



SIMPLY
deLiCious
BY HALLMARK

Welcome to *Simply Delicious* by Hallmark.

There is no question that great food and friendly service play a very important role in the success of your special event. Our catering teams are committed to making sure that we are doing everything possible to support the needs of your guests. We understand the importance of your event and all of us value the opportunity of working with you in creating lasting memories.

The ideas and options presented in this guide are simply a starting point. Our Event Planners are experts at creating alternatives that meet your needs, so please do not hesitate to ask us to customize options for your special event. We're proud of our creativity and look forward to putting it to use for you!

Special events require significant time and attention, and that is why we ask that you contact us as soon as possible in the event planning process. It is never too early to begin assembling the many details that surround your event. We will lead you through everything. All you have to do is contact us!



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WE THINK OF EVERYTHING ELSE

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Morning Services

Simply Delicious can provide services and selections to accommodate any event or meeting, regardless of time of day. In addition to those presented here, our event planners will provide you with customized solutions to match the needs of you and your guests. Please don't hesitate to ask, customization is what we do best! Pricing is per person unless otherwise indicated and includes all necessary disposable plates, cups, napkins and cutlery. Delivery charges may apply based upon minimum required count.



Classic Continental Breakfast

An assortment of Fresh Baked Morning Bread, Muffins and Bagels served with Butter, Cream Cheese and Berry Preserves. Accompanied by Fresh Fruit Salad and Orange Juice as well as Regular and Decaffeinated Coffee and Hot Tea.

The Simply Delicious Continental Breakfast

Freshly prepared Yogurt Granola Parfaits and Warmed Bite Sized Quiche Lorraine are accompanied by an assortment of Fresh Baked Morning Bread, Muffins and Bagels served with Butter, Cream Cheese and Berry Preserves. Orange Juice, Regular & Decaffeinated Coffee and Hot Tea are also provided.

Morning Services Made for You:

All of our specialty selections are available a la carte for you to assemble the perfect event. We will be happy to help guide you in the necessary quantities and associated services. All pricing includes disposable serviceware and our traditional linen services for the buffet table. Delivery charges may apply based upon quantity ordered. On-site event staffing may also be necessary depending on the size of your group. Our Event Planner or Manager will assist you in determining where a service staff is necessary as well as any associated costs.

BAKED GOODS

Assorted Bagels & Cream Cheese

Assorted Donuts

Assorted Danish

Fresh Baked Gourmet Muffins

Standard Size

Jumbo Size

Miniature Size

Traditional Blueberry, Apple Cobbler, Harvest Grain Morning Muffins, Tango Berry with Crumb Topping, Lemon Poppyseed, Banana Nut, Honey Bran with Oat Topping, Chocolate Chip, Cinnamon Crumbleberry and White Chocolate Raspberry

Banana Bread with Sweet Cream Whipped Butter

Cinnamon Rolls with Cream Cheese Frosting

Fresh Baked Pecan Sticky Buns

Miniature Cream Puffs

Miniature Eclairs



BEVERAGES

2% Regular or Chocolate Milk

Soy Milk

Orange, Apple or Cranberry Juice

Bottled Juices

Bottled Water Regular or Decaffeinated Coffee (includes Hot Tea Service)

Hot Water for Tea included with bulk Coffee purchase



FRESH FOODS

Fresh Fruit Platter

Fresh Fruit Salad

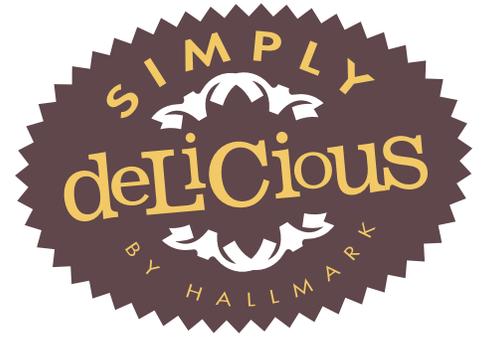
Individual Yogurt Cups

Fruit & Yogurt Granola Parfaits

Whole Fruit – an assortment of Apples, Oranges and Bananas

Hot Oatmeal with Brown Sugar

Simply Delicious Luncheons: Our new guide offers many different fresh salad combinations that can be full meals on their own or paired with our home style soups or freshly prepared sandwiches. We've created some buffet options that feature our most popular selections, but feel free to mix and match. We'll customize both the menu and services to meet the specific needs of your event. **Don't hesitate to ask as it is what we do best!**



Entrée Salads

Herbed Chicken Harvest Salad Spring Mixed Greens combined with Dried Cranberries, Sugar Fried Pecans, Gorgonzola Cheese, Red Onion and Raspberry Vinaigrette Dressing.

