Beverages - per person or individual unit

**Hot Beverages (per person)**

Coffee Service: Regular, Decaf, Hot teas .......... 2.00  
Regular Coffee only .................................... 1.00  
Decaf Coffee only ...................................... 1.00  
Hot Water only (with assorted tea bags) .......... 1.00  
Hot Chocolate ............................................. 1.50  
Hot Cider (seasonal) .................................... 1.50

**Individual Beverages (individual)**

Monument Farms Whole Milk (pint) .................. 1.75  
Monument Farms Chocolate Milk (pint) ............. 1.75  
Bottled Water (bottle) ................................... 1.00  
Seltzer Water (bottle) ................................... 1.50  
Orange Juice (bottle) ................................... 1.90  
Apple Juice (bottle) .................................... 1.90  
Cranberry Juice (bottle) ................................ 1.90  
Iced Tea (bottle) ......................................... 1.90  
Diet Iced Tea (bottle) ................................... 1.90  
Assorted Canned Sodas (can) ......................... 1.00

**Cold Beverages (per person)**

Lemonade .................................................... .75  
Sparkling Red Fruit Punch .............................. 1.00  
Cold Apple Cider (seasonal) ........................... 1.00  
Orange Juice ............................................. 1.00  
Cranberry Juice .......................................... 1.00  
Apple Juice ............................................... 1.00  
Unsweetened Iced Tea ................................... .75  
Ice Water .................................................. 0.50
Beverage items will be served in an appropriate container according to volume at the discretion of the catering team unless there is a specific request. (ex. airpot, cambro, carafe, .5 or 1 gallon jug, 2.5 or 5 gallon clear beverage dispenser)

**BREAKFAST**

Breakfasts - per person

**Midd Breakfast Break** ................................. 6.00
Assorted fresh bagels and muffins,
Served with cream cheese, butter and preserves.
Includes orange juice and complete coffee service and tea service.

**Midd Continental** ................................. 7.50
Fresh bagels and muffins; served with cream cheese, butter and preserves.
Includes fresh fruit salad, orange juice and complete coffee and tea service.

**Midd Healthy Continental** ................................. 7.50
Baked blueberry rounds and baked oatmeal granola rounds.
Includes fresh fruit salad and assorted Greek yogurt. Includes orange juice and complete coffee and tea service.

**Midd Bistro Breakfast** ................................. 7.50
Individual vegetable and ham and cheeses frittata with fresh fruit salad.
Includes orange juice and complete coffee and tea service.

**Smoked Salmon Bagel Bar** ................................. 10.75
Fresh bagels, smoked salmon, cream cheese, red onion, tomato and capers.
Includes orange juice and complete coffee and tea service

Full hot breakfast buffets are available at our dining locations (contact catering management for details)

**A la Carte** (each)
Bagels with cream cheese, butter, and jams (assorted) ................................. 1.50
Muffins (assorted) ........................................... 2.00
Cinnamon Rolls ........................................... 2.00
Danish (assorted) ........................................... 2.00
Bear Claws ........................................... 2.00
Breakfast sticks ........................................... 2.00
Assorted Scones ........................................... 1.25
Croissants (plain) ........................................... 1.25
Stuffed Croissants ........................................... 2.00
(chocolate, strawberry cream cheese, ham and cheese)

