

Expense Account Sandwich Lunches

These 3 compartment lunches are packed with flavor! Each lunch includes a Sandwich, Small Side and Mini Dessert of your choice with Utensils. We use the Highest Quality Meats, Breads and Homemade Dressings to ensure a delicious meal! \$10.50 Each

Grilled Chicken Sandwich

Char-Grilled Marinated Sliced Chicken Breast on 9-Grain Bread with Lettuce and Tarragon Mayo

Chicken Salad Sandwich

Delicious All White Meat Chicken with Celery, Lemon Dressing and Lettuce on 9-Grain Bread

Smoked Turkey Breast Sandwich

Smoked Turkey Breast on 9-Grain Bread with Lettuce and Durkee Mayo

Roast Top Round Sandwich

Thin-Sliced Roast Beef on a Hoagie Roll with Lettuce and Horseradish Mayo

Have a
Specific Dietary
Restriction?
Ask Us!

SMALL SIDES

GF Dill New Potato Salad • Vinaigrette Pasta Salad
GF Fresh Fruit • Creamy Pasta Salad

MINI DESSERTS

Raspberry Crumble Bar • Turtle Brownie • Fudge Brownie • Lemon Bar
Cookies • Lemon Macaroon Bar • White Chocolate Cashew Bar
Substitute Fresh Fruit for Dessert \$.50 More
Substitute a Wrap or Specialty Sandwich for \$1.00 More



*Can make any sandwich on gluten-free bread with a gluten-free chocolate chip cookie for dessert for \$1.00 more



Our order desk is open Monday to Friday 10am-3pm. Catering orders must be placed in advance. Please place orders early to ensure availability. Holidays are our busiest time and will have limited availability. We will cut off orders when we hit our maximum capacity. Delivery is available for an additional charge based on zip code. We require a 48 hour cancellation notice.



Gourmet Sandwich & Wrap Lunches

These bagged lunches include your choice of a Sandwich or Wrap, Side and Dessert. Each item is packed in a Handle Bag with Utensils and tied with a Colorful Ribbon. We use the Highest Quality Meats, Breads and Homemade Dressings to ensure a Delicious Meal. \$12.95 Each

Grilled Chicken Sandwich

Char-Grilled Marinated Sliced Chicken Breast on 9-Grain Bread with Lettuce and Tarragon Mayo

Chicken Club Sandwich

Char-Grilled Marinated Sliced Chicken Breast on 9-grain Bread with Lettuce, Tomato, American and Swiss Cheese, Bacon and Tarragon Mayo

Chicken Salad Sandwich

Delicious All White Meat Chicken with Celery, Lemon Dressing and Lettuce on 9-Grain Bread or Mini Croissants

Smoked Turkey Breast Sandwich

Smoked Turkey Breast on 9-Grain Bread with Lettuce and Durkee Mayo

GF Veggie Sandwich

Herb Cream Cheese, Avocado, Cucumber, Lettuce, Tomato, American and Swiss Cheeses on 9-Grain Bread with Dill Mayo

Ham & Cheese Sandwich

Smoked Ham on Marble Rye Bread, American and Swiss Cheese, Lettuce and Honey Mustard Sauce

Roast Top Round Sandwich

Thin-Sliced Roast Beef on a Hoagie Roll with Lettuce and Horseradish Mayo

Big Bend Turkey Sandwich

Smoked Turkey Breast on Vienna Rolls with Cranberry Sauce, Havarti Cheese, Lettuce, Brown Sugar Almond Bacon and Durkee Mayo

Grove Steak Sandwich

Sliced Beef Loin with Smokey Bistro Sauce and Caramelized Onions on Vienna Rolls

Tuna Salad Sandwich

Albacore White Tuna with Red Onion, Celery and Peppers in a Lemon Dressing with Lettuce on 9-Grain Bread

SIDES & SALADS

GF Raw Vegetables and Dip • GF Dill New Potato Salad
GF Fresh Fruit • Creamy Pasta Salad • Vinaigrette Pasta Salad
GF Citrus Salad • GF Harvest Salad • Italian Salad
Caesar Salad • Cranberry Apricot Rice

DESSERTS

Lemon Macaroon Bar • Homemade Cookies • Turtle Brownie • Fudge Brownie
Raspberry Crumble Bar • Lemon Bar • White Chocolate Cashew Bar • Substitute Fresh Fruit for \$1.00 more

ADD TO ANY LUNCH

Bag of Chips \$1.25 • Second Salad \$2.50 • Can of 12oz Soda \$1.75 • Water \$1.75

*Can make any sandwich on gluten-free bread with your choice of a gluten-free chocolate chip cookie or dessert bar for dessert for \$1.00 more

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.



