

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; Snacks 11; Dessert 12; Drinks 13; Disposables 14

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	
BACON RANCH CHEESEBALL BITES	3.99 pp
Mini cheeseball bites covered with bacon and pecans. Served with a pretzel stick. 2 per person.	
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 GF	
SPANISH STYLE TORTILLA PINWHEELS	1.99 pp
Tortilla pinwheels filled with spiced cream cheese, colored bells, parsley, kalamata 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	
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	
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)	
GREEK STYLE OLIVE TAPENADE	2.99 pp
Feta, kalamata olives, black olives, tomatoes. Served with gourmet crackers. VG	

ENTRÉES PAGE 3

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

HERB CRUSTED CHICKEN 12.99 pp

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

OVEN ROASTED CHICKEN 12.99 pp

Roasted chicken with herbs and spices. Served with mashed potatoes, poultry gravy, green beans with baby carrots, rolls and butter. GF without roll and gravy.

CILANTRO LIME CHICKEN 14.99 pp

With a zesty fresh cilantro lime sauce. Served with herbed rice, a veggie medley and cornbread on the side. GF without the roll.

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 \$5.99 pp

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 14.99 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 14.99 pp

6 oz. Angus beef patty covered in brown mushroom gravy. Served with mashed potatoes, succotash, soft rolls and butter. GF upon request. Add additional Angus patties for \$4.99 ea. Some guests may want two.

ANGUS RANCHERO 14.99 PP

6 oz beef 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. Add more Angus patties for \$4.99 ea. GF

BRISKET ROAST AU JUS 17.99 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 baby carrots, onions and celery. Served with mashed potatoes, buttered corn, 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 16.99 pp

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

‡ 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, kalamata 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

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	5.99 pp
Sliced potatoes baked au gratin with cream, garlic and Parmesan. 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
MACARONI SALAD	3.99 pp
Elbow macaroni tossed with roasted red bells, kernel corn, parsley, red onion, spices and mayo. VG	

‡ All breakfast menus require an 8 person minimum ‡

BREAKFAST PAGE 7-8

YOGURT PARFAIT	3.99 ea
Layered with berries and honey almond granola - 4 oz.	
CHOCOLATE HUMMUS & FRESH STRAWBERRIES	5.99 ea
Vegan and Gluten Free with fresh strawberries for dipping.	
FRESH FRUIT CUP	3.99 ea
Fresh pineapple, grapes and mandarin oranges. V GF	
BREAKFAST MINI QUICHE	3.25 ea
Bacon, Loraine, veggie assortment. Gluten Free upon request.	
ASSORTED BREAKFAST DANISH	2.99 ea
Including cinnamon swirl, raspberry, vanilla, maple pecan and apple. Chef's choice.	
FRESH BAKED MUFFINS	2.99 ea
Blueberry, banana walnut and sweet corn.	
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)	5.75 ea
Homemade flour tortilla stuffed eggs, skillet potatoes, breakfast meat, cheddar cheese and salsa on the side. These are large and we recommend one per person. + <i>Gluten free corn tortilla upon request.</i>	
VEGETARIAN JUMBO BREAKFAST TACO	5.50 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)	5.50 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. These are large and we recommend one per person.	

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

AMERICAN BREAKFAST 13.50 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 15.50 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 14.50 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) and salsa.

VEGAN BREAKFAST 15.99 pp

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

BRUNCH

APPETIZER BRUNCH 16.50 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, assorted danish.

TEA SANDWICH BRUNCH 16.99 pp

Assorted "tea" sandwiches including chicken salad, pimento cheese, cucumber. Mini sausage on a stick, mini veggie quiche, fresh fruit skewers, garden pasta salad, mini cheesecakes, potato chips.

GLORIOUS BRUNCH 18.99 pp

Turkey crostini with Swiss/ fresh basil/cranberry chutney, assorted mini quiche (bacon, sausage, loraine), bacon Ranch cheeseball bites, fresh fruit skewers, assorted danish, mini cheesecakes, garden pasta salad

GREEN EGGS & HAM BRUNCH 20.50 pp

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

HAWAIIAN BRUNCH 19.99 pp

Fried spam & pineapple sliders, kettle chips, island style macaroni salad, Furikake ham mini quiche, fruit skewers, honey yogurt parfaits, coconut macadamia & chocolate chip cookies.

Glory House Catering 2025 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. 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
Deli sliced turkey on wheat OR ham on white. With potato chips, pickle, fruit cup.	
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.	
TUNA SALAD SANDWICH ON CROISSANT	12.99 ea
with potato chips, pickle and fruit cup.	
THE VEGAN	9.99 ea
Vegan wheat bread with romaine, tomato, kalamata 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.	

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

TUNA SALAD ENTRÉE SALAD 13.99 ea

Entrée garden salad with romaine, greens, cucumbers, tomatoes, carrots and topped with tuna salad, croutons, fresh lemon and oil and vinegar on the side.

