

## *Full Service Menu*

### *Hors D' Oeuvre Displays*

#### ***Traditional Cheese & Seasonal Fruit Display***

Aged Cheddar, Swiss, Pepper Jack, Provolone  
Displayed with seasonal fruit, crackers & sliced baguette

#### ***Gourmet Cheese & Berry Display***

Triple cream brie, aged cheddar, herb goat cheese, Gouda, etc...  
Displayed with grapes, seasonal berries, dried fruit, assorted crackers & bread

#### ***Traditional Crudité Display***

Crisp celery, carrot, broccoli florets, cauliflower & cherry tomatoes with dill herb dip.  
Add Traditional or Gourmet Cheese

#### ***Roasted Crudité Display***

Roasted zucchini, asparagus, peppers, tomato, Portobello, carrots, & seasonal vegetables with  
an herb vegetable dip.  
Add Traditional or Gourmet Cheese

#### ***Antipasti Display***

Assorted roasted vegetables, fresh mozzarella, pepperoncini, Genoa salami, pepperoni, Prosciutto,  
provolone, seasoned artichoke hearts, olives, bread & crostini

#### ***Baked Brie en Croute***

Apple caramel pecan, Blackberry, Raspberry Almond or Apricot Almond served with crackers & fruit

#### ***Assorted Mini Focaccia Triangle Panini Display***

Choice of BBQ Pulled Pork, Three Cheese & Ham, Signature Beef Brisket, Turkey Bacon BBQ, Portobello  
Mozzarella, Chicken Pesto Deluxe, Roast Beef & Sautéed Onions and more...  
These can also be served as a butlered appetizer.

#### ***Mediterranean Display***

Cucumber salsa, Roasted Veggies, Feta, artichoke hearts, olives, signature garlic hummus & pita triangles

#### ***Chilled Smoked Herb Salmon Display***

Cooked to a tender perfection and served with horseradish sauce, onion, lemon & bread

#### ***Fiesta Nacho Display***

Authentic homemade salsa, fresh guacamole, black bean & corn salsa, warm queso and tortilla chips

#### ***Quesadilla Display***

A variety of chicken, shrimp, beef or vegetable quesadillas griddled to perfection and served with chipotle  
sour cream, cheddar cheese, Pico de Gallo and salsa. Add guacamole

#### ***Slider Display***

Fresh baked slider buns filled with a variety of beef brisket, BBQ pulled pork, turkey bacon Swiss, three  
cheese baked ham, Portobello mozzarella, chicken deluxe, pesto salmon and many more options

#### ***Flat Bread Pizza Display***

Assortment of meats, cheeses and vegetables atop flat bread with homemade marinara, pesto or creamy  
Alfredo grilled or baked on site

### ***Shrimp Cocktail Display***

Large shrimp steamed, peeled and deveined or steamed with old bay and onions (shells on) served over ice with cocktail sauce and lemons

### ***Raw Oyster Bar***

Fresh Chincoteague or Blue Points shucked and served over ice with cocktail sauce, red wine vinaigrette and lemons

### ***Seafood Cocktail Bar***

Shrimp cocktail, crab claws, oysters on the half shell and clams on the half shell served over ice with cocktail sauce, hot sauce, red wine vinaigrette and lemons

### ***Custom Displays***

Custom assorted displays with Hors D' Oeuvre Pieces (below) or your favorite recipe  
Tell us your favorite appetizer or recipe and we will make it

## ***Hors D' Oeuvres Pieces***

### ***Mini Jumbo Lump Crab Cake***

Served with lemon & cocktail sauce

### ***Mini Salmon Cake***

Budget friendly "crab cake" with all the taste!

### ***Baked Cheese Olive***

Crowd Pleaser...Green olives with pimento wrapped and baked in a cheddar pastry

### ***Tomato Basil Shooter***

Garnished with croutons and shaved parmesan or your choice of Jumbo Lump Crab, Large Shrimp or Grilled Cheese

### ***Custom Soup Shooter***

Your favorite soup from our selection garnished accordingly

### ***Anti-Pasti Skewer***

Fresh mozzarella, olive, tomato, genoa salami & artichoke w/a balsamic drizzle

### ***Fresh Crudité Cup***

Thinly sliced celery, cucumber, carrots & peppers served in a petit cup or baguette wedge with dill herb dip

