## Drop Off Breakfast Options

*Coffee Boxes, Bottled Water, Disposables And Delivery charged separately*

### Breakfast Option One: $10.00 Per Person
*Minimum of 10 Guests*

- Assorted Greek Chobani Yoghurts
- Individual Granola Bars
- Fruit Pick Trio
  - Plump Driscoll Strawberries, Cantaloupe
  - Fresh Hawaiian Pineapple
  - Threaded On Bamboo Sticks
  - Presented In A Whole Pineapple

### Breakfast Option Two: $12.00 Per Person
*Minimum of 10 Guests*

- Whole Wheat Miniature Muffins
  - Miniature Muffins Made With Whole Wheat Flour
  - Assorted Seasonal Flavors
- Individual Low Fat Cottage Cheese
- Seasonal Fruit Salad

### Breakfast Option Three: $12.00 Per Person
*Minimum of 10 Guests*

- Breakfast Sandwiches
  - Smoked Turkey, Apple Butter On Whole Wheat Scones
  - Low Fat Honey Cream Cheese On Whole Wheat Scones
- Individual Cups of Oatmeal
  - Guests To Add Hot Water
- Whole Apples & Bananas
BREAKFAST OPTIONS

**BREAKFAST OPTION FOUR: $15.00 PER PERSON**

*Minimum of 20 Guests*

**BREAKFAST CHARCUTERIE**
- Turkey Bacon, Oven Roasted Turkey
- Cottage Cheese, And Deviled Eggs
- Roasted Pears, Roasted Apples And Pickled Cucumbers
- Edamame Pesto, Smoked Salmon Cream Cheese
- Served With Whole Wheat Crostini

**GREEK LOW-FAT YOGURT BAR**
- Almonds, Dried Fruits, Honey
- Fresh Raspberries And Blueberries

**WHOLE APPLES & BANANAS**

**BREAKFAST OPTION FIVE: $18.00 PER PERSON**

*Minimum of 20 Guests*

**“RISE ‘N SHINE” BREAKFAST SANDWICH**
- Fresh Scrambled Eggs, Low Fat Cheddar And Turkey Bacon
- Whole Wheat English Muffin
- **Some Served Vegetarian**

**AVOCADO TOAST**
- Whole Wheat Bread Topped With Avocado Mash
- Shaved Red Radish And Grape Tomatoes

**MINIATURE YOGURT PARFAITS**
- Low-Fat Greek Yogurt
- Fresh Berries, Granola And Mint

**FRESH SEASONAL FRUIT SALAD**
FULL SERVICE BREAKFAST OPTION

BREAKFAST OPTION SIX: $22.00 PER PERSON
Minimum of 20 Guests

EGG WHITE AND ROASTED VEGETABLE FRITTATA
Farm Fresh Egg Whites
Roasted Root Vegetables With Parmesan Cheese

TURKEY BACON

CHICKEN SAUSAGE

ASSORTED WHOLE WHEAT BREAKFAST BREADS
Whole Wheat Boule, Mini Whole Wheat Scones
Whole Wheat English Muffins And Oat Bran Breakfast Bread
Served With Whipped Butter, Avocado Spread And Olive Tapenade

FALL FRUIT SALAD
Freshly Sliced Plums, Pears, Apples
Dried Apricots, Cherries And Blackberries
Tossed With A Hint Of Vanilla
BEVERAGES AND SNACKS

BEVERAGES

Pitchers Of Fruited Waters
Regular and Decaffeinated Coffee
Assortment of Herbal Teas And Hot Water
Creams, Milks, Sugar, And Sweeteners
Soy Milk Can Be Accommodate Upon Request Only

4 hours—$5 Per Person
9 Hours—$8 Per Person

BOTTLED BEVERAGES

Recycled Bottled Water (For Drop Off Only)
$1 Each

Glass Bottled Waters
$2 Each

Glass Bottled Unsweetened Iced Tea Bottles
$2 Each

Sparkling Bottled Water
$2 Each

SNACKS

$3 Per Person-Includes 2 Snacks

VEGGIE CHIPS OR TERRA CHIPS

POP CHIPS

INDIVIDUAL BAGS OF PRETZELS

FANCY MIXED NUTS

GRANOLA BARS

WHOLE APPLES, ORANGES AND BANANAS

CLEMENTINE OR MANDARIN ORANGES (SEASONAL AVAILABILITY)

