

Expense Account Sandwich Lunches

These 3 compartment lunches are packed with flavor! Each lunch includes a Sandwich, a Bag of Chips, and Mini Dessert with a Napkin & a Mint.

We use the Highest Quality Meats, Breads and Homemade Dressings to ensure a delicious meal! \$11.50 Each

Any sandwich can be made on gluten free bread with chips and a gluten free dessert for \$1.00 more

Grilled Chicken Sandwich

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

Chicken Salad Sandwich

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

Smoked Turkey Breast Sandwich

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

Roast Top Round Sandwich

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

Tuna Salad Sandwich

Albacore White Tuna with Red Onion and Peppers in a Lemon Dressing with Butter and Lettuce on 9-grain Bread

EGG Salad Sandwich

Homemade Egg Salad, Lettuce, and Butter on 9-Grain Bread

Ham & Cheese Sandwich

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

Mini Desserts

Raspberry Crumble Bar • Turtle Brownie • Fudge Brownie Cookie • White Chocolate Cashew Bar • Lemon Bar

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.

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



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, a Napkin, & a Mint tied with a Colorful Ribbon. We use the Highest Quality Meats, Breads, and Homemade Dressings to ensure a Delicious Meal. \$14.50 Each

*Wraps marked *VG can be made Vegetarian when ordered without chicken*
Any sandwich can be made on gluten free bread with gluten free dessert for \$1.00 more

Grilled Chicken Sandwich

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

Chicken Salad Sandwich

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

Smoked Turkey Breast Sandwich

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

Ham & Cheese Sandwich

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

Roast Top Round Sandwich

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

Big Bend Turkey Sandwich

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

Tuna Salad Sandwich

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

BLT Sandwich

Bacon, Lettuce, Tomato, and Havarti Cheese on Mini Croissants with Butter & Dill Mayo

EGG Salad Sandwich

Homemade Egg Salad, Butter, and Lettuce on 9-Grain Bread

Poor Boy Sandwich

Ham, Turkey, and Roast Beef on a Hoagie Bun with Butter, Lettuce, Tomato, American, and Swiss Cheese with Mustard and Mayo Sauce

Turkey Cranberry Wrap

Smoked Turkey Breast, Cranberry Cream Cheese, Swiss Cheese, Lettuce and Tomato

Chicken Salad Wrap

Delicious All White Meat Chicken with Celery, Lemon Dressing, Tomatoes, and Lettuce

Southwest Wrap

Sour Cream, Grilled Chicken, Southwest Rice (Black Beans, White & Wild Rice, Seasonings, and Salsa), Cheddar Cheese, and Lettuce

California Rice Wrap

Grilled Chicken, Cranberry Apricot Rice (White & Wild Rice, Green Onions, Feta, Peas, Dried Cranberries, Golden Raisins, and Dried Apricots Tossed in Poppysseed Dressing), Lettuce, and Caramel Pecans

Cajun Roast Beef Wrap

Thin-Sliced Roast Beef with Cheddar Cheese, Cream Cheese, Cajun Dressing, Red Onion, Lettuce, and Tomato, Wrapped in a Flour Tortilla

Veggie Wrap

Cream Cheese, Avocado, Cucumber, Lettuce, Tomato, Red Onion, Cheddar Cheese, and Swiss Cheese with Dill Mayo Wrapped in a Flour Tortilla

Turkey Club Wrap

Smoked Turkey Breast with Lettuce, Tomato, Cheddar and Swiss Cheeses, Bacon, and Dill Mayo

Sides

GF Raw Vegetables and Dip • GF Dill New Potato Salad

Creamy Pasta Salad • Vinaigrette Pasta Salad

GF Citrus Salad • GF Harvest Salad • Italian Salad

GF Fresh Fruit • Caesar Salad

Cookies • Turtle Brownie • Fudge Brownie • Lemon Bar

Raspberry Crumble Bar • White Chocolate Cashew Bar

Substitute Fresh Fruit for \$1.00 more

Bag of Chips \$1.50 • Can of 12oz Soda \$2.00 • Water \$2.00

Names \$1.00 (please limit to 25 names per lunch order)

Add to Any Lunch

Have a Specific Dietary Restriction? Ask Us!

