchiato Cold Brew

Cold Brew combined with Milk, Caramel, Vanilla Syrup and served over ice with Sweet Whipped Cream and Caramel Drizzle to finish.

Per Gallon (Minimum 3 Gallons)\$50 per gallon

Deluxe Iced Cold Brew

Cold Brew Black Coffee served with flavored Creamers, Sugars and Sweeteners, Sweet Whipped Cream and Half & Half.

Per Gallon (Minimum 3 Gallons)\$30 per gallon



- Prices are subject to a 20% Administrative Fee and Applicable Taxes.
- Prices are subject to change and are not guaranteed until 14 days prior to your event date.
- Please ask your event specialist on how to lock in your price upon booking your event.