

Thank you for considering Meijer Gardens' Hospitality Catering. Whether you are planning a festive celebration, an elegant wedding, or an important corporate event, we have earned a reputation for unparalleled quality, taste, and service. With an emphasis on locally sourced products, we craft stunning presentations to create edible works of art. To complement the creative component, we have an experienced Hospitality Sales Team to guide you through the planning and execution of your event. To assist you with your menu selections, consultations may be scheduled. Custom menus and proposals may also be designed by our Executive Chef to accommodate special needs and requests.

The following policies and procedures have been established to ensure a successful event.

Catering Confirmation and Payment Process

- Catering must be secured with a \$300 non-refundable deposit and a signed Facility Use Confirmation.
- Menu selections are due **30 days** prior to your event.
- Final menu changes are due **14 days** prior to your event.
- Final guest counts and special dietary needs are due by 12 pm seven days prior to your event and may not decrease once confirmed.**
- If additional meals are added after the final guest count is given, meals will be subject to availability and will be charged **double the current menu price.**
- Guaranteed guest counts are used to purchase fresh ingredients for menu production and to arrange for the proper number of service personnel. If a final guest count is not provided seven days prior to your event, the last guest count received will be used as a guaranteed count for final service and products.
- If tax exempt status applies, a tax-exempt letter and ID number must be provided seven days prior to the event.
- The remaining balance is due seven days prior to your event date.

Menu Selections

- Some menu items may not be available if the event is booked within two weeks of the event date.
- All menu items and prices are subject to change due to market conditions.
- If two different plated meal selections are requested, the Lessee must provide place cards for each guest with their menu selection to ensure proper meal service.
- Your Event Coordinator can suggest menu selections which can accommodate your guests with special needs such as vegan, vegetarian diets, food allergies or intolerances.
- Meijer Gardens makes every effort to mark food allergens and train staff appropriately; however, manufacturers may change their product formulation or consistency of ingredients without Meijer Garden's knowledge, and product availability may fluctuate. Customers should also note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- While Meijer Gardens take steps to prevent cross-contact, we do not have separate allergy-friendly kitchens and are unable to guarantee that a menu item is completely free of allergens such as wheat/gluten, egg, soy, milk, peanuts, tree nuts, fish and/or shellfish. As a result, there is always the possibility of cross contamination even when taking every possible precaution. It is, therefore, ultimately the responsibility of the customer to judge whether to question ingredients or choose to eat selected foods. Meijer Gardens will not assume any liability for adverse reactions to foods consumed, or items that a guest may come in contact with that contain a possible allergen.

Services and Fees

- All menu prices are subject to 6% sales tax and a 23% surcharge or \$230, whichever is greater.
- Additional staff charges may apply depending on the menu, event logistics and service.
- A \$3.00 per person multiple choice fee is applied to the cost of each meal when choosing two separate plated hot entrees.
- Cake cutting services are \$1.75 per person and include china, flatware, cutting and serving of the cake. You may also choose to cut your own cake and rent plates and forks for \$1.00 per person.
- Meijer Gardens will provide complimentary china, glassware, and place settings for the number of guaranteed guests. If additional settings are requested, a \$5 fee will be charge for each setting. This does not include food or beverage.
- The listed price for full-service catering includes tableware, standard white guest linens, utensils, and catering equipment.

Additional linen fees:

- Ivory or black guest table linens: \$5
- Floor length auxiliary tables \$20
- Linen & skirting for auxiliary tables \$20
- Colored linen napkins \$0.50
- Due to health department regulations, food items cannot be removed from the facility. This policy applies to all perishable food, including entrees for guaranteed guests unable to attend.
- Outside food and beverage is prohibited from the facility except for licensed bakeries.
- Meijer Gardens Hospitality cannot be responsible for food quality due to delays of 30 minutes or more of the scheduled start time.
- All food and beverage services will cease 30 minutes prior to the end of confirmed rental time.

***** All policies, prices, and products are subject to change *****

BREAKFAST

CONTINENTAL BREAKFAST

Prices are per person.