Yogurt Parfait
Greek yogurt, fresh berries, and granola .................. 4.00

Fruit salad ......................................................... 3.50

Assorted Greek Yogurt ........................................ 2.00

Seasonal Whole Fresh Fruit ................................. 1.00

**SANDWICHES & WRAPS**

Priced per person

**Sandwich or Wrap Platter (Choice of 3) ........... 6.50**
(served with additional mayonnaise and mustard on the side)

**Oven Roasted Turkey** with lettuce and tomato

**Roast Beef** with arugula and horseradish mayonnaise

**Maple Ham** with swiss cheese, lettuce and country mustard

**Tarragon Chicken Salad** with red grapes, fine red onion and celery

**Tuna Salad** with red onion, celery and lettuce

**Vegetarian** with hummus, lettuce, tomato, cucumber, carrot and feta cheese

**Egg Salad** with lettuce

**Marinated Grilled Vegetables** with herbed goat cheese and spinach

**Turkey Club** with bacon, lettuce, tomato

**Thai Vegetable Wrap** with cucumber, shredded carrots, spicy peanut sauce
(Gluten-free bread may be requested)

**Make it a Complete Lunch (choice of 3) ............ 8.75**
A selection of wraps and/or sandwiches, served with chips, a cookie, or piece of fruit and your choice of lemonade, iced tea or bottled water.

**Soup & Sandwich ............................................. 8.50**
Assorted sandwiches or wraps (choice of 3) served with the chef’s selection of soup served with water and your choice of iced tea or lemonade. (please specify if a vegetarian soup is required)

**Bagged Lunch .................................................. 8.75**
Sandwich (choice of 3 types per order) with chips, apple or cookie, bottled water and condiments.

**Deli Platter ..................................................... 10.25**
Roasted turkey breast, roast beef, ham with cheddar, swiss and provolone cheese, tomatoes, lettuce and red onion, pickles and assorted condiments with breads, pita and rolls. Served with choice of one salad (mixed greens, quinoa salad, or pasta salad) chips, and choice of cookies or whole fruit. Includes water and your choice of lemonade or iced tea.
SALADS

Salads are priced per serving and may be served individually or family style.

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Salad</td>
<td>6.00</td>
</tr>
<tr>
<td>Mixed greens with seasonal vegetables and vinaigrette dressing</td>
<td></td>
</tr>
<tr>
<td>Chef Salad</td>
<td>8.50</td>
</tr>
<tr>
<td>Mixed greens with julienned ham, turkey, cheddar cheese, hard-boiled egg, cucumber, tomato and honey mustard dressing</td>
<td></td>
</tr>
<tr>
<td>Cobb Salad</td>
<td>8.50</td>
</tr>
<tr>
<td>Mixed greens tossed with grilled chicken, avocado, egg, bacon, diced tomato and bleu cheese dressing</td>
<td></td>
</tr>
<tr>
<td>Antipasto Salad</td>
<td>8.50</td>
</tr>
<tr>
<td>Salami, ham, sliced olives, diced tomatoes, roasted red peppers and cubed provolone cheese, pepperoncini’s with fresh mixed greens and red wine vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Vegetarian Hummus Plate</td>
<td>8.50</td>
</tr>
<tr>
<td>Traditional hummus served with black olives, carrots, sliced peppers, celery sticks and pita wedges on a bed of greens</td>
<td></td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>5.00</td>
</tr>
<tr>
<td>Fresh cut romaine lettuce with shredded parmesan cheese, crutons, and Caesar dressing</td>
<td></td>
</tr>
<tr>
<td>Big Greek Salad</td>
<td>8.50</td>
</tr>
<tr>
<td>Crisp mixed greens with roasted red pepper, crumbled feta cheese, black olives, diced cucumber, tomatoes, fresh pita and Greek dressing</td>
<td></td>
</tr>
<tr>
<td>Fajita Salad</td>
<td>8.50</td>
</tr>
<tr>
<td>Fresh mixed greens, peppers, tomatoes, shredded carrots, olives, black beans, corn, tortilla strips, shredded cheddar cheese and chipotle ranch dressing</td>
<td></td>
</tr>
<tr>
<td>Add Protein to any Salad</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Breast</td>
<td>2.50</td>
</tr>
<tr>
<td>Grilled Beef</td>
<td>2.50</td>
</tr>
<tr>
<td>Seasoned Tofu Cake</td>
<td>2.50</td>
</tr>
<tr>
<td>Side Salads</td>
<td></td>
</tr>
<tr>
<td>Garden Salad with vinaigrette</td>
<td>2.25</td>
</tr>
<tr>
<td>Caesar Salad with croutons, and parmesan cheese</td>
<td>2.25</td>
</tr>
<tr>
<td>Pasta Salad</td>
<td>2.25</td>
</tr>
<tr>
<td>Potato Salad</td>
<td>2.25</td>
</tr>
<tr>
<td>Coleslaw</td>
<td>1.95</td>
</tr>
<tr>
<td>Quinoa Salad</td>
<td>2.25</td>
</tr>
</tbody>
</table>
Pizza & Lasagna

