



CATERING MENU

*We at the Village Gourmet are a Family Business....
a Family that is dedicated to making all of your Special Occasions
a bit more brighter, and much more delicious!
Let us take care of all your party plans and
serve your family & friends GREAT tasting, freshly prepared food!
Here's what your neighbors have been saying:*

"The selection is amazing and everything is delicious"

*"I would absolutely recommend having them cater your event.
Everything tasted great and was presented beautifully!"*

*"I would recommend Village Gourmet for lunch & catering
without a doubt. The freshness and quality of the food
is worth the price"*

"Everything I have tried is outstanding with fresh ingredients...Highly recommended"

*We look forward to working with you!
Wendy, Michael, Kelly & Mike - The Howe Family*

HOT HORS D'OEUVRE'S

PETITE WELLINGTON

CHOOSE FROM EITHER BEEF TENDERLOIN OR CHICKEN. WITH MUSHROOM DUXELLE, HERB TOPPING, PUFF PASTRY. \$34

^{vegie} ARTICHOKE & RED PEPPER CROSTINI

ARTICHOKE HEARTS, ROASTED RED PEPPERS, CHEESE, HERBS, CRISP BAGUETTE CROSTINI. \$19

^{vegie} CRISPY ASPARAGUS & ASIAGO

ASPARAGUS WRAPPED IN PHYLLO WITH ASIAGO CHEESE. \$19

^{vegie} FALL CROSTINI

BRIE CHEESE, CRISP FALL APPLE, CRANBERRY, LOCAL HONEY, FRESH BAKED CROSTINI. \$26

THAI SHRIMP SATAY

TENDER SHRIMP FILLED WITH A THAI RED CURRY MOUSSE, SAUTÉED CRISP WITH PANKO CRUMBS \$38

^{vegie} MINI QUESADILLAS

EITHER ROASTED VEGETABLES, HERBS & CHEESE OR ROASTED CHICKEN, CHIPOTLE SAUCE, PEPPER JACK CHEESE. \$19

BRIE & RASPBERRY IN PHYLLO

CREAMY BRIE CHEESE & RASPBERRY PRESERVES WRAPPED IN PHYLLO. \$19

Gf BACON WRAPPED DATES

MEDJOO DATES WRAPPED IN CRISPY BACON, FILLED WITH YOUR CHOICE OF: TOASTED MARCONA ALMONDS, MANCHEGO OR SPANISH BLUE. \$26

Gf STUFFED MUSHROOM CAPS

CHOOSE FROM EITHER SWEET ITALIAN SAUSAGE & MOZZARELLA CHEESE, OR SPICY LUMP CRAB STUFFING(\$36). \$26

Gf JERK SATAY'S

FRESH CHICKEN BREAST, SKEWERED & MARINATED IN JERK SPICES. MANGO CHUTNEY DIPPING SAUCE. \$26

ITALIAN MEATBALLS

FRESH GROUND PORK & BEEF, PROSCIUTTO, RICOTTA, ITALIAN HERBS, SAN MARZANO TOMATO SAUCE. \$26

^{vegie} BAKED BRIE EN CROUTE

LARGE IMPORTED BRIE CHEESE WHEEL, PUFF PASTRY, CHOICE OF APRICOT OR RASPBERRY PRESERVE SPREAD....DELICIOUS!!! \$25 SM./\$44 LG.

*****Prices shown are per dozen, unless otherwise noted*****

We encourage you to bring in your own platters & bowls for us to present your catering items on for no additional charge.

