



Catering Menu

To place orders, or if you have any questions, please log on to www.catering.pitt.edu or call Campus Catering at 412-648-2302

Please feel free to contact our event coordinators to customize a menu for your specific event.

Menu items are subject to change

MORNING FARE

These menus are presented buffet style. Services include appropriate eco-friendly service ware, and appropriate condiments. China service requires wait staff and is available upon request for a nominal charge. Minimum number of guests for these services is 15.

THE MORNING RISER

\$8.95 per person

Baker's Choice of Two: Assorted Muffins, Scones, Danish, Cinnamon Rolls, Bear Claws, Donuts or Assorted Bagels.

Seasonal Sliced Fresh Fruit Tray

Assorted Bottled Juices

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Hot Tea

THE HEALTHY START

\$9.95 per person

Seasonal Sliced Fresh Fruit Tray

Low-fat Yogurt Parfaits made with Fresh Berries and Low-Fat Granola

Balanced Way Breakfast Cookies

Assorted Bagels, Lite Cream Cheese and Lite Jellies

Assorted Bottled Juices

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Hot Tea.

BOUNTIFUL BREAKFAST BUFFET

\$12.95 per person

Service for this package includes linen on guest tables and buffet tables, high quality plastic service ware, and appropriate condiments. Wait Staff is required for hot food buffets at a nominal charge. China with Wait Staff is available upon request for a nominal charge.

Minimum number of guests is 15.

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Scones, Danish, Cinnamon Rolls, Bear Claws, Donuts or Assorted Bagels.

Home Fries with Caramelize Onions

Choose 1: Crispy Bacon, Breakfast Sausage links, Turkey Sausage links

Choose 1: Fluffy Scrambled Eggs or Vegetable Frittata

Choose 1: Pancakes or Traditional French Toast served with warm Maple Syrup and Butter

Orange and Ice Water

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Hot Tea

FRUIT AND OATMEAL PACKAGE

\$169.95 per package

Hot Oatmeal with Cinnamon Sugar, Sliced Almonds, Dried Cranberries, Dried Apricots, and Dried Banana Chips served on the side.

Fresh Seasonal Fruit Salad, Fresh Baked Muffins, and Individual Yogurts with Granola.

Fresh Brewed Regular Coffee, Fresh Brewed Decaffeinated Coffee,

Orange Juice and 2% Milk.

Package is ordered in increments of 15.

ALA CARTE SELECTIONS

These menu items are presented buffet style. Services include appropriate eco-friendly service ware, and appropriate condiments. China service requires wait staff and is available upon request for a nominal charge. Minimum order of \$50.00 for delivery.

FROM THE SUNRISE BAKERY

ASSORTED FRESH BAKED MUFFINS: Cranberry Orange, Lemon Poppy Seed, Blueberry, Chocolate Chip, Banana, or Apple Cinnamon.	\$15.95 per dozen
Assorted Danish	\$21.60 per dozen
Assorted Bagels	\$21.60 per dozen
Assorted Donuts	\$12.60 per dozen
Assorted Scones	\$15.95 per dozen
Cinnamon Rolls	\$21.00 per dozen
Bear Claws	\$21.50 per dozen
Apple Fritters	\$20.95 per dozen

MORNING STARTERS

Individual Assorted Yogurts	\$1.50 each
Individual Fruit Yogurt Parfaits with Granola	\$4.95 each
Seasonal Sliced Fruit Tray (minimum of 15)	\$3.95 per person
SUNRISE BOXED BREAKFAST <i>One Flavored Muffin, One Balanced Way Breakfast Cookie, Fruit Salad Cup, and Bottled Orange Juice in a To Go box.</i>	\$7.95 each

MORNING STARTERS

\$121.95 per package

These menu items are presented in a disposable hot food container as a drop off. Package includes appropriate eco-friendly service ware, and appropriate condiments. One package serves 15 and is ordered in increments of 15.

Please choose two of the selections to create your package.

