**2023/24 CATERING PRICES**

All pricing is per person, unless otherwise noted. Delivery fees may apply, please inquire. Pricing is valid through June 30, 2024. Menus are subject to change. *Menu pricing is subject to 8.5% NH Meal Tax & 19% Service Charge.*

### LIGHT CONTINENTAL BREAKFAST

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$11.50</td>
<td></td>
</tr>
<tr>
<td>15 Person Minimum</td>
<td></td>
</tr>
<tr>
<td>($2.00 per person charge if count is under minimum)</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Platter</td>
<td></td>
</tr>
<tr>
<td>Choice of One Breakfast Pastry</td>
<td></td>
</tr>
<tr>
<td>Coffee and Tea</td>
<td></td>
</tr>
<tr>
<td>Cranberry and Orange Juices</td>
<td></td>
</tr>
</tbody>
</table>

### CONTINENTAL BREAKFAST

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$12.50</td>
<td></td>
</tr>
<tr>
<td>15 Person Minimum</td>
<td></td>
</tr>
<tr>
<td>($2.00 per person charge if count is under minimum)</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Platter</td>
<td></td>
</tr>
<tr>
<td>Choice of Two Bakery Pastries</td>
<td></td>
</tr>
<tr>
<td>Coffee and Tea</td>
<td></td>
</tr>
<tr>
<td>Cranberry and Orange Juices</td>
<td></td>
</tr>
</tbody>
</table>

### CONTINENTAL BREAKFAST ADDITIONS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>15 Person Minimum</td>
<td></td>
</tr>
<tr>
<td>($2.00 per person charge if count is under minimum)</td>
<td></td>
</tr>
<tr>
<td>Applewood Smoked Bacon</td>
<td>$3.25</td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

### Hot Breakfast Sandwich **New!**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg, Pork Sausage Patty, Melted Aged Cheddar and Monterey Jack on Ciabatta Bun</td>
<td>$7.25</td>
</tr>
<tr>
<td>Egg, Basil Pistou (Nut Free), Sun-Dried Tomato, Melted Gruyere and Monterey Jack on Ciabatta Bun</td>
<td>$6.25</td>
</tr>
</tbody>
</table>

### BREAKFAST PAstry SELECTION

**Assorted Muffins, Mini-Bagels, Danish, Croissants, Scones, Appropriate Condiments and Spreads**
SUNRISE SPECIAL BUFFET $22.00
Fresh Fruit Platter
Scrambled Eggs
Sausage and Apple Wood Smoked Bacon
Pancakes or French Toast (Choose One)
NH Maple Syrup
Home Fries
Assorted Muffins with Butter Pats
Coffee and Tea
Cranberry and Orange Juices

SUNRISE SPECIAL Deluxe BUFFET $27.25
Fresh Fruit Platter
Aged Cheddar & Roasted Red Pepper Frittata
Cinnamon French Toast with NH Maple Syrup
New Hampshire Apple Wood Smoked Bacon
Sliced Whole Grain Mustard & Maple Glazed Cured Ham
Herb Roasted Breakfast Potatoes
Orange & Cranberry Juices
Coffee and Tea
## BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular &amp; Decaf Coffee</td>
<td>$25.75 Per Gallon</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>$18.00 Per Gallon</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$18.00 Per Gallon</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$27.75 Per Gallon</td>
</tr>
<tr>
<td>Bulk Juice</td>
<td>$27.25 Per Gallon</td>
</tr>
<tr>
<td>Bulk Water</td>
<td>$7.50 Per Gallon</td>
</tr>
<tr>
<td>Hot Local Apple Cider</td>
<td>$31.00 Per Gallon</td>
</tr>
<tr>
<td>Cold Local Apple Cider</td>
<td>$29.75 Per Gallon</td>
</tr>
<tr>
<td>Sparkling Punch</td>
<td>$25.75 Per Gallon</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$25.75 Per Gallon</td>
</tr>
<tr>
<td>Asst. Canned Sodas</td>
<td>$3.25 each</td>
</tr>
<tr>
<td>Asst. Bottled Juices</td>
<td>$4.50 each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$3.25 each</td>
</tr>
</tbody>
</table>

