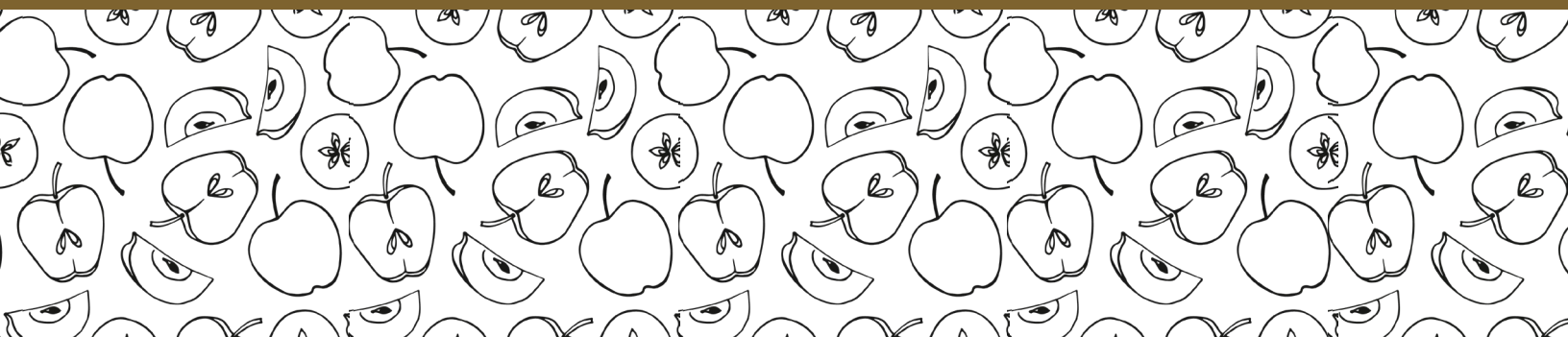




ST. EDWARD'S UNIVERSITY

CATERING GUIDE

BON APPÉTIT MANAGEMENT COMPANY



ABOUT BON APPÉTIT

Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities, and the environment.

Our Kitchen Principles and Sustainable Practices

We serve only locally sourced beef, and our chicken and eggs are always antibiotic free (www.keepantibioticsworking.com). Shell eggs are produced cage-free and are certified by Humane Farm Animal Care, Food Alliance or Animal Welfare Approved. Seafood is purchased only from sustainable sources and adheres to the Monterey Bay Aquarium seafood watch guidelines. We use locally grown and organic produce whenever possible and all fresh produce comes from North America. Baked goods use local and sustainably grown grain. We offer vegetarian (V) and vegan (VG) selections in order to lower our carbon foot print. Visit our website to learn more about how choosing low carbon foods can reduce greenhouse gas emissions at www.eatlowcarbon.org. Noted symbols: (VG) indicates vegan; (V) indicates vegetarian.

For more information about the healthy foods that we serve, visit our website at www.bamco.com.

Bon Appétit catering services range from small breakfast pastry displays with fresh brewed coffee, to delicious hors d'oeuvres, elegant served meals and beautiful buffets. Our menu is just a starting point as we also specialize in designing custom menus for all occasions. We proudly offer fresh ingredients, creative presentation and professional hands-on service.