HOMEMADE GRANOLA BARS - ADD $1.00
DROP OFF LUNCH OPTIONS

Based on increments of 10

Minimum of 10 Guests

DROP-OFF MENU #1: $160.00 PER PLATTER

Assortment Of Ready Made Sandwiches:
Ham And Swiss On Marble Rye
Roast Beef And Cheddar On A Pretzel Roll
Chicken Salad On Sesame Ciabatta Roll
Turkey And Provolone On Twisted Brioche
Fresh Veggies On Whole Wheat
Guests Choice Of Two Mixed Salads
Tomatoes, Dijon Mustard, Light Mayonnaise And Pickles

DROP-OFF MENU #2: $160.00 PER PLATTER

Assortment Of Ready Made Sandwiches:
Corned Beef And Swiss On Marble Rye
Tuna Salad On Whole Wheat Roll
Ham, Salami And Provolone On Ciabatta
And Turkey And Cheddar On A Pretzel Roll
Fresh Veggies On Whole Wheat
Guests Choice Of Two Mixed Salads
Tomatoes, Dijon Mustard, Light Mayonnaise And Pickles

DROP-OFF MENU #3: $15.00 PER PERSON

Minimum of 10 Guests

Ready Made Green Salad Bowls:
Mixed Greens, Tomatoes, Cucumbers And Feta Cheese On The Side
Sliced Grilled Chicken
Served With Individual Packets Of Balsamic Vinaigrette
And Fat Free Raspberry Dressing
**Green Salads To Change Seasonally With Different Toppings And Greens**

MIXED SALADS FOR SANDWICH PLATTERS:

BISTRO PASTA SALAD
BRUSSEL SPROUT SLAW
POPPYSEED VINAIGRETTE COLE SLAW
GRILLED VEGETABLE SALAD
LEMON AND OLIVE OIL POTATO SALAD
EDAMAME QUINOA
SANDWICH LUNCH OPTIONS

SANDWICH OPTION A; $18.00 PER PERSON
INCLUDES: CHOICE OF THREE SANDWICHES AND ONE MIXED SALAD
Minimum of 20 Guests

SANDWICH OPTION B; $21.00 PER PERSON
INCLUDES: CHOICE OF THREE SANDWICHES, ONE MIXED SALAD AND ONE GREEN SALAD
Minimum of 20 Guests

SANDWICH OPTION C; $25.00 PER PERSON
INCLUDES: CHOICE OF THREE SANDWICHES, ONE MIXED SALAD, ONE GREEN SALAD AND FRESH FRUIT PLATTER
Minimum of 20 Guests

SEE SANDWICH, GREEN AND MIXED SALADS ON NEXT FIVE PAGES
HEALTHY SANDWICH LUNCH OPTIONS

TURKEY

HARVEST TURKEY PANINI
Smoked Turkey, Sliced Apple And Brie Cheese With Dijon

TURKEY AND MOZZARELLA
Roasted Turkey, Mozzarella And Arugula On Multigrain

MARKET TURKEY
Oven Gold Turkey Breast, Avocado Crema, Hummus, Cucumbers And Lettuce

SMOKED TURKEY
Smoked Turkey With Boston Lettuce, Avocado Mayonnaise On Whole Wheat

TURKEY AND PROVOLONE
Turkey And Provolone On Whole Wheat

ROASTED TURKEY WRAP
Turkey, Provolone, Avocado, Tomato And Lettuce In A Spinach Wrap

CHICKEN

GRILLED CHICKEN PANINI
Roasted Red Peppers, Pine Nuts And Lite Havarti On Toasted Ciabatta

LOW-FAT CHICKEN SALAD JACQUE
White Meat Chicken Salad With Grapes And Pecans On Whole Wheat Bread

BUFFALO CHICKEN WRAP
Grilled Chicken, Carrot And Celery Blue Cheese Slaw In A Whole Wheat Wrap

CURRY CHICKEN SALAD
Low-Fat Curry Chicken Salad On Whole Wheat Naan Bread

ADOBO CHICKEN WRAP
Adobo Chicken With Jicama, Carrots, Mango And Cilantro Lime Vinaigrette

GRILLED CHICKEN WRAP
Grilled Chicken, Roasted Red Pepper Dip, Arugula And Jarlsberg
In A Whole Wheat Wrap
HEALTHY SANDWICH LUNCH OPTIONS

