



Kathy Mills, Owner * Cary Niles, Executive Chef
817-994-7793 * cherryontopcae@gmail.com * www.cherryontopcateringandevents.com

Catering Menu

Staffing

Our Servers and Bartenders will arrive at your event 2 hours prior to the set start time to completely set up. They will remain an hour after guests leave to ensure everything is clean and returned to the condition it was found in. Prior to leaving, we require that they receive the venue's Manager on Duty's confirmation that everything has been properly cleaned to their required standards. ****If your venue is more than 60 miles away from 76114, an additional 1-2 hours, depending on the location of your venue, will be added to the service staff fee.**

Event Captain - \$30.00 Per Hour – 5-Hour Minimum

Our Captains are very important to our success. He or She will be your contact during your event and are there to ensure your event runs smoothly from beginning to end. In order to put your mind at ease on the day of, he or she will attend our final meeting. Prior to that meeting, her or she will have been informed and familiar with your timeline and understand the expectations you have for your event.

Wait Staff - \$25.00 Per Hour – 5-Hour Minimum

To ensure proper service throughout your event, we recommend 1 server for every 30 guests for buffet dinner service, 1 server for every 20 guests for family style dinner service and 1 server for every 15 guests for plated/seated meal service. (Additional servers may need to be added to ensure proper service, because of the complexity of an event.) Our servers will pass hors d'oeuvres, along with wine or champagne, as your guests arrive and throughout the cocktail hour. Once dinner service is complete, they will begin clearing guest tables, packing our catering equipment and cleaning the kitchen and other required area to ensure it passes the Manager on Duty's inspection. However, if you need assistance with a task during your event, all you need to do is ask! They are there for you! (If applicable, they will gladly cut your wedding cake or cakes.)

Chef Attendants - \$150.00

Carving Stations require 1 Chef Attendant per 100 guests
Action Stations require 1 Chef Attendant per 100 guests

TABC Certified Bartenders - \$30.00 Per Hour – 5-Hour Minimum

To ensure proper service through your event, if you are serving wine & beer only, we recommend 1 bartender for every 75 guests. However, if you are planning to serve a full bar – wine, beer & mixed drinks, we recommend 1 bartender for every 60 guests. Your bartenders will arrive with nothing but their corkscrew. They are responsible for setting up the bar with items you have purchased and brought to the venue, Alcohol, Mixers, Condiments, Cups, Swizzle Sticks, Beverage Napkins, Ice, Ice Chest, etc., and ready to serve as the first guests walk in. They will continue serving your guests throughout the event.

***Some venues require bars to close at a certain amount of time before an event ends.
Due to the fact that they are all TABC Certified, they will have to abide by your venue's rules.**

Bar Option

If you'd prefer not to bring in anything except your alcohol, we can provide Disposable Cups, Swizzle Sticks, Beverage Napkins, Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Grapefruit Juice, Topo Chico, Tonic Water, Lemons, Limes, Ice and Ice Chests
\$6.00 Per Person

Rentals

Normal catering equipment is included in our catering prices; however, if special requests are made – china, glass, silver, formal plated dinner plate covers, onsite grilling or smoking equipment, chuck wagon dinners, carnival catering equipment, margarita machines, champagne or chocolate fountains, etc., the client will be responsible for securing those.

Clients are responsible for providing linens for Guest, Buffet and Beverage Station Tables.

Delivery and Event Production Fee

An 18% Event Production Fee will be added to all caterings.

For drop off caterings, in disposable pans and/or trays, there is a \$75.00 Delivery Fee, within Tarrant County, + an 18% Event Production Fee.

For set up and breakdown caterings, there is a \$150.00 Delivery Fee, within Tarrant County, + an 18% Event Production Fee.

(The Event Production Fee is used to offset operating costs for components of an event clients never see.)

Deposit and Payments

Once you've decided to allow Cherry on Top to cater your wedding or event, a deposit of 25% of the estimated total, or \$1,000.00, whichever is greater, will be required to reserve your date. Your total amount will be adjusted when we receive your final guest count, which is due 10 days before your event occurs, and your final payment is due not later than 8 days before your event. You may add to your guest count up until 5 days prior to your event.

We accept cash, personal or business checks, money orders, cashier checks and credit cards – MasterCard, Visa & American Express.

We're Here to Help!

Adding the Crown Piece, That Little Something Extra to Achieve an Event of a Lifetime!



Cherry on Top
Catering and Events

Our Celebration Packages

All Catering Packages Include:

Disposables – Clear Plastic Plates, Eating Utensils & Napkins.

They Do Not Include: Wedding Cake/Dessert Plates, Forks or Napkins, Service Staff, Tax or Our 18% Event Production Fee

(Catering prices are based on a minimum of 50 people and are priced per person. Groups below 50 are subject to a \$2.00pp price increase)

The Celebration Package

\$17.00 Per Person

Your Choice of 1 of the following Hors D'oeuvres

Spinach Artichoke Wonton Bites

Caprese Skewers - Grape Tomatoes, Mozzarella, Marinated in Fresh Basil Pesto
Drizzled with Balsamic

Cocktail Meatballs - Chipotle, Asian Ginger Hoisin or Barbecue

Cucumber Bites - Topped with Herb Cream Cheese and Grape Tomatoes

Your Choice of 1 of the Following Entrées

Pan-Seared Chicken

With Your Choice of Sauce

Roasted Pork Loin

With Your Choice of Sauce

All Sauces can be found in the Entrée Portion of our Catering Menu

Your Choice of One (1) of the Following Salads

Heart of Romaine Caesar

Romaine, Parmesan Cheese and Croutons
Served with Chef's Caesar Vinaigrette

Garden Salad

Mixed Greens, Grape Tomatoes, Carrots and Cucumber
Served with Ranch Dressing or Balsamic Vinaigrette

The Following 2 Sides

Roasted Garlic Whipped Potatoes

Green Beans Almandine

Hot Fresh Rolls & Butter

The Deluxe Celebration Package

\$23.00 Per Person

(Suggestions Below, but Select Your Favorites)

Your Choice of 2 Passed Hors D'oeuvres 1 from the \$2.50 List & 1 from the \$3.25 List

Caprese Skewers

Grape Tomato & Mozzarella, Marinated in Fresh Basil Pesto
Drizzled with a Balsamic Glaze

Sweet & Spicy Bacon Wrapped Chicken Bites

Prepared with a Sweet Chili Sauce

Your Choice of 1 Entrée from the Deluxe Entrée List and 1 from the Premier Entrée List

