



CATERING MENU

THERE IS A SERVICE CHARGE OF 20% FOR ALL OFF-SITE CATERINGS, A SERVICE CHARGE OF 15% FOR ON-SITE CATERINGS (FRANK ERWIN CENTER ONLY)

SOFT BEVERAGES (BILLED ON CONSUMPTION)

FRESHLY BREWED STARBUCKS COFFEE (ONE GALLON SERVES APPROXIMATELY 20 CUPS)	\$ 32.00 PER GALLON
STARBUCKS VIA READY BREW COFFEE PACKETS (INDIVIDUAL COFFEE SERVINGS)	\$ 2.00 EACH
HOT CHOCOLATE OR HOT TEA (ONE GALLON SERVES APPROXIMATELY 20 CUPS)	\$ 1.75 PER PERSON
HOT APPLE CIDER (ONE GALLON SERVES APPROXIMATELY 20 CUPS)	\$ 28.00 PER GALLON
ASSORTED BREAKFAST JUICES (ORANGE, CRANBERRY, APPLE, GRAPE)	\$ 28.00 PER GALLON
LEMONADE	\$ 22.00 PER GALLON
AGUA FRESCAS PINEAPPLE BASIL OR FRESH MINT LIMEADE	\$32.00 PER GALLON
ICED TEA	\$ 22.00 PER GALLON
WATER	\$6 PER GALLON
BEVERAGE STATION SET UP FEE	\$25.00
BOTTLED WATER (20 OZ. DASANI)	\$ 3.00 EACH
ASSORTED SOFT DRINKS (12 OZ. CANS COCA COLA PRODUCTS)	\$ 2.00 EACH
BOTTLED SWEET LEAF TEA (16 FL OZ SWEET ORIGINAL, OR DIET)	\$3.50 EACH
BOTTLED REPUBLIC OF TEA	\$4.00 EACH

(16.9 FL OZ PLASTIC BOTTLES – POMEGRANATE GREEN, GINGER PEACH DECAF,
PASSION FRUIT OR DARJEELING)

SMALL BOTTLED JUICES \$ 2.00 EACH

MEDIUM BOTTLED JUICES \$ 3.50 EACH

ALCOHOL

DOMESTIC BEER

MILLER LITE, BUD LIGHT, BUDWEISER, COORS LIGHT, O'DOUL'S

\$5.00 EACH (12 OZ.)

\$7.00 EACH (16 OZ.)

PREMIUM BEER

HEINEKEN, DOS EQUIS LAGER, CORONA, SHINER BOCK

\$5.00 EACH

HOUSE WINES

TURNING LEAF PINOT GRIGIO

CANYON ROAD CHARDONNAY, SAUVIGNON BLANC, MERLOT AND CABERNET
SAUVIGNON

\$5.00 PER GLASS

COCKTAILS

\$6.00 EACH

BARTENDER OR ATTENDANT ON DISPLAY FEES

\$25/HOUR EACH, MINIMUM FOUR HOURS

*ALL MENUS ARE PRICED ON A PER-PERSON BASIS
UNLESS OTHERWISE NOTED.

