

APPETIZERS

‡ All appetizers require an 8 person minimum order V= Vegan; VG = Vegetarian, GF = Gluten Free ‡

PAGE KEY

Appetizers 1-2; Entrées 3-4; Vegetarian/Vegan 5; Sides 6; Breakfast/Brunch 7-8;
Sandwich/Wrap 9; Soup & Salad 10; Dessert 11; Drinks 12; Disposables 13

FRESH FRUIT SKEWERS 1.99 ea

Fresh pineapple, grapes, melon, etc. on a six inch bamboo skewer. V GF

DOMESTIC CHEESE DISPLAY 5.99 pp

Assorted domestic cheeses tray(s) with beautiful garnish and gourmet crackers on the side. VG GF without the crackers

FRESH SLICED FRUIT DISPLAY 4.99 pp

Assorted fresh seasonal fruits and berries displayed on a platter(s) with beautiful garnish. V GF

GARDEN VEGGIE TRAY 4.99 pp

Assorted fresh garden veggies with Ranch dip, beautifully garnished. VG GF
+ Add or sub vegan raspberry vinaigrette as an additional dipping sauce

VEGGIE STICKS & DIPS CUP 3.99 ea

Fresh veggie sticks in a small acrylic cup with vegan lemon turmeric hummus dip & ranch dip. V VG GF

MEDITERRANEAN TORTILLA PINWHEELS 1.99 pp

Sundried tomato tortilla pinwheels with spiced cream cheese, colored bells, parsley, calamata olives, feta cheese and spices. VG (2 each per person)

CHARCUTERIE CUP 4.99 ea

Acrylic cup filled with Genoa salami, pepperoni, ham, cheeses, crackers, grapes, olives and tomatoes. With a holiday skewer in the cup. Add some vegetarian upon request. GF without crackers

BEEF ROAST MINI PASTRY TARTS 3.99 ea

Served with brown jus dipping sauce.

CHICKEN & MUSHROOM MINI PASTRY TARTS 3.99 ea

With a creamy mushroom dipping sauce.

TWICE BAKED POTATOES APPETIZER 4.25 ea

Appetizer size half potato stuffed with smashed potatoes, bacon & cheddar and some with Jack and chives. Sour cream on the side. GF

For a detailed quote, complete the "get a quote" form on our website.

MINI QUICHE	2.99 ea
Homemade mini quiche assorted including bacon, sausage, vegetarian. GF upon request.	
CHEESE & HERB STUFFED MUSHROOM CAPS	2.99 pp
Herbed cream cheese stuffed mushrooms topped with homemade garlic breading. VG GF upon request (2 each per person)	
GARDEN SIDE SALAD	3.99 pp
Fresh romaine and greens tossed with tomatoes, cucumbers, carrots with Ranch and balsamic vinaigrette on the side. V VG GF + Other dressing options: Ranch, French, Balsamic, Raspberry Vinaigrette	
CAESAR SIDE SALAD	3.99 pp
Fresh chopped romaine, Parmesan cheese, croutons with Caesar dressing on the side. VG	
SPINACH STRAWBERRY SIDE SALAD	5.99 pp
Fresh spinach leaves, fresh sliced strawberries, sliced almonds, toasted sesame seeds, poppy seeds and raspberry vinaigrette on the side. V GF	
MACARONI SALAD	3.99 pp
Elbow macaroni tossed with roasted red bells, kernel corn, parsley, red onion, spices and mayo. VG	
SPINACH ARTICHOKE DIP	4.99 pp
Homemade and served warm with garlic baguettes. VG GF without baguettes.	
SMOKED TURKEY CROSTINI	3.99 ea
Fresh baguette toasted and topped with Swiss cheese, cranberry chutney, fresh chopped basil and smoked turkey.	
COCKTAIL SANDWICHES ASSORTED	5.99 pp
Assorted small sandwiches including smoked turkey, deli sliced ham, vegetarian caprese. Condiments on the side. (2 PP)	
TEA SANDWICHES ASSORTED	4.99 pp
Including egg salad, pimento cheese and cucumber. VG (3 PP)	
JUMBO SHRIMP COCKTAIL	7.99 pp
With cocktail sauce and fresh lemon on the side. GF (2 each per person)	
HONEY GARLIC MEATBALLS	4.99 pp
All beef meatballs in a honey garlic sauce. (3 each included per person)	