Pan Seared Chicken

Served with Your Choice of Sauce

Tri Tip

Served with Au Jus and Horseradish Crème

Your Choice of 1 of the Following Salads

Heart of Romaine Caesar

Romaine, Parmesan Cheese and Croutons
Served with Chef's Caesar Vinaigrette

Garden Salad

Mixed Greens, Grape Tomatoes, Carrots and Cucumber
Served with Ranch Dressing or Balsamic Vinaigrette

Deconstructive Wedge Salad

Iceberg Lettuce, Crumbled Bacon, Grape Tomatoes and Crumbled Bleu or Feta Cheese
Served with Bleu Cheese Vinaigrette or Ranch Dressing

Your Choice of 1 Starch – Starch Upgrade May be Added for an Additional \$2.00 Per Person

Creamy Parmesan Garlic Risotto

Your Choice of 1 Vegetable – Vegetable Upgrade May be Added for an Additional \$2.00 Per Person

Sautéed Zucchini and Squash

Hot Fresh Rolls and Butter

The Premier Celebration Package

\$32.00 Per Person

(Suggestions Below, But Select Your Favorites)

Your Choice of 1 Passed Hors D'oeuvres from the \$2.50 Menu, 1 from the \$3.25 Menu and 1 from the \$4.50 Menu

Sweet & Spicy Bacon Wrapped Chicken Bites

Spinach Dip Wonton Bites

Maryland Crab Cakes

Served with Chef's Remoulade Sauce

Fruit & Cheese Platter

A Lavish Fruit & Cheese Display may be added for an additional \$6.00 per person

I've attached pictures of displays we've created

Your Choice of 2 Entrees from the Premier List

Chicken Florentine

*Pan-Seared Chicken, Topped with Fresh Garlic Spinach and Melted Mozzarella,
Finished with a Creamy Béchamel Sauce*

Stuffed Pork Chops

*Stuffed with Fresh Sage Cornbread, Golden Raisins, Cherries & Walnuts
Served with a Smokey Sage Cherry Sauce*

Your Choice of Any Salad

Cherry on Top Signature Salad

*Mixed Greens, Mandarin Orange Segments,
Dried Cherries, Crumbled Feta and Candied Pecans
Served with Chef's Citrus Vinaigrette*

Your Choice of Starch

Twice Baked Potato Casserole

Your Choice of Vegetable

Maple Bacon Brussel Sprouts & Butternut Squash

Hot Fresh Rolls and Butter

The Elite Celebration Package

\$47.00 Per Person

(Suggestions Below, but Select Your Favorite)

Your Choice of Any 2 Passed Hors D'oeuvres

Mini Beef Wellingtons

Tender Beef Tenderloin, Served in a Delicious Pastry

Crab Cakes

Served with Chef's Remoulade Sauce

Charcuterie, Fruit and Cheese Display

*Smoked Meats, International & Domestic, Fresh Fruit, Berries & Grapes, Spreads,
Assorted Nuts, Cornichons, Olives, Tapenade, Gourmet Crackers & Fresh Baked Breads*

Dinner

Entrées – Includes 1 Entrée from the Premier List and 1 Entrée from the Elite List

Prime Rib

Served with Au Jus and Horseradish Crème

Poblano Mushroom Chicken

*Pan Seared Chicken Breasts, Topped with Grilled Poblano Peppers, Baby Portobello Mushrooms & Onions
Topped with a Poblano Crème Sauce*

Your Choice of Any Salad

Wedge Salad

*Iceberg Lettuce Wedge, Bacon & Crumbled Bleu Cheese
Served with Your Choice of Ranch or Bleu Cheese Dressing*

Your Choice of Any Starch

Twice Baked Potatoes

Your Choice of Any Vegetable

Maple Bacon Brussel Sprouts and Butternut Squash

Hot Fresh Rolls and Butter



The Cherry on Top Celebration Package

Starting at \$70.00 Per Person

(Suggestions Below, but Select Your Favorite)

Fruit, Cheese & Vegetable Display – Served with Chef's Ranch Dressing and Gourmet Crackers

Any 3 Passed Hors D'oeuvres of Your Choice

Honeyed Fig, Pancetta, Fresh Rosemary and Bleu Cheese Tartlets

Pepper Crusted Beef Tenderloin Crostini

Topped with Grilled Onions and Mushrooms

Cheesy Crab Stuffed Mushrooms

Sesame Chicken Wonton Cups

Your Choice of 2 Food Display or Action Stations

Ciao Bella

Caprese Skewers

Grape Tomatoes, Mozzarella, Marinated in Fresh Basil Pesto

Drizzled with Balsamic Glaze

Italian Meatball Parmigiano Sliders

Anti-Pasto Skewers

Tortellini, Kalamata Olives, Artichoke Hearts & Salami,

Drizzled with Chef's Italian Vinaigrette

Mediterranean Salad Skewers

Romaine, Kalamata Olives, Purple Onions, Cucumbers,

Grape Tomatoes, Crumbled Feta Cheese

Drizzled with Chef's Greek Vinaigrette

On the Rocks

Shrimp Cocktail

Smoked Salmon Presentation

Mini Bagels, Dill Cream Cheese, Capers, Diced Onions, Cucumbers, Radishes and Chives

Ceviche

Tropical, Thai and Mexican

Served with Chef made Pita Chips

Lobster Dip

Served with Gourmet Crackers

Your Choice of 2 Elite Entrées

Prime Ribeye

(With Your Choice of Sauce)

Pecan Bacon Crusted Chilean Sea Bass

Your Choice of Salad

Your Choice of Starch

Your Choice of Vegetable

Hot Fresh Rolls & Butter

The Deluxe Hors D'oeuvre, Food Display

Action Station and Carving Station Package

\$28.00 Per Person

(Suggestions Below, but Choose Your Favorites)

Fruit and Cheese Platter, Served with Gourmet Crackers

2 Passed Hors D'oeuvres 1 from the \$2.50 List & 1 from the \$3.25 List

Salmon Cakes

Drizzled with a Lemon Dill Aioli

Cocktail Meatballs

Chipotle, BBQ, Asian Hoisin Ginger or BBQ

3 of the Following Food Displays, Action Stations or Carving Stations

Descriptions and Options of the Following Listed Below

Chips & Dips

Slider Action Station

Baked or Mashed Potato Bar

Mac N Cheese Bar

Pasta Bar

French Fry Action Station

Salad Bar

Strip Loin Carving Station

Smoked Turkey Carving Station

Glazed Ham Carving Station

Roasted Pork Loin Station



*The Premier Hors D'oeuvre, Food Display
Action Station and Carving Station Package*

\$35.00 Per Person

(Suggestions Below, but Choose Your Favorites)

