CORPORATE
CATERING
CONCIERGE

If you do not receive a phone or email confirmation within 15 minutes, please call C3 at 866.677.3493 to confirm receipt of your order.
Please call for delivery time availability on same day orders.

FAX COVER

FAX TO: 713.758.0125

To: Corporate Catering Concierge **Date:** _____

Fax: 713.758.0125 **Pages:** _____ **with cover**

Company Name: _____

Delivery Address: _____ **Floor/ Suite:** _____

Contact Name: _____

Email Address: _____

Phone Number: _____ **Ext.:** _____

Cell Number: _____

Number of people you will be serving: _____

Payment By: **Check** **AMEX** **Visa** **MCard**

Time Requested: _____

Date Requested: _____

Card Number: _____ **Exp. Date:** _____

CVV: _____ **Billing Zip Code:** _____

Comments: _____

_____

_____

_____

Palazzos Trattoria

SERVICE LEVELS

_____**Set Up Service** **$95**

Our staff will set-up with real chafing dishes, table linens, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pi

_____**Split Pan Fee** **$2.5**

REQUIRED IF ENTREE REQUIRES PASTA IN A SEPARATE PAN

_____**Table Cloth** **$10**

(6' banquet table) ONLY AVAILABLE FOR FULL SERVICE STAFFED EVENTS

_____****SPECIAL DIETARY ITEM**** **$17**

Any food allergies or dietary restrictions should be noted here to ensure your meal is handled with care. The chef will prepare a meal accordingly or you can describe in detail what you would like

JUST FOR YOU

_____**Ordering $150 Or More? Get A Free Lunch!** **$0**

Place an order of $150.00 or more (total food cost no including tax or delivery charges) and receive a complimentary lunch (value cannot exceed $15). Your lunch will be packaged separately, with yo

PLATES AND UTENSILS

_____

Complimentary Plates, Napkins, Utensils & Serving Utensils

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal. **$0**

APPETIZERS

_____**Antipasti Platter** **$78**

24 HOURS NOTICE (Serves 20-25) Prosciutto, capicolla, and sopressata served with fresh mozzarella, feta, artichoke hearts, olives, and roasted peppers.

_____**Cheese & Fruit Platter** **$78**

24 HOURS NOTICE (Serves 20-25) Brie, mozzarella, cheddar, Havarti, seasonal berries, and grapes, served with mini toast.

_____**Goat Cheese Tort** **$49**

24 HOURS NOTICE (Serves 20-25) Goat cheese with sun dried tomatoes and basil pesto, served with baguette crisps.

_____**Tomato & Mozzarella Bruschetta (2 Dozen)** **$22**

24 HOURS NOTICE

_____**Spinach Artichoke Dip (Pint)** **$14**

Served with baguette chips.

_____**Spinach Artichoke Dip (Quart)** **$22**

Served with baguette chips.

_____**Prosciutto Asparagus Straws (Dozen)** **$32**

Prosciutto and Romano cheese crusted asparagus.

_____**Asparagus Straws (Dozen)** **$28**

Romano cheese crusted asparagus.

_____**Mini Crab Cakes (Dozen)**

24 HOURS NOTICE (2 dozen minimum) Bite size crab cakes served with remoulade sauce. **$38**

SOUPS

_____**Tomato Basil Soup (Pint)** **$8.5**

GLUTEN FREE

_____**Tomato Basil Soup (Quart)** **$14**

GLUTEN FREE

_____**Chicken Noodle Soup (Pint)** **$8.5**

_____**Chicken Noodle Soup (Quart)** **$14**

SALAD ENTREES

_____**House Salad (Entree)** **$12.5**

GLUTEN FREE Romaine with tomatoes, cucumbers, feta and our balsamic vinaigrette.

_____**1996 Salad (Entree)** **$16.95**

Romaine, iceberg, soppressata salami, ham, havarti cheese, olives, artichoke hearts, and pecorino romano cheese in red wine vinaigrette.

_____**Palazzos Chopped Salad (Entree)** **$16.95**

GLUTEN FREE Romaine lettuce, diced chicken, bacon, avocado, tomatoes, blue cheese, and Dijon vinaigrette.

_____**Caesar Salad (Entree)** **$12.5**

Gluten Free Available Upon Request Crisp romaine lettuce tossed with classic Caesar dressing and topped with croutons.