HAM

VIRGINIA HAM AND CHEDDAR
Virginia Ham And Low-Fat Cheddar On Rye Bread

SMITHFIELD HAM AND PROVOLONE
Baked Ham And Provolone With Light Honey Mustard On Pumpernickel

HAM AND SWISS ON RYE
Ham And Low-Fat Swiss On Rye With Dijon Mustard

BLACK FOREST HAM WRAP
Black Forest Ham, Havarti, Granny Smith Apples And Mustard
In A Spinach Wrap

SPECIALTY PROTEINS

CORN BEEF ON RYE
Corned Beef With Spicy Mustard On Rye

TUNA SALAD
Low-Fat Tuna Salad On Multigrain

CAGE FREE EGG SALAD
Ridgewells Housemade Egg Salad, Lettuce And Tomato On Pumpernickel

SMOKED SALMON WRAP
Smoked Salmon, Tomato, Avocado, Red Onion And Low-Fat Herbed Cream Cheese
In Whole Wheat Wrap
Add $2 Per Sandwich
HEALTHY SANDWICH LUNCH OPTIONS

VEGETARIAN

MUENSTER CHEESE AND VEGGIES
Low-Fat Muenster Cheese, Grilled Veggies And Sprouts On Multigrain

POWER HOUSE
Grilled Peppers, Mozzarella And Olive Oregano Relish On Six Grain Bread

EGGPLANT ON NAAN
Grilled Eggplant, Spicy Feta Spread, Mustard Seed Raita And Sweet Pickled Onions On Whole Wheat Naan

ROASTED CAULIFLOWER
Roasted Cauliflower, Spice Roasted Cashews, Cilantro And Lemon Vinaigrette On Whole Wheat

ROASTED MUSHROOM
Roasted Mushrooms, Butternut Boursin Spread, Fennel Pepper Relish And Arugula On Whole Wheat

GRILLED VEGGIES AND GOAT CHEESE
Grilled Veggies, Goat Cheese Spread And Arugula In Spinach Wrap

CAPRESE
Fresh Mozzarella, Tomatoes And Pesto On Whole Wheat

ROASTED VEGETABLE PESTO HAVARTI
Roasted Veggies, Feta And Pesto Havarti On Multigrain

VEGETABLE AND BLACK BEAN WRAP
Vegetables With Black Bean Spread Wrapped In A Sun-Dried Tomato Wrap
LUNCH OPTIONS

MIXED SALAD SELECTIONS
(SELECTION FOR SANDWICH PACKAGE OPTIONS)

BRUSSEL SPROUTS SLAW
Sweet And Tangy Shredded Brussels Sprouts
With Apple And Sun-Dried Fruits

BALSAMIC AND ARUGULA POTATO SALAD
Roasted Red Potatoes With Reduced Balsamic Vinegar And Olive Oil
With Spicy Arugula

TOMATO AND MOZZARELLA SALAD
Vine Ripe Tomatoes, Fresh Mozzarella And Basil
Drizzled With Balsamic Vinegar
Seasonal Availability

LEMON AND OLIVE OIL POTATO SALAD
Yukon Gold Potatoes With Lemon And Olive Oil

COUSCOUS SALAD
Red Peppers, Carrots, Zucchini And Moroccan Spices
Lemon Vinaigrette

RED QUINOA SALAD
Red Quinoa, Toasted Pistachio Pomegranate And Dried Fruit
Tossed In A Maple Ponzu Dressing

SWEET POTATO SALAD
Sun-Dried Cherries, Toasted Pecans
Maple Mustard Sauce

EDAMAME QUINOA SALAD
Red Quinoa, Edamame, Roasted Corn And Cilantro
Tossed In A Sweet Chili Tamarind Dressing

WHOLE WHEAT BOW TIE PASTA SALAD
Bow Tie Pasta Tossed With Spinach Ribbons
Pinenuts And Pesto

MEYER LEMON QUINOA
Garbanzos, Pine Nuts, Feta Cheese
Cranberries, Peppers And Olive Oil

ROASTED CAULIFLOWER
Cauliflower Florets Roasted With Curry And Chili Flakes

ENSALADA CATALANA
Grilled Vegetables And Artichokes
Tossed In A Sherry Vinaigrette
LUNCH OPTIONS

MIXED SALAD SELECTIONS—CONTINUED

(Selection for Sandwich Package Options)

PICKLED CUCUMBER SALAD
Shaved Carrots, Red Onions And Scallions
Red Wine Dressing