BREAKFAST MENUS

CONTINENTAL BREAKFAST

ASSORTMENT OF PASTRIES, DANISHES, MUFFINS & BREAKFAST BREADS

\$ 6.95

WITH FRESH FRUIT DISPLAY AND BAGELS & CREAM CHEESE

\$9.50

WITH BAGELS & CREAM CHEESE, FRESH FRUIT DISPLAY, FRESHLY-BAKED SCONES,
YOGURT & GRANOLA

\$11.50

AMERICAN BREAKFAST

SCRAMBLED EGGS
HERBED HASH BROWNS
BACON AND SAUSAGE
FRESH FRUIT DISPLAY
BREAKFAST BREADS

\$13.95

MADE-TO-ORDER OMELET STATION IN LIEU OF SCRAMBLED EGGS

\$16.95

DOWN HOME BREAKFAST

SCRAMBLED EGGS
TEXAS FRIED POTATOES
COUNTRY HAM
JALAPENO CHEESE GRITS
BISCUITS AND COUNTRY GRAVY

\$14.95

MADE-TO-ORDER OMELET STATION IN LIEU OF SCRAMBLED EGGS

\$16.95

BUILD-YOUR-OWN BREAKFAST TACOS

TORTILLAS, SCRAMBLED EGGS, SAUSAGE, BACON, POTATOES
SALSA, CHEESE, JALAPENOS
FRUIT DISPLAY
ASSORTED MUFFINS AND PASTRIES

\$15.95

FABULOUS BRUNCH

INDIVIDUAL QUICHE LORRAINE OR SPINACH MUSHROOM QUICHE
CROISSANTS AND ASSORTED MUFFINS
BACON AND SAUSAGE
ROSEMARY CHICKEN BREASTS
HERBED NEW POTATOES
FRESH GREEN BEANS
SEASONAL FRUIT DISPLAY
KEY LIME TARTS

\$24.95

MADE-TO-ORDER OMELET STATION IN LIEU OF QUICHE

\$27.95

LIGHT LUNCH MENUS

SOUTHWEST CHICKEN SALAD

CILANTRO GRILLED CHICKEN BREAST, AVOCADO, BLACK BEANS, COJITA CHEESE &
PUMPKIN SEEDS SERVED WITH A MILD CHIPOTLE LIME VINAIGRETTE
SERVED ON A BED OF MIXED GREENS
PUMPKIN MUFFINS & BUTTER
AUTHENTIC MEXICAN FLAN

\$13.95

COBB SALAD

LEMON-GRILLED CHICKEN BREAST, AVOCADO, HARD BOILED EGG, CRISP BACON & BLEU
CHEESE CRUMBLES SERVED WITH RED PEPPER RANCH DRESSING
SERVED ON A BED OF MIXED GREENS
YEAST ROLLS WITH SEA SALT & FRESH ROSEMARY BUTTER
ROCKSLIDE BROWNIE
\$13.95

MARINATED GRILLED FLANK STEAK CAESAR SALAD

WITH ROASTED RED PEPPERS & HOMEMADE CROUTONS
SERVED WITH HEARTS OF ROMAINE
CHEDDAR CORN BREAD MUFFINS & BUTTER
SEASONAL FRESH FRUIT & DIPPING SAUCE
\$14.95

BOXED LUNCHES

ALL SANDWICHES AND WRAPS ARE SERVED WITH CHIPS AND FRESH FRUIT AND ARE
ACCOMPANIED BY CONDIMENTS, A GOURMET COOKIE,
PLASTIC CUTLERY AND A NAPKIN.

TURKEY & GOUDA, ROAST BEEF & CHEDDAR, HAM & SWISS, CHICKEN
SALAD, EGG SALAD OR TUNA FISH

SERVED ON WHOLE GRAIN OR WHITE
WITH LETTUCE, TOMATO, PICKLES, AND ONION ON THE SIDE
\$10.00

VEGETARIAN

SPINACH, AVOCADO, TOMATO, LETTUCE, AND PROVOLONE CHEESE
SERVED ON WHOLE WHEAT
\$10.00

SOUTHWEST CHICKEN WRAP

CHICKEN BREAST, BLACK BEANS, ROASTED CORN, CILANTRO RICE,
AND MEXICAN CHEESES
WRAPPED IN A CHIPOTLE HERB TORTILLA
\$12.95

GRILLED FLANK STEAK WRAP

GRILLED FLANK STEAK, GRILLED ONIONS, TOMATO, AND PROVOLONE
WRAPPED IN A GARLIC HERB TORTILLA
\$13.95

TURKEY WRAP

SMOKED TURKEY, AVOCADO, FRESH GREENS, BACON AND GOUDA CHEESE

WRAPPED IN A TOMATO BASIL TORTILLA
\$12.95

HIPPIE TORTILLA WRAP
AVOCADO, TOMATO, ROASTED RED PEPPERS, SPINACH, AND PEPPER JACK CHEESE
WRAPPED IN A GOURMET SPINACH TORTILLA
\$10.95