We can provide attractive black covered trays/bowls for an additional \$6.00 charge

PIGS-IN-A-BLANKET

MINI FRANKS, WRAPPED IN PUFF PASTRY, EITHER PLAIN OR CHEESE STUFFED. \$19

^{vegie} MINI GRILLED PIZZAS

HAND-MADE TO ORDER. YOU CHOOSE THE TOPPINGS. \$26

HAM & BRIE PRETZEL BITES

MINI GRILLED PRETZEL BUN, HONEY HAM, BROWN SUGAR GLAZE, HONEY MUSTARD, BRIE CHEESE \$26

Gf JALAPENO PARTY POPPERS

FRESH JALAPENO FILLED WITH CILANTRO-LIME CREAM CHEESE, CHOPPED CHICKEN, WRAPPED IN SMOKED BACON \$26

^{vegie} PETITE QUICHES

AN ASSORTMENT OF FLORENTINE, LORRAINE & JACK CHEESE W/ VEGETABLE. \$26

^{vegie} SPANAKOPITTA

CRISP PHYLLO FILLED WITH EITHER SPINACH, SPINACH & FETA, OR ARTICHOKE, OLIVE, SPINACH & FETA. \$19

COLOSSAL SCALLOPS & BACON

GIGANTIC SEA SCALLOPS WRAPPED IN APPLE WOOD SMOKED BACON, TOPPED WITH A TERIYAKI-BROWN SUGAR GLAZE. \$45

BRAT IN PUFF PASTRY

FRESH BAKED BRATWURST, PUFF PASTRY, CARAWAY KRAUT, SPICY MUSTARD \$26

NEW ENGLAND CRAB & CORN CAKES

TENDER LUMP CRAB COMBINED WITH CRISP VEGETABLES, ROASTED CORN, SMOKED BACON & SPICES. \$38

MINI BURGERS

CHOOSE FROM EITHER APPLE WOOD BACON & SHARP CHEDDAR, OR CARAMELIZED ONION & BLUE. \$32

MINI REUBENS

MINI COCKTAIL BREAD TOPPED WITH CORNED BEEF OR TURKEY, SWISS CHEESE, SAUERKRAUT & DRESSING. \$26

COLD CANAPE' SELECTION

ANTIPASTO SKEWERS

CHOICE OF ITALIAN (TOMATO, MOZZARELLA, BASIL, PROSCIUTTO) MEDITERRANEAN STYLE (BLACK OLIVE, FETA, ARTICHOKE, RED PEPPER), OR CAPRESE (TOMATO, BASIL, FRESH MOZZARELLA). \$26

ROASTED TENDERLOIN & ARUGULA

BRIOCHE CROSTINI, ROASTED TENDERLOIN, HOUSE-MADE BOURSIN, ARUGULA PESTO, BALSAMIC SYRUP \$39

VEGETABLE SPRING ROLLS

CRISP VEGETABLES WITH A SPICY PLUM SAUCE, ROLLED IN A SOFT RICE PAPER SPRING ROLL. VEGETARIAN. AVAILABLE WITH LEMONGRASS POACHED SHRIMP \$26 / \$38

ROASTED SALMON CROSTINI

PAN ROASTED SALMON, CITRUS CREME FRAICHE, CRISPY CAPERS, PICKLED RED ONION, CELERY LEAF \$28

BRUSCHETTA

BALSAMIC TOMATOES ATOP FRESH BAKED CROSTINI. ALSO AVAILABLE MEDITERRANEAN-STYLE OR TRADITIONAL. \$19

CHARRED BRUSSELS SPROUT CROSTINI

HERBED RICOTTA, CARRED BRUSSEL SPROUTS, CRANBERRY RELISH, VG HONEY DRIZZLE, BAGUETTE CROSTINI \$28

CREPE PINWHEELS

PETITE CREPES STUFFED WITH EITHER SMOKED HAM & TARRAGON CREAM CHEESE, NATURAL TURKEY & SUN-DRIED TOMATOES, OR HUMMUS & BABY SPINACH. \$18

