



**SCORCHING BRICK CATERING**

1515 Main St.  
Longmont, CO 80501  
USA

(720) 207-1684  
events@scorchingbrickcatering.com  
http://www.scorchingbrickcatering.com

**RECIPIENT**

THIS IS NOT A COMPREHENSIVE LIST OF FOOD WE HAVE AVAILABLE:

\*Menu items cost is scaled based on guest count. Minimum cost is shown. Prices reduced for larger guest counts.

For custom menus please inquire with our chef about having a custom menu created specifically for your event and needs. This list is intended to give our clients an idea of what our food will cost the for any event.

GF- Gluten Free  
V- Vegetarian  
DF- Dairy Free

**QUOTE**

Quote # 0421

**Hors d'oeuvres- Cold**

Stationed or Passed. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
<p><b>Apps Shooters- Shrimp Ceviche, 1-dozen</b> *Shooters of shrimp marinated in lime juice seasoned with scallions, garlic, cilantro, red onion. (GF,DF)  Minimum, 3-dozen.</p>	3	\$30.18	\$90.54
<p><b>Apps Shooters- Tuna Tartare, 1-dozen</b> *Ahi tuna shooters seasoned with scallions, sesame seeds, soy sauce, and ginger topped with lime crema. (GF)  Minimum, 3-dozen.</p>	3	\$34.92	\$104.76
<p><b>Apps- Avocado Toast, 1-dozen</b> Haas avocado and confit tomato on toasted bread drizzled with balsamic reduction. (V,DF)  Minimum, 3-dozen.</p>	3	\$30.30	\$90.90

<p><b>Apps- Asian Mushroom Wonton Cups, 1-dozen</b></p> <p>Ginger-sesame sautéed mushrooms and water chestnuts topped with carrot and scallion. (V,DF)</p> <p>Minimum, 3-dozen.</p>	3	\$30.18	\$90.54
<p><b>Apps- Honey Chevre and Walnut Crostini, 1-dozen</b></p> <p>Goat cheese mixed with thyme and hone topped with toasted walnuts served on crostini. (V)</p> <p>Minimum, 3-dozen</p>	3	\$33.12	\$99.36
<p><b>Apps Skewers- Caprese, 1-dozen</b></p> <p>Fresh mozzarella with fresh cut tomato and basil drizzled with aged balsamic. (GF,V)</p> <p>Minimum, 3-dozen.</p>	3	\$28.10	\$84.30
<p><b>Apps Skewers- Mango Shrimp, 1-dozen</b></p> <p>Poached tiger shrimp and arugula drizzled with mango coulis. (GF,DF)</p> <p>Minimum, 3-dozen.</p>	3	\$32.50	\$97.50
<p><b>Apps- Asian Mushroom Wonton Cups, 1-dozen</b></p> <p>Ginger-sesame sautéed mushrooms and water chestnuts topped with carrot and scallion. (V,DF)</p> <p>Minimum, 3-dozen.</p>	3	\$30.18	\$90.54
<p><b>Apps- Avocado and Crab Medallions, 1-dozen</b></p> <p>Fresh picked crab meat, red onion, and lime avocado spread with sun dried tomato atop toasted crostini. (DF)</p> <p>Minimum, 3-dozen.</p>	3	\$32.94	\$98.82
<p><b>Apps- Bourbon Smoked Salmon Toast Points, 1-dozen</b></p> <p>Bourbon rubbed smoked salmon, bacon bits, chive chèvre on toasted baguette drizzled with aged balsamic.</p> <p>Minimum, 2-dozen.</p>	2	\$48.30	\$96.60
<p><b>Apps- Bruschetta, 1-dozen</b></p> <p>Seasonal bruschetta toppings served on toasted baguette drizzled with Extra virgin olive oil. (V,DF)</p> <p>Minumum, 3-dozen</p>	3	\$24.06	\$72.18
<p><b>Apps- Deviled Eggs, 1-dozen</b></p> <p>Topped with green onion and applewood smoked bacon. (GF,DF)</p>	3	\$18.26	\$54.78

Minimum, 3-dozen.