Simply Coffee & Pastries 6.95

Assorted fresh-baked scones and pastries with Colombian coffee to include decaf.

Healthy Start 12.95

House-made gluten free granola bars, energy bites, hard-boiled eggs, assorted yogurt, cottage cheese, fresh-cut seasonal fruit salad, assorted juices, and Colombian coffee to include decaf.

Break of Dawn 9.95

Assorted fresh-baked scones and Danish, house-made gluten free granola bars, fresh-cut seasonal fruit salad, assorted juices, and Colombian coffee to include decaf.

HEARTY BREAKFAST BURRITOS

Scratch-made and griddled. One dozen minimum per order

Chorizo Hash 7.95

Skillet-browned chorizo, roasted peppers, redskin potatoes, shredded cheddar, scrambled eggs

Western-Style 7.95

Diced bacon, sautéed onions, roasted peppers, cremini mushrooms, shredded cheddar, scrambled eggs

Sweet Potato with Bean & Corn 7.95 *✓*

Harissa sweet potatoes, black beans, grilled corn, roasted peppers, sautéed onions, feta cheese, scrambled eggs

Vegan Burrito Scramble 7.95

Plant-based chorizo, potato, jalapeno, red pepper, cashew sour cream, tofu crumbles

GRAB & GO

Gluten Free Bars 2.75

One dozen minimum

Bob's Red Mill Granola Bars 2.75

One dozen minimum

RX Protein Bar 2.75

One dozen minimum

Fresh Fruit Cups 3.50

Jumbo Fresh Baked Muffin 3.50

Assorted Yogurt 2.50

BREAKFAST BUFFET

Served with fresh fruit salad, assorted juices, water, and Colombian coffee to include decaf. Prices are per person. Minimum order of 25.

Two Entrees & Two Sides 15.95

One Entrée & Two Sides 13.95

ENTREES

Farmer's Cast-Iron Skillet Scrambler *GF*

Scrambled eggs, onion, green pepper, bacon, redskin potatoes, shredded cheddar

Quiche Lorraine

Traditional egg quiche with onions, Applewood bacon, and Swiss cheese.

Available as Frittata GF

Farm Vegetable Quiche *v*

Egg quiche with spinach, tomatoes, onions, mushrooms, peppers, shredded cheddar. *Available as Frittata v*

Denver-Style Quiche

Applewood bacon, sautéed onions, peppers, mushrooms, shredded cheddar. *Available as Frittata GF*

Gluten Free Oatmeal *v*

Served with brown sugar, nuts, dried fruit, butter.

Biscuits & Sausage Gravy

Fresh baked biscuits and house-made gravy with local sausage.

French Toast Bake *v*

Maple syrup, powdered sugar

Sautéed Vegetable Empanadas

Breakfast pastries with scrambled eggs, shredded cheddar, onions, peppers, spinach, and mushrooms

Bacon, Egg & Cheese Empanadas

Breakfast pastries with scrambled eggs, aged cheddar, and Applewood bacon

SIDES

Applewood Smoked Bacon

Smokey Sausage Links

Maple Sausage Links

Hash Brown Patties

Diced Redskins with Onions & Peppers

Harissa Roasted Sweet Potato Hash

LUNCH

EXPRESS LUNCH BUFFETS

Includes water and Colombian coffee to include decaf. Prices are per person and available until 3:30pm. Minimum order of 30.

D.I.Y. Taco Bar 18.95

Fire-roasted chicken, slow-cooked beef barbacoa, roasted corn & black beans, cheddar cheese, sour cream, Pico de Gallo, pickled red onions, and cilantro. Served with flour tortillas, tortilla chips, Fresca salad, Chef's choice cookies or brownies.

Little Italy 18.95

Bolognese lasagna, roasted vegetable lasagna, garlic bread, Caesar salad, chef's choice cookies or brownies.

Furniture City BBQ 20.95

Smoked gouda mac n' cheese, grilled and BBQ natural chicken breast, house-smoked pork shoulder, smokey bacon baked beans, cornbread biscuits, Farmhouse salad, chef's choice cookies or brownies

Soup & Sliders 17.95

Choice of 2 hot soups, deli sliders including roast beef & cheddar, roasted turkey & provolone, Meijer Gardens' chicken salad, Farmhouse salad, Chef's choice cookies or brownies.

