

Flavors Catering

The Art Of Creating Successful Events



Catering Guide

CATERING GUIDELINES

Planning your event

The menu selections and services in this guide are our most frequently ordered items and represent a mere sampling of what is available. Let our Chefs create a menu for you and your guests. Whether you are planning a simple meeting or larger event. We will be happy to help you.

Booking

The first step is to reserve the room. You are responsible for reserving your event location and providing and setting up tables for the event. Please contact the catering department as soon as you know the date of your event. For food ordering purposes, we encourage you to book as soon as possible; we require a minimum of **5** business days in advance for all events. You are welcome to call, e-mail or arrange a time to meet in person to discuss your event needs. FINAL GUARANTEED GUEST COUNT IS DUE 3 BUSINESS DAYS PRIOR to your event.

Placing your order

How to contact our catering department

E-mail is the preferred method for placing orders. All requests must be e-mailed to **both** of the following:

smithc@billingschools.org

terrele@billingschools.org

Billings Public School Employees:

Look for us on the Portal

You can see the catering guide here and place your order

Visit our office

You may visit us in person at the Sodexo/Billings Public Schools Food Service Office at 101 10th Street West. Our office hours are Monday-Friday 8a.m.-4p.m. Please be aware we are closed on some holidays and school related vacation days.

Give us a Call

You can speak to our Chef Manager, Christopher Smith by calling (406)281-5721

Changes and Cancellations

No less than 3 business days prior to your event, please make us aware of any event changes. (Including increases or decreases in the number of attendees) or if your event needs to be cancelled. Any requests after the 3 business days may result in a menu change.

Billing

After your event you will receive a final invoice for payment. If this is district catering we will bill your account to the budget code provided on the original order. If it is being paid for by an outside group (PTA, Fire Station etc.) We ask that checks or money orders are made payable to Billings Public Schools. You will receive a copy of your order with the invoice for your records.

Online payments are now available on PaySchools. An account will need to be created. Please contact us, if necessary, for further instruction on how to complete this process.

Delivery Fees

There is no delivery fee for catering services held within the Billings Public School district. Deliveries outside of the school district are subject to a \$10.00 or 5% delivery fee, whichever is greater. Items purchased for pick up will be properly stored prior to the event and be removed and disposed of by the host of the event.

Food Removal Policy

Due to health regulations, it is the policy of Flavors Catering/Sodexo that excess food items from events **CANNOT** be removed from the event site.

Service Staff and Attendants

All of our buffets and breaks are priced for self-service. If you would like service attendants we can provide 1 attendant per every 25 guests. Served meals are priced on an individual basis.

The Charge for each staff member is:

Attendant/wait staff (minimum 2 hours)	\$22.00 per hour
Station Chefs (minimum 2 hours)	\$22.00 per hour

Linens

We provide linens for food and beverage tables at no charge. If you would like linens to be placed on guest tables for receptions there will be a \$5.00 fee for each table cloth. We can also provide cloth napkins to fit your color scheme for \$1.50 each. Specialty linens are available upon request for an additional charge.

Allergies and Special Diets

When given the information well in advance, the catering department will make every effort to work with our clients to ensure that all guests will be able to enjoy the menu served at the event. This includes any gluten free, vegan, or vegetarian requests. If a guest with a food allergy or need for a special diet will be attending the event, it is the responsibility of the event organizer to inform the catering department at least 3 days in advance, and we will make every effort to but cannot guarantee that we will be able to accommodate the request. If you have any questions as to the ingredients in the menu please call the catering department immediately.