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**Apps- Grilled Zucchini Tomato Bites, 1-dozen**

Striped zucchini topped with gorgonzola and confit tomato drizzled with aged balsamic.  
(GF,V)

Minimum, 3-dozen.

3 \$26.50 \$79.50

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**Apps- Asparagus Prosciutto Wraps, 1-dozen**

Wraps of asparagus and prosciutto roasted and drizzled with aged balsamic.  
(GF,DF)

Minimum, 3-dozen.

3 \$28.59 \$85.77

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**Apps- Hazel Dell Mushroom Tartlets, 1-dozen**

Puff pastry with garlic-thyme sautéed wild mushrooms, truffle chèvre topped with arugula and aged balsamic.  
(V)

Minimum, 2-dozen.

2 \$37.86 \$75.72

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**Apps- Mini Club Sandwich Bites, 1-dozen**

Turkey and ham, lettuce, tomato, mayonnaise, and bacon on white bread.  
(DF)

Minimum, 3-dozen.

3 \$25.62 \$76.86

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**Apps- Smoked Salmon Potato Cakes, 1-dozen**

Potato cakes topped with smoked salmon, dehydrated orange zest topped with chive creme fraiche.

Minimum, 3-dozen.

3 \$39.60 \$118.80

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**Sliders- Beef Prime Rib, 1-dozen**

Sliced prime rib topped with crispy onion straws and horseradish crema on brioche buns.

Minimum, 2-dozen.  
Contains butter.

2 \$54.52 \$109.04

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## Hors d'oeuvres- Hot

Stationed or Passed. Preparation may be customized to fit your needs.

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ITEM	QUANTITY	PRICE	TOTAL
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**Apps Skewers- Grilled Chicken, 1-dozen**

Marinated Red Bird Farms chicken breast grilled and drizzled with lemon-basil aioli.  
(GF,V,DF)

Minimum, 3-dozen.

3 \$31.26 \$93.78

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**Sliders- Crab Cakes, 1-dozen**

2 \$51.56 \$103.12

Fresh picked crab meat blended with scallion, garlic, roasted bell pepper, and arugula topped with lemon-basil aioli on brioche buns.  
(DF)

Minimum, 2-dozen.  
Contains butter, shellfish.

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<b>Apps Skewers- Char Siu Pork Lollipops, 1-dozen</b>	3	\$26.46	\$79.38
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Grilled chunks of pork loin smothered with Korean barbecue sauce topped with green onion.  
(DF)

Minimum, 3-dozen.

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<b>Apps- Bacon Wrapped Dates, 1-dozen</b>	3	\$24.96	\$74.88
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Medjool dates wrapped in smoked bacon, stuffed with whole roasted almond served with black pepper gastrique.  
(GF,DF)

Minimum, 3-dozen.  
Contains almonds.

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<b>Apps- Bacon Wrapped Jalapeño Poppers, 1-dozen</b>	3	\$34.80	\$104.40
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Ricotta and cream cheese stuffed jalapeños wrapped in bacon served with black pepper gastrique.  
(GF)

Minimum, 3-dozen.

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<b>Apps- Char Siu Meatballs, 1-dozen</b>	3	\$38.43	\$115.29
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Beef and pork meatballs seasoned with fresh cut herbs and garlic smothered in Korean barbecue sauce topped with green onion.

Minimum, 3-dozen.  
Contains dairy.

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<b>Apps Shooters- Grilled Cheese and Tomato Soup, 1-dozen</b>	3	\$34.80	\$104.40
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Cheddar grilled cheese triangles served with house made tomato soup.  
(V)

Minimum, 3-dozen.

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<b>Apps- Sausage Stuffed Crimini Mushrooms, 1-dozen</b>	3	\$29.80	\$89.40
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Italian sausage mixed with shallots, bacon, and sun dried tomato topped with gorgonzola béchamel.

Minimum, 3-dozen

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<b>Apps- Spanakopita Triangles, 1-dozen</b>	8	\$29.40	\$235.20
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Phyllo dough stuffed with spinach, parsley, feta cheese and Greek seasonings.  
(V)

Minimum, 8-dozen

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<b>Apps- Southwest Potato Skins, 1-dozen</b>	3	\$25.75	\$77.25
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Baked with southwest seasoning topped with scallion, cheddar cheese and bacon bits served with sour cream.

