

Event Name: _____ Est. Guests: _____ Venue Type: Indoor Outdoor

Contact Info: _____

Hot Breakfast

- Hearty American \$8.75**
Farm Fresh Eggs Scrambled w/ Vermont Cheddar, Sausage, Bacon & Seasoned Home fries.
Served With Biscuits
- Crème Brulee French Toast \$6.25**
Egg Custard Soaked Challah Bread Baked to perfection and Dusted with Cinnamon
- Blueberry Stuffed French Toast \$6.25**
Egg Custard Soaked Challah Bread Filled with a Rich Cream Cheese Blueberry Filling
- Breakfast Sandwiches \$5.75**
Assorted Breakfast Sandwiches to Include: Egg, Egg and Cheese, Sausage Egg and Cheese & Bacon Egg and Cheese
- Breakfast Wraps \$5.75**
Assorted Breakfast Wraps to Include: Garden Vegetable, The Ranchero & The Western
- Oatmeal \$3.75**
Choice of Apple Cinnamon or Traditional Oatmeal Served with Diced Apple, Dried Cranberries, Brown Sugar, Raisins, Sliced Almonds & Chocolate Chips
- Classic Quiche Lorraine \$5.75**
Farm Fresh Eggs Baked in a Flaky Crust with Chives, Bacon & Swiss Cheese
- Baked Egg and Cheese Strata \$5.75**
Farm Fresh Eggs Baked with Vermont Cheddar
- Hearty Start \$5.75**
Farm Fresh Eggs Baked with Onion, Bell Pepper, Vermont Cheddar, Potatoes and your choice of Bacon, Sausage or Ham
- Garden Vegetable \$5.75**
Farm Fresh Eggs Baked with Bell Peppers, Mushrooms, Tomato, Spinach, Broccoli, Chives & Vermont Cheddar
- Eggs Florentine Casserole \$5.75**
Farm Fresh Eggs Baked with Spinach & Swiss Cheese

Room Temperature Breakfast

- Bagel Tray \$2.50**
Assorted Sliced Bagels Served W/ Cream Cheese, Butter & Jelly
- Bakery Basket \$2.75**
Croissants, Coffee Cake, Fruit and Nut Breads, Assorted Muffins & Cinnamon Rolls
- Breakfast Buffet \$4.25**
Assorted Sliced Bagels, Sweet Rolls, Sliced Fruit and Nut Breads Served W/ a Seasonal Sliced Fruit Tray
- Health Bar \$4.75**
Choice of Strawberry, Vanilla or Blueberry Low-fat Yogurt, Granola Cereal Bars & Fresh Fruit
- Lox Platter \$5.75**
Smoked Salmon Garnished with Fresh Dill, Lemon Wedges, Capers, Red Onion & Tomato.
Served with Assorted Bagels & Cream Cheese

A La Cart Breakfast Items

- **Southern Style Biscuits \$1.75**
Served with Sliced Ham (Minimum Order 10)
- **Breakfast Meats \$3.00**
Bacon, Sausage, Ham, Sausage Links, Turkey Sausage Links or Vegetarian Sausage Patties
- **Fruit Salad \$2.75**
Seasonal Fruit Salad Medley
- **Sliced Fruit Tray \$2.85**
Seasonal Sliced Fruit Display
- **Yogurt Parfait \$2.75**
Choice of Vanilla, Blueberry or Strawberry Yogurt Served with Diced Fresh Fruit & Granola



Beverage Service

- **Coffee Service \$2.95**
Regular and/or Decaf Coffee Served with Creamers, Sugars & Sweeteners
- **Hot Tea Service \$2.95**
Assorted Tea to Include, Earl Grey, English Breakfast, Lemon, Green Tea, & Decaffeinated. Served with Creamers, Sugars & Sweeteners
- **Bottled Juice \$2.75**
Choice of Orange, Cranberry or Apple Juice
- **Bottled Water \$2.50**
Choice of Sparkling or Still Bottled Water