Classic and Specialty Pizzas

Cheese Pizza 11
Pepperoni Pizza 13
Vegetable Pizza 15
Onion, tomato, spinach, mushroom, and green pepper
Margarita Pizza 15
Olive oil, fresh garlic, basil, and sliced tomatoes topped with mozzarella and parmesan
BBQ Chicken Pizza 15
Chicken tossed in our house made BBQ sauce, red onions, and topped with mozzarella
Pesto Pizza 15
Basil pesto with mozzarella, tomatoes, peppers, red onions and feta cheese
Meat Lovers Pizza 15
Ham, pepperoni, sausage and bacon topped with mozzarella
Hawaiian 15
Ham and pineapple

Gluten-free crust is available (approximately 9”)

Build Your Own Pizza
Start with our classic cheese pizza ($11) and add all the toppings you want!
Toppings (each) 1.50
Red onion, caramelized onion, roasted red peppers, green peppers, jalapenos, tomatoes, spinach, banana peppers, mushrooms, black olives, pineapple, ham, bacon, sausage, pepperoni, chicken, ground beef

Lasagnas
Half pan (serves 12) or Full pan (serves 24)

Traditional cheese 40/75
House made sauce with ricotta and Italian cheese blend
Meat 40/75
Ground beef and sausage with house made sauce, ricotta and Italian cheese blend
Vegetable Lasagna 40/75
Peppers, Onion, Zucchini with house made sauce, ricotta and Italian cheese blend.
White Lasagna 40/75
Spinach, basil pesto and sundried tomato with mozzarella, ricotta and Italian cheese blend.
# HOT HORS D’OEUVRES

Platters serve 25 or 50

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Satay</td>
<td>35/65</td>
</tr>
<tr>
<td>Madras Shrimp</td>
<td>50/95</td>
</tr>
<tr>
<td><strong>Bulgogi Beef</strong> with shoyu glaze</td>
<td>50/95</td>
</tr>
<tr>
<td>Scallops wrapped in bacon</td>
<td>60/110</td>
</tr>
<tr>
<td>Scallops wrapped with salmon</td>
<td>65/125</td>
</tr>
<tr>
<td>Mini Crab Cakes with remoulade</td>
<td>65/125</td>
</tr>
<tr>
<td>Spinach and Feta Spanakopita</td>
<td>15/25</td>
</tr>
<tr>
<td>French Onion Tartlet</td>
<td>50/95</td>
</tr>
<tr>
<td>Mini Basil Pesto Tomato Pies</td>
<td>30/55</td>
</tr>
<tr>
<td><strong>Applewood smoked chicken crostini</strong></td>
<td>30/55</td>
</tr>
<tr>
<td><strong>Mini Pork Shank</strong> with sweet and savory glaze</td>
<td>45/85</td>
</tr>
<tr>
<td>Vegetable Spring Roll</td>
<td></td>
</tr>
<tr>
<td>with soy ginger dipping sauce</td>
<td>25/45</td>
</tr>
<tr>
<td>Asparagus wrapped in phyllo</td>
<td>38/75</td>
</tr>
<tr>
<td>Pearl &amp; Brie in phyllo</td>
<td>38/75</td>
</tr>
<tr>
<td><strong>Pork Pot Sticker</strong> with soy dipping sauce</td>
<td>25/45</td>
</tr>
<tr>
<td><strong>Vegetable Pot Sticker</strong> with soy dipping sauce</td>
<td>25/45</td>
</tr>
<tr>
<td>Lamb Kabob with Tatziki</td>
<td>50/95</td>
</tr>
<tr>
<td><strong>Kefta Meatballs</strong></td>
<td>45/85</td>
</tr>
<tr>
<td>with grilled grape and yogurt drizzle</td>
<td></td>
</tr>
</tbody>
</table>

