

EXPERT STAFFING, DELICIOUS FOOD AND CRAZY GOOD PARTY IDEAS



BEGINNINGS

Party Trays
SERVES 8-10 PPL

Bruschetta 72

Toasted crostini's, balsamic tomatoes, parmesan, pesto

Spiced Candied Bacon 96

Thick cut slab bacon, brown sugar, black pepper, spices

Fig and Goat Cheese Quesadilla 81

w/ cilantro chimichurri

Domestic Cheese and Fruit 70

Selected domestic cheeses, seasonal fresh fruit, crackers

Grana Parmesan, Frosted Grapes w/ Spiced Pecans 90 Italian Antipasti 95

Italian meat, cheeses, olives, artichoke hearts, pepperoncini's

Vegetable Crudités (grilled or fresco) 42

A colorful selection of seasonal vegetables w/ garden yogurt ranch

Sweet Corn Tamale Cakes 78/93/120

Roasted corn cakes, avocado, cilantro, salsa verde, chipotle cream sauce

Roasted corn cakes, shredded chicken, mushrooms, tomatillo salsa, cotija cheese

Roasted corn cakes, angry shrimp, avocado crema, cilantro

Snow Crab (Seasonal)

Served with lemon wedges, spicy cocktail sauce

Charcuterie Board 110

Assorted meats, artisanal cheeses, cherry peppers, corn nuts, mixed crackers

Chopped Salad Shells 90

Jumbo shells filled with Amici chopped salad, mustard vinaigrette

Bison Slider -deconstructed 160

Mini ciabatta rolls, arugula, tomato, house made thousand island

Chicken Lettuce Wraps-deconstructed 120

Asian - rice noodles, cilantro, shredded carrot, jalapeno, soy miso reduction

Greek - garbanzo beans, feta, tomato, red onion, tzatziki

Garden – grilled sweet potato, black beans, radish, cilantro

Grilled Steak Sandwich -deconstructed 216

Garlic rolls, grilled peppers & onions, Ancho ketchup, cheddar horseradish crema,

Seasonal Fruit Platter 45

Mixed ripe melons, fresh berries, candied spiced pecans

Mediterranean Trio 65

Hummus, quinoa tabbouleh, tzatziki, spiced pita chips, fresh veggies

^{*}Gluten Free and Vegetarian/Vegan Options Available Upon Request

^{**}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Shrimp Cocktail Shooters 134

Traditional – lemon wedges, horseradish cocktail sauce "Baja Style" -avocado, cucumber tomato gazpacho

Tartines (Open Faced) Sandwiches 114

- Roasted Vegetable w/ curry hummus & pepitas
- Chicken Caprese w/ fresh pesto
- Grilled Pineapple cream cheese, candied bacon, jalapeno
- Shaved Turkey, green apple, sharp cheddar cheese

Antipasti Skewers 105

- Caprese Fresh Mozzarella, Tomato, Basil
- Sicilian Salami, Mozzarella, Tomato
- Napa- melon, prosciutto, basil chiffonade

Sliders -deconstructed 122

(min. 24 pc per selection)

Chicken Parmesan- 3 oz breast, marinara, provolone Meatball- 3 oz beef meatball, marinara, provolone Carnitas- 3 oz shredded pork, dried cherry kale slaw, jalapeno BBQ sauce Pretzel Crusted Chicken-3oz breast, arugula, tomato, dijonnaise

Passed Bites

(MINIMUM 2 DOZEN PER CHOICE)

amici Bites - Cold

Buckwheat Blinis w/ Green Apple & Smoked Trout 168
Smoked Salmon Bruschetta 120
Blue Cheese Apricot Bites 78
Red Potato with Pesto and Shaved Parmesan 85
Green Apple and Brie Brulee 114
Blackened Shrimp Avocado Cucumber Bites 112
Ahi Tuna Wonton Stars w/ Wasabi 140
Chocolate Tipped Bacon w/ Pistachios 96
Spanish Cheddar Coins with Saguaro Pepper Jelly 60
Green Apple Wheels w/ Roast Beef & Stilton 132
Roasted Beets with Tarragon 85

amici Bites - Hot

Blue Corn Mini Tacos w/ Steak, Guacamole, Pico 114
Eggplant Planks w/ Spinach & Roasted Corn 92
Stuffed Mushrooms 82 (Spinach & Cheese or Sausage Red Pepper)
Toasted Ravioli w/ Marinara 85