### ***Stuffed Mushroom Cap***

Choice of jumbo lump crab & Dijon remoulade, sausage stuffing or goat cheese, veggie & herb

### ***Maryland Style Steamed Shrimp***

Peeled & steamed with Old Bay, lemon, herbs & onions  
Served warm or chilled with cocktail sauce

### ***Meatball***

Perfect Italian meatball served in our marinara sauce or sweet & sour sauce on a bamboo skewer

### ***Sheppard's Pie Cup***

Our homemade Sheppard's pie served in a petit cup

### ***Macaroni & Cheese Bite***

Choice of our traditional creamy mac & cheese or a white cheddar parmesan mac & cheese mixed with choice of bacon crumbles, lobster pieces, or sun-dried tomato compote. Served in petite cup

***Watermelon Feta Martini***

Fresh watermelon, mint, lime and feta served in petite martini cup

***Tropical Chicken Skewer***

Sesame garlic marinated chicken, pineapple and seared red onion

***Jerk Chicken Skewer***

Served with honey mustard dipping sauce

***Shrimp & Grits***

Creamy aged cheddar grits served in a petite cup with a Cajun grilled shrimp

***Citrus Basil Shrimp Cocktail***

Served with a Dijon basil aioli or Cocktail sauce

***Traditional Shrimp Cocktail***

A large shrimp served on a small glass filled with cocktail sauce & a lemon

***Bacon Wrapped Scallop***

Crispy bacon wrapped scallop drizzled with our signature BBQ sauce

***Bacon Wrapped Shrimp***

Crispy bacon wrapped shrimp drizzled with a Sriracha cream sauce

***Tropical Grilled Salmon Bite***

One ounce portion of grilled salmon topped with tropical fruit salsa on a miso spoon

***Asian Ahi Tuna Spoon***

Seared blackened Ahi tuna atop a soy sesame slaw served on a miso spoon w/wasabi sauce

***Ahi Tuna Salad Martini***

Mixed greens & julienne peppers tossed with sesame garlic sauce & topped with seared Ahi tuna, sesame seeds & green onion

***Western Potato Rounds***

Bacon, cheddar, green onion, BBQ, crème fresh

***Sweet Potato Soufflé***

Decadent sweet potato soufflé served in a petite cup & topped with candied pecans

***Autumn Acorn Squash***

Roasted acorn squash topped with brown sugar cranberry pecan compote

***Bruschetta***

Choice of Tomato Basil, Tomato Olive, Greek or Olive Tapenade bruschetta

***Baked Tomato & Goat Cheese Triangles***

Baked pastry topped with goat cheese, thinly sliced tomato, rosemary & parmesan

***Assorted Selection of Canapés***

Brie, apple, pecan & honey

Pear, gorgonzola, walnut & honey

Beef Tenderloin, caramelized onion & Dijon horseradish

Chilled smoked herb salmon, Dijon horseradish sauce, capers & red onion

Roasted mushroom, goat cheese and rosemary

All canapés are baked on the appropriate toast points, crostini or bread round

***Smoked Salmon Cucumber***

Fresh cucumber round skewered with olive spread, red onion, & smoked salmon

***Garlic Rosemary Lolli-pop Lamb Chop***

Grilled to the perfect medium rare and served with mint jelly

### ***Spring Roll***

Served with sweet & sour chili sauce

### ***Blue Cheese Endive***

Fresh endive stuffed with a creamy blue cheese blend, walnut & grape

### ***Flat Bread Pizza Triangle***

Chef's selection or your favorite pizza toppings

### ***Lobster Roll***

Lobster salad served in a mini butter grilled hoagie bun

### ***Garlic Rosemary Lolli-pop Lamb Chop***

Grilled to the perfect medium rare and served with mint jelly

## ***Warm Dip Selections***

### ***Creamy MD Style Crab Dip***

Jumbo Lump, cheese & the perfect blend of spices with crackers, crostini & bread

### ***Crab Spinach Artichoke Dip***

Baked and served with crostini & bread

### ***Three Cheese Spinach Artichoke Dip***

Baked and served with crostini & bread

### ***Pepperoni Pizza Dip***

Homemade marinara, loads of cheese, herbs & pepperoni served warm with sliced baguette & pita

### ***Roasted Red Pepper & Sun Dried Tomato Dip***

Baked and served with crostini, bread & crackers

### ***Buffalo Chicken Dip***

The perfect spice, cheese and chicken mix served warm with tortilla chips & celery