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 Salad, Bread, and Dessert. Each lunch is packed in a 3 compartment container and comes with Utensils, a Napkin, and a Mint. We use the freshest Fruits and Vegetables for a crisp and refreshing Salad \$12.95 • Without Chicken \$11.95

*Salads marked *VG can be made Vegetarian when ordered without chicken*

Any salad marked with the Gluten Free symbol can be made into a complete gluten free lunch with gluten free crackers and a gluten free dessert for \$1.00 more

GF*VG Greek

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

GF*VG Citrus

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

*VG Italian

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

GF*VG Harvest

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

*VG Festive

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

Caesar

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

GF*VG Tossed Green

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

GF*VG Red, White, and Blue (Seasonal)

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

GF Chef Salad

Ham, Turkey, Egg, Tomatoes and Jack and Cheddar Cheeses served with our Homemade Ranch Dressing *Doesn't Come with Chicken is priced at the \$12.95 price point*



Breads

9-Grain Bread • Roll • Lavosh Crackers • Mini Muffins

Desserts

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

Dietary Needs

GF Gluten Free Salad Lunch

Romaine Lettuce, Mandarin Oranges, Sliced Strawberries, Toasted Almonds, Chopped Grilled Chicken and our Poppysseed Dressing, served with Gluten Free Crackers and a Gluten Free Dessert \$13.95

GF Gluten Free Gourmet Sandwich Lunch

Grilled Chicken Sandwich on Gluten Free Bread with a Harvest Side Salad and a Gluten Free Dessert \$15.50

GF Gluten Free Expense Account Sandwich Lunch

Grilled Chicken Sandwich on Gluten Free Bread with Chips and a Gluten Free Dessert \$12.50

GF*VG 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 \$13.95

Lighter Side Lunch

Your Choice of a Scoop of Chicken Salad, Egg Salad, or Tuna Salad, served with Lavosh Crackers and Fresh Fruit \$12.95

GF 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 Cheeses \$15.50



Ready Gourmet Carryout and Catering



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

info@theaofe.com

Monday- Friday 10am-6pm • Saturday 10:30am-4pm • Closed Sunday

Order Desk & Phones open Monday-Friday 10am-3pm

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.

Standard Catering

Dunks 'n Dips

- GF** Buffalo Chicken Dip (16oz)\$9.95 • (32oz) \$16.95
- GF** Webster Cheese Dip (8oz)\$8.95 • (16oz)\$15.95
- GF** Dill Dip (8oz)\$4.50 • (16oz)\$7.95 (32oz) \$15.00
- GF** Spinach Dip (8oz) \$6.00 • (16oz) \$9.95 (32oz) \$17.95
- GF** Crab Au Gratin Dip (16oz)\$10.95 • (32oz) \$19.95
- GF** Eggplant Dip (16oz) \$10.95 • (32oz) \$19.95

Spreads 'n' Covers

- GF** Spinach & Artichoke Cheesecake \$20.95
- GF** Warm Baked Brie with Caramel Topped with Pecans \$21.00
- GF** Goat Cheese & Roasted Garlic With Lemon Peppercorn Half \$8.95 • Full \$15.95

TO GO WITH & EXTRAS

- Lavosh (7oz Bag) \$5.50
- Tortilla Chips (7oz Bag) \$4.00
- Rolls & Butter \$1.25 Each or \$14.00/Dzn
- Assorted Soda & Bottled Water \$2.00
- Toast Points (5oz Bag) \$4.00
- Cayenne Toast (7oz Bag) \$6.95
- Sliced Baguette \$5.50



By the Piece



- GF** Bacon Wrapped Pineapple 2 dozen minimum \$1.75
- GF** Bacon Wrapped Water Chestnuts 2 dozen minimum \$1.75
- GF** Mini Potato Baskets 2 dozen minimum \$1.95
- Chicken Spedini Skewers 2 dozen minimum \$3.95
- GF** Spanakopita no minimum \$1.95
- GF** Mexican Cheese Cigars no minimum \$2.00
- GF** Marinated Jumbo Lemon Lime Shrimp With Chipotle Mayo Dip 2 dozen minimum \$2.75



