



Robinette & Company Caterers

Catering To-Go Menu

(Ideal for delivery or pick-up orders!)

Due to the pandemic effecting the supply chain, some menu items are subject to availability. Please contact an event coordinator with any questions.

HORS D'OEUVRES MENU

The Following Selections Can Be Used To Create A Unique & Individualized Buffet.

SPREADS / DIPS

(Minimum 15 Servings on Menu Items Below)

- **Crab & Artichoke Dip** (Served Warm) **\$4.00/ serving**
Includes: Sliced Baguettes
- **Gulf Coast Shrimp Dip** (Served Warm) **\$4.00/ serving**
Includes: Parmesan Twist Breadsticks
- **Chile Con Queso (V)** (Served Warm) **\$3.50/ serving**
Includes: Picante Sauce & Tortilla Chips
- **Spinach Artichoke Dip (V)** (Served Warm) **\$3.00/ serving**
Includes: Flat Bread
- **French Baked Brie (V)** (Serves 30 – 40; Served Warm) **\$75.00/ each**
Brie Topped w/ Figs, Walnuts & Pistachios
Includes: Sliced French Baguettes
- **Shrimp Ceviche** **\$5.00/ serving**
Shrimp Gently Tossed w/ Lemon & Lime Juice, Mixed w/ Onion, Cucumber, Tomato, Jalapeno, Cilantro, Olive Oil, Salt & Pepper
Includes: Tortilla Chips
- **Mexican Corn Dip (V)** (Served Warm) **\$3.00/ serving**
Includes: Tortilla Chips
- **“Our Signature Sundried” Tomato Spread in Pumpernickel Bread Bowl (V)**
Includes: Cayenne Pepper Toast
 - Small (serves 12 – 18): **\$30.00/ each**
 - Medium (serves 25 – 40): **\$55.00/ each**
 - Large (serves 50 – 70): **\$80.00/ each**
- **Aztec Pie Served (V)**
Includes: Tortilla Chips
 - Small (serves 12 – 18): **\$25.00/ each**
 - Medium (serves 20 – 30): **\$45.00/ each**
 - Large (35 – 50): **\$55.00/ each**
- **Basil Pesto Spread (V)**
Includes: Fresh French Bread
 - Small (serves 10 – 15): **\$20.00/ each**
 - Medium (serves 20 – 35): **\$35.00/ each**
 - Large (serves 45 – 65): **\$50.00/ each**
- **Cheddar Raspberry Torte (V)**
Includes: Assorted Crackers
 - Small (serves 10 – 15): **\$30.00/ each**
 - Medium (serves 20 – 35): **\$55.00/ each**
 - Large (serves 45 – 65): **\$80.00/ each**

SPREADS / DIPS

--CONTINUED--

(Minimum 15 Servings on Menu Items Below)

- **Spinach Dip Presented in a Pumpernickel Bread Bowl (V)**

Includes: Pita Chips

Small (serves 12 - 18):	\$25.⁰⁰ / each
Medium (serves 25 - 40):	\$45.⁰⁰ / each
Large (serves 50 - 70):	\$75.⁰⁰ / each

- **Layered Greek Hummus (V)**

Includes: Sliced Pita Bread & Sliced Cucumbers

Small (serves 12 - 18):	\$30.⁰⁰ / each
Medium (serves 20 - 30):	\$55.⁰⁰ / each
Large (35 - 50):	\$80.⁰⁰ / each

PETITE SANDWICHES / SLIDERS

(Minimum 15 Servings on Menu Items Below)

COLD:

- **Petite Roll Sandwich Assortment** **\$1.⁷⁵ / each**
(Ham/Cheese, Turkey, Roast Beef, Chicken Salad & Pimento Cheese (V))
- **Chicken Salad served on Mini Croissant** **\$1.⁹⁵ / each**
- **Mexican Chicken Pinwheel w/ Red Salsa** **\$2.²⁵ / each**
- **Beef Tenderloin w/ Bleu Cheese Slider** **\$4.⁰⁰ / each**
- **Smoked Salmon on Mini Wheat Croissant w/ Dill Schmeear** **\$4.⁰⁰ / each**