Expense Account Salad Lunches

These fresh Salads are on a bed of Chopped Romaine Lettuce with Grilled Chicken. Included with this Lighter Fare Meal, your choice of Bread and Dessert. We use the freshest Fruits and Vegetables for a crisp and refreshing Salad \$11.95 • Without Chicken \$10.95

VG GF Greek

Kalamata Olives, Red Pepper, Cucumber, Red Onion, Grape Tomatoes, Crumbled Feta Cheese and Chopped Grilled Chicken served with our Greek Dressing

VG GF Citrus

Mandarin Oranges, Sliced Strawberries, Toasted Almonds and Chopped Grilled Chicken served with our Poppyseed Dressing

VG Italian

Green Peas, Red Onion, Crumbled Bleu Cheese, Red Pepper, Artichoke Hearts and Chopped Grilled Chicken Served with our Vinaigrette Dressing

Cobb

Hard Boiled Egg, Crumbled Bleu Cheese, Avocado, Bacon, Grape Tomatoes and Chopped Grilled Chicken served with our Ranch Dressing

VG GF Harvest

Chopped Granny Smith Apples, Crumbled Feta Cheese, Red Onion, Toasted Walnuts and Chopped Grilled Chicken served with our Poppyseed Dressing



VG Festive

Dried Cranberries, Apricots, Pistachios, Crumbled Bleu Cheese, White Raisins and Chopped Grilled Chicken served with our Balsamic Vinaigrette Dressing

Caesar

Toasted Sesame Seeds, Red Cabbage, Cherry Tomatoes, Cayenne Toasts, Parmesan Cheese and Chopped Grilled Chicken served with our Caesar Dressing

VG GF Tossed Green

Cucumber, Red Cabbage, Grape Tomatoes, Black and Green Olives, Cheddar Cheese and Chopped Grilled Chicken served with our Ranch Dressing

VG GF Red, White, and Blue (Seasonal)

Sliced Strawberries, Blueberries and Crumbled Feta Cheese with Caramel Pecans and Chopped Grilled Chicken served with our Poppyseed Dressing

VG Strawberry Walnut

Sliced Strawberries, Mushrooms, Spiced Walnuts, Crumbled Bleu Cheese and Chopped Grilled Chicken served with our Balsamic Vinaigrette Dressing

GF Chef Salad

Ham, Turkey, Egg, Tomatoes and Jack and Cheddar Cheese served with our Homemade Ranch Dressing

BREADS

9-Grain Bread • Roll • Lavosh Crackers • Mini Muffins
Substitute Fresh Fruit for \$.50 More

DESSERTS

Cookie • Lemon Macaroon Bar • Turtle Brownie • Fudge Brownie
Raspberry Crumble Bar • White Chocolate Cashew Bar • Lemon Bar
Substitute Fresh Fruit for \$.50 More

Dietary Needs

Gluten-Free Salad Lunch

Romaine Lettuce, Mandarin Oranges, Sliced Strawberries, Toasted Almonds, Chopped Grilled Chicken and our Poppyseed Dressing, served with Gluten-Free Crackers and a Gluten-Free Cookie \$12.50

Don't want a citrus salad? Pick your favorite instead! Check out the Expense Account Salad Lunch section to see which other salad options are gluten free

Gluten-Free Gourmet Sandwich Lunch

Grilled Chicken Sandwich on Gluten-Free Bread with a Harvest Side Salad and Gluten-Free Chocolate Chip Cookies for Dessert \$13.95

Don't want a grilled chicken sandwich? We can make any sandwich on gluten-free bread!

Check out the Gourmet Sandwich & Wrap Lunch section to see what other sandwich options are available!

Gluten-Free Expense Account Sandwich Lunch

Grilled Chicken Sandwich on Gluten-Free Bread with Dill Potato Salad and a Gluten-Free Chocolate Chip Cookie \$11.50

Don't want a grilled chicken sandwich? We can make any sandwich on gluten-free bread!

Check out the Expense Account Sandwich Lunch section to see what other sandwich options are available!