- New England Clam Chowder
- Vegan Tomato-Basil GF
- Country Chicken Noodle
- Vegan Minestrone GF
- Broccoli Cheese V, GF

CRAFT BOX LUNCHES

Choice of wraps and salads. Mix and match up to three selections. Lunches include assorted chips, Chef's choice cookie or brownie, assorted canned sodas. Also available as Plated Cold Lunches add 2.00.

Choice of Three 15.75

ARTISAN WRAPS

Chicken Fattoush

Tomatoes, parsley, lemon zest, garbanzo beans, za'atar spice, feta cheese, spring mix. Served on whole grain tortilla.

Turkey Bacon Club

Local Applewood bacon, turkey breast, red onion, spring mix, herbed cheese spread. Served on a whole grain tortilla.

Harissa Garden Vegetable *v*

Zucchini, summer squash, red onion, bell pepper, garbanzo beans, herbed cheese spread, pickle spear, spring mix. Served on a whole grain tortilla.

Roast Beef

Seasoned roast beef, spring mix, pickle spear, herbed cheese spread. Served on a whole grain tortilla.

COMPOSED SALADS

Michigan Maple *GF*

Grilled natural chicken breast, spring mix, candied walnuts, dried Montmorency cherries, goat cheese, Michigan maple vinaigrette

Apple, Almond & Blue Cheese *GF*

Grilled natural chicken breast, Spring mix, roasted Michigan apples, Roth Kase smoked blue cheese, pickled red onions, maple-harissa almonds, apple-cider vinaigrette.

Southwest Grilled Chicken *GF*

Grilled natural chicken breast, spring mix, roasted corn, black beans, cilantro, tomato, red onion, tortilla crisps, cilantro-lime vinaigrette

Chicken Salad on Greens *GF*

Choose between our Smokehouse Curried Chicken Salad and Meijer Gardens' house chicken salad on a bed of spring mix. Served with grape tomatoes and sliced cucumbers.

APPETIZERS

HORS D'OEUVRES

Prices are per piece. Twenty-five piece minimum per hors d'oeuvre.

Countryside Antipasto Skewer 2.50 *GF*

Cured meat, fresh mozzarella, Castelvetrano olive, sun-dried tomato, nine-year sherry vinegar

Mini Cheeseburger 2.75

Natural ground beef, cheddar cheese, pickles, special sauce, mini sesame seed bun

Michigan Cherry BBQ Kabob 2.50 *GF*

Grilled natural chicken breast, bell pepper, red onion, house-made cherry BBQ sauce

Caprese Skewer 2.25 *V, GF*

Herbed fresh mozzarella, grape tomato, balsamic reduction

Korean Beef Satay 2.75 *GF*

Kalbi marinated beef tenderloin, ginger-scallion relish, toasted sesame seeds

Farmer's Steak & Potato Skewer 2.95 *GF*

Grilled beef tenderloin, fingerling potato, cipolini onion, house-made cherry BBQ sauce

Chicken Saltimbocca Bite 2.50 *GF*

Natural chicken breast with fresh sage wrapped in speck prosciutto, roasted garlic-peppercorn aioli.

Fontina Risotto Croquettes 2.50 *V*

Parmesan risotto balls with creamy fontina center, with truffle aioli

Wild Mushroom Polenta Square 2.50 *V, GF*

Corn polenta square, wild forest mushroom ragout, truffle oil, black sea salt

Classic Deviled Egg 2.50 *V, GF*

Dijon filling, fresh chives, smoked paprika, kettle-cooked potato crisp

Steak & Blue Cheese Deviled Egg 2.50 *GF*

Dijon filling, beef jerky, Roth Kase smoked blue cheese

Pear and Blue Cheese Bite 2.50 *V*

Spiced pear compote, Roth Kase smoked blue cheese, toasted pepitas

Mini Crab Cake 2.95 *GF*

Seared crab cake, Cajun mayo, pickled mustard seed

Honey Chevre on Parmesan Crisp 2.50 *V, GF*

Baked parmesan crisp, whipped goat cheese, raw honey, fresh thyme, walnuts

Waldorf Salad 2.50 *V*

Sour apple, celery, walnuts, curry dressing. Served in wonton cup.

