

Meat Selection Menu:

Roast Beef-Slices of sirloin roast in *aus jus*. May be served with a mushroom sauce on the side.

Variation: Slices of roast beef served with a honey Dijon, horseradish spread and barbecue sauce on the side.

Beef Brisket-This brisket is cooked to perfection. It is roasted twice, creating a very tender entree. May be served with a Honey Barbecue Sauce or Mushroom Sauce on the side.

Smoked Beef Brisket-Brisket slow smoked to provide an unforgettably fantastic flavor. Served with a Honey Barbecue Sauce on the side.

***Peppered Beef Tenderloin**-Slices of juicy tenderloin seasoned to perfection. May be served with a Harry Bain Sauce, or Béarnaise

Honey Baked Ham-Sliced ham baked in my special honey mustard glaze.

***Grilled Kebabs**-Chicken, sirloin steak and or shrimp, marinated overnight then grilled on skewers with pineapple, green peppers and fresh mushrooms. Served on a bed of fluffy rice or with oven potatoes. These may also be presented for your guests off of the kebabs for easier serving and less mess.

Italian Chicken-Chicken breasts, pounded thin with a rolled center of provolone cheese and pastrami. All are baked in a seasoned bread crumb and cheese mixture.

Prom Chicken-Chicken breasts sautéed in olive oil and seasonings. This really changes the flavor and appearance of plain chicken into an elegant presentation. A favorite of everyone!

Chicken Parmesan-Boneless chicken breasts lightly breaded. Baked with an Italian Marinara sauce with mozzarella and parmesan cheese topping.

Grilled Pepper Steak-Grilled Sirloin Steak, thin sliced, sautéed with colorful peppers and onion. Can be served in pita bread as a hot sandwich.

***Herb Stuffed Grilled Chicken Breasts**-A special stuffing made with dill bread crumbs is pocketed inside chicken breasts and grilled to perfection.

Maple Mustard Glazed Pork Loin-Boneless pork loin is baked with a seasoned glaze.

Apple Almond Stuffed Chicken: Tender pieces of chicken are roasted with a flavorful stuffing.

Herb Stuffed Pork Loin-A seasoned stuffing rolled inside a pork roast. Stuffing variations: Traditional Herb.....Apricot, Cherry & Pecan.....Apricot and Pistachio

Chicken or *Shrimp Scampi-Slices of chicken breast or shrimp, sautéed in olive oil, garlic and basil. May be served over angel hair pasta or spaghetti.

***Blueberry Chicken**-Sautéed chicken breasts served with a homemade blueberry salsa. This compliments the chicken giving it an outstanding flavor & presentation.

***Shrimp Almondine**-Shrimp is sautéed in olive oil, seasonings, slivered almonds and grapes.

***Prime Rib or Prime Rib Carving Station**-Tender seasoned Prime Rib of beef served with traditional *Aus Jus* or with Horseradish Spread or Harry Bain Sauce.

Smoked Pork Loin: Tender pork loin is smoked to perfection. Very lean. Can be served with a smoky pork gravy or Honey Barbecue Sauce

***Sautéed Bay Scallops:** Large scallops are sautéed in butter and garlic. Served with a pepper jelly on the side.

Roasted Turkey: Traditional Roasted Turkey (white and dark meat). Roasted to perfection. Can be served with a Turkey Gravy on the side.

Chicken or Steak Fajita Meat: This is a fun, "Create your own Fajita" buffet. Guests enjoy adding fun fillings to warm flour Tortillas. Comes with Salsa, Sour Cream, Guacamole and shredded cheese on the side.

Sautéed Cod Loins: Beautifully seasoned ocean Cod, served with Pepper Jelly on the side.

Baked Tilapia Filets: Seasoned with garlic and herb.

Traditional Lasagna: Homemade Lasagna is a fun addition to any buffet. We make ours from scratch using fresh ingredients. VARIATION: Can be made vegetarian

Stuffed Manicotti: Three cheese stuffed manicotti adds a wonderful Italian flair to any buffet,

dinner or appetizer. **Sauces: Sicilian Sauce**-Cubed ham sautéed in a seasoned white cheese sauce, served over the pasta of choice. **Traditional Tomato Sauce**-With or without Italian sausage and served over your favorite pasta.

Casseroles

Italian Noodle Casserole-Italian sausage in a traditional tomato sauce is baked with egg noodles and parmesan. Topped with melted mozzarella.

Sicilian Casserole-Creamy Ham based white sauce with Italian seasonings and cheeses baked over noodles. Delicious alternative to the traditional tomato sauce.

Meatball Sub Casserole-Homemade meatballs are baked on top of French bread with an Italian tomato sauce and layers of mozzarella. Everyone loves this casserole.

Chicken and Biscuit Casserole-A twist to everyone's favorite chicken pot pie. Homemade parsley biscuits are baked atop a chicken, vegetable and gravy base. Reminds you of Grandma's!

Pork Shepherd Pie-Lean cubed pork, vegetables, seasonings and gravy are nestled below fluffy homemade, buttery mashed potatoes which are baked to a golden brown.

Potatoes and More Selection Menu:

Italian Potatoes-Italian seasonings in a mozzarella cheese white sauce adds a spice to regular scalloped potatoes.

Ranch Potatoes-Whipped potatoes with ranch dressing seasoning. Similar to twice baked potatoes.

Baked Potatoes-Served with butter and sour cream on the side.

Oven Potatoes-Diced potatoes baked in butter and light seasonings. These are a favorite of adults and children alike.