Grilled Chicken Caesar Salad Chopped Romaine Lettuce, Thin Sliced Red Onion, Grape Tomatoes, Shredded Parmesan Cheese tossed with Creamy Caesar Style Dressing.

Grilled Italian Chicken Salad Fresh Romaine, Endive and Radicchio Lettuce tossed in our premium Italian Dressing with Pepperoncini, Black Olives, Julienne Pepperoni, Red Onion, Shredded Mozzarella, Tomato and Grilled Marinated Chicken Breast.

Chef Salad Our premium blend of Lettuce accompanied by Turkey Breast, Ham, Cheddar Cheese, Hard Boiled Egg and Tomato Wedges. Served with choice of dressing or consider our premium homemade Lemon Vinaigrette Dressing.

Chicken BLT Salad Romaine, Radicchio and Endive Lettuce tossed with Baby Spinach, Egg Crumbles, Tomato Wedges, Shredded Cheddar Cheese, Bacon Bits and our Herb Marinated Chicken Breast. Served with your choice of dressing.

Chicken Taco Salad Crisp Iceberg Lettuce topped with Diced Tomato, Diced Onion, Shredded Cheddar Cheese and our Spicy Marinated Mexican Chicken Breast. Accompanied by choice of dressing as well as Sour Cream, Taco Sauce and Tortilla Chips.

Mandarin Chicken Salad A crisp mixture of Romaine, Iceberg and Spring Mix Greens topped with Juicy Mandarin Oranges, Toasted Almonds and Crispy Oriental Noodles accompanied by our Marinated Chicken Breast and Sesame Ginger Dressing.

Roast Turkey Chop House Salad Crisp Romaine and Iceberg Lettuce chopped and tossed with Julienne Cabbage, Roasted Turkey Breast, Bleu Cheese, Avocado, Tomato, Croutons and Toasted Almonds. Served with choice of dressing.

Swiss Julienne Salad Spring Mixed Greens accompanied by Shredded Swiss Cheese, Julienne Canadian Bacon, Roasted Soy Nuts and Red Pepper Spears. Served with choice of dressing.

OUR SPECIALTY SIDE SALADS

- Fresh Fruit Salad
- Creamy Potato Salad
- Coleslaw
- Broccoli Salad
- Pasta Salad
- Creamy Dill Cucumber Salad
- Cranberry Almond Wild Rice Salad
- Tomato Basil Salad
- Waldorf Salad

THE SALAD GARDEN

Your guests can have the opportunity to create their own favorite salad from a wide assortment of fresh vegetables and salad toppings: Tossed Mixed Greens, Broccoli & Cauliflower Florets, Carrot & Celery Sticks, Tomato, Onion, Peppers, Mushroom, Cucumber, Egg, Shredded Cheese, Homemade Croutons, Bacon Bits and three Dressing options. A choice of Marinated Chicken Breast, Turkey Breast or Tuna accompanies this buffet as well as two of our Specialty Side Salad Selections. Fresh Baked Italian Bread & Butter as well as our Famous Cookies or Bar Cookies and Beverages complete this meal.

SALAD PLATTER BUFFET

Choose any three of our appealing, tasty Entrée Salads then we'll help you pair two of our Specialty Side Salads. Fresh Baked Bread & Butter, Dessert and Beverages round out this offering.

OR

THE EXPRESS SALAD LUNCH

Choose any of our Entrée Salads and we'll package it with Fresh Bread & Butter, Cookies and Soda or Bottled Water and we will deliver it to your location.



THE SANDWICH BOARD

Choose any three of our Specialty Sandwiches and we will cut them and assemble on platters so your guests can enjoy more than just one! Accompanied by our Traditional Tossed Salad with choice of Dressings, one additional Specialty Salad of Choice, Potato Chips, Dessert and Beverages.

THE EXPRESS SANDWICH BOXED LUNCH

Choose any of our Specialty Sandwiches and we'll package it with a choice of one Specialty Side Salad, Potato Chips, Cookie and Bottled Water or Soda and we will deliver it to your location.