Questions

If you have any questions please call our catering manager at (406)281-5721 and we will be happy to assist you. In the unlikely event you are not completely satisfied with our service please let us know and we will be happy to refund the portion of the service you were not happy with

Breakfasts

Our Catering Department provides high quality plastic as standard for all events and menus or compostable products for an additional cost. China service is also available for an additional \$1.75 per guest, minimum group size of 15 guests

Breakfasts include assorted Fruit Juices and our Signature Coffee Service

- Quiche** \$8.50
Served with Fresh Seasonal Fruit
Classic Lorraine-Crisp Bacon, Onions and Swiss Cheese
Veggie Cheddar-Broccoli, Cauliflower, Carrots, Celery and Onion & Cheddar Cheese
Sausage-Mushroom-Mild Sausage with Sautéed Garlic Mushrooms and Gouda Cheese
Spinach Feta- Fresh Sauteed Garlic Spinach and Feta Cheese
- Breakfast Burritos** \$9.25
Red Potatoes, Applewood Smoked Bacon, Onions, Fluffy Eggs, Locally Made Trevino Tortilla, Fire Roasted Salsa, Sour Cream, House-Made Guacamole, and Seasonal Fruit
- Continental Breakfast** \$7.50
Assorted Breakfast Pastries to include an assortment of the following: Coffee Cake, Scones, Croissants, Breads, Muffins and Bakers Choice, served with Seasonal Fruits and Berries.
- Breakfast Bake** \$8.75
Eggs, Hash Brown Potatoes, Cheese, Veggies, Sausage, Buttermilk Biscuits, Whipped Butter, Seasonal Fruit
- Breakfast Sandwich** \$9.00
Served on Your Choice of a Flakey Butter Croissant, Whole Wheat English Muffin or Bagel. Layers of Eggs and Cheese with your choice of Sausage Patty, Honey Ham or Applewood Smoked Bacon. Fresh Seasonal Fruit
- Denver Scramble** \$9.00

Fluffy Scrambled Eggs Tossed with Sautéed Peppers & Onion, Smoked Ham & Cheddar Cheese, Roasted Red Potatoes, Bagels with Cream Cheese and Seasonal Fruit

Baked French Toast \$9.25

Bread Pudding style French Toast baked with hints of Cinnamon, Nutmeg and Ginger, Served with Orange-Butter and your choice of Bacon, Ham or Sausage.

European Breakfast \$8.50

Lean Sliced Deli Meats, Ten Minute Egg, Fresh Seasonal Fruit, Assorted Yogurts, House Made Honey-Oat Granola, Artisan Cheese and Breads

Bagel Express \$6.75

Our Favorite Bagels, Cream Cheese, Jams, Jellies, Butter and Fresh Fruit

All American Breakfast \$8.75

Fluffy Scrambled Eggs, Hash Browns or Roasted Red Potatoes, Applewood Smoked Bacon and Maple Sausage, Muffins and Assorted Danish

MORNING STARTERS

(Please Order by the Each)

WHOLE FRESH FRUIT:

BANANAS, APPLES, ORANGES AND PEARS

\$1.25/each

INDIVIDUAL LOW-FAT YOGURTS

\$1.25/each

YOGURT PARFAIT WITH HOMEMADE GRANOLA

\$3.00/each

GRANOLA BARS

\$2.00/each

SEASONAL FRESH-CUT FRUIT TRAY

\$3.00/guest

A LA CARTE SELECTIONS

BAKED GOODS

(Please Order by the Dozen)

ASSORTED FRESH BAKED MUFFINS

Chocolate-Chunk, Blueberry- Cobbler, Whole Grain Berry, Cinnamon Walnut \$18.50/dz

Gluten Free Blueberry Muffins also Available

ASSORTED FRESH BAKED LOAF BREADS

Cranberry-Orange, Blueberry, Banana-Nut \$15.50/dz

FRUIT And CHEESE DANISH

\$16.00/dz

OUR FAVORITE BAGELS AND CREAM CHEESE

\$24.50/dz

SCONES

Raspberry-White Chocolate, Blueberry, Apple-Cinnamon, Cranberry-Orange \$22.25/dz