Mini Shepherd's Pie 2.75

Natural ground beef, mirepoix gravy, whipped garlic potatoes

Tomato Bruschetta Shooter 2.50 *V*

Roasted tomatoes, olives, grilled artichokes, basil, oregano, shaved parmesan, artisan bread crostini

Crab-Stuffed Mushroom Caps 2.95 *GF*

Drizzled with smokey bacon gastrique

Tostones Canape 2.75 *VG, GF*

Fried plantain, black bean hummus, chili flake, lime

Curried Cauliflower Spoon 2.75 *VG, GF*

Baba ganouj, apricot mostarda

CAST IRON DIPS

Served warm in a cast iron skillet. Available in three sizes.

Small 75.00 serves 25

Medium 150.00 serves 50

Large 300.00 serves 100

Buffalo Chicken Dip

Shredded white-meat chicken, Buffalo sauce, cream cheese, scallion, smoked blue cheese. Served with celery and tortilla chips.

Fire-Roasted Artichoke Dip *V*

Savory artichoke hearts with a blend of cheeses. Served with mini naan and tortilla chips.

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CHILLED DIPS

Twenty-five person minimum.

Salsa Trio 2.75 *V, GF*

Pico de Gallo, Roasted Chile Salsa Verde, Grilled Pineapple Pico. Served with tortilla chips.

Hummus Trifecta 2.75 *V*

Roasted carrot with curry, edamame with cilantro, and grilled scallion with toasted sesame. Served with pita crisps.

CHEF-CRAFTED DISPLAYS

Prices are per person. Twenty-five person minimum unless otherwise noted.

Eastern Market Cheese Board 4.95

Assorted artisan cheeses, seasonal jam, dried fruits, nuts, toasted focaccia, flatbread cracker

Heritage Farm Garden Crudité 3.75 *V, GF*

Fresh, seasonal vegetables hand-selected and artfully displayed with house-made hummus and buttermilk ranch

Hunter & Butcher Charcuterie Board 5.95

Locally crafted sausages, salmon jerky, savory preserves, whole grain mustard, pickles, house pimiento cheese, toasted focaccia, flatbread cracker

SLIDERS

Prices are per piece. Twenty-five piece minimum per slider.

Gastro-Pub Burger 3.95

Angus beef patty, pickled red onions, Roth Kase smoked blue cheese, garlic aioli. Served on artisan roll

Bourbon Barrel Pulled Pork 3.95

Creamy slaw, BLiS Blast bourbon barrel-aged pepper sauce, shredded pork shoulder, pretzel bun

Cuban 3.95

Applewood smoked ham, pulled pork, Roth Kase gruyere, bread & butter pickles, M-1 mustard. Served on artisan roll

Breads & Spreads 2.75

Pimiento cheese, whipped pesto butter, smoked whitefish dip, assorted soft and crusty breads & crostini's

Seasonal Fruit Display 3.75

Assorted melon, berries, grape clusters, mixed nuts, raw honey

Smoked Salmon Display 240.00 serves 40

House-smoked salmon fillet, pickled red onion, caper berries, diced egg, smoked fish dip, toasted focaccia, flatbread crackers.

Korean Pork Bun 3.95

Smoked bulgogi pork belly, carrot slaw, hoisin sauce. Served on steamed sweet yeast bun

Roots Burger 3.95 *VG*

House-made vegan patty, sunflower cheddar, carrot-beet ketchup, pickles. Served on artisan roll

Falafel Slider 3.95 *V*

Chickpea falafel, tomato, red onion, greens, baba ghanouj. Served on Naan flatbread.

DINNER BUFFET

Buffets come with choice of one salad, rolls with butter, water and Colombian coffee to include decaf. Minimum of 30 people unless otherwise noted.

