Welcome to Flavours by Sodexo Catering Services. Our catering team will work in close partnership with you to customize your event, providing the highest level of food quality and service to assure the success of your event.

Our philosophy is to provide a meeting and dining environment specialized to meet and exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own.

Budget permitting, most menu items can be organic and/or sustainable. Please keep in mind that the menu items and services included in this brochure are samples of what we can do for you. Should your event require special services or dietary considerations, we will tailor our offering to meet your needs.

We appreciate your business and will do whatever we can to make your event memorable, from start to finish.

We look forward to serving you.
MORNING FARE
MORNING FARE

Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up. High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Freshly Brewed Fair Trade Aspretto Coffee, Aspretto Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water are included.

THE CLASSIC CONTINENTAL
- Seasonal Sliced Fresh Fruit Tray
- Baker’s Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Muffins
- Butter and Assorted Jellies
- Assorted Fruit Juices

THE HEALTHY START
- Seasonal Sliced Fresh Fruit Tray
- Low-Fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola
- Multi-Grain Bars and Granola Bars
- Assorted Low-Fat Muffins and Butter
- Assorted Fruit Juices

EARLY RISER BREAKFAST BUFFET
- Seasonal Sliced Fresh Fruit Tray
- Baker’s Choice of Two: Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Mini Scones
- Home Fries or Creamy Buttered Grits
- Choose Two: Crispy Bacon, Pork Sausage Links, Turkey Bacon or Frizzled Ham
- Choose One: Fluffy Scrambled Eggs, Assorted Frittatas, or Stratas
- Choose One: Pancakes or Traditional French Toast with Warm Maple Syrup and Melted Butter
- Assorted Fruit Juices
À LA CARTE
SELECTIONS
À LA CARTE SELECTIONS

Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up. High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request.

FROM THE SUNRISE BAKERY

ASSORTED FRESHLY BAKED MUFFINS: Assorted Muffins
ASSORTED BREAKFAST BREADS and COFFEE CAKES Assorted Flavors
ASSORTED DANISH
ASSORTED BAGELS with CREAM CHEESE and JELLIES
ASSORTED MINI SCONES
CINNAMON ROLLS

MORNING STARTERS

INDIVIDUAL ASSORTED YOGURTS
INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA
SEASONAL SLICED FRESH FRUIT TRAY
BREAKFAST BISCUIT SANDWICH
Buttermilk Biscuits
Choice of One: Egg or Egg and Cheese
Choice of One: Pork or Turkey Sausage Patty or Bacon
BEVERAGE SERVICE
**BEVERAGE SERVICE**

High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Services include linen-draped service tables, set up and clean up. Appropriate accoutrements provided.

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**MORNING COFFEE AND TEA SERVICE**

Our Morning Coffee Service includes Freshly Brewed Fair Trade Aspretto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water.

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**HOT BEVERAGES**

16 servings per gallon

| Freshly Brewed Fair Trade Aspretto Coffee and Decaffeinated Coffee |
| Freshly Brewed Fair Trade Flavoured Aspretto Coffee and Decaffeinated Coffee |
| Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water |

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**COLD BEVERAGES**

16 servings per gallon

| Orange Juice |
| Cranberry Juice |
| Apple Juice |
| Freshly Brewed Iced Tea |
| Lemonade |
| Orange Blossom Punch |
| Fruit Punch |
| Fruit Infused Iced Water Service |

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**CANNED AND BOTTLED BEVERAGES**

Assorted Juices: Assorted Selection

| Bottled Water |
| Assorted Canned Sodas |
A L L D A Y O N
C A M P U S
ALL DAY ON CAMPUS

Designed for full-day conferences or meetings, this service simplifies your event planning requirements. Menu offerings are presented buffet style. Services include linen-draped service tables, set up and clean up. High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request.

CLASSIC CONTINENTAL BREAKFAST
Seasonal Sliced Fresh Fruit Tray
**Baker’s Choice of Two:** Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Muffins
Chilled Carafes of Orange Juice and Apple Juice
Freshly Brewed Fair Trade Aspretto Coffee, Decaffeinated Coffee, and Numi Herbal and Non-Herbal Teas to Include Decaffeinated Numi Tea with Hot Water
Fruit Infused Iced Water Service

MID-MORNING BREAK
Refresh Coffee Service
Seasonal Sliced Fresh Fruit Tray
Assorted Granola Bars
Assorted Canned Sodas
Fruit Infused Iced Water Service

LUNCH BUFFET
Our menu offerings change daily and include a Salad, Entrée, Dessert and Beverage. Please contact our Catering Office for more details on our Chef’s featured recommendations.

