



VERBENA  
CATERING CO.

# Breakfast Buffet

Prices are Based on a One and Half Hour Service Time with a Minimum of 25 guests. All Breakfast Buffets Include Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas.

## **Bandy Continental**

Seasonal Farmer's Market Fruit

House Made Granola, Greek Yogurt, Honey

Chef's Bakery Basket: Muffins, Danishes, Croissants, Whipped Butter and Seasonal Jams

Toast Station to include: White and Wheat Bread, Plain Bagels, Cream Cheese, Whipped Butter and Seasonal Jams

Assorted Cold Cereals with Nonfat Milk, 2% Milk, Soy Milk and Almond Milk (coconut available upon request)

Fresh Orange Juice

## **Rise & Shine**

Seasonal Farmer's Market Fruit

House Made Granola, Greek Yogurt, Honey, Seasonal Fruit

Regular and Chocolate Croissants, Cinnamon Rolls, Coffee Cake

Smoked Bacon and Pork Breakfast Sausage

Oven Roasted Potatoes

Scrambled Egg with Cheddar Cheese and Chive

Fresh Orange Juice

## **Sweet & Savory**

Seasonal Farmer's Market Fruit

Classic Oatmeal, Coconut Milk, Toasted Macadamia Nuts, Berries, Agave

Regular and Chocolate Croissants, Cinnamon Buns, Coffee Cake

Smoked Bacon and Pork Breakfast Sausage

Scrambled Eggs with Cheddar Cheese and Chive

Eggs Benedict, Canadian Bacon, Poached Egg, Hollandaise Sauce

Brioche French Toast, Warm Maple Syrup, Whipped Cream

Fresh Orange Juice

## **Southern**

Seasonal Farmer's Market Fruit

Cinnamon Buns, Corn Bread, Buttermilk Biscuits, Whipped Butter and Seasonal Jams

Smoked Bacon and Pork Sausage Gravy

Scrambled Eggs with Cheddar Cheese and Chive

Country Potatoes served with bell pepper and onion

Southern Grits served with choice of Cane Sugar or Cheddar Cheese

Pancakes served with Whipped Cream, Strawberries, and Maple Syrup

Fresh Orange Juice

# + Á La Carte Breakfast Items

The following a la Carte Items Can Be Added to our Packaged Buffets or Purchased to Create a Customized Breakfast Buffet or Morning Break:

Seasonal Whole Fresh Fruit  
Assorted Individual Yogurt  
Individual Granola Bars  
Energy Bars  
Individual Mixed Fruit Parfaits, Greek Yogurt, Chia Seed Granola, Honey  
Classic Oatmeal, Coconut Milk, Toasted Almonds, Berries, Agave  
Assorted Bagels with Assorted Cream Cheese Spreads  
Assorted Jumbo Muffins  
Chocolate and Butter Croissants, Whipped Butter and Seasonal Jams  
Assorted Danishes  
Cinnamon  
Hard Boiled Eggs (Peeled)  
Scrambled Eggs with Cheddar Cheese and Chive  
Smoked Salmon Benedict, English Muffin, Wilted Spinach, Horseradish Hollandaise  
Eggs Benedict, Canadian Bacon, Poached Egg, Hollandaise Sauce  
English Muffin or Croissant Sandwich with Scrambled Eggs, Canadian Bacon, and Cheddar Cheese  
Breakfast Burrito with Scrambled Eggs, Chorizo, Breakfast Potato and Cheddar Cheese  
Buttermilk Pancakes with Syrup and Whipped Butter  
Brioche French Toast with Plantain Foster Sauce and Whipped Cream  
Belgian Waffles with Syrup and Whipped Butter  
Sausage Gravy and Biscuits  
Applewood Smoked Bacon, or Pork Breakfast Sausage  
Canadian Bacon, Chicken Apple Sausage or Turkey Bacon

## Á La Carte Beverage

### **Infused Water**

Cucumber-Lemon-Cilantro, Grapefruit-Rosemary, Strawberry-Lime, Pineapple-Ginger-Lime, Mango-Mint, Strawberry Basil.

### **Iced Teas**

Freshly Brewed Iced Tea  
Tropical Iced Tea with Orange Wheels  
Peach Iced Tea

### **Infused Lemonade**

Lavender, Strawberry-Basil, Lemon Verbena, Lime, Raspberry

### **Assorted Beverages**

2% Milk, Nonfat Milk, Soy Milk, Coconut Milk, Almond Milk  
Orange, Cranberry, Apple, Pineapple Juice

# Breaks

Prices are Based on a Half Hour Service Time with a Minimum of 25 guests.