Bon Appétit Catering at Saint Edward's University

3001 South Congress Ave.

Ragsdale Center / Bon Appétit

Austin, Texas 78704



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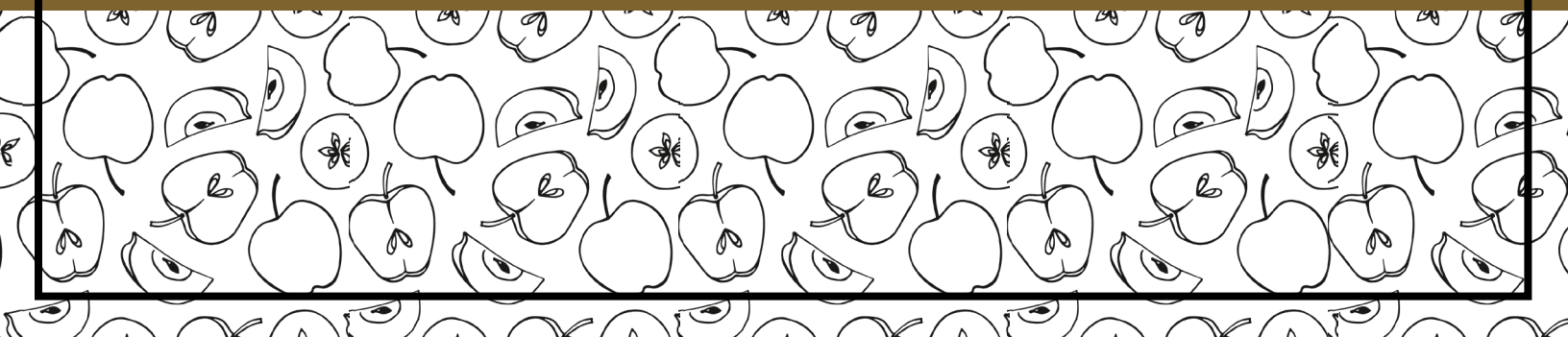
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PLANNING YOUR EVENT

MENU PRICING

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed for 30 days prior to the event. Prices do not include applicable taxes and/or service charges, when they apply. Additional charges may be necessary for any additional paper products, linen, rental items, or service labor over and beyond our usual staffing levels.

ORDERING

Bon Appétit Catering at St. Edwards University require a minimum advance notice of 10 days for all catered functions. Functions over 25 people or \$1,000 whichever is greater require a signed contract and deposit. Bon Appétit Catering will contact you 10 business days prior to your event to confirm your Food, Beverage, Rental and Event Details. We will provide you with a final contract in the form of a Banquet Event Order to serve as final approval of your event. All events will be assessed a 20% service charge on all food and non-alcoholic beverages.

CONTACT

Catering office hours vary, depending on our event schedule for the day. Contact our team by phone or email below and we will get back to you promptly.

Elvin Lubrin, General Manager

(737) 414-1265

elvin.lubrin@cafebonappetit.com

Kella Tyson, Assistant General Manager

(252) 917-7313

kella.tyson@cafebonappetit.com

Room reservations are made through 25Live or Event Conference Services at (512) 448-8796. Please reserve your room prior to placing your event order.

COUNT

A guaranteed number of guests is required for all functions no later than ten (10) days prior to the event. If an update is requested less than ten (10) days prior to the event, and Bon Appétit can accommodate, an additional 10% fee will apply on the food and beverage difference. Should the Client not provide Bon Appétit Catering at St. Edwards University with the timely guarantee, the estimated attendance on the catering agreement will serve as the guarantee.

CANCELLATION POLICY

In the event a function is canceled, Client shall be responsible for and pay Bon Appétit Catering the following percentages of the estimated charges as liquidated damages and cancellation fees:

Cancellation 0 to 10 days prior to the event 75% of the estimated charges including food/beverage minimum based on invoice

Cancellation 10 to 30 days prior to the event 50% of the estimated charges including food/beverage minimum based on invoice

PAYMENT

For external events, deposits are due at the time of the approved contract. The amount collected will be 50% of total event charges. The remainder of balance is due 5 days prior to the function.

LINEN FEES

You may reserve linens for tables (seating, registration, food & beverage, etc.) through Bon Appétit Catering.

85" square linens for 60" round tables – \$8

52" x 114" linens for 6' or 8' tables – \$8

Table skirting – 17' black skirts are available in limited quantities for \$10.00 per skirt

Linen napkins - \$2 each

Presidential linens - \$45.00 each

Presidential napkins - \$5.00 each

Any linens removed from an event, not returned, or returned damaged, will be charged full replacement costs.

Non-standard equipment, specialty linen, floral arrangements, etc. requested or required will be charged to the client. Linens for events that are not catered by Bon Appétit will be charged the standard full rate of \$8 per linen.

