

BREAKFAST CATERING MENU

OFFERED IN TAVERN HALL OR TAVERN HALL PATIO

TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING
MENUS SUBJECT TO CHANGE

BREAKFAST CATERING MENU

TAVERN HOT BREAKFAST BUFFET

\$16 PER PERSON. MINIMUM 40 GUESTS

BISCUITS & SAUSAGE GRAVY

BACON

SCRAMBLE EGGS WITH CHEESE

MUFFINS / PASTRIES

FRESH FRUIT TRAY

ADD SKILLET FRIED BREAKFAST POTATOES WITH ONIONS , ADDITIONAL \$2.00
PER PERSON

CONTINENTAL BREAKFAST

MINIMUM 25 GUESTS.

FRESH FRUIT TRAY \$3.50 PER PERSON

MUFFINS / PASTRIES \$2.50 EACH

COFFEE \$19.99 PER AIR POT

ICED TEA \$18.00 PER GALLON

ORANGE JUICE \$18.00 PER GALLON

CAN SODA \$2.00 EACH

APPETIZER CATERING MENU

Offered in Tavern Hall, Tavern Hall Patio, Indoor Party Room or the Emerald Club

TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING
MENUS SUBJECT TO CHANGE

COLD HORS D'VOEUVRES : PRICE INCLUDES 50 PIECES

'HOT' BACON DEVILED EGGS \$67.00 / Without 'Hot' Bacon \$57.00

Dill, Tarragon, Capers, Dijon Mustard, Pickle, Mayonnaise Filling with Radish & Candied 'Hot' Bacon, Accompanied by Pickled Onions & Crostini

'FORE' TAVERN CANAPES – Pick Two \$100

Fairway Crostini

Crostini, Apple & Dried Cranberry Chutney, with Thick Bacon, Goat Cheese

Elevated Green Crostini

Crostini, Spicy Chili Harissa, Goat Cheese, Marinated Artichoke Heart, Kalamata Olive

Range Finder Crostini

Crostini, Herbed Cream Cheese, Seared Steak, Pickled Red Onion

SHRIMP COCKTAIL \$115

Poached & Chilled Jumbo Shrimp with House-Made Cocktail Sauce

COLD SLIDER SANDWICHES – Pick One \$165.00

Roast Turkey

Roll, Baby Spinach, Whole-Grain Honey Mustard, Provolone, Brined Roasted Turkey

Roast Beef & Pub Cheese

Roll, TAVERN Sauce, Shaved Roast Beef, Pub Cheese, Baby Greens, Pickled Red Onion

Veggie

Roll, Baby Greens, Tomato, Artichoke Hearts, Red Onion, Goat Cheese

Capicola

Roll, Lettuce, Capicola, Italian Seasoning, Balsamic Vinaigrette, Provolone, Shaved Onion

**COLD HORS D'VOEUVRES:
SERVES 25 GUESTS**

PLOUGHMAN'S LUNCH \$125

English Antipasto, Thinly Sliced Capicola, Monterey Jack, Cheddar & Pub Cheeses, Olives, Pickled Vegetables, Flame Roasted Fuji Apples, Whole-Grain Honey Mustard & Everything Crostini

FRUIT DISPLAY \$100

Seasonal Assorted Fruit, Assorted Garnishes

CHEESE DISPLAY \$100

Assortment of Cheeses with Fruit & Olive Garnishes, Crackers & Everything Crostini

FRUIT & CHEESE DISPLAY \$125

Assortment of Seasonal Fruits & Cheeses with Crackers & Everything Crostini

CRUDITE & DIP \$90

An Assortment of Fresh Vegetables with
Tomato & Cucumber Creamy Buttermilk Herb Dressing

SEASONED TORTILLA CHIPS & DIPS \$125

Freshly Cooked & Seasoned Tortilla Chips with Salsa Fresca, Guacamole
Add Green Chili Beer Queso Dip for \$25

SPICY WITH GREEN CHILI HARISSA HUMMUS \$125

Chickpea, Garlic, lemon, Olive Oil & Sesame Puree & Green Chili Harissa with
Cauliflower, Carrots, Cucumber, Crisp Seasoned Wonton Chips

