

2026-2027

Kenyon

CATERING MENU



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

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 PRIOR TO & FOLLOWING WILL BE ADDED FOR OFFSITE OR LARGER EVENTS

EVENT LABOR DROP OFF ONLY.....\$30.00 PER STAFF MEMBER

1 STAFF MEMBER PER 75 GUESTS

*ALL ITEMS WILL BE ON DISPOSABLES

EVENT LABOR DROP OFF & PICK UP ONLY.....\$50.00 PER STAFF MEMBER

1 STAFF MEMBER PER 75 GUESTS

BARTENDER.....\$45.00 PER PERSON | PER HOUR

1 HOUR PRIOR TO EVENT + EVENT DURATION + 1 HOUR PRIOR TO EVENT

1 BARTENDER PER 50 GUESTS

**ADDITIONAL LABOR PRIOR TO & FOLLOWING WILL BE ADDED FOR OFFSITE OR LARGER EVENTS

CARVING STATION LABOR.....\$50.00 PER STATION

1 STAFF MEMBER PER STATION

EVENT LINEN

FULL LENGTH BLACK OR WHITE FOR 8' TABLES\$16.00 PER LINEN

FULL LENGTH BLACK, WHITE OR IVORY FOR ROUND TABLES OR HIGH TOPS\$16.00 PER LINEN

BUFFET | BAR | BEVERAGE STATION | DESSERT STATION LINEN NO CHARGE

OVERLAYS FOR 8' TABLES (MULTIPLE COLORS AVAILABLE)\$16.00 PER LINEN

OVERLAYS FOR ROUND TABLES (MULTIPLE COLORS AVAILABLE).....\$16.00 PER LINEN

CLOTH NAPKINS (MULTIPLE COLORS AVAILABLE)\$0.25 PER NAPKIN

SPECIAL ORDER LINEN RENTAL PRICES VARY

SERVICEWARE

HOUSE CHINA, GLASSWARE, SILVERWARE (WRAPPED OR SET) NO CHARGE

**UP TO 150 GUESTS

RENTAL (SPECIAL ORDER CHINA OR CHINA OVER 150 GUESTS).....PRICES VARY

DISPOSABLES (PLASTIC OR ECO FRIENDLY)..... NO CHARGE

CARVING STATION SET UP.....\$100.00 PER STATION

MINI FRIDGE RENTAL\$50.00 PER EVENT | PER DAY

ALCOHOL TAX

INTERNAL CLIENTS.....7.25% OF TOTAL ALCOHOL SALES

EXTERNAL CLIENTS.....INCLUDED IN SALES TAX



BEVERAGES

COLD BEVERAGES

ICE WATER	\$1.00 PER PERSON
COLD BEVERAGES	\$2.00 PER PERSON
LEMONADE BLUE RASPBERRY LEMONADE FRUIT PUNCH	
INFUSED WATER	\$2.00 PER PERSON
ICED TEA	\$2.00 PER PERSON
LEMONS, SUGAR & ASSORTED SUGAR SUBSTITUTES	
APPLE CIDER (SEASONAL)	\$3.00 PER PERSON
INDIVIDUAL BEVERAGES	\$2.50 PER PERSON
ASSORTED COKE PRODUCTS SPARKLING WATER	
LEMONADE ICED TEA (SWEET OR UNSWEET)	
BOTTLED WATER	\$1.00 PER PERSON
BOTTLED JUICE	\$2.50 PER PERSON
APPLE ORANGE CRANBERRY	

HOT BEVERAGES

CRIMSON CUP COFFEE	\$3.00 PER PERSON
REGULAR COFFEE DECAF COFFEE	
CREAMER OAT MILK (AVAILABLE UPON REQUEST)	
SUGAR & ASSORTED SUBSTITUTES	
CRIMSON CUP COFFEE & HOT TEA	\$3.50 PER PERSON
REGULAR COFFEE DECAF COFFEE HOT WATER	
CREAMER OAT MILK (AVAILABLE UPON REQUEST)	
SUGAR & ASSORTED SUBSTITUTES	
CRIMSON CUP TEA BAGS HONEY SLICED LEMONS	
HOT CHOCOLATE	\$1.50 PER PERSON
CHEF MADE HOT COCOA WITH 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
ICED TEA	\$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 | CLUB SODA
TONIC WATER | CRANBERRY JUICE | CHERRIES | LIMES | LEMONS | OLIVES