HOME FRIES WITH CARAMELIZED ONIONS
SAUSAGE, BACON & HAM FRITTATA
VEGETABLE FRITTATA
CINNAMON & CREAM CHEESE FRENCH TOAST CASSEROLE
SCRAMBLED EGG BEATERS
HAM, EGG & CHEESE ENGLISH MUFFIN SANDWICH

BEVERAGE SERVICE

These items are presented buffet style. Service includes eco-friendly service ware, and appropriate condiments. China service requires wait staff and is available upon request for a nominal charge. Minimum order of \$50.00 for delivery.

HOT BEVERAGES

15 servings per gallon

Freshly Brewed Regular and Decaffeinated Coffee	\$19.20 per gallon
Freshly Brewed Starbuck's Regular and Decaffeinated Coffee	\$35.00 per gallon
Freshly Brewed Hot Tea	\$16.80 per gallon
Bigelow Assorted International Teas with Hot Water	\$18.40 per gallon
Lipton Regular and Decaffeinated Teas with Hot Water	\$16.80 per gallon

COLD BEVERAGES

15 servings per gallon

Orange Juice	\$17.60 per gallon
Cranberry Juice	\$17.60 per gallon
Apple Juice	\$17.60 per gallon
Fresh Brewed Iced Tea	\$16.80 per gallon
Lemonade	\$16.80 per gallon

CANNED AND BOTTLED BEVERAGES

Bottled Fruit Juice <i>Apple, Orange, Cranberry, Ruby Red Grapefruit</i>	\$2.00 each
Bottled Water, 20 oz.	\$2.15 each
Assorted Canned Soda	\$1.25 each

GRAB AND GO BOXED SALADS

All Salads are served with a Crusty Roll and Butter, Cookie, and a Canned Soda. Service includes Eco-friendly service ware and appropriate condiments are provided.
3 guest Minimum per Menu Selection. Minimum order of \$50.00 for delivery.

CAESAR SALAD	\$11.95 each
Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons, and served with traditional Caesar Dressing	
Add Grilled Breast of Chicken	\$1.00 each
Add Grilled Marinated Steak	\$2.00 each
Add Grilled Salmon	\$3.00 each

COBB SALAD	\$12.50 each
Strips of Turkey Breast, Diced Tomatoes, chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Bleu Cheese Dressing	

GREEK SALAD	\$12.50 each
Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel with Pita Bread.	

TRIO-SALAD COMBO	\$12.50 each
Crisp Mixed Greens topped with your Choice of 3 of the following: Chicken Salad, Egg Salad, Tuna Salad, or Hummus.	

ANTIPASTO SALAD	\$12.50 each
A Salad Lover's Dream: Grilled Balsamic Eggplant, Zucchini, Mushrooms and Red Peppers with Pesto Pasta and Lemony Asparagus.	

GRAB AND GO BOXED SANDWICHES

All Boxed Lunches include a piece of Whole Fresh Fruit, Bag of Chips, Chocolate Chip Cookie, and a Canned Soda. Service includes eco-friendly service ware, and appropriate condiments are provided. 3 guest Minimum per Menu Selection. Minimum order of \$50.00 for delivery.

SPICY ITALIAN BAGUETTE \$11.50 each
Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

TURKEY and SHARP CHEDDAR \$11.50 each
Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce and sliced Tomato on a Kaiser Roll

ROAST BEEF and CHEDDAR \$11.50 each
Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

GRILLED TUSCAN CHICKEN BREAST \$11.50 each
Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread

VIRGINIA BAKED HAM and SWISS \$11.50 each
Sliced Virginia Baked Ham, Swiss cheese, Leaf Lettuce, and Sliced Tomato on a Ciabatta Roll with Mayo and Mustard Packets on the side.

ROASTED VEGGIE CLUB \$11.50 each
Roasted Eggplant, Zucchini and Red Pepper with fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll

TUNA SALAD \$11.50 each
Homemade Tuna Salad, Leaf Lettuce, Sliced Tomato on a Kaiser Roll

CHICKEN SALAD \$11.50 each
Homemade Chicken Salad, Leaf Lettuce, Sliced Tomato on a Kaiser Roll

SERVED LUNCHEONS AND DINNERS

All served Luncheons and Dinners are presented on china and requires wait staff. Service includes linen on guest tables, Choice of Salad or Starter, One Entrée, Two Accompaniments, Fresh Baked Dinner Rolls and Butter, Choice of Dessert, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Brewed Hot Tea, Freshly Brewed Iced Tea, and Ice Water. Minimum number of guests is 20.

