



Delivery MENU



Order Today

Normandy Catering has been delighting our clients with the highest quality dining experience for 45 years.

Using the freshest ingredients available, with no prepared foods or convenience items, our skilled chefs create meals that are both delectable and healthy. For example, our chicken is all-natural raised with no hormones or steroids, and containing no additives or byproducts. The beef we serve is Certified Angus Beef or better. We support our community by sourcing our breads from Orlando Baking Company in Cleveland, and procuring our produce from local farmers, where possible. Speak with our expert Sales Consultant to design a menu that will best meet your unique needs.



EXPRESS MENU



BREAKFAST

v = vegetarian | vg = vegan | gf = gluten free | tn = tree nuts | pn = peanuts | sf = shellfish



Breakfast Sandwiches

BREAKFAST ENGLISH MUFFIN SANDWICHES \$4.50

Gluten-free muffins available

- Egg & Cheese (v)
- Egg, Cheese & Bacon
- Egg, Cheese & Sausage
- Egg, Cheese & Turkey Sausage
- Egg, Cheese & Turkey Bacon

BREAKFAST WRAPS \$7.25

Gluten-free wraps available

- California - Egg Whites, Spinach, Cheddar Cheese, Tomato, Turkey Sausage.
- Farmhouse - Egg, Applewood Smoked Bacon, Red Peppers, Onion, Cheddar Cheese, Hash Brown Potatoes.
- Southwest - Egg, Chorizo Sausage, Poblano, Peppers, Pepper Jack Cheese, Onion, Salsa.
- Veggie - Egg, Red Pepper, Onion, Spinach, Tomato, Cheddar Cheese (v).

Breakfast Beverages

- Assorted Bottled Breakfast Juices \$3.50
- Regular or Decaf Colombian Coffee Traveler (12 - 8oz Servings) \$34.75
- Assorted Bigelow Tea Traveler (12 - 8oz Servings) \$38.00

Classic Breakfast

CONTINENTAL BREAKFAST \$12.99

- Fresh Baked Breakfast Pastries, Seasonal Fruit Salad, Bottled Breakfast Juices & Bottled Water, Locally Sourced French Roast Coffee & Decaf (v)

TRADITIONAL HOT BREAKFAST \$14.99

- Scrambled Eggs, Home Fries, Applewood Smoked Bacon, Fruit Salad, Fresh Baked Breakfast Pastries

Breakfast Bakes

Serves 10-12 people

- Italian Frittata (gf) \$60.00
- Bacon Frittata (gf) \$70.00
- Vegetable Frittata (v-gf) \$60.00
- Overnight Bananas Foster French Toast Bake (v-tn) \$65.00
- Overnight French Toast Bake (v-tn) \$65.00
- Grandma's Cheesy Potato Casserole (v-s) \$45.00
- Pecan Roll French Toast Bake with Sticky Bun Sauce (v-tn) \$65.00

Serves 8 people

- Quiche Lorraine \$40.00
- Vegetable Quiche (v) \$35.00

Healthy Options

- Seasonal Fruit Salad \$3.50
- White Peach Sangria Fruit Salad (v-vg-gf) \$5.50
- Vanilla Yogurt & Granola Parfait (v-gf) \$5.99
- Fruit & Yogurt Parfait (v-gf) \$5.99
- Oatmeal Breakfast Bar (v-gf-tn) \$5.99
 - Hot Oatmeal, Raisins, Walnuts, Cranberries, Cinnamon, Honey, Brown Sugar.
- Yogurt Breakfast Bar (v-gf) \$5.99
 - Granola, Low Fat Yogurt, Bananas, Strawberries, Blueberries, Cranberries, Raisins.
- Energy Bites (v-gf) \$18.00 a dozen
 - Rolled Oats, Sunflower Seed Butter, Honey Chocolate Chips, Raisins, Cranberries.

