2026-2027

Kenyon

CATERING MENU

Fresh

THANK YOU FOR CHOOSING AVI FRESH

As of 2026, AVI Fresh at Kenyon College remains the regional leader in sustainable dining. We believe that sourcing locally provides our guests with superior nutrition and flavor while directly reinvesting in our community. Every serving of beef and pork is sourced within a 30-mile radius, and our seasonal produce is harvested daily by local farmers to ensure peak freshness. Beyond meat and produce, we partner with over 60 regional vendors to supply our grains, honey, cheese, eggs and much more! To maximize the nutrients and flavors of our local harvest, our talented executive chef and on-site catering team curate seasonal menus of the highest quality. Whether you have questions regarding our local food sourcing, preparation methods, or specific allergen requirements, please reach out, we are here to serve you. We appreciate your patronage and thank you for supporting our local community. To learn more about these initiatives or view daily menus, visit the Kenyon College Dining Services page or check local sourcing updates via AVI Fresh.

CATERING INFORMATION

AVI FRESH CATERING
Thank you for considering us for your catering needs. We are excited for the opportunity to help make your upcoming event truly special. Enclosed is our curated menu, designed to serve as a versatile guide for your planning process.

While these offerings showcase a wide range of possibilities, we specialize in customization and can tailor any selection to match your specific theme or culinary vision. At AVI Fresh, we are dedicated to delivering an exceptional experience that perfectly aligns with your goals.

Prior to contacting AVI for your catering needs, please visit the Event Services Page at kenyon.topdesk.net to ensure your space is properly reserved and all other requests for service are submitted. Please note that reservations are requested to be submitted at least 10 days prior to your event.

For outside guests (conferences, weddings, etc.) please contact Dann Shifflet at 740-427-5101 or via email shifflet1@kenyon.edu to discuss reservations and room fees prior to discussing catered meals with AVI Fresh.

ORDER FINALIZATION & LATE ORDERS
All orders must be finalized at least one week (7 days) prior to the event start time.

Orders placed less than five business days before the event are not guaranteed and will incur a 20% late fee.

CANCELLATION POLICY
Cancellations made less than three business days before the event will be charged 50% of the entire order total. Cancellations made less than two business days before the event will be charged in full (100%).

FOR ADDITIONAL QUESTIONS OR TO SCHEDULE YOUR EVENT PLEASE CONTACT:

Andrea Scoles
Director of Catering
scoles1@kenyon.edu
740.427.5220

GENERAL INFORMATION

SERVICE EXPECTATIONS
All Peirce Hall events include disposable plates and flatware. House china and silverware is available for up to 150 guests. Additional china can be rented for an additional charge. Linen will be provided for all AVI buffet tables. Additional linen can be provided for guest seating at an additional charge. All drop-off events will be placed on disposables.

Labor rates for served events begin one hour before service and end one hour after guest departure. Additional labor will be charged for events extending past event end time. Events outside of Peirce will also be subject to additional labor charges. Drop-off events will be set up by our catering team, however, will not be cleaned up after the event is over; this will be the client's responsibility. Drop-off and breakdown events will be set up by our catering team and will be cleaned up upon finish of a two hour event. Events lasting past two hours will be subject to additional labor charges.

FOOD SAFETY
Food, beverages and serving equipment may not be taken from any event. AVI Fresh, Inc. adheres to the Ohio State Health Code regarding the sanitary and responsible service of potentially hazardous foods and cannot accept the liability for food not properly handled when removed from a function. Removal of serving equipment and/or rental items will result in replacement value being added to the billing invoice.

ALCOHOL POLICIES
Liquor, beer and wine sales are governed by the State of Ohio and are assigned to AVI Fresh in Peirce Hall. AVI must abide by all state and university rules governing the use of alcohol. It is against the laws of the state of Ohio and policies of Kenyon College and AVI Fresh to serve alcohol to any person under the age of 21, to an intoxicated guest or to permit an intoxicated guest to remain on the premises. All service of alcohol falls under the AVI Fresh licensing in Peirce Hall. Therefore, no alcohol may be served in any form without permission of AVI Fresh.

PAYMENT POLICY
Kenyon College account numbers must be provided to the catering office at the time of acceptance of the contract. All outside accounts will be required to have an initial deposit.

REMOVAL OF ITEMS
Any items not immediately removed from the event site after the event will become the sole responsibility of the host/hostess. AVI Catering cannot assume responsibility for any items left after an event for pick-up the next day

ADDITIONAL FEES

LABOR

EVENT LABOR
$35.00 PER PERSON | PER HOUR
1 HOUR PRIOR TO EVENT + EVENT DURATION + 1 HOUR PRIOR TO EVENT
1 STAFF MEMBER PER 25 GUESTS
**ADDITIONAL LABOR PIOR TO & FOLLOWING WILL BE ADDED FOR OFFSITE OR LARGER EVENTS

BARTENDER $40.00 PER PERSON | PER HOUR
1 HOUR PRIOR TO EVENT + EVENT DURATION + 1 HOUR PRIOR TO EVENT
1 BARTENDER PER 50 GUESTS
**ADDITIONAL LABOR PIOR TO & FOLLOWING WILL BE ADDED FOR OFFSITE OR LARGER EVENTS

EVENT LABOR DROP OFF & PICK UP ONLY
$60.00 PER STAFF MEMBER
1 STAFF MEMBER PER 75 GUESTS

EVENT LABOR DROP OFF ONLY
$30.00 PER STAFF MEMBER
1 STAFF MEMBER PER 75 GUESTS
*ALL ITEMS WILL BE ON DISPOSABLES

CARVING STATION LABOR $50.00 PER STATION
1 STAFF MEMBER PER STATION

LINEN

THESE IS NO CHARGE FOR BUFFET, BAR, BEVERAGE STATION OR DESSERT STATION LINEN

OPTIONAL EVENT LINEN
$16.00 PER LINEN
FULL LENGTH BLACK OR WHITE FOR 8' TABLES
FULL LENGTH BLACK, WHITE OR IVORY FOR ROUND TABLES OR HIGH TOPS
OVERLAYS FOR 8' TABLES (MULTIPLE COLORS AVAILABLE)
OVERLAYS FOR ROUND TABLES (MULTIPLE COLORS AVAILABLE)

OTHER
CLOTH NAPKINS (MULTIPLE COLORS AVAILABLE) $0.25 EACH
TRASH CAN WRAPS (BLACK) $5.00 EACH

ADDITIONAL LINEN AVAILABLE TO RENT FOR AN ADDITIONAL COST - PRICES VARY

OTHER

SERVICEWARE
HOUSE CHINA, GLASSWARE, SILVERWARE | UP TO 150 GUESTS - NO CHARGE
SPECIAL ORDER CHINA OR CHINA OVER 150 GUESTS - PRICES VARY
DISPOSABLES (PLASTIC OR ECO FRIENDLY) - NO CHARGE

ALCOHOL TAX
INTERNAL CLIENTS - 7.25% OF TOTAL ALCOHOL SALES
EXTERNAL CLIENTS - INCLUDED IN SALES TAX

MINI FRIDGE RENTAL
$50.00 PER EVENT | PER DAY

CARVING STATION SET UP
$100.00 PER STATION

BEVERAGES

COLD BEVERAGES

COLD BEVERAGES - $2.00 PER PERSON
ICE WATER | LEMONADE | BLUE RASPBERRY LEMONADE | FRUIT PUNCH
ICED TEA (LEMONS | SUGAR & ASSORTED SUGAR SUBSTITUTES)

BOTTLED JUICE - $2.50 PER PERSON
APPLE | ORANGE | CRANBERRY

INDIVIDUAL BEVERAGES - $2.50 PER PERSON
ASSORTED COKE PRODUCTS | SPARKLING WATER
LEMONADE | BOTTLED WATER | ICED TEA (SWEET OR UNSWEET)

HOT BEVERAGES

CRIMSON CUP COFFEE & HOT TEA
$3.50 PER PERSON
REGULAR COFFEE | DECAF COFFEE | HOT WATER
CREAM | OAT MILK | SUGAR & ASSORTED SUBSTITUTES
CRIMSON CUP TEA BAGS | HONEY | SLICED LEMONS