Scalloped Potatoes-A light cheese sauce, onions and cubed potatoes baked together.

Parsley Red Roasted Potatoes-Cubed new red potatoes, roasted in butter and light seasonings. Makes a beautiful presentation.

***Twice Baked New Red Potatoes**-Hollowed baked potatoes, filled with a mixture of potato, cheeses, scallions, crumbled bacon and seasonings for an exceptionally delicious presentation.

***Twice Baked Cheddar Potatoes**-Hollowed baked potato halves will with a potato, cheese and fresh seasoning mixture.

Parmesan Potatoes-Halved potatoes baked with a Parmesan topping until tender and golden brown. Served with sour cream on the side.

Seasoned Oven Potatoes-Cubed potatoes baked with butter, Parmesan cheese, garlic and spices.

Baked Potato Casserole-Mashed potatoes are baked with a mixture of cheeses, seasonings and bacon for this mouthwatering side dish.

Basmati Rice with Vegetables-Basmati rice with seasonal vegetables and fresh mushrooms, garlic and butter.

Kansas Rice Blend-Long grain rice with fresh mushrooms and vegetables.

Steamed Rice, Fried Rice, Garden Rice, Garlic Infused Rise, Spanish Rice or Rice Pilaf

Cappellini-Angel hair pasta infused with a light sauce of olive oil sautéed with other seasonings and diced tomatoes.

Vegetable Selection Menu:

Green Beans Almondine-Green Beans sautéed in butter and garlic, garnished with slivered almonds

Sautéed Green Beans-Green beans sautéed in butter with crisp crumbled bacon. A favorite of all ages.

Cashew Green Beans-Seasoned green beans sautéed with cashews for a special nutty, sweet

flavor.

Stir Fried Vegetables-*Carrots, broccoli, squash and other seasonal vegetables sautéed in a seasoned olive oil.*

Pasta Primavera-*Spiral garden pasta with steamed broccoli and carrots covered with a light sauce of green peppers and mushrooms sautéed in olive oil and garlic.*

Buttered Corn-*Sweet buttery corn with that fresh out of the garden taste.*

Corn O'Brien-*Bright yellow corn, cooked with red pimento and green peppers for a very colorful side dish.*

Oven Baked Beans-*Brown sugar baked beans (no barbecue sauce)*

Steamed Broccoli and Carrots: *Fresh Broccoli florets and baby carrots are steamed and tossed with butter.*

Steamed Vegetables: Broccoli, *cauliflower, carrots and snow peas served with a lemon butter.*

Basmati Rice with Vegetables-*Basmati rice with seasonal vegetables and fresh mushrooms, garlic and butter.*

Kansas Rice Blend-*Long grain rice and other grains with fresh mushrooms and vegetables.*

Spanish Rice, Garlic and Butter Infused Rice

Cuban Black Beans and Rice: *Spicy, seasoned Black Beans are served over a bed of steamed Rice.*

Sandwich Menu:

(Not your typical Deli Tray) Pastrami-Turkey-Roast Beef with Buns-*Deli Meat Platter: Roast Beef, Smoked Turkey, Pastrami, served with assorted Buns and Breads on the side. Additional Trays accompany the meats with lettuce, Tomatoes, Onions and Cheese on the Side. Sauces to choose from are Sundried Tomato Mayo, Garlic and Herb Mayo, Regular Mayo, Honey Mustard and Butter on the Side*

Warm Honey Ham Sandwiches-*Baked honey ham, thin sliced and kept warm. Served with buns and condiments.*

Warm Roast Beef Sandwiches-*Thin slices of seasoned roast beef, kept warm. Served with buns, condiments of Harry Bain sauce & horseradish spread.*

Roast Beef and Smoked Turkey Combo Platter-*Thin sliced Deli Roast, Swiss cheese, lettuce and mayo served on homemade dill bread. Thin sliced smoked Turkey, mayo, lettuce and American cheese on Italian herb bread. All of these sandwiches are pre-made.*

Thin Sliced Beef Brisket Sandwiches-*Very tender seasoned brisket is served warm, with buns with barbecue sauce on the side.*

***Thin Sliced Prime Rib Sandwiches:** *Very tender, thin sliced prime rib is served warm, with buns and Harry Bain and Horseradish Spread on the side. A fun way to serve prime rib without needing a fork or knife.*

Shredded Beef or Pork Sandwiches or Turkey-*Tender beef, pork or turkey is shredded and served warm with buns for sandwiches. Each type is served with a barbecue sauce and a pineapple mustard sauce or honey mustard on the side.*

Croissant Sandwiches-*Choice of deli roast beef, smoked turkey and ham (or combination) on green leaf lettuce, with cheese served on fresh croissants.*

Variation: *These sandwiches may be filled with chicken salad, ham or crab salad.*

Assort. Puff Sandwiches-*Ham,, Crab, & Chicken Salad in a French puff pastry.*

Wrap Sandwiches- *Seasoned Tortillas wrapped with fresh lettuce, cream cheese, deli meats, cheese and fresh vegetables. Wonderful flavor combinations. Can be served with dipping sauces on the side.*

Italian Sandwiches-*A homemade herbed bread filled with mozzarella and pepperoni or Italian Sausage. Served Warm.*

Foccacia Sandwiches- *Homemade Foccacia bread baked with garlic and parmesan cheese on*

topped filled with deli roast beef, fresh greens, cheese, tomato and wasabi mayo and deli smoked turkey w/fresh greens, cheese, tomato and sundried tomato mayo.

Salad Selection Menu:

Caesar Pasta Salad-Spiral garden pasta & vegetables with Caesar Dressing.