PREMIUM FULL BAR.....\$30.00 PER PERSON

PREMIUM LIQUOR | HOUSE RED & WHITE WINE | DOMESTIC & CRAFT BEER | HARD SELTZERS
BOTTLED WATER | ASSORTED COKE PRODUCTS | SPARKLING WATER | CLUB SODA
TONIC WATER | CRANBERRY JUICE | CHERRIES | LIMES | LEMONS | OLIVES

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

CHEESE DISPLAYS

DOMESTIC CHEESE WITH GRAPES & CRACKERS

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

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

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	

CHIPS & DIP

HUMMUS & PITA CHIPS	\$40.00
GUACAMOLE & CORN TORTILLA CHIPS	\$40.00
SALSA & CORN TORTILLA CHIPS	\$30.00
BLT DIP & CORN TORTILLA CHIPS	\$50.00
BLACK BEAN & CORN SALSA & TORTILLA CHIPS	\$30.00



AMBIENT APPETIZERS

CROSTINIS

	PER PERSON	PER DOZEN
FRESH MOZZARELLA & ROASTED RED PEPPER CROSTINI.....	\$2.50.....	\$15.00
ARTICHOKE & CREAM CHEESE CROSTINI	\$2.50.....	\$15.00
FRESH TOMATO & BALSAMIC BRUSCHETTA CROSTINI.....	\$2.50	\$15.00
STREET CORN CROSTINI.....	\$2.50.....	\$15.00
ROASTED TOMATO & AVOCADO CROSTINI	\$2.50	\$15.00
STRAWBERRY BALSAMIC BRUSCHETTA & GOAT CHEESE CROSTINI.....	\$3.00.....	\$18.00
STEAK, BOURSIN CHEESE & ARUGULA CROSTINI	\$4.00.....	\$24.00
SMOKED SALMON WITH LEMON DILL CREAM CHEESE CROSTINI.....	\$5.00.....	\$30.00
FILET MIGNON & HORSERADISH AIOLI CROSTINI	\$5.00.....	\$30.00

SKEWERS

	PER PERSON	PER DOZEN
ANTIPASTO SKEWERS.....	\$3.00	\$18.00
MELON PROSCIUTTO SKEWERS.....	\$3.00.....	\$18.00
FIRE & ICE WATERMELON SALAD SKEWERS.....	\$3.00	\$18.00
CAPRESE WITH MOZZARELLA & BALSAMIC GLAZE SKEWERS.....	\$3.00	\$18.00
FRUIT SKEWERS.....	\$2.25	\$13.50

BITE SIZED

	PER PERSON	PER DOZEN
BACON WRAPPED GOAT CHEESE STUFFED DATES.....	\$3.00	\$18.00
SWEET POTATO AVOCADO BITES.....	\$3.00	\$18.00
REUBEN PICKLE BITES	\$3.00	\$18.00
CRANBERRY BRIE PHYLLO CUPS	\$2.00.....	\$12.00
JALAPENO POPPER PHYLLO CUPS	\$3.00.....	\$18.00
BEEF & HORSERADISH CANAPE	\$3.00.....	\$18.00

OTHER

	PER PERSON	PER DOZEN
CANDIED BACON.....	\$3.00.....	\$18.00
PROSCIUTTO WRAPPED ASPARAGUS	\$4.00.....	\$24.00
SHRIMP COCKTAIL SHOOTER.....	\$6.00	\$36.00



HOT APPETIZERS

VEGETARIAN

	PER PERSON	PER DOZEN
SPANAKOPITA.....	\$3.00.....	\$18.00
FALAFEL WITH TZATIKI SAUCE	\$3.00	\$18.00
SPRING ROLLS WITH SWEET THAI CHILI SAUCE	\$3.00	\$18.00
SPINACH & BOUSIN CHEESE STUFFED MUSHROOMS	\$3.00.....	\$18.00
VEGAN ROASTED RED PEPPER & SPINACH STUFFED MUSHROOMS.....	\$3.00.....	\$18.00
VEGAN BUFFALO CAULIFLOWER BITES WITH VEGAN RANCH.....	\$3.00.....	\$18.00

