
Before you Order You Should Know

Thank you for considering Swanton Health Care Catering. Your special event is very important to us. The Dining Services Department is committed to providing the highest level of excellence in all of our food services.

We feel that these menus cover quite a broad spectrum of styles and budgets. We understand that all events are special and unique. Included in this brochure is a selection of popular items, however, it is only a guide to our capabilities and we will be happy to assist in creating a custom menu based on your particular needs. We have included pricing in our brochure. Pricing as noted is strictly food cost and does not include any applicable service charges, delivery charges, taxes or applicable equipment charges. Every event is unique and the needs of each vary and we want you to know exactly what you are paying for. After looking over the brochure, please give us a call.

Delivery and Set Up

We will bring your order right to your event site and set it up just the way you want it. Delivery is free within a 5 mile radius.

Payment

We accept Cash or Checks made out to "Swanton Health Care." We apologize, but we do not currently accept credit cards.

Deposits

A deposit of 50 percent is required on any order over \$500. Full payment is required on or before the day of the event.

For events requiring use of our equipment/serving items where no SHC Catering staff is present, a deposit will be required for usage of those items. The deposit is fully refundable provided equipment/items are returned in good working order.

Cancellations

Event preparations are based on the specified number of guests. A guaranteed guest count is to be provided by five business days prior to your event. Final billing will be based upon the guaranteed guest count along with any additional services received at the time of your event. In the case of event cancellation, charges will be as follows:

24 hours or less notice: 85 percent charge

Five days or less: 50 percent charge

Six days or more: full refund

Buffet Breakfast

The Continental \$5.00 per person

Chilled breakfast juices, a variety of breakfast pastries, rolls, bagels and breads, yogurt, and fresh fruit salad. Served with butter and preserves.

The American \$5.50 per person

Chilled breakfast juices, fresh fruit salad, scrambled eggs, choice of one: bacon or sausage, home fries, and biscuits with butter and preserves

The Deluxe American \$7.00 per person

Chilled breakfast juices, fresh fruit salad, scrambled eggs with ham and cheese, choice of one: bacon or sausage, home fries, blueberry french toast bake, mini muffins and breakfast rolls with butter and preserves.

The Grand Brunch \$12.00 per person

Chilled breakfast juices, fresh fruit salad, bagels and cream cheese, breakfast breads and pastries with butter and preserves, scrambled eggs, blueberry french toast bake, bacon, sausage, fried chicken, roast potatoes, vegetable medley, fettuccini alfredo and assorted mini desserts

A la Carte Breakfast Items

(Can be purchased separately or added to buffets. Prices are per person)

Bagel Basket: Assorted bagels with butter, cream cheese and preserves	\$1.50
Pastry Basket: Cinnamon rolls, pecan rolls, scones, and turnovers\$2.00
Mini Muffin Basket: blueberry, lemon poppy seed, banana nut, chocolate\$2.00
Egg Strata: Rich egg, bread and cheese casserole	\$2.00
Breakfast Quiche: Choice of spinach, ham & cheese or vegetable	\$2.50
Breakfast Meat: Ham steak, bacon or sausage	\$1.50
Blueberry French Toast Bake: served with warm maple syrup and blueberry syrup\$2.50

Boxed Lunch Menu Selections

(Boxed lunches include napkins, plastic silverware and appropriate condiments)

Salad Selections

(Minimum of 5 orders of each type)

Served with choice of dessert

Taco Salad \$6.00 per person

Chopped Lettuce topped with seasoned ground beef, diced tomatoes, scallions, black olives, pinto beans, cheddar cheese, sour cream, salsa, guacamole and tortilla strips

Cobb Salad \$6.00 per person

Chopped lettuce topped with chicken strips, bleu cheese crumbles, bacon crumbles, chopped egg, tomatoes, carrots, cucumbers and a freshly baked roll

Grilled Chicken Caesar \$6.00 per person

Chopped romaine lettuce topped with grilled chicken strips, parmesan cheese, black olives, croutons, Caesar dressing and a freshly baked roll