GF Gluten Free
VG Vegetarian * 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 \$3.75 Per Person for 3 or More. Add Grilled Chicken \$3.25 Per Serving. Lunch Size Available for Pick Up in Store!
- GF** Italian: Peas, Red Onion, Crumbled Bleu Cheese, Red Peppers, and Artichoke Hearts, served with Vinaigrette Dressing
- GF** Vineyard: Feta Cheese, Grapes, Strawberries, Chopped Granny Smith Apples and Pistachios served with Poppyseed Dressing
- GF** Citrus: Mandarin Oranges, Strawberries and Toasted Almonds, served with Poppyseed Dressing
- 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
- GF** Greek: Greek Olives, Feta Cheese, Red Onion, Red Pepper, Cucumber And Cherry Tomatoes, served with Greek Dressing
- GF** Festive: Dried Cranberries, Apricots, White Raisins, Pistachios And Crumbled Bleu Cheese, served with Balsamic Vinaigrette Dressing
- GF** Harvest: Chopped Apples, Crumbled Feta Cheese, Red Onion and Toasted Walnuts, served with Poppyseed Dressing
- GF** Red, White & Blue (Seasonal): *Specialty Salad \$3.95 per person for 3 or more* Strawberries, Blueberries, and Feta Cheese, served With Sweet Pecans and Poppyseed Dressing



Chilled Side Dishes

- Large Serves 10-12 People
- GF** Tortellini Pasta: Cheese Filled Tri Colored Tortellini in a Vinaigrette Dressing with Chopped Peppers, Peas, Black Olives and Parmesan Cheese Large \$45.00
- GF** Cranberry Apricot Rice: White and Wild Rice with Peas, Dried Cranberries, Apricots, White Raisins, Green Onions, Sweet Pecans and Feta Cheese Mixed with a Sweet Poppyseed Dressing Large \$40.00
- GF** Creamy Pasta Salad: Shell Pasta with Peas, Red and Yellow Peppers, Parmesan Cheese, and our Creamy Homemade Ranch Dressing Small (1qt) \$12.95 - Medium (2qt) \$24.50 - Large (3qt) \$36.00
- GF** Vinaigrette Pasta Salad: Shell Pasta with Red and Yellow Peppers, Black Olives, Shredded Parmesan Cheese, and Vinaigrette Dressing Small (1qt) \$12.95 - Medium (2qt) \$24.50 - Large (3qt) \$36.00
- GF** Dill New Potato Salad: New Potatoes with a Creamy Dill Sauce Small (1qt) \$12.95 - Medium (2qt) \$24.50 - Large (3qt) \$36.00

Hot Side Dishes

- Serves 10-12 People
- GF** Honey Almond Green Beans: Fresh Green Beans in a Honey Butter Sauce with Toasted Almonds \$40.00
- GF** Festive Rice: White and Wild Rice Sautéed with Green Onions, Dried Apricots, Dried Cranberries, White Raisins, Peas and Sweet Pecans \$45.00
- GF** Macaroni & Cheese: Elbow Macaroni with Creamy Cheese Sauce \$37.50
- GF** Fettuccine: Fettuccine Pasta with Cream Sauce, Parmesan and Provel Cheeses \$37.50
- GF** Roasted Potato Medley: Yukon Gold Potatoes, New Potatoes and Sweet Potatoes Tossed with Olive Oil and Seasonings \$37.50
- GF** Fresh Asparagus Spears: Served with Lemon Butter and Parmesan Cheese \$45.00
- GF** New Potato Casserole: Quartered New Potatoes in a Creamy Sauce with Cheddar and Monterey Jack Cheeses \$45.00
- GF** Twice Baked Potatoes: Ten Over Stuffed Baked Potatoes with Jack and Cheddar Cheese \$40.00

Homemade Soups

- Try our Award Winning Soups, Made Fresh Daily! Available in 16oz and 32oz containers.
- GF** White Bean Chicken Chili
- Crab Bisque
- Chicken Noodle
- GF** Tomato Basil
- Plus more varieties available in store
 Call or check online for our weekly selection!
 Catering Orders: Love our soups? Any variety we make can be ordered for catering with a 6 quart minimum.