BRIE & PROSCIUTTO CROSTINI

IMPORTED PROSCIUTTO, BRIE, ORANGE-APRICOT GLAZE, FRESH CITRUS, CELERY LEAF \$32

SMOKED SALMON ROUNDS

SMOKED SALMON FLOWER ATOP A PUMPERNICKEL ROUND, WITH DILLED CREAM CHEESE, CAPERS & RED ONION. \$36 / DOZEN

MEXICAN SHRIMP COCKTAIL

LIME POACHED SHRIMP, SPICY HOME-MADE MEXICAN COCKTAIL SAUCE, CUCUMBERS & JICAMA SERVED ON A CRISPY TORTILLA CHIP. \$36

STUFFED CHERRY TOMATOES

FILLED WITH EITHER FRESH MOZZARELLA & PROSCIUTTO, OR CRISPY BACON & BLUE CHEESE MOUSSE. \$26

ASSORTED DIPS & SPREADS

CHOOSE FROM A SELECTION OF FRESH MADE DIPS & SPREADS: HUMMUS, CARAMELIZED ONION, ROASTED RED PEPPER, CREAMY SPINACH. HOT DIPS: SPINACH ARTICHOKE OR BUFFALO CHICKEN (EXTRA). APPROPRIATE BREADS & CHIPS FOR DIPPING ARE AVAILABLE AS WELL! \$4.95 / \$6.95

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PLATTER DISPLAYS

ASSORTED WRAPS

GOURMET WRAP SANDWICHES, TO INCLUDE:
SOUTHWEST, MEDITERRANEAN, BLT BLUE, OR CREATE YOUR OWN! \$54/DOZEN

CHARCUTIERIE BOARD

A SELECTION OF ARTISAN CHARCUTIERIE & LOCAL CHEESES. ACCOMPANIED BY GRILLED & PICKLED VEGETABLES,
GRILLED BREAD, & GOURMET MUSTARDS. SERVES 10-12 \$85.00

PETITE SANDWICHES

SELECTION OF HOUSE FAVORITES ON FRESH BAKED ARTISAN BREADS:

SMOKED HAM & SWISS ON A PRETZEL ROLL,

ROAST BEEF & ARUGULA ON CIABATTA,

SPINACH, TOMATO, BASIL & FRESH MOZZARELLA ON FLATBREAD,

OVEN ROAST TURKEY & HAVARTI ON CROISSANT

\$48 / DOZEN

ROASTED TENDERLOIN, ARUGULA, & HORSEY SAUCE ON BRIOCHE

\$80 / DOZEN (TWO DOZEN MINIMUM)

CREATE YOUR OWN!

GLUTEN FREE AVAILABLE UPON REQUEST (ADDITIONAL CHARGE)

SILVER DOLLAR SIZE - \$39 / DOZEN

TEA SANDWICHES - \$2.25 EACH (ASK FOR VARIETIES)



**We can also
Custom Design
Box Lunches
for your event...
Ask for Details!**

DOMESTIC OR IMPORTED CHEESE DISPLAY

SELECTION OF EITHER ARTISAN DOMESTIC OR PREMIUM IMPORTED CHEESES. ACCOMPANIED BY AN ASSORTMENT OF
GOURMET CRACKERS & MUSTARD. SERVES 15-20. \$75 DOMESTIC \$98 IMPORTED

CRUDITE DISPLAY

WIDE ASSORTMENT OF FRESH VEGETABLES, BEAUTIFULLY DISPLAYED. SERVES 15-20. \$48

GRILLED SEASONAL VEGETABLE PLATTER

BOUNTIFUL DISPLAY OF THE SEASONS BEST & FRESHEST MARKET VEGETABLES, GRILLED AND OVEN ROASTED. RED
PEPPER HUMMUS DIP. SERVES 15-20 \$54

COLOSSAL SHRIMP COCKTAIL

MICHAEL'S NEW ENGLAND POACHED SHRIMP, SERVED WITH OUR SPICY COCKTAIL SAUCE FOR DIPPING. COOKED FRESH!
DELICIOUS! \$54 / DOZEN

SLICED SMOKED SALMON

CHOOSE FROM SCOTTISH, NOVA, LEMON DILL, GRAVLAX, CITRON VODKA,
OR PASTRAMI SALMON. SERVED WITH SLICED CUCUMBERS, RED ONION,
CAPERS, MINI COCKTAIL BREAD, & WHIPPED CREAM CHEESE. \$\$ MARKET PRICE