CILANTRO PESTO CHICKEN BREAST
CILANTRO PESTO GRILLED CHICKEN BREAST SERVED ON SOURDOUGH BREAD
\$12.95

PORTOBELLO MUSHROOM AND PARMA
GRILLED PORTOBELLO MUSHROOM WITH PARMESAN CHEESE,
ROASTED RED PEPPER AND TOMATO
SERVED ON AN ONION ROLL
\$12.95

SMOKED TURKEY AND AVOCADO
WITH RED LEAF LETTUCE, TOMATOES AND BOURSIN CHEESE ON A MINI BAGUETTE
\$12.95

SMOKED TURKEY AND FIG
WITH RED LEAF LETTUCE, BRIE CHEESE & FIG SPREAD ON A MINI BAGUETTE
\$12.95

MARINATED GRILLED CHICKEN BREAST
WITH BACON, MONTEREY JACK CHEESE ON A CROISSANT
\$12.95

ROASTED CHICKEN SALAD
WITH TART CHERRIES AND BLUE CHEESE WRAPPED IN A FLOUR TORTILLA
\$12.95

BUFFET MENUS

IDAHOAN POTATO BAR
BAKED IDAHO POTATOES
TOPPINGS:
SHREDDED BEEF OR CHILI, CHEESE, BUTTER, BROCCOLI,
BACON CRUMBLES, CHIVES, SOUR CREAM
TOSSED SALAD
WITH TOMATOES, CUCUMBER & CARROTS
SERVED WITH SPICY RANCH AND RED WINE VINAIGRETTE
GOURMET BREADS AND ROASTED GARLIC BUTTER
BROWNIES
\$17.95
ADD DICED CHICKEN & SALSA
\$19.95

DELI BUFFET

ROAST TURKEY, HAM, AND ROAST BEEF
ASSORTED SLICED CHEESES
ARTISAN BREADS AND ROLLS
LETTUCE, TOMATO, PICKLES, ONION
MUSTARD, MAYONNAISE, AND KETCHUP
TOSSED SALAD & TOMATOES
WITH HERBED RANCH AND BALSAMIC VINAIGRETTE DRESSINGS
POTATO SALAD
COLE SLAW
POTATO CHIPS & DIP **OR** TORTILLA CHIPS & SALSA
BROWNIES
\$18.95

NAPOLI BUFFET

OVEN BAKED MEAT LASAGNA
LINGUINI AND CHEESE TORTELINNI
MARINARA AND ALFREDO SAUCES
ITALIAN VEGETABLE MEDLEY
CAESAR SALAD
WITH ROASTED RED PEPPERS AND HOMEMADE CROUTONS
GARLIC BREAD STICKS
TIRAMISU
\$19.95
ADD VEGETARIAN LASAGNA
\$4/HEAD ADDITIONAL FEE (24 PERSON MINIMUM)

MEDITERRANEAN BUFFET

OVEN ROASTED CHICKEN BREAST WITH PERPPERONATA
ORZO WITH SUNDRIED TOMATOES **OR**
PEARL COUSCOUS WITH DRIED CRANBERRIES
STEAMED VEGETABLE MEDLEY
GREEK SALAD
WITH FETA, TOMATOES, BLACK OLIVES & BANANA PEPPERS SERVED WITH A FETA
VINAIGRETTE
GARLIC BREAD STICKS
HOMEMADE LEMON TARTS
TOPPED WITH CREAM CHANTILLY & ZEST
\$22.95

BARBECUE BUFFET

CHOICE OF TWO:
BRISKET, MARINATED GRILLED CHICKEN BREAST, RIBS, OR SAUSAGE
COLESLAW
BAKED BEANS
TOSSED SALAD WITH CHERRY TOMATOES & CUCUMBER
WITH SPICY RANCH AND RED WINE VINAIGRETTE