934 DELI BUFFET

This classic luncheon buffet allows your guests to create their own favorite sandwich. Platters of Roast Turkey Breast, Ham, Roast Beef, Grilled Vegetables, American & Swiss Cheese, Lettuce, Tomato and Onion accompanied by Assorted Breads and Rolls, Mayonnaise, Mustard and Ketchup. We also include our Traditional Tossed Salad with choice of Dressing as well as one Specialty Side Salad Selection and Potato Chips. Dessert and Drinks are also included.

Sandwiches:

Toasted Turkey Wrap Sliced Turkey Breast with Crisp Bacon, Herbed Cheese, Fresh Tomato Slices and Shredded Romaine Lettuce wrapped in our Fresh Flour Tortilla.

Grilled Chicken Caesar Wrap Fresh Romaine Hearts seasoned lightly with Olive Oil, Salt, Pepper and Grated Parmesan flashed briefly on the grill. Topped with our House Marinated Chicken Breast, Fresh Tomato Slices and Provolone Cheese all rolled in a Fresh Flour Tortilla.

Southwest Chicken Sandwich Our Secret Spicy Southwest Spice Rub on a Chicken Breast that's grilled and topped with Red Onion, Pepperjack Cheese, Fresh Sliced Tomato, Spinach and a bit of Guacamole.

Roasted Vegetable Focaccia Our Homemade Focaccia Bread filled with Roasted Red Onions, Zucchini, Yellow Squash, Red Peppers, Portabella Mushrooms and our Parmesan Basil Pesto Spread.

Traditional Roast Beef Sandwich Our Thick Sliced Wheat Bread is stacked with Fresh Sliced Roast Beef, Cheddar Cheese, Red Onion, Leaf Lettuce, Tomato Slices and Horseradish Cream.

Club Sandwich In the classic style – Slightly Toasted Sourdough Bread stacked with Fresh Sliced Ham & Turkey Breast, Crisp Bacon, Cheddar and Swiss Cheese as well as Leaf Lettuce and Tomato Slices.

Turkey Croissant Fresh Croissant topped with Sliced Turkey Breast, Swiss Cheese, Leaf Lettuce and Tomato Slices.

Italian Sub Fresh Sub Bun topped with Salami, Pepperoni, Ham, Provolone Cheese, Shredded Lettuce and Sliced Tomato. Finished with our Italian Blend of Oregano, Garlic and Black Pepper Olive Oil.

Marinated Chicken Breast Sandwich House Marinated Chicken Breast grilled with Roasted Red Bell Peppers and topped with Fresh Baby Spinach, Tomato Slices and Goat Cheese Spread.

Soups: We make our soups from scratch with fresh ingredients to create wonderful home style flavor. Soup can be added to any of our luncheon buffets. We offer many different selections so if you don't see your favorite please be sure to ask.

Chicken Pueblo
Roasted Garlic Tomato
Harvest Mushroom Bisque
Creamy Asparagus
Cream of Potato
Cream of Broccoli or Broccoli & Cheddar
Hearty Beef Barley
Homestyle Vegetable
Chicken Noodle
French Onion
Potato Ham Chowder
Clam Chowder



Themed Luncheons: We have created several packages that offer a variety of items so your guests can enjoy something different. If you are interested in other choices, please let one of our Event Planners know and they will assist with additional options.

SUB CLUB BUFFET

Guests will enjoy this sandwich buffet as they can sample all three choices if they would like to! Served with Traditional Tossed Salad and choice of dressing, Potato Chips, Dessert and Beverages.

Texas Tender Sub Crispy Chicken Tenders tossed in our Sweet & Spicy BBQ sauce topped with Grilled Vidalia Onions and Melted Cheddar Cheese.

Philadelphia Cheesesteak Tender Beef sautéed with Onions, Peppers and Mushrooms finished with Melted Provolone Cheese.

Toasted Italian Grinder Ham, Salami, & Pepperoni layered on Fresh Baked Bread with Melted Provolone Cheese. Topped with Shredded Lettuce, Onion, Banana Peppers, Tomatoes and finished with our Special Oregano, Garlic and Olive Oil Blend.

ITALIANO BUFFET

Choice of Traditional or Vegetable Alfredo Lasagna.
Served with Traditional Tossed Salad and our Parmesan Breadsticks.
Accompanied by Dessert, Iced Tea and Ice Water.
\$0.00 per person.

Traditional Lasagna

Prepared with a combination of Ground Beef, Italian Sausage and Pepperoni layered with Mozzarella, Parmesan, and Ricotta Cheeses and our Italian Marinara Sauce.