HOT:

- **Cheeseburger Sliders** **\$2.⁷⁵ / each**
(Mustard, Ketchup & Pickles on the Side)
- **Ham & Swiss Sliders** **\$2.⁵⁰ / each**
- **Chimichurri Steak Sliders** **\$3.⁵⁰ / each**
- **Cuban Sliders** **\$3.²⁵ / each**
(Pulled Pork, Ham, Swiss Cheese, Dijon Mustard & a Pickle)

SEAFOOD PLATTERS

(Minimum 15 Servings on Menu Items Below)

- **Alderwood Smoked Salmon** (Serves 35 – 50) **\$95.00/ each**
Includes: Lemon Garlic Toast
- **Smoked Salmon Lox** **\$5.50/ serving**
Includes: Mini Bagels, Chopped Boiled Eggs, Diced Onions, Capers & Cream Cheese
- **Shrimp Cocktail Platter** (4 shrimp per serving) **\$6.95/ serving**
Includes: Spicy Cocktail Sauce

MEATS

(Minimum 15 servings on menu items below)

- **Chicken and Pineapple Brochettes** **\$2.00/ each**
- **Korean Meatballs** (4 per serving) **\$2.75/ serving**
- **Merlot Glazed Meatballs** (4 per serving) **\$2.75/ serving**
- **Beef Tenderloin** **\$9.00/ serving**
2 Ounces of Thinly Sliced Beef Tenderloin that is Served Cold & Prepared Medium Rare to Medium Well Done
Includes: Horseradish Crème, Mayonnaise, Mustard & Assorted Rolls
- **Roasted Pork Tenderloin** **\$6.00/ serving**
2 Ounces of Thinly Sliced Pork Tenderloin that is Served Cold
Includes: Chimichurri Sauce, Mayonnaise, Raspberry Chipotle & Assorted Rolls
- **Antipasto Meat Platter**
Includes: Salami, Turkey, Ham, Pepperoni, Olives, Pepperoncini Peppers & Sliced Artisan Breads
 - Small (serves 10 – 15):** **\$50.00/ each**
 - Medium (serves 20 – 35):** **\$80.00/ each**
 - Large (serves 45 – 65):** **\$100.00/ each**

CANAPÉS

*A canapé is a type of hors d'oeuvre, or a small, single bite food.
(Minimum 24 servings on menu items below)*

- **Candied Bacon** **\$2.50/ each**
- **Bacon Wrapped Chicken Jalapeno Skewers** **\$2.25/ each**
- **Beef Tenderloin Peppered Bacon Bites w/ Horseradish Crème** **\$2.75/ each**
- **Beef Tenderloin Satay w/ Peanut Sauce** **\$2.50/ each**
- **Beef Wellington Bites with Horseradish Crème** **\$2.75/ each**
- **Brisket Empanadas w/ BBQ Sauce** **\$2.00/ each**
- **Cajun Jalapenos (boudin filled) w/ Ranch Sauce** **\$2.00/ each**

CANAPES

--CONTINUED--

(Minimum 24 servings on menu items below)