HOT HORS D'VOEUVRES : PRICE INCLUDES 50 PIECES

SEARED STEAK BITES \$100

Medium Rare Pieces of Steak Coated with Brown Sugar & Spice Steak Seasoning
Accompanied by one of the Following Sauces: Some Heat Show-Me Barbeque,
Balsamic Glaze, Horseradish Cream, TAVERN Sauce

MEATBALLS \$80

Ground Seasoned Angus Beef & Pork Shoulder with Aromatics, Hand Rolled, Roasted &
Coated with one of the Following Sauces:
Some Heat Show-Me Barbeque Sauce, Creamy Mushroom Sauce, Balsamic Glaze

BACON PUB CHEESE FRITTERS \$92

Panko Breaded, Hand Rolled Balls of Sharp Cheddar Cheese & Cream Cheeses with
Bacon & Horseradish. Accompanied with Whole-Grain Honey Mustard Dressing

JUMBO SHRIMP \$115

Chesapeake Bay Seasoned with Garlic Lemon Herb Butter

TERIYAKI CHICKEN MINI KABOBS \$115

Marinated Skewered & Grilled Chicken Tenderloin with
Teriyaki Glaze & Furikake Seasoning

BARBEQUED CHICKEN MINI KABOBS \$115

Rubbed, Skewered & Grilled Chicken Tenderloins
with Some Heat Show-Me Barbeque Sauce

TERIYAKI PORK STEAK MINI KABOBS \$115

Marinated, Rubbed, Skewered & Grilled Boneless Pork Shoulder with
Teriyaki Glaze & Furikake Seasoning

BARBEQUED PORK STEAK MINI KABOBS \$115

Marinated, Rubbed, Skewered & Grilled Boneless Pork Shoulder with
Some Heat Show-Me Barbeque Sauce

VEGETABLE MINI EGG ROLL \$75

Cabbage, Celery, Carrots, Onion & Rice Filling
Accompanied with Sweet Chili Garlic Sauce

BRINED & ROASTED CHICKEN WINGS \$75

Tossed with Choice of Sauce: Cayenne Butter Sauce, Some Heat Show-Me Barbeque,
Served with Buttermilk Ranch

**HOT HORS D'VOEUVRES:
SERVES 25 GUESTS**

WARM CHESAPEAKE SHRIMP DIP \$115

Chopped Poached Shrimp, Cream cheese, Scallion, Chesapeake Seasoning, Lemon, Mustard Powder, Tarragon, Worcestershire, Cholula & Cheddar with Buttery Panko Parmesan Cheese Topping, Accompanied by Crisp Wonton Chips

WARM NO-TEL DIP \$75

Green Chili Beer Queso Dip with Jalapeno, Salsa Fresca, Accompanied by Seasoned Tortilla Chips

Add Adobo Chicken or Seasoned Ground Beef \$25

WARM CHEESY BAJA CORN DIP \$80

Green Chili Beer Queso Dip, Cheddar Cheese, Roasted Sweet Corn Combined with Baja Sauce & Parmesan Cheese Finished with Chili Powder & Chopped Cilantro. Accompanied with Seasoned Tortilla Chips

WARM SOFT PRETZEL BITES \$84

Salted with choice of One: Green Beer Chili Queso Sauce, Pub Cheese Spread, Whole-Grain Honey Mustard

LUNCH BUFFET MENUS

Offered in Tavern Hall, Tavern Hall Patio or
Indoor Party Room

TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING
MENUS SUBJECT TO CHANGE

LUNCH CATERING MENU

COUNTRY LUNCH BUFFET

INCLUDES ONE ENTREE, TWO SIDE DISHES, ROLLS & BUTTER
MINIMUM 30 GUESTS

PULLED PORK \$16.00

ACCOMPANIED BY SOME HEAT SHOW-ME BARBECUE SAUCE

BREADED & PAN-FRIED CHICKEN BREAST \$16.00

BUTTERMILK-BRINED BONELESS SKINLESS CHICKEN BREAST DREDGED IN
SEASONED FLOUR ACCOMPANIED BY CHICKEN & MILK GRAVY

STEAK BITES \$20.00

BROWN SUGAR SPICE RUBBED & SEARED
ACCOMPANIED WITH CHOICE OF
SOME HEAT SHOW-ME BARBEQUE SAUCE, BALSAMIC GLAZE, CREAMY
HORSERADISH, TAVERN SAUCE, OR CREAMY MUSHROOM SAUCE

