



SCORCHING BRICK CATERING

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USA

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RECIPIENT

THIS IS NOT A COMPREHENSIVE LIST OF FOOD WE HAVE
AVAILABLE:

QUOTE

Quote # 0361

*Menu items cost is scaled based on guest count. Minimum cost is shown. Prices reduced for larger guest counts.

For custom menus please inquire with our chef about having a custom menu created specifically for your event and needs. This list is intended to give our clients an idea of what our food will cost the for any event.

GF- Gluten Free

V- Vegetarian

DF- Dairy Free

Hors d'oeuvres- Cold

Stationed or Passed. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
Apps Shooters- Shrimp Ceviche, 1-dozen *Shooters of shrimp marinated in lime juice seasoned with scallions, garlic, cilantro, red onion. (GF,DF) Minimum, 3-dozen.	3	\$26.00	\$78.00
Apps Shooters- Tuna Tartare, 1-dozen *Ahi tuna shooters seasoned with scallions, sesame seeds, soy sauce, and ginger topped with lime crema. (GF) Minimum, 3-dozen.	3	\$24.75	\$74.25
Apps- Avocado Toast, 1-dozen Haas avocado and confit tomato on toasted bread drizzled with balsamic reduction. (V,DF) Minimum, 3-dozen.	3	\$25.25	\$75.75

Apps- Asian Mushroom Wonton Cups, 1-dozen	3	\$23.25	\$69.75
Ginger-sesame sautéed mushrooms and water chestnuts topped with carrot and scallion. (V,DF)			
Minimum, 3-dozen.			
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Apps Skewers- Caprese, 1-dozen	3	\$21.50	\$64.50
Fresh mozzarella with fresh cut tomato and basil drizzled with aged balsamic. (GF,V)			
Minimum, 3-dozen.			
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Apps Skewers- Mango Shrimp, 1-dozen	3	\$41.00	\$123.00
Poached tiger shrimp and arugula drizzled with mango coulis. (GF,DF)			
Minimum, 3-dozen.			
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Apps- Truffle Mac and Cheese Balls, 1-dozen	3	\$24.50	\$73.50
Cheddar béchamel cream macaroni and cheese with truffle infused olive oil. (V)			
Minimum, 3-dozen.			
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Apps- Avocado and Crab Medallions, 1-dozen	3	\$24.75	\$74.25
Fresh picked crab meat, red onion, and lime avocado spread with sun dried tomato atop toasted crostini. (DF)			
Minimum, 3-dozen.			
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Apps- Bourbon Smoked Salmon Toast Points, 1-dozen	2	\$26.75	\$53.50
Bourbon rubbed smoked salmon, bacon bits, chive chèvre on toasted baguette drizzled with aged balsamic.			
Minimum, 2-dozen.			
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Apps- Bruschetta, 1-dozen	3	\$19.50	\$58.50
Seasonal bruschetta toppings served on toasted baguette drizzled with Extra virgin olive oil. (V,DF)			
Minimum, 3-dozen			
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Apps- Deviled Eggs, 1-dozen	3	\$18.50	\$55.50
Topped with scallion and applewood smoked bacon. (GF,DF)			
Minimum, 3-dozen.			
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Apps- Grilled Zucchini Tomato Bites, 1-dozen	3	\$26.50	\$79.50
Striped zucchini topped with gorgonzola and confit tomato drizzled with aged balsamic. (GF,V)			

Minimum, 3-dozen.

Apps- Asparagus Prosciutto Wraps, 1-dozen Wraps of asparagus and prosciutto roasted and drizzled with aged balsamic. (GF,DF)	3	\$26.25	\$78.75
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Minimum, 3-dozen.

Apps- Hazel Dell Mushroom Tartlets, 1-dozen Puff pastry with garlic-thyme sautéed USDA organic mushrooms, truffle chèvre topped with arugula and aged balsamic. (V)	2	\$34.50	\$69.00
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Minimum, 2-dozen.

Apps- Mini Club Sandwich Bites, 1-dozen Turkey and ham, lettuce, tomato, mayonnaise, and bacon on white bread. (DF)	3	\$19.50	\$58.50
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Minimum, 3-dozen.

Apps- Smoked Salmon Potato Cakes, 1-dozen Potato cakes topped with smoked salmon, dehydrated orange gremolata topped with chive creme fraiche.	3	\$34.50	\$103.50
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Minimum, 3-dozen.