CHINA FEES

Quality plastic and paper products are available for \$1.50 per person for each event.

China, water goblets, cutlery and linen napkins are available for \$5.00 per person, up to 200 guests, available on a first come basis. Bar glassware is also available, inquire with catering manager for quantities. Events using china that are over 25 guests will be charged a utility person at \$40 per hour with a four-hour minimum; over 100 guests will require two utility positions.

Should our china, glassware or silverware inventory be inadequate to service the size of your function, they will be rented at the expense of the client.

Please note: We offer many options available for pickup that are conveniently served on disposable trays.

STAFFING

Bon Appétit's normal hours of operation are 7am-9pm daily. Additional fees may apply for events beginning prior to 7:00am or ending after 9:00pm.

Events Requiring Setup and Breakdown Only

Snack, Beverage, Small Reception Setups

On-campus events will be assessed a setup and breakdown charge, based on a 2-hour event time, of 1 hour per attendant. The number of attendants needed for setup and breakdown will be determined by Bon Appétit, based on your guest count, and outlined in your proposal.

Buffet Setups

On-campus events will be assessed a setup and breakdown charge, based on a 2-hour event time, of 2 hours per attendant. The number of attendants needed for setup and breakdown will be determined by Bon Appétit, based on your guest count, and outlined in your proposal.

China Setups

On-campus events will be assessed a setup and breakdown charge, based on a 2-hour event time, of 3 hours per attendant. On-site attendants will be added for china events over 25 guests.

Events Requiring Attendants

Should you request additional staff for more complex events or would like to have a staff member present at your function, there is a charge of \$40 per hour for each attendant with four (4) hours minimum. The number of service staff appropriate to execute your function will be outlined in your proposal. Chef action stations where our trained chefs are required to attend including carving stations, pasta, fajita or other action stations will be charged a flat rate of \$160 per station.

ALCOHOL POLICIES & SERVICE

We have a complete list of beer, wine and liquor available upon request. Due to licensing requirements, all alcohol must be purchased through Bon Appétit Catering and served by a TABC Bon Appétit bartender for the entire campus of St. Edwards University. Bartenders are charged at a ratio of one (1) for every 100 guests for a beer and wine bar and one (1) for every 50 guests for a full liquor bar. Bartenders are charged at a rate of \$40 per hour per bartender with a four (4) hour minimum.

PICKUP

Pickup is available from Hunt Hall at no charge during normal business hours 8:00 a.m. – 8:00 p.m. Monday through Friday and 10:30 a.m. – 8:00 p.m. Saturday and Sunday. Reach out to our catering manager to inquire about pickup outside of these hours. Food and beverage is presented in an all-disposable format.

DISPOSABLE DELIVERY

If you are unable to pick up, delivery is also available for an all-disposable order. Delivery is \$40 for on-campus locations. All food and beverage is served in all disposable containers and platters. Disposable plates and cutlery are additional.

TAX & SERVICE

All prices on our menus are subject to 8.25% Texas Sales Tax and 20% Service Charge.

If you are tax exempt, please send us a copy of your tax-exempt certificate. We cannot grant exemption without this certificate.