Vegetable Pasta Salad-Garden pasta, carrots, cucumbers, broccoli, peppers & mushrooms in a homemade red wine vinaigrette dressing.

Oven Roasted Red Potato Salad-Bite size pieces of oven roasted red potatoes and other potato salad fixings served in a bacon dressing. A favorite of everyone!

Traditional Cole Slaw-Cabbage salad served with a homemade traditional sweet, creamy slaw dressing.

Traditional Potato Salad-Boiled potatoes, eggs, onions and seasonings in a creamy mustard dressing.

Mostacoli Salad-Mostacoli pasta, pimento, black olives and cucumbers in a sweet vinaigrette dressing.

***Deviled Egg Tray**-Traditional deviled eggs or Spinach Bacon deviled eggs or a combination of both.

Oriental Salad-Fresh lettuce greens, cucumbers, tomatoes, red onions, sesame seeds and chow mien noodles are tossed with a sweet ginger vinaigrette.

Cucumber Pasta Salad-Mostacoli pasta with slices of cucumbers, ripe olives and fresh mushrooms tossed with a homemade vinaigrette.

Fresh Fruit Salad-Fresh watermelon, cantaloupe, honeydew, fresh pineapple and colorful grapes are mixed together for this beautifully refreshing salad. This salad meets the dietary needs of all.

Marinated Cheese and Peppers-Cubed cheeses, chunks of red roasted peppers and whole black olives in a special Italian marinade.

Plum Almond Salad- Fresh salad greens are tossed with a sweet dressing featuring sliced plums, almonds and raspberry for an unforgettably delicious salad.

Greek Spinach Salad-Spinach and lettuce with tomatoes, olives, cucumbers and feta cheese. Tossed with a fresh lemon dressing.

Winter Spinach Salad-Spinach, dried cherries or cranberries, scallions, green apples, red grapes and walnuts. All tossed with an apple cider vinaigrette.

Fresh Greens Salad-Fresh baby lettuce and spinach, with cucumbers, tomatoes, carrots and other vegetables tossed with a homemade red wine vinaigrette or raspberry vinaigrette with toasted croutons throughout.

Oriental Noodle Salad: Fresh cabbage, vegetables, sesame seeds, and sliced almonds with noodles and a sweet ginger dressing on the top.

Tropical Fresh Greens Salad-A Sweet mix of greens with mandarin oranges, coconut, kiwi, cashews & red peppers. Finished with Orange poppy seed dressing.

***Fresh Fruit Display**- Beautiful Display with Glass Blocks, and large square clear displays which feature, watermelon, cantaloupe, honeydew, strawberries, fresh pineapple and grapes. Topped with a beautiful floral centerpiece.

Our Homemade Dressings

Red Wine Vinaigrette

Raspberry Vinaigrette

Apple Cider Vinaigrette

Lemon Dressing

Ginger Dressing

Orange Poppy Seed Dressing

Our "Retro" Dressing-A blast from the 70's.

Soups:

Chilled Sangria Soup

Chilled Cucumber Mint Soup

Chilled Gazpacho Soup

Lemon Asparagus Soup

Turkey Minestrone Asparagus

Cheese Soup

Country Mushroom Soup

Zucchini Chowder Homemade Chicken &

Noodle Chicken & Dumpling Soup
Vegetable Beef Soup

Texas Chili

Butters

Walnut Butter
Orange Butter

Raspberry Butter
Peach Butter

Blueberry Butter

Fresh Fruit, Crudités and Other Trays:

Antipasto Platter-Assorted stuffed olives, marinated cheeses and vegetables combine in a fabulous tray that guests thoroughly enjoy. This beautiful presentation takes on the traditional Italian feel for (whet your appetite)

Vegetables with Dip-A selection of vegetables: carrots, celery, broccoli, radishes grape tomatoes, and cucumbers decoratively presented. Served with a vegetable dip.

Fresh Fruit Tray- A decorative tray filled with fresh pineapple, watermelon, cantaloupe, honeydew, and grapes.

Strawberry Tray with Dip- Seasonal (Oct. -March unavailable) Tray with juicy whole strawberries. This tray features a fabulous strawberry dip in the center.

Antipasto Platter-Assorted stuffed olives, marinated cheeses and vegetables combine in a fabulous tray that guests thoroughly enjoy. This beautiful presentation takes on the traditional Italian feel for (whet your appetite)

Relish Tray or Kebabs-This tray is filled with a variety of pickles and olives. They can be presented on a decorative tray as kebabs on skewers. It's an attractive and unique way to spruce up a traditional relish tray.

***Elegant Cheese Tray**-Special varieties of cubed cheeses with Gouda, Edam, Havarti Dill, etc. arranged gorgeously on a tray with bunches of fresh grapes or can be served with crackers and deli breads.

Cubed Cheese Tray-Two or three types of cheeses served in bite size cubes with grapes as the center focus of this tray.

Meat and Cheese Tray-Slices of Cheeses, Colby-Jack, Cheddar, Pepper Jack & summer sausage with crackers

***Fresh Fruit Display**- Beautiful Display with Glass Blocks, and large square clear displays which feature, watermelon, cantaloupe, honeydew, strawberries, fresh pineapple and grapes. Topped with a beautiful floral centerpiece.

Chips and Crackers Menu:

Mexican Dip with Tortilla Chips-Large tray with vegetarian refried beans, salsa, cream cheese, black olives and shredded cheese garnish, served with tortilla chips. A favorite at all parties.