Lavish Fruit and Cheese Display, Served with Gourmet Crackers or Choice of Salad

Any 3 Passed Hors D'oeuvres from the \$2.50 or \$3.25 List

Tomato, Pesto & Parmesan Bruschetta

Drizzled with Balsamic Glaze

Chicken Bacon Cheesy Bites

Served with Ranch

Cheesy Mushroom Puff Pastry Bites

4 of the Following Food Displays, Action Stations or Carving Stations

Descriptions and Options of the Following Listed Below

Jumbo Shrimp Display

Pizza Action Station

South of the Border Food Bar

Chips & Dips

Slider Action Station

Baked or Mashed Potato Bar

Mac N Cheese Bar

Pasta Bar

French Fry Action Station

Salad Bar

Tri Tip – Top Sirloin Carving Station

Smoked Turkey Carving Station

Glazed Ham Carving Station

Roasted Pork Loin Carving Station

*The Elite Hors D'oeuvre, Food Display
Action Station and Carving Station Package*

\$65.00 Per Person

(Suggestions Below, but Choose Your Favorites)

Charcuterie Display

Served with Lemon Poppy Seed Fruit Dip, Ranch Dressing, Gourmet Crackers & Assorted Breads

Any 3 Passed Hors D'oeuvres

Mini Beef Wellingtons

Mini Crab Cakes

Served with Chef's Remoulade Sauce

Warm Brie Tartlets

Topped with a Pear Thyme Chutney & Drizzled with Warm Honey

Any 4 Food Displays, Action Stations or Carving Stations Including the Following

Descriptions and Options of the Following Listed Below

On the Rocks – Fresh Seafood Bar

Mediterranean Display

Street Taco Station

Beef Tenderloin Carving Station



Hors D'oeuvre Package 1

\$12.00 Per Person

(Suggestions Below, But Select Your Favorites)

5 Hors D'oeuvres from the \$2.50 List

Mini Meatball Muffins

Topped with Piped Mashed Potatoes & Drizzled with Brown Tomato Gravy

Spinach & Artichoke Wonton Bites

Chicken Cornbread Stuffing Bites

Topped with Cranberry Chutney

Mini Fish Tacos

Topped with Serrano Pepper Slaw & Finished with a Chipotle Crème Drizzle

Pork Potato Balls

Topped with a Lemon Garlic Aioli & a Warm Tomato Sauce

Hors D'oeuvre Package 2

\$17.00 Per Person

(Suggestions Below, but Select Your Favorites)

4 Hors D'oeuvres from the \$2.50 List

Spicy Fried Chicken Bites

Spicy Cherry Bourbon Sauce

Crunchy Corn Fritters

Drizzled with Jalapeno Ranch

Pepper Jack and Roasted Tomato Tarts

Cucumber Bites

English Cucumber Slices, Topped with Chive Cream Cheese, a Grape Tomato & Chopped Chives

1 Hors D'oeuvre from the \$3.25 List

Tomato Basil Soup Shots and Mini Grilled Cheese

1 Hors D'oeuvre from the \$4.50 List

Garlic Bacon Wrap Jumbo Shrimp

Hors D'oeuvre Package 3

\$26.00 Per Person

(Suggestions Below, but Choose Your Favorites)

3 Hors D'oeuvres from the \$2.50 List

Caprese Skewers

Grape Tomatoes & Mozzarella, Marinated in Fresh Basil Pesto,

Drizzled with Balsamic Glaze

Maple Caramel Bacon Bites

Brown Sugar Bacon, Baked with Puff Pastry, Drizzled with Warm Maple Syrup

Chicken Bacon Cheesy Bites

Topped with a Dollop of Chef's Ranch Dressing

3 Hors D'oeuvres from the \$3.25 List

Pork Tenderloin Crostini

Topped with a Smokey Cherry Chutney with a Bite & Edible Flowers

Smoked Salmon Cucumber Bites

English Cucumber Slices

Topped with Dill Cream Cheese, Smoked Salmon & Chopped Dill

Mini Twice Baked Potatoes

2 Hors D'oeuvres from the \$4.50 List

Crab Cakes

With Chef made Remoulade Sauce

Prime Rib and Bleu Cheese Bruschetta

Topped with Onion and Roasted Tomato Jam



A La Carte Hors D'oeuvres - The following is a list of our Hors D'oeuvres. If you don't want to go with one of our packages, you can customize your own. If you don't see something that excites you, let us know, because we've got more! The Sky's the Limit!

Beef Hors D'oeuvres

Cocktail Meatballs - \$2.50

Your Choice of Chipotle, Asian Hoisin Ginger, Cranberry Pinot Noir or BBQ

Mini Meatloaf Muffins - \$2.50

Drizzled with Chef's Special Ketchup Sauce

Petite Shepard's Pies - \$2.50

Ground Beef & Veggie Mix in Tarts, Topped with Mashed Potatoes

Mongolian Beef Satays - \$2.50

Sprinkled with Sesame Seeds

Mini Corn Dogs - \$3.25

Served with Chipotle Ketchup

Mini Classic Lasagna Bites - \$3.25

Served in a Phyllo Cup, Topped with Classic Marinara and Melted Mozzarella and Parmesan

Beef Taco Cups - \$3.25

Phyllo Dough Cups, Taco Seasoned Ground Sirloin, Shredded Cheese & a Dollop of Guacamole

Beef Tenderloin & Colorful Bell Pepper Skewers - \$4.50

Drizzled with Your Choice of Horseradish Crème or a Balsamic Reduction

Mini Beef Wellingtons - \$4.50

Prime Rib & Bleu Cheese Bruschetta - \$4.50

Topped with Onion & Roasted Tomato Jam

Filet Mignon on a Buttered Crostini - \$4.50

Topped with Peppered Horseradish Crème & Micro Greens

Chimichuri Steak Skewers - \$4.50

Tenderloin with Pearl Onions & Grape Tomatoes, Served with a South American Pesto

Chicken Hors D'oeuvres

Spicy Fried Chicken Bites - \$2.50

Served with a Spicy Cherry Bourbon Sauce

Chicken, Bacon, Cheesy Bites - \$2.50

Served with a Dollop of Chef Ranch Dressing

Latin Spicy Chicken Cheese Balls - \$2.50

Greek Cocktail Meatballs - \$2.50

Baked in Puff Pastry with a Dollop of Chef's Tzatziki Sauce

Chicken Cornbread Stuffing Bites - \$2.50

Topped with a Cranberry Chutney

Chicken Cordon Bleu Bites - \$2.50

Ham, Chicken and Swiss Cheese, Baked in a Wonton, Dolloped with a Dijon Alfredo Sauce