Casual Luncheon

- **Barbecue Buffet \$15.95**
Carolina Style Pulled Pork & Pulled Chicken Served with Kaiser Rolls, Coleslaw, Dill Pickle Spears, BBQ Sauce and a Sweets Tray for Dessert
- **Classic Cold Cut Deli Platter \$15.95**
Build your own Deli Favorite! Starting with Roasted & Smoked Turkey, Roast Beef Smoked Ham, Genoa Salami, Lettuce, Tomato, Cheddar Cheese, Swiss Cheese & Fresh Baked Breads. Served with Dill Pickle Spears, Mayo, Mustard, Assorted Bagged Chips & Sweets Tray For Dessert
- **DIY Italian Sub Bar \$15.95**
Your Choice of two of the Following: Eggplant Parmesan, Meatballs & Marinara, Italian Sausage and Peppers or Chicken Parmesan. Served with Fresh Italian Sub Rolls, Marinara Sauce & a Sweets Tray for Dessert
- **DIY Tex-Mex Taco Bar \$15.95**
Beef, Chicken & Black Beans Served W/ Flour Tortillas, Cheddar Cheese, Pico De Gallo, Lettuce, Tomato, Sour Cream and Rice. Served with a Sweets Tray for Dessert Additional \$1.25 Per Person Charge for Guacamole
- **DIY Street Tacos \$15.95**
Carne Asada Beef, Pork Carnitas And Chicken Served with Corn Tortillas, Queso Fresco, Lime Wedges, Sliced Radish, Sour Cream, Cilantro Lime Rice, Mexican Coleslaw & Diced Onion. Served with a Sweets Tray for Dessert Additional \$1.25 Per Person Charge for Guacamole

- **Mediterranean Chicken Platter \$15.95**
Seasoned Sliced Chicken Served With Hummus, Feta, Cucumber, Tomato, Lettuce, Onion & Pita Breads. Served with a Sweets Tray for Dessert
- **Vegetarian Buffet \$15.95**
Falafel, Hummus, Feta, Tabbouleh, Grilled Marinated Vegetables, Tzatziki Sauce & Pita Breads Served with a Sweets Tray for Dessert
- **Mixed Grill \$16.95**
Marinated Roasted Chicken, Filet of Beef & Sauteed Shrimp Served with Roasted Seasoned Vegetables, Orzo Pasta Salad, Cocktail Breads & Butter, Herbed Aioli, Horseradish Cream & Dijon Aioli. Accompanied with a Sweets Tray for Dessert

Savory Sandwiches

- **East Coast Turkey \$8.50**
Oven Roasted Turkey, Thousand Island Dressing, Tomato, Lettuce, Coleslaw & Swiss
- **West Coast Turkey \$8.50**
Smoked Turkey, Avocado, Cheddar, Lettuce, Tomato & Honey Dijon Dressing
- **Chicken Hummus Veggie Pita \$8.50**
Our Home-Made Hummus inside a pita with Seasoned Roasted Chicken, Lettuce, Tomato, Feta, Shredded Carrot, Cucumber and Sliced Red Onion
- **Veggie Hummus Pita \$8.50**
Our Home-Made Hummus inside a pita with Lettuce, Tomato, Feta, Shredded Carrot, Cucumber and Sliced Red Onion
- **Italian Cold Cut \$8.50**
Fresh Baked Italian Bread with Genoa Salami, Smoked Ham and Prosciutto with Lettuce, Tomato, Sliced Red Onion, Red Wine Vinaigrette and Mayo
- **Turkey Chipotle \$8.50**
Smoked Turkey, Pepper-jack, Avocado, Arugula, Tomato & Chipotle Aioli on a Ciabatta Roll
- **Caprese \$8.50**
Fresh Mozzarella, Arugula, Tomato, Balsamic Reduction & Pesto on a Ciabatta Roll
- **Club Sandwich \$8.50**
Sliced Smoked Ham, Sliced Roasted Turkey, Lettuce, Tomato, Bacon and Mayo on Three Pieces of Bread