Citrus Salmon Salad \$6.00 per person

Chopped lettuce topped with citrus grilled salmon, capers, toasted walnuts, tomatoes, feta cheese and a freshly baked roll

Chef Salad \$6.00 per person

Chopped lettuce topped with diced ham, diced turkey, radishes, cucumbers, tomatoes, scallions, carrots, chopped egg, croutons and a freshly baked roll

Greek Salad \$6.00 per person

Chopped romaine lettuce topped with tomatoes, onion, black olives, pepperoncinis, Greek dressing and a freshly baked roll

Soup and Salad \$7.00 per person

Chopped lettuce topped with carrots, onions, cucumbers, radishes, croutons and a freshly baked roll. Served with one choice of soup

Boxed Lunch Menu Selections

(Boxed lunches include napkins, plastic silverware and appropriate condiments)

Sandwich Selections

(Minimum of 5 orders of each type)

All sandwiches can be served on bread or in a wrap

Standard \$6.00 per person includes sandwich, pickle spear, side dish, chips, and choice of dessert

Deluxe \$6.50 per person includes sandwich, pickle spear, choice of two side dishes, chips, and choice of dessert

California Turkey Club

Sliced turkey, Swiss cheese, spinach leaves, tomato slices and alfalfa sprouts

Turkey and Swiss

Sliced turkey, Swiss cheese, lettuce and tomato slices

Roast Beef and Cheddar

Black Angus roast beef, cheddar cheese, lettuce and tomato slices

Ham and Cheese

Sliced ham, cheddar cheese, lettuce and tomato slices

Club Sandwich

Ham, turkey, bacon, Swiss cheese, cheddar cheese, lettuce and tomato slices

California Chicken Salad

Chicken salad made from all white meat chicken, grapes, fresh pineapple chunks, celery, onion, sweet relish and mayonnaise served on a croissant with lettuce and tomato slices

Tuna Salad

Tuna salad made from albacore tuna, scallions, sweet relish, celery, egg and mayonnaise served on a croissant with lettuce and tomato slices

Boxed Lunch Menu Selections

(Boxed lunches include napkins, plastic silverware and appropriate condiments)

Side Choices:

Fresh Fruit Salad
Cole Slaw
Cottage Cheese

Waldorf Salad
Potato Salad
Cucumber & Tomato Salad

Pasta Salad
Macaroni Salad
Applesauce

Dessert Choices:

Cookie

Brownie

Cupcake

Soup Choices:

Cheddar Cheese
Chicken Noodle

Broccoli & Cheese
Ham & Potato

Beef Vegetable
Tomato Bisque

Lunch Buffets

(Includes disposable plates, plastic silverware, serving utensils and napkins)

Cold Lunch Selections

Sandwich Buffet \$7.00 per person

An assortment of deli meats and cheeses including roast beef, ham, turkey, beef pastrami, Swiss, cheddar and muenster cheese.

Includes bread, croissants, lettuce, tomato, tossed salad, dessert and bottled water

Soup and Sandwich Buffet \$7.50 per person

An assortment of deli meats and cheeses including roast beef, ham, turkey, beef pastrami, Swiss, cheddar and muenster cheeses, and served with your choice of two soups

Includes bread, croissants, lettuce, tomato, tossed salad, dessert and bottled water

Soup and Salad Buffet \$7.50 per person

California Chicken Salad, Tuna Salad, Seafood Salad, Fresh Fruit Salad, Tossed Salad and Spinach/Strawberry Salad served with your choice of two soups

Hot Lunches

(Includes disposable plates, plastic silverware, serving utensils and napkins)

Hot Lunch Selections

Lasagna \$7.00 per person

Classic meat with marinara sauce or vegetable with alfredo sauce

Includes salad, vegetable, choice of potato, rolls & butter, dessert and beverage

Chicken Monterey \$7.00 per person

Boneless skinless chicken breast smothered in sautéed peppers and onions and Monterey jack cheese