LEFTOVERS

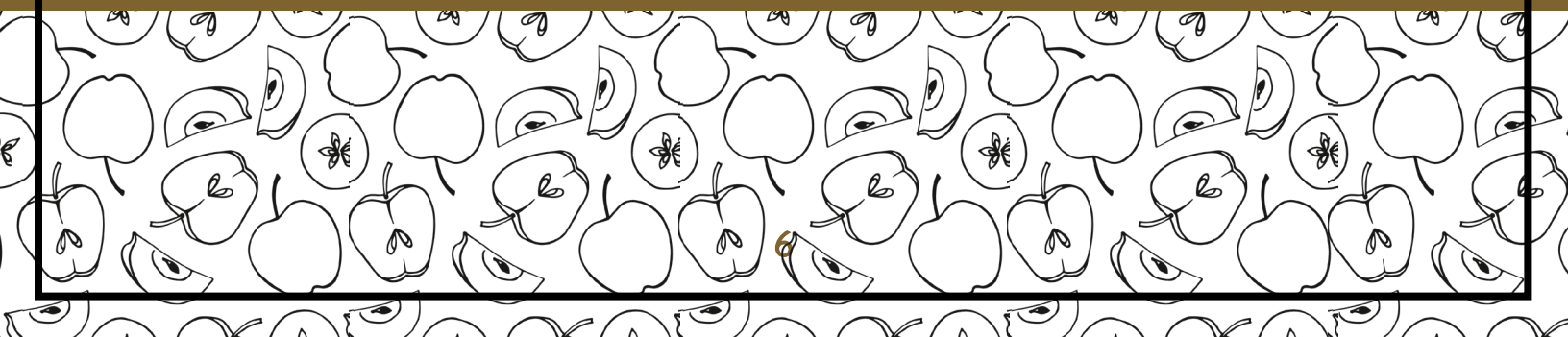
Leftovers may be removed at the client's discretion. The client is responsible for packaging any leftovers. Removal of leftovers cannot delay cleanup time and any delay could result in additional fees. Bon Appétit will not be held liable for food items removed from events.

EQUIPMENT + FEES

Select equipment rentals and linens are available through Bon Appétit Catering. If outside equipment and linen rentals are ordered, they must be coordinated with Bon Appétit Catering at least five (5) business days prior to the event. Fees apply.

SUPPLY CHAIN UPDATE

Due to supply chain and inventory challenges, menu items may change. Please inquire for the most current information.



BEVERAGES

Disposable cups and beverage napkins are included.

All beverages available for pickup.

BULK BEVERAGES

Regular and decaf coffee <i>includes assorted sweeteners and creamer</i>	19/gallon	14/airpot	
Hot Water + Assorted Teas <i>includes assorted sweeteners and creamer</i>		12/airpot	
Lemonade	18/gallon	9/pitcher	
Tea	16/gallon	7/pitcher	
Texas Sweet Tea	18/gallon	8/pitcher	
Orange Juice	18/gallon	9/pitcher	
Iced Water	3/cambro	2/gallon	1/pitcher
Spa Water <i>iced water with fresh fruit and herbs</i>	9/cambro	3/gallon	
Citrus Punch	18/gallon		
Agua Fresca	19/gallon		
Hot Chocolate	19/gallon		
Hot Spiced Apple Cider	18/gallon		
Chilled Apple Cider	18/gallon		
Milk	16/gallon		

INDIVIDUAL BEVERAGES

Milk	2/bottle
Minute Maid Juices	2.59/bottle
Canned Soft Drinks	1.50/7.5 oz. can
Bottled Soft Drinks	2.50/ 20 oz. bottle
Dasani Water	2.50/20 oz. bottle
Ozarka Water	1.50/8 oz. bottle



BREAKFAST

Circle of responsibility icons:

V=Vegetarian | VG=Vegan | MWGCI=Made Without Gluten-Containing Ingredients

BREAKFAST A LA CARTE

BREAKFAST PLATTERS + TACOS

Berry + Yogurt Parfaits with House-Made Granola v

minimum order of 12

9 oz. cups \$3.50 ea.

Muffin + Pastry Tray v

A fresh assortment of muffins, scones, breakfast breads, and Danish

Small (15 pieces) \$20

Medium (25 pieces) \$30

Large (35 pieces) \$40

Muffin Tray v

A choice or assortment of muffins, scones, breakfast breads, and Danish

Small (15 pieces) \$20

Medium (25 pieces) \$30

Large (35 pieces) \$40

Fresh Cut Fruit Bowl vg

Small (serves 10-15) \$35

Medium (serves 15-12) \$50

Large (serves 25-30) \$70



Breakfast Tacos

minimum order of 12 per flavor

3.75 ea.