FALL FRUIT SALAD
Gala And Granny Smith Apples, Sunkist Oranges, Cranberries
Pomegranate Seeds And Gooseberries

PEARL GRAIN SALAD
Pearl Couscous Haricot Vert, Radishes,
Heirloom Cherry Tomatoes, Persian Cucumbers,
Silver-ear Corn, Feta Cheese and Blueberries
Dressed with a Lemon-Thyme Vinaigrette

ORECCHIETTE SALAD
Grilled Portobello Mushroom, Pea, Feta and
Arugula Pesto Orecchiette Pasta, Broccoli Salad,
Red Onion, Orange Zest, Pistachio, Baby Carrots

ROASTED CAULIFLOWER AND BELUGA LENTIL SALAD
Marinated Beluga Lentils With Baby Arugula
Roasted Red Peppers , Zucchini, Scallions, Roasted Cauliflorets
Dressed With Lemon Cumin Dressing

ROASTED ROOT VEGETABLE AND FARRO SALAD
Young Spinach, Fresh Herbs, Pickled Pearl Onions
Dressed With Honey And Champagne Dressing
FULL SERVICE LUNCH OPTIONS

GREEN SALAD SELECTIONS
(SELECTION FOR SANDWICH PACKAGE OPTIONS)

BEET AND GOAT CHEESE SALAD
Frisée Tossed With Julienne Beets, Goat Cheese
Walnuts And Golden Raisins
Tossed In A Sherry Vinaigrette

ARUGULA AND PUMPKIN SEED SALAD
Fresh Arugula Mix, Toasted Pumpkin Seeds
Cherry Tomatoes And Cremini Mushrooms
Balsamic Vinaigrette

HEART HEALTHY COBB
Fresh Romaine Lettuce, Kalamata Olives, Avocado, Shredded Carrot, Diced Tomatoes
Diced Cucumbers, Corn And Low-Fat Bleu Cheese With Balsamic Vinaigrette

BRULEED FIG SALAD
Field Greens, Torched Caramelized Figs
Goat Cheese And Pickled Fennel
Balsamic Mustard Vinaigrette
Seasonal Availability

SALAD OF ROASTED BEETS
Roasted Beets, Pomegranate Seeds, Mandarin Oranges, Walnuts
Goat Cheese And Citrus Vinaigrette

MESCLUN SALAD
Tender Baby Greens Tossed With Cucumbers, Diced Tomato And Shaved Asiago
Balsamic Vinaigrette

MARKET MESCLUN GREENS
Mixed Greens, Sun-Dried Cherries, Slivered Almonds And Low-Fat Bleu Cheese
Passionfruit Vinaigrette

SPINACH AND STRAWBERRY SALAD
Cucumbers, Strawberries, Slivered Almonds
Strawberry Vinaigrette

BABY SPINACH SALAD
Tossed With Roasted Chickpeas, Pinenuts, Kalamata Olives
Red Onions, Golden Raisins And Manchego Cheese
Sherry Honey Vinaigrette

MEDITERRANEAN SALAD
Mixed Emerald Greens And Hearts Of Romaine
Oven Roasted Tomatoes, Roasted Peppers, Kalamata Olives And Diced Cucumbers
Crumbled Low-Fat Feta Cheese And Charred Lemon Vinaigrette
FULL SERVICE LUNCH OPTIONS

GREEN SALAD SELECTIONS—CONTINUED
(SELECTION FOR SANDWICH PACKAGE OPTIONS)

MEDITERRANEAN SALAD
Mixed Emerald Greens And Hearts Of Romaine
Oven Roasted Tomatoes, Roasted Peppers, Kalamata Olives And Diced Cucumbers
Crumbled Low-Fat Feta Cheese And Charred Lemon Vinaigrette

KALE CAESAR SALAD
Healthier Version Of The Classic, Fresh Kale Leaves, Shaved Low-Fat Parmesan
Tossed In A Yogurt Caesar Dressing

ASIAN KALE SALAD
Pickled Carrot, Cucumber, Radish
Spicy Peanut Vinaigrette

GREEK PANZANELLA SALAD
Persian Cucumbers, Grape Tomatoes,
Diced Granny Smith Apples, Crumbled Feta Cheese,
Herb-Roasted Ciabatta Chunks and
Roasted Garlic & Red Wine Vinaigrette

MIXED BABY LETTUCE SALAD
Baby Spinach with Dried cherries,
Roasted Almonds With Vanilla, Goat Cheese
Dressed With Vincotto Dressing