Sliders- Crab Cakes, 1-dozen Fresh picked crab meat blended with scallion, garlic, roasted bell pepper, and arugula topped with lemon-basil aioli on brioche buns. (DF)	2	\$34.50	\$69.00
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Minimum, 2-dozen.

Contains butter, shellfish.

Sliders- Beef Prime Rib, 1-dozen Sliced prime rib topped with crispy onion straws and horseradish crema on brioche buns.	2	\$32.50	\$65.00
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Minimum, 2-dozen.

Contains butter.

Hors d'oeuvres- Hot

Stationed or Passed. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
Apps Skewers- Grilled Chicken, 1-dozen Marinated Red Bird chicken breast drizzled with lemon-basil aioli. (GF,V,DF)	3	\$28.00	\$84.00

Minimum, 3-dozen.

Apps Skewers- Char Siu Pork Lollipops, 1-dozen	3	\$25.50	\$76.50
Grilled chunks of pork loin smothered with Korean barbecue sauce. (DF)			
Minimum, 3-dozen.			
Apps- Bacon Wrapped Dates, 1-dozen	3	\$25.50	\$76.50
Medjool dates wrapped in smoked bacon, stuffed with whole roasted almond served with black pepper gastrique. (GF,DF)			
Minimum, 3-dozen. Contains almonds.			
Apps- Bacon Wrapped Jalapeño Poppers, 1-dozen	3	\$24.75	\$74.25
Ricotta and cream cheese stuffed jalapeños wrapped in bacon served with black pepper gastrique. (GF)			
Minimum, 3-dozen.			
Apps- Char Siu Meatballs, 1-dozen	3	\$28.25	\$84.75
Beef and pork meatballs seasoned with fresh cut herbs and garlic smothered in Korean barbecue sauce.			
Minimum, 3-dozen. Contains dairy.			
Apps Shooters- Grilled Cheese and Tomato Soup, 1-dozen	3	\$22.75	\$68.25
Cheddar grilled cheese triangles served with house made tomato soup. (V)			
Minimum, 3-dozen.			
Apps- Mozzarella Croquettes, 1-dozen	3	\$32.75	\$98.25
Fresh mozzarella wrapped in whipped potatoes and breading served with lemon-basil aioli. (V)			
Minimum, 3-dozen.			
Apps- Sausage Stuffed Crimini Mushrooms, 1-dozen	3	\$25.50	\$76.50
Italian sausage mixed with shallots, bacon, and sun dried tomato topped with gorgonzola béchamel.			
Minimum, 3-dozen			
Apps- Southwest Potato Skins, 1-dozen	3	\$23.50	\$70.50
Baked with southwest seasoning topped with scallion, cheddar cheese and bacon bits served with sour cream. (GF)			
Minimum, 3-dozen.			
Sliders- Grilled Chicken and Swiss, 1-dozen	2	\$26.75	\$53.50
Smoked bacon, melted Swiss, and arugula drizzled with honey-dijon on brioche buns.			

(DF)

Minimum, 2-dozen.

Contains butter.

Sliders- Grilled Portobello Sliders, 1-dozen

2

\$25.75

\$51.50

Topped with roasted bell pepper, arugula, and pesto mayonnaise spread on brioche buns.

(V,DF)

Minimum, 2-dozen.

Contains butter.

Sliders- Char Siu Pulled Pork, 1-dozen

2

\$27.50

\$55.00

Smoked Char Siu Korean barbecue pork shoulder on brioche buns.

(DF)

Minimum, 2-dozen.

Contains butter.

Sliders- Pulled Chicken, 1-dozen

2

\$26.75

\$53.50

Smoked pulled chicken served with house made barbecue sauce on brioche buns.

(DF)

Minimum, 2-dozen.

Contains butter.

Sliders- Pulled Pork, 1-dozen

2

\$26.75

\$53.50

Smoked pork shoulder served with house made barbecue sauce on brioche buns.

(DF)

Minimum, 2-dozen.

Contains butter.

Sliders- Smoked Beef Brisket, 1-dozen

2

\$29.50

\$59.00

Sliced brisket served with house made barbecue sauce on brioche buns.

(DF)

Minimum, 2-dozen.

Contains butter.