VANILLA CREAM FROSTED CINNAMON ROLLS

\$23.00/dz

COFFEE CAKE

\$17.50/dz

ASSORTED DOUGHNUTS

\$15.50/dz

CARAMEL-PECAN ROLL

\$24.50/dz

TURNOVERS

Raspberry, Apple, Blueberry, Cherry, Peach, Strawberry, Blackberry \$18.00/dz

CROISSANTS Served with Jams, Jellies, and Butter

\$24.00/dz

Lunch Options

Our Catering Department provides high quality plastic as standard for all events and menus or compostable products for an additional cost. China service is also available for an additional \$1.75 per person. Minimum group size of 15 guests

Soup & Green Salad Luncheon \$10.25

House Made Soup, Field Green Salad with Home Made Dressing, Artisan Bread, Dessert Tray, Beverages

Soup & Sandwich Luncheon \$10.00

A Variety of our most popular Sandwiches, Seasonal House Made Soup, Dessert Tray, Beverages

Sandwich & Salad Luncheon \$10.00

A Variety of our most popular Sandwiches, Mixed Greens with Fresh Seasonal Toppings, Home-Made Dressings, Desserts and Beverages,

Trio Luncheon \$11.00

A Variety of our most popular Sandwiches, Mixed Greens with Fresh Seasonal Toppings, House-Made Dressings, House-Made Soup, Dessert Tray, and Beverages

Deli Sandwich Bar

All Deli Buffets include your choice of 1 Deli Side, Sweet Treat, and Beverages. Additional Deli Sides Available for an upcharge. A minimum of 15 guests is required per selection for sandwich orders.

Build Your Own Sandwich Bar \$10.00

Assorted Lean Deli Meats, Sliced Cheeses, Lettuce, Tomatoes, Sweet Red Onion, Assortment of Sliced and Artisan Breads, with a Variety of Spreads

Mediterranean Sandwich Bar \$10.25

Shaved Ham, Capicola, Red Wine Cured Hard Salami, Pepperoni, Sliced Provolone, Mozzarella Cheese, Roma Tomatoes, Oven Roasted Vegetables, Leaf Lettuce Olive Tapenade & Basil Pesto Aioli, Baguette and Focaccia Bread

Trio of Salads Sandwich Bar

\$10.00

Choice of 3, Toasted Walnut-Grape Chicken Salad, Lemon-Dill Tuna Salad, Smoked Gouda- Ham Salad, Crab Salad, Roasted Vegetable Salad, Egg Salad Sliced Cheeses, Lettuce, Tomatoes, Sweet Red Onion, Assortment of Sliced and Artisan Breads

Deli Sides

\$1.75 per guest

Fruit Salad with honey-ginger sauce

Pesto Pasta Salad

Loaded Potato Salad

Marinated Vegetable with lemon-parsley vinaigrette

Broccoli Bacon with poppy seed dressing

Toasted Sesame Asian Slaw

Greek with herb vinaigrette

Field Greens with house-made dressing

Deli Macaroni Salad

Quinoa-Cranberry

Tabbouleh

Soup Choices

\$1.75 per guest

All of our Soups are made from scratch with the Freshest Seasonal Ingredients Available

Tomato Basil

Chicken with Wild Rice

Corn Chowder

Chicken Enchilada

Butternut Squash

Minestrone

Creamy Mushroom

Tomato-Florentine

Chicken-Coconut Curry

Potato Cheddar

Broccoli-Cheese

Beef Vegetable Barley

Loaded Baked Potato

Home Style Chicken Noodle

Spicy Black Bean

Southwest Chicken
Salmon Chowder
Zucchini Con Queso

Cold Sandwich Collection

A minimum of 15 guests is required per selection for sandwich orders, served with Chips, Deli Side, Beverage and Sweet Treat.