Deli Favorite Sandwiches

- **Chicken Salad \$7.50**
Choice of Original or Tarragon Chicken Salad With Lettuce & Tomato
- **Tuna Salad \$7.50**
Tuna Salad with Lettuce & Tomato
- **Roast Beef & Cheddar \$7.50**
Sliced Roast Beef with Lettuce, Tomato & Mayo
- **Smoked Ham & Cheddar \$7.50**
Sliced Smoked Ham with Lettuce, Tomato, Cheddar & Mayo
- **Roasted Turkey & Swiss \$7.50**
Sliced Roasted Turkey with Lettuce, Tomato, Swiss & Mayo



- **Egg Salad \$7.50**
Savory Egg Salad with Lettuce & Tomato
- **BLT \$7.50**
Bacon, Lettuce, Tomato & Mayo



Wonderful Wraps

- **Cajun Turkey \$7.95**
Cajun Seasoned Sliced Turkey with Pepper-jack, Lettuce, Tomato and Ranch Dressing
- **Chicken Caesar \$7.95**
Seasoned Roasted Chicken, Romaine Lettuce, Feta, Parmesan & Caesar Dressing
- **Smokin' Turkey \$7.95**
Sliced Smoked Turkey, Swiss, Lettuce, Tomato, Shredded Carrots & Honey Dijon Dressing
- **Greek Veggie \$7.95**
Lettuce, Cucumber, Kalamata Olives, Sliced Red Onion, Bell Peppers, Banana Peppers, Feta and Red Wine Vinaigrette
- **Hummus Veggie Wrap \$7.95**
Our Home-Made Hummus inside a Wrap with Lettuce, Tomato, Feta, Shredded Carrot, Cucumber and Sliced Red Onion
- **Chicken Hummus Veggie Wrap \$7.95**
Our Home-Made Hummus inside a Wrap with Seasoned Roasted Chicken, Lettuce, Tomato, Feta, Shredded Carrot, Cucumber and Sliced Red Onion
- **Smoked Turkey and Cheddar \$7.95**
Sliced Smoked Turkey with Lettuce, Tomato, Cheddar & Mayo
- **Roasted Veggie \$7.95**
Seasoned Roasted Veggies with Lettuce & Red Wine Vinaigrette

Sandwich & Wrap Platters

- **The Crowd Pleaser \$10.75**
An Assortment of Sandwiches & Wraps, Choice of Garden Salad, Greek Salad or Caesar Salad. Accompanied with a Sweets Tray for Dessert
- **All The Above Tray \$9.75**
An Assortment of Sandwiches and Wraps Served with Assorted Bags of Chips

Entrée Salads

- **Chef Salad \$10.25**
Cheddar, Provolone, Diced Turkey, Diced Ham, Sliced Hard Boiled Egg, Tomato, Cucumber over Mixed Greens W/ Ranch Dressing
- **The Cherry Blossom \$10.25**
Dried Cherries, Shredded Carrots, Sliced Red Cabbage, Walnuts & Feta over Baby Kale served W/ Balsamic Dressing
- **Chicken Caesar Salad \$10.25**
Diced Seasoned Chicken, Parmesan, Feta & House Made Croutons over Chopped Romaine Served W/ Caesar Dressing
- **Cobb Salad \$10.25**
Diced Seasoned Chicken, Sliced Hard Boiled Egg, Tomato, Bacon Crumbles, Blue Cheese Crumbles, Avocado over Field Greens Served W/ Ranch Dressing