(GF)

Minimum, 3-dozen.

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**Sliders- Grilled Chicken and Swiss, 1-dozen**

Smoked bacon, melted Swiss, and arugula drizzled with honey-dijon on brioche buns.

(DF)

Minimum, 2-dozen.

Contains butter.

2

\$36.33

\$72.66

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**Sliders- Grilled Portobello Sliders, 1-dozen**

Topped with roasted bell pepper, arugula, and pesto mayonnaise spread on brioche buns.

(V,DF)

Minimum, 2-dozen.

Contains butter.

2

\$55.94

\$111.88

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**Sliders- Char Siu Pulled Pork, 1-dozen**

Smoked Char Siu Korean barbecue pork shoulder on brioche buns.

(DF)

Minimum, 2-dozen.

Contains butter.

2

\$41.75

\$83.50

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**Sliders- Barbecue Grilled Chicken, 1-dozen**

Smoked pulled chicken served with house made barbecue sauce on brioche buns.

(DF)

Minimum, 2-dozen.

Contains butter.

12

\$30.25

\$363.00

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**Sliders- Pulled Pork, 1-dozen**

Smoked pork shoulder served with house made barbecue sauce on brioche buns.

(DF)

Minimum, 2-dozen.

Contains butter.

2

\$37.20

\$74.40

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**Sliders- Smoked Beef Brisket, 1-dozen**

Sliced brisket served with house made barbecue sauce topped with fried onion straws on brioche buns.

(DF)

Minimum, 2-dozen.

Contains butter.

2

\$50.40

\$100.80

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## Elegant Platters- Cold

Stationed. Preparation may be customized to fit your needs.

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ITEM

QUANTITY

PRICE

TOTAL

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**Platter- Antipasto, Per Serving**

- Salami: Genoa, black truffle and spicy diablo.

- Cheese: Grana Padano, Auribella, Gorgonzola, Fontina, Provolone.

- Whole grain mustard.

20

\$11.97

\$239.40

- Marinated olives.
  - Crostini (not GF).
- (GF)

Minimum, 20-servings.

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**Platter- Charcuterie, Per Serving**

20 \$10.35 \$207.00

- Assortment of Genoa, black truffle and spicy diablo salami.
  - Pickled vegetables.
  - Dijon mustard.
  - Marinated olives.
  - Crostini (not GF).
- (GF,DF)

Minimum, 20 servings.

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**Platter- Cheese and Fruit, Per Serving**

20 \$7.89 \$157.80

- 1- Grana Padano, Auribella, Gorgonzola, Fontina, Provolone cheeses.
  - Fresh cut seasonal fruit and grapes.
  - Crostini (not GF).
- (GF,V)

Minimum, 20 servings.

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**Platter- Cheese Imported and Domestic, Per Serving**

20 \$4.92 \$98.40

- Imported and Domestic:
- Assortment of soft and hard cheeses.
  - Grapes.
  - Crostini (not GF).
- (GF,V)

Minimum, 20 servings.

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**Platter- Shrimp Cocktail, 2-lbs.**

1 \$86.94 \$86.94

- Peeled and poached shrimp, served with house made cocktail sauce and fresh sliced lemon wedges.
- (GF,DF)

Sold per 2-lbs. (serves 12-16 people)

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**Platter- SummerFruit Medley, Per Serving**

20 \$6.65 \$133.00

- Assortment of fresh cut fruit served with honey Greek yogurt.
- (GF,V)

Minimum, 20-servings.

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**Platter- Grilled Vegetables, Per Serving**

20 \$4.68 \$93.60

- Fresh grilled vegetable medley with choice of creamy herb dressing or honey Greek yogurt.
- (GF,V)

Minimum, 20-servings.

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**Platter- Vegetable Crudite, Per Serving**

15 \$4.80 \$72.00

- Assortment of raw fresh vegetables with choice of creamy herb dressing or honey Greek yogurt.
- (GF,V)

Minimum, 15-servings.