COMBINATION PLATE

Contact our event coordinators to customize a combination plate for your event.

POULTRY

- SESAME CHICKEN BREAST** \$19.95 per person
Chicken Breast coated in Sesame Panko Breadcrumbs with an Orange Hoisin Sauce.
- TRADITIONAL CHICKEN PICCATA** \$19.95 per person
Seared Breast of Chicken in a Lemon Caper White Wine Sauce.
- ROASTED CHICKEN FLORENTINE** \$19.95 per person
Roasted Breast of Chicken topped with a creamy Spinach mixture and Mozzarella.
- CHICKEN BRUSCHETTA** \$19.95 per person
Grilled Breast of Chicken topped with a Traditional Bruschetta topping.
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BEEF

- LONDON BROIL WITH A THREE MUSHROOM DEMI-GLACE** \$21.95 per person
Sliced London Broil topped with a Three Mushroom Demi -Glacé Sauce.
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SEAFOOD

- BAKED SOLE FILLED WITH CRABMEAT** \$24.95 per person
Baked Sole filled with Maryland style Crabmeat topped with a Citrus Herb Butter.
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VEGETARIAN

- CHEVRE, ORZO and BASIL STUFFED PORTOBELLO** \$18.95 per person
Portobello Mushroom Cap stuffed with Chevre Cheese, Tri-colored Orzo and fresh Basil.
- PORTOBELLO MUSHROOM NAPOLEON** \$19.95 per person
Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on a roasted Tomato Coulis.

ENTRÉE ACCOMPANIMENTS

SALAD AND STARTERS

Market House Salad with Homemade Croutons with Balsamic Vinaigrette and Ranch Dressing
Caesar Salad with Homemade Croutons and Caesar Dressing
Spinach Salad with a Lemon Poppy Seed Dressing

ACCOMPANIMENTS

Choice of One:

Glazed Baby Carrots
Green Beans and Carrots Medley
Green Beans Almandine
Seasonal Vegetable Medley
Roasted Seasonal Asparagus Spears
Sugar Snap Peas & Baby Carrots

Choice of One:

Caramelized Onion Mashed Potatoes
Garlic & Herb Roasted Red Potatoes
Twice Stuffed Baked Red Skin Potato
Rice Pilaf
Wild Rice Pilaf Blend
Mashed Sweet Potatoes

DESSERT

Old Fashion Chocolate Layer Cake
Yellow Layer Cake
Strawberry Layer Cake
Lemon Layer Cake

SPECIALTY BUFFETS

These items are presented buffet style. Service includes eco-friendly service ware, and appropriate condiments. China service requires wait staff and is available upon request for a nominal charge. Minimum number of guests is 15.

DELI BUFFET

\$14.95 per person

Choice of One Salad: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Vegetable Pasta Salad, Market House Salad with Homemade Croutons with Assorted Dressing Packets

Assorted Breads and Rolls

Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami

Sliced Swiss, Provolone and American Cheeses

Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Mustard

Assorted Cookies

Assorted Canned Soda

Hearty Soup Additions: *Soup is ordered in one gallon increments* \$50.00 per gallon

Chicken Noodle, Minestrone, Potato Cheddar, Corn Chowder, Italian Wedding, Fire Roasted Tomato, or French Onion with Shredded Provolone on the side.

THE TRIO BUFFET

\$17.50 per person

Choice of One Soup:

Chicken Noodle, Minestrone, Potato Cheddar, Corn Chowder, Italian Wedding, Fire Roasted Tomato, or French Onion with Shredded Provolone on the side.