- **Harvest Cobb Salad \$10.25**
Diced Seasoned Chicken, Cheddar, Diced Apple, Walnuts, Dried Cranberries, Sliced Hard Boiled Egg, Bacon Crumbles & Avocado over Mixed Greens Served W/ Red Wine Vinaigrette
- **Greek Salad \$10.25**
Tomato, Cucumber, Kalamata Olives, Sliced Red onion, Bell Peppers, Feta & Banana Peppers over Chopped Romaine Lettuce Served W/ Red Wine Vinaigrette
- **Pecan Crusted Chicken Salad \$10.25**
Sliced Chicken Encrusted with Pecans, Dried Cranberries, Mandarin Oranges, Blue Cheese Crumbles, & Toasted Pecans over Mixed Greens Served W/ Balsamic Vinaigrette
- **Sesame Ginger Chicken Salad \$10.25**
Diced Sesame Chicken Salad, Shredded Carrots, Bell Peppers, Shredded Red Cabbage & Mandarin Oranges over Mixed Greens Served W/ Sesame Ginger Dressing
- **Southwest Chicken Salad \$10.25**
Tangy Tex-Mex Marinated Chicken, Black Beans, Corn, Bell Peppers, Cheddar & Pico De Gallo Served W/ Chipotle Ranch Dressing
- **Steak & Asparagus Salad \$10.25**
Seared Sliced Steak, Sauteed Lemon-Pepper Asparagus, Sliced Mushrooms, Tomato and Scallions over Chopped Romaine Lettuce Served W/ Dijon Vinaigrette
- **Power Hour Salad \$10.25**
Quinoa, Shredded Carrots, Chickpeas, Cucumber & Dried Cranberries over Spinach Served W/ Sesame Ginger Dressing
- **Mixed Green Salad \$9.25**
Mixed Greens, Tomato, Cucumbers, Bell Peppers & Shredded Carrots Served W/ Ranch & Balsamic Dressing
- **Caesar \$9.25**
Parmesan, Feta & House Made Croutons over Chopped Romaine Served W/ Caesar Dressing
- **Strawberry Spinach Salad \$9.25**
Fresh Sliced Strawberries, Pecans & Blue Cheese Crumbles over Spinach Served W/ Balsamic Dressing
- **Savory Spinach Salad \$9.25**
Sliced Mushrooms, Chopped Hard Boiled Egg & Sliced Red Onion over Spinach Served W/ Balsamic Vinaigrette

Lunch Boxes

- **Allspice Boxed Lunch \$10.50**
Sandwich or Wrap with Chips and Choice of Cookie or Whole Fruit. Add Side Salad for \$1.25

Cold Side Salads

- **Aztec Quinoa & Avocado \$2.95**
Quinoa With Diced Avocado, Diced Onion, Cucumber & Tomato
- **Broccoli Health Slaw \$2.95**
Blanched Broccoli Tossed in a Yogurt Sauce with Cranberries & Raisins
- **Caprese \$2.95**
Herbed Ciliegine Mozzarella, Basil and Tomato Tossed in Balsamic & Olive Oil
- **Couscous & Roasted Vegetables \$2.95**
Seasoned Roasted Vegetables Tossed in Couscous



- **Fruit Salad Medley \$2.95**
Seasonal Fruit Salad Medley
- **Greek Penne Pasta Salad \$2.95**
Penne Pasta Tossed with Kalamata Olives, Bell Peppers, Onions, Tomato, Cucumber, Feta, Banana Peppers & Red Wine Vinaigrette
- **Herbed Chickpea & Tomato Salad \$2.95**
Diced Tomato, Chickpeas & Cucumber Tossed in a Red Wine Vinaigrette Dressing
- **Lentil Salad \$2.95**
Steamed Lentils, Bell Peppers & Herbs
- **Orzo Pasta Salad \$2.95**
Herbed Orzo Pasta, Chopped Fresh Spinach, Sun Dried Tomato & Topped W/ Feta
- **Red Bliss Potato Salad \$2.95**
Diced Red Bliss Potatoes with Chopped Hard Boiled Egg, Herbs, Mayo, Diced Celery & Shredded Carrots
- **Coleslaw \$2.95**
Shredded Cabbage, Carrots & Red Cabbage tossed in a Tangy Dressing
- **Tricolor Pasta Primavera \$2.95**
Tricolor Pasta, Bell Peppers, Broccoli, Zucchini, Yellow Squash Tossed in an Italian Dressing
- **Southwest Salad \$2.95**
Seasoned Corn, Black Beans & Tomatoes Tossed in a Tangy Southwestern Sauce
- **Wild Rice Pilaf \$2.95**