Select **two** fillings:

Egg **v**, MWGCI

Bacon MWGCI

Sausage MWGCI

Black Bean **VG**

Potato **VG**

Crumbled vegan sausage (add .50 per taco) **VG**

All tacos served on flour tortillas and includes shredded cheese and salsa.

Corn tortillas available upon request.

BAKERY BY THE DOZEN

minimum order 1 dozen

Bagels v

plain, served with Philadelphia cream cheese

\$18 per dozen

Signature Scones v

Blueberry, chocolate chip, cinnamon

\$16 per dozen

Mini Cinnamon Rolls v

\$9 per dozen

Croissants v

plain or chocolate

\$18 per dozen



BREAKFAST BUFFETS

minimum 12 people for all buffets

all breakfast buffets available for pickup

Hot Breakfast Sandwiches

\$9.50 per person

Minimum 12 people, minimum 6 per variety

Choose from:

Croissant stuffed with cage-free scrambled eggs, cheese, and ham

Croissant stuffed with cage-free scrambled eggs, cheese, and bacon

Vegan breakfast on a bun with a Morning Star vegan breakfast patty, refried black bean spread and herbed tomato **VG**

Served with seasonal fresh cut fruit **VG**

Gluten-free bread available upon request add \$1.00

Hot Breakfast Buffets

\$15.00 per person

Select four of the following for your buffet:

Cage-free scrambled eggs **V, MWGCI**

French toast with butter and maple syrup **V**

Migas-scrambled eggs with tortilla strips, diced onions, chili peppers, and cheese **V, MWGCI**

Roasted vegetable frittata **V, MWGCI**

Sliced ham **MWGCI**

Crisp bacon **MWGCI**

Fried breakfast potatoes **VG, MWGCI**

Roasted new potatoes **VG**

Biscuits and gravy **V**

Black beans or pinto beans **VG, MWGCI**

Fresh cut seasonal fruit **VG, MWGCI**



Make-Your-Own Breakfast Taco Buffet

\$10.00 per person

Start with two flour tortillas (corn tortillas available upon request) and fill them with your choice of:

Scrambled eggs V, MWGCI

Fried potatoes VG, MWGCI

Black beans VG, MWGCI

Shredded cheese V

Fresh salsa VG, MWGCI

Add bacon **\$1.99 per person** MWGCI

Add sausage **\$1.99 per person** MWGCI

Add guacamole **\$2.50 per person** VG, MWGCI

BUFFETS

*12 person minimum for all buffets
All lunch and dinner buffets available for pickup*

Hot Dog

\$6.50 per person

Turkey dogs in buns, individually wrapped
includes mustard, ketchup, relish, and individual bags of potato chips

Nacho

\$10.95 per person

Create your own nachos with crispy tortilla chips, grilled chicken, queso, shredded lettuce, beans, sour cream, pico de gallo, and salsa MWGCI
add guacamole \$2.50 per person

Barbecue Pork Slider

\$10.95 per person

Make your own barbecue pork sliders with onions, pickles, and coleslaw
served with individual bags of potato chips

Build Your Own Taco Buffet

\$14.00 per person

Choose two proteins:

Adobo rubbed braised chicken MWGCI

Green chili braised pork MWGCI

Spicy turkey and potato picadillo MWGCI

Spicy ground local tempeh and potato picadillo MWGCI

Warm flour tortillas (corn tortillas available upon request)

Black beans or pinto beans VG, MWGCI

Spanish rice VG, MWGCI

Includes shredded lettuce, shredded cheese, sour cream, pico de gallo, and salsa

Add guacamole \$2.50 per person



Pasta Buffet

Choice of one pasta entrée \$14.00

Choice of two pasta entrées \$18.00

Choice of pasta:

Penne

Cheese tortellini

Farfalle

Gemelli

Choice of sauce:

Marinara

Alfredo

Basil pesto

Turkey Bolognese

Primavera

Buffet includes Caesar salad and garlic bread v

Substitute made without gluten-containing ingredients pasta for an additional \$1.00 per person