## BAKERY ITEMS & SNACKS  
One Dozen Minimum Order

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Muffins</td>
<td>$33.50 Per Dozen</td>
</tr>
<tr>
<td>Assorted Mini-Bagels</td>
<td>$19.00 Per Dozen</td>
</tr>
<tr>
<td>Assorted Danish</td>
<td>$32.50 Per Dozen</td>
</tr>
<tr>
<td>Assorted Croissants</td>
<td>$46.75 Per Dozen</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>$31.25 Per Dozen</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$15.00 Per Dozen</td>
</tr>
<tr>
<td>Assorted Brownies</td>
<td>$19.00 Per Dozen</td>
</tr>
<tr>
<td>Cardamom Coffee Cake  <em>(Serves 14)</em></td>
<td>$46.75/Cake</td>
</tr>
<tr>
<td>Lemon Zucchini Bread  <em>(Serves 14)</em></td>
<td>$41.50/Cake</td>
</tr>
<tr>
<td>Organic Stonyfield Yogurt</td>
<td>$3.25 Each</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$2.75 Each</td>
</tr>
<tr>
<td>Hummus and Chips Snack Pack</td>
<td>$4.25 Each</td>
</tr>
<tr>
<td>Trail Mix</td>
<td>$4.25 Each</td>
</tr>
</tbody>
</table>
### VIP SANDWICH PLATTER
Choice of *Two or Three* Sandwich Selections on an Assortment of Sliced Breads and Wraps
Chef’s Choice Salad, Potato Chips, Water

<table>
<thead>
<tr>
<th>Two Selections</th>
<th>Three Selections</th>
</tr>
</thead>
<tbody>
<tr>
<td>$19.00</td>
<td>$21.25</td>
</tr>
</tbody>
</table>

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Our Sandwiches are served on Local and Artisanal Breads

1. **Turkey**, Smoked Bacon, Melted Aged Cheddar and Monterey Jack, Lettuce, Sliced Local Tomato, Fire-Roasted Poblano Mayo
2. **Curried Chicken Salad**, Red Grapes, Toasted Almonds, Fresh Cilantro, Romaine Lettuce
4. **Chicken BLT**: Apple Wood Smoked Bacon, Tomatoes, Chopped Lettuce, Chipotle Lime Aioli, Sliced Avocado
5. **Grilled Seasonal Vegetables**, Organic Avocado Lime Hummus, Sun-Dried Tomato
6. **Caprese Melted Fresh Mozzarella**, Sliced Local Tomato, Nut Free Basil Pistou, Artisanal Greens
7. **Applewood Smoked Ham**, Pickle Mayo, Havarti, Grilled Onions, Mixed Greens, Sliced Tomato
8. **Grilled Chicken**, Chopped Lettuce, Creamy Caesar Dressing, Shredded Parmesan
9. **Turkey Pesto**: Sliced Deli Turkey, Sun-Dried Tomato, Basil Pistou, Baby Spinach, Grilled Artichoke Hearts, and Provolone
10. **Roast Beef Sandwich** with Melted Smoky Blue and Havarti, Roasted Garlic Aioli, Grilled Peppers and Mushrooms, Lettuce and Sliced Tomato
11. **Bahn Mi Wrap**: Crisp Shredded Vegetables, Red Cabbage, Lettuce, Cilantro, and Sriracha-Lime Aioli
12. **Muffaletta Sandwich**: Olive, Pepper, and Caper Tapenade on Focaccia with Sliced Italian Meats and Cheeses
13. **Herbed Cranberry-Walnut Chicken Salad**
14. **Buffalo Chicken Salad Sandwich** with Celery, Leaf Lettuce, Sliced Tomato, Melted Blue and Aged Cheddar Cheeses

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**ADD A SOUP TO YOUR PLATTER!**