ROAST BEEF SIRLOIN \$19.00

GARLIC HERB RUBBED SIRLOIN
OVEN ROASTED & THINLY SLICED WITH PAN GRAVY

SIDE DISH SELECTIONS

DEVILED EGG POTATO SALAD
MASHED YUKON GOLD POTATOES
MAC & CHEESE

ROASTED CORN OFF THE COB
COUNTRY GREEN BEANS

SEASONED & COOKED TENDER WITH VEGETABLE BROTH & ONION
ADD BACON, ADDITIONAL 1.00 PER GUEST

MIXED GREEN SALAD WITH BUTTERMILK RANCH DRESSING & BALSAMIC
VINAIGRETTE *ADD 3.00 PER GUEST*

ADDITIONAL SIDE DISH: \$2.50 PER PERSON, PER SIDE

LUNCH CATERING MENU

PASTA INSALATA LUNCH BUFFET

INCLUDES ONE PASTA PREPARATION, ONE MEAT, ONE SALAD, ROLLS & BUTTER.

\$15.00 PER GUEST. MINIMUM 30 GUESTS

PASTA CHOICES: CHOOSE ONE

PENNE PASTA

PASTA TOSSED WITH ROASTED GARLIC TARRAGON & TOMATO SAUCE & FRESH SPINACH ACCOMPANIED BY PARMESAN CHEESE

MEAT SELECTIONS: CHOOSE ONE

CHICKEN - MARINATED GRILLED BONELESS SKINLESS BREAST

STEAK BITES - BROWN SUGAR SPICE RUBBED & SEARED

MEATBALLS - OVEN ROASTED GROUND ANGUS BEEF & PORK

SALAD SELECTIONS: CHOOSE ONE

MIXED GREEN SALAD

ROMAINE & MIXED BABY LETTUCES, SHAVED RED ONION, TOMATO, CARROT, GARLIC & CHEESE CROUTONS WITH BUTTERMILK RANCH & BALSAMIC VINAIGRETTE

CAESAR SALAD

ROMAINE LETTUCE, CAESAR DRESSING, PARMESAN CHEESE, GARLIC & CHEESE CROUTONS

ADDITIONAL MEAT SELECTION: ADD \$5.00/PERSON

ADDITIONAL SIDE: ADD \$2.50/ PERSON

LUNCH CATERING MENU

CANTEEN TACO/NACHO LUNCH BUFFET

\$16.00 PER PERSON, MINIMUM 30 GUESTS

SEASONED CORN TORTILLA CHIPS
FLOUR TORTILLAS
GREEN CHILI PINTO BEANS
CILANTRO LIME RICE

ASSORTED ACCOUTERMENTS

*LETTUCE, SHREDDED CHEESE, SALSA FRESCA, GUACAMOLE,
SOUR CREAM, PICKLED RED ONION, RADISH, BAJA SAUCE
WARM GREEN CHILI BEER QUESO SAUCE*

CHOICE OF TWO PROTEINS

SEASONED GROUND BEEF
ADOBO MARINATED CHICKEN
PORK CARNITAS

CARNE ASADA SEARED STEAK ADDT'L 4.00 PER GUEST
ADDITIONAL PROTEIN SELECTION 4.00 PER GUEST

LUNCH CATERING MENU

TAVERN BOX LUNCH

\$13.00 PER GUEST, MINIMUM 12 GUESTS

INCLUDES ONE HANDCRAFTED SANDWICH, ONE SIDE DISH,
CONDIMENTS & A FRESH BAKED COOKIE

ROASTED TURKEY

BRINED ROASTED SLICED TURKEY BREAST, SWISS CHEESE, WHOLE-
GRAIN HONEY MUSTARD, BABY SPINACH

ROAST BEEF & PUB CHEESE

SHAVED ROAST BEEF, PUB CHEESE, BABY GREENS, PICKLED RED
ONIONS, TAVERN SAUCE

CAPICOLA

CAPICOLA, PROVOLONE, ITALIAN SEASONING, LETTUCE, SHAVED
ONION, TOMATO, BALSAMIC VINAIGRETTE

VEGGIE

BABY SPINACH, TOMATO, ARTICHOKE HEARTS, RED ONION, GOAT
CHEESE, BALSAMIC VINAIGRETTE

SIDE DISH SELECTIONS

SELECT ONE PER EVENT:

INDIVIDUAL BAG OF CHIPS

WHOLE- GRAIN MUSTARD BLACK PEPPER COLESLAW

DINNER BUFFET MENUS

Offered in Tavern Hall, Tavern Hall Patio or Indoor Party Room

TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING
MENUS SUBJECT TO CHANGE

TAVERN DINNER BUFFET

**\$24.00/PERSON, MINIMUM 30 GUESTS
INCLUDES TWO ENTREES, TWO SIDE DISHES,
ONE SALAD, ROLLS & BUTTER**

ENTREE SELECTIONS

TAVERN STEAK BITES

USDA Choice pieces of Steak Coated with Brown Sugar & Spice Steak Seasoning, Seared & Cooked Medium Rare with Choice of Sauce: Some Heat Show-Me Barbeque Sauce, Balsamic Glaze, Creamy Horseradish Cream, TAVERN Sauce, Creamy Mushroom Sauce

ROAST BEEF

Garlic & Italian Herbs Rubbed Sirloin Roast Oven Roasted & Thinly sliced With Pan Gravy

PULLED PORK

Accompanied by Some Heat Show Me Barbecue Sauce

PORK TENDERLOIN

Apple Cider Brined, Seared, Pan Roasted & Sliced Pork Tenderloin,
with Hard Cider Pan Sauce

PAN ROASTED CHICKEN BREAST

Pan Seared & Roasted Boneless Skinless Fresh Chicken Breast Rubbed with Rotisserie Style Seasoning & White Wine Pan Sauce

GRILLED CHICKEN BREAST

Herb Marinated Grilled Boneless Skinless Chicken Breast
with Roasted Garlic Tomato Sauce

PREMIUM TAVERN DINNER BUFFET

MINIMUM 30 GUESTS

INCLUDES ONE STANDARD ENTREE CHOICE AND ONE
PREMIUM ENTREE CHOICE, TWO SIDE DISHES, ONE
SALAD, ROLLS & BUTTER

PREMIUM ENTREE SELECTIONS

PRIME RIB OF BEEF \$39.00

10 ounces of Garlic & Herb Slow Roasted Sliced Medium Rare Beef Ribeye Roast with Guinness Irish Stout Au jus & Creamy Horseradish Sauce

BEEF TENDERLOIN \$ 49.00

Slow Roasted Brown Sugar-Spice Rubbed Seared & Roasted & Sliced with Choice of Creamy Mushroom Sauce, Balsamic Glaze, or Bordelaise Sauce

SALMON \$32.00

Lemon, Olive Oil & Rotisserie Spice Marinated Roasted Atlantic Salmon Filet with Choice of Balsamic Glaze, Roasted-Garlic Tomato Sauce, Champagne Tarragon Cream Sauce

TURKEY \$27.00

Boneless Turkey Breast Brined with Garlic, Fresh Herbs, Vegetables & Aromatics & Oven Roasted with Pan Gravy

SIDE DISH SELECTIONS

CHOOSE TWO

ADDITIONAL SIDES ADD \$2.00/PERSON

MAC & CHEESE

Trottole Pasta with Garlic Cream Sauce, Swiss & White Cheddar
& Buttery Panko Parmesan Topping

RED BLISS POTATOES

Smashed & Roasted with Olive Oil, Parmesan Cheese Garlic & Herbs

MASHED POTATOES

Yukon Gold Potatoes with Garlic & Thyme infused Cream

PETITE GREEN BEANS

Seasoned Sauteed with Butter
Add Sauteed Mushrooms .75 Per Guest

COUNTRY GREEN BEANS

Seasoned & Cooked Tender with Vegetable Broth & Onion
Add Bacon Additional 1.00 per Guest

BROCCOLI

Steamed with Lemon Zest & Black Pepper Butter

ROASTED CORN OFF THE COB

BUFFET SALAD SELECTIONS

CHOOSE ONE

CAESAR

Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Garlic & Cheese Croutons

'CESAR'

Romaine Lettuce, Chipotle–Caesar Dressing, Roasted Corn, Parmesan Cheese, Seasoned Tortilla Chips