³

^{*}Gluten Free and Vegetarian/Vegan Options Available Upon Request

^{**}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Grilled Rosemary Lamb Chops w/ Tzatziki 160
Coconut Shrimp w/ Jalapeno Lime Yogurt Sauce 114
Pecan Chicken Tenders w/ Whiskey Roasted Peach Sauce 107
Sweet Potato Wedges w/ Pepita Cream 80
Baked Shrimp- Large Shrimp, Sun Dried Tomatoes, Spinach, Garlic Breadcrumbs 122
Grilled Chicken Satay with Spicy Peanut Sauce or Tzatziki 107
Smashed Red Potatoes w/ Tillamook Cheddar & Jalapeno Bacon 78
Mini Meatballs 68 (Italian, Asian, Buffalo, BBQ, or Albondigas)
Vegan Bean Tostiditos- perrano beans, edible flower pico 78
Cauliflower Tots w/ Pesto 85
Chimichurri Filet Bites 132

Meeting Snacks

MINIMUM 20 PPL/ priced pp

Trail Mix Bar 7

Make your own mixed bag - Pretzels, M&M's, Dried Fruit, Nuts, Jerky

Fig and Goat Cheese Quesadilla 3.5

Crab Rangoon w/ Wonton Chips 6

Cheese, Crackers and Seasonal Fruit Platter 6.5

Hummus Trio w/ Veggies & Pita Chips 6.5 Red Pepper, Cilantro & White Bean

Ballpark Trio 5 Popcorn, Pretzels/ Roasted Peanuts

Amici Frozen Pops 7-10ea (alcohol & non-alcohol)

Cold Brew, Watermelon Limeade, Berry Lemonade

Blueberry Mojito, Whiskey Sour, Fresh Honeydew Margarita, Energy Blue

Kettle Chips w/ Red Wine Caramelized Onion Dip 55 Shaved Parmesan or Smokey BBQ

Wild Rice Cakes w/ Almond Butter & Strawberries 4.9

Lime Chile Tortilla Chips and Fresh Salsa & Guacamole 5.5

Dolce Platter 4. Chocolate Chunk Cookies, Rice Krispy Squares, and Cappuccino Brownies

Apple Slices 4.75 warm caramel sauce, coconut, chocolate chips, almond toppings

Energy Balls (2) 4. Quinoa Apricot, Peanut Butter Chocolate, Coco Lime, Carrot Cake

Whipped Lemon Ricotta 4 w/ raspberries and Teddy Graham dippers

Popcorn Individual Bags 4.5 - Prickly Pear or Chocolate Chili

⁴

^{*}Gluten Free and Vegetarian/Vegan Options Available Upon Request

^{**}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Appetizer Tables/Bars

(Minimum 20 ppl/ Attendant(s) required for stations)

Street Tacos/Salsa Bar 12-22pp

Fresh corn and flour tortillas with:

Grilled steak, chicken, shrimp, carnitas - homemade guacamole, pico de gallo Additional choices available: corn and jalapeno relish, black beans, sour cream, radishes, fresh limes, cilantro, salsas

Mashed Potato Bar 7pp

Idaho and sweet potatoes smashed with:

Bleu Cheese Tomatoes, Parmesan & Cheddar Cheeses, Bacon, Roasted Poblano Mushrooms, Chives, Maple Butter, Marshmallows & Candied Spiced Pecans

Fun Fondue bar 8 pp

Cheddar Calvados - apple, pretzel bread cubes, salami White Chile Con Queso - Grilled flour tortillas, chorizo, roasted chiles Italian Bar - tortellini, sausage, meatballs, garlic bread

Mixed Wings Bar- 16pp

Chicken wings every which way:

Vesuvio Wings, Hot Mustard Wings, Peanut Butter and Jelly Wings, Garlic Parmesan Wings, Buffalo Fire Wings, Teriyaki Wings, Piccata Wings

Pasta Bar -14.25

Two types of pasta with 3 sauces; Mini meatballs, garlic bread

Carmel Apple Bar- 7pp

Sliced apples dipped in caramel:

Coconut, chopped almonds, snickers, dark chocolate chips, pretzels, mini M&M's, white chocolate shavings, dried cranberries, granola, toffee bits

Agua Fresca Water Bar 5.gl

House Made Fruit Waters:

Cantaloupe, Watermelon, Strawberry, Grape, Honeydew, Lemon Blackberry, Kiwi, Mango

⁵

^{*}Gluten Free and Vegetarian/Vegan Options Available Upon Request

^{**}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Smores Flame to Order Station 8pp

elevate the experience with gourmet, grown up ingredients-guest can customize with unique flavors and variations of traditional ingredients

choose three from each category)

Craft Marshmallows- birthday sprinkle, salted chocolate caramel, coconut almond, mint chip, churro, espresso, banana split, and more

Cookie Smashers- Oatmeal, Brownie, Graham, Peanut Butter, Chocolate Chip Chocolate- Hersheys, Dark Chocolate, Milk Chocolate, Bittersweet, Semi Sweet

Popcorn Station 6.pp Tossed to Order

Chocolate Chile
Prickly Pear
Turkey Jerky, Cotija Cheese
Pistachio Dried Apricots
White Cheddar Dust, Dried Apple, Bacon

⁶

^{*}Gluten Free and Vegetarian/Vegan Options Available Upon Request

^{**}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



MORNING EYE OPENERS

Complete Breakfasts

PRICED PER PERSON/ 15 PERSON MINIMUM PER ORDER

Continental 10.25/pp

Breakfast breads, muffins, pastries, fresh fruit served with choice of fruit juice or coffee

Morning Jack 10.45/pp

Buttermilk pancakes, scrambled eggs, bacon

Corporate 9.95/pp

Cheddar chive egg wraps, skillet potatoes, fresh fruit salad additional charge bacon, vegetables or sausage

Sunrise 10.50/pp

Crustless mini frittatas, edamame sweet potato hash

Deluxe 10.75/pp

Flaky croissants, scrambled eggs, shaved ham, cheddar cheese, fruit salad

Ranch House 16.65/pp

Grilled steak and eggs, skillet potatoes

amici Breakfast Boards

SERVES 10-12 PPL

Ricotta and Tomato Baked Egg Casserole 14.5/pp

whole grain toasts, prosciutto, bagels, croissants, tomato slices, basil, whole grain mustard, fig jam

Cotija Tortilla and Green Chile Baked Egg Casserole 14.50/pp

whole grain tortillas, Spanish chorizo, bagels, tomato slices, cilantro, pico de gallo

<u>Breakfast A la Carte</u>

SERVES 8-10 PPL

Breakfast Wrap Platter 60

Farmhouse eggs, scrambled with cheddar cheese and chives additional charge bacon, vegetables, or sausage

Lemon Ricotta Pancakes w/ raspberries 100

Fluffy pancakes, sweet ricotta, fresh lemon w/ vanilla maple syrup

Open Faced Breakfast Bruschetta 85.

Poached egg, black pepper goat cheese, lemon tarragon frisée, roma tomato Smoked salmon, mashed avocado, arugula sprouts

⁷

^{*}Gluten Free and Vegetarian/Vegan Options Available Upon Request

^{**}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Croissant Sandwich Platter 65.

Farm fresh eggs, cheddar cheese w/ ham or roasted asparagus

Open Faced French Toast Sandwich: 65-95

Grilled ham and gruyere, Dijon mustard

Crème fraiche, seasonal berries, dusting sugar

Dark chocolate, sea salt, dusting sugar

Healthy Break Creamy Farro w/ Honey Roasted Grapes 65

Vanilla-infused farro, honey roasted grapes

House-made Blueberry Muffins 55

with banana or strawberry butter

Lox and Bagel Platter 130

Smoked salmon, cream cheese, capers, lemon wedges, tomatoes, onions, fresh bagels