Or

Vegetable Alfredo Lasagna

Spinach, Carrots, Onion, and Mushroom combined with Mozzarella, Parmesan, and Ricotta Cheese and our Homemade Alfredo Sauce.

THAT'S A WRAP

Choose three of our wraps and we'll place them on platters for your guests to select their favorite option. Served with our Traditional Tossed Salad and one additional Specialty Salad Selection as well as Cookies, Iced Tea and Ice Water.

Chicken BLT Wrap

Grilled Chicken Caesar Wrap

Roasted Vegetable Wrap

Ham, Turkey or Roast Beef Wrap

Chicken or Tuna Salad Wrap

Asian Chicken Wrap

Supreme Salad Wrap

Antipasto Wrap





SNACKS & MISCELLANEOUS ITEMS



Potato Chips

Pretzels

Tortilla Chips & Salsa

Mixed Party Nuts

Spiced Mixed Nuts

Cheese Sheet Pizza (24 slices)

Pepperoni Sheet Pizza (24 slices)

Veggie Sheet Pizza (24 slices)



Lemonade

Iced Tea



Hors D'oeuvres: Simply Delicious offers a wide variety of options that you can use to create a quick accompaniment for a meal or an elegant Hors d'oeuvres reception. Our Event Planner will customize your choices to meet the needs of your guests. Pricing is provided as a starting point for those events where a few options complete the perfect menu. Pricing for receptions will be customized to include all other event amenities that are necessary in creating the perfect ambiance for you and your guests.



PLATTERS

Platters are the perfect starter to a wonderful meal or special event. They may be ordered in any combination. Our Event Planner can customize a solution to include delivery, service, set-up and associated serviceware needs.

Small Platters serve between 12-15

Large Platters serve between 25-30

TRADITIONAL CHEESE & CRACKERS

An assortment of Pepperjack, Swiss and Cheddar Cheese Cubes accompanied by a Variety of Crackers and garnished with Grapes & Strawberries.

SIMPLY DELICIOUS CHEESE & CRACKERS

Our Premium Cheeses including Triple Crème Brie, Gruyere, Havarti Dill, Smoked Gouda, Blue Cheese and more. Accompanied by Dried Fruits and Nuts and served with Flatbread Crackers.

FRESH FRUIT

Cantaloupe, Honeydew, Pineapple Wedges, Strawberries & Grapes.

SIMPLY DELICIOUS FRESH FRUIT

Cantaloupe, Honeydew, Pineapple Wedges, Strawberries, Raspberries, Blueberries as well as Red and White Grapes.

Garnished with our own Simply Delicious Sugar Fried Pecans.

TRADITIONAL VEGETABLES & DIP

Our Housemade Creamy Ranch Dressing accompanied by Broccoli & Cauliflower Florets, Mushrooms, Carrot & Celery Sticks, Radishes, and Red & Green Peppers.

SIMPLY DELICIOUS VEGETABLE CRUDITES

A beautiful assortment of Broccoli & Cauliflower Florets, Mushroom, Carrot & Celery Sticks, Pea Pods, Asparagus, Yellow Squash, Zucchini, Radishes and Red & Green Peppers. Accompanied by our Premium Spinach Dip.

ANTIPASTO

Italian Ham, Salami, Pepperoni & Proscuitto combined with Fresh Parmesan, Mozzarella, Marinated Vegetables, Fire Roasted Peppers and Mixed Olives.



Hot and Cold Hors D'oeuvres

A wonderful way to enhance any special occasion. Each option is available in either 25 or 50 pieces. Again, our Event Planners can customize the perfect combination for you or feel free to create your own favorite combination.



COLD HORS D'OEUVRES

Fresh Fruit Kebobs – Regular
or Miniature

Trio of Hummus with Pita Chips

Tapenade with Crostini

Grilled Vegetable Focaccia Triangles

Shrimp Cocktail

Basil Cream Stuffed Cherry Tomatoes

Prosciutto Wrapped Asparagus

Antipasto Pinwheels

Fresh Mozzarella in Prosciutto with
Basil Olive Oil

Bruschetta Romano

Herbed Goat Cheese Baguette

Fruited Chicken Miniature Sandwich

HOT HORS D'OEUVRES

Spinach & Artichoke Dip
with Tortilla Chips

Simply Delicious Wings
(choose from Buffalo Style, BBQ,
Sweet & Spicy Sesame
or Roasted Garlic)