ENTRÉES PAGE 3

ALL CHICKEN DISHES INCLUDE 75% CHICKEN BREAST AND 25% LEG QUARTERS.

ROASTED ROSEMARY CHICKEN 12.99 pp

With spices, rosemary, paprika and served with roasted potatoes, house green beans, rolls and butter. GF without roll.

SUNDRIED TOMATO CHICKEN 15.99 pp

Topped with a delicious sundried tomato cream sauce. Served with tri-color pasta, green bean/carrot/roasted red bell medley, and garlic bread. GF without the pasta and bread.

POTATO CRUSTED CHICKEN 14.99 pp

Topped with potato flakes, parmesan and cheddar cheeses, baked and served with mashed potatoes, country gravy, house green beans, rolls and butter. GF without roll.

CHICKEN MARSALA 14.99 pp

Smothered in a creamy mushroom marsala sauce. Served with roasted potatoes, green beans/carrots/roasted red bells and garlic bread.

CHICKEN FAJITAS 15.99 pp

Chicken fajitas tossed with bells & onions, with Spanish rice, charro beans and homemade flour tortillas. Also comes with pico de gallo, shredded cheddar, sour cream, tortilla chips and salsa. GF with corn tortillas upon request.

+ Add beef tacos for \$5.99 pp; Add guacamole for \$2 pp. (2 oz)

CHICKEN RANCHERO 14.99 pp

Chicken breast and some leg quarters topped with sautéed onions, bells and tomatoes then smothered in Jack cheese. Served with charro beans, Spanish rice, tortilla chips and Glory House salsa. GF

PASTA STATION 12.99 pp

Penne pasta & tri colored pasta with olive oil and spices, rosemary chicken, marinara, garden salad with dressings on the side, garlic bread and parmesan for topping.

+ Add homemade Alfredo sauce \$2.99 pp Add all beef Italian meatballs \$1.99 ea

BALSAMIC BRAISED CHICKEN 13.99 pp

With sautéed tomatoes, onions, garlic, oregano, spices and a touch of balsamic vinaigrette, served with roasted potatoes, house green beans, soft rolls and butter. GF without roll.

BBQ CHICKEN 12.99 pp

With our homemade dry rub served with charro beans, buttered corn, soft rolls, pickle spears. Extra BBQ sauce on the side. GF without sauce and roll.

ROASTED HOLIDAY STYLE TURKEY BREAST 15.99 pp

Carved boneless turkey breast with rosemary, sage and thyme, served with mashed potatoes, turkey gravy, house green beans, rolls, and butter. GF without roll & gravy.

+ Add homemade cranberry chutney \$1.49 pp (2 oz). See "Sides" for additional options.

BAKED POTATO BAR 13.99 pp

Baked potatoes with beef chili and steamed veggie medley of broccoli/cauliflower/carrots on the side. Additional toppings: butter, shredded cheddar, bacon bits, sour cream, chives. Served with garden salad and rolls. GF without the roll.

ANGUS SALISBURY STEAK 17.99 pp

Two angus patties covered in brown mushroom gravy. Served with mashed potatoes, corn succotash with lima beans, soft rolls and butter. GF upon request.

ANGUS RANCHERO 17.99 PP

Two Angus patties smothered in sautéed onions/bells/tomatoes and topped with Jack cheese. Served with roasted potatoes, charro beans, tortilla chips and Glory House salsa. GF

BRISKET ROAST AU JUS 16.99 pp

Marinated and slow roasted for over twelve hours, served with mashed potatoes, house green beans, rolls and butter. GF upon request

POT ROAST 15.99 pp

Delicious beef roast with potatoes, baby carrots, onions. Served with buttered corn and house green beans, rolls and butter.