SOUTHERN POTATO SALAD
JALAPENO CORN BREAD
APPLE, PEACH OR BLACKBERRY COBBLER
\$22.95
ADD WATERMELON (SEASONAL)
\$24.95

THE DINNER BUFFET

COUNTRY FRIED CHICKEN BREAST
& COUNTRY GRAVY
BUTTERMILK WHIPPED POTATOES
FRESH WHOLE GREEN BEANS
COLE SLAW
FRESH BUSCUITS & BUTTER
HEARTS OF ROMAINE SALAD & CHERRY TOMATOES
WITH THOUSAND ISLAND AND DIJON VINAIGRETTE
AMERICAN BEAUTY CHOCOLATE CAKE
\$22.95

FAJITA BUFFET

BEEF AND CHICKEN WITH SAUTÉED PEPPERS AND ONIONS
SALSA, GUACAMOLE, SOUR CREAM, GRATED CHEDDAR CHEESE
WARM FLOUR TORTILLAS
MEXICAN RICE
GOURMET REFRIED BEANS (PINTO OR BLACK BEANS)
CHILE CON QUESO AND CHIPS
CINNAMON BROWNIES
\$22.95

ALL AMERICAN BUFFET

HAMBURGERS AND HOT DOGS
LETTUCE, TOMATO, ONION, PICKLES, AND JALAPENOS
SLICED AMERICAN, CHEDDAR, AND PEPPERJACK CHEESES
POTATO CHIPS AND FRENCH ONION DIP
BAKED BEANS
FRESH FRUIT
ASSORTED FRESH BAKED COOKIES
\$18.95
ADD CHILI AND GRATED CHEDDAR
\$19.95
HOMEMADE ONION RINGS IN LIEU OF CHIPS AND DIP
\$21.95

DISTINGUISHED MENU OPTIONS
PRICING AVAILABLE UPON REQUEST

PLEASE SELECT ONE ITEM FROM EACH CATEGORY TO CUSTOMIZE YOUR MENU.

SALADS

SPINACH SALAD

TOPPED WITH TOASTED PINE NUTS, MANDARIN ORANGES
AND A HOT BACON VINAIGRETTE

CLASSIC CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED WITH A CLASSIC CAESAR DRESSING, CROUTONS, AND
FRESHLY GRATED PARMESAN CHEESE AND GARNISHED WITH ROASTED RED PEPPERS

FIELD GREENS

MACHE, RADICCHIO, RED OAK, AND ARUGULA GREENS WITH CHERRY TOMATOES,
CUCUMBER, AND SHREDDED CARROT
WITH A CHOICE OF PEPPERCORN RANCH OR FRESH RASPBERRY VINAIGRETTE

THREE SISTERS

BELGIAN ENDIVE, BABY BIBB LETTUCE, AND RADICCHIO LEAF ACCENTED WITH FRESH
WATERCRESS AND SERVED WITH A TOASTED PINE NUT VINAIGRETTE

BANDERA SALAD

FRESH GREENS TOPPED WITH BLACK BEANS, ROASTED CORN, TOMATOES, AVOCADO,
AND TRI-COLORED TORTILLA STRIPS
WITH A CILANTRO LIME VINAIGRETTE OR SPICY RANCH

ROASTED VEGETABLE SALAD

FRESH GREENS TOSSED WITH MARINATED ROASTED RED PEPPERS, ZUCCHINI,
WILD MUSHROOMS, EGGPLANT AND TOMATOES
SERVED WITH A DIJON PINE NUT VINAIGRETTE