Includes salad, vegetable, starch, rolls & butter, dessert and beverage

Spaghetti \$7.00 per person

Spaghetti Noodles with meat sauce or meatballs in Sauce

Includes salad, vegetable, starch, rolls & butter, dessert and beverage

Pineapple Chicken \$7.00 per person

Chicken breast chunks and fresh pineapple in a teriyaki sauce served over rice

Includes salad, vegetable, starch, rolls & butter, dessert and beverage

Beef Burgundy \$7.00 per person

Chunks of tender roast beef in a burgundy wine flavored gravy served over noodles

Includes salad, vegetable, starch, rolls & butter, dessert and beverage

Chicken Divan \$7.00 per person

Seasoned broccoli spears with boneless skinless chicken breasts in a cheesy cream sauce

Includes salad, vegetable, starch, rolls & butter, dessert and beverage

Fried Chicken \$7.00 per person

Seasoned and breaded bone-in chicken with chicken gravy

Includes salad, vegetable, starch, rolls & butter, dessert and beverage

Plated Dinners

All plated Dinners are \$10.00 per person

(Includes upscale disposable plates, plastic silverware, serving utensils and napkins)

Poultry Selections

Bleu Cheese Stuffed Chicken

Boneless Skinless Chicken Breast stuffed with Bleu cheese, garlic and basil

Chicken Parmesan

Lightly floured sautéed boneless skinless chicken breast topped with mozzarella cheese, marinara sauce and parmesan cheese

Chicken Madeira

Boneless skinless chicken breast cooked in a mushroom wine sauce with asparagus spears

Chicken Picatta

Boneless skinless chicken breast cooked in a lemon caper sauce

Chicken Fried Chicken

Seasoned fried chicken breast served with cream gravy

Fried Chicken

Seasoned breaded bone-in chicken and gravy

Roast Turkey

Slices of tender roasted turkey breast served with gravy

Beef/Pork Selections

Pot Roast

Tender roasted beef top round with potatoes, carrots, celery and onion in savory gravy

Meatloaf

Perfectly seasoned meatloaf topped with a tomato glaze

Beef Brisket

Slow roasted beef brisket served with horseradish cream gravy

Plated Dinners

Sliced Sirloin in Mushroom Wine Sauce

Sliced Roast Sirloin in a red wine and mushroom sauce

Marinated Beef Tenderloin

Ginger and soy marinated beef tenderloin cooked to perfection

Bacon Wrapped Stuffed Pork Chop

Bone-in thick cut pork chops stuffed with andouille sausage stuffing and wrapped in bacon served with ham hock gravy

Roast Pork Loin

Cinnamon and apple marinated roasted pork tenderloin

Maple Glazed Ham

Ham roasted in a maple and brown sugar glaze

Seafood Selections

Salmon

Salmon baked in herbed butter, fresh dill, thyme, white wine and capers

Tortilla Encrusted Tilapia

A filet of Tilapia fish encrusted with Mexican spices, peppers and fried tortillas

Blackened Catfish

A catfish filet baked in a blackened butter sauce

Crab Stuffed Flounder

A flounder filet stuffed with herbed crab meat dressing cooked in a white wine sauce

Crab Cakes

Tender flaked crab cakes with a remoulade sauce

Plated Dinners

All plated dinners are \$10.00 per person

Dinners include your choice of two sides, dinner salad, rolls & butter

Side Dish Selections:

Buttermilk mashed potatoes
Sweet potatoes
Baked Potato
Roasted Red Skin potatoes
Seasoned Rice

Seasoned Green Beans
Buttered Corn
Candied Carrots
Vegetable Blend
Cornbread Dressing

Buffet Dinners

(Includes upscale disposable plates, plastic ware, serving utensils and napkins)