## Fix your Mix

(Build your own)

Cranberries, Blueberries, Toasted Coconut, Raisins, Peanuts, Almonds, Chocolate Chips, M&M's, Banana Chips.

Iced Coffee and Bottled Water

## Power Hour

Yogurt Covered Raisins, Granola Bars, Whole Fruit (Apples & Bananas), Pretzels, Energy Bars

Seasonal Fruit Agua Fresca

## The Mad Hatter

Seasonal Scones, Lemon Verbena Shortbread Cookies, Vegetable Pinwheel, Smoked Salmon Sandwich, Local Honey, Raw Sugar

Assorted Herbal and Caffeinated Teas

## Half Time

Individual Bags of Assorted Chips, (BBQ, Potato, Salt & Vinegar) Salted Popcorn, Red Vines, M&M's, Honey Roasted Peanuts

Individual Still and Sparkling Bottled Water

## Bistro Break

Organic Seasonal Crudit , House Made Ranch Dressing, Chef's Seasonal Fruit Platter, Cheese & Charcuterie Display

Choice of Infused Water

# Boxed Lunches

Minimum of 20 boxes. Each Box Includes Choice of Sandwich or Choice of Salad, Side, Piece of Whole Fruit, Freshly Baked Cookie, and Utensils.

**Sandwiches & Salads** (select one, choice of white, wheat, sourdough bread)

**Classic Club** - Turkey, Bacon, Cheddar Cheese, Tomato, Lettuce

**BLAT** - Smoked Bacon, Mayo, Crushed Avocado, Tomato, Lettuce

**Curried Chicken** - Cashews, Golden Raisin, Cilantro, Curried Yogurt

**Roasted Leg Of Lamb** - Pickled Red Onion, Harissa Aioli, Cucumber Raita

**Italian** - Mortadella, Salami, Ham, Provolone, Mustard, Mayo, Italian Dressing

**Tomato & Mozzarella** - Aged Balsamic, Extra Virgin Olive Oil, Basil Pesto

**Veggie** - Grilled and Marinated Seasonal Vegetables, Smoked Chili Hummus, Eggplant Spread

**OR**

**Caesar** - Romaine, Brioche Crouton, Shaved Parmesan, Caesar Dressing

**Baby Spinach** - Pickled Red Onion, Cherry Tomato, Smoked Bacon, Sherry Vinaigrette

**Greek** - Romaine, Tomato, Cucumber, Kalamata Olive, French Feta, Red Wine Vinaigrette

**Cobb** - Bibb Lettuce, Bacon, Hard Boiled Egg, Avocado, Blue Cheese, Tomato, White Balsamic Vinaigrette

**Quinoa & Black Kale** - Pine Nuts, Tomato, Grilled Squash, Dried Currants, Lemon Dressing

## **Additions**

Add 5oz of Grilled Salmon, Seared Rare Albacore, Organic Chicken Breast or Tofu

Add 5oz of King Beef Flat Iron

Add Bacon

Add Avocado

Add Hard Boiled Egg

## **Sides**

**Classic Potato Salad**

**Orzo Pasta Salad** - Tomato, Feta Cheese, Oregano Vinaigrette

**Cole Slaw** - Apple Cider Vinaigrette

**Seasonal Fruit Salad**

**Bag of Chips** (BBQ, Potato, Salt & Vinegar)

## **Whole Fruit**

Granny Smith

Orange

Grapes

Banana

## **Cookies**

Chocolate Chip

Snickerdoodle

Peanut Butter

White Chocolate-Macadamia Nut

Chocolate

## **Beverage Additions**

Assorted Soft Drinks \$3

Bottled Still or Sparkling Water \$5

# Lunch & Dinner Buffets

Prices are Based on a One and Half Hour Service Time with a Minimum of 25 guests. All Lunch and Dinner Buffets Include, Artisan Dinner Rolls, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas.