Choice of One Side Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Vegetable Pasta Salad, Market House Salad with Homemade Croutons with Assorted Dressing Packets

Assorted Individual Bags of Chips

Assorted Sandwich Platter to include Choice of Three Sandwiches:

Italian Spicy Baguette- Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

Greek Vegetable Wrap- Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing

Smoked Turkey Breast and Brie Cheese with fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant

Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

Grilled Tuscan Chicken Breast with Provolone Cheese and Pesto Mayonnaise on Focaccia Bread

Lemon Bars and Assorted Canned Soda

SPECIALTY BUFFETS

These items are presented buffet style. Service includes eco-friendly service ware, and appropriate condiments. China service requires staff and is available upon request for a nominal charge. Minimum number of guests is 15.

WRAP IT UP PLATTER

\$13.50 per person

Genoa Wrap, Chicken and Romaine Caesar Wrap, and Veggie Wrap
Vegetable Pasta Salad
Seasonal Fresh Fruit Salad
Assorted Otis Spunkmeyer Cookies
Assorted Sodas

SANDWICH PLATTER

\$149.95 per package

Choice of One Sandwich:

Italian sandwich Ring: Salami, Cappicola, Provolone, Lettuce and Tomato

Roasted Turkey and Swiss: with Lettuce and Tomato

Roast Beef and Cheddar: with Lettuce and Tomato

Roasted Vegetable: Roasted seasonal Vegetables, Lettuce, Tomato and a Hummus spread

Mayo and Mustard Packets

Vegetable Pasta Salad

Seasonal Fruit Salad

Assorted Cookies

Assorted Sodas

Platter serves 15 guests.

BUILD YOUR OWN SALAD BUFFET

\$11.95 per person

Salad Bar Includes:

Seasonal Greens topped with Sweet Cherry Tomatoes, Sliced Cucumbers, and Shredded Carrots.

Red Onions, Cheddar Cheese, Chopped Egg, Garbanzo Beans, Bacon Bits on the side.

Rolls with Butter, Assorted Dressing packets and Assorted Sodas.

Salad Bar Additions:

Grilled Chicken Strips

\$3.25 per person

Julienne Turkey, Ham, Cheddar and Swiss

\$3.25 per person

Roasted Marinated Vegetables

\$3.25 per person

Roasted Asparagus

\$3.25 per person

Grilled Portobello Mushrooms

\$3.50 per person

Honey Lime Grilled Shrimp

\$3.50 per person

Roasted Salmon

\$3.50 per person

Hearty Soup Additions: *Soup is ordered in one gallon increments*

\$50.00 per gallon

Chicken Noodle, Minestrone, Potato Cheddar, Corn Chowder, Italian Wedding, Fire Roasted Tomato, or French Onion with Shredded Provolone on the side.

SPECIALTY BUFFETS

These items are presented buffet style. Wait Staff is required for hot food buffets at a nominal charge. Service includes linen on guest tables and buffet tables, high quality plastic service ware, and appropriate condiment. China service requires wait staff and is available upon request for a nominal charge. Minimum number of guests is 15.

TASTE OF TUSCANY

\$17.95 per person

Traditional Caesar Salad
Rolls and Butter

Baked Penne Pommadoro
Seasonal Vegetable Medley

Choice of Parmesan Crusted Chicken Breast or Chicken Romano

Choice of Yellow or Chocolate Layer Cake

Lemonade and Ice Water

SOUTHERN BUFFET

\$19.95 per person

Barbecued Chicken
Vegetarian Baked Beans
Cornbread Muffins

Country Potato Salad
Seasonal Fresh Fruit Salad

Choice of Yellow or Chocolate Layer Cake
Lemonade and Ice Water

SANTÉ FE BUFFET

\$19.95 per person

Ensalade Mexicana Fresca with Ranchero Dressing

Hot Flour Tortillas
Charbroiled Sliced Chicken Breast
Charbroiled Sliced Beef
Grilled Peppers & Onions
Spanish Rice

Pico de Gallo, Shredded Lettuce, Jack & Cheddar Cheese,
Sour Cream, Jalapenos

Choice of Yellow or Chocolate Layer Cake
Lemonade and Ice Water

BUILD YOUR OWN BUFFET

These items are presented buffet style. Wait Staff is required for hot food buffets at a nominal charge. Service includes linen on guest tables and buffet tables, high quality plastic service ware, choice of One Salad, Two Entrees, Two Accompaniments, Two Desserts and Beverages. China service requires wait staff and is available upon request for a nominal charge. Minimum number of guests is 15.