Chicken Tenders with Dipping Sauces

Buffalo Chicken Puffs

Chicken Satay

Pesto Grilled Chicken Skewers

Miniature Beef Wellingtons

Teriyaki Beef & Pepper Skewers

Sesame Beef Skewers

Potstickers

Vegetable Spring Rolls with
Sesame Ginger Sauce

Bacon Wrapped Water Chestnuts

Peppered Bacon Wrapped Shrimp

Bacon Wrapped Scallops

Crab Stuffed Mushroom Caps

Spinach & Feta Stuffed
Mushroom Caps

Sausage Puffs

Herbed Cheese Puffs

Miniature Cheddar Stuffed
Red Potatoes

Miniature Quiche Lorraine

Salmon Club Bites

Bite Sized Chicago Style Pizza

Spanikopita



Buffets & Served Meals:

Our menu items can be grouped together into any combination for a served or buffet meal that your guests are sure to enjoy. The packages have a base price inclusive of the items described within and allow for any combination of entrees by choosing standard or premium selections. Premium selections are shown with an "*" and indicate an additional per person charge that will be added to the package pricing. The pages that follow outline descriptions of some of our most popular entrée, vegetable, sides and dessert selections. Please don't hesitate to inquire about additional options as there are new choices being added to our catering menus throughout the year. Our catering teams are very creative and can customize any special event to meet your needs.

BREAD & BUTTER

White, Wheat or Mixed Rolls

Fresh Baked Italian Bread

Parkerhouse Rolls

Traditional or Garlic Parmesan Breadsticks

Fresh Baked Rosemary & Carmelized Onion Focaccia *

Garlic Bread *

Croissants *

Garlic Knots with Crispy Parmesan Herb Seasoning *



BUFFET

Salad Selection

Rolls & Butter

2 Entrées

1 Side Dish

2 Vegetables

1 Dessert

Regular & Decaffeinated Coffee

Hot Tea, Iced Tea

Ice Water

SALADS TO CHOOSE FROM

Traditional Mixed Greens Salad Romaine, Radicchio, Leaf Lettuce and Iceberg Lettuce tossed with Red Cabbage and Carrot Coins, garnished with Cucumber Slices, Cherry Tomatoes and Homemade Croutons. Served with Buttermilk Ranch, Honey French and Italian Dressing.

Caesar Salad Fresh Chopped Romaine Lettuce, Thin Sliced Red Onion, Grape Tomatoes, Shredded Parmesan Cheese tossed with Creamy Caesar Style Dressing.

Greek Salad Fresh Chopped Romaine Lettuce with Diced Tomatoes, Black Olives, Cucumber Slices, Red Onion, Pepperoncini, Julienne Green Pepper and Feta Cheese tossed with Traditional Greek Vinaigrette.

Traditional Spinach Salad Baby Spinach garnished with Fresh Sliced Mushroom, Red Onion, Egg Crumbles and Crisp Bacon Bits tossed with Poppyseed Dressing.

Tossed Italian Salad Fresh Romaine, Endive and Radicchio Lettuce tossed in our Premium Italian Dressing with Pepperoncini, Black Olives, Julienne Pepperoni, Red Onion, Shredded Mozzarella and Tomato.

Harvest Salad * Spring Mixed Greens combined with Dried Cranberries, Sugar Fried Pecans, Gorgonzola Cheese, Red Onion and Raspberry Vinaigrette Dressing.

Tossed Antipasto Salad * Fresh Romaine, Endive and Radicchio Lettuce tossed in our Premium Italian Dressing with Pepperoncini, Black Olives, Julienne Pepperoni and Salami, Red Onion, Shredded Provolone and Tomato Wedges.

SERVED

Salad Selection

Rolls & Butter

1 Entrée

1 Side Dish

1 Vegetable

1 Dessert

Regular & Decaffeinated Coffee

Hot Tea, Iced Tea

Ice Water

Poultry

Sautéed Breast of Chicken Tender Chicken seasoned and marinated then sautéed golden brown and finished with a very Light Sauce.

Stuffed Baked Chicken Breast Freshly Prepared Bread Stuffing inside of a Tender Chicken Breast baked golden brown and topped with our Homemade Supreme Sauce.

Oven Roasted Chicken Tender Chicken Quarters seasoned with Butter, Shallots and Thyme roasted golden brown.