Warm Artichoke and Crab Dip-This savory dip is served with crackers or tortilla chips. It features the richness of artichokes and crab with slivered almonds.

Warm Asparagus & Ham Dip-Served warm, this dip combines the wonderful flavors of asparagus with small cubes of ham complimented with different cheeses, for a fabulous spread. Served with crackers and/or deli breads.

Layered Shrimp Dip-Tray with a delicious seasoned cream cheese spread covered with a sauce and tiny shrimp, black olives, shredded cheese and sliced scallions. Served with tortilla chips or crackers-

Homemade Guacamole with Tortilla Chips-A homemade seasoned fresh guacamole served with tortilla chips.

***Smoked Salmon Spread** -Deliciously seasoned smoked salmon, decoratively molded on a tray of greens. Served with crackers.

Salad Spreads-Fresh salads, such as Apricot Turkey Salad in a Ginger Dressing, Corned Beef Salad, Crab Salad, Salmon Salad or Chicken Salad served in beautiful compote dishes surrounded by crackers

Spinach Dip-This favorite dip is served cold with either tortilla chips or crackers.

Strawberry-Cheddar Spread-A big WOW on this flavor combination which features Cheddar cheese, pecans and strawberry sauce. Served with crackers.

Cinnamon Tortilla Crisps with a Fresh Fruit Salsa-A twist to an old favorite. Baked cinnamon sugar tortilla chips are served with a fresh fruit salsa of either fresh raspberries and Kiwi OR fresh apple and pear. Fat free.

Boursein Cheese Spread-This buttery seasoned cheese spread is light and favorable. Served with crackers.

Belgian Pate-Beef liver and bacon base, are created into a wonderful molded display. Full of seasonings and great flavor. Served molded with crackers

Cold Hors d`Oeuvres Selection Menu:

Confetti Bites-Colorful vegetables atop seasoned creamed cheese served on a baked croissant crust. A colorfully delicious menu item.

Ham Pinwheel-Thin sliced ham spread with seasoned cream cheese a dill pickle in the center. Rolled and sliced into tasty pinwheels.

***Elegant Cheese Tray**-Special variety cheeses and spreads with Gouda, Edam, Brie, etc. arranged gorgeously on a tray with crackers and deli breads to compliment the flavors. Or it may be served cubed with bunches of fresh colorful grapes to compliment the flavors of the cheeses.

***Spinach Bacon Deviled Eggs**-Deviled eggs stuffed with a spinach and bacon filling. Rave reviews on this one!

***Traditional Deviled Eggs**-Favorite of deviled egg lovers!

Stuffed Mushroom Crowns-Mushroom crowns stuffed with a cream cheese and chicken filling. Lightly dusted with paprika.

Stuffed Cherry Tomatoes-Seasoned cream cheese filling in hollowed out cherry tomatoes

***Smoked Salmon Spread**-Deliciously seasoned smoked salmon, molded and presented in the shape of a fish with scales of thin sliced almonds. Served with regular and wheat crackers. These may be served already spread on the crackers.

Tortilla Pinwheels-Refreshing flavor of seasoned cream cheese and crisp colorful vegetables rolled up and sliced to resemble pinwheels. Delicious and very attractive.

Assorted Puff Pastries-Ham salad, Chicken salad and Crab salad sandwiched between mini puff pastry shapes.

Bruschetta with Toasts-Mixture of roasted red pepper, fresh parmesan and seasoning you serve on toasted bread which has been brushed with olive oil and fresh garlic.

Crab Puffs-Small cream puffs filled with a delicious crab salad. You may substitute a ham salad or chicken salad filling if you wish.

Pistachio Spinach Crepe Appetizers Homemade crepes are wrapped around and seasoned cheese and spinach center. This cold appetizer has a pleasing texture and flavor combination

***Smoked Salmon Pinwheels**-Smoked salmon, fresh spinach leaves, seasoned cream cheese rolled up in flour tortillas and sliced to make an unforgettable hors d'oeuvre.

Corned Beef in Rye Puffs-Miniature rye puffs filled with a corned beef salad.

***Shrimp Cocktail**- Traditional. Cold shrimp, decoratively piled on an iced platter with a goblet of cocktail sauce in the center for dipping.

Cinnamon Tortilla Crisps with a Fresh Fruit Salsa-A twist to an old favorite. Baked cinnamon sugar tortilla chips are served with a fresh fruit salsa of either fresh raspberries and Kiwi OR fresh apple and pear. Fat free.

Boursein Cheese Spread-This buttery seasoned cheese spread is light and favorable. Served with

crackers.

Belgian Pate-Beef liver and bacon base full of seasonings and great flavor. Served molded with crackers

Spinach Dip-This favorite dip is served cold with either tortilla chips or crackers.

Strawberry-Cheddar Spread-A big WOW on this flavor combination which features Cheddar cheese, pecans and strawberry sauce. Served with crackers.

Salad Spreads-Fresh salads, such as Apricot Turkey Salad in a Ginger Dressing, Corned Beef Salad, Crab Salad, Salmon Salad or Chicken Salad served in beautiful compote dishes surrounded by crackers

Marinated Cheese and Peppers-Cubed cheeses, chunks of red roasted peppers and whole black olives in a special Italian marinade.

***Whole Smoked Salmon:** Served with capers and whipped cream cheese on the side. Served with toasts and/or crackers.

***Baked Parmesan Cups topped with Smoked Salmon Mousse:** Fresh Parmesan Cheese is baked until golden, then cooled into the shape of a small cup. Filled with a piped Salmon mousse and garnished with crème Fraiche and capers.