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## Specialty Salads

All salads may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
<b>Salad- Strawberry Fields, Per Serving</b> Organic spring mix topped with cranberries, strawberries, red onion, feta cheese and toasted walnuts. - Honey-balsamic dressing. (GF,V)  Minimum, 10-servings.	10	\$5.65	\$56.50
<b>Salad- Apple and Bleu, Per Serving</b> Organic spring mix topped with honeycrisp apples, blue cheese, heirloom tomatoes, and toasted walnuts. - Honey-dijon dressing. (GF,V)  Minimum, 10-servings.	10	\$5.85	\$58.50
<b>Salad- Colorado Heirloom, Per Serving</b> Heritage mixed greens with tomato, carrots, and cucumber. Dressing: - Red wine herb vinaigrette. (GF,V,DF)  Minimum, 10-servings.	10	\$3.90	\$39.00
<b>Salad- Classic Caesar, Per Serving</b> Crisp Romaine hearts topped with parmesan cheese, herbs, and croutons. - House-made Caesar dressing. (GF,V)  Minimum, 10-servings.	10	\$4.60	\$46.00
<b>Salad- Roasted Beet &amp; Chevre, Per Serving</b> Heritage mixed greens topped with herb roasted beets, Haystack Dairy chèvre and toasted walnuts. - Soy Mirin Vinaigrette (V)	10	\$6.80	\$68.00
<b>Salad- Pomegranate Kale, Per Serving</b> Purple kale topped with red onions, pomegranates and feta cheese. - Cumin Vinaigrette (GF,V)	10	\$7.05	\$70.50

## Stations

Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
<b>Station- Mashed Potato Bar, Per Serving</b> Smooth and creamy whipped gold and russet potatoes served in stemless martini glasses.	20	\$8.50	\$170.00

Toppings Bar:  
 - Whipped sea salt butter.  
 - Cheddar cheese.  
 - Shaved parmesan.  
 - Applewood bacon bits.  
 - Sour cream.  
 - Steamed broccoli.  
 - Diced tomato.  
 - Green onions.  
 (GF,V)

Minimum, 20 people.

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**Station- Chips and Salsa, Per Serving**

10 \$4.07 \$40.70

Tomatillo salsa, roasted red pepper tomato salsa, guacamole served with crispy tortilla chips.  
 (GF,V,DF)

Minimum, 10 people.

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**Station- Tomato Salsa Con Queso, Per Serving**

10 \$4.00 \$40.00

Served with crispy tortilla chips.  
 (GF,V)

Minimum, 10 people.

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**Station- Jumbo Pretzel Bar, Per Serving**

20 \$9.50 \$190.00

Selection:  
 - Spicy honey mustard dip.  
 - Cheddar cheese dip.  
 - Cinnamon and sugar.  
 - Honey butter.  
 (V)

Minimum, 20 people.

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**Station- Pasta Bar, Per Person**

20 \$18.00 \$360.00

Authentic Italian Pasta:  
 - Penne, Cavatappi, Rotini.  
 Toppings:  
 - Tomatoes, seasonal vegetables, parmesan cheese.  
 Sauces:  
 - Béchamel Alfredo, Tomato Pomodoro.  
 Proteins:  
 -Grilled chicken.  
 -Shrimp.  
 -Wild mushrooms (V).

Minimum, 20 people.

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**Station- Taco Bar, Per Serving**

15 \$19.50 \$292.50

Served with corn tortillas, Spanish rice, and refried beans:  
 - Braised chicken and pork.  
 - Lime wedges.  
 - Diced onion.  
 - Cilantro.  
 - Sour cream (NOT DF).  
 - Shredded cheese.  
 - Shredded lettuce.  
 - Tomatillo salsa.



- Roasted red pepper tomato salsa.  
(GF,DF)

Preparation may be customized to fit your needs.  
Minimum, 15 people.