Build Your Own Buffet \$23.50 per person

SALADS

Choose from one of the following:

Market House Salad with a Choice of 2 dressings; Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing

Greek Salad
Caesar Salad

Includes Assorted Dinner Rolls with Butter

ENTREES

POULTRY

Chicken Marsala
Lemon Parmesan Chicken with White Wine Chive Sauce
Chicken Elizabeth
Herb Grilled Chicken Breast
Baked Chicken with Herb Bread Stuffing

BEEF

Caramelized Onion Meatloaf
Roast Sirloin Jardinière
Roast Beef Bordelaise
Beef and Vegetable Stir Fry

PORK

Asian Marinated Pork Loin with Honey and Soy Glaze
Honey Mustard Roasted Pork Loin

SEAFOOD

Cod Florentine
English Style Cod
Baked Cod Almandine

BUILD YOUR OWN BUFFET

VEGETARIAN

Baked Pasta with Seasonal Vegetables
Stuffed Peppers with Herbed Tomato Sauce
Baked Penne Pommodoro
Eggplant Parmigiana

ACCOMPANIMENTS

Choose One from the Following:

Oven Herbed Roasted Potatoes
Garlic Mashed New Potatoes
Au Gratin Potatoes
Rice Pilaf
Wild Rice Pilaf

Choose One from the Following:

Fresh Roasted Vegetable Medley
Sautéed Vegetable Medley
Buttered Broccoli
Glazed Carrots
Green Beans Amandine
Carrots & Sugar Snap Peas

DESSERTS

Choose Two from the Following:

Yellow Layer Cake
Chocolate Layer Cake
Lemon Layer Cake
Strawberry Layer Cake
Lemon Meringue Pie
Dutch Apple Pie
Assorted Cookies

BEVERAGES

Ice Water with Fresh Lemon, Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Freshly Brewed Hot Tea included.

HOT HORS D'OEUVRES

From Stationary to Passed; service includes high quality plastic service ware, and appropriate condiment. Wait Staff is required for Hot Hors D'Oeuvres at a nominal charge. China service requires wait staff and is available upon request for a nominal charge.

Minimum of 4 dozen per item per order.

CHICKEN

COCONUT CHICKEN with ORANGE DIPPING SAUCE	\$20.95 per dozen
HONEY SESAME CHICKEN	\$20.95 per dozen
CHICKEN WINGS (BUFFALO, RANCH, GARLIC PARMESAN)	\$18.95 per dozen
CHICKEN SATAY with PEANUT DIPPING SAUCE	\$22.95 per dozen

PORK

PORK POT STICKERS with GARLIC SOY SAUCE	\$20.95 per dozen
SAUSAGE STUFFED MUSHROOM CAPS	\$21.95 per dozen

SEAFOOD

BACON WRAPPED SCALLOPS	\$23.95 per dozen
CRAB STUFFED MUSHROOM CAPS	\$20.95 per dozen
CRAB RANGOON	\$23.95 per dozen
COCONUT SHRIMP	\$29.95 per dozen

BEEF

SWEDISH COCKTAIL MEATBALLS	\$10.95 per dozen
BARBECUE COCKTAIL MEATBALLS	\$10.95 per dozen
HOISIN BARBECUE COCKTAIL MEATBALLS	\$10.95 per dozen
SWEET & SOUR COCKTAIL MEATBALLS	\$10.95 per dozen
BEEF SATAY with SWEET & SPICY SAUCE	\$25.95 per dozen

VEGETARIAN

SPANAKOPITA	\$20.95 per dozen
MINI GREEK PIZZAS	\$23.95 per dozen
VEGETABLE SAMOSAS	\$26.95 per dozen
BOURSIN STUFFED MUSHROOM CAPS	\$22.95 per dozen
SPINACH STUFFED MUSHROOM CAPS	\$21.95 per dozen
ARTICHOKE BEIGNET	\$22.95 per dozen
FIG & BLEU CHEESE PIZZA	\$25.95 per dozen

COLD HORS D'OEUVRES

Service includes eco-friendly service ware, and appropriate condiments. China service requires wait staff and is available upon request for a nominal charge.

