

Facility Rental $\qquad$ $\$ 300.00$ * plus $7 \%$ sales tax and $22 \%$ service fee

Included is a 3-hour event time block plus one hour of setup and half hour of breakdown. Tables, Chairs, Ivory Linen, Ivory Napkins, Tableware and Glassware are all included as well as Optional Complimentary Centerpieces (glass fishbowl with silk hydrangeas.)
Colored Napkins and Table Cloths also available as rental.
This packet is designed to serve as a guide to assist you in your planning process. Please keep in mind Heavenly Sweets is a full service caterer. We can assist you with ideas and suggestions to help plan your special day.

Friday \& Saturday Food Minimum: \$500.00
Sunday Food Minimum: $\$ 600.00$

# Plated Dinner Menu 

## Entrée Choices

Entrée choices come with salad, entrée, one side, one vegetable, and dinner rolls.

Chicken
Cbicken Marsala* $\$ 22.95$
Teriyaki Cbicken*\$22.95
Chicken Picatta* $\$ 22.95$
Savory Roasted Boneless Cbicken Breast* $\$ 22.95$
Lemon Cream Chicken Breast* \$22.95
Cbicken Béarnaise $\dagger$ with Cubed Potatoes and Ham \$24.95
Cbicken Parmesan \$22.95
Beef
Beef $\dagger$ served with Root Vegetables $\$ 23.95$
Beef Tenderloin* $60 z \$ 35.95$
Barbequed Beef Short Ribs with Molasses Bourbon Sauce \$28.95

Pork
Grilled Boneless Pork Chop \$22.95
Pork Tenderloin* $\$ 23.95$
Pork chop with Sautéed Apples and Cider Cream Sauce
$\$ 23.95$
Pork Tenderloin* with Grilled Peach Half with
Fresh Thyme $\$ \$ 25.95$

Vegetarian
Traditional Roasted Ratatouille Lasagna with Basil
Pesto and Ricotta \$20.95 Minimum 25 Servings
Roasted Eggplant Lasagna with a Broiled Tomato Sauce
$\$ 19.95$ Minimum 25 Servings

## Add Roasted Eggplant or Portabella Mushroom as Cbicken Substitute

## Others

Homemade Meatloaf \$19.95
Spaghetti and Meatsballs \$22.95
Homemade Lasagna Roll Ups* $\dagger$ \$20.95

## Fish

Grilled Salmon* Apricot Ginger Sauce or Lemon Caper Sauce $\$ 24.95$
Pan Seared Tilapia with Peach Salsa \$23.95
*Duet Option. Upcharge applies. $\dagger$ Side pre-established with Entree

## Salads

R.L. Wilson Salad - Crisp Field Greens (no Iceberg), Red, Green, and Yellow Peppers, English Cucumbers, Red Onion, Campari or Cherry Tomatoes, with Your Choice of Homemade Italian or Homemade Rancb Dressing.
Red, White, and Blue Salad -Field Greens and Baby Spinach with Fresh Strawberries, Blueberries, and Feta Cheese, Sliced Almonds with Balsamic or Red Onion Vinaigrette
Dried Fruit and Nuts Salad - Field Greens and Baby Spinach with Dried Cranberries, Cherries with Sugared Pecans or Walmuts, Optional Feta Cheese and topped with Red Onion Vinaigrette.

## Soups

Available as Salad Substitute, add $\$ 1.5$
Available also as an ala carte option $\$ 4$

## Cbicken Velvet Soup Cream of Mushroom Soup Tomato Bisque Soup Cream of Celery Soup Cream of Potato Soup Sides and Vegetables

## Side Options:

Homemade Mashed Potatoes...
choose Buttered \& Lightly Seasoned -or- Garlic
Wild Rice Medley
Garden Medley Rice
Pasta with Marinara
Maple Roasted Sweet Potatoes
Baby Red Roasted Potatoes with olive oil, Garlic, \& Herbs

Vegetable Options:
Broccoli with Garlic and Asiago
Seasoned Mixed Vegetables
Buttered Corn
Glazed Baby Carrots
Haricot Verts
Sautéed Whole Green Beans

Additional vegetables and starches may be added to your menu. See associate for pricing.

Side Upgrades
"Loaded" Homemade Mashed Potatoes with cheese and bacon $+\$ 1$

Balsamic Marinated Grilled Portobello Mushrooms +\$1

Grilled asparagus $+\$ 3$
Garlic Scalloped Potatoes $+\$ 1$
Roasted Brussel Sprouts in Balsamic Reduction $+\$ 1.5$
Roasted Vegetables $+\$ 1.5$

## Hors D'Oeurres

## COLD HORS D'OEUVRES

Mini Cbicken Salad in Phyllo Cup
Brie Cheese on Banana Bread, with Apricot Glaze \& sliced Strawberry
Smoked Turkey E Ham Tortilla Pinwheels
Shrimp Cocktail Sbooters
Blackened Herbed Cream Cheese with Crackers
Smoked Turkey on Baguette Slice with assorted garnishes
Smoked Salmon on Black Bread Slice with red onion
Bruschetta served on Toasted French Baguette Slice with pesto \& herbed cream cheese
Herbed Cream cheese on cucumber slices
Strawberry Cream cheese on Nut Bread
Whole Poached Salmon (Approx. 3 pounds)
Fully dressed with cucumber or radishes, herbed dressing chopped egg, red onion \& herbs $\quad \$ 175.00 \mathrm{ea}$
Shrimp Cocktail Presentation (priced per pound)

