

Catering Menu

Breakfast	
Coffee	
Cambro (36 12-oz cups)	\$60.00
Add cream and sugar for \$7.50	
Airpot (6 12-oz cups)	\$12.00
Add cream and sugar for \$3.75	
Entrée Platter	
Whole Quiche (9 servings)	\$45.00
French Toast (each serving)	\$6.25
Fresh Fruit Platter	
10 - 15 Servings	\$37.50
20-25 Servings	\$60.00
30-35 Servings	\$82.50
40-45 Servings	\$100.00
50+ Servings (each serving)	\$2.30
<u>Bakery</u>	
Breakfast Breads Platter (15 servings)	\$32.00
Chef's choice of assorted rolls, muffins	
and pastry items	
Whole Coffee Cake (8 slices)	\$28.00
Coffee Cake (slice)	<i>\$3.79</i>
Caramel Roll	\$3.99
Cinnamon Roll	<i>\$2.99</i>
Scone	\$2.69

Add-Ons

Cookie Platter

\$1.79 per cake cookie, \$1.35 per cookie, \$.99 per small size cake cookie, or \$.79 per small size cookie (minimum order of 20 for small size)

Bars Platter

\$3.00 per large bar or \$1.50 per small bar

Crudites (Veggie Platter)

Seasonal veggies served with house-made dips

Lemonade Cambro

Bottled Beverages

Lunch		
Box Lunches	\$11.25 per serving	
Box lunches include sandwich, gourmet potato chips, pickle and biscotti or shortbread		
4 Cheese		
Turkey Swiss		
Ham Swiss		
Ham Brie		
Roast Beef Provolone		
Roast Beef Cheddar		
Mediterranean Veggie		
Turkey Cheddar		
Cucumber Tomato		
<u>Salads</u>	\$8.49 per serving	
Chopped Italian		
Spring Greens		
Greek		
MN Wild Rice		
Apple Walnut		
Gorgonzola		
Buffet Style	\$9.49 per serving	
Platters of half sandwiches se following options	rved with one of the	
Tossed Salad Bar		
Toppings of tomatoes, red onions, gorgonzola		

Customization is our specialty! With advance notice, we can customize an order for your needs.

cheese and toasted walnuts on the side. Served

with house-made dressings

House-made meat or veggie soup

Soup

Pasta Salad

Chef's choice