Roast Beef \$9.75

Sharp Cheddar Cheese, Horseradish Cream, Caramelized Onions, Greens, Tomatoes
And Toasted Sourdough

Black Forest Ham \$9.25

Swiss Cheese, Whole Grain Mustard Aioli, Sliced Roma Tomato & Greens on Marbled
Rye Bread

Oven Roasted Turkey \$9.25

Double Cream Brie Cheese, Huckleberry Spread, on Focaccia with Greens

Italian Veggie \$10.00

Roma Tomatoes, Fresh Mozzarella, Pickled Onion, Basil Pesto, Balsamic Vinaigrette, on
Herbed Focaccia

Curry Chicken Salad \$9.50

Tart Green Apples, Toasted Walnuts, Celery, Greens on a buttery Croissant

The Veggie \$9.75

Herbed Cream Cheese, Avocado, Sweet Red Onion, Lettuce, Julienne Carrots, English
Cucumber, Tomato, Roasted Sunflower Seeds on 9 Grain Sunflower Wheat

Red Wine Cured Hard Salami \$10.00

Hard Salami, Baby Spinach, Roma Tomato, Pepperoncini, Red Onion, Roasted Garlic
Aioli On a French Roll

Wraps

Choose your filling in one of our local Trevino Wraps

A minimum of 15 guests is required per selection for wrap orders, served with Chips, Deli Side, Beverage and Sweet Treat.

Chicken Caesar \$9.50
Romaine, Peppercorn-Parmesan Dressing, Bacon, Croutons, Shaved Parmesan Cheese

Southwest Steak \$10.50
Ancho Chili Rubbed Steak, Shredded Cheddar Cheese, Bell Peppers , Guacamole, Salsa, Greens, Cilantro-Lime Aioli

Turkey BLTA \$10.25
Applewood Smoked Bacon, Avocado, Roma Tomato, Romaine, Green Goddess Dressing

Greek Veggie \$9.75
Roasted Red Pepper Hummus, Cucumber, Feta Cheese, Kalamata Olives, Roma Tomatoes, Romaine, Shaved Red Onion, Balsamic Reduction

Asian Chicken \$9.75
Tamari and Ginger Pulled Chicken, Asian Slaw, Cucumbers, Match Stick Carrots, Toasted Almonds, Sweet Chili Sauce

Turkey-Cranberry \$10.00
Oven Roasted Turkey Breast, Cranberry Cream Cheese, Sweet Red Onion, Greens, Toasted Pecans

Boxed Lunch \$11.50
Make Any of Our Cold Sandwiches or Wraps into a Boxed Lunch for Meetings on the go Includes, Sandwich/Wrap, Deli Side, Fruit, Chips, Cookie and Bottled Water

Hot Sandwich Collection

A minimum of 15 guests is required per selection for sandwich orders, served with Chips, Deli Side, Beverage and Sweet Treat

The following selections are served warm.

Roast Beef Melt \$10.75

Layers of Tender Roast Beef, Caramelized Onions, Roasted Red Peppers and Cheddar Cheese on a Toasted Ciabatta Roll

Turkey Pepper-Jack Melt \$10.00

Oven Roasted Turkey with Shaved Red Onion, Avocado, Sliced Tomato and Pepper-Jack Cheese piled on a French Roll

Stuffed Portabella Mushroom \$10.25

Whole Portabella Mushroom Marinated in Garlic and Herbs, Roasted and Layered with Zucchini, Roma Tomato, Red Onion, Fresh Mozzarella Cheese and Pesto. Served on a Whole Wheat Roll with Roasted Red Pepper Aioli

Smoked Ham and Swiss Melt \$10.25

Focaccia Bread, Roasted Garlic Aioli, Smoked Ham, Tomato and Swiss Cheese

Caprese Chicken \$10.50

Balsamic Roasted Chicken Breast, Sliced Tomato, Fresh Mozzarella, and Pesto Aioli on a Crisp French Demi Baguette

Italian Turkey Melt \$10.75

Oven Roasted Turkey, Sliced Salami, and Capicola with Sweet Red Onion, Sliced Roma Tomato, Provolone and Balsamic Aioli on Toasted Ciabatta

BBQ Chicken and Bacon \$10.50

Sweet Hawaiian Bun stuffed with BBQ Chicken Breast, Crispy Bacon, Fresh Apple-Radish Slaw, and Smoked Gouda

Savory Pastry

Your choice of filling encased in a puff pastry crust. It's like a Home-made Hot Pocket!

