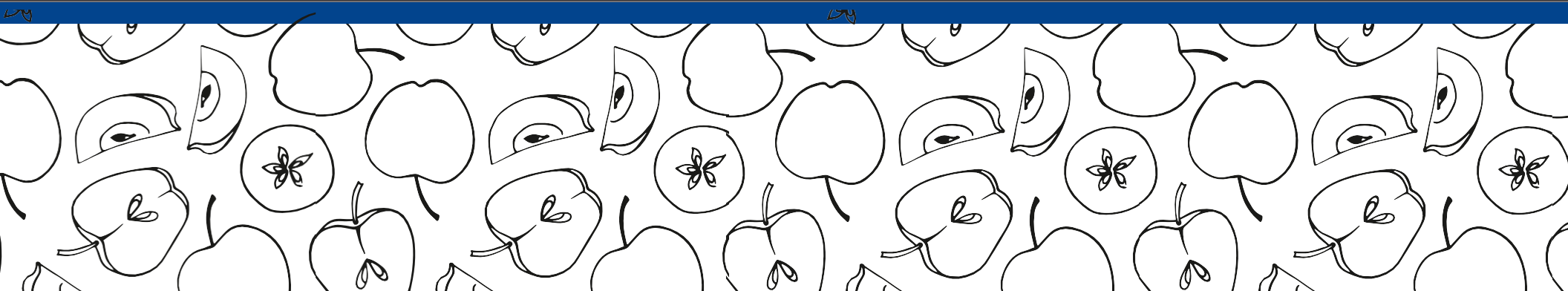


SPELMAN COLLEGE |

Catering

by Bon Appetit



Welcome to Spelman Catering

Spelman Catering by Bon Appétit blends a tradition of fine service with expert planning and event execution to create an amazing event experience. Our food is cooked from scratch, including sauces, stocks, soups and salsa. A pioneer in environmentally sound sourcing policies, we've developed programs addressing local purchasing, overuse of antibiotics, sustainable seafood, the food-climate change connection, humanely raised meat and eggs, and farmworkers' rights.

This guide was created to assist you with the catering and event planning process. We encourage you to browse through our menus, which include traditional favorites, fresh new items, and even delicious plant-forward options. We are proud to feature regional, seasonal and artisan-produced products in all our catering menus.

Our experienced and creative event team is ready to answer any questions, make menu suggestions or put together an entire event. Our personal attention to every detail is sure to "wow" your guests.

We are ready to help you plan your next event!
catering@spelman.edu

The following steps will help you through the process of organizing your special function.

Arranging & Reserving a Date

The first steps in planning your event are reserving your room and arranging for any special needs such as tables & chairs, podium & microphone, stage, audio-visual equipment, or alcohol approval. Facilities Management should be contacted for all table, chair, staging, and audio visual needs. Our event professionals will be happy to assist you in estimating the number of tables your event will need for your guests, as well as for catering set-ups.

To provide the best quality service, we request a ten-day advance notice of your event. If you have needs that are more immediate, please give us a call. We continually strive to provide the best service and will accommodate special requests whenever possible. Additional fees may apply.

When ordering, please help us understand your event:

1. Day and Date of your event
2. Beginning and Ending Time
3. Location
4. Contact Information: Name, Address, Phone & Email
5. Guest Count
6. Department
7. Speed type (preferred) or Credit Card
8. Menu Requests & Special Dietary needs
9. VIP Guests Attending
10. Program or Agenda

For every event, we will email a confirmation detailing the service time, menu, location, charges, and other specific details. Please review these confirmations carefully and notify the catering office with any changes. We try to be as accurate as possible; to ensure accuracy and to avoid any delay, please review the details of your event carefully before providing final confirmation. An order minimum of \$100 is required for all orders on Spelman campus; all other orders require a \$500 minimum. If your order total does not meet the minimum amount, a delivery fee will be assessed for the difference or the order can be picked up by the client at our facility.