_____**Chicken Caesar Salad (Entree)**

Gluten Free Available Upon Request Grilled chicken and crisp romaine lettuce tossed with classic Caesar dressing and topped with croutons. **$17**

_____**Insalata Fresca (Entree)** **$12.5**

GLUTEN FREE Field greens with apples, strawberries, grapes, candied pecans and feta cheese in creamy Parmesan dressing.

_____**Insalata di Pollo (Entree)** **$16.95**

GLUTEN FREE Romaine with grilled chicken, tomatoes, cucumbers, feta and our balsamic vinaigrette.

_____**Farfalle Salad (Entree)** **$12.5**

Bowtie pasta with sun dried tomatoes, artichokes, roasted red peppers, mushrooms, kalamata olives, and pine nuts tossed in light basil pesto over romaine lettuce.

_____**Tomato Caprese (Entree)** **$13.5**

GLUTEN FREE Fresh mozzarella and roma tomatoes with basil, balsamic vinegar, and extra virgin olive oil.

SALAD PANS

_____**House Salad (Party Pan)** **$52**

(SERVES 10 SIDE SALADS OR 5 ENTREES) **GLUTEN FREE** Romaine with tomatoes, cucumbers, feta and our balsamic vinaigrette.

_____**House Salad (Petite Pan)** **$30**

GLUTEN FREE (SERVES 5 SIDE SALADS OR 2-3 ENTREES) Romaine with tomatoes, cucumbers, feta and our balsamic vinaigrette.

_____**Caesar Salad (Party Pan)**

Gluten Free Available Upon Request (SERVES 10 SIDE SALADS OR 5 ENTREES) Crisp romaine lettuce tossed with

classic Caesar dressing and topped with croutons. **$52**

_____**Caesar Salad (Petite Pan)** **$30**

Gluten Free Available Upon Request (SERVES 5 SIDE SALADS OR 2-3 ENTREES) Crisp romaine lettuce tossed with classic Caesar dressing and topped with croutons.

_____**Farfalle Salad (Party Pan)** **$54**

(SERVES 10 SIDE SALADS OR 5 ENTREES) Bowtie pasta with sun dried tomatoes, artichokes, roasted red peppers, mushrooms, kalamata olives, and pine nuts tossed in light basil pesto over romaine lettuc

_____**Farfalle Salad (Petite Pan)** **$36**

(SERVES 5 SIDE SALADS OR 2-3 ENTREES) Bowtie pasta with sun dried tomatoes, artichokes, roasted red peppers, mushrooms, kalamata olives, and pine nuts tossed in light basil pesto over romaine lettu

_____**Tomato Caprese (Party Pan)** **$54**

GLUTEN FREE (SERVES 10 SIDE SALADS OR 5 ENTREES) Fresh mozzarella, Roma tomatoes, fresh basil, olive oil, and balsamic vinegar.

_____**Tomato Caprese (Petite Pan)** **$36**

GLUTEN FREE (SERVES 5 SIDE SALADS OR 2-3 ENTREES) Fresh mozzarella, Roma tomatoes, fresh basil, olive oil, and balsamic vinegar.

_____**Insalata Fresca (Party Pan)** **$54**

GLUTEN FREE (SERVES 10 SIDE SALADS OR 5 ENTREES) Field greens with apples, strawberries, grapes, candied pecans, and feta cheese in creamy Parmesan dressing.

_____**Insalata Fresca (Petite Pan)**

GLUTEN FREE (SERVES 5 SIDE SALADS OR 2-3 ENTREES) Field greens with apples, strawberries, grapes, candied pecans, and feta cheese in creamy Parmesan dressing. **$34**

_____**Palazzos Chopped Salad (Party Pan)** **$62**

GLUTEN FREE (SERVES 10 SIDE SALADS OR 5 ENTREES) Romaine lettuce, diced chicken, bacon, avocado, tomatoes, blue cheese, chives, and Dijon vinaigrette.

_____**Palazzos Chopped Salad (Petite Pan)** **$39**

GLUTEN FREE (SERVES 5 SIDE SALADS OR 2-3 ENTREES) Romaine lettuce, diced chicken, bacon, avocado, tomatoes, blue cheese, chives, and Dijon vinaigrette.

_____**1996 Salad (Party Pan)** **$62**

(SERVES 5 SIDE SALADS OR 2-3 ENTREES) Romaine, iceberg, soppressata salami, ham, havarti cheese, olives, artichoke hearts, and pecorino romano cheese in red wine vinaigrette.

_____**1996 Salad (Petite Pan)** **$39**

(SERVES 5 SIDE SALADS OR 2-3 ENTREES) Romaine, iceberg, soppressata salami, ham, havarti cheese, olives, artichoke hearts, and pecorino romano cheese in red wine vinaigrette.