BEEF BURGUNDY ROAST 16.99 pp

Beef roast with sliced mushrooms, onions, carrots in a burgundy beef broth. Served with mashed potatoes, black eyed peas & green beans, rolls and butter. GF without the roll.

HAWAIIAN STYLE PORK ROAST 14.99 pp

Smoky pork roast served with roasted potatoes, garlic green beans, soft rolls and butter.

BBQ SAUSAGE & CHICKEN DUAL ENTRÉE 17.99 pp

Glory House dry rub BBQ chicken and bourbon sausage. Served with molasses baked beans with bacon, southern potato salad, rolls and butter. GF without sauce and roll.

+ Pickles, jalapenos, sliced onion

‡ Substitute any side on entrée menu, or add as an additional side. Price difference may occur. ‡

VEGAN & VEGETARIAN ENTRÉES PAGE 5

VEGETABLE ROAST 12.99 pp

Potatoes, carrots, celery and onions in a veggie stock with herbs and spices. Served with house green beans, corn with roasted red bells and cornbread. V & GF without the cornbread.

HERBED RICE & VEGGIE STUFFED BELLS 12.99 pp

Roasted bells stuffed with brown rice, calamata olives, roasted red bell peppers, veggies and spices. Served with house green beans, side salad with vegan Balsamic vinaigrette on the side. V GF

TORTELLINI STUFFED ROASTED BELLS 14.99 pp

Roasted bell stuffed with ricotta cheese filled tortellini, garlic and spices. Served with broccoli/cauliflower/carrot medley and a house salad with vegan balsamic vinaigrette on the side. VG

SPICY PAN SAUTÉED BUTTERNUT SQUASH & VEGAN PASTA 16.99 pp

Butternut squash sautéed with olive oil, cumin, spices, red pepper flakes, onions and roasted red bells. Served with house green beans, side salad with vegan raspberry vinaigrette on the side. V GF

LENTILS WITH VEGGIES 11.99 pp

Lentils slow cooked with onion, celery, fennel and carrots. Served with roasted potatoes and house green beans. V GF

TORTELLINI PASTA 13.99 pp

Ricotta stuffed pasta tossed with garlic and spices, served with broccoli/cauliflower/carrots and a side salad w/vegan balsamic vinaigrette the side. VG

FALL ROASTED VEGGIES 14.99 pp

Brussel sprouts, sweet potatoes, fresh beets & onions sautéed w/ olive oil and spices. With brown rice side salad with vegan Raspberry vinaigrette on the side. V GF

VEGAN CAULIFLOWER STEAK 15.99 pp

Hearty, smoky cauliflower steak served with green beans/carrots/roasted red bells and side salad with vegan balsamic vinaigrette on the side. V GF

SIDES PAGE 6

BROCCOLI CAULIFLOWER BABY CARROTS	4.99 pp
Steamed and tossed with soy butter, salt and pepper. V GF	
STEAMED BROCCOLI	4.99 pp
Tossed with soy butter, salt, pepper. V GF	
ROASTED POTATOES	2.99 pp
Russets roasted with cajun spice, seasoning salt, soy butter,olive oil. V GF	
MASHED POTATOES	2.99 pp
Mashed with cream, butter, salt and pepper. VG GF + Add country gravy, brown gravy, or turkey gravy for \$1.25 pp.	
HERBED RICE	2.99 pp
with herbs, spices and veggies. GF	
CREAMY PARMESAN POTATOES AU GRATIN	4.99 pp
Sliced potatoes baked au gratin with cream, garlic and Parmesan. VG GF	
TWICE BAKED POTATOES	4.99 PP
Baked and filled with smashed potatoes, cheddar cheese, chives and spices. Add bacon for \$1.49 pp. VG GF	
TORTELLINI PASTA	4.99 pp
Filled with ricotta cheese and tossed with olive oil and spices. VG	
BAKED MAC & CHEESE	4.99 pp
Homemade mac and cheese topped with garlic breading. VG	
SPICY CREAM CORN	4.99 pp
With roasted red bells, cayenne pepper and spices. VG GF	
ROASTED FALL VEGGIES	6.99 pp
Roasted brussel sprouts, fresh beets, sweet potatoes, onions and spices. V GF	
ASPARAGUS	6.99 pp
V GF	
SAUTÉED BRUSSEL SPROUTS	6.99 pp
V GF	
MOLASSES BAKED BEANS WITH BACON GF	4.99 pp