***Coriander Encrusted Tuna in Edible Spoons:** Thin slices of medium rare tuna steak is served in an edible savory spoon topped with a fresh mango salsa garnish.

Caponata on Sourdough Toasts: A Sicilian specialty dish featuring chopped eggplant, peppers, kalamata olives and fresh herbs. Cooked in olive oil just until the flavors marry. Served Room temperature on grilled toasts.

***Grilled Duck Breast on Brioche:** Thin sliced succulent duck breast is presented on a buttery grilled brioche served with a flavorful orange seasoned sauce. Garnished with fresh Thyme sprigs and orange zest.

Southwest Chicken Tomatillo Triangles: Fresh ingredients combine on top of homemade baked flour tortilla triangles. With roasted Duck. Tomatillos, fresh vegetables and spices for an unforgettably delicious Mexican flavor combination.

Hot Hors d'Oeuvres Selection Menu:

Bacon-Spinach Appetizer Squares-Squares of bacon, spinach, seasonings and melted cheese on a light crust.

Honey-Mustard Turkey Meatballs-Tangy meatballs made with ground turkey and a unique blend of flavors. Served with a pineapple dipping sauce.

Chicken Wing Appetizers-A popular menu item. You may choose from the following serving suggestions: **Hot Wings.....Barbecue Wings.....Honey Mustard**

Wings.....Apricot Wings (all are fabulous!)

Meatball Appetizers-Homemade beef meatballs in a sweet and spicy sauce **variations: Swedish Meatballs**-served in a creamy white sauce

Italian Meatballs-served in an Italian tomato sauce

Mexican Meatballs-served in a mild Mexican salsa.

Barbecue Meatballs-served in a barbecue sauce

Bacon Crescent Bites-Bacon and seasoned creamed cheese are rolled and baked into a homemade croissant dough.

Chili Cheese Appetizers-Chili beans, black olives, cheeses and spices on a light pastry crust. Served as bite size squares.

***Apricot Wraps**-A unique appetizer. Apricot and a whole almond are rolled together with crisp bacon on the outside. A side of plum dipping sauce compliments this taste sensation.

Italian Bread Appetizers-Homemade herb seasoned bread is topped with chopped ham, black olives, peppers, onion, fresh Parmesan cheese and olive oil.

Baked Stuffed Mushrooms-Mushrooms stuffed with seasoned cheeses, coated with seasoned bread crumbs and baked. Served with a blueberry sauce on the side for a memorably delicious appetizer.*

Gouda & Pecan Tartlets *Nutty flavored gouda cheese is baked with a combination of pecans and roasted red peppers in a flaky crust. Served warm.*

Portabella Mushroom and Brie Tarts-A fabulous mushroom filling is baked inside a flaky tart shell, topped with sweet Brie cheese.*

Mini Chicken Cordon Bleu: *Small breaded, traditional chicken cordon bleu accompany any appetizer buffet.*

Warm Artichoke and Crab Dip-*This savory dip is served with crackers or tortilla chips. It features the richness of artichokes and crab with slivered almonds.*

Warm Asparagus & Ham Dip-*Served warm, this dip combines the wonderful flavors of asparagus with small cubes of ham complimented with different cheeses, for a fabulous spread. Served with crackers and/or deli breads.*

Warm Spinach and Artichoke Dip *w/Tortilla Chips or Pita Chips on the Side*

Assorted Mini Quiche Cups- *Featuring Ham, Bacon and Spinach incorporated in small bite size quiches.*

Phyllo Cups- *w/cheese fillings, Sundried tomato, basil and Mozzarella and Prosciutto ham and mozzarella filling small phyllo cups*

Striped Cheese Filled Ravioli-*Cheese filled striped Ravioli served warm with a marinara sauce on the side.*

Lasagna Cheese Rollups: *Rolled Cheese filled Lasagna noodles infused with Olive Oil.*

Stuffed Manicotti: *Three cheese stuffed manicotti adds a wonderful Italian flair to any buffet, dinner or appetizer. **Sauces: Sicilian Sauce-**Cubed ham sautéed in a seasoned white cheese sauce, served over the pasta of choice. **Traditional Tomato Sauce-**With or without Italian sausage and served over your favorite pasta.*

Santa Fe Chicken Eggrolls: *Seasoned Eggrolls served with a sweet and sour sauce on the side.*

Spring Rolls: *Vegetable Spring rolls served with a Thai Peanut Sauce and Sweet and Sour Sauce on the Side.*

River of Cheese Fondue: *Two types of Warm Cheeses are set inside beautiful glass blocks. Surrounding the blocks are containers of fun items to dip, Tortilla Chips, Fresh Broccoli, Carrots, Celery Sticks, Pretzel Sticks, Kettle Chips and Cubed Breads.*

Dessert Buffet, River of Fondue: *Chocolate, Caramel and White Chocolate presented in pans surrounded by glass blocks and on Mirror tiles accompanied by candlelight. Foods to dip, nestled in Glass containers for a 2 line dessert buffet. Example of items to dip: Strawberries, Pineapple, Apples, Biscotti Cookies, Peanut Butter Cookies, Shortbread cookies, Pretzels, marshmallows and potato chips.*

Cheesecake Menu:

Price of 11 inch cheesecakes listed below is \$26.00 each plus tax.

Each one serves 16 to 24 depending upon serving size. These may be pre-sliced for easy serving. Or may be served in 35 to 42 bite size.