Chicken Pot Pie Croquettes - \$3.25

Served with an Irresistible Gravy Dipping Sauce

Sweet & Spicy Chicken Bacon Wraps - \$3.25

Served with a Sweet Chile Sauce

Seafood Hors D'oeuvres

Mini Fish Tacos - \$2.50

Topped with a Serrano Mexican Slaw, Served in a Tortilla Cup

Ceviche - \$3.25

(Select 1 Option)

Tropical, Mexican or Thai - Served on Chef made Wonton Points

Salmon Cakes - \$3.25

Served with a Lemon Dill Aioli

Smoked Salmon Cucumber Bites - \$3.25

English Cucumber Slices, Topped with Dill Cream Cheese, Smoked Salmon & Dill

Shrimp and Grits Cup - \$4.50

Tzatziki Bacon Wrapped Shrimp Cucumber Bites - \$4.50

Garlic Bacon Wrapped Jumbo Shrimp - \$4.50

Tuna Tartar in Wonton Cones - \$4.50

Sushi-Grade Ahi Tuna Mixed with Avocado, Finely Chopped Jalapenos, Scallions, Wasabi & Finely Grated Ginger

Crab Cakes - \$4.50

Topped with Chef's Remoulade

Oyster Rockefeller Bites - \$4.50

Oysters, Parsley, Spinach, Butter and Panko Mixture, Quick Fried with Lemon Aioli

Sweet & Spicy Brown Sugar Bourbon Bacon Wrapped Jumbo Shrimp - \$4.50

Kicked Up a Notch with a Dash, or more, of Red Pepper Flakes

Grilled Jumbo Shrimp Cocktail - \$4.50

Served with Your Choice of Vodka Infused Cocktail Sauce, Remoulade or Fresh Basil Pesto

Pork Hors D'oeuvres

Maple Caramel Bacon Bites - \$2.50

Brown Sugar Bacon Baked in a Puff Pastry and Drizzled with Warm Maple Syrup

Warm Million Dollar Crostini - \$2.50

Warm Bacon, Green Onions, Cream Cheese, Cheddar and Toasted Almonds Mixture, Served on a Buttery Crostini

Bacon, Cheddar & Jalapeno Pinwheels - \$2.50

Warm Brie Crostini - \$3.25

Topped with a Bacon-Plum Jam

Pork Tenderloin Crostini - \$3.25

Served with a Smokey Cherry Chutney, Topped with Micro Greens

Reuben Bites - \$3.25

Corn Beef, Sauerkraut and Swiss, Breaded with Panko, Quick Fried, Served with a Dollop of Tangy Thousand Island

Mini Twice Baked Potatoes - \$3.25

Small Yukon Potatoes Mixed with Cheese, Bacon Bits, Chives & Sour Cream

Fire Roasted Jalapeno Popper Bites - \$3.25

These tastes just like they came off the grill, without the mess!!

Mini Monte Cristo's - \$3.25

The classic ham & turkey melt on toasted brioche with gruyere, dusted with powder sugar & topped with a dollop of raspberry preserved

Bacon Wrapped Pork Tenderloin and Grilled Fig Skewers - \$4.50

Prepared with a Balsamic Honey Glaze & Sprinkled with Feta or Bleu Cheese & Basil

Vegetarian & Vegan Hors D'oeuvres

Caprese Skewers - \$2.50

Colorful Grape Tomatoes & Mozzarella, Marinated in Fresh Basil Pesto & Drizzled with a Balsamic Glaze

Asian Slaw Phyllo Cups - \$2.50

Cucumber Bites with Herb Cream Cheese & Cherry Tomatoes - \$2.50

Pepper Jack & Roasted Tomato Tarts - \$2.50

Cheesy Mushroom Puff Pastry Bites - \$2.50

Broccoli Cheddar Bites - \$2.50

Savory Spinach Parmesan Bites - \$2.50

Spinach Artichoke Dip Wonton Bites - \$2.50

Mini Hummus & Roasted Pepper Phyllo Bites - \$2.50

Garlic Hummus filled Phyllo Cups, Topped with Cucumbers, Roasted Red Peppers & Crumbled Feta Cheese

7-Layered Dip Taco Bites - \$2.50

Seasoned Refried Beans, Sour Cream, Guacamole, Shredded Cheese, Scallions, Tomatoes, Fire Roasted Jalapenos & Black Olives in a Mini Taco Shell

Crunchy Corn Fritters - \$2.50

Dolloped with a Jalapeno Ranch Dip

Broiled Feta Crostini - \$2.50

Topped with Fire Roasted Garlic Tomatoes & Caper Chutney

Crispy Falafel Bites - \$3.25

Served with a Lemon-Garlic Tzatziki

Almond Butter and Cherry Compote on Purple Wheat Toast - \$3.25

Whipped Ricotta and Balsamic Cherry Crostini - \$3.25

Topped with Pistachios and Drizzled with Warm Cinnamon Honey

Mini Spinach Lasagna Roll Ups - \$3.25

Parmesan Crusted Tortellini Bites - \$3.25

Served with Fresh Basil Pesto

French Onion Soup Stuffed Mushrooms - \$3.25

Onions Prepared with Wine, Worcestershire & Vegetable Broth, Topped with Melted Cheese

Roasted Garlic Mushroom Bruschetta - \$3.25

Sundried Tomato, Pesto & Garlic Bites - \$3.25

Bleu Cheese, Caramelized Onion & Fig Pinwheels - \$3.25

Watermelon Cubes - \$3.25

Topped with Feta Mousse, Sprinkled with Mint & Drizzled with Balsamic Glaze

Greek Cucumber Bites - \$3.25

Whipped Feta Cheese Piped into a Cucumber Cup & Garnished with Mint and a Kalamata Olive Sliver

Warm Brie Tartlets - \$3.25

Topped with Pear Thyme Chutney & Drizzled with Warm Honey

Tomato/Basil Soup Shots & Mini Grilled Cheese - \$3.25

Portobello, Swiss and Bleu Cheese Crostini - \$3.25

Bleu Cheese, Cranberry and Walnut Puff Pastry Bites - \$3.25

Cheesy Leek & Mushroom Croquets - \$3.25

Avocado Feta Mousse Cups - \$3.25

Served on Baked Cheddar Cheese Cups, Topped with Sautéed Kale, Red Pepper Flake Mixture

Avocado Egg Roll Bites - \$3.25

Avocado, Tomatoes, Red Onions, Cilantro and Fresh Lime Mixture, Wrapped in Egg Roll Wraps, Quick Fried and Finished with a Dollop of Cilantro Lime Sauce



