



SCORCHING BRICK CATERING

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USA

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RECIPIENT

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

*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

QUOTE

Quote # 0361

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

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

Minimum, 3-dozen.

Apps- Asparagus Prosciutto Wraps, 1-dozen

3

\$26.25

\$78.75

Wraps of asparagus and prosciutto roasted and drizzled with aged balsamic.
(GF,DF)

Minimum, 3-dozen.

Apps- Hazel Dell Mushroom Tartlets, 1-dozen

2

\$34.50

\$69.00

Puff pastry with garlic-thyme sautéed USDA organic mushrooms, truffle chèvre topped with arugula and aged balsamic.
(V)

Minimum, 2-dozen.

Apps- Mini Club Sandwich Bites, 1-dozen

3

\$19.50

\$58.50

Turkey and ham, lettuce, tomato, mayonnaise, and bacon on white bread.
(DF)

Minimum, 3-dozen.

Apps- Smoked Salmon Potato Cakes, 1-dozen

3

\$34.50

\$103.50

Potato cakes topped with smoked salmon, dehydrated orange gremolata topped with chive creme fraiche.

Minimum, 3-dozen.

Sliders- Crab Cakes, 1-dozen

2

\$34.50

\$69.00

Fresh picked crab meat blended with scallion, garlic, roasted bell pepper, and arugula topped with lemon-basil aioli on brioche buns.
(DF)

Minimum, 2-dozen.

Contains butter, shellfish.

Sliders- Beef Prime Rib, 1-dozen

2

\$32.50

\$65.00

Sliced prime rib topped with crispy onion straws and horseradish crema on brioche buns.

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

3

\$28.00

\$84.00

Marinated Red Bird chicken breast drizzled with lemon-basil aioli.
(GF,V,DF)

Minimum, 3-dozen.

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

(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
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Platter- Antipasto, Serves 20-25 people

1 \$179.95 \$179.95

- Assortment of soft and hard cheeses.
- Assortment of cured Italian meats.
- Whole grain mustard.
- Marinated olives.
- Crostini (not GF).

(GF)

Platter- Antipasto, Serves 30-35 people

1 \$249.00 \$249.00

- Assortment of soft and hard cheeses.
- Assortment of cured Italian meats.

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

Platter- Charcuterie, Per Serving

20 \$4.00 \$80.00

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

Minimum, 20 servings.

Platter- Cheese and Fruit, Per Serving

20 \$3.75 \$75.00

- 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.

Platter- Cheese Imported and Domestic, Per Serving

20 \$3.25 \$65.00

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

Minimum, 20 servings.

Seafood- Shrimp Cocktail, 2-lbs.

1 \$56.00 \$56.00

- 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)

Platter- Fresh Cut Fruit, Serves 20-23 People

1 \$59.95 \$59.95

- Assortment of fresh cut fruit served with honey Greek yogurt.
- (GF,V)
-

Platter- Grilled Vegetables, Serves 20-23 People

1 \$48.95 \$48.95

- Grilled assortment of fresh cut vegetables served with creamy herb dressing.
- (GF,V)

Preparation may be customized to fit your needs.

Platter- Vegetable Crudite, Serves 20-23 People

1 \$42.95 \$42.95

- Assortment of fresh cut vegetables with creamy herb dressing.
- (GF,V)
-

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) Minimum, 7 servings.	7	\$3.50	\$24.50
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

20

\$8.50

\$170.00

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)

Minimum, 20 people.

Station- Chips and Salsa, Per Serving

10

\$2.75

\$27.50

Tomatillo salsa, roasted red pepper tomato salsa, guacamole served with crispy tortilla chips.

(GF,V,DF)

Minimum, 10 people.

Station- Tomato Salsa Con Queso, Per Serving

10

\$2.50

\$25.00

Served with crispy tortilla chips.

(GF,V)

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
<p>Station- Chef Carved, Aji Tuna Loin</p> <p>Seared perfectly with glazed soy-sesame and ginger marinade.</p> <ul style="list-style-type: none"> - Bok Choy cabbage slaw - Ponzu sauce 	1	\$205.00	\$205.00

Serves, up to 25 people

7-lb avg weight.

Station- Chef Carved Beef Prime Rib

1 \$449.00 \$449.00

Herb and garlic crusted rib of beef, prime selection: (GF,DF)
- Rosemary Au jus (GF,DF)
- Horseradish Crema (GF,V)

Serves, up to 30 people.
14-lb avg. weight.

Station- Chef Carved Honey-Garlic Pork Loin

1 \$205.00 \$205.00

Marinated in vegetable stock, apple cider vinegar, honey and rubbed with fresh roasted garlic then roasted.
(GF,DF)
*Cooked medium-well/well doneness.

Serves, up to 25 people.
8-lb. average weight.

Station- Chef Carved Herb Roasted Pork Loin

1 \$195.00 \$195.00

Trimmed and crusted in fresh cut herbs.
- Apricot jam.
- Dijon mustard.
(GF,DF)

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) Minimum, 10-servings	10	\$17.45	\$174.50
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 Minimum, 25 servings	25	\$14.15	\$353.75
Beef- Grilled Bistro Steak, 5-oz. *Individual steak topped with sautéed mushrooms and rosemary demi-glaze. (GF,DF) Minimum, 20 each	20	\$22.86	\$457.20

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
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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
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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
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Vegetable- Buttery Rainbow Carrots, 1-lbs Steamed with basil butter seasoned with white pepper and sea salt.	5	\$10.25	\$51.25
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(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.