Ham and Cheese

Chicken

Turkey-Broccoli

Beef and Swiss

Italian

Sausage-Mushroom

Veggie Cheddar

Granny Smith Apple-Brie

Smoked Gouda-Turkey

3 Cheeses



Entrée Salads

Served with Artisan Bread, Butter, Accompanying Dressing, Sweet Treat, Bottled Water & Soft Drinks a minimum of 15 guests is required per selection for Salad Orders

Fruit and Nut \$10.00

Mixed Greens, Toasted Walnuts, Sliced Apples, Sun-Dried Cranberries, Maytag Blue Cheese Crumbles, Roasted Chicken **GF**

Southwest Chicken \$9.75

Black Beans, Corn Relish, Tomatoes, Jalapenos, Avocado, Olives, Tri-Colored Tortilla Chips, Southwest Seasoned Chicken

Classic Chicken Caesar Salad \$9.50

Romaine Lettuce, Peppercorn-Parmesan Dressing, Cherry Tomatoes, Hard Cooked Eggs Crispy Bacon, Grilled Chicken, Garlic Croutons

COBB \$10.00

Grilled Chicken, Olives, Maytag Blue Cheese, Applewood Smoked Bacon, Roma Tomato, Ten Minute Egg, and Avocado

Chef's Salad \$10.50

Oven Roasted Turkey, Black Forest Ham, Applewood Smoked Bacon, Pear Tomatoes English Cucumber, Hard Cooked Egg, Swiss Cheese, Cheddar Cheese, Mixed Greens

Asian Sesame Chicken \$9.75

Sesame-Ginger Chicken, Napa Cabbage, Red Peppers, Scallions, Toasted Almonds Orange Segments, Crispy Wontons

Beef Fajita \$10.50

Chili Rubbed Steak Strips, Sautéed Bell Peppers, Mushrooms, Yellow Onion, Guacamole and Salsa

Thai Noodle \$10.25

Soba Noodles, Peanut Dressing, Cilantro, Cucumber, Red Pepper, Green Onion Edamame, Crispy Tofu or Chicken



Casual Menus

Our Catering Department provides high quality plastic as standard for all events and menus or compostable products for an additional cost. China service is also available for an additional \$1.75 per guest. A minimum of 15 guests per order

Slow Cooked Barbecue Pork \$11.25

Corn Muffins with Whipped Honey Butter, Ranch Style Beans, Orange-Creamsicle Slaw
Corn Casserole, Apple Crisp and Whipped Cream

Homemade Enchiladas \$10.50

Shredded Beef and Tomato in Corn Tortillas Topped with Queso Fresco, Pork Green Chili
in Flour Tortillas topped with Monterey Jack Cheese, Garlic-Cumin Black Beans,
Cilantro-Lime Rice, Chips and Salsa, Bread Pudding Bites

Lasagna \$10.75

Choose 1 favorite from the following or 2, for an up-charge
Beef Bolognese, White Chicken-Artichoke with Pesto Cream, Butternut Squash and
Spinach, Parmesan Breadsticks, Green Salad with Toppings and Homemade Dressing,
Tiramisu

Mac and Cheese Bar \$10.00

Homemade Creamy Macaroni and Cheese, Grilled Ham, Bacon Bits, Diced Tomatoes

Caramelized Onions, Steamed Broccoli, Bay Shrimp, Shredded Cheeses, Brownies

Taqueria Taco \$11.00

15 guests, choice of 1 meat, 25+ guests' choices of 2 meats

Pulled Green Chili Pork, Cumin Scented Ground Sirloin, Tequila-Lime Chicken or Seasoned Ground Turkey, Trevino's Flour Tortillas, Cheese, Jalapenos, Tomatoes, Lettuce Olives, Roasted Corn Salad, Black Beans, Chips and Fire Roasted Salsa, Avocado Crema, Cinnamon Churros

Smashed Potato Bar \$9.50

Roasted Garlic Mashed Potatoes, Shredded Cheddar Cheese, Grilled Onions and Mushrooms, Sautéed Broccoli, Crisp Bacon, Sour Cream, Chives, Whipped Butter, Garlic Bread, Green Salad with Dressing and Raspberry-Almond Shortbread **GF**

Pasta Bar \$10.25

15 guests, choice of 2 sauces, 25+ guests, choice of 3 sauces.

