

Fabulous Food Inc.

2017 MENU

(10 Person Minimum on All Orders)
734-677-5065 or fabulousfoodinc@yahoo.com

BREAKFAST

"We're in a Hurry" - Coffee (reg. and decaf), tea and assorted pastries - \$6.25

"We're in a Hurry" PLUS - Same as above plus assorted juices - \$7.95

The Continental - Coffee (reg. and decaf), tea, juices, fresh fruit display, muffins, scones, Danish or croissants - \$8.95

Heart Healthy Breakfast - Coffee (reg. and decaf), tea, juices, oatmeal, yogurt, fresh fruit display and granola - \$8.95

The Traditional - Coffee (reg. and decaf), tea, juices, fresh fruit display, muffins, scones, Danish or croissants, scrambled eggs, sausage or bacon, and home fries - \$11.25

A la carte (or add-ons)

Oatmeal - \$1.00

Cereal - \$1.00

Yogurt - \$1.75

Granola Bars - \$1.25

Bagels with Cream Cheese - \$1.75

Coffee Cake - \$28.00 per cake, serves 20

Cottage Cheese - \$1.25

Hard-Boiled Eggs - \$1.00

Farmer Style Frittata - Hash brown crust with egg custard and fillings of your choice - \$4.25

Country Quiche - Pie crust with egg custard and fillings of your choice - \$3.25

Individual Egg Timbales - \$4.00

Ham & Cheddar or Turkey & Swiss Stuffed Croissants - \$3.50

Smoke Salmon - market price

Ham, bacon or sausage - \$2.50

Home fries \$1.25

Whole fruit - \$1.50

Crepes - \$3.50

BEVERAGES

Assorted Sodas - \$1.75

Bottled Water - \$1.75

Assorted Fruit Juices - \$2.00

Freshly Brewed Iced Tea - \$9.00 per gallon

Lemonade - \$10.00 per gallon

Coffee Service - \$18.00 per gallon

(\$16.00 per gallon when purchased with a meal)

Hot Tea Service - \$8.00 per gallon

Sparkling Punch - \$17.00 per gallon

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LUNCH

PLATTERS

Served with your choice of salad (cole slaw, redskin potato salad, garden salad or pasta salad), chips, cookies and assorted sodas and water.

Add a 2nd salad for \$1.50. Add soup for \$1.95. Add a fruit salad for \$2.25.

Executive Deli Platter - Selection of three protein choices: country chicken salad, ham, roast beef, Albacore tuna salad, smoked turkey, hummus; two cheeses: Swiss, cheddar, provolone, American. Accompanied with lettuce, tomatoes, pickles, condiments, Artisan white and whole wheat bread - \$11.45

Miniature Sandwich Platter - Choice of three sandwich fillings: turkey & Swiss, ham & provolone, roast beef & cheddar, country chicken salad, Albacore tuna salad, hummus & grilled vegetables - \$10.45

Pinwheel Sandwich Platter - Sandwiches prepared on Lavosh flatbread filled with lettuce, tomato, cucumber, carrots, and choice of deli meats & cheeses, country chicken salad, Albacore tuna salad or hummus - \$10.45

BOX LUNCHES

Streamlined Box Lunch - Selection of either: turkey & Swiss, ham & provolone, roast beef & cheddar, Albacore tuna salad, country chicken salad or hummus & grilled vegetables. Chips, cookie or brownie, whole fruit, condiments and choice of beverage - \$7.75

Executive Box Lunch - Selection of sandwich (same choices as above) served with choice of fruit salad or pasta salad, potato chips, cookie or brownie, whole fruit, candy bar, condiments, and choice of beverage - \$9.75

SANDWICHES – MADE TO ORDER

Served with chips, condiments, and assorted sodas and water
\$6.95 per person

BBQ brisket
BBQ pork
BBQ chicken
Grilled chicken
Southwest grilled chicken
Cheeseburger
Hamburger
Boca burger
Inside out burger
BLT
Ruben
Georgian Ruben

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Grilled ham & cheese
Grilled turkey
Grilled tomato & cheese
Grilled cheese
Grilled roast beef & cheddar
Tuna melt
Au Jus sub
Italian sub
New Orleans Muffaletta
Chicken Gyro
Vegetarian Gyro