From the Bakery

Sold By The Dozen

- Assorted Fresh Baked Breakfast Pastries (v-tn) \$25.00
- Assorted Mini Scones (v) \$25.00
- Blueberry Muffins (v) \$25.00
- Banana Muffins (v) \$25.00
- Zucchini Muffins (v) \$25.00
- Vegan Gluten Free Cinnamon Coffee Cake Muffins (v-vg-gf-tn) \$27.00
- Gluten Free Banana Chocolate Chip Muffins (v-gf) \$27.00
- Vegan Blueberry Muffins (v-vg-tn) \$30.00
- Gluten Free Blueberry Muffins (gf) \$30.00



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Sandwiches & Wraps

Add \$6.00 for individually boxed sandwiches. Includes a deli side dish, chips, pickle, and cookie.

Add \$2.00 for Gluten Free Bread
Minimum of 5 of each sandwich

CLASSIC \$9.00

- Roast Beef, Cheddar Cheese, Lettuce, Tomato, Deli Italian
- Oven Roasted Turkey, Swiss Cheese, Lettuce, Tomato, Deli Italian
- Chicken Salad, Lettuce, Tomato, Croissant
- Ham, Smoked Gouda, Lettuce, Tomato, Deli Italian
- Veggie Sandwich, Herb Cream Cheese, Cucumber, Red Onion, Peppers, Tomatoes, Lettuce, Deli Italian

ARTISAN \$12.00

- Southwest Chicken - Avocado, Pepper Jack, Lettuce, Tomato, Chipotle Mayo, Artisan Roll
- Napa Turkey - Applewood Smoked Bacon, Avocado, Lettuce, Tomato, Red Pepper Jelly, Multigrain
- Normandy Roast Beef - Swiss, Cole Slaw, Banana Peppers, Horseradish Sauce, Focaccia.
- Smokehouse Roast Beef - Onion Straws, BBQ Sauce, Pepper Jack, Chipotle Mayo, Focaccia.
- Club - Mesquite Smoked Turkey, Ham, Applewood Smoked Bacon, Cheddar Cheese, Lettuce, Tomato, Mayonnaise, Artisan Roll

Sandwiches & Wraps

ARTISAN \$12.00

- Smokehouse Chicken - Onion Straws, BBQ Sauce, Pepper Jack, Chipotle Mayo, Focaccia.
- Cuban - Chicken, Ham, Swiss, Dill Pickles, Dijonnaise Sauce, Ciabatta.
- Sicilian Grinder - Pepperoni, Ham, Salami, Mozzarella, Lettuce, Roasted Tomato, Roasted Red Pepper Aioli, Roasted Garlic Herb Aioli, Ciabatta.
- Vegetarian Delight - Eggplant, Zucchini, Roasted Tomatoes, Red Peppers, Mozzarella, Garlic Mayo, Focaccia. (v)
- Mesquite Smoked Turkey - Mozzarella, Lettuce, Tomato, Honey Dijon Mustard, Wrap
- Turkey Cranberry - Avocado, Pecans, Tomato, Lettuce, Cranberries, Balsamic Glaze, Wrap. (tn)
- California Herb Roasted Chicken - Avocado, Mozzarella, Applewood Smoked Bacon, Lettuce, Tomato, Roasted Garlic Herb Aioli, Wrap
- Chicken Bacon Ranch - Applewood Smoked Bacon, Mozzarella, Lettuce, Tomato, Ranch, Wrap

Sandwiches & Wraps

ARTISAN \$12.00

- Southwest Vegetarian - Spanish Rice, Peppers, Avocado, Sour Cream, Mozzarella, Lettuce, Tomato, Chipotle Mayo, Wrap. (v)
- Vegan Grilled Vegetable - Eggplant, Zucchini, Roasted Tomatoes, Roasted Red Peppers, Hummus, Wrap. (v-vg)

Deli Sides

\$3.00

- Roasted Redskin Potato Salad (gf)
- Black Bean & Corn (v-vg-gf)
- Tomato Cucumber Salad (v-vg-gf)
- Garden Salad (v-vg)
- Summer Salad (v-tn)
- Caesar Salad (v)
- Citrus Salad (v-gf-tn)
- Seasonal Fruit Salad (v-vg-gf)
- Mustard Potato Salad (v-gf)
- Ditalini Italiano Pasta Salad (v)
- Broccoli Salad (gf)
- Brussel Sprout Kale (v-gf)
- Grilled Vegetable Orzo Salad (v-vg)

The beef is Certified Angus Beef or better, bread is supplied by Orland's Baking Products, and produce is sourced locally, when possible.