Elegant Platters- Cold

Stationed. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
Platter- Antipasto, Serves 20-25 people - Assortment of soft and hard cheeses. - Assortment of cured Italian meats. - Whole grain mustard. - Marinated olives. - Crostini (not GF). (GF)	1	\$179.95	\$179.95
Platter- Antipasto, Serves 30-35 people - Assortment of soft and hard cheeses. - Assortment of cured Italian meats.	1	\$249.00	\$249.00

- Whole grain mustard.
- Marinated olives.
- Crostini (not GF).
- (GF)

Platter- Charcuterie, Per Serving

- Assortment of cured Italian meats.
- Pickled vegetables.
- Dijon mustard.
- Marinated olives.
- (GF,DF)

Minimum, 20 servings.

20 \$4.00 \$80.00

Platter- Cheese and Fruit, Per Serving

Imported and Domestic Cheese:

- Assortment of soft and hard cheeses.
- Fresh cut melon, grapes, and seasonal fruit.
- Assorted crackers (not GF).
- (GF)

Minimum, 20 servings.

20 \$3.75 \$75.00

Platter- Cheese Imported and Domestic, Per Serving

Imported and Domestic:

- Assortment of soft and hard cheeses.
- Assorted crackers (not GF).
- (GF)

Minimum, 20 servings.

20 \$3.25 \$65.00

Seafood- Shrimp Cocktail, 2-lbs.

Peeled and poached shrimp, served with house made cocktail sauce and fresh sliced lemon wedges.

(GF,DF)

Sold per 2-lbs. (serves 12-16 people)

1 \$56.00 \$56.00

Platter- Fresh Cut Fruit, Serves 20-23 People

Assortment of fresh cut fruit served with honey Greek yogurt.

(GF,V)

1 \$59.95 \$59.95

Platter- Grilled Vegetables, Serves 20-23 People

Grilled assortment of fresh cut vegetables served with creamy herb dressing.

(GF,V)

1 \$48.95 \$48.95

Preparation may be customized to fit your needs.

Platter- Vegetable Crudite, Serves 20-23 People

Assortment of fresh cut vegetables with creamy herb dressing.

(GF,V)

1 \$42.95 \$42.95

Specialty Salads

All salads may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
Salad- Strawberry Fields, Serves 7-9 people Organic spring mix topped with cranberries, strawberries, red onion, feta cheese and toasted walnuts. - Honey-balsamic dressing. (GF,V)	1	\$28.50	\$28.50
Salad- Strawberry Fields, Serves 20-24 people Organic spring mix topped with cranberries, strawberries, red onion, feta cheese and toasted walnuts. - Honey-balsamic dressing. (GF,V)	1	\$64.75	\$64.75
Salad- Apple and Bleu, Serves 7-9 people Organic spring mix topped with honeycrisp apples, blue cheese, heirloom tomatoes, and toasted walnuts. - Honey-dijon dressing. (GF,V)	1	\$25.50	\$25.50
Salad- Apple and Bleu, Serves 20-24 people Organic spring mix topped with honeycrisp apples, blue cheese, heirloom tomatoes, and toasted walnuts. - Honey-dijon dressing. (GF,V)	1	\$59.75	\$59.75
Salad- Colorado Heirloom, Serves 7-9 people Heritage mixed greens with tomato, carrots, and cucumber. Dressing: - Red wine herb vinaigrette. (GF,V,DF)	1	\$21.00	\$21.00
Salad- Colorado Heirloom, Serves 20-24 people Heritage mixed greens with tomato, carrots, and cucumber. Dressing: - Red wine herb vinaigrette. (GF,V,DF)	1	\$54.00	\$54.00
Salad- Classic Caesar, Per Serving Crisp Romaine hearts topped with parmesan cheese, herbs, and croutons. - House-made Caesar dressing. (GF,V)	7	\$3.50	\$24.50
Minimum, 7 servings.			
Salad- Roasted Beet & Chèvre, Serves 7-9 people Heritage mixed greens topped with herb roasted beets, Haystack Dairy chèvre and toasted walnuts. - Soy Mirin Vinaigrette (V)	1	\$28.50	\$28.50

Salad- Roasted Beet and Chèvre, Serves 20-24 people Heritage mixed greens topped with herb roasted beets, Haystack Dairy chèvre and toasted walnuts. - Soy Mirin Vinaigrette (V)	1	\$64.75	\$64.75
Salad- Pomegranate Kale, Serves 7-9 people Purple kale topped with red onions, pomegranates and feta cheese. - Cumin Vinaigrette (GF,V)	1	\$28.50	\$28.50
Salad- Pomegranate Kale, Serves 20-24 people Purple kale topped with red onions, pomegranates and feta cheese. - Cumin Vinaigrette (GF,V)	1	\$64.75	\$64.75