Economy Buffet \$9.00 per person

Our House Salad with House made Ranch and French

Assorted Dinner Rolls and Butter

Entrees (choose 2) Add \$2.00 per person for each additional

Sliced Sirloin in Mushroom Wine Sauce

Roast Turkey in Gravy

Baked Lasagna

Chicken Parmesan

Chicken Madeira

Pot Roast

Pork Tenderloin

Smoked Sausage

Baked Ham in Honey Glaze

Fried or Baked Chicken

Bleu Cheese Stuffed Chicken

Chicken Piccata

Meatloaf

Beef Brisket

Bacon Wrapped Stuffed Pork Chop

Buffet Dinners

Side Dishes (choose 3) Add \$0.95 for each additional

Whipped Potato	Seasoned Green Beans
Sweet Potato	Buttered Corn
Roasted Redskin Potatoes	Seasoned Carrots
Cornbread Dressing	Vegetable Blend

Deluxe Buffet \$11 per person

Our House Salad with House made Ranch and French

Assorted Dinner Rolls and Butter

Entrees (choose 2) Add \$2.00 per person for each additional

Carved Top Round	Carved Roasted Loin of Pork
Carved Glazed Ham	Pan Seared Crab Cakes
Carved Breast of Turkey	Chicken in a Champagne Cream Sauce
Carved Prime Rib*	Carved Marinated Beef Tenderloin*

*requires an additional \$2.00 per person

Side Dishes (Choose 3) Add \$1.25 per person for each additional

Buttermilk Garlic Mashed Potato	Candied Carrots
Garlic Buttered Red Skins	Vegetable Blend
Baked Potato	Broccoli and Cheese
Augratin Potatoes	Seasoned Green Beans
Fettuccini Alfredo	Fresh Fruit Salad

Strolling Dinners

(Requires 100 person minimum)

Strolling Dinners are \$30.00 per person

Choose four from the following stations:

Salad Station

Garden Salad
Spinach/Strawberry Salad
Broccoli Slaw
Pasta Salad
Bread & Rolls

Caesar Salad
Broccoli/Cauliflower Salad
Tomato/Pepper Salad
Fruit Salad

Principle Station

Beef Tips in Mushroom Wine Sauce
Marinated Pork Tenderloin Medallions
Mashed Potatoes
Bread & Rolls

Chicken Madeira
Garlic Butter Redskins
Seasoned Vegetable Blend

Pasta Station (Chef Required)

Farfalle and Cavatappi Pasta
Shrimp
Chicken
Mushrooms
Onion
Broccoli
Asparagus
Parmesan

Marinara and Alfredo Sauce
Crab
Meatballs
Artichokes
Peppers
Tomato
Garlic
Basil

Strolling Dinners

Southwestern Station (Chef Required)

Cactus Salad	Beef & Chicken Fajitas
Quesadillas	Pico de Gallo
Guacamole	Tomatillo Salsa
Queso Sauce	Tortilla Chips
Flour Tortillas	Chili Rellenos
Mexican Rice	Fadeo
Guacamole	Sour Cream

Asian Station

Sweet & Sour Pork	General Tso's Chicken
Thai Coconut Shrimp	Hoison BBQ Rib Tips
Steamed Rice	Vegetable Fried Rice
Egg Rolls	Potstickers
Fortune Cookies	

Italian Antipasti Station

Cappicola Ham	Hard Salami
Pepperoni	Mozzarella Cheese Cubes
Provolone Cheese Cubes	Olives
Marinated Artichokes	Marinated Mushrooms
Sun Dried Tomatoes	

Seafood Station

Seared Scallops	Salmon Wellington in Puff Pastry
Crab & Artichoke Cakes	Shrimp Cocktail
Lobster Ravioli in Alfredo Sauce	Hushpuppies
Cole Slaw	

Strolling Dinners

Kids Station

Mini Corndogs
Bagel Bites
Macaroni & Cheese
Apple Wedges with Carmel
Fruit Kabobs

Chicken Nuggets
Peanut Butter & Jelly Sandwiches
Pizza Dips
Carrot and Celery Sticks