CRIMSON CUP COFFEE
$3.00 PER PERSON
REGULAR COFFEE | DECAF COFFEE
CREAM | OAT MILK | SUGAR & ASSORTED SUBSTITUTES

HOT CHOCOLATE
$1.50 PER PERSON
CHEF MADE HOT COCOA
MINI MARSHMALLOWS

HOT CHOCOLATE BAR
$3.50 PER PERSON
CHEF MADE HOT COCOA
MINI MARSHMALLOWS | WHIPPED CREAM | CHOCOLATE SPRINKLES
CRUSHED PEPPERMINT (SEASONAL)

BEVERAGES BY THE GALLON

WATER - $5.00 Per Gallon
COLD BEVERAGES - $15.00 Per Gallon
INFUSED WATER - $15.00 Per Gallon
APPLE CIDER (SEASONAL) $18.00 Per Gallon

BAR PACKAGES

BEER & WINE

SIGNATURE BEER & WINE - $20.00 PER PERSON
HOUSE RED & WHITE WINE | DOMESTIC & CRAFT BEER | HARD SELTZERS
BOTTLED WATER | ASSORTED COKE PRODUCTS | SPARKLING WATER

PREMIUM BEER & WINE - $30.00 PER PERSON
PREMIUM RED & WHITE WINE | DOMESTIC & CRAFT BEER | HARD SELTZERS
BOTTLED WATER | ASSORTED COKE PRODUCTS | SPARKLING WATER



CHAMPAGNE TOAST - $3.00 PER PERSON
SIGNATURE HOUSE CHAMPAGNE

MIMOSA BAR - $6.00 PER PERSON
SIGNATURE HOUSE CHAMPAGNE | ORANGE JUICE | FRESH BERRIES

SPECIALTY WINE - PRICED PER BOTTLE
SPECIAL ORDER UPON REQUEST

½ BARREL KEGS - PRICED PER KEG
SPECIAL ORDER UPON REQUEST



FULL BAR

SIGNATURE FULL BAR - $30.00 PER PERSON
HOUSE LIQUOR | HOUSE RED & WHITE WINE | DOMESTIC & CRAFT BEER | HARD SELTZERS
BOTTLED WATER | ASSORTED COKE PRODUCTS | SPARKLING WATER

PREMIUM FULL BAR - $40.00 PER PERSON
PREMIUM LIQUOR | PREMIUM RED & WHITE WINE | DOMESTIC & CRAFT BEER | HARD SELTZERS
BOTTLED WATER | ASSORTED COKE PRODUCTS | SPARKLING WATER



MOCKTAILS - $25.00 PER GALLON
2 GALLON MINIMUM PER MOCKTAIL
SHIRLEY TEMPLE | ARNOLD PALMER | MOJITO
STRAWBERRY SPRITZER | TRIPLE BERRY SPARKLER

SIGNATURE COCKTAILS - $50.00 PER GALLON
2 GALLON MINIMUM PER MOCKTAIL



DISPLAYS

FRUIT DISPLAYS
FRESH SLICED FRUIT WITH BERRIES



LARGE 18" FRUIT DISPLAY - $100.00
ADD FRUIT DIP - $20.00
MEDIUM 16" FRUIT DISPLAY - $75.00
ADD FRUIT DIP - $15.00
SMALL 12" FRUIT DISPLAY - $50.00
ADD FRUIT DIP - $10.00

VEGETABLE DISPLAYS
FARMER'S MARKET CRUDITE WITH RANCH

LARGE 18" VEGETABLE DISPLAY - $80.00
ADD HUMMUS - $20.00
MEDIUM 16" VEGETABLE DISPLAY - $60.00
ADD HUMMUS - $15.00
SMALL 12" VEGETABLE DISPLAY - $35.00
ADD HUMMUS - $10.00



CHEESE DISPLAYS
DOMESTIC CHEESE WITH GRAPES & CRACKERS

LARGE 18" CHEESE DISPLAY $110.00
MEDIUM 16" CHEESE DISPLAY $85.00
SMALL 12" CHEESE DISPLAY $50.00

CHARCUTERIE DISPLAYS



LARGE 18" CHARCUTERIE DISPLAY - $100.00
ARTFULLY CURATED MEATS | DOMESTIC CHEESE
GRAPES | CRACKERS
LARGE 18" GOURMET CHARCUTERIE DISPLAY - $125.00
ARTFULLY CURATED MEATS | GOURMET CHEESE | OLIVES
DRIED FRUIT | GRAPES | LOCAL JAMS | CRACKERS | BREADS

AMBIENT APPETIZERS

CROSTINIS

FRESH MOZZARELLA & ROASTED RED PEPPER CROSTINI - $15.00 PER DOZEN
ARTICHOKE & CREAM CHEESE CROSTINI - $15.00 PER DOZEN
FRESH TOMATO & BALSAMIC BRUSCHETTA CROSTINI - $15.00 PER DOZEN
STREET CORN CROSTINI - $15.00 PER DOZEN
ROASTED TOMATO & AVOCADO CROSTINI - $15.00 PER DOZEN
STRAWBERRY BALSAMIC BRUSCHETTA & GOAT CHEESE CROSTINI - $18.00 PER DOZEN
STEAK, BOURSIN CHEESE & ARUGULA CROSTINI - $24.00 PER DOZEN
SMOKED SALMON WITH LEMON DILL CREAM CHEESE CROSTINI - $30.00 PER DOZEN
FILET MIGNON & HORSERADISH AIOLI CROSTINI - $30.00 PER DOZEN

SKEWERS



FRUIT SKEWERS - $15.00 PER DOZEN
ANTIPASTO SKEWERS - $18.00 PER DOZEN
MELON PROSCIUTTO SKEWERS - $18.00 PER DOZEN
FIRE & ICE WATERMELON SALAD SKEWERS - $18.00 PER DOZEN
CAPRESE WITH MOZZARELLA & BALSAMIC GLAZE SKEWERS - $18.00 PER DOZEN

BITE SIZED

CRANBERRY BRIE PHYLLO CUPS - $12.00 PER DOZEN
BACON WRAPPED GOAT CHEESE STUFFED DATES - $18.00 PER DOZEN
SWEET POTATO AVOCADO BITES - $18.00 PER DOZEN
REUBEN PICKLE BITES - $18.00 PER DOZEN
JALAPENO POPPER PHYLLO CUPS - $18.00 PER DOZEN
BEEF & HORSERADISH CANAPES - $18.00 PER DOZEN



OTHER



CANDIED BACON - $18.00 PER DOZEN
PROSCIUTTO WRAPPED ASPARAGUS - $24.00 PER DOZEN
SHRIMP COCKTAIL SHOOTER - $36.00 PER DOZEN

COLD DIP & CHIPS

SALSA & CORN TORTILLA CHIPS - $2.50 PER PERSON
BLACK BEAN & CORN SALSA & TORTILLA CHIPS - $2.50 PER PERSON
HUMMUS & PITA CHIPS - $3.00 PER PERSON
GUACAMOLE & CORN TORTILLA CHIPS - $3.00 PER PERSON
BLT DIP & CORN TORTILLA CHIPS - $3.00 PER PERSON

HOT APPETIZERS

MINI BURGERS



BBQ CHEDDAR SLIDERS WITH PICKLES - $24.00 PER DOZEN
SWEET POTATO BLACK BEAN SLIDERS - $24.00 PER DOZEN
MINI CHEESEBURGERS - $24.00 PER DOZEN

BITE SIZED



BASIL PESTO ARANCHINI WITH MARINARA SAUCE - $18.00 PER DOZEN
PEPPER JACK STUFFED ARANCINI WITH SPICY POMODORO SAUCE - $18.00 PER DOZEN
PRETZEL BITES WITH WARM BEER CHEESE & SPICY MUSTARD DIP - $18.00 PER DOZEN
LOADED POTATO BITES WITH BACON, CHEDDAR, CHIVES & SOUR CREAM - $18.00 PER DOZEN
VEGAN BUFFALO CAULIFLOWER BITES WITH VEGAN RANCH - $18.00 PER DOZEN
BOURBON GLAZED COCKTAIL MEATBALLS - $18.00 PER DOZEN
MINI PIGS IN A BLANKET WITH KETCHUP & MUSTARD - $18.00 PER DOZEN
MAC & CHEESE BITES - $18.00 PER DOZEN
SPINACH & FETA PHYLLO BITES - $18.00 PER DOZEN
BBQ CHICKEN PUFFS - $18.00 PER DOZEN
BUFFALO CHICKEN PUFFS - $18.00 PER DOZEN
BACON WRAPPED SCALLOPS - $36.00 PER DOZEN