SHAVED SPRING SALAD
With Heirloom Carrots, Watermelon Radish
Candied Pistachios, Golden Beets
Dressed With Rhubarb Dressing
BUFFET LUNCH OPTIONS

BUFFET LUNCH OPTION A: $24.00 PER PERSON

GRILLED CHICKEN DISPLAY
Chicken Breast Grilled With Herbs Sliced And Displayed
Offered With Sun-Dried Cherry & Pineapple Chutney

WHEATBERRY SALAD
Whole Grain Wheatberries Tossed With Diced Peppers
Scallion And Roasted Yellow Corn
Red Wine Vinaigrette

MEDITERRANEAN SALAD
Mixed Emerald Greens And Hearts Of Romaine
Oven Roasted Tomatoes, Roasted Peppers
Kalamata Olives And Diced Cucumbers
Crumbled Low-Fat Feta Cheese
Charred Lemon Vinaigrette

FRUIT PICK TRIO
Plump Driscoll Strawberries, Cantaloupe
Fresh Hawaiian Pineapple
Threaded On Bamboo Sticks
Presented In A Whole Pineapple

BUFFET LUNCH OPTION B: $32.00 PER PERSON

HERB CRUSTED PACIFIC SALMON
Pacific Salmon Side Marinated With Fresh Herbs
Offered With Caper & Artichoke Relish

GRILLED CHICKEN DISPLAY
Chicken Breast Grilled With Herbs Sliced And Displayed
Offered With Red Pepper Tapenade

MEDITERRANEAN QUINOA
Red Quinoa Tossed With Chick Peas
Turmeric And Cilantro

WHOLE WHEAT BOW TIE PASTA SALAD
Bow Tie Pasta Tossed With Spinach Ribbons
Pinenuts And Pesto

BABY SPINACH SALAD
Tossed With Roasted Chickpeas, Pinenuts, Kalamata Olives
Red Onions, Golden Raisins And Manchego Cheese
Sherry Honey Vinaigrette

FRESH SEASONAL FRUIT PLATTER
Featuring Plump Driscoll Strawberries, Sun-Ripened Casaba
Cantaloupe, Freshly Cut Hawaiian Pineapple
Clusters Of Frosty Green And Red Grapes
And Emerald Kiwi Slices
FULL SERVICE BUFFET LUNCH OPTIONS

BUFFET LUNCH OPTION C: $38.00 PER PERSON

MAKE YOUR OWN SALAD
GREENS:
Spinach, Romaine And Mesclun Greens

PROTEIN:
Grilled Chicken Breast
Herbed Salmon Medallions

TOPPINGS:
Strawberries, Cucumbers, Blueberries, Mandarin Oranges
Roasted Chickpeas, Pine Nuts, Kalamata Olives, Red Onions
Golden Raisins, Tomatoes, Roasted Red And Yellow Peppers
Silvered Almonds And Walnuts
Bleu Cheese Crumbles, Manchego Cheese
Low Fat Feta Cheese And Smoked Gouda

DRESSINGS
Lemon Vinaigrette, Balsamic Vinaigrette
Citrus Vinaigrette And Strawberry Vinaigrette

MEDITERRANEAN BREADS AND SPREADS
Spicy Feta Dip, Hummus
Tzatziki And Baba Ganoush
Served With Fresh Vegetables
Grilled Peppers, Herbed Olives
Roasted Chick Peas, Carrots, Celery, Cucumbers
Soft Pita Bread And Crisp Flatbreads

FRESH SEASONAL FRUIT PLATTER
Featuring Plump Driscoll Strawberries, Sun-Ripened Casaba
Cantaloupe, Freshly Cut Hawaiian Pineapple
Clusters Of Frosty Green And Red Grapes
And Emerald Kiwi Slices

ADD A SOUP FOR AN ADDITIONAL $5 PER PERSON
FULL SERVICE HOT LUNCH OPTION

HOT LUNCH OPTION: $40.00 PER PERSON

SAGE CRUSTED ORGANIC CHICKEN
Tender Organic Chicken Breast
Roasted With Sage And Herbs
Served With Hazelnut Jus

CITRUS GRILLED ROCKFISH
Fresh Filet Of Rockfish
Marinated In Orange And Lemon Zest
Olive Oil, Chervil And High Plain Pepper Blends
*Seasonal Availability