SIDE SALADS

- American Potato Salad** - Redskin potatoes with onion, celery and hard boiled eggs in a mustard and mayonnaise dressing - \$2.00
- Dill Potato Salad** - Redskin potatoes with onion, celery and hard boiled eggs in a dill and sour cream dressing - \$2.00
- German Potato Salad** - Redskin potatoes with bacon, scallions and onion in a warm Dijon vinaigrette - \$3.00
- Vegetarian German Potato Salad** - Redskin potatoes with scallions and onions in a warm Dijon and sour cream dressing - \$3.00
- Taste of Summer Salad** - Redskin potatoes, green beans and red onion in a Dijon dressing - \$3.00
- Creamy Coleslaw** - Slaw with carrots in a sour cream and Vidalia dressing - \$2.00
- Asian Coleslaw** - Napa cabbage with scallions, snow peas, red peppers and roasted peanuts in a ginger Asian vinaigrette - \$2.00
- Napa Valley Coleslaw** - Napa cabbage with red cabbage, carrots and toasted walnuts in a honey Dijon vinaigrette - \$3.00
- Vinegar Coleslaw** - Slaw with carrots in a poppy seed vinaigrette - \$3.00
- Garden Salad – Mixed Greens with tomatoes, carrots, and cucumbers - \$2.00

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SOUP

10oz. serving includes rolls & butter

\$3.50 per person

| | |
|----------------------------|------------------------------------|
| Baja Chicken | |
| Beef Barley | Cream of Asparagus |
| Beef Chili | Cream of Mushroom |
| Turkey Chili | Hungarian Mushroom |
| Vegetarian Chili | Hearty Vegetable |
| Beer & Cheddar | Fire Roasted Tomato |
| Broccoli Cheddar | Tomato & Basil Bisque |
| Cream of Broccoli | Italian Wedding |
| Butternut Squash Bisque | Minestrone |
| Potato & Leek | New England Clam Chowder |
| Potato & Cheddar | Pasta Fagioli |
| Cream of Potato | Turkey & Rice Vegetable Chowder |
| Chicken Noodle | French Onion |
| Cream of Chicken | Carrot & Ginger Bisque |
| Corn Chowder | Gazpacho |
| Southwest Corn Chowder | Ham & Bean |
| Corn and Red Pepper Bisque | Split Pea |
| | Black Bean |

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ENTRÉE SALADS

Served with rolls and choice of beverage

Add soup for \$1.75

Plated Salads add \$2.95

For dinner (after 4pm) add \$2.00

Salad Enhancements: Chicken \$2.50 - Salmon \$3.50 - Shrimp \$3.75 - Grilled Flank \$3.75

Antipasto Salad - Romaine with cherry tomatoes, peppercorn, julienne salami and provolone - \$7.45

Asian Salad - Romaine with carrots, cucumbers, red and yellow peppers, pea pods and toasted cashews - \$6.45

Caesar Salad - Romaine with parmesan and garlic croutons - \$6.45

California Cobb - Romaine with turkey, crumbled bacon, cheddar cheese, tomatoes, hard boiled eggs and avocado - \$8.45

Chef's Salad - Romaine with julienne ham, turkey, Swiss, cheddar, cherry tomatoes and hard boiled eggs - \$6.95

Chopped Salad - Romaine with tomatoes, avocado, grated cheddar, crumbled bacon and hard boiled eggs - \$8.45

Classic Cobb - Romaine with chicken, crumbled bacon, Roquefort cheese, tomatoes, hard boiled eggs and avocado - \$10.45

Fall Salad - Mesclun with red onions, candied walnuts, dried cranberries and sliced apples - \$6.45

Garden Salad - Mixed greens with tomatoes, carrots and cucumbers - \$5.45

Greek Salad - Romaine with crumbled feta, cherry tomatoes, pepperoncini, cucumbers, kalamata olives and red onions - \$7.45

Maurice Salad - Romaine with julienne ham, turkey, Swiss, gherkins and pimentos - \$8.45

***Nicoise Salad** - Seared tuna, green beans, red onions, fingerling potatoes, hard boiled eggs and Nicoise olives - \$11.45

Southern Salad - Romaine with strawberries, toasted pecans and crumbled bacon - \$7.45

Southwest Salad - Romaine with red and yellow peppers, tomatoes and avocado - \$6.45