Two Entrees & Two Sides 26.95

One Entrée & Two Sides 23.95

SALADS

Michigan Maple *V, GF*

Spring mix, candied walnuts, dried Montmorency cherries, goat cheese, Michigan maple vinaigrette

Farmhouse *V*

Spring mix, sliced radish, carrot ribbons, croutons, grape tomatoes, Dijon-chive vinaigrette

ENTREES

Carved Herb-Crusted Prime Rib *GF*

Natural prime rib, rosemary horseradish cream, BLiS bourbon barrel-aged steak sauce. add 6.95 minimum 50 people

Carved Beef Tenderloin *GF*

Herb-crusted natural beef tenderloin, rosemary horseradish cream, BLiS bourbon barrel-aged steak sauce. add 8.95

Carved House-Smoked Beef Brisket *GF*

Served with house-made barbecue sauces. add 7.95

Farmhouse-Style Pot Roast *GF*

Slow-cooked beef roast, red wine demi, mirepoix vegetables

Chicken Carbonara *GF*

Grilled natural chicken breast, parmesan-bacon béchamel, rendered bacon lardons

Tuscan Chicken *GF*

Grilled natural chicken breast, artichoke hearts, feta cheese, roasted tomato confit, artichoke velouté

Chicken Saltimbocca *GF*

Natural chicken breast with fresh sage wrapped in prosciutto, roasted garlic demi

SIDES

Garlic Smashed Redskin Potatoes *V, GF*

Goat Cheese & Chive Mashed Potatoes *V, GF*

Herb-Roasted Yukon Gold Potatoes *V, GF*

Forest Mushroom Risotto *V, GF*

White Bean Cassoulet *GF*

Asiago & Black Pepper Scalloped Potatoes *V, GF*

Harvest Crunch *V*

Spring mix, roasted butternut squash and parsnips, croutons, toasted pepitas, apple cider vinaigrette

Chicken Marsala

Lightly breaded natural chicken breast, cherry tomato confit, Marsala wine demi with mushrooms

French Onion Chicken *GF*

Natural chicken breast, gruyere cheese, sauce Lyonnaise, caramelized onions

Lemon-Basil Salmon *GF*

Skillet-seared fresh salmon, basil infused oil, fresh lemon

Sausage Bolognese Lasagna

Slow-simmered tomato sauce with local Italian sausage, ricotta Sopraffina, mozzarella cheese.

Roasted Vegetable Lasagna *V*

Herb-roasted vegetables, ricotta, provolone, marinara sauce

Smoked Gouda Mac & Cheese *V*

Rotelle pasta, smoked gouda Mornay sauce and a crispy panko crust.

Vegan Roasted Root Vegetables *V, GF*

Pan-Braised Green Beans *V, GF*

Oven-Roasted Vegetable Medley *V, GF*

Caramelized Bacon Brussels Sprouts *GF*

Broccoli Almandine *V, GF*

Roasted Heirloom Carrots *V, GF*

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PLATED DINNER

Comes with choice of one salad, rolls with butter, water, and Colombian coffee to include decaf.

SALADS select one

Michigan Maple *V, GF*

Spring mix, candied walnuts, dried Montmorency cherries, goat cheese, Michigan maple vinaigrette

Strawberry Fields Salad *V, GF*

Spring mix, strawberries, feta cheese, harissa-spiced almonds, balsamic reduction, and extra virgin olive oil.

Poached Pear with Blue Cheese *V, GF*

Spring mix, crisp pears poached in mulled red wine, Roth Kase smoked blue cheese, red onions, toasted almonds, chai-spiced vinaigrette

French Farmhouse *V*

Spring mix, sliced radish, carrot ribbons, croutons, grape tomatoes, Dijon-chive vinaigrette

Harvest Crunch *V*

Blend of spring mix and kale, cabbage, roasted butternut squash and parsnips, croutons, toasted pepitas, apple cider vinaigrette