Add grilled chicken \$3.00 per person

Add crumbled vegan sausage \$4.00 per person

Italian Buffet

\$18.00 per person

Choose from:

Chicken Piccata

Pounded chicken cutlet in white wine, lemon, and caper sauce MWGCI

Chef choice pasta with Texas olive oil, garlic, and parsley VG

Oven seared zucchini and tomato medley VG, MWGCI

Caesar salad

Fresh baked garlic bread v



-or-

Chicken Saltimbocca

Prosciutto wrapped chicken breast in a velvety tomato sauce MWGCI

Crispy parmesan and rosemary potatoes v

Oven seared broccoli VG, MWGCI

Caesar salad

Fresh baked garlic bread v

Southwest Buffet

\$21.00 per person

Mixed green salad with roasted corn, black beans, avocado, tomatoes, cucumbers, and fried corn tortillas with roasted poblano buttermilk ranch V and chipotle lime vinaigrette VG

Pork loin simmered in green chili sauce MWGCI

Garlic and lime grilled chicken breast topped with pico de gallo MWGCI

Spanish rice VG, MWGCI

Borracho beans VG, MWGCI

Warm flour VG and corn tortillas MWGCI

Tres leches cake v

Barbecue Buffet

\$24.00 per person

Smoked beef brisket MWGCI

Barbequed chicken leg quarters MWGCI

Spicy borracho beans VG, MWGCI

Mustard potato salad v, MWGCI

Coleslaw v, MWGCI

Rolls with butter v

Sliced pickles and onions VG, MWGCI

Seasonal Fruit Cobbler v



CENTER OF THE PLATE SALADS

*12 person minimum, minimum of 6 per salad
Salads are individually boxed and available for pickup*

\$10.50 per person

Add 4oz. grilled chicken breast \$4.50

Add 4oz. jumbo shrimp \$6.00

Add 4oz. salmon \$6.00

Add 4oz. diced ham \$3.00

Add 4oz. diced chicken \$3.00

Caesar

Fresh hearts of romaine lettuce, radicchio, house-made croutons, grated parmesan cheese, classic Caesar dressing

Garden VG, MWGCI

Mixed organic greens, julienne carrots, cherry tomatoes, cucumbers, celery, bell peppers, lemon vinaigrette

Greek V, MWGCI

Fresh hearts of romaine lettuce with cucumbers, cherry tomatoes, black olives, banana peppers, red onions, and feta cheese tossed in a lemon vinaigrette

Southwestern V, MWGCI

Organic mixed baby greens, roasted corn, black beans, cherry tomatoes, shredded cheddar cheese, creamy chipotle ranch and crispy tortilla strips

Quinoa and Kale VG, MWGCI

Kale, quinoa, avocado, cherry tomatoes, toasted almonds, dried cranberries, cucumbers, and lemon vinaigrette

Baby Spinach and Frisee V, MWGI

Frisee, baby spinach, hardboiled egg, sunflower seeds, cherry tomatoes, cucumber, croutons, and red wine vinaigrette.

Kale and Roasted Sweet Potato V

Kale, roasted sweet potatoes, feta cheese, orange supreme, pumpkin seeds, cherry tomatoes, croutons, cucumbers, lemon vinaigrette