<table>
<thead>
<tr>
<th>Soup</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef’s Choice Vegetarian Soup</td>
<td>$4.50</td>
</tr>
<tr>
<td>Grilled Corn Chowder</td>
<td>$5.00</td>
</tr>
<tr>
<td>New England Clam Chowder</td>
<td>$6.25</td>
</tr>
</tbody>
</table>
**CHEF SALAD & SOUP LUNCH**

Soup Choices:
- Minestrone
- Saffron Tomato Bisque
- Spiced Butternut Squash
- Tuscan Lentil Vegetable Soup

Also Included:
- Assorted Dinner Rolls and Butter
- Iced Tea and Water

Salad:
- Mixed Lettuce, Cherry Tomatoes, Green Bell Peppers, Sliced Cucumber, Swiss Cheese, Hard Boiled Eggs
- Multi Grain Croutons
- Diced Ham (on the side)
- Roast Deli Turkey (on the side)
- Buttermilk Ranch & Vinaigrette Dressings

**PRICE:** $20.00

**NEW! WILDCAT SALAD Deluxe**


Also Included:
- Assorted Dinner Rolls and Butter
- Iced Tea and Water

**PRICE:** $21.50

**LUNCH ON THE GO**

Choice of:
- Turkey, Cheese, Lettuce, Sliced Tomato
- Ham, Cheese, Lettuce, Sliced Tomato
- Garden Veggie Wrap, Hummus, Lettuce, Sliced Tomato
- Classic Chicken Salad, Lettuce, Sliced Tomato

Also Included:
- Appropriate Condiments
- Bag of Snack Chips
- Whole Fruit
- Cookie
- Bottled Water

**PRICE:** $17.50

"THINK OUTSIDE THE BOX" LUNCH

This is an “unboxed” version of our boxed lunch. Your guests enjoy all the same convenient and delicious menu items served on platters. This is a great option for groups that aren’t on “the go” during lunch time!

**PRICE:** $16.25

**15 Person Minimum**

($2.00 per person charge if count is under minimum)
2023/24 CATERING MENU

25 Person Minimum
($2.00 per person charge if count is under minimum)

Add Something Sweet to your Event!

AFTERNOON DELIGHT $7.75
Assorted Cookies and Brownies
Coffee and Water

HAPPY TRAILS BREAK $9.00
Assortment of Individual Snack Chips and Popcorn
Whole Fresh Fruit
Peanut and Candy Trail Mix
Water

BISCOTTI & COFFEE STATION $9.50
Assortment of Homemade Biscotti,
Vanilla Whipped Cream
Coffee/Tea and Water

THE SNACK BASKET $10.00
Bar Cookie Assortment
Coffee and Water

25 Person Minimum
($2.00 per person charge if count is under minimum)
# 2023/24 Catering Menu

**25 Person Minimum**  
($2.00 per person charge if count is under minimum)

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## Add Something Savory to your Event!

### BALLPARK SPECIAL  **New!**  $12.00
- Pigs in a Blanket, Soft Pretzels, Country Mustard, Caramel Peanut Popcorn Water

### MEXICAN FIESTA  $10.25
- Tortilla Chips with Melted Cheese Olives, Guacamole, Sour Cream, Salsa, Jalapeno Peppers Assorted Canned Sodas Water

### POPCORN STATION  $8.50
- Hot Air Popped, Scoop and Serve Citrus Ranch White Chocolate Cranberry Assorted Canned Sodas Water

### TEA TIME  $10.25
- Assortment of Sweet Tea Breads Sliced Melon and Berries Coffee and Tea Services Water

### CHIPS AND DIPPERS  $9.25
- House-Made Pita Chips Chef’s Choice Hummus, Carrot, Cucumber and Celery Sticks Assorted Canned Sodas Water

### GRAB N’ GO  **New!**  $12.00
- Fresh Fruit and Yogurt Parfaits Hummus and Tortilla Chip Snacks Granola Bar Assortment Water

### Ultimate SNACK BREAK  $11.75
- Basket of Whole Fruit A Flavor Packed Concoction of Citrus-Ranch Pretzels, Honey Sesame Chips, Roasted Peanuts and Almonds, Wasabi Peas and Cajun Corn Sticks Assorted Canned Sodas Water