Included with your service

Spelman Catering guide menus and pricing are intended for two hours of service for all College sponsored events. Additional cost per service hour of \$25 per hour, per attendant will be assessed for each additional hour. Pricing for non-college sponsored events, special events, weddings, and off campus catering are not included in this guide and may be subject to additional fees. Contact the catering department for customized menus and current pricing.

Linens

Upscale Disposable Service food and beverage tables will be draped with house linen at no additional charge. Guest seating, registration, or display tables may be draped with house or rental linen for an additional fee. Fees based on size, color, and availability.

Presidential Service tables will be draped with elegant rental linens. Linen fees based on size, color, and availability. Any linens removed from an event, not returned, or returned damaged, will be charged full replacement costs.

Staffing

Attendants are required on any china buffet exceeding 35 guests or any served meal and are highly recommended on any buffet in excess of 35 people. Additional staffing such as bartenders, on site chefs, and additional attendant fees are based on menu and beverage offerings, guest count and length of the event.

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service. Non-disposable equipment, such as chafing dishes, coffee pots, serving utensils, etc., are the property of Spelman Catering, and must be kept secure by the client until they are picked up by our staff. Full replacement costs will be incurred for any missing or damaged equipment.

Food Safety

To ensure food safety and sanitation for customers and guests, a catering representative will remove all items in a timely manner. We uphold company, local, and state food and safety regulations and therefore clients and guests may not remove food not consumed from your event.

Deliveries

Delivery is available from 7:00 am to 7:00 pm. When arranging for delivery, please allow sufficient time for our personnel to set-up, and inform us of a period of time in which the room will be accessible for clean-up following your event. Additional fees may apply to deliveries prior to 7:00 am and following 7:00 pm.

Multiple attempts at clean up service may also incur additional charges.

Pick up Service

Pickup Service from the Catering Office may be arranged by calling the Catering Office at (404) 270- 5150. You are responsible for the prompt return of equipment that has been used for your event. Additional fees may apply for pick-up service prior to 7:00am and following 7:00pm. Any equipment not returned or returned damaged will be charged at full replacement cost.

Alcohol Beverage Service

(College Sponsored Events Only)

Bar service will be provided in strict accordance with the State of Georgia, Fulton County, and College Alcohol Policy. Refer to <http://mit.spelman.edu/documents/hr/handbook/pol702.html> for the Spelman College Alcohol policy rules and regulations.

The client is responsible for all purchases of beer, wine and alcohol. A Spelman Catering bartender will serve alcohol at a ratio of one for every 75 guests. The charge is \$150 per 2 hour/per bartender.

- Alternative non-alcoholic beverages must be available and hors d'oeuvres or other food in substantial quantities, as determined by Spelman Catering, must be available.
- Individuals visibly intoxicated will not be permitted to enter or will be asked to leave.
- No alcoholic beverages will be served to any person who is under twenty-one years of age or who is visibly intoxicated. Proof of age will be required. Please advise your attendees to be prepared to produce appropriate identification, if asked.
- No alcoholic beverages shall be dispensed from kegs or barrels. When serving wine with dinner, no carafes, decanters or wine bottles are permitted on the table. The wait staff will be responsible for pouring the wine during dinner.
- Alcoholic beverages can only be served when the College is the sponsor and social host of the event. This requires that College funds (charged to a Spelman College speed-type) be used to pay for the purchase and serving of alcoholic beverages. No alcoholic beverages will be sold in any manner, including by use of tickets or donations.

MENU

It is necessary to finalize a detailed menu no less than three weeks prior to the date of your event. In order to ensure the best possible quality product available, we recommend that Clients refrain from any menu changes within five (5) business days of the function.

GUARANTEE

A guaranteed number of guests is required for all functions no later than five (5) business days prior to the event, subject only to increase within 3 days of the event and charged accordingly. In order to accommodate any last minute attendees, all seated events will be given a 5% allowance in food preparation over the guaranteed number. This 5% overage is not applicable for buffet meals, hors d'oeuvre receptions, or events of 20 guests or fewer. Should the Client not provide Spelman Catering with the timely guarantee, the estimated attendance on the catering agreement will serve as the guarantee.