Breakfast Items

- Breakfast Sandwiches: Country Ham on Mini Croissants with Brown Sugar Butter
 Sm (Serves 10-15, 12 Sandwiches) \$38.00
 Med (Serves 15-20, 18 Sandwiches) \$55.00
 Lg (Serves 20-30, 24 Sandwiches) \$75.00
- GF** Three Cheese Egg Casserole: Fluffy Eggs Mixed with Cheddar, Monterey Jack, and Mozzarella Cheese (Serves 10) \$35.00
 Can be made Gluten Free upon request for \$10.00 more
- GF** Breakfast Scramble: Scrambled Eggs, Crisp Bacon Strips, Cheddar and Jack Cheeses (Serves 10) \$40.00
- GF** French Toast Casserole: Fluffy Cinnamon and Brown Sugar French Toast Served with Powdered Sugar & Maple Syrup (Serves 10) \$40.00
 Add Strawberries and Whipped Cream \$45.00
 Can be made Gluten Free upon request for \$10.00 more
- GF** Assorted Mini Muffin Tray: Sm (Serves 10-15, 36 Muffins) \$35.00
 Med (Serves 15-20, 54 Muffins) \$45.00
 Lg (Serves 20-30, 72 Muffins) \$60.00
- Quiche Lorraine (Serves 6-8) \$21.50
- GF** Veggie Quiche (Serves 6-8) \$21.50
- Goopy Butter Cake (9x9 Pan) \$12.95
- Breakfast Bag: 1 Piece of Goopy Butter Cake, 2 Hard Boiled Eggs, Fresh Fruit, and A Ham & Brown Sugar Croissant Packed In a Black Handle Bag with Utensils & a Napkin \$10.95



Casseroles & Pastas

- Authentic Italian Pasta: Ground Sirloin, Fresh Basil, Tomato Based Sauce with Penne Pasta and Grated Fontina Cheese \$45.00
- GF** Tomato Basil Veggie Pasta: Tomatoes, Basil, Carrots, Cauliflower, Zucchini, Squash and Red and Yellow Peppers over Penne Pasta with Fontina Cheese \$45.00
 Can be made Vegan upon request
- GF** 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 \$55.00
- Cannelloni: Pasta Stuffed with Ground Sirloin in a Fresh Tomato Basil Sauce, Topped with a Bechamel Sauce And Asiago Cheese, 16 Pieces \$55.00
- GF** Veggie Lasagna: Triple Layer Lasagna with Veggie Tomato Basil Sauce, Spinach and Three Cheeses \$55.00
 Can be made Vegan upon request
- Three Cheese & Meat Lasagna: Triple Layer Lasagna with Ground Sirloin and Tomato Sauce, Spinach and Three Cheeses \$60.00
- GF** Gluten Free Lasagna: Triple Layer Brown Rice Lasagna Noodles with Ground Sirloin and Tomato Sauce, Spinach and Three Cheeses \$70.00
- Serves 8-10 People. Call or Check out our Website for availability in smaller carryout sizes!
- GF** Manicotti: Pasta Stuffed with a Variety of Cheeses in a Fresh Tomato-Basil Sauce Topped with a Bechamel Sauce and Asiago Cheese, 16 Pieces \$45.00
- Chicken Tetrassini: Served with Mushrooms and Linguini in a Light Cream Sauce with Parmesan and Cheddar Cheeses \$50.00
- Chicken Lemon Artichoke: Grilled Chicken in a Lemon Sauce with Chopped Tomatoes and Artichoke Hearts served over Linguini or White and Wild Rice \$55.00
- Chicken Diane: Breaded Chicken Breast in a Cream Sauce with Fresh Spinach and Provel Cheese, served over Bowtie Pasta \$62.50
- Chicken Parmesan: Breaded Chicken Breast with Fresh Tomato and Basil Parmesan Sauce and Provel Cheese, over Linguini Noodles \$62.50
- Beef Stroganoff: Sautéed Sirloin Tips in a Mushroom Wine Sauce with Sour Cream, Peas and Egg Noodles \$67.50
- Beef Tips Madeira: Sautéed Sirloin Tips in a Mushroom Wine Sauce Over White and Wild Rice \$67.50



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.