### ***Chili Con Queso***

Homemade and served with tortilla chips

### ***Hot Shrimp Dip***

Shrimp, cheeses, onion, garlic and the perfect blend of seasoning served warm with sliced baguette

## ***Soup Selections***

Soups can also be served as passed hors de oeuvres in small shooter cups

### ***MD Style Crab Bisque***

Spicy cream base with jumbo lump crab and sherry

### ***Lobster Bisque***

Loaded with melt in your mouth lobster pieces

### ***Chilatole***

The Hang-Over Soup! Chicken, corn, dumplings, rice, lime, chipotle

***Chicken Tortilla***

Served with cheese, crème fresh, homemade corn tortilla pieces

***Home Style Beef Chili***

Served with onion, jalapeño, cheddar cheese, sour cream

***Cajun Black Bean***

Served with diced onion & crème fresh  
Add Shrimp or Chicken

***Signature Tomato Basil Soup***

Served with croutons & shaved parmesan  
Add shrimp or crab

***Corn Chowder***

Creamy crowd pleaser with loads of flavor  
Add Chicken or Shrimp

***Fresh Salad Selections***

Add chicken, shrimp, steak or salmon to any salad as a main course

***Signature House Salad***

Mixed greens, romaine, red onion, cucumber, black olive, tomato,  
and shaved Parmesan dressed in red wine vinaigrette

***Fresh Garden Salad***

Romaine with shredded carrots, tomato, cucumber and croutons  
dressed in Red Wine Vinaigrette or your choice of dressing

***Summer Salad***

Mixed greens, blue berries, sun-dried tomatoes, blue cheese, pecans, balsamic vinaigrette

***Cranberry Apple Salad***

Mixed greens, cranberries, apples, goat cheese, walnuts & Balsamic vinaigrette

***Strawberry Salad***

Greens, romaine, strawberries, blueberries, goat cheese, red onion, candied pecans & Raspberry vinaigrette

***Mediterranean Salad***

Romaine, Spring mix, shredded carrots, chickpeas, grape tomato, Kalamata olives, peas,  
cucumber & feta cheese tossed with Mediterranean Vinaigrette

***Roasted Vegetable Salad***

Mixed greens, romaine, roasted peppers, onions, mushrooms, asparagus, shaved parmesan &  
Dijon red wine vinaigrette

***Pear & Gorgonzola Salad***

Romaine, mixed greens, sliced pear, gorgonzola, walnuts & Balsamic Vinaigrette

***Classic Caesar Salad***

Delicious traditional recipe with crispy croutons

***Seasonal Fruit Salad***

Only the freshest fruit!  
Add a Citrus Kiwi Dressing

### ***Greek Salad***

Romaine, red onion, feta, Kalamata olives, cucumber, tomato, & Greek vinaigrette

### ***Antipasti Salad***

Salami, pepperoni, provolone, mozzarella, roasted olives, tomato,  
Asparagus and your choice of dressing

## ***Entrée Selections***

### ***Pasta***

Add chicken, shrimp, vegetables, sausage, beef, fish or crab to any pasta

### ***Blackened Chicken Alfredo Penne***

Creamy Alfredo, broccoli & red peppers

### ***Baked Lasagna***

Layers of seasoned beef, sausage, onion, garlic, basil, ricotta, mozzarella and marinara

### ***Baked Vegetable Lasagna***

Layers of ricotta, mozzarella, goat cheese, garlic, onion, roasted  
vegetables and marinara

### ***Roasted Vegetable Rose***

Roasted vegetables in our creamy homemade marinara sauce with pasta & shaved Parmesan

### ***Sundried Tomato & Spinach Farfalle***

Spinach, sundried tomatoes and creamy marinara tossed with bowtie pasta and shaved Parmesan

### ***Creamy Seafood Marinara***

Sautéed shrimp, crab & mussels in our creamy marinara sauce over pasta

### ***Sausage & Pepper Rigatoni***

Sweet sausage, roasted peppers & onion served over Rigatoni in a  
homemade marinara sauce with Romano cheese