## Farmer's Market

Garden Tomato-Basil Soup, Garlic Crouton  
Romaine & Fig Salad, Honey Pecans, Feta Cheese, Radicchio, Aged Balsamic Dressing  
Pan Seared Local Mahi Mahi, Golden Raisins, Capers, Lemon, Brown Butter Sauce  
Chimichurri Marinated Flat Iron Steak  
Grilled Zucchini and Eggplant with Goat Cheese Crumble  
Garlic & Herb Roasted Fingerling Potato  
Lemon Verbena Pana Cotta, Chilled Strawberry Coulis

## Picnic

Organic Greens, Cucumbers, Red Onion, Balsamic Vinaigrette  
Kettle Chips with Caramelized Onion-Sour Cream Dip  
Macaroni Salad with Hard-Boiled Egg, Celery, Dijonnaise Dressing  
Cali Club Sandwich, Turkey, Avocado, Bacon, Tomato, Lettuce, Sour Dough  
Shaved Prime Rib Sandwich, Gorgonzola, Arugula, Roasted Red Peppers, Aioli, Brioche Bun  
Chocolate Chip Cookies  
Fruit Salad

## Bandy BBQ

B.L.T Wedge Salad, Iceberg Lettuce, Tomato, Bacon, Pickled Red Onion, Ranch Dressing  
Classic Potato Salad  
Brown Sugar Bacon Baked Beans  
Grilled Seasonal Vegetables  
Pork Ribs, Chef's Special Sauce  
Grilled Chicken Breast, Herb Butter Sauce  
Seasonal Fruit Cobbler

## Taste of Italy

Minestrone Soup, Aged Parmesan Cheese  
Caprese, Tomato, Mozzarella Cheese, Basil, Olive Oil & Aged Balsamic  
Caesar Salad, Hearts of Romaine, Garlic Croutons, Parmesan Cheese  
Eggplant Parmesan, Marinara, Basil, Mozzarella  
Chicken Picata, Lemon-Caper White Wine Butter Sauce  
Marinara Braised Pork & Beef Meatballs  
Spaghetti with Butter  
Tiramisu  
Traditional Cannoli

## Fiesta

Charred Corn & Black Bean Salad, Radish, Green Onion, Cotija, Cilantro-Lime Vinaigrette  
Chips, Assorted Salsas & Guacamole  
Build your Own Taco with Traditional Condiments, flour and corn tortillas (chicken, carne asada)  
Squash Blossom and Rajas Quesadillas  
Refried Pinto Beans

Spanish Rice  
Churros, Dolce de Leche Dipping Sauce  
Traditional Flan

### **Grand Gastro**

Puree of Roma Tomato Soup, Grilled Cheese Crouton, Basil Oil  
Green Apples & Cheddar, Organic Greens, Bacon, Cider Vinaigrette  
Mary's Chicken Pot Pie, Potato, Turnip, Carrots, Onion, Celery, English Peas, Sour Cream Pastry  
Braised Short Rib & Goat Cheese Mac & Cheese, Ear Shaped Pasta, Garlic Parmesan Crust  
Fried Green Tomato Parmesan  
Brussels Sprout Hash, Caramelized Onion, Potato, Thyme  
Butterscotch Bread Pudding, Sticky Toffee Sauce, Sweetened Mascarpone  
Meyer Lemon Glazed Pistachio Donut Holes, White Chocolate-Ricotta Mousse

## **Displays & Stations**

Prices are Based on a One Hour and Half Hour Service Time. Minimum of 25 People Required.

### **Fresh Fruit**

Seasonal Wedged or Sliced Fruit  
Honey-Yogurt Dressing

### **Farmer's Market Crudité**

Roasted Red Bell Pepper Spread and Green Goddess Dressing

### **Salsa Bar**

Queso Fresco, Salsa Roja, Salsa Verde, Chunky Mango Salsa, Guacamole  
Tortilla Chips

### **Craft Cheese & Charcuterie**

Chef's Selection of Domestic and Imported Cheeses with Crackers, Chef's selection of salamis and prosciutto, Sliced Baguette, Garlic Crostini, Dijon mustard, and pickled vegetables

### **Raw Bar**

Oysters on the half shell, Crab Claws, Shrimp, Cocktail Sauce, Jalapeno Mignonette, Lemon Wedges

### **Grilled Vegetables**

Zucchini, Mushroom, Bell Pepper, Eggplant, Asparagus

### **Hummus Trio**

(served with snap peas, pita chips, and carrots)

**Roasted Hummus** - Fried Chickpeas, Smoked Paprika, Parsley  
**Sweet Potato Hummus** - Tahini, Lemony Chermoula, Fennel Fronds  
**Edamame Hummus** - Black Sesame Seeds

### **Slider Bar** (priced per dozen) Choose 3

**Chicken & Waffle** - Bourbon Maple Syrup  
**Chicken & Parmesan** - Marinara, Mozzarella Cheese  
**BLT** - Applewood Smoked Bacon, Heirloom Tomato, Bibb Lettuce, Aioli