‡ All breakfast menus require an 8 person minimum ‡

BREAKFAST PAGE 7

YOGURT PARFAIT	3.99 ea
Layered with berries and honey almond granola - 4 oz.	
FRESH FRUIT CUP	3.99 ea
Fresh pineapple, grapes and mandarin oranges. V GF	
BREAKFAST MINI QUICHE	2.99 ea
Bacon, loraine, veggie assortment. Gluten Free upon request.	
FRESH BAKED MUFFINS	2.99 ea
Mocha chocolate, tropical, sweet corn	
CREAM FILLED SCONES	3.99 ea
Flavors can include cinnamon, blueberry lemon, raspberry white chocolate. House choice. VG	
CROISSANT A LA CARTE	3.99 ea
With homemade maple pecan cream cheese spread and butter and jelly on the side.	
GLUTEN FREE VEGAN GRANOLA BAR	3.99 ea
Seed based chewy granola bar (individually packaged) GF V	
ROLLED OATS AND APPLES CUP GF V DF	5.99 ea
Gluten Free/Vegan warm rolled oats with sautéed cinnamon apples and oat milk.	
JUMBO BREAKFAST TACOS (BACON AND SAUSAGE CHOICES)	5.25 ea
Homemade flour tortilla stuffed eggs, skillet potatoes, breakfast meat, cheddar cheese and salsa on the side. These are hearty and include a full 8 ounces of filling! + <i>Gluten free corn tortilla upon request.</i>	
VEGETARIAN JUMBO BREAKFAST TACO	5.25 ea
Homemade flour tortilla stuffed with scrambled eggs, roasted red bells, colored bells, sautéed onions, cheddar cheese and served with Glory House salsa on the side. VG + <i>Gluten free corn tortilla upon request.</i>	
VEGAN BREAKFAST TACO	6.25 ea
Corn tortilla stuffed with scrambled tofu, sautéed onions, roasted red bells, colored bells, spices and with Glory House salsa on the side. V GF	
BREAKFAST SANDWICHES (BACON & SAUSAGE CHOICES)	4.99 ea
Country biscuits filled with egg and cheese. Some are hickory smoked bacon, some are sausage. With butter and jelly on the side. Vegetarian upon request.	

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AMERICAN BREAKFAST 12.99 pp

Scrambled eggs, hickory smoked bacon (2 pp), breakfast sausage (1 pp), skillet potatoes, biscuit and toast with jelly and butter.

+ Add fresh chopped fruit for \$3.99 pp Add country gravy for \$1.99 PP.

GREEN EGGS & HAM BREAKFAST 14.99 PP

Scrambled eggs topped with fresh chopped spinach, chopped tomatoes and Jack cheese, traditional scrambled eggs, roasted breakfast ham with brown sugar and honey, skillet potatoes, biscuits and toast with butter and jelly.

+ Add fresh chopped fruit for \$3.99 pp. Add country gravy for \$1.99 pp.

TEX MEX BREAKFAST 13.99 pp

Scrambled eggs, skillet potatoes, charro beans, homemade flour and corn tortillas, pico de gallo, shredded cheddar, hickory smoked bacon (2 pp), breakfast sausage (1 pp).