_____**Palazzos Signature Salad Dressing (12 oz. Bottle)** **$7.95**

PASTA ENTREES

_____**Pasta Palazzo (Entree)** **$19**

Client Favorite! Farfalle with chicken, artichokes, sun dried tomatoes, spinach, and capers in a lemon .chardonnay sauce. Served with a small house salad and focaccia bread.

_____**Veal Ragu (Entree)**

Slow cooked veal, tomatoes, white wine and fresh pappardelle pasta. Served with a small house salad and focaccia bread. **$19**

_____**Chicken Cannelloni (Entree)** **$18**

A blend of chicken, spinach, mushrooms, and ricotta with marinara. Served with a small house salad and focaccia bread.

_____**Penne Stefano (Entree)** **$18**

Client Favorite! Penne pasta with Italian sausage in a creamy tomato basil sauce. Served with a small house salad and focaccia bread.

_____**Spaghetti Marinara (Entree)** **$17.5**

Served with a small house salad and focaccia bread.

_____**Spaghetti with Meat (Entree)** **$18**

Served with your choice of meat sauce or meatballs, a small house salad, and focaccia bread.

_____**Fettuccine Alfredo with Chicken (Entree)** **$20**

Traditional fettuccini alfredo with chicken and mushrooms. Served with a small house salad and focaccia bread.

_____**Grilled Chicken & Sausage Cacciatore (Entree)** **$17.5**

Farfalle with grilled chicken, Italian sausage, mushrooms, onions, bell peppers, kalamata olives, tomatoes, white wine, and fresh basil. Served with a small house salad and focaccia bread.

_____**Lite Pasta (Entree)** **$19**

Grilled chicken, spinach, broccoli, tomatoes, garlic, and chicken broth with capellini. Served with a small house salad and focaccia bread.

_____**Shrimp Scampi (Entree)** **$22**

Spinach, sun dried tomatoes, mushrooms, garlic and lemon butter over capellini. Served with a small house salad and focaccia bread.

PASTA PANS

_____**Pasta Palazzo (Party Pan)** **$82**

(Serves 8-10) Client Favorite! Farfalle with chicken, artichokes, sun dried tomatoes, spinach, and capers in lemon chardonnay sauce.

_____**Pasta Palazzo (Petite Pan)** **$57**

(Serves 4-5) Client Favorite! Farfalle with chicken, artichokes, sun dried tomatoes, spinach, and capers in lemon chardonnay sauce.

_____**Spaghetti with Meat (Party Pan)** **$82**

(Serves 8-10) Spaghetti served with your choice of meat sauce or 12 - 3 oz. meatballs.

_____**Spaghetti with Meat (Petite Pan)** **$54**

(Serves 4-5) Spaghetti served with your choice of meat sauce or 8 - 3 oz. meatballs.

_____**Spaghetti Marinara (Party Pan)** **$62**

(Serves 8-10)

_____**Spaghetti Marinara (Petite Pan)** **$44**

(Serves 4-5)

_____**Fettuccine Alfredo with Chicken (Party Pan)** **$82**

(Serves 8-10) Traditional fettuccini alfredo with chicken.

_____**Fettuccine Alfredo with Chicken (Petite Pan)** **$56**

(Serves 4-5) Traditional fettuccini alfredo with chicken.

_____**Grilled Chicken & Sausage Cacciatore (Party Pan)** **$82**

(Serves 8-10) Farfalle with grilled chicken, Italian sausage, mushrooms, onions, bell peppers, kalamata olives, tomatoes, white wine and fresh basil.

_____**Grilled Chicken & Sausage Cacciatore (Petite Pan)** **$57**

(Serves 4-5) Farfalle with grilled chicken, Italian sausage, mushrooms, onions, bell peppers, kalamata olives, tomatoes, white wine and fresh basil.

_____**Lite Pasta (Party Pan)** **$82**

(Serves 8-10) Grilled chicken, spinach, broccoli, tomatoes, garlic, and chicken consomme with penne pasta.

_____**Lite Pasta (Petite Pan)** **$54**

(Serves 4-5) Grilled chicken, spinach, broccoli, tomatoes, garlic, and chicken consomme with penne pasta.

_____**Penne Stefano (Party Pan)** **$82**

(Serves 8-10) Client Favorite! Penne pasta with crumbled Italian sausage in a creamy tomato basil sauce.