# COLD HORS D’OEUVRES & PLATTERS

Platters serve 25 or 50

**Cold Hors d’Oeuvres**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cheese and Crackers</strong></td>
<td>50/95</td>
</tr>
<tr>
<td>Selection of cheeses and assorted crackers with fruit garnish</td>
<td></td>
</tr>
<tr>
<td><strong>Artisan Cheese and Crackers</strong></td>
<td>85/135</td>
</tr>
<tr>
<td>Artisan cow and goat milk cheeses with assorted crackers with fruit garnish</td>
<td></td>
</tr>
<tr>
<td><strong>Vegetable Platter</strong></td>
<td>45/85</td>
</tr>
<tr>
<td>Assorted fresh vegetables with dips</td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Fruit Platter</strong></td>
<td>45/85</td>
</tr>
<tr>
<td>Assorted seasonal fruit</td>
<td></td>
</tr>
<tr>
<td>Menu Item</td>
<td>Price</td>
</tr>
<tr>
<td>---------------------------</td>
<td>--------</td>
</tr>
<tr>
<td><strong>Antipasti Platter</strong></td>
<td>85/135</td>
</tr>
<tr>
<td>Assorted olives, roasted peppers, onions agrodolce, marinated artichoke hearts and sun dried tomatoes, white bean puree, marinated fresh mozzarella served with sliced bread</td>
<td></td>
</tr>
<tr>
<td><strong>Middle Eastern Mezze</strong></td>
<td>65/115</td>
</tr>
<tr>
<td>Hummus, baba ghanoush, olive tapenade served with pita points</td>
<td></td>
</tr>
<tr>
<td><strong>Charcuterie</strong></td>
<td>85/135</td>
</tr>
<tr>
<td>Sopressata, prosciutto, salami with pickled vegetables and mustards, served with baguette</td>
<td></td>
</tr>
<tr>
<td><strong>Shrimp Cocktail</strong></td>
<td>MKT</td>
</tr>
<tr>
<td>Steamed jumbo shrimp with traditional cocktail sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Salmon Mousse</strong></td>
<td>45/85</td>
</tr>
<tr>
<td>on cucumber with dill crème fraiche</td>
<td></td>
</tr>
<tr>
<td><strong>Bruschetta</strong></td>
<td>35/65</td>
</tr>
<tr>
<td>Tomato, basil, olive oil, and shallots on a crostini</td>
<td></td>
</tr>
<tr>
<td><strong>Rare Beef Tenderloin</strong></td>
<td>38/58</td>
</tr>
<tr>
<td>finished with horseradish cream</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Salmon on wonton or</strong></td>
<td>38/58</td>
</tr>
<tr>
<td>finished with crème fraiche and dill</td>
<td></td>
</tr>
<tr>
<td><strong>Roasted Vegetable skewers</strong></td>
<td>45/85</td>
</tr>
<tr>
<td>finished with red pepper aioli</td>
<td></td>
</tr>
<tr>
<td><strong>Brie and Dates on crostini</strong></td>
<td>35/65</td>
</tr>
<tr>
<td><strong>Mini Caprese</strong></td>
<td>45/85</td>
</tr>
<tr>
<td>marinated mozzarella, grape tomato and basil</td>
<td></td>
</tr>
<tr>
<td><strong>Antipasti Skewers</strong></td>
<td>50/95</td>
</tr>
<tr>
<td>marinated mozzarella, roasted red pepper, artichoke heart, olive and cured meat</td>
<td></td>
</tr>
</tbody>
</table>
# Sushi