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Entrée Salads

Entrée salads are presented in a large bowl with dressing on the side and are designed to be a full meal.

Add \$5.00 for individually boxed salads. Includes dinner roll, butter, cookie, cutlery, wet nap and mint.

Salad Toppers

Grilled chicken breast (\$5.00), poached salmon (\$8.00), shrimp skewer (\$7.00) Grilled Tofu (\$4.00), Flank Steak (\$10.00)

- Summer Salad (v-gf-tn) \$9.00 - Mixed Greens, Strawberries, Mandarin Oranges, Toasted Almonds, Goat Cheese.
- Southwestern Salad (v-gf) \$9.00 - Mixed Greens, Black Beans, Roasted Corn, Red Peppers, Avocado, Heirloom Tomatoes, Pepper Jack Cheese, Tortilla Strips.
- Chef Salad (gf) \$10.00 - Mixed Greens, Turkey, Applewood Smoked Bacon, Heirloom Tomatoes, Cheddar Cheese, Cucumbers, Hard Cooked Egg.
- Cobb Salad (gf) \$10.00 - Mixed Greens, Hard Cooked Egg, Applewood Smoked Bacon, Avocado, Heirloom Tomatoes, Red Onions, Black Beans, Blue Cheese.
- Vegetable Salad (v-vg-gf) \$8.00 - Mixed Greens, Red Peppers, Carrots, Cucumber, Heirloom Tomatoes, Broccoli, Garbanzo Beans.

Entrée Salads

- Greek Salad (v-gf-m) \$10.00 - Crisp Romaine, Artichokes, Cucumber, Balsamic, Red Onions, Kalamata Olives, Feta Cheese.
- Caesar Salad (v) \$6.00 - Crisp Romaine, Heirloom Tomatoes, Parmesan Cheese, Garlic Croutons.
- Garden Salad (v-vg-gf) \$6.00 - Mixed Greens, Carrots, Heirloom Tomatoes, Cucumber.
- Citrus Salad (v-vg-gf) \$8.00 - Mixed Greens, Raisins, Candied Walnuts, Mandarin Oranges, Strawberries.
- Chopped Salad (v-tn-gf) \$8.00 - Crisp Romaine, Heirloom Tomatoes, Toasted Almonds, Dried Cranberries, Red Onion, Cucumber, Parmesan Cheese.
- Chopped Wedge Salad (gf) \$8.00 - Chopped Iceberg Lettuce, Applewood Smoked Bacon, Blu Cheese, Heirloom Tomatoes, Red Onion, Cucumber, Hard Cooked Egg.
- Waldorf Green Salad (v-tn-gf) \$8.00 - Crisp Romaine, Granny Smith Apples, Candied Walnuts, Celery, Dried Cranberries.

Dressings

All Salad dressing are homemade.

- House Italian (v-gf)
- Buttermilk Ranch (v-gf)
- Caesar (sf)
- Balsamic Vinaigrette (v-vg-gf)
- Olive Oil & Red Wine Vinegar (v-vg-gf)
- Raspberry Vinaigrette (v-vg-gf)
- White Balsamic (v-vg-gf)
- Louis (v-gf)
- Orange Blossom Honey Dijon (v-gf)
- Creamy Greek (v-gf)
- Chipotle Ranch (v-gf)
- Creamy Garlic (v-gf)
- Citrus Lime Vinaigrette (v-gf)



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Hot Entrees

Hot Buffets Include a Garden Salad, Fresh Baked Dinner Roll and Choice of 2 Sides. All Hot Buffets Items are also for sale a la carte.