Vegan Salad Lunch

Bed of Romaine and Spinach Leaves with Cauliflower, Peas, Mushrooms, Red Peppers, Red Onions, Cucumbers, Grape Tomatoes and Pistachios with Vinaigrette Dressing, served with Fresh Fruit and Vegan Crackers \$12.50

Vegan Gourmet Sandwich Lunch

Vegan Sandwich (Vegan Bread, Vegan Mayo, Avocado, Tomato, Cucumber, Red Onion and Lettuce) with a Side Salad and Fresh Fruit \$13.95

Lighter Side Lunch

Your Choice of a Scoop of Chicken Salad, Egg Salad or Tuna Salad, served with Crackers and Fresh Fruit \$11.95

Low-Carb Gourmet Lunch

Grilled Chicken Breast on a Bed of Lettuce with Chipotle Mayo Dip, a Tossed Salad with Cucumber, Grape Tomatoes, Hard Boiled Egg, Black Olives, Red Cabbage and Cheddar Cheese with Ranch Dressing, served with a Variety of Cubed Cheese \$12.95



Breakfast • Lunch • Dinner

Appetizers • Salads • Soups • Casseroles • Party Trays
Corporate Lunches

8796 BIG BEND BLVD.
WEBSTER GROVES, MO 63119
314-963-9899

WWW.THEAOFE.COM
EMAIL: INFO@THEAOFE.COM

Monday- Friday 10am-6pm • Saturday 10:30am-4pm • Closed Sunday
Order Desk is open Monday-Friday 10am-3pm

Standard Catering

Dunks n' Dips



GF Buffalo Chicken Dip
(16oz) \$8.95 • (32oz) \$15.95

VG GF Dill Dip
(8oz) \$3.95 • (16oz) \$7.50
(32oz) \$14.00

GF Webster Cheese Dip
(8oz) \$7.95 • (16oz) \$15.00

VG Spinach Dip
(8oz) \$5.00 • (16oz) \$9.00
(32oz) \$16.50

Crab Au Gratin Dip
(16oz) \$9.95 • (32oz) \$18.95

VG GF Eggplant Dip
(16oz) \$9.95 • (32oz) \$18.95

Spreads n' Covers

VG GF Spinach & Artichoke Cheesecake \$19.95

VG GF Warm Baked Brie with Caramel
Topped with Pecans \$20.00

VG GF Goat Cheese & Roasted Garlic
With Lemon Peppercorn Half \$7.95 • Full \$15.00

TO GO WITH & EXTRAS

Toast Points (5oz Bag) \$4.00

Lavosh (8oz Bag) \$5.50

Tortilla Chips (8oz Bag) \$4.00

Rolls & Butter \$1.25 Each or \$14.00/Dzn

Sliced Baguette \$5.50

Cayenne Toast (7oz Bag) \$6.95

Decorated Trays \$5.00

Plasticware \$1.50 Per Person

Assorted Soda & Bottled Water \$1.75

By the Piece

GF Bacon Wrapped Pineapple \$1.60
2 dozen minimum

GF Bacon Wrapped Water Chestnuts \$1.60
2 dozen minimum

VG Parmesan Artichoke Bites \$1.60
2 dozen minimum

VG GF Mini Potato Baskets \$1.75
2 dozen minimum

VG GF Stuffed Mushrooms \$1.60
2 dozen minimum

Chicken Spedini Skewers \$3.50
2 dozen minimum

Mini Burgers \$3.95
2 dozen minimum

VG Spinach Blossom (No Min) \$1.60
*ask for availability

VG Spanakopita (No Min) \$1.60

GF Marinated Jumbo Lemon-Lime Shrimp
With Chipotle Mayo Dip \$2.50
2 dozen minimum

VG Vegetable Quesadilla Wraps
(No Min) \$2.25



GF Gluten-Free • **GF*** Some items on the menu can be made Gluten-Free. If not marked-just ask.
VG Vegetarian • **VG*** Some Vegetarian items can be made Vegan

Please note: We do not set up, serve or heat food.

Any items intended to be served hot come refrigerated with heating instructions for your oven.

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

Salads

Made with Fresh Chopped Romaine Lettuce \$3.50 Per Person for 3 or More.
Add Grilled Chicken \$2.95 Per Serving. Lunch Size Available for Pick Up in Store!