Food Displays & Action Stations - Minimum of 50 Guests for

Displays & Stations - Pricing is Per Person –

***Action Stations Require 1 Chef Attendant & 1 Server for every 75 Guests**

***These are intended to be add-ons or used with our menu packages.**

Fruit & Cheese Display - \$7.00

Aged Cheddar, Swiss, Pepper Jack & Colby Cheese

Seasonal Fruit - Served with a Lemon Poppy Seed Dip & Gourmet Crackers

Vegetable Display - \$6.50

Seasonal Vegetables – Broccoli, Carrots, Celery, Bell Pepper, Zucchini, Squash,

Cucumber, etc. – Served with Chef's Ranch Dressing

Beautiful Fruit, Cheese & Vegetable Display - \$15.00

All of the above Cheeses, Plus Smoked Gouda, Baked Brie & Red Wine Blueberry Goat Cheese - Seasonal Fruit & Berries - Served with a Lemon Poppy Seed Fruit Dip, Gourmet Crackers & Assorted Breads, Seasonal Vegetables - Served with Chef's Ranch Dressing

Lavish Charcuterie Display - \$22.00

All of the Above Cheeses, Smoked Meats, Grilled Vegetables, Nuts, Dried Fruits & Spreads - Served with Assorted Breads & Gourmet Crackers

House Made Warm Pretzel Display - \$4.00

Served with Assorted Mustards and Spreads

Salad Bar - \$5.00

Mixed Greens, Grape Tomatoes, Carrots, Cucumbers, Purple Onions, Feta Cheese, Cheddar Cheese, Croutons, Ranch Dressing, Caesar & Balsamic Vinaigrette

Slider Action Station - \$6.25

(Select 3 Options)

Sirloin Hamburger - Served with Cheese, Mustard, Ketchup & a Kosher Dill Slice

Pulled Pork - Served with Chef made BBQ Sauce & Crispy Cole Slaw

Honey Butter Chicken Biscuit - Served with Honey Butter & Honey

Meatball Parmesan - Served with Chef made Marinara – Spicy or Mild

Cuban - Ham, Swiss Cheese & Kosher Dill Pickle on a Hawaiian Bun, Served with a Dijon Butter Sauce

Grilled Veggie Slider - Tri Color Bell Peppers, Onions, Mushrooms, Whipped Garlic Basil Goat Cheese Spread & Chef's Fresh Basil Pesto

French Fry Action Station - \$5.00

(Select 1 Potato Option)

Russet or Sweet Potatoes - Hand-Cut Fries & Prepared Onsite - Served with Kosher Salt, Ground Black Pepper, Seasoning Salt, Garlic Powder & Cayenne Pepper

(Select 3 Sauce Options)

Ketchup, Sriracha Ketchup, BBQ Sauce, Ranch, Cilantro Lime Ranch, Chipotle Ranch or Jalapeno Ranch

Chips & Dips - \$6.00

Cascading Display of Tortilla, Potato & Sweet Potato Chips

(Select 3 Dip Options)

Warm Tomato Basil Dip, Hot Caramelized Onion Dip, Bacon & Gruyere Dip, Hot Spinach & Artichoke Heart Dip, Guacamole, Hot Cheesy Roasted Red Bell Pepper Dip, Million Dollar Dip & Jalapeno Popper Dip

South of the Border Food Bar - \$8.00

Display of Tortilla Chips, Blue Corn Tortilla Chips, Sweet Potato Chips

Served with Guacamole, Grilled Sweet & Spicy Jalapeno Relish, Fire Roasted Salsa, Pico de Gallo, Chipotle Sour Crème Dip & Black Bean Dip

Street Taco Action Station - \$11.00 Per Person

(Excluded from Elite "Celebration" Package)

Display of Tortilla Chips, Blue Corn Tortilla Chips, Sweet Potato Chips - Served with Guacamole, Grilled Sweet & Spicy Jalapeno Relish, Fire Roasted Salsa, Pico de Gallo, Black Bean Dip, Lime, Cilantro, Cotija Cheese, Roasted Corn, Mini Flour & Corn Tortillas

(Select 3 Options)

Beef Fajita, Chicken Fajita, Shredded Beef, Shredded Chicken, Shredded Pork, Spanish Shrimp or Grilled Vegetables

Game Day Grub Bar - \$11.00 - (Excluded from Elite "Celebration" Package)

Buffalo Chicken Wings - Served with Carrot & Celery Sticks & Your Choice of Bleu Cheese or Ranch Dressing

Frito Pies - Chef made Chili Served with Onions, Jalapenos, Shredded Cheddar & Served in Individual bag of Frito Corn Chip

Display of Tortilla, Potato & Sweet Potato Chips & Chef made Pita Chips

(Select 3 Dip Options)

Warm Tomato Basil Dip, Hot Caramelized Onion, Bacon & Gruyere Dip, Hot Artichoke & Spinach Dip, Guacamole, Hot Queso, Hot Cheesy Roasted Red Bell Pepper Dip, Olive Tapenade & Jalapeno Popper Dip



Baked or Mashed Potato or Bar OR Mac N Cheese Bar - \$6.00

(For Potato Bar - Select 1 Potato Option) - Russet Potatoes & Sweet Potato

(Select 1 Cheese Option) - Shredded Cheddar, Monterrey Jack Cheese, Mexican

Blend or 4-Cheese Blend

(Select 2 Meat Options) - Fajita Chicken, Fajita Beef, Pulled Pork, Chili, Bacon, Brisket

& Smoked Turkey

(Select 2 Veggie Options) - Steamed Broccoli, Chopped Tomatoes & Basil, Chopped

Sundried Tomatoes, Sautéed Mushrooms, Grilled Onions, Sautéed Zucchini &

Squash, Roasted Red Peppers, Fresh Basil Pesto

Butter, Ground Black Pepper & Garlic Salt Included

Pasta Bar - \$6.25

Penne & Bow-Tie Pasta

(Select 2 Sauce Options)

Marinara, Bolognese, Alfredo, Diablo or Fresh Basil Pesto

(Select 3 Topping Options)

Meatballs, Roasted Chicken, Italian Sausage, Smoked Turkey, Crispy Pancetta,

Chopped Salami, Pepperoni, Steamed Broccoli, Chopped Fresh Tomatoes & Basil,

Chopped Sun-Dried Tomatoes, Sautéed Spinach, Sautéed Mushrooms, Grilled

Onions, Sautéed Zucchini & Squash, Grilled Veggies & Roasted Red Peppers

Shredded Parmesan, Red Pepper Flakes, Ground Pepper & Garlic Bread Included

Pizza Action Station - \$7.00

(Select 3 Pizzas Options)