Stations

Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
Station- Mashed Potato Bar, Per Serving Smooth and creamy whipped gold and russet potatoes served in stemless martini glasses. Toppings Bar: - Whipped sea salt butter. - Cheddar cheese. - Shaved parmesan. - Applewood bacon bits. - Sour cream. - Steamed broccoli. - Diced tomato. - Green onions. (GF,V)	20	\$8.50	\$170.00
Minimum, 20 people.			
Station- Chips and Salsa, Per Serving Tomatillo salsa, roasted red pepper tomato salsa, guacamole served with crispy tortilla chips. (GF,V,DF)	10	\$2.75	\$27.50
Minimum, 10 people.			
Station- Tomato Salsa Con Queso, Per Serving Served with crispy tortilla chips. (GF,V)	10	\$2.50	\$25.00
Minimum, 10 people.			
Station- Jumbo Pretzel Bar, Per Serving	20	\$8.00	\$160.00

- Selection:
- Spicy honey mustard dip.
 - Cheddar cheese dip.
 - Cinnamon and sugar.
 - Honey butter.
- (V)

Minimum, 20 people.

Station- Pasta Bar, Per Person

20 \$18.00 \$360.00

Authentic Italian Pasta:

- Penne, Cavatappi, Rotini.

Toppings:

- Tomatoes, seasonal vegetables, parmesan cheese.

Sauces:

- Béchamel Alfredo, Tomato Pomodoro.

Proteins:

- Grilled chicken.

- Shrimp.

- Wild mushrooms (V).

Minimum, 20 people.

Station- Taco Bar, Per Serving

15 \$19.50 \$292.50

Served with corn tortillas, Spanish rice, and refried beans:

- Braised chicken and pork.
- Lime wedges.
- Diced onion.
- Cilantro.
- Sour cream (NOT DF).
- Shredded cheese.
- Shredded lettuce.
- Tomatillo salsa.
- Roasted red pepper tomato salsa.

(GF,DF)

Preparation may be customized to fit your needs.

Minimum, 15 people.

Station- Assorted Quesadillas, Per Person

24 \$8.75 \$210.00

Flour quesadillas of chicken, pork, and cheese.

Served with:

- Tomatillo salsa.
- Roasted red pepper tomato salsa.
- Guacamole.
- Sour cream.

Gluten-Free, corn tortilla substitute available upon request.

Minimum, 24 people.

Stations- Chef Attended

Additional \$100 setup fee per station. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
Station- Chef Carved, Aji Tuna Loin	1	\$205.00	\$205.00

Seared perfectly with glazed soy-sesame and ginger marinade.

- Bok Choy cabbage slaw

- Ponzu sauce

Serves, up to 25 people

7-lb avg weight.

Station- Chef Carved Beef Prime Rib Herb and garlic crusted rib of beef, prime selection: (GF,DF) - Rosemary Au jus (GF,DF) - Horseradish Crema (GF,V)	1	\$449.00	\$449.00
Serves, up to 30 people. 14-lb avg. weight.			

Station- Chef Carved Honey-Garlic Pork Loin Marinated in vegetable stock, apple cider vinegar, honey and rubbed with fresh roasted garlic then roasted. (GF,DF) *Cooked medium-well/well doneness.	1	\$205.00	\$205.00
Serves, up to 25 people. 8-lb. average weight.			

Beef

Prices may vary based on current market price. 1-lb. serves 3-5 people. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
Beef- Rioja Braised Beef Short Rib, Per Serving Boneless short rib slow cooked in vegetables and fresh cut herbs served with braise jus. (DF)	10	\$17.45	\$174.50
Minimum, 10-servings			
Beef- Marinated Flank Steak, Per Serving Grilled pieces of beef seasoned with red wine, garlic, rosemary, and dijon-soy glaze. (DF) *Cooked medium-rare/medium doneness	25	\$14.15	\$353.75
Minimum, 25 servings			
Beef- Grilled Bistro Steak, 5-oz. *Individual steak topped with sautéed mushrooms and rosemary demi-glace. (GF,DF)	20	\$22.86	\$457.20
Minimum, 20 each			