_____**Penne Stefano (Petite Pan)** **$54**

(Serves 4-5) Client Favorite! Penne pasta with crumbled Italian sausage in a creamy tomato basil sauce.

_____**Baked Penne (Party Pan)** **$74**

(Serves 8-10) Mushrooms, kalamata olives, tomatoes, marinara, ricotta and mozzarella cheese.

_____**Baked Penne (Petite Pan)** **$52**

(Serves 4-5) Mushrooms, kalamata olives, tomatoes, marinara, ricotta and mozzarella cheese.

_____**Shrimp Scampi (Party Pan)** **$92**

(Serves 8-10) Farfalle with shrimp, spinach, sun-dried tomatoes, mushrooms, garlic and lemon butter.

_____**Shrimp Scampi (Petite Pan)** **$63**

(Serves 4-5) Farfalle with shrimp, spinach, sun-dried tomatoes, mushrooms, garlic and lemon butter.

LASAGNA

_____**Beef Lasagna (Party Pan)** **$82**

24 HOURS NOTICE (Serves 8-10) Homemade meat sauce layered with ricotta and mozzarella cheese. Served with a quart of marinara.

_____**Beef Lasagna (Petite Pan)** **$57**

24 HOURS NOTICE (Serves 4-5) Homemade meat sauce layered with ricotta and mozzarella cheese.

_____**Beef Lasagna (Entree)** **$18.5**

Homemade meat sauce layered with ricotta and mozzarella cheese. Served with a small house salad and focaccia bread.

_____**Southwest Chicken Lasagna (Party Pan)** **$82**

24 HOURS NOTICE (Serves 8-10) Chicken, black beans, poblano peppers, cheddar and mozzarella cheese in jalapeno cilantro pasta. Served with a quart of sugarosa sauce.

_____**Southwest Chicken Lasagna (Petite Pan)** **$57**

24 HOURS NOTICE (Serves 4-5) Chicken, black beans, poblano peppers, cheddar and mozzarella cheese in jalapeno cilantro pasta.

_____**Southwest Chicken Lasagna (Entree)** **$18.5**

Chicken, black beans, poblano peppers, cheddar and mozzarella cheese in jalapeno cilantro pasta with sugarosa sauce. Served with a small house salad and focaccia bread.

ENTREES

_____**Chicken Piccata (Entree)** **$19**

Grilled chicken with artichokes hearts and capers in a white wine lemon butter sauce. Served with capellini aglio olio, a small house salad and focaccia bread.

_____**Veal Picatta (Entree)** **$26**

Veal with artichoke hearts and capers in a white wine lemon butter sauce with capellini. Served with a small house salad and focaccia bread.

_____**Simply Grilled Rainbow Trout (Entree)** **$23**

GLUTEN FREE Delicious grilled rainbow trout with a sauce of olive oil, lemon and garlic. Served with grilled vegetables, a small house salad and focaccia bread.

_____**Grilled Red Snapper Sofia (Entree)** **$27**

Grilled red snapper with asparagus, roasted red peppers, Dijon beurre blanc, grilled zucchini and squash. Served with farfalle pomodoro, a small house salad and focaccia bread.

_____**Pollo JJ (Entree)** **$19**

GLUTEN FREE Grilled chicken breast topped with sauteed mushrooms. Served with grilled vegetables, a small house salad and focaccia bread.

_____**Grilled Vegetable Plate (Entree)** **$18**

GLUTEN FREE Sauteed red peppers, zucchini, squash, and broccoli. Served with a small house salad and focaccia bread.

_____**Filet Mignon (Entree)** **$39**

Tender filet mignon with black peppercorns in brandy shallot demi-glaze. Served with Parmesan mashed potatoes and spinach.

_____**Grilled Salmon Limone (Entree)** **$24**

Pan seared salmon with artichokes, tomatoes, capers, lemon Chardonnay sauce and asparagus. Served with capellini aglio olio, a small house salad and focaccia bread.

_____**Fruitti Di Mare (Entree)**

Shrimp, scallops, redfish, crab claws, mussels and tomatoes over linguine aglio olio. **$28**

_____**Veal Marsala (Entree)** **$26**

Veal with mushrooms and marsala wine sauce, served with spaghetti marinara.

_____**Almond Crusted Red Snapper (Entree)** **$30**

Almond crusted red snapper with artichokes, tomatoes, and lemon Chardonnay sauce. Served with greens beans and linguine aglio olio.

_____**Veal Parmigiana (Entree)** **$28**

Veal with marinara and mozzarella. Served with fettuccine Alfredo.