ASPARAGUS RISOTTO
Arborio Rice With White Wine
And Fresh Asparagus Spears
Blended With Low-Fat Shredded Parmesan

GRILLED VEGETABLES
Featuring Red And Yellow Peppers, Carrots
Eggplant, Onions, Zucchini And Squash
Brushed With Olive Oil, Herbs And Grilled To Perfection

SEASONAL GREEN SALAD

FRESH SEASONAL FRUIT PLATTER
Featuring Plump Driscoll Strawberries, Sun-Ripened Casaba Cantaloupe, Freshly Cut Hawaiian Pineapple
Clusters Of Frosty Green And Red Grapes
And Emerald Kiwi Slices
COCKTAIL RECEPTION OPTIONS

RECEPTION OPTION A: $15.00 PER PERSON

MEDITERRANEAN BREADS AND SPREADS
Spicy Feta Dip, Hummus
Tzatziki And Baba Ganoush
Served With Fresh Vegetables
Grilled Peppers, Herbed Olives
Roasted Chick Peas, Carrots, Celery, Cucumbers
Soft Pita Bread And Crisp Flatbreads

SEASONAL FRUIT SKEWERS

RECEPTION OPTION B: $25.00 PER PERSON

MEDITERRANEAN SKEWERS
Garlic Shrimp, Grilled Chorizo And Lemon Oregano Chicken
With Garlic Mustard, Italian Parsley And Sun-Dried Tomato Aioli

GOURMET COCKTAIL ROLLERS
Roasted Turkey With Brie Cheese And Apple Slaw
Grilled Vegetables With Black Bean Spread
Cut Into Pinwheel Bite Size Rollers

ACORN SQUASH AND KALE TART
Butter Puff Pastry Strip Layered With Braised Kale
Roasted Acorn Squash, Goat Cheese, Spiced Pumpkin Seeds
Pickled Dry Cranberries And Spices
*Tart To Change Ingredients Seasonally*

RAINBOW FRUIT SKEWERS
Jicama, Mango And Pineapple Skewers

RAW ALMONDS AND CASHEWS
FULL SERVICE COCKTAIL RECEPTION OPTION

COCKTAIL OPTION C $35.00 PER PERSON

TURKEY SLIDERS
Turkey Burger Sliders, Sprouts
And Sun-Dried Tomato Spread
On Whole Wheat Rolls

CHICKEN PESTO SKEWERS
Marinated Grilled Chicken Skewers
Brushed With Fresh Pesto

STEAMED KALE DUMPLINGS
Sweet Chili Sauce

GRILLED VEGETABLE TART
Puff Pastry Spread With A Mild Herbed Goat Cheese
Layered With Grilled Asparagus Spears
Portobello Mushrooms, Red And Yellow Peppers

ARTISAN ROASTED VEGETABLE DISPLAY
Roasted Zucchini, Butternut Squash, Cobalt Carrots
Brussel Sprouts, Cauliflower, Charred Sweet Potatoes
Red Onions And Petit Peppers
Whole Wheat French Bread, Whole Wheat Crackers
Olive Tapenade And Garlic Hummus
DESSERT OPTIONS

Beverages, Equipment, Staff And Delivery are priced separately

LEMON BARS
Shortbread Cookie Crust, Tangy Lemon Curd

DARK CHOCOLATE TRUFFLES

LEMON MADELEINE
Lemon Brown Butter Cake

SMALL OATMEAL RAISIN COOKIES

SMALL CHOCOLATE CHIP COOKIES

TRAIL MIX COOKIE
Oatmeal Cookie Bar, Pumpkin Seeds, Pistachios, Almonds, Dried Cherries, Chocolate Drizzle

MINI CRANBERRY SWIRL CHEESECAKE SQUARES
NY Style Cheesecake, Cherry Marble Swirl

MINI CARROT CAKE
Cream Cheese Icing

PETITE RASPBERRY CHOCOLATE PAVE
Rich Chocolate Flourless Cake, Raspberry Chocolate Ganache

ASSORTED FRUIT TARTS

DARK CHOCOLATE COCO ALMONDS

CARAMEL KRISPIE KIT KAT

CHOCOLATE COCONUT MACAROONS (GF)

ALMOND MACAROONS (GF)

VEGAN CHOCOLATE CHIP COOKIES

VEGAN WHOLE WHEAT BANANA BREAD

VEGAN BERRY CHEESECAKE
Dipped in Vegan Almond Chocolate