VEGETARIAN MEDITERRANEAN 12.99 ea

Romaine & fresh spinach leaves salad with cucumbers, tomatoes, black olives, carrots, red bell & kalamata 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. ‡

TOMATO BASIL SOUP 8 OZ 6.99 pp

Tomato Basil Comes with crackers on the side. GF without the crackers.

VEGAN HOMEMADE SOUP 8 OZ 5.99 pp

Lentil Veggie with fennel, Vegetable Brown Rice (GF)

INDIVIDUAL SNACKS PAGE 11

SALTY SNACKS TRAY	2.50 pp
Including mini Kind bars, assorted chips, assorted nuts, popcorn, and cheese and cracker packs. All items are individually wrapped. 8 person min.	
SWEET AND SALTY SNACK TRAYS	3.99 pp
Granola bars, assorted mini wrapped chocolate candies, trail mix, assorted nuts, assorted cheese or peanut butter filled crackers. All items are individually wrapped. 8 person min.	
GRANOLA BAR GLUTEN FREE VEGAN	3.99 ea
YOGURT CUPS ASSORTED	2.50 ea
Assorted fruit yogurts. 6 oz	
CHEESE STICKS	1.00 ea
Individually packaged string cheese.	
M&M BAGS	3.99 ea
Regular and peanut choices.	

BENTO SNACK BOXES

SWEET N SALTY BENTO SNACK BOX	9.99 ea
Bento style compartment box containing mini cheesecake, fudge brownie bite, salted mixed nuts, grapes and orange slices, cheese slice, crackers and a mint.	
VEGETARIAN BENTO SNACK BOX	10.99 ea
Bento style compartment box with Greek tapenade, crackers, cucumber lemon tea sandwich, green olive/cheddar/tomato skewer, garden pasta salad, mini cheesecake, mint.	
PROTEIN BENTO SNACK BOX	11.99 ea
Herb crusted chicken/mozzarella/tomato skewer (chilled), garden pasta salad, sliced hard boiled egg, mixed nuts, grape/orange slices, fudge brownie bite, mint.	
VEGAN BENTO SNACK BOX	12.99 ea
Greek tapenade, vegan saltines, cucumber/lemon salad, vegan pasta salad, mixed nuts, grapes/orange slices, vegan cookie, mint.	
GLUTEN FREE BENTO SNACK BOX	13.99 ea
Herb crusted chicken/mozzarella/tomato skewer (chilled), cucumber lemon salad, sliced hard boiled egg, mixed nuts, grapes/orange slices, GF cookie, mint.	

DESSERTS PAGE 12

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
Chef choice flavors such as chocolate chunk, coconut white chocolate macadamia nut, peanut butter, snicker-doodle and oatmeal raisin.	
FINGER DESSERTS	4.99 pp
Bite size cheesecakes, fudge brownie bites, seven layer bar bites, mini cream puffs or eclairs.	
PETITE FOURS FINGER DESSERTS ASSORTMENT	6.99 pp
Assorted bite size 3 layer cakes including chocolate, raspberry and rainbow. (3 per person) VG	
CHOCOLATE MOUSSE CAKE TRIFLE CUP	3.99 ea
Layers of chocolate mousse cake and whipped cream. 4 oz.	
CARROT CAKE TRIFLE CUP	3.99 ea
Layers of carrot cake, whipped cream and topped with pecans. 4 oz	
KEY LIME PIE TRIFLE CUP	4.99 ea
Layers of key lime pie filling, graham cracker crumble, whipped cream and topped with raspberry coulis.	

VEGAN GLUTEN FREE DESSERTS

CHOCOLATE PEANUT BUTTER ROLLED OATS COOKIES V GF	3.99 ea
ALMOND SNICKERDOODLE COCONUT COOKIES	2.99 ea
Made with almond flour. V GF	
BANANA CREAM TRIFLE CUP	5.99 ea
Made with fresh bananas, gluten free vegan cookies and coconut whipped cream. V GF 4 oz.	
BERRIES WITH CREAM TRIFLE CUP V GF	5.99 ea
Layers of fresh berries, gluten free vegan Nilla Wafers, coconut whipped cream and topped with coconut. 4 oz.	

DRINK STATIONS PER PERSON PAGE 13

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

ICED TEA	2.25 pp
Unsweet & Sweet tea. Ice, eco cups, sugars, sweeteners, stir sticks, fresh lemons.	
PEACH TEA SWEET	2.99 pp
Sweet peach tea with cups, ice, fresh cut lemons	
LEMONADE OR ARNOLD PALMER (1/2 TEA/1/2 LEMONADE)	2.25 pp
with ice, cups, fresh cut lemons	
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
PEACH TEA SWEET GALLON	12.99 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 14

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	2.25 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	0.56 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