AFTERNOON SNACK
**Choose Two:** Assorted Individual Bags of Chips, Gourmet Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Tortilla Chips with Salsa, or Bunches of Red and Green Grapes
Fruit Infused Iced Water
Assorted Canned Soda
GRAB-AND-GO BOXED SALADS

CHICKEN SALAD

WEDGE SALAD
GRAB-AND-GO BOXED SALADS

SIGNATURE SALADS
All Salads are served with a Crusty Roll and Butter, Large Cookie or Brownie, and a Canned Soft Drinks (Regular or Diet) or Bottled Water. High quality plastic serviceware is included; eco-friendly serviceware and china are also available, as is plated service, upon request. Services include linen-draped service tables, set up and clean up.

CAESAR SALAD
Fresh Romaine Lettuce topped with Grated Parmesan Cheese and Homemade Croutons, served with traditional Caesar Dressing
Add Grilled Breast of Chicken
Add Grilled Salmon

GREEK SALAD
Mixed Greens with Kalamata Olives, Ripe Tomatoes, and Feta Cheese drizzled with a Lite Vinaigrette

CHEF’S SALAD
Julienne Buffet Ham, Breast of Turkey, Swiss and Cheddar Cheeses served on a bed of Mixed Greens with Tomato Wedges, Hard Boiled Egg Slices and Ripe Olives, with choice of Ranch, Balsamic Vinaigrette or Low-Fat Dressing

CHOPPED HOUSE WEDGE SALAD
Wedged Romaine with Garbanzo Beans, Chopped Egg, Diced Red Onions, Diced Tomatoes served with a House Made Balsamic Vinaigrette and Whole Grain Breadsticks
GRAB-AND-GO BOXED SANDWICHES
## Grab-and-Go Boxed Sandwiches

All Box Lunches include choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, Large Cookie or Brownie, and a Canned Soft Drinks (Regular or Diet) or Bottled Water. High quality plastic serviceware is included; eco-friendly serviceware and china are also available, as is plated service, upon request. Services include linen-draped service tables, set up and clean up.

### Signature Sandwiches

#### The Deli
Deli Sandwich with choice of White or Whole Wheat Bread or Croissant, choice of Provolone, American or Swiss Cheese, Leaf Lettuce and Sliced Tomato, Stacked High with Choice of Oven Roasted Turkey Breast, Roast Beef, Buffet Ham, Tuna Salad or Grilled Vegetables Sandwich

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

#### Twisted Turkey Wrap
Roast Turkey with Cranberry Sauce, Bistro Sauce, Baby Spinach & Tomato Wrapped in a Flax Seed & Herb Crusted Whole Grain Tortilla

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

#### Grilled Tuscan Chicken Breast
Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread

### Vegetarian Sandwiches

#### Hummus, Avocado and Roasted Vegetable Wrap
Creamy Hummus, Ripe Avocado, and Roasted Eggplant, Zucchini, Red Peppers and Red Onions marinated in a Lite Balsamic Vinaigrette rolled in a soft Flour Tortilla

#### Portobello Rustico
Roasted Balsamic Portobello with Fresh Mozzarella, Roasted Tomato Salsa, Baby Spinach and Tomato on a Multigrain Roll
SERVED LUNCHEONS AND DINNERS
SERVED LUNCHEONS AND DINNERS

All Served Meals include a choice of Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls and Butter and choice of Dessert, Freshly Brewed Fair Trade Aspretto Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Numi Teas with Hot Water and Freshly Brewed Iced Tea. China service is also available. Services include linen on guest tables, set up and clean up.

POULTRY

<table>
<thead>
<tr>
<th>TRADITIONAL CHICKEN PICCATA</th>
<th>Seared Breast of Chicken in a Lemon Caper Sauce</th>
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</thead>
<tbody>
<tr>
<td>LEMON BASIL CHICKEN</td>
<td>Chicken Marinated in Fresh Basil, Lemon Juice and Lemon Pepper Seasoning</td>
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<tr>
<td>CHICKEN CORDON BLEU</td>
<td>A French Classic, crispy Chicken Cutlet stuffed with Ham and Swiss Cheese topped with an Alfredo Sauce</td>
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<tr>
<td>SUN-DRIED TOMATO ENCRUSTED CHICKEN</td>
<td>Panko and Sun Dried Tomato Encrusted Chicken Breast drizzled with Gouda Sauce</td>
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BEEF AND PORK