VG Strawberry Walnut

Strawberries, Mushrooms, Spiced Walnuts and Crumbled Bleu Cheese, served with Balsamic Vinaigrette Dressing

VG Italian

Peas, Red Onion, Crumbled Bleu Cheese, Red Peppers and Artichoke Hearts, served with Vinaigrette Dressing

VG GF Vineyard

Feta Cheese, Grapes, Strawberries, Chopped Granny Smith Apples and Pistachios served with Poppyseed Dressing

VG GF Citrus

Mandarin Oranges, Strawberries and Toasted Almonds, served with Poppyseed Dressing

VG GF Tossed Green

Cucumber, Cherry Tomatoes, Black and Green Olives, Red Cabbage and Cheddar Cheese, served with Ranch Dressing

Caesar
Toasted Sesame Seeds, Red Cabbage, Cherry Tomatoes, Cayenne Toasts and Parmesan Cheese, served with Caesar Dressing

VG GF Greek

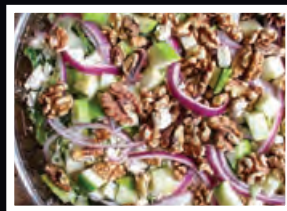
Greek Olives, Feta Cheese, Red Onion, Red Pepper, Cucumber And Cherry Tomatoes, served with Greek Dressing

VG Festive

Dried Cranberries, Apricots, White Raisins, Pistachios And Crumbled Bleu Cheese, served with Balsamic Vinaigrette Dressing

VG GF Harvest

Chopped Granny Smith Apples, Crumbled Feta Cheese, Red Onion and Toasted Walnuts, served with Poppyseed Dressing



MORE SALADS

\$3.75 Per Person for 3 or More

Cobb

Chopped Hard Boiled Egg, Bacon, Avocado, Tomato and Crumbled Bleu Cheese, served with Ranch Dressing

Spinach

Mushrooms, Bacon, Hard Boiled Egg and Crumbled Bleu Cheese, served with Poppyseed Dressing

VG GF Red, White & Blue (Seasonal)
Strawberries, Blueberries and Feta Cheese, served With Sweet Pecans and Poppyseed Dressing

VG GF Vegan

Bed of Romaine and Spinach Leaves with Cauliflower, Peas, Mushrooms, Red Peppers, Red Onions, Cucumbers, Grape Tomatoes and Pistachios, served with Vinaigrette Dressing

SIDE SALADS

No Min Sm (1 pt) \$6.50 • Med (1 qt) \$12.00 • Lg (2 qt) \$20.00

VG Vinaigrette Pasta

Shell Pasta with Red and Yellow Peppers, Black Olives, Shredded Parmesan Cheese and Vinaigrette Dressing

VG Creamy Pasta

Shell Pasta with Peas, Red and Yellow Peppers, Parmesan Cheese and our Creamy Homemade Ranch Dressing

VG GF Dill New Potato Salad
New Potatoes with a Creamy Dill Sauce

Chilled Side Dishes

Serves 10-12 People

VG Tortellini Pasta

Cheese Filled Tri-Colored Tortellini in a Vinaigrette Dressing with Chopped Peppers, Peas, Black Olives and Parmesan Cheese \$40.00

VG GF Tomato and Mozzarella Salad
Tomato, Fresh Mozzarella, Hearts of Palm, Red Onions and Fresh Basil Leaves on a Bed of Spinach with Vinaigrette Dressing \$35.00

VG Tomato Basil Orzo

Orzo, Fresh Spinach, Sun-Dried Tomatoes, Basil and Parmesan Cheese Mixed with Balsamic Vinaigrette Dressing \$40.00



Homemade Soups

Made Fresh Daily! Available in 16oz and 32oz Containers.
Call or check Online for Weekly Selection.
Try our Award-Winning Soups made Fresh Daily!