ENTREES select one

Chicken Carbonara 22.95 *GF*

Grilled natural chicken breast, parmesan-bacon béchamel, rendered bacon lardons. Served with goat cheese & charred scallion smashed potatoes and steamed asparagus

Chicken Saltimbocca 22.95 *GF*

Natural chicken breast with fresh sage wrapped in prosciutto, roasted garlic demi. Served with herb roasted marble potatoes and steamed asparagus

Chicken Marsala 22.95

Sautéed natural chicken breast, cherry tomato confit, Marsala wine demi with mushrooms. Served with herbed linguini "nest" and steamed asparagus

French Onion Chicken 22.95 *GF*

Natural chicken breast, gruyere cheese, sauce Lyonnaise, caramelized onions. Served with smashed Yukon gold potatoes and blanched broccolini

Spring Lake Cider Pork Tenderloin 23.95 *GF*

Michigan heritage breed pork brined in local spiced hard cider, grilled and served with apple-carrot chutney, apple cider reduction. Served with bourbon sweet potato puree and oven-browned brussels sprouts

Natural Beef Sirloin 29.95 *GF*

Filet-cut grilled top sirloin, red wine caramelized shallots, Roth Kase smoked blue cheese. Served with harissa cauliflower puree and steamed asparagus

Wine-Braised Natural Beef Short Rib 29.95 *GF*

Slow-cooked boneless short rib, Burgundy wine jus, seared pearl onions. Served with mashed golden potatoes with truffle, parmesan and black garlic and roasted hand-peeled carrots

Filet Mignon 46.95 *GF*

Seared natural beef tenderloin filet, braised cipolini onion petals, rosemary beurre noisette, black sea salt. Served with crushed oven-browned golden potatoes and sautéed haricot verts.

Umami New York Strip 31.95 *GF*

Natural Manhattan cut strip, Michigan forest mushroom ragout, truffle oil. Served with mashed golden potatoes with truffle, parmesan and black garlic and sautéed haricot verts

Wild Sea Bass Arrabiata 44.95 *GF*

Seared Chilean sea bass, rosemary-infused arrabiata tomato coulis. Served with harissa cauliflower puree and Chef's choice vegetable

Pecan-Crusted Maple Salmon 24.95 *GF*

Fresh salmon glazed with BLiS bourbon maple syrup and topped with crushed pecans. Served with soft heirloom corn polenta and sautéed haricot verts

Lemon-Basil Salmon 24.95 *GF*

Skillet-seared fresh salmon, basil infused oil, fresh lemon. Served with harissa cauliflower puree and blanched broccolini

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VEGETARIAN ENTREES

Vegan Black Pepper Tofu 22.95 *GF*

Oven-fried tofu, Tamari soy sauce, Korean gochujang, fresh minced ginger, poblano pepper, green onion, toasted sesame seeds. Served with grilled baby bok-choy

Parisian Gnocchi 22.95 *V*

Hand-made French gnocchi, cremini mushrooms, asparagus, red and yellow cherry tomato confit, sage brown butter, sea salt

Vegan Curried Cauliflower Steak 22.95 *GF*

Skillet-seared cauliflower served atop green pea and heirloom carrot curry, lightly smoked lentils, and finished with sweet corn relish.

Vegan Sweet Potato Gnocchi 22.95 *GF*

Cashew cream, charred broccolini, mushroom conserva, Vidalia gastrique

PAIRED ENTREES

If you are on the fence about what to offer your guests, our paired entrees will give you peace of mind by offering two smaller portions on one plate. While all menu offerings are customizable, these entrees have been carefully paired by our Chef to perfectly complement one another. All paired entrees are served with smashed Yukon gold potatoes and Chef's choice seasonal vegetable.