Chicken

Prices may vary based on current market price. 1-lb. serves 3-5 people. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
Chicken- Red Bird Chicken Breast, 1-lbs Roasted in olive oil with fresh chopped rosemary, paprika, and garlic seasoned with sea salt. (GF,DF) Minimum, 10-lbs	10	\$15.75	\$157.50
Chicken- Cordon Bleu, 1-lbs Panko breaded Red Bird chicken breast stuffed with ham and Swiss cheese served with parmesan dijon sauce. Minimum, 10-lbs.	10	\$21.00	\$210.00
Chicken- Marsala and Balsamic Mushroom, 1-lbs Seared Red Bird chicken breast with wild mushroom balsamic-marsala sauce. (GF,DF) Contains butter. Minimum, 10-lbs	10	\$19.50	\$195.00

Pork

Prices may vary based on current market price. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
Pork- Herb Roasted Pork Loin Crusted in fresh cut herbs and served sliced. - Apricot jam. - Dijon mustard. (GF,DF) Cooked medium-well/well doneness. Serves, up to 25 people. 8-lb. average weight.	1	\$175.00	\$175.00
Pork- Honey-Garlic Pork Loin Marinated in vegetable stock, apple cider vinegar, honey and rubbed with fresh roasted garlic then roasted, served sliced. (GF,DF) *Cooked medium-well/well doneness. Serves, up to 25 people. 8-lb. average weight.	1	\$175.00	\$175.00
Pork- Char Siu Bone-In Pork Chop, 6-oz. Marinated in Korean barbecue sauce and grilled. (DF) *Cooked medium-well/well doneness. Minimum, 36 servings.	36	\$12.25	\$441.00

Seafood

Prices may vary based on current market price. 1-lb. serves 3-5 people. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
Seafood- Glazed Atlantic Salmon Filet, 1-lbs Apricot garlic glaze with fresh thyme and dijon. (GF,DF) Minimum, 10-lbs	10	\$29.50	\$295.00
Seafood- Paella Valenciana, 12-servings Seared chicken thighs and pork loin with perfectly toasted saffron rice and vegetables mixed with shrimp, clams and PEI mussels, served with fresh lemon wedges. (GF,DF) Contains shellfish.	1	\$250.00	\$250.00

Vegetarian/Vegan Entrees

Prices per person, minimum applies. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
Veg Entree- Balsamic Veggie Pasta, Per Person Roasted mixed vegetables tossed with Cavatappi pasta and balsamic reduction. (V,DF) Minimum, 5 servings.	5	\$22.25	\$111.25
Veg Entree- Vegetables and Rice, Per Person Herb sautéed mushrooms, tomato, fire roasted eggplant, onion ragout on a bed of wild rice. (Vegan) (GF,V,DF) Minimum, 5 servings.	5	\$25.50	\$127.50

Sides- Vegetable

Sold by the pound, unless specified. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
Vegetable- Seasonal Vegetable Medley, 1-lbs Roasted in olive oil seasoned with fresh cracked pepper and sea salt. (GF,V,DF) Minimum, 5-lbs	5	\$8.75	\$43.75
Vegetable- Braised Kale, 1-lbs Cooked in vegetable stock with caramelized onion and roasted bell pepper. (GF,V,DF) Minimum, 5-lbs	5	\$9.75	\$48.75
Vegetable- Buttery Rainbow Carrots, 1-lbs Steamed with basil butter seasoned with white pepper and sea salt.	5	\$10.25	\$51.25

(GF,V,DF)

Contains butter.

Minimum, 5-lbs

Vegetable- Roasted Brussels and Bacon, 1-lbs

5 \$10.75 \$53.75

Roasted in olive oil seasoned with rendered bacon and shallots
seasoned with fresh cracked pepper and sea salt.

(GF,DF)

Veg/Vegan available without bacon.

Minimum, 5-lbs

Vegetable- Seared Haricot, 2-lbs

4 \$16.50 \$66.00

Cooked with julienne onion and seasoned with olive oil and sea salt.