Pepperoni Pizza - Margherita Pizza - Tomatoes, Fresh Basil, Mozzarella, Fresh Basil

Pesto, Drizzled with Olive Oil

Hamburger, Black or Green Olive & Onion Pizza - Italian Sausage, Mushroom & Onion

Pizza

Meat Lovers Pizza - Hamburger, Italian Sausage & Pepperoni

Veggie Lovers Pizza - Tomatoes, Bell Peppers, Onions, Black or Green Olives &

Mushrooms - White Pizza - Roasted Garlic, Chicken, Spinach & Mushrooms

Parmesan Cheese & Red Pepper Flakes Included

Ciao Bella - \$10.00 (Excluded from Elite "Celebration" Package)

Caprese Skewers – Grape Tomatoes, Mozzarella, Marinated in Pesto, Drizzled with

Balsamic Glaze

Italian Meatball Parmigiano Sliders

Antipasto Skewers – Tortellini, Kalamata Olives, Artichoke Hearts & Salami, Drizzled

with Chef's Italian Dressing

Mediterranean Salad Skewers – Romaine, Purple Onions, Grape Tomatoes, Kalamata

Olives, Cucumber & Feta Cheese, Drizzled with Chef's Greek Dressing

Mediterranean Station - \$13.00 (Excluded from Elite "Celebration" Package)

Garlic Hummus

Served with Fresh Basil Pesto, Roasted Red Bell Peppers, Jalapenos & Cilantro &

Chef made Pita Chips

Baba Ghanaoush, Dolmas, Tabbouleh, Falafel with Tzatziki

Jumbo Shrimp Display - \$6.50

Cooked & Peeled Jumbo Shrimp

(Select 1 Option)

Served with Mild & Horseradish Spicy Cocktail Sauce, Vodka Infused Cocktail Sauce

or Chef's Fresh Basil Pesto

On the Rocks – \$16.00 (Excluded from Elite "Celebration" Package)

Shrimp Cocktail

Smoked Salmon Presentation – Mini Bagels, Dill Cream Cheese, Capers, Chopped

Onions, Cucumbers, Radishes & Chives

Hot Lobster Dip – Gourmet Crackers

Ceviche

(Select 1 Option)

Tropical, Thai or Mexican

Carving Stations

All Carving Station Items include 4oz of Protein, Cocktail or Hawaiian Buns

(Select 2 Sauce Options)

Truffle Butter Sauce, Horseradish Crème, Whole Grain Mustard, Dijon Mustard, Spicy

Mustard, Pesto Mayo, Chipotle Mayo, Cranberry Mayo

Beef Tenderloin - \$12.00 (Excluded from Celebration Packages)

Prime Rib - \$10.00

Tri-Tip – Top Sirloin - \$7.50

Strip Loin Carving Station - \$6.25

Smoked Turkey - \$6.25

Glazed Ham - \$5.00

Roast Pork Loin - \$5.00

***1 Chef Attendant Required for Every 100 Guests**



Celebration Packages - Dinner Options

Select Your Favorite Sauce for Each Protein Listed Below from Any of Our Dinner Option Packages

Basil Pesto Crème - Sundried Tomato Crème - Mushroom Crème - Béchamel Sauce –
White Sauce - Piccata - Lemon Caper Sauce - Au Jus - Horseradish Crème -
Rosemary & Garlic - Balsamic Orange Dijon - Marsala - Ginger Teriyaki - Red Wine
Portobello Mushroom - Burgundy Wine Sauce - Caramelized Red Wine Onion Sauce -
White Wine Crème - Citrus Butter - Asian BBQ - Creamy Lemon Dill - Honey Soy -
Honey Garlic – Tomato Basil Sauce - - Madeira Wine & Caramelized Onions -
Béarnaise Sauce - Creamy Butter - Whiskey Peppercorn - Herb Butter - Garlic
Parmesan - Port Wine - Blackberry Sauce

Deluxe Entrees

(Served with Your Choice of Sauce from the Above List)

Pan Seared Chicken Breast
Oven Roasted Pork Loin
Baked Tilapia

Premier Entrées

Premier Poultry Entrees

Caprese Chicken - Stuffed with Sundried Tomatoes, Pesto & Mozzarella, Topped with Pesto Béchamel Sauce & Tomatoes
Chicken Florentine - Spinach, Mushrooms & Mozzarella, Smothered with a Cheesy Béchamel Sauce
Pecan Chicken - Stuffed with Mushrooms, Shallots & Garlic, Topped with Roasted Pecans & Finished with a Mushroom Crème Sauce
Hatch Chili Chicken – Stuffed with 3-Cheese Mixture, Garlic & Roasted Green Chili's, Coated in Flavored Panko & Deep Fried. Served with a Hatch Crème Sauce
Chicken Bombs - Stuffed with Chopped Jalapeños, Cream Cheese and Shredded Cheddar, Wrapped with Bacon and Smoke – Mild or Spicy
Chicken Parmesan - Stuffed with Mozzarella & Herbs, Smothered in Chef's Marinara Sauce & Topped with More Mozzarella - Mild or Spicy
Fresh Herb, Mushroom & Asiago Chicken – Stuffed with Sautéed Mushrooms & Asiago Cheese, Smothered with a Cheesy Mushroom Cream Sauce, Sprinkled with Fresh Herbs

Premier Beef Options

(Served with Your Choice of Sauce)

New York Strip Loin
Ground Chuck Steaks, Served with Portobello & Onion Gravy
Peppercorn and Herb Slow-Roasted Tri Tip

Premier Menu Seafood Options

(Served with Your Choice of Sauce)

Salmon
Flounder

Premier Menu Pork Option

Stuffed Pork Chop
Stuffed with Your Choice of...
Fresh Sage Cornbread, Golden Raisins, Dried Cherries & Walnut Mixture Stuffing -
Topped with Creamy Butter Sauce
Granny Smith Apples, Mushroom, Sage & Herb Stuffing – Topped with a Creamy Mushroom Sauce
Spinach, Sundried Tomatoes, Garlic & Thyme Creamy Stuffing – Topped with Creamed Spinach Sauce