Umami New York Strip & Chicken Carbonara 34.95 *GF*

Natural Manhattan cut strip, Michigan forest mushroom ragout, truffle oil paired with Char-grilled natural chicken breast, parmesan-bacon béchamel, rendered bacon lardons

Wine-Braised Natural Beef Short Rib & Chicken Marsala 32.95

Slow-cooked boneless short rib, Burgundy wine jus, seared pearl onions paired with sautéed natural chicken breast, cherry tomato confit, Marsala wine demi with mushrooms

Seared Bistro Filet Mignon & Wild Sea Bass Arrabiata 52.95 *GF*

Seared natural beef tenderloin filet, braised cipolini onion petals, rosemary beurre noisette, black sea salt paired with Seared Chilean sea bass, rosemary-infused arrabiata tomato coulis

Beef Sirloin Filet & French Onion Chicken 34.95 *GF*

Filet cut grilled top sirloin, red wine caramelized shallots, Roth Kase smoked blue cheese paired with Natural chicken breast, gruyere cheese, sauce Lyonnaise, caramelized onions

Hard Cider Pork Tenderloin & Pecan-Crusted Salmon 32.95 *GF*

Michigan heritage breed pork brined in local spiced hard cider, grilled, and served with apple-carrot chutney, apple cider reduction paired with Fresh salmon glazed with BLiS bourbon maple syrup and topped with crushed pecans

KIDS' ENTREES select one

Chicken Tenders with Honey-Butter Carrots 9.95

Comes with ketchup, fresh fruit cup and juice box

Macaroni and Cheese with Tater Tots 9.95

Comes with fresh fruit cup and juice box

Hand-Dipped Corn Dog Tater Tots 9.95

Comes with fresh fruit cup and juice box

Pasta Alfredo with Garlic Bread 9.95

Comes with fresh fruit cup and juice box

DESSERT

PETITE DESSERTS

We recommend two to three pieces per person. Thirty piece minimum per item. 2.50 per piece.

Mini Key Lime Pie

Raw honey Chantilly, crystallized ginger

Bourbon Caramel Apple Tartlet

Bourbon apple-compote, vanilla Chantilly

Chocolate-Toffee Crunch Shooter *GF*

Dark chocolate mousse, Heath bar pieces

N.Y. Cheesecake Bite

Drizzled with Chef's Choice sauces

Chocolate-Dipped Strawberries

Gluten Free Double Fudge Brownie Bite

Cookies & Cream Shooter

White chocolate mousse, chocolate sauce, Oreo cookie crumble

MINI PUSH POPS

We recommend two to three pieces per person. Thirty piece minimum per item. 3.00 per piece.

Tiramisu

Layers of coffee-soaked cookies with mascarpone mousse

Peanut Butter Lovers'

Whipped peanut butter mousse, chocolate mousse, crushed peanut butter cups

Cookies & Cream Push Pop

White chocolate mousse, chocolate sauce, crushed Oreo cookie

Pineapple Upside-Down Cake

Vanilla Chantilly, Caramelized pineapple, pound cake, Maraschino cherry

COOKIES & BROWNIES

Thirty piece minimum per item. Prices are per piece.

House-Made Chocolate Chip Cookie 2.50

Coconut 7-Layer Bar 3.75

English Toffee Blonde Brownie 3.75

Lemon Bar 3.50

Gluten Free Peanut Butter Swirl Brownie 3.50

Gluten Free Double Fudge Brownie 3.50

Gluten Free M&M Cookie 2.50

Gluten Free German Chocolate Brownie 3.50

PLATED DESSERTS

Can be served or preset unless otherwise noted.

Very-Berry Cheesecake 5.25

Dried berries, chocolate shavings, vanilla Chantilly

S'mores Pot de Crème 5.25

Chocolate custard, honey-graham crumble, caramelized marshmallow

Bourbon Caramel Apple Tart 5.25

Bourbon-apple compote, vanilla Chantilly

Berries & Coconut Cream 5.25 *VG, GF*

Macerated berries, lavender, coconut sweet cream, toasted coconut, harissa almonds

Key Lime Pie 5.25

Raw Honey whipped cream, crystallized ginger

Flourless Chocolate Torte 4.95 *GF*

Chocolate mousse, berry garnish

Crème Brulee Cheesecake 5.25

Seasonal berry garnish, vanilla Chantilly

Apple Crisp a la Mode 6.50

Served warm in miniature cast-iron skillet with Madagascar Vanilla Bean gelato. This item cannot be preset.

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