Dessert Station

Gourmet Cookies
Cream Cheese Brownies
Cheesecake Bites
Fruit Tartlets

Frosted Brownies
Lemon Bars
Cream Puffs
Gourmet Cupcakes

**Call for more information on smaller versions of the strolling dinner

Hors d'Oeuvres Buffet

(Choose 4 hot and 4 cold) \$12.00 per person

Cold

Cheeseball w/crackers
Shrimp Cocktail
Vegetable Tray w/Dip
Fresh Fruit Tray
Assorted Cocktail Sandwiches
Shrimp Gazpacho Shooters
Bloody Mary Shrimp
Mexican 7-layer Dip
Mediterranean 8-layer Dip
Tomato Basil Bruschetta
Crab Claws
Deli Pinwheels
Cheeseboard w/Crackers
Deviled Eggs
Sesame Chicken in Wonton Cups
Hummus w/Pita Chips

Hot

Stuffed mushrooms
Mini Quiche
Meatballs (BBQ, Sweet/Sour, Swedish)
Bacon Wrapped Jalapeno Shrimp
Spanakopita
Asparagus in Phyllo
Spinach Artichoke Dip
Crab/Artichoke Dip
Mini Crab Cakes
Chicken Wings (Asian, BBQ, Buffalo)
Mini Egg Rolls
Smoked Cocktail Franks
Bacon Wrapped Water Chestnuts
Mini Reubens
Black Bean Dip
Tostado Cups

*Butler Passed Hors d'oeuvres available with additional cost

Chefs \$35/hour

Servers \$25/hour

Appetizer Displays

Fresh Fruit Display \$2.00 per person

Seasonal fresh fruit including melons, strawberries, raspberries, blueberries, grapes, pineapples and oranges

Fresh Vegetable Crudités \$2.00 per person

Assorted fresh vegetables including baby carrots, broccoli, cauliflower, celery, zucchini, peppers, scallions, tomatoes, cucumbers, radishes and ranch dip

Appetizer Displays/Party Platters

Small feeds 10-15

Medium feeds 20-25

Large Feeds 30-35

Domestic Cheese Platter

Small \$25.00	Medium \$40.00	Large \$55.00
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Nacho Platter

Small \$25.00	Medium \$40.00	Large \$55.00
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Hummus and Pita Wedges

Small \$20.00	Medium \$35.00	Large \$50.00
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Spinach and Artichoke Dip with Crackers and Pita Wedges

Small \$25.00	Medium \$40.00	Large \$55.00
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Cocktail Meat & Cheese Tray

Small \$25.00	Medium \$40.00	Large \$55.00
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Shrimp & Cocktail Sauce

Small \$30.00	Medium \$45.00	Large \$60.00
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Sandwich Meat & Cheese Tray

Small \$30.00	Medium \$45.00	Large \$60.00
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Sandwich Accompaniments

Small \$10.00	Medium \$15.00	Large \$20.00
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Vegetable Platter w/Dip

Small \$20.00	Medium \$35.00	Large \$50.00
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Fresh Fruit Platter

Small \$20.00	Medium \$35.00	Large \$50.00
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Croissant Sandwiches

Small \$30.00	Medium \$45.00	Large \$60.00
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Appetizer Displays/Party Platters

Finger Sandwiches

Small \$30.00 Medium \$45.00 Large \$60.00

Chicken Wings

Small \$25.00 Medium \$40.00 Large \$55.00

Assorted Wraps

Small \$30.00 Medium \$45.00 Large \$60.00

2-foot Cold Cut Sub \$7.00

Sliced ham and turkey, Swiss and American Cheese, lettuce, tomato and onion

2 foot Deluxe Cold Cut Sub \$10.00

Sliced ham, turkey, cappicola, salami, pastrami, Swiss Cheddar and American cheeses, lettuce, tomato, sliced onion and banana peppers

Meatballs \$20.00

4 lbs of 1 oz meatballs (approximately 60 pieces) available served in marinara, BBQ, sweet & sour or Swedish style sauce

One gallon pot of chili or soup \$15.00

Side Dishes & Salads

Small Bowl- Feeds 30-40 people- \$25.00

Large bowl- Feeds 75-100 people- \$50.00

Macaroni Salad

Potato Salad

Cole Slaw

Cucumber Salad

Pasta Salad

Red Skin Potato Salad

Mediterranean Pasta Salad

Fruit Salad

Homemade Desserts

Pies—all pies are 10 inch

Fruit Pies \$8.00

Apple	Dutch Apple	Blackberry
Cherry	Cherry Crumb	Peach
Key Lime	Blueberry	Fresh Strawberry
Blueberry Crumb	Pumpkin	Sweet potato
Raspberry	Cranberry Crumb	