- 1 Entree \$18.50
- 2 Entree \$24.50
- 3 Entree \$32.50

BEEF

- Beef Bourguignon, Buttered Egg Noodles \$10.00
- BBQ Meatballs (6) \$7.00
- Meatball Sub \$10.00
- House Made Meatloaf \$12.00
- Sliced Top Round Roast Beef \$10.00 (sold in increments of 40)
- Beef & Broccoli, White Rice \$10.00
- Birria Tacos (3), Mexican Rice \$12.00
- Sweet N Sour Pot Roast \$11.00

PASTA

- Penne Pasta, Meatballs & Italian Sausage \$10.00
- Penne Pasta Alfredo \$8.00
- Penne Pasta Marinara (v) \$5.00
- Cavatelli Bolognese \$8.00
- Penne Pasta carbonara \$10.00
- Penne Pasta Primavera (v) \$10.00
- Grilled Chicken Pasta Primavera \$13.00

PORK

- Italian Sausage Sandwich \$8.00
- BBQ Pulled Pork Sandwich \$8.00
- Rosemary Garlic Rubbed Pork Tenderloin on Garlic Spinach Risotto \$10.00



Hot Entrees Continued

CHICKEN

- Chicken Marsala \$8.00 - Pan-Seared Boneless Chicken Breast with a Rich Marsala Mushroom Sauce, Featuring Single-Origin Sicilian Marsala Wine From The Province Of Trapani, Italy.
- Chicken Parmesan \$8.00 - Boneless Breast of Chicken Breaded with Japanese Panko Bread Crumbs and Sauteed to a Golden Brown. Topped with House Made San Marzano Marinara Sauce and Mozzarella Cheese.
- Chicken Piccata \$8.00 - Sautéed Boneless Breast of Chicken, Light Lemon Caper Sauce.
- Bruschetta Chicken (gf) \$8.00 - Grilled Boneless Breast of Chicken, Fresh Basil, Heirloom Tomatoes, Fresh Mozzarella Cheese, Balsamic Drizzle.
- Cilantro Lime Chicken (gf) \$10.00 - Smoked Ancho Rubbed Grilled Chicken Topped With Elote Mexican Street Corn Salsa.
- Grilled BBQ Chicken (gf) \$8.00 - Boneless Skinless Breast of Chicken Grilled to Perfection. Served with Normandy's Signature BBQ Sauce.
- Pretzel Chicken \$10.00 - Pan Seared Pretzel Crusted Breast of Chicken, Bavarian Honey Mustard Sauce.
- Crispy Fried Chicken Sandwich \$10.00 - Crispy Fried Boneless Chicken Breast, Dill Pickles, Normandy's Special Sauce, Brioche Bun.



Hot Entrees Continued

CHICKEN

- Honey Sriracha Chicken Sandwich \$10.00 - Crispy Fried Boneless Chicken Breast, Dill Pickles, Honey Sriracha Sauce, Brioche Bun.
- Chicken Chow Mein \$8.00 - Tender Chicken Strips, Celery, Bok Choy, Mushrooms, Red Pepper, Onion, Bean Sprouts, White Rice.
- Hibachi Chicken \$12.00 - Boneless Chicken in a Sweet Soy Sauce, Fried Rice.
- Bang Bang Chicken \$10.00 - Crispy Chicken in a Sticky Honey Sriracha Sauce, Jasmine Rice.
- Chicken Tenders \$7.50 - Southern Style Chicken Tenders. Served with Ranch Dressing. (3 pieces per person)
- Lemon Herb Grilled Chicken (gf) \$10.00 - Lemon Herb Marinated Grilled Chicken, Lemon Basil Beurre Blanc.
- French Onion Chicken \$8.00 - Sautéed Boneless Breast of Chicken Topped With Slow Simmered Cognac Deglazed French Onion Sauce and Melted Provolone Cheese.



