

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 Chef's 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 catering set up. Please contact the catering department as soon as you know the date of your event. We encourage you to book as soon as possible; we require a minimum of **5** business days in advanced 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 can be e-mailed to the following:

terrele@billingschools.org

Billings Public School Employees:

Look for us on the Portal!

You can see the catering guide here and place your order with a Catering Request Form

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 Elizabeth Terrel in the catering department, by calling (406)281-5883

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 incur in menu changes.

Billing

After your event you will receive a final invoice for payment. If this is district catering we will bill your account to the 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 guest. Served meals are priced on an individual basis.

The Charge for each staff member is:

Attendant/wait staff (minimum 2 hours)	\$25.00 per hour
Station Chefs (minimum 2 hours)	\$28.00 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 insure 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 the catering department at (406)281-5883 and they 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, Caramelized 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 Sautéed 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, Apple Wood Smoked
Bacon and Maple Sausage, Muffins and Assorted Danish

Old Fashioned Oatmeal \$6.50
Rolled Oats, Craisins, Bananas, Strawberry Compote, Raisins, Peaches, Cinnamon
Apples, Blueberries, Brown Sugar, Local Honey, Milk, Cinnamon, Nutmeg, Seasonal
Muffins

A LA CARTE SELECTION

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
FRESHLY BAKED GRANOLA BARS	\$3.00/each
SEASONAL FRESH-CUT FRUIT TRAY	\$3.00/guest

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 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, Home-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, 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

We make our Deli Sides from Scratch with Fresh Seasonal Ingredients

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

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

Tomato Basil
Corn Chowder
Butternut Squash
Creamy Mushroom
Chicken-Coconut Curry
Broccoli-Cheese
Beef Vegetable Barley
Loaded Baked Potato
Home Style Chicken Noodle
Spicy Black Bean
Southwest Chicken
Salmon Chowder
Zucchini Con Queso
Chicken with Wild Rice
Chicken Enchilada
Minestrone
Tomato-Florentine
Potato Cheddar

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 on Sourdough

Black Forest Ham \$9.25

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

Turkey-Cranberry Club \$9.50

Oven Roasted Turkey Breast, Cranberry Cream Cheese, Crispy Bacon, Sweet Red Onion, Greens, & Toasted Pecans

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 Sun-Flower 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
Apple Wood 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

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 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!

\$9.50

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, Apple Wood 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, 1 choice of Meat 25+ guests, pick 2 meats
Pork Green Chili, Seasoned Ground Sirloin, Tequila-Lime Chicken, or Mexican Seasoned Ground Turkey, Trevino's Flour Tortillas, Cheese, Jalapenos, Tomatoes, Lettuce, Olives, Roasted Corn Salad, Black Beans, Tortilla Chips, Pico de Gallo, Avocado Crema and 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
Sauces 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
Meat Selections-Black Angus Burger, Marinated Chicken Breast, All Beef Hot Dog, Polish Sausage. Wheat Montana Buns, Lettuce, Tomato, Shaved Onion, Dill Pickle, Condiments, Potato Salad, Macaroni Salad, Chips and Gourmet Cookies

Asian Stir-Fry \$11.00

15 Guests, choice of 1 meat, 25+ guests choice of 2 meats
Sweet and Sour Pork or Chicken, Broccoli Beef, General TSO Chicken, Vegetable Shrimp, or Almond Chicken, served with Lo Mein Noodles, Fried or White Rice, Sesame Ginger Carrots, Egg Rolls, Coconut Cream Pie

Chili and Baked Potato Bar \$11.00

15 Guests, Choice of 1 Chili, 25+ Guests choice of 2 Chili's.
Choose from Billings Bean & Beef, White Chicken Chili, or Vegetarian Black Bean.
Baked Russet Potatoes, Shredded Cheddar Cheese, Diced Onion, Sour Cream, Bacon Bits, Steamed Broccoli, Garden Salad with Seasonal Toppings & House-Made Dressing, Mini 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, Whole Grain Mustard, Rosemary Cracker Crisp

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
Pico De Gallo, Corn Relish, Guacamole, Tortilla Chips

Nutri-Break \$4.50/guest
Freshly 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

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

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 Tartlets

\$12.50/dozen

Savory Tarts topped with Beef Tenderloin, Mushroom Duxelles, Crispy Smoked Ham, 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**



Cakes, Pies and Cheesecakes

Served with Whip Cream

Assorted Cakes

\$3.00/guest

German Chocolate Cake
Red Velvet Cake
Double Chocolate Cake
Vanilla Caramel Crunch Cake
Lemon Italian Cream Cake
Carrot Cake with Cream Cheese Frosting
Flourless Chocolate Cake **GF**

Mile High Pies

\$3.00/guest

Cookies and Cream
French Silk
Lemon Meringue
Coconut Cream
Banana Cream

Fruit Pies

Cherry
Apple
Blueberry
Strawberry-Rhubarb
Peach
Pecan
Pumpkin

Cheesecake

Individual Vanilla Cheese Cakes with Strawberry Sauce \$4.00/guest
Mini Cheesecake Bites, Red Velvet, Double Chocolate and Vanilla Bean \$2.00/guest
Seasonal Specialty Cheese Cake \$5.00/guest

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 Mineral Water	\$2.50/each
Flavored Sparkling Water	\$1.50/each
Cold Brew Coffee	\$3.00/each