- Caprese Skewer (V) \$1.75 / each
- Chipotle Steak Churasco Skewers w/ Chimichurri Sauce \$2.25 / each
- Bacon Wrapped Brussel Sprouts w/ Sriracha Sour Cream \$2.00 / each
- Cucumber Feta Cups (V) \$2.25 / each
- Blackberry Caprese Skewers (V) \$2.00 / each
- Dried Apricot w/ Basil Cream & Almond (V) \$2.00 / each
- Jumbo Bacon Wrapped Shrimp \$2.75 / each
- Antipasto Skewer \$2.00 / each
- Chicken Salad Pastry \$2.00 / each
- Crab Stuffed Mushrooms \$2.25 / each
- Dressed Up Tiny New Potato Filled w/ Sour Cream & Bacon \$2.00 / each
- English Cucumber w/ Salmon Mousse \$2.25 / each
- Gulf Coast Shrimp Boat \$2.25 / each
- Melon & Prosciutto Skewers \$2.00 / each
- Mini Fruit Kabob (V) \$1.75 / each
- Pedro's Shrimp Bombs \$2.25 / each
- Petite Blue Crab Cake with Remoulade Sauce \$2.50 / each
- Raspberry Brie Pastry (V) \$2.00 / each
- Smoked Salmon Pastry \$2.50 / each
- Southwest Beef Empanadas with Avocado Ranch \$2.00 / each
- Spanakopita (V) \$1.75 / each
- Spicy Crab Cucumber Cups \$2.75 / each
- Spinach Parmesan Stuffed Mushrooms \$2.50 / each
- Texas Style Tiny New Potatoes Filled with Chopped BBQ \$2.25 / each
- Tiny New Potato Filled with Sour Cream and Chives (V) \$1.75 / each
- Tiny New Potato Filled with Spinach Artichoke Dip (V) \$2.00 / each



PLATTERS

- **Seasonal Fresh Fruit Platter (V)**

Small (serves 10 - 15):	\$40.⁰⁰/ each
Medium (serves 20 - 35):	\$55.⁰⁰/ each
Large (serves 45 - 65):	\$75.⁰⁰/ each

- **Vegetable Relish Platter (V)**

Includes: Carrots, Cauliflower, Cherry Tomatoes, Zucchini, Squash, Broccoli, Cucumber, Mushrooms & Garlic Ripe Olives,
Served w/ Homemade Dill Ranch Dip

Small (serves 10 - 15):	\$35.⁰⁰/ each
Medium (serves 20 - 35):	\$50.⁰⁰/ each
Large (serves 45 - 65):	\$70.⁰⁰/ each

- **Grilled Vegetable Platter (V)**

Includes: Grilled Eggplant, Asparagus, Mushrooms, Roasted New Potatoes, Zucchini, Squash & Red Bell Pepper, Served Cold,
Tossed in a Garlic, Rosemary Olive Oil Served w/ Chimichurri Sauce

Small (serves 10 - 15):	\$50.⁰⁰/ each
Medium (serves 20 - 35):	\$60.⁰⁰/ each
Large (serves 45 - 65):	\$80.⁰⁰/ each

- **Mediterranean Vegetable Platter (V)**

Includes: Greek Olives, Cubed Feta Cheese, Pepperoncini Peppers, Sliced Cucumber, Cherry Tomatoes, Orange, Red & Yellow Bell Pepper
Strips, Served w/ Olive Oil Garlic Hummus & Sliced Pita Bread

Small (serves 10 - 15):	\$50.⁰⁰/ each
Medium (serves 20 - 35):	\$60.⁰⁰/ each
Large (serves 45 - 65):	\$80.⁰⁰/ each

- **Cubed Cheese Platter with Assorted Crackers (V)**

Small (serves 10 - 15):	\$40.⁰⁰/ each
Medium (serves 20 - 35):	\$55.⁰⁰/ each
Large (serves 45 - 65):	\$80.⁰⁰/ each

GRAZING TRAYS

- **Imported Cheese Tray**

Includes: Imported Cheeses, Dried Fruit, Honey, Roasted Nuts & Assorted Crackers

Small (serves 10 – 15):	\$55.00/ each
Medium (serves 20 – 35):	\$100.00/ each
Large (serves 45 – 65):	\$160.00/ each

Additional Add-ons (Minimum 12 Servings on Menu Items Below):

Pepperoni	\$1.50	Cinnful Pecans	\$1.50
Salami	\$1.50	Dried Apricot w/ Basil Cream & Almond	\$2.00
Turkey	\$1.50	Alderwood Smoked Salmon	\$3.00
Ham	\$1.50	Fresh Seasonal Berries	\$1.50
Kalamata Olives	\$1.00	Fig Preserves	\$1.50
Marinated Mushrooms	\$1.00	Sliced Toasted Baguettes	\$1.00
Prosciutto	\$1.75	Sundried Tomato Spread	\$2.00