APPETIZERS AND HORS D'OEUVRES

INDIVIDUAL BITES

Minimum order 2 dozen per item

Fritter

\$27.00 per dozen

Zucchini and corn with chive crème fraiche v

Arancini-risotto stuffed mozzarella with marinara sauce v

Artichoke and ham with pesto aioli

Shrimp

\$36.00 per dozen

Bacon wrapped grilled shrimp skewer MWGCI

Shrimp cocktail shooter MWGCI

Shrimp and celery ceviche shooter MWGCI

Tartlets

\$30.00 per dozen

Artichoke, spinach, and cream cheese v

Sauteed mushrooms and parmesan cheese v

Ham, caramelized onions, and parmesan

Pesto chicken and tomato

Puff Pastry Bites

\$30.00 per dozen

Artichoke and creamy boursin v

Bacon, caramelized onion, and brie

Asian Inspired Bites

\$30.00 per dozen

Crispy vegetable eggrolls with Thai sweet chili sauce

Pork eggrolls with Japanese ponzu sauce

Grilled chicken skewer with sesame chili sauce MWGCI

Grilled pork skewer with Korean scallion ginger sauce MWGCI

Quesadillas

\$27.00 per dozen

Accompanied with house-made salsa and sour cream

Chicken & caramelized onions

Black bean v

Mushroom and spinach v

Add guacamole and tortilla chips 2.99 VG, MWGCI

Mini Sliders and Sandwiches

\$30.00 per dozen

Available for pickup

BLT | smoked bacon, lettuce and tomato with mayonnaise on sourdough bread

Barbeque pork, pickles on a mini roll

Hummus, sliced tomato, arugula and pesto on a mini roll v

Ham, Swiss cheese, caramelized onions and honey dijonaise on a mini roll

Skewers

\$27.00 per dozen

Available for pickup

Antipasto | cheese tortellini, sausage, cherry tomato, and fresh basil

Caprese | pesto rubbed fresh mozzarella, cherry tomato and fresh basil MWGCI

Fruit | watermelon, pineapple and strawberry VG, MWGCI

DIPS AND SPREADS

12 person minimum

Available for pickup

Fire roasted tomato salsa with tortilla chips VG, MWGCI

\$3.00 per person

Green chile queso with tortilla chips V, MWGCI

\$3.25 per person

House-smashed guacamole with tortilla chips VG, MWGCI

\$3.25 per person

Sesame hummus with pita chips VG

\$3.00 per person

Spreads and Breads

\$3.00 per person

select one spread, all spreads served with assorted toasts and flatbreads

Spinach, artichoke and parmesan V

Creamy pesto V

Million-dollar bacon dip

Summer squash “baba ghanoush” VG

Whipped feta V

Toasted almond and creamy spinach V

BOXED LUNCHES

12 person minimum, minimum of 6 per sandwich

Made without gluten-containing ingredients bread available upon request for \$1.00

All boxed lunches are available for pickup

Gourmet Box Lunches

\$13.50 ea.

Includes pasta or fruit salad, potato chips, cookie, 8oz. bottled water, and condiments

Choose from:

Salt and Pepper Roast Beef

with caramelized onions, baby spinach, Dijon mustard aioli, on a French baguette

Herb-marinated Grilled Chicken Sandwich

with tomatoes, fresh mozzarella, and basil, on a ciabatta roll

Grilled Portobello and Roasted Vegetable Wrap v

with green leaf lettuce and Boursin cheese on a 12" flour tortilla

Italian Combo

with Black Forest ham, Italian salami, provolone cheese, house-made muffuletta, dill pickle, and whole grain mustard on a ciabatta roll

Southwestern Turkey Club

with smoked turkey, bacon, pepper jack cheese, guacamole, and chipotle aioli on a whole wheat bread

Waldorf Chicken Salad

with apples, walnuts, and grapes on a butter croissant

Caprese

with fresh mozzarella, marinated tomatoes, house-made pesto, and mix baby greens on ciabatta

California Wrap

with pickled red onion, cucumbers, roasted red peppers, hummus, pumpkin seeds, and mixed greens on 12" flour tortilla



Traditional Box Lunches

\$11.00 ea.