Breakfast Items

VG GF Seasonal Fresh Fruit Bowl
Sm (Serves 10-15) \$40.00 • Med (Serves 15-20) \$65.00
Lg (Serves 20-30) \$80.00

VG Assorted Mini Muffins
Sm (Serves 10-15) \$30.00 • Med (Serves 15-20) \$38.75
Lg (Serves 20-30) \$50.00

Bacon, Egg & Cheese Croissant

Sm (Serves 10-15) \$36.00 • Med (Serves 15-20) \$54.00
Lg (Serves 20-30) \$76.00

Breakfast Sandwiches

Country Ham on Mini Croissants with Brown Sugar Butter
Sm (Serves 10-15) \$35.00 • Med (Serves 15-20) \$50.00
Lg (Serves 20-30) \$67.50

VG Three-Cheese Egg Casserole

Fluffy Eggs Mixed with Cheddar, Monterey Jack and Mozzarella Cheese (Serves 10) \$30.00

Can be made Gluten Free upon request for \$10.00 more

Casseroles & Pastas

Authentic Italian Pasta

Ground Sirloin, Fresh Basil, Tomato-Based Sauce with Penne Pasta and Grated Fontina Cheese \$40.00

VG Tomato Basil Veggie Pasta

Tomatoes, Basil, Carrots, Cauliflower, Zucchini, Squash and Red and Yellow Peppers over Penne Pasta with Fontina Cheese \$40.00

Can be made Vegan upon request

VG Pasta Primavera

Carrots, Broccoli, Cauliflower, Zucchini, Mushrooms, Peas And Bowtie Pasta in a Rich Creamy Sauce with Parmesan And Provel Cheese \$45.00 • With Chicken \$50.00

Cannelloni

Pasta Stuffed with Ground Sirloin in a Fresh Tomato-Basil Sauce, Topped with a Bechamel Sauce And Asiago Cheese \$50.00

VG Veggie Lasagna

Triple Layer Lasagna with Veggie Tomato Basil Sauce, Spinach and Three Cheeses \$50.00
Can be made Vegan upon request

Three Cheese & Meat Lasagna

Triple Layer Lasagna with Ground Sirloin and Tomato Sauce, Spinach and Three Cheeses \$57.75

GF Gluten Free Lasagna

Triple Layer Brown Rice Lasagna Noodles with Ground Sirloin and Tomato Sauce, Spinach and Three Cheeses \$67.75

Hot Side Dishes

Serves 10-12 People

VG GF Honey Almond Green Beans
Fresh Green Beans in a Honey Butter Sauce with Toasted Almonds \$35.00

VG GF Fresh Asparagus Spears

Served with Lemon Butter and Parmesan Cheese \$42.00

VG New Potato Casserole

Quartered New Potatoes in a Creamy Sauce with Cheddar and Monterey Jack Cheeses \$40.00

VG GF Twice Baked Potatoes

Ten Over-Stuffed Baked Potatoes with Jack and Cheddar Cheeses \$35.00

VG Festive Rice

White and Wild Rice Sautéed with Green Onions, Dried Apricots, Dried Cranberries, White Raisins, Peas and Sweet Pecans \$40.00

Quiche Lorraine (Serves 6-8) \$18.95

VG Veggie Quiche (Serves 6-8) \$17.95

GF Breakfast Scramble

Scrambled Eggs, Crisp Bacon Strips, Cheddar and Jack Cheeses (Serves 10) \$35.00

VG French Toast Casserole

Fluffy Cinnamon and Brown Sugar French Toast served with Powdered Sugar and Maple Syrup (Serves 10) \$35.00
Add Strawberries and Whipped Cream \$40.00

Can be made Gluten Free upon request for \$10.00 more

VG Goopy Butter Cake (9x9 Pan) \$11.95

Breakfast Bag

1 Piece of Goopy Butter Cake, 2 Hard Boiled Eggs, Fresh Fruit, and A Ham & Brown Sugar Croissant \$10.50

Smart Start

Mini Muffins, Sliced Fresh Fruit, and Ham & Brown Sugar Croissant. Comes in a 3 Compartment Clear Plastic Container with a Fork & Napkin \$8.95



Serves 8-10 People. Call for availability in smaller carryout sizes!