Spinach Salad - Spinach with toasted almonds, strawberries, red onions and mandarin oranges - \$7.45

Steak Cobb - Romaine with grilled flank, tomatoes, hard boiled eggs, grated cheddar and avocado - \$10.45

Traverse City Salad - Mesclun with red onions, strawberries, candied walnuts and dried cherries - \$7.45

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*****ENTREES*****

Served with garden salad, one side, rolls & butter and a beverage

Second entrée add \$3.95

Dinner portion (after 4pm) add \$2.50

Seated service add \$4.00

Additional sides add \$2.25

- Fajita** - Comes with sour cream, grated cheddar, salsa and guacamole. Your choice of:
*beef - \$13.25; chicken - \$11.25; vegetarian - \$10.25
- Ravioli** - Your choice of beef, smoked chicken, cheese, mushrooms, butternut squash, or spinach. Each is paired with a delicious sauce - \$10.25
- Tacos** - Your choice of beef, turkey, or vegetarian. Comes with sour cream, grated cheddar, salsa, lettuce, tomatoes and guacamole - \$10.25
- Alfredo** - Your choice of grilled chicken, grilled shrimp, smoked chicken, or vegetarian. Made with our homemade creamy alfredo sauce - \$10.25
- Pot Pie** - Choice of *beef, chicken, or vegetarian. An abundance of fresh vegetables simmered in a creamy savory sauce - \$10.25
- Jambalaya** - A smoky tomato based sauce with peppers and onions, okra and celery. Your choice of:
chicken and shrimp - \$13.25; vegetarian - \$10.25
- Kebobs** - Marinated meat and vegetables skewered and then grilled to perfection.
Your choice of: *beef - \$11.25; chicken - \$10.25; vegetarian - \$9.25
- Primavera** - Your choice of chicken, smoked chicken, or vegetarian. A rich vegetable infused cream sauce topped with parmesan cheese - \$10.25
- Stir Fry** - Your choice of *beef, chicken, or vegetarian. Peppers, onions, carrots, pea pods and broccoli smothered in a ginger, teriyaki soy sauce - \$11.25
- Parmesan** - Choice of chicken or eggplant. Breaded and sautéed to golden perfection. Topped with our homemade marinara and parmesan cheese - \$14.25
- Mosticcolli** - Choice of *beef or vegetarian. Mixed together with homemade marinara and cheese. Topped with mozzarella and parmesan and baked to perfection - \$10.25
- Lasagna** - Choice of *meat or vegetarian. Alternating layers of noodles, homemade marinara, ricotta cheese blend and mozzarella and parmesan. Baked until golden - \$10.25
- Italian Pasta Bar** - A selection of 2 pastas (linguine, bow tie, ravioli, penne, tortellini) and 3 sauces (marinara, pesto, Bolognese, Alfredo) and specialty cheeses - \$12.25
Add chicken - \$14.75
- Southwest Station** - *Beef or chicken fajitas grilled to perfection with peppers & onions and sides of sour cream, guacamole, cheddar cheese, tomatoes, pineapple salsa, flour tortillas, corn tortillas, chips (in lieu of rolls) and spicy rice (as your side) - \$14.25
Combination of beef and chicken fajitas - \$16.25

Beef Entrées

- *Beef Brisket** - A tasty trip down south. Slowly braised for hours in a spicy stock, then smothered in a tangy BBQ sauce - \$11.25
- *Meatloaf** - Country style with plenty of bite to it. Topped with our homemade vinegar and tomato glaze - \$10.25
- *Beef Stroganoff** - Classic dish with sautéed mushrooms in a rich beef sauce, finished with sour cream - \$11.25
- *Salisbury Steak** - Loaf style dish with roasted peppers and mushrooms, in a rich beef sauce - \$10.25
- *Prime Rib of Beef with Au Jus** - King Cut (12oz.) – market price
- *Prime Rib of Beef with Au Jus** - Queen Cut (8oz.) – market price
- *London Broil** - Flank steak marinated in herbs, garlic and spices – market price
- *Flat Iron Steak** - Grilled and served with your choice of sauces – market price
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- ***12 oz. Delmonico Steak** - Top sirloin grilled to perfection – market price
- ***14 oz. Black Angus New York Strip Steak** – market price
- ***8 oz. Filet Mignon** – market price
- ***Whole Roasted Beef Tenderloin** - Served with your choice of sauce – market price
- ***Beef Short Ribs** – market price