FOOD AND BEVERAGE

Spelman Catering prohibits the removal of food and beverage from the premises by the Client, guest, or employees. Spelman Catering is the exclusive caterer and no outside food or beverage is permitted without Spelman Catering approval.

SALES TAX

Spelman Catering will charge the applicable state sales and liquor tax.

DECOR AND ENTERTAINMENT

Equipment and linen rentals through Spelman Catering are available. If outside equipment and linen rentals are ordered by Client, they must be coordinated with Spelman Catering at least one week prior to the event.

PARKING

Client understands that Spelman Catering is not responsible for matters related to event parking.

OFF-PREMISES CATERING

If the event is being held at a site other than Spelman Catering, Client will incur charges such as delivery, destination fee (pricing varies upon location), labor charges, and equipment costs such as kitchen build-out, china, and/or station vehicles.

CANCELLATION

In the event a function is canceled, Client shall be responsible for and pay Spelman Catering the following percentages of the total amount due per the terms of this Contract as liquidated damages and cancellation fees:

- Cancellation less than 2 days prior to the event - 100% of the total amount due to Spelman Catering per the terms of this Agreement.
- Cancellation at least 3 days prior to the event – no penalty after forfeiture of deposit.

breakfast

breakfast buffets

plant forward breakfast \$16.89 per person

house-baked breakfast pastry assortment

seasonal fruit salad

herbed turmeric tofu scramble

Morningstar Farms vegetarian patty

choice of herb and onion breakfast potatoes or

thyme-scented Riverview Farms grits

orange juice and water display

Vega coffee and Numi hot tea

American breakfast \$15.79 per person

house-baked muffins, scones, and pastries

seasonal fruit salad

scrambled cage-free eggs

choice of two breakfast proteins:

pork bacon

pork sausage

chicken sausage

turkey sausage

vegan breakfast sausage

choice of herb and onion breakfast potatoes or creamy grits

orange juice and water display

Vega coffee and Numi hot tea

Spelman healthy start \$13.89

house-baked muffins, scones, and pastries

local assorted bagels

seasonal fruit salad

assorted yogurt

granola crumbles

orange juice and water display

Vega coffee and Numi hot tea

the wakeup call \$11.79

local assorted bagels

seasonal fruit salad

orange juice and water display

Vega coffee and Numi hot tea

breakfast - breakfast a la carte

Yoplait yogurt - individual \$2.25 each

Greek yogurt parfait: Greek yogurt, granola and macerated

seasonal fruit and fresh mint \$5.39 per person

oatmeal or grits bar

rolled oats with toppings to include brown sugar, cinnamon, raisins,

blueberries, and milk OR creamy local Riverview Farms grits or tri-

color quinoa with toppings to include crumbled bacon, green onions,

shredded cheddar cheese, whole milk, and butter

\$5.49 per person

overnight oats bar - chilled local oats and chia seeds soaked

overnight in Greek yogurt and soy milk with toppings to include

honey, cinnamon, raisins, berries, and nuts \$5.49

fruit quinoa bowl- quinoa with almond milk, dried banana,

blueberries, raspberries, and coconut \$5.49

natures cereal- arrangement of fresh berries, kiwi, pomegranate

seeds, flax seeds, and coconut water \$5.25

shrimp and grits- creamy Riverview Farms grits, with sauteed shrimp

and smoked Tasso ham gravy \$8.99

bagel with lox- fresh local bagel, smoked salmon, whipped cream

cheese, onion, tomato, and capers \$4.69

seasonal fruit salad \$4.29 per

person fresh hand fruit \$1.19 each

cage-free scrambled eggs \$2.19 per person

Southern style biscuit and gravy: buttermilk biscuit with

local pork sausage gravy \$4.69 per person

Nature Valley granola bars \$1.55 Each

breakfast protein - A la Carte

breakfast protein a la carte » local pork bacon (2pc) \$3.19

breakfast protein a la carte » local pork sausage patties \$3.19

breakfast protein a la carte » turkey sausage patties \$2.39

breakfast protein a la carte » chicken sausage links \$2.39

breakfast protein a la carte » Morningstar Farms veggie sausage patties \$3.19

breakfast - breakfast sandwiches

pork sausage, cage-free egg, and cheese biscuit \$3.89 each

black forest ham, cage-free egg, and cheese croissant \$5.89 each

cage-free egg and cheese biscuit \$3.39 each

turkey sausage and cage-free egg whites on an English muffin with spinach, Swiss cheese, and tomato \$5.89 each