+ Glory House homemade salsa on the side.

VEGAN BREAKFAST 15.99 pp

Scrambled tofu with cumin and spices, smoked tofu bacon, skillet potatoes, fresh chopped fruit. V GF

BRUNCH

APPETIZER BRUNCH 15.99 pp

Mini quiche including Loraine, veggie & cheddar assortment, mini croissants, caprese mozzarella/fresh basil/tomato skewers, mini sausage on a stick, fresh fruit skewers, charcuterie cups filled with Genoa meats, cheeses, grapes and crackers.

TEA SANDWICH BRUNCH 18.99 pp

Assorted "tea" sandwiches including chicken salad, pimento cheese, cucumber. Mini sausage on a stick, mini quiche, hickory smoked bacon (2 pp), fresh chopped fruit, skillet potatoes, garden pasta salad, chips.

GREEN EGGS & HAM BRUNCH 19.99 pp

Scrambled eggs topped with fresh chopped spinach, tomato and Jack cheese. Mini ham sandwiches on croissant, potato chips, fresh fruit skewers, pasta salad.

GLORIOUS BRUNCH 19.99 pp

Turkey crostini with Swiss, fresh basil and cranberry chutney, Roast beef crostini with calamata olive/red bell relish, feta cheese & herbs. Glory House cheese ball with pecans and gourmet crackers Mini quiche assorted, veggie sticks and dips cups, fresh fruit skewers

HAWAIIAN BRUNCH 21.99 pp

Fried spam and pineapple sliders, potato chips, Hawaiian style macaroni salad, orange coconut salad, Hawaiian dream muffins, vegetarian mini quiche.

Glory House Catering Spring/Summer 2024 www.gloryhousecatering.com 972-259-1123. Food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, sesame seeds, fish & shellfish

BISTRO SANDWICHES PAGE 9

☰ All sandwiches/wraps can be ordered individually, but we do require 8 order minimum. Choose ☰ individual boxes or platters.

CLUB 12.99 ea

Triple Decker on white with turkey, ham, hickory smoked bacon, romaine, sliced tomato and cheddar. Potato chips, pickle, fruit cup, condiments.

DELI SLICED TURKEY OR HAM SANDWICHES 11.99 ea

Choose your meat: deli sliced turkey on wheat or ham on white. With potato chips, pickle, fruit cup, condiments.

TURKEY CLUB 12.99 ea

Deli sliced turkey on wheat with hickory smoked bacon, cheddar, romaine, sliced tomatoes and potato chips, pickle, fruit cup, condiments on the side.

ROAST BEEF 12.99 ea

Traditional roast beef on white with romaine and sliced tomato. With potato chips, pickle, fruit cup, condiments on the side.

THE VEGAN 9.99 ea

Vegan wheat bread with romaine, tomato, calamata olive & roasted red bell relish, cucumbers, sliced bells (red/orange/yellow), fresh spinach leaves. With potato chips, pickle, fruit cup, oil and vinegar on the side.

BISTRO WRAPS

CLUB WRAP 12.99 ea

Cheddar jalapeno tortilla with smoked turkey, deli ham, cheddar cheese, home cooked, hickory smoked bacon, lettuce, tomato, black olives. Potato chips, pickle, fruit cup.

CHICKEN CAESAR 13.99 ea

Spinach tortilla filled with romaine, chicken breast, Parmesan, croutons and Caesar dressing. Potato chips, pickle, fruit cup.

HERB CHICKEN BREAST 13.99 ea

Jalapeno cheddar tortilla filled with herbed chicken, romaine, tomatoes, black olives, colored bells, cheddar cheese, red onion, spiced cream cheese. Potato chips, pickle, fruit cup.