Chicken Entrées

- Artichoke Chicken** - Seared chicken in an artichoke infused veloute - \$14.25
- Boursin Stuffed Chicken** - Dredged breast stuffed with boursin cheese and baked until golden - \$14.25
- Chicken Cordon Bleu** - Breaded chicken stuffed with Parma ham and Gruyere cheese. Topped with a creamy béchamel sauce - \$14.25
- Italian Flag Chicken** - Coated in pesto and topped with fresh mozzarella cheese and roasted red pepper coulis - \$14.25
- Chicken Kiev** - Breaded breast stuffed with herb butter - \$14.25
- Chicken Marsala** - Sautéed chicken breast topped with a mushroom and Marsala wine sauce - \$14.25
- Moroccan Chicken** - Seared breast simmering in a rich sauce with paprika, raisins and nuts - \$14.25
- Chicken Paprikash** - Dredged chicken served with a chicken veloute and finished with fresh vegetables and sour cream - \$14.25
- Pecan Encrusted Chicken** - Seared and served with a light mustard, cream sauce - \$14.25
- Chicken Picatta** - Breaded and served with a caper, lemon, and white wine butter sauce - \$14.25
- Chicken Roulade** - Chicken breast wrapped in chef's choice of stuffing and sauce - \$14.25
- Southern Baked Chicken** - \$13.25
- Herb Roasted Chicken Quarters** - \$12.25
- Southwest Chicken** - Chipotle marinated and grilled to perfection - \$14.25

Pork Entrees

- Bolognese** - An Italian classic. Slow cooked Italian sausage with onions and carrots in a tomato and cream sauce - \$12.25
- Pork Carnitas** - Citrus, jalapeno marinated pork seared and braised until fork tender - \$11.25
- Pulled Pork** - Braised in a rich, spicy broth and pulled by hand, then smothered in a Carolina BBQ sauce - \$11.25
- Honey Glazed Ham** - Cooked and sliced – market price
- Whole Roasted Pork Loin** - covered with fresh herbs and roasted until golden brown - \$15.45
- Stuffed Pork Loin** - Your choice of stuffing and garnish - \$16.50
- Pork Chops** - Hand cut and seared to perfection - \$14.25
- Stuffed Pork Chops** - Hand cut and stuffed with your choice of stuffing - \$16.50
- Smoked Pork Chops** - \$15.45
- Seared Pork Tenderloin** - Crispy on the outside, juicy on the inside - \$16.50

Seafood Entrees

- Maryland Crab Cakes** - An East Coast specialty served with our spicy remoulade – market price
- ***6 oz. Salmon** - Your choice of broiled, grilled, baked, or seared. Each comes with its own special sauce and garnish - \$15.45
- Seared Scallops** - Fresh plump scallops seared until golden brown – market price
- Mediterranean Shrimp** - Shrimp tossed with Mediterranean vegetables and a wonderful aromatic broth with herbs and lemon - \$16.50
- Paella** - Traditional Spanish dish with rice, vegetables, chicken, sausage, shrimp and mussels - \$22.50
- Shrimp Scampi** - Served over Pasta - \$15.45
- ***Seared Tuna** - Served with a lemon-lime and ginger sauce – market price
- Stuffed Lake Superior Whitefish** - Baked with our house recipe crab stuffing – market price

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Turkey Entrees

Osso Bucco - Slowly braised in a tomato wine broth and topped with a traditional gremolata - \$14.25

Glazed Turkey Tenderloin - Summer herbs glazed with sauce reduction - \$14.25

Turkey Tetrazzini - Sautéed vegetables and turkey breast smothered in an herb cream reduction - \$10.25

Roasted Turkey Breast - \$14.25

Vegetarian Entrees

Chile Rellenos - Stuffed with cheese and pan fried - \$12.25

Rellenos Casserole - Layers of Pablans, corn tortillas and cheese baked to perfection - \$11.25

Mac 'n' Cheese - Homemade cheese sauce mixed with macaroni and topped with buttered breadcrumbs - \$10.25

Moussaka - Vegetables sautéed with our homemade marinara and topped with a cheese custard - \$12.25