ANTIPASTO PLATTER

GRAND DISPLAY OF BOAR'S HEAD PREMIUM MEATS & CHEESES, ACCOMPANIED BY STUFFED
CHERRY PEPPERS, OLIVES, PEPPERONCINI, MARINATED PEPPERS,
& ARTICHOKES. SLICED ITALIAN BREAD. SERVES 15-20. \$80

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ENTRÉE SELECTION

Gf ROAST PRIME RIB

SLOW-ROASTED PRIME RIB OF BEEF, SEASONED WITH FRESH ROSEMARY,
CRACKED PEPPER, & OUR SECRET SPICE BLEND.
ACCOMPANIED BY CREAMY HORSERADISH SAUCE & AU JUS.
(PLEASE REQUEST SAUCES TO BE GF)
SERVES 12-15. \$MARKET\$

Gf WHOLE ROASTED BEEF TENDERLOIN

SEASONED WITH GARLIC, HERBS & CRACKED PEPPER, THEN SLOW-ROASTED.
ACCOMPANIED BY YOUR CHOICES OF SAUCE
(BÉARNAISE, BORDELAISE, OR MUSHROOM RAGOUT. PLEASE REQUEST SAUCES TO BE GF).
SERVES 12-15. \$MARKET\$

Gf OVEN BAKED CHICKENS

A GREAT PARTY IDEA! CUT UP ONE OF OUR ALL-NATURAL, HOUSE-BRINED &
OVEN ROASTED CHICKENS TO SERVE! \$10.95 / EACH

INDIVIDUAL BEEF WELLINGTON

TENDER SEARED FILET MIGNON IN A PUFF PASTRY SHELL WITH A
WILD MUSHROOM DUXELLE. \$32 / EACH

PASTA BAR

CHOOSE FROM PENNE, CAVATAPPI, FARFALLE, OR GEMELLI PASTA, ADD EITHER MARINARA, RED PEPPER VODKA, BASIL
PESTO OR ALFREDO SAUCE. \$45 HALF \$85 FULL

ROASTED PORK LOIN

ALL-NATURAL CIDER-HONEY BRINED PORK LOIN, CARAWAY-BLACK PEPPER HERB CRUST, SIDE OF APPLE-BRIOCHE
STUFFING, PORK NECK GRAVY. SERVES 8-10 \$48

INDIVIDUAL CHICKEN WELLINGTON OR ALOUETTE

BREAST OF CHICKEN STUFFED WITH WILD MUSHROOM DUXELLE, WRAPPED IN
PUFF PASTRY, OR STUFFED WITH A HERBED FRENCH CHEESE \$10.95 / EACH

SEAFOOD PICATTA

CHOOSE FROM EITHER LEMON SOLE OR TILAPIA, LIGHTLY SAUTÉED WITH SEASONED FLOUR & EGG BATTER,
TOPPED WITH A LEMON-CAPER SAUCE. \$10.95 / PERSON

CHICKEN SELECTION

TENDER CHICKEN BREAST PREPARED TO YOUR SPECIFICATIONS! CHOOSE FROM
PICATTA, SALTIMBOCCA, CREAMY DIJON-ROSEMARY, LEMON-PEPPER, OR PARMESAN. \$9.95 / PERSON