fried chicken biscuit \$4.89 each

pork bacon, cage-free egg, and cheese burrito with salsa fresca \$6.00 Each

breakfast - bakery a la carte – “By the Dozen”

house-baked muffin display - per dozen \$18.99 per dozen

artisan breakfast bread display - per dozen traditional flavored breakfast breads with whipped butter and jams/preserves \$22.69 per dozen

house-baked scone display - per dozen \$24.39 per dozen

house-baked flaky croissant display - per dozen croissants with whipped butter and jams/preserves

croissant options » plain croissants - per dozen \$22.69

croissant options » chocolate croissants - per dozen \$32.89

local bagels - per dozen assorted bagels served with cream cheese, whipped butter and jams/preserves \$22.69 dozen

house-baked buttermilk biscuits - per dozen whipped butter and jams/preserves \$16.00 per dozen

sandwich/salad

Build your own salad \$25.00 per person

select two greens, one protein, three items from the garden,

three items from the kitchen, and two dressings

warmed rolls and whipped butter

house-made soft cookies or brownies

fresh brewed iced tea and iced water display

salad greens » fresh romaine; mixed greens; local kale

from the garden » local tomatoes; bell peppers; cucumber; shredded carrots; broccoli florets; charred corn; roasted squash; fresh berries; marinated mushrooms; edamame

from the kitchen » whole pepperoncini; pistou chickpeas; kidney beans; artichoke hearts; black olives; parmesan cheese; bleu cheese crumbles; shredded cheddar cheese; house-made croutons; candied pecans; chili-spiced almonds; dried cranberries

salad dressings » lemon vinaigrette; balsamic vinaigrette; raspberry vinaigrette; Greek vinaigrette; honey mustard vinaigrette; green goddess; buttermilk ranch; Caesar; bleu cheese; red wine vinegar and extra virgin olive oil

salad protein » chimichurri Prestige Farms chicken breast; whole hard-boiled egg (2 pp); peeled; marinated tofu

add-on salad protein » whole hard-boiled egg (2 pp); peeled \$2.49

add-on salad protein » chimichurri grilled chicken breast \$4.29

add-on salad protein » herb roasted turkey breast \$2.99

add-on salad protein » char-grilled shrimp \$4.99

add-on salad protein » house-smoked salmon (market price)

add-on salad protein » marinated tofu \$3.99

gourmet sandwich and salad spread

up to 50 guests = three options \$16.49 per person

51 to 150 guests = four options

more than 150 guests = five options

choice of side salad

house-made chips

choice of house-made cookies or brownies

fresh brewed iced tea and iced water display

side salad » soup of the day (vegetarian); coleslaw; lemon parsley farfalle salad; Mediterranean penne salad; tossed garden salad; ranch potato salad

dessert selection » house-made cookies or house made brownies

SANDWICHES:

grilled vegetable and spicy chickpea wrap;

spring mix; lemon vinaigrette

chicken teriyaki banh mi wrap

Teriyaki glazed chicken, pickled daikon and carrots, cucumbers and cilantro

turkey gouda;

arugula, sundried tomato-basil aioli

New York stack;