DOUBLE BLUE

FIELD GREENS WITH FRESH BLUEBERRIES, BLEU CHEESE AND WALNUTS
SERVED WITH A RED WINE VINAIGRETTE

DINNER ENTRÉES

GRILLED PEPPERED BEEF TENDERLOIN

WITH MOREL, CABERNET, AND TOASTED GARLIC SAUCE

\$39.00

BEEF TENDERLOIN WITH FRESH HORSERADISH AND BLACK PEPPER CRUST

\$38.00

FIRE ROASTED BEEF TENDERLOIN WITH MADEIRA MUSTARD SAUCE

\$38.00

BEEF TENDERLOIN WITH HOLLANDAISE DIABLO

\$38.00

BOURBON BEEF TENDERLOIN

\$38.00

TUSCAN CHICKEN BREASTS

MARINATED IN WHITE WINE, FRESH THYME, LEMON ZEST,

GARLIC AND OLIVE OIL
FINISHED WITH AN OREGANO LEMON CREAM SAUCE
\$28.00

TEQUILA-FLAVORED GRILLED CHICKEN
WITH AVOCADO-TOMATILLO SALSA
\$28.00

CHICKEN BREAST STUFFED WITH SUNDRIED CRANBERRIES, CORNBREAD
AND DRIED APRICOTS
WITH A CHICKEN VELOUTE' SAUCE
\$29.00

GRILLED CHICKEN BREASTS WITH MOREL DEMI GLACE
\$29.00

LEMON AND HERB ROASTED CHICKEN
\$26.00

LOBSTER-STUFFED CHICKEN BREASTS BRUSHED WITH OLIVE OIL AND
LOBSTER CREAM SAUCE
\$32.00

BLACKEND SALMON FILETS
WITH FRESH STRAWBERRY REDUCTION
\$28.00

PORK TENDERLOIN WITH WILD MUSHROOM AND SMOKED TOMATO
MADEIRA SAUCE
\$30.00

SMOKED CHILE BUTTER-BRUSHED SHRIMP WITH TOMATILLO SALSA
\$32.00

CILANTRO LEMON SHRIMP
\$32.00

BAKED SHRIMP IN CHIPOTLE SAUCE
\$32.00

GARLIC GINGER TERIYAKI SHRIMP
\$32.00

PAN SEARED RED SNAPPER WITH SWEET CHILE SAUCE
\$30.00

GRILLED BREAST OF DUCK WITH FRESH BLACKBERRY PORT WINE
REDUCTION SAUCE
\$30

VEGETABLES

FRIED BABY AND GARLIC SPINACH SAUTÉ

FRESH GRILLED ASPARAGUS WITH LEMON BUTTER ZEST

GREEN BEANS WITH JULIENNE CARROTS

BAKED TOMATOES
STUFFED WITH BREAD CRUMBS AND FRESH HERBS AND ROASTED GARLIC

SEASONAL VEGETABLE MEDLEY
WITH BROCCOLI, YELLOW AND RED PEPPERS, CARROTS, MUSHROOMS AND TOMATOES

BAKED SQUASH STUFFED WITH CRANBERRIES, BROWN SUGAR AND
BUTTER

WHOLE GREEN BEANS WITH ALMOND SLICES

STEAMED ZUCHINNI AND SQUASH BATONS WITH RED BELL PEPPERS

ACCOMPANIMENTS

DOUBLE-BAKED HORSERADISH POTATOES

WHIPPED POTATOES
BUTTERMILK, GARLIC, CHEDDAR, BLEU CHEESE, PARMESEAN OR GREEN CHILE

CRISPY POTATO SLICES WITH HERB AND GARLIC GOAT CHEESE

GRUYERE POTATO GRATIN

RISSOTTO W/BRUNOIS VEGETABLES

ORZO PASTA WITH TOASTED PINE NUTS AND MORELS

CRISPY SHALLOT RICE

CLASSIC WILD RICE