Elite Entrées

1 Entrée - The Following Elite Options are Market Price, but Start at \$30.00 Per Person

Elite Beef Options

Porcini Crusted Beef Tenderloin Steaks with Truffle Butter Sauce
Applewood Smoked Bacon Wrapped Filet Mignon with Whiskey Peppercorn Sauce
Prime Ribeye Steaks with Balsamic Mushroom Crème Sauce
Individual Beef Wellington prepared with Prime Beef Tenderloin
Prime Rib with a Caramelized Onion Bleu Cheese Sauce or Horseradish Crème
Lobster Tails with Garlic Butter
Halibut with a Lemon Dill Crème Sauce
Seared Sea Scallops with Garlic Butter
Mediterranean Mahi Mahi with Tomatoes, Onions, Garlic, Greek Olives, Basil & Feta Cheese
Pecan-Bacon Crusted Chilean Sea Bass



Salads (Select 1 Option)

Cherry on Top Signature Salad – Mixed Greens, Dried Cherries, Mandarin Orange Segments, Sugared Pecans & Feta Cheese, Served with a Citrus Vinaigrette

Tropical Salad - Arugula, Spinach, Strawberries, Blueberries, Tangerines & Candied Pecans, Served with a Citrus Vinaigrette

Mediterranean Salad - Romaine, Purple Onions, Kalamata Olives, Cucumbers & Feta Cheese, Served with Chef's Greek Dressing

Spring Salad - Mixed Greens, Arugula, Watermelon, Shallots & Feta Cheese, Served with a Citrus Vinaigrette

Asian Chopped Salad - Romaine, Purple Cabbage, Snow Peas, Green Onions, Carrots, Bell Peppers & Chow Mien Noodles, Served with a Sesame Vinaigrette

Garden Salad - Mixed Greens, Grape Tomatoes, Cucumbers & Carrots, Served with Your Choice of Balsamic Vinaigrette or Ranch

Deconstructive Wedge Salad - Iceberg, Bacon, Tomatoes & Bleu Cheese, Served with Bleu Cheese or Ranch Dressing

Caesar Salad - Heart of Romaine, Croutons & Shaved Parmesan, Served with Chef's Caesar Vinaigrette

Apple Pecan Spinach Salad – Fresh Spinach, Apple Slices, Spiced Pecans, Dried Cranberries, Served with Chef's Maple Vinaigrette

Starches (Select 1 Option)

Roasted Garlic Mashed Potatoes

Roasted Garlic & Rosemary Baby Yukon Potatoes

Dill Roasted New Potatoes with Lemon Butter

Long Grain Wild Rice with Mushrooms

Cilantro Lime Rice

Risotto (Options Below) - Cheddar & Bacon, Creamy Parmesan Garlic, Mushroom &

Caramelized Onion or English Pea & Bacon

Parmesan Orzo

Creamy Mac N Cheese

The Following are Included with Premier & Elite Celebration Packages.

They May be Substituted on the Deluxe Celebration Package for an Additional \$2.00 Per

Person

Creamy Cheesy Au Gratin Potatoes

Twice Baked Potato Casserole

Garlic 3-Cheese Potatoes

Brown Sugar Bacon Roasted Sweet Potatoes

Baked Potatoes – Served with Whipped Butter, Sour Cream, Bacon Bits, Shredded

Cheddar & Chopped Chives

Vegetables (Select 1 Option)

Roasted Green Beans Almandine

Garlic Butter Roasted Carrots

Brown Sugar Glazed Carrots

Sautéed Zucchini & Squash

The Following are Included with Premier & Elite Celebration Packages.

They May be Substituted on the Deluxe Celebration Package for an Additional \$2.00 Per

Person

Brown Sugar Bacon Green Beans

Bacon Brussel Sprouts

Maple Bacon Roasted Brussels Sprouts & Butternut Squash

Roasted Root Vegetables



Themed Dinners

Pricing is Per Person

Bridesmaid Luncheon or Bridal or Baby Shower #1 - \$15.00

Croissant Sandwiches – *(Select 2 Options)*

Turkey & Cheddar, Ham & Swiss, Chicken Salad, Tuna Salad or Veggie

Mayonnaise, Mustard, Lettuce, Tomato & a Kosher Dill Slice on the Side

Fruit & Cheese Display, with Gourmet Crackers

Cherry on Top – *Mixed Greens, Mandarin Orange Segments, Candied Pecans, Dried*

Cherries & Feta Cheese, Served with Chef's Citrus Vinaigrette

Lemon Bar and Fudge Brownie Platter

Afternoon Tea Service - \$30.00

Deviled Crab Tarts, Ham & Gruyere and Spinach & Mushroom Quiche, Tea

Sandwiches – English Cucumber & Dill, Smoked Salmon & Egg Salad, Minted Melon

Salad, Served with a Champagne Vinaigrette, Freshly Baked Mini Pastries – Tea

Biscuits, Scones - Served with Clotted Cream, Butter & Jam & Mini Cakes &

Strawberry Romanoff

Downhome Southern - \$18.00

Select Two (2) of the Following Hors D'oeuvres – **Chicken, Bacon Cheesy Bites** with

Chipotle Ranch, **Warm Million Dollar Crostini** with Bacon, Chives, Cream Cheese,

Shredded Cheddar & Toasted Almonds, **Sweet & Spicy Bacon Wrapped Chicken**

Bites, Million Dollar Deviled Eggs, Spinach & Artichoke Wonton Bites, Cocktail

Meatballs – BBQ, Chipotle Crème, Hoisin

Grandmother Cherry's Country Fried Chicken Fingers & Cream Gravy

Tossed Salad with Mixed Greens, Grape Tomatoes, Cucumbers & Carrots

Served with Ranch Dressing or Balsamic Vinaigrette

Mashed Potatoes & Cream Gravy, Brown Sugar Bacon Green Beans

Buttermilk Biscuits - Honey Butter and Honey or Waffles – Whipped Butter and Syrup



Texas Style BBQ - \$23.00

Select Two (2) of the Following Hors D'oeuvres – **Chicken, Bacon Cheesy Bites** with

Chipotle Ranch, **Fire Roasted Jalapeno Popper Bites** with Seasoned Cream Cheese

Crème, **Sweet & Spicy Bacon Wrapped Chicken Bites, Buffalo Chicken Bites** with

Bleu Cheese or Ranch, **Spinach Artichoke Wonton Bites, Cocktail Meatballs** –

BBQ, Chipotle Crème, Hoisin

Slow Roasted Beef Brisket and Your Choice of the Following...