Boars Head corned beef, pastrami, Swiss cheese, whole grain mustard, marble rye

chicken salad wrap;

house-roasted chicken, grapes, celery, apples

antipasti wrap

smoked ham, genoa salami, roasted red peppers, fresh mozzarella, spring mix, garlic aioli

smoked salmon sandwich;

smoked salmon, lettuce, tomato, cucumber dill cream cheese

jerk cauliflower wrap

jerk roasted cauliflower, pickled red onions, red cabbage coleslaw, fresh mangos

turkey and Swiss

lettuce; tomato

tuna salad

sliced cucumber, lettuce

SALADS:

classic Caesar

chopped romaine, parmesan, house-made croutons, Caesar dressing

baby kale salad

baby kale, goat cheese, dried cranberries, carrots, toasted almonds, maple lemon vinaigrette

local artisan salad

local lettuce, shaved carrots, cucumbers, grape tomatoes, red onions; ranch or balsamic vinaigrette

Greek salad

romaine lettuce, feta cheese, cucumber, tomato, kalamata olives, red wine vinaigrette

market greens

local greens, hearts of palm, shaved radish, dried cherries; thyme vinaigrette

Add Chicken for \$3.29: Shrimp for \$4.29, or Steak for \$4.99

Spelman box lunch

up to 50 guests = three options \$14.88 per person

51 to 100 guests = four options

more than 150 guests = five options

bag of chips

whole fresh fruit

house-made soft cookie

bottled water

same sandwiches as gourmet sandwiches and salads

add-on - 15 Minimum

soup of the day \$2.99 per person

side garden salad served with two house-made dressings

\$2.75 per person

house-made chips per person

chips » house-made chips \$1.99

chips » house-made parmesan chips \$2.48

chips » house-made sweet and spicy chips \$2.48

salad extravaganza \$19.50 per person
house-made soup of the day
tossed Greek salad; cheese on side
trumpet mushroom rice noodle salad
local chicken salad with grapes and almonds
seasonal fruit salad
mini croissants, flatbreads, rolls
dessert bars
fresh brewed iced tea and iced water display

Buffets (Meals for Every Occasion)

down home buffet \$26.99

*choice of one salad; choice of two entrées; choice of two sides;
choice of one dessert; cornbread muffins with whipped butter;
fresh brewed iced tea and iced water display*

Southern sides » mashed potatoes; maple sweet potatoes; macaroni and cheese; braised greens; green beans; succotash

Southern salads » coleslaw; Southern potato salad; tossed garden salad

**Southern entree » barbecue tofu with crispy fried tofu; sweet tea brined local chicken breast; Southern fried local chicken; Carolina smoked pulled pork; smoked beef brisket;
Riverview Farms cornmeal crusted fried seasonal white fish; classic green tomatoes with pimento marmalade and red onion jam Southern desserts » strawberry shortcake parfait; seasonal fruit cobbler**

backyard barbecue buffet \$19.99

*choice of one salad; choice of two entrées; choice of two sides;
choice of one dessert
house-made potato chips
fresh brewed iced tea and iced water display*

backyard entree » grilled grass-fed beef burgers; house-made vegetable burgers; grilled bratwurst; grilled beef hot dogs; Kansas City grilled local chicken

backyard salad » pasta salad; potato salad; coleslaw; tossed garden salad

backyard side » Old Bay baked potato wedges; quinoa and grilled corn; macaroni and cheese; brown sugar baked beans

backyard dessert » whoopie pies; banana pudding

Tuscan buffet \$28.99 per person

*choice of two entrées; choice of two sides; choice of one salad;
choice of one dessert
focaccia bread
fresh brewed iced tea and iced water display*

traditional entrée- local chicken piccata; local chicken parmesan; local chicken Marsala; beef and four cheese lasagna; Impossible lasagna (vegan); house-made jumbo meatballs; roasted salmon with bourbon red pepper coulis + \$4.99; eggplant parmesan

traditional salad » classic Caesar salad; caprese salad; antipasto salad

traditional side » pasta with marinara; pasta with alfredo; pasta with pesto; polenta cakes; grilled vegetable medley; balsamic roasted Brussels sprouts \$2.99; Tuscan style roasted carrots

traditional dessert » tiramisu; cannoli

Mediterranean buffet \$26.99

choice of two entrées; choice of two sides; choice of one salad; choice of one dessert; assorted flatbreads