TRAYS (Minimum 25 servings)
Fruit Tray-Grapes, Strawberries, \& Pineapple
Fruit E Cheese Tray-Grapes, Strawberries, Cheddar Cheese and Crackers Domestic Cheese E Crackers
Vegetable Crudité Tray
Chips \& Dip - Potato Chips and French Onion Dip

## HOT HORS D'OEUVRES

Sausage Stuffed Mushrooms<br>Spinach Ricotta Stuffed Mushrooms<br>Cbicken Strips in Teriyaki<br>Breaded Cbicken Fingers with three Dipping Sauces<br>Chicken Wings with Ranch or Bleu Cheese Dip<br>Pork Tenderloin served open-faced French Baguette Slice<br>Beef Tenderloin served open-faced French Baguette Slice<br>Quesadilla Wedges with fresh Pico de Gallo \& Sour Cream<br>Meatballs Home-Made! Swedish, Swedish, East/West -or- Italian<br>Mini Quiche<br>Italian Sausage in Puff Pastry<br>Smoked Sausage in Puff Pastry<br>Chicken Enchiladas with Sauce

A La Cart Prices--minimum 40 pieces
\$ 2.00 ea
$\$ 2.50$ ea
\$ 2.00 ea
\$ $2.75 \mathrm{ea} / \mathrm{Jumbo}$ \$ 3.50 ea
\$ 1.50 ea
\$ 2.00 ea
\$ 2.00 ea
\$ 2.00 ea
\$ 1.50 ea
\$ 1.50 ea

Market Pricing Starting at $\$ 22.95$
$\$ 3.50$ per serving
$\$ 4.50$ per serving
$\$ 4.50$ per serving
$\$ 3.75$ per serving
$\$ 3.50$ per serving

A La Cart Prices * minimum 40 pieces
\$ 2.50 ea
\$ 2.50 ea
\$ 2.50 ea
\$ 2.00 ea
$\$ 2.00$ ea
$\$ 3.75$ ea
\$ 4.75 ea
\$ 2.00 ea
\$ 2.25 ea
$\$ 2.00$ ea
\$ 2.00 ea
\$ 2.00 ea
\$ 2.00 ea

## Desserts

## Individually Plated

Regular Size Cupcakes (minimum of 1 dozper flavor) \$4+ ea Chocolate Chip Walnut Pie (with vanilla bean ice cream, add \$2.00) \$6.95ea

Apple Crisp (with vanilla bean ice cream, add \$2.00) \$6.95ea
Chocolate, Chocolate, Chocolate Torte $\$ 6.95 \mathrm{ea}$
(add coulis: raspberry, caramel, white chocolate or peanut butter ganache for \$1.00)
Wedding Cake Torte Layers of our fabulous white sour cream cake with white chocolate mousse in between, all enrobed in our famous homemade buttercream icing. You asked for it and we listened. Wedding cake for lunch!
(add coulis: raspberry, caramel, white chocolate or peanut butter ganache for \$1.00) \$6.95ea
Butter Caramel Torte Butter golden cake with chocolate mousse, rich buttery caramel and our homemade butter cream icing $\$ 6.95$ ea
Seasonal Cheesecake A slice of velvety smooth homemade cheesecake with a buttery crust $\$ 6.95 \mathrm{ea}$
Gourmet Insane Brownie Rich, Decadent, Un-iced Indulgence $\$ 4$ with vanilla bean ice cream $+\$ 2$, Chocolate $+\$ 2$
Premium Vanilla Ice Cream Pure, Simple, Non-GMO—what could be better? $\$ 3.50$
Caramel, Chocolate, Fruit, and Nuts available. Aske for pricing.
Table Served
$2 d z$ Minimum per item unless noted otherwise
Cookie Trio $\$ 3.50$
Mexican Wedding Cookies $\$ .75$
Thumbprint Cookies (Lavender, Carmel, Chocolate, Lemon) \$1
Butter Sammies \$1.75

Brownies (2.5"x2.5") (minimum of 1 doz) $\$ 4.00$ ea
Lemon Bars (2.5"x2.5) (minimum of 1 doz) $\$ 4.00$ ea
Raspberry or Apricot Bars (minimum of 1 doz) $\$ 4.00$ ea
Chocolate Dipped Strawberry (minimum of 2 do 2 ) $\$ 2.50$ ea
Mini Cupcakes (minimum of 4 doz, per flavor) $\$ 1.75$ ea

## Beverages

Purchased for entire group, excluding Hot Tea and coffee (25 serving minimum)
Ice Tea - Regular, Peach, or Raspberry $\$ 2.95$ per person
Lemonade - Regular or Pink $\$ 2.95$ per person
Sodas - Coke, Diet Coke, Sprite, Gingerale (Min 12 then based on consumption in multiples of 12) \$2.50ea
Coffee, Reg or Decaf with Cream and Sugar $\$ 2.95$ per person
Hot Tea $\$ 2.95$ per person