Marinated Grilled Chicken Breast Marinated overnight in our Italian Herbs and Spices then grilled to perfection.

Chicken Parmesan Fresh Chicken Breast lightly breaded and sautéed until golden brown. Topped with our House Marinara Sauce and Melted Provolone Cheese.

Carved Turkey Breast The perfect choice for any meal. Traditionally seasoned and slow roasted then carved to order.

Chicken Marsala *

Tender Chicken Breast dusted with Seasoned Flour and sautéed golden brown. Finished with Fresh Sautéed Mushrooms and our Creamy Marsala Sauce.

Apple Normandy Chicken Breast *

Freshly prepared Apply Normandy Stuffing with Country Raisins, baked tender and topped with our own Homemade Brandy Sauce.

Stuffed Chicken Supreme *

Tender Chicken Breast stuffed with a creamy mixture of Ricotta Cheese, Swiss Cheese, Spinach and Pine Nuts. Baked golden brown and topped with our Supreme Sauce.

Chicken Picatta *

Fresh Chicken Breast seasoned lightly and sautéed golden brown. Finished with Capers and Fresh Lemon.

Pork

Roasted Rosemary Carved Pork Our special blend of spices with Rosemary rubbed into the meat before slow roasting. Carved to order.

Home-style Boneless Pork Chops Seasoned Pork Loin Chops sautéed golden brown and baked on top of our Homemade Stuffing.

Tuscan Roast Pork Tender Pieces of Pork roasted together with Red Potatoes, Asparagus, Red Pepper, Mushroom and Onion.

Carved Honey Glazed Ham Slow Roasted Ham with our Sweet and Savory Glaze roasted golden brown and carved to order.

Beef

Carved Top Round of Beef Seasoned and slow roasted to medium with a bright pink center. Carved to order at the buffet.

Beef Pepper Steak Tender Strips of Beef stir fried with Fresh Peppers, Mushroom and Onion and finished with a Savory Garlic Black Bean Sauce.

Beef Stroganoff Tender Sliced Beef & Mushroom in our Rich Stroganoff Sauce served over choice of Noodles or Rice.

Baked Swiss Steak *

Fresh Beef sautéed with Fresh Sliced Mushroom and slowly roasted until fork tender. Served with our Traditional Brown Sauce.

Roast Prime Rib of Beef *

Seasoned and slow roasted to medium with bright pink center. Served with Au Jus.

Carved Beef Tenderloin *

Seasoned with Rosemary and Fresh Garlic. Slow roasted and carved to order at the buffet.

Filet Mignon *

Choose the style that works best for you: Blue Cheese Encrusted, Bordelaise Mushroom or Bacon Wrapped.

Beef Roulade *

Fresh Arugula, Roasted Red Pepper and Goat Cheese rolled inside of Flank Steak. Roasted to medium and sliced just before service.

Seafood**Lemon Baked Cod ***

Fresh Filets of Cod seasoned with Garlic, Fresh Lemon Juice and White Wine baked and finished with Fresh Minced Parsley.

Pan Seared Sea Scallops *

Bay Scallops sautéed in Garlic Oil and finished with Fresh Lemon and Parsley.

Shrimp & Scallop Stir Fry *

Tender Bay Scallops and Shrimp stir fried with a variety of Fresh Vegetables and served over our exclusive Wild Sticky Rice.

Chive Crusted Salmon *

Pan seared with Fresh Chives and served with our Light Lemon Butter Sauce.

Pecan Encrusted Salmon *

Fresh Salmon encrusted in Finely Chopped Pecans and sautéed until lightly browned.

Seafood Continued**Deviled Orange Roughy ***

Orange Roughy Filets stuffed with our special blend of Crab, Artichoke and Cheese topped with a dusting of Breadcrumbs and baked golden brown.

Shrimp Scampi *

Fresh Shrimp prepared in the classic style and finished with a sprinkling of Fresh Grated Parmesan Cheese.

Pasta

Four Cheese Lasagna Layers of Pasta with our House Marinara, Shredded Parmesan, Mozzarella, Provolone and Ricotta Cheese.

Simply Delicious Lasagna Layers of Pasta with Italian Sausage, Ground Beef, and Pepperoni assembled with our House Marinara and Ricotta & Shredded Mozzarella.

Vegetable Lasagna Our House Made Roasted Roma Herb Alfredo Sauce layered with Pasta, Spinach, Broccoli, Peppers, Mushroom, Ricotta, Mozzarella, Parmesan and Provolone Cheeses.