VEGETARIAN TEX MEX WRAP 12.99 ea

Jalapeno cheddar tortilla filled with spiced cream cheese, romaine, spiced corn, black beans, red onion, tomato, black olives and cheddar cheese. Doritos, pickle, fruit cup.
VG

BISTRO ENTRÉE SALADS PAGE 10

All entrée salads can be ordered individually, but we do require 8 order minimum. Choose individual boxes or bowls. All come with dressings on side: Ranch, balsamic vinaigrette, raspberry vinaigrette, French, Golden Italian, olive oil/vinegar

CLUB SALAD 12.99 ea

Romaine with smoked turkey, ham, hickory smoked bacon, cheddar cheese, sliced egg, tomato, cucumber, carrots, black olives. GF

HERB CHICKEN BREAST SALAD 12.99 ea

Herb chicken breast tops romaine, cucumbers, tomatoes, black olives, carrots, red onion, cheddar cheese. GF

CHICKEN CAESAR SALAD 12.99 ea

Romaine topped with herbed chicken breast, Parmesan and croutons. Served with Caesar salad dressing on the side. GF without croutons,

TURKEY CLUB SALAD 12.99 ea

Deli turkey with home cooked hickory smoked bacon, cheddar cheese, romaine and greens, tomato, cucumbers, black olives. GF

VEGETARIAN MEDITERRANEAN 12.99 ea

Romaine & fresh spinach leaves salad with cucumbers, tomatoes, black olives, carrots, red bell & calamata olive relish, colored bells & red onions, spiced black beans, chickpeas, & feta cheese. VG GF (vegan upon request)

VEGETARIAN TEX MEX 12.99 ea

Romaine, tomato, spiced black beans, chickpeas, seasoned corn, red onions, cheddar cheese, black olives and red/yellow/orange bells. VG GF (Vegan upon request)

HOMEMADE SOUP

‡ 8 person minimum order per type. ‡

HOUSE HOMEMADE SOUPS 8 OZ. 6.99 pp

Tomato Basil (VG GF), Cream of Mushroom (VG), Black Bean Chili (V GF), Spicy Corn Chowder (VG GF). Comes with crackers on the side. Add cornbread for \$1.99

VEGAN HOMEMADE SOUP 8 OZ 5.99 pp

Lentil Veggie with fennel, Vegetable Brown Rice (GF)

DESSERTS PAGE 11

SEVEN LAYER BAR	2.99 ea
Cookie crumb base topped with chocolate & caramel pieces, coconut, pecans, caramel glaze.	
FUDGE BROWNIE	2.99 ea
With chunks of dark chocolate.	
ASSORTED FRESH BAKED COOKIES	1.40 ea
Unique chef choice flavors such as double chocolate, coconut pecan, snickerdoodle, red velvet white chocolate macadamia nut, chocolate chunk, etc.	
BROOKIE	2.40 ea
A mash-up of pecan fudge brownie and a blond cookie= Brookie	
TEXAS FUDGE PECAN CAKE	4.99 ea
Fudge chocolate sheet cake with chocolate frosting and pecans.	
FINGER DESSERTS	4.99 pp
Bite size cheesecakes, fudge brownie bites, seven layer bar bites, mini cream puffs or eclairs.	
NEW YORK STYLE CHEESE CAKE	7.99 ea
With a graham cracker crust. Topped with your choice of chocolate, raspberry or caramel sauce. (Requires 48 hours notice).	
LEMON MASCARPONE CAKE	7.99 ea
Light moist lemon cake with mascarpone layers and lemon frosting. VG (Requires 48 hours notice).	
CHOCOLATE MOUSSE CAKE	7.99 ea
Layered chocolate cake with light mousse filling and chocolate frosting. (Requires 48 hours notice).	
CARROT CAKE	7.99 ea
Carrot cake with pecans topped with cream cheese frosting.VG (Requires 48 hours notice).	
FRUIT SKEWER DUSTED WITH COCONUT	2.15 ea
Vegan, Gluten Free, Dairy Free Dessert Option	
VEGAN GLUTEN FREE DAIRY FREE DESSERT BAR- TAPIOCA MARSHMALLOW RICE CRISPY BAR	3.99 ea
Chef Choice V DF GF Dessert Item	
VEGAN GLUTEN FREE DAIRY FREE CHOCOLATE PEANUT BUTTER ROLLED OATS COOKIE	3.99 ea