### ***Spaghetti Bolognese***

Italian beef, garlic, onion, carrot, mushroom, tomato, Romano

### ***Spaghetti with Meatballs***

Large herb meatballs in a garlic & onion marinara

### ***Stuffed Shells***

Creamy cheese & spinach filling topped with marinara or our Bolognese sauce

### ***Crab & Shrimp Vodka***

Jumbo lump crab & sautéed shrimp tossed with creamy tomato Vodka Sauce, Farfalle pasta,  
spinach and mushrooms

### ***Vodka Tortellini***

Cheese tortellini in a creamy tomato Vodka Sauce with spinach and mushrooms

### ***Pasta Primavera***

Seasonal vegetables over farfalle pasta in Alfredo sauce

### ***Baked Ziti***

Ziti, onion, garlic & thinly sliced ham baked in a rich creamy tomato sauce

## *Beef & Lamb*

### ***Beef Tenderloin***

Prepared to your liking, carved to order and served with béarnaise and au jus

### ***Slow Roasted Beef Brisket***

Marinated and slow cooked to perfection in seasoned garlic red wine au jus

### ***Signature Pit Beef***

Cooked to a perfect medium rare, sliced thin, individually dunked in garlic au jus and served with BBQ sauce, Dijon horseradish sauce, prepared horseradish and sliced red onions

### ***Garlic Rosemary Roast Beef***

Cooked to your liking, carved to order and served with garlic au jus & Dijon horseradish sauce

### ***Tenderloin Tips with Mushroom-Onion Gravy***

Beef Tenderloin tips, mushrooms, onion, thyme, parsley, cream & garlic

### ***London Broil***

Grilled to your liking, sliced and sided with our homemade cilantro red onion salsa

### ***Rustic Lamb Chops***

Pan seared with garlic, shallots, rosemary and oregano, and served with mint jelly

### ***Slow Roasted Corned Beef & Cabbage***

Perfect for your next St. Patrick's Day Party.

### ***Homemade Meatloaf***

Family classic with an Italian twist for a perfect mouthwatering meatloaf

### ***Sheppard's Pie***

Our signature meatloaf mixture with a twist and topped with brown gravy and mashed potatoes

### ***Slow Roasted Prime Rib***

Seasoned to perfection and cooked to a perfect medium rare, carved to order, dunked in au jus and served with our homemade Dijon horseradish sauce & prepared horseradish

### ***Grilled Steaks***

Choose your steak and we will grill it to your liking with appropriate accompaniments

### ***Hamburgers***

1/3lb burgers grilled to your liking with trimmings of choice for guests to choose

### ***Sloppy Joes***

Traditional homemade sauce with fresh baked rolls

## *Poultry & Pork*

### ***Feta Spinach Stuffed Chicken***

Pan seared seasoned chicken breast stuffed with feta, spinach and roasted red pepper and topped with a creamy Dijon parmesan sauce

### ***Chicken Marsala***

Lightly breaded sautéed chicken breast topped with homemade Marsala sauce, mushrooms & parsley

***Chicken Cordon Blue***

Lightly breaded chicken breast topped with smoked ham, provolone cheese & parmesan cream sauce

***Chicken Picata Deluxe***

Lightly breaded sautéed chicken breast topped with capers, artichoke, red pepper & a lemon and white wine sauce

***Tropical Chicken***

Soy garlic marinated chicken breast pan seared & topped with fresh pineapple salsa

***Baked Curry & Artichoke Chicken***

Cheddar cheese, mushroom, cream, curry, water chestnuts, lemon

***Chicken Marinara***

Lightly breaded chicken baked with our homemade marinara, fresh basil, mozzarella & provolone

***Roasted Bone-in Chicken Breast***

Garlic, herbs & lemon with a lemon beurré blanc

***Rotisserie Baked Chicken Pieces***

Whole chickens marinated & slow roasted to a juicy perfection

***Southern Styled Pulled Pork***

Slow roasted and served with a peppered vinegar barbecue sauce

***Soy Sesame Pork Tenderloin***

Sliced & served in sauce

***Apricot Pork Loin***

Roasted seasoned pork loin basted and finished with an apricot glaze

***Barbequed Pork Loin***

Sliced thin and served in our signature barbeque sauce  
Top with a pineapple salsa for a tropical twist

***Dijon Brown Sugar Baked Ham***

Bon-in spiral cut ham cooked with a Dijon brown sugar glaze

***Roasted Turkey Breast***

Sliced and served in our Dijon pepper & thyme gravy

***Savory Whole Carved Turkey***

Perfectly seasoned whole turkeys carved on site and served in or with our Dijon pepper & thyme gravy.  
Add cranberry relish, BBQ sauce, horseradish sauce, red onions & Rolls for a great station