Beverages & Chips

- **Assorted Sodas \$1.95**
- **Bottled Water \$1.95**
- **Sparkling Water \$1.95**
- **Iced Tea \$1.95**
- **Assorted Bagged Chips \$1.95**



Hot Entrées

- **Roasted Apple Butter Chicken \$17.95**
Savory Sliced Chicken Basted with Local Apple Butter. Served with Roasted Red Bliss Potatoes, Rolls & Butter, Garden Salad and a Sweets Tray for Dessert
- **Herbed Lemon Dijon Chicken \$17.95**
Sliced Lemon Dijon Chicken over a Bed of Herbed Orzo Pasta. Served with Rolls & Butter, Garden Salad and a Sweets Tray for Dessert
- **Stuffed Baked Chicken Breast \$17.95**
Your Choice of Florentine or Pennsylvania Style W/ Gravy. Served with Rolls & Butter, Rice Pilaf, Garden Salad and a Sweets Tray for Dessert
- **Artichoke & Pistachio Chicken \$17.95**
Medallions of Roasted Chicken with Sauteed Shallots, Garlic, Basil, Pistachios & Artichokes. Served with Rolls & Butter, Garden Salad, Lemon Parsley Rice and a Sweets Tray for Dessert

- **Chicken Cordon Bleu \$17.95**
Chicken Breast Stuffed with Dijon Mustard, Sliced Smoked Ham & Swiss Cheese, Breaded and Baked to Perfection. Served With Rolls & Butter, Rice Pilaf, Garden Salad & a Sweets Tray for Dessert
- **Chicken Piccata \$17.95**
Breaded Fried Chicken Tossed in a Lemon Caper Sauce over Pasta. Served with Rolls & Butter, Caesar Salad and a Sweets Tray for Dessert
- **Rosemary Merlot Flank Steak \$17.95**
Marinated Flank Steak Seasoned with Rosemary, Garlic and a Merlot Reduction. Served with Seasoned Roasted Red Bliss Potatoes, Rolls & Butter, Garden Salad and a Sweets Tray for Dessert
- **Beef Stroganoff \$17.95**
Savory Sauteed Beef Tips in a Rich Mushroom Cream Sauce over Egg Noodles. Served with Rolls & Butter, Garden Salad and a Sweets Tray for Dessert
Beef Tenderloin Market Price
Sliced Herb Crusted and Roasted to Perfection. Served with Seasoned Roasted Red Bliss Potatoes, Sauteed Lemon-Pepper Asparagus, Garden Salad and a Sweets Tray for Dessert
- **Roasted Salmon \$18.95**
Your Choice of Champaign Leek Sauce or Blackened W/ Mango Salsa. Served With Wild Rice Pilaf, Rolls & Butter, Garden Salad and a Sweets Tray for Dessert
- **Ginger Soy Salmon \$18.95**
Ginger Soy Salmon Filet on Bed of Sesame Noodles with Steamed Broccoli Florets. Served with Rolls & Butter, Garden Salad and a Sweets Tray for Dessert
- **Flounder Almondine \$18.95**
Flounder Encrusted in an Almond Panko Breading and Fried to Perfection. Served with Herbed Orzo Pasta, Rolls & Butter, Garden Salad and a Sweets Tray for Dessert
- **Pork Tenderloin \$17.95**
Your Choice of Bourbon BBQ, Honey Dijon or Hoisin Ginger. Served with Seasoned Roasted Sweet Potato Wedges, Rolls & Butter, Garden Salad and a Sweets Tray for Dessert
- **Cajun Jambalaya \$18.95**
Chicken, Shrimp, Andouille Sausage Simmered in a Zesty Tomato Sauce Served over Rice. Served with Rolls & Butter and a Sweets Tray
- **Stuffed Portobello \$17.95**
Portobello Mushrooms Stuffed with Quinoa & Roasted Vegetables. Served with Orzo Pasta, Garden Salad and a Sweets Tray for Dessert
- **Spanakopita Entrée \$17.95**
Savory Spinach and Feta Wrapped up in Phyllo Dough Baked to Perfection. Served with Roasted Vegetables, Garden Salad and a Sweets Tray for Dessert
- **Baked Stuffed Zucchini \$17.95**
Zucchini Stuffed with Herbed Rice in Marinara Sauce. Served With Garden Salad, Rolls & Butter and a Sweets Tray for Dessert
- **Couscous Stuffed Peppers \$17.95**
Bell Peppers Stuffed with Couscous & Roasted Vegetables. Served with Rolls & Butter, Garden Salad and a Sweets Tray for Dessert
- **Eggplant Parmesan \$17.95**
Breaded and Fried Eggplant over Pasta with Marinara Sauce Served with Rolls & Butter, Garden Salad and a Sweets Tray for Dessert
- **Cheese Tortellini in Tomato Cream Sauce \$17.95**