Sauce Choices; Beef Bolognese, Pesto, Chicken Alfredo, Vegetarian Marinara Pasta, Caesar Salad, Garlic Bread, Mixed Berry Stack

Classic Backyard BBQ and Burger Bar \$10.75

15 Guests, choice of 1 meat, 25+ guests choice of 2 meats, 75+ choice of 3 meats Meat Selections; Angus Burger, Chicken Breast, Beef Hot Dog, Polish Sausage. Available at an upcharge; Beef Brisket, Pulled Pork or Shredded Beef. Buns, Lettuce, Tomato, Onion, Pickle, Ketchup, Mustard and Relish. Potato Salad, Macaroni Salad, Chips and Gourmet Cookies

Asian Stir-Fry \$11.00

15 Guests, Choice of 1 meat and sauce, 25+ Guests choice of 2 meats and sauces.

Choice of Crispy Chicken or Pork. Available at an upcharge; sliced beef or shrimp. Sauce selections; Sweet and Sour, Teriyaki, Zesty Orange, Sweet Chili or General Tso. Chow mein, Fried Rice, or White Rice, Egg Rolls and Mango Mousse Cake

Chili Bar \$10.75

15 Guests, Choice of 1 Chili, 25+ Guests choice of 2 types of Chili. Choose from 3 Bean Beef, White Chicken Chili, and Vegetarian. Shredded Cheddar, Chopped Onion, Sour Cream, and Oyster Crackers. Garden Salad with Seasonal toppings and House Made Dressing, Corn Bread and Cinnamon Rolls.



Cold Appetizers

Afternoon breaks are served with an assortment of Sodas and Bottled Water unless noted otherwise, minimum of 15 guests

Assorted Cheeses

\$3.50/guest

Imported Cheeses, Domestic Cheeses, Seasonal Fruit, 3 Pepper Pecans, Cracker Crisps

Fresh Fruit	\$3.25/guest
Pineapple, Melons, Grapes, Berries, Kiwi, Vanilla-Bean Yogurt Dip	
Antipasto Platter/Charcuterie	\$5.50/guest
Italian Meats, Cheeses, Marinated Vegetables, Olives, Sun-Dried Tomato Spread Herbed Focaccia	
Seasonal Crudité	\$3.25/guest
Broccoli, Grape Tomatoes, Cauliflower, Snap Peas, Celery, Baby Carrots, Radish Roasted Garlic Ranch Dip	
Trio of Dips and Chips	\$4.50/guest
Fire Roasted Salsa, Corn Relish, Guacamole, Tortilla Chips	
Nutri-Break	\$4.50/guest
Baked Granola Bars, Fruit Yogurts, Mixed Nuts, Bottled Water	
Hummus	\$4.75/guest
Roasted Red Pepper Hummus, Grilled Pita, Baby Carrot, Celery Sticks, Cucumber Slices	
Gourmet Popcorn	\$4.00/guest
A Bushel of Popcorn with an assortment of add your own toppings Ranch, Sriracha, Seasoned Salt, Parmesan Cheese, Cajun, Caramel	
Stay Fit	\$5.00/guest
Dried Fruits, Cottage Cheese, Almonds, Toasted Walnuts, Greek Yogurt, Berries, Local Honey GF	
Bruschetta	\$3.50/guest
Toasted Garlic Crostini topped with Fresh Tomato, Shallot, Basil and Balsamic Glaze	
Goat Cheese Truffles	\$4.25/guest
Light Goat Cheese Truffles with an Assortment of Toppings. Honey Cranberry, Herb, Rosemary Pecan, Bacon, or Cashew. Please select 2.	