VG Manicotti

Pasta Stuffed with a Variety of Cheese in a Fresh Tomato-Basil Sauce Topped with a Bechamel Sauce and Asiago Cheese \$40.00

Chicken Tetrazzini

Served with Mushrooms and Linguini in a Light Cream Sauce with Parmesan and Cheddar Cheeses \$45.00

Chicken Lemon Artichoke

Grilled Chicken in a Lemon Sauce with Chopped Tomatoes and Artichoke Hearts served over Linguini or White and Wild Rice \$50.00

Chicken Diane

Breaded Chicken Breast in a Cream Sauce with Fresh Spinach and Provel Cheese, served over Bowtie Pasta \$57.75

Chicken Parmesan

Breaded Chicken Breast with Fresh Tomato and Basil Parmesan Sauce and Provel Cheese, over Linguini Noodles \$57.75

Beef Stroganoff

Sautéed Sirloin Tips in a Mushroom Wine Sauce with Sour Cream, Peas and Egg Noodles \$65.00

Beef Tips Madeira

Sautéed Sirloin Tips in a Mushroom Wine Sauce over White and Wild Rice \$65.00

Sautéed Shrimp Lemon Basil

Shrimp Sautéed in Garlic and Bread Crumbs with a Lemon Basil Sauce, Hearts of Palm, Chopped Tomatoes and Asiago Cheese with Linguini or White and Wild Rice \$65.00



VG Macaroni & Cheese

Elbow Macaroni with Creamy Cheese Sauce \$35.00

VG Fettuccini

Fettuccini Pasta with Cream Sauce, Parmesan and Provel Cheeses \$35.00

VG GF Roasted Potato Medley

Yukon Gold Potatoes, New Potatoes and Sweet Potatoes Tossed with Butter, Olive Oil and Seasonings \$35.00



Entrees

Serves 8-10 People

GF Roast Pork Loin

Boneless Canadian Pork Loin Seasoned and Roasted with Sweet and Savory Apples \$65.00

Chicken Crepes with Cranberry Relish

10 Crepe Shells Stuffed with All White Meat Chicken Covered with a Rich Cream Sauce, Green Onions, Cranberry Relish and Toasted Almonds \$50.00

Paris Chicken

Grilled Chicken Breast with White Wine Caper Sauce \$55.00

Steak Modiga

Grilled Steak Medallions in a Light Brown Butter Sauce with Button Mushrooms and Provel Cheese \$110.00



Chicken Lemon Asparagus

Grilled Chicken Breast with Lemon Butter Sauce, Asparagus and Provel Cheese \$65.00

Beef Tenderloin

Sliced Beef Tenderloin with Red Wine Reduction \$200.00

Bistro Beef Loin

Sliced Tender Beef Loin with Red Wine Reduction \$95.00

Party Trays

VG GF Market Fresh Raw Vegetable Tray

With Dill Dip Sm (Serves 10-15) \$40.00
Med (Serves 15-20) \$50.00 • Lg (Serves 20-30) \$70.00

VG GF Grilled Vegetable Tray

With Maytag Bleu Cheese Dip Sm (Serves 10-15) \$50.00
Med (Serves 15-20) \$70.00 • Lg (Serves 20-30) \$90.00

GF Traditional Shrimp Tray

Plain with Cocktail Sauce
Sm (Serves 10-15, 55 Shrimp) \$60.00
Med (Serves 15-20, 80 Shrimp) \$88.00
Lg (Serves 20-30, 115 Shrimp) \$110.00

GF Marinated Shrimp Tray

In Lemon-Lime Chipotle served with Chipotle Aioli
Sm (Serves 10-15, 55 Shrimp) \$65.00
Med (Serves 15-20, 80 Shrimp) \$97.50
Lg (Serves 20-30, 115 Shrimp) \$130.00

VG GF Fruit & Cheese Tray

Sm (Serves 10-15) \$55.00
Med (Serves 15-20) \$82.50 • Lg (Serves 20-30) \$110.00

VG GF Fresh Fruit Tray

Sm (Serves 10-15) \$45.00
Med (Serves 15-20) \$65.00 • Lg (Serves 20-30) \$80.00



Desserts

Cakes, Pies and Cheesecakes available by the Piece or Whole. Call for Selection.
Ask us about our Gluten Free desserts

Dessert Bar Tray

Turtle Brownies • Fudge Brownies
Raspberry Crumble Bars • Lemon Macaroon Bar
White Chocolate Cashew Bars • Lemon Bars
Sm (Serves 10-15) \$40.00
Med (Serves 15-20) \$70.00
Lg (Serves 20-30) \$90.00

Dessert Bars \$3.50 Each

Baby Cakes

Seasonally Decorated Mini White and Chocolate Cakes made In House \$2.25 Each

Assorted Cookies

Chocolate Chip • Oatmeal Raisin • Sugar • Snickerdoodle
Double Chocolate • White Chocolate Macadamia Nut
M&M \$1.25 Each • \$14.00/Dzn