Fudge Truffle Cheesecake-*A rich chocolate New York style cheesecake, topped with decorative whipped cream and chocolate garnish.*

Truffle Turtle Cheesecake-*A very rich dessert! Chocolate truffle cheesecake topped with caramel, chocolate pieces and pecans. Finished with a ring of fresh whipped cream.*

Raspberry Ganache Cheesecake-*A rich New York cheesecake with a ribbon of raspberry throughout, baked in a chocolate crust. Topped with decorative whipped cream, fresh raspberry sauce and ribbons of chocolate.*

Peach Cream Cheesecake-*A smooth New York cheesecake with fresh peaches throughout, atop a*

cinnamon crust. Topped off with fresh peaches in a sauce, and a streusel topping. A beautiful frame of whipped cream finishes this dessert.

Black 'n' Blue Cheesecake-Appropriately named because it is "painfully good." Also the marbling of sauce made from black-berries and blueberries makes this special cheesecake as beautiful on the inside as it is on the outside. Topped off with a wagon wheel of whipped cream.

New York Style Cheesecake-Traditional cheesecake (except creamier). Can be served plain or you may add your own topping or as a traditional Cherry Cheesecake!

Pumpkin Swirl Cheesecake-A smooth New York cheesecake swirled throughout with a mixture of pumpkin and pumpkin pie spices, in a cinnamon crust. Topped off with mounds of real whipped cream

Apple Streusel Cheesecake-Traditional cheesecake, with a cinnamon crust. Topped off with fresh apples in a sauce and a streusel topping. Decorative whipped cream garnishes this dessert.

Lemon Cream Cheesecake-A rich New York cheesecake topped with a fresh lemon pudding. Garnished with your choice of fresh whipped cream or brown sugar meringue.

Raspberry Swirl Cheesecake-Fresh raspberry sauce is swirled throughout a New York cheesecake creating a wonderfully light raspberry flavor. Framed with whipped cream.

Fudge Ripple Cheesecake-For anyone who loves chocolate, but not to be over powered by it. Fudge cheesecake is marbled throughout the smooth New York, in a graham cracker crust and decorated with real whipped cream and ribbons of chocolate.

Kaluha Truffle Cheesecake-The rich chocolate truffle cheesecake is flavored with Kaluha. Topped with a chocolate Kaluha sauce and decorative whipped cream.

Apricot Cheesecake-Rich New York cheesecake with a swirl of apricot sauce baked throughout. Topped with apricot sauce and garnished with a decorative whipped cream frame.

Fudge Truffle Raspberry Cheesecake-A rich chocolate cheesecake in a chocolate crust, baked with a raspberry sauce swirled throughout. Topped with raspberry sauce and decorative mounds of real whipped cream and chocolate ribbons.

Peppermint Schnapps Truffle Cheesecake-A truffle chocolate cheesecake infused with mint giving it a fabulous Bavarian mint flavor. Topped with a special chocolate mint sauce and rings of real whipped cream to create a beautiful finish.

Apple Butter Swirl Cheesecake-Homemade apple butter (an old family recipe) is swirled throughout a New York cheesecake in a cinnamon crust. Framed with stars of real whipped cream.

Cherry Truffle Cheesecake-A chocolate truffle cheesecake with a hint of cherry flavor throughout is topped with a homemade bright red cherry sauce. A decorative ring of whipped cream finishes off this taste sensation.

The Ultimate Chocolate Dipped Strawberry Cheesecake-The name speaks for itself. A New York cheesecake with a ribbon of strawberry sauce inside is nestled in a chocolate crust. Then topped off with a layer of chocolate sauce covered by a strawberry sauce with stars of real whipped cream cradling fresh strawberries which are covered with ribbons of chocolate for the ultimate garnish.

Amaretto Truffle Cheesecake-A rich chocolate truffle cheesecake flavored throughout with Amaretto. Topped with a special chocolate sauce and chopped walnuts. Garnished with real whipped cream, caramel sauce and ribbons of chocolate.

German Chocolate Truffle Cheesecake-A milk chocolate cheesecake in a chocolate crust topped off with a German Chocolate Frosting, real whipped cream, covered in toasted coconut and ribbons of chocolate and caramel.

Bavarian Mint Cheesecake-A bright green New York Cheesecake, swirled with chocolate is at home in a chocolate crust. Topped with a ring of whipped cream and drizzled with a special chocolate sauce.

Chocolate Covered Cherry Cheesecake-A New York Cheesecake, swirled with cherries in a chocolate crust. Topped with a chocolate sauce then a layer of cherries in a sauce. Finished with a

ring of whipped cream and drizzled with special chocolate sauce.

White Chocolate Macadamia Nut Truffle Cheesecake: A twist to our rich truffle cheesecake changes the chocolate to white and adds an incredible sweet flavor in a graham cracker crust. Topped with our own white ganache sauce, chopped macadamia nuts and white chips with a whipped cream garnish. Unforgettable!!

Jagermeister Cheesecake-This combination turns a chocolate truffle cheesecake into a fabulous dark chocolate. The flavors combine, not overpower. Topped with chocolate sauce and whipped cream garnish drizzled with caramel.