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<b>Station- Assorted Quesadillas, Per Person</b>	24	\$12.33	\$295.92
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Flour quesadillas of chicken, pork, and cheese.  
Served with:  
- Tomatillo salsa.  
- Roasted red pepper tomato salsa.  
- Guacamole.  
- Sour cream.  
Gluten-Free, corn tortilla substitute available upon request.

Minimum, 24 people.

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## Stations- Chef Attended

Additional \$100 setup fee per station. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
<b>Station- Chef Carved Spiral Honey Ham</b> Hardwood smoked. - Dijon mustard. (GF,DF)  Serves, up to 45 people. 15-lb. average weight.	1	\$229.00	\$229.00
<b>Station- Chef Carved, Aji Tuna Loin</b> Seared perfectly with glazed soy-sesame and ginger marinade. - Bok Choy cabbage slaw - Ponzu sauce  Serves, up to 25 people 7-lb avg weight.	1	\$205.00	\$205.00
<b>Station- Chef Carved Beef Prime Rib, Per Serving</b> Herb and garlic crusted rib of beef, prime selection: (GF,DF) - Rosemary Au jus (GF,DF) - Horseradish Crema (GF,V)  Minimum, 40 servings.	40	\$21.75	\$870.00
<b>Station- Chef Carved Honey-Garlic Pork Loin</b> Marinated in vegetable stock, apple cider vinegar, honey and rubbed with fresh roasted garlic then roasted. (GF,DF) *Cooked medium-well/well doneness.  Serves, up to 25 people. 8-lb. average weight.	1	\$189.56	\$189.56
<b>Station- Chef Carved Herb Roasted Pork Loin</b> Trimmed and crusted in fresh cut herbs. - Apricot jam. - Dijon mustard. (GF,DF)	1	\$195.00	\$195.00

Serves, up to 25 people.  
8-lb. average weight.

## Beef

Prices may vary based on current market price. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
<b>Beef- Rioja Braised Beef Short Rib, Per Serving</b> Boneless short rib slow cooked in vegetables and fresh cut herbs served with braise jus. (DF)  Minimum, 10-servings	10	\$17.45	\$174.50
<b>Beef- Marinated Flank Steak, Per Serving</b> Grilled pieces of beef seasoned with red wine, garlic, rosemary, and dijon-soy glaze. (DF) *Cooked medium-rare/medium doneness  Minimum, 25 servings	25	\$14.15	\$353.75
<b>Beef- Grilled Bistro Steak, 5-oz.</b> *Individual steak topped with sautéed mushrooms and rosemary demi-glace. (GF,DF)  Minimum, 20 each	20	\$22.86	\$457.20

## Chicken

Prices may vary based on current market price. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
<b>Chicken- Red Bird Chicken Breast, Per Serving</b> Roasted in olive oil with fresh chopped rosemary, paprika, and garlic seasoned with sea salt. (GF,DF)  Minimum, 15 servings	15	\$9.08	\$136.20
<b>Chicken- Cordon Bleu, Per Serving</b> Panko breaded Red Bird chicken breast stuffed with ham and Swiss cheese served with parmesan dijon sauce.  Minimum, 15 servings.	15	\$13.21	\$198.15
<b>Chicken- Basil Veloute, Per Serving</b> Red Bird Farms chicken breast smothered in basil Veloute sauce made from butter and chicken stock.  Contains butter. Minimum, 15 servings.	15	\$8.80	\$132.00
<b>Chicken- Barbecue Breast, Per Serving</b>	15	\$8.50	\$127.50

Grilled Red Bird Farms chicken smothered in house made barbecue sauce.  
(GF,DF)

Minimum, 15 servings

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**Chicken- Marsala and Balsamic Mushroom, Per Serving**

15 \$10.63 \$159.45

Seared Red Bird Farms chicken breast with creamy wild mushroom balsamic-marsala sauce.  
(GF)

Contains butter.  
Minimum, 15 servings.

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## Pork

Prices may vary based on current market price. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
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**Pork- Honey-Garlic Pork Loin, Per Serving**

25 \$7.68 \$192.00

Marinated in vegetable stock, apple cider vinegar, honey and rubbed with fresh roasted garlic then roasted.  
(GF,DF)

Minimum, 25 servings.