VILLAGE GOURMET TURKEY TETRAZZINI

SLOW ROASTED TURKEY, NOODLES, MUSHROOMS, HOUSE-MADE
SHERRY CREAM SAUCE, TOPPED WITH PARMESAN BREAD CRUMBS. \$11.95 / POUND

vegie HOME-STYLE LASAGNAS

YOUR CHOICE OF TRADITIONAL MEAT & CHEESE LASAGNA, OR
VEGETABLE LASAGNA. GREAT BUFFET ITEM! \$48 HALF \$90 FULL

VILLAGE GOURMET BEEF STROGANOFF

TENDER BRAISED BEEF IN A RICH SAUCE WITH SOUR CREAM,
MUSHROOMS & ONION. \$13.95 / POUND

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SIDES

Veggie Gf FRENCH GREEN BEANS ALMONDINE
\$4.95

Gf PROSCIUTTO GREEN BEAN BUNDLES
\$6.00

Veggie CHEESY MAC & CHEESE
ELBOW MACARONI, RICH CHEESE SAUCE, CRUNCHY
CHEESY BREAD CRUMB TOPPING. \$4.95

Veggie Gf AU GRATIN POTATOES
\$4.50

Veggie Gf BROWN BUTTER BAKED BUTTERNUT
SQUASH
\$4.95

Veggie Gf STEAMED FRESH BROCCOLI
\$4.50

Veggie Gf HONEY GLAZED CARROTS
\$4.50

Veggie Gf CALIFORNIA MEDLEY
BROCCOLI, CARROTS, CAULIFLOWER. \$4.95

Gf GIANT DOUBLE-BAKED POTATOES
\$8.95

Veggie ROASTED VEGETABLE CASSEROLE
ROASTED BRUSSEL SPROUTS, GREEN BEANS,
MUSHROOMS, CREAMY MORNAV, SWISS GRATIN. \$5.95

Veggie Gf BUTTERED WHIPPED POTATOES
\$4.50

Gf ROSEMARY ROASTED FINGERLINGS
\$4.95

Veggie HARVEST ORZO
DELICIOUS SAGE, CHESTNUT, & PUMPKIN ORZO TOSSED WITH BABY SPINACH, TOASTED ALMONDS, & ROASTED
BROCCOLI. \$4.95

SALADS & SOUPS

Gf VILLAGE COBB
BABY ROMAINE & WINTER GREENS, CRUMBLLED BLUE CHEESE,
ORGANIC EGGS, GRILLED CHICKEN, SUN-DRIED TOMATOES,
AVOCADO, CARAMELIZED ONION.
\$6.95

CLASSIC CAESAR SALAD
CRUNCHY ROMAINE LETTUCE, FRESH BAKED
CROUTONS, SHAVED PARMESAN, CREAMY CAESAR
DRESSING \$5.95

Veggie Gf SIMPLE SALAD
MIXED LETTUCES, CRISP PEARS, CANDIED PECANS,
CRUMBLLED BLUE CHEESE, DRIED CRANBERRIES,
SHERRY-HONEY VINAIGRETTE. \$5.95

Veggie Gf HARVEST SALAD
MIXED GREENS, RED ONIONS, DRIED CRANBERRIES,
CANDIED PECANS, GOAT CHEESE, HONEY-BUTTERMILK
DRESSING. \$5.95

MIXED BABY GREEN SALAD

A MEDLEY OF MIXED BABY LETTUCES AND FRESH
HERBS TOPPED WITH SLICED CUCUMBERS, SHAVED
RED ONION. RED GRAPE TOMATOES AND FRESH BAKED
CROUTONS. SERVED WITH A SIDE OF OUR
HOUSE-MADE BALSAMIC VINAIGRETTE. \$4.95

VG CHOPPED SALAD

A MIXTURE OF CHOPPED ROMAINE, ROASTED PEPPERS,
SALAMI, PROVOLONE, RADISHES, CUCUMBERS,
TOMATOES, OLIVES, TUBETTINI, PEPPERONCINI...ALL
TOSSED IN OUR CREAMY GREEN GODDESS DRESSING
(GLUTEN FREE AVAILABLE UPON REQUEST). \$6.95

HOMEMADE SOUPS

A HUGE SELECTION OF OUR POPULAR FRESH
HOMEMADE SOUPS. CALL TO ASK FOR OUR DAILY, AS
WELL AS SEASONAL SELECTION! \$9.95 / QUART