Mushroom and Country Grain Cake - Braised, robust cakes smothered in a rich Madeira mushroom sauce - \$12.25

Spinach, Leek and Cheese Pie - \$12.25

Stuffed Squash - Your choice of stuffing, baked to perfection - \$10.25

Stuffed Eggplant - Your choice of stuffing topped with breadcrumbs and cheese - \$11.25

Roasted Seasonal Vegetable Torta - A flakey pie with assorted seasonal vegetables and cheese - \$13.25

Sides

| | |
|------------------------|----------------------------|
| Baked Potato | Vegetable Medley |
| Au Gratin Potatoes | Sunshine Medley |
| Mashed Redskins | Italian Medley |
| Risotto | Zucchini Provencal |
| Sweet Potatoes | Green Bean Almondine |
| Whipped Potatoes | Corn on the Cob (seasonal) |
| Garlic Mashed Potatoes | Grilled Vegetables |
| Potato Lyonnaise | Broccoli |
| Wild Rice | Glazed Carrots |
| Rice Pilaf | Peas and Mushrooms |
| Jasmine Rice | |
| Pasta Al Fresco | |

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*****OUTDOOR BARBECUE PICNICS*****

BBQ#1

*Hamburgers, hotdogs and Boca burgers
Cole slaw
Baked beans
Fresh fruit display
Cookies or brownies
Lemonade and iced tea
\$10.00 per person

BBQ#2

Grilled chicken sandwiches, *hamburgers and Boca burgers
Cole slaw
Baked beans
Potato salad
Fresh fruit display
Cookies or brownies
Lemonade and iced tea
\$12.25

BBQ#3

Grilled chicken sandwiches, *Hamburgers, hot dogs and Boca burgers
Cole slaw
Baked beans
Potato salad
Fresh fruit display
Cookies or brownies
Lemonade and iced tea
\$13.00

BBQ#4

BBQ chicken, grilled pork loin
Taste of Summer salad
Asian slaw
Grilled vegetable platter
Ice cream
Lemonade and iced tea
\$15.95

BBQ#5

Bratwurst, Polish sausage, Italian sausage with peppers
German potato salad
Baked beans
Fresh fruit display
Cookies or brownies
Lemonade and iced tea
\$10.95 per person

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*** APPETIZERS & SNACKS ***

Hors d'oeuvres

Charged per person

- Stuffed Cucumber Rounds** - Stuffed with our unique Chicken Salad, Albacore Tuna Salad, or Smoked Salmon and Capers - \$3.00
- Risotto Cake Picatta Bites** - Pan seared risotto cake topped with chicken picatta and a lemon, caper sauce - \$5.00
- Mini Crab Cakes** - Pan fried crab cakes served with a tasty remoulade sauce - \$4.50
- Fresh Fruit Skewers** - Served with a yogurt dipping sauce - \$3.75
- Homemade Mini Quiche** - Classic Quiche Lorraine, cheddar and egg - \$2.00
- Shrimp Cocktail Shots** - Large steamed shrimp presented with our zesty cocktail sauce or avocado purée - \$5.50
- Crab Shooters** - \$5.50
- Lime Tequila Shrimp Skewers** - \$5.00
- Shrimp Puffs** - \$3.25
- Rock Shrimp Cakes** - \$5.00
- Spanikopeta** - Spinach and feta cheese baked in phyllo dough - \$2.75
- Stuffed Mushrooms** - Crabmeat and melted mozzarella, \$5.00 - Chicken and Walnut, \$4.00
Spinach, Pine nuts and garlic custard - \$3.50
- Meatballs** - A party favorite! Your choice of Swedish or BBQ style - \$2.75
- Chicken Skewers** - Grilled chicken breast with our spicy peanut dipping sauce - \$3.00
- Jerk Chicken Skewers** - \$3.00
- Mini Chicken Taco** - \$2.75
- Chicken Kabob** - \$3.50
- Mini Chicken Wellington** - \$3.50
- Beef Satays** - Asian marinade - \$4.50
- Mini Beef Wellington** - \$4.50
- Beef Kabobs** - \$4.00
- Mini Beef Taco** - \$2.75
- Tomato and Fresh Mozzarella Skewers** - \$2.75
- Phyllo Cups** - Phyllo cups stuffed with a choice of chicken salad, tuna salad, or cheddar pimiento - \$2.75
- Pinwheel Platter** - Lavosh flat bread packed with shredded lettuce and tomato with your choice of fillings: vegetarian, turkey, ham, or chicken salad - \$3.75
- Fresh Fruit Display** - Beautifully arranged fresh fruit with a yogurt-honey dipping sauce - \$3.25
- Domestic Cheese Platter** - An arrangement of assorted domestic cheeses with crackers and fresh baguettes - \$3.75
- Crudités Basket** - Peppers, cucumbers, carrots, broccoli and other fresh vegetables served with Chef's choice of sauce - \$2.75
- Mediterranean Feast** - Hummus and tabouleh with crispy pita chips, grilled asparagus and portabella mushrooms marinated in Balsamic vinaigrette and specialty olives - \$4.00
- Croustade or Phyllo Cup Assortment** - Choose three from salmon mousse, seared tuna with pickled ginger, sun-dried tomato and roasted red pepper, asparagus and Boursin, chicken and spinach, unique chicken salad \$3.00
- Grilled Vegetable Platter** - Asparagus, carrots, zucchini, eggplant, Portabella mushrooms and other fresh vegetables in a Balsamic vinaigrette dressing - \$4.00
- Insalata Caprese (seasonal)** - Buffalo mozzarella and fresh Roma tomatoes beautifully served with fresh basil drizzled with Balsamic vinaigrette - \$3.50
- Insalata Caprese Skewers (seasonal)** - Grape tomatoes, basil, fresh mozzarella skewers with a Balsamic finish - \$5.00
- Mini-Sandwich Carving Station** - Choice of Prime Rib, Turkey, or Ham, hand-carved and
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served with condiments – market price