Minimum of 4 dozen per item per order.

CHICKEN SALAD SLIDER	\$22.95 per dozen
TUNA SALAD SLIDER	\$22.95 per dozen
EGG SALAD SLIDER	\$22.95 per dozen

SHRIMP COCKTAIL with CAJUN REMOULADE and COCKTAIL SAUCE	Market Price
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PROSCIUTTO WRAPPED MELON with DIJON DIPPING SAUCE	\$19.95 per dozen
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COOL SALMON CANAPÉS	\$17.95 per dozen
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MINI CURRIED CHICKEN TART	\$22.95 per dozen
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FRESH TOMATO BRUSCHETTA	\$15.00 per dozen
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PARMESAN PROFITEROLE filled with ONION BASIL MOUSSE	\$25.50 per dozen
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GOURMET DIPS AND DISPLAYS

These menu items are presented buffet style. Service includes eco-friendly service ware, and appropriate condiments. China service requires wait staff and is available upon request for a nominal charge.

Minimum order of \$50.00 for delivery.

WARM DIPS (serves approx. 15 guests)

Warm Parmesan Artichoke Dip in Bread Bowl with Pita Chips	\$49.95 each
Spinach and Crab Dip in Bread Bowl with Baguette Rounds	\$59.95 each

COLD DIPS (serves 15 guests)

Duo of Hummus Platter with Pita Wedges	\$59.95 each
Spinach in Bread Bowl with Crackers	\$59.95 each
Tex Mex Bowl with Nachos	\$55.95 each

COLD DISPLAYS (minimum of 15 per item per order)

Farm Fresh Crudités with Ranch Dip	\$3.50 per person
Seasonal Sliced Fresh Fruit with Almond Dip	\$3.95 per person
Domestic Cheese with Mustard Dip	\$3.95 per person
International Cheese Platter	\$4.95 per person
Anti-Pasto with Small Rolls	\$7.50 per person
Grilled Vegetable Harvest	\$3.95 per person

HOT FOOD DROP OFF

This menu is presented buffet style. Services include appropriate eco-friendly service ware, and appropriate condiments. China service requires wait staff and is available upon request for a nominal charge.

HOT DROP OFF PACKAGE

\$165.95 per package

Choice of One Entree:

BBQ Pulled Pork with Roll
Philly Style Cheese Steak with Roll
Hot Sausage, Peppers, and Onions with Roll
Buffalo Pulled Chicken with Roll
Home-style Meatloaf with Dinner Roll and Butter
Eggplant Parmesan with Dinner Roll and Butter

Choice of One Side:

Scalloped Potatoes
Roasted Steak Fries
Penne Pasta Marinara
Roasted Garlic Mashed Potatoes
Vegetable Tortellini Alfredo
Home-style Macaroni & Cheese

Tossed Salad with Assorted Dressing Packets included.

Package is ordered in increments of 15.

SWEET AND SALTY

These items are presented buffet style. Service includes eco-friendly service ware. China service requires wait staff and is available upon request for a nominal charge.

Minimum order of \$50.00 for delivery.

ASSORTED HOME STYLE COOKIES	\$10.20 per dozen
BROWNIES	\$14.95 per dozen
LEMON BARS	17.95 per dozen
ASSORTED MINI PETIT FOURS and PASTRIES	\$18.95 per dozen
ASSORTED MINI CANDY BARS, 2.5 lbs.	\$21.95 per bag
MULTI – GRAIN BARS and GRANOLA BARS	\$1.50 each
INDIVIDUAL BAGS of PRETZELS and CHIPS	\$1.25 each
MIXED NUTS with PEANUTS	\$50.95 per can
TRAIL MIX, 2 lbs.	\$19.95 per bag