**Crab Roll** - Brown Butter, Mayo, Chive  
**King Beef** - Caramelized Onion, Blue Cheese, Arugula, Aioli  
**Hula Hulas Chicken** - Pineapple, Cilantro, Red Onion  
**Meatball** - Provolone Cheese, Marinara Sauce

### **Hot Wing Bar**

Traditional Buffalo  
Teriyaki ginger  
Lemon Pepper  
Condiments: Carrots, Celery, Ranch, and Blue-Ranch Dressing

### **Street Eats**

Mini Pepperoni and Cheese Pizza Bites  
Bacon Wrapped Mini Hot Dogs or Mini Corn Dogs  
Mini Pretzels  
Condiments: Ketsup, Mustard, Cheese Sauce

## **Carving Stations**

All Carving Stations are Served with Chef's Artisan Dinner Rolls, and Appropriate Condiments.  
Chef Attendants are Required at Each Carving Station for \$175 Each per 100 Guests. Prices are  
Based on a One and Half Hour Service time. Minimum of 25 Guests Required.

### **Apple Cider Brined Pork Loin**

Maple-Rosemary Jus  
(serves 25 guests)

### **Herb Crusted Turkey Breast**

Cranberry-Orange Chutney, Mayonnaise, Whole Grain Mustard  
(serves 25 guests)

### **Honey Glazed Ham**

Pineapple Chutney, Aioli  
(serves 25 guests)

### **Coffee Brown Sugar Pork Belly**

Maple Bourbon Jus  
(serves 25 guests)

### **Smoked Paprika BBQ Brisket**

Chef's Special Sauce  
(serves 25 guests)

# Tray Passed Appetizers

1.5 Pieces per Guest. Minimum of 25 Pieces per Piece Required. Any of the Tray Passed Items Can be Offered as Late Night Appetizers as Well.

## Chilled

### ◊Farmer's Market Crudité

choice of beet hummus, romesco or blue cheese ranch dipping sauce

### ◊Mini Wedge Salad Skewer

smoked bacon & blue cheese

- (can be made without bacon)

### ◊Shrimp Cocktail Shooter

poached mexican shrimp, cocktail sauce & lemon

### ◊Local Fish Ceviche Shooter

citrus marinated local fish, cilantro, red onion, tomato, crispy corn tortilla

### ◊Local Tuna (Served in a shot glass or on a taro chip)

green onion, ginger, tomato, tobiko, sesame-soy dressing

### ◊Salmon (Served in a shot glass or on a taro chip)

cilantro, lemon, avocado, sirracha, sesame-soy dressing

### ◊Chef's Deviled Eggs

◦Buffalo-blue cheese, franks red hot, green onion, celery

◦Classic- mayonnaise, mustard, paprika

◦Caesar-mayonnaise, garlic, parmesan crisp, basil

◦Guacamole- mayonnaise, avocado, lime, cilantro, crispy tortilla, serrano chile

◦Crunchy Curry- mayonnaise, madras curry, mustard, toasted almonds, chive

## Bruschetta

- Tomato-garlic, basil, parmesan

- Pear-cracked black pepper butter, bee pollen, sea salt

- Avocado- tahini spread, shaved cucumber, lime, chili flake

- Fig-herbed goat cheese, arugula, local honey, sea salt

- Ricotta- sautéed black kale, roasted mushroom, fresno chile

Nicoise- egg salad, evo poached albacore tuna, tomato, capers, olives

Bresaola & Cheddar- pumpernickel, whole grain mustard, cornichon

### ◦Watermelon Feta Bites

french feta, mint, balsamic

### ◊Mini Ahi Poke Tacos

ponzu, sesame, green onion

### Mini Lobster Rolls

brown butter mayo, brioche roll, chive

### Chicken Curry Sliders

madras curry, cashew, golden raisin, cilantro, brioche bun



## Hot

### \*\*Grilled Cheese & Tomato-Basil Soup

- Mac n' Cheese bites

3 cheese sauce

#### Crab Fritters

red crab & lemon aioli

#### ♦Bacon Wrapped Jalapeño Bites

herbed cream cheese filling

#### Mini Shepherd's Pie

choice of beef, lamb, turkey or veggie

#### Pizza Bites

- tomato, basil, mozzarella

- spinach, mushroom, goat cheese, gruyere

chorizo, mash potato, anahiem chile

shaved top sirloin, blue cheese, caramelized onion, roasted garlic cream

#### Chicken & Waffle Sliders

honey date butter, jalapeno rum syrup

#### The Grand Slider

Beef-blue cheese, arugula, garlic aioli

Lamb-havarti, cucumber raita, harissa mayo

Salmon- sauce gribiche, watercress

\*\*Grilled Portobello- roasted bell pepper, grilled zucchini, basil pesto, goat cheese