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Side Dishes

- Garden Salad \$3.00
- Normandy's French Dinner Roll (v) \$1.75
- Rice Pilaf with Orzo \$2.50
- Long Grain Wild Rice (v-gf) \$2.50
- Traditional Mashed Potatoes (v-gf) \$2.00
- Buttermilk Smashed Redskins (v-gf) \$2.50
- Parsley Redskin Potatoes (v-gf) \$2.50
- Roasted Garlic Mashed Potatoes (v-gf) \$2.50
- Penne Pasta Marinara (v) \$3.50
- Penne Pasta Alfredo (v) \$5.00
- Macaroni & Cheese (v) \$3.00
- Green Beans Almondine (v-gf-tn) \$2.50
- Green Beans & Carrots (v-gf) \$2.50
- Green Beans (v-gf) \$2.50
- Broccoli with Garlic Butter (v-gf) \$2.50
- Roasted Vegetables (v-vg-gf) \$2.50
- Broccoli, Cauliflower, Carrot Medley (v-gf) \$2.50

Signature Bowls

\$15.99

- Hummus - Garlic Hummus, Spinach, Flank Steak, White Rice, Chicken, Vegetables, Tomato, Cucumber, Sweet Potatoes, Jalapenos, Balsamic Onions, Tahini Sauce, Roasted Red Pepper Walnut Sauce, Sriracha, White Balsamic Vinaigrette, Cilantro.
- Honey Sriracha Chicken - White Rice, Spinach, Honey Sriracha Chicken, Avocado, Sweet Potato Noodle, Sweet Potatoes, Cucumber, Pickled Cabbage, Roasted Vegetables, White Balsamic Ving, Yum Yum Sauce, Cilantro
- Burrito Bowl - Cilantro Lime Chicken, Black Beans, Rice, Corn Salsa, Mozzarella Cheese, Tomatoes, Sour Cream, Lettuce, Peppers, Onions, Avocado, Cilantro.

Soups

\$75.00 Per Gallon

Soup is made fresh daily, suggest your favorite.

- Charred Red Pepper (v-gf)
- Sedona Corn Tortilla (v-vg-gf)
- Creamy Tomato Basil Bisque (v-gf)
- Cream of Broccoli Cheddar (v)
- Chicken Noodle
- New England Clam Chowder (sf)
- Lentil Vegetable (v-vg-gf)
- Traditional Chili (gf)
- Black Bean (v-vg-gf)

Casseroles

\$60.00 Serves 8-10 people (half pan)
Sold in increments of 9

- Traditional Lasagna
- Vegetable Lasagna (v)
- Eggplant Parmesan (v)
- Four Cheese & Beef Pasta Bake
- Four Cheese Pasta Bake (v)
- Italian Sausage Pasta Bake



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Signature Bars

\$14.99

- Baked Potato - Baked Idaho Potatoes, Diced Grilled Chicken Breast, Broccoli, Cheddar Cheese, Applewood Smoked Bacon, Sour Cream, Green Onion, Butter.
- Beef or Chicken Tacos - A Mixture of Our House Made Corn Taco Shells & Flour Tortillas, Black Beans, Spanish Rice, Sour Cream, Mild Salsa, Tomatoes, Onions, Black Olives, Lettuce, Cheddar Cheese. (3 per person).
- Chicken or Steak Fajita (\$5.00 additional for steak) Flour Tortillas, Sour Cream, Cheddar Cheese, Lettuce, Mild Salsa, Griddled Peppers & Onions, Spanish Rice, Black Beans. (3 per person).
- Nacho - House Made Tri-Color Tortilla Chips, Mildly Spicy Ground Beef, Jalapenos, Tomatoes, Sour Cream, Mild Salsa, Green Onion, Cheddar Cheese Sauce.
- Pasta - Penne Pasta Marinara Sauce, Alfredo Sauce, Grilled Chicken, Meatballs, Italian Sausage, Broccoli, Red Pepper, Sun Dried Tomatoes, Mushrooms, Parmesan Cheese, Garlic Breadsticks.