MEAT

	PER PERSON	PER DOZEN
BOURBON GLAZED COCKTAIL MEATBALLS	\$3.00.....	\$18.00
SAUSAGE STUFFED MUSHROOMS.....	\$3.00	\$18.00
BBQ CHEDDAR SLIDERS WITH PICKLES.....	\$4.00.....	\$24.00
SWEET POTATO BLACK BEAN SLIDERS	\$4.00.....	\$24.00
MINI CHEESEBURGERS.....	\$4.00	\$24.00
MINI PIGS IN A BLANKET WITH KETCHUP & MUSTARD.....	\$3.00	\$18.00
LOADED POTATO BITES WITH BACON, CHEDDAR, CHIVES & SOUR CREAM	\$3.00	\$18.00
CHICKEN POT STICKERS WITH SWEET THAI CHILI SAUCE	\$3.00	\$18.00

SKEWERS

	PER PERSON	PER DOZEN
HONEY BBQ CHICKEN SKEWERS.....	\$4.00.....	\$24.00
TERIYAKI CHICKEN SKEWERS.....	\$4.00.....	\$24.00
CHICKEN PINEAPPLE SKEWERS	\$4.00	\$24.00
CHILI LIME SHRIMP SKEWERS	\$6.00.....	\$36.00

BITE SIZED

	PER PERSON	PER DOZEN
MAC & CHEESE BITES	\$3.00	\$18.00
BASIL PESTO ARANCHINI WITH MARINARA SAUCE	\$3.00	\$18.00
PEPPER JACK STUFFED ARANCINI WITH SPICY POMODORO SAUCE.....	\$3.00	\$18.00
SPINACH & FETA PHYLLO BITES.....	\$3.00	\$18.00
BBQ CHICKEN PUFFS	\$3.00	\$18.00
BUFFALO CHICKEN PUFFS.....	\$3.00	\$18.00
PRETZEL BITES WITH WARM BEER CHEESE & SPICY MUSTARD DIP.....	\$3.00	\$18.00
COCONUT CRUSTED SHRIMP WITH MANGO SAUCE	\$6.00	\$36.00
CRAB STUFFED MUSHROOMS.....	\$6.00	\$36.00
BACON WRAPPED SCALLOPS.....	\$6.00	\$36.00
MINI CRAB CAKES	\$6.00	\$36.00

CHIPS & DIP

	PER PAN
SPINACH & ARTICHOKE DIP WITH PITA CHIPS	\$50.00
MAC & CHEESE.....	\$50.00
BUFFALO CHICKEN DIP WITH CORN TORTILLA CHIPS.....	\$60.00



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

	PER PERSON	PER DOZEN
HARD-BOILED EGGS	\$1.00	\$12.00
FRESH WHOLE FRUIT	\$1.00	\$12.00
APPLES ORANGES BANANAS		
ASSORTED SCONES	\$3.00	\$18.00
CAKE DONUTS	\$3.00	\$18.00
CINNAMON SUGAR POWDERED SUGAR		
DONUT HOLES	\$2.00	\$18.00
CINNAMON SUGAR POWDERED SUGAR		
DONUT HOLE FRUIT SKEWERS	\$3.00	\$18.00
ASSORTED BREAKFAST BREAD OR MUFFINS	\$3.00	\$18.00
ASSORTED PASTERIES	\$3.00	\$18.00
PUFF PASTERIES	\$3.00	\$18.00
SPINACH & FETA STRAWBERRY MASCARPONE		
LOCAL YOGURT WITH LOCAL GRANOLA	\$3.00	N/A
FRESH FRUIT SALAD	\$3.00	N/A
FRESH SLICED FRUIT	\$3.00	N/A
FRUIT & YOGURT PARFAITS WITH LOCAL GRANOLA	\$4.00	\$24.00
ASSORTED BAGELS	\$4.00	\$24.00
LOCAL WHIPPED BUTTER CREAM CHEESE LOCAL JAM		
BAGELS & LOX	\$12.00	N/A
RED ONION, CREAM CHEESE, CAPERS, SMOKED SALMON		