### SWEET & SAVORY  **New!**  $8.00
- Variety of Cubed Cheese Buttermilk Ranch Pretzels Cookie Assortment Water

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*(603) 862-1900 | conferences@unh.edu | www.unh.edu/conferences-catering*
THE ALL AMERICAN $25.00

- Tossed Garden Salad with Two Dressings
- Grilled Locally Sourced Hamburgers
- Steamed Kayem Hot Dogs
- Rolls and Buns
- Sliced Cheeses
- Lettuce, Sliced Local Tomatoes, Diced Onions
- Assorted Condiments
- Dill Pickles
- Cape Cod Kettle Chips
- Sliced Seedless Watermelon
- Lemonade and Iced Tea

THE ALL AMERICAN Deluxe $29.00

- Tossed Garden Salad with Two Dressings
- Grilled Spicy Honey Glazed Chicken Breast
- Jack’s Smoked Tomato BBQ Pork Ribs
- Chili-Lime Corn Southwestern Style
- Roasted Red Potatoes
- Molasses Baked Beans
- Sliced Seedless Watermelon
- Buttermilk Biscuits and Cornbread with Butter
- Lemonade and Iced Tea
ITALIAN BUFFET

Vegetable and Cannellini Bean Soup
Mesclun Greens Salad, Roasted Pepper Strips, Cherry Tomatoes, Cucumbers and Parmesan with Balsamic Vinaigrette
Chicken Parmesan with Penne Pasta and Herbed Marinara
Manicotti Primavera
Garlic Bread
Iced Tea and Iced Water

Lunch $23.00
Dinner $24.25

New! FRAGRANT SPICES

Salad of Shredded Cabbage, Peppers, and Carrots with Grilled Pineapple, Smoked Cashews, and Diced Cucumber; Vidalia Onion-Sesame Vinaigrette
Moroccan Spiced Chicken Tagine
Thai Fried Rice with Shrimp, Broccoli and Egg
Roasted Cauliflower with Carrots and Honey Ginger
Naan with Whipped Citrus-Parsley Butter
Iced Tea and Iced Water with Citrus

Lunch $27.00
Dinner $30.50

GREEN MOUNTAIN BUFFET

Vermont Cheddar and Ale Soup
Baby Spinach Salad with Grilled Pears, Dried Cranberries, Spiced Walnuts, and Vinaigrette Dressing
Chicken Breast with Apple Cider Infused Wine Sauce
Mustard-Maple Glazed Pork
Grilled Portobello Mushroom Halves with Blue Cheese, Aged Vermont Cheddar, Herbs and Sun-Dried Tomatoes
Herbed Country Rice Blend
Seasonal Vegetable Medley
Bread Basket with Butter
Iced Tea and Iced Water

Lunch $34.75
Dinner $37.25
**NEW! COMFORTABLY UNH**

- **Chopped Lettuce Blend** with Garlic and Herb Marinated Sun-Dried Tomatoes, Grilled Peppers, Sliced Cucumber, and Smoky Blue Cheese; Balsamic Vinaigrette
  - *Gourmet Mac N’ Cheese*
- **Bourbon BBQ and Caramelized Onion Beef Meatloaf**
  - Smashed Red Potatoes with Black Pepper and Sour Cream
  - *Steamed Vegetable Medley*
- **Baby Field Greens** with Toasted Pumpkin Seeds, Grilled Local Apples; Pomegranate-Molasses Vinaigrette
  - *Grilled Local Apples*
  - *Pomegranate-Molasses Vinaigrette*
- **Chicken Breast** with Cranberry and Pear Chutney
  - *Apple Cider Glazed Pork Loin; Roasted Butternut, Dried Fruit, Caramelized Onion Stuffing*
- **Gemelli Pasta**; Tossed with Sun-Dried Tomatoes, Fresh Herb and Garlic Olive Oil, Peas, Grilled Onions, and Zucchini
- **NH Maple Roasted Sweet Potatoes**
- **Seasonal Vegetable Medley**
- **Assorted Dinner Rolls with Butter**
- **Iced Tea and Iced Water with Citrus**