_____**Chicken Marsala (Entree)** **$23**

Grilled chicken with sauteed mushrooms in Marsala wine sauce. Served with spaghetti marinara, a small house salad and focaccia bread.

_____**Chicken Parmigiana (Entree)** **$22**

Breaded chicken breast topped with marinara and melted mozzarella. Served with fettuccine alfredo, a small house salad and focaccia bread.

ENTREE PANS

_____**Chicken Piccata (Pan)** **$88**

(Serves 5-10) Ten 3 oz. pieces of chicken with artichokes hearts and capers in a white wine lemon butter sauce. Served over farfalle pasta.

_____**Grilled Salmon Limone (Pan)** **$96**

(Serves 5-10) 5 - 6 oz. filets with artichokes, tomatoes, capers, and lemon Chardonnay sauce. Served over farfalle pasta.

_____**Pollo JJ (Pan)** **$88**

(Serves 5-10) **GLUTEN FREE** Five 8oz grilled chicken breasts topped with sauteed mushrooms and grilled vegetables.

_____**Chicken Parmigiana (Pan)** **$92**

(Serves 5-10) Five breaded chicken breasts topped with marinara and melted mozzarella, served with penne marinara.

_____**Chicken Marsala (Pan)** **$88**

(Serves 5-10) Ten 3 oz. pieces of chicken with sauteed mushrooms in Marsala wine sauce. Served with farfalle pasta.

_____**Grilled Beef Tenderloin (Pan)** **$199**

(Serves 8-10) Beef tenderloin (4 lbs. after cooking) cooked medium, unless otherwise directed. Served with your choice of sauce.(Cannot split pans!)

_____**Lump Crab Cakes (Dozen)** **$95**

(Serves 5-6) Served with your choice of sauce.

DINNER ENTREES

_____**Pasta Palazzo (Entree)** **$21**

Client Favorite! Farfalle with chicken, artichokes, sun dried tomatoes, spinach, and capers in a lemon chardonnay sauce.

_____**Penne Stefano (Entree)** **$20**

Client Favorite! Penne pasta with Italian sausage in a creamy tomato basil sauce.

_____**Chicken Marsala (Entree)** **$23**

Grilled chicken with sauteed mushrooms in Marsala wine sauce. Served with spaghetti marinara.

_____**Chicken Piccata (Entree)**

Grilled chicken with artichokes hearts and capers in a white wine lemon butter sauce. Served with capellini aglio olio. **$23**

_____**Chicken Parmigiana (Entree)** **$24.5**

Breaded chicken breast topped with marinara and melted mozzarella. Served with fettuccine alfredo.

_____**Pollo JJ (Entree)** **$23**

GLUTEN FREE Grilled chicken breast topped with sauteed mushrooms. Served with grilled vegetables.

_____**Chicken Cannelloni (Entree)** **$19**

A blend of chicken, spinach, mushrooms, and ricotta with marinara.

_____**Grilled Chicken & Sausage Cacciatore (Entree)** **$19.5**

Farfalle with grilled chicken, Italian sausage, mushrooms, onions, bell peppers, kalamata olives, tomatoes, white wine, and fresh basil.

_____**Fettuccine Alfredo (Entree)** **$22**

Traditional fettuccini alfredo with chicken and mushrooms.

_____**Southwest Chicken Lasagna (Entree)** **$19.5**

Chicken, black beans, poblano peppers, cheddar and mozzarella cheese in jalapeno cilantro pasta with sugarosa sauce.

_____**Lite Pasta (Entree)** **$20**

Grilled chicken, spinach, broccoli, tomatoes, garlic, and chicken broth with capellini.

_____**Filet Mignon (Entree)** **$39**

Tender filet mignon with black peppercorns in brandy shallot demi-glaze. Served with Parmesan mashed potatoes and spinach.

_____**Beef Lasagna (Entree)** **$19.5**

Homemade meat sauce layered with ricotta and mozzarella cheese.

_____**Spaghetti with Meat (Entree)** **$19**

Served with your choice of meat sauce or meatballs.

_____**Spaghetti & Marinara (Entree)** **$19**

_____**Veal Piccata (Entree)** **$26**

Veal with artichoke hearts and capers in a white wine lemon butter sauce with capellini. Served with a small house salad and focaccia bread.

_____**Veal Marsala (Entree)** **$26**

Veal with mushrooms and marsala wine sauce, served with spaghetti marinara.