Hot Appetizers

Gourmet Pretzels

\$4.50/guest

Classic Salted, Cinnamon Brown Sugar, Jalapeno Cheddar, Pepperoni Pizza, Garlic Parmesan, Honey Nut, Everything –Choose two please. Served with Cheddar Cheese Sauce and Honey Mustard

Buffalo Chicken Meatballs

\$8.25/dozen

Hand Made Chicken Meatballs, In Louisiana Hot sauce, Served with Creamy Blue Cheese Dressing and Celery Sticks

Stuffed Jalapenos

\$9.00/dozen

Pineapple, Cream Cheese and Garlic encased in a Fresh Jalapeno wrapped in Smoked Bacon

Spinach Artichoke Dip

\$4.50/guest

Spinach, Artichokes and Roasted Garlic Combined with Cream Cheese, Mozzarella Cheese and Parmesan Cheese served with toasted Crostini and Cracker Crisps

Crab Stuffed Mushrooms

\$13.00/dozen

Lump Crab Meat, Herbs and Cheese stuffed in Button Mushrooms

Beef Wellington Bites

\$12.50/dozen

Savory Cuts of Tenderloin stuffed in a Tart with creamy duxelles and topped with Crispy Smoked Ham, Drizzled with Demi-Glace

Sweets and Treats**Cookie Platter**

Choose from the following \$10.00/dz

Chocolate Chip

Oatmeal Raisin

Molasses Crinkle

White Chocolate Macadamia Nut

Peanut Butter

Sugar

Gourmet Cookies

Choose from the following \$12.00/dz

Chocolate Chunk

Double Chocolate

Salted Caramel

Lemon Blueberry

Chocolate chunk with Pretzel

Caramel Crunch

Snickerdoodle

Brownie Platter

Choose from the following \$11.00/dz

Chewy Chocolate

Caramel Almond Fudge

Toffee Crunch Blondie

Frosted Fudge

Salted Caramel with Pretzel Crust

Espresso Brownie

Dessert Bars

Choose from the following \$9.00/dz

Chocolate Peanut Butter Crunch

Coconut Macaroon **GF**

Summer Berry Stack

Variety Tray

Raspberry-Almond Bar **GF**

Cheesecake

Choose from the following Market Price

Cookies and Cream

Bananas Foster

Raspberry White Chocolate

Triple Vanilla

Dulce de Leche

Wild Strawberries and Cream

New York Style

Beverage Service

Our catering department provides high quality plastic as a service for all events and menus or compostable for an additional cost.

HOT BEVERAGES

One Gallon serves 15(8oz. cups) or 10(12oz. cups)

Freshly Brewed City Brew Coffee and Decaffeinated Coffee	\$13.00/gallon
Tazo Herbal and Non-Herbal Teas to include Decaffeinated	\$12.00/gallon
Hot Cocoa	\$11.50/gallon
Hot Spiced Apple Cider	\$11.25/gallon

COLD BEVERAGES

One Gallon serves 15(8oz. cups) or 10(12oz. cups)

Water	\$2.00/gallon
Ice Water with Fresh Citrus, Fruits or Berries	\$4.00/gallon
Orange Juice	\$13.00/gallon
Apple Juice	\$10.00/gallon
Cranberry Juice	\$13.00/gallon
Tomato Juice	\$13.00/gallon
Fresh Brewed Iced Tea	\$12.00/gallon
Freshly Brewed Sweet Tea	\$13.50/gallon
Lemonade	\$10.00/gallon
Strawberry-Lemonade	\$12.00/gallon
Citrus Punch	\$12.00/gallon
Sparkling Seasonal Punch	\$13.00/gallon

CANNED AND BOTTLED BEVERAGES

Bottled Fruit Juice (Apple, Orange and Cranberry)	\$ 2.50/each
Canned Sodas, Regular and Diet	\$1.25/each

Milk, Half Pint (Low-Fat, Skim, Whole, Chocolate and Soy)	\$1.00/each
Bottled Spring Water	\$1.25/each
Sparkling Spring Water	\$2.50/each
La Croix Sparkling Water	\$1.25/each