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**Pork- Herb Roasted Pork Loin**

25 \$7.89 \$197.25

Crusted in fresh cut herbs and served sliced.  
- Apricot jam.  
- Dijon mustard.  
(GF,DF)

Minimum, 25 servings.

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**Pork- Char Siu Bone-In Pork Chop, 6-oz.**

36 \$12.25 \$441.00

Marinated in Korean barbecue sauce and grilled.  
(DF)  
\*Cooked medium-well/well doneness.

Minimum, 36 servings.

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## Seafood

Prices may vary based on current market price. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
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**Seafood- Glazed Atlantic Salmon Filet, Per Serving**

15 \$12.48 \$187.20

Apricot garlic glaze with fresh thyme and dijon.  
(GF,DF)

Minimum, 15 servings.

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**Seafood- Paella Valenciana, 12-servings**

1 \$250.00 \$250.00

Seared chicken thighs and pork loin with perfectly toasted saffron rice and vegetables mixed with shrimp, clams and PEI mussels, served with fresh lemon wedges.

(GF,DF)

Contains shellfish.

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**Striped Chilean Sea Bass**

6 - Ounce sustainably farmed sea bass grilled and topped with thyme-lemon beurre blanc

10 servings

10 \$32.10 \$321.00

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**Mediterranean Cod Fillet, Per Serving**

Baked with onion, garlic, kalamata olives, heirloom tomatoes, white wine, and sliced lemon

(GF,DF)

Contains butter

Minimum 15 servings

15 \$13.72 \$205.80

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## Vegetarian/Vegan Entrees

Prices per person, minimum applies. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
<b>Veg Entree- Balsamic Veggie Pasta, Per Person</b> Roasted mixed vegetables tossed with Cavatappi pasta and balsamic reduction. (V,DF)  Minimum, 5 servings.	5	\$22.25	\$111.25
<b>Veg Entree- Vegetables and Rice, Per Person</b> Herb sautéed mushrooms, tomato, fire roasted eggplant, onion ragout on a bed of wild rice. (Vegan) (GF,V,DF)  Minimum, 5 servings.	5	\$25.50	\$127.50

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## Sides- Vegetable

Sold by the pound, unless specified. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
<b>Vegetable- Seasonal Vegetable Medley, Per Serving</b> Roasted in olive oil seasoned with fresh cracked pepper and sea salt. (GF,V,DF)  Minimum, 15 servings	15	\$5.72	\$85.80
<b>Vegetable- Braised Kale, Per Serving</b> Cooked in vegetable stock with caramelized onion and sun dried tomato. (GF,V,DF)  Minimum, 15 servings	15	\$3.98	\$59.70

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<b>Vegetable- Rainbow Carrots, Per Serving</b>	15	\$4.40	\$66.00
Steamed with basil butter seasoned with white pepper and sea salt. (GF,V,DF)			
Contains butter. Minimum, 15- servings			

<b>Vegetable-Roasted Brussels and Bacon, Per Serving</b>	15	\$6.65	\$99.75
Roasted in fat ,tossed with bacon and shallots, seasoned with fresh cracked pepper and sea salt. (GF,DF)			
Veg/vegan available without bacon.  Minimum, 15 servings			

<b>Vegetable- Green Beans, French Haricot Verts, Per Serving</b>	15	\$5.28	\$79.20
Cooked with julienne onion and seasoned with olive oil and sea salt. (GF,V,DF)			
Minimum, 15 servings			

## Sides- Starch

Sold by the pound, unless specified. Preparation may be customized to fit your needs.