***Seafood***

***Steamed Shrimp***

Shrimp Feast is the way to go! Steamed with Old Bay & onions  
Served with cocktail sauce & melted lemon butter upon request

***Garlic Shrimp***

Take your Shrimp Feast to a new level of taste! Jumbo shrimp cooked in garlic au jus with a house blend of seasoning and loads of garlic... served in the garlic au jus for dipping.  
Cocktail sauce & melted lemon butter upon request

***Whole Main Lobster***

One to two pound lobsters steamed to a tender perfection and served w/melted lemon butter

### ***MD Jumbo Lump Crab Cake***

Made with Jumbo lump crab meat and very little filling... baked to golden perfection!  
Served with homemade cocktail & tartar sauce and lemon wedges

### ***Mushroom & Olive Cod***

Pan-seared cod with green olives, onion, mushroom, tomato, oregano, white wine & garlic.  
Upgrade to a fresh Halibut or Mahi-Mahi

### ***Citrus Dill Salmon***

Grilled salmon topped with capers, dill and a light lemon butter sauce

### ***Mediterranean Salmon***

Grilled salmon topped with green olives, red onion, colored peppers, capers & mushrooms in a white wine tomato sauce

### ***Salmon Picata Deluxe***

Grilled salmon topped with capers, artichoke hearts, colored peppers & a lemon white wine sauce

### ***Tropical Grilled Salmon***

Marinated in a Hawaiian sauce, grilled and topped with pineapple salsa

## ***Fiesta Selections***

### ***Chicken & Steak Fajitas***

Choose marinated chicken or sliced flank steak served with sautéed peppers & onions, cheddar cheese, salsa, sour cream, guacamole and flour or corn tortillas

### ***Fish or Shrimp Tacos***

Choose from citrus & herb grilled white fish or shrimp marinated with lime & old bay.  
Served with homemade salsa, cilantro & red onion salsa, sour cream, avocado, feta, citrus slaw and flour or corn tortillas

### ***Garlic Shredded Beef Tacos***

Slow cooked tender beef shredded and tossed with garlic, herbs & olive oil  
Served with salsa, cheddar, guacamole, sour cream & tortilla shells

### ***Chipotle Pork Carnitas***

Slow cooked pulled pork tossed with a chipotle sauce & served with homemade salsa, guacamole, sour cream, cheddar cheese & tortilla shells

## ***Featured Kabobs***

### ***MD Style Shrimp Kabobs***

Large shrimp, grape tomatoes & red onion cooked in Old Bay marinade

### ***BBQ Shrimp Kabobs***

Large shrimp, onion & red potatoes glazed with BBQ & grilled

### ***Jerk Chicken Kabobs***

Marinated and grilled with red onion, colored peppers & pineapple chunks

### ***Balsamic Beef Sirloin or Tenderloin Kabobs***

Marinated and grilled with colored peppers, onion & mushrooms

### ***Soy Garlic Chicken Kabobs***

Our signature soy garlic marinade, peppers, onion, pineapple

## ***Kabobs Your Way***

Tell us what you want on the grill and we will marinate, stick & grill

### ***Stations***

Stations provide fun atmosphere for a cocktail reception! Choose from the stations below or let us customize a station to meet your desires.

#### ***Custom Hors De Oeuvre Station***

Cheese Fondue Bar  
Raw Bar  
Fresh Salad Bar  
Martini Salad Station  
Italian Pasta Station  
Custom Pasta Bar  
Carving Station  
Asian Station  
Fiesta Station  
Grilled Flat Bread Pizza Station  
Grilled & Sautéed Vegetable Station  
Mashed Potato Bar  
Macaroni & Cheese Bar  
Sweet & or Savory Crepe Station  
Candy Station  
S'more Bar  
Chocolate Fondue Bar  
Banana Foster Station  
Parfait Bar  
Trifle Station  
Trifle Bar  
Hot Fudge Sundae Bar  
Ice Cream Sundae Bar  
Assorted Dessert Bar  
Etc....