(Select 1 Additional Meat Option) - BBQ Chicken, Sausage, Hot Links or Pulled Pork

(Select 3 Side Options) Tossed Salad with Ranch, Dorito Tossed Salad with Catalina,

Caesar Salad, Traditional Potato Salad, Deviled Egg Potato Salad, Broccoli Salad,

Carrot Raisin Salad, Cole Slaw, Baked Beans, Borracho Beans, Green Beans, Mac N

Cheese and Corn. (Substitute a loaded Baked Potato for a side for an additional \$3.00

per person)

Biscuits and Cornbread with Butter, Honey Butter and Honey

BBQ Sauce, Onions, Cherry Peppers & Pickles Included

Cinco de Mayo - Any Day of the Year - \$18.00

Brisket Tacos – 2 Per Person

Topped with Purple Onions, Cotija Cheese, Sprinkled with Cilantro & Finished with a

Squeeze of Lime

Poblano Chicken - *Pan Seared Chicken Breast with Poblano Peppers & Onions,*

Topped with a Creamy Poblano Sauce & Melted Cheese

(Select 1 Bean Option) - Borracho, Refried or Black Beans

(Select 1 Rice Option) - Mexican or Cilantro-Lime Rice

Served with Corn & Flour Tortillas

Traditional Tex-Mex - \$16.00

(Select 2 Options)

Beef Enchilada, Sour Cream Chicken Enchilada, Cheese Enchilada, Veggie

Enchilada, Beef Taco, Chicken Taco, Beef Chalupa, Chicken Chalupa or Bean &

Guacamole Chalupa

(Select 1 Bean Option) - Borracho, Refried or Black Beans

(Select 1 Rice Option) - Mexican or Cilantro-Lime Rice

Tortillas Chips & Fire Roasted Salsa Included

South of the Border - \$15.00

Display of Tortilla Chips, Blue Corn Tortilla Chips, Sweet Potato Chips, Guacamole,

Hot Queso, Grilled Sweet & Spicy Jalapeno Relish, Fire Roasted Salsa, Pico de Gallo,

Chipotle Sour Crème & Black Bean Dip

Tex-Mex Appetizers

(Select 3 Options) - Beef Taquitos, Beef Empanadas, Shredded Chicken Taquitos,

Shredded Chicken Empanadas, Cheese Quesadillas & Tamales

Italian Feast - \$20.00

The Following 2 Hors D'oeuvres – Caprese Skewers & Spinach Lasagna Bites

Caesar Salad – Heart of Romaine, Croutons & Parmesan Cheese

Served with Chef's Caesar Vinaigrette

(Select 2 Options) - Chicken Alfredo with Penne, Bowtie or Ziti Pasta,

Italian Meatballs & Marinara (Mild or Spicy) with Penne, Bowtie or Ziti Pasta,

Classic Lasagna with Meat Sauce, Vegetable Lasagna with Marinara or Béchamel,

Chicken or Eggplant Parmesan with Penne, Bowtie or Ziti Pasta,

Chicken Marsala with Penne, Bowtie or Ziti Pasta, Lemony Chicken Piccata with

Penne, Bowtie or Ziti Pasta, Chicken Florentine Pasta, Pasta Primavera, Baked Ziti

with Sausage, Topped with Melted Mozzarella

Green Beans Almandine

Served with Garlic Bread

Take Me Out to the Ballgame - \$15.00

(Select 1 Option) - Jumbo Hot Dogs, Polish Sausage or Brats - Served with Chili,

Shredded - Cheese, Onions (Caramelized or Raw), Pickle Relish, Pickled Jalapenos,

Mustard & Ketchup

1/3lb Burgers

Served with Cheddar, Pepper Jack or Swiss Cheese, Lettuce, Tomatoes, Onions,

Pickles, Mayo, Mustard or Ketchup

(Select 2 Side Options)

Chef Made Potato Chips with Ranch or Caramelized Onion Dip, Baked Bean with

Bacon, Potato Salad, Green Bean Almandine, Macaroni Salad or Cole Slaw

Platter of Chocolate Chip Cookies

Breakfast – Brunch - \$13.00

Breakfast Casserole - Eggs, Sausage & Cheese

Your Choice of the Following

(Select 1 Meat Option) - 2 Slices of Bacon, 1 Sausage Patty or 2 Sausage Links

(Select 1 Potato Option) - Classic Hash Browns, Hash Brown Casserole or Breakfast

Potatoes

Seasonal Fresh Fruit

(Select 1 Bread Option) – English Muffins, Bagels, Biscuits with Butter and Jam, or

Gravy

You may add an Omelet Station for an additional \$5 per person.



Beverages

All Beverages Include; Ice, Ice Buckets, Drink Dispensers, Disposable Glassware,

Sugar, Sweetener, Appropriate Condiments & Stir Sticks

Non-Alcoholic Drinks Begin at \$2.50 Per Person

Iced Tea & Lemon Water Set Ups - \$2.00pp

Lemonades – \$3.00pp

Classic, Strawberry, Strawberry Jalapeno, Blueberry, Raspberry,

Blackberry/Rosemary, Watermelon/Mint, Peach/Thyme

Soft Drinks - \$2.50pp

Coke, Diet Coke, Sprite, Dr. Pepper

Specialty Teas – \$3.00pp

Peach, Sparkling Hibiscus Tea - Served with Pineapple Skewers, Rosemary-Lavender

White Tea, Lemon Ginger Tea

Pineapple-Ginger Sparkler - \$3.00pp

Juice Options - \$3.00pp

Orange, Apple, Tomato, Grapefruit, Cranberry, Grape

Coffee Bars

Gourmet Coffee Bar - \$3.00

(Select which type of Coffee) - Caffeinated, Decaffeinated or 1/2 Caff

Regular, Breakfast Blend or French Roast & Flavored Coffee

Served with Real Cream, Flavored Creamers, Sugar & Sweeteners

Barista Served Coffee Bar - \$6.00

Your Guests Will Receive the Freshest Cup of Coffee They've Ever had, because We

have Baristas come to Your Event & Prepare each Cup to Specification!

Desserts

Dinner Isn't Over Until Dessert has been Served! Prices are Per Person.

Pies - \$4.00

Fruit Pie Options - Apple, Peach or Cherry

Cream Pie Options – Coconut, Lemon, Chocolate or Key Lime

Meringue Pie Options - Coconut, Lemon or Chocolate

Custard Pie Options - Pecan, Pumpkin, Egg Custard or Buttermilk

Cakes - \$5.00

Old Fashion White, Grandmother Cherry's Texas Chocolate Sheet,

Chocolate Fudge, Grandmother Cherry's Banana or Red Velvet

Platters - \$3.00

(Select 3 Options for Your Platter)

Cherry Pie Cookies, Chocolate Chip Cookies, Oatmeal Raisin Cookies, Sugar

Cookies, Cherry Pie Bites, Lemon Bars, Pecan Tarts, Lemon Tarts & Brownies