Sushi - per tray

**Vegetable Garden**  (71-piece option)  
35.99  
8 pieces of Wasabi Mayo Soy Roll  
16 pieces of Royal Potato Hosomaki Roll  
8 pieces of Avocado Hosomaki Roll  
8 pieces of Cucumber Hosomaki Roll  
8 pieces of Carrot Hosomaki Roll  
16 pieces of Vegetable Roll  
7 pieces of Inari Sushi

**Hot and Spicy**  
41.99  
8 pieces of Spicy Tuna Roll  
8 pieces of Spicy Salmon Roll  
8 pieces of Spicy Shrimp Roll  
8 pieces of Dynamite Tuna Roll  
8 pieces of Dynamite Salmon Roll  
8 pieces of Dynamite Shrimp Roll

**Assorted Special**  
58.99  
16 pieces of Deluxe California Roll  
10 pieces of Tempura Shrimp Roll  
8 pieces of Spicy Tuna Roll  
8 pieces of BBQ Eel Roll  
8 pieces of Vegetable Roll  
7 pieces of Assorted Nigiri  
5 pieces of Inari Sushi

**Assorted Roll**  
61.49  
16 pieces of Deluxe California Roll  
16 pieces of Deluxe Philadelphia Roll  
15 pieces of Tempura Shrimp Roll  
16 pieces of Spicy Tuna Roll  
16 pieces of Spicy Shrimp Roll

**Beginner**  
31.99  
6 pieces of Shrimp Nigiri  
8 pieces of California Roll  
8 pieces of BBQ Eel Roll  
8 pieces of Philadelphia Roll  
5 pieces of Tempura Shrimp Roll
<table>
<thead>
<tr>
<th>Buffet Type</th>
<th>Price</th>
<th>Menu Items</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mediterranean Buffet Dinner</td>
<td>22</td>
<td>Mixed Green Salad, Greek Chicken, Grilled Lamb w/Tzatziki Sauce, Spanakopita, Greek Rice, Herbed Orzo, Sautéed Greens, Bread of the Day, Dessert of the Day</td>
</tr>
<tr>
<td>Thai Buffet Dinner</td>
<td>25</td>
<td>Mixed Green Salad, Thai Beef w/Chile Sauce and Crispy Fried Basil, Pad Thai, Masaman Chicken Curry, Spring Rolls, Basmati Rice, Broccoli Sauté, Bread of the Day, Dessert of the Day</td>
</tr>
<tr>
<td>American BBQ Buffet</td>
<td>18</td>
<td>Mixed Green Salad, Creamy Cole Slaw, Potato Salad, Hamburgers, Hot Dogs, Veggie Burgers, Sliced Seasonal Fruit</td>
</tr>
</tbody>
</table>
Southern BBQ Buffet
Tossed Salad
Pork Ribs w/BBQ Sauce
Fried Chicken
Sweet Potatoes
Corn on the Cob
Sautéed Collard Greens
Black Eyed Peas
Corn Bread
Dessert of the Day

Italian Buffet
Tossed Salad
Spaghetti with Bolognese,
    Marinara, and Alfredo Sauce
Chicken Parmesan
Green Beans
Roasted Eggplant with
    Capers, Onions, Peppers, and Cannellini Beans
Garlic Bread
Dessert of the Day

Caribbean Buffet
Mixed Green Salad
Jerk Chicken
Curry Beef
Cabbage stir-fry
Plantains
Seasoned Rice and Beans
Bread of the Day
Dessert of the Day

Indian Buffet
Tossed Salad
Chicken Tikki Masala
Shani Paneer
Aloo Gobi
Rajma
Basmati Rice
Naan
Dessert of the Day
**French Buffet**

