

Washtenaw Community College Conference Services & Events Catering

(10 Person Minimum on All Orders)

734-677-5065

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 (no chef) - \$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

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

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|----------------------------|------------------------------------|
| 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

Michigan Forest Salad - Spinach & Arugula Blend, Butternut Squash, Toasted Farro, Dried Cherries, Tart Apples, Walnuts - \$7.75

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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
- Mosticilli** - 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

- *BBQ Beef Brisket** - A tasty trip down south. Slowly braised for hours in a spicy stock, then smothered in a tangy BBQ sauce - \$11.25
- *Braised Beef Brisket** - Slowly braise with lots of vegetables until fall apart tender. Served with a Braising Jus - \$14.25
- *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

Au Gratin Potatoes

Mashed Redskins

Risotto

Sweet Potatoes

Whipped Potatoes

Garlic Mashed Potatoes

Potato Lyonnaise

Wild Rice

Rice Pilaf

Jasmine Rice

Pasta Al Fresco

Vegetable Medley

Broccolini

Italian Medley

Zucchini Provencal

Green Bean Almondine

Corn on the Cob (seasonal)

Grilled Vegetables

Broccoli

Glazed Carrots

Peas and Mushrooms

Asparagus (seasonal)

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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 or Shrimp Cakes** - Pan fried crab cakes served with a tasty remoulade sauce - \$4.50
- Southern Shrimp & Corn Fritters** - \$4.25
- Fresh Fruit Skewers** - Served with a yogurt dipping sauce - \$3.95
- 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
- Mediterranean Chicken Skewer** - Grilled w/Peppers & Olives - \$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
- 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 Garnishes with crispy pita chips, grilled asparagus and portabella mushrooms marinated in Balsamic vinaigrette and specialty olives - \$4.00
- Mini Artichoke Tarts** - \$2.95
- 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 served with condiments - market price

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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

Coconut Macarons - \$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 Brulee - \$4.50

Molten Chocolate Cakes - \$4.25

Miniature 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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