SKEWERS



HONEY BBQ CHICKEN SKEWERS - $24.00 PER DOZEN
TERIYAKI CHICKEN SKEWERS - $24.00 PER DOZEN
CHICKEN PINEAPPLE SKEWERS - $24.00 PER DOZEN
CHILI LIME SHRIMP SKEWERS - $36.00 PER DOZEN

STUFFED MUSHROOMS



SAUSAGE STUFFED MUSHROOMS - $18.00 PER DOZEN
VEGAN ROASTED RED PEPPER & SPINACH STUFFED MUSHROOMS - $18.00 PER DOZEN
SPINACH & BOUSIN CHEESE STUFFED MUSHROOMS - $18.00 PER DOZEN
CRAB STUFFED MUSHROOMS - $36.00 PER DOZEN

OTHER



SPANAKOPITA - $18.00 PER DOZEN
FALAFEL WITH TZATIKI SAUCE - $18.00 PER DOZEN
SPRING ROLLS WITH SWEET THAI CHILI SAUCE - $18.00 PER DOZEN
CHICKEN POT STICKERS WITH SWEET THAI CHILI SAUCE - $18.00 PER DOZEN
COCONUT CRUSTED SHRIMP WITH MANGO SAUCE - $36.00 PER DOZEN
MINI CRAB CAKES - $36.00 PER DOZEN

HOT DIP & CHIPS

SPINACH & ARTICHOKE DIP WITH PITA CHIPS - $3.00 PER PERSON
BUFFALO CHICKEN DIP WITH CORN TORTILLA CHIPS - $4.00 PER PERSON

BREAKFAST BUFFETS

LIGHT BREAKFAST BUFFET $18.00 PER PERSON



ASSORTED BAGELS
WHIPPED BUTTER | CREAM CHEESE | LOCAL JAM
ASSORTED MUFFINS OR BREAKFAST BREAD
SEASONAL VARIETY
FRESH FRUIT SALAD

HOT BREAKFAST BUFFET $23.00 PER PERSON

EGGS OF CHOICE
SCRAMBLED EGGS OR FRITTATAS (HAM & CHEESE | SPINACH & CHEESE)
MEAT OF CHOICE
LOCAL BACON OR LOCAL SAUSAGE
POTATO OF CHOICE
BREAKFAST POTATOES WITH PEPPERS & ONIONS OR HASH BROWNS
FRESH SLICED FRUIT
LOCAL YOGURT WITH LOCAL GRANOLA

DELUXE BREAKFAST BUFFET $27.00 PER PERSON

CINNAMON FRENCH TOAST
WHIPPED BUTTER | MAPLE SYRUP
EGGS OF CHOICE
SCRAMBLED EGGS OR FRITTATAS (HAM & CHEESE | SPINACH & CHEESE)
MEAT OF CHOICE
LOCAL BACON OR LOCAL SAUSAGE
POTATO OF CHOICE
BREAKFAST POTATOES WITH PEPPERS & ONIONS OR HASH BROWNS
FRESH SLICED FRUIT
LOCAL YOGURT WITH LOCAL GRANOLA



ALL BREAKFAST BUFFETS INCLUDE THE FOLLOWING

BOTTLED JUICE
ORANGE | APPLE | CRANBERRY
ICE WATER
CRIMSON CUP COFFEE & TEA
REGULAR COFFEE | DECAF COFFEE | HOT WATER
CREAMER | OAT MILK (AVAILABLE UPON REQUEST) | SUGAR & ASSORTED SUBSTITUTES
CRIMSON CUP TEA BAGS | HONEY | SLICED LEMONS

BREAKFAST A LA CARTE

AMBIENT BREAKFAST A LA CARTE

HARD-BOILED EGGS - $12.00 PER DOZEN
FRESH WHOLE FRUIT - $12.00 PER DOZEN
APPLES | ORANGES | BANANAS
DONUT HOLES - $12.00 PER DOZEN
CINNAMON SUGAR | POWDERED SUGAR
ASSORTED SCONES - $18.00 PER DOZEN
CAKE DONUTS - $18.00 PER DOZEN
CINNAMON SUGAR | POWDERED SUGAR
DONUT HOLE FRUIT SKEWERS - $18.00 PER DOZEN
ASSORTED BREAKFAST BREAD OR MUFFINS - $18.00 PER DOZEN
ASSORTED PASTERIES - $18.00 PER DOZEN
PUFF PASTERIES - $18.00 PER DOZEN
SPINACH & FETA | STRAWBERRY MASCARPONE
LOCAL YOGURT WITH LOCAL GRANOLA - $3.00 PER PERSON
FRESH FRUIT SALAD - $3.00 PER PERSON
FRESH SLICED FRUIT - $3.00 PER PERSON
FRUIT & YOGURT PARFAITS WITH LOCAL GRANOLA - $24.00 PER DOZEN
ASSORTED BAGELS - $18.00 PER DOZEN
LOCAL WHIPPED BUTTER | CREAM CHEESE | LOCAL JAM
BAGELS & LOX - $12.00 PER PERSON
RED ONION, CREAM CHEESE, CAPERS, SMOKED SALMON

HOT BREAKFAST A LA CARTE

PANCAKES - $18.00 PER DOZEN
LOCAL WHIPPED BUTTER | LOCAL MAPLE SYRUP
CINNAMON FRENCH TOAST - $18.00 PER DOZEN
LOCAL WHIPPED BUTTER | LOCAL MAPLE SYRUP
FRITTATAS $18.00 PER DOZEN
HAM & CHEESE | SPINACH & CHEESE
BREAKFAST POTATOES WITH PEPPERS & ONIONS - $3.00 PER PERSON
HASH BROWNS - $3.00 PER PERSON
SCRAMBLED EGGS - $3.00 PER PERSON
KETCHUP | HOT SAUCE
LOCAL BACON - $18.00 PER DOZEN
LOCAL SAUSAGE - $18.00 PER DOZEN

BREAKFAST SANDWICHES

BREAKFAST SANDWICHES - $5.00 EACH
BACON, EGG & CHEESE | SAUSAGE, EGG & CHEESE | EGG & CHEESE
AVAILABLE ON BAGEL OR ENGLISH MUFFIN

DELI BOXED LUNCHES

DELI BOXED LUNCH $13.00 PER PERSON

SANDWICHES (CHOOSE 2)
GLUTEN SENSITIVE AVAILABLE UPON REQUEST
ASSORTED CHIPS | WHOLE FRUIT | BOTTLED WATER
FRESH BAKED COOKIES
CHEF'S CHOICE (GLUTEN SENSTIVE AVAILABLE UPON REQUEST)
ADDITIONAL SANDWICH OPTION - ADD $4.00 PER PERSON

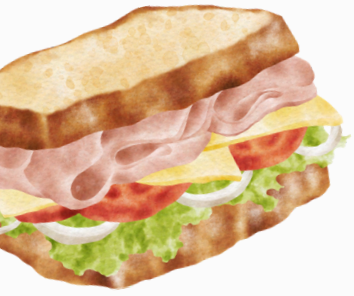
SANDWICH OPTIONS

ROAST BEEF & CHEDDAR ON WHITE OR WHEAT
LETTUCE | TOMATO | MUSTARD (ON SIDE) | MAYO (ON SIDE)
TURKEY & PROVOLONE ON WHITE OR WHEAT
LETTUCE | TOMATO | MUSTARD (ON SIDE) | MAYO (ON SIDE)
HAM & SWISS ON WHITE OR WHEAT
LETTUCE | TOMATO | MUSTARD (ON SIDE) | MAYO (ON SIDE)
ROASTED VEGETABLE & HUMMUS WRAP