Mediterranean entrée- Harissa grilled local chicken; Harissa grilled seitan; lamb kofta with tzatziki sauce; Impossible meatballs with tzatziki sauce; beef shawarma; chicken shawarma; chickpea stew; eggplant moussaka; beef moussaka; beef souvlaki; chicken souvlaki

Mediterranean side- Greek potatoes; yellow rice; zaatar roasted potatoes; quinoa pilaf; roasted vegetable medley

Mediterranean salad- babaganoush; hummus; tabbouleh; Greek salad with feta; roasted vegetable salad with quinoa

Mediterranean dessert – baklava or house made cookies

BYOB (Build Your Own Bowl):

grilled vegetable quinoa bowl; roasted sweet potatoes, grilled eggplant, zucchini, yellow squash, roasted tomatoes, feta cheese with lemon tahini sauce \$7.95

add chicken for \$3.29; shrimp for \$4.29, or steak for \$4.99

asada bowl; roasted corn, black bean, onion, tomato, avocado, and cilantro over yellow rice with roasted chili salsa \$6.95

add roasted vegetables for \$3.29 chicken for \$3.29: shrimp for \$4.29, or steak for \$4.99

tuna poke bowl: spicy tamari sesame marinated tuna, carrot zucchini pepper slaw over sushi rice with yuzu ponzu sauce (sold as is) \$12.95

create your own buffet (min 15)

\$18.00 one entrée \$24.00 two entrees

*choice of one salad; choice of one or two entrées; chef's choice vegetable side; chef's choice starch side
assorted cookies and brownies
warmed rolls with whipped butter
fresh brewed iced tea and iced water display*

salads

garden salad – mixed greens, cucumber, tomato with balsamic vinaigrette and ranch dressing

Caesar salad – romaine, parmesan cheese, house-made croutons with Caesar dressing

Entrees

pan seared chicken breast with wild mushroom demi

herb and panko crusted chicken breast with a creamy mustard sauce

sage roasted turkey breast with a roasted shallot demi

roasted salmon with honey garlic butter

grilled rosemary and garlic Wagyu flank steak

vegetable lasagna with garlic béchamel sauce

grass-fed beef lasagna

slow roasted vegetable osso bucco (vegan)

crispy tofu steak with a balsamic reduction (vegan)

portobello Provencal with rustic tomato sauce (vegan)

pesto cauliflower steak (vegan)

Pizza (Rustic Pies)

house made pizza 16", 8 slices per pizza

cheese pizza - each \$13.00

pepperoni - \$16

meat lovers-\$22

vegetable-\$18

margherita \$16.00

EVOO, fresh herbs, fresh mozzarella, fresh garlic and basil

buffalo cauliflower \$16.00

roasted cauliflower tossed in buffalo sauce; caramelized onions

prosciutto and arugula \$18.00

aged gorgonzola cheese; shaved prosciutto, pickle spiced apples, EVOO

chicken florentine \$20.00

Parmesan alfredo sauce, mozzarella, grilled chicken breast, spinach

any pizza can be made without gluten containing ingredients.

Receptions - hors d'oeuvres stations

local and imported cheese board \$9.99 per person

four artisanal cheeses served with fresh and dried fruit, fig jam, Dijon mustard, assorted nuts, and gourmet crackers

domestic cheese board \$6.99

assorted cheeses with fresh fruit and crackers

grilled seasonal and local vegetable platter with white balsamic vinaigrette \$4.49 per person

bruschetta trio \$5.29 per person

tomato-basil; local mushroom pâté; roasted butternut squash with sage and dried fruits; house-made crostini crudités with ranch dip

hot artichoke, spinach, and parmesan dip served with crostini, soft bread, tortilla chips (serves 25) \$98.99

buffalo chicken and bleu cheese dip served with crostini, soft bread, tortilla chips \$96.99 (serves 25)

seasonal fruit salad \$4.19 per person

baked brie in puff pastry with seasonal fruit and crackers \$68.79 each

mezze platter babaganoush, house-made hummus, marinated artichoke hearts, cremini mushrooms, boursin cheese, roasted red peppers, and spiced olives; served with house-made crostini and warm pita \$12.79 per person