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**WHITE MOUNTAIN BUFFET**

- **Roasted Corn and Pepper Chowder**
- **Baby Field Greens** with Toasted Pumpkin Seeds, Grilled Local Apples; Pomegranate-Molasses Vinaigrette
  - *Chopped Lettuce Blend*
  - *Garlic and Herb Marinated Sun-Dried Tomatoes, Grilled Peppers, Sliced Cucumber, and Smoky Blue Cheese; Balsamic Vinaigrette*
  - *Balsamic Vinaigrette*
- **Chicken Breast** with Cranberry and Pear Chutney
  - *Cranberry and Pear Chutney*
  - *Chopped Lettuce Blend*
- **Apple Cider Glazed Pork Loin; Roasted Butternut, Dried Fruit, Caramelized Onion Stuffing**
  - *Roasted Butternut, Dried Fruit, Caramelized Onion Stuffing*
  - *Chopped Lettuce Blend*
- **Gemelli Pasta**; Tossed with Sun-Dried Tomatoes, Fresh Herb and Garlic Olive Oil, Peas, Grilled Onions, and Zucchini
  - *Gemelli Pasta*
  - *Seasoned with Sun-Dried Tomatoes, Fresh Herb and Garlic Olive Oil, Peas, Grilled Onions, and Zucchini*
- **NH Maple Roasted Sweet Potatoes**
- **Seasonal Vegetable Medley**
- **Assorted Dinner Rolls with Butter**
- **Iced Tea and Iced Water**

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**MOROCCAN BUFFET**

- **Baby Spinach Salad** with Slivered Dried Apricots, Sliced Cucumbers, Smoked Almonds, Orange Sections; Spiced Mango Vinaigrette
  - *Baby Spinach Salad*
  - *Spiced Mango Vinaigrette*
- **Beef Tagine** with Tomatoes, Onions, Carrots, and Raisins
  - *Beef Tagine*
  - *Spiced Mango Vinaigrette*
- **Grilled Marinated Chicken Breast** with Lemon, Mint and Toasted Pine Nut Oil
  - *Grilled Marinated Chicken Breast*
  - *Grilled Marinated Chicken Breast*
- **Spaghetti Squash** with Harissa Spiced Butter
  - *Spaghetti Squash*
  - *Harissa Spiced Butter*
- **Saffron Basmati Rice**
- **Seasonal Vegetables** with Olive Oil and Smoked Sea Salt
  - *Seasonal Vegetables*
  - *Seasonal Vegetables*
- **Naan Wedges**
  - *Naan Wedges*
  - *Naan Wedges*
- **Iced Tea and Iced Water**
2023/24 CATERING MENU

COLD Price per dozen

Grilled Pear Crisps with Brie, Apricot Jam & Toasted Almonds $37.00
Curried Chicken Salad Profiteroles with Grapes and Cilantro $37.00
Ancho Chili Seared Chicken served atop Grilled Cornbread with Chipotle Aioli $37.00
Black Bean Organic Hummus with Adobo Pepper Jam atop a Cucumber Round; Finished with Crisp Tortilla Matchsticks $37.00
Crostini with Lime, Organic Avocado Hummus, Grilled Poblano-Vegetable Relish $37.00
Caprese Skewer Citrus-Herb Marinated Ciligiene Mozzarella, Olives & Petite Tomatoes $40.50
Grilled Herbed Shrimp Atop a Curried Pumpkin and Honey Corn Cake with Spiced Pepper Relish $53.50
Petite Bahn Mi Cocktail Size Bun with Crisp Vegetables and Spicy Sriracha-Lime Dressing $50.50

New! Cajun Spiced Grilled Shrimp Shooter with Mandarin Aioli, Mint, and Cilantro $53.50

New! Berry and Melon Salad Shot with Snipped Fresh Herbs, Crumbled Feta, and Kalamata Olives $49.00