ITEM	QUANTITY	PRICE	TOTAL
<b>Starch- Confit Tomato and Mushroom Quinoa, Per Serving.</b>	15	\$6.60	\$99.00
Confit tomato, garlic, and mixed mushroom cream sauce topped with toasted almonds. (GF,V)			
Contains nuts. 15 servings			
<b>Starch- Mediterranean Rainbow Quinoa, 2-qt.</b>	1	\$43.25	\$43.25
Colorful mix of red and white pearls with tomato, olives, cucumber, red onion, mint topped with feta cheese. (GF,V)			
Serves, 20 people.			
<b>Starch- Creamy Whipped Potatoes, Per Serving</b>	15	\$4.14	\$62.10
Velvety smooth Gold and Yukon potatoes whipped with cream and butter seasoned with fresh roasted garlic and sea salt. (GF,V)			
Minimum, 15 servings.			
<b>Starch- Parmesan Risotto Milanese, 2-qt.</b>	1	\$54.00	\$54.00
Arborio rice cooked with finely chopped onion and vegetable stock finished with parmesan cheese. (GF,V)			
Serves, 20 people.			
<b>Starch- Fingerling Potato Medley, Per Serving</b>	15	\$2.87	\$43.05
Purple, red, white, and gold fingerling potato halves roasted garlic,			

paprika and herbs.  
(GF,V,DF)

Minimum, 15 servings

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**Starch- Rustic Herb Potatoes, Per Serving**

15

\$2.58

\$38.70

Red potato cubes roasted with sun dried tomato, garlic and fresh cut herbs.

(GF,V,DF)

Minimum, 15 servings.

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**Starch- Pearl Couscous and Fruit, 2-qt.**

1

\$48.25

\$48.25

Colorful mix of fresh red grapes, onion and pearl couscous tossed in thyme and orange juice.

(GF,V)

Serves, 20 people.

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**Starch- Wild Rice Blend, Per Serving**

20

\$3.54

\$70.80

Wild and jasmine rice cooked in vegetable stock.

(GF,V,DF)

Minimum, 20-servings

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## Desserts

Preparation may be customized to fit your needs.

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**ITEM****QUANTITY****PRICE****TOTAL**

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**Dessert- Chocolate Chip Cookies, 1-dozen**

2

\$27.00

\$54.00

Fresh baked chocolate chip cookies.

(V)

Gluten-free available

Minimum, 2-dozen.

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**Dessert- Chocolate Fountain with Fresh Fruit**

1

\$159.00

\$159.00

3-Tiers of milk chocolate served with fresh cut seasonal fruit platter served with skewers.

(GF,V)

Serves, 30-35 people.

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**Dessert- Chocolate Toffee Crunch, 15-Each**

1

\$34.50

\$34.50

Buttery wafer crust topped with caramelized toffee and chocolate sprinkled with toasted pecans.

(V)

Gluten-free upon request.

2" Squares

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**Dessert- Petit Fours, 48-each**

1

\$169.62

\$169.62

Bite sized delightful flavors, 192 total pieces:

- Lemon

- Caramel apple

- Marbled cheesecake truffle

- Brownie bash

(V)

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**Dessert- Pot de Creme Shooters, 1-dozen**

2

\$46.50

\$93.00

Ambrosia chocolate cream custard topped with Chantilly cream and fresh fruit.

(GF,V)

Minimum, 2-dozen.

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**Dessert- Sticky Toffee Pudding, 24 each**

1

\$67.00

\$67.00

British sponge cake made with chopped dates and topped with sweet toffee sauce.

(V)

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**Dessert- Tiramisu, 24 each**

2

\$96.00

\$192.00

Mascarpone and cream cheese blend layered with coffee soaked lady fingers and chocolate.

(V)

2-inch squares.

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**Dessert- Triple Fudge Brownies, 24-each**

1

\$64.50

\$64.50

Fresh baked triple fudge brownies topped with powdered sugar.

(V)

2" squares.

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**Dessert- Berry White Chocolate Mousse Turnover, 1-dozen**

2

\$46.25

\$92.50

Puff pastry filled with mixed berry jam served with white chocolate mousse and fresh berries.

(GF,V)

Minimum, 2-dozen.

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**Dessert- Creme Brûlée Cheesecake, 28-slices**

1

\$169.00

\$169.00

Two giant individual cheesecakes topped with fresh berries.

(V)

14-slices per cheesecake, 5.75oz. slices.

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**Dessert- Personal Creme Brûlée, 36 each**

1

\$87.00

\$87.00

Baked creme anglaise with caramelized sugar topped with fresh berries.

(GF,V)

Not available for drop-off.