Signature Bars Continued

\$14.99

- Salad - Mixed Greens, Grilled Chicken, Applewood Smoked Bacon, Tomatoes, Red Peppers, Black Olives, Carrots, Cucumbers, Mozzarella Cheese, Croutons, Ranch, and Italian Dressing.
- Normandy's Signature Chili - Traditional Sweet N Spicy Beef and Bean Chili, Chicken Chili, Cheddar Cheese, Onions, Sour Cream, Crackers.
- Gourmet Mashed Potato - Grilled Chicken, Green Onion, Onion Straws, Bacon, Jalapeno, Jack Cheese, Cheddar Cheese, Roasted Corn, Broccoli, Sour Cream, Ranch, Butter.

Sliders

\$3.99

- Western Pulled Pork
- Certified Angus Beef
- Southern Fried Chicken
- Meatball
- Philly Cheese Steak Slider

Pizza

Sheet pizza cut into 32 pieces

- Cheese \$42.00 (v)
- Pepperoni \$45.00
- Italian White \$45.00 (v)
- Pepperoni & Sausage \$45.00
- Vegetable \$48.00 (V)
- Buffalo Chicken \$55.00

Chips & Dips

- Spinach Artichoke Dip (v-gf) \$2.99
- Crab and Artichoke Dip (gf-sf) \$3.99
- Buffalo Chicken Dip (gf) \$3.99
- Tortilla Chips & Salsa. (v-vg-gf) \$2.00
- Tortilla Chips & House Made Guacamole (v-gf) \$3.99
- House Made French Onion Dip & Chips (v-gf) \$2.99
- Peppadew Pepper Dip (v-m-w) \$2.99
- Black Bean & Corn Dip (v-vg-gf) \$2.99
- Mexican Street Corn Dip (v-gf) \$2.99
- Vegan Spinach Artichoke Dip (gf-v-vg) \$5.99

EXPRESS MENU



LUNCH & DINNER

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Platters & Boards

- Cheese Platter (v-tn) **\$2.99** - Swiss, Cheddar, Pepper Jack, Asiago, Boursin, Smoked Gouda, Assorted Gourmet Crackers.
- Vegetable Platter (v-vg) **\$2.99** - Cauliflower, Broccoli, Celery, Carrot, Cucumber, Tomatoes, Spinach Dip & Ranch Dip.
- Grilled Vegetable Platter (v-tn) **\$3.99** - Char-Grilled Yellow Squash, Red Pepper, Carrot, Cauliflower, Broccoli, Smoky Red Pepper Aioli.
- Hummus & Pita Platter (v) **\$3.99** - Garlic Hummus, Broccoli, Red Peppers, Celery, Cucumbers, Carrots, Fried Pita Wedges.
- Sliced Fruit Platter (v-vg-sf) **\$3.99** - Honey Dew, Cantaloupe, Pineapple, Grapes, Strawberries.
- Honey Ginger Citrus Fruit Tray (v-vg-gf-tn) **\$3.99** - Grapefruit, Kiwi, Pineapple, Oranges. Drizzled with Ginger Honey, Toasted Coconut, Pistachios.
- Bruschetta Platter **\$0.00** - Crostini's, Olive Tapenade, Sun-Dried Tomato Tapenade, Classic Bruschetta. Serves 16-18 people.



Platters & Boards

- Charcuterie Tray **\$250.00** - A Beautiful Assortment of Cured Meats, Olives, Gourmet Cheese, Fruits, Spreads, Nuts, Bread Sticks, Gourmet Crackers. Serves Approximately 25 people.
- Iced Cocktail Shrimp (gf-sf) **\$35.00 lb.** - Served with Cocktail Sauce and Lemon Wedges.
- Sushi Platter (sf) **\$45.00 (40 pieces)** - Assorted Sushi Rolls, Served with Wasabi, Pickled Ginger, and Tamari Sauce.
- Brie Cheese En Croute (v-tn-m-w) **\$125.00** - French Brie Wheel, Orange Marmalade, Pecans, French Bread, Sliced Apples