house-made hummus with pita chips \$4.29 per person

gourmet petite sandwiches \$8.49 per person (choice of three)

grilled vegetable, brie and arugula, balsamic vinaigrette

cucumber, dill, and cream cheese

white bean pate' and watercress

fresh mozzarella, basil and tomato

cage-free egg salad with fried capers

tuna salad with baby spinach

chicken salad with spring mix

slider station

may require chef attendant; please speak with your sales coordinator

\$9.69 per person

slider station » grass fed beef slider, aged cheddar, house made pickle, caramelized onion, chipotle ketchup

slider station » fried local chicken, Pepper Jack cheese, Cajun slaw

slider station » barbecue jackfruit slider with cilantro coleslaw

Hors D'oeuvres – price per dozen

crab and artichoke dip in sesame waffled cup \$38.00

smoked salmon on everything blini; pickled red onion, lemon crème fraiche, fried capers \$38.00

macaroni and cheese bites; white cheddar fondue \$34.00

parmesan risotto arancini; truffle aioli \$34.00

chickpea cakes; roasted red pepper cardamom sauce \$26.00

duck confit tartine; orange marmalade and Boursin cheese \$46.00

maple-brown sugar acorn squash tartlet \$27.00

petite crab cake; scotch bonnet remoulade \$46.00

polenta bites: crispy polenta cake, topped with a Provencal relish and fried capers \$26.00

French onion mushroom Gruyere bites: caramelized onion bites with sautéed cremini mushrooms, smoke Gruyere cheese, rosemary crumb topping \$26.00

pecan fried chicken and waffle bites; smoke chili maple sauce \$32.00

grass fed beef or Impossible meatballs; Swedish style with sour cream and dill or barbecue style with garlic ranch dip \$32.00

crispy celery root pancake with red wine braised short ribs, fresh chives \$38.00

smoke salmon tartare parfait; layers of smoked salmon, tomato, cucumber, avocado and dill crème fraiche \$44.00

watermelon crab salad: watermelon with a hint of sea salt, paired with tangy sweet crab salad, \$38.00

honey siracha chicken satay with sweet chili pineapple sauce \$32.00

prosciutto boursin fig wrap; fresh fig and boursin cheese wrap in prosciutto \$26.00

falafel ball with tzatziki sauce \$28.00

beverages

cold

Cold beverages are served in decorative urns

juices – orange, cranberry, apple, grapefruit juice - per gallon, \$16.50

iced water with lemon - per gallon, \$4.25

Agua fresca - per gallon, \$5.50

iced tea - per gallon, \$16.50

lemonade - per gallon, \$16.50

punch - per gallon, \$18.50

Minute Maid bottled juice, \$2.05

assorted Coca-Cola soft drinks, \$1.89

Dasani bottled water - 12 oz., \$1.49

hot

We serve organic and Fairtrade certified Vega coffee.

It is farmer grown and farmer roasted.

Vega coffee (includes dairy creamer (half & half, low-fat milk) and sweeteners

Vega coffee » Vega regular coffee - per gallon, \$22.99

Vega coffee » Vega decaffeinated coffee - per gallon, \$22.99

Numi hot tea service - per person, includes honey, lemon and sweeteners, \$2.30 per person

sweets

fresh twice baked biscotti - per dozen, \$21.50

Rice Krispy treats - per dozen, \$17.50

assorted petit fours - per dozen, \$26.00

fresh baked dessert bars - per dozen, \$14.50

fresh baked brownies - per dozen, \$16.25

fresh baked assorted soft cookies - per dozen, \$15.00

petite cupcakes - per dozen, \$22.75

cupcakes (medium) - per dozen, \$34.00

savory snacks

one pound = 10 servings

chocolate pretzels - per pound, \$10.99

yogurt pretzels - per pound, \$10.99

sweet tooth snack mix - per pound, \$11.25

hi energy trail mix - per pound, \$11.25

sweet Caroline snack mix - per pound, \$11.25

sweet heat snack mix - per pound, \$11.25