HOT BREAKFAST A LA CARTE

	PER PERSON	PER DOZEN
PANCAKES	\$3.00	\$18.00
LOCAL WHIPPED BUTTER LOCAL MAPLE SYRUP		
CINNAMON FRENCH TOAST	\$3.00	\$18.00
LOCAL WHIPPED BUTTER LOCAL MAPLE SYRUP		
FRITTATAS	\$3.00	\$18.00
HAM & CHEESE SPINACH & CHEESE		
BREAKFAST POTATOES WITH PEPPERS & ONIONS	\$3.00	N/A
HASH BROWNS	\$3.00	N/A
SCRAMBLED EGGS	\$3.00	N/A
KETCHUP HOT SAUCE		
LOCAL BACON	\$3.00	\$18.00
LOCAL SAUSAGE	\$3.00	\$18.00
BREAKFAST SANDWICHES	\$5.00	\$30.00
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 SENSITIVE 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

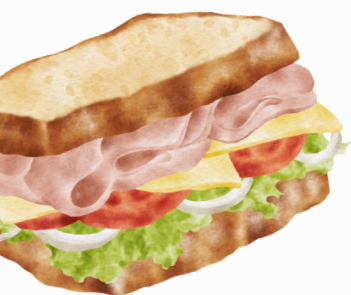
CHIPOTLE CHICKEN ON CIABATTA

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 SENSITIVE 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 | HORSE RADISH 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

DINNER \$28.00 PER PERSON | LUNCH (11A-1P) \$24.00 PER PERSON

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)

FRESH FROM THE GRILL BUFFET

DINNER \$24.00 PER PERSON | LUNCH (11A-1P) \$20.00 PER PERSON

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

DINNER \$28.00 PER PERSON | LUNCH (11A-1P) \$24.00 PER PERSON

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

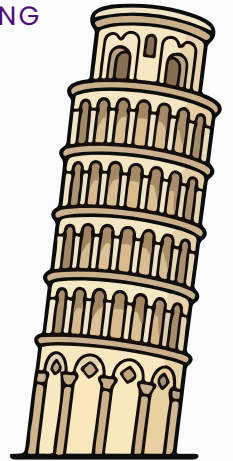
CHICKEN PARMESAN OR CHICKEN MARSALA

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

DINNER \$28.00 PER PERSON | LUNCH (11A-1P) \$24.00 PER PERSON

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

DINNER \$26.00 PER PERSON | LUNCH (11A-1P) \$22.00 PER PERSON

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

DINNER \$26.00 PER PERSON | LUNCH (11A-1P) \$22.00 PER PERSON

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

DINNER \$26.00 PER PERSON | LUNCH (11A-1P) \$22.00 PER PERSON

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

DINNER \$24.00 PER PERSON | LUNCH (11A-1P) \$20.00 PER PERSON

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

DINNER \$26.00 PER PERSON | LUNCH (11A-1P) \$22.00 PER PERSON

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

ROASTED RED SKIN POTATOES

SCALLOPED POTATOES

MASHED REDSKIN POTATOES

LEMON GARLIC JASMINE RICE

BROWN RICE PILAF

HONEY GLAZED CARROTS

STEAMED BROCOLLI

LEMON GARLIC ASPARAGUS (SEASONAL)

SAUTEED SQUASH MEDLEY

GARLIC WHIPPED POTATOES

SMOKED GOUDA MASHED POTATOES

CIDER WHIPPED SWEET POTATOES

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

GRILLED 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, CRUMBLIED BLUE CHEESE & RANCH DRESSING

PASTA PRIMAVERA

WHOLE WHEAT PASTA WITH ROASTED VEGETABLES, BROCCOLI, PESTO & PARMESAN CHEESE

TRADITIONAL LASAGNA

LAYERS OF PASTA WITH MARINARA, 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