Hors D'Oeuvres

- Maryland Crabcake **\$4.25**
- Beef Kabob (gf) **\$4.25**
- Bourbon BBQ Tenderloin Wrapped in Bacon **\$4.25**
- Ginger Lime Beef Satay (sf) **\$4.25**
- Antipasti Skewer (gf) **\$3.25**
- Chicken Satay (tn) **\$3.25**
- Vegetable Kabob (v-vg-gf) **\$3.25**
- Yakitori Chicken Skewers **\$3.25**
- Crab Stuffed Mushroom (v-sf) **\$3.25**
- Chicken Kabob (gf) **\$3.25**
- Tomato Bail Tart (v) **\$3.25**
- Water Chestnuts Wrapped in Bacon **\$3.25**
- BBQ Bacon Wrapped Shrimp (sf) **\$3.25**
- Vegetable Pakoras (v-vg-gf) **\$3.25**
- Pretzel Chicken Skewer **\$3.25**
- Pierogies (v) **\$3.25**
- Mini Rustic Roast Beef Sandwich **\$2.25**
- Mini Napa Valley Mesquite Turkey Sandwich **\$2.25**
- Mini Vegetarian Sandwich (v) **\$2.25**
- Loaded Potato Pancake **\$2.25**
- Sausage Lasagna Bite **\$2.25**
- Italian Stuffed Mushrooms **\$2.25**
- Vegetarian Lasagna Bite (v) **\$2.25**
- Vegan Stuffed Mushroom (v-v-gf-tn) **\$2.25**
- BBQ Meatballs **\$2.25**
- Vegetable Samosa (v) **\$2.25**
- Assorted House Made Pizzas **\$2.25**
- Ciligini Skewer (v-gf) **\$2.25**
- Old Fashioned Deviled Eggs (v-gf) **\$2.25**
- Artichoke Beignets (v) **\$2.25**
- Stuffed Peppadew Peppers (v) **\$2.25**
- Seasonal Berry Brie Tarts (v) **\$2.25**
- Chicken Tikka Masala **\$2.25**



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Sweets

\$18.00 per dozen

- Assortment of Fresh Baked Cookies (v)
- Chocolate Chunk Cookie Bars (v-tn)
- Limoncello Cookies (v)
- Key Lime Bars (v)
- Rice Krispie Treats (v)
- Chocolate Fudge Brownies (v)
- White Chocolate Blondies (v)
- Red Velvet Cake Muffins (v)
- Salted Carmel Butter Bars (v)
- Gluten Free Cookies (v-gf)
- Vegan Gluten Free Brownies (v-vg-gf)
- Gluten Free Brownies (v-gf)
- Cupcakes (v)
- Classic Peanut Butter Bars (v-pn)
- Mini Italian Cannoli's (v)
- Cheesecake Squares (v)
- Lemon Basil Cookies (v)
- Chocolate Chip Cookie Dough Brownies (v)
- Lemon Squares (v)
- Gluten Free Cheesecake Squares (v-gf)

Beverages

Sold By The Bottle

- Assorted Coca Cola Sodas \$2.00
- Purified Bottled Water 16.9floz. \$2.00
- Gatorade 16.9floz. \$2.95
- San Pellegrino Sparkling Water 16.9floz. \$2.95
- Pure Leaf Un-Sweetened 16.9floz. \$2.95
- Gold Peak Sweet Tea 16.9floz. \$2.95
- Vitamin Water Asst. 12floz. \$2.95
- Spindrift Asst. 12floz. \$2.50

Sold By The Gallon

- Un-sweetened Iced Tea \$20.00
- Sweet Tea \$20.00
- Lemonade \$20.00
- Blackberry Mint Sweet Tea \$20.00
- Apple Ginger Lemonade \$20.00
- Mojito Water \$15.00
- Cilantro Lime Water \$15.00
- Lemon Water \$15.00
- Cucumber Water \$15.00
- Watermelon Strawberry Basil Water \$15.00

Disposables

- Compostable Plate Ware \$2.50 - (9" plate, 6" plate, cutlery kit (fork, Knife, spoon, napkin)
- Compostable 12floz. Bowl \$.50
- Compostable Hot Cup w/ Lid \$.50
- Compostable Cold Cup \$.50
- Bio Pack To-Go Boxes \$1.00
- Disposable Chafing Dish with Sterno \$25.00
- Disposable Half Chafing Dish with Sterno \$20.00