Party Platters

Platter serves 15-20 people

Baked Brie Platter - A stunning arrangement of Brie en croûte, topped with maple syrup and walnuts, or apples and pecans, or caramelized pears, or strawberries and served with crackers and fresh baguettes - \$65.00 (serves 15-20)

***Smoked or Poached Salmon Platter** - Fresh smoked salmon arranged with diced eggs, red onions, capers and crackers – market price (serves 15-20)

Chilled Dips and Spreads - Choice of three presented with baguette, assorted crackers and pita triangles. Eggplant, blue cheese and scallions, Pimento, Boursin, sun-dried tomatoes and chèvre, hummus, tabouleh, salmon mousse - \$50.00 (serves 15-20)

Smoked Whitefish Spread - Delicious spread served with toast points and crackers – market price (serves 15-20)

PERFECT FOR BREAKS

Healthy Eaters - Fresh cut veggies, whole fruit, and assorted beverages - \$4.75

Sweet Tooth - Trail mix, M&M's, bite sized candies, and assorted beverages - \$4.25

Savory Feast - French onion dip, chips and salsa, and assorted beverages - \$3.75

Simple Fair - Pretzels, peanuts, trail mix, and assorted beverages - \$3.75

Cinema Snacks - Assorted flavored popcorn, bite size candies, and assorted beverages - \$3.75

*****DESSERT*****

(Per Person unless specified otherwise)

Made from Scratch Cookies - \$12.25 per dozen

Brownies - \$15.50 per dozen

Cupcakes - \$15.50 per dozen

Fruit pies - \$24.50, serves 8

Assorted Cheesecakes - \$40.00, serves 12

Assorted Miniature Cheesecakes - \$3.75

Assorted Tortes - \$3.75

Gourmet Miniature Pastries - \$3.75

Assorted Pastry Bars - \$2.75 or \$26.00 per dozen

Lemon Bars - \$21.00 per dozen

Fresh Assorted Panna Cotta - \$4.25

Crème Brule - \$4.50

Molten Chocolate Cakes - \$4.25

Chocolate Mousse Cups - \$2.75

Carrot Cake with Sour Cream Frosting - \$4.25

Assorted Tarts - \$4.25

Strawberry Shortcakes - \$4.25

Chocolate Covered Strawberries - \$22.50 per dozen

Marble Strawberries - \$24.50 per dozen

Tuxedo Strawberries - \$30.50 per dozen

½ Sheet Cake - \$50.00

Full Sheet Cake - \$80.00

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