BABY POTATOES WITH CREAMY GOAT CHEESE AND FINE HERBS

BROCCOLI CHEDDAR RICE PILAF

PEARL COUS COUS PRIMAVERA

APPETIZERS

HOT HORS D'OEUVRES

*ALL PRICES ON A PER PIECE BASIS UNLESS OTHERWISE NOTED

MINI QUICHE \$ 1.00

BBQ, SWEET AND SOUR, OR ITALIAN MEAT BALLS \$ 1.00
MINI CORN DOGS \$1.00
PATE AU CHOUX WITH HERBED BOURSIN \$1.50
SPANIKOPITA \$1.50
JALAPEÑO POPPERS \$ 1.50
SECHZWAN BUFFALO WINGS \$1.50
REGULAR BUFFALO WINGS WITH BLEU CHEESE DIP \$1.50
MINI CHEESE QUESADILLAS WITH CHIPOLTE SOUR CREAM \$ 1.50
SPINACH AND CHEESE STUFFED MUSHROOMS \$ 1.50
SOUTHWEST EGG ROLLS WITH BLACK BEANS & SERVED WITH CHIPOLTE SOUR
CREAM \$ 1.75
VEGETABLE SPRING ROLLS WITH PLUM SAUCE \$ 1.75
PATE AU CHOUX WITH APRICOT CHICKEN SALAD \$1.75
ROASTED RED PEPPER AND GOUDA QUESADILLAS \$ 1.75
BEEF OR CHICKEN SATE WITH SPICY THAI PEANUT SAUCE \$ 2.00
HAND-BATTERED CHICKEN FINGERS WITH A CHOICE OF RANCH DIP, BBQ SAUCE, OR
HONEY MUSTARD SAUCE \$ 2.00
SCALLOPS WRAPPED IN BACON \$ 2.50
BREADED PARMESAN ARTICHOKE HEARTS \$2.50
BRIE IN PEAR IN PASTRY \$2.50
FRESH DIVER SCALLOPS STUFFED WITH SMOKED SALMON MOUSSE \$2.50
CRAB STUFFED MUSHROOMS \$2.50
WARM SPINACH ARTICHOKE DIP \$3.00
RISOTTO CRAB CAKES \$3.00
SMOKED DUCK EMPANADAS \$3.00
LOBSTER DUMPLINGS \$3.50
BLACKENED TUNA “LOLIPOPS” \$ 3.50
CHILE CON QUESO WITH TORTILLA CHIPS \$3.50

ITEMS BELOW HAVE A MINIMUM ORDER OF 50 PIECES:
SHRIMP TEMPURA \$ 3.00
GRILLED SHRIMP SKEWERS (1/SKEWER)
WITH SPICY ORANGE MARMALADE, COCKTAIL SAUCE, OR PLUM DIPPING SAUCE \$ 3.00
COCONUT BATTERED SHRIMP \$ 3.00
WARM SPINACH ARTICHOKE DIP WITH CROSTINI \$3.00
WARM CRAB & SPINACH DIP WITH CROSTINI \$4.00

CHILLED SHRIMP COCKTAIL \$2.50

COLD HORS D'OEUVRES

*ALL PRICES ON A PER PIECE BASIS UNLESS OTHERWISE NOTED

SMOKED SALMON AND LEMONGRASS ON CUCUMBER WHEELS \$2.50

BELGIAN ENDIVE WITH HERBED GOAT CHEESE \$ 2.00

SMOKED SALMON NAPOLEONS WITH FRESH DILL AND CAPERS \$ 3.00

FRESH MOZZARELLA CHEESE
WRAPPED WITH PROSCIUTTO AND SWEET BASIL \$ 2.50

CUCUMBER CUPS FILLED WITH SMOKES SALMON & CRÈME FRIACHE \$2.50

SILVER DOLLAR SANDWICHES - CHOOSE 3 TYPES:
HAM & SWISS, TURKEY & GOUDA, ROAST BEEF & CHEDDAR, CHICKEN SALAD, TUNA
SALAD, EGG SALAD & WATERCRESS, PIMIENTO CHEESE OR CUCUMBER & CREAM CHEESE
\$ 1.50