Includes potato chips, cookie, 8oz. Bottled water, and condiments

Choose from:

Smoked turkey breast and Swiss cheese

Black Forest ham and cheddar

Roast beef and provolone

Seasonal roasted vegetables and hummus on 12" flour tortilla **VG**

Tuna salad

PARTY TRAYS

Available for pickup

Domestic Cheese v

Cheddar, Swiss, and pepper jack cheese garnished with grapes, berries, and crackers

Small (serves up to 25)

\$48.00

Medium (serves up to 40)

\$68.00

Large (serves up to 50)

\$88.00

Cheese Ball and Fruit v

Cheese ball surrounded by fresh berries and grapes and served with crackers

Small (serves up to 25)

\$40.00

Medium (serves up to 40)

\$57.50

Large (serves up to 50)

\$75.00

Seasonal Fruit VG, MWGCI

Select seasonal sliced fruit and berries

Small (serves up to 25)

\$44.00

Medium (serves up to 40)

\$59.50

Large (serves up to 50)

\$75.00



Garden Vegetable Crudité v

Select seasonal vegetables with hummus and herb buttermilk dip

Small (serves up to 25)

\$44.00

Medium (serves up to 40)

\$59.50

Large (serves up to 50)

\$75.00

Traditional Antipasto

Marinated vegetables, Capicola ham, salami, olives, pepperoncini, Italian cheese, focaccia and flatbreads

Small (serves up to 25)

\$67.00

Medium (serves up to 40)

\$100.50

Large (serves up to 50)

\$134.00

Grilled Seasonal Vegetables VG, MWGCI

Served at room temperature with red pepper and hummus

Small (serves up to 25)

\$57.00

Medium (serves up to 40)

\$75.50

Large (serves up to 50)

\$94.00

Deluxe Sandwiches

Choose three sandwiches from our Gourmet Boxed Lunch selections

Made without gluten-containing ingredients bread available upon request for \$1.00

Includes individually bagged chips, pickles, mayonnaise, and mustard

Small (12 sandwiches)

\$114.00

Medium (18 sandwiches)

\$171.00

Large (24 sandwiches)

\$228.00

The Mediterranean v

Hummus, baba ghanoush, sundried tomato tapenade, feta cheese, and Kalamata olives

Small (serves up to 25)

\$52.00

Medium (serves up to 40)

\$73.00

Large (serves up to 50)

\$94.00

Bruschetta Bar v

Top-your-own crispy crostini with tomato-basil, wild mushroom, and Kalamata olive tapenade

Small (serves up to 25)

\$28.00

Medium (serves up to 40)

\$37.00

Large (serves up to 50)

\$56.00



SWEETS

Dessert by the Slice

\$6.50 ea., minimum of 12 of each kind

Choose from:

New York Cheesecake with Strawberry Sauce v

Chocolate Mousse Torte v

Chocolate Fudge Torte v

Carrot Cake v

Seasonal Berry Tart v

Key Lime Tart v

Italian Cream Cake v

Apple Caramel Bread Pudding v

Tiramisu v

Tres Leches v

Sheet Cakes (single layer) v

Full Sheet (serves 60-70)

\$68.00

Half Sheet (serves 25-35)

\$48.00

Quarter Sheet (serves 12)

\$28.00

COOKIES, BROWNIES, AND PETITE DESSERTS

Brownies and Blondies v

\$20.00 per dozen

Minimum order one dozen

Cookies v

\$18.00 per dozen

Minimum order one dozen

Choose from:

Chocolate Chip

Snickerdoodle

Classic Sugar

Oatmeal Raisin

M&M

Assorted Sweets v

\$25.00 per dozen

Minimum order one dozen

Choose from:

Lemon Bars

Mini Cheesecakes

Mini Cupcakes

Chocolate Covered Strawberries v

\$30.00 per dozen

Minimum order one dozen

SNACKS

Minimum order of 12

Nutri-Grain Breakfast Bars
\$1.59 ea.

Nature Valley Granola Bars
\$1.59 ea.

Assorted Yoplait Fruit Yogurts **V, MWGCI**
\$1.75 ea.

Assorted Chobani Greek Yogurts **V, MWGCI**
\$2.75 ea.

Whole Apples, Oranges, and Bananas **VG, MWGCI**
\$1.39 ea.

Based on availability

Trail Mix
\$2.00 ea.
Individually bagged

Mixed Nuts **VG, MWGCI**
\$2.50 ea.
Individually bagged

Chips
\$1.25 ea.
Individually bagged