New! Ginger Soy Grilled Beef atop a Toasted Sesame Crostini with Mango-Lychee and Caramelized Onion Salsa $54.00

Minimum Order of 4 Dozen of Each Item
Items with an accompanying sauce must be a placed item
<table>
<thead>
<tr>
<th>Item</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meatballs <em>Sweet &amp; Sour, Italian or Swedish</em></td>
<td>$21.50</td>
</tr>
<tr>
<td>Vegetarian Mini Spring Rolls <em>with Ginger Soy Dipping Sauce</em></td>
<td>$31.25</td>
</tr>
<tr>
<td>Sesame Chicken Tenders <em>with Maple Chipotle Dipping Sauce</em></td>
<td>$35.75</td>
</tr>
<tr>
<td>Baby Spinach, Feta and Herbs <em>in Phyllo</em></td>
<td>$35.75</td>
</tr>
<tr>
<td>Maple-Cranberry Glazed Chicken Satay <em>with Toasted, Chopped Pecans</em></td>
<td>$35.75</td>
</tr>
<tr>
<td>Asparagus Risotto Ball <em>with Smoky Tomato Coulis</em></td>
<td>$42.00</td>
</tr>
<tr>
<td>Chicken and Cheese Empanada <em>with Poblano-Lime Sour Cream</em></td>
<td>$41.75</td>
</tr>
<tr>
<td>Scallops Wrapped in Smoked Bacon</td>
<td>$58.25</td>
</tr>
<tr>
<td>Truffle Mac N Cheese Bites <em>with Smoked Bacon</em></td>
<td>$41.50</td>
</tr>
<tr>
<td><strong>New!</strong> Wild Mushroom Quiche <em>with Sauteed Leeks, Chevre, and Parmesan</em></td>
<td>$48.00</td>
</tr>
<tr>
<td><strong>New!</strong> Wild Maine Blueberry BBQ Pulled Pork Cocktail Size Slider</td>
<td>$49.25</td>
</tr>
<tr>
<td><strong>New!</strong> Crab Quiche <em>with Gruyere, Scallions, and Red Bell Pepper</em></td>
<td>$54.00</td>
</tr>
</tbody>
</table>
**MEZZE PLATTER**

- Soft Pita and Naan Triangles
- Served with Red Grape Tomatoes, Citrus Marinated Olives, Cubed Feta, Lemon Herb Grilled Artichoke Hearts, Roasted Mushrooms, Berbere Hummus and Muhammara (Spiced Pepper-Walnut Dip)

- Small
  - Serves 35
  - $155.50
  - $223.00
- Medium
  - Serves 50
  - $169.75
  - $242.50
- Large
  - Serves 75
  - $334.50
  - $431.50

**VEGETABLE CRUDITÉS WITH DIPS**

- Small
  - Serves 35
  - $155.50
  - $223.00
- Medium
  - Serves 50
  - $169.75
  - $242.50
- Large
  - Serves 75
  - $334.50
  - $431.50

**CHEESE & CRACKER PLATTER**

- Small
  - Serves 35
  - $169.75
  - $242.50
- Medium
  - Serves 50
  - $194.50
  - $291.50
- Large
  - Serves 75
  - $364.25
  - $508.25

**FRUIT PLATTER**

- Small
  - Serves 35
  - $169.75
  - $242.50
- Medium
  - Serves 50
  - $194.50
  - $291.50
- Large
  - Serves 75
  - $364.25
  - $508.25

**Minimum 24 Guests**
Desserts

ASSORTED

Whoopie Pie
Minimum of 2 Dozen of Any Variety
Ask About Our Current Selections
$46.75 per dozen

Angel Food Cake
Minimum of 2 Dozen
Home-Made Angel Food Cake
Served with Sliced Strawberries and Fresh Whipped Cream
$46.75 per dozen

ASSORTED

Cupcakes
Minimum of 2 Dozen of Any Variety
Ask About Our Current Selections
$46.75 per dozen

Cakes & Pies

Please Inquire About Our Current Selections and Pricing

Please let us know in advance if any guests in your group have Allergies or Dietary Restrictions!