Room Temp Hors d'oeuvres (*all priced on request)

- **Vegetable Crudités**
An Assortment of Fresh Bell Peppers, Carrots, Cherry Tomatoes, Broccoli, Cauliflower & Sugar Snap Peas. Served with Choice of two of the following Dressings: Hummus, Pesto, Spinach & Herb, Tzatziki Sauce, Ranch, Rosemary White Bean or Olive Tapenade
- **Fruit & Cheese Display**
Seasonal Sliced Fruit W/ an Assortment of Cheddar, Pepper-jack, Swiss, Brie & Havarti Cheeses. Served with Assorted Table Crackers
- **Caprese Skewers**
Tomato, Mozzarella & Basil on a Bamboo Pick Served with a Pesto Sauce
- **Deviled Eggs**
Hard boiled Eggs Cut in half and Stuffed with a Delicious Filling
- **Assorted Crostini**
Topping Choices include: Arugula with Goat Cheese & Prosciutto, Pesto & Chevre, Mushroom Ragout, Olive Tapenade, Rosemary & White Bean or Roasted Red Pepper Hummus
- **Classic Bruschetta**
A Savory Blend of Tomato, Onion, Basil, Garlic, Olive Oil & Balsamic Reduction Served with Crostini
- **Hummus & Pita**
Choice of Original or Roasted Red Pepper Hummus Served with Toasted Herbed Pita Points
- **Seven Layer Mexican Dip**
Re-fried Beans, Sour Cream, Shredded Lettuce, Diced Onions, Shredded Cheddar Layered and Served with Tortilla Chips
- **Asian Beef Skewers**
Asian Spiced Beef with Pineapple Served with Sesame Ginger Sauce
- **Mini Ham Biscuits W Honey Dijon**
Southern Style Biscuits with Sliced Smoked Ham, Cheddar & Honey Dijon Dressing
- **Mini Turkey Biscuit**
Southern Style Biscuit With Sliced Roasted Turkey and Cranberry Sauce
- **Lollipop Lamb Chops**
Savory Lollipop Lamb Chops Served Room Temperature with Dijon Dipping Sauce or Mint Jelly
- **Filet of Beef Crostini**
Filet of Beef on Crostini with Arugula, Caramelized Onions and Horseradish Cream
- **Smoked Salmon**
Smoked Salmon Purée on Choice of Cucumber Slices or Endive Lettuce
- **Cilantro Lime Chicken Sates**
Cilantro Chicken Satay Served with Avocado Crema
- **Grilled Ginger Chicken & Pineapple Skewers**
Asian Spiced Chicken with Pineapple Served with a Sesame Ginger Sauce



Room Temp Hors d'oeuvres (continued)