DRINK STATIONS PER PERSON PAGE 12

‡ Per person drinks include ice, eco cups, condiments, fresh lemon or lime if applicable. ‡

ICED TEA	2.99 pp
Unsweet & Sweet tea. Ice, eco cups, sugars, sweeteners, stir sticks, fresh lemons.	
LEMONADE OR ARNOLD PALMER (1/2 TEA/1/2 LEMONADE)	2.99 pp
with ice, cups, fresh cut lemons	
ASSORTED SOFT DRINKS	2.99 pp
Coke, diet coke, sprite, Dr. Pepper, diet Dr. Pepper. With ice, eco cups, eco straws.	
PERRIER SPARKLING WATER	4.99 pp
With eco cups, ice and fresh cut lime.	
HOT COFFEE	2.99 pp
Coffee boxes with cups, half & half, sweeteners, stir sticks.	
HOT TEAS ASSORTED	2.99 pp
Assorted tea bags, hot water, cups, fresh cut lemons, stir sticks.	

A LA CARTE DRINKS

‡ A la carte drinks DO NOT include cups or ice. ‡

BOTTLED WATER	2.00 ea
GALLON UNSWEETENED TEA , WITH SWEETENERS	9.99 ea
GALLON SWEET TEA	10.99 ea
GALLON LEMONADE OR ARNOLD PALMER	10.99 ea
CHILLED ASSORTED SOFT DRINKS (NO CUPS)	2.00 ea
CHILLED ASSORTED BUBLE SPARKLING WATER (NO CUPS)	2.99 ea
CHILLED PERRIER SPARKLING WATER	3.50 ea
COFFEE BOX WITH CREAMERS, SUGARS, SWEETENERS, STIR STICKS.	20.00 ea
ADD BOWL FRESH CUT LEMONS APPROXIMATELY 8-10 SLICES	1.50 bowl
BUCKET FILLED WITH ICE AND A SCOOP	8.00 ea
Serves 10-15	

DISPOSABLES PAGE 13

Note: You are welcome to provide your own. We will be happy to provide you with a list of what and how much to purchase.

ECO FRIENDLY WOODEN BIODEGRADABLE DINNER SET	2.75 pp
Either palm leaf, bamboo, or sustainable wood. Plate, fork, knife, dinner napkin.	
ECO FRIENDLY WOODEN SALAD OR DESSERT SET	1.99 pp
Plate, fork, napkin - sustainable and biodegradable	
STYROFOAM DINNER SET	0.75 pp
Styrofoam plates, cutlery packets with fork, knife, spoon, salt, pepper, napkin.	
STYROFOAM SALAD OR DESSERT SET	0.50 pp
Styrofoam salad or dessert plate, fork, napkin.	
ECO FRIENDLY COLD CUPS	0.35 ea
ECO FRIENDLY HOT CUPS	0.75 ea
PAPER DINNER NAPKINS	0.10 ea
ECO CUTLERY PACKETS- WOOD	0.35 ea
Wooden fork, knife, spoon and napkin in sealed wrapper	
CUTLERY PACKETS (PLASTIC)	0.25 ea
Fork, knife, spoon, salt, pepper, napkin.	

SERVICE-WARE

DISPOSABLE CHAFING KIT	18.00 ea
Wire chafing rack, aluminum water pan, 2 hour Sternos, pan lid.	
STERNO SET	10.00 ea
Sternos, water pan, lid. You provide the chafing rack.	
DISPOSABLE SERVING TONGS LARGE	2.43 ea
DISPOSABLE SERVING SPOON LARGE	0.78 ea
SMALL SERVING TONGS	1.31 ea
HAND SANITIZER PUMP 12 OZ	6.99 ea