#### Burger & Fry Bites

waffle fry, king beef burger, cheddar, tomato

#### Flatbreads

- Local Mushroom- goat cheese, spinach, swiss, alfredo sauce

- Red, White & Green- tomato, mozzarella, basil

- Blue Cheese- poached pear, arugula

Smoked Salmon-capers, lemon, red onion, dill crème fraiche

Flat Iron Steak-blue cheese, caramelized onion

Organic Chicken-cilantro, red onion, crispy onion strings, bbq sauce

#### Mini Hot Dogs

Classic-deli mustard, ketchup, dill pickle relish

New York- beer soaked sauerkraut, spicy brown mustard

Newark- grilled onions and peppers with deli mustard

Atlanta-beef chili, coleslaw, deli mustard

Detriot- beef chili, cheddar, white onion

TJ-bacon wrapped, grilled onions & peppers, pickled jalapeno, avocado mayo

#### Mini Corn Dogs

ketchup, mustard, chipotle mayo

#### Chicken Parmesan Slider

marinara & mozzarella

#### Meatball & Marinara

beef & pork meat ball, marinara, parsley, parmesan

- Garlic Parmesan Knots

garlic butter & parsley

### Street Tacos

Carne Asada- cilantro, onion, salsa verde

Pollo-pico de gallo, chipotle salsa

▪Potato & Poblano Rajas-queso seco

Garlic Shrimp- cilantro-lime crema

#### ▪Pretzel Bites

beer cheese sauce, whole grain mustard and deli mustard dipping sauces

#### Buckets of Popcorn

choice of cheese, truffle or salted

#### Mini Monte Christos

ham, turkey, swiss cheese, mustard

#### Skewers

◊Huli Huli Chicken-chive

◊Marinated Steak- onion, mushroom

◊Bacon Wrapped Shrimp

◊Caprese- balsamic glaze

◊Gluten Free Item

▪Vegetarian Item

◊Gluten Free & Vegetarian

## Plated Dinner

All Plated Dinners are Served with Artisan Dinner Rolls, Butter, a Choice of One Starter, and Three Entrees (one must be vegetarian). All Plated Dinners are Served with a Complementary Coffee and Hot Tea Station. The Cost of the Highest Priced Entrée Selection will be Applied to All Guests.

**Starters:** (choice of one)

Add a second choice for an additional \$6 per guest

### Soup

Roasted Tomato-Basil, - Mini Grilled Cheese

Lobster Bisque - House Crouton, Chive

Potato-Leek - Garlic Crouton

Corn & Crab Chowder - Poblano Cream, Cilantro, Crispy Corn Tortilla Strips

Sweet Potato Soup - Chili Oil, Cinnamon Cream, Bacon Lardon

### Salad

Traditional Caesar Salad - Crouton, Shaved Parmesan, Caesar Dressing

Frisee Salad - Artichoke, Feta Cheese, Sherry Vinaigrette

Mixed Greens Salad - Candied Walnuts, Cranberries, Goat Cheese, Balsamic Vinaigrette

Caprese - Tomato, Fresh Mozzarella, Basil, Olive Oil

Wedge Salad - Baby Iceberg, Bacon, Pickled Red Onion, Blue Ranch Dressing

Arugula Salad - Blue Cheese, Walnuts, Anjou Pear, Truffle Vinaigrette

## Family Style Enhancements & Sides

**Chef's Charcuterie Board** - Seasonal Accompaniments

**Chef's Cheese Board** - Seasonal Accompaniments

**Beef Carpaccio** - Lemon, Capers, Shaved Parmesan

**White Flatbread** - Mushrooms, Arugula, Truffle

**Brussels Sprouts** - Bacon, Balsamic Glaze

**Wild Sautéed Mushrooms** - Garlic, Parsley

**Fried Zucchini** - Parmesan Cheese, House Made Ranch

## From the Garden (must select one)

### Roasted Poblano & Sweet Corn Ravioli

Three Cheese Ravioli, Poblano Corn Relish, Parmesan Cream Sauce, Arugula Oil, Toasted Pine Nuts