****Prices per person, unless otherwise noted****

SPECIALTY SALADS

Gf VG CHICKEN SALAD

CHUNKS OF CHICKEN BREAST, DRIED CRANBERRIES, PISTACHIOS, CREAMY DRESSING. \$12.50

Gf POPPYSEED CHICKEN

RED GRAPES, CRISPY CELERY, GREEN ONIONS, CREAMY POPPYSEED DRESSING. \$12.50

ANTIPASTO PASTA

ORGANIC CAVATAPPI, BOAR'S HEAD MORTADELLA, GENOA SALAMI, SWEET CAPPICOLA, AGED PROVOLONE, PEPPERONCINI, ROASTED PEPPERS, OLIVES, HERB-PESTO VINAIGRETTE. \$11.50

Veggie **Gf** MEDITERRANEAN QUINOA

GOLDEN, RED & BLACK QUINOA, SEEDLESS CUCUMBER, GARBANZO BEANS, ARTICHOKE HEARTS, KALMATA OLIVES, ROASTED RED PEPPERS, CRUMBLED BOAR'S HEAD FETA, GREEK VINAIGRETTE. \$11.50

Veggie MIKE'S PASTA SALAD

CAVATAPPI PASTA, GRAPE TOMATOES, ARTICHOKE HEARTS, ROASTED RED PEPPERS, BABY SPINACH, OREGANO LEAF, CREAMY PESTO VINAIGRETTE. \$10.95 / POUND

Gf VG POTATO SALAD

RED POTATOES, DILL, CHIVES, ORGANIC EGGS, SMOKY BACON, CREAMY DRESSING. \$9.25

Veggie **Gf** APPLE FENNEL SALAD

CRISP APPLES, SHAVED FENNEL, BABY SPINACH, ORGANIC SHARP WHITE CHEDDAR, TOASTED WALNUT, CIDER SHALLOT VINAIGRETTE \$9.95

Gf HONEY MUSTARD CHICKEN

PULLED ROTISSERIE CHICKEN MEAT, CELERY, AND A LIGHT HONEY MUSTARD DRESSING. \$12.50

Veggie BALSAMIC BRUSCHETTA PASTA

CHEESE TORTELLINI, SUNDRIED TOMATOES, GRAPE TOMATOES, FRESH BASIL, ITALIAN PARSLEY, FRESH MOZZARELLA, PARMESAN, BALSAMIC VINAIGRETTE. \$10.95

Veggie MEDITERRANEAN COUS COUS

TOASTED SARDINIAN COUS COUS (FREGOLA SARDA), SEEDLESS CUCUMBER, GRAPE TOMATOES, ARTICHOKE HEARTS, KALMATA OLIVES, BOAR'S HEAD FETA, GREEK VINAIGRETTE \$10.95

Veggie MACARONI & CHEESE

ELBOW MACARONI, FRESH VEGETABLES, "CHEESY" DRESSING. \$7.95

Gf CAFÉ CHICKEN

CHUNKS OF CHICKEN BREAST, MARINATED IN HOUSE-MADE FRENCH DRESSING, CRUNCHY VEGETABLES. \$12.50

Veggie **Gf** FALL QUINOA

QUINOA BLEND, ROASTED BRUSSELS SPROUTS, ROASTED BUTTERNUT SQUASH, ORANGE SUPREMES, POMEGRANATE SEEDS, HEMP SEEDS, CANDIED PECANS, WHITE BALSAMIC-HONEY VINAIGRETTE. \$11.50