- **Italian Tray**

Includes: Marinated Mozzarella Cheese, Dried Meat, Parmesan Cheese, Dipping Olive Oil & Herbs, Cubed French Bread, Balsamic Glaze, Mini Cheese Ravioli (Served Cold) & Olives

Small (serves 20 – 30):	\$50.00/ each
Medium (serves 40 – 50):	\$65.00/ each
Large (serves 60 – 70):	\$85.00/ each

Additional Add-ons (Minimum 12 Servings on Menu Items Below):

Marinated Artichoke Hearts	\$2.00	Tomato Bruschetta	\$1.75
Dried Apricot w/ Basil Cream & Almond	\$2.00	Roasted Garlic	\$1.00
Basil Pesto Spread	\$2.00	Assorted Nuts	\$1.50
Parmesan Bread Twists	\$1.50	Pesto	\$1.25
Sweet Italian Sausage (Sliced)	\$2.25	Blistered Cherry Tomatoes	\$1.25

- **Salsa Tray**

Includes: Tortilla Chips, Red Salsa, Creamy Jalapeno Cilantro Salsa, Black Bean & Corn Salsa, Sliced Bell Pepper & Guacamole, Garnished w/ Limes & Cilantro

Small (serves 20 – 30):	\$50.00/ each
Medium (serves 40 – 50):	\$65.00/ each
Large (serves 60 – 70):	\$85.00/ each

Additional Add-ons (Minimum 12 Servings on Menu Items Below):

Mexican Shrimp Ceviche	\$5.00	Watermelon Slices	\$1.50
Grilled Pineapple Rings	\$1.50	Mexican Corn Dip	\$2.00
Pickled OR Fresh Jalapenos	\$1.00	Chimichurri Sauce	\$1.75
Pico de Gallo	\$1.75		

DINNER SELECTION MENU

ENTRÉE SELECTION:

(Minimum 12 servings on menu items below)

- **Beef Burgundy** \$7.00 / guest
Julia Child's famous recipe! Cubed sirloin braised in a burgundy wine sauce and flavored with garlic, pearl onions and sliced mushrooms.
- **Beef Kabobs** \$8.00 / guest
Tender cuts of beef skewered with onions and bell peppers. Grilled to perfection! (two skewers per guest).
- **Chicken Piccata** \$6.00 / guest
Perfectly pan-seared, golden brown chicken breast, simmered in a fresh lemon caper sundried tomato cream sauce.
- **Caprese Portobello Mushroom (V)** \$7.00 / guest
Large Portobello mushroom stuffed with mozzarella cheese, diced tomatoes, fresh garlic and basil, topped with a balsamic glaze.
- **Champagne Chicken** \$7.00 / guest
Pan-seared chicken breast and sliced mushrooms simmered in a delicate champagne cream sauce.
- **Pecan Chicken** \$7.00 / guest
Seasoned chicken breast gently cooked in a rich white wine cream sauce and generously topped with toasted pecans.
- **Chicken Parmesan** \$6.00 / guest
A parmesan breaded chicken breast topped with marinara sauce and parmesan cheese.
- **Chicken Florentine** \$7.00 / guest
Italian seasoned chicken breast topped with a creamy spinach mushroom sauce, finished with mozzarella cheese.
- **Crab Stuffed Portobello Mushroom** \$8.00 / guest
Portobello mushroom stuffed with a lump crab meat stuffing, lightly topped with toasted bread crumbs.
- **Eggplant Parmesan (V)** \$6.00 / guest
Thinly sliced breaded eggplant, topped with marinara sauce and parmesan cheese.
- **Grilled Chicken with Mushrooms** \$6.00 / guest
Seasoned grilled chicken breast generously topped with roasted garlic mushrooms.
- **Grilled Garlic Shrimp Skewers** \$8.00 / guest
Grilled jumbo shrimp marinated in a lemon-garlic sauce (two skewers per guest).
- **Lemon Dill Salmon** \$8.00 / guest
Baked salmon drizzled in a creamy lemon-dill butter sauce.
- **Roasted Pork Loin** \$6.00 / guest
Choose One: Herb Crusted, Raspberry Chipotle Glazed or Cranberry Glazed
- **Stuffed Flounder** \$8.00 / guest
Flounder fillet stuffed with a crab stuffing, topped with a rich crab & shrimp mornet sauce.
- **Triple Cheese Manicotti (V)** \$6.00 / guest
Manicotti pasta shell filled with ricotta and mozzarella cheese, topped with spinach, parmesan cheese and your choice of marinara OR alfredo sauce (*choose one*).
- **Roast Beef with Rosemary Demi-Glace** \$7.00 / guest
Slow cooked roast beef topped with a rosemary demi-glace.
- **Champagne Shrimp** \$8.00 / guest
Pan-seared shrimp and sliced mushrooms simmered in a delicate champagne cream sauce.
- **Salmon Piccata** \$8.00 / guest
Perfectly pan-seared salmon, simmered in a fresh lemon caper sundried tomato cream sauce.
- **Shrimp OR Crawfish Etouffee** \$7.00 / guest
A rich Cajun stew seasoned to perfection and full of crawfish OR shrimp!