- Mixed Salad
- Beef Burgundy
- Duck Confit
- Potatoes Dauphinoise
- Portobello Mushroom and Eggplant Gateau
- Sautéed Green Beans and Garlic
- Bread of the Day
- Dessert of the Day

**Mexican Buffet**

- Mixed Green Salad
- Seasoned Beef
- Seasoned Chicken
- Mexicali Corn
- Spanish Rice
- Vegetarian Beans
- Tortillas and Chips
- Guacamole, Sour Cream, Tomatoes, Jalapenos, Diced Peppers and Onions, Shredded Cheddar
- Dessert of the Day

**French Buffet**

- Tossed Salad
- Beef Burgundy
- Duck Confit
- Potatoes Dauphinoise
- Portobello Mushroom and Eggplant Gateau
- Sautéed Green Beans and Garlic
- Bread of the Day
- Dessert of the Day

**Vermont Buffet Dinner**

**MKT price**

*(focused on fresh local Vermont products)* (choice of 4 items) (bread always included)

- Mixed local lettuces with garden vegetables (vinaigrette)
- Broccoli salad with dried cranberries, red onion, honey mustard (with or without bacon)
- Green Bean and Grape tomato salad
- Beet Salad with fresh herbs and local goat cheese crumbles
- Roasted root vegetables
- Quinoa with fresh herbs
- Mashed potatoes
- Bread of the Day

Local protein (with sauce):

- Pork, Turkey, Chicken, Lamb, Beef, VT Soy Tofu
Build-Your-Own Buffet Dinner 25
Choice of 1 salad, 2 entrees, 1 side, chef’s choice vegetable, bread, and dessert of the day

Salad Options (choice of 1)
Garden Salad: Mixed Greens with cucumber, grape tomatoes, shaved red onion, shredded carrots with a choice of two dressings: ranch, maple balsamic vinaigrette, Italian or maple mustard

Caesar Salad: Chopped romaine lettuces, grated parmesan cheese, croutons and creamy caesar dressing

Spinach Salad: Baby spinach, sliced mushrooms, julienned red onion and warm sweet dressing with or without bacon lardons.

Entrée Options: (Choice of 2)
Grilled Marinated Chicken: house marinade (wine, lemon, olive oil) or teriyaki

Grilled Lamb Leg: house marinade (red wine, garlic, olive oil) with chimichurri

Grilled Pork Chops: house marinade with cider sauce

Grilled Salmon: house marinade with roasted tomato coulis (add $3 per guest)

Grilled Steak: house marinade with red wine demi glaze or teriyaki (add $2 per guest)

Grilled Eggplant and Vegetable Stack: eggplant, peppers, portobello mushrooms and zucchini

Roasted Eggplant and Cannellini Beans: peppers, onions, capers and kale

Sautéed Chicken Piccata: white wine, lemon, capers, butter and parsley

Sautéed Salmon: roasted fennel and coriander crust with lemon beurre blanc (add $3 per guest)

Sautéed Steak: with sauce Diane or red wine mushroom (add $2 per guest)

Lentil Stew: French lentils, onions, potatoes, tomatoes, baby spinach, mint, parsley

Chick Pea Sauté: garbanzo beans, onions, peppers, tomatoes, jalapeno, cumin, coriander, baby spinach, cilantro

Side Options: (Choice of 1)
Garlic Mashed Potatoes
Potatoes au Gratin
Roasted Red Potatoes
Basmati Rice
Rice Pilaf
Risotto
Quinoa Pilaf
Dessert Options: (Choice of 1)
Tiramisu
Flourless Chocolate Cake
Carrot Cake
Fruit Crisp
Cheesecake
Key Lime Pie
Chocolate Cake
White Cake
Berry Tart
Apple Squares
DESSERT