\$2.00 PER PERSON | \$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 4"
RECTANGLE 4"
SQUARE 4"
HEART 4"
STAR 4"

**BAGGED INDIVIDUALLY WITH RIBBON - ADD \$0.50
PER COOKIE**

GOURMET COOKIES

\$3.00 PER PERSON | \$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

\$2.00 PER PERSON | \$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

\$2.00 PER PERSON | \$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

\$3.00 PER PERSON | \$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 LAVENDAR 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 SENSITIVE 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

ON THE ROCKS

FULL SIZE \$4.00 PER PERSON | MINIS \$3.00 PER PERSON

ON THE ROCKS

MANGO PASSIONFRUIT TAPIOCA
WHITE CHOCOLATE MOUSSE WITH BERRIES
TUXEDO MOUSSE WITH STRAWBERRIES
CHOCOLATE MOUSSE WITH BERRIES
TIRAMISU



PARFAITS

LEMON BANANA
OREO SMORES
STRAWBERRY CHEESECAKE
CHERRY CHEESECAKE

**PARFAITS AVAILABLE AS FULL SIZED ONLY

GLUTEN SENSITIVE ON THE ROCKS

COCONUT PANNA COTTA WITH MANGO PASSIONFRUIT
RED BERRIES & CREAM PANNA COTTA
LEMON PANNA COTTA WITH BLACKBERRY GELÉE
MATCHA PANNA COTTA WITH STRAWBERRY
VEGAN AVOCADO MOUSSE
CHOCOLATE MOUSSE WITH RICE CRISPY CARAMEL CRUNCH

PUT ANY MINI MOUSSE
IN AN EDIBLE
CHOCOLATE CUP FOR
AN ADDITIONAL \$1.50
PER PERSON

MINI DESSERTS

ALL MINIS PRICED PER DOZEN

MINI BLUEBERRY TARTS..... \$18.00
MINI STRAWBERRY TARTS..... \$18.00
PUMPKIN CHEESECAKE TARTS..... \$18.00
MINI CHEESECAKE BITES..... \$18.00
MINI CHOCOLATE CHIP CANNOLIS..... \$18.00
MINI RASPBERRY MASCARPONE CANNOLIS..... \$18.00

MACHA STRAWBERRY CONES..... \$18.00
SALTED CARAMEL POPCORN CONES..... \$18.00
PETIT FOURS - ASSORTED FLAVORS..... \$18.00
CHOCOLATE COVERED STRAWBERRIES..... \$24.00
GLUTEN SENSITIVE MINI CHEESECAKE BITES..... \$18.00

SPECIALTY DESSERTS

PLATED CHEESECAKE

\$6.00 PER PERSON

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

CREME BRULEE

\$6.00 PER PERSON

CLASSIC VANILLA BEAN
CHOCOLATE
GINGER BLUEBERRY
COFFEE & CREAM
RASPBERRY
WHITE CHOCOLATE STRAWBERRY



PLATED CAKES

\$3.00 PER PERSON

STRAWBERRY SHORTCAKE
GLUTEN SENSITIVE STRAWBERRY
SHORTCAKE
GLUTEN SENSITIVE FLOURLESS
CHOCOLATE CAKE

TRIFLES - VANILLA SPONGECAKE WITH FRESH FRUIT

\$6.00 PER PERSON

BLACKBERRY
BLOOD ORANGE

RASPBERRY
LIME

MANGO
PASSIONFRUIT

LYCHEE
WHITE PEACH

STRAWBERRY
BANANA

COCONUT
PINEAPPLE



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

\$30.00 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

CRUMBLER BACON | WARM CHEESE SAUCE | COOKED BROCCOLI

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

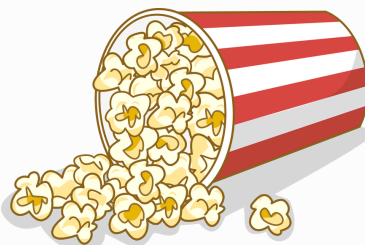
HERSHEY'S BARS | M&M'S | 3 MUSKETEERS | SKITTLES | KIT KAT

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:**

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