Cream Pies.....\$9.00

Chocolate	Coconut	Peanut Butter
Butterfinger	Butterscotch	Banana
Raspberry	Lemon Meringue	

Specialty Pies.....\$10.00

Pecan	Caramel Apple	Reese's Cream
Boston Cream	Turtle	Chocolate Pecan
Toasted Coconut & Macadamia Nut		

Cookies- (by dozens only)

Cookies.....\$6.00

Chocolate Chip	Peanut Butter Chocolate Chip
Peanut Butter	M & M
Oatmeal Raisin	Oatmeal Chocolate Chip
Oatmeal Scotchies	Sugar
Snickerdoodles	Molasses
Chocolate Reese's Pieces	Ranger
Sour Cream (frosted)	Chocolate Pecan Chewies
Chocolate Chocolate Chip	Chocolate No Bake Cookies
White Chocolate Macadamia Nut	Monster Cookies

Homemade Desserts

Brownies & Bar Cookies\$5.00

Brownies

Lemon Bars

Cheesecake Brownies

Blondies

Turtle Brownie

*Price is for an 8 x 8 Pan size- other sizes are available just ask!

Cakes (prices may vary)

We are able to do a variety of customized cakes in many sizes and flavors for your special occasions. Our Chef will be happy to work with you to individualize your order. Below are just a few of the available flavors and the base pricing for different sized cakes. A variety of other shapes, flavors and sizes are available. This is a base price and includes basic decoration. Any special requests may result in additional cost.

Flavors:

Chocolate

Lemon

Butter Pecan

Red Velvet

Marble

White

Spice

Carrot

Coconut

Yellow

Basic Pricing:

Cupcakes

2 layer 8" round

2 layer 12" round

1/4 sheet cake

1/2 sheet cake

Full Sheet

\$0.50 each

\$10.00 (serves 12)

\$15.00 (serves 20)

\$10.00 (serves 12)

\$20.00 (serves 25)

\$45.00 (serves 50-60)

Specialty Cakes \$15.00 per 8" round

Cookies & Cream

Fresh Fruit

Maple Spice

Chocolate Ganache

Coconut

Grapefruit

Homemade Desserts

Specialty Cupcakes

These premium large cupcakes come in a variety of gourmet flavors artfully decorated and garnished to fit even your most formal affair.

Flavors:

Classic

Vanilla Cake with Vanilla Buttercream Frosting

Chocolate Lovers

Chocolate Cake with Chocolate Buttercream Frosting

Gold Lovers

Yellow Cake with Chocolate Buttercream Frosting

A Formal Affair

Chocolate Cake with Vanilla Buttercream Frosting

Carrot

Carrot Cake with Cream Cheese Frosting

Red Velvet

Traditional Southern Red Velvet Cake with Cream Cheese Frosting

Strawberry Fields

Strawberry Cake with Strawberry Buttercream Frosting

Butter Pecan

Butter Pecan Cake with Maple Buttercream Frosting

Fall Favorite

Pumpkin Cake with Cream Cheese Frosting

Lemon Drop

Lemon Cake with Lemon Buttercream Frosting and Lemon Curd

Chocolate Malt Shop

Chocolate Malt Flavored Cake with Cherry Buttercream Frosting

German Chocolate

German Style Chocolate Cake with Caramel Pecan Frosting

Buckeye

Chocolate Cake with Peanut Butter Buttercream Frosting

Chocolate Mint

Chocolate Cake with Creme de Minthe Buttercream

Chocolate Éclair

Yellow Cake with Bavarian Cream Filling and Chocolate Ganache Icing

Cookies & Cream

White Cake with Cookies & Cream Buttercream Frosting

Rocky Road

Chocolate Cake with Marshmallow Buttercream Frosting and topped with marshmallows, chocolate chips and peanuts

Homemade Desserts

Cheesecakes

Cheesecakes.....\$10.00

The cheesecakes are all 10" and are available in the following flavors:

Plain	Chocolate
Chocolate Chip	Mint Chocolate
Turtle	Bananas Foster
Lemon	Pumpkin
Strawberry	Raspberry

Towering Cheesecakes.....\$20.00

These delectables offer the best of both worlds- freshly baked cake, buttercream filling and cheesecake all layered together.