PREMIUM DELI BOXED LUNCH $16.00 PER PERSON

SANDWICHES (CHOOSE 2)
GLUTEN SENSITIVE AVAILABLE UPON REQUEST
ASSORTED KETTLE CHIPS | FRUIT SALAD | BOTTLED WATER
SIDES (CHOOSE 2)
GLUTEN SENSITIVE AVAILABLE UPON REQUEST
DESSERT BARS
CHEF'S CHOICE (GLUTEN SENSITIVE AVAILABLE UPON REQUEST)
ADDITIONAL SANDWICH OPTION - ADD $4.00 PER PERSON
ADDITIONAL SIDE OPTION - ADD $2.00 PER PERSON

SANDWICH OPTIONS



MEDITERRANEAN TURKEY WRAP
FETA | ONION | TOMATO | CUCUMBER
TURKEY CLUB ON CIABATTA
BACON | PROVOLONE | ARUGULA | TOMATO | MAYO
CHICKEN CAESAR WRAP
PARMESAN | ROMAINE | CAESAR DRESSING
CHIPOTLE CHICKEN ON CIABATTA
LETTUCE | TOMATO | CHIPOTLE MAYO
CAPRESE WRAP
TOMATO | MOZZARELLA | BASIL | BALSAMIC GLAZE
GRILLED VEGETABLE & HUMMUS WRAP

SIDE OPTIONS

PASTA SALAD
GLUTEN SENSITIVE AVAILABLE UPON REQUEST
POTATO SALAD
MACARONI SALAD
QUINOA SUPER FOOD SALAD

DELI LUNCH BUFFET

DELI LUNCH BUFFET $18.00 PER PERSON

SOUP OR SALAD (CHOOSE 1)
SANDWICHES (CHOOSE 2)
GLUTEN SENSITIVE AVAILABLE UPON REQUEST
HOUSE MADE KETTLE CHIPS
FRESH BAKED CLASSIC COOKIES (CHOOSE 2)
SEE DESSERT PAGE FOR OPTIONS (GLUTEN SENSTIVE AVAILABLE UPON REQUEST)
ICE WATER | ICED TEA
ADDITIONAL SANDWICH OPTION - ADD $4.00 PER PERSON
ADDITIONAL SOUP OR SALAD OPTION - ADD $3.00 PER PERSON

SANDWICH OPTIONS

ITALIAN ON FRENCH BAGUETTE
HAM | SALAMI | PEPPERONI | PROVOLONE | ROASTED RED PEPPERS | PESTO VINAIGRETTE
ROASTED TURKEY ON CIABATTA
CHEDDAR CHEESE | LETTUCE | TOMATO | LOCAL BACON | CRANBERRY MAYO
LOCAL ROAST BEEF ON FRENCH BAGUETTE
CARAMELIZED RED ONION | ARUGULA | SMOKED GOUDA | HORSERADISH MAYO
GRILLED CHICKEN BREAST ON CIABATTA
BOURSIN CHEESE | ARUGULA | RED ONION | CHIPTOLE MAYO
CHICKEN CAESAR WRAP
PARMESAN | ROMAINE | CAESAR DRESSING
CAPRESE WRAP
TOMATO | MOZZARELLA | BASIL | BALSAMIC GLAZE
GRILLED VEGETABLE WRAP
GRILLED VEGETABLES | SPINACH | KALAMATA OLIVES | FETA | TZATIKI SAUCE



SALAD OPTIONS

GARDEN SALAD
MIXED GREENS | TOMATO | CUCUMBER | RED ONION | PEPPERS | RANCH DRESSING
NORTHERN SALAD
LOCAL GREENS | ORANGES | DRIED CHERRIES | RED ONION | CHAMPAGNE VINAIGRETTE
SPINACH SALAD
SPINACH | FETA | ROASTED PEPITAS | MANDARIN ORANGES | RASPBERRY VINAIGRETTE
CAESAR SALAD
ROMAINE | PARMESAN CHEESE | HOUSE MADE CROUTONS | CAESAR DRESSING

SOUP OPTIONS

HEARTY VEGETABLE SOUP
HEARTY VEGETABLES | TOMATO BROTH | POTATOES | FRESH HERBS
CHICKEN NOODLE SOUP
CHICKEN BROTH | CHICKEN | VEGETABLES | EGG NOODLES
BEEF CHILI
GROUND BEEF | TOMATOES | PINTO BEANS | CHILI POWDER
CREAMY TOMATO SOUP

SPECIALTY BUFFETS

SMOKEHOUSE BUFFET

$28.00 PER PERSON | $2.00 OFF FOR LUNCH (11A-1P)

BLT SALAD

ROMAINE | TOMATO | BACON | HOUSE MADE CROUTONS | BLUE CHEESE DRESSING

LOADED MASHED POTATOES

CHEESE | BACON | CHIVES

GREEN BEANS

BBQ BAKED BEANS

HOUSE SMOKED PULLED PORK

SMOKED CHICKEN LEGS & THIGHS

CORN BREAD WITH HONEY BUTTER

PEACH COBBLER

FRESH WHIPPED CREAM | LOCAL VANILLA ICE CREAM

ICE WATER | ICED TEA | LEMONADE



BUFFET ENHANCEMENTS

CORN ON THE COB WITH MELTED BUTTER

(ADD $2.00 PER PERSON)

MAC & CHEESE

(ADD $3.00 PER PERSON)

ALL AMERICAN BUFFET

$24.00 PER PERSON | $2.00 OFF FOR LUNCH (11A-1P)



GARDEN SALAD

LOCAL GREENS | CARROTS | CUCUMBERS | TOMATO | RANCH DRESSING

MACARONI SALAD OR PASTA SALAD

POTATO SALAD

LOCAL GRILLED HAMBURGERS | BUNS

BLACK BEAN SWEET POTATO BURGERS | BUNS

LOCAL HOT DOGS | BUNS

TOPPINGS

ASSORTED SLICED CHEESE | LETTUCE | TOMATO | ONION | PICKLES | RELISH

CONDIMENTS

KETCHUP | MUSTARD | MAYO

LOCAL FRUIT PIES

ICE WATER | ICED TEA | LEMONADE

BUFFET ENHANCEMENTS

SLICED WATERMELON

(ADD $1.00 PER PERSON)

CORN ON THE COB WITH MELTED BUTTER

(ADD $2.00 PER PERSON)

GRILLED CHICKEN WITH BBQ SAUCE

(ADD $5.00 PER PERSON)

SPECIALTY BUFFETS

TASTE OF ITALY BUFFET

$28.00 PER PERSON | $2.00 OFF FOR LUNCH (11A-1P)

CAESAR SALAD

ROMAINE | PARMESAN CHEESE | HOUSE MADE CROUTONS | CAESAR DRESSING

SCALLOPED POTATOES

SAUTEED SQUASH MEDLEY

PENNE PASTA

(GLUTEN SENSITIVE AVAILABLE UPON REQUEST)

HOUSE MADE MARINARA

PARMESAN CHEESE

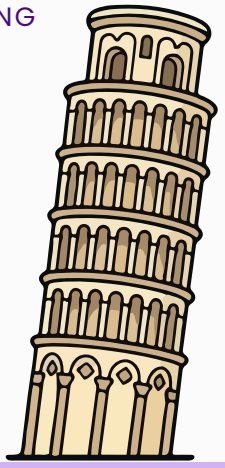
CHICKEN PARMESAN OR CHICKEN MARSALA

TUSCAN STUFFED EGGPLANT OR EGGPLANT PARMESAN

GARLIC BREADSTICKS

CANNOLI CUPCAKES

ICE WATER | ICED TEA | LEMONADE



BUFFET ENHANCEMENTS

ALFREDO SAUCE
(ADD $1.00 PER PERSON)

CHEESE TORTELLINI
(ADD $2.00 PER PERSON)

ITALIAN MEATBALLS
(ADD $2.00 PER PERSON)

LOCAL ITALIAN SAUSAGE WITH PEPPERS & ONIONS
(ADD $5.00 PER PERSON)

TASTE OF MEXICO BUFFET

$28.00 PER PERSON | $2.00 OFF FOR LUNCH (11A-1P)