MIXED GREEN

Romaine & Mixed Baby Lettuces, Shaved Red Onion, Tomato, Carrot, Garlic & Cheese Croutons with Buttermilk Ranch & Balsamic Vinaigrette

GARDEN Additional \$1.00 per Guest

Romaine & Mixed Baby Lettuces, Pickled Red Onion, Cucumber, Tomato, Radish, Carrot, Parmesan Cheese, Garlic & Cheese Croutons with Buttermilk Ranch & Balsamic Vinaigrette

SPINACH Additional \$2.00 per Guest

Flame Roasted Fuji Apples, Goat Cheese, Candied Walnuts, Dried Cranberries with Whole–Grain Honey Mustard Dressing

DESSERTS

TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

EVENT DESSERTS

PEANUT BUTTER COOKIES \$2 EACH

Minimum 1 Dozen

OATMEAL RASIN COOKIES \$2 EACH

Minimum 1 Dozen

CHOCOLATE CHIP COOKIES \$2 EACH

Minimum 1 Dozen

SNICKERDOODLE COOKIES \$2 EACH

Minimum 1 Dozen

BROWN BUTTER BLONDIES \$3.50 EACH | BITES \$1.25 EACH

Minimum 36

DARK CHOCOLATE BROWNIES \$4.00 EACH | BITES \$1.50 EACH

Minimum 36

CHEESECAKE SLICE \$7.00

With Mocha Fudge Sauce or Seasonal Fruit & Sweet Whipped Topping

CHOCOLATE LAYER CAKE \$9.00

With Mocha Fudge Sauce & Sweet Whipped Topping

IRISH COFFEE BREAD PUDDING SLICE \$6.00

With Toffee Sauce & Sweet Whipped Topping

A \$2.50 fee per guest will be charged on all outside desserts.

GOLF & GAMES CATERING MENUS

PAVILION+LAWN, INDOOR PARTY ROOM, & FAIRWAY PATIO CATERING OPTIONS

TAX & 20% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL

OUTDOOR CATERING MENU

44 TAVERN BACKYARD BUFFET

INCLUDES TWO MEATS & TWO SIDES

\$12.50 PER GUEST

INCLUDED:

BUNS
YELLOW MUSTARD
KETCHUP
PICKLE RELISH
DICED ONIONS

MEATS: CHOOSE TWO

GRILLED ALL BEEF HOT DOGS
GRILLED BEER BRATWURST
BURGERS - SEASONED & GRILLED ANGUS BEEF BURGERS -
ADDITIONAL \$3.00 PER GUEST

SIDES: CHOOSE TWO

POTATO SALAD, BAKED BEANS, COLESLAW,
KETTLE COOKED POTATO CHIPS, SEASONAL FRUIT

ADD ONS:

GRILLED ONIONS - ADDITIONAL \$1.00/PERSON
SAUERKRAUT - ADDITIONAL \$1.00/PERSON
PICKLED JALAPENOS - ADDITIONAL \$1.00/PERSON
SHREDDED CHEESE ADDITIONAL - \$1.00/PERSON
BEEF & BEAN CHILI & CHEESE - ADDITIONAL \$3.00/ PERSON

THERE WILL BE AN ADDITIONAL FEE OF \$5/PERSON ADDED TO OFFER
MENU IN TAVERN HALL

OUTDOOR CATERING MENU

STADIUM NACHO-TACO BAR

INCLUDES TWO MEATS

\$14.00 PER GUEST

INCLUDED:

SEASONED TORTILLA CHIPS
FLOUR TORTILLAS
GREEN CHILI BEER QUESO
SHREDDED CHEESE
SHREDDED LETTUCE
SALSA FRESCA
SOUR CREAM
PICKLED RED ONIONS
PICKLED JALAPENOS

MEATS: CHOOSE TWO

SEASONED GROUND BEEF - ADDITIONAL \$2.50/PERSON
PULLED PORK
ADOBO CHICKEN
BEEF & BEAN CHILI

ADD ONS:

GUACAMOLE \$2.50/PERSON
CILANTRO LIME RICE \$2.50/PERSON
GREEN CHILI PINTO BEANS \$2.50/PERSON

THERE WILL BE AN ADDITIONAL FEE OF \$4/PERSON ADDED TO OFFER
MENU IN TAVERN HALL

OUTDOOR CATERING MENU

44 TAVERN BBQ BUFFET

INCLUDES TWO MEATS & TWO SIDES

\$16.00 PER GUEST

INCLUDED:

SLIDER BUNS

BBQ SAUCE

PICKLE SLICES

PICKLED RED ONION

MEATS: CHOOSE TWO

PULLED BBQ PORK

BBQ CHICKEN THIGHS

CHOPPED BBQ BEEF ADDITIONAL \$2.50/PERSON

BEEF BRISKET ADDITIONAL \$5.00/PERSON

SIDES: CHOOSE TWO

POTATO SALAD, BAKED BEANS, COLESLAW, KETTLE COOKED CHIPS,

SEASONAL FRUIT, BUTTERED CORN,

GREEN BEANS WITH BACON - ADDITIONAL \$1.00 PER/PERSON,

MAC & CHEESE - ADDITIONAL \$2.50/ PERSON

THERE WILL BE AN ADDITIONAL FEE OF \$5/PERSON ADDED TO
OFFER MENU IN TAVERN HALL

ADDITIONAL MEAT SELECTION: ADD \$4.00/PERSON

ADDITIONAL SIDE: ADD \$2.50/PERSON

LUNCH CATERING MENU

TAVERN DELI LUNCH BUFFET

INCLUDES TWO SIDES

\$14.00 PER GUEST

INCLUDED:

FRENCH BREAD
MIXED BABY GREENS
SLICED TOMATO
SHAVED RED ONION
PICKLE SLICES
MAYONNAISE
YELLOW MUSTARD

THINLY SLICED MEATS:

ITALIAN ROAST BEEF
HERB ROASTED TURKEY BREAST
CAPICOLA

SLICED CHEESES:

PROVOLONE
CHEDDAR

SIDES: CHOOSE TWO

PENNE PASTA SALAD, POTATO SALAD, COLESLAW, KETTLE
COOKED POTATO CHIPS, SEASONAL FRUIT, TOSSED CAESAR
SALAD

ADDITIONAL SIDE: ADD \$2.50/PERSON

LUNCH CATERING MENU

APPETIZER BUFFET

COLD APP PACK - CHOOSE 3 COLD

\$12.00 PER PERSON

HOT & COLD APP PACK - CHOOSE 3 COLD & 2 HOT

\$16.00 PER PERSON

COLD APPETIZERS:

CHEESE TRAY

FRUIT TRAY

CANDIED HOT BACON DEVILED EGGS

SEASONED CHIPS WITH SALSA FRESCA & GUACAMOLE

VEGETABLE CRUDITE WITH RANCH (ADD HUMMUS \$1.25/ PERSON)

PLOUGHMAN'S CHARCUTERIE TRAY ADDITIONAL \$2.50/ PERSON

SHRIMP COCKTAIL ADDITIONAL \$2.50/ PERSON

MINI SANDWICHES ADDITIONAL \$2.50/ PERSON

CHOOSE ONE MEAT:

ITALIAN ROAST BEEF, ROASTED TURKEY BREAST, OR CAPICOLA

HOT APPETIZERS:

BARBEQUED MEATBALLS

SAUSAGE ROLLS WITH HONEY MUSTARD

CHICKEN WINGS WITH CAYENNE BUTTER SAUCE OR RANCH

VEGETABLE EGG ROLLS WITH SWEET CHILI GARLIC SAUCE

SEASONED TORTILLA CHIPS & NO-TEL DIP WITH GROUND BEEF

STEAK BITES WITH TAVERN SAUCE - ADDITIONAL \$2.50/ PERSON

ADDITIONAL COLD APPETIZER: ADD \$3.00/ PERSON

ADDITIONAL HOT APPETIZER: ADD \$4.00/ PERSON

DESSERTS

PEANUT BUTTER COOKIES \$2 EACH

Minimum 1 Dozen

OATMEAL RAISIN COOKIES \$2 EACH

Minimum 1 Dozen

CHOCOLATE CHIP COOKIES \$2 EACH

Minimum 1 Dozen

SNICKERDOODLE COOKIES \$2 EACH

Minimum 1 Dozen

BROWN BUTTER BLONDIE BITES \$1.25 EACH

Minimum 36

DARK CHOCOLATE BROWNIE BITES \$1.50 EACH

Minimum 36

A \$2.50 fee per guest will be charged on all outside desserts.