Cookies and Bars (per dozen)
Fresh Assorted Cookies ........................................... 10
Linzer Cookies ..................................................... 15
No Bake Cookies ................................................... 15
Ginger Shortbread Cookies ........................................ 15
Chewy Brownies .................................................. 12
Lemon Squares ...................................................... 12
Carrot Cake .......................................................... 12
Rice Krispie Treats ............................................... 12
Raspberry Oatmeal Bars ............................................ 15
Revel Bars ............................................................ 15
S’mores Bars ........................................................ 15
Magic Bars ............................................................ 15
Apple Squares ....................................................... 15
Blonde Brownies .................................................... 15
Baklava ................................................................. 15
Toffee Squares ..................................................... 15

Pies (each)
Seasonal Fruit Pies (ex. apple, berry, rhubarb) .......... 18
Pecan Pie ............................................................ 18
Cream Pies (banana, chocolate, key lime) ............... 12

Sheet Cakes (chocolate, vanilla, marble, carrot)
Choice of frosting: vanilla, chocolate, buttercream, or cream cheese
Half sheet .............................................................. 25
Full sheet ............................................................... 45
*special decoration requests ................................. 10

Crisps (apple, pear and ginger, or cranberry apple)
Half pan .............................................................. 30
Full pan ............................................................... 55

Midd Cakes
(minimum order 24 of one flavor)
Proctor Crush: A chocolate base with a caramel butter cream frosting and a salted caramel drizzle
24 Cupcakes ........................................................ 48

Basic Batch: A pumpkin base topped with spiced
cream cheese frosting
24 Cupcakes ........................................................ 48

*(Check Catertrax for additional flavors and ordering options)*
More Sweet Treats
Cake Pops (minimum order 24)
assorted per dozen........................................ 22
Chocolate Covered Strawberries (only in orders of 50)
per dozen ....................................................... 15
Berry Tart (9”) ................................................. 22
Flourless Chocolate
Traditional 9”................................................... 15
Mini 2” ................................................................. 4
NY Cheesecake
Traditional 9”................................................... 15
Mini 2” ................................................................. 4
Ice Cream Sundae Bar
(ice creams with variety of toppings)................. 4.75/pp

SNACKS
Snacks (a la carte items priced per bag/piece)

Deep River Potato Chips (Variety)...................... 1.25
Sun Chips .............................................................. 1.25
Terra Chips ............................................................ 1.25
Kettle Chips (variety) ......................................... 1.25
Granola Bars (Nature’s Valley) ...................... 1.00
Whole Fresh Fruit (seasonal) ......................... 1.00
Homemade GF Granola Bars ......................... 1.50

Bulk Snacks
Tortilla Chips .................................................... 1.25
Goldfish Crackers ........................................... 1.00
Pretzels ............................................................... 1.00
Gluten Free Pretzels ......................................... 1.25
Chex Mix ............................................................. 1.00

Dips (priced per each)
Salsa .................................................................. .50
Sour Cream ......................................................... .50
Onion Dip ............................................................... .50
Ranch Dip ............................................................. .50
Veggie Dip ......................................................... .50
Guacamole ............................................................. .75
Hummus ................................................................. .75
White Bean .............................................................. .75

**Other Snacks**
(Serves 25 or 50)
Boneless Chicken Bites
with dipping sauces ............................................. 45/85
Chicken Wings
served with celery and bleu cheese dressing .......... 50/95
Cheesy Pizza Sticks
served with marinara dipping sauce .................... 35/65
Pizza Bites
served with marinara dipping sauce .................... 35/65
Mozzarella Sticks
served with marinara dipping sauce .................... 40/75
Jalapeno Poppers .................................................. 60/115
French Fries .......................................................... 40/75
Sweet Potato Fries ................................................ 50/85
Onion Rings ........................................................... 50/85
Fried Zucchini Sticks ............................................. 40/75
Fried Green Beans ............................................... 40/75
Fried Pickles .......................................................... 40/75

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*All content is subject to change*