- **Indonesian Chicken Sates**
Indonesian Spiced Chicken Served with a Peanut Sauce
- **Asian Spiced Chicken Sates**
Soy-Ginger Lime Marinated Chicken Satay Served with Sweet Chili Lime Sauce
- **Shrimp Cocktail**
Display of Shrimp Served with Lemon Wedges & Cocktail Sauce
- **Mediterranean Chicken Sates**
Savory Spiced Mediterranean Chicken Satay Served with Tzatziki Sauce
- **Buffalo Chicken Skewers**
Skewered Buffalo Chicken Served with Ranch & Blue Cheese Dressing

Warm Hors d'oeuvres (*all priced on request)

- **Warm Brie Wheel**
Choice of Raspberry & Toasted Almond, Chutney & Bacon or Pecan Crackle
- **Herb Stuffed Mushroom Caps**
Herb Mixture baked into a Mushroom Cap
- **Sausage Stuffed Mushroom Caps**
Seasoned Sausage Blend Baked in a Mushroom Cap
- **Spanakopita**
Bite Sized Savory Spinach and Feta in a Phyllo Diamond
- **Mini Beef Fajitas Trumpet**
Served with a Savory Southwest Sauce
- **Mini Chicken Quesadillas**
Served with a Savory Southwest Sauce
- **Kielbasa Sausage Puffs**
Savory Kielbasa Sausage Wrapped in Puff Pastry. Served with Dijon Mustard
- **Cocktail Meatballs**
Choice of Swedish, Bourbon BBQ or Sweet & Sour. (Per Dozen)
- **Mini Crab Cakes**
Bite Sized Crab Cakes Served with a Remoulade Sauce
- **Coconut Shrimp**
Coconut Breaded Shrimp Served with a Sweet Chili Sauce
- **Chicken Wings**
Choice of Buffalo, Bourbon BBQ, Naked or Garlic Parmesan. (Per Dozen)
- **Bacon Wrapped Scallops**
Succulent Bite Sized Scallops Wrapped in Smoked Bacon. (Per Dozen)
- **Crab Dip**
Savory Crab Dip Served Warm with Baguette Rounds
- **Spinach & Artichoke Dip**
Spinach & Artichoke Dip Served Warm with Baguette Rounds
- **Skillet Queso Dip**
Skillet Queso Dip Served Warm with Tortilla Chips



Allspice Soups

- **Potato & Ham \$3.25**
Served with Rolls & Butter
- **Loaded Baked Potato \$3.25**
Served with Rolls & Butter
- **Rosemary Chickpea \$3.25**
Served with Rolls & Butter
- **Split Pea & Ham \$3.25**
Served with Rolls & Butter
- **Chili Con Carne \$4.25**
Served with Corn Bread & Butter
- **Vegetarian Chili \$4.25**
Served with Corn Bread & Butter
- **New England Clam Chowder \$3.25**
Served with Rolls & Butter
- **Chicken & Corn Chowder \$3.25**
Served with Rolls & Butter
- **Chicken & Sausage Gumbo \$3.25**
Served with Rolls & Butter
- **Chicken & Tortilla \$3.25**
Served with Tortilla Chips
- **Chicken Noodle \$3.25**
Served with Rolls & Butter
- **Others Available by Request**



Decadent Desserts

- **Cookie Jar Assortment \$2.95**
An Assortment of Our house Made Cookies. 3 Pieces Per Person
- **Sweets Tray \$3.25**
An Assortment of Cookies, Brownies & Blondies. 2 Pieces Per Person
- **Dessert Bars \$3.50**
An Assortment of brownies, Blondies, Dusted Lemon Bars, Key Lime Squares & Southern Pecan Bars
- **Sliced Fruit & Sweets Tray \$3.50**
An Assortment of Cookies, Brownies Blondies & Seasonal Sliced Fruit
- **Berries & Whipped Cream \$3.50**
An Assortment of Fresh Strawberries, Blueberries, Raspberries & Blackberries in a Whipped Cream
- **Fruit Skewers W/ Honey Yogurt Dipping Sauce \$3.50**
Skewers of Seasonal Fresh Fruit Accompanied with a Lemon Honey Yogurt Dipping Sauce
- **Miniature Cheesecake Squares \$3.50**
An Assortment of Miniature Cheesecakes