Entrees

- Serves 8-10 People
 All Entrees Except for Chicken Crepes, Can Be Made Gluten Free Upon Request
- 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 \$210.00
- Paris Chicken: Grilled Chicken Breast with White Wine Caper Sauce \$55.00
- 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 \$55.00
- Beef Tenderloin Modiga: Grilled Steak Medallions in a Light Brown Butter Sauce with Button Mushrooms and Provel Cheese \$220.00

Party Trays

- All on Decorated Trays. Meat Trays include assorted Breads and Sauce. *Bread is not Gluten Free.
- GF** Market Fresh Raw Vegetable Tray: With Dill Dip Sm (Serves 10-15) \$45.00
 Med (Serves 15-20) \$60.00 * Lg (Serves 20-30) \$85.00
- GF** Grilled Vegetable Tray: With Maytag Bleu Cheese Dip Sm (Serves 10-15) \$55.00
 Med (Serves 15-20) \$80.00 * Lg (Serves 20-30) \$105.00
- GF** Traditional Shrimp Tray: Plain with Cocktail Sauce Sm (Serves 10-15, 55 Shrimp) \$65.00
 Med (Serves 15-20, 80 Shrimp) \$100.00
 Lg (Serves 20-30, 115 Shrimp) \$125.00
- 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) \$107.50
 Lg (Serves 20-30, 115 Shrimp) \$145.00
- GF** Fruit & Cheese Tray: Sm (Serves 10-15) \$60.00
 Med (Serves 15-20) \$92.50 • Lg (Serves 20-30) \$125.00
- GF** Fresh Fruit Tray: Sm (Serves 10-15) \$50.00
 Med (Serves 15-20) \$75.00 • Lg (Serves 20-30) \$95.00
- GF** Antipasto Tray: Sm (Serves 10-15) \$65.00 • Lg (Serves 20-30) \$115.00
- ***GF** Chilled Sliced Chicken Medallion Tray: Sm (Serves 10-12) \$75.00
 Med (Serves 15-20) \$105.00
 Lg (Serves 20-25) \$145.00
- ***GF** Chilled Sliced Beef Tenderloin Tray: Sm (Serves 10-12) \$225.00 • Lg (Serves 20-25) \$450.00
- Mini Croissants with Chicken Salad Tray: Sm (Serves 10-12, 24 Sandwiches) \$75.00
 Med (Serves 15-20, 36 Sandwiches) \$120.00
 Lg (Serves 20-30, 48 Sandwiches) \$150.00
- Petite Sandwich Tray: Sm (Serves 10-12, 24 Sandwiches) \$75.00
 Med (Serves 15-20, 36 Sandwiches) \$120.00
 Lg (Serves 25-30, 48 Sandwiches) \$150.00



Desserts

- Cakes, Pies and Cheesecakes available by the Piece. Call for Selection.
 Ask us about our Gluten Free desserts
- Dessert Bar Tray: Turtle Brownies • Fudge Brownies • Lemon Bars White Chocolate Cashew Bars • Raspberry Crumble Bars
 Sm (Serves 10-15, 48 bite sized pieces) \$45.00
 Med (Serves 15-20, 80 bite sized pieces) \$80.00
 Lg (Serves 20-30, 108 bite sized pieces) \$105.00
- Goopy Butter Tray: Sm (1 goopy, 16 bite sized pieces) \$25.00
 Med (2 gooys, 32 bite sized pieces) \$42.50
 Lg (3 gooys, 48 bite sized pieces) \$60.00
- Assorted Cookies: Chocolate Chip • Oatmeal Raisin • Sugar Snickerdoodle • Double Chocolate \$1.50 Each • \$16.95/Dzn
- Dessert Bars \$3.95 Each