_____**Veal Parmigiana (Entree)** **$28**

Veal with marinara and mozzarella. Served with fettuccine Alfredo.

_____**Veal Ragu (Entree)** **$21**

Slow cooked veal, tomatoes, white wine and fresh pappardelle pasta.

_____**Fruitti Di Mare (Entree)** **$28**

Shrimp, scallops, redfish, crab claws, mussels and tomatoes over linguine aglio olio.

_____**Shrimp Scampi (Entree)** **$22**

Spinach, sun dried tomatoes, mushrooms, garlic and lemon butter over capellini.

_____**Grilled Salmon Limone (Entree)**

Pan seared salmon with artichokes, tomatoes, capers, lemon Chardonnay sauce and asparagus. Served with capellini aglio olio. **$28**

_____**Almond Crusted Snapper (Entree)** **$30**

Almond crusted red snapper with artichokes, tomatoes, and lemon Chardonnay sauce. Served with greens beans and linguine aglio olio.

_____**Grilled Red Snapper Sofia (Entree)** **$30**

Grilled red snapper with asparagus, roasted red peppers, Dijon beurre blanc, grilled zucchini and squash. Served with farfalle pomodoro.

_____**Simply Grilled Rainbow Trout (Entree)** **$27**

GLUTEN FREE Delicious grilled rainbow trout with a sauce of olive oil, lemon and garlic. Served with grilled vegetables.

_____**Grilled Vegetable Plate (Entree)** **$19**

GLUTEN FREE Sauteed red peppers, zucchini, squash, and broccoli.

SIDES

_____**House Salad (Side)** **$7.95**

GLUTEN FREE Romaine with tomatoes, cucumbers, feta and our balsamic vinaigrette

_____**Caesar Salad (Side)** **$7.95**

Gluten Free Available Upon Request Crisp romaine lettuce tossed with classic Caesar dressing and topped with croutons.

_____**Mashed Potatoes** **$42**

(Serves 10) **GLUTEN FREE**

_____**Grilled Vegetables (Pan)**

(Serves 10) **GLUTEN FREE** Grilled zucchini, squash, and red peppers. **$44**

_____**Steamed Asparagus** **$44**

(30 Pieces) Served with butter.

_____**Steamed Broccoli** **$42**

(Serves 10) **GLUTEN FREE** Served with butter.

_____**Sauteed Spinach** **$44**

(Serves 10) **GLUTEN FREE** Fresh spinach sauteed with olive oil, lemon and garlic.

_____**Green Beans Aglio Olio** **$42**

(Serves 10) Green beans with olive oil, lemon and garlic.

_____**Focaccia Bread (Half Pan)** **$5.95**

(Serves 10 / 20 pieces)

_____**Focaccia Bread (Full Pan)** **$8.95**

(Serves 20 / 40 pieces)

_____**Meatballs (Dozen)** **$42**

_____**Marinara Sauce (Pint)** **$10**

(Serves 10)

_____**Marinara Sauce (Quart)** **$15**

(Serves 15-20)

_____**Cheese (Cup)** **$5**

(Serves 8-10)

DESSERTS

_____**Tiramisu (Pan)**

24 HOUR NOTICE REQUIRED (Serves 12-16) **$60**

_____**Bread Pudding (Pan)** **$58**
24 HOUR NOTICE REQUIRED (Serves 12-16)

_____**Chocolate Mousse Cake (Whole)** **$58**
24 HOUR NOTICE REQUIRED (Serves 12-16)

_____**Banana Carrot Cake (Whole)** **$58**
24 HOUR NOTICE REQUIRED

_____**Individual Desserts (Each)** **$8.95**
24 HOUR NOTICE REQUIRED

_____**Chocolate Chip Cookies (Dozen)** **$29**

_____**Chocolate Chip Cookie** **$2.5**

_____**Brownie (Dozen)** **$29**

_____**Brownie** **$2.5**

BEVERAGES

_____**Ice Tea (Gallon)** **$12.95**
Served with 10 cups, straws, lemons, sweetener and ice.

_____**Lemonade (Gallon)** **$12.95**
Served with 10 cups, straws, and ice.

_____**Coke (12 oz. can)** **$1.75**

_____**Diet Coke (12 oz. can)** **$1.75**

_____**Sprite (12 oz. can)** **$1.75**

_____	**Dr. Pepper (12 oz. can)**	**$1.75**
_____	**Bottled Water**	**$1.75**
_____	**Cups (Each)**	**$0.1**
_____	**Bag of Ice**	**$1.5**