Flavors:

Carrot Cake Cheesecake	Strawberry Shortcake Cheesecake
German Chocolate Cheesecake	Devils Food Cheesecake
Red Velvet Cake Cheesecake	

Sweet Selections

Dessert Party Platters

(10 person minimum)

Brownies & Bars \$1.50 per person

Butterscotch brownies, chocolate brownies, lemon bars, chocolate chip bars, 7 layer bars

Tartlet Platter \$1.50 per person

Fresh fruit, pecan, key lime, lemon curd and coconut tartlets

Gourmet Cupcake Platter \$2.00 per person

Strawberry, double chocolate, black forest, German chocolate, raspberry lemon and peanut butter chocolate versions of our super-sized cupcakes

Cobblers and Crisps \$2.00 per person

Apple, peach, cherry, blackberry or blueberry

Unique Sweet Tables

Ice Cream Bar \$4.50 per person

Chocolate and vanilla ice cream

Strawberry, chocolate, caramel and hot fudge topping

Toppings: Crushed oreos™, pecans, sprinkles, M & M's™, whipped cream, nuts and maraschino cherries

Chocolate Table \$8.00 per person

Chocolate turtle candies, jumbo dipped apples, truffles, chocolate dipped oreos™, marshmallows, pretzels, strawberries and cherries, chocolate mousse, chocolate trifle and chocolate cheesecake

Cheesecake Martini Bar- \$10.00 per person

Variety flavored cheesecakes served in martini glasses with available toppings of chocolate sauce, caramel sauce, strawberry sauce, blueberry sauce, fresh fruit, cookie bits, mini marshmallows, whipped cream, pecans, walnuts, chocolate chips and maraschino cherries

Children's Party Planner

Children's Party Buffet

Choose three of the following; \$3.00 per person
Add \$1.00 per person per each additional item

PB & J Bites-

Peanut butter and grape jelly sandwiched on wheat and white crust-less bread served in fun shapes

Chicken Tenders

White meat chicken tenders served with ranch and BBQ sauce

Mini Corndogs

Served with ketchup and mustard

Bagel Bites

Mini Bagel Pizzas

Fruit Kabobs

Seasonal Fresh Fruit on wooden skewers

Pizza Strips & Dip

Seasoned strips of pizza crust served with marinara sauce for dipping

Macaroni & Cheese

Everyone's favorite

Carrot & Celery Sticks

Baby Carrots and Celery sticks served with a ranch dipping sauce

Ants on a Log

Celery stick boats filled with peanut butter and topped with raisins

Apple Wedges

Assorted Apples cut into wedges and served with a caramel dipping sauce

Children's Party Planner

Kids Party Sweet Endings

M & M™ Party Mix \$1.00 per person

Cupcakes \$0.50 each

Flavors:

Chocolate	White
Lemon	Spice
Butter Pecan	Carrot
Red Velvet	Coconut
Marble	Yellow

Brownies \$0.50 each

Fudge	Marshmallow
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Milk & Cookie Special \$3.00 per person

White & Chocolate milk served with assorted mini cookies

Ice Cream Sundae Bar

White & Chocolate Ice Cream, chocolate, caramel, and strawberry sauce, nuts, sprinkles, whipped cream and maraschino cherries

Decorate Your Own Cupcake

Vanilla and chocolate cupcakes with chocolate and vanilla frosting, sprinkles, chocolate chips, nuts and other assorted candies all ready for the children to decorate their cupcakes their own way.

Custom Decorated Cakes

Customize your child's party with a cake decorated to fit his/her theme. Call for availability and to discuss options with our Chef