SALAD SELECTION:

(Minimum 12 servings on menu items below)

- **Garden Salad** **\$3.00/ guest**
Mixed greens, crisp cucumbers, vine ripened tomatoes, served with Northern Italian and ranch dressing.
- **Classic Caesar Salad** **\$4.00/ guest**
Chopped romaine lettuce with freshly grated parmesan cheese and garlic toasted croutons, served with Caesar dressing.
- **Strawberry Spinach Salad** **\$5.00/ guest**
Baby spinach leaves with strawberries, cinnful pecans, water chestnuts and red onions, served with our famous strawberry vinaigrette dressing.
- **Greek Salad** **\$5.00/ guest**
Mixed greens, crumbled feta cheese, olives, red onions, cherry tomatoes and cucumbers, served with a vinaigrette dressing.

VEGETABLE SELECTION:

(Minimum 12 servings on menu items below)

- **Buttered Corn** **\$2.50/ guest**
- **Fresh Sliced Buttered Carrots** **\$2.50/ guest**
- **Robinette Famous Green Beans** **\$2.50/ guest**
- **Broccoli Florets in a Browned Butter Sauce** **\$3.00/ guest**
- **Apricot Glazed Baby Carrots** **\$3.00/ guest**
- **Green Beans Almondine** **\$3.00/ guest**
- **Fire Grilled Vegetables** **\$3.00/ guest**
- **Parmesan Squash Casserole** **\$3.00/ guest**
- **Roasted Brussel Sprouts** **\$3.00/ guest**
- **Southern Style Turnip Greens** **\$3.00/ guest**
- **Sautéed Zucchini & Squash** **\$3.00/ guest**
- **Savory Parmesan Baked Tomatoes** **\$3.050/ guest**
- **Spinach Madeline** **\$3.50/ guest**
- **Spinach Mushroom & Brie Dressing** **\$4.50/ guest**
Baked with fresh spinach, sliced mushrooms and bread cubes to form a savory dressing.

STARCH SELECTION:

(Minimum 12 servings on menu items below)

- **Rice Pilaf** **\$2.50/ guest**
- **Parslied Long Grain Rice** **\$2.50/ guest**
- **Potatoes Au Gratin** **\$3.00/ guest**
- **Roasted Garlic Penne Pasta** **\$2.50/ guest**
- **Yukon Gold Mashed Potatoes** **\$3.00/ guest**
- **Rosemary Roasted New Potatoes** **\$3.00/ guest**
- **Sea-Salted Cubed Sweet Potatoes** **\$3.50/ guest**
- **Stuffed Pasta Shells Topped with Marinara or Alfredo Sauce** **\$3.50/ guest**
- **Twice Baked Potato Casserole** **\$3.50/ guest**
- **Walnut Wild Rice Blend** **\$3.50/ guest**
- **Triple Cheese Macaroni** **\$4.00/ guest**