(GF,V,DF)

Minimum, 8-lbs

Sides- Starch

Sold by the pound, unless specified. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
Starch- Confit Tomato and Mushroom Quinoa, 2-qt. Confit tomato, garlic, and mixed mushroom cream sauce topped with toasted almonds. (GF,V) Contains nuts. Serves, 20 people.	1	\$46.50	\$46.50
Starch- Mediterranean Rainbow Quinoa, 2-qt. Colorful mix of red and white pearls with tomato, olives, cucumber, red onion, mint topped with feta cheese. (GF,V) Serves, 20 people.	1	\$43.25	\$43.25
Starch- Creamy Whipped Potatoes, 1-lbs Velvety smooth Gold and Yukon potatoes whipped with cream and butter seasoned with fresh roasted garlic and sea salt. (GF,V) Minimum, 5-lbs	5	\$11.75	\$58.75
Starch- Parmesan Risotto Milanese, 2-qt. Arborio rice cooked with finely chopped onion and vegetable stock finished with parmesan cheese. (GF,V) Serves, 20 people.	1	\$54.00	\$54.00
Starch- Fingerling Potato Medley, 2-lbs Purple, red, white, and gold fingerling potato halves roasted with paprika and herbs. (GF,V,DF)	5	\$17.50	\$87.50

Minimum, 10-lbs

Starch- Rustic Herb Potatoes, 1-lbs Red potato cubes roasted with sun dried tomato, garlic and fresh cut herbs. (GF,V,DF)	5	\$7.50	\$37.50
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Minimum, 5-lbs

Starch- Pearl Couscous and Fruit, 2-qt. Colorful mix of fresh red grapes, onion and pearl couscous tossed in thyme and orange juice. (GF,V)	1	\$48.25	\$48.25
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Serves, 20 people.

Starch- Wild Rice, 2-qt. Wild and jasmine rice cooked in vegetable stock. (GF,V,DF)	1	\$39.75	\$39.75
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Serves, 20 people.

Desserts

Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
Dessert- Chocolate Chip Cookies, 1-dozen Fresh baked chocolate chip cookies. (V) Gluten-free available Minimum, 2-dozen.	2	\$24.00	\$48.00
Dessert- Chocolate Fountain with Fresh Fruit 3-Tiers of milk chocolate served with fresh cut seasonal fruit platter served with skewers. (GF,V) Serves, 30-35 people.	1	\$159.00	\$159.00
Dessert- Chocolate Toffee Crunch, 15-Each Buttery wafer crust topped with caramelized toffee and chocolate sprinkled with toasted pecans. (V) Gluten-free upon request. 2" Squares	1	\$34.50	\$34.50
Dessert- Petit Fours, 48-each Bite sized delightful flavors, 192 total pieces: - Lemon - Caramel apple - Marbled cheesecake truffle - Brownie bash (V)	1	\$169.00	\$169.00
Dessert- Pot de Creme Shooters, 1-dozen	2	\$29.50	\$59.00

Ambrosia chocolate cream custard topped with Chantilly cream and fresh fruit.
(GF,V)

Minimum, 2-dozen.

Dessert- Sticky Toffee Pudding, 24 each British sponge cake made with chopped dates and topped with sweet toffee sauce. (V)	1	\$67.00	\$67.00
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Dessert- Tiramisu, 24 each Mascarpone and cream cheese blend layered with coffee soaked lady fingers and chocolate. (V)	2	\$96.00	\$192.00
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2-inch squares.

Dessert- Triple Fudge Brownies, 24-each Fresh baked triple fudge brownies topped with powdered sugar. (V)	1	\$64.50	\$64.50
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2" squares.

Dessert- Berry White Chocolate Mousse Turnover, 1-dozen Puff pastry filled with mixed berry jam served with white chocolate mousse and fresh berries. (GF,V)	2	\$46.25	\$92.50
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Minimum, 2-dozen.

Dessert- Creme Brûlée Cheesecake, 28-slices Two giant individual cheesecakes topped with fresh berries. (V)	1	\$169.00	\$169.00
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14-slices per cheesecake, 5.75oz. slices.

Dessert- Personal Creme Brûlée, 36 each Baked creme anglaise with caramelized sugar topped with fresh berries. (GF,V)	1	\$87.00	\$87.00
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Not available for drop-off.

Dessert- Strawberry Cinnamon Cream Trifle, 1-dozen Pastry cream, fresh strawberries, cinnamon Chantilly cream topped with toasted almonds. (GF,V)	2	\$34.50	\$69.00
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Minimum, 2-dozen.

Beverages

Non-alcoholic.