| BRAISED SHORT RIBS           | Beef Short Ribs braised in a Tarragon and Red Wine Reduction |
| BLACKENED FLANK STEAK with DEMI-GLACE | Cajun Blackened Flank Steak served with a light Demi-Glace |
| PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS | Pan-Seared Pork Tenderloin with Granny Smith Apples, Diced Red Onions and Orange Marmalade |
| ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE | Slow-Roasted Pork Tenderloin served with a Sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce |

continued on next page >
SERVED LUNCHEONS AND DINNERS
SERVED LUNCHEONS AND DINNERS (continued)

COMBINATION PLATE

BEEF and SALMON FILETS
Tenderloin Medallion & Salmon Filet on Caramelized Onion Mashed Potatoes with Demi-Glace Sauce

SEAFOOD

BLACKENED COD with SALSA VERDEGF
Blackened Cod served over Watercress Salad, and garnished with Pickled Onions and Crisp Tortilla Chips

BROILED SALMON with TWO SALSASGF
Broiled Salmon with Lemony Zucchini with Mint and Pine Nuts, and Fresh Red and Yellow Cherry Tomato Salsa

BARBECUED SHRIMP with BACON-CHEDDAR GRITSGF
Creamy Cheddar Grits with Grilled Barbecued Shrimp and fresh Chives

PARMESAN-CRUSTED TILAPIA with CHIVE BUTTER SAUCE
Sautéed Tilapia Encrusted with Parmesan Cheese and served with Chive Butter Sauce

VEGETARIAN

SPAGHETTI SQUASHV
Spaghetti Squash with Sofrito and Vegan Pinto Beans

BALSAMIC MARINATED PORTOBELLO MUSHROOMSVGFGF
Marinated Grilled Portobello Mushrooms stuffed with Garden Vegetable Quinoa and garnished with a Balsamic Vinegar Drizzle

SMOKED GOUDA FARFALLEV
Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach
ENTRÉE
ACCOMPANIMENTS

ROASTED ROOT VEGETABLES

CORR’S RED VELVET CAKE
SALADS AND STARTERS
Market House Salad with Homemade Croutons and Balsamic Vinaigrette
Iceberg Wedge with Maytag Blue Cheese
Caesar Salad with Homemade Croutons
Spinach Strawberry Fields Salad

ACCOMPANIMENTS
Choice of One:
Glazed Carrots
Herb Crusted Broiled Tomato
Roasted Root Vegetables
Fresh Spinach and Garlic Sauté
Roasted Fresh Seasonal Asparagus
Roasted Butternut Squash
Braised Red Cabbage
Sautéed Zucchini
Chef’s Choice of Seasonal Vegetable
Fresh Green Beans

Choice of One:
Country Creamy Potatoes
Oven-Herbed Roasted Potatoes
Oven-Roasted Sweet Potatoes
Israeli Couscous
Basil Orzo
Fontina Risotto Cake
Black Beans and Rice
Vegetable Risotto
Chef’s Choice of Side Pairing

DESSERTS
Cora’s Red Velvet Cake
Assorted Pies: Apple, Blueberry, Lemon Meringue Pie
Old Fashioned Chocolate Layer Cake
Fudge Chocolate Cake
Seasonal Fruit Cobblers and Crisps

Additional Options:
White Chocolate Bread Pudding
Seasonal Fruit Trifle
German Chocolate Pecan Tart
New York Cheesecake with Seasonal Berries
SPECIALTY BUFFETS
**SPECIALTY BUFFETS**

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**DELI BUFFET**

*Choice of Two Salads:* Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad or Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing

Assorted Breads and Rolls

Sliced Roasted Turkey, Buffet Ham, Roast Beef and Salami

Sliced Swiss, Provolone and American Cheeses

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

Potato Chips

Assorted Cookies, Bars or Brownies

Freshly Brewed Iced Tea

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**OLD FASHIONED BBQ**

Seasonal Fresh Fruit Salad

Roasted Vegetable Bow Tie Pasta Salad

Country Potato Salad

Cornbread, Rolls and Butter

Ranch-Style Baked Beans

Barbecued Chicken

Barbecued Beef Brisket

Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Brownies

Freshly Brewed Iced Tea

* Add a chef for BBQs held outside, weather permitting

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**FIESTA BUFFET**

Cilantro Slaw or Fiesta Fruit Salad

Black Bean, Corn and Rice Salad

Cheese Enchiladas

Grilled Fajita Beef or Chicken and Grilled Vegetables

Shredded Cheese and Lettuce, Sour Cream, Black Olives, Diced Tomatoes and Onions

Soft Flour Tortillas

Churros with Cinnamon Sugar

Freshly Brewed Iced Tea

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**BACKYARD COOK OUT**

Country Potato Salad or Cole Slaw

Potato Chips

Ranch-Style Baked Beans

Hamburger and Hot Dog Buns

Grilled Hamburgers, Veggie Burgers and Grilled Hot Dogs

Leaf Lettuce, Sliced Tomatoes, Dill Pickles, Relish and Onions

Ketchup, Mustard and Mayonnaise

Assorted Cookies and Brownies

Freshly Brewed Iced Tea

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**LITTLE ITALY**

Caesar Salad with Homemade Croutons

Garlic Bread Sticks

Sautéed Fresh Zucchini

Pasta Bar with Choice of Two Pastas

Marinara Sauce and Pesto Cream Sauce

Home-Style Meatballs in Marinara Sauce

Parmesan Cheese

Espresso Brownies

Freshly Brewed Iced Tea
BUILD YOUR OWN BUFFET
BUILD YOUR OWN BUFFET

Selections from these menus are presented buffet style. Services include linen on service tables and guest tables, set up and clean up. High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Build Your Own Buffet by selecting - One Salad, One Entrée, Two Accompaniments, One Dessert and Beverages.

SALADS
Choose One Salad from the Following:
Market House Salad with a choice of two dressings: Ranch, Italian, Balsamic Vinaigrette or Low-Fat Ranch Dressing
Greek Salad
Caesar Salad
Includes Assorted Dinner Rolls with Butter

ENTRÉES

POULTRY
Chicken Marsala
Lemon Parmesan Chicken with Chive Sauce
Apricot Glazed Roasted Turkey

BEEF
Braised Beef Sicilian
Caramelized Onion Meatloaf
Beef Stroganoff

PORK
Herb Seasoned Pork Tenderloin
Asian Marinated Pork Loin with Honey and Soy Glaze

SEAFOOD
Broiled Salmon with Dill Butter
Citrus Crusted Baked Tilapia
Fresh Seafood Catch of the Day

VEGETARIAN
Vegetarian Lasagna
Stuffed Peppers with Herbed Tomato Sauce
Balsamic Marinated Portobello Mushrooms

ACCOMPANIMENTS
Choose One from the Following:
Oven-Roasted Herbed Potatoes
Garlic-Mashed New Potatoes
White Rice
Olive Oil and Garlic Spaghetti

Choose One from the Following:
Fresh Roasted Vegetable Medley
Lemon Garlic Broccoli
Sautéed Zucchini
Glazed Carrots
Fresh Green Beans
Variety of Seasonal Vegetables

DESSERTS
Choose One Dessert from the Following:
Chocolate Layer Cake
Chocolate Mousse
Cora's Red Velvet Cake
Seasonal Fruit Crisp or Cobbler
Specialty Bread Pudding
Assorted Cookies and Brownies
Assorted Pies: Dutch Apple, Blueberry, Lemon Meringue or Pecan Pie

BEVERAGES
Freshly Brewed Fair Trade Asprettos Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water

Choose Two from the Following:
Iced Water Station, Lemonade or Freshly Brewed Iced Tea
HOT
HORS D’OEUVRES
H O T H O R S D’O E V R E S

From Platters to Passed

High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Services include linen-draped service tables, set up and clean up.

CHICKEN

CHICKEN CROQUETTES with BAYOU RÉMOULADE SAUCE

CHIPOTLE MAPLE BACON-WRAPPED CHICKEN

BLACKENED CHICKEN SLIDERS

CHICKEN SATAY with CHOICE OF SAUCE

CHICKEN DIABLO EMPANADAS with CHIPOTLE RANCH DIPPING SAUCE

PORK

PORK POT STICKERS with GARLIC SOY SAUCE

MINI HAM BISCUITS with MUSTARD SAUCE

SAUSAGE BITES with DIJON MUSTARD

MAPLE-GLAZED APPLE RUMAKI

HAM and CHEESE PINWHEELS

SAUSAGE-STUFFED MUSHROOMS

continued on next page >
HOT HORS D’OEUVRES (continued)