SOUTHWEST SALAD

ROMAINE | TOMATO | BLACK BEANS | CORN | BELL PEPPERS | AVOCADO | CILANTRO LIME DRESSING

FLOUR TORTILLA SHELLS | CORN TACO SHELLS

CILANTRO LIME RICE

ROASTED SQUASH & TOMATOES WITH HERBS

BLACK BEANS

CHOICE OF 2 PROTEINS

CHICKEN TINGA | PORK CARNITAS | SHREDDED BEEF | SEASONED GROUND BEEF

BLACK BEAN & CORN SALSA

TOPPINGS

DICED TOMATOES | JALAPENOS | LIME WEDGES | SHREDDED CHEESE | CREMA



CINNAMON SUGAR CHURROS

MEXICAN CHOCOLATE SAUCE

ICE WATER | ICED TEA | LEMONADE

BUFFET ENHANCEMENTS

GUACAMOLE & CORN CHIPS
(ADD $3.00 PER PERSON)

ADDITIONAL PROTEIN
(ADD $5.00 PER PERSON)

SPECIALTY BUFFETS

TASTE OF ASIA BUFFET

$26.00 PER PERSON | $2.00 OFF FOR LUNCH (11A-1P)



ASIAN CHOPPED SALAD

CABBAGE | CARROTS | CUCUMBERS | EDAMAME | BELL PEPPERS
CRISPY WONTON STRIPS | TOASTED SESAME DRESSING

SNOW PEA & CARROT MEDLEY

CHOICE OF 2 BASES

WHITE RICE | FRIED RICE | LO MEIN NOODLES

CHOICE OF 2 PROTEINS

ORANGE CHICKEN | GENERAL TSO'S CHICKEN | BEEF & BROCOLLI
PEPPERED CHICKEN | SWEET & SOUR TOFU | ORANGE FRIED TOFU

VEGETABLE SPRING ROLLS WITH SWEET THAI CHILI SAUCE

POT STICKERS

FORTUNE COOKIES

ICE WATER | ICED TEA | LEMONADE

BUFFET ENHANCEMENTS

ADDITIONAL BASE
(ADD $2.00 PER PERSON)

ADDITIONAL PROTEIN
(ADD $5.00 PER PERSON)

TASTE OF INDIA BUFFET

$26.00 PER PERSON | $2.00 OFF FOR LUNCH (11A-1P)

KACHUMBER SALAD

CHOPPED ONIONS | CUCUMBERS | TOMATOES | FRESH HERBS | LEMON JUICE | SPICES

BOMBAY POTATOES

JEERA RICE

CHOICE OF 2 PROTEINS

BUTTER CHICKEN
TENDER TANDOORI CHICKEN SIMMERED IN A SPICED TOMATO & BUTTER SAUCE

CHICKEN TIKKA MASALA
MARINATED CHICKEN IN A CREAMY TOMATO SAUCE

CHANA MASALA
CHICKPEA CURRY COOKED IN ONIONS, TOMATO, CUMIN & CORIANDER

VEGETABLE PULAO
RICE PILAF WITH MIXED VEGETABLES & WHOLE SPICES



NAAN BREAD

VEGETABLE SPRING ROLLS | SWEET THAI CHILI SAUCE

GULAB JAMUN

ICE WATER | ICED TEA | LEMONADE

BUFFET ENHANCEMENTS

ADDITIONAL PROTEIN
(ADD $5.00 PER PERSON)

SPECIALTY BUFFETS

FLAVORS OF THE MEDITERRANEAN BUFFET

$26.00 PER PERSON | $2.00 OFF FOR LUNCH (11A-1P)

CHOICE OF 2 BASES

WHITE RICE | QUINOA | ORZO | GREEK ROASTED LEMON POTATOES

CHOICE OF 2 PROTEINS

CRISPY CHICKEN | GYRO | FALAFEL

TOPPINGS

LETTUCE | TOMATOES | CUCUMBERS | ONION | BLACK OLIVES | BANANA PEPPERS | FETA



SAUCES

TZATIKI SAUCE | GARLIC OIL

PITA CHIPS

HONEY TEA CAKE WITH ORANGE BUTTERCREAM

ICE WATER | ICED TEA | LEMONADE

BUFFET ENHANCEMENTS

ADDITIONAL BASE

(ADD $2.00 PER PERSON)

ADDITIONAL PROTEIN

(ADD $5.00 PER PERSON)

HUMMUS & PITA CHIPS

(ADD $3.00 PER PERSON)

PIZZA BUFFET

$20.00 PER PERSON | $2.00 OFF FOR LUNCH (11A-1P)

PIZZA SALAD

LOCAL GREENS | PEPPERONI | MOZZARELLA | BLACK OLIVES | ITALIAN DRESSING

BREADSTICKS

MARINARA SAUCE

PIZZA (CHOOSE 3)

CHEESE | PEPPERONI | PEPPERONI & MUSHROOM | SUPREME | VEGETARIAN

MEAT LOVERS | CHICKEN BACON RANCH | CHICKEN BBQ | TACO | HAWAIIAN

CHEESEBURGER | PICKLE | VEGAN MARGHERITA



CINNAMON ROLL DESSERT PIZZA

ICE WATER | ICED TEA | LEMONADE

BUFFET ENHANCEMENTS

ADDITIONAL PIZZA OPTIONS

(ADD $4.00 PER PERSON)

CHEESE STICKS

(ADD $3.00 PER PERSON)

BUILD YOUR OWN BUFFET

BUILD YOUR OWN BUFFET

STARTING AT $26.00 PER PERSON | $2.00 OFF FOR LUNCH (11A-1P)

SALAD (CHOOSE 1) | SIDES (CHOOSE 2)
ENTREES (CHOOSE 2) | DESSERTS (CHOOSE 2)
ICE WATER | ICED TEA | LEMONADE

SALAD OPTIONS

GARDEN SALAD
MIXED GREENS | TOMATO | CUCUMBER | RED ONION | PEPPERS | RANCH DRESSING

GRILLED PEACH SALAD
LOCAL GREENS | GRILLED PEACHES | FETA CHEESE | BLUEBERRIES | BLACKBERRIES | HONEY BALSAMIC DRESSING

NORTHERN SALAD
LOCAL GREENS | ORANGES | DRIED CHERRIES | RED ONION | FETA | CHAMPAGNE VINAIGRETTE

AUTUMN HARVEST SALAD
ARUGULA | SLICED APPLES | FETA CHEESE | CANDIED PEPITAS | DRIED CRANBERRIES | POMEGRANATE VINAIGRETTE