Bagel and Cream Cheese Platter 50

Veggie or plain cream cheese, butter, jelly

Breakfast Sides

SFRVFS 8-10

Skillet Potatoes 30

Russet potatoes, sautéed onions and garlic

Sweet Potato Hash 35

Roasted sweet potatoes, poblano chiles, onion

Edamame Hash 40

Russet & grilled sweet potatoes, edamame, red pepper

Amici Avocado Toasts 50

Smashed avocado, feta (optional), desert honey, 5 grain toast

Protein Sides 30

Applewood Smoked Bacon, Turkey Bacon,

Turkey Sausage, Pork Breakfast Sausage,

Fresh Fruit Bowl 45

Fresh cut seasonal fruit

Wild Rice Cakes w/ Almond Butter & Strawberries 49

Greek Yogurt Cups (plain or fruit) 40

Chilled Overnight Oats w/ coconut, almonds, pineapple 50

Chilled Chia Seed Porridge w/ blueberries, bananas 50

Yogurt Berry Parfaits w/ granola 45

Cold Brew Iced Coffee 32.50

Decaf/Coffee in a Box 30

Hot Tea Box 30

Juice ½ Gallons 24

Orange, Cranberry or Apple

⁸

^{*}Gluten Free and Vegetarian/Vegan Options Available Upon Request

^{**}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



COLD FARE

Side Salads
SERVES 8-10

Italian Garden 30

Tomato, pepperoncini, olives, Italian dressing

Bistro 35

Green Apples, candied pecans, blue cheese, citrus vinaigrette

House 30

Radishes, cucumber, creamy dill dressing

Caesar 30

Parmesan, croutons, Caesar dressing

Napa Valley 35

Red grapes, almonds, feta cheese, dried cherry vinaigrette

Ranchero 35

Fresh corn, goat cheese, pepitas, cilantro vinaigrette

Saguaro Salad 38

Grilled dates, crumbled feta, spiced pecans, mixed greens, saguaro spiced vinaigrette

Southwest Quinoa Salad 38

Arugula, quinoa, red onion, black beans, tomatoes, sunflower seeds, avocado salsa ranch

Entrée Salads

SERVES 8-10

amici Chop 140

Chicken, blue cheese, pasta, tomato, bacon, mustard vinaigrette

Grilled Steak Cobb Salad 200

Bleu cheese, tomato, avocado, bacon, mushrooms, balsamic dressing

Country Italian Chop 140

Salami, pepperoni, garbanzo beans, provolone, tomato, basil vinaigrette

Chicken Satay Salad 140

Grilled chicken, shredded carrots, kale, peanuts, citrus soy vinaigrette or spicy peanut dressing

Farmer Salmon Salad 220

Herb-crusted salmon, asparagus, tomato, egg, chives, red potato Dill yogurt ranch

Chilled Fresco Table 17.95 pp

Minimum order for 20 ppl
Two Salad Bowl Choices
Grilled Steak & Chicken Platters
Grilled Vegetables w/ yogurt ranch
Tuscan Bread

9

^{*}Gluten Free and Vegetarian/Vegan Options Available Upon Request

^{**}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Sandwich Platters

SERVES 8-10 PPL /MIN. 5 OF EACH CHOICE

Smashed Roasted Chickpea & Arugula 9.5/pp

Chile Roasted chickpeas, tomato, arugula, lime tzatziki

Traditional Italian 10.25/pp

Salami, pepperoni, ham, provolone, tomato, Italian dressina

Roasted Turkey BLT 10.25/pp

Turkey, bacon, Swiss cheese, lettuce, tomato, garlic mayo

Ham & Cheddar 10.25/pp

Shaved ham, cheddar, apple, honey mustard sauce

Chicken Caprese 10.25/pp

Chicken breast, tomato, fresh mozzarella, pesto mayo

Grilled Vegetable 9.50/pp

Potato

Parmesan Kettle Chips

Chipotle BBQ Kettle Chips

Purple Potato w/Cilantro Tahini

Warm Potato w/ Bacon & Pumpkin Seeds

Seasonal vegetables, fresh mozzarella, balsamic vinaigrette

Roast Beef 15.25/pp

Sliced beef, cheddar cheese, horseradish cream sauce

Sandwich Side Choices

INCLUDES CHOICE OF 1 SIDE per 10 ppl

Pasta/Rice

Vegetable Penne Sundried Tomato, Spinach Orzo Bacon Cheddar Macaroni Forbidden Rice