SEAFOOD

BACON-WRAPPED SCALLOPS

MINI CRAB CAKES with CAJUN RÉMOULADE SAUCE

BEEF

CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME

MINI COCKTAIL MEATBALLS:
Choice of Swedish, Barbecue or Sweet & Sour

CHIMICHURRI BEEF SKEWER

MINI SAVORY BEEF POT PIE

VEGETARIAN

SPANAKOPITA

TOMATO VIDALIA ONION and GOAT CHEESE TART

BLEU CHEESE STUFFED MUSHROOM CAPS

FRIED or BAKED MINI EGG ROLLS with SPICY DIPPING SAUCE

VEGETABLE POTSTICKERS with PONZU SAUCE
COLD HORS D’OEUVRES
COLD HORS D’OEUVRES

High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Waited or butlered service is available upon request. Services include linen-draped service tables, set up and clean up.

ASSORTED FINGER SANDWICHES
Choose up to three from the following:
Ham Salad, Chicken Salad, Tuna Salad or Egg Salad on White or Wheat Bread

PROSCIUTTO-WRAPPED MELON with DIJON DIPPING SAUCE

SAVORY PINWHEELS

SOUTHERN CHICKEN SALAD TARTS

CROSTINI with SPICY MANGO SHRIMP SALSA

SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA

CAPRESE SKEWERS with PESTO DRIZZLE
GOURMET DIPS
AND MORE
**GOURMET DIPS AND MORE**

High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Services include linen-draped service tables, set up and clean up.

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**HOT DIPS**

*Sold per guest*

Warm Parmesan Artichoke Dip with Bagel or Pita Chips

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**COLD DIPS**

*Sold per guest*

Vegetarian Mexican Layer Dip with Tortilla Chips

Creamy Mediterranean Dip with Bagel or Pita Chips

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**SAVORY CHEESECAKES**

*Please order by the Cheesecake and Torte. Both served with Crackers and Baguette Rounds.*

Roasted Vegetable Cheesecake - serves 15 - 20 guests

Crawfish Rémoulade Cheesecake - serves 15 - 20 guests

Savory Pesto and Sun Dried Tomato Torte - serves 50 - 75 guests

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**WINGS AND THINGS BAR**

*Choose Two from the Following:* Buffalo, Honey or Cajun Style Wings. Served with Celery and Carrot Sticks with Bleu Cheese and Ranch Dressings and Steak Fries.
SPECIALTY AND CARVING STATIONS
DISPLAYS AND CARVING STATIONS

High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Services include linen-draped service tables, set up and clean up. Create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef-attended action or bar stations and watch your event come alive!

COLD DISPLAYS

Sold per guest

Farm Fresh Crudités with Ranch Dip
Seasonal Sliced Fresh Fruit Tray
Domestic Cheeses with Crackers
Artisan Cheeses with Crackers

CARVING STATIONS

Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef. Served with wonderful Sauces and Condiments, as well as assorted Mini Rolls. Please order your Carving Station selections by the piece.

Roast Breast of Turkey with Cranberry and Orange Compote and Creamy Dijon Mustard
Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce
Mustard Apricot Glazed Ham with Honey Mustard Sauce
SWEET AND SALTY
SWEET AND SALTY

High quality plastic serviceware is included; both eco-friendly serviceware and china are available, upon request. Services include linen-draped service tables, set up and clean up.

ASSORTED HOME-STYLE COOKIES
Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut or Double Chocolate with White Chips

BROWNIES
Cream Cheese, Blondie, Fudge or Specialty

GOURMET DESSERT BARS
Selections vary daily

ASSORTED MINI PETIT FOURS and PASTRIES

HOUSE KETTLE CHIPS WITH DIP

MULTI-GRAIN BARS and GRANOLA BARS

INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS

MIXED NUTS with PEANUTS

SNACK MIX

DECORATED SHEET CAKES

DESSERT STATION
Choice of Three: Assorted Cupcakes, Mini Whoopie Pies, Assorted Mini Cookies, Gourmet Bars or Seasonal Sliced Fresh Fruit

ICE CREAM SUNDAE BAR
45 guest minimum
Choice of Ice Cream Flavors (One per 45 guests): Chocolate, Vanilla, Strawberry or Local Favorite
Choice of Two Sauces: Chocolate, Strawberry and Caramel
Selection of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Crushed Candy Bars
*Maraschino Cherries and Whipped Topping are included.