SOUTHWEST SALAD
ROMAINE | TOMATO | BLACK BEANS | CORN | BELL PEPPERS | AVOCADO | CILANTRO LIME DRESSING

BLT SALAD
ROMAINE | TOMATO | BACON | HOUSE MADE CROUTONS | BLUE CHEESE DRESSING

SPINACH SALAD
SPINACH | FETA | ROASTED PEPITAS | MANDARIN ORANGES | RASPBERRY VINAIGRETTE

CAESAR SALAD
ROMAINE | PARMESAN CHEESE | HOUSE MADE CROUTONS | CAESAR DRESSING

SIDE OPTIONS



STEAMED VEGETABLE MEDLEY
LEMON GARLIC GREEN BEANS
ROASTED CORN
SAUTEED ZUCCHINI

HONEY GLAZED CARROTS
STEAMED BROCOLLI
LEMON GARLIC ASPARAGUS (SEASONAL)
SAUTEED SQUASH MEDLEY

ROASTED RED SKIN POTATOES
SCALLOPED POTATOES
MASHED REDSKIN POTATOES

GARLIC WHIPPED POTATOES
SMOKED GOUDA MASHED POTATOES
CIDER WHIPPED SWEET POTATOES

LEMON GARLIC JASMINE RICE
BROWN RICE PILAF

STEAMED JASMINE RICE
CILANTRO LIME WHITE RICE

BUILD YOUR OWN BUFFET

ENTREE OPTIONS

CHICKEN

BASIL PESTO CHICKEN WITH SUNDRIED TOMATO CREAM
PAN SEARED CHICKEN MARINATED IN BASIL PESTO

GRILLED LEMON ROSEMARY CHICKEN
GRILLE CHICKEN MARINATED WITH LEMON JUS

CREOLE CHICKEN
CHICKEN BREAST WITH CAJUN SEASONING, TOMATOES, BELL PEPPERS, MUSHROOMS & FRESH HERBS

ASIAN GRILLED CHICKEN THIGHS
GRILLED CHICKEN THIGHS MARINATED IN A TRADITIONAL ASIAN SAUCE

JERK CHICKEN THIGHS
GRILLED CHICKEN THIGHS IN A JERK SEASONED MARINADE, SERVED WITH SPICY PEACH SALSA

HONEY CHIPOTLE LIME CHICKEN
CHICKEN LEGS WITH CHIPOTLE PEPPER, HONEY & LIME SEASONING

CHICKEN MILANESE
BREADED & PAN SEARED CHICKEN BREAST, TOPPED WITH A FRESH SLICED LEMON

CHICKEN MARSALA
CHICKEN BREAST SERVED WITH A MUSHROOM DEMI SAUCE

APPLE BRIE STUFFED CHICKEN
AIRLINE CHICKEN STUFFED WITH SLICED APPLES & BRIE CHEESE

ORANGE GLAZED CHICKEN
ROASTED BONE IN CHICKEN IN A SWEET ORANGE GLAZE

CHICKEN PARMESAN
BREAD CHICKEN CUTLET BAKED IN HOUSE MADE MARINARA SAUCE, MOZZARELLA & PARMESAN CHEESE

PASTA

CHEESE FILLED RAVIOLI
WITH SPINACH ALFREDO

PENNE PASTA WITH MEATBALLS & MARINARA
SERVED WITH PARMESAN CHEESE

BUFFALO CHICKEN PASTA
PENNE PASTA & GRILLED CHICKEN IN CREAMY BUFFALO SAUCE, CRUMBLED BLUE CHEESE & RANCH DRESSING

PASTA PRIMAVERA
WHOLE WHEAT PASTA WITH ROASTED VEGETABLES, BROCOLLI, PESTO & PARMESAN CHEESE

TRADITIONAL LASAGNA
LAYERS OF PASTA WITH MARINIRA, RICOTTA, MOZZARELLA & GROUND BEEF

TURKEY

KANSAS CITY SMOKED TURKEY BREAST

SMOKED TURKEY BREAST
SERVED WITH TURKEY GRAVY

PORK

MUSTARD APRICOT GLAZED HAM

HONEY GLAZED HAM

BROWN SUGAR PINEAPPLE HAM

APPLE GLAZED PORK LOIN

CHIPOTLE ROASTED PORK LOIN

BEEF

BALSAMIC ROSEMARY ROAST BEEF

PEPPERCORN CRUSTED ROAST BEEF

HERB CRUSTED BEEF TENDERLOIN
(ADD $6.00 PER PERSON)

SMOKED CAROLINA BEEF BRISKET
(ADD $4.00 PER PERSON)

FISH

PARMESAN CRUSTED TILAPIA

PANKO HERB CRUSTED FLOUNDER

MAPLE SOY GLAZED SALMON
(ADD $2.00 PER PERSON)
BAKED SALMON WITH A SOY & MAPLE GLAZE, TOPPED WITH SESAME SEEDS

LEMON PEPPER SALMON
(ADD $2.00 PER PERSON)

BLACKENED SALMON
(ADD $2.00 PER PERSON)

VEGETARIAN

VEGETABLE LASAGNA

BALSAMIC GRILLED PORTABELLA
STUFFED WITH SPINACH, PARMESAN, RISOTTO & LOCAL VEGETABLES

VEGAN

POLENTA NAPOLEON

TUSCAN EGGPLANT

BALSAMIC GRILLED PORTABELLA

MUSHROOM BOURGUIGNON

TOFU MARSALA

GRILLED TOFU BRUSCHETTA

BUILD YOUR OWN BUFFET

DESSERT OPTIONS

FRESH BAKED CLASSIC COOKIES

CHOCOLATE CHIP
SUGAR
M&M
OATMEAL RAISIN
DOUBLE CHOCOLATE CHIP
RAINBOW SUGAR



GLUTEN SENSITIVE COOKIES

CHOCOLATE CHIP
SUGAR

CLASSIC DESSERT BARS

FUDGE ICED BROWNIE
WHITE CHOCOLATE KENYON ICED BROWNIE
SALTED PRETZEL FUDGE ICED BROWNIE
LEMON BARS
CHOCOLATE CHIP BROOKIE
M&M BROOKIE

GLUTEN SENSITIVE DESSERT BARS

FUDGE BROWNIES
RICE CRISPY TREATS

GOURMET COOKIES

(ADD $1.00 PER PERSON)
ESPRESSO CHOCOLATE CHIP
MISO CHOCOLATE CHIP
SOFT GINGERSNAP
MOLASSES
KENYON SUGAR
OATMEAL RAISIN 5 SPICE
SNICKERDOODLE
CHAI TEA SNICKERDOODLE
PRETZEL CHOCOLATE CHIP
DOUBLE CHOCOLATE SMORES
LEMON POPPYSEED

GOURMET DESSERT BARS

(ADD $1.00 PER PERSON)
RASPBERRY CHEESECAKE BROWNIE
CHERRY CHEESECAKE BROWNIE
OREO CREAM CHEESE ICED BROWNIE
GRASSHOPPER MINT BROWNIE
SMORES COOKIE BAR
MISO CHOCOLATE CHIP BLONDIE
BANANA WHITE CHOCOLATE BLONDIE
WHITE CHOCOLATE CRANBERRY BLONDIE
RASPBERRY SWIRL BLONDIE
NEW YORK CHEESECAKE BAR
TEXAS SHEETCAKE BAR

ASK ABOUT OUR SEASONAL COOKIE & DESSERT BAR OPTIONS!

ADD ADDITIONAL OPTIONS TO YOUR BUFFET

ADDITIONAL SALAD - ADD $3.00 PER PERSON
ADDITIONAL SIDE - ADD $4.00 PER PERSON
ADDITIONAL ENTREE - ADD $6.00 PER PERSON
ADDITIONAL DESSERT - ADD $3.00 PER PERSON

DESSERTS

COOKIES

FRESH BAKED CLASSIC COOKIES
$12.00 PER DOZEN

FRESH BAKED CLASSIC COOKIES

CHOCOLATE CHIP
SUGAR
M&M
OATMEAL RAISIN
DOUBLE CHOCOLATE CHIP
RAINBOW SUGAR

GLUTEN SENSITIVE COOKIES

CHOCOLATE CHIP
SUGAR

ICED CUT-OUT COOKIES
$4.00 PER COOKIE

KENYON "K" CUT OUTS
HOLIDAY CUT-OUTS

PRINTED COOKIES
$4.50 PER COOKIE

WHITE ICED WITH PRINTED IMAGE
ROUND
RECTANGLE
SQUARE
HEART
STAR

BAGGED INDIVIDUALLY WITH RIBBON - ADD $0.50 PER COOKIE

GOURMET COOKIES
$18.00 PER DOZEN

ESPRESSO CHOCOLATE CHIP
MISO CHOCOLATE CHIP
SOFT GINGERSNAP
MOLASSES
KENYON SUGAR
OATMEAL RAISIN 5 SPICE
SNICKERDOODLE
CHAI TEA SNICKERDOODLE
PRETZEL CHOCOLATE CHIP
DOUBLE CHOCOLATE SMORES
LEMON POPPYSEED

MINI GOURMET COOKIES
$12.00 PER DOZEN

CHOCOLATE CHIP BISCOTTI
DARK CHOCOLATE RUGELACH PINWHEELS
LIMONCELLO GLAZED SHORTBREAD
ASSORTED MACARONS
TIRAMISU COOKIES
ALFAJORES
CREME BRULEE COOKIES
CREAM PUFFS (ASSORTED FILLINGS)
LOCAL JAM THUMBPRINT COOKIES



DESSERT BARS

CLASSIC DESSERT BARS
$12.00 PER DOZEN

CLASSIC DESSERT BARS

FUDGE ICED BROWNIE
WHITE CHOCOLATE KENYON ICED BROWNIE
SALTED PRETZEL FUDGE ICED BROWNIE
LEMON BARS
CHOCOLATE CHIP BROOKIE
M&M BROOKIE