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**Dessert- Strawberry Cinnamon Cream Trifle, 1-dozen**

2

\$42.89

\$85.78

Pastry cream, fresh strawberries, cinnamon Chantilly cream topped with toasted almonds.

(GF,V)

Minimum, 2-dozen.

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## Beverages

Non-alcoholic.

ITEM	QUANTITY	PRICE	TOTAL
<b>Beverages- Iced Tea Station, 2.5 gallon</b> Fresh brewed iced tea, chilled.  About 40, 8-oz. servings.	1	\$28.95	\$28.95
<b>Beverages- Lemonade Station, 2.5 gallon</b> Fresh squeezed lemonade, chilled.  About 40, 8-oz. servings.	1	\$48.95	\$48.95
<b>Beverages- Water Station, 2.5 gallon</b> About 40, 8-oz. servings.	1	\$18.95	\$18.95
<b>Beverages- Assorted Coke Products, 1-dozen</b> Assorted Sodas: - Coke, Diet, Sprite, Ginger Ale.  Minimum order applies.	1	\$16.00	\$16.00
<b>Beverages- Mexican Coca-Cola Bottles, 1-dozen</b> Made with pure cane sugar.  Minimum order applies.	1	\$48.24	\$48.24
<b>Beverages- Coffee and Hot Chocolate Station, Per Person</b> Includes cups with lids: - Regular brew (decaf upon request) - Half and half - Sugar - Hot chocolate - Whipped cream  Minimum, 20-servings.	20	\$4.75	\$95.00
<b>Beverages- Fresh Brewed Coffee Station, Per Person</b> Includes cups with lids: - Regular brew (decaf upon request) - Half and half - Sugar  Minimum, 20-servings.	20	\$3.50	\$70.00
<b>Beverages- Bottled Water, 24-each</b>	1	\$25.00	\$25.00



## À la Carte

Feel free to choose as many additional items from the list below. Preparation may be customized to fit your needs.

	ITEM	QUANTITY	PRICE	TOTAL
<input type="checkbox"/>	<p><b>Ala Carte- Sweet and Tangy Kale Slaw, 1-qt.</b> Our version of classic coleslaw with a healthy addition of kale. (GF,V,DF)</p> <p>Serves, 10 people. Minimum, 2-quarts.</p>		\$12.50	\$0.00
<input type="checkbox"/>	<p><b>Ala Carte- Classic Cole Slaw, 1-qt.</b> Classic coleslaw with sweet and tangy house made dressing. (GF,V,DF)</p> <p>Serves, 10 people. Minimum, 2-quarts.</p>		\$12.50	\$0.00
<input type="checkbox"/>	<p><b>Ala Carte- Cucumber Salad, 1-qt.</b> Sliced cucumber, sun dried tomato, and onion tossed with fresh chopped basil and dressed with balsamic vinaigrette. (GF,V,DF)</p> <p>Serves, 10 people. Minimum, 2-quarts.</p>		\$12.50	\$0.00
<input type="checkbox"/>	<p><b>Ala Carte- Potato Salad, 2-qt.</b> Red potato blended with red onion, celery, eggs, and dill pickle blended with house seasoned mayo. (GF,V,DF)</p> <p>Serves, 20 people.</p>		\$38.50	\$0.00
<input type="checkbox"/>	<p><b>Ala Carte- Smokehouse Baked Beans, 2-qt.</b> Sweet and smokey blend of navy beans, bacon, molasses, onion and house seasonings. (GF)</p> <p>Serves, 20 people.</p>		\$38.94	\$0.00
<input type="checkbox"/>	<p><b>Ala Carte- Sweet Potato Casserole, 2-qt.</b> Mashes sweet potatoes blended with brown sugar and spices. (GF,V)</p> <p>Serves, 20 people.</p>		\$40.00	\$0.00

Prices and minimums subject to change without notice.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Subtotal	\$14,244.51
20% Service Charge	\$0.00
6.5% Tax	\$0.00
<b>TOTAL</b>	<b>\$14,244.51</b>

To accept this quote, please type your name in the space provided below and click the accept button.