Ask for a Suggested Wine Pairing

### Russet Potato Gnocchi

Basil Pesto, Laurel Chanel Goat Cheese, Sun Dried Tomato

Ask for a Suggested Wine Pairing

### Eggplant Caponata

Saffron Pearl Pasta, French Feta, Black Olive Relish

Ask for a Suggested Wine Pairing

### Portobello Mushroom Wellington

Puff Pastry, Artichoke, Swiss Chard, Aged Gouda, Smoked Tomato

Ask for a Suggested Wine Pairing

## From the Sea

### Scottish Salmon

Bacon Mashed Potatoes, Green Beans, Lemon Butter Sauce

Ask for a Suggested Wine Pairing

### Pan Seared Albacore (rare)

Braised Artichoke, Marble Potato, Black Kale, Green Olive Tapenade

Ask for a Suggested Wine Pairing

### Local Sea Bass

Parmesan Risotto, Mushroom, Baby Spinach

Ask for a Suggested Wine Pairing

### Diver Scallop

Butternut Squash Puree, Asparagus, Cilantro-Hollandaise

Ask for a Suggested Wine Pairing

## From the Land

### Organic Chicken Breast

Mushroom Ragu, Yukon Gold Crushed Garlic Potatoes, Braised Carrot, Madeira Sauce

Ask for a Suggested Wine Pairing

### **Roasted Herb Crusted Pork Chop**

Braised Bacon Cabbage, Fingerling Potato, Apple Chutney

Ask for a Suggested Wine Pairing

### **Burgundy Braised Short Rib**

Sweet Potato Puree, Broccoli, Burgundy Wine Glaze

Ask for a Suggested Wine Pairing

### **New York Steak**

Double Stuffed Potatoes, Asparagus, Port Wine Demi Sauce

Ask for a Suggested Wine Pairing

### **Filet Mignon**

Yukon Gold Potato Puree, Brussels Sprouts, Mushroom, Blue Cheese Butter

Ask for a Suggested Wine Pairing

## **Duo Meals**

### **Tenderloin & Garlic Prawns**

Yukon Gold Mashed Potato, Broccoli, Peppercorn Glaze

Ask for a Suggested Wine Pairing

### **Tenderloin & Lobster Tail**

Au Gratin Potato, French Green Beans, Bordelaise Sauce

Ask for a Suggested Wine Pairing

### **Pan Seared Honey Glazed Salmon & Organic Chicken**

Roasted Garlic-Parmesan Risotto, Braised Carrots

Ask for a Suggested Wine Pairing

### **Braised Burgundy Short Rib & Butterfish**

Crushed Garlic Potato, Bacon Wrapped Asparagus

## **Children's Meals**

**\$19.95** (all children's meals are served with a cup of fruit as a starter)

### **Spaghetti**

Choice of Butter and Parmesan, Marinara or Meat Sauce

### **Choice of Flat Iron Steak or Organic Chicken Breast**

Yukon Gold Potato Puree, Bacon Green Beans, Chicken Jus

### **Cheeseburger & Fries**

### **Panko Crusted Chicken Tenders & Fries**

# Sweet Treats

## **S'mores Galore**

Traditional Graham Crackers, Cinnamon Graham Crackers, Marshmallows, Hershey's Chocolate Bars, Fire Sticks

## **Milk & Cookies**

Individual Cartons of 2% Milk, Chocolate Chip Cookies, Snickerdoodle Cookies, and Peanut Butter Cookies

## **Cinnamon & Sugar Churros**

Served with Gran Marnier Chocolate Sauce, Strawberry-Lemon Sauce, and Dolce de Leche Sauce

## **Cheesecake Shots**

New York Cheesecake Layered with Graham Cracker, with an Option of Cream Cheese or Raspberry Cream Rosette

## **Brownie Bites**

Walnuts, Salted Caramel Sauce

## **Donut Holes**

Choice of Gingerbread, Chocolate, Vanilla, or Pistachio

## **Mini Cupcakes**

Choice of Mini Cupcake:

Chocolate, Red Velvet, Vanilla Bean, Banana Cake, Gluten Free Carrot, Pumpkin, Pistachio, Citrus, Sugar Free Chocolate, and Vegan Chocolate

Choice of frosting:

Almond Buttercream, Cinnamon Spiced Cream Cheese, Coconut Cream Cheese, Hazelnut Buttercream, Lemon Buttercream, Peanut Butter Buttercream, Maple Buttercream, Cream Cheese, White Chocolate Mousse, Salted Caramel Buttercream, and Chocolate Buttercream