Amaretto Mocha Cheesecake: Rich Coffee adds and unbelievable fabulous flavor in this light chocolate cheesecake. A Rich chocolate, coffee ganache sauce tops off this one. 25.00

Peanut Butter Cup Cheesecake: All of the richness of our truffle cheesecakes come together for a nice combination of fudge truffle and peanut butter truffle. Topped with our chocolate ganache and garnished with Milk Chocolate Bavarian Cream crowned with chopped peanut butter cups. 25.00

Sugar Free Fudge Truffle Cheesecake - Round or in 42 count Cheesecake Bites: \$28.00_

Torte Menu:

The price for the tortes listed below is \$26.00 plus tax

Each torte serves 30 to 50 depending upon serving piece size. These are 9x13 full size. A 9" square size of each of these tortes is available for \$20.00 plus tax . Each one serves approximately 15 pieces. 2x2 Bite size of any torte variety is available. 40 count for 26.00

Chocolate Mint Torte-Rich chocolate cake, 4 layers with layers of green mint Bavarian cream between all layers. Topped with the green mint cream, real whipped cream garnish and ribbons of melted chocolate. A light refreshing mint dessert...not overpowering.

Raspberry Torte-White cake layered with raspberry sauce, a filling of real whipping cream and cream cheese. Topped with a delicious raspberry sauce and a ring of rich whipped cream.

Apricot Torte-White cake layered and topped with apricot preserves and a whipped cream filling

Chocolate Raspberry Torte-Deep chocolate cake with layers of fresh raspberry sauce and real whipped cream and cream cheese filling. Topped with fresh raspberry sauce with a ring of whipped cream and lacy ribbons of chocolate.

Strawberry Torte-White cake with a strawberry sauce and whipped cream filling. Topped off with clouds of whipped cream and fresh strawberry sauce. A step above strawberry shortcake.

Lemon Torte-White cake with a layer of lemon cream then a whipped cream filling. Topped with the lemon cream surrounded by a whipped cream garnish.

Bavarian Torte-An all time favorite. Chocolate cake with a layer of whipped cream and cream cheese filling. Topped with a cloud of the whipped cream mixture with ribbons of chocolate.

Chocolate Mousse Torte-Chocolate cake, layered with rich chocolate mousse. Topped with the homemade mousse with a whipped cream garnish and ribbons of melted chocolate.

Pumpkin Torte-Pumpkin spice cake, layered with a whipped cream filling. Garnished with English walnuts(optional).

Carrot Cake Torte-Four layers of homemade carrot cake with a whipped cream and cream cheese filling. Topped with a cream cheese frosting and decorations of piped carrots or walnut pieces. Rave reviews on this torte.

Black 'n' Blue Torte-Four layers of white cake with a homemade blackberry and blueberry sauce layered between a whipped cream filling. Beautifully topped off with the purple sauce which is surrounded by a ring of whipped cream. This is "painfully delicious"!

Kaluha Mousse Torte-Chocolate cake layered with a homemade Kaluha Mousse. Topped with the rich mousse and garnished with fresh whipped cream and chocolate accents.

Red, White and Blue Torte-Four layers of white cake alternating a red raspberry sauce and blueberry sauce with a whipped cream filling. Topped with stripes of red sauce and blue sauce which are framed with whipped cream stars.

Chocolate Strawberry Torte-Four layers of chocolate cake cradling layers of fresh strawberry

sauce and a Bavarian cream filling. Topped with the strawberry sauce surrounded by clouds of real whipped cream. Sliced fresh strawberries on the top are drizzled with a special chocolate sauce.

German Chocolate Bavarian Torte-Layers of chocolate cake with a German Chocolate frosting a Bavarian cream between each layer. Topped with the coconut and pecan spread surrounded by whipped cream garnish and finished with toasted coconut and ribbons of chocolate and caramel.

Banana Cake Torte-Homemade banana cake is layered with a Bavarian cream and topped with a cream cheese frosting and chopped walnuts.

Cherry Torte-White Cake is layered with a homemade cherry sauce and Bavarian cream. Topped off with a whole cherry sauce and whipped cream garnish.

Black Forrest Torte-Our version of black Forrest cake. Layering the chocolate cake with a cherry sauce and Bavarian cream filling. Topped off beautifully with cherries in a sauce and real whipped cream garnish.

Milk Chocolate Bavarian Swirl Torte-A milk chocolate Bavarian cream is layered between a marble cake. Topped with the milk chocolate cream, real whipped cream and ribbons of chocolate sauce.

Peach Cream Torte-A fresh peach sauce is layered between white cake and fabulous Bavarian cream for this refreshing taste of summer. Topped with the golden sauce and framed with real whipped cream.

Tuxedo Torte-Alternating layers of white and chocolate cake separated by a milk chocolate Bavarian Cream filling. Topped off with whipped cream and ribbons of chocolate.

Root Beer Float Torte: We have combined a light white cake with root beer Bavarian crème to make this fabulous old fashioned taste. Garnished with fresh whipped cream and 2 straws!

Peanut Butter Cup Torte: Rich chocolate cake is layered with a sweet peanut butter filling. Topped with clouds of whipping cream and ribbons of ganache with peanut butter cups decorating the top.

Orange Dreamsicle Torte: Intense orange flavored (and colored cake) layered with a vanilla Bavarian cream. Topped with orange cream and clouds of fresh whipped cream.

Irish Cream Torte: Rich Chocolate cake layered with and Irish Cream filling. Topped with Whipping Cream and Chocolate Ganache.