### ***Sandwich & Wrap Selections***

The selections below can be made on your choice of bread, croissant, roll, or wrap  
We can also serve the items below on a platter with sandwich rolls & bread on the side

#### ***MD Style Shrimp Salad***

Old Bay, mayo, lemon, celery, fresh herbs

#### ***Citrus Tuna Salad***

Chunky Albacore tuna, lemon, celery, mayo

#### ***Traditional Chunky Chicken Salad***

Our traditional chicken salad – delicious!

#### ***Summer Chicken Salad***

Grilled chicken, grapes, celery & walnuts

#### ***Autumn Chicken Salad***

Roasted chicken, apple, cranberry, walnuts & celery

***Herb Roasted Salmon***

Topped with tomato, greens, red onion & creamy caper horseradish sauce

***Southern Style Pulled Pork***

Tangy vinaigrette BBQ with homemade slaw – This is a delicious mess!

***Honey Baked Ham***

Topped with cheddar & apples

***Turkey Bacon BBQ***

Sliced turkey, bacon, Swiss & BBQ sauce

***Pit Beef***

Topped with Dijon horseradish sauce, BBQ sauce and red onion

***Portobello Power***

Balsamic Portobello, zucchini, mixed greens, mozzarella, sautéed onion, roasted red pepper & tomato

***Italian Stallion***

Genoa Salami, pepperoni, ham, hot pepper cheese, oregano, tomato & lettuce

***Chicken Parmesan***

Lightly breaded & sautéed chicken breast topped with homemade marinara & mozzarella

***Grilled Chicken Deluxe***

Caramelized onions, roasted red peppers, Swiss, tomato, greens & Dijon aioli

***Lobster Roll***

Our delicious lobster salad on a buttered grilled hoagie roll

***Create your own Sandwich***

Ask our representatives to help create your favorite sandwich or wrap

***Baked Focaccia Sandwiches***

The sandwiches below are baked on fresh Artisan Focaccia bread and served in triangles

***Southern Style Pulled Pork Focaccia***

Tangy vinaigrette BBQ with homemade slaw – This is a delicious mess!

***Four Cheese Smoked Ham Focaccia***

Swiss, Provolone, American, Cheddar & smoked ham

***Cheddar Ham & Apple Focaccia***

Aged cheddar, sliced granny smith apples, smoked ham

***Turkey Bacon BBQ Focaccia***

Sliced turkey, bacon, Swiss, BBQ sauce, mixed greens & tomato

***Pit Beef Focaccia***

Topped with Dijon horseradish sauce, BBQ sauce and red onion

***Portobello Mozzarella Focaccia***

Balsamic Portobello, zucchini, mozzarella, sautéed onion, roasted red pepper, mixed greens, & tomato

***Italian Focaccia***

Genoa Salami, pepperoni, ham, hot pepper cheese, oregano, parmesan, mixed greens & tomato

### *Beef Brisket Focaccia*

Our signature fall apart slow roasted brisket, Dijon horseradish sauce, BBQ sauce & sautéed onions

### *Grilled Chicken Deluxe Focaccia*

Caramelized onions, roasted red peppers, Swiss, tomato, mixed greens & Dijon aioli

## *Bagged Lunches*

Great for your next Corporate Meeting, Bus Tour, Train Ride, Picnic, etc...

Choose your favorite Sandwich, Salad or Focaccia Sandwich to be boxed with your choice of potato salad, pasta salad, fruit salad, side salad, chips, cookies, cake, brownies & beverage.

So many options for bagged lunches... contact one of our coordinators to create the perfect bagged lunches for your next event.