GLUTEN SENSITIVE DESSERT BARS

FUDGE BROWNIES
RICE CRISPY TREATS

GOURMET DESSERT BARS
$18.00 PER DOZEN

RASPBERRY CHEESECAKE BROWNIE
CHERRY CHEESECAKE BROWNIE
OREO CREAM CHEESE ICED BROWNIE
GRASSHOPPER MINT BROWNIE
SMORES COOKIE BAR
MISO CHOCOLATE CHIP BLONDIE
BANANA WHITE CHOCOLATE BLONDIE
WHITE CHOCOLATE CRANBERRY BLONDIE
RASPBERRY SWIRL BLONDIE
NEW YORK CHEESECAKE BAR
TEXAS SHEETCAKE BAR



DESSERTS

CUPCAKES

CLASSIC CUPCAKES
$16.00 PER DOZEN

CLASSIC CUPCAKES

DEVIL'S FOOD CUPCAKES
CHOCOLATE OR VANILLA BUTTERCREAM
WHITE CUPCAKES
CHOCOLATE OR VANILLA BUTTERCREAM
RED VELVET CUPCAKES
CREAM CHEESE ICING
CARROT CAKE CUPCAKES
CREAM CHEESE ICING



GLUTEN SENSITIVE CUPCAKES

GLUTEN SENSITIVE CHOCOLATE
CHOCOLATE OR VANILLA BUTTERCREAM
GLUTEN SENSITIVE VANILLA
CHOCOLATE OR VANILLA BUTTERCREAM

GOURMET CUPCAKES
$24.00 PER DOZEN

LEMON LAVENDER CUPCAKES
MOSCOW MULE CUPCAKES
STRAWBERRY SHORTCAKE CUPCAKES
COFFEE & DONUTS CUPCAKES
CANNOLI CUPCAKES
WHITE CHOCOLATE RASPBERRY CUPCAKES
PUMPKIN ROLL CUPCAKES
RED VELVET BOSTON CREAM CUPCAKES

MINI CLASSIC CUPCAKES
$10.00 PER DOZEN
MINI GOURMET CUPCAKES
$15.00 PER DOZEN

COMFORT DESSERTS

COMFORT DESSERTS
$4.00 PER PERSON

BLUEBERRY COBBLER
FRESH WHIPPED CREAM
APPLE CRISP
FRESH WHIPPED CREAM
CRANBERRY APPLE OAT CRISP
FRESH WHIPPED CREAM
PEACH BERRY CRISP
FRESH WHIPPED CREAM
MOLTEN LAVA CAKE
FRESH WHIPPED CREAM



GLUTEN SENSITIVE COMFORT DESSERTS
$4.00 PER PERSON

GLUTEN SENSTIVE APPLE CRISP
FRESH WHIPPED CREAM
GLUTEN SENSITIVE INDIVIDUAL MOLTEN LAVA CAKES
FRESH BERRIES

ADD VANILLA ICE CREAM TO ANY COMFORT DESSERT FOR AN ADDITIONAL $1.00 PER PERSON

LOCAL PIES

LOCAL AMISH MADE PIES
PRICES VARY - SUBJECT TO AVAILABILITY

APPLE | PEACH | CHERRY | DUTCH APPLE | CHERRY CRUMB
CARAMEL APPLE | BLUEBERRY | BLACKBERRY | RED RASPBERRY
STRAWBERRY RHUBARB | BLACK RASPBERRY

DESSERTS

ON THE ROCKS



MANGO PASSIONFRUIT TAPIOCA
FULL SIZE $4.00 PER PERSON | MINI $3.00 PER PERSON

WHITE CHOCOLATE MOUSSE WITH BERRIES
FULL SIZE $4.00 PER PERSON | MINI $3.00 PER PERSON
MINI IN EDIBLE CHOCOLATE CUP $4.50 PER PERSON

TUXEDO MOUSSE WITH STRAWBERRIES
FULL SIZE $4.00 PER PERSON | MINI $3.00 PER PERSON
MINI IN EDIBLE CHOCOLATE CUP $4.50 PER PERSON

CHOCOLATE MOUSSE WITH BERRIES
FULL SIZE $4.00 PER PERSON | MINI $3.00 PER PERSON
MINI IN EDIBLE CHOCOLATE CUP $4.50 PER PERSON

TIRAMISU
FULL SIZE $4.00 PER PERSON | MINI $3.00 PER PERSON

COCONUT PANNA COTTA WITH MANGO PASSIONFRUIT
FULL SIZE $4.00 PER PERSON | MINI $3.00 PER PERSON

RED BERRIES & CREAM PANNA COTTA
FULL SIZE $4.00 PER PERSON | MINI $3.00 PER PERSON



LEMON PANNA COTTA WITH BLACKBERRY GELEE
FULL SIZE $4.00 PER PERSON | MINI $3.00 PER PERSON

MATCHA PANNA COTTA WITH STRAWBERRY
FULL SIZE $4.00 PER PERSON | MINI $3.00 PER PERSON

VEGAN AVOCADO MOUSSE
FULL SIZE $4.00 PER PERSON | MINI $3.00 PER PERSON

CHOCOLATE MOUSSE WITH RICE CRISPY CARAMEL CRUNCH
FULL SIZE $4.00 PER PERSON | MINI $3.00 PER PERSON

MINI DESSERTS



MINI BLUEBERRY TARTS - $18.00 PER DOZEN
MINI STRAWBERRY TARTS - $18.00 PER DOZEN
MINI PUMPKIN CHEESECAKE TARTS - $18.00 PER DOZEN
MINI CHEESECAKE BITES - $18.00 PER DOZEN
MINI CHOCOLATE CHEESECAKE BITES - $18.00 PER DOZEN
MINI CHOCOLATE CHIP CANNOLIS - $18.00 PER DOZEN
MINI RASPBERRY MASCARPONE CANNOLIS - $18.00 PER DOZEN
MINI PUMPKIN CANNOLIS - $18.00 PER DOZEN
MACHA STRAWBERRY CONES - $18.00 PER DOZEN
SALTED CARAMEL POPCORN CONES - $18.00 PER DOZEN
PETIT FOURS (ASSORTED FLAVORS) - $18.00 PER DOZEN
GLUTEN SENSITIVE CHEESECAKE BITES - $18.00 PER DOZEN
GLUTEN SENSITIVE CHOCOLATE CHEESECAKE BITES - $18.00 PER DOZEN
CHOCOLATE COVERED STRAWBERRIES - $24.00 PER DOZEN

SPECIALTY DESSERTS

CHEESECAKES
$6.00 PER PERSON

PLAIN NEW YORK CHEESECAKE
STRAWBERRY CHEESECAKE
BLUEBERRYCHEESECAKE
PUMPKIN SWIRL CHEESECAKE
CHOCOLATE CARAMEL CHEESECAKE
CHOCOLATE COVERED STRAWBERRY

CAKES
$3.00 PER PERSON

STRAWBERRY SHORTCAKE
GLUTEN SENSTIVE STRAWBERRY SHORTCAKE
GLUTEN SENSITIVE FLOURLESS CHOCOLATE CAKE

DESSERTS

ICE CREAM

ICE CREAM NOVELTIES
$2.50 PER PERSON

ASSORTED ICE CREAM CUPS
ASSORTED ICE CREAM BARS
ASSORTED FRUIT BARS

NOVELTY FREEZER RENTAL $50.00 PER EVENT

**RENTAL FEE FOR ALL EVENTS OUTSIDE OF PEIRCE
**MUST ORDER A MINIMUM OF 100 NOVELTIES
**CLIENT WILL RESPONSIBLE FOR SUPPLYING COOLER OR FREEZER FOR ORDERS UNDER 100

CHOCOLATE FOUNTAIN

CHOCOLATE

MINIMUM 20LBS CHOCOLATE
(150-200 GUESTS) $390.00
25LBS CHOCOLATE
(200-250 GUESTS) $487.00
MAXIMUM 30LBS CHOCOLATE
(250-300 GUESTS) $585.00

DIPPABLE ITEMS

$4.00 PER PERSON
DONUT HOLES | STRAWBERRIES
RICE CRISPY TREATS
PRETZEL RODS
MARSHMALLOWS
MINI SUGAR COOKIES



LABOR

$50.00 PER HOUR
1 HOUR PRIOR TO EVENT + EVENT LENGTH + 1 HOUR FOLLOWING EVENT

CHOCOLATE FOUNTAIN MUST BE ORDERED 3 WEEKS PRIOR TO EVENT TO ENSURE DELIVERY OF SPECIAL ORDER CHOCOLATE. CHOCOLATE PRICES SUBJECT TO CHANGE DUE TO CURRENT PRICE OF CHOCOLATE AT TIME OF RESERVATION.