Homemade Rigatoni & Meatballs Freshly Prepared Meatballs slow cooked in our House Marinara. Served with Parmesan Cheese.

Chicken or Sausage Cavatappi Alfredo Cavatappi Pasta tossed with choice of Sausage or Chicken in our Creamy Alfredo Sauce with Roasted Roma Herb Tomatoes. Topped with additional Melted Mozzarella & Parmesan Cheese.

Eggplant Parmesan Fresh Eggplant layered with our House Marinara, Diced Tomatoes and blend of Ricotta, Mozzarella, Parmesan and Provolone Cheeses.



VEGETABLES

Green Beans

Southern Style Green Beans

Green Bean or Broccoli Almondine

Buttered Whole Kernel Corn

Broccoli or Cauliflower Florets

Sesame Broccoli

Lemon Butter Asparagus *

Broccoli Medley of Vegetables *

Fresh Broccoli Florets with Red Pepper, Red Onion, Pea Pods and Matchstick Cut Carrots

Cauliflower Medley of Vegetables

Fresh Cauliflower with Carrot Coins and Broccoli Florets

Buttered Whole Baby Carrots

Caramelized Baby Carrots

Creamed Spinach

Skillet Zucchini *

Zucchini and Yellow Squash sautéed with our Roasted Roma Herb Tomatoes and topped with Fresh Shredded Parmesan Cheese.

SIDE DISHES

Traditional Rice Pilaf

Wild Rice Pilaf

Wild Rice Almondine

Rosemary & Garlic
Roasted Red Skin Potatoes

Augratin Potatoes

Scalloped Potatoes

Garlic Mashed
Red Skin Potatoes

Whipped Potatoes

Roasted Yukon Gold Potatoes

Baked Potatoes
with Butter & Sour Cream

Herb Roasted New Potatoes

Homestyle Dressing

Cracked Black Pepper Orzo

Creamy Macaroni & Cheese

Buttered Egg Noodles

DESSERTS

Carrot Cake with Cream Cheese Frosting

Oreo Dream Cake

Banana Split Cake

Coconut Cream Cake

Strawberry Angel Delight

Chocolate Almond Fudge Cake

Peanut Butter Cream Cake

Decadent Chocolate Cake with Chocolate Ganache

Cream Puffs

Homemade Apple Cranberry Pie

Crumbletop Apple Pie

Triple Berry Pie

Lemon Meringue Pie

Banana Cream Pie

Homemade New York Style Cheesecake *

Choose from Plain, Strawberry, Cherry, Toffee Crunch, Peanut Butter, Chocolate Brownie Oreo, Raspberry, Cranberry or Almond Crunch.

Praline Chocolate Cheesecake *

Our delicious New York Cheesecake with Caramel swirled throughout the batter before baking. Covered in a smooth layer of Homemade Chocolate Ganache and garnished with Sugar Fried Pralines.

Caramel Pecan Croissant Bread Pudding *

Flaky Croissants are substituted in this recipe and layered with Rich Caramel topped with our exclusive Sugar Fried Pecans.





DECORATED CAKES

Our freshly baked all occasion cakes are perfect for the impromptu party or special event.

CAKE FLAVORS

White/Vanilla
Chocolate
Marble
Banana Nut
Coconut
Carrot Cake
Gingerbread Cake
Red Velvet Cake

ICING SELECTIONS

Traditional Butter Cream
Whipped Cream Frosting

SIZING

8" Layer Cake (Serves 8-10)
10" Layer Cake (Serves 12-15)
Quarter Sheet Cake (Serves 12-15)
Half Sheet Cake (Serves 25-30)
Full Sheet Cake (Serves 55-60)

NEW YORK STYLE CHEESECAKE

CHEESECAKE FLAVORS

(Serves 16-20)

Plain
Strawberry
Cherry
Toffee Crunch
Peanut Butter
Chocolate Brownie Oreo
Raspberry
Cranberry
Almond Crunch

BROWNIES & BAR COOKIES

Iced Chocolate Brownies

Peanut Butter Brownies

Lemon Bars

Pecan Bars

COOKIES

Chocolate Chip

Peanut Butter

Sugar

Ginger

White Chocolate Macadamia

M&M Sugar Cookies

Peanut Butter Chocolate Chip

Oatmeal Raisin

Oatmeal Chocolate Chip

White Chocolate Cranberry