\*\*Minimum of 12 per selection

## *Side Dishes*

- |  |                                      |
|--|--------------------------------------|
| Creamy Mashed Potatoes                   | Roasted Brussel Sprouts              |
| Signature Mashed Potatoes                | Candied Baby Carrots                 |
| Sour Cream, Cheddar & Chives             | Sautéed Peppers, Onions & Mushrooms  |
| Garlic Smashed Red Skin Potatoes         | Red Wine Garlic Button Mushrooms     |
| Horseradish Mashed Potatoes              | Seasoned Corn on the Cob             |
| Garlic Rosemary Roasted Red Potatoes     | Buttered Corn                        |
| Seasoned Roasted Fingerling Potatoes     | Twice Baked Black Beans              |
| Rustic Potato Medley                     | Honey Bacon Baked Beans              |
| Golden, Red, Purple, Sweet, Russet       | Brown Sugar Baked Acorn Squash       |
| Baked Potato, w/Fixings                  | Candied Cranberry Pecan Compote      |
| Baked Sweet Potato, w/Fixings            | Sweet Potato Soufflé                 |
| Traditional Creamy Macaroni & Cheese     | Candied pecan topping                |
| Italian Beef Macaroni & Cheese           | Linguini & Marinara                  |
| Bacon Cheddar Macaroni & Cheese          | Aglío E. Olio                        |
| White Cheddar Parmesan Macaroni & Cheese | Fettuccini Alfredo                   |
| Seasonal Roasted Vegetables              | Fried Rice                           |
| Summer, Autumn & Winter                  | Rice Pilaf                           |
| Grilled Summer Vegetables                | Citrus Cilantro Rice                 |
| Normandy Blend                           | Classic Creamy Vinaigrette Cole Slaw |
| Broccoli, Cauliflower & Carrots          | Asian Slaw                           |
| Asian Green Beans                        | Mustard & Egg Potato Salad           |
| Caramelized Onions & Cashews             | Creamy Red Potato Salad              |
| Savory Green Beans                       | Greek Pasta Salad                    |
| Butter, Herbs, Red Onion & Garlic        | Fiesta Pasta Salad                   |
| Buttered Green Beans                     | Amish Macaroni Salad                 |
| Roasted Asparagus                        | Bacon Broccoli Salad                 |
| Balsamic Chilled Asparagus               | Seasonal Fruit Salad                 |

## Dessert

### **Assorted Cup Cakes**

Ask a coordinator for a complete list of flavors  
Mini Cupcakes Available Too

### **Assorted Fresh Baked Cookies**

Chocolate Chip, Oatmeal, White Chocolate, etc...

### **Fresh Baked Layered Cakes**

Carrot, Pumpkin, Chocolate Fudge, Red Velvet, etc...

### **Dessert Cups**

Demitasse cups or mason jars filled with our  
seasonal cakes, mousses, fillings & toppings

### **Assorted Seasonal Bundt Cake Slices**

Vanilla, Pumpkin, Lemon, Chocolate, Strawberry, etc...

### **Assorted Cake Slices**

Assortment of our fresh baked cake

### **New York Style Cheese Cake**

Topped with a baked on sugar coating  
Add Fresh Fruit, Whipped Cream, Fudge or Toffee

### **Mini Cheese Cakes**

Add a topping... cherries, berries, toffee, etc...

### **Chocolate Dipped Strawberries**

Dipped in milk chocolate and drizzled with white chocolate  
Designs & seasonal coloring available  
Additional Dipped Fruit Options Available

### **Warm Devilish Chocolate Poke Cake**

Chocolate, fudge, toffee, caramel, whipped cream

### **Chocolate Fountain**

Dark Kahlua, Milk or White Chocolate

### **Hot Fudge Brownie Sundae**

Our amazing chocolate chunk brownies topped with  
ice cream, fudge, whipped cream & a cherry

### **Ice Cream Sundae**

Your choice of flavors & fixings

### **Warm Apple Cobble**

Served warm ala mode

### **Wedding Cakes**

Gourmet wedding cakes designed to master  
your vision. Ask a coordinator for a list of flavors

### **Sheet Cakes & Gourmet Cakes**

Designed to your liking with lots of flavors &  
fillings to choose from; Half, Full & Custom Size

### **Trifles**

Contact a coordinator for trifle options  
Peanut butter, Berries, Oreos, Tiramisu

### **Chocolate Dipped Pretzels**

Milk & dark chocolate drizzled with white  
chocolate & assorted toppings

### **Homemade Pies**

Apple, Blueberry, Cherry, Pumpkin, Pecan baked  
fresh and served warm or at room temperature

### **Seasonal Tarts**

Fruit, Apple, Blueberry, Pecan Crunch, Key Lime, etc...

### **Chocolate Chunk Brownies**

Our fresh baked chocolate chunk brownies  
Add toppings...strawberries, peanut  
butter cups, etc...

### **Chocolate Mouse Cups**

Edible chocolate cups filled with chocolate mousse

### **Cake Pops**

Contact a coordinator for flavors

### **Cannoli's**

The perfect individual size cannoli's

### **Mini Eclairs & Puff Pastries**

Cream filled decadence

### **Milk & Cookie Bar**

Shot cups of milk topped or displayed with fresh baked cookies

More Desserts Available... Inquire!