Vegt/Grains

Dried Cherry Kale Slaw Greek Quinoa Salad Cilantro Apple Slaw Quinoa Tabbouleh

Box Lunches

MINIMUM ORDER 5 PER CHOICE

Sandwich or Wrap includes chips & cookie 15.95/pp

(additional charge for roast beef)

Bountiful Bowls

MINIMUM ORDER OF 10 PER BOWL TYPE Chicken \$14.00 / Steak \$18.00 / Spiced Tofu \$12.00

Shawarma Quinoa Bowl

Mixed greens, protein choice, quinoa, cucumber, red onion, tzatziki, bell pepper, feta

Cashew Crunch Farro Satay Bowl

Mixed greens, protein choice, farro, cilantro, carrots, edamame, hoisin red pepper vinaigrette

Chickpea Power Bowl

Mixed greens, protein choice, chickpeas, sweet potato, cucumber, creamy peanut dressing **Sonoran Bowl** Mixed greens, protein choice, avocado rice, fresh corn, shredded cheese, blk beans, salsa ranch

¹⁰

^{*}Gluten Free and Vegetarian/Vegan Options Available Upon Request

^{**}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



MAINS

Pans of Pasta

PANS SERVE 8-10 PPL, WITH GARLIC BREAD Spaghetti, Fettuccini, Penne, Shells

Marinara Alfredo Walnut Pesto Spicy Tomato Cream Meat Sauce
Low Fat Marinara
GOTB (garlic, oil, tomato, basil)
Pomodoro (vegan fresh tomato)

Mediterranean Inspired

SERVES 8-10 PPL
CHOICE OF VEGETABLES OR PASTA & GARLIC BREAD

Baked Spaghetti Pie (served by the pan) 150

Spaghetti, Alfredo, Italian cheeses, sauce

Eggplant Parmesan (served by the pan) 150

Breaded planks, marinara, mozzarella cheese

Homemade Cheese Lasagna (served by the pan)150

Fresh pasta layered with herbed ricotta cheese, sauce

Stuffed Chicken 160

Ham, spinach, cheese stuffed breast, pesto cream sauce

Shells with Broccoli 110

Sundried tomatoes, spicy Italian sausage, garlic, olive oil

Grilled Chicken Romano 140

Chicken, arugula, balsamic tomatoes, shaved parmesan

Shrimp Diavola 200

Gulf shrimp, fettuccini, spicy red pepper marinara

Penne with Roasted Chicken 140

Chicken, fresh mozzarella, spicy tomato cream sauce

Roast Pork Loin Marsala 140

Pork medallions, Marsala mushroom reduction

Mediterranean Kebob 180

Beef and chicken skewers w/ vegetables, cucumber tzatziki, cherry rice optional

Pesto-Crusted Salmon 220

Atlantic Salmon, basil pesto, garlic breadcrumbs

Chicken Parmesan 140

Parmesan crusted breast, mozzarella cheese, marinara

Amici Linguini Carbonara 120

Chicken, shaved asparagus, bacon, garlic cream sauce

¹¹

^{*}Gluten Free and Vegetarian/Vegan Options Available Upon Request

^{**}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Latin Inspired

SERVES 8-10 PPL -CHOICE OF RICE OR BEANS, CHIPS & SALSA

Street Tacos 140

Grilled steak, chicken or queso panelo (corn & zucchini), pico de gallo, guacamole