BREAD SELECTION:

(Minimum 12 servings on menu items below)

- **Sliced Garlic Bread** **\$1.50 / guest**
- **Yeast Rolls** **\$1.50 / guest**
- **Assorted Artisan Rolls** **\$1.50 / guest**
- **Cornbread Muffins** **\$1.50 / guest**

DINNER MENU PACKAGES

(Minimum 12 servings on menu items below)

- **Beef Lasagna** **\$10.50 / guest**
Choose ONE: Garden Salad or Robinette Famous Green Beans
Choose ONE: Yeast Rolls or Sliced Garlic Bread
- **Chicken Alfredo** **\$10.50 / guest**
Choose ONE: Garden Salad or Robinette Famous Green Beans
Choose ONE: Yeast Rolls or Sliced Garlic Bread
- **Chicken Tetrazzini** **\$10.50 / guest**
Choose ONE: Garden Salad or Robinette Famous Green Beans
Choose ONE: Yeast Rolls or Sliced Garlic Bread
- **Spaghetti with Meat Sauce** **\$10.50 / guest**
Choose ONE: Garden Salad or Robinette Famous Green Beans
Choose ONE: Yeast Rolls or Sliced Garlic Bread
- **Vegetable Lasagna (V)** **\$10.50 / guest**
Choose ONE: Garden Salad or Robinette Famous Green Beans
Choose ONE: Yeast Rolls or Sliced Garlic Bread
- **King Ranch Chicken Casserole** **\$11.50 / guest**
Choose ONE: Garden Salad or Robinette Famous Green Beans
Choose ONE: Yeast Rolls or Sliced Garlic Bread

KIDS MENUS

(Minimum 5 servings on menu items below; Ages 10 & Under)

- **Option #1** **\$6.50 / child**
Includes: Chicken Strips (2 per serving), Macaroni & Cheese, Robinette Famous Green Beans and Rolls
- **Option #2** **\$6.50 / child**
Includes: Spaghetti Marinara, Robinette Famous Green Beans, Garlic Bread

DINNER STATIONS

(Minimum 12 servings on menu items below)

• **Pasta Station** **\$8.00 / guest**

Choose Two Pastas: Bowtie, Penne, Rotini or Fettuccini
 Choose Two Sauces: Alfredo, Garlic Butter, Marinara or Vodka
 Includes: Parmesan Cheese & Garlic Bread

Additional Add-ons:

Grilled Shrimp	\$3.50	Baked Salmon	\$6.25	Sautéed Spinach	\$1.50
Sliced Italian Sausage	\$2.25	Homemade Meatballs	\$3.00	Steamed Broccoli	\$1.50
Sliced Grilled Chicken	\$3.00	Sautéed Mushrooms	\$1.50		

• **Potato Bar** **\$7.00 / guest**

Includes: Yukon Gold Mashed Potatoes, Sour Cream, Butter, Cheddar Cheese, Bacon & Green Onions

Additional Add-ons:

Sriracha Sauce	\$0.25	Crumbled Bleu Cheese	\$1.75	Chopped BBQ	\$3.25
Sautéed Mushrooms	\$1.50	Lobster Bisque	\$3.50	Chili Con Queso	\$3.50
Grilled Vegetables	\$1.50	Sliced Grilled Chicken	\$3.00		

• **Macaroni & Cheese Bar** **\$8.00 / guest**

Includes: Triple Cheese Mac & Cheese, Cheddar Cheese, Bacon, Green Onions, Buttermilk Ranch, Crushed Lays Potato Chips

Additional Add-ons:

Sour Cream	\$0.75	Sliced Grilled Chicken	\$3.00	French Fried Onions	\$1.25
Sriracha Sauce	\$0.25	Diced Jalapenos	\$0.75	Crushed Spicy Cheetos	\$1.25
Crumbled Bleu Cheese	\$1.75	Chopped Tomatoes	\$1.00	Cubed Ham	\$1.50
Lobster Bisque	\$3.50	Parmesan Cheese	\$1.00	Chopped BBQ	\$3.25

• **Chicken & Waffle Station** **\$7.00 / guest**

Includes: Buttermilk Chicken Strips, Belgian Waffles, Maple Syrup, Whipped Butter and Peppered Gravy

Additional Add-ons:

Honey	\$0.50	Diced Jalapenos	\$0.75	Sliced Strawberries	\$1.25
Sriracha Sauce	\$0.25	Crumbled Breakfast Sausage	\$1.00	Candied Bacon Bits	\$3.25
Crumbled Bacon	\$1.00	Ketchup	\$0.25	Honey Butter	\$3.25
Toasted Pecans	\$0.75	Chopped Green Onion	\$0.25		

• **Fajita Station** **\$20.00 / guest**

Includes: Chicken & Beef Fajita Meat w/ Sautéed Onion & Bell Peppers Mixed w/ Our Special Blend of Mexican Spices. Includes Refried Beans, Mexican Rice, Flour Tortillas, Shredded Cheese, Red Salsa, Creamy Jalapeno Cilantro Salsa & Tortilla Chips

Additional Add-ons:

Guacamole	\$4.00	Queso	\$3.50
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• **Bar-b-Que Station** **\$20.00 / guest**

Includes: Smoked Sausage, Sliced Brisket, Ranch Style Beans, Homemade Potato Salad, Sliced White Bread, BBQ Sauce, Sliced Onion, Sliced Jalapenos, Sliced Pickles & Sliced White Bread

Additional Add-ons:

Roasted Chicken	\$4.50	Pulled Pork	\$5.00	Cole Slaw	\$2.50
Triple Cheese Mac & Cheese	\$4.00	Kickin' Corn	\$3.50		



DESSERTS

(Minimum 12 Servings on Menu Items Below)

- **7-Layered Bars** **\$2.50/ each**
- **Apple Walnut Bread Pudding with Brandy Sauce** **\$4.00/ serving**
- **Assorted Cheesecake Slices** **\$4.00/ slice**
- **Assorted Chocolate Covered Cake Balls** **\$1.75/ each**
- **Assorted Homemade Cookies** **\$1.00/ each**
- **Double Chocolate Brownies** **\$2.00/ each**
- **Cheesecake Bites** **\$1.50/ each**
- **Chocolate Chip Bread Pudding with Kahlua Sauce** **\$4.00/ serving**
- **Chocolate Dipped Strawberries** **\$2.00/ each**
- **Cinnful Pecans (3oz serving)** **\$2.50/ serving**
- **Lemon Bars** **\$2.00/ each**
- **Old Fashioned Bread Pudding with Brandy Sauce** **\$3.50/ serving**
- **Peach Cobbler** **\$3.00/ serving**
- **Pecan Cobbler** **\$4.00/ serving**
- **Hand-decorated Shortbread Cookies** ***Call for price**
- **Southern Style Banana Pudding** **\$4.00/ serving**
- **Turtle Brownies** **\$2.50/ each**
- **Raspberry Thumbprint Cookies** **\$1.50/ each**
- **Chocolate Thumbprint Cookies** **\$1.50/ each**

BEVERAGES

(Minimum 12 servings on menu items below)

- **Iced Tea (Sweet OR Unsweet)** **\$1.50/ serving**
Includes: Sweeteners
- **Old Fashioned Lemonade** **\$1.50/ serving**
- **Assorted Soft Drinks (12oz Cans)** **\$1.25/ each**
- **Bottled Water (16oz Water Bottles)** **\$1.25/ each**
- **Celebration Punch (35 Servings per Recipe)** **\$30.00/ recipe**
A Refreshing Combination of Lemon, Lime, Cranberry & Other Fruit Juices
- **40lbs of Ice** **\$12.00/ each**