POPCORN MACHINE

$5.00 PER PERSON
FRESH POPPED POPCORN - INCLUDES A VARIETY OF POPCORN SEASONINGS

LABOR

$20.00 PER HOUR
1 HOUR PRIOR TO EVENT + EVENT LENGTH + 1 HOUR FOLLOWING EVENT

SPECIALTY BUNDLES

GREAT FOR SMALL GROUPS OR GATHERINGS!

BAKED POTATO BAR

$11.00 PER PERSON

BAKED POTATOES

LOCAL WHIPPED BUTTER | SHREDDED CHEESE | SOUR CREAM | CHIVES

BAKED SWEET POTATOES

LOCAL WHIPPED BUTTER | CINNAMON SUGAR

DELUXE BAKED POTATO BAR

$15.00 PER PERSON

BAKED POTATOES

LOCAL WHIPPED BUTTER | SHREDDED CHEESE | SOUR CREAM | CHIVES

CRUMBLED BACON | WARM CHEESE SAUCE | COOKED BROCOLLI

BAKED SWEET POTATOES

LOCAL WHIPPED BUTTER | CINNAMON SUGAR

BROWN SUGAR | MINI MARSHMALLOWS

COMFORT BAR

$15.00 PER PERSON

CRISPY CHICKEN TENDERS

BBQ SAUCE | HONEY MUSTARD | RANCH DIP

CRUNKLE CUT FRENCH FRIES

KETCHUP

MAC & CHEESE

FRENCH FRY BAR

$10.00 PER PERSON

CRINKLE CUT FRIES | CURLY FRIES

TATER TOTS | SWEET POTATO FRIES

KETCHUP | BBQ SAUCE | HONEY MUSTARD

RANCH DIP | CHIPOTLE AIOLI

ICE CREAM BAR

$10.00 PER PERSON

ASSORTED ICE CREAM CUPS

MARSHMALLOW TOPPING | CHOCOLATE SAUCE

CARAMEL SAUCE | RAINBOW SPRINKLES | CHOCOLATE SPRINKLES | CRUSHED OREOS | MINI M&MS

CHOCOLATE CHIPS | WHIPPED CREAM

NACHO BAR

$10.00 PER PERSON

CORN TORTILLA CHIPS

NACHO CHEESE | SALSA | SOUR CREAM

DELUXE NACHO BAR

$15.00 PER PERSON

CORN TORTILLA CHIPS

NACHO CHEESE | SALSA | SOUR CREAM

GROUND BEEF OR SHREDDED CHICKEN

CARAMEL APPLE BAR

$15.00 PER PERSON

APPLE WEDGES | HOT CARAMEL

MINI MARSHMALLOWS | CRUSHED OREOS | VANILLA WAFER PIECES | PRETZEL PIECES | RAINBOW SPRINKLES

MINI M&MS | CHOCOLATE CHIPS | WHITE CHOCOLATE CHIPS | CANDY CORN (SEASONAL)

DONUT BAR

$10.00 PER PERSON

CAKE DONUTS

VANILLA BUTTERCREAM | CHOCOLATE BUTTERCREAM

CRUSHED OREOS | PRETZEL PIECES | RAINBOW SPRINKLES | CHOCOLATE SPRINKLES | MINI M&MS

CHOCOLATE CHIPS | TOASTED COCONUT | COOKIE DOUGH CRUMBLES | CHOCOLATE DRIZZLE | CARAMEL DRIZZLE

CUPCAKE BAR

$10.00 PER PERSON

CHOCOLATE & VANILLA CUPCAKES

VANILLA BUTTERCREAM | CHOCOLATE BUTTERCREAM

CRUSHED OREOS | PRETZEL PIECES | RAINBOW SPRINKLES | CHOCOLATE SPRINKLES | MINI M&MS

CHOCOLATE CHIPS | TOASTED COCONUT | COOKIE DOUGH CRUMBLES | CHOCOLATE DRIZZLE | CARAMEL DRIZZLE

SPECIALTY BUNDLES

GREAT FOR SMALL GROUPS OR GATHERINGS!

PIZZA BAR $16.00 PER PIZZA

CHEESE PIZZA
HOUSE MADE PIZZA DOUGH | HOUSE MADE MARINARA | FRESH MOZZARELLA CHEESE

PEPPERONI PIZZA
HOUSE MADE PIZZA DOUGH | HOUSE MADE MARINARA | FRESH MOZZARELLA CHEESE | PEPPERONI

PEPPERONI & MUSHROOM PIZZA
HOUSE MADE PIZZA DOUGH | HOUSE MADE MARINARA | FRESH MOZZARELLA CHEESE | PEPPERONI | MUSHROOMS

SUPREME PIZZA
HOUSE MADE PIZZA DOUGH | HOUSE MADE MARINARA | FRESH MOZZARELLA CHEESE | ONIONS | BLACK OLIVES | GREEN BELL PEPPERS | MUSHROOMS | PEPPERONI | SAUSAGE

MEAT LOVERS PIZZA
HOUSE MADE PIZZA DOUGH | HOUSE MADE MARINARA | FRESH MOZZARELLA CHEESE | PEPPERONI | SAUSAGE | HAM | BACON

VEGETARIAN PIZZA
HOUSE MADE PIZZA DOUGH | HOUSE MADE MARINARA | FRESH MOZZARELLA CHEESE | GREEN PEPPERS | TOMATOES | ONIONS | MUSHROOMS

TACO PIZZA
HOUSE MADE PIZZA DOUGH | TACO SAUCE | CHEDDAR CHEESE | TACO MEAT | SHREDDED LETTUCE | BLACK OLIVES | TOMATOES | SOUR CREAM

CHICKEN BACON RANCH PIZZA
HOUSE MADE PIZZA DOUGH | RANCH | FRESH MOZZARELLA CHEESE | GRILLED CHICKEN | BACON

CHICKEN BBQ PIZZA
HOUSE MADE PIZZA DOUGH | BBQ SAUCE | FRESH MOZZARELLA CHEESE | GRILLED CHICKEN | ONIONS

HAWAIIAN PIZZA
HOUSE MADE PIZZA DOUGH | HOUSE MADE MARINARA | FRESH MOZZARELLA CHEESE | HAM | PINEAPPLE | BACON

CHEESEBURGER PIZZA
HOUSE MADE PIZZA DOUGH | HOUSE MADE MARINARA | FRESH MOZZARELLA CHEESE | CHEDDAR CHEESE | GROUND BEEF | PICKLES

PICKLE PIZZA
HOUSE MADE PIZZA DOUGH | CREAMY WHITE SAUCE | FRESH MOZZARELLA CHEESE | HOUSE MADE PICKLES

VEGAN MARGHERITA PIZZA
HOUSE MADE PIZZA DOUGH | HOUSE MADE MARINARA | VEGAN MOZZARELLA CHEESE | TOMATOES | FRESH BASIL

*GLUTEN SENSITIVE CRUST AVAILABLE UPON REQUEST

BREAD STICKS WITH MARINARA $12.00 PER DOZEN

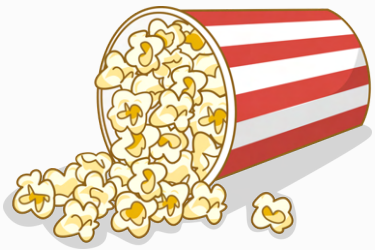
MOVIE NIGHT BUNDLE $10.00 PER PERSON

POPCORN
HOUSE MADE BAGGED POPCORN

ASSORTED CANDY BARS
HERSHEY'S BARS | M&MS | 3 MUSKETEERS | SKITTLES | KIT KAT

ASSORTED FRESH BAKED COOKIES
CHOCOLATE CHIP | SUGAR | M&M | OATMEAL RAISIN

ASSORTED COKE PRODUCTS
COKE | DIET COKE | COKE ZERO | CHERRY COKE | SPRITE | ROOT BEER



FOR ADDITIONAL QUESTIONS OR TO SCHEDULE YOUR EVENT PLEASE CONTACT:

ANDREA SCOLES

DIRECTOR OF CATERING

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740.427.5220

Fresh



CATERING