Veggie **Gf** APPLE WALDORF

CRISP MEDLEY OF APPLES, GOLDEN RAISINS, CRUNCHY CELERY, TOASTED WALNUTS, HONEY-YOGURT DRESSING. \$ 10.95

Veggie SARDINIA PASTA

PENNE PASTA, FRESH SPINACH, SUNDRIED TOMATOES, RED GRAPE TOMATOES, FRESH MOZZARELLA, BASIL, TOASTED PINENUTS. \$9.25

Veggie **Gf** FRESH FRUIT MEDLEY

ASSORTMENT OF SEASONAL FRESH MELONS, BERRIES, CITRUS & ASSORTED FRUITS! \$7.95

Veggie **Gf** CHOPPED KALE

BABY KALE, BROCCOLI, BRUSSEL SPROUTS, CRANBERRIES, TOASTED PUMPKIN SEEDS, CANDIED PECANS, POPPYSEED VINAIGRETTE. \$11.95

Gf VG BROCCOLI

CRISP BROCCOLI FLORETS, SMOKEHOUSE BACON, DRY ROASTED PEANUTS, CREAMY DRESSING. \$9.25

Veggie **Gf** SWEET POTATO SALAD

ROASTED SWEET POTATOES, BABY SPINACH, DRIED CRANBERRIES, TOASTED WALNUTS, MAPLE-WALNUT VINAIGRETTE. \$9.95

**** All price shown are per pound ****

AND DON'T FORGET.....

BREAKFAST STRATA'S

A MORNING FAVORITE! CHOOSE FROM EITHER SAUSAGE & CHEESE, VEGETABLE & CHEESE, OR SOUTHWESTERN. SERVE 10-12. \$29.95 / EACH

QUICHE

FRESH BAKED! CHOOSE FROM TRADITIONAL LORRAINE, SPINACH & CHEESE, OR BROCCOLI & CHEDDAR. \$18.95 / EACH GLUTEN FREE \$20.95

FRENCH TOAST "BRULEE"

SLICED FRENCH TOAST, RICH EGG CUSTARD, CINNAMON PRALINE TOPPING \$29.95 / EACH

BREAKFAST PASTRIES

A SELECTION OF HOUSE-MADE MINI PASTRIES: MUFFINS, SCONES, CROISSANTS, TEA BREADS, AND BAGELS. ACCOMPANIED BY CHOICE OF BUTTERS & FLAVORED CREAM CHEESE. \$9 / PERSON

LAST, BUT NOT LEAST.....

PETITE SWEETS

AN ASSORTMENT OF WENDY'S FAVORITES, TO INCLUDE MINI ECLAIRS, CRÈME PUFFS, CHOCOLATE DIPPED STRAWBERRIES, COOKIES & CREAM CHOCOLATE CUPS, LEMON BARS. \$40 SMALL (30 PC.) \$80 LARGE (60 PC.)

PUMPKIN CREAM CHEESE SQUARES

SPICED PUMPKIN CAKE, CREAM CHEESE FROSTING \$24 / DOZEN

KELLY'S SWEET SELECTION

ASSORTED MINI DESSERT BARS. ASK ABOUT OUR SEASONAL SELECTION! \$32 (24 PC) \$60 (48 PC)

APPLE PEAR CROSTADA BITES

CRISP APPLES, CRUNCHY PEARS, ORANGE ZEST, WARM SPICES, BUTTER CRUST \$24 / DOZEN

COOKIE & BROWNIE TRAY

A WIDE SELECTION OF ASSORTED COOKIES, WENDY'S OUTRAGEOUS CHOCOLATE BROWNIES, & PEANUT BUTTER BARS. \$40 SMALL (30 PC.) \$80 LARGE (60 PC.)

LEMON CUPCAKES

GLUTEN FREE LEMON CUPCAKES WITH LEMON FROSTING \$1.25 / EACH SMALL, \$2.00 / EACH LARGE

TEA BREADS

A VARIETY OF FRESH BAKED TEA BREADS. SELECT FROM PUMPKIN, BANANA, COFFEE CAKE CRUMBLE OR AMISH CINNAMON. \$5.95 / EACH

PIES BY FASANO

CHOOSE EITHER MINI (CHERRY, APPLE, & BLUEBERRY, SEASONAL) OR FULL SIZE VERSIONS, TO INCLUDE PUMPKIN, CHOCOLATE CREAM & BANANA CREAM! \$3.50 / \$16.95 / \$20.95