1

\$46.50

\$46.50

Confit tomato, garlic, and mixed mushroom cream sauce topped with toasted almonds.

(GF,V)

Contains nuts.

Serves, 20 people.

Starch- Mediterranean Rainbow Quinoa, 2-qt.

1

\$43.25

\$43.25

Colorful mix of red and white pearls with tomato, olives, cucumber, red onion, mint topped with feta cheese.

(GF,V)

Serves, 20 people.

Starch- Creamy Whipped Potatoes, 1-lbs

5

\$11.75

\$58.75

Velvety smooth Gold and Yukon potatoes whipped with cream and butter seasoned with fresh roasted garlic and sea salt.

(GF,V)

Minimum, 5-lbs

Starch- Parmesan Risotto Milanese, 2-qt.

1

\$54.00

\$54.00

Arborio rice cooked with finely chopped onion and vegetable stock finished with parmesan cheese.

(GF,V)

Serves, 20 people.

Starch- Fingerling Potato Medley, 2-lbs

5

\$17.50

\$87.50

Purple, red, white, and gold fingerling potato halves roasted with paprika and herbs.

(GF,V,DF)

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

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

Serves, 20 people.

Starch- Wild Rice, 2-qt.

Wild and jasmine rice cooked in vegetable stock.
(GF,V,DF)

1 \$39.75 \$39.75

Serves, 20 people.

Desserts

Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
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Dessert- Chocolate Chip Cookies, 1-dozen

Fresh baked chocolate chip cookies.
(V)
Gluten-free available

2 \$24.00 \$48.00

Minimum, 2-dozen.

Dessert- Chocolate Fountain with Fresh Fruit

3-Tiers of milk chocolate served with fresh cut seasonal fruit platter served with skewers.
(GF,V)

1 \$159.00 \$159.00

Serves, 30-35 people.

Dessert- Chocolate Toffee Crunch, 15-Each

Buttery wafer crust topped with caramelized toffee and chocolate sprinkled with toasted pecans.
(V)

1 \$34.50 \$34.50

Gluten-free upon request.

2" Squares

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

Dessert- Tiramisu, 24 each

Mascarpone and cream cheese blend layered with coffee soaked lady fingers and chocolate.
(V)

2-inch squares.

2 \$96.00 \$192.00

Dessert- Triple Fudge Brownies, 24-each

Fresh baked triple fudge brownies topped with powdered sugar.
(V)

2" squares.

1 \$64.50 \$64.50

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)

Minimum, 2-dozen.

2 \$46.25 \$92.50

Dessert- Creme Brûlée Cheesecake, 28-slices

Two giant individual cheesecakes topped with fresh berries.
(V)

14-slices per cheesecake, 5.75oz. slices.

1 \$169.00 \$169.00

Dessert- Personal Creme Brûlée, 36 each

Baked creme anglaise with caramelized sugar topped with fresh berries.
(GF,V)

Not available for drop-off.

1 \$87.00 \$87.00

Dessert- Strawberry Cinnamon Cream Trifle, 1-dozen

Pastry cream, fresh strawberries, cinnamon Chantilly cream topped with toasted almonds.
(GF,V)

Minimum, 2-dozen.

2 \$34.50 \$69.00

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) Serves, 10 people. Minimum, 2-quarts.		\$12.50	\$0.00
<input type="checkbox"/>	Ala Carte- Classic Cole Slaw, 1-qt. Classic coleslaw with sweet and tangy house made dressing. (GF,V,DF) Serves, 10 people. Minimum, 2-quarts.		\$12.50	\$0.00
<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) Serves, 10 people. Minimum, 2-quarts.		\$12.50	\$0.00
<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) Serves, 20 people.		\$38.50	\$0.00
<input type="checkbox"/>	Ala Carte- Smokehouse Baked Beans, 1-qt. Sweet and smokey blend of navy beans, bacon, molasses, onion and house seasonings. (GF) Serves, 10 people.		\$15.00	\$0.00
<input type="checkbox"/>	Ala Carte- Macaroni and Cheese, 2-qt. Cavatappi noodles with creamy cheddar cheese sauce with bread crumb topping. (V) Serves, 20 people.		\$44.00	\$0.00
<input type="checkbox"/>	Ala Carte- Sweet Potato Casserole, 2-qt. Mashes sweet potatoes blended with brown sugar and spices. (GF,V) Serves, 20 people.		\$40.00	\$0.00
<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) Contains nuts. Serves, 20 people.	\$46.50	\$0.00
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<input type="checkbox"/>	Starch- Wild Rice, 2-qt. Wild and jasmine rice cooked in vegetable stock. (GF,V,DF) Serves, 20 people.	\$39.75	\$0.00
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<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) Serves, 20 people.	\$48.25	\$0.00
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Prices and minimums subject to change without notice.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness, especially if you have
certain medical conditions.

Subtotal	\$11,290.60
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.