ITEM	QUANTITY	PRICE	TOTAL
Beverages- Iced Tea Station, 2.5 gallon Fresh brewed iced tea, chilled. About 40, 8-oz. servings.	1	\$28.95	\$28.95
Beverages- Lemonade Station, 2.5 gallon Fresh squeezed lemonade, chilled. About 40, 8-oz. servings.	1	\$38.95	\$38.95
Beverages- Water Station, 2.5 gallon About 40, 8-oz. servings.	1	\$18.95	\$18.95
Beverages- Assorted Coke Products, 1-dozen Assorted Sodas: - Coke, Diet, Sprite, Ginger Ale. Minimum order applies.	1	\$16.00	\$16.00
Beverages- Coffee and Hot Chocolate Station, Per Person Includes cups with lids: - Regular brew (decaf upon request) - Half and half - Sugar - Hot chocolate - Whipped cream Minimum, 20-servings.	20	\$4.75	\$95.00
Beverages- Fresh Brewed Coffee Station, Per Person Includes cups with lids: - Regular brew (decaf upon request) - Half and half - Sugar Minimum, 20-servings.	20	\$3.50	\$70.00
Beverages- Bottled Water, 24-each 16-ounce bottles.	1	\$25.00	\$25.00
Beverages- Ice 20-lbs.	1	\$6.00	\$6.00

À la Carte

Feel free to choose as many additional items from the list below. Preparation may be customized to fit your needs.

	ITEM	QUANTITY	PRICE	TOTAL
<input type="checkbox"/>	Ala Carte- Sweet and Tangy Kale Slaw, 1-qt. Our version of classic coleslaw with a healthy addition of kale. (GF,V,DF)		\$12.50	\$0.00
	Serves, 10 people. Minimum, 2-quarts.			
<input type="checkbox"/>	Ala Carte- Classic Cole Slaw, 1-qt. Classic coleslaw with sweet and tangy house made dressing. (GF,V,DF)		\$12.50	\$0.00
	Serves, 10 people. Minimum, 2-quarts.			
<input type="checkbox"/>	Ala Carte- Cucumber Salad, 1-qt. Sliced cucumber, sun dried tomato, and onion tossed with fresh chopped basil and dressed with balsamic vinaigrette. (GF,V,DF)		\$12.50	\$0.00
	Serves, 10 people. Minimum, 2-quarts.			
<input type="checkbox"/>	Ala Carte- Potato Salad, 2-qt. Red potato blended with red onion, celery, eggs, and dill pickle blended with house seasoned mayo. (GF,V,DF)		\$38.50	\$0.00
	Serves, 20 people.			
<input type="checkbox"/>	Ala Carte- Smokehouse Baked Beans, 1-qt. Sweet and smokey blend of navy beans, bacon, molasses, onion and house seasonings. (GF)		\$15.00	\$0.00
	Serves, 10 people.			
<input type="checkbox"/>	Ala Carte- Macaroni and Cheese, 2-qt. Cavatappi noodles with creamy cheddar cheese sauce with bread crumb topping. (V)		\$44.00	\$0.00
	Serves, 20 people.			
<input type="checkbox"/>	Ala Carte- Sweet Potato Casserole, 2-qt. Mashes sweet potatoes blended with brown sugar and spices. (GF,V)		\$40.00	\$0.00
	Serves, 20 people.			
<input type="checkbox"/>	Starch- Mediterranean Rainbow Quinoa, 2-qt. Colorful mix of red and white pearls with tomato, olives, cucumber, red		\$43.25	\$0.00

onion, mint topped with feta cheese.
(GF,V)

Serves, 20 people.

<input type="checkbox"/>	Starch- Confit Tomato and Mushroom Quinoa, 2-qt. Confit tomato, garlic, and mixed mushroom cream sauce topped with toasted almonds. (GF,V)	\$46.50	\$0.00
	Contains nuts. Serves, 20 people.		
<input type="checkbox"/>	Starch- Wild Rice, 2-qt. Wild and jasmine rice cooked in vegetable stock. (GF,V,DF)	\$39.75	\$0.00
	Serves, 20 people.		
<input type="checkbox"/>	Starch- Pearl Couscous and Fruit, 2-qt. Colorful mix of fresh red grapes, onion and pearl couscous tossed in thyme and orange juice. (GF,V)	\$48.25	\$0.00
	Serves, 20 people.		

Prices and minimums subject to change without notice.	Subtotal	\$11,290.60
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.	20% Service Charge	\$0.00
	6.5% Tax	\$0.00
	TOTAL	\$11,290.60

To accept this quote, please type your name in the space provided below and click the accept button.

<input type="text"/>	<input type="button" value="ACCEPT"/>
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