CLASSIC DEVEILED EGGS \$ 1.50

SALAMI CORONETS WITH DILL HERB CREAM CHEESE \$ 1.50

SWEET CHERRY PEPPERS
STUFFED WITH PROSCIUTTO AND PROVOLONE CHEESE \$ 1.75

CHERRY TOMATOES STUFFED WITH TUNA SALAD \$ 1.50

TOMATO BRUSCHETTA \$1.50

ANTI PASTA DISPLAY

MARINATED OLIVES, ROASTED PEPPERS, MEATS AND CHEESES, HOT PEPPERS,
TOMATOES, MARINATED MUSHROOMS
WITH BALSAMIC VINAIGRETTE SERVED ON A BED OF ROMAINE
\$ 4.00 PER PERSON

SAVORY CHEESECAKE TERRINE

LAYERS OF FLAVORED CREAM CHEESES RANGING FROM ROASTED PINE NUT, BASIL PESTO, RED PEPPER PESTO, GARLIC AND ONION, GARDEN VEGETABLE, ALL FORMED IN A TERRINE AND BEAUTIFULLY DECORATED. SERVED WITH CRACKERS AND FLAT BREADS

\$ 4.00 PER PERSON

MARINATED GRILLED VEGETABLES WITH DIP

CHEF'S SELECTION OF FRESH VEGETABLES
ARTFULLY DISPLAYED AND SERVED WITH DIP

\$ 4.00 PER PERSON

FRESH FRUIT DISPLAY

AN ARRAY OF FRESH SEASONAL FRUITS
SERVED WITH A YOGURT DIPPING SAUCE

\$ 4.00 PER PERSON

DOMESTIC CHEESES AND CRACKERS

ASSORTMENT OF GOURMET DOMESTIC AND IMPORTED CHEESES
SERVED WITH CRACKERS AND FLATBREADS

\$ 3.50 PER PERSON

DESSERTS

BY THE DOZEN

ASSORTED FRESH COOKIES

CHOCOLATE CHIP, CHOCOLATE CHIP PECAN, FUDGE WHITE CHOCOLATE CHIP, SUGAR,
OATMEAL RAISIN, OR PEANUT BUTTER

\$12

BROWNIES

FUDGE, BLONDE, CREAM CHEESE, WHITE CHOCOLATE CHIP, OR MINT

\$18

LEMON BARS

\$15

\$3.50 PER PIECE/PERSON

CHOCOLATE MOUSSE

TIRAMISU

CARROT CAKE

KEY LIME PIE

CARAMEL FLAN

TRADITIONAL PECAN PIE

CHOCOLATE MARBLE CHEESECAKE

PUMPKIN PIE

DECADENT FUDGE CAKE

GERMAN CHOCOLATE CAKE

CHOCOLATE LAYERED CHEESECAKE

NEW YORK CHEESECAKE

WITH CHOCOLATE, RASPBERRY, STRAWBERRY, OR BLUEBERRY SAUCE

CUSTARD TARTS

KAHLUA, VANILLA, ORANGE, AND BANANA

CARROT CAKE MUFFINS
WITH CREAM CHEESE ICING

MINI CHOCOLATE ÉCLAIRS

MINI BOSTON CREAM CAKES

HOMEMADE KEY LIME TARTS

ASSORTED FRESH FRUIT TARTS

\$4.00 PER PIECE/PERSON

CHOCOLATE FONDANT CAKE

CAKE WITH LAYERS OF RICH CHOCOLATE CREAM
COVERED IN DARK CHOCOLATE ICING

APPLE GALLETTE CAKE

CAPPUCCINO CHOCOLATE CAKE

HAZELNUT MOUSSE CAKE

HAZELNUT CRUNCH AND CHOCOLATE SPONGE CAKE

CHOCOLATE BABY BUNDTS

CAPPUCCINO MINI CAKE

EXOTIC FRUITS AND BERRIES

CRÈME BRULEE

ROCKSLIDE BROWNIES

BROWNIE TOPPED WITH CARAMEL, BROWNIE CUBES, TOASTED PECANS,
AND DRIZZLED WITH CHOCOLATE GANACHE

BANANAS FOSTER

HOMEMADE PEACH OR CHERRY COBBLER



**EXECUTIVE CHEF
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**CATERING DIRECTOR
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