Other Desserts:

White Chocolate Fresh Fruit Tart-A 12 inch tart pastry shell cradling a white chocolate filling, topped off with a beautifully decorative presentation of fresh strawberries, kiwi, pineapple and mandarin oranges. The entire dessert is covered with a fresh fruit glaze. Serves 16 \$22.00

Fresh Peach Tart-A 12 inch pastry shell with a cream cheese filling covered with slices of fresh peaches glazed with a pureed apricot jam. \$22.00

Lemon Tart-A 12 inch pastry shell with a cream cheese filling covered with a lemon curd and clouds of real whipped cream. \$20.00

Raspberry Charlotte Rousse-An 11" dessert made in a spring form pan. Lady fingers brushed with a port wine form the base and the sides of this beautiful dessert. It is filled with a fresh raspberry and gelatin whipped filling which is decoratively topped with whipped cream, sugared slivered almonds and raspberries. Serves 16 \$24.00

Chocolate Mousse Cups-A rich homemade chocolate mousse is cradled in a molded chocolate candy shell. Topped with real whipped cream. 1 doz./\$24

Toffee Tiramisu-Sponge Cake, drizzled with a coffee liquor. It is topped with a thick layer of a chocolate whipped filling. Garnished with candy toffee pieces. 11" round.. Serves 12 to 16 \$20.00

Fresh Strawberry Cream Puffs-A platter of homemade puffs, filled with a delicious vanilla whipped cream center with slices of fresh strawberries peeking out. Garnished with a dusting of powdered sugar. Puffs to serve 25 (approx. 50) \$26.00

Variation: Fresh Strawberry and Kiwi Cream Puffs-A more tropical version of the above puffs.

Puffs to serve 25 (approx. 50 medium size puffs) \$26.00

Additional Cream Puff Variations: *Lemon Blackberry, Chocolate Mint, Root beer Float, Milk Chocolate, Chocolate Mousse, Chocolate Raspberry, Chocolate Strawberry*

Sugar Free Fresh Strawberry Cream Puffs- *Platter of 50 count \$28.00*

Double Chocolate Brownie Bites-*Moist chocolate brownies dipped in a chocolate candy coating and drizzled with milk chocolate garnish. 30 Count (serves approx. 15) \$18.00*

Birch Tree Cookie Twigs-*A delicate shortbread cookie dipped in white chocolate and garnished to resemble a twig of a Birch tree. 30 Count Cookies (serves approx. 15) \$13.00*

Bavarian Apple Tart-*Fresh apples with cinnamon and sugar are baked atop a cream cheese mixture and flaky crust. Serves 16 \$22.00*

Pecan Pie Pastries- *A flaky pastry crust is baked with a rich pecan topping like you would find in your favorite pie. 30 squares in each order \$15.00*

Streusel Cream Cheese Cake-*can be served as a rich dessert or fabulous coffee cake. Each round cake has 20 servings. You'll love this, it's one of our favorites! \$20.00*

Loca Luna (Cream Cheese Turtle Cake)-*Chocolate cake with toasted pecans and almonds baked with a swirled cream cheese filling, topped with more nuts, caramel and a special chocolate icing. Beautiful presentation and fabulous flavor! **9x13 cake 15 servings \$22.00***

****Chocolate Dipped Strawberries (24) \$15.00** *-Large fresh strawberries dipped in chocolate or white chocolate. (for an extra special surprise, you have the option of injected liquor inside the strawberry) Additional \$2.00 per dozen. (adults only)*

Homemade Sugar Cookies w/icing *Large round sugar cookies with colored icing. A favorite among all ages! \$4.50 per dozen*

Candy Bar Brownies: *Snickers candy bars are baked into rich, moist brownies, then dipped in chocolate. This one will put a chocolate lover over the top! 30 ct. for \$18.00*

Pumpkin Roll: *A fabulous pumpkin cake is rolled with a creamy center. The entire log is rolled in crushed pecans. It takes Thanksgiving to a whole new level! 12 servings \$18.00*

Lattice Meringue Cookies: *Light and airy meringue cookies are baked into a beautiful lattice presentation. Topped with sugared almonds. 30 ct. \$15.00 (gluten free)*

Key Lime Bars: *2x2 bars of luscious Key Lime filling on a pastry crust. Refreshing flavor for a fabulous finish. 30 bars \$15.00*

Chocolate Roll-*A wonderful chocolate sponge cake is rolled into a log, cradling a sweet whipped cream filling. The entire dessert is covered with a cooked fudge frosting. (gluten free) 12 servings \$18.00*

Other Fun Idea: Shortcake Buffet *Homemade shortcakes with a variety of sauces and whipped cream on the side*

Donut Hole Buffet: *Vanilla Cake Donuts with a variety of toppings on the side to "Create Your Own" donut!*

(call for pricing on these FUN items)

Homemade Cookies: *Chocolate Chip, Peanut Butter, Chocolate w/ Peanut Butter Chips, Gingersnaps, White Chocolate Macadamia nut: 3 inch round cookies. 1 dozen for \$3.25.*

Fudge & Candies Menu:

Listed below are options to replace the traditional mints. I recommend that you choose 3 from the list. These will be served in bite size pieces, in candy papers (resembling miniature cupcake papers) for guest friendly selections. \$17.00 per pound (approximately 80 pieces per pound)

Chocolate Mint Fudge

Peanut Butter Fudge

Chocolate Fudge with a choice of nuts (cashew, walnut, pecan, or macadamia nut)

Butterscotch Fudge

Chocolate Peanut Butter Fudge

Coconut Bon Bons

Peanut Butter Bon-Bons

Chocolate Covered French Truffles

Chocolate Covered Orange Meltaways

Chocolate Covered Mint Meltaways

Chocolate Covered Raspberry Meltaways

Chocolate Covered Peanut Butter Meltaways

Chocolate Covered Kaluha Meltaways

White Chocolate Covered Amaretto Meltaways

White Chocolate Covered Butterscotch Meltaways

White or Chocolate Covered Brandy & Cream Meltaways