Chorizo Chile Burger 150

Cheddar cheese, jicama slaw, red onion, cumin grilled buns

Chipotle Grilled Pork Chops 160

Smokey pork, chile roasted apples

House made Enchiladas 125

Green chili, shredded chicken, cotija cheese

Deep red cheese

Roasted poblano and mushroom

Tortilla Crusted Chicken 160

Avocado, fresh corn, black bean coulis

Shrimp Fajitas 210

Spicy grilled shrimp, onions & peppers, cilantro, sour cream

Grilled Halibut with Blueberry Pico de Gallo 320

Blueberries, jalapeno, pineapple, cilantro

Carnitas Sliders 150

Shredded pork dried cherry kale slaw, pineapple-jalapeno BBQ sauce

Lemon Zucchini Noodles with Grilled Shrimp and Cilantro Chimichurri 200

Zucchini, garlic, olive oil, shrimp, cilantro

Adobo Turkey 160

Spice rubbed turkey medallions, pineapple black bean salsa,

Shrimp Diablo Skewers 200

Spicy shrimp, onions, zucchini, cilantro

Scrambled Green Bean Burritos (seasonal) 120

Fresh scrambled eggs, fresh green beans, tomato & onion, flour tortillas

Chile Colorado/140

Slow roasted chile rubbed pork, black beans, tortillas

¹²

^{*}Gluten Free and Vegetarian/Vegan Options Available Upon Request

^{**}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Modern American

SERVES 8-10 PPL /CHOICE OF VEGETABLE OR STARCH, BREAD OPTION

Grilled Lime Salmon 220

Citrus-marinated salmon chive garlic yogurt sauce

Pretzel Crusted Chicken 140

Pommery Dijon mustard sauce

Soy Braised Flank Steak 200

Grilled green onions

Turkey Meatloaf 180

BBQ mustard glaze

Pork Tenderloin 140

Roasted butternut squash coulis, red pepper

Grilled Chicken with Grape Feta Salsa 140

Chicken breast, herbed grape salsa, feta cheese

Roast Pork Loin Mustard Seed Crust 140

Pan seared pork loin, balsamic onion jus

Cowboy Flat Iron Steak 200

Pan seared tomatoes, roasted garlic, thyme & red wine reduction

Roasted Turkey Medallions 180

Apple sage stuffing, pan gravy, cranberry sauce

Kona Crab Cakes 240

Panko-breaded cakes, pineapple jalapeno salsa,

Lemon Shrimp with Orzo 220

Sautéed shrimp skewers, frenched green beans, feta orzo garnish

Angus Meatloaf 180

Angus beef, whiskey mustard glaze

Cowboy Table-16.95/pp

Cole Slaw or Potato Salad, Pulled BBQ Pork & Grilled Chicken, Ranch Beans, Onion Rolls

¹³

^{*}Gluten Free and Vegetarian/Vegan Options Available Upon Request

^{**}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Conscience Fare

Serves 8-10 ppl V=vegan / VGT=vegetarian / GF=gluten free

Sunrise 105 GF, VGT

Crustless mini frittatas, edamame sweet potato hash

Breakfast Buddha Bowl 120 GF, V

Heritage Quinoa, spinach tofu scramble, avocado, almonds, black beans, pico de gallo

Amici Avocado Toasts 50 GF, V

Smashed avocado, feta (optional), desert honey, 5 grain toast

Spaghetti Squash Lasagna 120 GF, VGT

Layered creamed spinach, mozzarella, marinara, herbed ricotta

Southwest "Relleno" 120 GF, V

stuffed sweet potato, spiced chickpeas, poblano, elote cashew sauce

Open-Faced Vegetarian Burgers140 VGT

Black bean burger, roasted tomato crema, sweet potatoes, sourdough toast

Cauliflower Tacos 130 GF, VGT

Creamed jalapeno spinach, radish sprouts, pico de gallo

Roasted Poblano Mushroom Enchiladas 125 GF, VGT

Corn tortillas, black beans, cheese blend, creamy blanco sauce

Deconstructed Peruano Tostadas 110 GF, VGT

Crispy Corn Tortillas, vegetarian refried beans, radish, lettuce, cotija cheese

Dessert Platters

Serves 8-10

Mixed Bars Platter 42.5

Coconut Brownies, Apple Oatmeal Blonde, Peanut Butter & Jelly

Biscotti and Fruit Platter 45.

Seasonal fresh fruit with homemade double chocolate chip biscotti's

Carrot Cake Cookies 45.

Dolce Platter 40

Chocolate chunk cookies, rice Krispy squares, and double chocolate brownies

Fresh Berry Lemon Cake 40

Tart lemon pound cake, fresh berries and homemade whipped cream

Warm Caramel Banana Chocolate Bread Pudding 55

Fresh caramel sauce, whipped vanilla cream

Cannoli Dip w/ Smashed Waffle Cone Dippers 50

Lemon, pistachio & dried cherry or cinnamon chocolate chip

Blackberry Cheesecake 45

Topped with fresh blackberry coulis & teddy graham soldiers

14

^{*}Gluten Free and Vegetarian/Vegan Options Available Upon Request

^{**}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.